Charcoal oven Metos X3 S/S, grill drawer opening on the righ



Product information

SKU	4049976
Product name	Charcoal oven Metos X3 S/S, grill drawer opening on the righ
Dimensions	585/960 × 840/1240 × 1748 mm
Weight	310,000 kg
Capacity	150 x 300gr. portions/hour

Description

Metos X-Oven charcoal ovens are designed for the demanding griller - for cooking, where natural flavors are attracted while the structure and texture of the product are made exactly as desired. With the help of the oven, meats, fish, vegetables and seafood are prepared with real charcoal quickly and always in uniform quality. Special attention has been paid to work ergonomics and ease of use in the design of the device. In the Metos X-Oven ovens, the products to be grilled move on top of the pull-out grill drawers. This allows for ergonomic working positions, keeping combustion gases and heat better inside the oven, and helps prevent burns. This X3 model has three drawers that open to the right of the oven and its own stand.

The charcoal oven Metos X-Oven X3 offers a wide range of cooking options; grilling, gratinating, roasting, smoking or frying. By

adjusting the smoke outlet valve of the oven, the taste of the food can easily be influenced: closing to get more ember into the chamber, opening it produces more flavor. The quality of coal can also affect the outcome. Neutral charcoal highlights the raw materials own flavors. By adding essences or fragrances to the charcoal, different flavors can be varied in foods.

When made in a charcoal oven, the hard temperature closes the surface of the food while retaining mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface carbonizing. The air circulation in the closed oven chamber is designed to provide sufficient oxygen to keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

- charcoal stove with own base
- the transfer wheels in the base (2 pcs) make it easier to move the oven
- three GN 1/1 grill drawers, opens to the right
- stainless steel grill 370×540 mm
- charcoal hatch with window and thermometer
- chrome warmer grill
- operating temperature 280/380°C
- recommended amount of charcoals 8 kg, consumption 1 kg/hour
- average production rate (300gr. a portion) 150 portions/h
- average service time 6-8 hours (first 4-5 hours maximum heat intensity, last 2-3 hours declining)
- fire breaker
- stainless steel construction

DELIVERY INCLUDES:

- grill drawer 150 mm
- two grill drawers 100 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal 8 kg
- ecological lighter block 20 pcs / bag