

Combi steamer Metos CombiMaster Plus MCMP 201/20HS 400V3N



Product information

SKU	4242214
Product name	Combi steamer Metos CombiMaster Plus MCMP 201/20HS 400V3N
Dimensions	879 × 791 × 1782 mm
Weight	251,000 kg
Capacity	20 X GN 1/1
Technical information	400 V, 63 A, 37 kW, 3NPE, 50 Hz CW: 3/4" Drain: ø 50 mm

Description

Functions:

- Combi-Steamer Mode with 3 modes:
Steam 30°C-130°C, Hot air 30°C-300°C, combination of steam and hot air 30°C-300°C
- ClimaPlus® - humidity measurement, 5-stage setting and regulation
- Manual Finishing®

Operation:

- Control level for cooking modes, temperature, core temperature and time setting
- Program lock

Cleaning, care and operational safety:

- Integral hand shower with automatic retracting system, integral water shut-off function and

- infinitely variable jet strength
- Manual cleaning program
- ServiceDiagnostic System (SDS) with automatic service notices display
- Menu-guided decalcifying program

Features:

- Core temperature probe with 1-point measurement
- 50 programs with up to 6 steps can be selected as required
- 5 air speeds, programmable
- Cool-down for fast and reliable cooling of the cooking cabinet
- Temperature can be set in °C or °F
- Time setting in hours/minutes
- Digital temperature displays
- Anzeige von Ist- und Sollwerten
- Digital timer, 0-24 hours with permanent setting
- 24 hour real time clock
- High-performance fresh steam generator with automatic water refill
- Low-noise high-performance blower-burner system (gas models only)
- Automatic vapor quenching system
- Dynamic air mixing
- Automatic adapting to the installation location (height, climate, etc.)
- Demand-responsive energy supply
- Swelling air baffle with quick-release locks
- Integral fan impeller brake
- Centrifugal grease extraction system with no additional grease filter
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Door drip pan with permanent drainage, even when door is open (table-top models only)
- Unit drip pan connected to unit drain (table-top models only)
- Door locking positions at 120°/180°
- Proximity door contact switch
- Press-fit, easy-change door seal
- Lateral run-in guides for mobile oven rack (floor models only)
- Lengthwise loading, model 61, 101, 201 suitable for 1/1, 1/2, 1/3, 2/3, 2/8 GN containers
Lengthwise loading, model 62, 102, 202 suitable for 2/1, 1/1 GN containers
- Hygienic seamless, trough-shaped cooking cabinet with rounded corners, prevents splashing
- Halogen cabinet lighting with Ceran glass, shock-proof
- Removable, hinged grid shelves with extra rail for grease drip container (table-top models only)
- U-shaped rack rails with notched recesses for easy loading
- Mobile oven rack with locks on both sides, drip tray with drain, tandem castors (2 with parking brake), wheel diameter 125 mm, stainless steel metals parts (floor models only)
- Cooking cabinet with integral sealing mechanism. No steam can emerge during operation without a mobile oven rack (floor models only)
Material inside and out DIN 1.4301 stainless steel

Hygiene, work safety and ergonomic design:

- USB port for outputting HACCP data to a USB stick or for easy software updates
- Status and warning displays, e.g. for low water level
- Safety temperature limiter for steam generator and hot air heating

- VDE approved for unsupervised operation
- Maximum rack height 1,60 m (for table-top units on an original base cabinet)
- Door handle for one-handed operation with slam function and right/left-hand function (table-top models only)
- Door handle for one-handed operation with slam function and lock (floor models only)