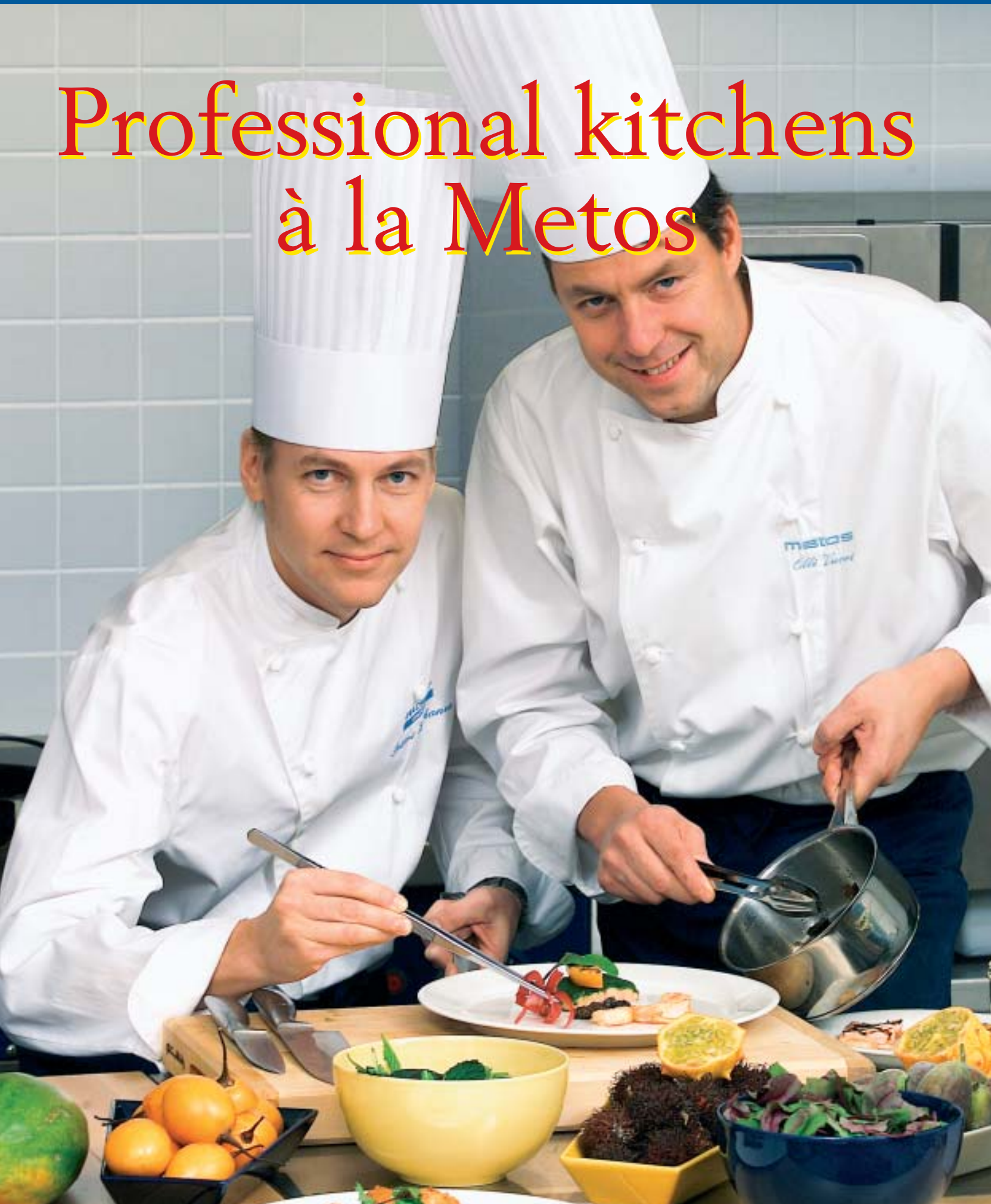


metos

Professional kitchens à la Metos



Catalogue 2003-2004

Improved values for



During decades, Metos has been an essential part of the professional kitchen. Our more than 80 years' experience also from the end-user business has given us a comprehensive overall view of different kinds of requirements and

solutions for professional kitchens. Our mission is to take advantage of this vital experience when developing new products and services for increased profitability and satisfaction for our customers.

Our innovative solutions within the cooking range consists of ergonomically designed mixing kettles, combi steamers and blast chillers, and through our innovative dishwashing concept the end customer can achieve significant savings on both energy costs and environmental impact.

Our own sales companies cover the main countries in the northern part of Europe,

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Professional Kitchens



Benelux, the UK and France, with focus on innovative kitchen solutions as well as on after sales services. We are also one of the leading suppliers of 'marine galleys'. In other areas we operate through our business partners.

This wide geographical spread makes us a serious alternative for multinational agreements and solutions.

Our faith in the future is strong. We continue our developments on innovative products and services as well as on improving our distribution, enabling food service professionals to focus on their most essential task – the profitable preparation of superb meals.

Metos wants to be your preferred long-term business partner.

We look forward to cooperating with you!



*With best regards,
Michael Ramm-Schmidt
CEO, Metos Group*



A complete solution

A well-functioning professional kitchen starts from a thorough planning. In most of Metos' own sales units we can provide a "full service" solution. It is a complete product range supported by several service functions such as CAD kitchen planning, concept development, installation, spare parts and service, individual product training and users manuals, and, of course, skilled people.



Kitchen design

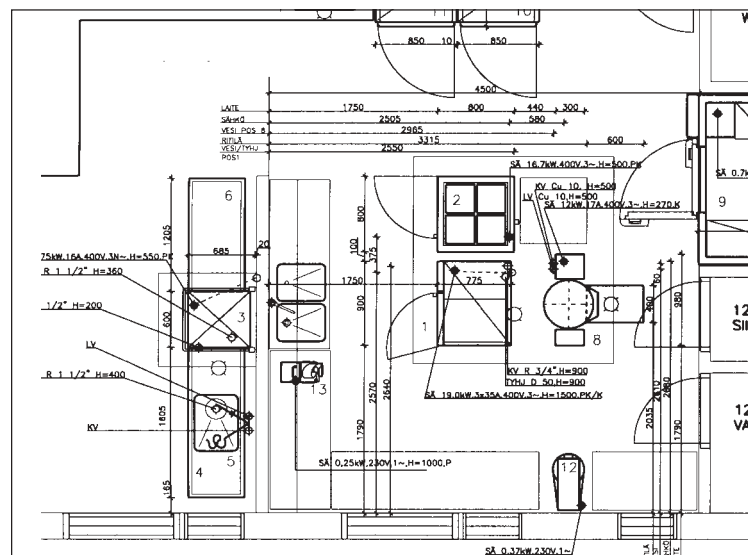
Our Kitchen "designers" can assist in kitchen floor plans and installation drawings, calculate budgets and prepare equipment lists and visualizations. Our partners / customers include architects, end-users, contracting planners, builders, shipyards and shipping companies. Design activities include planning of new kitchens and renovations of existing ones, planning the operation and overall management of production kitchens. The business idea of the kitchen is always the starting point for the design in a new kitchen project or a major renovation. We always plan the production methods in cooperation with the client and on the basis of his specific targets.

Installation Drawings

On the basis of features determined by the specific needs of the customer, we select the equipment for the different processes of the kitchen. We design systems where the level of automation corresponds to the customer's requirements (e.g. dishwashing, self-monitoring).

The correct dimensioning of the space and the appropriate placement of the equipment reduce unnecessary investments and make the day-to-day operation more efficient.

A symbol library for CAD-users consisting of most of the equipment in the catalogue is available on the web, www.metos.com.



Customer feedback and Concept Development

The Metos Group consists of several sales and production units in several European countries. We manage the whole value chain from research and development to production, sales and installation. This, combined with the wide feedback from direct customers, enables us to develop customer-driven concepts both cost-effectively and quickly.



Installations

As an option, our deliveries can include installation. We install total kitchens as well as single units. Our installers are specialized in installing Metos products in a reliable way, where safety and technical functionality aspects are checked.

Individual Product Training

Once a product or a total kitchen project is installed and ready for commissioning, our chef can be present to give individual product training to the end-user. Only correct and optimized use of the equipment will assure the highest productivity and flexibility of the kitchen.



Education

We have the possibility to organize separate theme and training days, either open to everyone or tailored specifically for specific customer groups, in our new Metos Center in Finland or in our other Metos Centers in Europe.



Metos Food Produ

Three main production lines produce the food that is based on the menu. The supplementary production line fulfils the special needs for frying and shares the load of cooked products together with combi kettle and combi steamer line in the large scale production.

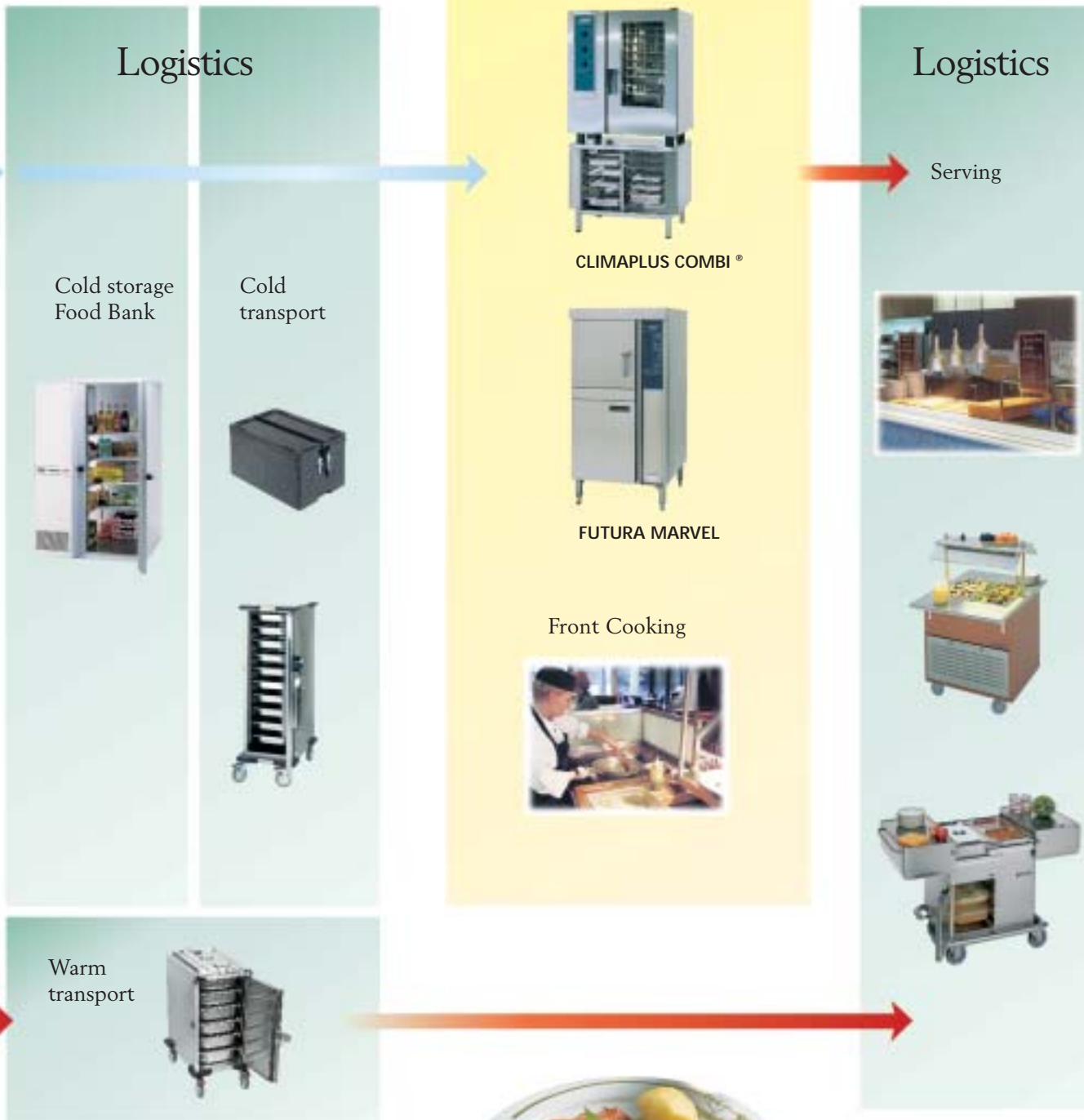


ction Process

In the cook & chill operation the food is produced to a food bank or a food library. Regenerating may occur in the same type of units that are used in the main production. This increases the simplicity and process control.

Food Production Satellite kitchen (Regenerating, same units)

The green areas describe kitchen logistics. Every time the food moves in the kitchen, it also refines.





Metos Innovative Cooking



Metos Proveno combi-kettle

The unique TempGuard temperature control technology saves working time spent on supervision and cleaning. It also ensures the food quality and even cooking by controlling the heating effect and the temperature of the food fully automatically. Unaccepted cooking result because of fluctuating temperature and food burning is the thing of the past. Cooking, mixing and chilling in one unit decreases food transfers, eases work load, saves time and improves hygiene. For the first time also chilling of liquid or semi-liquid food is extremely fast and easy.

TempGuard

CSFP



IQT



CDS

Metos CPCM combi-steamer

Thanks to the unique patented ClimaPlus Control® technology the humidity in the cooking cabinet can be controlled and regulated continuously and fully automatically and therefore the optimal cooking climate can be achieved every time no matter what the food or the load is. Anyone can easily achieve excellent and even cooking result every day.



Metos Futura Marvel pressure cooker

In steam, under +100 °C, +100 °C or pressurized steam up to +120 °C is the right way to cook various number of food items faster than with any other unit. There is a lot to cook in the professional kitchen: pasta, rice, vegetables, potatoes etc. Release the combi steamers for combi cooking and save time and effort by cooking in Metos Futuramarvel cooking cabinet.



Metos Ardox range

The flat-top Ardox range offers all needed temperatures for cooking of sensitive and highly controlled diets. Separate heating zones and horizontally even flat top and edges, height adjustment and special surface of the flat top that radiates only minimal heat makes working easy and comfortable.



The Metos
dishwashing
circle

Setting the tables
Serving

Clearing
the tables

Delivery of
dirty dishes

Sorting
Accumulation

Pre-rinsing
Soaking

Washing

Drying

Sorting
clean dishes

Transporting

Storing

Metos Dishwashing Concept

The dishwashing material flow is an endless circle and the process contains the same stages, irrespective of whether small or large capacities are concerned. Handling dishes before and after the dishwasher causes the main use of labour costs in the process, whereas the dishwasher itself causes the main part of water, energy and chemical costs and lifetime environmental impact.

The Metos Dishwashing Concept is a model providing customers with dishwashing solutions that produce the hygiene level specified by the customer at the lowest possible total costs during the life cycle (labour, investment, chemical, energy, water costs and cost for broken dishes and utensils).

Key factors for success are:

- profound understanding of customers' dishwashing process
- complete and coherent product assortment
- unique products to provide hygiene and process economy
- specialised and competent distribution channels, both own and partners

Home Meal Replacement

Most of today's hectic consumers put much focus on high quality meals. Thus the importance of both convenience stores and in-house kitchens in supermarkets has grown significantly. A carefully planned and properly equipped kitchen enables profitable food production and serving, and is highly responsive to changing future requirements. Metos applies the same solid know-how it has developed as a market-leading supplier of professional kitchens to the supermarket kitchen as well. We put the most comprehensive product range and the best service package on the market at your disposal, handling the entire value chain, from design to operator training.



Bake Off solution

The smell of freshly baked bread and a flashy display is an alluring way to attract customers. Quality baking result doesn't happen by chance, the right tools are required. Metos has a deep tradition in the production of bakery ovens. Our product range and accessories, developed in cooperation with our customers, completely cover all the needs of in-store baking. High quality, proven solutions that enable efficient operation and last for years are our hallmark.



Banquet Concept for 20-1000 guests

The superior quality of the meals served using the Metos System Rational Banquet concept is based on a physiological fact: a meal heated quickly just before serving is of far better quality than meals kept for a long time in warm storage. The Metos banquet concept makes it possible to shift the food preparation to a quiet moment. This improves the final result and reduces costs. By the time the serving starts the beautifully arranged, carefully baked and heated portions are ready for the entire clientele at the same time. During baking and heating optimal humidity management (ClimaPlus Control) protects the food quality. The seamlessly integrated parts of the finished concept, such as plate trolleys and heat-retaining hoods, ensure that everything works just as it should. The system is adaptable to any set of conditions.



Automatic dishwashing

To us, the need for a first class washing result is self-evident. We have also carefully considered the environmental impact and running costs of the equipment throughout its life cycle. These things go hand in hand: the dishwasher consumes water, heating electricity and electricity production consumes non-renewable natural resources. Electricity consumption is also always the heaviest running cost. Our long-term focus on these issues has produced the new methods of improving the operation of dishwashers reducing costs and conserving the environment (ICS+).



Coffee Shop solutions

The world of coffee beverages is a multifaceted one, both for our clients and their customers. The Metos Coffee Shop is a total concept for efficient and profitable sales of coffee beverages and related products. The starting point is always the customer needs and the respective space solution. Optimal general planning and the right space solution lay the foundation for a successful Metos Coffee Shop concept that always meets the precise needs of the customer.



The Chicken Concept

Metos ClimaPlus Combi-steamer ovens have become a household word at store grills. The patented humidity control system guarantees that the products are consistently and uniformly delicious. You will notice uncompromising Metos quality in the running costs of the oven as well. The minimal baking loss, the record-fast baking process and fully automatic cleaning guarantee an excellent return on your investment.



International Technical Support Center



International Technical Support Center

The central Technical Support Center (TSC), located at our head office just outside Helsinki, guarantees the high level of After Sales services to you and to your Metos products. For our international business partners and subsidiaries we have language-skilled, dedicated personnel to provide technical training, support and spare parts services. They are also securing the high quality of the technical documents for Metos products.



Long-term commitments on Spare Parts Services

Our centralized handling of both products and spares enables us to provide high availability and cost efficiency for thousands of different spare parts. Weekly we have hundreds of shipments of spares all around the world. Even for products which no longer are produced, we guarantee spare parts availability for 10 years.

Technical Training and Support

In order to make sure that our customers receive accurate and up-to-date technical support and service, we provide continuous technical training for our own and our partners After Sales personnel. The high level of After Sales services is guaranteed by 'hands on' service training in the new Technical Training Center in Finland. Individual trouble shooting assistance is also given when needed. In order to continuously improve our product development processes, feedback from After Sales operations all over the world is gathered by TSC to be forwarded to our product development and external suppliers.



Kitchen IT



Technical Documentation

Our technical documentation group is responsible for the high standard of technical documentation. All information is processed and distributed with modern IT-technology. In the near future, our high quality technical documents will be available for our customers over the Internet.



Metos HACCP

The primary goal of the information systems of kitchen equipment is to collect and store information about a food production process. This goal is based on HACCP (Hazard Analysis Critical Control Point), which is a set of guidelines prescribed by law, covering the production chain of foodstuffs. The principle of HACCP is to switch in foodservice safety from traditional monitoring to prevention. In practice this means collecting and storing information related to a process as well as alarming about abnormal situations. Systems to support this are often called On-line kitchen or kitchen IT.

At Metos, kitchen IT is regarded as a strategically significant issue. Metos has from the very beginning adopted the policy of developing systems and equipment as open as possible. The customer may already have equipment and systems to which new equipment should be connected. This does not succeed if the equipment/systems do not support open communication.

Metos has several very advanced products which support HACCP. These include for example kettles, dish-washing machines and cold storing products. Metos can provide an all-inclusive solution to customer.





Metos Center

The new Metos Center in Helsinki is one of the largest exhibition and training centers in northern Europe, where you can see the latest professional kitchen solutions, Metos concepts and the most recent selection of equipment.

We organize separate theme and training days, either open to everyone or tailored specifically for specific customer groups. If you like, you can also order an equipment demonstration of the newest combi-steamer, induction wok or the ICS+ dishwashing operating control system. *Book your time in advance so that we can arrange the best possible presentation for you and your group.*



International Customers and Projects

In order to coordinate and maximise the central support for certain international customers, Metos has created an organisation for handling of these key customers. Serving these customers is a mix of central support and coordination combined with local market and customer know-how from Metos national (local) key account managers.

Metos Marine – Your Partner in Ship Catering Systems

Metos Marine is one of the leading suppliers of galley equipment to vessels worldwide. Our catering equipment and furnishings are used in more than 1500 ships including icebreakers, naval ships, cargo vessels, passenger ferries and luxury cruise ships. In-house production of most equipment guarantees consistent quality control, efficient material handling and short delivery times. Project management, lay-out design and technical planning are also part of our engineering services. The Metos Marine agent network covers all important shipbuilding countries.





Metos and the Environment

We are committed to environmentally sensitive thinking. In the planning, production and delivery of professional kitchens we continuously develop new, more environmentally friendly solutions. In order to achieve improvements we work closely with customers, suppli-

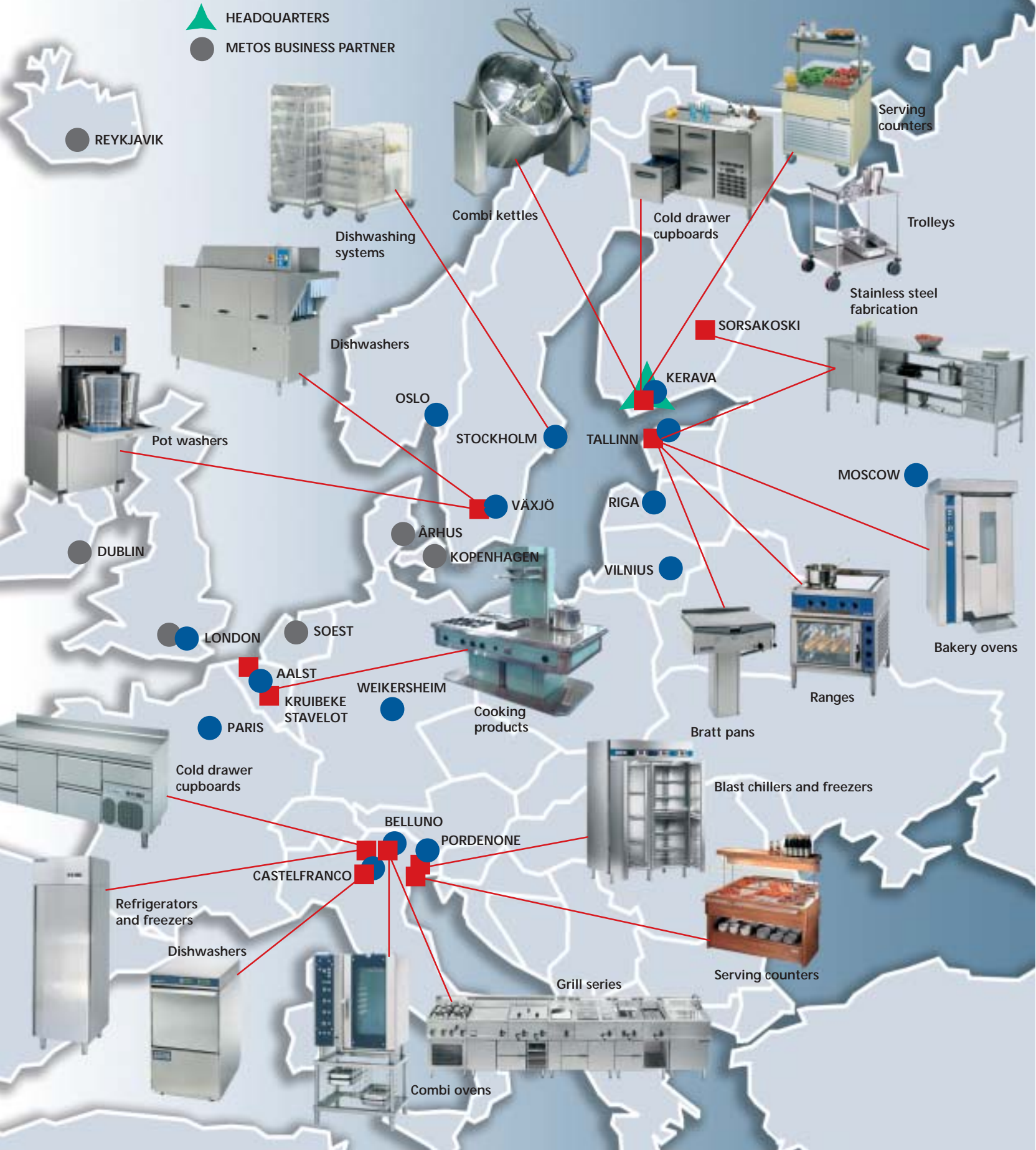


ers and service companies. We have been actively creating an environmental program for Metos focusing especially on the following points:

- * In training, we teach our customers new food preparation methods based on a more efficient heat transfer technology with current food preparation equipment. The objective is to reduce the energy and water consumption of professional kitchens, in addition to improving the efficiency of food preparation.
- * The consumption figures and their environmental impact can be reduced to less than half of the previous figures when dishwashers are equipped with the ICS operational control system we have developed. Even air quality in the kitchen is improved when the excess energy is not straining the ventilation system.
- * The environmental impact of the dishwashers during their entire life cycle is reviewed in our life cycle analysis. This way the customer can review, at the point of the purchase, the environmental factors and the real costs of equipment operation.
- * We try to minimize the amount of waste produced in the production and delivery of the products by sorting and recycling. All remaining waste, mostly of stainless steel, is recycled.
- * The environmental impact of discarded products is reduced when the right materials are used in the structures. For instance, our dishwashers are manufactured from 90 % recyclable materials.
- * Metos has created a nationwide reception and recycling system for discarded equipment. The system ensures that all recyclable material is put to good use.

Metos In Europe

- SALES COMPANY
- FACTORY
- ▲ HEADQUARTERS
- METOS BUSINESS PARTNER



Metos In-House manufacturing and sales companies

Metos is not only a supplier of equipment and projects, but also one of the largest equipment manufacturers in its field. In each sector where we manufacture, we are in the vanguard. We assume responsibility for the whole delivery chain from the factory to the kitchen floor. This way we can develop our products jointly to match the needs of our customers. Solid international expertise enables us to provide better solutions for our local customers

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IRELAND

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ICELAND

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We Have the
Recipe for a Great
Kitchen!





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METOS CC-34 COMBI CUTTER



The Metos CC-34 combi cutter - a vegetable slicer and a cutter with a common body

Metos CC-34 is a combi cutter available in different combinations to satisfy all needs of a small operation preparing 10-80 portions per day. The vegetable slicer attachment can process appr. 2 kg vegetables per minute depending on the slicer disc used. The cutter attachment has a 3 litre stainless steel bowl with a processing capacity of appr. 1,2 litre liquid products, such as soups, sauces, desserts etc. Meat, fish and other solid product can be minced in amount of appr. 1 kg. When processing solid products best result is obtained if the products are cut to 3x3 cm pieces before processing.

Changing the vegetable slicer and the cutter bowl to the CC-34 motor body is quick and easy. The vegetable slicer component, the slicer heads with plastic bodies (see pictures above), the cutter cover, the scraper and the blade can be cleaned in a dishwasher. The CC-34 takes very little space and is easily lifted aside when not needed. A GN1/2-150 container fits in front of the slicer on the desk.

The CC-34 combi cutter has 4 speeds and a pulse function. The automatic speed setting senses whether the vegetable attachment or the cutter attachment is used. The body of the slicer is of aluminium, the slicer of polycarbonate, the cutter bowl of stainless steel and the cover and the cutter scraper of polycarbonate. The slicer speeds are 500 and 800 rpm, those of the cutter 1450 and 2650 rpm. The pulsating speed is 800 rpm for the slicer and 2650 rpm for the cutter. The motor has an overheat protector with automatic recovery. The slicer body weight 8,6 kg, vegetable cutter 1,0 kg, discs abt. 0,4 kg. Cutter bowl with knives 1,4 kg.

Metos CC-34 combi cutter is available in following combinations:

- Vegetable slicer CC-34, including motor base and vegetable attachment.
- Cutter CC-34, including motor base and complete cutter attachment
- Combi cutter CC-34, including both cutter and vegetable attachments and 4 slicer discs for the vegetable attachment.
- Cutter bowl, which can be purchased separately to complete the vegetable slicer CC-34.



Standard slicers
10 mm
For slicing solid products.

Fine cut slicers
1 mm, 2 mm
4 mm, 6 mm
For slicing solid, soft or juicy products, cabbage grating.

Crimping slicers
4,5 mm
For slicing decorative slices

Dicing grid
10x10 mm
15x15 mm
Used with slicer head.

Graters/shredders
2, 4,5, 6 and 8 mm.
For stripping potatoes, carrots, cheese and cabbage.

Fine grater
For grating nuts and biscuits.

Julienne cutters
2x2, 4.5x4.5 mm
For stripping roots, cucumber etc.

Metos	Code	Dimensions mm	Delivery
Vegetable slicer CC-34	4221025	285x350x465	vegetable slicer CC-34 without slicer discs
Vegetable slicer CC-34 + 4 package	4221057	285x350x465	vegetable slicer CC-34 + 4 discs: 4,5x4,5 mm julienne cutter, 2 mm grater, 2 and 4 mm fine cut slicers, wall rack
Cutter CC-34	4221032	285x350x465	motor base, cutter attachment, 3 l s/s bowl
Combi cutter CC-34 + 4 package	4192744	285x350x465	vegetable slicer, cutter CC-34 + 4 discs: 4,5x4,5 mm julienne cutter, 2 mm grater, 2 and 4 mm fine cut slicers, wall rack
Cutter bowl CC-34	4221064	ø 220 x 205	cutter complete, 3 l s/s bowl, blade and cover with scraper
Wall rack	4087517		Wall rack for 3 slicer discs

El. connection 230V 1~ 50Hz 1,0 kW 10A slow

Stock product



METOS RG-100 VEGETABLE SLICER







The Metos RG-100 slices, cubes, strips and grates. It handles fruit, vegetables, roots, mushrooms, cheese, bread and nuts. The 17 rapidly interchangeable slicer heads ensure the right dimensions, a perfect cut and optimal texture. The razor-sharp slicer heads made of tempered stainless steel make for fine, equal tomato slices.

The RG-100 takes up little space. A GN1/1-100 bowl fits in front, under the slicer on the desk. Long produce items, such as cucumbers, can be sliced continuously through the wide feeder tube (57 mm of diameter). An optional angle tube feeder is available. The angle tube feeder is suitable e.g. for cutting of wok vegetables or for decorative cutting of vegetable for salads and sandwiches. The feeder is aluminium and a plastic pusher is included. The feed tube diameter is 50 mm. The Metos RG-100 cuts up to 5 kg/min.

Suitable for kitchens making up to 400 portions/day.



Metos RG-100 for small and medium-size kitchens

					
Standard slicers 10 mm <i>For slicing solid products.</i>	Dicing grid 7.5x7.5 mm 10x10 mm 15x15 mm 20x20 mm L ²⁾ <i>Used with standard slicers or fine cut slicer slicers.</i>	Fine cut slicers 1.5 ja 2 mm (2 knives), 4 mm, 6 mm, 10 mm, 14 mm ¹⁾ <i>For slicing solid, soft and juicy produce, stripping of cabbage. Can be used also with a dicing grid for cubing.</i>	Crimping slicer 4.5 mm <i>For slicing decorative slices</i>	Graters/shredders 1.5, 2, 3, 4.5, 6 and 8 mm. <i>For grating carrots, potatoes, cheese, bread, nuts etc, stripping cabbage.</i>	Fine graters <i>For grating raw potatoes, hard dry cheese, such as Parmesan cheese and dry bread.</i>

Julienne cutters
2.5x2.5,
4.5x4.5, 6x6
and 8x8 mm.
For stripping roots and cucumber etc. 8x8 mm head for French fries.




The Metos RG-100 can be installed on a height adjustable counter, lowered appliance stand or trolley (optional). The stand includes three removable plastic GN-containers. The stand is suited for RG-100, RG-200 and RG-250 models. Stainless steel trolley on page 30.



In order to keep the tools sharp and their use safe and efficient, a practical wall-mounted rack is available. The rack is designed for three heads.

- Hinged detachable feeding cylinder
- Ergonomic press with a 57 mm dia. tubular feeder
- Efficient ejector
- Hygienic, easy-to-clean construction
- Machine won't start with cover or feeder open
- Large outlet for quick operation
- Ergonomic design: dish compartment in front, tilted towards the operator, dirt-repellent surface, feeder with a large handle
- Sturdy
- Motor with overheat protector
- 5 kg/min < 400 portions/day

Technical specifications
Machine: Housing in elox-treated polished aluminium alloy
Motor: equipped with an overheat protector
Power transmission: planetary gear. **Safety equipment:** two mechanical safety switches and a brake. The tool bodies are of aluminium or asetal plastic, 185 mm dia. knives in stainless steel.
Speed: 350 rpm. **Net weights:** Machine 16 kg, cutting tools average 0.5 kg.



Metos	Code	Dimensions mm	El. connection	Delivery
RG-100	4127343	245x425x495	230V 1~ 50Hz 0,25 kW 10A	Machine body
RG-100, 4-pack.	4144211	245x425x495	230V 1~ 50Hz 0,25 kW 10A	Machine, fine cut slicer 1.5 and 4 mm grater discs 2 and 8 mm, wall rack for discs
RG-100, 7-pack.	4129012	245x425x495	230V 1~ 50Hz 0,25 kW 10A	Machine, fine cut slicer 1.5 and 4 mm standard slicer 10 mm, dicing grid 10x10 mm, grater discs 2 and 8 mm, julienne cutter 4,5x4,5 mm, 2 pcs wall racks
Stand	4220198	575x625x655		1 pc GN1/1-200 plastic container
Wall rack	4087517			for 3 discs
Angle tube feeder	4220141			

METOS RG-200 VEGETABLE SLICER



Metos RG-200 for medium size kitchens

The Metos RG-200 slices, cubes, strips and grates. It handles fruit, vegetables, roots, mushrooms, cheese, bread and nuts. The 23 rapidly interchangeable slicer heads ensure the right dimensions, a perfect cut and optimal texture. The razor-sharp slicer heads made of tempered stainless steel make for fine, uniform tomato slices.

Despite its small size the RG-200 is very efficient. Peak efficiency has been achieved with many practical and technical solutions, such as an oversized feed hopper. The spacious feed opening reduces the preparatory work, since most products can be fed without cutting. Lengthy products such as cucumbers can be sliced continuously through the large 57 mm dia. feed hopper. An optional angle tube feeder is available. The angle tube feeder is suitable e.g. for cutting of wok vegetables or for decorative cutting of vegetable for salads and sandwiches. The feeder is aluminium and a plastic pusher is included. The feed tube diameter is 50 mm. Metos RG-200 slices 6.5 kg per minute.

Ergonomics and productivity go hand in hand. The cutting disc rack saves space, makes handling easier and keeps the discs sharp. The RG-200 can be placed on a height adjustable counter, equipment stand or trolley. There are two different stands and a trolley available. See p. 30.

Suitable for kitchens preparing max. 600 portions a day.



Slicer discs
6, 8, 10 mm
For slicing solid products. For dicing with a dicing grid.



Crimping slicer
4.5 mm
E.g. for preparing grooved beetroot slices.



Dicing grids
6.25x6.25, 7.5x7.5, 10x10, 12.5x12.5, 15x15, 20x20³⁾
mm.
For dicing with a slicing disc.



Fine cut slicer, 2 knives
1.5, 2 mm
For slicing solid and soft products, such as roots, onions and cucumbers, shredding cabbage.



Fine cut slicer, 1 knife
3, 4, 6, 10, 14⁴⁾ mm
For slicing solid and soft products, such as onions, tomatoes, limes, bananas and mushrooms, shredding salads.



Graters / shredders
1.5, 2, 3, 4.5, 6, 8 mm
For grating carrots and cabbages. Also grates nuts, almonds, cheese and bread.



Fine graters
For grating raw potatoes, hard dry cheese, such as Parmesan cheese and dry bread.



Julienne cutters
2.5x2.5, 4.5x4.5, 6x6, 8x8, 10x10 mm
For shredding roots and potatoes, perfect for preparing casseroles and soups. 8x8 and 10x10 mm discs for curved French fries.

Slicer disc
12,5 mm³⁾
For dicing with 12.5x12.5 mm and bigger dicing grids. E.g. for roots and fried potatoes, dicing cabbage for casseroles and soups or for dicing boiled potatoes for salads.



- sturdy
- efficient ejector
- motor with overheat protector
- hinged removable feed hopper
- ergonomic press with a 57 mm dia. tubular feeder
- hygienic, easy-to-clean construction
- machine won't start with open cover or press
- large, clear switches and a carrying handle at the back
- ergonomic design: space for dishes in front, inclined towards operator.
- dirt-repellent surface, large handle at the press
- 6.5 kg/min, < 600 portions /day



Technical specifications:

Machine: Casing of anodized polished aluminium alloy

Motor: Motor with overheat protector

Transmission: planetary gear. **Safety equipment:** mechanical safety clutch and brake. Disc bodies of aluminium with 185 mm dia., knives of stainless steel.

Rotating speed: 350 rpm.

Net weights: machine 18.3 kg, cutting discs 0.5 kg in average.

Metos	Code	Dimensions mm	El. connection	Delivery
RG-200	4131886	245x475x515/735	230V 1~ 50Hz 0,37 kW 10A	Machine body
RG-200, 7-package	4131893	245x475x515/735	230V 1~ 50Hz 0,37 kW 10A	Machine, fine cut slicer 1.5 and 4 mm, standard slicer 10 mm, dicing grid 10x10 mm, grater discs 2 and 8 mm, julienne cutter 4,5x4,5 mm, Stock product
Stand	4220198	575x625x655		2 pcs wall racks
Wall rack	4087517	for 3 discs		1 pc GN1/1-200 plastic container
Angle tube feeder	4220141			



METOS RG-250 VEGETABLE SLICER



Metos RG-250 for medium size kitchens

Metos RG-250 is an efficient and ergonomic vegetable slicer, which can be placed on a lowered counter or stand. RG-250 slices, cubes, strips and grates fruit, vegetable, roots, mushrooms, cheese bread and nuts. The selection of slicer discs comprise 28 different use-alone discs. In addition there are 6 dicing grids of various sizes to be used with similar size or smaller slicer disc.

The ergonomics and hygiene of RG-250 have been paid special attention to. The slicer is placed on a lowered counter or stand. Right working height is 100-125 cm, at which the user does not need to bend during the work. The slicer is hygienic and easy to clean: the feed hopper and presser are detachable and they can be washed with neutral detergent.

The feed hopper volume is 4 litres and it can even large products, which minimizes preparation. There is one intermediate wall to support the products, and the products can be placed towards it for desired direction of cut. Lengthy products, like cucumbers, leek and celery are fed through the presser tube.

The slicer discs are similar to RG-200. In addition there is a potato chip grid to be used with the 10 mm slicer or fine cut slicer disc.

Vegetable slicer RG-250 is suitable for kitchens serving 50-800 portions per day. The capacity is 8 kg/min.



Slicer discs
6, 8, 10 mm
For slicing solid products. For dicing with a dicing grid.



Crimping slicer
4.5 mm
E.g. for preparing grooved beetroot slices.



Dicing grids
6.25x6.25, 7.5x7.5, 10x10, 12.5x12.5, 15x15, 20x20 mm
For dicing with a slicing disc.



Fine cut slicer, 2 knives
1.5, 2 mm
For slicing solid and soft products, such as roots, onions and cucumbers, shredding cabbage.



Fine cut slicer, 1 knife
3, 4, 6, 10, 14 mm
For slicing solid and soft products, such as onions, tomatoes, limes, bananas and mushrooms, shredding salads.



Graters / shredders
1.5, 2, 3, 4.5, 6, 8 mm
For grating carrots and cabbages. Also grates nuts, almonds, cheese and bread.



Fine graters
For grating raw potatoes, hard dry cheese, such as Parmesan cheese and dry bread.

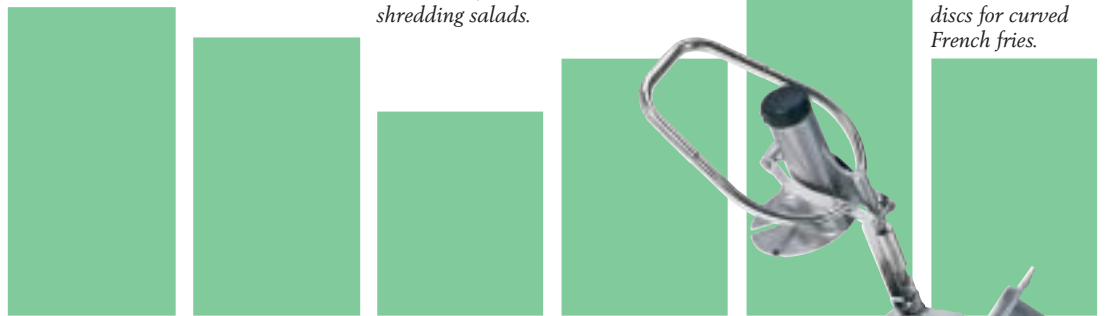


Julienne cutters
2.5x2.5, 4.5x4.5, 6x6, 8x8, 10x10 mm
For shredding roots and potatoes, perfect for preparing casseroles and soups. 8x8 and 10x10 mm discs for curved French fries.

Slicer disc
12.5 mm³⁾
For dicing with 12.5x12.5 mm and bigger dicing grids. E.g. for roots and fried potatoes, dicing cabbage for casseroles and soups or for dicing boiled potatoes for salads.



Potato chips grid
10 mm⁷⁾
Cuts straight French fries with 10 mm fine cut slicer



Technical specifications

Machine body and feeder: anodized or polished aluminium.

Slicer discs: body of aluminium or acetal, knives of stainless steel. Disc diameter 185 mm.

Motor: 400V 3/N/PE 50Hz 0,55 kW. Motor has overheat protection. 10A fuse is required.

Transmission: gear transmission. **Safety:** Machine has 2 safety switches. Protection class IP 44, for operation switches IP65. **Noise level:** 72 dBA (EN31201). **Rotation speed:** 380 rpm. **Net weight:** machine 21 kg, discs 0,5 kg average.

- sturdy
- hygienic, easy to clean
- detachable feed hopper and presser
- large ergonomic handle
- tilted towards the user, easy to use
- motor with overheat protection
- spiral draws product to the disc
- 800 portions/day, 8 kg/min



Metos	Code	Dimensions mm	El. connection	Delivery
RG-250	4220166	250x450x586/735	400V3N~ 50Hz 0,55 kW 10A	machine body
RG-250, 7-pack.	4220173	250x450x586/735	400V3N~ 50Hz 0,55 kW 10A	machine, fine cut slicer 1.5 and 4 mm, standard slicer 10 mm, dicing grid 10x10 mm, grater discs 2 and 8 julienne cutter 4,5x4,5 mm, 2 pcs wall racks
mm,				
Stand 250	4220198	575x625x655		1 pc GN 1/1-200 plastic container
Stand	4220198	575x625x655		1 pc GN1/1-200 plastic container
Wall rack	4087517			for 3 discs



Stock product

METOS STANDS AND TROLLEYS



Metos equipment trolley
(equipment stand is without
castors)

Metos RN20 stand is designed for Karhu RN 20 varimixer, it is also suitable for small vegetable slicers. A pull-out shelf below top. Sturdy construction and adjustable feet ensure stable work with the mixer. Stainless steel construction throughout.

Stand and trolley are designed for ergonomic use of small kitchen appliances. Working on the right level with small vegetable slicers, cutters and varimixers is very important. Both models have the same construction: flat top facilitates cleaning, shelf in stand. Construction of stainless steel. Stand with adjustable feet, trolley with ø 125 mm castors, two of which with brakes.

Metos	Code	Dimensions mm
Stand RN20	4189766	450x640x530
Trolley	4206228	560x640x650
Stand	4189558	560x640x650

The RG-350 stand and trolley are intended for RG-350 vegetable cutter. In the front, there is a space for a GN1/1 container. Alternatively the Metos T-450 multi-purpose trolley can be used to take the cutter output. Stand with adjustable feet, trolley with rubber castors Ø 125 mm, two of which with brakes. Sturdy construction stainless steel throughout.

Metos	Code	Dimensions mm
Stand RG-350	4144204	600x450x450
Trolley RG-350	4206235	600x450x450



Metos RN-20 stand with
pull-out shelf and adjustable
feet.



Metos RG-350
stand for vegetable cutters



Metos RG-350
trolley for vegetable cutters

METOS STANDS FOR SLICER DISCS

The disc stands are suited for all of the slicer discs of the Metos RG-200-RG-400 vegetable slicers. The pegs are fixed at a 5° upward angle ensuring that the discs are kept well in place. Each peg can take two discs. The blade parts don't touch each other. The discs can be easily and safely be taken from the stand by lifting them out of the case as the operator can see the whole disc and avoid touching the sharp blades.

The wall-mounted model is easy to attach to hooks or screws on the wall.

The trolley-mounted model fits Metos service trolleys KV-55 - KV-105, GN rail trolley TGN-14 and shelf trolley HV-75. The stand is pressed against the edge of the shelf and it doesn't have to be fixed to the trolley. The long supports of the stand lean against the shelves below and stay firmly in place.

The shelf trolley has enough space even for the accessories of the largest vegetable cutter RG-400.

Stand for slicer discs	Code	Dimensions mm
Wall mounted 4 pegs, for 8 discs	4189727	430x625x135
Wall mounted 6 pegs, for 12 discs	4189734	430x875x135
Trolley-mounted 4 pegs, for 8 discs	4189741	430x633x135
Trolley-mounted 6 pegs, for 12 discs	4189759	430x884x135



Trolley-mounted stand for four vegetable cutter discs mounted on the Metos HV-75 shelf trolley.

Stock product

METOS RG-350 VEGETABLE SLICER









The Metos RG-350 slices, chips, dices and grates. It handles fruit, vegetables, roots, mushrooms, cheese, bread and nuts. The 32 quickly interchangeable cutting discs guarantee exact measurements, precision slicing and the superior consistency. Thanks to the extremely sharp cutting discs made of hardened stainless steel you can also produce fine, uniform tomato slices.

The Metos RG-350 is very efficient and perfectly suited for handling large volumes. Peak efficiency has been achieved with many practical and technical solutions, such as the conical feed hopper. The Metos RG-350 cuts 12 kg/min and its capacity is appr. 1200 portions/day. The spacious 195 mm dia. feed opening reduces the preparatory work, since most products can be fed without cutting. Lengthy products such as cucumbers can be sliced continuously through the large 57 mm dia. feed hopper. Also the spiral lock screw used to lock the discs pulls the cabbages towards the disc.


Ergonomics and efficiency go hand in hand. Thanks to large handles, RG-350 is easy to move. The machine is placed on a lowered appliance stand or a trolley. Stainless steel stands for slicer discs are available. The stands can be attached on the wall or on a shelf trolley. Stands see pg. 30.

The stand has a recess for a GN pan or a multipurpose trolley Metos T-450, code 2026448, pg. 259.



							
Slicer discs 4.5, 6, 10, 15, 20 mm For slicing solid products. For dicing with a dicing grid.	Crimping slicer 4.5 mm For preparing decorative slices of for instance beetroots, cucumbers and carrots.	Dicing grids 6.25x6.25, 7.5x7.5, 10x10, 12.5x12.5. For dicing with a slicing disc.	Fine cut slicer, 2 knives 1.5, 2, 3 mm For slicing solid and soft products, such as roots, onions, leeks and cucumbers, shredding cabbage.	Fine cut slicer, 1 knife 4, 6, 10, 14, 20 mm For slicing solid and soft products, such as roots, paprika, leeks, onions, cucumbers, tomatoes, citrus fruits, bananas and mushrooms. Shreds cabbage and sprouts. 4 mm disk for cutting onions with a 10x10 mm or bigger dicing grid.	Graters / shredders 1.5, 2, 3, 4.5, 6, 8 mm For grating carrots, cabbage, dry bread, almonds and nuts. 8 mm disc ideal for shredding cabbage and grating pizza cheese.	Fine graters For grating potatoes, Parmesan cheese and ground toast.	Julienne cutters 2x2, 2.5x6, 4.5x4.5, 6x6, 10x10 mm For shredding roots and potatoes for casseroles and soups. 2x2 mm for fine shreds or stick French fries. 2.5x6 mm disk shreds white cabbage to short bits. 10x10 mm discs for curved French fries.

Slicer disc
12,5 mm³⁾
For dicing with 12.5x12.5 mm and bigger dicing grids. E.g. for roots and fried potatoes, dicing cabbage for casseroles and soups.


Potato chips grid
10 mm⁶⁾
Cuts straight French fries with 10 mm fine cut slicer

NB. Dicing grid must be equal or bigger than the fine cut slicer.

- Sturdy
- Fast
- Motor with overheat protector
- Hinged removable feed hopper
- Large ergonomic press with a 57 mm dia. tubular feeder
- Hygienic, easy-to-clean construction
- Machine won't start with open cover or press
- Large feed cylinder and outlet for quick operation
- Large, clear switches and carrying handles
- Stand has space for GN container or GN trolley
- Inclined towards operator, dirt-repellent surface
- Lock nut pulls cabbage towards disc
- Conical feed attachment for mass feeding (optional)
- 12 kg/min, < 1200 portions / day



Feed hopper for RG-350 slicer

Technical specifications:

Machine: Casing of anodized polished aluminium alloy
Motor: Motor with overheat protector
Transmission: planetary gear.
Safety equipment: 4 safety clutches. Disc bodies of aluminium with 215 mm dia., knives of stainless steel.
Rotating speed: 360 rpm.
Net weights: machine 32 kg, cutting discs 1 kg in average, feedhopper 3,7 kg.

Metos	Code	Dimensions mm	El. connection	Delivery
RG-350	4143352	325x555x745/895	400V 3N~ 50Hz 0,75 kW 10A	Machine body
RG-350, 7-package	4143377	325x555x745/895	400V 3N~ 50Hz 0,75 kW 10A	Machine, fine cut slicer 2 and 4 mm standard slicer 10 mm, dicing grid 10x10 mm grater discs 2 and 8 mm, 3 pcs wall racks, julienne cutter 4.5x4.5 mm
RG-350 feed hopper	4143401	400x370x580		
Stand RG-350	4144204	600x650x450		place for GN container or trolley
Trolley RG-350	4206235	600x650x450		2 castors at rear, 2 swivelling castors with brakes in front
Wall rack	4087517	for 3 discs		

Installation drawing on page 271

METOS RG-400 VEGETABLE SLICER



Basic delivery of Metos RG-400 includes the body, feed cylinder A and the hopper.

- Metos RG-400 vegetable slicer has been designed for quick handling of large quantities with optimal ergonomics
- Metos RG-400 is a durable, versatile and efficient vegetable slicer for the operator demanding a perfect cutting performance
- 40 kg / min < 3000 portions / day
- Ergonomic ■ Large selection of slice dimensions ■ Easy and quick to clean
- Reliable and low maintenance
- Versatile applications
- Special attention paid to safety and reliability

Feed hopper

The feed hopper with its own feed cylinder (model A) for continuous feeding of potatoes, onions, dry bread pieces, nuts, mushrooms etc. Ailerons direct the products automatically to the disc and no pressing is necessary. For instance peeled potatoes can be fed into the hopper directly from a bag or a pail. The feeder is of stainless steel and the feeder cylinder of cast aluminium alloy with a stainless steel lining.

Feed cylinder B

The B model feeder cylinder is used with either a manual push feed attachment, a feeder with 4 openings or a pneumatic push feed attachment. Model B differs from model A in that it has 3 sharp edges inside. When either the manual or pneumatic push feed attachment is used, for instance a cabbage can be put directly into the cylinder, where the discs divide the surface and the spiral-form block screw of the disc pulls the cabbage onto the disc and makes operation easier. The large 7 l volume and the 200 mm opening of the feed cylinder reduce the number of fillings and make feeding of most products possible without cutting.

Push feed attachment with 4 openings

For continuous operations, such as the preliminary handling of cucumbers, leeks, tomatoes and citric fruits. Makes slicing easier. Used with feed cylinder B. The 4-opening feed attachment has 2 openings with 73 mm dia., one with 35 mm dia. 2 different size push rods made of white food industry plastic are included. The attachment is made of aluminium and it has a separate lock screw for locking the discs.



The hopper feeds automatically without push feed attachment. The device is suitable for continuous feeding of round products, such as potatoes, onions, nuts, almonds and dry bread pieces - no manual pushing.



The manual feed attachment is easy and light to operate when for instance cabbage, cheese, carrots and lettuce are handled.



The 4-opening feed attachment is designed for continuous feeding of cucumbers, leeks, Romaine lettuce, celery and other lengthy products.



The pneumatic push feed attachment pushes the product automatically onto the disc without manual manipulation. Makes handling large quantities easier.

Manual push feed attachment

For high speed operation, for instance for feeding cabbage, sprouts, iceberg lettuce, carrots, tomatoes and other products that have to be supported and pressed. The design of the attachment makes pushing lighter and no force is necessary. The running of the machine can also be controlled, since when the attachment is turned away, the machine stops and vice versa.

Pneumatic push feed attachment

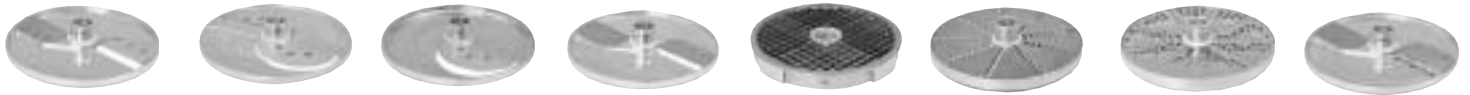
For automatic handling of products that need to be pushed, such as cabbage, lettuce, carrots. Processing cabbage and carrots that used to be the most labour intensive is now easy and ergonomic thanks to the pneumatic push feed attachment. The operator fills the feed cylinder (B) and rotates the attachment onto the feed cylinder which starts the machine automatically. Working is safe since the machine stops automatically when the attachment is rotated away. Choice of three speeds to match the texture of the handled product.

Metos	Code	El. connection	Delivery
RG-400	4132512	400V 3N~ 1,5/0,9 kW 10A	Machine body, feed hopper, feed cylinder A
Feed cylinder B	4132537	used with either a manual push feed attachment, a feeder with 4 openings or a pneumatic push feed attachment	
4-opening feed att.	4189276	new model from Serial No. 2550	
Manual push feed att.	4189269	new model from Serial No. 2550	
Pneumatic push feed att.	4189283	Compressed air 35 l/min is required; new model from serial nr. 2550	
Compressor	4133146	working pressure 6 bar 1,33 l/s, 230V, 1~0,75 kW, 10 A slow, volume of the tank 19 l	
RG 400, 7 package	4132618		Machine body, feed hopper, feed cylinder A, manual push feed attachment, feed cylinder B, fine cut slicer 2 and 4 mm, standard slicer 10 mm, dicing grid 10x10, julienne cutter 4.5x4.5, grater/shredder 2 and 8 mm, 3 wall racks
Utensil trolley	4144194	860x535x1060 mm	
Wall rack	4087517	for 3 discs	

Installation drawing on page 271

Stock product

METOS RG-400 VEGETABLE SLICER



Slicer discs

4.5, 6, 10, 15, 20 mm

For slicing solid products.
For dicing with a dicing grid.



Slicer disc

12,5 mm

For dicing with 12.5x12.5 mm and bigger dicing grids. E.g. for roots and fried potatoes, dicing cabbage for casseroles and soups.

Fine cut slicer, 2 knives

1.5, 2, 3 mm

For slicing solid and soft products, such as roots, onions, leeks and cucumbers, shredding cabbage.

Fine cut slicer, 1 knife

4, 6, 10, 14, 20 mm

For slicing solid and soft products, such as roots, paprika, leeks, onions, cucumbers, tomatoes, citrus fruits, bananas and mushrooms. Shreds cabbage and sprouts. 4 mm disc for cutting onions with a 10x10 mm or bigger dicing grid.

Crimping slicer

4.5 mm

For preparing decorative slices of for instance beetroots, cucumbers and carrots.



Dicing grid L

15x15, 20x20, 25x25 mm.

Used in combination with 15 or 20 mm slicing discs or 14 or 20 mm fine cut slicer.

Dicing grids

6.25x6.25, 7.5x7.5, 10x10, 12.5x12.5.

Dices roots, fruit, potatoes, cabbage, carrots, cucumbers, tomatoes, apples etc. with 4.5, 6 or 10 mm slicing disc or with 4, 6 or 10 mm fine cut slicer. 12.5x12.5 mm or bigger dicing grid also with 12.5 mm open slice disc.

Graters / shredders

1.5, 2, 3, 4.5, 6, 8 mm

For grating carrots, cabbage, dry bread, almonds and nuts. 8 mm disc ideal for shredding cabbage and grating pizza cheese.

Fine graters

For grating potatoes, Parmesan cheese and ground toast.



Potato chips grid

10 mm

Cuts straight French fries with 10 mm fine cut slicer

Julienne cutters

2x2, 2.5x6, 4.5x4.5, 6x6, 10x10 mm

For shredding roots and potatoes for casseroles and soups. 2x2 mm disc for fine shreds or stick French fries. 2.5x6 mm disc shreds white cabbage to short bits. 10x10 mm discs for curved French fries.



Metos RG-400 technical specification

Capacity: 10-40 kg / min depending on push feeder, disc and product

Motor: 2 speeds, pinion transmission

Safety: three safety switches

Protection class: IP 45

Noise level: LpA (EN 31201): 70 dBA

Pneumatic push feed attachment: three speeds

Recommended air capacity and pressure: 35 l / min, 6 bar

Cutting discs: 215 mm dia.,

speed: 400/200 rpm

Materials: Machine body, feed cylinders and attachments anodized or polished aluminium alloy or stainless steel

Cutting discs: body of aluminium alloy and knives of high-grade steel

Weights: Machine body 54 kg

Feed cylinder (B) 6 kg

Feed hopper + cylinder A 12 kg

Pneumatic push feed attachment 11 kg

Manual push feed attachment 5 kg

Discs, average 1 kg

Complies with the following standards:

NFS standard 8, EU machine directive

89/392EEC, EMC directive 89/336/

EEC



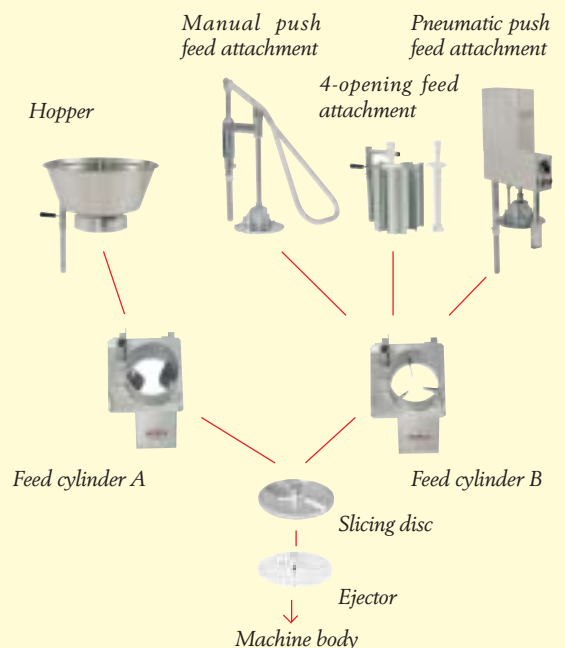
Implements are carried effortlessly to the workplace in an utensil trolley (optional), the discs stay sharp and the workplace clean. The trolley has a place for both feed cylinders, the 4-opening feed attachment and either a manual or a pneumatic feed attachment and discs. The trolley has two castors that can be locked.

Metos T-450 multipurpose trolley can be pushed in front of the vegetable slicer and the products brought straight to the workplace. The frame for GN pans in the trolley can be adjusted to the desired height. Two of the four castors can be locked (pg. 230).






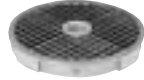



A wall rack, made of food industry quality plastic is also available for discs, with room for three discs. Also available stainless steel stand for discs which can be attached to the wall or to shelf trolley.



The parts can be easily detached for cleaning. The smooth surfaces and rounded edges in the disc housing and at the outlet make cleaning easier. They can be flushed clean with a normal handheld shower (no high-pressure cleaning). RG-400 is equipped with two castors making it easy to move around.



METOS VEGETABLE SLICER DISCS

Metos	CC-34 code	RG-100 code	RG-200/250 code
	Standard slicers		
	6 mm		4081508
	8 mm		4081709
	10 mm	4115115	4081804
	12,5 mm		4081917 ³
	Fine cut slicers		
	1 mm	4192769	
	1,5 mm		4084107
	2 mm	4192776	4084001
	3 mm		4220293
	4 mm	4192783	4083907
	6 mm	4192818	4083706
	10 mm		4083505
	14 mm	4130427 ¹	4113414 ⁴
	Crimping slicers		
	4,5 mm	4192938	4081402
	Julienne cutters		
	2x2 mm	4192825	
	2,5x2,5 mm		4135369
	4,5x4,5	4192832	4082519
	6x6 mm		4082318
	8x8 mm		4082205
	10x10 mm		4082117
	Dicing grid		
	6,25x6,25 mm		4131981
	7,5x7,5 mm		4131999
	10 x 10	4115161 ⁶	4131974
	12,5 x 12,5 mm		4132008
	15 x 15	4115179 ⁶	4132015
	20 x 20 mm L	4130392 ²	4132022 ⁵
	Potato Chips grid		
	10 mm		4220127 ⁶ only RG-250
	Dicing package		
	10x10x10 mm	4220102	
	20x20x20 mm		4220134 only RG-250
	Graters/shredders		
	1,5 mm		4085118
	2 mm	4192871	4085206
	3 mm		4085301
	4,5 mm	4192889	4085407
	6 mm	4192896	4085502
	8 mm	4192906	4085608
	Fine grater		
		4192913	4084604

1 = used alone or with 20x20 mm dicing grid ²⁾

2 = used with 14 mm fine cut slicer ¹⁾

3 = used with 12.5x12.5 mm dicing grid

4 = used with 20x20 mm dicing grid ⁵⁾









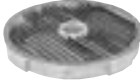


5 = used with 14 mm fine cut slicer ⁴⁾

6 = used with 10 mm fine cut slicer

Stock product



METOS VEGETABLE SLICER DISCS

Metos	RG-7 code	RG-350/400 code	RG-6/61 code
	Standard slicers		
	4,5 mm	4081508	4087161
	6 mm	4081709	4087179
	8 mm	4081804	4087309
	10 mm	4081917 ⁽³⁾	4087193 ⁽³⁾
	12,5 mm		4103293 ⁽⁹⁾
	15 mm		4103303 ⁽¹²⁾
	20 mm		
	Fine cut slicers		
	1,5 mm	4084107	4086513
	2 mm	4084001	4086538
	3 mm		4086545
	4 mm	4083907	4086506
	6 mm	4083706	4086552
	10 mm	4083505	4086584
	14 mm	4113414 ⁽⁷⁾	4143384 ⁽⁹⁾
	20 mm		4143391 ⁽¹²⁾
	Crimping slicers		
	4,5 mm	4081402	4103328
	Julienne cutters		
	2x2 mm		4086827
	2,5x2,5 mm	4135369	
	4,5x4,5	4082519	4086841
	2,5x6 mm		4135376
	6x6 mm	4082318	4086908
	8x8 mm	4082205	
	10x10 mm	4082117	4086866
	Dicing grid		
	6,25x6,25 mm	4083304 ⁽¹³⁾	4132632
	7,5x7,5 mm	4083209 ⁽¹³⁾	4132657
	10 x 10	4083103 ⁽¹³⁾	4132664
	12,5 x 12,5 mm	4083008 ⁽¹³⁾	4132671
	15 x 15		
	20 x 20 mm		
	25 x 25 mm		
	15 x15 mm L		4135062 ⁽¹⁰⁾
	20 x 20 mm L	4135104 ^{(8) (13)}	4135087 ⁽¹¹⁾
	25x25 mm L	4135111 ^{(8) (13)}	4135094 ⁽¹¹⁾
	Potato Chips grid		
	10 mm	4084805 ⁽⁶⁾	4132713 ⁽⁶⁾
	Graters/shredders		
	1,5 mm	4085118	4086231
	2 mm	4085206	4086249
	3 mm	4085301	4086256
	4,5 mm	4085407	4086263
	6 mm	4085502	4086217
	8 mm	4085608	4086288
	Fine grater	4084604	4103381

3 = used with 12.5x12.5 mm dicing grid

6 = used with 10 mm slicer disc

7= used alone or with 20x20 mm or 25x25 mm dicing grid ⁽⁸⁾

8= used with 14 mm fine cut slicer ⁽⁷⁾

9= used alone or with 15x15 mm dicing grid ⁽¹⁰⁾

10= used with 15 mm slicer disc or 14 mm fine cut slicer ⁽⁹⁾

11= used with 15 or 20 mm slicer disc or 14 or 20 mm fine cut slicer

12= used alone or with 20x20 mm or 25x25 mm dicing grid ⁽¹¹⁾

13 = no machine wash



METOS VCM/VCB CUTTERS



With the Metos VCM cutter the cutting times are short, temperature increases limited, fat and oil won't be separated from the product, and you get a fine uniform end result.

Metos VCM and VCB cutters are excellent tools for preparing minced meat, fish, vegetables, almonds, cheese, mashed products and sauces. The cutters have a wide-profile bowl, where the efficient blades mash and blend the product. The blades are designed for high-speed operation. The short cycle keeps the product temperature remains low and fat separation (e.g. meat and cheese) is minimal. The transparent lid makes monitoring easy and the efficient scrapers provide for thorough mixing. The lid has a filling opening and a safety bar equipped with a magnetic switch to facilitate the rapid but safe operation of the appliance.

Capacity:

VCM-41/42 models have a 4 litre bowl with a liquid capacity of 1.6 litres. Food product: meat 1.3 kg, fish 1.3 kg, aromatic butter 1.3 kg, mayonnaise 1.6 litres and parsley 1 litre. An even and high-quality end result is guaranteed when products undergo a preliminary cutting into pieces of roughly 4x4x4 cm.

VCB-61/62 models have a 6 litre bowl with a liquid capacity of 4.5 litres. Food product: meat 2 kg, fish 2 kg, spiced butter 2 kg, 4.5 litres of soup, sauce, salad dressing or other liquid food products and 1.5 litres of parsley.

- easy to assemble and disassemble
- The appliance won't start with an open bowl
- transparent lid makes monitoring easy
- Sturdy handles make cutter easy to move around
- Safe: stops immediately when the safety bar is detached.
- The mechanical brake functions even during power outages
- Easy to clean: rounded bowl edges and corners, removable parts – except housing – machine washable.



All removable parts can be machine washed and they can be detached quickly without tools.

The transparent lid is of durable polycarbonate, large 50 mm dia. feeding opening.



Scraper ring with four scrapers speeds the work and creates a uniform end result.



Extra-long and distinctly curved S-form blades cut efficiently and gently.

Low, ergonomically-friendly feeding height.

Sturdy handles.

Rounded bowl bottom.

Metallic body.



Powerful and durable motor.

Direct transmission maximizes safety and minimizes maintenance.



Due to the sturdy handles and the small size the machine is easy to move around and to store.

Specifications:

VCM-41/42: housing of polished aluminium, bowl of stainless steel, blade housing of acetal? and 2 blades of high-class stainless steel, lid and scraper ring of polysulfon? Lid filling opening closed by turning the scraper ring.

VCM-41: single speed 1500 rpm with pulsating function. Voltage 230V.1-50 Hz, 750/370W. Fuse 10A, slow. Insulation class for the VCM models is IP44 and the motor has overheat protection. Safety system: two separate safety switches and motor brake. Net weight: VCM-41/42 17.6 kg.

VCB-61/62: housing of polished aluminium, bowl of stainless steel, blade housing of polysulfon?, 4 blades of high-class stainless steel and lid handle of polysulfon. Filling opening of the lid closed by rubber plug. Removable sealing at the edge of the lid.

VCB-61: single speed 1500 rpm with pulsating function. Voltage 230V.1-50Hz, 1100W. Plug 10A, grounded, fuse 10A, slow.

VCB-62: two speeds 1500/3000 rpm and a pulsating function. Voltage 400V.3-50Hz, 1500/900W. Fuse 10A, slow: insulation class for the VCB models is IP44 and the motor has overheat protection. Safety system: two separate safety switches and motor brake. Net weight: VCB-61 26.2 kg and VCB-62 24.0 kg.



Metos	Code	Dimensions mm	Bowl gr/net litres	Speed	Equipment
VCM 41	4139317	260x340x440	4/1,6	1500 rpm	Machine body, bowl, blade
VCM 42 (2 speeds)	4192737	260x340x440	4/1,6	1500/3000 rpm	Machine body, bowl, blade
VCM 41/42 blade	4139388				
VCB 61	4189188	310x350x480	6/4,5	1500 rpm	Machine body, bowl, blade
VCB 62 (2 speeds)	4189043	310x350x480	6/4,5	1500/3000 rpm	Machine body, bowl, blade
VCB 61/62 blade	4189068				
VCB 61/62 bowl	4189501		6/4,5		Bowl

Stock product

METOS SB-4 BLENDER

Metos SB-4 blender blends, beats, shreds, whips, grinds, mashes and makes sauces, soups, desserts, mayonnaise, pastes, purées, cocktails, fruit juices, milk shakes etc. Metos SB-4 is designed for restaurants, bars, diet kitchens, hospitals, schools, fast food establishments, departments stores etc.

The powerful 1000 W motor and the accurate stepless speed control, and the extra-long blades guarantee top efficiency and excellent results, whether large or small quantities are handled. In addition to the stepless speed control the machine has a pulse function. The spacious 4 litre bowl is very durable, light-weight, transparent and has sturdy handles.

- **volume:** 4 litres
- **measuring scale:** 0.5 - 3.8 litres
- **blade unit:** extra-long blades (72 mm from tip to tip)
- **cover:** air tight, with feed opening (diameter 26 mm)
- **dispenser:** volume 1 dl
- **bowl and blades, cover and dispenser can be machine washed**



The bowl with blades can be machine washed.

SB-4 is fast and practical to operate and handle. The transparent 4 litre bowl makes working easy.



The body has a hinged cover holder that also allows easy removal of the cover for cleaning. The cover has a filling spout for liquids.



The low-profile design stabilizes the unit and makes the bowl easy to fill and to handle.



Metos	Code	Dimensions mm	El. connection	Equipment
SB-4	4144807	270x365x445	230V 1~ 1 kW10A	Machine body and bowl
SB-4 bowl and lid	4191081			bowl and lid
SB-4 lid	4144821			lid
SB-4 filling spout	4144839			filling spout

Technical specifications

Motor: 1000 W, 230 V 1~, thermal overheat protector with automatic reset, electronic control for slow start, safety switch in cover, protection class IP34, transmission with chain. Stepless speed control between 700 and 1500 rpm. In addition a separate pulse switch to change over to full speed even during operation.

Noise level: LpA (EN 31201): < 88 dBA

Materials: machine body of anodized aluminium alloy. Bowl, cover, and filling hopper of heat-resistant (to 115 degrees Celsius) and shock proof food-industry-class plastic. Blades of high grade steel, maintenance-free stainless steel blade axle on ball bearings.

Weight: machine and cover 5.7 kg, bowl 0.9 kg.

METOS S SERIES WASHING AND PEELING MACHINES



Metos S25/56 models

Metos S series includes separate models for washing and peeling plus a combination model that does both thanks to an interchangeable bottom plate. With the Metos S 25/56 P peeling machine the side wall is also lined with an abrasive carborundum surface. It takes 4 to 6 minutes to peel a 25 kg volume. The filling height of all models is 1000 mm.

The outer lining, the peeling drum and the discharge chute and door are of easy to keep clean stainless steel. The control switches are in a timer/starter box (standard supply) on the wall and the machine can safely be shower-washed. The combination W&P model has a drum with rubber lining and on the bottom either a washing or a peeling plate is used. The transmission from the motor to the bottom plate is gear-based. The gear is well protected. There is a control and safety switch with a 0-tension trigger in the timer/starter box. A 13 mm dia. cold water connection has to be equipped with a shut-off and vacuum valve (not included). Drain pipe 63 mm dia. The drain water is directed to a floor drain using a filter basket (accessory), which is fixed to the machine stand. Max. hourly capacity 600 kg.

Metos S 25/56 models are suitable for kitchens that serve over 500 people.

Metos	Code	Equipment	Dimensions mm	El. connection
S25/56W washing machine	4139035	washing plate	560x720x1080	400V 3N~ 0,75 kW 6A
S 25/56P peeling machine	4100221	peeling plate	560x720x1080	400V 3N~ 0,75 kW 6A
S 25/56W&P washing and peeling m.	4135714	washing and peeling plate	560x720x1080	400V 3N~ 0,75 kW 6A
Filter basket	4143754	To be ordered together with the appliance		

METOS MEAT BLOCKS



Metos LT 65 meat block has separate body and block sections. The body construction is of sturdy stainless steel. The base has 4 adjustable legs. The removable block section is of special food plastic. The block thickness is 12 cm. The block can be conveniently washed in a dishwasher. Resists intensive use in demanding conditions.

Metos KTL 65 meat block has separate body and block sections. The body construction is of stainless steel. The base has 4 adjustable legs. The removable block section is of compressed birch. Thickness of the block section is 20 cm. Resists intensive use in demanding conditions.

Metos	Code	Dimensions mm
LT 65 meat block	2026325	500x600x850
KTL 65 meat block	4144589	500x600x850



Metos LT 65 meat block

Metos KTL 65 meat block

METOS CUTTING BOARDS

Metos plastic cutting boards of sturdy special food plastic. Groove for collecting liquid. The underside of the board has rubber feet that hold the board steadily in place on the counter when cutting.

Metos birch cutting boards, GN1/1 dimensions: The wooden cutting board is made of wear-resistant compressed birch. Both short sides of the board have finger recesses that make gripping easier.

Metos cutting board rack: The Metos cutting board rack is made of sturdy stainless steel and has space for 5 cutting boards. Board thickness max. 50 mm.



Metos birch cutting board

Metos	Code	Dimensions mm
Cutting board, plastic	4106512	500x300x15
Cutting board, birch	4144571	530x325x50
Cutting board rack	4116165	600x320x320

Stock product



Metos cutting board rack

METOS M SERIES WASHING AND PEELING MACHINES

Metos M series includes three machines of different sizes with a filling capacity of 5 kg, 10 kg and 15 kg at a time, each having a wide field of applications thanks to the interchangeable bottom plate. You can peel with a traditional abrasive or a blade-equipped peeling plate, wash with the washing plate, peel onions with the onion peeling plate and wash lettuce with the salad spinning basket. SM-25 machines are available both washing and peeling models. The filling capacity is 25 kg and hourly capacity appr. 600 kg. Operating switches are on the right hand side of the machine. Stand and filter basket are standard, and peeling model has peeling plate and washing model has washing plate.



All machines are equipped with a control switch, timer clock, transparent cover, magnetic cover switch and a safety door on the discharge opening. The standard bottom plate is carborundum-coated. Model L has also carborundum side linings. The control switches are placed safely in the front panel and are protected from water splashes. In addition to the distinctive start (green) and stop (red) switches the machine has a timer clock with an adjustment range of 1-4 minutes or continuous running. The filling drum cover is hinged and transparent. It is equipped with a magnetic switch that prevents overflowing, and turning of the bottom plate, if the cover is not perfectly closed. The double door structure of the discharge opening eliminates the possibility of introducing a hand or a tool in the drum when the machine is running. Moreover, the product discharge is more even during the emptying.

Washing plate

for washing all kinds of roots before peeling. Washing of products is recommended before the use of a blade peeling disk. For new potatoes.

Grind peeling plate

for peeling potatoes and other roots. Standard equipment.

Onion peeling plate

removes efficiently the surface layer of onions - perfectly suited for hard onions.

Knife plate

Like "hand peeled" in a short time. The knife plate with blades leaves the peeled surfaces smooth and without lint. Blades can be removed and sharpened.



Metos M series washing and peeling machines



Knife plate



Peeling plate



Washing plate



Salad spinning basket

For the washing, rinsing and drying of salad - used in pulses - made of stainless steel.

At the underside of the bottom plates fixed ejectors direct the peeling residue to the discharge hole at the bottom of the drum.

Technical specifications

Peeling drum and base of stainless steel, cover of transparent plastic. Plates are of cast aluminum and the salad spinning basket of stainless steel.

Metos	Code	Capacity max	Equipment	Dimensions mm	El. connection
M-5, stand optional	4129284	60-120 kg	peeling plate	333x493x635	230V 1~ 0,25 kW 10A
M-10	4132054	150-280 kg	peeling plate, stand and filter basket	448x620x1144	400V 3N~ 0,37 kW 6A
M-10 L	4189526	150-280 kg	peeling plate, carborundum side lining, stand and filter basket	448x620x1144	400V 3N~ 0,37 kW 6A
M-15	4132061	200-400 kg	peeling plate, stand and filter basket	448x620x1209	400V 3N~ 0,37 kW 6A
SM 25 P	4144525	500-600 kg	peeling plate, stand and filter basket	620x775x1235	400V 3N~ 1,1 kW 6A
SM 25 W	4189928	500-600 kg	washing plate, stand and filter basket	620x775x1235	400V 3N~ 1,1 kW 6A
Accessories M and SM models		Code		Accessories M and SM models	
Stand M-5		4129291		Knife plate M-10/15	4129397
Washing plate M-5		4129319		Onion peeling plate M-10/M-15	4129407
Knife plate M-5		4129326		Salad spinning basket M-10	4129414
Onion peeling plate M-5		4129333		Salad spinning basket M-15	4143916
Salad spinning basket M-5		4129358		Peeling plate M-10	4135665
Peeling plate M-5		4129439		Peeling plate M-15	4135672
Filter basket M-5		4129301		Peeling plate SM-25	4144532
Washing plate M-10/M-15		4129372		Washing plate SM-25	4144557

METOS THERMOMETERS

TFX 392 SKW thermometer



Metos offers choice of three thermometers, two of which are calibrated and supplied with ISO 9001 calibration certificate. When implementing HACCP other thermometers can be compared to calibrated thermometers.

Metos TFX 392 is a calibrated thermometer with -50...+300°C temperature range, resolution 0,1°C and accuracy +/-0,2°C. Battery 3,6V lithium, operating life appr. 7 years. Battery saving switches the thermometer off if it is not used for two hours. Probe 120 mm, sharp-edged. Probe cable 1,5 m. The thermometer is waterproof. Weight 90 g.

Metos	Code	Dimensions mm
TFX 392 SKW	4143232	45x22x109
<i>TFX accessories:</i>		
FX 10 wall rack	4143264	Dimensions mm
EB 10L protective casing	4143271	

TLC 1598 thermometer

The calibrated TLC 1598 thermometer is equipped with a fold back probe. Temperature range -50...+200°C, resolution 0,1°C and accuracy +/-0,2°C. Battery 3,6V lithium, operating life appr. 5 years. Battery save function. Moisture class IP54. Probe length 115 mm. Weight 70 g.

Metos	Code
TLC 1598	4143257

The temperature range of the digital TDC 150 thermometer is -50...+150°C, resolution 0,1°C and accuracy +/-1°C. On/off button and hold button, which is used when measured point cannot be seen or results are read elsewhere. Display shows the need to change the battery. Battery saving switches off the thermometer after 1 hour use. Probe of stainless steel. Waterproof construction. Battery 1x1, 5V, LR44 G13 or similar.

Metos	Code
TDC 150	4189678



Metos SO 7755 models

METOS CAN OPENER

Metos Bonzer is a table-attachable mechanical can opener. For up to 36 cm high cans. Sturdy construction and durable attachment mechanism resist heavy use.

Metos	Code
Bonzer	4133259

Metos Bonzer can opener



METOS SCALES

Electronic Metos SO scales have large and clear digital display. Weighing functions: start, taring and stop can be controlled by a single button. Platform of stainless steel in all models.

Models Metos SO 7755 and 7756 have separate display which is fixed to wall. Length of spiral connection cable is 2 m. Models Metos SO 7744 and SO 8103 have fixed display in front of the platform. Metos SO 8103 is suitable for weighing diet portions, spices and food portions. Min. amount to weigh 2 g.

Metos SO 7744 is sturdy universal scales for dry areas. Suitable also for weighing thermal losses.



Metos SO 7744 models



Metos SO 8103

Metos	Code	Weighing max	Platform mm	Weight kg	Drive	Equipment	El. connection
SO 7755.03.001	4220328	30 kg, division 10g	310 x 275	5,8	AC-adapter, battery	Display, cable 2 m	230V1 ~ 2,2W
SO 7755.05.001	4220342	60 kg, division 20g	310 x 275	5,8	AC-adapter, battery	Display, cable 2 m	230V1 ~ 2,2W
SO 7756.05.001	4220342	60 kg, division 20g	520 x 400	15,5	AC-adapter, battery	Display, cable 2 m	230V1 ~ 2,2W
SO 7756.10.001	4220367	150 kg, division 50g	520 x 400	15,5	AC-adapter, battery	Display, cable 2 m	230V1 ~ 2,2W
SO 7744.10	4189004	10 kg, division 5g	310 x 275	6,7	Accumulator 24 h	AC adapter, accumulator	
SO 7744.20	4189011	20 kg, division 10g	310 x 275	6,7	Accumulator 24 h	AC adapter, accumulator	
SO 8103.02	4189029	2 kg, division 1g	135x135		Battery 9V	Battery	
SO-AC-adapter	4220374				AC-adapter, accumulator and charger for models	7755-7756	
SO-AC-adapter	4144878				AC-adapter for model	8103.02	
SO-AC-adapter	4189533				AC-adapter for model	7744	

Stock product

METOS SLICING MACHINES

Metos slicing machines are safe and easy to operate. Precision cutting, reliable technical construction and sturdy body structure are the common features of this extensive model range. With wide rubber pads they stay steady on the tabletop during operation. All models have a transparent hand shield and a separate sharpening device. The control switches are large and clear and they are ergonomically located. The motor is ventilated by a fan. Thanks to the bottom plate and uniform construction the machine is easy to clean.

The construction of the bodies and the slicer housing is of cast aluminum, the blades of hardened high grade stainless steel.

The Metos Beta slicing machine keeps the blade at a 90 degree angle to the body and the slicer housing has a second plane that slides to the side to handle additional product. The Beta model is suited especially for slicing cold raw meat.

The Metos Start Auto slicing machine has an automatic slicer housing with an adjustable speed between 0 and 40 slices per minute. The housing has adjustable guides for attaching the product horizontally and vertically.



Stellina 220



Prima 300



Mondial 300



Beta BN-300



The housing of the Metos Start Auto slicing machine moves automatically with a motor. The housing speed can be adjusted between 0 and 40 slices per minute.



Thanks to the blade guard, hand shield and large handle working with Metos slicing machines is safe. The rounded construction with few seams makes cleaning easy.



Start Auto

Metos	Code	Blade ø mm	Thickness of slices	Slicing capacity	Dimensions mm	El. connection	Weight kg
Stellina 220	2021889	220	0-15 mm	180x160 mm	420x470x340	230 V 1 ~ 0,15 kW 10A	15 kg
Prima 300	4144569	300	0-15 mm	250x210 mm	430x 625x415	230 V 1~ 0,22 kW 10A	27 kg
Mondial 300	4144564	300	0-30 mm	270x205 mm	540x650x460	230V 1~ 0,3 kW 10A	30 kg
Mondial 300	2021891	300	0-30 mm	270x205 mm	540x650x460	400V 3N~ 0,26kW 10A	30 kg
Beta BN-300	2021848	300	0-30 mm	285x220 mm	530x600x480	230V 1~ 0,26 kW 10A	32 kg
Start Auto	4191564	300	0-30 mm	285x205 mm	450x620x600	230V 1~, 0,41 kW 10A	43 kg

Stock product

METOS VACUUM PACKING MACHINES

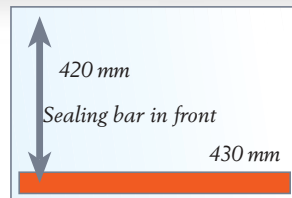
Metos vacuum packing machines range comprise a variety of different sizes to suit your kitchen and meet your demands. Metos vacuum packing machines are sturdy, hygienic and user-friendly. The machines are supplied with a digital display and an easy-to-use control panel. All models are delivered with sensor control, soft-air, gas connection and a cut-off bar standard. The vacuuming process can be followed through the transparent cover. The machines have a self diagnostic program for trouble shooting.

Standard supply

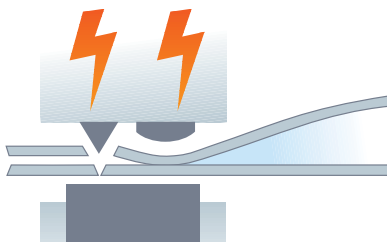
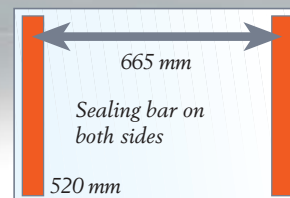
- Sensor control
- Soft-air
- Gas connection
- Electronic display
- Self diagnostic control
- 9 vacuum programs
- Vacuum plus time control
- Cut-off seal



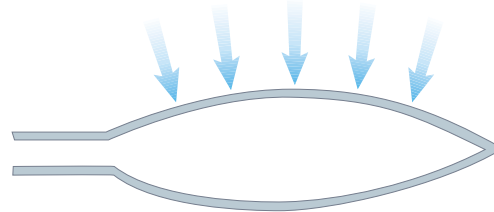
Metos 521, table model



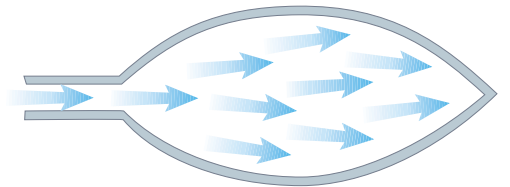
Metos 563, floor model



Standard cut off seal. The bag is sealed with 2 sealing bars. The left out material can be torn away along the bar.



Standard soft-air. Soft-air process ensures that the chamber is decompressed slowly. The vacuum bag surrounds the product, the bag is not folded or damaged.



Standard gas connection. After the vacuuming process is ready, gas can be pushed in to increase the preservation time or to protect sensitive products. Gas blend fills the empty space when the air has been sucked out.

Metos	Code	Dimensions mm	Chamber dim. mm	Sealing bar mm	El. connectipn
Metos 521 table model	4221554	535x580x480	460x420x170	1 x 430 in front	230V 1~ 1,3 kW 6A
Metos 621 table model	4221561	975x520x425	900x360x100	2 x 330 on left and right	230V 1~ 1,3 kW 6A
Metos 721 floor model	4221579	535x580x995	460x420x170	1 x 430 in front	230V 1~ 1,3 kW 6A
Metos 940 floor model	4221586	645x620x1005	555x455x175	2 x 430 on left and right	400V 3~ 3,3 kW 16A
Metos 563 floor model	4221593	755x715x1015	665x555x185	2 x 520 on left and right	400V 3~ 3,3 kW 16A

KENWOOD MIXER



PM 900 is a handy table model with a 6.7 l bowl.



Flat beater



Dough hook



Whip



Blender



Meat mincer



Lemon squeezer

PM900 food processor is designed for professionals who need a sturdy tabletop model. The machine has stepless speed control. Removing and changing the dough hook, the beater or the whip is easy. The upper part of the machine is tilted upwards with a level and the tool is removed with a simple turning motion. The machine has two attachments for accessories. It has a slow speed attachment at the rear under a hinged protective cover. For instance a meat mincer can be attached to it. A high speed attachment for the other accessories is kept underneath the back cover and an attachment for a lemon press is at the top of the machine.

Capacity: bread dough max. 1.2 l. Mixed butter dough max 1.2 kg of butter. Foamy dough max. 14 eggs. Whipped cream max. 2.5 l of cream. Potato mash appr. 4.5 l of potatoes.

Technical specifications: Body of aluminium. Dimensions: 300x250x350 mm. Bowl volume: 6.7 l. Electrical connection 230V1~650W 10A. Gross weight: 10.5 kg. Net weight: 0.1 kg. Standard equipment: Mixer PM900 with a protective grill and accessory attachments, one 6.7 l stainless steel bowl, one aluminium whip, one aluminium dough hook, one aluminium K- beater.

Metos	Code
PM900 mixer	4191998
A993 blender, plastic	4139236
A994 blender, glass	4139229
A995 lemon squeezer	4139268
A950 meat mincer	4189519
A998 vegetable slicer	4189565

METOS HAND MIXER



Turbo 50 is a one-piece hand mixer

A power cutter and a whip can be attached to the S 40 model body.



For heavy or lengthy activities the optional kettle support makes working easier.

The Metos hand mixer is a handy, speedy and safe accessory for all mixing and whipping. Choice of two models, S40 with power cutter and whip and Turbo 50 with one-piece cutter. Both models work with force-control, i.e. the operating switch must be pressed when working. This ensures safe operation and prevents any damage to user or surroundings, should the user lose the grip of the mixer during the use. Both models have large handle which gives a good hold to keep the mixer in desired position.

The motor housing is of shockproof plastic, the power cutter and the whip of stainless steel. A wall rack is included. The Bermixer is sufficient for up to 50 l batches.

Bermixer S 40 comes with a power cutter and a whip of equal length. With the whip speed is steplessly regulated from 300 to 1400 rpm. The power cutter speed is always 11.000 rpm.

Bermixer Turbo 50 is a one-piece hand mixer. The motor has one speed 11.000 rpm.

The optional kettle support consists of two parts: telescopic support which is suited for kettles with a diameter of 375 to 650 mm, and the Bermixer holder, which can be used without the support fixed to the kettle.

Metos	Code	Speed	Equipment	El. connection	Dimensions mm	Weight
Bermixer S40	4142976	300 - 11.000	handmixer 40 cm and whip	230V 1~ 0,35 kW	Ø 250x720	3,9 kg
Bermixer Turbo 50	4142983	11.000	handmixer 53 cm	230V 1~ 0,35 kW	Ø 250x820	4,2 kg
Kettle support	4143909	Kettle diameter 375-650 mm				

Stock product

METOS BEAR VARIMIXERS



Ergo Bear

The strong high-torque motor and the sturdy construction have made the Metos BEAR varimixers unparalleled kitchen appliances that last and last year after year. The Metos BEAR mixes, kneads and whips with gentle precision up to the rims of the bowl.

The powerful Metos BEAR varimixers have a lifting system that automatically attaches the bowl in its correct position. The keys and controls are all ergonomically accessible. The construction is hygienic and easy to keep clean. The wide range of accessories enables a broad variety of applications. There are scrapers available for all bowls except for the 10 litre bowl.

The ERGO models are designed for effortless everyday use. The tools and the bowl are easier to change, because the machine body is high and the chuck for the tools is placed in suitable working height.



Metos Bear 10 litres	Code	Dimensions mm	Electrical connection
AR10 MK-I	4143176	385x605x715	230V 1~ 0,37 kW 10A
AR10 MK-I attach. drive	4135961	385x605x715	230V 1~ 0,37 kW 10A

Metos Bear 20 litres table models	Code	Dimensions mm	Electrical connection
RN20 MK-I	4143627	430x667x885	400V 3N~0,75 kW 10A
RN20 MK-I attach. drive	4143634	430x667x885	400V 3N~0,75 kW 10A
RN20 stand	4189766	450x640x530	with shelf
Metos Bear 20 litres floor models	Code	Dimensions mm	Electrical connection
RN20 MK-I	4143641	566x720x1286	400V 3N~ 0,75 kW 10A
RN20 MK-I attach. drive	4143666	566x720x1286	400V 3N~ 0,75 kW 10A

METOS BEAR BOWL CAPACITIES

Model	Bowl litres	Yeast dough	Mashed potatoes	Whipped cream
AR10	10	1,5 litres	5 kg	2 litres
RN20	20	3 litres	10 kg	4 litres
B bowl	15			
AR30	30	4 litres	18 kg	6 litres
B bowl	15			
AR40	40	6 litres	24 kg	9 litres
B bowl	20			
AR60, AE 60	60	9 litres	36 kg	12 litres
B bowl	30			
AR80, AE80	80	12 litres	48 kg	17 litres
B bowl	40			
AR100, AE100	100	15 litres	60 kg	38 litres
B bowl	60			
C bowl	40			



Metos Bear AR10 on stand (option)

METOS BEAR VARIMIXERS

METOS BEAR MODELS

MK-I with manual control: the speed is regulated steplessly and the bowl is lifted and lowered with levers. MK-1 models have manual control. Motorized bowl lifting/lowering is a standard supply for model AR100.

MK-I standard equipment: A tools: stainless bowl, aluminium beater, stainless hook (AR10 aluminium), whip body aluminium (wires in stainless steel). Other standard equipment: stepless speed control, removable cover in stainless steel, except AR10 with fixed cover. MK-I can be ordered from factory with attachment drive and a scraper with holder.

MK-IS and ERGO models have standard stepless speed control switch as well as bowl lifting/lowering from front-panel. Mixing starts always with low speed to prevent splashing. This way the strain on the motor decreases, and the motor life prolongs. The pizza models P have more powerful motor and special dough hook for mixing heavier dough. P models are available in 40 and 60 liter sizes both MK-I and MK-IS models.

MK-IS and ERGO standard equipment: A tools, removable cover in stainless steel, timer, emergency stop.

All MK-I and MK-IS-models can be ordered from factory with attachment drive and a scraper with holder.

Ergo-models can be ordered from factory with a scraper with holder.

Also available B and C tools consisting of a bowl half the size of bowl A, and suitable hook, beater and whip. Other optionals are special tools, bowl trucks and meat mincers.

MK-III model has microprocessor control which enables programming and saving of 25 programmes.

Metos Bear 30 litres	Code	Dimensions mm	Electrical connection
AR30 MK-I	4143578	520x910x1210	400V 3N~ 1,0 kW 10A
AR30 MK-I attach. drive	4143585	520x910x1210	400V 3N~ 1,0 kW 10A
AR30 MK-IS	4220215	520x910x1210	400V 3N~ 1,0 kW 10A
AR30 MK-IS attach. drive	4220222	520x910x1210	400V 3N~ 1,0 kW 10A

Metos Bear 40 litres	Code	Dimensions mm	Electrical connection
AR40 MK-I	4143592	535x910x1210	400V 3N~ 1,1 kW 10A
AR40 MK-I attach. drive	4143761	535x910x1210	400V 3N~ 1,1 kW 10A
AR40P MK-I Pizza	4130924	535x910x1210	400V 3N~ 1,85 kW 10A
AR40P MK-I Pizza attach.	4189477	535x910x1210	400V 3N~ 1,85 kW 10A
AR40 MK-IS	4220247	535x910x1210	400V 3N~ 1,1 kW 10A
AR40 MK-IS attach. drive	4220254	535x910x1210	400V 3N~ 1,1 kW 10A

Metos Bear 60 litres	Code	Dimensions mm	Electrical connection
AR60 MK-I	4143779	650x1028x1413	400V 3N~ 1,8 kW 10A
AR60 MK-I attach. drive	4143786	650x1028x1413	400V 3N~ 1,8 kW 10A
AR60 MK-IS	4192984	650x1028x1413	400V 3N~ 1,8 kW 10A
AR60 MK-IS attach. drive	4192991	650x1028x1413	400V 3N~ 1,8 kW 10A
AR60 P Pizza	4189237	650x1028x1413	400V 3N~ 3,0 kW 10A
AR60 P Pizza attach. drive	4189484	650x1028x1413	400V 3N~ 3,0 kW 10A
AR60 MK-IS Pizza	4220039	650x1028x1413	400V 3N~ 3,0 kW 10A
AE60 MK-IS ERGO	4221868	700x1165x1803	400V 3N~ 3,0 kW 10A

Metos Bear 80 litres	Code	Dimensions mm	Electrical connection
AR80 MK-I	4143828	710x1110x1480	400V 3N~ 3,0 kW 10A
AR80 MK-I attach. drive	4143835	710x1110x1480	400V 3N~ 3,0 kW 10A
AR80 MK-IS	4189847	710x1110x1480	400V 3N~ 3,0 kW 10A
AR80 MK-IS attach. drive	4189854	710x1110x1480	400V 3N~ 3,0 kW 10A
AE80 MK-IS ERGO	4221875	730x1165x1845	400V 3N~ 3,0 kW 10A

Metos Bear 100 litres	Code	Dimensions mm	Electrical connection
AR100 MK-I	4139902	700x1100x1600	400V 3N~ 3,0 kW 10A
AR100 MK-IS	4189861	700x1100x1600	400V 3N~ 3,0 kW 10A
AE100 MK-IS ERGO	4221882	730x1165x1980	400V 3N~ 3,0 kW 10A

Stock product

Installation drawings page. 272



Bear 20 table model

Bear 20 floor model



AR 40 MK-IS



AR 60 MK-IS

METOS BEAR VARIMIXER ACCESSORIES

Accessory	AR10	RN 20		AR30		AR40 and AR 40P	
	10L	20L	12L	30L	15L	40L	20L
	Code	Code	Code	Code	Code	Code	Code
Bowl	4133523	4146057	4146064	4117592	4117578	4186109	4112026
Whip	4133555	4185754	4146096	4117514	4117521	4186155	4186236
Flat beater	4133548	4185747	4146113	4117539	4117546	4186148	4186229
Hook	4133562	4185722	4146138	4117553	4117803	4186123	4186211
Hook, pizza only for P models						4189413	
Whip, 1mm reinforced		4144691		4144902		4144701	
Whip No 44b reinforced							
Whip s/s No. 14		4144638		4144645		4144652	
Special beater s/s		4144733		4144758		4144765	
Scraper with holder		4135792		4135827		4135841	
Scraper			4135802		4135834		4135859
Bowl trolley, not for AE models				4135721	4135739	4135746	4135753
Bowl trolley for AE models							
Tool rack	4130699	4130699		4130699			
Meat mincer No 5	4135418						
Meat mincer No 5 with adapter		4180509		4180509		4180509	
Meat mincer No 6		4186701		4186701		4186701	
B tools: (bowl, whip, flat beater and hook)			4146089		4117585		4186204
C tools: (bowl, whip, flat beater and hook)							

Stock product

Bowl



Bowl trolley



Whip



Flat beater



Hook



Special beater



Meat mincer



METOS BEAR VARIMIXER ACCESSORIES

Accessory	AR60, AR60P and AE60		AR80 and AE80		AR100 and AE100		
	60L	30L	80L	40L	100L	40L	60L
	Code	Code	Code	Code	Code	Code	Code
Bowl	4186317	4112001	4139959	4143673	4127907	4143698	4143708
Whip	4186356	4186444	4139966	4127946	4127914	4127946	4127985
Flat beater	4186349	4186437	4139973	4127953	4127921	4127953	4127992
Hook	4186331	4186412	4139998	4127978	4127939	4127978	4128001
Hook, pizza only for P models	4189445						
Whip, 1mm reinforced		4144719		4144726			
Whip No 44b reinforced	4144606		4144613				
Whip s/s No. 14	4144677		4144684				
Special beater s/s	4144722		4144797				
Scraper with holder	4135866		4139927		4135898		
Scraper		4135873		4135915		4135915	4135908
Bowl trolley, not for AE models	4135778	4135785	4142045	4142052	4106424	4192952	4144162
Bowl trolley for AE models	4221917	4135785	4221924	4106382	4221931	4221956	4221949
Tool rack	4130709		4130709		4130709		
Meat mincer No 5							
Meat mincer No 5 with adapter	4180509		4180509				
Meat mincer No 6	4186701						
B tools: (bowl, whip, flat beater and hook)		4186405		4139941		4186606	
C tools: (bowl, whip, flat beater and hook)							4123897

Stock product

Scraper



Tool rack



METOS PROVENO COMBI-KETTLE

- *The first customer specific combi kettle.*
- *Removable hinged lid.*
- *Rounded surfaces for easy cleaning.*
- *Mixing tool is easy to lock and lift up thanks to a clever lifting handle with quick-locking system.*
- *Superior cooking and mixing technology.*
- *By far the most user-friendly.*
- *Developed for heavy use.*
- *High - power intergrated mixer with stepless speed control.*
- *One efficient tool for all mixing.*
- *Large easy-to-use control panel with one central dial.*
- *The spiral hose does not lay on the floor but extends and reaches conveniently the spot where it is needed.*



TempGuard

TempGuard Temperature Control

- thanks to the TempGuard control the food temperature is known all the time during cooking and cooling
- the information of food temperature can be used in HACCP and can be registered automatically during the whole process (Proveno HACCP temperature follow-up programme, optional)
- "Burn Prevent Control": does not burn even the most sensitive products, cooking is even, cleaning is easy
- automatic 1/2 energy is always active, when the full power is not needed, prevents effectively the ill-effects of temperature differencies and after-heat, saves energy
- Proving control function: dough mixing is quick and easy

CSFP

CSFP Philosophy (Customer Specific Function Parameters)

- The first combi-kettle on the market that operates the way you want. Many parameters can be changed independently to suit precisely your needs. You can make Proveno your own combi-kettle that operates the way you want.



Most Easy to Use

- large control panel with very few buttons
- TempGuard temperature control makes the cooking easy and safe
- removable hinged lid is easy to clean
- large safety grid makes adding of the ingredients convinient without stopping the mixing
- automatic mixing programmes

METOS PROVENO COMBI-KETTLE



The control panel with a slanted position for increased ergonomics. All selections are made instantly with the handy central dial.



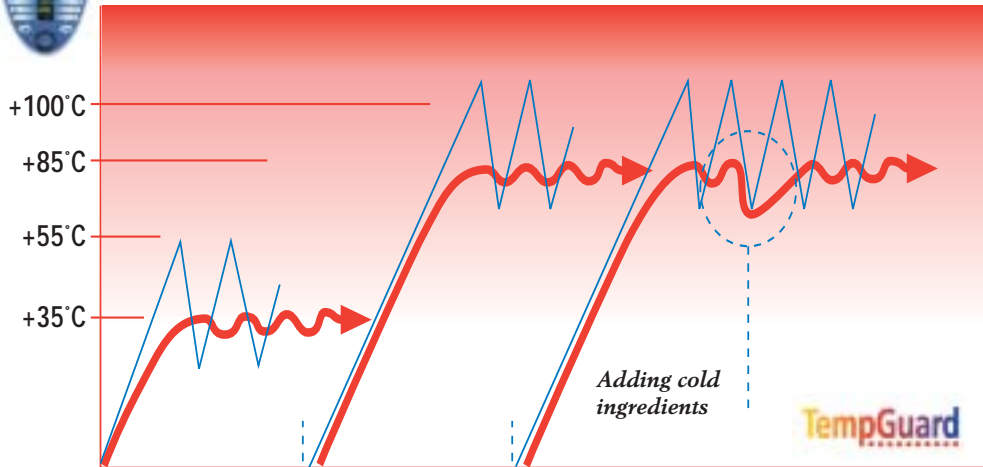
The scrapers of the mixing tool have also a quick locking system.



The easily accessed shockproof spray gun for kettle cleaning. Filling water into the kettle happens through a separate filling tap.



The lid is spring-loaded and it can easily be removed, when needed, with a handy quick release by its lifting handle. Thanks to the large safety grid, adding ingredients into the kettle is convenient.



Proving Control

Burn prevent Control

1/2-Energy

— Traditional kettle: kettle inner surface temperature on the display, the exact food temperature is unknown

— TempGuard: food temperature is known and it guides the heating of the kettle





- programmed operation time of temperature and mixing
- timed start-up (information on power outage)
- automatic adjustable Cook & Hold function
- time limits for mixing programmes

ProPlus

Multiple function timer

- separate "egg timer" function with buzzer
- programmed operation time of temperature
- programmed operation time of mixing
- programmed operation time of temperature and mixing
- timed start-up (information on power outage)
- automatic adjustable Cook & Hold function
- time limits for mixing programmes

Water automation

- automatic bypass function (time frame and amount of bypassed water adjustable) ("CSFP" philosophy)
- auto filling the pot with desired volume of water without supervision
- manual filling with water by push-button (filled amount on digital display)
- additional functions: interrupting and stopping of filling, changing of the filling volumes during filling

Automatic cooling

- cooling to desired food temperature
- digital display of food temperature
- continuous cooling
- interruption of cooling
- change of target temperature during cooling
- automatic interruption of cooling if food no longer cools
- automatic draining of cooling water after the cooling process
- safety functions to prevent accidental cooling
- cooling water can be alternatively tap water or from a separate cooling source
- automatic steam condensing during initial cooling phase (safety)

EasyRun full programming

- programmable water filling with adjustable bypass function according to the "CSFP" philosophy
- programmable timing of start-up
- programmable temperature
- programmable cooking time
- programmable mixing function
- programmable Cook & Hold function
- connection for optional HACCP

Optional:

Self-control programs (HACCP)

- reporting form by series of digits or graphic curves
- specifiable risk limits
- documented data: date, product, lot identification, dish, time, food temperature, mixer on/off, supervisor, distribution route etc.
- document library with quick retrieval by selected criteria and specifiable storage time of documents
- choice of language: Finnish, Swedish, English

AutoPlus

Multiple function timer

- separate "egg timer" function with buzzer
- programmed operation time of temperature
- programmed operation time of mixing
- programmed operation time of temperature and mixing
- timed start-up (information on power outage)
- automatic adjustable Cook & Hold function
- time limits for mixing programmes

Water automation

- automatic bypass function (time frame and amount of bypassed water adjustable) ("CSFP" philosophy)
- auto filling the pot with desired volume of water without supervision
- manual filling with water by push-button (filled amount on digital display)
- additional functions: interrupting and stopping of filling, changing of the filling volumes during filling

CoolPlus

Automatic cooling

- cooling to desired food temperature
- digital display of food temperature
- continuous cooling
- interruption of cooling
- change of target temperature during cooling
- automatic interruption of cooling if food no longer cools
- automatic draining of cooling water after the cooling process
- safety functions to prevent accidental cooling
- cooling water can be alternatively tap water or from a separate cooling source
- automatic steam condensing during initial cooling phase (safety)

Multiple function timer

- separate "egg timer" function with buzzer
- programmed operation time of temperature
- programmed operation time of mixing

METOS PROVENO COMBI KETTLE



Bake, whip and cool. Serve immediately. Pictured berry parfait.



300 litres of mashed potatoes by pushing a button. Standard program number 3.



Proveno kneads doughs in a matter of minutes (mixing program number 6). In-kettle proving. (Tempguard: proving control).



All soups, casseroles and sauces easily from a to z, quickly, easily and risklessly.



Heavy masses (pictured minced meat) are mixed quickly and easily.



Sauces are easy to prepare when the temperature (Tempguard) and the mix are right.



Proveno will crush and cook minced meat in minutes. For instance you can make Bolognese sauce from start to finish in the same vessel.



An even whipping result quickly.

METOS PROVENO COMBI KETTLE

The most standard features



Metos Proveno 300E ProPlus

Standard equipment and contents of delivery:

- **Tempguard temperature control** including: food temperature regulation and control, automatic 1/2-energy function, "Burn Prevent", "Proving Control" functions
- **"CSFP" philosophy** ("Customer Specific Function Parameters"): Operator can make the kettle operate exactly the way he wants using several control parameters
- large control panel at an ergonomic height
- quick central dial
- cleaning jet ■ tool trough to be placed on control platform
- support stand ■ measuring stick
- hinged removable lid (the only one in the market!)
- platform for casting or surface mounting
- safety grate with lid (M model)
- service diagnostics

M models (mixing kettles) additionally:

- mixing tool with removable scrapers

Features:

Kettle section:

- overall thermal insulation
- stainless steel throughout
- inner jacket of acid-proof steel
- stepless temperature regulation (max +120°C)
- electric tilting (includes automatic "pull back"-function)
- automatic filling of steam generator

Mixer:

- six pre-set mixing programs
- automatic, adjustable reversal of mixing direction
- boosted mix during mixing or mixing programs
- stepless mixing speed between 15 and 140 rpm
- one tool for all mixing
- removable scrapers on mixing tool (hygiene)



Two-part strainer (300 l).
Additional part is used when necessary.

Kettle without mixer	Code	Dimensions mm	El. connection
Proveno 300E	4212119	1550x1160x900/1170*	400V 3N~ 48 kW 70A
Proveno 200E	4212101	1350x920x900/1170*	400V 3N~ 34 kW 50A
Proveno 150E	4211845	1350x920x900/1170*	400V 3N~ 24 kW 35A
Proveno 100E	4211813	1144x690x900/1170*	400V 3N~ 20 kW 32A
Proveno 80E	4211796	1144x690x900/1170*	400V 3N~ 20 kW 32A
Proveno 60E	4211323	1037x620x900/1170*	400V 3N~ 16 kW 25A
Proveno 40E	4211764	1037x620x900/1170*	400V 3N~ 12 kW 20A

*kettle height/support height

Combi-kettle (incl. mixer M)	Code	Dimensions mm	El. connection
Proveno 300E M	4212091	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A
Proveno 200E M	4212084	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Proveno 150E M	4211838	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Proveno 100E M	4211806	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Proveno 80E M	4211789	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Proveno 60E M	4211771	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Proveno 40E M	4211757	1037x620x900/1170*	400V 3N~ 12,75 kW 25A

*kettle height/support height

Equipment packages	Code	Optionals	Code
AutoPlus 150-300	4212077	Mixer facility 150-300	4211958
CoolPlus 150-300	4212052	Mixer facility 40-100	4211482
ProPlus 150-300	4212045	Whipping grid 300	4211179
AutoPlus 40-100	4211732	Whipping grid 150-200	4211186
CoolPlus 40-100	4211725	Whipping grid 80-100	4211193
ProPlus 40-100	4211718	Whipping grid 40-60	4211203
		Connection cover 40-300	4212133
		Double water connection	4212292
		Chiller connections 40E-300E	4212302
Optionals	Code	Energy optimize connections 40E-300E	4212341
HACCP programme	4212038	Surface inst. frame 40-150, control pillar	4211443
Connection kit HACCP	4212126	Surface inst. frame 40-150, support pillar	4211919
Strainer 300	4212013	Sub-surface inst. frame 40-150, control pillar	4211901
Strainer extension 300	4212006	Sub-surface inst. frame 40-150, support pillar	4211891
Strainer 150-200	4211997		
Strainer 80-100	4211524		
Strainer 40-60	4211517		
Pouring adapter	4211972		
Manual cooling	4211965		

Also direct steam version available.

Stock product

Installation drawing pg 273

METOS VIKING PRO COMBI KETTLE

Metos Viking Pro EM mixing kettle has been designed for heavy use in professional kitchens and restaurants. The efficient heating and mixing functions make it truly versatile tool for food production. The use of kettle is easy and the mixing functions are suitable for all kind of mixing from mashing potatoes to whipping cream.

Viking Pro kettles are insulated all around, resulting in a low external surface temperature. The kettle has electric tilting and when tilting the power is cut off from heating elements. Solid hinged lid has a safety grid for adding ingredients and monitoring the cooking process. A strainer plate is available for easy drainage (optional equipment).

Cleaning is easy due to stainless steel construction and smooth surfaces. The inner bowl is of polished acid proof stainless steel. The volumes of Metos Viking Pro EM kettles are 40, 60, 80, 100 and 150 litres.

Standard features

Stepless temperature control 0 C ... + 120 C, electric tilting, pilot light, faucet, hinged lid with safety grid and volume stick.

Powerfull integrated mixer with stepless mixing speed 15 ... 140 rpm, autoreverse mixing direction, mixing tool with removable scrapers.

Optional accessories

Cleaning jet, cooling attachment, strainer plate, installation frame, whipping grid, HACCP attachment for self-monitoring (must be ordered from factory)



Efficient and user friendly control panel with very few buttons



Large safety grid of the lid ensures safe adding of ingredients and easy control of cooking process

Metos	Code	Dimensions mm	El. connection
Viking Pro 150 EM	4213056	1350x940x900	400V 3N~ 25,5 kW 50A
Viking Pro 100 EM	4213049	1144x780x900	400V 3N~ 20,75 kW 40A
Viking Pro 80 EM	4213031	1144x780x900	400V 3N~ 20,75 kW 40A
Viking Pro 60 EM	4213024	1037x700x900	400V 3N~ 16,75 kW 32A
Viking Pro 40 EM	4213017	1037x700x900	400V 3N~ 12,75 kW 25A

Installation drawing pg 274

Optionals	Code
Spray gun	4213063
Connection kit HACCP	4213095
Strainer 150-200	4211997
Strainer 80-100	4211524
Strainer 40-60	4211517
Pouring adapter	4211972
Manual cooling	4211965
Whipping grid 150-200	4211186
Whipping grid 80-100	4211193
Whipping grid 40-60	4211203
Connection cover 40-300 control	4212133
Surface inst. frame 40-150, control pillar	4211443
Surface inst. frame 40-150, support pillar	4211919
Sub-surface inst. frame 40-150, control pillar	4211901
Sub-surface inst. frame 40-150, support pillar	4211891

METOS CULINO KETTLES



The Culino&Culimix combi kettles represent state-of-the-art professional kitchen technology at its best. More than 3000 Culino&Culimix combi kettles are making cooking easier and more efficient across the globe. Uncompromising quality and superior features have been the ingredients of Culino&Culimix combi kettle's success. It understands the needs of the modern professional kitchen – today and in the future.

The Culino&Culimix combi kettle won the international Apria '97 award for 'Technological Innovation in the Professional Kitchen'. It cooks, mixes and chills a large range of dishes in one single operation – quickly, easily and efficiently – saving you time and energy. And with the added bonuses of standard-setting safety and hygiene, the Culino&Culimix combi kettle will have a profitable impact on your kitchen operations.

“Cook, mix and chill - all in one”

METOS CULIMIX KETTLE MIXERS



■ swivelling mixer; works for two kettles in any combination

■ optional cook-and-hold timer

■ rounded edges

■ mirror-polished acid proof (AISI 316) inner kettle for easy cleaning and heavy-duty use

■ large lid opening with safety grid for non-stop cooking and mixing

■ 5 manual mixing speeds with auto-reverse option and 4 pre-set programs for superior mixing versatility and cooking results

■ removable kettle lid for thorough and easy cleaning

■ dedicated water pipe for quick and easy kettle filling before and during cooking

■ suspension pins for easy access to volume sticks, strainer plates etc.

■ optional strainer plate for easy drainage

■ electric tilting for ergonomic and safe pouring

■ hose with adjustable spray gun for quick and easy cleaning

■ high tilting feature for easy cleaning and trolley off-loading

■ optional cooling attachments for direct cook-and-chill (with tap or chilled water)

■ fully insulated steam jacket for safe and energy-efficient cooking

■ electronic temperature control with digital display for $\pm 1^\circ \text{C}$ precision cooking

METOS CULINO KETTLES



Large opening

The new hinged lid design will allow you to maintain better control over your cooking. The lid is equipped with a large opening that can be completely closed with a light stainless steel cover that can be hung on the side of the kettle pillar.



Save time

All lid components are easily removable for cleaning. Just flip open a quick screw. No straining or stretching. No splashing. It's fast and easy - even fun. All parts are machine washable.



Chilling after cooking

The Culino&Culimix combi-kettle will chill your product directly after cooking using either tap or recycled chilled water circulated inside the steam jacket. With the optional chilling attachments you will save time, avoid hot food transfers and free up blast chiller capacity.



Top safe

With the large lid opening you can easily see into the kettle, add ingredients and perform taste tests. The lid opening is fitted with a safety grid which when removed stops the mixer immediately. This allows a completely safe, non-stop cook-mix process without interruptions.



Easy to clean

With the Culino&Culimix combi-kettle you can maximize your sanitary security. The highly polished, smooth stainless surfaces make for fast and thorough cleaning. You can even remove the entire kettle lid from its hinge and clean it in a dishwasher.



Easy water filling

The new water filling system has a robust water pipe for kettle filling. You can rapidly fill up the kettle and add water during the cooking process without removing the lid.



Mixing tool

The mixing tool is highly versatile. From gentle mixing of soups and salads to high speed whips, mashes and desserts, the Culimix universal tool does it all. The unique tool form and easily removable scrapers will optimize the heat transfer throughout the kettle and prevent the food from sticking to the kettle walls. That speeds up the cooking process.



Save time

The Culino&Culimix combi-kettle offers unbeatable versatility. With the touch of a single button on the control panel you can prepare a wide range of delicious foods while conserving your most important resources - time, labor and energy. The accurate temperature control and numerous mixing options ensure excellent cooking results.



Continuous innovation

Continuous innovation is at the root of the Culino&Culimix philosophy. We believe that technical development should aim at making professional kitchen operations more efficient, while supporting uncompromising quality. Our new removable lid is one example of this kind of thinking.



Dough in a flash

Dough in a kettle? No problem. Auto-reverse mixing fluffs up the dough efficiently. And our multi-purpose trolley makes offloading easy.



Sauces and desserts

Culimix mixes evenly and clumplessly, and whips effortlessly. Whether you are mixing up hot or cold foods, it will come out right - every time. Convenient offloading into our kettle trolley.

METOS CULIMIX KETTLE MIXERS



3 Mashed potatoes prepared with the press of a button. Boil the potatoes in the kettle – start the program and in about 8 minutes you will have a perfect mash.



2 Any hot or cold food mass is mixed quickly and evenly with program 2



2 A wide range of sauces can be prepared from start to finish without intermediate food transfers.



2 Risottos and pastas are mixed evenly and gently in a couple of minutes.



3 Small amounts of doughs for cakes and breads are handy to mix and raise in the kettle before baking.



4 Desserts and puddings are easily produced using the mixer and cook-chill function. Pictured, a berry parfait.



3 All kinds of dessert sauces are easy to make in the kettle. Pictured, a vanilla sauce.



2 Program 2 is excellent for mixing raw minced meat. Heat the kettle to 110°C, start the program and in a few minutes your meat will be evenly cooked and mixed.



1 Program one mixes the product gently preventing catching and breaking while optimizing heat transfer.



M The mixer will even prepare whipped cream using full speed. You can speed up the process by chilling the kettle simultaneously (chilling is optional).

Clear, Simple Controls With a Multitude of Functions

- press the mixer switch and the Culimix does the rest
- unified control panel for both kettle and mixer
- on-off switches are fitted with indicator lights
- digital temperature display and water level indicator light



- 5 manual mixing speeds (20-110 rpm) with auto-reverse option at all speeds **M**
- 4 pre-set mixing programs for standard recipes **1, 2, 3, 4**
- durable, user-friendly and easy to clean
- timer (optional) for automatic cook-and-hold function
- slanted position for increased ergonomics

METOS CULINO KETTLES



CULINO KETTLE: Gross sizes: 30,50,80,120,200, 270 and 310 litres. Electric and direct steam version available. **Standard equipment:** electronic cooking control, digital read-out, electric tilting, removable hinged lid, cleaning hose with spray gun, cleaning kit, dedicated water filler, volume stick, safety gauge cluster, fully insulated double steam jacket. Temperature range 0-110°C. Operating pressure 0,5 bar.

CULIMIX MIXER: The mixer can be used for a single kettle or a twin group (50-310 l). Equipped with Culimix the kettle is fitted with a removable safety lid incl. a large opening, safety grid and cover for the lid opening. **Mixing features:** 5 mixing speeds from 20 to 110 rpm with auto-reverse option at any speed, 4 pre-set mixing programs. Motor capacity: 0,75 kW (50-120 l) / 1,5 kW (200-310 l).

OPTIONS CULINO&CULIMIX: cooling attachments, cook & hold timer, strainer plate, cooking basket, surface and sub-surface installation frames, kettle draw-off tap, pin-point pouring adapter, universal mixing tool with scrapers, mobile chiller, mobile s/s kettle stand, kettle trolley.

INSTALLATION alternatives: directly on to the floor using chemical bolts or on sub-surface or surface installation frames (Note: surface frames raise the kettle rim height by 5 cm). In group installations 200-310 litre kettle should be on the left. All standard connections (electricity, water, steam, condense) are made through the right-hand pillar. Optionally the connections can be done behind the pillar. Standard electrical connection is 400/50/3 (230/50/1 for direct steam kettles). Other voltages available.

Metos	Code	Dimensions	El. connection 400V3N~ kW	A
Culino 30	2022479	860x600x1355	9	20
Culino 50	2022384	950x660x1355	12	20
Culino 80	2022385	950x660x1355	15	25
Culino 120	2022386	1040x740x1355	20	35
Culino 200	2022494	1360x930x1355	30	50
Culino 270	2022564	1360x930x1355	30	50
Culino 310	4165074	1360x930x1355	30	50
Cu50+mixer+tool		950x660x1355	12.75	25
Cu80+mixer+tool		950x660x1355	15.75	35
Cu120+mixer+tool		1040x740x1355	20.75	50
Cu200+mixer+tool		1360x930x1355	31.5	63
Cu270+mixer+tool		1360x930x1355	31.5	63
Cu310+mixer+tool		1360x930x1355	31.5	63
80+50+mixer+tools		1800x660x1355	15.75+12	32+30
120+50+mixer+tools		1890x740x1355	20.75+12	40+20
120+80+mixer+tools		1890x740x1355	20.75+15	40+25
200+120+mixer+tools		2300x930x1355	31.5+20	63+32
200+80+mixer+tools		2210x930x1355	31.5+15	63+25
270+200+mixer+tools		2570x930x1355	31.5+30	63+50
310+200+mixer+tools		2570x930x1355	31.5+30	63+50
310+120+mixer+tools		2570x930x1355	31.5+20	63+32

Installation drawing on page 275



Thanks to the polished surface it is easy to clean the kettle with a non-scratch cloth (the cloth is an accessory).

Metos	Code
Pouring adapter 50-80	4178002
Pouring adapter 120	4178027
Pouring adapter 200-310	4178355
El. water supply unit	4178362
Draw-off tap 50-80	4165123
Draw-off tap 120	4165148
Draw-off tap 200-310	4165155
Dense strainer 30	2030008
Dense strainer 50-80	2030026
Coarse strainer 50-80	2030027
Coarse strainer 120	2022444
Dense strainer 120	2022502
Coarse strainer 200-310	2022497
Cooking basket 50/80	2022104
Cooking basket 120 l	2022111
Lifting hooks	2022106
Cleaning kit	2022624
Cleaning hose	2030007
Timer	2022443
Cooling	2022445
Culimix kettle mixer*	
S 50 - 120 l	2022484
D 50 - 120 l	2022485
S 200 - 310 l	2022495
D 200 - 310 l	2022524
Mixing tool 50	2022486
Mixing tool 80	2022487
Mixing tool 120	2022488
Mixing tool 200	2022508
Mixing tool 270/310	2022563
Sub-surface installation frame	
30-120 l, 1 kettle	2022446
30-120 l, 2 kettles	2022447
200-310 l, 1 kettle	2022498
200-310 l, 2 kettles	2022523
Surface installation frame	
30-120 l, 1 kettle	2030021
30-120 l, 2 kettles	2030022
200-310 l, 1 kettle	2030023
200-310 l, 2 kettles	2030024

*S= for one kettle

D= for two kettles

In a group the mixer is chosen according to the bigger kettle.

METOS VIKING KETTLES

Viking kettles bring quality cooking results, safety, hygiene and flexibility to the professional kitchen. The insulated, fully jacketed all-stainless kettles completely surround the food content, maximizing heat transfer and minimizing scorching risk. The design optimizes efficiency and reduces energy consumption. Stepless simmerstat temperature control is accurate and easy to use.

Viking kettles are insulated all around, resulting in a low external surface temperature and reduced risk of injury. Safety valves and boil-dry protection as well as an automatic vacuum valve are standard. The manual tilting version is safe and easy to use. Lids are standard. Hinged lids are standard on the Viking 12C and optional on the other models. The all-stainless (AISI 304) Viking kettles have smooth surfaces with few protrusions, making them easy to clean and durable. The inner bowl is of acid proof stainless AISI 316.

The Viking range is flexible too. They are available in 40, 60, 80 and 120 litre (net) capacities and can be combined into groups of two or more of your choice. Both self-contained models with built-in steam generators and direct steam versions are available. Metos Viking kettles are also easy to use. The controls are simple, large and easy to adjust. The emptying of kettle is easy by manual handwheel tilting system.

Standard Features: stepless simmerstat temperature control, pilot light, steam regulator (direct steam version), hot & cold water tap, etched measuring scale, lid, all stainless construction, built-in steam generator (electric version)

Options: cooking baskets & lifting hooks, strainer plates, measuring sticks, hinged lids (40,60,80 litre model).



Metos Viking is a conventional thermostat controlled steam kettle with manual tilting

- Even temperature result first class cooking
- Manual tilting is light and easy to use
- Stepless temperature control
- Measure scale inside the cooking bowl

Metos	Code	Volume l	Dimensions mm	Electric connection
Viking 4 CS	3421007	40	980 x 870 x 920	9 kW 400V 3N~ 16A
Viking 6 CS	3421014	60	980 x 970 x 920	10,5 kW 400V 3N~ 20A
Viking 8 CS	3421021	80	980 x 1070 x 920	12 kW 400V 3N~ 20A
Viking 12 CS	3421039	120	1182 x 1200 x 920	24 kW 400V 3N~ 35A
Viking 44 CS	3421078	40 + 40	1792 x 870 x 920	9 + 9 kW 400V 3N~16+16A
Viking 46 CS	3421085	40 + 60	1792 x 970 x 920	9 + 10,5 kW 400V 3N~ 16+20A
Viking 66 CS	3421092	60 + 60	1792 x 970 x 920	10,5+10,5 kW 400V 3N~ 20+20A
Viking 68 CS	3421102	60 + 80	1792 x 1070 x 920	10,5 + 12 kW 400V 3N~ 20+20A
Viking 88 CS	3421127	80 + 80	1792 x 1070 x 920	12 + 12 kW 400V 3N~ 20+20A

Installation drawing on page 276



With the help of the Metos multipurpose trolley (code 2026448) it is easy to empty the kettle. The height of the container can be adjusted.

Metos	Code
Strainer plate 4-8 CS	3332124
Strainer plate 12 CS	3332131
Volume stick 4 C	3577928
Volume stick 6 C	3577935
Volume stick 8 C	3577942
Volume stick 12 C	3577967
Cooking basket 40-80 l	4285117
40 l kettle takes 1 basket, 60 l kettle 2 baskets, 80 l kettle 3 baskets (diameter 440 mm, 14 l)	
Cooking baskets 12 C (three 14 l baskets)	4285318
Cooking basket rack 12 C	4285406
Lifting hooks	2022106
Cleaning hose with spray gun	3474947
Kettle trolley (multi-function)	2026448
Installation frame, control pillar	3298258
Installation frame, support pillar	3298233

Steam-heated models and hinged lids at special price.

Stock product

METOS FUTURAMARVEL PRESSURE COOKERS

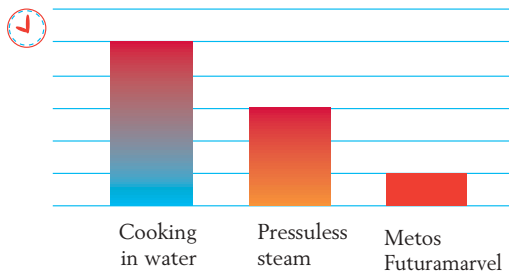


Using Metos Futuramarvel you can defrost, reheat and cook food, even products requiring cautious handling. Thanks to Futuramarvel's speed and efficiency you can prepare a meal just before serving it, thus ensuring its freshness. Gentle steam cooking retains the texture, nutrients and colour of the products. Futuramarvel is useful in situations, where the amount of food needed changes rapidly and unexpectedly. Additional portions made of various ingredients can be prepared quickly, as Futuramarvel needs no preheating. Many dishes can be cooked simultaneously without the flavours intermingling.

Variable temperature range means greater potential: cooking, using sous vide techniques, reheating processed food, defrosting frozen food etc. Food is cooked directly by steam, so no energy is spent on heating an intermediate agent. Cooking one portion is just as economical as cooking several – suitable for most common GN containers (1/1, 2/3, 1/2, 1/3).

- **Cooking in pressurised steam is 2-5 times faster than cooking in water or pressureless steam**
- **Due to its speed, Futuramarvel's actual cooking capacity is up to five times higher than that of its chamber capacity**
- **Easy to use; electronically controlled operation, an easy-to-use control panel, one-grip handle in the door**
- **Easy to clean; food cannot be burnt. The chamber is fitted with removable GN guide rails and trough at the front.**
- **Correct working height**
- **The door is safe, fast and easy to open and close using a one-grip handle**

Metos Futuramarvel SE14. Both electrically and direct steam heated models available.



With the Metos Futuramarvel you can swiftly respond to changing demand and thus reduce losses. You can simultaneously make different dishes, since tastes and aromas will not spread from one food to another.



■ Adjustable steam cooking 65...95 °C

■ Pressure cooking 1,0 bar (120 °C)

■ Pressure cooking 0,5 bar (110 °C)

■ Steam cooking 100 °C

Standard times	0 bar	0,5 bar	1 bar
Potato	40 min	20 - 25 min	15 - 20 min
Broccoli	10 - 12 min	5 - 6 min	3 - 4 min
Peas(frozen)	4- 5 min	2 - 3 min	1 - 2 min
Chicken á 1 kg	150 min	80 min	
Cold meat in cubes	90 min	30 - 40 min	
Cooked fish á 1 kg	20 min	15 min	10 - 15 min
Fish loaf	35 min	25 min	20 min
Spaghetti	15 - 16 min	10 min	8 min
Rice	15 - 16 min	12 min	8 min
Caramel custard		25 min	
Cabbage casserole	75 min	35 min	20 min
Liver casserole (reheating)	90 min	45 - 50 min	35 min
Beef stroganoff (reheating)	65 min	35 min	20 min

Construction and scope of delivery: Ergonomic and solid structure in stainless steel throughout. Timer 1-99 min (time left), steam condenser, safety valve, back pressure valve and mud separator. All maintenance can easily be done at the front. Thanks to the adjustable feet the installation even on an inclined floor is easy. Delivery of SE/SS14 includes 2 x GN 1/1-65 R containers, and SE/SS24 includes 4 x GN 1/1-65 R containers. Temperature ranges: Adjustable cooking 65...95 °C, cooking 100 °C. Pressure cooking 0,5 bar, pressure cooking 1,0 bar. Max. working pressure 1,0 bar.

METOS FUTURAMARVEL PRESSURE COOKERS



Metos Futuramarvel SE24. Using Metos Futuramarvel you can defrost, reheat and cook food, even products requiring cautious handling.



The two-chambered Metos Futuramarvel SE 24 steamer takes 8 x GN 1/1-65 mm containers or 6 x GN 1/1-100 mm containers. An extra storage compartment is located in the base.



The GN guide rails are removable and machine washable. The rounded, seamless structure of the chamber makes it easy to clean. There is a waste water pipe in the chamber.



Water dripping from the door and containers is collected in the trap. It is easy to take out and clean separately in a dishwasher.



The single-chambered Metos Futuramarvel SE 14 pressure steamer takes 4 x GN 1/1-65 mm containers or 3 x GN1/1-100 mm containers.



Several extra portions can be prepared quickly. Flavours will not intermingle. Cooking in pressurised steam is 2-5 times faster than in water or pressureless steam.

Metos	Code	Capacity	Dimensions mm	Electric connection
Futura SE 14	3472322	4 x GN 1/1-65 mm	720x795x1430	400V 3N~ 24 kW 50A
Futura SE 24	3460871	8 x GN 1/1-65 mm	1200x795x1430	400V 3N~ 36 kW 63A
Direct steam heated models				
Futura SS 14	3472354	4 x GN 1/1-65 mmx	720x795x1430	230V 1N~ 0,1 kW 6A
Futura SS 24	3472361	8 x GN 1/1-65 mmx	1200x795x1430	230V 1N~ 0,1 kW 6A

Installation drawing on page 277

METOS COMBI STEAMERS



Metos System Rational combi steamers are available in five sizes, the alternative models being two conventional combi steamers (HCD and HCM models) as well as the revolutionary food production unit, ClimaPlus Combi® (CPCM).



Ultra-hygienic. The construction of the cooking cabinet is seamless with rounded corners. The polished surface that repels dirt is easy to clean by using the integrated handshower; CPCM with CleanJet®.



Excellent roasting. The same fine result, even colour and cooking degree with all the guide rails. Special grid for roasting chickens.



An integrated handshower with automatic rewind. The HCM oven is cleaned with its own cleaning program and rinsed with a handshower. The CPCM oven is equipped with fully automatic cleaning system CleanJet®.



The oven gasket is easy to clean and replace when needed. In the housing of the cooking cabinet there is a deep groove, in which the gasket is pressed. There is no need for technicians, tools, screws or rivets.



In the HCM model, the cooking can be controlled with an accurate core temperature probe. There is a rack for the probe inside the oven. A clear digital display shows the core temperature of the product. The CPCM models have the intelligent IQT-probe standard.



The auto-reverse fan, which ensures uniform result. Fat extraction without filters. An efficient, strong and silent motor.



An efficient halogen lighting system guarantees the inside of the oven is easily seen during cooking and cleaning.



In all floor models guide frames make the loading easy.

METOS HCD AND HCM COMBI STEAMERS

METOS HCM

The second most comprehensively equipped model of the Metos Combi line, the HCM model with five functions is a durable, fully tested combi steamer with plenty of features for demanding food production.

The HCM combi steamer is extremely easy to operate and ergonomically designed. The processes are controlled by push buttons and turning keys with clear signs. The functions are marked with signal lamps and displays. The loud buzzer sound is heard easily even in a noisy kitchen.

- five functions:
steaming (100°C)
hot air (60-300°C)
combi-steaming (60-300°C)
vario-steaming (30-99°C)
reheating

- possibility to program 9 own cooking programs with up to 3 steps each

- cleaning program

- humidifying

- cooking temperature display

- core temperature
- over heating protected

- efficient buzzer
- electrical open door sensor

- automatic descaling of the generator
- integrated hand shower with self-retracting automatic rewind

- display for remaining time
- auto-reverse fan

- quick cool-down of the cooking cabinet

- door with openable double glass
- heat insulated, silent while operating

- humidifying (baking)
- filterless fat extraction system

- reliable and durable
- spare parts available at least for ten years



METOS HCD

The third most comprehensively equipped model of the Metos Combi line, the HCD model with three functions is a durable and fully tested basic combi-steamer. Many combi steamers with more functions and a higher price cannot produce as uniform and high-quality cooking and frying results as the HCD can. When the basic functions are enough, HCD is the right choice.

The HCD is really easy and clear to operate. The functions are controlled with large turning keys. There is a clear symbol and a signal lamp for each function. The loud buzzer is easily heard even in a noisy kitchen.

- three cooking functions:
steaming (100°C)
hot air (60-300°C)
combi-steaming (60-300°C)

- seamless, rounded cooking cabinet

- auto-reverse fan

- quick cool-down of the cooking cabinet

- optimal air circulation

- stepless cooking temperature control

- over heating protection

- efficient buzzer

- electrical open door sensor

- automatic descaling of the generator

- cooking time (0-120 min. or continuous)

- door with openable double glass

- heat insulation

- silent while operating
- filterless fat extraction system

- reliable and durable

- clear signal lamps
- spare parts available at least for ten years



Ergonomic Design

An efficient halogen lighting system inside the cooking cabinet makes it easy to observe the operation. The oven is silent and well insulated. The unit door has an integrated self-emptying drip collector which collects the hot water condensated on the door glass. Dirt comes loose easily and quickly off the polished, seamless and rounded cooking cabinet. The hand shower located at the lower part of the oven facilitates cleaning. The shower hose is self-retractable with automatic rewind. HCM and CPCM models have their own cleaning programs. The exterior surface is also easy to keep clean.

The Best Basic Qualities

The rounded, seamless cooking cabinet and optimal air circulation guarantee uniform cooking and baking result. A separate grease filter is not needed any more, because the air ventilation system includes an automatic fat extraction system. The steamer is very service friendly. The main service points are behind the control panel, which can be opened. In the steam generator there is an automatic descaling system. The oven gasket is easy to take care of and change if needed. It is on its own track and it is easy to install and remove without any tools.

Technical Data and Scope of Delivery

The construction is stainless steel throughout. In floor models (20, 40) one mobile oven rack is included in the price.



First-class, uniform cooking results in all conditions.

METOS CPCM COMBI-STEAMERS



The combi steamer is the absolute core piece of production equipment of many professional kitchens. It is the cornerstone of food production that will handle most of the food production for 10 to 20 years following the purchase. Consequently, it pays to prioritize the most important production tool already in the investment phase.

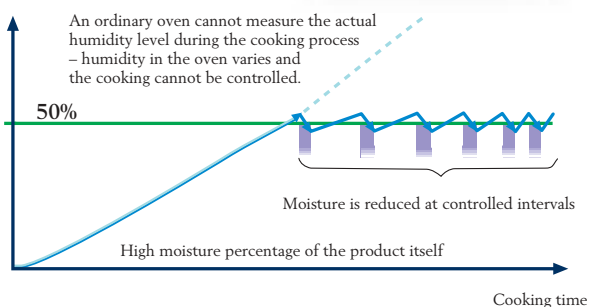
Anything of value cannot be inexpensive! Metos ClimaPlus is such a strong performer that cheaper products are certainly available, but the cost savings achieved during the life span of ClimaPlus will more than compensate for the price differential. Metos ClimaPlus offers superior patented features that can not be found in any other combi-steamer. The best thing about them is that they provide concrete and substantial benefits for professional food production.

Metos ClimaPlus Combi® – When you are in the market for superiority

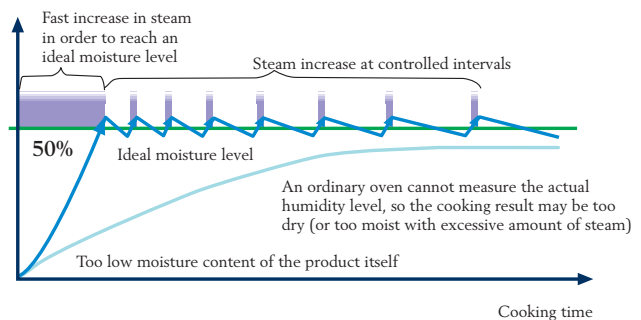


- ClimaPlus Control® guarantees a uniform and successful cooking result and saves working time. The ClimaPlus Control® is continuously on line, so the result is always first-class, independently of the product or how full the oven is. The user can adjust humidity when required. The unique clear "ClimaPlus" window continuously shows the actual moisture in cooking cabinet.
- IQT sensor guarantees the desired result and the core temperature of the product. Five measuring points ensure always right core temperature.
- CleanJet® -the first self-cleaning combi-oven. Eight washing programs according to washing intensity. No more work hours spent in cleaning, no more inhaling detergent fumes. Washing result is always standard – clean oven according to HACCP.
- CDS – patented calc measuring decreases service costs and helps to avoid unexpected break downs. Based on continuous measuring CDS takes into account usage rate and local water quality.
- Cooking mode keys: dry heat and moist heat which can be used either singly, in sequence or combined. All cooking functions can be controlled with these keys, such as the traditional steaming, hot air, combi-steaming, reheating, vario-steaming and low temperature cooking functions.
- 24 hour timer and real time clock, cooking temperature and time
- Extra functions: delta-T cooking, 1/2-energy function and connection for HACCP diagnostics, program lock
- The unit "communicates" with its user, which makes it easy to use
- Using automatic cooking profiles, the cooking of meat is really easy – with the help of the cooking profile the combi-steamer recognises the size of the meat and how full the oven is
- Additional functions: humidifying, 1/2 fan speed, phased ventilation, cool-down
- Possibility to program 99 different cooking programs of your own with up to 9 steps each, you can name the programs as you wish and select programs conveniently with one single central dial

Uniquely easy to use: more features than in any other combi-steamer, yet only few function keys, large keys and displays are clearly visible, displays with text, program name in your language, you can cook anything by pressing one key only (program library)!



In hot air mode ClimaPlus reduces the moisture content, if the moisture in the cooking cabinet tends to rise higher than the ideal level due to the moisture content of the product itself.



When the oven is only half full, the moisture released by the product itself is not sufficient to keep the moisture level in the cooking cabinet ideal (50% in this example). By producing automatically the right amount of steam in the cooking cabinet, the CPCM makes sure that the product is cooked in ideal moisture all through the process.



ClimaPlus Control®

Automatic humidity control based on continuous measurement of humidity from the oven chamber that takes the cooked product and the filling load into account.

- less weight loss (down to even 0%); substantial savings in the second largest cost element (ingredients)
- you can maximize the use of steam without the fear of excessive humidity; products are cooked quicker (up to 70 %)
- no problem of excessive humidity affecting the cooking result; smaller weight loss due to inadequate quality
- you can standardize the cooking independently of the product and the filling load of the steamer; each product will be cooked in its ideal conditions
- you can utilize the same cooking program regardless of the filling load of the steamer; the same program, identified by letters, is always ready to be used by everyone



IQT®

IQT sensor and "intelligent cooking"

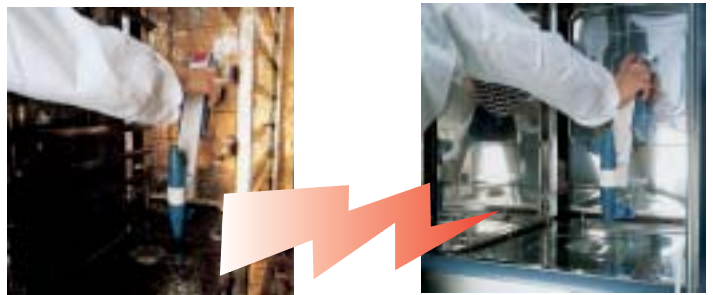


- you always know the right core temperature, even if the sensor is inserted incorrectly in the product; less weight loss
- you always have the right temperature for your own monitoring (safety)
- you know ahead of time when the product is ready and you achieve the desired level of browning and core temperature simultaneously. (no tricks, such as covering with foil or raising the temperature in order to brown the product – heavy increase of weight loss!)
- you can cook products simply by defining the desired surface colour and degree of preparation (interior temperature of the product); always easy for anyone
- the IQT sensor also knows the surface temperature which means that the desired colour is always reached automatically, saving time and eliminating surveillance



CleanJet®

First automatically self-cleaning combi-steamer



- eight fully automatic cleaning programs depending on the cleaning intensity are standard. The ClimaPlus Combi® steamer independently dispenses detergent (safe), sprays, rinses and dries itself
- no more work hours spent on cleaning the combi-steamer. Attaching the cleaning arm and selection of the cleaning program with the control dial happens in a minute! You can influence the cost factor that often is the most important (labour cost) and have more labour available for other duties.
- standardized cleaning result and guaranteed hygiene via its own control (HACCP); the cleaning result doesn't depend on the operator, his workload or mood



CDS® Calc Diagnosis System

- pump-based rinsing function reduces the need for actual descaling roughly by half; you save in costs
- measures the scale volume in the steam generator taking into account the use of local water and the steam generator; you reduce the cost of descaling done "just to make sure", which follows if control is based on time only
- automatically reports when the need for descaling is approaching; no memorizing
- automatically reports when the descaling must be done; it will always be done at the right time, reducing the risk of failures and extending the useful life of the equipment
- you can check the amount of scale accumulated in the steam generator at any time and optimally plan ahead the timing of the descaling for the most convenient time
- minimizes descaling costs, since the actual descaling can always be done only "just in time"

METOS HCD/HCM/CPCM 6



Metos HCM 6
(stand is an accessory)

Small, but efficient and versatile Metos combi-steamers, the capacity of which with standard guide rails is 6xGN1/1-40 mm or 3xGN1/1-65mm. The oven is installed on a stand available as an accessory. Two ovens can be stacked with the help of a Combi-Duo stacking kit, in which case a lower stand can be used.

- GN1/1 measurement in cooking cabinet
- Two ovens can be installed one on another
- Delivery includes removable GN guide rails
- Guide distance 65mm
- A choice of three models: HCM, HCD and CPCM
- Accessory: guide rails 5xGN1/1, guide distance 86 mm

AeroCat®

Thanks to AeroCat® you get rid of unpleasant odours and "blue smoke" during grilling in supermarkets. Excellent together with UltraVent® exhaust hood.

Metos	Codes	Dimensions mm	Electric connection
HCD6	4177009	902x773x832	400V 3N~ 10 kW 16A
HCM6	4177062	902x773x832	400V 3N~ 10 kW 16A
CPCM6	4193321	902x773x832	400V 3N~ 10 kW 16A
CPCM6 AeroCat®*	4194639	902x773x832	400V 3N~ 10 kW 16A

Installation drawing on page 278

*installed at factory

METOS HCD/HCM/CPCM 10

Versatile and efficient Metos combi-steamers of handy size, capacity with standard guide rails 10xGN1/1-40mm or 5xGN1/1-65mm. The oven is installed on a stand available as an accessory. Two ovens can be stacked with the help of a Combi-Duo stacking kit.

- GN1/1 measurement in cooking cabinet
- Two ovens can be installed one on another
- Delivery includes removable GN guide rails
- Guide distance 65mm
- A choice of three models: HCM, HCD and CPCM

Metos	Code	Dimensions mm	Electric connection
HCD10	4177016	902x773x1092	400V 3N~ 19 kW 35A
HCM10	4177087	902x773x1092	400V 3N~ 19 kW 35A
CPCM10	4193339	902x773x1092	400V 3N~ 19 kW 35A
CPCM10 Aerocat®*	4194646	902x773x1092	400V 3N~ 19 kW 35A

Installation drawing on page 278

*installed at factory

Metos HCD 10
(stand is an accessory)



METOS HCD/HCM/CPCM 12

A handy table model with enormous capacity: 20xGN1/1-40mm or 10xGN1/1-65mm or 10xGN2/1-40mm or 5xGN2/1-65mm. A GN container is inserted in the oven with the long side ahead. The oven is installed on a stand available optionally.

- GN2/1 measurement in cooking cabinet
- Delivery includes removable GN guide rails
- Guide distance 65mm
- A choice of three models: HCM, HCD and CPCM

Metos	Code	Dimensions mm	Electric connection
HCD12	4177023	1262x979x1092	400V 3N~ 31,5 kW 50A
HCM12	4177094	1262x979x1092	400V 3N~ 31,5 kW 50A
CPCM12	4193346	1262x979x1092	400V 3N~ 31,5 kW 50A

Installation drawing on page 278



Metos HCD 12
(stand is an accessory)

Stock product

METOS HCD/HCM/CPCM 20

The popular and handy Metos combi-steamer with mobile oven rack, capacity with 20 guide rail trolley is 20xGN1/1-40 mm or 10xGN1/1-65mm, and with 15 guide rail trolley 15xGN1/1-65 mm. The rack, equipped with lockable castors, is light and easy to move. Thanks to guiding rails, the rack can be easily guided in its place. Closing the large door with a single-grip handle is quick and light.

- GN1/1 measurement in cooking cabinet
- Delivery includes a mobile oven rack with two lockable castors
- Rack guides fitted with locking device for dishes in front and behind
- Guide distance 63 mm (20 guide rails) or 86 mm (15 guide rails)
- Rack fitted with detachable handle and drip collector with emptying valve
- A choice of three models: HCM, HCD and CPCM
- Efficient halogen lighting
- Accessory: HCRi 1000R holding cabinet for HCD/HCM/CPCM 20 mobile oven rack

Metos	Code	Dimensions mm	Electric connection
HCD20/20	4177048	1012x821x1886	400V 3N~ 38 kW 63A
HCD20/15	4193924	1012x821x1886	400V 3N~ 38 kW 63A
HCM20/20	4177104	1012x821x1886	400V 3N~ 38 kW 63A
HCM20/15	4193931	1012x821x1886	400V 3N~ 38 kW 63A
CPCM20/20	4193353	1012x821x1886	400V 3N~ 38 kW 63A
CPCM20/15	4193949	1012x821x1886	400V 3N~ 38 kW 63A

Installation drawing on page 279

Holding cabinet for mobile oven rack		Dimensions mm	
Electric connection			
HCRi 1000R	4176894	900x920x2275	230V 1~ 2,2 kW 10A
temperature range +40°C...+80°C			



Metos CPCM 20, mobile rack is included in delivery

METOS HCD/HCM/CPCM 40

The largest Metos combi-steamer that fits into a surprisingly small space. Capacity with 20 guide rail trolley is 40xGN1/1-40mm or 20xGN1/1-65mm or 20xGN2/1-40mm or 10xGN2/1-65mm, and with 15 guide rail trolley 30xGN1/1-65 mm. The rack, equipped with lockable castors, is light and easy to move. Thanks to guiding rails, the rack can be easily guided in its place. Closing the large door with a single-grip handle is quick and light.

- GN2/1 measurement in cooking cabinet
- Delivery includes a mobile oven rack with two lockable castors
- Rack guides fitted with locking device for dishes in front and behind
- Guide distance 63 mm (20 guide rails) or 86 mm (15 guide rails)
- Rack fitted with detachable handle
- A choice of three models: HCM, HCD or CPCM

Metos	Code	Dimensions mm	Electric connection
HCD40/20	4177055	1332x1003x1886	400V 3N~ 63 kW 100A
HCD40/15	4193956	1332x1003x1886	400V 3N~ 63 kW 100A
HCM40/20	4177111	1332x1003x1886	400V 3N~ 63 kW 100A
HCM40/15	4193963	1332x1003x1886	400V 3N~ 63 kW 100A
CPCM40/20	4193378	1332x1003x1886	400V 3N~ 63 kW 100A
CPCM40/15	4193988	1332x1003x1886	400V 3N~ 63 kW 100A

Installation drawing on page 279



Metos CPCM 40, mobile oven rack is included in delivery

METOS HCD, HCM AND CPCM STANDS



RS-1/6-10 stand without rails

Models 6 and 10	Code	Dimensions mm	Equipment
Stand RS-1/6-10	4177827	638x638x620	Shelf, height 620 mm
Stand RS-8/6-10	4177834	638x638x620	With 8 GN1/1 guide rails
Stand RS-10T/6-10	4177954	638x638x720	10 GN1/1 guide rails, height 720 mm
Low stand	4193314	788x638x260	Used as stand for two ovens
Combi-Duo kit	4177802		Used for stacking two ovens
Combi-Duo CleanJet	4193716		
Model 12	Code		Equipment
Stand RS-1/12	4177841	1218x706x620	Shelf
Stand RS-12/12	4177859	1218x706x620	With 4 + 4 + 4 GN1/1 guide rails



RS-8/6-10 stand with rails

A combi-steamer should be installed on a sturdy Metos stand, the available options being a stand with a shelf (model 6, 10 or 12) or a stand with GN guide rails. In case two ovens are stacked, a lower stand can be used. The ovens are joined together with the help of a Combi-Duo stacking kit. The stand can also be made to order, in which case a cabinet or a drawer can be installed beneath. If the oven is mounted on an existing stand or table, their usability should be ensured in advance. When using a transport trolley, the stand height is 720 mm. All stand models are also available with a height of 720 mm.

Stacking (upper model 6, lower 6 or 10):

If one or both ovens are Clean Jet models, both Combi-Duo kits are necessary for stacking.

SPECIAL RACKS AND EXTRA RAILS

Filling in and emptying table model HCM, HCD and CPCM ovens can be speeded up by using a mobile oven rack. A full rack on a trolley is pushed in the oven on guide rails installed in place of the GN rails or vice versa. By using several trolleys and racks a lot of time and space is saved. The racks can be fitted with heat retaining hoods.

The mobile oven rack package includes a cassette for GN containers as well as guide rails for the oven. Capacities correspond to that of the oven's GN rack. The transport trolley is fitted with a locking device for the rack. The mobile oven rack package is installed at factory in connection with the delivery of the oven. The components can be purchased later. NB! when using mobile oven rack package and transport trolley, a 720 mm high stand is needed, e.g. code 4177954.



Mobile oven rack 10



Metos	Code	
Mobile oven rack package 6*	4177753	Rack and guide rails for oven 6
Mobile oven rack package 10*	4177778	Rack and guide rails for oven 10
Transport trolley 6-10	4177312	Used with mobile oven rack 6-10
Guide rails 6-10	4177496	Purchased later
Mobile oven rack 6	4177344	Purchased later
Mobile oven rack 10	4177351	Purchased later
Extra guide rails	Code	
Guide rails 5xGN1/1-65	4193057	For oven 6, distance 86 mm
Guide rails 8xGN1/1-65	4193064	For oven 10, distance 86 mm

*installed at factory

CLEANING EQUIPMENT



Transport trolley, in the stand space for plate rack or GN guide rails (accessories)

Stock product

Metos CPCM combi-steamers are equipped with the fully automatic CleanJet® cleaning system with eight different cleaning programs to be selected by the amount of dirt in the steamer. The steamer independently selects the detergent – safety – sprays, rinses and dries itself. No more work hours spent on cleaning of the steamers – always the highest standard cleaning result! For cleaning Metos HCD and HCM combi-steamers an appropriate steamer cleaning detergent is used, which spreads evenly on the interior chamber surface by means of a spray bottle. The spray nozzle prevents overdose and reduces detergent consumption. The long sprayer arm prevents the detergent from getting in contact with the skin or the respiratory organs.

Metos	Code
CleanJet® detergent 10 l	4194477
CleanJet® rinsing agent 10 l	4194484
CleanJet® trolley	4194501
Hand pressure spray gun	4131903



Spray gun for spraying cleaning agent into the cooking chamber

METOS HCD, HCM AND CPCM MOBILE OVEN RACKS



Plate rack

Metos mobile oven racks make life in the professional kitchen easier, more ergonomic and more hygienic. The guide rail distance of 20-rail mobile oven racks is 63 mm and that of 15-rail mobile oven racks 86 mm. The mobile oven rack has a large, detachable handle, which makes it easy to handle the rack even when fully loaded. The rack is sturdy and of stainless steel throughout. The rack can be easily placed in position thanks to the guide rails of the oven. The rack is equipped with a separate drip collector, which prevents liquids from dripping onto the floor.

With the help of the plate rack, food can be heated on plates. After heating, the rack can be covered with a heat retaining hood and moved to the serving point. The max diam. of the plates to be heated in the rack is 31 cm and max height 72 mm. Plate racks are available for all oven sizes. In table models, the plate rack is moved on a transport trolley described on the previous page.

Metos	Code		Dimensions mm
Mobile rack 20/20	4177182	20 guide rails GN1/1-40	540x815x1790
Mobile rack 20/15	4177513	15 guide rails GN1/1-65	540x815x1790
Mobile rack 40/20	4177217	40xGN 1/1, 20 guide rails GN2/1	730x940x1790
Mobile rack 40/15	4177538	30xGN 1/1, 15 guide rails GN2/1	730x940x1790
Plate rack 40	4177425	for 100 plates	730x981x1790
Plate rack 20	4177305	for 62 plates	540x835x1790
Plate rack 12	4177418	for 50 plates	620x805x740
Plate rack 10	4177383	for 31 plates	402x630x740
Plate rack 6	4177376	for 19 plates	402x630x479
Preheat sealing plate 20	4193843	for preheating the oven without the mobile rack	
Preheat sealing plate 40	4193836	for preheating the oven without the mobile rack	



Mobile oven rack

HEAT RETAINING HOODS

A heat retaining hood keeps cool products cool and hot products hot in GN containers or on plates up to the serving point. A heat retaining hood converts an oven rack to a holding trolley.

Metos	Code	
Heat retaining hood 40	4177489	for mobile oven rack or plate rack 40
Heat retaining hood 20	4177471	for mobile oven rack or plate rack 20
Heat retaining hood 12	4177464	for transport trolley or plate rack 12
Heat retaining hood 10	4177457	for transport trolley or plate rack 10
Heat retaining hood 6	4177432	for transport trolley or plate rack 6



Heat retaining hoods

HACCP

PC programming equipment is designed for collecting temperature data (HACCP) and designing, saving and remote transmission of cooking programs.

Metos	Code
Comblink® PC programming package	4193498
Modem	4193508
RS485 package (unit side)	4193868
RS485 package (PC-side)	4193875



Enameled GN containers

BAKING CONTAINERS

By using granite enameled GN containers you will obtain a first-class cooking result and better colour for the product being.

Container	Code
GN1/1-20 enamel	4154851
GN1/1-40 enamel	4154869
GN1/1-65 enamel	4154876
GN1/2-20 enamel	4193804
GN1/2-40 enamel	4193794
GN1/2-65 enamel	4193787
Deep frying basket GN 1/1	4193829
Deep frying basket GN 1/2	4193811

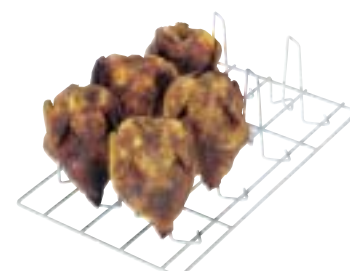


UltraVent® 6-10

SUPERSPIKE

A patented Superspike chicken grid is specially designed for cooking chickens in CPCM ovens, which have pre-set cooking programs for preparing different kinds of chicken dishes.

Superspike chicken grid for eight chickens	4157732
Grease drip pan GN 1/1-65	4194653
UltraVent® 6-10E, exhaust hood, electr.	4194678



Superspike chicken grid

METOS CVP AND CV OVENS



With rounded corners the oven chamber is easy to keep clean



Efficient air circulation guarantees an even baking result everywhere in the oven.



The guide rail distance in the guide rail rack is 65 mm. Sturdy ergonomic opening handle.



The body and the door of the oven are well thermally insulated. The door has an openable double window.

Metos CVP and Metos CV ovens have been created using the same oven body. The CVP series of combi-steamers contains two tabletop models and one floor-mounted model. Each CVP oven size comes in two model versions. The CV convection oven series contains two tabletop models and one floor model.

The ovens are built utilizing the latest oven technology to be very versatile, user-friendly and efficient. The clear control panel with digital display and the easily selected and understood functions combined with the easy cleaning of the oven chamber and surfaces contribute to user-friendly daily kitchen operations. The baking characteristics of all our oven equipment are of the well-known consistent and thoroughly tested Metos quality.

The sturdy, ergonomic structure of these robust heavy-duty ovens is stainless steel throughout. The basic functions of the Metos CVP combi-ovens are: steam cooking, adjustable steam cooking 65-100°C, convection with adjustable additional humidification and a combined function. The more comprehensively equipped S2 version also includes a removable core temperature probe and a 2-speed fan.

The basic delivery of the tabletop or floor-mounted ovens includes a GN-size removable guide rail rack. The GN containers and baking plates are accessories and can be found on pages 124-125.



Clear and easy-to-use control panel.



Metos CVP combi-ovens are fitted with roll-in hand shower.

6 GUIDE RAIL MODELS

The oven is mounted on a stand available optionally. The functions of the **CVP combi-oven** are: steam cooking 100°C, adjustable steam cooking 65-100°C, convection 65-270°C, convection with adjustable additional humidification 100-270°C and a combined function 100-270°C. The S2 version also has a core temperature probe and a 2-speed fan. **The CV6E convection oven** has adjustable additional humidification 100-270°C.

- Capacity 6 x GN1/1-40 or 3 x GN1/1-65, guide rail distance 65 mm
- Adjusting range of thermostat 65-270°C
- Timer 0-120 min or continuous
- S2 equipment: removable core temperature probe and a 2-speed fan

Metos	Code	Dimensions mm	El. connection
CVP6E	4210224	950x750x890	400V 3N~ 8,0 kW 16A
CVP6E S2	4210231	950x750x890	400V 3N~ 8,0 kW 16A
CV6E	4210295	950x750x890	400V 3N~ 8,0 kW 16A

Installation drawing on page 280



Metos CVP6 S2, stand is optional

10 GUIDE RAIL MODELS



The oven is mounted on a stand, available as accessory. Functions of the **CVP combi-oven** are: steam cooking 100 °C, adjustable steam cooking 65-100 °C, convection 65-270 °C, convection with additional humidification 100-270 °C and a combined function 100-270 °C. The S2 version also has a core temperature probe and a 2-speed fan. **The CV10E convection oven** has adjustable additional humidification 100-270 °C.

- Capacity 10 x GN1/1-40 or 5 x GN1/1-65, guide rail distance 65 mm
- Optional guide rails for 7xGN 1/1, guide rail distance 93 mm
- Adjustment range of thermostat 65-270°C
- Timer 0-120 min or continuous
- S2 equipment: removable core temperature probe and 2-speed fan

Metos	Code	Dimensions mm	El. connection
CVP10E	4210249	950x750x1150	400V 3N~ 15,5 kW 25A
CVP10E S2	4210256	950x750x1150	400V 3N~ 15,5 kW 25A
CV10E	4210312	950x750x1150	400V 3N~ 15,5 kW 25A

Installation drawing on page 280

Metos CVP10 S2, stand is optional

20 GUIDE RAIL MODELS

The CVP combi-oven has a removable oven rack. Functions of the **CVP combi-oven** are: steam cooking 100 °C, adjustable steam cooking 65-100°C, convection 65-270 °C, convection with adjustable additional humidification 100-270 °C and a combined function 100-270 °C. **The CV21E convection oven** has adjustable additional humidification 100-270°C.

- Capacity 20 x GN1/1-40 or 10 x GN1/1 -65, guide rail distance 65 mm
- Optional guide rails for 14xGN 1/1, guide rail distance 93 mm
- Thermostat adjustment range 65-270°C
- Timer 0-120 min or continuous
- S2 equipment: removable core temperature probe and 2-speed fan
- Inside oven removable guide rail rack standard, rack trolley optional equipment

Metos	Code	Dimensions mm	El. connection
CVP21E	4210263	950x764x1970	400V 3N~ 31,1 kW 50A
CVP21E S2	4210288	950x764x1970	400V 3N~ 31,1 kW 50A
CV21E	4210325	950x764x1970	400V 3N~ 31,1 kW 50A

Installation drawing on page 280



Stock product

Metos CVP21 S2

METOS CVP AND CV STAND



Metos SUP 6-10 stand for Metos CVP and CV models with 6 and 10 runners. The original stand guarantees sturdy and correct oven attachment, and secure operation. The stand is of easy-to-maintain stainless steel throughout. The polished oven-matched appearance and the ability to take up to 10 GN 1/1 pans in the GN runners rails puts the final touch to the practical and stylish nature of your oven assembly. The runners can easily be removed for cleaning.

If the oven is installed on top of an old stand or a table, the correct fitting must be verified. Note also that the height of the oven with the Metos SUP 6-10 stand is just right for use with the Metos pan transport trolley!

Stand	Code	Dimensions mm
SUP 6-10	4210369	950x750x670

Metos SUP 6-10 stand

METOS CVP AND CV GUIDE RAIL RACKS

All Convoplus combi-steamer ovens and Convo convection ovens have a removable guide rail rack. By using a transport trolley the cassette can be conveniently moved out of the oven chamber to its place in the oven chamber. One guide rail rack is standard equipment, unless stated otherwise.

Runner cassette	Code	Capacity	Distance	Suitable for
SPT6	4210387	6 x GN1/1-40mm	65 mm	6 guide rail models
SPT10	4210381	10 x GN1/1-40mm	65 mm	10 guide rail models
SPT7	4210379	7 x GN1/1-65 mm	93 mm	10 guide rail models
SPT21	4210383	20 x GN1/1-40mm	65 mm	20 guide rail models
SPT14	4210385	14 x GN1/1-65mm	93 mm	20 guide rail models

Guide rail rack SPT 21



METOS CVP AND CV TROLLEY



SA21 trolley for transporting guide rail racks in the kitchen.

The SA21 trolley enables the transfer of the 20 guide rail rack of Metos CVP and CV ovens at short distances in the kitchen. Thanks to its small size the SA21 trolley and the rack (with 14 or 20 guides) can easily be transferred to the cold/warm storage area with no waste of floor space. Note: For transfer of guide rail rack in and out of the oven a Metos SE2 transfer trolley is required.

Metos	Code	Dimensions mm
Rack trolley SA21	4210372	600 x 600 x 950

METOS CVP AND CV TRANSFER TROLLEY

The SE21 transfer trolley is used for transferring a guide rail rack out of the oven onto a SA21 trolley and from there back into the oven. The SE21 transfer trolley is agile, light and safe to use.

Metos	Code	Dimensions mm
Transfer trolley SE6/10	4210374	850x705x1420
Transfer trolley SE21	4210376	850x705x1420

Stock product

SE21 transfer trolley for moving guide rail racks from the oven to the trolley.



METOS CHAMPION CONVECTION OVEN

The Metos Champion convection oven is suitable for small kitchens, cafés or kiosks. Two fans and efficient air circulation guarantee a consistent baking result in the oven. Small but highly efficient, the Metos Champion will reach a temperature of +200 °C in less than 10 minutes. Still, the oven is very quiet and pleasant for the user and the environment. Thanks to its small size and stylish design the quiet Champion oven is easy to place even in a small space, for instance directly at the serving point. The delicious aroma of freshly baked products will lure customers and increase sales.

The outer housing of the oven is of stainless steel and the oven chamber of easy-to-clean enamelled steel. The Metos Champion has a clear and easy-to-read control panel. Thanks to its small size the Metos Champion can be installed directly on a table or a platform and it is easy to connect to the electrical grid with the plug included in the delivery. Optionally the oven can be delivered with GN2/3 containers and baking plates shown in our catalogue on pp. 124-125.

Capacity: 4x GN2/3-40 mm containers. Four grids provided standard. Guide rail distance: 72 mm.



The two efficient fans and the large air space at the sides and between the runners guarantee a consistent baking result throughout the oven.

The thermostat range is 0-270 °C and the timer regulation range is 0-120 minutes/continuous operation.



The enamelled oven space is easy to keep clean.

Metos	Code	Capacity	Guide rail distance	Dimensions mm	Electric connection
Champion	4210220	4 x GN2/3	72 mm	598x598x550	230 V 1 -2,7 kW 16 A



METOS CHEF CONVECTION AND ROASTING-BAKING OVENS



Metos Chef convection ovens for cooking and baking



Metos Chef roasting ovens



Metos Chef proving cabinets

Metos Chef is a first-class oven and proving cabinet series for demanding professional users. All Chef ovens produce impressive and uniform baking results. Chef ovens are easy to install, use, service and maintain. Design a productive combination for your own particular needs.

Metos Chef 5 ja 4 Convection Ovens – for baking and BakeOff baking

Metos Chef 5 and Chef 4 ovens are built into the operational BakeOff baking point for shops, cafés or industrial kitchens.

- equipped with humidifier and large dual direction fan
- can be installed separately or assembled in a group

Metos Chef 5 capacity:

- guide rails for 5 bakery plates, size 450x600 mm, standard
- guide distance 82 mm

Metos Chef 4 capacity:

- in baking 5 x GN1/1 plates, guide distance 80 mm
- optional guide rails for 3 x GN1/1 plates for cooking, distance 125 mm

Metos Chef 24 Convection Oven – for cooking and baking

Metos Chef 24 is suitable for all cooking and baking.

- equipped with humidifier and large dual direction fan
- can be installed separately or assembled in a group

Metos Chef 24 capacities:

- in cooking 2 x GN 2/1 or 4 x GN 1/1, distance 125 mm
- in baking 3 x GN 2/1 or 6 x GN 1/1, distance 100 mm

Metos Chef 22 Roasting Oven – for cooking and baking

The Metos Chef 22 roasting oven is an effective standard oven for industrial kitchens and it is uniformly successful with all kinds of traditional cooking and baking. An optional heat storage stone evens out oven temperature and improves baking results.

- robust standard oven
- can be installed separately or assembled in a group
- optional heat storage stone

Metos Chef 22 capacity:

- in baking 1 x GN 2/1 or 2 x GN 1/1
- oven with upper and lower guide rails

Metos Chef 20 Proving Cabinet

The Metos Chef 20 proving cabinet ensures uniform baking quality from start to finish. The proving cabinet can be assembled in a group with Chef ovens.

- for proving baking products
- equipped with humidifier and fan
- can be installed separately or assembled in a group

Metos Chef 20 capacity:

- 4 x GN 2/1 or 8 x GN 1/1 plates, distance 72 mm
- optional guide rails for five 450x600 mm bakery plates, distance 73 mm

METOS CHEF CONVECTION AND ROASTING-BAKING OVENS



A large double-glazed door allows good visibility to all parts of the oven. Air circulating between the panes reduces the surface temperature of the door. The door is opened by an insulated single-grip handle.



The roasting and baking oven has an over-flow tray that can be pulled out to facilitate cleaning, and it can also be used for humidifying. An optional extra heat storage stone can be installed on top of it.



Cleaning is easy due to detachable rails and a mirror-polished, round-cornered chamber.



The oven's operating panel is clear and built in, so it is protected from blows. Switches are strong and easy to operate. A powerful fan that changes direction and the round-cornered oven chamber guarantee a good baking result.



An exhaust hood (optional) can be fitted over an oven or an oven group.



Electrical and humidifying connections are situated at the back of the appliance, as is an oven-chamber steam outlet. These facilitate installation and allow stacking of appliances on top of one another.



A single appliance can be installed on a table. A group of 1-3 appliances is installed on a stand according to choice. An exhaust hood is available for fitting over an oven group. Stands are optional.



The oven chamber has effective lighting and the thermostat detector is protected. Convection ovens are available in three sizes: for GN1/1, GN2/1 and bakery plate size 450x600 mm. Oven models are Chef 4, Chef 24 and Chef 5 respectively.

Convection ovens	Code	Capacity	Guide dist. mm	Dimensions mm	Electric connection
Chef 4 convection oven	4570604	Bake-off/baking 5xGN 1/1	80	800x600x520	400V 3N~7,6 kW 16A
Chef 4 guide rails	4570964	In cooking 3xGN1/1	125		
Chef 4 stand 1U	4570925	For one unit		775x560x1000	
Chef 4 stand 2U	4570932	For two units (GN/1)		775x560x660	
Chef 4 stand 3U	4570957	For three units (GN/1)		775x560x200	
Chef 24 convection oven	3594017	2 x GN2/1 or 4xGN1/1	125	800x800x460	400V 3N~7,6 kW 16A
Chef 24 guide rails	3593486	In baking 3xGN 2/1 or 6xGN 1/1	100		
Chef 5 convection oven	4570403	5 bakery plates 450x600 mm	82 mm	800x800x520	400V 3N~7,6 kW 16A
Chef 5 stand	4570509	For one unit		Stand with plate compartment and guide rails for 10 plates	
Roasting oven	Code	Capacity	Guide dist. mm	Dimensions mm	Electric connection
Chef 22 roasting oven	3594024	1xGN 2/1 or 2xGN 1/1	66	800x800x460	400V 2N~4,7 kW 10A
Chef 22 heat storage stone	3596744				
Proving cabinet	Code	Capacity	Guide dist. mm	Dimensions mm	Electric connection
Chef 20 proving cabinet	3594031	4xGN2/1 or 8xGN 1/1	72	800x800x460	230V 1~0,9 kW 4A
Chef 20 guide rails	3595966	5 bakery plates 450x600 mm	73		
Stands/accessories	Code				
Stand Metos 2948	3466135	Chef 20, 22, 24 (GN2/1) for one unit		790x710x900	
Stand Metos 2928	3293475	Chef 20, 22, 24 (GN2/1) for two units		790x710x660	
Stand Metos 2908	3293482	Chef 20, 22, 24 (GN2/1) for three units		790x710x200	

Exhaust hood for the Chef series at special price

Installation drawing on page 282

Stock product

METOS LU-KO MINI ROTOR BAKERY OVEN



The LU-KO MINI Rotor 7 bakery oven mounted on a NOKA proving cabinet

The oven is very easy to use. Functions are clearly marked and even an inexperienced apprentice will quickly learn to produce an oven's worth of crisp and finely glazed brown bread.

The Metos LU-KO Mini Rotor delivery includes:

- oven and guide rail rack for 7/10 bakery plates
- timer
- timer-controlled steaming
- transport packing

Metos LU-KO Mini Rotor accessories:

- NOKA proving cabinet
- baking plate stand and baking plates
- weekly timing clock
- automatic steaming system

The Metos LU-KO Mini Rotor bakery oven has been designed and developed especially for use in patisseries, small bakeries and catering kitchens. The oven is very easy to use and reliable. The effective timer-controlled steaming system produces a fine glaze and crisp crust on bakery products. The oven's powerful, efficient and uniformly blowing air circulation fan, air movement control and heat stabilising mass accumulator, together with the rotating guide rail rack, guarantee consistent baking results.

The oven fits well into even limited space. A baking plate stand or a proving cabinet can be used as a stand. The oven and proving cabinet have been designed as an efficient and elegant combination that may be openly displayed in retail areas. Both the oven and proving cabinets are of stainless steel throughout.

Metos LU-KO NOKA proving cabinet for Mini Rotor bakery ovens

The Metos LU-KO NOKA is a self-supporting proving cabinet situated under the MINI oven. The unit may also be separately installed without the oven. The proving cabinet, constructed of stainless steel throughout, is easy to use, durable and operationally reliable. Available in single or double door models, the units are equipped with an automatic steaming system.



Steam valve

Main power switch

Fan

Signal lights

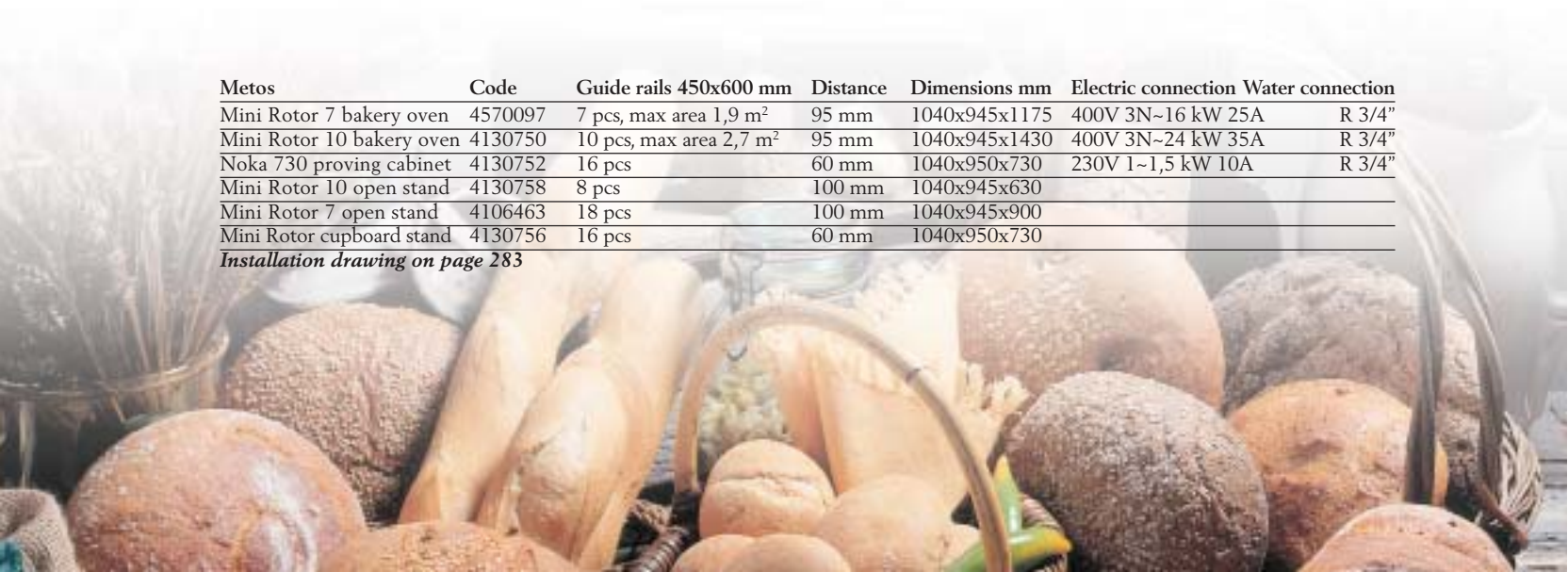
Timer

Steamer

Temperature

Metos	Code	Guide rails 450x600 mm	Distance	Dimensions mm	Electric connection	Water connection
Mini Rotor 7 bakery oven	4570097	7 pcs, max area 1,9 m ²	95 mm	1040x945x1175	400V 3N~16 kW 25A	R 3/4"
Mini Rotor 10 bakery oven	4130750	10 pcs, max area 2,7 m ²	95 mm	1040x945x1430	400V 3N~24 kW 35A	R 3/4"
Noka 730 proving cabinet	4130752	16 pcs	60 mm	1040x950x730	230V 1~1,5 kW 10A	R 3/4"
Mini Rotor 10 open stand	4130758	8 pcs	100 mm	1040x945x630		
Mini Rotor 7 open stand	4106463	18 pcs	100 mm	1040x945x900		
Mini Rotor cupboard stand	4130756	16 pcs	60 mm	1040x950x730		

Installation drawing on page 283



METOS LU-KO BAKERY OVENS



LU-KO 1PS bakery oven for fill-in trolleys.

The Metos LU-KO Rational 1PS oven, with its efficient and uniform air circulation and fill-in trolley that rotates during baking, guarantees uniform baking quality. The effective timer-controlled steaming system produces a fine glaze and crisp crust on bakery products. For these reasons, the LU-KO 1PS bakery oven is an excellent choice for patisseries, bakeries and catering kitchens.

In spite of its high baking capacity, the oven requires only 1,25 m² of floor space. Baking takes place on movable fill-in trolleys containing between 15 and 50 baking plates, depending on the product. Trolleys are supplied in two plate sizes, 450x600 mm and 530x650 (GN 2/1). The ovens and trolleys are of stainless steel.

Easy to use

Operating switches are clearly marked with symbols and signal lights. Oven chamber illumination and the large glass viewing door make the baking process easy to follow. The oven's low noise level adds to its convenience.

Electrical, oil or gas heating

Besides electricity, gas or oil may be used as the oven's energy source. In that case it must be possible to connect the oven to an exhaust flue.

The Metos LU-KO 1PS delivery includes: timer-controlled steaming system, timer, transport packing, ramp

Metos LU-KO 1PS accessories: proving cabinet, baking plates, fill-in trolleys

Metos	Code	Baking surface	Plate size	Dimensions mm	Electric connection	Water connection
LU-KO 1 PS	4130787	Max 13,7 m ²	450x600 mm	1250x1100x2455	400V 3N~ 37 kW 63A	R 1/2"
LU-KO 1 PS GN	4130762	Max 17 m ²	650x530 mm	1780x1250x2260	400V 3N~ 37 kW 63A	R 1/2"

Other sizes, gas and oil heated models at special prices.

Accessories for LU-KO ovens:

Fill-in trolleys, bakery plate size

450x600 mm

	Code	Bakery plates 450x600 mm	Code
Fill-in trolley, 15 guide rails	4570668	Aluminium	4131156
Fill-in trolley, 20 guide rails	4570675	Aluminium, with holes	4131251
Fill-in trolley, 25 guide rails	4570682	Rilon Elast, with holes	4131237
Fill-in trolley, 30 guide rails	4570717	Rilon Hard	4131149
Fill-in trolley, 40 guide rails	4570724	Baguette plate, 5 grooves	4131205
Fill-in trolley, 50 guide rails	4570731	Baguette plate, 4 grooves Rilon Elast	4131212

Trolley dimensions 520x535x1850 mm

Fill-in trolleys, GN plate size

530x650 mm

	Code
Fill-in trolley, 15 guide rails	4570805
Fill-in trolley, 20 guide rails	4570812
Fill-in trolley, 25 guide rails	4570837
Fill-in trolley, 30 guide rails	4570844
Fill-in trolley, 40 guide rails	4570851
Fill-in trolley, 50 guide rails	4570869

Trolley dimensions 600x650x1850 mm

GN dimensioned plates on page 125.

Stock product



METOS WINSTON HOLDING CABINETS



The Winston product family includes holding cabinets and cook & hold ovens. To achieve high-quality results, Winston appliances use a unique, patented CVAP® technology. CVAP® precisely controls food moisture and texture by separately regulating water basin temperature in the holding cabinet or oven and air temperature in the appliance. By using the CVAP® system for controlling food core temperature and food texture you will decrease weight loss, maintain food's natural moisture and save work.

Conventional holding appliances

Appliances using hot air for baking, cooking, holding and reheating of food, dry the product, increase weight loss and shorten holding times. In traditional cook & hold ovens, the product's own moisture is utilized to form a moisture barrier around the food. This barrier prevents excessive loss of moisture. However, evaporation has already taken place, since the product's own moisture has been used to form this barrier. There will be no further evaporation, if the products are kept in a closed oven chamber. But as soon as the oven door is opened, oven moisture will get out and this moisture has to be recovered, if holding continues. This means that food quality continues to weaken, because the necessary moisture has to evaporate from food. The same problem occurs when you try to hold a small amount of food in the oven. Only when you load the oven to full capacity, you will be able to keep food hot for a long time with minimal evaporation.

Winston CVAP®

The temperature of water that evaporates from the basin controls food core temperature, transferring heat and forming a steam barrier around the product. Evaporation of moisture from the product is thus minimal and the food preserves its natural juiciness. Intermingling of tastes does not occur between foods, so various foods can be kept in the same CVAP® holding cabinet. By controlling air temperature you can influence food texture. Although the door is opened and closed many times, the Winston holding cabinet is able to recover the ideal holding climate very quickly, without causing loss to product quality.

You will gain the best possible results with Winston holding cabinets

■ Superior control

Electronic temperature and moisture control system for precise and quick temperature recovery after the cabinet is closed.

■ Maintains exact doneness level

CVAP® method holds menu items at just cooked quality.

■ Controlled circulation

Controlled circulation retains even temperature all over the oven chamber.



■ Built to last

Heavy-duty stainless steel construction is easy to keep clean.

■ Independent air and water heating

Independent air and water heaters for total control of food temperature and food texture.

■ Goes anywhere

No vent hood or permanent water connection necessary. Easy to transfer on castors where needed.

■ Energy efficient

Efficiently insulated construction keeps the heat in the cabinet – not in your kitchen.

METOS WINSTON HOLDING DRAWERS

Metos Winston holding drawers are equipped with an electronic control system, which enables precise moisture and temperature control between +32 – 99 °C. The appliance will quickly recover correct holding temperatures after the drawer is closed. Thanks to the clear control panel, the appliance is very easy to use. The product core temperature and the chamber temperature are controlled separately. The water basin is filled manually. The water basin emptying pipe is located at the lower part of the front wall. Easy to clean, with a stainless steel construction throughout. Drawers can be stacked. Adjustable feet 150 mm.

Recommended holding times and temperatures for commonly prepared food items are included in delivery.

Metos	Code	Capacity	Dimensions mm	Electric connection
HBA0D1	4172904	1xGN 1/1-150	622x782x413/563	230V1~1,8 kW 10A
HBA0D2	4172906	2xGN 1/1-150	622x782x660/810	230V1~1,8 kW 10A



Holding drawer HBA0D2

METOS WINSTON HOLDING CABINETS

Metos Winston holding cabinets are equipped with an electronic control system, which enables precise moisture and temperature control between +32...+82°C. The appliance will quickly recover correct holding temperatures after the door is closed. Thanks to the clear control panel, the appliance is very easy to use. The product core temperature and the chamber temperature are controlled separately. Individual controls for air temperature and humidity. Runner distance in the cabinet 89 mm. The water basin is filled manually. Easy to transfer where needed. The water basin emptying pipe is located at the lower part of the front wall. Easy-to-clean stainless steel construction throughout. Four swivelling castors, two with brakes. The cabinets can be stacked. Doors to enable pass-through as well as glass doors available as an option.

Recommended holding times and temperatures for commonly prepared food items are included in delivery.

Metos	Code	Capacity	Dimensions mm	Electric connection
HA4002	4172867	3xGN 1/1-65	505x688x833	230V1~1,65 kW 10A
HA4003	4172868	5xGN 1/1-65	505x688x859	230V1~1,65 kW 10A
HA4022	4172876	14xGN 2/1-65	701x876x1910	230V1~2,02 kW 10A

Pass-through and window models (only 4022) available as option.



Holding cabinet HA4003

METOS WINSTON COOK & HOLD OVENS

Metos Winston cook & hold ovens are equipped with a computer control system. The Microprocessor controlled CVAP® method enables precise core temperature control between +32 – 99 °C. Low temperature cooking and holding 12 – 24 hours. Eight preprogrammed memory setting as standard. The appliance will quickly recover correct holding temperatures after the door is closed. Thanks to the clear control panel, the appliance is very easy to use. The product core temperature and the chamber temperature are controlled separately. Individual controls for air temperature and humidity. Runner distance in the cabinet 89 mm. The water basin is filled manually. Easy to transfer where needed. The water basin emptying pipe is located at the lower part of the front wall. Easy-to-clean stainless steel construction throughout. Four swivelling castors, two with brakes. The cabinets can be stacked one on another.

Metos Winston cook & hold ovens are suitable for traditional roasting and baking, steam cooking and heating up frozen meals.

Recommended holding and cooking times as well as temperatures for commonly prepared food items are included in delivery.

Metos	Code	Capacity	Dimensions mm	Electric connection
CA8503	4172853	5xGN 1/1-65	505x688x907	230V1~3,1 kW 16A
CA8507	4172859	4xGN 2/1-65	701x876x909	230V1~5,2 kW 25A
CA8522	4172865	14xGN 2/1-65	701x876x1852	230V1~8,4 kW 50A

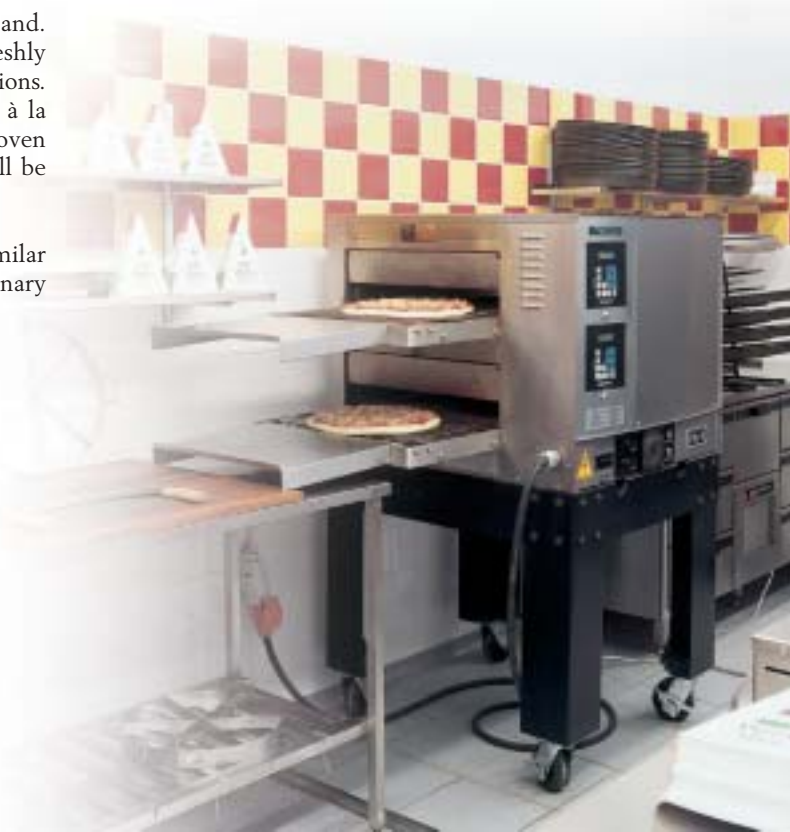


*Cook & hold oven CA8507
for low temperature cooking and holding*

METOS CONVEYOR OVENS

Metos conveyor ovens offer a solution to rapidly changing demand. By using a conveyor oven, you will always be able to serve freshly cooked food quickly – be it one portion or hundreds of portions. Conveyor ovens are suitable for all kinds of cooking, from pizzas to à la carte. From our comprehensive range, you will easily find the conveyor oven best suited to your kitchen. Our representative and design service will be pleased to help you in selecting the oven and designing your kitchen.

The conveyor oven consumes considerably less energy than other similar cooking methods and requires minimal ventilation compared to an ordinary oven.



Mighty Chef

MIGHTY CHEF

The newest Mighty Chef fits into small spaces. The MenuSelect control with LED readout stores five menu items. Construction of sturdy stainless steel throughout. Insulation on all sides – cooler working environment.

Metos	Code	Dimensions mm	Electric connection	Belt width mm
Mighty Chef	4133326	1080x560x330	400V3N~5,0 kW 10A	355

CTX G 26

The MenuSelect control of the G-26 conveyor oven with LED readout stores five menu items for instant recall. Four sided insulation; cooler operation, cooler environment. A 40 cm wide stainless steel belt, with speed control from one to thirty minutes, operates in either direction. Top and bottom infrared panels provide an envelope of controlled heat.

Metos	Code	Dimensions mm	Electric connection	Belt width mm
G-26	4133322	1315x680x356	400V3N~ 6,4 kW 20A	406



Two G 26 ovens stacked



DZ 33 II on TL stand

CTX DZ MODELS

The “long-wave” infrared heat panels are the heart of the DZ 33 and 55 models. Gemini ovens use less energy than other conveyor ovens, and the food product retains more moisture because there is no circulated hot air. This results in consistency, higher quality, better taste, longer shelf-life and less waste, and both the oven and the kitchen stay cooler. Two ovens in one. Programmable micro-processor controls each oven separately. Two different food items can be cooked simultaneously. Belt direction is reversible and speed controllable between 1,5 and 240 minutes. Minimal staff training is needed. And here’s an added plus: Gemini’s exclusive preprogrammed self-clean feature. Just press a button... the rest is automatic.

All Gemini models are stackable two high to permit 100% production increase in the same floor space. Extra sturdy base. Locking castors facilitate kitchen cleanup.

Metos	Code	Dimensions mm	Electric connection	Belt width mm
DZ 33 II	4133347	1499x914x711	400V3N~17,9 kW 28A	457
Stand TL	4162926	787x889x826	for one CTX DZ33II oven, with castors	
Stand SH	4162933	787x889x432	for two CTX DZ33II ovens, with castors	
DZ 55 II	4133354	2108x914x711	400V3N~36,8 kW 56A	457
Stand TL	4162958	1398x889x826	for one CTX DZ55II oven, with castors	
Stand SH	4162965	1398x889x432	for two CTX DZ55II ovens, with castors	

METOS CONVEYOR OVENS

The Jet Sweep® baking process, available exclusively in Middleby Marshall PS series conveyor ovens, forces columns of hot air into all product surfaces. The columns scrub away the cold air and surface moisture surrounding a product. Baking begins immediately, and because a crust forms on all surfaces, maximum moisture is sealed in the product to guarantee freshness.

- **Jet Sweep® assures uniform baking of all products, without over or under baking, allows you to bake at a lower temperature, yet seals moisture quickly for better flavour.**
- **No variation in bake quality, automatic microprocessor controls regulate conveyor speed to 1 %.**
- **Large oven capacity for greater hourly output.**
- **Windows allow operators to monitor baking.**
- **Split belt option allows you to bake different products at the same time, setting each belt for the best speed for each product (not PS220FS).**
- **Ovens can be stacked, up to three units, to meet all possible capacity requirements.**
- **Oven heats up rapidly to the baking temperature, even in 10 minutes.**
- **Steel construction guarantees durability and long service life.**
- **Stainless steel panelling facilitates cleaning.**



The new PS536 oven with mobile stand



MT1820E

Stock product

Oven	Code	Dimensions mm	El. connection	Belt width mm
PS220FS	4147218	2032x1070x1320*	400V 3N~ 30kW 45A	500
PS200S	4147212	2032x1370x1310*	400V 3N~ 30kW 45A	800
PS536	4147235	1734x1150x1105*	400V 3N~ 20kW 32A	500
MT1820	4171624	1075x815x505*	400V 3N~ 8kW 16A	457

*with feet

ACCESSORIES



Stand for frying nets Frying net

Frying nets	Code
Net Ø 305 mm	4147251
Net Ø 355 mm	4147269
Net Ø 406 mm	4147276
Stand for frying nets	4147413



Gripper

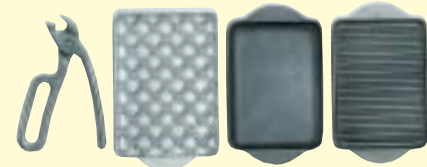
Rotary cutter Ø 100

Pizza spatulas

Pizza knife PKR-20

Accessories	Code
Gripper for pizza tray	4147484
Gripper for pizza pan	4147491
Cutter Ø100 mm	4147452
Extra blade for cutter	4147477
Pizza spatula 25 cm	4147572
Pizza spatula 37 cm	4163976
Pizza knife PKR-20	4147597

2 wooden handles, stainless blades, length 51 cm

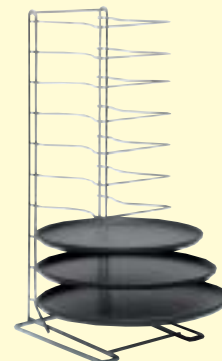


Gripper, baking trays: checkered, flat, ribbed



Pizza pans

Pizza pans	Code
Pan Ø 229x19 mm	4163856
Pan Ø 254x19 mm	4163863
Pan Ø 279x19 mm	4163888
Pan Ø 305x19 mm	4163895
Pan Ø 355x19 mm	4163905
Pan Ø 381x19 mm	4163912
Pan Ø 406x19 mm	4163937
Pan Ø 457x25 mm	4147406
Pan rack	4147438



Pan rack

Pans, aluminium	Code
140x230 mm, ribbed	4171744
140x230 mm, flat	4171751
380x480 mm, ribbed	4171769
300x460 mm, checkered	4171771
150x230 mm, checkered	4171773
Gripper for baking tray	4171777



Pizza form 400/6

Accessories	Code
Pizza form 400/6	4147600
Pizza bag	4147445

Insulated, for 2 pcs 45x45 cm pizza boxes



Pizza bag

METOS MENUMASTER MICROWAVE OVENS



Metos Menumaster DECS11M

- vent holes at the rear of the oven
- cleanable air filter
- seamless exterior in stainless steel easy to keep clean
- seamless oven chamber in stainless steel easy to keep clean
- oven ceiling fitted with detachable, machine-proof splash guard
- scratch-proof double-glazed window
- strong door stands up to hard use
- big handle speeds up use



Metos Menumaster microwave ovens

Metos	Code	Cooking power	Memory settings	Chamber mm	Dimensions mm	Electric connection
DECS11M	4133302	1100 W, 5 power levels	–	343x400x241	549x503x375	240V 1~ 1,9 kW 10A
DEC11E	4133309	1100 W 11 power levels	100	330x305x175	422x548x335	230V 1~ 1,9 kW 10A
DEC14E	4133310	1400 W 11 power levels	100	330x305x175	422x548x335	230V 1~ 2,1 kW 16A
DEC18E	4133320	1800 W 11 power levels	100	330x305x175	422x564x335	230V 1~ 2,9 kW 16A

Stock product

The Metos Menumaster microwave oven is a versatile appliance in the modern kitchen, which can be used, not only for reheating, but for cooking and defrosting various kinds of foods. With Menumaster you can quickly reheat convenience meals, pies, pasties, pasta and precooked rice or vegetables. In addition to the normal microwave function, the Jetwave-model includes a convection function.

The heavy-duty oven construction is built to last. The solid steel construction of the door with a sturdy handle has been designed to stand up to opening and closing hundreds of times a day. The door window is made of scratch-resistant transparent glass. The illuminated oven chamber makes it is easy to monitor the products being cooked. The stainless steel exterior and oven chamber are durable and easy to clean. The control panel is properly insulated. It resists dampness, hot steam and grease.



- user friendly control panel, one-touch switches
- 100 preprogrammable memory settings
- 11 power levels, power level display
- cook count display
- memory setting display
- manually programmable
- programmable operation time 1 sec..60 min
- display indicates power level and remaining time
- end-of-cycle signal
- digital display by one second
- x2 dial for cooking double portions

METOS MENUMASTER DEC MODELS

The control panel is programmable for 100 different memory settings, each program allowing four independent cooking stages. Cooking powers are selected at 10 % intervals from 0 to 100 %. Using cooking stages with different power levels speeds up the defrost program by as much as 30 %. Even and fast cooking results are ensured by efficient antenna design directing microwaves into the products being cooked from above and below. Chamber volume 17 litres.

DECS11M oven has a five-step power control and time adjustment from 15 seconds to 30 minutes. Chamber volume 34 litres.

METOS MENUMASTER JETWAVE



Metos Menumaster Jetwave oven

The Metos Menumaster Jetwave microwave oven offers you the advantages of a microwave oven and a convection oven in one appliance. The Jetwave model allows you to use microwave energy alone or convection cooking alone, or combination of the two. The temperature range of the convection oven is 70 – 250 °C. By using multi-stage programmes, you can, for example, first defrost and cook the product by microwave and then brown it by convection. 100 programmable memory settings facilitate use. Combination function cuts the cooking time even to half compared to convection oven. The stainless steel exterior and oven chamber made of teflon covered steel are easy to clean.

Metos	Code	Cooking power	Memory settings	Chamber mm	Dimensions mm	Electric connection
Jetwave DS30E	4163826	1000 W 11 power levels 2500 W convection	100	330x381x266	489x667x464	230V 1~ 3,4 kW 16A

METOS PIZZA OVENS

The Metos OEM pizza ovens are supplied with a heat storing cooking plate made of refractory bricks for baking delicious and crusty pizzas. The oven is insulated with evaporated rock wool. The oven is fitted with protected heating elements. Temperature can be thermostatically controlled between 0-400 °C. Top and bottom heat independently adjustable. The oven chamber is fitted with lighting and an exhaust chimney. All models supplied with a glass window (excl. MF2) and door handles with thermal insulation. Oven front of stainless steel. Frame and stand of powder coated steel. The ovens are stackable.

Product	Code	Capacity	Chamber mm	Dimensions mm	El. connection
MF2	4143465	8x25 cm	2 x 500x520x110	760x590x545	400V3N~4,9 kW 10A
MF4CL	4143474	4x31 cm	625x640x170	1000x795x410	400V3N~3,9 kW 10A
MF8CL	4162854	8x31 cm	2 x 630x630x170	1000x795x740	400V3N~7,8kW 16A
S/66/1	4147300	4x30 cm	610x610x140	1110x1012x500	400V3N~4,65 kW 10A
S/69/1	4147305	6x30 cm	610x930x140	1110x1315x500	400V3N~6,0 kW 10A
S/77/1	4147307	4x36 cm	730x730x140	1210x1012x500	400V3N~5,85kW 10A
S/96/1	4147310	6x30 cm	930x610x140	1410x1012x500	400V3N~6,0 kW 10A
S/99/1	4147315	9x30 cm	910x910x140	1410x1315x500	400V3N~8,7 kW 16A

Stand for pizza ovens of powder coated steel:

Product	Code	Capacity	Dimensions mm
SU/38	4143539	For oven MF2	790x600x850
SU/12	4143546	For oven MF4/8	870x810x850
SU/252	4147005	For oven S/66/1	1080x780x825
SU/253	4147006	For oven S/69/1	1080x1080x825
SU/264	4147010	For oven S/77/1	1180x780x975
SU/254	4147007	For oven S/96/1	1380x780x825
SU/255	4147008	For oven S/99/1	1380x1080x825

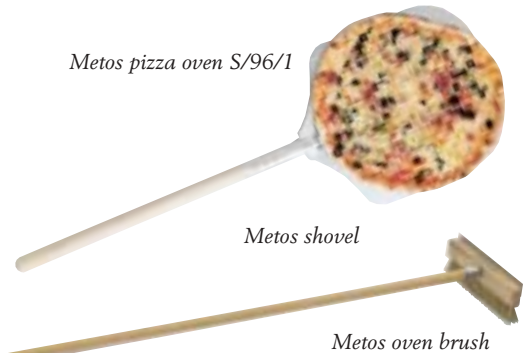
Accessories

Accessories	Code	Dimensions mm
Shovel 305x356x916 mm	4147501	
Shovel 406x457x1016 mm	4147526	
Brush for oven 25/150	4147533	Copper thread bristles, blade aluminium 122 cm

Stock product



Metos pizza oven S/96/1



Metos shovel

Metos oven brush

METOS PIZZA DOUGH MACHINE

The OEM VE202 table-top dough machine is designed for kneading pizza dough. The machine is equipped with a strong motor and powerful transmission. Bowl and hook of stainless steel. Frame construction cast aluminium. Two kneading speeds.

Metos	Code	Bowl	Dimensions mm	Electric connection
VE 202	4147124	26 l or 26 kg	420x700x680	400V3N~0,75 kW 10A
Stand	4147188			

METOS PIZZA GLASS DISPLAY



Metos pizza glass display
PM318

Metos PM318 keeps pizzas in their freshly baked state with a moistening basin and a thermostat-controlled heat regulator. The attractive lit display case with three glass walls and door encourages impulse buying. Three 45 cm diameter family size pizzas can be placed on the three rotating grated shelves. The self-service model PM 318D has two doors.

The pizza display case is also suitable for holding other foods and sweets: for instance pies, baked potatoes, chicken nuggets, croissants, buns etc.



Metos pizza dough machine
(stand optional)

Metos	Code	Dimensions mm	Electric connection
PM318	4163581	600x600x750	230V1~ 1,5 kW 10A
PM318D	4163582	600x600x750	230V1~ 1,5 kW 10A

METOS INDUCTION TOP RANGES AND WOKS



Metos induction ranges and woks

- *are fast*
- *are safe in use - only the bottom of the vessel and food are heated*
- *are easy to clean - food does not burn onto the cold top*
- *ensure good working environment - no heat radiation*

Heating by induction is based on a magnetic field created between the cookware and the induction coil below the range surface. The ceramic top, electrically and magnetically passive, heats up just from the heat transferred to the cookware. The same phenomenon appears in the induction wok where the induction coils are below the bowl of the convex wok pan. The heat is not absorbed in the plates, only the vessel bottom and the food in the pot or container are heated. The electromagnetic field reacts instantly to the position of the heat selector generating really quick changes of temperature. The use of the induction range is very fast and also safe, since the top around the pot remains cold. Likewise, cleaning is easy, since food doesn't burn on the cold top.

The pots used on an induction range must be of magnetizing material, which can be tested with a small magnet; for instance copper, glass or aluminium bottom are not suitable. For instance the pots in iittala

All Steel and Tools series are suitable for use on an induction range. With the induction wok a Metos wok pan is used, one wok pan is delivered with each Metos Induction Wok.

Revolutionary new technology

RTCS Real-Time Temperature Control System

The Metos Multi-Line induction units feature a revolutionary technology RTCS Real-Time Temperature Control System, that constantly monitors the temperature of the bottom of the pan. The temperature of the pan bottom can be set at desired level up to 247 °C and it is held regardless of changes in load. Should the temperature deviate even one degree from the set level, the range immediately reacts, keeping the desired temperature. And all this is achieved without using any external sensors or wires. The possible applications for this are countless – the limit is the chef's imagination.

METOS MULTI-LINE INDUCTION TOP RANGES

The Metos Multi-Line induction units feature a revolutionary technology RTCS Real-Time Temperature Control System, that constantly monitors the temperature of the bottom of the pan. The temperature of the pan bottom can be set at desired level up to 247 °C and it is held regardless of changes in load. Should the temperature deviate even one degree from the set level, the range immediately reacts, keeping the desired temperature. And all this is achieved without using any external sensors or wires. The possible applications for this are countless – the limit is the chef's imagination.

The Multi-line induction top range can be used in three operating modes: normal power level regulation mode, hold mode and the RTCS temperature control mode. The structure of Metos Multi-line induction top ranges is of stainless steel. The portable induction ranges can easily be moved to desired place or they can be incorporated into kitchen fixtures. The Multi-line units can be equipped with extra accessories such as wok support, a griddle set (griddle plate, splash guard and grease collector) or a pasta cooker set (consisting of a vessel with four baskets).

Multi-line induction ranges	Code	Dimensions mm	Electric connection
Multi-line 3500	4231303	380x440x110	230V 1~ 3,5 kW 16A
Multi-line 5500	4231305	380x440x110	400V 3~ 5,5 kW 10A
Multi-line accessories	Code		
Wok pan support	4231930		
Extra wok pan 5,2 ltr	4230019		
Griddle set	4231931	<i>incl. griddle plate, splash guard and grease collector</i>	
Pasta cooker set	4231932	<i>incl. vessel with four baskets</i>	



METOS BASE-LINE INDUCTION TOP RANGES

Metos Base-line table-top induction ranges have a smooth ceramic cooking plate with one or two cooking zones. When cooking with an induction range, the heat is not absorbed in the plates, only the vessel bottom and the food in the pot or container are heated and the top around the pot remains cold, thus the use of the induction range is fast and safe.

The Base-line induction ranges are extremely easy to use: there is just one knob to adjust the power. Likewise, cleaning is easy, since food does not burn on the cold top. The structure of Base-line induction ranges is of stainless steel.

The Base-line units can also be used as an induction wok with the wok pan support and wok pan available as accessories. The table-top ranges can easily be moved to desired place or it can be incorporated into the kitchen fixtures.

Base-line induction ranges	Code	Dimensions mm	Electric connection
Base-line 2500	4231202	320x380x90	230V 1~ 2,5 kW 16A
Base-line 3500	4231203	380x440x138	230V 1~ 3,5 kW 16A
Base-line 5000	4231205	380x440x138	400V 3~ 5 kW 10A
Base-line 5000D	4231210	380x700x160	400V 3~ 2x5 kW 16A
Base-line accessories			
Wok pan support	4231930		
Wok pan 5,2 litres	4230019		



METOS WOK-LINE INDUCTION WOKS

In the induction wok the induction coils are below the bowl of the convex wok pan. The heat is not absorbed in the plates, only the wok pan bottom and the food in the pan are heated. With the Metos Wok-line induction wok, a Metos wok pan is used, one wok pan is delivered with each Metos Wok-line induction wok. The table-top Metos Wok-line inductions woks come in two different power ratings - one-phase and three-phase - depending on the electrical connection available. The easy-to-clean structure is of stainless steel. The table-top wok can easily be moved to desired place or it can be incorporated into the kitchen fixtures.

Induction wok units	Code	Dimensions mm	Electric connection
Wok-line 3500	4231103	380x440x198	230V 1~ 3,5 kW 16A
Wok-line 5000	4231105	380x440x198	400V 3~ 5 kW 10A
Extra wok pan 5,2 ltr	4230019		



METOS ARDOX S FLAT-TOP RANGES

The Ardox S is a chrome-surfaced flat-top stainless steel range with a choice of two, four or six 3,5 kW heating zones. The advantage of the flat-top range over a conventional iron plate range lies in its tempered chrome surfacing which reduces heat loss, cuts the kitchen's heat generation and saves energy. You can regulate the temperature of every cooking zone separately, either by using the stepless temperature control or by shifting pans between the cooking zones.

The edges around the range are the same height as the cooking zones. The six zone model has separate two and four section chrome-surfaced stainless cookings tops. You can also order optional sous-shelves which makes serving easier and allow you to shift pans conveniently over the edge of the range with no risk of tipping. The flat range top makes cleaning quick and easy, and there is even a gutter between the top and the edge to funnel boil-overs and cleaning water. There is also a splash and splatter profile at the back of the range to prevent food matter from getting behind the range.

Always the right working height

Individual adjustment of the working height is easy for Metos Ardox S range user. The Ardox S, available with a stand with adjustable height, creates a safe and ergonomically optimal position for people of different heights. The range can be adjusted so that it is always at the right height to avoid unnecessary stretching and uncomfortable working positions.

Make your work fun by using the adjustable Ardox S range!



Besides using the temperature control dial, you can regulate cooking temperature by shifting pans between the cooking zones. The flat chrome surfacing prevents heat radiation and thus saves energy.



STAND WITH SHELF

Open stand with shelf. At the rear edge of the stand there is a protective casing for the connection cable. The six zone range has two and four chrome-surfaced cooking zones.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S2	4210016	2 x 3,5 kW	500x800x900	400V 3N~7,0 kW 20A
S4	4210023	4 x 3,5 kW	800x800x900	400V 3N~14,0 kW 35A
S6	4210048	6 x 3,5 kW	1200x800x900	400V 3N~21,0 kW 35A

Installation drawing on page 284

Stock product



Metos Ardox S4/24 with Metos Chef 24 convection oven in the stand

Metos Ardox S2

STAND WITH OVEN

The stand of the S4/22 and S6/22 model is fitted with a Metos Chef 22 roasting-baking oven shown on page 74. The stand of the S4/24 and S6/24 model is fitted with a Metos Chef 24 convection oven shown on page 74.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S4/22	4210055	4 x 3,5 kW	800x800x900	400V 3N~ 18,7 kW 35A
S4/24	4210062	4 x 3,5 kW	800x800x900	400V 3N~ 21,6 kW 50A
S6/22	4210087	6 x 3,5 kW	1200x800x900	400V 3N~ 25,7 kW 50A
S6/24	4210094	6 x 3,5 kW	1200x800x900	400V 3N~ 28,6 kW 50A

Installation drawing on page 284



STAND WITH CABINET

The built-in cabinet or drawer protects dishes and utensils from getting dirty during cooking or cleaning. The cabinet has one shelf. Even the backmost utensils in the drawer can be easily reached. **D** is an abbreviation for a cabinet and **B** for a drawer. S4 D: a double door cabinet below. S4 B: a big drawer below. S6 D: a three-door cabinet below. S6 DB: a big drawer and a single door cabinet below.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S4 D	4210104	4 x 3,5 kW	800x800x900	400V 3N~14 kW 35A
S4 B	4210111	4 x 3,5 kW	800x800x900	400V 3N~14 kW 35A
S6 D	4210129	6 x 3,5 kW	1200x800x900	400V 3N~21 kW 35A
S6 DB	4210136	6 x 3,5 kW	1200x800x900	400V 3N~21 kW 35A

Installation drawing on page 284



Metos Ardox S6 DB with a cabinet and drawer (on the right)



700 - 900 mm

ARDOX S RANGES WITH HEIGHT ADJUSTMENT

Thanks to height adjustment, the working height can be ideally adjusted for every user. Especially when using big and tall kettles, it is often necessary to decrease the working height. Now you can do it conveniently just by pushing a button. Adjustment range is 70 - 90 cm.

Metos	Code	Cooking zones	Dimensions mm	Electric connection
S4 H	4210143	4 x 3,5 kW	800x800x900	400V 3N~ 14 kW 35A
S6 H	4210168	6 x 3,5 kW	1200x800x900	400V 3N~ 21 kW 35A

Installation drawing on page 284

Metos Ardox S4 H with height-adjustable stand

METOS FUTURA RP MODELS

The Metos Futura RP range hotplates are of durable cast iron. The range is easy to clean. The 300x300 mm hotplates are hinged, so they can be lifted up for cleaning. Beneath the hotplates there is a removable spillage tray. Each hotplate has seven settings and an indicator light. A detachable shelf is included in the stand of RP2, RP4 and RP6 models as standard. The stand of RP4/22 and RP6/22 ranges is fitted with a Metos Chef 22 roasting-baking oven described on page 74. The stand of RP4/24 and RP6/24 ranges is fitted with a Metos Chef 24 convection oven shown on page 74.



Metos Futura RP4/24 range with Chef 24 convection oven in the stand.



Metos Futura RP range with cast iron hotplates



It is easy to keep the range clean, as the hinged hotplates of the RP range can be lifted up and all parts likely to get dirty can be easily cleaned.

Metos	Code	Cooking plates	Dimensions mm	Electric connection
RP2	3494319	2 x 3 kW	500x800x900	400V 3N~ 6,0 kW 16A
RP4	3494358	4 x 3 kW	800x800x900	400V 3N~ 12,0 kW 35A
RP6	3494397	6 x 3 kW	1200x800x900	400V 3N~ 18,0 kW 35A
RP 4/22	3594144	4 x 3 kW	800x800x900	400V 3N~ 16,7 kW 35A
RP 4/24	3594112	4 x 3 kW	800x800x900	400V 3N~ 19,6 kW 50A
RP 6/22	3594151	6 x 3 kW	1200x800x900	400V 3N~ 23,5 kW 50A
RP 6/24	3594137	6 x 3 kW	1200x800x900	400V 3N~ 26,4 kW 50A

Installation drawing on page 284

Stock product



METOS PRINCE BRATT PANS



Metos Superprince and Prince are bratt pans with a floor attachment. Superprince models are fitted with electrical tilting and Prince models with handwheel tilting. The handwheel tilting has a self locking worm gear and an insulated tilting handle. The preheating time for bratt pans is only 11 minutes (+200 °C). The temperature is uniform throughout the whole pan area. Thermostat controlled temperature 50 – 300 °C. The GN-sized pan can also be used as bain-marie.

- *fast and efficient*
- *reliable*
- *ergonomic and easy to keep clean*
- *for heavy use*

METOS SUPERPRINCE

The Metos Superprince bratt pan with electrical tilting is securely fixed to the floor. The bratt pan is easy to use. The green lamp indicates when the pan is in operation and the yellow lamp goes out when the pan is ready for use. The lid is formed so that the condensate returns into the pan.

The pan is easy to clean, since all surfaces throughout – except for the pan area – are of stainless steel quality 18/8. The pan area is of sandblasted steel. Maintenance can be carried out from the front.

The frying area of Superprince 20S is 500x540x130 mm and that of the 30S model 660x540x130 mm.

Metos	Code	Dimensions mm	Electric connection
20S	3269017	680x850x920	400V 3N~ 7,6 kW 16A
30S	3269578	840x850x920	400V 3N~ 10,6 kW 16A

Installation drawing on page 285

Stock product



Metos Superprince is a conventional floor-fixed bratt pan with electric tilting.

METOS PRINCE

The Metos Prince bratt pan with handwheel tilting is securely fixed to the floor. The bratt pan is easy to use. The green lamp indicates when the pan is in operation and the yellow lamp goes out when the pan is ready for use. The lid is formed so that the condensate returns into the pan.

The pan is easy to clean, since all surfaces throughout – except for the pan area – are in stainless steel quality 18/8. The pan area is of sandblasted steel. Maintenance can be carried out from the front.

The frying area of Prince 500 is 500x540x130 mm and that of the Prince 660 model 660x540x130 mm.

Metos	Code	Dimensions mm	Electric connection
500	3187526	830x820x920	400V 3N~ 7,5 kW 16A
660	3187678	990x820x920	400V 3N~ 10,5 kW 16A

Installation drawing on page 285



Metos Prince is a conventional floor-fixed bratt pan with hand wheel tilting.

METOS FUTURA BRATT PANS

The Metos Futura bratt pan series offers a wide range of models for versatile, efficient and ergonomic frying in every large-scale kitchen.

The Metos Futura bratt pan introduces a new type of heating that ensures high frying efficiency, uniform heat distribution and fast heat recovery. Metos Futura is quicker and more efficient than conventional bratt pans, especially when frying cold products. After a few minutes from start, the pan temperature sets at 180 °C automatically. The temperature can be easily changed by pushing a button.

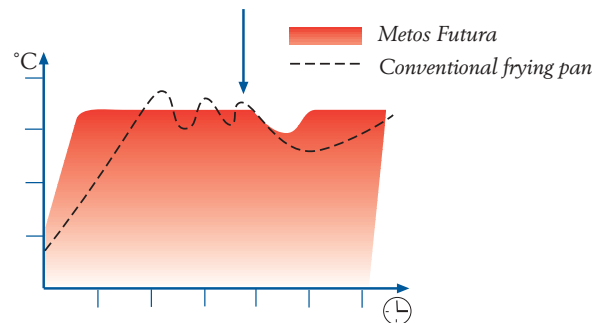
Metos Futura is a versatile bratt pan with two separately controlled frying zones. This feature makes it possible to fry two products requiring different frying temperatures at the same time. The other way to use the frying pan is to fry a product on one zone and use the other for temporary holding. The bratt pan can be either 90 or 180 mm deep which makes it very suitable also for simmering and cooking of products. The height can be adjusted electrically in H-models between 800 - 950 mm.

Except for the frying surface, the Metos Futura bratt pan is made of stainless steel throughout. Uniform surfaces and compact construction make cleaning easy.



■ in H-models the height can be adjusted electrically

- first class cooking results
- 85 and 110 models have two separately controlled frying zones (except PMD/PMS 85)
- light lid and big handle
- rounded corners
- uniform stainless steel surfaces are easy to clean



Metos Futura bratt pans are efficient.

The 85 and 110 models are available with a depth of 90 or 180 mm. Pictured 180 mm deep pan.

In the 110 models, the frying surface has been divided into two heat zones that can be controlled separately (also in 85 models with electrical tilting).



METOS FUTURA 60

An efficient bratt pan for small spaces. The frying area of the Metos Futura 60 bratt pan is 500x500x90 mm. One stepless temperature control for the whole frying surface. PES bratt pan with electrical tilting. PMS model with handwheel tilting.

Futura	Code	Dimensions mm	Electric connection
60 PES	3449154	600x730x900	400V 3N~ 8.0 kW 16A
60 PMS	3492696	600x730x900	400V 3N~ 8.0 kW 16A

Installation drawing on page 286

Futura 60 is an efficient bratt pan for small spaces.



Metos Futura PES85 with electrical tilting



Metos Futura 60, depth 90 mm.

METOS FUTURA 85

The frying area of the Metos Futura 85 bratt pan is 750x500 mm. Stepless temperature control. E models with electrical tilting. The pan depth of S models is 90 mm and that of D models 180 mm. M models fitted with handwheel tilting. H models with height adjustment between 800 - 950 mm. Models with electrical tilting have two separately controlled frying zones and models with handwheel tilting have one frying zone.

Futura	Code	Dimensions mm	Electric connection
85 PES	3449161	850x730x900	400V 3N~ 12,0 kW 20A
85 PED	3449186	850x730x900	400V 3N~ 12,0 kW 20A
85 PESH	3449179	850x730x800-950	400V 3N~ 12,0 kW 20A
85 PEDH	3449193	850x730x800-950	400V 3N~ 12,0 kW 20A
85 PMS	3492706	850x730x900	400V 3N~ 12,0 kW 20A
85 PMD	3492713	850x730x900	400V 3N~ 12,0 kW 20A

Installation drawing on page 286

Stock product



Metos Futura PMS 85 with manual tilting

METOS FUTURA 110

The frying area of the Metos Futura 110 bratt pan is 1000x500 mm. The frying surface has been divided into two frying zones that can be controlled separately. Stepless temperature control. E model with electrical tilting. The pan depth of S models is 90 mm and that of D models 180 mm. M models with handwheel tilting. H models with height adjustment between 800 - 950 mm.

Futura	Code	Dimensions mm	Electric connection
110 PES	3449203	1100x730x900	400V 3N~ 16.0 kW 25A
110 PED	3449235	1100x730x900	400V 3N~ 16.0 kW 25A
110 PESH	3448633	1100x730x800-950	400V 3N~ 16.0 kW 25A
110 PEDH	3492079	1100x730x800-950	400V 3N~ 16.0 kW 25A
110 PMS	3492738	1100x730x900	400V 3N~ 16.0 kW 25A
110 PMD	3492745	1100x730x900	400V 3N~ 16.0 kW 25A

Installation drawing on page 286



Metos Futura 110 models have two frying zones, depth 90 mm or 180 mm

METOS VAPO-GRILL



- patented Vapo-moisturiser: steam from the water tray keeps grilled food tender and succulent
- tilting heating elements of stainless steel
- removable water tray is easy to clean
- stainless steel housing
- easy to move

Metos Vapo-grill is a unique electric grill, which grills like a charcoal grill - but without drying the food. The patented Vapo moisturising method keeps the food succulent and minimises weight losses. The food has charbroiled look and flavour. The Vapo-grill is a safe way to grill anywhere.

The grilling takes place directly on the heating elements. The Vapo-grill has 1, 2, 3 or 6 rapidly heating grilling elements, each with individual power control. The heating elements are easy to clean with pyrolysis. The heating elements tilt for cleaning of the water tray and inner surfaces.

The water tray collects any grease dripping from food. The Vapo-grill is safe, because the grease drips into the water and thus cannot flame. The enamelled water tray is easy to remove for cleaning from grease and food crumbs.

The table top Vapo-grills GT1 and GT2 with single phase electric connection are supplied with cable and plug and they are easy to move. NB! Vapo-grills GT3 and GT6 with 400V3N~ electric connection are delivered without plug.

Vapo GT6 can be installed on a table or a special stand. The Vapo-grills and the stand are entirely in stainless steel.



Vapo-grills have patented moisturising method. Steam from the water tray prevents from drying and keeps the food tender and succulent, but gives charbroiled look and flavour.

Vapo GT1

Vapo GT2

Vapo GT3

Vapo GT6



The heating elements tilt up for cleaning the inner basin. The enamelled water tray is removable and therefore easy to clean from grease and other splashes. The tray is dishwasher safe.

Metos	Code	Dimensions mm	Grilling area mm	El. connection
Vapo-grill GT1	4230001	270x545x130	150x360	230V 1~ 1.6 kW 10A
Vapo-grill GT2	4230002	435x545x130	310x360	230V 1~ 3.2 kW 16A
Vapo-grill GT3	4230003	600x545x130	475x360	400V 3N~ 4.8 kW 10A
Vapo-grill GT6	4230006	950x653x297	750x485	400V 3N~ 9.6 kW 16A
Stand GT6	4230007			

METOS RUBBENS COOKING SUITES



Metos Rubbens represents state-of-art equipment for restaurant kitchens. Each cooking suite is tailor-made according to the customer's need. The chosen equipment is grouped together in one seamless, hygienic and ergonomic unit. Colors and materials are adapted according to the customer's wishes.

All the necessary equipment, like induction ranges, grills, fryers, bain-maries etc. can be integrated into the cooking suite. The unit can be fitted with an architectural socle or on a water tight stainless socle, with adjustable feet or it can be wall mounted. The socle reaches to the floor keeping the dirt out thus improving kitchen hygiene. The wall mounted unit enables effortless cleaning of the floor.

Metos Rubbens can fulfill the most demanding requests. Options are unlimited, ask more from your nearest Metos expert!



The cooking suite can be stand-alone or wall-mounted.



METOS GRILL SERIES



Stock product



Fryer	Code	Dimensions mm	Connection	Basin l	Baskets
41SEFR	4153045	400x650x305/460	400V3N~6,9kW 16A	8	1 pc 215x285x120
61SEFR	4153050	600x650x305/460	400V3N~13,8kW 25A	8+8	2 pcs 215x285x120
40SGFR	4153055	400x650x305/460	gas 7,5 kW	8	1 pc 197x310x167
60SGFR	4153057	600x650x305/460	gas 15,0 kW	8+8	2 pcs 197x310x167

Fryer 41SEFR



Griddle	Code	Dimensions mm	Connection	Frying area
40SEFT	4153080	400x650x305/460	400V3N~3,9 kW 10A	340x480, smooth steel
40SEFTR	4153084	400x650x305/460	400V3N~3,9 kW 10A	340x480, ribbed steel
40SEFTC	4153088	400x650x305/460	400V3N~3,9 kW 10A	340x480, chromed
60SEFT	4153091	600x650x305/460	400V3N~7,8 kW 16A	540x480, smooth steel, 2 zones
60SEFT1/2R	4153095	600x650x305/460	400V3N~7,8 kW 16A	540x480, 1/2 ribbed steel, 2 zones
60SEFTR	4153099	600x650x305/460	400V3N~7,8 kW 16A	540x480, ribbed steel, 2 zones
60SEFTC	4153102	600x650x305/460	400V3N~5,2 kW 16A	540x480, chromed
80SEFTC	4153110	800x650x305/460	400V3N~7,8 kW 16A	740x480, 2 chromed zones
Griddle	Code	Dimensions mm	Connection	Frying area
40SGFT	4153060	400x650x305/460	gas 6,5 kW	340x480, smooth steel
40SGFTR	4153062	400x650x305/460	gas 6,5 kW	340x480, ribbed steel
60SGFT	4153068	600x650x305/460	gas 10,0 kW	540x480, smooth steel
60SGFTR	4153070	600x650x305/460	gas 10,0 kW	540x480, ribbed steel

Griddle 40SEFT



Scuttle	Code	Dimensions mm	Connection
40SECC	4153130	400x650x305/460	230V1~1,0 kW 10A, infra red warmer

Grill	Code	Dimensions mm	Connection	Grid
40SEW	4153035	400x650x305/460	400V3N~4,5 kW 10A	320x480, cast iron, below water tank

Bratt pan	Code	Dimensions mm	Connection	Pan
40SEKB	4153125	400x650x305/460	400V3N~3,5 kW 10A	volume 15 L, steel

Pasta cooker	Code	Dimensions mm	Connection	Baskets
40SECP	4153040	400x650x305/460	400V3N~7,5 kW 16A	2x1/6 and 1x2/9 s/s baskets

Bain-marie 40SEBM
(containers are accessory)

Bain-marie	Code	Dimensions mm	Connection	Basin
40SEBM	4153120	400x650x305/460	230V1~1,5 kW 10A	GN1/1-150
60SEBM	4153122	600x650x305/460	230V1~3,0 kW 16A	6xGN1/4-150

METOS GRILL SERIES



Metos 650 is a grill series, constructed of modules, that is both flexible and ergonomic. It only takes a little space and can be fitted into any kitchen. The elegant, sturdy and hygienic construction is of stainless steel throughout. Designed for tough use in demanding conditions.

- *hygienic construction all stainless steel AISI 18/10*
- *panel can be opened at the front; service and inspection of components is easy*
- *thanks to seamless construction, basins and tops are easy to keep clean*
- *splash guard prevents surroundings from getting dirty*
- *stands with doors can be converted to heated cupboards with the help of heating elements, cupboards fitted with one shelf*
- *convection oven equipped with four pcs of GN 2/3 chrome plated grids*
- *sturdy, adjustable legs*
- *drawers with telescopic runners and GN1/1-150 mm plastic containers*
- *stand options: drawers, cupboard, open stand*

Stock product

Range	Code	Dimensions mm	Connection	Plates
40SEC	4153025	400x650x305/460	400V3N~5,2 kW 10A	2 x 2,6 kW, Ø 220 mm
60SEC	4153030	600x650x305/460	400V3N~10,4 kW 16A	4 x 2,6 kW, Ø 220 mm
40SCG	4153020	400x650x305/460	gas 5,5 kW	2,0+3,5 kW
60SCG	4153022	600x650x305/460	gas 11 kW	2x2,0+2x3,5 kW
61SECFE	4153015	600x650x900/1010	400V3N~13,0 kW 20A	4x2,6 kW, Ø 220 mm
el. convection oven in stand, 4 grids GN2/3				
61SCGFE	4153010	600x650x900/1010	gas 11 kW,	2x2,0+2x3,5 kW
el.convection oven in stand, 4 grids GN2/3, el.connection 230V1~ 2,7kW 16A				



Gas range 40SCG

Work top	Code	Dimensions mm	Equipment
40SNC	4153140	400x650x305/460	Accessory drawer
60SNC	4153142	600x650x305/460	Accessory drawer

Sink	Code	Dimensions mm	Sink size	Equipment
60SL	4153145	600x650x305/460	450x450x250 mm	Flow pipe and mixer



Electric range 40SEC

Accessories	Code	
Frying basket 1/1	4153186	40-60 SEFR
Guide rails GS1	4153166	for ASG4 stand
Interm. wall SF1	4153167	D 560, H 390 mm
Bottle box 20SB	4153168	W 200, D 500, H 430 mm
Drawers 41CS	4153169	for GN 1/1 150 container
Interm. shelf SR40	4153170	W 330, D 560 mm
Interm. shelf SR60	4153171	W 530, D 560 mm
Door 40PSdx	4153172	W 400, H 430 mm, right
Door 40PSsx	4153173	W 400, H 430 mm, left
Door 60PSdx	4153174	W 600, H 430 mm, right
Door 60PSsx	4153175	W 600, H 430 mm, left
Cutting board 40SN	4153180	Plastic, 340x540x25 mm
Cutting board 60SN	4153182	Plastic, 540x540x25 mm
Connecting profile SC	4153184	for connecting units

Stand	Code	Dimensions mm	Equipment
ASG4	4153150	400x600x580	open cupboard
ASG6	4153152	600x600x580	open cupboard
ASG8	4153154	800x600x580	open cupboard
ASG10	4153156	1000x600x580	open cupboard
ASG12	4153158	1200x600x580	open cupboard



Grill 40SEW



Scuttle 40SECC

METOS 700 RESTAURANT SERIES

Metos 700 is a restaurant series, constructed of modules, that is both flexible and ergonomic. It only takes a little space and can be fitted into any kitchen. The elegant, sturdy and hygienic construction is of stainless steel throughout. Designed for tough use in demanding conditions.

- *hygienic construction all stainless steel AISI 18/10*
- *panel can be opened at the front; service and inspection of components is easy*
- *thanks to seamless construction, basins and tops are easy to keep clean*
- *splash guard prevents surroundings from getting dirty*
- *sturdy construction*
- *thanks to modular construction, the equipment is simple to rearrange and complement according to changing requirements*



Fryer Metos 710FRG,
filter in stand



Griddle Metos 74FTG,
with open stand



Griddle Metos 78FTG1/2R with open
stand



Gas range Metos 749CGV
with gas oven



Pasta cooker Metos 78CPG



Fryer Metos 722FRG,
filter in cupboard



Lava stone griddle Metos
78PLG cupboard in stand,
incl. steel grid

Stock product

Accessories	Code	
Frying basket 1/1	4153395	320x250x120 mm, 700 FRE-FRG
Frying basket 1/2	4153396	150x250x120 mm, 700 FRE-FRG
Stand door SX22	4153380	width 220 mm
Stand door SX42	4153381	width 420 mm
Rear wall ST250	4153382	width 250 mm
Rear wall ST425	4153383	width 425 mm
Rear wall ST850	4153384	width 850 mm
Rear wall ST1110	4153385	width 1100 mm
Kettle support 70CE	4153392	for gas ranges
Frying plate LIS	4153393	smooth, 310x550 mm, for gas ranges
Frying plate RIG	4153394	ribbed, 310x550 mm, for gas ranges
Fish grid GPI	4153355	of s/s tube, 410x490 mm
Fish grid GPA	4153357	of steel tube, 410x490 mm
Wokpan support	4153397	of s/s, for 5,6 kW burners

Bratt pan	Code	Dimensions mm	Connection	Pan
725KBE	4153310	850x700x900/1040	400V3N~ 7.0kW 16A	cast iron, 460x600x110 mm
725KBEM	4153320	850x700x900/1040	400V3N~ 7.1kW 16A	cast iron, 460x600x110 mm
725KBG	4153315	850x700x900/1040	*gas power 13.0 kW	cast iron, 460x600x110 mm
725KBGM	4153325	850x700x900/1040	*gas power 13.0 kW	cast iron, 460x600x110 mm

*in gas bratt pans also control current 0.1 kW 230V1~ 6A M=motor tilting

Fryer	Code	Dimensions mm	Connection	Basin l	Baskets
7101FRE	4153330	250x700x900/1040	400V3N~ 5.1 kW 10A	10	1 kpl 150x250x120
7121FRE	4153334	425x700x900/1040	400V3N~ 10.2 kW 16A	10+10	2 kpl 150x250x120
7201FRE	4153341	425x700x900/1040	400V3N~ 9.9 kW 16A	17	1 kpl 320x250x120
7221FRE	4153343	850x700x900/1040	400V3N~ 9,9+9,9 kW 32A	2x20	1 x320x250x120 and 2 x 150x250x120
710FRG	4153338	250x700x900/1040	gas power 6.0 kW	10	1 kpl 150x250x120
712FRG	4153339	425x700x900/1040	gas power 12.0 kW	10+10	2 kpl 150x250x120

Pasta cooker	Code	Dimensions mm	Connection	Basin l	Basket
74CPG	4153327	425x700x900/1040	gas power 13,5 kW	30	3 psc s/s
78CPG	4153328	850x700x900/1040	gas power 27.0 kW	2x30	6 pcs s/s

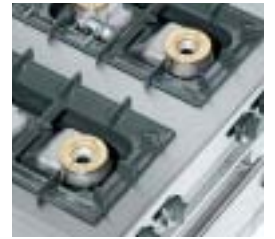
METOS 700 RESTAURANT SERIES

Griddle	Code	Dimensions mm	Connection	Frying area
74FTE	4153280	425x700x900/1040	400V3N~ 5.2 kW 10A	360 x 550 mm, smooth steel
74FTER	4153284	425x700x900/1040	400V3N~ 5.2kW 10A	360 x 550 mm, ribbed steel
74FTEC	4153288	425x700x900/1040	400V3N~ 5.2kW 10A	360 x 550 mm, smooth chromed
78FTE	4153298	850x700x900/1040	400V3N~ 10.4 kW 16A	790 x 550 mm, smooth steel
78FTE1/2R	4153302	850x700x900/1040	400V3N~ 10.4 kW 16A	790 x 550 mm, smooth/ribbed steel
78FTER	4153306	850x700x900/1040	400V3N~ 10.4 kW 16A	790 x 550 mm, ribbed steel
74FTG	4153270	425x700x900/1040	gas power 6.0 kW	360 x 550 mm, smooth steel
74FTGR	4153272	425x700x900/1040	gas power 6.0 kW	360 x 550 mm, ribbed steel
74FTGC	4153274	425x700x900/1040	gas power 6.0 kW	360 x 550 mm, smooth chromed
78FTG	4153292	850x700x900/1040	gas power 12.0 kW	790 x 550 mm, smooth steel
78FTG1/2R	4153294	850x700x900/1040	gas power 12.0 kW	790 x 550 mm, smooth/ribbed steel
78FTGR	4153296	850x700x900/1040	gas power 12.0 kW	790 x 550 mm, ribbed steel



Efficient fryers

Table griddle	Code	Dimensions mm	Connection	Frying area
74TFTE	4153724	425x700x250/420	400V3N~ 5,1 kW 10A	360 x 550 mm, smooth steel
74TFTER	4153726	425x700x250/420	400V3N~ 5,1kW 10A	360 x 550 mm, ribbed steel
74TFTEC	4153728	425x700x250/420	400V3N~ 5,1kW 10A	360 x 550 mm, smooth chromed
78TFTE	4153736	850x700x250/420	400V3N~ 10,2 kW 16A	790 x 550 mm, smooth steel
78TFTE1/2R	4153738	850x700x250/420	400V3N~ 10,2 kW 16A	790 x 550 mm, smooth/ribbed steel
78TFTER	4153740	850x700x250/420	400V3N~ 10,2 kW 16A	790 x 550 mm, ribbed steel
74TFTG	4153718	425x700x250/420	gas power 6,0 kW	360 x 550 mm, smooth steel
74TFTGR	4153720	425x700x250/420	gas power 6,0 kW	360 x 550 mm, ribbed steel
74TFTGC	4153722	425x700x250/420	gas power 6,0 kW	360 x 550 mm, smooth chromed
78TFTG	4153730	850x700x250/420	gas power 12,0 kW	790 x 550 mm, smooth steel
78TFTG1/2R	4153732	850x700x250/420	gas power 12,0 kW	790 x 550 mm, smooth/ribbed steel
78TFTGR	4153734	850x700x250/420	gas power 12,0 kW	790 x 550 mm, ribbed steel



Efficient burners

Lava stone	Code	Dimensions mm	Connection	Frying area
74PLG	4153350	425x700x900/1040	gas power 10.0 kW	410 x 490 mm, steel grid
78PLG	4153352	850x700x900/1040	gas power 20.0 kW	2 x 410 x 490 mm, steel grid



Lava stone griddle with adjustable grid

Table lava stone	Code	Dimensions mm	Connection	Frying area
74TPLG	4153742	425x700x250/420	gas power 10.0 kW	410 x 490 mm, steel grid
78TPLG	4153744	850x700x250/420	gas power 20.0 kW	2 x 410 x 490 mm, steel grid

Bain-marie	Code	Dimensions mm	Connection	Basin, with flow pipe
74CBE	4153260	425x700x900/1040	230V1~ 2.0 kW 10A	GN1/1-150, bottom grid
78CBE	4153262	850x700x900/1040	400V3N~ 4.5 kW 10A	GN2/1-150, bottom grid
74CBG	4153266	425x700x900/1040	gas power 3.5 kW	GN1/1-150, bottom grid
78CBG	4153268	850x700x900/1040	gas power 3.5 kW	GN2/1-150, bottom grid



Efficient cast iron bratt pan

Work top	Code	Dimensions mm	Equipment
72EN	4153345	250x700x900/1040	open stand
74ENC	4153346	425x700x900/1040	drawer for GN 1/1 150 containers
78ENC	4153347	850x700x900/1040	2 drawers for GN 1/1 150 containers

Range	Code	Dimensions mm	Connection	Plates
721CAE	4153240	425x700x900/1040	400V3N~ 5.2kW 10A	2x 2.6 kW
741CAE	4153244	850x700x900/1040	400V3N~ 10.4kW 16A	4x 2.6 kW
761CAE	4153248	1100x700x900/1040	400V3N~ 15.6kW 25A	6x 2.6 kW
729CAGV	4153230	425x700x900/1040	gas power 9.1 kW	3.5 kW +5.6 kW
749CAGV	4153231	850x700x900/1040	gas power 18.2 kW	2x(3.5 kW +5.6 kW)
769CAGV	4153232	1100x700x900/1040	gas power 27.3 kW	3x(3.5 kW +5.6 kW)
741CE	4153252	850x700x900	400V3N~ 14.0kW 25A	4x 2.6 kW



Efficient chromed griddles

in the stand el. convection oven GN1/1, 540x550x300 mm, power 3.6 kW				
749CGV	4153233	850x700x900/1040	gas power 24.2kW	2x(3.5 kW +5.6 kW)
in the stand gas oven GN1/1, 540x550x300 mm, gas power 6.0 kW				
749CGVFE	4153234	850x700x900/1040	gas power 18.2kW	2x(3.5 kW +5.6 kW)
in the stand el. roasting oven GN1/1, 540x550x300 mm, connection 400V3N~ 3.6 kW 10A				

Table range	Code	Dimensions mm	Connection	Plates
729TCGV	4153700	425x700x250/420	gas power 9,1 kW	3,5 kW +5,6 kW
749TCGV	4153702	850x700x250/420	gas power 18,2 kW	2x(3,5 kW +5,6 kW)
769TCGV	4153704	1100x700x250/420	gas power 27,3 kW	3x(3,5 kW +5,6 kW)
721TCE	4153706	425x700x250/420	400V3N~ 5,2kW 10A	2x 2,6 kW
741TCE	4153708	850x700x250/420	400V3N~ 10,4kW 16A	4x 2,6 kW
761TCE	4153710	1100x700x250/420	400V3N~ 15,6kW 25A	6x 2,6 kW



Flat top range

Flat top range	Code	Dimensions mm	Connection	Plates
714TAGV	4153256	850x700x900/1040	gas power 12.0 kW	top12.0 kW
714CTGV	4153258	850x700x900/1040	gas power 18.0kW	top12.0 kW
in the stand gas oven GN1/1, 540x550x300 mm, gas power 6.0 kW				

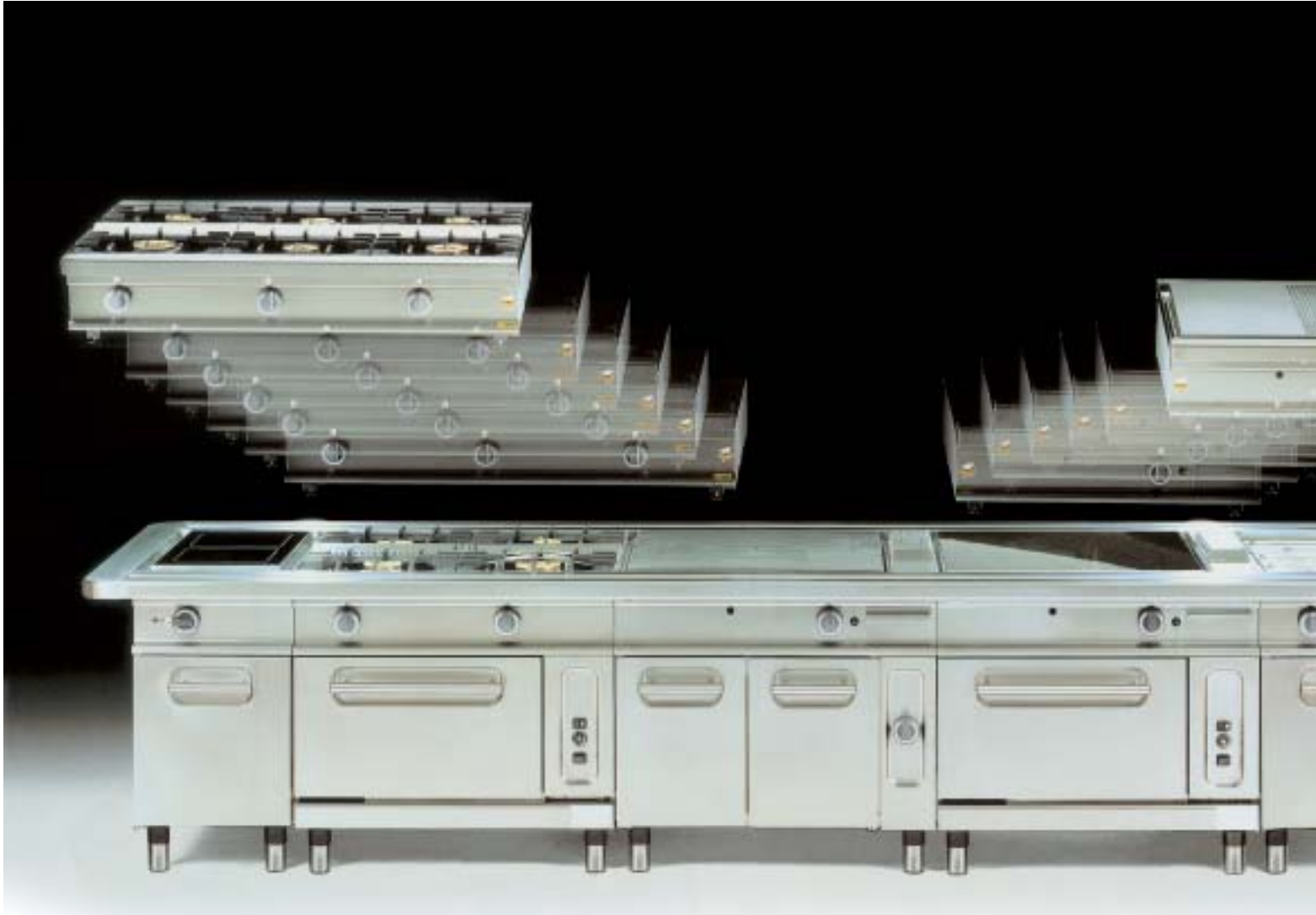
Stock product

METOS 900 RESTAURANT SERIES

Metos 900 is a restaurant series for demanding users. The cooking appliances, constructed of modules, make together an effective and ergonomic unit suitable for any kitchen. The elegant, sturdy and hygienic construction is of stainless steel throughout. Designed for tough use in demanding conditions.

- *hygienic construction all stainless steel AISI 18/10*
- *panel can be opened at the front; service and inspection of components is easy*
- *thanks to seamless construction, basins and tops are easy to keep clean*
- *thanks to modular construction, the equipment is simple to rearrange and complement according to changing requirements*

- *all models also available with gas heating*
- *mountable on concrete socle or plinth base elements*



Bain-maries are connected to cold water. Basin with rounded corners. Capacity of 94CBE is 2 x GN 1/1-150 + 2 x 1/3-150 containers.



Fryer Metos 922FRE with 2 x 13 litres basins. Below filters and tanks for oil.

METOS 900 RESTAURANT SERIES

Fryer	Code	Dimensions mm	Connection	Basin l	Baskets
921FRE	4153540	450x900x900/1040	400V3N~ 16.5 kW 25A	23 L	340x350x120
922FRE	4153544	450x900x900/1040	400V3N~ 2x9.9 kW 32A	2x13 L	2 kpl 170x350x120
92FRG	4153548	450x900x900/1157	gas power 18 kW	23 L	340x350x120
922FRG	4153550	450x900x900/1157	gas power 18 kW	2x12 L	2 kpl 170x350x120

Griddle	Code	Dimensions mm	Connection	Frying area mm
921FTE	4153480	450x900x900	400V3N~ 8.4 kW 16A	440 x 710, smooth steel
921FTER	4153484	450x900x900	400V3N~ 8.4 kW 16A	440 x 710, ribbed steel
921FTEC	4153488	450x900x900	400V3N~ 8.4 kW 16A	440 x 710, smooth chromed
941FTE	4153498	900x900x900	400V3N~ 16.8 kW 25A	890 x 710, smooth steel
941FTE1/2R	4153502	900x900x900	400V3N~ 16.8 kW 25A	890 x 710, smooth/ribbed steel
941FTER	4153506	900x900x900	400V3N~ 16.8 kW 25A	890 x 710, ribbed steel
941FTEC	4153510	900x900x900	400V3N~ 16.8 kW 25A	890 x 710, smooth chromed
921FTG	4153470	450x900x900/1157	gas power 7.5 kW	440 x 710, smooth steel
921FTGR	4153472	450x900x900/1157	gas power 7.5 kW	440 x 710, ribbed steel
921FTGC	4153476	450x900x900/1157	gas power 7.5 kW	440 x 710, smooth chromed
941FTG	4153492	900x900x900/1157	gas power 15.0 kW	890 x 710, smooth steel
941FTG1/2R	4153494	900x900x900/1157	gas power 15.0 kW	890 x 710, smooth/ribbed steel
941FTGR	4153496	900x900x900/1157	gas power 15.0 kW	890 x 710, ribbed steel

Bratt pan	Code	Dimensions mm	Connection	Pan
94KBEM	4153526	900x900x900	400V3N~ 10.03 kW 16A	730x570x220 mm
94KBGM	4153530	900x900x900/1108	*gas power 16.0 kW	730x570x220 mm

* also electric connection 0.186 kW 230V1~ 6A

Range	Code	Dimensions mm	Connection	Plates kW
921CE	4153430	450x900x900	400V3N~ 6.0kW 10A	2x3 kW, 300x300 mm
941CE	4153434	900x900x900	400V3N~ 12.0kW 20A	4x3 kW, 300x300 mm
961CE	4153438	1350x900x900	400V3N~ 18.0kW 35A	6x3 kW, 300x300 mm
92CG	4153400	450x900x900/907	gas power 10.94 kW	3.5 and 7.0 kW
94CG	4153402	900x900x900/907	gas power 22.58 kW	3.5, 2x5.6 and 7.0 kW
96CG	4153404	1350x900x900/907	gas power 33.52 kW	2x(3.5, 5.6 and 7.0 kW)
98CG	4153406	1800x900x900/907	gas power 2x22.58 kW	2x3.5, 4x5.6 and 2x7.0 kW
94CGG	4153410	900x900x900/907	gas power 30.58 kW	3.5, 2x5.6 and 7.0 kW
in stand gas oven GN2/1, 6.0 kW				
94CGE	4153412	900x900x900/907	gas power 22.58 kW	3.5, 2x5.6 and 7.0 kW
in stand el. oven GN2/1, el.connection 5.5 kW, 400 V, 3N~ 5A				
941CEE	4153442	900x900x900	400V3N~ 17.5kW 35A	4x3 kW, 300x300 mm
in stand el. oven GN2/1, 5.5 kW				

Bain-marie	Code	Dimensions mm	Connection	Basin	Water connection mm
92CBE	4153460	450x900x900	230V1~ 2.0 kW 10A	GN1/2+2x1/3-150	12 mm
94CBE	4153462	900x900x900	400V3N~ 4.8 kW 10A	GN2/1+2x1/3-150	12 mm
92CBG	4153466	450x900x900/907	gas power 3.5 kW	GN1/2+2x1/3-150	12 mm
94CBG	4153468	900x900x900/907	gas power 7.0 kW	GN2/1+2x1/3-150	12 mm

Work top	Code	Dimensions mm	Equipment
92ENC	4153560	450x900x900	Drawers GN1/1
94ENC	4153562	900x900x900	Drawers GN2/1

Accessories	Code	
Stand door P90DX	4153580	width 450 mm, right
Stand door P90SX	4153581	width 450 mm, left
Rear wall ST45	4153582	width 450 mm
Rear wall ST90	4153583	width 900 mm
Rear wall ST135	4153584	width 1350 mm
Rear wall ST180	4153585	width 1800 mm
Fluerise CA45	4153586	450x200 mm
Fluerise CA90	4153587	900x200 mm
Fluerise CA135	4153588	1350x200 mm
Fluegrid CC45	4153589	450x57 mm
Fluegrid CC90	4153590	900x57 mm
Fluegrid CC135	4153591	1350x57 mm
Kettle support 90CE	4153592	for gas ranges
Frying plate LIS	4153593	smooth, 440x360 mm
Frying plate RIG	4153594	ribbed, 440x360 mm
Vertical support MG90	4153595	for stands
Guide rails CG90	4153596	for shelves and GN containers
Interm. shelf R96	4153597	1230x780 mm
Interm. shelf R94	4153598	780x780 mm
Interm. shelf R92	4153599	320x780 mm
Wok-pan support	4153600	ss, for 5.6 and 7 kW burners



Bratt pan Metos 94KBEM with stainless steel pan. Water mixer on top. Electrical tilting.

METOS FREE STANDING FRYERS



Metos EFS models

Free standing Metos fryers are designed for professional continuous deep fat frying of frozen products. Thanks to efficient heating elements the oil recovery time is very short. Selection includes three product groups: EFS models are efficient basic fryers with electromechanical control, EFE models are electronically controlled with digital display and EFC models are digitally controlled with an option for storing 10 frying programmes.

- hygienic and sturdy construction of stainless steel AISI 18/10 throughout
- ratio 1:1 of electric power and oil volume guarantees quick recovery of oil temperature and thus possibility of continuous frying
- all models have oil saving slow warming period
- filters and oil tanks in the lower cupboard facilitate cleaning
- oil can be filtered at 180°C in 5 minutes and thus prolong using time of oil
- turbo switch starts the times, sinks the baskets and gives full power to heating elements
- precise $\pm 2^{\circ}\text{C}$ temperature control by thermal element
- thermal element and sensor never needs to calibrate
- control unit can be serviced at front

The Metos EFS fryer family includes four efficient models. EFS21 and 31 are supplied with one frying basket, 41 and 42 with two frying baskets. The fryer is fitted with fat melting cycle and a 6-position switch. Precise temperature control $\pm 2^{\circ}\text{C}$. Drain tank and filter in the cupboard. Construction easy-to-clean stainless steel throughout.

Metos	Code	Vol. l	Cap. kg	Dimensions mm	Electric connection
EFS21	4171691	9	20	200x650x957	400V3N~ 7,5kW 16A
EFS31	4171670	14	30	300x650x957	400V3N~ 11,25kW 20A
EFS41	4171672	18	40	400x650x957	400V3N~ 15,0kW 25A
EFS42	4171674	2x9	40	400x650x957	400V3N~ 15,0kW 25A
Oil pump	4171707				



Oil pump



Oil filtering

Metos EFE fryers are electronically controlled. Precise temperature control $\pm 2^{\circ}\text{C}$. Turbo switch starts heating immediately and brings the basket lift down (accessory). Drain tank and filter in the cupboard. Delivery includes a lid for the basin. Construction easy-to-clean stainless steel throughout. Oil pump and basket lift available as optional extras. Oil can be filtered at 180°C with the oil pump.

Metos	Code	Vol. l	Cap. kg	Dimensions mm	Electric connection
EFE21	4154100	9	22	200x650x957	400V3N~ 7,5kW 16A
EFE31	4154103	14	32	300x650x957	400V3N~ 11,25kW 20A
EFE41	4154106	18	42	400x650x957	400V3N~ 15,0kW 25A
EFE42	4154109	2x9	44	400x650x957	400V 3N~ 15,0kW 25A



Programmes

Metos EFC fryers are computer controlled, with an option for storing ten frying programmes. Precise temperature control $\pm 2^{\circ}\text{C}$. Turbo switch starts heating immediately and brings the basket lift down (accessory). Drain tank and filter in the cupboard. Delivery includes a lid for the basin. Construction easy-to-clean stainless steel throughout. Oil pump and basket lift available as optional extras. Oil can be filtered at 180°C with the oil pump.

Metos	Code	Vol. l	Cap. kg	Dimensions mm	Electric connection
EFC21	4154112	9	22	200x650x957	400V3N~ 7,5kW 16A
EFC31	4154115	14	32	300x650x957	400V3N~ 11,25kW 20A
EFC41	4154118	18	42	400x650x957	400V3N~ 15,0kW 25A
EFC42	4154124	2x9	44	400x650x957	400V 3N~ 15,0kW 25A

Accessories	Code	Portions	Dimensions mm	Electric connection
Scuttle TSE1F	4171689	20 pcs	380x615x600	230V 1~ 1,0kW 6A
Oil pump FRI	4171707	resists 180°C		
Basket lift L21	4171708			
Basket lift L31	4171709			
Basket lift L41	4171711			
Basket lift L42	4171713			

all fryers are available as build-in models



Programmable Metos EFC models

METOS COUNTERTOP FRYERS

In the Metos FT series you will find more efficient countertop fryers with 4, 7 or 9,5 litre oil tanks. A lid for the basin is included in delivery. Construction of easy-to-clean stainless steel throughout. The FT8 model is equipped with two stainless steel frying baskets. FT6 and FT8 have draining tap.

Metos	Code	Vol. l	Cap. kg	Dimensions mm	Electric connection
FT4	4172410	4	8	180x470x277	230V 1~ 2,3kW 16A
FT6	4172414	7	14	270x470x277	400V 2N~ 4,6kW 16A
FT8	4172416	9,5	22	360x470x277	400V 3N~ 6,9kW 16A
Frit-oil filter	4172380			with handle, dishwasher safe	



Small Metos ECO fryers for kiosks and other small operations. The fryer takes only a little space and is easy to clean. Lift-out heating element and oil tank. The basin is dishwasher-proof. A lid for the basin is included in delivery. Construction of stainless steel throughout, control box made of durable plastic. Chrome plated frying basket. Plug connection.

Metos	Code	Vol. l	Cap. kg	Dimensions mm	Electric connection
FT4 Eco	4172420	4	6	203x376x296	230V 1~ 2,3kW 16A
FT6 Eco	4172422	5	12	254x376x296	230V 1~ 3,2kW 16A



Metos Eco fryers



METOS DOUGHNUT FRYER

The Metos doughnut fryer is fitted with a spacious 17 litre fat basin. The dimensions of the basin-wide frying basket are 460x350x80 mm. Basket fitted with big handles. Detachable drain tap for grease at the front. Seamless stainless steel construction is easy to keep clean. The fryer must be mounted on a stainless stand or table top.

Metos doughnut fryer

Metos	Code	Dimensions mm	Electric connection
FPE-20	4153620	600x700x250/383	400V3N~ 5,4 kW 10A

METOS HEATING LAMPS AND HEATERS



Heaters, fastening with chains or below top

The heater is equipped with an infrared quartz tube and four-position power control. Stainless steel construction. VL-models fitted with two lamps.

Heaters	Code	Dimensions mm	Electric connection
V-570	4181100	570x150x60	230V 1~ 0,575kW 10A
V-640	4181102	640x150x60	230V 1~ 0,575kW 10A
V-945	4181104	945x150x60	230V 1~ 0,75kW 10A
V-1250	4181106	1250x150x60	230V 1~ 1,0kW 10A
VL-750	4181108	750x150x60	230V 1~ 0,625kW 10A
VL-820	4181110	820x150x60	230V 1~ 0,625kW 10A
VL-1125	4181112	1125x150x60	230V 1~ 0,8kW 10A
VL-1430	4181114	1430x150x60	230V 1~ 1,05kW 10A
Lamps	Code	Electric connection	
HSK 1224 with lift	4181120	230V 1~ 0,25kW 10A	
KK 1222	4181125	230V 1~ 0,25kW 10A	



HSK heating lamp

Stock product

METOS CONTACT GRILL



Metos XAL contact grill

Metos XAL and XBL contact grills for use in kiosks and cafés. Cast-iron plates; upper plate ribbed and lower plate smooth. Removable juice collector at the front. The upper plate mechanism is designed to ensure even weight for the whole grilling area. Grilling area in the single model XAL is 340x230 mm and in the double model XBL 480x230 mm. Stainless steel construction. Thermostatically controlled temperature.

Metos	Code	Dimensions mm	Electric connection
XAL	4117042	420x360x240	230V1~ 2,2 kW 10A
XBL	4117044	570x360x240	400V3N~ 3,6 kW 10A



Metos E U/S contact grill

CONTACT STEAK GRILL

The Metos contact steak grill is designed for heavy-duty steakhouse and restaurant use. The contact grill cooks thick steaks and frozen hamburgers quickly and efficiently. Cast-iron plates. Removable juice collector at the front. The upper plate mechanism is designed to ensure even weight for the whole grilling area. Grilling area in the single model E is 340x280 mm and in the double model F 720x280 mm. Stainless steel construction. Thermostatically controlled temperature.

Metos	Code	Dimensions mm	Electric connection
E U/S	4117022	380x550x650	400V3N~ 4,5 kW 10A
E U/U	4117024	380x550x650	400V3N~ 4,5 kW 10A
F U/S	4117032	760x550x650	400V3N~ 9,0 kW 16A

METOS PANINI GRILL

The Metos PANINI contact grill for use in kiosks and cafés. Ribbed cast-iron plates. Removable juice collector at the front. The upper plate mechanism is designed to ensure even weight for the whole grilling area. Grilling area 340x230 mm. Stainless steel construction. Thermostatically controlled temperature.

Metos	Code	Dimensions mm	Dimensions
Panini grill	4117040	420x360x240	230V1~ 2,2 kW 10A



Metos Panini contact grill

METOS HOT DOG STEAMER

The Hot Dog steamer is equipped with a sausage steamer made of glass. Frame construction and water basin of stainless steel. Stepless temperature control. HD4 model with four teflon coated heating spikes for warming baguettes or buns.

Metos	Code	Dimensions mm	Electric connection
HD	4162903	310x325x460	230V1~ 0,8 kW 6A
HD4	4162905	310x325x460	230V1~ 0,8 kW 6A



Metos Hot Dog steamer

SCRAPER

Metos	Code
Scraper Easy Grill	4147625
Spare knives 6 pcs	4147627



Scraper

METOS TOASTERS



Unitoaster

Metos Rowlett toasters are equipped with a conventional pop-up mechanism. Construction stainless steel throughout. Crumb drawer at the bottom. Choice of 4 slice, 6 slice or 8 slice models. Capacities approx. 195, 290 and 390 slices per hour respectively.

Metos Unitoaster is suitable for toasting baguettes, buns and pan-baked bread. Unitoaster operates on a conveyor principle and is fitted with speed adjustment. Max. capacity approx. 500 buns per hour.

Metos	Code	Dimensions mm	Electric connection
Rowlett 4	4153008	370x210x225	230V1~ 2,4 kW 16A
Rowlett 6	4153103	460x210x225	230V1~ 3,0 kW 16A
Rowlett 8	4153209	570x210x225	400V3N~ 4,3 kW 10A
Unitoaster	4171783	460x575x365	230V1~ 2,1 kW 16A



Rowlett 4

METOS SAUSAGE STEAMER

Drop-in sausage steamer fitted with removable divider, grid and sliding covers. Steamer volume 12 l. Drain tap at the bottom. Stepless temperature control. Seamless construction stainless steel throughout.

Metos	Code	Dimensions mm	Electric connection
CL-A1 D	4171776	320x335x300	230V1~ 1,5 kW 10A



METOS HOT DOG GRILL

Drop-in CL-A1 D sausage steamer



Metos HD2+SG2+WD2 hot dog grill unit

The Metos hot dog grill cooks sausages evenly by revolving them on the grill plate. The grill is also fitted with heat and hold operation. During service, a hygienic sneeze guard should be used over the grill. The hot dog grill can be mounted on a drawer-type bun warmer. Warmer drawer fitted with humidifier. Both units available in two sizes. Grill and bun warmer stainless steel throughout, sneeze guard of transparent acrylic.

Metos	Code	Capacity	Dimensions mm	El. connection
HD2 grill	4148181	150x35 g sausage	500x480x190	230V1~ 1,0 kW 10A
SG2C guard	4148199		500x480x190	
WD2 drawer	4148223	72 buns	500x530x250	230V1~ 1,0 kW 10A
HD4 grill	4148209	320x35 g sausage	810x480x190	230V1~ 2,0 kW 10A
SG4C guard	4148216		810x480x190	
WD4 drawer	4148248	100 buns	810x530x250	230V1~ 1,4 kW 10A

METOS SALAMANDER

The Metos salamander gratinates, holds and heats. SS206 model with stepless height adjustment, SS106 model with three heights and gas-heated KSSG model with five heights. SS106 model fitted with side panels. All models dimensioned for GN1/1 containers.

Metos	Code	Dimensions mm	Electric connection
SS206	4159919	600x504x508	400V3N~ 4,0 kW 10A
SS106	4159921	690x400x363	400V3N~ 4,0 kW 10A
Wall bracket S8	4159946	suits above salamander	
KSSG	4159940	750x400x460	Gas 5,8 kW (5000 Kcal/h)
Wall bracket	4159942	suits KSSG salamander	



Metos SS206 salamander

Stock product

METOS PROFIT SYSTEM



Metos ProfitBar is designed to create highly efficient bars that generate more sales. Speed of service, operator productivity and customer satisfaction are all improved by combining intensive use of space with a wide range of modular, stylish and high quality units.



PROFIT BAR BOTTLE COOLERS



BK-90 is top loading bottle cooler. Enormous capacity considering the size. Sliding cover is easy to open and close. Built-in bottle opener.

Mistral M90 and M60 bottle coolers with glass doors and interior light. S models with stainless interior finish and black epoxy enamelled exterior finish. SS models with stainless interior and exterior finish.

Metos Frostar FR-90 and FR-60 are top loading glass frosters.



Mistral	Code	Dimensions	El. connection	Capacity
M60S	4171102	600x500x900	230V 1~ 0,2kW 6A	120 btl
M60SS	4171100	600x500x900	230V 1~ 0,2kW 6A	120 btl
M90S	4171134	900x500x900	230V 1~ 0,2kW 6A	207 btl
M90SS	4171130	900x500x900	230V 1~ 0,42kW 6A	207 btl
M90S with sliding doors	4171138	900x520x900	230V 1~ 0,42kW 6A	207 btl
M90SS with sliding doors	4171140	900x520x900	230V 1~ 0,42kW 6A	207 btl
TC60S	4171142	600x500x1850	230V 1~ 0,45kW 6A	288 btl
TC60SS	4171144	600x500x1850	230V 1~ 0,45kW 6A	288 btl
Additional shelf S67/027	4171105	for M60 and TC60		
Additional shelf S67/028	4171129	for M90		
Add. wine shelf S67/029	4171107	for M60 and TC60		
Add. wine shelf S67/030	4171131	for M90		
BK	Code	Dimensions	El. connection	Capacity
BK90S	4171159	900x620x900	230V 1~ 0,28kW 6A	315 btl
BK90SS	4171173	900x620xx900	230V 1~ 0,28kW 6A	315 btl
Ext. speed rail BA52/090	4171162	for BK90		
Bottle opener S49/017	4171247			
Frostar	Code	Dimensions	El. connection	Capacity
FR60S	4171182	600x620x900	230V 1~ 0,65kW 6A	105 glasses
FR60SS	4171184	600x620xx900	230V 1~ 0,65kW 6A	105 glasses
FR90S	4171208	900x620x900	230V 1~ 0,75kW 6A	175 glasses
FR90SS	4171222	900x620x900	230V 1~ 0,75kW 6A	175 glasses

BK and Frostar models S = stainless exterior, white plastic interior; SS = stainless throughout

Stock products

METOS BARCOOLER DISPLAY UNITS

Metos Barcooler bottle coolers allow you to build an elegant storage system that makes for an excellent display. Four add-on units can be added to the refrigeration module according to choice. Three add-on modules can be connected to a remote compressor. S-suffix in the model number refers to stainless steel finish and B-suffix to black steel finish. Leg frames are not included in delivery. The Metos design service will help you design an effective bar systems for your needs. See contact information on opening pages.

Profit Bar Barcooler modules allow you to build an elegant and attractive display combination to meet your specific requirements.



Refrigeration module	Code	Dimensions mm	El.connection	
B16/704S	4134705	400+100*x500x880	230V 1~ 0,84kW 6A	
B16/704B	4134706	400+100*x500x880	230V 1~ 0,84kW 6A	
<i>*incl. end panels 50+50 mm</i>				
Glass door module add-on	Code	Dimensions mm	Capacity bottles	
B16/700S	4134707	600x500x880	130	
B16/700B	4134708	600x500x880	130	
Solid door module add-on	Code	Dimensions mm	Capacity bottles	
B16/701S	4134709	600x500x880	130	
B16/701B	4134710	600x500x880	130	
Drawer unit add-on	Code	Dimensions mm	Capacity bottles	
B16/702S	4134711	600x500x880	70	
B16/702B	4134712	600x500x880	70	
Wine chiller add-on	Code	Dimensions mm	Capacity bottles	
B16/703S	4134713	600x500x880	34	
B16/703B	4134714	600x500x880	34	
Evaporator module	Code	Dimensions mm	El. connection	
B16/800S	4134715	200*x500x880	230V 1~ 0,1kW 6A	
B16/800B	4134716	200*x500x880	230V 1~ 0,1kW 6A	
<i>*incl. end panel 50 mm</i>				
Island	Code	Dimensions mm	El. connection	Capacity bottles
Refrigeration mod. B16/900S	4134720	400+100*x500x880	230V 1~ 1,08kW 6A	
Refrigeration mod. B16/900B	4134721	400+100*x500x880	230V 1~ 1,08kW 6A	
Glass door add-on B16/910S	4134722	500x600x880		150
Glass door add-on B16/910B	4134723	500x600x880		150
<i>*incl. end panels 50+50 mm</i>				



Barcooler corner units link together modules which are not in straight runs.

Corner unit	Code	Dimensions
Internal corner 30 B06/750S	4153745	500x500x880
Internal corner 30 B06/750B	4153746	500x500x880
External corner 30 B06/751S	4153747	500x500x880
External corner 30 B06/751B	4153748	500x500x880
Internal corner 45 B06/760S	4153749	500x500x880
Internal corner 45 B06/760B	4153750	500x500x880
External corner 45 B06/761S	4153751	500x500x880
External corner 45 B06/761B	4153752	500x500x880
Internal corner 60 B06/770S	4153753	500x500x880
Internal corner 60 B06/770B	4153754	500x500x880
External corner 60 B06/771S	4153755	500x500x880
External corner 60 B06/771B	4153756	500x500x880
Internal corner 90 B06/780S	4153757	500x500x880
Internal corner 90 B06/780B	4153758	500x500x880
External corner 90 B06/781S	4153759	500x500x880
External corner 90 B06/781B	4153760	500x500x880
Accessories	Code	Dimensions
Additional light B07/001	4134717	
Additional shelf B07/002	4134718	
Leg frame B07/003	4134719	450x150 mm

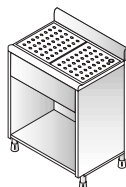
ProfitBar units make for an elegant and attractive combination.



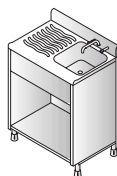
METOS PROFIT BAR SYSTEM



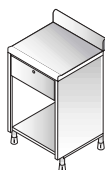
Ice chest supplied with removable dividers, drain tray and waste trap.



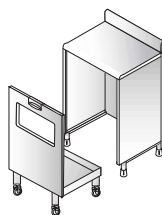
Shelf drainer with two intermediate shelves.



Single sink complete with mixer tap set.



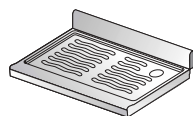
Worktop unit.



Waste unit with trolley.

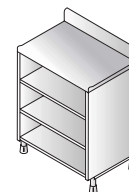


Drawer unit with three lockable drawers.



Drainer bridge with ribbed top.

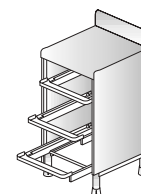
Ice chest	Code	Dimensions mm
BZ53/040	4133685	400x560x850/950
BZ53/060	4133687	600x560x850/950
BZ53/080	4133689	800x560x850/950
BZ53/100	4133691	1000x560x850/950
Shelf unit	Code	Dimensions mm
BZ15/040	4133693	400x560x850/950
BZ15/050	4133695	500x560x850/950
BZ15/060	4133697	600x560x850/950
BZ15/080	4133699	800x560x850/950
BZ15/100	4133701	1000x560x850/950



Shelf unit with two intermediate shelves.

Worktop	Code	Dimensions mm
BZ50/040	4133740	400x560x850/950
BZ50/060	4133742	600x560x850/950
BZ50/080	4133744	800x560x850/950
BZ50/100	4133746	1000x560x850/950

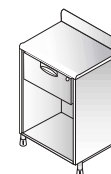
Perforated worktop	Code	Dimensions mm
BZ69/040	4133719	400x560x850/950
BZ69/060	4133721	600x560x850/950
BZ69/080	4133723	800x500x850/950
BZ69/100	4133725	1000x500x850/950



Basket rack with telescopic slides for three baskets.

Basket rack	Code	Dimensions mm
BZ23/045	4133727	450x560x850/950
BZ23/055	4133729	550x560x850/950

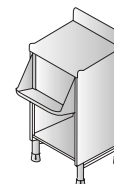
Single sink	Code	Dimensions mm
BZ51/040	4133732	400x560x850/950
BZ51/060	4133734	600x560x850/950
BZ51/080	4133736	800x560x850/950
BZ51/100	4133738	1000x560x850/950



Drawer unit with one lockable drawer.

Blender station	Code	Dimensions mm
BZ62/040	4133748	400x560x850/950

Waste unit	Code	Dimensions mm
BZ60/040	4133750	400x560x850/950



Blender station with sink and blender shelf.

Storage cupboard	Code	Dimensions mm
BZ61/040	4133751	400x560x850/950
BZ61/060	4133753	600x560x850/950
BZ61/080	4133755	800x560x850/950
BZ61/100	4133757	1000x560x850/950

Single drawer unit	Code	Dimensions mm
BZ66/040	4133760	400x560x850/950
BZ66/060	4133762	600x560x850/950

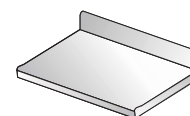
Three drawer unit	Code	Dimensions mm
BZ64/040	4133764	400x560x850/950
BZ64/060	4133766	600x560x850/950



Lockable storage cupboard with three internal shelves.

Plain bridge*	Code	Dimensions mm
BZ09/040	4133778	400x560
BZ09/060	4133780	600x560
BZ09/080	4133782	800x560
BZ09/100	4133784	1000x560

Drainer bridge*	Code	Dimensions mm
BZ08/040	4133785	400x560
BZ08/060	4133787	600x560
BZ08/080	4133789	800x560
BZ08/100	4133791	1000x560



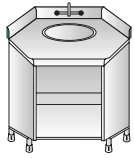
Plain bridge and drainer bridge are suspended between two units fitted with legs.

Bottle bin + bridge*	Code	Dimensions mm
BZ35/040	4133758	400x560x850/950
BZ35/060	4133759	600x560x850/950

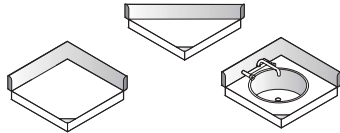
*leg frame or trim not included

Stock product

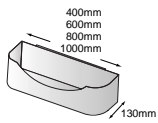
METOS PROFIT BAR SYSTEM



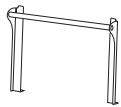
Corner unit with basin.



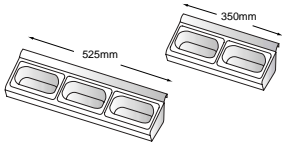
Corner tops 45 and 90°.



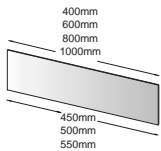
Speed rail used in front of units.



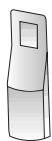
Towel rail used in front of units.



Condiment set hangs on splash-back.



Plinth panel installed between the unit's lower edge and floor to prevent the space below unit getting dirty.



Bottle opener to be fixed to the front edge of units.

Corner unit	Code	Dimensions mm
BZ17/080	4133768	400/775x560x850/950
BZ17/081 with basin	4133770	400/775x560x850/950

Corner top*	Code	
90° BZ17/050	4133772	
90° BZ17/051	4133774	with basin
45° BZ17/052	4133776	

Leg frame	Code	Dimensions mm
BBO2/208	4133792	h=150 mm
BBO2/210	4133794	h=850 mm
BBO2/211	4133796	h=850 mm, single leg

Speed rail	Code	Dimensions mm
BB52/040	4133798	l=400, s=120
BB52/060	4133800	l=600, s=120
BB52/080	4133802	l=800, s=120
BB52/100	4133804	l=1000, s=120

Double speed rail	Code	Dimensions mm
BB69/040	4133815	l=400, s=220
BB69/060	4133817	l=600, s=220
BB69/080	4133819	l=800, s=220
BB69/100	4133821	l=1000, s=220

Speed rail lock	Code	Dimensions mm
BB68/040	4133823	l=400
BB68/060	4133825	l=600
BB68/080	4133827	l=800
BB68/100	4133829	l=1000

Towel rack	Code	Dimensions mm
BB50/040	4133830	l=400
BB50/060	4133832	l=600
BB50/080	4133834	l=800
BB50/100	4133836	l=1000

Condiment set	Code	Dimensions mm
BB53/035/2	4133841	2x1/9 GN, 350 mm
BB53/052/3	4133843	3x1/9 GN, 525 mm

Decor panel	Code	Dimensions mm
BB56/001	4133845	high

Plinth	Code	Length
BB65/040	4133846	400 mm
BB65/041	4133848	410 mm
BB65/045	4133850	450 mm
BB65/050	4133852	500 mm
BB65/055	4133854	550 mm
BB65/060	4133856	600 mm
BB65/080	4133858	800 mm
BB65/100	4133860	1000 mm

Trims	Code	
BB70/001	4133862	single
BB71/001	4133864	double
BB72/001	4133866	corner

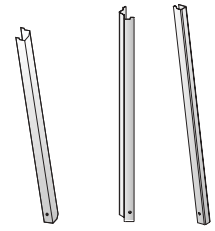
Wash hand basin	Code	
BB63/001	4133868	

Bottle opener	Code	
BB55/001	4133870	

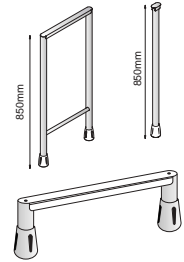
Bar support	Code	
BB70/001	4133874	

*leg frame or trim not included

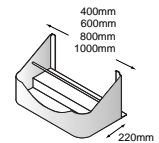
Stock product



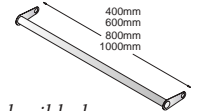
Trims are used to combine units.



Legframes 150 and 850 mm. All units are supplied with one leg frame.



Double speed rail.



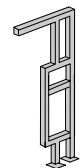
Speed rail lock.



Decor panels for ends.



Wash hand basin can be installed into worktops.



Bar support is used to carry bar top and support bar front.

NB. Units are supplied with one leg frame only (h=150 mm). The units are linked together and additional leg frames are fitted as needed (leg frames are optional extras).

METOS SHAKERS



The Metos Shaker is elegant, effective and designed for heavy use in demanding hands. Construction is of anodized aluminium and stainless steel. Shaker bowl volume 1 litre. Bowl and mixer blade of stainless steel. Big rubber legs keep the shaker firmly on the table top.

Product	Code	Dimensions mm	Electric connection
Shaker M1	4117964	155x180x485	230V1~ 0,1 kW 6A
Shaker M2	4117966	255x180x485	230V1~ 0,2 kW 6A
Shaker bowl	4117969	stainless, volume 1 litre	

Metos Shaker M2



Metos Shaker M1

METOS BLENDERS



The Metos Blender is elegant, effective and designed for heavy use in demanding hands. Construction is of anodized aluminium and stainless steel. Bowl volumes 1,5 liters of polycarbonate or 3 liters in stainless steel. Two mixing speeds. Polycarbonate bowl with pouring nose, cover with filling hole. Big rubber legs keep the blender firmly on the table top.

Metos Blender F1

Metos	Code	Dimensions mm	Electric connection
Blender F1	4117970	175x210x450	230V1~ 0,2 kW 6A
Bowl 1,5 litres	4117976	polycarbonate	
Metos	Code	Dimensions mm	Electric connection
Blender F1 ss	4117973	175x210x420	230V1~ 0,2 kW 6A
Bowl 3 litres	4117977	stainless steel	



Polycarbonate bowl



Stainless bowl

METOS ICE FLAKER



Metos ice flaker

The Metos Icerobot ice flaker crushes ice cubes of all sizes into desired flake size. Construction is of stainless steel throughout. Capacity approx. 6 kg ice cubes per minute. Delivery includes a GN1/3-150 container, volume approx. 3 kg, to be placed under the flaker.

Ice flaker	Code	Dimensions mm	Electric connection
Icerobot	4162120	245x430x490	230V1~ 0,2 kW 10A

Stock product

METOS MULTIPLE MIXER

Metos GM4 combines all the main bar appliances: ice flaker, lemon juicer, shaker and blender. It is elegant, effective and designed for heavy use in demanding hands. Construction is of anodized aluminium and stainless steel. Shaker bowl volume 1 l and blender bowl volume 1,5 l. Big rubber legs keeps GM4 firmly on the table top.

Product	Code	Dimensions mm	Electric connection
GM4	4117060	300x600x500	230V1~ 0,6 kW 10A

Accessories:

Shakerbowl 1 L	4117969	stainless steel	
Bowl 1,5 L	4117976	polycarbonate	



Metos GM4 multiple mixer

METOS LEMON JUICERS

The Metos lemon juicer is elegant, effective and designed for heavy use in demanding hands. Construction anodized aluminium. S40 has transparent plastic cover on top. Big rubber legs keep the juicer firmly on the table top. A choice of S30 manual lemon juicer, S40 motor-operated juicer and S55 automatic juicer.



Metos S30 lemon juicer



Metos S40 lemon juicer

Metos S55 lemon juicer

Lemon juicer	Code	Dimensions mm	Electric connection
S30	4117045	170x210x640	manual
S40	4117048	185x250x340	230V1~ 0,2 kW 6A
S55	4117051	185x250x320	230V1~ 0,2 kW 6A

METOS JUICE DISPENSER

The Metos juice dispenser keeps juice cold and fresh. The transparent bowl is fitted with a mixing tool, an evaporator and a volume scale. Container volume 11,5 l. Container construction is tight, but it is easy to remove and disassemble for clean-up. Below the tap is a detachable drip collector. Stainless steel construction. Container and lid of high quality plastic. Juice dispensers can be supplied with 1, 2 or 3 containers.

Product	Code	Dimensions mm	Electric connection
VL112, 1 bowl	4143313	190x460x670	230V1~ 0,23 kW 10A
VL223, 2 bowls	4143338	320x460x670	230V1~ 0,38 kW 10A
VL334, 3 bowls	4162845	480x460x670	230V1~ 0,38 kW 10A

Stock product



Metos VL112 juice dispenser

METOS ICE CUBE MAKERS



CB184A table model



DSS 42 table model with ice cube dispenser



Floor models CB316A, 425A



Floor models CB640, CB955, CB1265, CB1565, GB902, GB1555

Metos ice cube, flake and crush machines are reliable and elegant ice makers for heavy, continuous use. The extensive range covers all models and sizes needed in restaurants, shops and hotel kitchens. Exterior finish of durable, easy-to-clean stainless steel 18/8 throughout. Refrigerant environmentally friendly CFC-free R404. All models supplied with water connection Ø 3/4". Condensers of CB and GB models equipped with an air filter that is easy to open for cleaning. All models also available with water cooling at special price. **Installation drawings on page 287.**



Ice cube size 13 g



Correctly shaped cubes



Stainless steel nozzles



Convenient dispenser



Reliable technology



Large bin doors



Cold and dry ice



Washable filters

TABLE MODELS

Metos	Code	Ice production*	Bin	Dimensions mm	Electric connection
CB 184A	4131366	19 kg/24 h	4 kg	345x400x590	230V1~0,32 kW 10A
CB 249A	4162002	24 kg/24 h	9 kg	390x460x690	230V1~0,35 kW 10A

TABLE MODEL WITH ICE CUBE DISPENSER

Metos	Code	Ice production*	Bin	Dimensions mm	Electric connection
DSS 42	4163777	45 kg/24 h	12 kg	500x630x920	230V1~0,45 kW 10A

ICE CUBE MAKERS, FLOOR MODEL

Metos	Code	Ice production*	Bin	Dimensions mm	Electric connection
CB 316A	4131389	32 kg/24 h	16 kg	500x580x800	230V1~0,35 kW 10A
CB 425A	4131396	45 kg/24 h	25 kg	500x580x870	230V1~0,45 kW 10A
CB 640A	4131406	65 kg/24 h	40 kg	738x600x1030	230V1~0,65 kW 10A
CB 955A	4162027	90 kg/24 h	55 kg	738x600x1130	230V1~0,85 kW 10A
CB 1265A	4171656	125 kg/24 h	65 kg	840x740x1185	230V1~1,05 kW 10A
CB 1565A	4171663	155 kg/24 h	65 kg	840x740x1185	230V1~1,4 kW 10A
VB 250A*	4162060	105 kg/vrk	35 kg	738x600x1190	230V1~0,85 kW 10A

* cube size 7 g

ICE CRUSH MAKERS, FLOOR MODEL

Metos	Code	Ice production*	Bin	Dimensions mm	Electric connection
GB 902A	4162068	90 kg/24 h	20 kg	500x660x800	230V1~0,5 kW
GB 1555A	4162070	150 kg/24 h	55 kg	738x690x1130	230V1~0,65 kW 10A

Stock product

*= Daily capacity will only be reached in conditions where ambient temperature is 21°C and tap water temperature 15°C. In case colder water is used, the capacity will grow.

METOS ICE CUBE, CRUSH AND FLAKE MAKERS

Installation drawings on page 287.

ICE CUBE MAKERS WITHOUT BIN

Product	Code	Ice production*	Dimensions mm	Electric connection
C80	4162034	90 kg/24 h	862x470x620	230V1~0,85 kW 10A
C150	4162041	155 kg/24 h	862x555x720	230V1~1,4 kW 10A
C300	4162059	300 kg/24 h	1250x580x848	230V1~2,6 kW 16A
VM-models produce thin 7 gram ice cubes:				
VM500	4162062	225 kg/24 h	770x550x805	230V1~1,55 kW 10A
VM900	4162064	415 kg/24 h	770x550x805	230V1~2,7 kW 16A



Ice cube makers C80/150/300 and VM500/900 to be mounted on a bin.

CRUSHED ICE MAKERS WITHOUT BIN

Product	Code	Ice production*	Dimensions mm	Electric connection
G250A	4162100	250 kg/24 h	640x470x700	230V1~1,05 kW 10A
G500A	4162102	500 kg/24 h	640x470x700	230V1~1,5 kW 10A
G1000A	4162104	1000 kg/24 h	934x684x700	400V3N~3,7 kW 10A



Crushed ice makers G250, G500 and G1000 to be mounted on a bin.

ICE FLAKE MAKERS WITHOUT BIN

An efficient, cylinder-type evaporator freezes the water sprayed. Ice produced is dry and cold (-8°C). Ice flakes are especially suitable for fishers, shopkeepers, meat and bakery industry as well as deli show-cases in shops. Muster machines are both air and water cooled. This dual cooling system guarantees that the machine functions faultlessly even in hot conditions.

Metos	Code	Ice production*	Dimensions mm	Electric connection
Muster 350	4162108	320 kg/24 h	900x588x705	230V1~2,1 kW 16A
Muster 800	4162115	850 kg/24 h	1107x700x880	400V3N~4,6 kW 10A



Muster ice flake maker to be mounted on a bin.

ICE BINS

Bin exterior and interior of polished stainless steel 18/8, insulation 40 - 50 mm. Bins are composed of two parts that can be detached when moving in a narrow space. Drain connection for meltwater.

Metos	Code	Bin	For model	Dimensions mm
T180-C80	4171896	180 kg	C80	862x840x850/950
T180-C150	4171889	180 kg	C150	862x840x850/950
T180-VM500/900	4171894	180 kg	VM500/900	862x840x850/950
T120-G250/500	4171892	120 kg	G250/500	862x840x850/950
T380-C150	4171898	380 kg	C150	1250x900x1000/1100
T380-C300	4171906	380 kg	C300	1250x900x1000/1100
T380-VM500/900	4171900	380 kg	VM500/900	1250x900x1000/1100
T280-G250/500	4171904	280 kg	G250/500	1250x900x1000/1100
T280-G1000	4171912	280 kg	G1000	1250x900x1000/1100
T400-M350	4171908	400 kg	M350	1250x900x1000/1100
T400-M800	4171910	400 kg	M800	1250x900x1000/1100



Ice bins for ice cube, crush and flake makers

TROLLEYS FOR ICE CUBES AND CRUSH

Delivery includes a stainless steel supporting frame and bin, on which the ice cube maker is mounted. The trolley is made of shock-proof plastic. Big push handles and rubber wheels facilitate transport. Drain connection with tap for meltwater.

Metos	Code	Capacity	For model	Dimensions mm
Roller Bin G250/500	4171984	70 kg, bin 17 kg	G250/500	795x970x1285
Double Roller Bin C150	4171986	2x70 kg, bin 40 kg	C150	1560x970x1485
Double Roller Bin C300	4171988	2x70 kg, bin 40 kg	C300	1560x970x1485
Double Roller Bin VM500/900	4171996	2x70 kg, bin 40 kg	VM500/900	1560x970x1485
Double Roller Bin G250/500	4171990	2x70 kg, bin 40 kg	G250/500	1560x970x1485
Double Roller Bin G1000	4171992	2x70 kg, bin 40 kg	G1000	1560x970x1485
Double Roller Bin M350	4171994	2x70 kg, bin 40 kg	M350	1560x970x1485
Double Roller Bin M800	4171995	2x70 kg, bin 40 kg	M800	1560x970x1485



Stock product

Roller Bin trolley and bin

*= Daily capacity will only be reached in conditions where ambient temperature is 21°C and tap water temperature 15°C. In case colder water is used, the capacity will grow.

MELITTA FULLY AUTOMATIC COFFEE MACHINES



Melitta MZD milk and sugar dispenser

Melitta C2000 plus coffee machine

Melitta MC5 CW cup warmer

Melitta MC5-EF special coffee machine

Melitta MC5 SD chocolate machine

Melitta is a reliable and efficient, fully automatic machine for making good coffee. Melitta is flexible. When you have to manage the numerous, changing requirements of coffee making during the day, Melitta provides a brewing programme to meet each individual need; starting from a half litre portion (two mugs) to 1, 2, 3 or 4 litre batches. Choose the batch you need, and the machine automatically makes additional portions of newly brewed coffee so that you always have the correct amount for serving, even as much as 500 coffee cups per hour. The machine dispenses programmed coffee or jug portions in just a few seconds – five times more quickly than machines dispensing only one cup at a time.

With Melitta C2000 you are well equipped to stand up to the stress caused by peak hours. The machine brews four litres of fresh coffee into a heated storage container. Electronically controlled heating elements and PTC sensors ensure that coffee stays at an even temperature preserving the most important aroma of coffee for a long time. The coffee amount in the container is shown on the display at the front panel.

Easy to use, easy to clean. Operating the Melitta C2000 coffee machine is simple. The machine tells you automatically the daily cleaning requirement on the display panel. Push the panel buttons, add detergent into the container and automatic cleaning programme will start.

All exterior panels are available in colours to match the overall decor of the restaurant.



MELITTA C2000 AND 2000 PLUS

Melitta C2000 is a fully automatic coffee machine for self-service and waiter service. Coffee tap and hot water tap at the front. Making 1, 2, 3 or 4 litres of coffee into a container programmable for different times of the day. Automatic cleaning programme. Coffee hopper 2,5 kg. Hourly capacity 500 cups of coffee or 80 litres of hot water. Standard color is metal gray, alternative color blue.

Melitta C2000 Plus model includes, in addition, a spout for decanters (h 250mm).

- saves time allowing your staff to concentrate on customers
- hot water dispensing possible simultaneously with coffee dispensing
- integrated coin lock available for the machine as an optional extra
- a swivel arm enables brewing direct into tall thermos containers
- lockable coffee hopper holds as much as 2,5 kg of coffee powder; with an additional bin 5 kg



Melitta C2000 Plus



Melitta MZD milk and sugar dispenser

Melitta	Code	Dimensions mm	Electric connection	Water/drain
C2000	4136222	450x600x860	400V3N~ 9,5 kW 16A	15 mm 10 l/50 mm 2%
C2000 Plus	4136227	450x600x860	400V3N~ 9,5 kW 16A	15 mm 10 l/50 mm 2%

Installation drawing on page 288

Accessories	Code	Dimensions mm	Electric connection	Water/drain
Milk and sugar dispenser MZD	4136298	250x600x680		
Cup warmer MC5 CW	4136219	250x600x700	230V1~ 0,15 kW 6A	3/4"/25 mm
Rotating cup warmer TST 2	4136293	Ø400x650	230V1~250W 6A	
Serving arm 180 mm	4136287	180		
Serving arm 500 mm	4136289	500		
S/S filter	4136057	360x450x450		
Washing powder SWIRL3000	4136047	1 kg package		
Other colours	4136037	RAL colours, to order		



Stainless steel filter is installed under the machine in the cupboard.
Dimensions: 360x450x450 mm

Stock product



MELITTA 4000 COFFEE MAKING EQUIPMENT

The fully automatic coffee making equipment of the Melitta 4000 series complements the Melitta 2000 series. The hourly capacity of the Melitta 4000 is up to 1000 cups of coffee or 125 litres of hot water. The Melitta 4000 is designed especially for outlets where large amounts of fresh coffee are needed quickly and even small one litre servings can be handled according to changes in demand: for breakfast rooms and conference services, conference centres, company cafeterias, roadside restaurants and other similar outlets.

The Melitta 4000 can be installed on a Mobile Centre serving trolley equipped with a water filter, pump and receptacle for grinds with only the length of the fresh water and drainage hoses setting limits for the placement of the coffee making workstation. The Melitta 4000 brewer also filters coffee into an exterior container of any capacity. The features of the Melitta 4000 series make coffee-making economical and easy:

- Capacity 1000 cups (1.2 dl) or 125 l of hot water per hour
- Three separate storage containers: 8 l container inside, 1.8 l glass pot, 5-100 l exterior container (M4000S)
- 2 dispensing spouts for coffee, one for hot water
- Portion size adjustable between 0-2000 ml, dispensing time 4 to 7 sec depending on cup size
- Automatic programming of filtering to match the demand: 2, 4 or 8 litres
- Filtering program adjustable within 1-125 l
- Two coffee containers of 2.5 kg each, two different coffee types can be used
- Easy-to-use control panel
- Automatic cleaning program
- The additional containers have a porcelain interior and stylish steel design.



Melitta 4000



Melitta 4000S, additional container and Mobile Centre serving trolley

Melitta	Code	Dimensions mm	Electric connection	Water/Drain
M4000	4136240	650x580x870	400V3N~ 15,5kW 32A	22 mm 15 l/75mm 2%
M4000S	4136245	650x580x870	400V3N~ 15,5kW 32A	22 mm 15 l/75mm 2%

Installation drawing on page 288

Optional equipment	Code	Dimensions mm	Electric connection
Add. container M612P, adaptor, measuring glass and spout, 12 l	4136250	392x392x597	230V1~ 0,22kW 6A
Add. container M620P, adaptor, measuring glass and spout, 20 l	4136252	392x392x700	230V1~ 0,27kW 6A
Automatic container M4025, 25 l	4136255	392x450x700	230V1~ 0,3kW 6A
Dispensing device APD for coffee or water spout	4136257		
Mobile Centre serving trolley, includes grind receptacle, water filter and pump	4136259	1375x760x900	

MELITTA C5

Melitta C5 is a series of fully automatic machines for making coffee specialties for self-service (SB models) and table service. In the self-service model all ingredients, both coffee as well as milk-based products are dispensed through one spout. The height of the dispensing spout can be adjusted to provide room for a high latte glass. Delivery includes one coffee bean grinder and one bean hopper and one dosing hatch for e.g. ground original coffee. The EF model has an exterior milk cooler of 5 litres and the IF model has a 1,5 litre interior milk cooler. For FC model milk is sucked from refrigerated container placed beside or under the machine.

The hourly capacity is 250 cups of espresso, 200 cups of cappuccino, 150 cups of latte, 150 cups of coffee or 30 litres of hot water.

- grinds beans and filters one cup at a time
- heats and froths the milk for milk coffees
- filtering pressure adjustable from 8 to 10 bars
- filtering option without pressure for black coffee
- bean container 1.5 kg
- 5 large distinct product push buttons
- 20 programmable product files
- parameters of each product programmable separately
- automatic cleaning program
- auto-control logics controls functions
- corresponds to HACCP demands
- steel frame structure, outer panels of compressed hard plastic
- basic colour metal gray, alternative color blue
- standard equipment includes Combi clening tablets 150 pcs



Melitta MC5-EF



Melitta MC5-IF with the C5K spout for thermoses



Melitta MC5 SD chocolate machine



Melitta MC5 CW cup warmer

- Accessories:**
- colours of RAL colour chart to match decor
 - cleaning agents

Melitta	Code	Dimensions mm	El. connection	Water/drain
MC5-EF	4136200	700x600x700	400V3N~ 6,1 kW 16A	15 mm 10 l/25 mm
MC5-FC	4136215	450x600x700	400V3N~ 6,1 kW 16A	15 mm 10 l/25 mm
Washing tablets Combi	4136054	150 pcs		
Chocolate machine MC5 SD	4136296	250x600x700	230V1~ 2,17 kW 10A	15 mm 10 l/25 mm
Cup warmer MC5 CW	4136219	250x600x700	230V1~ 0,15 kW 6A	15 mm 10 l/25 mm
Additional bean girnder 2M	4136031	factory order		
Milk cooler Frigomilk	4147741	220x330x310	230V1~ 0,1 kW 6A	capacity 3 ltr

Machines with two bean grinders and bean containers available

Installation drawing on page 289



MELITTA CUP

Melitta Cup is a modern fully automatic coffee machine for espresso, cappuccino and chocolate lovers. Coffee specialities without compromising. Melitta Cup is efficient and very easy to use. Fits perfectly to self service operations with 8 bestsellers and hot water. Freshly brewed, directly from the beans, cup for cup, one or two blends. Two portioning heights for an espresso (80 mm) or for a high Latte (135 mm).

Capacity 180 portions in an hour, coffee bean hopper 1,4 kg, 2 pcs of containers 1,3 kg.

Chromed or gold polished, attached with a coin changer or card reader as an accessory.



Melitta Cup with a card reader



Melitta Cup and cupwarmer

Melitta	Code	Dimensions mm	El. connection	Water/Drain
Melitta Cup	4136260	400x519x790	240V1~ 3,6 kW 16A	15 mm /25 mm
Melitta Cup 2 M two grinders	4136262	400x519x790	240V1~ 3,6 kW 16A	15 mm /25 mm
Melitta Cup CW cup warmer	4136264	300x350x770	240V1~ 0,15 kW 6A	15 mm /25 mm

METOS ESPRESSO MACHINES



M29 SELECTRON

M29 Selectron is an espresso machine fitted with water connection. The DT/2 model is supplied with two filter units, the DT/3 model with three filter units and DT/4 with four filter units. All models fitted with hot water tap and two steam taps. Elegantly designed frame of powder coated steel. Electronic control system with four programmable push buttons for each filter unit. Cup warmer on top.

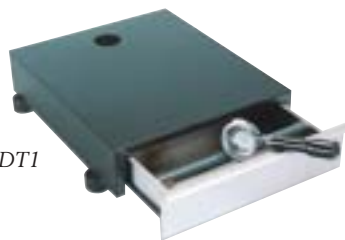
M29 Selectron	Code	Boiler l	Dimensions mm	El. connection	Water conn.
DT/2	4147727	10	770x510x465	400V3N~4,1kW 10A	15 mm/25 mm
DT/3	4147731	15	970x510x465	400V3N~6,1kW 10A	15 mm/25 mm
DT/4	4147735	20	1170x510x465	400V3N~6,1kW 10A	15 mm/25 mm

METOS CLASSIC

The Metos Classic espresso machines have a classic stylish design. The machines have water connection. The automatic pre-infusion moisturises the ground coffee before the pressure pump switches on. DT1 model is supplied with one filter unit, DT2 model with two units and DT3 with three units. All models are fitted with a hot water and a steam tap. DT1 model is also available with an integrated grinder. The sturdy machine body is in stainless and powder coated steel. Electronic control system with four programmable push buttons for each filter unit, Expo Control model also with manual switch. Cappuccino froth tap is an option. Cup warmer on top.

Metos	Code	Boiler l	Dimensions mm	El. connection	Water connection
Mini Control DT1	4157641	6	430x530x430	230V1~2,9 kW 16A	15 mm/12 mm
Mini Control DT2	4157643	6	430x530x430	230V1~2,9 kW 16A	15 mm/12 mm
Mini Control DT1/grinder	4157646	4	430x530x670	230V1~2,3 kW 16A	15 mm/12 mm
Expo Control DT2	4157642	11	650x600x450	400V3N~4,5 kW 10A	15 mm/12 mm
Expo Control DT3	4157680	17	990x600x450	400V3N~6,0 kW 10A	15 mm/12 mm

Optional accessories	Code	Dimensions mm
Cappuccino froth tap	4157653	
DT1 stand with drawer	4157661	410x515x105
DT2 stand with drawer	4157662	700x515x105



Stand with drawer DT1



Metos Mini Control DT1 with grinder



Metos Expo Control DT2

METOS ELEGANCE

The Metos Elegance models are similar to Metos Classic, but they distinguish with their decorative design. The Elegance models have wood pattern finish as standard, burgundy and black are optional. The rest of the machine body is in stainless steel.

Metos	Code	Boiler l	Dimensions mm	El. connection	Water conn.
Elegance DT1/grinder	4157682	4	500x600x670	230V1~2,3 kW 16A	19/12
Elegance DT2	4157684	11	650x600x450	400V3N~4,5 kW 10A	19/12
Elegance DT3	4157686	17	990x600x450	400V3N~6,0 kW 10A	19/12



Metos Expo Control DT3.

METOS GRINDERS

For grinding espresso coffee beans. Metos Expobar grinds into a 0,6 kg container. Metos Tranquillo grinds by portion. Both models have adjustable portion size 5-12 gr. The bean hoppers are of transparent smoked plastic, grinder body of powder coated steel.

Espresso grinder	Code	Bean hopper kg	Dimensions mm	El. connection
Metos Expobar	4157655	2	210x355x630	230V1~1,0 kW 10A
Metos Tranquillo	4157657	0,5	135x285x380	230V1~0,3 kW 6A
Stand with drawer	4157660		290x515x105	

Stock product



Espresso grinder Metos Expobar



Espresso grinder Metos Tranquillo



Metos Elegance models have standard wood pattern finish, burgundy and black are optional.



Metos Elegance DT2

METOS FC/GL BULK BREWING COFFEE MACHINES

With the Metos FC/GL brewer you will prepare an urnful of fresh, aromatic coffee quickly and easily. Coffee is brewed on a flow heater principle using fresh water. Simple to clean thanks to stainless steel construction. The range includes models brewing into one urn or two urns as well as a wall-mounted water boiler. In the wall model, coffee is brewed into removable urns placed on a serving trolley. With the help of a trolley, the urn is easy to transport to the serving point. The selection of accessories is wide, covering removable urns of different sizes with or without heating. A tea strainer is available for the urn.

Electrically heated urns are connected to the socket fixed to the brewer frame. A gauge shows the amount of coffee remaining in the urn. Filling options 1/4, 1/2, 3/4 or full. HW models also fitted with a tap for hot water. DHW models supplied with dual-side taps for coffee and for hot water.

Single-urn FC/GL models include a table-top water boiler, one electrically heated urn, drip tray and a basket filter with coffee blender and lid.

Dual-urn FC/GL models include a table-top water boiler, two electrically heated urns, drip tray and two basket filters with a coffee blender and lid.



Metos FC/GLD 2x10 L

Metos FC/GLD models operate on the same principle as FC/GL models. FC/GLD models allow you to brew into two urns at the same time, as the frame is equipped with two automatic water heaters, doubling output.

FC/GLD models are supplied with a table-top hot water boiler including two brewing units, two electrically heated urns, drip tray, two baskets filters with a coffee blender and lid.



Metos FC/GL 2x10 HW

One urn	Code	Cap. l/h	Dimensions mm	Electric connection	Water connection
FC/GL 1x5 L	4101875	30	412x383x705	230V1~3,4 kW 16A	3/4"
FC/GL 1x10L	4101895	60	550x451x785	400V3N~6,8 kW 16A	3/4"
FC/GL 1x20L	4101905	80	623x523x900	400V3N~9,8 kW 16A	3/4"
With hot water tap					
FC/GL 1x10HW	4101898	60/15	550x505x785	400V3N~8,275 kW 10A	3/4"
FC/GL 1x20 HW	4101903	80/15	623x523x900	400V3N~11,275 kW 10A	3/4"

Installation drawing on page 290

Two urns	Code	Cap. l/h	Dimensions mm	Electric connection	Water conn.
FC/GL 2x5 L	4101881	30	625x383x705	230V1~3,4 kW 16A	3/4"
FC/GL2x10L	4101899	60	832x451x785	400V3N~6,8 kW 16A	3/4"
FC/GL2x20L	4101909	80	976x523x900	400V3N~9,8 kW 16A	3/4"
With hot water tap					
FC/GL2x5 HW	4101885	30/15	720x505x785	400V3N~5 kW 10A	3/4"
FC/GL2x5 DHW	4171615	30/15	720x645x785	400V3N~5 kW 10A	3/4"
FC/GL2x10 HW	4171582	60/15	832x505x785	400V3N~8,275 kW 16A	3/4"
FC/GL2x10DHW	4171621	60/15	832x645x785	400V3N~8,275 kW 16A	3/4"
FC/GL2x20 HW	4171585	80/15	976x523x900	400V3N~11,275 kW 20A	3/4"

Installation drawing on page 290

Double	Code	Cap. l/h	Dimensions mm	Electric connection	Water connection
FC/GLD2x5L	4101994	60	795x383x705	400V3N~6,8 kW 16A	3/4"
FC/GLD2x10L	4102028	120	1002x451x785	400V3N~13,6 kW 25A	3/4"
FC/GLD2x20L	4102035	160	1146x523x900	400V3N~19,6 kW 32A	3/4"

Installation drawing on page 290

Stock product

METOS DWI/GL WALL-MODEL

The delivery of the DWI/GL water heater only includes a wall-mounted central unit. It has similar features as the corresponding FC/GL models. Containers being used can be chosen from the selection below. For transport we recommend CE or CI containers fitted with handles, as these can be easily mounted on serving trolleys. Trolleys described on pages 122.

Product	Code	Cap. l/h	Dimensions mm	Electric connection	Water connection
DWI/GL 30	4131646	30	170x210x605	230V1~3,4 kW 16A	3/4"
DWI/GL 60	4101948	60	170x210x695	400V3N~6,8 kW 16A	3/4"
DWI/GL 90	4101955	90	170x210x800	400V3N~9,8 kW 16A	3/4"
With hot water tap	Code	Cap. l/h	Dimensions mm	Electric connection	Water connection
DWI/GL60HW	4101957	60/15	220x310x695	400V3N~8,275 kW 16A	3/4"
DWI/GL 90HW	4101959	90/15	220x310x800	400V3N~11,275 kW 20A	3/4"

Installation drawing on page 290



Filter



Inlay

Metos DWI/GL wall-mounted water heater (urns and trolley are optional extras)

Left: filter, blender and CI-container.

Right: filling tube, tea strainer and CI-container.

Product	Code	Dim. mm	Electric connection
Electrically heated transport containers with lid			
CE 6 gauge glass	4148784	Ø237x405	230V 1~165 W 6A
CE 10 gauge glass	4130628	Ø252x489	230V 1~165 W 6A
CE 16 gauge glass	4148791	Ø307x504	230V 1~275 W 6A
CE 20 gauge glass	4148795	Ø307x576	230V 1~275 W 6A
CE 6	4157362	Ø237x405	230V 1~165 W 6A
CE 10	4157394	Ø252x489	230V 1~165 W 6A
CE 16	4157411	Ø307x504	230V 1~275 W 10A
CE 20	4157429	Ø307x576	230V 1~385 W 10A

Thermally insulated transport containers with lid

CI 6	4157443	Ø237x405	
CI 10	4157475	Ø252x489	
CI 16	4157517	Ø307x504	
CI 20	4157524	Ø307x576	

Accessories for the above

	Code
Filter unit 190 mm CE/CI 6	4157325
Filter unit 260 mm CE/CI 10	4157326
Filter unit 330 mm CE/CI 16 and 20	4157327
Inlay CE/CI 6 ja 10	4157329
Inlay CE/CI 16 ja 20	4157330
Blender CE/CI 6	4157331
Blender CE/CI 10	4157332
Blender CE/CI 16	4157333
Blender CE/CI 20	4157334
Tea strainer CE/CI 6	4157335
Tea strainer CE/CI 10	4157336
Tea strainer CE/CI 16	4157337
Tea strainer CE/CI 20	4157338
Filling tube CE/CI 6	4157340
Filling tube CE/CI 10	4157341
Filling tube CE/CI 16 and 20	4157342

ACCESSORIES

Cont.+filter	Code	Dimensions mm	El. connection
DE 5 L	4109023	Ø200x605	230V1~165 W 6A
DE 10 L	4109048	Ø268x622	230V1~275 W 6A
DE 20 L	4148664	Ø340x725	230V1~385 W 10A

Coffee container	Code	Dimensions mm	El. connection
DE 5 L	4101419	Ø200x405	230V1~165 W 6A
DE 10L	4101426	Ø268x422	230V1~275 W 6A
DE 20L	4101433	Ø340x525	230V1~385 W 10A

Accessories for coffee container

	Code
Filter unit DE-5	4107964
Filter unit DE-10	4101458
Filter unit DE-20	4101465
Blender DE-5	4107957
Blender DE-10	4107971
Blender DE-20	4813400
Inlay DE-5	4129703
Inlay DE-10	4129728
Inlay DE-20	4129735
Tea strainer DE 5 L	4148671
Tea strainer DE 10 L	4148689
Tea strainer DE 20 L	4148696
Filling tube DE 5 L	4148697
Filling tube DE 10 L	4148698
Filling tube DE 20 L	4148699
Extra tap for cont. DE, CE	4171254

Filter papers for all models, 500 pcs

	Code
190 mm DE 5, CE/CI 6	4101472
260 mm DE 10, CE/CI 10	4101497
330 mm DE 20, CE/CI 16, 20	4101507
Basket filter paper DE 5	4130811
Basket filter paper DE 10, CE/CI 6, 10	4130829
Basket filter paper DE 20, CE/CI 16, 20	4130836
Micro filters	
	Code
Micro fine filter DE 5	4131083
Micro fine filter DE 10, CE/CI 6, 10	4131084
Micro fine filter DE 20, CE/CI 16, 20	4131085

METOS COFFEE MACHINES

With the coffee brewers of the Metos Millennium series you make a container full of delicious fresh coffee easily and quickly in a matter of minutes. They are very easy to operate, dependable and always make consistently delicious hot coffee. The coffee can be filtered into a glass pot, thermos container or thermos tank.

Millennium brewers meet the demands of modern coffee making with their stylish design and numerous features.

- *filtering is interrupted if the pot is removed from under the funnel before the end of the filtering cycle*
- *drip lock in the filter funnel prevents coffee from dripping on the hot plate when the pot is removed from under the funnel*

- *push buttons in the stylish control panel make the use of the brewer very pleasant*
- *thermostat-controlled hot plates keep the coffee at the optimal temperature regardless of the volume*
- *Teflon-coated hot plates are easy to maintain*

- *overheating switch can be engaged from outside the brewer*
- *audible signal indicates the end of the filtering process*
- *semiautomatic brewers are conveniently filled from the front*

- *the filtering volume of the automatic brewers can be programmed by a push button at the rate of one cup*
- *programmable scale removal function indicates the need for cleaning*
- *steel brewer frame is lined with stainless chrome-nickel steel and the stylish control panel is located in the front*

- *optional extracting function brings out all the delicious aromas of the coffee*

- *all Millennium brewers use the dependable fresh water flow-through heating principle with electronic control*



METOS M100 AND M200

The semiautomatic M100 brewer has a water intake door in front of the frame for convenience and the automatic M200 is designed for a fixed connection to the tap water supply. The brewers have one filtering unit and two Teflon-coated hot plates. The filtering capacity is 18 litres (144 coffee cups) of coffee per hour, a pot (1.8 l) is filled in 6 minutes. The filtering volume of the automatic M200 can be programmed according to the desired number of cups. The delivery includes two glass pots, a filter funnel and a coffee measuring glass.

Metos	Code	Capac. l/h	Dimensions mm	El. connection	Water
M 100	4157100	18	205x380x465	230V 1~ 2,25 kW 10A	-
M 200	4157200	18	205x380x465	230V 1~ 2,25 kW 10A	3/4"



Metos M100

METOS M102 AND M202

The semiautomatic M102 brewer has a water intake door in front of the frame for convenience and the automatic M202 has a fixed connection to the tap water supply. The brewers have two filtering units and four Teflon-coated hot plates. The filtering capacity of the brewers is 28 litres (224 coffee cups) of coffee per hour, a pot (1.8 l) is filled in 8 minutes. The filtering volume of the automatic M202 can be programmed according to the desired number of cups. The delivery includes four glass pots, two filter funnels and a coffee measuring glass.

Metos	Code	Capac. l/h	Dimensions mm	El. connection	Water
M 102	4157102	28	420x380x465	230V 1~ 3,50 kW 16A	-
M 202	4157202	28	420x380x465	230V 1~ 3,50 kW 16A	3/4"



Metos M102

Stock product

METOS MT100V AND MT200V

Metos MT100v and MT200v coffee brewers filter into a thermos container. The upper part of the brewers can be adjusted between 275 and 385 mm. The semiautomatic MT100v brewer has a water intake door at the front to ease operation and the automatic MT200v model is designed for a fixed connection to the tap water supply. The brewers have one filtering unit. The filtering capacity is 18 litres (144 coffee cups) an hour, a thermos (2.2 l) is filled in 7.5 minutes. The filtering volume of the automatic MT200v can be programmed to suit the desired number of cups. The delivery includes a filter funnel and a coffee measuring glass.

Metos	Code	Capac. l/h	Dimensions mm	El. connection	Water
MT 100v	4157110	18	205x380x545/655	230V 1~ 2,10 kW 10A	-
MT 200v	4157210	18	205x380x545/655	230V 1~ 2,10 kW 10A	3/4"



Metos MT100v

METOS M100W AND M200W

Metos M100W and M200W models have a 2 l hot water tank. The semiautomatic M100W brewer has a water intake door in front and a water tank filling door at the back of the frame for convenience. The automatic M200W is designed for a fixed connection to the tap water supply. The filling of the hot water tank is also automatic. The brewers have one filtering unit, two Teflon-coated hot plates and a 2 l hot water tank with a faucet. The filtering capacity is 14 litres (112 coffee cups) of fresh coffee per hour, a pot (1.8 l) is filled in about 8 minutes. The hourly hot water capacity is 16 litres. The filtering volume of the automatic M200W can be programmed according to the desired number of cups. The delivery includes two glass pots, a filter funnel, a coffee measuring glass, and an MW drip grate.

Metos	Code	Capac. l/h	Dimensions mm	El. connection	Water
M 100 W	4157104	14/16	420x380x465	230V 1~ 3,35 kW 16A	-
M 200 W	4157204	14/16	420x380x465	230V 1~ 3,35 kW 16A	3/4"



Metos M200W

METOS M202W

The Metos M202W model has a 2 l hot water tank. The automatic model M202W is designed for a fixed connection to the tap water supply. The filling of the hot water tank is also automatic. The brewers have two filtering units, four Teflon-coated hot plates and a 2 l hot water tank. The filtering capacity is 36 litres (288 coffee cups) of fresh coffee per hour, a pot (1.8 l) is filtered in about 6 minutes. The hourly hot water capacity is 21 litres. The filtering volume of the automatic M202W can be programmed according to the desired number of cups. The delivery includes four glass pots, two filter funnels, a coffee measuring glass, and an MW drip grate.

Metos	Code	Capac. l/h	Dimensions mm	El. connection	Water
M 202 W	4157206	36/21	620x380x465	400V 3N~ 6,60 kW 16A	3/4"

METOS MT100W, MT200W AND MT202W

Metos MT100W, MT200W and MT202W models have a 2-litre hot water tank. The semiautomatic MT100W brewer has a water intake door in front and a water tank filling door at the back of the frame for convenience. The automatic MT200W and MT202W are designed to have a fixed connection to tap water supply. The filling of the hot water tank is also automatic. The MT100W and MT200W have one filtering unit and a 2 l hot water tank. Their filtering capacity is 14 litres (112 coffee cups) of fresh coffee per hour, a thermos container (2.2 l) is filled in about 9.5 minutes. The MT202W has two filtering units and a 2 l hot water tank, the filtering capacity is 36 litres (288 coffee cups). The hourly capacity of hot water is 16 litres. The filtering volume of the automatic MT200W and MT202W can be programmed according to the desired number of cups. The delivery includes a filter funnel, a 2.4 l thermos tank (2 pcs with MT202W), a synthetic drip cup, a coffee measuring glass, and an MTW drip grate.

Metos	Code	Capac. l/h	Dimensions mm	El. connection	Water
MT100W	4157112	18/14	420x380x600	230V 1~ 3,50 kW 16A	-
MT200W	4157212	18/14	420x380x600	230V 1~ 3,50 kW 16A	3/4"
MT202W	4157214	36/21	620x380x465	400V 3N~6,60 kW 16A	3/4"



Metos MT200W

METOS HOT PLATES

M21 and M22 are hot plates for warm keeping of coffee serving jugs. M21 model has one and M22 model has two teflon coated hot plates.

Metos	Code	Dimensions mm	El. connection
M21	4157160	205x200x75	230V 1~ 0,07 kW 6A
M22	4157162	205x380x75	230V 1~ 0,14 kW 6A



Metos M22

COFFEE MACHINES



Metos A140

Metos A 140 is a reliable basic model with manual water filling. It is supplied with one brewing unit and two hot plates. It differs from other brewers of the A-range while its control system is mechanical. A140 brews one 1,8 l jug in five minutes. Brewing capacity 20 l per hour. Possible to brew one full or half jug. The brewer includes one jug and one filter-holder.

Metos	Code	Dimensions mm	Electric connection	Capacity l/h	Water conn.
A140	4157228	185x370x420	230V 1~ 2,275 kW 10A	20	-

METOS BUFFET TROLLEY

A cup of coffee or tea enhances a moment of relaxation. From our extensive range of trolleys you will find flexible, versatile and practical combinations for smoothly flowing service.

The service trolleys are ergonomically designed, the construction being easy-to-clean 18/9 stainless steel. Trolleys are supplied with Ø 125 mm castors, of which two are braked. Coffee containers are fitted to trolleys with sliding ridges, and the trolley with containers can be located beside the brewing unit. A wide range of accessories is available to individualize and expand the usage of trolleys.



Metos Buffet Trolley

Metos JR service trolley, shelves and trays are optional.



Metos Buffet Trolley

An elegant Buffet Trolley for conference rooms, waiting rooms and hotel lobbies. The trolley is supplied with a 2-tiered worktop, flip up side panels, 6 sliding rails for trays (480x370 mm), a cutlery drawer and an insulated storage cupboard. Top and side panels finished in durable synthetic Trespa.

Metos Combi Trolley

The trolley is fitted with sliding ridges for the containers and a drip-tray below the tap. Below the top there is a cupboard closed on three sides with four pairs of guide rails for trays. With optional flip up side panels, drawer and s/s trays, the trolley can be converted for use as a mobile buffet. Four models: J, JR, ST and COMBI.

Service trolley	Code	Dimensions mm	Thermos
Buffet Trolley	4171465	884/1840x585x925/1057	4x2,4 l
J	4171487	460x660x850	1x20 l
JR	4171467	460x620x1040	1x10 l
ST	4171469	525x850x1040	1x20 l
COMBI	4171473	820x620x1040	2x20 l
Drawer	4171494	for JR trolley	
Stainless tray	4171511	for JR trolley	330x395x15 mm
Flip up side panels	4171529	for JR trolley	

Stock product

ACCESSORIES



Plastic/stainless steel jug



Glass jug 1,8 l



Micro filter



Orange filter holder for tea, black for coffee.



Paper filters



Stainless steel jug 2 l



Thermos 2,2 l



Thermos 2,4 l with tap includes a spare gauge glass and cleaning brush



Coffee station

Accessories	Code
Glass jug 1,8 l	4102074
Plastic/stainless jug 1,8 l	4102077
S/S jug 2 l	4130868
Coffee filter, series M	4157165
Coffee filter, series A	4103631
Tea filter, series A	4157309
Filter paper 1000 pcs	4103166
Micro filter	4157169
Thermos 2,2 l	4126575
Thermos with tap 2,4 l	4157318
Coffee station	4126577

METOS WATER BOILERS



Metos WKT 3

Metos WKT 3 is a counter-top, manual fill water boiler with a volume of 3 litres or approx. 24 cups. Heating time approx. 11 minutes and holding temperature 97°C.

Metos	Code	Capacity	Dimensions mm	Electric connection	Water conn.
WKT 3	4163077	15 l/h	200x375x450	230V1~1,6kW 16A	-



Metos WKT-D10



Metos WKT-D10 and D18 are counter-top, manual fill, thermally insulated hot water boilers. Volumes 10 and 18 litres respectively. Thermostatically adjustable temperature up to 97°C. Heating time 20 - 97°C with WKT-D 10 approx. 24 min and with WKT-D 18 approx. 40 min. Tap fitted with a gauge showing the filling level.

Metos	Code	Capacity	Dimensions mm	Electric connection	Water conn.
WKT-D 10	4163055	30 l/h	Ø307x425	230V1~3,2kW 16A	-
WKT-D 18	4163057	30 l/h	Ø307x576	230V1~3,2kW 16A	-



Metos WKI

Metos WKI boilers are wall-mounted water boilers. Temperature thermostatically adjustable up to 97°C. Tap with a gauge glass and swivel arm. Automatic filling can be closed for the period of brewing. Another swivel arm and hot water tap available as an accessory.

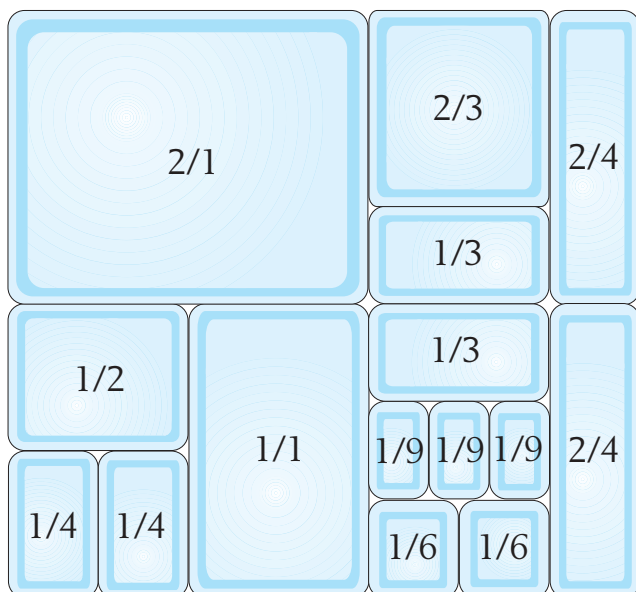
Metos	Code	Capacity	Dimensions mm	Electric connection	Water/drain conn.
WKI 10	4163084	30 l/h	Ø224x520	230V1~3,2 kW 16A	3/4"/1/2"
WKI 20/3	4163091	30 l/h	Ø304x585	230V1~3,2 kW 16A	3/4"/1/2"
WKI 20/6	4163101	50 l/h	Ø304x585	400V3N~6,6 kW 10A	3/4"/1/2"
WKI 40	4163119	90 l/h	Ø388x685	400V3N~9,6 kW 16A	3/4"/1/2"
WKI 60	4163126	90 l/h	Ø388x855	400V3N~9,6 kW 16A	3/4"/1/2"
WKI 80	4163133	180 l/h	Ø445x891	400V3N~19,2 kW 32A	3/4"/1/2"
Accessories	Code				
Tap and swivel arm left	4163135				
Tap and swivel arm right	4163136				
Tap and two swivel arms	4163137				

METOS GN CONTAINERS



The Metos GN containers are made of sturdy, easy-to-clean stainless steel 18/8. The range covers all the sizes needed in the kitchen, both perforated and fitted with handles. Plastic and stainless GN containers are compatible, which means, for example, that a plastic lid can be used with a steel container and vice versa. Metos GN containers are compatible with all Metos equipment.

- *elegant and durable*
- *rounded design*
- *for food preparation, transportation and serving*



Stock product

Product	Code	Dimensions/Volume
GN 2/1-20	4455707	650x530 mm
GN 2/1-40	2026069	10 litres
GN 2/1-65	2026070	18,5
GN 2/1-100	2026071	28,5
GN 2/1-150	2026072	42,5
GN 2/1-200	2026073	57,5
GN 2/3-20	2026074	325x354 mm
GN 2/3-40	2026075	3 litres
GN 2/3-65	2026076	5,5
GN 2/3-100	2026077	9,0
GN 2/3-150	2026078	13
GN 2/3-200	2026079	18
GN 1/1-20	4103568	325x530 mm
GN 1/1-40	4104025	5,0
GN 1/1-65	4106015	9,0
GN 1/1-100	4110004	14
GN 1/1-150	4115002	21
GN 1/1-200	4120027	28
GN 1/2-20	2026094	325x265 mm
GN 1/2-40	2026095	2,0
GN 1/2-65	4206002	4,0
GN 1/2-100	4210009	6,5
GN 1/2-150	4215014	9,5
GN 1/2-200	4220007	12,5
GN 1/3-40	2026101	325x176 / 1,5
GN 1/3-65	4306014	2,5
GN 1/3-100	4310003	4,0
GN 1/3-150	4315001	5,7
GN 1/3-200	2026105	7,8
GN 1/4-65	4406001	265x162 / 1,8
GN 1/4-100	4410008	2,8
GN 1/4-150	4415006	4,0
GN 1/4-200	2026110	5,5
GN 2/4-65	2026082	3,8
GN 2/4-100	2026083	6,0
GN 1/6-65	4606032	176x162 / 1,0
GN 1/6-100	4610014	1,6
GN 1/6-150	4615005	2,4
GN 1/6-200	2026114	2,9
GN 1/9-65	2026115	176x108 / 0,6
GN 1/9-100	2026116	1,0

METOS GN CONTAINERS



Lids	Code
GN 2/3 lid	2026183
GN 1/1 lid	4190017
GN 1/2 lid	4290011
GN 1/3 lid	4390009
GN 1/4 lid	4490003
GN 2/4 lid	2026184
GN 1/6 lid	4690027
GN 1/9 lid	2026191
GN 1/1 hinged lid	4119141
GN 2/3 lid with seal	2026195
GN 1/1 lid with seal	4119085
GN 1/2 lid with seal	4119102
GN 1/3 lid with seal	4119017
GN 1/4 lid with seal	4119127
GN 1/6 lid with seal	4119134
GN 1/1 lid, ladle cutout	4204291
GN 2/3 lid, ladle cutout	4204333
GN 1/2 lid, ladle cutout	4204301
GN 1/3 lid, ladle cutout	4204358
GN 1/4 lid, ladle cutout	4204326
GN 1/6 lid, ladle cutout	4204365



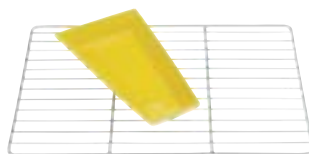
Aluminium containers and plates	Code
GN 2/1-40 container	4386309
GN 1/1-40 container	4100214
GN 2/1, short side folded	4105759
GN 2/1, long side folded	3490681
GN 1/1, short side folded	3481239
GN 1/1, long side folded	3035668
GN1/1 baguette plate	4131188
GN 2/3 baking plate	4198016



Perforated	Code
GN 2/3-65 R	2026160
GN 2/3-100 R	2026161
GN 1/1-65 R	4106209
GN 1/1-100 R	4110205
GN 1/1-150 R	4115203
GN 1/1-200 R	4120203
GN 1/2-65 R	4119007
GN 1/2-100 R	4133379
GN 1/2-150 R	4215208
GN 1/2-200 R	4220208



Handle/perforated	Code
GN 1/1-65 R/KS	4104314
GN 1/1-100 R/KS	4104339
GN 1/1-150 R/KS	4104353
GN 1/1-200 R/KS	4104385
GN 1/2-65 R/KS	2026170
GN 1/2-100 R/KS	4133386
GN 1/2-150 R/KS	4104434
GN 1/2-200 R/KS	4104459



Grids	Code
Grid GN 2/1 stainless	4288118
Grid GN 1/1 stainless	4106657



Handles	Code
GN 2/3-65 KS	2026118
GN 2/3-100 KS	2026119
GN 2/3-150 KS	2026120
GN 2/3-200 KS	2026121
GN 1/1-40 KS	4104297
GN 1/1-65 KS	4104307
GN 1/1-100 KS	4104321
GN 1/1-150 KS	4104346
GN 1/1-200 KS	4104378
GN 1/2-65 KS	4104392
GN 1/2-100 KS	4104402
GN 1/2-150 KS	4104427
GN 1/2-200 KS	4104441
GN 1/3-65 KS	4104466
GN 1/3-100 KS	4104473
GN 1/3-150 KS	4104498
GN 1/3-200 KS	2026139
GN 1/4-65 KS	4104508
GN 1/4-100 KS	4104515
GN 1/4-150 KS	4106181
GN 1/4-200 KS	2026143
GN 1/6-65 KS	4104547
GN 1/6-100 KS	4104554
GN 1/6-150 KS	4104561
GN 1/6-200 KS	2026147



Perforated plates	Code
Perforated plate GN1/1	2026179
Perforated plate GN1/2	2026180
Perforated plate GN1/3	4204982
Perforated plate GN1/4	4204968
Perforated plate GN2/3	4204975

PLASTIC METOS GN CONTAINERS

Product	Code
GN 1/1-65, plastic	4181245
GN 1/1-100, plastic	4181252
GN 1/1-150, plastic	4181277
GN 1/1-200, plastic	4181284
GN 1/2-65, plastic	4181291
GN 1/2-100, plastic	4181301
GN 1/2-150, plastic	4181319
GN 1/2-200, plastic	4181326
GN 1/3-65, plastic	4181333
GN 1/3-100, plastic	4181358
GN 1/3-150, plastic	4181365
GN 1/3-200, plastic	4181372
GN 1/4-65, plastic	4181397
GN 1/4-100, plastic	4181407
GN 1/4-150, plastic	4181414
GN 2/4-65, plastic	4181480
GN 2/4-100, plastic	4181481
GN 1/6-65, plastic	4181421
GN 1/6-100, plastic	4181439

Product	Code
GN 1/6-150, plastic	4181446
GN 1/9-65, plastic	4181453
GN 1/9-100, plastic	4181478
GN 1/1 lid, plastic	4181485
GN 1/2 lid, plastic	4181492
GN 1/3 lid, plastic	4181502
GN 1/4 lid, plastic	4181527
GN 2/4 lid, plastic	4181550
GN 1/6 lid, plastic	4181534
GN 1/9 lid, plastic	4181541
GN 1/1 lid with cutout	4181559
GN 1/2 lid with cutout	4181566
GN 1/3 lid with cutout	4181573
GN 1/4 lid with cutout	4181598
GN 1/6 lid with cutout	4181608
GN 1/1 perforated plate	4182658
GN 1/2 perforated plate	4182697
GN 1/3 perforated plate	4182665
GN 1/6 perforated plate	4182672



Elegant Metos GN containers for serving and efficient storage. Shock-proof, transparent plastic, temperature range -30 °C - +120 °C. Lids compatible with stainless containers. Measuring scale on side.

METOS EPP TRANSPORT BOXES



GN container is easy to lift from the Metos Blackbox GN1/1, because there is room for hands - a separate lifting device is not needed!

The Metos Blackbox, made of foam polypropylene plastic (EPP), was launched on the market a few years ago. The product rapidly became a favourite in kitchens - which is no wonder thanks to features that enable the boxes being used for a wide variety of purposes. The thermal insulation capacity of the EPP is excellent, so the box is ideal for transportation and storage of both hot and cold foodstuffs. Even other basic properties of the material come up to the expectations of professional kitchen staff: lightness, shock resistance, cost-effectiveness and easy cleaning are familiar to all users.



Replaceable handles and straps

METOS BLACKBOX GN1/2 and GN1/1



Blackbox GN1/1 with extra lid and cold bed

The lid of the GN1/2 Blackbox allows the box open both on top and on one side, so containers are easy to load and unload. The GN1/1 Blackbox opens on top only, but plenty of space is provided at the ends to facilitate loading.

For cold transportation, an extra lid to accommodate cold bed cooled in a freezer is available for the GN1/1 box.

Temperature range -40°C - +110°C. Transport trolley on page 230.



*The Blackbox is unbeatable:
Shock- and dishwasher-proof.
Easy to handle, light and stackable.
First-class Finnish quality.
Oil- and chemical-resistant.
Temperature range -40°C - +110°C*

Metos	Code	Dimensions mm	Capacity	Weight
GN1/2 Blackbox	4170035	400x325x230	2xGN1/2-65	0,9 kg
GN1/1 Blackbox	4170028	650x400x300	3xGN1/1-65	2,3 kg
GN1/1 extra lid	4170029	650x400x60		0,4 kg
Cold bed -23°C	4170030	fits inside the extra lid		3,5 kg
Cold bed -1°C	4170031	fits inside the extra lid		3,5 kg
Platform	4170032	670x420 mm	for GN1/1 Black	
Transport trolley	4167226	460x710x900		



Blackbox GN1/2

The Metos Blackbox transport trolley for GN1/1-dimensioned Blackboxes (space between railings 420x690 mm). The railings keep the lowest box in place. The transport trolley is sturdy and of stainless steel throughout. Seamless construction with rounded corners is easy to keep clean. Steel-framed rubber castors Ø125 mm, of which two have brakes.

Stock product



Cold beds



Transport trolley for GN1/1 Blackbox

METOS MAXI BOX



The inner dimensions of the Maxi box are 500x400x320 mm (Note! A GN1/1 container does not fit into the box), the volume being as much as 65 litres. The box is suitable for both hot and cold transportation. Temperature range is -40 °C - +110 °C. In cold transportation, the box can take, for example, a crate of milk cartons. An extra lid to accommodate cold bed is available as an accessory.

Metos	Code	Dimensions mm	Inner dimensions	Weight
Maxi Black	4170042	600x500x400	65 l (500x400x320)	3,6 kg
Maxi extra lid	4186853	600x500x85		0,6 kg
Cold bed -23°C	4170030	<i>fits inside the extra lid</i>		3,5 kg
Cold bed -1°C	4170031	<i>fits inside the extra lid</i>		3,5 kg

Maxi Black Box with extra lid and cold bed



Bakery box

METOS BAKERY BOX

The bakery box is suitable for transporting bakery products and GN containers. It takes a GN1/1-100 container (volume 22 litres). Temperature range -40 °C - +110 °C.

Metos	Code	Dimensions mm	Capacity	Weight
Bakery box	4186821	600x400x170	GN1/1-100	0,8 kg

METOS DISTRIBUTION CONTAINER



The distribution container takes one meat box and a box for prepared food or three bread boxes/prepared food boxes on top of each other at a time. The upper part of the container has a space for a low wire basket that can be equipped with a cold or freezer bed. The wire basket and the cold beds are optional. The container has a pocket for shipping documents and a name plate.

The interior dimensions of the distribution container are 620x420x393 mm and its interior volume is 102 litres. The temperature tolerance is -40 °C-+110 °C.

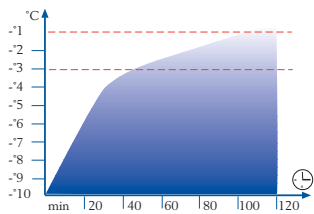
Metos	Code	Dimensions mm	Capacity	Weight	alv 0 %
Distribution container	4208634	700x500x480	GN1/1-100	4 kg	890
Wire basket	4208641	for cold bed			

METOS DELICARE DINNER BOX

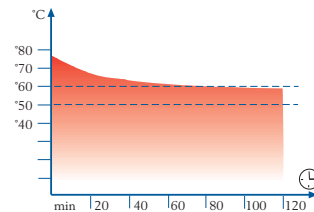


For many people, lunch or dinner is the high point of the day and associated with plenty of expectations. The Metos DeliCare dinner box has been designed taking our customers' special wishes into consideration. DeliCare is suitable for a wide variety of applications, ranging from home care to workplace and hospital catering.

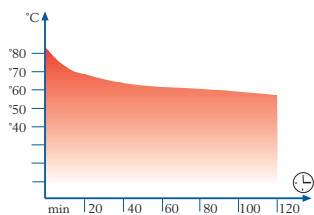
- easy to replenish with Arabia dishes
- light and durable transport box
- preserves food quality up to the serving point
- all components dishwasher-proof
- flexible for different kinds of dishes and distribution methods
- designed for continuous use all round the year



Ice-cream storage 2 hours



Fish soup storage 2 hours



Storage of mashed potatoes and sauce 2 hours

transport box keeps lids firmly in place

space for fingers to lift plates

tightly closing upper and lower part

sturdy lids of dishwasher-proof plastic

guide grooves to facilitate stacking

wall separating cool and hot compartment

cutout for lifting the tray

cutout for removing the lid

place for identification cards

material shock-proof, flexible plastic, dishwasher-proof



Metos

DeliCare dinner box Code 4185151

Includes the following components:

DeliCare lid and bottom	4185169
Arabia Kesti Ø 24 plate	4185673
Plastic lid for plate	4185176
Arabia Kesti Ø 20 soup plate	4185666
Plastic lid for soup plate	4185183
Arabia Savoie 0,25 l bowl for dessert and salad 1 pcs *	4185698
Plastic lid for bowl 1 pcs *	4185225

* DelicCare dinner box includes 2 pcs bowls and 2 pcs lids

DeliCare accessories:

Identification card, red 20 pcs	4185761
Identification card, blue 20 pcs	4185779
Identification card, white 20 pcs	4185786
Identification card, yellow 20 pcs	4185793
Stainless steel wash rack	4167748
Carrier for four boxes, incl. base and strap	4167794
Carrying strap 1750 mm for five boxes	4185881

DeliCare drying and storage trolleys, picture p. 259

Metos DeliCare drying and storage trolley for 64 boxes	4167924
Metos DeliCare drying and storage trolley for 96 boxes	4186966
Platform trolley, dimensioned for 18 dinner boxes	4167755

Stock product



Carrier with strap



Arabia plates and bowls



Identification cards, 20 pcs/bag



Wash rack

METOS SERVIA TRAY TRANSPORT TROLLEY



Metos Servia tray transport trolleys:

- Easy-to-clean wire runners
- Solid and sturdy construction, large buffers
- Convenient to handle ■ Compact size and wrap-around railing allows transport on top
- Dimensioned for GN trays, also other tray sizes available
- Versatile range of accessories; pull bars, extra pairs of wheels, 4-wheel steering, tray shelves, brake mechanism etc.

The Metos Servia trolley range offers versatile opportunities for centralized food distribution. When constructed, special attention has been paid to the stringent hygiene requirements of hospitals. Modular structure together with a wide choice of accessories makes it possible to tailor flexible transport solutions to suit various applications.

Servia tray transport trolleys stand up to heavy use and have many innovative features that ease work.

Wire runners



Double pull bar and locking mechanism*



Large rubber wheels

Quick-lock fixing the doors to the open and closed positions

Servia Delta is a machine washable tray trolley. Automated washing speeds up the handling of trolleys and ensures a high level of hygiene. The Metos Servia Delta trolleys have been so designed that automated washing cleans them easily. As a leading dishwasher manufacturer, Hackman Metos is able to offer the most efficient solutions for the washing of trolleys.



*accessory

Pull bar, Y-model*



Door opens 270°



Handy foot brake*



Large rubber wheels



Rounded inner corners



Quick-lock closed/open

Servia Delta 36 tray transport trolley:

- Ultra-hygienic dishwasher-proof construction
- Rounded inner corners ensure easy cleaning
- Tight double-wall construction
- All components dishwasher-proof
- Smart door opening mechanism saves space (a rack for cups can be placed on two lowest pairs of runners in the pictured model)

Metos	Code	Trays	Cupboards	Wheels/swivelling pcs/Ø	Dimensions mm
Servia 40	4187913	2 x 20 = 40	2	6 / 4 / 200 mm	1206x777x1445
Servia 36	4180929	4 x 9 = 36	2	6 / 4 / 200 mm	1266x777x1340
Servia 27	4185899	3 x 9 = 27	3	6 / 4 / 200 mm	1220x661x1340
Servia 24	4185994	3 x 8 = 24	3	6 / 4 / 200 mm	1220x661x1235
Servia 18	4185955	2 x 9 = 18	2	4 / 2 / 200 mm	856x661x1340
Servia 10	4187494	2 x 5 = 10	2	4 / 2 / 200 mm	856x661x932
Servia 8	4187487	1 x 8 = 8	1	4 / 2 / 200 mm	856x661x1235
Servia 8 / E	4187511	1 x 8 = 8	1	4 / 4 / 125 mm	492x661x1200
Servia Delta 40	3649393	2 x 20 = 40	2	6/4/200 mm	1407x813x1473

METOS A LA CARTE FOOD TRANSPORT AND SERVING TROLLEYS



Quick-lock opens the lids to function as serving shelves.



The bain-marie lid opens up for cleaning.



Metos AlaCarte 80



Rounded corners, seamless construction



Lockable doors



Switches are protected.

Several factors need to be integrated, if you want to arrange first-rate food served economically. It's just this need that the Metos AlaCarte trolley range has been developed for. The versatile features of AlaCarte trolleys together with an extensive range of models enable you to combine food transport and serving with a wide variety of catering systems.

A fresh and delicious meal up to the serving point was the basic idea when AlaCarte trolleys were designed. In practice, this means maintaining the hot and cold chain unbroken. Bain-maries covered by insulated sliding lids form the basic capacity for transporting and serving hot food. The lower part of the trolley can be equipped with heated or refrigerated cupboards as needed. A heated diet compartment and freezer compartment expand possibilities to find an ideal solution for each situation.

Before loading the trolley, bain-maries and heated cupboards can be preheated and refrigerated cupboards can be switched on. This guarantees that food preserves its appetizing quality even under the most demanding transport conditions. Sliding lids function as serving shelves and thus portions can be served direct from the trolley. In this way, the whole transport and distribution operation can be carried through quickly and safely. Today, high-quality catering service is not just complying with temperature and hygiene regulations - in fact, its ultimate goal is to guarantee the best possible customer satisfaction.

All AlaCarte models have four castors dia. 160 mm, of which 2 are swivelling. Truck pull bar and patient card holder available as optional extras.

Metos	Code	Dimensions mm	Bain-marie	Cupboard	Electric connection
AlaCarte 80	4166014	880x680x1000	2xGN 1/1	Refrigerated cupboard	230V 1~ 1,2 kW 10A
AlaCarte 120	4166021	1170x 680x1000	3xGN 1/1	Refrigerated and heated cupboard	230V 1~ 1,5 kW 10A
AlaCarte 120F	4166039	1170x680x1000	3xGN 1/1	Refrigerated and heated cupboard, freezer comp.	230V 1~ 1,6 kW 10A
AlaCarte 120D	4166046	1170x680x1000	3xGN 1/1	Refrigerated and heated cupboard, heated comp.	230V 1~ 1,6 kW 10A
AlaCarte 120 CC	4182778	1170x680x1000	3xGN 1/1	2 pcs refrigerated cupboards	230V 1~ 1,6 kW 10A
AlaCarte 120 HH	4182785	1170x680x1000	3xGN 1/1	2 pcs heated cupboards	230V 1~ 1,6 kW 10A

METOS TERMIA HEATED TROLLEY



Metos Termia 1400 H heated trolley



Metos Termia 1400 H trolley capacity is 10 GN1/1-100 containers



Metos Termia 950 HL heated trolley



Detachable wire runners inside. Thanks to the heat blower the trolley heats up quickly.

Metos Termia is a multipurpose trolley for transporting and storing warm food. Thanks to the openable lid the Termia 950 HL trolley can be used also as a bain-marie for food serving. Thanks to the blower and the stepless temperature adjustment heat is evenly and efficiently distributed within the whole trolley.

The trolley is designed for heavy use. The construction of the trolleys is of sturdy stainless steel throughout. Rubber castors and a large push handle facilitate handling. Castor diameter is 125 mm. Two of the castors have brakes. Seamless construction with rounded edges and detachable wire runners. Housing, lid and door have efficient thermal insulation. Door with sealing and practical locking mechanism. 1.5 m coiled cable and a suspension hook. The trolley is fitted with shock absorbing bumpers.

Capacity of the Termia 950 series is 6 GN1/1-100 containers and for the Termia 1400 series 10 GN1/1-100 containers.

HL = with heating and openable lid
 H = with heating and fixed top
 I = without heating, fixed top



Thanks to the openable lid the trolley can be used in food serving

Easy to clean: seamless construction, detachable runners and lid.



Metos	Code	Dimensions mm	El. connection
Termia 950 HL	4208031	490x770x950	230V 1~ 0.80 kW 10A
Termia 950 H	4208024	490x770x950	230V 1~ 0.80 kW 10A
Termia 950 I	4208017	490x770x950	
Termia 1400 H	4208056	490x770x1400	230V 1~ 0.80 kW 10A
Termia 1400 I	4208049	490x770x1400	

Stock product

METOS CANTINA HOLDING TROLLEYS



Metos Cantina BM-2HL for food transport and serving

Metos Cantina holding trolley models are designed for both centralised and de-centralised food distribution and transport. Special attention has been paid to the very high hygiene level required for instance by hospitals.

The Metos Cantina trolley has been made to last under demanding conditions with heavy wear. The trolleys are made of stainless steel throughout. The seamless rounded basins and cabinets are easy to clean.

The Metos Cantina holding trolley range consists of models with a 2 or 3 holding basins. The trolley can be ordered with an open stand or a holding cabinet with or without sliding covers. The sliding covers also serve as convenient working platforms in serving. The holding basins and cabinet have dedicated temperature control. The holders are dimensioned for GN 1/1-200.

The cabinets have four runner sets dimensioned for GN1/1-100. The doors open 270° at the side and are locked against the frame. All models have four sturdy 160 mm diameter wheels with steel centres, two of which can be locked. The sliding cover opens, turns and locks automatically in the open/close position. The cover has supports e.g. for transport containers. All trolleys have push handles and bumpers. There is an electric plug with a spiral cable under the control panel.

With the use of cold plates the trolleys can also be used also for cold transport. Optional equipment includes a trailer shaft, a food prep board and a case for patient info cards.

Metos	Code	Sliding cover	Basins	Cabinets	Dimensions mm	Electric connection
Cantina BM-2	4208539	no	2	open stand	700x946x900	230V 1~ 1,0 kW 10A
Cantina BM-2H	4208546	no	2	2	700x946x900	230V 1~ 2,0 kW 10A
Cantina BM-2HL	4208553	yes	2	2	752x975x925	230V 1~ 2,0 kW 10A
Cantina BM-3	4208578	no	3	open stand	700x1352x900	230V 1~ 1,5 kW 10A
Cantina BM-3H	4208585	no	3	3	700x1352x900	230V 1~ 3,0 kW 16A
Cantina BM-3HL	4208592	yes	3	3	752x1382x925	230V 1~ 3,0 kW 16A



Metos Cantina BM-2



Separated basins. The sliding plane turns up for cleaning.



Protected control panel and separate temperature controls for the basins and cabinets



Built-in outflow spigot.



The sliding covers have supports for objects transported on top of the trolley

METOS BANQUET TROLLEYS



Metos banquet trolleys GBM 1X and GBM 2X (right)

Metos banquet trolleys provide a flexible and inexpensive method for the short-term storage and transport of foods. Thanks to the elegant design and smooth movement Metos trolleys can be used for many purposes both in kitchens and on customer premises.

Thanks to the blower-heating and the automatic humidification function ready food portions can be kept warm until serving. With special cold plates (accessory) the trolley can also be used for storing products that require cool conditions, such as salads and desserts. Internal dimensioning is GN 2/1. The dishes can be placed either on grated shelves or runners.

The construction is of stainless steel. Plastic bumpers protect metal surfaces from being damaged. Two of the castors can be locked. Both models have a sturdy push handle.

The top of the lower model has transport supports enabling transport of dishes.

The GBM 1X model has 8 runners and 2 grated shelves. The GBM 2X model has 17 runners and 4 grated shelves.

Metos	Code	Dimensions mm	El.connection
GBM 1X	4156264	739x922x1040	230V1~ 10A
GBM 2X	4156265	739x922x1822	230V1~ 10A



METOS LL-600 AND LL-800 HEATED PLATES



Metos LL-800

The Metos heated plate is a durable and efficient heat source. The heating surface is made of thick hard-wearing stainless steel. The frame construction is made of sturdy powder-coated steel. Rubber pads keep the plate firmly in place. Pilot light and stepless temperature control in the front panel. Two sizes available.



Metos LL-600

Metos	Code	Dimensions mm	Electric connection
LL 600	2024045	300x600x115	230V1~ 0,5 kW 10A
LL 800	2024044	800x600x115	230V1~ 1,0 kW 10A

METOS LLM-800 HEATED PLATE



Metos LLM-800

The Metos heated plate is a durable and efficient heat source. The heating surface is made of thick hard-wearing stainless steel. The frame construction is made of sturdy powder-coated steel. Large sneeze guard and illumination above the plate. Rubber pads keep the plate firmly in place. Pilot light and stepless temperature control in the front panel.

Metos	Code	Dimensions mm	Electric connection
LLM-800	4182496	800x600x680	230V1~ 1,0 kW 10A

METOS RH HEATED PLATE

Metos RH heated plates are made of shock-proof thermoglass. Heating element inside the glass. Without temperature control. Ends of durable plastic.

Metos	Code	Dimensions mm	Electric connection
RH, mahogany	4181238	220x720x56	230V1~ 275 W 10A



Metos RH heated plate

METOS COLD PLATES



Metos cold plates

The Metos cold plate is designed for use as a base for cream and milk jugs in serving lines. The plate is openable and of stainless steel throughout. A cold batch cooled in a freezer is used as a cold source inside the plate. Cold batches to be ordered separately, not included in the cold plate.

Metos	Code	Dimensions mm
Metos 250	4186719	250x150x60
Cold batch 250	4170194	
Metos 300	4186726	300x200x60
Cold batch 300	4170211	

Stock product

METOS SOUP WARMER

The Metos soup-warmer is designed for serving soup and porridge from a line or at the breakfast table in self-service restaurants. The warmer body is of shock-proof plastic, the inner dish of stainless steel and the lid of transparent plastic. The hinged lid is fixed to the frame (removable). The inner dish is removable and can be washed in a dishwasher. Volume 11 litres. Lid with ladle cutout. Thermostatically controlled temperature. Holder for a Menu card.

Metos	Code	Dimensions mm	Electric connection
Soup warmer	4162922	Ø 340x407	230V1~ 0,65 kW 10A
Inlay	4162923	volume 11 l	



METOS DROP-IN SOUP WARMER AND BAIN-MARIE

Metos soup warmer



Metos drop-in soup warmer

The volume of the drop-in soup warmer is 10 litres. The warmer structure is stainless steel throughout. Hinged lid with ladle cutout. Thermostatically controlled temperature. A separate control panel can be fixed to the desired place in the fixture.

The bain-marie has two 6-litre dishes with removable lids. GN1/1-100 containers can be used instead of the dishes. Bain marie structure of stainless steel throughout. Thermostatically controlled temperature. A separate control panel can be fixed to the desired place in the housing.

Metos	Code	Dimensions mm	Electric connection
Drop-in soup warmer	4162907	Ø305x254	230V1~ 0,85 kW 10A
Inner dish 10 l	4162910	<i>hinged lid</i>	
Inner dish 10 l	4162917	<i>removable lid</i>	
Bain-marie	4162911	349x552x254	230V1~ 1,65 kW 10A
Inner dish 6 l	4162916	<i>removable lid</i>	

METOS PROFI-LINE SERVING DISHES

Profi-line serving dishes are designed for storage and serving of hot foods at the breakfast table in self-service restaurants. The outer casing and lid are made of copper, the interior of stainless steel. Legs and handles of gold-plated steel. The rectangular Profi-line 12 l accommodates two GN1/2-150 containers. At the rear of the dish there is a hook for the lid. The round Profi-line 7 l accommodates a round dish for storage and serving of soups and porridges. Thermostatically controlled temperature in both dishes.

Metos	Code	Dimensions mm	Electric connection
Profi-line 12 l	4139042	580x360x280	230V1~ 0,4 kW 6A
Round Profi-line 7 l	4139067	Ø 320x280	230V1~ 0,35 kW 6A



Metos Profi-line 12 l



METOS STAND FOR GLASSES AND CUPS

The stylish and handy Metos stand for glasses and cups fits a variety of cups, glasses and plates. Up to 150 glasses fit in the stand. The stand is sturdy and the body is of stainless steel. The shelves rotate easily on ball bearings. Thanks to the spiral construction picking is easy. The shelf diameters are 55, 50 and 40 cm. The shelves have railings and they are of thick shockproof glass. The height of the shelves is adjustable.

Metos	Code	Dimensions mm
Stand for glasses	2025319	Ø 550x600

Stock product

Metos stand for glasses and cups

LAMINATED METOS WOODEN TRAYS



Laminated birch tray

The laminated Metos wooden tray is a classic, which has maintained its popularity from year to year. Elegant wooden trays match different kinds of furnishings. The trays are fitted with rounded edges and durable lacquer coating. Dishwasher-proof.

Product	Code	Dimensions mm
Birch	4112795	530x325 (GN 1/1)
Mahogany	4112918	530x325 (GN 1/1)
Birch	4112989	430x325
Mahogany	4112964	430x325



Mahogany



Tray in reinforced plastic

REINFORCED PLASTIC METOS TRAYS

Trays manufactured of reinforced plastic are hard-wearing and stand up to a lot of use. Due to base design, the trays have excellent stackability and they dry up well even when stacked. Dishwasher-proof, temperature range -50 °C - +140 °C. GN-dimensioned.

Metos	Code	Dimensions mm
Grey	4187014	530x325 (GN 1/1)
Pearl grey	4187021	530x325 (GN 1/1)
Light green	4187039	530x325 (GN 1/1)
Grey café tray	4187141	325x265 (GN 1/2)

Colour samples of reinforced plastic trays



Grey



Light green



Pearl grey



Eight-sided, pearl grey tray

REINFORCED PLASTIC METOS TRAYS

Trays manufactured of reinforced plastic are durable and stand up to a lot of use. Being polygonal, the tray is easy to handle and especially suitable for a round table. Due to base design, the trays have excellent stackability and they dry up well even when stacked. Dishwasher-proof, temperature range -50 °C - +140 °C.

Metos	Code	Dimensions mm
Grey	4187046	425x325
Pearl grey	4187053	425x325
Light green	4187078	425x325

METOS CUTLERY HOLDERS



Cutlery stand with cutlery holders

The Metos cutlery stand and holder are made of stainless steel. The front edge of the stand is slanted towards the customer. The range includes stands for four and six holders. Holders are not included in the stand price. Holder sides and bottom are perforated.

Metos	Code	Dimensions mm
Cutlery stand for four holders	2026301	280x290x130/200
Cutlery stand for six holders	2026302	390x290x130/200
Cutlery holder	2026300	Ø100x140

Stock product

METOS PK MOBILE SERVING COUNTERS

*Pictured from left Metos LJB450,
Metos LB 800 BM and Metos KB 800.
Finishing of cherry colored laminate.*



Metos KB, NB and LB are mobile serving counters with castors, designed for self-service. The trolleys can be used individually or combined to create a self-service line to meet the customer's individual needs.

The trolleys have fold-down tray slides, an illuminated sneeze guard of smoked glass and an upper shelf. The external finish is laminate with rounded edges, while the tops and basin, cupboard doors and upper shelf are of stainless steel. Two of the castors can be locked. The upper shelf can be removed. This will expose the darkened sneeze guard with the perforated shade of the lighting fixture underneath. Serving height is 900 or 750 mm. Available standard colours are cherry, beech and birch. The vertical bars of beech and birch coloured units are in chrome finish, and of brass finish in cherry coloured units.

Buffet serving counters can be provided with following optional extras: ■ tray slides to short sides ■ heat radiating Halotherm instead of fluorescent tube ■ stainless steel kick plates with adjustable legs ■ adjustable legs ■ semicircular serving table ■ tray dispenser cylinders and cutlery holders ■ raised bottom plate ■ tray slides in s/s tubes ■ other laminate colors ■ cutting board and plate dispenser cylinders for serving table ■ glassceramic warm keeping top plate for NB and LB models

Refrigerated	Birch	Beech	Cherry	Dimensions mm
KB 800	4204728	4204502	4200138	800x650/1050x1330/900
KB 800	4204730	4204510	offer	800x650/1050x1180/750
KB 1200	4204732	4204527	4200145	1200x650/1050x1330/900
KB 1200	4204737	4204530	offer	1200x650/1050x1180/750

El. connection 230V1~50Hz 0,43 kW 10 A

Bain-marie	Birch	Beech	Cherry	Dimensions mm
LB 800 BM	4204735	4204534	4200152	800x650/1050x1330/900
LB 800 BM	4204740	4204545	offer	800x650/1050x1180/750
LB 1200 BM	4204767	4204559	4200177	1200x650/1050x1330/900
LB 1200 BM	4204770	4204560	offer	1200x650/1050x1180/750

El. connection 230V1~50Hz 1,8 kW 16 A

Neutral with upper shelf	Birch	Beech	Cherry	Dimensions mm
NB 800	4204781	4204573	4200184	800x650/1050x1330/900
NB 800	4204783	4204575	offer	800x650/1050x1180/750
NB 1200	4204785	4204583	4200191	1200x650/1050x1330/900
NB 1200	4204790	4204585	offer	1200x650/1050x1180/750

El. connection 230V1~50Hz 36 W 10 A

Neutral without upper shelf	Birch	Beech	Cherry	Dimensions mm
TB 800	4204782	offer	offer	800x650/1050x900
TB 800	4204784	offer	offer	800x650/1050x750
TB 1200	4204786	offer	offer	1200x650/1050x900
TB 1200	4204791	offer	offer	1200x650/1050x750

Plate dispenser	Birch	Beech	Cherry	Dimensions mm
LJB 450	4204799	4204598	4200201	450x650x900
LJB 450	4204801	4200210	offer	450x650x750

El. connection 230V1~50Hz 0,7 kW 10 A

Neutral plate dispenser	Birch	Beech	Cherry	Dimensions mm
LJB 450N	4204802	4204805	4204804	450x650x900
LJB 450N	4204803	4204807	offer	450x650x750



*Metos KB refrigerated serving counter,
birch.*

METOS RAINBOW SERVING TROLLEYS



The Rainbow upper part is fitted with a lamp and bent sneeze guards. It can be exchanged with a Proff upper shelf (optional, see p. 160).



All the units have fold-down tray slides on both sides.



The fastening part (optional) is used to connect the units with each other.

Metos Rainbow serving trolleys are mobile serving counters with castors, designed for self-service. The trolleys can be used individually or combined to create a self-service line to meet the customer's individual needs. The trolleys have a new flexible side panel construction which allows easy detaching and changing the panels and free choice of the panel material.

The standard side panel material is steel or melamine plate. Standard melamine colors are birch and cherry imitation and grey. Standard steel plate colors are blue, red, yellow and green. The steel panels have check pattern. Other colors and materials are offered.

The frame of the trolley is of stainless steel. The trolleys have 200 mm wide fold-down tray slides on both sides. The upper part is fitted with lamp and bent sneeze guards of tempered glass. The standard Rainbow upper part can be replaced with a Proff upper shelf (option; see p. 160). The warm trolley upper part can be supplied with a Halotherm heater (option).

The Rainbow plate dispenser takes appr. 140 plates max ø 270 mm. Serving height is 900 or 750 mm. Easy rolling castors, two of which with brakes. Maintenance hatch is easy to reach. With a fastening part (option, code 4309798) the units can be connected to each other.

METOS RAINBOW SERVING TROLLEYS

- easy to change side panels of melamine or steel plate
- selection of standard colors: birch or cherry imitation and grey in melamine, blue, red, yellow and green in steel plate
- two serving heights 900 or 750 mm
- upper part with lamp and bent sneeze guards of tempered glass

Rainbow standard colors



Cold serving trolley with upper part	Code	Dimensions mm	El. connection
CBUS 800	4309701	800x650/1050x900/1365	230V1~50Hz 0,43 kW 16 A
CBUS 800 low	4309705	800x650/1050x750/1215	230V1~50Hz 0,43 kW 16 A
CBUS 1200	4309710	1200x650/1050x900/1365	230V1~50Hz 0,43 kW 16 A
CBUS 1200 low	4309715	1200x650/1050x750/1215	230V1~50Hz 0,43 kW 16 A
CBUS 1200 birch	4309711	1200x650/1050x900/1365	230V1~50Hz 0,43 kW 16 A
CBUS 1200 blue	4309712	1200x650/1050x900/1365	230V1~50Hz 0,43 kW 16 A

Cold serving trolley without upper part	Code	Dimensions mm	El. connection
CB 800	4309703	800x650/1050x900/1365	230V1~50Hz 0,43 kW 16 A
CB 800 low	4309707	800x650/1050x750/1215	230V1~50Hz 0,43 kW 16 A
CB 1200	4309713	1200x650/1050x900/1365	230V1~50Hz 0,43 kW 16 A
CB 1200 low	4309717	1200x650/1050x750/1215	230V1~50Hz 0,43 kW 16 A

Warm serving trolley with upper part	Code	Dimensions mm	El. connection
WBUS 800	4309720	800x650/1050x900/1365	230V1~50Hz 1,8 kW 16 A
WBUS 800 low	4309725	800x650/1050x750/1215	230V1~50Hz 1,8 kW 16 A
WBUS 1200	4309730	1200x650/1050x900/1365	230V1~50Hz 1,8 kW 16 A
WBUS 1200 low	4309735	1200x650/1050x750/1215	230V1~50Hz 1,8 kW 16 A
WBUS 1200 birch	4309731	1200x650/1050x900/1365	230V1~50Hz 1,8 kW 16 A
WBUS 1200 blue	4309732	1200x650/1050x900/1365	230V1~50Hz 1,8 kW 16 A

Warm serving trolley without upper part	Code	Dimensions mm	El. connection
WB 800	4309723	800x650/1050x900/1365	230V1~50Hz 1,8 kW 16 A
WB 800 low	4309727	800x650/1050x750/1215	230V1~50Hz 1,8 kW 16 A
WB 1200	4309733	1200x650/1050x900/1365	230V1~50Hz 1,8 kW 16 A
WB 1200 low	4309737	1200x650/1050x750/1215	230V1~50Hz 1,8 kW 16 A

Serving trolley with upper part	Code	Dimensions mm	El. connection
SBUS 800	4309760	800x650/1050x900/1365	230V1~50Hz 18 W 10 A
SBUS 800 low	4309765	800x650/1050x750/1215	230V1~50Hz 18 W 10 A
SBUS 1200	4309770	1200x650/1050x900/1365	230V1~50Hz 30 W 10 A
SBUS 1200 low	4309775	1200x650/1050x750/1215	230V1~50Hz 30 W 10 A

Serving trolley without upper part	Code	Dimensions mm
SB 800	4309740	800x650/1050x900
SB 800 low	4309745	800x650/1050x750
SB 1200	4309750	1200x650/1050x900
SB 1200 low	4309755	1200x650/1050x750
SB 800 birch	4309741	800x650/1050x900
SB 800 blue	4309742	800x650/1050x900

Heated plate dispenser	Code	Dimensions mm	El. connection
PDB 500	4309780	500x650x900	230V1~50Hz 0,7 kW 16 A
PDB 500 low	4309790	500x650x750	230V1~50Hz 0,7 kW 16 A
PDB 500 birch	4309781	500x650x900	230V1~50Hz 0,7 kW 16 A

Neutral plate dispenser	Code	Dimensions mm
PDB 500N	4309785	500x650x900
PDB 500N low	4309795	500x650x750

Accessories	Code	
Halotherm heater	4309800	for the upper part of the warm trolley
Fastening part	4309798	for connecting the trolleys with each other



Rainbow cold trolley with upper part. The Rainbow line offers a variety of colors. Pictured side panels in yellow melamine.



Warm trolley with upper part. Pictured red steel side panels.



The neutral serving trolleys can be used e.g. for bread serving. The trolley is also available with upper part.



The Rainbow line offers both neutral and heated plate dispenser. The dispenser capacity is appr. 140 plates max ø 270 mm.

Stock product

METOS MENUETTI - MOBILE SERVING LINE



The Metos Menuetti series allows an individualized, mobile serving counter. Special requests like rounded units, display cases and various finishings according to special offer.

Metos Menuetti is a breakfast table, a lunch table and a dinner table. It helps staff to balance peak periods and can be used as a salad table in à la carte restaurants, thus making service more flexible. Metos Menuetti suits well both restaurants and canteens. Thanks to sturdy construction, it stands up to hard use and is easy to clean. Metos Menuetti offers the interior designer a wide choice of components to construct a matching combination, either mobile or static.

Standard units finished with red beech coloured laminate. Self-supporting frame. Fold-down tray slide of sturdy stainless steel with rounded front edge, standard width 170 mm. Two basin sizes: GN 3/1 or GN 2/1. Basin drain in the lower cupboard. Castors Ø 125 mm, two of which lockable. All units supplied with removable kick plates of sturdy stainless steel.

Menuetti serving counters can be tailored according to your need. Following optional accessories available: ■ cone shape lamps with glow bulb or heating bulb ■ declined upper shelf structure for one sided serving ■ upper shelf available to suit GN-dimensioned trays as well ■ shelf material stainless steel or solid wood. ■ rounded units and bread units ■ cashier units ■ tray slide width 270 mm ■ various finishing options available, including all Perstorp IKI and Abet laminate materials as well as veneer ■ static units with adjustable legs.

HEATED UNITS WITH BASIN FOR GN CONTAINERS

The standard Menuetti heated unit includes a straight solid wood upper shelf with a sneeze guard and fluorescent illumination. Basin 160 mm deep. Below full size neutral cupboard. Cupboard inner height 400 mm. Fold-down s/s tray slides 170 mm on both sides. Finishing of beech coloured laminate. S/s kick plates. Castors Ø 125 mm, two of which lockable.



Metos Menuetti ME12W bain-marie. Basin with drain. Below triple-door cupboard.

Metos	Code	Basin	Dimensions mm	Electric connection
ME12W	4116345	GN3/1	1200x700(+tray slides)x900/1465	230V1~ 2,2 kW 10A
ME08W	4150014	GN2/1	800x700(+tray slides)x900/1465	230V1~ 1,4 kW 10A

REFRIGERATED UNITS WITH BASIN FOR GN CONTAINERS

The standard Menuetti refrigerated unit includes a straight solid wood upper shelf with a sneeze guard and fluorescent illumination. Basin 160 mm deep. Below full size neutral cupboard. Cupboard inner height 400 mm. Fold-down s/s tray slides 170 mm on both sides. Finishing of beech coloured laminate. S/s kick plates. Castors Ø 125 mm, two of which lockable.

Metos	Code	Basin	Dimensions mm	Electric connection
ME12C	4116068	GN3/1	1200x700(+tray slides)x900/1465	230V1~ 0,5 kW 10A
ME08C	4150007	GN2/1	800x700(+tray slides)x900/1465	230V1~ 0,5 kW 10A



Refrigeration unit ME12C

SERVING UNITS

The Menuetti serving unit does not include an upper shelf. Below full size neutral cupboard. Cupboard inner height 400 mm. Fold-down s/s tray slides 170 mm on both sides. Finishing of beech coloured laminate. S/s kick plates. Castors Ø 125 mm, two of which lockable.

Metos	Code	Dimensions mm
ME08N	4117698	800x700(+tray slides)x900
ME12N	4150021	1200x700(+tray slides)x900



Serving unit ME08N

PLATE DISPENSERS

The Menuetti plate dispenser has an adjustable plate cylinder according to plate weight. Optional adjustment bars for adjusting plate diameter. Capacity approx. 100 plates, max. Ø 270 mm. The front panel can be opened to facilitate cleaning. Fold-down s/s tray slides 170 mm on both sides. Finishing of beech coloured laminate. S/s kick plates. Castors Ø 125 mm, two of which lockable.

Metos	Code	Dimensions mm	Electric connection
ME04LJ	4117641	400x700(+tray slides)x900	-
ME04LJW	4150039	400x700(+tray slides)x900	230V1~ 0,75 kW 10A



Plate dispenser ME04LJ

TRAY DISPENSER

The Menuetti tray dispenser does not include an upper shelf. Four cutlery holders and spring supported cylinder for 430x325 mm trays. Fold-down s/s tray slides 170 mm on both sides. Finishing of beech coloured laminate. S/s kick plates. Castors Ø 125 mm, two of which lockable.

Metos	Code	Dimensions mm
ME08TJ	4150046	800x700(+tray slides)x900



Tray dispenser ME08TJ

RACK DISPENSER

The Menuetti rack dispenser does not include an upper shelf. Spring supported cylinder for glass racks. Fold-down s/s tray slides 170 mm on both sides. Finishing of beech coloured laminate. S/s kick plates. Castors Ø 125 mm, two of which lockable.

Metos	Code	Dimensions mm
ME08KJ	4150053	800x700(+tray slides)x 900



Rack dispenser

CORNER UNITS

Pictured: 90° corner unit for serving. Standard units with s/s tray slides 170 mm. Finishing of beech coloured laminate. S/s kick plates. Castors Ø 125 mm, two of which lockable.

Metos	Code	Dimensions mm
ME07A	4205094	800x700+(tray slides)x900
ME09A	4205104	800x900+(tray slides)x900



Corner unit

METOS VENEZIA SERVING COUNTERS



The Metos Venezia range is the ultimate in equipment for the dining room. Elegant yet highly rational, the units come equipped with safe, efficient independent refrigeration systems for unbeatable hygiene and display standards. With an array of special features, these products are the result of extensive research into rationalising space.

This line of products synthesises the requirements of functionality, flexibility and elegance for buffets and self service. Thanks to the way they are designed they can be installed easily in any type of environment. With the Metos Venezia the free flow service can be provided in complete freedom. It is available in two standard finishes: walnut and oak.

- *Electronic control of the main functions with digital display.*
- *High efficiency and uniformity of tank temperature.*
- *Raiseable protection on chilled models.*
- *Great care in the quality of the materials used and high finishing level.*
- *Stainless steel elements with rounded edges to ensure maximum cleanability.*



Crono chilled island display is equipped with motor-driven sanitary hood.

METOS VENEZIA SERVING COUNTERS



Venus BMCV heated (model in picture fitted with plate dispenser), ENCV neutral and ERCV refrigerated.

VENUS

The new line of Venus displays in the stand-alone or wall configuration let you display food hygienically and functionally at the right temperature for consumption: hot, neutral or cold. The Venus line can be freely made up with one or more elements according to individual requirements. Shelves connect separate units (optionals).

Each element or zone (hot, neutral, cold), has its own lighting so the food displayed will catch the eye. ERCV cold unit is equipped with a motorised sanitary hood. Display units are accompanied by shelves on which plates or trays can be put. Standard tray slides are 160 mm, 240 mm by special order.

Venus is available in walnut and oak.

Venus	Dimensions mm	Walnut	Oak
ERCV cold unit	1480x710x1370	4309920	4309921
BMCV hot unit	1480x710x1370	4309925	4309926
ENCV neutral unit	1480x710x1370	4309930	4309931
Tray slides 240 / both sides	1480x240	4309940	4309941
Tray slide 160 end		4309942	4309943
Tray slide 240 end		4309944	4309945
Connecting shelf 160	1480x160	4309946	4309947
Connecting shelf 240	1480x240	4309948	4309949
Lower connecting shelf		4309950	4309951

CRONO

This chilled island display can hold up to a maximum of 4 GN 2/1 trays (maximum height 150mm). The tank is in stainless steel, insulated with CFC-free high density polyurethane foam, fitted with a motorised hygienic cap plus a lamp for maximum enhancement of the product. Standard castors.

The bottom part of the standard version consists of a 7-compartment unit fitted with drawers, doors, deep drawers and open units. The drawless version has one deep drawer, doors and open units. With the castors and feet the display can be moved easily into the right position while the precious details, like the profiles and anodised aluminium pipes, brass hinges, doors, frames and solid wood corners make the presentation of the food unique. The tray shelves are optional.

Crono	Dimensions mm	Walnut	Oak
Chilled island display with drawers	1362x1362x1767	4309900	4309901
Chilled island display	1362x1362x1767	4309905	4309906
Tray slide 160		4309910	4309911
Tray slide 240		4309912	4309913
Display tray		stainless 4309914	
Divider GN 1/4		stainless 4309915	



METOS VENEZIA DISPLAY CABINETS FOR WINES

The Metos Venezia range is the ultimate in equipment for the dining room. Venezia display cabinets for wines are chilled cabinets with a wooden structure and small details in solid wood. They are ideal for keeping all white and red wines at the right temperature.

Cabinets are equipped with a lamp and safety lock. The back is isolated with CFC-free high density polyurethane foam, providing perfect insulation against the outside. The adjustable feet and completely extractable unit make these cabinets perfectly functional.

DIONISIO

Dionisio is suitable for holding all types of bottles: Renane, Bordolessi and Chagnotte (max 120 bott.) Thanks to its elegant design, perfect lighting and thermostat controlled cooling, the wines are served at their very best. Cabinet temperature +6...+12°C

Dionisio	Dimensions mm	Walnut	Oak
wine cabinet	830x1200x480	2025330	2025331

BACCO

Bacco is a complete glass display consisting of 2 separate compartments. One compartment is used to keep white wines at a temperature of +6...+12°C and can hold 120 bottles (all types of bottles). The other adjacent compartment has thermostatically controlled temperature for red wines +15...+20°C and can hold 48 bottles.

Bacco	Dimensions mm	Walnut	Oak
wine cabinet 2 compartm.	1900x1200x480	2025335	2025336



Dionisio with walnut finishing



Bacco wine cabinet has two separately adjustable compartments.



METOS SERVING COUNTERS

Metos serving counters make it possible to implement individual dispensing solutions to meet all customer needs.

The units are modular and they can always be rearranged later at your discretion. Metos tray tracks are fixed to the floor. In addition to standard tracks we tailor individual solutions for our customers. Easy maintenance of good hygiene has been taken into account in the serving counter design. Metos design service assists our customers in the planning of the dispensing solutions and their components. Metos installation service does line installations, turnkey if so desired.

We provide separate quotations on all serving counters.



■ The line structure is of sturdy 25 mm laminated particle board. The standard stock laminate colours are beech and birch. Other colours (like the unit shown) by special order.

■ the body of the tray track is of enamelled steel. The body has fastening points for securing it to the floor. The spacing of the supporting poles is 1 meter.

■ the base of the tray track has a 15 cm high protective sheet of brushed stainless steel.

■ the tray track has plastic glide-rails for trays.

■ the front end of the tray is rounded.

■ space under the track for fluorescent or other lighting.

■ the body has space for water, drainage and electric connections.

■ the track body is open on the side of the units, leaving enough space for air circulation between the front panel and the unit. The air space is 15 cm deep and 70 cm high.

■ the tray recess fits app. 150 trays.

■ the serving counter has separate end panels at both ends.

*Quality inside
and out*

METOS SERVING COUNTERS



Bent laminate, color birch.
Stainless steel rails.
Front edge 100 mm.
Rear edge 40 mm.

1



Bent laminate, color cherry.
Stainless steel rails.
Front edge 200 mm.
Rear edge 40 mm.

2



Straight edge laminate.
Plastic rails.
Front edge 60 mm.
Rear edge 40 mm.

3



Stainless steel track with tray runners.
Front edge 60 mm.
Rear edge 40x20 mm.

4



Stainless steel tray track. Standard dimension tubular tray tracks on page 153.

5

Metos serving counters:

- plastic tray runners standard
- recessed stainless steel runners optionally
- available also with solid filler plastic plates
- prices by quote

Examples of front panel structures:

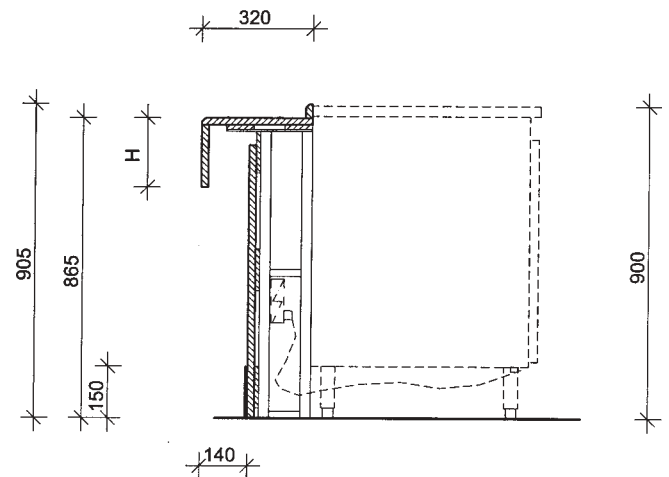
- standard Metos box structure, steel frame, space for cable recess
- kick board of stainless steel, height 150 mm
- alternatives: front panel solid or divided into three parts by stainless steel rails (B)



A



B



Serving counter cross section.

METOS SERVING FRONT



- supporting construction of stainless steel
- side panels easy to change
- adjustable feet
- assembling cover for cables

Metos serving fronts help you to build a distinguished serving station solution with modular units. The serving fronts are suitable for decoration of a distribution line or individual serving island or demo unit. Use the serving fronts for building a distribution line according to your individual requirements!

Metos serving fronts are designed for modular units of 400, 1200, 1600 and 2000 mm. The units are installed separately inside the fronts and they can be easily moved.

The frame of serving front is of steel and the panels can be changed easily.

The top plate is of birch with curved front edge. Panels are of laminated plate. Standard colors are birch, beech, grey and white. Other colors are available upon separate offer.

Metos serving front	Code	Inside dim. mm	Outside dim. mm
1200	4200970	1209x653	1427x903x890
1600	4200971	1612x653	1846x903x890
2000	4200972	2012x653	2246x903x890

Above 1200 mm wide serving fronts with integrated Metos Proff dispensing units (not included in price of fronts).

1200 mm serving front with blue melamine panels. The serving fronts are ideal with Proff units for individual island or complete distribution line. Proff units in the picture are not included in prices of serving fronts.





Kitchen of the Masters



Proff refrigeration equipment and Proff Hot dispensing equipment are designed to meet the wide range of our customer needs. Proff products bring to the professional kitchen flexibility, user-friendliness and optimal compatibility between fixtures and equipment. Metos Proff is a series of easy-to-clean, hygienic and ergonomic fixtures and equipment. The range of stainless steel tops is extensive, which makes a high level of customization possible.

Applications include drawers for beverages, soft drinks, beers and wines. There are drawers for GN containers of different heights for the storage of food ingredients. The smoothly gliding telescopic runners can be removed for cleaning without tools. One intermediary shelf or set of runners comes standard. The cupboard doors close automatically. The bain-maries have precision electronic temperature control. The sturdy adjustable legs

are easy to clean. Proff units can also be equipped with casters.

The efficient and reliable Metos refrigerator cassette model can be serviced quickly. The condenser is conveniently cleaned at the front. The proven reliability of the refrigerator has naturally been one of the fundamentals in its design. The temperature adjustment range is +2...+15 °C. The cooling agent is CFC-free 134A. If needed, Proff refrigeration units can be connected to a central refrigeration unit.

The Proff range features a pleasantly rounded front end and especially the new Metos handle that is ergonomic and easy to clean. A similar special plastic has been used in Metos trolley handles where it has been well received by customers. Reliability is guaranteed by the design work of the well-known industrial designer, Jorma Vennola.



METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



Cold cupboards



Table tops with basin



Saladette



Cold table tops with raised edge



Dispensing solutions



Heated cupboards



Pizza counters



Drawers cold/heated



Work tops

METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



METOS PROFF COLD DRAWER CUPBOARDS FOR GN CONTAINERS



Metos Proff NT-1200 for nine GN1/1 containers.
4200723 pictured.

Metos Proff cold drawer cupboards for GN containers. The drawers have smoothly moving telescopic guiderails on rollers. The continuous structure with rounded edges is ergonomic and easy to keep clean. The cold air flow is distributed evenly throughout the unit. Electronic control system and large digital temperature display. All units have a powerful pull-out cassette refrigeration unit. In addition to this standard range Metos Proff cold drawer cupboards can be assembled at your discretion according to the table on pp. 266-267. The capacities of the standard products presented here are as follows:

NT-800-GN3-MGH: 4 pcs GN1/1-15 drawers.
NT-1200-GN3-MGH-GN3: 7 pcs GN1/1-150 drawers.
NT-1200-GN4-MGH-GN4: 8 pcs GN1/1-100 and 1 pc GN1/1-150 drawers.

Electric connection 230V1~0.5 kW 10A. GN containers are not included.

Cold drawer	Code	Dimensions mm
NT-800-GN3-MGH	4200804	800x650x900
NT-1200-GN3-MGH-GN3	4200811	1200x650x900
NT-1200-GN4-MGH-GN4	4200723	1200x650x900

METOS PROFF GRILL DRAWER CUPBOARDS



Metos Proff GR-1600 grill drawer cupboard (grill equipment not included). 4186885 pictured.

Low-profile Metos Proff GR grill drawer cupboards for GN containers. The height of the unit is 650 mm. The top is well insulated thermally, which prevents the heat from the warm grill equipment from being conducted into the cold space. The drawers have smoothly moving telescopic guiderails with rollers. The uniform construction with rounded edges is ergonomic and easy to keep clean. Cold air is blown evenly throughout the unit. Electronic control and large digital temperature display. All units have a powerful pull-out cassette refrigeration unit. The capacities of the models presented here are as follows:

GR-800-GN2L-ML 2 pcs GN1/1-150 drawers.
GR-1200-GN2L-ML-GN2L 4 pcs GN1/1-150 drawers.
GR-1600-GN2L-GN2L-ML-GN2L 6 pcs GN1/1-150 drawers.
Electric connection 230V1~0.5 kW 10A. GN containers are not included.

Grill drawer	Code	Dimensions mm
GR-800-GN2L-ML	4186941	800x650x650
GR-1200-GN2L-ML-GN2L	4186878	1200x650x650
GR-1600-GN2L-GN2L-ML-GN2L	4186885	1600x650x650

METOS PROFF BEVERAGE DRAWER CUPBOARDS



Metos Proff NT-1200 for five beverage crates.
4200882 pictured.

Metos Proff NT beverage drawer cupboards have smoothly moving telescopic guiderails on rollers. The uniform construction with rounded edges is ergonomic and easy to keep clean. The efficient cold air blow is distributed throughout the unit. Electronic control and large temperature display. All models have an efficient pull-out cassette refrigeration unit. In addition to the standard range Metos Proff beverage drawer cupboards can be assembled at your discretion according to the table on pp. 266-267. The capacities of the models presented here are as follows:

NT-800-BO2-MBO: 3 drawers for beverage crates (2 for wine bottles)
NT-1200-BO2-MBO-BO2: 5 drawers for beverage crates (4 for wine bottles)
NT-1600-BO2-MBO-BO2: 7 drawers for beverage crates (6 for wine bottles)

Electric connection 230V1~0.5 kW 10A.

Beverage drawer	Code	Dimensions mm
NT-800-BO2-MBO	4200875	800x650x900
NT-1200-BO2-MBO-BO2	4200882	1200x650x900
NT-1600-BO2-MBO-BO2	4200755	1600x650x900

METOS PROFF BOTTLE BASINS

Metos Proff BT bottle basins come in standard dimensions. The basin depth is 160 mm. The uniform rounded-edge construction is ergonomic and easy to keep clean. The efficient cold air blow is distributed throughout the unit. Electronic control and large temperature display. All models have an efficient pull-out cassette refrigeration unit. In addition to the standard range Metos Proff bottle basins can be assembled at your discretion according to the table on pp. 266-267. Proff hand out shelves and upper shelves on page 150. Hand out shelves and upper shelves which are build with the unit, must be ordered with the unit.

The capacities of the models presented here are as follows:

BT-800-DSL-MPL: basin GN2/1, left-hand cupboard
 BT-1200-DSL-MPL-DSR: basin GN3/1, left- and right-hand cupboards

Electric connection 230V1~0.5 kW 10A.

Bottle basin	Code	Dimensions mm
BT-800-DSL-MPL	4200917	800x650x900
BT-1200-DSL-MPL-DSR	4200924	1200x650x900



Metos Proff BT-1200 bottle basin with cold cupboards. 4200924 pictured.

METOS PROFF SALADETTE

The uniform rounded-edge construction of Metos Proff ST saladette is ergonomic and easy to keep clean. The efficient cold air blow is distributed throughout the unit. Electronic control and large temperature display. All models have an efficient pull-out cassette refrigeration unit. The counter top has a refrigerated space for GN 1/4 or GN 1/6. In addition to the standard range Metos Proff saladette can be assembled at your discretion according to the table on pp. 266-267. The capacities of the models presented here are as follows:

ST-800-GND-MPL: 3xGN1/6, GN1/1-100 and GN1/1-200 drawers.
 ST-1200-GND-MPL-GND: 6xGN1/6, 2xGN1/1-100 and 2xGN1/1-200 drawers.
 ST-1600-GND-GND-MPL-GND: 7xGN1/6, 3xGN1/1-100 and 3xGN1/1-200 drawers.

Electric connection 230V1~0.5 kW 10A. GN containers, cutting board and protective cover are not included.

Cold counters	Code	Dimensions mm
ST-800-GND-MPL	4200843	800x650x900
ST-1200-GND-MPL-GND	4200868	1200x650x900
ST-1600-GND-GND-MPL-GND	4200748	1600x650x900
Cutting board 800 mm	4188755	800 mm
Cutting board 1200 mm	4188762	1200 mm
Cutting board 1600 mm	4188787	1600 mm
Cover 800 mm	4188794	800 mm
Cover 1200 mm	4187998	1200 mm
Cover 1600 mm	4187733	1600 mm



Metos Proff ST-1200 saladette; GN containers, cutting board and protective cover are optional extras. 4200868 pictured.

Metos Proff STH saladette is similar to Proff ST but with the rear edge space for GN containers raised and inclined forward. A protective cover is standard for this model. This way ergonomics is improved and the cold cupboard space can be fully utilized. The raised GN container space is dimensioned for GN 1/3-150 containers.

The capacities of the standard products are as follows:

STH-800-GN3-MGH: 2xGN1/3, GN1/1-150 -drawers 4 pcs.
 STH-1200-GN3-MGH-GN3: 3xGN1/3, GN1/1-150 -drawers 7 pcs.
 STH-1600-GN3-GN3-MGH-GN3: 4xGN1/3, GN1/1-150 -drawers 10 pcs.
 Electric connection 230V1~0,5 kW 10A. GN containers and cutting board are not included.

Saladette	Code	Dimensions mm
STH-800-GN3-MGH	4200851	800x650x1021
STH-1200-GN3-MGH-GN3	4200853	1200x650x1021
STH-1600-GN3-GN3-MGH-GN3	4200855	1600x650x1021
Cutting board 800 mm	4188755	
Cutting board 1200 mm	4188762	
Cutting board 1600 mm	4188787	



Metos Proff STH-1200 saladette 4200853. GN containers and cutting board are optional extras.

METOS PROFF BAR COUNTER



Metos Proff BA-1600 bar counter. 4200787 pictured.

Metos Proff BA bar counter top has a basin for ice/bottles and an inclined recess for bottles. The drawers have smoothly moving telescopic guide-rails on rollers. The uniform construction with rounded edges is ergonomic and easy to keep clean. The efficient cold air blow is distributed throughout the unit. Electronic control and large temperature display. All models have an efficient pull-out cassette refrigeration unit. In addition to the standard range Metos Proff BA bar counter can be assembled at your discretion according to the table on pp. 266-267. The capacities of the models presented here are as follows:

BA-800-BO2S-MPL:	2 drawers for beverage crates.
BA-1200-BO2S-BO2S-MPL:	4 drawers for beverage crates.
BA-1600-BO2S-BO2S-BO2S-MPL:	6 drawers for beverage crates.

Electric connection 230V1~0.5 kW 10A.

Bar counter	Code	Dimensions mm
BA-800-BO2S-MPL	4200931	800x650x900
BA-1200-BO2S-BO2S-MPL	4200794	1200x650x900
BA-1600-BO2S-BO2S-BO2S-MPL	4200787	1600x650x900

METOS PROFF COLD COUNTERS



Metos Proff NT-1600 cold cupboard with optional drawer above the refrigeration unit.

Table-type horizontal Metos Proff cold counter. Each cupboard has an adjustable grated shelf. Above the refrigeration unit is a place for optional drawer for GN1/1-150 containers. The uniform construction with rounded edges is ergonomic and easy to keep clean. Efficient cold air flow is distributed evenly throughout the unit. Electronic control and large temperature display. All models have an efficient pull-out cassette-type refrigeration unit. The capacities of the standard models presented here are:

NT-800-DSL-MPL	1 section
NT-1200-DSL-MPL-DSR	2 sections
NT-1600-DSL-DSL-MPL-DSR	3 sections

Electric connection 230V~ 0.5kW 10A. GN containers not included.

Cold counter	Code	Dimensions mm
NT-800-DSL-MPL	4200920	800x650x900
NT-1200-DSL-MPL-DSR	4200927	1200x650x900
NT-1600-DSL-DSL-MPL-DSR	4200933	1600x650x900

METOS PROFF NEUTRAL CUPBOARDS



Metos Proff NC-1200. 4205168 pictured.

The standard widths of the Metos Proff neutral cupboards are 400, 800, 1200 and 1600 mm. The cupboards have a middle shelf with an adjustable height. The uniform construction with rounded edges is ergonomic and easy to keep clean. In addition to the standard range Metos Proff NC neutral cupboards can be assembled at your discretion with other Proff units.

Metos	Code	Dimensions mm
NC-400	4205136	400x650x900
NC-800	4205143	800x650x900
NC-1200	4205168	1200x650x900
NC-1600	4205175	1600x650x900

Stock product

METOS PROFF BAIN-MARIES

The standard widths of Metos Proff bain-maries are 400, 800 and 1200 mm (pictured). The base houses a heated cupboard with guiderails for GN containers. One cupboard section will fit three GN1/1-100 containers. The bain-marie is thermally insulated. The cupboard doors have sealings. The temperature can be set with a thermostat exactly to the desired level between 40 and 90 °C. The basin construction is seamless and has a drain faucet. The uniform construction with rounded edges is ergonomic and easy to clean. In addition to the standard range Metos Proff bain-marie can be assembled at your discretion according to the table on page 291-293. Proff hand out shelves and upper shelves on page 160. Hand out shelves and upper shelves which are build with the unit, must be ordered with the unit.

Electric connection: BM-400 230V1~1,5 kW 10A; BM-800 230V1~2,1 kW 16A; BM-1200 230V1~3,5 kW 16A. GN containers are optional.

Bain-marie	Code	Dimensions mm
BM-400-TDRR	4203234	400x650x900
BM-800-TDRL-TDRR	4203241	800x650x900
BM-1200-TDRL-TDRL-TDRR	4203259	1200x650x900



Metos Proff BM-1200 bain-marie. 4203259 pictured.

Metos Proff BM2 and BM3 bain-maries are similar to Proff BM bain-maries, but they are fitted with separate GN1/1 dimensioned basins. Each basin has efficient temperature control and drain faucet. The cupboard section has one heating.



Electric connection: BM2-800 230V1~2,1 kW 16A; BM3-1200 230V1~3,5 kW 16A. GN containers are not included.

Bain-marie	Code	Dimensions mm
BM2-800-TDRL-TDRR	4203403	800x650x900
BM3-1200-TDRL-TDRL-TDRR	4203428	1200x650x900



Metos Proff BM3-1200 bain-marie with separate basins. Pictured 4203428.

METOS PROFF HEATED COUNTERS

Standard widths of Metos Proff heated counters are 800 and 1200 mm (pictured). Counter with a heated top, underneath a heated cupboard that contains guiderails for GN containers. One cupboard section fits five GN1/1-100 containers. The section doors have sealings. The cupboard temperature can be set with a thermostat exactly at the desired level between 40 and 90 °C. The temperature of stainless steel top is max 60°C. The temperature of WTG glass ceramic counters can be set with a thermostat between 40 - 90 °C. The uniform construction with rounded edges is ergonomic and easy to keep clean. In addition to this standard range Metos Proff WT heated counters can be assembled at your discretion according to the table on page 291-293.

The electric connection: WT-800 230V1~2,2 kW 16A; WT-1200 230V1~3,3 kW 16A; WTG-800 230V1~1,8 kW 16A; WTG-1200 230V1~2,7 kW 16A. GN containers are optional.

Heated unit with heated top	Code	Dimensions mm
WT-800-DRLW-TDRR	4203298	800x650x900
WT-1200-DRLW-DRLW-TDRR	4203308	1200x650x900
WTG-800-TDRL-TDRR	4203310	800x650x900
WTG-1200-TDRL-TDRL-TDRR	4203312	1200x650x900

Heated unit with neutral top	Code	Dimensions mm
NTW-800-DRLW-TDRR	4203587	800x650x900
NTW-1200-DRLW-DRLW-TDRR	4203594	1200x650x900

Proff castors	Code
Castors 100 mm	4188628

Please order castors together with the counter.



Metos Proff WT-1200 heated counter (NB. Standard model is with adjustable feet. Castors are optional extra)

METOS PROFF PLATE DISPENSERS



Metos Proff PDW plate dispensers take appr. 130 plates of max 270 mm dia. The dispenser has a stepless temperature regulation, adjustable spring pressure and a good thermal insulation.

The PD model is similar to PDW model, but has no heating.

Both models are can be fitted with optional AB adjustment bars for adjusting plate diameter.

Metos	Code	Dimensions mm	El. connection
PD	4203957	400x650x900	-
PDW	4203971	400x650x900	230V 1~ 0,75 kW 10A
AB	4203980	adjustment bars for plate dispenser	



Metos PDW plate dispenser

METOS PROFF WATER DISPENSER

Metos PWD water dispenser

The hourly capacity of the Metos Proff PWD-04 water dispenser is 40 litres. The top has a glass dispenser and a sink with a drain for drip water.

The PWD-04A model is built into a Proff worktable body.

The PWD model is delivered without an outer casing and is designed for insertion into a line structure.

E-models have electronic faucet. There is a sensor for water flow and the dosage can be easily adjusted for the present glass size. This model guarantees high standard of hygiene for water dispensing.



Electronic faucet of E-model.

Metos	Code	Dimensions mm	El. connection
PWD-04A	4203315	400x650x900	230V 1~ 0,3 kW 10A
PWD-04B	4110036	400x650x900	230V 1~ 0,3 kW 10A
WDE-04A	4203330	400x650x900	230V 1~ 0,3 kW 10A
PWDE-04B	4203337	400x650x900	230V 1~ 0,3 kW 10A

METOS PROFF HAND OUT SHELF

The structure of the Metos Proff hand out shelves is of stainless steel and hardened glass. The glass parts are easy to remove for cleaning.

HSR is a separate model for retro-installation.

HS model is fixed. Order together with Proff fixture.

Metos	Code	Dimensions mm
HSR-800	4205026	795x210x300
HSR-1200	4205029	1195x210x300
HS-800	4205025	795x210x300
HS-1200	4205028	1195x210x300
HS-1600	4205027	1595x210x300

The Metos Proff hand out shelf has a glass shelf and a glass front panel



METOS PROFF UPPER SHELF

The structure of the Metos Proff upper shelves is of stainless steel. The sneeze guard is of hardened glass. Shelf width is 280 mm. The range includes one and two side shelves with either fluorescent tube lighting (L) or a Halotherm heat radiator (H). Proff upper shelves are always ordered together with a Proff fixture.

Upper shelf with lighting	Code	Dimensions mm	kWh
US-800-1L	4205075	800x507x483	0,18
US-800-2L	4205074	800x507x483	0,18
US-1200-1L	4205077	1200x507x483	0,3
US-1200-2L	4205076	1200x507x483	0,3
Upper shelf with heat radiat.	Code	Dimensions mm	kWh
US-800-1H	4205071	800x507x483	0,4
US-800-2H	4205070	800x507x483	0,4
US-1200-1H	4205073	1200x507x483	0,6
US-1200-2H	4205072	1200x507x483	0,6



Metos Proff upper shelf with double-sided sneeze guard.

Stock product

METOS PROFF FREEZER

Metos Proff freezers are suitable for many different uses. The uniform round-edge construction is ergonomic and easy to clean. Electronic control system, efficient cooling machine. Temperature regulation range -18...-22°C.

The capacities of the products presented here are as follows:

AFNT-1200 2 cupboards, rails for 5 GN containers in each
 AFNT-1600 3 cupboards, rails for 5 GN containers in each
 AFGN-1200 4 drawers for GN 1/1 150, 1 drawer for GN 1/1 200
 AFGN-1600 5 drawers for GN 1/1 150, 2 drawers for GN 1/1 200

AFGR-1200 3 drawers for GN 1/1 150
 AFGR-1600 4 drawers for GN 1/1 150
 AFGR-2000 6 drawers for GN 1/1 150

GN pans not included.

Proff freezer	Code	Dimensions mm	kW
AFNT-1200	4209455	1200x650x900	0,9kW
AFNT-1600	4209456	1600x650x900	1,3kW
AFGN-1200	4209460	1200x650x900	0,9kW
AFGN-1600	4209461	1600x650x900	1,3kW
Proff grill freezer	Code	Dimensions mm	kW
AFGR-1200	4209474	1200x650x600	0,8kW
AFGR-1600	4209475	1600x650x600	0,9kW
AFGR-2000	4209476	2000x650x600	1,3kW



METOS PIZZAPROFF PIZZA COUNTER

The Metos Pizzaproff pizza counter can be installed within a food preparation line on customer premises. The counter and the raised edges are of granite. GN-dimensioned cold ingredient basin above the counter, upper section of shockproof glass.

Below there is a cupboard and 7 GN1/1-150 drawers. The GN containers are optional.

Pizza counter	Code	Dimensions mm	El. connection
Pizzaproff	4209480	1600x800x900/1300	230V1~0,7 kW



Metos Pizzaproff pizza counters and Deli cold basin

METOS PROFF CHEF'S WORK STATION

The Chef's work station has been designed together with one of the leading chefs in Finland. The basic structure is 800 mm wide Proff stainless steel working table with drawers and cupboard underneath. In drawers there is a frame for GN-containers. In cupboard there is a plastic waste bin and the top plate has a waste hole. The collar of waste hole can be easily removed for washing in dishwasher. There is also a wooden holder for knives and a sharpener. On the left side there is foldable side plate.

A wooden cutting plate 600 x 450 x 50 mm and spice rack are standard accessories.

Metos	Code	Dimensions mm
CS800	4204290	800x650x900



Metos Proff chef's work station increases flexibility in restaurant kitchen. It is also a distinguished piece of furniture for public areas.

METOS DELI COLD BASIN

Metos Deli cold basin with glass guard.



Metos Deli is a handy cold basin that fits in small spaces, designed for display in serving lines, stores and traffic stops. The cold basin can also be used in pizza and salad work stations and sandwich bars.

The cold basin is easy to transfer. The basin can be placed freely on tabletops or installed within the work space above the table top level with support legs or a shelf. The basin is dimensioned for GN containers. The basin temperature +2°C...+10°C. The basin construction is of stainless steel throughout. The glass section is of shockproof glass.

Deli without glass	Code	Dimensions mm	El. connection
VP1400	4209406	1420x380x240	230V1~0,17 kW 10A
VP1600	4209407	1600x380x240	230V1~0,17 kW 10A
VP1800	4209408	1800x380x240	230V1~0,17 kW 10A
VP2000	4209409	1960x380x240	230V1~0,17 kW 10A
VP2100	4209410	2150x380x240	230V1~0,17 kW 10A
VP2500	4209411	2500x380x240	230V1~0,17 kW 10A
Deli with glass section	Code	Dimensions mm	El. connection
VPG1400	4209431	1420x380x240	230V1~0,17 kW 10A
VPG1600	4209432	1600x380x240	230V1~0,17 kW 10A
VPG1800	4209433	1800x380x240	230V1~0,17 kW 10A
VPG2000	4209434	1960x380x240	230V1~0,17 kW 10A
VPG2100	4209435	2150x380x240	230V1~0,17 kW 10A
VPG2500	4209436	2500x380x240	230V1~0,17 kW 10A



METOS FREEZER



Metos freezer can be combined with the Proff series. Standard model has cupboards, pictured model by special order.

A low-construction freezer with a sturdy working counter top for food preparation line. Can be combined with all Proff equipment and fixtures. The standard range includes a model with door, drawers on special order. Cupboards have one adjustable grated shelf. Efficient thermal insulation and pull-out machinery unit.

Storage temperature -15...-20°C. Hygienic construction with rounded edges is of easy to keep clean stainless steel throughout. Freezer can also be delivered without counter top and with legs of different heights.

Freezer	Cupboards	Code	Dimensions mm	El. connection
1000	1 pc	4209458	928x700x850	230V1~0,48 kW 10A
1400	2 pcs	4209465	1396x700x850	230V1~0,48 kW 10A
1900	3 pcs	4209469	1860x700x850	230V1~0,9 kW 10A
2400	4 pcs	4209472	2324x700x850	230V1~1,32 kW 10A

METOS STAINLESS STEEL TRAY TRACK

Metos tray track can be fixed in front of different distribution lines conveniently by its brackets. It can be fixed to supporting wall structures, lining materials or directly to dispensing units. Metos design service will help in the design of food dispensing systems and tracks, when needed. The track is delivered tailor-made to customer specifications.



Order-to-size Metos s/s tray track.

Metos	Code	Dimensions mm
Tray track	4185056	800x270
Tray track	4185063	1200x270
Tray track	4185088	à 1m x 270
Angle 45°	4185095	
Angle 90°	4185137	
Hinge	4185140	



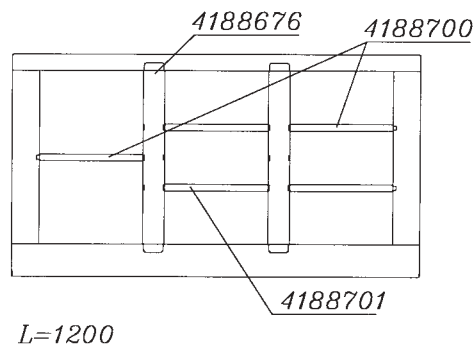
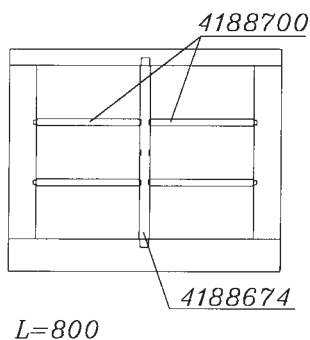
Standard tray track 800 and 1200 mm.

METOS PROFF GN DIVIDERS

Lifting and placing GN containers is facilitated with locking Proff GN dividers.

Metos	Code	Dimensions mm
DL800 divider	4188674	554x31, 800 mm basin
DL1200 divider	4188676	554x64, 1200 mm basin
DS divider	4188700	317x20, to the side
DM divider	4188701	310x20, to the middle
GN divider set 800	4188710	800 basin, incl. 1 pc 4188674 and 3 pcs 4188700
GN divider set 1200	4188712	1200 basin, incl. 2 pcs 4188676, 3 pcs 4188700 and 1 pc 4188701

Stock product



METOS PKH GLASS DISPLAYS



The amount of cold air can be adjusted separately for each shelf by adjustment bars.

The Metos PKH glass display is a modern unit for self-service and attended service designed to be integrated in the food distribution line. The display temperature can be adjusted for each shelf according to displayed products. The generous shelf spacing and easy-to-open doors make self-serving quicker.

With PKH glass display units the condensation water problem has been eliminated and cold air is evenly distributed around food products. The body isolation is of CFC-free moulded urethane. The visible surfaces are of stainless steel. Lighting with long-life T-5 fluorescent tubes and electronic ballast. High efficiency and low energy consumption.

The cold well is also lit. Food service operations increasingly place crushed ice, desserts and other foods in the basins, so their lighting has become important. The shelves have a separate temperature control, so that their temperature can be set precisely at the desired level. Spacious, refrigerated cupboard below.

- spacious undivided cold cupboard with an adjustable shelf.
- service-friendly cassette unit
- digital thermostat controls the temperature, takes care of defrosting automatically and displays possible feeler problems.
- automatic evaporating or defrost drainage.

Luxus PKH	Code	Dimensions mm	El. connection 230V1~50Hz
PKH 800-2, 2 shelves	4200554	800x650x1490	0,75 kW 10A
PKH 1200-2, 2 shelves	4200561	1200x650x1490	0,85 kW 10A
PKH 800-2P, 2 shelves, neutral	4200563	800x650x590	50 W 10A
PKH 1200-2P, 2 shelves, neutral	4200572	1200x650x590	50 W 10A
PKH-2H rack stand	4200390	560x557x603	guide rails for 2 racks
KT-PKH rack trolley	4127060	610x610x1490	guide rails for 2+3 racks and shelf

Installation drawing on page 294



Cold blow is directed also to upper level of the basin.

METOS STAR GLASS DISPLAYS

The open Metos STAR line glass display never goes unnoticed. The generous shelf spacing and the totally open structure make self-serving easier and enhance the attractiveness of the product.

The body structure is of stainless steel. The base of the 1200 units has a refrigerator. The side profiles of the upper section are of anodized aluminum and glass. The shelves and the sliding doors on the user side are of glass. The cold air flows through the shelves from above, which guarantees efficient refrigeration. Metos Star glass displays are completely CFC-free.

The Metos Star is the optimal solution for heavy customer flow.

C model marking: connected to a central unit. Delivered without own compressor.

- lighting for each shelf and basin
- basin depth 150 mm
- with own refrigerator or with central refrigeration connection
- automatic defrost water evaporation
- table-mounted rack stand available



Refrigerated displays	Code	Dimensions mm	230V1~50Hz
STAR 800M	4182337	800x650x900+650	980 W 10A
STAR 800C	4182344	800x650x900+650	280 W 10A
STAR 1200M	4182351	1200x650x900+650	1000 W 10A
STAR 1200C	4182369	1200x650x900+650	320 W 10A
Neutral displays	Code	Dimensions mm	230V1~50Hz
STAR 800N	4182376	800x650x650	100 W 10A
STAR 1200N	4182383	1200x650x650	100 W 10A
Table-mounted rack stand for 2 racks		Code	Dimensions mm
STAR 600		4182425	600x630x650

METOS PKDC ICE WELLS



Metos PKDC is a smart and attractive new serving solution for self-service and attended service to be integrated into the line. The cold well can be used for bottles or it can be filled with crushed ice. An inclined frost shelf and a glass shield are located above the basin.

The body is of CFC-free moulded urethane. The visible surfaces are of stainless steel. The frost shelf and the basin are lit. The shelf has a drain for condensed water.

- spacious undivided cold cupboard with an adjustable shelf.
- digital thermostat controls the temperature, takes care of defrosting automatically and displays possible feeder problems.
- automatic evaporating or defrost drainage.

Metos	Code	Dimensios mm	El. connection 230V1~50Hz
PKDC 1200	4200577	1200x650x1500	750 kW 10A

METOS LUXUS PKI AIR CURTAIN DISPLAYS



Metos Luxus line glass display range provides many efficient solutions for a mouthwatering product presentation. Model shown is Luxus PKI 800. Well designed overall lighting in the display highlights the product. In addition, in the Metos glass displays ensure that the products can be reached easily. The doorless alternatives in particular support your merchandizing.

Metos Luxus PKI air curtain display has open basin and shelves without doors. The open construction facilitates self-serving, increases sales and makes serving quicker. The basin and the lower shelf are refrigerated, and the upper shelf is neutral.

Metos Luxus PKI air curtain displays feature sturdy moulded polyurethane bodies. The coolant is CFC-free. All visible surfaces are of brushed stainless steel. The end profiles are of 10 mm thick acryl. Hidden reflector glass displays the products without obstructing the view of the attendant. Microprocessor controlled automation handles the temperature control and the defrosting automatically. Refrigerated lower cupboard has no centre beam and comes with adjustable shelf. Separate lighting on each shelf.

Luxus refrig. air curtain display	Code	Dimensions mm	El. connection 230V1~50Hz
PKI 800	4200353	800x650x1490	0,75 kW 10A
PKI 1200	4200378	1200x650x1490	0,85 kW 10A

Rack stand	Code	Dimensions mm	
PKKT 2	4200385	550x650x598	for 2 racks
Rack trolley	Code	Dimensions mm	
KT-PK-2	4208151	610x610x1500	guide rails for 2+3 racks, shelf

Installation drawing on page 294.

- refrigerated lower cupboard has no centre beam and comes with adjustable shelf
- end profiles are of 10 mm thick acryl
- efficient Bairo lighting reflects the products in a supremely tempting manner (optional)
- hidden mirror sliding doors on ball bearings reflect the products efficiently without obstructing attendant view
- microprocessor control handles temperature control and defrosting automatically
- delivered with lockable lower cupboard



METOS LUXUS PK DISPLAYS



Metos PK glass display range provides many efficient solutions for a mouthwatering product presentation. Model shown is Luxus PK 1200-3. Metos glass displays present products well, and products can be easily reached. Metos displays are designed for heavy use. Efficient refrigeration system and easy-to-clean construction ensure high hygiene level.

Luxus refrigerated display	Code	Dimensions mm	El. con. 230V1~50Hz
PK 800-2, 2 shelves	4200219	800x650x1490	0,75 kW 10A
PK 800-3, 3 shelves	4200226	800x650x1630	0,75 kW 10A
PK 1200-2, 2 shelves	4200233	1200x650x1490	0,85 kW 10A
PK 1200-3, 3 shelves	4200258	1200x650x1630	0,85 kW 10A

Luxus neutral table display	Code	Dimensions mm	El. con. 230V1~50Hz
PK 800-2 P, 2 shelves	4200314	800x650x590	36 W 10A
PK 800-3 P, 3 shelves	4200321	800x650x730	54 W 10A

Rack stand	Code	Dimensions mm	
PKKT 2	4200385	550x650x598	for 2 racks
PKKT 3	4200392	550x650x738	for 2 racks
Rack trolley	Code	Dimensions mm	
KT-PK-2	4208151	610x610x1500	guide rails for 2+3 racks, shelf
KT-PK-3	4208169	610x610x1640	guide rails for 3+3 racks, shelf

Installation drawing on page 294.

Stock product

Metos Luxus PK glass display has open bottle basin and glass shelves with doors. 800 mm wide display has one door, and 1200 mm wide model has two doors. Ball knob handle. Each shelf is supplied with lighting.

Metos Luxus PK glass displays feature sturdy moulded polyurethane bodies. The coolant is CFC-free. All visible surfaces are of brushed stainless steel. The end profiles are of 10 mm thick acryl. Hidden reflector glass displays the products without obstructing the view of the attendant. Microprocessor controlled automation handles the temperature control and the defrosting automatically. The display comes as a self-service model and an attended model, totally refrigerated and as a simple table display, all with either 2 or 3 shelves. Refrigerated lower cupboard has no centre beam and comes with adjustable shelf.

- refrigerated lower cupboard has no centre beam and comes with adjustable shelf
- end profiles are of 10 mm thick acryl
- efficient Bairo lighting reflects the products in a supremely tempting manner (optional)
- hidden mirror sliding doors on ball bearings reflect the products efficiently without obstructing attendant view
- microprocessor control handles temperature control and defrosting automatically
- delivered with lockable lower cupboard



METOS LUXUS AND PKK LINE GLASS DISPLAYS



Metos Luxus glass display range provides many efficient solutions for a mouthwatering product presentation. Model shown is Luxus KL 1200-3. Well designed overall lighting in the display highlights the product. In addition, in the Metos glass displays ensure that the products can be reached easily. The doorless alternatives in particular support your merchandizing.

Metos Luxus KL display has open bottle basin and glass shelves, each with one glass door. One lighting device in the top. The lower edge of the door is bent up to serve as a handle.

Metos Luxus line glass displays feature sturdy moulded polyurethane bodies. The coolant is CFC-free. All visible surfaces are of brushed stainless steel. The end profiles are of 10 mm thick acryl. Hidden reflector glass displays the products without obstructing the view of the attendant. Microprocessor controlled automation handles the temperature control and the defrosting automatically. The display comes as a self-service model and an attended model, totally refrigerated and as a simple table display, all with either 2 or 3 shelves. Refrigerated lower cupboard has no centre beam and comes with adjustable shelves.

- refrigerated lower cupboard has no centre beam and comes with adjustable shelves
- end profiles are of 10 mm thick acryl
- hidden mirror sliding doors on ball bearings reflect the products efficiently without obstructing attendant view
- microprocessor control handles temperature control and defrosting automatically
- delivered with lockable lower cupboard

Luxus refrigerated display	Code	Dimensions mm	El. connection 230V1~50Hz
KL 800-2, 2 shelves	4200402	800x650x1490	0,7 kW 10A
KL 800-3, 3 shelves	4200427	800x650x1630	0,7 kW 10A
KL 1200-2, 2 shelves	4200434	1200x650x1490	0,75 kW 10A
KL 1200-3, 3 shelves	4200441	1200x650x1630	0,75 kW 10A

Luxus neutral table display	Code	Dimensions mm	El. connection 230V1~50Hz
PL 800-2, 2 shelves	4200508	800x650x590	18 W 10A
KL 800-2P, 3 shelves	4200515	800x650x730	18 W 10A

Rack stand	Code	Dimensions mm	
PKKT 2	4200385	550x650x590	for 2 racks
PKKT 3	4200392	550x650x738	for 3 racks

Rack trolley	Code	Dimensions mm	
KT-PK-2	4208151	610x610x1500	guide rails for 2+3 racks, shelf
KT-PK-3	4208169	610x610x1640	guide rails for 3+3 racks, shelf

Installation drawing on page 294.



METOS NORMIX AIR CURTAIN DISPLAY UNITS

The Metos Normix air curtain unit is a space-saving solution for the self-service sale of products requiring cold storage. Three shelves and a basin form a total display area of 1,36 m². An adjustment mechanism allows the shelves to be tilted, providing a better display of the products. The temperature adjustment range is +2...+4 °C. Electronic thermostat and electric evaporation of condensation water. The shelves measure 820x385 mm. The basin measures 820x520 mm.

Other available frame widths are 700, 900, 1000 and 1200 mm. The outer lining is of steel plate white enamel. All models are also available with rust lining.

- three shelves and a basin form a generous display area of 1.36 m²
- machinery placed behind the front grill is easy to clean by vacuuming
- the fluorescent light in the upper mask attractively displays the products on the shelves and in the basin
- the energy curtain keeps the unit refrigerated and protects the products

Metos	Code	Dimensions mm	Electric connection
Normix 90DL-M	4201002	880x660x1780	230V 1~1,37 kW 10A



Optional energy curtain rolling down from the upper section protects products between consumer interfaces and saves energy.



The refrigeration machinery is located in the lower section. The condenser is easy to clean.

The Normix air curtain unit is a space-saving solution for the self-service sale of products requiring cold storage. Three shelves and a basin form a good size display area. Products are attractively displayed and easy to reach on the inclined shelves.

METOS LUXUS BAKERY GLASS DISPLAYS



Metos Luxus glass displays for bakeries enable the creation of individual service and self-service solutions.

Metos Luxus glass bakery displays for individualized bakery shops and bakery cafés. Versatile colour schemes and surface materials provide an extensive range of alternatives for interior designs. Luxus glass displays have been designed with a number of special features that are the result of an extensive product development program. A light flow of warm air is directed to the curved front glass to eliminate condensation on the glass surfaces, harmful during humid summer days.

Luxus bakery displays are also delivered as self-service models that are open in the front and can be integrated into a self-service line. The standard model comes with two shelves, and the bottom has an inclined low profile basin. If needed, the height of the lower section can be changed when ordering. When several displays are joined, the 40 mm end profiles are left out.

The rotating Luxus PKRE bakery glass cupboard draws attention and provides an aesthetically appealing presentation. The display surface is used efficiently. An infrared sensor stops the display when a hand reaches inside. The display has a single shelf (pictured). A two-shelf model and mobile model are also available.

Luxus bakery displays can be supplied with following optional extras: pull-out shelf, bärö lighting, table for bags.



Rotating Metos Luxus PKRE glass displays for bakeries draw attention and are a feast for the eyes.

METOS LUXUS BAKERY GLASS DISPLAYS



The Luxus PKO bakery glass displays with open fronts can be integrated into the self-service line. Your customers will find it virtually impossible to resist.

Metos Luxus PKS	Code	Dimensions mm	El. connection 230V1~50Hz
PKS 1000-N, neutral display	4200025	1000x800x1225	54 W 10A
PKS 1000-C, refrigerated display	4200032	1000x800x1225	0,9 kW 10A
PKS 1400-N, neutral display	4200057	1400x800x1225	108 W 10A
PKS 1400-C, refrigerated display	4200064	1400x800x1225	1,1 kW 10A
PKS 45° N, neutral angle	4200096	940x800x1225	45 W 10A
PKS 45° C, refrigerated angle	4200106	940x800x1225	0,9 kW 10A

Metos Luxus PKRE	Code	Dimensions mm	El. connection 230V1~50Hz
PKRE, rotating display	4200113	Ø1012x1360	1,1 kW 10A

Metos Luxus PKR	Code	Dimensions mm	El. connection 230V1~50Hz
PKR 1000-N, curved front glass, neutral	4200579	1000x800x1225	54 W 10A
PKR 1000-C, curved front glass, refrigerated	4200586	1000x800x1225	0,9 kW 10A
PKR 1400-N, curved front glass, neutral	4200593	1400x800x1225	108 W 10A
PKR 1400-C, curved front glass, refrigerated	4200603	1400x800x1225	1,1 kW 10A

Metos Luxus PKO	Code	Dimensions mm	El. connection 230V1~50Hz
PKO 1000-N, open front, neutral	4200635	1000x775x1280-1480	54 W 10A
PKO 1000-C, open front, refrigerated	4200642	1000x775x1280-1480	0,9 kW 10A
PKO 1400-N, open front, neutral	4200667	1400x775x1280-1480	108 W 10A
PKO 1400 C, open front, refrigerated	4200674	1400x775x1280-1480	1,1 kW 10A
PKO 45° N, open front angle, neutral	4200988	920x775x1280-1480	45 W 10A
PKO 45° C, open front angle, refrigerated	4200995	920x775x1280-1480	0,9 kW 10A

Installation drawing on page 295-296.

METOS REFRIGERATORS AND FREEZERS

Metos refrigerators and freezers are designed to stand up to tough use in demanding conditions. Stainless steel exterior and interior. Cabinets are supplied with an electronic control system for regulating and monitoring temperature and defrosting. Fan fixed to the ceiling distributes cold air evenly all over the cabinet. The cabinets are completely CFC-free. Refrigerant is R134a in TN models and R404A in BT models. Built-in defrost and evaporation of condensation water. Control panel with a large digital display. Lockable doors. All cabinets also available with central refrigeration attachment. In the L model, the door is left-handed and in the R model right-handed (hinges on the right).

A model cabinets are supplied with four stainless grid shelves. Shelves adjustable at every 50 mm. A models also comprise meat/fish cabinets with lower temperature (TNN) and refrigerators and freezers with glass door (V).

S model cabinets are supplied with four plastic rilsan grid shelves. Shelves adjustable at every 50 mm.

In combi models, two refrigerators or a refrigerator and a freezer are placed on top of one another. The cabinets are equipped with two condensing units and a control system for temperature and defrosting. Two stainless grid shelves for each cabinet are supplied standard.

Double-door refrigerators and freezers consist of two cabinets placed side-by-side with a shared condensing unit. Doors are hinged at opposite corners. The cabinets are supplied with one condensing unit and an electronic control system for regulating and monitoring temperature and defrosting. Four stainless grid shelves are supplied for each cabinet standard.

Optional extras:

- foot pedal
- wheels, Ø 80 or 100 mm
- stainless grid shelves for S models (standard in A models)



Metos cold cabinets allow you to build an efficient refrigeration system for your kitchen.

- stainless steel exterior and interior
- digital temperature display
- lockable doors and built-in evaporation of condensation water
- door gasket easy to change
- electronic control for temperature and defrosting
- A models also comprise meat/fish cabinets (TNN) and refrigerators and freezers with glass door (V)



A model



S model



A digital temperature display. All cabinets are lockable.



GN 1/1 dimensioned containers can be put directly into the runners.



Door gasket is easy to change.



A model with glass door



A combi model



The combi models have two condensing units, other models have on unit.



Cabinet interior stands up to tough use in demanding conditions. Easy to clean surfaces.

METOS REFRIGERATORS AND FREEZERS, A MODELS



A 700

A 1400



The door handle is of stainless steel.



The door edge is rounded. Sturdy, adjustable stainless steel feet.

Metos	Code	Volume	Dimensions mm	El. connection
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Refrigerators (+2...+10°C)

A500R TN	4145300	470	600 x 800 x 2090	230V 1~ 0,35 kW 10A
A500L TN	4145305	470	600 x 800 x 2090	230V 1~ 0,35 kW 10A
A700R TN	4145310	600	700 x 800 x 2090	230V 1~ 0,38 kW 10A
A700L TN	4145315	600	700 x 800 x 2090	230V 1~ 0,38 kW 10A
A1400 TN	4145320	1200	1380 x 800 x 2090	230V 1~ 0,70 kW 10A

glass door

A500R TNV	4145337	470	600 x 800 x 2090	230V 1~ 0,38 kW 10A
A500L TNV	4145338	470	600 x 800 x 2090	230V 1~ 0,38 kW 10A
A700R TNV	4145340	600	700 x 800 x 2090	230V 1~ 0,39 kW 10A
A700L TNV	4145345	600	700 x 800 x 2090	230V 1~ 0,39 kW 10A
A1400 TNV	4145421	1200	1380 x 800 x 2090	230V 1~ 0,90 kW 10A

Meat/fish cabinets (-2...+8°C)

A500R TNN	4145360	470	600 x 800 x 2090	230V 1~ 0,35 kW 10A
A500L TNN	4145365	470	600 x 800 x 2090	230V 1~ 0,35 kW 10A
A700R TNN	4145370	600	700 x 800 x 2090	230V 1~ 0,38 kW 10A
A700L TNN	4145375	600	700 x 800 x 2090	230V 1~ 0,38 kW 10A
A1400 TNN	4145380	1200	1380 x 800 x 2090	230V 1~ 0,70 kW 10A

Freezers (-21...-15°C)

A500R BT	4145322	470	600 x 800 x 2090	230V 1~ 0,55 kW 10A
A500L BT	4145323	470	600 x 800 x 2090	230V 1~ 0,55 kW 10A
A700R BT	4145325	600	700 x 800 x 2090	230V 1~ 0,60 kW 10A
A700L BT	4145330	600	700 x 800 x 2090	230V 1~ 0,60 kW 10A
A1400 BT	4145335	1200	1380 x 800 x 2090	230V 1~ 1,10 kW 10A

glass door

A500R BTV	4145326	470	600 x 800 x 2090	230V 1~ 0,98 kW 10A
A500L BTV	4145327	470	600 x 800 x 2090	230V 1~ 0,98 kW 10A
A700R BTV	4145350	600	700 x 800 x 2090	230V 1~ 1,09 kW 10A
A700L BTV	4145355	600	700 x 800 x 2090	230V 1~ 1,09 kW 10A
A1400 BTV	4145317	1200	1380 x 800 x 2090	230V 1~ 1,575 kW 10A

Double door cabinets, 2 refrigerators

A25/25R TN	4145518	470	600 x 800 x 2090	230V 1~ 0,55 kW 10A
A25/25L TN	4145519	470	600 x 800 x 2090	230V 1~ 0,55 kW 10A
A35/35R TN	4145515	600	600 x 800 x 2090	230V 1~ 0,70 kW 10A
A35/35L TN	4145517	600	600 x 800 x 2090	230V 1~ 0,70 kW 10A
A70/70 TN	4145530	1200	1380 x 800 x 2090	230V 1~ 0,76 kW 10A

Combi cabinets, 1 refrigerator, 1 freezer

A25/25R TNB	4145513	470	600 x 800 x 2090	230V 1~ 0,80 kW 10A
A25/25L TNB	4145514	470	600 x 800 x 2090	230V 1~ 0,80 kW 10A
A35/35R TNB	4145510	600	600 x 800 x 2090	230V 1~ 0,89 kW 10A
A35/35L TNB	4145512	600	600 x 800 x 2090	230V 1~ 0,89 kW 10A
A70/70 TNB	4145535	1200	1380 x 800 x 2090	230V 1~ 1,08 kW 10A

R=right handed L=left handed V=glass door



The fan integrated into the ceiling distributes the cold air evenly all over the cabinet.



The sturdy stainless steel grid shelves are adjustable at 50 mm intervals.

METOS REFRIGERATORS AND FREEZERS, S MODELS



S 700



S 1400



The door handle is of sturdy plastic



Sturdy adjustable feet



The fan fixed to the ceiling distributes cold air evenly.



The sturdy rilsan shelves are adjustable at 50 mm intervals.

Metos	Code	Volume	Dimensions mm	El. connection
Refrigerators (+2...+10°C)				
S500R TN	4145400	470	600 x 800 x 2090	230V 1~ 0,35 kW 10A
S500L TN	4145405	470	600 x 800 x 2090	230V 1~ 0,35 kW 10A
S700R TN	4145415	600	700 x 800 x 2090	230V 1~ 0,38 kW 10A
S700L TN	4145410	600	700 x 800 x 2090	230V 1~ 0,38 kW 10A
S1400 TN	4145420	1200	1380 x 800 x 2090	230V 1~ 0,70 kW 10A
Freezers (-21...-15°C)				
S500R BT	4145423	470	600 x 800 x 2090	230V 1~ 0,55 kW 10A
S500L BT	4145422	470	600 x 800 x 2090	230V 1~ 0,55 kW 10A
S700R BT	4145430	600	700 x 800 x 2090	230V 1~ 0,60 kW 10A
S700L BT	4145425	600	700 x 800 x 2090	230V 1~ 0,60 kW 10A
S1400 BT	4145435	1200	1380 x 800 x 2090	230V 1~ 1,10 kW 10A

R=right handed L=left handed

Stock product

METOS BLAST CHILLERS

Metos blast chillers are designed for fast chilling of hot food. The chilling capacity is 40-80 kg from +60°C to +8°C in 4 hours. Cabinets are equipped with a 1-4 hour timer. When the preset time has been reached, the chiller starts to function as a conventional refrigerator (+4...+6°C). Chillers are equipped with electronic, fully automatic control for temperature and defrosting as well as with a thermostat that prevents freezing. Built-in defrost and evaporation of condensation water. Refrigerant R404A. Efficient fans and air flow channels on the cabinet side walls ensure efficient chilling. Control panel with a large digital display. Cabinets are fitted with a lock and interior light. All cabinets also available with central refrigeration attachment. Cabinets supplied with four shelves. Shelves adjustable at 50 mm intervals. The L model is left-handed and the R model right-handed.

The roll-in model is dimensioned to accept mobile oven racks of Metos HC combi-steamers.



Shelf model	Code	Capacity	Dimensions mm	Electric connection
SC 500 R	4155044	30-40 kg	600x700x2250	230V 1~ 0,73 kW 10A
SC 500 L	4155051	30-40 kg	600x700x2250	230V 1~ 0,73 kW 10A
SC 700 R	4135591	60-80 kg	850x700x2250	230V1~ 1,3 kW 10A
SC 700 L	4135601	60-80 kg	850x700x2250	230V1~ 1,3 kW 10A

Roll-in model	Code	Capacity	Dimensions mm	Inner dimensions	Electric connection
SCRi 1000R	4191074	60-80 kg	900x920x2440	730x808x1910	230V 1~ 1,3 kW 10A
SCRi 1000L	4137292	60-80 kg	900x920x2440	730x808x1910	230V 1~ 1,3 kW 10A

Stock product

SCRi 1000R roll-in chiller.



METOS BLAST FREEZERS

Metos blast freezers are designed for fast freezing of cold food. The freezing capacity is 30-75 kg from +0°C to -18°C in 12 hours or 15-30 kg from +0°C to -18°C in 6 hours. Cabinets are fitted with a 1-12 hour timer. When the preset time has been reached, the cabinet starts to function as a conventional freezer (-18°C). Refrigerant R404A. Cabinets are equipped with electronic, fully automatic control for temperature and defrosting as well as built-in defrost and evaporation of condensation water. Efficient fans and air flow channels on the cabinet side walls ensure efficient freezing. Control panel with a large digital display. Cabinets are fitted with a lock and interior light. All cabinets also available with central refrigeration attachment. Cabinets supplied with four shelves standard. Shelves adjustable at 50 mm intervals. The L model is left-handed and the R model right-handed.



Freezing	Code	Capacity	Dimensions mm	Electric connection
SF 500 R	4155069	25-30 kg	600x700x2150	230V 1~ 0,95 kW 10A
SF 500 L	4155076	25-30 kg	600x700x2150	230V 1~ 0,95 kW 10A
SF 700 R	4135577	75 kg	850x700x2250	230V 1~ 1,5 kW 16A
SF 700 L	4135584	75 kg	850x700x2250	230V 1~ 1,5 kW 16A

TEMPERATURE-ALTERING CABINET

The temperature-altering cabinet is suitable e.g. for storage and proving of semi-finished products. Cabinet construction and storage functions the same as in refrigerators. The seven-day timer provides versatility for controlling operation from cold storing at 0 - + 4°C to proving at a maximum temperature of 40°C. Humidity control with automatic water filling. Roll-in model, also available in a shelf version and left-handed L.



Proving	Code	Dimensions mm	Electric connection
C/PRi 1000 R	4191069	900x920x2440	230V1~ 2,1 kW10A

Temperature-altering cabinet fitted with shelves for storage and proving of semi-finished products.



METOS MARINE CABINETS



Our Marine series of refrigerators and freezers is of sturdy stainless steel throughout. The adjustable legs are equipped for floor attachment.

The Metos Marine range includes refrigerators and freezers designed primarily for the demanding conditions of marine kitchens. The design of the cabinets makes them suitable even for limited spaces. All models are designed so that the refrigeration unit is placed into the lower part of the cabinet. This makes the cabinet's centre of gravity as low as possible, simultaneously allowing for the efficient use of the cold space. Thanks to the low positioning all service work can be done easily. Likewise many details, such as adjustable legs and reinforced door hinges are dimensioned for the demanding marine environment.

The cabinets have an electronic control system to regulate and monitor the temperature and defrosting. The built-in evaporation of condensate water is automatic. Includes control panel with large digital display. Cabinets have lockable doors and interior lighting. The construction is designed for easy cleaning.

All insulation materials and coolants are environmentally-friendly and do not contain CFC compounds. Insulation is done with foamed polyurethane. The coolant in MMC models is R134a, in MMF models R404A. Temperature range in the refrigerator is +2...9 °C and in the freezer -18...-22 °C. In addition to the standard models it is possible to tailor the refrigeration units to suit the electrical system used by the customer.



The inside is of stainless steel. The high front edges of the shelves prevent materials from falling out when the door is open.



Condenser is easy to vacuum dust. Dust reduces condensing capacity. The machinery and condenser are positioned low in all models.



Refrigerators	Code	Volume l	Dimensions mm	El. connection 50-60Hz
MMC 200 R/L	4207944	200	600x720x1300	230V1~ 0,28 kW 10A
MMC 300 R/L	4207951	300	600x720x1700	230V1~ 0,38 kW 10A
MMC 400 R/L	4207969	400	600x720x1900	230V1~ 0,38 kW 10A
MMC 500 R/L	4207976	500	850x720x1700	230V1~ 0,38 kW 10A
MMC 600 R/L	4207983	600	850x720x1900	230V1~ 0,42 kW 10A



Freezers	Code	Volume l	Dimensions mm	El. connection 60 Hz
MMF 200 R/L	4207888	200	600x720x1300	230V1~ 0,65 kW 10A
MMF 300 R/L	4207895	300	600x720x1700	230V1~ 0,75 kW 10A
MMF 400 R/L	4207905	400	600x720x1900	230V1~ 0,80 kW 10A
MMF 500 R/L	4207912	500	850x720x1700	230V1~ 0,80 kW 10A
MMF 600 R/L	4207937	600	850x720x1900	230V1~ 0,90 kW 10A



The range includes five different capacity alternatives: 200, 300, 400, 500 and 600 litres.

METOS BLUE LINE COLD AND FREEZER ROOMS



Metos Blue Line rooms are reliable and durable



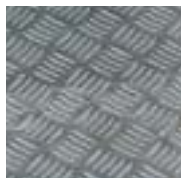
Internal safety release



Sturdy shelves



Big handle, lock



Non-slip floor

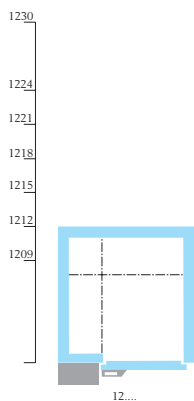
The extensive range of Metos Blue Line modular cold and freezer rooms offers versatile opportunities to build a cold solution suited to each individual need. The rooms are delivered complete, including installation accessories.

The material of the wall elements is plastic coated steel. Exterior height 2000 mm. Shelves are made of powder-coated steel adjustable at 25 mm intervals. The door is fitted with a lock and an internal safety release: The room is fitted with inner lighting operating on door switch. The insulation is 80 mm thick polyurethane. Floor element of anti-slip aluminium plate.

Insulation and refrigerant are environmentally friendly containing no CFC. The refrigerant is R404A. Automatic defrost and evaporation of condensation water. The condensing unit protrusion from the cold/freezer room front wall is 250 mm.

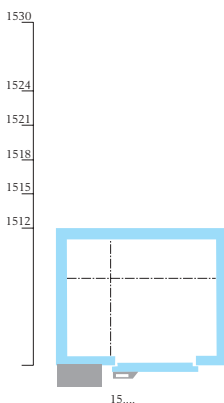
Right-handed door included in standard delivery. Left-handed door also available, or the door can be placed on the left of the condensing unit. Cold and freezer rooms can be supplied with central refrigeration attachment as well as in a roll-in version without a floor, with a sweeper gasket.

Cold room temperature range +2 °C...+6 °C.
Freezer room temperature range -18 °C...-22 °C.



Cold room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLC 1209	4207013	1200x900	230V 1~ 0,75 kW 10A	1400	1,6
BLC 1212	4207038	1200x1200	230V 1~ 1,00 kW 10A	1800	2,6
BLC 1215	4207045	1200x1500	230V 1~ 1,00 kW 10A	2600	3,1
BLC 1218	4207052	1200x1800	230V 1~ 1,00 kW 10A	3100	3,5
BLC 1221	4207077	1200x2100	230V 1~ 1,00 kW 10A	3700	4,0
BLC 1224	4207084	1200x2400	230V 1~ 1,00 kW 10A	4300	4,4
BLC 1230	4207091	1200x3000	230V 1~ 1,20 kW 10A	5400	5,3

Freezer room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLF 1209	4207447	1200x900	230V 1~ 1,40 kW 10A	1400	1,6
BLF 1212	4207454	1200x1200	230V 1~ 1,40 kW 10A	1800	2,6
BLF 1215	4207461	1200x1500	230V 1~ 1,40 kW 10A	2600	3,1
BLF 1218	4207479	1200x1800	230V 1~ 1,40 kW 10A	3100	3,5
BLF 1221	4207486	1200x2100	230V 1~ 1,40 kW 10A	3700	4,0
BLF 1224	4207493	1200x2400	230V 1~ 1,40 kW 10A	4300	4,4
BLF 1230	4207503	1200x3000	230V 1~ 1,90 kW 16A	5400	5,3



Cold room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLC 1512	4207101	1500x1200	230V 1~ 1,00 kW 10A	2600	3,1
BLC 1515	4207119	1500x1500	230V 1~ 1,00 kW 10A	3500	3,5
BLC 1518	4207126	1500x1800	230V 1~ 1,00 kW 10A	4000	4,0
BLC 1521	4207133	1500x2100	230V 1~ 1,00 kW 10A	4800	4,5
BLC 1524	4207158	1500x2400	230V 1~ 1,00 kW 10A	5500	4,9
BLC 1530	4207165	1500x3000	230V 1~ 1,00 kW 10A	7000	5,8

Freezer room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLF 1512	4207528	1500x1200	230V 1~ 1,40 kW 10A	2600	3,1
BLF 1515	4207535	1500x1500	230V 1~ 1,40 kW 10A	3500	3,5
BLF 1518	4207542	1500x1800	230V 1~ 1,40 kW 10A	4000	4,0
BLF 1521	4207567	1500x2100	230V 1~ 1,40 kW 10A	4800	4,5
BLF 1524	4207574	1500x2400	230V 1~ 1,40 kW 10A	5500	4,9
BLF 1530	4207581	1500x3000	230V 1~ 1,40 kW 10A	7000	5,8

METOS BLUE LINE COLD AND FREEZER ROOMS

Cold room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLC 1812	4207172	1800x1200	230V 1~ 1,00 kW 10A	3100	4,5
BLC 1815	4207179	1800x1500	230V 1~ 1,00 kW 10A	4000	5,5
BLC 1818	4207214	1800x1800	230V 1~ 1,20 kW 10A	5000	6,0
BLC 1821	4207221	1800x2100	230V 1~ 1,20 kW 10A	5900	6,8
BLC 1824	4207239	1800x2400	230V 1~ 1,20 kW 10A	6700	7,5
BLC 1830	4207246	1800x3000	230V 1~ 1,20 kW 10A	8500	9,1

Freezer room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLF 1812	4207599	1800x1200	230V 1~ 1,40 kW 10A	3100	4,5
BLF 1815	4207616	1800x1500	230V 1~ 1,40 kW 10A	4000	5,5
BLF 1818	4207623	1800x1800	230V 1~ 1,90 kW 16A	5000	6,0
BLF 1821	4207648	1800x2100	230V 1~ 1,90 kW 16A	5900	6,8
BLF 1824	4207655	1800x2400	230V 1~ 1,90 kW 16A	6700	7,5
BLF 1830	4207662	1800x3000	230V 1~ 1,90 kW 16A	8500	9,1

Cold room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLC 2112	4207253	2100x1200	230V 1~ 1,00 kW 10A	3700	5,0
BLC 2115	4207278	2100x1500	230V 1~ 1,00 kW 10A	4800	4,5
BLC 2118	4207285	2100x1800	230V 1~ 1,00 kW 10A	5900	6,9
BLC 2124	4207292	2100x2400	230V 1~ 1,20 kW 10A	8000	8,6

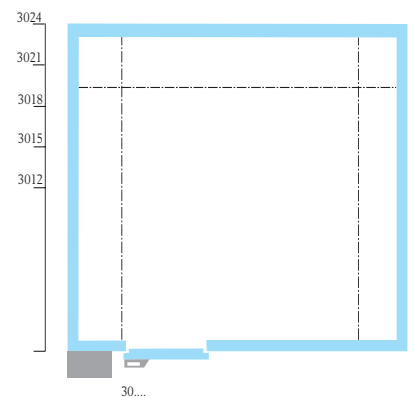
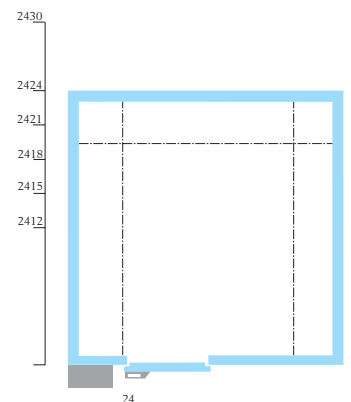
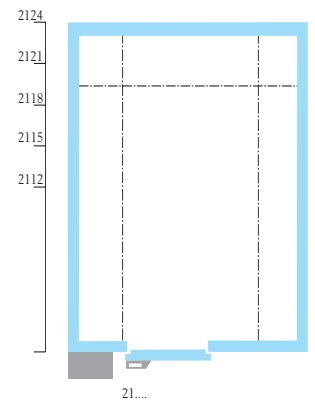
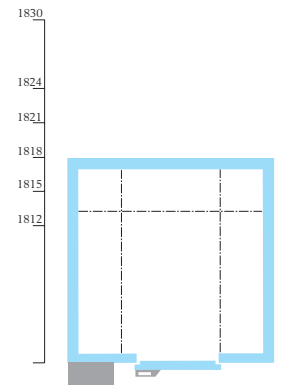
Freezer room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLF 2112	4207687	2100x1200	230V 1~ 1,40 kW 10A	3700	5,0
BLF 2115	4207694	2100x1500	230V 1~ 1,40 kW 10A	4800	4,5
BLF 2118	4207704	2100x1800	230V 1~ 1,90 kW 16A	5900	6,9
BLF 2124	4207711	2100x2400	230V 1~ 1,90 kW 16A	8000	8,6

Cold room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLC 2412	4207302	2400x1200	230V 1~ 1,00 kW 10A	4300	5,4
BLC 2415	4207327	2400x1500	230V 1~ 1,20 kW 10A	5500	6,3
BLC 2418	4207334	2400x1800	230V 1~ 1,20 kW 10A	6700	7,3
BLC 2421	4207341	2400x2100	230V 1~ 1,20 kW 10A	8000	8,2
BLC 2424	4207359	2400x2400	230V 1~ 1,20 kW 10A	9000	9,1
BLC 2430	4207366	2400x3000	230V 1~ 1,20 kW 10A	11600	10,9

Freezer room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLF 2412	4207729	2400x1200	230V 1~ 1,40 kW 10A	4300	5,4
BLF 2415	4207736	2400x1500	230V 1~ 1,90 kW 16A	5500	6,3
BLF 2418	4207743	2400x1800	230V 1~ 1,90 kW 16A	6700	7,3
BLF 2421	4207768	2400x2100	230V 1~ 1,90 kW 16A	8000	8,2
BLF 2424	4207775	2400x2400	230V 1~ 1,90 kW 16A	9000	9,1
BLF 2430	4207782	2400x3000	230V 1~ 1,90 kW 16A	11600	10,9

Cold room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLC 3012	4207373	3000x1200	230V 1~ 1,20 kW 10A	5400	6,3
BLC 3015	4207398	3000x1500	230V 1~ 1,20 kW 10A	7000	7,3
BLC 3018	4207415	3000x1800	230V 1~ 1,20 kW 10A	8500	8,2
BLC 3024	4207422	3000x2400	230V 1~ 1,20 kW 10A	11600	9,9

Freezer room	Code	Exterior dim.	Electric connection	Volume l	Shelf m ²
BLF 3012	4207817	3000x1200	230V 1~ 1,90 kW 16A	5400	6,3
BLF 3015	4207824	3000x1500	230V 1~ 1,90 kW 16A	7000	7,3
BLF 3018	4207831	3000x1800	230V 1~ 1,90 kW 16A	8500	8,2
BLF 3024	4207849	3000x2400	230V 1~ 1,90 kW 16A	11600	9,9



METOS BLAST CHILLERS AND SHOCK FREEZERS

In professional kitchens the food safety is first priority. Metos blast chillers and shock freezers reduce the temperature of raw and cooked food quickly and efficiently maintaining freshness, hygiene and quality, and they meet all HACCP demands. The wide Metos range offers efficient solution for all blast chilling and shock freezing needs in kitchen.

The Metos range comprises cabinet models, Metos oven rack compatible models and roll-in room models. All models are optionally available for remote cooling units and with water cooled condensation, air cooled condensation being standard. The refrigerant is CFC-free R404A, and insulation is CFC-free polyurethane. All models are supplied with a core probe. All cabinets and rooms are stainless steel throughout.

Electronic models

Electronic models have an electronic control panel, which offers both blast chilling and shock freezing cycles. The electronic control panel allows three programmes for both blast chilling and shock freezing: a standard programme, a soft programme and the third programmable by the user. The clear display shows the programme phase.

Electronic models with master boards

The electronic master board allows the user to programme into the memory 10 cycles, each with three steps. A built-in printer and a PC interface appliance are optional.

Electromechanical models

The electromechanical range comprises easy to use cabinets for blast chilling. The cabinets can be set to operate by time or with the core probe until the set temperature is achieved.



All Metos blast chillers and shock freezers have standard core probe.



The inner corners are rounded for easy cleaning thus maintaining high hygiene level.



Soft option

The electronic models offer the so called soft cycle. The soft chilling protects the food surface from freezing during the chilling process. In soft freezing the soft option protects the micro structure of food preventing liquid and vitamin loss.

The soft option is recommended for delicate food items as well as for food layers less than 20 mm.

METOS BLAST CHILLER AND SHOCK FREEZER CABINETS



Metos offers a wide range of cabinets for blast chilling and shock freezing. FR models are easy to use electromechanical cabinets for blast chilling. The cabinets can be set to operate by time or with the core probe until the right temperature +3°C is achieved. BF models have an electronic control panel. The electronic control panel offers three programmes for both blast chilling and shock freezing: a standard programme, a soft programme and one programmable by the user. The clear display shows the programme phase.

The inner and outer surfaces are stainless steel. The inner corners have rounded design to facilitate cleaning. The guide rails can be easily detached for cleaning. In the bottom of the cabinet there is a drain hole supplied with a plug for draining the cleaning and condensed water. The cabinets have automatic defrost water evaporation.

All models have standard core probe. The insulation and the refrigerant are environmentally friendly containing no CFC. The refrigerant is R404A. The cabinets have adjustable stainless steel legs. All standard models have right hinged doors (excl. BF030 Chilly), left hinged are optional. The door keeps open when opened 100°. The door gasket is easy to change without tools.

All models except BF030 Chilly are available for remote cooling unit, and they are designed for +43°C ambient temperature (+38°C Chilly).



BF030 Chilly is a compact and efficient blast chiller and shock freezer.

Blast chiller		Chilling capacity *			Dimensions mm	El. connection	Extraction capacity W***
model	Code	kg	GN1/1 -40	GN1/1-65			
FR1	4240105	16	5	3	755 x 800 x 1030	230V 1~ 1,0 kW 16A	
FR2	4240110	27	10	5	755 x 800 x 1415	230V 1~ 1,16 kW 16A	
FR3	4240115	45	15	8	755 x 800 x 1800	400V 3N~ 1,6 kW 16A	
FR3-P**	4240120	45	15	8	755 x 800 x 1800	230V 1~ 0,5 kW 10A	3000

Blast chiller and shock freezer		Capacity * chilling/freezer			Dimensions mm	El. connection	Extraction capacity W***
model	Code	kg	GN1/1 -40	GN1/1-65			
BF030 Chilly	4240100	8 / 5	3xGN2/3		560 x (560+35) x 520	230V 1~ 0,59 kW 10A	
BF051T	4240103	13 / 9	5	3	760 x 700 x 850	230V 1~ 0,8 kW 10A	
BF051	4240125	18 / 12	5	3	755 x 800 x 1030	230V 1~ 0,94 kW 16A	
BF101	4240130	30 / 21	10	5	755 x 800 x 1415	230V 1~ 1,1 kW 16A	
BF151	4240135	46 / 30	15	8	755 x 800 x 1800	400V 3N~ 1,86 kW 16A	
BF151-P **	4240140	46 / 30	15	8	755 x 800 x 1800	230V 1~ 0,5 kW 10A	2150

* Chilling capacity is +70°C.....+3°C in 90 minutes
Freezing capacity is +70°C.....-18°C in 240 minutes
** For remote use, the cooling unit is not included
*** Evaporation temperature -10°C for chillers, -25°C for freezers

METOS BLAST CHILLERS AND SHOCK FREEZERS FOR OVEN RACKS



The horizontal electronic control unit.

The Metos range comprises blast chillers and shock freezers compatible with all Metos System Rational ovens racks and with Convopius 6 and 10 guide rails racks. The oven rack can be rolled in the cabinet directly.

All models are supplied with an electronic master board, which allows to programme 10 programmes with 3 steps, 7 for chilling and 3 for freezing. All models have a core probe and diagnostic function. A printer attached to the control unit and PC interface are optional.

Inner and outer surface stainless steel. The inner corners have rounded design to facilitate cleaning. In the bottom of the cabinet there is a drain hole supplied with a plug for draining the cleaning and condensed water. The cabinets have automatic defrost water evaporation.

The insulation and the refrigerant are environmentally friendly containing no CFC. The refrigerant is R404A. All models are available for remote use.

METOS BLAST CHILLERS AND SHOCK FREEZERS FOR OVEN RACKS



RF101



RF102

Blast chillers for oven racks

	Code	Compatible oven HCD HCM MCPC	Capacity * kg chilling	GN1/1 -40		Dimensions mm	El. connection	Extraction capacity W***
				GN1/1-40	GN1/1-65			
RC061	4240175	-6	22	6	3	810 x 865 x 1590	230V 1N~ 1,2 kW 16A	
RC101	4240185	-10	36	10	5	810 x 865 x 1865	400V 3N~ 1,53 kW 16A	
RC102	4240195	-12	70	10 GN2/1	5xGN2/1	1325x 1195 x 1950	400V 3N~ 4,64 kW 16A	
RC102-P **	4240205	-12	70	10 GN2/1	5xGN2/1	1325x 1195 x 1950	230V 1N~ 0,5 kW 16A	6700
RC201 **	4240215	-20	70	20	10	1020 x 970 x 2240	230V 1N~ 0,5 kW 16A	6700
RC202 **	4240225	-40	150	20 GN2/1	10xGN2/1	1550 x 1250 x 2480	400V 3N~ 0,8 kW 16A	11410
Convoplus								
RC061O	4240235	CVP6	22	6	3	810 x 865 x 1590	230V 3N~ 1,2kW 16A	
RC101O	4240245	CVP10	36	10	5	810 x 865 x 1865	400V 3N~ 1,53 kW 16A	

Blast chillers and shock freezers for oven racks

	Code	Compatible oven HCD HCM MCPC	chilling/freezing	GN1/1 -40		Dimensions mm	El. connection	Extraction capacity W***
				GN1/1-40	GN1/1-65			
RF061	4240180	-6	22/15	6	3	810 x 865 x 1590	230V 1N~ 1,7 kW 16A	
RF101	4240190	-10	36/25	10	5	810 x 865 x 1865	400V 3N~ 1,78 kW 16A	
RF102	4240200	-12	70/48	10xGN2/1	5xGN2/1	1325x 1195 x 1950	400V 3N~ 5,2 kW 16A	
RF102-P **	4240210	-12	70/48	10xGN2/1	5xGN2/1	1325x 1195 x 1950	230V 1N~ 0,5 kW 16A	6670
RF201 **	4240220	-20	70/48	20	10	1020 x 970 x 2240	230V 1N~ 0,5 kW 16A	6670
RF202 **	4240230	-40	150/100	20 GN2/1	10xGN2/1	1550 x 1250 x 2480	400V 3N~ 0,8 kW 16A	11740
Convoplus								
RF061 O	4240240	CVP6	22/15	6	3	810 x 865 x 1590	230V 3N~ 1,7 kW 16A	
RF101 O	4240250	CVP10	36/25	10	5	810 x 865 x 1865	400V 3N~ 1,78 kW 16A	

* Chilling capacity is +70°C.....+3°C in 90 minutes

Freezing capacity is +70°C.....-18°C in 240 minutes

** For remote use, the cooling unit is not included

*** Evaporation temperature -10°C for chillers, -25°C for freezers

Accessories	Code
Printer and LCD card	4240247

METOS BLAST CHILLER AND SHOCK FREEZER ROOMS



BF401 is a blast chiller-freezer room for two trolleys with capacity up to 140 kg in chilling and 96 kg in freezing.



The master board control panel is clear and easy to use. The built-in printer is optional.

Metos offers a wide range of tunnel type rooms for blast chilling and shock freezing. The range comprises models with GN dimensioned rack and roll-in models for mobile racks. Also pass-through models are included in the line. The biggest rooms can take three mobile racks with chilling capacity up to 630 kg and freezing capacity up to 405 kg.

The blast chiller rooms BC are supplied without a floor (marked SP). The BF models are for both chilling and freezing and an insulated floor is included in the delivery (marked CR). An optional trolley ramp helps to roll in the rack. Both room models are available with one door (1P) or 2 doors (2P, pass-through models).

The rooms are supplied with an electronic master board, which allows to programme 10 programmes with three steps, 7 for chilling and 3 for freezing. All models have a core probe and diagnostic function. A printer attached to the control unit and PC interface are optional.

The inner and outer surfaces are stainless steel. The inner corners are rounded for easy cleaning. The insulation and the refrigerant are environmentally friendly, containing no CFC. The refrigerant is R404A. All models are designed for remote operation, and the cooling unit is not included.

METOS BLAST CHILLER AND SHOCK FREEZER ROOMS



BF201 CR-1P

BF202 CR-1P

Blast chiller rooms ***			Chilling capacity *			Dimensions mm	El. connection	Extraction capacity W***
model	Code	kg	GN1/I -40	GN1/I-65				
BC201 SP-1P	4240145	70	20	10	1020 x 1070 x 2030	230V 1N~ 0,5 kW 16A	6420	
BC201S SP-1P	4240255	105	20	10	1020 x 1070 x 2030	230V 1N~ 0,55 kW 16A	9620	
BC202 SP-1P	4240155	150	20 GN2/1	10xGN2/1	1550 x 1250 x 2250	400V 3N~ 0,8 kW 16A	11030	
BC201 SP-2P	4240260	70	20	10	1020 x 1070 x 2030	230V 1N~ 0,5 kW 16A	6420	
BC201S SP-2P	4240265	105	20	10	1020 x 1070 x 2030	230V 1N~ 0,55 kW 16A	9620	
BC202 SP-2P	4240270	150	20 GN2/1	10xGN2/1	1550 x 1250 x 2250	400V 3N~ 0,8 kW 16A	11030	

Blast chiller and shock freezer rooms ***			Chilling capacity *			Dimensions mm	El. connection	Extraction capacity W***
model	Code	kg	GN1/I -40	GN1/I-65				
BF201 CR-1P	4240275	70/48	20	10	1020 x 1070 x 2210	230V 1N~ 0,5 kW 16A	5970	
BF201S CR-1P	4240280	105/70	20	10	1020 x 1070 x 2210	230V 1N~ 0,55 kW 16A	6750	
BF202 CR-1P	4240285	150/100	20 GN2/1	10xGN2/1	1550 x 1250 x 2480	400V 3N~ 0,8 kW 16A	9650	
BF201 CR-2P	4240290	70/48	20	10	1020 x 1070 x 2210	230V 1N~ 0,5 kW 16A	5970	
BF201S CR-2P	4240295	105/70	20	10	1020 x 1070 x 2210	230V 1N~ 0,55 kW 16A	9620	
BF202 CR-2P	4240300	150/100	20 GN2/1	10xGN2/1	1550 x 1250 x 2480	400V 3N~ 0,8 kW 16A	9650	

- * Chilling capacity is +70°C.....+3°C in 90 minutes
Freezing capacity is +70°C....-18°C in 240 minutes
- ** Evaporation temperature -10°C for chillers, -25°C for freezers
- *** SP models without insulated floor, CR models with insulated floor
1P models with one door, 2P models pass-through models

Accessories	Code
Printer and LCD card	4240247
Ramp for trolley BF201	4240246
Ramp for trolley BF202	4240248

METOS MASTER 35 GLASSWASHER

The machines on this spread allow only the washing of glasses, cups, cutlery and saucers.



Metos Master 35

Metos Master 35 glasswasher is designed for washing glass and coffee services. Basket size is 350 x 350 mm and maximum glass height is 195 mm. The machine is suitable for bars, coffee shops and other places where there is a need for a small but efficient glasswasher.

Metos Master 35 has a 2 min washing programme and a capacity of approximately 15 baskets per hour. The rotating wash-arm and rinse-arms are designed especially to guarantee a good washing result for glasses. The tank volume is 10 litres. The filters of the machine are of stainless steel. The machine is exceptionally economical to use as the tank heating is recovered by the extra heating energy from the boiler. Therefore there is no heating element needed in the tank! Warm water connection.

The door and the top are insulated thus providing lower surface temperatures. Noise level of the machine is extremely low; the machine can be placed in the immediate vicinity of customers. Thanks to the small size, height only 575 mm, the machine can be placed on the top of a counter thus saving expensive floor space.

The basic baskets (2 delivered with the machine) allow the washing of cups, cutlery and saucers. Rinse aid dispenser is standard. A detergent dispenser is optional.

Metos	Code	Dimensions mm	El. connection
Master 35	4197158	400x470x575	230V 1 ~ 2,1 kW 16 A
Accessories	Code	Dimensions mm	
Detergent dispenser	4158277	For liquid detergent	
Basic basket 350x350	4197166	Basic basket for cups, coffee spoons and saucers	

Installation drawing on page 297



Basic basket 350x350 mm for cups and glasses.

METOS MASTER 38 GLASSWASHER



Metos Master 38

Metos Master 38 glasswasher is designed for washing glass and coffee services. Basket size is 380 x 380 mm and maximum glass height is 260 mm. The machine is suitable for bars, coffee shops and other places where there is a need for a small but efficient glasswasher.

Metos Master 38 has a 2 min washing programme and a capacity of approximately 15 baskets per hour. The machine is also equipped with a function for cooling down dishes after final rinsing with water-net temperature water. The rotating wash-arm and rinse-arms are designed especially to guarantee a good washing result for glasses. The tank volume is 10 litres. The filters of the machine are stainless steel. Warm water connection.

The fully insulated machine keeps the noise level and the surface temperature low. Thanks to the small size, height only 625 mm, the machine can be placed on the counter top thus saving expensive floor space.

The basic baskets (2 delivered with the machine) allow the washing of cups, cutlery and saucers. Rinse aid dispenser is standard. A detergent dispenser is optional.

Metos	Code	Dimensions mm	El. connection
Master 38	4197160	430x510x625	230V 1 ~ 2,8 kW 16 A
Accessories	Code	Dimensions mm	
Detergent dispenser	4158277	For liquid detergent	
Basic basket 380 x 380	4197170	Basic basket for cups, coffee spoons and saucers	

Installation drawing on page 297



Basic basket 380x380 mm for cups with separate holders for coffee spoons and saucers

METOS MASTER 42 GLASSWASHER

Metos Master 42 glasswasher is designed for washing glass and coffee services. Basket size is 400 x 400 mm and maximum glass height is 290 mm. The machine is suitable for outlets where there is a need for a bigger glasswasher, such as bars, coffee shops, kiosks, and for restaurants as a separate glass washing machine.

Metos Master 42 has a 2 min washing programme and a capacity of approximately 15 baskets per hour. The rotating wash-arm and rinse-arms are designed especially to guarantee a good washing result for glasses, cups and saucers. The tank volume is 20 litres. The filters of the machine are stainless steel. Warm water connection.

The door and the top are insulated thus providing lower surface temperatures. Thanks to the small size the machine can be placed on the top of a counter or a bench thus saving expensive floor space.

The basic baskets (2 delivered with the machine) allow the washing of cups, cutlery and saucers. Rinse aid dispenser and drain pump are standard equipment of the machine. A basket for tall glasses, detergent dispenser and pressure boosting pump are optional.



Metos Master 42



The rotating wash-arm and rinse-arms are designed especially to guarantee a good washing result for glasses, cups and saucers. Wash arms are easy to detach for cleaning.

Metos	Code	Dimensions mm	El. connection
Master 42	4197162	489x530x715	230V 1 ~ 2,7 kW 16 A
Accessories	Code	Dimensions mm	
Stand Master 42	4197173	475x450x205	
Glass basket 400x400	4197196	For tall glasses	
Basic basket 400x400	4197206	Basic basket for cups, coffee spoons and saucers	
Detergent dispenser	4158277	For liquid detergent	
Pressure boosting pump	4197213		

Installation drawing on page 297

METOS MASTER 43 GLASSWASHER

Metos Master 43 glasswashers are designed for washing glassware and also crockery. The basket size is 400x400 mm. Maximum glass height is mm.

The machine has one 2 min. washing programme and the machine has a capacity of approximately 15 baskets per hour. The rotating wash and rinse arms guarantee a good washing result. The deep formed tank and door make it easy to keep the machine clean and thus improve the hygiene. The tank volume is 6.5 litres. The machine is also equipped with a function for cooling down dishes after final rinsing with water-net temperature water. Warm water connection. Efficient acoustic and thermal insulation keeps the surface temperature and the noise level low. The basic baskets (2 delivered with the machine) allow the washing of cups, cutlery and saucers. The baskets are plastic-covered steel wire. Standard equipment includes a drain pump and rinse aid dispenser.

A basket for tall glasses, a stand, a detergent dispenser and a pressure boosting pump are optional.



Metos Master 43



The rotating wash-arms are easy to detach for cleaning.

Metos	Code	Dimensions mm	El. connection
Master 43	4197164	450x530x710	230 V 1 ~ 2,7 kW 16A
Accessories	Code	Dimensions mm	
Stand Master 43	4197171	475x450x205	
Glass basket 400x400	4197196	For tall glasses	
Basic basket 400x400	4197206	Basic basket for cups, coffee spoons and saucers	
Detergent dispenser	4158277	For liquid detergent	
Pressure boosting pump	4197213		

Installation drawing on page 298

METOS MASTER 2 DISHWASHERS



Metos Master 2 mounted on a stand. The stand, table and trolley are optional equipment.

Metos Master 2 undercounter dishwashers are designed for demanding use in industrial and restaurant kitchens. The Metos Master dishwasher can be used to build a dishwashing system for a small operation by using compatible tables, trolleys and other fixtures around it.

Metos Master 2 is an electromechanical basic dishwasher for demanding use. The top and the door are insulated, thus providing lower surface temperature and sound level. The control panel is clear and easy to use. Tank and rinse temperature pilot light shows when the machine is ready to use. The machine has a 2 minute washing programme, which is switched on with a push button. Hygienic stainless steel construction and rounded edges facilitate cleaning of the machine. The wash and rinse arms are easy to remove for cleaning. Tank volume is 25 litres.

The dishwasher can be mounted on a stand, available optionally, or free-standing on the floor under the counter or beside it. Working is made easier with a pre-wash table, pre-wash shower and basket trolleys. Optionally a standard size pre-wash table is available or it be tailor-made. In cases where the drain pipe cannot be connected to a floor pit, models with a drain pump (DP) are suitable.

The machine is delivered with a connection set for tap water and drain, rinse aid dispenser and a basket for plates and cutlery. Optional equipment comprises a stand, additional baskets, pre-wash showers, detergent dispenser for liquid detergent and a pressure boosting pump.



Metos Master 2 is an efficient basic undercounter dishwasher.

Master 2	Code	Dimensions mm	Boiler	El. connection
MM2	4195061	590x600x850	2,5 kW	230V1~ 3,2kW16A
MM2	4195086	590x600x850	4,5 kW	400V3N~ 5,0kW 10A
MM2 DP	4195079	590x600x850	2,5 kW	230V1~ 3,2kW 16A
MM2 DP	4195093	590x600x850	4,5 kW	400V3N~ 5,0kW 10A
Accessories	Code	Dimensions mm		
Detergent dispenser	4158277	For liquid detergent		
Stand MM2	4195706	592x535x500		
Pressure boosting pump	4197213			

Installation drawing on page 298

Stock product



The s/s construction of the Master 2 dishwashers is very hygienic. Rounded edges in the tank, wash arms easy to detach for cleaning.

METOS MASTER 3 DISHWASHERS

Metos Master 3 dishwashers for under-counter operation are designed for heavy duty use in professional kitchens and restaurants. A dishwashing system designed for a small operation can easily be built around the Metos Master 3 dishwasher using compatible tables, trolleys and other fixtures.

The Metos Master 3 is the right machine for under-counter operation for the demanding user. The machine has a standard hygiene function that supports self-monitoring and ensures a sufficiently high temperature in the final rinse with every wash cycle. The fully insulated unit keeps the noise level and the surface temperatures low. The control panel is tilted towards the operator, allowing him to see from the panel's signal lights what is going on in the unit and when the machine is ready to receive dishes for washing. The machine has two wash programmes (2.2 and 3 minutes).

The stainless steel structure and rounded seamless details (tank, basket guides and door) make the unit easy to keep clean. The easily removable washing arms are easy to clean when needed. The tank volume is 17 litres.

The Metos Master 3 dishwasher can be installed on a stand available optionally or can remain free-standing on the floor under or on the side of a counter. Working is facilitated with a pre-wash table, pre-wash shower and basket trolleys. A standard size pre-wash counter is available optionally or the counter can be made to order. If a hot water connection is not available or if the water temperature is not high enough, the dishwasher is also available for cold-water connection (CW marking in the table). In cases where the unit cannot be connected to a floor drain, models are fitted with a drain pump (DP marking in the table) so that the wash water can be discharged into the washing counter sink.

The dishwasher delivery includes a connection set for water intake and drain, rinse aid dispenser and a basket for plates and utensils. Optional equipment: stand, extra baskets, pre-wash jet, detergent dispenser for liquid detergent and a pressure boosting pump.



Easy to clean deep formed tank with rounded edges, sediment trap and guide rails. Wash arms easily removable for cleaning. Acoustic and thermal insulation, even in the door. The sturdy spring-loaded door is easy to open and close.



Metos Master 3 an efficient dishwasher for demanding user.



Stylish and distinctive control panel inclines towards the user. Signal lights indicate the different cycles and temperatures. The unit has a standard guaranteed hygiene. The wash programmes are 2.2 and 3 minutes long.

Master 3	Code	Dimensions mm	Boiler	Electric connection
MM3	4158811	600x600x850	2,5 kW	230V1~ 3,25 kW 16A
MM3 DP	4158823	600x600x850	2,5 kW	230V1~ 3,25 kW 16A
MM3	4158831	600x600x850	4,5 kW	400V3~ 5,1 kW 10A
MM3 DP	4158843	600x600x850	4,5 kW	400V3~ 5,1 kW 10A
MM3 CW	4158854	600x600x850	6 kW	400V3~ 6,6 kW 16A
MM3 DP CW	4158861	600x600x850	6 kW	400V3~ 6,6 kW 16A
Accessories	Code	Dimensions mm		
Detergent dispenser	4158277	-		
Stand MM3	4158871	555x555x500		
Pressure boosting pump	4197213			

Installation drawing on page 298

Stock product

METOS WD4E DISHWASHERS



Metos WD4E is a reliable and versatile under-counter dishwasher for the truly demanding user.

Metos WD4E mounted on a lockable base cupboard. Locking makes storage of detergent and rinse aid safe for instance at day care centers. The cupboard, table and trolley are optional equipment.



Metos WD4E is a high-quality, reliable and versatile undercounter dishwasher for demanding use in professional kitchens. The construction is of stainless steel, easy to keep clean. Metos WD4E machines have an efficient acoustic and thermal insulation. The operation of the machine is controlled electronically.

The Metos WD4E facilitates the operator's own control (HACCP, Hazard Analysis Critical Control Point) and guarantees hygiene: The selected programme, washing and rinsing temperatures and the remaining washing time are shown on the machine display. The machine has three washing programmes with washing and rinsing times programmable according to particular needs (factory settings: 1.2, 1.7 and 3.2 minutes). Even the rinsing temperatures can be set for each program. This allows handling of fine glassware and china that are sensitive to temperature changes. If the rinse temperature falls below the set level, the machine goes on washing until the correct rinse temperature is reached. The machine indicates too low a washing water temperature and hot water valves that may be closed. The machine's memory allows the reading of the number of the baskets washed, daily and for the whole usage time. The machine has its own internal cleaning program. Metos WD4E can, if needed, be connected to cold water, in which case it is equipped with a more efficient boiler heater. The tank volume is 25 litres.

The delivery includes a detergent and a rinse aid dispenser, a basket for plates and another for cutlery.

Optional equipment: stand with a shelf or a cabinet, tables for prewash and discharge, prewash showers, basket trolleys and shelves, monophasic electric connection and cold water connection (single-phase connection reduces the machine's capacity; connecting power 8.55 kW for a machine with cold water connection).



Wash water is ejected from the wash arm when rinsing starts - no risk of dirty water dripping on to dishes. Non-clogging nozzles.

SELF-MONITORING MADE EASY

- low temperature warning in the tank; no risk of foaming
- final rinse always with sufficiently hot water
- final rinse always with sufficient amount of water
- self-cleaning programme

COSTS UNDER CONTROL

- daily and cumulative basket display

EASY TO OPERATE

- clear display of wash and rinse temperature
- diagnostics for operation errors
- display of remaining washing time

VERSATILE

- 3 wash programmes to choose from - wash and rinse times, temperatures etc. programmable

Metos	Code	Dimensions mm	Boiler	El. connection
WD4E	2027377	599x614x880	3,0 kW	400V3N~ 5,55kW 10A
WD4E DP	2027378	599x614x880	3,0 kW	400V3N~ 5,55kW 10A
Accessories	Code	Dimensions mm		
Stand with a shelf	2027012	599x600x490		
Stand with a cabinet	4158250	599x600x490		

Installation drawing on page 299

METOS MASTER 5 DISHWASHERS



- Diagnostic function is standard
- Pause function allows the hood to be closed and keeps temperatures up

- Clear operator's panel with temperature display
- Guaranteed hygiene function is standard
- Energy saving function is standard



Metos Master 5 is a basic hood type dishwasher for a demanding user. See page 200 for the pre-wash tables and drying lines.



The large and 410 mm high washing cabinet can also accommodate one GN 1/1 container. Even the hood is thermally and acoustically insulated.

Metos Master 5 is a well crafted, user-friendly and efficient hood type dishwasher for heavy use. Its efficient thermal and acoustic insulation keeps the working environment pleasant. Its spring-loaded hood is light to lift and lower. The machine is also available with automatic hood-lifting: Metos Master 5A.

The unit has three wash programmes of 1 min, 1,7 min and 3 min. Washing always starts automatically when the hood is closed. The unit also has a pause function. With this in operation the machine is on stand-by, the hood closed, ready to receive dishes. The rinse programme only starts when the correct rinse temperature has been reached (guaranteed hygiene). The control panel has separate displays for wash and rinse water temperatures. The large high-opening (410 mm) washing cabinet can easily also accommodate a single GN 1/1 container. The tank volume is 42 litres. The energy saving function of the machine lowers the boiler temperature during stops in the washing.

The diagnostics programme monitors the operation continuously and warns of possible error situations. The outer surfaces of the machine, the tank with rounded edges, detachable strainers and washing arms are easy to clean. The powerful pump is in a vertical position, so it is drained when the tank is drained. The structure and the rotating washing and rinsing arms are of stainless steel.

You can assemble a washing system round the Metos Master 5 dishwasher with Metos dishwashing counters and accessories. Everything fits seamlessly together. See the accessories on pp. 200-201.



The open tank with its rounded edges, the removable strainers and washing arms are easy to keep clean. The strainer also has a large separate sediment container.

Metos Master 5	Code	Dimensions mm	Boiler	El. connection
Master 5	4197916	650x730x1410/1880	8,5 kW	400V3~ 9,6 kW 16A
Master 5A	4197919	650x730x1410/1880	8,5 kW	400V3~ 9,6 kW 16A
Accessories Master 5	Code			
Pressure booster pump Master 5	4197927			
Drain pump Master 5	4197935			
Detergent dispenser Master 5	4158277	For liquid detergent		

Installation drawing on p. 299

Stock product

METOS WD6E DISHWASHERS



The control panel displays the selected programme, the remaining washing time, washing and rinsing temperatures and possible error situations. The machine has three programmable wash programmes (the wash and rinse times and the rinse temperature can be programmed). The machine also has a self-cleaning programme and a pause function. The display can show daily and cumulative basket counts.



The hood tilts first forward and the steam is released from the rear upwards. The extractor hood (optional) collects released steam efficiently. The extractor hood is connected to the kitchen ventilation system. The unit can also control a blower (control is optional). The unit is also available with automatic hood lifting and lowering (requires a CW connection). The manual hood, lightened by gas springs, is very light to operate.



When the rinse cycle starts the dirty wash water is ejected from the rotating wash arms, so that wash water no longer drips on the clean dishes when the basket is picked up. Efficient tank strainers keep the wash water clean for a long time.



WD 6E/6EA makes HACCP easy:

- low tank temperature warning - no risk of foaming
- final rinse water temperature control before rinse cycle start: rinsing begins only when the right temperature has been reached
- final rinse water volume control: warning light if there is not enough water
- the self-cleaning programme protects unit hygiene
- the unit can be connected to a central HACCP system (optional)

Diagnostics support the unit operation:

- in-line monitoring, operational errors and failure situations in the panel display
- rapid correction of failures

Metos WD hood type machines are fully automatic single tank dishwashers for demanding use in institutional and restaurant kitchens. The design is geared to the demands of hygiene, intensive use and a pleasant and effortless working conditions including cleaning and servicing. The machines are of stainless steel. The large range includes a suitable model for every use. The range also includes all the needed fixtures and accessories for the washing department.

Operation of the dishwashers is effortless. When the hood is closed, the washing programmes start automatically. In the EA model the hood is closed with the press of a button and it is always automatically lifted at the end of the program. When rising, the hood tilts with all models first forward releasing the steam behind the hood. This supports good working conditions in the immediate vicinity of the machine. When there are no dishes to wash, the machine is set into

the pause mode to wait for dishes and the hood is closed. Cleaning of the machine is effortless. Just remove the tank strainers and start the machine's own internal rinsing program.

Metos WD 6E - a versatile hood type machine

WD 6E is a hood type machine with an electronic control system. The machine has three programs: 1.2, 1.7 and 3.2 minutes (factory settings). The washing and rinsing times can be adjusted for each kitchen. Thanks to the control system the operation of all functions is fully automatic.

The machine always checks that the water flow in the final rinse is correct. If the rinsing water temperature falls under 85 °C, the machine goes on washing until the correct temperature is reached. The remaining washing time is always displayed on the panel. The machine cleans itself effortlessly with its own internal cleaning program. The strainers, overflow pipe and possible food residues are removed from the tank

METOS WD6E DISHWASHERS

- *unique hood: no steam in the operator's face*
- *top-notch hygiene: automatic control of final rinse water flow and temperature, control of the tank temperature and self-cleaning program*
- *diagnostics standard*
- *unique self-draining wash and rinse arm: the wash water is ejected from the wash arm at the beginning of the rinse cycle*
- *automatic lifting and lowering of the hood with EA model: improved ergonomics, drying starts immediately, a clear signal of the end of the wash program*



See page 200 for the pre-wash tables and drying lines.

and the rinsing programme is started. The washer then rinses and sanitizes the interior with 80-degree rinse water. These three features (*Automatic rinse water control, rinse temperature control and built-in cleaning program*) support the kitchen HACCP concept. The basket counter indicates the number of the baskets during the day and during the whole usage time. The machine is thermally and acoustically insulated. Tank volume 50 litres. Free height is 400 mm.

Metos WD 6EA - automatic hood lifting and lowering

WD 6EA is the same as WD 6E but with an automatic hood lifting function which always is activated at the end of each program. The hood is first lifted some centimeters, at which time it tilts forward and releases the hot steam from the back up to the extractor hood. When most of the steam has left the hood, the hood is automatically lifted to its high position. With the press of a button the hood descends automatically and the wash programme recommences. The hood lifting system is hydraulic and works with cold tap water. Automatic hood lifting improves ergonomics and drying of the dishes starts immediately. Lifting of the hood is a clear signal of the end of the wash program.

Metos	Code	Dimensions mm	Boiler	El. connection
WD6E	2027010	600x671x1420/1875	9 kW	400V3N~ 9,75kW 16A
WD6EA	2027148	600x671x1420/1875	9 kW	400V3N~ 9,75kW 16A
Accessories	Code			
Detergent dispenser	4158279	For liquid detergent		
Exhaust hood WD 6E/EA	4158361			

Installation drawing on page 300

Stock product

Standard delivery for the dishwashers includes a rinse aid dispenser, baskets for plates, cutlery and cups (one of each). Metos WD 6E/EA machines can also be equipped with drain and pressure-boosting pumps and an automatic system for controlling the ventilation fan. All models can be connected to cold water by including a more efficient boiler heater (cold water connection reduces somewhat the machine's capacity and raises the total power by 3 kW).

METOS WD7 COMBI-DISHWASHERS



The control panel displays the selected programme, the remaining washing time, washing and rinsing temperatures and possible error situations. The machine has three programmable wash programmes (the wash and rinse times and the rinse temperature can be programmed). The machine also has a self-cleaning programme and a pause function. The display can show daily and cumulative basket counts.



The hood tilts first forward and the steam is released from the rear upwards. The extractor hood (optional) collects released steam efficiently. The extractor hood is connected to the kitchen ventilation system. The unit can also control a blower (control is optional). The unit is also available with automatic hood lifting and lowering (requires a CW connection). The manual hood, lightened by gas springs, is very light to operate.

Metos WD hood type machines are fully automatic single tank dishwashers for demanding use in institutional and restaurant kitchens. The design is geared to the demands of hygiene, intensive use and a pleasant and effortless working conditions including cleaning and servicing. The machines are of stainless steel. The large range includes a suitable model for every use. The range also includes all the needed fixtures and accessories for the washing department.

Dishwashers operation is effortless. When the hood is closed, the washing programmes start automatically. With the EH models the hood is closed by pressing a button and the hood is always automatically lifted at the end of the programme. When rising, the hood tilts with all models first forward releasing the steam behind the hood. This results in good working conditions in the immediate vicinity of the machine. When there are no dishes to wash, the machine is set into the pause mode to wait for dishes and the hood is closed. Cleaning of the machine is easy and effortless.



When the rinse cycle starts the dirty rinse water is ejected from the rotating wash arms, so that wash water no longer drips on the clean dishes when the basket is picked up. Efficient tank strainers keep the wash water clean for a long time. With Metos WD7E/EH models the washer jet pressure can be selected to be either normal or the pot washing pressure (2.5 times normal pressure). The washing cabinet is 60 mm wider and 100 mm than with the WD6 models. The programmes can be preset for pot washing.



WD 7E/7EH makes HACCP easy:

- low tank temperature warning - no risk of foaming
- final rinse water temperature control before rinse cycle start: rinsing begins only when the right temperature has been reached
- final rinse water volume control: warning light if there is not enough water
- the self-cleaning programme protects unit hygiene
- the unit can be connected to a central HACCP system (optional)

Diagnostics support the unit operation:

- in-line monitoring, operational errors and failure situations in the panel display
- rapid correction of failures

Just remove the tank strainers and start the machine's own internal rinsing programme.

Metos WD 7E - a versatile hood type machine

WD 7E is a hood type machine with an electronic control system. The machine uses standard 500x500 mm baskets. In pot washing the pressure of the lower wash nozzles can be raised by turning a specific lever. The washing zone can handle large food preparation vessels, 600x400 mm transport boxes and for instance up to eight 450x600 mm bakery plates at a time (the bakery plate basket is optional). The machine has three programmes: 1.2, 1.7 and 3.2 minutes (factory setting). The washing and rinsing times can be adjusted for each kitchen.

METOS WD7 COMBI-DISHWASHERS

- the Metos WD7 can wash large GN containers, 600x400 mm transport boxes or up to 8 450x600 mm baking pans. Free standing height 500 mm. Washing pressure adjustable.
- unique hood: no steam in the operator's face
- hooded machines feature first class hygiene: automatic final rinse water and temperature control, tank temperature control and self-cleaning programme
- diagnostics standard
- unique self-draining wash and rinse arm: the wash water is ejected from the washing arm at the beginning of the rinse cycle
- EH models feature automatic hood lifting and lowering: improved ergonomics, drying starts immediately, a clear signal of the end of the wash programme



Metos WD6 and WD7 are the dishwashers for small and medium-size kitchens. If there is a large amount of food preparation dishware to be washed, the WD7 offers a higher pressure for pot washing and a larger washing zone for GN containers, large bowls and transport boxes. Automatic hood raising and lowering improve the ergonomics. See page 200 for the pre-wash tables and drying lines.

The machine always checks that the water flow in the final rinse is correct. If the rinsing water temperature falls under 85 °C, the machine goes on washing until the correct temperature is reached. The remaining washing time is always displayed on the panel. The machine cleans itself effortlessly with its own internal cleaning programme. The strainers, overflow pipe and possible food residues are removed from the tank and the rinsing programme is started. The washer then rinses and sanitizes the interior with 80-degree rinse water. These three features (*Automatic rinse water control, rinse temperature control and built-in cleaning programme*) support the kitchen HACCP concept. The basket counter indicates the number of the baskets during the day and during the whole usage time. The machine is thermally and acoustically insulated. Tank volume 50 litres. Free height of the hood is 500 mm.

Metos WD 7EH - automatic hood lifting and lowering

WD 7EH is the same as WD 7E but with an automatic hood lifting function which always is activated at the end of each programme. The hood is first lifted some centimeters, at which time it tilts forward and releases the hot steam from the back up to the steam hood. When most of the steam has left the hood, the hood is automatically lifted to its high position. With the press of a button the hood descends automatically and the wash programme recommences. The hood lifting system is hydraulic and works with cold tap water. Automatic hood lifting improves ergonomics and drying of the dishes starts immediately. Lifting of the hood is a clear signal of the end of the wash programme.

Metos	Code	Dimensions mm	Boiler	El. connection
WD7E	4158276	660x664x1515/2070	9 kW	400V3N~ 10,1kW 16A
WD7EH	2027342	660x664x1515/2070	9 kW	400V3N~ 10,1kW 16A
Accessories	Code			
Detergent dispenser	4158279	For liquid detergent		
Bakery plate basket WD7	4196019			
Exhaust hood WD 7E/EH	4158362			

Installation drawing on page 300

Stock product

Standard delivery for the dishwashers includes a rinse aid dispenser, baskets for plates, cutlery and cups (one of each). Metos 7E/EH machines can also be equipped with drain and pressure-boosting pumps and an automatic system for controlling the ventilation fan. All models can be connected to cold water by including a more efficient boiler heater (cold water connection reduces somewhat the machine's capacity and raises the total power by 3 kW).

TECHNICAL DATA OF SINGLE TANK DISHWASHERS

	MM35	MM38	MM42	MM43	MM2	MM3	WD4E	MM5/5A	WD6E	WD6EA	WD7E	WD7EH
Wash programmes, min	2	2	2	2	2	2,2 / 3	1,2/2,4/4,2	1/1,7/3	1,2/1,7/3,2,1,2/1,7/3,2,1,2/1,7/3,2	—	—	—
Pump power, kW	0,08	0,25	0,25	0,3	0,5	0,55	0,75	1,1	0,75	0,75	1,1	1,1
Tank power 230V1N~, kW	—	1,8	1,9	1,2	2,7	2,7	—	—	—	—	—	—
Boiler power 230V1N~, kW	2,0	2,5	2,4	2,8	2,5	2,5	—	—	—	—	—	—
Tank power 400V3N~, kW	—	—	—	—	2,7	2,7	1,8	4,5	1,8	1,8	1,8	1,8
Boiler power 400V3N~, kW	—	—	—	—	4,5	4,5	3	8,5	9	9	9	9
Connected power 230V1N~, kW	2,1	2,8	2,7	3,1	3,2	3,25	—	—	—	—	—	—
Connected power 400V3N~, kW	—	—	—	—	5,0	5,1	5,55	9,6	9,75	9,75	10,1	10,1
Fuse 230V1N~, A	16	16	16	16	16	16	—	—	—	—	—	—
Fuse 400V3N~, A	—	—	—	—	10	10	10	16	16	16	16	16
Max. connecting cable area 400V3N~, mm ²	—	—	—	—	4	4	6	4	6	6	6	6
Hot water connection 50-60°	R3/4	R3/4	R3/4	R3/4	R3/4	R3/4	R1/2	R3/4	R1/2	R1/2	R1/2	R1/2
Min/max HW dynamic pressure, bar	2/5	2/5	2/5	2/5	2/5	2/5	1,8/5	2/5	1,8/5	1,8/5	3/5	3/5
HW min. flow, l/min	6	8	10	16	16	16	17	18	18	18	18	18
Cold water connection	—	—	—	—	—	—	—	—	—	R1/2	—	R1/2
Min CW pressure in hood lifting, bar	—	—	—	—	—	—	—	—	—	—	3	3
CW min. flow, l/min	—	—	—	—	—	—	—	—	—	—	2	2
Drain, mm (DP models)	30	30	30	30	30	30	50 (22)	50	R 1 1/2	R 1 1/2	R 1 1/2	R 1 1/2
Drain flow, l/s	3	3	3	3	3	3	3	3	3	3	3	3
Tank volume, l	10	10	20	6,5	25	17	25	42	50	50	50	52
Ventilation recommendation, m ³ /h	600	600	600	600	600	600	600	600	600	600	600	600
Weight, kg (net/gross)	30/34	36/41	45/49	45 / 49	72/78	74 / 80	76 / 90	120 / 135	113 / 128	113 / 128	120 / 135	120 / 135
Basket size	350x350	380x380	400x400	400x400	500x500	500x500	500x500	500x500	500x500	500x500	500x500	500x500



METOS WD 12 GHE COMBI-DISWASHER

WASHING PRESSURE ADJUSTMENT

- the machine washes both cookware and ordinary dishes

EASY TO USE

- the programme starts when the hood is closed
- clear control panel

AUTOMATIC HOOD RAISING

- improves ergonomy
- drying starts immediately
- signal of the end of program

FACILITATES HACCP

- HACCP connection (accessory)
- autodiagnosics



TECHNICAL DATA

Exterior dimensions	1200x770x1910/2420 mm
Electrically heated (400 V 3N~)	
-electric power	16.4 kW
-fuse size	35 A
-max. wire section	16 mm ²
Steam-heated (400 V 3N~)	
-electric power	4.4 kW
-main fuse	16 A
-max. wire section	6 mm ²
Hot water connection 1)	R 3/4 "
Cold water connection 2)	R 1/2 "
Drain pipe	50 mm dia.
Floor drain	3 l/s
Steam connection 3)	R 3/4 "
Condensation water 3)	R 1/2 "
Tank volume	140 l
Weight (gross/net)	355/330 kg
Recommended ventilation	600 m ³ / h

- 1) 55-70 °C, minimum pressure 250 kPa , flow 38 l/min
- 2) minimum pressure for hood lifting 300 kPa, flow 15 l/min
- 3) only steam-heated machines, steam pressure 150-250 kPa

Metos WD 12 GHE is a cost-effective and efficient hood type combi-dishwasher. The machine washes food preparation dishes and by reducing the pressure also washes ordinary dishes. Changing the washing pressure is easy: shift a lever to a different position and the machine will wash with normal pressure.

The two powerful wash pumps efficiently cover a 1040x550 mm basket with four washing arms. Alternatively two 500x500 mm dishwashing baskets can be put into the machine. There are three wash programmes in which wash and rinse times and rinsing temperatures can be adjusted to fit customer needs, depending on the dirtiness and drying degree of the dishes. Factory settings are 1.2, 3.2 and 5.2 minutes.

Metos WD 12 GHE guarantees always the right rinse temperature by continuing the wash until the pre-set rinse temperature is reached. It is easy to keep clean with the machine's own internal cleaning programme that can be started when the tank strainers, pump suction traps and the overflow pipe have been removed from the machine. Likewise, the washing arms are easy to remove for cleaning.

Metos WD 12 GHE significantly improves the ergonomics of pot washing. A pre-wash table and a roller table can be attached to the machine, enabling the baskets to glide in and out of the machine. The hood opens and closes automatically. The machine ensures that nothing is left between the hood and the machine and warns you if that happens. Thanks to efficient thermal and acoustic insulation, surface temperatures and noise levels are kept low. The machine is easy to operate. The selected wash programme starts when the hood is lowered. The visual control panel tells you at a glance the programme in use and the remaining washing time. Metos WD 12 GHE also warns of too low wash temperature, a hot water faucet that is closed or a displaced overflow pipe. The machine can also warn of an inadequate flow in the final rinse, which may jeopardize the rinse result.

Due to all these features the machine significantly eases the implementation of the kitchen's HACCP.

The standard equipment includes a stainless steel basket, size 1040x550 mm (interior 1020x540 mm), that allows different size dishes to be attached flexibly. The delivery also includes two 500x500 mm baskets, a rinse aid dispenser, a water filter and a vacuum valve.

Optional equipment includes a pressure booster and a drainage pump, connection for ventilation, automatic control of the ventilation fan and steam connection (150-250 kPa). The machine is also available for cold water connection.

Metos	Code
WD 12 GHE	2027116

Installation drawing on p. 309

METOS MASTER LP ZERO AND LP 1 POT WASHERS



Metos Master LP Zero

Metos Master LP Zero and LP 1H machines are suitable for washing serving dishes, transport containers, baking trays, pots and food preparation equipment. The machines are front loaded.

The LP 1H door is conveniently divided in half, which means that when the door is opened, the lower part forms a work counter and the total height remains lower. In the LP Zero the door is opened as a counter. This way the machine height is not increased when the door is open.

The door has an efficient thermal and acoustic insulation, keeping the surface temperatures and noise level low. The free height for opening is 550 mm in the LP Zero and 805 mm in LP 1H. This allows for the washing of high items.

The dimensions of the stainless steel basket in both machines are 550 x 665 mm. A ladle holder and a basket for GN lids or bakery plates are delivered with the machines. LP 1H includes a cover grid to help wash light utensils. Different dishes within the basket dimension can be washed in the basket. The machines have two programmes; 2 and 4 minutes.

The wash arms, rinse arms and nozzles are stainless steel. Both wash and rinse arms are easy to remove for cleaning. Wash arm nozzles are anti-clog type. LP Zero has an efficient 1,1 kW pump and LP 1H has a 2 kW pump. In the LP 1H a pressure boosting pump is standard, ensuring uniform pressure and temperature in the final rinse.

The efficient sediment trap collects residues and the rounded edges help to make cleaning easier. Rinse aid dispenser is standard.



Efficient rotating upper and lower wash and rinse arms. Anti-clog nozzles. Wash arms are easy to remove for cleaning.



Sturdy pull-out washing basket, removable baskets for lids and utensils. LP Zero and LP 1H basket size is 550x650 mm.



Different dishes within the basket dimension can be washed in the basket.



LP 1H includes cover grid to be used when washing lightweight items.



Metos Master LP 1H

Pot washing machine	Code	Dimensions mm	El. connection
Metos Master LP Zero	4195674	650x750x1490	400 V 3N~ 7,1 kW 16 A
Metos Master LP 1H	4195676	650x750x1690/2030	400 V 3N~ 8 kW 16 A
Pressure boosting pump	4195672	for LP Zero	

Installation drawing on p. 311

Stock product

METOS MASTER LP 2 AND LP 4 POT WASHERS



Metos Master LP2 potwashing machine

Metos Master LP machines are suitable for washing serving dishes, transport containers, baking trays, pots and food preparation equipment. The machines are front loaded. The door is conveniently divided in half, which means that when the door is opened, the lower part forms a work counter and the total height remains lower.

The door has efficient thermal and acoustic insulation, keeping the surface temperatures and noise level low. The free height of the opening is 650 mm for LP2 and 820 mm for LP4. The dimensions of the LP2 stainless steel basket are 650x650 mm and 1220x720 mm for LP4 basket. A ladle holder and a basket for covers/bakery plates are delivered with the basket. Different dishes within the basket dimensions can be washed in the baskets.

The units have four wash programmes (3, 6, 9 minutes and continuous wash). The machine is easy to operate thanks to its clear control panel. Standard equipment includes diagnostics for monitoring and identifying operator errors (for instance a warm water faucet left closed) from the control panel. A pressure boosting pump comes as standard, ensuring uniform pressure and temperature in the final rinse.

The wash arms are stainless steel and the wash nozzles are anti-clog. The washing and rinsing arms are easy to remove for cleaning. The LP4 machine also has washing arms at the side, in addition to the upper and lower arms, to make the wash even more efficient. The Metos Master LP2 unit has one efficient 3/3,2 kW pump and the LP4 unit has two 2.7 kW pumps. The efficient sediment trap collects residues and the rounded edges help to make cleaning easier.

Rinse aid dispenser is standard and a detergent dispenser can be connected to the units.



Sturdy pull-out washing basket, removable baskets for lids and utensils. LP2 basket size is 650x650 mm, LP4 basket 1220x720 mm.



The unit has large easily emptied sediment traps. Rounded edges make tank cleaning easier.



Efficient rotating upper and lower wash and rinse arms. The LP4 machine has washing arms also at the side. Anti-clog nozzles. Washing arms are easy to remove for cleaning.



Easy-to-operate, well-protected control panel with easy-read temperature displays. The machines have 4 wash programmes and diagnostics (e.g. a closed faucet will be indicated).



Metos Master LP4 pot washer
The divided door provides a work counter. The doors of the machines have heavy-duty insulation.

Pot washing machine	Code	Dimensions mm	El. connection
Metos Master LP 2	4195671	760x850x1850/2060	400 V 3N~ 12,2 kW 25A
Metos Master LP 4	4195678	1340x870x2040/2360	400 V 3N~ 15 kW 25 A

Installation drawing on p. 310

Stock product

METOS PRE-WASH TABLES



Pre-wash table for Metos Master 2, Metos Master 3 or Metos WD4E machines. The table is symmetrical and it can be placed either on the right or the left side of the machine. The construction is of sturdy stainless steel throughout. The top surface borders are raised. The basin dimensions are 500x400x250 mm. There is a large strainer at the bottom of the basin. The delivery includes a drain valve and a basin overflow pipe.

Metos	Code	Dimensions mm
Pre-wash table 02	4129213	1200x620x880±25

Pre-wash table for Metos Master 2, Metos Master 3 and WD4E machines. The table can be turned around, basin on the right or the left side.

The basin line is supplied with splash guard, pre-rinse showers are optional.



The Metos Nordien-System basin is of sturdy stainless steel throughout with guide rails for baskets. There is a large strainer at the bottom of the basin which can be lifted upwards and an outlet ball valve connection. The basin depth is 300 mm. Adjustable feet. Connection plate 300 mm, for angle installation 500 mm. The basins are supplied with splash guards.

Basin	Code	Outer dimensions mm	Installation length
700-11-3	4552316	1100x590x880±25	1400 mm
700-6-3	4552320	600x590x880±25	900 mm
700D-6-3, 2 basins	4552332	1200x590x880±25	1500 mm
<i>for angle installation with a hood type machine:</i>			
700-11-5	4552319	1100x590x880±25	1600 mm
700-6-5	4552317	600x590x880±25	1100 mm
700D-6-5, 2 basins	4552321	1200x590x880±25	1700 mm

METOS DRYING LINE

The Metos Nordien-System drying line for hood type dishwashing machines. The construction is of sturdy stainless steel throughout. Drip tray with outlet drainage. Guide rail section for storage of empty 500 x 500 mm baskets. Adjustable feet.

Drying line	Code	Dimensions mm	Guide rail sections
750-0	4552345	700x580x875±25	1
750-1	4552346	1100x580x875±25	1
750-2	4552348	1600x580x875±25	2
750-3	4552350	2100x580x875±25	3

Drying line with optional plate cassette holder (on pg 243).



METOS DRIPPING UNIT

An efficient handling unit for glassware baskets can be formed around under counter Metos machines using the dripping unit and dripping cover. The dripping cover is placed on top of the machine and the dripping unit by the side. The dripping unit fits two baskets. Both have a drain connection. Both are built of sturdy easy-to-clean stainless steel.

Dripping unit and dripping cover with under counter dishwasher.

Metos	Code	Dimensions mm
Dripping cover	4158313	600x660x70
Dripping unit	4158303	550x550x900

Stock product

METOS PRE-WASH SHOWERS

Metos Europe line of pre-rinse showers, WM 500, TM502, WM550 and TM552 are traditional pre-wash showers with a handled jet pistol. Europe line pre-wash showers are supported at the top with a wall fitting. The shower is started by pushing down the handle. A spring returns the handle to its initial position. WM 500 (wall mounted) and TM502 (table mounted) are pre-rinse showers with a down spout and a mixer with two grips. WM 550 (wall mounted) and TM552 (table mounted) are pre-rinse showers with a downspout and a mixer with a long single grip lever.



Metos 6546 pre-wash shower with a thermostatic mixer and table mounting.

Metos	Code	Dimensions mm
Metos WM 500 (wall, two grips)	4218436	h 1050
Metos TM 502 (table, two grips)	4218438	h 1500
Metos WM 550 (wall, single grip)	4218440	h 1050
Metos TM 552 (table, single grip)	4218442	h 1300

Metos 6546 (table mounted) and 6548 (wall mounted) are Top line pre-wash showers with a thermostatic mixer and a downspout. Top line showers start automatically when the jet pistol is pulled down. The showers are supported at the top by a wall fitting. The showers come with an 2,5 m extension hose, which can be attached to the shower using a bayonet catch (included). By using the extension the showers can be used for cleaning the washing area.

Metos	Code	Dimensions mm
Metos 6546 table	4218431	h 1250
Metos 6548 wall	4218495	h 950

Metos TM 552

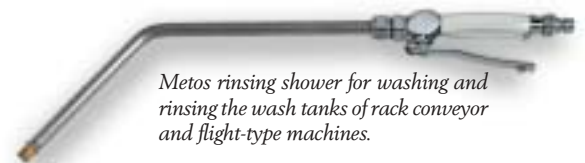


Metos WM 500

METOS RINSING SHOWER

The Metos rinsing shower is designed for cleaning the wash tanks of rack conveyor and flight type dishwashers. Thanks to the 100 cm long extension arm there is no need to stretch inside the machine. The handle has a quick joint. At the end of the spray pipe there is a nozzle that spreads the water on to a larger area.

Metos	Code
Rinsing shower	2027014



Metos rinsing shower for washing and rinsing the wash tanks of rack conveyor and flight-type machines.

JET CLEANING DEVICE

Hytox spray is a jet cleaning device using tap water, designed for the cleaning and sanitizing of large hard to clean surfaces. In the washing phase the device dispenses detergent sanitizer into the washing water. Applications include industrial kitchens, food factories, bakeries, saunas etc. The body is stainless steel. The device is equipped with a non-return valve, vacuum valve and a closing valve at the end of the hose. The unit includes approximately 15 m of water hose. The hose has a closing faucet and a quick joint for attaching extra equipment.

Metos	Code	Dimensions mm
Hytox Spray	4197238	650x1000x200
Hytox Spray Mobil	4197245	650x1000x200
Brush	4197301	400
Long-handled brush	4197319	1500

Hytox Spray jet cleaning device is wall-mounted in the washing area or kitchen.



GRANULE POTWASHER METOS WD-80GR



The large picture shows the Metos WD-80GR HC with two racks, two trolleys and the granule dishwasher included in the delivery. The use of two racks and two trolleys provides maximum capacity.

When working with a single rack the dishes are placed in the rack on the door (small picture).

- **Large capacity: five GN 1/1 containers, max 60 GN/1 per hour**
- **Diagnostics facilitates HACCP**
- **Superior drying with spinning**
- **Granule separation with double-pump technology saves money**
- **The area in front of the machine is kept free of dirt and granules**

Granule washing machines clean dishes with water containing plastic granules. Even burnt on dirt is removed quickly and easily. The dishes don't need to be soaked before granule washing, only loose residue is scraped off to avoid unnecessary soiling of the wash water.

Large capacity in a small space

The dishes can be loaded directly onto the rack pulled out on the door or two trolleys and two racks can be used to reach maximum capacity. For scraping of the dishes the prewash table can be used.

Ingenious washing programmes

The machine has three washing programmes, two with granules and one with water only. The same programmes can also be selected without spinning when washing utensils and dishes that are difficult to fix in the rack.

When the machine starts, the wash rack starts to rotate and the programme starts with granule wash. The programmable granule washing time has been set at the factory to 3 minutes for the short and 6 minutes for the long cycle. The granule wash is followed by a pump rinse cycle, the duration of which can also be programmed.

Before the final rinse the dishes are spun at great speed, at which point the spinning speed removes the granules and the wash water from the dishes. The final rinse is followed by a final spinning with an increased rotation speed, producing a better drying result with a smaller amount of rinse aid. After the final spinning an efficient condensing unit removes the steam from the machine.

Top-notch hygiene and ease of operation

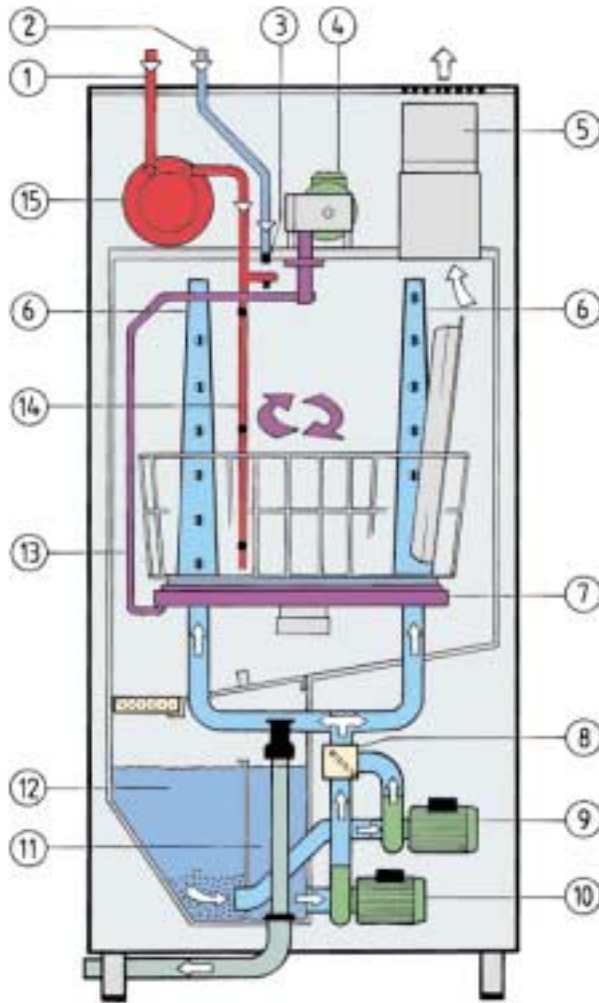
Electronic control monitors the rinse and washing temperature, warns of too low temperatures and secures the rinse water amount. The machine also secures the purity of the wash water. These features make HACCP easier. The machine also indicates if the overflow pipe is out of place or the tap is closed.

Removal of the granules from the machine is easy. A collection box is placed in lieu of the tank strainer. The granules are driven into the box by the wash program. In the collection box the granules can be rinsed under a shower. Checking the granule level is easy: the right granule level is clearly marked on the collection box.

Lowest running costs on the market

The water consumption in the final rinse is only about 5 litres per cycle. This is achieved through the spinning and specially designed rinse nozzles. The advanced condensing system consumes only 10 % of the water volume that was previously consumed in the condensing of similarly sized machines. The reduced water consumption reduces the rinse aid and detergent consumption, as well as electricity consumption. Since the granule separation is based on a two-pump technology, the granules can be used longer and granule costs are reduced.

GRANULE POTWASHER METOS WD-80GR

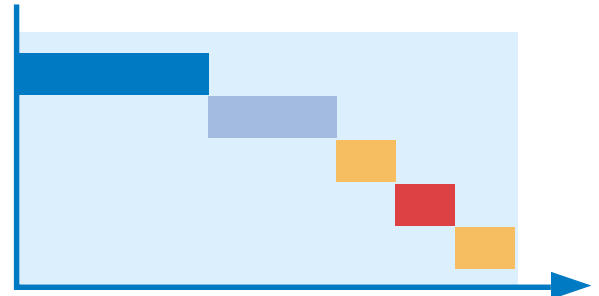


- | | | | |
|---|----------------------|----|-------------------------|
| 1 | Warm water | 9 | Granule wash pump |
| 2 | Cold water | 10 | Wash pump |
| 3 | Condenser nozzle | 11 | Wash tank |
| 4 | Rotating table motor | 12 | Wash tank with granules |
| 5 | Condenser channel | 13 | Rotating arm |
| 6 | Washing arm | 14 | Final rinse arms |
| 7 | Rotating table | 15 | Boiler |
| 8 | Granule valve | | |

Wash Programmes

The washer has a total of six different wash programmes that can be flexibly adjusted. The granule wash programmes enable efficient washing of heavily soiled dishes. Wash programmes without granules can be used for instance for plastic dishes. Programmes without spin cycles are best for dishes that are difficult to place in racks.

Wash programme



- Granule wash
- Pressure water wash
- Spin cycle
- Final rinse

The full rack is slid in place on the rotating table (7) and the door of the machine is closed. The desired programme is selected and the "start wash" button is pressed. The granule wash pump (9) starts and the rotating table (7) starts to rotate.

In the first washing phase dishes are washed with a mixture of water, granules and detergent. When the granule washing phase is complete, the wash pump (10) is started. Dishwashing continues with water containing detergent. When the washing cycle is complete, the speed of the rotating table increases and the remaining wash water and possible granules are removed from the dishes with a spinning cycle. Thereafter the speed of the rotating table becomes slower and the final rinse with fresh water begins. The fresh water rinse is done with 85 degree water (15). After the final rinse the speed of the rotating table increases again and the dishes are dried with another spin cycle.

Towards the end of the programme the machine starts a condensing operation in the washing cabinet to reduce steam formation. Part of the steam is removed through the condenser channel (5).



Two-pump system and spinning save electricity, water, granules, detergent and rinse aid.



Dependable and reliable control system guarantees trouble free operation.



Easy to clean: everything easily and clearly accessible for hand and shower cleaning.



The diagnostics of the machine facilitate the implementation of HACCP.

GRANULE POTWASHER METOS WD-80GR

Technical specifications

Max. surface temperature at a +20 °C room temperature	30 °C
Noise level *	68 dB (A)
Recommended ventilation	600 m ³ /h
Wash programme P1 **	5 min.
Wash programme P2 **	8 min.
Wash programme P3 **	2,5 min.
Wash programme P4 **	4,5 min.
Wash programme P5 **	7,5 min.
Wash programme P6 **	2 min.
Capacity	5 GN1/1/program
Net weight	315 kg
Package weight	25 kg
Granule amount	5 litres

* measured at the side 1 m from the machine

** Factory setting. Washing times can be adjusted separately.

Water and drain connections, water consumption

Warm water connection 50-70 °C (internal threading)	R 1/2"
Cold water connection 5-12 °C (internal threading)	R 1/2"
Drain connection PVC pipe	50 mm
Tank volume	100 litres
Water consumption, rinse	5 litres / wash program
Water consumption, condensing	1,5 litres/ wash program
Recommended warm water pressure and flow	0,25 MPa, 15 l/min
Floor drain, capacity	3 litres / sec.

Electric connection

Granule wash pump power	2,2 kW
Wash pump power	1,5 kW
Rotating table motor	0,18 kW
Rinse boiler power	9 kW
Tank heating	9 kW
Connection power	11,3 kW
Fuse size 400V 3N~	20 A
Fuse size 230V 3~	35 A
Max. cross section of connection cable 400V 3N~ (L1 - L3, N, PE) Cu	16 mm ²
Max. cross section of connection cable 230V 3~ (L1 - L3, PE) Cu	35 mm ²

Metos		Dimensions mm	El. connection
WD-80GR*	4197887	875x955x1880	400V3N~11,4 kW 20A
WD-80GRHC**	4197889	875x955x1880	400V3N~11,4 kW 20A
Washing rack*	4197894		
Pan support*	4197897		
Ladle holder*	4197911		
Pot holder*	4197925		
Lid holder*	4197929		
Holder for canteens*	4197937		
ABC pot holder	4197957		
Accessory rack	4197965		
Granules 10 kg	4197904		
Cleaning scraper*	4197933		
Service trolley	4208063		
Pre-wash table	4126893	1000x700x900	

* included in standard delivery delivery + 6 kg granules **Installation drawing on pg. 312**

** model HC delivery includes items marked with * + additional rack and two service trolleys

Stock product

GRANULE POTWASHER METOS WD-80GR ACCESSORIES



Pre-wash table with strainer, ball valve and detachable grid, code 4126893.



Service trolley with hinged rack panel, code 4208063. Lockable castors and push-handles.



ABC pot holder, code 4197957.



Accessory rack, code 4197965. Attached to the side of the machine.



ABC holder for canteen without lips and non-GN containers. Code 4197937.



Lid holder for non-GN covers. Code 4197929.



Standard washing rack for five GN1/1 containers. Code 4197894.



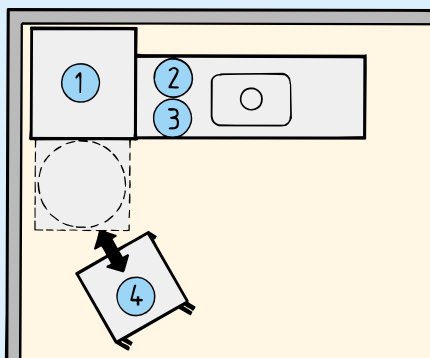
Centre pan support, code 4197897. Ladle holder inside, code 4197911.



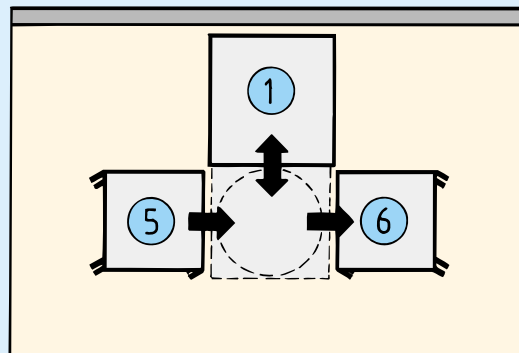
Pot holder for large pots and mixer bowls. Code 4197925.



Granules, 10 kg, code 4197904. Cleaning scraper, code 4197933



When working with a single rack the dishes are placed in the rack on top of the machine door.



Use of two racks and two trolleys provides maximum capacity

1. WD-80GR
2. Pre-wash counter
3. Waste disposal
4. Trolley
5. Trolley for dirty dishes
6. Trolley for clean dishes

GRANULE POTWASHER METOS WD-100GR



- *Large capacity: 8 GN 1/1 -65 mm containers, up to 88 GN1/1 containers per hour with granule programme*
- *HACCP*
- *Guaranteed hygiene; clean and dirty sides are separated*
- *Heat recovery standard*
- *Superior drying with spinning*

Granule washing machines clean cookware with water containing plastic granules. Even burnt on dirt is removed quickly and easily. The dishes do not need to be soaked before granule washing, only loose residue is scraped off to avoid unnecessary soiling of the wash water. Due to the unique two-door system, the Metos WD-100 GR stands out from any other granule potwasher on the market; the dirty and clean sides are separated completely.

Ergonomics and hygiene in potwashing

The feed through of the wash cassettes enables quick working, thus ensuring highest possible washing capacity. The food residues are scraped from the dishes on the scraping and loading table. The full table length basin has two large strainer baskets in the bottom. The strainers are easy to empty. After scraping the dishware are placed in the wash cassette. The cassette moves and rotates smoothly on the rollers. The full cassette is fed into the machine and the selected programme is switched on. After the washing process the cassette is slid out onto the unloading trolley. The cassette fixes automatically

to the trolley for transportation. The washing process starts automatically when the doors are closed. The doors open automatically after washing process is finished. The doors open upwards thus offering free working space round the machine, and the machine needs minimum floor space.

Heat recovery

The machine is equipped with a heat recovery system, which preheats the cold water added during the washing cycle. Heat recovery unit also condenses steam during the wash and thus minimizes the heat and humidity in the dishroom. Due to the efficient spinning cycle only 6 litres of fresh water is used per wash programme.

HACCP

WD-100 GR makes HACCP easier. The electronic control monitors washing and rinsing temperatures and has an alarm in case of low temperature or rinsing water quantity. The system also ensures the cleanness of the washing water, and has an alarm if the overflow pipe is out of place or the water tap is closed.

GRANULE POTWASHER METOS WD-100GR



The scraping and loading table has large strainer baskets.



The granules are in a separate basin and are not flushed into the drain.



The rotating cassette is sprayed with the four efficient washing arms.



The upward opening doors allow free working round the machine.



On the clean side the cassette slides on to the trolley.



The cassette slides easily on the large rollers on the scraping and loading table.



The user friendly text panel and clear operating press keys.



The electric components are easily accessible and serviced from the front.



The washing chamber is easy to clean with the machine's own washing programme.

Metos	Code	Dimensions mm	El. connection
Granule potwasher system WD-100GR* (right-left)	4197804	3088x1251x2223***	400V3N~21 kW 35A
Granule potwasher system WD-100GR* (left-right)	4197806	3088x1251x2223***	400V3N~21 kW 35A
Granule potwasher package WD-100GR**	4197816	1859x1195x2223***	400V3N~21 kW 35A
Granules 10 kg	4197904		
Scraper	4197933		
Utensil holder	4197820		
Wire basket for small utensils	4197822		
Lid holder	4197824		
Side holder 4 pcs	4197826		
Pot holder	4197828		
ABC holder	4197830		
Flexible holder	4197832		
Holder for pots and containers with handle	4197834		

Installation drawing on pg. 313

* includes: WD 100 GR granule potwasher, one scraping and loading table, one trolley, two cassettes, 10 kg granules and one scraper

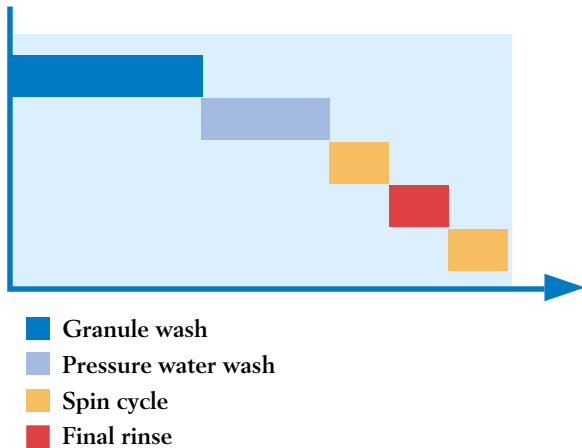
** includes: WD 100 GR granule potwasher, one trolley, one cassette, 10 kg granules and one scraper

*** WD-100GR can be delivered in two parts, then maximum height 1970 mm.

GRANULE POTWASHER METOS WD-100GR

Washing programmes and functional description

Washing programmes



- Granule wash
- Pressure water wash
- Spin cycle
- Final rinse

The cassette (10) is rotating in the chamber during the programme.

In the first phase the dishes are washed with a solution of water, granules and detergent. The two granule wash pumps (13) provide a high pressure for efficient treatment.

Once the granule wash pumps have stopped, the rinse pump (14) starts and the dishes are washed with a solution of water and detergent. After washing, the speed of the rotating table increases and the remains of water and granules are spun from the dishes. After spinning the speed of the rotating table is slowed down and the fresh water final rinse begins with 85 degree water coming through two boilers (6). After the final rinse the speed of the rotating table increases and the dishes are dried with another spin cycle.

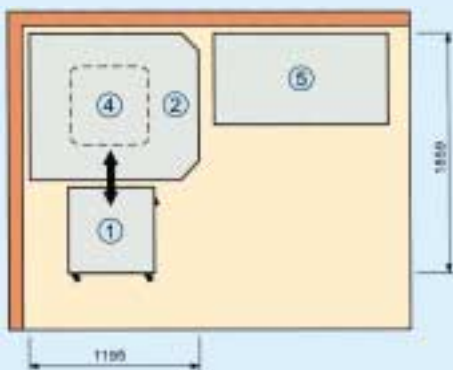
At the end of the programme the condensing fan (1) will start and warm air is drawn from the machine through the heat recovery unit (17). The pre-heating of the incoming cold water in the heat recovery unit decreases the amount of steam from the machine.

HACCP

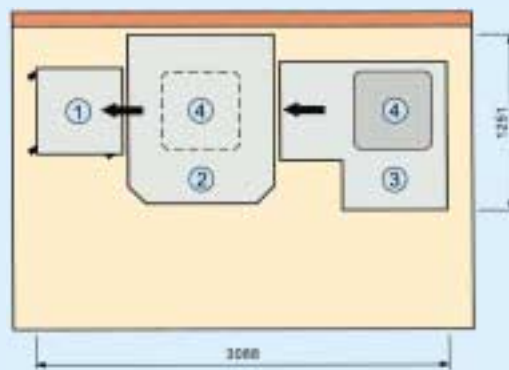
The diagnostics of the machine facilitate the implementation of HACCP. The machine has an alarm if the temperatures or the water flow decrease below the set levels. Any failures are read in the text panel

Programme	Programme time min	Total time min	Capacity canteens GNI/1 per hour
P1 granule wash	5	5,5	88
P2 granule wash	8	8,5	56
P3 granule wash	10,3	10,8	44
P4 wash without granules	2,3	2,8	168
P4 wash without granules	3,8	4,3	112
P4 wash without granules	6,8	7,3	65

Total time includes both programme time and the time needed to outfeed and infeed the cassettes.



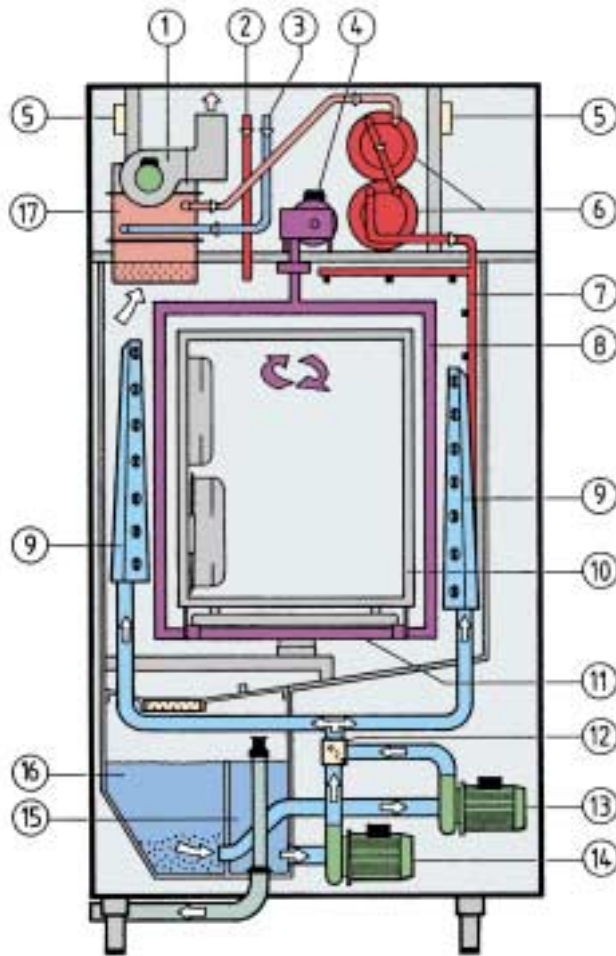
Single door use.



Feed-through use. Clean and dirty sides are completely separated.

1. Trolley
2. Metos WD-100GR
3. Scraping and loading table
4. Washing cassette
5. Pre-wash table

GRANULE POTWASHER METOS WD-100GR



- 1 Condensing fan
- 2 Hot water
- 3 Cold water
- 4 Rotating table motor
- 5 Door safety switch
- 6 Booster heater, 2 pcs
- 7 Final rinse arms
- 8 Drive frame
- 9 Wash arms, 4 pcs
- 10 Cassette
- 11 Rotating table
- 12 Granule valve
- 13 Granule wash pump, 2 pcs
- 14 Wash pump
- 15 Wash tank
- 16 Wash tank with granules
- 17 Heat recovery unit

Water and drain connections, water consumption

Water quality (hardness)	2 - 7 dH
Hot water connection 50 - 70°C (internal thread)	R 1/2"
Cold water connection 5 - 12°C (internal thread)	R 1/2"
Drain connection PVC pipe	50 mm
Tank volume	145 litres
Cold water consumption, rinsing	6 litres / programme
Required water pressure and flow	0,20 MPa, 15 l/min
Floor drain, capacity	3 litre / sec.

Technical data

Max surface temperature at room temp. +20 °C	35°C
Sound level *	70 dB(A)
Condensing unit cooling area	11 m ³
Condensing fan capacity	300 m ³ /h
Ventilation requirement	900 m ³ /h
Total washing time programme P1 **	5 min.
Total washing time programme P2 **	8 min.
Total washing time programme P3 **	10,3 min.
Total washing time programme P4 **	2,3 min.
Total washing time programme P5 **	3,8 min.
Total washing time programme P6 **	6,8 min.
Capacity	8xGN1/I-65 /progr.
Weight excl. package	530 kg
Package weight	30 kg
Granule volume	10 litres (7,2 kg)

Electrical connection

Granule wash pump motor	2 x 2,2 kW
Wash pump motor	2,2 kW
Rotating table motor	0,18 kW
Condensing fan	0,12 kW
Door drive motor	2 x 0,09 kW
Booster heater	2 x 9 kW
Tank heating	12 kW
Total connected power	21 kW
Main fuse 400V 3N~	35 A
Main fuse 230V 3~	80 A
Max. connection area Ø 400V 3N~ (L- L3, N, PE) Cu	35 mm ²
Max. connection area Ø 230V 3~ (L1 - L3, PE) Cu	35 mm ²

* Measured 1 m from the side of the machine

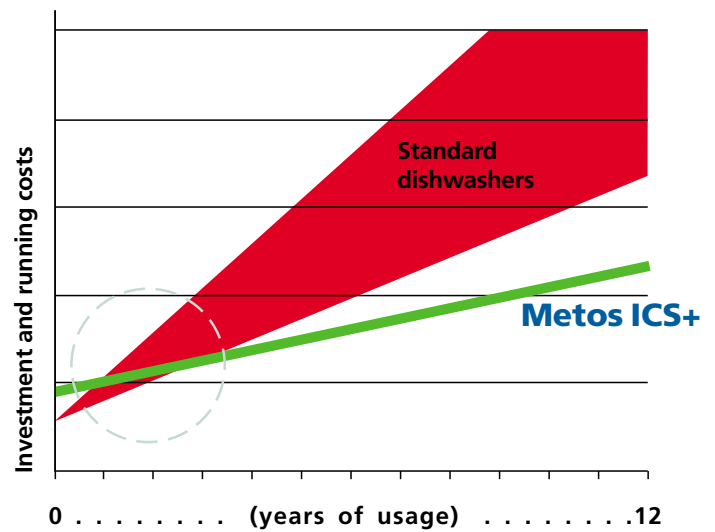
** Factory setting. Washing time is adjustable.



Net savings up to 80 %!

Metos ICS+ dishwashers apply the ingenious Intelligent Control operating system. The operating costs of the ICS+ dishwashers are lower than any other rack conveyor dishwasher. In all laboratory and field measurements the patented ICS+ system has proven to be far the most economical washing control system.

Metos ICS+ is the most cost-effective solution when the purchase price and all costs of electricity, water and chemicals during the lifetime of the machine are taken into account. It is the most cost-effective, even when compared with a rival unit provided free of charge.

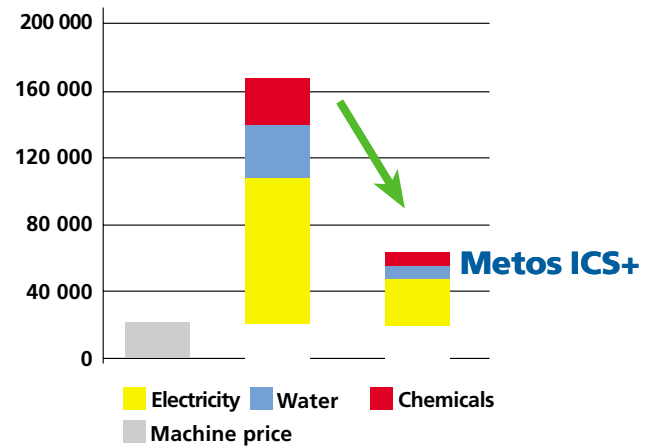
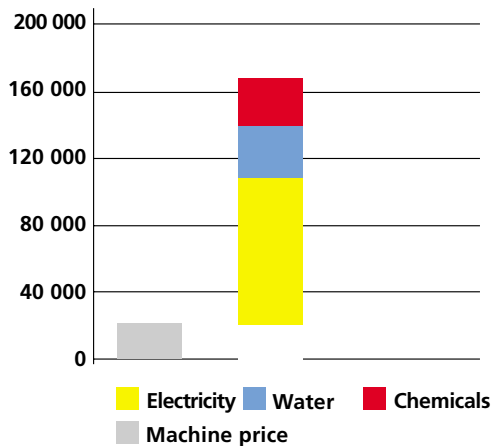


SURPRISING SAVINGS

Metos ICS+ is marginally more expensive than an ordinary dishwasher at the point of purchase only. Savings start as soon as you use the unit. Despite the excellent washing result the environmentally friendly unit uses up to two thirds less detergent than an ordinary conveyor washing machine. Our customers are already operating hundreds of ICS+ systems. References in Finland include Scandic Hotels and Unicafe restaurants.

Total life cycle costs are decisive

A dishwasher investment is not about the machine price only, but is a decision that determines the amount of running costs for the total life cycle. It is a decision many times more valuable than just the machine.

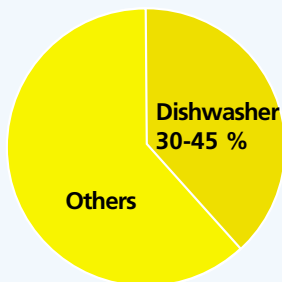


A conveyor dishwasher is an investment where the purchase price accounts for only 10 – 20 % of the total life cycle costs and the operational costs (water, electricity, chemicals) account for 80-90 % of total life cycle costs.

Metos ICS+ conveyor dishwasher moves the operational economy to an entire new level. The running costs of the new Metos ICS+ are 30-80 % lower than in any other modern conveyor dishwashers.

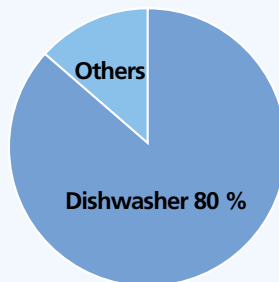
Conveyor dishwashers cause the biggest environmental load in the kitchen

ELECTRICITY CONSUMPTION



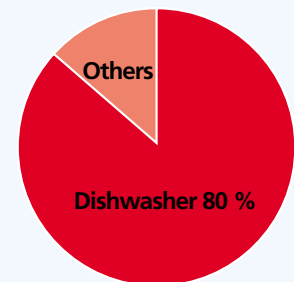
A standard conveyor dishwasher accounts for 30 to 45 % of the kitchen's total electricity consumption.

WATER CONSUMPTION



A standard conveyor dishwasher accounts for ~ 80% of the kitchen's total water consumption.

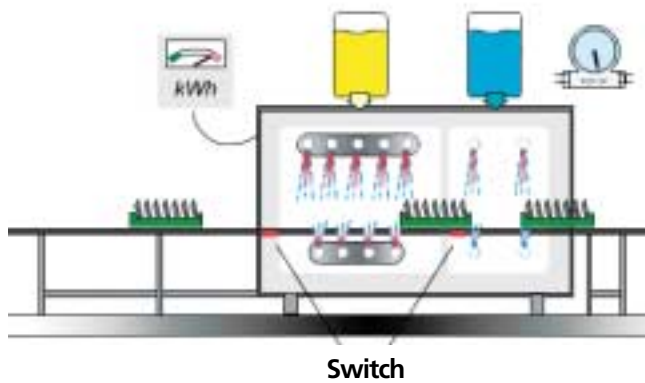
CHEMICAL CONSUMPTION



Almost all of the chemicals are mixed with water. As the dishwasher consumes ~ 80 % of water used in the kitchen, this explains why dishwashers account for ~ 80 % of the kitchen's chemicals consumption.

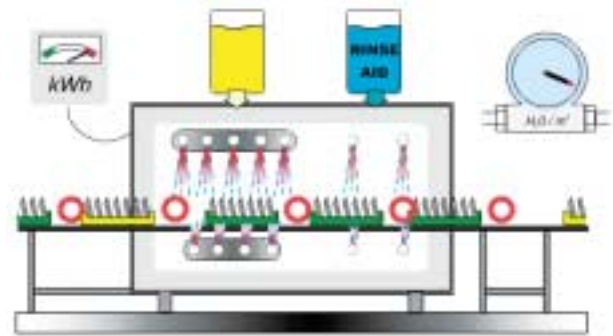
Where do the savings come from?

Two problems and two solutions for savings – with the Metos ICS+



Standard dishwasher
faster programme
100 racks/h
Rinse time 36 sec. / rack

Standard dishwasher
slower programme
50 racks/h
Rinse time 72 sec. / rack



Problem 1

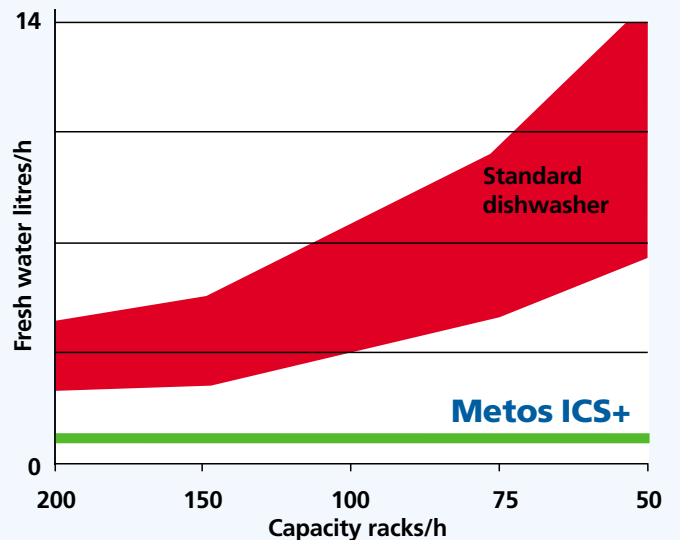
A standard conveyor dishwasher runs idle, i.e. washes empty spaces between racks about 50 % of the operation time. Even if one corner of the rack is in the tank the machine is running and consequently a great amount of water, electricity and chemicals are used.

Problem 2

Most of the conveyor machines have two conveyor speeds. Programme 1= faster programme (100 racks/h) has a final rinse time of 36 seconds per rack. Programme 2= slower programme (50 racks/h) has a final rinse time of 72 seconds per rack. With the slower programme fresh water consumption is doubled, because the rack moves through the rinse zone with a slower speed. Consequently the costs of fresh water, electricity and chemicals are doubled.

The illustration on the right shows how fresh water consumption increases when the washing process time increases, i.e. the slower conveyor speed may even double the rinsing time compared to the faster programme. Metos ICS+ final rinse fresh water consumption is always constant, with both the faster and slower programme.

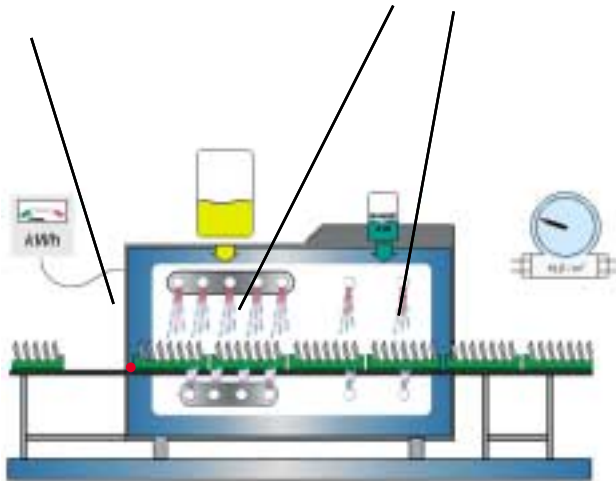
Capacity programme 1/2	200/100	150/75	100/50
Standard dishwasher			
Programme 1 rinsing time	18 sec	24 sec	36 sec
Programme 2 rinsing time	36 sec	48 sec	72 sec
Metos ICS+			
Programme 1 rinsing time	14 sec	14 sec	14 sec
Programme 2 rinsing time	14 sec	14 sec	14 sec



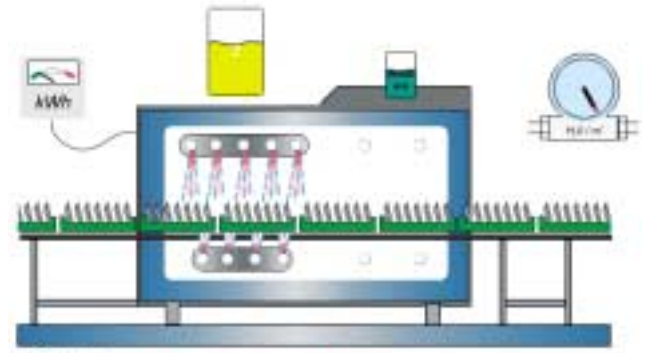
METOS ICS+ RACK CONVEYOR MACHINES

When the photocell detects empty space in the rack queue, the machine is paused until the next rack is fed in.

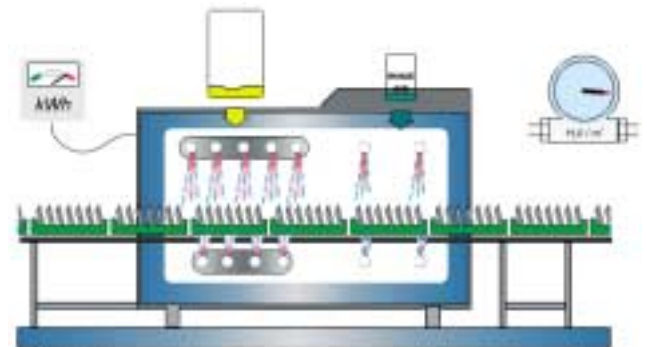
When the machine is waiting for the next rack, both washing and rinsing zones are paused.



Waiting for the rack



Stationary power wash



Transfer wash

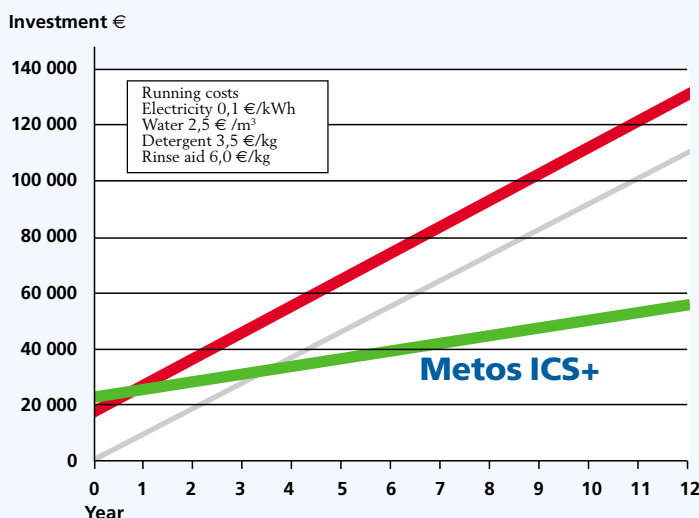
Solution 1 for savings

The Metos ICS+ controls the rack queue. When the sensor (photocell) detects an empty space in the rack queue, the machine is paused until the next rack arrives.

In the stand-by position the washing pumps are switched off. The dishwasher can be started manually, if necessary. If the rack stays in the machine over 5 minutes, it will start automatically.

Solution 2 for savings

The ICS+ operating system divides the washing process into two cycles, a quick transfer wash and a more intensive power wash. During the power wash the rack remains stationary in the wash zone. During the transfer cycle the rack is transferred through the rinse zone. To optimise the fresh water consumption in final rinse for adequate and safe hygiene level each rack is rinsed for 14 seconds. This time is constant for both the slower programme (50 racks/h) as well as for the faster programme (100 racks/h). The fresh water consumption per rack is only 1,44 litres! Metos ICS+ is the only conveyor machine in the world to use this constant final rinse time principle.



Standard dishwasher faster programme 13,9 cents/rack slower programme 18,3 cents/rack
 Standard dishwasher Metos Master 380 (with auto-timer, double rinse and heat recovery)
 Investment 19.000 €
 Running costs 114.000 €
 Total costs 133.000 € (calculated for 12 years)

Standard dishwasher free of charge
 Standard dishwasher Metos Master 380
 Investment 0 €
 Running costs 114.000 €
 Total costs 114.000 € (calculated for 12 years)

Metos ICS+ 211 4,0 cents/rack with both programmes
 Metos ICS+
 Investment 26.000 €
 Running costs 33.000 €
 Total costs 59.000 € (calculated for 12 years)

In the chart a cost calculation is shown. The calculation is based on field measurements in a staff restaurant washing 250 racks per day, 250 days per year.

Supply us with your figures on your existing or future conveyor dishwasher and see for yourself how much money you can save when washing the dishes!

METOS ICS+ RACK CONVEYOR MACHINES



Metos ICS+ machine has a text display where messages given by the machine can be read.



The wash arms are ready for cleaning just by releasing the quick coupling - no other parts to be disassembled.



The back wall is neat and solid. All water connections are above the housing. Since all service and maintenance operations can be performed from the front, the machine can be placed almost flush to the wall.



A clear and beautiful design. The smooth surfaces are easy to keep clean.



All machines have a double final rinse, saving on water.



All tanks are drained with one lever. All bottom valves and the overflow pipe close automatically when the rinse zone door is closed.



METOS ICS+ RACK CONVEYOR MACHINES



The most efficient condensing unit on the market, easy to rinse. Regular cleaning guarantees the best possible heat recovery capacity.



Pressure reduction valve, magnetic valves and the water gauges for final rinse and warm water (ICS+) are conveniently behind a hinged door.



The door is removed by pushing the bolt. This way the back of the detached door is easy to clean. The doors are balanced making the raising and lowering easy.



The tanks have large and easy to handle, accessible strainers. The large size of the strainer reduces the emptying frequency.



When the machine is drained, no wash water remains in the pumps - improving hygiene.

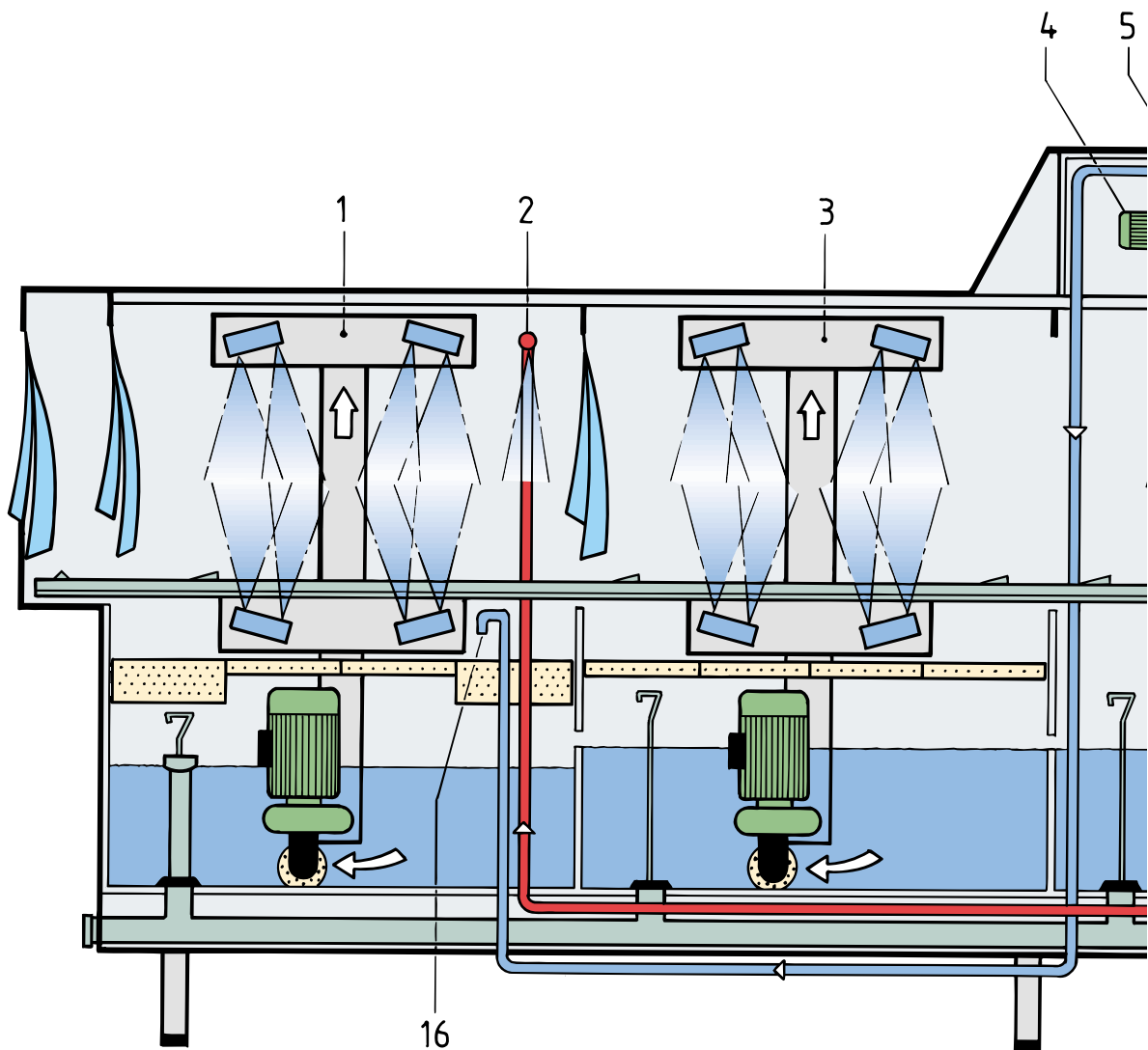


Thanks to high clearance the floor underneath the machine is easy to keep clean. The draining tube is located in the housing of the machine, keeping it out of the way for easy cleaning.

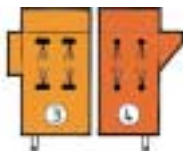


Intelligent Control System

METOS ICS+ RACK CONVEYOR MACHINES



Metos ICS+ 151



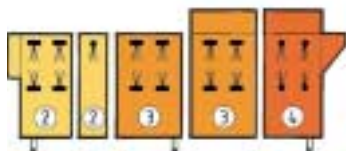
Metos ICS+ 211



Metos ICS+ 241



Metos ICS+ 331



Metos ICS+ Function descriptions of the zones

Prewash without intermediate rinse 1

During prewash the dishes are washed in 40 °C water with a light dosage of detergent. The rinse water overflow from the final rinse is redirected to prewash zone.

Prewash with intermediate rinse 2

The prewash function is the same as described above. Before the arrival of the rack in the chemical wash (3) the intermediate rinse takes place. The intermediate rinse reduces the soiling of the wash water in the chemical tank meaning a longer interval between changes of the wash water. This saves on water and detergent.

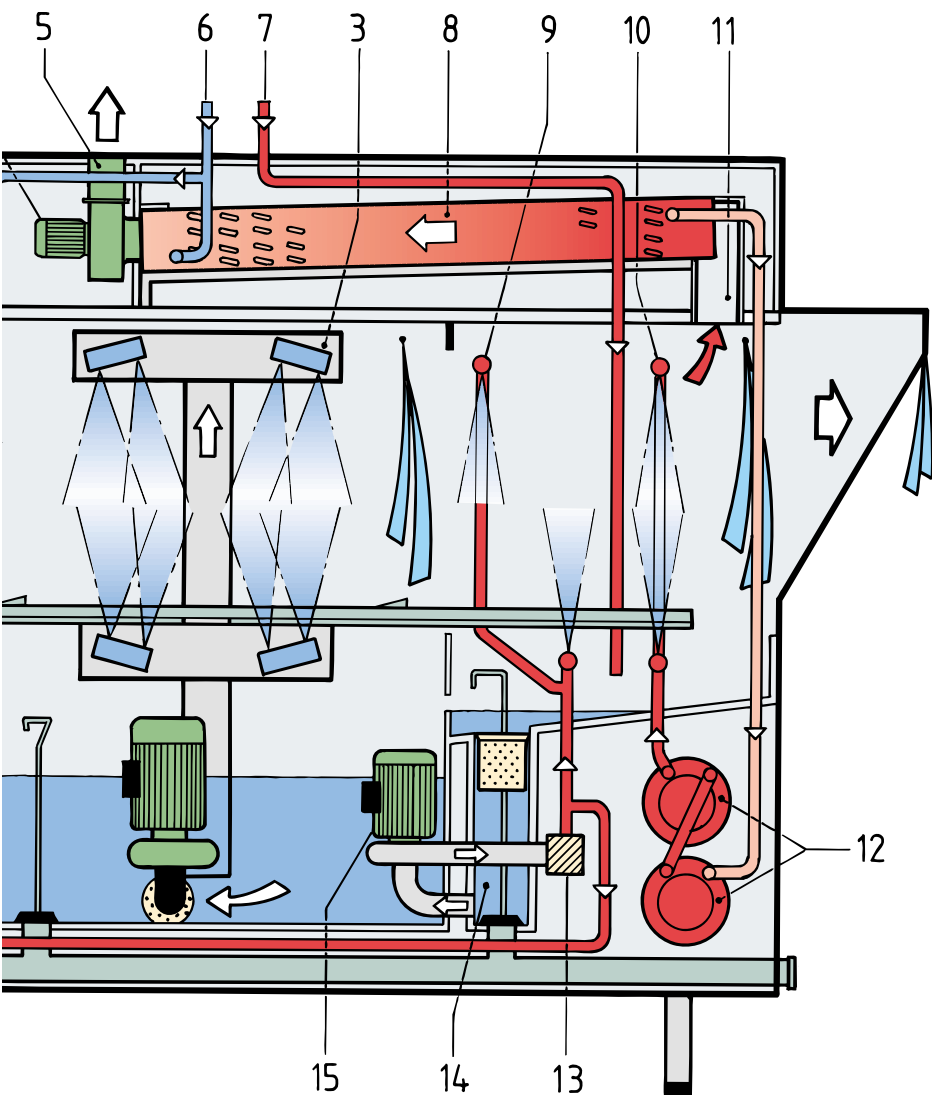
Chemical wash 3

Wash with water of approximately 60 °C. Greasy dirt requires a temperature above 50 °C to be dissolved and the detergents have their best performance for removing dirt at approximately 60 °C.

Double final rinse 4

The double final rinse guarantees the best washing result (e.g. a perfectly clear drinking glass). The double final rinse also reduces water consumption. The rinsing is done first with recycled water and then with fresh 85 °C water. About 25 % of the final rinse water flows into the chemical tank and 75 % is redirected to prewash (211E) and intermediate rinse (241E, 331E).

METOS ICS+ RACK CONVEYOR MACHINES



1. Prewash
2. Intermediate rinse
3. Chemical wash
4. Condensing fan
5. Exhaust from condensing fan
6. Cold water connection
7. Hot water connection
8. Heat recovery unit
9. Rinse arm for re-circulating final rinse water
10. Fresh water final rinse
11. Air intake for heat recovery unit
12. Booster heaters
13. Filter for re-circulating final rinse water
14. Tank for re-circulating final rinse water
15. Pump for re-circulating final rinse and intermediate rinse water
16. Cold water for controlling the temperature of the pre-wash zone

Metos ICS+ standard control panel

Operating instructions on the display (several languages available)

- The display indicates the progress of the wash
- The display provides on-line user guidance
- The machine gives a warning, if the water supply is interrupted, the overflow pipes are not in place or for any reason that the machine is not ready for use.

Metos ICS+ wash programmes

- Two wash programmes with washing times programmable for the needs of each kitchen.
- The capacity of both wash programmes can be programmed to correspond exactly to the needs of the customer's kitchen.



HACCP

- The unit controls the temperatures of the wash tanks and the final rinse and provides a low temperature warning.
- The washer controls the water flow of the final rinse and generates a crystal-clear rinsing result.

Diagnostics

- The number of washed racks and the water consumption can be read on the display
- Error indications on the display.
- In a service situation the most important components can be tested by push buttons.

METOS ICS+ 51E/211E/241E/331E TECHNICAL DATA

Model	151E ICS+	211E ICS+	241E ICS+	331E ICS+
Code (right-left)	4218008	4218022	4218054	4218079
Code (left-right)	4218015	4218047	4218061	4218086
Length in mm*	1655	2255	2555	3455
Bredth in mm	697	697	697	697
Height in mm, doors closed	1395/1675	1395/1675	1395/1675	1395/1675
Height in mm, doors open	1950	1950	1950	1950
Capacity, racks/h **	70-150	100-200	110-210	150-250
Rack size mm	500 x 500	500 x 500	500 x 500	500 x 500
Max. surface temperature ***	35°C	35°C	35°C	35°C
Noise level dB (A)****	68	68	68	68
Weight without package, kg	370	455	485	605
Package weight, kg	30	55	65	75
Heat recovery unit, cold area, m ²	25	25	25	25
Condensing fan, capacity, m ³ /h	200	200	200	200
Ventilation dishwashing room, m ³ /h	1000	1200	1200	1400
Tank volume, prewash, litres	-	51	77	77
Tank volume, chemical wash, litres	100	100	100	2x 100
Tank volume final rinse, litres	6	6	6	6
Tank volume total, litres	106	157	183	283
CW consumption, litres per rack	1,44	1,44	1,44	1,44
Pump motor prewash kW	-	1,5	1,5	1,5
Pump motor chemical wash kW	1,5	1,5	1,5	2x 1,5
Pump motor final rinse kW	0,11	0,11	0,11	0,11
Conveyor motor kW	0,12	0,12	0,12	0,12
Condensing fan kW	0,12	0,12	0,12	0,12
Tank heating chemical wash tank kW	12	12	12	2x 9
Boiler final rinse kW	2x9	2x12	1x12	2x12
Total kW	31,9	39,4	39,4	46,8
400V 3N~ main fuse, (A)	50	63	63	80
400V 3N~ max. gauge of wire (L1-L3, N, PE) Cu mm ²	35	35	35	35
Accessories				
El. connection dryer T-60, T-90, angle dryer				
Total power, kW	38,6	46,1	46,1	53,6
400V 3N~ main fuse (A)	63	80	80	100
El. connection dryer T-180				
Total power, kW	45,4	52,8	52,8	60,4
400V 3N~ main fuse (A)	63	100	100	100

* dimensions in transport height

** recommended capacity range, all programmes can be reprogrammed

*** with ambient temperature +20° C.

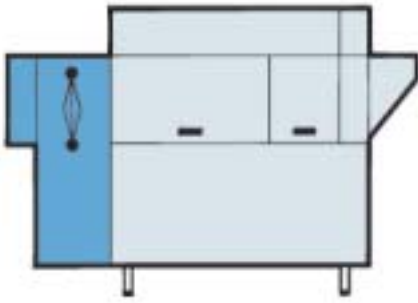
**** measured 1 metre from the machine

Installations drawing on pages 301-302





ACCESSORIES - METOS ICS+ PRE-RINSE ZONE



The pre-rinse zone saves water and work. The pre-rinse zone attached permanently to the machine recycles water within the machine. In the pre-rinse zone designed for WD 151E the dishes are first rinsed with cold water and thereafter with the recyclable final rinse water. The pre-rinse zone to be attached to the 211/241/331E machines recycles the pre-wash water with a pump. The double strainers that are removed from the front can be emptied without stopping the machine.

Pre-rinse zone	Code	Inst. length
R-L 151E	4196636	400 mm
L-R 151E	4196643	400 mm
R-L 211E, 241E, 331E	4196668	400 mm
L-R 211E, 241E, 331E	4196675	400 mm

METOS ICS+ DRYING ZONE

The machines can be equipped with a T-60, T-90 or T-180 drying zone. The zone's powerful fan blows hot air from above the dishes. It pays to use a drying zone when large amounts of less heat-absorbing dishes are to be washed. Plastic dishes and trays are such dishes. The air diversion sheet distributes the blown air evenly above the dishes, which cuts energy consumption. Part of the thermal energy is utilized in heat recovery, through which the cold water is fed to the machine. The thermal power is 6 kW for T-60 and T-90, 2x6 kW for T-180. Also angle dryer is available for the machines.

Drying zone	Code R-L	L-R	Total kW power with drying zone				Installation length
			151	211	241	331	
T-60	4196682	4196717	38,6	46,1	46,1	53,6	600 mm
T-90	4196749	4196756	38,6	46,1	46,1	53,6	900 mm
T-180	4196795	4196805	45,4	52,8	52,8	60,4	1800 mm
90°/180°	4196770	4196775	38,6	46,1	46,1	53,6	820 mm
4552103	Powered turn track 180° for angle dryer						780 mm
4552105	Powered turn track 90° for angle dryer						780 mm

METOS ICS+ ANGLE LOADING TABLE

The angle loading table reduces the system's installation length and enables installation in limited spaces. The angle loading table is attached to the rack conveyor; no extra motor is needed. The angle loading table is available for both for right- and left-fed machines. The construction is of stainless steel throughout, the legs have plastic adjustment pads. Standard installation length 630 mm, by special order 630 to 2000 mm.



The Metos ICS+ angle loading table makes installation in tight spaces possible.

Angle loading table	Code	Installation length mm
630	4196844	630

INSTALLATION KITS

If motor-driven conveyors are attached to the machine, they have to be connected to the washing machine's control system. The functions of the feeding conveyor can be controlled from the machine (e.g. chain rinsing). For these functions the machine is equipped with installation kits.

Installation kits	Code
For entry conveyor	4196932
For exit conveyor	4196964
For entry/exit conveyors	4197005
For pre-rinse on curve	4197015
For pre-rinse on a straight conveyor	4197018
For chain rinsing	4197021
For timer for basin rinse	4197024
For presinse unit's pressure booster pump	4197027

PRESSURE BOOSTER PUMP

A pressure boosting pump is used when the dynamic tap water pressure is below 250 kPa.

Pressure booster pump	Code
Metos WD-151 - 331	4196989

Stock product

METOS PRE-WASH TABLE FOR RACK CONVEYOR MACHINES

The construction of the Metos manual pre-wash table is of stainless steel throughout. The basin is as long as the table and it has a large strainer at one end. The generous sloping of the basin guarantees that water doesn't gather at the bottom of the basin. The form of the bottom makes it easy to keep clean. Standard equipment includes a strainer, a drain valve and a fixing point for a pre-wash shower. The location of the point can be changed at installation, so the table can easily be turned around. Optionally the table can be equipped with a grid shelf with modular dimensions for storing racks. The shelf can be detached and washed in a dishwasher. Tailor-made splash guard sheets are available optionally.



The basin is easy to keep clean and it has a large strainer at one end.



Metos 1600 pre-wash table with the optional grid shelf.

Pre-wash unit Metos	ICS+	Master	Dimensions mm
1200	4197051	4219273	1200x620x850
1600	4197069	4219298	1600x620x850
1200 for corner feeder*	4197055	4219308	1200x620x850
1600 for corner feeder*	4197063	4219315	1600x620x850
Grid shelf for 1200 unit	4197326	4197326	
Grid shelf for 1600 unit	4197333	4197333	

**to be used with the corner feeder*

METOS POWERED TURN TRACK

Metos Nordien-System powered turn track for transporting baskets by friction driven conical rollers is connected to exit end of a rack conveyor machine. Operates with all dishwashing baskets and all Metos rack conveyor machines. The unique construction guarantees a smooth movement of racks. All stainless steel construction. Outlet connection.

The range includes both 90 degree and 180 degree curves.

Powered turn track	ICS+	Master	Dimensions mm
445 180°	4552102	4552107	780x1400x875±25
446 90°	4552104	4552109	780x780x875±25

Suitable for all Metos rack conveyor dishwashing machines

Pivoted roller table and 180 degree curve.



METOS ROLLER TABLE

Metos Nordien-System roller table is attached to the exit of the machine or powered turn track. The construction is of stainless steel. Resistant full length plastic rollers with ball bearings. The roller sections are easy to lift for washing. Outlet drainage either into turn track or from the bottom of the unit. Shelf and rails for storing empty 500 x 500 baskets. Adjustable height.

Pivoted table has four 125 mm castor wheels, two of them with brakes. If the roller table is connected to a 180 degree curve a pivoted model is advisable.

Pivoted roller table for 180 degree curve			Guide rail sections
	Code	Dimensions mm	
460-3	4552140	1585x630x875±25	2
460-4	4552142	2110x630x875±25	3

Static roller table for 90 degree curve			
	Code	Dimensions mm	
465-3	4552150	1585x630x875±25	2
465-4	4552152	2110x630x875±25	3

Static roller table with attachment to machine			
ICS+			
	Code	Dimensions mm	
465-3D-WD	4552149	1585x630x875±25	2
465-4D-WD	4552151	2110x630x875±25	3
Metos Master			
465-3D-MM	4552153	1585x630x875±25	2
465-4D-MM	4552155	2110x630x875±25	3



Static roller table with 90 degree curve.

METOS DISH RETURNING AND SORTING UNITS



Dish returning and sorting units are designed to reduce and facilitate the sorting work of dishes to be washed. Depending on the kitchen type the customer or the waiter/kitchen personnel put the dishes coming from the dining room into racks. The filled rack is put on a conveyor or roller track, from which it is transported to the dishwasher. A new rack is taken from the rack shelf above to replace the filled rack and placed on a grid for racks. The grids are detachable and can be washed in a dishwasher. In the sorting area the racks can also be moved laterally.

The Metos range includes two basic types of returning and sorting systems: an automatic unit with motor-driven conveyor and a manual unit with freely rotating rollers (see pictures). The rule of thumb is that with growing volumes it becomes profitable to invest in an automatic system, reducing the need for personnel. The automatic units comprise selfreturning units and restaurant returning units. The restaurant returning unit has rack and sorting shelf standard, the selfreturning unit has straight rack shelf. In practice systems of both types are always tailored to suit customer needs.

In the design of the return units special attention has been paid to the ease of cleaning, ergonomics and reliability. In order to guarantee hygiene the body and basin structures are made of stainless AISI 304 steel and the conveyor components of mechanically and chemically tested materials. For maximising

ergonomics the system is delivered with adjustable working heights. The useful life of the automatic system is extended for instance by protected ball bearings and by the ability to place the electrical equipment in a separate box away from splashes. Since the components of the system are compatible with the machine, the installation is quick, reducing the related down time in the kitchen.

The open hygiene chain with chain washing function, rinsing on the long side of the basin and sufficient sloping make it easier to keep the unit clean. The large strainer is easy to empty. On request, the system can be equipped with a double strainer. Well protected ball bearings make for a long system lifetime. The accelerated curve sets the racks a little apart and the rack passes the curve smoothly. This way separate stop notches are not needed in the curves, racks are fed into the machine without stops and capacity isn't lost.

Among the accessories available with the system are:

- *basin rinsing (manual as standard, automatic as option)*
- *rack sorting shelf (height and sloping of the sloped shelf adjustable)*
- *washing pistol with a mixer (comes with a 4m hose)*
- *cutlery soaking device (fixed or with a rack lifting device)*
- *detachable tray rests*
- *grid for the base, dishwasher washable*
- *basin for chain washing*
- *rinsing pipe for chain washing (manual as standard, automatic as option)*
- *automatic pre-rinse zone*
- *tray tracks*

MANUAL RETURNING AND SORTING UNITS

For Metos ICS+	Code R-L	Code L-R	Dimensions mm
Metos 4 return unit	4197984	4197981	2150x1130x850/1600
Metos 5 return unit	4197985	4197982	2650x1130x850/1600
Metos 6 return unit	4197986	4197983	3150x1130x850/1600
Metos 4 90° return unit	4197990	4197987	2150x1130x850/1600
Metos 5 90° return unit	4197991	4197988	2650x1130x850/1600
Metos 6 90° return unit	4197992	4197989	3150x1130x850/1600



Manual returning unit with basin rinsing and straight rack shelf



AUTOMATIC RETURNING AND SORTING UNITS

Corner (90°) restaurant returning unit with an automatic pre-rinse zone and washing pistol (accessories). The tray rests (accessory) facilitates sorting. The motor unit is encased in a separate box, thus protected from splashes.



For Metos ICS+	Self-returning units		Restaurant returning units		Dimensions mm length x 1130x850/1600
	R-L	L-R	R-L	L-R	
Metos 4A	4197969	4197972	4219360	4219363	2650
Metos 5A	4197970	4197973	4219361	4219364	3150
Metos 6A	4197971	4197974	4219362	4219365	3650
Metos 4A 90°	4197975	4197978	4219354	4219357	3100
Metos 5A 90°	4197976	4197979	4219355	4219358	3600
Metos 6A 90°	4197977	4197980	4219356	4219359	4100

Accessories	Code	Self-returning	Restaurant returning	Manual returning
Pre-rinse unit external	4197993	■	■	
Pre-rinse unit external 90°	4218424	■	■	
Pressure booster pump	4218417	■	■	
Chain rinsing basin	4197998	■	■	
Soaking basin instead of rack grid	4197997	■	■	■
Soaking basin with lifting handle	4552030	■	■	■
Washing pistol	4197996	■	■	■
Washing pistol with hose reel	4551900	■	■	■
Thermostat mixer	4552034	■	■	■
Mixer	4552036	■	■	■
Tray rest (detachable)	4197999	■	■	■
Tray loading table	4552038	■	■	■
Tray rack 4 rack unit	4552040	■	■	■
Tray rack 5 rack unit	4552042	■	■	■
Tray rack 6 rack unit	4552044	■	■	■
Timer-controlled basin rinsing	4218421	■	■	
Timer-controlled chain rinsing	4552050	■	■	
Sloped shelf for 4 racks	4218403	■	<i>vakio</i>	■
Sloped shelf for 5 racks	4218405	■	<i>vakio</i>	■
Sloped shelf for 6 racks	4218409	■	<i>vakio</i>	■



Basin rinsing with good sloping



Soaking basin for cutlery



Large strainer



Height and sloping adjustments

METOS MASTER RACK CONVEYOR MACHINES

Metos Master features

- **boosted pre-wash**
- **efficient thermal and acoustic insulation**
- **good washing and rinsing result**
- **hygienic stainless steel structure**
- **easy to use and clean**
- **large model range of machines and accessories**
- **space-saving alternatives**



User-friendly: easy read digital displays and indicator lights. The diagnostic system controls the wash and guarantees a brilliant washing result.



Metos Master wash control system

- **autotimer standard**
- **final rinse with fresh water saving system**
- **separate wash sensors in all tanks**
- **energy saving heat recovery / condensing**
- **double final rinsing in MM 250-540 models**

Metos Master machines have balanced doors making lifting and closing easy. Large door openings make the daily cleaning effortless. The curtains between the washing zones prevent water from splashing from one zone to another. Thanks to the rack sensors in each zone, washing and rinsing take place only in the zone where the rack is; this lowers running costs.

The Metos Master rack conveyor dishwasher covers the dishwashing needs of most kitchens. An efficient and economical dishwashing area can be constructed with standard Metos fixtures and accessories.

Running Costs

Metos master machines offer an autotimer function as standard equipment. All wash and rinse sections have their own rack sensors. The autotimer function and the rack switches enable pumps and blowers to be turned on only when the sections contain dishes to be washed. All Metos Master machines have a double final rinse (except Metos Master 160). The double final rinse significantly reduces cold water consumption and guarantees a superior rinsing result. The rack switch enables rinsing only when there is a rack in the rinsing section of the machine.

Metos Master machines have an efficient heat recovery system (not MM 160), so the unit uses cold water and requires less ventilation. The condenser unit of the MM 160 cuts ventilation requirements.

The machines feature a complete acoustic and thermal insulation as standard, providing a low noise level and surface temperatures.

Hygiene

Metos Master washers feature vertical pumps, allowing emptying when the unit is drained. The corners of the basins are rounded for easier cleaning. The washing arms are stainless steel throughout and they are easy to remove using the "twist and pull" method. The non-clogging nozzles provide a good spray pattern and guarantee a good result. The

deep sediment trap covering the whole length of the pre-wash tank collects residues efficiently. The pre-wash zone is always boosted in order to guarantee sufficient grime removal. The diagnostic program monitors the progress of the wash and warns of problems. This reduces foam formation in the tank which would undermine the washing performance.

The good washing and rinsing performance of the Metos Master dishwasher is guaranteed by efficient washing pumps and well-formed washing arms. The rack conveyor pulls the rack from the side allowing the wash and rinse water to be sprayed freely on the dishes. The placing of the rinsing arms of the double final rinse and the superior spray patterns ensure that no detergent residues remain on the dishes.

Easy to Operate

The control panel has an easy read digital temperature display that clearly displays the status of the washing process. The spring assisted doors are easy to open for cleaning.

Metos Master dishwashers are user-friendly. The reliable push and turn switches are easily located and ergonomic. The digital displays reveal the status of the washing process at a glance.

All the structures of Metos Master machines are designed for easy cleaning. The housing is of hygienic and durable stainless steel throughout. Thanks to the high ground clearance the floor underneath the machine is easy to keep clean.

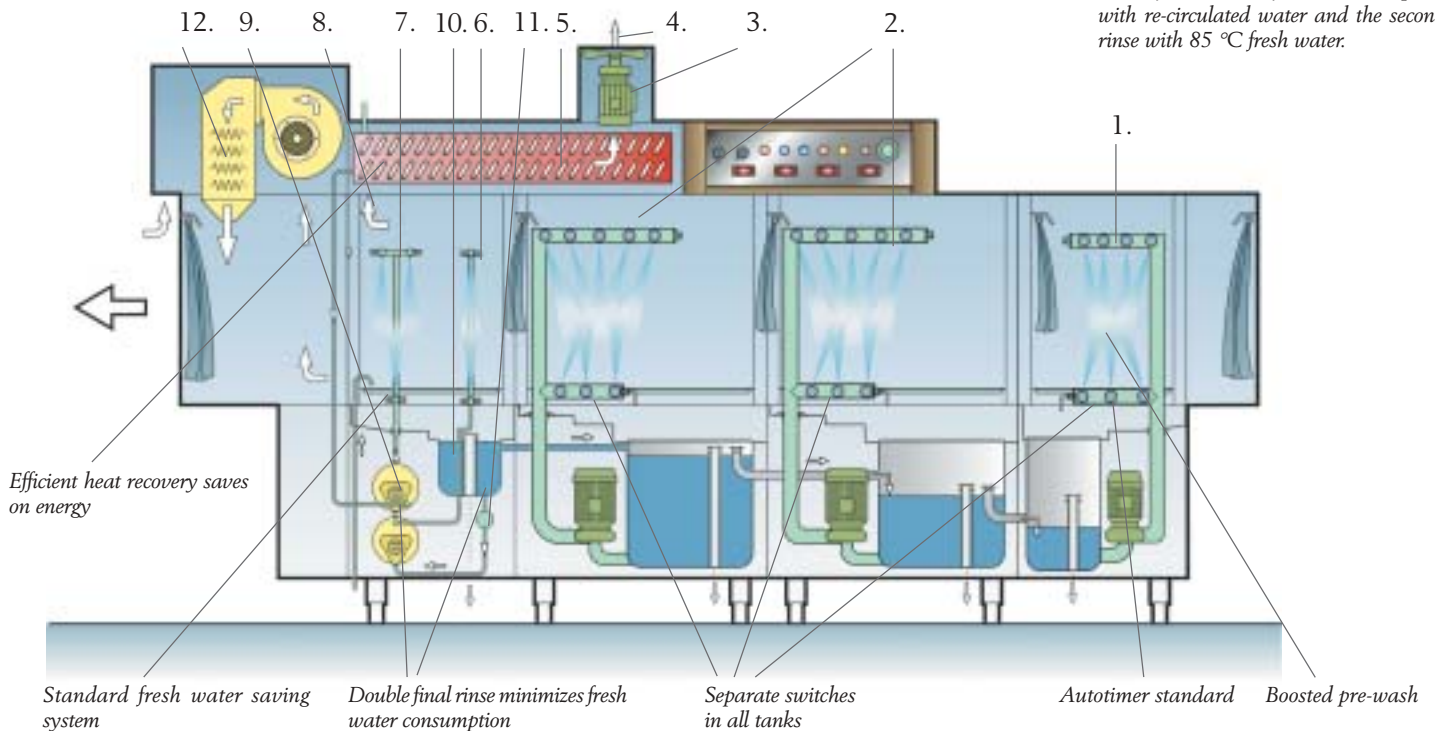
Installation, service and maintenance can be performed easily and effortlessly - all components are easily accessible from the front.

METOS MASTER RACK CONVEYOR MACHINES

1. Pre-wash
2. Chemical wash
3. Condenser fan
4. Exhaust from condenser fan
5. Heat recovery unit
6. Rinse arm for re-circulated final rinse water
7. Final rinse with fresh water
8. Air intake for heat recovery unit
9. Booster heaters
10. Tank for re-circulated final rinse water
11. Pump for re-circulated final rinse water
12. Dryer (optional)



Rounded tank edges make cleaning easy. The conveyor pulls from the side of the rack allowing the wash and rinse water to be sprayed freely on the dishes. In the double final rinse the first rinse takes place with re-circulated water and the second rinse with 85 °C fresh water.



Metos Master	R-L	L-R	Racks/h	Pre-wash	Wash	Rinse	Dimensions mm	El. connection
Metos Master 160	4195365	4195455	83		■	Final rinse	1550*x750x1520/2100**	25,9 kW 50A
Metos Master 250	4195370	4195465	107/83		■	Double final rinse	2250*x750x1520/2100**	35,0 kW 63A
Metos Master 380	4195419	4195507	190/148	■	■	Double final rinse	2600*x750x1520/2100**	41,9 kW 63A
Metos Master 380LC***	4195423	4195515	190/148	■	■	Double final rinse	2350*x750x1520/2100**	41,9 kW 63A
Metos Master 540	4195433	4195539	238/185	■	2 x ■	Double final rinse	3500*x750x1520/2100**	54,2 kW 80A
Metos Master 540LC***	4195438	4195543	238/185	■	2 x ■	Double final rinse	3250*x750x1520/2100**	54,2 kW 80A

*installation length**doors open***angle pre-wash

Installation drawing on pp. 303-306

Accessories	R-L	L-R	Model
Dryer	4195550	4195557	All models excl. 250
Angle dryer 90°	4195561	4195567	All models
Angle dryer 180°	4195572	4195578	All models
Installation kit feeding conveyor	4195581	4195581	
Connection kit to the exit of m.	4195586	4195586	
Corner feeder	4219202	4219202	All models excl. LC

METOS WD FLIGHT-TYPE DISHWASHERS

Metos WD-B flight-type dishwashers have been developed to act as the central part of our customers' dishwashing systems. In the development work special attention has been paid to the hospitals' strict demands on hygiene and efficiency. The profound experience Metos has in developing and manufacturing flight-type dishwashers generates a superior washing result, low operating costs and an ergonomically well-planned working environment. In the Metos flight-type dishwasher range you will find a machine for every application; capacities at normal speed 1900 to 4600 plates / hour.

The standard equipment includes two steplessly adjustable conveyor speeds. This enables setting the contact time according to customer needs and guarantees a sparkling washing result. The machines are also available with high-power pumps. The washing pressures can be adjusted for pot washing (pressure adjustment device is optional). A large range of conveyor belts is available to suit different needs. The width of the machine can be extended allowing for instance the placement of two GN 1/1 containers side by side.

The machine is built of stainless steel that withstands heavy use and is easy to keep clean. The smooth interior surfaces can be cleaned by opening the large doors. The washing arms are easy to detach and clean. The outer casings of the loading and unloading areas are easily detached, allowing the areas to be rinsed. Thanks to efficient thermal insulation, the surface temperatures and noise levels stay low. There is also less thermal load on the working

environment, cutting the energy consumption in the ventilation. The efficient standard heat recovery system (about 30 kW) minimizes the final fresh rinse water heating energy consumption and recycles the pump rinsing water into the intermediate rinsing in the pre-wash zone. This significantly reduces the water consumption and at the same time the rinsing and detergent costs.

Standard equipment includes an extra long (1250 mm) pre-wash zone that prevents water from transferring from the pre-wash zone to the chemical zone. This way the water in the chemical tank doesn't get diluted and unnecessary detergent consumption is avoided. Even other unwanted water transfer between tanks is eliminated with 1000 mm long washing zones.

Electronic control reduces downtime due to the operator, since the machine indicates misuse on the control panel (for instance the machine tells about doors left open, objects fallen in the conveyor, temperatures etc). The control unit also makes service easier, reducing maintenance downtime. The text panel of the machine (standard equipment from Metos WD-B 76E up) or a separate service instrument gives the diagnostics in plain language to the service personnel and allows the checking of different components making problem identification easier. The control registers and collects data on the functioning of the machine, which can then be used in the development of the washing area (e.g. water consumptions, flows, temperatures etc.) This makes the rationalization of the area's own activities easier and facilitates HACCP activities. A WD-INFO data system (optional) can be connected to the control system, allowing the collected data to be transferred to a PC. A PC makes it easy to collect statistics and for instance monitor the costs or environmental performance of the dishwashing system.



Flight-type dishwashing system equipment with returning and sorting unit in Myllypuro. Two working stations in sorting enable flexible pacing.

Correctly dimensioned working stations improve ergonomics, speed up working and reduce fatigue. Cutlery soaking works with a lift handle.



METOS WD FLIGHT-TYPE DISHWASHERS



Excellent hygiene: outer casings can be easily detached for cleaning.



Washing arms and tank strainers accessible and easily detachable.



The large doors make it easy to keep the interior of the machine clean.



The optional WD-INFO systems facilitates the HACCP of the kitchen.



User-friendly technology and ergonomical structure.



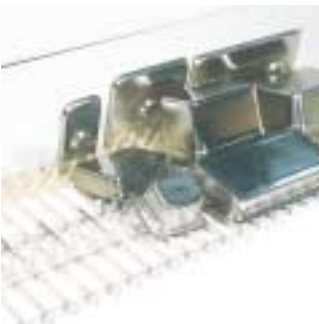
Standard belt with recessed fingers intended for flat and deep plates, cups and trays. Also suitable for racks.



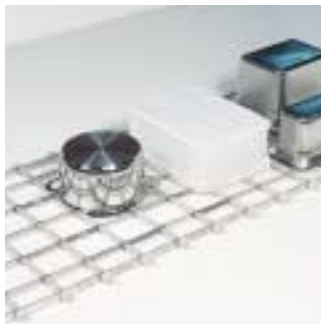
Special belt with cutlery baskets for flight trays, casseroles, cups dishes and cutlery.



Finger belt for automatic tray and cutlery handling.



Special belt for GN-containers.



Flat belt suitable for containers, plastic grates and pots.



Recessed finger belt with cutlery baskets for trays, flat and deep plates, cutlery and racks with glasses or mugs.



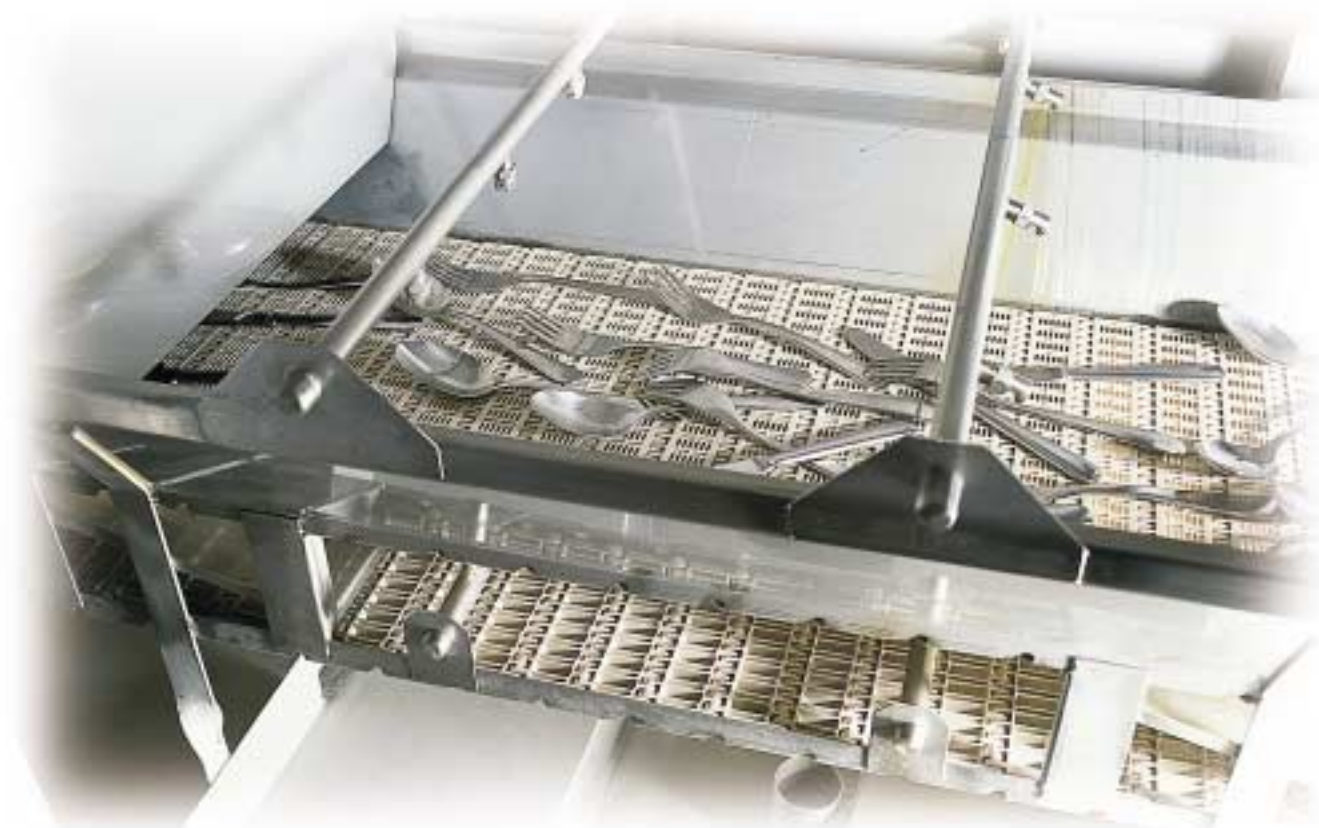
Temprite belt intended for temprite trays with lids.

Metos WD-B	51E	59E	66E	76E	83E	93E	100E
Length mm x 1013x2020* mm	5125	5875	6625	7625	8250	9250	10000
- pre-rinse	■						
- pre-wash		■					
- pre-wash with intermediate rinse			■	■	■	■	■
- chemical wash I	■	■	■	■	■	■	■
- chemical wash II				■	■	■	■
- chemical wash III						■	■
- double final rinse	■	■	■	■	■	■	■
- drying zone	■	■	■	■			
- double drying zone					■	■	
- triple drying zone							■
Capacity 1) plates/h	1920	2496	2668	3840	3840	4603	4603
Sound level 2) dB(A)	abt. 70	abt. 70	abt. 70	abt. 70	abt. 70	abt. 70	abt. 70
Max. surface temperature 3) °C	35	35	35	35	35	35	35
Total power:							
- electric heating kW	54.9	57.1	57.1	65.3	66.1	86.3	87
- steam heating kW	3.9	6.1	6.1	8.3	9.1	11.3	12
Steam consumption kg/h	79	79	79	88	88	115	115

Installation drawing on p. 308

1) Capacity of the standard negative conveyor belt is 32 large plates or 16 trays/metre 2) measured at 1 metre by side of the machine 3) at a room temperature of 20 °C
*The machine width with an extra wide conveyor belt is 1080 mm ** A boiler can optionally be installed into pump rinse in double final rinsing, the total power increases by 12kW.

METOS WD CUTLERY WASHERS



Cutlery dishwashers can be incorporated in an automatic utensil handling line, where cutlery is sorted without manual touching for transfer back to distribution. The only person touching the utensil is the customer himself. Kitchen size and distribution methods dictate how far the automation can be profitably developed. In aircraft galleys the trend has very often been towards the use of recyclable utensils of stainless steel with the utensils transferred further from the dishwasher to a cutlery sorter which sorts them into cutlery boxes.

There are two sizes of cutlery dishwashers, Metos WD ACS 38D and Metos WD ACS 47D. The larger ACS 47D machine is recommended for use in conditions where the cutlery is not washed immediately after use, for instance patient utensils in central kitchens of hospitals. The ACS 38D has pre-rinse, chemical wash and double final rinse zones. In the ACS 47D the running cycle consists of pre-rinse, two chemical washing zones and a double final rinse. The cutlery dishwashers have a special jet technique, rotating the utensils during the wash, which guarantees a perfect result.

Superior user-friendliness

Both machines have a user-friendly text panel and an electronic control system that can be connected to an HACCP system. The text read out makes operation easier by telling users what the machine is doing at any given moment and also alerts the operator of any problems. The HACCP functions of the machine secure superior hygiene. The control system can also help to record data on the running economy of the machine.

Both machines have an efficient two phase heat recovery system and acoustic and thermal insulation. Heat recovery and thermal insulation reduce the energy consumption of the machine, and raise the efficiency of the ventilation, improving the operational environment of the washing area.



Cutlery dishwasher and sorter comprise a system where washing and sorting to cutlery boxes take place without touching the cutlery.

Metos	Dimensions mm	El. connection
WD ACS 38D	3775x720x1735	43,4 kW 80 A
WD ACS 38D steam heated	3775x720x1735	13,4 kW 25A
WD ACS 47D	4675x720x1735	57,6 kW 100 A
WD ACS 47D steam heated	4675x720x1735	15,6 kW 25A

METOS WD ACS -AUTOMATIC CUTLERY SORTER



ACS-400

Considerable cost savings are achieved in dishwashing by automating cutlery sorting. Automation of this phase becomes a profitable investment when the volumes become large enough. Metos WD ACS cutlery sorter can be combined with a cutlery dishwasher or used independently as a stand-alone unit. The introduction of a cutlery sorter also enables the allocation of personnel resources to more meaningful and less strenuous tasks. Automatic sorting is also the most hygienic sorting method, since the cutlery won't be touched.

The ACS 400 machine enables the sorting of 4 different pieces of cutlery at a time such as teaspoon, tablespoon, knife and fork. The ACS 800 machine sorts 8 different pieces of cutlery at once. Both machines are programmable for 20 different sets of cutlery that can contain 4 or 8 different pieces of cutlery each. The utensil identification is handled by a patented optical identification system which runs very reliably. The capacity can be increased by using a HC (high capacity) model available on special order.

Cutlery sorting can also be performed using an integrated sorting and packaging unit which is ideal for aircraft galleys, for instance. The multipurpose machine packages the cutlery and other supplies into a hygienic package with a low unit cost. Up to seven (different) pieces of cutlery can be included in the package. The packaging system controls the correct execution of its operation by checking the combined weight of the cutlery and rejects non-conforming sets. The automatic package counter tells exactly when the package batch can be moved forward.

Our cutlery sorting equipment can also be supported with an optional unit for cutlery boxes and conveyors which transfer the cutlery automatically from a cutlery dishwasher to an ACS unit.



The automatic cutlery sorter distributes cutlery automatically into the correct cutlery boxes which are then transported back to distribution.



An optional unit for cutlery boxes

Metos	Dimensions mm	Capacity	El. connection	Cutlery size l x w x h mm
WD ACS 400	2306x962x1341	2500 - 4000 pieces/hour	0,3 kW 10 A	(100 - 210) x (5 - 46) x (1 - 30) mm
WD ACS 800	3078x962x1341	2500 - 4000 pieces/hour	0,3 kW 10 A	(100 - 210) x (5 - 46) x (1 - 30) mm

METOS WD TRAY AND CUTLERY WASHERS



WD-40BR

Even a partial automation of the washing area and the addition of a tray/cutlery washer in the dishwashing system increases capacity and improves ergonomics. In addition, mechanizing tray handling will ease and reduce the staff's workload.

Metos WD 40 BR

The Metos WD 40 BR operates so that the trays are fed into the machine with a tray conveyor. The machine turns the trays onto the belt of the machine and the trays pass through chemical wash, final rinse and the powerful dryer. After the wash the trays are stacked on a tray dispenser. Electronic control enables the integration of the machine into an HACCP system by which the wash process can be monitored and data on the operational economy of the machine recorded. Operating the machine is easy thanks to the text display. The operator gets a real time look at what's going on in the machine.

Metos	Dimensions mm	El. connection
WD-40BR	4000x1013x2440	42,9 kW 80 A
WD-40BR steam heated	4000x1013x2440	3,9 kW 10A



WD 40 BR. The trays are fed into the machine with a tray conveyor.



WD-40BR. After the wash the trays are stacked on a tray dispenser.

METOS WD TRAY AND CUTLERY WASHERS



WD-66CT



WD-66CT tray and cutlery machine washes both trays and utensils in the same machine.

Metos WD 66CT

The Metos WD 66CT tray and cutlery machine washes both trays and utensils in the same machine. The unit has a prewash, a chemical wash, a double final rinse and a powerful dryer. The trays are stacked on a tray dispenser after the process. When the dispenser is fully loaded, the trays can be directed to another dispenser. The cutlery can be collected into a rack in the trolley or into a cutlery sorting buffer belt. The Metos WD 66CT tray/cutlery machine offers the customer all the advantages of a state-of-the-art machine; the unit can be connected to an HACCP system, the clear text panel gives the operator a real time performance data etc. Bowls and other dishes can also be washed, adding additional dishwashing capacity when needed.

Metos	Dimensions mm	El. connection
WD-66CT	6750x1013x2190	66.5 kW 100 A
WD-66CT steam heated	6750x1013x2190	10,1 kW 20A

METOS WD-18CW TROLLEY WASHER



The trolley washer lends itself flexibly for washing aircraft galley trolleys, as well as fixtures and kitchen trolleys and other objects, such as transport boxes.



The Metos WD 18 CW trolley washer cleans the trolleys without any manual contact and with low operational costs.

This new efficient trolley washing solution revolutionizes the hygiene of trolley washing and makes a tough job easier. The greatest advantage of mechanical trolley washing over traditional hose washing is that the washing result is consistently hygienic from day to day. The work also becomes less strenuous, since handling is simplified and made easier.

The new Metos WD-18CW trolley washer saves up to 80 % of the energy compared with old trolley washers. Thanks to the ingenious spinning technology an excellent drying result is achieved without big industrial-strength heat blowers. Intermediary spinning allows the trolleys to be rinsed clean with really small water amounts only about 6 litres / wash cycle. The low rinse water consumption also generates a corresponding reduction in electricity and detergent consumption. The machine also has a heat recovery system, so it uses cold water when running. Efficient thermal and acoustic insulation reduce the thermal impact on the environment, keeping the ventilation to a minimum and the working conditions comfortable.

The machine can easily be integrated into the washing system of a central kitchen, since the space requirement can be as low as 4.5 m². The trolley washer lends itself flexibly to the washing of kitchen and ward trolleys and other objects. The trolleys must fit on the rotating table with a diameter of 1600 mm. The machine is also available as a flow-through model where the loading and unloading sections can be located in different areas (clean and

dirty areas). The control of the machine can be set in that case to prevent the gates of both sections from being open simultaneously so that impurities can not spread from one area to the other. The machine can either be sunk into the floor or trolley ramps can be built around it.

The Metos WD-18 CW is user-friendly. One operator can manage the whole system. The door is closed by pushing a button and opens automatically at the end of the washing cycle. The machine has three washing programmes. For each programme the washing and rinsing times can be programmed individually. The factory setting for the shortest washing program is 75 seconds.

The unit is electronically controlled. The control system guarantees hygiene and can be integrated into an HACCP system which documents the critical parameters of the dishwashing process and signals possible deviations. The control functions also save the data on the operational economy of the machine. For instance the number of wash cycles, the water consumption etc. can be easily accessed from the memory. The operator is shown running status in text form on the display.

Functional description: During the washing the trolley rotates about 10 rpm, followed by intermediary spinning with the rotary speed rising to about 50 rpm. During intermediary spinning the detergent water is efficiently removed even from the pockets of the trolleys. For the duration of the fresh water rinse the rotary speed is lowered to 10 rpm, after which the faster final spin starts removing the water droplets on the trolleys.

Metos	Dimensions mm	Rotating table diameter	El. connection	Basin volume l
WD-18CW	2415x1845x2735	1600 mm	52,2 kW 80A	200
WD-18CW steam heated	2415x1845x2735	1600 mm	4,5 kW 20A	200

Installation drawing on p. 314



THE ONLY DISHWASHING BASKET DEVELOPED WITH THE SERVING STAFF IN MIND

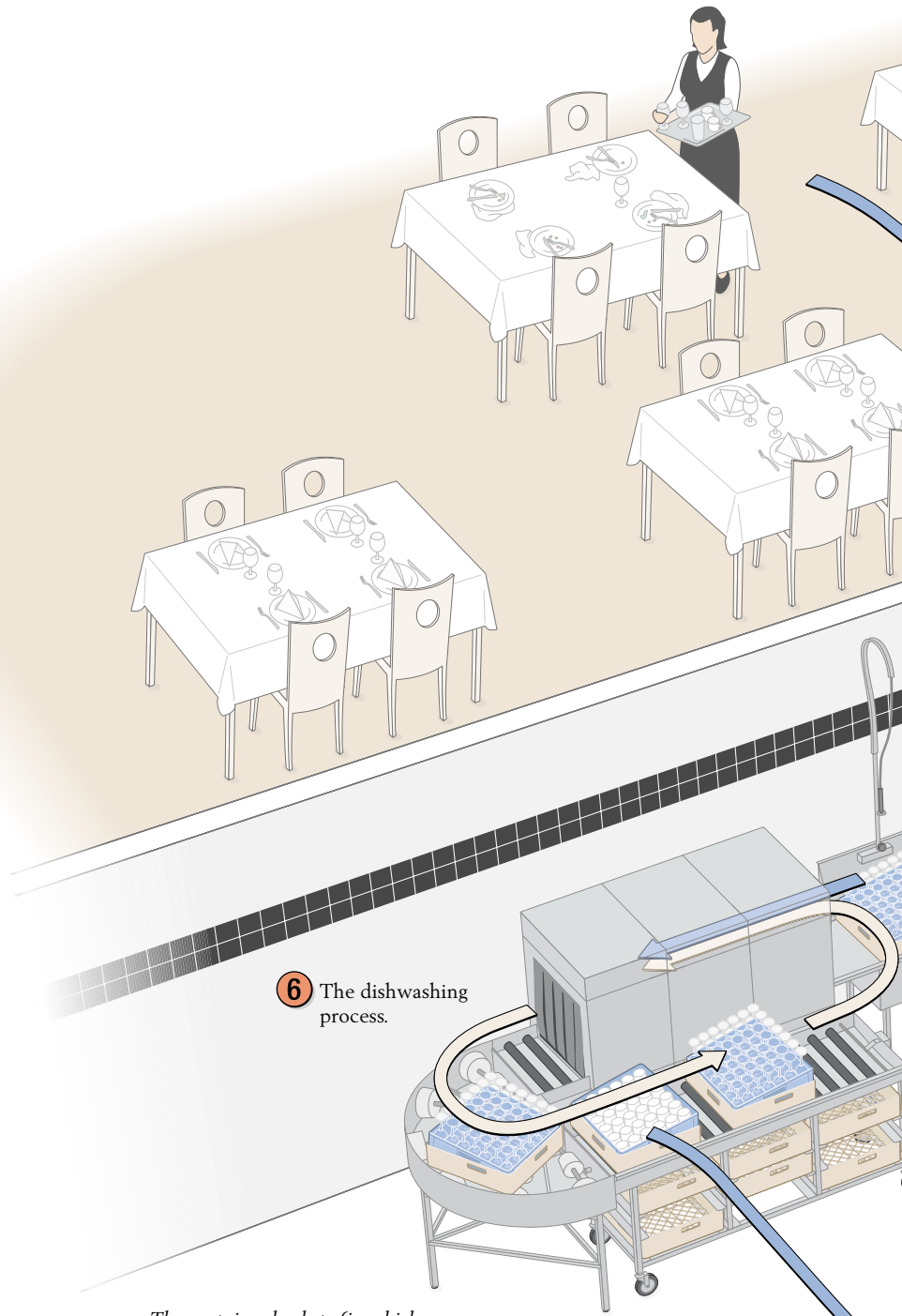
A glass basket spends more than 99 % of its time outside the dishwashing machine; that is why it should not be constructed solely for that purpose. Metos Nordien-System is the only company in the world that has paid attention to that fact. For more than 30 years the 46 cm basket system has been developed and improved in closed co-operation with operators all over the world.

Thanks to the smaller dimension of the 46 cm basket, together with round corners and soft edges, the serving staff can carry the basket on their arm, at the same time putting glasses on the tables. The smart construction and the colour options also make it possible to use the basket within the restaurant and bar areas.

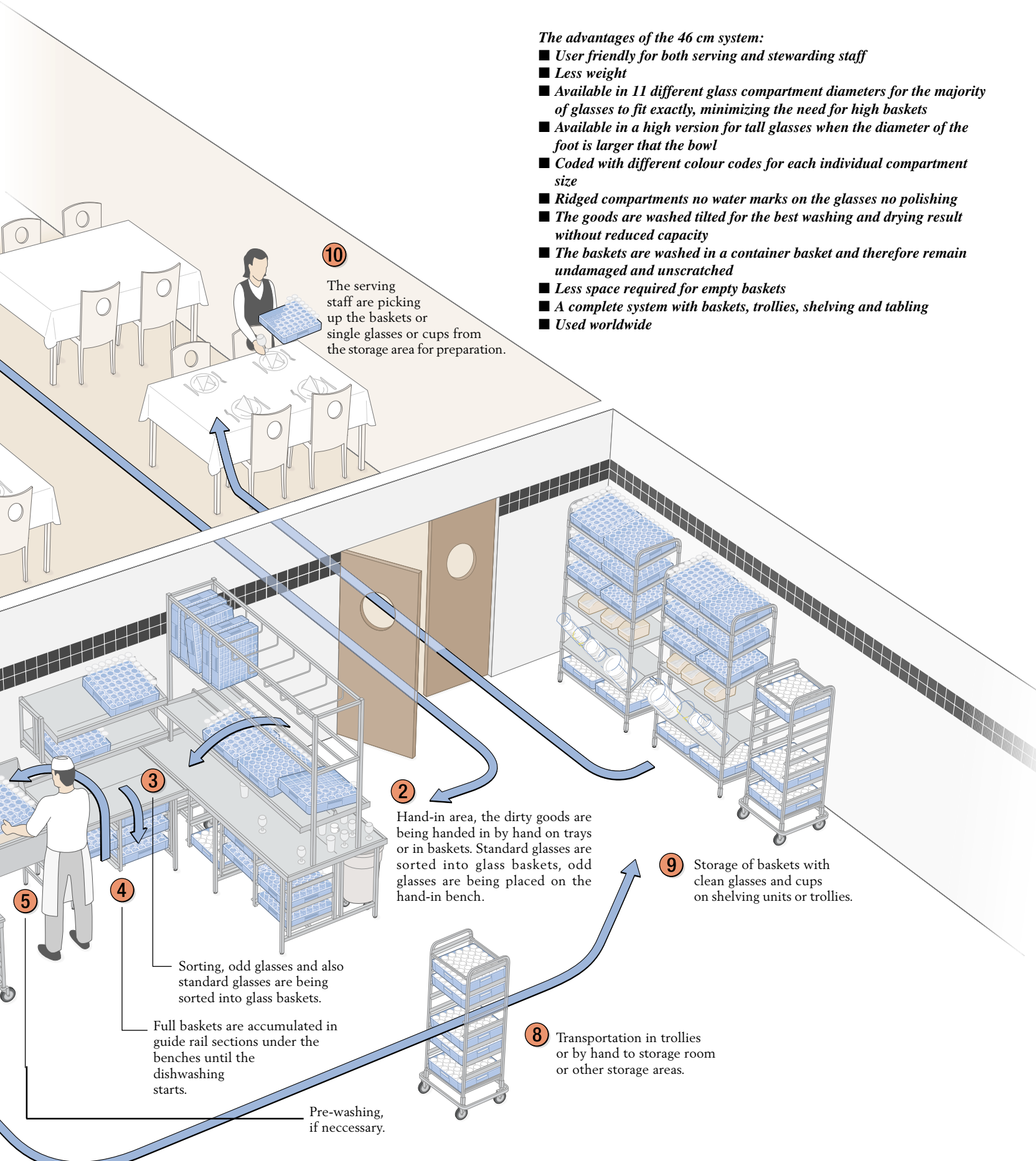
The 46 cm baskets are also ideal in the storage area. The low sides not only enable easy identification but also give a much larger storage capacity as the distance in height between the baskets can be reduced to a minimum and still give easy access to the glasses. The low sides also drastically reduce the breakages in the handling-in area.

When the 46 cm basket goes through the dishwashing machine it is placed in an open dishwashing basket (50 cm). When Metos Nordien-System open 50 cm baskets are used the 46 cm basket can be placed tilted for optimum wash and dry result.

Dirty goods are being picked up from the tables and carried out to the dishwashing area. **1**



The container baskets (in which the 460 x 460 mm baskets are to placed) are only used in the dishwashing machine. The empty container baskets can be stored under the drying line.



The advantages of the 46 cm system:

- **User friendly for both serving and stewarding staff**
- **Less weight**
- **Available in 11 different glass compartment diameters for the majority of glasses to fit exactly, minimizing the need for high baskets**
- **Available in a high version for tall glasses when the diameter of the foot is larger than the bowl**
- **Coded with different colour codes for each individual compartment size**
- **Ridged compartments no water marks on the glasses no polishing**
- **The goods are washed tilted for the best washing and drying result without reduced capacity**
- **The baskets are washed in a container basket and therefore remain undamaged and unscratched**
- **Less space required for empty baskets**
- **A complete system with baskets, trolleys, shelving and tabling**
- **Used worldwide**

10 The serving staff are picking up the baskets or single glasses or cups from the storage area for preparation.

2 Hand-in area, the dirty goods are being handed in by hand on trays or in baskets. Standard glasses are sorted into glass baskets, odd glasses are being placed on the hand-in bench.

9 Storage of baskets with clean glasses and cups on shelving units or trolleys.

8 Transportation in trolleys or by hand to storage room or other storage areas.

3 Sorting, odd glasses and also standard glasses are being sorted into glass baskets.

4 Full baskets are accumulated in guide rail sections under the benches until the dishwashing starts.

5 Pre-washing, if necessary.

METOS DISHWASHING BASKETS 500 x 500 mm



Basket for cups and glasses

- Smooth sides – no water residue
- Diagonal handles – better balance and better grip
- Wide mesh – for better washing results
- Stackable – for safe transportation and storage
- Double wall construction – for strength and stability
- Injection moulded polypropylene
- Suitable for all types of dishwashing machines

Basket for cups and glasses	Code	Glass h	Pc
010G, grey	4550000	70 mm	30
Service basket, cups/glasses			
050, beige	4550002	70 mm	30
Basket for flat and deep plates		Plate Ø	
030, blue	4550004	240 mm	18/12
Basket for cutlery			
040, grey	4550006		
Basket for trays			
060, green	4550008		9



Basket for 18 flat or 12 deep plates



Basket for cutlery



Open base guarantees a good wash result.



Service basket for cups and glasses with one low side for easy access to glasses and cups.



Basket for trays

Compartment basket, grey					
	Code	Glass Ø	Glass h	Pc	Colour code
014G	4550010	110 mm	70 mm	16	yellow
015G	4550012	87 mm	70 mm	25	blue
016G	4550014	72 mm	70 mm	36	white
017G	4550016	60 mm	70 mm	49	red
018G	4550018	52 mm	70 mm	64	green
Compartmented heightening frame, grey					
	Code	Glass Ø	Glass h	Pc	Colour code
020G	4550020	frame without compartment			
024G	4550022	110 mm		16	yellow
025G	4550024	87 mm		25	blue
026G	4550026	72 mm		36	white
027G	4550028	60 mm		49	red
028G	4550030	52 mm		64	green



Ridged compartments – no water-marks – no polishing.

Baskets ordered with heightening frames will be supplied fully assembled.



Compartment basket is ideal to prevent breakage and scratches during washing, transporting and storing glasses and cups.

Compartment basket with one heightening frame, grey					
	Code	Glass Ø	Glass h	Pc	Colour code
014G-1-024G	4550032	110 mm	120 mm	16	yellow
015G-1-025G	4550034	87 mm	120 mm	25	blue
016G-1-026G	4550036	72 mm	120 mm	36	white
017G-1-027G	4550038	60 mm	120 mm	49	red
018G-1-028G	4550040	52 mm	120 mm	64	green
Compartment basket with two heightening frames, grey					
	Code	Glass Ø	Glass h	Pc	Colour code
014G-2-024G	4550042	110 mm	170 mm	16	yellow
015G-2-025G	4550044	87 mm	170 mm	25	blue
016G-2-026G	4550046	72 mm	170 mm	36	white
017G-2-027G	4550048	60 mm	170 mm	49	red
018G-2-028G	4550050	52 mm	170 mm	64	green
Compartment basket with three heightening frames, grey					
	Code	Glass Ø	Glass h	Pc	Colour code
014G-3-024G	4550052	110 mm	220 mm	16	yellow
015G-3-025G	4550054	87 mm	220 mm	25	blue
016G-3-026G	4550056	72 mm	220 mm	36	white
017G-3-027G	4550058	60 mm	220 mm	49	red
018G-3-028G	4550060	52 mm	220 mm	64	green



Compartmented heightening frame



Compartment basket for glasses with two heightening frames. Note that compartments and frames are very firmly fixed to the basket. For easy handling it is important that the heights of glasses and the basket are as carefully alligned as possible.

METOS DISHWASHING BASKETS 500 x 500 mm



Cover for baskets to protect the goods during storage and transport.

Cover for baskets	Code
119 plastic, white	4550062
Drip tray	Code
135 height 50 mm	4550064
Insert for cups	Code
153 rilsan coated steel, grey	4550066
Cover grid	Code
154 rilsan coated steel, blue	3054759
Insert for containers	Code
155 stainless steel wire	4550070



Insert for cup to keep the cups tilted for a better drying result.



Insert for containers for washing containers and lids placed on edge.



Stainless steel drip tray used with trolleys and tables to prevent dripping on the floor and on table cloths.



Cover grid to be used when washing light-weight items.



BASKET PRINTING

By a unique system, Nordien-System can offer printing/coding of baskets. The printing/coding can indicate different glasses, own logo or address and is available in different colours. The printing/coding is ideal for catering and large banquet operations as well as for small restaurants with a large variety of glasses.

Ask for options.



Plate cassettes are colour coded.

PLATE CASSETTES

The cassettes are used in all handling and storage of clean and dirty crockery. They protect the edges of the crockery from becoming chipped during transport and they drastically reduce the crockery breakage. The cassettes can be used in hot cupboards, max 50°C and washed in a dishwashing machine. Height: 30 cm. Made of rilsan coated steel wire. Available in eleven sizes.

We can supply also customer adapted plate cassettes on request.

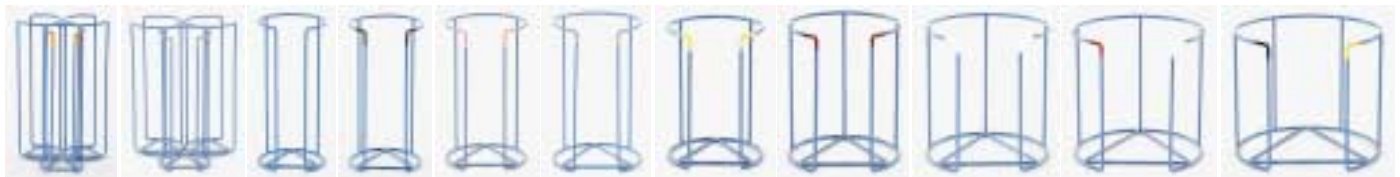


Plate cassettes

Plate Ø	3x8 cm	3x10 cm	12 cm	13 cm	15 cm	17 cm	19 cm	22 cm	25 cm	28 cm	32 cm
Pc	150	150	45	45	45	35	30	25	25	20	15-20
Colour	orange	green	blue	black	pink	grey	yellow	red	white	red/white	black/yellow
	190	191	126	127	128	129	130	131	132	133	133A
Code	4550072	4550074	4550076	4550078	4550080	4550082	4550084	4550086	4550088	4550090	4550092

METOS DISHWASHING BASKETS 460 x 460 mm

- For glasses and cups
- Small dimension with large capacity.
- Light weight – easy handling
- Prior to being placed in the dishwashing machine they are placed at an angle into a 500 x 500 mm basket
- Ridges in the compartments for optimum drying result
- Injection moulded polypropylene

The unique 460 mm compartment basket system from Metos Nordien-System is today used throughout the world. Thanks to its light weight and reduced size (460x460 mm), the serving staff can support the basket on the arm when laying up tables. As the compartment basket is placed in an open 500x500 mm basket for washing it will remain as new without scratches and can therefore also be used in bars and other guest areas. The angle of the basket during washing means that a perfect washing result is obtained and the drying is speeded up.



Compartment basket for glasses and cups. The ideal basket for washing, carrying and storing glasses. Each glass is placed in a compartment to prevent breakage and scratches.



High compartment baskets are for glasses with a larger foot than bowl or very tall glasses.



The picture shows the angle of the basket during washing.

Baskets are colour coded to indicate the glass diameter.

Compartment basket for glasses and cups, blue

	Code	Glass Ø	Glass h	Pc	Colour code
106	4550094	46 mm	85 mm	81	black
107	4550096	52 mm	85 mm	64	green
108	4550098	56 mm	85 mm	49	grey
109	4550100	60 mm	85 mm	49	pink
110	4550102	65 mm	85 mm	36	red
111	4550104	72 mm	85 mm	36	white
112	4550106	76 mm	85 mm	25	red/yellow
113	4550108	81 mm	85 mm	25	yellow
114	4550110	87 mm	85 mm	25	not coded
115	4550112	95 mm	85 mm	16	white/red
116	4550114	110 mm	85 mm	16	pink/grey
117	4550116	149 mm	85 mm	9	black/white

High compartment basket, blue

	Code	Glass Ø	Pc	Colour code
108D	4550118	56 mm	49	grey
110D	4550120	65 mm	36	red
113D	4550122	81 mm	25	yellow
115D	4550124	95 mm	16	white/red

High compartment baskets are for glasses with a larger foot than bowl or very tall glasses. When ordering, please state height of glass and the diameter of foot if it is greater than that of the bowl.

Open basket	Code
103	blue, height 85 mm

Drip tray for 460 x 460 baskets	Code
134	height 50 mm



Open basket



Drip tray in stainless steel, used with trolleys and tables to prevent dripping on the floor and on table cloths.

CUTLERY HANDLING



Dishwashing tray for cutlery in stainless steel is also suitable for sterile washing.

Dishwashing tray for cutlery

		Code	Size	Height	Pc
120	stainless steel	4550130	340x160 mm	130 mm	100-150
121	polypropylene	4550132	490x180 mm	140 mm	150 - 200

For soaking and washing cutlery. The dishwashing tray is placed inside basket (code 4550000) when washing.

Cutlery cylinder	Code	Ø	Height	Pc	
118	polypropylene	4550134	110 mm	130 mm	40 - 50

For cutlery on servery counters and in kitchens. The cutlery cylinder is placed inside basket (code 4550010) when washing.

Cutlery box for clean cutlery

	Code	Colour	Size	Height	Pc
123	4550136	grey	160x290 mm	130 mm	80 - 120
123B	4550138	neon-blue	160x290 mm	130 mm	80 - 120
123G	4550140	neon-green	160x290 mm	130 mm	80 - 120
123R	4550142	neon-red	160x290 mm	130 mm	80 - 120
123W	4550144	semi-white	160x290 mm	130 mm	80 - 120
123Y	4550146	neon-yellow	160x290 mm	130 mm	80 - 120
124	4550148	brown	160x290 mm	130 mm	80 - 120
125	4550150	beige	160x290 mm	130 mm	80 - 120

polypropylene



The cutlery cylinders are placed inside compartment basket when washing.

Lid for cutlery box	Code	
156	plexiglass cover for cutlery box	4550152

Lid can easily be put on and taken off. It protects the cutlery against dust and dirt and encourages guests and staff to take the cutlery by the handles.

Stand for cutlery boxes	Size	Height	Code
151	350x295 mm	320 mm	4550154
151K	320x335 mm	307 mm	4550156

To hold four Nordien-System's cutlery boxes. Stainless steel.

Wall bbasketet for cutlery boxes	Length	Code	
152-1	for 1 box	80 mm	4550158
152-2	for 2 boxes	330 mm	4550160
152-3	for 3 boxes	500 mm	4550162
152-4	for 4 boxes	660 mm	4550164

Stainless steel.

Dishwashing tray for cutlery in polypropylene.



Stand for cutlery boxes



Stand for cutlery boxes

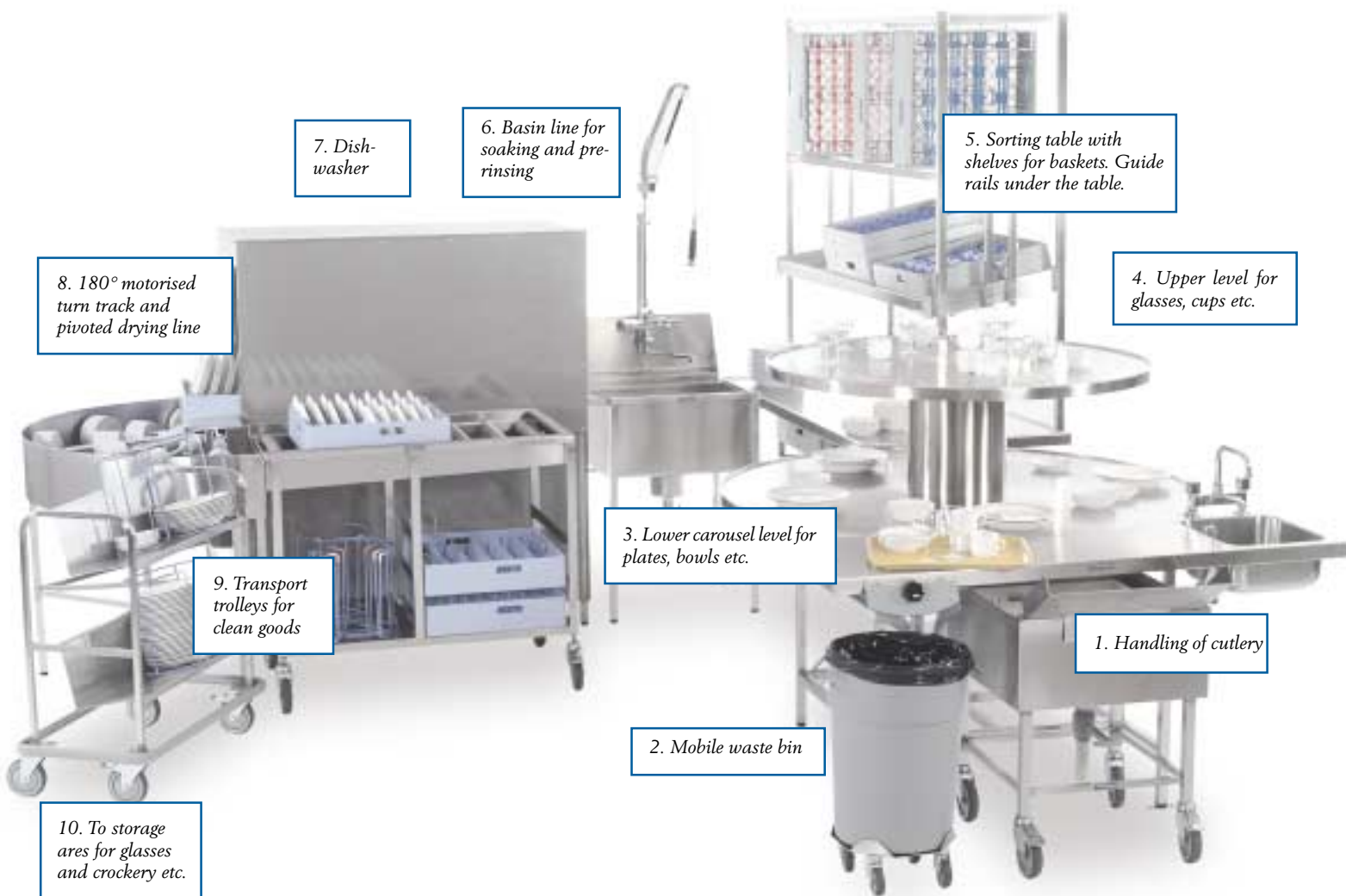


Cutlery box for clean cutlery



Stainless steel wall bbasketet for cutlery boxes

METOS CAROUSEL SYSTEM



At lunch or dinner the serving staff are very busy selling and serving food and drinks. This means that depositing of the dirty dishes must be easy and quick. To achieve this, Metos Nordien-System has developed the accumulating principle for hotels and restaurants which works as follows:

The serving staff's work:

1. Place the cutlery in the cutlery soaking trolley.
2. Scrape the left overs into the waste bin.
3. Put the plates, saucers and bowls on the lower level of the carousel.
4. Glasses and cups on the upper level.

The dishwashing staff's work:

5. Sort the glasses and cups into the correct baskets.
Put the full baskets in the guide rail sections under the table.
Empty basket is put on the shelf.
The plates are sorted according to size and are placed in piles on the sorting table.
6. If required, serving dishes can be put into the basin for soaking.
7. When the busiest period is over, the actual washing begins.
The glass baskets are ready to be placed on the basin line for sliding into the dishwasher. Load plate baskets.
8. 180° turn track and roller table return baskets to the dishwashing staff for removal.
9. The baskets are put into basket trolleys and the plates are put into cassettes on a plate cassette trolley for transport to the storage area.
10. In the storage area everything is stored in the right place so that all staff know where to find specific items. Optimal storage racks give easy access to all goods.

METOS DELIVERY CAROUSEL

One of Metos Nordien-System's innovations is the delivery carousel. Since the carousel rotates all the time, the serving staff can quickly find space to dump the dirties. At the same time the steward can remain standing in the same place and sort glasses and cups into baskets and plates into piles. A carousel with two levels, diameters 1800+1500 mm is equivalent to a bench 5300 mm long and 800 mm deep!

The carousel has two levels. Construction is stainless steel. Motor driven, speed 1.2 revolutions per minute.

Tray support on one side, can be delivered with or without waste sink. The length is equal to the diameter of the carousel. Depth 450 mm. The tray support for corner includes 45° corner element. The tray support can also be ordered on several sides, see example below.

Adjustable feet.



Carousel	Code	Diameter mm	Height mm	El. connection
810-1 with tray support	4552352	Ø 1800+1500	1250	230V 1~18W
810-1H with tray support+sink on right	4552354	Ø 1800+1500	1250	230V 1~18W
810-1V with tray support+sink on left	4552356	Ø 1800+1500	1250	230V 1~18W
811-1 with corner tray support	4552370	Ø 1800+1500	1250	230V 1~18W
810-2 with tray support	4552358	Ø 1500+1200	1250	230V 1~18W
810-2H with tray support+sink on right	4552360	Ø 1500+1200	1250	230V 1~18W
810-2V with tray support+sink on left	4552362	Ø 1500+1200	1250	230V 1~18W
811-2 with corner tray support	4552372	Ø 1500+1200	1250	230V 1~18W
810-3 with tray support	4552364	Ø 1200+1000	1250	230V 1~18W
810-3H with tray support+sink on right	4552366	Ø 1200+1000	1250	230V 1~18W
810-3V with tray support+sink on left	4552368	Ø 1200+1000	1250	230V 1~18W
811-3 with corner tray support	4552374	Ø 1200+1000	1250	230V 1~18W

Stock product



Scraper unit

SCRAPER

To scrape left overs from plates to the waste bin below without using hands or cutlery. The scraper can be fitted to most type of tables.

Scraper unit	Code
421	4551910



METOS DELIVERY/SORTING TABLE



A free standing Metos Nordien-System delivery/sorting table. Serving staff can deposit dirty dishes while the dishwashing staff are sorting them on the other side. Under the table there are guide rail sections for 500 x 500 mm or 460 x 460 mm baskets.

The table can be supplied with a sorting shelf and a basket rack. On sorting shelf baskets can be angled towards either the serving or dishwashing staff. A basket rack is for empty baskets standing on side.

The table and shelves stainless steel. Outlet connection on table top. Adjustable feet.

Delivery table includes guide rail sections either 500x500 mm or 460x460 mm baskets are available. Delivery unit includes also shelves. Mobile waste bin and scraper are optional.

Delivery includes guide rails sections for 500 or 460 baskets. Table with shelves includes guide rails sections, sorting shelf and shelf for empty baskets.

Delivery table, 500 baskets	Code	Dimensions mm
640-2-50	4552246	1176x1000x875±25
640-3-50	4552250	1719x1000x875±25
640-4-50	4552254	2262x1000x875±25
640-5-50	4552258	2805x1000x875±25
640-6-50	4552262	3356x1000x875±25
Delivery unit, 500 baskets	Code	Dimensions mm
640-2-50-642-644	4552264	1176x1000x2355 with shelves
640-3-50-642-644	4552266	1719x1000x2355 with shelves
640-4-50-642-644	4552268	2262x1000x2355 with shelves
640-5-50-642-644	4552270	2805x1000x2355 with shelves
640-6-50-642-644	4552272	3356x1000x2355 with shelves

Delivery table, 460 baskets	Code	Dimensions mm
640-2-46	4552244	1176x1000x875±25
640-3-46	4552248	1719x1000x875±25
640-4-46	4552252	2262x1000x875±25
640-5-46	4552256	2805x1000x875±25
640-6-46	4552260	3356x1000x875±25

Delivery unit, 460 baskets	Code	Dimensions mm
640-2-46-642-644	4552274	1176x1000x2355 with shelves
640-3-46-642-644	4552276	1719x1000x2355 with shelves
640-4-46-642-644	4552278	2262x1000x2355 with shelves
640-5-46-642-644	4552280	2805x1000x2355 with shelves
640-6-46-642-644	4552282	3356x1000x2355 with shelves

BASKET RACK WALL MOUNTED



For 460 and 500 baskets	Code	Dimensions mm
501-2	4552158	1136 x 560 x 480 mm
501-3	4552160	1679 x 560 x 480 mm
501-4	4552162	2222 x 560 x 480 mm
501-5	4552164	2765 x 560 x 480 mm
501-6	4552166	3308 x 560 x 480 mm

METOS SORTING TABLE

The sorting tables are available in two designs, either for placing against the wall or free standing. The wall model has an upstand at the back while the free standing model has a low edge on all four sides. The tables are normally supplied with one or two sorting shelves which are either attached to the table top or wall mounted with brackets. If only one sorting shelf is used, a basket rack can be mounted above.

The table top, as well as the sorting shelves, are provided with drainage outlet. Under the table, guide rail sections for 500x500 mm or 460x460 mm baskets are standard.

Table tops and sorting shelves in stainless steel sheet. Adjustable feet.



Delivery includes guide rail sections either 500x500 mm or 460x460 mm baskets are available. Mobile waste bin and scraper are optional.

Sorting table for 500 baskets

Placing against the wall	Code	Dimensions mm
600V-2-50	4552186	1176x1000x875±25
600V-3-50	4552190	1719x1000x875±25
600V-4-50	4552194	2262x1000x875±25
600V-5-50	4552198	2805x1000x875±25
600V-6-50	4552202	3356x1000x875±25

Free standing

620F-2-50	4552206	1176x1000x875±25
620F-3-50	4552210	1719x1000x875±25
620F-4-50	4552214	2262x1000x875±25
620F-5-50	4552218	2805x1000x875±25
620F-6-50	4552222	3356x1000x875±25

Sorting table for 460 baskets

Placing against the wall	Code	Dimensions mm
600V-2-46	4552184	1176x1000x875±25
600V-3-46	4552188	1719x1000x875±25
600V-4-46	4552192	2262x1000x875±25
600V-5-46	4552196	2805x1000x875±25
600V-6-46	4552200	3356x1000x875±25

Free standing

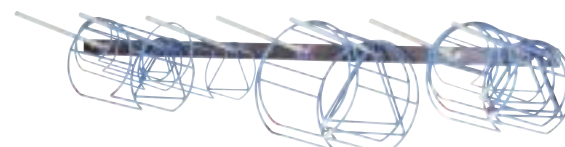
620F-2-46	4552204	1176x1000x875±25
620F-3-46	4552208	1719x1000x875±25
620F-4-46	4552212	2262x1000x875±25
620F-5-46	4552216	2805x1000x875±25
620F-6-46	4552220	3356x1000x875±25

Sorting shelf	Code	Dimensions mm
650-2	4552284	1076x550
650-3	4552286	1619x550
650-4	4552288	2162x550
650-5	4552290	2705x550
650-6	4552292	3248x550

Brackets	Code	
653	4552118	for one shelf
654	4552116	for two selves

Suitable for 500 and 460 baskets

PLATE CASSETTE HOLDER



Wall mounted holder	Code	Dimensions mm	
502-2	4552168	1120	75
502-3	4552170	1660	100
502-4	4552172	2200	135

Drying line mounted holder, page. 200 or page 221.

	Code	Dimensions mm
502T-1	4552173	960
502T-2	4552174	960
502T-3	4552176	1485
502T-4	4552178	2010
502T-5	4552180	2535
502T-6	4552182	3060

METOS RACKS FOR HANDLING AND STORING TABLEWARE

The Metos Nordien-System service racks are designed to better utilise limited storage space and to reduce the distance for dishwashing, serving and kitchen staff. The racks help to reduce breakages and the staff have more time for efficient work and improved service to guests.



4551008



4551060



4551016



4551068



4551012



4551064



4551022



4551072

RESTAURANT RACKS

Restaurant racks have angled shelves for easier access. Separate racks for 500 mm and 460 mm baskets, both available as single and double models.

For glasses				Capacity
500 baskets	Code	Dimensions mm	Shelves	glasses approx.
901 double	4551008	1100x520x1910	6	430
902 single	4551010	590x520x1910	6	210
460 baskets				
951	4551060	1040x490x1910	7	500
952	4551062	560x490x1910	7	250

For glasses/crockery				Glasses/
500 baskets	Code	Dimensions mm	Shelves	plates approx.
903	4551012	1100x520x1910	5	300/240
904	4551014	590x520x1910	5	150/120
460 baskets				
953	4551064	1040x490x1910	6	360/240
954	4551066	560x490x1910	6	180/120

SERVING RACKS

Serving racks are adapted so that serving staff can easily take those items which are needed for laying tables. Separate racks for 500 mm and 460 mm baskets, both available as single and double models.

For glasses/crockery/cutlery				Glasses/plates/
500 baskets	Code	Dimensions mm	Shelves	cutlery approx.
905	4551016	1100x520x1910	5	210/350/450
906	4551018	590x520x1910	5	100/170/220
460 baskets				
955	4551068	1040x490x1910	6	280/240/900
956	4551070	560x490x1910	6	140/120/450

For glasses/crockery/cutlery				Glasses/plates/
500 baskets	Code	Dimensions mm	Shelves	cutlery approx.
907	4551020	1100x520x1910	6	280/240/900
908	4551022	590x520x1910	6	140/120/450
460 baskets				
957	4551072	1040x490x1910	6	280/240/900
958	4551074	560x490x1910	6	140/120/450

METOS RACKS FOR HANDLING AND STORING TABLEWARE

The service racks are made in all welded stainless steel tubing, 32 mm diameter. Stainless steel distance tubing and shelves. Grid shelves in polypropylene. Manufactured with adjustable feet. The service racks are very stable. The racks are easily assembled without tools.



4551032



4551084



4551024



Stainless steel distance tubing



4551038



4551088



4551028



4551080

SERVING RACKS

Service racks with a flat shelf are very suitable for preparation of trays etc. Separate racks for 500 mm and 460 mm baskets, both available as single and double models.

For glasses/crockery/cutlery				Glasses/plates/ cutlery appr.
500 baskets	Code	Dimensions mm	Shelves	
913	4551032	1100x520x1910	8	210/100/450
914	4551034	590x520x1910	8	100/50/220
460 baskets				
963	4551084	1040x490x1910	8	210/100/450
964	4551086	560x490x1910	8	100/50/220

For glasses/crockery/cutlery				Glasses/plates/ cutlery appr.
500 baskets	Code	Dimensions mm	Shelves	
915	4551036	1100x520x1910	7	70/480/900
916	4551038	590x520x1910	7	30/240/450
460 baskets				
965	4551088	1040x490x1910	7	70/480/900
966	4551090	560x490x1910	7	30/240/450

STORAGE RACKS

Storage racks have large capacity for glasses or cups and crockery or cutlery. Separate racks for 500 mm and 460 mm baskets, both available as single and double models.

For glasses/crockery				
500 baskets	Code	Dimensions mm	Shelves	Glasses appr.
909	4551024	1100x520x1910	7	500
910	4551026	590x520x1910	7	250
460 baskets				
959	4551076	1040x490x1910	8	580
960	4551078	560x490x1910	8	290

For glasses/crockery/cutlery				
500 baskets	Code	Dimensions mm	Shelves	Glasses/plates appr.
911	4551028	1100x520x1910	7	430/240
912	4551030	590x520x1910	7	210/120
460 baskets				
961	4551080	1040x490x1910	7	430/240
962	4551082	560x490x1910	7	210/120

METOS CUTLERY SORTING RACK

The Metos Nordien-System cutlery sorting rack is specially designed for sorting and storage of cutlery. The work surface has an upstand on three sides which prevent the cutlery from falling onto the floor. Stainless steel tubing 32 mm diameter.

The rack is delivered flat packed and is easily assembled without tools.

Cutlery sorting and storage rack

	Code	Dimensions mm	Shelves
917	4551040	1100x520x1910	7
918	4551042	590x520x1910	7



METOS BASKET RACK

The Metos Nordien-System storage racks for 12 baskets. Stainless steel frame, guide rails polypropylene with basket stops. Separate models for 500 mm and 460 mm baskets.

The rack is delivered flat packed and is easily assembled without tools.

Storage racks for baskets

500 baskets	Code	Dimensions mm	Baskets
932	4551058	590x520x1910	12
460 baskets			
973	4551092	560x490x1910	12

METOS DUST-PROOF PLASTIC HOOD

The Metos Nordien-System dust-proof plastic hood for racks. Front in transparent plastic to easily see the contents. Two zip fasteners.

Dust-proof hood	Code	Dimensions mm
233 for double racks	4551284	1100
234 for single racks	4551286	590



METOS CLIPS FOR RACKS

The Metos Nordien-System clips for racks for connecting racks to each other and make more stable unit. Stainless steel.

Clips for racks	Code
933A for Ø 32 mm round tubing	4551269
933 for 20x20 mm square tubing	4551268



METOS STORAGE RACK

The Metos Nordien-System storage racks are ideal for storing crocery in cassettes. Frames are in stainless steel tubing, 32 mm diameter. Stainless steel shelves support heavy loads. Distance between shelves 340 mm. 33 cm or 52 cm deep shelves. Adjustable feet.

The rack is delivered flat packed and is easily assembled without tools.

Storage rack				
depth 33 cm	Code	Dimensions mm	Shelves	Plates apprx.
919	4551044	1100x330x1910	5	600
920	4551046	590x330x1910	5	300
depth 52 cm				
921	4551048	1100x520x1910	5	1200
922	4551050	590x520x1910	5	600

METOS POT AND PAN RACK

The Metos Nordien-System racks for storing pots, pans and containers etc. Frames stainless steel, tubing 32 mm diameter, grid shelves stainless steel wire. Distance between shelves 513 mm. Adjustable feet.

The rack is delivered flat packed and is easily assembled without tools.

Pot and pan rack			
depth 52 cm	Code	Dimensions mm	Shelves
357	4551000	590x520x1910	4
358	4551002	1100x520x1910	4



METOS CRATE RACK

The Metos Nordien-System crate rack is designed for collecting empty bottles into crates and for storage of beverages. The crate shelf speeds up the handling of bottles. The rack frames are in stainless steel square tubing, 20x 20 mm. Adjustable feet.

Crate rack	Code	Dimensions mm
360 For eight crates	4551006	960x320x1540
359 For four crates	4551004	510x320x1540

The Metos bottle crate shelf keeps crates firmly in place. Removal and return is fast and effortless.

METOS RACK TROLLEYS



202R rack trolley

The Metos Nordien-System rack trolleys for transporting and storing baskets are sturdy and stable and they last long. Frames are in stainless steel complete with polypropylene guide rails with basket stops. The trolley is supplied with a fender which makes it resilient and strong. Fitted with 125 mm ball bearing castors, two with brakes. Low trolley has a s/s shelf on top.

For 500 x 500 mm baskets			Capacity/ guide rail interval
Code	Dimensions mm		
single			
202R	4551104 650x590x1525		8 baskets/162 mm
203R low	4551106 650x590x1050		5 baskets/169 mm
double			
222R	4551260 1180x590x1525		16 baskets/162 mm

For 460 x 460 mm baskets			Capacity/ guide rail interval
Code	Dimensions mm		
single			
201R	4551102 605x560x1525		9 baskets/142 mm
204R low	4551108 605x560x1050		5 baskets/169 mm
double			
223R	4551232 1110x560x1525		18 baskets/142 mm



223R rack trolley



204R low rack trolley

The Metos Nordien-System trolley for self service counters etc. Capacity is six 500x500 baskets. The two upper guide rail sets are angled for easy access to cups and glasses. Frames are in stainless steel complete with polypropylene guide rails. Two castors with brakes.

For 500 x 500 mm baskets			
Code	Dimensions mm	Capacity	
239R	4551238 560x510x1515	6 baskets	



239R service basket trolley

METOS BASKET DOLLY



The photograph shows one dolly with baskets complete with a lid (code 4550062), see dishwashing baskets page 237.

The Metos Nordien-System basket dolly for transporting dishwashing baskets. Trolley and handle stainless steel. Fitted with 125 mm castors, two with brakes.

Dolly	Code	Dimensions mm	
270	4551252	520x520x205	without handle
271	4551254	520x520x205	with handle

Height with handle 910 mm.

METOS RACK TROLLEYS

Metos rack trolleys are sturdy and of stainless steel throughout. From our trolley series you will find just the right models for distribution and storage. Thanks to seamless construction and rounded corners, the trolleys are hygienic and simple to clean. Shelf trolleys have noise insulation and the shelf has a rounded profile rim. Two of castors have brakes.



Metos TK-3 rack trolley

TK-3 can be used, for example, as a stand for a coffee container and MM-2 as an auxiliary trolley fitted into a prewash table stand.

K-6 trolleys have runners for six racks, the runner interval being 240 mm. A water-drip tray to be placed on the lower runners is an option.

Trolley with shelf and runners for three racks, runner interval 180 mm			
Metos	Code	Dimensions mm	Shelf mm
TK3	4116359	610x610x800	1 pc 550x550



Metos K-6 rack trolley

The KT-5 rack trolley for service lines has a shelf at a height of 800 mm. There are three pairs of runners below the shelf and two slanted pairs of runners on top.



The water-drip tray placed on a rack trolley's lower runners prevents the floor from getting wet and dirty.

Metos	Code	Dimensions mm	Shelf mm
K-6	4116408	610x610x1470	
KT-5	4127058	610x610x1500	1 pc 550x550
Metos	Code	Dimensions mm	
Water-drip tray	4723201	545x545	



Metos KT-5 rack trolley for service lines

METOS DISPENSER TROLLEYS

Metos dispenser trolley is used in serving lines for storing glass racks or trays. The rack dispenser trolley takes five racks, the tray dispenser trolley about 70 trays. The spring mechanism brings the serving platform always to the right height. The trolley is of stainless steel throughout and equipped with rubber castors, two with brakes. The trolley has a push-handle to make pushing easier. Dispenser trolleys are also available as **G** models, equipped with a holder for GN 1/4 plastic containers. The tray trolley has two containers and the rack trolley has three containers. By special order a platform for the cutlery boxes or a perforated rack for cutlery holders are available.



Metos KJG-510 rack dispenser



Metos TJG-335 tray dispenser

Metos	Code	Dimensions mm
KJ-510 rack dispenser	4208088	510x650x1000
KJG-510 rack dispenser	4208095	510x650x1300
TJ-335 tray dispenser	4208105	335x650x1000
TJG-335 tray dispenser	4208112	335x650x1300

The Metos TRV tray and cutlery trolley is sturdy and of stainless steel throughout. Capacity is abt. 200 trays. Thanks to seamless construction and rounded corners, the trolley is hygienic and simple to clean. The shelf has a rounded profile rim and noise insulation underneath. The shelf height is 340 mm. Two of castors have brakes. The TRV-75S model is fitted with six stainless steel utensil containers. The TRV-75 S model has a shelf equipped with four plastic GN1/4 containers.

Metos	Code	Dimensions mm	Tray shelf
TRV-75	4116503	610x790x990	550x730
TRV-75 S	4206027	610x790x990	550x730



Metos TRV-75 tray and cutlery trolley.

Stock product

METOS DISH RETURN TROLLEYS



Metos PV-75UR with PV-3K on the right

Well-organized return of dishes increases customer satisfaction and facilitates the work of kitchen staff. The versatile Metos range of return trolleys enables effective return arrangements even when space is limited. Stainless steel, seamless construction ensures easy cleaning. Two of castors have brakes.

PV-75 UR: Detachable, dishwasher-proof waste bins, 3 shelves, retractable tray shelf and cutlery container. Supplied with two plastic waste buckets, one plastic GN 1/4 container for cutlery and one half-size glass rack.

PV-105 UR: Detachable, dishwasher-proof waste bins, 3 shelves, retractable tray shelf and cutlery containers. Supplied with two plastic waste buckets, two plastic GN 1/4 containers for cutlery, one half-size glass rack and one half-size cutlery rack.

PV-3 K: One shelf, runners for three dish racks below. Supplied with one half-size glass rack. Suitable for use with other return trolleys to add their capacity.

Metos	Code	Dimensions mm	Shelves
PV-75UR	4185024	610x1025x1300	550x730
PV-105UR	4185017	610x1380x1300	550x1085
PV-3K	4185049	610x610x1300	550x550

PV-105 SR: Retractable waste bins under the shelf with integrated openings, 2 shelves, pull-out shelf for trays and cutlery. Supplied with two plastic waste buckets, one plastic GN1/4 container for cutlery, one half-size glass rack, one half-size cutlery rack. The construction can be panelled on three sides. Panelling at special price.

Metos	Code	Dimensions mm	Shelves
PV-105 SR	4185031	610x1140x1300	550x1085



Metos PV-105SR return trolley

Accessories	Code
Stainless waste bin for 3-shelf trolleys 2x11 l	4182986
Stainless waste bin for 2-shelf trolleys 2x11 l	4185987
Stainless waste bin for 2- and 3-shelf trolleys 3x11 l	4167949
Plastic bucket, 11 l	4186959
Cutlery cont. GN 1/4-100, white plastic	4119889



11-litre plastic bucket for stainless waste bin



Stainless waste bin



Metos PV-120 return trolley

PV120: Return from both sides, runners for 5 dish racks, tray shelf and shelf for 6 plate holders. Waste bin and water-drip tray optional.

Metos	Code	Dimensions mm
PV-120	4105822	615x1300x1165
Water-drip tray	4723201	545x545
PV-120 stainless waste bin 2x11 l	4167811	

METOS COMBINATION TROLLEYS



The Metos Nordien-System combination trolley for many uses such as laying and clearing tables. Frames are in stainless steel complete with polypropylene guide rails. The trolley is supplied with a fender which makes it resilient and strong. Fitted with 125 mm ball bearing castors, two with brakes. Three stainless steel shelves for cassettes, cutlery boxes etc.

Trolley	Code	Dimensions mm	Capacity/guide rail interval
For 500 baskets			
213R	4551214	1180x590x1050	4 baskets/169 mm
For 460 baskets			
212R	4551212	1110x560x1050	4 baskets/169 mm

Accessories	Code	
137	4551144	tray holder
273	4551142	waste bucket
122	4551290	holder for cutlery tray



The Metos Nordien-System compact combination trolley for instance for laying and clearing tables. Frames are in stainless steel complete with polypropylene guide rails. Fitted with castors, two with brakes. Trolley is delivered flat packed, can be assembled to hold 500 or 460 baskets..

Trolley	Code	Dimensions mm	Capacity/guide rail interval
282R	4551256	890x550x920	3 baskets/210 mm

Accessories	Code	
242	4551146	waste bin
250	4551148	holder for waste bin

The Metos Nordien-System combination trolley suitable for staff restaurants, meeting rooms etc. Frames are in stainless steel complete with polypropylene guide rails. The trolley is supplied with a fender which makes it resilient and strong.

Detachable tray support, rails for eight 500 x 500 mm baskets and shelves. Two castors are with brakes.

Trolley	Code	Dimensions mm	Capacity/guide rail interval
216R	4551220	1350x600x1560	8 baskets/175 mm



DUST-PROOF HOODS

To prevent dust and dirt from settling on glasses, cups and crockery during transport and storage, there are dust proof PVC plastic hoods available for the Metos Nordien System trolleys. Ask for options!



Tray stacking trolley 211

METOS TRAY STACKING TROLLEY

The Metos Nordien-System tray trolley is stainless steel. Two castors are with brakes. Capacity appr. 150 trays. Dimensions: 420x500x1030 mm, internal dimensions: 380x480x860 mm.

Metos	Code
211	4551210

METOS CUTLERY SOAK TROLLEY

The Metos Nordien-System cutlery soak trolley is stainless steel. 500x500 mm dishwashing basket fits in it. Fitted with 125 mm castors, two with brakes. The basin is fitted with a closing valve.

As an option available a cutlery chute, which can be easily removed for cleaning.



Cutlery soak trolley for soaking cutlery and optional cutlery chute.

Metos	Code	Dimensions mm	Basin depth
245	4551240	550x550x700	250
263	4551292	cutlery chute	

METOS PLATE CASSETTE TROLLEYS

The Metos Nordien-System plate cassette trolleys for transport and storage in plate cassettes. Sturdy stainless steel construction. The trolley is supplied with a fender which makes it resilient and strong. Fitted with 125 mm ball bearing castors, two with brakes. Easy to push.

Plate cassettes on page 237.

All Metos Nordien-System plate cassette trolleys are supplied with a fender, which reduces crockery breakage.

Trolley	Code	Dimensions mm	Capacity/guide rail interval
double sided			
214R	4551216	1060x680x880	12 cassettes/380 mm
215R	4551218	765x680x880	8 cassettes/380 mm
235R	4551262	765x680x1280	12 cassettes/380 mm
one sided			
224R	4551234	1305x460x880	8 cassettes/380 mm
225R	4551236	865x460x880	4 cassettes/380 mm



High double sided plate cassette trolley 235R (code 4551262)



Low double sided plate cassette trolley 214R (code 4551216)



Small one sided plate cassette trolley 225R (code 4551236)

METOS TRAY RETURN TROLLEYS



Single tray return trolley 209RS-9.



Double tray return trolley 210RS-20.



Double tray return trolley with laminate cover

The Metos Nordien-System tray trolleys for returning dishes. Single or double models, standard tray size 430 x 330 mm. Capacity is 9-12 trays, guide rail interval 140 mm – 100 mm. Frames are in stainless steel complete with polypropylene guide rails. Fitted with 125 mm ball bearing castors, two with brakes.

Single tray return trolley

	Code	Dimensions mm	Trays	Guide rail interval
209RS-9	4551166	390x480x1515	9 pcs	140 mm
209RS-10	4551160	390x480x1515	10 pcs	123 mm
209RS-11	4551162	390x480x1515	11 pcs	110 mm
209RS-12	4551164	390x480x1515	12 pcs	100 mm

Double tray return trolley

	Code	Dimensions mm	Trays	Guide rail interval
210RS-18	4551209	840x560x1515	18 pcs	140 mm
210RS-20	4551211	840x560x1515	20 pcs	123 mm
210RS-22	4551213	840x560x1515	22 pcs	110 mm
210RS-24	4551215	840x560x1515	24 pcs	100 mm

Laminate covered trolley

Standard supply: white laminate covers on back and sides, other colour and materials optional.

	Code	Dimensions mm	Trays	Guide rail interval
209RL	4551120	390x480x1515	9 pcs	140 mm
210RL	4551170	840x560x1515	18 pcs	140 mm



Metos T-20P return trolley

Metos tray return trolleys. Frame construction of stainless steel. Stainless steel wire runners, interval 120 mm. Removable stainless upper shelf. Panelling of beech laminate. Two castors with brakes. Other panelling options at special price.

Metos	Code	Dimensions mm	Trays
T-10P	4133266	510x430x1600	10 pcs 325x460
TI-10	4133270	as above, without panelling	
T-20P	4117472	510x780x1600	20 pcs 325x460
TI-20	4117474	as above, without panelling	

Stock product

METOS WASTE TROLLEYS



The Metos Nordien-System waste trolley in heavy duty design with rilsan coated handles. Convex bottom for easier emptying and cleaning. Diameter 385 mm and volume 45 litres. Separate stainless steel chassis with 75 mm castors.

Delivery includes bin and chassis. Optional lid available.

Metos	Code	Diameter	Height	Volume
217	4551222	Ø 385	615 mm	45 litres

The Metos Nordien-System conical waste bin fitted with rilsan coated handles. Diameter 520 mm and volume 75 or 100 litres. Separate chassis made of painted steel with 50 mm castors.

Delivery includes bin, chassis and lid.

Metos	Code	Diameter	Height	Volume
255-251	4551130	Ø 520	540 mm	75 litres
256-252	4551132	Ø 520	710 mm	100 litres



METOS SACK TROLLEY

The Metos Nordien-System sack trolley is made in rilsan finished spring steel in a construction that keeps the sack stretched. Colour grey. Fitted with 50 mm castors.

Metos	Code	Diameter	Sack volume
257 A	4551250	340x340x750 mm	60 litres
257	4551248	460x450x800 mm	125 litres

METOS WASTE TROLLEYS

Metos JV-1 waste trolley. Plastic bin with cover. Cover opening ø 150 mm. Platform with push-handle in stainless steel. Four castors, of which two with brakes.

Metos JV-2 waste trolley. Two plastic bins with cover. Cover opening ø 150 mm. Platform with push-handle in stainless steel. Four castors, of which two with brakes.

Metos	Code	Dimensions mm	Volume
JV-1	4128039	350x510x760	60 l
JV-2	4128041	630x510x760	2x60 l



Metos JV-2 waste trolley



Metos JV-1 waste trolley

Stock product

METOS WASTE TROLLEYS AND CUPBOARDS



Metos LBJV-2 waste trolley with tray shelf, two 30-litre bins

The sorting of household waste has become part of modern waste management. Sorting out organic waste from other waste for composting decreases environmental load. From the Metos range you will find a wide variety of solutions enabling you to link waste management to other kitchen activities.

Metos waste trolleys and cupboards are manufactured from stainless steel. Detachable guide collars and open bottom makes the construction easy to clean. Guide collar diameter is 240 mm, except in model LBJVM-2 the diameter is 180 mm. Cupboard models are equipped with adjustable legs and trolley models with 125 mm castors, two of which have brakes. A drop-down tray shelf is available as an accessory. The shelf is easy to fit into the mounting holes.



Metos LBJV-1 waste trolley with a 30-litre bin



Open construction, in hygienic stainless steel throughout, does not collect dirt. 30-litre waste bin and detachable guide collar. M-models supplied with two 10-litre bins.



Metos LBJVM-2 waste trolley with tray shelf, two 10-litre bins

Waste cupboards	Code	Outer dim. mm	Volume
LBJK-1	4208458	400x580x850	30 l
LBJK-2	4208465	800x580x850	2 x 30 l
Waste trolleys	Code	Outer dim. mm	Volume
LBJV-1	4208472	400x580x850	30 l
LBJV-2	4208497	800x580x850	2 x 30 l
LBJVM-2	4208507	400x580x850	2 x 10 l
Accessories	Code		
Tray shelf	4150906	400x250 mm	
Tray shelf	4150977	800x250 mm	
Accessories	Code		
Guide collar	4208627	diam. 240 mm	
Guide collar	4150913	diam. 180 mm	
Plastic waste bin 30 l	4150938		

METOS SERVICE TROLLEYS



Metos KV-75 service trolley

The Metos service trolley is sturdy and of stainless steel throughout. Seamless construction with rounded corners guarantees the best possible level of hygiene. Tiers have a rounded profile rim and noise insulation underneath. Two of castors have brakes. Tier interval is 510 mm, in higher T-models 610 mm. Maximum load 80 kg.

Height 800 mm, tier interval 510 mm

Metos	Code	Dimensions mm	Tiers mm
KV 45	4119737	510x710x800	2 pcs 450x650
KV-55	4116246	610x610x800	2 pcs 550x550
KV-75	4116278	610x790x800	2 pcs 550x730
KV-105	4116292	610x1140x800	2 pcs 550x1085



Metos KV-55T service trolley

Metos	Code	Dimensions mm	Tiers mm
KV-55T	4132544	610x610x900	2 pcs 550x550
KV-75T	4132551	610x790x900	2 pcs 550x730

METOS SERVICE TROLLEYS WITH PUSH-HANDLES



Metos KV-75K service trolley

The Metos service trolley with push-handle is sturdy and of stainless steel throughout. The ergonomic handle is made of durable plastic. Seamless construction with rounded corners guarantees the best possible level of hygiene. Tiers have a rounded profile rim and noise insulation underneath. Two of castors have brakes. Tier interval is 510 mm. Maximum load of 2-tiered trolleys is 80 kg and that of 3-tiered 120 kg.

Metos	Code	Dimensions mm	Tiers mm
KV-55K	4116253	610x610x800/890	2 pcs 550x550
KV-75K	4116285	610x790x800/890	2 pcs 550x730
KV-105K	4116302	610x1140x800/890	2 pcs 550x1085

3-tiered, interval 260 mm

Metos	Code	Dimensions mm	Tiers mm
TV-55K	4116327	610x610x800/890	3 pcs 550x550
TV-75K	4116334	610x790x800/890	3 pcs 550x730



Metos TV-75K service trolley

METOS SERVICE TROLLEYS



Metos SKV-45K dining room trolley

The Metos service trolley with handle is sturdy and of stainless steel throughout. Tiers are of copper beech and fitted with a profile rim of 2 cm. Trolleys are supplied with anti-vibration Rollstar castors, of which two have brakes. The tier interval of 2-tiered trolleys is 420 mm and that of 3-tiered 260 mm. Maximum load 80 kg.

Metos	Code	Dimensions mm	Tiers mm
SKV 45K	4129816	480x720x810	2 pcs 430x640
STV 45K	4129848	480x720x810	3 pcs 430x630

Stock product

METOS SERVICE TROLLEYS



Metos Nordien-Systems service trolleys are constructed in a manner to withstand rough treatment and heavy loads. Two stainless steel shelves with an upstand all round. Distance between shelves 575 mm. Easy to push, fitted with 125 mm castors, two with brakes.

Metos	Code	Dimensions mm	Tiers mm
247	4551244	890x550x920	2 pcs 850x550



Metos Nordien-Systems service trolleys are supplied with all welded frames including shelf supports.



Metos Nordien-Systems service trolleys are supplied with all welded frames including shelf supports.

Metos Nordien-Systems service trolleys are constructed in a manner to withstand rough treatment and heavy loads. Supplied with a fender. Three stainless steel shelves with an upstand all round and shelf supports. Distance between shelves 330 mm. Easy to push, fitted with 125 mm ball bearing castors, two with brakes.

Metos	Code	Dimensions mm	Tiers mm
248	4551246	1220x610x1080	3 pcs 1050x550



METOS SHELF TROLLEYS

The Metos HV-75 shelf trolley is sturdy and of stainless steel throughout. Shelves have a rounded profile rim and noise insulation underneath. Model HV-90 has plastic grid shelves. Thanks to seamless construction and rounded corners, the trolleys are hygienic and simple to clean. Castors are equipped with wall bumpers. Steel body castors, of which two have brakes. Tier interval 430 mm. Maximum load 120 kg.

Metos	Code	Dimensions mm	Shelves mm
HV-75	4116574	610x790x1500	4 pcs 550x730
HV-90	4129887	510x1000x1500	4 pcs 450x900



Metos HV-75 shelf trolley

METOS KINDERGARTEN TROLLEYS



Metos PKV-75K kindergarten trolley

The Metos handled kindergarten trolley is sturdy and of stainless steel throughout. The 75K model is supplied with a plastic Ergo handle and the 45K model with a stainless steel handle. Seamless construction with rounded corners guarantees the best possible level of hygiene. Tiers have a rounded profile rim and noise insulation underneath. Two of castors have brakes. Tier interval is 310 mm. The handle is at a height of 900 mm. Maximum load 80 kg.



Metos PKV-45K kindergarten trolley

Metos	Code	Dimensions mm	Tiers mm
PKV 45K	4128756	510x710x600/800	2 pcs 450x650
PKV-75K	4128763	610x790x600/800	2 pcs 550x730

METOS TROLLEYS FOR GN CONTAINERS



Metos TGN-14



Metos TGN-7

Metos GN container trolleys can be used to facilitate food preparation, storage and transportation. The trolley construction is sturdy and of stainless steel throughout. Seamless construction with rounded corners guarantees the best possible level of hygiene. The top has a rounded profile rim and noise insulation underneath. Two of castors have brakes.

The TGN-14 trolley takes 14 pcs GN1/1 containers and the TGN-7 trolley 7 pcs GN1/1 containers. Runner interval 75 mm.

Trolleys with solid top

Metos	Code	Dimensions mm	Top mm
TGN-14	4116373	610x790x800	1 pc 550x730
TGN-7	4129862	440x620x800	1 pc 390x570

GN-10 and GN-24 slide bar trolleys are GN1/1-dimensioned and they take 10 or 24 pcs GN1/1 containers respectively. Runner interval 105 mm. The runner ends are designed so that they prevent containers from sliding out during transportation.

The GN-12 slide bar trolley is GN2/1-dimensioned and it takes 12 pcs GN2/1 containers or 24 pcs GN1/1 containers. Runner interval 105 mm. The runner ends are designed so that they prevent containers from sliding out during transportation.



Metos GN-12



Metos GN-24

Tall slide bar trolleys

Metos	Code	Dimensions mm	Runners
GN-10	4116482	610x432x1320	10xGN 1/1
GN-24	4116479	610x790x1530	24xGN 1/1
GN-12	4116461	640x720x1530	12xGN 2/1

Stock product

METOS SPICE TROLLEY



Metos JAV-100 flour trolley



Metos AV-45 basin trolley

The Metos spice trolley conveniently takes spices to the work point. Thanks to seamless construction and rounded corners, the trolley is hygienic and simple to clean. Tiers have a rounded profile rim and noise insulation underneath. The upper tier is detachable and it holds e.g. 24 tetra-pak spice packs. Two of castors have brakes. Tier interval 510 mm.

Metos	Code	Dimensions mm	Tiers mm
MV-70	4130723	620x790x1340	2 pcs 550x730

METOS FLOUR TROLLEY

The Metos flour trolley is tight, sturdy and of stainless steel throughout. Capacity 100 l. Plastic castors Ø125 mm, of which two equipped with brakes.

Metos	Code	Dimensions mm
JAV-100	2026446	480x600x660



Metos MV-70 spice trolley

METOS BASIN TROLLEYS

The trolley is sturdy and of stainless steel throughout. Thanks to seamless construction and rounded corners, the trolley is hygienic and simple to clean. Steel body castors Ø125 mm with ball bearings. Basin capacities are indicated by model numbers. The basin is fitted with a closing valve.

Metos	Code	Dimensions mm	Basin mm
AV-45	4116137	470x570x800	400x500x250
AV-50	4116144	615x765x800	550x700x170
AV-70	4116148	470x670x800	400x600x300
AV-75	4187085	610x610x700	550x550x250
AV-90	4116151	615x765x800	550x700x250
AV-175	4116154	610x610x720	550x550x550



Metos T-450 all-purpose trolley

METOS MULTIPURPOSE TROLLEY

Metos DeliCare 64 storage trolley

The Metos multipurpose trolley can be used as a container when emptying kettles and peeling machines, to take the output of vegetable slicers etc. Unnecessary transfers are thus avoided. Adjustable GN runners, heights 450, 550, 650, 750 and 850 mm. Construction stainless steel throughout. Rubber castors Ø125 mm, two castors with brakes.

Metos	Code	Dimensions mm
T-450	2026448	450x550x850

METOS STORING AND DRYING TROLLEYS

The Metos DeliCare trolley is suitable for drying, storage and distribution of dinner boxes. The trolley construction makes it possible to place boxes edge-wise, which allows quick drying. The solution also saves floor space.

The DeliCare trolley is sturdy and of stainless steel throughout. Seamless construction with rounded corners is easy to keep clean. Rubber castors Ø125 mm. Two of the castors have brakes.

Metos	Code	Dimensions mm	Capacity
DeliCare trolley	4167924	895x1190x1685	64 trays
DeliCare trolley	4186966	895x1745x1685	96 trays

Stock product

METOS TRANSPORT TROLLEY



Metos transport trolley for Blackbox

The Metos Blackbox transport trolley for GN1/1-dimensioned Blackboxes (space between railings 420x690 mm). The railings keep the lowest box in place. The transport trolley is sturdy and of stainless steel throughout. Seamless construction with rounded corners is easy to keep clean. Steel-framed rubber castors Ø125 mm, of which two have brakes.

Metos	Code	Dimensions mm
Transport trolley	4167226	460x710x900

METOS PLATFORM TROLLEY

The Metos platform trolley is sturdy and of easy-to-clean stainless steel throughout. Rubber castors Ø 100 mm, two of which swivel. LV-55 maximal load capacity is 60 kg and LV-75 - 200 kg.

Metos	Code	Dimensions mm	Platform
LV-55	4116528	610x610x890	550x550/60 kg
LV-75	4116535	600x750x880	600x750/200kg



Metos LV-75 platform trolley

METOS LIFTING TROLLEY

The Metos lifting trolley facilitates loading, unloading and other materials handling and helps the kitchen staff in strenuous working phases. The trolley operates with a 24 V battery. Lifting height 130 - 1450 mm. Max. load 80 kg. Four castors, of which two with brakes. The trolley construction is of powder coated steel. Platform material HD polyethen. Charging voltage 230V 1~.

Metos	Code	Dimensions mm	Platform
ML 80	4184984	600x795x1600	470x600



Metos ML 80 lifting trolley

METOS HEIGHT ADJUSTABLE TABLES

In professional cooking, increased attention is being paid to ergonomics and correct working methods. Kitchen equipment should, of course, keep up with this development. In many work places, a lowered work top is necessary to provide a better working position. When operating kitchen appliances, e.g. slicing machines, it is recommended to use an adjustable table to prevent work-related injury to shoulders and arms.

Table	Code	Dimensions mm	El. connection
1300	4136041	1300x650x700/900	230V1~0,3 kW 10A
1700	4136098	1700x650x700/900	230V1~0,3 kW 10A

The Hackman Metos height adjustable table allows you to adjust working height between 70 - 90 cm. With the help of adjustable feet, the table can be adjusted horizontally. The table is equipped with a transformer. The motor runs with 24 V protective current, so the table is always safe to use. Maximum load 200 kg. Two table lengths available: 1300 or 1700 mm.

The correct working height can be adjusted quickly using the motor. The table construction is of sturdy stainless steel with rounded corners. The operating switch is easily accessible under the front edge.

The Metos height adjustable table is an ergonomic solution. By pushing the button you can adjust the optimum working height between 700...900 mm.



METOS WALL SHELVES

The Metos shelf system is a flexible way to arrange kitchen shelves according to your specific needs. Shelf intervals steplessly adjustable. Shelf brackets with firm screw fastening. Both solid and grid shelves available.

Shelf brackets and uprights are made of anodised aluminium or stainless steel and shelves of sturdy stainless steel. Shelves are fitted with a rear upstand and the front edge is turned down, which improves steadiness and load capacity. Shelf bracket intervals should be determined according to use.



Solid shelf	Code
580x300mm	4188522
680x300mm	4188547
780x300mm	4150367
880x300mm	4150374
980x300mm	4150381
1080x300mm	4188018
1180x300mm	4150399
1280x300mm	4150409
1380x300mm	4188025
1480x300mm	4150416
1580x300mm	4150423
1680x300mm	4150448
1780x300mm	4150455
1880x300mm	4205048
1980x300mm	4150462

Solid shelf	Code
580x400mm	4188258
680x400mm	4188071
780x400mm	4188089
880x400mm	4188096
980x400mm	4188113
1080x400mm	4188138
1180x400mm	4188145
1280x400mm	4188152
1380x400mm	4188177
1480x400mm	4188184
1580x400mm	4188191
1680x400mm	4188219
1780x400mm	4188226
1880x400mm	4205062
1980x400mm	4188233

Grid shelf	Code
580x300mm	4188554
680x300mm	4188032
780x300mm	4150487
880x300mm	4150494
980x300mm	4150504
1080x300mm	4188057
1180x300mm	4150511
1280x300mm	4150529
1380x300mm	4188064
1480x300mm	4150536
1580x300mm	4150543
1680x300mm	4150568
1780x300mm	4150575
1880x300mm	4205055
1980x300mm	4150582

Grid shelf	Code
580x400mm	4188265
680x400mm	4188272
780x400mm	4188297
880x400mm	4188314
980x400mm	4188321
1080x400mm	4188339
1180x400mm	4188346
1280x400mm	4188353
1380x400mm	4188378
1480x400mm	4188385
1580x400mm	4188392
1680x400mm	4188427
1780x400mm	4188434
1880x400mm	4205087
1980x400mm	4188441

Shelf bracket	Code
280mm	4150342
380mm	4187776
480mm	4187582
515mm, slanting	4187783
Upright	Code
300mm	4150279
600mm	4150286
900mm	4150293
1200mm	4150303
1600mm	4150328
2000mm	4150335

Shelf bracket, stainless steel	Code
270mm	4187585
370mm	4187586
Upright, stainless steel	Code
400mm	4150281
600mm	4150282
1000mm	4150283
Plate shelf for racks	Code
580x520mm	4188459
1080x520mm	4188466
1680x520mm	4188473



CUPBOARD FOR CLEANING SUPPLIES

The cupboard is designed for storage of long-handled cleaning supplies. It is fixed to the wall at a height of approx. 50 cm from the floor. The cupboard bottom and ceiling are open allowing free air circulation. The brush holder is fitted with a fastening device for handles.

Metos	Code	Dimensions mm
SVSK	4150261	800x400x1850

METOS FLOOR SHELF SYSTEM



The Metos floor shelf system is a modern and effective solution for individual storage requirements. Shelves and uprights are available either in stainless steel or aluminium. Shelves are simple to rearrange, complement and transfer. Installation is fast and easy, a screwdriver is needed only for fixing the cross brace.



Solid shelves of stainless steel or aluminium.



Grid shelves of aluminium. Shelves are adjustable at 15 cm intervals.



Louvred shelves of stainless steel. Installation is fast and easy.



Perforated shelves of plastic. Corner attachment unit available for all shelves.

METOS FLOOR SHELF SYSTEM

The Metos shelf system is hygienic and easy to clean. Shelf uprights have adjustable levelling feet. Shelves can be positioned at 150 mm intervals. The load capacity between aluminium uprights is 600 kg and between stainless steel uprights 1200 kg. The load capacity of all solid and grid shelves is 150-100 kg depending on length. Perforated plastic shelves are made of high quality plastic having a frost resistance of -30°, and they are machine washable. A cross brace is fixed to the rear of two shelf uprights. The shelf system has complete stability if every third unit is braced. Aluminium and stainless steel shelves are also available in 300 and 600 mm depths, plastic shelves in 600 mm. A comprehensive range of accessories is available. Contact our sales department, so we shall plan a shelf system to suit your individual needs.



Stainless GN rails

400 mm			500 mm		
Aluminium	Code	Dim. mm	Code	Dim. mm	
upright	4201029	400x1600	4201269	500x1600	
upright	4201036	400x1800	4201276	500x1800	
upright	4201043	400x2000	4201283	500x2000	
Aluminium	Code	Dim. mm	Code	Dim. mm	
grid shelf	4201068	400x600	4201318	500x600	
grid shelf	4201075	400x800	4201325	500x800	
grid shelf	4201082	400x900	4201332	500x900	
grid shelf	4201117	400x1000	4201357	500x1000	
grid shelf	4201124	400x1200	4201364	500x1200	
grid shelf	4201131	400x1400	4201371	500x1400	
grid shelf	4201149	400x1500	4201389	500x1500	
Aluminium	Code	Dim. mm	Code	Dim. mm	
solid shelf	4201156	400x600	4201396	500x600	
solid shelf	4201163	400x800	4201406	500x800	
solid shelf	4201188	400x900	4201413	500x900	
solid shelf	4201195	400x1000	4201438	500x1000	
solid shelf	4201205	400x1200	4201445	500x1200	
solid shelf	4201212	400x1400	4201452	500x1400	
solid shelf	4201237	400x1500	4201477	500x1500	
Plastic	Code	Dim. mm	Code	Dim. mm	
grid shelf	4201519	400x600	4201607	500x600	
grid shelf	4201526	400x800	4201614	500x800	
grid shelf	4201533	400x900	4201621	500x900	
grid shelf	4201558	400x1000	4201639	500x1000	
grid shelf	4201565	400x1200	4201646	500x1200	
grid shelf	4201572	400x1400	4201653	500x1400	
grid shelf	4201597	400x1500	4201678	500x1500	
Aluminium	Code		Corner att.	Code	
cross brace	4201484		for perforated plastic		
corner attachment	4201491		shelf	4201798	
Stainless steel	Code	Dim. mm	Code	Dim. mm	
upright	4202022	400x1600	4202255	500x1600	
upright	4202047	400x1800	4202262	500x1800	
upright	4202054	400x2000	4202287	500x2000	
Stainless steel	Code	Dim. mm	Code	Dim. mm	
grid shelf	4202061	400x600	4202294	500x600	
grid shelf	4202079	400x800	4202304	500x800	
grid shelf	4202086	400x900	4202311	500x900	
grid shelf	4202093	400x1000	4202329	500x1000	
grid shelf	4202103	400x1200	4202336	500x1200	
grid shelf	4202128	400x1400	4202343	500x1400	
grid shelf	4202135	400x1500	4202368	500x1500	
Stainless steel	Code	Dim. mm	Code	Dim. mm	
solid shelf	4202142	400x600	4202375	500x600	
solid shelf	4202167	400x800	4202382	500x800	
solid shelf	4202174	400x900	4202417	500x900	
solid shelf	4202181	400x1000	4202424	500x1000	
solid shelf	4202199	400x1200	4202431	500x1200	
solid shelf	4202209	400x1400	4202449	500x1400	
solid shelf	4202216	400x1500	4202456	500x1500	
Stainless steel	Code				
cross brace	4202463				
corner attachment	4202495				

Stock product

GN rails for stainless upright, depth 600 mm

upright 600x1800 mm	4202537
supports for GN rails 4 pcs	4201808
pair of GN rails	4201815
pair of GN-U rails	4201822

METOS PROFF FIXTURES



Proff fixtures offer many practical details and numerous combination possibilities with refrigerated and heated Proff units. Pictured trash cupboard 4204140, table top with waste hole 180 mm 4205633 and corner cupboard 4180410.

The Proff kitchen fixture range takes you to a new millennium in the field of professional kitchens. The Proff fixture range together with other Proff units provides a unique opportunity to raise your kitchen to a new level of hygiene and ergonomics.

A distinctive feature of the Proff range is the rounded design of the front edge and splash guard. Sturdy handles, made of polypropylene plastic, are easy to clean, as they can withstand all the chemicals used in the kitchen.

You can choose from the Proff standard selection or you can design a Proff unit of your own choosing. Start planning your table unit by selecting the counter top, either 650, 700 or 800 mm. The module dimension of the lower units is 400 mm.

The standard height of the Proff tables is 900 mm, the adjustment range of the legs is + or - 25 mm. The adjustable threads of the pleasant round legs are totally hidden. The square legs are of 40x40 mm stainless steel tube. Proff fixtures are also available with a high base with 250 mm high lower space. The standard splash guard in wash tables is 60 mm high. As an option, a 60-200 mm high splash guard is available.

Please contact your nearest Metos representative or our planning department for your future Proff kitchen.



The seamless counter top is tailor-made to match your need. Below the counter top there is stainless supporting frame with efficient soundproofing.



Wash table with 7mm wash table edge. Standard splash guard in wash tables is 60 mm high, optional splash guard 60-200 mm.



All drawers are fitted with frame for GN containers (containers are optional). The telescopic runners enable the drawers to be pulled out entirely.

METOS PROFF STANDARD UNITS

Metos Proff standard table units comprise counter top and described elements. Standard counter top width is 650 mm. You can also design table units to suit your specific need using the Proff elements presented on the next opening.



Wall cupboard HCB-2



High cupboard FC-2

Proff low cupboards	Code	Dimensions mm
NC-400 1 door, adjustable shelf	4205136	400x650x900
NC-800 2 doors, adjustable shelf	4205143	800x650x900
NC-1200 3 doors, adjustable shelf	4205168	1200x650x900
NC-1600 4 doors, adjustable shelf	4205175	1600x650x900

Cupboard with gliding doors	Code	Dimensions mm
2 gliding doors, solid shelf	4180460	800x650x900
2 gliding doors, solid shelf Supplied with splash guard h= 60 mm	4180470	1200x650x900



Low cupboard NC-1200

Cupboard with gliding doors 1200

Proff wall cupboards

Single door	Code	Dimensions mm
HCB-1 shelf	4204245	400x320x700
HCB-1 2 shelves	4205721	400x320x900
HCB-1 3 shelves	4205739	400x320x1100
HCBS-1 solid shelf	4204277	400
Double door		
HCB-2 shelf	4204252	800x320x700
HCB-2 2 shelves	4205746	800x320x900
HCB-2 3 shelves	4205753	800x320x1100
HCBS-2 solid shelf	4204284	800
HCB-1 lock	4204288	
HCB-2 lock	4204428	

Proff high cupboards	Code	Dimensions mm
FC-1 1 door, 4 adjustable shelves	4204943	600x600x2000
FC-2 2 doors, 4 adjustable shelves	4204925	800x600x2000
FC-2 2 doors, 4 adjustable shelves	4204932	1200x600x2000
FC-1 lock	4204952	
FC-2 lock	4204949	

Corner table	Code	Dimensions mm
solid shelf Supplied with splash guard h= 60 mm	4180400	940/940x650x900

Corner cupboard	Code	Dimensions mm
left hinged door, solid shelf Supplied with splash guard h= 60 mm	4180410	940/940x650x900

Stock product



Corner table

Corner cupboard

METOS PROFF STANDARD UNITS

Proff work table	Code	Dimensions mm
1200 solid shelf	4180420	1200x650x900
1600 drawer D-1, solid shelf	4180430	1600x650x900
1800 drawers D-3, cupboard CB-1, rest with solid shelf	4180500	1800x650x900
2000 cupboard CB-2, rest with solid shelf	4180480	2000x650x900

Supplied with splash guard h= 60 mm

Stock product



Work table 1200,
code 4180420



Work table 1600,
code 4180430



Work table 1800,
code 4180500



Work table 2000,
code 4180480

Proff wash table	Code	Dimensions mm
1200 basin P520, grid shelf	4180440	1200x650x900
1600 basin P520, drawer D-1, grid shelf	4180450	1600x650x900
1800 basin P520, drawers D-3, rest with grid shelf	4180510	1800x650x900
2000 basin P6525, cupboard CB-2, rest with grid shelf	4180490	2000x650x900

Supplied with splash guard h= 60 mm



Wash table 1200,
code 4180440



Wash table 1600,
code 4180450



Wash table 1800,
code 4180510



Wash table 2000,
code 4180490

METOS PROFF ELEMENTS

PROFF COUNTER TOPS

All Proff counter tops include open stand. The length of the top is free between 400 and 3900 mm, longer tops on special order. Standard delivery comprises a splash guard h=60 mm, 60-200 mm on special order.

Proff counter tops	Code	Dimensions mm
Work top 650	4204255	length x 650x900
Work top 700	4204260	length x 700x900
Work top 800	4204263	length x 800x900
Wash table 650	4204265	length x 650x900
Wash table 700	4204270	length x 700x900
Wash table 800	4204273	length x 800x900

PROFF ELEMENTS, 140 mm SOCLE

Shelf cupboards	Code	Dimensions mm
CB-1, 1 door	4204044	400x640x730
CB-2, 2 doors	4204051	800x640x730

With one solid shelf.

Drawers	Code	Dimensions mm
D-1 GN max h 100	4204086	400x640x???
D-2 GN max h 200	4204118	400x640x730
D-3 GN max h 150	4204125	400x640x730
D-4 GN max h 100	4204132	400x640x730

With telescopic runners, frame for GN container

Waste cupboard	Code	Dimensions mm
Waste cupboard 400	4204140	400x640x730

Low bases, height 140 mm

Base	Code	Dimensions mm
LS-4, width 400	4204157	400x564x140
LS-8, width 800	4204164	800x564x140
LS-12, width 1200	4204171	1200x564x140
LS-16, width 1600	4204173	1600x564x140
LS-20, width 2000	4204175	2000x564x140

round feet, height 140 mm, depth 564 mm

Wheel bases	Code	Dimensions mm
CS 390, width 390	4204189	390x534x140
CS 790, width 790	4204196	790x534x140

height 140 mm, depth 534 mm

PROFF ELEMENTS, 250 MM SOCLE

Shelf cupboards	Code	Dimensions mm
CBH-1, 1 door	4205873	400x640x620
CBH-2, 2 doors	4205893	800x640x620

With one solid shelf.

Drawers	Code	Dimensions mm
DH-3	4205908	400x640x730

With telescopic runners, frame for GN 2x100 + 1x150 mm

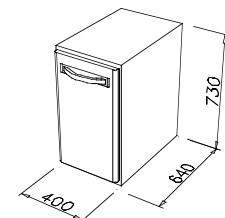
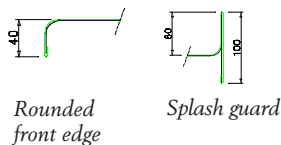
High bases, height 250 mm

Base	Code	Dimensions mm
LSH-4, width 400	4205915	400x564x250
LSH-8, width 800	4205922	800x564x250
LSH-12, width 1200	4205947	1200x564x250

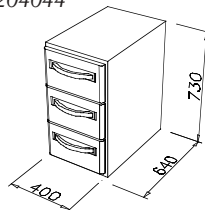
square feet of 40x40 ss tube

PROFF ELEMENTS FOR BOTH SOCLE HEIGHTS

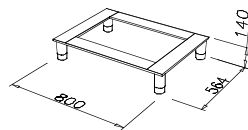
Runners	Code	
R-4	4204069	for racks
R-7	4204076	for GN container
RT-3	4205841	for racks
RR-4	4205866	for racks
RR-7	4205859	for GN containers



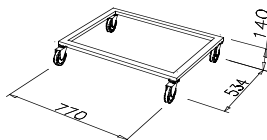
Shelf cupboard CB-1, code 4204044



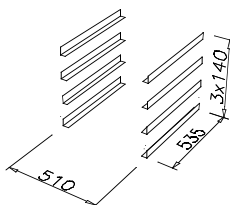
Drawers D-3, code 4204125



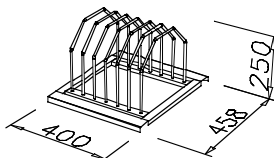
Base LS-8, code 4204164



Wheel base CS 790, code 4204196



Runners R-4 for racks, code 4204069



Cutting board rack RCB, code 4204206

Cutting board rack	Code
RCB	4204206

Shelf, 1 m	Code
S solid shelf	4204213
GS grid shelf	4204238

SINKS

Sink	Code	Dimensions mm
K 1	4205224	250x100x125
K 2	4205231	290x155x125
K 314	4205249	335x200x140
K 414	4205256	170x400x140

Wash basin	Code	Dimensions mm
P 314	4205288	335x300x140
P 414	4205295	335x400x140
P 420	4205305	335x400x200
P 425	4205312	335x400x250
P 4420	4205351	400x400x200
P 4425	4205369	400x400x250
P 520	4180932	500x400x200
P 525	4180957	500x400x250
P 530	4205376	500x400x300
P 620	4182538	600x400x200
P 625	4182545	600x400x250
P 630	4182552	600x400x300
PE 70	4205418	700x440x240
SK 55/25	4180964	550x550x250
P 6525	4205425	600x500x250
P 6528	4205432	600x500x280
P 75525	4205457	700x550x250
P 75530	4205464	700x550x300
SK 60/25	4205471	600x450x250
P 532, GN basin	4180996	510x305x210
D2714	4204809	ø 270
D3714	4204816	ø 370
D3814	4204823	ø 380

ACCESSORIES

Product	Code
Strainer basket SA212	4181943
Closing valve with filter	4205489
Overflow closing valve	4205496
Siphon for 1 basin	4205506
Siphon for 2 basins	4205513
Flow break	4205538
Connection to dishwasher	4205545
Rack guide for prewash table	4205552
Rack guide	4205577
Lattice bottom valve	4204828
Bevelled end	4205584
Pillar cut-out in corner	4205591
Pillar cut-out in middle	4205601
Corner attachment	4205619
Lowered table top	4205627
Waste hole 180mm, stainless, lid	4205633
Cover plate for stand h 0-200mm x 1m	4205665
Cover plate for stand h 200-300mm x 1m	4205672
Cover plate for stand over 300mm x 1m	4205697
Abloy lock CB-1&CBH-1	4204862
Abloy lock CB-2&CBH-2	4204887
Extra shelf CB-1&CBH-1	4205778
Extra shelf CB-2&CBH-2	4205785
Pull-out shelf 400x600 mm	4205827
Pull-out shelf 800x600 mm	4205834

METOS CLASSIC FIXTURES



Metos Classic tables in stainless steel for professional kitchens and restaurants.

The Metos Classic product range allows you to build specialised constructions to suit just your own kitchen. The units are made of sturdy stainless steel, which is long-lasting and simple to clean.

The standard thickness of the counter top is 1.2 mm. The legs are of 30x30x1 mm tube and the cross and longitudinal supports are of 20x30x1 mm stainless steel tube. A support structure made of square tubes is under the counter top, also of stainless steel. The underside of the table can be washed daily without any damage to the structure. Efficient soundproofing.

Customizing a table unit for your needs is easy. Start by selecting the unit width, either 650, 700 or 800 mm, as well as the total length. If needed, select a sink and specify its location. The counter top can be equipped with a 60-200 mm high splash plate. The desired lower units with a modular size of 400 mm will be installed into the stand. The drawer set, easy to clean, has GN1/1 -65 containers with plastic runners. The shelved cupboards have one shelf as standard. Additional shelves can be ordered as needed. The height of the Classic fixtures is 900 mm and the adjustment range of the legs is + or - 20mm. The base cupboards and drawer sets can also be ordered with casters.

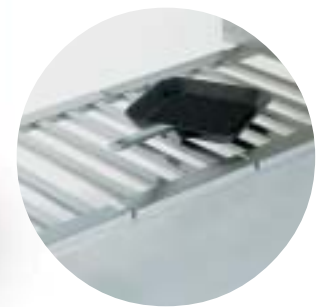
In addition to the work and washing counters you can choose Classic cupboards from the table below. The Classic cupboard range contains low and high floor cupboards and wall-mounted units. In the planning of fixtures you can turn to our local representative or our design department.

Low cupboards	Code	Dimensions mm
MK-400	4205176	400x650x900
MK-800	4205177	800x650x900
MK-1200	4205178	1200x650x900
MK-1600	4205179	1600x650x900

High cupboards	Code	Dimensions mm
LK-1, 1 door	4204911	600x600x2000
LK-2, 2 doors	4204929	800x600x2000
LK-2, 2 doors	4204936	1200x600x2000
LK-1 lock	4204919	
LK-2 lock	4204935	

Wall cupboard 400	Code	Dimensions mm
SK 1 - one shelf	4150215	400x320x700
SK 1 - two shelves	4188561	400x320x900
SK 1 - three shelves	4188579	400x320x1100
SK 1 - solid shelf	4150247	400
SK-1 lock	4150251	
SK-2 lock	4150258	

Wall cupboard 800	Code	Dimensions mm
SK 2 - one shelf	4150222	800x320x700
SK 2 - two shelves	4188586	800x320x900
SK 2 - three shelves	4188593	800x320x1100
SK 2 - solid shelf	4150254	800



Detachable grid shelf



Solid shelf



Smooth table top.



Sink counter top with 7 mm raised edge. Splash guard optional.

METOS CLASSIC FIXTURES

Classic	Code	Dimensions mm
Work top 650	4184535	length x650x900
Work top 700	4184543	length x700x900
Work top 800	4184542	length x800x900
Sink table 650	4184545	length x650x900
Sink table 700	4184550	length x700x900
Sink table 800	4184552	length x800x900

Shelf cupboards	Code
H-1	4180756
H-2	4180763
Shelf H-1	4205707
Shelf H-2	4205714

Rails	Code
J-4	4180788
J-7	4180795

Drawers	Code
L-1	4187543
L-3	4180805
L-4	4180837
Trach cupboard	4188040

Wheel base	Code
PA 390 mm	4187575
PA 790 mm	4187092

Cutting board rack	Code
LT	4180876

Shelf	Code
Solid shelf · 1m	4180851
Grid shelf · 1m	4180869

Sink	Code	Dimensions mm
K 1	4205224	250x100x125
K 2	4205231	290x155x125
K 314	4205249	335x200x140
K 414	4205256	170x400x140

Wash basin	Code	Dimensions mm
P 314	4205288	335x300x140
P 414	4205295	335x400x140
P 420	4205305	335x400x200
P 425	4205312	335x400x250
P 4420	4205351	400x400x200
P 4425	4205369	400x400x250
P 520	4180932	500x400x200
P 525	4180957	500x400x250
P 530	4205376	500x400x300
P 620	4182538	600x400x200
P 625	4182545	600x400x250
P 630	4182552	600x400x300
PE 70	4205418	700x440x240
SK 55/25	4180964	550x550x250
P 6525	4205425	600x500x250
P 6528	4205432	600x500x280
P 75525	4205457	700x550x250
P 75530	4205464	700x550x300
SK 60/25	4205471	600x450x250
P 532, GN basin	4180996	510x305x210
D2714	4204809	
D3714	4204816	
D3814	4204823	



H-1: cupboard 400 mm, H-2: cupboard 800 mm



J-4: rails for four wash racks



J-7: rails for seven GN1/1-65 containers



L-3: three drawers, L-1: one drawer below top



L-4: four drawers



LT: cutting board rack



Wide range of standard sinks



Wash basins with rounded edges



Sinks with rounded edges

Accessories	Code
Strainer basket SA212	4181943
Closing valve with filter	4205489
Overflow closing valve	4205496
Siphon for 1 basin	4205506
Siphon for 2 basins	4205613
Flow break	4205538
Lattice bottom valve	4204828
Connection to dishwasher	4205545
Rack guide for prewash table	4205552
Rack guide	4205577
Bevelled end	4205584
Pillar cut-out in corner	4205591
Pillar cutout in middle	4205601
Corner attachment	4205619
Lowered table top	4205626
Waste hole 180mm, stainless, lid	4205633
Cover plate for stand h 0-200mm x 1m	4205665
Cover plate for stand h 200-300mm x 1m	4205672
Cover plate for stand over 300mm x 1m	4205697
H-1 lock	4204848
H-2 lock	4204855



Strainer basket, rounded construction easy to clean.



Round waste hole with collar

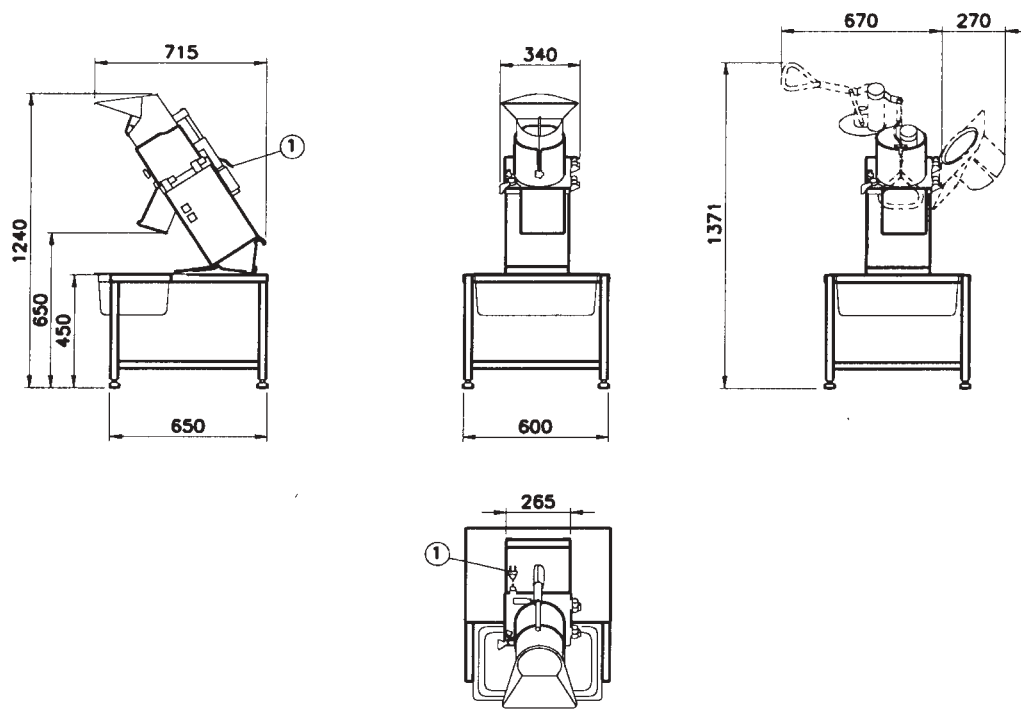
Installation drawings

KEY TO NUMERICAL SYMBOLS

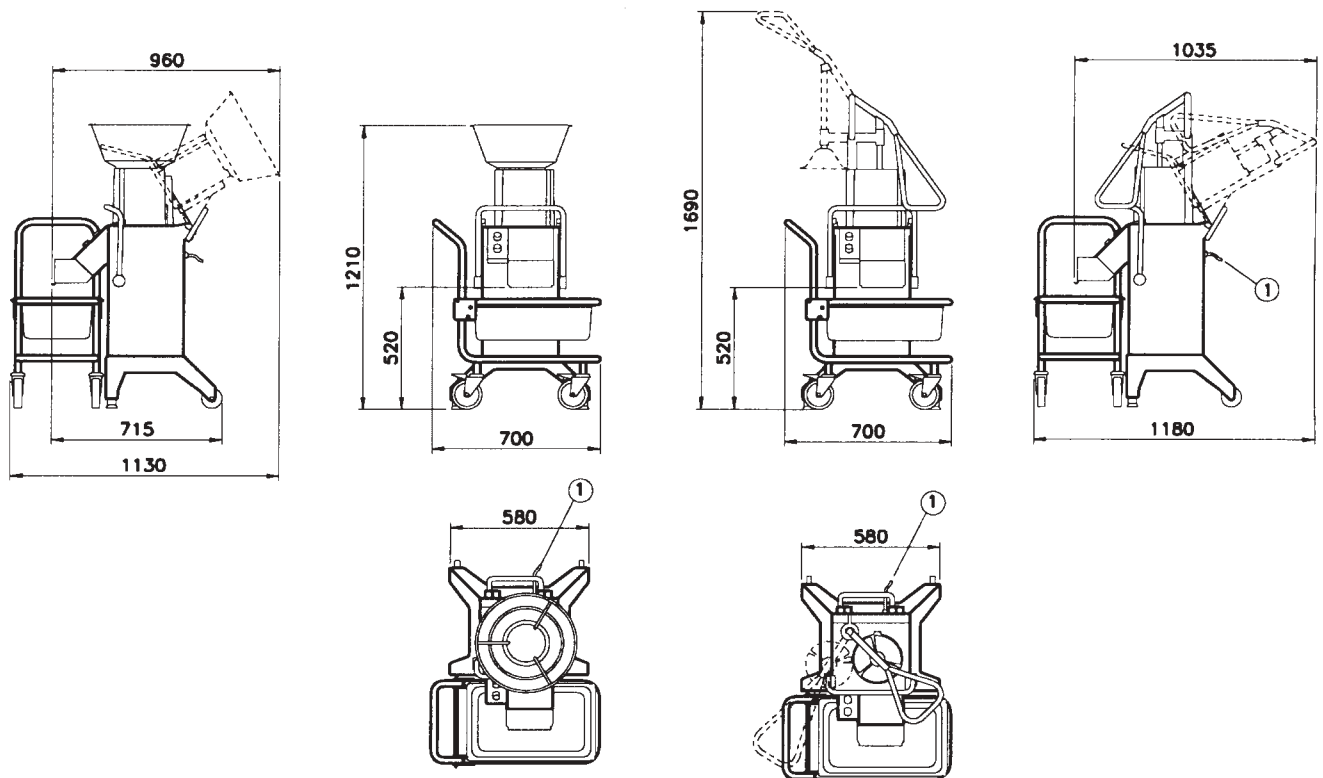
1. Electric connection
2. Cold water connection
3. Hot water connection
4. Drain
5. Gas connection
6. Steam connection
7. Condensing water connection
8. Steam exhaust
9. Floor drain / pit
11. Alternative el. connection
12. Alternative cold water connection
13. Alternative hot water connection
14. Alternative drain
15. Alternative gas connection
16. Alternative steam connection
17. Alternative condensing water connection
18. Alternative steam exhaust
19. Alternative floor drain / pit
21. Non-return valve
22. Vacuum valve
23. Safety valve
24. Main switch
25. Closing valve
26. Protective tube for electric cables
27. Strainer
28. 2 m electric cable needed
29. Heated equipment
30. Maintenance space
31. Horizontal area
41. Heat resistant drain tube
42. Inclination 5 %
43. Compressed air
44. Treated water
45. Data cable (HACCP), min. 20 mm cover tube must be reserved
46. Control cables to building for cooling and heating control. 2 pc of min. 20 mm cover tubes must be reserved

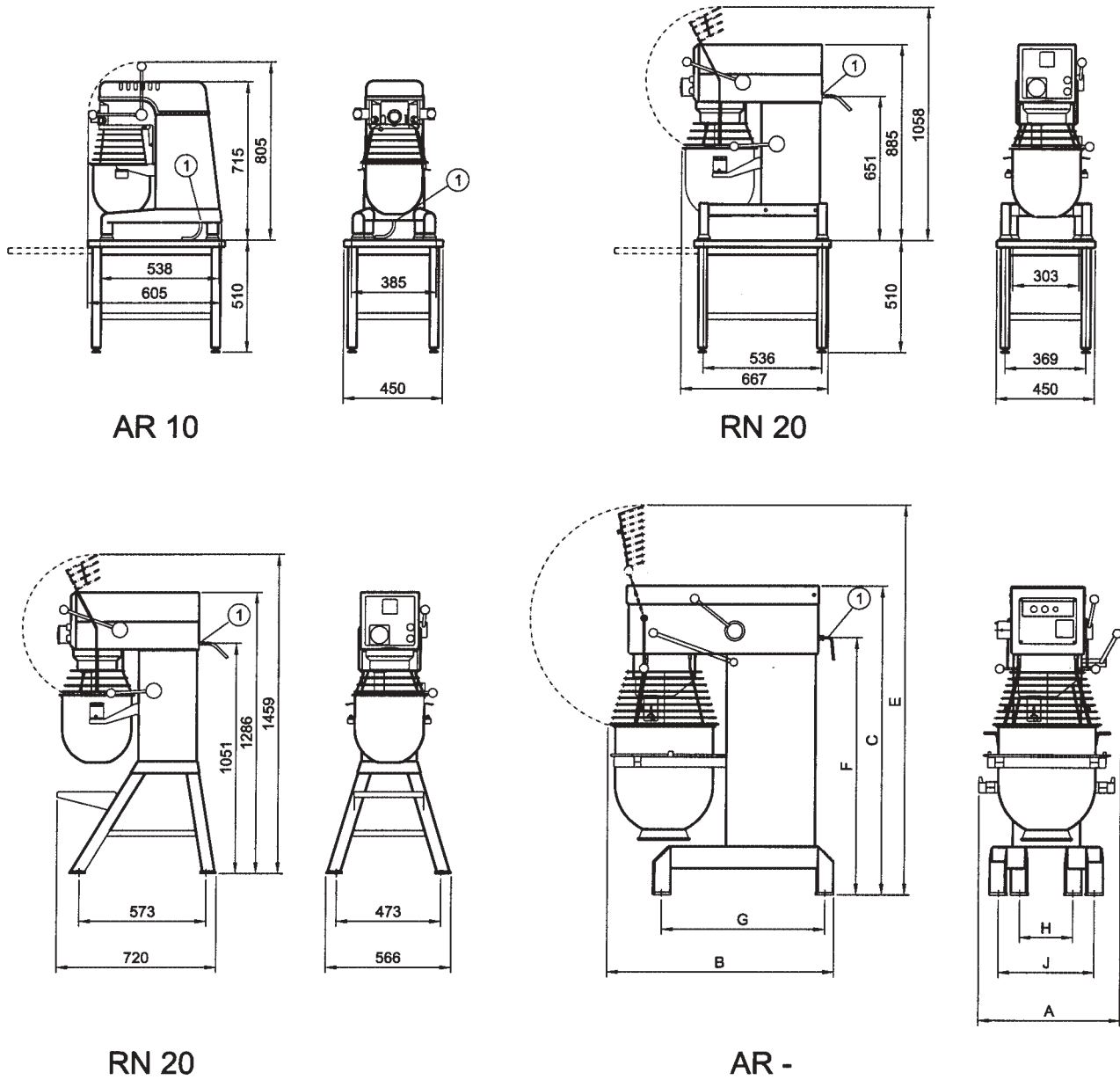
Principal dimensions: AxBxC = width x depth x height

METOS RG-350



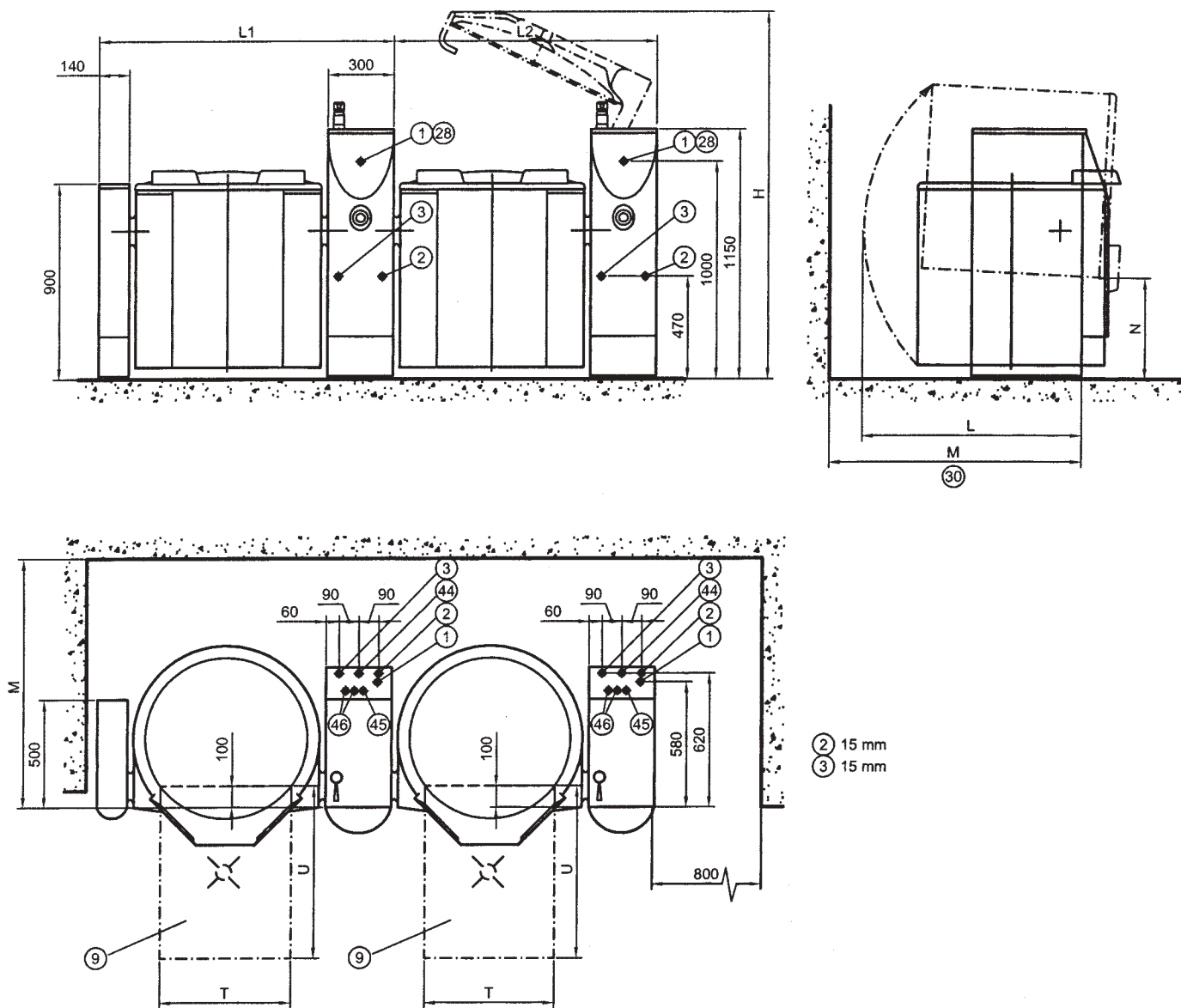
METOS RG-400





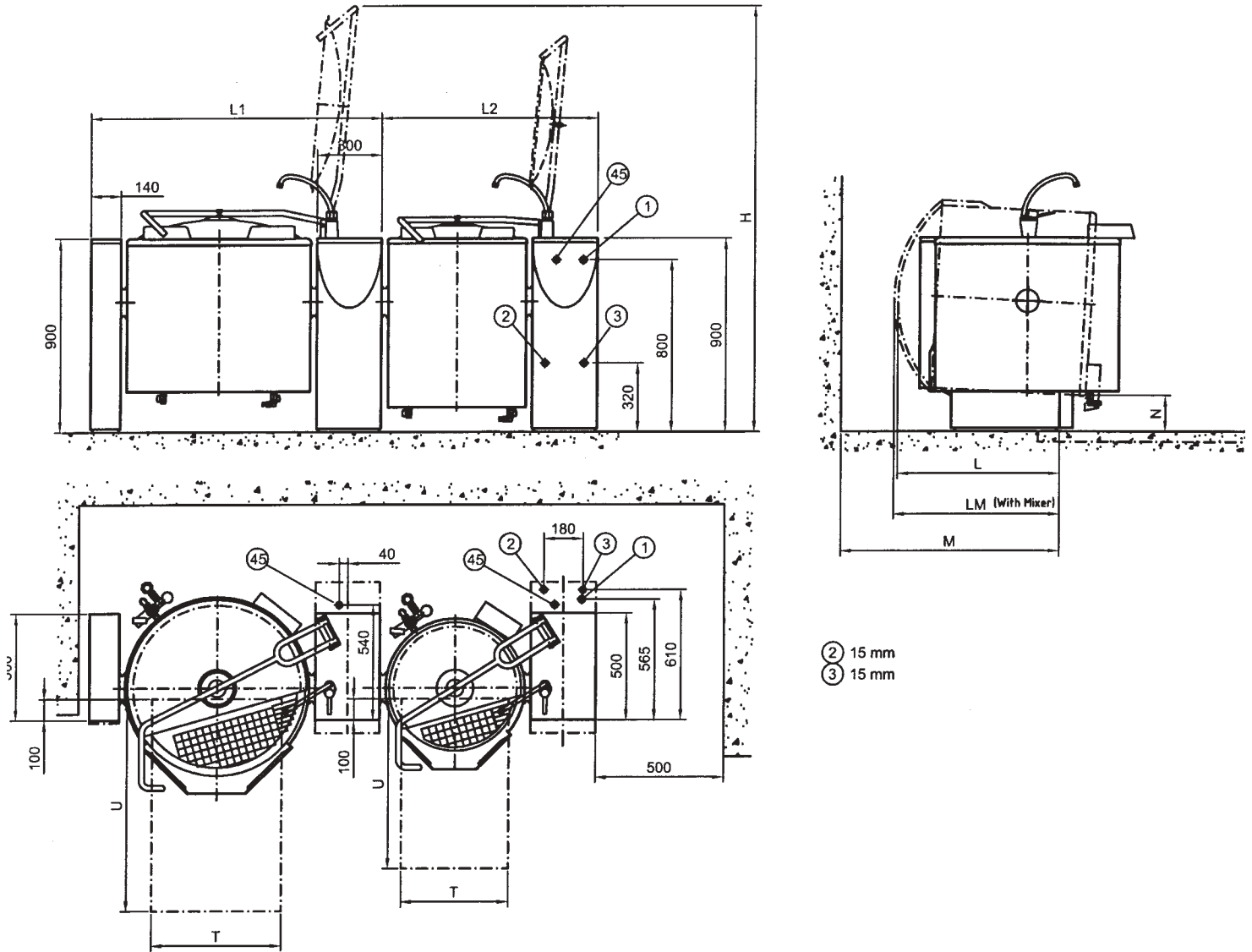
	A	B	C	D	E	F	G	H
AR 30	520	910	1210	1500	1015	653	230	380
AR 40	535	910	1210	1500	1015	653	230	380
AR 60	648	1028	1413	1780	1175	793	245	440
AR 80	686	1107	1481	1910	1165	826	245	550

METOS PROVENO



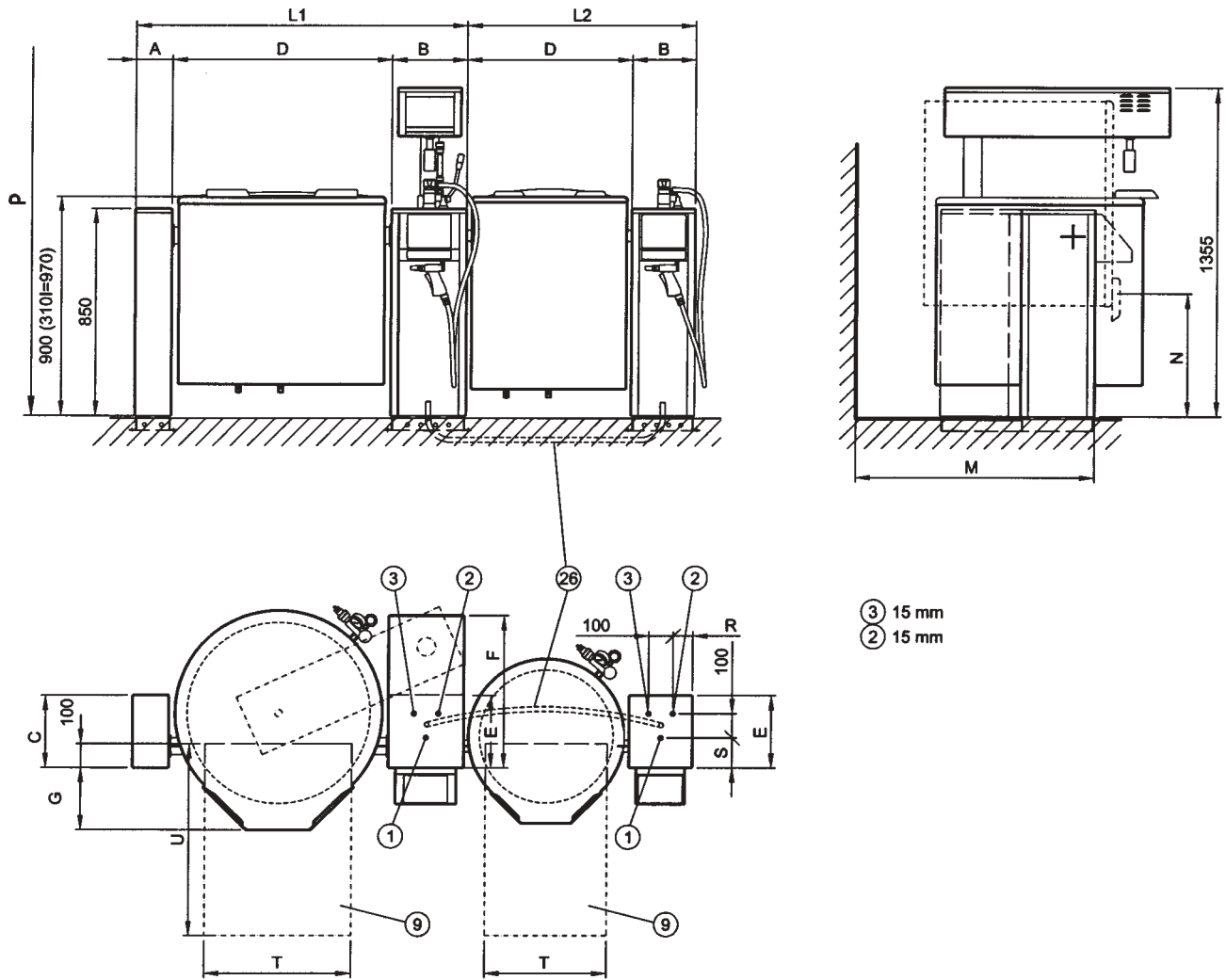
Proveno	L1	L2	H	L	M	N	U	T
40E	1037	897	1800	830	900	515	800	400
60E	1037	897	1800	910	1040	515	800	400
80E	1144	1004	1850	930	1080	465	800	500
100E	1144	1004	1850	930	1080	465	800	500
150E	1350	1210	1850	970	1010	460	800	600
200E	1350	1210	1850	1050	1130	460	800	600
300E	1550	1410	1900	1090	1190	450	800	600

METOS VIKING PRO



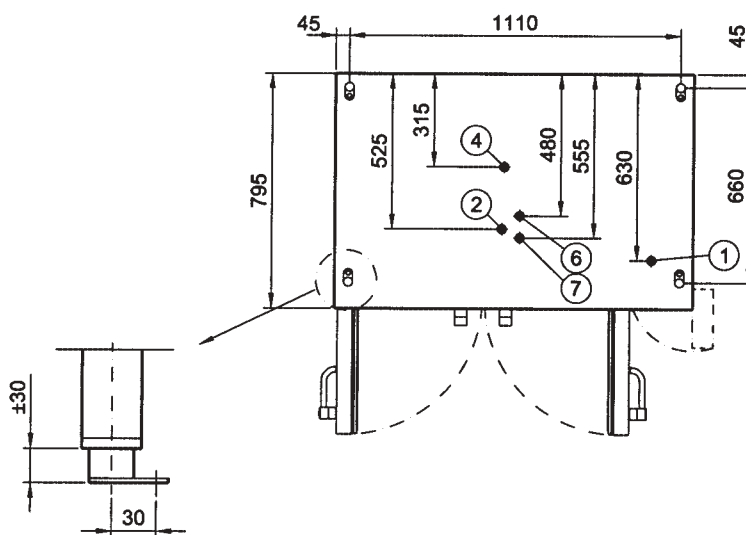
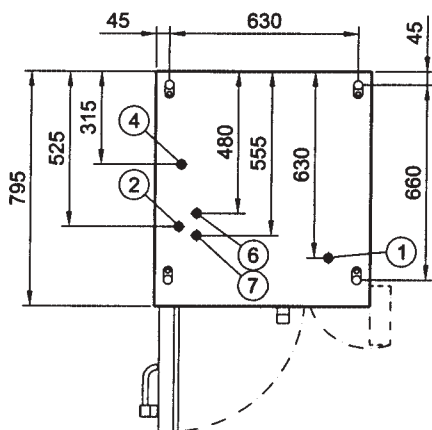
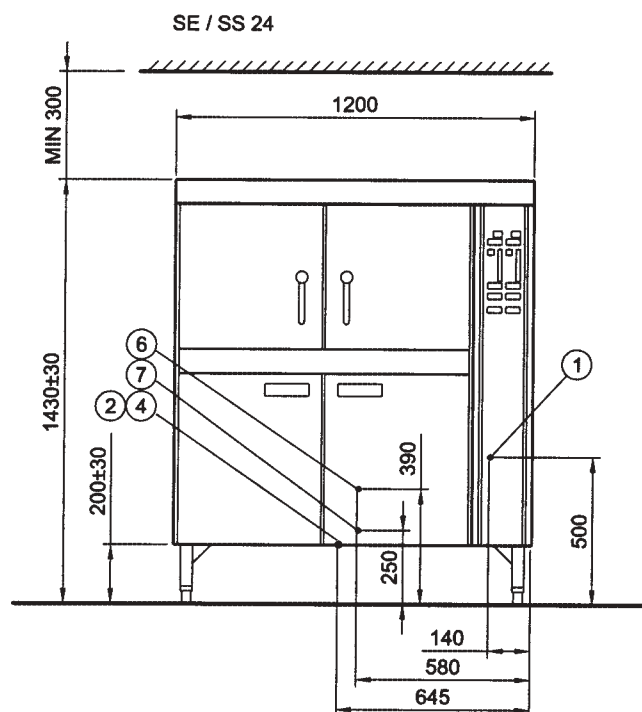
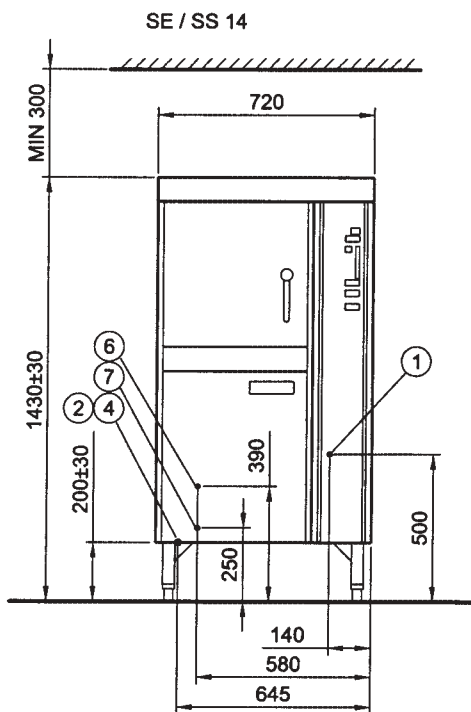
Viking Pro	L1	L2	H	L	LM	M	N	U	T
40EM	1037	897	1780	570	675	900	320	800	400
60EM	1037	897	1780	670	760	1040	320	800	400
80EM	1144	1004	1850	750	800	1080	270	800	500
100EM	1144	1004	1850	750	800	1080	270	800	500
150EM	1350	1210	1990	760	780	1010	165	800	600

METOS CULINO & CULIMIX



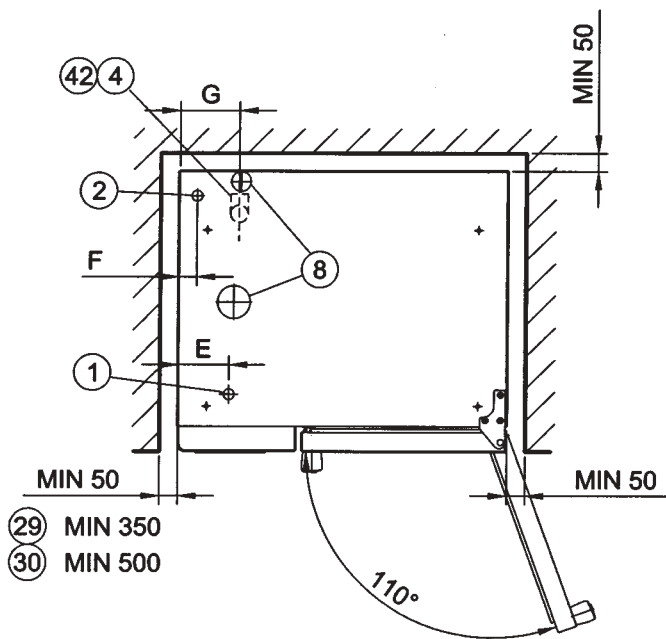
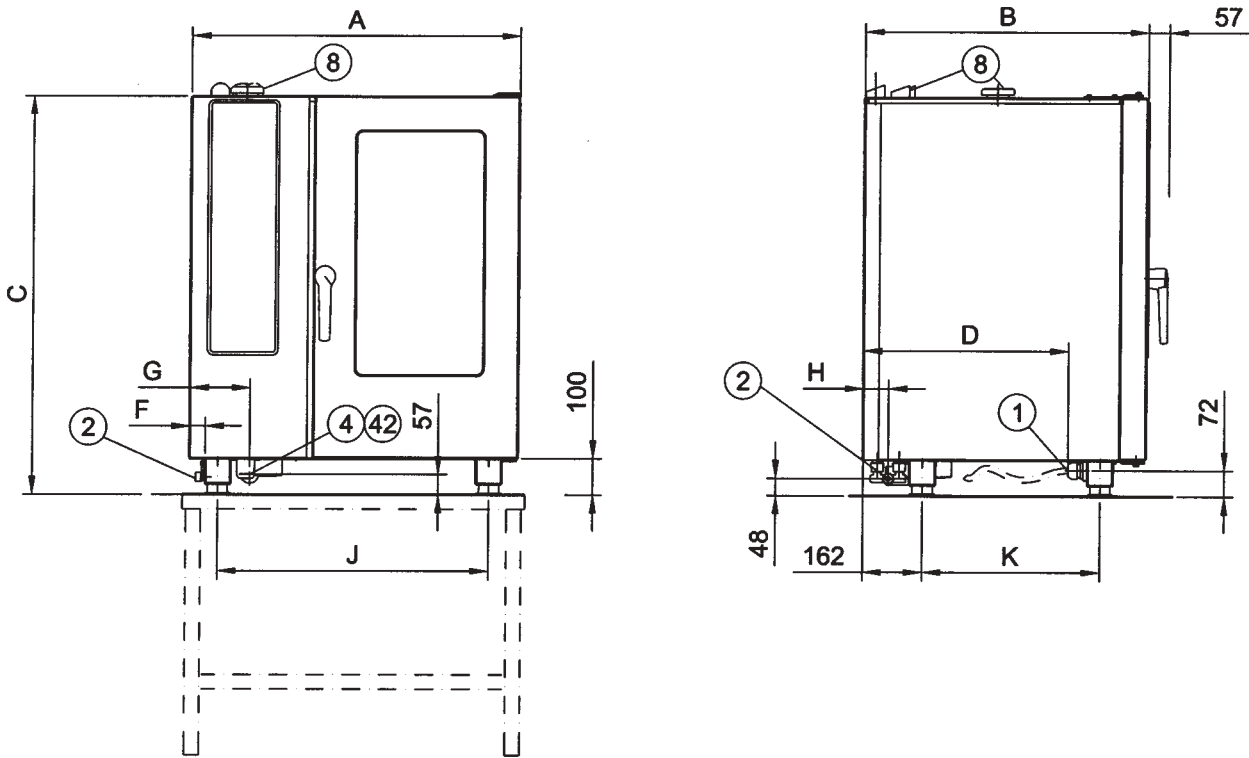
Culino	A	B	C	D	E	G	M	N	P	S	T	U	L1	L2
30	100	260	260	500	300	170	560	540	-	100	400	600	860	760
50	100	260	260	590	300	215	650	505	1540	100	400	800	950	850
80	100	260	260	590	300	215	800	505	1540	100	400	800	950	850
120	100	260	260	680	300	230	870	505	1630	100	500	800	1040	940
200	150	310	300	900	350	260	980	505	1840	125	600	800	1360	1210
270	150	310	300	900	350	260	1030	505	1840	125	600	800	1360	1210
310	150	310	300	900	350	260	1030	505	1910	125	600	800	1360	1210

Culino+Culimix	A	B	C	D	E	F	G	M	N	P	S	T	U	L1	L2
30	100	260	260	500	300	-	170	560	540	-	100	400	600	860	760
50	100	260	260	590	300	530	215	800	505	1540	100	400	800	950	850
80	100	260	260	590	300	530	215	800	505	1540	100	400	800	950	850
120	100	260	260	680	300	530	230	870	505	1630	100	500	800	1040	940
200	150	310	300	900	350	630	260	980	505	1840	125	600	800	1360	1210
270	150	310	300	900	350	630	260	1030	505	1840	125	600	800	1360	1210
310	150	310	300	900	350	630	260	1030	505	1910	125	600	800	1360	1210



- ② 1/2"
- ④ 32 mm
- ⑥ R 3/4"
- ⑦ R 1/2"

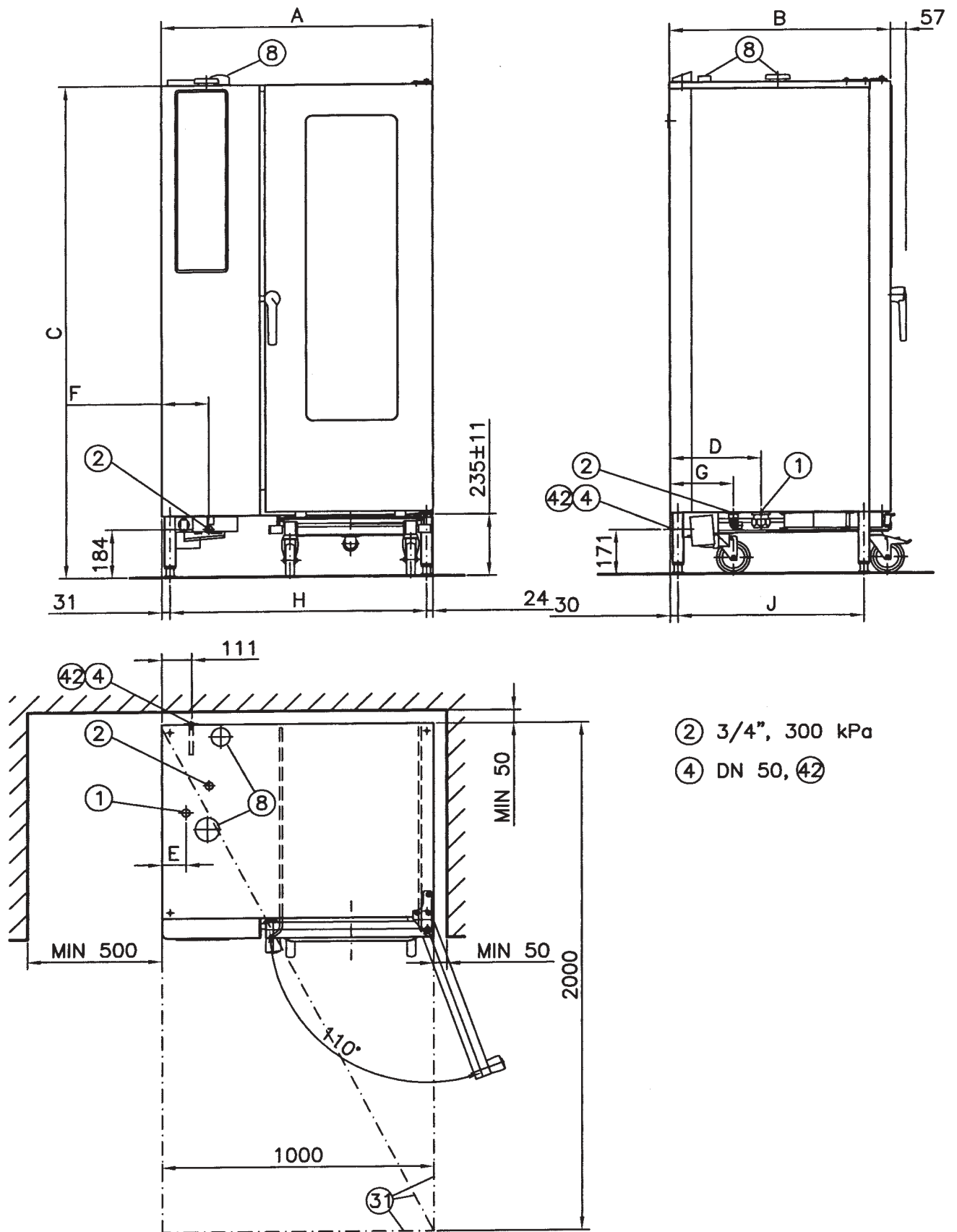
METOS HCD/HCM/CPCM



- ② 3/4", 300 kPa
- ④ DN 50, ④2

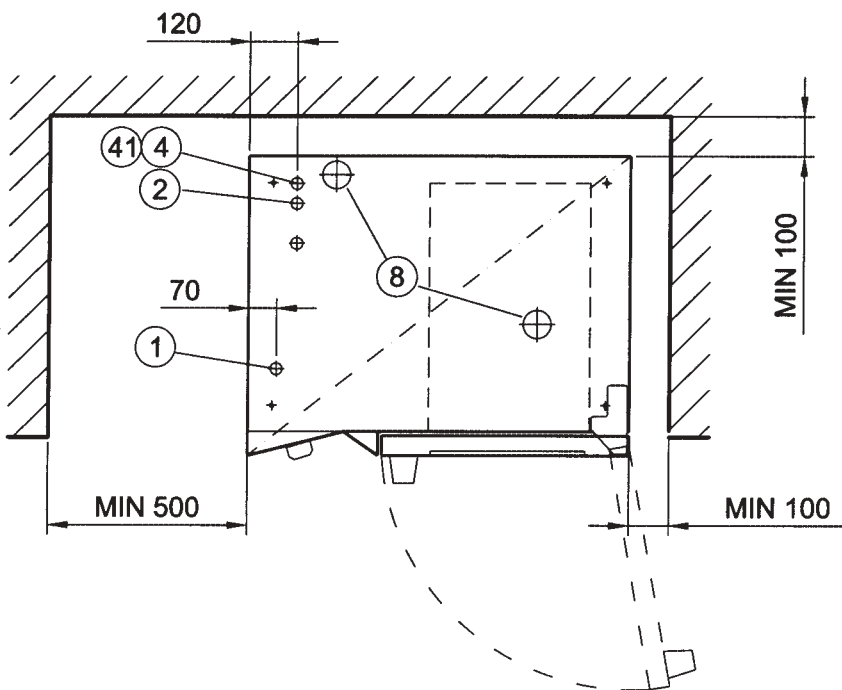
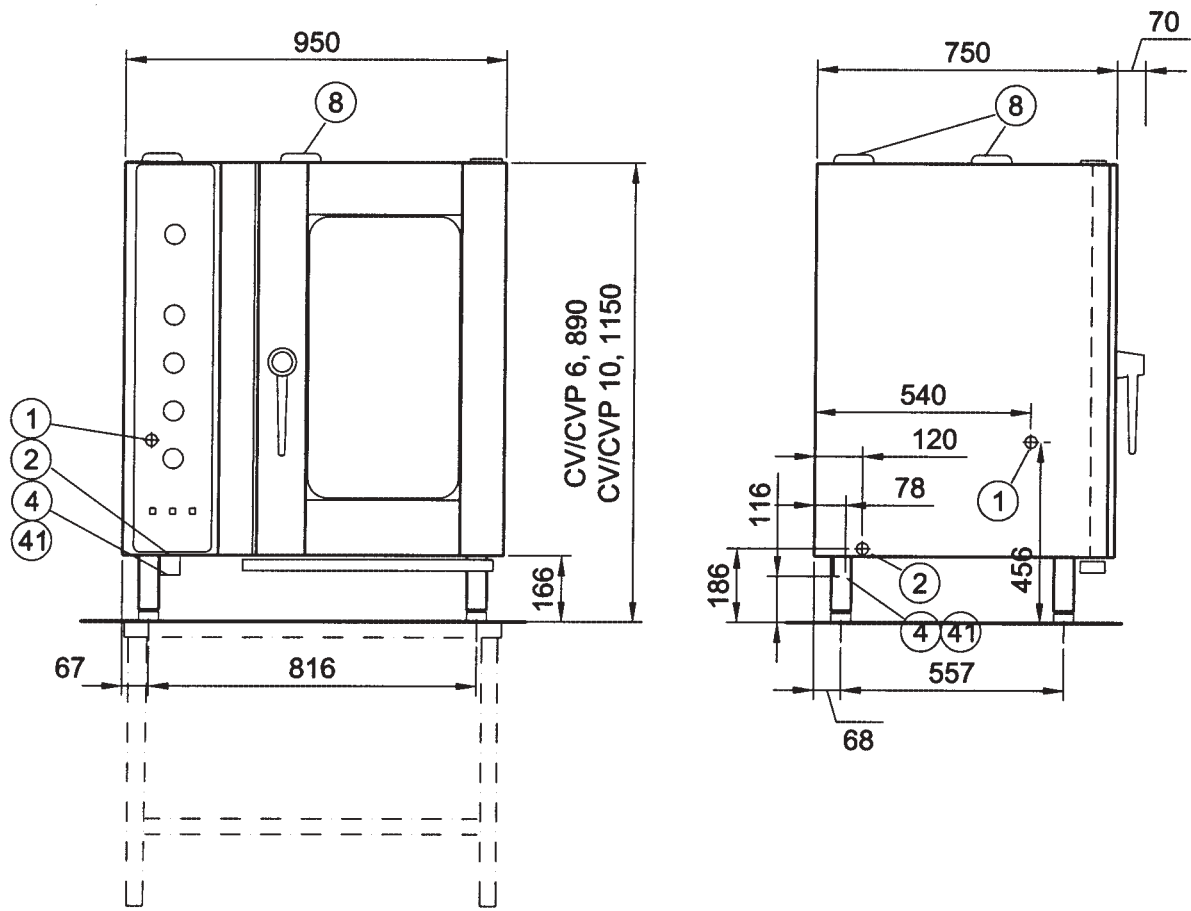
Metos	A	B	C	D	E	F	G	H	J	K
HCD, HCM, CPCM 6	902	773	832	558	140	49	163	68	744	485
HCD, HCM, CPCM 10	902	773	1092	558	140	49	163	68	744	485
HCD, HCM, CPCM 12	1262	979	1092	763	140	93	221	79	1062	665

METOS HCD/HCM/CPCM



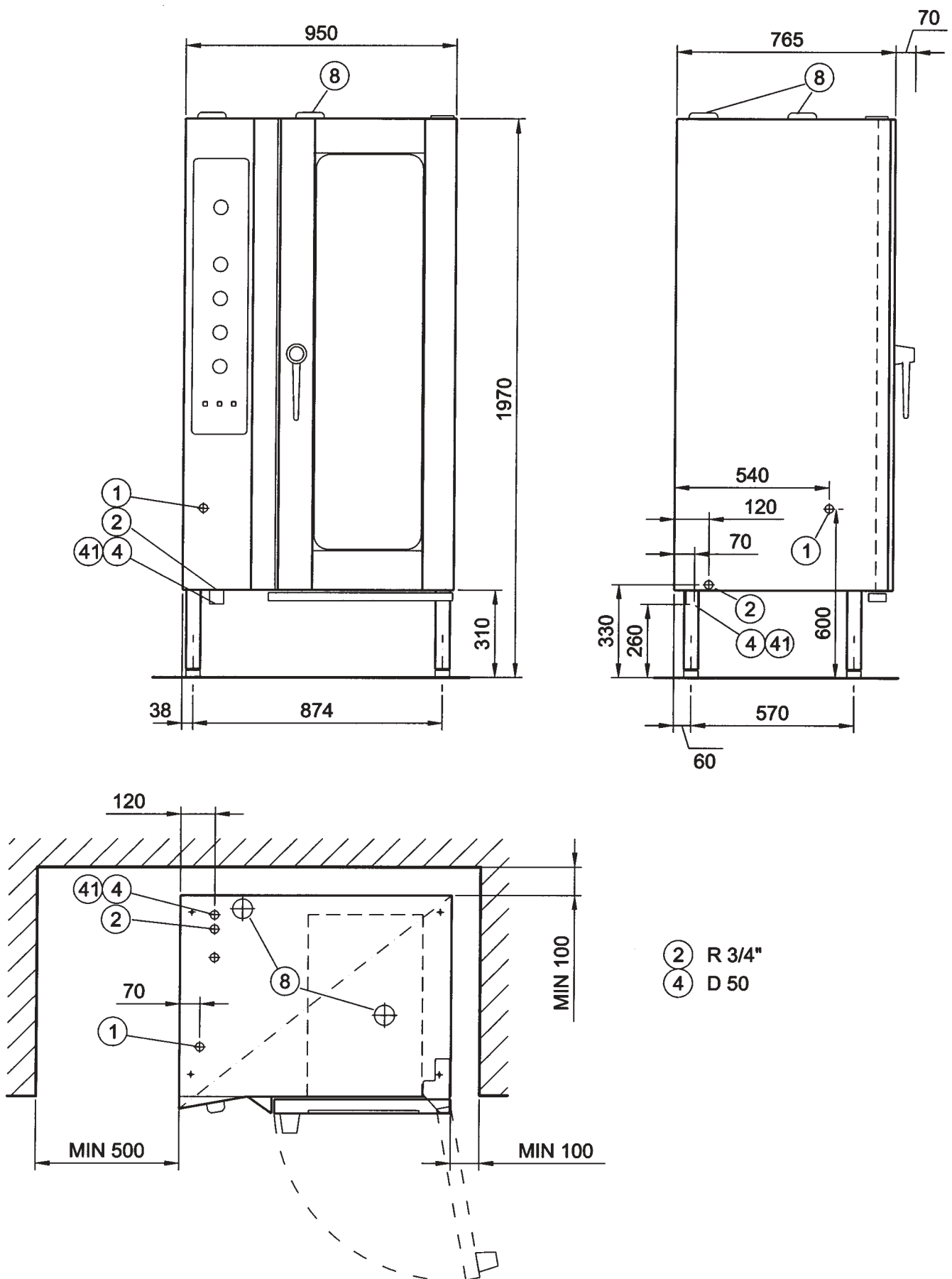
Metos	A	B	C	D	E	F	G	H	J
HCD, HCM, HCPC 20	1012	821	1886	338	89	178	111	957	691
HCD, HCM, HCPC 40	1332	1003	1886	466	89	200	111	1271	872

METOS CONVO / CONVOPLUS

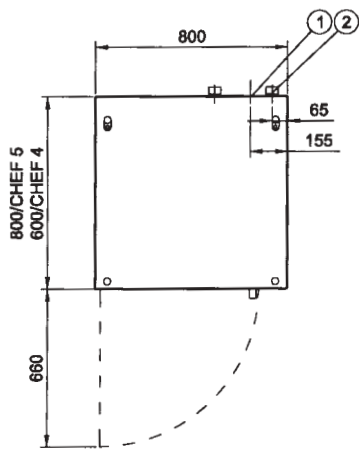
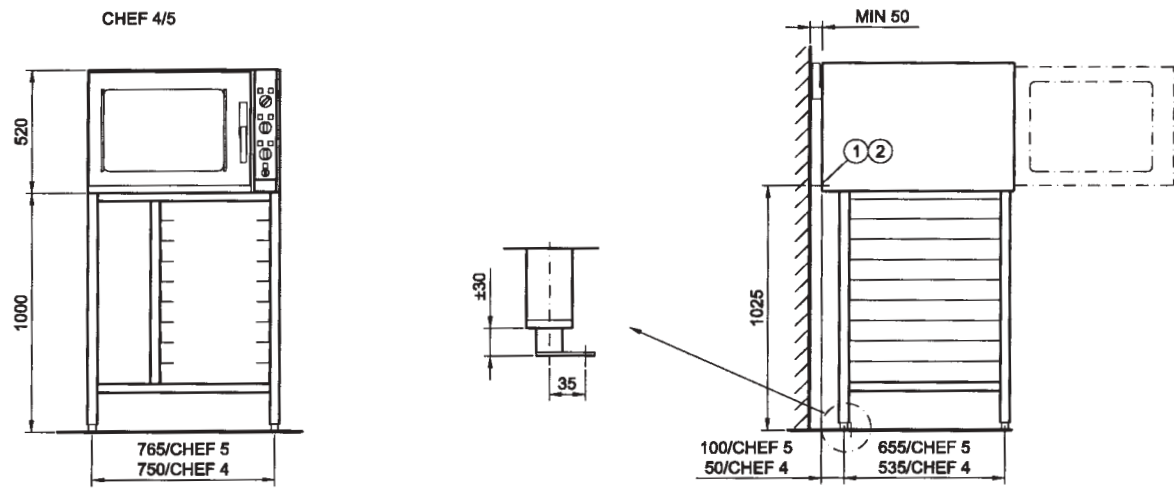
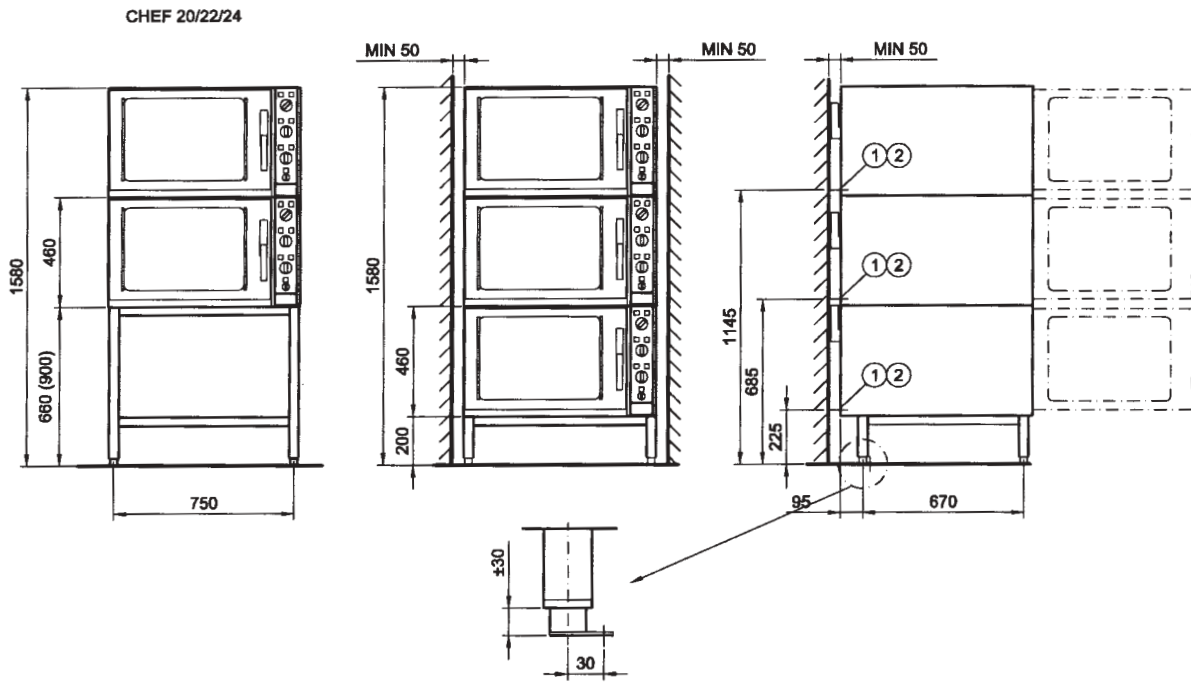


- ② R 3/4"
- ④ D 50

METOS CONVOPLUS



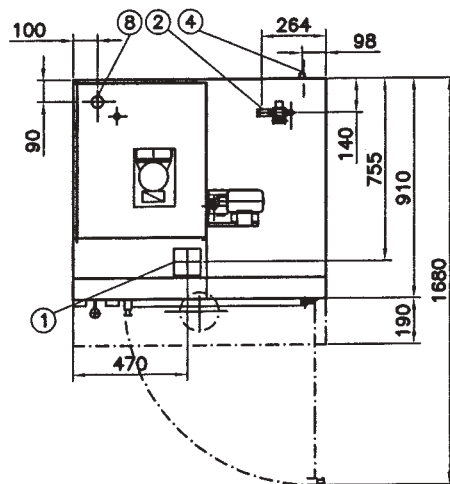
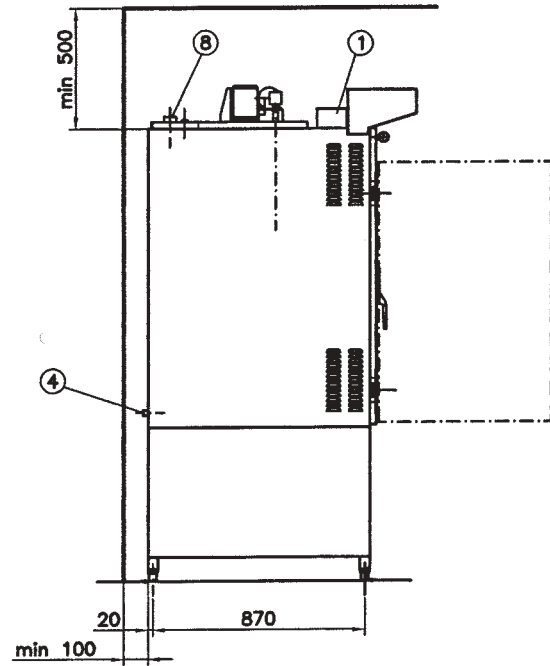
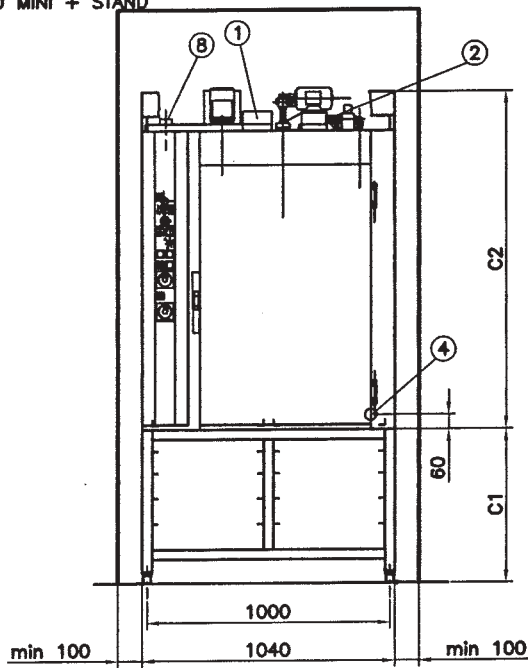
METOS CHEF



② R 3/4"

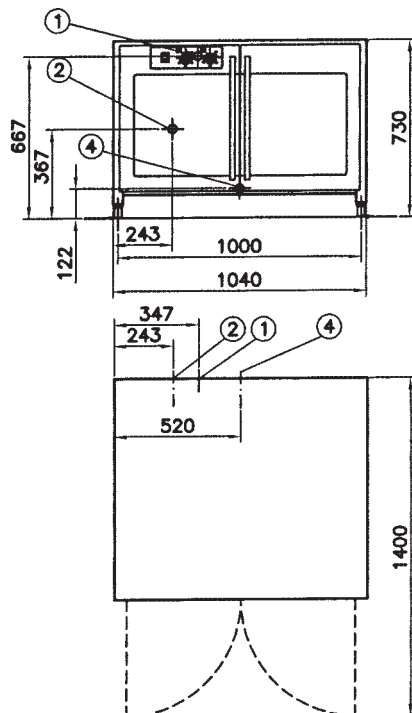
METOS MINI ROTOR / NOKA

LUKO MINI + STAND



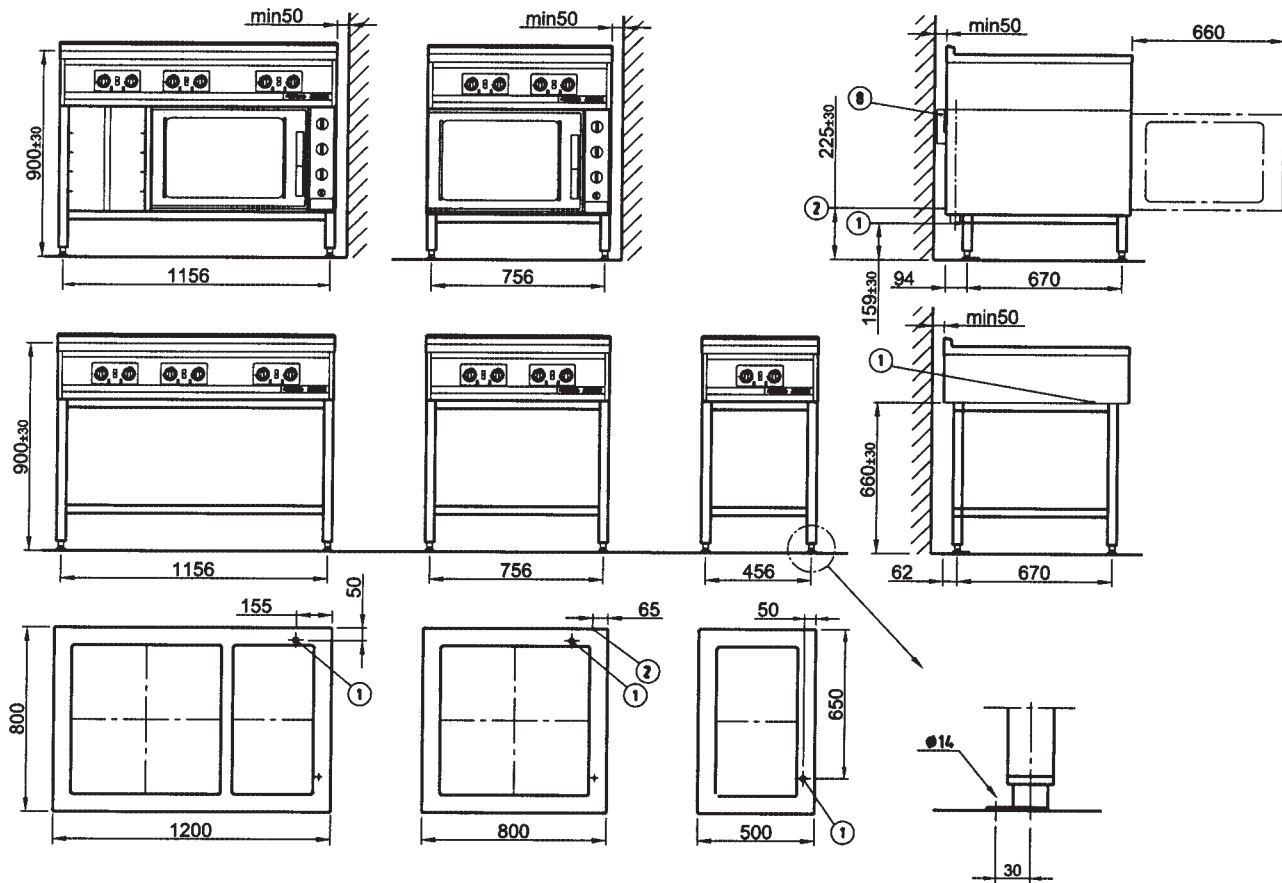
- ② R 3/4"
- ④ R 1/2"

	C1	C2
LUKO 7	630/900	1140
LUKO 10	630	1390

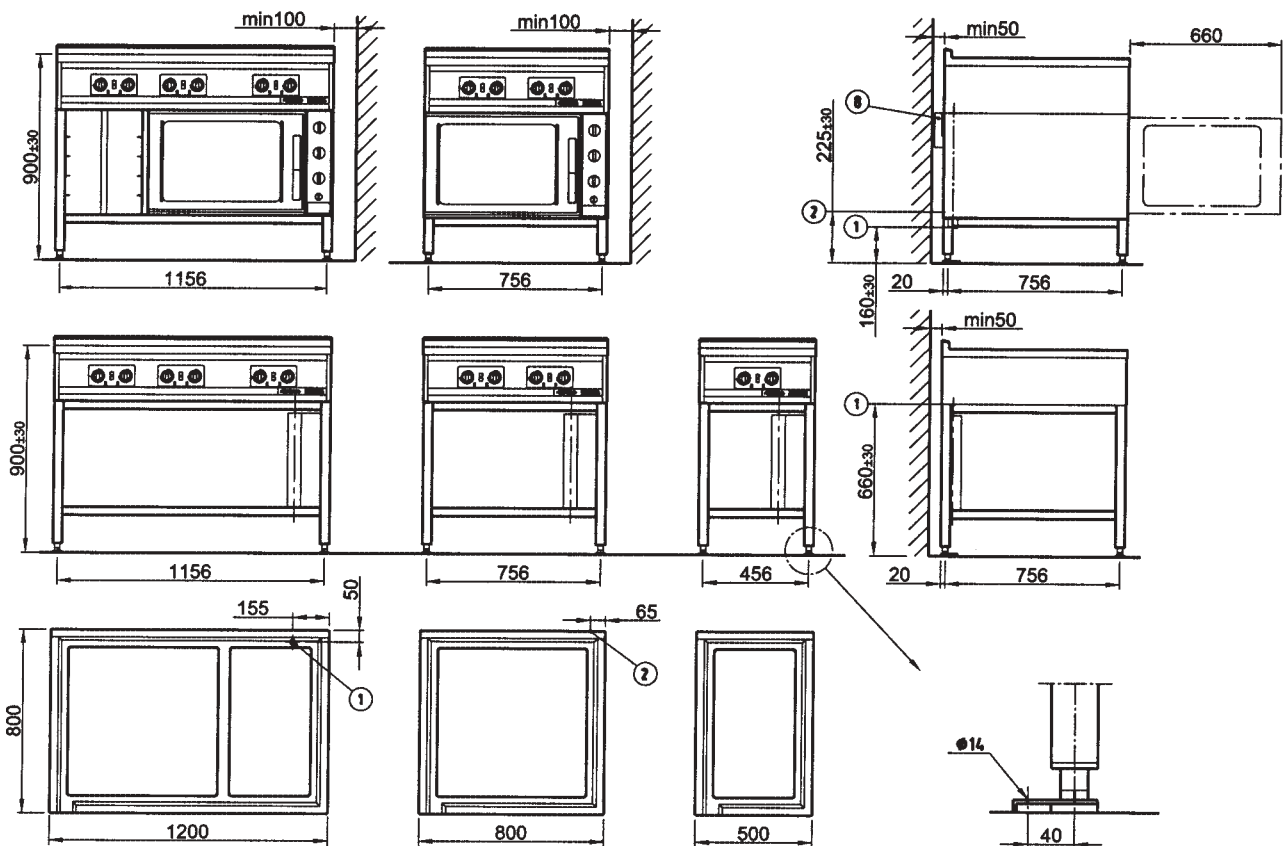


- ② R 3/4"
- ④ R 1/2"

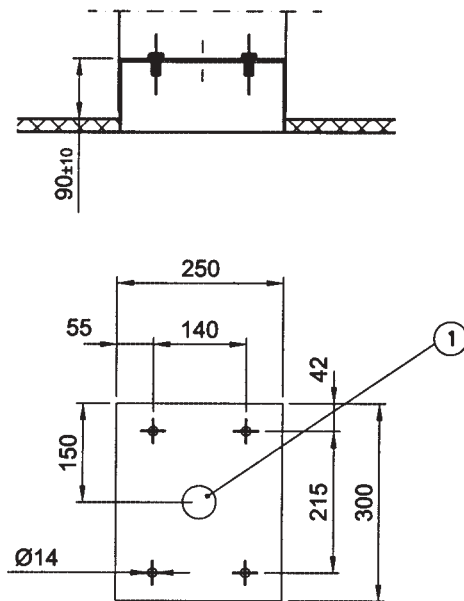
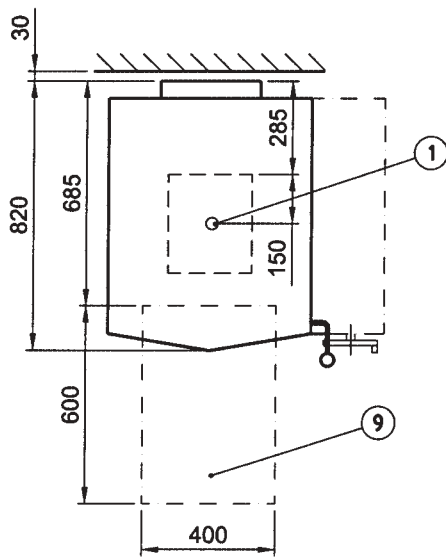
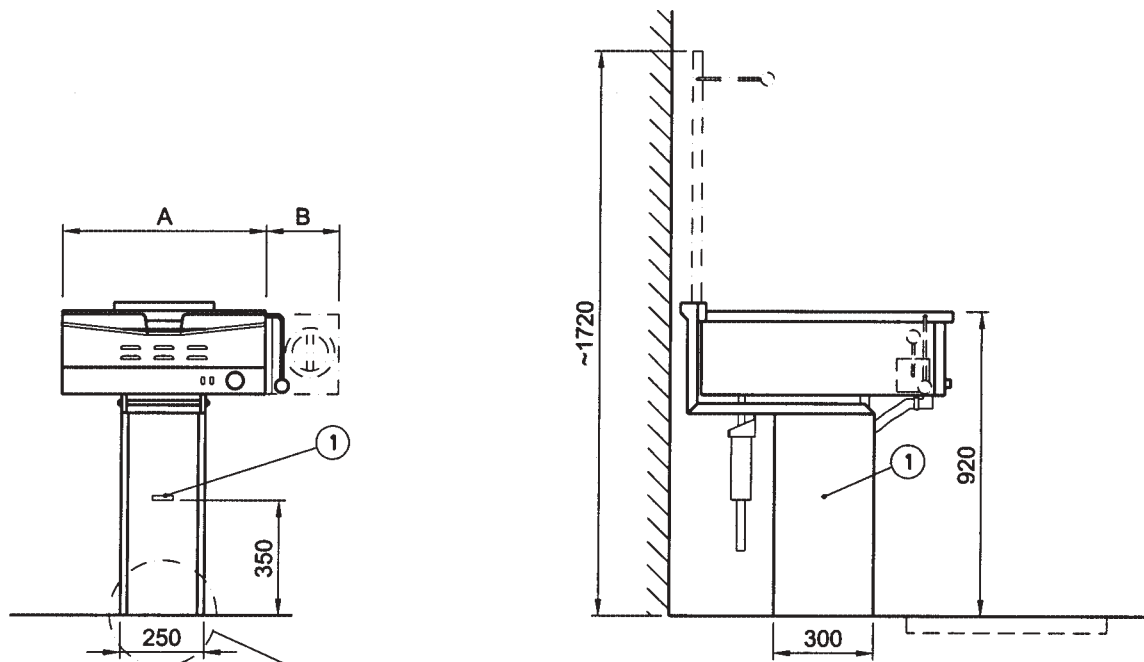
METOS RP



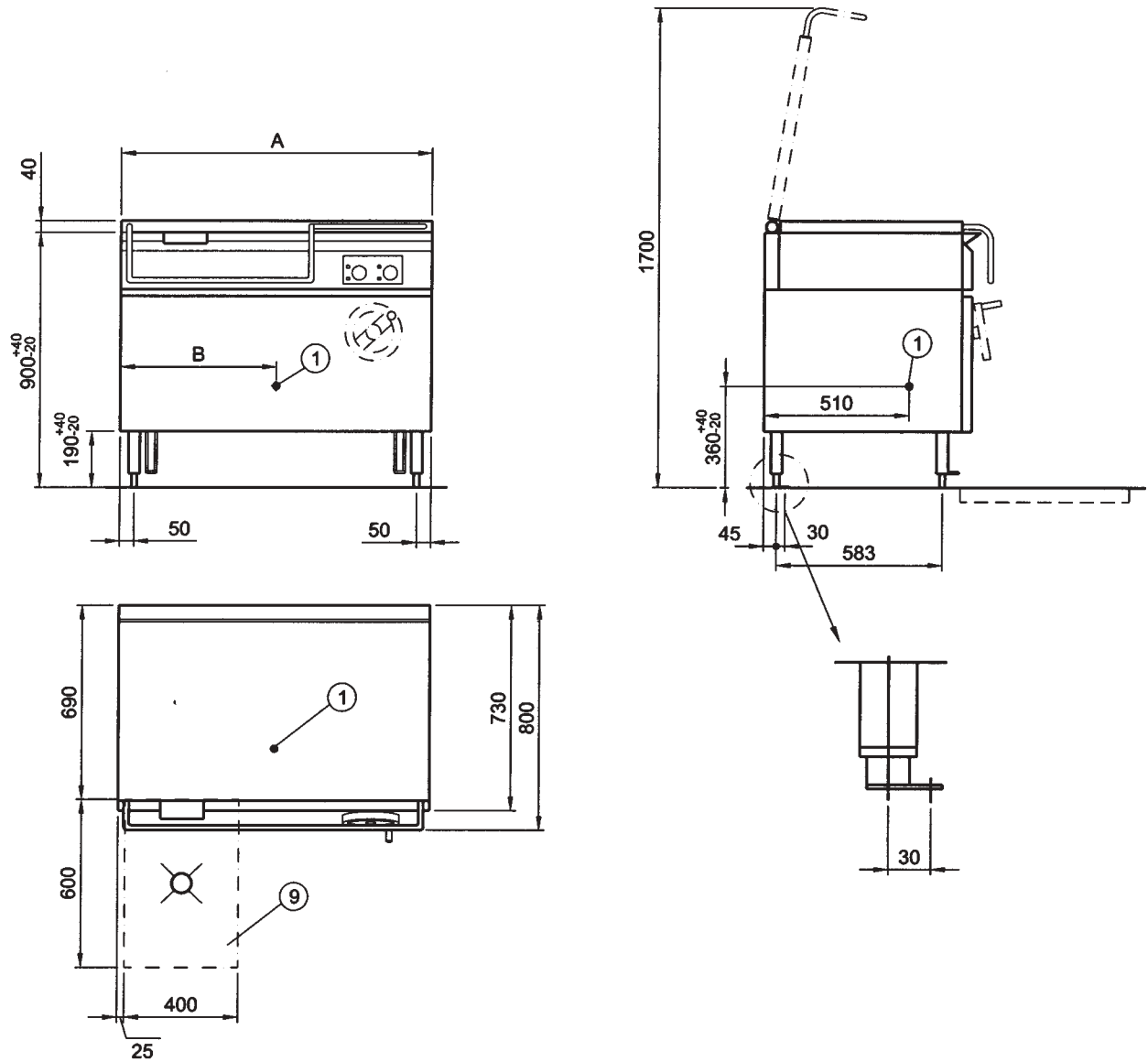
METOS ARDOX



METOS PRINCE / SUPERPRINCE

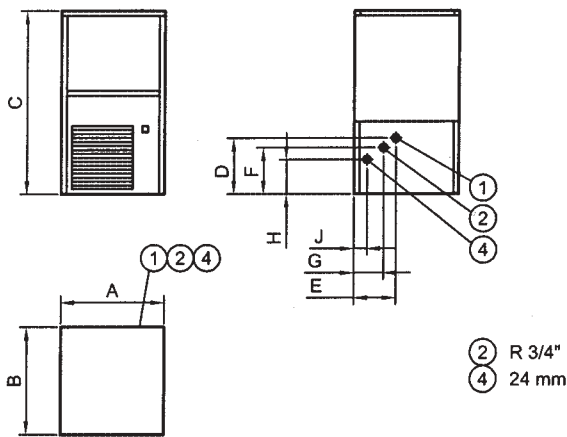


Metos	A	B
500	610	220
660	770	220
20S	610	70
30S	770	70

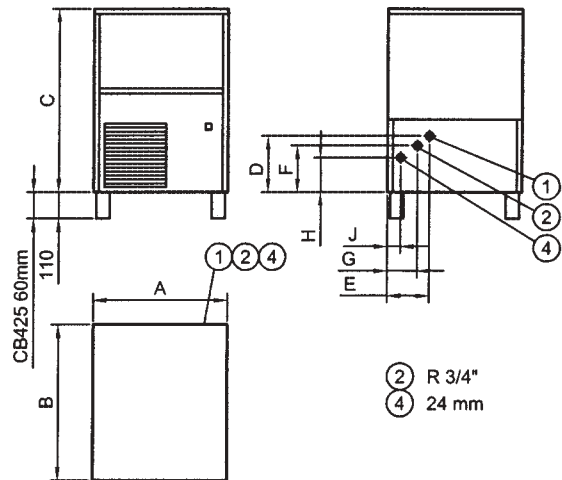


Metos	A	B
PE 60	600	390
PE 85	850	390
PE 110	1100	550

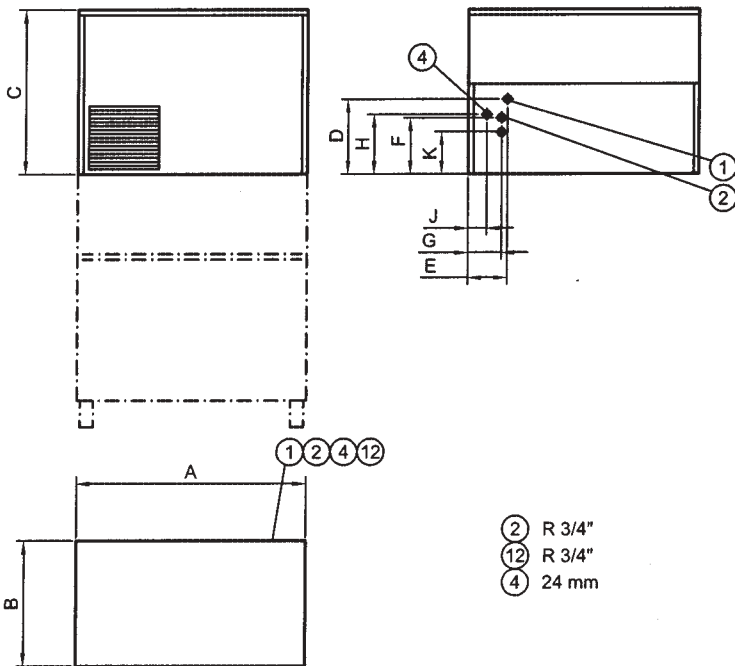
METOS CB/GB/C/F/VM/MUSTER/ICE BIN



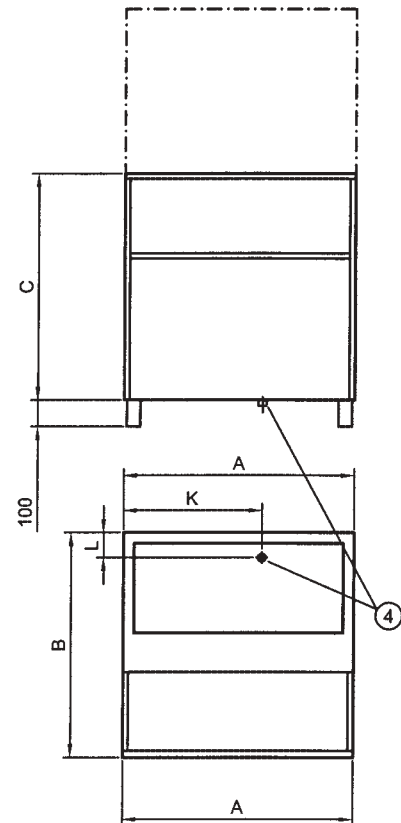
Metos	A	B	C	D	E	F	G	H	J
CB 184A	345	400	590	73	41	184	88	138	45
CB 249A	390	460	690	211	156	175	111	130	49



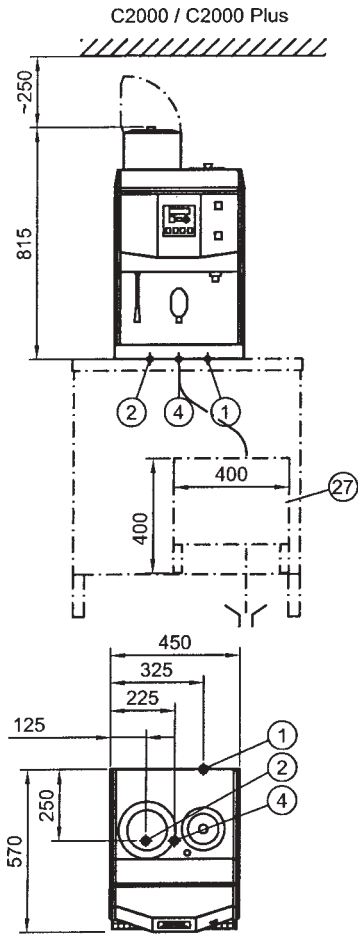
Metos	A	B	C	D	E	F	G	H	J
CB 316A	500	580	690	232	156	196	111	151	49
CB 425A	500	580	800	232	156	196	111	151	49
CB 640A	738	600	920	321	161	285	116	240	54
CB 955A	738	600	1020	321	161	285	116	240	54
CB 1265A	840	740	1075	326	186	290	141	245	79
CB 1565A	840	740	1075	326	186	290	141	245	79
GB 902A	500	660	690	230	87	158	99	151	48
GB 1555A	738	690	1020	319	92	247	104	240	53
DSS 42	500	630	920	347	156	311	111	266	49
VB 250	738	600	980	281	161	245	116	200	54



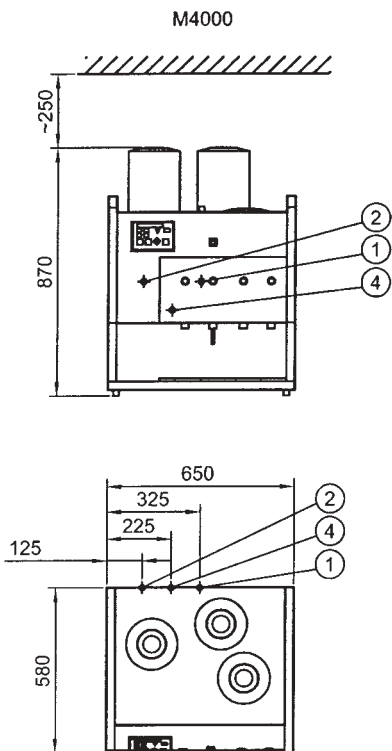
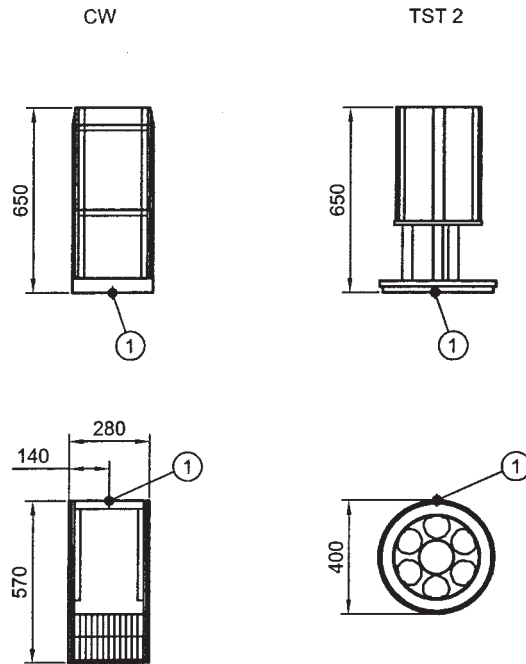
Metos	A	B	C	D	E	F	G	H	J	K
C 80	862	470	620	283	125	219	127	226	69	
C 150	862	555	720	335	140	283	125	296	69	
C 300	1250	580	848	748	269	582	39	73	29	
G 250	640	470	700	263	73	239	121	199	34	
G 500	640	470	700	263	73	239	121	199	34	
G 1000	934	684	700	257	358	120	347	60	382	
VM 500	770	550	805	323	33	252	32	40	32	
VM 900	770	550	805	323	33	252	32	40	32	
MUSTER 350	900	588	705	257	449	187	463	60	428	120
MUSTER 800	1107	700	880	262	538	192	567	65	532	125



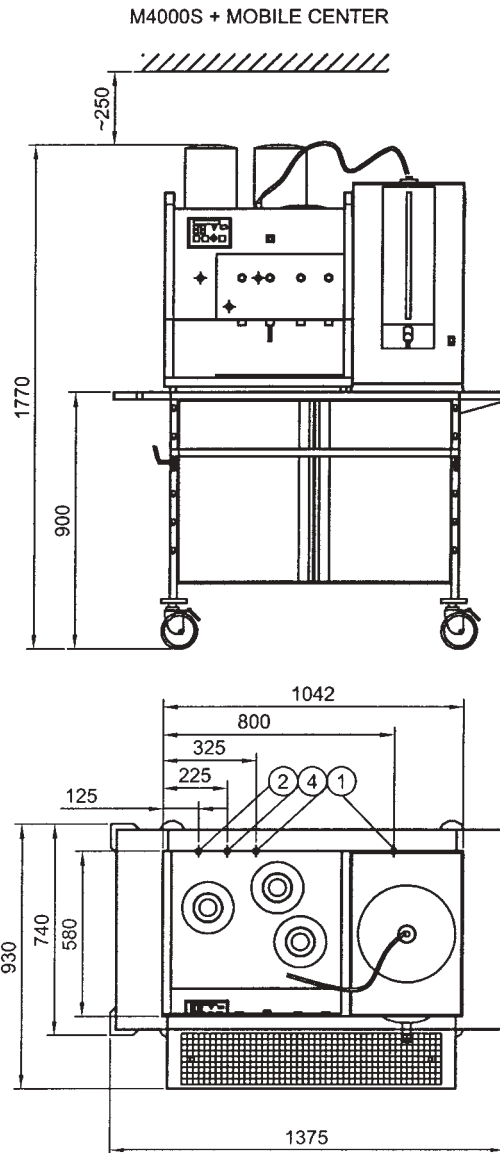
Metos	A	B	C	K	L
BIN T120/T180	862	840	850	518	94
BIN T280/T380/T400	1250	900	1000	712	94



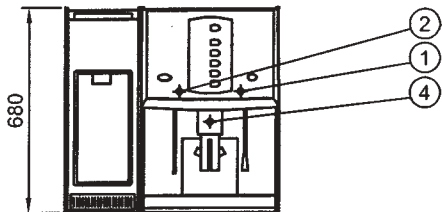
② R 1/2"
④ 50 mm



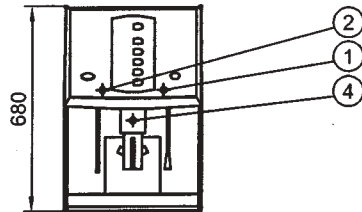
② DN 20 mm
④ DN 50 mm



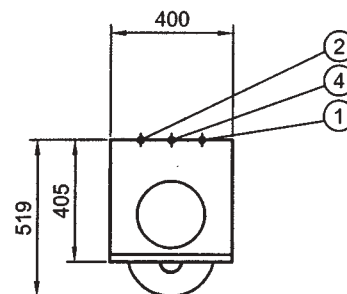
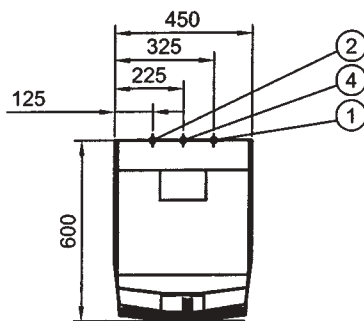
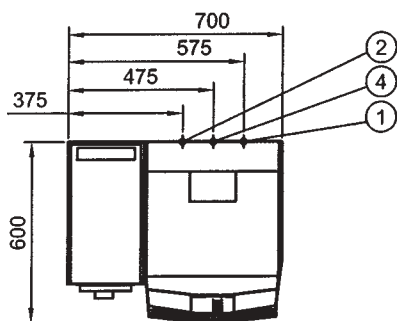
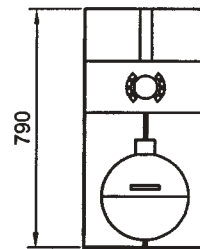
MC5-EF



MC5-FC



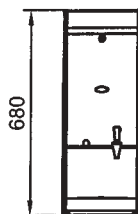
cup



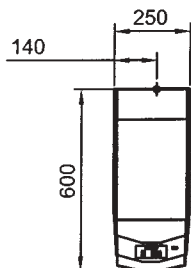
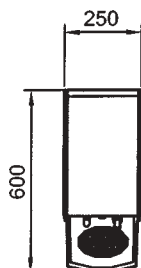
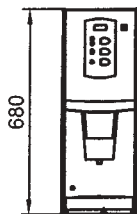
- ② DN 20 mm
- ④ DN 50 mm

- ② DN 10 mm
- ④ DN 15 mm

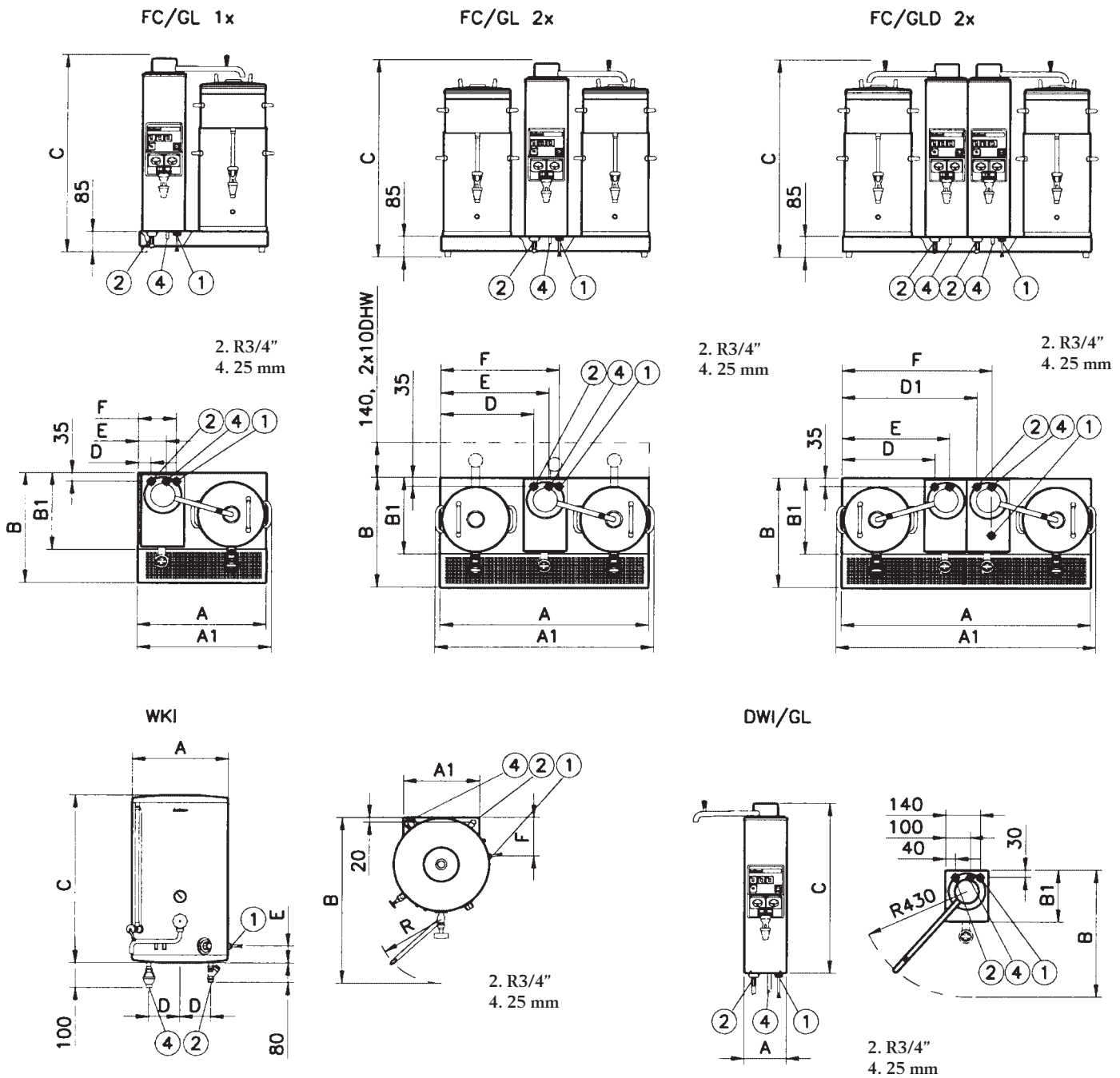
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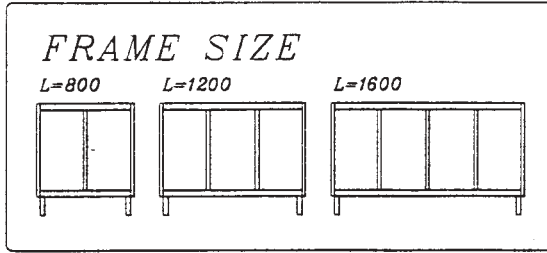
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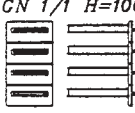
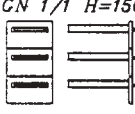
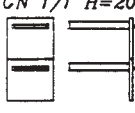


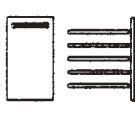



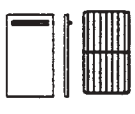

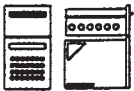
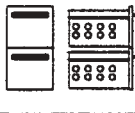


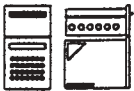

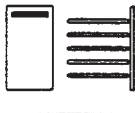
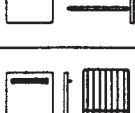


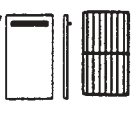







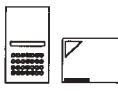
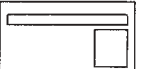
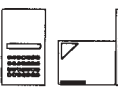

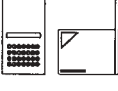

METOS FC/GL

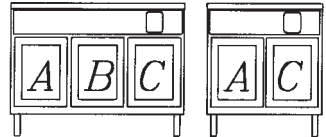




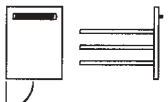
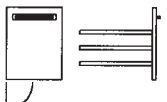


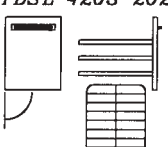
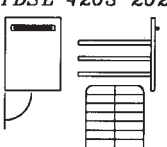
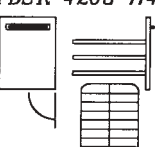
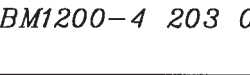


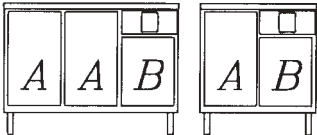



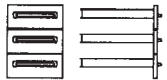



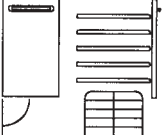
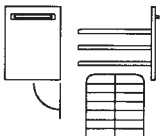
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FC GL 1x5	412		383	243	705	50		110	150	
FC GL 1x10	550	595	451	311	785	50		110	150	
FC GL 1x20	623	663	523	383	900	50		110	150	
FC GL 1x10 HW	550	595	505	365	795	195		140	95	
FC GL 1x20 HW	623	663	523	383	900	195		140	95	
FC GL 2x5	625		383	243	705	265		329	367	
FC GL 2x10	832	900	451	311	790	368		432	469	
FC GL 2x20	976	1060	523	383	895	440		504	541	
FC GL 2x10 HW	832	922	505	365	795	476		422	376	
FC GL 2x10 DHW	832	922	505	365	795	476		422	376	
FC GL 2x20 HW	976	1056	523	383	900	548		494	448	
FC GLD 2x5	795	383	243	705	265	435	329	499		
FC GLD 2x10	1002	1070	451	311	790	369	537	432	602	
FC GLD 2x20	1146	1225	523	383	895	440	610	504	674	
DWI/GL 30	170		520	210	605					
DWI/GL 60	170		520	210	695					
DWI/GL 90	170		520	210	800					
DWI/GL 60 HW	220		520	310	695					
DWI/GL 90 HW	220		520	310	800					
WKI 10	224	175	470		520	70		70	130	190
WKI 20/3, WKI 20/6	304	253	600		585	70		70	135	260
WKI 40	383	303	680		685	123		70	160	260
WKI 60	383	303	750		855	123		70	160	330
WKI 80	444	336	810		891	145		75	180	330

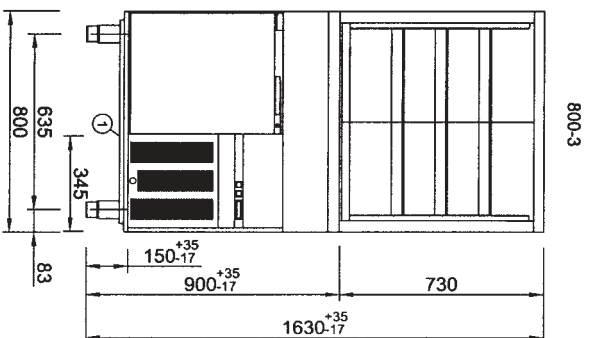
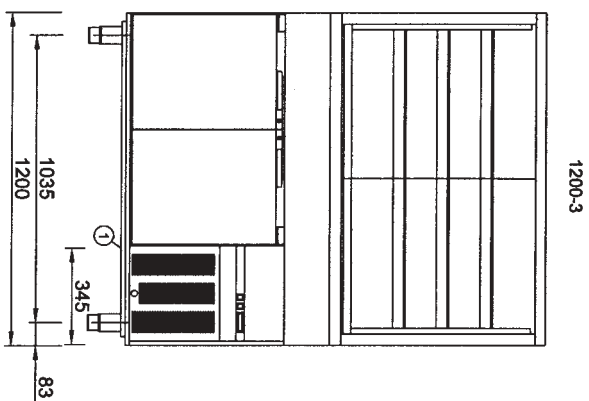
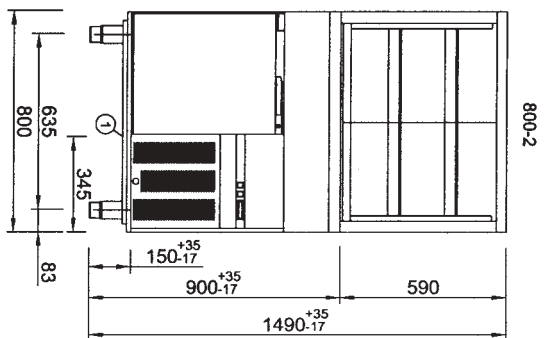
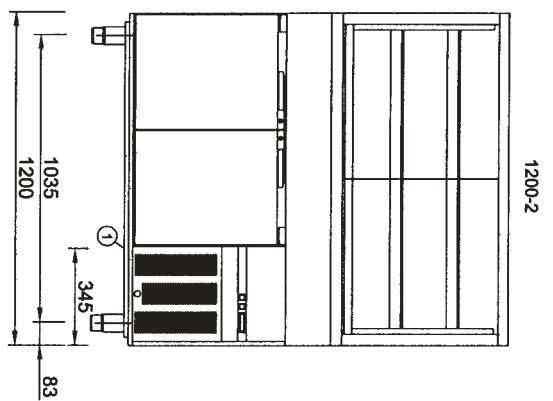
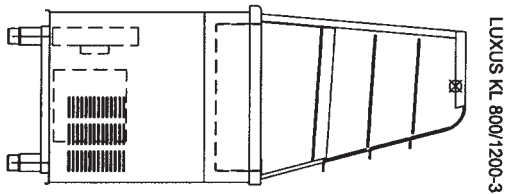
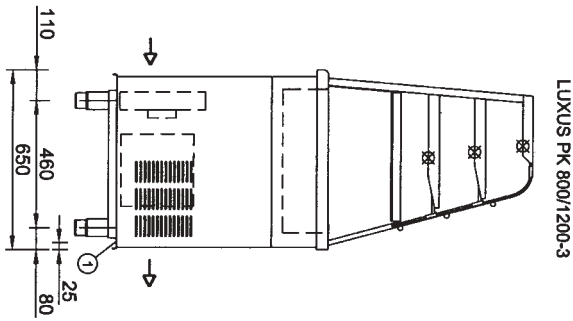
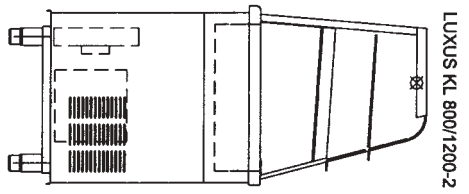
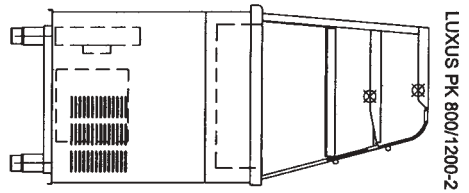
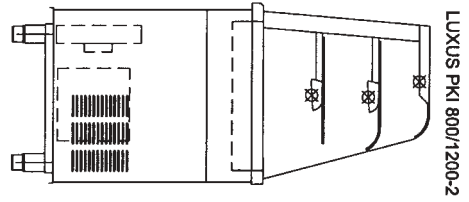
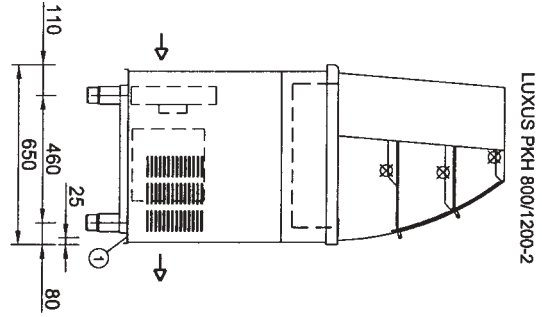


CODE	TOP	DRAWERS	MACHINERY
<p>NT800 - 4182 802 NT1200 - 4182 827 NT1600 - 4182 834</p>	<p><i>Neutral top Insulated NT</i></p>  <p>4186 042 4186 067 4186 074</p>	<p>GN 1/1 H=100 GN4  4185 391</p> <p>GN 1/1 H=150 GN3  4185 419</p> <p>GN 1/1 H=200 GN2  4185 426</p>	<p>MCH 4185 514 CN1/1 150</p> 
<p>FT800 - 4185 352 FT1200 - 4185 377</p>	<p><i>Frost top FT</i></p>  <p>4186 194 4186 691</p>	<p>DRR  4185 458</p> <p>DRL  4187 624</p>	<p>MPL 4185 539</p> 
<p>STH800 - 4184 500 STH1200 - 4184 515 STH1600 - 4184 530</p>	<p><i>Salade top high STH</i></p>  <p>4186 051 4186 053 4186 055</p>	<p>DSR  4185 465</p> <p>DSL  4187 631</p>	<p>MBO 4185 521 BOTTLE</p> 
<p>SK800 - 4200 949 SK1200 - 4200 956 SK1600 - 4200 963</p>	<p><i>Without top SK</i></p> <p>4205 009 4205 016 4205 023</p>	<p>with lock</p> <p>BO2  4185 433 BOTTLE</p> <p>DSRL  4185 466</p> <p>DSLL  4187 632</p>	<p>MBO 4185 521 BOTTLE</p> 
<p>BT800 - 4182 873 BT1200 - 4182 898</p>	<p><i>Basin top, cold BT</i></p>  <p>4186 275 4186 282</p>	<p>DRR  4185 458</p> <p>DRL  4187 624</p> <p>DSR  4185 465</p> <p>DSL  4187 631</p> <p>DSRL  4185 466</p> <p>DSLL  4187 632</p> <p>CND  CN 1/1 H=100 4185 472 CN 1/1 H=200</p>	<p>MCL 4185 546 CN1/1 H=100</p>  <p>MPL 4185 539</p> 

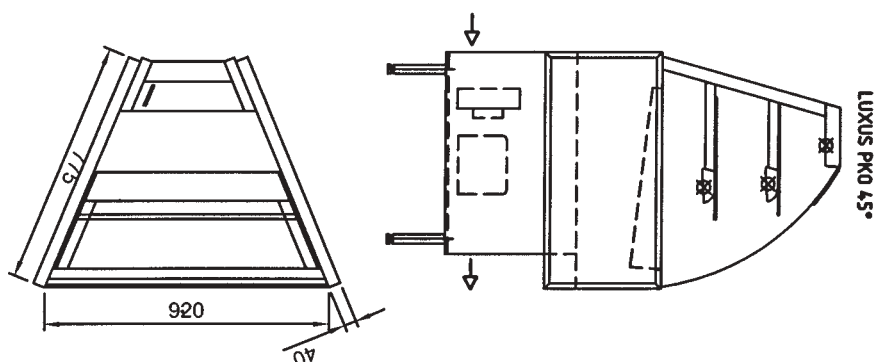
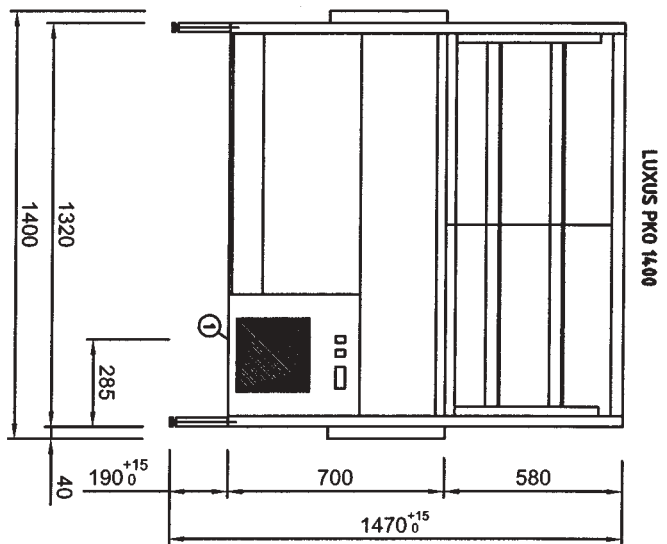
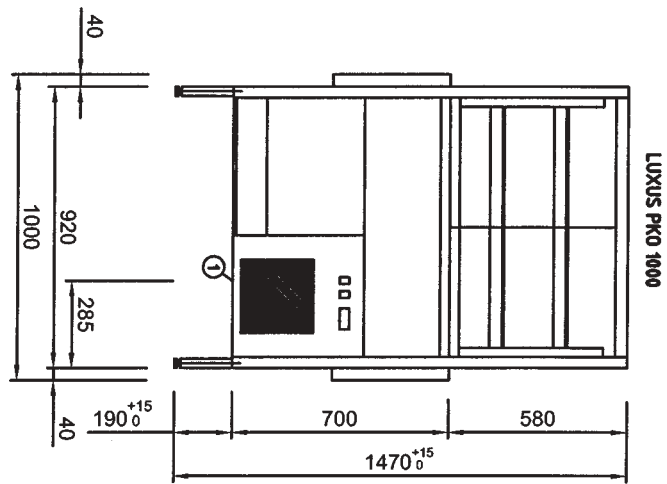
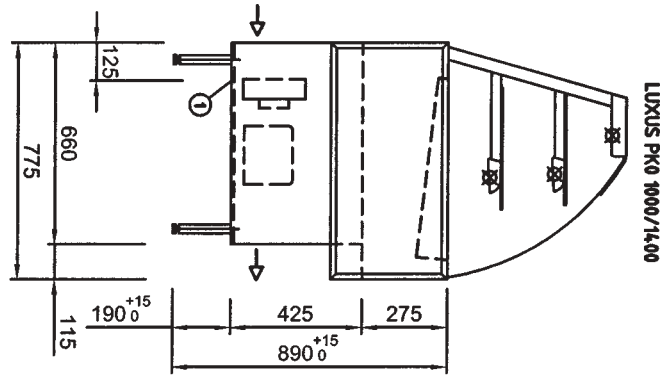
CODE	TOP	DRAWERS	MACHINERY
<p>IB800-4185 296 IB1200-4185 338 IB1600-4185 345</p>	<p>Ice-basin top IB</p>  <p>4186 469 4186 476 4186 483</p>	<p>CN 1/1 H=100 GN4 4185 391</p> <p>CN 1/1 H=150 GN3 4185 419</p> <p>CN 1/1 H=200 GN2 4185 426</p> <p>DRR 4185 458 DRL 4187 624 DSR 4185 465 DSL 4187 631</p> <p>with lock BQ2 4185 433 BOTTLE</p> <p>DSRL 4185 466 DSLL 4187 632</p>	<p>MPL 4185 539</p> 
<p>BA800-4185 264 BA1200-4185 271 BA1600-4185 289</p>	<p>Bartenders top Basin for bottles Basin for ice BA</p>  <p>4186 571 4186 589 4186 596</p>	<p>with lock BQ2S 4185 578 BOTTLE</p> <p>DSRL 4185 466 DSLL 4187 632</p>	<p>MPL 4185 539</p> 
<p>ST800-4182 954 ST1200-4182 961 ST1600-4182 979</p>	<p>Salade top ST</p>  <p>4186 652 4186 677 4186 684</p>	<p>DRR 4185 458 DRL 4187 624 DSR 4185 465 DSL 4187 631</p> <p>GND 4185 472 CN 1/1-100 CN 1/1-200</p> <p>GND3 4205 111 CN 1/1-100</p>	<p>MPL 4185 539</p>  <p>MCL 4185 546 CN 1/1 H=100</p> 

<i>BAIN-MARIE</i>		A	B	C
<p><i>L=1200</i> <i>L=800</i></p> 	<p><i>TGN3 4203 192</i> <i>GN 1/1 H=65</i></p> 	<p><i>TGN3 4203 192</i> <i>GN 1/1 H=65</i></p> 	<p><i>TGN3 4203 192</i> <i>GN 1/1 H=65</i></p> 	
<p><i>H=210</i></p> 	<p><i>TDRL 4203 227</i></p> 	<p><i>TDRL 4203 227</i></p> 	<p><i>TDRR 4203 178</i></p> 	
<p><i>BM800-4 203 033</i></p> 	<p><i>TDSL 4203 202</i></p> 	<p><i>TDSL 4203 202</i></p> 	<p><i>TDSR 4203 114</i></p> 	
<p><i>BM1200-4 203 058</i></p> 				

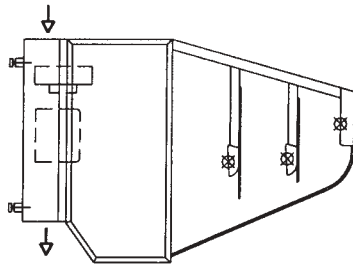
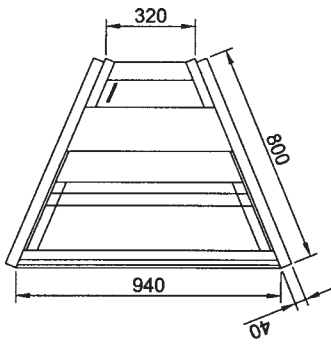
	A	B
	<p><i>GN4W 4 203 097</i> <i>GN 1/1 H=100</i></p> 	
<p><i>Neural top</i></p> 	<p><i>GN3W 4 203 107</i> <i>GN 1/1 H=150</i></p> 	<p><i>TCN3 4 203 192</i> <i>GN 1/1 H=65</i></p> 
<p><i>NTW800-4 203 675</i> <i>NTW1200-4 203 682</i></p>	<p><i>DRLW 4 203 139</i></p> 	<p><i>TDRR 4 203 178</i></p> 
<p><i>Heated top</i></p> 	<p><i>DSLW 4 203 153</i></p> 	<p><i>TDSR 4 203 114</i></p> 
<p><i>WT800-4 203 001</i> <i>WT1200-4 203 019</i></p>		



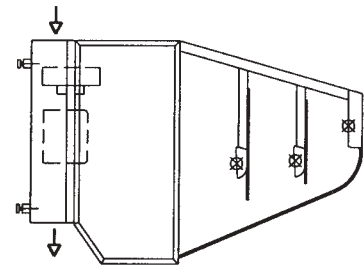
METOS LUXUS



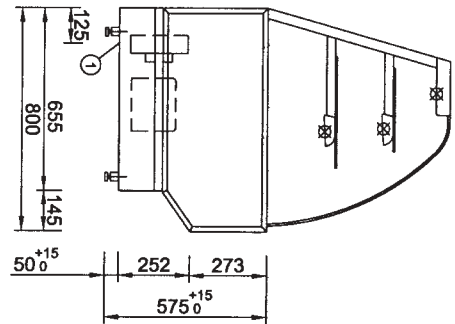
METOS LUXUS



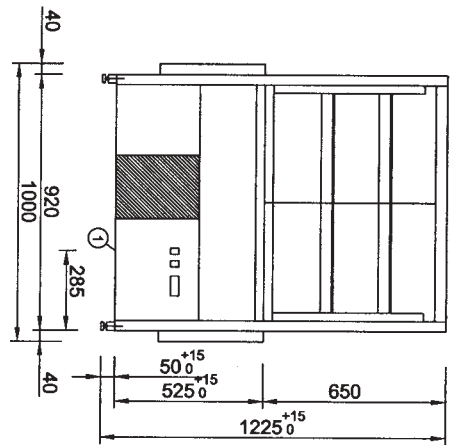
LUXUS PKS 45°



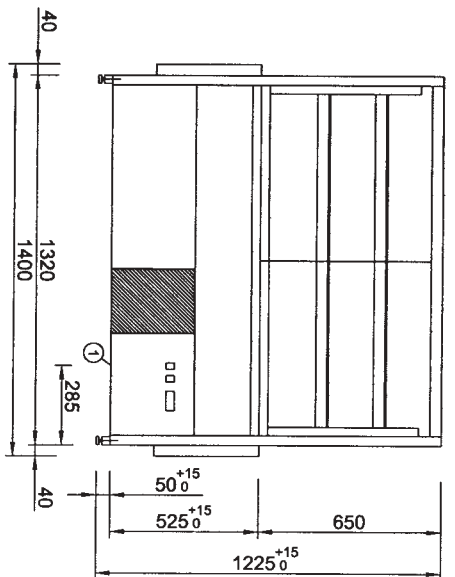
LUXUS PKS 1000/1400



LUXUS PKR 1000/1400



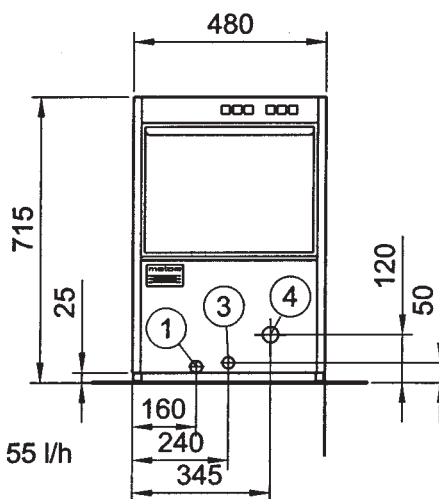
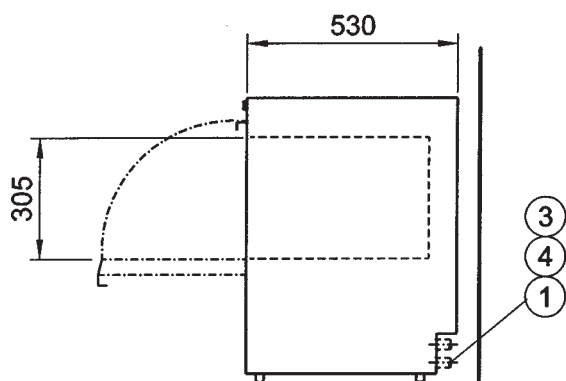
LUXUS PKS, PKR 1000



LUXUS PKS, PKR 1400

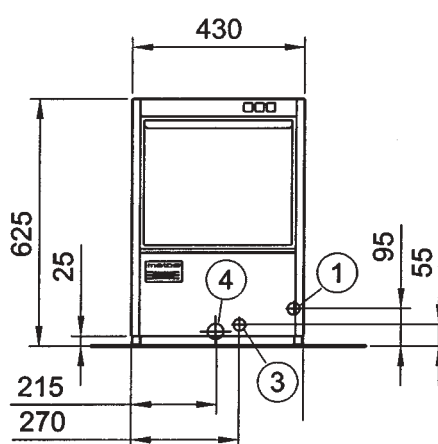
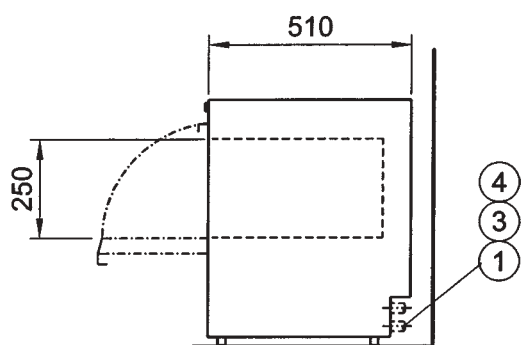
METOS MASTER 42 & MASTER 38 & MASTER 35

MM 42



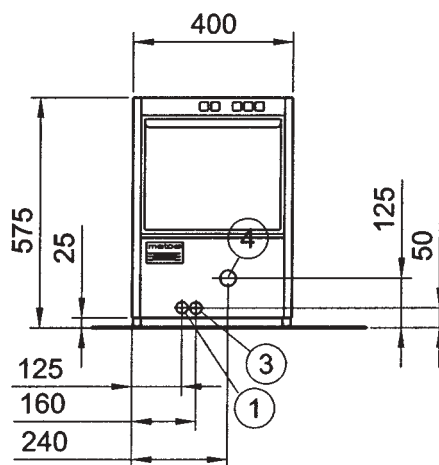
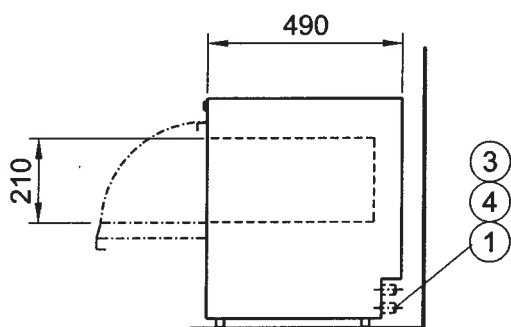
- ③ R 3/4", 200kPa, 55 l/h
- ④ 30 mm, 3l/s

MM 38



- ③ R 3/4", 200kPa, 55 l/h
- ④ 30 mm, 3l/s

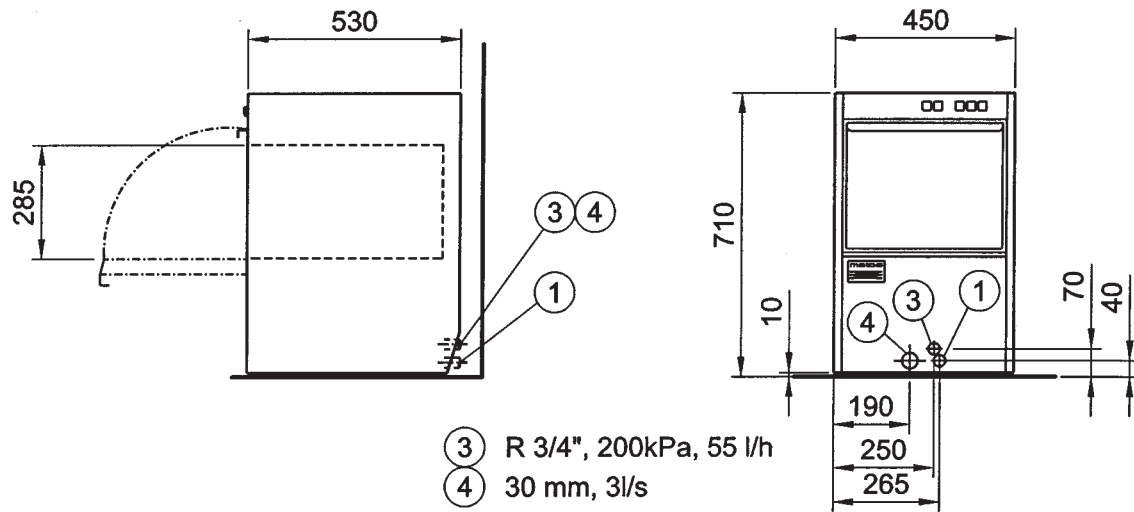
MM 35



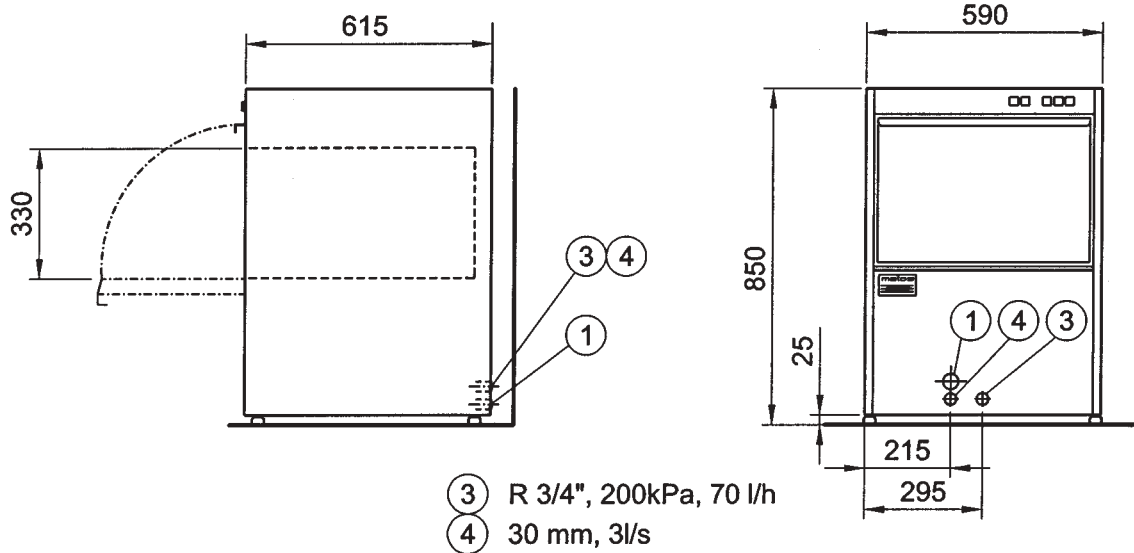
- ③ R 3/4", 200kPa, 55 l/h
- ④ 30 mm, 3l/s

METOS MASTER 43 & MASTER 2 & MASTER 3

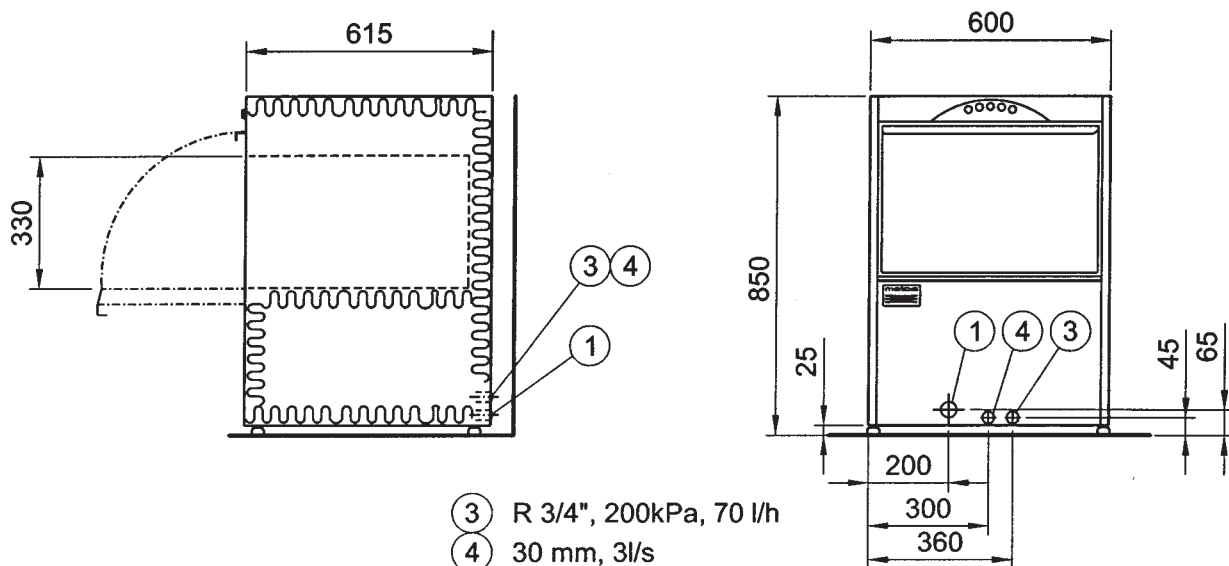
MM 43



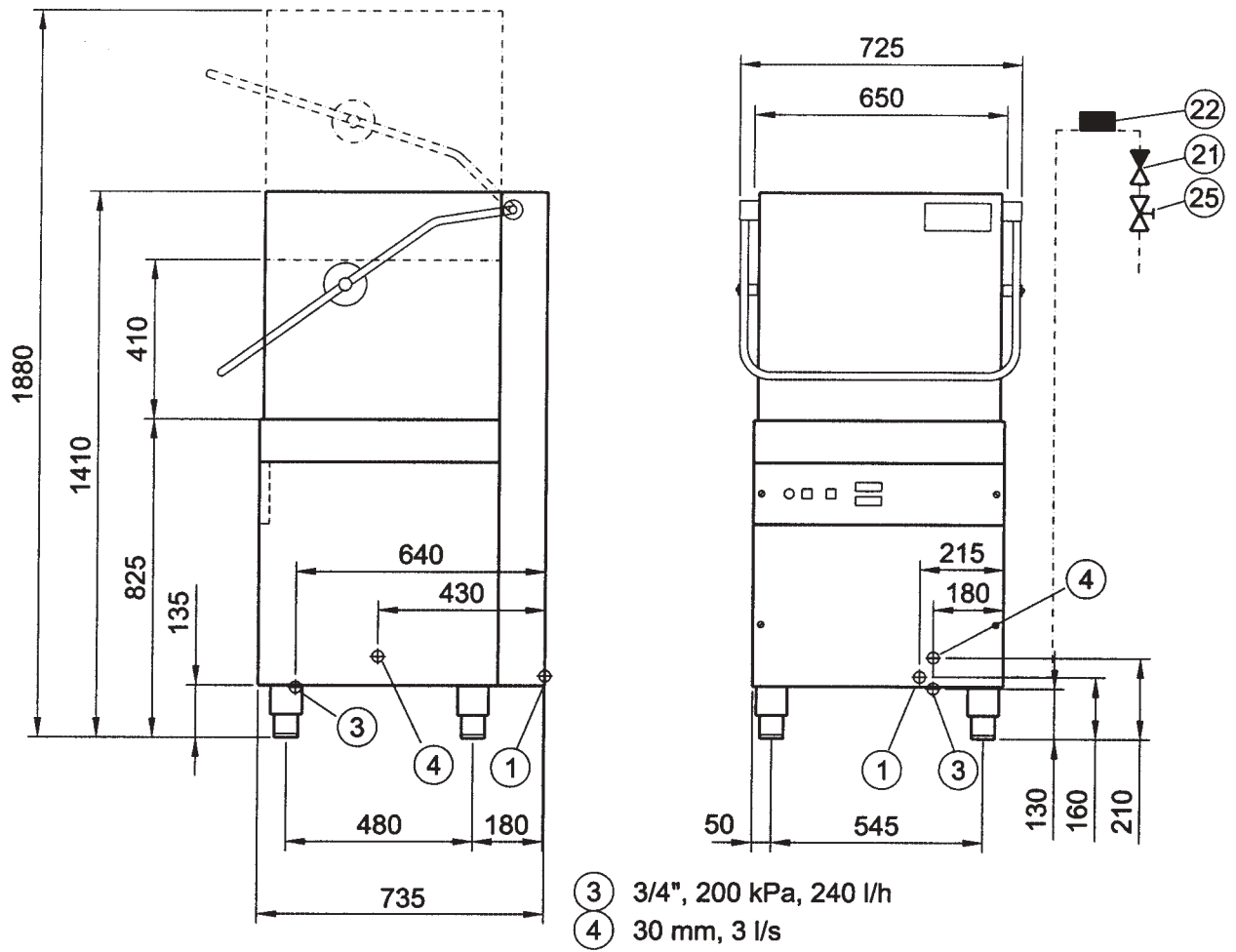
MASTER 2



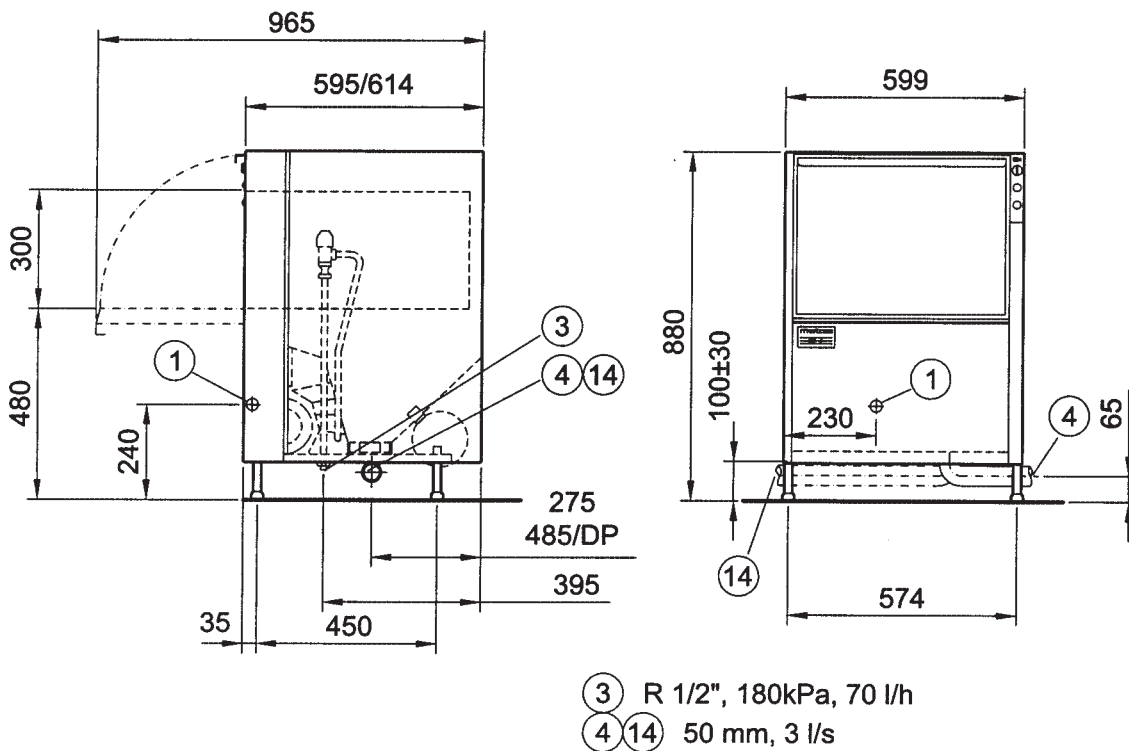
MASTER 3



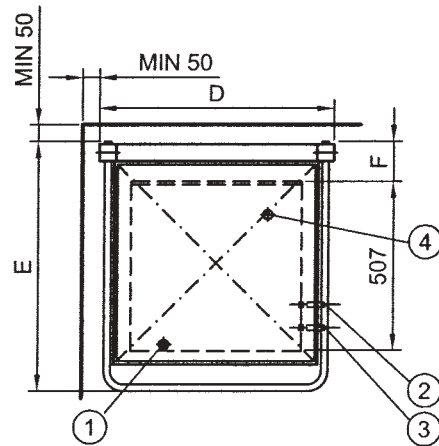
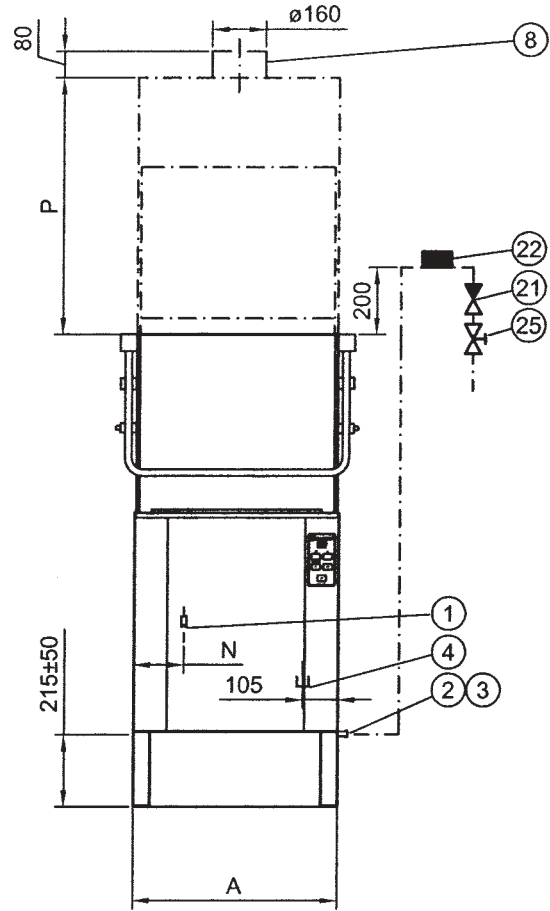
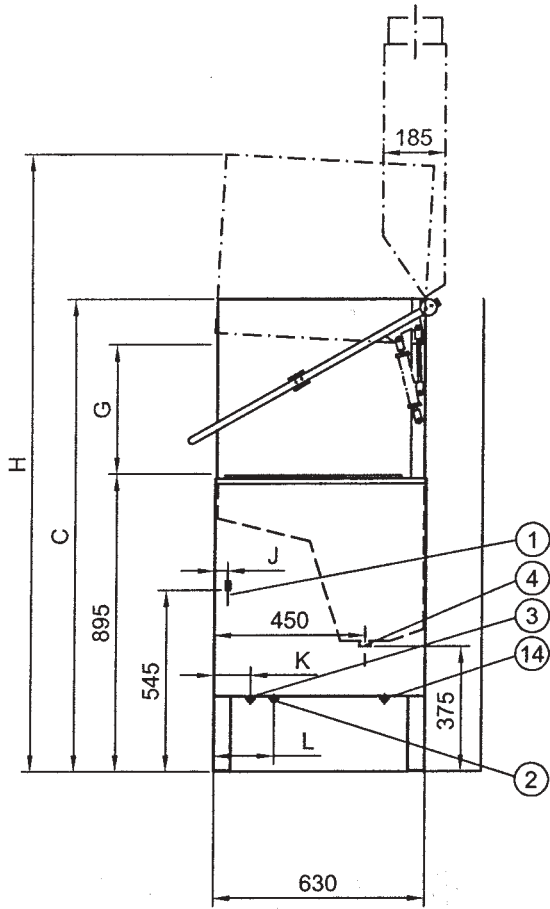
METOS MASTER 5



METOS WD 4



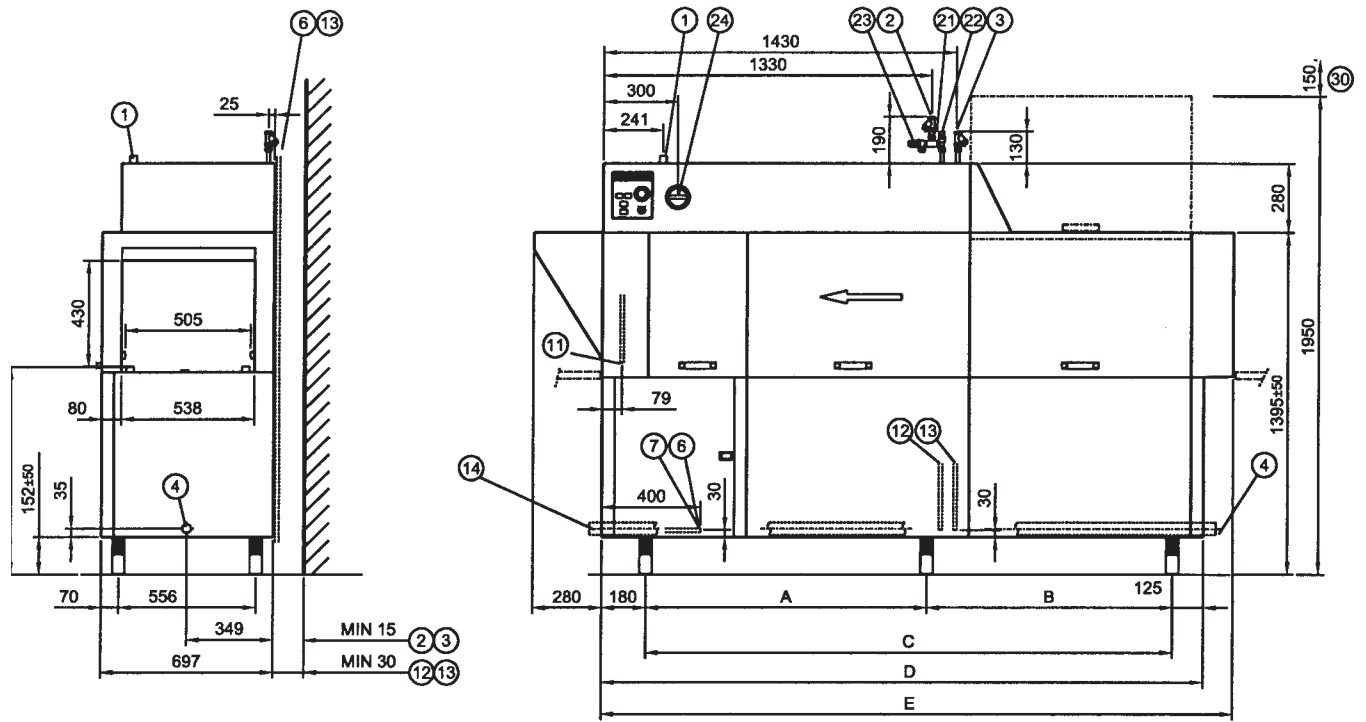
METOS WD6 & WD7



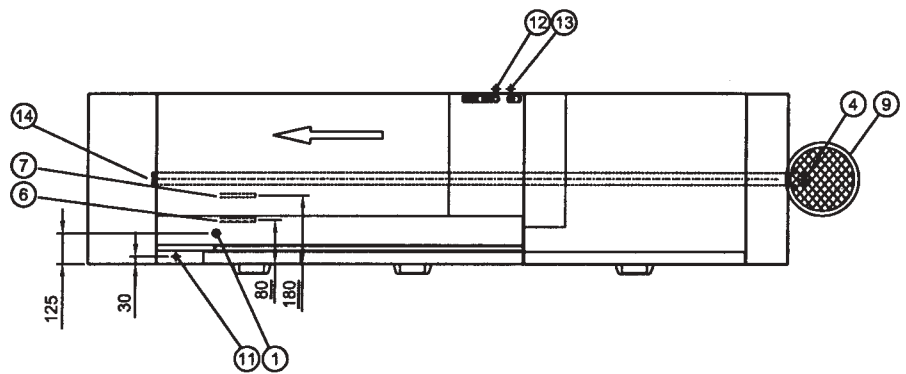
- ② 6EA & 7EH, R 1/2", 300 kPa
- ③ R 1/2", WD6 180kPa, WD7 300kPa
- ④ R 1 1/2", 3 l/s

Metos	A	C	D	E	F	G	H	J	K	L	N	P
WD 6E	600	1420	700	740	119	400	1875	50	100	-	150	660
WD 6EA	600	1420	700	740	119	400	1875	50	100	170	150	660
WD 7 E	660	1515	794	720	105	500	2070	95	125	-	180	770
WD 7 EH	660	1515	794	720	105	500	2070	95	125	175	180	770

METOS ICS+ 151/211/241/331 R-L

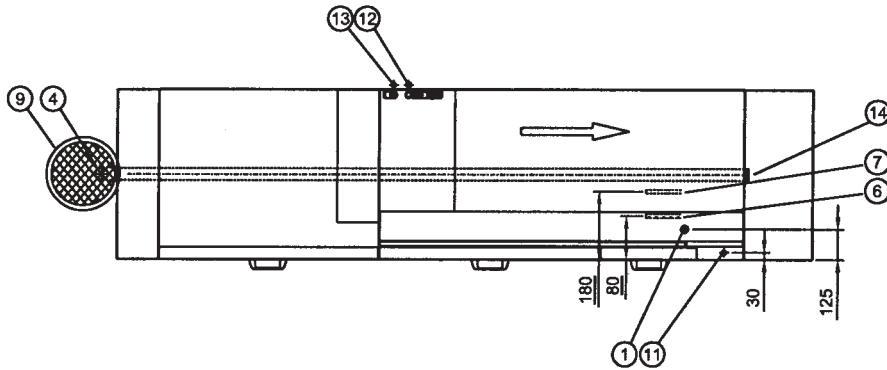
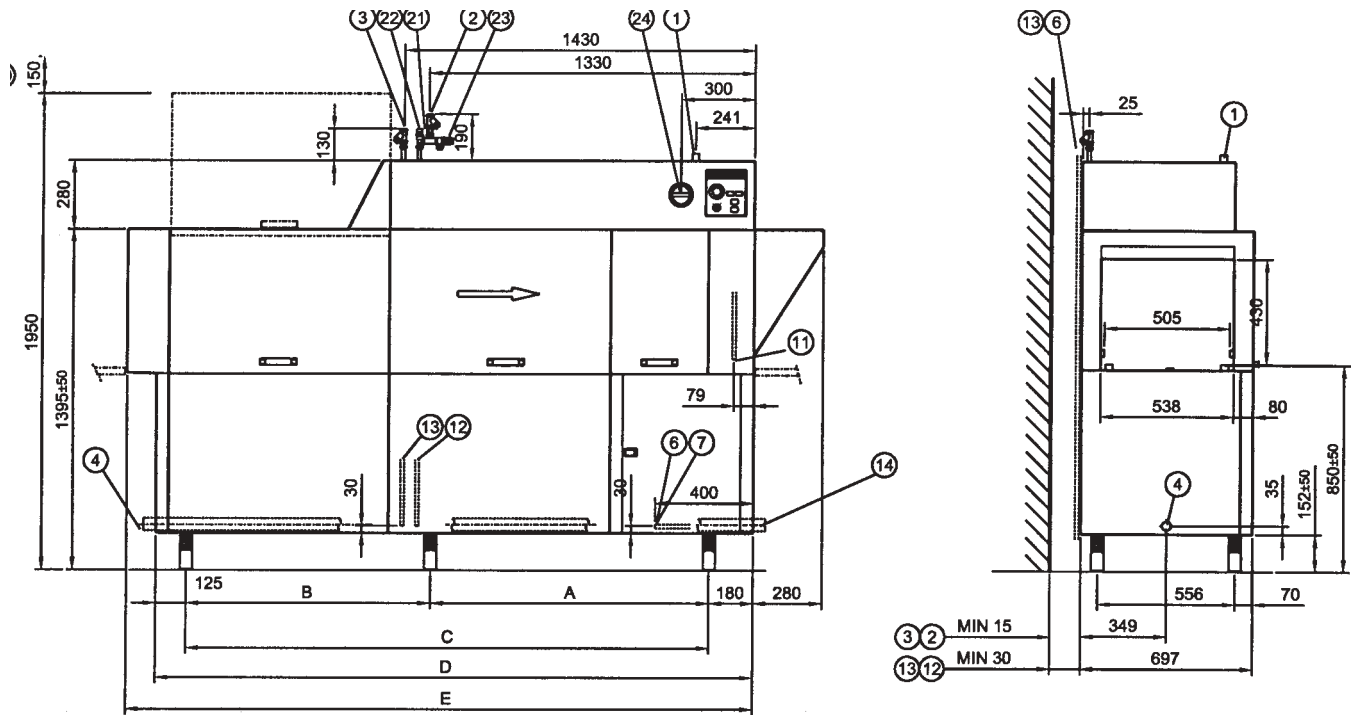


- ② ⑫ R 1/2", 250 kPa
- ③ ⑬ R 1/2", 250 kPa
- ④ 50 mm, 3 l/s
- ⑥ R 3/4", WD331 R 1"
- ⑦ R 3/4"



Metos	A	B	C	D	E
151E	-	-	1230	1535	1655
211E	-	-	1830	2135	2255
241E	-	-	2130	2435	2555
331E	1360	1670	3030	3335	3455

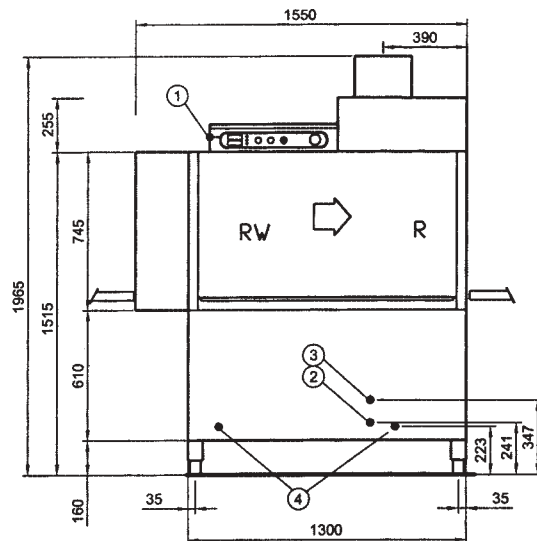
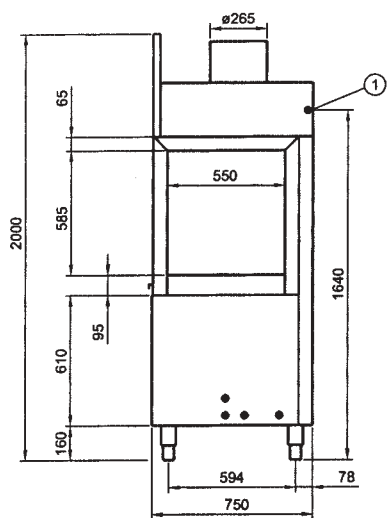
METOS ICS+ 151/211/241/331 L-R



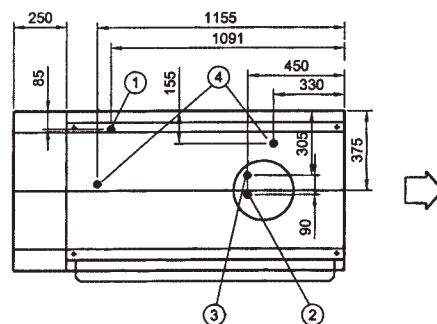
- ② ⑫ R 1/2", 250 kPa
- ③ ⑬ R 1/2", 250 kPa
- ⑭ ④ 50 mm, 3 l/s
- ⑥ R 3/4", WD331 R 1"
- ⑦ R 3/4"

Metos	A	B	C	D	E
151E	-	-	1230	1535	1655
211E	-	-	1830	2135	2255
241E	-	-	2130	2435	2555
331E	1360	1670	3030	3335	3455

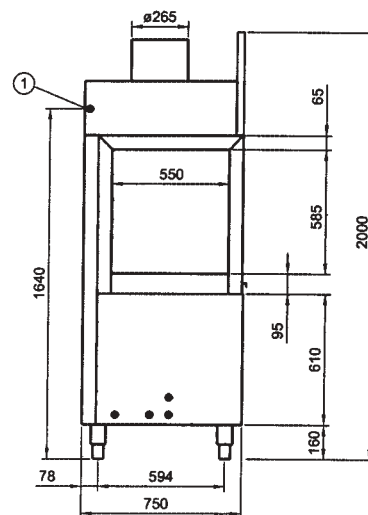
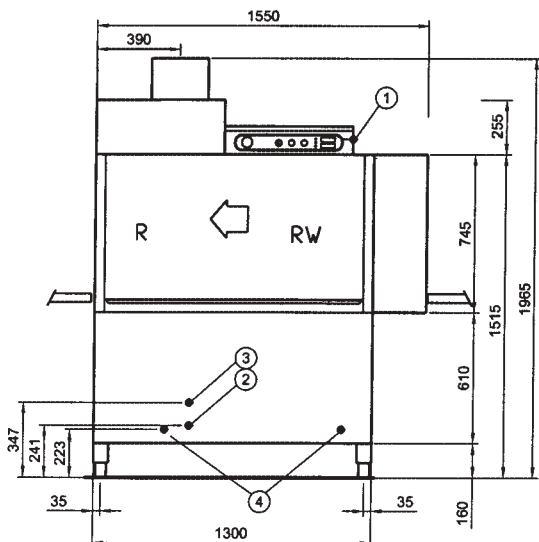
METOS MASTER 160 L-R



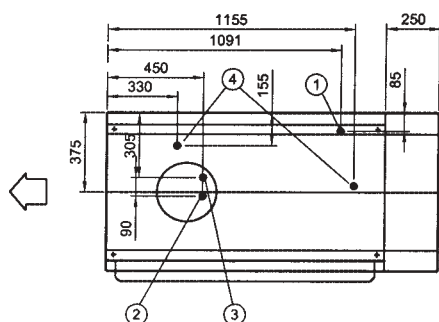
- ② R 3/4"
- ③ R 3/4"
- ④ 32 mm, 3 1/8"



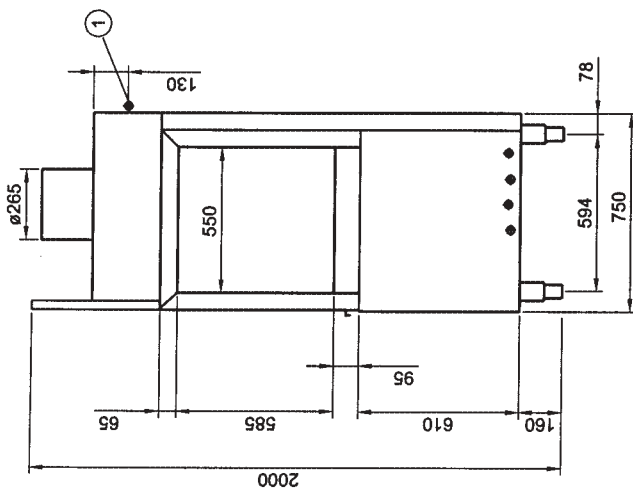
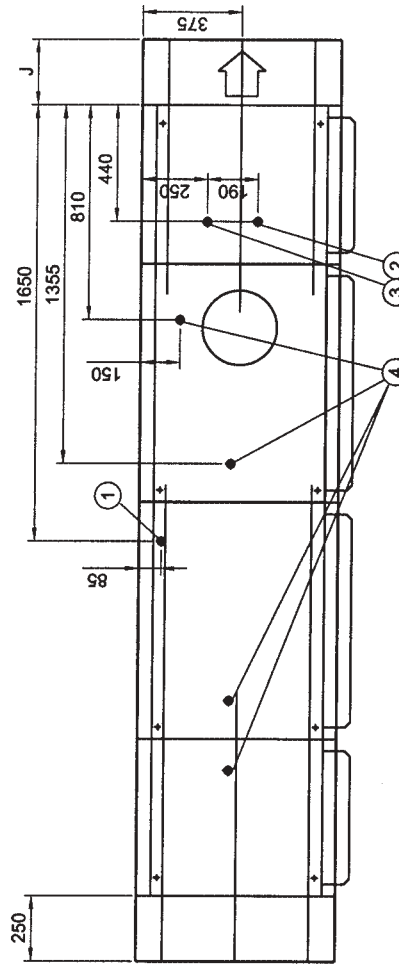
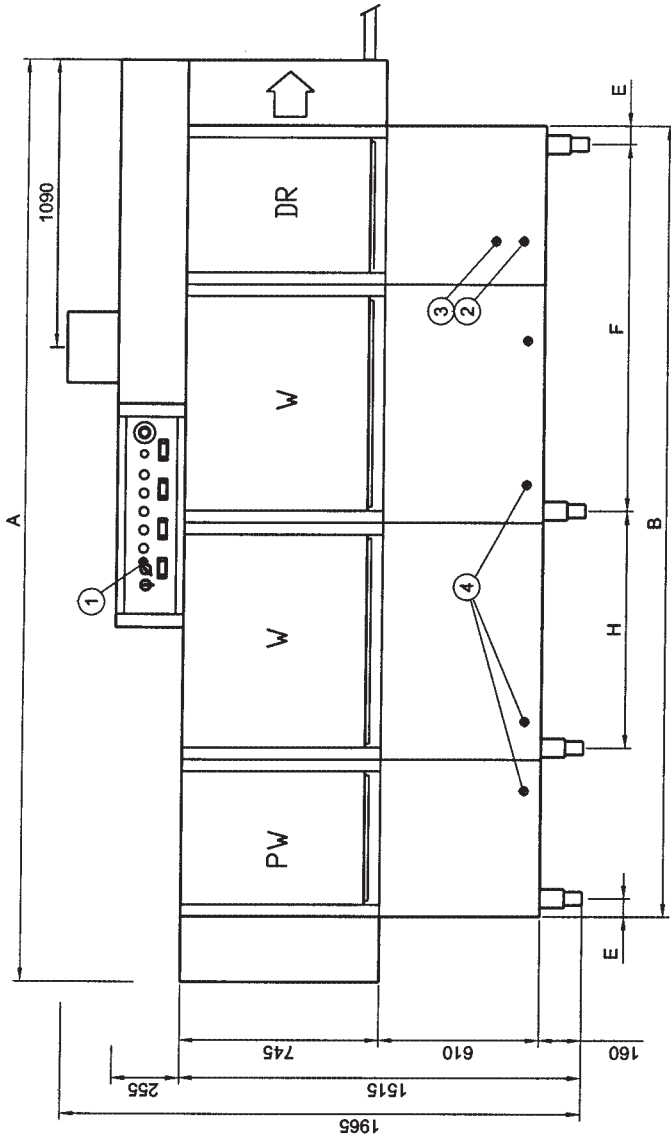
METOS MASTER 160 R-L



- ② R 3/4"
- ③ R 3/4"
- ④ 32 mm, 3 1/8"



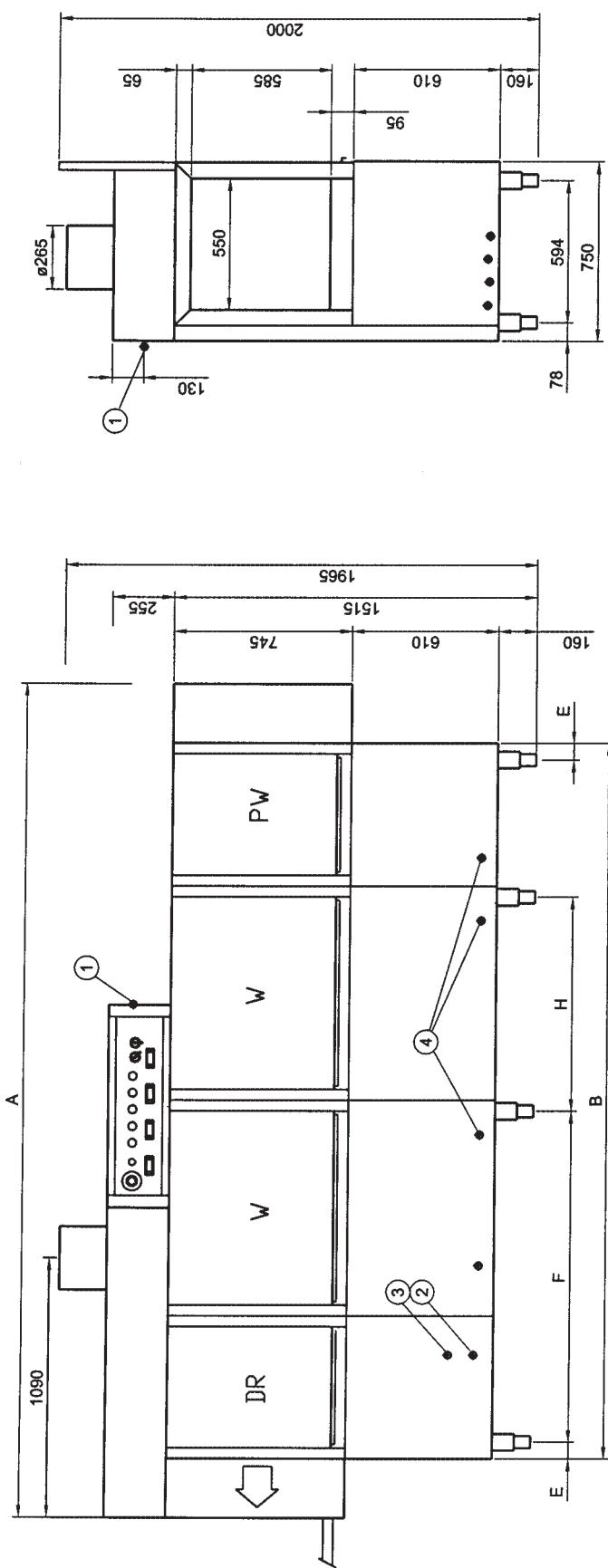
METOS MASTER 250/380/540 L-R



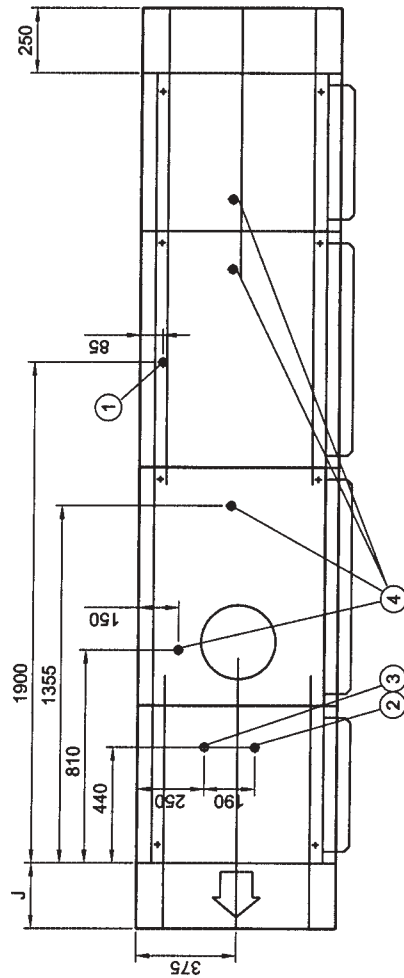
- ③ R 3/4"
- ③ R 3/4"
- ④ 32 mm, / Model 540 50 mm / 3 l/s

Metos	A	B	E	F	H	J
Master 250	2250	1500	45			500
Master 380	2600	2100	70	1385		250
Master 540	3500	3000	70	1385	900	250

METOS MASTER 250/380/540 R-L

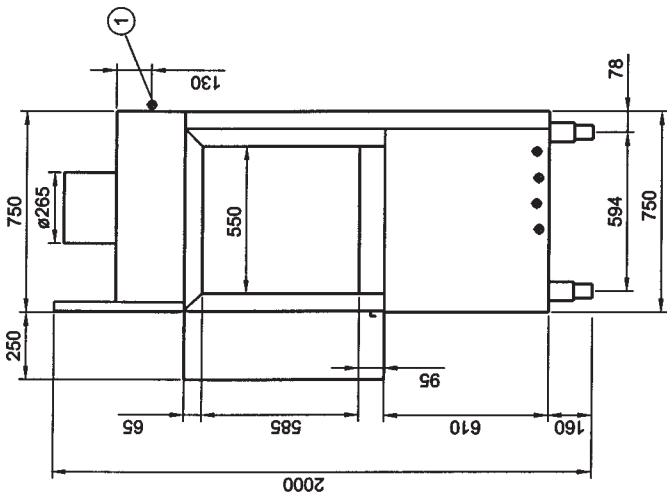
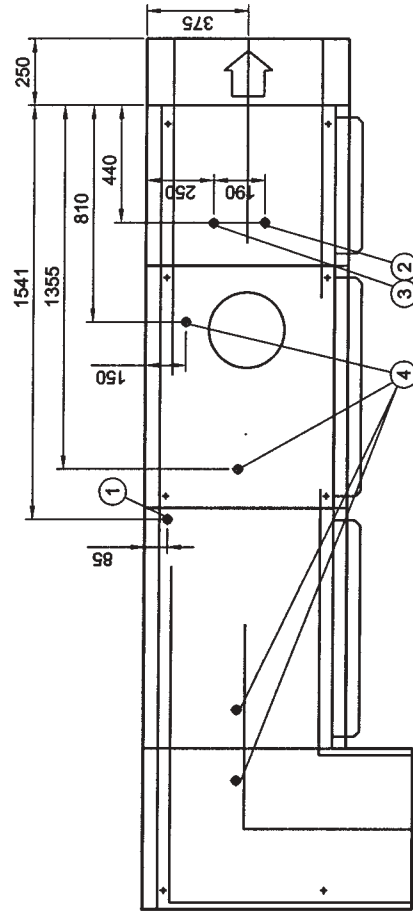
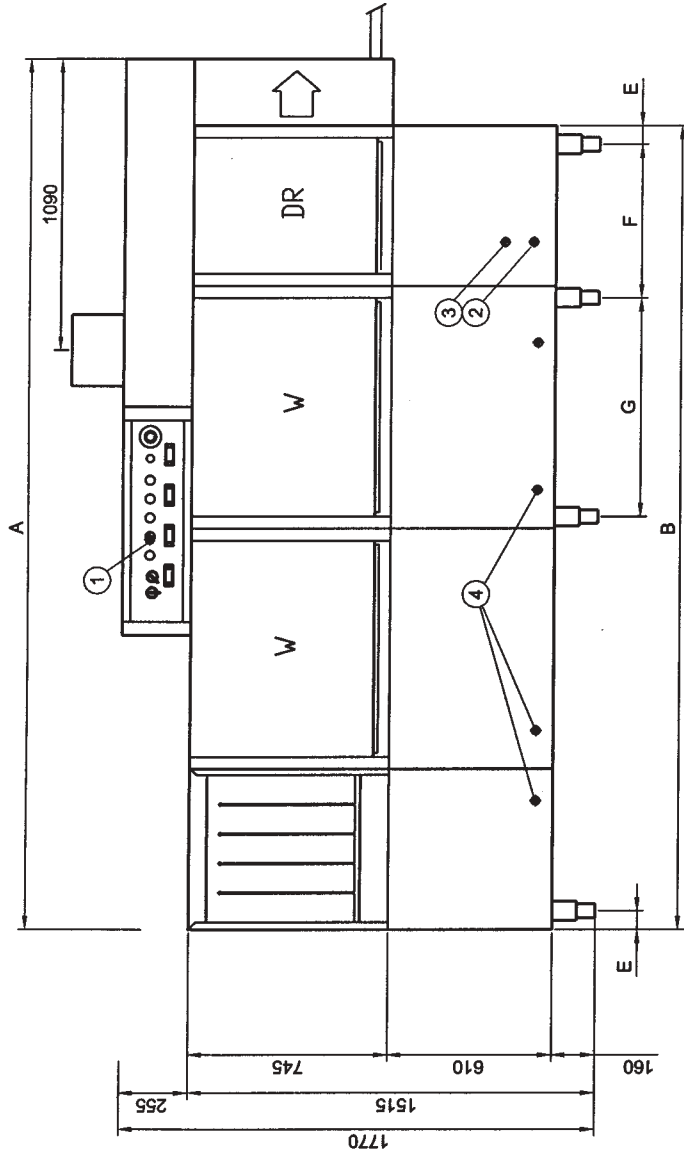


- ③ R 3/4"
- ③ R 3/4"
- ④ 32 mm, / Model 540 50 mm / 3 l/s



Metos	A	B	E	F	H	J
Master 250	2250	1500	45			500
Master 380	2600	2100	70	1385		250
Master 540	3500	3000	70	1385	900	250

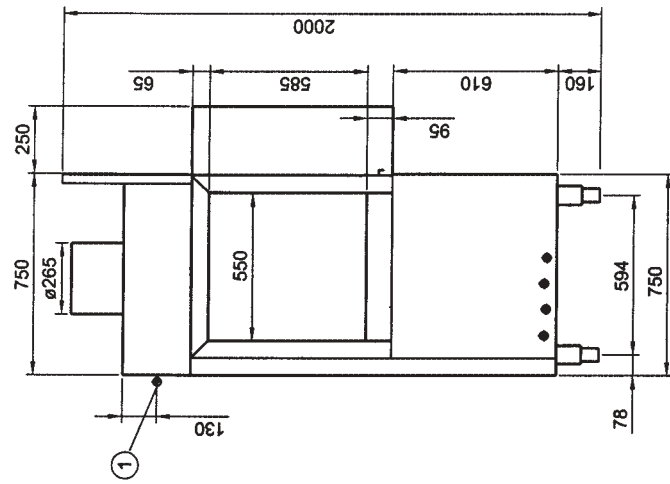
METOS MASTER 380LC/540LC L-R



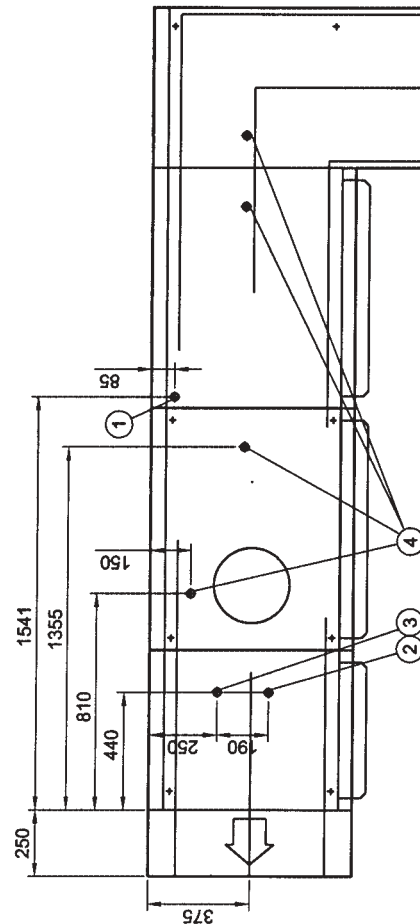
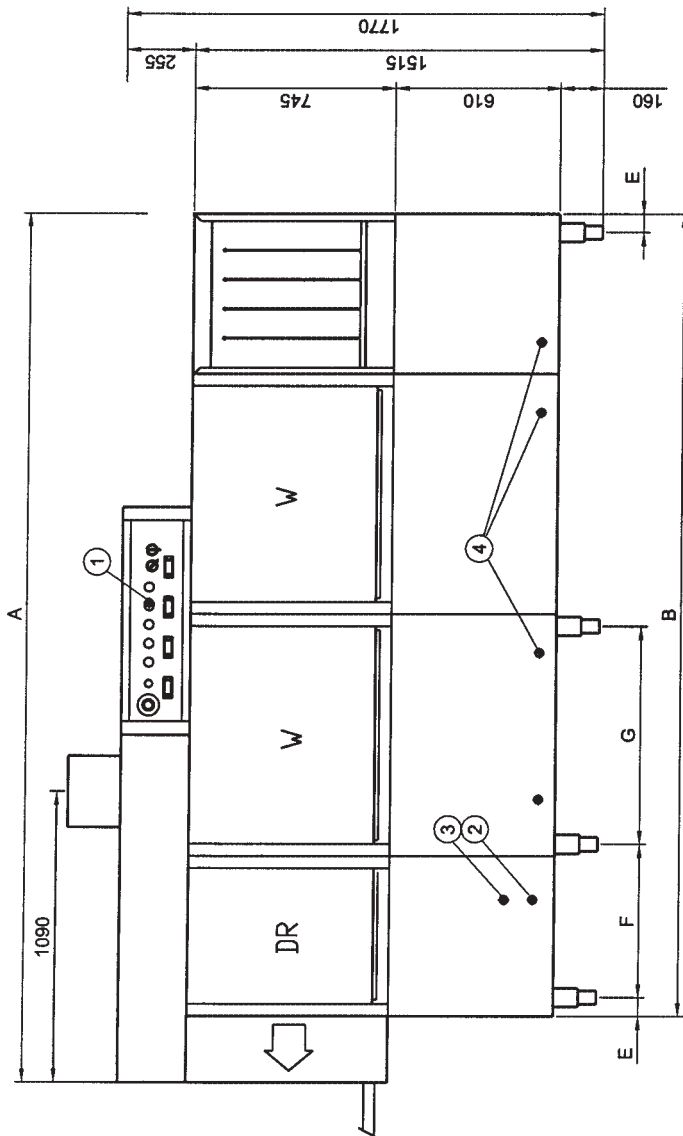
- ③ R 3/4"
- ③ R 3/4"
- ④ 32 mm, / Model 540 50 mm / 3 l/s

Metos	A	B	E	F	G	H
Master 380LC	2350	2100	70	575	810	900
Master 540LC	3250	3000	70	575	810	900

METOS MASTER 380LC/540LC R-L

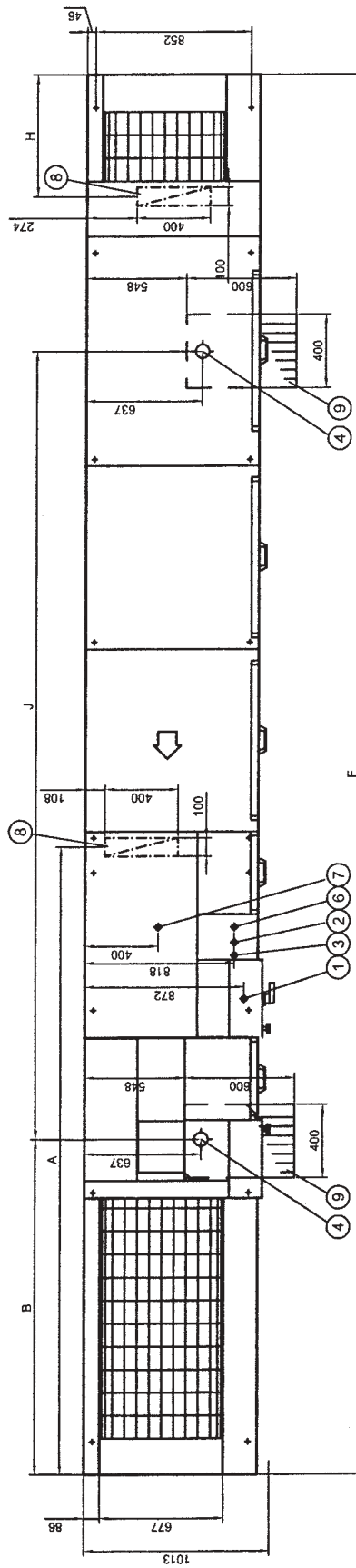
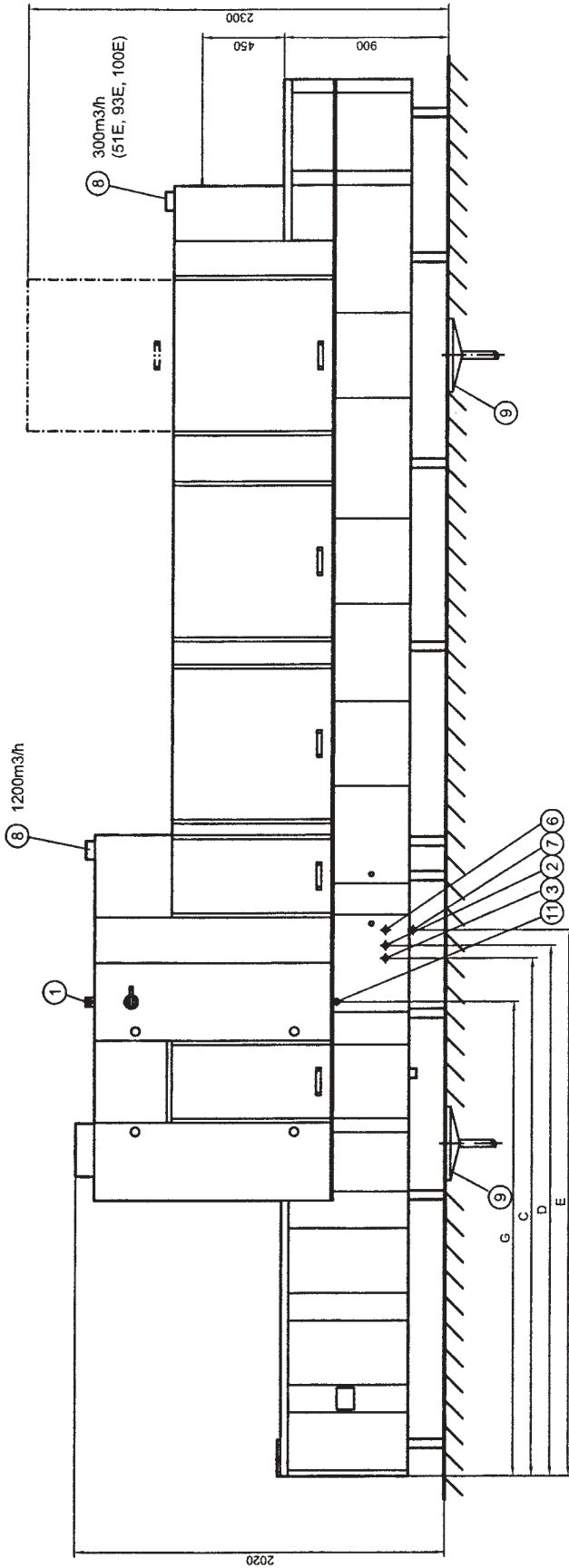


- ③ R 3/4"
- ③ R 3/4"
- ④ 32 mm, / Model 540 50 mm / 3 1/2



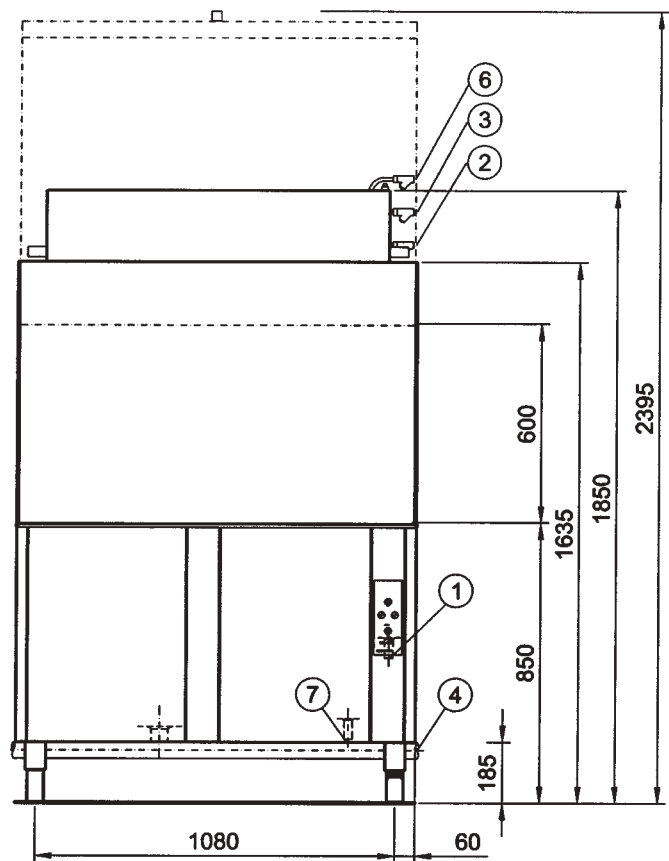
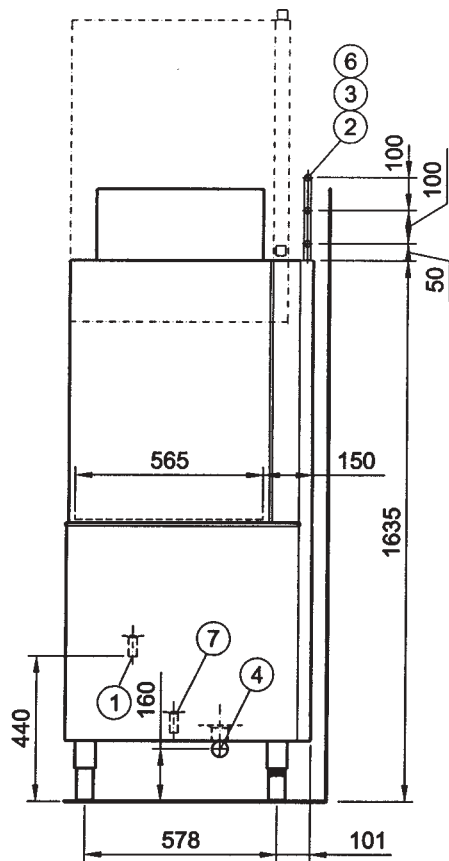
Metos	A	B	E	F	G	H
Master 380LC	2350	2100	70	575	810	900
Master 540LC	3250	3000	70	575	810	900

METOS WD-B 51E-100E

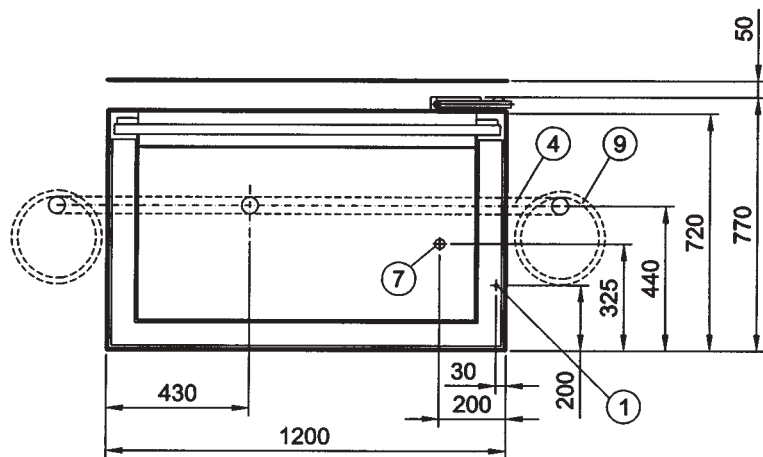


- ② R 3/4", 300kPa, 18 l/min
- ③ R 3/4"
- ④ 50 mm, 3 l/s
- ⑥ R 1", (93E-100E 1 1/4")
- ⑦ R 3/4"

Metos	A	B	C	D	E	F	G	H	J
51E	2919	2325	2395	2480	5125	2087	825		
59E	2919	2325	2395	2480	5875	2087			
66E	3419	2825	2895	2980	6625	2587			
76E	3419	1810	2825	2895	7625	2587			4315
83E	4044	1810	3450	3520	8250	3212			4940
93E	4044	1810	3450	3520	9250	3212			5940
100E	4794	1810	4200	4270	10000	3962			6690

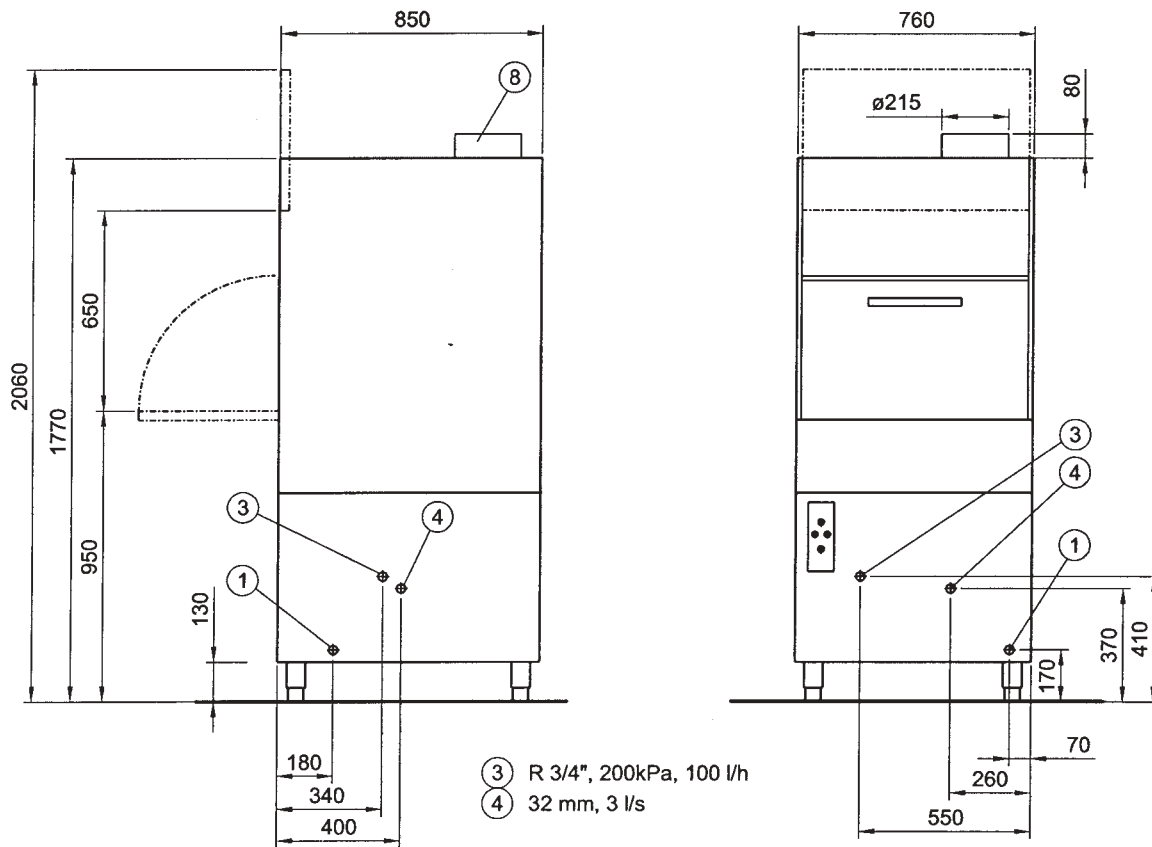


- ② GHE, R 1/2", 300 kPa, 900 l/h
- ③ R 3/4", 250 kPa, 200 l/h
- ④ 50 mm, 3 l/s
- ⑥ R 3/4"
- ⑦ R 1/2"

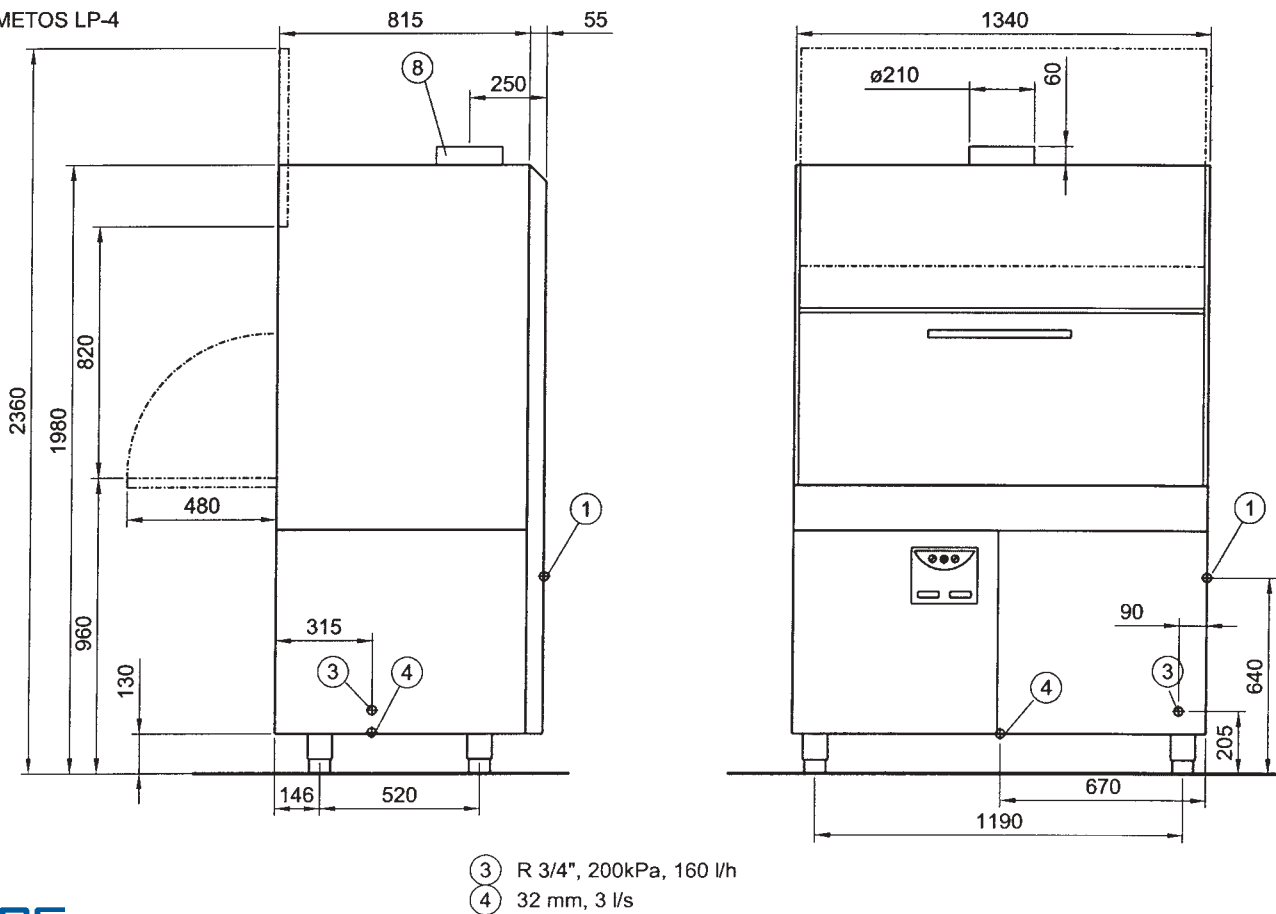


METOS LP 2 & 4

METOS LP-2

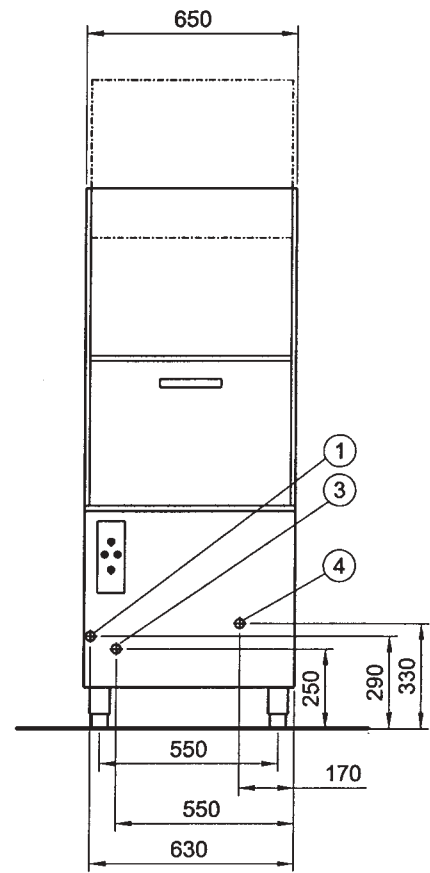
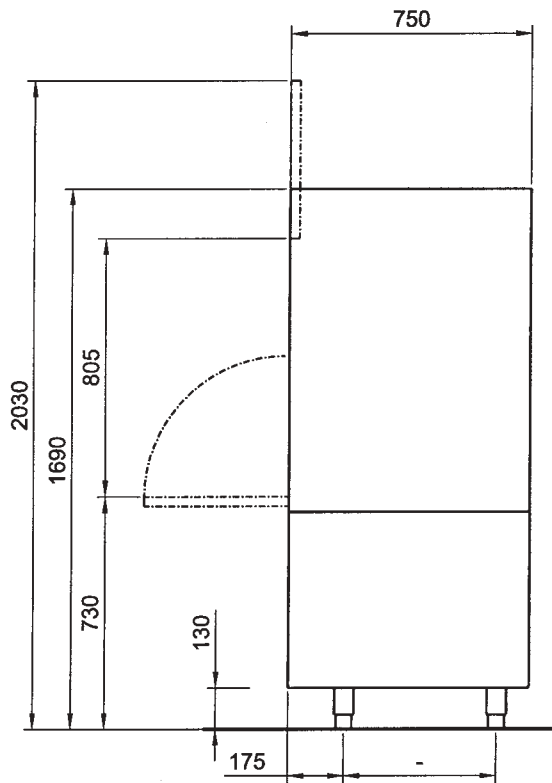


METOS LP-4



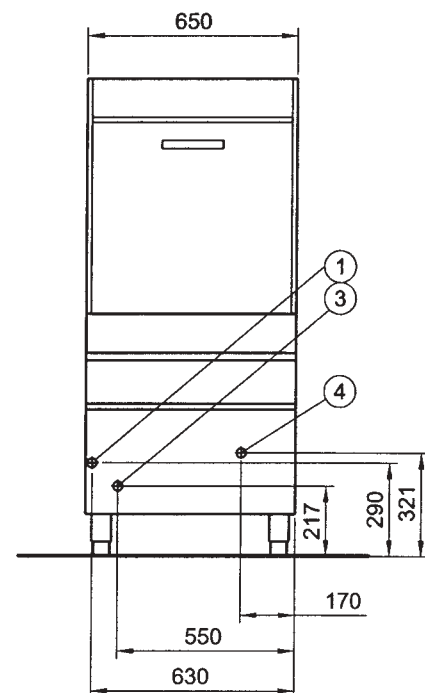
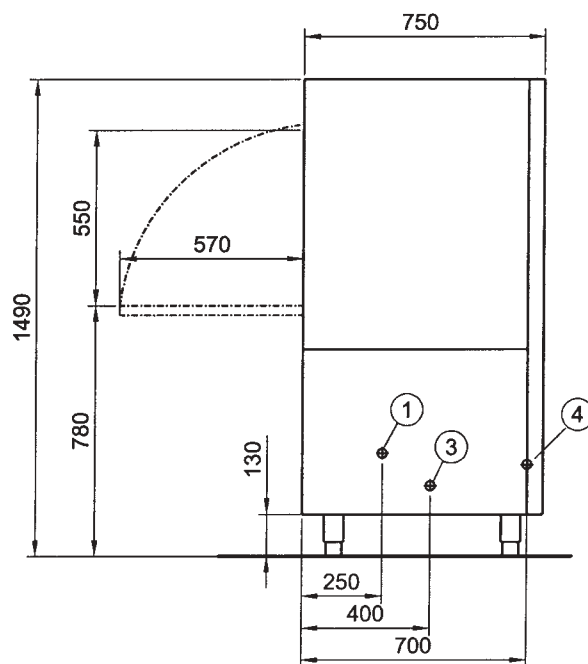
METOS LP ZERO & 1

METOS LP-1



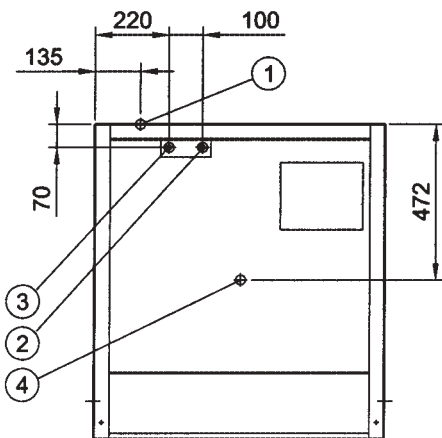
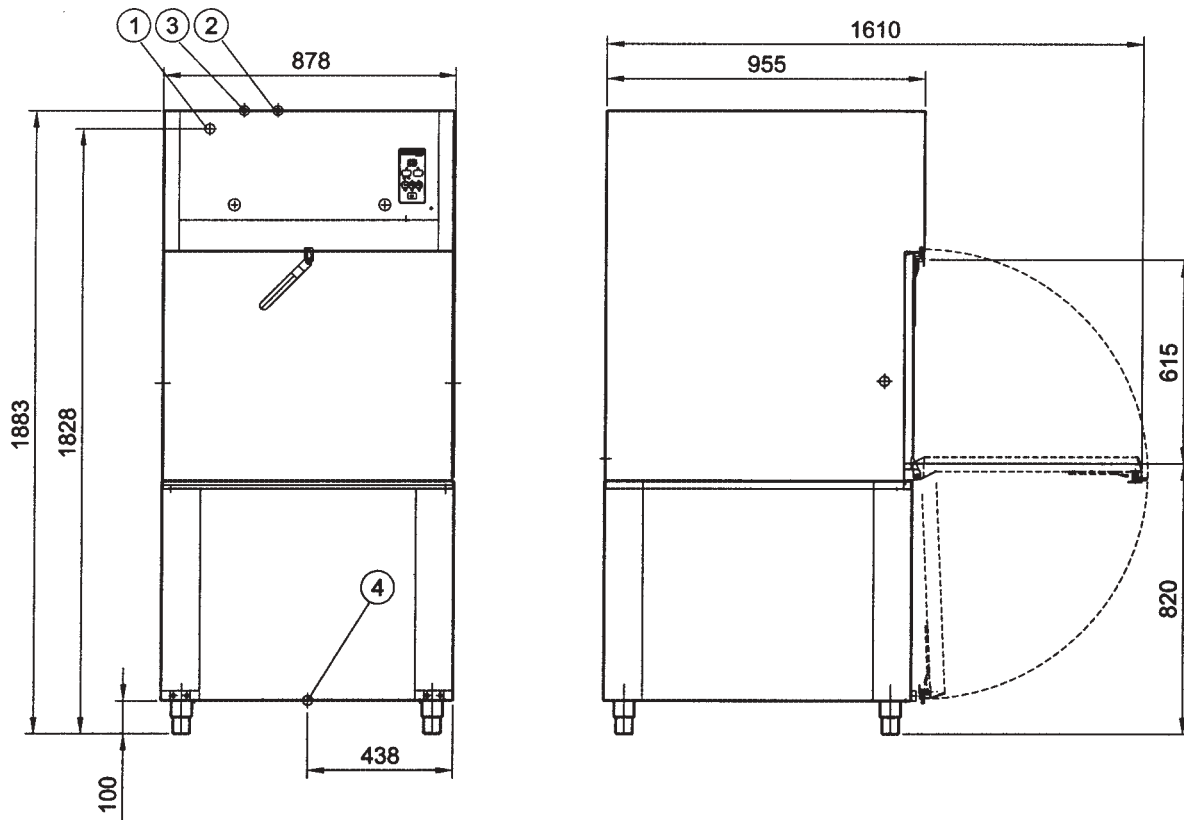
- ③ R 3/4", 200kPa, 100 l/h
- ④ 32 mm, 3 l/s

METOS LP-ZERO

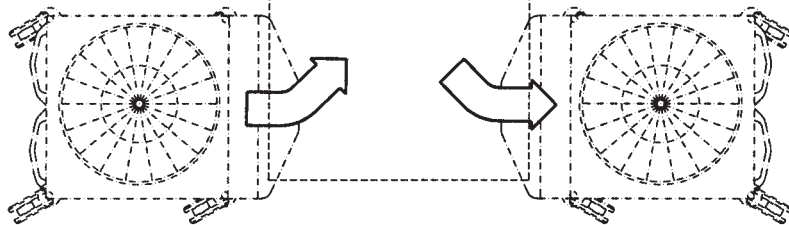


- ③ R 3/4", 200kPa, 100 l/h
- ④ 32 mm, 3 l/s

METOS WD80GR

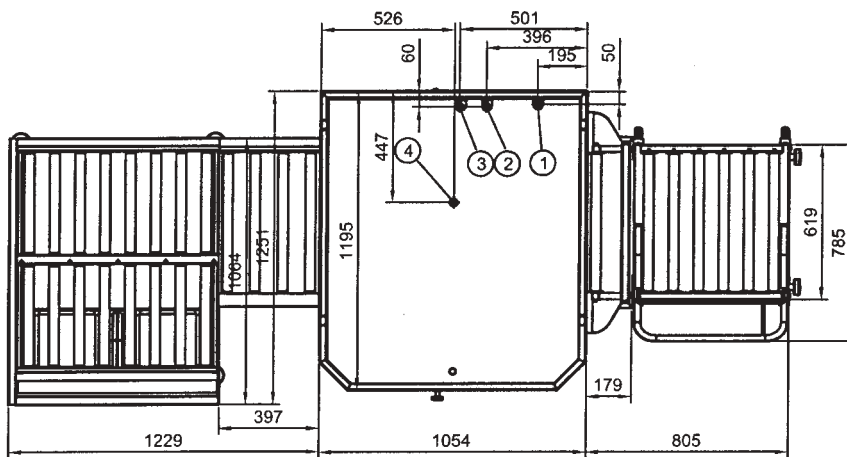
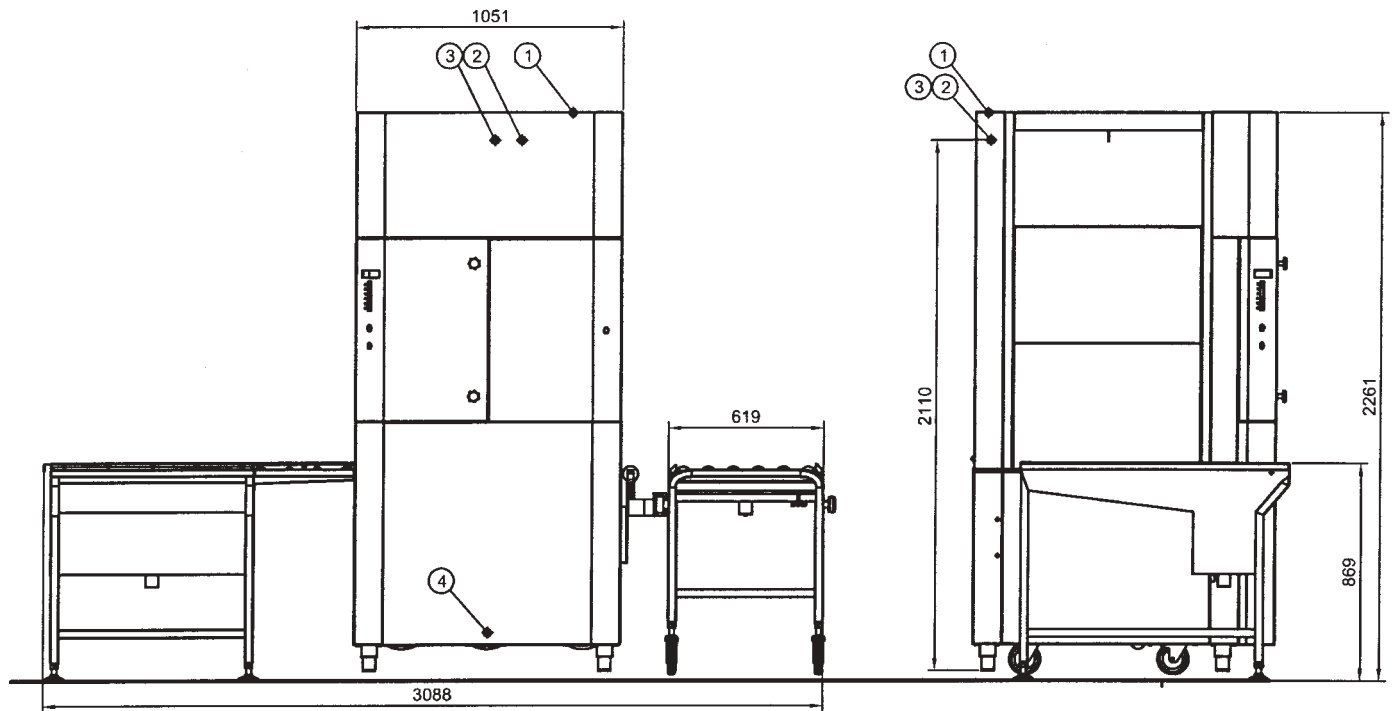


- ② R 1/2", 250 kPa
- ③ R 1/2", 250 kPa, 50 l/h
- ④ 50 mm, 3 l/s



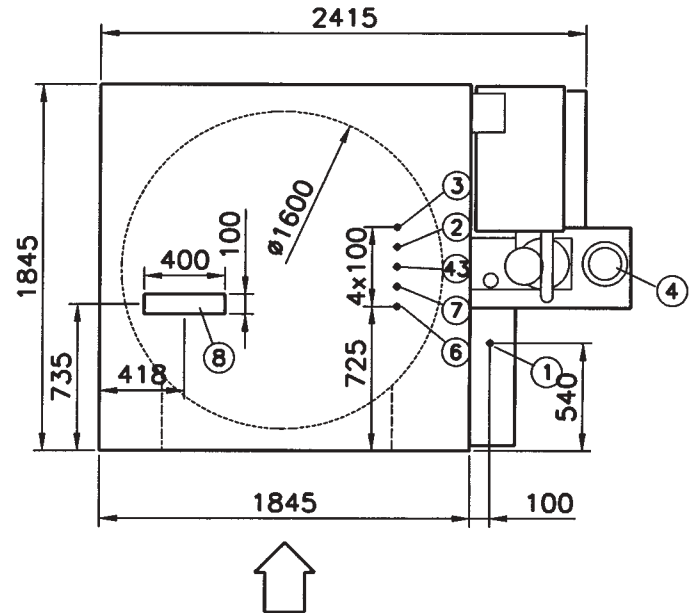
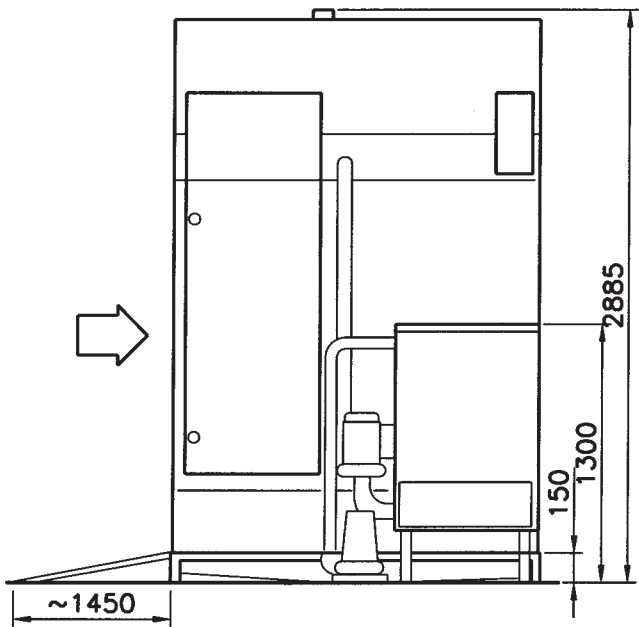
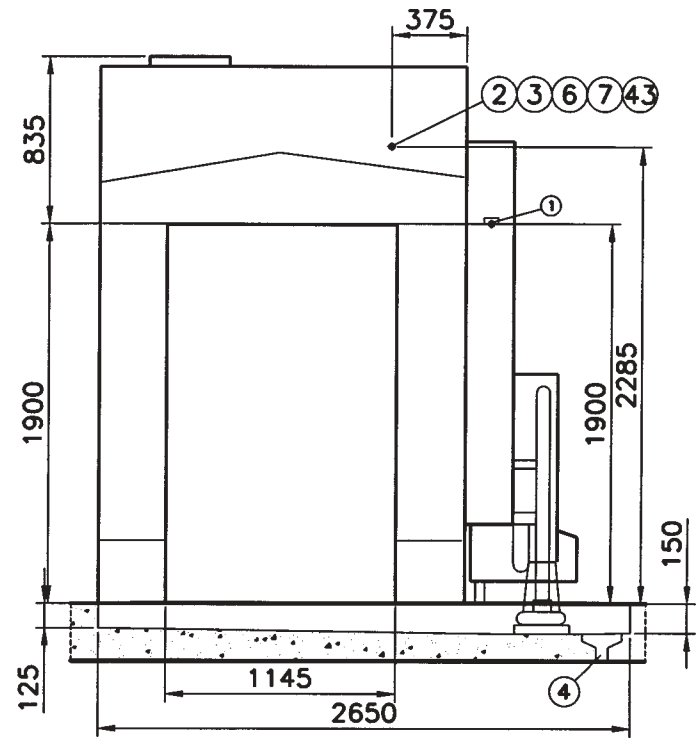
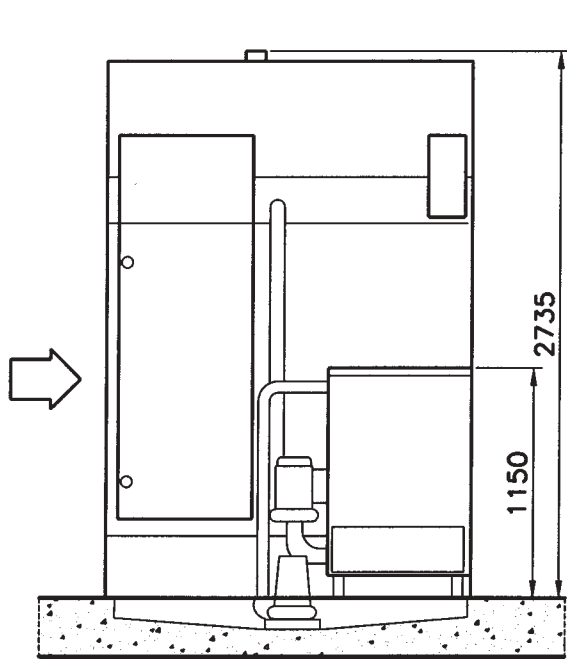
~2300

METOS WD100GR



- ② R1/2
- ③ R1/2

METOS WD18CW



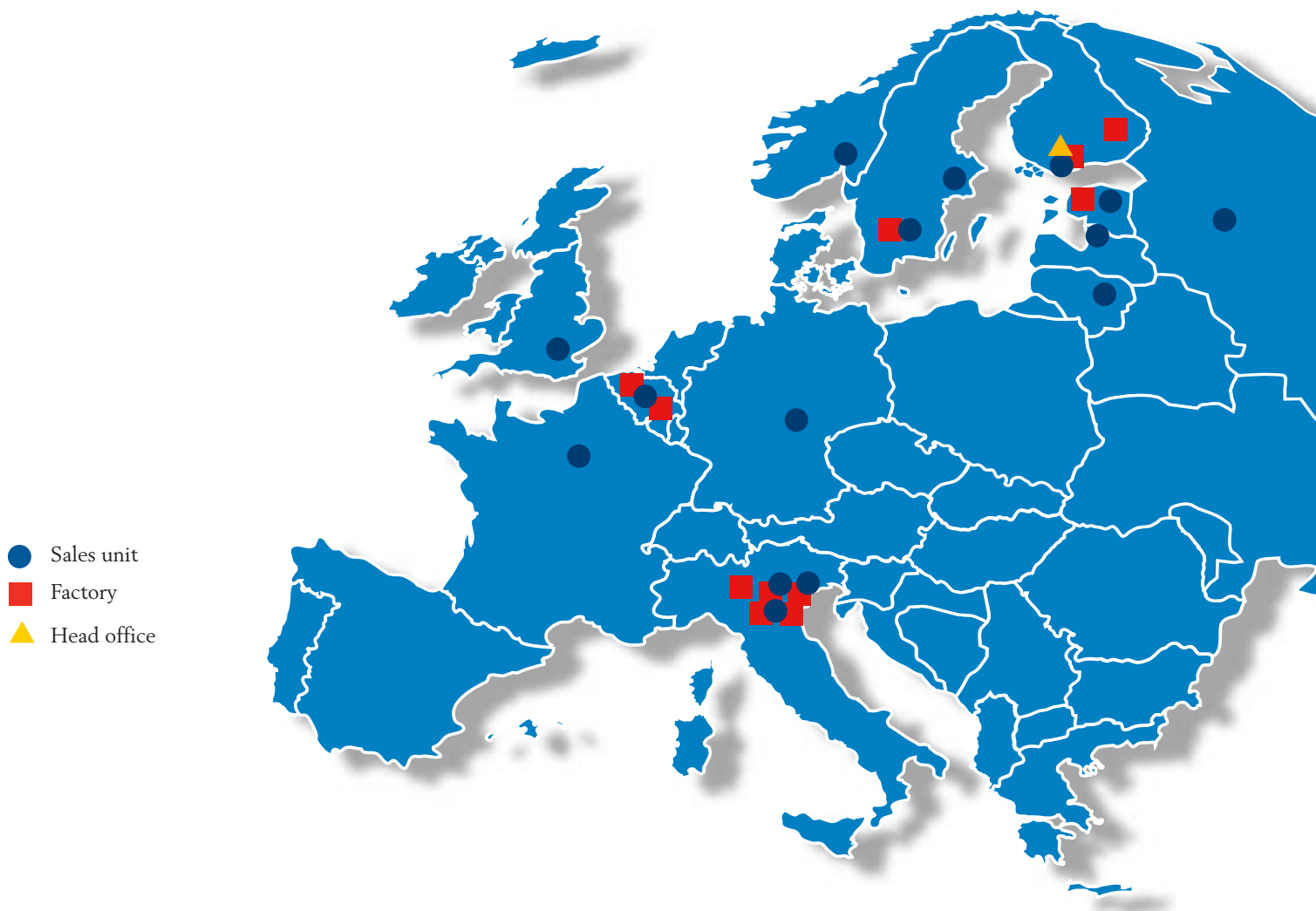
- ② R 3/4", 300 kPa, 30 l/min
- ③ R 3/4"
- ④ 3 l/s
- ⑥ R 1"
- ⑦ R 3/4"
- ④③ R 1/2"

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With over 80 years' experience Metos designs, manufactures and markets products and total customer-based solutions for efficient food and beverage production in professional kitchens. We offer a complete range of products and services from single units up to turnkey kitchens.



metos

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