

metos
kitchen intelligence®

Metos Marine Galley and Laundry Equipment





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Preparation Equipment

Cooking Equipment

Ovens

Ranges and Bratt Pans

Restaurant Equipment

Bar Equipment

Coffee Brewing Machines

Food Serving

Cold Cabinets

Dishwashing

Trolleys, Tables, Shelves

Laundry Equipment

Installation Drawings

Metos Marine

Metos Marine is one of the leading suppliers of galley and laundry equipment to vessels worldwide. Our equipment and furnishings are used in more than 2000 ships including ice breakers, 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. Lay-out design and training are also part of our services. The Metos Marine agent network covers all important shipbuilding countries.

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Spare Parts and Technical Support Worldwide



Long term commitments on Spare Part Services

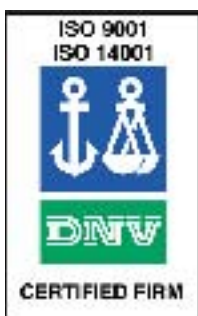
Our centralised handling of both products and spares enables us to provide high availability and cost efficiency for thousands of different spare parts. Weekly we send many shipments of spares all around the world. Even for products which no longer are being produced, we guarantee spare part availability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

Technical Support and Training

For our international business partners and subsidiaries we have dedicated personnel to provide technical support and spare part services. For our partners we can provide individual installation and service training both centrally in our factory or at the customers site. Along with new products and product developments we provide continuous product training for our own technical support personnel. This way we can make sure that our customers receive accurate and up-to-date technical support and service.

Technical Documentation

Our technical documentation group provides the availability of high standard technical documentations in english.



Metos has been granted with ISO 9001 quality and ISO 14001 environmental certificates.

Kitchen Intelligence is more than an intelligent kitchen





Kitchen Intelligence crystallizes our mission to raise the performance of professional kitchens. It is based on our ambition to contribute to our customers' success through a deep understanding of their operations.

Our approach to raising the performance of professional kitchens is unique. We perceive a kitchen process as a whole where state-of-the-art systems and equipment add value beyond single products. The services we provide ensure efficiency and reliability and appropriately designed total solutions.

The foundation for our offering is knowledge, knowledge about our customers and their kitchen environments and processes, as well as technologies. As knowledge is not static, it is our ongoing interest to understand more. Therefore we ask questions, rather than tell how things should be, and try to find the answers together with our customers.

This approach, the Metos Kitchen Intelligence, enables kitchen staff to achieve more with less resources and kitchen owners to secure a solid return on their investments, and kitchen consultants and designers to work with Metos more efficiently.

Preparation equipment





METOS RG-50 VEGETABLE SLICER



Metos RG-50 is an efficient vegetable cutter to satisfy all needs of a small operation preparing 10-80 portions per day. It is an ideal food preparation machine for smaller restaurants, shop kitchens, diet kitchen, kinder gardens, home care, nursing home, etc. It slices, dices, shreds, grates, make julienne and slightly curved potato chips/French fries. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc. The vegetable cutter RG-50 can process approx. 2 kg vegetables per minute depending on the slicer disc used.

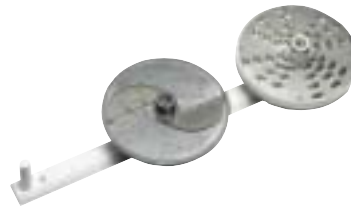
The RG-50 takes very little space and is easily lifted aside when not needed. A GN1/2-150 container fits in front of the slicer on the desk. The RG-50 vegetable cutter has 1 speed of 400 rpm. It is very tender in cutting different kind of vegetables. An automatic stop-restart function makes operation very smooth.

Half cylinder shaped feed head (volume 0,9 liter) with hinged push feeder. Feed tube with pestle (diameter 53 mm) for continuous oriented cutting of cucumber, leek, tomatoes, citrus fruit, etc.

Machine base of metal. Vegetable preparation attachment with feed head made of polycarbonate, ejector plate of acetal, cutting tool discs of polysulfone, polyurethane or metal, cutting tool blades of highest quality knife steel. The cutter body weight is 8,6 kg, vegetable cutter head is 1,0 kg, discs abt.0,4 kg. The motor has an overheat protector with automatic recovery. Two separate safety switches to prevent accidents. Protection class IP34. Sound level 76dBA.

Metos RG-50 vegetable cutter is available in following combinations:

- Vegetable cutter, including motor base and vegetable attachment.
- Vegetable cutter RG-50 3-pack, including vegetable cutter and 3 discs for the vegetable attachment.



Standard slicers
10 mm
For slicing solid products.



Fine cut slicers
1 mm, 1,5 mm, 2 mm, 4 mm, 6 mm, 15 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
1.5, 2, 3, 4.5, 6, 8 and 10 mm
For stripping potatoes, carrots, cheese and cabbage.



Fine grater
For grating nuts and biscuits.



Julienne cutters
2x2, 2.5x2.5, 4.5x4.5, 10x10 mm
For stripping roots, cucumber etc.

Soft Dicing

- dicing grid package

8x8x8 mm, 10x10x10 mm, 12x12x12 mm and 15x15x15 mm
For dicing soft products (e.g. tomato, banana)

Metos	Dimension mm	Delivery
Vegetable cutter RG-50	285x350x465	Vegetable cutter RG-50 w/o tools
Vegetable cutter RG-50 3-pack	285x350x465	Vegetable cutter RG-50 with 3 discs: fine cutting slicer 2 mm & 4 mm, grater 2 mm
Disc rack		for 3 discs
Electric connection 220-240V 1~ 50/60Hz 0,25 kW 10A		

METOS CC-32 COMBI CUTTER

Metos CC-32 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-32 motor body is quick and easy. The vegetable slicer component, the slicer heads with plastic bodies (see pictures above), the cutter cover and the blade can be cleaned in a dishwasher. The CC-32 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-32 combi cutter has 2 speeds. 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 of polycarbonate. The slicer speed is 500 rpm and the cutter speed is 1500 rpm. 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. Protection class IP34, noise level 82dB(A).



The Metos CC-32 combi cutter - a vegetable slicer and a cutter with a common body

Metos CC-32 combi cutter is available in following combinations:

- Vegetable slicer CC-32, including motor base and vegetable attachment.
- Vegetable slicer package CC-32, including three slicers
- Cutter CC-32, including motor base and complete cutter attachment
- Combi cutter CC-32, including both cutter and vegetable attachments and 3 slicer discs for the vegetable attachment.
- Cutter bowl, which can be purchased separately to complete the vegetable slicer CC-32.



Standard slicers
10 mm
For slicing solid products.



Fine cut slicers
1 mm, 1,5 mm,
2 mm, 4 mm, 6 mm,
15 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
1,5, 2, 3, 4,5, 6, 8 and 10 mm
For stripping potatoes, carrots, cheese and cabbage.



Fine grater
For grating nuts and biscuits.



Julienne cutters
2x2, 2,5x2,5,
4,5x4,5, 10x10 mm
For stripping roots, cucumber etc.

Soft Dicing - dicing grid package
8x8x8 mm, 10x10x10 mm, 12x12x12 mm and 15x15x15 mm
For dicing soft products (e.g. tomato, banana)

Metos	Dimensions mm	Delivery
Vegetable slicer CC-32	285x350x465	Vegetable slicer CC-32 without slicer discs
Vegetable slicer CC-32 + 3 package	285x350x465	Vegetable slicer CC-32 + 3 discs: 2 and 4 mm fine cut slicers, 2 mm grater
Cutter CC-32	285x350x465	Motor base, cutter attachment, 3 l s/s bowl
Combi cutter CC-32 + 3 package	285x350x465	Vegetable slicer CC-32 + 3 discs: 2 and 4 mm fine cut slicers, 2 mm grater Cutter CC-32: motor base, cutter attachment, 3 l s/s bowl
Cutter bowl CC-32	ø 220 x 205	Cutter complete, 3 l s/s bowl, blade and cover
Wall rack		Wall rack for 3 slicer discs
Electric connection 220-240V 1~ 50/60Hz 1,0 kW 10A slow		

METOS RG-100 VEGETABLE SLICER



The Metos RG-100 slices, cubes, strips and grates. It handles fruit, vegetables, roots, mushrooms, cheese, bread and nuts. Many 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 49 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
8, 10 mm
For slicing solid products.

Dicing grid
7.5x7.5 mm
10x10 mm
15x15 mm
20x20 mm L
Used with standard slicers or fine cut slicer slicers.

Soft Dicing - dicing grid package
8x8x8 mm, 10x10x10 mm, 12x12x12 mm and 15x15x15 mm
For dicing soft products (e.g. tomato, banana)

Fine cut slicers
1, 1.5 and 2 mm
(2 knives), 3, 4, 5, 6, 7, 9, 10, 15 mm
For slicing solid, soft and juicy produce, stripping of cabbage. Can be used also with a dicing grid for cubing.

Crimping slicer
4.5 mm
For slicing decorative slices

Graters/shredders
1.5, 2, 3, 4.5, 6, 8 and 10 mm.
For grating carrots, potatoes, cheese, bread, nuts etc, stripping cabbage.

Fine graters
For grating raw potatoes, hard dry cheese, such as Par-mesan cheese and dry bread.

Julienne cutters
2x2, 2.5x2.5 (2 knives), 4.5x4.5, 6x6, 8x8 and 10x10 mm.
For stripping roots and cucumber etc. 8x8 mm head for French fries.

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.

The Metos RG-100 can be installed on a height adjustable counter, lowered appliance stand or trolley (optional). The stand includes one removable plastic GN-container. The stand is suited for RG-100, RG-200 and RG-250 models. Stainless steel trolley on page 18.

- 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.
Protection class IP44, noise level max. 70dBA.



Metos	Dimensions mm	Delivery
RG-100	245x425x495	Machine body
RG-100, 4-pack.	245x425x495	Machine, fine cut slicer 1.5 and 4 mm, grater discs 2 and 6 mm, wall rack for discs
RG-100, 7-pack.	245x425x495	Machine, fine cut slicer 1.5 and 4 mm standard slicer 10 mm, dicing grid 10x10 mm, grater discs 2 and 6 mm, julienne cutter 4,5x4,5 mm, 2 pcs wall racks
Stand	575x625x655	1 pc GN1/1-100 plastic container
Wall rack		for 3 discs
Angle tube feeder		
Electric connection 110-240V 1~ 50/60Hz 10A 0,25 kW 10A slow		

METOS RG-200 VEGETABLE SLICER

The Metos RG-200 slices, cubes, strips and grates. It handles fruit, vegetables, roots, mushrooms, cheese, bread and nuts. Many 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 49 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. 18.

Suitable for kitchens preparing max. 700 portions a day.



Metos RG-200 for medium size kitchens



Slicer discs
6, 8, 10, 20 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, 15x15L, 20x20L mm.
For dicing with a slicing disc.



Fine cut slicer, 2 knives
0.5, 1, 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, 5, 6, 7, 10, 15 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, 10 mm
For grating carrots and cabbages. Also grates nuts, almonds, cheese and bread.



Fine graters
For grating raw potatoes, hard dry cheese, such as Par-mesan cheese and dry bread.



Julienne cutters
2x2, 2.5x2.5 (2 knives), 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 mm
For dicing with 12.5x12.5 mm or 15x15L mm. E.g. for roots and fried potatoes, dicing cabbage for casseroles and soups or for dicing boiled potatoes for salads.

Soft Dicing - dicing grid package
8x8x8 mm, 10x10x10 mm, 12x12x12 mm and 15x15x15 mm
For dicing soft products (e.g. tomato, banana)

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.
Protection class IP44, noise level max. 73dBA.

- 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, < 700 portions /day



Metos	Dimensions mm	Delivery
RG-200	245x475x515/735	Machine body
RG-200, 7-package	245x475x515/735	Machine, fine cut slicer 1.5 and 4 mm, standard slicer 10 mm, dicing grid 10x10 mm grater discs 2 and 6 mm, julienne cutter 4,5x4,5 mm, 2 pcs wall racks
Stand	575x625x655	1 pc GN1/1-100 plastic container
Wall rack		for 3 discs
Angle tube feeder		
Electric connection 110-240V 1~ 50/60Hz 0,37 kW 10A		

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 many 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 inside the hopper 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, 20 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, 15x15L, 20x20L, 20x20EL mm.
For dicing with a slicing disc.



Fine cut slicer, 2 knives
0.5, 1, 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, 5, 6, 7, 10, 15 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, 10 mm
For grating carrots and cabbages. Also grates nuts, almonds, cheese and bread.



Fine graters
For grating raw potatoes, hard dry cheese, such as Par-mesan cheese and dry bread.



Julienne cutters
2x2, 2.5x2.5 (2 knives), 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 mm
For dicing with 12.5x12.5 mm or 15x15L. E.g. for roots and fried potatoes, dicing cabbage for casseroles and soups or for dicing boiled potatoes for salads.



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

Soft Dicing - dicing grid package
8x8x8 mm, 10x10x10 mm, 12x12x12 mm and 15x15x15 mm
For dicing soft products (e.g. tomato, banana)

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: 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). Rotating 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	Dimensions mm	Delivery
RG-250	250x450x586/735	machine body
RG-250, 7-pack.	250x450x586/735	machine, fine cut slicer 1.5 and 4 mm, standard slicer 10 mm, dicing grid 10x10 mm, grater discs 2 and 6 mm, julienne cutter 4,5x4,5 mm, 2 pcs wall racks
Stand	575x625x655	1 pc GN1/1-100 plastic container
Wall rack		for 3 discs
Electric connection 400/440V 3~ 50/60Hz 0,55 kW 10A		

METOS RG-7 VEGETABLE SLICER

The Metos RG-7 slices, cubes, strips and grates. It handles fruit, vegetables, roots, mushrooms, cheese, bread and nuts. Many rapidly interchangeable slicer heads ensure the right dimensions, a perfect cut and optimal texture. Efficient and reliable vegetable slicer.

The spacious feed opening reduces the preparatory work, since most products can be fed without cutting. The feeder can be split with intermediate walls to support lengthy and small products, like cucumbers and tomatoes.

The cutting disc rack saves space, makes handling easier and keeps the discs sharp. The RG-7 can be placed on a height adjustable counter, equipment stand or trolley. There are two different stands and a trolley available. See p. 38.

The capacity of RG-7 is up to 10 kg/min. Suitable for kitchens preparing max. 800 portions a day.



Slicer discs
6, 8, 10, 20 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 (not DW)
7.5x7.5, 10x10, 12.5x12.5, 15x15, 20x20L mm, 25x25L mm
For dicing with a slicing disc.



Fine cut slicer, 2 knives
0.5, 1, 1.5 ja 2 mm
For slicing solid and soft products, such as roots, onions and cucumbers, shredding cabbage.



Fine cut slicer, 1 knife
3, 4, 5, 6, 7, 10, 15 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, 10 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
2x2, 2.5x2.5 (two knives), 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 mm
For dicing with 12,5x12,5 mm or 15x15L. E.g. for roots and fried potatoes, dicing cabbage for casseroles and soups or for dicing boiled potatoes for salads.



Potato chips grid (not DW)
10 mm
Cuts straight French fries with 10 mm fine cut slicer

Soft Dicing - dicing grid package
8x8x8 mm, 10x10x10 mm, 12x12x12 mm and 15x15x15 mm
For dicing soft products (e.g. tomato, banana)

- detachable feeder with detachable intermediate walls, the feeder can be split to fit the product
- efficient ejector
- hygienic, easy to clean
- machine won't start with cover or feeder open
- sturdy
- motor with overheat protection
- clear operating switches
- efficient, up to 10 kg/min < 800 portions per day

Technical specifications

Machine body polyurethane. Motor has overheat protection. Transmission: belt drive. Safety: Machine has a safety switch. Slicer discs: body of aluminium or acetal, knives of stainless steel. Disc diameter 185 mm. Rotating speed: 485 r/min. Net weight: machine 22 kg, discs 0,5 kg average. Protection class IP 44, noise level max. 70dBA.

Metos	Dimensions mm	Delivery
RG-7	280x515x730/970	machine body
RG-7, 7-pack.	280x515x730/970	machine, fine cut slicer 1.5 and 4 mm, standard slicer 10 mm, dicing grid 10x10 mm, grater discs 2 and 6 mm, julienne cutter 4,5x4,5 mm, 2 pcs wall racks
Stand	575x625x655	1 pc GN1/1-100 plastic container
Wall rack		for 3 discs
Electric connection 400/440V 3~ 50/60Hz 0,55 kW 10A		

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 \varnothing 125 mm castors, two of which with brakes.

Metos	Dimensions mm
Stand RN20	450x640x530
Trolley	560x640x650
Stand	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 MPT-450 multi-purpose trolley can be used to take the cutter output. Stand with adjustable feet, trolley with rubber castors \varnothing 125 mm, two of which with brakes. Sturdy construction stainless steel throughout.

Metos	Dimensions mm
Stand RG-350	600x650x450
Trolley RG-350	600x650x450



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 SALAD WASHING TROLLEY



Metos salad washing trolley

Metos salad washing trolley is perfect for washing and refreshing salads and other vegetables. 150 mm high basin is fitted with wire basket with handles. The wire basket fits into basket trolley and dishwashing machine. The basin has a strainer and a ball closing valve.

The lower trolley has the perfect height to be used with a vegetable cutter on a stand. The higher trolley is to use with working table.

The trolleys have \varnothing 125 mm castors, two of them have brakes. The construction is stainless steel throughout.



Metos	Dimensions mm
Washing trolley 500	550x550x500
Washing trolley 800	550x550x800

METOS SOFT DICING – DICING GRID PACKAGE

Some fruit and vegetables are tricky to slice even with a high-class chef's knife. To get the perfect result with a slicing machine you need well-designed, professional equipment. Now even slicing soft products is easy with a vegetable slicer.

Soft Dicing grid package (SD) includes slicer disc and dicing grid. The parts of the slicer disc and dicing grid are high quality special steel and are extremely sharp. The blade edges are angled just right to get the best result, which is important especially when you cut soft and juicy products.

With the SD sets you can cut large quantities of difficult vegetables and fruit. All discs are machine washable diwash-quality. There are four dicing grid package sizes 8x8x8, 10x10x10, 12x12x12 and 15x15x15 mm.

Tomatoes

Juicy inside and covered with a thin skin, sharp knives set at the right angle are essential for dicing tomatoes to avoid a result that looks like crushed tomatoes. With the SD sets you can cut large quantities of tomatoes for your salsa, pizza topping, etc.

Onions

With onions it is important to obtain a clean cut, otherwise they get a very bitter taste. With the SD sets you get a perfect and tasty result.

Bananas

Bananas are mushy, sticky and soft. Thanks to the SD sets you get neat banana dices for your fruit salads, ice cream toppings, etc.



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 SET-70 - SET-105, GN rail trolley GNT-14 and shelf trolley SHT-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	Dimensions mm
Wall mounted 4 pegs, for 8 discs	430x160x635
Wall mounted 6 pegs, for 12 discs	430x160x885
Trolley-mounted 4 pegs, for 8 discs	430x160x635
Trolley-mounted 6 pegs, for 12 discs	430x160x885



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

METOS VCM/VCS/VCB CUTTERS

Metos VCM, VCS 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.



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.

Capacity:

VCM-41 model has 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.

VCS-61 model has a 6 litre bowl with a liquid capacity of 2.5 litres. Food product: meat 1.5 kg, fish 1.5 kg, spiced butter 1.5 kg, 2.5 litres of soup, sauce, salad dressing or other liquid food products and 1.2 litres of parsley.

VCB-61 model has 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.

Specifications:

VCM-41: 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 spout closed by turning the scraper ring. VCM-41: single speed 1500 rpm with pulsating function. Insulation class is IP44 and the motor has overheat protection. Safety system: three separate safety switches and motor brake. Net weight: VCM-41 17 kg.

VCS-61: housing of polished aluminium, bowl of stainless steel, blade housing of acetal and 2 blades of high-class stainless steel, lid polycarbonate. Lid filling spout closed with rubber plug. Sealing at the edge of the lid. VCS-61: single speed 1500 rpm with pulsating function. Insulation class is IP34 and the motor has overheat protection. Safety system: three separate safety switches and motor brake. Net weight: VCS-61 27.6 kg.

VCB-61: housing of polished aluminium, bowl of stainless steel, blade housing of aluminium, 4 blades of high-class stainless steel. Lid, scraper ring and lid handle of polysulfon. Lid filling spout closed with rubber plug. Removable sealing at the edge of the lid. VCB-61: single speed 1500 rpm with pulsating function. Insulation class is IP44 and the motor has overheat protection. Safety system: three separate safety switches and motor brake. Net weight: VCB-61 26.2 kg.



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.



Metos	Bowl gr/net litres	Speed rpm	Dimensions mm	Electric connection
VCM-41	4/1,6	1500	260x340x440	208-240V 1~ 50/60Hz 550W 10A
VCM blade				
VCS-61	6/2,5	1500	310x350x480	208-240V 1~ 50/60Hz 1,1 kW 10A
VCS blade				
VCB-61	6/4,5	1500	310x350x480	208-240V 1~ 50/60Hz 1,1 kW 10A
VCB blade				

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, lightweight, 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.



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.

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



Metos	Dimensions mm	El. connection	Equipment
SB-4	270x365x445	220-240V 1~ 50/60Hz 1 kW 10A	Machine body and bowl
SB-4 bowl and lid			bowl and lid
SB-4 lid			lid
SB-4 filling spout			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 PACOJET

With Metos Pacojet you can make all sorbets, soups, sauces, herb oils etc. conveniently without loss.



Pacojet mixes and purees deep frozen ingredients directly in deep frozen state without melting. The products stay fresh in the freezer until serving. Always superior quality end product – smooth texture and natural taste served in the right temperature. The rest are put back into freezer without breaking the freezing chain and used later whenever needed. No more wastage!

Pacojet fits in every kitchen. The appliance is quite small and easy to place in the kitchen on the countertop. Electric connection is single-phased with standard socket so no connections are needed.

Pacojet basic set includes all accessories needed to get started: Pacojet appliance, two beakers with lid, outer beaker, sealing lid, pacotizing blade, spatula, cleaning insert with rotating brushes, cleaning ring, rinsing ring. Accessories: Extra beakers, coupe set for fresh ingredients and titanium-nitrate hardened blade.

In one hour you can pacotize:

- 15 litres of ice cream or sorbet, all 15 different flavour
- 15 kg fine pure for terrines, farces and mousses
- 15 kg herb and spice concentrates
- 150 portions of soup, for example 15 different flavours



Sweet pepper sauce



Tapenade



Pesto



Peel and dice a fresh pineapple.



Fill a beaker with pineapple, add pineapple juice and spice.



Put the beaker to freezer for 24 hours.



Pacotize immediately in deep frozen state.



In 20 seconds you have a smooth and creamy portion ready to serve.



The CoupeSet attachments enable the Pacojet to be used as a cutter, mincer, mixer, blender or whipper to process foodstuffs in their fresh state without having to freeze them first.

2-blade cutter: to cut/mince meat or fish (for tartare, fresh farces, coarse stuffing).

4-blade cutter: for fine-textured, fish or meat farces (for terrines, spreads) and mousses/purees (for sauces, toppings, herb oils, herb butter etc.)

Whipping disc: for non-frozen desserts. To whip cream, stiff egg whites, foam milk, mix drinks/shakes etc.



The sorbet is in its ideal serving temperature – 12°C, and it is of highest quality and freshest taste.

Metos	Dimensions	Electric connection
Pacojet basic set	200x360x500	230V 1~ 1kW 6A
4 stainless steel beakers		
CoupeSet blade kit	three blades and cutter tongs	



METOS SCALES



Scale MII 600-01



Scale MII 2500-1



Scale AXM



Scale AGS



Scale ADW

All Metos scales are electrical having a large and clear digital LC display. Platform of the scales is made of stainless steel. Power source is either a battery or a rechargeable battery, all models are supplied with a power adaptor.

The housing of **MII-serie spice scales** is strong ABS. Soft touch function keys and large digits makes it easy to operate with.

AXM serie portion scales can be calibrated. The housing is strong ABS. Large 25 mm high, visible digits makes it easy to operate.

The body of **APM serie** is very firm, made of steel and ABS. Scales can be calibrated and the detachable display can be mounted on the wall, having a cable of one meter long.

Receiving scale APF can be put on the counter or floor, can be calibrated. Heavy body is made of cast aluminium and platform of deep-drawn stainless steel. Platform can be washed with spray water. The display is situated on a pillar of 720 mm.

All the scales **ADW, APS** and **AGS** are very well protected from water and dust. Scales can be put in a wet work environment. All these scales can be calibrated.



Scale APM



Scale APF



Scale APS

Product	Platform mm	Weighing max/min kg division g	Weight kg	Dimension WxDxH mm	El. connection	Power source
MII 600-01	200x130	0,6 kg / 2 g, division 0,1 g	1,6	210x210x65	230V1~	AC adaptor+battery
MII 2500-1	200x130	2 kg / 20 g, division 1 g	1,6	210x210x65	230V1~	AC adaptor+battery
AXM 6000-1	240x215	6 kg / 20 g, division 1g	2,6	240x285x105	230V1~	AC adaptor+rech.battery
AXM 15-2	240x215	15 kg / 40 g, division 2 g	2,6	240x285x105	230V1~	AC adaptor+rech.battery
APM 30-10	280x330	30 kg / 200 g, division 10 g	5,7	280x330x105	230V1~	AC adaptor+rech.battery
APM 60-20	280x330	60 kg / 400 g, division 20 g	5,7	280x330x105	230V1~	AC adaptor+rech.battery
APF 150-20	425x525	150 kg / 400 g, division 20 g	17,0	425x525x860	230V1~	AC adaptor+rech.battery
ADW 15-2 IP-66	250x215	15 kg / 40 g, division 2 g	3,7	270x278x145	230V1~	AC adaptor+rech.battery
APS 30-5 IP-65	280x330	30 kg / 100 g, division 5 g	15,0	280x330x455	230V1~	AC adaptor+rech.battery
AGS 6000-1 IP-65	210x210	6 kg / 20 g, division 1 g	3,4	230x310x75	230V1~	AC adaptor+rech.battery

METOS MF SERIES WASHING AND PEELING MACHINES

The Metos MF -peeler is designed to peel, wash or clean a full load of vegetables in a few minutes. Three models are available, with capacities of 5, 10 and 15 kgs, each having a wide field of applications thanks to the interchangeable bottom plate. You can peel with a traditional carborundum plate, wash with a washing plate, peel onions with a onion peeling plate and you can rinse and dry salads with a salad spinning basket.

The body of the unit is made from stainless steel and painted aluminium castings are used for chute, door, lid and waste discharge. Stands and filter baskets are standard on MF-10 and MF-15 models. All models are supplied with a thick carborundum plate as standard.



Metos MF series washing and peeling machines

Metos MF	Full load max	Capacity/h max*	Dimension mm	Electrical connection
MF-5	5 kg	130 kg	366x515x632	230V1~ 50/60Hz 0,18kW 10A
MF-10	10 kg	280 kg	481x630x1130	400/440V3~ 50/60Hz 0,37kW 6A
MF-15	15 kg	400 kg	481x630x1195	400/440V3~ 50/60Hz 0,37kW 6A

*Capacities are calculated with washed, new potatoes.

The capacity can change according to quality, variety and season of the potato.

Accessories	MF-5	MF-10	MF-15
Stand with filter basket	X		
Sink skip	X		
Carborundum plate	X	X	X
Onion peeling plate	X	X	X
Washing plate	X	X	X
Salad spinning basket	X	X	X



Carborundum plate



Washing plate



Salad spinning basket

METOS THERMOMETERS



TLC 720

TFX 420

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. The renewal of the calibration should take place once every year.

Metos TFX 420 is a calibrated thermometer with -50...+400°C temperature range, resolution 0,1°C and accuracy +/-0,2°C. Battery 3V/1Ah lithium, operating life appr. 5 years depending on use. Battery can be changed by the operator. Battery saving switches the thermometer off if it is not used for two hours. Sensor Pt 1000, stainless steel probe 120 mm, sharp-edged. Probe cable 0,6 m. The thermometer is waterproof. Weight 90 g.

The calibrated TLC 720 thermometer is equipped with a fold back probe. Temperature range -33...+220°C. Infrared resolution 0,1°C and accuracy 2%. The emissivity can be set in the range of 0.10 an 1, the factory-set emissivity is 0.95. The resolution of the probe is 0,1°C and accuracy is +/-0,8 °C. Battery CR2450 lithium, operating life appr. 40 hours of constant use. Battery save function. Battery can be changed by the operator. Moisture class IP54. Probe length 105 mm. Weight 97 g.

The temperature range of the digital TDC 150 thermometer is -5...+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. Battery can be changed by the operator.

Metos	Dimensions mm
TFX 420	54x22x109
TLC 720	45x20x165
TDC 150	



Metos KTL 65 meat block

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 8 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	Dimensions mm
LT 65 meat block	500x500x850
KTL 65 meat block	500x600x850



TDC 150



Metos birch cutting board

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	Dimensions mm
Cutting board, plastic	500x300x15
Cutting board, birch	530x325x50
Cutting board rack	340x315x278



Metos LT 65 meat block



Metos cutting board rack

METOS SLICING MACHINES



Start 220



Prima 250



Prima 300

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.



SBR safe plate removal 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.

Start SBR has as standard a SBR-device for safe blade removal. With the SBR-device it is easy to remove the blade when cleaning.

Slicers Prima and Start can be optionally equipped with teflon coated blade, blade cover, adjustment support and serrated blade (excl. Start 220). With these options tough cheese or bread can be sliced very easily.

Metos	Blade ø mm	Thickness of slices	Slicing capacity	Dimensions mm	Electric connection	Weight kg
Start 220	220	0-15 mm	190x130 mm	400x450x370	230V 1~ 0,15 kW 10A 50Hz	15 kg
Prima 250	300	0-15 mm	250x210 mm	430x625x415	220V 1~ 0,22 kW 10A 60Hz	27 kg
Prima 300	300	0-15 mm	250x210 mm	430x625x415	230V 1~ 0,22 kW 10A 50Hz	27 kg
Start SBR 300	300	0-30 mm	285x205 mm	500x650x450	230V 1~ 0,41 kW 10A 50Hz	29 kg

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 Bonzer can opener

METOS BEAR 5



Metos Bear 5



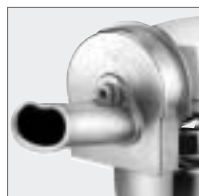
Flat beater



Dough hook



Whip



Vegetable cutter



Meat mincer

Bear 5 is a small professional mixer supplied with a 5 liter bowl for kneading, mixing and whipping in kitchens, confectioneries and kitchens.

Any operations of the mixer is made by means of the rotary buttons on the sides of the mixer. The two buttons can be used simultaneously or individually. The buttons are used for speed regulation and as opening function of the lid. Into the attachment drive you can attach meat mincer 3MM and vegetable cutter 3VC.

The meat mincer 3MM is supplied with a disc (4 mm holes, diameter 62 mm), plunger and s/s meat tray. As spare part, disc with 3 mm and 8 mm holes available. The meat mincer 3MM shall be mounted to the attachment engagement hub of the mixer.

The vegetable cutter 3VC is supplied with 4 discs, included with total of 6 various slicing/shredding possibilities: slicing disc 2 mm / shredding disc 3 mm, slicing disc 2,6 mm / shredding disc 5 mm, grating disc 2 mm, julienne disc 8x8 mm for french fries. The vegetable cutter 3VC is mounted to the attachment engagement hub of the mixer.

Capacity: Bread dough 2,5 kg, flaky paste dough 2,0 kg, whipped cream 1 ltr, egg white 16 eggs, sponge cake 12 eggs, minced meat 4 kg

Standard accessories: Stainless steel bowl 5 ltr, white plastic lid for the bowl. Filling skid, dough hook, beater and whip all stainless steel.

Extra accessories: Meat mincer and vegetable cutter

Technical specification: Dimensions W 240, D 462, H 400 mm. Lid open depth 537mm and height 558 mm. Netto weight with accessories 22 kg

Electric connection: 230V 1~ 0,5 kW 6A 50/60Hz
110V 1~ 0,5 kW 6A 60Hz

Metos

Bear 5 mixer

Accessories

Extra bowl 5 ltr

Bowl lid white

Bowl lid blue

Splash guard

Beater

Dough hook

Whip

Meat mincer 3MM

Vegetable cutter 3VC

METOS HAND MIXER



FM250VF250

FM350VVC400

The Metos hand mixer is a handy, speedy and safe working tool for all mixing and whipping. Choice of three models; FM350VVC400 both with power mixer and whip, mixers FM250VF250 and FM450VV600 are supplied with detachable power mixer. All 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. All 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 whips of stainless steel. The detachable whips can be washed in a dishwasher. A wall rack is included. The mixer shaft and the whip body can be detached from the motor block.

The speed of the hand mixer FM250VF250 is 15000 rpm. The length of the mixer shaft is 270 mm, total length is 520 mm and total weight is 1,45 kg. Recommended maximum volume of the mixed food is c. 20 liter.

The speed of the hand mixer FM350VVC400 is adjustable in 9 steps; whip max. 9000 rpm, mixer max 15000 rpm. The length of the whip part is 360 mm, length of the mixer is 430 mm and total length with the mixer 780 mm. The total weight with the whip is 3,5 kg and with the mixer is 4,05 kg. Recommended maximum volume of the mixed food is c. 80 liter.

The speed of the hand mixer FM450VV600 is adjustable in 9 step; max. 17000 rpm. The length of the mixer is 630 mm and total length with the mixer 980 mm. The total weight with the mixer is 4,85 kg. Recommended maximum volume of the mixed food is c. 300 liter.

Metos	Volume max liter	Weight kg	Motor body Ø mm	Total length mm	Mixer mm	RPM	El. connection
FM250VF250	20	1,45	75	520	270	15000	230V 1~0,25 kW 6A
FM350VVC400	80	4,05	130	780	430	15000	230V 1~0,35 kW 6A
FM450VV600	300	4,85	130	980	630	17000	230V 1~0,45 kW 6A

METOS BEAR VARIMIXERS



Bear RN20 floor model

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.

METOS BEAR MODELS

VL-2 outstanding features:

- Touch panel
- Protection IP65
- 4 touch buttons for your own programs
- 4 preprogrammed speed buttons
- also stepless speed adjustment
- electronic timer up to 60 minutes, LED display
- pause button for adding some ingredient
- start and stop button the same
- stainless steel finishing

VL-2 standard equipment: A tools, fixed cover in stainless steel, emergency stop.

Metos Bear 10 liter units with VL-2 panel and stainless tools

table models	Dimensions mm	Electric connection
RN10 VL-2	369x592x639	230V 1~ 0,7 kW 10A 50/60Hz
RN10 VL-2 attach. drive	369x592x639	230V 1~ 0,7 kW 10A 50/60Hz
floor models	Dimensions mm	Electric connection
RN10 VL-2	548x606x1180	230V 1~ 0,7 kW 10A 50/60Hz
RN10 VL-2 attach. drive	548x606x1180	230V 1~ 0,7 kW 10A 50/60Hz

Metos Bear 20 litres floor models	Dimensions mm	Electric connection
RN20 MK-I	566x720x1286	400/440V 0,75 kW 10A 50/60Hz
RN20 MK-I attach. drive	566x720x1286	400/440V 0,75 kW 10A 50/60Hz

METOS BEAR BOWL CAPACITIES

Model	Bowl litres	Bread dough 50%	Mashed potatoes	Whipped cream
RN10	10	4,5 kg	5 kg	4,5 litres
RN20	20	9 kg	10 kg	9 litres
B bowl	12	5 kg	6 kg	5 litres
AR30	30	12 kg	18 kg	13 litres
B bowl	15	6 kg	8 kg	7 litres
AR40	40	18 kg	24 kg	18 litres
B bowl	20	9 kg	10 kg	9 litres
AR60, AE 60	60	27 kg	36 kg	27 litres
B bowl	30	13 kg	18 kg	13 litres
AR80, AE80	80	40 kg	48 kg	36 litres
B bowl	40	20 kg	24 kg	18 litres
AR100, AE100	100	45 kg	60 kg	45 litres
B bowl	40	20 kg	24 kg	18 litres
C bowl	60	27 kg	36 kg	27 litres



Bear RN10 VL-2 table model



Bear RN10 VL-2 floor model

METOS BEAR VARIMIXERS

MK-1 with manual control: the speed is regulated steplessly and the bowl is lifted and lowered with levers. MK-I models have manual control.

MK-1 standard equipment: A tools: stainless bowl, aluminium beater, stainless hook, whip body aluminium (wires in stainless steel). Other standard equipment: stepless speed control, removable cover in stainless steel.

MK-1S model have standard stepless speed control switch as well as bowl lifting/lowering from frontpanel. 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-1 and MK-1S models.

MK-1S standard equipment: A tools, removable cover in stainless steel, timer, emergency stop.

All MK-I and MK-1S models can be ordered from factory with attachment drive and a scraper with holder.

Also available B 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	Dimensions mm	Electric connection
AR30 MK-1	520x910x1210	400/440V 1,1 kW 10A 50/60Hz
AR30 MK-1 attach. drive	520x910x1210	400/440V 1,1 kW 10A 50/60Hz
AR30 MK-1S	520x910x1210	400/440V 1,1 kW 10A 50/60Hz
AR30 MK-1S attach. drive	520x910x1210	400/440V 1,1 kW 10A 50/60Hz

Metos Bear 40 litres	Dimensions mm	Electric connection
AR40 MK-1	535x910x1210	400/440V 1,1 kW 10A 50/60Hz
AR40 MK-1 attach. drive	535x910x1210	400/440V 1,1 kW 10A 50/60Hz
AR40P MK-1 Pizza	535x910x1210	400/440V 1,85 kW 10A 50/60Hz
AR40P MK-1 Pizza attach.	535x910x1210	400/440V 1,85 kW 10A 50/60Hz
AR40 MK-1S	535x910x1210	400/440V 1,1 kW 10A 50/60Hz
AR40 MK-1S attach. drive	535x910x1210	400/440V 1,1 kW 10A 50/60Hz

Metos Bear 60 litres	Dimensions mm	Electric connection
AR60 MK-1	650x1028x1413	400/440V 1,85 kW 10A 50/60Hz
AR60 MK-1 attach. drive	650x1028x1413	400/440V 1,85 kW 10A 50/60Hz
AR60 MK-1S	650x1028x1413	400/440V 1,85 kW 10A 50/60Hz
AR60 MK-1S attach. drive	650x1028x1413	400/440V 1,85 kW 10A 50/60Hz
AR60 P Pizza	650x1028x1413	400/440V 3,0 kW 10A 50/60Hz
AR60 P Pizza attach. drive	650x1028x1413	400/440V 3,0 kW 10A 50/60Hz
AR60 MK-1S Pizza	650x1028x1413	400/440V 3,0 kW 10A 50/60Hz

Installation drawing p. 236.



Bear AR 40 MK-1S



Bear AR 60 MK-1

METOS BEAR VARIMIXER ACCESSORIES

Accessory	RN10	RN 20		AR30		AR40, AR40P and AE40		AR60, AR60P and AE60	
	10L	20L	12L	30L	15L	40L	20L	60L	30L
Bowl	X	X	X	X	X	X	X	X	X
Whip *	X	X	X	X	X	X	X	X	X
Flat beater *	X	X	X	X	X	X	X	X	X
Hook	X	X	X	X	X	X	X	X	X
Hook, pizza only for P models						X		X	
Whip, 1mm reinforced		X		X		X			X
Whip No 44b reinforced								X	
Whip s/s No. 14		X		X		X		X	
Special beater s/s		X		X		X		X	
Scraper with holder		X		X		X		X	
Scraper	X		X		X		X		X
Bowl trolley, not for AE models				X	X	X	X	X	X
Bowl trolley for AE models						X	X	X	X
Tool rack	X	X		X		X		X	
Meat mincer No 5	X								
Meat mincer No 5 with adapter		X		X		X		X	
Meat mincer No 6		X		X		X		X	
Vegetable cutter GR10	X								
B tools: (bowl, whip, flat beater and hook)			X		X		X		X

* RN10 model stainless steel, other models aluminium

Bowl



Bowl trolley



Whip



Flat beater



Hook



Whip s/s No. 14



Meat mincer



Cooking equipment





Metos Proveno – six unique models. Your choice!



All this and more with Metos Proveno.

Metos Proveno combi-kettle cooks, mixes and chills almost any kind of food. You can prepare up to 70% of all items in your menu with Metos Proveno combi-kettle. The assortment comprises six models to choose according to your needs. Wide range of options and accessories allows you to enhance the combi-kettle of your choice.



The only mixing tool with lift off scrapers for all kind of mixing. Light but strong, unique shape.



A lift off safety grid enables continuous view into kettle and adding of ingredients, water and spices while the mixer is activated.



Large and easy control panel with central dial for all settings.

METOS PROVENO

Strong hygienic auto-reverse mixer for all mixing, also whipping (140 rpm). The mixer is easy to remove thanks to the clean lifting handle. Removable scrapers. All parts are dishwasher proof. Model Basic is without mixer.

HACCP

Readiness for HACCP connection. All Provenos collect the food temperature information.

Can be connected to another Proveno combi-kettle using the same support pillar.

CSFP

Customer Specific Function Parameters
With the parameters several kettle functions can be changed independently to suit precisely your needs. You can make your combi-kettle to operate the way you want.

Safe electric tilting. 200 and 300 l kettles have strong hydraulic tilting. Safety functions and withdrawal function as standard.

Robust stainless steel lid. All parts are removable and dishwasher proof. Basic and Combi models come with a solid lid, Combi Pro, Cool, Cool Pro and Chill Pro have a safety grid lid as standard.

Easy to use panel with "Press-And-Select"-logic and central dial. A self explanatory display. With the CSFP parameters kettle functions can be changed to suit needs.

Handy control pillar tray comes as standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

Multistep mixing programmes tested by professional chefs in all Provenos with mixer.

Hand shower (warm/cold water) is standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

TempGuard

TempGuard – Intelligent food temperature control is standard in all Proveno models. Food temperature control, Proving Control, Burn Prevent Control and Automatic ½-energy function.

METOS PROVENO TEMPGUARD

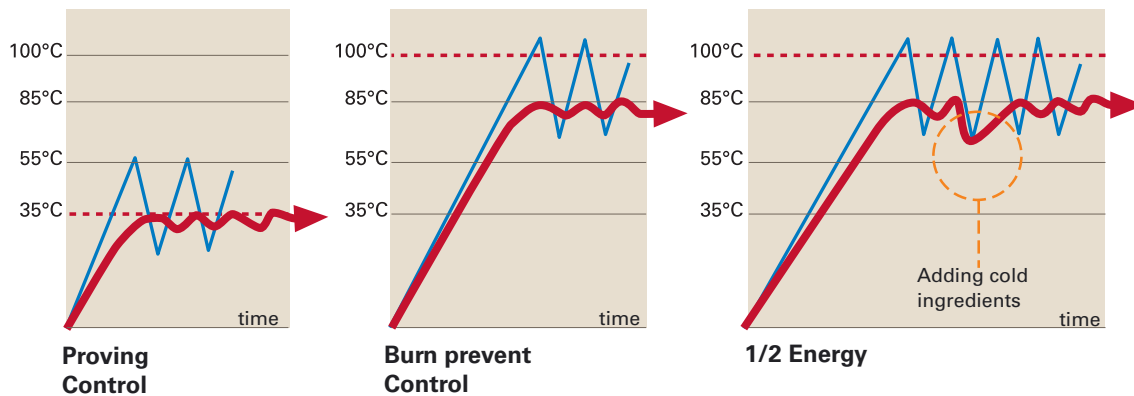
TempGuard

with food temperature control is standard in all Provenos

The food temperature is shown on the display all the time during cooking and cooling. It can be registered automatically for HACCP during the whole process with the optional Proveno SafeTemp programme.



- proving of dough at accurate proving temperature is safe and easy
- BurnPrevent Control for better cooking quality and extremely easy cleaning
- Energy savings: full power only when needed, otherwise always only half-power. No settings, fully automatic
- No continuous adjusting of the temperature – TempGuard reacts to temperature changes automatically
- More even and faster cooking



— Traditional kettle: the kettle inner surface temperature on the display, the exact food temperature is unknown
 — TempGuard: the exact food temperature is known and it guides the heating of the kettle



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



Full load of mashed potatoes by pushing a button (preset programme).



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

Metos Proveno functional descriptions

Multifunctional timer: separate timer, programmable cooking time, programmable mixing time, programmed cooking and mixing time simultaneously, programmable start time, information of power failure and safety functions, automatic Cook & Hold at preset temperature, possibility to shorten the mixing programme's mixing time. Standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

Automatic food water filling: adjustable customer specific bypass of water before filling for food production, water filling and measuring without supervision, manual filling with push button (litres continuously on display). Standard in Combi Pro, Cool Pro and Chill Pro models.

Automatic cooling (C2): set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Food temperature continuously on display. Automatic quenching before drainage. Cooling can be interrupted, stopped or target temperature changed during cooling. Automatic stop when the product is not cooled down further with available cooling media, safety functions to avoid unintentional cooling. Cool & Hold function keeps the food at set temperature. Cooling media can be tap water or ice water from separate ice builder. Standard in Cool and Cool Pro models.

EasyRun programming: programmable fully automatic process without user supervision. Automatic "first water" drainage, automatic fresh water filling for food, mixing and heating starts fully automatically at preset time. Programmable cooking time, automatic Cook & Hold at preset temperature. Safety functions for electricity and water failures. If the process is delayed, it is shown on the display. Standard in Cool Pro and Chill Pro models.

Metos Proveno cooling solutions

Manual cooling (C1) with tap water: user connects hose to water inlet and sets the water faucet's and steam jacket's water inlet and outlet valves to the right position before and after cooling. Option for Basic, Combi and Combi Pro models.

Automatic cooling (C2) with tap water is standard in Cool and Cool Pro models. Set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Cool&Hold function.

Automatic ice water cooling (C3) Combi-kettle ready to be connected to an external ice builder. Cooled water circulates between the ice builder and the kettle's steam jacket (closed circulation). Option for Cool and Cool Pro models.

Automatic two-phase cooling (C5). Cooling starts with tap water, when temperature difference is big and switches over to ice water cooling, when the difference has decreased. Option for Cool and Cool Pro models.

Automatic SmartIce chilling (C4) (for Chill Pro SCE and Chill Pro DCE). Combi-kettle ready to be connected to external SmartIce chilling system. DCE-model with special Climatic mixing tool and SmartIce lid.

SmartIce is liquid, pumpable ice – mixture of water, food production proof substances and alcohol that prevents ice crystals to create big solid particles and keeps it in liquid form. SmartIce can circulate in the kettle's steam jacket (SCE) or also in a special Climatic mixing tool (DCE-model). With the help of the SmartIce system you can beat all existing chilling norms by far, for example 200 litre goulash from +98°C to +3°C in about 45 minutes!

SCE = SmartIce circulates in kettle's steam jacket

DCE = SmartIce circulates in kettle's steam jacket and special Climatic mixing tool.



Proveno crumbs and cooks minced meat in minutes. You can make Bolognese sauce from start to finish in the same unit.



Cook, cool and whip. Less manual work, less food transfer, less appliances to clean. Pictured berry parfait.



An even whipping result quickly.



Metos Proveno Basic – kettle without mixer

Proveno Basic is high class cooking kettle without a mixer. Accurate temperature control (TempGuard) is important and gives you great advantages. Cooking is even, food does not burn, energy can be saved and cleaning of kettle is child's play. With help of wide range of options and accessories you can create the specification that you need. Proveno Basic is always ready for controlled and safe cooking.

Standard:

- **removable solid lid**
- **HACCP readiness**
- **food water filling**
- **TempGuard**
- **volume stick**

Options:

- installation frames
- lift off safety grid lid
- hand shower
- control pillar tray
- AutoPack (multifunctional timer, automatic water filling)
- manual cooling
- SafeTemp programme package
- SafeTemp connection package



TempGuard

METOS PROVENO BASIC



- intelligent TempGuard food temperature control
- large ergonomic control panel
- buttons and central dial with safety functions
- food temperature display (mixing equals temperature differences)
- electric tilting with safety functions by pressing a button
- temperature range 0-120°C (suitable for also proving)

Metos Proveno Basic

Electric	Dimensions mm	El. connection
Metos Proveno Basic 40E	1037x620x900/1150*	400/440V 3~ 12 kW 20A 50/60Hz
Metos Proveno Basic 60E	1037x620x900/1150*	400/440V 3~ 16 kW 25A 50/60Hz
Metos Proveno Basic 80E	1144x690x900/1150*	400/440V 3~ 20 kW 32A 50/60Hz
Metos Proveno Basic 100E	1144x690x900/1150*	400/440V 3~ 20 kW 32A 50/60Hz
Metos Proveno Basic 150E	1350x920x900/1150*	400/440V 3~ 24 kW 35A 50/60Hz
Metos Proveno Basic 200E	1350x920x900/1150*	400/440V 3~ 34 kW 50A 50/60Hz
Metos Proveno Basic 300E	1550x1160x900/1150*	400/440V 3~ 48 kW 70A 50/60Hz

Steam heated	Dimensions mm	El. connection	Steam consumption
Metos Proveno Basic 40S	1037x620x900/1150*	230V 1~ 0,3 kW 16A 50/60Hz	12 kg/h
Metos Proveno Basic 60S	1037x620x900/1150*	230V 1~ 0,3 kW 16A 50/60Hz	18 kg/h
Metos Proveno Basic 80S	1144x690x900/1150*	230V 1~ 0,3 kW 16A 50/60Hz	24 kg/h
Metos Proveno Basic 100S	1144x690x900/1150*	230V 1~ 0,3 kW 16A 50/60Hz	30 kg/h
Metos Proveno Basic 150S	1350x920x900/1150*	230V 1~ 0,3 kW 16A 50/60Hz	45 kg/h
Metos Proveno Basic 200S	1350x920x900/1150*	400/440V 3~ 0,5 kW 16A 50/60Hz	60 kg/h
Metos Proveno Basic 300S	1550x1160x900/1150*	400/440V 3~ 0,5 kW 16A 50/60Hz	90 kg/h

*kettle height/support height

Installation drawings on page 237.

Installation frames

Surface installation frame control pillar 40-300
Surface installation frame support pillar 40-300
Sub surface installation frame control pillar 40-300
Sub surface installation frame support pillar 40-300

Factory order options

AutoPack* 40-100
AutoPack* 150-300
Hand shower
Lift off safety grid lid 40-60
Lift off safety grid lid 80-100
Lift off safety grid lid 150-200
Lift off safety grid lid 300
Tap-water cooling, manual (C1)

Retrofit options

Lift off safety grid lid 40-60 retrofit
Lift off safety grid lid 80-100 retrofit
Lift off safety grid lid 150-200 retrofit
Lift off safety grid lid 300 retrofit

Accessory

Control pillar tray



Proveno Basic kettle has a solid lid as standard, safety grid lid available optionally.

*AutoPack = multifunctional timer, automatic water filling



Metos **Proveno** **Combi** – combi-kettle with mixer

A combi-kettle with an integrated mixer and unique basic features for cooking and mixing of almost any kind of food. Mixing during the cooking gives great advantages. Proveno Combi offers this for you and frees your time for the essentials. With Proveno Combi you can do a remarkable amount of all mixing work in your kitchen and reduce physical workload by minimizing heavy food transfers from one appliance to another.

Standard:

- **integrated bottom type mixer**
- **mixer tool with detachable scrapers**
- **removable solid lid**
- **HACCP readiness**
- **food water filling**
- **TempGuard**
- **volume stick**

Options:

- installation frames
- lift off safety grid
- hand shower
- control pillar tray
- AutoPack (multifunctional timer, automatic water filling)
- manual cooling C1
- SafeTemp programme package
- SafeTemp connection package



TempGuard



METOS PROVENO COMBI



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- safety functions

Metos Proveno Combi

Electric	Dimensions mm	El. connection
Metos Proveno Combi 40E	1037x620x900/1150*	400/440V 3~ 12,75 kW 25A 50/60Hz
Metos Proveno Combi 60E	1037x620x900/1150*	400/440V 3~ 16,75 kW 32A 50/60Hz
Metos Proveno Combi 80E	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno Combi 100E	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno Combi 150E	1350x920x900/1150*	400/440V 3~ 25,5 kW 50A 50/60Hz
Metos Proveno Combi 200E	1350x920x900/1150*	400/440V 3~ 35,5 kW 63A 50/60Hz
Metos Proveno Combi 300E	1550x1160x900/1150*	400/440V 3~ 49,5 kW 100A 50/60Hz

Steam heated	Dimensions mm	El. connection	Steam consumption
Metos Proveno Combi 40S	1037x620x900/1150*	230V 1~ 1 kW 16A 50/60Hz	12 kg/h
Metos Proveno Combi 60S	1037x620x900/1150*	230V 1~ 1 kW 16A 50/60Hz	18 kg/h
Metos Proveno Combi 80S	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	24 kg/h
Metos Proveno Combi 100S	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	30 kg/h
Metos Proveno Combi 150S	1350x920x900/1150*	230V 1~ 1,8 kW 16A 50/60Hz	45 kg/h
Metos Proveno Combi 200S	1350x920x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	60 kg/h
Metos Proveno Combi 300S	1550x1160x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	90 kg/h

*kettle height/support height

Installation drawings on page 237.

Installation frames

- Surface installation frame control pillar 40-300
- Surface installation frame support pillar 40-300
- Sub surface installation frame control pillar 40-300
- Sub surface installation frame support pillar 40-300

Factory order options

- AutoPack* 40-100
- AutoPack* 150-300
- Hand shower
- Lift off safety grid lid 40-60
- Lift off safety grid lid 80-100
- Lift off safety grid lid 150-200
- Lift off safety grid lid 300
- Tap-water cooling, manual (C1)

Retrofit options

- Lift off safety grid lid 40-60 retrofit
- Lift off safety grid lid 80-100 retrofit
- Lift off safety grid lid 150-200 retrofit
- Lift off safety grid lid 300 retrofit

Accessories

- Control pillar tray



Heavy masses (pictured minced meat) are mixed and cooked quickly and easily. Press the button instead of standing in greasy smoke and crumbing manually.

*AutoPack = multifunctional timer, automatic water filling

Metos **Proveno** **Combi Pro** – combi- kettle with automatic functions

A combi-kettle with an integrated mixer and plenty of automatic functions to ease your work. You can trust Proveno Combi Pro to work on its own and meanwhile do other important things. Proveno Combi Pro remembers, reminds you and takes care of things for you. Reduce stress and hurry and increase your chances to make success.

Standard:

- **integrated bottom type mixer**
- **mixer tool with detachable scrapers**
- **AutoPack (multifunctional timer, automatic water filling)**
- **lift off safety grid lid**
- **hand shower**
- **control pillar tray**
- **HACCP readiness**
- **TempGuard**
- **volume stick**

Options:

- installation frames
- EasyRun programming
- manual cooling C1
- SafeTemp programme package
- SafeTemp connection package



TempGuard



METOS PROVENO COMBI PRO



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- automatic food water filling by pressing a button saves time
- safety functions

Metos CombiPro

Electric	Dimensions mm	El. connection
Metos Proveno CombiPro 40E	1037x620x900/1150*	400/440V 3~ 12,75 kW 25A 50/60Hz
Metos Proveno CombiPro 60E	1037x620x900/1150*	400/440V 3~ 16,75 kW 32A 50/60Hz
Metos Proveno CombiPro 80E	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno CombiPro 100E	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno CombiPro 150E	1350x920x900/1150*	400/440V 3~ 25,5 kW 50A 50/60Hz
Metos Proveno CombiPro 200E	1350x920x900/1150*	400/440V 3~ 35,5 kW 63A 50/60Hz
Metos Proveno CombiPro 300E	1550x1160x900/1150*	400/440V 3~ 49,5 kW 100A 50/60Hz

Steam heated	Dimensions mm	El. connection	Steam consumption
Metos Proveno CombiPro 40S	1037x620x900/1150*	230V 1~ 1 kW 16A 50/60Hz	12 kg/h
Metos Proveno CombiPro 60S	1037x620x900/1150*	230V 1~ 1 kW 16A 50/60Hz	18 kg/h
Metos Proveno CombiPro 80S	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	24 kg/h
Metos Proveno CombiPro 100S	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	30 kg/h
Metos Proveno CombiPro 150S	1350x920x900/1150*	230V 1~ 1,8 kW 16A 50/60Hz	45 kg/h
Metos Proveno CombiPro 200S	1350x920x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	60 kg/h
Metos Proveno CombiPro 300S	1550x1160x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	90 kg/h

*kettle height/support height

Installation drawings on page 237.

Installation frames

Surface installation frame control pillar 40-300
Surface installation frame support pillar 40-300
Sub surface installation frame control pillar 40-300
Sub surface installation frame support pillar 40-300

Factory order options

EasyRun programming
Tap-water cooling, manual (C1)



The easily accessed shockproof spray gun for cleaning. Filling water into the kettle through a separate filling tap. Thanks to the BurnPrevent Control the dirt vanishes when it sees the spray gun.



Metos **Proveno Cool** – combi-kettle with fully automatic cooling

A combi-kettle with an integrated mixer and fully automatic cooling. For customers who need a cooling function for a wide variety of food. Cooling is an essential function and with a Proveno Cool combi-kettle you can make hot and cold food in turns whenever needed. Direct contact cooling and continuous mixing make the most effective way to cool your food in a fast and safe way.

Standard:

- **integrated bottom type mixer**
- **mixer tool with detachable scrapers**
- **fully automatic cooling C2**
- **lift off safety grid lid**
- **hand shower**
- **control pillar tray**
- **HACCP readiness**
- **food water filling**
- **TempGuard**
- **volume stick**

Options:

- installation frames
- ice water cooling C3
- two phase cooling C5
- SafeTemp programme package
- SafeTemp connection package



TempGuard



METOS PROVENO COOL



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- fully automatic cooling to set food temperature
- Cool & Hold function
- safety functions

Metos Proveno Cool

Electric

	Dimensions mm	El. connection
Metos Proveno Cool 40E	1037x620x900/1150*	400/440V 3~ 12,75 kW 25A 50/60Hz
Metos Proveno Cool 60E	1037x620x900/1150*	400/440V 3~ 16,75 kW 32A 50/60Hz
Metos Proveno Cool 80E	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno Cool 100E	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno Cool 150E	1350x920x900/1150*	400/440V 3~ 25,5 kW 50A 50/60Hz
Metos Proveno Cool 200E	1350x920x900/1150*	400/440V 3~ 35,5 kW 63A 50/60Hz
Metos Proveno Cool 300E	1550x1160x900/1150*	400/440V 3~ 49,5 kW 100A 50/60Hz

Steam heated

	Dimensions mm	El. connection	Steam consumption
Metos Proveno Cool 40S	1037x620x900/1150*	230V 1~ 1 kW 16A 50/60Hz	12 kg/h
Metos Proveno Cool 60S	1037x620x900/1150*	230V 1~ 1 kW 16A 50/60Hz	18 kg/h
Metos Proveno Cool 80S	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	24 kg/h
Metos Proveno Cool 100S	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	30 kg/h
Metos Proveno Cool 150S	1350x920x900/1150*	230V 1~ 1,8 kW 16A 50/60Hz	45 kg/h
Metos Proveno Cool 200S	1350x920x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	60 kg/h
Metos Proveno Cool 300S	1550x1160x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	90 kg/h

*kettle height/support height

Installation drawings on page 237.

Installation frames

Surface installation frame control pillar 40-300
 Surface installation frame support pillar 40-300
 Sub surface installation frame control pillar 40-300
 Sub surface installation frame support pillar 40-300

Factory order options

Ice water cooling (C3)
 Two phase cooling (C5)

Retrofit options

Ice water upgrade kit from C2 to C3



Cook, cool and whip. Serve immediately. Pictured berry parfait. Tastes good without hurting your shoulders.



Metos **Proveno** **Cool Pro** – combi-kettle all-in-one

A versatile combi-kettle with an integrated mixer and plenty of work and time saving extra features and fully automatic cooling. Proveno Cool Pro is a real multifunctional appliance that does a lot for you from the start to finish. What you really need to do is only to add ingredients and spices and taste. Proveno Cool Pro does the rest for you and makes sure of your success – every day!

Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers
- automatic water filling
- multifunctional timer
- fully automatic cooling C2
- EasyRun programming
- lift off safety grid lid
- hand shower
- control pillar tray
- HACCP readiness
- TempGuard
- volume stick

Options:

- installation frames
- ice water cooling C3
- two phase cooling C5
- SafeTemp programme package
- SafeTemp connection package



TempGuard



METOS PROVENO COOL PRO



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- automatic food water filling by pressing a button saves time
- fully automatic cooling to set food temperature
- Cool & Hold function
- EasyRun programming – fully automatic process
- safety functions

Metos Proveno CoolPro

Electric	Dimensions mm	El. connection
Metos Proveno CoolPro 40E	1037x620x900/1150*	400/440V 3~ 12,75 kW 25A 50/60Hz
Metos Proveno CoolPro 60E	1037x620x900/1150*	400/440V 3~ 16,75 kW 32A 50/60Hz
Metos Proveno CoolPro 80E	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno CoolPro 100E	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno CoolPro 150E	1350x920x900/1150*	400/440V 3~ 25,5 kW 50A 50/60Hz
Metos Proveno CoolPro 200E	1350x920x900/1150*	400/440V 3~ 35,5 kW 63A 50/60Hz
Metos Proveno CoolPro 300E	1550x1160x900/1150*	400/440V 3~ 49,5 kW 100A 50/60Hz

Steam heated	Dimensions mm	El. connection	Steam consumption
Metos Proveno CoolPro 40S	1037x620x900/1150*	230V 1~ 1 kW 16A 50/60Hz	12 kg/h
Metos Proveno CoolPro 60S	1037x620x900/1150*	230V 1~ 1 kW 16A 50/60Hz	18 kg/h
Metos Proveno CoolPro 80S	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	24 kg/h
Metos Proveno CoolPro 100S	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	30 kg/h
Metos Proveno CoolPro 150S	1350x920x900/1150*	230V 1~ 1,8 kW 16A 50/60Hz	45 kg/h
Metos Proveno CoolPro 200S	1350x920x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	60 kg/h
Metos Proveno CoolPro 300S	1550x1160x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	90 kg/h

*kettle height/support height

Installation drawings on page 237.

Installation frames

Surface installation frame control pillar 40-300
Surface installation frame support pillar 40-300
Sub surface installation frame control pillar 40-300
Sub surface installation frame support pillar 40-300

Factory order options

Ice water cooling (C3)
Two phase cooling (C5)

Retrofit options

Ice water upgrade kit from C2 to C3



Select water amount and press the button – that's all. Proveno adds the right amount of water to food. The only calculation left for you is how much time did you save – again!

Metos **Proveno** **Chill Pro** – combi-kettle for SmartIce chilling



A combi-kettle with an integrated mixer ready for revolutionary SmartIce chilling system that cools even large volumes of liquid or semi-liquid food safely and fast, beating all existing chilling norms. SmartIce is pumpable ice that circulates in the kettle's steam jacket and also in a special Climatic mixing tool (DCE-model) cooling down your food extremely fast down to +3°C. SmartIce system is ideal for large cook&chill units and customers who need to chill large volumes of food down to +3°C storing temperatures.

Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers (SCE)
- chilling Climatic mixer tool (DCE model)
- SmartIce lid (DCE model)
- automatic water filling
- multifunctional timer
- fully automatic cooling C4
- EasyRun programming
- lift off safety grid lid
- hand shower
- control pillar tray
- HACCP readiness
- TempGuard
- volume stick

Options:

- installation frames
- SafeTemp programme package
- SafeTemp connection package



TempGuard



With Climatic mixing tool you can beat all chilling norms by far.

METOS PROVENO CHILL PRO



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- automatic food water filling by pressing a button saves time
- fully automatic cooling to set food temperature
- Cool & Hold function
- EasyRun programming – fully automatic process
- safety functions

Metos Proveno ChillPro

Electric		Dimensions mm	El. connection
Metos Proveno ChillPro 80E	SCE	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno ChillPro 100E	SCE	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno ChillPro 150E	SCE	1350x920x900/1150*	400/440V 3~ 25,5 kW 50A 50/60Hz
Metos Proveno ChillPro 200E	SCE	1350x920x900/1150*	400/440V 3~ 35,5 kW 63A 50/60Hz
Metos Proveno ChillPro 300E	SCE	1550x1160x900/1150*	400/440V 3~ 49,5 kW 100A 50/60Hz
Metos Proveno ChillPro 80E	DCE	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno ChillPro 100E	DCE	1144x690x900/1150*	400/440V 3~ 20,75 kW 40A 50/60Hz
Metos Proveno ChillPro 150E	DCE	1350x920x900/1150*	400/440V 3~ 25,5 kW 50A 50/60Hz
Metos Proveno ChillPro 200E	DCE	1350x920x900/1150*	400/440V 3~ 35,5 kW 63A 50/60Hz
Metos Proveno ChillPro 300E	DCE	1550x1160x900/1150*	400/440V 3~ 49,5 kW 100A 50/60Hz

Steam heated		Dimensions mm	El. connection	Steam consumption
Metos Proveno ChillPro 80S	SCE	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	24 kg/h
Metos Proveno ChillPro 100S	SCE	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	30 kg/h
Metos Proveno ChillPro 150S	SCE	1350x920x900/1150*	230V 1~ 1,8 kW 16A 50/60Hz	45 kg/h
Metos Proveno ChillPro 200S	SCE	1350x920x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	60 kg/h
Metos Proveno ChillPro 300S	SCE	1550x1160x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	90 kg/h
Metos Proveno ChillPro 80S	DCE	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	24 kg/h
Metos Proveno ChillPro 100S	DCE	1144x690x900/1150*	230V 1~ 1 kW 16A 50/60Hz	30 kg/h
Metos Proveno ChillPro 150S	DCE	1350x920x900/1150*	230V 1~ 1,8 kW 16A 50/60Hz	45 kg/h
Metos Proveno ChillPro 200S	DCE	1350x920x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	60 kg/h
Metos Proveno ChillPro 300S	DCE	1550x1160x900/1150*	400/440V 3~ 2 kW 16A 50/60Hz	90 kg/h

*kettle height/support height

Installation drawings on page 237.

Installation frames

- Surface installation frame control pillar 40-300
- Surface installation frame support pillar 40-300
- Sub surface installation frame control pillar 40-300
- Sub surface installation frame support pillar 40-300

SCE = SmartIce circulates in kettle's steam jacket
 DCE = SmartIce circulates in kettle's steam jacket and special Climatic mixing tool.

For DCE model mixer tool with detachable scrapers is an accessory.



Proveno Chill Pro DCE with SmartIce lid.

METOS PROVENO ACCESSORIES AND OPTIONS FOR ALL PROVENO MODELS

Accessories

- Strainer plate 40-60
- Strainer plate 80-100
- Strainer plate 150-200
- Strainer plate 300
- Strainer plate extension 300
- Pouring adapter 150-200
- Pouring adapter 300
- Whipping grid 40-60
- Whipping grid 80-100
- Whipping grid 150-200
- Whipping grid 300
- Volumestick 40
- Volumestick 60
- Volumestick 80
- Volumestick 100
- Volumestick 150
- Volumestick 200
- Volumestick 300
- Multipurpose trolley MPT-450

HACCP

- HACCP programme package SafeTemp
- HACCP connection package SafeTemp

Factory order options

- Draw off tap D1-std
- Draw off tap D2-B/AUS SMS63



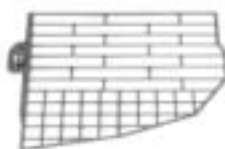
Two-part strainer (300 l). Additional part is used when necessary.



With the help of the MPT-450 multipurpose trolley it is easy to empty the kettle. The height of the container can be adjusted.



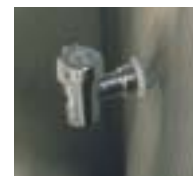
Strainer plate



Whipping grid



Pouring adapter



Draw off tap



Sub surface installation frame support pillar



Sub surface installation frame control pillar



Surface installation frame support pillar



Surface installation frame control pillar

METOS PROVENO COMPARISON OF MODELS

X = standard O = option – = not available

Feature	Basic	Combi	Combi Pro	Cool	Cool Pro	Chill Pro
Support pillar/Transport support pillar	X	X	X	X	X	X
Installation frames	O	O	O	O	O	O
Detachable solid lid	X	X	–	–	–	–
Detachable safety grid lid	O	O	X	X	X	X model SCE
SmartIce lid	–	–	–	–	–	X model DCE
Bottom type mixer, detachable scrapers	–	X	X	X	X	X model SCE
Cooling SmartIce mixer	–	–	–	–	–	X model DCE
Hand shower	O	O	X	X	X	X
Draw off tap	O	O	O	O	O	O
Control pillar tray	O	O	X	X	X	X
Volume stick	X	X	X	X	X	X
AutoPack: multifuc.timer+automatic food water filling	O	O	X	–	X	X
Multifunctional timer	– *	– *	X	X	X	X
Automatic food water filling	– *	– *	X	–	X	X
Manual food water filling	X	X	–	X	–	–
TempGuard food temperature control	X	X	X	X	X	X
EasyRun programming	–	–	O	–	X	X
Manual cooling (C1)	O	O	O	–	–	–
Automatic cooling (C2)	–	–	–	X	X	X
Ice water cooling connections (C3)	–	–	–	O	O	–
Two-phase cooling (C5)	–	–	–	O	O	–
SmartIce cooling (C4)	–	–	–	–	–	X
HACCP facility	X	X	X	X	X	X
HACCP programme package	O	O	O	O	O	O
HACCP connection package	O	O	O	O	O	O
	Basic	Combi	Combi Pro	Cool	Cool Pro	Chill Pro

*With AutoPack, not separately.





Proveno models ready for HACCP!

All Proveno kettles have HACCP retrofit facilities as standard. Food temperature information among other relevant production data can be easily downloaded to the SafeTemp software, where you can make an HACCP document with all necessary information and remarks that are relevant to HACCP.

SafeTemp software features:

- production process planning
- HACCP reports as graphical diagrams or number sheets
- Date, time, appliance ID, batch number, responsible person, distribution route, place for remarks
- Customer specific risk temperature zone can be set
- Document library with customer specific AutoDelete and EasyFind functions
- Language setting: English, German, Danish, Swedish, and Finnish
- All data in XML format for easy use in another software

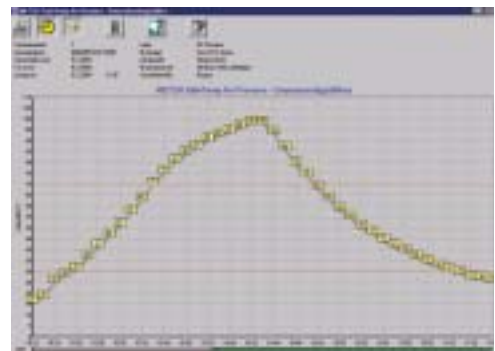
For complete system you need:

- 1 pc SafeTemp programme package
- 1 pc SafeTemp connection package per each kettle that will be connected to network
- tested network enabling RS485-data transfer between kettles and PC

Programme package content: SafeTemp software on CD-rom, RS485 converter, D9/D25-cable

Connection package content: communication card to kettle pillar, cabling in a pillar with ready to connect RJ45 plug.

1 meter free cable with RJ45 plugs must be reserved for input/output connections inside kettle's control pillar.



Proveno SafeTemp programme





Metos **Culino** & **Culino Combi**

The totally renewed Culino and Culino Combi Kettles are reliable and safe choices for every professional kitchen's food production. A set of versatile functions make kitchen work even easier. A lot of labor time can be saved when there is one appliance for cooking, mixing and optional chilling. The integrated bottom mixer makes the Culino Combi Kettle a welcome, flexible tool for all chefs in today's busy kitchens.



The easy to read control panel has large press buttons and ergonomic positioning.

The optional Safety Grid Lid enables continuous view of food, also giving the Chef a choice of adding food directly to the kettle without stopping the mixing functions. The whole lid, which comes standard, can be easily removed for cleaning.

A robust, service free, auto-reverse mixing arm is used in all operations. This mixing arm ensures all parts of the food gets mixed, and temperature is properly distributed.



METOS CULINO AND CULINO COMBI KETTLES

The Integrated bottom mixer stays "out of the way" of the Chefs using the Culino.

The mixing arm holds its place, while the kettle is tilted, and is easy to lift off and clean, with its removable scrapers, in the dishwasher. The basic Culino-kettle comes without a mixer.

The New Culino can be integratedly installed with other Proveno or Culino kettles, saving valuable kitchen space.

Electric tilting is safe and easy to use for all size chefs. 300 l models come with hydraulic tilting.

Robust stainless steel lid. The solid lid is standard and a safety grid lid is optional and allows for adding ingredients, water and spices while the mixer is active. All parts of the lid assembly are removable for easy cleaning.

Optional Integrated hand shower.

Clear and easy to understand push button controls and safety stop.





Metos Culino

The electronic temperature control and display ensures accurate settings for the chef. Smooth electric tilting makes decanting easy and a fully insulated kettle body saves your kitchen energy while improving workplace safety.



Handshower is an option for Culino and Culino Combi.



CULINO, electric	Measures mm	El. connection
Culino 40E	1047x620x1020	400/440V3~ 12 kW 20A 50/60Hz
Culino 60E	1047x620x1020	400/440V3~ 12 kW 20A 50/60Hz
Culino 80E (2006)	1154x690x1020	400/440V3~ 16 kW 25A 50/60Hz
Culino 100E	1154x690x1020	400/440V3~ 16 kW 25A 50/60Hz
Culino 150E	1360x940x1040	400/440V3~ 20 kW 32A 50/60Hz
Culino 200E (2006)	1360x940x1040	400/440V3~ 30 kW 50A 50/60Hz
Culino 300E	1560x1165x1040	400/440V3~ 40 kW 63A 50/60Hz

CULINO, steam	Measures mm	El. connection
Culino 40S	1047x620x1020	1~ 0,3 kW 16A 50/60Hz
Culino 60S	1047x620x1020	1~ 0,3 kW 16A 50/60Hz
Culino 80S	1154x690x1020	1~ 0,3 kW 16A 50/60Hz
Culino 100S	1154x690x1020	1~ 0,3 kW 16A 50/60Hz
Culino 150S	1360x940x1040	1~ 0,3 kW 16A 50/60Hz
Culino 200S	1360x940x1040	1~ 0,3 kW 16A 50/60Hz
Culino 300S	1560x1165x1040	3~ 0,5 kW 16A 50/60Hz

Installation drawings on pages 238-239.

Installation frames

Surface installation frame, control pillar 40-100
Surface installation frame, control pillar 150-300
Surface installation frame, support pillar 40-300
Sub-surface inst. frame, control pillar 40-100
Sub-surface inst. frame, control pillar 150-300
Sub-surface inst. frame, support pillar 40-300

Factory options

Automatic water filling
Handshower
Timer
Cooling
HACCP facilities
Safe Temp-connection package
Draw-off tap D1-std

Accessories

Strainer plate Metos Culino 40-60
Strainer plate Metos Culino 80-100
Strainer plate Metos Culino 150-200
Strainer plate Metos Culino 300
Strainer plate extension Metos Culino 300
Pouring adapter Metos Culino 150-200
Pouring adapter Metos Culino 300
Safe Temp-connection package
HACCP programme package SafeTemp

Metos Culino Combi

Kettle features an integrated mixer for versatile food production of both hot and cold food. When equipped with optional cooling, the Culino Combi makes a complete process from start to finish. Cook, Mix & Chill! Metos Culino Combi adapts to your needs and enables you to develop your food production programs.

The Bottom mixer is easy to use. It can gently mix soups, mash potatoes or root vegetables, crush and “brown” minced meat or even make a bread dough. Automatic mixing programs make many dishes a 1 button operation, while maintaining the flexibility needed for any recipe your chef may have.



CULINO COMBI, el.	Measures mm	El. connection
Culino Combi 40E	1047x620x1020	400/440V3~ 12,75 kW 25A 50/60Hz
Culino Combi 60E	1047x620x1020	400/440V3~ 12,75 kW 25A 50/60Hz
Culino Combi 80E	1154x690x1020	400/440V3~ 16,75 kW 32A 50/60Hz
Culino Combi 100E	1154x690x1020	400/440V3~ 16,75 kW 32A 50/60Hz
Culino Combi 150E	1360x940x1040	400/440V3~ 21,5 kW 40A 50/60Hz
Culino Combi 200E	1360x940x1040	400/440V3~ 31,5 kW 69A 50/60Hz
Culino Combi 300E	1560x1165x1040	400/440V3~ 41,5 kW 80A 50/60Hz

CULINO COMBI, steam	Measures mm	El. connection
Culino Combi 40S	1047x620x1020	1~ 1,0 kW 16A 50/60Hz
Culino Combi 60S	1047x620x1020	1~ 1,0 kW 16A 50/60Hz
Culino Combi 80S	1154x690x1020	1~ 1,0 kW 16A 50/60Hz
Culino Combi 100S	1154x690x1020	1~ 1,0 kW 16A 50/60Hz
Culino Combi 150S	1360x940x1040	1~ 1,8 kW 16A 50/60Hz
Culino Combi 200S	1360x940x1040	1~ 1,8 kW 16A 50/60Hz
Culino Combi 300S	1560x1165x1040	3~ 2,0 kW 16A 50/60Hz

Installation drawings on pages 238-239.

Installation frames

Surface installation frame, control pillar 40-100
Surface installation frame, control pillar 150-300
Surface installation frame, support pillar 40-300
Sub-surface inst. frame, control pillar 40-100
Sub-surface inst. frame, control pillar 150-300
Sub-surface inst. frame, support pillar 40-300

Factory options

Lid with safety grid Metos Culino 40-60
Lid with safety grid Metos Culino 80-100
Lid with safety grid Metos Culino 150-200
Lid with safety grid Metos Culino 300
Automatic water filling
Handshower
Timer
Cooling
HACCP facilities
Safe Temp-connection package
Draw-off tap D1-std

Accessories

Strainer plate Metos Culino 40-60
Strainer plate Metos Culino 80-100
Strainer plate Metos Culino 150-200
Strainer plate Metos Culino 300
Strainer plate extension Metos Culino 300
Pouring adapter Metos Culino 150-200
Pouring adapter Metos Culino 300
Whipping grid Metos Culino 40-60
Whipping grid Metos Culino 80-100
Whipping grid Metos Culino 150-200
Whipping grid Metos Culino 300
Lid with safety grid, retrofit Metos Culino 40-60
Lid with safety grid, retrofit. Metos Culino 80-100
Lid with safety grid, retrofit. Metos Culino 150-200
Lid with safety grid, retrofit. Metos Culino 300
Safe Temp-connection package
HACCP programme package SafeTemp

METOS VIKING

Metos Viking kettle is an efficient and userfriendly basic kettle for almost all types of professional kitchens. Thanks to the large steam jacket up to the kettle's upper rim soups, sauces and many other products will be cooked fast and electrical tilting makes unloading easy. Viking-kettles can be installed in line without support pillar in the middle which saves space in a kitchen.

- construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)
- stepless temperature control, max. +120 °C
- max. working pressure in steam jacket 1,0 bar
- electrical tilting

Standard equipment

- separate lid (150-200 l with hinged lid)
- water faucet (cold water)
- measuring stick
- hook for accessories on left and right pillar (single kettle)



METOS VIKING COMBI

Metos Viking Combi is a basic cooking kettle with powerful integrated mixing device for versatile and professional food production. With the of mixer many dishes can be cooked from start to the end in one unit without any food transfer. Mixing assists heat transfer and food is cooked fast and more even. Hard manual mixing work is a thing of a past. Unique mixing features enable for example crushing of minced meat and mashing of potatoes for purés.

- construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)
- stepless temperature control, max. +120 °C
- max. working pressure in steam jacket 1,0 bar
- electrical tilting
- integrated mixer: stepless mixing speed control (20-110 rpm), two mixing programmes (gentle mixing, hard mixing)
- autoreverse mixing
- mixing tool with removable scrapers

Standard equipment

- hinged removable solid lid
- water faucet (cold water)
- measuring stick
- hook for accessories on left and right pillar (single kettle)



METOS VIKING AND VIKING COMBI



A hinged lid is standard in 150-200 litre Viking-kettles and available as an option in smaller kettles.



Viking Combi kettle can be fitted with a safety grid lid as an option.

Metos	Volume l	Dimensions mm	400V3~PE 50Hz
Viking 40E	40	1047x650x1020	9 kW 16A
Viking 60E	60	1047x650x1020	10,5 kW 20A
Viking 80E	80	1154x750x1020	12 kW 20A
Viking 100E	100	1154x750x1020	16 kW 25A
Viking 150E	150	1360x920x1040	20 kW 32A
Viking 200E	200	1360x920x1040	30 kW 50A

Also 440V3~PE 60Hz available.

Factory options for Viking kettle

Hinged lid Metos Viking 40-60

Hinged lid Metos Viking 80-100

Metos	Volume l	Dimensions mm	400V3~PE 50Hz
Viking Combi 40E	40	1047x730x1020	9,75 kW 20A
Viking Combi 60E	60	1047x730x1020	11,25 kW 25A
Viking Combi 80E	80	1154x780x1020	12,75 kW 25A
Viking Combi 100E	100	1154x780x1020	16,75 kW 32A
Viking Combi 150E	150	1360x940x1040	21,5 kW 40A
Viking Combi 200E	200	1360x940x1040	31,5 kW 69A
Viking Combi 300E	300	1560x1165x1040	41,5 kW 80A

Also 440V3~PE 60Hz available

Factory options for Viking Combi kettles

Lid with safety grid Metos Viking 40-60

Lid with safety grid Metos Viking 80-100

Lid with safety grid Metos Viking 150-200

Lid with safety grid Metos Viking 300

Accessories for Viking Combi kettles

Whipping grid Metos Viking 40-60

Whipping grid Metos Viking 80-100

Whipping grid Metos Viking 150-200

Whipping grid Metos Viking 300

Lid with safety grid, retrofit Metos Viking 40-60

Lid with safety grid, retrofit Metos Viking 80-100

Lid with safety grid, retrofit Metos Viking 150-200

Lid with safety grid, retrofit Metos Viking 300

Accessories for Viking and Viking Combi kettles

Installation frames

Surface installation frame, control pillar 40-100

Surface installation frame, control pillar 150-300

Surface installation frame, support pillar 40-300

Sub-surface inst. frame, control pillar 40-100

Sub-surface inst. frame, control pillar 150-300

Sub-surface inst. frame, support pillar 40-300

Factory options

Handshower

Cooling

HACCP facilities

SafeTemp-connection package

Draw-off tap D1-std

Accessories

Strainer plate Metos Viking 40-60

Strainer plate Metos Viking 80-100

Strainer plate Metos Viking 150-200

Strainer plate Metos Viking 300

Strainer plate extension Metos Viking 300

Pouring adapter Metos Viking 150-200

Pouring adapter Metos Viking 300

SafeTemp-connection package

HACCP programme package SafeTemp



METOS FUTURAMARVEL PRESSURE STEAMERS

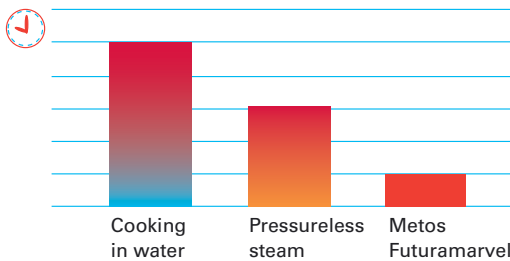


Using Metos Futura Marvel you can defrost, reheat and cook food, even products requiring cautious handling. Thanks to Futura Marvel's speed and efficiency you can prepare a meal just before serving it, thus ensuring its freshness. Gentle steam cooking retains the texture, nutrients and colour of the products. Futura Marvel 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 Futura Marvel needs no preheating. Many dishes can be cooked simultaneously without the flavours transferring from one food to another.

Variable temperature range makes Futuramarvel a versatile appliance: pressure cooking, cooking in steam, variable steam, sous vide, regenerating, defrosting etc. Food is cooked directly in steam. Futura Marvel is faster than any combi steamer. 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 reduce losses. You can simultaneously make different dishes, since tastes and aromas will not transfer 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 (regenerating)	90 min	45 - 50 min	35 min
Beef stroganoff (regenerating)	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 STEAMERS



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	Capacity	Dimensions mm	Electric connection
Futura SE 14	4 x GN 1/1-65 mm	720x795x1430	400V/440V 3~ 24 kW 50A 50/60Hz
Futura SE 24	8 x GN 1/1-65 mm	1200x795x1430	400V/440V 3~ 36 kW 63A 50/60Hz
Direct steam heated models			
Futura SS 14	4 x GN 1/1-65 mm	720x795x1430	230V 1N~ 0,1 kW 16A 50/60Hz
Futura SS 24	8 x GN 1/1-65 mm	1200x795x1430	230V 1N~ 0,1 kW 16A 50/60Hz

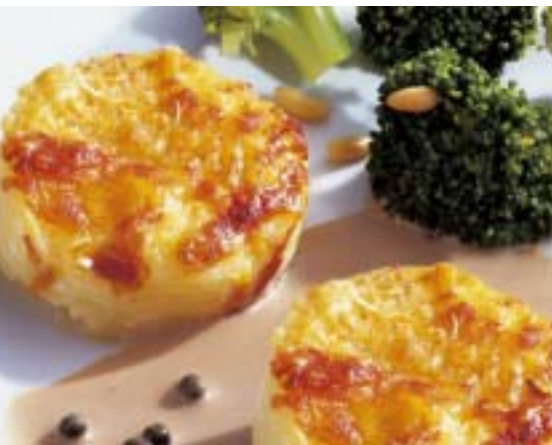
Installation drawing p. 240

Ovens





Metos SelfCooking Center® – new era in cooking!



Everything is different now.
Select food, define result
- that's it!



Instead of complicated programming, setting of temperature, time or humidity, Metos Self-Cooking Center® has fully automatic cooking processes. It optimises the cooking process by monitoring the cooking climate every second and adjusting it so, that the result is just what you want!

It can't be easier: select food, define result – that's it!

Now you have time for the essentials. Metos SelfCooking Center® is about 15% faster than the best conventional combi steamers, thanks to the innovative technology.

Nine cooking modes with altogether 57 intelligent cooking processes. You just define result – that's it! It can't be easier. All as a standard, even HACCP. With wide range of accessories you can implement yourself and really show your skills.

And when excellent cooking is done, the cleaning is of course fully automatic with handy cleaning tablets.





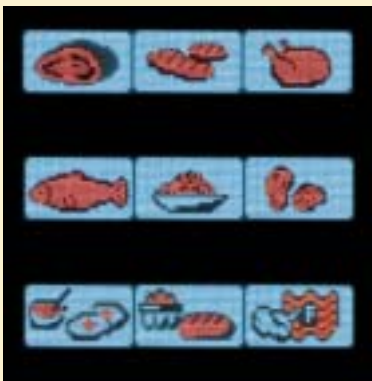
Two in one

– the world's first Metos SelfCooking Center® and the best Metos System Rational combi steamer ready to use at the touch of the button whenever needed.

Metos SelfCooking Center®

Select food,
define result
– that's it!

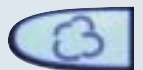
9 cooking modes –
food categories –
with describing symbols.



Self-explanatory touch-screen display with graphics and colour always tell you what to do. Central dial with press-function. Integrated Help-function.

Update SelfCooking Center®
Before 2006-10 aquired Metos Self-Cooking Center® can be updated with all new features (new cooking modes and over 60% more cooking processes). Ask your Metos sales.

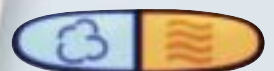
Metos System Rational combi steamer



Cooking in moist heat 30...130°C



Cooking in dry heat 30...300°C



Cooking in combined moist and dry heat 30...300°C



You specify your need and the patented measurement will regulate ideal climate.



5 fan speeds for optimum air speed

Program button for cooking library



Metos SelfCooking Center® 9 cooking modes

■ joints

- > boiled, roasted, steaks...
- > select the degree of browning from light to dark and the level of cooking from rare to well done
- > low temperature cooking, overnight cooking

■ grills/pan fries

- > natural, breaded or marinated – anything goes, also good for finger food

■ poultry

- > chicken, turkey, duck, goose... always perfect
- > select the crispness and juiciness

■ fish and seafood

- > poached, grilled or pan-fried
- > delicacies from the sea easily

■ vegetables and side dishes

- > vegetables, rice, pasta, gratins etc.

■ potato products and dumplings

- > steamed, fried, baked, chips etc.

■ egg dishes/desserts

- > steamed, fried, puddings etc.

■ baking

- > savoury or sweet, biscuits, now also the best pizza
- > proofing

■ Finishing®

- > for finishing the chilled food to serving temperature
- > à la carte or banquet, from one to more than thousand portions
- > several rack levels controlled individually with Level Control®

FINISHING® WITH LEVEL CONTROL®

Finishing® is the essential last part on every cooking process. Accurate and intelligent control enables you to finish plates or containers. With LevelControl® your à la carte production is easy, safe and flexible. All portions will be perfect. LevelControl® consider door openings and individual timers can be set automatically or individually.



REVOLUTIONARY FAN TECHNOLOGY

Innovative fan with extremely high maximum speed. Automatic optimal fan speed adjustment (SelfCooking Control® processes) or five fan speed to choose. Because no autoreverse is needed 15% shorter cooking times than with the best conventional combi steamers. No time and energy lost to acceleration or breaking. Fan impeller break stops the fan in 5 seconds – maximum work safety and much less energy loss to the kitchen.



CLEANJET®

Fully automatic cleaning processes without any moving parts. No need to place any cleaning arms. Handy tablets and closed process saves time and costs. Sparkling hygiene every time with full safety.



COMBIDUO

More flexibility with CombiDuos: two units can be stacked with the CombiDuo stacking kit. No extra space needed. Maximum lifting height of containers still max. 160 cm in standard version.





■ **Door with rear-ventilated double panes**

Safe to touch, hinged inner pane easy to clean

■ **Integral fan impeller brake**

Fan impeller stops 5 seconds after door is opened.

■ **Innovative air flow technology**

No downtime caused by unnecessary change in rotating direction. Cooking up to 15 % faster than with conventional autoreverse rotation.

■ **Aerodynamic cooking cabinet**

Rounded jointless cabinet

■ **Centrifugal grease extraction without filter**

No cleaning or changing filters, always clean cabinet air.

■ **Swivel grid shelves**

Easy to clean and change



■ **Integral hand shower**

■ **Integral door drip pan**

No puddles, continuous drainage even when door open



■ **Core temperature probe**

Six measuring points give exact result. Positioning aid helps to set probe correctly. Automatic correction if probe is inserted incorrectly. Probe can be used with liquids and very small products e.g. muffins.



■ **Integral sealing mechanism**

Floor models can be used without mobile racks, now integrated sealing plate to prevent vapour to escape.

METOS SELF-COOKING CENTER®



S/s marine guide rails.

■ Marine details



Marine door locking mechanism.



CombiGrill grid

Beautiful marks without constant monitoring and work even for large quantities. Tender and juicy inside.



CombiFry®

Deep fry products can be produced in the Metos SelfCooking Center® with less fat. Crispy result, huge capacity, cleaner working environment.



Banqueting

Handy and robust parts, that work perfectly together. For example 1000 nicely decorated à la carte meals in only couple of minutes. There is no other way to exceed your customers' expectations.

METOS SELFCOOKING CENTER® 61



Metos SelfCooking Center® 61

The smallest model of this unique product. Suitable for 1/1, 1/2, 1/3, 2/3 and 2/8 GN containers. Guide distance 68 mm. The capacity with standard guide rails is 6xGN1/1 (40 mm or 65mm depending on the product). The unit is installed on a stand available as an accessory. Two 61 units or one 61 and one 101 can be stacked with the CombiDuo stacking kit. AeroCat® eliminates burnt smell during grilling, excellent for supermarkets.

- cooking cabinet GN 1/1 lengthwise
- delivery includes removable GN guide rails
- accessory guide rails 5xGN 1/1 65 mm, guide distance 85 mm

AeroCat®

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

Metos	Dimensions mm	Electric connection
SCC® 61	847x771x757	400V/440V 3~ 10 kW 16A 50/60 Hz
SCC® 61 AeroCat®	847x771x757	400V/440V 3~ 10 kW 16A 50/60 Hz



Metos SelfCooking Center® 101

METOS SELFCOOKING CENTER® 101

Suitable for 1/1, 1/2, 1/3, 2/3 and 2/8 GN containers. Guide distance 68 mm. The capacity with standard guide rails is 10 x GN1/1 (40 mm or 65mm depending on the product). The oven is installed on a stand available as an accessory. Two units – one 61 and one 101 – can be stacked with the CombiDuo stacking kit. AeroCat® eliminates burnt smell during grilling, excellent for supermarkets.

- cooking cabinet GN 1/1 lengthwise
- delivery includes removable GN guide rails
- accessory guide rails 8xGN1/1 65 mm, guide distance 85 mm

Metos	Dimensions mm	Electric connection
SCC® 101	847x771x1017	400V/440V 3~ 19 kW 32A 50/60 Hz
SCC® 101 AeroCat®	847x771x1017	400V/440V 3~ 19 kW 32A 50/60 Hz



Metos SelfCooking Center® 201

METOS SELFCOOKING CENTER® 201

Mobile rack model, size GN 1/1, suitable for 1/1, 1/2, 1/3, 2/3 and 2/8 GN containers. Guide distance 63 mm or 85 mm. Capacity with 20 guide rack is 20xGN1/1-40 mm or 10xGN1/1 65 mm and with 15 guide rack 15xGN1/1 65 mm. One mobile rack is included in the delivery. The mobile rack is equipped with four double castors, two of them with locking brakes, detachable handle and water drip pan with drain.

- cooking cabinet GN 1/1 lengthwise
- rack trolley included
- in front and rear lockable guide racks
- guide distance 63 mm (20 guide racks) or 85 mm (15 guide racks)

Metos	Dimensions mm	Electric connection
SCC® 201/20	879x791x1782	400V/440V 3~ 37 kW 63A 50/60 Hz
SCC® 201/15	879x791x1782	400V/440V 3~ 37 kW 63A 50/60 Hz

Installation drawings on pages 241-242

METOS SELFCOOKING CENTER® 62



A new size in this unique serie. Suitable for 2/1 and 1/1 GN containers. Guide distance 68 mm. Capacity 6 x GN2/1 (40 mm or 65mm depending on the product) or 12 x GN1/1 (40 mm or 65mm depending on the product). The unit is installed on a stand available optionally. Two 62 units or one 62 and one 102 can be stacked with the CombiDuo stacking kit.

- cooking cabinet GN 2/1 crosswise
- delivery includes removable GN guide rails
- accessory guide rails 5xGN 2/1 65 mm, guide distance 85 mm

Metos	Dimensions mm	Electric connection
SCC® 62	1069x971x757	400V/440V 3~ 21 kW 32A 50/60 Hz



Metos SelfCooking Center® 62

METOS SELFCOOKING CENTER® 102

Suitable for 2/1 and 1/1 GN containers. Guide distance 68 mm. Capacity 10 x GN2/1 (40 mm or 65mm depending on the product) or 20 x GN1/1 (40 mm or 65mm depending on the product). The unit is installed on a stand available optionally. One 62 unit and one 102 unit can be stacked with the CombiDuo stacking kit.

- cooking cabinet GN 2/1 crosswise
- delivery includes removable GN guide rails
- accessory guide rails 8xGN 2/1 65 mm, guide distance 85 mm

Metos	Dimensions mm	Electric connection
SCC® 102	1069x971x1017	400V/440V 3~ 37 kW 63A 50/60 Hz



Metos SelfCooking Center® 102

METOS SELFCOOKING CENTER® 202

Mobile rack model, mobile rack size GN2/1, suitable for 2/1 or 1/1 GN containers. Rail distance 63 mm or 85 mm. Capacity with 20 rack is 20 x GN2/1-40 mm or 10 x GN2/1-65 mm or 40 x GN1/1-40 mm or 20 x GN1/1-65 mm; with 15 guide rack 15 x GN2/1-65 mm or 30 x GN1/1-65 mm. One mobile rack is included in the delivery. The mobile rack is equipped with four double castors, two of them with locking brakes, detachable handle and water drip pan with drain.

- cooking cabinet GN 2/1 crosswise
- rack trolley included
- in front and rear lockable guide racks
- guide distance 63 mm (20 guide racks) or 85 mm (15 guide racks)

Metos	Dimensions mm	Electric connection
SCC® 202/20	1084x996x1782	400V/440V 3~ 62 kW 100A 50/60 Hz
SCC® 202/15	1084x996x1782	400V/440V 3~ 62 kW 100A 50/60 Hz



Metos SelfCooking Center® 202

METOS SYSTEM RATIONAL STANDS

Metos stand with a shelf or a stand with GN guide rails. In case two units are stacked, a low CombiDuo stand can be used. The CombiDuo stand height is 260 mm. 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. Thermal cabinet stand temperature is adjustable to +30...+80°C.



Marine stand

CLEANJET® AND CARE PRODUCTS

Metos

Cleaner tablet 100 pcs

Rinser tablet 50 pcs

Grill Cleaner 10 l

Special Rinser 10 l

Descaler 10 l

Descaler hand pump

Spray bottle



Cleaner and rinser tablets



Spray bottle



MOBILE RACKS, TRANSPORT TROLLEYS AND RUN-IN RAILS

Guide rail distance of 20-rail mobile rack is 63 mm and that of 15-rail mobile rack 85 mm. The mobile rack has a large, detachable handle, which makes it easy to handle 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 cooking cabinet.

The mobile racks 201 and 202 are fitted with four double castors, two of them lockable, double sided lock for GN-containers, and condensing water drip tray with drain.

Run-in rails are needed with mobile racks 61, 101, 62 and 102. The mobile rack packages include mobile rack and run-in rails (only factory order).

Metos	Guide rail distance	Dimensions mm
Mobile rack 61	guide rail distance 64 mm	
Mobile rack 61/5	guide rail distance 80 mm	
Mobile rack 101	guide rail distance 64 mm	
Mobile rack 101/8	guide rail distance 80 mm	
Mobile rack 62	guide rail distance 64 mm	
Mobile rack 102	guide rail distance 64 mm	
Mobile rack 201/20	guide rail distance 63 mm	522x774x1718
Mobile rack 201/15	guide rail distance 85 mm	522x774x1718
Mobile rack 202/20	guide rail distance 63 mm	772x938x1717
Mobile rack 202/15	guide rail distance 85 mm	772x938x1717
*Mobile rack package 61	guide rail distance 64 mm	
*Mobile rack package 101	guide rail distance 64 mm	
*Mobile rack package 62	guide rail distance 64 mm	
*Mobile rack package 102	guide rail distance 64 mm	
Run-in rails 61/101		
Run-in rails 62/102		

* order together with the appliance



Mobile rack 201/15



Transport trolley 61/101, mobile rack 101 and plate rack 101

Transport trolley for 61, 101, 62, 102 mobile racks

Trolley 61/101
Trolley 62/102
Trolley Combi-Duo 61/101
Trolley Combi-Duo 62/102



Transport trolley 61/101

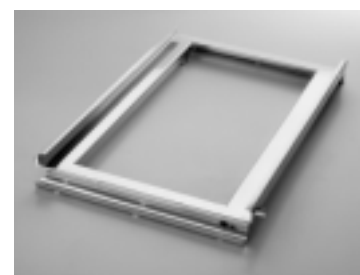


Mobile rack 101

SPECIAL GUIDES

Special guides for 61, 101, 62, 102

Guides 5 x GN 65 mm	for 61, guide rail distance 85 mm
Guides 8 x GN 65 mm	for 101, guide rail distance 85 mm
Guides 5 x GN 65 mm	for 62, guide rail distance 85 mm
Guides 8 x GN 65 mm	for 102, guide rail distance 85 mm
Guides 5 x 400x600 mm	for 61, guide rail distance 88 mm
Guides 8 x 400x600 mm	for 101, guide rail distance 88 mm



Run-in rails

PLATE RACKS FOR BANQUETING



Plate rack 201

With the help of the plate rack, food can be heated on plates. After Finishing®, the rack can be covered with a thermocover and moved to the serving point. The max diameter of the plates to be heated in the rack is 31 cm and max height 2,5-4 cm. Plate racks are available for all unit sizes. In table models, the plate rack is moved on a transport trolley. Ensure always, that plates are suitable for plate rack use.

Metos	Capacity	Max. meal height mm
Plate rack 61 (20)	for 20 plates	53
Plate rack 61 (15)	for 15 plates	72
Plate rack 101 (32)	for 32 plates	53
Plate rack 101 (26)	for 26 plates	70
Plate rack 101* (24)	for 24 plates	70
Plate rack 62 (34)	for 34 plates	63
Plate rack 62 (24)	for 24 plates	82
Plate rack 102 (52)	for 52 plates	65
Plate rack 102 (42)	for 42 plates	82

*for heat covers, max. diameter 265 mm, height 50 mm



Plate rack 101

Metos	Dimensions mm	Capacity	Max. meal height mm
Plate rack 201 (60)	522x774x1718	for 60 plates	55
Plate rack 201 (50)	522x774x1718	for 50 plates	70
Plate rack 202 (120)	772x938x1711	for 120 plates	55
Plate rack 202 (100)	772x938x1711	for 100 plates	68
Plate rack 202 (84)	772x938x1711	for 84 plates	82

THERMOCOVERS

A thermocover keeps products hot at least 20 minutes. For banqueting or warm food transport in GN containers or on plates up to the serving point. A heat retaining hood converts an oven rack to a holding trolley.

Metos

Thermocover 61
Thermocover 101
Thermocover 62
Thermocover 102
Thermocover 201
Thermocover 202



Thermocover 201

FINISHING® PACKAGE

Finishing® packages 61/101/62/102 include plate rack, thermocover and transport trolley. Note! Run-in rail must be ordered separately. Finishing® packages 201/202 include plate rack and thermocover.

Finishing® package

61 (20)
101 (26)
101 (32)
62 (34)
102 (52)
201 (50)
201 (60)
202 (100)



Ultra Vent® exhaust hood 61E/101E on SelfCooking Center® 101. This SelfCooking Center® is equipped with integrated fat drain and accessory kit (2xGN1/1-200, lids and hose) in the stand.

BAKING CONTAINERS AND OTHER EQUIPMENT

Metos

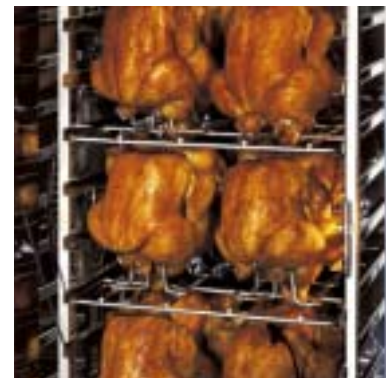
Granite enamelled GN 2/1 20 mm	
Granite enamelled GN 2/1 40 mm	
Granite enamelled GN 2/1 60 mm	
Granite enamelled GN 1/1 20 mm	
Granite enamelled GN 1/1 40 mm	
Granite enamelled GN 1/1 60 mm	
Granite enamelled GN 1/2 20 mm	
Granite enamelled GN 1/2 40 mm	
Granite enamelled GN 1/2 65 mm	
Muffin and timbale mold GN 1/1	silicone
Muffin and timbale mold GN 2/1	silicone
CombiFry® 1/1 50 mm	
CombiFry® 1/2 50 mm	
CombiGrill grid GN1/1	aluminium, Teflon
Spare rib grid GN 1/1	
Perforated baking tray GN1/1	aluminium, Teflon
Roasting and baking tray GN1/1	aluminium, Teflon
Roasting and baking tray GN2/1	aluminium, Teflon
Potato Baker GN 1/1	aluminium, Teflon
Grill and pizza tray GN 1/1	aluminium, special enamelled
Grill and pizza tray 400x600 mm	aluminium, special enamelled
Multibaker	aluminium, Teflon
Pizza dish, round	aluminium, Teflon
Superspike chicken grid H8	8 chickens



CombiFry® GN 1/1



CombiGrill grid GN 1/1



Superspike chicken grid



Rib grid



Granite enamelled GN



Muffin and timbale molds



Multibaker



Grill and pizza tray – both sides to be utilized



Pizza dish



Metos

Metos	Electric connection
UltraVent® exhaust hood for 61E/101E	230V 1~ 0,45kW 16A
UltraVent® exhaust hood for CombiDuo 61E/101E	230V 1~ 0,45kW 16A
UltraVent® exhaust hood for 201E	230V 1~ 0,45kW 16A
UltraVent® exhaust hood for 62E/102E	230V 1~ 0,45kW 16A
Integrated fat drain MSCC61/101*	
Integrated fat drain MSCC62/102*	
Integrated fat drain accessory kit	

* factory order

HACCP

Metos

CombiLink programme
USB-stick for cooking processes and HACCP-data



Classical combi steamer made by the world's biggest producer. The quality of the basic technology and solutions are worldwide well-known and appreciated. Excellent aerodynamics with totally new fan guarantee even cooking result and minimize energy loss. Huge cooking capacity in a minimum floor space.



- **Five cooking modes: moist heat, dry heat, combination, vario-steam (+30...+99°C) and Finishing®**
- **Temperature zone (dry heat and combination) +30...+300°C guarantees sufficient preheating**
- **Core temperature probe, measures between 0...+99°C**
- **Digital timer 0-24 h with permanent setting**
- **Cool down, rapid cooling of cooking cabinet**
- **Manual cleaning program**
- **SelfClean automatic for steam generator**
- **Centrifugal grease separation system without grease filter**
- **U-profile rails (work safety: containers don't fall down)**
- **Door with double glass, drip pan with continuous draining**
- **Handle with one-handed operation and slam function (61, 101, 62, 102)**
- **Autorewind hand shower (HS-models)**

METOS COMBIMASTER

■ Door with rear-ventilated double panes

Safe to touch, hinged inner pane easy to clean

■ Integral fan impeller brake

Fan impeller stops 5 seconds after door is opened.

■ Innovative air flow technology

No downtime caused by unnecessary change in rotating direction. Cooking up to 15 % faster than with conventional autoreverse rotation.

■ Aerodynamic cooking cabinet

Rounded jointless cabinet

■ Centrifugal grease extraction without filter

No cleaning or changing filters, always clean cabinet air.

■ Swivel grid shelves

Easy to clean and change

■ Integral hand shower

(HS-model)

■ Integral door drip pan

No puddles, continuous drainage when door open or closed



Rounded corners

Hygienic jointless cabinet with welded seams.



One hand grip

Door handle for one-handed operation.



Integral hand shower

(Standard in HS-models)
Automatic rewind and variable jet strength.

METOS COMBIMASTER 61



Metos CombiMaster 61

Suitable for 1/1, 1/2, 1/3, 2/3 and 2/8 GN containers. Guide distance 68 mm. The capacity with standard guide rails is 6xGN1/1 (40 mm or 65mm depending on the product). The oven is installed on a stand available as an accessory. Two 61 ovens or one 61 and one 101 can be stacked with the Combi-Duo stacking kit.

- cooking cabinet GN 1/1 lengthwise
- delivery includes removable GN guide rails
- accessory guide rails 5xGN1/1, guide distance 85 mm
- HS model with handshower

Metos	Dimensions mm	Electric connection
CM 61	847x771x757	400V/440V 3~ 10 kW 16A 50/60 Hz
CM 61 HS	847x771x757	400V/440V 3~ 10 kW 16A 50/60 Hz



Metos CombiMaster 101

METOS COMBIMASTER 101

Suitable for 1/1, 1/2, 1/3, 2/3 and 2/8 GN containers. Guide distance 68 mm. The capacity with standard guide rails is 10 x GN1/1 (40 mm or 65mm depending on the product). The oven is installed on a stand available as an accessory. Two ovens – one 61 and one 101 – can be stacked with the Combi-Duo stacking kit.

- cooking cabinet GN 1/1 lengthwise
- delivery includes removable GN guide rails
- accessory guide rails 8xGN1/1, guide distance 85 mm
- HS model with handshower

Metos	Dimensions mm	Electric connection
CM 101	847x771x1017	400V/440V 3~ 19 kW 32A 50/60 Hz
CM 101 HS	847x771x1017	400V/440V 3~ 19 kW 32A 50/60 Hz



Metos CombiMaster 201 HS

METOS COMBIMASTER 201

Mobile rack model, mobile rack size GN 1/1, suitable for 1/1, 1/2, 1/3, 2/3 and 2/8 GN containers. Guide distance 63 mm or 85 mm. Capacity with 20 guide rack is 20xGN1/1-40 mm or 10xGN1/1 65 mm and with 15 guide rack 15xGN1/1 65 mm. One mobile rack is included in the delivery. The mobile rack is equipped with four double castors, two of them with locking brakes, detachable handle and water drip pan with drain.

- cooking cabinet GN 1/1 lengthwise
- rack trolley included
- in front and rear lockable guide racks
- guide distance 63 mm (20 guide racks) or 85 mm (15 guide racks)
- HS model with handshower

Metos	Dimensions mm	Electric connection
CM 201/20	879x791x1782	400V/440V 3~ 37 kW 63A 50/60 Hz
CM 201/20 HS	879x791x1782	400V/440V 3~ 37 kW 63A 50/60 Hz
CM 201/15	879x791x1782	400V/440V 3~ 37 kW 63A 50/60 Hz
CM 201/15 HS	879x791x1782	400V/440V 3~ 37 kW 63A 50/60 Hz

Installation drawings on pages 241-242

METOS COMBIMASTER 62

A new size. Suitable for 2/1 and 1/1 GN containers. Guide distance 68 mm. Capacity 6 x GN2/1 (40 mm or 65mm depending on the product) or 12 x GN1/1 (40 mm or 65mm depending on the product). The oven is installed on a stand available optionally. Two 62 ovens or one 62 and one 102 can be stacked with the Combi-Duo stacking kit.

- cooking cabinet GN 2/1 crosswise
- delivery includes removable GN guide rails
- accessory guide rails 5xGN 2/1, guide distance 85 mm
- HS model with handshower

Metos	Dimensions mm	Electric connection
CM 62	1069x971x757	400V/440V 3~ 21 kW 32A 50/60 Hz
CM 62 HS	1069x971x757	400V/440V 3~ 21 kW 32A 50/60 Hz



Metos CombiMaster 62

METOS COMBIMASTER 102

Suitable for 2/1 and 1/1 GN containers. Capacity 10 x GN2/1 (40 mm or 65mm depending on the product) or 20 x GN1/1 (40 mm or 65mm depending on the product). The oven is installed on a stand available optionally. One 62 oven and one 102 oven can be stacked with the Combi-Duo stacking kit.

- cooking cabinet GN 2/1 crosswise
- delivery includes removable GN guide rails
- accessory guide rails 8xGN 2/1, guide distance 85 mm
- HS model with handshower

Metos	Dimensions mm	Electric connection
CM 102	1069x971x1017	400V/440V 3~ 37 kW 63A 50/60 Hz
CM 102 HS	1069x971x1017	400V/440V 3~ 37 kW 63A 50/60 Hz



Metos CombiMaster 102

METOS COMBIMASTER 202

Mobile rack model, mobile rack size GN2/1, suitable for 2/1 or 1/1 GN containers. Guide distance 63 mm or 85 mm. Capacity with 20 guide rack is 20 x GN2/1-40 mm or 10 x GN2/1-65 mm or 40 x GN1/1-40 mm or 20 x GN1/1-65 mm; with 15 guide rack 15 x GN2/1-65 mm or 30 x GN1/1-65 mm. One mobile rack is included in the delivery. The mobile rack is equipped with four double castors, two of them with locking brakes, detachable handle and water drip pan with drain.

- cooking cabinet GN 2/1 crosswise
- rack trolley included
- in front and rear lockable guide racks
- guide distance 63 mm (20 guide racks) or 85 mm (15 guide racks)
- HS model with handshower

Metos	Dimensions mm	Electric connection
CM 202/20	1084x996x1782	400V/440V 3~ 62 kW 100A 50/60 Hz
CM 202/20 HS	1084x996x1782	400V/440V 3~ 62 kW 100A 50/60 Hz
CM 202/15	1084x996x1782	400V/440V 3~ 62 kW 100A 50/60 Hz
CM 202/15 HS	1084x996x1782	400V/440V 3~ 62 kW 100A 50/60 Hz



Metos CombiMaster 202 HS

METOS CHEF CONVECTION AND ROASTING-BAKING OVENS

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 and 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 ovens for cooking and baking



Metos Chef roasting ovens



Metos Chef proving cabinets

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.



S/s marine guide rails. 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 Chef 5 and 4		Capacity	Guide dist.	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
Chef 5 convection oven	Bakery plates 400x600 or 450x600		82 mm	800x800x520	4,1 kW 7A	7,6 kW 10A
Chef 5-stand	For one unit			stand with plate compartment and guide rails for 10 plates		
Chef 4-convection oven	Bake-off/baking 5xGN 1/1		80 mm	800x600x520	4,1 kW 7A	7,6 kW 10A
Chef 4-guide rails	For cooking 3xGN1/1		125 mm			
Chef 4-stand 1U	For one unit			775x560x1000		
Chef-4-stand 2U	For two units (GN/1)			775x560x660		
Chef 4-stand 3U	For three units (GN/1)			775x560x200		

Convection oven Chef 24		Capacity	Guide dist.	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
Chef 24-convection oven	2 x GN2/1 or 4xGN1/1		125 mm	800x800x460	4,1 kW 7A	7,6 kW 10A
Chef 24-oven group 2U	2 x Chef 24 + stand Metos 2928				2 x 4,1 kW 7A	2 x 7,6 kW 10A
Chef 24-oven group 2U+Chef 20	2 x Chef 24 + Chef 20 + stand Metos 2908				4,1 kW 7A +5,0 kW 9A	7,6 kW 10A +8,5 kW 12A
Chef 24-guide rails	For baking 3xGN 2/1 or 6xGN 1/1		100 mm			

Roasting oven		Capacity	Guide dist.	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
Chef 22-roasting oven	1xGN 2/1 or 2xGN 1/1		66 mm	800x800x460	4,7 kW 10A	4,7 kW 9A
Chef 22-oven group 2U	2 x Chef 22 + stand Metos 2928				9,4kW 20A	9,4kW 18A
Chef 22-oven group 3U	3 x Chef 22 + stand Metos 2908				14,1kW 20A	14,1kW 19A
Chef 22-oven group 2U+Chef 20	2 x Chef 22 + Chef 20 + stand Metos 2908				10,3kW 20A	10,3kW 19A
Chef 22-heat storage stone						

Proving cabinet		Capacity	Guide dist.	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
Chef 20-proving cabinet	4xGN2/1 or 8xGN 1/1		72 mm	800x800x460	0,9 kW 2A	0,9 kW 2A
Chef 20-guide rails	Bakery plates 400x600 or 450x600		73 mm			

Stands / accessories

Stand Metos 2948	Chef 20, 22, 24 (GN2/1) for one unit	790x710x900
Stand Metos 2928	Chef 20, 22, 24 (GN2/1) for two units	790x710x660
Stand Metos 2908	Chef 20, 22, 24 (GN2/1) for three units	790x710x200
Exhaust hood for the Chef	Chef 5, 24, 22, 20	

Installation drawing p. 243

METOS MENUMASTER MICROWAVE OVENS



Metos MenuMaster microwave ovens

- 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

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 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 HDC 18

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.

MLD510SE oven has an inner light, glass door and easy to use lighted dial from 10 seconds to 10 minutes. Oven's chamber and exterior are stainless steel. Chamber volume is 34 litres, GN 1/2-200.

Metos	Cooking power	Memory settings	Chamber mm	Dimensions mm	Electric connection
MLD510SE	1000 W 1 power level	-	369x400x221	560x483x344	230V 1~ 1,5 kW 10A 50Hz
DEC11E	1100 W 11 power levels	100	330x305x175	422x548x335	230V 1~ 1,9 kW 10A 50Hz
DEC14E	1400 W 11 power levels	100	330x305x175	422x548x335	230V 1~ 2,1 kW 16A 50Hz
DEC18E	1800 W 11 power levels	100	330x305x175	422x548x335	230V 1~ 2,9 kW 16A 50Hz
HDC18	1800 W 11 power levels	100	330x305x175	422x564x335	230V 1~ 2,9 kW 16A 60Hz

METOS MENUMASTER JETWAVE

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 MenuMaster Jetwave oven

Metos	Cooking power	Memory settings	Chamber mm	Dimensions mm	Electric connection
Jetwave DS30E	1000 W 11 power levels 2500 W convection	100	330x381x266	489x667x464	230V 1~ 3,4 kW 16A 50Hz

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. 138-139.

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



Metos	Capacity	Guide rail distance	Dimensions mm	Electric connection
Champion	4 x GN2/3	72 mm	598x598x550	230 V 1 ~2,7 kW 16 A 50Hz



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.



METOS HEAT MERCHANDISER



Metos heat merchandiser UM50

The Metos upright heated merchandiser UM50 keeps pizzas, potatoes, pies, pastries etc. in their freshly baked state with a moistening basin and a thermostat-controlled heat regulator, max 95 °C. The attractive lit display case with three glass walls and door is encourages impulse buying. UM50D and UMO50D -models can be placed for example to the self-serving line. These models have door also on the customer side. Three 37 cm diameter size pizzas can be placed on the three rotating grated shelves.

The Metos merchandiser UMO50 is a compact unit with oven under the merchandiser. Perfect for pizzas, pies and pastries. The oven is fully insulated and temperature can be set to 250 °C. Oven shelf dimensions are 380 x 390 mm.

The Metos upright heated merchandiser is also suitable for holding other foods and sweets: for instance pies, baked potatoes, chicken nuggets, croissants, buns etc.

Metos	Weight	Dimensions mm	Electric connection
UM50	37 kg	565x565x780	230V1~ 1,5 kW 10A 50Hz
UM50D	37 kg	565x565x780	230V1~ 1,5 kW 10A 50Hz
UMO50	50 kg	565x565x925	230V1~ 2,9 kW 16A 50Hz
UMO50D	50 kg	565x565x925	230V1~ 2,9 kW 16A 50Hz





Ranges and bratt pans





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	Cooking zones	Dimensions mm	400/440V3~PE 50-60Hz
S2	2 x 3,5 kW	500x800x900	5,3 kW 12A
S4	4 x 3,5 kW	800x800x900	10,6 kW 18A
S6	6 x 3,5 kW	1200x800x900	15,8 kW 23A

Installation drawing p. 244



Metos Ardox S2



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

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 30. The stand of the S4/24 and S6/24 model is fitted with a Metos Chef 24 convection oven.

Ardox	Cooking zones	Dimensions mm	400/440V3~PE 50-60Hz
S4/22	4 x 3,5 kW	800x800x900	15,3 kW 28A
S4/24	4 x 3,5 kW	800x800x900	18,2 kW 29A
S6/22	6 x 3,5 kW	1200x800x900	20,5 kW 33A
S6/24	6 x 3,5 kW	1200x800x900	23,5 kW 34A

Installation drawing p. 244

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	Cooking zones	Dimensions mm	400/440V3~PE 50-60Hz
S4 D	4 x 3,5 kW	800x800x900	10,6 kW 18A
S4 B	4 x 3,5 kW	800x800x900	10,6 kW 18A
S6 D	6 x 3,5 kW	1200x800x900	15,8 kW 23A
S6 DB	6 x 3,5 kW	1200x800x900	15,8 kW 23A

Installation drawing p. 244



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 pans, 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.

Ardox	Cooking zones	Dimensions mm	400/440V3~PE 50-60Hz
S4 H	4 x 3,5 kW	800x800x900	10,6 kW 18A
S6 H	6 x 3,5 kW	1200x800x900	15,8 kW 23A

Installation drawing p. 244

Metos Ardox S4 H with height-adjustable stand

METOS ARDOX INDUCTION RANGES

The Ardox I is a freestanding full induction range. The cooking vessels are heated efficiently, quickly, safely and controllably with induction. Even over 90% of the energy used can be transferred to the cooking vessel. The range also reacts immediately to power regulation, making it very easy to find the desired power level.

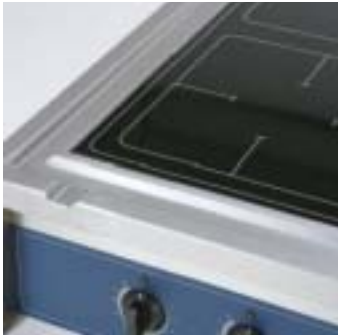
Heating by induction is based on a magnetic field created between the cookware and the induction coil below the range surface. The top is electrically and magnetically passive, and it heats up just from the heat transferred to the cookware. The heat is not absorbed in the plates, only the vessel bottom 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 does not burn on the cold top. The pots used on an induction range must be of magnetising material, which can be tested with a small magnet; for instance copper, glass or aluminium bottom are not suitable.



Metos Ardox I 2

Ardox	Dimensions mm	EI connection
Metos Ardox I 2	500 x 800 x 900	400/440V3PE 7kW 50-60Hz
Metos Ardox I 4	800 x 800 x 900	400/440V3PE 14kW 50-60Hz
Metos Ardox I 6	1200 x 800 x 900	400/440V3PE 21kW 50-60Hz

Installation drawing p. 244



Induction range surface is glass ceramics and cooking zones are square.



Induction range panel



The open stand has one shelf with rounded edges. In the back legs there are bolt holes for sturdy installation.





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 80. The stand of RP4/24 and RP6/24 ranges is fitted with a Metos Chef 24 convection oven shown on page 80.



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



Metos Futura RP range attachment



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	Cooking plates	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
RP2	2 x 3 kW	500x800x900	5,0 kW 11A	6,0 kW 12A
RP4	4 x 3 kW	800x800x900	9,9 kW 17A	12,0 kW 18A
RP6	6 x 3 kW	1200x800x900	14,9 kW 22A	18,0 kW 24A
RP 4/22	4 x 3 kW	800x800x900	16,7 kW 35A	16,7 kW 35A
RP 4/24	4 x 3 kW	800x800x900	17,5 kW 28A	19,6 kW 29A
RP 6/22	6 x 3 kW	1200x800x900	19,6 kW 32A	22,7 kW 33A
RP 6/24	6 x 3 kW	1200x800x900	22,5 kW 32A	25,6 kW 34A

Installation drawing p. 244



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	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
20S	680x850x920	6,9 kW 11A	6,9 kW 9A
30S	840x850x920	9,6 kW 15A	9,6 kW 13A

Installation drawing p. 245



Metos Superprince is a conventional floor-fixed bratt pan with electrical 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	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
500	830x820x920	6,9 kW 11A	6,9 kW 9A
660	990x820x920	9,6 kW 15A	9,6 kW 13A

Installation drawing p. 245



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

METOS FUTURA BRATT PANS



■ in H-models the height can be adjusted electrically

- 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

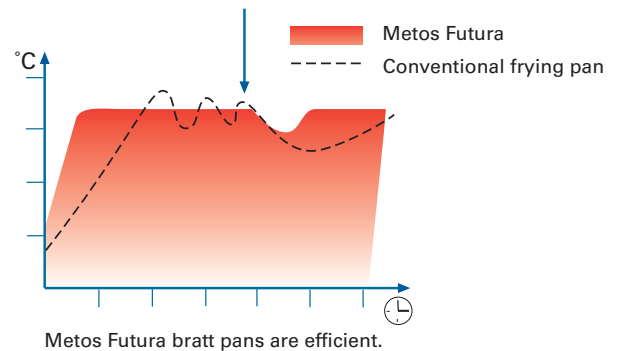
The 85 and 110 models are available with a depth of 90 or 180 mm. Pictured 180 mm deep pan.

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 - 930 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 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	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
60 PES	600x730x900	7.4 kW 12A	7.4 kW 10A
60 PMS	600x730x900	7.3 kW 11A	7.3 kW 10A

Installation drawing p. 246



Metos Futura PES85 with electrical tilting



Futura 60 is an efficient bratt pan for small spaces.



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 - 930 mm. Models with electrical tilting have two separately controlled frying zones and models with handwheel tilting have one frying zone.

Futura	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
85 PES	850x730x900	11,0 kW 18A	12,2 kW 17A
85 PED	850x730x900	11,0 kW 18A	12,2 kW 17A
85 PESH	850x730x800-930	11,0 kW 18A	12,2 kW 17A
85 PEDH	850x730x800-930	11,0 kW 18A	12,2 kW 17A
85 PMS	850x730x900	11,0 kW 17A	12,0 kW 16A
85 PMD	850x730x900	11,0 kW 17A	12,0 kW 16A

Installation drawing p. 246



Metos Futura PMS 85 with manual tilting



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

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 - 930 mm.

Futura	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
110 PES	1100x730x900	14.7 kW 23A	14.7 kW 20A
110 PED	1100x730x900	14.7 kW 23A	14.7 kW 20A
110 PESH	1100x730x800-930	14.7 kW 23A	14.7 kW 20A
110 PEDH	1100x730x800-930	14.7 kW 23A	14.7 kW 20A
110 PMS	1100x730x900	14.7 kW 23A	14.7 kW 20A
110 PMD	1100x730x900	14.7 kW 23A	14.7 kW 20A

Installation drawing p. 246

METOS INDUCTION TOP RANGES AND WOKS



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 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

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	Dimensions mm	Electric connection
Multi-line 3500	380x440x110	230 V 1~ 3,5 kW 16A 50/60Hz
Multi-line 5500	380x440x110	400/440 V 3~ 5,5 kW 10A 50/60Hz
Multi-line accessories		
Wok pan support	suitable for both models	
Wok pan 5.2 ltr	suitable also for wok-line models	
Griddle set	incl. griddle plate, splash guard and grease collector	
Pasta cooker set	incl. vessel with four baskets	



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 3500 and 5000 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	Dimensions mm	Electric connection
Base-line 3000	320x380x90	230 V 1~ 3 kW 16A 50/60Hz
Base-line 3500	380x440x138	230 V 1~ 3,5 kW 16A 50/60Hz
Base-line 3500D	380x700x160	400/440 V 3~ 2x3,5 kW 16A 50/60Hz
Base-line 5000	380x440x138	400/440 V 3~ 5 kW 10A 50/60Hz
Base-line 5000D	380x700x160	400/440 V 3~ 2x5 kW 16A 50/60Hz
Base-line accessories		
Wok pan support	suitable for models 3500 and 5000	
Wok pan 5.2 litres	suitable also for wok-line models	



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 5.2 litres 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	Dimensions mm	Electric connection
Wok-line 3500	380x440x198	230 V 1~ 3,5 kW 16A 50/60Hz
Wok-line 5000	380x440x198	400/440 V 3~ 5 kW 10A 50/60Hz
Extra wok pan 5.2 ltr	suitable also for wok pan support	
Wok pan 9.5 ltr	suitable only for wok-line models	



In the picture on the left 9.5 liters wok, on the right 5.2 litres wok.

Restaurant equipment





When quality is the key issue

When efficiency, functionality, hygiene and total top quality are the most important criteria, the right choice for the heart of the kitchen is the Metos System Mont Blanc.

The Metos System Mont Blanc units are made without a single compromise on quality, using only the best components and materials. Durability, reliability and trouble-free maintenance have been taken into account in every detail.

The cooking island can be completely customised according to the needs of the kitchen. Gas, electric or induction range units can be integrated, as well as griddles, bain maris, friers, almost anything. The island can stand on its own feet, on a plinth, to be hung to a wall or – if necessary - even to the ceiling. Even the colours can be chosen to match the overall image of the kitchen.

For the customers that accept only the best – Metos System Mont Blanc.



METOS SYSTEM MONT BLANC

Modular flexibility



On inox feet



On a plinth, full or hollow



On inox plinth



Cantilevered



Wall mounted



Suspended



METOS INDUCTION GRIDDLES



The Metos Griddle Line induction griddles bring the benefits of induction technology – speed, controllability, pleasant working climate and savings in energy – to a new application area. Compared with a traditional griddle, an induction griddle is amazingly fast: even the unit with the smallest power rating will heat up to 200°C in approximately four and a half minutes. But even more important than the warm up time is the reaction time of the griddle: the Griddle-Line units constantly monitor the entire surface of the griddle and reacts in split seconds to any drop in temperature, thus not allowing the surface temperature of the griddle plate to drop significantly, which can be seen in the quality of the end result. The actual temperature of the griddle plate is all the time visible in the digital display of the operating panel.

- amazingly fast
- even temperature on the whole griddle plate
- frying surface non-stick coated stainless steel
- fat drip tray washing in dishwasher
- lower heat radiation

The induction coil heating up the plate has been optimised to heat up every part of the plate all the way to the edges and corners evenly. Thanks to this and the lack of temperature drop, every square centimeter of the griddle plate area can be utilised.

All the four feet of the unit can be adjusted, so the griddle can easily be set up in a perfectly horizontal position. The frying surface of the griddle is stainless steel covered with a hard non-stick coating. The griddle is easy to clean and it does not radiate heat to the kitchen as much as traditional griddles. The roomy fat drip tray can be washed in a dishwasher.

Thanks to its good ability to keep the set temperature, frying temperatures can be set 20 to 30 degrees lower than with traditional griddles, which also contributes to lower energy consumption and lower heat radiation.

The Griddle Line series consists of two different sizes, the smaller single zone models and the larger double zone models. Both are available with two different power ratings. If the griddle is to be used a lot with frozen goods, the more powerful versions are recommended. Each Griddle Line unit comes with a removable splatter shield, a spatula and a cleaning pad.



Griddle-Line 7000/10000



Each Griddle Line unit comes with a removable splatter shield.



Griddle-Line 3500/5000

Induction griddle	Dimensions mm	Frying zone mm	El. connection
Griddle-Line 3500	521x440x198	475x300	230V1~3,5kW 16A 50/60Hz
Griddle-Line 5000	521x440x198	475x300	400V/440V 3~5,0kW 10A 50/60Hz
Griddle-Line 7000	646x665x198	600x525	400V/440V 3~7,0kW 10A 50/60Hz
Griddle-Line 10000	646x665x198	600x525	400V/440V 3~10,0kW 16A 50/60Hz

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.

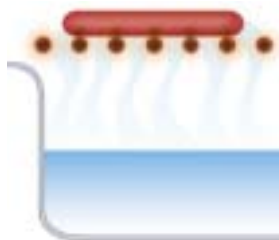


The water tray collects any grease dripping from food. The Vapo-grill is safe, because the grease drips into the water and thus cannot flame. The enamelled water tray is easy to remove for cleaning from grease and food crumbs.

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.

The Vapo-grills are entirely in stainless steel.

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



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

Metos	Dimensions mm	Grilling area mm	El. connection
Vapo-grill GT1	270x545x130	150x360	230V 1~ 1.6 kW 10A 50Hz
Vapo-grill GT2	435x545x130	310x360	230V 1~ 3.2 kW 16A 50Hz

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.



METOS 700 RESTAURANT SERIES

- 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



Bain-maries are equipped with water filling tap, basin bottom grid and detachable drain pipe



Ranges with 4 and 6 cooking places



Griddles with smooth, ribbed or chromed top.



Ceramic cooking top is one option in large variety of cooking range



Bratt pans with cast iron pan



Efficient fryers with 2x10 litres basins.

METOS 700 RESTAURANT SERIES

Electric ranges		Dimensions mm	Connection	Plates
Electric range	7202 CEPO	400x700x860/900	400/440V3~ 5,2 kW 50-60Hz	2 x 2,6 kW
Electric range	7402 CEPO	800x700x860/900	400/440V3~ 10,4 kW 50-60Hz	4 x 2,6 kW
Electric range	7602 CEPO	1200x700x860/900	400/440V3~ 15,6 kW 50-60Hz	6 x 2,6 kW
Electric range + el. oven in the stand electric oven GN2/1	7402 CEEPO	800x700x860/900	400/440V3~ 15,9 kW 50-60Hz el. oven 400/440V3~ 5,5kW 50-60Hz	4 x 2,6 kW
Electric range + el. oven in the stand electric oven GN2/1	7602 CEEPO	1200x700x860/900	400/440V3~ 21,1 kW 50-60Hz el. oven 400/440V3~ 5,5kW 50-60Hz	6 x 2,6 kW
Ceramic top ranges		Dimensions mm	Connection	Plates
Ceramic top range	7202 VTCV	400x700x860/900	400/440V3~ 5 kW 50-60Hz	2 x 2,5 kW
Ceramic top range	7402 VTCV	800x700x860/900	400/440V3~ 10 kW 50-60Hz	4 x 2,5 kW
Ceramic top range + el. oven in the stand electric oven GN2/1	7402 VTCEV	800x700x860/900	400/440V3~ 15,5 kW 50-60Hz oven 5,5 kW	4 x 2,5 kW
Bain-marie		Dimensions mm	Connection	Basin with flow pipe
Electric bain-marie	7202 CBE	400x700x860/900	230V 1~ 2 kW	GN 1/1-150
Electric bain-marie	7402 CBE	800x700x860/900	400/440V3~ 4,5 kW 50-60Hz	GN 2/1-150
Bratt pans		Dimensions mm	Connection	Pan
Electric bratt pan handwheel tilting	7402 KBEB	800x700x860/900	400/440V3~ 7,05 kW 50-60Hz	cast iron, 500x460x110
Electric bratt pan el.tilting	7402 KBEMB	800x700x860/900	400/440V3~ 7,15 kW 50-60Hz	cast iron, 500x460x110
Kettles		Dimensions mm	Connection	Volume
Electric heated kettle 60 litres	7402 PEI	800x700x860/900	400/440V3~ 12 kW 50-60Hz	60
Griddles		Dimensions mm	Connection	Frying area
Electric griddle, smooth steel	7202 FTE	400x700x860/900	5,1 kW	340x490 mm
Electric griddle, ribbed steel	7202 FTER	400x700x860/900	5,1 kW	340x490 mm
Electric griddle, smooth chromed	7202 FTEC	400x700x860/900	5,1 kW	340x490 mm
Electric griddle, smooth steel	7402 FTE	800x700x860/900	10,2 kW	740x490 mm
Electric griddle, ribbed steel	7402 FTER	800x700x860/900	10,2 kW	740x490 mm
Electric griddle, smooth/ribbed steel	7402 FTE1/2R	800x700x860/900	10,2 kW	740x490 mm
Pasta cookers		Dimensions mm	Connection	Basin litres
Electric pasta cooker	7202 CPE	400x700x860/900	400/440V3~ 7,5 kW 50-60Hz	26
Electric pasta cooker	7402 CPE	800x700x860/900	400/440V3~ 15 kW 50-60Hz	2 x 26
Pasta cooker baskets 3 x 2/9		basket size 95x290x215		GN 2/9
Pasta cooker baskets 4 x 1/6		basket size 145x290x215		GN 1/6
Fryers		Dimensions mm	Connection	Basin litres
Electric fryer	7202 FRE	400x700x860/900	400/440V3~ 13 kW 50-60Hz	15
Electric fryer	7302 FRE	600x700x860/900	400/440V3~ 18 kW 50-60Hz	10 + 10
Electric fryer	7402 FRE	800x700x860/900	400/440V3~ 2x13 kW 50-60Hz	15 + 15
Frying basket for 10 litre basin		157x320x120		
Frying basket for 15 litre basin		242x320x120		
Work top		Dimensions mm	Equipment	
Work top 20 cm with open stand	7102 EN	200x700x860/900	open stand	
Work top 40 cm with open stand	7202 EN	400x700x860/900	open stand	
Work top 40 cm with drawer	7202 ENC	400x700x860/900	drawer for GN1/1-100 container	
Work top 80 cm open stand	7402 EN	800x700x860/900	open stand	
Work top 80 cm with drawer	7402 ENC	800x700x860/900	drawer for GN2/1-100 container	
Accessories		Dimensions		
Rear wall for 400 mm open stand		width 400 mm		
Rear wall for 800 mm open stand		width 800 mm		
Rear wall for 1200 mm open stand		width 1200 mm		
Stand door 400 mm		width 400 mm	right	
Stand door 400 mm		width 400 mm	left	
Stand doors 800 mm		2 x 400 mm	right + left	
Stand doors 1200 mm		3 x 400 mm	right + left + right	



DEEP FAT FRYERS



Valentine V2200 deep fat fryer

Valentine deep fat fryers are designed for professional continuous deep fat frying. All models are in compliance with the latest SOLAS rules. The efficient heating elements guarantee short oil recovery time.

- 1,5 mm thick, seamless, pressed s/s oil pans
- hinged s/s heating elements
- switch and thermostat knobs are enclosed for protection and less cleaning
- drain compartment with smooth corners
- ball type drain valve with security lock
- "stand by" system when not frying saves energy



Valentine V250 deep fat fryer

Fryer	Dimensions mm	Chips/h	Weight (gross)	Electric connection
V250	200x580x850	19-23 kg	35	400/440V 3~ 7,2kW 50/60Hz
V2200	400x580x850	38-46 kg	52	400/440V 3~ 14,4kW 50/60Hz
V400	400x580x850	38-46 kg	49	400/440V 3~ 14,4kW 50/60Hz
V600	600x580x850	57-68 kg	69	400/440V 3~ 21,6kW 50/60Hz

Installation drawing p. 247

METOS COUNTERTOP FRYERS

Small Metos ECO and Profi Light 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. FT6 Eco model is equipped with chrome plated frying basket and Profi Light 4 model with stainless steel frying basket. Plug connection.

Metos	Vol. l	Cap. kg	Dimensions mm	Electric connection
Profi Light 4	4	6	220x430x345	230V 1~2,3kW 16A
FT6 Eco	5	12	254x376x296	230V 1~3,2kW 16A



Profi Light 4 fryer



Metos FT6 Eco fryer

METOS HEATING LAMPS AND HEATERS



Heaters, fastening with chains (chains not included) 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	Dimensions mm	Electric connection
V-570	570x150x60	230V 1~ 0,575kW 10A
V-640	640x150x60	230V 1~ 0,575kW 10A
V-945	945x150x60	230V 1~ 0,75kW 10A
V-1250	1250x150x60	230V 1~ 1,0kW 10A
VL-750	750x150x60	230V 1~ 0,625kW 10A
VL-820	820x150x60	230V 1~ 0,625kW 10A
VL-1125	1125x150x60	230V 1~ 0,8kW 10A
VL-1430	1430x150x60	230V 1~ 1,05kW 10A
Lamps		Electric connection
HSK 1224 with lift		230V 1~ 0,25kW 10A
KK 1222		230V 1~ 0,25kW 10A



HSK heating lamp

METOS SALAMANDER

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

Metos	Dimensions mm	Electric connection
SS206	690x475x510	400/440V 3~ 4,0 kW 10A 50/60Hz
SS106	690x400x365	400/440V 3~ 4,0 kW 10A 50/60Hz
Wall bracket S8	suits above salamander	



Metos SS206 salamander



METOS BUNTOASTER AND BUNWARMER



Metos buntoaster TL5410

Metos Buntoaster TL5410 caramelizes the bun surface crispy thus closing the pores of the surface. In the middle there is teflon coated heating element, it's temperature is adjustable between 50-300 °C. The distance between heating element and conveyor band can be adjusted from 10 mm to 35 mm. Capacity max 400 buns in an hour.

Metos Bunwarmer VSK10R warms up and holds buns warm in bags. The capacity of the drawer is 40 buns.

Metos	Dimensions mm	Electric connection
TL5410	270x420x505	230V1~1,1 kW 10A
VSK10R	250x520x300	230V1~0,35 kW 6A



Metos bunwarmer VSK10R

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 or 6 slice models. Capacities approx. 195 and 290 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	Dimensions mm	Electric connection
Rowlett 4	370x210x225	230V1~ 2,4 kW 16A 50/60Hz
Rowlett 6	460x210x225	230V1~ 3,0 kW 16A 50/60Hz
Unitoaster	460x575x365	230V1~ 2,1 kW 16A 50/60Hz



Rowlett 4

METOS CONTACT GRILLS



Metos TL5602 contact grill

The Metos Panini contact grills are for use in kiosks and cafés for making panini, sandwich, toast etc. Ribbed grilling plates except for XAL upper plate ribbed and lower plate smooth. Removable juice collector at the front (not TL5602). The upper plate mechanism is designed to ensure even weight for the whole grilling area. Stainless steel construction. Temperature is thermostatically controlled.

The Metos hamburger contact grills are designed for heavy use in hamburger restaurants and kiosks etc. Frozen hamburger steaks are grilled fast and efficiently. Grilling plates are special steel. Removable juice collector at the front. The upper plate mechanism is designed to ensure even weight for the whole grilling area. Stainless steel construction. Thermostatically controlled temperature. Model GL4550 has one frying zone, model GL2002 has two.



Metos XAR contact grill



Metos GL2002 hamburger grill

Panini grills	Grilling area mm	Dimensions mm	Electric connection
TL5602	teflon 350x150	400x210x175	230V1~ 1,1kW 6A
XAR	cast iron 340x230	420x360x240	230V1~ 2,2 kW 10A
XAL	cast iron 340x230	420x360x240	230V1~ 2,2 kW 10A
Hamburger grills	Grilling area mm	Dimensions mm	Electric connection
GL4550	435 x 350	450x500x235	400V 3~ 6,5kW 16A
GL2002	450 x 390	490x570x210	400V 3~ 6,6kW 16A

METOS SAUSAGE STEAMER

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

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



Drop-in CL-A1 D sausage steamer

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



Metos Hot Dog steamer

COOKING PLATE

Cooking plates are ideal in pantries and small units. The exterior is white enameled and the cooking plate is of cast iron. The unit is equipped with a storm rail.

Cooking plate	Dimensions mm	Cooking plate Ø	Electric connection
KP 1056	270x270x80/145 mm	185 mm	220V 1~ 1,5 kW 50/60 Hz
DK1011	490x270x85/155 mm	185 and 155 mm	220V 1~ 2,5 kW 50/60 Hz



Cooking plate DK1011

METOS HOT DOG GRILL



Metos HD2+SG2C+WD2
-hot dog grill

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





Bar equipment





METOS PROFIT BAR SYSTEM



Metos Profit Bar 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.



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.



Mistral M60SS



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

PROFIT BAR BOTTLE COOLERS

Mistral	Dimensions	Electric connection	Capacity
M60S	600x500x900	230V 1~ 0,2kW 6A 50/60Hz	120 btls
M60SS	600x500x900	230V 1~ 0,2kW 6A 50/60Hz	120 btls
M90S	900x500x900	230V 1~ 0,42kW 6A 50/60Hz	207 btls
M90SS	900x500x900	230V 1~ 0,42kW 6A 50/60Hz	207 btls
M90S with sliding doors	900x520x900	230V 1~ 0,42kW 6A 50/60Hz	207 btls
M90SS with sliding doors	900x520x900	230V 1~ 0,42kW 6A 50/60Hz	207 btls
M135S	1350x500x900	230V 1~ 1kW 6A 50/60Hz	280 btls
M135SS	1350x500x900	230V 1~ 1kW 6A 50/60Hz	280 btls
TC60S	600x500x1850	230V 1~ 0,45kW 6A 50/60Hz	288 btls
TC60SS	600x500x1850	230V 1~ 0,45kW 6A 50/60Hz	288 btls
Additional shelf S67/027	for M60 and TC60		
Additional shelf S67/028	for M90		
Add. wine shelf S67/029	for M60 and TC60		
Add. wine shelf S67/030	for M90		
Frostar	Dimensions	Electric connection	Capacity
FR60S	600x620x900	230V 1~ 0,65kW 6A 50Hz	105 glasses
FR60SS	600x620x900	230V 1~ 0,65kW 6A 50Hz	105 glasses
FR90S	900x620x900	230V 1~ 0,75kW 6A 50Hz	175 glasses
FR90SS	900x620x900	230V 1~ 0,75kW 6A 50Hz	175 glasses

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

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. 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	Dimensions mm	El. connection
B16/704S	400+100*x500x880	230V 1~ 0,84kW 6A 50/60Hz
B16/704B	400+100*x500x880	230V 1~ 0,84kW 6A 50/60Hz

*incl. end panels 50+50 mm

Glass door module add-on	Dimensions mm	Capacity bottles
B16/700S	600x500x880	130
B16/700B	600x500x880	130

Solid door module add-on	Dimensions mm	Capacity bottles
B16/701S	600x500x880	130
B16/701B	600x500x880	130

Drawer unit add-on	Dimensions mm	Capacity bottles
B16/702S	600x500x880	70
B16/702B	600x500x880	70

Wine chiller add-on	Dimensions mm	Capacity bottles
B16/703S	600x500x880	34
B16/703B	600x500x880	34

The Island series suits for the bars where chilled bottle merchandisers need to be in the middle of the bar. Island glass door add-on is equipped with double doors.

Island	Dimensions mm	El. connection
Refrigeration mod. B16/900S	400+100*x600x880	230V 1~ 1,08kW 6A 50/60Hz
Refrigeration mod. B16/900B	400+100*x600x880	230V 1~ 1,08kW 6A 50/60Hz

Island	Dimensions mm	Capacity bottles
Glass door add-on B16/910S**	500x600x880	150
Glass door add-on B16/910B**	500x600x880	150

**with double doors *incl. end panels 50+50 mm

Accessories	Dimensions
Additional light B17/001	
Additional shelf B17/002	
Leg frame B17/003	450x150 mm

METOS SHAKERS



Metos Shaker M2

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.

Metos	Dimensions mm	Electric connection
Shaker M1	170x190x485	230V1~ 0,1 kW 6A
Shaker M2	300x190x485	230V1~ 0,2 kW 6A
Shaker bowl	stainless, volume 1 litre	



Metos Shaker M1

METOS BLENDERS



Metos Blender F1

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	Dimensions mm	Electric connection
Blender F1	215x155x440	230V1~ 0,2 kW 6A
Bowl 1,5 litres	polycarbonate	
Metos	Dimensions mm	Electric connection
Blender F1 ss	215x155x440	230V1~ 0,2 kW 6A
Bowl 3 litres	stainless steel	



Polycarbonate bowl

Stainless bowl

METOS JUICE EXTRACTOR



Sanamat Plus

The Metos juice extractors enable you to make healthy fresh fruit and vegetable juice to your guests. They are silent and take only small space on your working table. High hygiene is achieved by easy cleaning: detachable inner parts are stainless steel and machine washable. Two safety switches, machine won't start if lid is open.

- separates efficiently juice and pulp
- half round feeder, diameter 68 mm, in Plus models round feeder 80 mm
- juice bowl, grating disc and extractor stainless steel
- pulp ejection automatically
- air cooled motor, electronic speed control
- motor body polished aluminium
- two safety switches and overheat protection

Metos	Dimension mm	Electric connection
Sanamat	200x355x395	230V 1~ 0,3kW 6A
Sanamat Plus	200x355x395	230V 1~ 0,3kW 6A

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



Metos ice flaker

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 S40 motor-operated juicer and S55 automatic juicer.

Lemon juicer	Dimensions mm	Electric connection
S40	200x225x340	230V1~ 0,25 kW 6A
S55	180x270x360	230V1~ 0,3 kW 6A



Metos S40 lemon juicer



Metos S55 lemon juicer

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	Dimensions mm	Electric connection
VL112, 1 bowl	190x460x670	230V1~ 0,23 kW 10A 50/60Hz
VL223, 2 bowls	320x460x670	230V1~ 0,38 kW 10A 50/60Hz
VL334, 3 bowls	480x460x670	230V1~ 0,38 kW 10A 50/60Hz



Metos VL112 juice dispenser

METOS ICE CUBE MAKERS

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 248



CB184A table model



DSS 42 table model with ice cube dispenser



Floor models CB316A, 425A



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



Ice cube size 13 g



Correctly shaped cubes



Stainless steel nozzles



Convenient dispenser



Marine feet stainless steel



Large bin doors



Cold and dry ice



Washable filters

TABLE MODELS

Metos	Ice production*	Bin	Dimensions mm	CW	Electric connection
CB 184A	19 kg/24 h	4 kg	355x404x590	3/4"	230V1~0,32 kW 10A 50/60Hz
CB 249A	24 kg/24 h	9 kg	390x460x690	3/4"	230V1~0,35 kW 10A 50/60Hz

TABLE MODEL WITH ICE CUBE DISPENSER

Metos	Ice production*	Bin	Dimensions mm	CW	Electric connection
DSS 42	45 kg/24 h	12 kg	500x630x920	3/4"	230V1~0,45 kW 10A 50/60Hz

ICE CUBE MAKERS, FLOOR MODEL

Metos	Ice production*	Bin	Dimensions mm	CW	Electric connection
CB 316A	32 kg/24 h	16 kg	500x580x800	3/4"	230V1~0,35 kW 10A 50/60Hz
CB 425A	45 kg/24 h	25 kg	500x580x870	3/4"	230V1~0,45 kW 10A 50/60Hz
CB 640A	65 kg/24 h	40 kg	738x600x1030	3/4"	230V1~0,65 kW 10A 50/60Hz
CB 955A	90 kg/24 h	55 kg	738x600x1130	3/4"	230V1~0,85 kW 10A 50/60Hz
CB 1265A	125 kg/24 h	65 kg	840x740x1185	3/4"	230V1~1,05 kW 10A 50/60Hz
CB 1565A	155 kg/24 h	65 kg	840x740x1185	3/4"	230V1~1,4 kW 10A 50/60Hz
VB 250A*	105 kg/24 h	35 kg	738x600x1190	3/4"	230V1~0,85 kW 10A 50/60Hz

* cube size 7 g

ICE CRUSH MAKERS, FLOOR MODEL

Metos	Ice production*	Bin	Dimensions mm	CW	Electric connection
GB 902A	90 kg/24 h	20 kg	500x660x800	3/4"	230V1~0,5 kW 10A 50/60Hz
GB 1555A	150 kg/24 h	55 kg	738x690x1130	3/4"	230V1~0,65 kW 10A 50/60Hz

*= 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.

ICE CUBE MAKERS WITHOUT BIN

Metos	Ice production*	Dimensions mm	CW	Electric connection
C80	90 kg/24 h	862x470x620	3/4"	230V1~0,85 kW 10A 50/60Hz
C150	155 kg/24 h	862x555x720	3/4"	230V1~1,4 kW 10A 50/60Hz
C300	300 kg/24 h	1250x580x848	3/4"	230V1~2,6 kW 16A 50/60Hz
VM-models produce thin 7 gram ice cubes:				
VM350	140 kg/24 h	540x544x707	3/4"	230V1~1,4 kW 10A 50/60Hz
VM500	225 kg/24 h	770x550x805	3/4"	230V1~1,55 kW 10A 50/60Hz
VM900	415 kg/24 h	770x550x805	3/4"	230V1~2,7 kW 16A 50/60Hz



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

CRUSHED ICE MAKERS WITHOUT BIN

Metos	Ice production*	Dimensions mm	CW	Electric connection
G250A	250 kg/24 h	640x470x700	3/4"	230V1~1,05 kW 10A 50/60Hz
G500A	500 kg/24 h	640x470x700	3/4"	230V1~1,5 kW 10A 50/60Hz
G1000A	1000 kg/24 h	934x684x700	3/4"	400/440V3~3,7 kW 10A 50/60Hz



Crushed ice makers G250A, G500A and G1000A 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.

Metos	Ice production*	Dimensions mm	CW	Electric connection
Muster 350	320 kg/24 h	900x588x705	3/4"	230V1~2,1 kW 16A 50/60Hz
Muster 800	850 kg/24 h	1107x700x880	3/4"	400/440V3~4,6 kW 10A 50/60Hz



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	Bin	For model	Dimensions mm
T180-C80	180 kg	C80	862x840x850/950
T180-C150	180 kg	C150	862x840x850/950
T180-VM350	180 kg	VM350	862x840x850/950
T180-VM500/900	180 kg	VM500/900	862x840x850/950
T120-G250/500	120 kg	G250/500	862x840x850/950
T380-C150	380 kg	C150	1250x900x1000/1100
T380-C300	380 kg	C300	1250x900x1000/1100
T380-VM500/900	380 kg	VM500/900	1250x900x1000/1100
T280-G250/500	280 kg	G250/500	1250x900x1000/1100
T280-G1000	280 kg	G1000	1250x900x1000/1100
T400-M350	400 kg	M350	1250x900x1000/1100
T400-M800	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	Capacity	For model	Dimensions mm
Roller Bin G250/500	70 kg, bin 17 kg	G250/500	795x970x1285
Double Roller Bin C150	2x70 kg, bin 40 kg	C150	1560x970x1485
Double Roller Bin C300	2x70 kg, bin 40 kg	C300	1560x970x1485
Double Roller Bin VM500/900	2x70 kg, bin 40 kg	VM500/900	1560x970x1485
Double Roller Bin G250/500	2x70 kg, bin 40 kg	G250/500	1560x970x1485
Double Roller Bin G1000	2x70 kg, bin 40 kg	G1000	1560x970x1485
Double Roller Bin M350	2x70 kg, bin 40 kg	M350	1560x970x1485
Double Roller Bin M800	2x70 kg, bin 40 kg	M800	1560x970x1485

*= 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.

Roller Bin trolley and bin







Coffee brewing machines





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 C2000 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	Dimensions mm	Water/drain	Electric connection
C2000	450x600x860	15 mm 10 l/50 mm 2%	400/440V 9,5 kW 16A 50/60Hz
C2000 Plus	450x600x860	15 mm 10 l/50 mm 2%	400/440V 9,5 kW 16A 50/60Hz

Accessories	Dimensions mm	Water/drain	Electric connection
Milk and sugar dispenser MZD	250x600x680		
Cup warmer MC5 CW	250x600x700	3/4"/25 mm	230V1~ 0,15 kW 6A 50/60Hz
Serving arm 180 mm	180		
Serving arm 500 mm	500		
S/S filter	360x450x450		
Washing powder Coffex	1 kg package		
Other colours	RAL colours, to order		

Installation drawing p. 249



Stainless steel filter is installed under the machine in the cupboard. Dimensions: 360x450x450 mm





CAFINA ALPHA



Cafina Alpha fully automatic coffee machine with milk cooler and cup warmer

Cafina Alpha is a fully automatic machine for making coffee specialties for self-service and table service. All ingredients, both coffee as well as milk-based products are dispensed through one spout. Separate tap for hot water. The height of the dispensing spout can be adjusted to provide room for a high latte macchiato glass up to 125 mm. Delivery includes one coffee bean grinder with bean hopper and one inlet for e.g. ground original coffee. The large 9 liter milk cooler can respond to high demand on peak hours. Alternatively the milk cooler can be equipped with two 4 liter containers if using for example full and light milk. Milk refrigerator can be placed also in the cupboard under the machine. The milk and coffee nozzles need not to be detached during fully automatic cleaning programme.

The hourly capacity is 250 cups of espresso, 200 cups of cappuccino, 150 cups of latte, 200 cups of café crème or 40 litres of hot water.

- bean to cup machine for one or two portions at time
- 15 distinct product touch buttons
- 100 programmable product files
- parameters of each product programmable separately
- height adjustable dispensing spout
- hot water tap
- one bean grinder with hopper and additional inlet for ground coffee
- bean container 1.5 kg
- heats and froths the milk for milk coffees
- milk system rinses itself regularly
- automatic cleaning programme
- auto-control logics controls functions
- corresponds to HACCP demands



Self-service models	Dimensions mm	El. connection	Water/drain
Alpha 12M	500x610x700	400/440V3~6,8 kW 16A 50-60Hz	15 mm 10 l/25 mm
Alpha 12M mca	700x610x700	400/440V3~6,8 kW 16A 50-60Hz	15 mm 10 l/25 mm
Waiter models			
Alpha 12CM	500x610x700	400/440V3~6,8 kW 16A 50-60Hz	15 mm 10 l/25 mm
Alpha 12CM mca	700x610x700	400/440V3~6,8 kW 16A 50-60Hz	15 mm 10 l/25 mm
CM models with steam spout	mca model with milk cooler, on the left side of the machine		

Accessories

Cup warmer Alpha CW	280x480x580	230V1~0,15 kW 6A
Milk cooler Alpha MC	280x480x580	230V1~0,15 kW 6A

Machines with two bean grinders and two milk coolers available

Installation drawing on page 250

MELITTA CUP

Melitta Cup is a modern fully automatic coffee machine for espresso, cappuccino and chocolate lovers. Coffee specialties 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	Dimensions mm	Water/Drain	Electric connection
Melitta Cup	400x519x790	15 mm /25 mm	240V1~ 3,6 kW 16A 50/60Hz
Melitta Cup 2 M two grinders	400x519x790	15 mm /25 mm	240V1~ 3,6 kW 16A 50/60Hz
Melitta Cup CW cup warmer	300x350x770	15 mm /25 mm	240V1~ 0,15 kW 6A 50/60Hz

Installation drawing p. 250

MELITTA CUP-BREAKFAST

The new fully automatic filter coffee machine, perfect both for the food service and self-serve operation. Melitta cup-breakfast combines the excellent look of the Melitta Cup with the advantage of an automatic filter coffee machine. Output for cups, mugs and jugs with a simple push of a button. In restaurants, hotels, cafés, offices, canteens, hospitals and more.

A luxury class table-top automatic. High performance. Fully equipped for the aromatic preparation of coffee, tea, milk coffee, chocolate...totally 8 products programmable. Fully automatic cleaning using detergent tablets, easy cleaning for milk and chocolate. Coffee grounds removal through the built-in grounds drawer or optionally container discharge.

Capacity in an hour: 240 cups of coffee, or 30 liter of hot water, or 180 mugs of hot chocolate. Hot coffee volume 3 liter, ground coffee hopper 1,2 kg, powder container 1,3 kg, As standard brushed stainless steel design, optionally polished or effect colors.

Melitta	Dimension mm	Water/drain	Electric connection
Melitta cup-breakfast	400x519x790	19mm/25 mm	230V1~ 3,32 kW 16A 50/60Hz

Installation drawing p. 250



METOS MARKUS ESPRESSO MACHINES

The Metos Markus espresso machines have a classic stylish design. A high Latte glas fits under the coffee spout. The automatic pre-infusion moisturises the ground coffee before the pressure pump switches on. DT1 model is supplied with one grupp and DT2 model with two gruppas. 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 steel. Electronic control system with four programmable push buttons for each filter unit. Cappuccino froth tap is an option. Cup warmer on top, optional lid available.

Metos	Boiler l	Dimensions mm	El. connection	Water connection
Mini Control DT1	6	455x580x525	230V1~1,45 kW 16A	3/4"/12
Mini Control DT1/grinder	4	455x580x690	230V1~2,25 kW 16A	3/4"/12
Mini Control DT2	6	455x580x525	230V1~2,85 kW 16A	3/4"/12

Optional accessories	Dimensions mm
Cappuccino froth tap	
DT1 stand with drawer	410x515x105
Lid Hot Cup Mini	h=300



Markus Mini Control DT1/grinder



Markus Mini Control DT2



Stand with drawer DT1



Lid Hop Cup

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	Bean hopper kg	Dimensions mm	El.connection
Metos Expobar	2	210x355x630	230V1~1,0 kW 10A
Metos Tranquillo	0,5	135x285x380	230V1~0,3 kW 6A
Stand with drawer		290x515x105	



Espresso grinder Metos Tranquillo



Espresso grinder Metos Expobar

METOS COMBI BULK BREWING COFFEE MACHINES

The wide range of the Metos new ComBi-line coffee machines consists of counter and wall models, both with hot water taps or containers with dispensing taps on both sides. Functions are operated by control panel furnished with a clear LC-display. Brewing quantity can be programmed either by liter volume or coffee cup amount needed. Brewing volumes and coffee used can be monitored and controlled by the counters. According to the hardness of the local water used, you can set the indicator for the descaling process. Continuous flow water heater ensures that it is only fresh and cold water that is used for the brewing and that the temperature of the brewing water is not exceeding 96°C.

The ComBi-models with one container are equipped with a counter brewer, one electrically heated container, drip tray and a coffee filter with a coffee blender and brewing lid. Containers are put to the left of the brewer in models with letter L and to the right in models with letter R.



The ComBi-models with two containers are equipped with a counter brewer, two electrically heated containers, drip tray and two coffee filters with a coffee blender and a brewing lid.

Brewers with hot water container (W) are supplied with a no-drip tap. You can dispense hot water 1,8 liters a time. DW-models are supplied with dual-side no-drip taps for coffee and hot water.

The plug of the electrically heated container is connected to the socket situated in the both sides of the brewer. Coffee remaining in the container is visible through the integrated gauge glass.

The safety of the operator is taken care of. All models are equipped with swivel arm protection and the buffet models with container detection. Coffee brewing program will start only, when the containers are placed correctly and when the swivel arm is in its position. The brewing units are equipped with safe, waterproof sockets for containers.

Counter models with two containers

Product	Containers	Capacity l/h	Capacity cups/h	Hotwater l/h	Dimension mm	Water	Electric connection
CB 2x5	5+5 liters	30	240	-	770x465x695	3/4"	230V 1~ 3,2 kW 16 A 50/60Hz
CB 2x10	10+10 liters	60	480	-	907x465x785	3/4"	400V/440V3~ 6,2 kW 10 A 50/60Hz
CB 2x20	20+20 liters	90	720	-	1015x500x890	3/4"	400V/440V3~ 9,2 kW 16 A 50/60Hz

Counter models with two containers and hot water tap

Product	Containers	Capacity l/h	Capacity cups/h	Hotwater l/h	Dimension mm	Water	Electric connection
CB 2x5W	5+5 liters	30	240	22	770x465x695	3/4"	400V/440V3~ 5,4 kW 10 A 50/60Hz
CB 2x10W	10+10 liters	60	480	22	907x465x785	3/4"	400V/440V3~ 8,4 kW 16 A 50/60Hz
CB 2x20W	20+20 liters	90	720	22	1015x500x890	3/4"	400V/440V3~ 11,4 kW 16 A 50/60Hz

Installation drawing p. 251

Electrically heated containers

	Containers	Dimension	Electric connection
CN5e	5 liters	237x406	230V 1~0,035 kW 6 A
CN10e	10 liters	307x427	230V 1~0,070 kW 6 A
CN20e	20 liters	355x515	230V 1~0,070 kW 6 A

Insulated containers

	Containers	Dimension
CN5i	5 liters	237x406
CN10i	10 liters	307x427
CN20i	20 liters	355x515

Accessories

Filter

Container CN5e/i
Container CN10e/i
Container CN20e/i

Blender

Container CN5e/i
Container CN10e/i
Container CN20e/i

Tee filter

Container CN5e/i
Container CN10e/i
Container CN20e/i

Filling pipe

Container CN5e/i
Container CN10e/i
Container CN20e/i

Filter paper

Container CN5e/i
Container CN10e/i
Container CN20e/i

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

Glass jug 1,8 l

Plastic/stainless jug 1,8 l

S/S jug 2 l

Coffee filter, series M

Coffee filter, series A

Tea filter, series A

Filter paper 1000 pcs

Micro filter

Thermos 2,2 l

Thermos with tap 2,4 l

Coffee station

METOS WATER BOILERS

Metos WKT 3n HA is a counter-top, manual fill water boiler. Metos WKT 3n VA has a fixed water connection. Volume is 3 litres or approx. 24 cups. Heating time approx. 9 minutes and holding temperature adjust. 96°C.



Metos WKT 3



Metos WKT-D10

Metos	Capacity	Dimensions mm	Electric connection	Water conn.
WKT 3n HA	21 l/h	215x280x445	230V1~2,1 kW 10A	-
WKT 3n VA	21 l/h	215x280x445	230V1~2,1 kW 10A	3/4"

Metos WKT-D5n and D10n are counter-top, manual fill, thermally insulated hot water boilers. Volumes 5 and 10 litres respectively. Thermostatically adjustable temperature up to 97°C. Heating time 20 - 97°C with WKT-D 5n approx. 10 min and with WKT-D 10n approx. 20 min. Tap fitted with a gauge showing the filling level.

Metos	Capacity	Dimensions mm	Electric connection	Water conn.
WKT-D 5n HA	30 l/h	Ø 237x406	230V1~3,2kW 16A	-
WKT-D 10n HA	30 l/h	Ø 307x426	230V1~3,2kW 16A	-

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 WKI

Metos	Capacity	Dimensions mm	Electric connection	Water/drain conn.
WKI 10n	30 l/h	Ø224x520	230V1~3,2 kW 16A	3/4"/1/2"
WKI 20n3	30 l/h	Ø304x585	230V1~3,2 kW 16A	3/4"/1/2"
WKI 20n6	60 l/h	Ø304x585	400/440V3~6,6 kW 10A 50-60Hz	3/4"/1/2"
WKI 40n	90 l/h	Ø388x685	400/440V3~9,6 kW 16A 50-60Hz	3/4"/1/2"
WKI 60n	90 l/h	Ø388x855	400/440V3~9,6 kW 16A 50-60Hz	3/4"/1/2"
WKI 80n	180 l/h	Ø445x891	400/440V3~19,2 kW 32A 50-60Hz	3/4"/1/2"

Accessories

Tap and swivel arm left

Tap and swivel arm right

Tap and two swivel arms

Tap instead of swivel arm

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	Capac. l/h	Dimensions mm	Water	El. connection
M 100 marine	18	205x380x465	-	230V 1~ 2,25 kW 10A 50/60Hz
M 200 marine	18	205x380x465	3/4"	230V 1~ 2,25 kW 10A 50/60Hz



Metos M100 Marine



Metos M102

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	Capac. l/h	Dimensions mm	Water	El. connection
M 102	28	420x380x465	-	230V 1~ 3,50 kW 16A 50/60Hz
M 202	28	420x380x465	3/4"	230V 1~ 3,50 kW 16A 50/60Hz

METOS MT100 AND MT200

Metos MT100 and MT200 coffee brewers filter into a thermos container. The semiautomatic MT100 brewer has a water intake door at the front to ease operation and the automatic MT200 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 MT200 can be programmed to suit the desired number of cups. The delivery includes a filter funnel and a coffee measuring glass. The delivery doesn't include a thermos.

Metos	Capac. l/h	Dimensions mm	Water	El. connection
MT 100	18	205x380x595	-	230V 1~ 2,10 kW 10A 50/60Hz
MT 200	18	205x380x595	3/4"	230V 1~ 2,10 kW 10A 50/60Hz



Metos MT100 (a thermos is accessory)

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	Capac. l/h	Dimensions mm	Water	El. connection
M 100 W marine	14/16	420x380x465	-	230V 1~ 3,35 kW 16A 50/60Hz
M 200 W marine	14/16	420x380x465	3/4"	230V 1~ 3,35 kW 16A 50/60Hz



Metos M200W Marine

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	Capac. l/h	Dimensions mm	Water	El. connection
M 202 W	36/21	620x380x465	3/4"	400V/440V3~ 6,60 kW 16A 50/60Hz

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 21 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. MT200Wp model is used with a thermos container, not included. Delivery includes a filter funnel, a synthetic drip cup, a coffee measuring glass, and an MTW drip grate.

Metos	Capac. l/h	Dimensions mm	Water	El. connection
MT100W	14/16	420x380x650	-	230V 1~ 3,20 kW 16A 50/60Hz
MT200W	14/16	420x380x650	3/4"	230V 1~ 3,20 kW 16A 50/60Hz
MT202W	36/21	620x380x650	3/4"	400V/440V3~ 6,30 kW 16A 50/60Hz
MT 200 Wp	14/16	420x380x595	3/4"	230V 1~ 3,20 kW 16A 50/60Hz



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	Dimensions mm	El. connection
M21 marine	205x200x75	230V 1~ 0,07 kW 6A 50/60Hz
M22 marine	205x380x75	230V 1~ 0,14 kW 6A 50/60Hz



Metos M22

Food serving





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



Product	Dimensions/Volume
GN 2/1-20	650x530 mm/ 4,5 litres
GN 2/3-20	325x354 mm/ 1,25 litres
GN 2/3-40	3 litres
GN 2/3-65	5,25 litres
GN 2/3-100	8 litres
GN 2/3-150	11,5 litres
GN 1/1-20	325x530 mm/ 1,9 litres
GN 1/1-40	4,5 litres
GN 1/1-65	7,4 litres
GN 1/1-100	12,6 litres
GN 1/1-150	18 litres
GN 1/1-200	25 litres
GN 1/2-20	325x265 mm/ 0,85 litres
GN 1/2-40	1,75 litres
GN 1/2-65	3,5 litres
GN 1/2-100	5,5 litres
GN 1/2-150	8,5 litres
GN 1/2-200	11 litres
GN 1/3-40	325x176 mm/ 1,5 litres
GN 1/3-65	2,25 litres
GN 1/3-100	3,5 litres
GN 1/3-150	5,5 litres
GN 1/3-200	7,25 litres
GN 1/4-65	265x162 mm/ 1,5 litres
GN 1/4-100	2,5 litres
GN 1/4-150	3,75 litres
GN 1/4-200	5,25 litres
GN 2/4-65	530x162 mm/ 3,5 litres
GN 2/4-100	5,5 litres
GN 1/6-65	176x162 mm/ 1 litre
GN 1/6-100	1,5 litres
GN 1/6-150	2,25 litres
GN 1/6-200	3 litres
GN 1/9-65	176x108 mm/ 0,5 litres
GN 1/9-100	0,8 litres

METOS GN CONTAINERS



Lids with rounded corner to normal containers and containers with handle

- GN 1/1 lid
- GN 1/1 hinged lid
- GN 1/2 lid
- GN 1/3 lid



Perforated

- GN 1/1-65 R
- GN 1/1-100 R
- GN 1/1-150 R
- GN 1/2-65 R
- GN 1/2-100 R
- GN 1/2-150 R



Handles

- GN 1/1-65 KS
- GN 1/1-100 KS
- GN 1/1-200 KS
- GN 1/2-65 KS
- GN 1/2-100 KS
- GN 1/2-150 KS
- GN 1/2-200 KS
- GN 1/3-100 KS
- GN 1/3-150 KS
- GN 1/3-200 KS



Lids with square corner to normal containers without handles

- GN 2/3 lid
- GN 1/4 lid
- GN 1/6 lid
- GN 1/9 lid
- GN 2/4 lid



Grids

- Grid GN 2/1 stainless
- Grid GN 1/1 stainless



Sealing lids

- GN 1/1 lid with seal
- GN 1/2 lid with seal
- GN 1/3 lid with seal
- GN 1/4 lid with seal
- GN 1/6 lid with seal



Perforated plates

- Perforated plate GN1/1
- Perforated plate GN1/2
- Perforated plate GN1/3
- Perforated plate GN1/4
- Perforated plate GN2/3



Aluminium containers and plates

- GN 2/1-40 container
- GN 1/1-40 container
- GN 2/1, short side folded
- GN 2/1, long side folded
- GN 1/1, short side folded
- GN 1/1, long side folded
- GN1/1 baguette plate
- GN 2/3 baking plate

PLASTIC METOS GN CONTAINERS

Product

- GN 1/1-65, plastic
- GN 1/1-100, plastic
- GN 1/1-150, plastic
- GN 1/1-200, plastic
- GN 1/2-65, plastic
- GN 1/2-100, plastic
- GN 1/2-150, plastic
- GN 1/2-200, plastic
- GN 1/3-65, plastic
- GN 1/3-100, plastic
- GN 1/3-150, plastic
- GN 1/3-200, plastic
- GN 1/4-65, plastic
- GN 1/4-100, plastic
- GN 1/4-150, plastic
- GN 2/4-65, plastic
- GN 2/4-100, plastic
- GN 1/6-65, plastic
- GN 1/6-100, plastic

Product

- GN 1/6-150, plastic
- GN 1/9-65, plastic
- GN 1/9-100, plastic
- GN 1/1 lid, plastic
- GN 1/2 lid, plastic
- GN 1/3 lid, plastic
- GN 1/4 lid, plastic
- GN 2/4 lid, plastic
- GN 1/6 lid, plastic
- GN 1/9 lid, plastic
- GN 1/1 lid with cutout
- GN 1/2 lid with cutout
- GN 1/3 lid with cutout
- GN 1/4 lid with cutout
- GN 1/6 lid with cutout
- GN 1/1 perforated plate
- GN 1/2 perforated plate
- GN 1/3 perforated plate
- GN 1/6 perforated plate



Elegant Metos GN containers for serving and efficient storage. Shock-proof, transparent plastic, temperature range -30 °C - +120 °C. Measuring scale on side.

METOS 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.

LLM-800 model is similar to LL -model but there is large sneeze guard and heat radiators above the plate.

Metos	Dimensions mm	Electric connection
LL 600	300x600x115	230V1~ 0,5 kW 10A
LL 800	800x600x115	230V1~ 1,0 kW 10A
LLM-800	800x600x680	230V1~ 1,5 kW 10A



Metos LLM-800



Metos WPS heated plate

METOS WPS HEATED TRAY

Metos WPS heated tray has a heat reserving steel hot plate. The tray is heated up in 8 minutes and remains hot for up to an hour after being disconnected from power supply. The unit is equipped with a pilot light and overheating protection.

Metos	Dimensions mm	Electric connection
WPS	505x200x45	230 V 1 ~ 850 W 10A

METOS COLD SERVING TRAY



Cold serving tray

The cold serving tray is useful for serving for instance cold meat or cheese on a stainless steel plate or milk. The cold tray is light and easy to move where it is needed. The tray is of grey durable EPP plastic with good insulation capacity. The surface is of stainless steel. The tray is equipped with cold bed (code 4170031), which is frozen in the freezer before use. The delivery includes one cold bed.

Metos	Dimensions mm
Cold serving tray	600x400x70

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 cold plates

Metos	Dimensions mm
Metos 250	250x150x60
Cold batch 250	
Metos 300	300x300x60
Cold batch 300	

METOS SOUP WARMER

Metos serving kettle is suitable for serving soups or porridges. Serving kettle surface is painted steel, inner pot and lid are stainless steel. Lid is hinged, so it's easy to take soup. Inner pot is loose and it can be washed in dishwashing machine. The serving kettles volume is 8,3 litres. In the lid there is a hole for dipper. The temperature is adjustable and thermostate controlled.

Metos	Dimensions mm	Electric connection
Serving kettle ESK	ø305 x 410	230V1~ 0,5 kW
Round inner pan ESK 8,3 l		



Metos soup warmer

METOS SERVING DISHES



Metos chafing dish is suitable for breakfasts or buffets for self serving warm dishes. The chafing dish is stainless steel throughout and GN 1/1-150 sized container fits in it. The handy lid ensures easy access. The chafing dish is warmed with gel burners or with electric heating element.

N = neutral, F = gel burner, E = electric

Metos	Dimensions mm	Electric connection
Chafing dish CDN GN1/1	640x410x420	-
Chafing dish CDF GN1/1	640x410x420	-
Chafing dish CDE GN1/1	640x410x420	230V1~ 0,7 kW
Chafing dish RCDN round	ø513x450	-
Chafing dish RCDF round	ø513x450	-
Chafing dish RCDE round	ø513x450	230V1~ 0,7 kW
Inner pan RCD	ø385x60	
Electric heating element CDE		230V1~ 0,7 kW

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 45 cm. The shelves have railings and they are of thick shockproof glass. The height of the shelves is adjustable.

Metos	Dimensions mm
Stand for glasses	ø 550x600



Metos stand for glasses and cups



METOS DROP-IN COLLECTION

The Metos drop-in collection gives a possibility to create flexible and unique food serving solutions with reasonable costs. The idea of the collection is to build a unique food serving line by using standard technical units.

The drop-in collection comprises all the units for building a food serving line. These drop-in units can be integrated into various kinds of decorative solutions. The collection includes units for serving cold and warm products, as well as soup. Units needed for dispensing plates, trays etc. are also available in the collection. With the drop-in units can we create custom made solution together with the customer.

Customer can purchase the technical units from Metos, and design the outlook of the serving line separately. For this purpose Metos provides the necessary information for design and production of the serving line. This guarantees right performance and durability of the drop-in units. Metos can also supply the complete custom made drop-in serving line as a turnkey delivery.

For serving cold food there are cold basins, frost planes and crushed ice basins. The insulated cold basins and frost planes are equipped with powerful cooling machinery. These units can be delivered also with connection to remote cooling system. Crushed ice basins are without cold machine. Due to the insulation of the basin, the ice does not melt totally during the normal food serving hours. All the models are available at the sizes of 1-4 GN 1/1. Depth of basin is 160 mm and frost plane 20 mm.

For serving warm meals there are bain-maries, ceramic hot plates and integrated soup dispensers. Basins with depth of 160 mm and ceramic hot plates can be delivered at the sizes of 1-3 GN 1 / 1. If necessary, the bain-maries can be delivered with depth of 210 mm. Both bain-maries and ceramic hot plates can be delivered with either light or halotherm heating unit. With the ceramic hot plate it is always recommended to use a halotherm heating lamp that heats the food also from above. At the same time halotherm illuminates the food nicely. A heated soup bowl dispenser can be placed next to the soup dispenser. This guarantees that the soup bowls have the right temperature before use. Together these two units form a tempting soup station.

For dispensing water there are drop-in dispensers that can be supplied with or without cooling machinery. Faucets can be either mechanic or electronic. An electronic faucet guarantees a hygienic operation because the customer does not need to touch the faucet either with hand or with glass.

The drop-in collection has various supplementary equipment for the food serving lines. Plate dispensers are available for three different plate sizes. There are both neutral and heated models. Plate, rack and tray dispensers are available for both 900 and 750 mm high serving lines. There are cutting-board and crumb box combination for cutting bread in the serving line.



Pictured examples of tailor-made drop-in solutions.



METOS PROFF DROP-IN

Proff US-2L with lamp

Cold basin	Dimensions mm	Drop-In hole mm	Electric connection
D-I CB 800 US-2L	800 x 650 x 640/1123	760 x 610	230 V 1~0,43 kW 10A 50/60Hz
D-I CB 1200 US-2L	1200 x 650 x 640/1123	1160 x 610	230 V 1~0,43 kW 10A 50/60Hz
D-I CB 1600 US-2L	1600 x 650 x 640/1123	1560 x 610	230 V 1~0,43 kW 10A 50/60Hz

Crushed ice basin	Dimensions mm	Drop-In hole mm	Electric connection
D-I CIB 800 US-2L	800 x 650 x 230/713	760 x 610	230 V 1~0,03 kW 10A 50/60Hz
D-I CIB 1200 US-2L	1200 x 650 x 230/713	1160 x 610	230 V 1~0,03 kW 10A 50/60Hz
D-I CIB 1600 US-2L	1600 x 650 x 230/713	1560 x 610	230 V 1~0,03 kW 10A 50/60Hz
Base heightening	500 x 300 x 50		

Frost plane	Dimensions mm	Drop-In hole mm	Electric connection
D-I FrP 800 US-2L	800 x 650 x 500/983	760 x 610	230 V 1~0,43 kW 10A 50/60Hz
D-I FrP 1200 US-2L	1200 x 650 x 500/983	1160 x 610	230 V 1~0,43 kW 10A 50/60Hz
D-I FrP 1600 US-2L	1600 x 650 x 500/983	1560 x 610	230 V 1~0,43 kW 10A 50/60Hz

Bain-marie	Dimensions mm	Drop-In hole mm	Electric connection
D-I BM 800 US-2L	800 x 650 x 355/838	760 x 610	230 V 1~1,8 kW 16A 50/60Hz
D-I BM 1200 US-2L	1200 x 650 x 355/838	1160 x 610	230 V 1~1,8 kW 16A 50/60Hz

Ceramic plate	Dimensions mm	Drop-In hole mm	Electric connection
D-I CPL 800 US-2L	800 x 650 x 355/838	760 x 610	230 V 1~0,5 kW 16A 50/60Hz
D-I CPL 1200 US-2L	1200 x 650 x 355/838	1160 x 610	230 V 1~0,9 kW 16A 50/60Hz

Proff US-2H with Halotherm heat lamp

Bain-marie	Dimensions mm	Drop-In hole mm	Electric connection
D-I BM 800 US-2H	800 x 650 x 355/838	760 x 610	230 V 1~2,5 kW 16A 50/60Hz
D-I BM 1200 US-2H	1200 x 650 x 355/838	1160 x 610	230 V 1~2,85 kW 16A 50/60Hz

Ceramic plate	Dimensions mm	Drop-In hole mm	Electric connection
D-I CPL 800 US-2H	800 x 650 x 355/838	760 x 610	230 V 1~1,2 kW 16A 50/60Hz
D-I CPL 1200 US-2H	1200 x 650 x 355/838	1160 x 610	230 V 1~1,9 kW 16A 50/60Hz

Separate upper parts

Proff-US2-L lamp	Dimensions mm	Electric connection
Proff 800 US-2L	800 x 507 x 483	230 V 1~0,02 kW 10A 50/60Hz
Proff 1200 US-2L	1200 x 507 x 483	230 V 1~0,03 kW 10A 50/60Hz
Proff 1600 US-2L	1600 x 507 x 483	230 V 1~0,03 kW 10A 50/60Hz

Proff US-2H Halotherm	Dimensions mm	Electric connection
Proff 800 US-2H	800 x 507 x 483	230 V 1~0,6 kW 10A 50/60Hz
Proff 1200 US-2H	1200 x 507 x 483	230 V 1~0,9 kW 10A 50/60Hz

The Proff Drop-in units are available also as one-sided models with one sneeze guard.



Cold basin D-I CB 800 Proff



Crushed ice basin D-I CIB 800 Proff



Frost plane D-I FrP 800 Proff



Bain-marie D-I BM 800 Proff



Ceramic plate D-I CPL 800 Proff



Tailor-made crushed ice basin equipped with lights under.



Integrated soup dispenser



Soup bowl dispenser

METOS DROP-IN WITHOUT UPPER SHELF

Drop-in models without upper part

Cold basin	Dimensions mm	Drop-In hole mm	Electric connection
D-I CB 450	465 x 650 x 640	410 x 610	230 V 1~0,4 kW 10A 50/60Hz
D-I CB 800	800 x 650 x 640	760 x 610	230 V 1~0,4 kW 10A 50/60Hz
D-I CB 1200	1200 x 650 x 640	1160 x 610	230 V 1~0,4 kW 10A 50/60Hz
D-I CB 1600	1600 x 650 x 640	1560 x 610	230 V 1~0,4 kW 10A 50/60Hz

Crushed ice basin	Dimensions mm	Drop-In hole mm	
D-I CIB 450	465 x 650 x 230	410 x 610	
D-I CIB 800	800 x 650 x 230	760 x 610	
D-I CIB 1200	1200 x 650 x 230	1160 x 610	
D-I CIB 1600	1600 x 650 x 230	1560 x 610	
Base heightening	500 x 300 x 50		

Frost plane	Dimensions mm	Drop-In hole mm	Electric connection
D-I FrP 450	465 x 650 x 500	410 x 610	230 V 1~0,4 kW 10A 50/60Hz
D-I FrP 800	800 x 650 x 500	760 x 610	230 V 1~0,4 kW 10A 50/60Hz
D-I FrP 1200	1200 x 650 x 500	1160 x 610	230 V 1~0,4 kW 10A 50/60Hz
D-I FrP 1600	1600 x 650 x 500	1560 x 610	230 V 1~0,4 kW 10A 50/60Hz

Bain-marie	Dimensions mm	Drop-In hole mm	Electric connection
D-I BM 450	465 x 650 x 355	410 x 610	230 V 1~1,8 kW 16A 50/60Hz
D-I BM 800	800 x 650 x 355	760 x 610	230 V 1~1,8 kW 16A 50/60Hz
D-I BM 1200	1200 x 650 x 355	1160 x 610	230 V 1~1,8 kW 16A 50/60Hz

Ceramic plate	Dimensions mm	Drop-In hole mm	Electric connection
D-I CPL 450	465 x 650 x 355	410 x 610	230 V 1~0,3 kW 16A 50/60Hz
D-I CPL 800	800 x 650 x 355	760 x 610	230 V 1~0,5 kW 16A 50/60Hz
D-I CPL 1200	1200 x 650 x 355	1160 x 610	230 V 1~0,9 kW 16A 50/60Hz

Integrated soup dispenser

Integrated soup dispenser	Dimensions mm	Drop-In hole mm	Electric connection
D-I soup well 10 litres	Ø312 x 323	Ø274	230 V 1~0,4 kW 10A
Innerpart 10 litres			
Soup well's lid			

Soup bowl dispenser*	Dimensions mm	Drop-In hole mm	Electric connection
D-I SBD 300x300	380 x 340 x 680	365 x 305	230 V 1~0,5 kW 10A

* The inside dimensions of the soup bowl dispenser 300 x 300 x 680 mm

Integrated chafing dish

Integrated chafing dish	Dimensions mm	Drop-In hole mm	Electric connection
DICD GN 1/1	640 x 410 x 420	565 x 400	-
DICDE GN 1/1	640 x 410 x 420	565 x 400	230 V 1~0,7 kW
RDICD round	Ø513 x 245	Ø432	-
RDICDE round	Ø513 x 245	Ø432	230 V 1~0,7 kW



Integrated chafing dish GN1/1
(Table top models on page 141)



Integrated round chafing dish



Cold basin D-I CB 800



Crushed ice basin D-I CIB 800



Frost plane D-I FrP 800



Bain-marie D-I BM 800



Ceramic plate D-I CPL 800



METOS DROP-IN WITHOUT UPPER SHELF

Dispensers

Plate dispensers Ø260 max.	Dimensions mm	Drop-In hole mm	Capacity	Electric connection
D-I PDW 2x260	420x620x702	400x600	130	230V 1~0,7kW 10A 50/60Hz
D-I PD 2x260	420x620x634	400x600	130	
D-I PDW 2x260- 750	420x620x552	400x600	90	230V 1~0,7kW 10A 50/60Hz
D-I PD 2x260- 750	420x620x484	400x600	90	

Plate dispensers Ø280 max.	Dimensions mm	Drop-In hole mm	Capacity	Electric connection
D-I PDW 280	452x452x702	420x420	65	230V 1~0,7kW 10A 50/60Hz
D-I PD 280	452x452x634	420x420	65	

Plate dispensers Ø320 max.	Dimensions mm	Drop-In hole mm	Capacity	Electric connection
D-I PDW 320	452x452x702	420x420	65	230V 1~0,7kW 10A 50/60Hz
D-I PD 320	452x452x634	420x420	65	

Adjustment bars (for one cylinder)

Adjustment bars	Adjustment bars for plate dispenser
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Basket dispensers	Dimensions mm	Drop-In hole mm	Capacity
D-I BD-900	590x590x650	570x570	5 baskets
D-I BD-750	590x590x550	570x570	4 baskets

Tray dispensers	Dimensions mm	Drop-In hole mm	Capacity
D-I TD 900	424x524x650	404x504	60 trays
D-I TD 750	424x524x550	404x504	45 trays

Water dispensers

refrigerated one-sided	Top plate size mm	Drop-In hole mm	Electric connection
D-I WD mechanical faucet	330x400	install drawing	230V 1~0,5kW 10A 50/60Hz
D-I WD-E electric faucet	330x400	install drawing	230V 1~0,5kW 10A 50/60Hz

refrigerated two-sided

D-I WD-2 mechanical faucet	330x640	install drawing	230V 1~0,5kW 10A 50/60Hz
D-I WD-E-2 electric faucet	330x640	install drawing	230V 1~0,5kW 10A 50/60Hz

neutral one-sided

D-I WD-N mechanical faucet	330x400	install drawing	
D-I WD-EN electric faucet	330x400	install drawing	230V 1~ 0,1kW 50/60Hz

neutral two-sided

D-I WD-N-2 mechanical faucet	330x640	install drawing	
D-I WD-EN-2 electric faucet	330x640	install drawing	230V 1~ 0,1kW 50/60Hz

Water dispenser accessory

Filter unit*	*to be ordered with the dispenser
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Cutting board with crumb box	Dimensions mm	Drop-In hole mm
D-I Cutting board	500x285x20	447x232



Plate dispenser 2x260 mm



Plate dispenser 320 mm



Basket dispenser



Tray dispenser



Mechanical water dispenser



Bread cutting board with crumb box

METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT

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 whole structure of equipment is made out of stainless steel. The range of stainless steel tops is extensive, which makes a high level of customization possible. For the marine use the Proff-series is designed without any wooden structures.

Applications include drawers for beverages, soft drinks, beer and wines. All drawers are equipped with locks that ensure drawers to stay closed even in hard conditions. 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. The standard supply is with 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. Legs have collars with two bolt holes. Proff units can be welded to the deck with the collar.

The efficient and reliable Metos refrigerator cassette module 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 control unit is secured with stainless steel shelter. The cooling agent is CFC-free 134A. If needed, Proff refrigeration units can be connected to a central refrigeration unit.

METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



Cold cupboards



Table tops with basin



Saladette



Leg collar with two bolt holes



Dispensing solutions



Heated cupboards



Lockable drawers and doors



Drawers cold/heated



Control unit shelter

METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



NT-1600-BO2-BO2-MBO-BO2 with back splash guard. Splash guard is an accessory. Beverage drawers are equipped with locks that have cylinders and keys.



STH-800-GN3-MGH

Cold drawer	Dimensions mm	Capacity	Electric connection
NT-800-GN3-MGH	800x650x900	4 pcs GN1/1-150 drawers	230V1~0.6 kW 10A 50/60Hz
NT-1200-GN3-MGH-GN3	1200x650x900	7 pcs GN1/1-150 drawers	230V1~0.6 kW 10A 50/60Hz
NT-1200-GN4-MGH-GN4	1200x650x900	8 pcs GN1/1-100 and 1 pc GN1/1-150 drawers	230V1~0.6 kW 10A 50/60Hz

Grill drawer	Dimensions mm	Capacity	Electric connection
GR-800-GN2L-ML	800x650x650	2 pcs GN1/1-150 drawers	230V1~0.6 kW 10A 50/60Hz
GR-1200-GN2L-ML-GN2L	1200x650x650	4 pcs GN1/1-150 drawers	230V1~0.6 kW 10A 50/60Hz
GR-1600-GN2L-GN2L-ML-GN2L	1600x650x650	6 pcs GN1/1-150 drawers	230V1~0.6 kW 10A 50/60Hz

Beverage drawer	Dimensions mm	Capacity	Electric connection
NT-800-BO2-MBO	800x650x900	3 drawers for beverage crates (2 for wine bottles)	230V1~0.6 kW 10A 50/60Hz
NT-1200-BO2-MBO-BO2	1200x650x900	5 drawers for beverage crates (4 for wine bottles)	230V1~0.6 kW 10A 50/60Hz
NT-1600-BO2-BO2-MBO-BO2	1600x650x900	7 drawers for beverage crates (6 for wine bottles)	230V1~0.6 kW 10A 50/60Hz

Bottle basin	Dimensions mm	Capacity	Electric connection
BT-800-DSL-MPL	800x650x900	basin GN2/1, left-hand cupboard	230V1~0.6 kW 10A 50/60Hz
BT-1200-DSL-MPL-DSR	1200x650x900	basin GN3/1, left- and right-hand cupboards	230V1~0.6 kW 10A 50/60Hz

Cold counters	Dimensions mm	Capacity	Electric connection
ST-800-GND-MPL	800x650x900	3xGN1/6, GN1/1-100 and GN1/1-200 drawers	230V1~0.6 kW 10A 50/60Hz
ST-1200-GND-MPL-GND	1200x650x900	6xGN1/6, 2xGN1/1-100 and 2xGN1/1-200 drawers	230V1~0.6 kW 10A 50/60Hz
ST-1600-GND-GND-MPL-GND	1600x650x900	7xGN1/6, 3xGN1/1-100 and 3xGN1/1-200 drawers	230V1~0.6 kW 10A 50/60Hz
Cutting board 800 mm	800 mm		
Cutting board 1200 mm	1200 mm		
Cutting board 1600 mm	1600 mm		
Cover 800 mm	800 mm		
Cover 1200 mm	1200 mm		
Cover 1600 mm	1600 mm		

Saladette	Dimensions mm	Capacity	Electric connection
STH-800-GN3-MGH	800x650x1021	2xGN1/3, GN1/1-150 -drawers 4 pcs	230V1~0.6 kW 10A 50/60Hz
STH-1200-GN3-MGH-GN3	1200x650x1021	3xGN1/3, GN1/1-150 -drawers 7 pcs	230V1~0.6 kW 10A 50/60Hz
STH-1600-GN3-GN3-MGH-GN3	1600x650x1021	4xGN1/3, GN1/1-150 -drawers 10 pcs	230V1~0.6 kW 10A 50/60Hz
Cutting board 800 mm	800 mm		
Cutting board 1200 mm	1200 mm		
Cutting board 1600 mm	1600 mm		

Bar counter	Dimensions mm	Capacity	Electric connection
BA-800-BO2S-MPL	800x650x900	2 drawers for beverage crates	230V1~0.6 kW 10A 50/60Hz
BA-1200-BO2S-BO2S-MPL	1200x650x900	4 drawers for beverage crates	230V1~0.6 kW 10A 50/60Hz
BA-1600-BO2S-BO2S-BO2S-MPL	1600x650x900	6 drawers for beverage crates	230V1~0.6 kW 10A 50/60Hz

METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



BA-1200-BO2S-BO2S-MPL with side splash guard. Side splash is an accessory. In bar counters there is 60 mm high back splash guard as standard. Bar counters are equipped with locks that have cylinders and keys.



BM-1200-TDRL-TDRL-TDRR

Cold counter	Dimensions mm	Capacity	Electric connection
NT-800-DSL-MPL	800x650x900	1 section	230V1~ 0.6kW 10A 50/60Hz
NT-1200-DSL-MPL-DSR	1200x650x900	2 sections	230V1~ 0.6kW 10A 50/60Hz
NT-1600-DSL-DSL-MPL-DSR	1600x650x900	3 sections	230V1~ 0.6kW 10A 50/60Hz

Heated unit with heated top	Dimensions mm	Electric connection
WT-800-DRLW-TDRR	800x650x900	230V1~1,2 kW 16A 50/60Hz
WT-1200-DRLW-DRLW-TDRR	1200x650x900	230V1~1,9 kW 16A 50/60Hz
WTG-800-TDRL-TDRR	800x650x900	230V1~1,2 kW 16A 50/60Hz
WTG-1200-TDRL-TDRL-TDRR	1200x650x900	230V1~1,9 kW 16A 50/60Hz

Heated unit with neutral top	Dimensions mm	Electric connection
NTW-800-DRLW-TDRR	800x650x900	230V1~0,7 kW 16A 50/60Hz
NTW-1200-DRLW-DRLW-TDRR	1200x650x900	230V1~1,0 kW 16A 50/60Hz

Bain-marie	Dimensions mm	Electric connection
BM-400-TDRR	400x650x900	230V1~2,3 kW 16A 50/60Hz
BM-800-TDRL-TDRR	800x650x900	230V1~2,5 kW 16A 50/60Hz
BM-1200-TDRL-TDRL-TDRR	1200x650x900	230V1~2,8 kW 16A 50/60Hz
BM2-800-TDRL-TDRR	800x650x900	230V1~2,5 kW 16A 50/60Hz
BM3-1200-TDRL-TDRL-TDRR	1200x650x900	230V1~2,8 kW 16A 50/60Hz

GN containers are not included.

Installation drawings p. 253



BT-800-DSL-MPL



BT-1200-DSL-MPL-DSR with optional tray slides and upper shelf.

METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



Deli cold counter with glass section

Deli without glass	Dimensions mm	Electric connection
VP1400	1420x380x240	230V1~0,17 kW 10A 50/60Hz
VP1600	1600x380x240	230V1~0,17 kW 10A 50/60Hz
VP1800	1800x380x240	230V1~0,17 kW 10A 50/60Hz
VP2000	1960x380x240	230V1~0,17 kW 10A 50/60Hz
VP2100	2150x380x240	230V1~0,17 kW 10A 50/60Hz
VP2500	2500x380x240	230V1~0,17 kW 10A 50/60Hz

Deli with glass section	Dimensions mm	Electric connection
VPG1400	1420x380x440	230V1~0,17 kW 10A 50/60Hz
VPG1600	1600x380x440	230V1~0,17 kW 10A 50/60Hz
VPG1800	1800x380x440	230V1~0,17 kW 10A 50/60Hz
VPG2000	1960x380x440	230V1~0,17 kW 10A 50/60Hz
VPG2100	2150x380x440	230V1~0,17 kW 10A 50/60Hz
VPG2500	2500x380x440	230V1~0,17 kW 10A 50/60Hz

Proff freezer	Dimensions mm	Capacity	Electric connection
AFNT-1200	1200x650x900	2 cupboards, rails for 5 GN containers in each	230V1~ 0,9kW 10A 50/60Hz
AFNT-1600	1600x650x900	3 cupboards, rails for 5 GN containers in each	230V1~ 1,3kW 10A 50/60Hz
AFGN-1200	1200x650x900	4 drawers for GN 1/1 150, 1 drawer for GN 1/1 200	230V1~ 0,9kW 10A 50/60Hz
AFGN-1600	1600x650x900	5 drawers for GN 1/1 150, 2 drawers for GN 1/1 200	230V1~ 1,3kW 10A 50/60Hz

Proff grill freezer	Dimensions mm	Capacity	Electric connection
AFGR-1200	1200x650x600	3 drawers for GN 1/1 150	230V1~ 0,8kW 10A 50/60Hz
AFGR-1600	1600x650x600	4 drawers for GN 1/1 150	230V1~ 0,9kW 10A 50/60Hz
AFGR-2000	2000x650x600	6 drawers for GN 1/1 150	230V1~ 1,3kW 10A 50/60Hz



Metos PDW plate dispenser

Metos Proff plate dispensers 130 pcs max Ø 280 mm

	Dimensions mm	Electric connection
PD	400x650x900 neutral	-
PDW	400x650x900 heated	230V 1~ 0,4 kW 50/60Hz
PDT	400x650x900 neutral, castors, handle	-
PDWT	400x650x900 heated, castors, handle	230V 1~ 0,4 kW 50/60Hz

Metos Proff plate dispensers 65 pcs max Ø 320 mm

	Dimensions mm	Electric connection
LPD	400x650x900 neutral	-
LPDW	400x650x900 heated	230V 1~ 0,4 kW 50/60Hz
LPDT	400x650x900 neutral, castors, handle	-
LPDWT	400x650x900 heated, castors, handle	230V 1~ 0,4 kW 50/60Hz

Accessories

Adjustment bars	adjustment bars for plate dispenser
Cover	cover for plate dispenser



Metos PWD water dispenser

Metos Proff water dispensers

Cold	Dimensions mm	Electric connection
PWD-04A	400x650x900	230V 1~ 0,5 kW 50/60Hz
PWD-04A-E	400x650x900	230V 1~ 0,5 kW 50/60Hz

Neutral	Dimensions mm	Electric connection
PWD-04A-N	400x650x900	
PWD-04A-EN	400x650x900	230V 1~ 0,1 kW 50/60Hz

Accessories

Filter unit	ordered with water dispenser
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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	Dimensions mm
HSR-800	795x210x300
HSR-1200	1195x210x300
HS-800	795x210x300
HS-1200	1195x210x300
HS-1600	1595x210x300



The Metos Proff hand out shelf has a glass shelf and a glass front panel



Metos Proff upper shelf with double-sided sneeze guard.

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	Dimensions mm	kWh
US-800-1L	800x507x483	0,018
US-800-2L	800x507x483	0,018
US-1200-1L	1200x507x483	0,03
US-1200-2L	1200x507x483	0,03
Upper shelf with heat radiator	Dimensions mm	kWh
US-800-1H	800x507x483	0,4
US-800-2H	800x507x483	0,4
US-1200-1H	1200x507x483	0,6
US-1200-2H	1200x507x483	0,6

METOS PROFF GN DIVIDERS

Lifting and placing GN containers is facilitated with locking Proff GN-dividers. GN-frame is the most efficient way to prevent containers to move when placed to the basin.

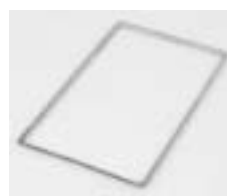
Metos	Dimensions mm
DL800 divider	554x31, 800 mm basin
DL1200 divider	554x64, 1200 mm basin
DS divider	317x20, to the side
DM divider	310x20, to the middle
GN-divider set 800	800 basin, incl. 1 pc DL800 and 3 pcs DS dividers
GN-divider set 1200	1200 basin, incl. 2 pcs DL1200, 3 pcs DS dividers and 1 pc DM dividers
GN-frame GN1/1	325x526
GN-frame 4xGN1/4	325x526
GN-frame 6xGN1/6	325x526
GN-frame 6xGN1/6 Proff	325x526



GN-divider set 800



GN-frame 6xGN1/6 for Proff-drawers



GN-frame GN1/1

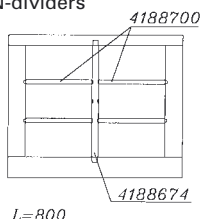


GN-frame 4xGN1/4. Dividers can be easily set to take also different sizes of GN-containers, for example 2xGN1/2.

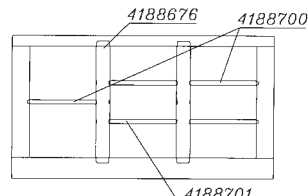


GN-frame 6xGN1/6. Dividers can be easily set to take also different sizes of GN-containers, for example 3xGN1/3.

GN-dividers



L=800



L=1200

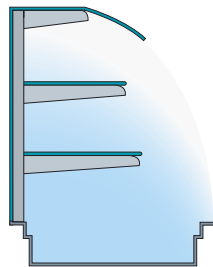
METOS HALO OPEN AIR CURTAIN COLD DISPLAYS



Metos Halo open air curtain cold display line offers the perfect solution for presenting the products deliciously. The special lighting, separate for each shelf, brings your goods out at their best. Open structure helps reaching even the products placed in the back of shelves.

In the development of Halo display series the latest research and experience of cold airflow has been put into practice. Well-designed airflow system together with an effective cold unit creates an air curtain in front of the display to ensure right temperatures within the display. The cold airflow is guided to all shelves as well as the basin.

Halo displays are designed to fit together with Hackman Nova and Drop-in units. Displays are available also equipped with stainless steel cold cupboards. Models include 800, 1200 and 1600mm long versions.



The basin and the shelves of open air curtain display are cold.

- Separate special lighting for each shelf and the basin
- Effective cold unit (refrigerant R404a)
- Easy sliding doors on personnel side
- Automatic defrosting
- GN-dimensioned basin with airflow to the top and bottom of the container
- Models with Nova looks can be enhanced with tray slides and Nova end modules

Metos Halo cold display, open air curtain with Nova appearance

	Dimensions mm	El. connection
Halo 1O800, one-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 1O1200, one-sided	1200x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo 1O1600, one-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

with cold cupboards, 2 cupboards (interior dimensions 345x535x320 mm)

Halo 1OC1200, one-sided	1200x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo 1OC1600, one-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

Metos Halo drop-in cold display, open air curtain

	Dimensions mm	El. connection
Halo D-I 1O800, one-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I 1O1200, one-sided	1200x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo D-I 1O1600, one-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

Halo accessories

	Dimensions mm	
Tray slide	800	models with Nova appearance
Tray slide	1200	models with Nova appearance
Tray slide	1600	models with Nova appearance



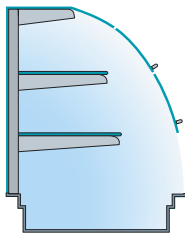
METOS HALO ROUNDED COLD DISPLAYS WITH DOORS

Metos Halo displays with rounded front give the products the presentation they deserve. The special lighting, separate for each shelf, brings the goods out at their best. Displayed products are protected with transparent acrylic doors, which are light and easy to open. All the products will be visible in the whole display thanks to the transparency of the whole upper part.

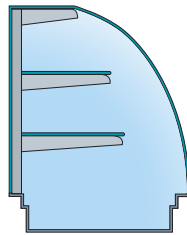
In Halo display series the latest research and experiences of cold airflow has been put into practice. Well-designed airflow system together with an effective cold unit ensures that all shelves as well as the basin get their share of cold air.

Halo displays are designed to fit together with Hackman Nova and Drop-in units. Displays are available also equipped with stainless steel cold cupboards. Models include 800, 1200 and 1600mm long versions both single and double-sided.

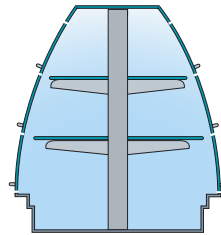
- Separate special lighting for all shelves and the basin
- Effective cold unit (refrigerant R404a)
- Cold airflow guided to all shelves and the basin
- Easy sliding doors on personnel side
- Automatic defrosting
- GN-dimensioned basin with airflow on top and bottom of the container
- Optional central cooling unit connection and neutral top-most shelf available
- Models with Nova looks can be enhanced even with tray slides and Nova end modules



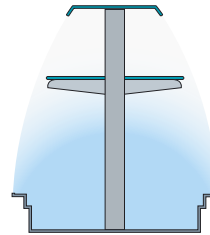
One-sided display with two doors.



One-sided attended model with closed front



Double-sided display has three doors on both sides.



Double-sided cold basin with airflow.



Metos Halo cold display with doors with Nova appearance

	Dimensions mm	El. connection
Halo 1R800, one-sided *	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 1R1200, one-sided *	1200x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 1R1600, one-sided *	1600x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo 2R800, double-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 2R1200, double-sided	1200x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 2R1600, double-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

with cold cupboards, 2 cupboards (interior dimensions 345x535x320 mm)

Halo 1RC1200, one-sided	1200x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 1RC1600, one-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

* available also an attended model with closed front

Metos Halo cold basin with airflow, neutral shelf

	Dimensions mm	El. connection
Halo AR800, double-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo AR1200, double-sided	1200x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo AR1600, double-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

with cold cupboards, 2 cupboards (interior dimensions 345x535x320 mm)

Halo ARC1200, double-sided	1200x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo ARC1600, double-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz



Metos Halo drop-in cold display with doors	Dimensions mm	El. connection
Halo D-I 1R800, one-sided *	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I 1R1200, one-sided *	1200x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I 1R1600, one-sided *	1600x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo D-I 2R800, double-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I 2R1200, double-sided	1200x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I 2R1600, double-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

* available also an attended model with closed front

Metos Halo drop-in cold basin with airflow, neutral shelf	Dimensions mm	El. connection
Halo D-I AR800, double-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I AR1200, double-sided	1200x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo D-I AR1600, double-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

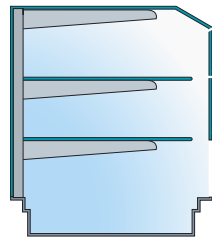
Halo accessories	Dimensions mm	
Tray slide	800	models with Nova appearance
Tray slide	1200	models with Nova appearance
Tray slide	1600	models with Nova appearance

METOS HALO SQUARE COLD DISPLAYS WITH DOORS

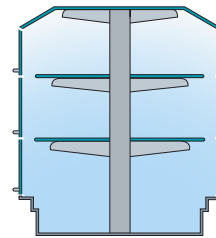
Metos Halo displays with square profile are the best choice when big presentation capacity is needed in a small space. The Halo square displays are designed to accommodate a GN-size tray on each shelf. The square looks with straight lines fit the modern interior designs.

Displayed products are protected with doors, which are light and easy to open. All the products are visible in the whole display thanks to the transparency of the whole upper part. In Halo – display series the latest research and experiences of cold airflow has been put into practice. Well-designed airflow system together with an effective cold unit ensures that all shelves as well as the basin get their share of cold air.

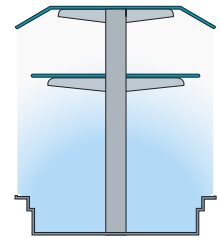
Halo displays are designed to fit together with Hackman Nova and Drop-in units. Displays are available also equipped with stainless steel cold cupboards. Models include 800, 1200 and 1600mm long versions both one and double-sided.



One-sided display with two doors.



Double-sided display has three doors on both sides.



Double-sided cold basin with airflow.

Metos Halo cold display with doors with Nova appearance

	Dimensions mm	El. connection
Halo 1S800, one-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 1S1200, one-sided	1200x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 1S1600, one-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo 2S800, double-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 2S1200, double-sided	1200x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 2S1600, double-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

with cold cupboards, 2 cupboards (interior dimensions 345x535x320 mm)

Halo 1SC1200, one-sided	1200x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo 1SC1600, one-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

Metos Halo cold basin with airflow, neutral shelf with Nova appearance

	Dimensions mm	El. connection
Halo AS800, double-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo AS1200, double-sided	1200x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo AS1600, double-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

with cold cupboards, 2 cupboards (interior dimensions 345x535x320 mm)

Halo ASC1200, double-sided	1200x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo ASC1600, double-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

Metos Halo drop-in cold display

	Dimensions mm	El. connection
Halo D-I 1S800, one-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I 1S1200, one-sided	1200x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I 1S1600, one-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo D-I 2S800, double-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I 2S1200, double-sided	1200x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I 2S1600, double-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

Metos Halo drop-in cold basin with airflow, neutral shelf

	Dimensions mm	El. connection
Halo D-I AS800, double-sided	800x650x1500	230V1~1,1 kW 16A 50/60Hz
Halo D-I AS1200, double-sided	1200x650x1500	230V1~1,4 kW 16A 50/60Hz
Halo D-I AS1600, double-sided	1600x650x1500	230V1~1,4 kW 16A 50/60Hz

Halo accessories

	Dimensions mm	
Tray slide	800	models with Nova appearance
Tray slide	1200	models with Nova appearance
Tray slide	1600	models with Nova appearance



- Separate special lighting for all shelves and the basin
- Effective cold unit (refrigerant R404a)
- Cold airflow guided to all shelves and the basin
- Sliding doors with bearing on personnel side
- Automatic defrosting
- GN-container compatible basin and shelves
- Optional central cooling unit connection and neutral top-most shelf available
- Models with Nova looks can be enhanced even with tray slides and Nova end modules







Cold cabinets





METOS MARINE REFRIGERATORS AND FREEZERS

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. 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 a control panel with a 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 MBC models is R134a, in MBF models R404A. Temperature range in the refrigerator is +1...+10°C and in the freezer -18...-23°C. In addition to the standard models it is possible to tailor the refrigeration units to suit the electrical system used by the customer.



METOS MARINE REFRIGERATORS AND FREEZERS

- specially designed for demanding marine use
- wide model range
- easy to use and service
- entirely CFC-free
- hygienic stainless steel construction
- fans distribute cold air evenly (refrigerator)
- control panel with digital display
- lockable doors and interior light
- electronic control of temperature and defrosting
- IP class 44



Our Marine series of refrigerators and freezers is of sturdy stainless steel throughout. The adjustable legs are equipped for floor attachment.

REFRIGERATOR

Refrigerant R 134 A. Voltage 230V/1~ 50-60 Hz. Temperature range +1...+10°C. Insulation CFC-free foamed polystyrene.

	Outer dimensions W x D x H mm	Volume liters	Power kW	Extract rate/ ev. temperature C/W	Heat output in full power kW	Weight net/gross kg	Shipping volume m ³	Noise level dB
MBC-200	610 x 650 x 1280	200	0,33	-10/217	0,279	61/65	0,69	45
MBC-300	610 x 650 x 1640	300	0,32	-10/294	0,390	82/88	0,86	45
MBC-400	610 x 730 x 1980	400	0,44	-10/376	0,498	104/110	1,15	49
MBC-500	710 x 730 x 1980	500	0,44	-10/376	0,498	108/114	1,31	49
MBC-600	810 x 730 x 1980	600	0,53	-10/396	0,525	119/126	1,47	49
MBC-700	810 x 730 x 2140	700	0,53	-10/396	0,525	136/143	1,59	49

FREEZER

Refrigerant R 404 A. Voltage 230V/1~ 50-60 Hz. Temperature range -18...-23°C. Insulation CFC-free foamed polyurethan.

	Outer dimensions W x D x H mm	Volume liters	Power kW	Extract rate/ ev. temperature C/W	Heat output in full power kW	Weight net/gross kg	Shipping volume m ³	Noise level dB
MBF-200	610 x 650 x 1280	200	0,50	-35/208	0,345	63/67	0,69	55
MBF-300	610 x 650 x 1640	300	0,55	-35/216	0,375	87/93	0,86	57
MBF-400	610 x 730 x 1980	400	0,70	-35/320	0,550	115/121	1,15	61
MBF-500	710 x 730 x 1980	500	0,70	-35/320	0,550	118/124	1,31	61
MBF-600	810 x 730 x 1980	600	0,79	-35/400	0,694	125/131	1,47	61
MBF-700	810 x 730 x 2140	700	0,79	-35/400	0,694	141/148	1,59	61

Installation drawing p. 254



The inside is of stainless steel. In the refrigerator two effective fans guarantee even temperature.



The sturdy stainless steel grid shelves are adjustable.



Door gasket is easy to change.

Dishwashing





METOS MASTER LUX 60EL DISHWASHERS



- Metos Master Lux 60EL**
- electronic
 - fully insulated
 - four wash cycles
 - diagnostic function
 - final rinse temperature control

Metos Master Lux 60EL dishwashers for undercounter 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 Lux 60EL dishwasher using compatible tables, trolleys and other fixtures.

Metos Master Lux 60EL is an electronic machine for undercounter operation for the demanding user. The machine has a standard diagnose 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 digital control panel shows what is going on in the unit and when the machine is ready to receive dishes for washing. The machine has four wash programmes: 1/2/3/5 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.

Metos Master Lux 60EL 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 (PS marking in the table) so that the wash water can be discharged into the washing counter sink.

The machine is delivered with a connection hose for tap water, detergent dispenser for liquid detergent, a rinse aid dispenser and a basket for plates and cutlery. Optional equipment comprises a stand, additional baskets, pre-wash showers, pressure boosting pump and steel reinforced hose.



Easy to clean deep formed tank with rounded edges, sediment trap and guide rails. Stainless steel 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	Dimensions mm	Boiler	Electric connection
MM Lux 60EL	600x610x850	2,8 kW	230V1~ 3,36 kW 16A
MM Lux 60EL PS	600x610x850	2,8 kW	230V1~ 3,36 kW 16A
MM Lux 60EL CW	600x610x850	5,06 kW	400/440V3~ 6,6 kW 16A 50-60Hz
MM Lux 60EL PS CW	600x610x850	5,06 kW	400/440V3~ 6,6 kW 16A 50-60Hz
Accessories			
Stand MM	590x535x500 mm		
Pressure boosting pump			
Installation drawing 255.			

Signal lights indicate the different cycles and temperatures. The unit has a standard diagnose function and final rinse temperature control. The preset wash programmes are 1, 2, 3 and 5 minutes.

METOS WD-4E DISHWASHERS



Metos WD-4E is a reliable and versatile under-counter dishwasher for the truly demanding user.

Metos WD-4E mounted on a stand with lockable cabinet. Locking makes storage of detergent and rinse aid safe for instance at day care centers. The stand, table and trolley are optional equipment.

Metos WD-4E

- electronic
- fully insulated
- three wash cycles
- low temperature warning
- final rinse temperature control
- final rinse water amount control
- self-cleaning programme
- diagnostic function

Metos WD-4E 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 WD-4E machines have an efficient acoustic and thermal insulation. The operation of the machine is controlled electronically.

The Metos WD-4E 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 programme. 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 programme. Metos WD-4E 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, strainer, 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.



Metos	Dimensions mm	Boiler	El. connection
WD-4E	600x628x850	3,0 kW	400/440V3~ 5,54kW 10A 50-60Hz
WD-4E DP	600x628x850	3,0 kW	400/440V3~ 5,54kW 10A 50-60Hz
Accessories	Dimensions mm		
Stand with a shelf	600x603x519		
Stand with a cabinet	600x603x519		

Installation drawing 255.

METOS MASTER HOOD 130EL, 110 AND 800



You can assemble a washing system round the Metos Master Hood dishwashers with Metos dishwashing counters and accessories. Everything fits seamlessly together. Pictured pre wash table K5, 1200 mm and drying line K4, 700 mm. See page 180 for more furniture.



Metos Master Hood machines can be applied with a hanging tray for baskets, suitable for places a table wouldn't fit.

Metos Master Hood 130EL, 110 and 800 are well crafted, user-friendly and efficient hood type dishwashers for heavy use. Spring-loaded hood is light to lift and lower. Metos Master Hood 130EL is also available with automatic hood-lifting (Lift model).

The Metos Master Hood 130EL has three wash programmes of 50/100/150 seconds and a fourth one to be set by the user. Washing starts automatically when the hood is closed. Its efficient thermal and acoustic insulation keeps the working environment pleasant.

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. The control panel has separate displays for wash and rinse water temperatures. The large high-opening (400 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.

Metos Master Hood 110 and 800 are electromechanical basic hood type dishwashers for demanding use. The control panel is clear and easy to use. MM Hood 110 has two washing programme of 60 and 120 seconds, MM Hood 800 has one 90 second programme. Washing starts automatically when the hood is closed. The large high-opening (400 mm) washing cabinet can easily also accommodate a GN 1/1 container. Tank volume 32 litres.

METOS MASTER HOOD 130EL, 110 AND 800

Metos Master Hood 130EL



Metos Master Hood 110



Metos Master Hood 800



Metos Master Hood 130EL

- electronic
- fully insulated
- four wash cycles
- final rinse temperature control
- energy saving function
- diagnostic function
- pause function

Metos Master Hood 110

- electromechanical
- uninsulated
- two wash cycles

Metos Master Hood 800

- electromechanical
- one wash cycle
- uninsulated
- tank strainers optional



Metos Master Hood 130EL has a clear digital control panel.

Metos Master	Dimensions mm	Boiler	El. connection
MM Hood 130EL	650/(720)x730/(805)x1450/1880 H	9 kW	400/440V3~ 10,5 kW 20A 50-60Hz
MM Hood 130EL Lift	650/(720)x730/(805)x1450/1880 H	9 kW	400/440V3~ 10,5 kW 20A 50-60Hz
MM Hood 110	650/(720)x730/(805)x1450/1880 H	9 kW	400/440V3~ 10,1 kW 20A 50-60Hz
MM Hood 800	650/(720)x730/(805)x1450/1880 H	6 kW	400/440V3~ 6,9 kW 20A 50-60Hz

Accessories

Pressure booster pump MM Hood

Drain pump MM Hood

Installation drawing 256.



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. In the MM Hood 800 the tank strainers are optional.

Flat pack tables for MM Hood dishwashers

	Dimensions mm
Pre wash table K5 R-L	1200x730x850
Pre wash table K5 L-R	1200x730x850
Drying line K4 / 70B	700x600x850
Hanging table K2M, tray for baskets	600x500

METOS WD-6E DISHWASHER

- 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 180 for the pre-wash tables and drying lines.

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 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 required fixtures and accessories for the washing department.

Dishwasher operation is effortless. When the hood is closed, the washing programmes start automatically. In the EA model the hood is closed by pressing a button and the hood is automatically lifted at the end of the programme. When rising, the hood tilts first forward releasing the steam from the rear upwards. When there are no dishes to wash, the machine is set into the energy saving mode to wait for dishes and the hood is closed.

Metos WD 6E – a versatile hood type machine

WD 6E is a hood type machine with an electronic control system. The machine has three programmes: 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 displayed on the panel.

Cleaning of the machine is easy and effortless. When the strainers, overflow pipe and possible food residues are removed, it is possible to start the machine's own self-cleaning programme. The machine then rinses and sanitizes the interior with 85-degree rinse water. These three features (Automatic rinse water control, rinse temperature control and built-in self-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 of the washing cabinet is 400 mm.

METOS WD-6E DISHWASHER



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 first tilts forward and the steam is released from the rear upwards. The exhaust hood (optional) collects released steam efficiently. The exhaust hood is connected to the kitchen ventilation system. The unit can also control a fan (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

STANDARD DELIVERY:

- rinse aid dispenser
- 3 baskets: for plates, cutlery and cups
- liquid detergent dispenser

Metos WD 6EA – automatic hood lifting and lowering

WD 6EA is the same as WD 6E but with an automatic hood lifting function. When opening the hood tilts forward and releases the hot steam from the rear upwards. When most of the steam has left the hood it is automatically lifted to its upper position. With the press of a button the hood closes automatically and the wash programme starts. The hood lifting system is hydraulic and works with cold tap water. Automatic hood lifting and lowering improves ergonomics and the drying of the dishes starts immediately.

Metos	Dimensions mm	Boiler	Electric connection
WD-6E	602/700x660/740x1430/1880±25	9 kW	400/440V 3~ 9.9 kW 16 A 50/60Hz
WD-6EA	602/700x660/740x1430/1880±25	9 kW	400/440V 3~ 9.9 kW 16 A 50/60Hz

Installation drawing p. 257

Standard delivery for the dishwashers includes a rinse aid dispenser, liquid detergent 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 WD-7 COMBI-DISHWASHERS

- Metos WD-7 can wash large GN containers, 600x400 mm transport boxes or up to eight 450x600 mm baking plates. Free height of the washing cabinet is 500 mm. Washing pressure adjustable.
- unique hood: no steam in the operator's face
- 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
- Autohood models feature automatic hood lifting and lowering: improved ergonomics, drying starts immediately

Metos WD-6 and WD-7 are the dishwashers for small and medium-size kitchens. If there is a large amount of food preparation dishware to be washed, the WD-7 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 180 for the pre-wash tables and drying lines.



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 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 required fixtures and accessories for the washing department.

Dishwasher operation is effortless. When the hood is closed, the washing programmes start automatically. With the Autohood models the hood is closed by pressing a button and the hood is automatically lifted at the end of the programme. When rising, the hood tilts first forward releasing the steam from the rear upwards. When there are no dishes to wash, the machine is set into the energy saving mode to wait for dishes and the hood is closed.

Metos WD 7 – a versatile hood type machine

WD-7 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 arm 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.

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 displayed on the panel.

Cleaning of the machine is easy and effortless. When the strainers, overflow pipe and possible food residues are removed, it is possible to start the machine's own self-cleaning programme. The machine then rinses and sanitizes the interior with 85-degree rinse water. These three features (Automatic rinse water control, rinse temperature control and built-in self-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 53 litres. Free height of the hood is 500 mm.

METOS WD-7 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.



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 WD-7 models the lower wash arm pressure can be selected to be either normal or the pot washing pressure (2 times normal). The programmes can be preset for pot washing.



The hood first tilts forward and the steam is released from the rear upwards. The exhaust hood (optional) collects released steam efficiently. The exhaust hood is connected to the kitchen ventilation system. The unit can also control a fan (control is optional). The unit is also available with automatic hood lifting and lowering (requires a cold water connection). The manual hood, lightened by gas springs, is very light to operate.

WD-7 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
 - self-cleaning programme
 - the unit can be connected to a central HACCP system (optional)
- Diagnostics: in-line monitoring, operational errors and failure situations in the panel display – rapid correction of failures

Metos WD-7 Autohood – automatic hood lifting and lowering

When opening the hood tilts forward and releases the hot steam from the rear upwards. When most of the steam has left the hood it is automatically lifted to its upper position. With the press of a button the hood closes automatically and the wash programme starts. The hood lifting system is hydraulic and works with cold tap water. Automatic hood lifting and lowering improves ergonomics and the drying of the dishes starts immediately.

Metos	Dimensions mm	Boiler	Electric connection
WD-7	660/761x657/715x1540/2080±25	9 kW	400/440V3~ 10,1kW 16A 50-60Hz
WD-7 Autohood	660/761x657/715x1540/2080±25	9 kW	400/440V3~ 10,1kW 16A 50-60Hz

Accessories

Bakery plate basket WD-7

Exhaust hood WD-7

Installation drawing on page 257.

Standard delivery for the dishwashers includes a rinse aid dispenser, liquid detergent dispenser, baskets for plates, cutlery and cups (one of each). Metos WD-7 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



Metos	Lux60EL	WD-4E	Hood130	Hood110	WD-6E	WD-6EA	WD-7	WD-7Auto
Wash programmes, min	1/2/3/5	1,2/2,4/4,2	0,8/1,7/2,5	1/2	1,2/1,7/3,2	1,2/1,7/3,2	1,2/1,7/3,2	1,2/1,7/3,2
Pump power, kW	0,56	0,74	1,5	1,1	0,9	0,9	1,1	1,1
Tank power 230V1~, kW	2,7	—	—	—	—	—	—	—
Boiler power 230V1~, kW	2,5	—	—	—	—	—	—	—
Tank power 400V3~, kW	2,7	1,8	2,7	2,7	1,8	1,8	1,8	1,8
Boiler power 400V3~, kW	4,5	3	9	9	9	9	9	9
Connected power 230V1~, kW	3,25	—	—	—	—	—	—	—
Connected power 400V3~, kW	5,1	5,54	10,5	10,1	9,9	9,9	10,1	10,1
Fuse 230V1~, A	16	—	—	—	—	—	—	—
Fuse 400V3~, A	10	10	20	20	16	16	16	16
Max. connecting cable area 400V3~, mm ²	4	4	4	4	6	6	6	6
Hot water connection 50-60°C	R3/4	R1/2	R3/4	R3/4	R1/2	R1/2	R1/2	R1/2
Min/max HW dynamic pressure, bar	2/5	1,8/5	2/5	2/5	1,8/5	1,8/5	3/5	3/5
HW min. flow, l/min	16	17	18	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	20 (22)	50	50	50 (22)	50 (22)	50 (22)	50 (22)
Drain flow, l/s	3	1	3	3	3	3	3	3
Tank volume, l	17	25	42	32	50	50	50	50
Ventilation recommendation, m ³ /h	600	600	600	600	600	600	600	600
Weight, kg (net/gross)	46 / 50	75 / 97	120 / 135	120 / 135	100 / 115	105 / 120	110 / 125	115 / 130
Basket size	500x500	500x500	500x500	500x500	500x500	500x500	500x500	500x500
Fresh water consumption per basket	3	3,7	4	4	4	4	4	4

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	Dimensions mm
Metos WM 500 (wall, two grips)	h 1050
Metos TM 502 (table, two grips)	h 1500
Metos WM 550 (wall, single grip)	h 1050
Metos TM 552 (table, single grip)	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	Dimensions mm
Metos 6546 table	h 1250
Metos 6548 wall	h 950

Metos 6546 pre-wash shower with a thermostatic mixer and table mounting.

Metos TM 552

Metos WM 500

METOS RINSING SHOWER

The Metos rinsing shower is designed for cleaning the washing 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 spray on to a larger area.

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	Dimensions mm
Hytox Spray	650x1000x200
Hytox Spray Mobil	650x1000x200
Brush	400
Long-handled brush	1500

Hytox Spray jet cleaning device is wall-mounted in the washing area or kitchen.

METOS PRE-WASH TABLES

The Metos pre-wash tables for Metos Master Hood, WD-6 and WD-7 machines are 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 plates available in lengths 100, 200, 300 mm and for angled installation 500 mm. The basins are supplied with splash guards.

Grid shelves under the pre-wash table give extra space for storing. The shelves are easy to detach and clean. Unloading table for baskets can be attached to either side of the basin to enlarge the working area.

Basin	Outer dimensions mm	Installation length
1200, one basin	1200x600x880±25	1200 mm
700-11-3, one basin	1100x590x880±25	1400 mm
700-6-3, one basin	600x590x880±25	900 mm
700D-6-3, 2 basins	1200x590x880±25	1500 mm
for angle installation with a hood type machine:		
700-11-5, one basin	1100x590x880±25	1600 mm
700-6-5, one basin	600x590x880±25	1100 mm
700D-6-5, 2 basins	1200x590x880±25	1700 mm
Accessories:	Dimensions mm	For basins
Grid shelf	600x590	700-6-3, 700-6-5
Grid shelf	1100x590	700-11-3, 700-11-5
Grid shelf	1200x590	700D-6-3, 700D-6-5
Unloading table	500x590	

Metos pre-wash table 700-6-3. Table mounted pre-wash showers can be attach with adapter. Splashguard can be used only with wall mounted pre-wash shower. The delivery includes an adapter for connection to dishwasher, for table mounted pre-wash shower and the splash-guard.



Metos pre-wash table 1200

Pre-wash table for Metos Master Lux 60EL and WD-4E machines. The table is symmetrical and can be placed either right or left of the machine. The construction is sturdy stainless steel throughout. 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	Dimensions mm
Pre-wash table 02	1200x620x880±25



Metos pre-wash table 02



The Metos drying line for Master Hood, WD-6 and WD-7 dishwashing machines. The table is symmetrical and it can be placed either on the right or the left side of the machine.

METOS DRYING LINE

The Metos drying line for Master Hood, WD-6 and WD-7 dishwashing 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. Guide rail section for storage of empty 500 x 500 mm baskets. Adjustable feet.

Metos	Dimensions mm
Drying line 700	700x580x880±25
Drying line 1200	1200x580x880±25
Drying line 1600	1600x580x880±25

WASTE DISPOSERS

The Uson Marine waste disposers are designed for wet grinding of food waste, vegetable and animal products and dry grinding of drugs, eggshells etc. The construction is of stainless steel and the simple, rigid design enables reliable operation onboard a ship. The disposers are built in compliance with the EU machine directive. The standard delivery includes contactor with motor protector, solenoid valve, line strainer and jam release wrench. The basic model with SI installation includes a cutlery trap, a flange with safety micro switch and a solenoid valve. Other equipment for installation is available on request.



Disposer	Capacity	Dimensions	400V	440V	Weight net/gross
UWD1SI	300 kg/h	253, h 419 mm	0,75 kW	0,75 kW	27/31 kg
UWD2SI	400 kg/h	253, h 419 mm	1,1 kW	1,1 kW	29/33 kg
UWD4SI	600 kg/h	541, h 571 mm	2,2 kW	2,2 kW	44/48 kg
UWD5SI	750 kg/h	541, h 571 mm	4,0 kW	4,0 kW	50/54 kg

Installation drawing on page 258.

METOS DRIP UNIT



Drip cover

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.

Metos	Dimensions mm
Drip cover	600x660x70
Drip unit	550x620x900



Dripping unit and drip cover with under counter dishwasher.

METOS GRANULE POTWASHERS

WD-90GR Flex WD-90GR HC

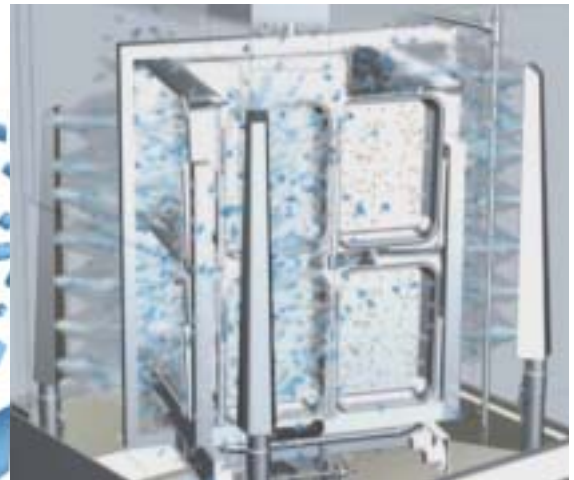
Metos granule machines are hygienic powerwashers and they are advantageous to use.

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.

Unique wash programmes are selected with or without spinning. Spinning speeds up drying and improves hygiene.

Patented two pump technology with two wash tanks separates granules and prevents spilling to dishwashing area.

The assortment includes suitable prewash tables, trolleys and other accessories to comprise an effective and ergonomic granule washing department for each purpose.



Even burnt on dirt is removed quickly and easily.

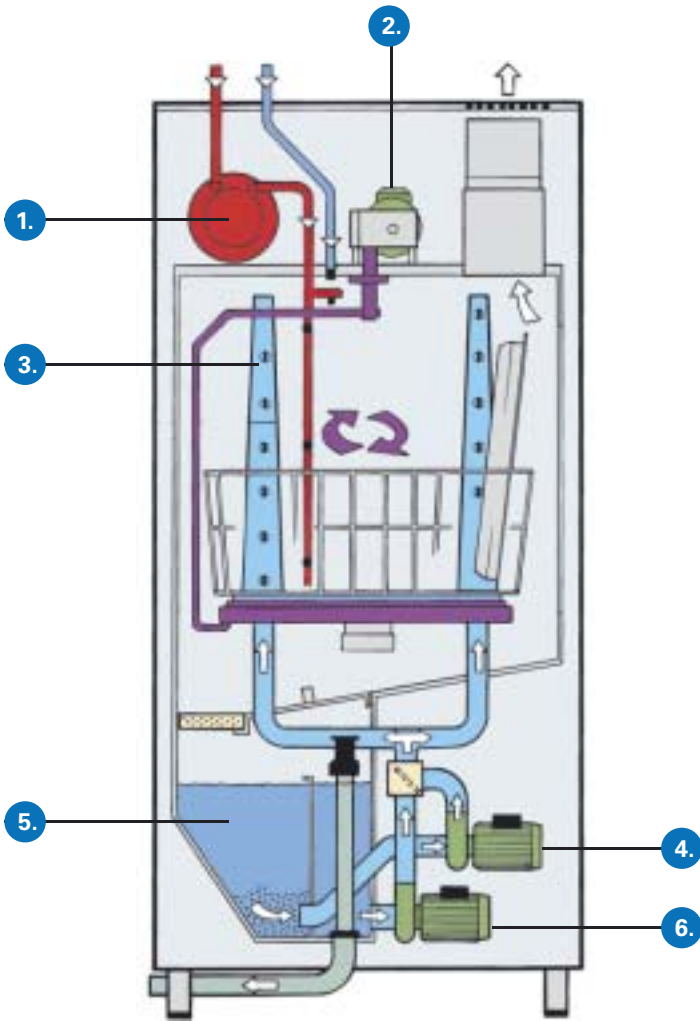


Only loose residue is scraped off.



Spinning speeds up drying and improves hygiene.

METOS GRANULE POTWASHERS

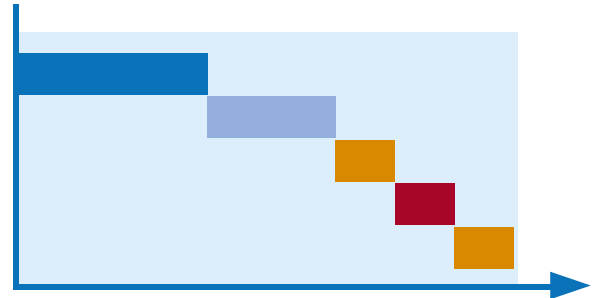


- 1 Booster heater
- 2 Rotating table motor
- 3 Wash arm 2 pcs
- 4 Granule wash pump
- 5 Wash tank with granules
- 6 Wash pump

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
- Wash without granules
- Spin cycle
- Final rinse

The full rack is slid in place on the rotating table and the door of the machine is closed. The desired programme is selected and the "start wash" button is pressed. The granule wash pump starts and the rotating table 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 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. After the final rinse the speed of the rotating table increases again and the dishes are dried with another spin cycle.



Two-pump system and spinning save electricity, water, granules, detergent and rinse aid.



Granules, 10 l



WD-90GR Flex

Complex granule potwasher – when washing various types of dishes



The diagnostics of the machine facilitate the implementation of HACCP.

- For restaurants and institutional kitchens
- Higher capacity when washing GN 1/2-containers: 8 pcs GN1/2 or 4 pcs GN1/1 per wash program
- Suitable for washing various types of items
- HACCP function
- Fast drying with centrifuging spin cycle
- Separation of granules with reliable two-pump technology

Pictured Metos WD-90GR Flex. Square washing rack, three side holders, three support walls and flexible insert included in the delivery of granule potwasher. Beside the granule dishwasher is service trolley, where the washing rack can be placed.

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 six washing programmes, three with granules and three 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 granule wash is followed by a wash cycle without granules. 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 wash 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 programme. 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 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-90GR FLEX



Square washing rack for eight GN1/2 containers
1 pc included in standard delivery



Side holder
3 pcs included in standard delivery



Support wall
3 pcs included in standard delivery



Flexible insert
1 pc included in standard delivery



Utensil holder



Wire basket



Pot holder for small pots



Allroundholder



Holder for 1/3, 1/6 and 1/9 containers

Metos

WD-90GR Flex *

Metos

Booster pump

Scraping table

Service trolley

Metos

Square washing rack *

Side holder *

Support wall *

Flexible insert *

Utensil holder

Installation drawing on page 259

Metos

Wire basket

Pot holder for small pots

Allroundholder

Holder for 1/3, 1/6 and 1/9 containers

Blackbox washing rack

ABC rack

Ladle holder

Rubber strap

Accessory wall rack

Cleaning scraper *

Granules 10 l

* Square washing rack, 3 side holders, 3 support walls, flexible insert, cleaning scraper, collection box for granules and 5 litres granules included in the delivery of WD-90GR Flex.

WD-90GR HC

An efficient granule potwasher – when a great deal of the dishes are GN 1/1 sized



- For middle-sized professional kitchens
- Holds 6 GN1/1 containers, 68 GN1/1 containers per hour
- Accessories for washing GN2/1 containers and 600x400 baking trays
- HACCP function
- Fast drying with centrifuging spin cycle
- Separation of granules with reliable two-pump technology

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 six washing programmes, three with granules and three 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 granule wash is followed by a wash cycle without granules. 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.

Pictured Metos WD-90GR HC. Hexagonal washing rack, pot holder for large pots and holder for GN2/1 containers included in the delivery of granule potwasher.

Beside the granule dishwasher is scraping table. Under the table on shelf is center pan support.

Top-notch hygiene and ease of operation

Electronic control monitors the rinse and wash 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 programme. 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 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-90GR HC



Hexagonal washing rack for six GN1/1 containers
1 pc included in standard delivery



Pot holder for large pots
1 pc included in standard delivery



Holder for 2/1 containers and baking plates
1 pc included in standard delivery



Center pan support and cutlery and utensils holder inside



Flexible insert



Center pan support and pot holder for small pots



Pot holder



ABC containers and lid holder



ABC container rack

Metos
WD-90GR HC *
Metos
Booster pump
Scraping table
Service trolley
Metos
Hexagonal washing rack *
Center pan support
Pot holder for large pots *
Holder for 2/1 containers *
Cutlery and utensils holder
Installation drawing on page 259.

Metos
Flexible insert
Pot holder for small pots
Pot holder
ABC containers and lid holder
ABC container rack
Blackbox washing rack
Utensil holder
Rubber strap
Accessory wall rack
Cleaning scraper *
Granules 10 l

* Hexagonal washing rack for six GN1/1 containers, pot holder for large pots, holder for GN2/1 containers, cleaning scraper, collection box for granules and 5 litres granules included in the delivery of WD-90GR HC.

GRANULE POTWASHERS, TECHNICAL DATA

Capacity and operation data	WD-90GR FLEX	WD-90GR HC
Wash programme P1 **	5 min.	5 min.
Wash programme P2 **	8 min.	8 min.
Wash programme P3 **	2,5 min.	2,5 min.
Wash programme P4 **	4,5 min.	4,5 min.
Wash programme P5 **	7,5 min.	7,5 min.
Wash programme P6 **	2 min.	2 min.
Capacity***	4xGN1/1 / 8xGN1/2	6xGN1/1
Capacity / h, GN1/1 containers, P1, incl. handling***	45	68
Capacity / h, GN1/2 containers, P1, incl. handling***	90	68
Water consumption, rinse	5 litres	5 litres
Water consumption, cooling	1,5 litres	1,5 litres
Noise level *	68 dB(A)	68 dB(A)
Max. surface temperature at +20°C room temperature	30°C	30°C

* measured at the side 1 m from the machine ** factory setting, washing times can be adjusted separately

*** max. capacity depending on the depth of the containers

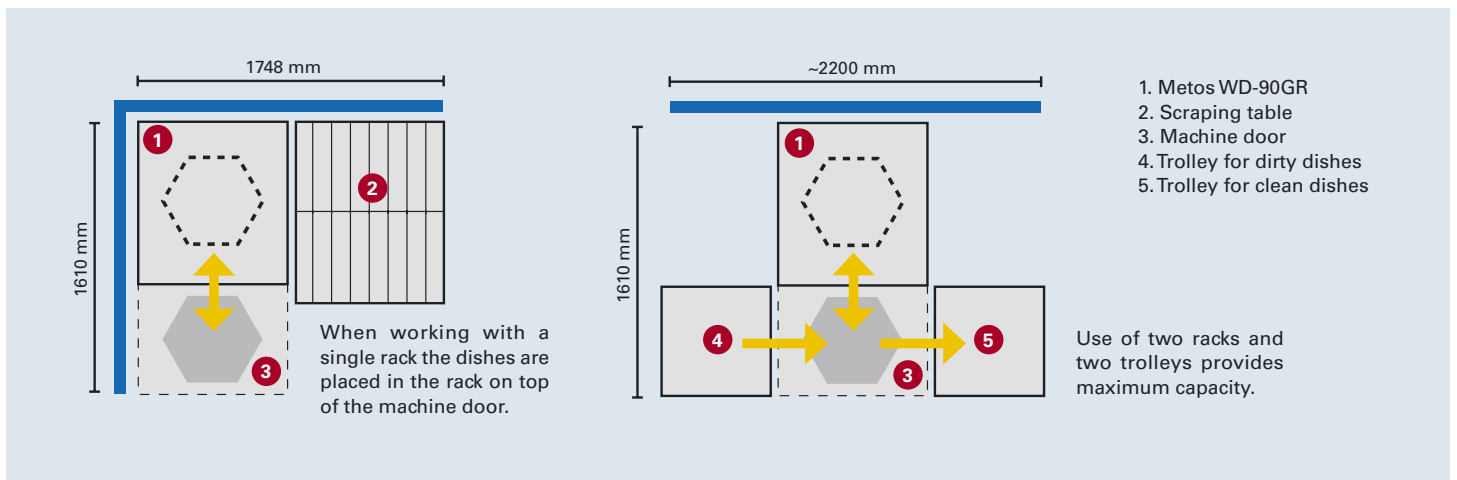
Technical data	WD-90GR FLEX	WD-90GR HC
Granule pump	2.2 kW	2.2 kW
Wash pump	1.5 kW	1.5 kW
Rotating table motor	0,18 kW	0,18 kW
Door drive motors	—	—
Rinse boiler	9 kW	9 kW
Tank heating	9 kW	9 kW
Condensing fan	—	—
Condensing fan, capacity	—	—
Heat recovery unit, cooling area	—	—
Tank volume, litres	100 litres	100 litres
Weight, machine in operation	430 kg	430 kg
Granule amount	5 litres /3,6 kg	5 litres /3,6 kg
Degree of protection	IP55	IP55

Water and drain connections, water consumption	WD-90GR FLEX	WD-90GR HC
Warm water connection 50 - 70°C (internal threading)	R 1/2"	R 1/2"
Cold water connection 5 - 12°C (internal threading)	R 1/2"	R 1/2"
Drain connection PP pipe	50 mm	50 mm
Recommended warm water pressure and flow	0,25 MPa 15 l/min	0,25 MPa 15 l/min
Floor drain, capacity	3 litres / sec.	3 litres / sec.
Recommended ventilation	600m ³ /h	600m ³ /h

Electric connection, electric heated version	WD-90GR FLEX	WD-90GR HC
Connection power	11.3 kW	11.3 kW
Fuse size 400V 3~	20 A	20 A
Max. connection area 400V 3~ (L1-L3, PE)Cu	16 mm ²	16 mm ²

Steam heated version 0,5-2,5 bar	WD-90GR FLEX	WD-90GR HC
Steam connection (internal threading)	R 1/2"	R 1/2"
Condensation water (internal threading)	R 1/2"	R 1/2"
Steam consumption	15 kg/h	15 kg/h
Connection power	2.4 kW	2.4 kW
Fuse size 400V 3~	16 A	16 A
Max. connection area 400V 3~ (L1-L3, PE)Cu	16 mm ²	16 mm ²

GRANULE POTWASHERS, TECHNICAL DATA



Dimensions	WD-90GR FLEX	WD-90GR HC
Size width x depth x height	878x955x1882 mm	878x955x1882 mm
Size for transportation	900x1060x1950 mm	900x1060x1950 mm

* Machine can be delivered in two parts, then maximum height 1970 mm.



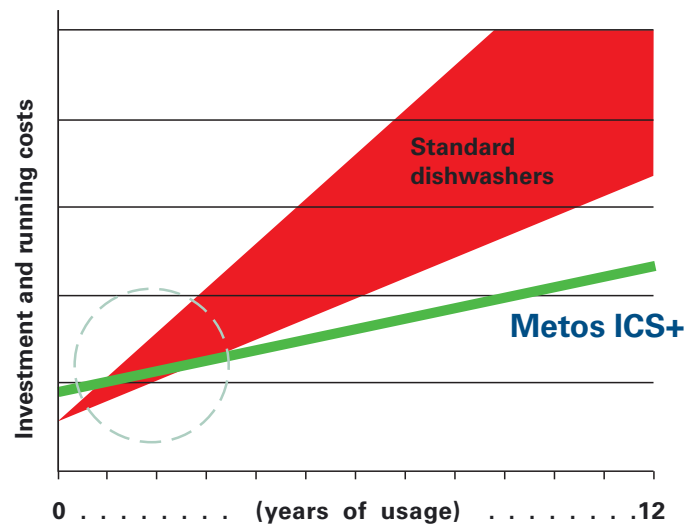
METOS ICS+ RACK CONVEYOR MACHINES



Net savings up to 70 %!

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 rack conveyor washing machine. Our customers are operating hundreds of ICS+ systems.

METOS ICS+ RACK CONVEYOR MACHINES

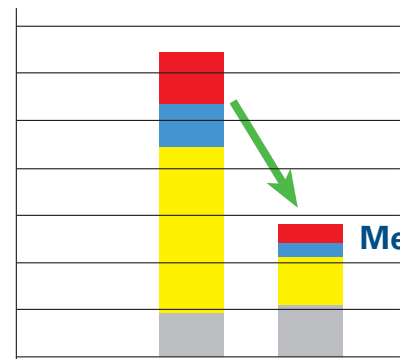
Total life cycle costs are decisive

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.



■ Electricity
 ■ Water
 ■ Chemicals
■ Machine price

A rack 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.

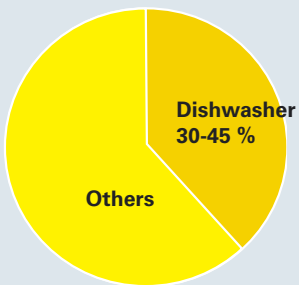


■ Electricity
 ■ Water
 ■ Chemicals
■ Machine price

Metos ICS+ rack conveyor dishwasher moves the operational economy to an entire new level. The running costs of the new Metos ICS+ are 30-70% lower than in any other modern rack conveyor dishwasher.

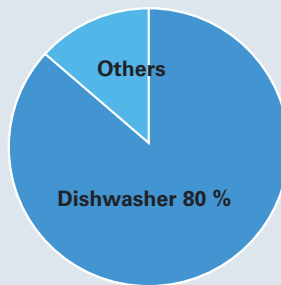
Rack conveyor dishwashers cause the biggest environmental load in the kitchen

ELECTRICITY CONSUMPTION



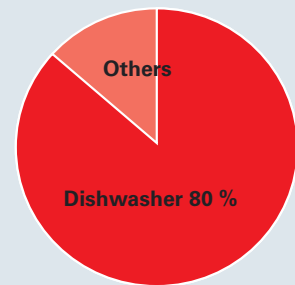
A standard rack conveyor dishwasher accounts for 30 to 45 % of the kitchen's total electricity consumption.

WATER CONSUMPTION



A standard rack conveyor dishwasher accounts for ~80% of the kitchen's total water consumption.

CHEMICAL CONSUMPTION

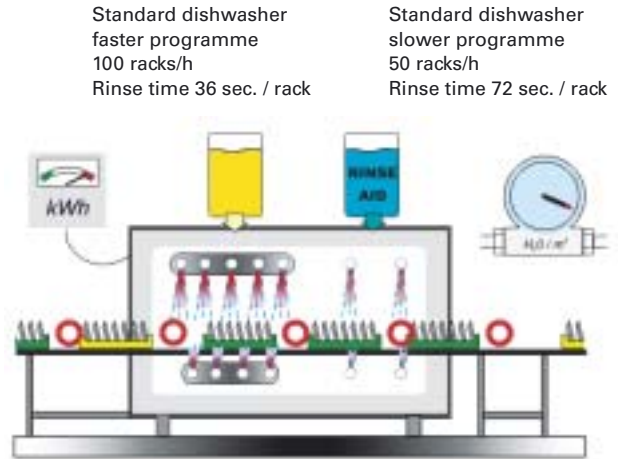
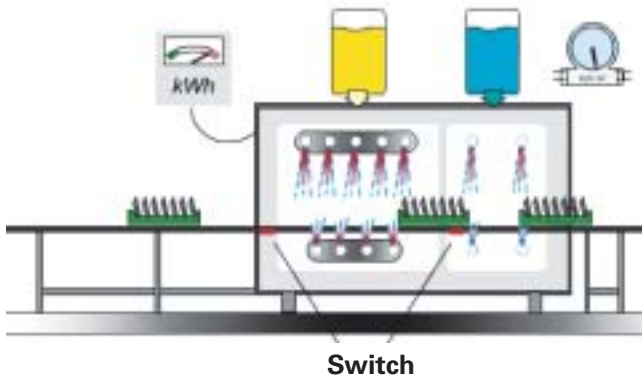


Almost all of the chemicals are mixed with water. As the dishwasher consumes ~80% of water used in the kitchen, this explains why dishwashers account for ~80% of the kitchen's chemicals consumption.

METOS ICS+ RACK CONVEYOR MACHINES

Where do the savings come from?

Now three problems and three solutions for savings – with the Metos ICS+



Problem 1

A standard rack 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

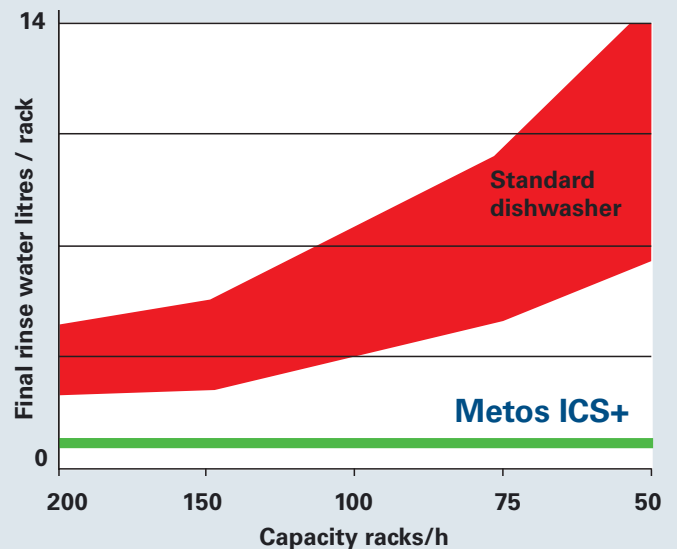
Most of the rack conveyor machines have two conveyor speeds. Programme 1= faster programme (100 racks/h) has a final rinse time of 36 seconds per rack.

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

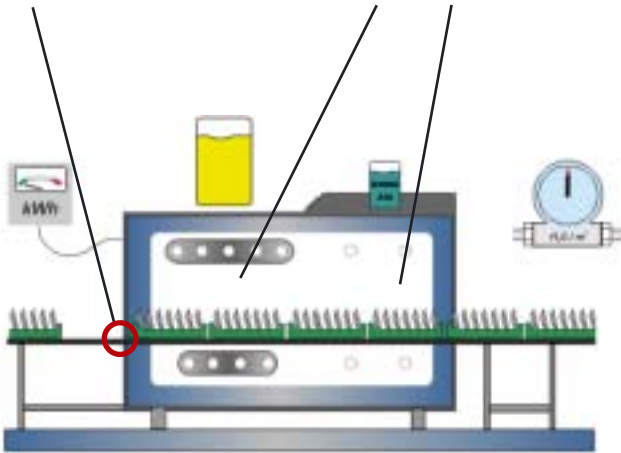


METOS ICS+ RACK CONVEYOR MACHINES

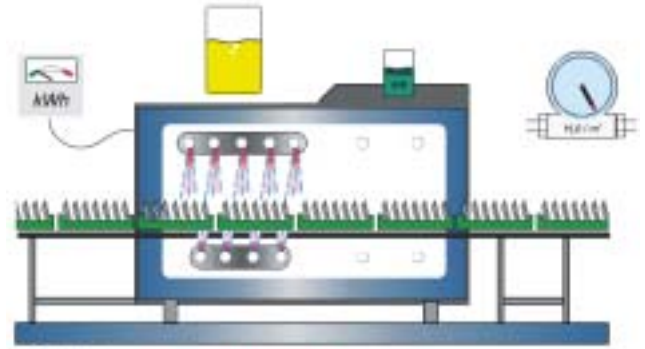


When the photocell detects empty space in the rack queue, the machine is paused until the next rack is fed in.

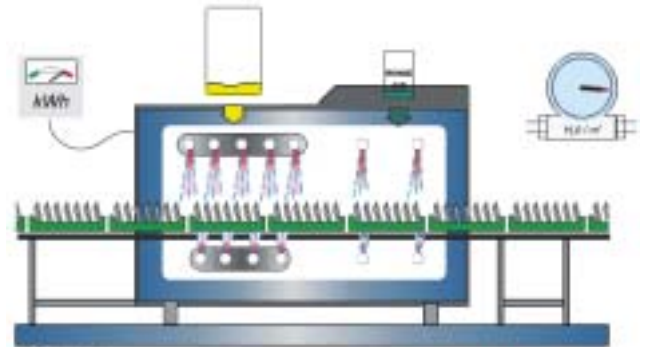
When the machine is waiting for the next rack, both washing and rinsing zones are paused.



Metos ICS+ Waiting for the rack



Metos ICS+ Stationary power wash



Metos ICS+ Transfer wash

Solution 1 for savings ESE – Empty Space Elimination

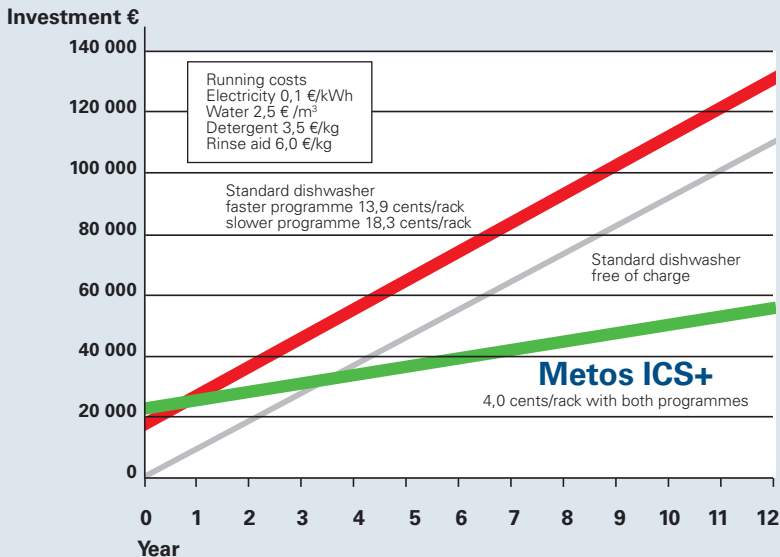
The Metos ICS+ controls the rack queue. When the sensor (photocell) detects an empty space in the rack queue, the machine is paused until the next rack arrives.

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.

ESE eliminates empty space being washed!

Solution 2 for savings CRT – Constant Rinse Time

The ICS+ operating system divides the washing process into two cycles, a quick transfer wash and a more intensive power wash. 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 in final rinse per rack is only 1,4 litres!



Standard dishwasher, example Metos Master 380 (with auto-timer, dual rinse and heat recovery system)
 Investment 19.000 €
 Running costs 114.000 €
 Total costs (in 12 years) 133.000 €

Standard dishwasher for free
 Investment 0 €
 Running costs 114.000 €
 Total costs (in 12 years) 114.000 €

Metos 213 ICS+
 Investment 26.000 €
 Running costs 33.000 €
 Total costs (in 12 years) 59.000 €

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!



Additional problem solved with the new generation of ICS+

Problem 3

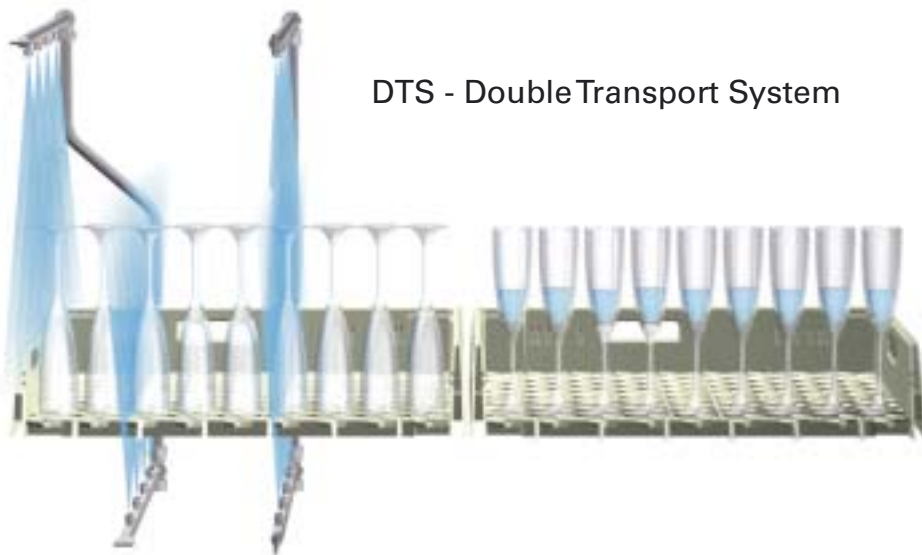
The traditional conveyor principle of a rack conveyor machine has equal movement forward and backward. During the time when the conveyor is moving backward small hooks keep the racks in still position.

In practice this means that 50 % of the time a rack spends inside the rack conveyor machine it is standing still. In final rinse this is especially critical as the traditional principle causes uneven final rinse result due to uneven water distribution. In other words some of the dishes are rinsed with multiple amount of water compared to others.

Solution 3 DTS – Double Transport System

The New ICS+ machine uses a Double Transport System. With DTS the time for a rack standing still is taken down close to zero.

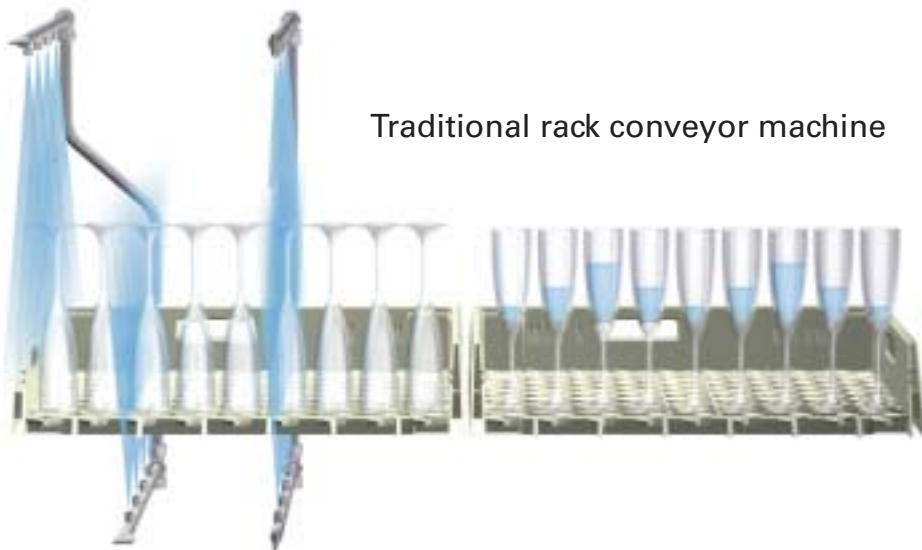
This technique ensures more even distribution of final rinse water and thus ensures best possible final rinse result.



DTS - Double Transport System

In the New ICS+ machine with DTS the final rinse water is distributed more evenly for each glass.

The second rack with glasses standing illustrate the amount of final rinse water used for each glass in new ICS+ with DTS. Here all the glasses get nearly the same amount of water.



Traditional rack conveyor machine

In traditional rack conveyor the final rinse water is distributed unevenly. This is due to the fact, that the rack is standing still 50 % of rinsing and washing time.

The second rack with glasses standing illustrate the amount of final rinse water used for each glass in traditional rack conveyor machine. The picture shows, that some of the glasses get only 20 % of the water compared to glasses that spend longest time in final rinse.

Best control for the operator

The New ICS+ 6 washing programmes

Contact time is one of the main factors for successful washing result. Contact time means the time that dishes spend inside the machine starting from the first pump aided pre-wash zone up to the fresh water final rinse. According to the German DIN 10510 contact time in a rack conveyor machine should be 120 seconds. Even in many

cases a good washing result can be reached already with shorter contact time, the control over the contact time is always as important.

Metos ICS+ control panels

The new Metos ICS+ provides better control over contact time than any other rack conveyor machine.



Contact time control panel



Operating panel

Contact time control panel

Easy adjustment of contact time
This panel provides easy adjustment of contact time.

In Metos 153 ICS+ machine the contact time starts from 40 seconds and can be adjusted up to 160 seconds. Lightly soiled dishes such as trays can be washed with shorter contact time. Heavily soiled goods such as food preparation utensils require a long contact time.

The new Metos ICS+ machine also informs and guides the operator. The display gives information of following:

Washing: Washing is on. Washing light is lid alone during power wash.

Rinsing: Rinsing is on. Conveyor is moving. Washing and rinsing lights are lid simultaneously during transfer wash.

Next basket: machine is in stand by position and waiting for next basket. Machine packing baskets continuously line and reducing idle of machine. Washing and rinsing are not on. Conveyor is not moving.

Operating 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 if the machine is not ready for use.

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+ AND WD E RACK CONVEYOR MACHINES



Intelligent Control System



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.



Functional details



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+ AND WD E RACK CONVEYOR MACHINES



The most efficient heat recovery 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.



METOS ICS+ AND WD E RACK CONVEYOR MACHINES _____



Functions

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 partly directed straight to prewash zone.

Prewash with intermediate rinse 2

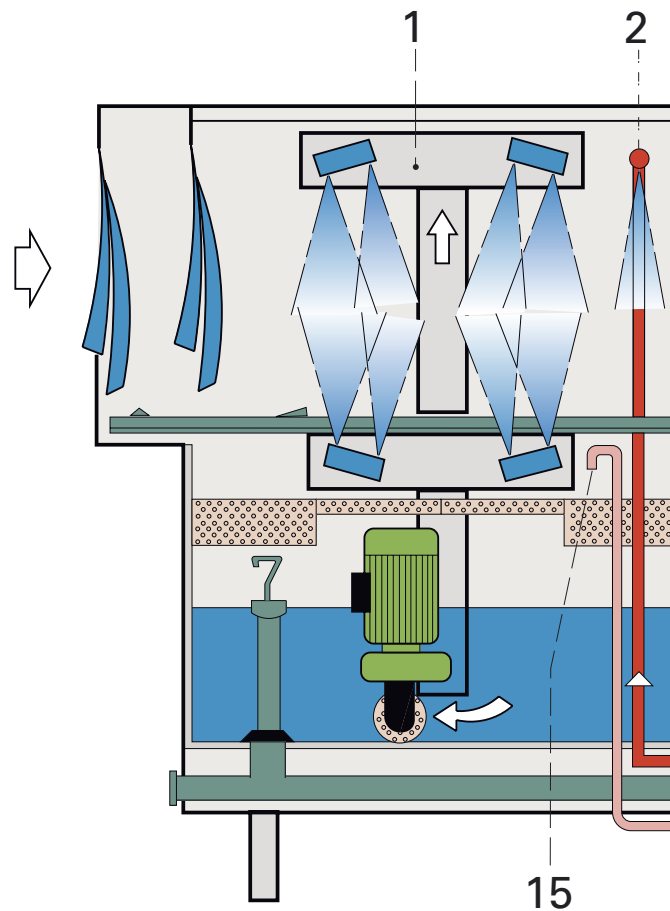
The prewash function is the same as described above. Before the arrival of the rack in the chemical wash (3) the intermediate rinse takes place. The intermediate rinse reduces the soiling of the wash water in the chemical tank meaning a longer interval between changes of the wash water. This saves on water and detergent.

Chemical wash 3

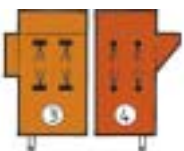
Wash with water of approximately 60°C. Greasy dirt requires a temperature above 50°C to be dissolved and the detergents have their best performance for removing dirt at approximately 60°C.

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, 213) and intermediate rinse (241E, 331E, 421E, 243, 333, 423).



Metos 151E, 153 ICS+



Metos 241E, 243 ICS+



Metos 421E, 423 ICS+



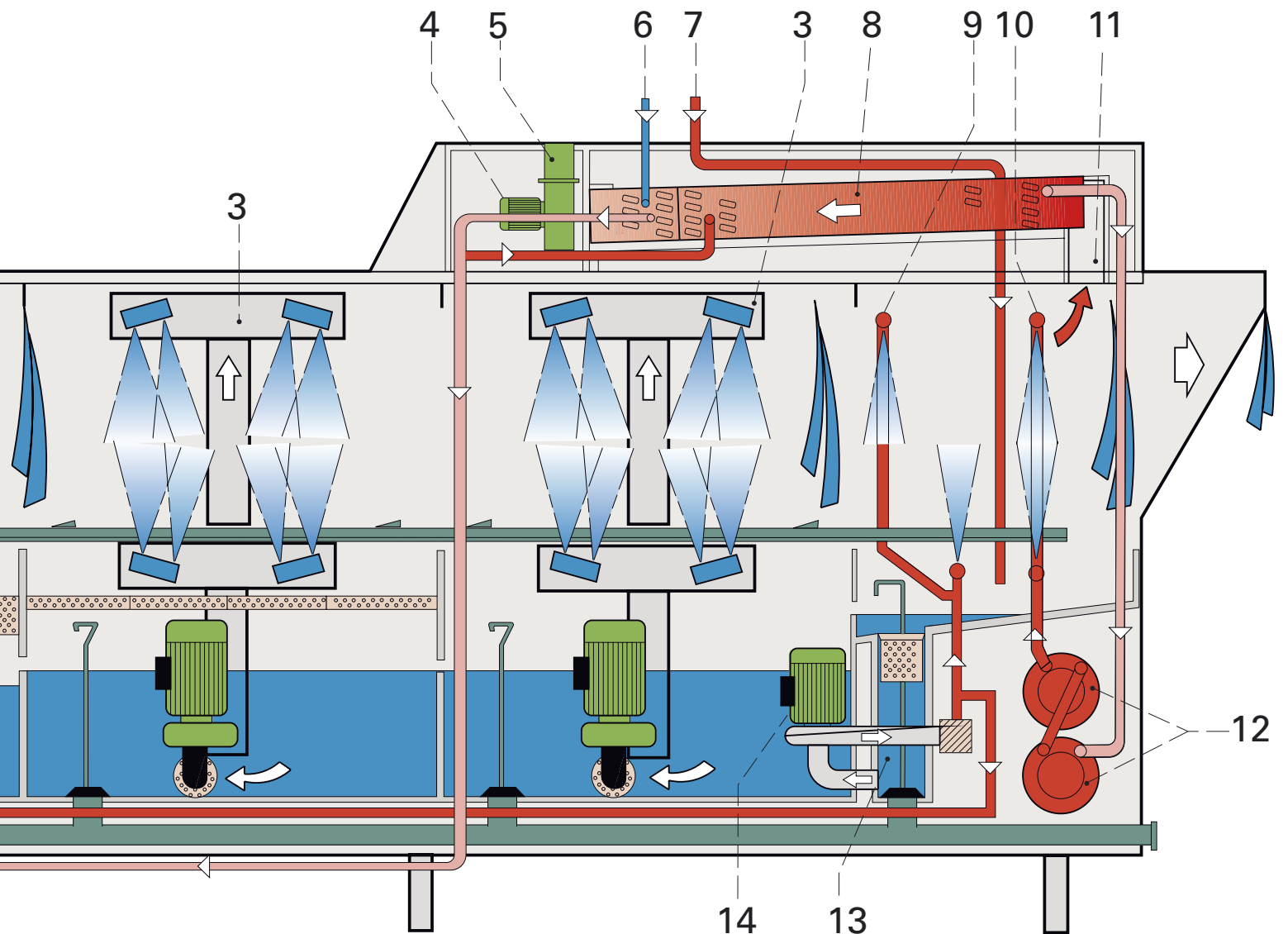
Metos 211E, 213 ICS+



Metos 331E, 333 ICS+



METOS ICS+ AND WD E 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. Tank for re-circulating final rinse water
14. Pump for re-circulating final rinse and intermediate rinse water
15. Cold water for controlling the temperature of the pre-wash zone

METOS 153/213/243/333/423 ICS+ TECHNICAL DATA



Metos 153 ICS+



Metos 213 ICS+



Metos 243 ICS+



Metos 333 ICS+



Metos 423 ICS+

Model	153 ICS+	213 ICS+	243 ICS+	333 ICS+	423 ICS+
Length in mm*	1655	2255	2555	3455	4355
Depth in mm	697	697	697	697	697
Height in mm, doors closed	1395/1675	1395/1675	1395/1675	1395/1675	1395/1675
Height in mm, doors open	1950	1950	1950	1950	1950
Rack size mm	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500
Max. surface temperature **	35°C	35°C	35°C	35°C	35°C
Noise level dB (A)***	68	68	68	68	68
Weight without package, kg	370	455	485	605	725
Package weight, kg	30	55	65	75	85
Heat recovery unit, cold area, m ²	25	25	25	25	25
Condensing fan, capacity, m ³ /h	200	200	200	200	200
Ventilation dishwashing room, m ³ /h	1000	1200	1200	1400	1600
Tank volume, prewash, litres	-	51	77	77	77
Tank volume, chemical wash, litres	100	100	100	2 x 100	3 x 100
Tank volume final rinse, litres	6	6	6	6	6
Tank volume total, litres	106	157	183	283	383
Capacity DIN 10510, baskets per hour	75	110	128	183	236
Cold water consumption					
Final rinse litres/basket	1,4	1,4	1,4	1,4	1,4
Capacity, recommended baskets/hour	70-150	100-200	110-210	150-250	180-275
Cold water consumption					
Final rinse litres/basket	1,4	1,4	1,4	1,4	1,4
Max capacity, baskets/hour	210	210	210	250	285
Cold water consumption					
Final rinse litres/basket	1,4	1,4	1,4	1,4	1,4
Contact time minimum	40	60	70	80	100
Contact time maximum	160	180	180	200	220
Pump motor prewash kW	-	1,5	1,5	1,5	1,5
Pump motor chemical wash kW	1,5	1,5	1,5	2 x 1,5	3 x 1,5
Pump motor final rinse kW	0,11	0,11	0,11	0,11	0,11
Conveyor motor kW	0,12	0,12	0,12	0,12	0,12
Condensing fan kW	0,12	0,12	0,12	0,12	0,12
Tank heating chemical wash tank kW	12	12	12	2 x 9	3 x 9
Boiler final rinse kW	2 x 9	2 x 12	2 x 12	2 x 12	2 x 12
Total kW	31,9	39,4	39,4	46,8	57,3
400V 3~ main fuse, (A)	50	63	63	80	100
400V 3~ max. gauge of wire (L1-L3, PE) Cu mm ²	35	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	64,1
400V 3~ main fuse (A)	63	80	80	100	125
El. connection dryer T-180					
Total power, kW	45,4	52,8	52,8	60,4	70,1
400V 3~ main fuse (A)	63	100	100	100	125

* installation length

** with ambient temperature +20°C.

*** measured 1 metre from the machine

Installation drawing p. 260-261

METOS 151E/211E/241E/331E/421E TECHNICAL DATA

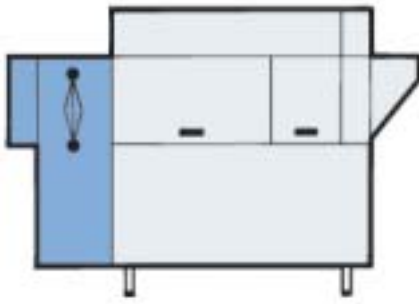


Model	WD 151E	WD 211E	WD 241E	WD 331E	WD-421E
Length in mm*	1655	2255	2555	3455	4355
Depth in mm	697	697	697	697	697
Height in mm, doors closed	1395/1675	1395/1675	1395/1675	1395/1675	1395/1675
Height in mm, doors open	1950	1950	1950	1950	1950
Capacity, baskets/hour**	120	150	160	210	210
Rack size mm	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500
Max. surface temperature ***	35°C	35°C	35°C	35°C	35°C
Noise level dB (A)****	68	68	68	68	68
Weight without package, kg	370	455	485	605	725
Package weight, kg	30	55	65	75	85
Heat recovery unit, cold area, m ²	25	25	25	25	25
Condensing fan, capacity, m ³ /h	200	200	200	200	200
Ventilation dishwashing room, m ³ /h	1000	1200	1200	1400	1600
Tank volume, prewash, litres	-	51	77	77	77
Tank volume, chemical wash, litres	100	100	100	2x100	3x100
Tank volume final rinse, litres	6	6	6	6	6
Tank volume total, litres	106	157	183	283	383
Final rinse water consumption l/basket	1,9	1,8	1,8	1,8	1,8
Pump motor prewash kW	-	1,5	1,5	1,5	1,5
Pump motor chemical wash kW	1,5	1,5	1,5	2x1,5	3x1,5
Pump motor final rinse kW	0,11	0,11	0,11	0,11	0,11
Conveyor motor kW	0,12	0,12	0,12	0,12	0,12
Condensing fan kW	0,12	0,12	0,12	0,12	0,12
Tank heating chemical wash tank kW	12	12	12	2x9	3x9
Boiler final rinse kW	2x9	2x12	2x12	2x12	2x12
Total kW	31,9	39,4	39,4	46,8	57,3
400V 3~ main fuse, (A)	50	63	63	80	100
400V 3~ max. gauge of wire (L1-L3, PE) Cu mm ²	35	35	35	35	

- * installation length
- ** factory setting, can be reprogrammed
- *** with ambient temperature +20°C.
- **** measured 1 metre from the machine

Installation drawings on pages 260-261

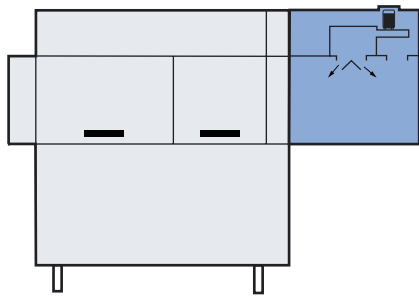
METOS ICS+/WD PRE-RINSE ZONE



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 153/151E 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 213-423/211-421E 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	Inst. length
R-L 153/151E	400 mm
L-R 153/151E	400 mm
R-L 213-423/211-421E	400 mm
L-R 213-423/211-421E	400 mm

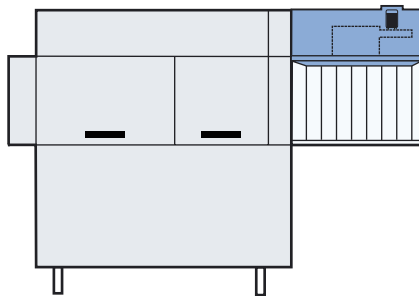
METOS ICS+/WD DRYING ZONE



Drying zone T-80

The machines can be equipped with a T-60, T-80, 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, T-80 and T-90, 2x6 kW for T-180. Also angle dryer is available for the machines.

Drying zone	Total kW power with drying zone					Inst. length
	153/151	213/211	243/241	333/331	423/421	
T-60	38,6	46,1	46,1	53,6	62,6	600 mm
T-80	38,6	46,1	46,1	53,6	62,6	800 mm
T-90	38,6	46,1	46,1	53,6	62,6	900 mm
T-180	45,4	52,8	52,8	60,4	69,4	1800 mm
90°/180°	38,6	46,1	46,1	53,6	62,6	820 mm
Powered turn track 180° for angle dryer						780 mm
Powered turn track 90° for angle dryer						780 mm



Angle drying zone T-80

METOS 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.

Angle loading table	Inst. length
Metos ICS+	630 mm
Metos WD	630 mm



The Metos ICS+ angle loading table makes installation in tight spaces possible.

PRESSURE BOOSTER PUMP

A pressure boosting pump is used when the dynamic tap water pressure is below 250 kPa.

Pressure booster pump
Metos ICS+/WD

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

For entry conveyor WD-E and ICS
For exit conveyor WD-E
For exit conveyor ICS
For entry/exit conveyors WD-E
For entry/exit conveyors ICS
For chain rinsing
For timer for basin rinse
For pre-rinse on curve
For pre-rinse on a straight conveyor
For external pre-rinse machine's pressure booster pump
Water connection from rack conveyor for PRM 60/90

METOS PRM PRE-WASH MACHINE



The conveyor from the Nordieflex sorting unit takes the basket to the pre-wash machine and then further to the rack conveyor machine.



Metos pre-wash machine is excellent choice when manual pre-washing is not an option or when wash power (contact time) needs to be improved. Metos pre-wash machine is fitted to Nordieflex returning and sorting units. The Nordieflex conveyor from the sorting area continues through the pre-rinse machine all the way until the rack conveyor machine enabling easy and efficient working in dish handling.

Metos pre-wash machine is economical to operate as the water used is recycled. The unit can be connected either to fresh water or water can be supplied from Metos ICS+ rack conveyor machine. In both cases the running costs are extremely low thanks to the recycling principle in the pre-wash machine. When choosing water supply from the ICS+ machine, the only fresh water consumption is the initial filling of the pre-wash machine (30 litres).

The dishes are rinsed in the pre-wash machine with water of temperature 40°C (small concentration of detergent recommendable). Food residues are rinsed from the dishes in the pre-wash machine. This improves the entire washing result and helps to keep the water in the tanks of the dishwashing machine cleaner.

In installations where the length of the actual rack conveyor machine is limited (small dish rooms), the pre-wash machine can be installed in the bend before the machine thus taking in use every inch in the dish room and at the same time helping to reach better washing result.

The pre-wash machine is easy to install and all service can be done from the front. The machine is available in two models: WD-PRM 90 for 90° bend installation or WD-PRM 60 for straight position.

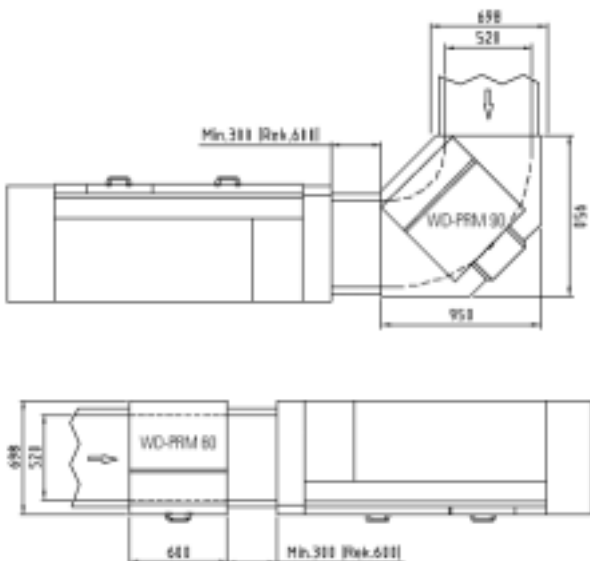
Metos PRM-pre-wash machine	Dimensions mm
WD-PRM 90 bend L-R	950x950x1700
WD-PRM 60 straight L-R	600x670x1700
WD-PRM 90 bend R-L	950x950x1700
WD-PRM 60 straight R-L	600x670x1700

PRM options

Conveyor installation kit for PRM 90 for EasyClean and hygienic chain
Conveyor installation kit for PRM 60 for EasyClean and hygienic chain
Machine driven straight section for PRM60 E, 1200 mm
Machine driven straight section for PRM60 ICS+, 1200 mm
Machine driven straight section for PRM60 E, 900 mm
Machine driven straight section for PRM60 ICS+, 900 mm
Installation drawing on page 262.

Technical data

Connection power	3 x 400V 0,80 kW 10A
Pump	0,75 kW
Flow	350 litres/min.
Water connection CW	R 1/2"
Water connection WW	R 1/2"
Water connection from rack conveyor (option) PP pipe	50 mm
Drain PP pipe	50 mm
Tank volume	30 litres



Efficient double strainers



The wash arms are easy to release for cleaning.

METOS PRE-WASH TABLE FOR RACK CONVEYOR MACHINES



The Metos 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 plates available in lengths 100, 200, 300 mm and 500 mm. The basins are supplied with splash guards.

Grid shelves under the pre-wash table give extra space for storing. The shelves are easy to detach and clean. Unloading table for baskets can be attached to either side of the basin to enlarge the working area.

Basin	Outer dimensions mm	Installation length
700-11-3	1100x590x880±25	1400 mm
700-6-3	600x590x880±25	900 mm
700D-6-3, 2 basins	1200x590x880±25	1500 mm

Accessories	Dimensions mm	For basins
Grid shelf	600x590	700-6-3, 700-6-5
Grid shelf	1100x590	700-11-3, 700-11-5
Grid shelf	1200x590	700D-6-3, 700D-6-5
Unloading table	500x590	

The basin line 700-11-3. Table mounted pre-wash showers can be attached with adapter. Splashguard can be used only with wall mounted pre-wash shower. The delivery includes an adapter for connection to dishwasher, for table mounted pre-wash shower and the splashguard.



180 degree curve

METOS POWERED TURN TRACK

Metos 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	Dimensions mm
445 180°	780x1400x875±25
446 90°	780x780x875±25

Suitable for all Metos rack conveyor dishwashing machines. Curves have a 100 mm roller connection as standard.

Accessories	length 300 mm
Roller connection 454	



90 degree curve



Drain in the bottom of the basin.



Roller connection to connect the curve to the roller table.

METOS ROLLER TABLE



The roller sections are easy to lift for washing.



Unloading table



Static roller table with two guide rail sections

Metos 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.

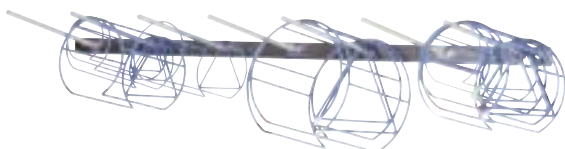
Pivoted roller table for 180 degree curve	Dimensions mm	Guide rail sections
460-2	1060x630x875±25	1
460-3	1585x630x875±25	2
460-4	2110x630x875±25	3
460-5	2635x630x875±25	4
460-6	3160x630x875±25	5

Static roller table for 90 degree curve	Dimensions mm	Guide rail sections
465-2	1060x630x875±25	1
465-3	1585x630x875±25	2
465-4	2110x630x875±25	3
465-5	2635x630x875±25	4
465-6	3160x630x875±25	5

Static roller table for connection to rack conveyor machine	Dimensions mm	Guide rail sections
465-2D-WD	1060x630x875±25	1
465-3D-WD	1585x630x875±25	2
465-4D-WD	2110x630x875±25	3
465-5D-WD	2635x630x875±25	4
465-6D-WD	3160x630x875±25	5

Accessories	Dimensions mm
Unloading table 430	width 500 mm depth 300 mm

PLATE CASSETTE HOLDER



Wall mounted holder	Dimensions mm
502-2	1120
502-3	1660
502-4	2200

Drying line mounted holder	Dimensions mm
502T-1	960
502T-2	1120
502T-3	1485
502T-4	2010
502T-5	2535
502T-6	3060

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 type of the kitchen the customer or the waiter/kitchen personnel put the dishes coming from the dining room into baskets. The filled basket is put on a conveyor or roller track, from which it is transported to the dishwasher. A new basket is taken from the basket shelf above to replace the filled basket on a grid for baskets. The grids are detachable and can be washed in a dishwasher. In the sorting area the baskets can also be moved laterally.

The Metos range includes three basic types of returning and sorting systems. Automatic unit with motor driven conveyor, manual unit with freely rotating rollers and automatic HI-LO system integrated together with tray returning (see photo above). The basic rule is that with growing volumes it becomes profitable to invest in an automatic system, thus reducing the need for personnel. The automatic units comprise self-returning units and restaurant returning units. The restaurant returning unit has a sloped shelf and straight basket shelf as standard, the self-returning unit has straight basket self.

In the design of returning 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 by protected ball bearings and by the ability to place the electrical equipment into separate box away from splashes. Since the system is designed to fit Metos rack conveyor machines, the installation is quick, reducing the related down time in the kitchen.

In the corner model, the accelerated curve sets the baskets a little apart and the baskets pass the curve smoothly. The separate stop notches are therefore not needed in the curves. Baskets are fed into the machine without stops and capacity isn't reduced.

METOS WD EASY CLEAN DISH RETURNING UNIT

Easy cleaning and ergonomics are the most important qualities when selecting the dish return unit. These have been the leading attributes in designing the Metos WD Easy Clean unit. A silently operating round polycord conveyor, detachable basket grids and a large strainer make the unit very easy to use and clean. In addition to better cleaning facilities, more extensive regulation options of the shelves improve the easy use of the unit. With accessories you can build a suitable unit for every purpose.



Automatic Metos Easy Clean self-returning unit. Included in the price of the unit is: manually activated basin rinsing, removable loading table, strainer, straight basket shelf and motor unit. Options on page 209.



Metos Easy Clean attached to a dishwasher, Metos PRM pre-wash machine in the middle.



Detachable tray support is an option.



The distance between the sloped shelf and the basket shelf is adjustable, as well as the angle of the sloped shelf.



Open construction of the basin facilitates the easy cleaning of the unit. The conveyor can be lifted if necessary.



Thanks to the sufficient sloping of the basin, all residues are collected to the strainer.



The double round polycord conveyor is almost soundless and easy to clean.



Automatic Metos Easy Clean restaurant returning unit. Included in the price of the unit is: manually activated basin rinsing, removable loading table, strainer, sloped and straight basket shelves and motor unit. Options on page 209.

Metos Easy Clean	Dimensions mm	El. connection
Metos Easy Clean 4A	2650 x 1105 x 870/1685	400V 3~ 50Hz 60W 10A
Metos Easy Clean 5A	3150 x 1105 x 870/1685	400V 3~ 50Hz 60W 10A
Metos Easy Clean 6A	3650 x 1105 x 870/1685	400V 3~ 50Hz 60W 10A
Metos Easy Clean 4A 90°	3100 x 1105 x 870/1685	400V 3~ 50Hz 60W 10A
Metos Easy Clean 5A 90°	3600 x 1105 x 870/1685	400V 3~ 50Hz 60W 10A
Metos Easy Clean 6A 90°	4100 x 1105 x 870/1685	400V 3~ 50Hz 60W 10A

MANUAL RETURNING AND SORTING UNIT

Manual returning unit with freely rotating rollers. Included in the price of the unit is: manually activated basin rinsing, detachable basket grids, large strainer and straight basket shelf. Options on page 209.



For Metos ICS+

Dimensions mm

Metos 4 return unit	2150x1130x850/1600
Metos 5 return unit	2650x1130x850/1600
Metos 6 return unit	3150x1130x850/1600
Metos 4 90° return unit	2150x1130x850/1600
Metos 5 90° return unit	2650x1130x850/1600
Metos 6 90° return unit	3150x1130x850/1600



METOS DISH RETURNING AND SORTING UNITS

OPTIONALS

Accessories	Self-returning	Restaurant returning	Manual returning
Washing pistol	■	■	■
Washing pistol with hose reel	■	■	■
Thermostat mixer	■	■	■
Mixer for washing pistol	■	■	■
Pre-rinse unit external	■	■	
Pressure booster pump Metos WD	■	■	
Contactora for pre-rinse unit on straight part	■	■	
Timer for basin rinse	■	■	■
Contactora for booster pump	■	■	
Contactora and circuit breaker for infeed conveyor	■	■	
Gear for higher speed in Metos EasyClean 90° curve	■	■	
Tray rest	■	■	
Tray loading table	■	■	
Magnetic valve for timer controlled basin rinse	■	■	■
Sloped shelf for 4 racks	■	■	■
Sloped shelf for 5 racks	■	■	■
Sloped shelf for 6 racks	■	■	■
Integration of PRM 60	■	■	
Integration of PRM 90	■	■	



Large strainer prevents drain from blocking by efficiently filtering food remains from liquid. As an option there is a double strainer, where the holes of the upper strainer are larger (only hygienic chain models).



With the help of a tray loading table (option) it is possible to make by-pass of e.g. pre-washing unit with trays. Tray loading table can be folded down when not in use.



Soaking basin for cutlery (option) is an option that improves washing result of cutlery. Soaking helps to remove the dirt especially if there is a longer accumulating time before washing. Thanks to the lifting handle there is no need to put a hand in the dirty water, but the basket can be smoothly lifted out of the water (only hygienic chain models).

Also a faucet with a mixer (option) is available for cutlery soaking basin.



Washing pistol with hose reel is a handy option for cleaning the unit. The hose can be reeled inside the housing when it is not in use. The length of the hose is 8 metres.

Thermostatic mixer in the picture is an option. Also regular mixer (option) is available.



A tray rest (option) is available as an option for the restaurant returning unit. When the waiter comes in with dirty dishes he/she can put the tray down on a tray rest to facilitate sorting of dishes. Tray rest is detachable and is thus excellent help in narrow dishrooms where a tray track would take too much space. One unit can have one or several tray rests depending on the number of personnel and size of the unit.

METOS AUTOMATIC 'HI-LO' SORTING UNIT WITH INTEGRATED TRAY RETURNING



Metos HI-LO automatic returning unit can be equipped alternative Metos Easy Clean unit. Picture is with hygienic chain.

Metos automatic 'HI-LO' sorting unit with integrated tray returning offers an ergonomic and efficient solution for sorting dishes. Tray returning is a recommended system for use in personnel canteens where the handling of dirty dishes is not left for the customer.

In tray returning systems the customer returns in the diningroom a tray with dirty dishes onto a tray conveyor, which automatically transports the tray further into the dishroom. There the personnel working with HI-LO unit pick up rubbish, scrape food remains and sort trays into baskets. The tray will continue on the conveyor and eventually it will be stacked in a tray dispenser, which can be used for accumulating dirty trays. This way washing of trays can be performed in the most suitable time e.g. after other dishes.

Automatic HI-LO unit has a basket conveyor. When the basket is filled, it can

be pushed on the conveyor to be transported into the dishwasher.

Working with HI-LO system is ergonomic. The height of the tray conveyor will be optimally adjusted at the factory, minimising the height, depending on the dishes used. The properly designed unit will help avoid unnecessary reaching out and other unpleasant work positions. Unergonomic rotation of the back doesn't appear when working with HI-LO system. The personnel also have freedom for lateral movements. Depending on the required capacity there can be one or several people working at the HI-LO unit.

Automation and user friendliness reduce need for personnel compared to traditional dish returning, sorting and manual dishwasher feeding.

HI-LO systems are always dimensioned and tailor-made according to customer needs. Wide assortment of options enables success in every dishroom. Ask for more information from your Metos sales person.

METOS DISH RETURNING AND SORTING UNITS



The detachable basket grids can be washed in the dishwasher.



When lifting out the detachable basket grids the basin is fully open and cleaning can be easily carried out. Thanks to sufficient sloping all food remains can easily be accumulated into the bottom of the unit.



In order to guarantee hygiene in the basin Metos units have the basin rinsing function as standard. The function can be used either by manual (standard) opening and closing the valve or having it timer controlled (option). The food remains dripping from the dishes are thus rinsed already during normal use towards the bottom of the basin and to the strainer. The tidiness of the unit and prevention of unpleasant smells is well under control in Metos units.



Sorting unit with integrated tray returning unit. HI-LO systems are always dimensioned and tailor-made according to customer needs. Pictured optional: Washing pistol with hose reel and mixer, cutlery soaking basin with mixer, double strainer and tray loading table. Pictured also tray dispenser (pg. 223), waste trolley (pg. 228), scraper (pg. 217) and dishwashing baskets.



Thanks to the open chain construction cleaning is possible without brushing or lifting up the conveyor. The supports for the conveyor don't block the cleaning way to the basin. The bottom of the basin is sloped towards the strainer.



To further guarantee the chain hygiene Metos units have a chain rinsing function as standard. The function can be used either by manual (standard) opening and closing the valve or having it timer controlled (option). Cleaning the chain is easy as the dirt remains loose due to rinsing.



Metos round polycord tray conveyor is quiet and reliable. Thanks to the open construction it is also easy to keep clean. The useful life of metal reinforced round polycord is extended and the need for service is minimized.



There is a detector placed in the end of the conveyor to make sure no dishes remain on the tray before stacking. Unnecessary breakage of dishes can thus be avoided.

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

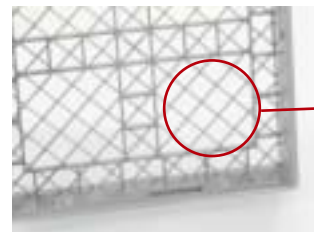
Basket for cups and glasses	Glass h	Pc
010G, grey	70 mm	30
Service basket, cups/glasses		
050, beige	70 mm	30
Basket for flat and deep plates	Plate ø	
030, blue	240 mm	18/12
Basket for cutlery		
040, grey		
Basket for trays		
060, green		9



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	Glass ø	Glass h	Pc
yellow	110 mm	70 mm	16
blue	87 mm	70 mm	25
white	72 mm	70 mm	36
red	60 mm	70 mm	49
green	52 mm	70 mm	64

Baskets ordered with heightening frames will be supplied fully assembled.

Compartment basket with one heightening frame, grey	Glass ø	Glass h	Pc
yellow	110 mm	120 mm	16
blue	87 mm	120 mm	25
white	72 mm	120 mm	36
red	60 mm	120 mm	49
green	52 mm	120 mm	64

Compartment basket with two heightening frames, grey	Glass ø	Glass h	Pc
yellow	110 mm	170 mm	16
blue	87 mm	170 mm	25
white	72 mm	170 mm	36
red	60 mm	170 mm	49
green	52 mm	170 mm	64

Compartment basket with three heightening frames, grey	Glass ø	Glass h	Pc
yellow	110 mm	220 mm	16
blue	87 mm	220 mm	25
white	72 mm	220 mm	36
red	60 mm	220 mm	49
green	52 mm	220 mm	64

Compartmented heightening frame, grey	Glass ø	Pc
frame without compartment		
yellow	110 mm	16
blue	87 mm	25
white	72 mm	36
red	60 mm	49
green	52 mm	64



Ridged compartments – no water-marks – no polishing.



Compartment basket is ideal to prevent breakage and scratches during washing, transporting and storing glasses and cups.



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 aligned as possible.

METOS DISHWASHING BASKETS 500 x 500 mm



Cover for baskets to protect the goods during storage and transport.

Cover for baskets

plastic, white

Drip tray

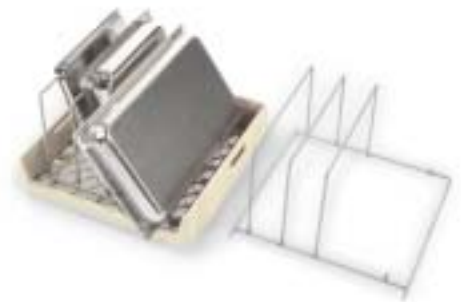
height 50 mm

Cover grid

rilsan coated steel, blue

Insert for containers

stainless steel wire



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 lightweight items.



BASKET PRINTING

By a unique system, we 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.

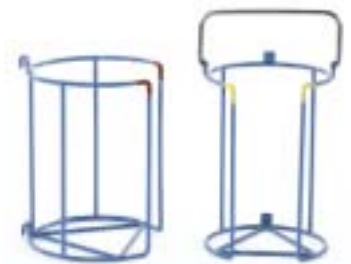
Ask for options.



We can also supply customer adapted plate cassettes on request.

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.



Marine models

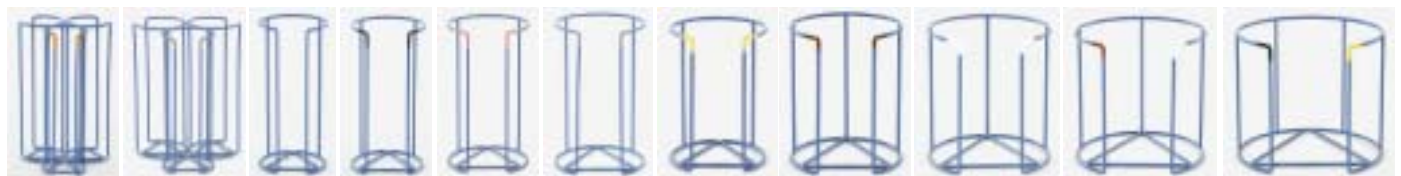


Plate cassettes

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



CUTLERY HANDLING



Dishwashing tray for cutlery in stainless steel is also suitable for sterile washing.

Dishwashing tray for cutlery	Size	Height	Pc
stainless steel	340x160 mm	130 mm	100-150
polypropylene	490x180 mm	140 mm	150-200

For soaking and washing cutlery. The dishwashing tray is placed inside basket when washing.

Cutlery cylinder	ø	Height	Pc
polypropylene	110 mm	130 mm	40 - 50

For cutlery on servery counters and in kitchens. The cutlery cylinder is placed inside basket when washing.

Cutlery box for clean cutlery			
Colour	Size	Height	Pc
grey	160x290 mm	130 mm	80 - 120
blue	160x290 mm	130 mm	80 - 120
green	160x290 mm	130 mm	80 - 120
red	160x290 mm	130 mm	80 - 120
semi-white	160x290 mm	130 mm	80 - 120
yellow	160x290 mm	130 mm	80 - 120
brown	160x290 mm	130 mm	80 - 120
beige	160x290 mm	130 mm	80 - 120
polypropylene			

Lid for cutlery box	
PET-G	plexiglass cover for cutlery box

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
	350x295 mm	320 mm

To hold four cutlery boxes. Stainless steel.

Wall bracket for cutlery boxes	Length
for 2 boxes	330 mm
for 3 boxes	500 mm
for 4 boxes	660 mm
Stainless steel.	



Dishwashing tray for cutlery in polypropylene.



The cutlery cylinders are placed inside compartment basket when washing.



Stand for cutlery boxes



Cutlery box for clean cutlery



Stainless steel wall bracket for cutlery boxes

METOS DELIVERY AND SORTING TABLE



A free standing Metos delivery and 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 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.

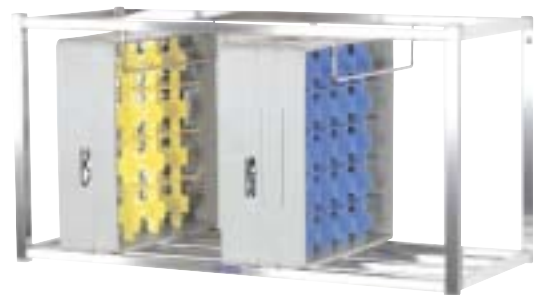
The table and shelves in stainless steel. Outlet connection on table top. Adjustable feet.

Delivery table includes guide rail sections 500x500 mm baskets are available. Delivery unit includes shelves. Mobile waste bin and scraper are optional.

Delivery includes guide rails sections for 500 baskets. Table with shelves includes guide rails sections, sorting shelf and shelf for empty baskets.

Delivery table, 500 baskets	Dimensions mm
640-2-50	1176x1000x875±25
640-3-50	1719x1000x875±25
640-4-50	2262x1000x875±25
640-5-50	2805x1000x875±25
640-6-50	3356x1000x875±25
Delivery unit, 500 baskets	Dimensions mm
640-2-50-642-644	1176x1000x2355 with shelves
640-3-50-642-644	1719x1000x2355 with shelves
640-4-50-642-644	2262x1000x2355 with shelves
640-5-50-642-644	2805x1000x2355 with shelves
640-6-50-642-644	3356x1000x2355 with shelves

BASKET RACK WALL MOUNTED



For 500 baskets	Dimensions mm
501-2	1136 x 560 x 480 mm
501-3	1679 x 560 x 480 mm
501-4	2222 x 560 x 480 mm
501-5	2765 x 560 x 480 mm
501-6	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 baskets are standard.

Table tops and sorting shelves in stainless steel sheet. Adjustable feet.

Delivery includes guide rail sections
500x500 mm baskets are available.
Mobile waste bin and scraper are
optionals.



Sorting table for 500 baskets

Placing against the wall	Dimensions mm
600V-2-50	1176x785x875±25
600V-3-50	1719x785x875±25
600V-4-50	2262x785x875±25
600V-5-50	2805x785x875±25
600V-6-50	3356x785x875±25

Free standing	Dimensions mm
620F-2-50	1176x785x875±25
620F-3-50	1719x785x875±25
620F-4-50	2262x785x875±25
620F-5-50	2805x785x875±25
620F-6-50	3356x785x875±25

Sorting shelf	Dimensions mm
650-2	1076x550
650-3	1619x550
650-4	2162x550
650-5	2705x550
650-6	3248x550

Brackets	
653	for one shelf
654	for two shelves

Suitable for 500 baskets

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.

Metos
Scraper unit



Scraper unit

METOS KITCHEN TROLLEYS

The Metos kitchen trolley assortment provides trolleys for every purpose. The trolleys are sturdy and designed for every day use. All trolleys have stainless steel construction completed with polypropylene guide rails, in trolleys for GN containers also guide rails are steel. The guide rails have basket stops to prevent sliding while moving trolley.

The trolleys are light to push. All trolleys are fitted with ball bearing wheels, two with brakes. Wheel diameter 125 or 75 mm.

Many trolleys are available with an options, such as fender to reduce the crockery breakage. Options are to be ordered at the same time with trolley.

Some trolleys have useful accessories to facilitate working, for example additional shelves for basket trolleys.

FLAT PACK

Most trolleys are available as FLAT PACK versions, which means that trolleys are delivered flat packed unassembled. The trolleys are easy and quick to assemble with instructions and tool included. Small size makes FLAT PACK - models beneficial when transporting.



Flat pack models are easily assembled with instructions and tool included.



The optional fender (to be ordered together with the trolley, not available for flat pack models) makes trolleys resilient and strong.



METOS TROLLEYS FOR GN CONTAINERS



Metos GNT-7 GN container trolley with s/s top shelf.

Metos GN container trolleys can be used to facilitate food preparation, storage and transportation. The trolley construction is sturdy and of stainless steel throughout. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. The guide rails have basket stops to prevent the containers sliding.

Accessory: s/s top shelf with noise insulation

The GNT-7 trolley has capacity of 7 pcs GN1/1 containers and the GNT-14 trolley 14 pcs GN1/1 containers. Guide rail interval is 75 mm. GNT-12 trolley has capacity of 12 pcs GN1/1 containers and the GNT-24 24 pcs. Guide rail interval is 105 mm.



Metos GNT-14 GN container trolley with s/s top shelf.

Metos	Dimensions mm
GNT-7	410x588x850
GNT-14	770x588x850
GNT-12	410x588x1570
GNT-24	770x588x1570

Accessories	Dimensions mm
S/s top shelf GNT-7/12	385x565x70
S/s top shelf GNT-14/24	750x565x70

Flat pack	Package dimensions mm
FP GNT-7	1255x610x153
FP GNT-14	1255x610x153
FP GNT-12	1775x610x153
FP GNT-24	1775x610x153



Metos GNT-12 GN container trolley.



Stainless steel top shelf for GNT-14/24 trolleys.



Metos GNT-24 GN container trolley.



Metos SHT-90 shelf trolley.



Metos SHT-75 shelf trolley.

METOS SHELF TROLLEYS

The Metos SHT-75 shelf trolley is sturdy and of stainless steel throughout. Shelves have a rounded profile rim and noise insulation underneath. Model SHT-90 has plastic grid shelves and stainless steel body. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Shelf interval 370 mm. Maximum load 120 kg.

Metos	Dimensions mm	Shelves mm
SHT-75	765x585x1570	4 pcs 730x550
SHT-90	970x480x1570	4 pcs 900x450

Flat pack	Package dimensions mm
FP SHT-75	1775x610x153 +1480x645x380
FP SHT-90	1775x610x153

METOS SERVICE TROLLEYS



Metos SET-70/2 service trolley

The Metos service trolley with push-handle is sturdy and of stainless steel throughout. Tiers have a rounded profile rim and noise insulation underneath. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Maximum load of 2-tiered trolleys is 80 kg and that of 3-tiered 120 kg.

Option: fender

Two tiers, interval 495 mm

Metos	Dimensions mm	Tiers mm
SET-70/2	685x485x800*	2 pcs 650x450
SET-75/2	765x585x800*	2 pcs 730x550
SET-105/2	1120x585x800*	2 pcs 1085x550

*handle height 900 mm

Three tiers, interval 230 mm

Metos	Dimensions mm	Tiers mm
SET-75/3	765x585x800*	3 pcs 730x550
SET-105/3	1120x585x800*	3 pcs 1085x550

*handle height 900 mm

Accessories

Accessories	Dimensions mm
Fender SET-70*	740x540
Fender SET-75*	820x640
Fender SET-105*	1175x640
S/S waste bin 2x11 litres	holder and plastic buckets included

*to be ordered with trolley

Flat pack

Flat pack	Package dimensions mm
FP SET-70/2	1480x645x380
FP SET-75/2	1480x645x380
FP SET-105/2	1480x645x380
FP SET-75/3	1480x645x380
FP SET-105/3	1480x645x380



Metos SET-75/2 service trolley



Metos SET-75/3 service trolley



Metos SET-105/3 service trolley

METOS SERVICE TROLLEYS WITHOUT HANDLE

The Metos service trolley is sturdy and of stainless steel throughout. Tiers have a rounded profile rim and noise insulation underneath. Tier interval is 495 mm, in high models 595 mm. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Maximum load 80 kg.

Trolleys available with optional fender.

Height 800 mm, tier interval 495 mm

Metos	Dimensions mm	Tiers mm
SET-75WH/2	765x585x800	2 pcs 730x550

High model, height 900 mm, tier interval 595 mm

Metos	Dimensions mm	Tiers mm
SET-75WH/2high	765x585x900	2 pcs 730x550

Accessories

Accessories	Dimensions mm
Fender SET-75*	820x640
S/S waste bin 2x11 litres	holder and plastic buckets included

*to be ordered with trolley

Flat pack

Flat pack	Package dimensions mm
FP SET-75WH/2	1480x645x380
FP SET-75WH/2high	1480x645x380



Metos SET-75WH/2 service trolley with optional fender.



Metos SET-70W/2 wooden service trolley

METOS SERVICE TROLLEYS WITH BEECH TIERS

The Metos service trolley is sturdy and it has stainless steel body. Tiers are of copper beech and fitted with a profile rim of 2 cm. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. The tier interval of 2-tiered trolleys is 485 mm and that of 3-tiered 220 mm. Maximum load 80 kg.

Metos	Dimensions mm	Tiers beech mm
SET-70/2wooden	710x445x800*	2 pcs 640x430
SET-70/3wooden	710x445x800*	3 pcs 640x430

*handle height 900 mm

Flat pack

Flat pack	Package dimensions mm
FP SET-70/2wooden	1480x645x380
FP SET-70/3wooden	1480x645x380



Metos SET-70W/3 wooden service trolley

METOS KINDERGARTEN TROLLEYS

The Metos handled kindergarten trolley is sturdy and of stainless steel throughout. Tiers have a rounded profile rim and noise insulation underneath. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Tier interval is 300 mm. The handle is at a height of 800 mm. Maximum load 80 kg.

Metos	Dimensions mm	Tiers
SET-75/2low	765x585x600*	2 pcs 730x550

Accessories	Dimensions mm
S/S waste bin 2x11 litres	holder and plastic buckets included

Flat pack

Flat pack	Package dimensions mm
FP SET-75/2low	1480x645x380



Metos SET-75/2low kindergarten trolley

METOS BASKET TROLLEYS FOR 500 x 500 mm BASKETS



BAT-8 basket trolley with optional fender and s/s shelf on top.

The Metos basket trolleys for transporting and storing baskets are sturdy, stable and long lasting. Frames are stainless steel complete with polypropylene guide rails. There are basket stops to prevent gliding while moving trolley. Fitted with 125 mm ball bearing castors, two with brakes. Options: fender, stainless steel shelf onto top of trolley or to lower guide rails, stainless steel drip tray.

Metos	Dimensions mm	Baskets/guide rail distance
BAT-4	590x590x800	4 baskets/ 160/120mm
BAT-5	590x590x1050	5 baskets/ 160 mm
BAT-6high	590x590x1570	6 baskets/ 228 mm
BAT-8	590x590x1570	8 baskets/ 160 mm

Accessories	Dimensions mm
Fender BAT*	645x645
Water drip tray	510x510x50
S/S shelf	510x560x35
S/S top shelf	565x565x70

*ordered with trolley!

Flat pack	Package dimensions mm
FP BAT-4	1255x610x153
FP BAT-5	1255x610x153
FP BAT-6high	1775x610x153
FP BAT-8	1775x610x153



BAT-4 basket trolley with optional fender

METOS BASKET SERVICE TROLLEY



The water-drip tray placed on a basket trolley's lower runners prevents the floor from getting wet and dirty.

The Metos basket service trolley for self service counters etc. Capacity is six 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. There are basket stops to prevent gliding while moving trolley. Fitted with 125 mm ball bearing castors, two with brakes. Options: fender, stainless steel shelf onto top of trolley or to lower guide rails, stainless steel drip tray.

Metos	Dimensions mm	Baskets/ guide rail distance
BAT-6	590x590x1570	6 baskets/195 mm

Accessories	Dimensions mm
Fender BAT*	645x645
Water drip tray	510x510x50
S/S shelf	510x560x35

*ordered with trolley!

Flat pack	Package dimensions mm
FP BAT-6	1775x610x153



Metos BAT-6 service trolley



The photograph shows one dolly with baskets.

METOS BASKET DOLLY

The Metos basket dolly for transporting dishwashing baskets. Trolley and handle stainless steel. Fitted with 125 mm ball bearing castors, two with brakes.

Metos	Dimensions mm	
Dolly	520x520x205	without handle
Dolly	565x580x920	with handle

METOS DISH RETURN TROLLEYS AND COMBINATION TROLLEYS

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 construction throughout. Ball bearing castors, two with brakes. Two shelves, out sliding tray support and holder for cutlery boxes including 4 plastic cutlery boxes. Option: waste bin

Metos	Dimensions mm	Shelves mm
COT-75	765x585x800/1300	2 pcs 730x550
COT-75low	765x585x700/1100	2 pcs 730x550

Accessories	Dimensions mm
S/S waste bin 2x11 l + holder and plastic buckets	270x370x325
S/S shelf TCT-75	690x285x60

Flat pack	Package dimensions mm
FP COT-75	1480x645x380
FP COT-75low	1480x645x380



On the left Metos COT-75 dish return trolley with optional waste bin and on the right BAT-4 rack trolley.



Stainless steel waste bin for COT-75



Tray holder for COT-110



Holder for cutlery boxes for COT-110



Plate cassette shelf for COT-110



Metos COT-110 combination trolley with optionals: plate cassette shelf, tray holder, waste bin and fender.

The Metos combination trolley for many uses such as dish return, laying and clearing tables. Stainless steel construction throughout. Fitted with 125 mm ball bearing castors, two with brakes. The trolley capacity is five 500 mm baskets. Guide rail distance is 165 mm. Guide rails have basket stops to prevent baskets to glide. On the right hand side there is a plain shelf as standard, optionally angled plate cassette shelf. As an option the trolley can be supplied with a fender.

Other options: additional shelf, tray holder, waste bin (incl. holder and lid), water drip tray, holder for cutlery boxes.

Metos	Dimensions mm
COT-110	1128x590x1040

Accessories	Dimensions mm
Fender COT-110	ordered with trolley! 1185x645
Plate cassette shelf	to the right side of trolley 515x560x180
Additional shelf	to the left side of trolley 510x560x35
Tray holder	to the left/right side of trolley 570x280x310
Waste bin 30 l and holder	to the left side of trolley 540x210x125
Holder for cutlery boxes	to the left/right side of trolley 540x210x125
Water drip tray	to the left side of trolley 510x510x50

Flat pack	Package dimensions mm
FP COT-110	1480x645x380

METOS DISH RETURN TROLLEYS AND COMBINATION TROLLEYS

The Metos compact combination trolley for many uses such as laying and clearing tables. Stainless steel construction throughout. Fitted with ball bearing castors, two with brakes. The capacity is three 500 mm baskets, guide rail distance is 160 mm. Guide rails have basket stops to prevent baskets to glide.



Metos COT-282 combination trolley

Metos	Dimensions mm
COT-282	1120x585x800*
	*handle height 900 mm

Accessories	
Waste bin including lid	310x210x310
Waste bin holder	
Water drip tray	510x510x50

Flat pack	Package dimensions mm
FP COT-282	1480x645x380

METOS TRAY RETURN TROLLEYS

The Metos tray return trolleys as single or double models. Standard tray size 430-530 x 325 mm. Frames are stainless steel complete with polypropylene guide rails. Guide rail distance 125 mm, capacity 10 or 20 trays. Guide rails have basket stops to prevent baskets to glide. Fitted with 125 mm ball bearing castors, two with brakes. Other tray sizes on request.

Option: stainless steel shelf onto top or to lower guide rails.

Uncovered trolley:

Metos	Dimensions mm	Trays
TRT-10	410x590x1570	10 pc 430-530x325 mm
TRT-20	775x590x1570	20 pc 430-530x325 mm

Flat pack	Package dimensions mm
FPTRT-10	1775x610x153
FPTRT-20	1775x610x153



Uncovered single trolley TRT-10



Stainless steel shelf

Laminate covered trolley: standard colours white, gray, birch and beech. Other materials on request.

Metos	Dimensions mm	Trays
TRT-10C	410x590x1570	10 pc 430-530 x 325 mm
TRT-20C	775x590x1570	20 pc 430-530 x 325 mm

Flat pack	Package dimensions mm
FPTRT-10C	1775x610x153
FPTRT-20C	1775x610x153

Accessories	Dimensions mm
S/S shelf	330x560x35
Fender TRT-10*	464x642
Fender TRT-20*	826x642

* to be ordered with trolley



Laminate covered double trolley TRT-20C and optional s/s shelves on top.



Laminate covered single trolley TRT-10C and optional s/s shelf on top.

METOS SPICE TROLLEY



Metos SPT-600 spice trolley

The Metos spice trolley conveniently takes spices to the work point. The trolleys are sturdy and stainless steel throughout. Two models. Ball bearing castors, two of castors have brakes.

Metos	Dimensions mm	Capacity
SPT-500	400x475x920	25 pcs Tetra-Pak
SPT-600	600x550x850	28 pcs Tetra-Pak



Metos SPT-500 spice trolley

METOS FLOUR TROLLEY

The Metos flour trolley is tight, sturdy and of stainless steel throughout. Ball bearing castors, of which two equipped with brakes.

Metos	Dimensions mm
JAV-100	480x600x660



Metos AV-75 basin 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. Castors Ø125 mm with ball bearings. Basin capacities are indicated by model numbers. The basin is fitted with a closing valve.

Metos	Dimensions mm	Basin mm
AV-45	470x570x800	400x500x250
AV-50	615x765x800	550x700x170
AV-70	470x670x800	400x600x300
AV-75	610x610x700	550x550x250
AV-90	615x765x800	550x700x250
AV-175	610x610x720	550x550x550



Metos JAV-100 flour trolley



Metos 245 cutlery soak trolley

METOS CUTLERY SOAK TROLLEY

The Metos cutlery soak trolley is stainless steel. 500x500 mm dish-washing basket fits in it. Fitted with 125 mm ball bearing 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.

Metos	Dimensions mm	Basin depth mm
245	550x550x700	250
263	cutlery chute	

METOS MULTIPURPOSE TROLLEY



Metos MPT-450 multipurpose 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. Ball bearing castors Ø75 mm, two castors with brakes.

Metos	Dimensions mm
MPT-450	570x400x1040



Metos PFT-2 Blackbox trolley

METOS TRANSPORT TROLLEY



Metos PFT-67 transport trolley

The Metos Blackbox transport trolley for GN1/1-dimensioned Blackboxes (space between railings 665x415 mm). The railings keep the lowest box in place. The transport trolley is sturdy and of stainless steel throughout. Ball bearing castors Ø125 mm, of which two have brakes.

Metos	Dimensions mm
PFT-2	730x465x920

The Metos platform trolley is sturdy stainless steel throughout. Ball bearing castors, of which two have brakes. PFT-67 maximal load capacity is 60 kg and PFT-75 200 kg.

Metos	Dimensions mm
PFT-67	730x465x920
PFT-75	820x600x900



Metos PFT-75 transport trolley

METOS STORING AND DRYING TROLLEYS

The Metos DeliCare and Black box trolleys are suitable for drying, storage and distribution of dinner and transportation boxes. The trolley construction makes it possible to place boxes edgewise, which allows quick drying. The solution also saves floor space.

The DeliCare trolley and Black Box trolleys are sturdy and of stainless steel throughout. Ball bearing castors Ø125 mm, two of the castors have brakes.

DeliCare	Dimensions mm	Capacity
SDT-DC	1190x895x1685	64 trays
Black Box	Dimensions mm	Capacity
SDT-BB	1930x770x1890	15 Black boxes



Metos DeliCare trolley for drying and storing.

METOS LAUNDRY TROLLEY



Metos LAT laundry trolley

The Metos laundry trolley is for collecting soiled linen in restaurants, room service etc. Frames are sturdy stainless steel throughout. The stong cotton sack is suspended to frame with strings. Fitted with 125 mm ball bearing castors, two with brakes.

Metos	Dimensions mm
LAT	800x480x900

Flat pack	Package dimensions mm
FP LAT	1255x610x153

METOS WASTE TROLLEYS

The Metos WAB conical waste bin in grey plastic. Diameter and volume: 458 mm/45 liters and 485 mm/65 litres. Seperate chassis made of stainless steel with ball bearing 75 mm castors. Two castors with brakes.

Delivery includes bin and chassis, lid is an option.



Metos WAB-45 waste bin



Metos WAT-60 waste trolley

Metos	Diameter	Height	Volume
WAB-45	Ø 458 mm	535 mm	45 l
WAB-65	Ø 485 mm	580 mm	65 l
Accessories			
Lid 45 litres			
Lid 65 litres			

Metos WAT waste trolley. Plastic bin with cover. Cover opening ø 150 mm. Platform with push-handle in stainless steel. Four 75 mm ball bearing castors, two with brakes. Handle is detachable.



Metos WAB-65 waste bin with optional lid

Metos	Dimensions mm	Volume
WAT-60	285x555x660	60 l
WAT-120	555x555x660	2x60 l
WAC-60 only plastic bin	285x555x620	60 l



Metos WAT-120 waste trolley

METOS SACK TROLLEY

The Metos sack trolley is made in rilsan finished spring steel in a construction that keeps the sack stretched. Colour grey. Fitted with 75 mm ball bearing castors.

Metos	Dimensions mm	Sack volume
SAT-60	340x340x750 mm	60 litres
SAT-125	460x450x800 mm	125 litres



Metos sack trolley

METOS WASTE TROLLEYS AND CUPBOARDS



Metos LBJV-2 waste trolley with two 30-litre bins



Metos LBJV-1 waste trolley with a 30-litre bin



Metos LBJVM-2 waste trolley with two 10-litre bins

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 ball bearing 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.

Waste cupboards	Outer dim. mm	Volume
LBJK-1	400x580x850	30 l
LBJK-2	800x580x850	2 x 30 l
Waste trolleys	Outer dim. mm	Volume
LBJV-1	400x580x850	30 l
LBJV-2	800x580x850	2 x 30 l
LBJVM-2	400x580x850	2 x 10 l
Accessories		
Tray shelf	400x250 mm	
Tray shelf	800x250 mm	
Guide collar	diam. 240 mm	
Guide collar	diam. 180 mm	
Plastic waste bin		30 l



Open construction, in hygienic stainless steel throughout, does not collect dirt.



Detachable guide collar.

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	Dimension mm	Platform mm
Translift NM 80	600x795x1600	470x600



Metos Translift NM 80 lifting trolley

METOS MARINE CATERING FURNITURE

The Metos Marine furniture range allows you to build specialised constructions to suit just your own galley. The units are made of sturdy stainless steel, which is durable and simple to clean.

The standard thickness of the tabletop is 1.2 mm. The legs are of 40x40 mm tube and the cross and longitudinal supports are of 20x30 mm stainless steel tube. A special hygienic support structure made of square tubes is under the tabletop, also of stainless steel. The underside of the table can be washed with water daily without any damage to the structure. There is also an 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 tabletop 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 is fitted with frames for GN-containers. The telescopic runners enable the drawers to be pulled out entirely. The cupboards have one shelf as standard. Additional shelves can be ordered as needed. The drawers and doors of cupboards are closed with a strong magnetic lock, other methods also available. Shelves, solid or of grids, are always equipped with a storm rail in the front and a rear upstand at the back. The standard height of the Marine tables is 900 mm and the legs are equipped with adjustable stainless fastening endings specially developed for marine use. The range of the legs is + or - 30mm.

The cupboard range contains low and high floor cupboards and wall-mounted units. The flexible Metos wall shelving system is available with storm rails. Shelf intervals are adjustable according to the customer need. Rigid floor shelving and special shelving for racks are manufactured with storm rails, too.

In the planning of galley furniture you can always turn to our local representative or our design department.



HEIGHT ADJUSTABLE TABLES

In many work phases it is important to transfer the arm strength to machines in a correct way. This is possible when the work height is lower than normally. It is recommended to use height adjustable table e.g. when using small kitchen appliances like slicers, in order to prevent any work related arm and shoulder injuries.

The right working height is quickly adjusted thanks to motored mechanism. The construction of the table is of sturdy stainless steel, and all the corners are rounded. The operating switch is within easy reach, yet shielded behind the front edge.

The adjustment limits of the height adjustable tables are from 70 cm to 90 cm. With adjustable feet the table is always horizontal position. The table is equipped with a transformer. The motor operates 24V current, so the table is always safe to use. The max loading capacity of the table is 200 kg.

The Metos height adjustable table manual version comes with hydraulic height adjustment. The table can be set in a place where there's no electricity available.



Metos height adjustable table is ergonomic. You can choose the right working height of your table by simply pressing a button. The adjustment is from 700 mm to 900 mm.



METOS MARINE CATERING FURNITURE

Classic	Dimensions mm
Work top 650	length x650x900
Work top 700	length x700x900
Work top 800	length x800x900
Sink table 650	length x650x900
Sink table 700	length x700x900
Sink table 800	length x800x900

Splashback

60-100 mm
100-200 mm

Pair of legs

Classic pair of legs

Shelf cupboards

H-1
H-2
Shelf H-1
Shelf H-2

Rails

J-4
J-7

Drawers

L-1
L-3
L-4
Trash cupboard

Wheel base

PA 390 mm
PA 790 mm

Cutting board rack

LT

Shelf

Solid shelf · 1m
Grid shelf · 1m

Sink	Dimensions mm
K 1	250x100x125
K 2	290x155x125
K 314	335x200x140
K 414	170x400x140
T 29	290x400x160

Wash basin	Dimensions mm
P 314	335x300x140
P 414	335x400x140
P 420	335x400x200
P 425	335x400x250
P 4420	400x400x200
P 4425	400x400x250
P 520	500x400x200
P 525	500x400x250
BE 55	550x500x240
P 620	600x400x200
P 625	600x400x250
P 630	600x400x300
PE 70	700x440x240
SK 55/25	550x550x250
P 6525	600x500x250
P 6528	600x500x280
P 75525	700x550x250
P 75530	700x550x300
SK 60/25	600x450x250
P 532, GN basin	510x305x210



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

Wash basin	Dimensions mm
D2714	ø 270
D3714	ø 370
D3814	ø 380

Accessories

Strainer basket SA212
Closing valve with filter
Overflow closing valve
Siphon for 1 basin
Siphon for 2 basins
Flow break
Lattice bottom valve
Connection to dishwasher
Rack guide for prewash table
Rack guide
Bevelled end
Pillar cut-out in corner
Pillar cutout in middle
Corner attachment
Lowered table top
Waste hole 180mm, stainless, lid
Waste hole 240mm, stainless, lid
Cover plate for stand h 0-200mm x 1m
Cover plate for stand h 200-300mm x 1m
Cover plate for stand over 300mm x 1m
H-1 lock
H-2 lock



Strainer basket, rounded construction easy to clean.



Round waste hole with collar

LAUNDRY MACHINES

Metos offers a variety of professional laundry machines for marine use. Primus N.V. manufactures high quality industrial laundry equipment from rigid mounted washer extractors to drying tumblers and roller ironers.

PRIMUS WASHER EXTRACTORS

The cabinet of Primus washer extractor is made of stainless steel (AISI 304). Large drain valve ensures fast draining and shorter cycle time. The EC microprocessor provides 15 programmable washing cycles. The display shows remaining washing time or temperature, selected programme and its progress.

Primus	Capacity	Dimensions mm	400V 3-50 Hz	440V 3-60 Hz	Weight net/gross
RS7	7 kg	660x710x1045	6 kW	6 kW	140/145 kg
RS10	10 kg	660x865x1140	9 kW	9 kW	185/195 kg
RS13	13 kg	750x820x1225	12 kW	12 kW	195/205 kg
RS18	18 kg	855x895x1315	12 kW	12 kW	280/290 kg
RS22	22 kg	855x990x1315	18 kW	18 kW	280/300 kg

Installation drawing p. 263



Washer extractor RS13

PRIMUS PROFESSIONAL DRYERS

Primus drying tumblers have several features which enable excellent drying result and easy operation of the equipment. Axial airflow guarantees that the airflow passes entirely through the linen from rear to front. This means shorter drying time and savings in energy consumption. The door construction is robust and safe and the door opens 180° for an easy access.



Drying tumbler DAM9



Drying tumbler T11-16

Primus	Capacity	Dimensions mm	400V 3-50 Hz	440V 3-60 Hz	Weight net/gross
DAM9	8,2 kg	683x711x1092	6 kW	6 kW	57/63 kg
T9	9 kg	795x740x1460	9 kW	9 kW	170/180 kg
T11	11 kg	805x1070x1675	13,5 kW	13,5 kW	230/240 kg
T13	13 kg	805x1160x1675	18 kW	18 kW	250/265 kg
T16	16 kg	805x1280x1675	24 kW	24 kW	250/270 kg

Installation drawing p. 264

METOS ROLLER IRONERS

All Metos roller ironers are space saving and easy to operate. The laundry to be ironed is fed into the front, ironed and returned to the front, making it possible to install the ironer against the wall. The ironers are equipped with an automatic finger guard covering the entire front side. The ironers include an emergency stop.

Metos	Dimensions mm	Roller	400V 3~50 Hz	440V 3~60Hz	Weight net/gross
I 25-100	1400x420x1000	1000 mm	5.18 kW 16A	5.18 kW 16A	110/124 kg
I 25-140	1800x420x1000	1400 mm	7.18 kW 16A	7.18 kW 16A	128/150 kg

Installation drawing p. 265



Roller ironer S140



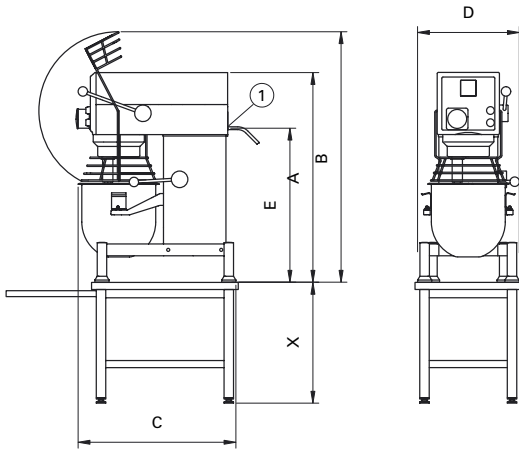
Installation drawings

KEY TO NUMERICAL SYMBOLS

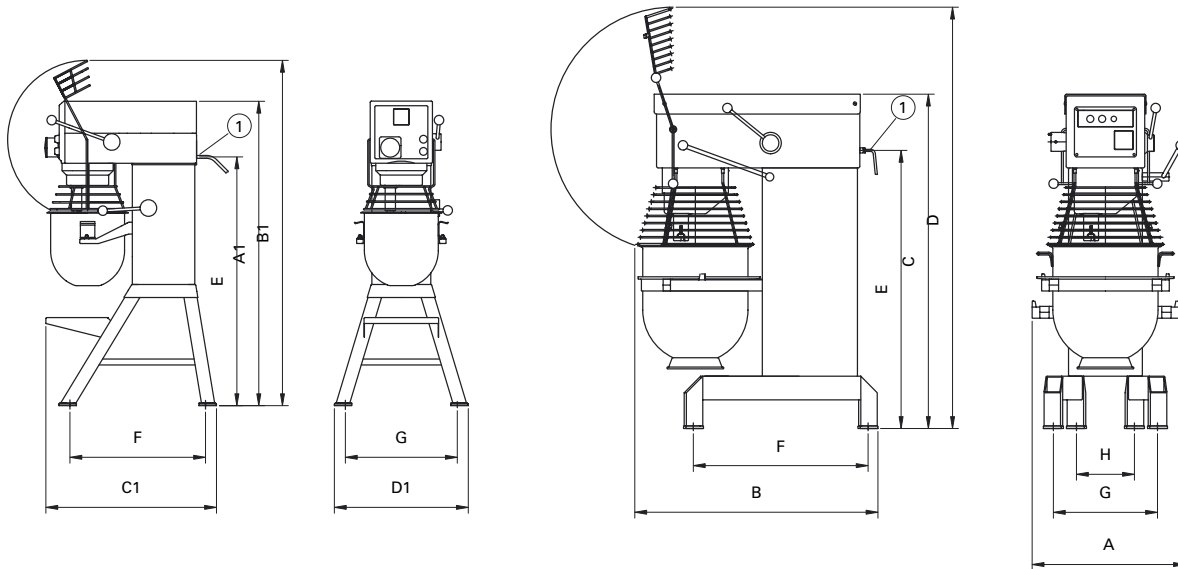
1. Electric connection
2. Cold water connection
3. Hot water connection
4. Drain
5. Gas connection
6. Steam connection
7. Condensing water connection
8. Steam exhaust
9. Floor drain / pit
11. Alternative el. connection
12. Alternative cold water connection
13. Alternative hot water connection
14. Alternative 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
33. Water filter
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 BEAR



RN 10/20

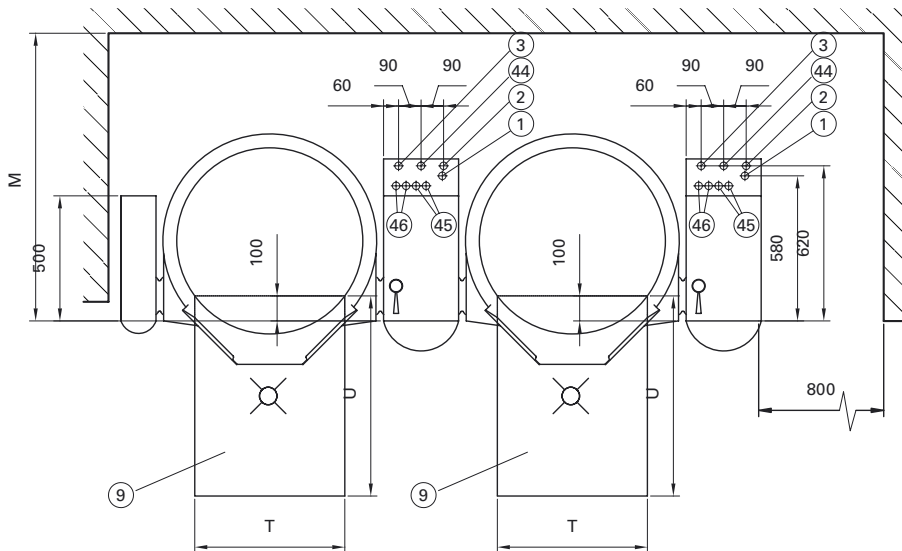
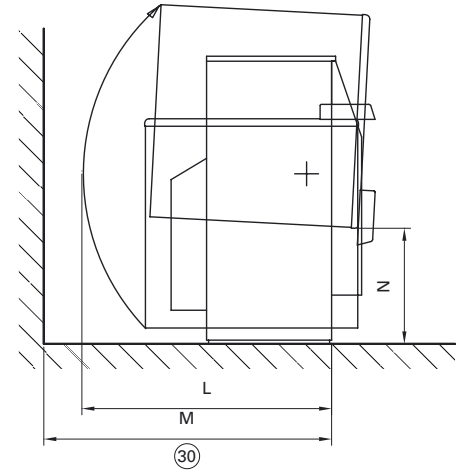
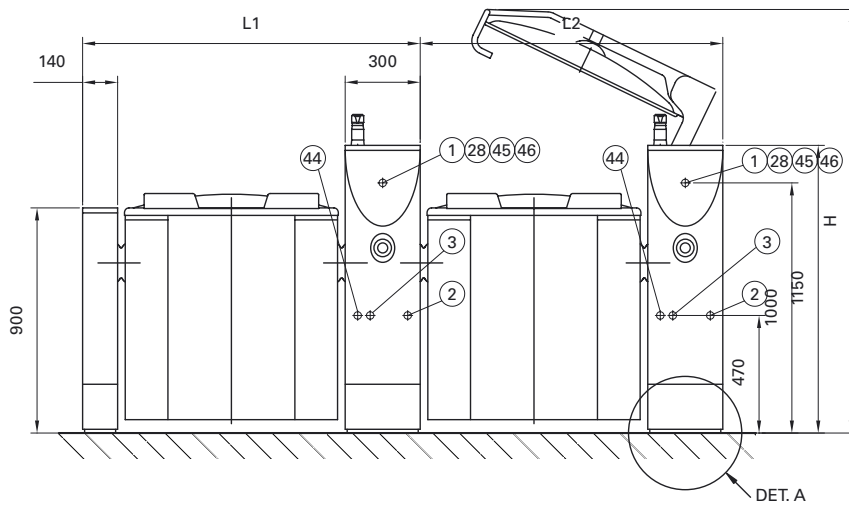


RN 10/20

AR 30 - AR 80

	A/A1	B/B1	C/C1	D/D1	F	G	H	J
RN10	639/1180	869/1495	592/606	369/548				
RN20	885/1286	1058/1459	667/720	430/566				
AR 30	1210	1500	910	520	1015	653	230	380
AR 40	1210	1500	910	535	1015	653	230	380
AR 60	1413	1780	1028	648	1175	739	245	440
AR 80	1481	1910	1107	686	1165	826	245	550

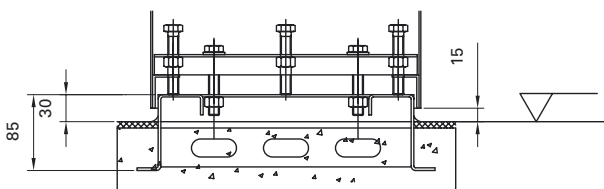
METOS PROVENO



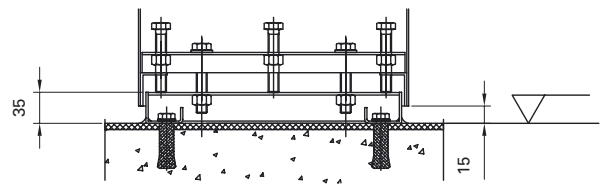
Proveno	L1	L2	H	L	M	N	U	T	Door
40E	1037	897	1800	830	900	515	800	400	800
60E	1037	897	1800	910	1040	515	800	400	800
80E	1144	1004	1850	930	1080	465	800	500	815
100E	1144	1004	1850	930	1080	465	800	500	815
150E	1350	1210	1850	970	1010	460	800	600	940
200E	1350	1210	1850	1050	1130	460	800	600	940
300E	1550	1410	1900	1190	1190	450	800	600	1165

DET. A

Installation on subsurface frames casted into the floor.

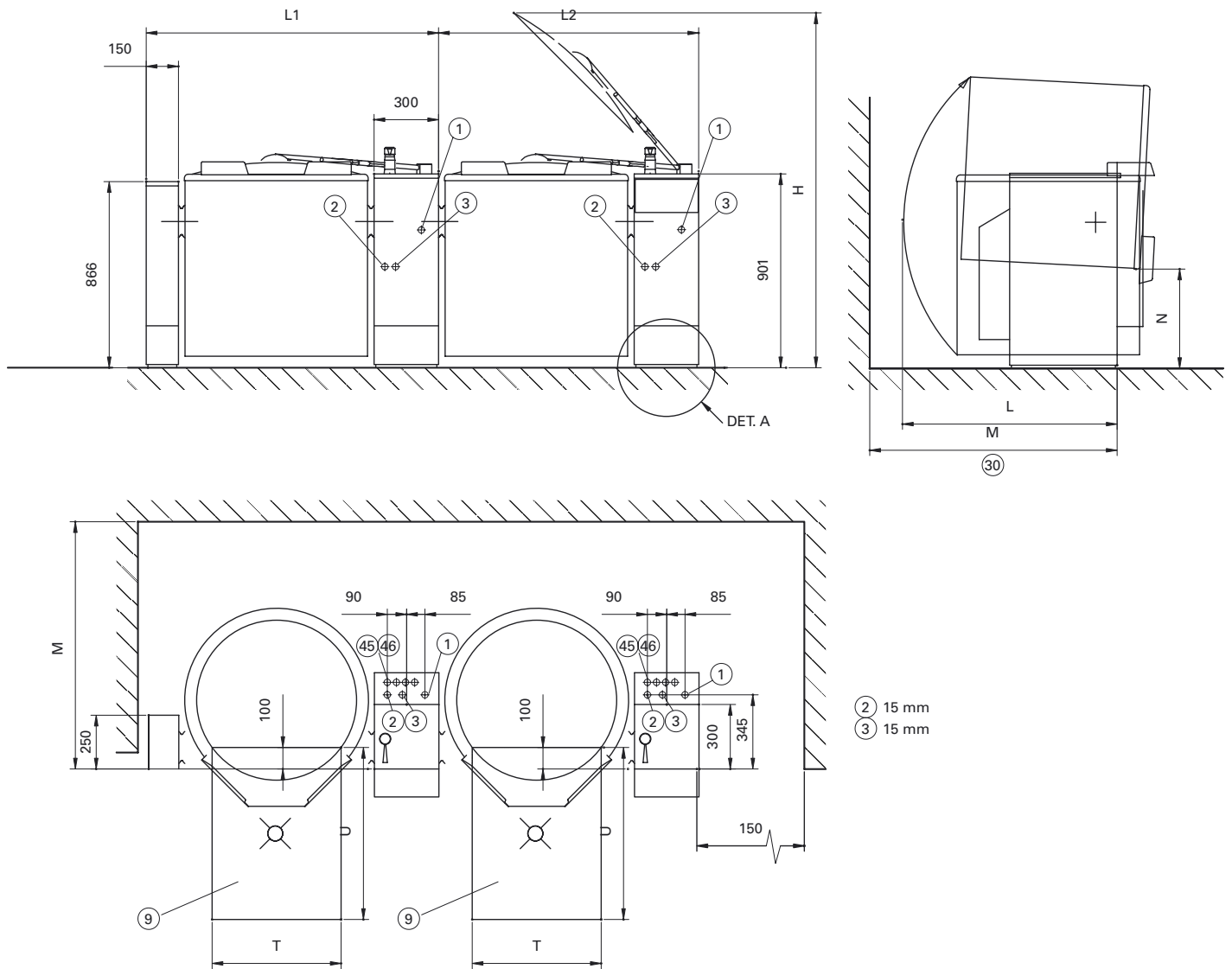


Installation on surface installation frames.



METOS CULINO & CULINO COMBI 40-100E

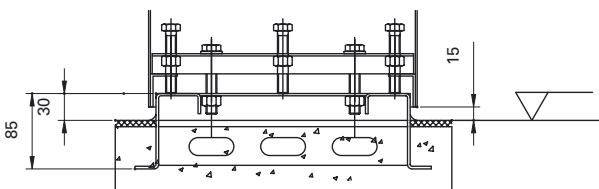
METOS VIKING & VIKING COMBI 40-100E



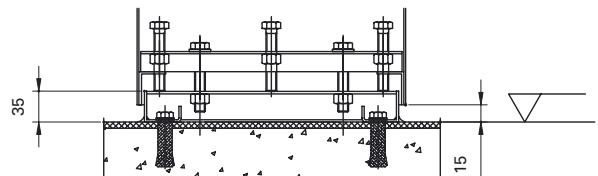
Culino & Viking	L1	L2	H	L	M	N	U	T	Door
40E	1047	897	1710	730	900	455	800	600	730
60E	1047	897	1710	820	1040	455	800	600	730
80E	1154	1004	1800	850	1080	405	800	600	785
100E	1154	1004	1800	850	1080	405	800	600	785

DET. A

Installation on subsurface frames casted into the floor.

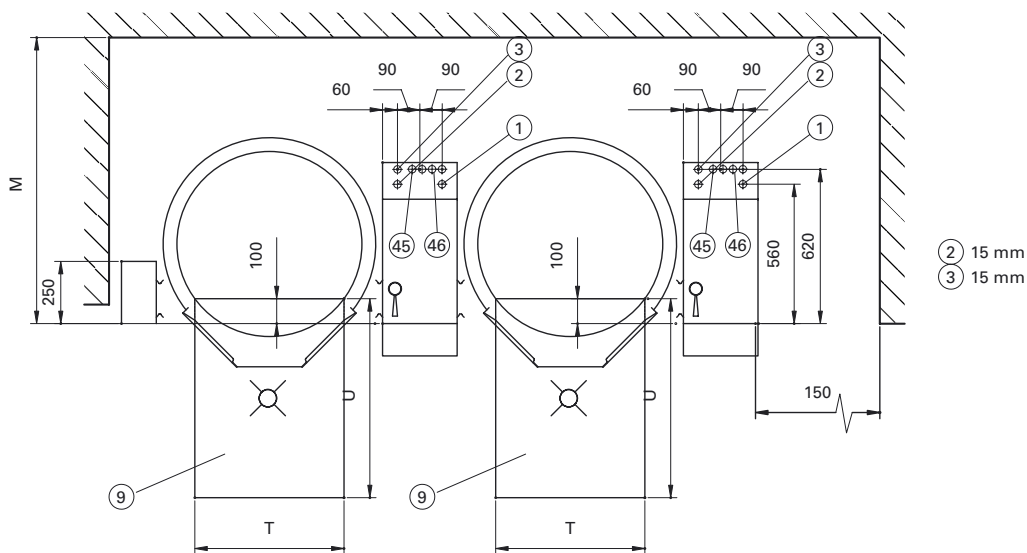
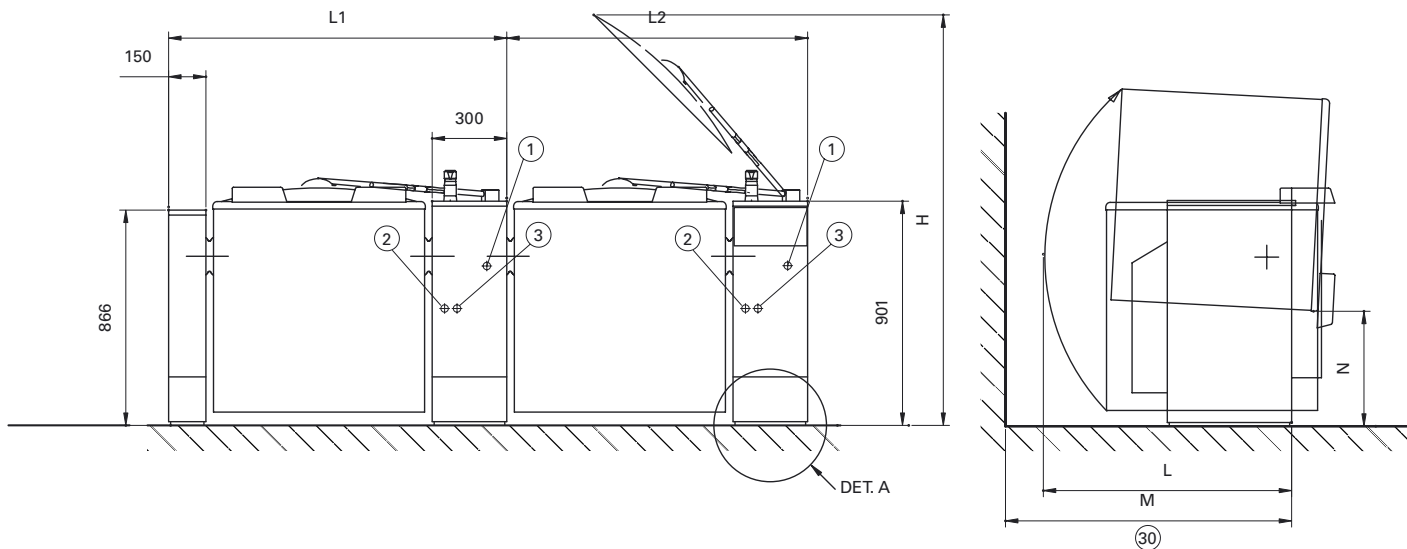


Installation on surface installation frames.



METOS CULINO & CULINO COMBI 150-300E

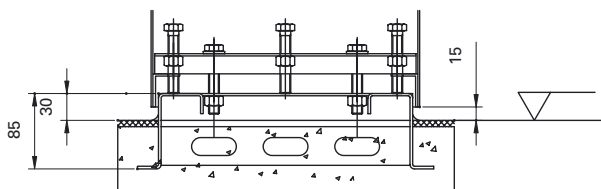
METOS VIKING & VIKING COMBI 150-300E



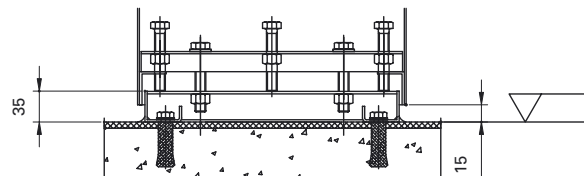
Culino & Viking	L1	L2	H	L	M	N	U	T	Door
40E		897							
60E		897							
80E		1004							
100E		1004							
150E	1360	1210	1980	910	1010	420	800	600	945
200E	1360	1210	1980	980	1130	420	800	600	945
300E	1560	1410	2100	1135	1190	450	800	600	1165

DET. A

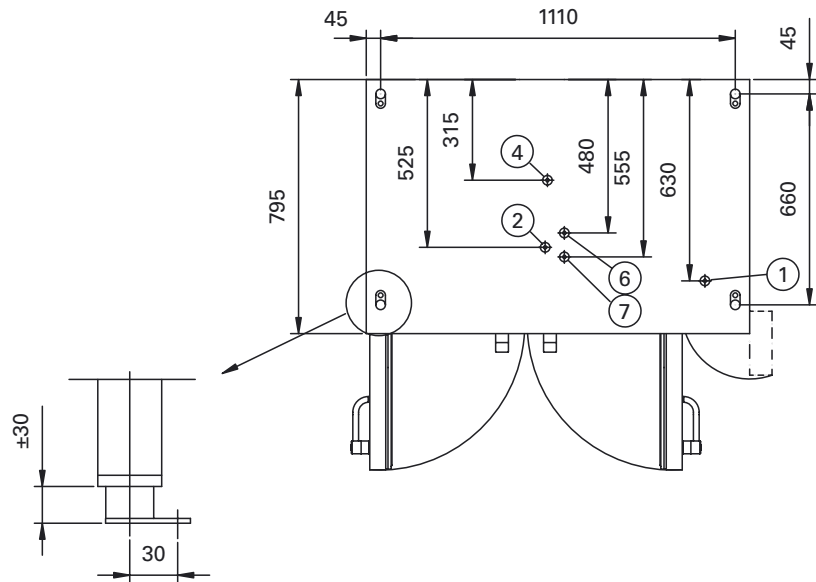
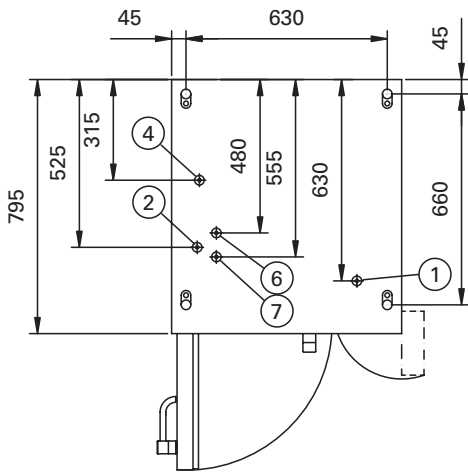
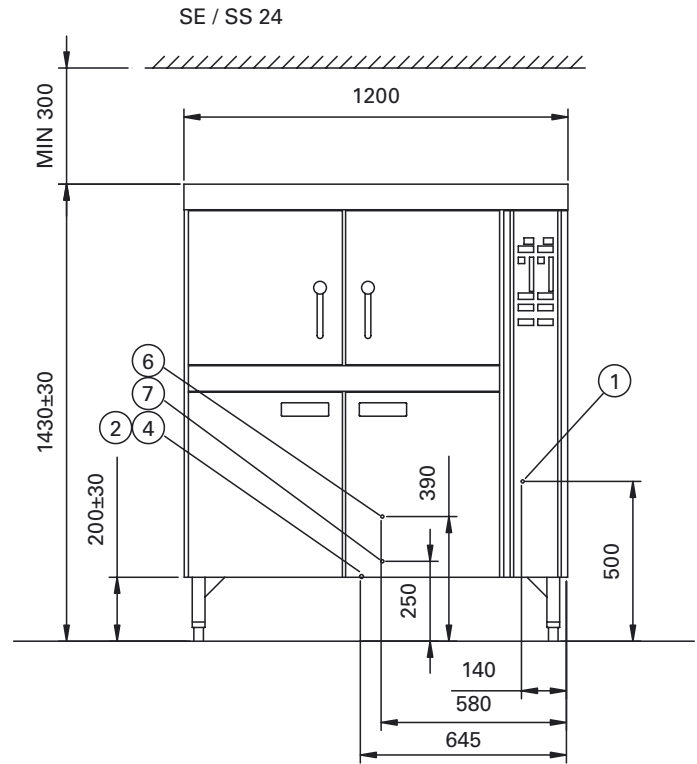
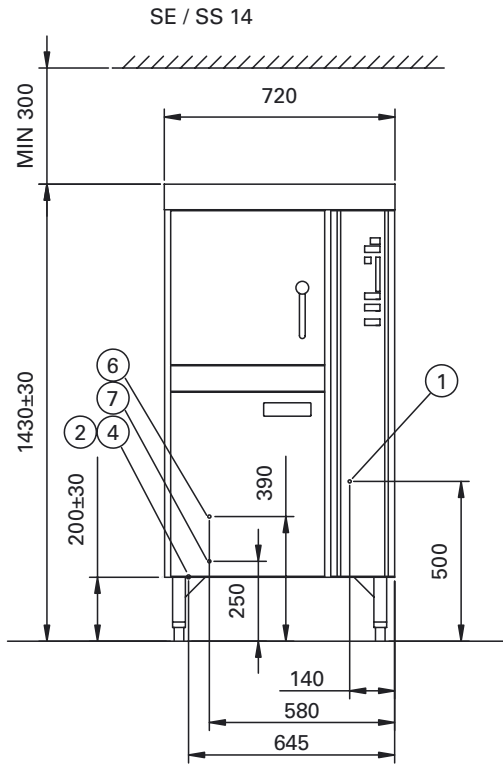
Installation on subsurface frames casted into the floor.



Installation on surface installation frames.

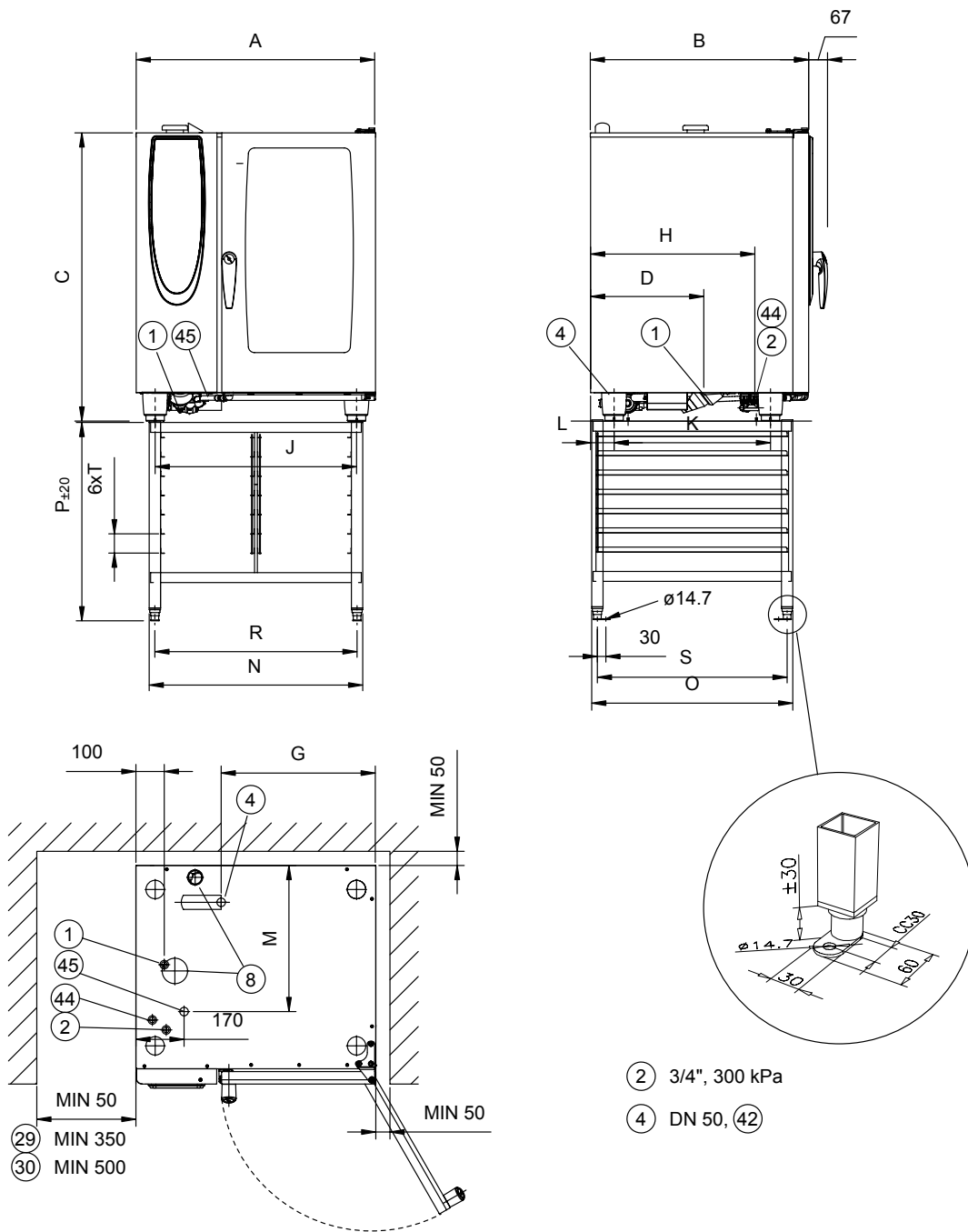


METOS FUTURAMARVEL



- ② 1/2"
- ④ 32 mm
- ⑥ R 3/4"
- ⑦ R 1/2"

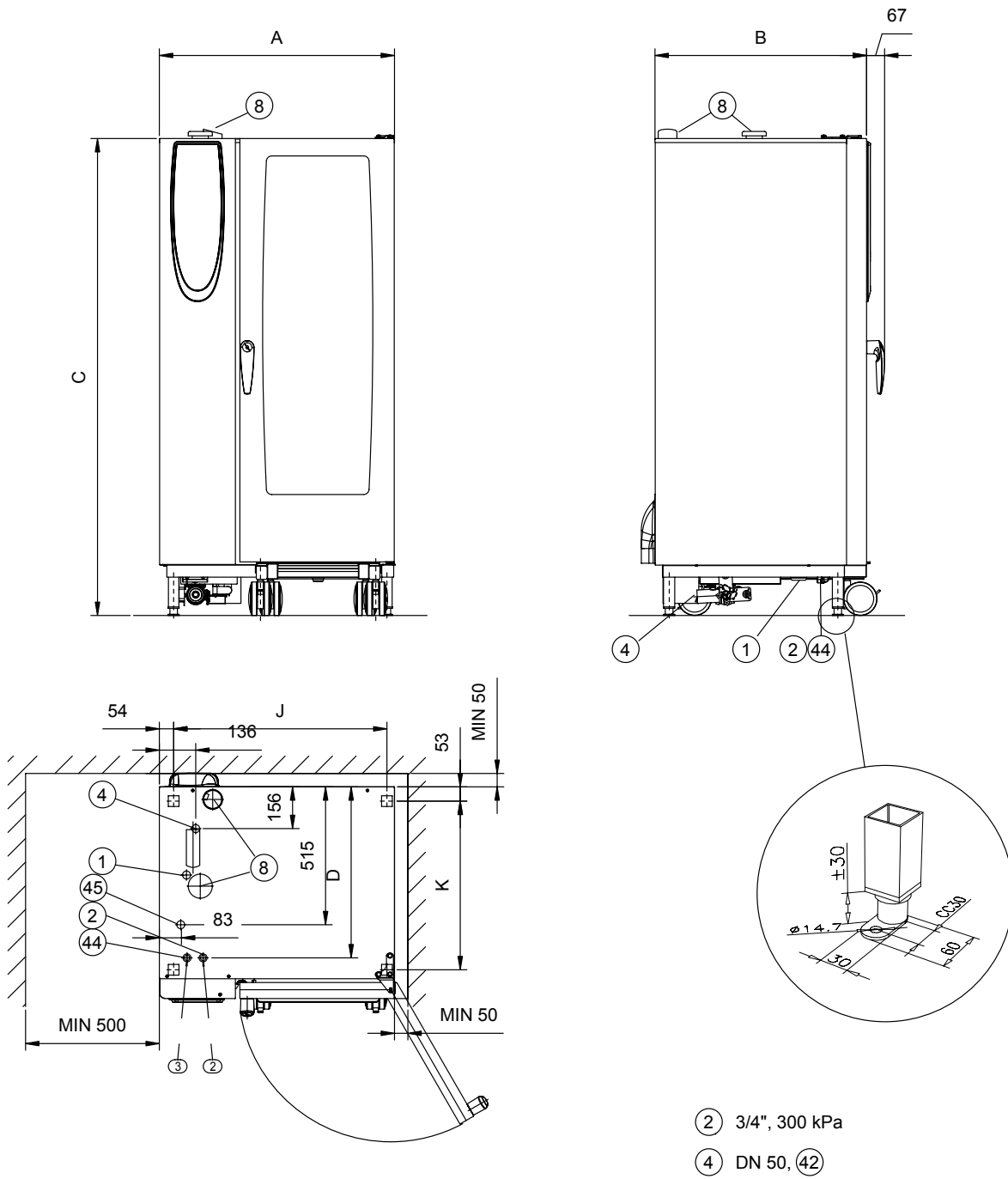
METOS MSCC/MCM



Metos	A	B	C	D	G	H	J	K	L	M
MSCC / MCM 61	847	771	757	400	546	580	711	552	84	515
MSCC / MCM 101	847	771	1017	400	546	580	711	552	84	515
MSCC / MCM 62	1069	971	757	500	776	745	893	764	76	415
MSCC / MCM 102	1069	971	1017	500	776	745	893	764	76	415

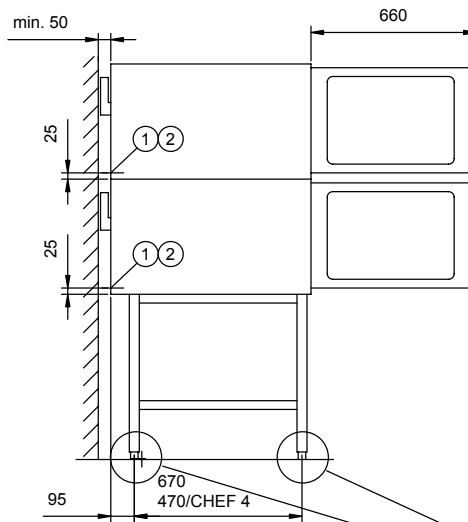
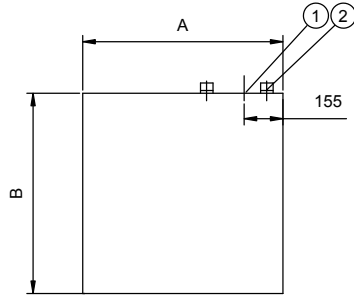
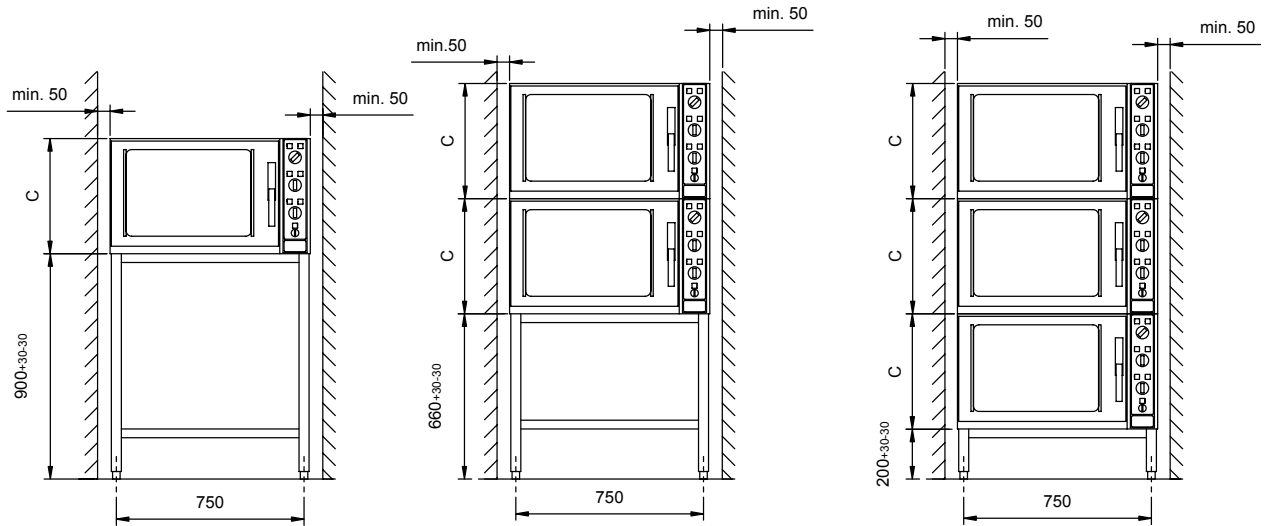
Metos	N	O	P	R	S	T
RS-1T / 61-101	754	710	700	714	670	-
RS-14T / 61-101	754	710	700	714	670	68
RS-COMBIDUO / 61-61	754	710	260	714	670	-
RS-1T / 62-102	960	922	700	920	882	-
RS-7+7T / 62-102	960	922	700	920	882	68
RS-COMBIDUO / 62-62	960	922	260	920	882	-

METOS MSCC/MCM

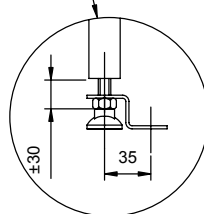
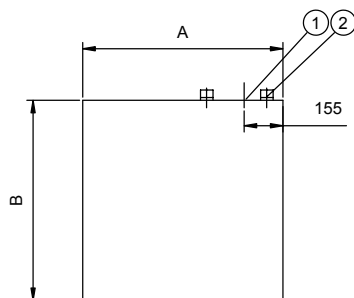
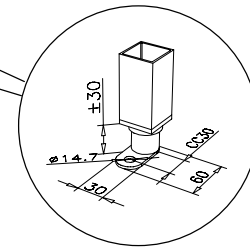
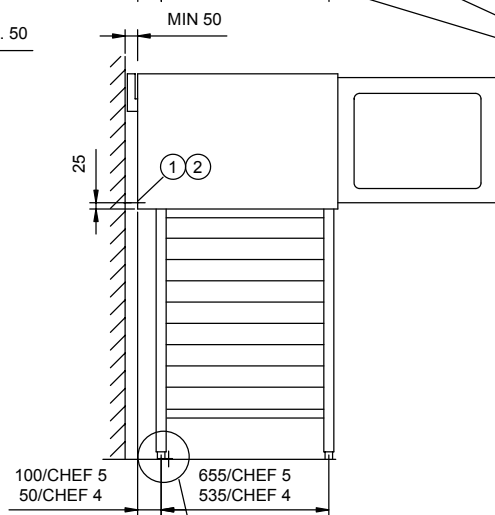
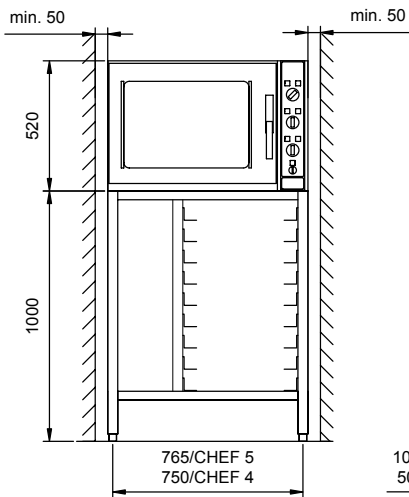


Metos	A	B	C	D	J	K
MSCC / MCM 201	879	796	1782	639	797	630
MSCC / MCM 202	1084	996	1782	844	1002	835

METOS CHEF



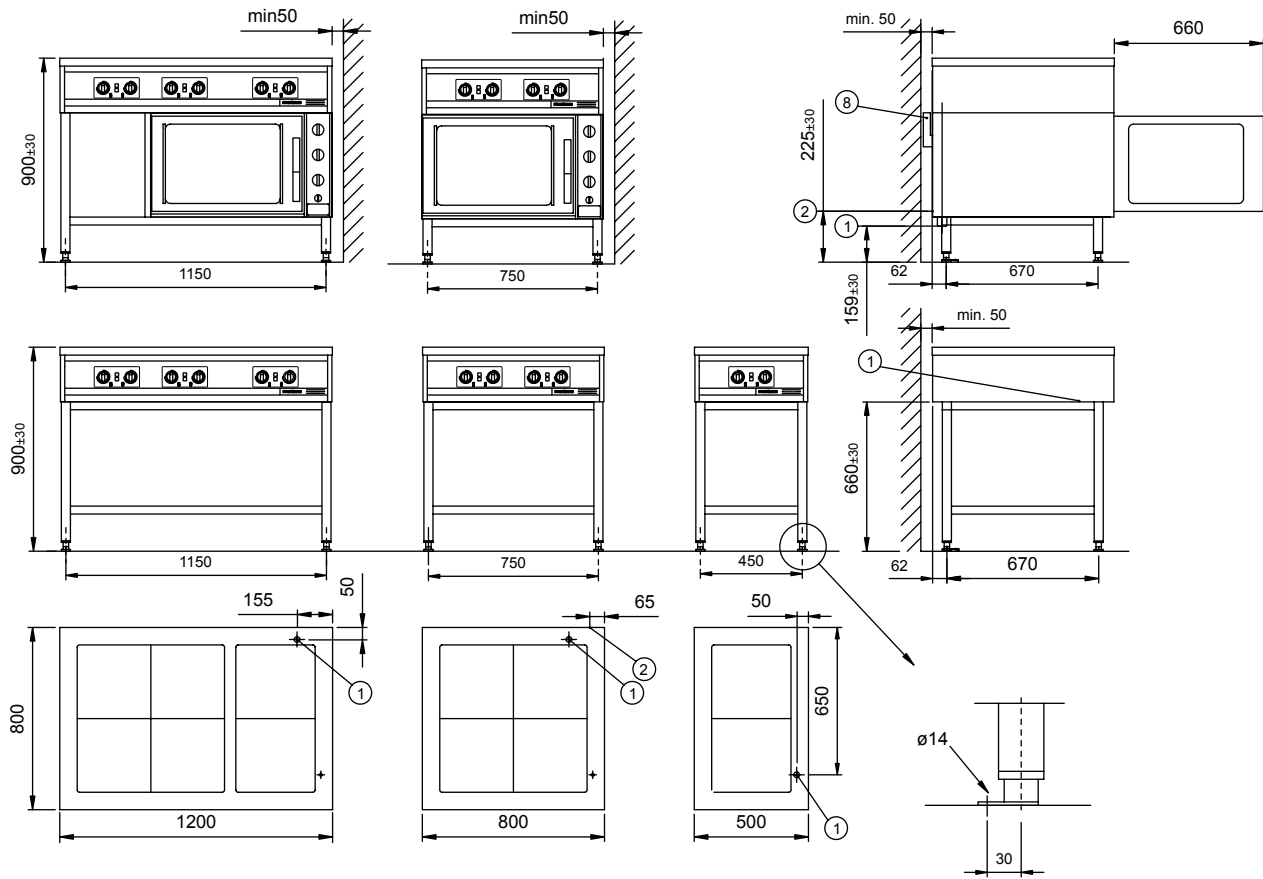
CHEF 4/5



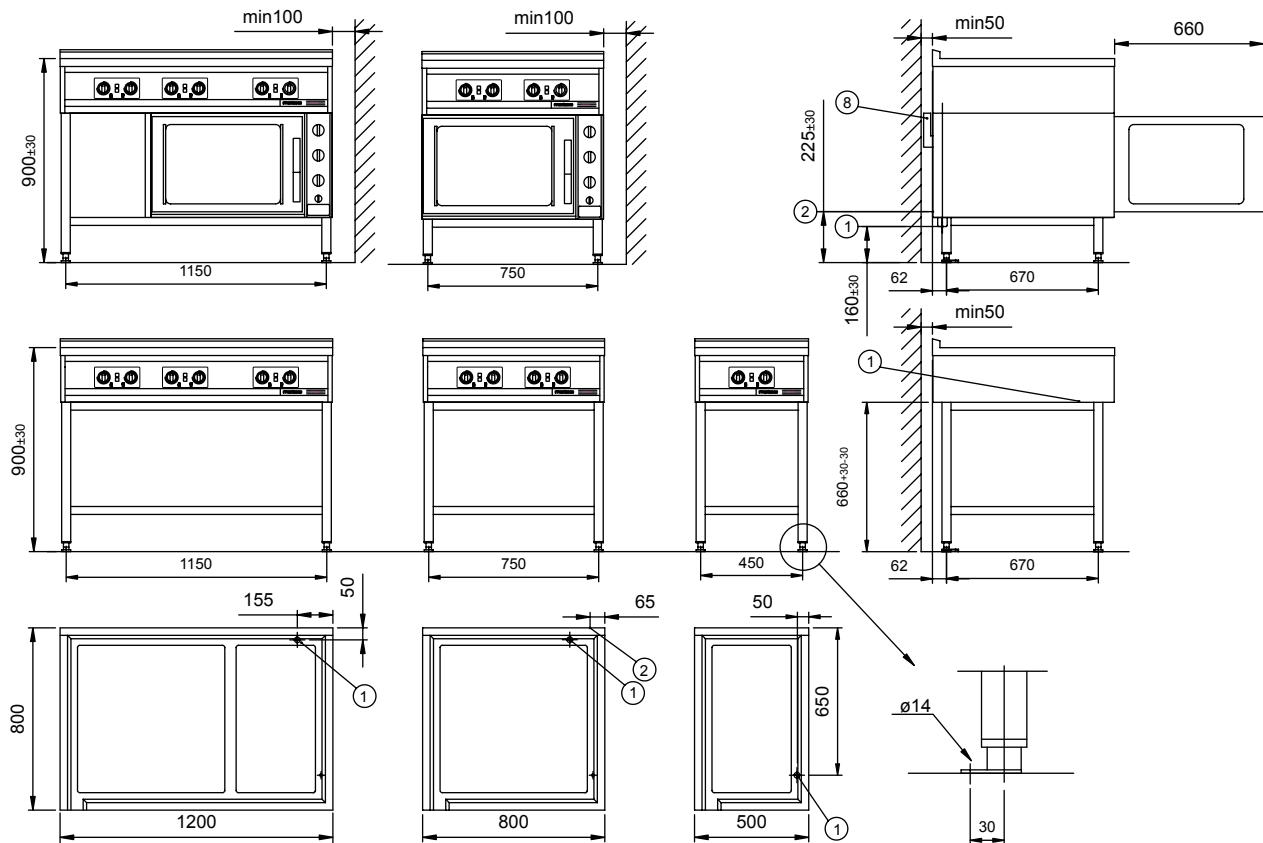
	A	B	C
CHEF 20/22/24	800	800	460
CHEF 5	800	800	520
CHEF 4	800	600	520

② R 3/4"

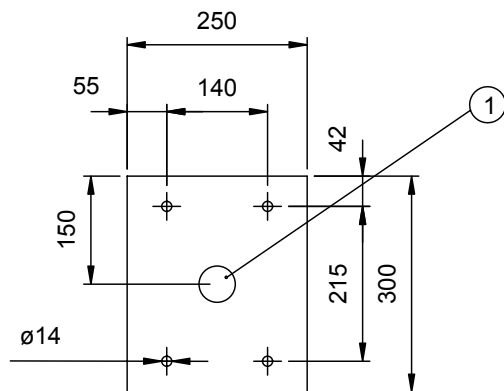
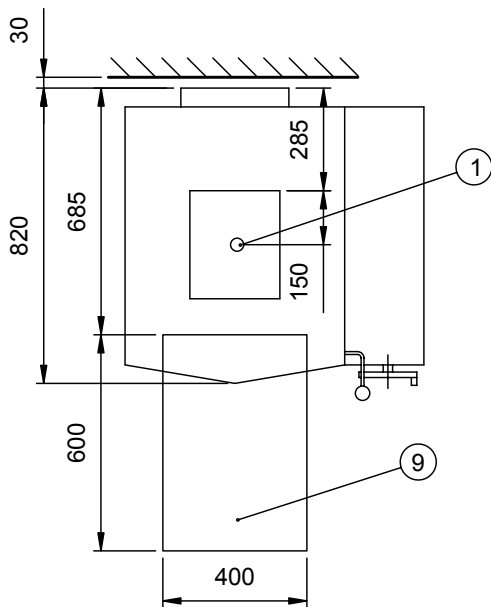
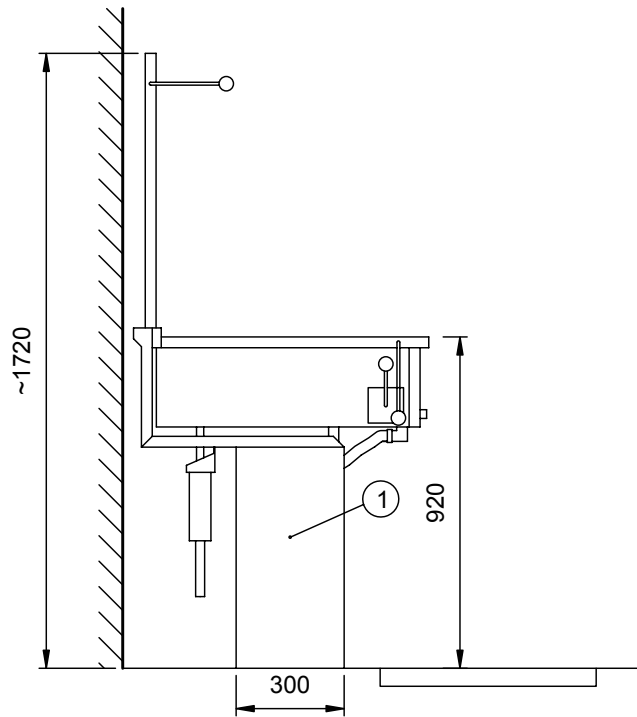
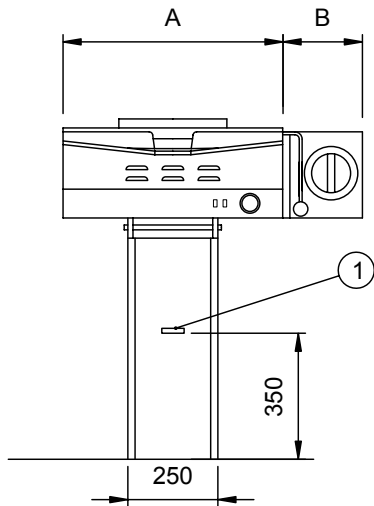
METOS RP



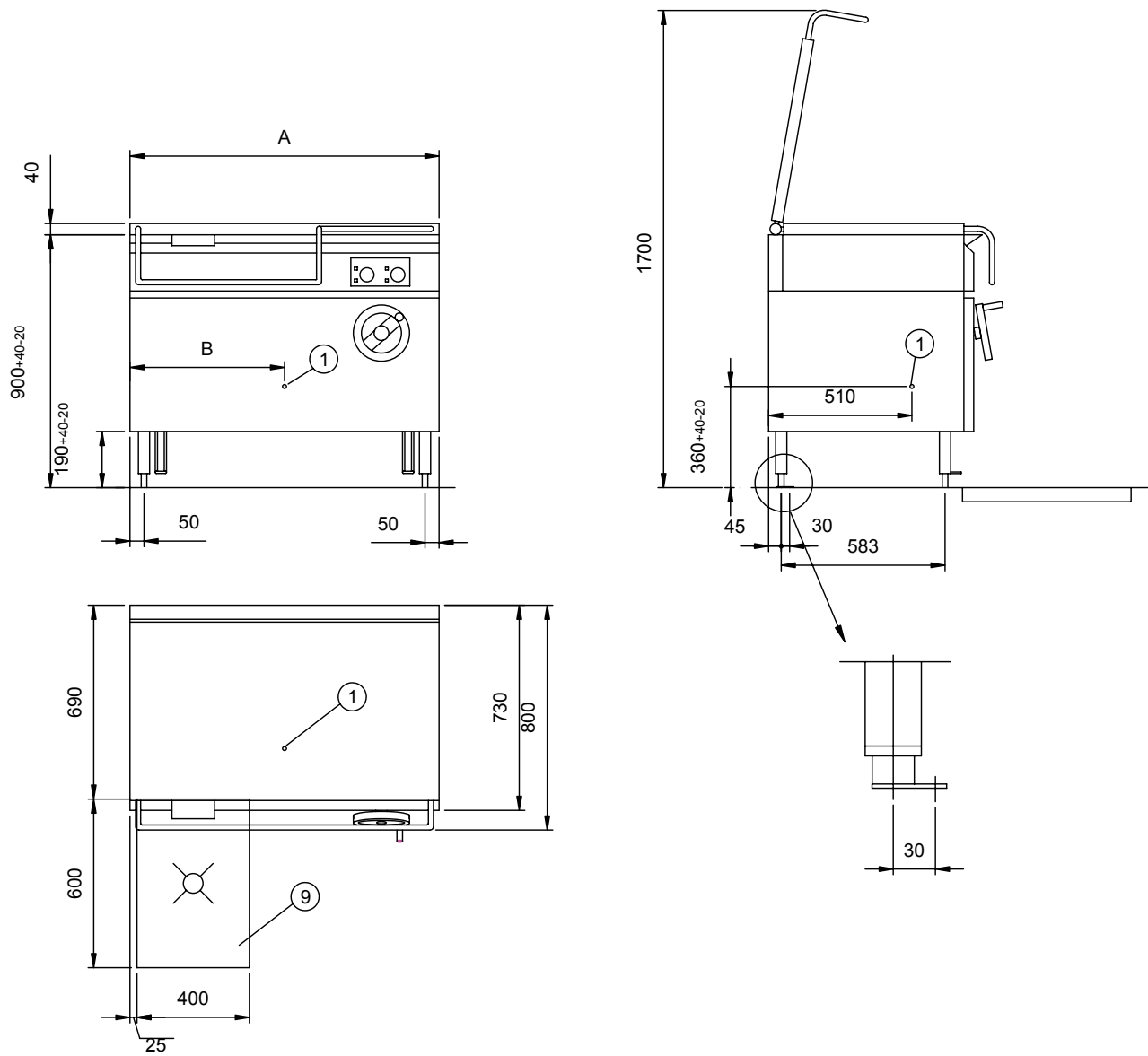
METOS ARDOX



METOS PRINCE / SUPERPRINCE

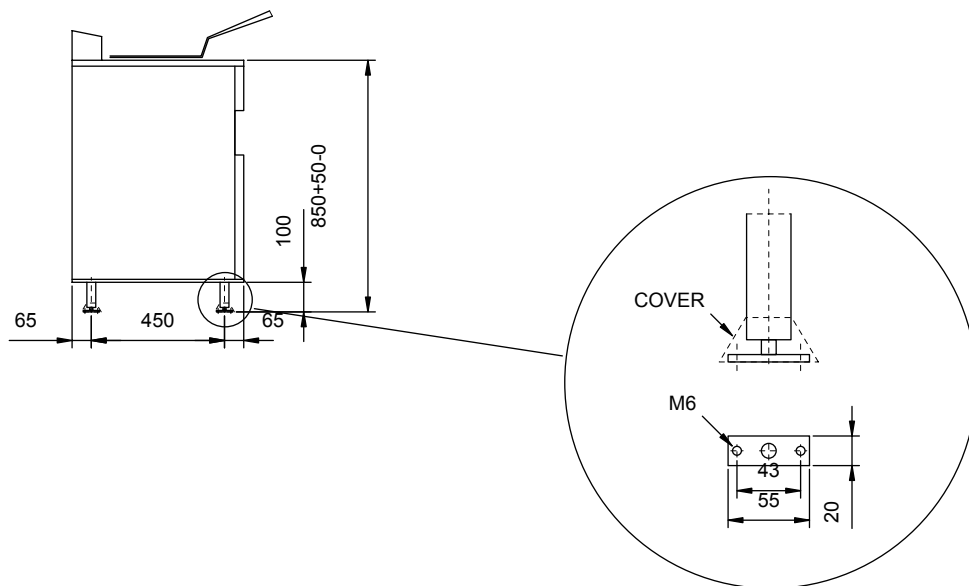
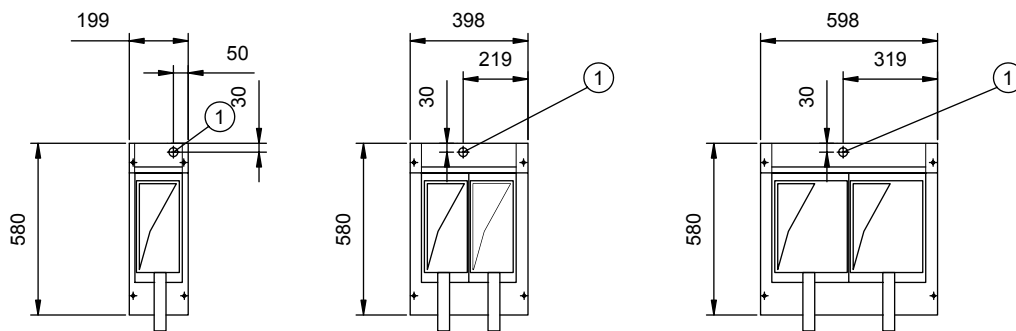
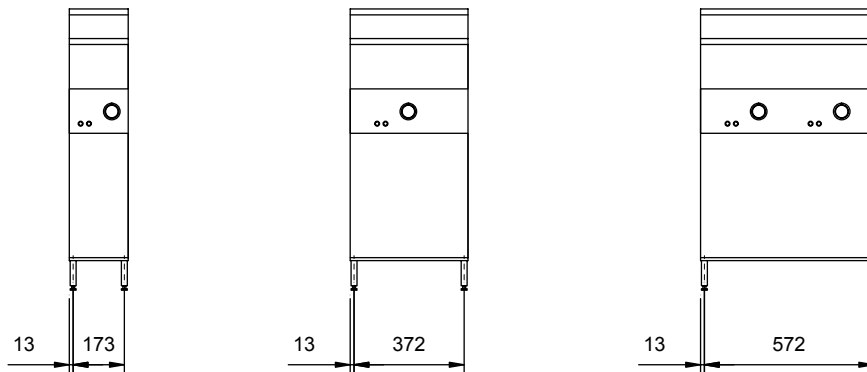


Metos	A	B
500	610	220
660	770	220
20S	610	70
30S	770	70

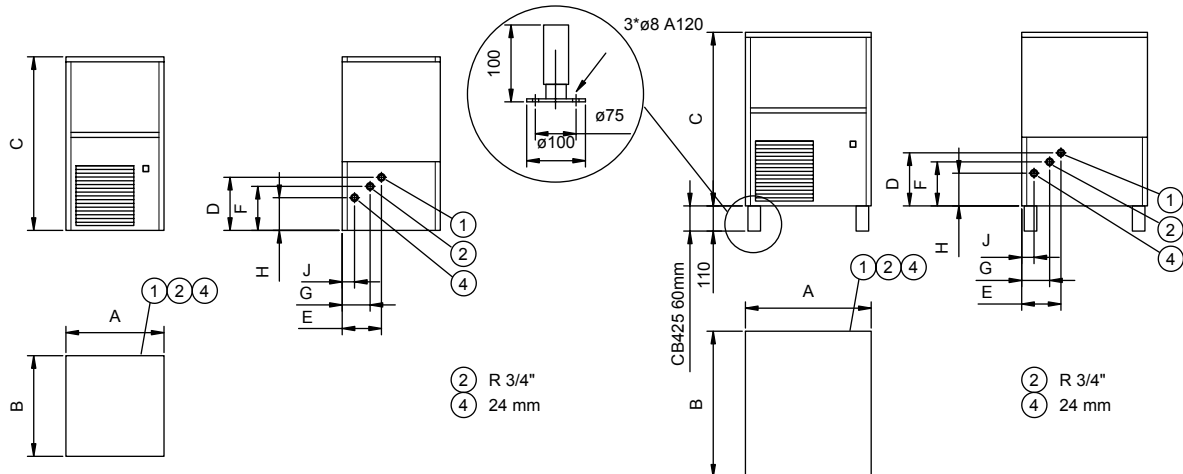


Metos	A	B
PE 60	600	390
PE 85	850	390
PE 110	1100	550

DEEP FAT FRYER

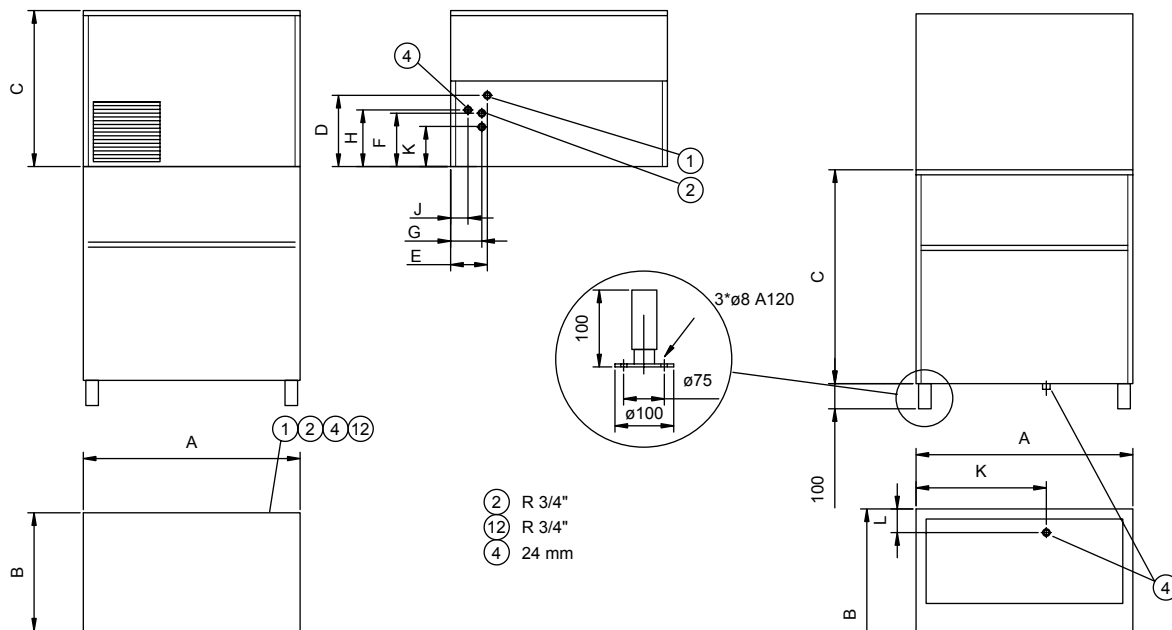


METOS CB/GB/C/F/VM/MUSTER/ICE BIN



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

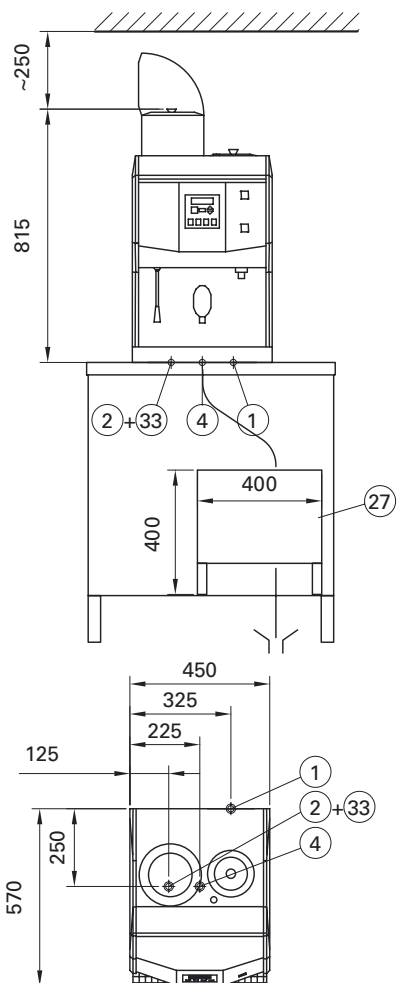
Metos	A	B	C	D	E	F	G	H	J
CB 316A	500	580	690	232	156	196	111	151	49
CB 425A	500	580	800	232	156	196	111	151	49
CB 640A	738	600	920	321	161	285	116	240	54
CB 955A	738	600	1020	321	161	285	116	240	54
CB 1265A	840	740	1075	326	186	290	141	245	79
CB 1565A	840	740	1075	326	186	290	141	245	79
GB 902A	500	660	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

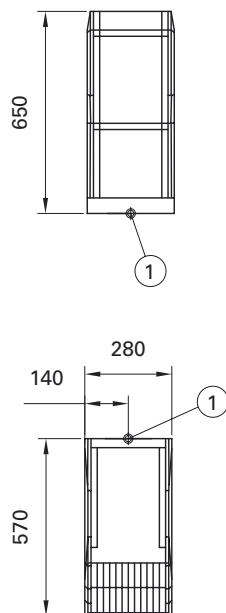
Metos	A	B	C	K	L
BIN T120/T180	862	840	850	518	94
BIN T280/T380/T400	1250	900	1000	712	94

C2000 / C2000 Plus

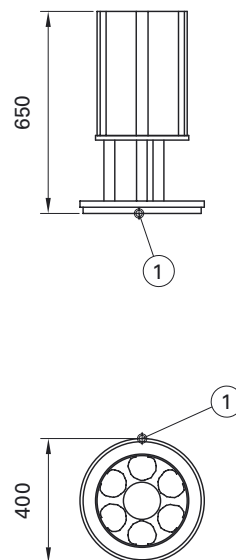


- ② R 1/2"
- ④ 50 mm

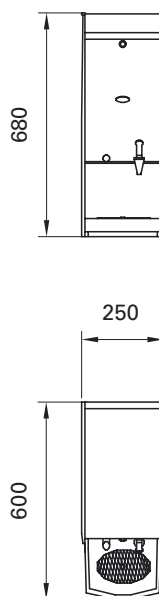
CW



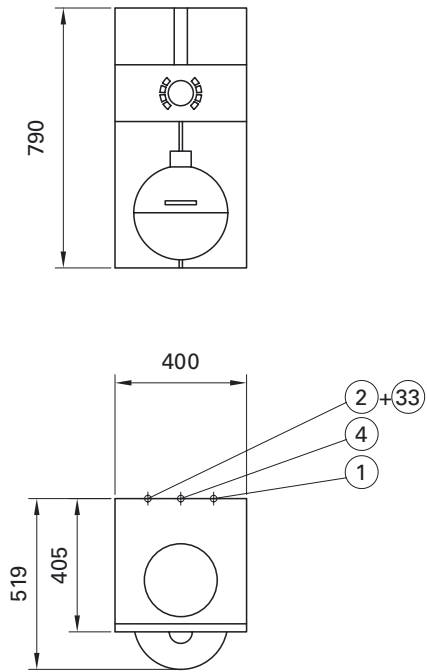
TST 2



MZD

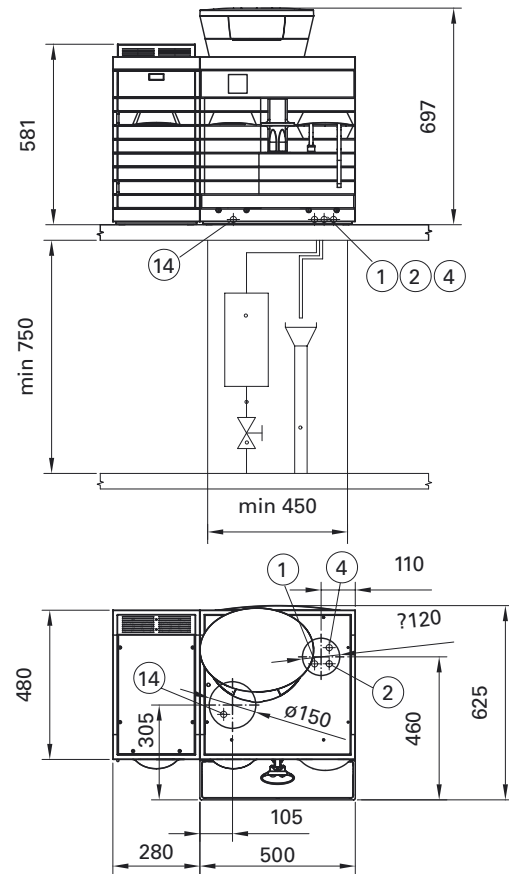


cup / breakfast

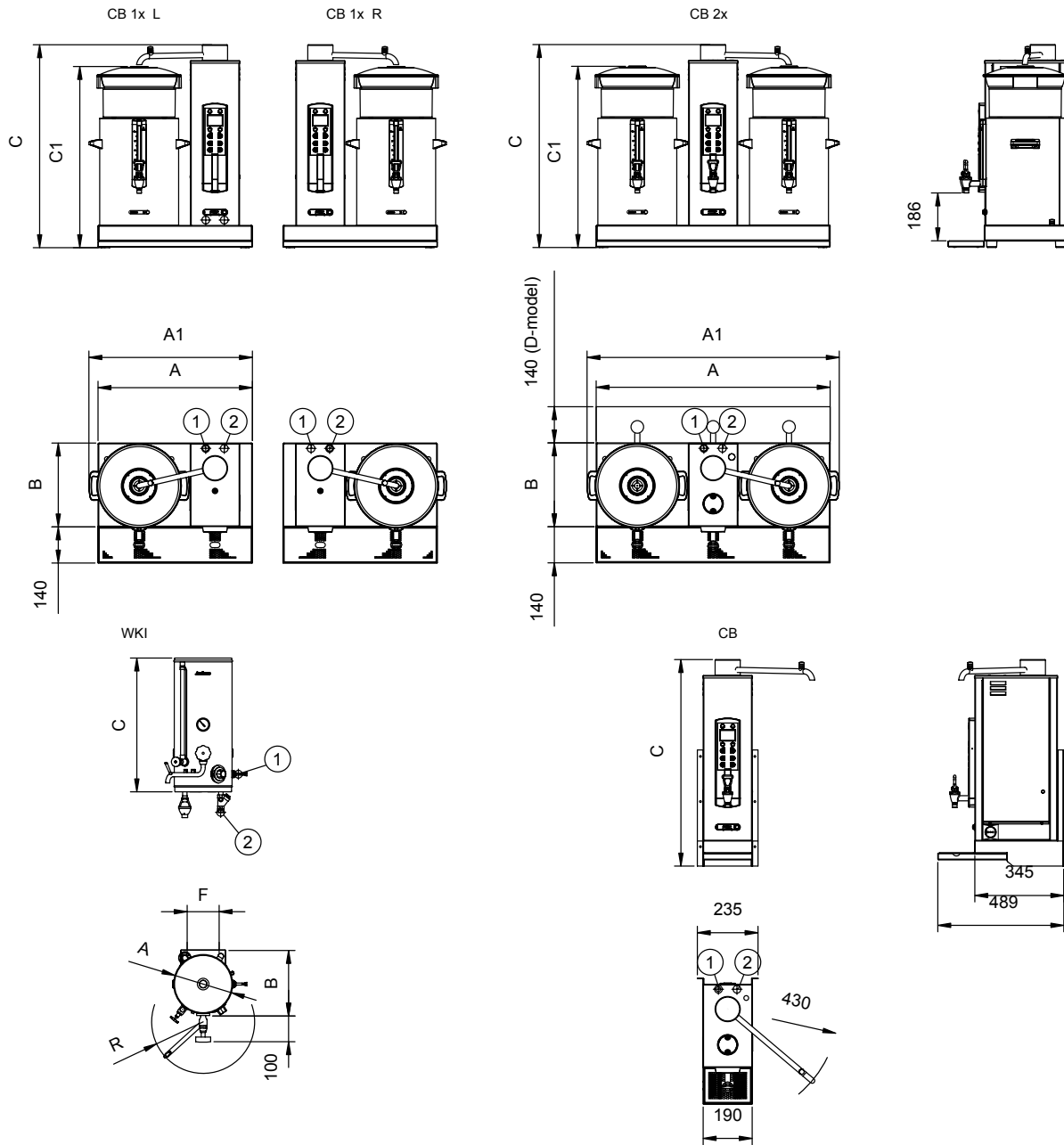


- ② DN 10 mm
- ④ DN 15 mm

Cafina Alpha

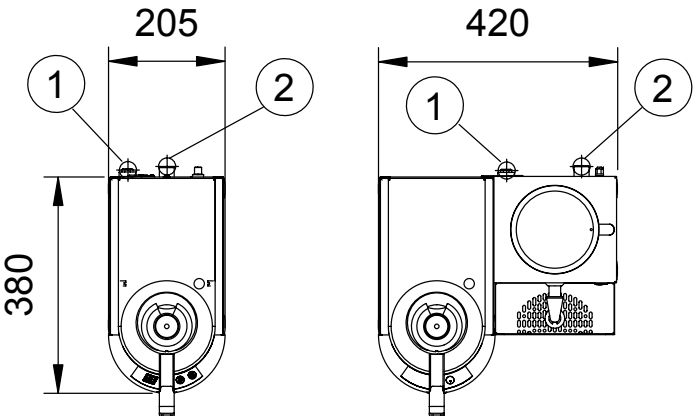
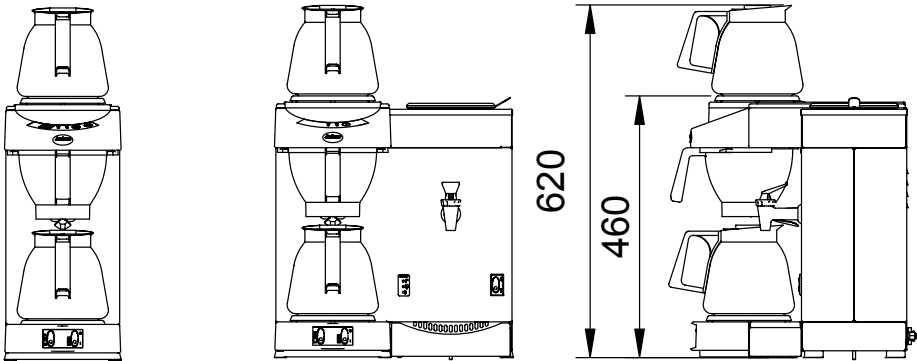


METOS COMBI-LINE

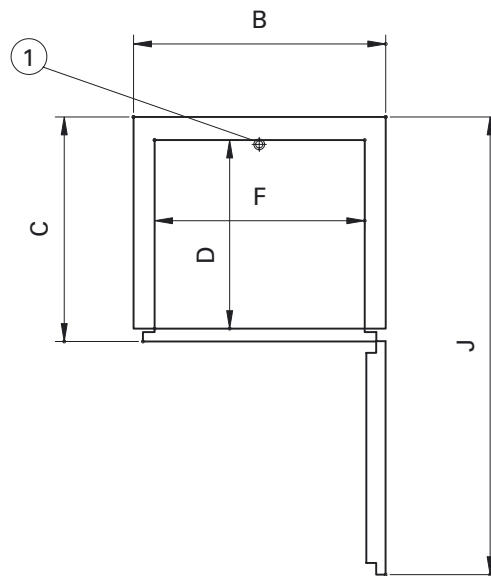
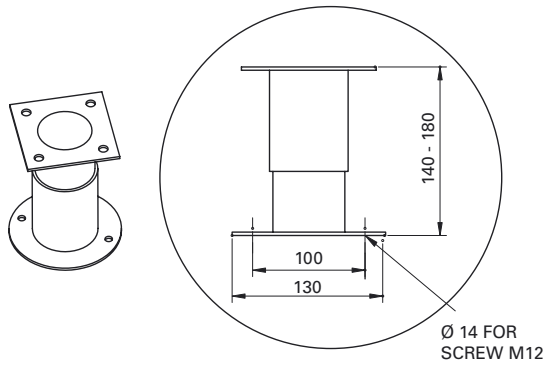
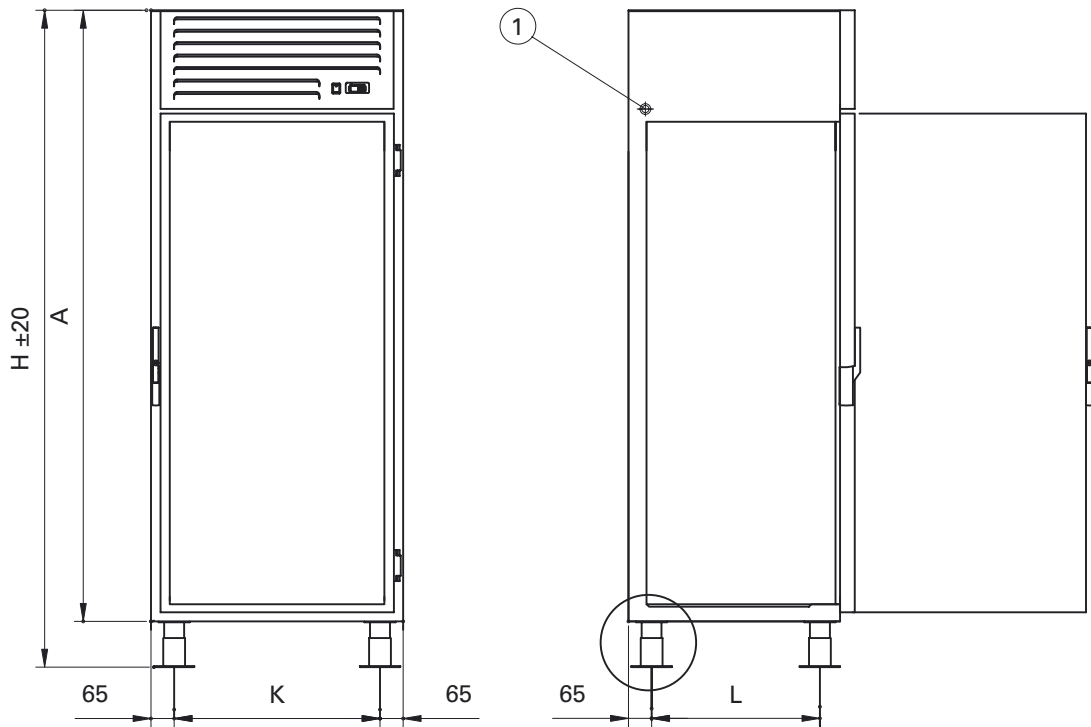


Metos	A	A1	B	C	C1	R	F
CB 1 x 5 L/R/W	530	554	325	695	612		
CB 1 x 10 L/R/W	599	634	325	786	702		
CB 1 x 20 L/R/W	653	692	360	888	804		
CB 2 x 5 /W/D	770	818	325	695	612		
CB 2 x 10 /W/D	907	978	325	786	702		
CB 2 x 20 /W	1015	1094	360	888	804		
WKI 10	224		240	520		190	125
WKI 20	304		306	585		260	165
WKI 40	382		388	685		260	165
WKI 60	382		388	855		330	165
WKI 80	444		445	891		330	250
CB 5 /W				700			
CB 10 /W				800			
CB 20 /W				800			

METOS M-SERIES

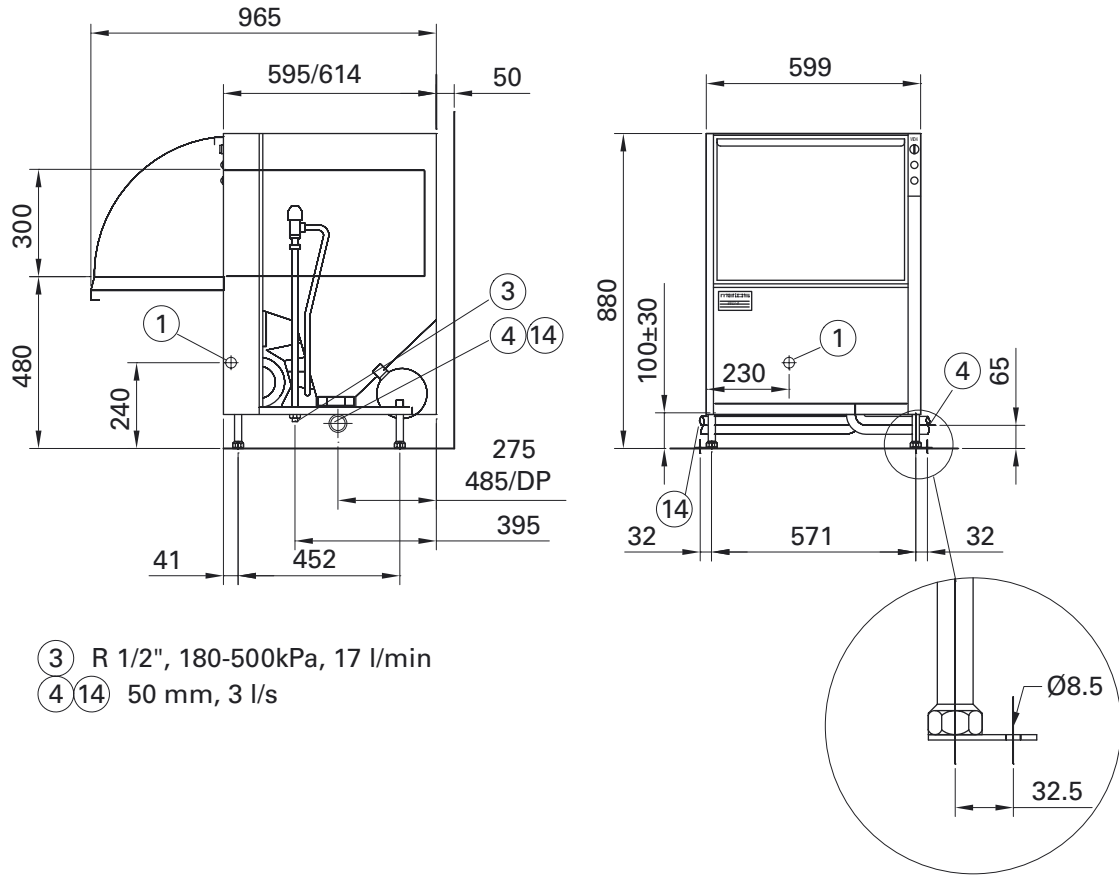


METOS MARINE REFRIGERATORS AND FREEZERS

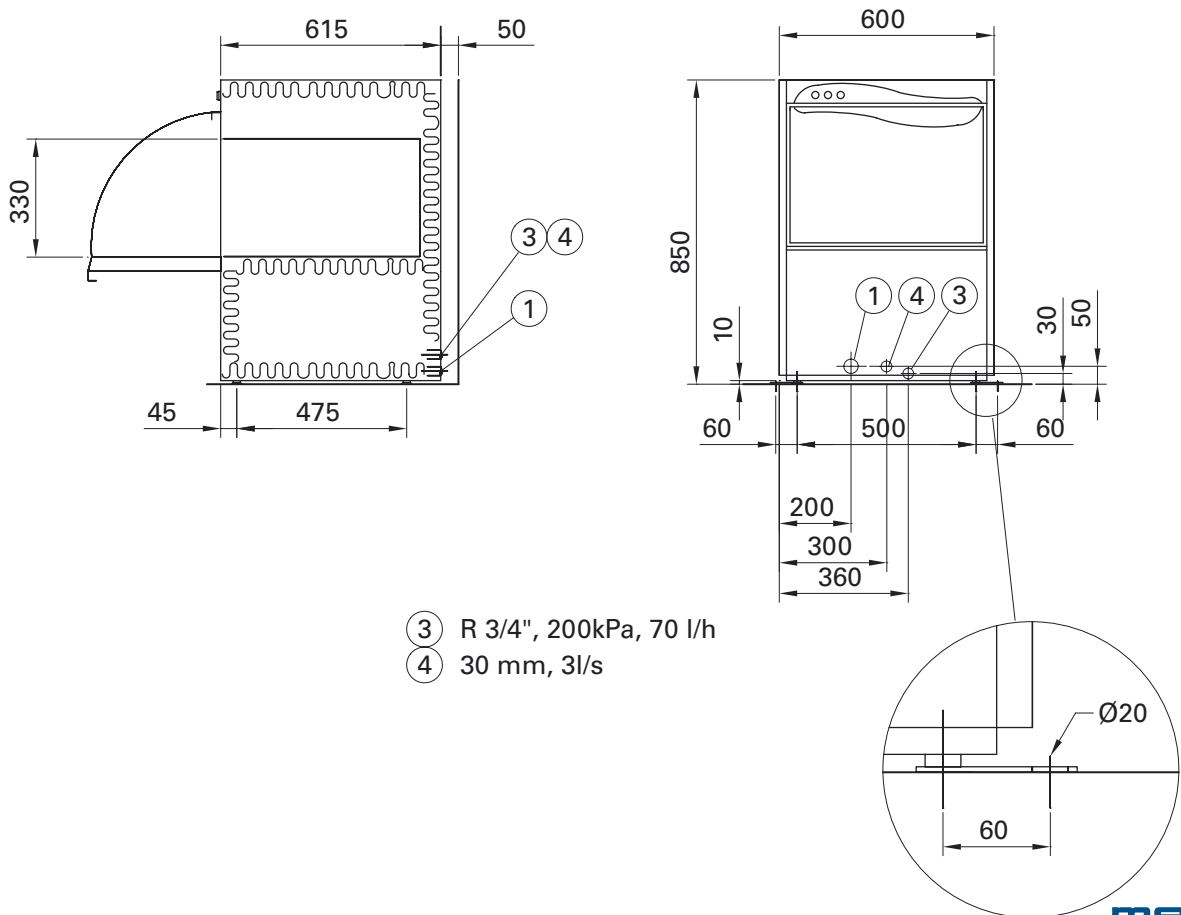


Metos	A	B	C	D	E	F	H	J	K	L
MB200	1100	610	650	530	650	490	1280	1200	480	470
MB300	1460	610	650	530	1000	490	1640	1200	480	470
MB400	1800	610	730	610	1390	490	1980	1270	480	550
MB500	1800	710	730	610	1390	590	1980	1370	580	550
MB600	1800	810	730	610	1390	690	1980	1470	680	550
MB700	1960	810	730	610	1550	690	2140	1470	680	550

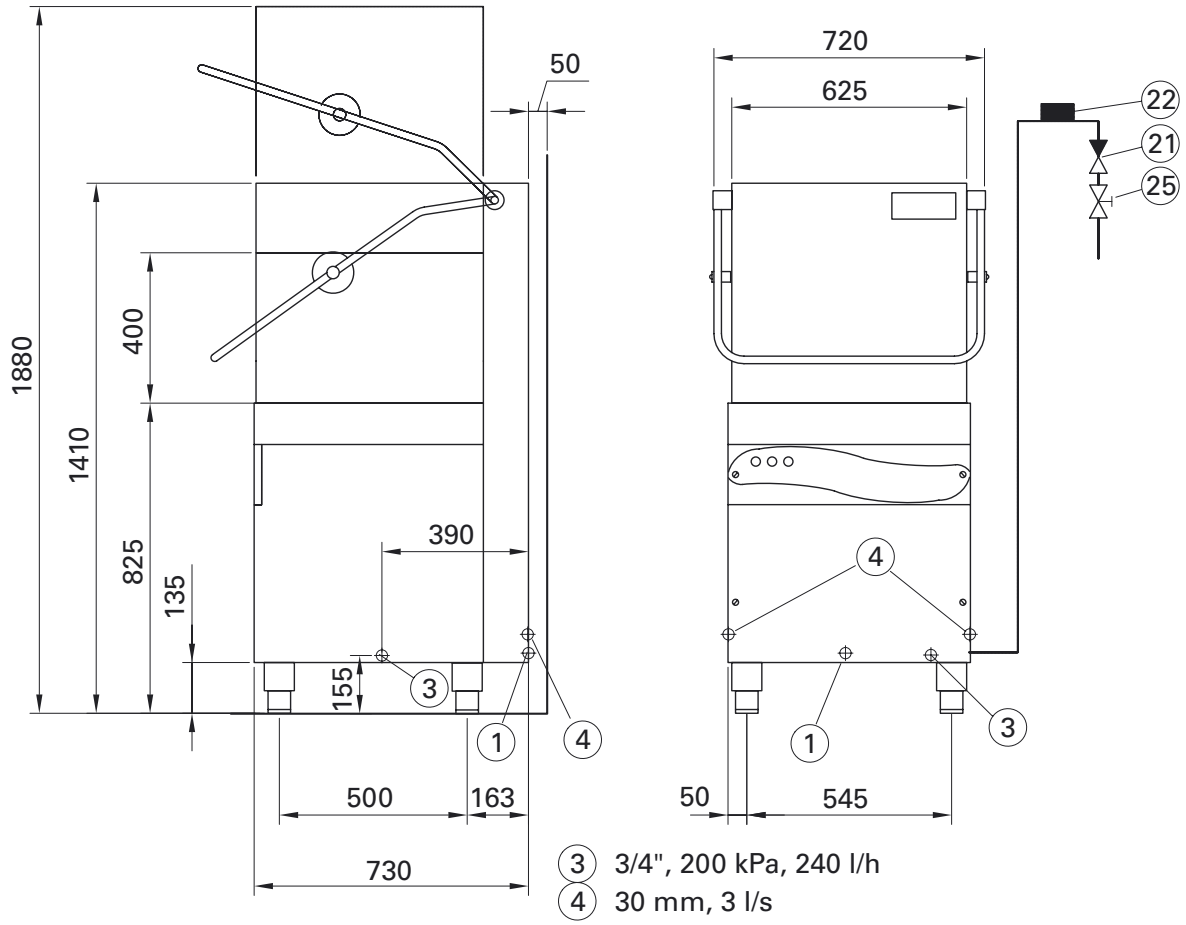
METOS WD-4



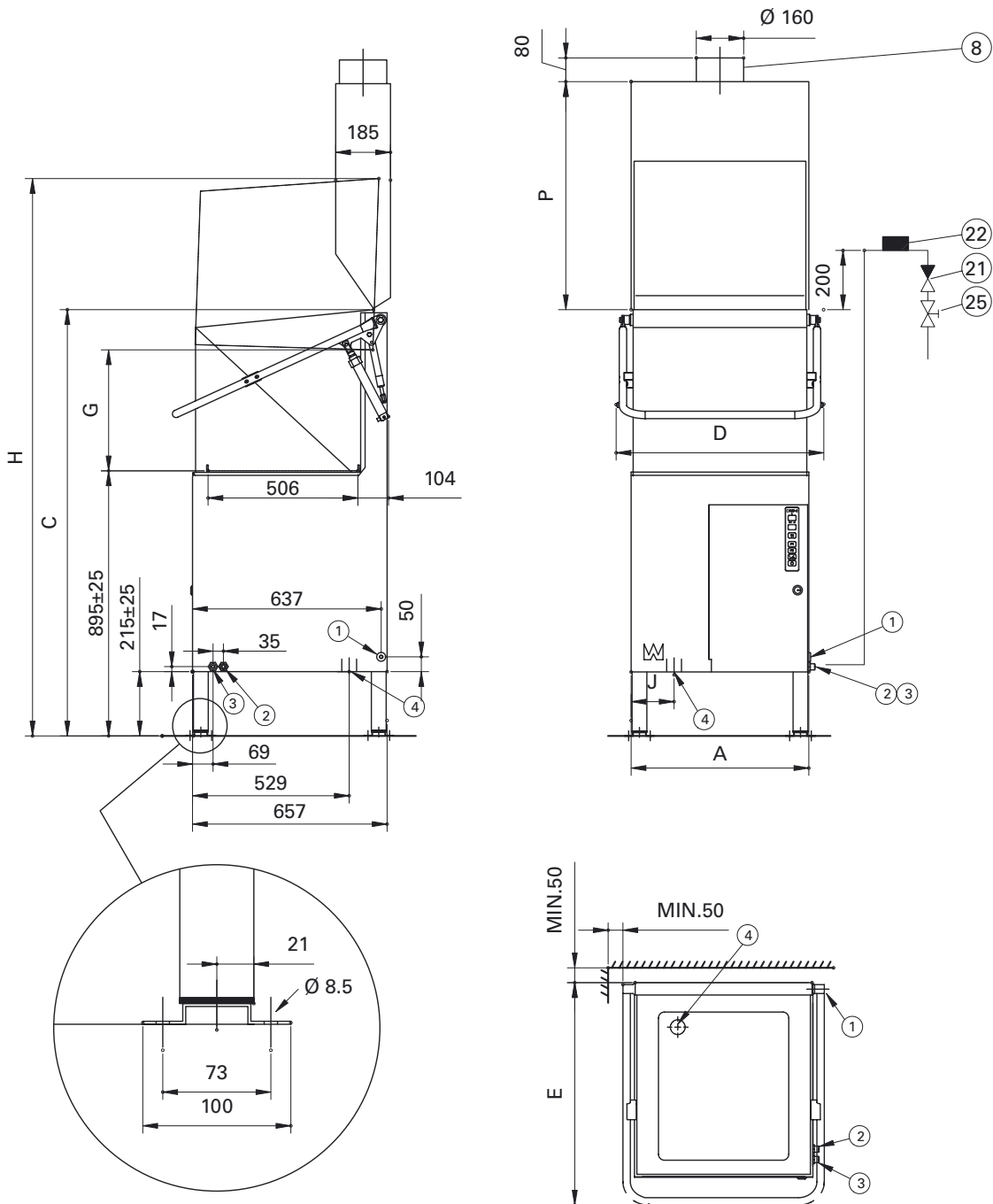
METOS MASTER LUX 60EL



METOS MASTER HOOD 130, 110, 800



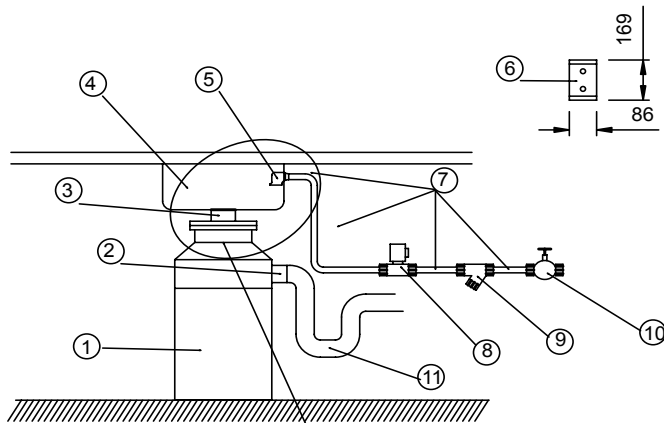
METOS WD-6 & WD-7



- ② WD-6EA & WD-7 Autohood, R 1/2", 0.5-5 Bar
- ③ R 1/2", 0.5-5 Bar
- ④ Ø 50, 3 l/s

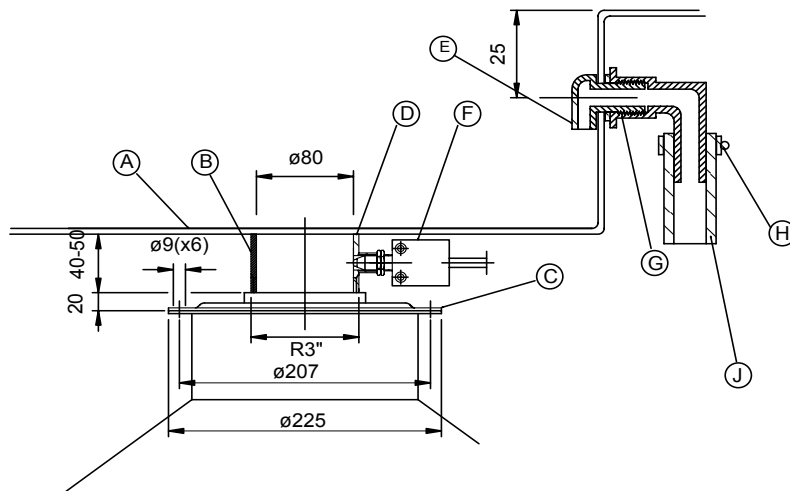
Metos	A	C	D	E	G	H	J	P
WD 6E	600	1340	701	750	405	1880	145	660
WD 6EA	600	1340	701	750	405	1880	145	660
WD 7	660	1540	761	750	505	2070	175	770
WD 7 Autohood	660	1540	761	750	505	2070	175	770

USON WASTE DISPOSER



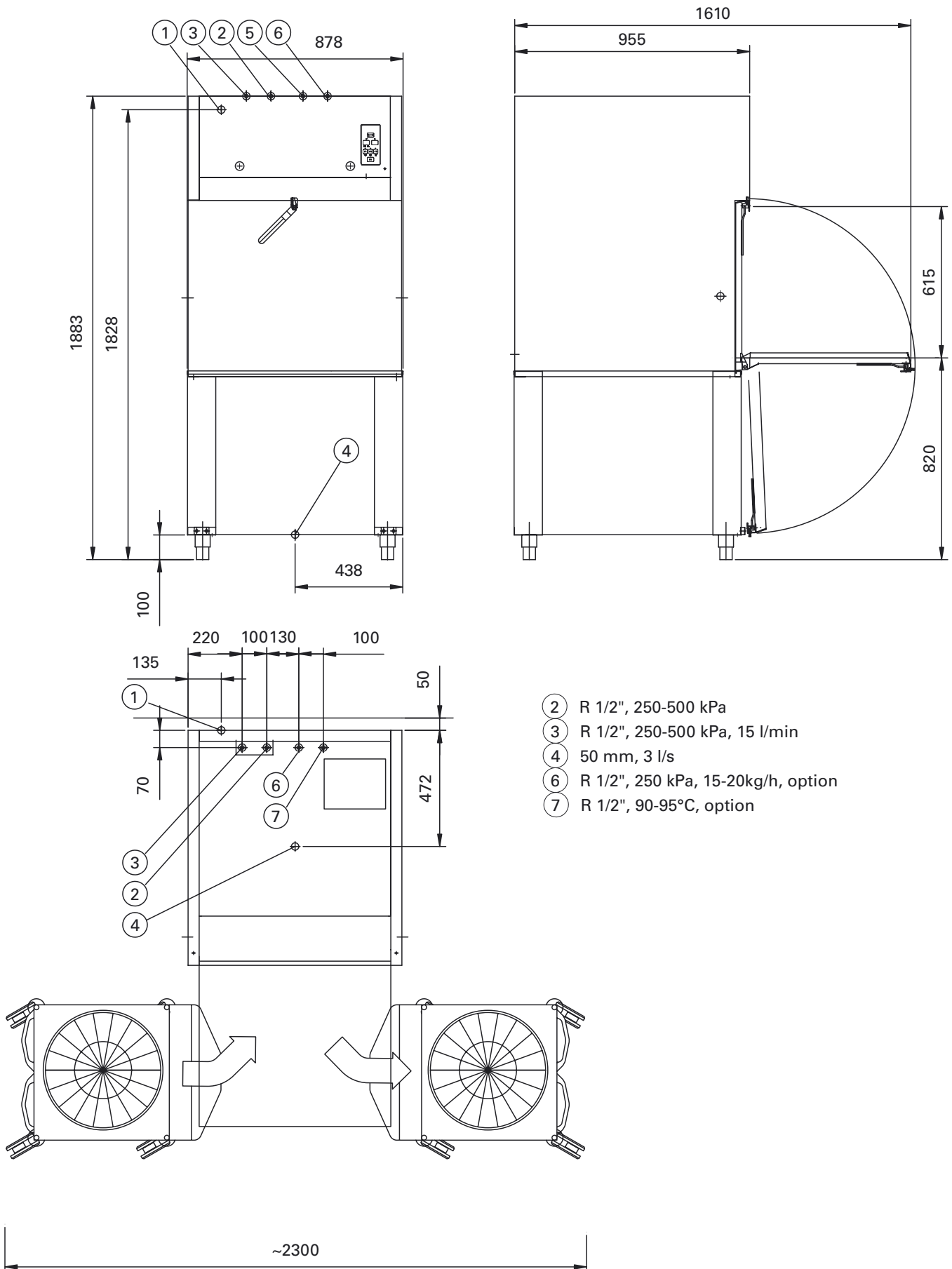
- 1 DISPOSER
- 2 OUTLET PIPE END
- 3 SI- ASSEMBY 3"
- 4 SINK. x)
- 5 FLUSHING NOZZLE
- 6 CONTACTOR WITH MOTOR PROTECTOR
- 7 PIPE x)
- 8 SOLENOID VALVE 1/2"
- 9 LINE STRAINER 1/2"
- 10 SHUT-OFF VALVE 1/2". x)
- 11 WATER TRAP. x)

x) = YARD SUPPLY

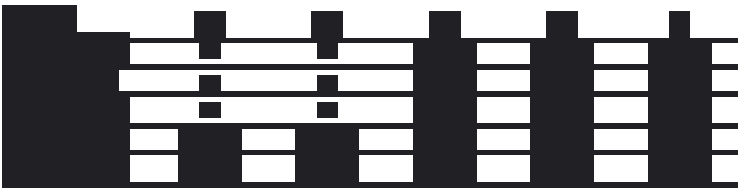
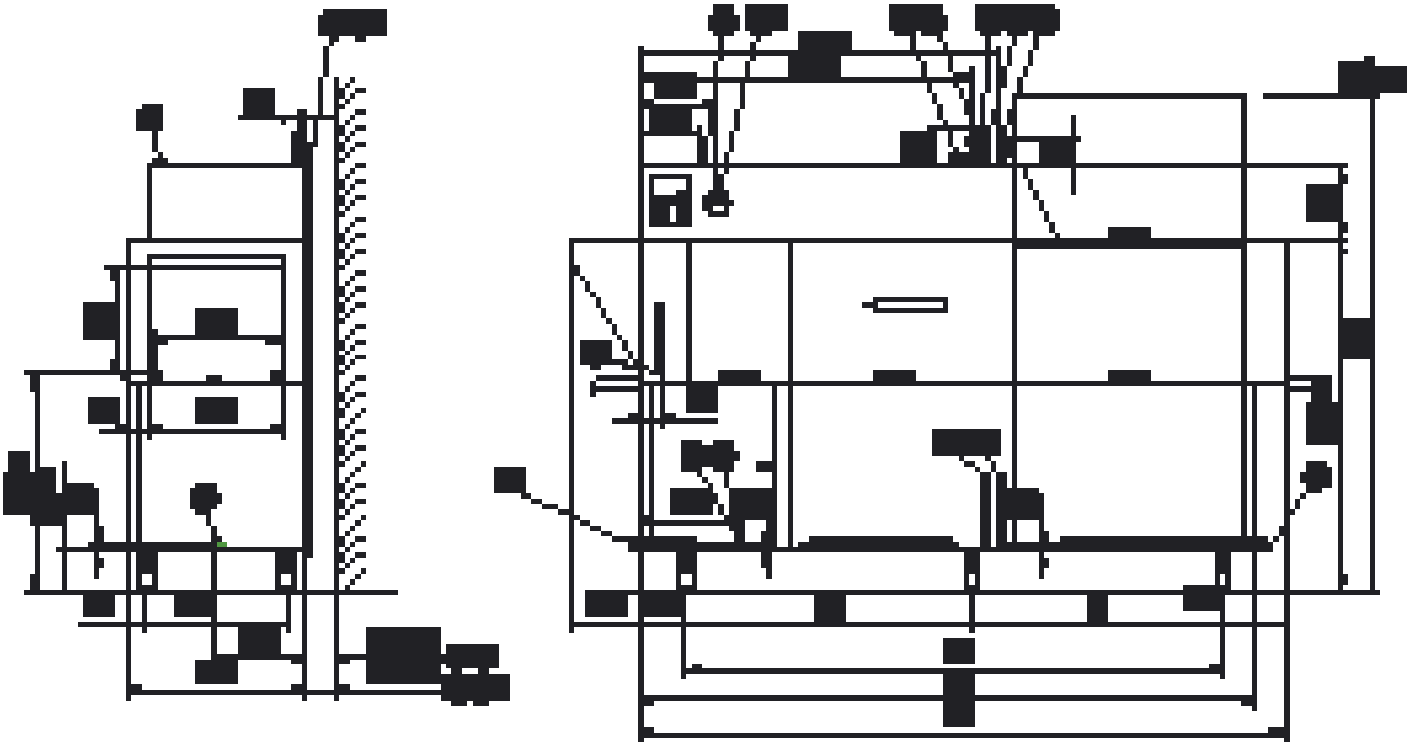


- A SINK
- B SI- NIPPLE
- C BS/SI- FLANGE
- D WELD
- E FLUSHING NOZZLE(MALE THREADED)
- F MICRO SWITCH
- G ANGLE CONNECTOR(FEMALE THREADED)
- H CLAMP
- J FLEXIBLE HOSE

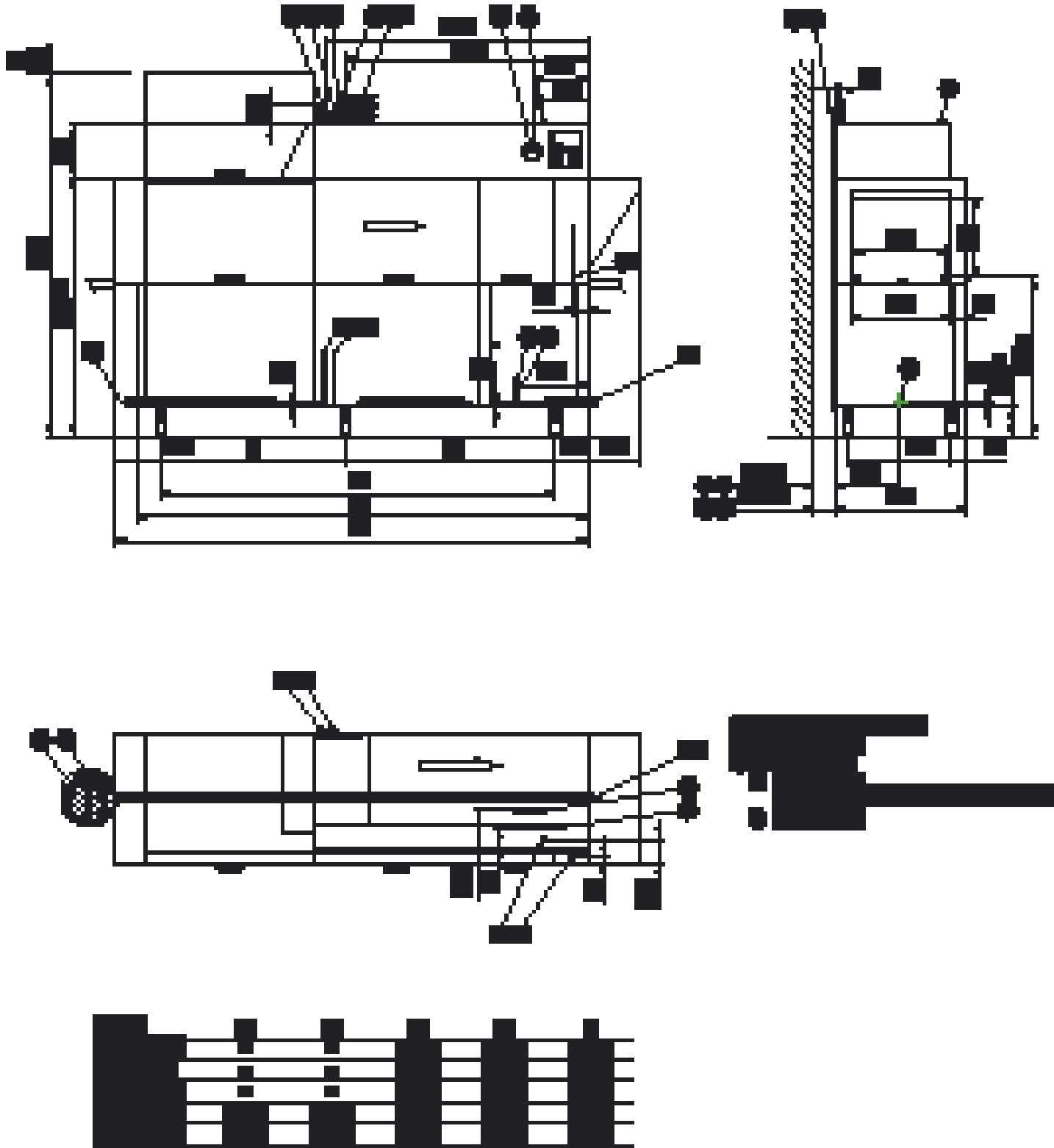
METOS WD-90GR



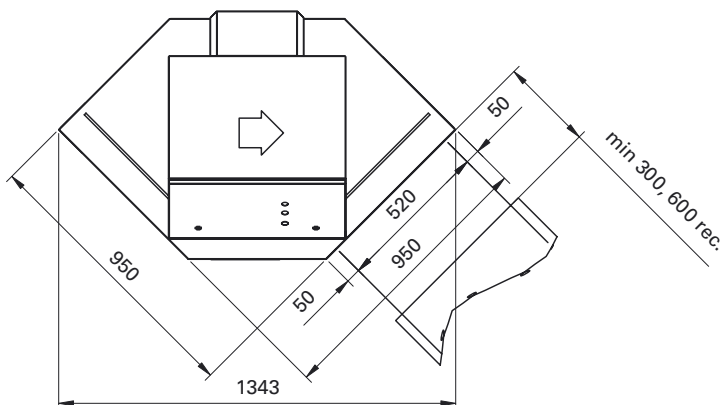
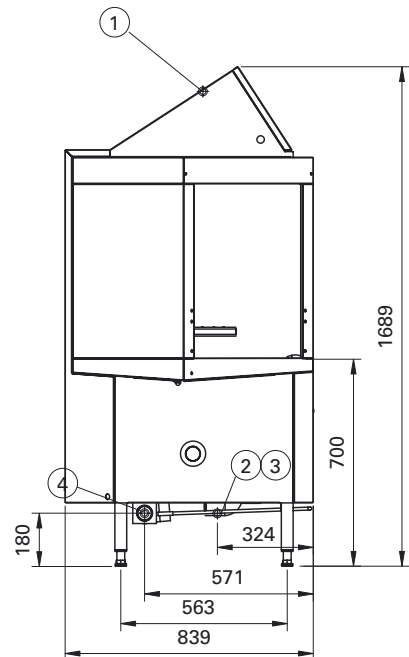
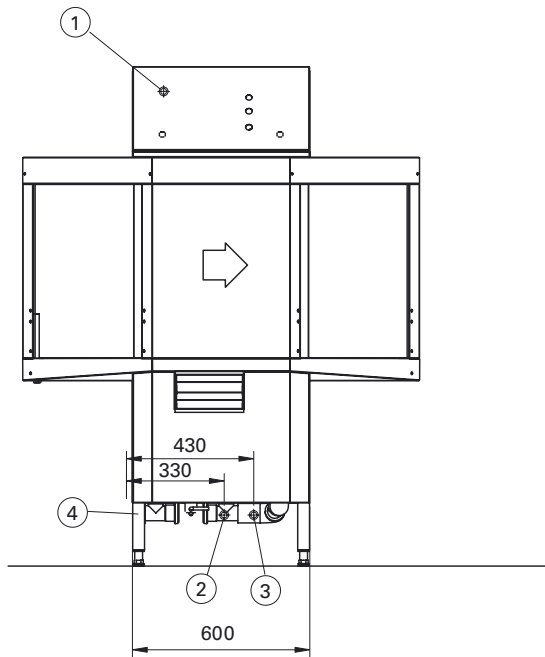
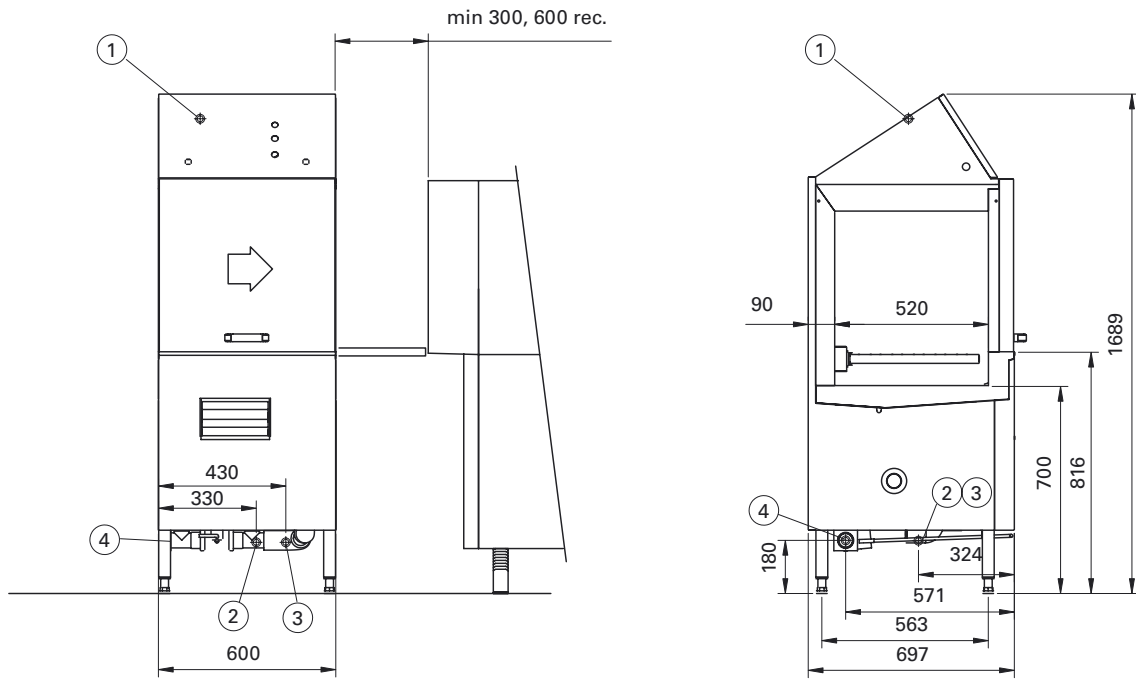
METOS ICS+ 153/213/243/333/423 R-L
METOS WD 151E/211E/241E/331E/421E R-L



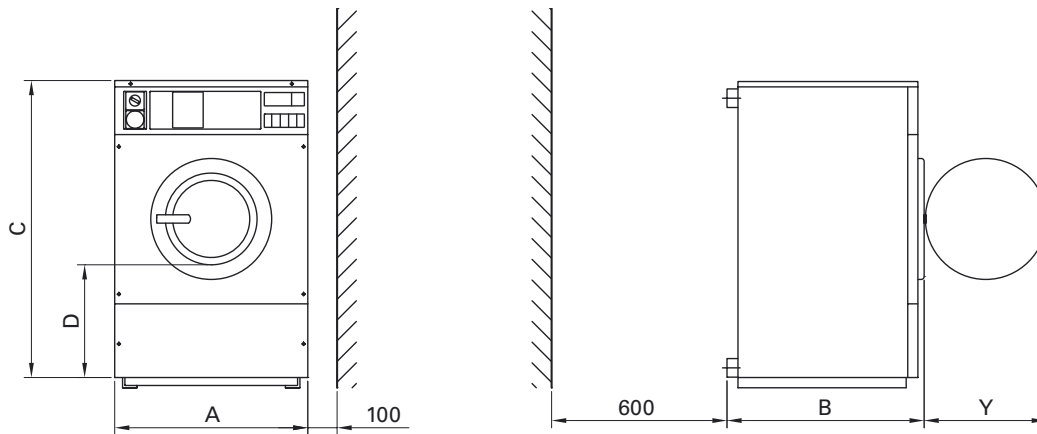
METOS ICS+ 153/213/243/333/423 L-R
METOS WD 151E/211E/241E/331E/421E L-R



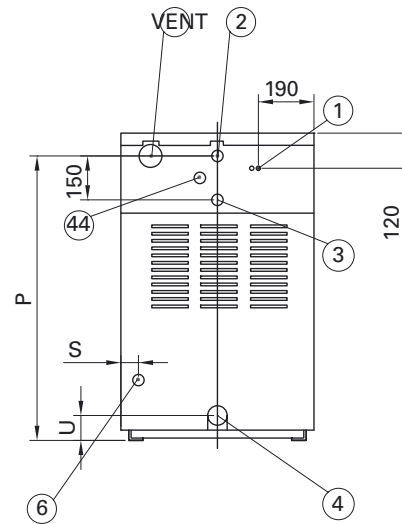
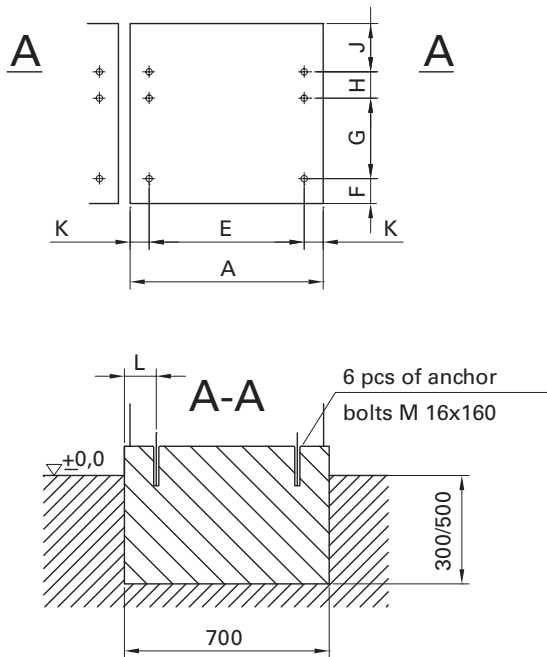
METOS WD PRM



PRIMUS WASHER EXTRACTORS



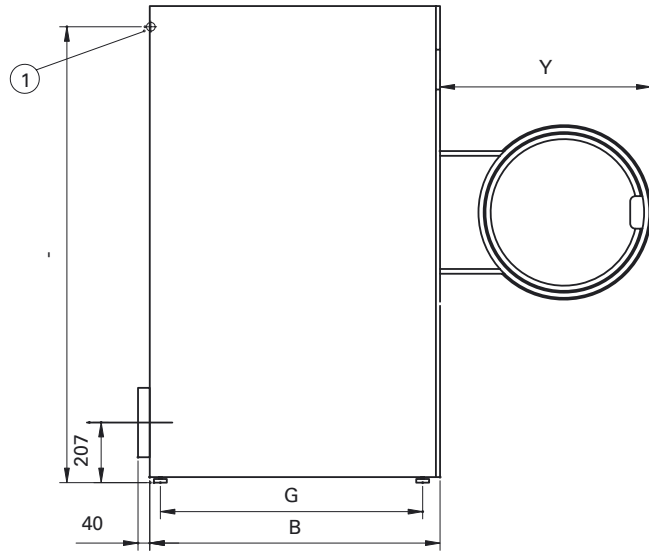
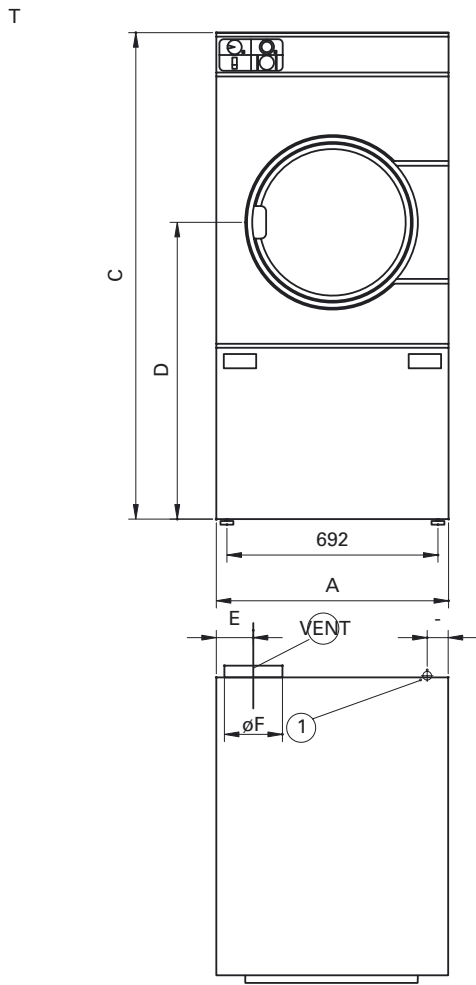
FOUNDATION PLAN



Machine must always be fixed to the floor which comply with static and dynamic machine stress. Machine can be fixed to a concrete socle as shown or on a metal socle by means of bolts to the floor.

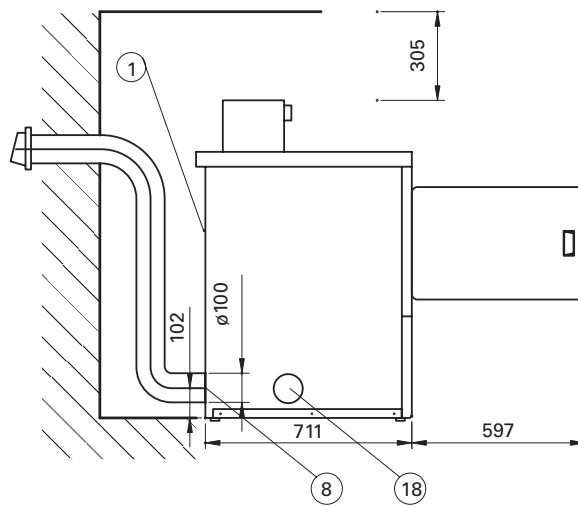
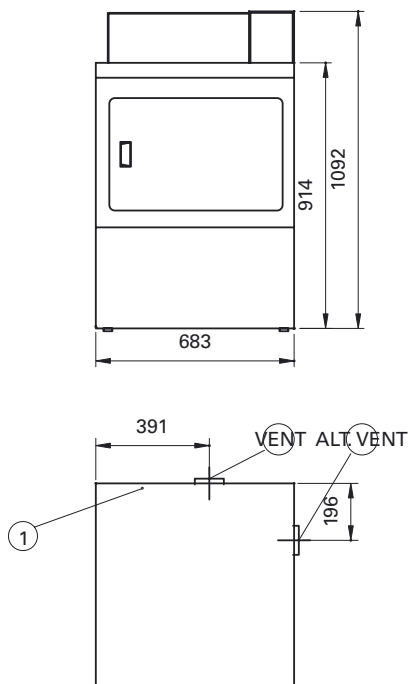
Metos	A	B	C	D	E	F	G	H	J	K	L	S	U	P	Y
RS7	660	710	1045	410	530	86	275	90	169	65	135	53	92	971	415
RS10	660	865	1140	450	530	86	365	295	34	65	135	53	92	1062	415
RS13	750	820	1225	420	594	68	400	232	40	78	140	53	86	1145	505
RS18	855	895	1315	515	700	110	360	295	90	77.5	140	100	135	1215	520
RS22	855	990	1315	515	700	110	500	251	90	77.5	140	100	135	1215	520

PRIMUS TUMBLE DRYERS

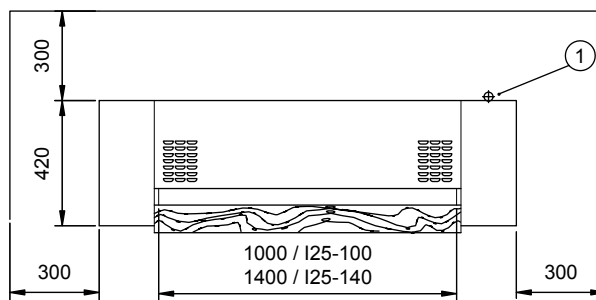
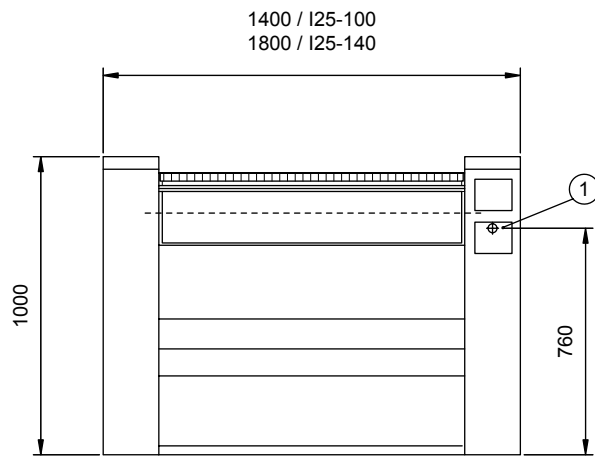


Metos	A	B	C	D	E	F	G	Y
T9	795	740	1460	850	110	150	584	778
T11	805	1070	1675	1000	126	200	.	768
T13	805	1160	1675	1000	126	200	.	768
T16	805	1280	1675	1000	126	200	.	768

DAM9



METOS ROLLER IRONERS





DET NORSKE VERITAS MANAGEMENT SYSTEM CERTIFICATE

Certificate No. 1868-2004-AQ-HEL-FINAS

This is to certify that

METOS OY AB

Finland (sites is appendix 1)

has been found to conform to the Quality Management System Standard

ISO 9001:2000

This Certificate is valid for the following product/service ranges:

DEVELOPMENT, PRODUCTION AND MARKETING OF CUSTOMER-ORIENTED COMPLETE SOLUTIONS, PRODUCTS AND SERVICES TO ASSIST PROFESSIONAL KITCHENS IN THE PRODUCTION OF FOOD AND BEVERAGES IN METOS AND HACKMAN BUSINESS UNITS.

Place and date
Espoo, 2007-05-25

for the Accredited Unit
DNV Certification OY/AB


Kimmo Haarala
Management Representative



FINAS
Finnish Accreditation Service
S001 (EN 45012)
(ISO/IEC Guide 62)

This certificate is valid until
2010-04-30

Original certificate issued on units
between 2004-04-27 and
2007-05-25

Lack of fulfillment of conditions as set out in the Certification Agreement may render this certificate invalid



DET NORSKE VERITAS

MANAGEMENT SYSTEM CERTIFICATE

Certificate No. 1869-2004-AE-HEL-FINAS

This is to certify that

METOS OY AB

Finland (sites in appendix 1)

has been found to conform to the Environmental Management System Standard

ISO 14001:2004

This Certificate is valid for the following product/service ranges:

DEVELOPMENT, PRODUCTION AND MARKETING OF CUSTOMER-ORIENTED COMPLETE SOLUTIONS, PRODUCTS AND SERVICES TO ASSIST PROFESSIONAL KITCHENS IN THE PRODUCTION OF FOOD AND BEVERAGES IN METOS AND HACKMAN BUSINESS UNITS.

Place and date
Espoo, 2007-05-25

for the Accredited Unit
DNV Certification OY/AB


Kimmo Haarala
Management Representative



FINAS
Finnish Accreditation Service
5067 (ISO/IEC Guide 66)

This certificate is valid until
2010-04-30

Original certificate issued on units
between 2004-04-27 and
2007-05-25

Lack of fulfillment of conditions as set out in the Certification Agreement may render this certificate invalid.















