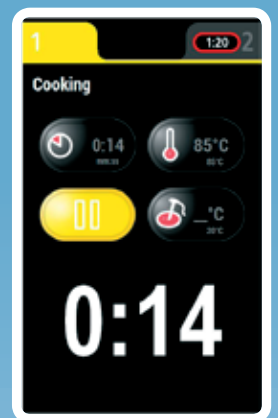


metos
kitchen intelligence[®]

Metos Marvel Pressure Steamer



**Pressure
steamer and
much more**



Metos Marvel Pressure Steamers

Metos Marvel Pressure Steamer cooks, defrosts and regenerates all types of food products, including delicate items. Thanks to its dedicated steam generators, the Metos Marvel can steam at user defined temperatures up to 120°C (1bar). The Metos Marvel, available in two sizes, has chambers of acid proof stainless steel, allows cooking of 4 or 8 GN 1/1 65mm pans. The two chamber model allows customised cooking programs running simultaneously. Marvel is equipped with a core temperature probe for delta T cooking or sous vide products.

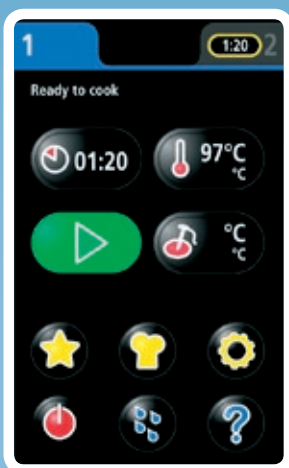
The easy grip door handle is designed for single hand operation and is secure from opening while under pressure. Equipped with a large touch screen interface, the Metos Marvel allows customers to create and store their favourite recipes in just seconds. A choice of 12 active alarms notify the chef of finished cooking stages and colour coded zones on the display allow the user visual identification of preloading, cooking and depressurising stages of the cooking processes.

The Metos Marvel is complete with automated service reminders and treatment programs to protect its incoloy heating elements. The USB port for software updating, is located in the front drawer of the steamer.



Metos Marvel E1

Easy to use
touch screen
interface



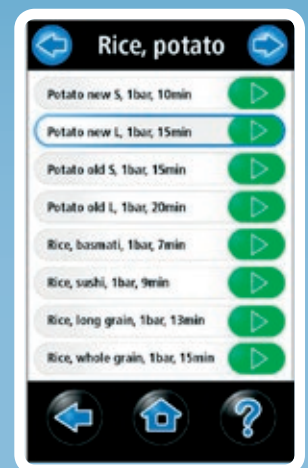
Guiding
user
interface



Cooking time
clearly visible
from a distance

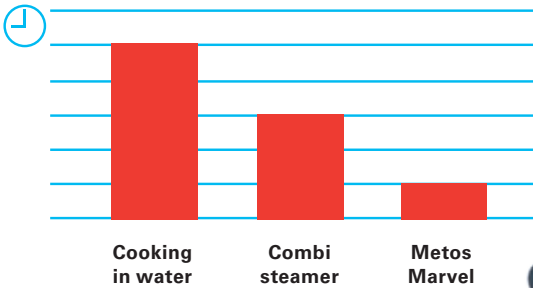


Favourite
library for
quick use



Metos Marvel Pressure Steamers

With the **Metos Marvel** 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.



- + Cooking in pressurised steam is 2-5 times faster than cooking in water or pressureless steam
- + An easy-to-use touch panel
- + Easy to clean
- + Removable GN guide rails
- + The door is safe, fast and easy to open and close using a one-grip handle
- + Cooking with less time saves overall energy and water consumption



Standard times	0 bar	0,5 bar	1 bar
Potato	40 min	20 - 25 min	15 min
Broccoli	10 - 12 min	5 - 6 min	3 - 4 min
Peas (frozen)	4 - 5 min	2 - 3 min	1 - 2 min
Whole chicken	150 min	80 min	
Pork belly	90 min	30 - 40 min	
Fresh cod fillet	10 min	7 - 8 min	5 - 7 min
Seafood terrine	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	
Braised cabbage	75 min	35 min	20 min
Gratin of potato casserole	90 min	45 - 50 min	35 min
Beef stroganoff (regenerating)	65 min	35 min	20 min

Pressure steamer and much more

Cooking with less time saves overall energy and water consumption



Metos Marvel data sheet	Single chamber E	Double Chamber E
Dimensions	800x900x1520 mm WxDxH	1385x900x1520 mm WxDxH
Weight net	250 kg	360 kg
Weight gross with packaging	265 kg	380 kg
Power	400V 3NPE 50Hz 28kW 50A	400V 3NPE 50Hz 56kW 100A (2x28kW)
Water connections 250-600 kPa	1/2" hot and cold	1/2" hot and cold
Water drain	1"	1"
Working pressure	1bar / 120°C	1bar / 120°C
GN configuration	4 x 1/1 GN 65mm	8 x 1/1 GN 65mm
User interface	Digital touch screen 7"	Digital touch screen 7"
Core probe	Standard	Standard
Customer recipe book	Standard	Standard
Customer defined cooking programs	10 000	10 000
USB port for software updates	Standard	Standard
Onboard help menu	Standard	Standard
Multi language interface	Yes	Yes
Alarm buzzer	Choice of 12	Choice of 12
Recipe specific alarm	Choice of 12	Choice of 12
Construction	Stainless steel	Stainless steel
Construction of inner chamber	Acid proof stainless 316	Acid proof stainless 316
IP rating	IPX5	IPX5
Variable temperature settings	40-120°C	40-120°C
Preheating time for first cycle	2 minutes	2 minutes
Removable cooking chamber cartridge	Standard	Standard
Delta T cooking processes	Standard	Standard
Adjustable feet height	+/- 20mm	+/- 20mm
Automated safety valve test reminder	Standard	Standard

