

metos
kitchen intelligence[™]

Metos SelfCooking Center

The only intelligent cooking system that senses, recognises, thinks ahead, learns and communicates



Senses



Senses the current cooking cabinet conditions and the consistency of the food.



Recognises the size, load quantity and product condition and calculates the browning.



Learns which cooking habits you prefer and implements them.



Thinks ahead and determines the ideal cooking path to your desired result while cooking.



Communicates with you and shows you what your SelfCookingCenter[®] is doing to implement your specifications.



So that you could always prepares your food exactly the way you want it.

Metos SelfCooking Center 5 Senses offers you

- **Even more comprehensive selection of more precise cooking processes**
- **System that communicates**, helps and provides information about the ongoing process
- **Top-10 list showing** processes you use most
- **Record and save your favourite proesses** easily for future needs
- **New intelligent iLevel Control** for cooking several different food products, with core temperature if selected
- **Even easier cleaning with cost saving**

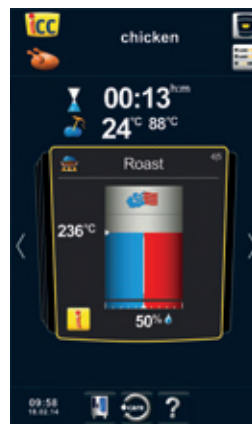


Is there a cooking system that always prepares your food exactly the way you want it? That inspires you and relieves you of tiresome routines? That is always there when you need it? That works and only works how you want it to? Yes. That's just the cooking system we've created for you with the new SelfCookingCenter® 5 Senses. One that will always give you the perfect support.

The SelfCookingCenter® 5 Senses is the only cooking system in the world with 5 senses. Because it senses, recognises, thinks ahead, learns from you and even communicates with you.

This new SelfCookingCenter® appliance is the result of 40 years of cooking research. It has been developed by chefs for chefs. Together with food scientists, physicists and engineers, we have brought food quality, efficiency and cooking intelligence up to a new standard for you. A standard with benefits you will appreciate

This cooking system is your perfect partner whether you're in the restaurant, hotel, catering or food service industry.



In the iCC Cockpit you will always be able to keep an eye on what your cooking system is doing.



The iCC Monitor shows you which settings are being applied.

Metos Oy Ab

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