

metos
kitchen intelligence[®]

Metos SelfCooking Center

Senses



The only intelligent cooking system that senses, recognises, thinks ahead, learns from you and even communicates with you.



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.

You cook with all 5 senses.

Your new SelfCooking Center appliance does too.



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.

What's new?

- *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 your favourite processes 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*

Unique. Intelligent. Helpful.

You're looking for a reliable assistant.

We have it.

iCookingControl

Simply enter your desired result, load and iCookingControl prepares your food exactly how you want it. It even communicates with you and shows you how it is cooking, what decisions it is making and which settings it is applying.



HiDensityControl®

The patented highperformance technology for unique uniformity, food quality and cooking performance: 100% steam saturation, dynamic air mixing up to 120 km/h and maximum cooking cabinet dehumidification up to 100 litres/second.



iLevelControl

You'll be quicker if you simply prepare different dishes at the same time: iLevelControl shows you which foods you can cook together. This will save you time, money, space and energy.



Efficient CareControl®

Efficient CareControl

The unique automatic cleaning system that detects dirt and limescale and removes them at the touch of a button. For sparkling hygienic cleanliness, without burdening the environment or the wallet.



Your SelfCookingCenter® 5 Senses can grill, roast, bake, steam, stew, blanch and poach. And it can do that regardless of whether you want to prepare meat, fish, poultry, vegetables, egg dishes, baked goods or desserts whether 30 or several thousand meals. This cooking system is your perfect partner whether you're in the restaurant, hotel, catering or food service industry.

You specify how you want your dishes, and the SelfCookingCenter® 5 Senses will implement your ideas. Precisely and reliably. Because for us it is and always will be the chef who decides on the result – and gets exactly what he wants.

The new SelfCookingCenter® 5 Senses is the relief a cooking team can only imagine having. It is economical, relieves you of routine tasks and gives you the freedom to concentrate on what's important to you. Because in the end, only the satisfaction of your customers counts.

In the past, chefs used to need special appliances like the grill, oven, stove, saucepans or frying pans along with a lot of time and effort to prepare a good meal. Today you only need these 4 intelligent assistance functions that give you the perfect support in your kitchen.

Modern technology. Gives a lot. Demands little.

You want a complete overview.
You can get it – with iCookingControl.



iCookingControl will only prepare your food the way you want it. With iCookingControl you'll be able to keep an eye on what's happening at all times. Because this is the only cooking system that shows you how it cooks. So you'll always know what your cooking system is doing.

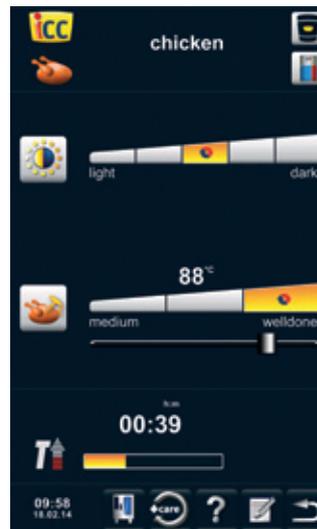
This is how it works:

Your SelfCookingCenter® 5 Senses senses and recognises the size, load quantity and condition of your products and calculates the appropriate browning by itself. According to the desired result, it will make the necessary decisions and adjust the temperature, cooking time, air speed and cooking cabinet climate to best suit the requirements of your food.

As soon as it changes settings, your cooking system will inform you of this on the display. It will even show you why it is making changes. So not only will you now have full control over the result, you can also keep a constant eye on it if you like.



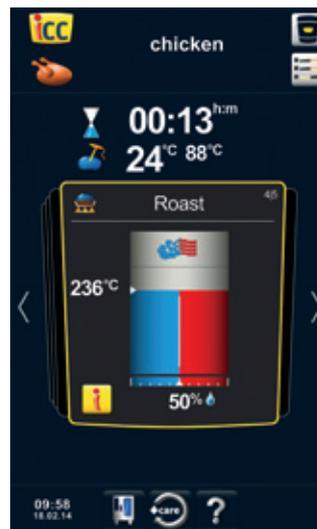
That's new. That's unique.



You specify your desired result. iCookingControl will implement your idea.



Access your personal desired result at the press of a button.



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.

You want to be quick and flexible.

Clever mixed loads maximise the output and the quality.

With iLevelControl you can master à la carte, mise en place or your breakfast service effortlessly, quickly and flexibly.

On just one square metre of space, you can use a great number of different cooking appliances such as pots, pans, a grill, roasting plate or deep fryer at the same time just on top of each other. So you can prepare all kinds of different food in a single appliance. Your SelfCookingCenter® 5 Senses will show you which foods can be cooked together on the display.

You specify what you want to prepare and iLevelControl will monitor each rack individually. According to the load quantity and how often and for how long the door stays open, iLevelControl intelligently corrects the cooking time and even informs you of it. So you can always keep an eye on what's happening. Your food will always be cooked perfectly and exactly how you want it.

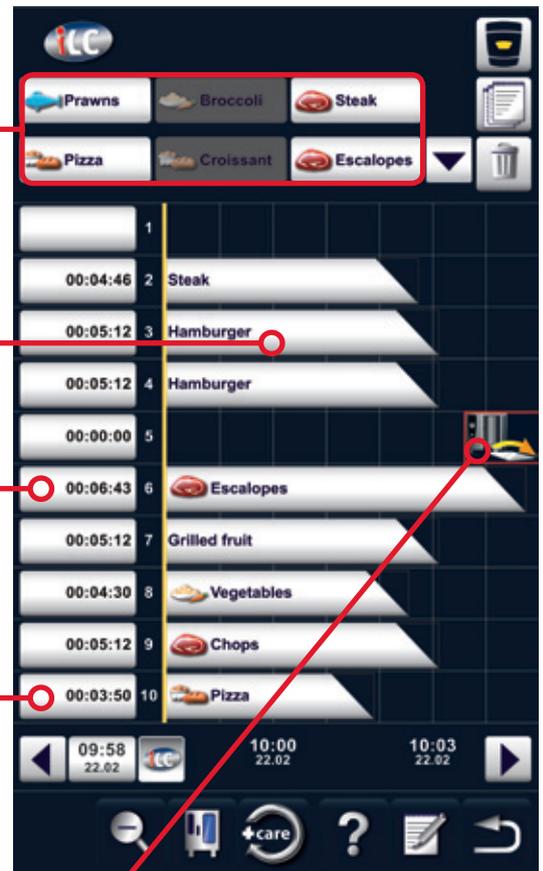
Your selection window will show the foods you want. You can see which foods go together at a glance.

You see what will be cooked on which rack.

Each rack is monitored; the remaining cooking time is displayed.

The cooking time is adjusted according to load quantity and the duration of door openings.

The unit reports once a meal is ready.



Active display of which settings are applied



More capacity. More quality. More oversight.

Baking like a professional. Quality your customers love.

Whether sweet or savoury baked goods, small or large, fresh or frozen, raw or semi-baked products – your SelfCookingCenter® 5 Senses is equipped with all the main functions so that your baked goods will look and taste like they have just come from the baker's.

Everyone can be a baking professional now.

All you have to do is set your desired baking result. According to which dough you are preparing and whether you want light or dark browning, the SelfCookingCenter® 5 Senses will precisely adjust the humidity, temperature, air speed and baking time to your specifications.

Your baking assistant with professional technology:

- Precise amount of steam injection, variable steaming quantities and proving times, adjusted to the requirements of your product.
- Humidity regulation and dynamic air mixing down to the percent for uniform results on every single rack.
- Perfect baking with core temperature probes through intelligent adjustments to the baking process in accordance with different shapes and sizes.
- Different fan wheel speeds according to how sensitive your baked goods are.
- Integrated proving stages for ideal formation of aromas and rising of fresh yeast dough.
- Rolling baking with intelligent humidity regulation and time extension, according to how often and how long the door stays open.
- Steam baking with special regulation for significant volume growth for croissants, danish or fresh dough.



- Bread rolls, baguettes or whole loaves with a crust – for fresh semi-baked or frozen dough
- Leavened cakes or crust formation – for fresh or pre-proved yeast dough products
- Biscuits – for biscuits, cookies or short pastry bases
- Cakes and sponges – for muffins, cakes and classic sponge bases
- Cheesecakes – suitable for springform tins, on the sheet or in other product sizes with or without browning
- Brownd bread rolls – for sweet, airy and soft raisin rolls, burger and hot dog rolls with no crust
- Croissants, danish and puff pastry products – for golden brown and light and airy pastries with considerably more baking volume
- Choux pastries, cream puffs and eclairs – for a stable crust and light and airy texture
- Pretzel products – variable climate adjustment according to regional preferences
- Pizza and tarte flambée – for crispy juiciness for pre-baked and fresh dough

Always fresh. Just great.

You want top food quality.
HiDensityControl® gives this to you
– even for large quantities.

Unique food quality can only be achieved if there is always sufficient power, especially as it concerns the preparation of large quantities.

We promise you that you can only achieve the best food quality at all times with the patented HiDensityControl®. HiDensityControl® is responsible for distributing the heat, air and humidity in the cooking cabinet uniformly and intensively at all times.

It guarantees you the necessary reserve power so you can achieve top results every time and for every rack.



Up to...

- *Up to 320 croissants, light and soft, with significantly higher baking volumes in 23 minutes*
- *Up to 240 escalopes, crispy on the outside juicy on the inside, in 12 minutes*
- *Up to 400 chicken legs, crispy and juicy, in 45 minutes*
- *Up to 160 steaks medium with grill pattern in 15 minutes*

Fresh steam generator for intense colour and excellent flavour, without any drying out.

The highly efficient regulation ensures precise steam temperatures as well as maximum steam saturation and intelligently adjusts the boiling temperature to the relevant altitude of the installation location.

Active dehumidification for crunchy crackling and crisp breaded coatings.

Using innovative vacuum technology, the cooking cabinet is quickly and efficiently dehumidified.

Dynamic air mixing for uniform top performance, for every single rack.

The high-performance fan impeller intelligently adjusts the speed and direction of rotation according to the product, quantity and cooking level thus guaranteeing optimum air distribution in the cooking cabinet.

Intelligent climate management for crispy and succulent roasts and light texture.

The precise measurement of humidity in the cooking cabinet allows setting and regulation down to the percent. Even the inherent moisture of the food loaded is considered.



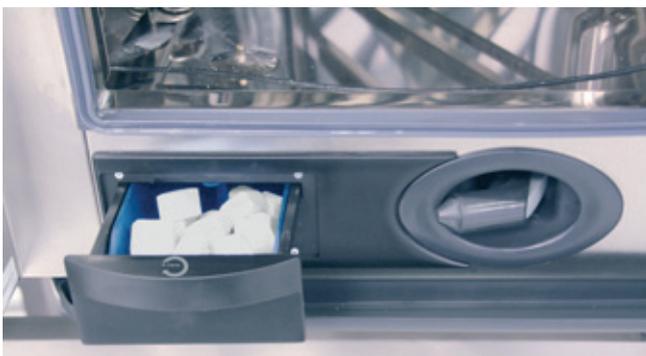
HiDensityControl

Powerful. Sensitive. Precise.

You like it all clean and economical.
Efficient CareControl recognises soiling and scale and removes it automatically.

With Efficient CareControl, your SelfCooking Center® 5 Senses will automatically clean and descale itself and also do this unsupervised overnight if desired. According to how soiled your unit is, it will intelligently determine the most efficient cleaning step. It suggests the best dose of cleaning agent and descaler to keep your SelfCooking Center® 5 Senses hygienically clean. An expensive and high-maintenance water softener is no longer necessary.

The new Efficient CareControl needs around 30% less resources than the previous model. This therefore costs much less than a thorough manual clean and is also particularly safe due to the use of tabs.



Efficient. Hygienic. Safe.



**You value sophisticated technology.
The difference is in the detail.**



Low rack height for maximum working safety. The topmost rack is 1.60 m high in all unit sizes.



Integral door drip pan – The door drip pan is drained constantly, even while the door is open, so that no puddles of water can form on the floor.



Integral sealing mechanism on floor units – Regardless of whether a mobile oven rack is used, the integral sealing mechanism works without an additional sealing plate and allows no steam or energy to escape.



Integral hand shower – The infinitely-variable jet and ergonomic arrangement greatly simplify rough cleaning, deglazing or adding water. The integral automatic retraction system and automatic water shut-off mechanism offer optimum safety and hygiene.



Hanging rails U-profile rails ensure that grids and sheets cannot tilt when pulled out.



Back-ventilated multi-glass door. The heat-reflecting coating keeps the contact temperature low. Simple cleaning between the panes and a door latch with a “sure-shut function” provide for easy handling.



Lengthwise loading means that 1/3 and 2/3 GN containers can be used and the containers are easy to load and unload. As the opening radius is small, hardly any heat can escape.

Powerful. Sensitive. Precise.



It's even easier to use your appliance with MyDisplay. Simply remove all the functions you don't need from the user interface and every user will only see what they should.



Top 10 list RATIONAL automatically lists your ten most frequently prepared dishes and provides these at the press of a button.



Image transmission – Transfer photos of your food to the display and assign your own images to your dishes.



6-point core temperature probe with positioning aid measures the core temperature at six points and automatically corrects incorrect positions. Also suitable for liquid or small products like muffins.



ClimaPlus Control® The measuring and control centre automatically maintains the cooking cabinet climate you specify to the percent.



Steam generator – The always 100% hygienic fresh steam guarantees the best food quality and maximum steam saturation, even at low temperatures.



The USB port allows you to easily document HACCP data and keep your software up to date with the latest updates.



Centrifugal grease trap – The centrifugal grease trap means grease filters no longer need to be changed or cleaned - for clean cooking cabinet air and a pure taste experience.



The heat is always optimally distributed thanks to the specific cooking cabinet geometry and the powerful, energy-saving fan impeller drive, which intelligently adjusts the rotation direction and speed to the relevant food product. This ensures excellent food quality even with full loads.



Metos SelfCooking Center
5 Senses 61

The smallest model of this unique product. Suitable for 1/1,1/2, 1/3, 2/3 and 2/8 GN containers. The capacity with standard guide rails is 6xGN1/1 (40 mm or 65mm depending on the product). Guide distance 68 mm. 61/5 and 61/5 Bake models are with 5 guides, distance 85 mm. 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.

- cooking cabinet GN 1/1 lengthwise
- delivery includes removable GN guide rails
- Bake model has 5 guides for bakery plate 400x600 mm
- Sous Vide model has thin needle probe for sous-vide production
- 3x2 probe model has 3 probes with 2 measuring points for intelligent level control

Metos SelfCooking Center

5 Senses	Code	Dimensions mm	Electric connection
MSCC 5S 61	4242010	847x771x782	400V 3N~ 11 kW 16A
MSCC 5S 61/ 5	4242012	847x771x782	400V 3N~ 11 kW 16A
MSCC 5S 61/ 5 Bake	4242014	847x771x782	400V 3N~ 11 kW 16A
MSCC 5S 61 Sous-vide	4242026	847x771x782	400V 3N~ 11 kW 16A
MSCC 5S 61 3 probe	4242025	847x771x782	400V 3N~ 11 kW 16A



Metos SelfCooking Center 5
Senses 101

METOS SELF-COOKING CENTER 101

Suitable for 1/1,1/2, 1/3, 2/3 and 2/8 GN containers. The capacity with standard guide rails is 10 x GN1/1 (40 mm or 65mm depending on the product). Guide distance 68 mm. 101/8 and 101/8 Bake models are with 8 guides, distance 85 mm. 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.

- cooking cabinet GN 1/1 lengthwise
- delivery includes removable GN guide rails
- Bake model has 8 guides for bakery plate 400x600 mm
- Sous Vide model has thin needle probe for sous-vide production
- 3x2 probe model has 3 probes with 2 measuring points for intelligent level control

Metos SelfCooking Center

5 Senses	Code	Dimensions mm	Electric connection
MSCC 5S 101	4242050	847x771x1042	400V 3N~ 18,6 kW 32A
MSCC 5S 101/ 8	4242052	847x771x1042	400V 3N~ 18,6 kW 32A
MSCC 5S 101/ 8 Bake	4242054	847x771x1042	400V 3N~ 18,6 kW 32A
MSCC 5S 101 Sous-vide	4242064	847x771x1042	400V 3N~ 18,6 kW 32A
MSCC 5S 101 3x2 probe	4242067	847x771x1042	400V 3N~ 18,6 kW 32A



Metos SelfCooking Center
5 Senses 201

METOS SELF-COOKING 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, 74, 80 or 84 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
- in front and rear lockable guide racks
- guide distance 63 mm (20 guide racks), 74 mm (17 guide racks), 80 mm (16 guide racks), 84 mm (15 guide racks),
- 201/ 16 Bake model has 16 guides for bakery plate 400x600 mm
- Sous Vide model has thin needle probe for sous-vide production
- 3x2 probe model has 3 probes with 2 measuring points for intelligent level control

Metos SelfCooking Center

5 Senses	Code	Dimensions mm	Electric connection
MSCC 5S 201/20	4242082	879x791x1782	400V 3N~ 37 kW 63A
MSCC 5S 201/15	4242088	879x791x1782	400V 3N~ 37 kW 63A
MSCC 5S 201/16	4242089	879x791x1782	400V 3N~ 37 kW 63A
MSCC 5S 201/17	4242094	879x791x1782	400V 3N~ 37 kW 63A
MSCC 5S 201/16 Bake	4242098	879x791x1782	400V 3N~ 37 kW 63A
MSCC 5S 201/20 Sous-vide	4242091	879x791x1782	400V 3N~ 37 kW 63A
MSCC 5S 201/20 3x2 probe	4242081	879x791x1782	400V 3N~ 37 kW 63A

Ask for gas models.

METOS SELF-COOKING CENTER 62

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 SelfCooking Center
5 Senses 62

Metos SelfCooking Center

5 Senses	Code	Dimensions mm	Electric connection
MSCC 5S 62	4242042	1069x971x782	400V 3N~ 21 kW 32A

METOS SELF-COOKING 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 SelfCooking Center
5 Senses 102

Metos SelfCooking Center

5 Senses	Code	Dimensions mm	Electric connection
MSCC 5S 102	4242074	1069x971x1042	400V 3N~ 36,7 kW 63A

METOS SELF-COOKING 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 SelfCooking Center
5 Senses 202

Metos SelfCooking Center

5 Senses	Code	Dimensions mm	Electric connection
MSCC 5S 202/20	4242092	1084x996x1782	400V 3N~ 65,5 kW 100A
MSCC 5S 202/15	4242096	1084x996x1782	400V 3N~ 65,5 kW 100A

Ask for gas models.

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. Smallest 61 model can be fitted on a shelf saving floor space.

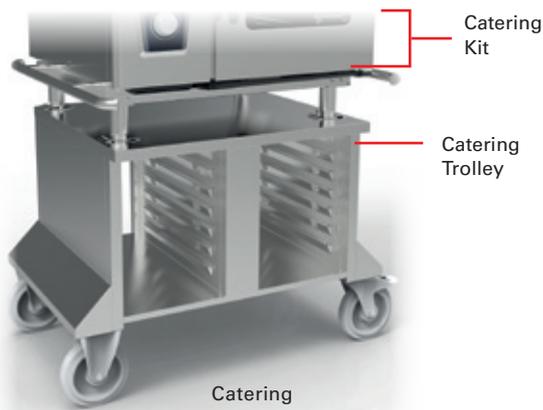
Catering Kit contains frame with handles and stainless steel legs for easily move oven. Mobile catering trolley is for moving oven equipped with a catering kit.



Stand RS-14 ROMP/61-101



Stand RS-1/61-101



Catering

Open stands	Code	
Stand RS-14 ROMP/61-101	4242300	GN guides
Stand RS-1/61-101	4242308	shelf
Stand RS-1/62-102	4242320	shelf
Stand RS Combi-Duo 61+61	4242322	260 mm
Stand RS Combi-Duo 62+62	4242324	260 mm
Stand RS-14 BAKE/61-101	4242305	bake plate guides

Wall bracket	Code	
Wall bracket 61	4242299	for 61 ovens

Catering	Code
Catering Kit	4242440
Mobile Catering Trolley	4242441

CombiDuo kits contains all necessary parts to be installed between units and under lower unit. Three alternatives under lower unit: rollers, 150 mm feet and castors. When installing two 6-grid units we recommend installation on 260 mm CombiDuo stand.

150 mm feet are needed when CombiDuo is installed on a stand.

Combi-Duo package	Code
61E/G on 61/101E rollers	4242360
62E/G on 62/102 E rollers	4242366
61G on 61G rollers	4242372
62G on 62G rollers	4242378
61E/G on 61/101E, 150mm feet	4242362
62E/G on 62/102E, 150mm feet	4242368
61G on 61/G, 150mm feet	4242374
62G on 62G, 150mm feet	4242380
Installation kit	4242480

CombiDuo installation possibilities, E=electric G=gas



CombiDuo

SPECIAL GUIDES

Special guides for 61, 101, 62, 102

Guides 5 x GN1/1-65 mm	4242400	for 61, guide rail distance 85 mm
Guides 8 x GN1/1-65 mm	4242402	for 101, guide rail distance 85 mm
Guides 5 x GN2/1-65 mm	4242404	for 62, guide rail distance 85 mm
Guides 8 x GN2/1-65 mm	4242406	for 102, guide rail distance 85 mm
Pizza		
Guides 5 x 400x600 mm or 2 x GN1/1	4242412	for 61, guide rail distance 85 mm
Guides 8 x 400x600 mm or 3 x GN1/1	4242414	for 101, guide rail distance 85 mm

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).



Mobile rack 101



Transport trolley 61/101



Run-in rails



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

Metos	Code	Guide rail distance	Dimensions mm
Mobile rack 61	4215007	guide rail distance 64 mm	352x540x458
Mobile rack 61/5	4215253	guide rail distance 80 mm	352x540x458
Mobile rack 101	4215021	guide rail distance 64 mm	352x540x718
Mobile rack 101/8	4215176	guide rail distance 80 mm	352x540x718
Mobile rack 62	4215039	guide rail distance 64 mm	557x655x458
Mobile rack 102	4215046	guide rail distance 64 mm	557x655x718
Run-in rails 61/101	4242394		
Run-in rails 62/102	4242396		

Transport trolley for 61, 101, 62, 102 mobile racks	Code
Transport trolley 61/101	4215085
Transport trolley 62/102	4215092
Transport trolley Combi-Duo 61/101	4215102
Transport trolley Combi-Duo 62/102	4215127



Mobile rack 201/15

Mobile rack 201	Code	Guide rail distance	Dimensions mm
Mobile rack 201/20	4214645	guide rail distance 63 mm	522x774x1718
Mobile rack 201/15	4214652	guide rail distance 84 mm	522x774x1718
Mobile rack 201/16	4215937	guide rail distance 80 mm	522x774x1718
Mobile rack 201/16 Bake	4214655	guide rail distance 82 mm	522x774x1718
Mobile rack 201/17	4215995	guide rail distance 74 mm	522x774x1718

Mobile rack 202	Code	Guide rail distance	Dimensions mm
Mobile rack 202/20	4214677	guide rail distance 63 mm	772x938x1717
Mobile rack 202/15	4214684	guide rail distance 84 mm	772x938x1717
Mobile rack 202/16	4214686	guide rail distance 80 mm	772x938x1717
Mobile rack 202/17	4214688	guide rail distance 74 mm	772x938x1717



Plate rack 101

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.

Plate rack	Code	Capacity	Max. meal height mm
Plate rack 61 (20)	4214892	for 20 plates	53
Plate rack 61 (15)	4215179	for 15 plates	72
Plate rack 101 (32)	4214902	for 32 plates	53
Plate rack 101 (26)	4222013	for 26 plates	70
Plate rack 101* (24)	4214927	for 24 plates	70
Plate rack 62 (34)	4214934	for 34 plates	63
Plate rack 62 (24)	4215180	for 24 plates	82
Plate rack 102 (52)	4214941	for 52 plates	65
Plate rack 102 (42)	4215181	for 42 plates	82

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

Plate rack	Code	Capacity	Max. meal height mm
Plate rack 201 (60)	4214959	for 60 plates	55
Plate rack 201 (50)	4214966	for 50 plates	70
Plate rack 202 (120)	4222014	for 120 plates	55
Plate rack 202 (100)	4214973	for 100 plates	68
Plate rack 202 (84)	4214998	for 84 plates	82



Plate rack 201

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.

Thermo cover	Code
Thermocover 61	4214821
Thermocover 101	4214839
Thermocover 62	4214846
Thermocover 102	4214853
Thermocover 201	4214878
Thermocover 202	4214885



Thermocover

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	Code
61 (20)	4215864
101 (26)	4215182
101 (32)	4215871
62 (34)	4215889
102 (52)	4215896
201 (50)	4215183
201 (60)	4215906
202 (100)	4215913



Bakery trolley

BAKERY TROLLEY

Bakery trolley	Code	Dimensions mm
For 400x600 trays, 18 guide rails	4570986	450x600x1850
Bakery trolley cover	4570661	



Bakery trolley cover



Granite enamelled tray



CombiFry



CombiGrill grid



Potato baker



Spare rib grid



Superspike chicken grid



Grill and pizza tray



Roasting and baking pan



Multibaker



Muffin and timbale molds



Grill and roasting plate



Grill skewers

Granite enamel	Code
Granite enamelled GN 2/1 20 mm	4222020
Granite enamelled GN 2/1 40 mm	4222021
Granite enamelled GN 2/1 60 mm	4222022
Granite enamelled GN 1/1 20 mm	4154851
Granite enamelled GN 1/1 40 mm	4154869
Granite enamelled GN 1/1 60 mm	4154876
Granite enamelled GN 1/2 20 mm	4193804
Granite enamelled GN 1/2 40 mm	4193794
Granite enamelled GN 1/2 65 mm	4193787

Grill & pizza & fry	Code	
CombiFry 1/1 50 mm	4193829	
CombiFry 1/2 50 mm	4193811	
CombiGrill grid GN1/1	4193995	aluminium, Trilax
Potato Baker GN 1/1	4215175	aluminium, non-stick
Spare rib grid GN 1/1	4215189	
Superspike chicken grid H8	4157732	8 chickens à 1,3 kg
Superspike chicken grid set H12	4215171	12 chickens à 1,0 kg
Grill and pizza tray GN 1/1	4215309	aluminium, Trilax
Grill and pizza tray 400x600 mm	4215329	aluminium, Trilax
Pizza dish, round	4215311	aluminium, Trilax
Roasting and baking pan ø250 mm	4215480	2 pc and frame
Roasting and baking pan ø160 mm	4215476	4 pc and frame
Grill and roasting plate	4215322	aluminium, Trilax

Baking and roasting GN	Code	
Multibaker	4215310	aluminium, Trilax
Muffin and timbale mold GN 1/1	4215177	silicone
Muffin and timbale mold GN 2/1	4215178	silicone
Roasting and baking tray GN1/1	4214733	aluminium, Trilax
Roasting and baking tray GN2/1	4222023	aluminium, Trilax
Perforated baking tray GN1/1	4214726	aluminium, Trilax

Baking 400 x 600	Code	
Perforated baking tray 400x600	4131253	aluminium, non-stick
Baking tray 400x600	4131255	aluminium, smooth
Perforated baquette tray 400x600	4131257	aluminium, non-stick, 5 grooves



Perforated baking tray
Aluminium Non-Stick

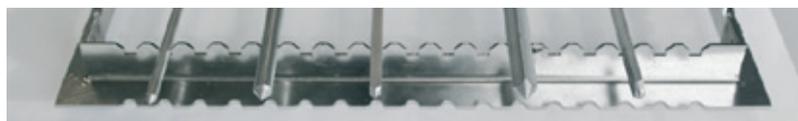


Baking tray
Aluminium smooth



Perforated baquette tray
Aluminium Non-Stick

Grill & Tandoori skewers	Code
Skewer frame MSCC 61, 101, 201	4215467
Skewer frame MSCC 62, 102, 202	4215468
Skewer, round, Ø 5 mm	4215470
Skewer, round, Ø 8mm	4215471
Skewer, square, 5 mm	4215472
Skewer, square, 8mm	4215473
Skewer, rectangular, 4 x 10 mm	4215474
Skewers delivered in 3 pieces package	





Cleaner tablets



CleanJet Care tablet



Grill cleaner



Spray bottle

SelfCooking Center	Code
Cleaner tablet 100 pcs	4214701
CleanJet Care tablet 100 pcs (2007->)	4215796
Rinser tablet 50 pcs (2004-2007)	4214719

Combimaster (2004->)	Code
Grill Cleaner 10 l	4194477
Special Rinser 10 l	4194484
Descaler 10 l	4215504
Descaler hand pump	4214691
Spray bottle	4131903

CPCM CleanJet (<- 2004)	Code
CleanJet special cleaner	4194702



VarioSmoker

VARIO SMOKER

Metos	Code
VarioSmoker	4215496

KITCHEN MANAGEMENT SYSTEM

Metos	Code
Kitchen management system programme	4242430
USB-stick for cooking processes and HACCP-data	5744612



Ultra Vent hood

ULTRA VENT EXHAUST HOOD

UltraVent	Code	Electric connection
UltraVent exhaust hood for 61E/101E	4242450	230V 1N~ 0,45kW 16A
UltraVent exhaust hood for 61G/101G	4242452	230V 1N~ 0,45kW 16A
UltraVent exhaust hood for CombiDuo 61E/101E	4242454	230V 1N~ 0,45kW 16A
UltraVent exhaust hood for 62E/102E	4242456	230V 1N~ 0,45kW 16A
UltraVent exhaust hood for 201E	4242458	230V 1N~ 0,45kW 16A
UltraVent Plus exhaust hood for 61E/101E	4242460	230V 1N~ 0,45kW 16A
UltraVent Plus exhaust hood for CombiDuo 61E/101E	4242462	230V 1N~ 0,45kW 16A
UltraVent Plus exhaust hood for 62E/102E	4242464	230V 1N~ 0,45kW 16A
UltraVent Plus exhaust hood for 201E	4242466	230V 1N~ 0,45kW 16A

Bake version

Bake versions are supplied with guide rails suitable for bakery plates sized 400x600 mm. Guide rail distance is 80 mm and the guides are L-shaped. The heat is optimally distributed thanks to the specific baking baffle. Even the most sensitive products are perfectly cooked.

Guide rack is removable and it can be replaced with GN sized standard rack when cooking food. Standard rack is available as option for bake oven.



Sous-vide version

Sous-vide version has a specific thin needle probe with only one measuring point. The needle is easy to place through the vacuum bag to the product. When using sous-vide probe you can only use processes suitable for sous-vide cooking. The oven delivery includes also standard 6 point probe.

The plug for all core probes is on the left from the door under the control panel.



3 probe version

3 core probe version has three probes with two measuring points each. You can carefully control three products at the same time. Always with perfect result. The probes are clearly marked and different coloured for easier use. Perfectly suitable for iLevelControl.

You can also use standard 6 point probe included in the delivery. The plug for all core probes is on the left from the door under the control panel. The holder for probes is placed on the left side of the oven.





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