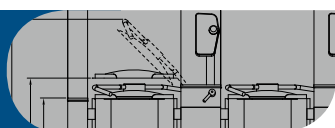


metos
kitchen intelligence[®]

Metos Marine Galley and Laundry Equipment



Product Catalogue



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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



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 6000 ships including ice breakers, naval ships, cargo vessels, passenger ferries and offshore. 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.



Lay-out design is part of our services. We can provide you with CAD 2D and 3D symbols or complete designs for your galley.

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Metos Professional Kitchen Planner is an easy-to-use application for starting the commercial kitchen design by yourselves, download free from Metos website.



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.

Preparation equipment



METOS RG-100 VEGETABLE SLICER



Metos RG-100 for small and medium-size kitchens

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 (56 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.



Slicers
0.5, 1, 1.5, 2, 3, 4, 5, 6, 7, 8, 9, 10 mm
For slicing firm and soft products. For dicing with a dicing grid.



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



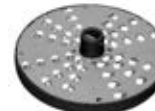
Soft slicers
8, 10, 12, 15 mm
For slicing soft vegetables, fruits, mushrooms etc.



Crimping slicers
2, 3, 4, 5, 6 mm
For slicing decorative slices.



Dicing grids
6x6, 8x8, 10x10, 12x12, 12x12L, 15x15, 15x15L, 20x20, 20x20L mm
Used with slicer.



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 Parmesan cheese and dry bread.



Julienne cutters
2x2, 3x3, 4x4, 2x6, 6x6, 8x8, 10x10 mm.
For stripping roots and cucumber etc. 8x8 mm head for French fries.



Hard cheese grater
For grating hard cheese such as parmesan.



Extra fine grater
For grating raw roots, dry bread etc. Makes mash of roots.



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 and RG-250 models.

- Hinged detachable feeding cylinder
- Ergonomic press with a 56 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. Fuse 10A delayed.
Power transmission: planetary gear. Safety equipment: two mechanical safety switches and a brake. The tool bodies are of stainless steel or 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	Electric connection	Power
RG-100	215x425x495	Machine body	230V 1~ 50/60Hz 10A	0.25 kW
Discs 4-pack		1.5 and 4 mm slicers, 2 and 8 mm graters		
Discs 7-pack		Slicers 1.5, 4 and 10 mm, dicing grid 10x10 mm, graters 2 and 8 mm, julienne cutter 4,5x4,5 mm, 2 wall racks		
Stand	575x625x655	1 pc GN1/1-100 plastic container		
Wall rack		Wall rack for 3 slicer discs		
Angle tube feeder				

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 10 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.

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




- Slicers**
0.5, 1, 1.5, 2, 3, 4, 5, 6, 7, 8, 9, 10 mm
For slicing firm and soft products. For dicing with a dicing grid.
- Fine cut slicer,**
15 mm
For slicing solid and soft products, such as roots, onions and cucumbers, shredding cabbage.
- Standard slicers**
20 mm
For slicing firm products, such as root vegetables etc.
- Soft slicers**
8, 10, 12, 15 mm
For slicing soft vegetables, fruits, mushrooms etc.
- Crimping slicer**
2, 3, 4, 5, 6 mm
E.g. for preparing grooved beetroot slices.
- Dicing grids**
6x6, 8x8, 10x10, 12x12, 12x12L, 15x15, 15x15L, 20x20, 20x20L, 20x20EL mm.
For dicing with a slicer.
- Graters / shredders**
1.5, 2, 3, 4.5, 6, 8, 10 mm
For grating carrots and cabbages. Also grates nuts, almonds, cheese and bread.
- Julienne cutters**
2x2, 3x3, 4x4, 2x6, 6x6, 8x8, 10x10 mm
For shredding roots and potatoes, perfect for preparing casseroles and soups. 8x8 and 10x10 mm discs for curved French fries.

- Dicing cutter**
12.5 mm
For dicing with 12x12, 15x15 or 20x20 mm E.g. for roots and fried potatoes, dicing cabbage for casseroles and soups or for dicing boiled potatoes for salads.
- Fine grater and extra fine grater**
For grating hard dry cheese, such as Parmesan cheese and dry bread.
- Potato chips grid**
10 mm
Cuts straight French fries with 10 mm slicer.
- Hard cheese grater**
For grating hard cheese such as parmesan.

Technical specifications
 Machine body and feeder: anodized or polished aluminium.
 Slicer discs: body and knives of stainless steel, dicing grids of reinforced glass fibre. Disc diameter 185 mm.
 Motor: Motor has overheat protection. Fuse 10A delayed.
 Transmission: gear transmission. Safety: Machine has 2 safety switches. Protection class IP 44, for operation switches IP65. Noise level: 72 dBA (EN31201). Rotating speed: 350 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	Electric connection	Power
RG-250	285x450x586/735	machine body	400/440V 3~ 50/60Hz 10A	0.55 kW
Discs, 7-pack.		Slicers 1.5, 4 and 10 mm, dicing grid 10x10 mm, graters 2 and 6 mm, julienne cutters 4,5x4,5 mm, 2 wall racks		
Stand	575x625x655	1 pc GN1/1-100 plastic container		
Wall rack		Wall rack for 3 slicer discs		

METOS VCM/VCB CUTTERS

Metos VCM and VCB cutters are excellent tools for preparing minced meat, fish, vegetables, almonds, cheese, mashed products and sauces. The cutters have a wide-profile bowl, where the efficient blades mash and blend the product. The blades are designed for high-speed operation. The short cycle keeps the product temperature remains low and fat separation (e.g. meat and cheese) is minimal. The transparent lid makes monitoring easy and the efficient scrapers provide for thorough mixing. The lid has a filling opening \varnothing 50 mm and a safety bar equipped with a magnetic switch to facilitate the rapid but safe operation of the appliance.

Capacity:

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

VCB-61/62 models have a 6 litre bowl with a liquid capacity of 4.3 litres. Food product: meat 2 kg, fish 2 kg, aromatic butter 2 kg, 4.3 litres of soup, sauce, salad dressing or other liquid food products and 1.5 litres of parsley.

VCB-32 model has a 3 litre bowl with a liquid capacity of 1.4 litres. Food product: meat 1 kg, fish 1 kg, aromatic butter 1 kg and liquid food products 1.4 litres.

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.

Specifications:

VCM-41/42: housing of polished aluminium, bowl of stainless steel, blade housing of acetal and 2 blades of high-class stainless steel, lid and scraper ring of polysulfon. Lid filling spout closed by turning the scraper ring. VCM-41: single speed 1500 rpm with pulsating function. VCM-42: two speeds 1500/3000 rpm with pulsating function. Insulation class for the VCM models is IP44 and the motor has overheat protection. Safety system: three separate safety switches and motor brake. Net weight: VCM-41/42 17 kg. Noise level: 72 dBA

VCB-61/62: 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. VCB-62: two speeds 1500/3000 rpm and a pulsating function. Insulation class for the VCB models is IP34 and the motor has overheat protection. Safety system: three separate safety switches and motor brake. Net weight: VCB-61 25 kg and VCB-62 21.2 kg. Noise level: 67 dBA

VCB-32: housing of polished aluminium, bowl of stainless steel, blade housing of acetal and 2 blades of high-class stainless steel, lid polycarbonate and scraper ring of polysulfon. Lid with filling spout. Sealing at the edge of the lid. VCB-32: two speeds 1450/2650 rpm and a pulsating function. Insulation class is IP34 and the motor has overheat protection. Safety system: two separate safety switches. Net weight: 8.8 kg. Noise level: 82 dBA



Nuts and almonds



Patés



Meat loaves and tartar steaks



Mayonnaise and sauces



Desserts



Soups



Onion



Parsley



Spiced butters



Parmesan cheese

Metos	Bowl gr/net litres	Speed rpm	Dimensions mm	Electric connection	Power
VCM-41	4/1.6	1500	260x290x440	230V1~ 50/60Hz 10A	0.55 kW
VCM-42	4/1.6	1500/3000	260x290x440	400/440V 3~ 50/60Hz 10A	0.75 kW
VCB-61	6/4.3	1500	310x350x480	230V1~ 50/60Hz 10A	0.9 kW
VCB-62	6/4.3	1500/3000	310x350x480	400/440V 3~ 50/60Hz 10A	1.5 kW
VCB-32	3/1.4	1450/2650	285x335x440	230V1~ 50/60Hz 10A	1.0 kW

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 1.35 kW 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.

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



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



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



Metos	Dimensions mm	Delivery	Electric connection	Power
SB-4	270x365x445	machine and bowl	230V 1~ 50/60Hz 10A	1.35 kW
SB-4 bowl and lid		bowl and lid		
SB-4 lid		lid		
SB-4 filling spout		filling spout		

Technical specifications

Motor: 1.35 kW, 230V 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): < 84 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 SCALES

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 LEM7-series 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 AFW 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 LEM7



Scale AXM



Scale AGS



Scale ADW



Scale AFW



Scale APM



Scale APS

Product	Platform mm	Weighing max kg / division g	Weight kg	Dimension WxDxH mm	Electric connection	Power source
LEM7 1.2	180x170	1.2 kg, division 0,1 g	1.4	210x210x65	230V1~	AC adaptor+battery
LEM7 2.5	180x170	2.5 kg, division 0,2 g	1.4	210x210x65	230V1~	AC adaptor+battery
AXM 6000-1	240x215	6 kg, division 1 g	2.6	240x285x105	230V1~	AC adaptor+recharg.battery
AXM 15-2	240x215	15 kg, division 2 g	2.6	240x285x105	230V1~	AC adaptor+recharg.battery
APM 30-10	280x330	30 kg, division 10 g	5.7	280x330x105	230V1~	AC adaptor+recharg.battery
APM 60-20	280x330	60 kg, division 20 g	5.7	280x330x105	230V1~	AC adaptor+recharg.battery
AFW F150	425x525	150 kg, division 20 g	17.0	425x525x860	230V1~	AC adaptor+recharg.battery
ADW 15-2 IP-66	250x215	15 kg, division 2 g	3.7	270x278x145	230V1~	AC adaptor+recharg.battery
APS 30-5 IP-65	280x330	30 kg, division 5 g	15.0	280x330x455	230V1~	AC adaptor+recharg.battery
AGS 6000-1 IP-65	210x210	6 kg, division 1 g	3.4	230x310x75	230V1~	AC adaptor+recharg.battery

Adaptor

METOS THERMOMETERS



TLC 730

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 730 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 -50...+150°C, resolution 0.1°C and accuracy ±1°C. On/off button and hold button, which is used when measured point cannot be seen or results are read elsewhere. Display shows the need to change the battery. Battery saving switches off the thermometer after 1 hour use. Probe of stainless steel. Waterproof construction. Battery 1x1.5V SR48 G13 or similar. Battery can be changed by the operator.

Metos	Dimensions mm
TFX 420	54x22x109
TLC 730	45x20x165
TDC 150	



TDC150



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



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 cutting board rack



Metos LT 65 meat block

METOS FAMA PEELING MACHINES



FP Alto 18 kg



FP Alto 5 kg

Metos FP potato peelers are designed to satisfy the most demanding clients. The FP peelers are modern electronic devices with electronic display, digital multifunction timer, stainless steel lid and safety switches. The abrasive walls and plates can be quickly and easily taken off, cleaned and put back. The FP potato peeler is equipped with waste filter for floor or wall dumping. Made of stainless steel for easy cleaning and higher hygiene.

Three models, with capacities of 5, 10 and 18 kilos, higher stand Alto versions. All models are supplied with an abrasive wall, an abrasive plate, a stand and a filter basket

Speed 270 rpm: FP108
 Speed 320 rpm: FP111/FP113
 Protection class: IP 55

Standard delivery:

- abrasive wall
- abrasive plate
- stand and filter basket
- stainless steel lid
- marine feet



Digital display



Stainless steel lid



Filter basket

Abrasive wall

Metos Alto	Capacity	Capacity/h*	Dimensions mm	Weight	Electric connection	Power
FP108 Alto	5 kg	150 kg	530x520x950	35 kg	120V/230V1~ 50/60Hz	0.37kW
FP111 Alto	10 kg	300 kg	530x660x1100	40 kg	400/440/480V3~ 50/60Hz	0.55kW
FP113 Alto	18 kg	500 kg	530x660x1200	45 kg	400/440/480V3~ 50/60Hz	0.9 kW

*The amount depends on the quality of potatoes, variety and size.



METOS SLICING MACHINES



G220



G250



G330

Metos slicing machines are safe and easy to operate. Precision cutting, reliable technical construction and sturdy body structure are the common features of this extensive model range. With wide rubber pads they stay steady on the tabletop during operation. All models have a transparent hand shield and a separate sharpening device.

The control switches are large and clear and they are ergonomically located. The motor is air-cooled. 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.



- integrated sharpener
- belt transmission
- safety switch for safeguard of blade
- guard for the product carrier

Metos	Blade ø mm	Thickness of slices	Slicing capacity	Dimensions mm	Weight kg	Electric connection	Power
G220	220	14 mm	170 x 210 mm	400 x 450 x 370 mm	13 kg	230V / 120V 1~ 10A 50/60Hz	0.25 kW
G250	250	14 mm	190 x 250 mm	440 x 570 x 370 mm	19 kg	230V / 120V 1~ 10A 50/60Hz	0.25 kW
G300	300	15 mm	230 x 160 mm	500 x 630 x 420 mm	23 kg	230V / 120V 1~ 10A 50/60Hz	0.27 kW
G330	330	15 mm	240 x 250 mm	500 x 780 x 480 mm	38 kg	230V / 120V 1~ 10A 50/60Hz	0.38 kW

METOS CAN OPENER

Metos G-2L is a table-attachable mechanical can opener. For up to 43 cm high cans. Sturdy construction and durable attachment mechanism resist heavy use. G-2SL model is stainless steel.

Electric Metos 270C can opener is durable and suitable for professional use. The machine body is stainless steel. Two speeds, capacity is 100-200 cans per day.

Metos	Electric connection	Power
G-2L	manual	
G-2SL	manual	
270C	230V 1~ 50/60Hz	0.6 kW



Metos electric can opener



Metos mechanical can opener

METOS BEAR 5



Metos Bear 5

Metos 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. Bear 5 mixers have bowl locking. Rubber feet hold the machine tightly on the table.

Capacity: Bread dough 2.5 kg, flaky paste dough 2.0 kg, whipped cream 1.5 ltr, egg white 16 eggs, sponge cake 12 eggs, minced meat 4 kg

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

Technical specification: Dimensions 240x462x400 mm (wxdxh). Lid open depth 537 mm and height 558 mm. Net weight with accessories 22 kg. Protection class IP 32.

Electric connection: 230V 1~ 0.5 kW 10A 50/60Hz



Meat mincer

The meat mincer 3MM is supplied with a disc (4 mm and 8 mm holes, diameter 62 mm), plunger and s/s meat tray. The meat mincer 3MM is mounted to the attachment drive of the mixer.



Metos Bear 5	Electric connection	Power
Bear 5 mixer	230V 1~ 50/60Hz 10A	0.5 kW
Extra bowl 5 liter		
Bowl lid white		
Bowl lid blue		
Splash guard		
Beater		
Dough hook		
Whip		
Meat mincer 3MM		



Flat beater



Dough hook



Whip

METOS BEAR VARIMIXERS

METOS BEAR BOWL CAPACITIES

Model	Bowl litres	Bread dough 50%	Mashed potatoes	Whipped cream
RN10	10	5 kg	3,5 kg	2,5 litres
RN20	20	10 kg	12 kg	5 litres
B bowl	12	6 kg	7 kg	3 litres
AR30	30	16 kg	18 kg	7,5 litres
B bowl	15	7 kg	9 kg	4 litres
CR30 Kodiak	30	12 kg	15 kg	7,5 litres
B bowl	15	6 kg	7,5 kg	3,75 litres
AR40	40	22 kg	23 kg	10 litres
AR40P	40	32 kg	23 kg	10 litres
B bowl	20	10 kg	12 kg	5 litres
AR60, AE 60	60	34 kg	36 kg	15 litres
AR60P	60	46 kg	36 kg	15 litres
B bowl	30	16 kg	18 kg	7,5 litres

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

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.

The pizza models have more powerful motor and special dough hook for mixing heavier dough.



Bear RN10 VL-2 table model

Metos Bear 10 litre units with VL-2 panel, stainless tools and scraper

table models	Dimensions mm	Electric connection	Power	Kg
RN10 VL-2	369x592x639	230V 1~ 10A 50/60Hz	0.7 kW	51
RN10 VL-2 attach. drive	369x592x639	230V 1~ 10A 50/60Hz	0.7 kW	51
floor models	Dimensions mm	Electric connection	Power	Kg
RN10 VL-2	548x606x1180	230V 1~ 10A 50/60Hz	0.7 kW	63
RN10 VL-2 attach. drive	548x606x1180	230V 1~ 10A 50/60Hz	0.7 kW	63

Metos Bear 20 litre units with VL-2 panel and stainless tools

table models	Dimensions mm	Electric connection	Power	Kg
RN20 VL-2	450x667x885	230V 1~16A 50/60Hz	1.2 kW	82
RN20 VL-2 attach. drive	450x667x885	230V 1~16A 50/60Hz	1.2 kW	82
floor models	Dimensions mm	Electric connection	Power	Kg
RN20 VL-2	566x720x1286	230V 1~16A 50/60Hz	1.2 kW	87
RN20 VL-2 attach. drive	566x720x1286	230V 1~16A 50/60Hz	1.2 kW	87



Bear RN10 VL-2 floor model



Bear RN20 VL-2 floor model



Bear AR VL-1



Bear AR VL-1S

METOS BEAR VARIMIXERS

VL-2 outstanding features:

- Touch panel
- 4 touch buttons for your own programs
- 4 preprogrammed speed buttons
- also stepless speed adjustment
- electronical timer up to 60 minutes, LED display
- pause button for adding some ingredient
- start and stop button the same
- stainless steel finishing
- removable safety guard, RN10 with plastic safety guard, RN20 with stainless steel guard
- standard equipment: A tools (stainless steel bowl, whip, flat beater and hook), emergency stop.

VL-1 outstanding features:

- manual control
- manually variable speed regulation
- manual bowl lifting and lowering
- removable stainless steel safety guard
- new flat buttons does not collect dirt
- smooth rubber sealed panel for improved hygiene
- digital timer displaying minutes and seconds
- soft bowl lowering (gas damper) for improved ergonomics
- stainless steel flat beater suitable for dishwasher
- standard equipment: A-tools (stainless bowl, stainless flat beater, stainless hook, whip body aluminium, wires in stainless steel)

VL-1S outstanding features:

- electronic variable speed regulation
- electronic bowl lifting and lowering
- removable stainless steel safety guard
- new flat buttons does not collect dirt
- smooth rubber sealed panel for improved hygiene
- digital timer displaying minutes and seconds
- stainless steel flat beater suitable for dishwasher
- automatic bowl lowering when timer reach zero
- pause button for adding some ingredient
- standard equipment: A-tools (stainless bowl, stainless flat beater, stainless hook, whip body aluminium, wires in stainless steel)

- Noise level ~ 70 dBA
- Marine protection class IP 44

Metos Bear 30 litres	Dimensions mm	Electric connection	Power	Kg
AR30 VL-1	520x910x1210	400/440V 16A 50/60Hz	1.0 kW	170
AR30 VL-1 attach. drive	520x910x1210	400/440V 16A 50/60Hz	1.1 kW	170
AR30 VL-1S	520x910x1210	400/440V 16A 50/60Hz	1.0 kW	170
AR30 VL-1S attach. drive	520x910x1210	400/440V 16A 50/60Hz	1.1 kW	170

Metos Bear 40 litres	Dimensions mm	Electric connection	Power	Kg
AR40 VL-1	570x912x1210	400/440V 16A 50/60Hz	1.1 kW	180
AR40 VL-1 attach. drive	570x912x1210	400/440V 16A 50/60Hz	1.1 kW	180
AR40 VL-1 Pizza	570x912x1210	400/440V 16A 50/60Hz	1.85 kW	180
AR40 VL-1 Pizza attach.	570x912x1210	400/440V 16A 50/60Hz	1.85 kW	180
AR40 VL-1S	570x912x1210	400/440V 16A 50/60Hz	1.1 kW	180
AR40 VL-1S attach. drive	570x912x1210	400/440V 16A 50/60Hz	1.1 kW	180

Metos Bear 60 litres	Dimensions mm	Electric connection	Power	Kg
AR60 VL-1	648x1028x1413	400/440V 16A 50/60Hz	1.85 kW	275
AR60 VL-1 attach. drive	648x1028x1413	400/440V 16A 50/60Hz	1.85 kW	275
AR60 VL-1S	648x1028x1413	400/440V 16A 50/60Hz	1.85 kW	275
AR60 VL-1S attach. drive	648x1028x1413	400/440V 16A 50/60Hz	1.85 kW	275
AR60 VL-1 Pizza	648x1028x1413	400/440V 16A 50/60Hz	3.0 kW	275
AR60 VL-1 Pizza attach. drive	648x1028x1413	400/440V 16A 50/60Hz	3.0 kW	275
AR60 VL-1 S Pizza	648x1028x1413	400/440V 16A 50/60Hz	3.0 kW	275



Whip



Flat beater



Hook



Whip s/s Nr. 14



Bowl



Bowl trolley



Meat mincer

Accessories	RN10		RN20		AR30		AR40		AR60	
	10L	20L	12L	30L	15L	40L	20L	60L	30	
Bowl	X	X	X	X	X	X	X	X	X	
Whip	X	X	X	X	X	X	X	X	X	
Flat beater s/s	X	X	X	X	X*	X	X*	X	X*	
Hook s/s	X	X	X	X	X	X	X	X	X	
Hook, pizza (only for Pizza models)						X		X		
Whip, 1 mm reinforced		X		X		X			X	
Whip Nr. 44b reinforced								X		
Whip s/s Nr. 14		X		X		X		X		
Scraper with holder		X		X		X		X		
Scraper	X		X		X		X		X	
Bowl trolley				X	X	X	X	X	X	
Tool rack	X	X		X		X		X		
Meat mincer Nr. 5	X									
Meat mincer Nr. 5 with adapter				X		X		X		
Meat mincer Nr. 6		X		X		X		X		
Vegetable cutter GR10	X									
Vegetable cutter GR20		X		X		X		X		
B tools (bowl, whip, flat beater and hook)			X		X		X		X	

* flat beater aluminium

METOS SPAR MIXERS

Metos Spar mixers are durable, reliable, powerful and safe. High efficiency Metos SPAR mixers offer convenient kitchen appliances. Metos SPAR mixers, kneads, and whips with gentle precision up to the rims of the bowl.

Sturdy hand level on the body column raises and lowers the bowl as well as locking in the place at the top and bottom positions. Metos Spar mixer controls are front-mounted to give easy access in demanding kitchen environments. The construction is hygienic and easy to keep clean.

METOS SPAR BOWL CAPACITIES

Model	Bowl litres	Bread dough 60%	Mashed potatoes	Whipped cream
SP-100	9.5	5.7 kg	3.6 kg	1.9 l
SP-200	19	11.4 kg	6.8 kg	3.8 l
SP-30	28	20.4 kg	10.4 kg	5.7 l
SP-40	38	27.3 kg	13.6 kg	8.6 l



SP-200A

SP-100 / SP-200 / SP-30 / SP-40 specifications

- 9.5 / 19 / 28 / 38 liter bowl
- separate start and emergency stop buttons
- thermal overload protection
- a 15 minute timer
- 3 speed gear box motor
- manual bowl lift
- stainless steel safety guard
- cover blue metallic epoxy enamel, bottom metallic gray epoxy enamel
- noise level 62-68 dBA
- marine protection class IP 54

Standard equipment: stainless steel bowl 9.5 / 19 / 28 / 38 liter, hook, whip, flat beater.

Accessories: meat mincer, vegetable slicer and B tools (SP200, SP30, SP40) consisting of a bowl half the size of bowl A, and suitable hook, beater and whip.



SP-40HA

Metos Spar	Dimension mm	Bowl l	Speeds R.P.M	Electric connection	Power	Kg
SP-100A attach. drive	430x480x 770	9.5	106/196/358	230V 1~ 10A 50/60Hz	0.25kW	65
SP-200A attach. drive	490x520x870	19	106/196/358	230V 1~ 10A 50/60Hz	0.37kW	80
SP-30HA attach. drive	568x665x1156	28	99/176/320	400/440/480V 3~ 10A 50/60Hz	0.75kW	180
SP-40HA attach. drive	632x730x1300	38	99/176/320	400/440/480V 3~ 10A 50/60Hz	1.2kW	250



Hook



Whip



Flat beater



Meat mincer



Vegetable slicer



SP-200 on a marine stand

Accessories

Meat mincer VH-12	suitable for models with attach. drive
Vegetable slicer V99S	suitable for models with attach. drive
B tools, Kit 10/20	suitable for model SP-200A, bowl 9.5 liters
B tools, Kit 20/30	suitable for model SP-30HA, bowl 19 liters
B tools, Kit 20/40	suitable for model SP-40HA, bowl 19 liters
B tools, Kit 30/60	suitable for model SP-60HA, bowl 28 liters
Marine stand	

METOS HAND MIXER



Junior standard MX020

Metos hand mixer is a handy, speedy and safe working tool for all mixing and whipping. Choice of four models; MF2000 Combi both with mixer tool and whip, mixers SMX 600E, SMX 800E and Junior Standard MX020 are supplied with mixer tool. 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 mixer tool and the whips of stainless steel. The detachable whips can be washed in a dishwasher. A wall rack is included.

The speed of the hand mixer Junior Standard is 11000 rpm. The length of the mixer shaft is 225 mm, total length is 505 mm, diameter 94 mm and total weight is 1.9 kg. Recommended maximum volume of the mixed food is appr. 20 litre.

The speed of the hand mixer MF 2000 Combi is adjustable 300-9500 rpm, with whip 300-900 rpm. The length of the whip part is 360 mm, length of the mixer tool is 410 mm and total length with the mixer tool 753 mm, diameter 122 mm. The total weight is 4.5 kg. Recommended maximum volume of the mixed food is appr. 100 litre. The whip body and the mixer shaft can be detached from the motor block. Continuous running function. As an accessory food mill AP90, capacity 30 kg.

The speed of the hand mixer SMX 600E is 9500 rpm. The length of the mixer tool is 530 mm and total length with the mixer tool 800 mm. The total weight with the mixer tool is 6.1 kg. Recommended maximum volume of the mixed food is c. 200 litre. Continuous running function.

The speed of the hand mixer SMX 800E is 9500 rpm. The length of the detachable mixer tool is 680 mm and total length with the mixer tool 950 mm. The total weight with the mixer tool is 6.7 kg. Recommended maximum volume of the mixed food is appr. 300 litre. Continuous running function.



SMX 800E



SMX 600E



MF 2000 Combi



AP90 food mill for MF 2000 Combi



Support bracket

Metos	Max. liter	Noise level	Mixer mm	RPM	Electric connection	Power	Weight kg
Junior Standard MX020	20	70	225	11000	230V1~/115V1~ 10A 50/60Hz	0.27 kW	1.9
MF 2000 Combi	100	70	410	300-9500	230V1~/115V1~ 10A 50/60Hz	0.50 kW	4.5
SMX 600E	200	80	530	9500	230V1~/115V1~ 10A 50/60Hz	0.85 kW	6.1
SMX 800E	300	80	680	9500	230V1~/115V1~ 10A 50/60Hz	1.00 kW	6.7

Accessories

Food mill AP90	for MF 2000 Combi mixer
Support bracket 04-SM6	for diameter up to 600 mm
Support bracket 04-SM10	for diameter up to 1000 mm
Side bracket 04-SM10	

METOS VACUUM PACKING MACHINES

Metos vacuum packing machines range comprise a variety of different sizes to suit your kitchen and meet your demands. Metos vacuum packing machines are sturdy, hygienic and user-friendly with stainless steel construction.

The Compact serie is small but powerfull, designed for reliability, having an digital control and single seal in the front part of the chamber.

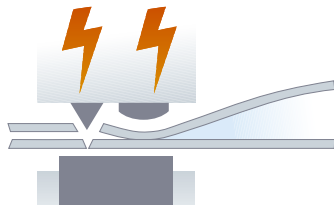
The fully automatic Metos models have nine vacuum programmes for different kind of products. They are supplied with a digital display and an easy-to-use control panel. All models are delivered with sensor controll, soft-air and a cut-off bar standard. The vacuuming process can be followed through the transparent cover. The machines have a self diagnostic program for trouble shooting.

All models have an analogic vacuum pointer meter.

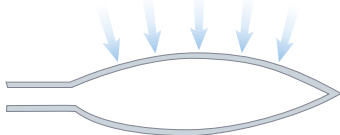


Compact	Dimensions mm	Chamber dim. mm	Sealing bar mm	Vacuum m ³ /h	230V1~ 50Hz	110V1~ 60Hz
Metos T2 table model	360x500x340	280x310x110	1 x 280 in front	8	0.5 kW 4A	0.7 kW 8A
Metos T3 table model	430x550x410	320x330x160	1 x 320 in front	16	0.7 kW 6A	0.9 kW 10A
Fully automatic	Dimensions mm	Chamber dim. mm	Sealing bar mm	Vacuum m ³ /h	230V1~ 50Hz	110V1~ 60Hz
Metos T4 table model	530x590x460	420x370x180	1 x 420 in front	21	1.3 kW 8A	1.45 kW 13A

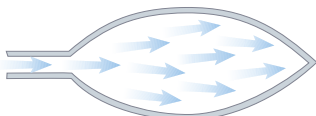
Fully automatic model



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



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



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





Cooking equipment



METOS VIKING SW

Metos Viking SW cooking kettle is efficient and robust. The leading factor in development has been technical reliability. Water connection is totally separated to left hand pillar and all electrics are in the right hand pillar. Viking SW is fast and easy to use. Water to food can be added by turning water tap only 90 degrees. Tilting is electrical with push button. Viking SW is available in volumes 40 and 60 net litres and different voltages.

Viking SW can not be installed in a kettle group.

- construction stainless steel, inner surface acid proof stainless steel
- stepless temperature control, max. +110 °C
- max. working pressure in steam jacket 1.0 bar
- manual valve in steam jacket
- electrical tilting

Standard equipment

- separate lid
- water faucet (cold and warm water)
- hook for accessories on left and right pillar

Options and accessories

- strainer plate
- cooking basket
- installation frame



Metos Viking SW	Volume l	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
Viking 40E SW	40	1047x630x1135	9.7 kW 16A	9 kW 16A	9.8 kW 16A
Viking 60E SW	60	1047x630x1135	11.3 kW 20A	10.5 kW 16A	13.1 kW 20A



Rice cooking basket

Factory options

Hinged lid 40-60

Draw-off spigot D1-std

Installation frames

Surface installation frame, 40-60

Sub-surface inst. frame, 40-60

Accessories

Strainer plate 40-60

Rice cooking basket 40-60 litres

METOS VIKING

Metos Viking kettle is an efficient and user friendly 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 faster and electrical tilting makes unloading easy. Viking kettles can be installed in line without a support pillar in the middle which saves space in a kitchen.

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

Standard equipment

- separate lid (150 l with hinged lid)
- food 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 mixer many dishes can be cooked from start to finish in one unit without any food transfer. Mixing assists heat transfer and food is cooked faster and more evenly. Hard manual mixing work is a thing of a past. Unique mixing features enable for example easy browning of minced meat and mashing of potatoes for purées.

- construction stainless steel, inner surface acid proof stainless steel)
- stepless temperature control, max. +120 °C
- max. working pressure in steam jacket 1,0 bar
- electrical tilting
- integrated mixer: stepless mixing speed control (15-110 rpm), two mixing programmes (gentle mixing, hard mixing)
- autoreverse mixing
- mixing tool with removable scrapers

Standard equipment

- safety grid lid lid
- food 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 litre Viking-kettles and available as an option in smaller kettles.



Viking Combi kettle is fitted with a safety grid lid.

Metos	Volume l	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
Viking 40E	40	1047x750x1020	9 kW 16A	10 kW 16A
Viking 60E	60	1047x750x1020	10.5 kW 16A	10 kW 16A
Viking 80E	80	1154x750x1020	12 kW 20A	11.7 kW 16A
Viking 100E	100	1154x805x1020	16 kW 25A	16.8 kW 25A
Viking 150E	150	1360x940x1040	20 kW 32A	20.1 kW 32A

Factory options for Viking kettle

Hinged lid 40-60
Hinged lid 80-100

Metos	Volume l	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
Viking Combi 40E	40	1047x750x1020	9.75 kW 16A	10.75 kW 16A
Viking Combi 60E	60	1047x750x1020	11.25 kW 16A	10.75 kW 16A
Viking Combi 80E	80	1154x750x1020	12.75 kW 20A	12.45 kW 20A
Viking Combi 100E	100	1154x805x1020	16.75 kW 25A	17.55 kW 25A
Viking Combi 150E	150	1360x940x1040	21.5 kW 32A	21.6 kW 32A

Accessories for Viking and Viking Combi kettles

Installation frame kits for single kettle

Surface installation frame, 40-100
Surface installation frame, 150
Sub-surface inst. frame, 40-100
Sub-surface inst. frame, 150

Installation frame kits for kettle groups

Surface installation frame, 40-100
Surface installation frame, 150
Sub-surface inst. frame, 40-100
Sub-surface inst. frame, 150

Factory options

Handshower (with hot/cold water faucet)
Automatic food water filling
Food temperature display ¹⁾
Manual cooling with tap water (C1) ²⁾

Accessories

Strainer plate 40-60
Strainer plate 80-100
Strainer plate 150
Pouring adapter 150
Rice cooking basket 40-80 litres

¹⁾ incl. HACCP facilities
²⁾ requires handshower

Accessories for Viking Combi kettles

Whipping grid

Whipping grid 40-60
Whipping grid 80-100
Whipping grid 150

Kettle cleaning tool

Cleaning tool 60 L
Cleaning tool 80 L
Cleaning tool 100 L
Cleaning tool 150 L



METOS MENU BOILING AND BRAISING PAN

Metos Menu boiling and braising pan is an efficient and robust kettle for cooking and braising. Menu is simple and easy to use. Menu net volume is 40 litres, the maximum liquid level is indicated in the bowl. The tilting is electrical with a push button. The temperature setting is six stepped between 0-250°C. Cooking can be controlled with a buzzer timer up to two hours or continuous.

There is a water tap for hot and cold water. Ergonomic work spaces on top of the pillars for example for easy emptying of milk containers.

- construction stainless steel
- maximum temperature +250°C
- buzzer timer up to 2 hours or continuous
- electrical tilting

Standard equipment

- separate stainless steel lid
- water faucet (cold and warm water)
- hook for accessories
- maximum load mark
- ergonomic workspace on top pillar

Options and accessories

- handshower
- installation frame
- welded installation frame
- strainer plate
- rice cooking basket
- measurement stick



Rice cooking basket

Metos Menu	Volume l	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
Menu 40	40	1010x602xx1058	12kW 17.4 A	12kW 15.7A	12kW 14.4A





Ovens



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.

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*

You're looking for a reliable assistant.

5S 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

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.

Marine details make the difference.

- Special guide rails
- Flexible door immobiliser



S/s marine guide rails.



Marine door mechanism.

- Stainless steel feet
- Optional stainless steel grid to outer door glass

METOS SYSTEM RATIONAL STANDS

Metos stand with a shelf or a stand with GN guide rails. Marine feet and GN rails with stopper at ends.

In case two units are stacked, a low CombiDuo stand can be used. The CombiDuo stand height is 210 mm. If the oven is mounted on an existing stand or table, their usability should be ensured in advance.



Marine stand

Open stands

Stand RS-14 MP/61-101 Marine	GN guides
Stand RS-1/61-101 Marine	Bottom shelf
Stand RS Combi-Duo 61+61	210 mm



Metos SelfCooking Center
5 Senses 61

Metos SelfCooking Center 5 Senses 61, 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
- accessory guide rails 5xGN 1/1 65 mm, guide distance 85 mm

Metos SelfCooking

Center 5 Senses	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
MSCC 5S 61	847x771x782	11 kW 16A	11.2 kW 16A	11.2 kW 16A



Metos SelfCooking Center
5 Senses 101

METOS SELFCOOKING CENTER 101

Metos SelfCooking Center 5 Senses 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
- accessory guide rails 8xGN1/1 65 mm, guide distance 85 mm

Metos SelfCooking

Center 5 Senses	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
MSCC 5S 101	847x771x1042	18.6 kW 32A	18.6 kW 32A	18.6 kW 25A



Metos SelfCooking Center
5 Senses 201

METOS SELFCOOKING CENTER 201

Metos SelfCooking Center 5 Senses 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
- 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	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
MSCC 5S 201 / 20	879x791x1782	37 kW 63A	37 kW 63A	37 kW 50A
MSCC 5S 201 / 15	879x791x1782	37 kW 63A	37 kW 63A	37 kW 50A

Metos CombiMaster Plus: In a class of its own.



It is rugged, easy to operate and offers enticing functions that ensure the highest possible food quality every time: crunchy crackling, succulent roasts, intense aromas, attractive colours and retained vitamins and minerals. This is guaranteed by the precision controlled cooking cabinet climate and the accurate setting of temperature, air humidity, air flow and cooking time.

Limitless variety

You can grill, bake, roast, braise, steam, stew, poach and much, much more in it.

Unique cooking output

The output of the CombiMaster® Plus allows load sizes to be increased by up to 30 %.

Optimum cooking cabinet climate

ClimaPlus regulates the product specific climate in the cooking cabinet, ensuring crunchy crackling, crisp breaded coatings and succulent roasts.

Extremely simple to use

The rotary knob used to select the functions is simple, straightforward and has proven its worth in harsh kitchen environments.

Steam cooking mode from 30 °C to 130 °C

You can cook without adding water and without waiting for the water to boil. The constant cooking cabinet temperature and the maximum steam saturation guarantee a uniform and very gentle cooking process, and thus the best food quality. Even sensitive food such as crème caramel, quiches, fine fish or mousselines will succeed with minimal effort – even in large quantities.

Hot air cooking mode from 30 °C to 300 °C

The meat protein sets immediately, so it remains wonderfully succulent on the inside. This is the only way to guarantee succulent, browned pan fries, frozen convenience foods such as calamari, croquettes and chicken wings, or soft bakery products.

Combination cooking mode from 30 °C to 300 °C

Combination mode marries all the benefits of the hot steam with the advantages of hot air. In this way you will avoid up to 50 % of the normal cooking losses.

Finishing

From side dishes through to the complete menu, with the optimum climate you will heat the food you prepared to perfection in the Metos CombiMaster Plus and then chilled up to serving temperature very quickly – whether it is on trays, plates or in containers.

5 air speeds

Metos CombiMaster Plus has just the right air speed for every food – from the most sensitive through to more robust dishes.



METOS COMBIMASTER PLUS 61



Metos CombiMaster Plus 61

Metos CombiMaster Plus 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 CombiMaster

Plus	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
MCMP 61 HS	847x771x782	11 kW 16A	11.2 kW 16A	11.2 kW 16A



Metos CombiMaster Plus 101

METOS COMBIMASTER PLUS 101

Metos CombiMaster Plus 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 65 mm 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 CombiDuo 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 CombiMaster

Plus	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
MCMP 101 HS	847x771x1042	18.6 kW 32A	18.6 kW 32A	18.6 kW 25A



Metos CombiMaster Plus 201

METOS COMBIMASTER PLUS 201

Metos CombiMaster Plus 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 CombiMaster

Plus	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
MCMP 201 / 20 HS	879x791x1782	37 kW 63A	37 kW 63A	37 kW 50A
MCMP 201 / 15 HS	879x791x1782	37 kW 63A	37 kW 63A	37 kW 50A

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.



Oven group Metos Chef 240/220/200

Metos Chef 50 and 40 Convection Ovens – for baking and BakeOff baking

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

Metos Chef 50 capacity:

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

Accessories

- stand for one unit with plate rack and guide rails for 10 plates

Metos Chef 40 capacity:

- in baking 5 x GN1/1 plates, guide distance 80 mm

Accessories

- optional guide rails for 3 x GN1/1 plates for cooking, distance 125 mm
- stands for one, two and three units

Metos Chef 240 Convection Oven – for cooking and baking

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

Metos Chef 240 capacity:

- cooking 2 x GN 2/1 or 4 x GN 1/1, distance 125 mm

Accessories

- guide rails for baking 3 x GN 2/1 or 6 x GN 1/1, distance 100 mm
- stands for one, two and three units

Metos Chef 220 Roasting Oven – for cooking and baking

- robust standard oven
- can be installed separately or assembled in a group

Metos Chef 220 capacity:

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

Accessories

- optional heat storage stone
- stands for one, two and three units

Metos Chef 200 Proving Cabinet

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

Metos Chef 200 capacity:

- 4 x GN 2/1 or 8 x GN 1/1 plates, distance 72 mm

Accessories

- optional guide rails for five 450x600 mm bakery plates, distance 73 mm



Metos Chef 50 / 40 / 240 convection ovens for cooking and baking



Metos Chef 220 roasting ovens



Metos Chef 200 proving cabinets

METOS CHEF CONVECTION AND ROASTING-BAKING OVENS



Marine door locking mechanism.



S/S marine guide rails.



Marine Chef floor attachment



A powerful fan and the round-cornered oven chamber guarantee a good baking result.



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 storing heartstone can be installed on top of it.



A large double-glazed door can be cleaned between glasses. Air circulating between the panes reduces the surface temperature of the door. The door is opened by an insulated single-grip handle.



Electrical as well as water and drain 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.



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 40, Chef 240 and Chef 50 respectively.

Convection ovens Chef 50 and 40	Capacity	Dimensions mm	400V 3PE~ 50Hz	440V 3PE~ 60Hz
Chef 50 convection oven	for bakery plates 400x600 or 450x600	800x800x520	7.6kW 11A	7.6kW 10A
Chef 50 oven group	2x Chef 50 + stand 4570979		15.2kW 22A	15.2kW 20A
Chef 40 convection oven	Bake-off/baking 5xGN 1/1	800x600x520	7.6kW 11A	7.6kW 10A
Chef 40 guide rails	for cooking 3xGN1/1			

Stands 50 / 40

Chef 50 stand	For 1 unit, plate rack, rails for 10 plates	800x800x1000		
Chef 50 stand 2U	For 2 units, guide rails for 7 plates	790x680x1000		
Chef 40 stand 1U	For 1 unit	775x560x1000		
Chef 40 stand 2U	For 2 units (GN/1)	775x560x660		
Chef 40 stand 3U	For 3 units (GN/1)	775x560x200		

Convection oven Chef 240	Capacity	Dimensions mm	400V 3PE~ 50Hz	440V 3PE~ 60Hz
Chef 240 convection oven	2x GN2/1 or 4xGN1/1	800x800x460	7.6 kW 11A	7.6kW 10A
Chef 240 oven group 2U	2x Chef 240 + stand 2928		15.2kW 22A	15.2kW 20A
Chef 240 oven group 2U+Chef 200	2x Chef 240 + Chef 200 + stand 2908		16.1kW 22A	16.1kW 22A
Chef 240 guide rails	for baking 3xGN 2/1 or 6xGN 1/1			

Roasting oven Chef 220	Capacity	Dimensions mm	400V 3PE~ 50Hz	440V 3PE~ 60Hz	480V 3PE~ 60Hz
Chef 220 roasting oven	1x GN 2/1 or 2xGN 1/1	800x800x460	4.7kW 10A	4.7kW 9A	4.7kW 10A
Chef 220 oven group 2U	2x Chef 220 + stand 2928		9.4kW 20A	9.4kW 18A	9.2kW 20A
Chef 220 oven group 3U	3x Chef 220 + stand 2908		14.1kW 20A	14.1kW 19A	13.9kW 20A
Chef 220 oven group 2U+Chef 200	2x Chef 220 + Chef 200 + stand 2908		10.3kW 20A	10.3kW 19A	10.3kW 21.5A
Chef 220 storing heartstone					

Proving cabinet	Capacity	Dimensions mm	400V 3PE~ 50Hz	440V 3PE~ 60Hz	480V 3PE~ 60Hz
Chef 200 proving cabinet	4x GN2/1 or 8xGN 1/1	800x800x460	0.9kW 1.7A	0.9kW 1.7A	0.9kW 1.7A
Chef 200 guide rails	bakery plates 400x600 or 450x600				

Stands 200 / 220 / 240

Stand Metos 2948	Chef 200, 220, 240 (GN2/1) for 1 unit	790x710x900			
Stand Metos 2928	Chef 200, 220, 240 (GN2/1) for 2 units	790x710x660			
Stand Metos 2908	Chef 200, 220, 240 (GN2/1) for 3 units	790x710x200			
Stand 2U	Chef 200, 220, 240 for two units	790x710x660			guide rails for 10 plates

METOS PIZZA OVENS



Metos pizza oven DM

Metos Domitor pizza ovens are supplied with a heat storing refractory brick plate for baking delicious and crusty pizzas. The oven is insulated with needle rock wool.

Domitor models have an electromechanical adjustment. Upper and lower temperature setting can be adjusted separately between 0-400°C. Temperature of the chamber can be thermostatically controlled with a thermometer.

The oven chamber is fitted with glass protected halogen lighting. All models are supplied with a double glass window door. Easy opening with oven-wide handle. Oven front panel is stainless steel. The oven body and stand is powder coated steel. Domitor DM models have one baking chamber and DB models have two baking chambers.



Metos shovel



Metos oven brush

Domitor	Capacity pizzas	Chamber mm	Dimensions mm	Electric connection	Power
DM 430 M	4 x 30 cm	630x630x150	950x950x400	400V 3~ 10A 50Hz	4.4 kW
DM 630 LM	6 x 30 cm	930x630x150	1250x950x400	400V 3~ 16A 50Hz	7.8 kW
DB 830 M	8 x 30 cm	630x630x150	950x950x730	400V 3~ 32A 50Hz	8.8 kW
DB 1230 LM	12 x 30 cm	930x630x150	1250x950x730	400V 3~ 32A 50Hz	15.6 kW

Accessories		Dimensions mm
Chimney DM	for Domitor ovens	80x65x410
Oven stand SU369	for ovens 430 / 830	950x900x900
Oven stand SU361	for ovens 630 / 1230	1250x900x900
Set of castors AC220R0	for all models	
Shovel 305		305x356x916
Shovel 406		406x457x1016
Oven brush	copper thread blade aluminium	25/150 1220

METOS MICROWAVE OVENS



Metos Mega 1000M

- stainless steel construction, glass door
- 20 programmable memory settings, 4 phases
- 3 power levels: full power, half power and defrost
- inner light in the chamber
- display indicates power level and remaining time
- end-of-cycle signal
- x2 dial for cooking double portions
- cook count display



Metos	Cooking power	Memory settings	Chamber litres	Dimensions mm	Electric connection	Power
Mega 1000M	1000 W 3 power levels	20	25	520x456x312	230V 1PE 16A 60Hz	1.5 kW

METOS MICROWAVE OVENS



Metos MenuMaster DEC/HDC

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. DEC and HDC chamber volume 17 litres. MSO chamber is for 2xGN1/1-100 containers.

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

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

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

Metos	Cooking power	Memory settings	Chamber mm	Dimensions mm	Electric connection	Power
DEC14E	1400W, 11 power levels	100	330x305x175	419x578x343	230V 1~ 16A 50Hz	2.3 kW
DEC18E	1800W, 11 power levels	100	330x305x175	419x578x343	230V 1~ 16A 50Hz	2.9 kW
MSO5211	2100 W, 11 power levels	100	535x330x251	650x597x472	230V 1~ 16A 50Hz	3.3 kW
HDC12A2	1200 W, 11 power levels	100	330x305x175	419x549x343	120V 1~ 16A 60Hz	2.0 kW
HDC182	1800W, 11 power levels	100	330x305x175	419x549x343	230V 1PE 20A 60Hz	3.0 kW

METOS MENUMASTER MICRO-CONVECTION OVEN



Metos MenuMaster micro-convection oven

Metos MenuMaster micro-convection oven offers you the advantages of a microwave oven and a convection oven in one appliance. The 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 door and oven chamber are easy to clean.

- convection oven 2700 W
- microwave cooking 1400 W
- 11 power levels
- 100 programmable memory settings, 4 phases
- teflon coated stainless steel interior

Metos	Chamber mm	Dimensions mm	Electric connection	Power
JET514	330x381x267	489x673x460	230V 1~ 16A 50Hz	3.4 kW
ACE14	330x381x267	489x673x460	240V 1~ 20A 60Hz	3.4 kW

Ranges and bratt pans



METOS MINOR



Metos Minor

Metos Minor 4 is the RP4-range miniature. The external measures are 600 x 600 x 900 mm so it fits perfectly a small kitchen with 600 mm work bench depth. Hinged hotplates of cast iron 220 x 220 mm, 4 x 2 kW. Each hotplate has a 4-steps power regulator and a signal light. Under the hotplates is a removable tray of stainless steel for easy cleaning. Open stand with a shelf.

Metos Minor 4 with small and efficient convection oven. Oven temperature range is 100°C-270°C. Oven chamber has 6 guides for grid shelves size 445x315 mm. Guide rail distance is 60 mm. Delivery includes two grid shelves. Stainless steel construction.



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



Metos Minor 4/LD64

Metos	Cooking plates	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
Minor range	4x 2 kW	600x600x900	8.0 kW 13A	8.0 kW 11.8A
Minor 4/LD64 with oven	4x 2 kW	600x600x900	11.0 kW 16A	10.7 kW 18A
Oven grid shelf		435x325		
Aluminium plate		445x315		



METOS FUTURA RP MODELS

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 RP4/220 and RP6/220 ranges is fitted with a Metos Chef 220 roasting-baking oven. The stand of RP4/240 and RP6/240 ranges is fitted with a Metos Chef 240 convection oven.



Metos Futura RP4/240 range with Chef 240 convection oven in the stand.



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 range attachment

Futura RP	Cooking plates	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
RP2	2 x 3 kW	500x800x900	5.0 kW 11A	6.0 kW 12A	5.0 kW 9A
RP4	4 x 3 kW	800x800x900	9.9 kW 17A	12.0 kW 18A	10.0 kW 13.5A
RP6	6 x 3 kW	1200x800x900	14.9 kW 22A	18.0 kW 24A	15.0 kW 18A
RP 4/220	4 x 3 kW	800x800x900	14.9 kW 23A	16.7 kW 24A	14.7 kW 18.4A
RP 4/240	4 x 3 kW	800x800x900	17.9 kW 28A	19.6 kW 31A	not available
RP 6/220	6 x 3 kW	1200x800x900	20 kW 32A	22.7 kW 33A	19.7 kW 26.5A
RP 6/240	6 x 3 kW	1200x800x900	23 kW 33A	25.6 kW 34A	not available



METOS ARDOX S FLAT-TOP RANGES

Metos 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 cooking tops. 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.



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. The H models are with height adjustment, the working height can be ideally adjusted for every user. Adjustment range is 70 – 90 cm.

Ardox	Cooking zones	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
S2	2 x 3.5 kW	500x800x900	5.3 kW 12A	6.4 kW 13A
S4	4 x 3.5 kW	800x800x900	10.6 kW 18A	12.8 kW 19A
S6	6 x 3.5 kW	1200x800x900	15.8 kW 23A	19.2 kW 25A
S4 H	4 x 3.5 kW	800x800x900	10.7 kW 18A	12.9 kW 20A
S6 H	6 x 3.5 kW	1200x800x900	15.9 kW 24A	19.3 kW 26A



Metos Ardox S2



Metos Ardox S4/240 with Metos Chef 240 convection oven in the stand

The stand of the S4/220 and S6/220 model is fitted with a Metos Chef 220 roasting-baking oven. The stand of the S4/240 and S6/240 model is fitted with a Metos Chef 240 convection oven.

Ardox	Cooking zones	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
S4/220	4 x 3.5 kW	800x800x900	15.2 kW 23A	17.5 kW 24.1A
S4/240	4 x 3.5 kW	800x800x900	18.2 kW 29A	20.4 kW 29A
S6/220	6 x 3.5 kW	1200x800x900	20.5 kW 33A	23.9 kW 34.3A
S6/240	6 x 3.5 kW	1200x800x900	23.4 kW 34A	26.8 kW 35.2A

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 underneath. S4 B: a big drawer underneath. S6 D: a three-door cabinet underneath. S6 DB: a big drawer and a single door cabinet underneath.

Ardox	Cooking zones	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz
S4 D	4 x 3.5 kW	800x800x900	10.6 kW 18A	12.8 kW 19A
S4 B	4 x 3.5 kW	800x800x900	10.6 kW 18A	12.8 kW 19A
S6 D	6 x 3.5 kW	1200x800x900	15.8 kW 23A	19.2 kW 25A
S6 DB	6 x 3.5 kW	1200x800x900	15.8 kW 23A	19.2 kW 25A



Metos Ardox S4 B with a drawer

METOS ARDOX INDUCTION RANGES

Metos Ardox IE 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.

All the Ardox IE have the depth of 800 mm and height of 900 mm. The widths are 500 mm (2 zones), 800 mm (4 zones) and 1200 mm (6 zones). The 2 and 4 zone models have one glass plate, whereas the 6 zone model has two separate glass plates. All have a groove round the glass plate to collect any spillage or cleaning water.

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.

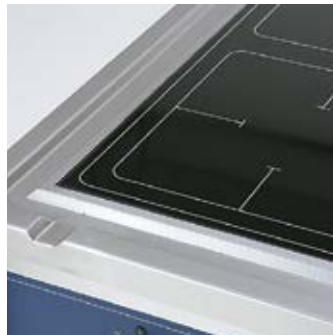


Metos Ardox IE 4

Ardox	Dimensions mm	400V3-PE 50Hz	440V3-PE 60Hz
Ardox IE 2	500 x 800 x 900	7kW 11.6A	7kW 16A
Ardox IE 4	800 x 800 x 900	14kW 29A	14kW 32A
Ardox IE 6	1200 x 800 x 900	21kW 35A	21kW 32A



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



Induction range surface is glass ceramics and cooking zones are square



Metos Ardox IE 2



METOS PRINCE BRATT PANS

Metos Prince bratt pans are permanently fixed to the floor. All Metos Prince models are fitted with electrical tilting. The pan is heated in few minutes (+200°C). The temperature is uniform throughout the whole pan area. Thermostat controlled temperature 50-250°C.

The Metos Prince bratt pan with strong 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 balanced lid is formed so that the condensation water returns into the pan.

The pan is easy to clean, since all surfaces throughout are stainless steel. The pan area is 10 mm thick stainless steel which stores heat extremely well. The corners are rounded.

The frying area in the Metos Prince 60 is 540x530 mm and 790x530 mm in Prince 85.

The pans can be supplied with food water filling by a push button and ergonomic height adjustment 800 - 950 mm.

Maintenance from the front. The installation frame is same size as in previous Prince model so old Prince pans can easlily be replaced with this one. The Prince can be attached to wall also.



Metos Prince 60

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

Prince	Dimensions mm	Pan depth mm	Volume l	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
Prince 60L	600x818x960	90	26	7.5kW 10.9A	6.9kW 9.0A	9.0kW 10.7A
Prince 60D	600x818x960	130	37	7.5kW 10.9A	6.9kW 9.0A	9.0kW 10.7A
Prince 85L	850x818x960	90	38	10.5kW 15.2A	9.6kW 12.6A	12.5kW 15.0A
Prince 85D	850x818x960	180	75	10.5kW 15.2A	9.6kW 12.6A	12.5kW 15.0A

Options

- Height adjustment
- Water filling



Light balanced lid stays in upright position



Rounded corners facilitate cleaning



METOS FUTURA BRATT PANS

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

The Metos Futura bratt pan ensures high frying efficiency, uniform heat distribution and fast heat recovery. Temperature adjustment range is 0...250°C. The Metos Futura is quicker and more efficient than conventional bratt pans, especially when frying cold products.

The Metos Futura pans have a strong electrical tilting as standard. The pans are available also with manual tilting and ergonomic height adjustment 800 – 950 mm. The Metos Futura pans can be supplied with food water filling by a push button.

The Metos Futura 85 or 110 pans can be either 90 or 180 mm deep which makes them very suitable also for simmering and cooking of products. The Metos Futura 110 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.

All surfaces of the Metos Futura bratt pan are made of stainless steel throughout. The frying surface is 10 mm thick stainless steel which stores heat extremely well. Uniform surfaces and compact construction and rounded corners on the frying surface make cleaning easy.



Metos Futura 85



Optional hand wheel tilting



Metos Futura 110 with height adjustment and water filling



Water filling through the lid



Optional water tap



METOS FUTURA 60

An efficient bratt pan for small spaces. The frying area of the Metos Futura 60 bratt pan is 540x530x90 mm. One stepless temperature control for the whole frying surface. The pan has electrical tilting, manual tilting available as option. The pan volume is 25 litres.

Futura	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
Futura 60L	600x806x940	7.5 kW 10.9A	6.9 kW 9.0A	8.9kW 10.7A

Options

- Height adjustment
- Water filling
- Manual tilting



Metos Futura 60

METOS FUTURA 85

The frying area of the Metos Futura 85 bratt pan is 790x530 mm. Stepless temperature control. The pan has electrical tilting, manual tilting available as option. The pan depth of L models is 90 mm and volume 37 litres, D models pan depth is 180 mm and volume 75 litres.

Futura	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
Futura 85L	850x806x940	10.5 kW 15.2A	9.6 kW 12.6A	12.5kW 15.0A
Futura 85D	850x806x940	10.5 kW 15.2A	9.6 kW 12.6A	12.5kW 15.0A

Options

- Height adjustment
- Water filling
- Manual tilting



Metos Futura 85

METOS FUTURA 110



Metos Futura 110

The frying area of the Metos Futura 110 bratt pan is 1040x530 mm. The frying surface has been divided into two frying zones that can be controlled separately. Stepless temperature control. The pan has electrical tilting, manual tilting available as option.

The pan depth of L models is 90 mm and volume 50 litres, D models pan depth is 180 mm and volume 100 litres.

Futura	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
Futura 110L	1100x806x940	15.0 kW 21.7A	13.7 kW 18.0A	18.7kW 22.4A
Futura 110D	1100x806x940	15.0 kW 21.7A	13.7 kW 18.0A	18.7kW 22.4A

Options

- Height adjustment
- Water filling
- Manual tilting

Restaurant equipment



METOS FREE STANDING FRYERS

Metos EVO fryers are designed to be used in professional kitchens for the continuous deep frying of frozen products. Thanks to the exact temperature control and efficient heating elements, oil is returned to its starting temperature by the end of the cooking cycle. All models are in compliance with the latest SOLAS rules.

- Seamless tank with a cool zone, made of deep drawn stainless steel
- Hygienic and durable stainless steel frame, aisi 18/10
- Hinged s/s heating elements
- Accurate temperature recognition of $\pm 2^{\circ}\text{C}$
- Temperature range 130-190°C in 5°C increments
- All models with a standard oil-saving fat melting function
- Adjustable standby temperature
- Ball type drain valve with security lock
- Oil filter screen and oil tray in the base unit make cleaning easy
- Vertically adjustable marine legs
- Protection class IPX5

Fryer	Dimensions mm	Basin	Chips/h	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
EVO-200	200x600x850(900)	7-8 l	19-23 kg	7.2kW 16A	7.2kW 10A	8.5kW 16A
EVO-250	250x600x850(900)	9-10 l	20-26 kg	7.2kW 16A	7.2kW 10A	8.5kW 16A
EVO-2200	400x600x850(900)	2x 7-8 l	38-46 kg	14.4kW 25A	14.4kW 20A	17.0kW 25A
EVO-400	400x600x850(900)	15-18 l	38-46 kg	14.4kW 25A	14.4kW 20A	17.0kW 25A
EVO-600	600x600x850(900)	25-28 l	57-68 kg	21.6kW 32A	21.6kW 32A	25.7kW 32A

Factory options:

- Oil pump
- Basket lift

Ordered together with the fryer.

Frying baskets	Dimensions mm
EVO200, 400, 2200	160x270x135
EVO250	205x270x135



Metos EVO-250



Metos EVO-2200



METOS WINSTON HOLDING CABINETS



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

Winston CVAP®

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

METOS WINSTON HOLDING CABINETS

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

Metos	Capacity	Dimensions mm	230V1~ 50/60Hz	120V1~ 60Hz
HA4003	5xGN 1/1-65	505x688x859	1.98 kW 10A	1.41 kW 12A
HA4022	14xGN 2/1-65	701x876x1910	2.1 kW 10A	2.1 kW 20A

Pass-through and window models for HA4022 available as option.



Holding cabinet HA4003



METOS TOASTERS

Metos Tempo 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. Timer 0-4 minutes.

Metos	Dimensions mm	Electric connection
Tempo 4	370x210x220	240V1~ 2.24kW 50/60Hz
Tempo 6	460x225x220	240V1~ 3.24kW 50/60Hz



Metos Tempo 6

Metos conveyor toasters have a preset temperature setting, toasting colour is determined by setting the conveyor speed. Full insulation and an interior fan provide cool surface temperatures. The front or rear discharge for most convenient use. Economic Metos TM models have independent controls for one- or two-sided toasting and power save mode. Efficient Metos TQ models have electronic controls for top and bottom heat. ColorGuard sensing system assures toast uniformity. Power save mode saves energy. Accessory protect for control buttons prevents adjustments in self service.

Metos	Capacity pcs/min	Product max. thickness	Dimensions mm	Electric connection
TM-10H	6	64 mm	368x416x387	220V1~ 1.9kW 10A 50/60Hz
TQ-800	12	51 mm	368x451x378	220V1~ 3.3kW 10A 50/60Hz



Metos TM-10H



Metos TQ-800

METOS BUNTOASTER AND BUNWARMER

Metos Buntoaster TL5410 caramelizes the bun surface crispy thus closing the pores of the surface. In the middle there is teflon coated heating element, its 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 50/60Hz
VSK10R	250x520x300	230V1~0.35 kW 6A 50/60Hz



Metos buntoaster TL5410



Metos bunwarmer VSK10R

METOS SALAMANDER

Metos salamander gratinates, holds and heats. OS200 model has stepless height adjustment and two heating zones. Dimensioned for GN1/1 containers.

Metos	Dimensions mm	400V3~ 50Hz	440V3~ 60Hz
OS200	600x580x580	3.2 kW 16A	3.2 kW 16A
Wall bracket S8			



Metos OS 200

METOS FRY STATION

Metos Fry Station safely holds fried foods at optimum serving temperatures. Preset heating maintains safe serving temperatures longer without continuing to cook the food.

Metos	Dimensions mm	230V1~ 50/60Hz	120V1~ 60Hz
GRFHS-21	543x702x552	1.2 kW 10A	1.2 kW 10A



Metos GRFHS-21

METOS CONTACT GRILLS

Metos contact grills are for use in kiosks and cafés for making panini, sandwich, toast etc. Upper and lower plate are ribbed in TL5602 and K1R. For K1L and Novi HG-813C 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.

Panini grills	Grilling area mm	Dimensions mm	Electric connection	Power
TL5602	teflon 350x150	400x210x175	230V1~ 7A 50/60Hz	1.6 kW
K1R	cast iron 340x230	420x360x240	230V1~ 10A 50/60Hz	2.2 kW
K1L	cast iron 340x230	420x360x240	230V1~ 10A 50/60Hz	2.2 kW
Novi HG-813C	cast iron 470x230	570x370x200	230V1~ 20A 50/60Hz	3.6 kW



Metos TL5602 contact grill



Metos K1R contact grill



Metos Novi HG-813C contact grill

METOS SAUSAGE STEAMER

Metos 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~ 1.0 kW 10A 50/60 Hz



Drop-in CL-A1 D sausage steamer

METOS HOT DOG STEAMER

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

Metos	Dimensions mm	Electric connection
Dogger HD-WS	240x300x385	230V1~ 0.35 kW 6A 50/60 Hz
Dogger HD-TW	467x300x385	230V1~ 0.6 kW 6A 50/60 Hz



Metos Dogger HD-TW

METOS HOT DOG GRILL

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	Electric connection
HD2 grill	150x35 g sausage	500x480x190	230V1~ 1.1 kW 10A 50/60 Hz
SG2C guard		500x480x190	
WD2 drawer	72 buns	500x530x250	230V1~ 1.0 kW 10A 50/60 Hz
HD4 grill	320x35 g sausage	810x480x190	230V1~ 2.1 kW 10A 50/60 Hz
SG4C guard		810x480x190	
WD4 drawer	100 buns	810x530x250	230V1~ 1.4 kW 10A 50/60 Hz



Metos HD2+SG2C+WD2
-hot dog grill

COOKING PLATE

Cooking plates are ideal in pantries and small units. The exterior is white enamelled 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 1091	250x250x80/145 mm	185 mm	220V 1~ 1.5 kW 50/60 Hz



Cooking plate

Bar equipment



METOS MAXIGLASS NOVERTA BAR COOLING CABINETS



Metos Maxiglass Noverta coolers with glass doors are specially designed to present bottled drinks in an aesthetically pleasing manner, reach the perfect temperature, and maintain it. Thanks to the Maxiglass cooler, the beverage inside the bottle is always served at the correct temperature, and the taste and quality is guaranteed.

Maximum presentation and minimum power consumption with the Maxiglass Noverta. A modern and sleek design combined with improved technologies and components. Maxiglass Noverta cools beverages in an energy-efficient manner.

Fitted with an energy-efficient LED light with even, clear light distribution in order to display the contents of the cooler as effectively as possible. Thanks to a separate switch, it is possible to turn off the light without affecting the main function of the cooler.

Efficient and energy saving fans to ensure that cold air is effectively and quickly distributed throughout the cooler.

Display: Variable temperature calibration visible on display. Save even more energy by slightly increasing the temperature at closing time.

Handles: The anthracite-coloured models with a hinged door are fitted with a stylish and robust integral handle which is installed across the entire length of the cooler (from top to bottom).



Maxiglass	Capacity bottles	Volume L	Dimensions WxDxH mm	Electric connection	
Glass door cabinet MG/150RG	144	150	602x506x900/910	0.25kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/150LG	144	150	602x506x900/910	0.25kW 230V1~ 6A	50/60Hz
Glass door cabinet, sliding doors MG/150SD	144	150	602x526x900/910	0.25kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/250G	218	250	900x506x900/910	0.278kW 230V1~ 6A	50/60Hz
Glass door cabinet, sliding doors MG/250SD	218	250	900x526x900/910	0.278kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/275G	295	275	1200x506x900/910	0.437kW 230V1~ 6A	50/60Hz
Glass door cabinet, sliding doors MG/275SD	295	275	1200x526x900/910	0.437kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/315G	333	315	1350x506x900/910	0.437kW 230V1~ 6A	50/60Hz
Glass door cabinet, sliding doors MG/315SD	333	315	1350x526x900/910	0.437kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/150RGCS	144	150	602x506x900/910	0.25kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/150LGCS	144	150	602x506x900/910	0.25kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/250GCS	218	250	900x506x900/910	0.278kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/275GCS	295	275	1200x506x900/910	0.437kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/315GCS	333	315	1350x506x900/910	0.437kW 230V1~ 6A	50/60Hz
Undercounter models					
Glass door cabinet LG1/150RG	144	150	602x514x850	0.173kW 230V1~ 6A	50/60Hz
Glass door cabinet LG1/150LG	144	150	602x514x850	0.173kW 230V1~ 6A	50/60Hz
Glass door cabinet LG1/150RGCS	144	150	602x514x850	0.173kW 230V1~ 6A	50/60Hz
Glass door cabinet LG1/150LGCS	144	150	602x514x850	0.173kW 230V1~ 6A	50/60Hz
Glass door cabinet LG1/250G	218	250	900x514x850	0.181kW 230V1~ 6A	50/60Hz
Glass door cabinet LG1/250GCS	218	250	900x514x850	0.181kW 230V1~ 6A	50/60Hz
Glass door cabinet, sliding doors LG1/250SD	218	250	900x524x850	0.181kW 230V1~ 6A	50/60Hz
Glass door cabinet LG1/315G	333	315	1350x514x850	0.316kW 230V1~ 6A	50/60Hz
Glass door cabinet LG1/315GCS	333	315	1350x514x850	0.316kW 230V1~ 6A	50/60Hz
Glass door cabinet, sliding doors LG1/315SD	333	315	1350x524x850	0.316kW 230V1~ 6A	50/60Hz

Metos Maxiglass is a drink bar range of highly efficient bottle cooling cabinets with glass doors, available in anthracite skin plate exterior or with stainless steel front (CS) swing or sliding doors (SD)

Insulation: polystyrene 30 mm. Standard features: digital electronic thermostat, door locks, internal illumination, automatic defrost, exchangeable magnetic gaskets. Silver colored skin plate finished interior. Temperature range: +3°C...+12°C in 25°C RH 60%

Maxiglass	Capacity bottles	Volume L	Dimensions WxDxH mm	Electric connection	
Glass door cabinet MG/300RG	310	300	602x540x1800	0.365kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/300LG	310	300	602x540x1800	0.365kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/500G	490	500	920x540x1800	0.4kW 230V1~ 6A	50/60Hz
Glass door cabinet, sliding doors MG/500SD	490	500	920x567x1800	0.4kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/300RGCS	310	300	602x540x1800	0.365kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/300LGCS	310	300	602x540x1800	0.365kW 230V1~ 6A	50/60Hz
Glass door cabinet MG/500GCS	490	500	920x540x1800	0.4kW 230V1~ 6A	50/60Hz



METOS BLENDERS



Metos HB blenders have a unique container design ensuring smooth results every time. Four stainless steel cutting and mixing blades quickly cut through ice and other ingredients. Two speeds and pulse option offer versatility and precision blending for a wide variety of food and drink mixtures. Powerful motor built with a durable rubber or all-metal drive coupling to satisfy the demands of the busiest bars. Break-resistant polycarbonate container with easy-to read measurement marks stacks up for storage.

- Rio HBB250: 2 speeds, pulse, rubber coupling
- Tango HBH450 : 2 speeds, pulse, timer, metal coupling
- Tempest HBH650: 2 speeds, pulse, timer, bowl sensor, metal coupling

Blender	Bowl capacity	Speed 50 cl	Motor power	Dimensions mm	120V1~ 60Hz	230V1~ 50/60Hz
Rio HBB250	1.3 L	20 sek	½ Hp	165x203x406	0.375kW 6A	0.375kW 6A
Tango HBH450	1.4 L	15 sek	1 Hp	165x229x432	0.75kW 6A	0.75kW 6A
Tempest HBH650	1.9 L	10 sek	3 Hp	178x203x457	2.25kW 16A	2.25kW 16A

Extra bowl	Bowl capacity
Rio 6126-250	1.3 L polycarbonate
Tango 6126-450	1.4 L polycarbonate
Tempest 6126-600	1.35 L polycarbonate
Tempest 6126-650	1.9 L polycarbonate



METOS SHAKER

Metos HB Shaker is essential for bars and ice cream parlors. Great for everything from mixing ice cream shakes to bar drinks and blending eggs, pancake, and waffle batter. More powerful motor mixes a lot faster than ever. Each motor is individually balanced to minimize vibration. Built to last with sealed, permanently lubricated ball bearings. Metos HB unit comes with base, one motor, spindle, solid agitator and a stainless steel cup. 3 speed rocker switch.

- Single Spindle
- Stainless Steel Agitator
- 3 Speeds
- Includes cup

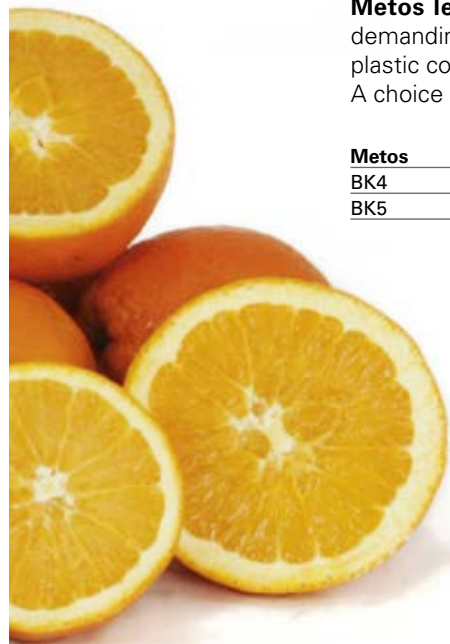


Shaker	Motor power	Dimensions mm	120V1~ 60Hz	230V1~ 50/60Hz
HMD200-CE	1/3 Hp	165x172x521	0.3kW 6A	0.3kW 6A
Extra bowl 110E		1.0L stainless steel		

METOS LEMON JUICERS

Metos lemon juicer is elegant, effective and designed for heavy use in demanding hands. Construction anodized aluminium. BK4 has transparent plastic cover on top. Big rubber legs keep the juicer firmly on the table top. A choice of BK4 motor-operated juicer and BK5 automatic juicer.

Metos	Dimensions mm	Electric connection
BK4	200x225x340	230V1~ 0.25 kW 6A
BK5	180x270x360	230V1~ 0.3 kW 6A



Metos BK4 lemon juicer



Metos BK5 lemon juicer



Metos Sanamat Inox

METOS JUICE EXTRACTOR

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
- 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	120V1~ 60Hz	230V1~ 50Hz
Sanamat Inox	200x365x480	1.1kW 5A	1.1kW 3A

METOS JUICE DISPENSER

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.

Metos	Dimensions mm	120V1~ 60Hz	230V1~ 50/60Hz
VL112, 1 bowl	190x460x670	0.23 kW 10A	0.23 kW 10A
VL223, 2 bowls	320x460x670	0.38 kW 10A	0.38 kW 10A
VL334, 3 bowls	480x460x670	0.38 kW 10A	0.38 kW 10A



Metos VL112 juice dispenser

METOS ICE CUBE MAKERS



Fresh Maker



CB184A table model



DSS 42 table model with ice cube dispenser



Floor models CB316A, 425A



Floor models CB640, CB674, CB955, CB1265, CB1565, GB902, GB1555

Metos ice cube, flake and crush machines are reliable and elegant ice makers for heavy, continuous use. The extensive range covers all models and sizes needed in restaurants, shops and hotel kitchens. Exterior finish of durable, easy-to-clean stainless steel 18/8 throughout. Refrigerant environmental friendly 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.



Marine feet stainless steel



Ice cube size 13 g



Correctly shaped cubes



Stainless steel nozzles



Convenient dispenser

CHILLED WATER AND ICE CUBE DISPENSER

Metos	Ice production*	Bin	Water	Dimensions mm	CW	Electric connection
Fresh Maker	21 kg/24 h	16 kg	1.2L /min	540x430x435	3/4"	230V1~0.32 kW 10A 50/60Hz

ICE CUBE MAKERS, TABLE MODELS

Metos	Ice production*	Bin	Dimensions mm	CW	Electric connection
CB 184A	21 kg/24 h	4 kg	355x404x595	3/4"	230V1~0.32 kW 10A 50/60Hz
CB 249A	28 kg/24 h	9 kg	390x460x695	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	42 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	46 kg/24 h	25 kg	500x580x870	3/4"	230V1~0.45 kW 10A 50/60Hz
CB 640A	67 kg/24 h	40 kg	738x600x1030	3/4"	230V1~0.65 kW 10A 50/60Hz
CB 674A	67 kg/vrk	40 kg	738x600x870	3/4"	230V1~0.65 kW 10A 50/60Hz
CB 955A	95 kg/24 h	55 kg	738x600x1130	3/4"	230V1~0.85 kW 10A 50/60Hz
CB 1265A	130 kg/24 h	65 kg	840x740x1185	3/4"	230V1~1.05 kW 16A 50/60Hz
CB 1565A	155 kg/24 h	65 kg	840x740x1185	3/4"	230V1~1.4 kW 16A 50/60Hz
VB 250A**	105 kg/24 h	35 kg	738x600x1090	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"	230V1~0.55 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	540x544x747	3/4"	230V1~1.4 kW 10A 50/60Hz
VM500	200 kg/24 h	770x550x805	3/4"	230V1~1.6 kW 20A 50/60Hz
VM900	400 kg/24 h	770x550x805	3/4"	230V1~3.0 kW 32A 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
G160A	160 kg/24 h	560x569x600	3/4"	230V1~0.65 kW 10A 50/60Hz
G280A	280 kg/24 h	560x569x695	3/4"	230V1~1.05 kW 10A 50/60Hz
G510A	510 kg/24 h	560x569x695	3/4"	230V1~1.7 kW 16A 50/60Hz
G1000A	1000 kg/24 h	934x684x700	3/4"	400/440V3~3.7 kW 16A 50/60Hz



Crushed ice makers G280A, G510A 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 16A 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
B110-G160/280/510	110 kg	G160/280/510	560x815x1000/1150
B200-C80	200 kg	C80	870x790x1000/1150
B200-C150	200 kg	C150	870x790x1000/1150
B200-VM350	200 kg	VM350	870x790x1000/1150
B200-VM500/900	200 kg	VM500/900	870x790x1000/1150
B200-G160/280/510	200 kg	G160/280/510	870x790x1000/1150
B350-C150	350 kg	C150	1250x790x1000/1150
B350-C300	350 kg	C300	1250x790x1000/1150
B350-VM500/900	350 kg	VM500/900	1250x790x1000/1150
B350-G280/510	350 kg	G280/510	1250x790x1000/1150
B350-M350/600	350 kg	M350	1250x790x1000/1150
B350-M800	350 kg	M800	1250x790x1000/1150
B550VDS-G1000	550 kg	G1000	1110x1060x1670/1875



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 G160/280/510	108 kg, bin 17 kg	G160/280/510	795x970x1285
Double Roller Bin C150	2x108 kg, bin 50 kg	C150	1560x1060x1484
Double Roller Bin C300	2x108 kg, bin 50 kg	C300	1560x1060x1484
Double Roller Bin VM500/900	2x108 kg, bin 50 kg	VM500/900	1560x1060x1484
Double Roller Bin G280/510	2x108 kg, bin 50 kg	G280/510	1560x1060x1484
Double Roller Bin G1000	2x108 kg, bin 50 kg	G1000	1560x1060x1484
Double Roller Bin M350	2x108 kg, bin 50 kg	M350	1560x1060x1484
Double Roller Bin M800	2x108 kg, bin 50 kg	M800	1560x1060x1484

*= 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



CAFINA XT6

- Fully automatic machine for coffee specialities
- New, innovative design
- 8,4" Touch display
- Cip - clean in place
- Height adjustable dispenser
- Professional stainless steel brewing group
- Micro-fine sieve for full flavour
- Innovative milk system with cold milk foam
- Variable pressure system
- Tool steel grinding disks
- Automatic coffee quality system
- Separate steam tap and hot water tap
- Cup warmer capacity 80-120 cups



Cafina XT6 is a fully automatic machine for coffee specialities, for service and self service. Pictured also cup warmer and milk cooler.

Cafina XT6 is a fully automatic coffee specialties machine for self-service and table service operations. All portions, 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 180 mm. Delivery includes one or two coffee bean grinders with bean hopper and one inlet for e.g. ground original coffee. The large milk cooler of 5 liters is adjoining a cup warmer. The milk and coffee nozzles need not to be detached during the daily automatic cleaning cycle.

The hourly capacity is 150 cups of latte, 170 cups of espresso, 130 cups of cappuccino, 80 cups of chocolate or 25 liters of hot water.



Waiter service	Dimension mm	Electric connection	Power	CW / Drain
Cafina XT6 1C-1G	300x580x710	230V1~16A 50/60Hz	2.8kW	15 mm 10 l / 25 mm
Cafina XT6 1C-2G	300x580x710	230V1~16A 50/60Hz	2.8kW	15 mm 10 l / 25 mm
Self service	Dimension mm	Electric connection	Power	CW / Drain
Cafina XT6 1W-1G	300x580x710	230V1~16A 50/60Hz	2.8kW	15 mm 10 l / 25 mm
Cafina XT6 1W-2G	300x580x710	230V1~16A 50/60Hz	2.8kW	15 mm 10 l / 25 mm
Options and accessories	Dimension mm	Electric connection	Power	
Milk cooler XT6 MC18	180x580x580	230V1~6A 50/60Hz	0.15kW	5 litres
Cup warmer XT6 CW	300x580x580	230V1~6A 50/60Hz	0.3kW	80-120 cups
Water filter	Filter unit and cartridge			



Metos OptiBean represents the ultimate in coffee enjoyment. The coffee beans are ground while you wait. The espresso system makes coffee of any desired strength. A wide range of coffee specialities is served at the click of a button: espresso, cappuccino, caffè latte, latte macchiato....

The OptiBean is made from high quality materials. The design is stylish, contemporary and robust. Modern, stainless steel with subtle details, such as the OptiLight (LED) illumination, which can be set up entirely according to your wishes.

Stainless steel is not only indestructible, it is also fully recyclable. All OptiBean components are made from high quality materials and have a long service life. The energy consumption is also taken into account.

In short

- Espresso brewing system
- Grinder with ceramic burrs
- Bean hopper 1,5 kg
- Powder hopper 2 kg, Optibeans 2
- Powder hopper 2x850g, Optibeans 3
- Energy saving function
- Dosing time (120 ml): 25 - 30 sec.
- Separate outlet for hot water
- Adjustable cup tray: 60 - 115 mm
- Max. drain height: 167 mm
- Simple to operate
- Adjustable coffee strength (also for milk and sugar)
- STOP button
- OptiLight
- Automatic cleaning
- Consumption registration

Drink variations

- Cafe Crème (cup/mug)
- Coffee with milk
- Espresso
- Cappuccino
- Latte Machiato
- Hot water

Optibeans	Dimensions mm	Electric connection	Power	CW / Drain
Optibeans 2	402x564x790	230V1~ 16A 50/60Hz	2.275kW	15 mm / 25 mm
Optibeans 3	402x564x790	230V1~ 16A 50/60Hz	2.275kW	15 mm / 25 mm
Special clean tabs	150 pcs in a package (box contains 4 packages)			
Water filter	Filter unit and cartridge NH3/HF25MS			

Metos OptiFresh takes filter coffee to a new level. OptiFresh Bean grinds the beans while waiting, just for your coffee. OptiFresh uses pre-ground filter coffee powder. The perfect coffee experience is only a button click away.

OptiFresh is made from high quality materials, and its design is modern and robust. Stylish, stainless steel frame with modern touches, such as the fully customised OptiLight (LED) lighting.

All OptiFresh parts are made of high quality materials with a long service life. Minimised energy consumption. All stainless steel parts are recyclable.



Drinks selection

(depends on the number of containers)

- Coffee
- Latte
- Hot chocolate
- Hot water

- Filter coffee from powder or beans
- Coffee grinder with ceramic blades (Bean)
- Coffee bean container 2,2 kg (Bean)
- Filtering time (120 ml): 25-30 sec.
- Separate tap for hot water
- Adjustable cup rack: 60-115 mm
- Maximum cup height 167 mm
- Adjustable brew strength
- STOP button
- OptiLight
- Automatic cleaning
- Consumption registration

Optifresh	Containers	Dimensions mm	Electric connection	Power	CW
Optifresh 2 NG	1+1	409x575x773	230V1~ 16A 50/60Hz	2.275kW	19 mm
Optifresh 3 NG	1+2	409x575x773	230V1~ 16A 50/60Hz	2.275kW	19 mm
Optifresh 4 NG	1+3	409x575x773	230V1~ 16A 50/60Hz	2.275kW	19 mm
Optifresh Bean 2 NG	1+1	409x575x865	230V1~ 16A 50/60Hz	2.275kW	19 mm
Optifresh Bean 3 NG	1+2	409x575x865	230V1~ 16A 50/60Hz	2.275kW	19 mm
Optifresh Bean 4 NG	1+3	409x575x865	230V1~ 16A 50/60Hz	2.275kW	19 mm

METOS MARKUS ESPRESSO MACHINES

Metos Markus espresso machines have a classic stylish design. A high Latte glass 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 gruppo 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	Electric connection	Power	CW / Drain
Mini Control DT1	6	455x580x525	230V1~ 16A 50/60Hz	1.45kW	3/4"/12
Mini Control DT1/grinder	4	455x580x690	230V1~ 16A 50/60Hz	2.25kW	3/4"/12
Mini Control DT2	6	455x580x525	230V1~ 16A 50/60Hz	2.85kW	3/4"/12

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



Stand with drawer DT1



Lid Hot Cup



Markus Mini Control DT1/grinder



Markus Mini Control DT2

METOS GRINDERS

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 grams. The bean hoppers are of transparent smoked plastic, grinder body of powder coated steel.

Espresso grinder	Bean hopper	Dimensions mm	Electric connection	Power
Metos Expobar	2 kg	210x380x600	230V1~ 6A 50/60Hz	0.37kW
Metos Tranquillo	0.5 kg	140x280x380	230V1~ 6A 50/60Hz	0.29kW
Stand with drawer		290x515x105		



Espresso grinder
Metos Tranquillo

Espresso grinder
Metos Expobar

METOS COFFEE MACHINES



With **Metos Millennium coffee brewer** 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, stainless steel jug, 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 **Metos 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 stainless steel jugs, a filter funnel and a coffee measuring cup.

Metos	Capacity l/h	Dimensions mm	CW	Electric connection	Power
M 100 marine	18	205x380x465	-	230V 1~ 10A 50/60Hz	2.25kW
M 100 marine	18	205x380x465	-	120V 12A 60Hz	2.25kW
M 200 marine	18	205x380x465	3/4"	230V 1~ 10A 50/60Hz	2.25kW
M 200 marine	18	205x380x465	3/4"	120V 12A 60Hz	2.25kW



Metos M100 marine



Metos M102

METOS M102 AND M202

The semiautomatic **Metos 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 cup.

Metos	Capacity l/h	Dimensions mm	CW	Electric connection	Power
M 102	28	420x380x465	-	230V 1~ 16A 50/60Hz	3.50kW
M 202	28	420x380x465	3/4"	230V 1~ 16A 50/60Hz	3.50kW

METOS MT100V AND MT200V

Metos MT100V and MT200V coffee brewers filter into a thermos container. The semiautomatic MT100V brewer has a water intake door at the front to ease operation and the automatic MT200V model is designed for a fixed connection to the tap water supply. The brewers have one filtering unit. The filtering capacity is 18 litres (144 coffee cups) an hour, a thermos (2.2 l) is filled in 7.5 minutes. The filtering volume of the automatic MT200V can be programmed to suit the desired number of cups. The delivery includes a filter funnel and a coffee measuring cup. Adjustable height for higher thermos jugs. The delivery doesn't include a thermos.

Metos	Capacity l/h	Dimensions mm	CW	Electric connection	Power
MT 100V	18	205x380x545/655		230V 1~ 10A 50/60Hz	2.10kW
MT 200V	18	205x380x545/655	3/4"	230V 1~ 10A 50/60Hz	2.10kW



Metos MT100/200V
(a thermos is accessory)

METOS M200W

Metos M200W model has a 2 l hot water tank. 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 brewer has 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 stainless steel jugs, a filter funnel, a coffee measuring cup and an MW drip grate.

Metos	Capacity l/h	Dimensions mm	CW	Electric connection	Power
M 200 W marine	14/16	420x380x465	3/4"	230V 1~ 16A 50/60Hz	3.35kW
M 200 W	14/16	420x380x465	3/4"	120V 1~ 24A 60Hz	3.35kW



Metos M200W marine

METOS M202W

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 cup, and an MW drip grate.

Metos	Capacity l/h	Dimensions mm	CW	Electric connection	Power
M 202 W	36/21	620x380x465	3/4"	400V/440V3~ 16A 50/60Hz	6.60kW

METOS MT200W AND MT202W

Metos MT200W and MT202W models have a 2-litre hot water tank. 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 MT200W has one filtering unit and a 2 l hot water tank. The 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 cup, 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 cup, and an MTW drip grate.

Metos	Capacity l/h	Dimensions mm	CW	Electric connection	Power
MT200W marine	14/16	420x380x650	3/4"	230V 1~ 16A 50/60Hz	3.20kW
MT202W	36/21	620x380x650	3/4"	400V/440V3~ 16A 50/60Hz	6.30kW
MT 200 Wp	14/16	420x380x595	3/4"	230V 1~ 16A 50/60Hz	3.20kW



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	Electric connection	Power
M21 marine	205x200x75	230V 1~ 6A 50/60Hz	0.07kW
M22 marine	205x380x75	230V 1~ 6A 50/60Hz	0.14kW



Metos M22 marine

METOS COMBI BULK BREWING COFFEE MACHINES

Metos ComBi Line coffee machine range 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 litre 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 litres 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	Hot water l/h	Dimension mm	CW	Electric connection	Power
CB 2x5	5+5 litres	30	240	-	770x465x695	3/4"	230V 1~ 16 A 50/60Hz	3.2kW
CB 2x10	10+10 litres	60	480	-	907x465x785	3/4"	400V/440V3~ 10 A 50/60Hz	6.2kW
CB 2x20	20+20 litres	90	720	-	1015x500x890	3/4"	400V/440V3~ 16 A 50/60Hz	9.2kW

Counter models with two containers and hot water tap

Product	Containers	Capacity l/h	Capacity cups/h	Hot water l/h	Dimension mm	CW	Electric connection	Power
CB 2x5W	5+5 litres	30	240	22	770x465x695	3/4"	400V/440V3~ 10 A 50/60Hz	5.4kW
CB 2x10W	10+10 litres	60	480	22	907x465x785	3/4"	400V/440V3~ 16 A 50/60Hz	8.4kW
CB 2x20W	20+20 litres	90	720	22	1015x500x890	3/4"	400V/440V3~ 16 A 50/60Hz	11.4kW

Electrically heated containers

	Containers	Dimension	El. connection	Power
CN5e	5 litres	237x406	230V 1~6 A	0.035kW
CN10e	10 litres	307x427	230V 1~6 A	0.070kW
CN20e	20 litres	355x515	230V 1~6 A	0.070kW

Insulated containers

	Containers	Dimension
CN5i	5 litres	237x406
CN10i	10 litres	307x427
CN20i	20 litres	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



Glass jug 1.8 L



Plastic/stainless steel jug 1.8 L



Stainless steel jug 1.8 L



Filter holder



Micro filter



Thermos s/s 2 L



Thermos s/s 2.1 L



Thermos 2.4 l with tap includes a spare gauge glass and cleaning brush

Accessories

Glass jug 1.8 L
 Plastic/stainless jug 1.8 L
 Stainless steel jug 1.8 l
 Coffee filter, series M
 Coffee filter, series A
 Coffee filter, series E
 Filter paper 1000 pieces
 Micro filter M
 Thermos jug s/s 2 L
 Thermos s/s 2.1 L
 Thermos with tap 2.4 L
 Coffee station
 Cleaner powder Coffex 0,8 kg



Paper filters



Coffee station (thermos not included)

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	Power	CW
WKT 3n HA	21 l/h	215x280x445	230V1~10A 50/60Hz	2.1kW	-
WKT 3n VA	21 l/h	215x280x445	230V1~10A 50/60Hz	2.1kW	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	Power	CW
WKT-D 5n HA	30 l/h	Ø 237x406	230V1~16A 50/60Hz	3.2kW	-
WKT-D 10n HA	30 l/h	Ø 307x426	230V1~16A 50/60Hz	3.2kW	-

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	Power	CW / Drain
WKI 10n	25 l/h	Ø224x520	230V1~ 14A 50/60Hz	3.0kW	3/4"/1/2"
WKI 10n	25 l/h	Ø224x520	120V1~ 11A 60Hz	3.0kW	3/4"/1/2"
WKI 20n3	25 l/h	Ø304x585	230V1~ 13A 50/60Hz	3.0kW	3/4"/1/2"
WKI 20n3	25 l/h	Ø304x585	110V1~ 11A 50/60Hz	3.0kW	3/4"/1/2"
WKI 20n6	60 l/h	Ø304x585	400/440V3~ 12A 50/60Hz	6.6kW	3/4"/1/2"
WKI 40n	90 l/h	Ø388x685	400/440V3~ 16A 50/60Hz	9.6kW	3/4"/1/2"
WKI 60n	90 l/h	Ø388x855	400/440V3~ 16A 50/60Hz	9.6kW	3/4"/1/2"
WKI 80n	180 l/h	Ø445x891	400/440V3~ 32A 50/60Hz	19.2kW	3/4"/1/2"

Accessories

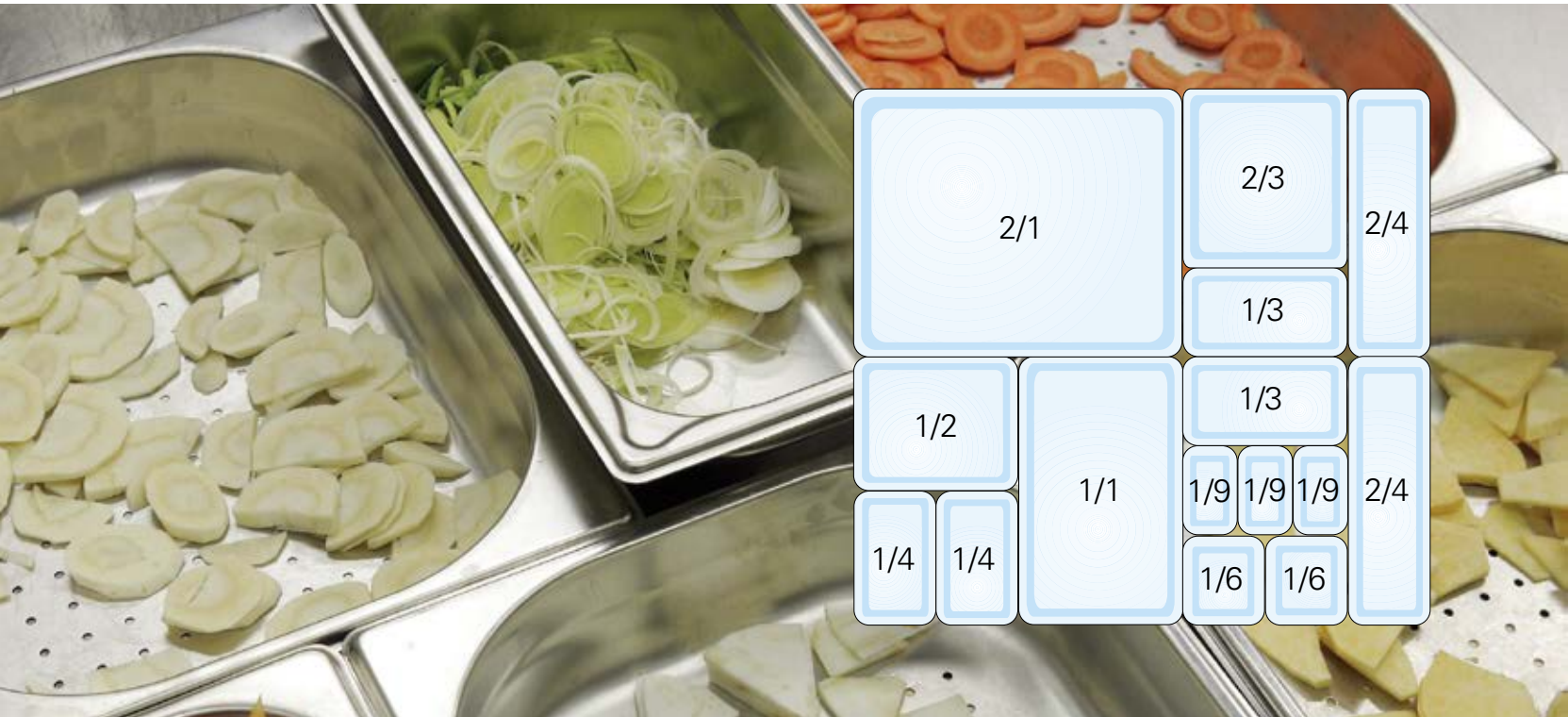
Tap and swivel arm left
 Tap and swivel arm right
 Tap and two swivel arms
 Tap instead of swivel arm

Food serving





METOS GN CONTAINERS



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 GN size 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 litres
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 corners to normal containers and containers with handles

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



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



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

Temperature range of sealing lids -40°C...+180°C



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



Grids

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



Perforated plates

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



With handles

- GN 1/1-65 KS
- GN 1/1-100 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



Aluminium containers and plates

- GN 2/1-40 container
- GN 1/1-40 container
- GN 2/1, aluminium
- GN 1/1, aluminium
- 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
- GN 1/6-150, plastic

Product

- 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 1/6 perforated plate
- GN 1/1 protective lid, 1 cutout
- GN 1/1 protective lid, 2 cutouts
- GN 1/2 protective lid, 1 cutout



Elegant Metos GN containers for serving and efficient storage. Shock-proof, transparent plastic, temperature range -40 °C...+100 °C. Measuring scale on side.



GN 1/1 protective lid with two cououts

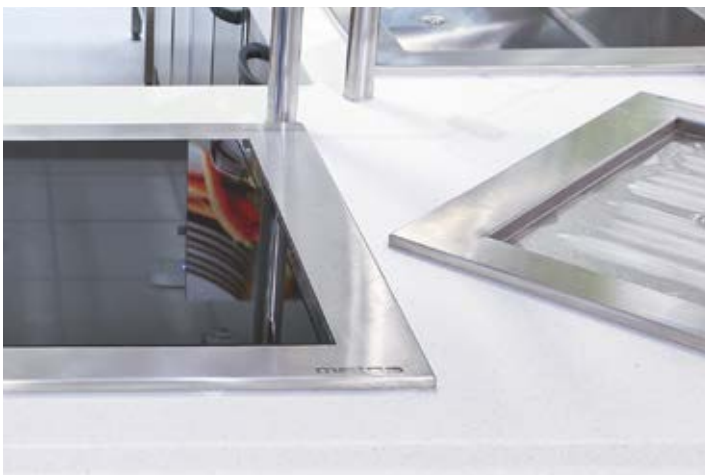
METOS DROP-IN COLLECTION



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.



Units can be assembled collar on the surface...



...or they can be totally integrated creating smooth surface.

METOS DROP-IN COLLECTION



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.



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. In addition to the standard water dispenser models also water dispensers producing soda water are offered. These dispensers are connected to a cold machine and are one-sided with an electronic or mechanical faucet.



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.



METOS PROFF DROP-IN WITH UPPER SHELF



Cold basin LED PROFF	230V 1~ 50/60 Hz	Drop-in hole
D-I CB 450	0,43 kW 10A	420x575
D-I CB 800	0,43 kW 10A	750x575
D-I CB 1200	0,43 kW 10A	1150x575
D-I CB 1600	0,43 kW 10A	1550x575
Crushed ice basin LED PROFF	230V 1~ 50/60 Hz	Drop-in hole
D-I CIB 450	0,03 kW 10A	420x575
D-I CIB 800	0,03 kW 10A	750x575
D-I CIB 1200	0,03 kW 10A	1150x575
D-I CIB 1600	0,03 kW 10A	1550x575
Base heightening GN1/1-50		
Frost plane LED PROFF	230V 1~ 50/60 Hz	Drop-in hole
D-I FrP 450	0,43 kW 10A	420x575
D-I FrP 800	0,43 kW 10A	750x575
D-I FrP 1200	0,43 kW 10A	1150x575
D-I FrP 1600	0,43 kW 10A	1550x575
Bain marie LED PROFF	230V 1~ 50/60 Hz	Drop-in hole
D-I BM 450 LED	1,8 kW 16A	420x575
D-I BM 800 LED	1,8 kW 16A	750x575
D-I BM 1200 LED	1,8 kW 16A	1150x575
Ceramic plate LED PROFF	230V 1~ 50/60 Hz	Drop-in hole
D-I CPL 450 LED	0,3 kW 16A	420x575
D-I CPL 800 LED	0,5 kW 16A	750x575
D-I CPL 1200 LED	0,9 kW 16A	1150x575
Bain marie HALOTHERM PROFF	230V 1~ 50/60 Hz	Drop-in hole
D-I BM 450 H	2,0 kW 16A	420x575
D-I BM 800 H	2,2 kW 16A	750x575
D-I BM 1200 H	2,4 kW 16A	1150x575
Ceramic plate HALOTHERM PROFF	230V 1~ 50/60 Hz	Drop-in hole
D-I CPL 450 H	0,5 kW 16A	420x575
D-I CPL 800 H	0,9 kW 16A	750x575
D-I CPL 1200 H	1,5 kW 16A	1150x575
Separate upper part LED PROFF	230V 1~ 50/60 Hz	
450-L	0,03 kW 10A	
800-L	0,03 kW 10A	
1200-L	0,03 kW 10A	
1600-L	0,03 kW 10A	
Separate upper part HALOTHERM PROFF	230V 1~ 50/60 Hz	
450-H	0,2 kW 10A	
800-H	0,4 kW 10A	
1200-H	0,6 kW 10A	

METOS SKY DROP-IN WITH UPPER SHELF



Cold basin LED SKY	230V 1~ 50/60 Hz	Drop-In hole
D-I CB 450	0,43 kW 10A	420x575
D-I CB 800	0,43 kW 10A	750x575
D-I CB 1200	0,43 kW 10A	1150x575
D-I CB 1600	0,43 kW 10A	1550x575
Crushed ice basin LED SKY	230V 1~ 50/60 Hz	Drop-In hole
D-I CIB 450	0,03 kW 10A	420x575
D-I CIB 800	0,03 kW 10A	750x575
D-I CIB 1200	0,03 kW 10A	1150x575
D-I CIB 1600	0,03 kW 10A	1550x575
Base heightening GN1/1-50		
Frost plane LED SKY	230V 1~ 50/60 Hz	Drop-In hole
D-I FrP 450	0,43 kW 10A	420x575
D-I FrP 800	0,43 kW 10A	750x575
D-I FrP 1200	0,43 kW 10A	1150x575
D-I FrP 1600	0,43 kW 10A	1550x575
Bain marie LED SKY	230V 1~ 50/60 Hz	Drop-In hole
D-I BM 450 LED	1,8 kW 16A	420x575
D-I BM 800 LED	1,8 kW 16A	750x575
D-I BM 1200 LED	1,8 kW 16A	1150x575
Ceramic plate LED SKY	230V 1~ 50/60 Hz	Drop-In hole
D-I CPL 450 LED	0,3 kW 16A	420x575
D-I CPL 800 LED	0,5 kW 16A	750x575
D-I CPL 1200 LED	0,9 kW 16A	1150x575
Bain marie HALOTHERM SKY	230V 1~ 50/60 Hz	Drop-In hole
D-I BM 450 H	2,0 kW 16A	420x575
D-I BM 800 H	2,2 kW 16A	750x575
D-I BM 1200 H	2,4 kW 16A	1150x575
Ceramic plate HALOTHERM SKY	230V 1~ 50/60 Hz	Drop-In hole
D-I CPL 450 H	0,5 kW 16A	420x575
D-I CPL 800 H	0,9 kW 16A	750x575
D-I CPL 1200 H	1,5 kW 16A	1150x575
Separate upper part LED SKY	230V 1~ 50/60 Hz	
450-L	0,03 kW 10A	
800-L	0,03 kW 10A	
1200-L	0,03 kW 10A	
1600-L	0,03 kW 10A	
Separate upper part HALOTHERM SKY	230V 1~ 50/60 Hz	
450-H	0,2 kW 10A	
800-H	0,4 kW 10A	
1200-H	0,6 kW 10A	
Accessory SKY		
End glass SKY	for D-I unit	
End glass SKY	for upper part only	

METOS DROP-IN WITHOUT UPPER SHELF



Cold basin CB 800

Cold basin	Dimensions	Drop-In hole	230V 1~ 50/60 Hz
D-I CB 450	465x650x640	420x575	0.4 kW 10A
D-I CB 800	800x650x640	750x575	0.4 kW 10A
D-I CB 1200	1200x650x640	1150x575	0.4 kW 10A
D-I CB 1600	1600x650x640	1550x575	0.4 kW 10A



Crushed ice basin CIB 800

Crushed ice basin	Dimensions	Drop-In hole	230V 1~ 50/60 Hz
D-I CIB 450	465x650x230	420x575	—
D-I CIB 800	800x650x230	750x575	—
D-I CIB 1200	1200x650x230	1150x575	—
D-I CIB 1600	1600x650x230	1550x575	—
Base heightening	500x300x50		



Frost plane FrP 800

Frost plane	Dimensions	Drop-In hole	230V 1~ 50/60 Hz
D-I FrP 450	465x650x500	420x575	0.4 kW 10A
D-I FrP 800	800x650x500	750x575	0.4 kW 10A
D-I FrP 1200	1200x650x500	1150x575	0.4 kW 10A
D-I FrP 1600	1600x650x500	1550x575	0.4 kW 10A



Bain marie BM 800

Bain marie	Dimensions	Drop-In hole	230V 1~ 50/60 Hz
D-I BM 450	465x650x355	315x550	1.8 kW 16A
D-I BM 800	800x650x355	650x550	1.8 kW 16A
D-I BM 1200	1200x650x355	1050x550	1.8 kW 16A



Ceramic plate CPL 800

Ceramic plate	Dimensions	Drop-In hole	230V 1~ 50/60 Hz
D-I CPL 450	465x650x355	410x550	0.3 kW 16A
D-I CPL 800	800x650x355	655x550	0.5 kW 16A
D-I CPL 1200	1200x650x355	1055x550	0.9 kW 16A



Integrated soup dispenser

Integrated soup dispenser	Dimensions	Drop-In hole	230V 1~ 50/60 Hz
D-I soup well 10 litres	Ø312x393	Ø274	0.4 kW 10A
Innerpart 10 litres			
Soup well's lid			



Soup bowl dispenser

Soup bowl dispenser	Dimensions	Drop-In hole	230V 1~ 50/60 Hz
D-I SBD 300x300	380x340x680	365x305	0.5 kW 10A

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

Integrated chafing dish	Dimensions	Drop-In hole	230V 1~ 50/60 Hz
DICD GN 1/1	640x410x420	565x400	—
DICDE GN 1/1	640x410x420	565x400	0.7 kW
RDICD round	Ø513 x 245	Ø432	—
RDICDE round	Ø513 x 245	Ø432	0.7 kW



Integrated chafing dish



Integrated chafing dish

METOS DROP-IN

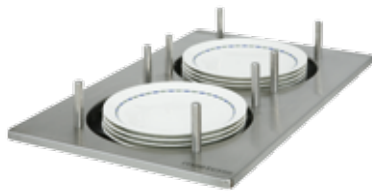


Plate dispensers, ø 270

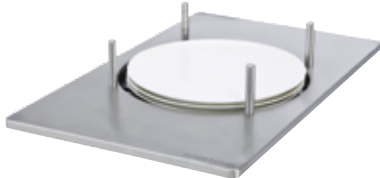


Plate dispensers, ø 320

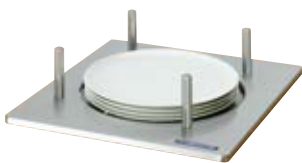


Plate dispensers square, ø 320



Basket dispensers



Tray dispensers



Water dispenser mechanical



Water dispenser electric



Cutting board

Plate dispensers Ø 270 max	Dimensions	Drop-In hole	Electric 230V 1
D-I PDW 2x270 warm	400x650x720	382x585	0.7 kW 10A
D-I PD 2x270 neutral	400x650x635	382x585	—
D-I PDW 2x270- 750 warm	400x650x570	382x585	0.7 kW 10A
D-I PD 2x270- 750 neutral	400x650x484	382x585	—

Plate dispensers Ø 320 max	Dimensions	Drop-In hole	230V 1~ 50/60 Hz
D-I LPDW 320 warm	400x650x720	382x585	0.7 kW 10A
D-I LPD 320 neutral	400x650x635	382x585	—

Plate dispensers neljö Ø 320 max	Dimensions	Drop-In hole	230V 1~ 50/60 Hz
D-I LPDW-S 320 warm	420x420x720	382x382	0.7 kW 10A
D-I LPD-S 320 neutral	420x420x635	382x382	—

Accessories for plate dispensers	Dimensions
Adjustment bars 900	
Adjustment bars 750	
Cover for cylinder 270	288x288x55
Cover for cylinder 320	360x360x55

Basket dispensers	Dimensions	Drop-In hole
D-I BD-900	590x590x650	570x570
D-I BD-750	590x590x550	570x570

Tray dispensers	Dimensions	Drop-In hole
D-I TD 900	424x524x650	404x504
D-I TD 750	424x524x550	404x504

Water dispensers	Top plate size mm	Drop-In hole	230V 1~ 50/60 Hz
refrigerated one-sided			
D-IWD mechanical faucet	330x400	install. drawing	0.5 kW 10A
D-IWD-E electric faucet	330x400	install. drawing	0.5 kW 10A
refrigerated two-sided			
D-IWD-2 mechanical faucet	330x640	install. drawing	0.5 kW 10A
D-IWD-E-2 electric faucet	330x640	install. drawing	0.5 kW 10A
neutral one-sided			
D-IWD-N mechanical faucet	330x400	install. drawing	—
D-IWD-EN electric faucet	330x400	install. drawing	0.1 kW
neutral two-sided			
D-IWD-N-2 mechanical faucet	330x640	install. drawing	—
D-IWD-EN-2 electric faucet	330x640	install. drawing	0.1 kW
Filter unit	*to be ordered with the dispenser		

Soda water dispenser	Top plate size mm	Drop-In hole	230V 1~ 50/60 Hz
refrigerated one-sided			
D-IWD-M soda mechanical faucet	330x400	install. drawing	0.5 kW 10A
D-IWD-E soda electric faucet	330x400	install. drawing	0.5 kW 10A

The gas bottles needed for the soda water dispensers are not included in the unit. A separate leasing contract needs to be made with a specified gas supplier.

Cutting board with crumb box	Dimensions	Drop-In hole
D-I Cutting board	500x285x20	447x232

Kitchen of the Masters



Metos 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. The Proff-series is designed without any wooden structures.

Applications include drawers for beverages, soft drinks, beer and wines, also warm drawers. 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 cupboard doors close automatically. One intermediary shelf or set of runners comes standard. 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 been one of the fundamentals in its design. Temperature range of the refrigerated units is +4...+15°C, when ambient temperature is +32°C and relative humidity 60%. The control unit is secured with stainless steel shelter. If needed, Proff refrigeration units can be delivered with remote cooling connections or Brine cooling.

All Proff equipment can also be designed according to customer needs.

METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



Removable sealing



Embedded operating panel



Table tops with basin



Saladette



Cold cupboards



Heated cupboards



Leg collar with two bolt holes



Drawers cold/heated



Marine upper shelf

METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



NT-1200-BO2-MBO-BO2. Beverage are drawers equipped with a lock and keys.



BA-1200-BO2S-BO2S-MPL. Beverage are drawers equipped with a lock and keys.

Cold drawer	Dimensions mm	Capacity	230V1~ 50/60Hz	120V1~ 60Hz
NT-800-GN3-MGH	800x650x900	4 pcs GN1/1-150 drawers	0.6 kW 10A	-
NT-1200-GN3-MGH-GN3	1200x650x900	7 pcs GN1/1-150 drawers	0.6 kW 10A	-
NT-1200-GN4-MGH-GN4	1200x650x900	8 pcs GN1/1-100 and 1 pc GN1/1-150 drawers	0.6 kW 10A	-
NT-1600-GN3-GN3-MGH-GN3	1600x650x900	10 pcs GN1/1-150 drawers	0.6 kW 10A	-
NT-2000 -GN3-GN3-MPL-GN3-GN3	2000x650x900	12 pcs GN1/1-150-drawers	0.6 kW 10A	-
Beverage drawer	Dimensions mm	Capacity	230V1~ 50/60Hz	120V1~ 60Hz
NT-800-BO2-MBO	800x650x900	3 drawers for beverage crates (2 for wine bottles)	0.6 kW 10A	-
NT-1200-BO2-MBO-BO2	1200x650x900	5 drawers for beverage crates (4 for wine bottles)	0.6 kW 10A	-
NT-1600-BO2-BO2-MBO-BO2	1600x650x900	7 drawers for beverage crates (6 for wine bottles)	0.6 kW 10A	-
Bottle basin	Dimensions mm	Capacity	230V1~ 50/60Hz	120V1~ 60Hz
BT-400-MPL	400x650x900	basin GN1/1	0.6 kW 10A	-
BT-800-DSL-MPL	800x650x900	basin GN2/1, left-hand cupboard	0.6 kW 10A	0.6 kW 10A
BT-1200-DSL-MPL-DSR	1200x650x900	basin GN3/1, left- and right-hand cupboards	0.6 kW 10A	0.6 kW 10A
Bar counter	Dimensions mm	Capacity	230V1~ 50/60Hz	120V1~ 60Hz
BA-800-BO2S-MPL	800x650x900	2 drawers for beverage crates	0.6 kW 10A	-
BA-1200-BO2S-BO2S-MPL	1200x650x900	4 drawers for beverage crates	0.6 kW 10A	-
BA-1600-BO2S-BO2S-BO2S-MPL	1600x650x900	6 drawers for beverage crates	0.6 kW 10A	-
Cold counter	Dimensions mm	Capacity	230V1~ 50/60Hz	120V1~ 60Hz
NT-800-DSL-MPL	800x650x900	1 cupboards	0.6 kW 10A	-
NT-1200-DSL-MPL-DSR	1200x650x900	2 cupboards	0.6 kW 10A	-
NT-1600-DSL-DSL-MPL-DSR	1600x650x900	3 cupboards	0.6 kW 10A	0.6 kW 10A
Heated unit with heated top	Dimensions mm	Capacity	230V1~ 50/60Hz	120V1~ 60Hz
WT400-TDRR	400x650x900	1 cupboards	1.1 kW 16A	-
WT-800-DRLW-TDRR	800x650x900	2 cupboards	0.8 kW 16A	-
WT-1200-DRLW-DRLW-TDRR	1200x650x900	3 cupboards	1.4 kW 16A	-
WTG-800-TDRL-TDRR	800x650x900	2 cupboards	0.8 kW 16A	-
WTG-1200-TDRL-TDRL-TDRR	1200x650x900	3 cupboards	1.4 kW 16A	-
Heated unit with neutral top	Dimensions mm	Capacity	230V1~ 50/60Hz	120V1~ 60Hz
NTW-800-DRLW-TDRR	800x650x900	2 cupboards	0.3 kW 16A	0.3 kW 16A
NTW-1200-DRLW-DRLW-TDRR	1200x650x900	3 cupboards	0.6 kW 16A	0.6 kW 16A
Bain marie	Dimensions mm	Capacity	230V1~ 50/60Hz	120V1~ 60Hz
BM-400-TDRR	400x650x900	basin GN1/1, right-hand cupboard	1.1 kW 16A	-
BM-800-2xTDR	800x650x900	basin GN2/1, 2 cupboards	1.4 kW 16A	1.4 kW 16A
BM-1200-3xTDR	1200x650x900	basin GN3/1, 3 cupboards	2.2 kW 16A	2.2 kW 16A
BM1600 4xTDR	1600x650x900	basin GN4/1, 4 cupboards	2.2 kW 16A	-
BM2-800-2xTDR	800x650x900	2 basins GN1/1, 2 cupboards	1.4 kW 16A	-
BM3-1200-3xTDR	1200x650x900	3 basins GN1/1, 3 cupboards	2.2 kW 16A	-
BM4-1600-4xTDR	1600x650x900	4 basins GN1/1, 4 cupboards	2.2 kW 16A	-

GN containers are not included.

METOS PROFF REFRIGERATION AND DISPENSING EQUIPMENT



BT-1200-DSL-MPL-DSR



BM-1200-TDRL-TDRL-TDRL



NT-1200-GN3-MGH-GN3



NTW-800-DRLW-TDRL



METOS UPPER SHELVES



Metos Proff upper shelf with double-sided sneeze guard. The shelf is delivered with storm rails.



Metos Proff Sky Halotherm upper shelf with turning front glass and one sneeze guard. The shelf is delivered with storm rails.

Metos Proff upper shelf structure is of stainless steel. The sneeze guard is of hardened glass. Shelf width is 280 mm, delivered with storm rails. 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	230V 50/60Hz	120V 60Hz
US-800-1L	800x507x483	0.018 kW	–
US-800-2L	800x507x483	0.018 kW	0.018 kW
US-1200-1L	1200x507x483	0.03 kW	–
US-1200-2L	1200x507x483	0.03 kW	0.03 kW
US-1600-1L	1600x507x410	0.03 kW	–
US-1600-2L	1600x507x410	0.03 kW	–

Upper shelf with heat radiator	Dimensions mm	230V 50/60Hz	120V 60Hz
US-800-1H	800x507x483	0.4 kW	–
US-800-2H	800x507x483	0.4 kW	0.4 kW
US-1200-1H	1200x507x483	0.6 kW	–
US-1200-2H	1200x507x483	0.6 kW	0.6 kW
US-1600-1H	1600x507x410	0.6 kW	–
US-1600-2H	1600x507x410	0.6 kW	–

Metos SKY upper shelf structure is of stainless steel. The shelf and sneeze guard are of hardened glass. Shelf width is 300 mm, delivered with storm rails. The range includes model with LED lightning (LED) and sneeze guards on both sides or Halotherm heat radiator (HFG) with turning front glass and one sneeze guard. Sky upper shelves are always ordered together with a Proff fixture.

Upper shelf with LED lighting	Dimensions mm	Electric connection
800 Proff Sky-LED	750x560x400	230V 1~ 0.03 kW 50/60Hz
1200 Proff Sky-LED	1150x560x400	230V 1~ 0.03 kW 50/60Hz

Upper shelf with heat radiator	Dimensions mm	Electric connection
800 Proff Sky-HFG	750x560x400	230V 1~ 0.4 kW 50/60Hz
1200 Proff Sky-HFG	1150x560x400	230V 1~ 0.6 kW 50/60Hz

Accessories	Dimensions mm
End glass 800/1200	475x350

METOS PROFF PLATE DISPENSERS



Metos PDW plate dispenser

Metos Proff PDW plate dispensers take approximately 130 plates of max. diameter 270 mm. The dispenser has a stepless temperature regulation and easily adjustable spring pressure. The temperature adjustment range is 20-80°C. Proff PD model is similar to PDW but has no heating. Proff PDWT and PDT models are similar models with castors and handle.

Proff LPDW plate dispensers take approximately 65 plates of max. diameter 320 mm. The dispenser has a stepless temperature regulation and easily adjustable spring pressure. The temperature adjustment range is 20-80°C. Proff LPD model is similar to LPDW but has no heating. Proff LPDWT and LPDT models are similar models with castors and handle.

All models can be fitted with optional adjustment bars for adjusting plate diameter. The cover helps keeping the plates warm and keeps the plates protected from dirt when storing.

Metos Proff plate dispensers

130 pcs max Ø 270 mm	Dimensions mm	Electric connection
PD	400x650x900 neutral	-
PDW	400x650x900 heated	230V1~ 0.7kW 50/60Hz
PDT	400x650x900 neutral, castors, handle	-
PDWT	400x650x900 heated, castors, handle	230V1~ 0.7kW 50/60Hz

Metos Proff plate dispensers

65 pcs max Ø 320 mm	Dimensions mm	Electric connection
LPD	400x650x900 neutral	-
LPDW	400x650x900 heated	230V1~ 0.7kW 50/60Hz
LPDT	400x650x900 neutral, castors, handle	-
LPDWT	400x650x900 heated, castors, handle	230V1~ 0.7kW 50/60Hz

Accessories

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

METOS PROFF GN DIVIDERS

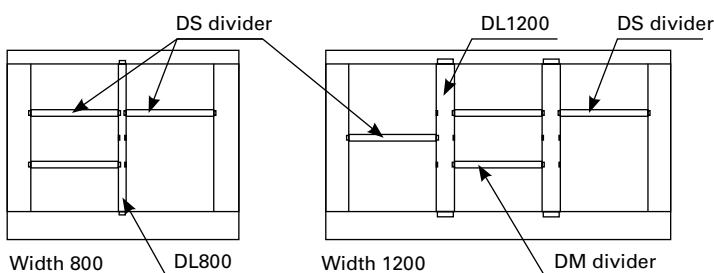
Different GN dividers are available as an accessory for the Proff bain maries. Lifting and placing GN containers is facilitated with locking Proff GN-dividers. GN-frame is the most efficient way to prevent containers to move when placed to the basin.

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 pc DS dividers
GN-divider set 1200	1200 basin, incl. 2 pc DL1200, 3 pc DSdividers and 1 pc DM dividers
GN-frame GN1/1	325x526
GN-frame 4xGN1/4	325x526
GN-frame 6xGN1/6	325x526



GN-divider set 800, code 4188710.

GN dividers



METOS PROFF WATER DISPENSER



Metos WD water dispenser



Metos WD-E water dispenser

Metos Proff WD water dispenser capacity is 60 litres/hour. The top has a glass dispenser and a sink with a drain for drip water.

The Proff WD model is built into a Proff worktable body. N-models are neutral.

E-models have electronic faucet. There is a sensor for water flow and the dosage can be easily adjusted for the present glass size. This model guarantees high standard of hygiene for water dispensing.

All models can be fitted with water filter unit. The unit is assembled in the factory and it is to be ordered with the dispenser.

Metos Proff water dispensers

Cold	Dimensions mm	Electric connection
Proff WD	400x650x900	230V 1~ 0.5 kW 50/60Hz
Proff WD-E	400x650x900	230V 1~ 0.5 kW 50/60Hz

Neutral	Dimensions mm	Electric connection
Proff WD-N	400x650x900	
Proff WD-EN	400x650x900	230V 1~ 0.1 kW 50/60Hz

Accessories

Filter unit	ordered with water dispenser
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METOS SCOTSMAN WATER COOLER

Metos Scotsman free standing drinking water cooler, exclusive projector design. Two independent faucets: 1 hand operated the other foot pedal controlled. Water thermostat in the front for easy access.

- Foot pedal
- Production 50 L /h
- Cooled water temperature 8-12°C
- Glass filler faucet

Metos	Dimensions mm	Weight kg	CW / Drain	Electric connection
SCW 14 B	400x330x1040	33	8 mm / 24 mm	230V1~ 10A 50/60Hz 0.25 kW
SCW 14 B	400x330x1040	33	8 mm / 24 mm	115V1~ 10A 60Hz 0.25 kW



NOVOCOLD DRINK DISPENSERS

Novocold drink dispenser can be placed to a serving line. The dispensers are available at sizes 20 and 40 liters. The Novocold dispensers are stainless steel which makes them hygienic and easy to clean. The dispensers have cold condensing units and thermostats to keep drinks at suitable serving temperature. The insulation is polystyren and refrigerator is environment friendly 134 A.

Novocold I

Novocold I drink dispenser is for one 20 liter basin or for two 10 liter basins (then an extra dispensing spout is needed).

Novocold II

The biggest, Novocold II is efficient drink station with 40 liter capacity, which can consist of 20 and 10 liter basins. Two dispensing spout as standard, optionally two more can be added.

Fill-in basins

Fill-in basins are stainless steel basins, which are set inside the dispenser. 10 and 20 liters basins are available. The variety of drinks can be larger when using 10 liter basins (Novocold I; two 10 liter basins, Novocold II; four 10 liter basins).

Fill-in plastic bags

The drink is poured into a fill-in bag that is set inside the basin. The bags come in size 10 and 20 liter as well as the basins. One box of fill-in bags contains 150 bags.

Dispensing spouts and modification kits

Novocold I has one dispensing spout as standard. If two kind of drinks wished to be served, one modification kit and one optional dispensing spout is needed. Modification kit is installed before extra spout.

Novocold II has two dispensing spouts as standard. If more than two kinds of drinks wished to be served, 1-2 modification kits and 1-2 optional dispensing spouts are needed. Modification kits are installed before extra spouts.



Metos	Dimensions mm	Capacity l	230V 1~ 50/60Hz	120V 1~ 60Hz
Novocold I	380x565x760	20	0.1 kW 10A	0.1 kW 10A
Novocold II	680x565x760	40	0.1 kW 10A	0.1 kW 10A

Accessories	Dimensions mm	Capacity l
Fill-in basin 10l	135x260x345	10
Fill-in basin 20l	265x260x345	20
Fill-in plastic bag 10l	150 pcs	10
Fill-in plastic bag 20l	150 pcs	20
Modification kit	used together with dispensing spout	
Dispensing spout	used together with modification kit	



METOS HEATED PLATES



Metos LL-800

Metos heated plates are a durable and efficient heat source. The heating surface is made of thick hard-wearing stainless steel. Rubber pads keep the plate firmly in place. Pilot light and stepless temperature control in the front panel. Two sizes available. Marine storm rails come as standard.

Metos	Dimensions mm	Electric connection
LL 600	300x600x115	230V1~ 0.5 kW 10A 50/60Hz
LL 800	800x600x115	230V1~ 1.0 kW 10A 50/60Hz



Metos soup warmer

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 10 litres. In the lid there is a hole for dipper. The temperature is adjustable and thermostate controlled.

Metos	Dimensions mm	Electric connection
Serving kettle RDS-100A	ø365 x 370	230V1~ 0.5 kW 50/60Hz
Round inner pan RDS 10 liter		



Chafing dish CDF

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 50/60Hz
Chafing dish RCDN round	ø513x450	-
Chafing dish RCDF round	ø513x450	-
Chafing dish RCDE round	ø513x450	230V1~ 0.7 kW 50/60Hz
Inner pan RCD	ø385x60	
Electric heating element CDE		230V1~ 0.7 kW 50/60Hz

METOS STANDS FOR GLASSES AND CUPS

Metos shelves for glasses and cups need a small space and are suitable for a variety of cups, glasses and plates. The frames of the shelves are made of stainless steel which makes them very steady. The glass shelves are made of thick shock-proof glass.

The height of the shelves in the round model are adjustable. The shelves with railings rotate easily on the ball bearings. The diameters of the shelves are 55, 50 and 45 cm. The shelf can fit up to 150 glasses. The rectangular model has two glass shelves with railings. The distance between the shelves is 33 cm. The legs are adjustable so that the shelf stays steady on the table top.

The square-shaped or rectangular shaped CUPPI shelf is available in stainless steel or painted in white (RAL 9003) or black (RAL 9005). The model has four shelves with 16 cm inbetween the shelves. Also, the legs are adjustable.



Metos stand for glasses and cups



Metos rectangular stand for glasses and cups

Metos	Dimensions mm
Stand for glasses round	Ø 550x600
Stand for glasses rectangular	650x450x410
CUPPI-I s/s	600x450x600
CUPPI-II s/s	600x600x600
CUPPI-I white	600x450x600
CUPPI-II white	600x600x600
CUPPI-I black	600x450x600
CUPPI-II black	600x600x600



Metos CUPPI-I white



Metos CUPPI-II s/s



Metos CUPPI-I black

METOS HALO LED ROUNDED COLD DISPLAYS WITH DOORS



Pictured a model for installation against a wall.

Metos Halo displays with rounded front give the products the presentation they deserve. The LED lighting under the front edge of the shelf, 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. Separate basin for easier cleaning.

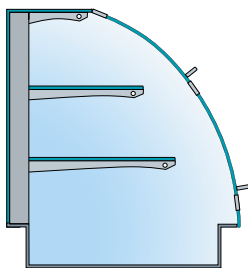
Well-designed airflow system together with an effective cold unit ensures that all shelves as well as the basin get their share of cold air.

Display preserves temperatures stable and the temperature can be adjusted according to customer needs. The display has been tested to work with when the ambient temperature is 25°C and a relative humidity of 60% RH.

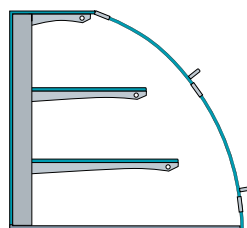
Displays are stainless steel covered and they are available equipped with stainless steel cold cupboards, capacities 800 long model 5x GN1/1-65 and 1200/1600 long models 10x GN1/1-65. Available also with other surface coverings.

Halo displays are designed to fit together with other Metos dispensing units. Models include 800, 1200 and 1600mm long versions.

- Cold display with doors and handles
- Available also an attended model with closed front
- Two shelves
- Stainless steel covering
- LED 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
- Basin depth 104 mm, by special order depth and inclination can be changed
- Basin is easily removable for cleaning
- Available for remote cooling
- Flat or tube-shaped tray slides are offered as an accessory for the displays



One-sided display with two doors, two shelves



Neutral tabletop display, two shelves

Halo LED cold display with doors and cold cupboards

	Dimensions mm	Shelf area m ²	Cold cupboard	Electric connection
1RC800 LED	800x650x1500	0,92	5 x GN1/1-65	120V/230V 1.1 kW 10A 50/60Hz
1RC1200 LED	1200x650x1500	1,42	10 x GN1/1-65	120V/230V 1.1 kW 10A 50/60Hz
1RC1600 LED	1600x650x1500	1,95	10 x GN1/1-65	120V/230V 1.4 kW 10A 50/60Hz

Halo LED tabletop display without basin, neutral

	Dimensions mm	Shelf area m ²	Electric connection
1TR800 LED	800x650x600	0,92	230V1~ 0.042 kW 10A 50/60Hz
1TR1200 LED	1200x650x600	1,42	230V1~ 0.060 kW 10A 50/60Hz

1= one sided R= rounded C=cold cabinet T=neutral tabletop display

METOS KENTUCKY DISPLAY UNITS



Kentucky Cold High 2GN

Metos Kentucky display counter units are for the presentation and impulse sales for both refrigerated and hot food products in fast food restaurants and other catering facilities. Self service models also available. Standard GN containers fit into these showcases. The construction is in stainless steel AISI 304.

Metos Kentucky Cold: The cooling is ensured by forced air circulation, automatic defrosting with condensate evaporation. The operation is controlled by a electronic thermostat with two probes. The upper and lower part of the showcase is provided with fluorescent lighting. Removable grid shelves allow the extension of the display area. The display glasses are kept clear from condensing humidity with warm air blowing from the front and the sides. Temperature range +2...+6°C.

Metos Kentucky Hot: The showcase is fitted with a heating coil placed under the water storage tank drawer allowing a gentle humidification. A halogen heater lamp or fluorescent lamp light is in the upper part of the showcase. Removable grid shelves allow the extension of the display area. Temperature range +30...+90°C.

- front glass closed
- 2 grid shelves
- back door sliding



Kentucky Hot High 2GN

Metos Kentucky display units

Kentucky Cold High	Temperature area	Dimension mm	Electric connection
Cold 2GN	+2...+6°C	750x775x745	230V1~ 0.33kW 6A 50/60Hz
Cold 3GN	+2...+6°C	1080x775x745	230V1~ 0.48kW 6A 50/60Hz
Kentucky Hot High	Temperature area	Dimension mm	Electric connection
Hot 2GN	+30...+90°C	750x775x745	230V1~ 2.13kW 10A 50/60Hz
Hot 3GN	+30...+90°C	1080x775x745	230V1~ 2.26kW 16A 50/60Hz

Metos Kentucky Cold self service: The cooling is ensured by forced air circulation, automatic defrosting with condensate evaporation. The operation is controlled by an electronic thermostat with two probes. The showcase is provided with fluorescent lighting. Removable grid shelf allow the extension of the display area. The side glasses are kept clear from condensing humidity with warm blowing air. Temperature range +2...+6°C

Metos Kentucky Hot self service: The showcase is fitted with a heating coil placed under the water storage tank drawer allowing a gentle humidification. The showcase is provided with fluorescent lighting. Removable grid shelf allow the extension of the display area. Temperature range +30...+90°C

- open front glass
- 1 grid shelf
- back door sliding up

Mirrored back door and cutting board available optionally to all models.



Metos Kentucky display units, self-service

Kentucky Cold self service	Temperature area	Dimension mm	Electric connection
Cold 2GN	+2...+6°C	750x730x575	230V1~ 0.33kW 6A 50/60Hz
Cold 3GN	+2...+6°C	1080x730x575	230V1~ 0.48kW 6A 50/60Hz
Kentucky Hot self service	Temperature area	Dimension mm	Electric connection
Hot 2GN	+30...+90°C	750x730x575	230V1~ 2.13kW 10A 50/60Hz
Hot 3GN	+30...+90°C	1080x730x575	230V1~ 2.26kW 16A 50/60Hz





Cold cabinets



METOS MARINE REFRIGERATORS AND FREEZERS

Metos Marine refrigerators and freezers are 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 environmental friendly, insulation is done with foamed polyurethane. The refrigerant 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.

- Specially designed for demanding marine use
 - Wide model range
 - Easy to use and service
 - Environmental friendly coolant and insulation
 - 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
 - Heated door frame in freezers
 - IP class 44
- Optionally available with glass door (only refrigerators)



Metos refrigerator MBC-200



Metos refrigerator MBC-500



Metos refrigerator MBC/MBF-500

METOS MARINE REFRIGERATORS AND FREEZERS

Refrigerator	Outer dimensions W x D x H mm	Net volume liters	Shelves mm	Weight net/ gross kg	Noise level dB	Heat output in full power kW	230V1~ 50/60Hz	115V1~ 50/60Hz
MBC-200	610 x 667 x 1280	169	1x 450x450	61/65	45	0.439	0.222	0.222
MBC-300	610 x 667 x 1640	260	3x 450x450	82/88	45	0.534	0.240	0.240
MBC-400	610 x 747 x 1980	389	4x 450x500	104/110	49	0.710	0.334	0.334
MBC-500	710 x 747 x 1980	436	4x 550x500	108/114	49	0.631	0.255	0.255
MBC-600	810 x 747 x 1980	547	4x 650x500	119/126	49	0.683	0.287	0.287
MBC-700	810 x 747 x 2140	615	4x 650x500	136/143	49	0.683	0.287	0.287
MBC-1000	1230 x 747 x 2140	870	8x 450x500	215/221	57	1.636	0.730	0.730
MBC-1400	1630 x 747 x 2140	1220	8x 650x500	246/252	57	1.636	0.730	0.730

Freezer	Outer dimensions W x D x H mm	Net volume liters	Shelves mm	Weight net/ gross kg	Noise level dB	Heat output in full power kW	230V1~ 50/60Hz	115V1~ 60Hz
MBF-200	610 x 667 x 1280	169	1x 450x450	63/67	57	0.490	0.274	0.274
MBF-300	610 x 667 x 1640	260	3x 450x450	87/93	61	0.661	0.341	0.341
MBF-400	610 x 747 x 1980	389	4x 450x500	115/121	61	0.661	0.341	0.341
MBF-500	710 x 747 x 1980	436	4x 550x500	118/124	61	0.661	0.341	0.341
MBF-600	810 x 747 x 1980	547	4x 650x500	125/131	61	0.818	0.418	0.418
MBF-700	810 x 747 x 2140	615	4x 650x500	141/148	61	0.818	0.418	0.418
MBF-1000	1230 x 747 x 2140	870	8x 450x500	265/271	61	1.802	1.260	1.260
MBF-1400	1630 x 747 x 2140	1220	8x 650x500	285/291	61	2.025	1.495	1.495

Refrigerator/ Freezer	Outer dimensions W x D x H mm	Net volume liters	Shelves mm	Weight net/ gross kg	Noise level dB	Heat output in full power kW	230V1~ 50/60Hz	115V1~ 50/60Hz
MBC/MBF-500	710 x 747 x 1980	2x 196	4x 550x500	135/141	57	1.100	0.222/0.274	0.222/0.274
MBC/MBF-700	810 x 747 x 2140	2x 311	4x 650x500	155/161	61	1.371	0.334/0.341	0.334/0.341

MBC: Refrigerant R134 A. Temperature range +1...+10°C. Insulation foamed polyurethan.
MBF: Refrigerant R404 A. Temperature range -18...-23°C. Insulation foamed polyurethan.



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



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



Door gasket is easy to change.



The sturdy stainless steel grid shelves are adjustable.



Metos refrigerator MBC-1400

METOS PORKKA CABINETS



Future 520



Future 720

- Visible exterior surface stainless steel
- Back wall, top and bottom galvanised steel
- Interior finish stainless steel
- Insulation 60 mm foamed polyurethane
- Equipped with magnetic gasket, lock and spring hinges
- Door stays open when opening over 90°
- Reversible door
- Adjustable feet 150-200 mm tubular stainless steel
- Stainless steel grid shelves
- Fan assisted evaporator with automatic defrosting
- Electronic controlled digital thermometer, thermostat and defrost
- Timer with acoustic and optical alarm
- Adjustable low and high temperature alarm limits

Thaw cabinet	Dimensions mm	Capacity	Volume	Weight net	230V1~ 50/60Hz	115V1~ 60Hz
Future C520L	600 x 700 x 2030	40-50 kg	291 L	120 kg	0.334 kW	0.334 kW

Blast chiller	Dimensions mm	Capacity Cooling	Capacity Freezing	Volume	Weight net	230V1~ 50/60Hz	115V1~ 60Hz
Future BC/BF 720 R	850 x 750 x 2030	30 kg /90 min.	70 kg /12 h	471 L	140 kg	0.334 kW	0.334 kW
Future BC/BF 720 L	850 x 750 x 2030	30 kg /90 min.	70 kg /12 h	471 L	140 kg	0.334 kW	0.334 kW



METOS MARINE CABIN REFRIGERATORS



Cabin Refrigerator BC-47



Cabin Refrigerator BC-75



Cabin Refrigerator BC-103

- Specially designed for marine use
- Compact size
- Adjustable feet
- Door lock and key
- White finishing
- Stylish interior light in BC-103 and BCD-215V
- Wire shelves in BC-47 and BC-75
- Glass shelves in BC-103 and BCD-215V



Cabin Refrigerator BCD-215V

Refrigerator	Outer dimensions W x D x H mm	Net volume liters	Freezers liters	Shelves	Weight net kg	220-240V1~ 50/60Hz	Refrigerant
BC-47	444 x 485 x 495	47/46	4	1	16	0.38 kW	R600a
BC-75	486 x 510 x 627	73/71	5	2	19.5	0.65 kW	R600a
BC-103	486 x 536 x 835	106/100	10	2	24.5	0.32 kW	R600a
BCD-215V	551 x 570 x 1450	215/209	45	2 + 1	45	0.96 kW	R600a





Dishwashing



METOS MASTER LUX 60EL DISHWASHERS



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 double wall 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. 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.



Marine stand for Metos Master Lux 60

Metos Master Lux 60EL

- electronic
- double walls for insulation
- four wash cycles
- diagnostic function
- final rinse temperature control

Standard delivery:

- rinse aid dispenser
- liquid detergent dispenser
- baskets for plates and cups and cutlery cylinder
- marine feet

Metos Master	Dimensions mm	Boiler	400V3~ 50Hz	440V3~ 60Hz
MM Lux 60EL	600x610x850	6 kW	6.65 kW 8.9A	6.65 kW 8.9A
MM Lux 60EL DP	600x610x850	6 kW	6.65 kW 8.9A	6.65 kW 8.9A

Metos Master	Dimensions mm	Boiler	230V1~ 50Hz
MM Lux 60EL	600x610x850	2.8 kW	3.45 kW 16A
MM Lux 60EL DP	600x610x850	2.8 kW	3.45 kW 16A

DP= Drain pump

Accessories

Stand MM marine	592x535x500
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Delivery includes: marine feet, connection hose for tap water, detergent dispenser for liquid detergent, rinse aid dispenser, basket for plates, basket for glasses and cutlery cylinder.

Optional equipment: 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. The sturdy spring-loaded door is easy to open and close.

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-4S DISHWASHERS



Metos WD-4S

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



Smart Display indicates the status of the wash with colours and a sound tells when the wash cycle is complete.



The stainless steel wash arms cover every millimetre of the dishware. The wash arms are emptied of washing water when the final rinse starts, ensuring that they do not drip and cause spots on the clean items. There are two strainers on the bottom.

High-quality design

– clean and functional design in stainless steel and tempered glass

Perfect results – every time

– automatic control of the water temperature and quantity
 – wash arms are emptied of washing water when the final rinse starts: no drip on the clean items
 – specially designed s/s wash arms clean every millimetre of the dishware

Good hygiene levels

– self-cleaning programme with 85°C water
 – new door position keeps it slightly open when machine is not in use

Small but effective

– washes everything from soiled plates to fragile glasses

Bigger than you might think

– space enough to wash trays and GN1/1-canteens

Fast wash

– up to 50 baskets per hour can be washed

Silent operation

– quiet machine helps to improve working environment

Smart Display simplifies operation

– clear and self-explanatory display in tempered glass

Easy to service

– readily accessible components

Inbuilt drain pump

– a push of a button easily changes water

Metos WD-4S is high-quality scandinavian manufacture; reliable and versatile undercounter dishwasher for demanding use in professional kitchens. The construction is of stainless steel, easy to keep clean. Metos WD-4S machines have an efficient acoustic and thermal insulation. The operation of the machine is controlled electronically.

Metos WD-4S facilitates HACCP and guarantees hygiene. The selected programme, washing and rinsing temperatures and the status of the wash are shown on the machine display. The machine has three washing programmes with washing and rinsing times programmable according to particular needs (factory settings: 1.2/2.4/4.2 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 a self cleaning programme, which rinses and sanitizes the interior with 85-degree rinse water. The tank volume is 20 litres.

Metos WD-4S connection is three-phased, but it can be converted to one-phased on installation. Connected power for one-phase machine is 3.55kW and capacity appr. 30 basket/h.

Metos	Dimensions mm	Boiler	Electric connection
WD-4S	600x600x820	4.2 kW	400V3N~ 4.95kW 10A
WD-4S PP	600x600x820	4.2 kW	400V3N~ 4.95kW 10A

PP= pressure boost pump

Accessories	Dimensions mm
Stand with basket rails	599x595x490
Stand cabinet	599x595x490

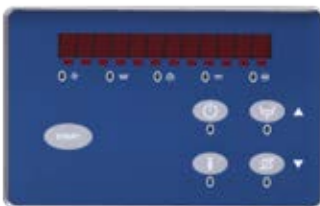
Standard delivery for the dishwashers includes a detergent dispenser, a rinse aid dispenser, drain pump, tank strainers 2 pcs, baskets for plates, cutlery and cups. Accessories: stand with basket rails or stand cabinet.



METOS MASTER HOOD 130S



You can assemble a washing system round the Metos Master Hood dishwashers with Metos dishwashing counters and accessories. See p. 111 for accessories.



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



The open tank with its rounded edges, the removable strainers and washing arms are easy to keep clean. The strainer also has a large separate sediment container.

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

The Metos Master Hood 130S has five wash programmes of 50/90/120/180/300 seconds. 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 (410 mm) washing cabinet can easily also accommodate a single GN 1/1 container. The tank volume is 42 litres. The energy saving function of the machine lowers the boiler temperature during stops in the washing.

The diagnostics programme monitors the operation continuously and warns of possible error situations. The outer surfaces of the machine, the tank with rounded edges, detachable strainers and washing arms are easy to clean. The powerful pump is in a vertical position, so it is drained when the tank is drained. The structure and the rotating washing arms are of stainless steel. Rinsing arms are polypropylene for lightness – working correctly even when the pressure is low. Detachable nozzles for easy cleaning.

METOS MASTER HOOD 130S



Metos Master Hood 130S

- electronic
- fully insulated
- five wash cycles
- 70/40/30/20/12 baskets per hour
- final rinse temperature control
- energy saving function
- diagnostic function
- pause function

STANDARD DELIVERY:

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



A wide range of prewash tables suitable for every need.



Prewash table with overflow pipe



A hanging tray for baskets, suitable for places a table wouldn't fit.



Metos Master	Dimensions mm	Boiler	400V3~ 50Hz	440V3~ 60Hz
MM Hood 130S	650/(720)x735/(810)x1445/1880 H	9 kW	10.5 kW 16A	10.5 kW 16A
MM Hood 130S Lift	650/(720)x735/(810)x1445/1880 H	9 kW	10.5 kW 16A	10.5 kW 16A

Delivery includes: marine feet, detergent dispenser, rinse aid dispenser, 2 dishwashing baskets, 1 glass basket and 2 cutlery holders.

Optional equipment: pressure booster pump and drain pump.

METOS WD-6 DISHWASHER



See p. 111 for the pre-wash showers.

Metos WD-6 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 A 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 6 – a versatile hood type machine

WD 6 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 sanitises 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 405 mm.

Metos WD-6 Autostart – automatic hood lifting and lowering and also starting

The hood first 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. Autostart model closes the hood and starts the wash automatically when a basket is placed in the machine. 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 WD-6 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
- Autostart model closes the hood and starts the wash automatically when a basket is placed in the machine. Automatic lifting and lowering of the hood improved ergonomics and the drying of the dishes starts immediately



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.

WD 6/6A 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



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.

STANDARD DELIVERY:

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

Metos	Dimensions mm	Boiler	400V3~ 50Hz	440V3~ 60Hz	480V3~ 60Hz
WD-6	600/695x657/700x1430/1880	9 kW	9.9kW 16A	9.9kW 16A	9.9kW 16A
WD-6 Autostart	600/710x657/700x1430/1880	9 kW	9.9kW 16A	9.9kW 16A	9.9kW 16A

Autostart= automatic hood and start

Accessories

- Exhaust hood WD-6
- Steam condensing unit and heat exchanger WD-6

Delivery includes: marine feet, rinse aid dispenser, liquid detergent dispenser, baskets for plates, cutlery and cups (one of each).

Optional equipment: drain pump, break tank for pressure boosting and an automatic system for controlling the ventilation fan.

METOS WD-7 COMBI-DISHWASHERS

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 111 for the prewash showers.



See p. 111 for the pre-wash showers.

Metos WD-7 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 Autostart 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 sanitises 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 Autostart – automatic hood lifting and lowering and also starting

The hood first 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. Autostart model closes the hood and starts the wash automatically when a basket is placed in the machine. 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 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
- Autostart model closes the hood and starts the wash automatically when a basket is placed in the machine. Automatic lifting and lowering of the hood improved ergonomics and the drying of the dishes starts immediately



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 hood is lightened by gas springs, which make it very light to operate.

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).

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



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.

STANDARD DELIVERY:

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

Metos	Dimensions mm	Boiler	400V3~ 50Hz	440V3~ 60Hz	480V3~ 60Hz
WD-7	660/755x657/720x1540/2080	9 kW	10.1kW 16A	10.1kW 16A	10.1kW 16A
WD-7 Autostart	660/770x657/720x1540/2080	9 kW	10.1kW 16A	10.1kW 16A	10.1kW 16A

Autostart= automatic hood and start

Accessories

- Bakery plate basket WD-7
- Exhaust hood WD-7
- Condensing unit and heat exchanger WD-7

Delivery includes: marine feet, rinse aid dispenser, liquid detergent dispenser, baskets for plates, cutlery and cups (one of each).
Optional equipment: drain pump, break tank for pressure boosting and an automatic system for controlling the ventilation fan.

TECHNICAL DATA OF SINGLE TANK DISHWASHERS

Technical data	Lux60EL	WD-4S	Hood130S	WD-6	WD-6 Autostart	WD-7	WD-7 Autostart
Wash programmes, min	1.2/3/5	1.2/2.4/4.2	0.8/1.7/2.5/5	1.2/1.7/3.2	1.2/1.7/3.2	1.2/1.7/3.2	1.2/1.7/3.2
Hot water connection 50–60°C	R3/4	R1/2	R3/4	R1/2	R1/2	R1/2	R1/2
Min/max HW dynamic pressure, kPa	2/5	1.8/5	2/5	1.8/5	1.8/5	1.8/5	1.8/5
HW min. flow, l/min	16	17	18	18	18	18	18
Drain, mm (DP models)	30	20 (22)	30	50 (22)	50 (22)	50 (22)	50 (22)
Drain flow, l/s	3	1	3	3	3	3	3
Tank volume, l	17	25	42	50	50	50	50
Ventilation recommendation, m³/h	600	600	600	600	600	600	600
Weight, kg (net/gross)	46 / 50	75 / 85	120 / 135	100 / 115	105 / 120	110 / 125	115 / 130
Basket size	500x500	500x500	500x500	500x500	500x500	500x500	500x500
Fresh water consumption per basket	2.3*	2.4	2.8*	2.5 - 4	2.5 - 4	2.5 - 4	2.5 - 4
Noise level dB	61	61	64	61	61	63	63
Protection class	IPX3	IP44	IPX3	IP45	IP45	IP45	IP45

Electric connections	Lux60EL	WD-4S	Hood130S	WD-6	WD-6 Autostart	WD-7	WD-7 Autostart
Pump power, kW	0.56	0.75	1.5	0.9	0.9	1.1	1.1
Tank power 230V1~, kW	2.7	1.4	—	—	—	—	—
Boiler power 230V1~, kW	2.8	2.8	—	—	—	—	—
Connected power 230V1~, kW	3.45	3.55	—	—	—	—	—
Fuse 230V1~, A	16	16	—	—	—	—	—
Tank power 400V3~, kW	2.7	1.4	2.7	1.8	1.8	1.8	1.8
Boiler power 400V3~, kW	5.06	4.2	9	9	9	9	9
Connected power 400V3~, kW	6.65	4.95	10.5	9.9	9.9	10.1	10.1
Fuse 400V3~, A	10	10	16	16	16	16	16
Tank power 440V3~, kW	2.7	—	2.7	1.8	1.8	1.8	1.8
Boiler power 440V3~, kW	5.06	—	9	9	9	9	9
Connected power 440V3~, kW	6.65	—	10.25	9.9	9.9	10.1	10.1
Fuse 440V3~, A	10	—	16	16	16	16	16
Tank power 480V3~, kW	—	—	—	1.8	1.8	1.8	1.8
Boiler power 480V3~, kW	—	—	—	9	9	9	9
Connected power 480V3~, kW	—	—	—	9.9	9.9	10.1	10.1
Fuse 480V3~, A	—	—	—	16	16	16	16
Max. connecting cable area 400/440/480V3~, mm²	4	—	4	6	6	6	6

* pressure 200kPa

METOS PRE-WASH SHOWERS



Metos WM 4023

Metos pre-rinse showers 4013 and 4023 are traditional wall mounted pre-wash showers with a handled jet pistol. 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. Metos 4013 is pre-rinse showers with a downspout and a mixer with two grips. WM 4023 is pre-rinse showers with a downspout and a mixer with a long single grip lever.

Metos	Height mm
Metos WM 4013 wall mounted, two grips	h 1050
Metos WM 4023 wall mounted, single grip	h 1050



Metos WM 4013

Metos pre-rinse showers 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	Height mm
Metos 6546 table	h 1250
Metos 6548 wall	h 950



Metos 6546



Penguin foam

FOAM CLEANING DEVICE

Metos foam cleaning unit is especially developed for cleaning & disinfecting applications in retail, wellness and foodservice areas. The unit is equipped with a foam/rinse selector and very easy to use. Excellent foam and rinse function in water pressure range from 2.5 to 7 bar.

Metos	Dimensions mm
Penguin foam	380x260x120

METOS PRE-WASH TABLES



Pre-wash table 02 for Metos undercounter machines. The table can be turned around, basin on the right or the left.

Metos pre-wash table for Metos Master Lux 60EL and Metos WD-4S 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

Pre-wash tables 1200 and 1600 are symmetrical and can be placed on the right or the left side and in front of the machine in an angular installation. A table mounted pre-wash shower is attached to the table with an adapter. A grid shelf and the shower adapter are included in the delivery.

Metos basin line 700-11-3. Table mounted pre-wash showers can be attached with an adapter. A splashguard can be used only with wall mounted pre-wash showers. The delivery includes a connection plate to dishwasher, the adapter for table mounted pre-wash shower and the splashguard.



Pre-wash table 700-11-3



Pre-wash table 1600

Metos basins 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.

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.



Marine tables have marine feet and storm rails around shelves.

Basin	Dimensions mm	Installation length
1200, one basin	1200x600x880±25	1200 mm
1600, one basin	1600x600x880±25	1600 mm
700-11-3	1100x590x880±25	1400 mm
700-6-3	600x590x880±25	900 mm
700D-6-3, 2 basins	1200x590x880±25	1500 mm

for angle installation with a hood type machine:		
700-11-5	1100x590x880±25	1600 mm
700-6-5	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 DRYING LINE

Metos drying line for Metos 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



Drying line 700



Drying line 1200



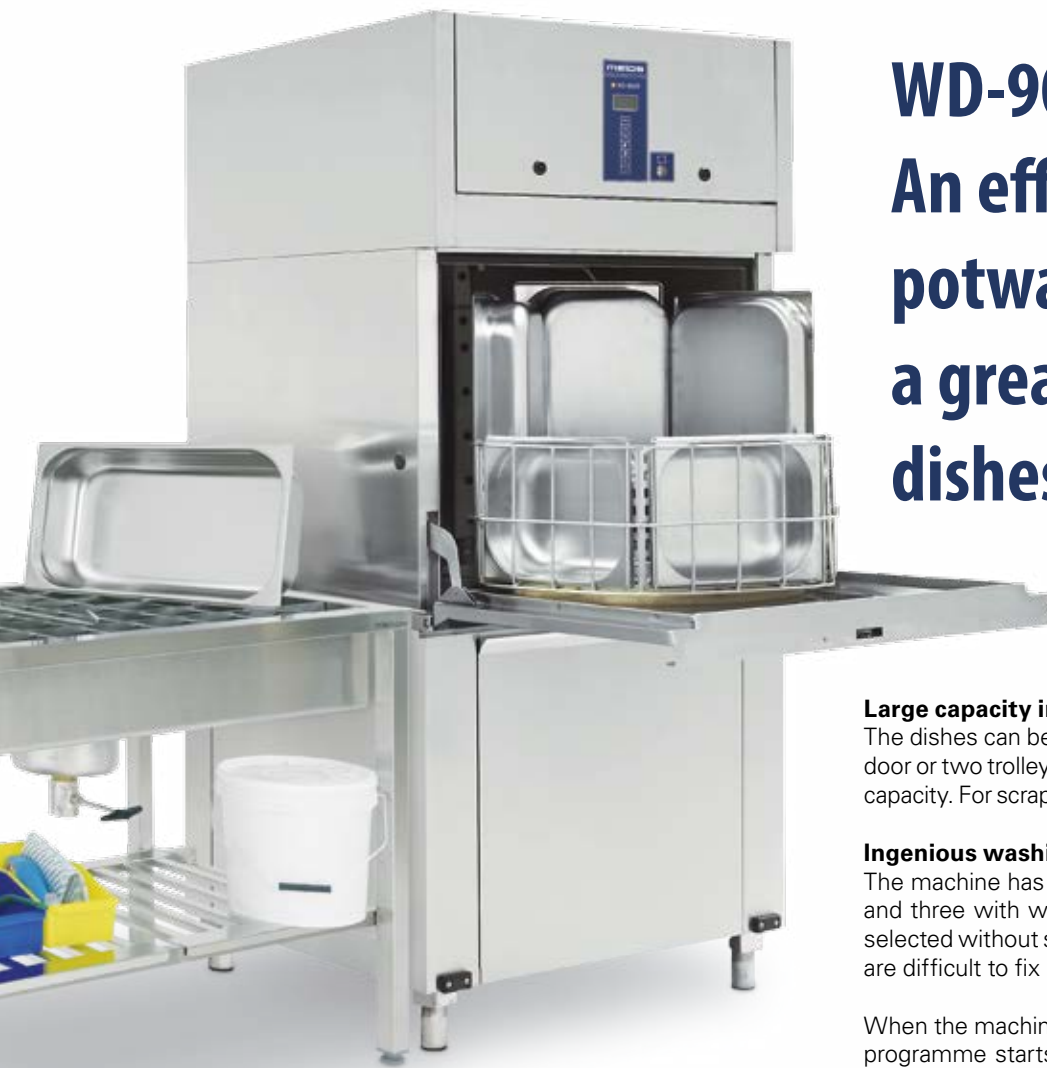
Dripping unit and drip cover with under counter dishwasher.

The Metos drying line for Metos 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 DRIP UNIT

Metos drip unit is an efficient handling unit for glassware baskets. It is formed around undercounter 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



Beside Metos WD-90GR HC is scraping table.

WD-90GR HC

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

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 3.5 - 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.



- For middle-sized commercial kitchens
- Holds 6 GN1/1 containers
- 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

GRANULE POTWASHER METOS WD-90GR HC



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



Pot holder for large pots
1 piece included in standard delivery



Holder for 2/1 containers and baking plates, 1 piece 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

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

Delivery includes: 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.

GRANULE POTWASHERS, TECHNICAL DATA

Capacity and operation data	WD-90GR
Wash programme P1 **	5 min.
Wash programme P2 **	8 min.
Wash programme P3 **	10.3 min.
Wash programme P4 **	2.3 min.
Wash programme P5 **	3.8 min.
Wash programme P6 **	6.8 min.
Capacity***	4xGN1/1 / 8xGN1/2
Water consumption, rinse	3.5 - 5 litres
Water consumption, cooling	1.5 litres
Noise level *	68 dB(A)
Max.surface temperature at +20°C room temperature	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
Granule pump	2.2 kW
Wash pump	1.5 kW
Rotating table motor	0.18 kW
Rinse boiler	9 kW
Tank heating	9 kW
Tank volume, litres	100 litres
Weight, machine in operation	430 kg
Granule amount	5 litres /3.6 kg
Degree of protection	IP55

Water and drain connections, water consumption	WD-90GR
Warm water connection 50 - 70°C (internal threading)	R 1/2"
Cold water connection 5 - 12°C (internal threading)	R 1/2"
Drain connection PP pipe	50 mm
Recommended warm water pressure and flow	0.25 MPa 15 l/min
Floor drain, capacity	3 litres / sec.
Recommended ventilation	600m ³ /h

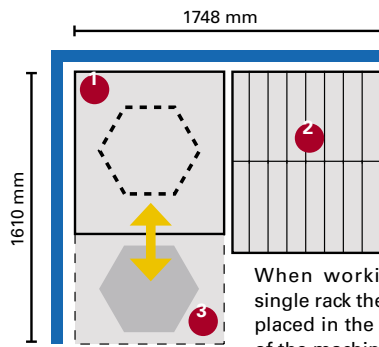
Electric connection, electric heated version	WD-90GR
Connection power 400/440V 3~ PE	11.4 kW
Fuse size 400/440V 3~	20 A
Max. connection area 400/440V 3~ (L1-L3, PE)Cu	16 mm ²

Dimensions	WD-90GR
Size width x depth x height	878x955x1882 mm
Size for transportation	900x1060x1950 mm
Weight for transportation	340 kg

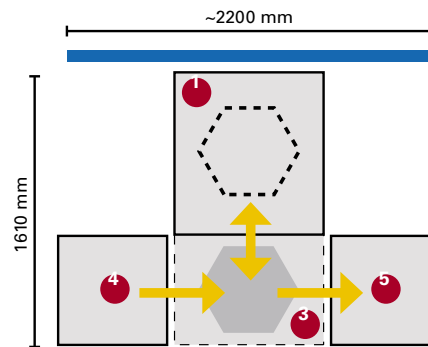
GRANULE POTWASHERS

WD-90GR

1. Metos WD-90GR
2. Scraping table
3. Machine door
4. Trolley for dirty dishes
5. Trolley for clean dishes



When working with a single rack the dishes are placed in the rack on top of the machine door.



Use of two racks and two trolleys provides maximum capacity.



METOS WD RACK CONVEYOR DISHWASHERS



Metos WD-211



Metos WD rack conveyor dishwashers have been developed through the state-of-the-art know-how and product development. The modern professional kitchen's requirements of ergonomics, hygiene and environmental performance have been taken into account. You get the best washing results under all conditions. Metos WD rack conveyor machines provide the best possible control and safety of professional dishwashing. All data is stored into dishwashers own memory, not external organization's server. It has new user interface which can be read from display panel or via internet.

Save money – provide your kitchen with a Metos WD machine

The operational costs of the machine are minimal. The model range includes a pre-rinse section that recycles the water contained in the machine. In this way fresh tap water used by a separate pre-rinsing section is not used. The double control of the final rinse minimizes the fresh water consumption in final rinsing. This minimizes the consumption of chemicals and energy. The same happens with costs. The machine allows easy regulation of the water circulation from final rinse to the other sections and thus optimization of the use of water and chemicals according to customer needs. The machine has an efficient heat recovery unit that raises the temperature of the incoming water to over 50 °C. The heat recovery unit is easy to keep clean: it is just raised to its high position and hosed. In this way the heat recovery capacity remains the same year after year and reduces energy costs.

Good hygiene – easy with Metos WD

Taking care of hygiene of the washer is easy. The large smooth exterior and interior stainless steel surfaces are easy to keep clean. The tanks are emptied by raising a single lever enabling the cleaning work to move on faster.

The drain valves and the overflow pipe close automatically, when the rinsing section door is closed. The pumps are drained off water automatically when the machine is drained. The detachable doors allow you to clean the space behind the door as well.

Electronic control warns if water flow in the final rinse is inadequate and the machine can even be set to stop if the final rinsing result is jeopardized for one reason or another.

Efficient solutions – with good ergonomics and environmental performance

Efficient steam condensation and acoustic and thermal insulation make the dishwashing area a pleasant working environment. The machine body has two casings and the sheet metal is treated with a soundproofing material. This has reduced the noise level considerably.

Low water, energy and chemical consumption reduces the environmental impact of washing.

WEBTool

Data includes:

- Statistic data of basket counter and temperatures
- HACCP registry (option)
- Cost and consumption control (option)
- Technical diagnose of all important functions as final rinse water flow and temperature changes (standard)
- Event log file which makes fault tracking faster than ever before (standard, but only with computer)
- Password protected remote control for all adjustments (standard)

METOS WD RACK CONVEYOR DISHWASHERS



All machines have a double final rinse, saving on water.



The door is detached by pushing a bolt. The space behind the door is thus easy to clean.



All the tanks are drained with one lever. All the bottom valves and the overflow pipe are automatically closed when the rinse section door is closed.



Efficient heat exchanger, easy to keep clean. Regular cleaning allows for optimal heat recovery.



The surfaces feature smooth design and are easy to clean.



All the washing arms are identical. The arm is removed and attached by using a quick joint.



The basins have large strainers, which are easy to handle and to access. The large size of the strainers reduces the number of strainer emptying times.



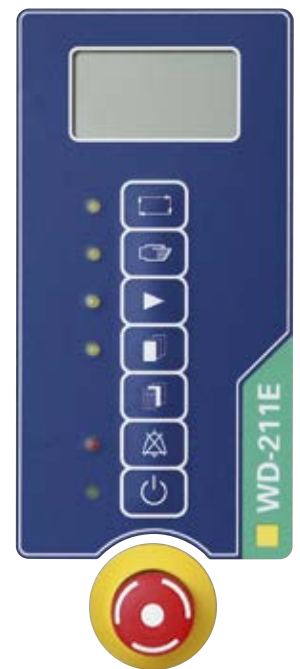
When the machine is drained, no water remains in the pumps - hygiene is improved.



The pressure reduction valve, the magnetic valves and the final rinse water meter are placed conveniently behind a hinged door.



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.



The machines have an automatic control system for running and reporting operational functions.

Metos WD	Racks/h	Pre-wash	Wash	Rinse	Dimensions mm	Electric connection
151E R-L or L-R	70-150	—	1.5 kW 100 L	0.11 kW 6 L	1655*x697x1675/1950**	400/440V 3~ 32.6 kW 50A 50/60Hz
211E R-L or L-R	100-200	1.5 kW 51 L	1.5 kW 100 L	0.11 kW 6 L	2255*x697x1675/1950**	400/440V 3~ 40.1 kW 63A 50/60Hz
241E R-L or L-R	110-210	1.5 kW 77 L	1.5 kW 100 L	0.11 kW 6 L	2555*x697x1675/1950**	400/440V 3~ 40.1 kW 63A 50/60Hz
331E R-L or L-R	150-230	1.5 kW 77 L	2x1.5 kW / 100 L	0.11 kW 6 L	3455*x697x1675/1950**	400/440V 3~ 47.6 kW 80A 50/60Hz

*installation length **doors open

METOS PRE-WASH TABLE FOR RACK CONVEYOR MACHINES



Metos basin line 700-11-3. 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 splashguard.

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	



90 degree curve

METOS POWERED TURN TRACK

Metos motor-powered turn track made entirely from stainless steel. The baskets are loaded using a plastic drive chain. Equipped with an emergency stop. The turn track is connected to the machine's outfeed side, either directly to the machine or to a straight section placed between the machine and the track. The turn track can also be placed on the infeed side.

Curve		Dimensions mm
WD-C 90°	Metos powered turn track WD 90° R-L	780x780x890±25
WD-C 90°	Metos powered turn track WD 90° L-R	780x780x890±25
400/440V 3~ 0.12 kW 50/60Hz		

Suitable for all Metos rack conveyor dishwashing machines

METOS ROLLER TABLE

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.



Static roller table with two guide rail sections.

Pivoted roller table for 180 degree curve	Dimensions mm	Guide rail sections
460-3	1585x630x875±25	2
460-4	2110x630x875±25	3

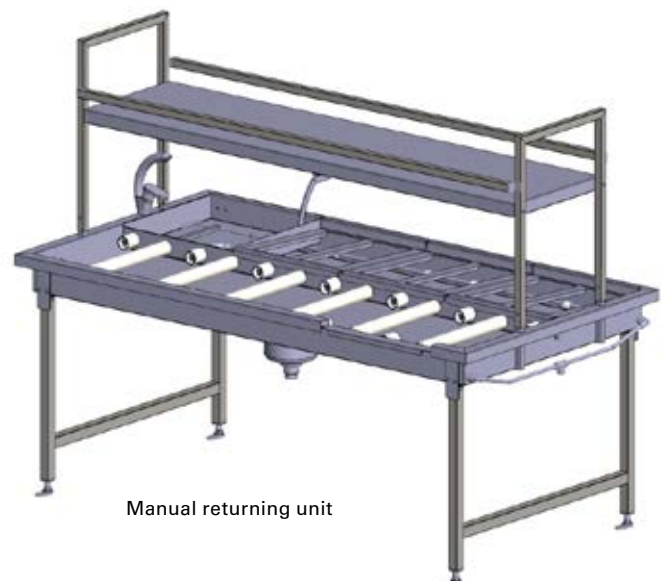
Static roller table for 90 degree curve	Dimensions mm	Guide rail sections
465-3	1585x630x875±25	2
465-4	2110x630x875±25	3

Static roller table for WD-E / ICS+	Dimensions mm	Guide rail sections
465-3D-WD	1585x630x875±25	2
465-4D-WD	2110x630x875±25	3

Narrow roller table for T60F dryer	Dimensions mm	Guide rail sections
465-3-WD-T60F	1585x600x875±25	2
465-4-WD-T60F	2110x600x875±25	3

MANUAL RETURNING AND SORTING UNIT

Metos 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.



Manual returning unit

For Metos WD-E / 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 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	Capacity
010G, grey	70 mm	30
010G, black	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



Black basket for cups and glasses



Basket for 18 flat or 12 deep plates



Basket for cutlery



Service basket for cups and glasses with one low side for easy access to glasses and cups.



Basket for trays

Compartment basket	Glass ø	Glass h	Capacity
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 assembled.

Compartment basket with one heightening frame	Glass ø	Glass h	Capacity
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	Glass ø	Glass h	Capacity
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	Glass ø	Glass h	Capacity
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	Glass ø	Capacity
	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 watermarks – no polishing.



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.



Compartment basket is ideal to prevent breakage and scratches during washing, transporting and storing glasses and cups.



Compartmented heightening frame



WASTE DISPOSERS

Disperator 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.



Disperator BS



Disperator MC

Disposer	Capacity	Dimensions mm	400V 3PE 50Hz	440V 3PE 60Hz	480V 3PE 60Hz	Weight net/gross
Disperator 510A-BS	300 kg/h	ø 253, h 460	0.75 kW 10A	0.75 kW 10A	0.75 kW 10A	26/30 kg
Disperator 515A-BS	400 kg/h	ø 253, h 460	1.1 kW 10A	1.1 kW 10A	1.1 kW 10A	27/31 kg
Disperator 520A-BS	500 kg/h	ø 253, h 568	1.5 kW 10A	1.5 kW 10A	1.5 kW 10A	32/36 kg
Disperator 530A-BS	700 kg/h	ø 310, h 570-635	2.2 kW 16A	2.2 kW 16A	2.2 kW 16A	45/49 kg
Disperator 550A-BS	850 kg/h	ø 310, h 570-635	4.0 kW 16A	4.0 kW 16A	4.0 kW 16A	48/52 kg

Disposer	Capacity	Dimensions mm	400V 3PE 50Hz	440V 3PE 60Hz	480V 3PE 60Hz	Weight net/gross
Disperator 510A-MC	300 kg/h	500x500x863-991	0.75 kW 10A	0.75 kW 10A	0.75 kW 10A	55/64 kg
Disperator 515A-MC	400 kg/h	500x500x863-991	1.15 kW 10A	1.15 kW 10A	1.15 kW 10A	56/65 kg

METOS IMC WASTESTATION BIOWASTE DEWATERER

Metos IMC WasteStation reduces the amount of biowaste and helps to achieve remarkable savings. WasteStation reduces the volume of the food waste up to 80% and the mass of the food waste up to 60%

High capture rates improve the quality of the greywater going to drain, there is less suspended solid particles.

After each operation the machine undertakes a quick self rinse cycle preventing any build up of food. Self cleaning operation means a thorough clean ensuring the whole system is free of food and grease. Self emptying eliminates the need for staff to empty the auger assembly reducing labour times required to operate the machine.

A simple LED display shows visually the state of the operation. Intelligent electronic sensor detects when the bin is full. Standard delivery includes 2 pcs waste bins.



- Reduces the volume of food waste up to 80%
- Reduces the mass of the food waste up to 60%
- Improves the greywater quality
- Self emptying – no need for staff to empty the auger assembly
- Self rinse and self cleaning
- Electronic sensor detects when the bin is full
- Standard delivery includes 2 waste bins



IMC WasteStation

Metos	Capacity	Dimensions mm	Electrical connection	Weight
IMC WasteStation	max. 700 kg/h	1000x700x900	400V 3~4.1kW 50/60Hz	192 kg

WASTE COMPACTORS

Uson UBP-30S is a combined sack compactor and baling press. The electro-mechanical drive ensures that the unit always compacts at full press force, which is not the case with a hydraulic compactor. The compactor has unique "Double-stroke" and "Stay-n-Hold" functions for increased compaction rate.

General waste is compacted in a durable plastic sack and recyclable waste, such as cardboard and plastic film, is baled. The bale and full sack are easy to replace and the baling bands make good handles that simplify the onboard handling of the finished bale/sack. The compacting force is 6 tons. The press cycle time is 25 seconds, with a holding time of 5 seconds, for permanent deformation of the waste. The volume reduction is up to 90%.



Uson UBP-30S

Uson	Sack weight	Dimensions mm	400V 3~ 50Hz	440V 3~ 60Hz	Weight net/gross
Uson UBP-30S	30-50 kg	715x722x2277	2.2kW 10A	2.2kW 10A	370/390 kg



IMC IP500

IMC IP Compactor range has been designed for use in all sizes of business with varying waste volumes of dry waste including cardboard, tins, plastic and paper. Tough, robust and reliable, the IP Compactor range is easy to use and clean and incorporates safety interlocks on the chutes and trolleys to protect both the machine and operator.

Large, heavy duty integral trolleys are easy to move and empty, with waste being compacted into sealable plastic bags. Reduces the volume of waste up to 80%.

IP400: The compacting force is 3 tons and the cycle time is 14 seconds, with a holding time of 4 seconds.

IP500: The compacting force is 4.5 tons and the cycle time is 23 seconds, with a holding time of 4 seconds.

- Constant pressure setting (night position)
- Wheeled trolley bin for easy movement
- 100 plastic bags, wire ties and tying tool included
- Stainless steel trolley liners for bag rigidity

IMC	Sack weight	Dimensions mm	220-240V 1~ 50/60Hz	Weight
IMC IP400	16-18 kg	580x600x1645	0.75kW 10A	193 kg
IMC IP500	25-30 kg	678x675x1740	0.75kW 13A	298 kg

Trolleys, tables, shelves



METOS SERVICE TROLLEYS



Metos SET-70/2 service trolley

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: bumper

Two tiers, interval 495 mm	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	Dimensions mm	Tiers mm
SET-70/3	685x485x800*	3 pcs 650x450
SET-75/3	765x585x800*	3 pcs 730x550
SET-105/3	1120x585x800*	3 pcs 1085x550

*handle height 900 mm



Metos SET-75/2 service trolley

Accessories	Dimensions mm
Bumper SET-70*	740x540
Bumper SET-75*	820x640
Bumper SET-105*	1175x640
S/S waste bin 2x11 litres	holder and plastic buckets included
Flat tier SET-70	
Flat tier SET-75	

*to be ordered with trolley

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-75/3 service trolley



Metos SET-105/3 service trolley

METOS BASKET TROLLEYS FOR 500 x 500 MM BASKETS



BAT-8 basket trolley with optional bumper and s/s shelf on top.

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: bumper, 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	590x590x832	4 baskets/ 160/120mm
BAT-5	590x590x1072	5 baskets/ 160 mm
BAT-6high	590x590x1591	6 baskets/228 mm
BAT-8	590x590x1591	8 baskets/ 160 mm

Accessoires	Dimensions mm
Bumper 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 bumper



The water-drip tray placed on lowest runners prevents the floor from getting wet and dirty.

METOS BASKET SERVICE TROLLEY

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.

Metos	Dimensions mm	Baskets/ guide rail distance
BAT-6	590x590x1596	6 baskets/195 mm

Accessoires	Dimensions mm
Bumper BAT*	645x645
Water drip tray	510x510x50
S/S shelf	510x560x35

*ordered with trolley!

Flat pack	Package dimensions mm
FP BAT-6	1775x610x153

Basket stand	Dimensions mm	Baskets/guide rail distance
BAS-2	560x560x617	2 baskets/195
BAS-3	560x560x870	3 baskets/195



Basket stand BAT-3



Metos BAT-6 service trolley



Basket Dolly



METOS BASKET DOLLY

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

Metos range of return trolleys enables effective return arrangements even when space is limited. Well organized return of dishes increases customer satisfaction and facilitates the work of kitchen staff.

Metos COT-75 is stainless steel 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 2x11L	270x370x325 incl. holder and plastic buckets
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 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 or 460 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 bumper. Other options: additional shelf, tray holder, waste bin (incl. holder and lid), water drip tray, holder for cutlery boxes.



Metos COT-110 combination trolley with optionals: plate cassette shelf, tray holder, waste bin and bumper.

Metos	Dimensions mm
COT-110	1128x590x1089

Accessories	Dimensions mm
Bumper COT-110*	1185x645 ordered with trolley!
Plate cassette shelf	515x560x180 to the right side of trolley
Additional shelf	510x560x35 to the left side of trolley
Tray holder	570x280x310 to the left/right side of trolley
Waste bin 30 l and holder	540x210x125 to the left side of trolley
Holder for cutlery boxes	540x210x125 to the left/right side of trolley
Water drip tray	510x510x50 to the left side of trolley

* to be ordered with trolley

Flat pack	Package dimensions mm
FP COT-110	1480x645x380

METOS LAUNDRY TROLLEY



Metos LAT laundry trolley

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	800x480x910
Flat pack	Package dimensions mm
FP LAT	1255x610x153

METOS WASTE TROLLEYS

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	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-60 waste trolley

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	Dimensions mm	Volume
WAT-60	285x555x660*	60 l
WAT-120	555x555x660*	2x60 l
WAC-60 only plastic bin	285x555x620	60 l

*total height with bins 720 mm



Metos WAT-120 waste trolley

METOS SACK TROLLEY

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	365x340x750 mm	60 litres
SAT-125	485x450x800 mm	125 litres



Metos WAB-45 waste bin



Metos WAB-65 waste bin with optional lid



Metos sack trolley

METOS WASTE TROLLEYS AND CUPBOARDS



Metos LBJV-2 waste trolley with two 30-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	Dimensions mm
Tray shelf	400x250
Tray shelf	800x250

Accessories	Dimensions mm
Guide collar	diam. 240
Guide collar	diam. 180
Plastic waste bin	30 l



Metos LBJV-1 waste trolley with a 30-litre bin



Metos LBJVM-2 waste trolley with two 10-litre bins



Open construction does not collect dirt.



Detachable guide collar.

METOS LIFTING TROLLEY

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 85 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
NM 85	600x795x1600	470x600

Metos NM 85 lifting trolley



METOS MARINE CATERING FURNITURE

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 depth, 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.



Metos height adjustable table

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. The adjustment is from 700 mm to 900 mm, electric or also manual available.

Electrically adjustable

table ATHE	Dimensions mm	Electric connection
ATHE700	700x650x700...900	230V-0,3 kW 10A
ATHE1500	1500x650x700...900	230V-0,3 kW 10A
ATHE1900	1900x650x700...900	230V-0,3 kW 10A
ATHE2300	2300x650x700...900	230V-0,3 kW 10A

ATHE marine tables include shelf and storm rails.

All Classic accessories can be applied to ATHE tables.

METOS MARINE CATERING FURNITURE



Metos Proff kitchen fixture range together with other Proff units provides a unique opportunity to raise your kitchen to a new level of hygiene and ergonomics. A distinctive feature of the Proff range is the rounded design of the front edge and splash guard.

You can choose from the Proff standard selection or you can design a Proff unit of your own choosing. Start planning your table unit by selecting the counter top, either 650, 700 or 800 mm. The module dimension of the lower units is 400 mm.

The standard height of the Proff tables is 900 mm, the adjustment range of the legs is ± 25 mm. The adjustable threads of the pleasant round legs are totally hidden. The square legs are of 40x40 mm stainless steel tube. Proff fixtures are also available with a high base with 250 mm high lower space. The standard splash guard in wash tables is 60 mm high. As an option, a 60-200 mm high splash guard is available.



The seamless counter top is tailor-made to match your need. Below the counter top there is stainless supporting frame with efficient soundproofing.



Wash table with 7mm wash table edge. Standard splash guard in wash tables is 60 mm high, optional splash guard 60-200 mm.



All drawers are fitted with frame for GN containers (containers are optional). The telescopic runners enable the drawers to be pulled out entirely.

Laundry



LAUNDRY MACHINES

Metos offers a variety of professional laundry machines for marine use. Primus machines are high quality industrial laundry equipment from rigid mounted washer extractors to drying tumblers.

PRIMUS WASHER EXTRACTORS

- Rigid mounted, low spin, 100 G-factor
- Stainless steel top panel & Anthracite grey front and side panels
- Stainless steel drum and tub
- Xcontrol - easy to use microprocessor
- Patented soap hopper
- Large drain valve (Ø 76 mm)
- Easy access to all vital parts from the front
- Large door opening for easy loading & unloading
- Emergency stop button



Washer extractor RX80-280

Primus	Capacity	Dimensions mm	400V 3~ 50Hz	440V 3~ 60Hz	480V 3~ 60Hz	Weight net/ gross
RX80	8 kg	660x785x1115	6 kW	6 kW	6 kW	135/145 kg
RX105	11 kg	750x785x1225	9 kW	9 kW	9 kW	185/195 kg
RX135	14 kg	750x900x1225	12 kW	12 kW	12 kW	190/200 kg
RX180	18 kg	890x915x1410	12 kW	12 kW	12 kW	255/290 kg
RX240	24 kg	890x1060x1410	18 kW	18 kW	18 kW	275/290 kg
RX280	28 kg	890x1135x1410	24 kW	24 kW	24 kW	290/305 kg

PRIMUS PROFESSIONAL DRYERS

Primus drying tumblers have several features which enable excellent drying result and easy operation of the equipment. Radial and 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.

- Stainless steel drum
- Emergency stop button
- Large door opening for easy loading



Drying tumbler T9



Drying tumbler T24

Primus	Capacity	Dimensions mm	400V 3~ 50Hz	440V 3~ 60Hz	480V 3~ 60Hz	Weight net/gross
T9	9 kg	795x815x1465	9 kW	9 kW	9 kW	170/180 kg
T11	11 kg	805x1070x1675	13.5 kW	13.5 kW	13.5 kW	230/240 kg
T13	13 kg	805x1160x1675	18 kW	18 kW	18 kW	250/265 kg
T16	16 kg	805x1280x1675	24 kW	24 kW	24 kW	250/270 kg
T24	24 kg	965x1270x1975	36 kW	36 kW	36 kW	275/300 kg
T35	35 kg	965x1490x1975	48 kW	48 kW	48 kW	305/330 kg

PRIMUS WASHER & DRYER COMBO

Features washer extractor SC65

- Stainless steel look
- Stainless steel drum and tub
- Easy to use timer
- Mop and medical programmes
- Soap hopper at the front
- Matching dryer available – space saving when placed on top
- Drain pump

Features dryer DAM6

- Stainless steel look
- Stainless steel drum and tub
- Large door opening (Ø45 cm)
- Vented dryer

Accessories

- Stacking kit
- Drain valve for washer



Primus	Capacity	Dimensions mm	220-240V1~ 50/60Hz	440V3~ 60Hz	Weight net
Washer extractor SC65	6.5 kg	595x585x850	3.2 kW	3.2 kW	73 kg
Dryer DAM6	6.5 kg	595x585x850	3 kW	3 kW	39 kg

METOS WASHER & DRYER

Washer Extractor XQG60-A508K

- Intelligent control
- 3/6/12 hr Delay start
- Child lock
- 90°C anti-bacteria
- 30 min quick wash
- Power-off memorization
- Anti-vibration system
- White color
- Drain pump

Tumble Dryer DV-60Q1K

- Electrical programming with LED display
- Moisture sensing
- 150 minute max. drying time
- Reverse tumble action
- 2 front adjustable feet
- Delay start
- 150° door opening angle
- Single large filter
- Anti-crease function

Accessories

- Stacking kit



Washer extractor
XQG60-A508K



Dryer DV-60Q1K

Metos	Capacity	Dimensions mm	230V1~ 60Hz	Weight net
Washer Extractor XQG60-A508K	6 kg	595x530x845	2.1 kW	64 kg
Dryer DV-60Q1K	6 kg	595x555x850	2.0 kW	36 kg

METOS ROLLER IRONERS

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.



Roller ironer S140-25

Metos	Dimensions mm	Roller	400V 3~50 Hz	440V 3~60Hz	480V 3~60Hz	Weight net/gross
S100-25	1400x420x1005	1000 mm	5 kW 16A	5 kW 16A	5 kW 16A	110/119 kg
S140-25	1800x420x1005	1400 mm	7 kW 16A	7 kW 16A	7 kW 16A	126/145 kg
S160-30	2200x500x1100	1600 mm	13.2 kW 25A	13.2 kW 25A	13.2 kW 25A	257/295 kg

METOS IRON AND IRONING BOARD



- Durilium soleplate
- Open heel for extra stability
- Variable steam: 0 - 40 g/mm
- Shot of steam 130 g/min
- Auto-off
- Anti-dripp
- Integrated anti-scale system
- Anti-calc stick
- Spray
- Water tank capacity: 270 ml
- Cord length: 1,8 m

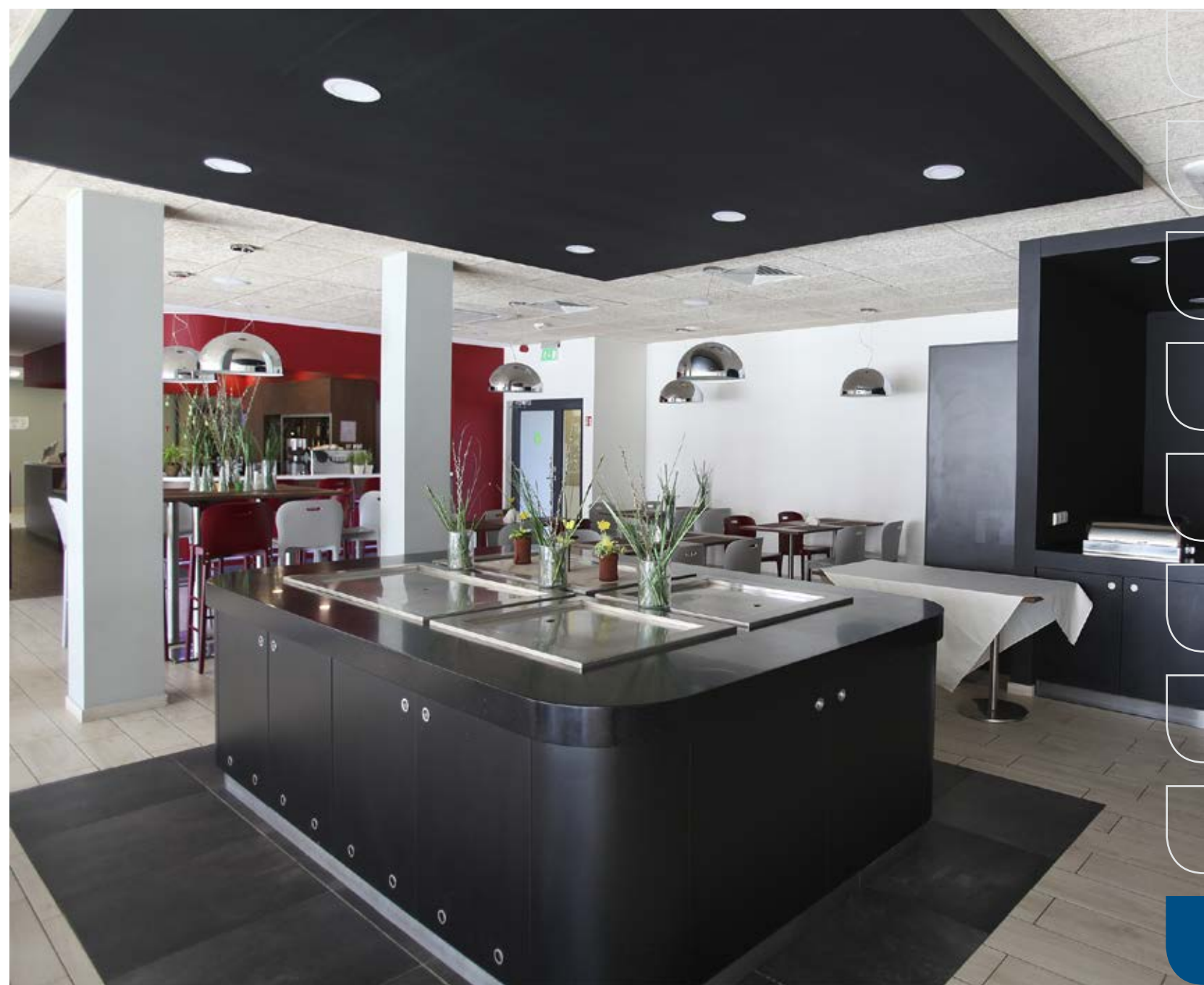
Tefal FV4030E0 Easygliss A compact, light and highly efficient steam iron with enamel soleplate for outstanding glide, optimal steam distribution and excellent scratch resistance. Powerful turbo steam for efficient removal of wrinkles. Anti-dripp function makes sure the clothes are not stained while ironing. Safe ironing with auto-off function that automatically turns off the iron after 8 minutes without use.



- 440 x 1200 x 910 mm
- Recommended installation height 1200 mm
- Weight 10 kg

Ironing board Esteri SL For textiles that can't be ironed with a roller ironer. Lasting and time saving wall fixed ironing board. Stairless height adjustment allows right working height. After use the board can be lifted back against the wall. The board has well heat resisant silicon fabric coating. The body is made of galvanized steel.



















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