

Metos Chef is a first-class oven and proving cabinet series for demanding professional users. All Chef ovens produce impressive and uniform baking results. The Chef ovens are easy to install, use, service and maintain. The ovens can be installed separately or assembled in a group

Metos Chef 240 Convection Oven

- equipped with humidifier and large fan
- cooking 2x GN 2/1 or 4x GN 1/1, distance 125 mm
- baking 3x GN 2/1 or 6x GN 1/1, distance 100 mm

Metos Chef 220 Roasting Oven

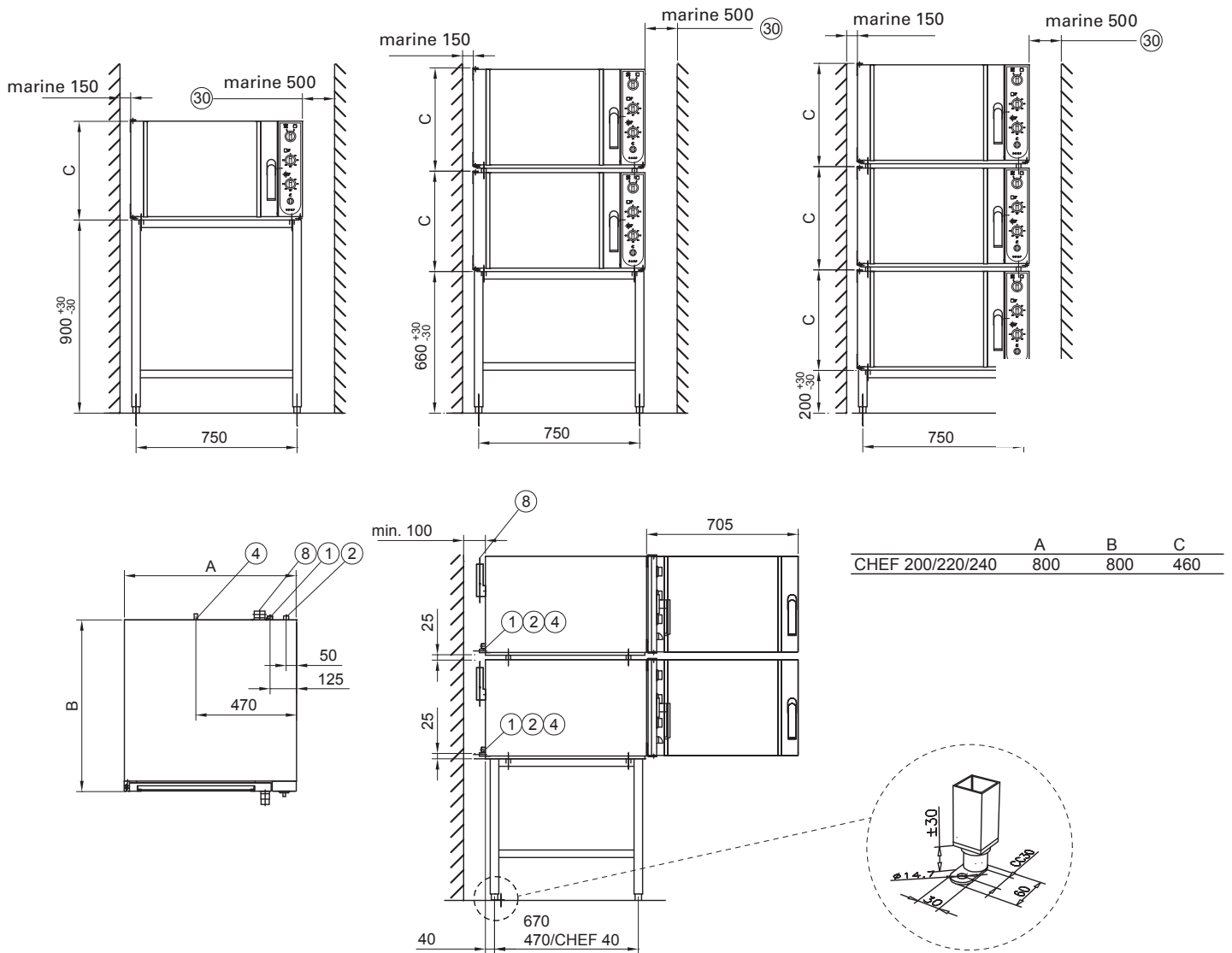
- robust standard oven
- 1x GN 2/1 or 2x GN 1/1
- oven with upper and lower guide rails

Metos Chef 200 Proving Cabinet

- for proving baking products
- equipped with humidifier and fan
- 4x GN 2/1 or 8x GN 1/1 plates, distance 72 mm



Metos Chef 240	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	CW	Weight kg Net/Gross
Chef 240	800x800x460	7.6 kW 16A	7.6 kW 16A	3/4"	60/75
Oven group 2x 240 + stand	800x800x1600	15.2 kW 16A	15.2 kW 16A	3/4"	130/148
Oven group 2x 240, 1x 200 + stand	800x800x1600	16.1 kW 16A	16.1 kW 16A	3/4"	185/200
Metos Chef 220					
Chef 220	800x800x460	4.7 kW 10A	4.7 kW 10A	—	55/70
Oven group 2x 220 + stand	800x800x1600	9.4 kW 20A	9.4 kW 20A	—	127/142
Oven group 3x 220 + stand	800x800x1600	14.1 kW 25A	14.1 kW 25A	—	175/195
Oven group 2x 220, 1x 200 + stand	800x800x1600	10.3 kW 20A	10.3 kW 20A	3/4"	175/195
Metos Chef 200					
Chef 200 proving cabinet	800x800x460	0.9 kW 3A	0.9 kW 3A	3/4"	47/64



1. Electric connection
2. Cold water connection R 3/4", CHEF 200 / 240
4. Drain R 3/8", CHEF 200 / 240
8. Steam exhaust
30. Maintenance space