

Combi steamer Metos iCombi Classic 6-1/1

Capacity 6 GN containers lengthwise, guide rail distance 68mm.

Metos iCombi Classic is an easy-to-use, ergonomic and safe combination oven for efficient food production in a professional kitchen. The user experience is topped by the oven cleaning, which is done by selecting the most fitting out of 4 automatic washing programs.

The Metos iCombi Classic has in addition to the three cooking functions, the combined oven has finishing, programming and cooling functions. In the steam boiling, the steam generator produces hygienic and fresh steam in the chamber. The constant temperature of the chamber and saturated vapor guarantee a very gentle brewing and thus the best cooking result. The colors of the food remain delicious while preserving the nutrients and vitamins. Steam cooking is excellent for cooking vegetables. Even delicate foods like crème caramel, pies or fish can be cooked with little effort - even in large quantities. Steam heating temperatures range from +30°C...+130°C.

In circulating air condensation, hot air rotates at high speed, evenly distributed throughout the entire chamber. The meat surface immediately closes, maintaining juice inside the meat. Continuous, even 300 degrees hot air is not just a technical detail, but it is also available at full load. This is the only way to guarantee browned French fries, to cook frozen raw materials such as croquettes, spring rolls and chicken wings or soft bakery products. Steam heating temperatures range from +30°C...+300°C.

The combustion combines the benefits of hot air and steam.



Hot steam offers a shorter cooking time with less food loss and succulence, hot air giving a strong aroma, delicious color and crispy crust. This avoids up to 50% of normal cooking losses as well as from turning food and saves cooking time. Combination heating temperatures range from +30°C...+300°C.

Description and properties:

- ClimaPlus is an active moisture controller, which continuously measures and adjusts the moisture, like it gets rid of the extra humidity. This feature affects the ovens capacity, the quality of the food and the use of electricity. Humidity can be adjusted in 10% steps and the precise value can be read from the display.

- Dynamic air turbulence. Thanks to the both way blowing fan the chamber has extraordinarily great airflow. The chamber has 5 manually programmable fan wheel speeds. Optimal use of electricity guarantees consistent cooking and shorter cooking times.

- High-performance steam generator produces steady temperature clean steam, even when cooking in under 100 degrees.

- Tekniseen tilaan on integroitu huoltovapaa korvausilmansuodatus, joka toimii ilman erillistä vaihdettavaa suodatinta.

- Cooling function. The cooking chamber can be cooled quickly with efficient airflow.

- The inside temperature of the product being cooked is possible with a separate thermometer. The installation handle for soft product thermometer is an accessory.

- Delta- T cooking function is ideal for very delicate cooking. Delta- T cooking weight loss is minimal.

- Digital temperature display adjustable in Celsius or Fahrenheit, display of target and actual values.

- Digital display of the cooking chamber humidity and time, display of target and actual values.

- The combination oven has 100 cooking program spots up to 12-step programs.

- Named programs can be chosen from the display.

- Temperature, cooking time and humidity are adjustable while in use.

- Programs are easy to move with an USB flash drive from one oven to another.

- Integrated hand shower with automatic return and single jet function.

- Energy-saving, long life LED lighting in the cooking chamber with high color rendering for quick detection of the current state of food.

Occupational and operational safety:

- Electronic safety temperature limiter for steam generator and

convection heating.

- Integrated fan wheel brake.
- Use of Active Green cleaner tabs and care tabs for optimal work safety.
- HACCP data storage and output via USB.
- Tested according to national and international standards for unsupervised operation.
- Maximum rack height not higher than 1.6m when using a RATIONAL base frame.

Networking:

- Integrated, splash protected USB port for data exchange.
- Optional integrated splash protected Ethernet port.
- Optional integrated WLAN connection (includes an Ethernet port)

Cleaning and care:

- Automatic cleaning and care system is non dependent of Non-mains pressure.
- Care system cleans and takes care of the steam generator.
- Metos iCombi Classic ovens use iCare treatment tablets. When selecting the washing program, the oven display shows the required number of treatment tablets. When used regularly, iCare tablets also descale the steam generator during washing, and no separate descaling is required.

- 4 cleaning programs for unsupervised cleaning, even overnight.

- Simple control panel which shows the right cleaning routine, the right amount of cleaning tabs according to dirtiness and the time left on the program.
- Use of phosphate and phosphorous free Active Green Cleaning tabs and Care tabs.
- Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled.
- Hygienic, floor level installation without feet for easy, safe cleaning.
- 2 pane oven door with rear ventilation and swivelling glass panes for easy cleaning.
- Material inside and outside stainless steel DIN 14301, seamless hygienic cooking chamber with rounded corners and optimized air flow.
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to protection class IPX5.

Operation:

- 4,3" TFT-color display and capacitive touchscreen with self-explanatory symbols for simple, intuitive operation and control using sweep or swipe movements.
- Central dial with push function for intuitive selection and confirmation of entries.
- Acoustic prompt and visual display when user intervention is required.
- Separate hoods for the oven (UltraVent, Ultravent Plus) are acce

... more details on our web pages

Combi steamer Metos iCombi Classic 6-1/1

Product capacity	6 x GN1/1
Item width mm	850
Item depth mm	775/842
Item height mm	754/804
Package volume	0.866
Unit of volume	m3
Package volume	0.866 m3
Package length	94
Package width	96
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	94x96x96 cm
Net weight	99
Net weight	99 kg
Gross weight	115
Package weight	115 kg
Unit of weight	kg
Connection power kW	10.8
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Electrical conn. height mm	47
Cold water diam.	3/4"
Drain diameter	50
Hinge location	right
GN size	1/1

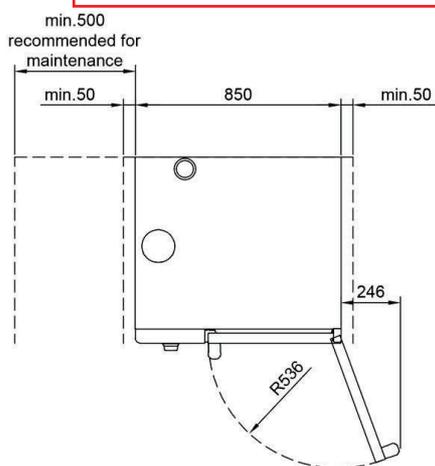
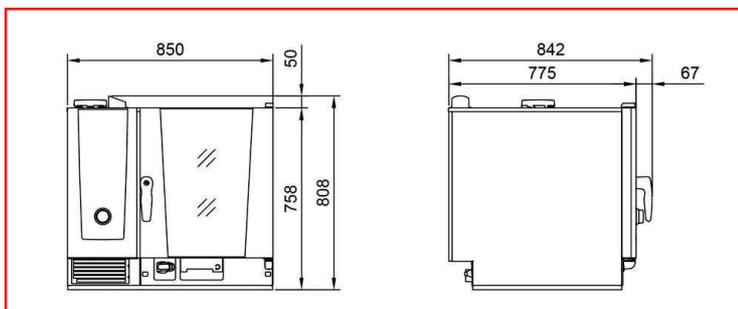
Combi steamer Metos iCombi Classic 6-1/1

Fill in trolleys

No

Model

iCombi Classic



- ① Electrical connection: Semifixed, 2,5 m cable without plug
- ② Cold water connection: R 3/4" male, pressure 100 - 600 kPa (300 kPa recommended)
- ③ Drain connection: DN 50 mm pipe

iCombi® Classic.

metos
kitchen intelligence®

Našus. Tvirtas.
Patikimas



iCombi Classic.

Rezultatą sudaro visų smulkmenų visuma.

„iCombi Classic“ yra tikras daugialypis talentas, ir jis greitai taps nepamainomu pagalbininku Jūsų virtuvėje. Mažiau nei maždaug 1 m² plote jis pakeičia daugelį įprastų gaminimo prietaisų, yra tvirtas, našus, galingas ir efektyvus. Lengvai valdomas. Ir įtikina funkcijomis, užtikrinančiomis aukštą gaminimo kokybę. Kad su savo virėjo patirtimi visuomet pasiektumėte rezultatą, kurį įsivaizduojate.

➔ Tai įtikina

Įrankis, kuriame suderintas didelis našumas ir aukšta patiekalų kokybė.

Paprasta naudoti

Sukamasis ratukas su paspaudimo funkcija, spalvotas ekranėlis, aiškūs simboliai naudotojo sąsajoje, kad dirbtumėte intuityviai ir be klaidų.

➔ 6 puslapis

Paprastas programavimas

Individualus programavimas naudojant iki 100 programų ir daugiapakopius gamybos procesus, kuriuos sudaro iki 12 žingsnių. Neribotai atkartojami rezultatai.

➔ 6 puslapis

ClimaPlus

Geriausi rezultatai ištraukiant drėgmę ir nustatant ją 10 % žingsniais sukuria itin palankią darbinės kameros atmosferą. Greitas rezultatas.

➔ 4 puslapis

Išplėstas susijungimas tinkle

Pasirinktinės LAN arba WiFi sąsajos suteikia galimybę prisijungti prie „ConnectedCooking“ tinklo sprendinio.

Ventiliatoriai

Iki 3 ventiliatorių kartu su darbinės kameros geometrija užtikrina optimalų šilumos pasiskirstymą ir itin gerą energijos įsiskverbimą į gaminamą patiekalą. Tolygiems rezultatams ir puikiam našumui.

➔ 6 puslapis

Valymas ir kalkių šalinimas

Automatinis valymas, taip pat ir naktį, valymo tabletės, kurių sudėtyje nėra fosfatų, ir mažesnės valiklių sąnaudos – švariau nebūna. Sistema „Care-System“ padeda išvengti užkalkėjimo.

➔ 8 puslapis

LED darbinės kameros apšvietimas

Pasitikėjimas yra gerai, bet kontrolė dar geriau: didelis šviesos intensyvumas ir neutrali spalva leidžia greitai stebėti maisto produkto gaminimo eigą iš išorės.





Našumas, tinkantis
jūsų virtuvei.

Išskirtinis gaminimo rezultatas

ClimaPlus

„iCombi Classic“ pasiekia daug, pastoviai išlikdama aukštame lygyje: dėl centrinio matavimų ir reguliavimo įtaiso, užtikrinančio tolygias, individualias darbinės kameros sąlygas. Dėl galingo garų generatoriaus sukuriama optimaliai prisotintų garų. Dėl našaus drėgmės pašalinimo, didesnio ventiliatorių kiekio ir optimalios darbinės kameros geometrijos. Taip gaminamam patiekalui energija tiekama tiksliai ir, jeigu reikia, – itin galingai. Rezultatas: didelis gaminamas kiekis ir puiki tolygi kokybė visuose padėkluose. Naudojant iki 10 % mažiau energijos ir vandens. Viskas vienam tikslui: kad kaip virėjas būtumėte liaupsinami už traškias pluteles, apetitiškus raštus kepsniuose ir traškius pabarstukus.



iki 105 ^{litru/s.}
drėgmės ištraukimas



300 °C
karštas oras



maks.
garų prisotinimas

➔ **Viskas kartu reiškia**
daugiau galios, daugiau
našumo, mažiau žaliavų.



Viską galima reguliuoti.
Paprastai ir intuityviai.

Paprasta naudoti

Tai gali būti taip greitai: jau netrukus „iCombi Classic“ valdysite su tokiu pasitikėjimu, kurio net nemanėte turintys. Dėl paprasto valdymo, aiškių simbolių ir sukamojo ratuko su paspaudimo funkcija. Tai paprasta.



Individualiai programuojama

Rezultatas tenkina? Tuomet išsaugokite gaminimo eigą įveddami iki 12 žingsnių. Tai galite daryti su iki 100 gaminimo receptų.

➔ Užtikrindami aukštų standartų, saugumo ir kokybės gaires.

metos

iCombi Classic



60 °M



160 °C



2:41



30–130 °C

Darbo režimas „Garai“

Garų generatorius su drėgmės reguliavimo 10 % žingsniais funkcija gamina higieniškus šviežius garus. Kartu su pastovia darbinės kameros temperatūra, užtikrinančia optimalų garų prisotinimą ir tolygų gaminimo procesą.

➔ Apetitiškai spalvai, traškumui ir maisti



30–300 °C

Darbo režimas „Karštas oras“

Gaminamas patiekalas iš visų pusių apdorojamas karštu oru individualiai pritaikytu oro greičiu. Galios rezervai yra pakankami net esant pilnai įkrovai su trumpai kepamais patiekalais, šaldytais produktais, pvz., kalmarais, krocketais arba kepiniais.

➔ Didelis pajėgumas geriems rezultatams.



30–300 °C

Darbo režimas „Derinys“

Karštų garų ir karšto oro privalumai: trumpas gaminimo laikas, maži kepimo nuostoliai bei intensyvaus aromato susidarymas, apetitiška spalva. Puikūs rezultatai.

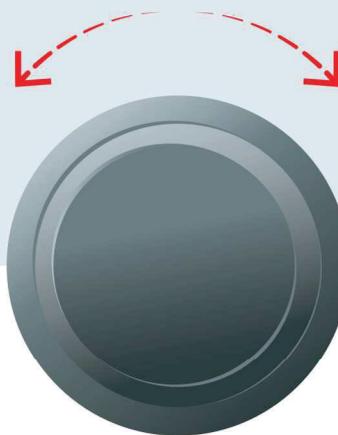
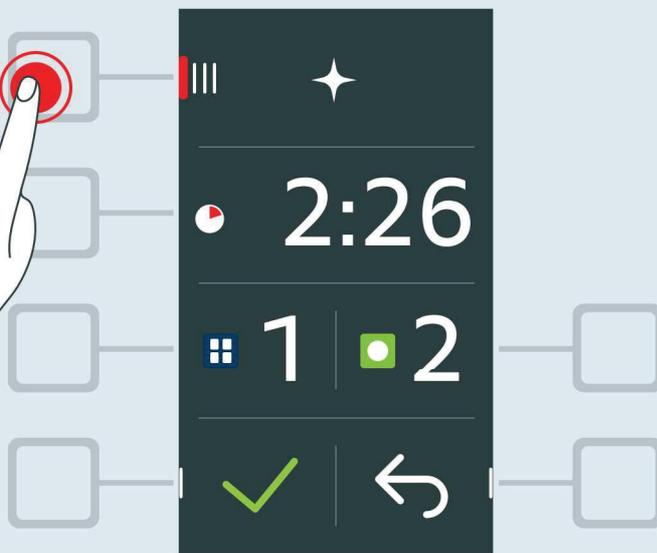
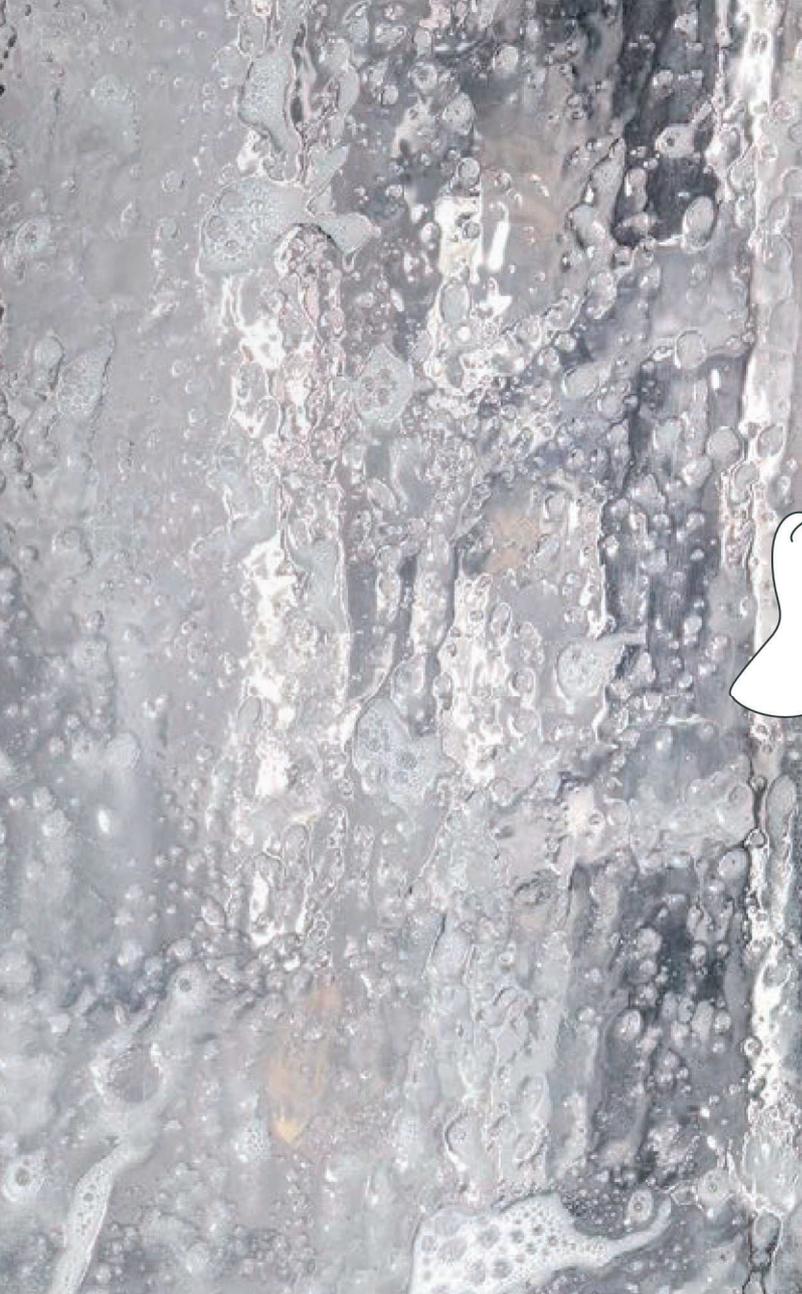
➔ Be gaminimo nuostolių, džiovimo ir puiki kokybė.



Jis visada
pasirodo puikiai.

Efektyvus valymas

Nesvarbu, kaip sunkiai „iCombi Classic“ dirbo, automatinis valymas išspręs bet kokio užteršimo problemą. Stipriai, lengvai, vidutiniškai. Su valymo tabletėmis, kurių sudėtyje nėra fosfatų. Dieną ar naktį. Arba kartais ir tarpinių etapų metu, tuomet net be tablečių. Net su „Care-System“, dėl kurios vandens minkštinimas ir reguliarus garų generatoriaus nukalkinimas tampa pertekliniu. Ir su kuriuo švaros palaikymas tampa lengva užduotimi, nes valymo pakopos greitai ir paprastai pasirenkamos ekranėlyje.



- ➔ **Nes svarbu tik viena**
Kad visada ir be didelių sąnaudų dirbtumėte su higieniškai neprikaištinga gaminių sistema.

Techninė informacija.

Siūlo viską. Iki smulkmenų.



Kai reikia didelio našumo, būtina pasirūpinti gera technine įranga. Todėl „iCombi Classic“ prietaise yra:

❶ LED darbinės kameros apšvietimas ❷ Prietaisų kontrolė ir HACCP duomenų įkėlimas naudojantis „ConnectedCooking“ (tik su pasirinktine LAN arba WiFi sąsaja) ❸ Nauja standartinių prietaisų sandarinimo technika ❹ Integruotas rankinis dušas ❺ Garų generatorius ❻ Dvigubo stiklo durelės su šilumą atspindinčia danga

Be to: LAN/WiFi (pasirinktinai), įrengta durelių kondensato vonelė, centrifuginė riebalų atskyrimo sistema.

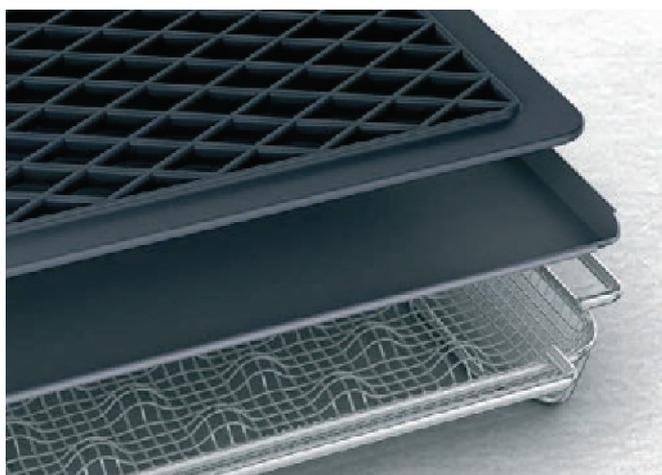


Priedai.

Tinkami jūsų sėkmės ingredientai.

Jūs žinote, kaip tai veikia, – „iCombi Classic“ yra jūsų įrankis ir jis talkina jums kelyje į pageidaujimą rezultatą. Tai galioja ir tinkamiems priedams. Nuo grilio padėklo su puikiomis šilumos laidumo savybėmis iki galingo garų ištraukimo ir kondensacinio gaubto bei praktiško rėmo. Nesvarbu, kuriam konkrečiam tikslui skirti priedai, jie visi pasižymi bendra savybe: yra patvarūs ir atlieka didžiulį darbą. Kasdien.

- ➔ **Originalūs priedai**
Įspūdingus rezultatus lemia gerai apgalvoti priedai.



„iCombi Classic“ modelių apžvalga.

Kai darbas šaukia, niekas jūsų nebesustabdys.

„iCombi Classic“ yra įvairių skirtingų dydžių, galiausiai, jo galia turi prisitaikyti prie jūsų poreikių, o ne atvirkščiai. 20 patiekalų ar 2000? Atvira virtuvė? Virtuvės dydis? Elektros srovė? Dujos? 6-1/1? 20-2/1? Koks modelis tinka jūsų virtuvei?



iCombi Classic 6-1/1

Elektra ir dujos

Talpa	6 × 1/1 GN
Patiekalų kiekis per dieną	30–100
Išilginis padėklas (GN)	1/1,1/2,2/3,1/3,2/8 GN
Plotis	850 mm
Gylis	842 mm
Aukštis	754 mm
Vandens įvadas	R 3/4"
Vandens išvadas	DN 50
Vandens slėgis	1.0 - 6.0 bar

Elektra

Svoris	93 kg
Prijungiama apkrova	10.8 kW
Saugikliai	3 × 16 A
Tinklo jungtis	3 NAC 400 V
Galingumas „karštas oras“	10.25 kW
Galingumas „garai“	9 kW

Dujos

Svoris	101 kg
Prijungiama apkrova, elektra	0.6 kW
Saugikliai	1 × 16 A
Tinklo jungtis	1 NAC 230 V
Dujų jungtis	3/4" IG

Gamtinės dujos / suskystintos dujos G31 / suskystintos dujos G30**

Maks. vardinė šiluminė apkrova	13 kW/13 kW/13.5 kW
Galingumas „karštas oras“	13 kW/13 kW/13.5 kW
Galingumas „garai“	12 kW/12 kW/12.5 kW





iCombi Classic 10-1/1

iCombi Classic 6-2/1

iCombi Classic 10-2/1

iCombi Classic 20-1/1

iCombi Classic 20-2/1

10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
80–150	60–160	150–300	150–300	300–500
1/1,1/2,2/3,1/3,2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1,1/2,2/3,1/3,2/8 GN	2/1,1/1 GN
850 mm	1072 mm	1072 mm	877 mm	1082 mm
842 mm	1042 mm	1042 mm	913 mm	1117 mm
1014 mm	754 mm	1014 mm	1807 mm	1807 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50	DN 50
1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar
121 kg	131 kg	160 kg	231 kg	304 kg
18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
18 kW	21.6 kW	36 kW	36 kW	66 kW
18 kW	18 kW	36 kW	36 kW	54 kW
139 kg	128 kg	184 kg	276 kg	371 kg
0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
22 kW/22 kW/23 kW	28 kW/28 kW/29.5 kW	40 kW/40 kW/42 kW	42 kW/42 kW/44 kW	80 kW/80 kW/84 kW
22 kW/22 kW/23 kW	28 kW/28 kW/29.5 kW	40 kW/40 kW/42 kW	42 kW/42 kW/44 kW	80 kW/80 kW/84 kW
20 kW/20 kW/21 kW	21 kW/21 kW/22 kW	40 kW/40 kW/42 kW	38 kW/38 kW/40 kW	51 kW/51 kW/53.5 kW



Metos iCombi Classic konvekcinės garo krosnys

➔ **BAKE** modelis yra su kreipiančiosiomis, skirtomis kepimo skardoms 400x600 mm

Metos iCombi Classic 6-1/1

<i>Metos iCombi Classic</i>	<i>Kodas</i>	<i>Matmenys mm</i>	<i>El. pajungimas</i>
<i>iCombi Classic 6-1/1</i>	4352138	850x842x754	400V 3N~ 10.8 kW 16A
<i>iCombi Classic 6-1/1 5</i>	4352140	850x842x754	400V 3N~ 10.8 kW 16A
<i>iCombi Classic 6-1/1 5 BAKE</i>	4352136	850x842x754	400V 3N~ 10.8 kW 16A

Metos iCombi Classic 10-1/1

<i>Metos iCombi Classic</i>	<i>Kodas</i>	<i>Matmenys mm</i>	<i>El. pajungimas</i>
<i>iCombi Classic 10-1/1</i>	4352176	850x842x1014	400V 3N~ 18.9 kW 32A
<i>iCombi Classic 10-1/1 8</i>	4352178	850x842x1014	400V 3N~ 18.9 kW 32A
<i>iCombi Classic 10-1/1 8 BAKE</i>	4352180	850x842x1014	400V 3N~ 18.9 kW 32A

Metos iCombi Classic 20-1/1

<i>Metos iCombi Classic</i>	<i>Kodas</i>	<i>Matmenys mm</i>	<i>El. pajungimas</i>
<i>iCombi Classic 20-1/1 20</i>	4352214	877x913x1807	400V 3N~ 37.2 kW 63A
<i>iCombi Classic 20-1/1 15</i>	4352222	877x913x1807	400V 3N~ 37.2 kW 63A
<i>iCombi Classic 20-1/1 16 BAKE</i>	4352224	877x913x1807	400V 3N~ 37.2 kW 63A



Metos iCombi Classic konvekcinės garo krosnys

Metos iCombi Classic 6-2/1

<i>Metos iCombi Classic</i>	<i>Kodas</i>	<i>Matmenys mm</i>	<i>El. pajungimas</i>
iCombi Classic 6-2/1	4352162	1072x1042x754	400V 3N~ 22.4 kW 35A

Metos iCombi Classic 10-2/1

<i>Metos iCombi Classic</i>	<i>Kodas</i>	<i>Matmenys mm</i>	<i>El. pajungimas</i>
iCombi Classic 10-2/1	4352198	1072x1042x1014	400V 3N~ 37.4 kW 63A

Metos iCombi Classic 20-2/1

<i>Metos iCombi Classic</i>	<i>Kodas</i>	<i>Matmenys mm</i>	<i>El. pajungimas</i>
iCombi Classic 20-2/1 20	4352234	1082x1117x1807	400V 3N~ 67.9 kW 100A
iCombi Classic 20-2/1 15	4352238	1082x1117x1807	400V 3N~ 67.9 kW 100A



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metos
kitchen intelligence®



poz. 4.1



Konformitätserklärung Declaration of Conformity

EG-Konformitätserklärung - Original CE Deklaration EU Declaration of Conformity

**Product: iCombi Pro, iCombi Classic
Commercial Combi Steam Oven**

BG	Фирма RATIONAL потвърждава, че тези продукти съответстват на следващите директиви на ЕС
CZ	Firma RATIONAL prohlašuje, že výrobky jsou v souladu s následujícími směrnici EU
D, AT, CH, BE, LI, LU	RATIONAL erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen
DK, NO	RATIONAL erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver
ES	RATIONAL declara que estos productos son conformes con las siguientes Directivas Europeas
EE	RATIONAL kinnitab, et antud tooted vastavad järgmistele EU normidele
FR, BE, CH, LU	RATIONAL déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes
FI	RATIONAL vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset
GB, IE	RATIONAL declares that these products are in conformity with the following EU directives
GR, CY	RATIONAL δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε
HU	Mi, a RATIONAL kijelentjük, hogy ezen termékek megfelelnek az Európai Unió követendő irányelveinek
HR	RATIONAL izjavljuje da su ovi proizvodi skladni slijedećim smjernicama EU
IS	RATIONAL lýsir því yfir að þessar vörur séu í samræmi við eftirfarandi tilskipanir ESB
IT, CH	RATIONAL dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea
LT	RATIONAL patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas

LV	Firma RATIONAL pazino, ka izstrādājumi atbilst sekojošām ES normām
MT	Razzjonali tiddikjara li dawn il-prodotti huma konformi mad-Direttivi tal-UE li ġejjin
NL, BE	RATIONAL verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen
PT	A RATIONAL declara que estes produtos estão em conformidade com as seguintes directivas EU
PL	Firma RATIONAL oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE
RO	Societatea RATIONAL declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene
RU	Фирма RATIONAL заявляет, что данные изделия отвечают следующим нормам ЕС
SE	RATIONAL försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv
SI	RATIONAL izlavlja, da so ti izdelki v skladu z naslednjimi smernicami EU
SK	Firma RATIONAL prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU
TR, CY	RATIONAL bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar

Gültigkeit der Konformitätserklärung

Die Konformität gilt für folgendes Modell

Validity of Conformity

The conformity applies to the following models

Model:

Serialnumber:

Im Falle eines Elektrogerätes gelten die Seiten 4 und 5, im Falle eines Gasgerätes gelten die Seiten 6 und 7.

In case of an electric device page 4 and 5 are valid, in case of a gas device pages 6 and 7 are valid.

Konformitätserklärung/Declaration of Conformity

Hersteller/Manufacturer

RATIONAL AG, Siegfried-Meister-Straße 1, 86899 Landsberg am Lech, Germany

Gültigkeit der Konformitätserklärung

Die Konformität gilt für das auf Seite 3 genannte Modell.

Validity of Conformity

The conformity applies to the model mentioned on page 3.

RATIONAL AG erklärt die Konformität der Geräte nach folgenden Richtlinien:

RATIONAL AG declares the conformity of the devices according to following directives:

Funkrichtlinie/Radio Directive	2014/53/EU
Maschinenrichtlinie/Machinery Directive	2006/42/EG
RoHs Richtlinie/RoHs Directive	2011/65/EU
einschließlich/inclusive	2015/863/EU

Europäische Normen/European standards

EN 60335-1:2012 + A11:2014 + A13:2017
EN 60335-2-42:2002 + A1:2008 + A11:2012
EN 61000-3-2:2014;
EN 61000-3-3:2013
EN 55014-1:2006+A1:2009+A2:2011;
EN55014-2:2015
EN 62233:2008
EN 1717:2000

Die Konformitätserklärung beinhaltet/The declaration of conformity includes

› Aufstellungssituation

Freistehend, Combi-Duo (Baugröße A – A, B – B, B – D, C – E), Einbauvariante (nur Baugröße A)

› Installation situation

Freestanding, rack mounted (size A – A, B – B, B – D, C – E), built in (only size A)

Funkmodule/Radio equipment

Type LM1 LM1XXX.AXXXX Type LM2 LM2XXX.AXXXX

Der vollständige Text der EU Konformitätserklärung der Funk-Module Typ LM1 und LM2 ist unter folgender Internetadresse verfügbar <https://portal.rational-online.com/>

The full text of the EU declaration of conformity of the radio equipment type LM1 and LM2 is available at the following internet address <https://portal.rational-online.com/>

Abzugshauben/Hoods

Unit Size A	LMZ1XAX.XXX	Unit Size E	LMZ1XCX.XXX
Unit Size B	LMZ1XBX.XXX	Unit Size F	LMZ1XBX.XXX
Unit Size C	LMZ1XCX.XXX	Unit Size G	LMZ1XCX.XXX
Unit Size D	LMZ1XBX.XXX		

Diese Erklärung bezieht sich nur auf den Zustand, in dem das Gerät erstmalig in Verkehr gebracht wurde. Bei nicht mit uns abgestimmten Änderungen verliert diese EG-Konformitätserklärung ihre Gültigkeit.

The declaration relates only to the condition in which the equipment was first put into the market. In case of changes not agreed with us, this EC declaration of conformity loses its validity.

Bevollmächtigt für die Zusammenstellung der technischen Unterlagen gemäß Anhang II, 1 A 10 der Maschinenrichtlinie 2006/42/EG ist:

The authorised representative for the compilation of the technical documentation according machinery directive 2006/42/EG Annex II, A Section 10 is:

RATIONAL AG, Siegfried-Meister-Straße 1, 86899 Landsberg am Lech

Landsberg am Lech 01.09.2019



Konformitätserklärung/Declaration of Conformity

Hersteller/Manufacturer

RATIONAL AG, Siegfried-Meister-Straße 1, 86899 Landsberg am Lech, Germany

Gültigkeit der Konformitätserklärung

Die Konformität gilt für das auf Seite 3 genannte Modell.

Validity of Conformity

The conformity applies to the model mentioned on page 3.

RATIONAL AG erklärt die Konformität der Geräte nach folgenden Richtlinien:

RATIONAL AG declares the conformity of the devices according to following directives:

Gasgeräteverordnung/Gas Appliances Regulation	(EU) 2016/426
Funkrichtlinie/Radio Directive	2014/53/EU
Maschinenrichtlinie/Machinery Directive	2006/42/EG
RoHs Richtlinie/RoHs Directive	2011/65/EU
einschließlich/inclusive	2015/863/EU

Europäische Normen/European standards

EN 203-1:2014; EN203-2-2:2006; EN 203-3:2009;
EN 1672-1:2014
EN 1717:2000;
EN 55014-1:2006 + A1:2009 + A2:2011;
EN 55014-2:2015;
EN 60335-1:2012 + A11:2014 + A13:2017
EN 60335-2-42:2002 + A1:2008 + A11:2012
EN 60335-2-102:2016
EN 61000-3-2:2014;
EN 61000-3-3:2013
EN 62233:2008

EC Type-Examination and CE Surveillance E 4470 by KIWA Gastec
Gastec QA High Efficiency Label (BRL QA 174)
 Low NOx Label (BRL QA 175)

Funkmodule/Radio equipment

Type LM1 LM1XXX.AXXXX Type LM2 LM2XXX.AXXXX

Der vollständige Text der EU Konformitätserklärung der Funk-Module Typ LM1 und LM2 ist unter folgender Internetadresse verfügbar <https://portal.rational-online.com/>

The full text of the EU declaration of conformity of the radio equipment type LM1 and LM2 is available at the following internet address <https://portal.rational-online.com/>

Die Konformitätserklärung beinhaltet/The declaration of conformity includes

› **Aufstellungssituation**

Freistehend und als Combi-Duo (Baugröße B – B, C – C)

› **Installation situation**

Freestanding and rack mounted (size B – B, C – C)

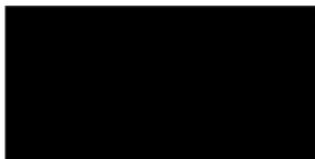
Diese Erklärung bezieht sich nur auf den Zustand, in dem das Gerät erstmalig in Verkehr gebracht wurde. Bei nicht mit uns abgestimmten Änderungen verliert diese EG-Konformitätserklärung ihre Gültigkeit.

The declaration relates only to the condition in which the equipment was first put into the market. In case of changes not agreed with us, this EC declaration of conformity loses its validity.

Bevollmächtigt für die Zusammenstellung der technischen Unterlagen gemäß Anhang II, 1 A 10 der Maschinenrichtlinie 2006/42/EG ist:

The authorized representative for the compilation of the technical documentation according machinery directive 2006/42/EG Annex II, A Section 10 is:

RATIONAL AG, Siegfried-Meister-Straße 1, 86899 Landsberg am Lech

 01.09.2019
Managing director


J. V. Marco Martín
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Fax +49 8191 21735

info@rational-ag.com
rational-online.com

MODELLO MODELL MODELE MODELO	QUANTITÀ DI ACQUA ADDOLCITA IN BASE ALLA SUA DUREZZA QUANTITY OF SOFTENED WATER ACCORDING TO ITS HARDNESS WASSERMENGE SEINER HARTE GEMESS ENTHAERT QUANTITÉ D'EAU ADOUCIE SUR LA BASE DE SA DURETÉ CANTIDAD DE AGUA ABLANDADA SEGUN SU DUREZA						ALTEZZA HEIGHT HOEHE HAUTEUR ALTURA	SALTE SALT SELZ SEL SAL
	f D millimetri Ca	20° 11° 2	30° 16,5° 3	40° 22° 4	60° 33° 6	80° 44° 8	h	Kg.
L8	Il. 1200		Il. 1000	Il. 900	Il. 700	Il. 500	mm. 400	1
L12	Il. 1900		Il. 1500	Il. 1350	Il. 1050	Il. 750	mm. 500	1,5
L16	Il. 2500		Il. 2100	Il. 1800	Il. 1400	Il. 1000	mm. 600	2
L20	Il. 3500		Il. 3000	Il. 2600	Il. 2100	Il. 1500	mm. 900	2,5

TABELLA 1 - TABLE 1 - TABELLE 1 - TABLEAU 1 - CUADRO 1

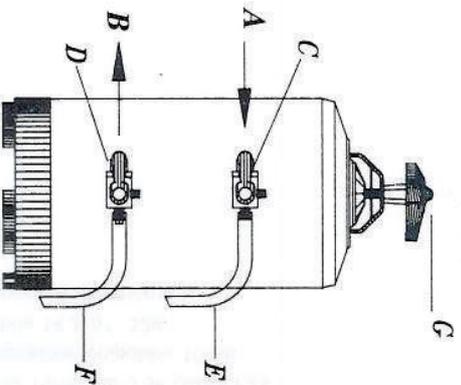


FIG. 1

FASE DI LAVORO
WORKING STAGE
ARBEITSTELLUNG
POSITION DE FONCTIONNEMENT
POSICION DE TRABAJO

A ENTRATA ACQUA
TAP/WATER INLET
WASSERENTRITT NETZ
ENTRÉE D'EAU DU RESEAU
ENTRADA AGUA RED

B USCITA ACQUA
WATER OUTLET
AUSSTRITT WASSER
SORTIE D'EAU
SALIDA AGUA

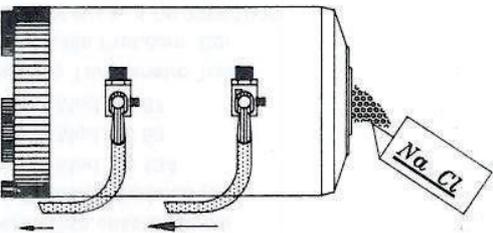


FIG. 2

DEPRESSIONE E CARICO SALE
DEPRESSION AND SALT-LOADING
ENTLÜFTUNG DES BEHALTERS
EINFÜLLEN VON SALZ
DECOMPRESSION ET INTRODUCTION DU SEL
DEPRESSION Y CARGO SAL

C RUBINETTO ENTRATA ACQUA
WATER INLET TAP
HAHN ENTRITT WASSER
ROBINET D'ENTRÉE D'EAU
GRIFO ENTRADA AGUA

D RUBINETTO USCITA ACQUA
WATER OUTLET TAP
HAHN AUSTRITT WASSER
ROBINET DE SORTIE D'EAU
GRIFO SALIDA AGUA

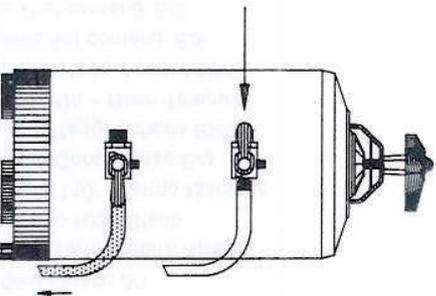


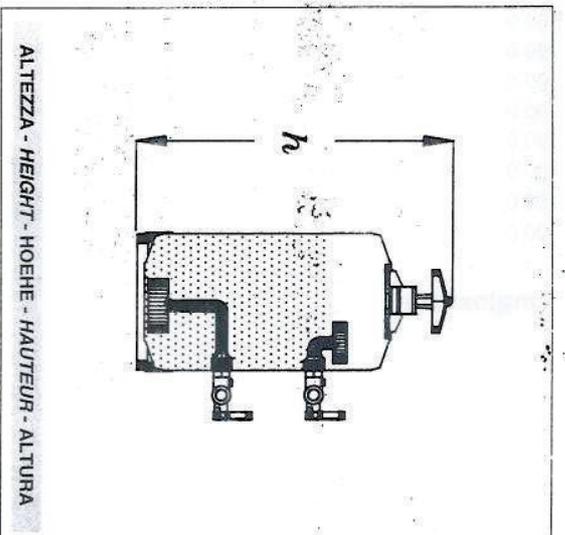
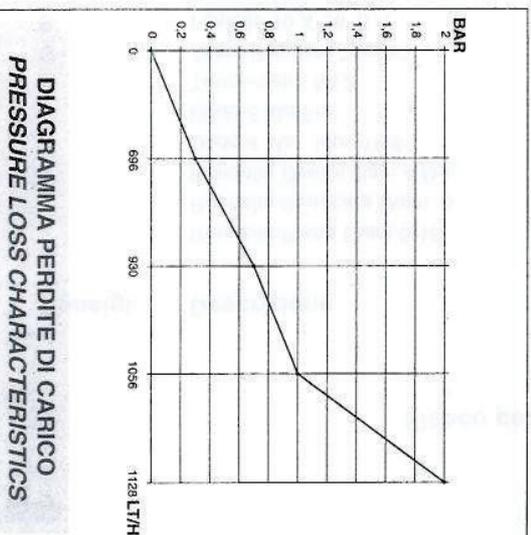
FIG. 3

RIGENERAZIONE
REGENERATION
REGENERIERUNG
RÉGÉNÉRATION
REGENERACION

E TUBO DI DEPRESSIONE
DEPRESSION TUBE
DEPRESSIONSROHR
TUYAU DE DEPRESSION
TUBO DEPRESSION

F TUBO RIGENERAZIONE
REGENERATION TUBE
REGENERIERUNGSRÖHR
TUYAU DE RIGENERATION
TUBO RIGENERACION

G POMOLO APERTURA COPERCHIO
COVER OPENING KNOBE
GRIF ÖFFNEN DECKEL
POIGNÉE D'OUVERTURE COUVERCLE
POMO ABERTURA TAPA



Il presente libretto costituisce parte integrante del prodotto e dovrà essere consegnato all'installatore il quale a sua volta dovrà consegnarlo all'utente. Leggere attentamente le avvertenze contenute nel presente libretto in quanto forniscono importanti indicazioni riguardanti la sicurezza di installazione, d'uso e manutenzione. Conservare con cura questo libretto per ogni ulteriore consultazione. Questo addolcitore dovrà essere destinato solamente all'uso per il quale è stato espressamente concepito, ogni altro uso è da considerarsi improprio e quindi irragionevole. Il costruttore non può essere considerato responsabile per eventuali danni causati da usi impropri, erronei o irragionevoli.

Questo addolcitore è stato progettato per funzionare con pressione d'esercizio compresa tra 0,1 e 0,8 MPa (1 e 8 BAR), e dovrà essere alimentato esclusivamente con acqua fredda destinata al consumo umano (potabile).

ATTENZIONE: per la rigenerazione utilizzare unicamente NaCl (sale da cucina). Sostanze acide o basiche, come pure solventi o prodotti chimici vari, non possono essere utilizzati con questo addolcitore.

Le resine contenute nell'addolcitore sono necessarie al suo corretto funzionamento. Non gettare le resine.

INSTALLAZIONE: Dopo aver tolto l'imballaggio assicurarsi dell'integrità dell'addolcitore. In caso di dubbio non utilizzarlo e rivolgersi direttamente al venditore. Gli elementi dell'imballaggio (sacchetti di plastica, polistirolo espanso, cartone, ecc...) non devono essere lasciati alla portata dei bambini in quanto potenziali fonti di pericolo. L'installazione deve essere effettuata in ottemperanza alle norme vigenti, secondo le istruzioni del costruttore e da personale qualificato. Una errata installazione può causare danni a persone, animali o cose per i quali il costruttore non può essere considerato responsabile. Installare l'addolcitore in locali con temperatura ambiente superiore a zero gradi centigradi allo scopo di evitare il congelamento dell'acqua in esso contenuto. Installare l'addolcitore in luogo protetto contro urti accidentali, allo scopo di evitare il danneggiamento dell'involucro esterno, delle valvole o dei rubinetti.

COLLEGAMENTO ALLA RETE IDRICA. Il collegamento alla rete idrica dovrà essere effettuato secondo le istruzioni del costruttore e da personale professionalmente qualificato. Tra la rete idrica ed il tubo di carico dell'apparecchio dovrà essere installato, a cura dell'utente, un rubinetto, in modo tale da poter chiudere il passaggio d'acqua in caso di necessità. Prima di collegare i tubi, rimuovere eventuali tappi in gomma inseriti negli attacchi dei rubinetti dell'addolcitore.

Collegare i tubi ai rubinetti di entrata e uscita acqua (A) (B) previsti sull'addolcitore. Avvitare in modo sicuro, ma senza esercitare forza eccessiva richiando di inchiare i raccordi o i rubinetti stessi.

Collegare il tubo di scarico acqua (F) direttamente in un sifone aperto.

MESSA IN FUNZIONE. Affinché la resina contenuta nello scambiatore assicuri le prestazioni richieste è necessario eseguire le seguenti operazioni:

- Effettuare un risciacquo, per almeno 10 minuti tenendo le leve dei rubinetti (C) (D) nella posizione indicata in fig. 1 fino a quando l'acqua che ne fuoriesce sia perfettamente limpida. Per questa operazione convogliare l'acqua nel sifone aperto.
- Al termine effettuare una rigenerazione seguendo le istruzioni del presente libretto.

RIGENERAZIONE PERIODICA A CURA DELL'UTENTE. ATTENZIONE: quando si effettua la rigenerazione l'apparecchio collegato all'addolcitore non viene alimentato. La portata di rigenerazione è strettamente legata al grado di utilizzo dell'addolcitore e al grado di durezza dell'acqua. L'installatore potrà fornire notizie utili relative alla durezza dell'acqua utilizzata nel luogo di installazione.

Provvedere alla rigenerazione dell'addolcitore seguendo le istruzioni seguenti:

FIGURA 2

1) Spostare la leva (C) e (D) da sinistra verso destra come indicato in figura. Togliere il coperchio e, tirando il pomolo (G) ed introdurre il sale nella quantità prescritta in funzione del m. sale (Vedere tabella 1).

FIGURA 3

1) Pulire la guarnizione situata sul coperchio da eventuali residui di sale o resina.
2) Rimettere il coperchio, avvitando il pomolo (G) in modo sicuro e riportare la leva (C) da destra verso sinistra come indicato in figura.
3) Lasciare scariare l'acqua salata dal tubetto (F) sino a che l'acqua non risulta più salata (40 minuti circa).
4) Ripartire la leva (D) di destra verso sinistra come indicato in figura. Allo scopo di mantenere sempre in perfetta efficienza l'addolcitore, vi consigliamo di utilizzare la scheda riportata sul libretto per riportare le date di rigenerazione effettuate dall'utente.

This booklet is an integral part of the product and should be handed over to the installer who, in turn, should pass it on to the user. Read the information contained in this booklet carefully as it contains important instructions on secure installation, use and maintenance. Keep this booklet in a safe place for future reference. This water softener should be used only for the purpose for which it has been designed. Any other use is considered incorrect and therefore unreasonable. The manufacturer cannot be held responsible for any damage caused by incorrect, inappropriate or unreasonable use.

This water softener has been designed to operate at a pressure between 0,1 and 0,8 MPa (1 and 8 BAR), and should be supplied exclusively with cold water for human consumption (drinking water).

CAUTION: for regeneration, use only NaCl (cooking salt). Acid or basic substances, solvents or chemical products in general, cannot be used with this water softener. The resins contained in the water softener are necessary for its efficient operation. Do not throw out the resins.

INSTALLATION. After removing packaging make sure the water softener is in perfect condition. If in doubt, do not use it and contact the seller directly. The packaging contents (plastic bags, expanded polystyrene, cardboard, etc...) should be kept out of the reach of children as they are potentially hazardous.

The installation should be carried out in accordance with the norms in force, in accordance with the manufacturer's instruction and by suitably qualified personnel. Incorrect installation can provoke risks to persons, animals and property for which the manufacturer cannot be held responsible.

Install the water softener in areas with an ambient temperature greater than zero degrees centigrade to avoid the freezing of the water contained in it. Install the water softener in an area protected against accidental shock to avoid damage to the router casing, valves and taps.

CONNECTION TO THE PLUMBING SYSTEM. The connection to the plumbing system should be made in accordance with the manufacturer's instructions, by suitably qualified personnel.

The user should see to the installation of the tap between the plumbing system and the unit supply tubes which will cut off the water supply when necessary. Before connecting the tubes, remove any rubber plugs from the softener tap connections.

Connect the tubes to the water inlet and outlet tubes (A) (B) of the water softener. Screw firmly into place but without excessive force, as this would risk the cracking of the connections or taps.

Connect the water discharge tube (F) directly to an open syphon.

SETTING UP. If the resin contained in the exchanger is to guarantee the performance required of it, the following operations should be carried out:

- Flush the unit for at least 10 minutes, with the tap levers (C) (D) in the position shown in fig. 1 until the water discharged is perfectly clear. For this operations, divert the water into the open syphon.
- Finally, carry out a regeneration process following the instructions contained in this booklet.

PERIODIC REGENERATION BY THE USER. CAUTION: when regeneration is carried out the equipment connected to the water softener should not be supplied. The regeneration interval is strictly connected to the frequency with which the water softener is used and the hardness of the water.

The installer can supply information on the hardness of the water used in the location where the softener is to be used.

The regeneration should be carried out in accordance with the following instructions:

FIGURE 2

1) Move lever (C) and (D) from left to right as shown in the figure. Remove the cover by unscrewing the knob (G) and pour in the salt in the quantities shown in table 1.

FIGURE 3

1) Remove any residues of salt or resin from the gasket on the cover.
2) Replace the cover by screwing up knob (G) firmly and move the lever (C) from right to left as shown in the figure.
3) Let the salt water flow out of tube (F) until it is no longer salty (40 minutes approx.).
4) Move Lever (D) from right to left as shown in the figure. With a view to maintaining the perfect efficiency of the water softener, we recommend the use of the form shown in the booklet for the entry of the dates of regeneration carried out by the user.

Diese Anleitung bildet einen wesentlichen Bestandteil des Produktes und muss dem einbauer ausgehändigt werden, welcher es seinerseits dem benutzer übergibt. Aufmerksam die hinweise in dieser anleitung lesen, da sie wichtige angaben über die sicherheit beim einbau, beim gebrauch und bei der wartung enthalten. Diese anleitung für jede weitere befragung sorgfältig aufbewahren. Dieses entkalkungsgerät ist lediglich für den gebrauch bestimmt, für den es ausdrücklich entworfen wurde, jede andere verwendung ist als unsachgemäß und damit als unangemessen zu betrachten. Der hersteller haftet für keinerlei schäden durch unsachgemäßes, falsche oder unangemessene anwendung.

Dieses entkalkungsgerät wurde so entworfen, dass es mit einem betriebsdruck zwischen 0,1 und 0,8 MPa (1 und 8 BAR) arbeitet und muss ausschließlich mit kaltem wasser gespeist werden, das zum menschlichen konsum (trinkwasser) bestimmt ist.

ACHTUNG: für die regenerierung nur NaCl (kochsalz) verwenden, säuren oder laugen sowie lösemittel oder andere chemische produkte können nicht mit diesem entkalkungsgerät verwendet werden. Die harze im entkalkungsgerät sind für seinen korrekten betrieb erforderlich. Die harze nicht entfernen.

EINBAU: Nach entfernung der verpackung sieht von der umverseittheit des entkalkungsgerätes überzeugen, im zellfenster es nicht verwenden und sich direkt an den wiederverkäufer wenden. Die teile der verpackung (plastikstücke, schaumstoff, karton usw.) dürfen nicht in der reichweite von kindern aufbewahrt werden, da sie erhebliche gefahrquellen darstellen. Der einbau muss unter einhaltung der herrschenden gesetz nach den anweisungen des erbauers und des fachpersonals erfolgen. Ein unsachgemäßer einbau kann schäden an menschen, tierem oder sachen verursachen, für die der erbauer nicht haftet. Das entkalkungsgerät in räumen einbauen, deren temperatur über 0 grad liegt; um so ein gefahren das in ihm befindlichen wassers zu vermeiden.

Das entkalkungsgerät an einem vor stößen geschützten ort einbauen, um so eine beschädigung der aussenhülle, der ventile oder der wasserhähne zu vermeiden.

ANSCHLUSS AN DAS WASSERNETZ. Der anschluss an das wassernetz muss nach den anweisungen des erbauers und des ausgebildeten fachpersonals erfolgen. Zwischen dem wassernetz und dem ladorf des gerätes muss durch den benutzer ein hahn angebracht werden, mit dem er den durchlauf des wassers im bedarfsfall schließen kann. Vor dem anschluss der rohre, eventuelle gummistopsel in den anschlüssen der hähne des entkalkungsgerätes entfernen.

Die rohre an die hähne für den ein- und ausritt des wassers (A) (B) anschliessen, die am entkalkungsgerät vorgesehen sind. Sicher, aber ohne übertriebene kraft anschrauben, da sonst ein reißen der anschlussstücke oder der hähne riskiert wird.

Das abluftrohr des wassers (F) dreht an den offenen syphon anschliessen.

INBETRIEBNAHME: Damit das hartz in dem austauschgerät die geforderten leistung gewährleisten, müssen folgende massnahmen ergriffen werden:

- Darauf für mindestens 10 minuten eine nachspülung vornehmen und die hebel der hähne (C) (D) in der in fig. 1 bis das wasser vollständig klar herausfließt. Für diesen vorgang das wasser im offenen syphon sammeln.
- Am schluss eine regenerierung nach den anweisungen dieser anleitung durchführen.

PERIODISCHE REGENERIERUNG DURCH DEN BENUTZER. ACHTUNG: wenn man die regenerierung durchführt, wird das an dem einhänger angeschlossene gerät nicht gespeist. Die periodizität der regenerierung ist eng mit dem gebrauchungsgrad und dem hartegead des wassers verbunden.

Der einbauer kann nützliche angaben über die hähne des wassers am einbauer liefern. Für die regenerierung des entkalkers nach folgenden anweisungen vorgehen:

FIGUR 2

1) Den hebel (C) und (D) von links nach rechts verschieben, wie in der figur angegeben. Den deckel abnehmen, den griff (G) abschrauben und das salt in der vorgeschriebenen menge einfüllen, je nach modell siehe tabelle 1.

FIGUR 3

1) Die dichtung auf dem deckel von eventuellen salt- oder harzresten säubern.
2) Den deckel wieder aufsetzen und den griff (G) sicher anschrauben, den hebel (C) von rechts nach links verschieben, wie in der figur angegeben.
3) Das salziges wasser aus dem lötröhren (F) ablassen, solange, bis das wasser nicht mehr salzig ist (40 minuten etwa).
4) Den hebel (D) von rechts nach links verschieben, wie in der figur angegeben. Damit das entkalkungsgerät immer voll funktionsfähig ist, wird empfohlen, die der anleitung beigegefügte karte zu benutzen und darauf die vom benutzer durchgeführten regenerierungsdaten einzutragen.

Bratt pan Metos Prince 60D (pan 540x530x130 mm)

Effective and user-friendly Metos Prince 60D bratt pan is equipped with electrical tilting, which makes emptying of the pan more ergonomic and effortless. The sturdy bratt pan is fixed mounted onto the floor. The seamless surfaces and rounded corners make's the pan easy to clean.

D = frying zone 540x530x130 mm.

The frying surface is made of thick steel which stores heat extremely well throughout the whole frying area. The volume of the pan area is 37 liters. The bratt pan can also be used as a bain-marie thanks to the 130 mm deep pan. The temperature is adjustable between +50°C... +250°C. The preheating time is 11 minutes (+200°C).

The bratt pan has a strong electrical tilting. Tilting cannot be started if the lid is closed or the water filling (option) is in progress. The heating elements will be switched off when the pan is tilted and will be switched on again when the pan is back in the horizontal position.

- balanced lid
- stainless steel (18/8) structure, external surfaces and lid
- uniform stainless steel frying area
- electro mechanical control
- overheating protection

FACTORY OPTIONS (to be ordered together with the bratt pan):

- height adjustment 800-950 mm
- water tap



Bratt pan Metos Prince 60D (pan 540x530x130 mm)

Product capacity	1x frying zone
Capacity	600×818×960
Item width mm	600
Item depth mm	818
Item height mm	960
Package volume	1.032
Unit of volume	m ³
Package volume	1.032 m ³
Package length	89
Package width	100
Package height	116
Package unit of dimension	cm
Package dimensions (LxWxH)	89x100x116 cm
Net weight	111
Net weight	111 kg
Gross weight	131
Package weight	131 kg
Unit of weight	kg
Connection power kW	7.5
Fuse Size A	16
Connection voltage V	400/230
Number of phases	3NPE
Frequency Hz	50
Startup current A	10.9
Protection rating (IP)	X3
Type of electrical connection	Fixed
Electrical conn. height mm	350
Power type	electric
Raw material	Stainless steel

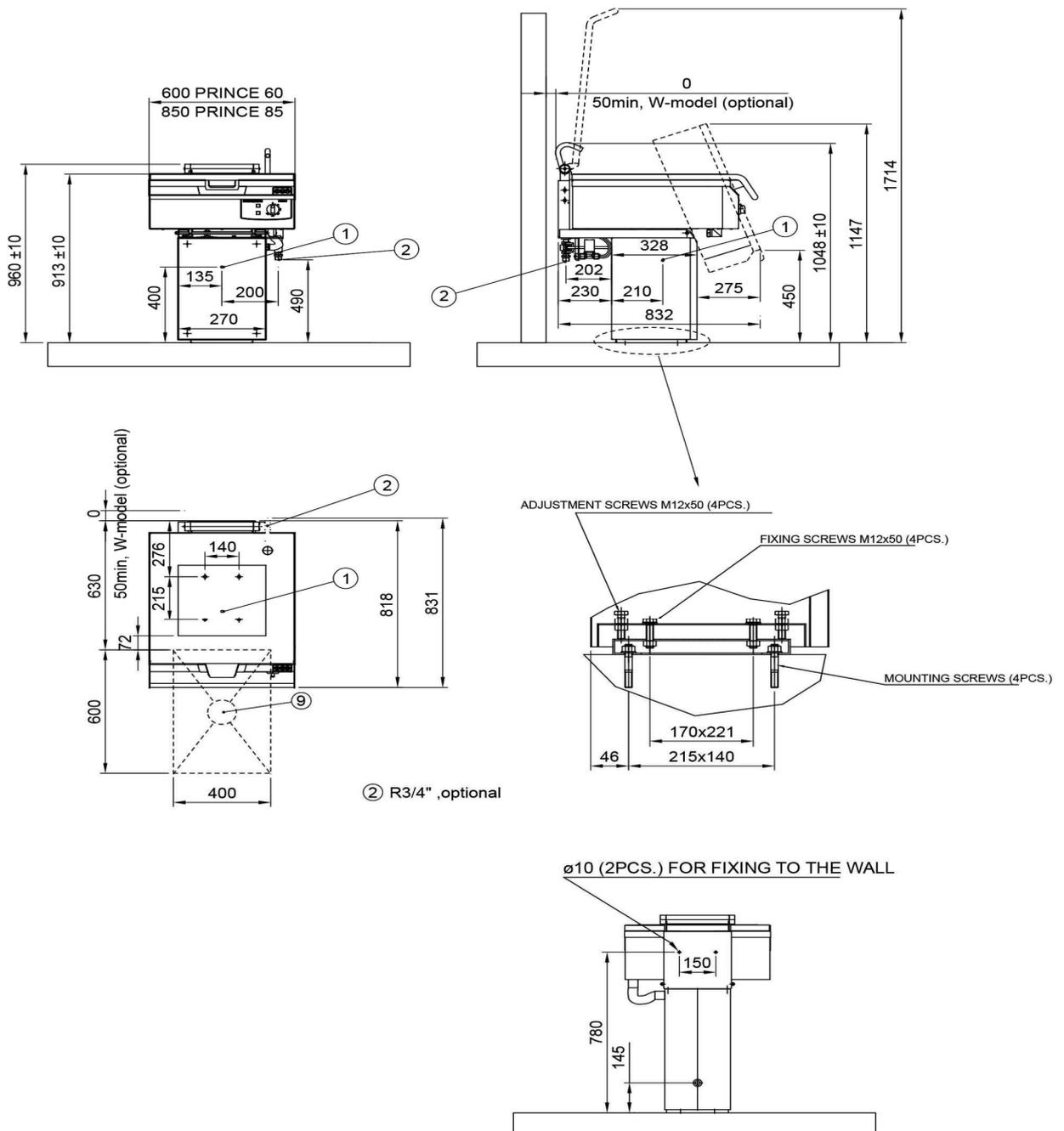
Bratt pan Metos Prince 60D (pan 540x530x130 mm)

Operation type	electromechanical
Cleaning	hand wash
Temperature area °C	50-250
Pan volume L	60
Tilting	electric
Temperature probe	No
Oil filtering	No
Timer	No

User Manual SE



METOS PRINCE



Range Metos Futura RP4 400V3N~

Cooking plates made of cast iron, external surfaces stainless steel. Four 3 kW cooking plates, size 300x300 mm

- hinged plates make cleaning easy
- 7-step power regulator
- signal lights
- open stand with one shelf



Range Metos Futura RP4 400V3N~

Product capacity	4 x plate
Capacity	800×800×900
Item width mm	800
Item depth mm	800
Item height mm	900
Package volume	0.839
Unit of volume	m3
Package volume	0.839 m3
Package length	86
Package width	92
Package height	106
Package unit of dimension	cm
Package dimensions (LxWxH)	86x92x106 cm
Net weight	113
Net weight	113 kg
Gross weight	113
Package weight	113 kg
Unit of weight	kg
Connection power kW	12
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Startup current A	26
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Electrical conn. height mm	660
Remarks (electrical)	Working current 26A
Power type	electric

Range Metos Futura RP4 400V3N~

Raw material	Stainless steel
Type	electric
Operation type	electromechanical
Temperature area °C	250
Top material type	cast iron
Cooking zone	4
Cooking zone size mm	300x300
Cooking zone power kW	3
Power range kW	12
Frying top type	smooth

Bain marie Metos Proff2 BMOS-800

Stainless steel construction. Rounded front

- heated basin, size GN 2/1
- water outlet
- temperature control with thermostat
- strainer on the bottom of basin
- stand includes shelf
- adjustable feet +/- 25 mm

Optional (to be ordered separately):

- 4 wheels, two of them with brakes;
- handle for transporting the trolley,
- 4 bumpers made of plastic/rubber-coated steel;
- spiral power cord with outlet;
- GN containers;
- holders for GN containers GN1/1 and GN 1/2.



Bain marie Metos Proff2 BMOS-800

Product capacity	GN2/1-200 bain marie
Item width mm	800
Item depth mm	650
Item height mm	900
Package volume	0.505
Unit of volume	m3
Package volume	0.505 m3
Package length	82
Package width	67
Package height	92
Package unit of dimension	cm
Package dimensions (LxWxH)	82x67x92 cm
Net weight	46
Net weight	46 kg
Gross weight	65
Package weight	65 kg
Unit of weight	kg
Connection power kW	1.1
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Startup current A	4.8
Protection rating (IP)	43
Type of electrical connection	Plug
Operation type	electromechanical
Cleaning	hand wash
GN size	GN2/1 210 mm
Power range kW	1.1

Bain marie Metos Proff2 BMOS-800

Lighting	without lighting
Fill in trolleys	No
Humidification	No
Timer	No