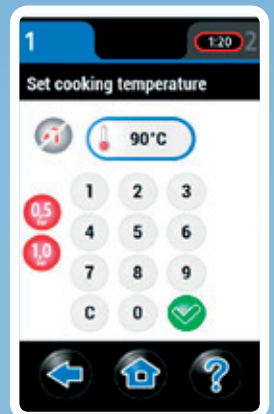
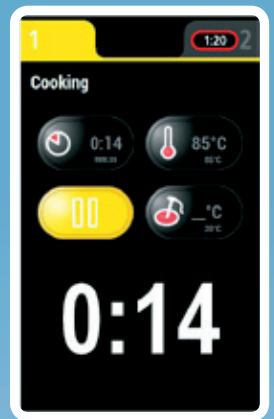


**metos**  
kitchen intelligence<sup>®</sup>

## Metos Marvel Pressure Steamer



**Pressure  
steamer and  
much more**



# Metos Marvel Pressure Steamers

**Metos Marvel Pressure Steamer** cooks, defrosts and regenerates all types of food products, including delicate items. Thanks to its dedicated steam generators, the Metos Marvel can steam at user defined temperatures up to 120°C (1bar). The Metos Marvel, available in two sizes, has chambers of acid proof stainless steel, allows cooking of 4 or 8 GN 1/1 65mm pans. The two chamber model allows customised cooking programs running simultaneously and is equipped with a core temperature probe for delta T cooking or sous vide products.

The easy grip door handle is designed for single hand operation and is secure from opening while under pressure. Equipped with a large touch screen interface, the Metos Marvel allows customers to create and store their favourite recipes in just seconds. A choice of 12 active alarms notify the chef of finished cooking stages and colour coded zones on the display allow the user visual identification of preloading, cooking and depressurising stages of the cooking processes.

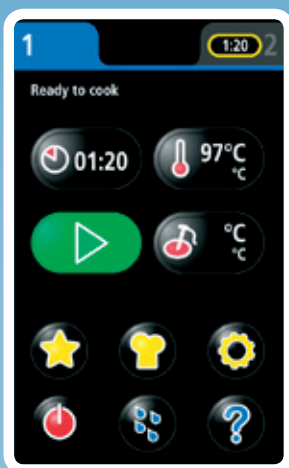
The multi language interface is complete with onboard user manual and service handbooks, making the Metos Marvel perfect for technicians all over the world. Metos Marvel features automated cleaning program which reduces detergent use while saving water. The Metos wireless HACCP TempNet® system can be connected to the steamer, allowing users to trace all cooking processes within the pressure steamer, from any online device via the cloud server.

The Metos Marvel is complete with automated service reminders and treatment programs to protect its incoloy heating elements. The recoil hand shower allows users freedom of movement not tangling on the floor or on passing trolleys. The USB port for software updating and HACCP data storage, is located in the front drawer of the steamer.

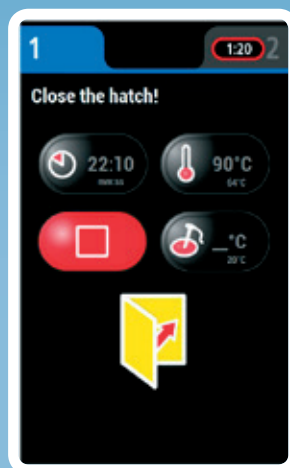


**Metos Marvel – both electrically and direct steam heated models available.**

**Easy to use touch screen interface**



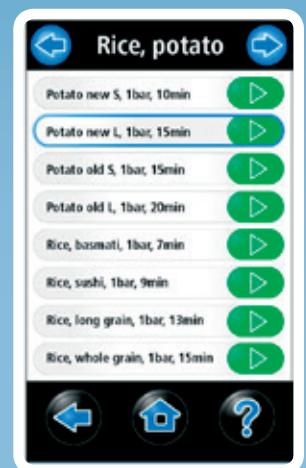
**Guiding user interface**



**Cooking time clearly visible from a distance**

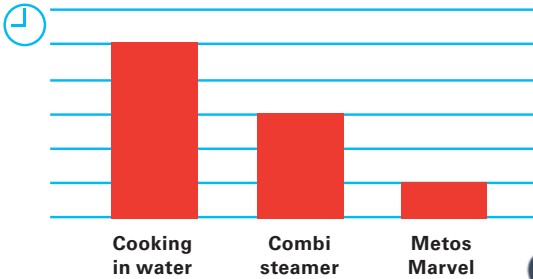


**Favourite library for quick use**



# Metos Marvel Pressure Steamers

With the **Metos Marvel** you can swiftly respond to changing demand and reduce losses. You can simultaneously make different dishes, since tastes and aromas will not transfer from one food to another.



- + Cooking in pressurised steam is 2-5 times faster than cooking in water or pressureless steam
- + An easy-to-use touch panel
- + Easy to clean, automatic wash program
- + Removable GN guide rails
- + The door is safe, fast and easy to open and close using a one-grip handle
- + Cooking with less time saves overall energy and water consumption



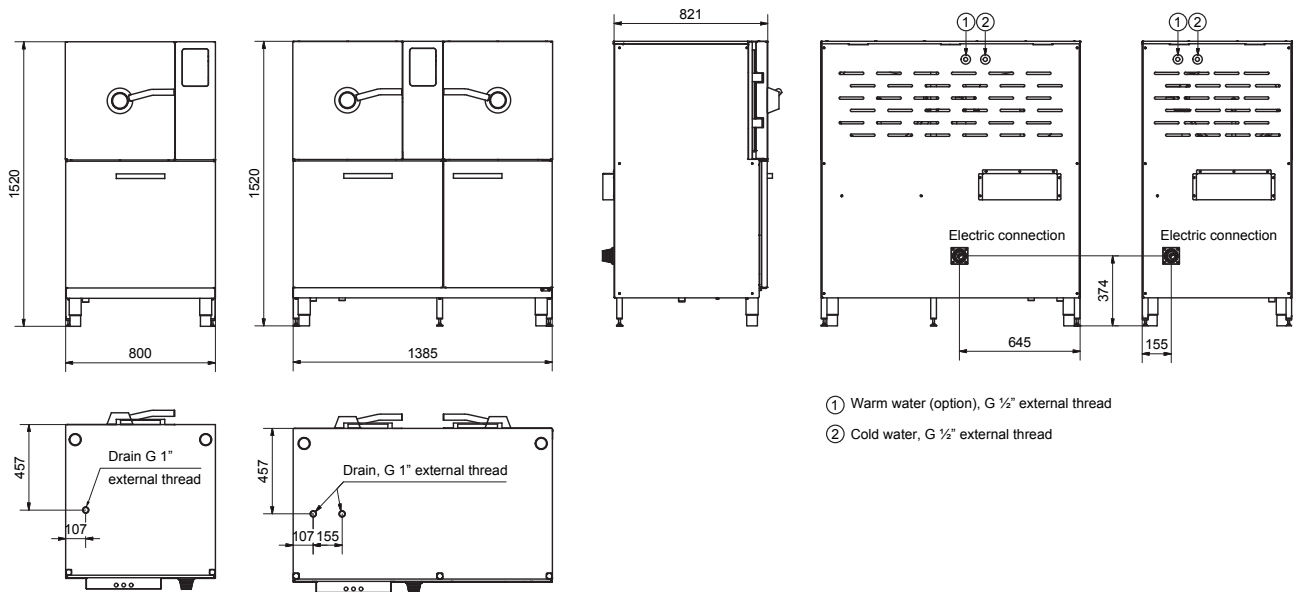
Standard times	0 bar	0,5 bar	1 bar
Potato	40 min	20 - 25 min	15 min
Broccoli	10 - 12 min	5 - 6 min	3 - 4 min
Peas (frozen)	4 - 5 min	2 - 3 min	1 - 2 min
Whole chicken	150 min	80 min	
Pork belly	90 min	30 - 40 min	
Fresh cod fillet	10 min	7 - 8 min	5 - 7 min
Seafood terrine	35 min	25 min	20 min
Spaghetti	15 - 16 min	10 min	8 min
Rice	15 - 16 min	12 min	8 min
Caramel custard		25 min	
Braised cabbage	75 min	35 min	20 min
Gratin of potato casserole	90 min	45 - 50 min	35 min
Beef stroganoff (regenerating)	65 min	35 min	20 min

**Pressure steamer and much more**

Cooking with less time saves overall energy and water consumption



Metos Marvel data sheet	Single chamber E	Double Chamber E
Dimensions	800x820x1520 mm WxDxH	1385x820x1520 mm WxDxH
Weight net	150 kg	350 kg
Weight gross with packaging	177 kg	387 kg
Power	400V 3NPE 50Hz 28kW 50A	400V 3NPE 50Hz 56kW 100A (2x28kW)
Water connections 250-600 kPa	1/2" hot and cold	1/2" hot and cold
Water drain	1"	1"
Working pressure	1bar / 120°C	1bar / 120°C
GN configuration	4 x 1/1 GN 65mm	8 x 1/1 GN 65mm
User interface	Digital touch screen	Digital touch screen
Dimensions of user interface	7" touch screen	7" touch screen
Core probe	Standard	Standard
Customer defined cooking programs	10 000	10 000
Customer recipe book	Standard	Standard
USB port for software updates	Standard	Standard
Multi language interface	Yes	Yes
Alarm buzzer	Choice of 12	Choice of 12
Construction of inner chamber	Acid proof stainless 316	Acid proof stainless 316
IP rating	IPX5	IPX5
Variable temperature settings	40-120°C	40-120°C
Removable cooking chamber cartridge	Standard	Standard
Delta T cooking processes	Standard	Standard
Adjustable feet height	+/- 20mm	+/- 20mm
Live energy consumption output	Option	Option
Automated descaling reminder	Standard	Standard
Preheating time for first cycle	2 minutes	2 minutes
Automated safety valve test reminder	Standard	Standard
HACCP storage on USB stick	Standard	Standard



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