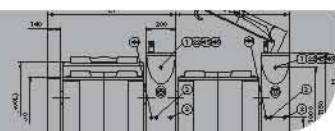


metos
Kitchen Intelligence®

Cooking kettles, ovens, ranges and bratt pans





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Metos Manufacturing is a business unit of Metos Group, which is one of the biggest companies in Europe in manufacturing and marketing professional kitchen equipment. The product range comprises equipment for professional food production, such as state-of-the-art combi kettles, induction ranges, pressure steamers, bratt pans and ovens, all designed, developed and manufactured by Metos Manufacturing.

Metos Manufacturing products are available through Metos units in respective countries, and through a network of dedicated distributors. For distributor information, please contact Sales and Marketing.

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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
kitchen intelligence™



Quality and environment

We are committed to environmentally sensitive thinking. In the planning, production and delivery of professional kitchens we continuously develop new, more environmentally friendly solutions. In order to achieve improvements we work closely with customers, suppliers and service companies. We have been actively creating an environmental programme for Metos focusing especially on the following points:

The Metos kettles come equipped with automatic half energy function. There are also five different options for in kettle cooling allowing the user to recycle the cooling water used for food chilling.

We try to minimize the amount of waste produced in the production and delivery of the products by sorting and recycling. All remaining waste, mostly of stainless steel, is recycled.

The environmental impact of discarded products is reduced when the right materials are used in the structures.



Metos has been granted with ISO 9001 quality and ISO 14001 environmental certificates.

Ergonomic Metos Proveno – designed for heavy use



High tilting kettle is fast and easy to empty. Most trolleys fit under kettle's pouring lip.

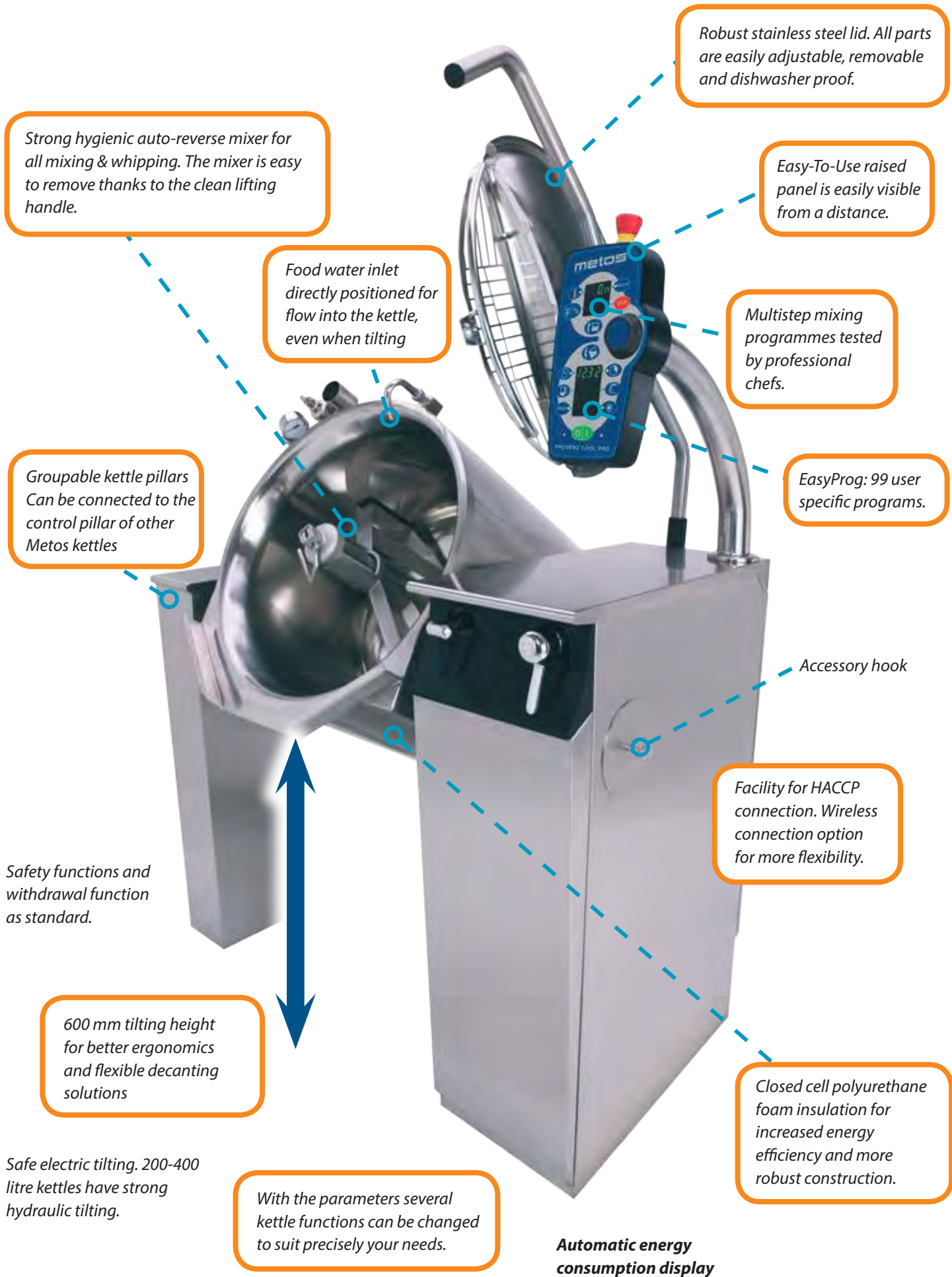


No more uncomfortable positions.

Kettle is ergonomic to clean because of its high tilt.

Distance to floor is over 600 mm when kettle is fully tilted.

METOS PROVENO



Robust stainless steel lid. All parts are easily adjustable, removable and dishwasher proof.

Easy-To-Use raised panel is easily visible from a distance.

Multistep mixing programmes tested by professional chefs.

EasyProg: 99 user specific programs.

Accessory hook

Facility for HACCP connection. Wireless connection option for more flexibility.

Closed cell polyurethane foam insulation for increased energy efficiency and more robust construction.

Strong hygienic auto-reverse mixer for all mixing & whipping. The mixer is easy to remove thanks to the clean lifting handle.

Food water inlet directly positioned for flow into the kettle, even when tilting

Groupable kettle pillars
Can be connected to the control pillar of other Metos kettles

Safety functions and withdrawal function as standard.

600 mm tilting height for better ergonomics and flexible decanting solutions

Safe electric tilting. 200-400 litre kettles have strong hydraulic tilting.

With the parameters several kettle functions can be changed to suit precisely your needs.

Automatic energy consumption display

Practical details



1/1 GN workstation perfect for tools, ingredients, or standardised recipes

Unique stainless steel lid. All parts are easily removable and dishwasher proof. A safety grid lid comes as standard.



Cream soups safely. Handmixer fits firmly to a connection on a special lid and a special smaller mixer tool mixes simultaneously. The lid and the mixer tool for use with handmixer are suitable for all Metos kettles.



Strong, maintenance-free, auto-reverse mixer for all mixing, also whipping (140 rpm.). Large mixing surface mixes thoroughly. The mixer is easy to lift from clean handle. Removable scrapers. All parts are dishwasher safe. Also available as a heavy-duty version for extra heavy loads, standard in 400 litre kettles.



Raised control panel is clearly visible and it's protected from collisions.

Cleaning is easy



Automatic Burnt Prevent Control prevents food from burning to surfaces. Even milk based food does not stick or scorch. Kettle cleaning is extremely easy.



All lid parts and mixer tool parts can be washed in dishwasher.

Seamless welding ensures no edges for dirt to hide.

Glossy, polished surface is easy to clean with cleaning brush or cleaning tool.



Mixer tool holder for MPT-450 trolley helps to clean tool.



Heavy tools can be washed in tool wash trolleys, either manually or in a dishwasher.

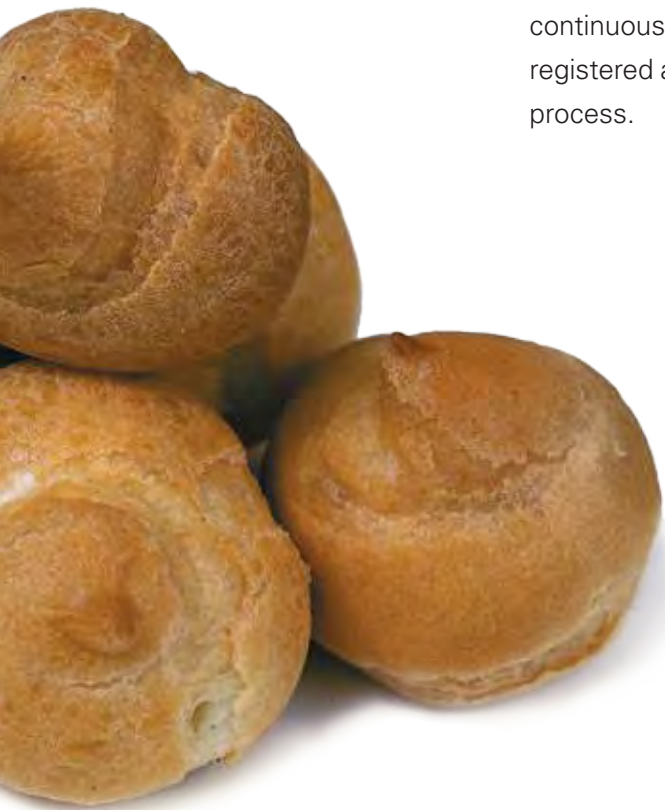


Plenty of hand shower options.

Advanced food temperature control is standard in all Provenos

TempGuard

The food temperature is shown on the display continuously during cooking and cooling. It can be registered automatically for HACCP during the entire process.



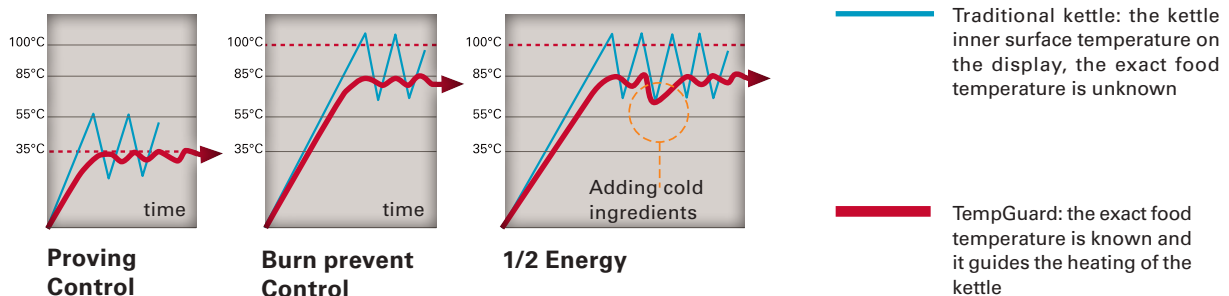
Energy savings: full power only when needed, otherwise always only half-power. No settings, fully automatic

Proving of dough at accurate proving temperature is safe and easy

No adjusting of the temperature – TempGuard reacts to temperature changes automatically

BurnPrevent Control for better cooking quality and extremely easy cleaning

More uniform and faster cooking



EasyRun program

EasyRun programming using web kettle control panel. One, two or three phase program and Clean+ wash program. The program is automatically saved and can be used later again. Can be programmed up to a week before launch.

EasyProg programming: 9 phase programs for your favourite recipes

EasyProg – programmable fully automatic process without user supervision. Programming is easy using web browser or kettle control panel. Programs can be saved to a USB stick and copied to other kettles.

Recipes can be programmed in 9 phases. Mixing and heating starts automatically at preset time. Also programmable cooking time. Automatic “first water” drainage, automatic fresh water filling for food, automatic Cook & Hold at preset temperature. Safety functions for electricity and water failures. If the process is delayed, it is shown on the display.



EasyProg

Fully automated multistep cook-chill programming in your Proveno.

COOK - CHILL

CHILL - HOLD

CHILL - REHEAT



Web browser view EasyProg



Proveno cooling options

Automatic cooling: Set target food temperature and start – that’s it! Food temperature continuously on display. Cooling can be interrupted, stopped or target temperature changed during cooling. Automatic stop when the product is not cooled down further with available

cooling media, safety functions to avoid unintentional cooling. Cool & Hold function keeps the food at set temperature. Cooling media can be tap water or ice water from separate ice builder.



Cooling with ice bank

Automatic ice water cooling C3 and C5 – closed circulation

Ice water cooling C3: Cooled water circulates between the ice builder and the kettle’s steam jacket (closed circulation).

Two-phase cooling C5: Cooling starts with tap water, when temperature difference is big and switches over to ice water cooling, when the difference has decreased.



Automatic ice water cooling with Proveno Climatic, C3 – closed circulation

In the Metos Proveno Climatic kettle ice water circulates in the kettle’s steam jacket and also in a special climatic mixing tool. Climatic tool shortens cooling time up to 50 %. With the help of the climatic mixing tool you can beat all existing chilling norms by far, for example 200 litre goulash from +98°C to +3°C in about 45 minutes! Metos Proveno Climatic kettle on p. 20.



Cooling with tap water

Automatic cooling with tap water C2 – open circulation

Set target temperature and start – that’s it. Automatic steam jacket drainage after cooling.

* Kettle does not make water colder for cooling purposes. To achieve 18°C or less, kettle must be connected to an ice bank or fluid chiller.

Wireless temperature tracking for HACCP

TempNet®

- Automatic
- Wireless
- Real-time
- Easy to install
- Device independent
- Modular
- Accessed via internet
- 24/7 maintenance
- Incorruptible
- Alarm messages sent as SMS
- Extendable



Metos TempNet, see more on page 46.



METOS PROVENO



Metos Proveno 80E



Metos Proveno 150E

Metos Proveno	Code	Dimensions mm	Electric connectin
Metos Proveno 40E	4222150	1047x860x1000/1535*	400V 3N~ 12,75 kW 25A
Metos Proveno 60E	4222152	1047x945x1000/1535*	400V 3N~ 16,75 kW 32A
Metos Proveno 80E	4222154	1154x1000x1000/1535*	400V 3N~ 20,75 kW 40A
Metos Proveno 100E	4222156	1154x1000x1000/1535*	400V 3N~ 20,75 kW 40A
Metos Proveno 150E	4222158	1360x1070x1000/1535*	400V 3N~ 25,5 kW 50A
Metos Proveno 200E	4222160	1360x1070x1000/1535*	400V 3N~ 35,5 kW 63A
Metos Proveno 300E	4222162	1560x1270x1000/1535*	400V 3N~ 49,5 kW 100A
Metos Proveno 400E	4222164	1560x1280x1050/1535*	400V 3N~ 59,8 kW 100A

Metos Proveno steam	Code	Dimensions mm	Electric connection	Steam cons.
Metos Proveno 40S	4222701	1047x860x1000/1535*	230V 1~ 1,05 kW 16A	12 kg/h
Metos Proveno 60S	4222702	1047x945x1000/1535*	230V 1~ 1,05 kW 16A	18 kg/h
Metos Proveno 80S	4222703	1154x1000x1000/1535*	230V 1~ 1,05 kW 16A	24 kg/h
Metos Proveno 100S	4222704	1154x1000x1000/1535*	230V 1~ 1,05 kW 16A	30 kg/h
Metos Proveno 150S	4222705	1360x1070x1000/1535*	230V 1~ 1,8 kW 16A	45 kg/h
Metos Proveno 200S	4222706	1360x1070x1000/1535*	400V 3N~ 2 kW 16A	60 kg/h
Metos Proveno 300S	4222707	1560x1270x1000/1535*	400V 3N~ 2 kW 16A	90 kg/h
Metos Proveno 400S	4222708	1560x1280x1050/1535*	400V 3N~ 2,7 kW 16A	120 kg/h

*control pillar/control panel

Installation frame kits for single kettle	Code
Surface installation frame	4222188
Sub-surface inst. frame	4222190

Installation frame kits for kettle groups	Code
Surface installation frame	4222192
Sub-surface inst. frame	4222194

Adapter to old Proveno frame	Code
Surface installation frame	4222210
Sub-surface inst. frame	4222210

Installation drawing p. 139.

Standard:

- High tilting kettle (600mm)
- Bottom mixing tool, detachable scrapers
- Safety grid lid
- TempGuard temperature control
- Multi-function timer
- Tilting while mixing function
- Water add when tilting
- Auto tiltback and other custom specific parameters
- USB port on control panel
- Energy optimization connection
- HACCP facility
- Measuring stick
- Energy consumption measuring on display

FACTORY OPTIONS FOR METOS KETTLES

Proveno factory options

Installed at the factory	Code
Food water automatics	4222180
Automatic tap water cooling (C2)	4222168
Ice water cooling, incl. icewater connection (C3)	4222170
Two phase cooling, incl. icewater connection (C5)	4222172
Drainage with pressurised air C3 or C5 cooling*	4222768
Standard Handshower	4222174
Heavy Duty Handshower	4222176
Reel-in Handshower	4222178
Wireless HACCP Transmitter Tempnet	4222186
EasyRun -Programming, 3 programs + wash program	4222182
EasyProg -Programming, 99 programs	4222184

*Drainage with pressurised air saves water in ice water circulation.



Automatic food water filling: adjustable customer specific bypass of water before filling for food production, water filling and measuring without supervision, manual filling with push button litres continuously on display. Even while tilting.

Proveno, Viking, Culino factory options

Installed at the factory, suitable also for Viking and Culino kettles	Code
Draw off tap D1-std	4211972
Draw off valve connection D2 SMS63 (delivered plugged)*	4222135
Arc valve CIP D2 SMS63 TC/ SMS51 male end	4222747
Butterfly valve with spout D2 SMS63 TC	4215858
Adapter for pump hose D2 SMS63 TC/ SMS51 male end	4222764
Heavy Duty mixer 150 L	4215823
Heavy Duty mixer 200 L	4215720
Heavy Duty mixer 300 L	4215814

400 litre kettle comes with Heavy Duty mixer as standard.

*for 80-400 litre kettles.

Valve connection drawing p. 141.



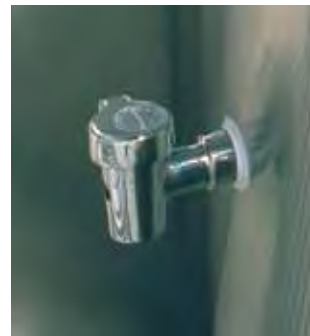
Standard hand shower



Heavy duty hand shower



Reel-in hand shower



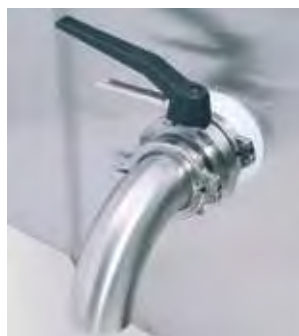
Draw off tap D1-std



Draw off valve connection D2 SMS63 TC (delivered plugged)



Arc valve CIP D2 SMS63 TC/ SMS51 male end



Butterfly valve with spout D2 SMS63 TC



Adapter for pump hose D2 SMS63 TC/ SMS 51 male end

METOS KETTLE ACCESSORIES

Accessories	Proveno	Viking Culino
Strainer plate 40-60	4222196	4211517
Strainer plate 80-100	4222198	4211524
Strainer plate 150-200	4222200	4211997
Strainer plate 300-400	4222202	4212013
Strainer platen extension 300-400	4222204	4212006
Pouring adapter 150-200	4222206	4212743
Pouring adapter 300-400	4222208	4212768
Whipping grid 40-60	4211203	4211203
Whipping grid 80-100	4211193	4211193
Whipping grid 150-200	4211186	4211186
Whipping grid 300	4211179	4211179
Whipping grid 400	4215872	4215872
Evaporation lid 80-100 L	—	4215873
Evaporation lid 150-200 L	—	4215874
Evaporation lid 300-400 L	—	4215875

Heavy Duty Mixing tool retrofit	Code
Heavy Duty Mixing tool 150 L	4215822
Heavy Duty Mixing tool 200 L	4215719
Heavy Duty Mixing tool 300 L	4215721
Heavy Duty Mixing tool 400 L	4215868

Kettle cleaning	Code
Cleaning tool 60 L	4222728
Cleaning tool 80 L	4222729
Cleaning tool 100 L	4222730
Cleaning tool 150 L	4222731
Cleaning tool 200 L	4222732
Cleaning tool 300 L	4222733
Cleaning tool 400 L	4222734
Cleaning brush	4000028
Scraper	4000029

Accessories	Proveno	Viking Culino
Measurement stick 40	4222212	4211316
Measurement stick 60	4222214	4211309
Measurement stick 80	4222216	4211281
Measurement stick 100	4222218	4211274
Measurement stick 150	4222220	4211267
Measurement stick 200	4222222	4211235
Measurement stick 300	4222224	4211228
Measurement stick 400	4222226	4215920

Accessories	Code
Potato stick Soft 670	4000030
Ergo dispensing scoop	4252305
Pouring support	4000012
Exhibition stand	4212359

Upon request:

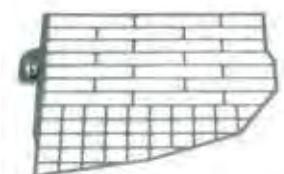
Sous Vide kit for Proveno 80-200 L

Hand mixer kit available for Proveno 40-100L kettle

Trolleys	Code
Multipurpose trolley MPT-450, GN1/1	4554132
Mixer tool holder to MPT-450 trolley	4215990
Draining aid to MPT-450 trolley	4215993
Multipurpose trolley MPT-2/450, GN2/1	4554133
Mixer tool wash trolley MWT	4554560
Mixer tool wash trolley MWT2 for 2 tools	4554562
Kettle accessory trolley	4554564



Strainer plate



Whipping grid



Strainer plate extension
for 300-400 litre kettles



Pouring adapter



Evaporation lid



Heavy duty tool



Cleaning tool is attached
to the mixing tool



Cleaning brush



Scraper

METOS KETTLE ACCESSORIES



Potato stick



Dispensing scoop



Measurement stick



Pouring support



Sous Vide basket and Sous Vide tool



Hand mixer kit



Multipurpose trolley MPT-450



Mixer tool holder for MPT-450



Draining aid for MPT-450



Multipurpose trolley MPT-2/450



Kettle accessory trolley



Mixer tool wash trolley MWT

Metos Proveno Climatic – kettle with overwhelming chilling mixer tool

Metos Proveno Climatic combi-kettle with an integrated chilling Climatic mixer tool. Kettle is ready for icewater chilling system that cools even large volumes of liquid or semi-liquid food safely and fast, beating all existing chilling norms. Icewater circulates in the kettle's steam jacket and also in a special Climatic mixing tool cooling down your food extremely fast down to +3°C. Icewater system is ideal for large cook&chill units and customers who need to chill large volumes of food down to +3°C storing temperatures.



Metos Proveno Climatic kettle delivery includes icewater and pressurised air connections. Lift for mixing tool and handshower are options.

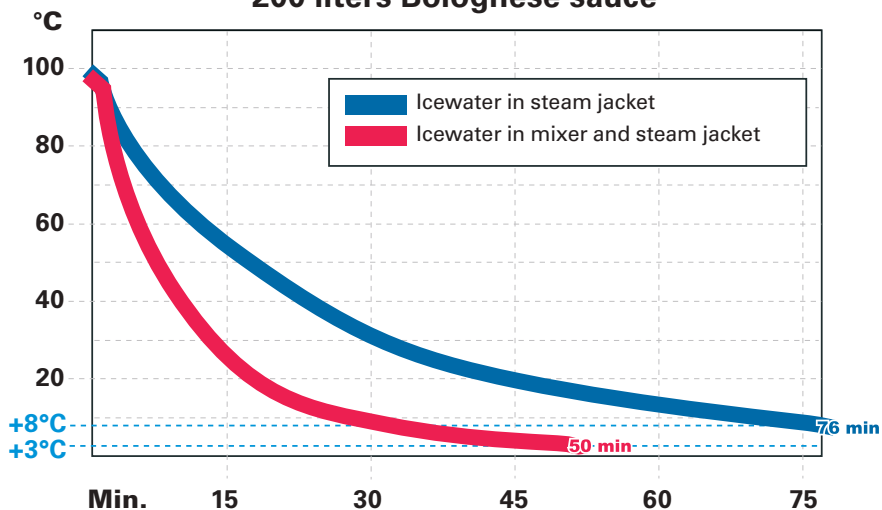
50 % faster cooling!

Patented

With Climatic mixing tool you can beat all chilling norms by far.



**Metos Proveno Climatic
200 liters Bolognese sauce**



METOS PROVENO CLIMATIC



Metos Proveno Climatic	Code	Measure mm	Electric connection
Metos Proveno Climatic 100E	4222754	1304x1230x1000/1535*	400V 3N~ 20,75 kW 40A
Metos Proveno Climatic 150E	4222755	1510x1170x1000/1535*	400V 3N~ 25,5 kW 50A
Metos Proveno Climatic 200E	4222756	1510x1170x1000/1535*	400V 3N~ 35,5 kW 63A
Metos Proveno Climatic 300E	4222757	1710x1300x1000/1535*	400V 3N~ 49,5 kW 100A

Also steam models available.

*control pillar/control panel

Icewater circulates in the kettle's steam jacket and a special Climatic mixing tool.

Installation drawing p. 140.

Standard mixing tool with detachable scrapers is an accessory.

Standard:

- High tilting (600 mm)
- Chilling Climatic mixer tool
- Chilling C3 Climatic
- Lift off safety grid lid
- Food temperature control
- Multifunctional timer
- Mixing when tilting
- Water add when tilting
- Tilting withdraw and other custom specific parameters
- USB connection
- Energy optimising connection
- HACCP facility
- Energy consumption measuring
- Measurement stick
- Pressurised air*

Factory order options	Code
Lift for Climatic mixer tool	4222749
Food Water Automatics	4222180
Standard Handshower	4222174
Heavy Duty Handshower	4222176
Reel-in Handshower	4222178
Wireless HACCP Transmitter Tempnet	4222186
EasyRun -Programming, 3 programs + wash	4222182
EasyProg -Programming, 99 programs	4222184

Installation frame kits for single kettle	Code
Surface installation frame	4222748
Sub-surface inst. frame	4222700

Strainer plate	Code
Strainer plate 100 Climatic	4222751
Strainer plate 150-200 Climatic	4222752
Strainer plate 300 Climatic	4222202
Strainer plate extension 300 Climatic	4222753

Standard mixing tool	Code
Mixing tool with scrapers 100	4215158
Mixing tool with scrapers 150	4215167
Mixing tool with scrapers 200	4215160
Mixing tool with scrapers 300	4215161

*Metos Proveno Climatic is to be connected to pressurised air. After cooling the kettle jacket and the mixing tool are emptied with pressurised air.

Metos Culino & Culino Combi



Metos Culino and Culino Combi kettles are reliable and safe choices for every professional kitchen's food production. A set of versatile functions make kitchen work even easier. A lot of labor time can be saved when there is one appliance for cooking, mixing and optional chilling. The integrated bottom mixer makes the Culino Combi kettle a welcome, flexible tool for all chefs in today's busy kitchens.

The electronic temperature control and display ensures accurate settings for the chef. Smooth electric tilting makes decanting easy and a fully insulated kettle body saves your kitchen energy while improving workplace safety.

Kettle features an integrated mixer for versatile food production of both hot and cold food. When equipped with optional cooling, the Culino Combi makes a complete process from start to finish. Cook, Mix & Chill! Metos Culino Combi adapts to your needs and enables you to develop your food production programs.

The bottom mixer is easy to use. It can gently mix soups, aggressively mash potatoes or root vegetables, crush and cook minced meat or even make a bread dough. Automatic mixing programs make many dishes a 1 button operation, while maintaining the flexibility needed for any recipe your chef may have.



The easy to read control panel has large press buttons and ergonomic positioning.



A lift off safety grid enables continuous view into kettle and adding of ingredients, water and spices while the mixer is activated.



One mixing tool with lift off scrapers for all kind of mixing. Light but strong, unique shape.

METOS CULINO AND CULINO COMBI KETTLES

Culino Combi has an integrated bottom mixer. The mixer tool is securely in place also when tilting. The mixer tool is easy to remove thanks to the clean lifting handle. Removable scrapers. All parts are dishwasher proof.

Robust stainless steel lid. Solid lid is standard, a safety grid lid is optional. Safety grid lid enables adding of ingredients, water and spices while the mixer is activated. All parts are removable and dishwasher proof.

Optional Integrated hand shower

Four automated mixing programs

The Culino can be connected to the control pillar of another Culino, Proveno or Viking combi kettle to save space.

Electric tilting is ergonomic and safe. 300-400 l kettles have hydraulic tilting.

Ergonomically raised control panel with clear push buttons for each function. Automatic timer and water functions are optional



TempNet®

- Automatic
- Wireless
- Real-time
- Easy to install
- Device independent
- Modular
- Accessed via Internet
- 24/7 maintenance
- Incorruptible
- Alarm messages sent as SMS
- Extendable

Culino and Culino Combi can be equipped with a choice of two hand showers.

Culino Combi kneads doughs in a matter of minutes.

Metos TempNet, see p. 46.

Metos Culino

- 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
- fully isolated kettle bowl

Standard equipment

- separate solid lid 40-100 L
- 150-400L with hinged solid lid
- water faucet
- measuring stick
- hook for accessories on left and right pillar (single kettle)



CULINO, electric	Code	Dimensions mm	Electric connection
Culino 40E	4215202	1047x620x1020	400V3N~ 12 kW 20A
Culino 60E	4215203	1047x620x1020	400V3N~ 12 kW 20A
Culino 80E	4215204	1154x690x1020	400V3N~ 16 kW 25A
Culino 100E	4215205	1154x690x1020	400V3N~ 16 kW 25A
Culino 150E	4215206	1360x940x1040	400V3N~ 20 kW 32A
Culino 200E	4215207	1360x940x1040	400V3N~ 30 kW 50A
Culino 300E	4215243	1560x1165x1040	400V3N~ 40 kW 63A
Culino 400E	4215722	1560x1165x1220	400V3N~ 57,6 kW 83A

CULINO, steam	Code	Dimensions mm	Electric connection	Steam cons.
Culino 40S	4215209	1047x730x902/1710	230V1N~ 0,3 kW 16A	12 kg/h
Culino 60S	4215210	1047x730x902/1710	230V1N~ 0,3 kW 16A	18 kg/h
Culino 80S	4215211	1154x785x902/1800	230V1N~ 0,3 kW 16A	24 kg/h
Culino 100S	4215212	1154x785x902/1800	230V1N~ 0,3 kW 16A	30 kg/h
Culino 150S	4215213	1360x945x902/1980	230V1N~ 0,3 kW 16A	45 kg/h
Culino 200S	4215214	1360x945x902/1980	230V1N~ 0,3 kW 16A	60 kg/h
Culino 300S	4215244	1560x1165x902/2100	400V3N~ 0,5 kW 16A	90 kg/h
Culino 400S	4215547	1560x1165x1050/2100	400V3N~ 0,5 kW 16A	120kg/h

Installation frame kits for single kettle	Code
Surface installation frame, 40-100	4215837
Surface installation frame, 150-400	4215839
Sub-surface installation frame, 40-100	4215838
Sub-surface installation frame, 150-400	4215840

Installation frame kits for kettle group	Code
Surface installation frame, 40-100	4215845
Surface installation frame, 150-400	4215843
Sub-surface installation frame, 40-100	4215846
Sub-surface installation frame, 150-400	4215844

Factory options	Code
Automatic water filling	4215245
Handshower S1	4215246
Heavy duty handshower S2	4222176
Timer	4215248
Manual cooling with tap water C1 ¹⁾	4215249
Automatic cooling with tap water C2 ²⁾	4215855
HACCP facilities	4213095
HACCP connection package	4007060

Accessories	Code
Strainer plate 40-60	4211517
Strainer plate 80-100	4211524
Strainer plate 150-200	4211997
Strainer plate 300-400	4212013
Strainer plate extension 300-400	4212006
Pouring adapter 150-200	4212743
Pouring adapter 300-400	4212768
Food temperature display	4215379

Installation drawing p. 142-143.

1) requires handshower
2) includes HACCP facilities and food temperature control

For valves and accessories see pages 17-19.
For HACCP see Metos TempNet page 46.

Metos Culino Combi

- 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
- fully isolated kettle bowl
- integrated mixer: stepless mixing speed control (20-110 rpm)
- four mixing programmes
- autoreverse mixing
- machine washable mixing tool with removable scrapers

Standard equipment

- safety grid lid lid
- water faucet
- measuring stick
- hook for accessories on left and right pillar (single kettle)



CULINO COMBI, electric	Code	Dimensions mm	Electric connection
Culino Combi 40E	4215216	1047x620x1020	400V3N~ 12,75 kW 25A
Culino Combi 60E	4215217	1047x620x1020	400V3N~ 12,75 kW 25A
Culino Combi 80E	4215218	1154x690x1020	400V3N~ 16,75 kW 32A
Culino Combi 100E	4215219	1154x690x1020	400V3N~ 16,75 kW 32A
Culino Combi 150E	4215220	1360x940x1040	400V3N~ 21,5 kW 40A
Culino Combi 200E	4215221	1360x940x1040	400V3N~ 31,5 kW 69A
Culino Combi 300E	4215242	1560x1165x1040	400V3N~ 41,5 kW 80A
Culino Combi 400E	4215723	1560x1165x1220	400V3N~ 59,8 kW 100A

CULINO COMBI, steam	Code	Dimensions mm	Electric connection	Steam
Culino Combi 40S	4215223	1047x730x902/1710	230V1N~ 1,0 kW 16A	12 kg/h
Culino Combi 60S	4215224	1047x730x902/1710	230V1N~ 1,0 kW 16A	18 kg/h
Culino Combi 80S	4215225	1154x785x902/1800	230V1N~ 1,0 kW 16A	24 kg/h
Culino Combi 100S	4215226	1154x785x902/1800	230V1N~ 1,0 kW 16A	30 kg/h
Culino Combi 150S	4215227	1360x945x902/1980	230V1N~ 1,8 kW 16A	45 kg/h
Culino Combi 200S	4215228	1360x945x902/1980	230V1N~ 1,8 kW 16A	60 kg/h
Culino Combi 300S	4215229	1560x1165x902/2100	400V3N~ 2,0 kW 16A	90 kg/h
Culino Combi 400S	4215824	1560x1165x1050/2100	400V3N~ 2,7 kW 16A	120 kg/h

Installation frame kits for single kettle	Code
Surface installation frame, 40-100	4215837
Surface installation frame, 150-400	4215839
Sub-surface installation frame, 40-100	4215838
Sub-surface installation frame, 150-400	4215840

Installation frame kits for kettle group	Code
Surface installation frame, 40-100	4215845
Surface installation frame, 150-400	4215843
Sub-surface installation frame, 40-100	4215846
Sub-surface installation frame, 150-400	4215844

Factory options	Code
Lid with safety grid 40-60	4215234
Lid with safety grid 80-100	4215235
Lid with safety grid 150-200	4215236
Lid with safety grid 300-400	4215237
Automatic water filling	4215245
Handshower S1	4215246
Heavy duty handshower S2	4222176
Timer	4215248
Manual cooling with tap water C1 ¹⁾	4215249
Automatic cooling with tap water C2 ²⁾	4215855

Food temperature control ³⁾	4215856
HACCP facilities	4213095
HACCP connection package	4007060

Accessories	Code
Strainer plate 40-60	4211517
Strainer plate 80-100	4211524
Strainer plate 150-200	4211997
Strainer plate 300-400	4212013
Strainer plate extension 300-400	4212006
Pouring adapter 150-200	4212743
Pouring adapter 300-400	4212768
Whipping grid 40-60	4211203
Whipping grid 80-100	4211193
Whipping grid 150-200	4211186
Whipping grid 300	4211179
Whipping grid 400	4215872
Food temperature display	4215379

- 1) requires handshower
- 2) includes HACCP facilities and food temperature control
- 3) includes HACCP facilities

For valves and accessories see pages 17-19.
For HACCP see Metos TempNet page 46.

TempNet®

- Automatic
- Wireless
- Real-time
- Easy to install
- Devise independent
- Modular
- Accessed via Internet
- 24/7 maintenance
- Incorruptible
- Alarm messages sent as SMS
- Extendable

Metos TempNet, see p. 46.

Installation drawing p. 142-143.

METOS VIKING

Metos Viking kettle is an efficient and userfriendly basic kettle for 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 (EN 1.4432)
- stepless temperature control, max. +120 °C
- max. working pressure in steam jacket 1,0 bar
- electrical tilting / hydraulic tilting (300-400L)

Standard equipment

- separate lid (150-400 l with hinged lid)
- 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 easy cooking of minced meat and mashing of potatoes for purées.

- construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)
- 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
- water faucet (cold water)
- measuring stick
- hook for accessories on left and right pillar (single kettle)



TempNet®

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- Alarm messages sent as SMS
- Extendable

Metos TempNet, see p. 46

METOS VIKING AND VIKING COMBI



A hinged lid is standard in 150-400 litre Viking-kettles and available as an option in smaller kettles.



Viking Combi kettle is pictured with a safety grid lid.

Viking electric	Code	Dimensions mm	Electric connection
Viking 40E	4215340	1047x750x1020	400V3N~ 9 kW 16A
Viking 60E	4215341	1047x750x1020	400V3N~ 10,5 kW 16A
Viking 80E	4215343	1154x750x1020	400V3N~ 12 kW 20A
Viking 100E	4215344	1154x805x1020	400V3N~ 16 kW 25A
Viking 150E	4215345	1360x940x1040	400V3N~ 20 kW 32A
Viking 200E	4215346	1360x940x1040	400V3N~ 30 kW 50A
Viking 300E	4215850	1560x1165x1220	400V3N~ 40 kW 63A
Viking 400E	4215851	1560x1165x1220	400V3N~ 57,6 kW 100A

Viking steam	Code	Dimensions mm	Electric connection	Steam cons.
Viking 40S	4215531	1047x650x1020	230V1N~ 0,3 kW 16A	12 kg/h
Viking 60S	4215532	1047x650x1020	230V1N~ 0,3 kW 16A	18 kg/h
Viking 80S	4215533	1154x750x1020	230V1N~ 0,3 kW 16A	24 kg/h
Viking 100S	4215534	1154x750x1020	230V1N~ 0,3 kW 16A	30 kg/h
Viking 150S	4215535	1360x920x1040	230V1N~ 0,3 kW 16A	45 kg/h
Viking 200S	4215537	1360x920x1040	230V1N~ 0,3 kW 16A	60 kg/h
Viking 300S	4215522	1560x1165x1040	400V3N~ 0,5 kW 16A	90 kg/h
Viking 400S	4215827	1560x1165x1220	400V3N~ 0,5 kW 16A	120 kg/h

Viking Combi electric	Code	Dimensions mm	Electric connection
Viking Combi 40E	4215348	1047x750x1020	400V3N~ 9,75 kW 25A
Viking Combi 60E	4215349	1047x750x1020	400V3N~ 11,25 kW 25A
Viking Combi 80E	4215350	1154x750x1020	400V3N~ 12,75 kW 32A
Viking Combi 100E	4215351	1154x805x1020	400V3N~ 16,75 kW 35A
Viking Combi 150E	4215352	1360x940x1040	400V3N~ 21,5 kW 50A
Viking Combi 200E	4215353	1360x940x1040	400V3N~ 31,5 kW 63A
Viking Combi 300E	4215354	1560x1165x1220	400V3N~ 41,5 kW 80A
Viking Combi 400E	4215852	1560x1165x1220	400V3N~ 59,8 kW 100A

Viking Combi steam	Code	Dimensions mm	Electric connection	Steam cons.
Viking Combi 40S	4215539	1047x730x1020	230V1N~ 1,0 kW 16A	12 kg/h
Viking Combi 60S	4215540	1047x730x1020	230V1N~ 1,0 kW 16A	18 kg/h
Viking Combi 80S	4215541	1154x780x1020	230V1N~ 1,0 kW 16A	24 kg/h
Viking Combi 100S	4215542	1154x780x1020	230V1N~ 1,0 kW 16A	30 kg/h
Viking Combi 150S	4215544	1360x940x1040	230V1N~ 1,8 kW 16A	45 kg/h
Viking Combi 200S	4215545	1360x940x1040	230V1N~ 1,8 kW 16A	60 kg/h
Viking Combi 300S	4215546	1560x1165x1040	400V3N~ 2,0 kW 16A	90 kg/h
Viking Combi 400S	4215828	1560x1165x1220	400V3N~ 2,7 kW 16A	120 kg/h

Installation drawing p. 142-143.

Factory options	Code
Handshower S1	4215246
Heavy duty handshower S2	4222176
Automatic food water filling	4215825
Food temperature display ¹⁾	4215379
Manual cooling with tap water C1 ²⁾	4215249
HACCP facilities	4213095
HACCP connection package	4007060

Factory option for Viking	Code
Hinged lid 40-60	4215355
Hinged lid 80-100	4215356

Factory option for Viking Combi	Code
Lid with safety grid 40-60	4215234
Lid with safety grid 80-100	4215235
Lid with safety grid 150-200	4215236
Lid with safety grid 300-400	4215237

Accessories	Code
Strainer plate 40-60	4211517
Strainer plate 80-100	4211524
Strainer plate 150-200	4211997
Strainer plate 300-400	4212013
Strainer plate extension 300-400	4212006
Pouring adapter 150-200	4212743
Pouring adapter 300-400	4212768

Accessory for Viking Combi	Code
Whipping grid 40-60	4211203
Whipping grid 80-100	4211193
Whipping grid 150-200	4211186
Whipping grid 300	4211179
Whipping grid 400	4215872

Installation frame kits for single kettle	Code
Surface installation frame, 40-100	4215837
Surface installation frame, 150-400	4215839
Sub-surface inst. frame, 40-100	4215838
Sub-surface inst. frame, 150-400	4215840

Installation frame kits for kettle groups	Code
Surface installation frame, 40-100	4215845
Surface installation frame, 150-400	4215843
Sub-surface inst. frame, 40-100	4215846
Sub-surface inst. frame, 150-400	4215844

For valves and accessories see pages 17-19.

For HACCP see Metos TempNet page 46.

- 1) includes HACCP facilities
- 2) requires handshower

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 unit is a single jacket vessel capable of 250°C bottom heating. Browning onions and meats is now possible, given its 250°C temperature rating.

Easy electrical tilting with a button. A single grip mixing tap on the left pillar for hot and cold water.

Cooking can be controlled with a buzzer timer up to two hours or continuous (factory option).

Ergonomic work spaces on top of the pillars for example for easy emptying of milk containers.



- construction stainless steel
- maximum temperature +250°C
- electrical tilting

Standard equipment

- separate stainless steel lid
- water faucet (cold and warm water)
- buzzer timer up to 2 hours or continuous
- hook for accessories
- maximum load mark
- ergonomic workspace on top pillar

Options

- handshower
- installation frames (compulsory)
- wheel base with lockable wheels

Metos	Code	Volume l	Dimensions mm	Electric connection
Menu 40	4222350	40	1010x602x1058	400V3N~ 12 kW 16A

Installation frames	Code
Surface installation frame	3755367
Sub-surface installation frame	3755368

Factory options	Code
Hand shower	4222360
Wheel base	4222370

Accessories	Code
Measurement stick	4222372



metos
Kitchen Intelligence[®]

Ovens, Ranges and Bratt Pans





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METOS CHEF CONVECTION AND ROASTING-BAKING OVENS



Metos Chef convection ovens for cooking and baking



Metos Chef roasting ovens



Metos Chef proving cabinets

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 CONVECTION AND ROASTING-BAKING OVENS



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.



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.



Cleaning is easy due to detachable rails and a mirror-polished, round-cornered chamber.



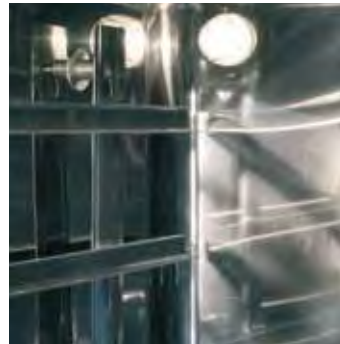
The oven's operating panel is clear. Switches are strong and easy to operate. A powerful fan and the round-cornered oven chamber guarantee a good baking result.



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.



A single appliance can be installed on a table. A group of 1-3 appliances is installed on a stand according to choice. Stands are optional.



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.



METOS CHEF 50T AND 40T CONVECTION OVENS



Chef 50 bakery plates 450x600 mm



Chef 40 GN1/1

Metos Chef 50T and Chef 40T ovens are built into the operational BakeOff baking point for shops, cafés or industrial kitchens.

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

Metos Chef 50T capacity:

- guide rails for 4 bakery plates, size 450x600 mm, standard
- guide distance 90 mm

Accessories

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

Metos Chef 40T 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



Convection ovens Chef 50T and 40T Code	Capacity	Dimensions mm	Electric connection
Chef 50T convection oven	3754987 for bakery plates 400x600 or 450x600	800x900x540	400V 3N~ 10.5 kW 16A
Chef 50T oven group	3754990 2x Chef 50T + stand 4570979	800x900x1720	400V 3N~ 21 kW 32A
Chef 40T convection oven	3754988 Bake-off/baking 5xGN 1/1	800x700x540	400V 3N~ 10.5 kW 16A
Chef 40T guide rails	3672071 for cooking 3xGN1/1		
Stands			
Chef 50T stand	4570509 For one unit, plate rack and guide rails for 10 plates		
Chef 50T stand 2U	4570979 For two units, guide rails for 7 plates	790x680x1000	
Chef 40T stand 1U	4570925 For one unit	775x560x1000	
Chef 40T stand 2U	4570932 For two units (GN/1)	775x560x660	
Chef 40T stand 3U	4570957 For three units (GN/1)	775x560x20	

METOS CHEF 240 CONVECTION OVEN



Chef 240 GN2/1

Metos Chef 240 is suitable for all 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

Convection oven Chef 240	Code	Capacity	Dimensions mm	Electric connection
Chef 240 convection oven	3751958	2x GN2/1 or 4xGN1/1	800x800x460	400V 3N~ 7,6 kW 16A
Chef 240 oven group 2U	3751978	2x Chef 240 + stand Metos 2928	800x800x1600	400V 3N~ 15,2 kW 22A
Chef 240 oven group 2U+Chef 200	3751986	2x Chef 240 + Chef 200 + stand Metos 2908	800x800x1620	400V 3N~ 16,1 kW 26A
Chef 240 guide rails	3753098	for baking 3xGN 2/1 or 6xGN 1/1		
Stands				
Stand Metos 2948	3466135	Chef 200, 220, 240 (GN2/1) for one unit	790x710x900	
Stand Metos 2928	3293475	Chef 200, 220, 240 (GN2/1) for two units	790x710x660	
Stand Metos 2908	3293482	Chef 200, 220, 240 (GN2/1) for three units	790x710x200	
Stand 2U	4570977	Chef 200, 220, 240 for two units	790x710x660	guide rails for 10 plates

METOS CHEF 220 ROASTING OVEN



Chef 220 GN2/1

Metos Chef 220 roasting oven is an effective standard oven for industrial kitchens and it is uniformly successful with all kinds of traditional cooking and baking. An optional heat storage stone evens out oven temperature and improves baking results.

- 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

Roasting oven Chef 220	Code	Capacity	Dimensions mm	Electric connection
Chef 220 roasting oven	3751969	1x GN 2/1 or 2xGN 1/1	800x800x460	400V3N~4,7 kW 10A
Chef 220 oven group 2U	3751976	2x Chef 220 + stand Metos 2928	800x800x1640	400V3N~9,4kW 20A
Chef 220 oven group 3U	3751982	3x Chef 220 + stand Metos 2908	800x800x1640	400V3N~14,1kW 20A
Chef 220 oven group 2U+Chef 200	3751984	2x Chef 220 + Chef 200 + stand Metos 2908	800x800x1640	400V3N~10,3kW 20A
Chef 220 storing heartstone	3596744			
Stands				
Stand Metos 2948	3466135	Chef 200, 220, 240 (GN2/1) for one unit	790x710x900	
Stand Metos 2928	3293475	Chef 200, 220, 240 (GN2/1) for two units	790x710x660	
Stand Metos 2908	3293482	Chef 200, 220, 240 (GN2/1) for three units	790x710x200	

METOS CHEF 200 PROVING CABINET



Chef 200 GN2/1

Metos Chef 200 proving cabinet ensures uniform baking quality from start to finish. The proving cabinet can be assembled in a group with Chef ovens.

- 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

Proving cabinet	Code	Capacity	Dimensions mm	Electric connection
Chef 200 proving cabinet	3751975	4x GN2/1 or 8xGN 1/1	800x800x460	230V 1~0,9 kW 4A
Chef 200 guide rails	3595966	bakery plates 400x600 or 450x600		
Stands				
Stand Metos 2948	3466135	Chef 200, 220, 240 (GN2/1) for one unit	790x710x900	
Stand Metos 2928	3293475	Chef 200, 220, 240 (GN2/1) for two units	790x710x660	
Stand Metos 2908	3293482	Chef 200, 220, 240 (GN2/1) for three units	790x710x200	



Chef 50 bakery plate stand for one unit, plate rack and guide rails for 10 plates in the stand.



Chef 40 stand for one unit, plate rack and guide rails for 10 plates in the stand.



Stand 2928 for two units.

Installation drawing p. 145-146.

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. You can also order optional side shelves which makes serving easier and allow you to shift pans conveniently over the edge of the range with no risk of tipping. 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.



Besides using the temperature control dial, you can regulate cooking temperature by shifting pans between the cooking zones. The flat chrome surfacing prevents heat radiation and thus saves energy.



Always the right working height

Individual adjustment of the working height is easy for Metos Ardox S H range user. The Ardox is available with a stand with adjustable height. It is a safe and ergonomic for people of different length. The range can be adjusted so that it is always at the right height to avoid unnecessary stretching and uncomfortable working positions.

Make your work fun by using the adjustable Ardox S H range!

Metos Ardox S4 H with height-adjustable stand



ARDOX S WITH SHELF

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	Code	Cooking zones	Dimensions mm	Electric connection
S2	4210016	2 x 3,5 kW	500x800x900	400V 3N~7,0 kW
S4	4210023	4 x 3,5 kW	800x800x900	400V 3N~14,0 kW
S6	4210048	6 x 3,5 kW	1200x800x900	400V 3N~21,0 kW
S4 H	4210143	4 x 3,5 kW	800x800x900	400V 3N~ 14,1 kW
S6 H	4210168	6 x 3,5 kW	1200x800x900	400V 3N~ 21,1 kW



Metos Ardox S2



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

ARDOX S WITH OVEN

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	Code	Cooking zones	Dimensions mm	Electric connection
S4/220	3752018	4 x 3,5 kW	800x800x900	400V 3N~ 18,7 kW
S4/240	3752015	4 x 3,5 kW	800x800x900	400V 3N~ 21,5 kW
S6/220	3752019	6 x 3,5 kW	1200x800x900	400V 3N~ 25,7 kW
S6/240	3752017	6 x 3,5 kW	1200x800x900	400V 3N~ 28,5 kW

ARDOX S WITH CABINET

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	Code	Cooking zones	Dimensions mm	Electric connection
S4 D	4210104	4 x 3,5 kW	800x800x900	400V 3N~14 kW
S4 B	4210111	4 x 3,5 kW	800x800x900	400V 3N~14 kW
S6 D	4210129	6 x 3,5 kW	1200x800x900	400V 3N~21 kW
S6 DB	4210136	6 x 3,5 kW	1200x800x900	400V 3N~21 kW



Metos Ardox S6 DB with a cabinet and drawer (on the right)

ARDOX S TABLETOP



Metos Ardox S Tabletop

Ardox S Tabletop serves as a flexible way of adding cooking capacity. The range has a hard chrome top and a gutter and drawer for boil-overs. Takes only 800 x 510 mm table top space.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
Tabletop	3753577	2 x 3.5 kW	800x510x190	400V 3N~7 kW

Also models with 4 and 6 cooking zones available.

Installation drawing p. 147.

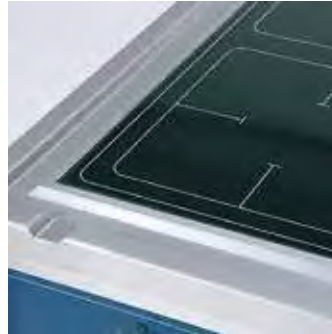
METOS ARDOX INDUCTION AND CERAMIC RANGES

Metos Ardox I 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.

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 C is a classical glass ceramic range, where the cooking vessels are heated with an infrared radiant heat element. The Ardox C has large, square 4kW heating elements in the back and smaller 2.4kW round elements in the front. The benefits of the Ardox C over a cast iron range include near instantaneous up-warming, smaller amount of excess heat and easier maintenance. The Ardox C range can be completed with Metos Chef convection and baking oven.

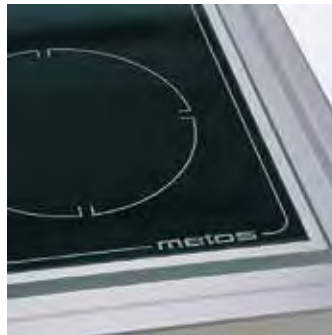
Metos Ardox IC is a product concept that combines the benefits of induction to a reasonable price level and the possibility to carry on using old cookware that is not induction compatible. The Ardox IC has two induction cooking zones and two round infrared cooking zones



Ardox induction range surface is glass ceramics and cooking zones are square



Ardox induction range panel



In the combi model Ardox IC the induction cooking zones are square and infrared zones round.



Ardox glass ceramic range panel



ARDOX I & IC

Ardox	Code	Dimensions mm	El. connection
Metos Ardox I 2	4210010	500 x 800 x 900	400V 3N~ 7kW
Metos Ardox I 4	4210011	800 x 800 x 900	400V 3N~ 14kW
Metos Ardox I 6	4210012	1200 x 800 x 900	400V 3N~ 21kW
Metos Ardox IC 4	4210017	800 x 800 x 900	400V 3N~ 12kW
Ardox I 4 H	4210019	800 x 800 x 900	400V 3N~ 14.1kW
Ardox I 6 H	4210020	1200 x 800 x 900	400V 3N~ 21.1kW
Ardox IC 4 H	4210038	800 x 800 x 900	400V 3N~ 12kW

The H models are with height adjustment, adjustment range is 70 – 90 cm

Also Tabletop models available.



Metos Ardox IC 4



Metos Ardox I 2

All the Ardox I, IC and C ranges are similar in dimensions and looks. All have the depth of 800mm and height of 900mm. The widths are 500mm (2 zones), 800mm (4 zones) and 1200mm (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.

ARDOX C

The stand of the C 4 /220 and C 6 /220 model is fitted with a Metos Chef 220 roasting-baking oven. The stand of the C 4 /240 and C 6 /240 model is fitted with a Metos Chef 240 convection oven.

Ardox	Code	Dimensions mm	El. connection
Metos Ardox C 2	4210025	500 x 800 x 900	400V 3N~ 6.5kW
Metos Ardox C 4	4210026	800 x 800 x 900	400V 3N~ 13kW
Metos Ardox C 6	4210027	1200 x 800 x 900	400V 3N~ 19.5kW
Ardox C 4 /220	3752020	800 x 800 x 900	400V 3N~ 17.5kW
Ardox C 4 /240	3752021	800 x 800 x 900	400V 3N~ 20.5kW
Ardox C 6 /220	3752022	1200 x 800 x 900	400V 3N~ 24.2kW
Ardox C 6 /240	3752023	1200 x 800 x 900	400V 3N~ 27kW
Ardox C 4 H	4210058	800 x 800 x 900	400V 3N~ 13.1kW
Ardox C 6 H	4210059	1200 x 800 x 900	400V 3N~ 19.6kW

The H models are with height adjustment, adjustment range is 70 – 90 cm

Also Tabletop models available.

Installation drawing p. 147.



Metos Ardox C 4 with convection oven in the stand.



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



The Ardox C range is available with Metos Chef oven in the stand.

METOS FUTURA RP MODELS



Metos Futura RP range with cast iron hotplates

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.



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

Metos	Code	Cooking plates	Dimensions mm	Electric connection
RP2	3494319	2 x 3 kW	500x800x900	400V 3N~ 6.0 kW
RP4	3494358	4 x 3 kW	800x800x900	400V 3N~ 12.0 kW
RP6	3494397	6 x 3 kW	1200x800x900	400V 3N~ 18.0 kW
RP 4/220	3751993	4 x 3 kW	800x800x900	400V 3N~ 16.7 kW
RP 4/240	3751997	4 x 3 kW	800x800x900	400V 3N~ 19.6 kW
RP 6/220	3752004	6 x 3 kW	1200x800x900	400V 3N~ 23.5 kW
RP 6/240	3752008	6 x 3 kW	1200x800x900	400V 3N~ 25.6 kW
RP4 H	4210002	4 x 3 kW	800x800x900	400V 3N~ 12.1 kW
RP6 H	4210004	6 x 3 kW	1200x800x900	400V 3N~ 18.1 kW

The H models are with height adjustment, adjustment range is 70 – 90 cm

Installation drawing p. 148.



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.



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	Code	Cooking plates	Dimensions mm	Electric connection
Minor	3753592	4x 2 kW	600x600x900	400V 3N~ 8,0 kW 16A

Installation drawing p. 149.





METOS PRINCE BRATT PANS

Metos Prince is a bratt pan that is 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 – except for the pan area – are stainless steel quality 18/8. The pan area is sandblasted steel and the corners are rounded. Optionally available with compound surface, then the 12 mm steel base is covered with 2,5 mm stainless steel surface.

The frying area in 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 easily be replaced with this one. The new Prince can be attached to wall also.



Metos Prince 85

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

Metos Prince	Code	Dimensions mm	Pan depth	Volume l	El. connection
Prince 60L	3755400	600x818x960	90	25	400V 3N~ 7,5kW 10A
Prince 60D	3755401	600x818x960	130	37	400V 3N~ 7,5kW 10A
Prince 85L	3755402	850x818x960	90	37	400V 3N~ 10,5kW 15A
Prince 85D	3755403	850x818x960	180	75	400V 3N~ 10,5kW 15A
Options	Code				
S/s compound surface 60	3755410				
S/s compound surface 85	3755411				
Height adjustment	3755414				
Water filling	3755416				



Installation drawing p. 150-151.



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. Metos Futura is quicker and more efficient than conventional bratt pans, especially when frying cold products.

Metos Futura pans can be supplied with food water filling by a push button.

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.

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.

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 outer surfaces of Metos Futura bratt pan are made of stainless steel throughout. The frying surface is 10 mm thick steel which stores heat extremely well. Optionally available with compound surface, then the 12 mm steel base is covered with 2,5 mm stainless steel surface.

Uniform surfaces and compact construction and rounded corners on the frying surface make cleaning easy.



Metos Futura 85



Metos Futura 110 with height adjustment and water filling



Water filling through the lid



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. The pan volume is 25 liters. One stepless temperature control for the whole frying surface. The pan has electrical tilting, manual tilting available as option.

Metos	Code	Dimensions mm	Electric connection
Futura 60L	3755404	600x806x954	400V 3N~ 7,5 kW 10A
Options	Code		
S/s compound surface	3755410		
Manual tilting	3755413		
Height adjustment	3755415		
Water filling	3755417		



Metos Futura 60

METOS FUTURA 85

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

Metos	Code	Dimensions mm	Electric connection
Futura 85L	3755406	850x806x954	400V 3N~ 10,5 kW 15A
Futura 85D	3755407	850x806x954	400V 3N~ 10,5 kW 15A
Options	Code		
S/s compound surface	3755411		
Manual tilting	3755413		
Height adjustment	3755415		
Water filling	3755417		



Metos Futura 85 with an optional manual tilting

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 depth of L models is 90 mm and volume 50 liters, D models pan depth is 180 mm and volume 100 liters. The pan has electrical tilting, manual tilting available as option.

Metos	Code	Dimensions mm	Electric connection
Futura 110L	3755408	1100x806x954	400V 3N~ 15,0 kW 21A
Futura 110D	3755409	1100x806x954	400V 3N~ 15,0 kW 21A
Options	Code		
S/s compound surface	3755412		
Manual tilting	3755413		
Height adjustment	3755415		
Water filling	3755417		



Metos Futura 110

Installation drawing p. 152.