

metos
cooking solutions

Metos Marvel Pressure Steamer
Cook faster with pressure



metos.com

Metos Marvel Pressure Steamer



Multi-language Touch Screen interface

The Marvel can be installed on a GN stand with 2 x 7 GN rails.



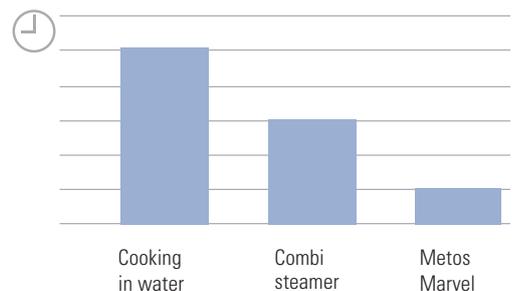
Metos Marvel TE1 on an optional stand.

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 has a chamber of acid proof stainless steel, allowing to cook 4x GN 1/1 65 mm or 3x GN 1/1 100mm pans. A core temperature probe for delta T cooking or sous vide products is an option.

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 Metos Marvel is completed with an automatic boiler rinse and automated safety valve test reminder. There is a USB port for software updating.

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
- + 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

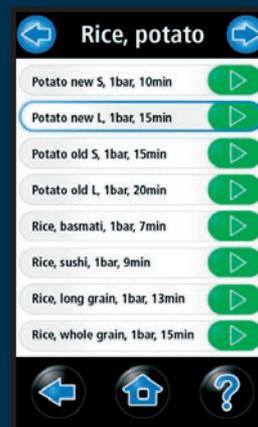
**Cook faster with pressure.
Cooking with less time saves
energy and reduces water
consumption.**



Optional core temperature probe for precise cooking.

Metos Marvel Pressure Steamer

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
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
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



Favourite recipes can be saved for easy use.

Standard features

- Digital touch screen user interface
- Electric heating, steam generator 22,5kW
- Operating pressure up to 1 bar
- Pressure safety valve 1,5 bar
- Variable temperature setting 40-120°C
- Temperature setting with 1°C precision
- Timing option 0-99 hours with 1 second precision
- Removable and light GN rack
- 4xGN1/1-65 mm or 3xGN1/1-100 mm
- USB port for software updates
- User defined cooking programs
- Memory space for 10.000 programs
- Quick favourite menu
- Delta T cooking processes
- Alarm buzzer
- Door safety locking system
- Large ergonomic handle
- Round inner chamber for easy cleaning
- Replaceable silicone door seal
- Automatic boiler rinsing
- Boiler descaling by service technicians
- Automated safety valve test reminder
- Preheating before first cycle

Materials

- Construction stainless steel
- Inner chamber acid proof stainless steel
- Protection class IPX5

Metos Marvel TE1

Marvel TE1 Tabletop	4222860
Marvel TE1 + GN rails stand	4222861

Options

Marvel Duo junction box	4222863
Marvel GN rails stand	4222864
Marvel Duo Stand	4222865
Marvel Universal Stand	4222862
Marvel Reel-in handshower	4222866
Marvel Food Core temperature probe	4222867
Marvel Double Water	4222868
Marvel High Power Heating	4222869



You can simultaneously make different dishes, cook 4x GN 1/1 65 mm or 3x GN 1/1 100mm pans at time.

Easily removable GN guide rails help to clean the chamber. Integrated reel-in handshower is an option.

Metos Cooking Solutions

Ahjonkaarre, 04220 Kerava, Finland

tel. +358 204 3913

mcs@metos.com

www.metos.com



metos
kitchen intelligence®