

MG4222860

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

Options

- MG4222863 Duo junction box
- MG4222864 GN rails stand
- MG4222865 Duo Stand
- MG4222862 Universal Stand
- MG4222866 Reel-in handshower
- MG4222867 Food Core temperature probe
- MG4222868 Double Water
- MG4222869 High Power Heating

Materials

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



Average Cooking Times

Product	Pan size/loading	Minutes
New potatoes	12-14 kg	15 min
Broccoli	6-8 kg	3 min
Rice	20 kg	8 min

Metos	Code	Capacity	Dimensions mm
Marvel TE1	4222860	4 x GN 1/1-65 mm	800x970x915
Marvel TE1 with GN stand	4222861	4 x GN 1/1-65 mm stand 2 x 7 GN rails	800x970x1465

Electrical connection

Marvel TE1	Connected power/kW	Fuse/3xA
3/N/PE AC 400V 50Hz		
Standard	22.5 kW	32A
Option high power	28.0 kW	40A

Water connection

Cold water connection G1/2" M
Pressure 250kPa max. 600kPa

metos

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Dimensions

1. Electrical connection
2. Cold water connection G1/2" M
- 2B. Double cold water connection G1/2" M
4. Drain $\varnothing 32$ mm, minimum drain connection d25mm

National and local regulations must be observed when installing the steamer.

