Fryer Metos EVO400T/P



Product information

SKU	4153976
Productnaam	Fryer Metos EVO400T/P
Afmetingen	400 × 600 × 900 mm
Gewicht	59,000 kg
Capacity	52 kg/h french fryes
Technical information	400 V, 32 A, 22 kW, 3NPE

Description

- single pan deep fat fryer floor-mounted, pan volume 18 litres
- deep drawn pan with a large, easy to clean radii & fat drain valve
- oil filtering container integrated in the base unit
- oilpump
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- 2 pcs frying basket, 158x285x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets