

Fryer Metos EVO2200T/L 400V3N~ with lift



Product information

Artikelnummer Productnaam Afmetingen Gewicht Capacity Technical information 4153978 Fryer Metos EVO2200T/L 400V3N~ with lift 400 × 600 × 900 mm 62,000 kg 52 kg/h french fryes 400 V, 32 A, 22 kW, 3NPE

Description

- double pan deep fat fryer as a floor-mounted, pan volume 8,0 litres
- deep drawn pan with a large, easy to clean radii & fat drain valve
- oil filtering container integrated in the base unit.
- 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 both pans Accessories included:
- two basket lifts
- 2 frying baskets, 160*270*135 mm
- lid for two pans Extra accessories (will be charged separately)
- frying baskets
- oilpump