

Fryer Metos TF55 2x230V1N~

The Metos TF Range is designed to suit smaller kitchens or where the fryer is required for occasional use. This compact fryer is predominantly designed for use with two 230V power supply. Metos TF fryers offer a simple to operate, low maintenance range of frying equipment designed to fit perfectly into any commercial kitchen. The fry pan is pressed from a single sheet of stainless steel and provides a durable, smooth, rounded, easy to clean profile. The 3 main components (base, pan, the element head) that make up the TF fryer, will all come apart for easy, hygienic cleaning.

- table top fryer
- oil capacity max 3 liters
- electromechanical control
- deep drawn oil basin for easy cleaning
- oil tap
- construction all stainless steel
- notice! equipment requires its own fuse: 2x3,6kW 2x16A



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Product capacity	2x5 litres oil
Item width mm	420
Item depth mm	415
Item height mm	265/420
Package volume	0.151
Unit of volume	m3
Package volume	0.151 m3
Package length	63
Package width	47
Package height	51
Package unit of dimension	cm
Package dimensions (LxWxH)	63x47x51 cm
Net weight	16
Net weight	16 kg
Gross weight	18
Package weight	18 kg
Unit of weight	kg
Connection power kW	7.2
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Remarks (electrical)	2x16A,requires its own fuse
Type	electric