

# Fryer Metos Diamante D7310/10TFRE with two 10 litres basins, table top

The electromechanical fryer Metos Diamante D7310 / 10TFRE is a table top model. The fryer has two basins that holds 10 liters each, their capacity is 40 kg / basket. The basins are equipped with a cold zone. The frying basket is made of stainless steel, its dimensions are 175x300x105 mm.

In the easy-to-use fryer, the oil temperature can be set to 110 ... 190 ° C. The yellow signal lamp goes out when the desired temperature is reached. The safety thermostat prevents the oil from overheating (230 ° C). The stainless steel resistance element can be turned 90 °, this facilitates cleaning of the pool. The pool is equipped with a drain tap for the oil.



- capacity 80 kg
- a basin, fat volume 10 l
- cold zone and foam moon in the pool
- oil tap
- thermostat control
- safety thermostat
- overheating protection
- large splash-resistant setting buttons
- stainless steel material
- table model

#### DELIVERY INCLUDES:

- two frying baskets 175x300x105 mm

## Fryer Metos Diamante D7310/10TFRE with two 10 litres basins, table top

Product capacity	2x10L basin
Item width mm	600
Item depth mm	730
Item height mm	330
Package volume	0.234
Unit of volume	m3
Package volume	0.234 m3
Package length	65
Package width	80
Package height	45
Package unit of dimension	cm
Package dimensions (LxWxH)	65x80x45 cm
Net weight	35
Net weight	35 kg
Gross weight	45
Package weight	45 kg
Unit of weight	kg
Connection power kW	18
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type	electric
Model	Diamante