

Fryer Metos Diamante D7415/10FRERE

The Metos Diamante fryer D7415 / 10FRERE, with a pedestal, has two 15-liter basins with a cold zone. The size of a stainless steel frying basket is 240x337x120 mm.

The oil temperature of the easy-to-use fryer can be set to the desired temperature between 100 and 185 °C. When the desired temperature is reached, the yellow indicator light goes off. The safety thermostat prevents the oil from overheating (230 ° C). Fully removable resistance from the tank to allow a faster and complete cleaning. The basins are equipped with oil drains.

The Metos Diamante 70 Series is designed in every detail to be an effective and functional solution from preparation to cooking, without losing sight of its easy cleaning. Sturdy, stylish and hygienic Diamante 70 Series is available as a table top model or with a stand, single or multiple combination, from small to large size kitchens.

- two basins, 15 l fat/ basin
- basins with cold zone
- oil taps
- thermostat control
- overheating protection
- large controllers are splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- with stand
- oil drip pan is not included in the delivery

SHIPPING INCLUDES:

- two frying baskets 240x337x120 mm

ACCESSORIES (to be ordered separately):

- frying basket DCF15/17
- small basket DCF15/17P
- oil tray D7BRO



Fryer Metos Diamante D7415/10FRERE

Product capacity	2x15L basins
Item width mm	800
Item depth mm	730
Item height mm	870
Package volume	0.835
Unit of volume	m3
Package volume	0.835 m3
Package length	84
Package width	85
Package height	117
Package unit of dimension	cm
Package dimensions (LxWxH)	84x85x117 cm
Net weight	71
Net weight	71 kg
Gross weight	90
Package weight	90 kg
Unit of weight	kg
Connection power kW	24
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X4
Type	electric
Model	Diamante