

Griddle Metos OFT66ELA with smooth s/s top

Electric frytop Metos OFT66ELA is the ideal choice for environments that are not very spacious but still require high-performance machine. The plates are heated by high-power electric heating elements, which ensure that the temperature rises quickly and is maintained at the set temperature. The plates are fitted with splash guards to ensure perfect cleanliness and hygiene of the cooking surface. The worktop is slightly inclined in order to convey sauces, fats and seasonings into the large capacity collection drawer. All electric models have a thermostatic temperature control, safety thermostat and indicator lights. The fry tops are equipped with a perimeter splash guard and a removable drip tray.

- table top model
- electric frying top of smooth stainless steel
- large knobs and an ergonomic dashboard shape
- the fry tops have a protective edge against splashes and a removable deep fat tray
- thermostatic temperature control
- safety thermostat
- indicator lights



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Item width mm	600
Item depth mm	650
Item height mm	295
Package volume	0.131
Unit of volume	m3
Package volume	0.131 m3
Package length	62
Package width	67
Package height	31.5
Package unit of dimension	cm
Package dimensions (LxWxH)	62x67x31.5 cm
Net weight	51
Net weight	51 kg
Gross weight	56
Package weight	56 kg
Unit of weight	kg
Connection power kW	7.8
Fuse Size A	16
Connection voltage V	400
Number of phases	3N
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Raw material	stainless steel
Type	electric
Operation type	electromechanical
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop

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