

Fryer Metos Diamante D7215/10FRERE with one 15 litres basin

The Metos Diamante D7215 / 10FRERE, with a pedestal, has a 15-liter basin 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 115 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). The stainless steel resistance element rotates 90°, making cleaning of the basin easy. The basin is equipped with an oil drain.

The Metos Diamante 70 dining set 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.

- one pool, 15 l fat
- basin with cold zone and hot water
- an oil tap
- electromechanical
- thermostat control
- security thermostat
- tilting heating elements
- overheating protection
- large controllers are splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- with stand

SHIPPING INCLUDES:

- frying basket 240x337x120 mm

ACCESSORIES (to be ordered separately):

- frying basket
- oil recovery container
- plinth
- side panels



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Product capacity	1x15 liters
Item width mm	400
Item depth mm	730
Item height mm	870
Package volume	1
Unit of volume	m3
Package volume	1 m3
Package length	42
Package width	75
Package height	92
Package unit of dimension	cm
Package dimensions (LxWxH)	42x75x92 cm
Net weight	57
Net weight	57 kg
Gross weight	60
Package weight	60 kg
Unit of weight	kg
Connection power kW	12
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Type	electric
Model	Diamante