

Fryer Metos TF5 230V1N~

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 a 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 5 liters
- electromechanical control
- deep drawn oil basin for easy cleaning
- oil tap
- construction all stainless steel
- requires its own fuse



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|-------------------------------|-----------------------|
| Product capacity | 5 litres oil |
| Item width mm | 213 |
| Item depth mm | 415 |
| Item height mm | 265/420 |
| Package volume | 0.081 |
| Unit of volume | m3 |
| Package volume | 0.081 m3 |
| Package length | 34 |
| Package width | 47 |
| Package height | 51 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 34x47x51 cm |
| Net weight | 9 |
| Net weight | 9 kg |
| Gross weight | 11 |
| Package weight | 11 kg |
| Unit of weight | kg |
| Connection power kW | 3.6 |
| Fuse Size A | 16 |
| Connection voltage V | 230 |
| Number of phases | 1NPE |
| Frequency Hz | 50 |
| Type of electrical connection | Plug |
| Remarks (electrical) | requires its own fuse |
| Type | electric |