

Fryer Metos Diamante D9222/10FRE with one 22 litres basin

Metos Electric deep fat fryer D9222/10FRE with 22 liters tank is equipped with all the power, robustness and functionality you need to work efficiently.

- External coatings and feet in stainless steel Britite Scotch Finish
- Floor model, adjustable worktop height, ranging from 840 ... 900 mm
- Tank in AISI 18/10 stainless steel with cold zone and foam expansion zone
- Oil discharge tap
- Safety thermostat 230°C to prevent oil overheating
- In the 22 lt electric version the heating element can be rotated by over 90°
- Indicator light
- Large splash proof control knob
- 2 pcs frying baskets included 16x36x12 cm

EXTRA ACCESSORIES (can be ordered separately):

- Oil drip pan available upon request
- Extra baskets



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|----------------------------|-------------------|
| Product capacity | 22 liters basin |
| Item width mm | 400 |
| Item depth mm | 900 |
| Item height mm | 870 |
| Package volume | 0.415 |
| Unit of volume | m3 |
| Package volume | 0.415 m3 |
| Package length | 45 |
| Package width | 95 |
| Package height | 97 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 45x95x97 cm |
| Net weight | 82 |
| Net weight | 82 kg |
| Gross weight | 92 |
| Package weight | 92 kg |
| Unit of weight | kg |
| Connection power kW | 18 |
| Connection voltage V | 400 |
| Number of phases | 3NPE |
| Frequency Hz | 50/60 |
| Protection rating (IP) | X4 |
| Raw material | Stainless steel |
| Type | electric |
| Operation type | electromechanical |