

Fryer Metos EVO200T

Single pan deep fat fryer floor-mounted, pan volume 8 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- frying basket, 160x270x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets
- oilpump



Fryer Metos EVO200T

Product capacity	26 kg/h french fries
Item width mm	200
Item depth mm	600
Item height mm	900
Package volume	0.165
Unit of volume	m3
Package volume	0.165 m3
Package length	26
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	26x66x96 cm
Net weight	37
Net weight	37 kg
Gross weight	41
Package weight	41 kg
Unit of weight	kg
Connection power kW	11
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Cleaning	hand wash
Tank volume L	8 L
Oil filtering	No
Timer	No

Fryer Metos EVO200T