

Fryer Metos EVO400T/P

Single pan deep fat fryer floor-mounted, pan volume 18 litres.
Deep drawn pan with a large, easy to clean radii <(>&<)> fat drain valve

- oil filtering container integrated in the base unit
- oil pump
- 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:

- 2 pcs frying basket, 158x285x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets



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Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.308
Unit of volume	m3
Package volume	0.308 m3
Package length	52
Package width	62
Package height	95.5
Package unit of dimension	cm
Package dimensions (LxWxH)	52x62x95.5 cm
Net weight	59
Net weight	59 kg
Gross weight	63
Package weight	63 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	18 L
Oil filtering	Yes
Timer	No