

Fryer Metos VC EVO2200T

Double pan deep fat fryer floor-mounted, pan volume 2x8 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for both pans

Accessories included:

- 2 frying baskets, 160x270x135 mm
- lid for two pans

Extra accessories (will be charged separately)

- frying baskets
- oilpump



Fryer Metos VC EVO2200T

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.307
Unit of volume	m3
Package volume	0.307 m3
Package length	48.5
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	48.5x66x96 cm
Net weight	62
Net weight	62 kg
Gross weight	66
Package weight	66 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Type	electric
Operation type	electronical
Tank volume L	8 L
Oil filtering	No
Timer	Yes