

Fryer Metos VC 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

- 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 pan

Accessories included:

- oilpump
- 1 frying basket, 160x270x135 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	electronical
Tank volume L	18 L
Programmability	programmable
Oil filtering	Yes
Timer	Yes

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