

Fryer Metos VC EVO 2200 T/P

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:

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

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos VC EVO 2200 T/P

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	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	2 x 8 L
Programmability	programmable
Oil filtering	Yes
Timer	Yes

Fryer Metos VC EVO 2200 T/P