

Fryer Metos VC EVO250T/P

Single pan deep fat fryer floor-mounted, pan volume 10 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, 205x270x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos VC EVO250T/P

Product capacity	26 kg/h french fries
Item width mm	250
Item depth mm	600
Item height mm	900
Package volume	0.203
Unit of volume	m3
Package volume	0.203 m3
Package length	32
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	32x66x96 cm
Net weight	40
Net weight	40 kg
Gross weight	44
Package weight	44 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
Operation type	electronical
Tank volume L	10 L
Programmability	programmable
Oil filtering	Yes
Timer	Yes