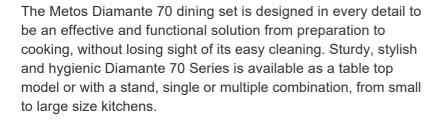


## Fryer Metos Diamante D7215/10FRERE with one 15 litres basin

The Metos Diamante D7215 / 10FRERE, with a pedestal, has a 15-liter basin with a cold zone. The size of a stainless steel frying basket is 240x337x120 mm.

The oil temperature of the easy-to-use fryer can be set to the desired temperature between 115 and 185 °C. When the desired temperature is reached, the yellow indicator light goes off. The safety thermostat prevents the oil from overheating (230 °C). The stainless steel resistance element rotates 90°, making cleaning of the basin easy. The basin is equipped with an oil drain.



- one pool, 15 I fat
- basin with cold zone and hot water
- an oil tap
- electromechanical
- thermostat control
- security thermostat
- tilting heating elements
- overheating protection
- large controllers are splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- with stand

## SHIPPING INCLUDES:

- frying basket 240x337x120 mm

## ACCESSORIES (to be ordered separately):

- frying basket
- oil recovery container
- plinth
- side panels





## Fryer Metos Diamante D7215/10FRERE with one 15 litres basin

-			
Product capacity	1x15 liters		
Item width mm	400		
Item depth mm	730		
Item height mm	870		
Package volume	1		
Unit of volume	m3		
Package volume	1 m3		
Package length	42		
Package width	75		
Package height	92		
Package unit of dimension	cm		
Package dimensions (LxWxH)	42x75x92 cm		
Net weight	57		
Net weight	57 kg		
Gross weight	60		
Package weight	60 kg		
Unit of weight	kg		
Connection power kW	12		
Connection voltage V	400		
Number of phases	3NPE		
Frequency Hz	50/60		
Protection rating (IP)	X4		
Type of electrical connection	Semifixed		
Туре	electric		
Model	Diamante		