

Fryer Metos TF3 230V1N~

The Metos TF Range is designed to suit smaller kitchens or where the fryer is required for occasional use. This compact fryer is predominantly designed for use with a 230V power supply. Metos TF fryers offer a simple to operate, low maintenance range of frying equipmentdesigned to fit perfectly into any commercial kitchen. The fry pan is pressed from a single sheet of stainless steel and provides a durable, smooth, rounded, easy to clean profile. The 3 main components(base, pan, the element head) that make up the TF fryer, will all come apart for easy, hygienic cleaning.

- table top fryer
- oil capacity max 3 liters
- electromechanical control
- deep drawn oil basin for easy cleaning
- oil tap
- construction all stainless steel





Fryer Metos TF3 230V1N~

Product capacity	3 litres oil
Item width mm	200
Item depth mm	390
Item height mm	180/310
Package volume	0.041
Unit of volume	m3
Package volume	0.041 m3
Package length	22
Package width	46
Package height	41
Package unit of dimension	cm
Package dimensions (LxWxH)	22x46x41 cm
Net weight	6
Net weight	6 kg
Net weight Gross weight	6 kg
Gross weight	8
Gross weight Package weight	8 8 kg
Gross weight Package weight Unit of weight	8 8 kg kg
Gross weight Package weight Unit of weight Connection power kW	8 8 kg kg 3
Gross weight Package weight Unit of weight Connection power kW Fuse Size A	8 8 kg kg 3 16
Gross weight Package weight Unit of weight Connection power kW Fuse Size A Connection voltage V	8 8 kg kg 3 16 230
Gross weight Package weight Unit of weight Connection power kW Fuse Size A Connection voltage V Number of phases	8 8 kg kg 3 16 230