

Fryer Metos EVO-200 - 440/3PE/60 Marine

MG4172470

One tank fryer. Oil capacity max 8 litres. Electromechanical control

- melt time
- deep drawn oil basin for easy cleaning
- cold zone for residues
- construction all stainless steel
- a lid for the basin and adjustable legs
- oil collector tank with coarse filter
- working height 850 - 900 mm
- IPX5 Extra accessories (will be charged separately)
- oil pump
- basket lift



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Product capacity	20 kg/h french fries
Item width mm	200
Item depth mm	600
Item height mm	900
Package volume	0.136
Unit of volume	m3
Package volume	0.136 m3
Package length	22
Package width	62
Package height	100
Package unit of dimension	cm
Package dimensions (LxWxH)	22x62x100 cm
Net weight	32
Net weight	32 kg
Gross weight	40
Package weight	40 kg
Unit of weight	kg
Connection power kW	7.2
Fuse Size A	10
Connection voltage V	440
Number of phases	3PE
Frequency Hz	60
Type of electrical connection	Semifixed
Electrical conn. height mm	150
Model	EVO