

# Fryer Metos EVO-400 - 440/3PE/60 Marine

MG4172476

One tank fryer. Oil capacity max 18 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



## Fryer Metos EVO-400 - 440/3PE/60 Marine

|                               |                      |
|-------------------------------|----------------------|
| Product capacity              | 42 kg/h french fries |
| Item width mm                 | 400                  |
| Item depth mm                 | 600                  |
| Item height mm                | 850/900              |
| Package volume                | 0.308                |
| Unit of volume                | m3                   |
| Package volume                | 0.308 m3             |
| Package length                | 43                   |
| Package width                 | 71                   |
| Package height                | 101                  |
| Package unit of dimension     | cm                   |
| Package dimensions (LxWxH)    | 43x71x101 cm         |
| Net weight                    | 46                   |
| Net weight                    | 46 kg                |
| Gross weight                  | 57                   |
| Package weight                | 57 kg                |
| Unit of weight                | kg                   |
| Connection power kW           | 14.4                 |
| Fuse Size A                   | 19                   |
| Connection voltage V          | 440                  |
| Number of phases              | 3PE                  |
| Frequency Hz                  | 60                   |
| Type of electrical connection | Semifixed            |
| Electrical conn. height mm    | 150                  |
| Model                         | EVO                  |