

Fryer Metos EVO-250 - 400/3PE/50 Marine

MG4172482

One tank fryer. Oil capacity 9-10 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

Extra accessories (will be charged separately)

- oil pump
- basket lift



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Product capacity	20 kg/h french fries
Item width mm	250
Item depth mm	600
Item height mm	850/900
Package volume	0.201
Unit of volume	m3
Package volume	0.201 m3
Package length	28
Package width	71
Package height	101
Package unit of dimension	cm
Package dimensions (LxWxH)	28x71x101 cm
Net weight	35
Net weight	35 kg
Gross weight	41
Package weight	41 kg
Unit of weight	kg
Connection power kW	7.2
Fuse Size A	10
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Electrical conn. height mm	150
Model	EVO