

Fryer Metos EVO 2525

Marine 400/3/50

MG4172490

Double pan deep fat fryer floor-mounted, pan volume 2 x 9-10 litres. Deep drawn oil basin and smooth rounded profile for easy cleaning

- temperature range 30°C to 190°C
- cold zone for residues
- construction all stainless steel
- flanged feet
- working height 850 - 900 mm
- solid fat melt cycle
- 2m mains cable and oil bucket

Accessories included:

- 2 frying baskets, 270x205x135 mm
- lid for two pans

Extra accessories (will be charged separately)

- extra frying baskets
- oilpump



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Product capacity	40-52 kg/hour
Item width mm	500
Item depth mm	600
Item height mm	850/900
Package volume	0.38
Unit of volume	m3
Package volume	0.38 m3
Package length	55
Package width	65
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	55x65x96 cm
Net weight	68
Net weight	68 kg
Gross weight	72
Package weight	72 kg
Unit of weight	kg
Connection power kW	14.4
Fuse Size A	20
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50
Type of electrical connection	Semifixed
Model	EVO