

Fryer Metos EVO600M/P 440V

MG4172500MM

One tank marine fryer. Oil capacity 25-28 litres, two baskets

- 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
- oil pump

Extra accessories (will be charged separately)

- basket lift



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Product capacity	57-68 kg/h french fries
Item width mm	600
Item depth mm	600
Item height mm	850/900
Package volume	0.452
Unit of volume	m3
Package volume	0.452 m3
Package length	63
Package width	71
Package height	101
Package unit of dimension	cm
Package dimensions (LxWxH)	63x71x101 cm
Net weight	79
Net weight	79 kg
Gross weight	95
Package weight	95 kg
Unit of weight	kg
Connection power kW	21.6
Fuse Size A	32
Connection voltage V	440
Number of phases	3PE
Frequency Hz	60
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Electrical conn. height mm	150
Model	EVO