

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



Product information

SKU Product name Dimensions Weight Capacity Technical information 4172470 Fryer Metos EVO-200 - 440/3PE/60 Marine 200 × 600 × 900 mm 32,000 kg 20 kg/h french fries 440 V, 10 A, 7,2 kW, 3PE, 60 Hz

Description

- 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