

Fryer Metos EVO2200T/L 400V3N~ with lift

Double pan deep fat fryer as a floor-mounted, pan volume 8,0 litres. Deep drawn pan with a large, easy to clean radii <(>&<)> fat drain valve

- oil filtering container integrated in the base unit.
 - oil temperature adjustable between 50-190°C for an optimum of performance and capacity.
 - accurate temperature recognition of +/- 2°C
 - control panel includes timer and temperature setting for both pans
- Accessories included:
- two basket lifts
 - 2 frying baskets, 160*270*135 mm
 - lid for two pans
- Extra accessories (will be charged separately)
- frying baskets
 - oilpump



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Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.308
Unit of volume	m3
Package volume	0.308 m3
Package length	52
Package width	62
Package height	95.5
Package unit of dimension	cm
Package dimensions (LxWxH)	52x62x95.5 cm
Net weight	62
Net weight	62 kg
Gross weight	66
Package weight	66 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	8 L
Oil filtering	No
Timer	No