

Gas fryer Metos Proxy

76GFRT 8L+8L

Gas fryer Metos Proxy 76GFRT with two 8L liters tanks.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces
- Frying tank volume 8+8 l
- Safety thermostat
- piezoelectric ignition with protection against infiltration
- Oil drain provided as standard in the front in the control panel area
- Burners outside the tank
- Standard h80 mm feet to facilitate installation, connection and safe maintenance of the equipment
- Indication of the minimum and maximum oil usage levels printed on the tank
- The tanks of the gas and electric versions with external heating elements have "V" moulded tanks to facilitate cleaning
- Supplied as standard with bottom grille, frying basket and tank lid

Accessories (separate price):

- Neutral open stand M60
- Doors for stand M30
- Bottom grid for gas fryer (22 x 40 cm)
- Extra basket for fryer (20x 28x 11,5 cm)
- Kit 2 baskets for gas fryer 2x (10x 28x 11,5 cm)



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Item width mm	600
Item depth mm	700
Item height mm	295
Package volume	0.315
Unit of volume	m3
Package volume	0.315 m3
Package length	65
Package width	85
Package height	57
Package unit of dimension	cm
Package dimensions (LxWxH)	65x85x57 cm
Net weight	52.5
Net weight	52.5 kg
Gross weight	55
Package weight	55 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	14
Type	gas
Model	Proxy