Fryer Metos Diamante D7310/10 FRERE with 10 litres basin

The Metos Diamante D7310 /10 FRERE, has two tanks in AISI 18/10 stainless steel with cold zone and foam expansion zone. Oil drain cocks. Basins to collect oil on request. Safety thermostat (230 °C) against excessive oil over -candidates. Protection control with IPX5 waterliter. Includes 2 Frying Baskets 157x337x120mm. Resistance completely removable from the tank to allow faster and more complete cleaning. Knobs and knob bezels can be washed at the end of the working day without affecting performance or safety.

The Metos Diamante 70 dining set is designed in every detail to be an effective and functional solution from preparation to cooking, without losing sight of its easy cleaning. Sturdy, stylish and hygienic Diamante 70 Series is available as a table top model or with a stand, single or multiple combination, from small to large size kitchens.

- two pool, 10 l fat
- basin with cold zone and hot water
- an oil tap
- electromechanical
- thermostat control
- security thermostat
- tilting heating elements
- overheating protection
- large controllers are splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- with stand

SHIPPING INCLUDES:
- frying basket 157x337x120 mm

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Product capacity	10 liters
Item width mm	600
Item depth mm	700
Item height mm	850
Package volume	0.44
Unit of volume	m3
Package volume	0.44 m3
Package length	45
Package width	85
Package height	115
Package unit of dimension	cm
Package dimensions (LxWxH)	45x85x115 cm
Net weight	57
Net weight	57 kg
Gross weight	60
Package weight	60 kg
Unit of weight	kg
Connection power kW	18
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	2X10
Temperature probe	No
Oil filtering	No
Timer	No

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Model	Diamante