

Fries holding station Metos Proxy 74EHCT 230V

Holding station for fries Metos Proxy 74EHCT

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece 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
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Removable basin GN1/1 dimensions
- Lower heating by an armoured heating element under the tank and upper heating by an infrared heating element
- Temperature adjustment range from 30°C to 90°C
- Safety thermostat for the prevention of overheating
- IPX4 water-protection rating
- does not include cord and plug

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Door M40
- Neutral base M40
- Front plinth M40



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Item width mm	400
Item depth mm	700
Item height mm	350/610
Package volume	0.218
Unit of volume	m3
Package volume	0.218 m3
Package length	45
Package width	85
Package height	57
Package unit of dimension	cm
Package dimensions (LxWxH)	45x85x57 cm
Net weight	20
Net weight	20 kg
Gross weight	23
Package weight	23 kg
Unit of weight	kg
Connection power kW	2
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Proxy