

Fryer Metos EVO400T

Single pan deep fat fryer floor-mounted, pan volume 18 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 pan

Accessories included:

- 2 pcs frying basket, 158x285x135 mm
- lid for pan

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	0.307
Unit of volume	m3
Package volume	0.307 m3
Package length	48.5
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	48.5x66x96 cm
Net weight	59
Net weight	59 kg
Gross weight	63
Package weight	63 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	15
Oil filtering	No
Timer	No