

## Griddle Metos OFT64ELA with smooth S/S top

Electric frytop Metos OFT64ELA is the ideal choice for environments that are not very spacious but still require high-performance machine. The plates are heated by high-power electric heating elements, which ensure that the temperature rises quickly and is maintained at the set temperature. The plates are fitted with splash guards to ensure perfect cleanliness and hygiene of the cooking surface. The worktop is slightly inclined in order to convey sauces, fats and seasonings into the large capacity collection drawer. All electric models have a thermostatic temperature control, safety thermostat and indicator lights. The fry tops are equipped with a perimeter splash guard and a removable drip tray.

- table top model
- electric frying top of smooth stainless steel
- large knobs and an ergonomic dashboard shape
- the fry tops have a protective edge against splashes and a removable deep fat tray
- thermostatic temperature control
- safety thermostat
- indicator lights



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Item width mm	400
Item depth mm	650
Item height mm	295
Package volume	0.23
Unit of volume	m3
Package volume	0.23 m3
Package length	44
Package width	78
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	44x78x67 cm
Net weight	30
Net weight	30 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Connection power kW	3.9
Connection voltage V	400
Number of phases	3N
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Raw material	stainless steel
Type	electric
Operation type	electromechanical
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop