

Fryer Metos EVO2200T/L 400V3N~ with lift



Product information

SKU	4153978
Product name	Fryer Metos EVO2200T/L 400V3N~ with lift
Dimensions	400 × 600 × 900 mm
Weight	62,000 kg
Capacity	52 kg/h french fries
Technical information	400 V, 32 A, 22 kW, 3NPE

Description

- double pan deep fat fryer as a floor-mounted, pan volume 8,0 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 both pans
- Accessories included:
- two basket lifts
 - 2 frying baskets, 160*270*135 mm
 - lid for two pans
- Extra accessories (will be charged separately)
- frying baskets
 - oilpump