

## Fryer Metos VC EVO250T/P/L



### Product information

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|-----------------------|----------------------------|
| SKU                   | 4153986                    |
| Product name          | Fryer Metos VC EVO250T/P/L |
| Dimensions            | 250 × 600 × 900 mm         |
| Weight                | 40,000 kg                  |
| Capacity              | 26 kg/h french fries       |
| Technical information | 400 V, 16 A, 11 kW, 3NPE   |

### Description

- single pan deep fat fryer floor-mounted, pan volume 10 litres
- deep drawn pan with a large, easy to clean radii & fat drain valve
- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- oilpump
- basket lift
- 1 frying basket, 205x270x135 mm
- lid for pan



- Extra accessories (will be charged separately)
- frying baskets