

Fryer Metos Diamante D7215/10FRE with one 15 litres basin



Product information

SKU	4344122
Product name	Fryer Metos Diamante D7215/10FRE with one 15 litres basin
Dimensions	400 × 730 × 870 mm
Weight	57,000 kg
Technical information	400 V, 12 kW, 3NPE, 50/60 Hz

Description

The Metos Diamante D7215 / 10FRE, with a pedestal, has a 15-liter basin with a cold zone. The size of a stainless steel frying basket is 225x360x120 mm.

The oil temperature of the easy-to-use fryer can be set to the desired temperature between 115 and 185 °C. When the desired temperature is reached, the yellow indicator light goes off. The safety thermostat prevents the oil from overheating (230 °C). The stainless steel resistance element rotates 90°, making cleaning of the basin easy. The basin is equipped with an oil drain.

The Metos Diamante 70 dining set is designed in every detail to be an effective and functional solution from preparation to cooking, without losing sight of its easy cleaning. Sturdy, stylish and hygienic Diamante

70 Series is available as a table top model or with a stand, single or multiple combination, from small to large size kitchens.

- one pool, 15 l fat
- basin with cold zone and hot water
- an oil tap
- electromechanical
- thermostat control
- security thermostat
- overheating protection
- large controllers are splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- with stand

SHIPPING INCLUDES:

- frying basket 225x360x120 mm

ACCESSORIES (to be ordered separately):

- frying basket 290x125x120 mm
- oil recovery container
- plinth
- side panels