

## Fryer Metos Diamante D7415/10FRE



### Product information

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SKU	4344128
Product name	Fryer Metos Diamante D7415/10FRE
Dimensions	800 × 730 × 870 mm
Weight	116,000 kg
Technical information	400 V, 24 kW, 3NPE, 50/60 Hz

### Description

The Metos Diamante fryer D7415 / 10FRE, with a pedestal, has two 15-liter basins with a cold zone, capacity of 60kg. 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 basins are equipped with oil drains.

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.

- capacity 120kg



- two basins, 15 l fat/ basin
- basins with cold zone
- oil taps
- 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:

- two frying baskets 225x360x120 mm

ACCESSORIES (to be ordered separately):

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