

Fryer Metos Proxy 74EFRPT 10L 400V3N~



Product information

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| SKU | 4344352 |
| Product name | Fryer Metos Proxy 74EFRPT 10L 400V3N~ |
| Dimensions | 400 × 700 × 295 mm |
| Weight | 32,500 kg |
| Technical information | 400 V, 9 kW, 3NPE, 50/60 Hz |

Description

- Fryer Metos Proxy 74EFRPT with one 10 liter tank.
- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Frying tank volume lt. 10
- with tilting power pack
- Safety thermostat for the prevention of overheating
- Oil drain provided as standard in the front in the control panel area
- Indication of the minimum and maximum oil usage levels printed



on the tank.

- The tanks of the gas and electric versions with external heating elements have "V" moulded tanks to facilitate cleaning
- IPx4 water-protection rating
- does not include cord and plug
- Supplied as standard with bottom grid, frying basket and tank lid

Accessories (separate price):

- JC joint cover - connection of the modules by means of a dedicated element to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40
- Extra basket for fryer (18x 30,5x 11 cm)
- Kit 2 Basket for fryer 2x(8,5x 30,5x 11 cm)
- Bottom grid for fryer (19,5x 37,5 cm)