

Fryer Metos VC EVO 400T/L



Product information

SKU	4153989
Productnaam	Fryer Metos VC EVO 400T/L
Afmetingen	400 × 600 × 900 mm
Gewicht	59,000 kg
Capacity	52 kg/h french fries
Technical information	400 V, 32 A, 22 kW, 3NPE, 50 Hz

Description

- single pan deep fat fryer floor-mounted, pan volume 18 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 60-190°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:

- 2 basket lifts
- 2 frying basket, 158x285x135 mm
- lid for pan



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