

## Friture Metos Proxy 76EFRPT 10L+10L 400V3N~



### Produktdata

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Varenummer	4344353
Varenavn	Friture Metos Proxy 76EFRPT 10L+10L 400V3N~
Størrelse	600 × 700 × 295 mm
Vægt	52,500 kg
Kapasitet	20L
Teknisk informasjon	400 V, 18 kW, 3NPE, 50/60 Hz

### Beskrivelse

- Fryer Metos Proxy 76EFRPT with two 10 liters 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. 20
  - 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 baskets and tank lid
- Accessories (separate price):
  - JC joint cover - 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)