

**Metos EVO fryers** are designed to be used in professional kitchens for the continuous deep frying of frozen products. Thanks to the exact temperature control and efficient heating elements, oil is returned to its starting temperature by the end of the cooking cycle. All models are in compliance with the latest SOLAS rules.

- Seamless tank with a cool zone, made of deep drawn stainless steel
- Hygienic and durable stainless steel frame, aisi 18/10
- Hinged s/s heating elements
- Accurate temperature recognition of  $\pm 2^{\circ}\text{C}$
- Temperature range 130-190°C in 5°C increments
- All models with a standard oil-saving fat melting function
- Adjustable standby temperature
- Ball type drain valve with security lock
- Oil filter screen and oil tray in the base unit make cleaning easy
- Vertically adjustable marine legs
- Protection class IPX5

#### Options:

- Oil pump
- Basket lift

Ordered together with the fryer.

#### Accessories:

- Frying baskets



Metos EVO-250

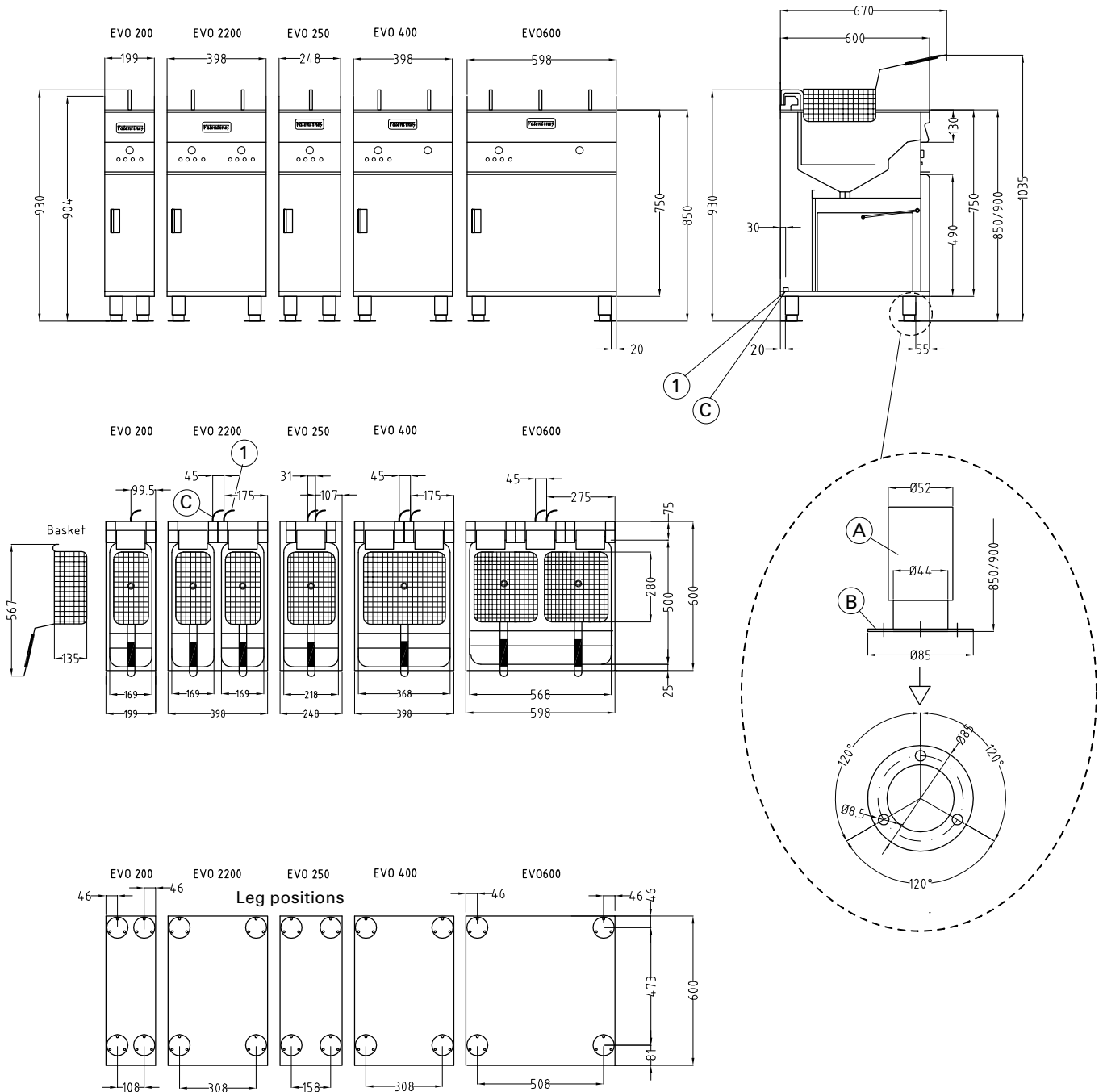


Metos EVO-2200



Fryer	Dimensions mm	Basin	Chips/h	400V3~PE 50Hz	440V3~PE 60Hz	480V3~PE 60Hz
EVO-200	200x600x850(900)	7-8 l	19-23 kg	7.2kW 16A	7.2kW 10A	8.5kW 16A
EVO-250	250x600x850(900)	9-10 l	20-26 kg	7.2kW 16A	7.2kW 10A	8.5kW 16A
EVO-2200	400x600x850(900)	2x 7-8 l	38-46 kg	14.4kW 25A	14.4kW 20A	17.0kW 25A
EVO-400	400x600x850(900)	15-18 l	38-46 kg	14.4kW 25A	14.4kW 20A	17.0kW 25A
EVO-600	600x600x850(900)	25-28 l	57-68 kg	21.6kW 32A	21.6kW 32A	25.7kW 32A

# Installation Drawing Metos Evo Free Standing Fryers



- 1 Electric connection 2 m cable without plug
- A Leg, telescopic tube, adjustment 850-900 mm
- B Foundation flange 2x Ø85 with 3 holes Ø8.5 x 120°
- C Solas security connection 2 m electric cord cable without plug