

Doughnut deep fryer

205914

The appliance is ideal for frying donuts, angel wings and various other dishes that are fried in deep fat. Designed for intensive use. Entirely Made of stainless steel. Large oil tank 400x400x(H)160 mm with a max. capacity of 12 liters. Welded oil tank with equipped with drain tap at the bottom. Removable control element with heater, with an additional safety feature that switches off the entire unit when removed. Temperature control: 50°-190°C. Overheating protection with reset function for better safety. "Cold zone" system separates frying residue below the heater level, increasing fat yield and preventing the fries from getting burnt. Rubber, non-slip feet.



Specifications

Usage area	: Kitchen
Voltage	: 230
Unit temperature	: Celsius
Heating element	: Heater
Electrician needed	: No
Materials	: Stainless steel

Packed per	: 1
Packaging type	: Box
Length (mm)	: 630
Width (mm)	: 860
Height (mm)	: 438
Usable volume (L)	: 12
Power (input) (W)	: 3500
Programmable	: No
Drain tap	: Yes
Measurements	: 630x860x(H)438

Transport specifications

EAN	: 8711369205914
Intrastat code	: 84198180
Gross weight (kg)	: 18.6
Net weight (kg)	: 16.43
Sales units per pallet	: 8
Plastic packaging (gram)	: 505

HENDI B.V.

Innovatielaan 6
6745 XW De Klomp, The Netherlands
T: +31 (0)317 681 040
E: info@hendi.eu

HENDI Polska Sp. z o.o.

ul. Firmowa 12
62-023 Robakowo, Poland
T: +48 61 6587000
E: info@hendi.pl

HENDI GmbH

Ehring 15
5112 Lamprechtshausen, Austria
T: +43 (0) 6274 200 10 0
E: office.austria@hendi.eu

HENDI S.R.L.

Str. 13 decembrie 94A, Hala 14
Braşov, 500164, Romania
T: +40 268 320330
E: office@hendi.ro

PKS HENDI South East Europe SA

5 Metsovou Str.
18346 Moschato, Athens, Greece
T: +30 210 4839700
E: info@pks-hendi.com

HENDI Italia S.R.L.

Via Leonardo da Vinci 4
39100 Bolzano (BZ), Italy
T: 800 727 438
E: office.italy@hendi.eu