

Deep fryer Profi Line with drain tap, 2 × 8 l

209301

Profi Line deep fryers are made of 18/0 stainless steel. Removable control element with an additional safety feature that switches off the fryer heater when it is removed. The grease container has a V-shaped bottom with an optimal "cold zone" for increased grease yield. Easy to read control panel with temperature control knob and indicator light. Overheating protection thanks to a resettable thermal fuse. Deep frying basket with extra-long, cool-touch handle for intensive use. All deep fryers are equipped with 1 deep frying basket and 1 lid for each chamber.



Specifications

Usage area	: Kitchen
Voltage	: 230
Unit temperature	: Celsius
Heating element	: Heater
Electrician needed	: No
Materials	: 18/0 Stainless steel
Packed per	: 1
Packaging type	: Box
Length (mm)	: 610
Width (mm)	: 515
Height (mm)	: 369
Usable volume (L)	: 16
Power (input) (W)	: 7000
Control panel	: Analog
Programmable	: No
Drain tap	: Yes
Measurements	: 610x515x(H)369

Transport specifications

EAN	: 8711369209301
Intrastat code	: 84198180
Gross weight (kg)	: 19.537
Net weight (kg)	: 16.48
Sales units per pallet	: 8
Plastic packaging (gram)	: 24

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