

Deep fryer XL with drain tap HENDI GOLIATH

209431

Deep fryer with the highest power on the market in its capacity range – HENDI GOLIATH boasts a power of 10,200 W. Prepares up to 1 kg of fries in about 3 minutes – thanks to the extremely efficient, extra-strong heating element. Very fast heating of oil: about 5 minutes (depends on ambient conditions). The housing, tank, and lid are made of stainless steel resistant to high temperatures. Capacious 10 L tank with a profiled bottom in the shape of the letter V – even more efficient "cold" zone enhancing the fryer's performance. The set includes a very sturdy frying basket with dimensions: 290x200x(H)142mm, made from nickel plated wire. The basket is equipped with a long non-heating handle – 162 mm. Support for safe placement of the frying basket in the chamber. High-quality thermostat from the German manufacturer EGO, with a control light indicating the heating element's operation. Removable control unit and heating element, with built-in protection that switches off the appliance when the unit is lifted. Temperature adjusted in the range: from 50°C to 190°C. Embossed min. and max. oil level indicators in the chamber. Drain tap for easy emptying of the oil container. Protection against overheating by means of a resettable thermal fuse. NOTE: Installation by an electrician is required – the device is supplied without a plug.



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Specifications

Usage area	: Indoor, Kitchen
Voltage	: 400
Temp range from (°C)	: 50°C
Temp range to (°C)	: 190°C
Unit temperature	: Celsius
Heating element	: Heater
Ingress protection	: IPX3
Cord length (mm)	: 1400
Protections	: Overheat protection, Micro switch
Cold zone	: Yes
Electrician needed	: Yes
Materials	: 18/0 Stainless steel

Packaging type	: Box
Length (mm)	: 300
Width (mm)	: 585
Height (mm)	: 392
Weight of item (kg)	: 11.5
Maximum volume (L)	: 10
Usable volume (L)	: 10
Power (input) (W)	: 10200
Control panel	: Analog
Programmable	: No
Drain tap	: Yes
Number of chambers	: 1
Measurements	: 300x585x(H)392

Transport specifications

EAN	: 8711369209431
Intrastat code	: 84198180
Gross weight (kg)	: 13.78
Net weight (kg)	: 11.29
Sales units per pallet	: 12
Plastic packaging (gram)	: 97

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