

## Deep fryer Profi Line, 2 × 8 l

207307

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
Gradation unit	: liter
Heating element	: Heater
Electrician needed	: No
Materials	: 18/0 Stainless steel

Packed per	: 1
Packaging type	: Box
Length (mm)	: 605
Width (mm)	: 460
Height (mm)	: 350
Usable volume (L)	: 16
Power (input) (W)	: 7000
Programmable	: No
Drain tap	: No
Measurements	: 605x460x(H)350

### Transport specifications

EAN	: 8711369207307
Intrastat code	: 84198180
Gross weight (kg)	: 18.67
Net weight (kg)	: 15.81
Sales units per pallet	: 48
Plastic packaging (gram)	: 24

#### 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