

Deep fryer Profi Line with drain tap digital - 8 l

207369

The Profi Line range of tabletop deep fryers is made of 18/0 stainless steel. Element with switch-off function when removed. Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil. Clear digital control panel with temperature and timer function. Protected against overheating by means of a re-settable thermal fuse. A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use. All deep fryers come with frying basket(s) and lid(s).

Clear digital control panel with temperature and timer function.



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)	: 300
Width (mm)	: 515
Height (mm)	: 345
Usable volume (L)	: 8
Power (input) (W)	: 3500
Control panel	: Digital
Programmable	: No
Drain tap	: No
Measurements	: 300x515x(H)345

Transport specifications

EAN	: 8711369207369
Intrastat code	: 84198180
Gross weight (kg)	: 12.43
Net weight (kg)	: 9.05
Plastic packaging (gram)	: 55

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