

Deep fryer Profi Line with drain tap digital - 2 x 8 l

207376

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)	: 605
Width (mm)	: 515
Height (mm)	: 345
Usable volume (L)	: 16
Power (input) (W)	: 7000
Programmable	: No
Drain tap	: No
Measurements	: 605x515x(H)345

Transport specifications

EAN	: 8711369207376
Intrastat code	: 84198180
Gross weight (kg)	: 21.1
Net weight (kg)	: 16.69
Sales units per pallet	: 336
Plastic packaging (gram)	: 47

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