

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
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)	: 350
Usable volume (L)	: 16
Power (input) (W)	: 7000
Control panel	: Analog
Programmable	: No
Drain tap	: Yes
Measurements	: 605x515x(H)350

Transport specifications

EAN	: 8711369209301
Intrastat code	: 84198180
Gross weight (kg)	: 19.537
Net weight (kg)	: 16.48
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