

Induction deep fryer with drain tap, 8 l

215012

Precise temperature control – thanks to induction, the set oil temperature is maintained. Timer. Efficient heat exchange. Stainless steel housing for easy cleaning. Overheating protection. Control panel with display shows the set oil temperature. Supplied with a frying basket, a lid and an oil filter.



Specifications

Usage area	: Indoor, Kitchen
Voltage	: 230
Unit temperature	: Celsius
Gradation unit	: °C
Heating element	: Induction
Electrician needed	: No
Materials	: Stainless steel

Packed per	: 1
Packaging type	: Box
Length (mm)	: 290
Width (mm)	: 485
Height (mm)	: 405
Usable volume (L)	: 8
Power (input) (W)	: 3500
Programmable	: No
Drain tap	: Yes
Measurements	: 290x485x(H)405
Colour	: Light grey

Transport specifications

EAN	: 8711369215012
Intrastat code	: 84198180
Gross weight (kg)	: 14.37
Net weight (kg)	: 12.7
Sales units per pallet	: 12
Plastic packaging (gram)	: 932

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