

Induction deep fryer with drain tap - 2 x 8 l

215029

Precise temperature control, induction technology keeps the oil at exactly the set temperature. With two countdown timers. Efficient heat transfer. Stainless steel housing for easy cleaning. Overheating protection. Display of set temperature of the oil. Supplied with two frying baskets and lids.



Specifications

Usage area	: Kitchen
Voltage	: 230
Rated Frequency (Hz)	: 50 Hz, 60 Hz
Unit temperature	: Celsius
Heating element	: Induction
Electrician needed	: No
Marketing Packed per	: 1
Marketing Packaging Type	: Box
Length (mm)	: 577
Width (mm)	: 609
Height (mm)	: 410
Usable volume (L)	: 16
Power (input) (W)	: 7000
Programmable	: No
Drain tap	: No
Measurements	: 577x609x(H)410
Main materials	: Metals
Materials	: Stainless steel

Transport specifications

EAN	: 8711369215029
Intrastat code	: 84198180
Gross weight (kg)	: 25.7
Net weight (kg)	: 23.23
Sales units per pallet	: 6
Plastic packaging (gram)	: 1133

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