

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	: 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)	: 288
Width (mm)	: 619
Height (mm)	: 408
Usable volume (L)	: 8
Power (input) (W)	: 3500
Programmable	: No
Drain tap	: Yes
Measurements	: 288x619x(H)408
Main materials	: Metals
Materials	: Stainless steel
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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