

Deep fryer code: 205914

Welded oil tank with equipped with drain tap at the bottom.
Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.

Overheating protection with reset function.
Cold-zone system prevents burning.

Oil tank: 400x400x(H)160 mm.

Temperature control: 50°-190°C.

Max capacity: 12 L.

Rubber, non-slip feet.

Ideal for frying donuts as well as a variety of sweet and savoury snacks.



SPECIFICATIONS

Drain tap	Yes
Power (input) (W)	3500
Marketing Packaging Type	Box
Length (mm)	630
Width (mm)	860
Height (mm)	438

Marketing Packed per	1
Programmable	No
Usable volume (L)	12

TRANSPORT SPECIFICATIONS

EAN	8711369205914
Intrastat code	84198180
Sales units per pallet	8

Plastic packaging (gram)	505
Country of origin	China
GS1 Packed per	1
Gross weight (kg)	18.6