

## Deep fryer Profi Line with drain tap, 8 l code: 209202

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

|                   |                |
|-------------------|----------------|
| Colour            | Light grey     |
| Drain tap         | No             |
| Power (input) (W) | 3500           |
| Length (mm)       | 305            |
| Width (mm)        | 515            |
| Height (mm)       | 354            |
| Measurements      | 305x515x(H)354 |

|                          |     |
|--------------------------|-----|
| Marketing Packaging Type | Box |
| Marketing Packed per     | 1   |
| Programmable             | No  |
| Usable volume (L)        | 8   |

### TRANSPORT SPECIFICATIONS

|                        |               |
|------------------------|---------------|
| EAN                    | 8711369209202 |
| Intrastat code         | 84198180      |
| Sales units per pallet | 16            |

|                          |       |
|--------------------------|-------|
| Plastic packaging (gram) | 1     |
| Country of origin        | China |
| GS1 Packed per           | 1     |
| Gross weight (kg)        | 11.59 |