

Deep fryer Profi Line with drain tap, 2 × 8 l code: 209301

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

Control panel	Analog
Drain tap	Yes
Power (input) (W)	7000
Length (mm)	610
Width (mm)	515
Height (mm)	369
Measurements	610x515x(H)369

Marketing Packaging Type	Box
Marketing Packed per	1
Programmable	No
Usable volume (L)	16

TRANSPORT SPECIFICATIONS

EAN	8711369209301
Intrastat code	84198180
Sales units per pallet	8

Plastic packaging (gram)	2
Country of origin	China
GS1 Packed per	1
Gross weight (kg)	20.14