Deep fryer Kitchen Line - 8L

205822

Housing and oil tank made of stainless steel. Removable element with switch-off function when removed. Removable oil container, making it easier to clean. Heating indication lamp to show if the heating element is operating. The temperature can be set up to 190°C. A security thermostat ensures the deep fryer does not overheat. Overheat protection with reset for extra protection. A frying basket with heat insulated and extra long handle. Cold zone to protect oil quality. Supplied with frying basket and lid.

Specifications

Usage area	: Kitchen
Voltage	: 230
Temp range from (°C)	: 50°C
Temp range to (°C)	: 190°C
Unit temperature	: Celsius
Gradation	: 20
Gradation unit	: °C
Heating element	: Heater
Protections	: Overheat protection
Materials	: 18/0 Stainless steel
Packed per	: 1
Packaging type	: Box
Length (mm)	: 265
Width (mm)	: 430
Height (mm)	: 350
Usable volume (L)	: 8
Power (input) (W)	: 3500
Control panel	: Analog
Measurements	: 265x430x(H)350

Transport specifications

EAN	: 8711369205822
Intrastat code	: 84198180
Gross weight (kg)	: 7.67
Net weight (kg)	: 6.01
Sales units per pallet	: 20

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