

## Deep fryer Profi Line with drain tap digital - 8 l

207369

The Profi Line range of tabletop deep fryers is made of 18/0 stainless steel. Element with switch-off function when removed. Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil. Clear digital control panel with temperature and timer function. Protected against overheating by means of a re-settable thermal fuse. A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use. All deep fryers come with frying basket(s) and lid(s).

Clear digital control panel with temperature and timer function.



### Specifications

Usage area	: Kitchen
Voltage	: 230
Unit temperature	: Celsius
Heating element	: Heater
Electrician needed	: No
Materials	: 18/0 Stainless steel
Packed per	: 1
Packaging type	: Box
Length (mm)	: 305
Width (mm)	: 515
Height (mm)	: 345
Usable volume (L)	: 8
Power (input) (W)	: 3500
Control panel	: Digital
Programmable	: No
Drain tap	: No
Measurements	: 305x515x(H)345

### Transport specifications

EAN	: 8711369207369
Intrastat code	: 84198180
Gross weight (kg)	: 12.43
Net weight (kg)	: 9.05
Sales units per pallet	: 16
Plastic packaging (gram)	: 55

#### HENDI B.V.

Innovatielaan 6  
6745 XW De Klomp, The Netherlands  
T: +31 (0)317 681 040  
E: info@hendi.eu

#### HENDI Polska Sp. z o.o.

ul. Firmowa 12  
62-023 Robakowo, Poland  
T: +48 61 6587000  
E: info@hendi.pl

#### HENDI GmbH

Ehring 15  
5112 Lamprechtshausen, Austria  
T: +43 (0) 6274 200 10 0  
E: office.austria@hendi.eu

#### HENDI S.R.L.

Str. 13 decembrie 94A, Hala 14  
Braşov, 500164, Romania  
T: +40 268 320330  
E: office@hendi.ro

#### PKS HENDI South East Europe SA

5 Metsovou Str.  
18346 Moschato, Athens, Greece  
T: +30 210 4839700  
E: info@pks-hendi.com

#### HENDI Italia S.R.L.

Via Leonardo da Vinci 4  
39100 Bolzano (BZ), Italy  
T: 800 727 438  
E: office.italy@hendi.eu