

Induction deep fryer with drain tap - 2 x 8 l

215029

Precise temperature control, induction technology keeps the oil at exactly the set temperature. With two countdown timers. Efficient heat transfer. Stainless steel housing for easy cleaning. Overheating protection. Display of set temperature of the oil. Supplied with two frying baskets and lids.



Specifications

Usage area	: Kitchen
Voltage	: 230
Unit temperature	: Celsius
Heating element	: Induction
Electrician needed	: No
Materials	: Stainless steel
Packed per	: 1
Packaging type	: Box
Length (mm)	: 577
Width (mm)	: 609
Height (mm)	: 410
Usable volume (L)	: 16
Power (input) (W)	: 7000
Programmable	: No
Drain tap	: No
Measurements	: 577x609x(H)410

Transport specifications

EAN	: 8711369215029
Intrastat code	: 84198180
Gross weight (kg)	: 25.7
Net weight (kg)	: 23.23
Sales units per pallet	: 6
Plastic packaging (gram)	: 1133

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