

Deep fryer code: 205914

Welded oil tank with equipped with drain tap at the bottom.
Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.

Overheating protection with reset function.
Cold-zone system prevents burning.

Oil tank: 400x400x(H)160 mm.

Temperature control: 50°-190°C.

Max capacity: 12 L.

Rubber, non-slip feet.

Ideal for frying donuts as well as a variety of sweet and savoury snacks.

-  12 L welded tank with a drain tap for easy oil removal.
-  Overheating protection with reset function for better safety.
-  Cold-zone system that keeps oil cleaner and reduces burning.



Code	Liter	V	W	LxWxH (W)
205914	12	230	3500	630x860x(H)438