

## Deep fryer Profi Line, 8 l code: 207208

Made of 18/0 stainless steel.

Removable control element with a safety feature that automatically switches off the heater when removed.

V-shaped oil container base creates an effective cold zone, helping to make more efficient use of frying oil.

Easy-to-read control panel with temperature control knob and indicator light.

Resettable thermal fuse provides protection against overheating.

Frying basket with extra-long, cool-touch handle.

Each frying chamber is supplied with 1 frying basket and 1 lid.

- + Made of 18/0 stainless steel
- + Overheating protection
- + Easy to read, intuitive control panel
- + High output
- + Long cool-touch handle



| Code   | Liter | V   | W    | LxWxH (W)      |
|--------|-------|-----|------|----------------|
| 207208 | 8     | 230 | 3500 | 305x460x(H)369 |