



HENDI

Tools for Chefs

Deep fryer Profi Line with drain tap, 8 l code: 209202

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)
209202	8	230	3500	305x515x(H)354