

Deep fryer with drain tap, 2x8 L code: 209301

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. Equipped with a timer and drain taps.

-  Timer helps maintain consistent frying times from batch to batch.
-  Individual drain taps simplify emptying each oil container.
-  2 frying chambers allow different foods to be prepared at the same time.
-  V-shaped container bases help use frying oil more efficiently.
-  Removable control element automatically switches off the heater for added safety.



Code	Liter	V	W	LxWxH (W)
209301	16	230	7000	610x515x(H)369