



HENDI

Tools for Chefs

Deep fryer XL with drain tap

code: 209424

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. Supplied without plug.

Electrician required for installation.

- + Powerful 6600 W heating element for quick heating.
- + Heating up to 190°C.
- + Integrated drain tap for efficient emptying of the chamber.
- + Easy removal and cleaning of the heating element.
- + Durable design and materials, resulting in a long service life.



Code	Liter	V	W	LxWxH (W)
209424	10	400	6600	300x585x(H)377