

Deep fryer XL with drain tap HENDI GOLIATH code: 209431

Deep fryer with the highest power on the market in its capacity range – HENDI GOLIATH boasts a power of 10,200 W.

Prepares up to 1 kg of fries in about 3 minutes – thanks to the extremely efficient, extra-strong heating element.

Very fast heating of oil: about 5 minutes (depends on ambient conditions).

The housing, tank, and lid are made of stainless steel resistant to high temperatures.

Capacious 10 L tank with a profiled bottom in the shape of the letter V – even more efficient “cold” zone enhancing the fryer’s performance.

The set includes a very sturdy frying basket with dimensions: 290x200x(H)142mm, made from nickel plated wire. The basket is equipped with a long non-heating handle – 162 mm.

Support for safe placement of the frying basket in the chamber.

High-quality thermostat from the German manufacturer EGO, with a control light indicating the heating element’s operation.

Removable control unit and heating element, with built-in protection that switches off the appliance when the unit is lifted.

Temperature adjusted in the range: from 50°C to 190°C.

Embossed min. and max. oil level indicators in the chamber.

Drain tap for easy emptying of the oil container.

Protection against overheating by means of a resettable thermal fuse.

NOTE: Installation by an electrician is required – the device is supplied without a plug.

-  The most powerful deep fryer on the market – 10 200 W
-  Large 10 L capacity lets you deep fry up to 1 kg of fries at once
-  Very efficient – prepares up to 1kg of fries in around 3 minutes
-  Safe and effortless oil draining thanks to the convenient tap
-  Fast pre-heating, reaches operating temperature in approx. 5 minutes



Code	Liter	V	W	LxWxH (W)
209431	10	400	10200	300x585x(H)392