

## Induction deep fryer with drain tap - 2 x 8 l

215029

Precise temperature control, induction technology keeps the oil at exactly the set temperature. With two countdown timers. Efficient heat transfer. Stainless steel housing for easy cleaning. Overheating protection. Display of set temperature of the oil. Supplied with two frying baskets and lids.



### Specifications

Usage area	: Kitchen
Voltage	: 230
Unit temperature	: Celsius
Gradation unit	: liter
Heating element	: Induction
Electrician needed	: No
Materials	: Stainless steel

Packed per	: 1
Packaging type	: Box
Length (mm)	: 580
Width (mm)	: 485
Height (mm)	: 406
Usable volume (L)	: 16
Power (input) (W)	: 7000
Programmable	: No
Drain tap	: No
Measurements	: 580x485x(H)406

### Transport specifications

EAN	: 8711369215029
Intrastat code	: 84198180
Gross weight (kg)	: 25.7
Net weight (kg)	: 23.23
Sales units per pallet	: 6
Plastic packaging (gram)	: 1133

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