

Deep fryer Mastercook with drain tap - 2 x 8 l

The Mastercook range of tabletop deep fryers is made of 18/0 stainless steel. Element with switch-off function when removed. Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil. The clear controls with temperature pilot lights can be found on top of the equipment. Protected against overheating by means of a re-settable thermal fuse. A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use. All deep fryers come with frying basket(s) and lid(s).



Specifications

Materials	: 18/0 Stainless steel
Heating element	: Heat element
Voltage	: 230V
Gradation unit	: L
Unit temperature	: Celsius
Usage area	: Indoor, Kitchen
Electrician needed	: No

Packed per	: 1
Packaging type	: Box
Length (mm)	: 605
Width (mm)	: 515
Height (mm)	: 350
Usable volume (L)	: 16
Power (input) (W)	: 7000
Drain tap	: No
Programmable	: No

Transport specifications

EAN	: 08711369209301
Gross weight	: 19.308
Net weight	: 16.27
Intrastat code	: 84198180
Sales units per pallet	: 8

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