

Deep fryer Mastercook with drain tap digital - 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. Clear digital control panel with temperature and timer function. 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).

Clear digital control panel with temperature and timer function.



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)	: 345
Usable volume (L)	: 16
Power (input) (W)	: 7000
Drain tap	: No
Programmable	: No

Transport specifications

EAN	: 08711369207376
Gross weight	: 20.95
Net weight	: 16.74
Intrastat code	: 84198180
Export carton length (mm)	: 700
Export carton width (mm)	: 620
Export carton height (mm)	: 450
Quantity per export carton	: 1
Sales units per pallet	: 8

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