

Doughnut deep fryer 12L

Ideal for frying doughnuts, angel wings, beignets, Dutch doughnuts and other fried dough pastries. Entirely made of stainless steel, comes with two frying grids (354x383mm) with cool-touch handle, a heater guard and a lid that can also serve as a drip tray. Easy to use and clean, suitable for intensive use and high outputs. Fitted with a large welded oil tank (400x400x(H)160 mm) with a max. capacity of 12 liters. Tank equipped with drain tap and min/max oil level markings, has a 'cold zone' to improve the oils usetime. Removable heat element with switch-off function when removed and overheat protection. The temperature can be set from 50° up to 190°C. Heating indication lamp to show if the heating element is operating. With rubber anti-slip feet.



Specifications

Materials	: 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)	: 630
Width (mm)	: 860
Height (mm)	: 360
Usable volume (L)	: 12
Power (input) (W)	: 3500
Drain tap	: No
Programmable	: No

Transport specifications

EAN	: 08711369205914
Gross weight	: 19.05
Net weight	: 16.24
Intrastat code	: 84198180
Sales units per pallet	: 8

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