Deep Fryer



Profi 3505

The FRITEL Profi 3505 is ideal for small professionals or for the consumer who likes to put something special in his kitchen. As a professional you expect solid and reliable appliances! Thanks to the unique Covering System this appliance is even easier to clean than all other FRITEL deep fryers. And also with this fryer you fry faster, healthier, greener and off course safer thanks to the unique patented heating element.

Fritel, Tastefully Created!

Unique product advantages

- Professional deep fryer
- Front in brushed stainless steel
- The ultimate secret of real Belgian fries = patented double heating element
 - Up to 50% faster frying
 - · More crispy and less greasy fries, therefore healthier
 - Faster, therefore energy-saving
 - Solid fat can be used thanks to the solid fat melting position
- With Covering System®
 - For easy cleaning of the control panel
 - Keeps the vertical part of the heating element clean
- SAFE: triple safety against overheating
- Anti-dust lid in brushed stainless steel
- Housing in brushed stainless steel

Frite PROFI +

FRYING SERIES

Profi 3505

Article number 139056

EAN Code 5410585333045

- 5 L
- 3200 Watt
- 27 X 40,5 X 28,5 cm
- 4 kg

Also available:



Profi 3355



Profi 4605



Profi 4620

Accessories

FRITEL 135600 Cleaner for deep fryers



FRITEL 135604 Fatt dissolver





FRYINGE SERIES

Profi 3505

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Technical details

- Frying temperature adjustable between 150° 190°C plus a separate position to melt solid oil
- Stainless steel housing, covering plate and lid
- Double heating element = active cool zone that reaches temperature faster
- Triple safety (thermostaat, micro switch, fail safe)
- COOL TOUCH handles
- Non-skid feet
- With Cool Zone:
 - Frying residues sink to the bottom and don't burn
 - The frying oil stays clear and lasts 3x longer
- EASY CLEANING:
- Completely dismountable
- Bowl, housing, covering plate and lid are dishwasher proof
- Color: stainless steel
- 5 L
- 3200 Watt
- 27 x 40,5 x 28,5 cm
- 4 kg





