

Professional Deep Fryer



FRYING SERIES

Profi 4605

Article number
139140

EAN Code
5410585391403

Profi 4605

The FRITEL Profi 4605 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! Executed in stainless steel 18/10. And also with this fryer you fry faster, healthier, greener and off course safer thanks to the unique patented heating element.

Fritel, Tastefully Created!

- 8 L
- 3300 Watt
- 42 x 27 x 33,8 cm
- 5 kg

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
- SAFE: triple safety against overheating
- Anti-dust lid in brushed stainless steel
- Housing in brushed stainless steel

Also available:



Profi 3355



Profi 3505



Profi 4620

Accessories

FRITEL 135600
Cleaner for deep
fryers



FRITEL 135604
Fatt dissolver



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Technical details

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- 8 L
- 3300 Watt
- 42 x 27 x 33,8 cm
- 5 kg

- 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 reaches temperature faster
- Triple safety (thermostaat, micro switch, fail safe)
- Stainless steel bowl, housing and lid
- 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 dismantlable
 - Bowl, housing, and lid are dishwasher proof
- Color: stainless steel

