

## Deep Fryer



### Profi 4620

The FRITEL Profi 4620 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!

### 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 1/2 inch ball taps for easy emptying of the bowl
- SAFE: triple safety against overheating
- Anti-dustlid in brushed stainless steel
- Housing in brushed stainless steel



### Profi 4620

Article number  
139141

EAN Code  
5410585391410

- 8 L
- 3300 Watt
- 49,5 x 27 x 36,3 cm
- 6,2 kg

Also available:



Profi 3355



Profi 3505



Profi 4605

### Accessories

FRITEL 135600  
Cleaner for deep  
fryers



FRITEL 135604  
Fatt dissolver



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FRYING SERIES

## Profi 4620

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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 dismantlable
  - Bowl, housing, and lid are dishwasher proof
- Color: stainless steel

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