

Deep Fryers



Profi 4920

The FRITEL Profi 4920 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 double 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
- Anti-dustlid in brushed stainless steel
- SAFE: triple safety against overheating
- Housing in brushed stainless steel

Accessories

FRITEL 135600
Cleaner for deep
fryers



FRITEL 135604
Fatt dissolver



FRYING SERIES

Profi 4920

Article numbers
139143

EAN Code
5410585391434

- 2 x 8 L
- 2 x 3300 Watt
- 49,5 x 54 x 36,3 cm
- 11,5 kg

Also available:



Profi 3855



Profi 4905





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- 2 x 8 L
- 2 x 3300 Watt
- 49,5 x 54 x 36,3 cm
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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 plates and lids
- 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 and lid are dishwasher proof
- Color: stainless steel

