



PHOENIKS

ELECTRIC DEEP FAT FRYER PARIS (20 KW)

OPTIMA 700

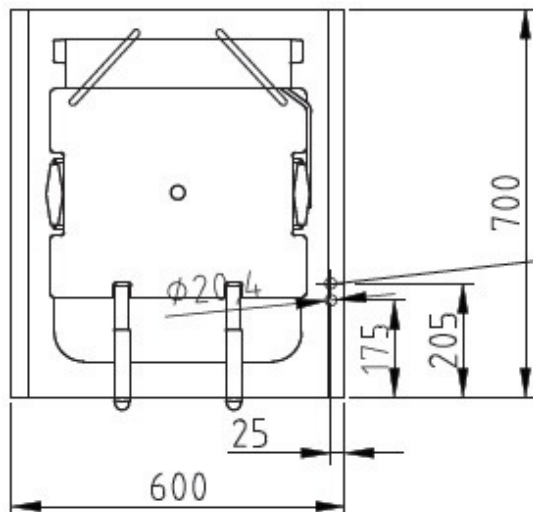
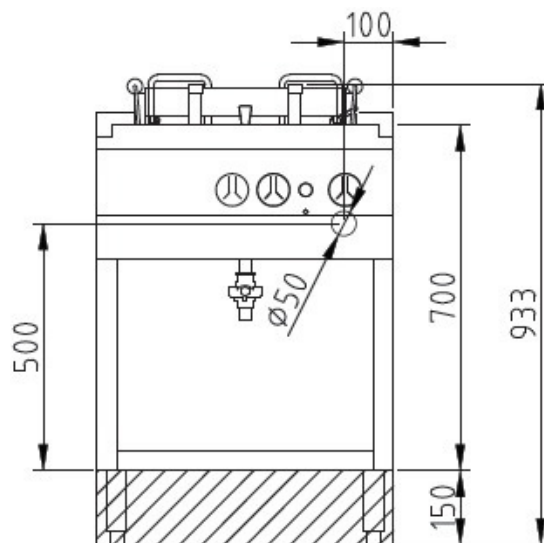
MODEL NO: 2120330B

Product Advantages:

- Min. 15 L – Max 30 L oil. Surface load of heating elements 3.95 W/cm².
- Housing made completely of stainless steel.
- Tightly welded top plate with lateral drain channels for easy cleaning.
- Easy to clean because the heating elements can be raised out of the basin completely.
- Deeper, cool zone under the heating elements collect all loose particles e.g. breadcrumbs.
- Frying basin 400 x 400 x 235 mm deep.
- Equipped for connection to a power optimisation system with potential free contact as standard.

Installation requirements:

- Electrical supply provided by customer.



Technical Data:

Width x Height x Depth (mm)	600 x 700 x 700
Effective area	1
Dim.: effect. Area (mm)	400 x 400 x 235
Nominal capacity (L):	30
Connected load (electrical)	20.0
(kW): Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 32
Net weight (kg):	50
Gross weight (kg):	57
Heat emission latent (W):	14000
Heat emission sensitive (W):	1800
Type of protection:	IPX5



phoeniks.com.au

P- 1300 405 404

E- contact@phoeniks.com.au