

## **PHOENIKS**

For cooking with contact heat, for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.

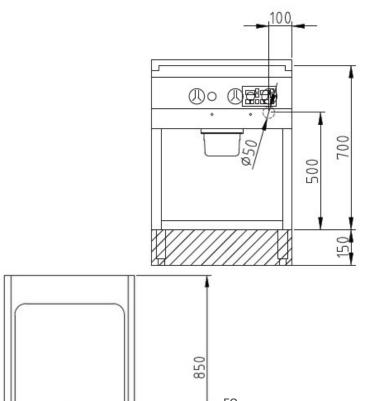
## **Product Advantages:**

- Housing made completely of stainless steel.
- Tightly welded top plate with lateral drain channels for easy cleaning.
- SUPRA heating system-contact heating elements integrated into aluminium blocks ensure greater heating capacity and even heat distribution, shorter heating up times and a longer service life of heating elements.
- Smoothly polished frying surface made of PowerBlock special sandwich material.
- Appliance with two separate heating zones.
- Steel frying surface 500 x 540 mm.
- Fat collecting container approx. 4 litres.
- Supplied ready for connection to a power optimising system.

## Installation requirements:

· Electrical supply provided by customer.





| Technical Data:               |                       |
|-------------------------------|-----------------------|
| Width x Height x Depth (mm)   | 600 x 700 (900) x 850 |
| Effective area                | 1                     |
| Dim.: effect. Area (mm)       | 500 x 540             |
| Connected load (elect.) (kW): | 7.2                   |
| Voltage (V) / EC:             | 415 3 phase AC        |
| Recommended fuses (A):        | 3 x 20                |
| Net weight (kg):              | 77                    |
| Gross weight (kg):            | 86                    |
| Heat emission latent (W):     | 2880                  |
| Heat emission sensitive (W):  | 2376                  |
| Type of protection:           | IPX5                  |











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