•ŏ PHOENIKS

For boiling, steaming, frying, braising, simmering as well as pressureless cooking and pressure cooking for shorter cooking times. For cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.

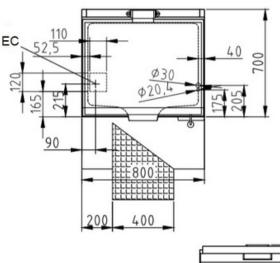
Product Advantages:

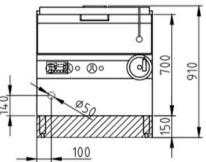
- Housing made completely of stainless steel.
- SUPRA heating system-contact heating elements integrated into aluminium blocks ensure greater heating capacity and even distribution of heat, with short heating up times and longer service life.
- Appliance with two separately adjustable heating zones.
- Ideal pan positioning prevents spills and guarantees that the pan is fully emptied.
- Equipped for connection to a power optimization system.

Installation requirements:

• Electrical supply provided by customer.







	Technical Data:	
	Width x Height x Depth (mm)	800 x 700 x 700
	Effective area	1
	Dim.: effect. Area (mm)	720 x 190 x 535
	Nominal capacity (L):	59
	Nominal fill quantity (L):	44
	Connected load (elect.) (kW):	10.8
	Voltage (V) / EC:	415 3 phase AC
	Recommended fuses (A):	3 x 20
	Frequency range (Hz):	50
	Standard gas pressure (mbar)	20
	Natural gas	
	Standard gas pressure (mbar)	30 (DE),
	Liquid gas	50 (EU)
	Net weight (kg):	144
	Gross weight (kg):	153
•	Heat emission latent (W):	4320
	Heat emission sensitive (W):	4860
	Type of protection:	IPX5



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