



PHOENIKS

ELECTRIC PRESSURE BRATT PAN 3-1 GN

OE, MOTORISED TILTING 116L

MODEL NO: 2024204

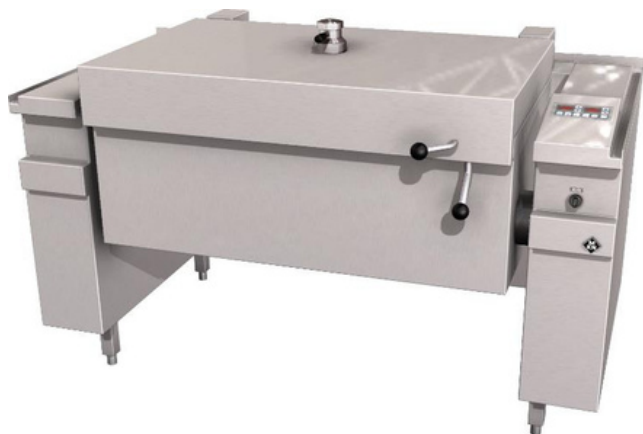
For boiling, steaming, frying, braising, simmering as well as pressureless cooking and pressure cooking for shorter cooking times. For cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.

Product Advantages:

- Housing made completely of chrome nickel
- steel (1.4301) / (304).
- Tightly welded top plate with lateral drain channels for easy cleaning.
- Pressure reduction system OptimaExpress.
- Fast pressure release system OpenExpress.
- Core temperature probe as standard.
- ERGO CONTROL operating concept.
- Equipped for connection to a power optimization system with potential free contact as standard.

Installation requirements:

- Electrical supply provided by customer.



Technical Data:

Width x Height x Depth (mm)	1600 x 700 x 850
Effective area	1
Dim.: effect. Area (mm)	1020 x 210 x 540
Nominal capacity (L):	116
Nominal fill quantity (L):	94
Connected load (elect.) (kW):	19.2
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 32
Frequency range (Hz):	50
Standard gas pressure (mbar)	20
Natural gas	
Standard gas pressure (mbar)	30 (DE), 50 (EU)
Liquid gas	
Net weight (kg):	330
Gross weight (kg):	370
Heat emission latent (W):	7760
Heat emission sensitive (W):	8730
Type of protection:	IPX5



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