

PHOENIKS

For the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.

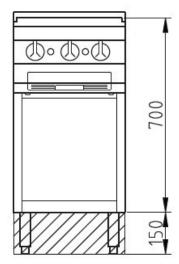
Product Advantages:

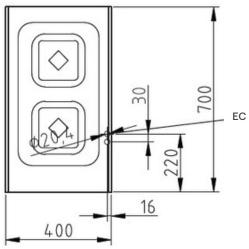
- Hob with 2 heating zones, 3.5 kW each, 200 mm diameter, pan size recognition.
- Housing made completely of stainless steel (1.4301) / (304).
- U-shaped connection channel, flush with top plate, tightly fitted to the substructure, for maximum hygiene.
- Direct drainage of fluids via a drip outlet in the top plate at the front.
- Modular appliance for everyday use in small and medium sized kitchens.
- Ceramic hob 305 x 540.

<u>Installation requirements:</u>

Electrical supply provided by customer.







Technical Data:	
Width x Height x Depth (mm)	400 x 700 (900) x 700
Effective area	1
Dim.: effect. Area (mm)	305 x 540
Connected load (elect.) (kW):	7.0
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 16
Net weight (kg):	52
Gross weight (kg):	58
Heat emission latent (W):	560
Heat emission sensitive (W):	490
Type of protection:	IPX5









