

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

## Product Advantages:

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- Heating by high output surface induction generators for fast energy transmission.
- Saves energy due to high efficiency.
- Electronic, energy saving saucepan recognition system as standard.
- Infinitely variable heating power.
- Appliance feet are adjustable in height.
- Completely wired internally.
- Body is buckling resistant.

## Installation requirements:

• Electrical power provided by customer.

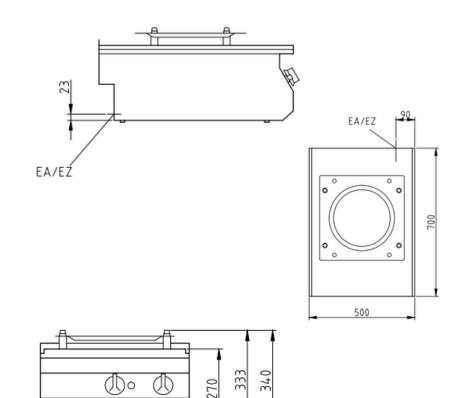




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Technical Data:	
Width x Height x Depth (mm):	500 x 270 x 700 mm
Effective area:	1
Dim.: effect. Area (mm):	350 x 350
Diameter (mm):	350
Connected load (elect.) (kW):	5,0
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 32
Net weight (kg):	32
Gross weight (kg):	40
Heat emission latent (W):	400
Heat emission sensitive (W):	350
Type of protection:	IPX5



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