



PHOENIKS

ELECTRIC DEEP FAT FRYER LONDON I (10KW)

OPTIMA 700

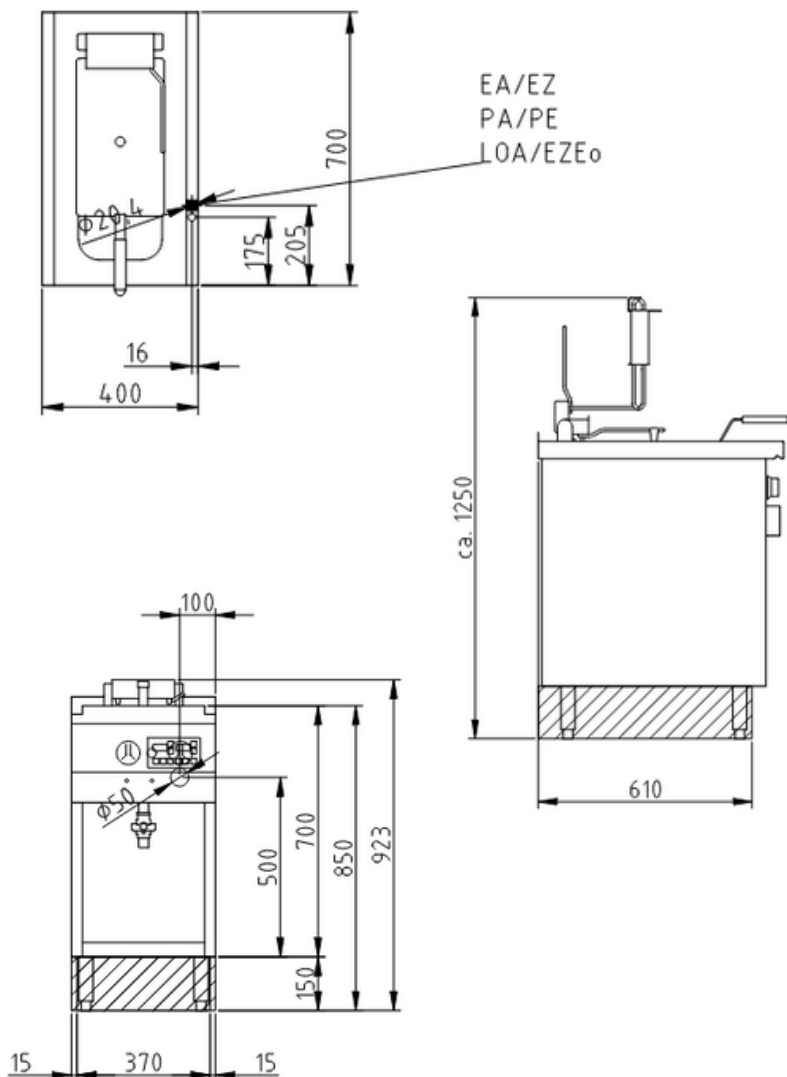
MODEL NO: 2120321B

Product Advantages:

- Min. 6.5 L – Max 12.5 L oil.
- Surface load of heating elements 3.7 W/cm².
- Housing made completely of stainless steel.
- Tightly welded top plate with lateral drain channels for easy cleaning.
- Easy to clean because the heating elements can be raised out of the vat completely.
- Deeper, cool zone under the heating elements collect all loose particles e.g. breadcrumbs.
- Frying basin 180 x 400 x 235 mm deep.
- Connection to a power optimising system.

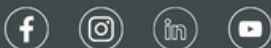
Installation requirements:

- Electrical supply provided by customer.



Technical Data:

Width x Height x Depth (mm)	400 x 700 x 700
Effective area	1
Dim.: effect. Area (mm)	180 x 400 x 235
Connected load (electrical)	12.5
(kW): Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 16
Net weight (kg):	37
Gross weight (kg):	42
Heat emission latent (W):	7000
Heat emission sensitive (W):	900
Type of protection:	IPX5



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