



PHOENIKS

ELECTRIC DEEP FAT FRYER LONDON II (20 KW)

OPTIMA 700

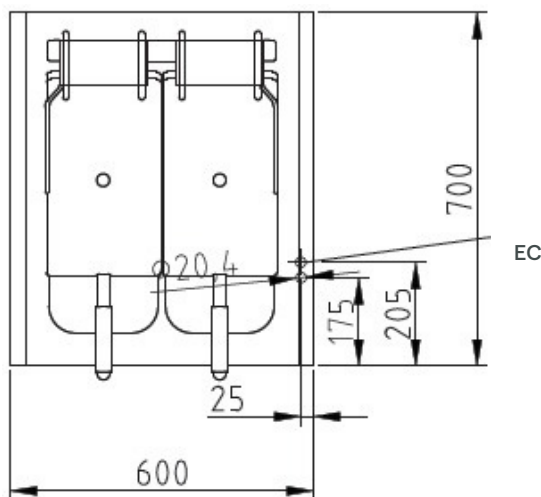
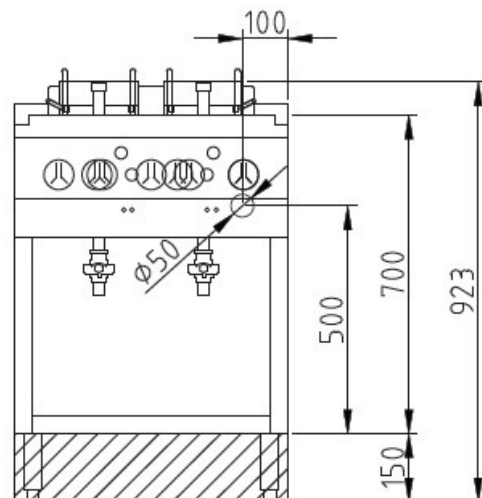
MODEL NO: 2120325B

Product Advantages:

- Min. 2 x 6.5 L – Max 2 x 12.5 L oil.
- Surface load of heating elements 3.7 W/cm<sup>2</sup>.
- 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 basin 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)	600 x 700 (900) x 700
Effective area	2
Dim.: effect. Area (mm)	180 x 235 x 400
Nominal capacity (L):	2 x 12.5
Connected load (electrical)	20.0
(kW): Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 32
Net weight (kg):	50
Gross weight (kg):	57
Heat emission latent (W):	8400
Heat emission sensitive (W):	1080
Type of protection:	IPX5



phoeniks.com.au

P- 1300 405 404

E- contact@phoeniks.com.au