



PHOENIKS

ELECTRIC DEEP FAT FRYER LONDON I (10 KW)

OPTIMA 850

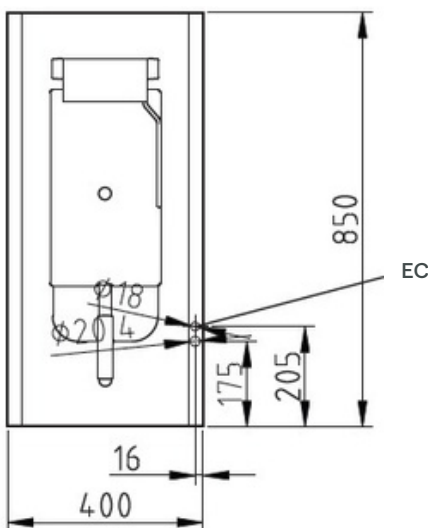
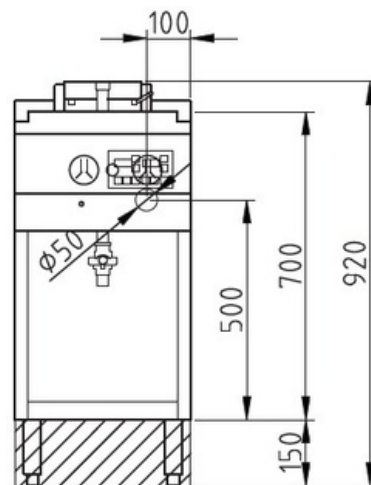
MODEL NO: 2020321B

Product Advantages:

- Max 12.5 L. 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 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) | 400 x 700 (900) x 850 |
| Effective area | 1 |
| Dim.: effect. Area (mm) | 180 x 235 x 400 |
| Nominal capacity (L): | 12.5 |
| Connected load (elect.) (kW): | 10 |
| Voltage (V) / EC: | 415 3 phase AC |
| Recommended fuses (A): | 3 x 20 |
| Net weight (kg): | 31 |
| Gross weight (kg): | 38 |
| Heat emission latent (W): | 7000 |
| Heat emission sensitive (W): | 900 |
| Type of protection: | IPX5 |



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