



PHOENIKS

Technical Data:

Dimensions	1046 x 909 x 779 mm
No of baskets	6
Voltage	400 V+N three Phase
Recommended Fuse	17.1 A
Average Power Consumption	4.7 kWh
Punctual Instant Consumption	9.5 kW
Capacity	20-30 poultry/h (Depending on weight)
Weight	170 kg

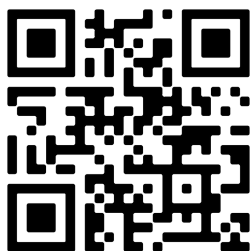
Product Description:

- Unequaled cooking results thanks to the new rapid temperature rise system.
- Cooking by "multidirectional" ventilated infrared and the combination of forced hot air, make it possible to combine "the softness and the coloured/crispy aspect of rotisserie products".
- Benefits of the new integrated thermostatic control program.
- Achieve nearly 30% energy savings and increase profitability.
- Steam cleaning program.
- Doors, side in double glazing and removable central support, integrated sauce pan with quick emptying, orange enamel interior.

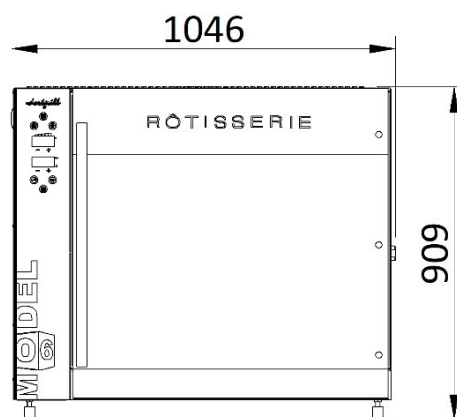
Installation requirements:

- Electrical power provided by customer.

Accessories:



Front View



Side View

