PHOENIKS

Electric Deep Fat Fryer Paris (10 kW) Counter SL
Product Reference: 1220305

Technical Data:	
Dimensions	500 x 270 x 700 mm
Effective area	1
Dimension of effective area	400 x 400 mm, 235 mm deep
Connected Load	10 kW
Voltage	415 3 Phase AC
Recommended Fuses	3 x 20 A
Nominal Capacity	30 L
Net Weight	30 kg
Gross Weight	35 kg
Heat Emission Latent	7000 W
Heat Emission Sensitive	900 W
Type of Protection	IPX4

Product Description:

- Min. 15L - Max. 30L oil.
- Surface load of heating elements, 95 W/cm2.
- Housing made completely of stainless steel.
- Appliance height only 270mm; more space in substructure.
- U-shaped connection channel, flush with top plate; tightly fitted to the substructure, for maximum hygiene.
- Deep cold zone under the heating elements to hold suspended particles.
- Frying basins 400 x 400 x 235 mm deep.
- Temperature control by precision thermostats with control lamp, main switch and safety temperature limiter

Installation requirements:

- Electrical power provided by customer.

Included Accessories:

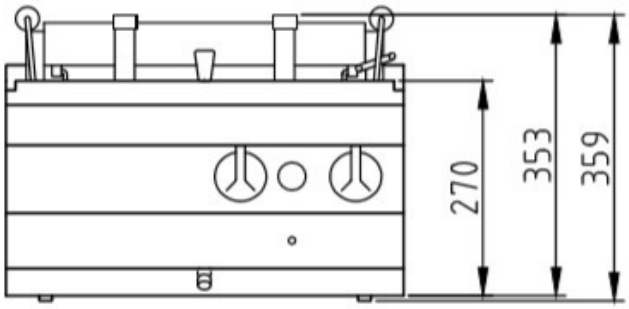
- 1 Lid, 1 Oil Clarifying Tray, 1 basket “P”, 2 basket “L”, 1 Drain cock key

Optional Accessories:

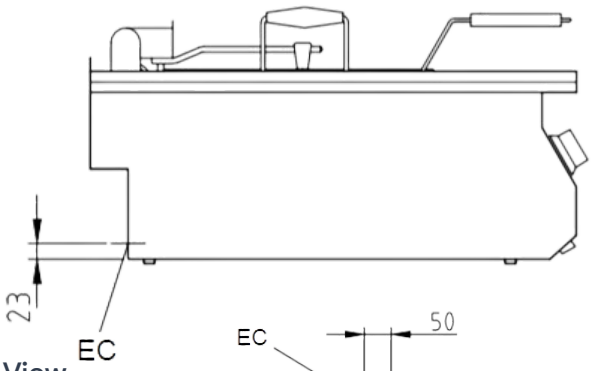
- 1 Oil repacable 30 L (Reference Number: 813006)



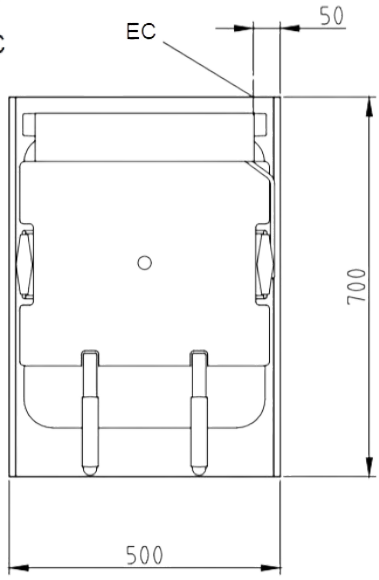
Front View



Side View



Top View



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