PHOENIKS

Electric Deep Fat Fryer Paris (20 kW) Counter SL
Product Reference: 1220305B

Technical Data:	
Dimensions	500 x 270 x 700 mm
Effective area	1
Dimension of effective area	180 x 400 x 235 mm
Connected Load	20 kW
Voltage	415 3 Phase AC
Recommended Fuses	3 x 32 A
Net Weight	34 kg
Gross Weight	41 kg
Heat Emission Latent	14000 W
Heat Emission Sensitive	1800 W
Type of Protection	IPX4

Product Description:

- Temperature control by precision thermostats with control lamp, main switch and safety temperature limiter.
- Drain valve with key confirmation for safe fat drainage.
- Bottom of the basin with outlet inclination and welded drain valve at the front.
- Easy to clean.
- Deep cold zone under the heating elements to hold suspended particles with precisely fitting fat clarifier.
- Wired completely internally.
- Feet are adjustable in height.

Installation requirements:

- Electrical power provided by customer.

Included Accessories:

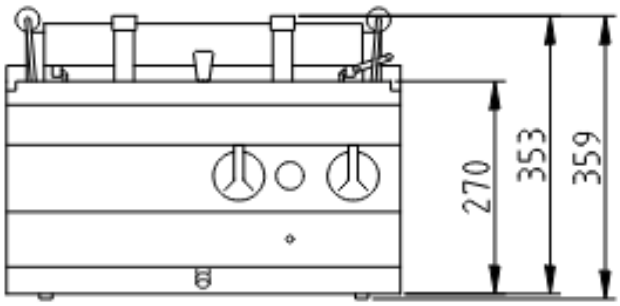
- 1 Lid, 1 Oil Clarifying Tray, 1 basket “P”, 2 basket “L”, 1 Drain cock key

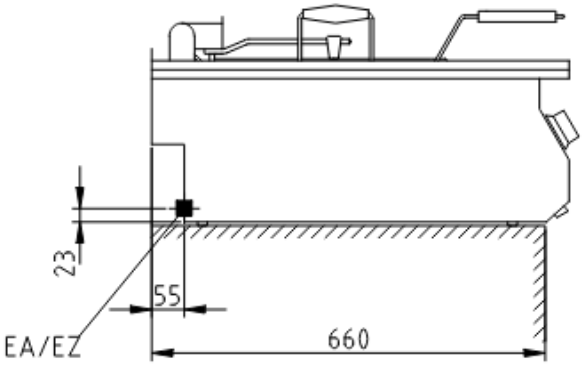
Optional Accessories:

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

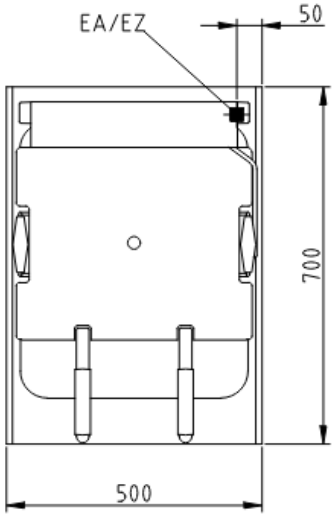


Front View





Top View



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