



PHOENIKS

ELECTRIC DEEP FAT FRYER PARIS (10 KW)

COUNTER SL

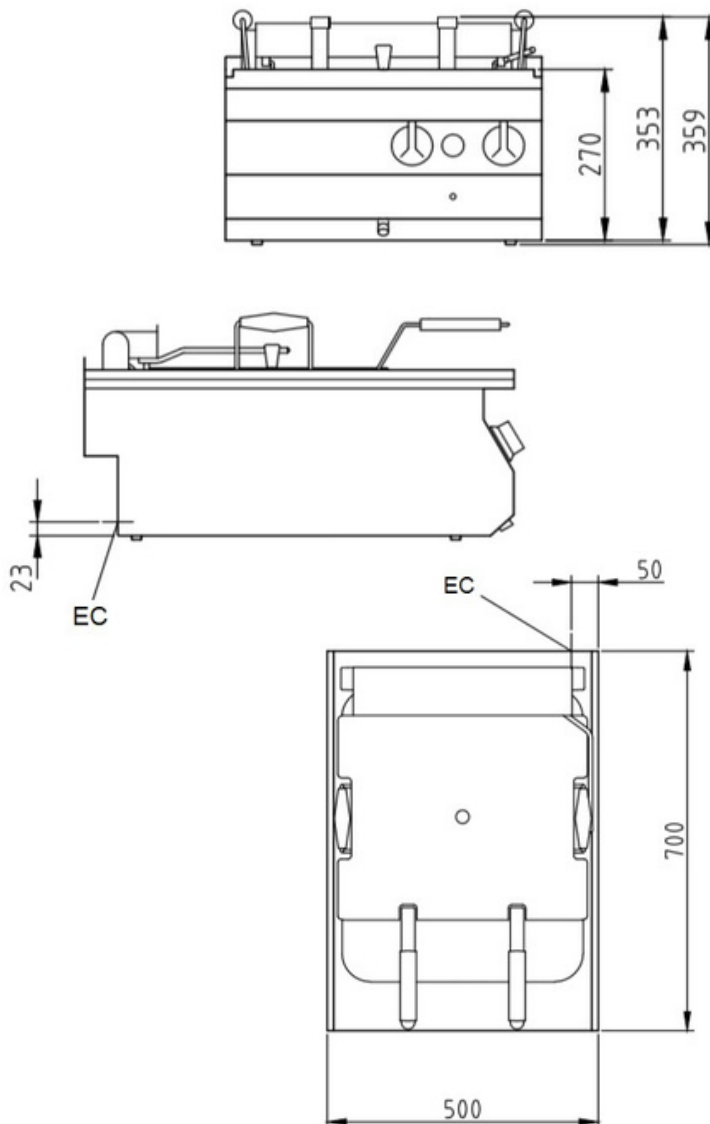
MODEL NO: 1220305

Product Advantages:

- 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 supply provided by customer.



Technical Data:

Width x Height x Depth (mm)	500 x 270 x 700 mm
Effective area	1
Dim.: effect. Area (mm)	400 x 400mm, 235mm deep
Connected load (electrical) (kW):	10
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 20
Nominal Capacity (L):	30
Net weight (kg):	30
Gross weight (kg):	35
Heat emission latent (W):	7000
Heat emission sensitive (W):	900
Type of protection:	IPX4



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