


<b>Model No.</b>	<b>Elektra2000C</b>
<b>Description</b>	Charcoal multi-roisserie with dual sides
<b>Purpose</b>	Slow roasting of meats, seafood, chicken and vegetables
<b>Fuel Type</b>	Solid Fuel: Charcoal/Wood
<b>Exhaust Requirements</b>	Under Canopy/Hood
<b>Overall External Unit Dims</b>	2000mm (W) x 1100mm (D) x 900mm workbench Height + additional overhead rotisserie units
<b>Unit Options</b>	<ul style="list-style-type: none"> <li>- Rear gas display flame</li> <li>- Rear Air Curtain</li> <li>- Gas Charcoal Ignition</li> <li>- Ral colour façade options</li> <li>- M Facies façade options</li> <li>- V-Cut finishing</li> </ul>
<b>MEP Ratings</b>	Electrical: 3.5 KW Rotisserie Drive Optional: Rear gas display flame (10 KW) Gas charcoal ignition tool (3 KW) Rear air curtain (0.2 KW additional power)
<b>Warranty</b>	One year ( <i>refer to Sales Conditions for grill warranty terms:www.phoenixovens.com</i> )
<b>Design Consideration</b>	Motorised multi-roisserie, appropriate for slow roasting feature cooking. Dual rotation system allows for adjustable section/side speed control enabling the operator to cook a variety of meats precisely at the same time.
<b>Safety Notes</b>	The unit must be vented in accordance with local and/or national codes
<b>Construction</b>	Unit constructed with 3mm AISI stainless steel one-piece worktop and shoulders for optimal hygiene conditions. Top cooking structure reinforced with welded profiles for longevity and rigidity, able to withstand the demands required of a commercial kitchen operation. Critical work area is ventilated using a patented design system. Large refractory lined fire pit with ash drop and removable lower drawer designed for collection and containment of solid fuel debris.
<b>Reference Image</b>	 <p><i>Sample Image includes M Facies façade, options and finishes may vary</i></p>