

<b>MANUFACTURER</b> <i>Produttore</i>	Phoenix Prime Focus, Italy	<b>MODEL NO.</b> <i>Model</i>	Rectangular Duck Oven DK1200FT
<b>DESCRIPTION</b> <i>Descrizione</i>	Rectangular Duck Oven with Stone Hearth <i>Forno anatre rettangolare con platea in pietra refrattaria</i>		
<b>PURPOSE</b> <i>Scopo</i>	Oven used to cook Peking Duck, Char Sui Pork, other Meats and Dishes <i>Forno utilizzato per cuocere l'anatra alla pechinese, il maiale char sui. altre carni e piatti</i>		
<b>FUEL OPTIONS</b> <i>Opzioni di riscaldamento</i>	Solid fuel ( wood fire ) - Gas - Electric <i>Legna - Gas - Elettrico</i>	<b>FUEL REQUIREMENTS</b> <i>Requisiti per l'alimentazione</i>	Solid fuel ( wood ) <i>Legna</i>
<b>BURNER GAS REQUIREMENTS</b> <i>Requisiti per il Bruciatore Gas</i>	From/Da - 17+17Kw To/A 21+21Kw Detailed indications in the attached drawing <i>Indicazioni dettagliate a disegno</i>		
<b>EXHAUST REQUIREMENTS</b> <i>Requisiti per scarico fumi</i>	Under Exhaust Canopy/Hood ( by Others ) or Direct connect via Phoenix water spray filter accessory or flue transition with particle filter and fitted with Thermal Interlock Sensor & Pressure Switch, to a grease rated exhaust fitted with a suitable power fan ( duct & fan by Others ). Note: the exhaust is best in a dedicated system. It is critical that ductwork be installed in accordance with local regulations. <i>Sotto ad una cappa ( non inclusa ) o con collegamneto diretto tramite Spray filter o scatola di transizione dotato di pressostato e termostato di sicurezza.</i> <i>Nota: Lo scarico dedicato è sempre la soluzione migliore. Fondamentale che i condotti di scarico siano dimensionati secondo le normative locali vigenti</i>		
<b>EXTERNAL DIMENSIONS</b> <i>Dimensioni esterne</i>	1540x1240x2385H (mm) Detailed indications in the attached drawing <i>Indicazioni dettagliate a disegno</i>	<b>INTERNAL DIMENSIONS</b> <i>Dimensioni interne</i>	1200x900x900H (mm) Detailed indications in the attached drawing <i>Indicazioni dettagliate a disegno</i>
<b>MEP RATINGS</b> <i>Connessioni</i>	Detailed indications in the attached drawing <i>Indicazioni dettagliate a disegno</i>	<b>WEIGHT</b> <i>Peso</i>	1850Kg - approx
<b>COMPLIANCE</b> <i>Conformità</i>	The oven and gas system are CE rated, all electric systems are CE compliant. <i>Il forno e l'impianto a gas sono certificati CE, tutti gli impianti elettrici sono a norma CE.</i>		
<b>SAFETY NOTES</b> <i>Aspetti di sicurezza</i>	The oven must be vented in accordance with local and/or national codes. All gas systems fitted with flame failure, thermal interlock sensor and pressure differential switch for safety. Oven façade/enclosure is to be constructed from fire-rated, non-combustible materials. Access panels required above and below (ventilated) the oven (min size 600x600mm). The temperature outside the insulation is below 40 °C to ensure proper installation of the cladding. <i>Il forno deve essere ventilato secondo le normative locali. Tutti gli impianti a gas sono dotati di pressostato e termostato di sicurezza. Il rivestimento del forno deve essere costruito con materiali ignifughi e non combustibili. Sono necessari pannelli di accesso sopra e sotto ( ventilato ) il forno ( dim. minime 600x600mm ).</i> <i>La temperatura esterna all'isolante è al di sotto dei 40°C per garantire una corretta installazione del rivestimento.</i>		
<b>MANUFACTURER MATERIALS</b> <i>Materiali costruttivi</i>	High quality ceramic materials fully enclosed in a 5mm mild steel external shell. One piece cast ceramic ceiling. The cooking surface is constructed using high quality ceramic alumina bricks. Fold down door with thermal glass. <i>La volta è realizzata con materiale refrattario di alta qualità racchiuso in un guscio di ferro di 5mm.</i> <i>La platea è realizzata con mattoni ad alto contenuto di allumina. Anta a ribalta con vetro per alte temperature.</i>		
<b>WARRANTY</b> <i>Garanzia</i>	4 Year Structural Guarantee, 12 Months for Gas/Electric System & Components <i>4 anni di garanzia sulla struttura, 12 mesi su tutti i componenti.</i>		

**STANDARD FEATURES & OPTIONS**

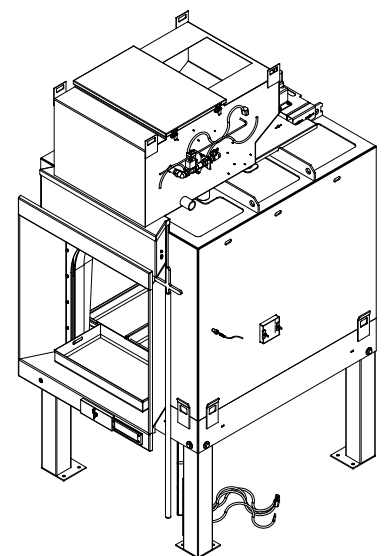
- Thermostatically controlled gas system with display gas burner for aesthetic quality.
- Electrical system optimized to provide maximum heat distribution over the entire floor.
- Unique exhaust design with advanced safety features.
- Traditional style fire grate for oven mouth
- Accessory Kit: removable SS drip tray, hooks and tool set.
- Easy digital touch control panel with intuitive display, discretely concealed within front lintel panel for operator convenience.
- One piece SS hearth and lintel surround for oven mouth allows for easy and safe integration with architectural façade.
- Flame resistant particle filter, easily accessibly for regular cleaning and maintenance from front of the oven.
- Internal spotlight included in all ovens.
- OPTIONS:  
viewing window, wood storage trolley, custom cladding  
Only for electric oven: Vapor display feature with / without external view window.

**CARATTERISTICHE & OPZIONI**

- Impianto a gas termostatico con bruciatore a gas a display per una qualità estetica.
- Impianto elettrico ottimizzato per fornire la massima distribuzione del calore su tutto il pavimento.
- Design unico dello scarico con caratteristiche di sicurezza avanzate.
- Griglia fuoco stile tradizionale per bocca forno
- Kit accessori: vaschetta raccogliogocce in SS removibile, ganci e set di attrezzi.
- Pannello di controllo touch digitale semplice con display intuitivo, discretamente nascosto all'interno del pannello dell'architrave anteriore per la comodità dell'operatore.
- Il focolare in un unico pezzo SS e la cornice dell'architrave per la bocca del forno consentono un'integrazione facile e sicura con la facciata architettonica.
- Filtro antiparticolato ignifugo, facilmente accessibile per la regolare pulizia e manutenzione dalla parte anteriore del forno.
- Faretto interno incluso in tutti i forni.
- OPZIONI:  
finestra di visualizzazione, carrello porta legna, rivestimento personalizzato  
Solo per forno elettrico: Funzione display vapore con/senza finestra vista esterna.e

Approx. 10 DUCK CAPACITY (based on oven operating at 325° C)  
*Stima di 10 anatre cotte ( Temperatura forno 325° )*

Cooking Time 50-60 mins  
*Stima del tempo di cottura 50-60 min.*



The image refers to the oven with the Spray Filter system installed.  
*L'immagine si riferisce al forno con il sistema Spray filter installato*

Custom sizes available on request  
*Dimensioni su misura - Sempre disponibili*

**- Services -**

NG - Natural Gas  
- G20/G25/G25.3  
17/24 KW - 58004/61888 B TU/H  
1/2" Inlet



LPG  
- G30/G31 -  
17/23 KW - 58004/78478 B TU/H  
1/2" Inlet

TOWN GAS  
- G110 -  
17/22 KW - 58004/75684 B TU/H  
1/2" Inlet

Electric connections:  
0.5 KW - 230 V - 1PH  
16 Amp



Water connection  
Drain water connection 1 1/4"  
Copper or S/S  
324 Lit - Consumption



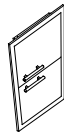
Water connection  
Cold water connection  
for spray filter 1/2"



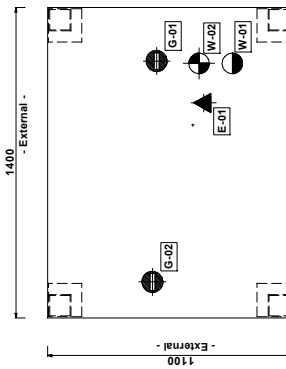
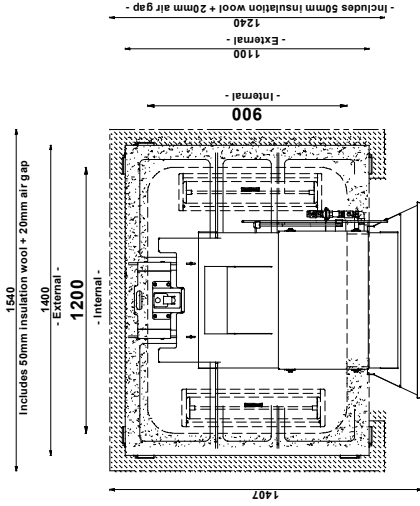
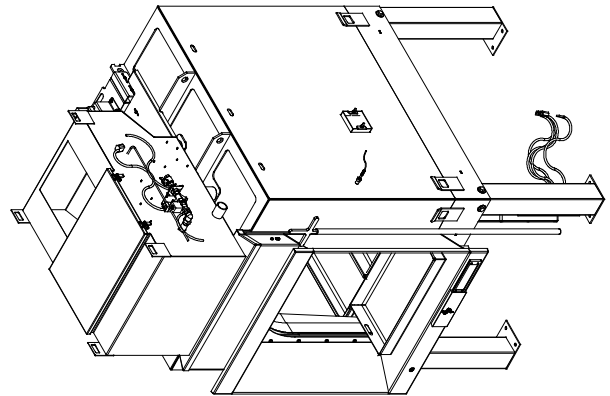
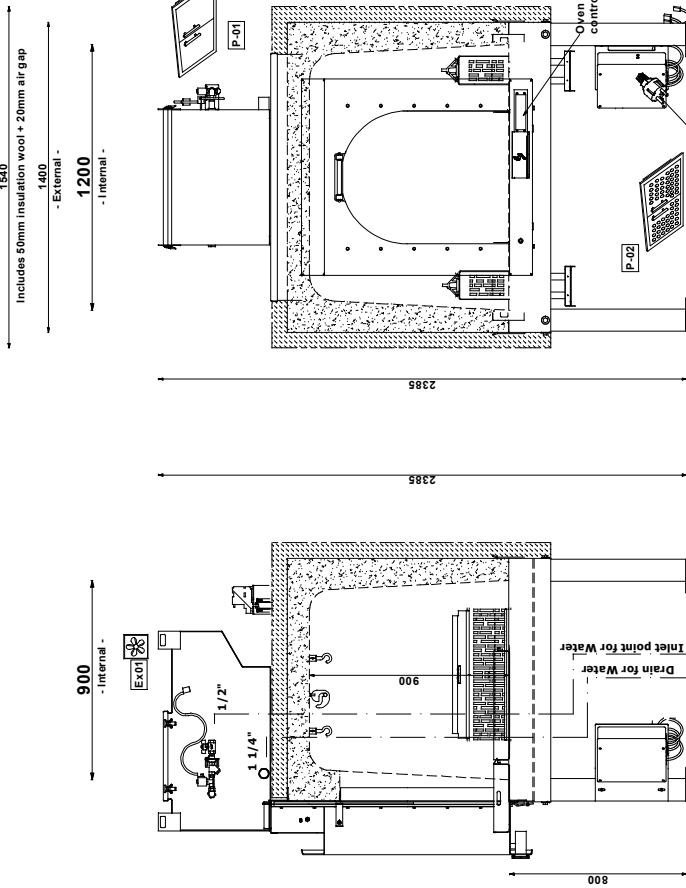
Exhaust connection:  
300x300 mm Universal flange  
450l/sec - @150Pa



Panel requirements:  
1x lower panel under oven  
- this must be ventilated -  
min. size 600x600 mm



Panel requirements:  
On upper right side  
for spray filter  
min. size 600x600 mm



**- Suggested M&E position -**

**- Custom sizes available on request -**

**- Services -**

NG - Natural Gas  
- G20/G25/G25.3  
17/24 KW - 58004/61686 B TU/H  
1/2" Inlet



G-01

G-02

LPG  
- G30/G31  
17/23 KW - 58004/78476 B TU/H  
1/2" Inlet

TOWN GAS  
- G110  
17/22 KW - 58004/75664 B TU/H  
1/2" Inlet

Electric connection:  
0.5 KW - 230 V - 1PH  
16 Amp



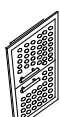
E-01

Exhaust connection:  
300x300 mm Universal flange  
450l/sec - @150Pa



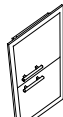
Ex-01

Panel requirements:  
1x lower panel under oven  
- this must be ventilated -  
min. size 600x600 mm



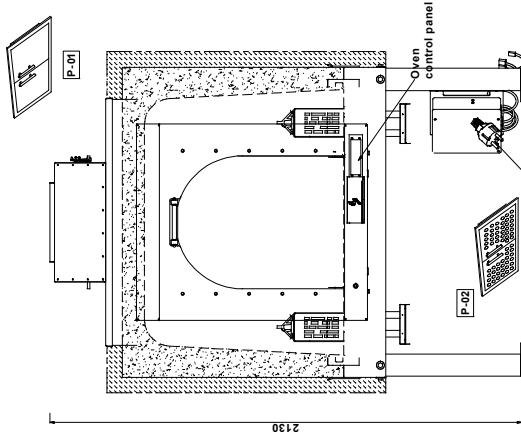
P-02

Panel requirements:  
On upper right side  
min. size 600x600 mm



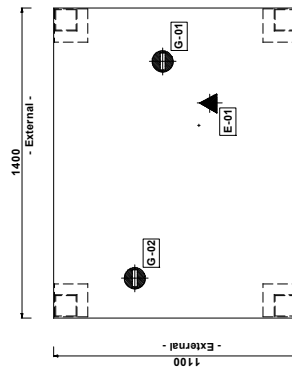
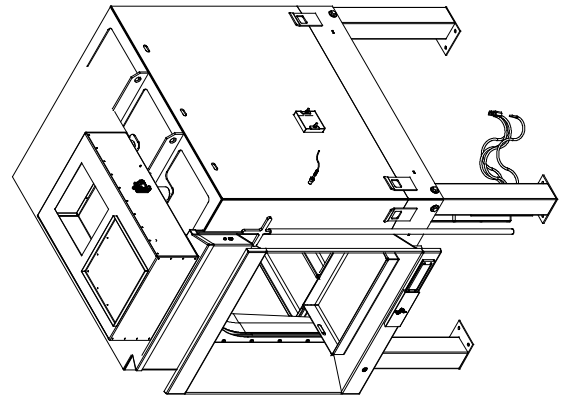
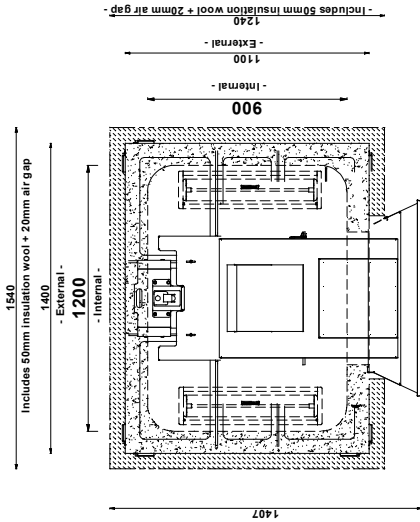
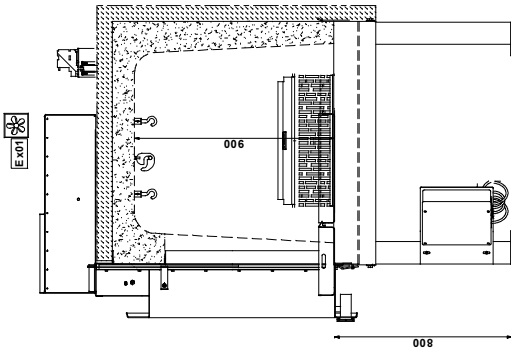
P-01

1540  
Includes 50mm insulation wool + 20mm air gap  
1400  
- External -  
1200  
- Internal -



Interface box:  
- Temp sensor  
- Pressure Switch

900  
- Internal -



- Suggested M&E position -

- Custom sizes available on request -

**- Services -**

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- G20/G25/G25.3 -  
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- G30/G31 -  
17/23 KW - 58004/78476 B TU/H  
1/2" Inlet

TOWN GAS

- G110 -  
17/22 KW - 58004/75664 B TU/H  
1/2" Inlet

G-01

G-02

Electric connection:  
0.5 KW - 230 V - 1PH  
16 Amp

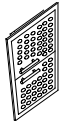
E-01

Exhaust connection:  
300x300 mm Universal flange  
450l/sec - @150Pa

Ex-01

Panel requirements:  
1x lower panel under oven  
- this must be ventilated -  
min. size 600x600 mm

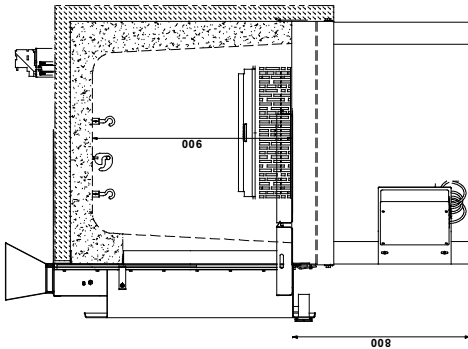
P-02



900

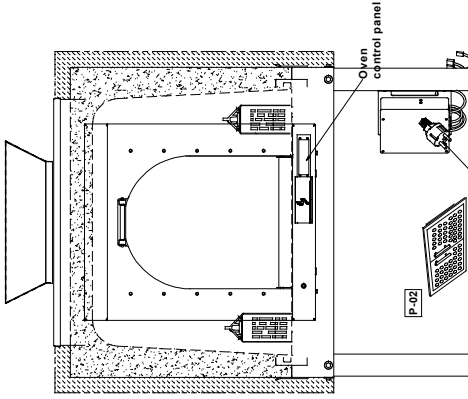
- Internal -

E-01



800

1540  
Includes 50mm insulation wool + 20mm air gap  
- External -  
1400  
1200  
- Internal -



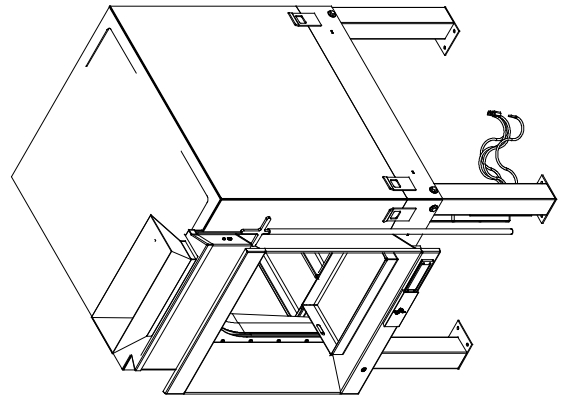
2095

2095

Interface box:  
- Temp sensor  
- Pressure Switch

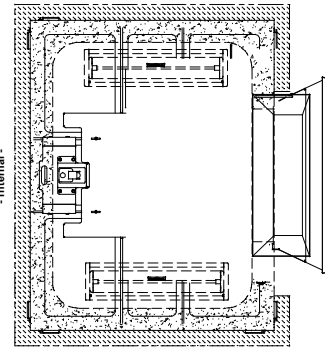
E-01

P-02



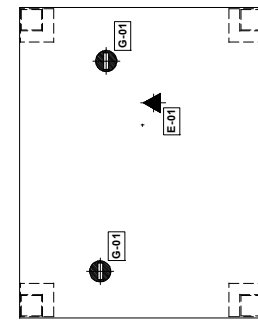
1540  
Includes 50mm insulation wool + 20mm air gap  
- External -  
1400  
1200  
- Internal -

1240  
- External -  
1100  
- Internal -  
900



1407

1400  
- External -



1100  
- External -

- Suggested M&E position -

- Custom sizes available on request -