

MANUFACTURER <i>Produttore</i>	Phoenix Prime Focus, Italy	MODEL NO. <i>Model</i>	Rectangular Duck Oven DK860FT
DESCRIPTION <i>Descrizione</i>	Rectangular Duck Oven with Stone Hearth <i>Forno anatre rettangolare con platea in pietra refrattaria</i>		
PURPOSE <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>		
FUEL OPTIONS <i>Opzioni di riscaldamento</i>	Solid fuel (wood fire) - Gas - Electric <i>Legna - Gas - Elettrico</i>	FUEL REQUIREMENTS <i>Requisiti per l'alimentazione</i>	Solid fuel (wood) <i>Legna</i>
BURNER GAS REQUIREMENTS <i>Requisiti per il Bruciatore Gas</i>	From/Da - 17Kw To/A 21Kw Detailed indications in the attached drawing <i>Indicazioni dettagliate a disegno</i>		
EXHAUST REQUIREMENTS <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>		
EXTERNAL DIMENSIONS <i>Dimensioni esterne</i>	1200x1340x2385H (mm) Detailed indications in the attached drawing <i>Indicazioni dettagliate a disegno</i>	INTERNAL DIMENSIONS <i>Dimensioni interne</i>	860x1000x900H (mm) Detailed indications in the attached drawing <i>Indicazioni dettagliate a disegno</i>
MEP RATINGS <i>Connessioni</i>	Detailed indications in the attached drawing <i>Indicazioni dettagliate a disegno</i>	WEIGHT <i>Peso</i>	1400Kg - approx
COMPLIANCE <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>		
SAFETY NOTES <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>		
MANUFACTURER MATERIALS <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>		
WARRANTY <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>		

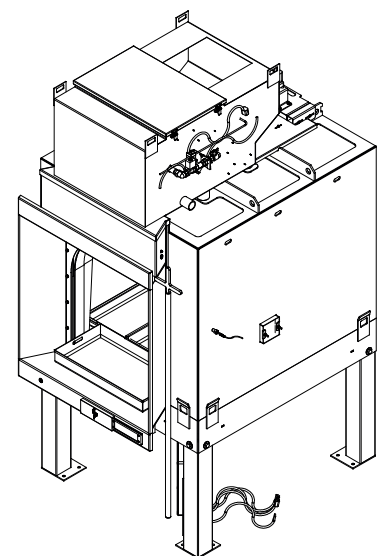
STANDARD FEATURES & OPTIONS

- 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.








Approx. 6 DUCK CAPACITY (based on oven operating at 325° C)
Stima di 6 anatre cotte (Temperatura forno 325°)
 Cooking Time 50-60 mins
Stima del tempo di cottura 50-60 min.

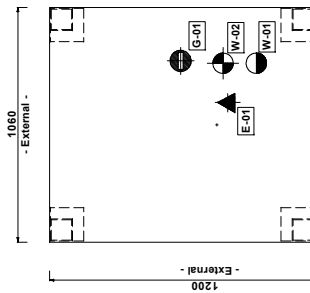


The image refers to the oven with the Spray Filter system installed.
L'immagine si riferisce al forno con il sistema Spray filter installato

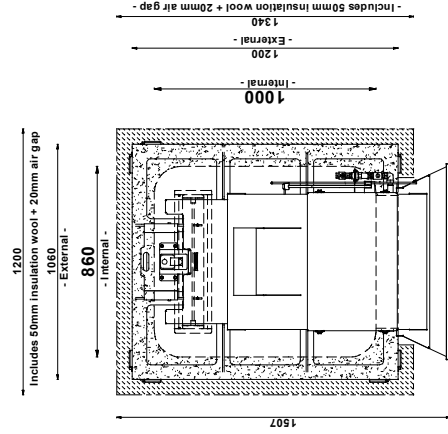
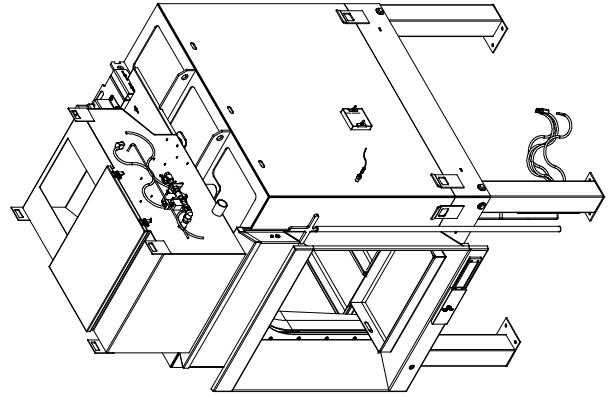
Custom sizes available on request
Dimensioni su misura - Sempre disponibili

- Services -

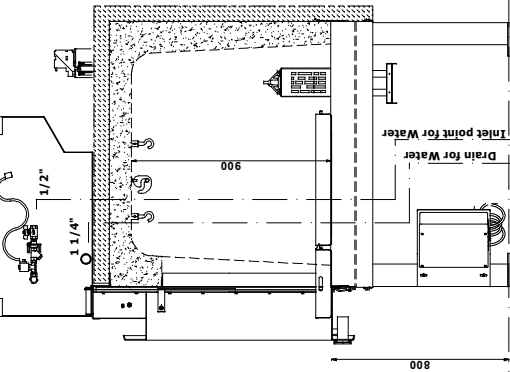
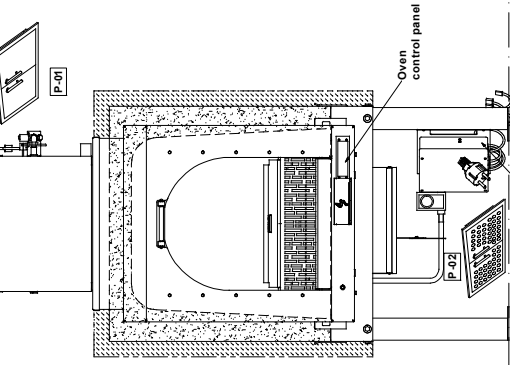
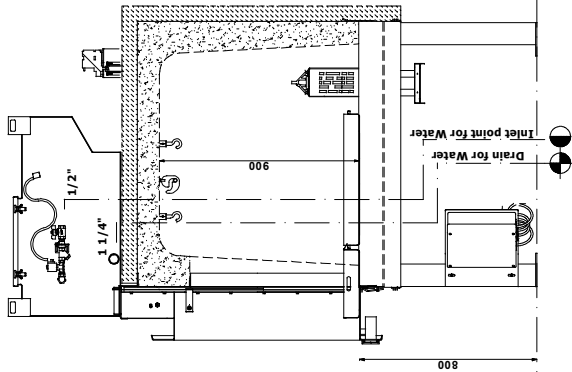
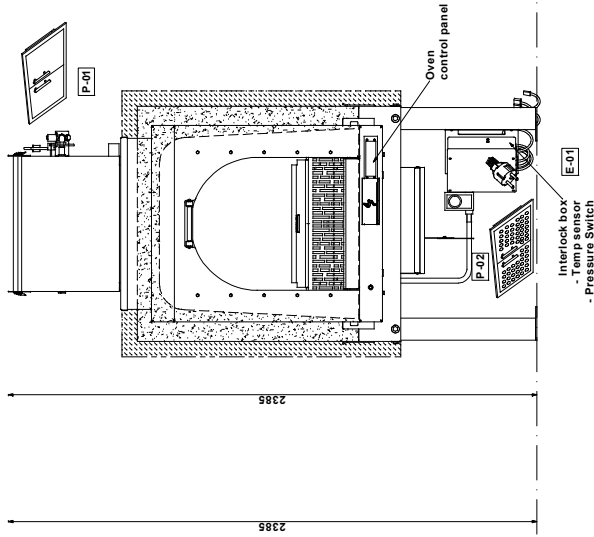
- [G-01]** 
 - NG - Natural Gas
 - G20/G25/G25.3
 - 1724 KW - 5800461888 BTU/H
 - 1/2" Inlet
 - LPG
 - G30/G31
 - 1723 KW - 5800478476 BTU/H
 - 1/2" Inlet
 - TOWN GAS
 - G10
 - 1722 KW - 5800475064 BTU/H
 - 1/2" Inlet
- [E-01]** 
 - Electric connection:
 - 0.5 Kw - 230V - 1PH
 - 16 Amp
- [W-02]** 
 - Water connection
 - Drain water connection 1 1/4"
 - Copper or S/S
 - 40°C max. temperature
 - 32L/h - Consumption
- [W-01]** 
 - Water connection
 - Cold water connection
 - for spray filter: 1/2"
- [Ex.01]** 
 - Exhaust connection:
 - 300x300 mm Universal flange
 - 450l/sec. @ 150Pa
- [P-02]** 
 - Panel requirements:
 - 1x lower panel under oven
 - this must be ventilated -
 - min. size 600x600 mm
- [P-01]** 
 - Panel requirements:
 - On upper right side
 - min. size 600x800 mm










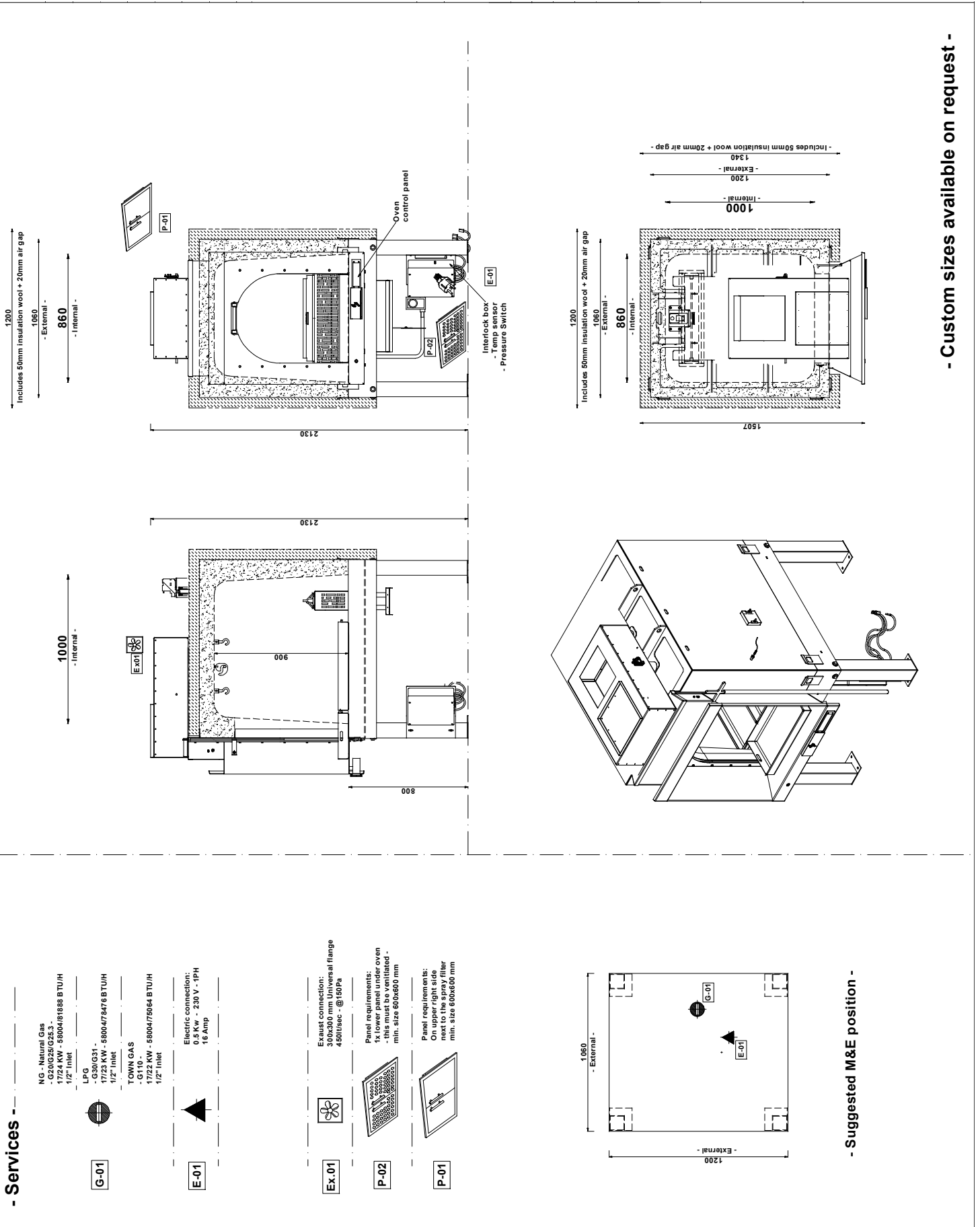
- Suggested M&E position -



- Custom sizes available on request -



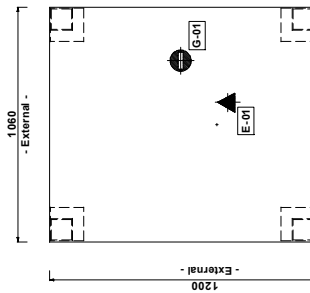
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- Services -

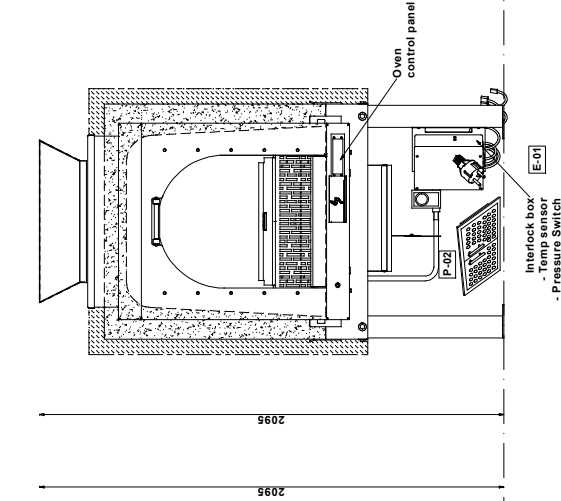
- G-01** NG - Natural Gas
- G20/G25/G25.3 -
1724 KW - 58004/81888 BTU/H
1/2" Inlet
- LPG**
- G30/G31 -
1723 KW - 58004/78476 BTU/H
1/2" Inlet
- TOWN GAS**
- G110 -
1722 KW - 58004/78064 BTU/H
1/2" Inlet
- E-01** Electric connection:
0.5 Kw - 230 V - 1PH
16 A/tp

- Ex-01** Exhaust connection:
300x300 mm Universal flange
450lit/sec - @ 160Pa
- P-02** Panel requirements:
1x Lower panel Under oven
- this must be ventilated -
min. size 600x600 mm

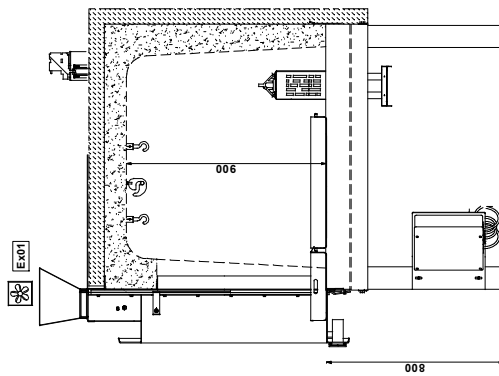


- Suggested M&E position -

1200
Includes 50mm insulation wool + 20mm air gap
- External -
1060
860
- Internal -



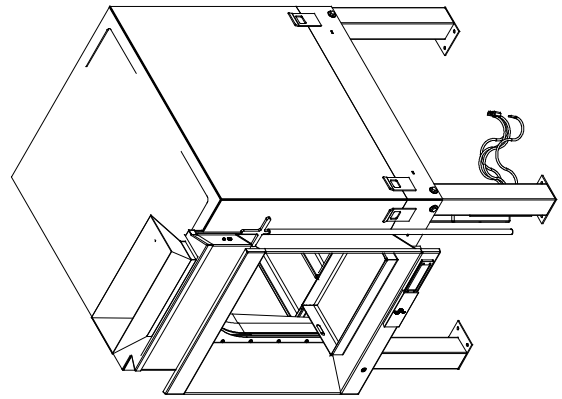
1000
- Internal -



1200
Includes 50mm insulation wool + 20mm air gap
- External -
1060
860
- Internal -

1507

1000
- Internal -
1200
- External -
1340
- Includes 50mm insulation wool + 20mm air gap -



- Custom sizes available on request -