

## GAS FRYER SF10DM

SKU: SF10DM



### ADDITIONAL INFORMATION

|                                     |                              |
|-------------------------------------|------------------------------|
| Power Kw                            | <u>6,9 Kw + 6,9 kW</u>       |
| Hourly production (Kg/h)            | <u>12+12</u>                 |
| Bowl capacity (L)                   | <u>13+13</u>                 |
| Oil Capacity (L)                    | <u>10+10</u>                 |
| Basket capacity (L)                 | <u>1+1</u>                   |
| Operating temperature               | <u>50÷195°C</u>              |
| Machine dimensions (l x l x h mm)   | <u>800 x 714 x 460(h) mm</u> |
| net weight (kg)                     | <u>52</u>                    |
| gross weight (Kg)                   | <u>65</u>                    |
| packaging dimensions (l x l x h mm) | <u>880 x 800 x 650(h) mm</u> |
| packaging volume (m3)               | <u>0,458</u>                 |

Gas fryers. Worktop and front panels in stainless steel AISI 304 - stainless steel bowls - thickness 15/10 - pressed and rounded with a wide cold zone profile for collecting food residues - basket handles, knobs and lids made of insulating material - 7-position thermostat ranging from 110 to 190°C - 1/2"G gas connection - honeycomb tubular burners - safety system with thermocouple valve and safety thermostat - protected pilot flame - piezoelectric ignition - natural gas supply, LPG kit supplied - drain tap. Reaches 190°C in approximately 10 minutes - frying time approximately 5-6 minutes.

SF10DM: with 2 bowls and dual thermostat for independent operation - 10 L - countertop model.

