

GAS FRYER SFM20DM

SKU: SFM20DM



ADDITIONAL INFORMATION

Power Kw	<u>16,5 kW+16,5 kW</u>
Kcal/h - BTU/h	<u>14190+14190 kcal/h - 56300+56300 BTU/h</u>
Methane	<u>G20=1,75+1,75, G25= 2,03+2,03</u>
LPG	<u>G30/G31= 1,29+1,29</u>
Number of burners	<u>3+3</u>
Hourly production (Kg/h)	<u>25+25</u>
Bowl capacity (L)	<u>24+24</u>
Oil Capacity (L)	<u>20+20</u>
Basket capacity (L)	<u>2,5+2,5</u>
Operating temperature	<u>50÷195°C</u>
Machine dimensions (l x l x h mm)	<u>800 x 714 x 1070(h) mm</u>
net weight (kg)	<u>92</u>
gross weight (Kg)	<u>108</u>
packaging dimensions (l x l x h mm)	<u>880 x 800 x 1210(h) mm</u>
packaging volume (m3)	<u>0,852</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.

SFM20DM: with 2 bowls and dual thermostat for independent operation - supplied with base unit.

