

GAS FRYER SFM20M

SKU: SFM20M



ADDITIONAL INFORMATION

Power Kw	<u>16,5 kW</u>
Kcal/h - BTU/h	<u>14190 Kcal/h - 56300 BTU/h</u>
Methane	<u>G20=1,75 G25=2,03</u>
LPG	<u>G30/G31=1,29</u>
Number of burners	<u>3</u>
Hourly production (Kg/h)	<u>25</u>
Bowl capacity (L)	<u>24</u>
Oil Capacity (L)	<u>20</u>
Basket capacity (L)	<u>2,5</u>
Operating temperature	<u>50÷195°C</u>
Machine dimensions (l x l x h mm)	<u>400 x 714 x 1070(h) mm</u>
net weight (kg)	<u>52</u>
gross weight (Kg)	<u>63</u>
packaging dimensions (l x l x h mm)	<u>480 x 800 x 1210(h) mm</u>
packaging volume (m3)	<u>0,465</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.

SFM20M: supplied with base unit.

