

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 700 x 370(h) mm</u>
net weight (kg)	<u>41</u>
gross weight (Kg)	<u>55</u>
packaging dimensions (l x l x h mm)	<u>880 x 800 x 600(h) mm</u>
packaging volume (m3)	<u>0.423</u>

Gas fryers 10 L - Structure, lids, baskets and heating elements in stainless steel AISI 304 - moulded worktop and bowls in stainless steel thickness 15/10 - basket handles and knobs with insulating material - 1/2" G gas connection - 7 position thermostat 110÷190°C - stainless steel tubular burners with turbulator system that slows down the flow of the flame increasing the yield by about 50%, combustion optimized with safety thermocouple and thermostat - protected pilot flame - ignition with piezoelectric - natural gas supply, supplied with LPG kit - drain tap - equipped with a large basket. It reaches 190°C in about 10 minutes. Model SF10DM with two bowls and double thermostat for independent use.



