

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 700 x 980(h) mm</u>
net weight (kg)	<u>83</u>
gross weight (Kg)	<u>98</u>
packaging dimensions (l x l x h mm)	<u>880 x 800 x 1200(h) mm</u>
packaging volume (m3)	<u>0.845</u>

Gas fryers 20 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 SFM20DM with two bowls and double thermostat for independent use.

