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 C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241

Estimate No. **7124** of the **01/22/2025**

**Info**

CALL us for FREE consulting service Tel 091 685 1784 or CHAT with us on Whatsapp +393518753628



Cod. art.	Description	Qty	Price	Discount	Amount
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FIMAR SFM20M	AFP / SFM20M gas fryer	1			<b>€2,268.00</b>
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- Bath capacity lt. 20 - Power kw 16.5 -  
 Natural gas  
 supply, supplied with the LPG kit -  
 Standard ce

**Technical Sheet**

Power 16.5 Kw	Methane consumption 1,75 m / h - 2, 03 m / h
LPG consumption 1,29 Kg / h	Number 3 burners supplied
Bath capacity 20 Lt	Capacity 2.5 kg basket
Average frying time 6 minutes	Hourly production 25 Kg / h
Dimensions 400 x 700 x 980 h	Net weight 47 Kg
Stainless steel structure, lids, racks and resistances	Worktops and molded stainless steel tanks, thickness 15/10 mm
Handles, baskets and knobs lids in insulating material	Thermostat with 7 positions from 110 to 190 C
Version with two tanks with double thermostat for used	Tubular stainless steel burners increasing the yield by 50%
Optimized combustion with thermocouple valve	Protected pilot flame
Ignition with piezoelectric	Built-in safety thermostat
Natural gas supply and supplied LPG kit	Drain cock supplied



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For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

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