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Estimate No. **6935** of the **06/30/2026**

**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
FIMAR/SF10 DM	Benchtop gas fryer AFP / SF10DM	1			<b>€3,150.00</b>



- Tank capacity 10 Lt + 10 - Power kw 6.9 + 6.9 - Natural gas supply, supplied with the LPG kit - Standard ce

**Technical Sheet**

Power 6.9 + 6.9 Kw	Methane consumption 1,75 + 1,75 m / h - 2, 03 + 2,03 m / h
LPG consumption 0.53 + 0.53 Kg / h	Number 2 + 2 burners supplied
Bath capacity 10 + 10 Lt	Capacity of basket 1 + 1 Kg
Average frying time 5 minutes	Hourly production 12 + 12 Kg / h
Dimensions 800 x 700 x 370 h mm	Net weight 41 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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