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Estimate No. **6931** of the **04/19/2026**

**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
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FIMAR/SFM2 ODM	AFP / SFM20DM gas fryer	1			<b>€4,730.00</b>
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- Capacity of pools of 20 + 20 - Power kw 16.5 + 16.5 - Natural gas supply, supplied with the LPG kit - Standard ce

**Technical Sheet**

Power 16.5 + 16.5 Kw	Methane consumption 1,75 + 1,75 m / h - 2, 03 + 2,03 m / h
LPG consumption 1,29 Kg / h	Number 3 + 3 burners supplied
Bath capacity 20 + 20 Lt	Capacity of the basket 2,5 + 2,5 Kg
Average frying time 6 minutes	Hourly production 25 + 25 Kg / h
Dimensions 800 x 700 x 980 h	Net weight 83 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



+ Add Product



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

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