



Royal line



MODEL SDF4E20

THE DEEP FAT FRYER

General characteristics

The Royal line of Baron is conceived according to the strictest international norms for safety, hygiene and reliability. The use of stainless steel of the highest grade and gauges is extensive.

High performance, long life and ergonomic usage are the keys of this line.



Technical/functional characteristics

- AISI 304 construction
- Temperature 140°/190° C
- 20 kW (el.) total power
- Oil filtration system
- Tank capacity: 20 lt
- Hourly production: 58 kg of french fries pre-chilled (4° C)
- Dimensions: 400x920x900 mm
- Lid and 2 baskets included

Technical Data

DIMENSIONS	
WIDTH (mm)	400
DEPTH (mm)	920
HEIGHT (mm)	900

TANK CAPACITY (lt)	20
TEMPERATURE (°C)	140°/190°
GAS POWER (kW)	12

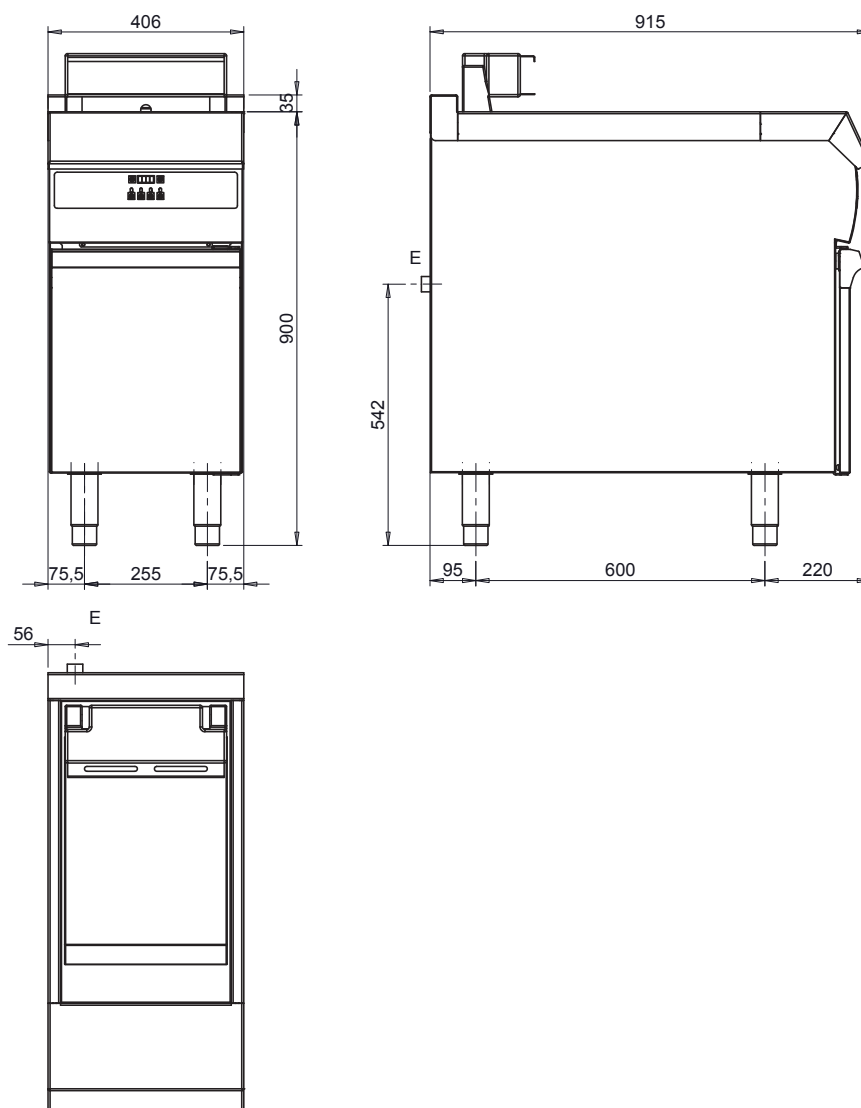


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LEGENDA

E Electric cable gland

Dimensioni in mm