



Multiple Function Stir Fryer SF Series



The Multiple Function Stir Fryer features round inner cooking barrel, electronic ignition, and even heat distribution allowing food to be continuously stir-fried. It can stir-fry rice, noodles, rice noodles, and meat as well as dry and bake food. Various capacities of stir fryers, such as 1 L, 2 L, even 120 L, are provided for different ranges of businesses.

Features:

- A variety of purposes
- Can fry, season, mix, coat, or bake various foods, such as rice, noodles, vermicelli, vegetable, sesame, peanut, meat, diced and shredded meat, coffee, pea, candy, biscuit, pistachio, herb and etc.
- Electronic continuously variable speed control.
- Can rotate clockwise and counterclockwise.
- Equipped with a special inner rolling barrel, noodles and spaghetti will not get mushy.
- Easy to load and unload ingredients.

Technical Parameters:

Model	SF-60	SF-6
Dimensions	1,250 (L) x 1,400 (W) x 1,600 (H) mm	1,000 (L) x 850 (W) x 1,450 (H) mm
Power	0.75 kW	0.2 kW
Barrel size	760 (Dia.) x 880 mm	502 (Dia.) x 570 mm
Capacity	30 kg	10 kg
Barrel capacity	60 L	20 L
Number of heating nozzle	58 pcs	20 pcs
Gas consumption	LPG: 278,400 BTU/H Natural gas: Max.: 6.57 m ³ / HR=62.08 kW Min.: 1.99 m ³ / HR=18.80 kW	LPG: 96,000 BTU/H Natural gas: Max.: 1.85 m ³ / HR =17.48 kW Min.: 0.57 m ³ / HR =5.39 kW
Weight (net)	425 kg	170 kg
Weight (gross)	660 kg	275 kg