



Fagor Kore 900 Series Gas Deep Fat Fryer - F-G9215

Quick Overview

2 Large Baskets (260 x 330 x 100 mm)

- NG or LPG
- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws are hidden from view.
- Wells stamped into the surface top
- Cold zone in the lower part of the well, which helps to maintain the quality and characteristics of the oil for longer use.
- Thermostatic temperature control between 60 and 200° C

Description

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2 x 15L

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- Thermostatic temperature control between 60 and 200 ° C
- Gas models with 3 longitudinal heating tubes integrated into the well
- High-efficiency gas burners
- High-power machines which heat up very fast with a high power:liter ratio (up to 1.00kW/litre in gas models).
- Ignition by spark train for gas models
- Safety thermostat
- Unloading of oil from the well by means of robust and reliable ball valve, resistant to high temperatures.
- With individual lids for each well
- High temperature enameled cast iron flue protector
- Access the components from the front
- Machines with IPX5 grade water protection

Your Shipping Specifications

Net Weight (Kg)	160
Width (mm)	800
Depth (mm)	930
Height (mm)	850
Packing Width (mm)	840
Packing Depth (mm)	1020
Packing Height (mm)	1130
Power	108 MJ/h ; 30kW
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice