

Fagor Kore 900 Series LPG Deep Fat Fryer - F-G9215LPG

Quick Overview

2 Large Baskets (260 x 330 x 100 mm)

- 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 200Â ° C
- Gas models with 3 longitudinal heatingÂ tubes integrated into the well
- High-efficiency gas burners

Description

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2 x 15L Tanks

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- 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

OPTIONAL ACCESSORIES

- 21 litre fryers: large basket (260 x 330 x 100 mm)

- 15 litre fryers: small basket (125 x 280 x 100 mm)

Your Shipping Specifications

Product Condition	New
Knobs	2 knobs
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