



Fagor Kore 900 Series Natural Gas Deep Fat Fryer F-G9115

Quick Overview

- 15L Fryer
- 1 Large Basket (125 x 280 x 100mm)
- Natural Gas
- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Tanks inbuilt into the surface top
- Thermostatic temperature control between 60 and 200° C
- High efficiency gas burners
- High-power machines which heat up very fast
- Safety thermostat
- High temperature enamelled cast iron flue protector
- Access the components from the front
- Machines with IPX5 grade water protection

Description

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Key Features

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2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

Width (mm)	400
Depth (mm)	930
Height (mm)	850
Packing Width (mm)	440
Packing Depth (mm)	1022
Packing Height (mm)	1115
Power	15KW
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice