

Fagor Kore 900 Series Natural Gas Freestanding 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 200Â ° 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

Product Condition	New
Knobs	1 knob
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