

Fagor Kore 900 Series Gas Fry Top - FT-G910L

Quick Overview

- NG or LPG
- With Thermostatic temperature control between 100 and 300Â ° C
- The whole module fry-tops come with independent heating zones
- Rapid reaction and recovery times of the fry-top temperature
- The fry-tops are integrated into the funnelled surface top
- Fry-top tilted towards the front to facilitate fat and liquid collection
- High temperature enamelled cast iron flue protector
- Access the components from the front

Description

Fagor Kore 900 Series Gas Fry Top with Thermostatic Control - FT-G910L

Key Features

- Plate area x 2
- Size: 735 x 640 mm
- Smooth hot plate
- NG or LPG
- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding, and polishes. Screws are hidden from view.
- Fry-tops manufactured in 20mm thick mild steel, high powered, and with rapid temperature attainment.
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- High-temperature enamelled cast iron flue protector
- Access the components from the front
- Machines with IPX5 grade water protection

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

Your Shipping Specifications

Product Condition	New
Knobs	2 knobs
Width (mm)	800
Depth (mm)	930
Height (mm)	290
Packing Width (mm)	840
Packing Depth (mm)	1022
Packing Height (mm)	535
Power	18.5KW
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice