



Fagor 700 series natural gas deep fat fryer FG7-05

Quick Overview

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Description

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The 700 Range from Fagor Industrial offers excellent features and obtains high levels of performance in more reduced spaces. It is the perfect solution for businesses with more limited space.

- Made of stainless steel
- Capacity: one 15 litre oil/well.
- Cast iron burners.
- Thermostat temperature control 60 °C to 195 °C.
- Automatic burner ignition by means of an electromagnetic valve, with
- pilot light and thermocouple.
- Safety thermostat.
- Drainage tap.
- 2 small baskets included.
- Lids included.

Power: 54 mj/h or 15KW

Dimensions: 350 x 780 x 850* mm.

*Supplied on height adjustable legs; total height adjusts from 850mm to 900mm

* Unit not supplied with power cord and plug. These must be installed by a qualified electrician.

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

Your Shipping Specifications

Net Weight (Kg)	57
Width (mm)	350
Depth (mm)	780
Height (mm)	850
Packing Width (mm)	390
Packing Depth (mm)	835
Packing Height (mm)	1060
Power	54 mj/h or 15KW