



Fagor 900 series NG deep fat fryer FG9-05

Quick Overview

The fryers in the 900 Series have built-in thermostatic temperature control for temperatures ranging from 60 °C to 195 °C. They also include a vat drainage tap to make it easier to clean the machine. Each vat has 2 small baskets (P), measuring 315 x 160 x 120 mm, or one large basket (G), measuring 315 x 330 x 120 mm, to suit the needs of each customer and each situation.

Description

Fagor 900 series NG deep fat fryer with cast iron burners and temp control FG9-05

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- Made of stainless steel
- Capacity: one 20 litre oil/well.
- Tank equipment: 2 small baskets 315x160x120 mm.
- 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.
- Night lids included.
- Power: 24kW or 87.86 mj./h

Dimensions: 425 x 900 x 850* mm.

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

Electrical supply: 230v-1+N

UNIT NOT SUPPLIED WITH POWER CORD AND PLUG. THESE MUST BE INSTALLED BY A QUALIFIED ELECTRICIAN.

Your Shipping Specifications

Product Condition	New
Connection Type	NG
Knobs	1 knob
Net Weight (Kg)	79
Width (mm)	425
Depth (mm)	900
Height (mm)	900
Packing Width (mm)	465
Packing Depth (mm)	995
Packing Height (mm)	920
Power	87.86 mj./h
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice