



## Fagor 900 Series Deep Fat Fryer - F-G9221

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### Quick Overview

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2 x 21L Tanks

4 Small Baskets

- NG or LPG
- Thermostatic temperature control between 60 and 200Â° C
- High efficiency gas burners
- High-power machines which heat up very fast
- Safety thermostat

URL: <https://www.foodequipment.com.au/media/catalog/product/f/-/f-g9221.jpg>

### Description

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Fagor 900 Series Deep Fat Fryer with 2 Large Baskets - F-G9221

2 x 21L Tanks

4 Small Baskets

- NG or LPG
- 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

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



Your Shipping Specifications

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Width (mm)	800
Depth (mm)	930
Height (mm)	850
Packing Width (mm)	840
Packing Depth (mm)	1020
Packing Height (mm)	1130
Power	42KW