



Fagor 900 Series Gas Deep Fat Fryer - F-G9115

Quick Overview

1 Large Basket (125 x 280 x 100mm)

- NG or LPG
- Thermostatic temperature control between 60 and 200° 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-g9115.jpg>

Description

Fagor 900 Series Gas Deep Fat Fryer with 1 Large Basket - F-G9115

15L Fryer

1 Large Basket (125 x 280 x 100mm)

- 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 200° 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

Width (mm)	400
Depth (mm)	930
Height (mm)	850
Packing Width (mm)	440
Packing Depth (mm)	1022
Packing Height (mm)	1115
Power	15KW