



Fagor 900 Series Gas Fry Top - FT-G910L

Quick Overview



- NG or LPG
- With Thermostatic temperature control between 100 and 300° 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

URL: <https://www.foodequipment.com.au/media/catalog/product/f/t/ft-g910l.jpg>

Description

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

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 hidden from view.
- Fry-tops manufactured in 20mm thick mild steel, high powered and with rapid temperature attainment.
- With Thermostatic temperature control between 100 and 300° C
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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

Width (mm)	800
Depth (mm)	930
Height (mm)	290
Packing Width (mm)	840
Packing Depth (mm)	1022
Packing Height (mm)	535
Power	18.5KW