



URL: [https://www.foodequipment.com.au/media/catalog/product/f/-/f-g9215-gas-fryer\\_1.jpg](https://www.foodequipment.com.au/media/catalog/product/f/-/f-g9215-gas-fryer_1.jpg)

## Fagor Kore 900 Series Gas Deep Fat Fryer - F-G9215

### Quick Overview

2 Large Baskets (260 x 330 x 100 mm)

- NG or LPG
- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws are hidden from view.
- Wells stamped into the surface top
- Cold zone in the lower part of the well, which helps to maintain the quality and characteristics of the oil for longer use.
- Thermostatic temperature control between 60 and 200° C

### Description

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2 x 15L

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- Wells stamped into the surface top
- Cold zone in the lower part of the well, which helps to maintain the quality and characteristics of the oil for longer use.
- Thermostatic temperature control between 60 and 200° C
- Gas models with 3 longitudinal heating tubes integrated into the well
- High-efficiency gas burners
- High-power machines which heat up very fast with a high power:liter ratio (up to 1.00kW/litre in gas models).
- Ignition by spark train for gas models
- Safety thermostat
- Unloading of oil from the well by means of robust and reliable ball valve, resistant to high temperatures.
- With individual lids for each well
- High temperature enameled cast iron flue protector
- Access the components from the front
- Machines with IPX5 grade water protection

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

## Your Shipping Specifications

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Net Weight (Kg)	160
Width (mm)	800
Depth (mm)	930
Height (mm)	850
Packing Width (mm)	840
Packing Depth (mm)	1020
Packing Height (mm)	1130
Power	108 MJ/h ; 30kW