



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

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