



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor Kore FT-E905L Electric Fry Top | 7.5kW Commercial Griddle | 415V

Model / SKU: FT-E905L

KW COMMERCIAL KITCHEN

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Fagor Kore 900 Series Electric Fry Top FT-E905L

Quick Overview

- 2mm thick 304 S/S surface top
- Laser-cut joints, automatic welding and polishes. Screws are hidden from view
- Fry-tops manufactured in 20 mm thick mild steel, high powered and with rapid temperature attainment
- Rapid reaction and recovery times of the fry-top temperature
- The fry-tops are integrated into the funnelled surface top
- The funnelled housing with rounded edges and corners makes them very easy to clean
- Fry-top tilted towards the front to facilitate fat and liquid collection
- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 2L depending on the model
- Option of easily dismountable side and back splash guards.
- High-temperature enamelled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection
- Smooth hot-plate
- Electrically heated models use stainless steel shielded heating elements; temperature controlled by a thermostat, between 100 and 300 ° C
- Optional stands available

Description

Fagor Kore 900 Series Electric Fry Top FT-E905L

Key Features

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2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice

Your Shipping Specifications

Product Condition	New
Knobs	1 knob
Net Weight (Kg)	75
Width (mm)	400
Depth (mm)	930
Height (mm)	290
Packing Width (mm)	1022
Packing Depth (mm)	440
Packing Height (mm)	535
Power	415V, 7.5kW/3-N
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice