



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor Kore 900 Series Electric Fry Top FT-E910L

Model / SKU: FT-E910L

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://www.foodequipment.com.au/md_productpdf/index/generate/product/8166/store/7/



Fagor Kore 900 Series Electric Fry Top FT-E910L

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-E910L

Key Features

- 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

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	2 knobs
Net Weight (Kg)	137
Width (mm)	800
Depth (mm)	930
Height (mm)	290
Packing Width (mm)	1022
Packing Depth (mm)	840
Packing Height (mm)	535
Power	415V, 15kW/3-N
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice