



PRODUCT DOCUMENT PACK

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PRODUCT

Fagor Kore 900 Electric Fryer with 1x15L Tank and 1 Baskets F-E9115

Model / SKU: F-E9115

KW COMMERCIAL KITCHEN

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Fagor Kore 900 Electric Fryer with 1x15L Tank and 1 Baskets F-E9115

Quick Overview

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws are hidden from view
- Tank stamped into the surface top with robotized weld and polish
- Cold area in the lower part of the well, which helps to preserve the characteristics and quality of the oil, permitting longer use
- Safety thermostat in all models
- Unloading of oil from the well using a robust and reliable ball valve, resistant to high temperatures
- With individual lids for each well
- High temperature enamelled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection
- Thermostatic temperature control between 60 and 200° C
- High-power machines which heat up very fast and with high power: litre ratio
- Electric models with AISI-304 stainless steel heating elements located inside the well, which can be swivelled by more than 90° for perfect cleaning

Description

Fagor Kore 900 Electric Fryer with 1x15L Tank and 1 Baskets F-E9115

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)	850
Packing Width (mm)	1022
Packing Depth (mm)	440
Packing Height (mm)	1255
Power	415V, 12kW/3-N
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice