



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor Kore 900 Electric Fryer F-E9215 – Dual 15L Tanks, Precision Control

Model / SKU: F-E9215

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/8170/store/7/



Fagor Kore 900 Electric Fryer with 2x15L Tank and 2 Baskets F-E9215

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 2x15L Tank and 2 Baskets F-E9215

Key Features

- 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

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)	140
Width (mm)	800
Depth (mm)	930
Height (mm)	850
Packing Width (mm)	1022
Packing Depth (mm)	840
Packing Height (mm)	1255
Power	415V, 24kW/3-N
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice