



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor F-G7115 Gas Fryer – 15L Single Tank / High Efficiency

Model / SKU: F-G7115

KW COMMERCIAL KITCHEN

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Fagor Kore 700 Fryer with 1x15L Tank and 1 Baskets - F-G7115

Quick Overview

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Well built into the surface top with robotic welding and polishing.
- Cold area in the lower part of the well which helps to preserve the characteristics and quality of the oil used for longer.
- Thermostatic temperature control, between 60 and 200 ° C.
- Safety thermostat in all models.

Description

Fagor Kore 700 Fryer with 1x15L Tank and 1 Baskets - F-G7115

Key Features

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding, and polishing. Hidden screws.
- Well built into the surface top with robotic welding and polishing.
- Cold area in the lower part of the well which helps to preserve the characteristics and quality of the oil used for longer.
- Thermostatic temperature control, between 60 and 200 ° C.
- Safety thermostat in all models.
- Fitted with individual lids for each well.
- Drainage of oil from the well through a mechanical ball valve which is robust, reliable, and resistant to high temperatures.
- High-power machines that heat up quickly and have a high power-litre ratio (up to 1.00 kW/liter).
- Gas model with three longitudinal heat transfer tubes built into the well.
- High-efficiency Gas burners.
- Flue flush with the rest of the machines thanks to the perfect combustion achieved.
- Number of wells: one of 15 liters capacity
- BASKETS PROVIDED: 1 large basket (250 x 280 x 100 mm).

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration within 14 Days of Invoice

Your Shipping Specifications

Product Condition	New
Knobs	1 knob
Net Weight (Kg)	60
Width (mm)	400
Depth (mm)	730
Height (mm)	850
Packing Width (mm)	440
Packing Depth (mm)	822
Packing Height (mm)	1255
Power	50Hz; 230V - 1N; 2A; 0.1 kW
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice