



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor FG9-05 New 20L Natural Gas Fryer

Model / SKU: FG9-05

KW COMMERCIAL KITCHEN

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/53/product/3519/>



900 Series

Fryers 900

GAS DEEP FAT FRYER, FG9-05

DIMENSIONS		Article	Packed
Length	mm	425,00	465,00
Depth	mm	900,00	995,00
Height	mm	850,00	920,00
Weigth	Kg	79,00	99,00
Volumen	m3	0,33	0,43
ELECTRICITY			
Electric power		KW	0,05
230V - I+N		2x1,5+T - 2 A	
230V - III			
400V - III+N			
WATER			
Not used			
GAS			
Power	KW	24,40	
	Kcal/h	20.984,00	
LPG	Consumption (kg/h)	1,85	
	Pressure (g/cm2)	37,00	
Natural Gas	Consumption (m3/h)	2,35	
	Pressure (g/cm2)	18,00	
STEAM		Not used	
AIR		Not used	

GAS DEEP FAT FRYER, FG9-05

Made of stainless steel

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Cast iron burners.

Thermostat temperature control 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.

Drainage tap.

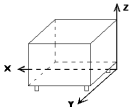
Power: 21000 kcal/h. (24.4 kW).

Dimensions: 425 x 900 x 850 mm.

Certificate EQNET- CE

99AP50

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	340	870	180		Prever Interruptor diferencial
GAS	380	635	105	R.3/4"G	Prever regulador y llave de corte individual





900 Series

Fryers 900

GAS DEEP FAT FRYER, FG9-05 S

DIMENSIONS		Article	Packed
Length	mm	425,00	465,00
Depth	mm	900,00	995,00
Height	mm	620,00	920,00
Weigth	Kg	79,00	99,00
Volumen	m3	0,24	0,43

ELECTRICITY			
Electric power	KW		0,05
230V - I+N		2x1,5+T - 2 A	
230V - III			
400V - III+N			

WATER

Not used

GAS			
Power	KW		24,40
	Kcal/h		20.984,00
LPG	Consumption (kg/h)		1,85
	Pressure (g/cm2)		37,00
Natural Gas	Consumption (m3/h)		2,35
	Pressure (g/cm2)		18,00

STEAM

Not used

AIR

Not used

Certificate EQNET- CE

99AP50

GAS DEEP FAT FRYER, FG9-05 S

Made of stainless steel

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Cast iron burners.

Thermostat temperature control 60 °C to 195 °C.

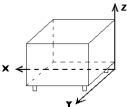
Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.

Drainage tap.

Power: 21.000 kcal./h. (24,4 kW).

Dimensions: 425 x 900 x 620 mm.

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	295	80	0		Prever Interruptor diferencial
GAS	250	80	0	R.3/4"G	Prever regulador y llave de corte individual





900 Series
Fryers 900
GAS DEEP FAT FRYER, FG9-10

DIMENSIONS		Article	Packed
Length	mm	850,00	900,00
Depth	mm	900,00	1.040,00
Height	mm	850,00	1.105,00
Weigth	Kg	143,00	167,00
Volumen	m3	0,65	1,03

ELECTRICITY			
Electric power	KW		0,05
230V -1+N		2x1,5+T - 2 A	
230V - III			
400V - III+N			

WATER
Not used

GAS			
Power	KW		48,80
	Kcal/h		41.968,00
LPG	Consumption (kg/h)		3,70
	Pressure (g/cm2)		37,00
Natural Gas	Consumption (m3/h)		4,70
	Pressure (g/cm2)		18,00

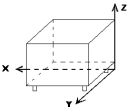
STEAM
Not used

AIR
Not used

GAS DEEP FAT FRYER, FG9-10
Made of stainless steel
Capacity: two 20 litre oil/wells.
Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.
Cast iron burners.
Thermostat temperature control 60 °C to 195 °C.
Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostats.
Drainage taps.
Power: 42000 kcal/h. (48.8 kW).
Dimensions: 850 x 900 x 850 mm.

Certificate EQNET- CE
99AP50

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	765	870	180		Prever Interruptor diferencial
ELECTRICITY	340	870	180		Prever Interruptor diferencial
GAS	382	635	105	R.3/4"G	Prever regulador y llave de corte individual
GAS	807	635	105	R.3/4"G	Prever regulador y llave de corte individual





900 Series

Fryers 900

GAS DEEP FAT FRYER, FGCL9-05

<u>DIMENSIONS</u>		<u>Article</u>	<u>Packed</u>
Length	mm	425,00	465,00
Depth	mm	900,00	988,00
Height	mm	850,00	920,00
Weigth	Kg	79,00	102,00
Volumen	m3	0,33	0,42

<u>ELECTRICITY</u>			
<u>Electric power</u>		KW	0,05
230V - I+N		2x1,5+T - 2 A	
230V - III			
400V - III+N			

WATER

Not used

GAS

Power		KW	24,40
		Kcal/h	20.984,00
LPG	Consumption (kg/h)		1,85
	Pressure (g/cm2)		37,00
Natural Gas	Consumption (m3/h)		2,35
	Pressure (g/cm2)		18,00

STEAM

Not used

AIR

Not used

GAS DEEP FAT FRYER, FGCL9-05

Made of stainless steel

Capacity: one 20 litre oil/well "V" type.

Indirect heating.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Cast iron burners.

Thermostat temperature control 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.

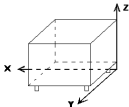
Drainage tap.

Power: 21000 kcal/h. (24.4 kW).

Dimensions: 425 x 900 x 850 mm.

Certificate EQNET- CE 99AP50

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	340	870	180		Prever Interruptor diferencial
GAS	380	635	105	R.3/4"G	Prever regulador y llave de corte individual





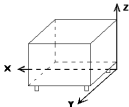
900 Series
Fryers 900
GAS DEEP FAT FRYER, FGCL9-05 S

DIMENSIONS		Article	Packed
Length	mm	425,00	465,00
Depth	mm	900,00	990,00
Height	mm	620,00	920,00
Weigth	Kg	79,00	102,00
Volumen	m3	0,24	0,42
ELECTRICITY			
Electric power		KW	0,05
230V - I+N		2x1,5+T - 2 A	
230V - III			
400V - III+N			
WATER			
Not used			
GAS			
Power	KW	24,40	
	Kcal/h	20.984,00	
LPG	Consumption (kg/h)	1,85	
	Pressure (g/cm2)	37,00	
Natural Gas	Consumption (m3/h)	2,35	
	Pressure (g/cm2)	18,00	
STEAM		Not used	
AIR		Not used	

GAS DEEP FAT FRYER, FGCL9-05 S
Made of stainless steel
Capacity: one 20 litre oil/well "V" type.
Indirect heating.
Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.
Cast iron burners.
Thermostat temperature control 60 °C to 195 °C.
Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.
Drainage tap.
Power: 21.000 kcal./h. (24,4 kW).
Dimensions: 425 x 900 x 620 mm.

Certificate EQNET- CE 99AP50

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	295	80	0		Prever Interruptor diferencial
GAS	250	80	0	R.3/4"G	Prever regulador y llave de corte individual





900 Series

Fryers 900

ELECTRIC DEEP FAT FRYER, FE9-05

DIMENSIONS

Length	mm	Article	Packed
		425,00	465,00
Depth	mm	900,00	995,00
Height	mm	850,00	1.100,00
Weigth	Kg	79,00	99,00
Volumen	m3	0,33	0,51

ELECTRICITY

Electric power	KW	18,00
230V -1+N		2x25+T - 100 A
230V - III		3x10+T - 63 A
400V - III+N		4x6+T - 32 A

WATER

Not used

GAS

Not used

STEAM

Not used

AIR

Not used

ELECTRIC DEEP FAT FRYER, FE9-05

Made of stainless steel

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Shielded heating elements in stainless steel.

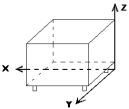
Pilot light for heating. Control by thermostat (60 °C to 195 °C).

Safety thermostat. Drainage tap.

Power: 18 kW.

Dimensions: 425 x 900 x 850 mm.

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	345	755	490		Prever Interruptor diferencial





900 Series

Fryers 900

ELECTRIC DEEP FAT FRYER, FE9-05 S

DIMENSIONS

Length	mm	Article	Packed
Depth	mm	425,00	465,00
Height	mm	900,00	990,00
Weigth	mm	620,00	920,00
Volumen	Kg	79,00	99,00
	m3	0,24	0,42

ELECTRICITY

Electric power	KW	18,00
230V -1+N		2x25+T - 100 A
230V - III		3x10+T - 63 A
400V - III+N		4x6+T - 32 A

WATER

Not used

GAS

Not used

STEAM

Not used

AIR

Not used

ELECTRIC DEEP FAT FRYER, FE9-05 S

Made of stainless steel

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Shielded heating elements in stainless steel.

Pilot light for heating. Control by thermostat (60 °C to 195 °C).

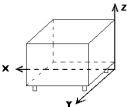
Safety thermostat.

Drainage tap.

Power: 18 kW.

Dimensions: 425 x 900 x 620 mm.

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	345	755	260		Prever Interruptor diferencial





900 Series

Fryers 900

ELECTRIC DEEP FAT FRYER, FE9-10

DIMENSIONS		Article	Packed
Length	mm	850,00	900,00
Depth	mm	900,00	1.040,00
Height	mm	850,00	1.105,00
Weigth	Kg	112,00	129,00
Volumen	m3	0,65	1,03
ELECTRICITY			
Electric power		KW	36,00
230V - I+N		2x25+T - 100 A	
230V - III		3x10+T - 63 A	
400V - III+N		4x6+T - 32 A	
WATER			
Not used			
GAS			
Not used			
STEAM		Not used	
AIR		Not used	

ELECTRIC DEEP FAT FRYER, FE9-10

Made of stainless steel

Capacity: two 20 litre oil/wells.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Shielded heating elements in stainless steel.

Pilot light for heating. Control by thermostat (60 °C to 195 °C).

Safety thermostat.

Drainage tap.

Power: 36 kW.

Dimensions: 850 x 900 x 850 mm.

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	345	755	490		Prever Interruptor diferencial
ELECTRICITY	770	755	490		Prever Interruptor diferencial

