



## Ex-Showroom: Fagor 900 series NG deep fat fryer - FG9-05-VIC1025

### Quick Overview

**Lot Number:** VIC1025

**Class:** 1

**Conditions:** Ex-showroom display unit

**Warranty:** 90 Days

### Description

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The fryers in the 900 Series have built-in thermostatic temperature control for temperatures ranging from 60 °C to 195 °C. They also include a vat drainage tap to make it easier to clean the machine. Each vat has 2 small baskets (P), measuring 315 x 160 x 120 mm, or one large basket (G), measuring 315 x 330 x 120 mm, to suit the needs of each customer and each situation.

### Key Features

- Made of stainless steel
- Capacity: one 20-litre oil/well.
- Tank equipment: 2 small baskets 315x160x120 mm.
- Cast iron burners.
- Thermostat temperature control: 60 °C to 195 °C.
- Automatic burner ignition using an electromagnetic valve, with pilot light and thermocouple.
- Safety thermostat.
- Drainage tap.
- Night lids included.
- Power: 24kW or 87.86 mj./h
- Dimensions: 425 x 900 x 850\* mm.
- Electrical supply: 230v-1+N

\*Supplied on height adjustable legs; total height adjusts from 850mm to 900mm

UNIT NOT SUPPLIED WITH POWER CORD AND PLUG. THESE MUST BE INSTALLED BY A QUALIFIED ELECTRICIAN.

Your Shipping Specifications

|                     |             |
|---------------------|-------------|
| Product Condition   | 2ND         |
| Net Weight (Kg)     | 79          |
| Width (mm)          | 425         |
| Depth (mm)          | 900         |
| Height (mm)         | 900         |
| Packing Width (mm)  | 465         |
| Packing Depth (mm)  | 995         |
| Packing Height (mm) | 920         |
| Power               | 87.86 mj./h |