

Fagor Kore 900 Series Electric Fry Top FT-E905L

Quick Overview

- 2mm thick 304 S/S surface top
- Laser-cut joints, automaticÂ welding and polishes. ScrewsÂ are hidden from view
- Fry-tops manufactured inÂ 20 mm thick mild steel,Â high powered and with rapidÂ temperature attainment
- Rapid reaction and recoveryÂ times of the fry-topÂ temperature
- The fry-tops are integrated intoÂ the funnelled surface top
- The funnelled housing withÂ rounded edges and cornersÂ makes them very easy to clean
- Fry-top tilted towards theÂ front to facilitate fat and liquidÂ collection
- Fitted with an opening for theÂ collection of cooking fat andÂ storage tray with a capacity ofÂ up to 2L depending on the model
- Option of easily dismountableÂ side and back splash guards.
- High-temperature enamelledÂ cast iron flue protector
- Access to theÂ components from theÂ front
- Machines with IPX5 grade waterÂ protection
- Smooth hot-plate
- Electrically heated modelsÂ use stainless steel shieldedÂ heating elements; temperatureÂ controlled by a thermostat,Â between 100 and 300Â ° C
- Optional stands available

Description

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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

Net Weight (Kg)	75
Width (mm)	400
Depth (mm)	930
Height (mm)	290
Packing Width (mm)	1022
Packing Depth (mm)	440
Packing Height (mm)	535
Power	415V, 7.5kW/3~N
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