



Fagor 900 series natural gas chrome 2 zone fry top FTG-C9-10L

Quick Overview

The fry-tops in the 900 Series have stainless steel tubular burners with ignition pilot lights, and a removable grease collection tray to make it easier to clean the machine.



URL: <https://www.foodequipment.com.au/media/catalog/product/f/t/ftg-c9-10l.jpg>

Description

Fagor 900 series natural gas chrome 2 zone fry top with thermostatic control FTG-C9-10L

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- Made of stainless steel.
- Easier to clean, cooler to operate, 20mm mild steel plate with heavy duty
- 50 microns chrome platingSmooth hot-plate.
- Burner in stainless steel with pilot.
- Dimensions of the plate: 820W x 620D mm
- Piezoelectric burner ignition.
- Thermostat control of the hot-plate temperature 120 C° -310 C°.
- Fat collector under the grill.
- Power: 76 mj/h or 21 KW

Dimensions: 850 x 900 x 290 mm.

Your Shipping Specifications

Net Weight (Kg)	128
Width (mm)	850
Depth (mm)	900
Height (mm)	290
Packing Width (mm)	930
Packing Depth (mm)	990
Packing Height (mm)	620
Power	75.6 MJ