FAGOR 700 KORE SERIES



FAGOR



FAGOR GAS 700 KORE SERIES

GAS RANGE

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans
- The reduced distance of 75mm between the central bars makes it possible to use pots with a very small diameter (8cm), avoiding the risk of smaller pans tipping over
- The grates are made of RAAF enameled cast iron (resistant to alkaline and acid products, fire and high temperatures)
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans
- Burners are easy to position
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection
- Flexible stainless-steel gas pipes, facilitating internal manipulations in order to make repairs easier
- Controls with a protective support base and system to prevent water infiltration
- Access to components from the front
- Optional stands available

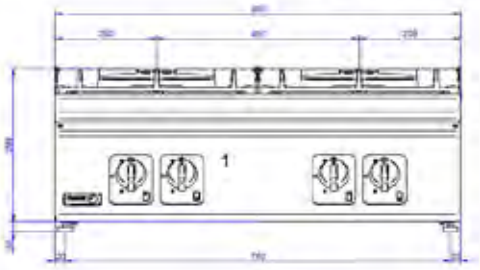
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

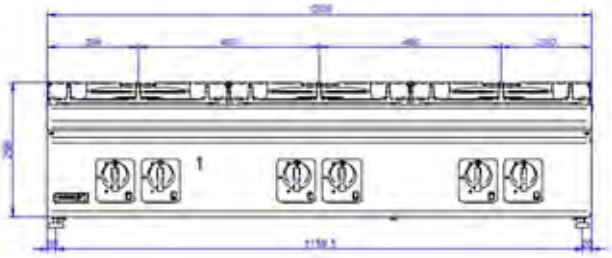
C-G740H

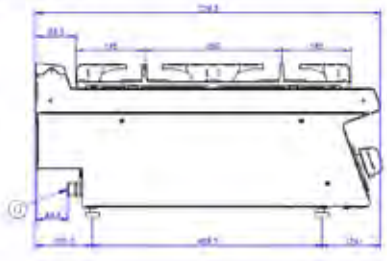


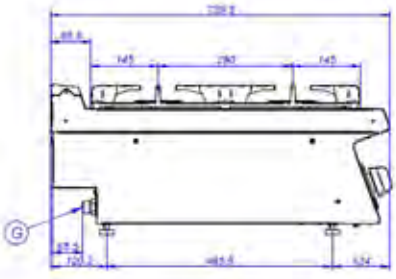
C-G760H











Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Gas Boiling Tops					
C-G740H	NG or LPG (please specify)	800x730x290	56	3/4"	115.2
C-G760H	NG or LPG (please specify)	1200x730x290	78	3/4"	172.8

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FAGOR GAS 700 KORE SERIES

GAS RANGE WITH OVEN

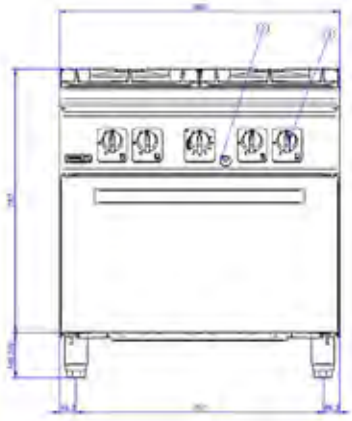
- Deep-drawn surface tops manufactured in 1.5mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding; with hidden screws
- 397 x 580mm double grates (397 x 290mm for each burner) enabling the use of large pots and pans
- The reduced distance of 75mm between the central bars makes it possible to use pots with a very small diameter (8cm), avoiding the risk of smaller pans tipping over
- The grates are made of RAAF enameled cast iron (resistant to alkaline and acid products, fire and high temperatures)
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans
- Burners are easy to position
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection
- Flexible stainless-steel gas pipes
- Controls with a protective support base and system to prevent water infiltration
- High-temperature enameled cast iron flue protector which is flush with the grates
- Access to components from the front
- Static gas oven with dimensions GN 2/1
- Cooking chamber made entirely of stainless steel
- Thermostatic valve for temperature control (125-310°C)

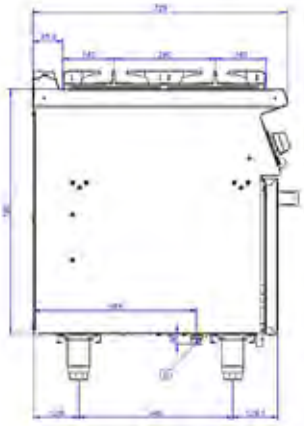
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

CG7-41H

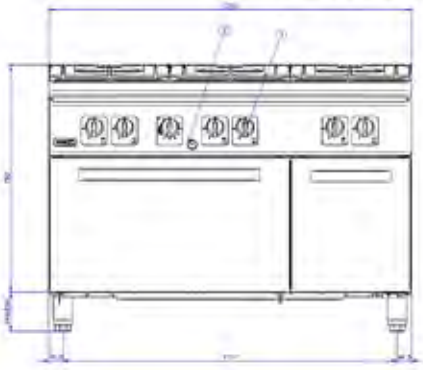






CG7-61H







Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Gas Ranges					
C-G741H	NG or LPG (please specify)	800x730x850	107	3/4"	146.16
C-G761H	NG or LPG (please specify)	1200x730x850	138	3/4"	203.76

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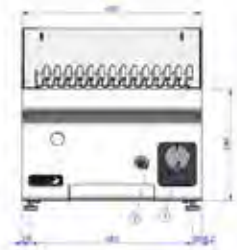
FAGOR GAS 700 KORE SERIES

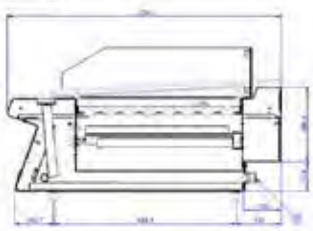
GAS CHARGRILLS / BARBECUES

- Countertop machines
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing; hidden screws
- Fitted with an opening to collect cooking grease; with tray
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel
- Stainless steel feet with adjustable height
- Group of two high-efficiency tubular burners (one group of two burners for halfmodule)
- Independent control for each group of burners through a safety valve with thermocouple
- Burner ignition through electronic spark igniter
- The burners heat the ceramic stones that are underneath a support grid so that they in turn heat the food on the grill
- Cast iron grills which can be removed without tools, in 170mm-wide sections
- The iron grills are reversible with two different finishes on each side:
  Tilted and grooved with ridges for meat
  Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 ºC), meaning that the surface of the product is quickly sealed and inside it remains much juicier
- Optional stands available

B-G705

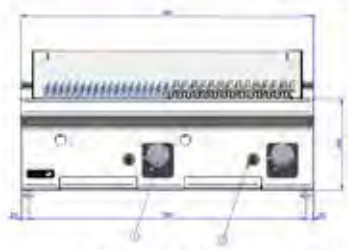


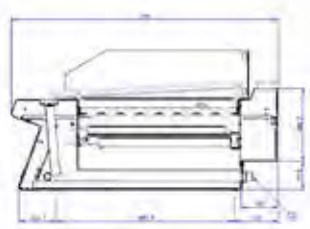




B-G710

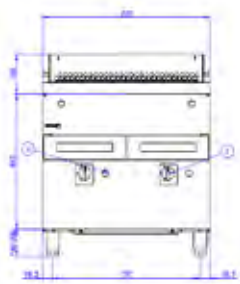


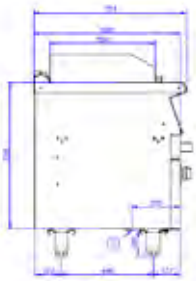




B-G7101







G – Gas inlet
1 – Gas valve tap
2 – Piezoelectric ignitor

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
One Area - 344mm x 515mm					
B-G705	NG or LPG (please specify)	400x730x290	28.5	3/4"	29.16
Two Areas - 688mm x 515mm					
B-G710	NG or LPG (please specify)	800x730x290	45	3/4"	58.32
B-G7101	NG or LPG (please specify)	800x730x850	70	3/4"	58.32

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FAGOR GAS 700 KORE SERIES

GAS GRIDDLES / FRY-TOPS

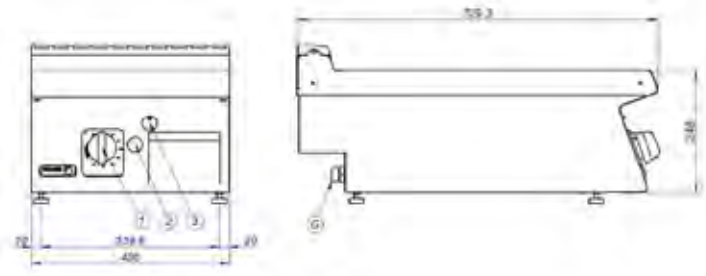
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing; hidden screws
- Rapid reaction and recovery times of the fry-top temperature
- The fry tops are welded to the deep-drawn surface top
- The deep-drawn shell and its rounded edges and corners make cleaning much easier
- The fry top is tilted towards the front to make it easier to collect grease and liquids
- Fitted with an opening to collect cooking grease and a tray to store it which has capacity to store up to 2 litres depending on the model
- Optional anti-splash side and rear guards, easy to remove
- High-temperature enameled cast iron flue protector
- Access to components from the front
- Machines with IPX5 grade water protection
- Gas heated model with high efficiency burners
- Burner ignition through electronic spark igniter. Therefore, the gas models do not need electricity for installation. With an access tube for manual ignition
- Thermostatic temperature control (between 100 and 300°C) or operation via safety thermostat with thermocouple
- Optional stands available

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

FT-G705L / FT-GC705CL

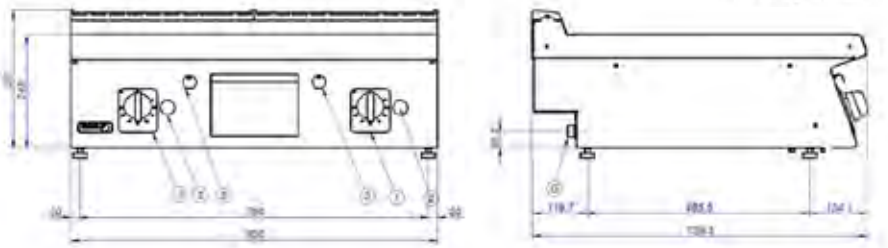




G Gas Inlet
E. Electrical connection
1. Gas valve tap
2. Piezoelectric ignitor
3. Manual ignition hole

FT-G710L/FT-G710CL





Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
One Zone - 330x550 Mild Steel Plate					
FT-G705L	NG or LPG (please specify)	400x730x290	70	3/4"	27
Two Zone - 660x550 Mild Steel Plate					
FT-G710L	NG or LPG (please specify)	800x730x290	128	3/4"	54
One Zone - 330x550 Chrome Plate					
FT-G705CL	NG or LPG (please specify)	400x730x290	70	3/4"	27
Two Zone - 660x550 Chrome Plate					
FT-G710CL	NG or LPG (please specify)	800x730x290	128	3/4"	54

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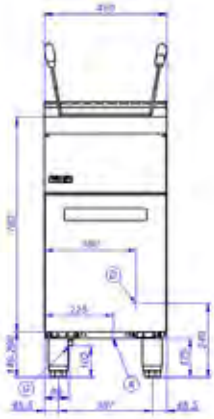
FAGOR GAS 700 KORE SERIES

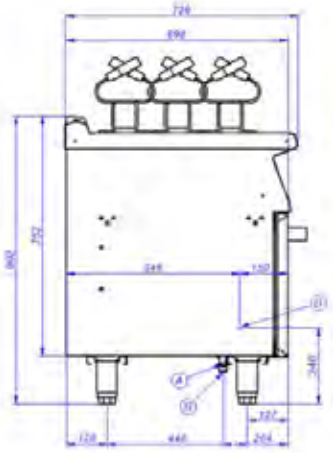
GAS PASTA / NOODLE COOKER

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top
- Wells that suit with different arrangements and measures of baskets
- The well is filled through the inlet solenoid valve with a two-position switch: average and high-speed filling
- Well drainage through a mechanical ball valve which is resistant to high temperatures and has a safety overflow
- Automatic safety system to stop the current if the water runs out
- Controls with a protective support base and system to prevent water infiltration
- Access to components from the front
- Stainless steel feet with adjustable height
- Machines with IPX5 grade water protection
- High-performance stainless-steel burner located outside of the well with a combustion chamber that enables heating of the base and sides of the well (up to the minimum filling level)
- Burner ignition through electronic spark igniter. With an access tube for manual ignition
- Heating controlled through safety valve

CP-G7126



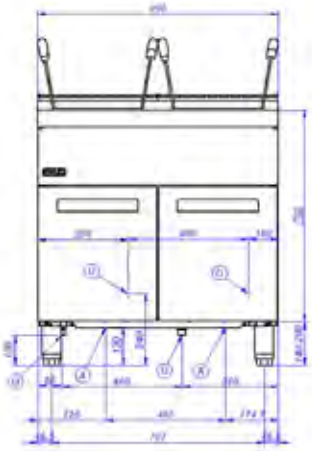




A – Water Inlet
G – Gas Inlet
D – Drainage

CP-G7226





Code	Gas Type	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
CP-G7126	NG or LPG (please specify)	2 x 1/3 GN	26L x 1	400x730x850	55	3/4"	36
CP-G7226	NG or LPG (please specify)	4 x 1/3 GN	26L x 2	800x730x850	89	3/4"	72

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FAGOR GAS 700 KORE SERIES

GAS FRYER

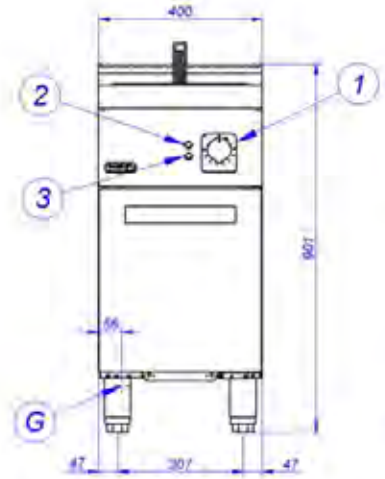
- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Well built into the surface top with robotic welding and polishing
- Cold area in the lower part of the well, which helps to preserve the characteristics and quality of the oil, permitting longer use
- 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 machine that heats up quickly and has a high-power - litre ratio (up to 1.00 kW/litre)
- 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
- 15L capacity per well
- F-G7115 supplied with 1 large basket
- F-G7215 supplied with 2 large baskets

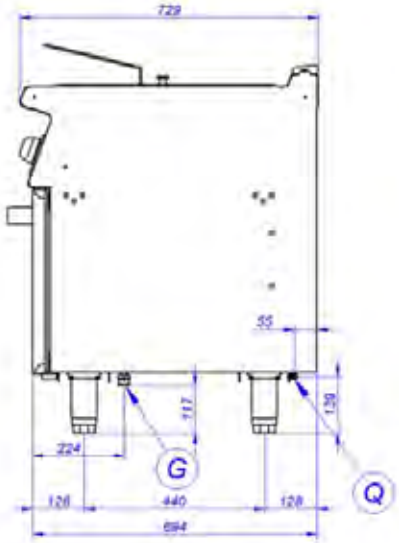
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

F-G7115

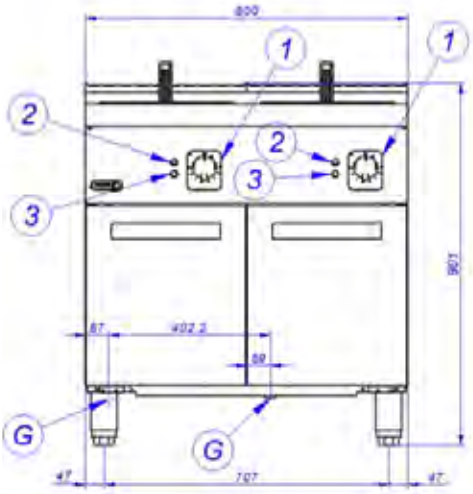






F-G7215





Q – Equipotential connection
G – Gas Inlet
1 – Gas valve tap
2 – Green pilot
3 – Ambar pilot

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
F-G7115	NG or LPG (please specify)	400x730x850	60	3/4"	54
F-G7215	NG or LPG (please specify)	800x730x850	110	3/4"	108

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FAGOR ELECTRIC 700 KORE SERIES

ELECTRIC COOKTOP

- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven
- Deep-drawn surface top with rounded corners for easy cleaning
- Laser-cut joints and automatic welding. Hidden screws
- Power regulation via selector with 7 positions
- Protection against overheating for each plate
- High-temperature enameled cast iron flue protector
- Access to components from the front
- Easy connection and compliant with health standards
- Machines with IPX5 grade water protection
- Four round cast iron hot plates of 223 mm diameter, with 2.6 kw power, hermetically fixed to the deep-drawn surface top
- Optional stand available

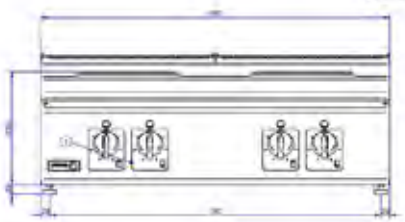
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

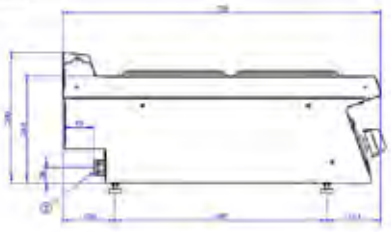
MADE IN SPAIN

NEW PRODUCT

C-E740



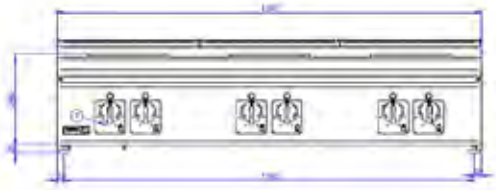


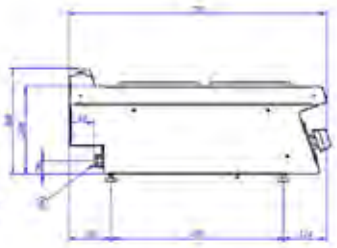


E. Electrical connection
1. M plates control

C-E760







E. Electrical connection
1. M plates control

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Round plates				
C-E740	800x730x290	36	415	10.4/3~N
C-E760	1200x730x290	51	415	15.6/ 3~N

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FAGOR ELECTRIC 700 KORE SERIES

ELECTRIC RANGE WITH OVEN

- Deep-drawn surface tops manufactured in 1.5mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- 397 x 580mm double grates (397 x 290mm for each burner) enabling the use of large pots and pans
- The reduced distance of 75mm between the central bars makes it possible to use pots with a very small diameter (8cm), avoiding the risk of smaller pans tipping over
- The grates are made of RAAF enameled cast iron (resistant to alkaline and acid products, fire and high temperatures)
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans.
- Burners are easy to position
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection
- Flexible stainless-steel gas pipes
- Controls with a protective support base and system to prevent water infiltration
- High-temperature enameled cast iron flue protector which is flush with the grates
- Access to components from the front
- Static gas oven with dimensions GN 2/1
- Cooking chamber made entirely of stainless steel
- Thermostatic valve for temperature control (125-310°C)

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

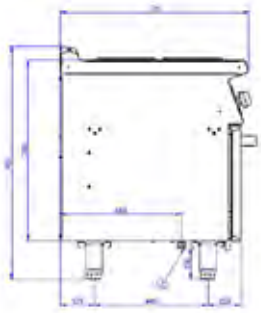
NEW PRODUCT

MADE IN SPAIN

C-E741

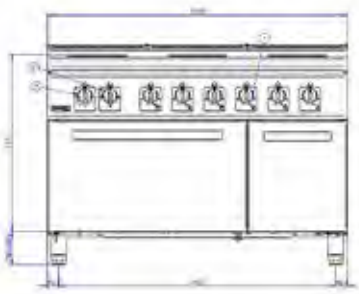


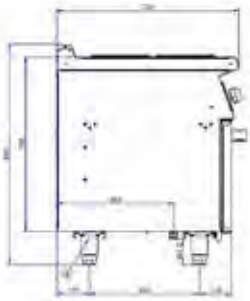




C-E761







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Round plates with Oven				
C-E741	800x730x850	90	415	16.4/3~N
C-E761	1200x730x850	110	415	21.6/3~N

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FAGOR ELECTRIC 700 KORE SERIES

ELECTRIC CHARGRILLS / BARBECUES

- Countertop machines.
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Fitted with an opening to collect cooking grease and a tray to store it
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel
- Stainless steel feet with adjustable height
- Groups of stainless-steel heating elements upon which food is cooked directly (one group of three heating elements for halfmodule)
- Safety water tray. Moreover, it makes it possible to achieve the correct moisture for optimum cooking
- The models with stainless steel grills are manufactured using "Z" shaped AISI-304 stainless steel slats to make cleaning easier
- The grills are reversible with two different finishes on each side: Tilted and grooved with ridges for meat. Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 ºC), meaning that the surface of the product is quickly sealed and inside it remains much juicier
- A grid with dimensions of 515 x 344 mm each half module
- Optional stands available

NEW PRODUCT

MADE IN SPAIN

B-E705





1 - Electric control
2 - Electrical connection

B-E710





1 - Electric control
2 - Electrical connection

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
One Area - 344mm x 515mm				
B-E705	400x730x850	30	415	16.4/3~N
Two Areas - 688mm x 515mm				
B-E710	800x730x850	45	415	21.6/3~N

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FAGOR ELECTRIC 700 KORE SERIES

ELECTRIC GRIDDLES / FRY-TOPS

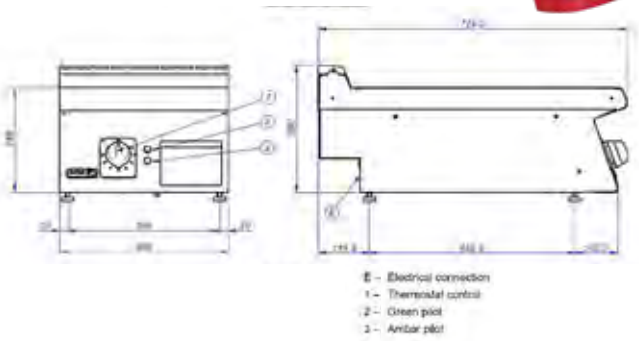
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- 12 or 15 mm thick mild steel fry tops which are quick-heating and high power
- Whole-module fry tops have two separate heating areas
- Rapid reaction and recovery times of the fry-top temperature
- The fry tops are welded to the deep-drawn surface top
- The deep-drawn shell and its rounded edges and corners make cleaning much easier
- The fry top is tilted towards the front to make it easier to collect grease and liquids
- Fitted with an opening to collect cooking grease and a tray to store it which has capacity to store up to 2 litres depending on the model
- Optional anti-splash side and rear guards, easy to remove
- High-temperature enameled cast iron flue protector
- Access to components from the front
- Machines with IPX5 grade water protection
- Electrically heated models with stainless steel heating elements; thermostatic temperature control, between 100 and 300°C.
- Safety thermostat
- Model with smooth plate of 328 x 468mm
- Single heating zone
- Optional stands available

NEW PRODUCT

MADE IN SPAIN

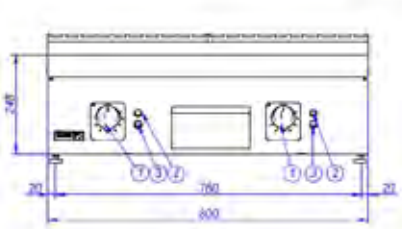
FT-E705L / FT-E705CL

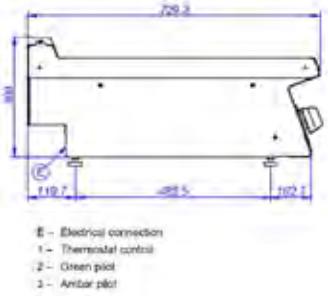




FT-E710L / FT-E710CL







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
One Zone - 328mm x 468mm Mild Steel Plate				
FT-E705L	400x730x290	70	415	5/3~N
Two Zone - 728mm x 468mm Mild Steel Plate				
FT-E710L	800x730x290	137	415	10/ 3~N
One Zone - 328mm x 468mm Chrome Plate				
FT-E705CL	400x730x290	70	415	5/ 3~N
Two Zone - 728mm x 468mm Chrome Plate				
FT-E710CL	800x730x290	137	415	10/ 3~N

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FAGOR ELECTRIC 700 KORE SERIES

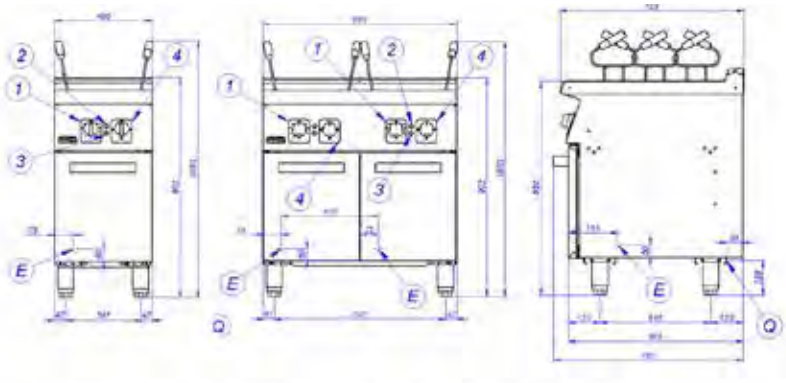
ELECTRIC PASTA / NOODLE COOKER

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing
- Hidden screws
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top
- Wells that suit with different arrangements and measures of baskets
- The well is filled through the inlet solenoid valve with a two-position switch: average and high-speed filling
- Well drainage through a mechanical ball valve which is resistant to high temperatures and has a safety overflow
- Automatic safety system to stop the current if the water runs out
- Controls with a protective support base and system to prevent water infiltration
- Access to components from the front
- Stainless steel feet with adjustable height
- Machines with IPX5 grade water protection
- High-performance stainless-steel burner located outside of the well with a combustion chamber that enables heating of the base and sides of the well (up to the minimum filling level)
- Burner ignition through electronic spark igniter. With an access tube for manual ignition
- Heating controlled through safety valve

CP-E7140



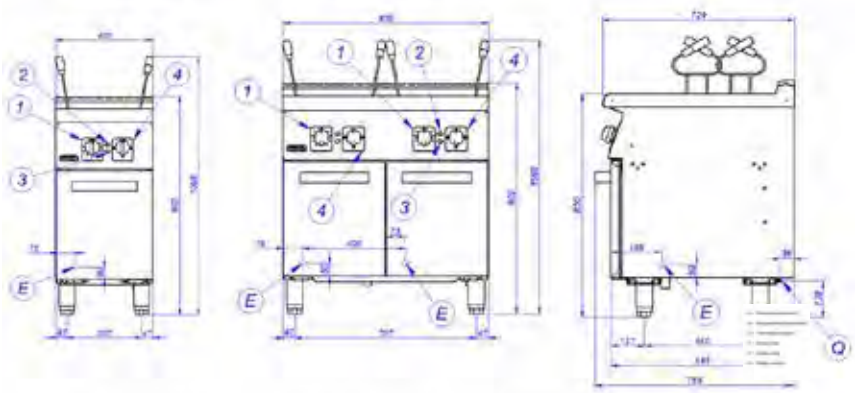
CP-E7140



CP-E7240



CP-E7126



CP-E7226

Code	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CP-E7126	2 x 1/3 GN	26L x 1	400x730x850	45	415	9/3~N
CP-E7226	4 x 1/3 GN	26L x 2	800x730x850	85	415	18/3~N
CP-E7140	3 x 1/3 GN	40L x 1	400x730x850	50	415	12/3~N
CP-E7240	6 x 1/3 GN	40L x 2	800x730x850	80	415	24/3~N

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FAGOR ELECTRIC 700 KORE SERIES

ELECTRIC FRYER

- Surface top manufactured in 1.5mm 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, permitting longer use
- 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 machine that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre)
- Electric model with AISI 304 stainless steel heating elements located inside the well which can be tilted by over 90º to ensure perfect cleaning
- 15L oil tank capacity
- Come with 1 basket per oil tank
- Basket size 250x280x100mm

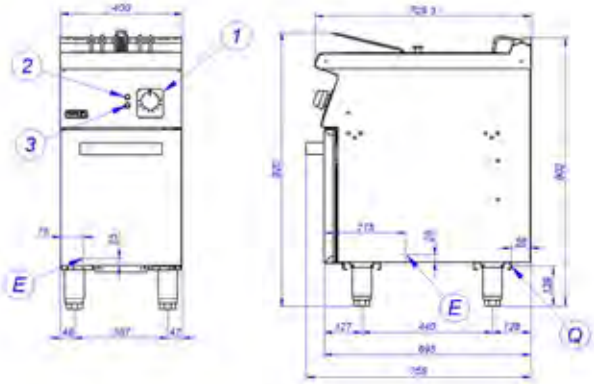
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

NEW PRODUCT

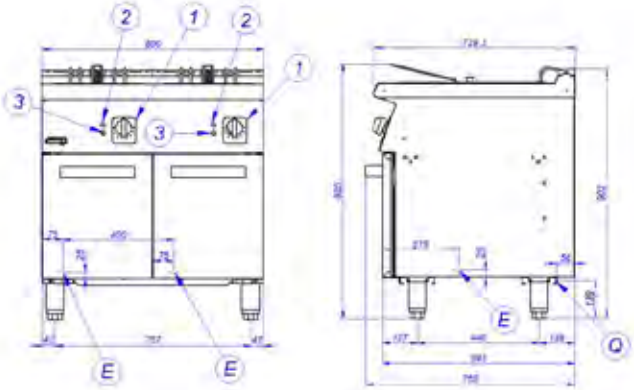
F-E7115





F-E7215





Code	No. of Tank	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
F-E7115	1	400x730x850	60	415	12/3~N
F-E7215	2	800x730x850	120	415	24/3~N

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FAGOR 700 KORE SERIES

WORK TOPS

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- Machine designed to attach to a filling valve / water column at rear
- High-temperature enameled cast iron flue trim

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

EN-705



EN-710



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
EN-705	—	400x730x290	20	—	—	—
EN-710	—	800x730x290	29	—	—	—

STANDS

- Use with counter top appliances from the 700 Kore Series to obtain a free standing unit
- Open front units; doors may also be purchased

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MB7-05



MB7-10



MB7-15



Code	Dimensions (WxDxH mm)	Weight (kg)
MB-705	400x730x560	7
MB-710	800x730x560	9
MB-715	1200x730x560	13
Left/Right Reversible Hinged Door		
MB-K-DOOR	Left/Right Reversible Hinged Door	3

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FAGOR 900 KORE SERIES



FAGOR



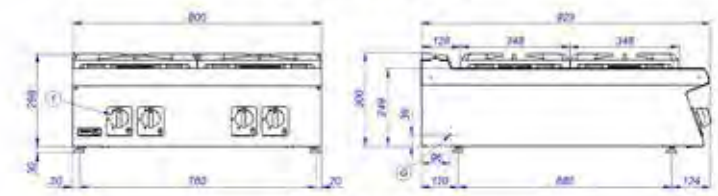
FAGOR GAS KORE 900 SERIES

GAS RANGE / GAS RANGE WITH OVEN

- 2mm thick AISI-304 stainless steel
- 397 x 350mm grates enabling the use of large pots and pans
- 75mm between the central bars to use pots with a very small diameter (8cm)
- RAAF enameled cast iron grates (resistant to alkaline and acid products, fire and high temperatures)
- Double-crown burners and diffusers made of nickel-plated cast iron
- Burners are easy to position
- Flexible stainless steel gas pipes
- Optional stands available

C-G940H





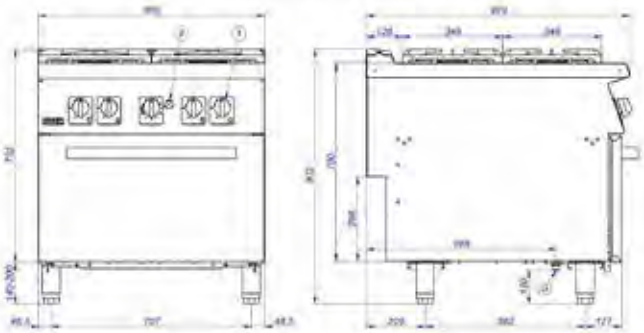
C-G960H





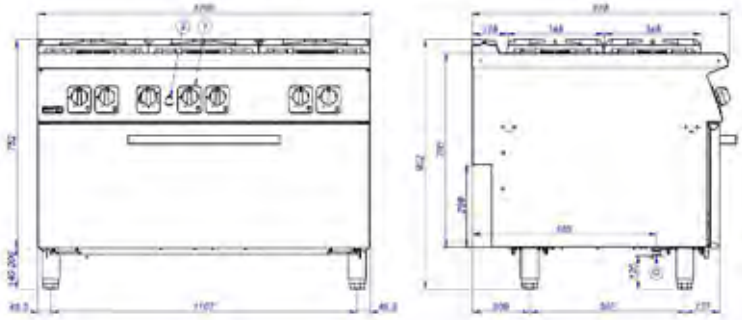
C-G941H





C-G961OPH





Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
4 Burner - 3x28.8MJ + 1x36.72MJ						
C-G940H	NG or LPG (please specify)	800x930x290	75	3/4"	123.12	34.2
6 Burner - 5x28.8MJ + 1x36.72MJ						
C-G960H	NG or LPG (please specify)	1200x930x290	148	3/4"	180.72	50.2
4 Burner + Oven - 3x28.8MJ + 1x36.72MJ						
C-G941H	NG or LPG (please specify)	800x930x850	165	3/4"	154.08	42.8
6 Burner + Oven - 5x28.8MJ + 1x36.72MJ						
C-G961OPH	NG or LPG (please specify)	1200x930x850	268	3/4"	238.32	66.2

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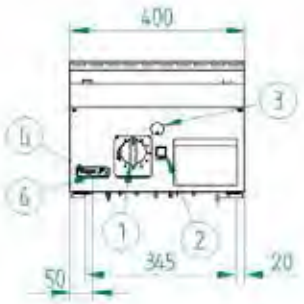
FAGOR GAS KORE 900 SERIES

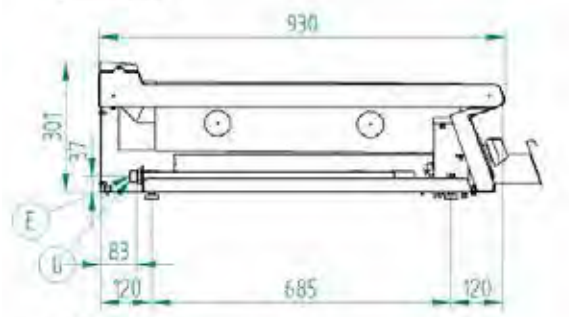
GAS GRIDDLES / FRY-TOPS

- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws hidden from view
- Fry-tops manufactured in 20mm thick mild steel, high powered and with rapid temperature attainment
- Thermostatic temperature control between 100 and 300°C
- Each 'fry-top' module comes with independent heating zones
- Rapid reaction and recovery times of the fry-top temperature
- The fry-tops are integrated into the funneled surface top
- Fry-top tilted towards the front to facilitate fat and liquid collection
- High temperature enameled cast iron flue protector
- Access the components from the front
- Machines with IPX5 grade water protection
- Optional stands available

FT-G905L

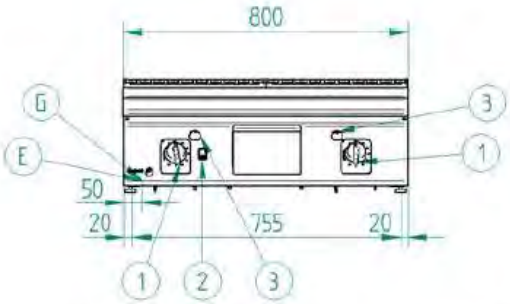


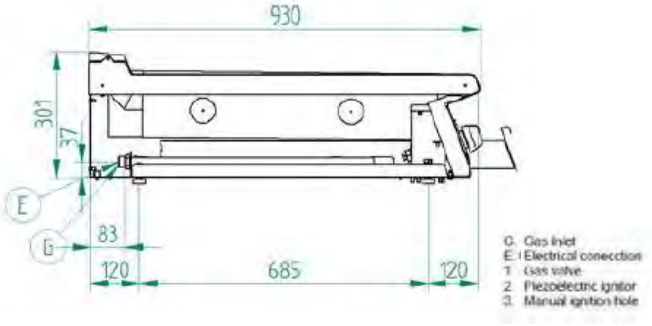




FT-G910L







Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
One Zone - 335mm x 640mm						
FT-G905L (Mild Steel Plate)	NG or LPG (please specify)	400x930x290	75	3/4"	33.3	9.25
Two Zone - 735mm x 640mm						
FT-G910L (Mild Steel Plate)	NG or LPG (please specify)	800x930x290	149	3/4"	66.6	18.5

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FAGOR GAS KORE 900 SERIES

GAS CHARGRILLS / BARBECUES

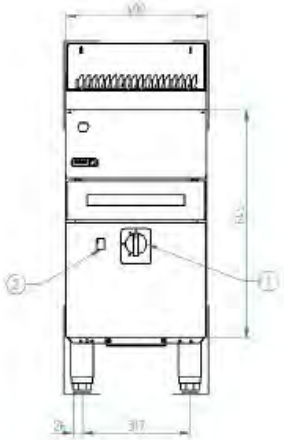
- Surface tops manufactured in 2mm thick 304 stainless steel
- Reach a high temperature (400°C)
- Reversible grates for different styles of cooking
- 12L stainless steel grease drawer
- 130mm S/S dismountable splashback
- High temperature enameled cast iron flue protector
- IPX5 grade water protection
- Access the components from the front

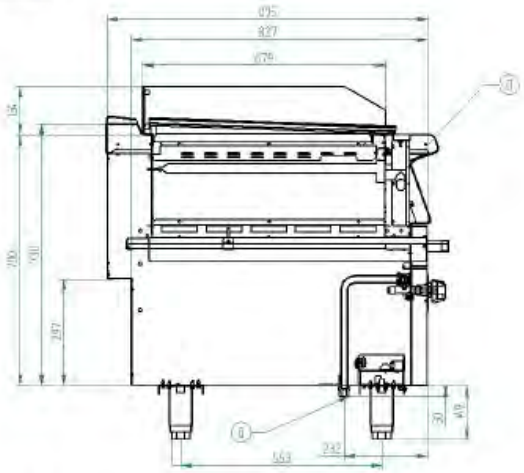
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

B-G9051

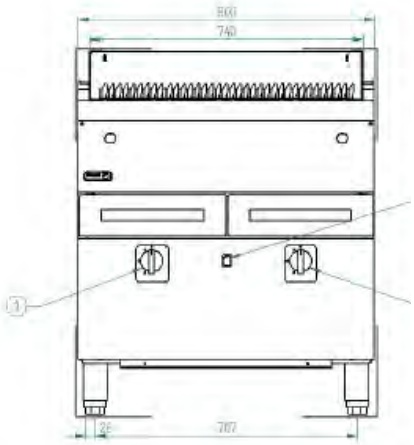


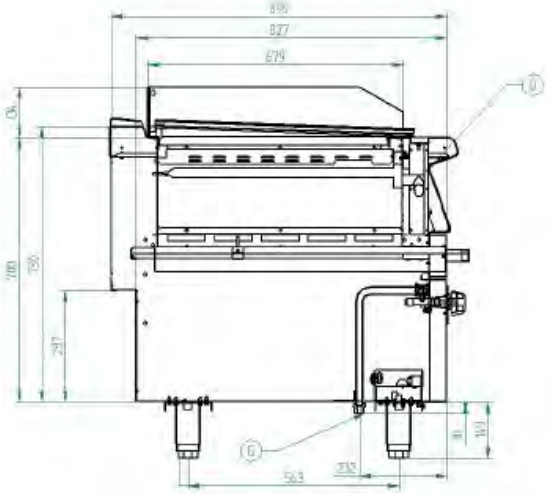




B-G9101







G – Gas Inlet
D – Drainage
1 – Gas valve tap
2 – Piezoelectric ignitor

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
One Zone - 340mm x 690mm						
B-G9051 (Cast Iron Grid)	NG or LPG (please specify)	400x930x850	55	3/4"	39.6	11
Two Zone - 680mm x 690mm						
B-G9101 (Cast Iron Grid)	NG or LPG (please specify)	800x930x850	95	3/4"	79.2	22

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FAGOR GAS KORE 900 SERIES

FRYERS

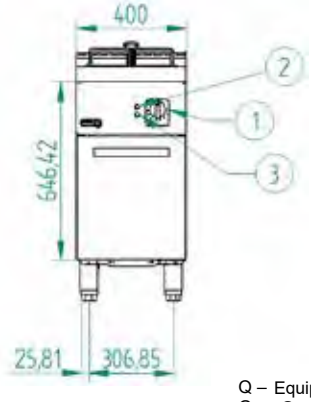
- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws hidden from view
- Wells are built into the surface top
- Thermostatic temperature control between 60 and 200°C
- High efficiency gas burners
- High-power machines which heat up very fast
- Safety thermostat
- High temperature enameled cast iron flue protector
- Access the components from the front
- IPX5 grade water protection

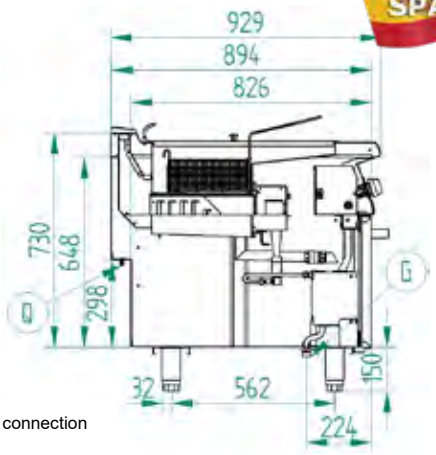
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

F-G9115/G-G9121R





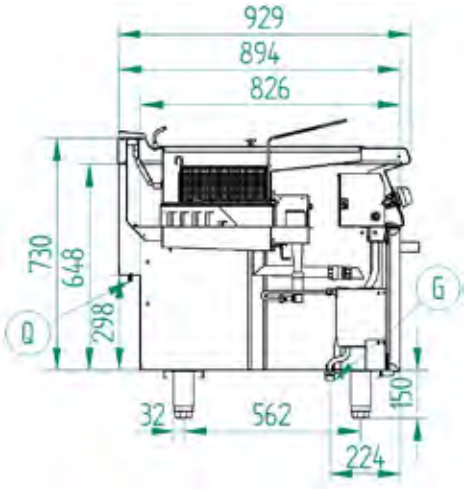


Q – Equipotential connection
G – Gas Inlet
1 – Gas valve tap
2 – Green pilot
3 – Ambar pilot

F-G9215F-G9221







Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
1x 15L + 1x large basket						
F-G9115	NG or LPG (please specify)	400x930x850	90	3/4"	54	15
2x 15L + 2x large basket						
F-G9215	NG or LPG (please specify)	800x930x850	160	3/4"	108	30
1x 21L + 2x small basket						
F-G9121R	NG or LPG (please specify)	400x930x850	90	3/4"	75.6	21
2x 21L + 4x small basket						
F-G9221	NG or LPG (please specify)	800x930x850	160	3/4"	151.2	42

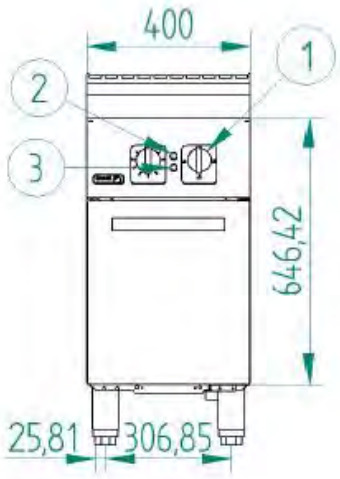
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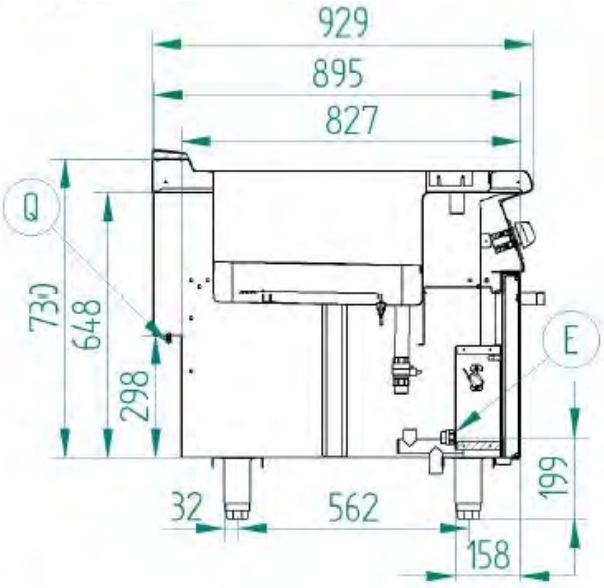
FAGOR GAS KORE 900 SERIES

PASTA / NOODLE COOKER

- 2mm thick AISI-304 stainless steel cooktops
- Detachable draining rack at the front for baskets
- Heating controlled through safety valve
- Machine with IPX5 grade water protection
- Detachable draining rack at the front for baskets







E – Electrical connection
Q – Equipontencial connection
1 – Thermostat control
2 – Green pilot
3 – Ambar pilot

Code	Gas Type	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
CP-G905	NG or LPG (please specify)	3 x 1/3 GN	40L x 1	400x930x850	70	3/4"	57.6	16

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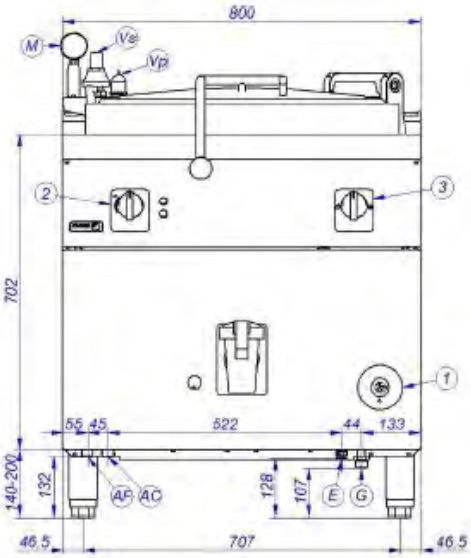
FAGOR GAS KORE 900 SERIES

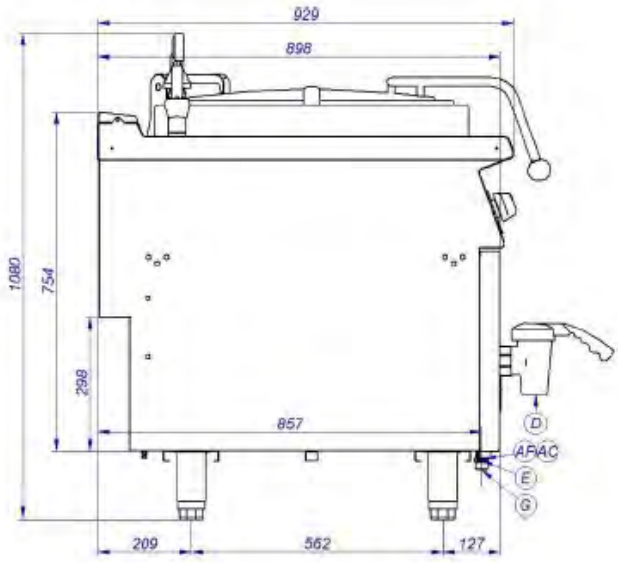
INDIRECT HEATING BOILING PAN

- 2mm thick AISI-304 stainless steel cooktops
- Stainless steel feet with adjustable height
- Vat drainage through 2" safety valve
- Double-walled lid, balanced by a hinge with a front handle designed to prevent burns. The diagonal 75° opening makes it possible to keep the lid open in any position
- Bain-marie chamber surrounding the vat with an automatic filling system



M-G915BM





Code	Gas Type	Dimensions (WxDxH mm)	Capacity (L)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
M-G915BM	NG	800x930x850	150	160	3/4"	86.4	24
M-G915BMLPG	LPG	800x930x850	150	160	3/4"	86.4	24

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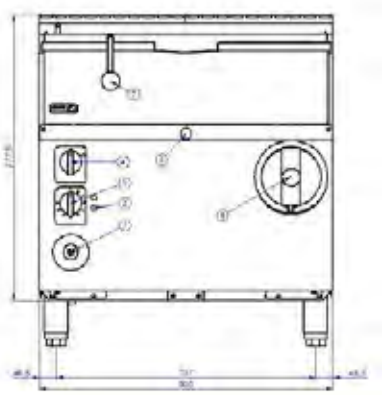
FAGOR GAS KORE 900 SERIES

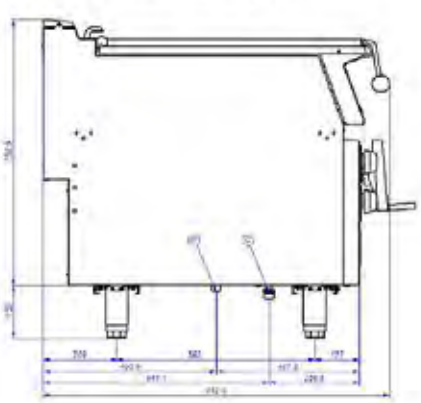
STAINLESS STEEL TILTING BRATT PAN

- Vat designed with rounded corners and no edges, with a large opening for unloading to facilitate all cooking and cleaning operations
- Spring system to balance the lid
- Compensation system to prevent sharp falls
- Front access lid handle
- Thermostatic temperature control of the vat floor, between 50 and 310°C
- Shut-off micro switch

SB-G910I

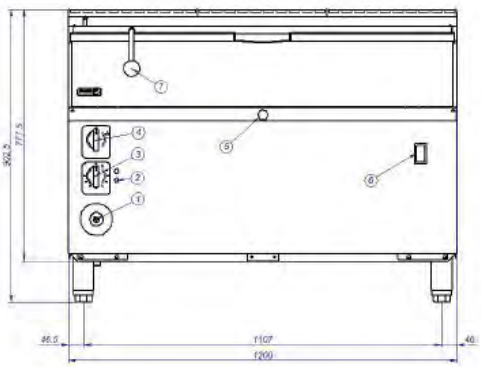


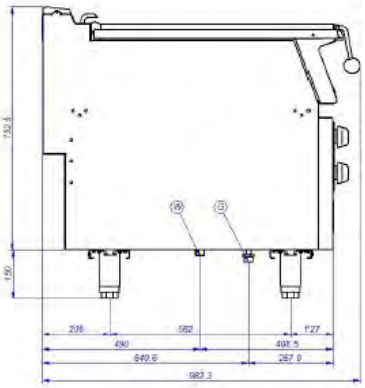




SB-G915IM







Code	Gas Type	Dimensions (WxDxH mm)	Capacity (L)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
Manual Tilting							
SB-G910I	NG or LPG (please specify)	800x930x850	90	235	3/4"	64.8	18
Motorised Tilting							
SB-G910IM	NG or LPG (please specify)	800x930x850	90	211	3/4"	64.8	18
SB-G915IM	NG or LPG (please specify)	1200x930x850	120	228	3/4"	90	25

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FAGOR ELECTRIC KORE 900 SERIES

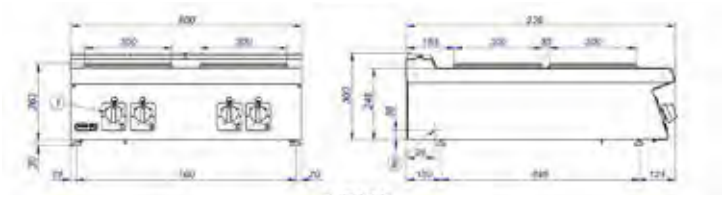
ELECTRIC RANGE / ELECTRIC RANGE WITH OVEN

- 2mm thick 304 S/S surface top
- 300 x 300mm cast iron hot plate, each 4kW power
- Power regulation by 7 position selector
- Safety thermostat for each plate
- Interior fan to lower the temperature
- Funnelled surface with rounded corners
- High temperature enameled cast iron flue protector
- IPX5 grade water protection
- Static oven
- Oven fits GN2/1 pans
- Stainless steel oven chamber
- U-shaped oven tray guides
- Thermostatic temperature control (125-310°C)
- 6mm cast iron oven floor
- Fibreglass closing seal
- Optional stands available

NEW PRODUCT

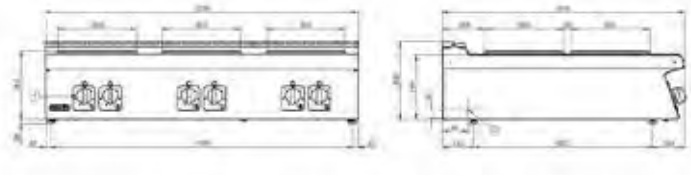
C-E940





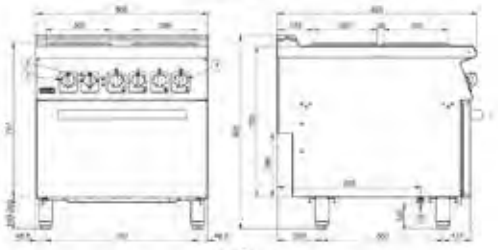
C-E960





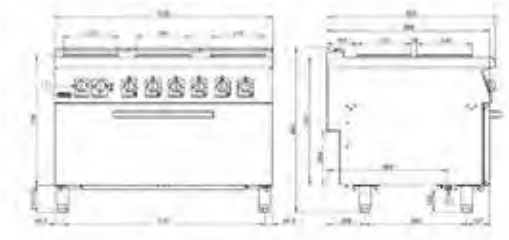
C-E941





C-E961OP





Code	Burner	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Burner Top					
C-E940	4	800x930x290	85	415	16/3~N
C-E960	6	1200x930x290	105	415	24/3~N
Burner with Oven					
C-E941	4	800x930x850	150	415	22/3~N
C-E961OP	6	1200x930x850	170	415	36/3~N

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FAGOR ELECTRIC KORE 900 SERIES

ELECTRIC GRIDDLES / FRY-TOPS

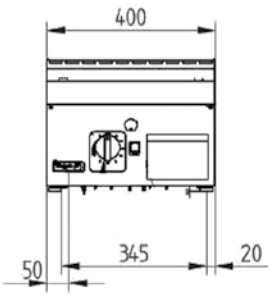
- 2mm thick 304 S/S surface top
- Laser-cut joints, automatic welding and polishes. Screws hidden from view
- Fry-tops manufactured in 20 mm thick mild steel, high powered and with rapid temperature attainment
- Rapid reaction and recovery times of the fry-top temperature
- The fry-tops are integrated into the funneled surface top
- The funneled housing with rounded edges and corners make them very easy to clean
- Fry-top tilted towards the front to facilitate fat and liquid collection
- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 2L depending on model
- Option of easily dismountable side and back splash guards.
- High temperature enameled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection
- Smooth hot-plate
- Electrical heated models use stainless steel shielded heating elements; temperature controlled by thermostat, between 100 and 300°C
- Optional stands available

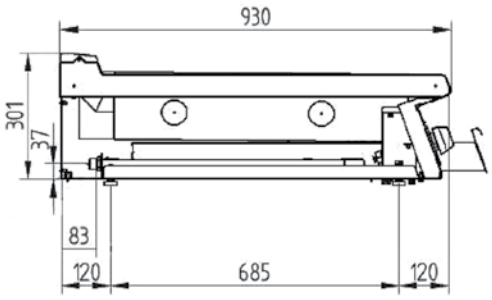
NEW PRODUCT

MADE IN SPAIN

FT-E905L

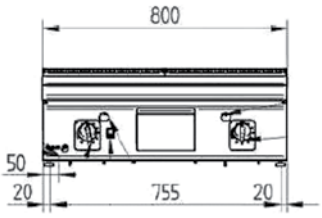


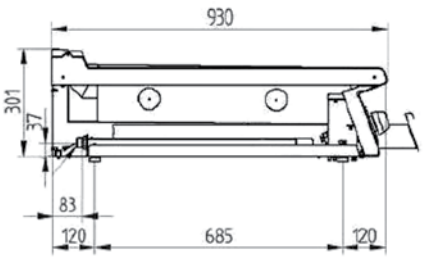




FT-E910L







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
One Zone - 335mm x 640mm				
FT-E905L	400x930x290	75	415	7.5/3~N
Two Zone - 735mm x 640mm				
FT-E910L	800x930x290	137	415	15/3~N

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FAGOR ELECTRIC KORE 900 SERIES

ELECTRIC CHARGRILLS / BARBECUES

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws hidden from view
- Grills fitted with 130 mm high dismountable guard to avoid splashing, manufactured in stainless steel
- High temperature enameled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection
- In the models with stainless steel grill, this is manufactured with sheets of AISI-304 in "V" shape to facilitate cleaning
- The grills reach a very high temperature (400°C), meaning that the surface of the product seals rapidly, keeping the inside of the food much juicier
- Groups of stainless steel covered elements upon which you can cook food directly (a group of 3 elements for halfsized module models and 2 groups for whole module models)
- Water tray for safety. It also allows an adequate level of humidity to be reached for optimum cooking conditions
- Optional stands available

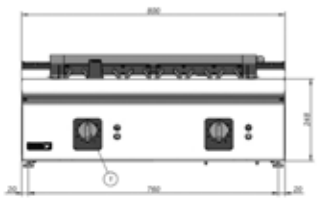
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

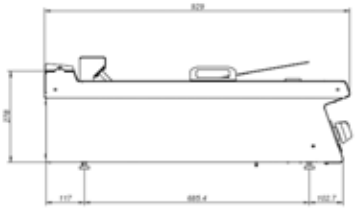
NEW PRODUCT

MADE IN SPAIN

B-E905

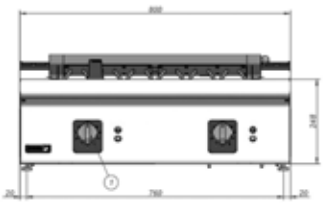


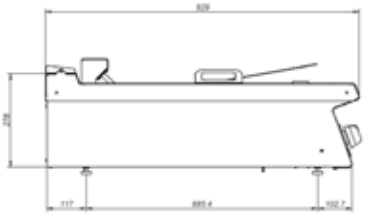




B-E910







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
One Zone - 255mm x 640mm				
B-E905	400x930x290	45	415	5.42/3~N
Two Zone - 545mm x 640mm				
B-E910	800x930x290	65	415	10.84/3~N

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FAGOR ELECTRIC KORE 900 SERIES

ELECTRIC FRYERS

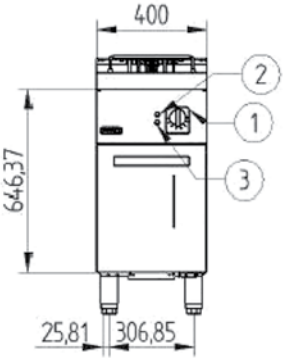
- Surface tops manufactured in 2 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws hidden from view
- Tank stamped into the surface top with robotized weld and polish
- Cold area in the lower part of the well, which helps to preserve the characteristics and quality of the oil, permitting longer use
- Safety thermostat in all models
- Unloading of oil from the well by means of a robust and reliable ball valve, resistant to high temperatures
- With individual lids for each well
- High temperature enameled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection
- Thermostatic temperature control between 60 and 200°C
- High-power machines which heat up very fast and with a high power:litre ratio
- Electric models with AISI-304 stainless steel heating elements located inside the well, which can be swivelled by more than 90° for perfect cleaning

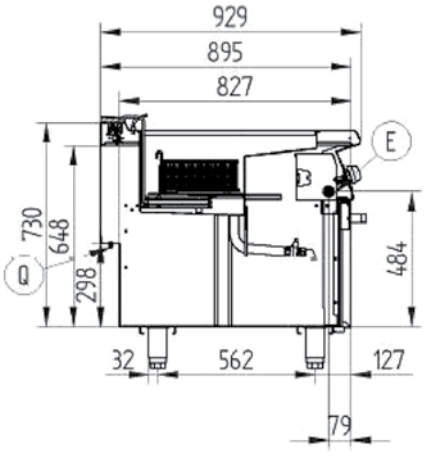
NEW PRODUCT

MADE IN SPAIN

F-E9115/G-E9121

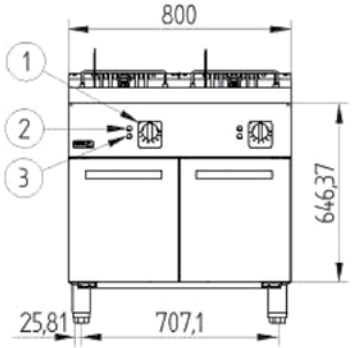


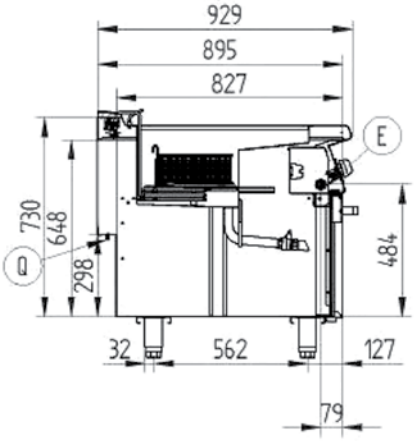




F-E9215F-E9221







E – Electrical connection
Q – Equipontecial connection
1 – Thermostat control
2 – Green pilot
3 – Ambar pilot

Code	Oil Tank Capacity	Baskets	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
F-E9115	1 x 15L	1 x 250x280x100	400x930x850	75	415	12/3~N
F-E9215	2 x 15L	2 x 250x280x100	800x930x850	140	415	24/3~N
F-E9121	1 x 21L	2 x 130x330x130	400x930x850	75	415	18/3~N
F-E9221	2 x 21L	2 x 130x330x130	800x930x850	140	415	36/3~N

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FAGOR ELECTRIC KORE 900 SERIES

PASTA / NOODLE COOKER

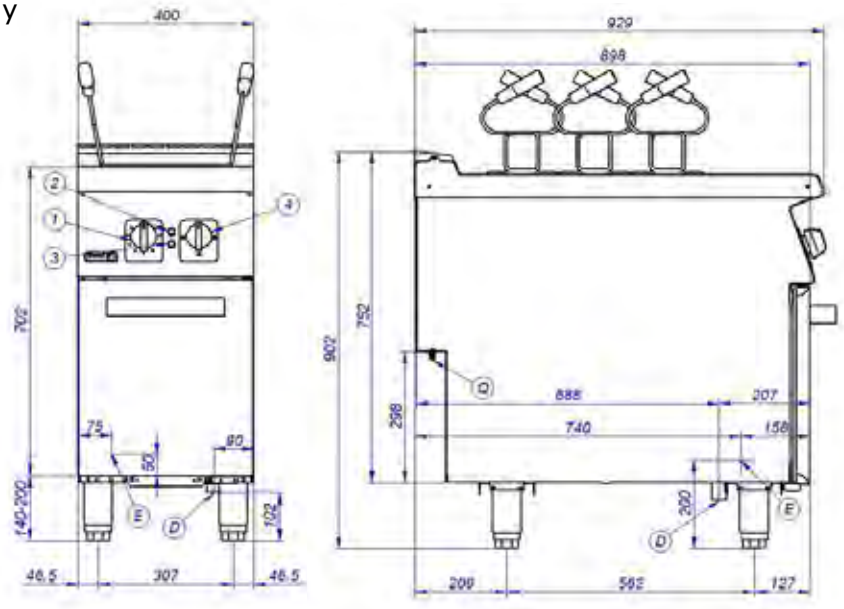
NEW PRODUCT

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN



- Surface tops manufactured in 2 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishes; screws hidden from view
- Wells integrated into the surface top, manufactured in 1.5 mm thick AISI-316L stainless steel
- Wells with 1/1 dimensions, capacity 40 litres. Accommodate different configurations of different sized baskets
- Well filling by means of entrance electrovalve with two position switch: medium filling speed and high speed
- Draining of well by means of high temperature resistant mechanical ball valve with safety overflow
- Automatic safety system that breaks the circuit if the water runs out
- Drainer located at the front for the baskets to be rested on
- Controls with protective base and system against water infiltration
- High temperature enameled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection
- Electric models with AISI-304 stainless steel heating elements situated in the bottom of the well to heat the water directly
- Heating controls by energy regulator



E - Electrical connection
Q - Equipontencial connection
D - Drain valve
1 - Thermostat control
2 - Green pilot
3 - Ambar pilot
4 - Water control

Code	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CP-E905	3 x 1/3 GN	40L x 1	400x930x850	65	415	12/3~N

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FAGOR ELECTRIC KORE 900 SERIES

INDIRECT HEATING BOILING PAN

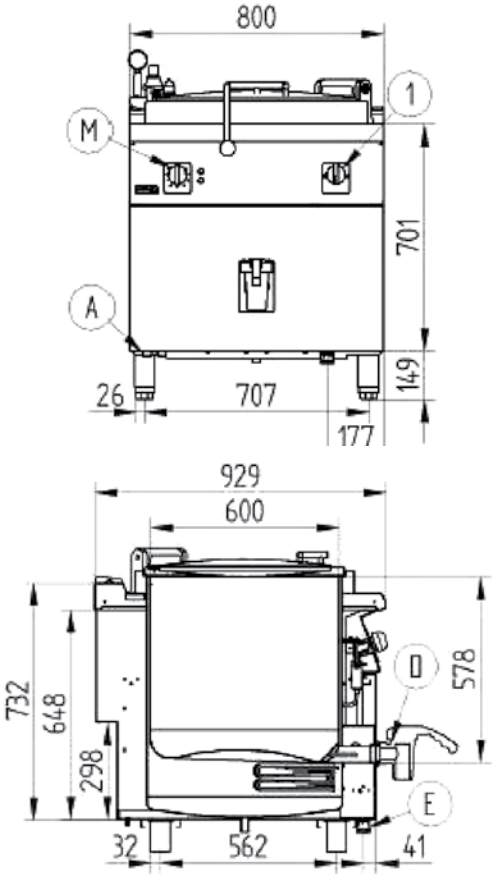
- 2 mm thick 304 S/S surface top
- Laser-cut joints and hidden screws
- Double walled lid with front handle, with diagonal opening to 75°
- Well stamped into the surface top by robotic welding, manufactured in AISI-304 stainless steel, with the bottom of the well in AISI-316L stainless steel
- Well filling with hot or cold water by electrovalve, activated with a single switch at the front panel
- 2" safety valve
- Robust and reliable 304 S/S drainage filter
- Controls with protective base and system against water infiltration
- High temperature enameled cast iron flue protector
- IPX5 grade water protection
- Heating elements located in lower part of machine
- Heating controlled by energy regulator and pressure switch
- Bain marie chamber around the well, with automatic filling system when the machine is connected
- Automatic chamber level control with quadruple security: pressure switch to control the pressure in the chamber, overpressure security valve, thermostat to limit overheating in the chamber and pressure gauge incorporated into the surface top
- Automatic flushing
- Heating at the bottom of the pan acts on the water in the surrounding chamber, meaning that the saturated steam generated at a temperature of 107 °C heats the bottom and sides of the well in a uniform manner
- The temperature reached is lower than that obtained with direct heating
- Stamped pan floor to avoid deformations
- Indicator light

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

NEW PRODUCT

MADE IN SPAIN





M - Electric control
E - Electrical connection
D - Drainage
1 - Water control

Code	Dimensions (WxDxH mm)	Capacity (L)	Weight (kg)	Voltage	Power (kW/A)
M-E915BM	800x930x850	150	138	415	22/3~N

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FAGOR ELECTRIC KORE 900 SERIES

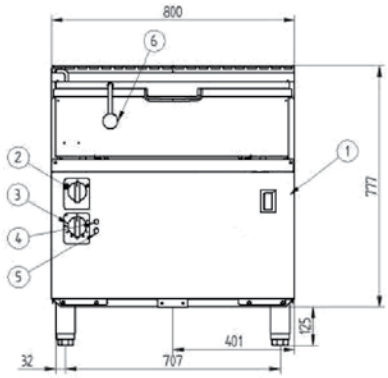
STAINLESS STEEL TILTING BRATT PAN

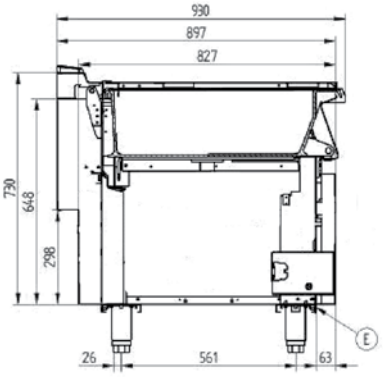
- Laser-cut joints ande hidden screws
- Rounded corners and no edges, wide opening for unloading
- Flange around the perimeter to stop any condensed water from spilling over
- 10mm thick S/S bottom of well
- Filling water by electricvalve operated with switch
- Double walled lid with drainer
- Lid balance system by springs
- Compensation system to avoid heavy falls
- Micro breaking switch halts heating when the pan is raised
- High temperature enameled cast iron flue protector
- IPX5 grade water protection
- Temperaturen controlled by thermostat, 50 to 310°C
- Stainless steel pan
- Shielded stainless steel heating elements
- The heating by branched burners or electrical heating elements located in the base of the pan itself, together with the high thickness of the bottom of the pan, ensure maximum uniformity of temperature distribution in all cases, guaranteeing even cooking

NEW PRODUCT

SB-E910IM

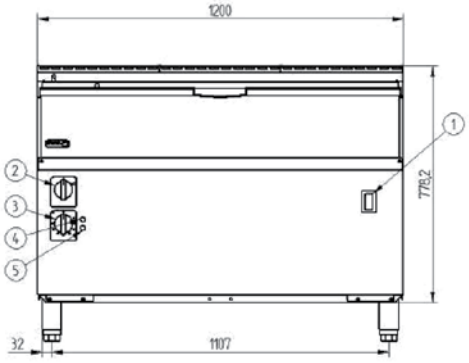






SB-E915IM





E – Electrical connection
1 – Elevation control
2 – Water valve tap
3 – Gas valve tap
4 – Green pilot
5 – Ambar pilot
6 – Pan handle

Code	Dimensions (WxDxH mm)	Capacity (L)	Weight (kg)	Voltage	Power (kW/A)
Motorised Tilting					
SB-E910IM	800x930x850	90	195	415	15/3~N
SB-E915IM	1200x930x850	120	233	415	22.5/3~N

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FAGOR KORE 900 SERIES

WORK TOPS

- Stainless steel finish
- Removable upper section for cleaning purposes
- Matching finish to cooking modules: can be integrated into any 900 series line up
- Continuous front top panel available for seamless integration

EN-905



EN-910



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
EN-905	—	400x930x290	40	—	—	—
EN-910	—	800x930x290	80	—	—	—

STANDS

- Compatible with 900 Kore Series
- Open front units

MB-905



MB-910



MB-915



Code	Dimensions (WxDxH mm)	Weight (kg)
MB-905	400x930x560	38
MB-910	800x930x560	44
MB-915	1200x930x560	56
Left/Right Reversible Hinged Door		
MB-K-DOOR	—	3

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FAGOR IKORE CONCEPT COMBI OVENS

- 2.8'' screen with rotary knob and push function for configuring and confirming inputs
- Fagor Recipe Center: 100 factory preset and culinary tested recipes
- Chamber dehumidification for crispy roasts
- Delta cooking
- iClima: Humidity management and control by means of direct measurement with a humidity sensor
- Air and water cool-down (rapid cabinet cooling function)
- 10% regulation capacity
- Fagor Recipe Center
- HACCP record system
- Cooking modes: low temperature steam 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- Intuitive Interface: 2.8'' screen with rotary knob
- Delta Cooking: Precision cooking
- EZ-Sensor: Multi-point internal probe for accurate temperature monitoring
- Rapid Cool-Down: Efficient air and water system
- HACCP Compliance: Ensures food safety
- iWashing System: Easy solid automatic cleaning system
- Optional Stands: Models YXD-APE-6-SN and YXD-APE-8-SN
- Diverse Cooking Modes: Steam and convection (30-300º)
- Triple-Glazed Door: Ensures heat retention and safety
- Ikonnect Portal: Optional for enhanced connectivity
- Possibility of working with one internal probe or external probe
- Optional stand available

MADE IN SPAIN



CW-061ERSWS



CW-101ERSWS



CW-201ERSWS

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CW-061ERSWS	6 x 1/1GN	898x817x846	115	415	11.1/3~N
CW-101ERSWS	10 x 1/1GN	898x817x1117	140	415	18.6/3~N
CW-201ERSWS	20 x 1/1GN	898x817x1841	249	415	37.2/3~N

FAGOR IKORE ADVANCED BOILER COMBI OVENS

- 10.1" glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment
- Options at the end of the cooking process: maintain temperature, repeat cooking process, etc
- Ability to modify smart cooking processes in progress and adjust parameters at any time
- Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration)
- Smart cooking process with automatic adjustment]
- iClima: . Humidity management and control by means of direct measurement with a humidity sensor
- 1% regulation capacity - Fagor Cooking Center:
- 200 factory preset and culinary tested recipes . Ability to manage your favourite recipes
- Unlimited 9-stage recipe storage capacity
- Air and water cool-down (rapid cabinet cooling function)
- Multitray - Cooking modes: low temperature steam 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- DeltaT cooking for delicate cooking
- HACCP record system
- iWashing: Liquid smart washing system
- Possibility of working with an internal probe and up to 2 external probes at the same time
- Optional stand available

MADE IN SPAIN



APW-061ERLWS



APW-101ERLWS



APW-201ERLWS

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Electric Range					
APW-061ERLWS	6 x 1/1GN	898x817x846	126	415	11.1/3~N
APW-101ERLWS	10 x 1/1GN	898x817x1117	148	415	18.6/3~N
APW-201ERLWS	20 x 1/1GN	930x964x1841	306	415	37.2/3~N

*Pans & trays not included.

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FAGOR IKORE ADVANCED BOILER COMBI OVENS

- 10.1" glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment:
- Options at the end of the cooking process: maintain temperature, repeat cooking process, etc
- Ability to modify smart cooking processes in progress and adjust parameters at any time
- Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration): Smart cooking process with automatic adjustment
- iClima: Humidity management and control by means of direct measurement with a humidity sensor
- 1% regulation capacity
- Fagor Cooking Center: 200 factory preset and culinary tested recipes
- Ability to manage your favourite recipes
- Unlimited 9-stage recipe storage capacity
- Air and water cool-down (rapid cabinet cooling function)
- Multitray - Cooking modes: low temperature steam 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking
- iWashing: Liquid smart washing system
- Possibility of working with an internal probe and up to 2 external probes at the same time

MADE IN SPAIN



APW-101GRLWS

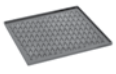


APW-201GRLWS

Code	Gas	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	Power (kW/A)
Gas Range							
APW-101GRLWS	NG or LPG	10 x 1/1GN	898x817x1117	148	3/4"	64.8	0.83/10
APW-201GRLWS	NG or LPG	20 x 1/1GN	898x817x1841	306	3/4"	129.6	1.55/15

*Pans & trays not included. • Warranty will be void if the correct type of water filtration system is not installed & in use.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

FAGOR IKORE OVEN ACCESSORIES

Code	Description	
Condensation Hood/Canopy		
EXH-061-101	Hood for 061-101 IKORE oven, electric condensing type Dimensions (WxDxH): 660mm x 600mm x 255mm Power: 320W/10A	
Stands & Trolleys		
SH-11-B-E-IKORE	Stand for 061 and 101 oven models. Fits 2 x 6 GN-1/1 pans. 68mm gap between guides. Dimensions (WxDxH): 690mm x 894mm x 660mm	
YXD-APE-6-SN	Fits six 600 x 400 pans or GN-1/1 pans. 65mm gap between guides. Dimensions (WxDxH): 860mm x 730mm x 650mm	
YXD-APE-8-SN	Fits eight 600 x 400 pans or GN-1/1 pans. 65mm gap between guides. Dimensions (WxDxH): 860mm x 730mm x 785mm	
CEB-201	Trolley for 201 and 202 ovens. Fits twenty GN-2/1 pans or forty GN-1/1 pans. 63mm gap between guides. Dimensions (WxDxH): 690mm x 894mm x 660mm	
Joining Kit for Right Opening APW Electric Oven		
2AD-6161R-IKORE	Assembly kit to position two 061 ovens in column, with right opening. Allows the ovens to be positioned one above another.	
2AD-610-IKORE	Assembly kit to position 061 oven on top of 101 oven. Allows the ovens to be positioned one above another.	
Cooking Accessories		
MYCHA037	Smoker for combi oven Dimensions (WxDxH): 95mm x 268mm x 54mm Power: 250W/10A	
19087746	Single point outdoor probe	
19001496	304 S/S GN-1/1 chicken superspike for 8 pieces	
19000545	304 S/S GN-1/1 chicken superspike and rib grid	
19001460	Enameled Aluminium GN-1/1 Two surfaces grid for roasting or grill pattern with non-stick coating	
19001410	Enameled Aluminium GN-1/1 6 holes (Ø 125mm), egg, omlette and crepe containers with non-stick coating	
19001978	Granite Coating 20mm deep GN-1/1 | For baking	
19001979	Granite Coating 40mm deep GN-1/1 | For baking	
19012415	304 S/S GN-1/1 Chips & fried container. Introduce the frozen product in the tray and placing it in the oven.	

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COMBI OVEN WATER FILTERS

BWT Bestprotect filters provides excellent protection for the equipment used to produce hot drinks and kitchen equipment in the food service sector.

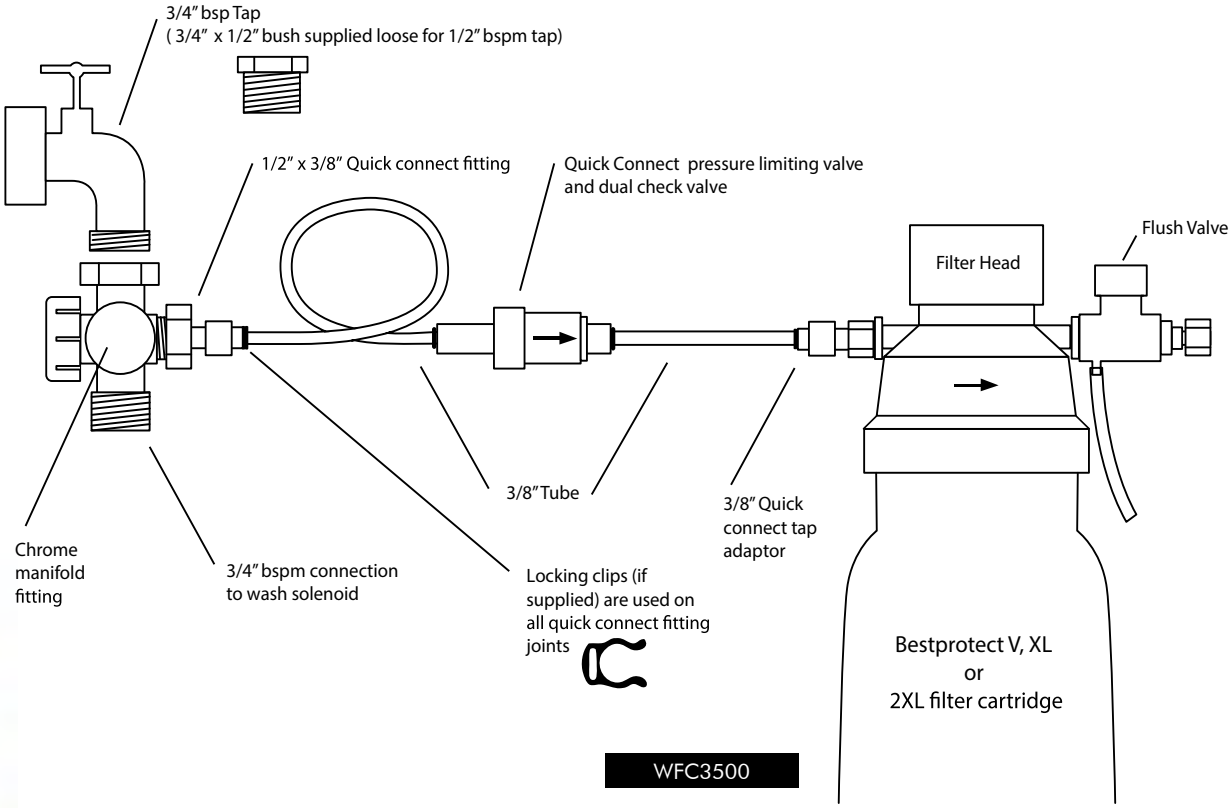
For example, natural water with a high salt content may cause corrosion problems or lead to scale and gypsum deposits (calcium sulphate). Bestprotect filter cartridges feature an exceptional filter medium and high-end BWT technology to provide your machine technology with the best possible protection.

In addition, the cartridges are specially designed to achieve an optimum pH value and an excellent water mineral balance – both crucial factors in great-tasting coffee and espresso.

Benefits at a glance:

- Ideal for steam generation in combi steamers, ovens and steam cookers
- Removes particles, flavour-inhibiting substances and the taste of chlorine from the water
- Protects expensive equipment and appliances against limescale and gypsum deposits
- Minimises the risk of corrosion by stabilising the pH value

NEW PRODUCT



Cartridge



Code	Description	Capacity (L at 120ppm)
WFC3500	Filter Starter Kit includes: Water filter – 3500L, Connection, Filter head – One head fits all cartridges, Water pressure limiting valve, Flush valve – Fits on outlet of head	3,500
Replacement Cartridge		
FS23N00A00	Bestprotect V	2,500
FS24N00A00	Bestprotect M	3,500
FS28N00A00	Bestprotect XL	6,000
FS30N00A00	Bestprotect 2XL	8,750

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