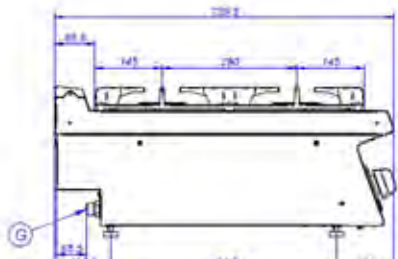
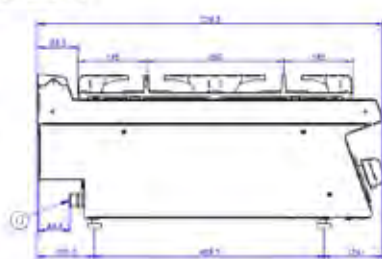
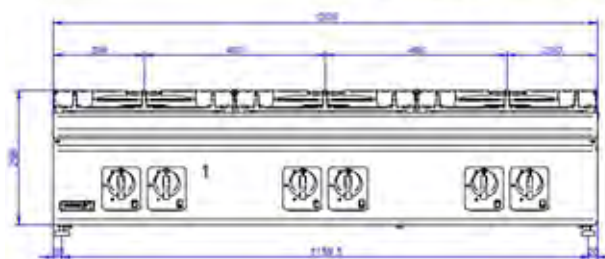
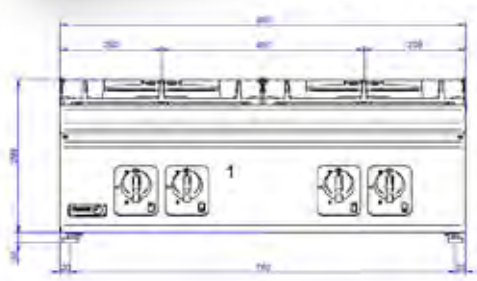


# FAGOR GAS 700 KORE SERIES

## 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 enamelled 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 on page 55



G Gas Inlet  
1, Gas valve

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
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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

• All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ