

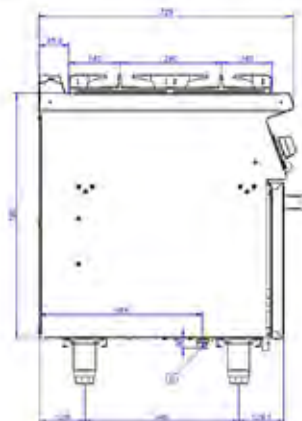
## FAGOR GAS 700 KORE SERIES

### GAS RANGE WITH OVEN

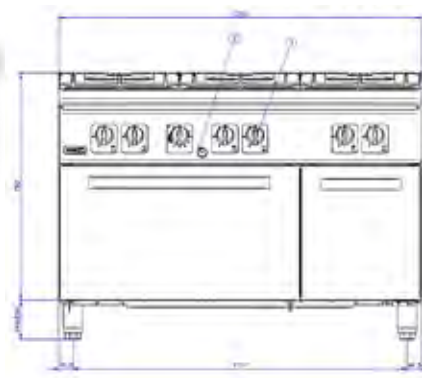
- Deep-drawn surface tops manufactured in 1.5mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- 397 x 580mm double grates (397 x 290mm for each burner) enabling the use of large pots and pans.
- The reduced distance of 75mm between the central bars makes it possible to use pots with a very small diameter (8cm), avoiding the risk of smaller pans tipping over
- The grates are made of RAAF
- 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
- Controls with a protective support base and system to prevent water infiltration
- High-temperature enamelled 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)



CG7-41H



CG7-61H



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

• 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