## **FAGOR GAS 700 KORE SERIES**

## **FAGO**I

## **GAS CHARGRILLS / BARBECUES**

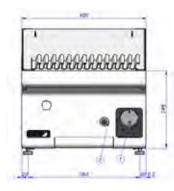
- Countertop machines
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Fitted with an opening to collect Burner ignition through cooking grease and a tray to store it
- Machines are fitted with removable 130 mm high quards to prevent splashes, made of stainless steel
- Stainless steel feet with

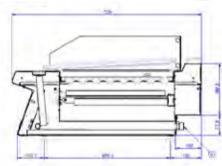
- adjustable height
- Group of two high-efficiency tubular burners (one group of two burners for halfmodule)
- Independent control for each group of burners through a safety valve with thermocouple
- electronic spark igniter
- The burners heat the ceramic stones that are underneath a support grid so 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 Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 °C), meaning that the surface of the product is quickly sealed and inside it remains much juicier
- Optional stands available on page 55

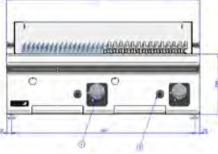


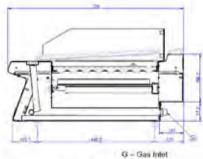












- 1 Gas valve tap
- 2 Piezoelectric ignitor

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

<sup>•</sup> 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