

FAGOR GAS 700 KORE SERIES

GAS PASTA / NOODLE COOKER

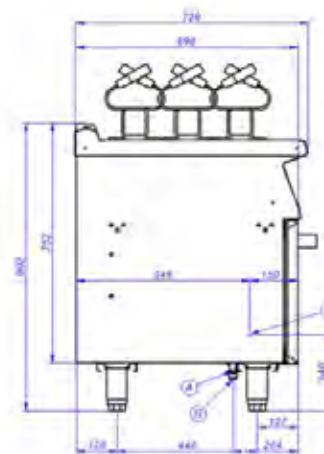
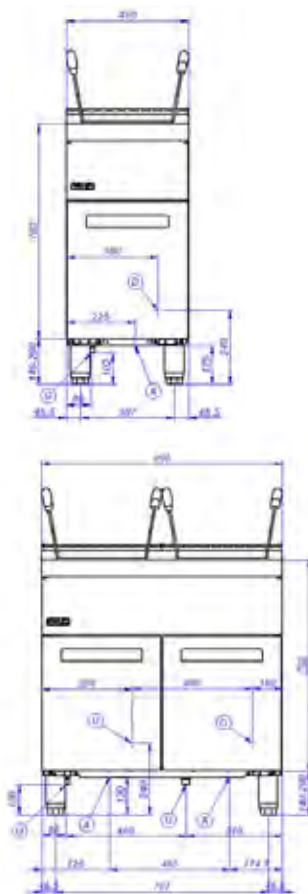
- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top
- Wells that suit with different arrangements and measures of baskets
- The well is filled 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-G7140



CP-G7240



A – Water Inlet
G – Gas Inlet
D – Drainage

Code	Gas Type	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
CP-G7140	NG or LPG (please specify)	3 x 1/3 GN	40L x 1	400x730x850	55	3/4"	59.4
CP-G7240	NG or LPG (please specify)	6 x 1/3 GN	40L x 2	800x730x850	89	3/4"	118.8
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

• 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