



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor Kore 700 Bench Top Chrome Gas Griddle NG - FT-G710CL

Model / SKU: FT-G710CL

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/418/product/5704/>

Catalogue

FOOD SERVICE

Chapter

COOKING

Specific model

FT-G710 C L NG

19073222

03/05/2021

DENOMINATION:

GN gas frytop with thermostatic temperature control, chrome surface smooth hot-plate, 1 module, 700 range.

DESCRIPTION :

- Stamped 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 stamped surface top.
- The stamped 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 enamelled cast iron flue protector.
- Access to components from the front.
- Machines with IPX5 grade water protection.
- "
- Model with smooth hot plates.
- "- 15 mm thick mild steel fry tops which are quick-heating and high power.
- Version with 50-micron thick chrome surface for the three hot plate types."
- "- Gas heated model with high efficiency burners (separate burners for whole-module models).
- Model with thermostatic temperature control (between 100 and 300 °C).
- Burner ignition through electronic spark igniter. Therefore, the gas models do not need electricity for installation. With anaccess tube for manual ignition.
- "
- Whole-module fry tops have two separate heating areas.

POSSIBLE OPTIONS :

- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- MARINE - Other machines - Ship transformation - 440 III

POSSIBLE ACCESSORIES :

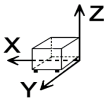
- REFRIGERATED STANDS 900
- ACCESSORIES KORE
- STANDS 700
- FRY-TOP ACCESSORIES KORE
- KORE WHEELS
- TALL CHIMNEY KORE

SUPPLIED ACCESSORIES:

- 19045083 Fry-top scraper for Kore generation 1

DIMENSIONS

X Width	800 mm	X Gross width	840 mm
Y Depth	730 mm	Y Gross depth	822 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	128,0 kg	Gross Weight	146,0 kg
Net volume	0,170 m3	Gross volume	0,369 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage N/A

GAS TECHNICAL SPECIFICATIONS

Gas type NG

Gas power 15,00 kW

Gas consumption 1,588 m3/h

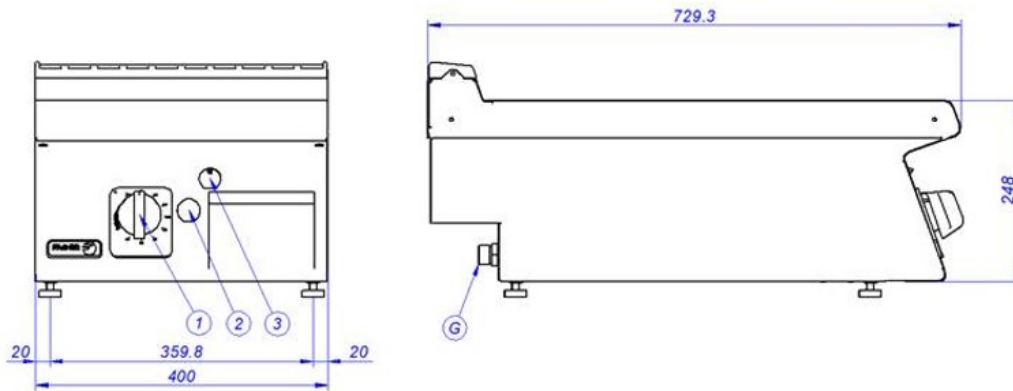
Regulated LPG G30/G31 28-30/37 mbar

NG G20/G25/G25.1 20/25/25 mbar

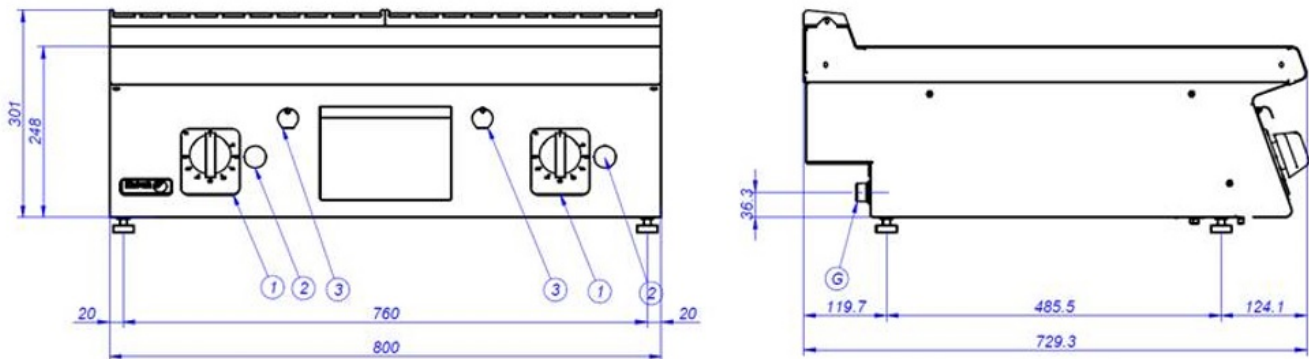
CONNECTIONS TECHNICAL SPECIFICATIONS

Gas diameter 1 R.3/4"G

FT-G705



FT-G710



G – Entrada de Gas
E. Conexión eléctrica
1 – Grifo válvula de gas
2 – Pulsador piezoeléctrico
3. Orificio de encendido manual

Gas Inlet
Electrical connection
Gas valve tap
Piezoelectric ignitor
Manual ignition hole

Entrée de gaz
Connexion électrique
Robinet vanne gaz
Allumeur piézoélectrique
Trou d'allumage manuel