



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor CP-G905 Gas Pasta Cooker – 40L Tank / 16kW High-Power / GN 1/1

Model / SKU: CP-G905

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/491/product/5272/>



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
CP-G905 NG 230V 1N

19075587

20/06/2022

DENOMINATION:

NG gas pasta cooker, 1 well of 40 L, 900 range.

DESCRIPTION :

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Wells integrated into the surface top, manufactured in 1.5 mm thick AISI-316L stainless steel.
- Wells with 1/1 dimensions, capacity 40 litres. Accommodate different configurations of different sized baskets
- Well filling by means of entrance electrovalve with two position switch: medium filling speed and high speed.
- Draining of well by means of hightemperature resistant mechanical ball valve with safety overflow.
- Automatic safety system that breaks the circuit if the water runs out.
- Drainer located at the front for the baskets to be rested on.
- Controls with protective base and system against water infiltration.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection."
- "- Gas models with stainless steel burner situated on the outside of the well with combustion chamber that allows the well to be heated from the bottom and sides (up to the minimum filling level).
- Electronic ignition by spark train.Alternative manual ignition tube.
- Heating controlled by safety valve."

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 :

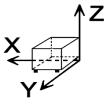
- COOKING
- KORE WHEELS
- PASTA COOKER ACCESSORIES KORE
- TALL CHIMNEY KORE

SUPPLIED ACCESSORIES:

- 12008637 GN 1/3 cooking basket 3

DIMENSIONS

X Width	400 mm	X Gross width	440 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	65,0 kg	Gross Weight	70,0 kg
Net volume	0,320 m3	Gross volume	0,564 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,100 kW
Amperage (A)	2A
Voltage	230V - 1N
Electric frequency	50/60Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	NG
Gas power	16,00 kW
Gas consumption	1,690 m3/h
Regulated	NG G20/G25/G25.1 20/25/25 mbar

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
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CONNECTIONS TECHNICAL SPECIFICATIONS

Gas diameter 1	R3/4"
Water inlet diameter	3/4"
Drain 1 diameter	30X25





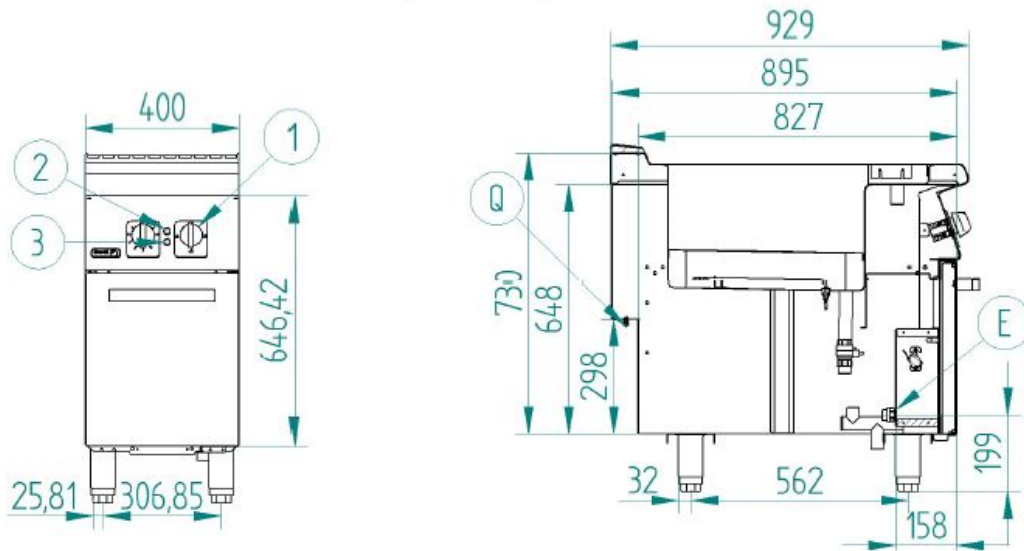
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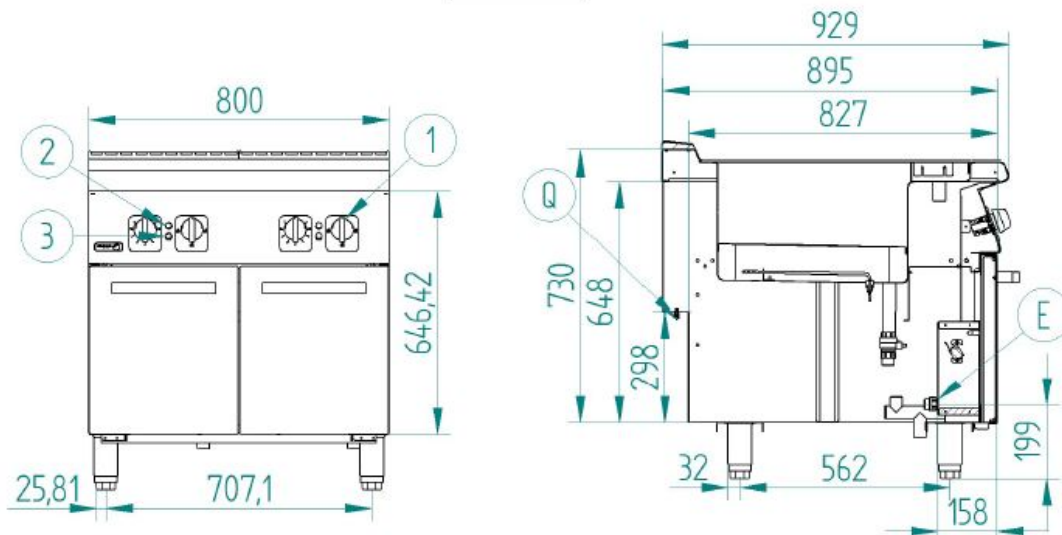
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CP-E905



CP-E910



E – Conexión eléctrica
Q – Conexión equipotencial
1 – Mando termostato
2 – Piloto verde
3 – Piloto ambar

Electrical connection
Equipotential connection
Thermostat control
Green pilot
Ambar pilot