



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor B-G7051 Freestanding Gas Chargrill – 400mm, 25MJ/h, Kore 700 Series

Model / SKU: B-G7051

KW COMMERCIAL KITCHEN

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/3018/product/7150/>



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
B-G7051 NG

19081687

18/11/2021

DENOMINATION:

GN gas grill floor model, cast iron grill, half module, 700 range.

DESCRIPTION :

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws.
- Fitted with an opening to collect cooking grease and a tray to store it.
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.
- Mild steel grills, dismountable without the need for tools, in 170 mm wide sections.
- The mild steel grills are reversible, with different finishes on each side:
 - Tilted and grooved with ridges for meat
 - 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.
- Groups of three high-efficiency tube burners, with a radiant deflector (a group of three burners for half-sized module models, two groups for whole module models).
- Independent control for each group of burners via a safety valve with a thermocouple.
- Burners turned on using electric multispark ignition. With an access tube for manual ignition.
- The fat collection trays provide the option of adding water into them, and thanks to heat radiated from the gas burners or electrical elements, a low intensity steam is generated, causing the roast to be carried out in a humid environment.

POSSIBLE ACCESSORIES :

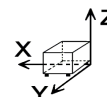
- ACCESSORIES FOR CHARCOALS KORE
- KORE WHEELS
- TALL CHIMNEY KORE

SUPPLIED ACCESSORIES:

- 19045084 Scraper for charcoal with FE grill Kore generation 1

DIMENSIONS

X Width	400 mm	X Gross width	422 mm
Y Depth	730 mm	Y Gross depth	840 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	52,0 kg	Gross Weight	65,0 kg
Net volume	0,320 m3	Gross volume	0,445 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage N/A

GAS TECHNICAL SPECIFICATIONS

Gas type NG

Gas power 8,10 kW

Gas consumption 0,857 m3/h

Regulated LPG G30/G31 28-30/37 mbar
NG G20/G25/G25.1 20/25/25 mbar



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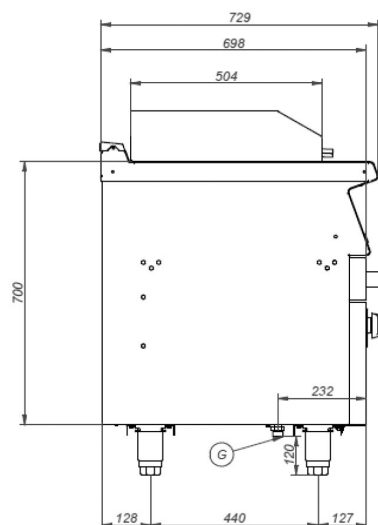
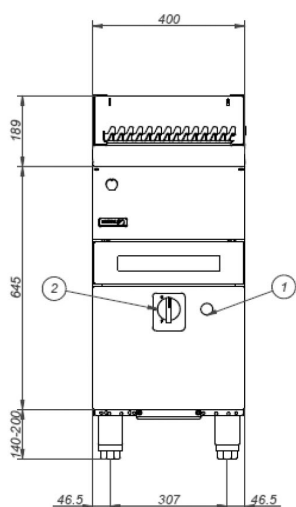
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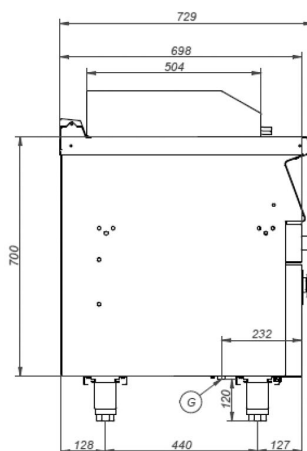
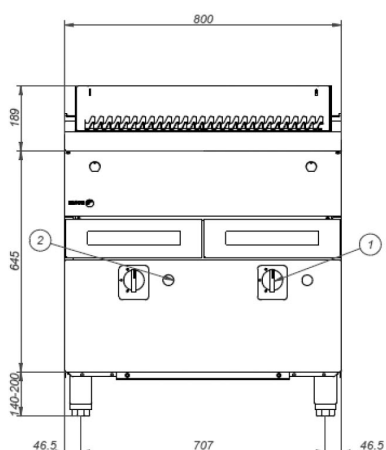
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B-G7051



B-G7101



G – Entrada de Gas
D – Desagüe
1 – Grifo válvula de gas
2 – Pulsador de encendido

Gas Inlet
Drainage
Gas valve tap
Piezoelectric ignitor