



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor FT-G710L Bench Top Gas Griddle NG – 800mm, 54MJ/h | KW Commercial Kitchen

Model / SKU: FT-G710L

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/424/product/5705/>



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
FT-G710 L NG

19074844

10/05/2021

DENOMINATION:

GN gas frytop with thermostatic temperature control, 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.
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- Model with smooth hot plates.
- 12 mm thick mild steel fry tops which are quick-heating and high power.
- 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 an access tube for manual ignition.
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- Whole-module fry tops have two separate heating areas.

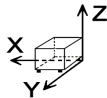
POSSIBLE OPTIONS :

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

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

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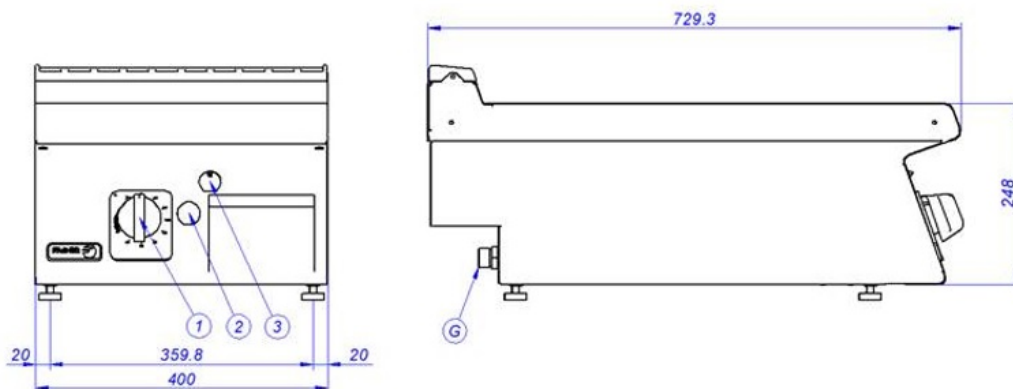
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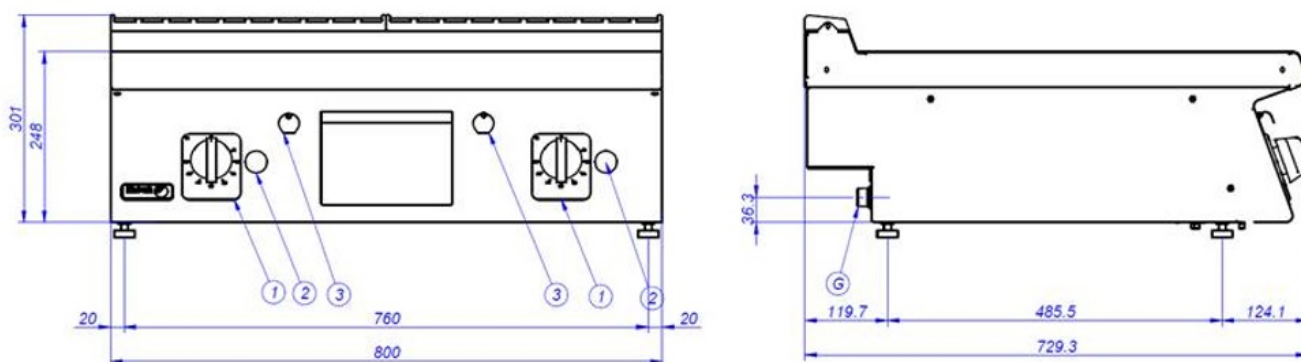
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FT-G705



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