



PRODUCT DOCUMENT PACK

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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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Fagor Kore 700 Bench Top Mild Steel Gas Griddle NG - FT-G710L

Quick Overview

- Natural Gas
- 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.

Description

Fagor Kore 700 Bench Top Mild Steel Gas Griddle NG - FT-G710L

Key Features

- 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 the capacity to store up to 2 litres depending on the model.
- Optional anti-splash side and rear guards, easy to remove.
- High-temperature enameled cast iron flue protector.
- Access to components from the front.
- Machines with IPX5 grade water protection.
- 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.
- Whole-module fry tops have two separate heating areas.

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration within 14 Days of Invoice

Your Shipping Specifications

Product Condition	New
Knobs	2 knobs
Net Weight (Kg)	128
Width (mm)	800
Depth (mm)	730
Height (mm)	290
Packing Width (mm)	840
Packing Depth (mm)	822
Packing Height (mm)	535
Power	50mj/h; 15kW
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice