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PRODUCT

Fagor Kore 700 Series Electric 6 Burners with oven C-E761

Model / SKU: C-E761

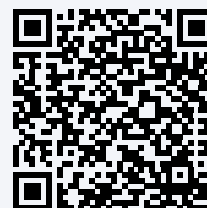
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Fagor Kore 700 Series Electric 6 Burners with oven C-E761

Quick Overview

- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilt liquid from pans entering the interior of the oven.
- Deep-drawn surface top with rounded corners for easy cleaning.
- Laser-cut joints and automatic welding. Hidden screws.
- Power regulation via selector with 7 positions.
- Protection against overheating for each plate.
- High-temperature enameled cast iron flue protector.
- Access to components from the front.
- Easy connection and compliance with health standards.
- Machines with IPX5 grade water protection.

Description

Fagor Kore 700 Series Electric Cook Top and Oven SS C-E741

Key Features

- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven.
- Stamped surface top with rounded corners for easy cleaning.
- Laser-cut joints and automatic welding. Hidden screws.
- Cast iron round hot plates, 223 Ø (2.6 kW)
- High-temperature enameled cast iron flue protector.
- Machines with IPX5 grade water protection.
- Static electric oven with dimensions GN 2/1
- Heating through stainless steel heating elements with a selector switch for operation of the upper and/or inner part.

- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Thermostatic valve for temperature control (125 - 310 ° C).

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	110
Width (mm)	1200
Depth (mm)	730
Height (mm)	850
Packing Width (mm)	850
Packing Depth (mm)	1240
Packing Height (mm)	950
Power	415V, 21.6kW/3-N
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice