



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor B-E705 KORE 700 Electric Chargrill – 400mm, 4.08kW

Model / SKU: B-E705

KW COMMERCIAL KITCHEN

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Official supplier source: https://www.foodequipment.com.au/md_productpdf/index/generate/product/8179/store/7/



Quick Overview

- Countertop machines.
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding, and polishing. 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
- Stainless steel feet with adjustable height
- Groups of stainless-steel heating elements upon which food is cooked directly (one group of three heating elements for half module)
- Safety water tray. Moreover, it makes it possible to achieve the correct moisture for optimum cooking
- The models with stainless steel grills are manufactured using $\hat{\&\#x80;\&\#x9C;Z\hat{\&\#x80;\&\#x9D;}$ shaped AISI-304 stainless steel slats to make cleaning easier
- The grills are reversible with two 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 $\hat{\text{A}}^{\circ}\text{C}$), meaning that the surface of the product is quickly sealed and inside it remains much juicier
- A grid with dimensions of 515 x 344 mm each half module
- Optional stands available

Description

Fagor Kore 700 Series Bench Top Electric Chargrill B-E705

Key Features

- Countertop machines.
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding, and polishing. 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
- Stainless steel feet with adjustable height
- Groups of stainless-steel heating elements upon which food is cooked directly (one group of three heating elements for half module)
- Safety water tray. Moreover, it makes it possible to achieve the correct moisture for optimum cooking
- The models with stainless steel grills are manufactured using “Z” shaped AISI-304 stainless steel slats to make cleaning easier
- The grills are reversible with two 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
- A grid with dimensions of 515 x 344 mm each half module
- Optional stands available

2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice

Your Shipping Specifications

Product Condition	New
Knobs	1 knob
Net Weight (Kg)	30
Width (mm)	400
Depth (mm)	730
Height (mm)	290
Packing Width (mm)	822
Packing Depth (mm)	440
Packing Height (mm)	535
Power	415V, 16.4kW/3-N
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice