



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor Kore 700 Bench Top Mild Steel Electric Griddle NG FT-E710L

Model / SKU: FT-E710L

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://www.foodequipment.com.au/md_productpdf/index/generate/product/8182/store/7/



Fagor Kore 700 Bench Top Mild Steel Electric Griddle NG FT-E710L

Quick Overview



- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding, and polishing. Hidden screws
- 12 or 15-mm thick mild steel fry tops which are quick-heating and high power
- Whole-module fry tops have two separate heating areas
- Rapid reaction and recovery times of the fry-top temperature
- The fry tops are welded to the deep-drawn surface top
- The deep-drawn 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 can store up to 2 liters 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
- Electrically heated models with stainless steel heating elements; thermostatic temperature control, between 100 and 300° C.
- Safety thermostat
- Model with smooth plate of 328 x 468mm
- Single heating zone
- Optional stands available

Description

Fagor Kore 700 Bench Top Mild Steel Electric Griddle NG FT-E710L

Key Features

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding, and polishing. Hidden screws
- 12 or 15-mm thick mild steel fry tops which are quick-heating and high power
- Whole-module fry tops have two separate heating areas
- Rapid reaction and recovery times of the fry-top temperature
- The fry tops are welded to the deep-drawn surface top
- The deep-drawn 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 can store up to 2 liters 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
- Electrically heated models with stainless steel heating elements; thermostatic temperature control, between 100 and 300 ° C.
- Safety thermostat
- Model with smooth plate of 328 x 468mm
- Single heating zone
- 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	2 knobs
Net Weight (Kg)	137
Width (mm)	800
Depth (mm)	730
Height (mm)	290
Packing Width (mm)	822
Packing Depth (mm)	840
Packing Height (mm)	535
Power	415V, 10kW/3-N
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice