



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor CP-G7126 Gas Pasta Cooker – 26L, 2-Basket

Model / SKU: CP-G7126

KW COMMERCIAL KITCHEN

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/372/product/6023/>



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
CP-G7126 LPG 230V 1N

19071621

18/11/2021

DENOMINATION:

LPG gas pasta cooker, 1 well of 26 L, 700 range.

DESCRIPTION :

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top.
- The well is filled through the inlet solenoid valve with a two-position switch: average and high-speed filling.
- Well drainage through a mechanical ball valve which is resistant to high temperatures and has a safety overflow.
- Automatic safety system to stop the current if the water runs out.
- Controls with a protective support base and system to prevent water infiltration.
- Machines with IPX5 grade water protection."
- GN-2/3 wells, with 26 litre capacity (they can be used with different positions of baskets of different sizes).
- "High-performance stainless-steel burner located outside of the well with a combustion chamber that enables heating of the base and sides of the well (up to the minimum filling level).
- Burner ignition through electronic spark igniter. With an access tube for manual ignition.
- Heating controlled through safety valve."

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

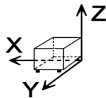
POSSIBLE ACCESSORIES :

- COOKING
- KORE WHEELS
- PASTA COOKER ACCESSORIES KORE
- TALL CHIMNEY KORE

SUPPLIED ACCESSORIES:

- 12008637 GN 1/3 cooking basket 2

DIMENSIONS



X Width	400 mm	X Gross width	440 mm
Y Depth	730 mm	Y Gross depth	822 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	55,0 kg	Gross Weight	70,0 kg
Net volume	0,250 m3	Gross volume	0,454 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,100 kW
Amperage (A)	2A
Heating power	10,00 kW
Voltage	230V - 1N
Electric frequency	50/60Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	LPG
Gas power	10,00 kW
Gas consumption	0,788 kg/h
Regulated	LPG G30/G31 28-30/37 mbar NG G20/G25/G25.1 20/25/25 mbar

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	0,00 L/h

CONNECTIONS TECHNICAL SPECIFICATIONS

Gas diameter 1	R.3/4"G
Water inlet diameter	3/4"





Catalogue
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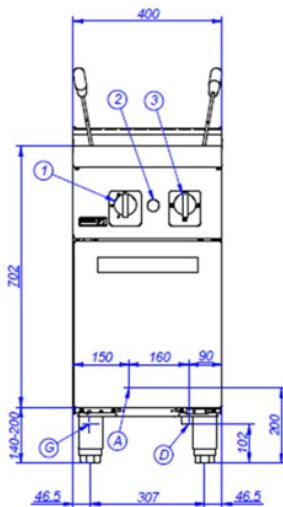
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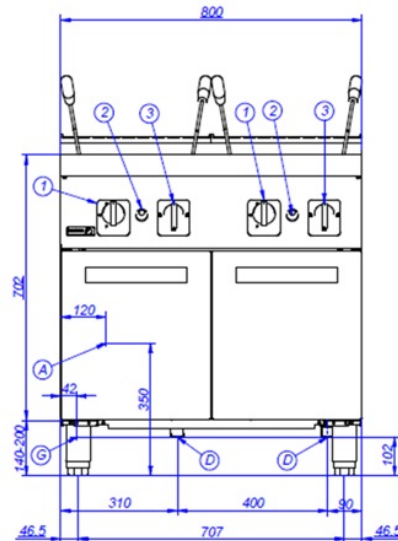
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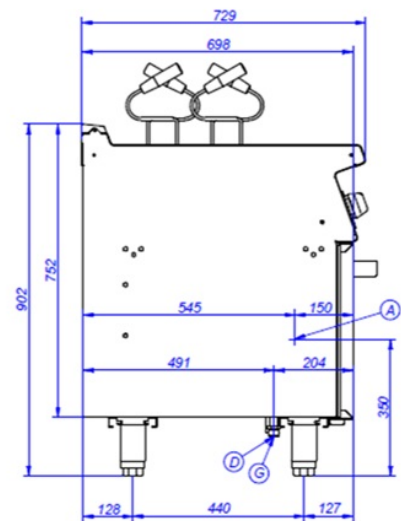


A – Entrada de Agua
G – Entrada de Gas
D – Desagüe
1 – Grifo válvula de gas
2 – Pulsador piezoeléctrico
3 – Grifo de entrada de agua

CP-G7226



Water Inlet
Gas Inlet
Drainage
Gas valve tap
Piezoelectric ignitor
Water inlet tap



Arrivée d'eau
Entrée de gaz
Vidange
Robinet vanne gaz
Allumeur piézoélectrique
Commande d'entrée d'eau