



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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Fagor Kore 700 Series Gas Pasta Cooker with 2 Baskets - CP-G7126

Quick Overview

- 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.

Description

Gas Pasta Cooker with 2 Baskets - CP-G7126

Key Features

- 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.
- Wells that suit different arrangements and measures of baskets.
- 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 is controlled through a safety valve.

- Standard provision: Two 1/3 type baskets.

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)	55
Width (mm)	400
Depth (mm)	730
Height (mm)	850
Packing Width (mm)	440
Packing Depth (mm)	822
Packing Height (mm)	1255
Power	230V - 1N; 2A; 0.1kW
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice