



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor Kore C-E961OP Electric 6 Burner Range with Oven | 36kW | 415V

Model / SKU: C-E961OP

KW COMMERCIAL KITCHEN

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/2519/product/8164/>



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
C-E961 OP 400V 3N

19075516

11/11/2021

DENOMINATION:

Electric cooker with oven, 6 square plates, 900 range.

DESCRIPTION :

- "- Surface tops manufactured in 2 mm thick AISI-304 stainless steel, designed to prevent liquids spilt from the pans from penetrating into the cooker.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Hot plates manufactured with 300 x 300 mm cast iron, with 4 kW of power, hermetically sealed into the funnelled surface top.
- Power regulation by 7 position selector.
- Safety thermostat for each plate.
- Interior fan to lower the temperature of the components.
- Funnelled surface with rounded corners for easy cleaning.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.
- VOLTAGE: 400 V 3+N. Ask for other voltages
- "
- "- Easy to use static oven with dimensions 1,000 x 700 x 290 mm (OP version cookers), with the controls positioned on the upper panel.
- Easy to use static GN 2/1 size oven with the controls positioned on the upper panel for better ergonomics.
- Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
- Tray introduced sideways for easier handling.
- Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.
- Thermostatic temperature control (125 – 310 °C).
- Heating by means of stainless steel shielded heating elements with selector switch to operate the upper and/or lower zone.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven's thermal efficiency.
- Dismountable oven door to facilitate repair. "

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 :

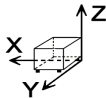
- ACCESSORIES KORE
- COOKER ACCESSORIES KORE
- KORE WHEELS
- TALL CHIMNEY KORE

SUPPLIED ACCESSORIES:

- 19040900 Door kit for Kore stands 1

DIMENSIONS

X Width	1200 mm	X Gross width	1240 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	150,0 kg	Gross Weight	172,0 kg
Net volume	0,950 m3	Gross volume	1,590 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

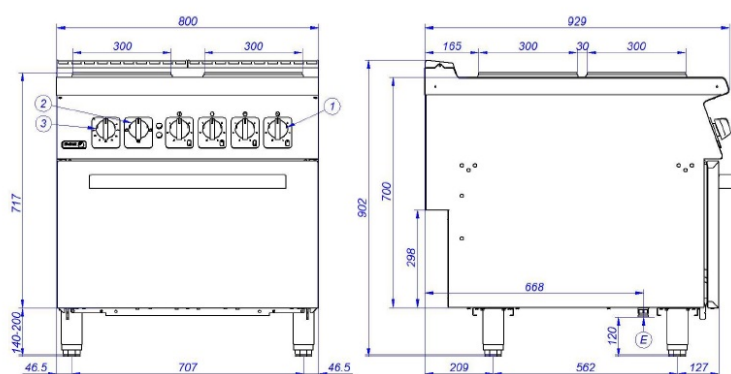
Electric power	36,000 kW
Amperage (A)	63A
Heating power	36,00 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

CONNECTIONS TECHNICAL SPECIFICATIONS

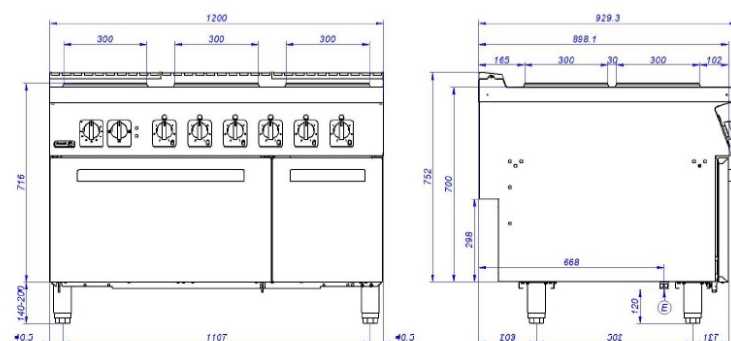
Three-phase +N 400V wiring	3X10MM2+T+N
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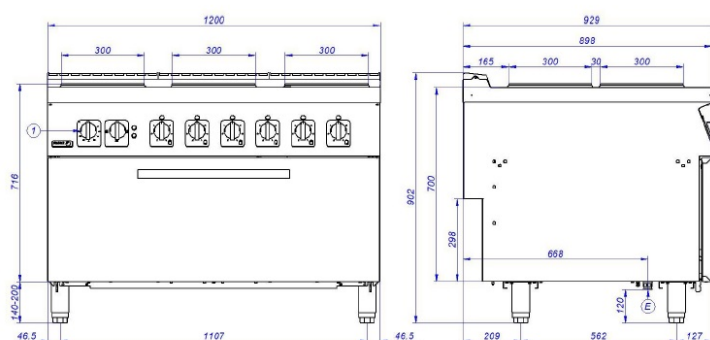
C-E941



C-E961



C-E961 OP



- E. Conexión eléctrica
1. Mando placas M
2. Mando horno 1
3. Mando horno 2

- Electrical connection
M plates control
Oven control 1
Oven control 2

