



Ex-Showroom: Fagor 700 Series Fry Top FTG-C7-05L-NSW1473

Quick Overview

Lot Number: NSW1473

Class: 1

Conditions: Ex-showroom unit in good condition with no packaging

Warranty: 12 Months

Description

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The Fagor Industrial 700 Series presents new styling, practical and efficient solutions and important improvements for users.

The 700 Series offers functional solutions that improve product performance and introduces new and significant technical improvements, such as increased power for burners, ovens and grills. Always focused on improving and evolving, we 've designed a series that is unbeatable in ergonomics, easy to use and, above all, easy to clean. All this combined with attractive styling, Fagor Industrial ' s experience and quality standards makes the 700 Series capable of the highest standards in performance.

The 700 Series fry-tops have stainless steel burners with an ignition pilot light, and include a " Maximum-Minimum " type valve to control the burner flame and have thermostatic control of the plate temperature: 120 °C - 310 °C.

Key Features

- Made of stainless steel
- Smooth hot-plate
- 50 microns thickness chromium coated steel sheeting hot-plate
- Surface area: 330 x 550 mm
- Burner in stainless steel with pilot
- Thermostat control of the hot-plate temperature 120 C° -310 C°
- Fully welded splashguard
- Flame failure included
- Fat collector under the grill
- Easy ignition
- Power: 25 mj/h or 7KW

- Dimensions: 350 x 780 x 290 mm

Your Shipping Specifications

Product Condition	2ND
Net Weight (Kg)	43
Width (mm)	350
Depth (mm)	780
Height (mm)	290
Packing Width (mm)	390
Packing Depth (mm)	835
Packing Height (mm)	585
Power	25 mj/h or 7KW
Warranty	12 Months