



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor C-G961OPH Gas 6 Burner + Gas Oven – 1200mm, Heavy Duty | KW

Model / SKU: C-G961OPH

KW COMMERCIAL KITCHEN

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/485/product/5068/>



Catalogue
FOOD SERVICE
Chapter
COOKING

Model
C-G961 OP H LPG

19075551

28/02/2020

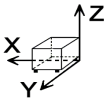
GAS COOKER WITH OVEN, C-G961 OP H

- Deep-drawn cooktop manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishing. Hidden screws.
 - 397 x 350 mm grates enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it possible to use pots with a very small diameter (8 cm), avoiding the risk of smaller pans tipping over.
 - The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).
 - Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even in large pans. This therefore prevents heat from building up in a specific point and optimises energy transfer to the product.
 - Burners are easy to position.
 - Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
 - Flexible stainless steel gas pipes, facilitating internal manipulation in order to make repairs easier.
 - Controls with a protective support base and system to prevent water infiltration.
 - High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
 - Access to components from the front.
- OVEN DIMENSIONS 1,000 x 700 x 290 IN THE LOWER PART:
- Easy-to-use 1,000 x 700 x 290 mm static oven with controls located on the upper panel for improved ergonomics.
 - Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
 - Trays are inserted sideways which improves manoeuvrability.
 - Guides on three height levels to offer different cooking options.
 - "U" shaped guides to prevent trays from overturning.
 - Thermostatic value for temperature control (125 - 310 °C).
 - Tubular stainless steel burner with pilot light and thermocouple and piezoelectric ignition.
 - 14.0 kW heating power.
 - 6 mm cast iron oven floor which guarantees better performance and uniform heat distribution.
 - Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
 - Detachable oven door to facilitate repairs.
 - Stainless steel feet with adjustable height.

- Machine with six burners of different strengths in the cooktop to adapt to containers and their use with different foods: 5 x 8.0 (Ø 120 mm) + 10.2 kW (Ø 140 mm).
- OPTIONAL ACCESSORIES
- Water column.
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 - "

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	1140 mm
Net Weight	248,0 kg	Gross Weight	268,0 kg
Net volume	1,037 m3	Gross volume	1,445 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage	N/A
Electric frequency	N/A

GAS TECHNICAL SPECIFICATIONS

Gas type	LPG
Gas power	64,20 kW
Gas consumption	5,080 kg/h
Regulated	LPG G30/G31 28-30/37 mbar NG G20/G25/G25.1 20/25/25 mbar

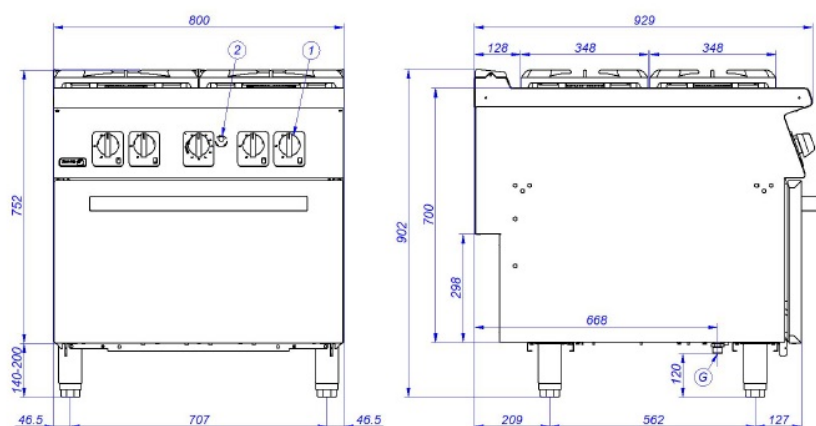
CONNECTIONS TECHNICAL SPECIFICATIONS

Gas diameter 1	'R.3/4"G'
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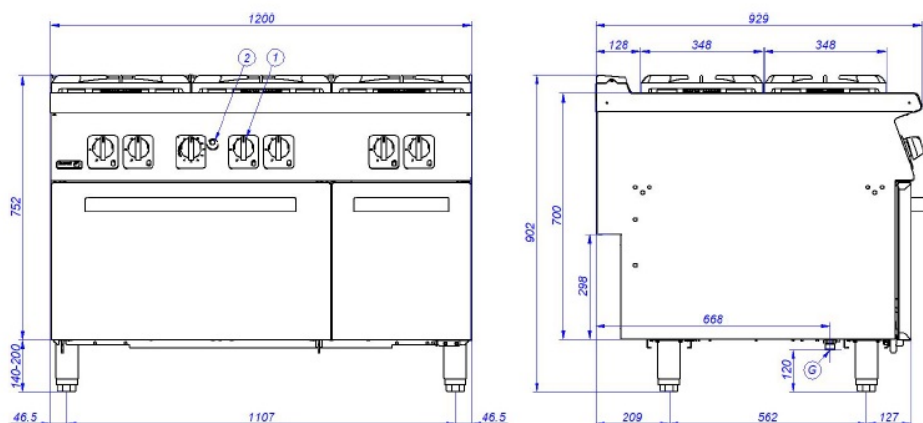


www.fagorindustrial.com

C-G941 & C-G941 H



C-G961 & C-G961 H



- G. Entrada de Gas
1. Válvula de gas
2. Pulsador tren de chispas
3. Mando H

- Gas Inlet
Gas valve
Piezoelectric ignitor
H control