



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor 700 series natural gas 6 burner SS boiling top CG7-60H

Model / SKU: CG7-60H

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/361/product/5684/>



Catalogue
FOOD SERVICE
Chapter
COOKING

Model
C-G760 H LPG

19068110

09/03/2020

GAS COOKER WITH OPEN BURNERS, C-G760 H

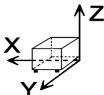
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it 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 for 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 manipulations 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.
- Six burners on the worktop with different powers, enabling the use of different pots and pans and different foods: 6 x 8,0 kW (Ø 120 mm).

OPTIONAL ACCESSORIES

- Frying plate to place on 5.25 kW burners.
- Water column.
- "
- "

DIMENSIONS

X Width	1200 mm	X Gross width	1240 mm
Y Depth	730 mm	Y Gross depth	822 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	78,0 kg	Gross Weight	96,0 kg
Net volume	0,250 m3	Gross volume	0,545 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage N/A

GAS TECHNICAL SPECIFICATIONS

Gas type LPG
Gas power 48,00 kW
Gas consumption 3,446 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



www.fagorindustrial.com

Catalogue
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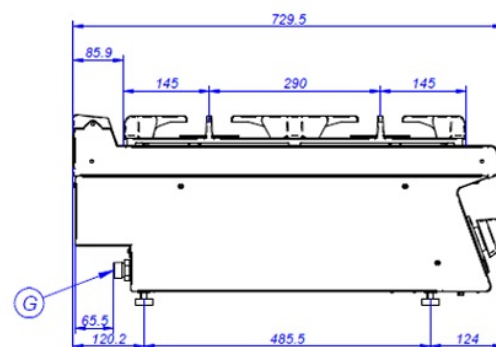
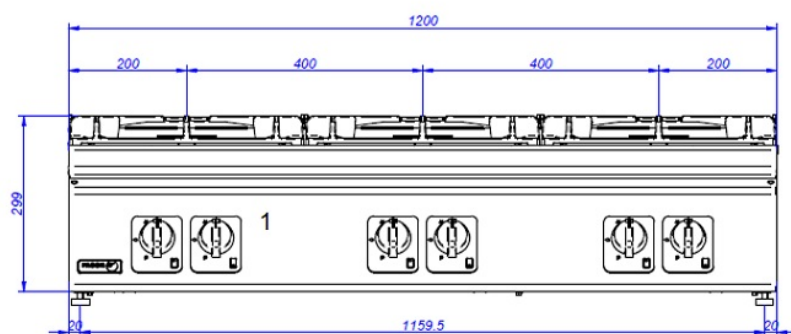
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COOKING

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C-G760 & C-G760 H



G. Entrada de Gas
1. Válvula de gas

Gas Inlet
Gas valve