



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor CG7-40H Gas Boiling Top – 4 Burners SS | 700 Series Commercial

Model / SKU: CG7-40H

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/352/product/5682/>



Catalogue
FOOD SERVICE
Chapter
COOKING

Model
C-G740 H NG

19074761

09/03/2020

GAS COOKER WITH OPEN BURNERS, C-G740 H

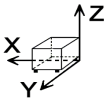
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it 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.
- Four burners on the worktop with different powers, enabling the use of different pots and pans and different foods: 4 x 8,0 kW (Ø 120 mm).

OPTIONAL ACCESSORIES

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

DIMENSIONS

X Width	800 mm	X Gross width	840 mm
Y Depth	730 mm	Y Gross depth	822 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	56,0 kg	Gross Weight	74,0 kg
Net volume	0,170 m3	Gross volume	0,369 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage N/A

GAS TECHNICAL SPECIFICATIONS

Gas type NG
Gas power 32,00 kW
Gas consumption 2,920 m3/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
FOOD SERVICE

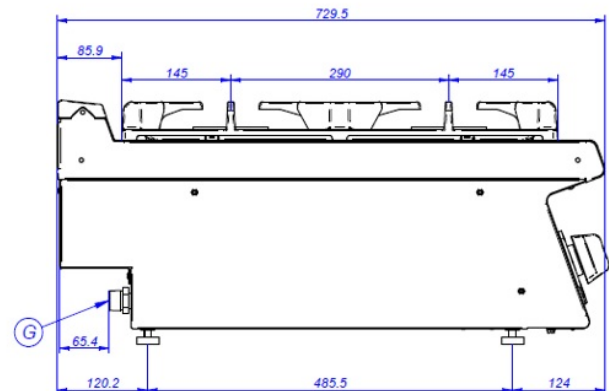
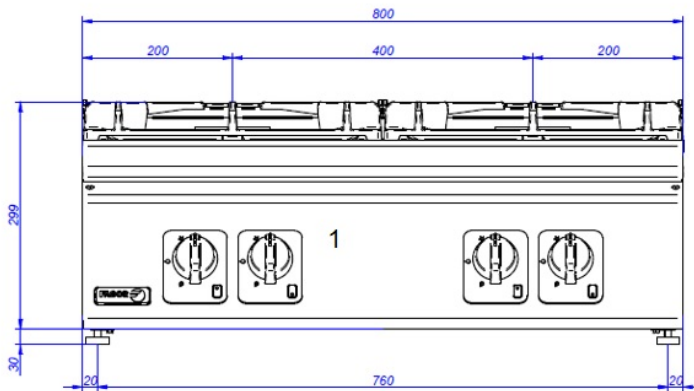
Chapter
COOKING

Model
C-G740 H NG

19074761

09/03/2020

C-G740 & C-G740 H



G. Entrada de Gas
1. Válvula de gas

Gas Inlet
Gas valve