

Fagor Kore 700 Series 400mm 2 Zone Induction Cooktop - C-I725

Quick Overview

- **5 kW cooking areas** â€“ Cooking areas demarcated by a circular Ã˜ 260 mm screen print, with 5 kW power in each area â€” quick heating and ideal for Ã la carte service.
- **10 power levels** â€“ Energy regulator with 10 power levels makes it possible to work at low temperatures for delicate recipes or at the highest temperature for quick service.
- **Heats only the pan** â€“ Energy is only transferred to the area below the container, and the rest of the vitro ceramic surface remains cold. It operates when it detects the presence of the container; when the container is removed, it stops heating.
- **Lower energy use** â€“ Energy use is reduced by around 50% compared to gas burners, and reduced heat radiation keeps the working environment more comfortable.
- **Safety** â€“ Safety against overheating, with error messages shown through flashing lights.
- **Built for service** â€“ High-temperature enamelled cast iron flue protector. Machines with IPX5-grade water protection. Access to components from the front.

Description

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The Fagor Electric 700 Kore Series induction range puts fast, controllable induction heat into a 730 mm deep modular line. A 6 mm thick vitro ceramic glass top is hermetically sealed into a 1.5 mm thick AISI-304 stainless steel surface top, with laser-cut joints and automatic welding.

The C-I725 is the 400 mm half module with two 5 kW zones. It measures 400 × 730 × 290 mm (W × D × H) and weighs 40 kg.

Key Features

- **5 kW cooking areas** – Cooking areas demarcated by a circular Ø 260 mm screen print, with 5 kW power in each area — quick heating and ideal for à la carte service.
- **10 power levels** – Energy regulator with 10 power levels makes it possible to work at low temperatures for delicate recipes or at the highest temperature for quick service.
- **Heats only the pan** – Energy is only transferred to the area below the container, and the rest of the vitro ceramic surface remains cold. It operates when it detects the presence of the container; when the container is removed, it stops heating.
- **Lower energy use** – Energy use is reduced by around 50% compared to gas burners, and reduced heat radiation keeps the working environment more comfortable.
- **Safety** – Safety against overheating, with error messages shown through flashing lights.
- **Built for service** – High-temperature enamelled cast iron flue protector. Machines with IPX5 grade water protection. Access to components from the front.

*Hard-wired 415V three-phase connection — installation by a licensed electrician.

***Choosing your model:** C-I725 (2 zones, 10 kW), C-I745 (4 zones, 20 kW) or W-I705 (induction wok, 5.5 kW).

2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice

Your Shipping Specifications

Product Condition	New
Connection Type	Induction
Knobs	2 knobs
Net Weight (Kg)	40
Width (mm)	400
Depth (mm)	730
Height (mm)	290
Packing Width (mm)	440
Packing Depth (mm)	822
Packing Height (mm)	535
Power	415V, 10kW/3~N
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice