

Fagor Kore 700 Series Bench Top 4 Gas Burners - C-G740H

Quick Overview

- 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.

Description

Fagor Kore 700 Series Bench Top 4 Gas Burners - C-G740H

Key Features

- 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-enameled 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 to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enameled 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.

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

Product Condition	New
Knobs	4 knobs
Net Weight (Kg)	56
Width (mm)	800
Depth (mm)	730
Height (mm)	290
Packing Width (mm)	840
Packing Depth (mm)	822
Packing Height (mm)	535
Power	117.36mj/h; 32 kW
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice