



Fagor 700 series natural gas mild steel 2 zone fry top FTG7-10L

Quick Overview

The 700 Series fry-tops have stainless steel burners with an ignition pilot light, and include a “Maximum-Minimum” type valve to control the burner flame and have thermostatic control of the plate temperature: 120 °C - 310 °C.



Description

Fagor Industrial's experience and quality standards have created the elegant and attractive 700 series FTG7-10L

The Fagor Industrial 700 Series presents new styling, practical and efficient solutions and important improvements for users.

The 700 Series offers functional solutions that improve product performance and introduces new and significant technical improvements, such as increased power for burners, ovens and grills. Always focused on improving and evolving, we've designed a series that is unbeatable in ergonomics, easy to use and, above all, easy to clean. All this combined with attractive styling, Fagor Industrial's experience and quality standards makes the 700 Series capable of the highest standards in performance.

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- Made of stainless steel.
- Smooth hot-plate.
- Surface area: 40 dm².
- 2 tubular burners in stainless steel with pilot.
- Thermostat control of the hot-plate temperature 120 °C - 310 °C.
- Fat collector under the grill.

Power: 2x6.3 kW.

Total power: 12.6 kW.

Dimensions: 700 x 775 x 290 mm.

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

Your Shipping Specifications

Net Weight (Kg)	72
Width (mm)	700
Depth (mm)	775
Height (mm)	290
Packing Width (mm)	740
Packing Depth (mm)	840
Packing Height (mm)	590
Power	45.36 MJ