



Catalogue
CATERING

Chapter
COOKING

Model
C-GP910 LPG

19044986

DIMENSIONS

	Article		Packed	
Lenght	800	mm	840	mm
Depth	930	mm	1022	mm
Height	290	mm	535	mm
Weight	72,000	kg	84,000	kg
Volume	0,222	m3	0,459	m3

ELECTRICITY

Voltage		N/A	-N/A
Frequency		N	hz

GAS

Power		27,00	kw
		23236,53	kcal/h
LPG	Consumption	1,74	kg/h
	Pressure	LPG G30/G31	28-30/37 mbar

Certification EQNET-CE

1312BP4013

GAS BOILING TOP FOR PAELLAS, C-GP910

Special gas boiling top to heat the bottom of the paellas.

2 mm thick AISI-304 stainless steel embedded top.

Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish.

Stainless steel grill, 780 x 700 mm that allows the use of paellas of different diameters.

Double crown burner that guarantees the uniformity and thermal distribution of the flame in the bottom of the paella.

Low consumption pilots and thermocouples inside the burner's body for a more efficient protection.

Gas pipes made of flexible stainless steel flexible tube, which facilitates internal manipulations in order to improve reparability.

Water-tight and protecting-support controls.

High temperature protector for the chimney made of enamelled cast iron.

The protector is levelled with burners to provide a larger working surface with improved manoeuvrability for large cooking containers.

Pre-installation for water column on the back of the equipment.

Front access to components.

According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)



FAGOR INDUSTRIAL

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