



OUR EXPERIENCE OFFERS YOU
THE BEST RESULTS
HORIZONTAL COOKING - 700 RANGE





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OUR EXPERIENCE
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The 700 Range offers the kitchen professional quality and functionality while optimising use of space.

All this combined with **an attractive design**, which together with other operational systems, **boosts the performance of the product**.

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.

01.

POWER AND STURDINESS

- Double drip trays under trivets, in stainless steel.
- Open burners with 5,25 and 6,9 kW, the most powerful on the market.
- Protective crown between burner and drip tray.
- Stainless steel drip trays integrated in grills and fry-tops.
- Vats in fryers, boilers and bain-maries with rounded edges for easier cleaning.

02.

SAFETY

- All 700 Series products incorporate major improvements as well as all the systems required to guarantee maximum safety and protection.
- Table safety system.
 - Permanent use of pilot flames for igniting burners.
 - Pressure safety valves in bain marie boiling pans.
 - Rounded edges on all equipment, avoiding sharp and dangerous edges and corners.
 - Safety thermostats in fryers, tilting bratt pans, boiling pans, bain marie, etc.

03.

QUALITY

- The 700 Series meets the requirements of the European Union and every country in which it is sold.
- In accordance with CE directives for gas and electrical equipment.
 - In compliance with the ISO-9001 Standard.
 - Use of certified components.
 - Construction in austenitic AISI 304 (18/10) stainless steel, and where especially demanding features are required, in AISI-316.
 - Ultrafine satin polish of steel surfaces.

04.

HYGIENE

- Double fat collector, with capacity for 1.5 litres.
- New fat collection system and a new, easily removable drawer for grills.
- Oven door that extends to the bottom of the appliance, eliminating unnecessary lower panels and gaps.
- Rounded edges for easier cleaning.



05.

EASE OF USE

- New, more convenient and safer position for the control panel. Better visibility and eliminates the risk of trolleys knocking against the panel when they pass by.
- Ergonomic controls, handles and knobs, placed on top, avoiding uncomfortable working positions.
- Adjustable legs between 830 and 910 mm, in order to adjust the height of the worktable.
- Simple ignition and operation. Control elements accessible from the front.
- Luminous indicators in electrical equipment.

06.

STILLING AND CLEANING

- New styling, practical and efficient solutions and important improvements for users.
- Rounded edges on all equipment, avoiding sharp and dangerous edges and corners.
- Fastening screws hidden from the user's view.

MONOBLOCK SYSTEM:

Exclusive to Fagor, it is simple to install and the different modules fit hermetically ensuring perfect hygiene. It eliminates grooves in table fronts, high chimneys and lateral pieces between the different equipment.



GAS BOILING TOPS



	MODEL	BURNERS		TOTAL POWER GAS (kW)	DIMENSIONS (mm)
		5,25 kW	6,9 kW		
	CG7-20	2	-	10,50	350x775x290
	CG7-20 H	-	2	13,80	350x775x290
	CG7-40	3	1	22,65	700x775x290
	CG7-40 H	-	4	27,60	700x775x290
	CG7-60	4	2	34,80	1.050x775x290
	CG7-60 H	-	6	41,40	1.050x775x290

GAS SOLID TOP WITH OPEN BURNERS



	MODEL	BURNERS		SOLID TOP	POWER TOTAL GAS (kW)	DIMENSIONS (mm)
		5,25 kW	6,9 kW			
	CG7-30-I	1	1	Left	17,40	700x775x290
	CG7-30-D	1	1	Right	17,40	700x775x290
	CG7-50	2	2	Center	29,55	1.050x775x290

GAS RANGES WITH OVEN



	MODEL	BURNERS		OVEN	NEUTRAL CABINET	GAS POWER (kW)	DIMENSIONS (mm)
		5,25 kW	6,9 kW				
	CG7-41	3	1	1	-	30,45	700x775x850
	CG7-41 H	-	4	1	-	35,40	700x775x850
	CG7-61	4	2	1	1	42,60	1.050x775x850
	CG7-61 H	-	6	1	1	49,20	1.050x775x850

FREESTANDING SOLID TOP WITH OPEN BURNERS AND OVEN



	MODEL	BURNERS		SOLID TOP	OVEN	NEUTRAL CABINET	GAS POWER (kW)	DIMENSIONS (mm)
		5,25 kW	6,9 kW					
	CG7-31-I	1	1	Left	1	-	25,20	700x775x850
	CG7-31-D	1	1	Right	1	-	25,20	700x775x850
	CG7-51	2	2	Center	1	1	37,35	1.050x775x850

GAS SOLID TOP RANGES



	MODEL	PLATE	OVEN	GAS POWER (kW)	DIMENSIONS (mm)
	CG7-10	1	-	8,40	700x775x290
	CG7-11	1	1	16,20	700x775x850

GAS RANGES WITH UK STYLE OVEN



	MODEL	BURNERS		OVEN	GAS POWER (kW)	DIMENSIONS (mm)
		5,25 kW	6,9 kW			
	CGB7-61	4	2	1	42,60	1.050x775x850
	CGB7-61 R	4	2	1	42,60	1.050x775x850
	CGB7-61 H	-	6	1	49,20	1.050x775x850
	CGB7-61 RH	-	6	1	49,20	1.050x775x850

ELECTRIC RANGES



	MODEL	PLATES		OVEN	POWER (kW)	DIMENSIONS (mm)
		2,6 kW	1,5 kW			
	CE7-20	2	-	-	5,20	350x775x290
	CE7-40	3	1	-	9,30	700x775x290
	CE7-41	3	1	1	15,30	700x775x850
	CE7-20-Q	-	-	2	6,00	350x775x290
	CE7-40-Q	-	-	4	12,00	700x775x290
	CE7-41-Q	-	-	4	18,00	700x775x850

GAS RANGE WITH ELECTRIC OVEN



	MODEL	BURNERS		OVEN	GAS POWER (kW)	DIMENSIONS (mm)
		5,25 kW	6,9 kW			
	CGE7-41	3	1	1	22,65	700x775x850
	CGE7-41 H	-	4	1	27,60	700x775x850

GAS FRY-TOPS



MODEL	PLATE - BURNER 6,30 kW			POWER GAS (kW)	DIMENSIONS (mm)
	TYPE	AREAS	(dm ²)		
MODELS WITH MAX-MIN CONTROL VALVE					
FTG7-05 V L	L	1	20	6,30	350x775x290
FTG7-05 V R	R	1	20	6,30	350x775x290
FTG7-10 V L	L	2	40	12,60	700x775x290
FTG7-10 V R	R	2	40	12,60	700x775x290
FTG7-10 V L+R	L+R	2	40	12,60	700x775x290
MODELS WITH THERMOSTATIC CONTROL (120 °C - 310 °C)					
FTG7-05 L	L	1	20	6,30	350x775x290
FTG7-05 R	R	1	20	6,30	350x775x290
FTG7-10 L	L	2	40	12,60	700x775x290
FTG7-10 R	R	2	40	12,60	700x775x290
FTG7-10 L+R	L+R	2	40	12,60	700x775x290
MODELS WITH HARD CHROME TOP AND THERMOSTATIC CONTROL					
FTG/C7-05 L	L / C	1	20	6,30	350x775x290
FTG/C7-10 L	L / C	2	40	12,60	700x775x290

ELECTRIC FRY-TOPS



MODEL	PLATE			ELECTRIC POWER (kW)	DIMENSIONS (mm)
	TYPE	AREAS	(dm ²)		
MODELS WITH THERMOSTATIC CONTROL (120 °C - 310 °C)					
FTE7-05 L	L	1	20	4,50	350x775x290
FTE7-05 R	R	1	20	4,50	350x775x290
FTE7-10 L	L	2	40	9,00	700x775x290
FTE7-10 R	R	2	40	9,00	700x775x290
FTE7-10 L+R	L+R	2	40	9,00	700x775x290
MODELS WITH HARD CHROME TOP AND THERMOSTATIC CONTROL					
FTE/C7-05 L	L / C	1	20	4,50	350x775x290
FTE/C7-10 L	L / C	2	40	9,00	700x775x290

GAS CHARCOAL GRILLS



MODEL	PARRILLAS			POWER GAS (kW)	DIMENSIONS (mm)
	TYPE	QUANTITY	(dm ²)		
BG7-05	Fe	1	17	8,10	350x775x290
BG7-10	Fe	2	34	16,20	700x775x290
BG7-05 I	Inox	1	17	8,10	350x775x290
BG7-10 I	Inox	2	34	16,20	700x775x290

GAS PASTA COOKER



MODEL	TANK		GAS POWER (kW)	DIMENSIONS (mm)
	VOLUME (L)	BASKETS (1/2)		
CPG7-05 NC	20	-	10,00	350x775x850
CPG7-05	20	2	10,00	350x775x850


ELECTRIC PASTA COOKER



MODEL	TANK		POWER (kW)	DIMENSIONS (mm)
	VOLUME (L)	BASKETS (1/2)		
CPE7-05 NC	20	-	8,00	350x775x850
CPE7-05	20	2	8,00	350x775x850


GAS DIRECT HEATING **BOILING PAN**



MODEL	TANK VOLUME (L)	GAS POWER		DIMENSIONS (mm)
		(kcal/h)	(kW)	
 MG7-10	80	15.000	17,00	700x775x850


GAS INDIRECT HEATING **BOILING PAN**



MODEL	TANK VOLUME (L)	GAS POWER		DIMENSIONS (mm)
		(kcal/h)	(kW)	
 MG7-10 BM	80	15.000	17,00	700x775x850


STEAM **BOILING PAN**



MODEL	TANK VOLUME (L)	STEAM		DIMENSIONS (mm)
		(kW)	Ø entrada	
 MV7-10 BM	80	25	1 "	700x775x850





ELECTRIC INDIRECT HEATING **BOILING PAN**



MODEL	TANK VOLUME (L)	ELECTRIC POWER (kW)	DIMENSIONS (mm)
 ME7-10 BM	80	9,00	700x775x850





GAS **FRYERS**



MODEL	TANKS			GAS POWER		DIMENSIONS (mm)
	QUANTITY	VOLUMEN (L)	BASKETS	(kcal/h)	(kW)	
 FG7-05 1C	1	15	1 G	13.000	15,00	350x775x850
 FG7-05 2C	1	15	2 P	13.000	15,00	350x775x850
 FG7-10 2C	2	2x15	2 G	26.000	30,00	700x775x850
 FG7-10 4C	2	2x15	4 P	26.000	30,00	700x775x850


ELECTRIC **FRYERS**



MODEL	TANKS			ELECTRIC POWER (kW)	DIMENSIONS (mm)
	QUANTITY	VOLUMEN (L)	BASKETS		
 FE7-05 1C	1	15	1 G	12,00	350x775x850
 FE7-05 2C	1	15	2 P	12,00	350x775x850
 FE7-10 2C	2	2x15	2 G	24,00	700x775x850
 FE7-10 4C	2	2x15	4 P	24,00	700x775x850


GAS **TILTING BRATT PAN**



MODEL	TANK	SISTEMA ELEVACIÓN	CAPACITY (L)	SURFACE (dm²)	GAS POWER		DIMENSIONS (mm)
					(kcal/h)	(kW)	
 SBG7-10	Inox	V	50	27	12.000	13,00	700x775x850


ELECTRIC **TILTING BRATT PAN**



MODEL	TANK	RAISING SYSTEM	CAPACITY (L)	SURFACE (dm²)	ELECTRIC POWER (kW)	DIMENSIONS (mm)
 SBE7-10	Inox	V	50	27	9,00	700x775x850



GAS BAIN MARIE



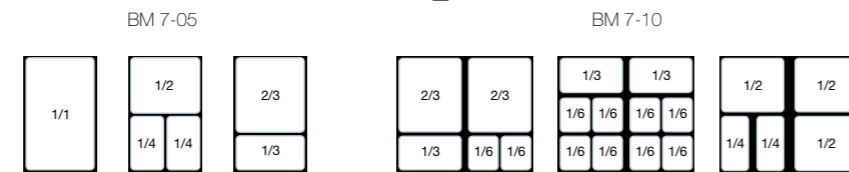
MODEL	TANK VOLUME (L)	GAS POWER		DIMENSIONS (mm)
		(kcal/h)	(kW)	
 BMG7-10	30	5.500	6,40	700x775x290

ELECTRIC BAIN MARIE



MODEL	TANK VOLUME (L)	ELECTRIC POWER (kW)	DIMENSIONS (mm)
 BME7-05	17	2,80	350x775x290
 BME7-10	30	6,00	700x775x290

EXAMPLES OF DISTRIBUTION FOR CONTAINERS





CHIPS SCUTTLE



MODEL	TANK		POWER (kW)			DIMENSIONS (mm)
	CONTAINER	(dm²)	UPPER	LOWER	TOTAL	
MF7-05	GN-1/1	20	1,00	-	1,00	350x775x415




WORK TOPS



MODEL	DRAWERS	DIMENSIONS (mm)
 EN7-05	-	350x775x290
 EN7-10	-	700x775x290



STANDS



MODEL	DOOR FITTING OPTIONS (NOT INCLUDED)	DIMENSIONS (mm)
 MB7-05	1 Right door	350x775x560
 MB7-10	1 Right door + 1 left door	700x775x560
 MB7-15	2 Right doors + 1 left door	1.050x775x560

DOORS



DESCRIPTION	DIMENSIONS (mm)
 Right door - Right hinged	350x560
 Left door - Left hinged	350x560

MONOBLOCK SYSTEM ACCESORIES



DESCRIPTION	LENGTH (mm)	WIDTH (mm)
Front top panel - 1 module	700	100
Front top panel - 1+1/2 module	1.050	100
Front top panel - 2 modules	1.400	100
Front top panel - 2+1/2 modules	1.750	100
Front top panel - 3 modules	2.100	100
Front top panel - 3+1/2 modules	2.450	100
Front top panel - 4 modules	2.800	100
Front top panel - 4+1/2 modules	3.150	100
Front top panel - 5 modules	3.500	100
Module joint	-	-

BRIDGE SYSTEM ACCESORIES




WALL ASSEMBLY WITH KIT BRIDGE UNIT 2-1/2 MODULES AND FRONT TOP PANEL 4 MODULES


DESCRIPTION
Kit bridge 700 - 1 module
Kit bridge 700 - 1+1/2 modules
Kit bridge 700 - 2 modules
Kit bridge 700 - 2+1/2 modules
Kit bridge 700 - 3 modules

ACCESSORIES

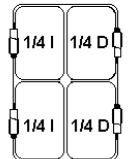
ACCESSORIES FOR GAS RANGES

DESCRIPTION	
	Fry-top - to place over 5.25 kW burners



BASKETS FOR FRYERS

DESCRIPTION	DIMENSIONS (mm)
 Kit 2 small baskets	250x135x120

OTHER BASKETS FOR PASTA COOKERS

DESCRIPTION	DIMENSIONS (mm)
 Kit 4 baskets 1/4	105x160x230

ACCESSORIES FOR CHARCOALS

DESCRIPTION	GRID		DIMENSIONS (mm)
	TYPE	(dm ²)	
 Cast Iron grid	Cast Iron	17	340x540
 Stainless Steel grid	Stainless Steel	17	340x540

WHEEL KITS



DESCRIPTION
Kit 4 castors - for 1 module or bigger appliances - with fastening wire
Kit 2 fixed castors - for 1/2 module appliances - with fastening wire

TRANSFORMATION TO SHIP VOLTAGE “MARINE VERSION”

Machines destined for ships, 440 V - 3 Phase, should be requested in the order indicating these data:

- Code for the standard appliance 400 V 3+N.
- Note for assembly 440 V - 3 phases without neutral.

TRANSFORMATIONS TO OTHER VOLTAGES
(*) MARINE - Transformation for ship - 440 III
(*) 230 III - Transformation to 230 V three-phase without neutral
(*) 230 1N - Transformation to 230 V single-phase
(*) Consult the existence of a version for this voltage.

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