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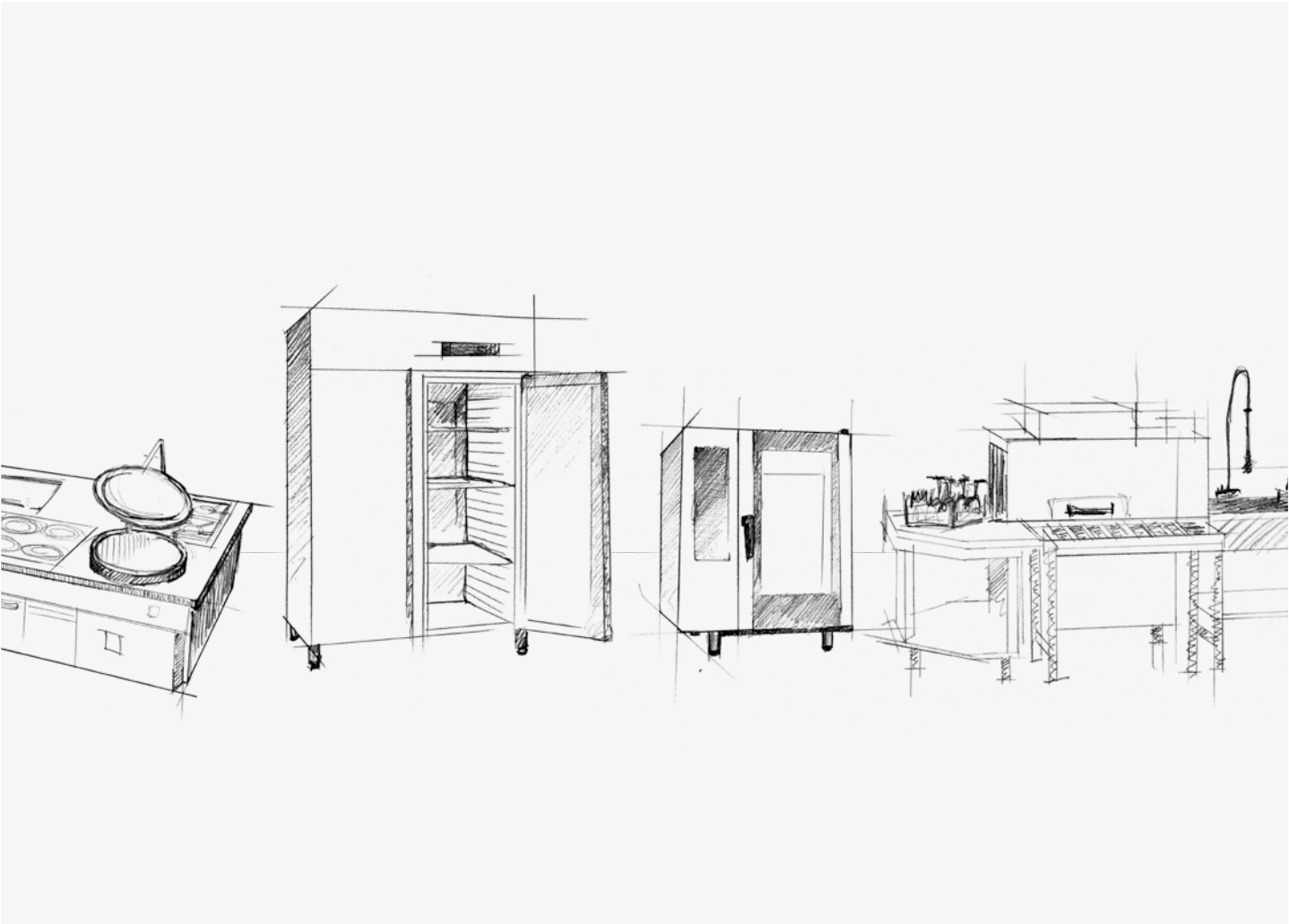


FOODSERVICE CATALOGUE - EXPORT 2019



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CATALOGUE | FOODSERVICE



FOODSERVICE
CATALOGUE - EXPORT 2019



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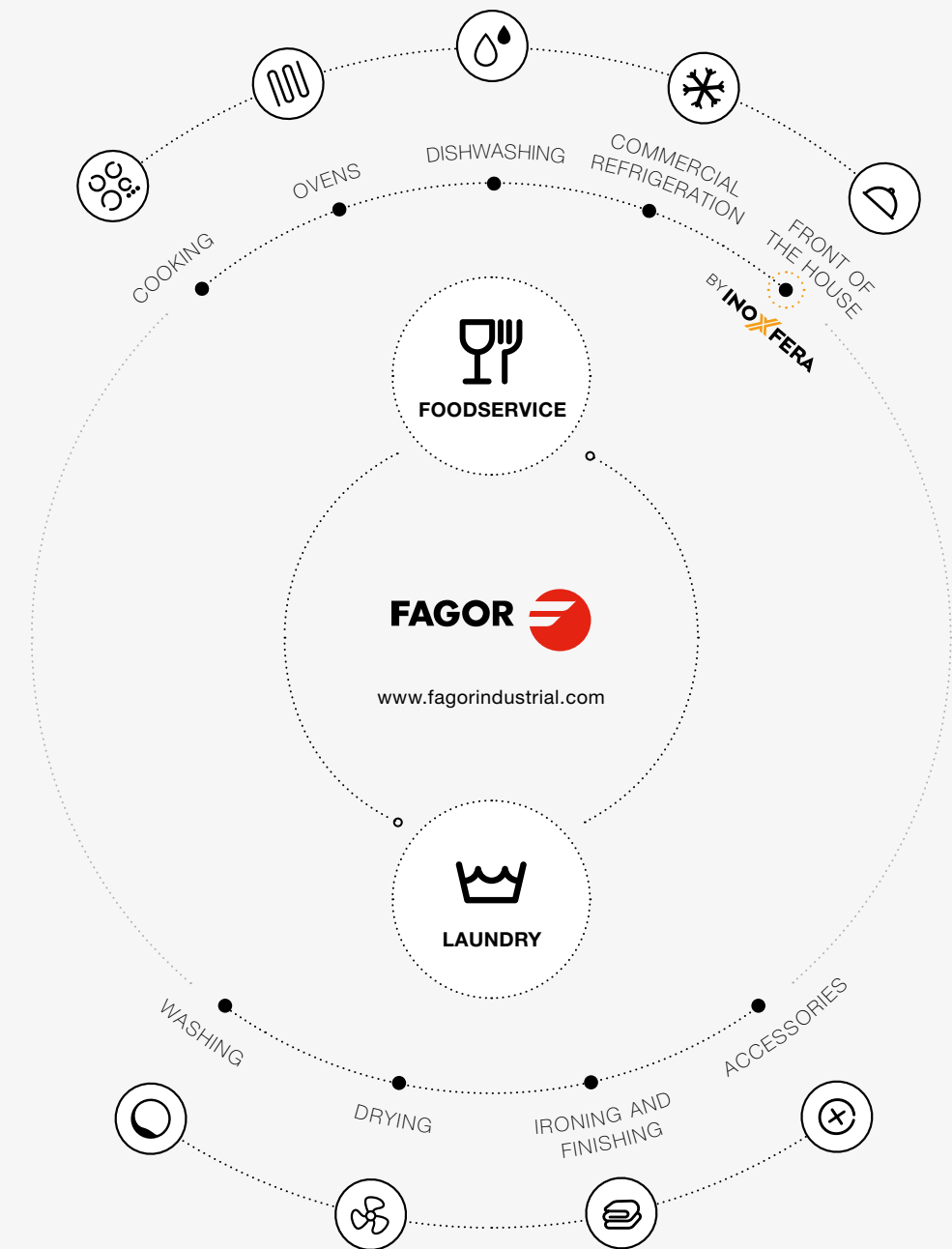
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FAGOR INDUSTRIAL

A WORLDWIDE LEADING MANUFACTURER OF EQUIPMENT FOR THE FOODSERVICE AND COMMERCIAL LAUNDRY SECTORS.

With over 60 years of experience and intimate knowledge of the day-to-day work and needs of the hotel and restaurant professional, Fagor Industrial offers a complete range of products under the same brand.

A labour that we carry out with a committed and accessible team who guarantee excellent results to the most demanding professionals also looking for a prestigious brand.



FAGOR INDUSTRIAL PRESENT ALL OVER THE WORLD.

Our structure makes it possible for us to attend our customers wherever they are with the professionalism and accessibility characteristic of a recognised prestigious brand.



● COMMERCIAL DELEGATIONS
● SELF-MANUFACTURED PLANTS

MORE THAN
60 YEARS OF
EXPERIENCE

WE ARE PART OF ONNERA GROUP

An international front runner and world leader with 8 manufacturing plants strategically distributed all around the world, with 2.000 people.

...AND OF MONDRAGON CORPORATION

MONDRAGON is the top business group in the Basque Country and the tenth in Spain, made up of more than 260 businesses and bodies, and more than 74,000 workers.



30 own delegation
in 20 countries



8 own manufacturing
plants with a total area
of more than 130,000 m²



Over 2,000
employees



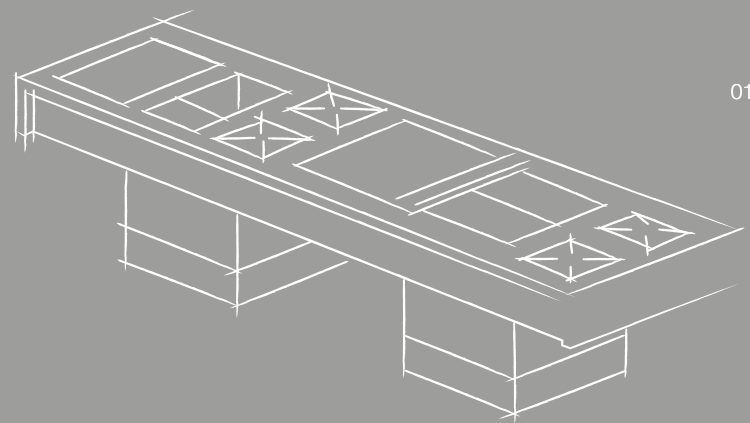
HORIZONTAL COOKING



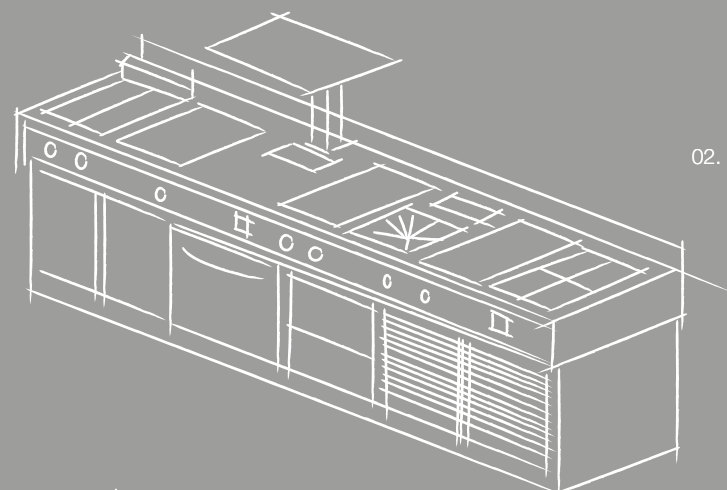
HORIZONTAL COOKING
SYMPHONY

ACCORDING
TO YOUR
NEEDS

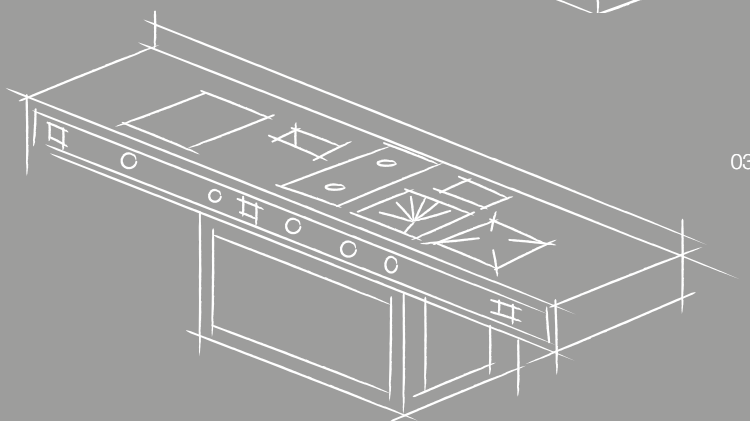
To solve and optimise available space, Symphony offers you the possibility to design and personalise your kitchen in complete freedom, based on your needs, combining the different elements, devices and accessories available.



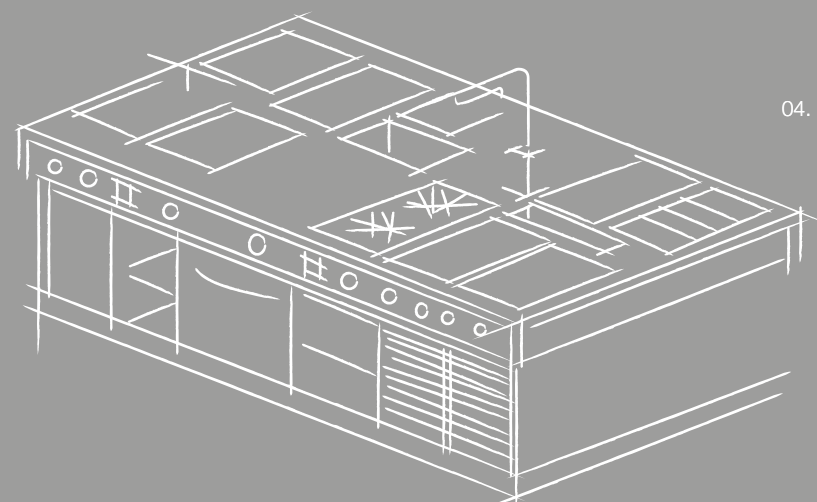
01.



02.



03.



04.

A WIDE RANGE OF MADE-TO-MEASURE SOLUTIONS

A wide range of units, shapes, sizes, accessories and design finishes, capable of being integrated into a 3 mm thick one-piece jointless stainless steel surface top.

01.

CENTRAL SYMPHONY

Island-type kitchen with all-round access to the units so that cooks can work from any side of the kitchen.

02.

WALL TYPE SYMPHONY

Wall supported kitchen, in which the machinery and operational elements are arranged in a line. Includes a rear plate that serves as a trim and as a protective element.

03.

SYMPHONY SUPPORTED ON A PEDESTAL

In any of the wall supported or island versions, the worktop is supported on one or more pedestals, leaving the rest of the space open beneath the working surface.

04.

SYMPHONY ON LOW UNIT

In any of the wall supported or island versions, the worktop is supported on a ground fixture which can be used for different type of storage and support elements: open or closed cabinets, multi-purpose units, heating or cooling units, electric ovens, or technical cabinets for connections and supplies...



HORIZONTAL COOKING | KORE GENERATION

900 SERIES

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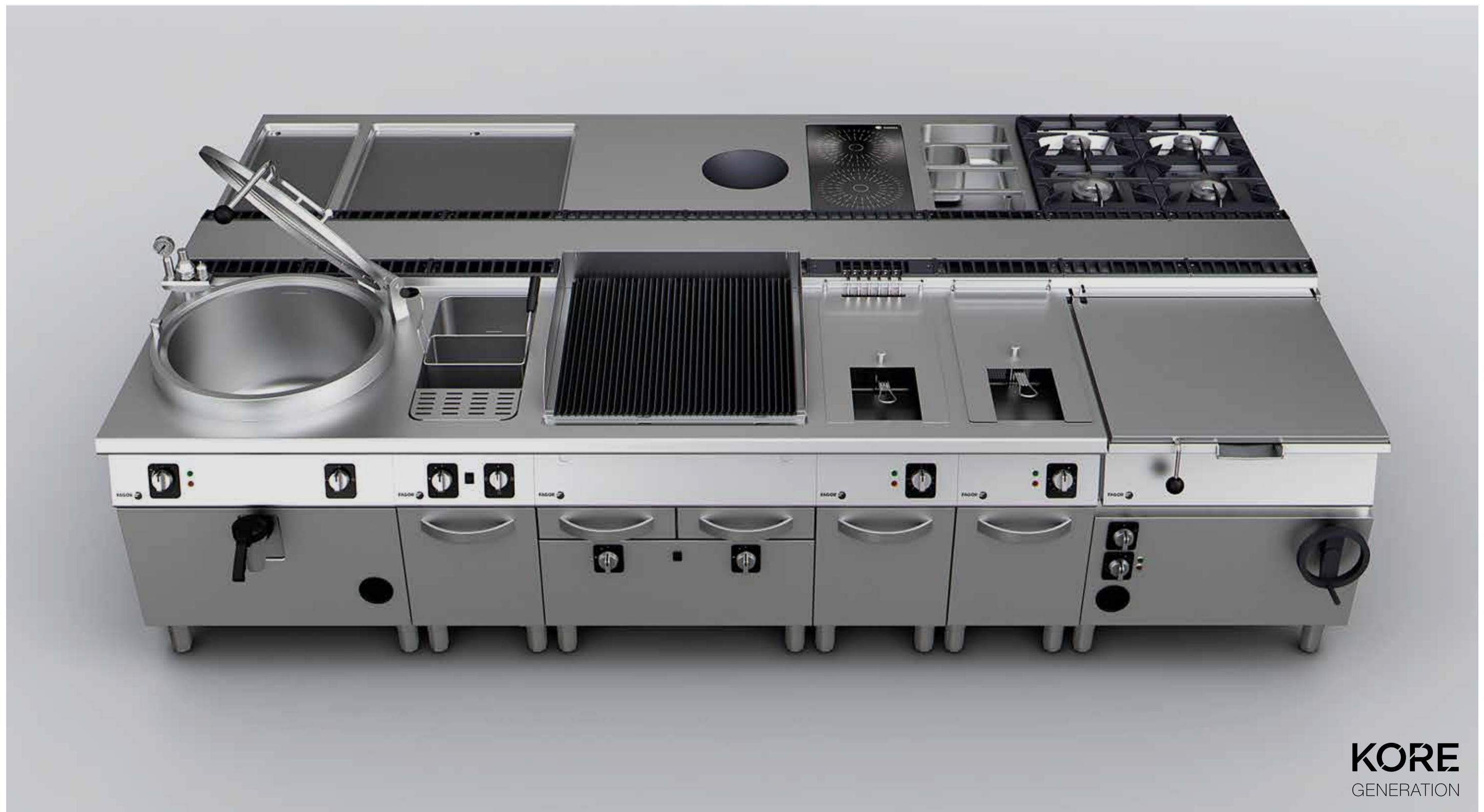
All gas cooking equipment
should be fitted with gas governors:
LPG: 37 g/cm²
Natural Gas: 20 g/cm²



BRINGING TOGETHER TRADITION AND INNOVATION FOR OVER 60 YEARS

—

The new KORE Generation is fruit of more than 60 years of knowledge and experience in the world of the restaurant trade, which began with cooking taking centre stage. Designed in accordance with the European standards, it is capable of adapting to the needs of the top chefs and the current demands of a professional kitchen with comfort and ease, so you can obtain the best results.



KORE
GENERATION

FROM ONE PROFESSIONAL
TO ANOTHER

The 900 Series from the new KORE Generation has been designed to facilitate the daily work of the kitchen professional. A **robust range with 2 mm thick surface tops**, prepared to respond to intensive use whilst performing to the maximum. Ergonomic, safe and with simple maintenance, it meets the high levels of safety, reliability and confidence that a professional kitchen demands.

The result: a cooking range which guarantees the durability of the machines, with a **clean and careful design**.

GAS
BOILING TOPS



01.

POWER

Our gas cookers provide the user with some of the highest power ratings on the market, as well as offering very high performance thanks to our own special burner design. Even distribution of the flame over the bottom of the container guarantees optimum heat transmission to the cooked product.

All this in compliance with the European regulations regarding temperature of components and panels, efficiencies and combustions, and the health regulations (EN-60335 and EN-203).

02.

CLEANING

The special design of the surface top hollows, funnelled, without grooves and with rounded edges, makes cleaning of the work surface easier.

Moreover, the hob grates and burners are easily removable, making them easy to clean.

03.

INTELLIGENT DESIGN

Why use grate adaptors when the prong design of our grates can hold containers with a diameter as small as 8 cm? This prevents the containers from tipping over. And although the dimensions of the grates can hold large containers, the back flue protector is positioned at a height which aligns with the grates for easier handling and a greater useful surface area to support receptacles.

04.

FLEXIBILITY

The boiling top cookers are designed to be installed on stands, forming a compact machine. They can also be mounted to form part of a hanging block or a bridge-type block, on the central support beams. Their feet also allow them to be positioned directly onto any surface built to support them.



C-G960



C-G920









C-G940

GENERAL CHARACTERISTICS

- Funnelled surface tops, manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Hobs with dimensions 397 x 350 mm allowing the use of large pans and pots. The shortened distance between the central prongs, 75 mm, allows them to support pans with a very small diameter (8 cm). This also avoids the danger of small containers tipping over.
- The hobs are manufactured in RAAF enamelled cast iron (resistant to acid and alkali products, and to fire and high temperatures).
- Double crown burners and diffusers in nickel-plated cast iron, guaranteeing the even distribution of heat from the flame in the bottom of the pans, even large ones. This avoids the accumulation of heat at a single point and optimises the energy transfer of the product.
- Burners of different power ratings to adapt to the containers and their use with different foodstuffs:
 - 5,25 kW (Ø 100 mm),
 - 8,0 kW (Ø 120 mm)
 - 10,2 kW (Ø 140 mm).
- Burners slot back in with no way of confusing their position.
- Low consumption pilots and thermocouples positioned within the body of the burner for greater protection.
- Gas conduction in flexible stainless steel tubes, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with a system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and supporting larger containers, increasing useful surface area.
- Access to the components from the front.

- OPTIONAL ACCESSORIES
(see accessories page at end of chapter)
- Plate to place over 5,25 kW burners.
 - Water column.

	MODEL	GAS	CODE	GRILLS (mm)	BURNERS				TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
					5,25 kW	8,0 kW	10,2 kW	11,0 kW			
OPEN BURNERS											
	C-G920	LPG	19030857	397x350	1	1	-	-	13,25	400x930x290	-
		GN	19043069								
	C-G920 H	LPG	19037814	397x350	-	1	1	-	18,20	400x930x290	-
		GN	19043266								
	C-G940	LPG	19030876	397x350	2	1	1	-	28,70	800x930x290	-
		GN	19043282								
	C-G940 H	LPG	19037727	397x350	-	3	1	-	34,20	800x930x290	-
		GN	19043294								
	C-G960	LPG	19030925	397x350	3	2	1	-	41,95	1.200x930x290	-
		GN	19043300								
	C-G960 H	LPG	19037911	397x350	-	5	1	-	50,20	1.200x930x290	-
		GN	19044735								

GAS COOKERS
WITH OVEN



C-G961 OP



C-G961



C-G941 H

GENERAL CHARACTERISTICS

- Funnelled surface tops, manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Hobs with dimensions 397 x 350 mm allowing the use of large pans and pots. The shortened distance between the central prongs, 75 mm, allows them to support pans with a very small diameter (8 cm). This also avoids the danger of small containers tipping over.
 - The hobs are manufactured in RAAF enamelled cast iron (resistant to acid and alkali products, and to fire and high temperatures).
 - Double crown burners and diffusers in nickel-plated cast iron, guaranteeing the even distribution of heat from the flame in the bottom of the pans, even large ones. This avoids the accumulation of heat at a single point and optimises the energy transfer of the product.
 - Burners of different power ratings to adapt to the containers and their use with different foodstuffs:
 - 5,25 kW (Ø 100 mm).
 - 8,0 kW (Ø 120 mm).
 - 10,2 kW (Ø 140 mm).
 - Burners slot back in with no way of confusing their position.
- Low consumption pilots and thermocouples positioned within the body of the burner for greater protection.
 - Gas conduction in flexible stainless steel tubes, making internal manipulation easier and facilitating any repair work.
 - Controls set on a protective base with a system against water infiltration.
 - High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and supporting larger containers, increasing useful surface area.
 - Access to the components from the front.
 - Easy to use static GN 2/1 size oven or with dimensions 1,000 x 700 x 290 mm (OP version cookers), with the controls positioned on the upper panel.
 - Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
 - Tray introduced sideways, making it easier to handle.
 - Guides at three heights to offer different working options.
 - Guides with "U" shape to prevent the trays from tipping.
 - Temperature controlled by thermostatic valve (125 – 310 °C).
- Tubular stainless steel burner (two branches in OP version), with pilot and thermocouple, and piezoelectric ignition.
 - Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
 - Fibreglass closing seal to improve the oven's thermal efficiency.
 - Dismountable oven door, facilitating repair.

OPTIONAL ACCESSORIES
(see accessories page at end of chapter)

- Plate to place over 5,25 kW burners.
- Water column.

01.

POWER

Our gas cookers provide the user with some of the highest power ratings on the market, as well as offering very high performance thanks to our own special burner design. Even distribution of the flame over the bottom of the container guarantees optimum heat transmission to the cooked product.

All this in compliance with the European regulations regarding temperature of components and panels, efficiencies and combustions, and the health regulations (EN-60335 and EN-203).

02.

CLEANING

The special design of the surface top hollows, funnelled, without grooves and with rounded edges, makes cleaning of the work surface easier.







Moreover, the hob grates and burners are easily removable, making them easy to clean.

The body of the oven is in stainless steel, as well as the door and inner door panel, making it easier to clean. The interior guides are also removable to facilitate this task.

03.

INTELLIGENT DESIGN

Why use grate adaptors when the prong design of our grates can hold containers with a diameter as small as 8 cm? This prevents the containers from tipping over. And although the dimensions of the grates can hold large containers, the back flue protector is positioned at a height which aligns with the grates for easier handling and a greater useful surface area to support receptacles.

	MODEL	GAS	CODE	GRIDS (mm)	BURNERS				OVEN		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)	
					5,25 kW	8,0 kW	10,2 kW	11,0 kW	SIZE	POWER (kW)				
OPEN BURNERS WITH OVEN														
	C-G941	LPG NG	19013145 19043070	397x350	2	1	1	-	GN-2/1	8,60	37,30	800x930x850	-	
	C-G941 H	LPG NG	19037614 19043304	397x350	-	3	1	-	GN-2/1	8,60	42,80	800x930x850	-	
	C-G961	LPG NG	19024026 19042825	397x350	3	2	1	-	GN-2/1	8,60	50,55	1.200x930x850	-	
	C-G961 H	LPG NG	19040915 19043309	397x350	-	5	1	-	GN-2/1	8,60	58,80	1.200x930x850	-	
	C-G961 OP	LPG NG	19029087 19043313	397x350	3	2	1	-	1.000x700x290	16,00	57,95	1.200x930x850	-	
	C-G961 OP H	LPG NG	19037617 19043071	397x350	-	5	1	-	1.000x700x290	16,00	66,20	1.200x930x850	-	

MODELS: H: Gas Boiling tops with high power burners. / OP: With panoramic oven.



GAS SOLID TOP RANGES



GENERAL CHARACTERISTICS

- Inbuilt surface tops manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - 10 mm thick cast iron plate with rounded corners. 300 mm diameter surface.
 - Refractory brick with cast iron shield inside to take better advantage of the heat and distribute it better.
 - Temperatures for differentiated use: 500 °C at the centre and 200 °C near the edges.
 - Low consumption pilot and thermocouple.
 - Gas conduction in flexible stainless steel tube, making internal manipulation easier and facilitating any repair work.
 - Controls set on a protective base with system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and support of the containers, increasing the useful surface area.
 - Access to the components from the front.
- MODEL C-G9-11 WITH OVEN

 - Easy to use static GN 2/1 size oven, with the controls positioned on the upper panel.
 - Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
 - Tray introduced sideways, making it easier to handle.
- Guides at three heights to offer different working options.
 - Guides with "U" shape to prevent the trays from tipping.
 - Temperature controlled by thermostatic valve (125 – 310 °C).
 - Tubular stainless steel burner, with pilot and thermocouple, and piezoelectric ignition.
 - Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
 - Fibreglass closing seal to improve the oven's thermal efficiency.
 - Dismountable oven door, facilitating repair.

	MODEL	GAS	CODE	SOLID TOP (mm)	BURNERS	OVEN		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
					11,0 kW	DIMENSIONS	POWER (kW)			
SOLID TOP										
	C-G910	LPG	19013166	800x700	1	-	-	11,00	800x930x290	-
		NG	19043318							
SOLID TOP WITH OVEN										
	C-G911	LPG	19020973	800x700	1	GN-2/1	8,60	19,60	800x930x850	-
		NG	19043322							



GAS RANGES
FOR PAELLAS



GENERAL CHARACTERISTICS

- Inbuilt surface tops manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Double crown burner with four rows of flames in each, guaranteeing the even distribution of heat from the flame to the bottom of the paella pan.
 - Low consumption pilot and thermocouple.
 - Gas conduction in flexible stainless steel tube, making internal manipulation easier and facilitating any repair work.
 - Controls set on a protective base with system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and support of the containers, increasing the useful surface area.
 - Access to the components from the front.
- MODEL C-GP9-11 WITH PAELLA OVEN

 - 665 x 665 x 325 mm static paella oven, with the controls located on the top panel.
 - Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
- Temperature controlled by thermostatic valve (125 – 350°C).
 - Tubular stainless steel burner at the front; operates with temperature gradient. Pilot with piezoelectric ignition and thermocouple.
 - Oven floor manufactured in 6 mm cast stainless steel, guaranteeing better performance and even heat distribution.
 - Side opening double panel door.

	MODEL	GAS	CODE	BURNERS			OVEN		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				Ø OUTER crown (mm)	Ø INNER crown (mm)	POWER (kW)	SIZE	POWER (kW)			
BOILING TOP											
	C-GP910	LPG	19044986	450	330	27,00	-	-	27,00	800x930x290	-
		NG	19044995								
WITH OVEN											
	C-GP911	LPG	19044987	450	330	27,00	665x665x325	7,30	34,30	800x930x850	-
		NG	19044996								

ELECTRIC
COOKERS



01.

CLEANING

The special design of the surface top hollows, funnelled, without grooves and with rounded edges, makes cleaning of the work surface easier.

The design of the surface top and the positioning of the electric plates higher than the rest of the surface top prevents liquids spilt from the pans from penetrating into the cooker.

The body of the oven is in stainless steel, as well as the door and inner door panel, making it easier to clean. The interior guides are also removable to facilitate this task.

02.

POWERFUL AND EFFECTIVE

The hot plate control allows the user to choose between up to seven heating power positions, to adjust to every need.

The temperature of the oven is regulated by thermostat up to 310 °C and allows heating from the top, from the bottom, or both simultaneously.

03.

FLEXIBILITY

The "solid-top" electric cooker makes it possible to work with different temperatures on the surface, thanks to the thermostatic controls regulating heating in the four quadrants into with the plate is divided.



C-E941



C-E940



C-E960

GENERAL CHARACTERISTICS

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel, designed to prevent liquids spilt from the pans from penetrating into the cooker.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Hot plates manufactured with 300 x 300 mm cast iron, with 4 kW of power, hermetically sealed into the funnelled surface top.
- Power regulation by 7 position selector.
- Safety thermostat for each plate.
- Interior fan to lower the temperature of the components.
- Funnelled surface with rounded corners for easy cleaning.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.







MODELS WITH OVEN

- Easy to use static GN 2/1 size oven with the controls positioned on the upper panel for better ergonomics.
- Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
- Tray introduced sideways for easier handling.
- Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.
- Thermostatic temperature control (125 – 310 °C).
- Heating by means of stainless steel shielded heating elements with selector switch to operate the upper and/or lower zone.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.

- Fibreglass closing seal to improve the oven's thermal efficiency.
- Dismountable oven door to facilitate repair.

VOLTAGE:

- 400 V 3+N.
- Ask for other voltages.

	MODEL	CODE	PLATES		OVEN		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)	
			(mm)	4,0 kW	SIZE	POWER (kW)				
BOILING TOP										
	C-E920	19031224	300x300	2	-	-	8,00	400x930x290	-	
	C-E940	19031220	300x300	4	-	-	16,00	800x930x290	-	
	C-E960	19048260	300x300	6	-	-	24,00	1.200x930x290	-	
WITH OVEN										
	C-E941	19013380	300x300	4	GN-2/1	6,00	22,00	800x930x850	-	
	C-E961	19048261	300x300	6	GN-2/1	6,00	30,00	1.200x930x850	-	
	C-E961 OP	19048264	300x300	6	1.000x700x290	12,00	36,00	1.200x930x850	-	

OP MODELS: With large oven 1.000 x 700 x 290 mm.

ELECTRIC RANGES
SOLID TOP WITH 4 COOKING ZONES





GENERAL CHARACTERISTICS

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel, designed to prevent liquids spilt from the pans from penetrating into the cooker.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - "Solid-top" models with four heating elements beneath the 15 mm thick cast steel fry-top, distributed so as to heat the four quadrants of the fry-top independently.
 - Power control for each heating element. This allows the user to work with different temperature gradients on the fry-top.- Interior fan to lower the temperature of the components.
 - Funnelled surface with rounded corners for easy cleaning.
- High temperature enamelled cast iron flue protector.
 - Access to the components from the front.
 - Machines with IPX5 grade water protection.

C-E911 MODEL

 - Easy to use static GN 2/1 size oven with the controls positioned on the upper panel for better ergonomics.
 - Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
 - Tray introduced sideways for easier handling.
 - Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.
 - Thermostatic temperature control (125 – 310 °C).
 - Heating by means of stainless steel shielded heating elements with selector switch to operate the upper and/or lower zone.
 - Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
 - Fibreglass closing seal to improve the oven's thermal efficiency.
 - Dismountable oven door to facilitate repair.

VOLTAGE: 400 V 3+N . Ask for other voltages.

	MODEL	CODE	FRY-TOP			OVEN		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			MEASUREMENTS	COOKING AREAS	POWER (kW)	SIZE	POWER (kW)			
SOLID TOP										
	C-E910	19044989	720x720	4	4x4	-	-	16,00	800x930x290	-
WITH OVEN										
	C-E911	19044990	720x720	4	4x4	GN-2/1	6,00	22,00	800x930x850	-

MIXED COOKERS




GENERAL CHARACTERISTICS

- Funnelled surface tops, manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Hobs with dimensions 397 x 350 mm allowing the use of large pans and pots. The shortened distance between the central prongs, 75 mm, allows them to support pans with a very small diameter (8 cm). This also avoids the danger of small containers tipping over.
 - The hobs are manufactured in RAAF enamelled cast iron (resistant to acid and alkaline products, and to fire and high temperatures).
 - Double crown burners and diffusers in nickel-plated cast iron, guaranteeing the even distribution of heat from the flame in the bottom of the pans, even large ones. This avoids the accumulation of heat at a single point and optimises the energy transfer of the product.
 - Burners of different power ratings to adapt to the containers and their use with different foodstuffs:
 - 5,25 kW (Ø 100 mm).
 - 8,0 kW (Ø 120 mm).
 - 10,2 kW (Ø 140 mm).
- Burners slot back in with no way of confusing their position.
 - Low consumption pilots and thermocouples positioned within the body of the burner for greater protection.
 - Gas conduction in flexible stainless steel tubes, making internal manipulation easier and facilitating any repair work.
 - Controls set on a protective base with a system against water infiltration.
 - High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and supporting larger containers, increasing useful surface area.
 - Access to the components from the front.
 - Machines with IPX5 grade water protection.
 - Easy to use static GN 2/1 size oven with the controls positioned on the upper panel for better ergonomics.
 - Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
 - Tray introduced sideways for easier handling.
 - Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.
 - Thermostatic temperature control (125 – 310 °C).
 - Heating by means of stainless steel shielded heating elements with selector switch to operate the upper and/or lower zone.
 - Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
 - Fibreglass closing seal to improve the oven's thermal efficiency.
 - Dismountable oven door to facilitate repair.

OPTIONAL ACCESSORIES
(see accessories page at end of chapter)

 - Grill plate to place over 5,25kW burners.
 - Water column.

	MODEL	CODE		GRIDS (mm)	BURNERS			OVEN		GAS POWER (kW)	ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
		LPG	GN		5,25 kW	8,0 kW	10,2 kW	SIZE	POWER (kW)				
	C-GE941	19044988	19044998	397x350	2	1	1	GN-2/1	6,00	28,70	6,00	800x930x850	-

INDUCTION
COOKERS



01.

CLEANLINESS, HYGIENE AND COMFORT

The glass ceramic surface top, sealed into the stainless steel work surface, guarantees maximum cleanliness.

The induction surface top does not receive a focus of lower heat (as traditional glass ceramic cookers do), meaning that remains of food or products do not get stuck, helping cleaning enormously.

02.

EFFECTIVENESS AND PRODUCTIVITY

The operation of the induction plate is only active when it detects a container. The radiation of heat to the surroundings is minimised and is concentrated on the base of the container. The effectiveness and energy-saving of using this technology are very important factors to take into consideration when choosing this product.






C-I925



W-I905

GENERAL CHARACTERISTICS

- 6 mm thick glass ceramic, hermetically sealed into the 2 mm thick AISI-304 stainless steel surface top.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Cooking areas demarcated by Ø 280 mm circular screen print, with 5 kW of power in each area, rapidly heated and ideal for à la carte service.
- Perfect control of cooking thanks to the energy regulator with 10 power levels, which allows you to work at low power for delicate recipes or at maximum power for fast service.
- Supplies energy only to the area upon which the container rests, with the rest of the glass ceramic surface remaining cold.
- Only functions when the presence of a cooking container is detected. Heating is interrupted upon removing the container.
- As a result, a great energy saving is obtained (energy consumption is reduced by around 50 % compared to gas burners).
- The working environment and atmosphere is more comfortable, as the energy is concentrated on the base of the container to be heated, irradiation and heat dispersal are reduced and the cooking temperature is reached rapidly.
- Safety against overheating. Diagnosis of errors (flashing lights).
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.
- VOLTAGE: 400 V 3+N

	MODEL	CODE	PLATES		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			5,0 kW	Ø mm			
INDUCTION PANELS							
	C-I925	19034112	2	300	10,00	400x930x290	-
	C-I945	19032512	4	300	20,00	800x930x290	-
WOK							
	W-I905	19032621	1	300	5,00	400x930x290	-

FRY-TOPS



01.

ADAPTED TO DIFFERENT TYPES OF FOOD

We have fry-tops manufactured in mild steel, especially suitable for meat and vegetables thanks to speed of cooking and even heat distribution.

The chrome plated fry-top models are specially designed for frying fish and seafood, or eggs, although they can be used for all kinds of foods. The chrome surface prevents flavours being transferred when changing from one type of food to another.

02.

HARD CHROME MODELS: GREATER PERFORMANCE AND COMFORT

The heat retention provided by the chromed surface prevents loss by radiation and heat dispersion, reducing frying time and heat recovery time, and thereby creating a more comfortable working environment.

03.

HYGIENE AND CLEANLINESS

We design our fry-tops so that the joints between the plate and the surface top have rounded radii and angles, following the criteria of regulation E-203-3 on materials in contact with foodstuffs. These radii at edges and corners are never less than 3.5 mm, helping to make cleaning easier.

The plate tilts towards the front, facilitating fat and liquid collection into the collection hole leading into the removable fat collection tray.

We offer the option of splash guards which can be removed and washed easily, being dismantled into three pieces.



FT-G905 L



FT-G910 L

GENERAL CHARACTERISTICS

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Fry-tops manufactured in 20 mm thick mild steel, high powered and with rapid temperature attainment.
- Models with smooth, grooved and mixed (2/3 smooth and 1/3 grooved) fry-tops.
- Versions with 50 micron thick chrome surface for the three types of fry-top.
- Electrical heated models use stainless steel shielded heating elements; temperature controlled by thermostat, between 100 and 300 °C.
- Gas heated models have burners with two branches (one burner for half module models, two independent burners for models with a whole module).

- Gas models come with the option of thermostatic temperature control (between 100 and 300 °C) or with operation by security valve with thermocouple.
- Ignition by electronic spark train. Have access tube for manual ignition.
- The whole module fry-tops come with independent heating zones.
- Safety thermostat in models with thermostatic control.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry-tops are integrated into the funnelled surface top.
- The funnelled housing with rounded edges and corners make them very easy to clean.
- Fry-top tilted towards the front to facilitate fat and liquid collection.

- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 2 litres depending on the model.
- Option of easily dismountable side and back splash guards.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

OPTIONAL ACCESSORIES
(see accessories page at end of chapter)

- Scraper (*).
- Splash guard (in three pieces to facilitate cleaning).

VOLTAGE FOR ELECTRIC MODELS:

- 400 V 3+N - Ask for other voltages.



(*) Models with chrome surface, scraper included

FRY-TOPS

	MODEL	GAS	CODE	PLATE				TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)	
				TYPE (*)	AREAS	(mm)	dm²				
GAS-FRY-TOPS											
MAX-MIN VALVE											
		FT-G905 V L	LPG	19034088	L	1	335x640	21,50	9,25	400x930x290	-
			GN	19043252							
		FT-G905 V R	LPG	19040226	R	1	335x640	21,50	9,25	400x930x290	-
			GN	19043345							
		FT-G910 V L	LPG	19043557	L	2	735x640	47,00	18,50	800x930x290	-
			GN	19034084							
		FT-G910 V R	LPG	19043559	R	2	735x640	47,00	18,50	800x930x290	-
			GN	19040271							
		FT-G910 V LR	LPG	19043564	L+R	2	735x640	47,00	18,50	800x930x290	-
			GN	19040272							
CONTROL BY THERMOSTAT											
		FT-G905 L	LPG	19030764	L	1	335x640	21,50	9,25	400x930x290	-
			GN	19043340							
		FT-G905 R	LPG	19040225	R	1	335x640	21,50	9,25	400x930x290	-
			GN	19043343							
		FT-G910 L	LPG	19029651	L	2	735x640	47,00	18,50	800x930x290	-
			GN	19043346							
		FT-G910 R	LPG	19040268	R	2	735x640	47,00	18,50	800x930x290	-
			GN	19043347							
		FT-G910 LR	LPG	19040227	L+R	2	735x640	47,00	18,50	800x930x290	-
			GN	19043348							
CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE											
		FT-G905 C L	LPG	19036544	L / C	1	335x640	21,50	9,25	400x930x290	-
			GN	19043593							
		FT-G905 C R	LPG	19042688	R / C	1	335x640	21,50	9,25	400x930x290	-
			GN	19043594							
		FT-G910 C L	LPG	19036556	L / C	2	735x640	47,00	18,50	800x930x290	-
			GN	19043502							
		FT-G910 C R	LPG	19042689	R / C	2	735x640	47,00	18,50	800x930x290	-
			GN	19043595							
		FT-G910 C LR	LPG	19042690	L+R / C	2	735x640	47,00	18,50	800x930x290	-
			GN	19044691							
ELECTRIC - FRY-TOPS											
CONTROL BY THERMOSTAT											
		FT-E905 L	-	19030665	L	1	335x640	21,50	7,50	400x930x290	-
			-	19036535							
		FT-E910 L	-	19042680	L	2	735x640	47,00	15,00	800x930x290	-
			-	19042682							
		FT-E910 R	-	19042682	R	2	735x640	47,00	15,00	800x930x290	-
			-	19042683							
		FT-E910 LR	-	19042683	L+R	2	735x640	47,00	15,00	800x930x290	-
			-	19042683							
	CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE										
			FT-E905 C L	-	19042686	L / C	1	335x640	21,50	7,50	400x930x290
-				19042687							
		FT-E905 C R	-	19042687	R / C	1	335x640	21,50	7,50	400x930x290	-
			-	19030699							
		FT-E910 C L	-	19030699	L / C	2	735x640	47,00	15,00	800x930x290	-
			-	19042684							
		FT-E910 C R	-	19042684	R / C	2	735x640	47,00	15,00	800x930x290	-
			-	19042685							
		FT-E910 C LR	-	19042685	L+R / C	2	735x640	47,00	15,00	800x930x290	-
			-	19042685							

(*) TYPE OF PLATE:
L: Smooth hot-plate
R: ribbed hot-plate
L+R: 2/3 smooth and 1/3 ribbed hot-plate
C: chrome surface



CHARCOALS



01.

FLEXIBILITY AND EFFECTIVENESS

Our iron grills are reversible, and offer the option of grilling products in different ways:

- On the grooved and ridged side, the grill is tilted for meats.
- The flat and horizontal side is for grilling fish and vegetables.

The cooking and grilling takes place both by contact and by heat irradiation from the heating element or burners below, achieving greater effectiveness.

Moreover, the fat collection trays offer the option of putting water in them. Thanks to the heat irradiation of the gas burners or electrical heating elements, low intensity steam is generated, allowing certain types of food to be grilled in an atmosphere of steam.

02.

CLEANING

The iron grills incorporate a significant tilt towards the front on the ridged side to aid the flow of fats and liquids towards the collection hole and fat collection tray.

These iron grills, with a low porosity finish, are dismountable into 170 mm wide sections, without the need for tools, to facilitate cleaning.

In the stainless steel grill models, these are manufactured with steel slots, and are cleaned very easily.

The heating elements of the electric barbecues can be tilted to facilitate cleaning.

All models are equipped with splash guards, dismountable into three pieces to aid cleaning.



B-G9051



B-G9101 I

GENERAL CHARACTERISTICS

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Cast iron grills, dismountable without the need for tools, in 170 mm wide sections.
 - The iron grills are reversible, with different finishes on each side:
 - Tilted and grooved with ridges for meat.
 - Horizontal and flat for fish and vegetables.
 - The grills reach a very high temperature (400 °C), meaning that the surface of the product seals rapidly, keeping the inside of the food much juicier.
 - In the models with stainless steel grill, this is manufactured with sheets of AISI-304 in "V" shape to facilitate cleaning.
 - Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 12 litres (one tray in half module machines, two trays in machines with a whole module).
- The fat collection trays offer the option of putting water in them, and thanks to the heat irradiation of the gas burners or electrical heating elements, low intensity steam is generated, so that the food can be grilled in an atmosphere of steam.
 - Grills fitted with 130 mm high dismountable guard to avoid splashing, manufactured in stainless steel.
 - High temperature enamelled cast iron flue protector.
 - Access to the components from the front.
 - Machines with IPX5 grade water protection.
 - Ignition by electronic spark train. Have access tube for manual ignition.
 - Ignition by spark train
- Independent control for each group of heating elements by means of energy regulator.
 - Voltage: 400 V 3+N. Ask for other voltages.

GAS MODELS

- Groups of three tubular burners protected by radiating cover (one group of three burners for models with half a module, two groups for models with a whole module).
- Independent control for each group of burners by means of safety valve with thermocouple.
- Burner ignition by electronic spark train








ACCESSORIES INCLUDED

- Special scraper with two profiles for models with cast iron grill.
- Special scraper adapted for models with stainless steel grill



ELECTRIC MODELS

- Groups of three stainless steel shielded heating elements under the grill, protected by radiating cover (one group of three heating elements for half module models, two groups for models with a whole module).

	MODEL	GAS	CODE	GRIDS				TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				TYPE	AREAS	(mm)	(dm²)			
GAS GRILLS										
	B-G9051	LPG	19022170	Cast Iron	1	340x690	24	11,00	400x930x850	-
		NG	19043378							
	B-G9051 I	LPG	19044778	Stainless Steel	1	340x690	24	11,00	400x930x850	-
		NG	19044779							
	B-G9101	LPG	19023959	Cast Iron	2	680x690	48	22,00	800x930x850	-
		NG	19043379							
	B-G9101 I	LPG	19044780	Stainless Steel	2	680x690	48	22,00	800x930x850	-
		NG	19044781							
ELECTRIC GRILLS										
	B-E9051	-	19030140	Cast Iron	1	340x690	24	7,50	400x930x850	-
		-	19044782							
	B-E9101	-	19030319	Cast Iron	2	680x690	48	15,00	800x930x850	-
		-	19044785							
	B-E9101 I	-	19044785	Stainless Steel	2	680x690	48	15,00	800x930x850	-
		-								

PASTA
COOKERS



01.

QUALITY

The surface top is manufactured in 2 mm thick AISI-304 stainless steel.

The pasta cooker well is integrated into the surface top, and is manufactured in 1.5 mm thick AISI-316L stainless steel.

The baskets offered as a complement are manufactured with a stainless steel mesh, guaranteeing their durability.

02.

CLEANING

Easy to clean well with rounded edges.

The baskets with the stainless steel mesh are easy to clean and can be put in the dishwasher.

Anti-froth drainer, dismountable and washable in the dishwasher.

03.

VERSATILITY

The versatility of our boiling wells means that as well as pasta, rice, vegetables, meats and other foods can be cooked in them.



CP-G905







CP-G910

GENERAL CHARACTERISTICS

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Wells integrated into the surface top, manufactured in 1.5 mm thick AISI-316L stainless steel.
 - Wells with 1/1 dimensions, capacity 40 litres. Accomodate different configurations of different sized baskets
 - Standard configuration : three 1/3 type baskets per well.
 - Optional kit basket type 1/4 and type 1/6.
 - Well filling by means of entrance electrovalve with two position switch: medium filling speed and high speed.
 - Draining of well by means of high temperature resistant mechanical ball valve with safety overflow.
- Automatic safety system that breaks the circuit if the water runs out.
 - Drainer located at the front for the baskets to be rested on.
 - Controls with protective base and system against water infiltration. High temperature enamelled cast iron flue protector.
 - Access to the components from the front.
 - Machines with IPX5 grade water protection.
- GAS MODELS

 - Gas models with stainless steel burner situated on the outside of the well with combustion chamber that allows the well to be heated from the bottom and sides (up to the minimum filling level).
 - Electronic ignition by spark train.Alternative manual ignition tube.
 - Heating controlled by safety valve.

- ELECTRIC MODELS
- Electric models with AISI-304 stainless steel heating elements situated in the bottom of the well to heat the water directly.
 - Heating controls by energy regulator.
 - Voltage: 400 V 3+N - Ask for other voltages.
- OPTIONAL ACCESSORIES
(see accessories page at end of chapter)
- Kit of 6 baskets 1/6 square.
 - Kit of 6 baskets 1/6 round.
 - Kit of 2 baskets 1/2.

	MODEL	GAS	CODE	WELL			TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				QUANTITY	SIZE	BASKETS (1/3)			
GAS PASTA COOKERS									
	CP-G905	LPG	19020672	1	GN-1/1	3	16,00	400x930x850	-
		NG	19043407						
	CP-G910	LPG	19036952	2	GN-1/1	6	32,00	800x930x850	-
		NG	19043408						
ELECTRIC PASTA COOKERS									
	CP-E905	-	19023162	1	GN-1/1	3	12,00	400x930x850	-
	CP-E910	-	19037474	2	GN-1/1	6	24,00	800x930x850	-

DIRECT HEATING
BOILING PANS



01.

QUALITY AND SAFETY

The surface top of our boiling pans, as in the rest of the products of our range, are manufactured in 2 mm thick AISI-304 stainless steel.

The well is inbuilt into the surface top by robotic welding, manufactured in AISI-304 stainless steel. Also, the bottom of the well is manufactured in AISI-316L stainless steel.

02.

CLEANING

The funnelled surfaced top, manufactured without grooves and with rounded corners, facilitates cleaning of the work surface.

The construction of the well with its satin walls allows for rapid and perfect cleaning.

The boiling well has a filter in the drainage tube to trap food remains, and is easy to dismount for cleaning. The emptying tap is also very easy to clean.

GENERAL CHARACTERISTICS

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Double walled lid balanced by means of a hinge with front handle, with diagonal opening to 75° which allows the lid to be kept open in any position.
- Well inbuilt into the surface top by robotic welding, manufactured in AISI-304 stainless steel, with the bottom of the well in AISI-316L stainless steel.
- Well filling with hot or cold water by electrovalve, activated with a single switch located on the front panel.
- Well emptying by 2" safety valve with handle in athermic material and safe and effortless handling.
- Robust and reliable filter for draining the well manufactured in AISI-304 stainless steel. Easily extractable.
- Controls with protective base and system against water infiltration.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

GAS HEATED MODELS







- Group of sequentially operating, optimised Combustion stainless steel tubular burners, controlled by energy regulator.
- Heating from the burners at the bottom of the pan covers the base in a uniform manner, to give progressive heating of the contents of the well.
- Option of regulating the heating by the burners, with different degrees of power.
- Ignition of group of burners by spark train.
- Indicator light to show when the machine is connected and when it is heating.



MP-G915

PRESSURE OPERATION

- Folding and compensated lid, with flange closure
- Operation with pressure in the cooking well, 0.3 atmospheres.
- Overpressure safety valve on the lid.

MODEL		Hz.	CODE		TANK		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			LPG	NG	Ø x H (mm)	VOLUME (L)			
GAS BOILING PANS									
DIRECT FIRE									
	M-G910	50	19029620	19043381	600x400	100	20,00	800x930x850	-
		60	19043382	19043383					
	M-G915	50	19020556	19043384	600x550	150	24,00	800x930x850	-
		60	19043385	19043386					
	M-G920	50	19044991	19045008	600x650	200	24,00	800x930x850	-
		60	19045007	19045009					
PRESSURE									
	MP-G910	50	19044992	19045011	600x400	100	20,00	800x930x850	-
		60	19045010	19045012					
	MP-G915	50	19044993	19045015	600x550	150	24,00	800x930x850	-
		60	19045014	19045016					
	MP-G920	50	19044994	19045018	600x650	200	24,00	800x930x850	-
		60	19045017	19045019					

INDIRECT HEATING BOILING PANS
BAIN MARIE SYSTEM



01.

QUALITY AND SAFETY

The surface top of our boiling pans, as in the rest of the products of our range, are manufactured in 2 mm thick AISI-304 stainless steel.

The well is inbuilt into the surface top by robotic welding, manufactured in AISI-304 stainless steel. Also, the bottom of the well is manufactured in AISI-316L stainless steel.

The bain marie boiling pans are fitted with an automatic filling system of the chamber around the well when the machine is connected.

These boiling pans possess an automatic chamber level control with quadruple security: pressure switch to control the pressure in the chamber, overpressure security valve, thermostat to limit overheating in the chamber and pressure gauge incorporated into the surface top.

02.

CLEANING

The funnelled surfaced top, manufactured without grooves and with rounded corners, facilitates cleaning of the work surface.

The construction of the well with its satin walls allows for rapid and perfect cleaning.

The boiling well has a filter in the drainage tube to trap food remains, and is easy to dismount for cleaning. The emptying tap is also very easy to clean.





GENERAL CHARACTERISTICS

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Double walled lid balanced by means of a hinge with front handle, with diagonal opening to 75° which allows the lid to be kept open in any position.
 - Well inbuilt into the surface top by robotic welding, manufactured in AISI-304 stainless steel, with the bottom of the well in AISI-316L stainless steel.
 - Well filling with hot or cold water by electrovalve, activated with a single switch located on the front panel.
 - Well emptying by 2" safety valve with handle in athermic material and safe and effortless handling.
 - Robust and reliable filter for draining the well manufactured in AISI-304 stainless steel. Easily extractable.
 - Controls with protective base and system against water infiltration.
 - High temperature enamelled cast iron flue protector.
 - Access to the components from the front.
 - Machines with IPX5 grade water protection.
- INDIRECTLY HEATED MODELS – BAIN MARIE

 - Bain marie chamber around the well, with automatic filling system when the machine is connected.
 - Automatic chamber level control with quadruple security: pressure switch to control the pressure in the chamber, overpressure security valve, thermostat to limit overheating in the chamber and pressure gauge incorporated into the surface top.
 - Automatic flushing of the chamber.
 - Heating at the bottom of the pan acts on the water in the surrounding chamber, meaning that the saturated steam generated at a temperature of 107 °C heats the bottom and sides of the well in a uniform manner. The temperature reached is lower than that obtained with direct heating.
 - Inbuilt pan floor to avoid deformations.
 - Indicator light to show when the machine is connected and when it is heating.
- GAS MODELS

 - Group of optimised combustion stainless steel tubular burners, controlled by energy regulator and by pressure switch.
 - Control by energy regulator and by pressure switch, permitting lower water and energy consumption.
 - Ignition of group of burners by spark train.
- ELECTRIC MODELS

 - Heating by heating elements located in the lower part of the bain marie.
 - Heating controlled by energy regulator and pressure switch.
 - Voltage: 400 V 3+N - Ask for other voltages.

MODEL		Hz.	CODE		TANK		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			LPG	NG	Ø x H (mm)	VOLUME (L)			
GAS BOILING PANS									
	M-G910 BM	50	19027178	19043250	600x400	100	20,00	800x930x850	-
		60	19043388	19043389					
	M-G915 BM	50	19018340	19043390	600x550	150	24,00	800x930x850	-
		60	19043391	19043392					
ELECTRIC BOILING PANS									
	M-E910 BM	-	19029997		600x400	100	22,00	800x930x850	-
	M-E915 BM	-	19020378		600x550	150	22,00	800x930x850	-

FRYERS



01.

POWER AND PERFORMANCE

Fagor fryers offer some of the highest power ratings and performance on the market within the standard modular fryers category. The machines heat up very fast and have a high power/litre ratio, reaching 1 kW/litre in gas models, putting them at the level of high-performance fryers.

02.

CLEANING

The construction of the well, inbuilt into the 2 mm surface top, allows it to be cleaned perfectly and rapidly. The system of swivelling heating elements in the electric models, together with the accompanying attachment hook, allows the whole of the heating element unit to be turned by more than 90° to clean inside comfortably.



F-G9115



















F-G9221 R

GENERAL CHARACTERISTICS

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Wells inbuilt into the surface top.
 - Cold zone in the lower part of the well, which helps to maintain the quality and characteristics of the oil in use for longer.
 - Thermostatic temperature control between 60 and 200 °C.
 - Gas models with three longitudinal heating tubes integrated into the well.
 - High efficiency gas burners.
 - Electric models with AISI-304 stainless steel heating elements located inside the well, which can be swivelled by more than 90° for perfect cleaning.
- High-power machines which heat up very fast and with a high power:litre ratio (up to 1.00 kW/litre in gas models).
 - Ignition by spark train for the gas models.
 - Safety thermostat in all models.
 - Unloading of oil from the well by means of a robust and reliable ball valve, resistant to high temperatures.
 - With individual lids for each well.
 - High temperature enamelled cast iron flue protector.
 - Access to the components from the front.
 - Machines with IPX5 grade water protection.

- VOLTAGE FOR ELECTRIC MODELS:
- 400 V 3+N - Ask for other voltages.
- BASKETS INCLUDED:
- 21 litre fryers: 2 small baskets per well (130 x 330 x 130 mm).
 - 15 litre fryers: 1 large basket per well (250 x 280 x 100 mm).
- OPTIONAL ACCESSORIES
(see accessories page at end of chapter)
- 21 litre fryers: large basket (260 x 330 x 130 mm).
 - 15 litre fryers: small basket (125 x 280 x 100 mm).

		MODEL	Hz.	CODE		TANKS			TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				LPG	GN	QUANTITY	VOLUME (L)	BASKETS			
GAS FRYERS											
		F-G9115	50	19022403	19043339	1	1x15	1 large	15,00	400x930x850	-
			60	19043412	19043413						
		F-G9215	50	19037062	19043411	2	2x15	2 large	30,00	800x930x850	-
			60	19043414	19043415						
		F-G9121 R	50	19047039	19048304	1	1x21	2 small	21,00	400x930x850	-
			60	19048305	19048306						
		F-G9221 R	50	19048307	19048308	2	2x21	4 small	42,00	800x930x850	-
			60	19048309	19048310						
		MODEL		CODE	TANKS			TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)	
					QUANTITY	VOLUME (L)	BASKETS				
ELECTRIC FRYERS											
		F-E9115	19020767		1	1x15	1 large	12,00	400x930x850	-	
		F-E9215	19037230		2	2x15	2 large	24,00	800x930x850	-	
		F-E9121 R	19047076		1	1x21	2 small	18,00	400x930x850	-	
		F-E9221 R	19048314		2	2x21	4 small	36,00	800x930x850	-	

TILTING BRATT PANS



01.

MULTI-USE

Thanks to the functional elements incorporated into our pan (thermostat adjustable between 50 and 310 °C, tap for entrance of water to fill the pan), this machine can be used as four different appliances:

- As a frying pan for products with a small thickness. By filling the pan with a certain level of oil, we can fry fish, pasties, eggs...
- As a fry-top: for pan broiling or "dry cooking". Thanks to the temperature that can be reached at the bottom, it can be used as a fry-top and cook seafood, fish, meats...
- As a boiling pan for wet cooking. The pan can be used as a directly heated boiling pan for the preparation of sauces, casseroles, stews, rice...
- As a bain marie, maintaining a minimum temperature inside the pan, for sauces and garnishes, or even for cooking by bain marie.

02.

CLEANING

We design the pans of our tilting brat pans so that the corners and edges have rounded radii and angles, following the criteria of regulation E-203-3 on materials in contact with foodstuffs. These radii at edges and corners are never less than 3,5 mm, which makes cleaning the pan easier, especially in the stainless steel pans.

The automatic introduction of water into the pan via the filling tap makes the task of cleaning easier.

The pan can be raised to be completely emptied after cleaning.

The wide opening for unloading helps to ensure rapid emptying.

The double-walled lid, with no grooves or screws in sight, makes cleaning easier.



SB-G915 IM



















SB-E910 M

GENERAL CHARACTERISTICS

- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Motorised or crank operated elevation systems which are able to raise the pan until it is vertical, to empty it completely.
 - Versions with cast iron and stainless steel pans.
 - Pan design with a rounded corners and no edges, and with a wide opening for unloading, making all cooking and cleaning operations easier.
 - Flange around the perimeter to stop any condensed water from spilling over.
 - The bottom of the wells is very thick (8 mm for iron pans and 10 mm for stainless steel pans), guaranteeing even heat distribution.
 - Pans filled with water by means of electric valve operated with switch on the front of the machine. The filling pipe is located at the back of the machine.
- Double walled lid with drainer at the back to redirect water of condensation back into the well.
 - Lid balance system by springs. Compensation system to avoid heavy falls. Can be regulated, with the same system for all modules.
 - Front access lid handle.
 - Electrically heated models use shielded stainless steel heating elements located under the bottom of the pan.
 - Gas heated models use steel burners with six branches (eight in the pan with one and a half modules), operated and controlled by safety valve with thermocouple.
 - Temperature of the bottom of the pan controlled by thermostat, between 50 and 310 °C.
- The heating by branched burners or electrical heating elements located in the base of the pan itself, together with the high thickness of the bottom of the pan, ensure maximum uniformity of temperature distribution in all cases, guaranteeing even cooking.
 - Micro breaking switch halts heating when the pan is raised.
 - High temperature enamelled cast iron flue protector.
 - Access to the components from the front.
 - Machines with IPX5 grade water protection.

VOLTAGE FOR ELECTRIC MODELS:

- 400 V 3+N - Ask for other voltages.

		MODEL	Hz.	CODE		RAISING SYSTEM	TANK TYPE (°)	CAPACITY (L)	SURFACE		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				LPG	GN				(mm)	(dm²)			
GAS TILTING BRATT PANS													
		SB-G910	50	19033913	19043399	Manual	Cast Iron	90	730x616	45	18,00	800x930x850	-
			60	19043431	19043430								
		SB-G910 I	50	19033638	19043400	Manual	Stainless steel	90	730x616	45	18,00	800x930x850	-
			60	19043401	19043402								
		SB-G910 M	50	19037815	19043432	Motorized	Cast Iron	90	730x616	45	18,00	800x930x850	-
			60	19043434	19043433								
		SB-G910 IM	50	19033791	19043435	Motorized	Stainless steel	90	730x616	45	18,00	800x930x850	-
			60	19043437	19043438								
		SB-G915 IM	50	19033950	19043439	Motorized	Stainless steel	120	1.130x616	70	25,00	1.200x930x850	-
			60	19043440	19043441								
		MODEL		CODE	RAISING SYSTEM	TANK TYPE (°)	CAPACITY (L)	SURFACE		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)	
								(mm)	(dm²)				
ELECTRIC TILTING BRATT PANS													
		SB-E910	19033917		Manual	Cast Iron	90	730x616	45	15,00	800x930x850	-	
		SB-E910 I	19037831		Manual	Stainless steel	90	730x616	45	15,00	800x930x850	-	
		SB-E910 M	19033793		Motorized	Cast Iron	90	730x616	45	15,00	800x930x850	-	
		SB-E910 IM	19033792		Motorized	Stainless steel	90	730x616	45	15,00	800x930x850	-	
		SB-E915 IM	19034427		Motorized	Stainless steel	120	1.130x616	70	22,50	1.200x930x850	-	

BAIN MARIES



GENERAL CHARACTERISTICS

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Wells accommodating different configurations of Gastronorm containers of different sizes, 150 mm high and with dimensions:
 - Half module: GN-1/1+1/3, with 22 litres capacity.
 - One module: GN-2/1+(2x1/3), with 44 litres capacity.
 - Wells inbuilt into the surface top, manufactured with AISI-304 stainless steel.
 - Standard format: 3 crosspieces to support Gastronorm containers.
 - Simple draining of the well by removing the overflow tube.
- The filling tap is sold as an optional accessory.
 - Regulation of water temperature by thermostat, between 30 and 90 °C.
 - Controls with protective base and system against water infiltration (IPX5 grade protection).
 - High temperature enamelled cast iron flue protector.
 - Access to the components from the front.
 - Machines with IPX5 grade water protection.

GAS MODELS

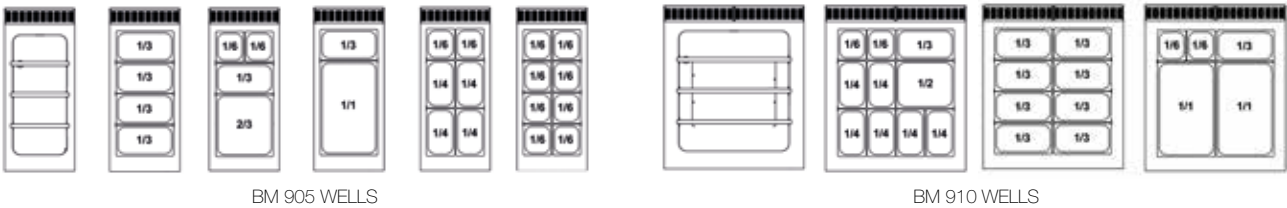
 - Insulated combustion chamber, reducing heating of components.
- High efficiency stainless steel burner, located on the outside of the well.
 - Electronic ignition by spark train.
 - Tube for alternative manual ignition.





ELECTRIC MODELS

 - AISI-304 stainless steel heating elements located on the outside of the well.
 - Safety thermostat in the electric models

OPTIONAL ACCESSORIES
(see accessories page at end of chapter)

 - Simple tap to install at the back of the bain marie.



	MODEL	GAS	CODE	TANK		TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				SIZE	VOLUME (L)			
GAS BAIN MARIE								
	BM-G905	LPG	19030988	GN-4/3	22	3,25	400x930x290	-
		NG	19043338					
	BM-G910	LPG	19031196	GN-8/3	44	6,50	800x930x290	-
		NG	19043344					
ELECTRIC BAIN MARIE								
	BM-E905	-	19043404	GN-4/3	22	3,00	400x930x290	-
	BM-E910	-	19031538	GN-8/3	44	6,00	800x930x290	-

CHIPS SCUTTLE



GENERAL CHARACTERISTICS

- Half module electrical heating machine, heated by infrared light.
 - Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Pan inbuilt into surface top, with capacity for 150 mm high Gastronorm GN-1/1 container.
- Perforated double bottom manufactured in stainless steel, tilted to remove excess frying oil and collect it in the container.
 - Heat maintained by infrared lamp located at the back of the machine, operated by ON/OFF switch.
 - Control with system against water infiltration.
- High temperature enamelled cast iron flue protector.
 - Access to the components from the front.
 - Machines with IPX5 grade water protection.








	MODEL	CODE	WELLS	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	MF-E905	19031443	GN-1/1	1,00	400x930x290	-

NEUTRAL ELEMENTS



GENERAL CHARACTERISTICS

- Half module and one module appliances.
 - Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
 - Machines adapted for the connection of a filling tap or water column at the back.
- High temperature enamelled cast iron back flue trim.







	MODEL	CODE	DRAWERS		DIMENSIONS (mm)	RETAIL PRICE (€)
			QUANTITY	(mm)		
 	EN-905	19033948	-	-	400x930x290	-
 	EN-910	19033947	-	-	800x930x290	-
 	EN-905 C	19042377	1	300x590x105 (valid GN-1/1)	400x930x290	-
	EN-910 C	19044805	1	700x590x105	800x930x290	-

STANDS



GENERAL CHARACTERISTICS

- Manufactured with a solid structure in AISI-304 stainless steel.
 - Screws hidden from view.
- Rapidly connected to serve as supports for surface top type elements from the 900 KORE range.
 - Can be used as open storage elements.
- Designed for the attachment of doors to turn them into closed cupboards.

	MODEL	CODE	DOORS IN OPTION (NOT INCLUDED)	DIMENSIONS (mm)	RETAIL PRICE (€)
 	MB-905	19018700	1	400x860x560	-
 	MB-910	19022189	2	800x860x560	-
 	MB-915	19020374	3	1.200x860x560	-

DOORS FOR STANDS

The kit allows the door to be reversible, so that it can be assembled opening to the left or to the right.
The number of doors depends on the stand to which they are to be mounted:

	CODE	DESCRIPTION	RETAIL PRICE (€)
	19040900	DOOR KIT G900 KORE	-

REFRIGERATED STANDS



GENERAL CHARACTERISTICS

- Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminium wings.
 - 50 mm of injected polyurethane insulation with a density of 40 kg/m³.
 - Alarm to prevent prolonged opening of the door.
 - Reversible doors, with automatic closing device and open fastening at 90°.
 - Adjustable stainless steel legs.
- Height adjustable between 580 and 600 mm for the positioning of tabletop machines.
 - Forced draught.
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Electronic temperature and defrosting control and display.
 - EMFP-120 BH Model built-in 5 crosspieces to support GN containers.
- Options:**

 - Kit of 4 castors (2 with brakes). Factory fitted.
 - Tropicalised equipment.
 - Locks on doors.
 - Panoramic door opening.

	MODEL	CODE	GAS	Hz	NO. OF DOORS/ DRAWERS	ENERGY EFFICIENCY CLASS	CLIMATIC CLASS	GROSS CAPACITY (L)	REFRIGERATION POWER (kW)	ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
STAND WITH DRAWERS												
	EMFP-120 B	19048090	R-290	50	2	C	4	169	0,25	0,25	1200x900x590	-
	CMFP-120 B	19034266	R-134a	50/60	2	C	4	169	0,245	0,205	1200x900x590	-
STAND WITH DOORS												
	EMFP-120 BP	19048089	R-290	50	2	C	4	169	0,25	0,25	1200x900x590	-
	CMFP-120 BP	19034260	R-134a	50/60	2	C	4	169	0,245	0,205	1200x900x590	-
WITH FLAT DRAWERS												
	EMFP-120 BH	19047995	R-290	50	2	C	4	169	0,25	0,25	1200x900x590	-



KORE 900 CANTILEVER SYSTEM

Distribution of personalised products according to each customer's needs. We offer two types of installations to this end: wall and central. The cantilever system positions the link-ups so that they are out of sight.



01.

CLEANING

The fact that the products are suspended facilitates cleaning of the bottom of the machines.

Cantilever system kit parts are manufactured in AISI-304 stainless steel, guaranteeing a long life and fulfilment of regulation IPX5.

02.

DESIGN

Cantilever system designed to provide the kitchen professional with greater comfort and ergonomics in their daily work.

Central blocks with central support ledge designed to hold accessories for the cooking block.

KITS FOR CANTILEVER SYSTEM

Each kit indicated below consists of:

- Support modules constructed with 4 mm AISI-304 stainless steel profiles.
- Back supports also manufactured in AISI-304.
- Support arms to hold the machines up, manufactured in AISI-304 stainless steel.
- Front and side closure panels.
- Support feet.

All these parts will be supplied on prior receipt of the machinery distribution plan.

CODE	DESCRIPTION	RETAIL PRICE (€)
WALL MODULATION KITS		
19044933	KORE wall modulation kit 1.5M	-
19044934	KORE wall modulation kit 2M	-
19044935	KORE wall modulation kit 2,5M	-
19044936	KORE wall modulation kit 3M	-
19044937	KORE wall modulation kit 3,5M	-
19044938	KORE wall modulation kit 4M	-
19044939	KORE wall modulation kit 4,5M	-
19044940	KORE wall modulation kit 5M	-
19044941	KORE wall modulation kit 5,5M	-
19044942	KORE wall modulation kit 6M	-
CENTRAL MODULATION KITS		
19044944	KORE central modulation kit 1,5M	-
19044945	KORE central modulation kit 2M	-
19044946	KORE central modulation kit 2,5M	-
19044947	KORE central modulation kit 3M	-
19044948	KORE central modulation kit 3,5M	-
19044949	KORE central modulation kit 4M	-
19044950	KORE central modulation kit 4,5M	-
19044951	KORE central modulation kit 5M	-
19044952	KORE central modulation kit 5,5M	-
19044953	KORE central modulation kit 6M	-

CODE	DESCRIPTION	RETAIL PRICE (€)
AESTHETIC SIDE COVERING PANELS		
19048657	Kit of elements to assembly the side covering panels for cantilever installations	-



KORE 900 BRIDGE BLOCKS

With the bridge system, we offer another cooking blocks assembly option, to obtain a lighter work space.



KITS FOR BRIDGE BLOCKS




Each kit indicated below consists of:

- Two support beams for the cantilevered machines.
 - Joining pieces from the beams to the side machines.
- Joining pieces to the cantilevered machines.
 - Central support for bridges of more than two modules.

CODE	DESCRIPTION	RETAIL PRICE (€)
BRIDGE ASSEMBLY		
19044954	KORE 900 bridge kit 1M	-
19044955	KORE 900 bridge kit 1,5M	-
19044956	KORE 900 bridge kit 2M	-
19044957	KORE 900 bridge kit 2,5M	-
19044958	KORE 900 bridge kit 3M	-
19044959	KORE 900 bridge kit 3,5M	-
19044960	KORE 900 bridge kit 4M	-
PLINTH FOR GAS BLOCKS		
19044961	KORE gas plinth kit 1M	-
19044962	KORE gas plinth kit 1,5M	-
19044963	KORE gas plinth kit 2M	-
19044964	KORE gas plinth kit 2,5M	-
19044965	KORE gas plinth kit 3M	-
19044966	KORE gas plinth kit 3,5M	-
19044967	KORE gas plinth kit 4M	-
19044968	KORE gas plinth kit 4,5M	-
19044969	KORE gas plinth kit 5M	-
PLINTH FOR ELECTRIC BLOCKS		
19044970	KORE electric plinth kit 1M	-
19044971	KORE electric plinth kit 1,5M	-
19044972	KORE electric plinth kit 2M	-
19044973	KORE electric plinth kit 2,5M	-
19044974	KORE electric plinth kit 3M	-
19044975	KORE electric plinth kit 3,5M	-
19044976	KORE electric plinth kit 4M	-
19044977	KORE electric plinth kit 4,5M	-
19044978	KORE electric plinth kit 5M	-

ACCESSORIES


COOKER ACCESSORIES

DESCRIPTION	CODE	RETAIL PRICE (€)
	KORE water column kit left	19044979
	KORE water column kit right	19044980
	KORE SMOOTH FRY-TOP (350 x 300 mm)	19045076
	Wok pan adaptor	19045085



FRYER ACCESSORIES

DESCRIPTION	CODE	RETAIL PRICE (€)
	21L large fryer basket	19045077
	15L small fryer basket	19045079


FRY-TOP ACCESSORIES

DESCRIPTION	CODE	RETAIL PRICE (€)
	KORE 0.5M fry-top guard	19045081
	KORE 1M fry-top guard	19045082
	Fry-top scraper	19045083




ACCESSORIES FOR CHARCOALS

DESCRIPTION	CODE	RETAIL PRICE (€)
	KORE charcoal scraper - FE Grill	19045084
	KORE charcoal scraper - Stainless steel Grill	19058313

ACCESSORIES FOR BOILING PANS

DESCRIPTION	CODE	RETAIL PRICE (€)
	Kit two perforated baskets for 100 litres boiling pans	19001494
	Kit two perforated baskets for 150 litres boiling pans	19001495


PASTA COOKER ACCESSORIES

DESCRIPTION	CODE	RETAIL PRICE (€)
	Pasta cooker baskets kit – 6x1/6 square	19036341
	Pasta cooker baskets kit – 6x1/6 round	19036342
	Pasta cooker baskets kit – 2x1/2	19036340

BAIN MARIE ACCESSORIES

DESCRIPTION	CODE	RETAIL PRICE (€)
	KORE filling tap kit left	19044981
	KORE filling tap kit right	19044982

MACHINES WITH WHEELS

DESCRIPTION	CODE	RETAIL PRICE (€)
	KORE kit of 4 wheels	19044983
	KORE kit of 2 fixed wheels	19044985

TRANSFORMATIONS TO OTHER VOLTAGES - "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.

DESCRIPTION	CODE	RETAIL PRICE (€)
MARINE - TILTING BRATT PANS - Transformation for ship - 440 III	19057294	-
MARINE - Other appliances - 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



HORIZONTAL COOKING
700 SERIES

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All gas cooking equipment should be
fitted with gas governors:
LPG: 37 g/cm²
Natural Gas: 20 g/cm²



OUR EXPERIENCE
OFFERS YOU
THE BEST RESULTS

The 700 Series 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.

GAS
BOILING TOPS



GENERAL CHARACTERISTICS

- Open hobs with safety valve and thermocouples.
- Pilots for ignition with protective crown.
- Cast iron gratings and burners.
- Grid dimensions: 347 x 310 mm.
- Double stainless steel spillways.
- Fat collector under the grills.



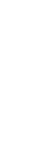
	MODEL	GAS	CODE	BURNERS		TOTAL POWER GAS (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				5,25 kW	6,9 kW			
	P	CG7-20	LPG	19005165	2	10,50	350x775x290	-
			NG	19005164				
	P	CG7-20 H	LPG	19005169	-	13,80	350x775x290	-
			NG	19005167				
	P	CG7-40	LPG	19005192	3	22,65	700x775x290	-
			NG	19005171				
	P	CG7-40 H	LPG	19005175	-	27,60	700x775x290	-
			NG	19005173				
	P	CG7-60	LPG	19007389	4	34,80	1.050x775x290	-
			NG	19007388				
	P	CG7-60 H	LPG	19007415	-	41,40	1.050x775x290	-
			NG	19007414				

GAS SOLID TOP
WITH OPEN BURNERS



GENERAL CHARACTERISTICS

- Open hobs with safety valve and thermocouples.
- Pilots for ignition with protective crown.
- Cast iron gratings and burners.
- Grid dimensions: 347 x 310 mm.
- Double stainless steel spillways.
- Fat collector under the grills.
- Half solid top on worktable, with 5.25 kW cast iron burner. Dimensions 347 x 620 mm. Central ring Ø 200mm.
- Safety valve and thermocouples.
- Pilot for ignition.



	MODEL	GAS	CODE	BURNERS		SOLID TOP	TOTAL POWER GAS (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				5,25 kW	6,9 kW	5,25 kW			
	P	CG7-30-I	LPG	19007383	1	1	Left	17,40	700x775x290
			NG	19007381					
	P	CG7-30-D	LPG	19007384	1	1	Right	17,40	700x775x290
			NG	19007382					
	P	CG7-50	LPG	19007387	2	2	Center	29,55	1.050x775x290
			NG	19007385					

SPECIFIC MODELS: P: Multipurpose.
H MODELS: Model with high power burners.

GAS RANGES
WITH OVEN



GENERAL CHARACTERISTICS

- Open hobs with safety valve and thermocouples.
- Pilots for ignition with protective crown.
- Cast iron gratings and burners.
- Grid dimensions: 347 x 310 mm.
- Double stainless steel spillways.
- Fat collector under the grills.
- 2/1 - GN oven in stainless steel, with tubular burner in stainless steel of 7.8 kW, with pilot and thermocouple.
- Thermostatic control (130 °C - 350 °C).



	MODEL	GAS	CODE	BURNERS		OVEN	NEUTRAL CABINET	GAS POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				5,25 kW	6,9 kW	7,8 kW				
	CG7-41	LPG	19007372	3	1	1	-	30,45	700x775x850	-
			NG							
	CG7-41 H	LPG	19007376	-	4	1	-	35,40	700x775x850	-
			NG							
	CG7-61	LPG	19007356	4	2	1	1	42,60	1.050x775x850	-
			NG							
	CG7-61 H	LPG	19007360	-	6	1	1	49,20	1.050x775x850	-
			NG							

FREESTANDING SOLID TOP WITH
OPEN BURNERS AND OVEN



GENERAL CHARACTERISTICS

- Open hobs with safety valve and thermocouples.
- Pilots for ignition with protective crown.
- Cast iron gratings and burners.
- Grid dimensions: 347 x 310 mm.
- Double stainless steel spillways.
- Fat collector under the grills.
- Half solid top on worktable, with 5.25 kW cast iron burner. Dimensions 347 x 620 mm. Central ring Ø 200mm.
- Safety valve and thermocouples.
- Pilot for ignition.
- GN-2/1 oven in stainless steel, with three levels, with 7.8 kW stainless steel tubular burner. Pilot and thermocouple.

	MODEL	GAS	CODE	BURNERS		SOLID TOP	OVEN	NEUTRAL CABINET	GAS POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				5,25 kW	6,9 kW	5,25 kW	7,8 kW				
	CG7-31-I	LPG	19007370	1	1	Left	1	-	25,20	700x775x850	-
			NG								
	CG7-31-D	LPG	19007368	1	1	Right	1	-	25,20	700x775x850	-
			NG								
	CG7-51	LPG	19007354	2	2	Centre	1	1	37,35	1.050x775x850	-
			NG								

H MODELS: Model with high power burners.

GAS SOLID TOP RANGES



GENERAL CHARACTERISTICS

- Solid top on worktable, with 8.4 kW burner, cast iron.
- Dimensions of the solid top: 695 x 620 mm.
- Central ring Ø 260mm.
- Safety valve and thermocouples.
- CG7-11MODEL:
 - GN-2/1 oven in stainless steel,
 - 7,8 kW burner, pilot light and thermocouple.
 - Temperature control by thermostatic valve (130 °C – 350 °C).

	MODEL	GAS	CODE	SOLID TOP	OVEN	GAS POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				8,4 kW	7,8 kW			
	P	CG7-10	LPG	19007380	1	8,40	700x775x290	-
			NG	19007379				
		CG7-11	LPG	19007366	1	16,20	700x775x850	-
			NG	19007365				

GAS RANGES WITH UK STYLE OVEN



GENERAL CHARACTERISTICS

- Open hobs with safety valve and thermocouples.
- Pilots for ignition.
- Cast iron gratings and burners.
- Grating dimensions: 347 x 310 mm.
- Individual enamelled spillways.
- Fat collector under the grills.
- UK style oven in stainless steel with temperature gradient from top to bottom of oven.
 - Dimensions: 860 x 570 x 410 mm.
 - Stainless steel burner at the back with temperature gradient for progressive heating from the top.
 - Burner power: 7,8 kW.
 - Pilot and thermocouple.
 - Thermostatic valve (130 °C – 350 °C).

	MODEL	GAS	CODE	BURNERS		OVEN	GAS POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				5,25 kW	6,9 kW	7,8 kW			
	CGB7-61	LPG	19007808	4	2	1	42,60	1.050x775x850	-
		NG	19007806						
	CGB7-61 R	LPG	19007812	4	2	1	42,60	1.050x775x850	-
		NG	19007809						
	CGB7-61 H	LPG	19007807	-	6	1	49,20	1.050x775x850	-
		NG	19007805						
	CGB7-61 RH	LPG	19007811	-	6	1	49,20	1.050x775x850	-
		NG	19007810						

SPECIFIC MODELS: P: Multipurpose.
R MODELS: Model with castors. / **H:** Model with high power burners.

ELECTRIC RANGES



GENERAL CHARACTERISTICS

- Cast iron hot-plates with shielded elements. 6 settings switch. Indicator lights.
- CE7: round plates 223 mm (2,6 kW) and 148 mm (1,5 kW).
- CE7- Q: square plates, 300 x 300 mm (3 kW).
- CE7-41: Electric oven GN-2/1 in stainless steel with heating elements in the floor (3 kW) and ceiling (3 kW). Thermostatic valve (130 °C – 350 °C).
- VOLTAGE: 400 V 3+N - Ask for other voltages.

	MODEL	CODE	PLATES			OVEN	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			2,6 kW	1,5 kW	3 kW	6 kW			
	P	CE7-20	19005004	2	-	-	5,20	350x775x290	-
	P	CE7-40	19005232	3	1	-	9,30	700x775x290	-
	P	CE7-41	19007261	3	1	1	15,30	700x775x850	-
	P	CE7-20-Q	19005253	-	-	2	6,00	350x775x290	-
	P	CE7-40-Q	19005726	-	-	4	12,00	700x775x290	-
	P	CE7-41-Q	19007690	-	-	4	18,00	700x775x850	-

GAS RANGE WITH ELECTRIC OVEN



GENERAL CHARACTERISTICS

- Open hobs with safety valve and thermocouples.
- Pilots for ingition.
- Cast iron gratings and burners.
- Individual spillway for each burner.
- Fat collector under the grills.
- Electrical 2/1 GN oven in stainless steel with heating elements in the bottom (3 kW) and grill (3 kW).
 - Oven power: 6kW.
 - Thermostatic control (130 °C - 350 °C).
- Electrical supply needed: 400 V - 3+N+T.

	MODEL	GAS	CODE	BURNERS		OVEN	GAS POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				5,25 kW	6,9 kW	6 kW			
	CGE7-41	LPG	19007561	3	1	1	22,65	700x775x850	-
		NG	19007558						
	CGE7-41 H	LPG	19007566	-	4	1	27,60	700x775x850	-
		NG	19007564						

SPECIFIC MODELS: P: Multipurpose.
Q MODELS: With square plates.

GAS
FRY-TOPS



GENERAL CHARACTERISTICS

- Burners in stainless steel with pilot.
- Fat collector.

	MODEL	GAS	CODE	PLATE - BURNER 6,30 kW			GAS POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)		
				TYPE	AREAS	(dm²)					
MODELS WITH MAX-MIN CONTROL VALVE											
		P	FTG7-05 V L	LPG	19005263	L	1	20	6,30	350x775x290	-
				NG	19005262						
		P	FTG7-05 V R	LPG	19005266	R	1	20	6,30	350x775x290	-
				NG	19005265						
		P	FTG7-10 V L	LPG	19006165	L	2	40	12,60	700x775x290	-
				NG	19006164						
		P	FTG7-10 V R	LPG	19006166	R	2	40	12,60	700x775x290	-
				NG	19006162						
		P	FTG7-10 V L+R	LPG	19006160	L+R	2	40	12,60	700x775x290	-
				NG	19006159						
MODELS WITH THERMOSTATIC CONTROL (120 °C - 310 °C)											
		P	FTG7-05 L	LPG	19005269	L	1	20	6,30	350x775x290	-
				NG	19005268						
		P	FTG7-05 R	LPG	19005274	R	1	20	6,30	350x775x290	-
				NG	19005273						
		P	FTG7-10 L	LPG	19006169	L	2	40	12,60	700x775x290	-
				NG	19006168						
		P	FTG7-10 R	LPG	19006179	R	2	40	12,60	700x775x290	-
				NG	19006178						
		P	FTG7-10 L+R	LPG	19006174	L+R	2	40	12,60	700x775x290	-
				NG	19006173						
MODELS WITH HARD CHROME TOP AND THERMOSTATIC CONTROL											
		P	FTG/C7-05 L	LPG	19005278	L / C	1	20	6,30	350x775x290	-
				NG	19005277						
		P	FTG/C7-10 L	LPG	19006184	L / C	2	40	12,60	700x775x290	-
				NG	19006183						

SPECIFIC MODELS: P: Multipurpose.
V MODELS: With max-min valve.
TYPE OF PLATES: L: Smooth hot-plate. / R: Ribbed hot-plate. / L+R: 1/2 smooth hot-plate - 1/2 ribbed hot-plate. / C: 50 microns thickness chromium coated steel sheeting hot-plate.

ELECTRIC
FRY-TOPS



GENERAL CHARACTERISTICS

- Shielded elements with indicator lights to show when the machine is connected and when it is heating.
 - Thermostat control of the hot-plate temperature 120 °C - 310 °C.
 - Fat collector.
- VOLTAGE: 400 V 3+N - Ask for other voltages.

FTE/C7-05 L

FRY-TOP FTG7-10 VL + MB7-10

FRY-TOP FTG7-05 L + MB7-05

		MODEL	CODE	PLATE			ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)	
				TYPE	AREAS	(dm ²)				
MODELS WITH THERMOSTATIC CONTROL (120 °C - 310 °C)										
		P	FTE7-05 L	19005462	L	1	20	4,50	350x775x290	-
		P	FTE7-05 R	19005288	R	1	20	4,50	350x775x290	-
		P	FTE7-10 L	19006458	L	2	40	9,00	700x775x290	-
		P	FTE7-10 R	19005958	R	2	40	9,00	700x775x290	-
		P	FTE7-10 L+R	19005964	L+R	2	40	9,00	700x775x290	-
MODELS WITH HARD CHROME TOP AND THERMOSTATIC CONTROL										
		P	FTE/C7-05 L	19005461	L / C	1	20	4,50	350x775x290	-
		P	FTE/C7-10 L	19006079	L / C	2	40	9,00	700x775x290	-

SPECIFIC MODELS: P: Multipurpose.
TYPE OF PLATES: L: Smooth hot-plate. / R: Ribbed hot-plate. / L+R: 1/2 smooth hot-plate - 1/2 ribbed hot-plate. / C: 50 microns thickness chromium coated steel sheeting hot-plate.

GAS CHARCOAL GRILLS



GENERAL CHARACTERISTICS

- Heating of the volcanic stones by 18/10 stainless steel tubular burners.
- Fat collector under the grills.
- Grilling grates with handles which allow them to be lifted, dimensions 340 x 500 mm.

	MODEL	GAS	CODE	GRIDS			GAS POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				TYPE	QUANTITY	(dm²)			
	P BG7-05	LPG	19005044	Cast Iron	1	17	8,10	350x775x290	-
		NG	19005026						
	P BG7-10	LPG	19005046	Cast Iron	2	34	16,20	700x775x290	-
		NG	19005036						
	P BG7-05 I	LPG	19005030	Stainless Steel	1	17	8,10	350x775x290	-
		NG	19005029						
	P BG7-10 I	LPG	19005024	Stainless Steel	2	34	16,20	700x775x290	-
		NG	19005040						

ACCESSORIES FOR CHARCOAL GRILLS

DESCRIPTION	CODE	GRIDS		DIMENSIONS (mm)	RETAIL PRICE (€)
		TYPE	(dm²)		
Cast Iron grid	19036338	Cast Iron	17	340x540	-
Stainless Steel grid	19036339	Stainless Steel	17	340x540	-

SPECIFIC MODELS: P: Multipurpose.

GAS PASTA COOKER



GENERAL CHARACTERISTICS

- Well in AISI-316 stainless steel.
- Stainless steel tubular burner.
- Pilot light ignition and safety thermocouple.
- Tap to fill well.

	MODEL	GAS	CODE	TANK		GAS POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				VOLUME (L)	BASKETS (1/2)			
	CPG7-05 NC	LPG	19006062	20	-	10,00	350x775x850	-
		NG	19005899					
	CPG7-05	LPG	19006060	20	2	10,00	350x775x850	-
		NG	19006061					

ELECTRIC PASTA COOKER



GENERAL CHARACTERISTICS

- Well in AISI-316 stainless steel.
- Thermostat temperature control.
- Tap to fill well.

VOLTAGE: 400 V 3+N - Ask for other voltages.

	MODEL	CODE	TANK		POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			VOLUME (L)	BASKETS (1/2)			
	CPE7-05 NC	19006233	20	-	8,00	350x775x850	-
	CPE7-05	19006231	20	2	8,00	350x775x850	-

NC MODELS: baskets not included.

ACCESSORIES: BASKETS FOR THE PASTA COOKERS

	DESCRIPTION	CODE	DIMENSIONS (mm)	RETAIL PRICE (€)
	Kit 4 baskets 1/4	19036344	105x160x230	-

GAS DIRECT HEATING BOILING PAN



MG7-10

GENERAL CHARACTERISTICS

- Counterweighted folding lid.
- Stainless steel burner, with safety valve and thermocouple.
- Cold and hot water feed by electrovalve, with cold or hot water selector.
- Drainage tap.
- Electrical supply needed: 230 V - 1+N.

	MODEL	GAS	CODE	TANK VOLUME (L)	GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
					(kcal/h)	(kW)		
	MG7-10	LPG	19006388	80	15.000	17,00	700x775x850	-
		NG	19006387					



GAS INDIRECT HEATING BOILING PAN



MG7-10 BM

GENERAL CHARACTERISTICS

- Double jacket pan (bain-marie system).
- Counterweighted folding lid.
- Indirect heating system.
- Safety device for the bain-marie extinguishes the burner in the event of low water level.
- Stainless steel burner, with safety valve and thermocouple.
- Filling tap and control tap for the level of the double jacket pan (bain-marie).
- Over-pressure safety valve.
- Cold and hot water feed by electrovalve.
- Drainage tap.
- Electrical supply: 230 V - 1 + N.

	MODEL	GAS	CODE	TANK VOLUME (L)	GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
					(kcal/h)	(kW)		
	MG7-10 BM	LPG	19006391	80	15.000	17,00	700x775x850	-
		NG	19006389					



STEAM BOILING PAN



MV7-10 BM

GENERAL CHARACTERISTICS

- Valve for the entry of steam into the chamber, and check valve.
- Steam inlet pressure: 0.4 - 0.5 bar.
- Over pressure safety valve.
- Water feed by electrovalve.
- Drainage tap.
- Electrical supply needed: 230 V - 1+N.

	MODEL	CODE	TANK VOLUME (L)	STEAM		DIMENSIONS (mm)	RETAIL PRICE (€)
				(kW)	Ø input		
	MV7-10 BM	19006481	80	25	1 "	700x775x850	-



ELECTRIC INDIRECT HEATING BOILING PAN



ME7-10 BM

GENERAL CHARACTERISTICS

- Bain marie chamber. Counterweighted folding lid.
- Pressure switch bain marie safety system.
- Shielded elements controlled by thermostat.
- Indicator lights to show when the machine is connected and when it is heating.
- Pan filling by electrovalve, with cold or hot water selector.
- Drainage tap.
- Filling and drainage taps to control the level of the bain marie chamber.

VOLTAGE: 400 V 3+N - Ask for other voltages.

	MODEL	CODE	TANK VOLUME (L)	ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	ME7-10 BM	19006416	80	9,00	700x775x850	-



GAS
FRYERS



GENERAL CHARACTERISTICS

- Thermostat temperature control 60 °C to 195 °C.
- Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple.
- Safety thermostat. Drainage tap.
- Equipped with 1 big basket (G) at each well: 250 x 280 x 120 mm, or 2 small baskets (P) 250 x 135 x 120 mm.
- Electrical supply: 230 V - 1 + N.

	MODEL	Hz.	CODE		QUANTITY	TANKS		GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
			LPG	NG		VOLUME (L)	BASKETS	(kcal/h)	(kW)		
	FG7-05 1C	50	19010395	19005639	1	15	1 G	13.000	15,00	350x775x850	-
		60	19005638	19005634							
	FG7-05 2C	50	19005630	19005629	1	15	2 P	13.000	15,00	350x775x850	-
		60	19005637	19005633							
	FG7-10 2C	50	19006586	19006585	2	2x15	2 G	26.000	30,00	700x775x850	-
		60	19006576	19006581							
	FG7-10 4C	50	19006578	19006577	2	2x15	4 P	26.000	30,00	700x775x850	-
		60	19006584	19006575							

ELECTRIC
FRYERS



GENERAL CHARACTERISTICS

- Thermostat temperature control 60 °C to 195 °C.
- Safety thermostat. Drainage tap.
- Equipped with 1 big basket (G) at each well: 250 x 280 x 120 mm, or 2 small baskets (P) 250 x 135 x 120 mm.

	MODEL	CODE	TANKS		ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			QUANTITY	VOLUME (L)			
	FE7-05 1C	19005739	1	15	1 G	12,00	-
	FE7-05 2C	19005736	1	15	2 P	12,00	-
	FE7-10 2C	19006631	2	2x15	2 G	24,00	-
	FE7-10 4C	19006628	2	2x15	4 P	24,00	-

GAS TILTING
BRATT PAN



GENERAL CHARACTERISTICS

- Counterweighted folding lid.
- Stainless steel tubular burner controlled by solenoid valve and thermostat temperature control (50 °C to 315 °C).
- Stainless steel pan.
- Manual tilt system.
- Safety system switches off the burner if the pan is lifted.
- Water feed by electrovalve.
- Electrical supply: 230 V - 1 + N.

	MODEL	Hz.	CODE		TANK	RAISING SYSTEM	CAPACITY (L)	SURFACE (dm²)	GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
			LPG	NG					(kcal/h)	(kW)		
	SBG7-10	50	19007494	19007493	Stainless Steel	V	50	27	12.000	13,00	700x775x850	-
		60	19007492	19007491								



ELECTRIC TILTING
BRATT PAN



GENERAL CHARACTERISTICS

- Counterweighted folding lid.
- Stainless steel tubular burner controlled by solenoid valve and thermostat temperature control (50 °C to 315 °C).
- Pilot lights to indicate the heating.
- Stainless steel pan.
- Manual tilt system.
- Water feed by electrovalve.

VOLTAGE: 400 V 3+N - Ask for other voltages.

	MODEL	CODE	TANK	RAISING SYSTEM	CAPACITY (L)	SURFACE (dm²)	ELECTRIC POWER (kW)	DIMENSIONES (mm)	RETAIL PRICE (€)	
		SBE7-10	19007363	Stainless Steel	V	50	27	9,00	700x775x850	-

V LIFTING SYSTEM: Pan elevated with wheel.

GAS
BAIN MARIE



GENERAL CHARACTERISTICS

- The well is designed to accommodate GN containers, 100 mm depth.
- Support crosspieces incorporated.
- Perforated bottom separator.
- Stainless steel tubular burner.
- Safety with pilot light and thermocouple.
- Water feed by electrovalve.
- Drainage with overflow.
- Electrical supply: 230 V - 1 + N.
- Containers not included.

	MODEL	GAS	CODE	TANK VOLUME (L)	GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
					(kcal/h)	(kW)		
	P	BMG7-10	LPG	19006256	5,500	6,40	700x775x290	-
			NG	19006255				

ELECTRIC
BAIN MARIES



GENERAL CHARACTERISTICS

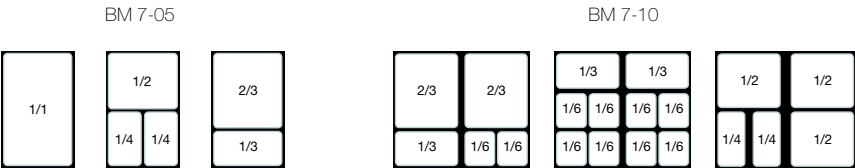
- The well is designed to accommodate GN containers, 100 mm depth.
- Support crosspieces incorporated.
- Perforated bottom separator.
- Stainless steel heating elements.
- Thermostat temperature control 30 °C to 90 °C.
- Water feed by electrovalve.
- Drainage with overflow.
- Containers not included.

VOLTAGE: 400 V 3+N - Ask for other voltages.

	MODEL	CODE	TANK VOLUME (L)	ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	P	BME7-05	19004914	2,80	350x775x290	-
	P	BME7-10	19005206	6,00	700x775x290	-

SPECIFIC MODELS: P: Multipurpose.

EXAMPLES OF DISTRIBUTION FOR CONTAINERS



CHIPS
SCUTTLE



GENERAL CHARACTERISTICS

- Made of stainless steel, with removable well, GN-1/1 size.
- Higher ceramic heating element, power 1.000 W.
- On/off switch.
- Removable filter.

MODEL	CODE	TANK		POWER (kW)			DIMENSIONS (mm)	RETAIL PRICE (€)	
		CONTAINER	(dm²)	UPPER	LOWER	TOTAL			
P	MF7-05	19004848	GN-1/1	20	1,00	-	1,00	350x775x415	-

WORK
TOPS



GENERAL CHARACTERISTICS

Removable top for cleaning purposes.

		MODEL	CODE	DRAWERS	DIMENSIONS (mm)	RETAIL PRICE (€)	
		P	EN7-05	19004876	-	350x775x290	-
		P	EN7-10	19005053	-	700x775x290	-

SPECIFIC MODELS: P: Multipurpose.

REFRIGERATED BASES

Intended to give support to counter top cooking equipments of 700 Series.
Ideal for refrigeration solutions in small rooms.





- Length of 1,400 mm, to position appliances from the 700 range for a total of two modules

- Hermetic compressor with ventilated condenser.
- Evaporator with copper pipe and aluminum cooling fins.
- 50 mm of injected polyurethane insulation with a density of 40 kg/m³.

- Height-adjustable stainless-steel feet.
- Adjustable height between 580 and 600 mm to position tabletop machines.
- Forced draught refrigeration.
- Electronic control of temperature and of defrosting with digital indicator display.
- Operational temperature: -2 °C, +8 °C.
- Ambient temperature 43 °C (*).

- Climate class 4
- Options:**
- Kit of 4 wheels (2 with brake). Assembled in factory.
- Tropicalised appliances.

	MODEL	COOLANT	Hz.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW·h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED BASES WITH 2/3 DRAWERS											
	EMFP-140-B SP	R-600a	50	19061731	2 x 2/3	C	177	752	202	1.400x700x584	-
	MB7-140-B SP	R-134a	50	19015910		C		803	216		-
			60	-		-		-	-		
REFRIGERATED BASES WITH 1/3 AND 2/3 DRAWERS											
	EMFP-140-B2 SP	R-600a	50	19061732	2 x 1/3 + 1 x 2/3	C	177	752	202	1.400x700x584	-
	MB7-140-B2 SP	R-134a	50	19061689		C		803	216		-
			60	-		-		-			

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

STANDS

Element for adding to the counter top appliances of 700 Series to obtain a free standing unit. Doors are available as an optional extra.



CG7-40 + FTG7-05 L + MB7-15 + 2 RIGHT DOORS + 1 LEFT DOOR



MB7-05



MB7-10



MB7-15

	MODEL	CODE	DOOR FITTING OPTIONS (NOT INCLUDED)	DIMENSIONS (mm)	RETAIL PRICE (€)
	MB7-05	19004764	1 Right door	350x775x560	-
	MB7-10	19004879	1 Right door + 1 left door	700x775x560	-
	MB7-15	19004678	2 Right doors + 1 left door	1.050x775x560	-

DOORS

For the MB stands of 700 Series.

	DESCRIPTION	CODE	DIMENSIONS (mm)	RETAIL PRICE (€)
	Right door - Right hinged	19004429	350x560	-
	Left door - Left hinged	19004583	350x560	-

MONOBLOCK
SYSTEM ACCESORIES



WALL ASSEMBLY WITH FRONT TOP PANEL 5 MODULES AND STANDS WITH KIT DOORS

DESCRIPTION	CODE	LENGTH (mm)	WIDTH (mm)	RETAIL PRICE (€)
Front top panel - 1 module	12006473	700	100	-
Front top panel - 1+1/2 module	12006705	1.050	100	-
Front top panel - 2 modules	19003800	1.400	100	-
Front top panel - 2+1/2 modules	19003806	1.750	100	-
Front top panel - 3 modules	19003649	2.100	100	-
Front top panel - 3+1/2 modules	19003840	2.450	100	-
Front top panel - 4 modules	19003870	2.800	100	-
Front top panel - 4+1/2 modules	19000065	3.150	100	-
Front top panel - 5 modules	19000066	3.500	100	-
Module joint	19004476	-	-	-



Example: Top assembly of 700 Series
over stand MB7-15

- Range CG7-40
- Fry-top FTG7-05 L
- Stand MB7-15
- 2 Right doors
- 1 left door
- Front top panel 1-1/2 Mod.
- 1 side joint for modules

BRIDGE SYSTEM ACCESORIES

Set of accessories to make up a bridge system block.
Facilitates cleaning thanks to accessibility below the machines.



PHOTOGRAPH OF A WALL BRIDGE BLOCK WITH CANTILEVER BRIDGE KIT OF 1-1/2 MODULES

DESCRIPTION	CODE	RETAIL PRICE (€)
Kit bridge 700 - 1 module	19004737	-
Kit bridge 700 - 1+1/2 modules	19004835	-
Kit bridge 700 - 2 modules	19004957	-
Kit bridge 700 - 2+1/2 modules	19005062	-
Kit bridge 700 - 3 modules	19005223	-

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




ACCESSORIES

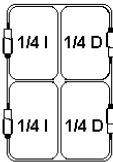
ACCESSORIES FOR GAS RANGES

DESCRIPTION	CODE	RETAIL PRICE (€)
 Fry-top - to place over 5.25 kW burners	19036328	-



BASKETS FOR FRYERS

DESCRIPTION	CODE	DIMENSIONS (mm)	RETAIL PRICE (€)
 Kit 2 small baskets	19036332	250x135x120	-

OTHER BASKETS FOR PASTA COOKERS

	DESCRIPTION	CODE	DIMENSIONS (mm)	RETAIL PRICE (€)
	Kit 4 baskets 1/4	19036344	105x160x230	-

ACCESSORIES FOR CHARCOALS

DESCRIPTION	CODE	GRID		DIMENSIONS (mm)	RETAIL PRICE (€)
		TYPE	(dm²)		
 Cast Iron grid	19036338	Cast Iron	17	340x540	-
 Stainless Steel grid	19036339	Stainless Steel	17	340x540	-

WHEEL KITS



GENERAL CHARACTERISTICS

- Set of 4 wheels, 2 with brake.
- Adaptable to appliances of one module or more.

DESCRIPTION	CODE	RETAIL PRICE (€)
Kit 4 castors - for 1 module or bigger appliances - with fastening wire	19004469	-
Kit 2 fixed castors - for 1/2 module appliances - with fastening wire	19003594	-

TRANSFORMATION TO SHIP VOLTAGE
"MARINE VERSION"

GENERAL CHARACTERISTICS

- 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	RETAIL PRICE (€)
(*) 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.



HORIZONTAL COOKING

600 SERIES

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Gas appliances are prepared to be connected using
the indicated pressures:
LPG: 37 g/cm²
Natural Gas: 20 g/cm²



THE ANSWER TO ALL THE COOKING NEEDS OF SMALL ESTABLISHMENTS

The 600 Cooking Series is an answer from Fagor Industrial to the needs of professionals of bars, cafeterias and all kinds of small establishment.

The range offers identical properties and the same demanding quality as its big sisters (the 700 Series and 900 Series), as well as a similar appearance. With the highest working power ratings on the market, the 600 Series is endowed with excellent performance and recovery ratios.

GAS
RANGES



GENERAL CHARACTERISTICS

- Open burners with security valve and thermocouples.
- Piezoelectric unit to light the burners.
- Double grids and burners made of enamelled iron.
- Grid dimensions: 286 x 534 mm.
- Grease-collector made in stainless steel.
- CG6-41: Stainless steel oven with 5,2 KW tube-shaped burner. with ignition pilot and thermocouple. Temperature control with thermostatic valve (130 - 350 °C).
- Oven dimensions: 450 x 420 x 300 mm.

	MODEL	GAS	CODE	BURNERS	OVEN	TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
				3 kW	5,2 kW			
		LPG	19004896	2	-	6,00	400x650x290	-
		NG	19004895					
		LPG	19005067	4	-	12,00	600x650x290	-
		NG	19005066					
		LPG	19006025	4	1	17,20	600x650x850	-
		NG	19006024					

GAS RANGES WITH
ELECTRIC OVEN



GENERAL CHARACTERISTICS

- Open burners with security valve and thermocouples.
- Piezoelectric unit to light the burners.
- Double grids and burners made of enamelled iron.
- Grid dimensions: 286 x 534 mm.
- Grease-collector made in stainless steel.
- Electric oven made of stainless steel, with resistors on the base (3 KW) and upper part (3 KW).
- Thermostatic valve (130 - 350 °C).
- Oven dimensions: 450 x 420 x 300 mm.
- Also in Monophase version - 230 V - 1+N.

	MODEL	GAS	CODE	BURNERS	ELECTRIC OVEN	POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
				3 kW	3+3 kW	GAS (kW)	ELECTRIC (kW)		
		LPG	19006029	4	1	12,00	6,00	600x650x850	-
		NG	19006028						

ELECTRIC
RANGES



GENERAL CHARACTERISTICS

- Electric plates made of cast iron with built-in shielded resistors, controlled by 6-position switches.
- CE6-41: Electric oven made of stainless steel, with resistors on the base (3 KW) and upper part (3 KW).
- Thermostatic valve (130 - 350 °C).
- Oven dimensions: 450 x 420 x 300 mm.

	MODEL	CODE	PLATES		OVEN	TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			2,0 kW	1,5 kW	3+3 kW			
		CE6-20	19004841	2	-	-	400x650x290	-
		CE6-40	19004992	3	1	-	600x650x290	-
		CE6-41	19006016	3	1	1	600x650x850	-

GLASS-CERAMIC
RANGES



GENERAL CHARACTERISTICS

- Ceramic hob with circular radiant focal points 1,5 KW (Ø 180 mm) and 2 KW (Ø 210 mm), with power control with 8 positions.

	MODEL	CODE	PLATES		SURFACE (mm)	TOTAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			2 kW	1,5 kW				
		CV6-20	19004820	1	1	315x545	400x650x290	-
		CV6-40	19004944	2	2	515x545	600x650x290	-

GAS
FRY-TOPS



FTG6-10 VL

FTG6-05 VL

GENERAL CHARACTERISTICS

- Stainless steel burner with ignition pilot.
- Removable grease-collector drawer.

MODEL		GAS	CODE	PLATE			GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)	
				TYPE	AREAS	(dm²)	(kcal/h)	(kW)			
MODELS WITH MAX-MIN VALVE											
		FTG6-05 V L	LPG	19005367	L	1	20	4.050	4,70	400x650x290	-
			NG	19005366							
		FTG6-05 V R	LPG	19005369	R	1	20	4.050	4,70	400x650x290	-
			NG	19005368							
		FTG6-10 V L	LPG	19005758	L	2	30	6.020	7,00	600x650x290	-
			NG	19005757							
		FTG6-10 V L+R	LPG	19005752	L+R	2	30	6.020	7,00	600x650x290	-
			NG	19005751							
		FTG6-10 V R	LPG	19005750	R	2	30	6.020	7,00	600x650x290	-
			NG	19005749							
MODELS WITH CHROMIUM PLATE AND THERMOSTAT (120 °C - 310 °C)											
		FTG/C6-05 L	LPG	19005371	L / C	1	20	3.450	4,00	400x650x290	-
			NG	19005370							
		FTG/C6-10 L	LPG	19005754	L / C	2	30	6.020	7,00	600x650x290	-
			NG	19005753							
		FTG/C6-10 L+R	LPG	19005756	L +R / C	2	30	6.020	7,00	600x650x290	-
			NG	19005755							

TYPE OF PLATES: **L**: Smooth hot-plate. / **R**: Ribbed hot-plate. / **L+R**: 1/2 smooth hot-plate - 1/2 ribbed hot-plate. / **C**: 50 microns thickness chromium coated steel sheeting hot-plate.

ELECTRIC
FRY-TOPS















FTE6-05 R

FTE6-10 L

GENERAL CHARACTERISTICS

- Shielded resistors with pilots to indicate machine connected and machine warming up.
- Removable grease-collector drawer.

		MODEL	CODE	PLATE			ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)	
			TYPE	AREAS	(dm²)					
MODELS WITH THERMOSTAT REGULATION (120 °C - 310 °C)										
		FTE6-05 L	19005359	L	1	20	4,80	400x650x290	-	
		FTE6-05 R	19005352	R	1	20	4,80	400x650x290	-	
		FTE6-10 L	19005933	L	1	30	6,40	600x650x290	-	
		FTE6-10 L+R	19005922	L+R	1	30	6,40	600x650x290	-	
		FTE6-10 R	19005924	R	1	30	6,40	600x650x290	-	
MODELS WITH CHROMIUM PLATE										
		FTE/C6-05 L	19005356	L / C	1	20	4,80	400x650x290	-	
		FTE/C6-10 L	19005928	L / C	1	30	6,40	600x650x290	-	
		FTE/C6-10 L+R	19005931	L+R / C	1	30	6,40	600x650x290	-	


TYPE OF PLATES: **L**: Smooth hot-plate. / **R**: Ribbed hot-plate. / **L+R**: 1/2 smooth hot-plate - 1/2 ribbed hot-plate. / **C**: 50 microns thickness chromium coated steel sheeting hot-plate.

ELECTRIC PASTA COOKER



GENERAL CHARACTERISTICS

- AISI-316 stainless steel cask.
- Temperature control with energy regulator with 8 positions.
- Lever tap to empty the well.
- Well dimensions: 250 x 350 x 130 mm.
- Including: Four 120 x 160 x 120 mm baskets.


	MODEL	CODE	TANK		POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			DIMENSIONS (mm)	(L)			
	CPE6-05	19004856	250x350	15	6,00	400x650x290	-

ELECTRIC BRATT PAN



GENERAL CHARACTERISTICS

- Versatile machine that can be used as:
 - Roasting grill
 - Frying meal pan.
 - Pot to cook with liquid.
 - Bain-Marie.
- Made of stainless steel, with integrated well, GN-1/1 dimensions.
- Heating resistors hidden under the bottom of the well, controlled by a thermostat regulating the temperature between 50 °C - 250 °C.
- Lever tap to empty the well.
- Container to collect draining water from the well, located in the lower furniture, 200 mm deep.
- Also in Monophase version - 230 V - 1+N.



	MODEL	CODE	TANK		ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			SIZE	(L)			
	CMF6-05	19005385	GN-1/1	15	3,20	400x650x850	-

GAS FRYERS



GENERAL CHARACTERISTICS

- Thermostatic regulation of temperature between 60 °C and 195 °C.
- Automatic ignition of burners using electromagnetic valve with pilot and thermocouple.
- Security thermostat.
- Lever tap to empty the well.
- Basket dimensions: 200 x 250 x 100 mm.
- Built-in well cover.



	MODEL	GAS	CODE	TANKS			POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
				QUANTITY	VOLUME (L)	BASKETS	(kcal/h)	(kW)		
	FG6-05	LPG	19005086	1	8	1	6.000	7,00	400x650x290	-
		NG	19005085							
	FG6-10	LPG	19005092	2	2x8	2	12.000	14,00	600x650x290	-
		NG	19005091							

ELECTRIC FRYERS



GENERAL CHARACTERISTICS

- Thermostatic regulation of temperature between 60 °C and 195 °C.
- Security thermostat.
- Lever tap to empty the well.
- Heating elements with tilting system.
- Basket dimensions: 200 x 250 x 100 mm.
- Built-in well cover.

	MODEL	CODE	TANKS			ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			QUANTITY	VOLUME (L)	BASKETS			
	FE6-05 TE	19004437	1	8	1	6,00	400x650x290	-
	FE6-10 TE	19005569	2	2x8	2	12,00	600x650x290	-

CHIPS SCUTTLE



GENERAL CHARACTERISTICS

- Made of stainless steel, with removable well, GN-1/1 size.
- Removable filter.
- Higher ceramic heating element, power 1 kW.
- On/off switch.
- Monophase version - 230 V - 1+N.

	MODEL	CODE	TANK		POWER (kW)			DIMENSIONS (mm)	RETAIL PRICE (€)
			CONTAINER	(dm³)	UPPER	LOWER	TOTAL		
	MF6-05	19004851	GN-1/1	20	1,00	-	1,00	400x650x290	-

ELECTRIC BAIN MARIE



GENERAL CHARACTERISTICS

- Built-in well GN-1/1 size, 150 mm deep.
- Stainless steel resistors hidden under the well bottom.
- Thermostatic control of temperature from 30 °C to 90 °C.
- Lever tap to empty the well.
- Containers not included.
- Also in Monophase version - 230 V - 1+N.

	MODEL	CODE	TANK		ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			SIZE	(L)			
	BME6-05	19004854	GN-1/1	15	1,60	400x650x290	-

GAS CHARCOAL GRILLS

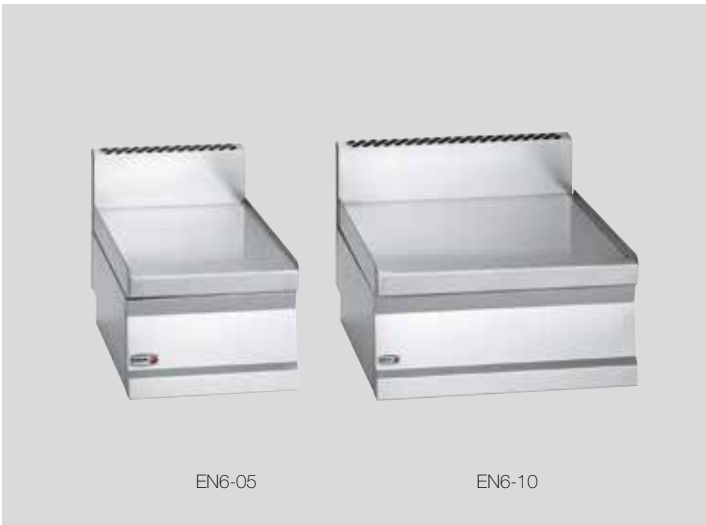


GENERAL CHARACTERISTICS

- Burner in stainless steel with pilot.
- Safety valve and thermocouple.
- Lava rock.
- The angle of the cooking grid can be adjusted.
- Fat collector.
- Grid dimensions: 400 x 500 mm.

	MODEL	GAS	CODE	GRIDS			GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
				TYPE	QUANTITY	(dm²)	(kcal/h)	(kW)		
	BG6-05 I	LPG	19004435	Stainless Steel	1	20	6.000	6,98	400x650x440	-
		NG	19005109							

NEUTRAL ELEMENTS



GENERAL CHARACTERISTICS





- Removable cover for cleaning.

	MODEL	CODE	DIMENSIONS (mm)	RETAIL PRICE (€)
	EN6-05	19004759	400x650x290	-
	EN6-10	19004816	600x650x290	-

STANDS AND DOORS

Support element on which multi-purpose or table-top appliances from the 600 Range can be installed to make up a compact machine. As an option, doors can be installed.



	MODEL	CODE	ASSEMBLY OPTIONS CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE (€)
STANDS					
 	MB6-05	19004904	Option: Kit Door 400	400x650x560	-
 	MB6-10	19004987	Option: Kit Door 600	600x650x560	-
DOORS					
	KIT DOOR 600	19004430	Complete door (2 pieces) for MB6-10 stand	2 (300x560)	-
	KIT DOOR 400	19004581	Single right or left door for MB6-05 stand	400x560	-

ACCESSORIES






DESCRIPTION	CODE	RETAIL PRICE (€)
Module joint 600 range	19004478	-

TABLES - SUPPORTS



GENERAL CHARACTERISTICS

- Made of stainless steel.
- Low rack.






	MODEL	CODE	DIMENSIONS (mm)	RETAIL PRICE (€)
	MNB-120	19006348	1.200x700x600	-
	MNB-140	19006462	1.400x700x600	-
	MNB-160	19006564	1.600x700x600	-
	MNB-180	19006782	1.800x700x600	-
	MNB-200	19007021	2.000x700x600	-

TABLES - SUPPORTS WITH DOORS



GENERAL CHARACTERISTICS

- Made of stainless steel.
- Sliding doors.

	MODEL	CODE	DIMENSIONS (mm)	RETAIL PRICE (€)
	ANB-120	19006349	1.200x700x600	-
	ANB-140	19006463	1.400x700x 600	-
	ANB-160	19006565	1.600x700x600	-
	ANB-180	19006783	1.800x700x600	-
	ANB-200	19007022	2.000x700x600	-



HORIZONTAL COOKING

NON MODULAR COOKING

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Gas appliances are prepared to
be connected using the indicated pressures:
LPG: 37 g/cm²
Natural Gas: 20 g/cm²

GRILLING | **BASQUE GRILL**

The traditional Basque grill can be used as a show cooking appliance to cook before the customers’ eyes. Fagor Industrial’s new Basque grill responds to this concept, while also providing a solution for precise cooking over natural charcoal.



01.

QUALITY CHARCOAL COOKING

With our Basque grill, Fagor Industrial offers a cooking device which provides an excellent quality of charcoaled foods.

The product can be aromatised by the use of different woods and charcoals during cooking.

The design of the grill allows temperature concentration for more efficient cooking.

02.

COOKING PRECISION AND CONTROL

The grill has the ideal depth for taking maximum advantage of the temperature, generating a notable saving in charcoal/wood.




Equipped with a forced draught system to accelerate the generation of embers for finishing foods, reducing start-up time from 20 to 5 minutes.

The air inlet system is adjustable, to improve control of charcoal combustion during use.

GENERAL CHARACTERISTICS

- Unit conceived for installation against wall.
- Surface top manufactured in 3 mm thick AISI-310 stainless steel, with rounded edges for easy cleaning.
- Mouth of grill raised above the surface top to allow the grill to be brought as close as possible to the embers and funnel the outlet of heat, for greater efficiency.
- Inner floor of the grill protected by refractory brick to insulate and concentrate the heat and improve efficiency.
- Sinks in the tank for easy withdrawal of the ashes.
- Includes an ash collection drawer by grill.
- Each grill has a lower zone with door (without shelf or rack), designed for housing a charcoal trolley (optional) or another trolley of the premises.
- Base with cut-out at the bottom back to bridge any skirting board on the wall.
- Unit clad in stainless steel down to the floor.
- With 4 height-adjustable feet and 4 castors.
- Back cover to hide the guide system and give an easier-to-clean finish. Includes grill guide, system of counterweights and fixed top grill.
- Top vents for optimum temperature diffusion.
- Grill constructed in stainless steel.
- Cooking grill height-adjustable by crank at front, making it possible to cook at different intensities to achieve the perfect cooking point. Includes counterweight to soften the adjustment action.
- Grill with large dimensions for greater versatility.
- Includes fat collection tray, easily removable without tools.
- The grill is tilted by 5°. This allows the fat to run along the grill by capillary motion to the fat collection tray. This prevents fat from falling onto the embers, which would cause flame-ups that alter the cooking of the food.
- Includes a second fixed grill at the top for temperature maintenance of the product.
- All the grills are dismountable, to facilitate cleaning.

- OPTIONAL ACCESSORY:
- TROLLEY FOR CHARCOAL.
 - Stainless steel drawer with reinforced upper part.
 - With four wheels for easy movement.
 - Designed for storing charcoal to feed the Basque grill mid-service more conveniently.
 - Allows the charcoal to be stored in an external zone which does not affect the hygiene of the food handling areas.
 - Dimensions: 370 x 380 x 536 mm.
 - Interior capacity: 48 litres.

	MODEL	CODE	GRILL DIMENSIONS (mm)	POWER IN CARBON EQUIVALENT (kW)	ELECTRICAL CONNECTION	ELECTRICAL POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
	BGF-1000	19048685	650 x 560	4,6	230 V 1+N	25	800 x 870 x 1.500	-
	BGF-2000	19058110	2 x 650 x 560	9,2	230 V 1+N	50	1.600 x 870 x 1.500	
ACCESSORY: TROLLEY FOR CHARCOAL				CAPACITY (LITRES)			DIMENSIONS (mm)	RETAIL PRICE (€)
	CBGF	19048692		48			370 x 380 x 536	-

GRILLING | ROBATAS

In Japanese cooking, robatayaki refers to food prepared in front of the customers, in which the ingredients, normally on brochettes, are grilled slowly over charcoal embers, in a way which is similar to a barbecue.



HORIZONTAL COOKING | NON MODULAR COOKING



RGF-060

RGF-100

GENERAL CHARACTERISTICS

- Surface top manufactured in 2 mm thick AISI-304 stainless steel, with rounded edges for easy cleaning.
 - Raised edge to allow cooking at barbecue level, with no superstructure.
 - Very thick base in refractory steel to bear the charcoal, with perforations to improve air circulation and provide better combustion.
 - Sinks in the tank for easy withdrawal of the ashes.
 - Tank insulated with 30 mm of rock wool to prevent temperature loss and improve the ergonomics of your work.
 - Outer body separated from the tank, in stainless steel, with perforations to allow external air flow that improves heat dissipation.
 - Includes 1 or 2 drawers for ash collection.
- CENTRAL UNIT MODEL

 - Robata on stainless steel unit for independent use.
 - Can be used from both sides.
 - 150 mm free work-surface on both sides of the robata.
 - Equipped with 4 wheels (two with brake).
 - Includes folding frame on one side to accommodate two GN 1/9 trays.
 - Comes with two large, multi-purpose drawers with reinforced guides.
 - Superstructure in stainless steel profile with 3 different levels.
 - 82 mm for cooking
 - 239 mm for slow cooking of the core
 - 396 mm to preheat or maintain the temperature of the product.
 - Includes brochette rests, distance-adjustable to hold brochettes of different lengths.
- The superstructure is dismountable, without the need for tools, to allow cooking at barbecue level.

TABLETOP MODELS

 - Robatas designed for installation onto furniture of the premises.
 - Height of surface top of the supporting unit: 570 mm, to allow a working height of 900 mm.
 - If positioned against a wall (whether of the building or a perimeter of the surface top), leave 5 cm between the Robata and the ends of the wall to allow heat dispersal.

ACCESSORIES:

 - Poker for keeping the embers alive.
 - Stainless steel mesh grill for cooking food without the use of brochettes
 - Stainless steel grill for cooking and marking meat.

01.

EFFICIENCY

Fagor Industrial's new robata-barbecues provide a solution for gourmet show cooking.

The design of the grill allows temperature concentration for more efficient cooking.

It has the ideal depth for taking maximum advantage of the temperature, generating a notable saving in charcoal or wood.

The robatas have an adjustable air inlet system, to improve control of charcoal combustion during use.




02.

VERSATILITY

The product can be aromatised by the use of different woods and charcoals during cooking.

Their size is perfect for using one, or various, independent cooking zones.

Its narrow profile allows the cooking of gourmet brochettes, with rapid cooking to perfection.

	MODEL	CODE	GRILL DIMENSIONS (mm)	LEVELS OF THE SUPERSTRUCTURE	POWER IN CARBON EQUIVALENT (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	RGF-060	19048686	355 x 216	3	1	590 x 450 x 330	-
	RGF-100	19048688	800 x 216	3	2	1.107 x 450 x 330	-
	RGF-1000	19048689	800 x 216	3	2	1.107 x 850 x 900	-
ACCESSORIES		CODE					RETAIL PRICE (€)
ATTACHER		19048789					-
STAINLESS STEEL MESH GRILL		19048690					-
STAINLESS STEEL GRILL FOR MARKING MEAT		19048691					-

GAS COUNTERTOP
RANGES



CG-200 S

GENERAL CHARACTERISTICS

- Open hob and smooth hot-plate with safety valve and thermocouples.
- Pilots for ignition.
- Fat collector under the grill.
- Cast iron gratings and burners.



CG-300 S



CG-200 S SP



	MODEL	GAS	CODE	OPEN BURNERS		PLATE	GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
				4,41 kW	6,50 kW		(kcal/h)	(kW)		
	CG-200S	LPG	19005515	-	1	1	9.383	10,91	850x585x270	-
		NG	19005514	-	1	1	9.383	10,91		
	CG-200S SP	LPG	19005508	1	1	-	9.383	10,91	850x585x270	-
		NG	19005507	1	1	-	9.383	10,91		
	CG-300S	LPG	19005647	1	1	1	13.175	15,32	1.275x585x270	-
		NG	19006072	1	1	1	13.175	15,32		
	CG-300S SP	LPG	19005644	2	1	-	13.175	15,32	1.275x585x270	-
		NG	19005643	2	1	-	13.175	15,32		

SP MODELS: Only grids. (No plate).

GAS RANGES
WITH OVEN



CG-310 SPG

GENERAL CHARACTERISTICS

- Open hob and smooth hot-plate with safety valve and thermocouples. Pilots for ignition.
- 1/1-GN oven in stainless steel, with tubular burner in stainless steel.
- Thermostatic control (130 °C to 350 °C).
- Cast iron gratings and burners.
- Pilot and thermocouple.
- Fat collector under the grill.











CG-310



CG-210



	MODEL	GAS	CODE	OPEN BURNERS		PLATE	OVEN		NEUTRAL CABINET	GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
				4,41 kW	6,5 kW	4,41 kW	5,46 kW	GRILL		(kcal/h)	(kW)		
	CG-210	LPG	19006930	-	1	1	1	-	-	14.078	16,37	850x585x850	-
		NG	19006854										
	CG-210 SP	LPG	19032464	1	1	-	1	-	-	14.078	16,37	850x585x850	-
		NG	19056053										
	CG-310	LPG	19007728	1	1	1	1	-	1	17.871	20,78	1.275x585x850	-
		NG	19007797										
	CG-310 SP	LPG	19036950	2	1	-	1	-	1	17.871	20,78	1.275x585x850	-
		NG	19036951										
MODELS WITH GRILL. EQUIPPED WITH ELECTRICAL GRILL ON THE OVEN TOP. POWER: 2 kW													
	CG-210 G	LPG	19006861	-	1	1	1	1	-	14.078	16,37	850x585x850	-
		NG	19006858										
	CG-210 SPG	LPG	19047990	1	1	-	1	1	-	14.078	16,37	850x585x850	-
		NG	19047991										
	CG-310 G	LPG	19007788	1	1	1	1	1	1	17.871	20,78	1.275x585x850	-
		NG	19007804										
	CG-310 SPG	LPG	19018757	2	1	-	1	1	1	17.871	20,78	1.275x585x850	-
		NG	19037436										

SP MODELS: Only grids. (No plate).

ELECTRIC COUNTERTOP DEEP FAT FRYERS



GENERAL CHARACTERISTICS

- Control by thermostat (60 °C to 195 °C).
- Safety thermostat. Safety switch for assembly.
- Removable shielded heating elements in stainless steel.
- Pilot light for heating.

	MODEL	CODE	BASKETS	TANK CAPACITY (L)	ELECTRIC POWER (kW)	VOLTAGE	DIMENSIONS (mm)	RETAIL PRICE (€)
	FE-4	19004652	1	4	3,00	230 V - 1+N	175x485x270	-
	FE-6 - TRI	19004713	1	6	4,50	400 V - 3+N	265x485x270	-
	FE-6 - MONO	19004709	1	6	4,50	230 V - 1+N	265x485x270	-
	FE-8 - TRI	19004728	1	8	6,00	400 V - 3+N	355x485x270	-
	FE-8 - MONO	19004749	1	8	6,00	230 V - 1+N	355x485x270	-

ELECTRIC FREESTANDING DEEP FAT FRYERS



GENERAL CHARACTERISTICS

- Removable shielded heating elements in staines steel.
- Pilot light for heating. Cold zone.
- Control by thermostat (60 °C to 195 °C).
- Lower cabinet.
- Drainage cock.

	MODEL	CODE	BASKETS	TANK CAPACITY			POWER (kW)	DIMENSIONES (mm)	RETAIL PRICE (€)
				TOTAL	OIL	COLD ZONE			
	FE-18	19005130	1	18	12	6	9,00	355x520x850	-
	FE-25	19005404	1	25	17	8	12,70	430x585x850	-

GAS FRY-TOPS



GENERAL CHARACTERISTICS

- Countertop appliances.
- Burners in stainless steel with pilot.
- Fat collector under the plate.

	MODEL	GAS	CODE	PLATE			POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
				TYPE	AREAS	(dm²)	(kcal/h)	(kW)		
	PL-105 L	LPG	19005594	L	2	25	7.740	9,00	600x550x250	-
		NG	19005604							
	PL-105 C	LPG	19005607	L / C	2	25	7.740	9,00	600x550x250	-
		NG	19005606							
	PL-110 L	LPG	19006146	L	3	38	11.610	13,50	900x550x250	-
		NG	19006197							
	PL-110 R	LPG	19006203	R	3	38	11.610	13,50	900x550x250	-
		NG	19006202							
	PL-110 L+R	LPG	19006200	L+R	3	38	11.610	13,50	900x550x250	-
		NG	19006199							
	PL-110 C	LPG	19006205	L / C	3	38	11.610	13,50	900x550x250	-
		NG	19006206							

TYPE OF PLATES: **L**: Smooth hot-plate. / **R**: Ribbed hot-plate. / **L+R**: 1/2 smooth hot-plate - 1/2 ribbed hot-plate. / **C**: 50 microns thickness chromium coated steel sheeting hot-plate.

ACCESSORIES FOR RANGES

DESCRIPTION	CODE	DIMENSIONS (mm)	RETAIL PRICE (€)
Radiant plate - For burners of 4.1 kW - 425 x 350 mm	19036329	425x350	-

BASKETS FOR FRYERS

DESCRIPTION	CODE	DIMENSIONS (mm)	RETAIL PRICE (€)
Kit 2 small baskets for FE-25	19036334	325x150x120	-

GAS
CENTRAL RANGES



CG-2002






CG-1002

CG-1502

CG-2002 CENTRAL RANGE
AND COLUMN WITH HOT AND COLD
WATER TAP
—

CG-1502 CENTRAL RANGE
WITH PASS-THROUGH OVEN
(540 x 900 mm)
AND GN-1/1 SIDE OVEN
—

	MODEL	GAS	CODE	BURNERS			OVEN (*)		POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
				4,41 kW	8,14 kW	10,5 kW	PASS	SIDE	(kcal/h)	(kW)		
	CG-1002	LPG	19008069	2	1	1	1	0	32.300	37,53	850x1.140x850	-
		NG	19008068									
	CG-1502	LPG	19009073	4	1	1	1	1	44.600	51,81	1.400x1.140x850	-
		NG	19009027									
	CG-2002	LPG	19009365	4	2	2	2	0	64.600	75,06	2.000x1.140x850	-
		NG	19009373									

OVENS (*) :

PASS OVEN: Pass-through oven 540 x 900 mm - Power: 10,071 kW.

SIDE OVEN: Side oven 540 x 440 mm GN-1/1 - Power: 5,46 kW.



GENERAL CHARACTERISTICS

- Made of austenitic stainless steel.
- Open hobs and smooth hot-plates with safety valves and thermocouples.
- Pilots for ignition.
- Dimensions of the grills and plates: 425 x 350 mm.
- Cast iron gratings and burners.
- Fat collector under the grills.
- Front handrails.

- PASS-THROUGH OVENS:
- Made in stainless steel.
 - Three levels for trays.
 - Tubular burners in stainless steel.
 - Pilots and thermocouples.
 - Thermostatic control (130 °C to 350 °C).

- IN OPTION:
- Column with hot and cold water tap (see accessories).

ACCESSORIES

	DESCRIPTION	CODE	DIMENSIONS (mm)	RETAIL PRICE (€)
	Radiant plate - For the 4.000 kcal/h burners - 425 x 350 mm	19036329	425x350	-
	Water column - For CG-1002	19003595	-	-
	Water column - For CG-1502	19003904	-	-
	Water column - For CG-2002	19004670	-	-

GAS
STATIC OVENS



GENERAL CHARACTERISTICS

- Burner in stainless steel.
- Pilot and thermocouple.
- Thermostatic control (130 °C - 350 °C).
- Three levels for trays in each oven.
- Tray size GN-2/1.

	MODEL	GAS	CODE	SIZE	LEVELS CAPACITY	GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
						(kcal/h)	(kW)		
	HG9-10	LPG	19006425	NG-2/1	3	7.396	8,60	850x900x560	-
		NG	19006424						
	HG9-20	LPG	19006420	NG-2/1	2x3	14.792	17,20	850x900x1.120	-
		NG	19006419						
	HG9-15	LPG	19007854	1.000x660	3	13.760	16,00	1.275x900x560	-
		NG	19007853						

ELECTRIC
STATIC OVENS



GENERAL CHARACTERISTICS

- Independent upper and lower heating elements.
- Selector switch for the elements.
- Thermostatic control (130 °C - 350 °C).
- Three levels for trays in each oven.
- Tray size GN-2/1.

	MODEL	CODE	SIZE	LEVELS CAPACITY	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	HE9-10	19006423	GN-2/1	3	6,00	850x900x560	-
	HE9-20	19008054	GN-2/1	2x3	12,00	850x900x1.120	-

GAS STOCKPOT STOVES
WITH CAST IRON BURNER



GENERAL CHARACTERISTICS

- Cast iron burner.
- Cast iron grill.
- Pilot for ignition.
- Safety thermocouple.

	MODEL	GAS	CODE	BURNER 13,6 - kW	GAS POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
					(kcal/h)	(kW)		
	HPG-15	LPG	19007259	1	11.700	13,6	590x590x400	-
		NG	19005112					

ELECTRIC SALAMANDERS



GENERAL CHARACTERISTICS

- Ideal for grilling, roasting or keep food warm before serving.
 - Stainless steel construction, satin polished.
 - Mobile top with adjustable height.
 - Tubular heating element, easy to cleaning.
- Energy regulator for temperature: range: 50 ÷ 300 °C.
 - Possibility to work in continuos cycle.
 - Heating area: 600 x 350 mm.
 - Two independent zones.
- Grid and drip tray.

Option:

 - Wall support element.

	MODEL	CODE	COOKING ZONES	COOKING AREA (mm)	VOLTAGE	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	SE-60-0	19036361	2	600x350 - GN-1/1	230 V - 1+N	4,0	600x450x500	-
	SE-60-4	19036362	2	600x350 - GN-1/1	400 V - 3+N	4,0	600x450x500	-

ULTRA RAPID ELECTRIC SALAMANDER



GENERAL CHARACTERISTICS

- Stainless steel construction, satin polished.
 - Mobile top with adjustable height.
 - Heating elements of tungsten filament. The machine can be used 20 seconds after starting. The machine can be connected only when it will be used.
- Control panel with digital display for the cooking time (5 seconds to 99 minutes).
 - Selector switch for heating elements that allows use the cooking zones independently.
 - Possibility to work in continuos cycle.
 - Heating area: 600 x 350 mm.
- Grid and drip tray.

Option:

 - Wall support element.

	MODEL	CODE	COOKING ZONES	COOKING AREA (mm)	VOLTAGE	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	SEQ-60-4	19036363	2	600x450 - GN-1/1	400 V - 3+N	4,0	600x480x525	-

ACCESSORIE FOR SALAMANDERS

	MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
	SS-60	19036364	Support for wall mounting salamanders SE-60 and SEQ-60-4	-



VERTICAL COOKING



VERTICAL COOKING | ADVANCE GENERATION

OVENS

ADVANCE GENERATION	116
ADVANCE PLUS OVENS	120
ADVANCE OVENS	122
CONCEPT OVENS	124

All ovens requiring water must be connected to a treated water supply when the local water at any time is over 7 HF / 4.0 HD, or has a Cl concentration over 150 mg/litre, or a salt content in excess of 30 mg/litre.

Ovens boilers must be drained down at the end of each shift. Manufacturers warranty will be void if this is not complied with.

LPG: 37 g/cm²
Natural Gas: 20 g/cm²

Operating problems arising from faulty installation that does not meet these requirements will not be taken into account as a guarantee.

PRODUCT FLEXIBILITY FOR ALL TYPES OF NEEDS AND SPACES

—
One must be prepared to offer each client a different response,
to meet all needs. Fagor industrial is.

The ADVANCE generation has one of the largest ranges of ovens on the market
with regard to sizes and performance. Simply choose the suitable model for
each professional need among the 30 available.
With options for gas or electric in all sizes and options.

They come in five different sizes for the three different levels of performance:
ADVANCE PLUS, ADVANCE and CONCEPT.

ADVANCE +

ONE OF THE BEST OVENS
ON THE MARKET

ADVANCE PLUS ovens are made for
professionals who do not want to give up
any functionality. They have the highest
performance of the market, achieving a
perfect balance between cooking quality,
simplicity, efficiency and safety.

ADVANCE

THE BEST VALUE FOR MONEY
IN OVENS WITH STEAM
GENERATORS

ADVANCE ovens are the ideal solution
for those professionals who need an
affordable oven, with advanced features,
guaranteeing perfect cooking results,
safety and efficiency.

CONCEPT

SIMPLE, ECONOMICAL,
POWERFUL
AND ROBUST OVEN

CONCEPT ovens are the basic answer
for any professional who is looking for a
simple, economical, powerful and robust
oven.

FUNCTIONS AND BENEFITS







		COOKING QUALITY	EASY-OF-USE / WORKING SMART	ECO-FRIENDLY / USE SAVINGS	HYGIENE / SAFETY
	ECO-STEAMING	- Continuous supply of steam improves food quality and juiciness.		- Less lime build-up. - Reduced maintenance costs.	- Fresh, pure water supply guarantees hygiene and food safety.
	HA-CONTROL	- Uniform temperature ensures cooking consistency.		- Highly efficient gas burners. - Less CO emissions than other competitors.	- Combustion takes place outside chamber. - Silent gas burners.
	EZ-SENSOR	- Sensor probe guarantees high precision.	- Ergonomic, yet robust, sensor probe.	- High precision leads to reduced weight loss.	- High precision sensor improves food safety.
	FAGOR TOUCH		- Self-explanatory user interface. - Less training / recruiting expenses. - Wide viewing angle.	- Scratch-resistant. - Oil spill/water-repellent. - Reduced maintenance costs.	- Easy-to-clean.
	FAGOR COMBI-OS	- +40 recipes specially designed to ensure maximum quality.	- Infinite cooking families and recipes can be add, modified or adjust in any moment.	- Multi-tray allows flexible cooking during peak hours, saving time and money.	- HACCP control (Hazard Analysis and Critical Control Points) with Fagor USB.
	COMBI-CLEAN		- 5 different programs. - Retractable or external shower for manual cleaning.	- Flexibility in programs types saves money. - Efficient consumption of energy, chemicals and water.	- Optimum safety and hygiene standards. - 3 emergency quick rinses if cleaning process is aborted.

TABLE OF FUNCTIONS AND FEATURES

BASIC FEATURES	ADVANCE PLUS	ADVANCE	CONCEPT
ECO-STEAMING	●	●	-
Steam generator with lime detector	●	●	-
Automatic emptying of the generator	●	●	-
Semiautomatic decalcification system	●	●	-
HA-Control	●	●	●
Exclusive bidirectional fan system	●	●	●
Cool-down (rapid cooling function)	●	●	●
"Auto-reverse" system to invert the fan direction	●	●	●
EZ-Sensor	●	●	●
Probe with temperature multi-sensor mechanism	●	●	●
FAGOR TOUCH	CAPACITIVE 8" TFT TOUCHSCREEN WITH FRONT GLASS	SCREEN + SELECTOR DIAL	DISPLAY 7 SEGMENTS + 2 DIALS
FAGOR CombiOS	●	-	-
Fagor Cooking	●	-	-
Fagor Easy	●	-	-
Fagor Multi-Tray System	●	-	-
Fagor USB	●	-	-
Cooking modes	4 + Humidity control	5	4
FAGOR CombiClean (WITH PROGRAMS OF AUTOMATIC WASHING)	● 5	● 1	● 1
OTHER FUNCTIONS			
Delayed programming (traditional cooking and Fagor cooking)	●	●	●
Delta cooking	●	●	●
Thermal stop (count down when temperature is reached)	●	●	-
Monitor App & Maintenance App (self-diagnostic alerts and errors)	●	●	●
Log file App (history of cycles)	●	●	●
Log file App (history of errors)	●	●	-
Configuration App (power-speed)	3 speed 2 power	3 speed 2 power	3 speed 2 power
Humidifier	●	●	●
Languages	33	25	-
HACCP	●	-	-
SAT mode	●	●	●
Trade show mode	●	●	●
Calibration	Auto	Auto	Manual
Rapid-close-door system (models 061,101 and 102)	●	●	●
Integrated rack-structure trolley (models 201 and 202)	●	●	Optional
Retractable shower	●	●	-
External shower	-	-	Optional
IPX-5 protection	●	●	●

ADVANCE + | OVENS

ADVANCE PLUS ovens are made for professionals who do not want to give up any functionality. They have the highest performance of the market, achieving a perfect balance between cooking quality, simplicity, efficiency and safety.



GENERAL CHARACTERISTICS

- "Touch control" screen.
- 5 cooking modes: steam, adjustable steam (Humidity control during cooking), combi, regeneration and convection (up to 300 °C).
- Preheating option.
- Fagor Easy cooking mode.
- Fagor Cooking, range of cooking programmes.
- Fagor Multi-Tray System, control cooking by tray.
- Delayed programming for: Cooking / Low-temperature cooking / Washing.
- Memory function: records the different cooking modes used.
- 3 Speeds - 2 power ranges.
- Cool-down chamber cooling system.
- "Auto-reverse" system to reverse fan rotation.
- 5 wash programmes.
- Multisensor core temperature probe.
- Core probe positioning aid to facilitate the process of temperature measurement in soft-consistency foods, avoiding it to fall out.
- PC management software: History, recipes. HACCP, manuals...
- HACCP cooking data recording system.
- Steam generator equipped with limescale detector.
- Steam generator automatically empties every 24 hours of cooking.
- Semi-automatic limescale removal system.
- Quick door-closing system (061, 101 and 102 models).
- Integrated trolley (201 and 202 models).
- Error detection system.
- Repair service mode system.
- IPX-5 protection.
- Retractable shower.

- Voltage - Electric models: 400 V - 3+N -230V 3 - 50/60 Hz.
- Voltage - Gas models: 230V 1+N - 50 Hz or 60 Hz.
- Note: All ovens need neutral wire (N).
- If no neutral wire in the electrical installation, you must order the accessory "Kit Neutral" with code 19013247 (see the chapter "Accessories").
- INCLUDES:
 - 2 kg Drum of detergent (AB BOOST), tu use with the self-cleaning program.
- Options:
 - Left opening in models 061 and 101, electric.



ELECTRIC ADVANCE PLUS OVENS

	MODEL	DOOR OPENING	CODE	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	APE-061	Right	19010970	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	-
	APE-061 I	Left	19042535	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	-
	APE-101	Right	19011023	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	-
	APE-101 I	Left	19042541	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	-
	APE-102	Right	19010816	10 GN-2/1- 20 GN-1/1	-	31,20	1.130x1.063x1.117	-
	APE-201	Right	19011025	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841	-
	APE-202	Right	19010954	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841	-

GAS ADVANCE PLUS OVENS

	MODEL	Hz.	CODE		CAPACITY	INCLUDES (*)	POWER		DIMENSIONES (mm)	RETAIL PRICE (€)
			LPG	GN			GAS (kW)	ELECTRIC (kW)		
	APG-061	50	19010042	19011886	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x922x846	-
		60	19011885	19011887						
	APG-101	50	19011070	19011903	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x922x1.117	-
		60	19011902	19011904						
	APG-102	50	19011096	19011912	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117	-
		60	19011911	19011913						
	APG-201	50	19011174	19011921	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841	-
		60	19011920	19011922						
	APG-202	50	19010040	19011930	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841	-
		60	19011929	19011931						

Includes (*) : CEB: Structure with incorporated loading trolley.

ADVANCE | OVENS

ADVANCE ovens are the ideal solution for those professionals who need an affordable oven, with advanced features, guaranteeing perfect cooking results, safety and efficiency.



ADVANCE
OPTIMA



AE-0623



AE-061



AE-101 I



AE-102



AE-201



AE-202

ELECTRIC ADVANCE OVENS

	MODEL	DOOR OPENING	CODE	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	AE-0623	Right	19048005	6 GN-2/3	-	5,80	657x563x570	,00
	AE-061	Right	19010984	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	-
	AE-061 I	Left	19042537	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	-
	AE-101	Right	19011021	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	-
	AE-101 I	Left	19042540	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	-
	AE-102	Right	19011020	10 GN-2/1 - 20 GN-1/1	-	31,20	1.130x1.063x1.117	-
	AE-201	Right	19010557	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841	-
	AE-202	Right	19010961	20 GN-2/1 - 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841	-

GENERAL CHARACTERISTICS

- Push-button and "Scrolling" controls.
 - 5 cooking modes: steam, adjutable steam, regeneration, combi and convection (up to 300 °C).
 - Preheating option.
 - Overnight cooking or low-temperature programme.
 - 3 Speeds - 2 power ranges.
 - Cool-down chamber cooling system.
 - "Auto-reverse" system to reverse fan rotation.
 - Multisensor core temperature probe.
 - Core probe positioning aid to facilitate the process of temperature measurement in soft-consistency foods, avoiding it to fall out.
- Steam generator equipped with limescale detector.
 - Steam generator automatically empties every 24 hours of cooking.
 - Semi-automatic limescale removal system.
 - Wash program for the cooking chamber (Automatic Cleaning).
 - Quick door-closing system (061, 101 and 102 models).
 - Integrated trolley (201 and 202 models).
 - Error detection system.
 - Repair service mode system.
 - IPX-5 protection.
 - Retractable shower.
- Voltage - Electric models: 400 V - 3+N -230V 3 - 50/60 Hz.
 - Voltage - Gas models: 230V 1+N - 50Hz (standard) or 60 Hz.

Note: All ovens need neutral wire (N).

If no neutral wire in the electrical installation, you must order the accessory "Kit Neutral" with code 19013247 (see the chapter "Accessories").

Options:

 - Left opening in models 061 and 101, electric.

GAS ADVANCE OVENS

	MODEL	Hz.	CODE		CAPACITY	INCLUDES (*)	POWER		DIMENSIONES (mm)	RETAIL PRICE (€)
			LPG	GN			GAS (kW)	ELECTRIC (kW)		
	AG-061	50	19011040	19011882	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x922x846	-
		60	19011881	19011883						
	AG-101	50	19010041	19011899	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x922x1.117	-
		60	19011898	19011901						
	AG-102	50	19011126	19011909	10 GN-2/1 - 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117	-
		60	19011908	19011910						
	AG-201	50	19011193	19011918	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841	-
		60	19011917	19011919						
	AG-202	50	19011108	19011927	20 GN-2/1 - 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841	-
		60	19011926	19011928						

Includes (*): CEB: Structure with incorporated loading trolley.

CONCEPT | OVENS

CONCEPT ovens are the basic answer for any professional who is looking for a simple, economical, powerful and robust oven.



AUTOMATIC
CLEANING

HA
CONTROL

EZ
SENSOR

GENERAL CHARACTERISTICS

- Digital push-button controls + Two "Scroll" buttons.
 - 4 cooking modes: steam, regeneration, combi and convection (up to 300 °C).
 - Multisensor core temperature probe.
 - Core probe positioning aid to facilitate the process of temperature measurement in soft-consistency foods, avoiding it to fall out.
 - Preheating option.
 - 2 Speeds - 2 power ranges.
 - Cool-down chamber cooling system.
 - Wash program for the cooking chamber
- (Automatic Cleaning).
 - "Auto-reverse" system to reverse fan rotation.
 - Quick door-closing system (061 and 101 models).
 - Error detection system.
 - Repair service mode system.
 - IPX-5 protection.
 - Voltage - Electric models: 400 V - 3+N -230V 3 - 50/60 Hz.
 - Voltage - Gas models: 230V 1+N - 50Hz (standard) or 60 Hz.

Note: All ovens need a good neutral connection.

If no neutral wire in the electrical installation, you must order the accessory "Kit Neutral" with code 19013247 (see the chapter "Accessories").

Ask Fagor Industrial.

- Options:**
- Left opening in models 061 and 101, electric.

CONCEPT
OPTIMA



ACE-0623

NEW



ACE-061



ACE-101



ACE-102



ACE-201



ACE-202

ELECTRIC CONCEPT OVENS

NEW

	MODEL	DOOR OPENING	CODE	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	ACE-0623	Right	19048181	6 GN-2/3	-	5,80	657x563x570	-
	ACE-061	Right	19010988	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	-
	ACE-061 I	Left	19042538	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	-
	ACE-101	Right	19011022	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	-
	ACE-101 I	Left	19042539	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	-
	ACE-102	Right	19011028	10 GN-2/1- 20 GN-1/1	-	31,20	1.130x1.063x1.117	-
	ACE-201	Right	19011049	20 GN-1/1 - 40 GN-1/2	-	38,40	929x964x1.841	-
	ACE-201-C	Right	19013091	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841	-
	ACE-202	Right	19010991	20 GN-2/1- 40 GN-1/1	-	62,40	1.162x1.074x1.841	-
	ACE-202-C	Right	19017132	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841	-

GAS CONCEPT OVENS

NEW

NEW

	MODEL	Hz.	CODE		CAPACITY	INCLUDES (*)	POWER		DIMENSIONS (mm)	RETAIL PRICE (€)
			LPG	GN			GAS (kW)	ELECTRIC (kW)		
	ACG-061	50	19011043	19011615	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x867x846	-
		60	19011617	19011880						
	ACG-101	50	19011071	19011893	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x867x1.117	-
		60	19011892	19011894						
	ACG-102	50	19011127	19011906	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117	-
		60	19011905	19011907						
	ACG-201	50	19011234	19011915	20 GN-1/1 - 40 GN-1/2	-	36,00	2,40	929x964x1.841	-
		60	19011914	19011916						
	ACG-201-C	50	19031191	19034322	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841	-
		60	19034324	19034323						
	ACG-202	50	19011124	19011924	20 GN-2/1- 40 GN-1/1	-	65,00	2,40	1.162x1.074x1.841	-
		60	19011923	19011925						
	ACG-202-C	50	19020731	19034325	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841	-
		60	19034326	19034327						

Includes (*): CEB: Structure with incorporated loading trolley.



VERTICAL COOKING ACCESSORIES

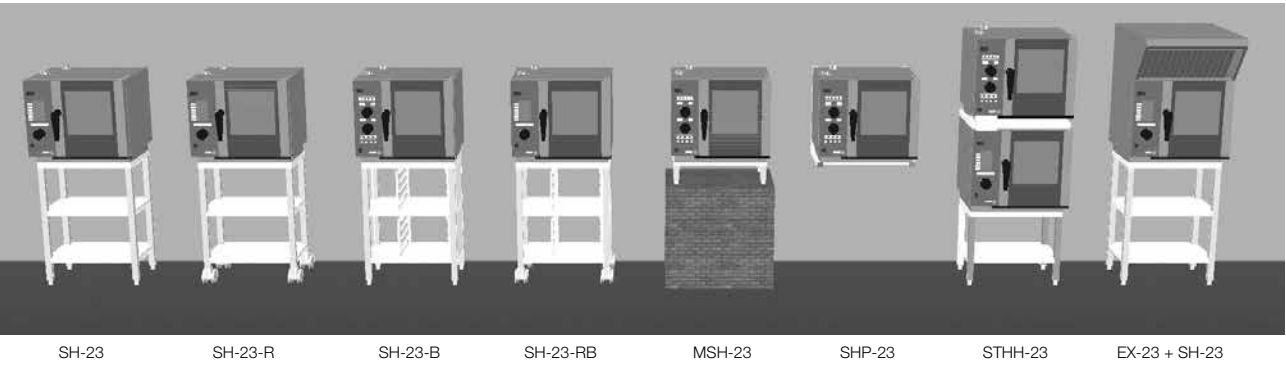
SPECIFIC ACCESSORIES	129
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O P T I M A



SPECIFIC ACCESSORIES

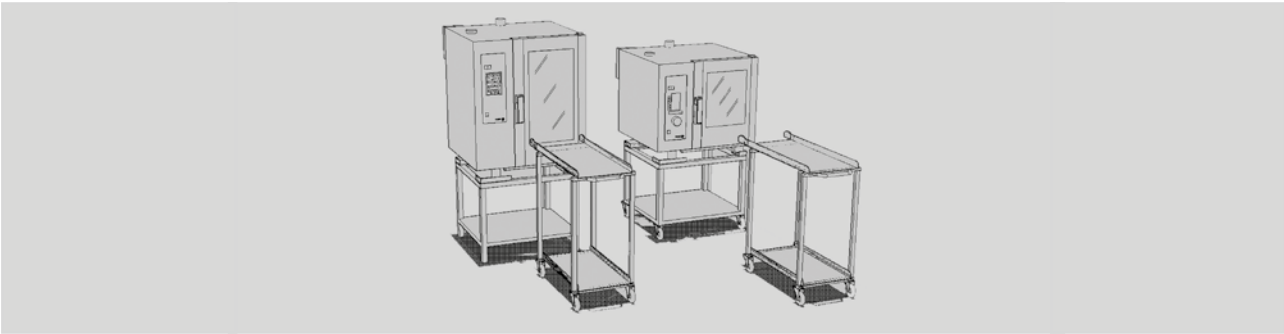
ACCESSORIES FOR 0623 OVENS



	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	RETAIL PRICE (€)
SUPPORTS					
	SH-23	19058933	SUPPORT Height = 850 mm. 2 racks.	625x415x850	-
	SH-23-R	19058940	SUPPORT Height = 850 mm. 2 racks. 4 castors, two with brake. .	625x415x850	-
	SH-23-B	19058941	SUPPORT Height = 850 mm. 2 racks. 2 kit guides for 4 GN-2/3 levels.	625x415x850	-
	SH-23-RB	19058943	SUPPORT Height = 850 mm. 2 racks. 2 kit guides for 4 GN-2/3 levels. 4 castors, two with brake.	625x415x850	-
	MSH-23	19059319	SUPPORT to place the oven over a stand or worktop	625x415X150	-
WALL SUPPORT					
	SHP-23	19059282	WALL SUPPORT. With hanging elements..		-
EXHAUST HOOD					
	EX-23	19066599	EXHAUST HOOD for 0623 oven.	660x800x400	-
KIT STACKING					
	STHH-23	19059364	KIT STACKING - TWO OVENS 0623 model		-
	STHA-23	19066344	KIT STACKING - OVEN 0623 model + BLAST CHILLER 031 size		-
OTHER ACCESSORIES					
	GD-AD	19004504	SHOWER TAP - External installation. (ONLY FOR ACE AND ACG VERSIONS FROM CONCEPT RANGE)		-
	TRAYS		See standard accessories and trays		-

SPECIFIC ACCESSORIES

ACCESSORIES FOR 061 AND 101 MODELS

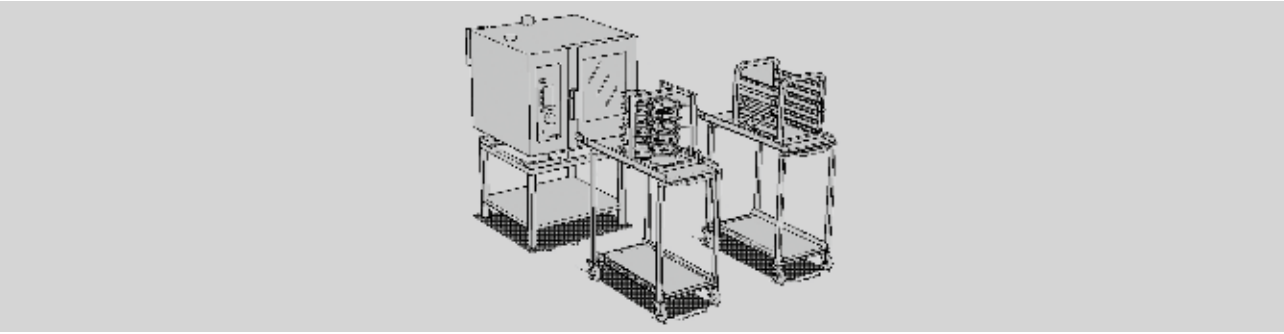


	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	RETAIL PRICE (€)
SUPPORTS					
	SH-11	19013205	SUPPORT Height = 650 mm.	815x724x650	-
	SH-11-R	19013208	SUPPORT WITH CASTORS Height = 650 mm. 4 castors, two with brake.	815x724x650	-
	SH-11-B	19013401	SUPPORT - Height = 650 mm. 2 kit guides for 6 GN-1/1 levels.	815x724x650	-
	SH-11-RB	19013402	SUPPORT WITH CASTORS - Height = 650 mm. 4 castors, two with brake. 2 kit guides for 6 GN-1/1 levels.	815x724x650	-
	ANH-11	19011732	NEUTRAL SUPPORT - Height = 650 mm. Sliding doors.	815x725x650	-
	ACH-11	19011733	HOT SUPPORT - Height = 650 mm. Swing doors. Forced convection.	815x725x650	-
TROLLEYS FOR STRUCTURES					
	CP-11	19013352	(*) TROLLEY FOR STRUCTURE To put 061 and 101 structures in the ovens placed over SH-11 supports.	530x840x1.020	-
	CP-11-R	19018752	(*) REGULABLE TROLLEY FOR STRUCTURE To put 061 and 101 structures in the ovens placed over other supports at different height.	530x840x1.020	-
	GE-101	19011569	RAIL GUIDES FOR STRUCTURE To place in the cooking chamber For structures 061 and 101.	420x590x113	-
OTHER ACCESSORIES					
	GD-AD	19004504	SHOWER TAP (ONLY FOR ACE AND ACG VERSIONS FROM CONCEPT RANGE)	-	-
	AP-10	19004439	KIT OF FASTENING ELEMENTS Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).	-	-
	Z-11-E	19020762	KIT LOWER COVER to place an 061 or 101 electric oven over top.	-	-
	Z-11-G	19020763	KIT LOWER COVER to place an 061 or 101 gas oven over top.	-	-

(*) : Obligatory use of GE-101 structure guides.

SPECIFIC ACCESSORIES

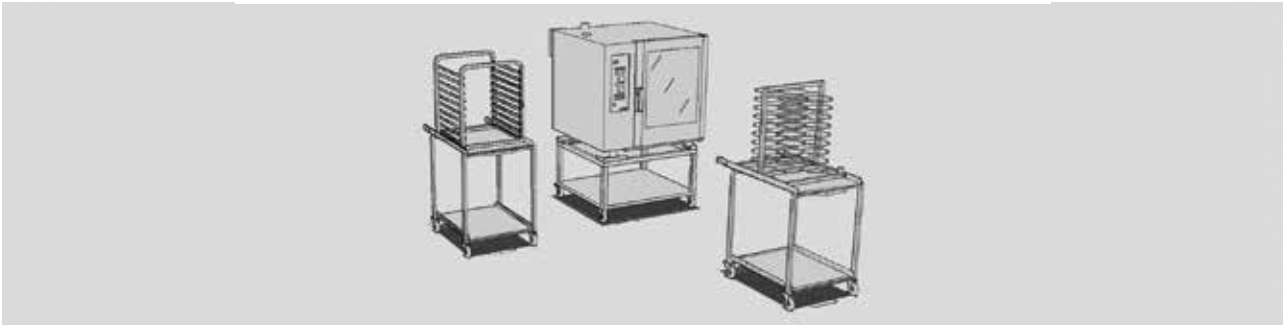
ACCESSORIES FOR 061 MODELS



	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	RETAIL PRICE (€)
STRUCTURES					
	EB-061	19011559	STRUCTURE FOR TRAYS Capacity for 6 GN-1/1 levels or 12 GN-1/2. It is necessary to install with GE-101 rail guides.	398x584x458	-
	EP-061	19013353	STRUCTURE FOR PLATES Capacity for 18 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x455	-
OTHER ACCESSORIES					
	LTE-061	19011738	THERMICAL COVER For structure EP-061. Maintains food temperature 20'.	405x500x440	-
	GP-061	19011982	Kit PASTRY GUIDES 5 levels 60 x 40 cm.	-	-

SPECIFIC ACCESSORIES

ACCESSORIES FOR 101 MODELS

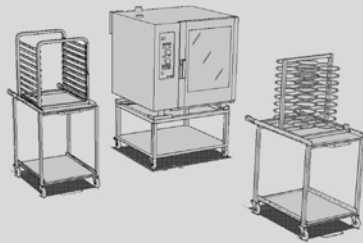


	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	RETAIL PRICE (€)
STRUCTURES					
	EB-101	19011561	STRUCTURE FOR TRAYS Capacity for 10 GN-1/1 levels or 20 GN-1/2. It is necessary to install with GE-101 rail guides.	398x584x730	-
	EP-101	19013354	STRUCTURE FOR PLATES Capacity for 30 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x725	-
OTHER ACCESSORIES					
	LTE-101	19011739	THERMICAL COVER For structure EP-101. Maintains food temperature 20'.	405x500x700	-
	GP-101	19011983	Kit PASTRY GUIDES 8 levels 60 x 40 cm.	-	-

FAGOR INDUSTRIAL

SPECIFIC ACCESSORIES

ACCESSORIES FOR 102 MODELS



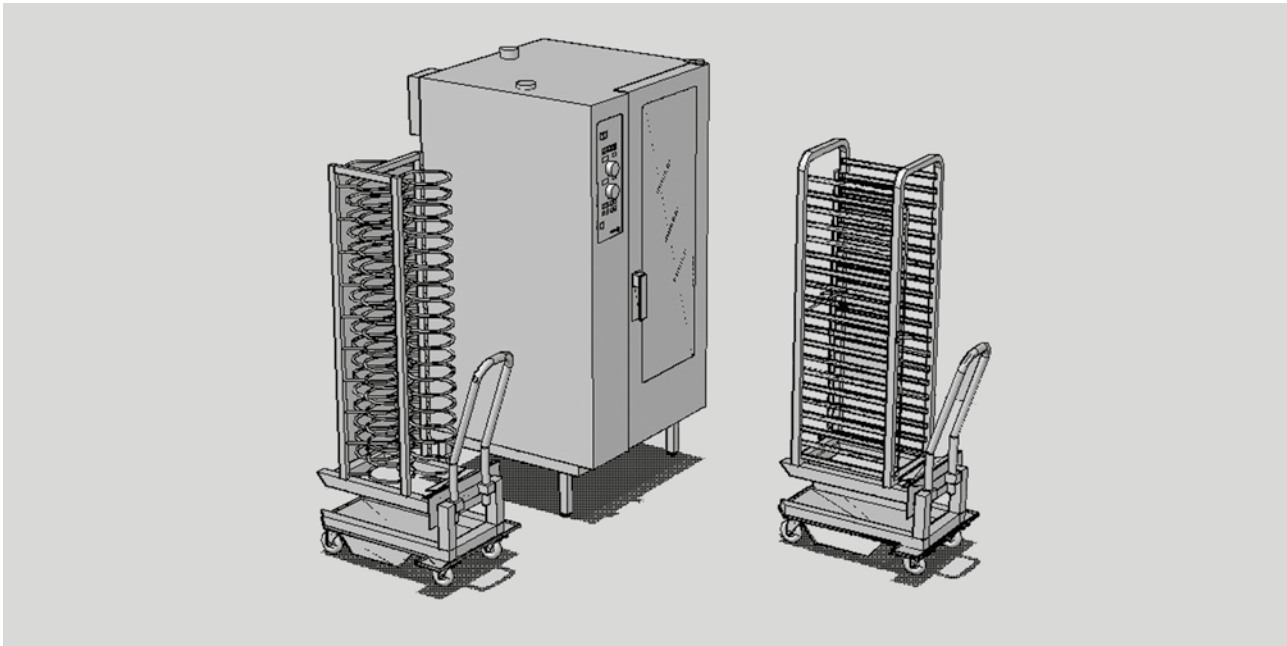
	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	RETAIL PRICE (€)
SUPPORTS					
	SH-102	19013212	SUPPORT Height = 650 mm.	1.043x870x650	-
	SH-102-R	19013211	SUPPORT WITH CASTORS Height = 650 mm. 4 castors, two with brake.	1.043x870x650	-
	SH-102-B	19013403	SUPPORT - Height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels.	1.043x870x650	-
	SH-102-RB	19013404	SUPPORT WITH CASTORS - Height = 650 mm. 4 castors, two with brake. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1.	1.043x870x650	-
	ANH-102	19011734	NEUTRAL SUPPORT - Height = 650 mm. Sliding doors.	1.050x925x650	-
	ACH-102	19011736	HOT SUPPORT - Height = 650 mm. Swing doors. Forced convection.	1.050 x925x650	-
STRUCTURES AND TROLLEYS					
	EB-102	19011562	STRUCTURE FOR TRAYS Capacity for 10 GN-2/1 levels or 20 GN-1/1. It is necessary to install with GE-102 rail guides.	605x714x730	-
	EP-102	19013356	STRUCTURE FOR PLATES Capacity for 52 dishes Ø 31 cm. It is necessary to install with GE-102 rail guides.	620x790x720	-
	GE-102	19011570	RAIL GUIDES FOR STRUCTURE To place in the cooking chamber. For structures 102 type.	630x790x113	-
	CP-102	19013355	(*) TROLLEY FOR STRUCTURE To put 102 type structures in the ovens placed over SH-102 supports.	742x965x1.018	-
	CP-102-R	19018751	(*) REGULABLE TROLLEY FOR STRUCTURE To put 102 type structures in the ovens placed over other supports at different height.	742x965x1.018	-
OTHER ACCESSORIES					
	LTE-102	19011740	THERMICAL COVER For structure EP-102. Maintains food temperature 20'.	610x720x710	-
	GP-102	19012134	Kit PASTRY GUIDES 16 levels 60 x 40 cm.	-	-
	GD-AD	19004504	SHOWER TAP (ONLY FOR ACE AND ACG VERSIONS FROM CONCEPT RANGE).	-	-
	AP-10	19004439	KIT OF FASTENING ELEMENTS Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).	-	-
	Z-102	19020764	Kit LOWER COVER to place an 102 oven over top.	-	-

(*) :Obligatory use of GE-102 structure guides.



SPECIFIC ACCESSORIES

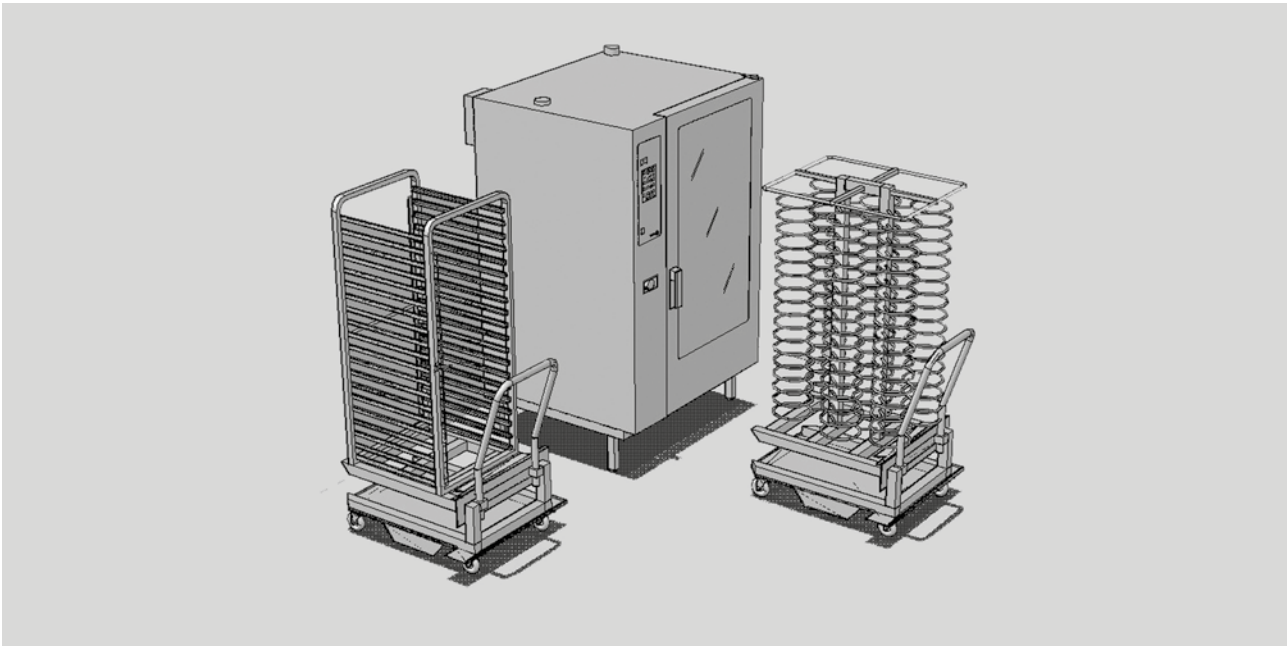
ACCESSORIES FOR 201 MODELS



MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	RETAIL PRICE (€)
	CEB-201	19011551 TROLLEY WITH STRUCTURE (INCLUDED IN ADVANCE+ AND ADVANCE RANGE) For 20 GN-1/1 levels or 40 GN-1/2 levels.	560x769x1.750	-
	CEP-201	19013357 TROLLEY WITH STRUCTURE For 50 dishes Ø 31 cm.	560x769x1.750	-
	LTE-201	19011741 THERMICAL COVER For CEP-201 structure. Maintains food temperature 20'.	610x380x1.220	-
	R4-20	Consult KIT OF CASTORS 4 castors, two with brake. For 201 and 202 models. (FACTORY MOUNTED)	-	-
	AP-20	19012270 KIT OF FASTENING ELEMENTS 2 pieces to fixe the legs to the floor. For 201 and 202 models.	-	-
	GD-AD	19004504 SHOWER TAP. Outdoor use. (ONLY FOR ACE AND ACG VERSIONS OF CONCEPT RANGE).	-	-
	PRE-H201	19011979 PREHEAT KIT Kit of sealing elements to preheat oven without trolley.	-	-
	RH-201	19044716 LEVELLING RAMP for 201 trolleys.	-	-

SPECIFIC ACCESSORIES

ACCESSORIES FOR 202 MODELS



MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	RETAIL PRICE (€)
	CEB-202	19011550 TROLLEY WITH STRUCTURE (INCLUDED IN ADVANCE PLUS AND ADVANCE RANGES) For 20 GN-2/1 levels or 40 GN-1/1 levels.	764x915x1.810	-
	CEP-202	19011552 THERMICAL COVER For CEP-202 structure. Maintains food temperature 20'.	764x915x1.810	-
	LTE-202	19011742 THERMICAL COVER For CEP-202 structure. Maintains food temperature 20'.	650x820x1.335	-
	R4-20	Consult KIT OF CASTORS 4 castors, two with brake. For 201 and 202 models. (FACTORY MOUNTED)	-	-
	AP-20	19012270 KIT OF FASTENING ELEMENTS 2 pieces to fix the legs to the floor. For 201 and 202 models.	-	-
	GD-AD	19004504 SHOWER TAP. Outdoor use. (ONLY FOR ACE AND ACG VERSIONS OF CONCEPT RANGE).	-	-
	PRE-H202	19011980 PREHEAT KIT Kit of sealing elements to preheat oven without trolley.	-	-
	RH-202	19034438 LEVELLING RAMP for 202 trolleys.	-	-

GASTRONORM CONTAINERS

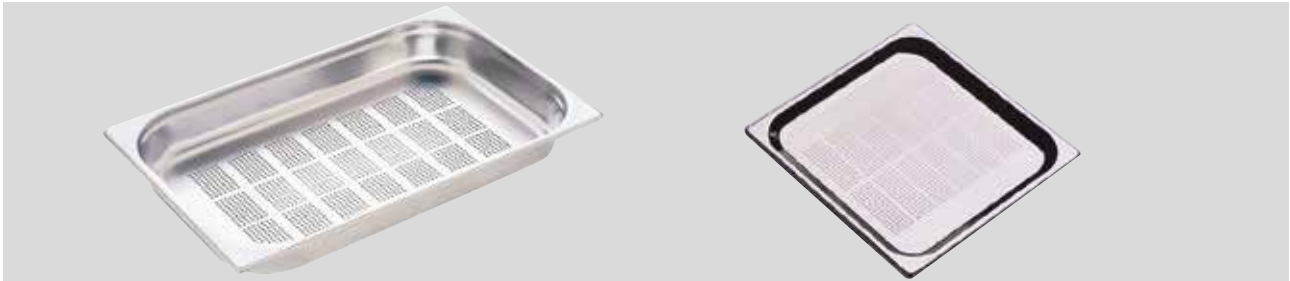
Made of stainless steel AISI-304 1 mm thick.
According to EN631 standard. 1/1 GN and 2/1 GN sizes.

FLAT CONTAINERS



	MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	RETAIL PRICE (€)
<div><div>NEW</div><div>NEW</div></div>	GN-23-20	<div>OPTIMA</div>	19058658	GN-2/3	20	325x354x20	-
	GN-23-40	<div>OPTIMA</div>	19058659		40	325x354x40	-
<div><div></div><div></div></div>	GN-11-20		19001669	GN-1/1	20	325x530x20	-
	GN-11-40		19048493		40	325x530x40	-
<div><div></div><div></div></div>	GN-11-65		19048494	GN-1/1	65	325x530x65	-
	GN-11-100		19048495		100	325x530x100	-
<div><div></div><div></div></div>	GN-21-20		19001673	GN-2/1	20	650x530x20	-
	GN-21-40		19001674		40	650x530x40	-
<div><div></div><div></div></div>	GN-21-65		19001675	GN-2/1	65	650x530x65	-
	GN-21-100		19001672		100	650x530x100	-

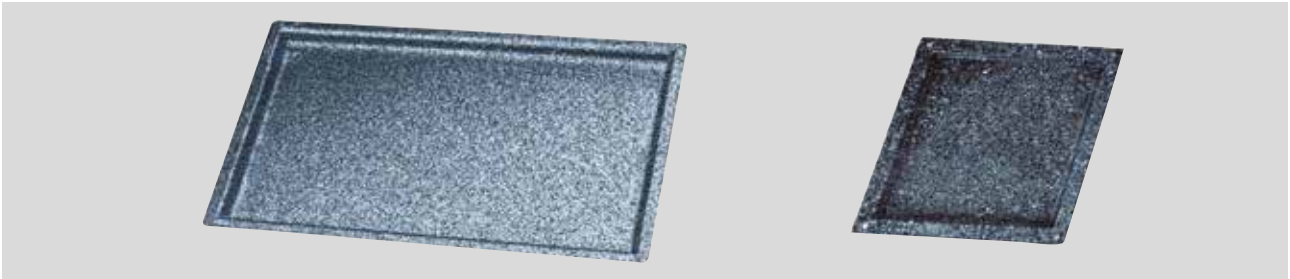
PERFORATED CONTAINERS



	MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	RETAIL PRICE (€)
<div><div>NEW</div><div>NEW</div></div>	GNP-23-20	<div>OPTIMA</div>	19058660	GN-2/3	20	325x354x20	-
	GNP-23-40	<div>OPTIMA</div>	19058661		40	325x354x40	-
<div><div></div><div></div></div>	GNP-11-40		19001677	GN-1/1	40	325x530x40	-
	GNP-11-65		19048496		65	325x530x65	-
<div><div></div><div></div></div>	GNP-11-100		19001676	GN-1/1	100	325x530x100	-
	GNP-21-40		19001680	GN-2/1	40	650x530x40	-
<div><div></div><div></div></div>	GNP-21-65		19001681		65	650x530x65	-
	GNP-21-100		19001679	GN-2/1	100	650x530x100	-

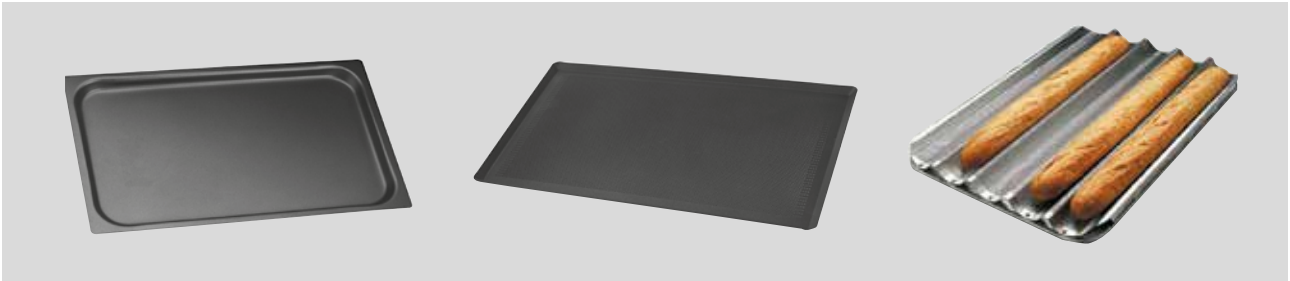
GASTRONORM CONTAINERS




GRANITE CONTAINERS



	MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	RETAIL PRICE (€)
<div><div>NEW</div><div>NEW</div></div>	TP23-20	<div>OPTIMA</div>	19058663	GN-2/3	20	325x354x20	-
	TP23-40	<div>OPTIMA</div>	19059569		40	325x354x40	-
<div><div></div><div></div></div>	TP11-20		19001978	GN-1/1	20	325x530x20	-
	TP11-40		19001979		40	325x530x40	-
<div><div></div><div></div></div>	TP11-65		19001980	GN-1/1	65	325x530x65	-
	TP21-20		19001981	GN-2/1	20	650x530x20	-
<div><div></div><div></div></div>	TP21-40		19001982		40	650x530x40	-
	TP21-65		19001983	GN-2/1	65	650x530x65	-

PASTRY CONTAINERS








		MODEL		CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE (€)
NEW		BPA-23	OPTIMA	19058657	Pastry roasting	GN-2/3 - Lisa	325x354	-
		BPP-23	OPTIMA	19058656	Pastry cooking	GN-2/3 - Perforada	325x354	-
NEW		BPA-11		19000313	Pastry roasting	GN-1/1 - Flat	325x530	-
		BPP-11		19000314	Pastry cooking	GN-1/1 - Perforated	325x530	-
		BB-11		19000279	Baguettes - Bread	GN-1/1 - 5 loaves	325x530	-

EGGS, OMELETTE AND CREPES CONTAINERS

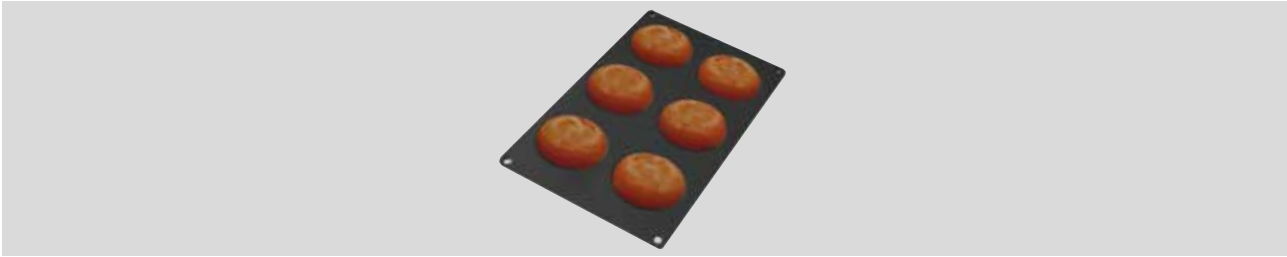
Made of enamelled aluminum with non-stick coating.




	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE (€)
	 MOLDE-23 	19059113	Eggs Omelettes Crepes	GN-2/3 5 holes x Ø 12,5 cm	325x354	-
	 MOLDE-11	19001410	Eggs Omelettes Crepes	GN-1/1 6 holes x Ø 12,5 cm	325x530	-
	 MOLDE-21	19001411	Eggs Omelettes Crepes	GN-2/1 12 holes x Ø 12,5 cm	650x530	-

PUDDINGS AND MUFFINS CONTAINER

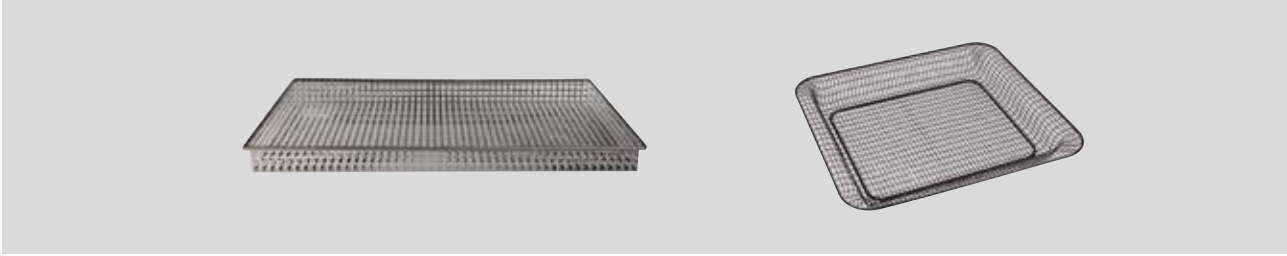
Made of silicone.







	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE (€)
	MUFFIN-6	19001459	Muffins Puddings	3 PIECES SET MUFFIN-6 6 holes x (Ø 7 cm x H=4 cm)	325x175	-

CHIPS AND FRIED CONTAINER

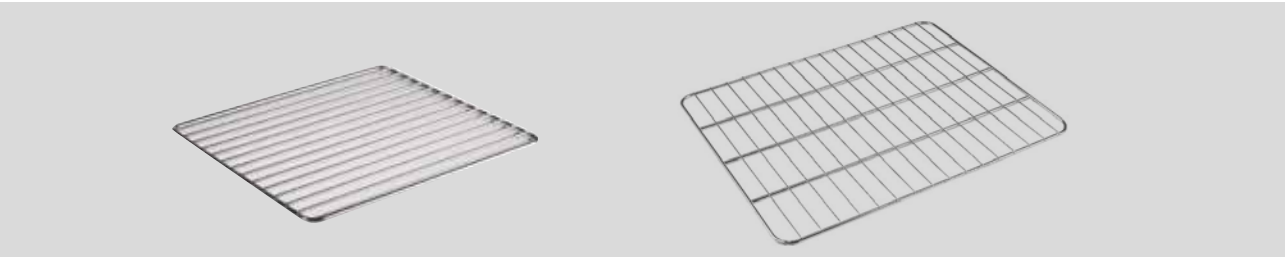
Made of stainless steel grid. Introduce the frozen product in the tray and placing it in the oven.








	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE. 3 UNITS (€)
	 FRI-23 	19058655	Chips Fried	GN-2/3	325x354	-
	 FRI-11	19012415	Chips Fried	GN-1/1	325x530	-

GASTRONORM GRIDS

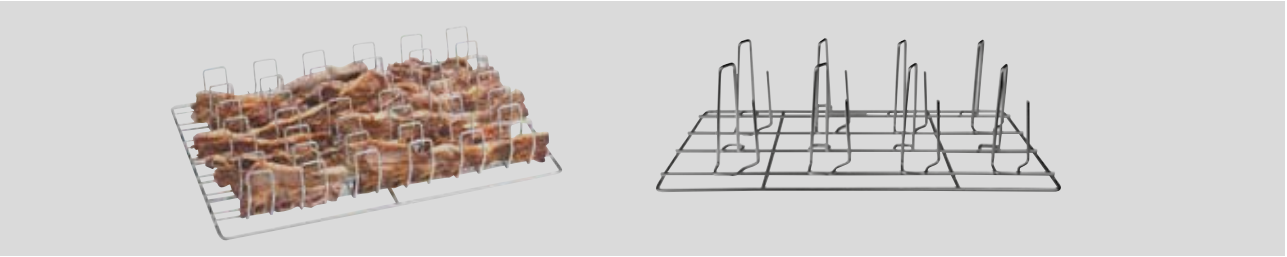
Made of AISI-304 wire.





	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE (€)
	 GRID GN-23 	19058664	Support grill	GN-2/3	325x354	-
	 GRID GN-11	19000999	Support grill	GN-1/1	325x530	-
	 GRID GN-21	19001000	Support grill	GN-2/1	650x530	-

CHICKEN SUPERSPIKE AND RIB GRID

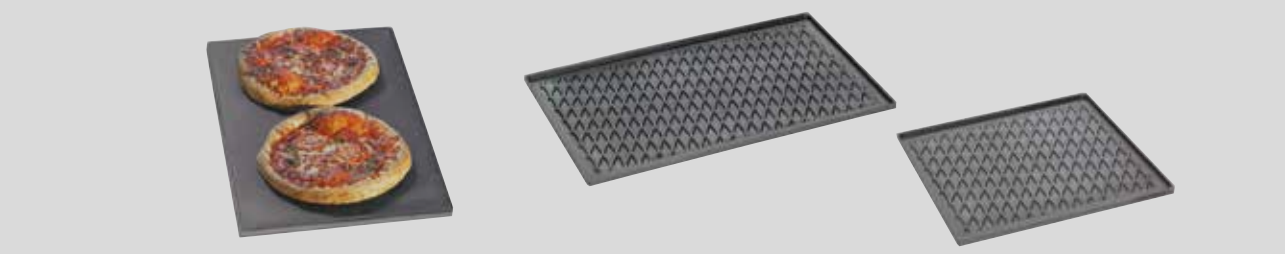
Made of AISI-304 wire.











	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE (€)
	PO-GN-1/1	19001496	8 chickens	GN-1/1 It allows to place 8 chickens in vertical position	530x325	-
	CO-GN-1/1	19000545	Chicken and ribs	GN-1/1 It allows to place food in vertical position	530x325	-

GRIDDLE GRIDS TO ROAST OR MARK

Made of enamelled aluminum with non-stick coating.



	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE (€)
	 GRILL-2/3 	19059568	Grill pattern	Ribbed grill	354x325	-
	 MULTIGRILL 2/3 	19058654	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	354x325	-
	 GRILL-1/1	19002844	Grill pattern	Ribbed grill	530x325	-
	 MULTIGRILL 1/1	19001460	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	530x325	-

COOKING ACCESSORIES

SMOKER



Smoking is a method which has been used for centuries to preserve food for longer or to give it a different taste, especially for meats, fish and vegetables.

By using the “smoker” accessory presented by Fagor Industrial, the combination oven is optimised and transformed into a smoker, saving space and time.

The user can apply typical smoked tastes and aromas as they cook in the oven by using chips of different types of wood, suitable for each cooking.

Once the smoker has been inserted into the oven, the time and temperature can be adjusted to regulate the intensity of the smoke.

MODEL	CODE	POWER W	VOLTAGE	Hz	DIMENSIONS (mm)	RETAIL PRICE (€)
SMOKER	19059112	250	230 V 1N	50 / 60	95 x 268 x 54	-



KIT “SOUS VIDE” KIT VACUUM COOKING

MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
SOUS-AD	19032607	Special temperature control probe for vacuum cooking (“sous-vide”). The user chooses to connect to the control panel the probe with which they wish to work: that of the oven itself (multi-temperature) or the one for “sous-vide”. Machines with a probe for vacuum cooking should be requested by indicating the following on the order: Machine code + SOUS-AD kit code. The oven will be dispatched from the factory ready prepared with the two probes and the connector on the control panel which allows one or the other to be connected depending on the type of cooking.	-

ASSEMBLY
FOR OVENS IN COLUMN



GENERAL CHARACTERISTICS

- The kits for ovens in column are composed of a set of parts which allows the ovens to be positioned one above another.
- This type of assembly is carried out with 1/1 tray ovens, from any of the three electric ranges.
- The codes of the two ovens must be specified when placing the order, as well as the code of the kit of parts to carry out the assembly in column.
- Fagor Industrial supplies the column of ovens ready assembled and finished from the factory.
- Available only with electric models.
- Factory built-in only.

MODEL	CODE	DESCRIPTION	FOR OVENS:	RETAIL PRICE (€)
STHH-23	OPTIMA 19059364	Kit elements for 2 stacking ovens, models:	0623 + 0623	-
2AD-66	19012191	Kit elements for 2 stacking ovens, models:	061 + 061	-
2AD-610	19012163	Kit elements for 2 stacking ovens, models:	061 + 101	-
2AD-66-I	19058004	Kit elements for 2 stacking ovens, left opening, models:	061-I + 061-I	-
2AD-610-I	19058005	Kit elements for 2 stacking ovens, left opening, models:	061-I + 101-I	-

ASSEMBLY FOR
“COOK & CHILL” STACKING



GENERAL CHARACTERISTICS


- Kit of elements to make a stacking system “Cook & Chill” with an oven and a blast chiller or freezer.
- In the order you must indicate these data:
 - Code for the oven.
 - Code for the blast chiller.
 - Code for the assembly kit elements to carry out assembly in column.
- Fagor Industrial supplies the column of ovens ready assembled and finished from the factory.
- Factory built-in only.

MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
KIT STHA-23	OPTIMA 19066344	Kit elements for a COOK & CHILL oven 0623 + blast chiller & freezer 031	-
KIT C&C-061 ELEC	19020971	Kit elements for a COOK & CHILL 061 stacking with electric oven + blast chiller & freezer ATA-061	-
KIT C&C-061 GAS	19020972	Kit elements for a COOK & CHILL 061 stacking with gas oven + blast chiller & freezer ATA-061	-
CP-11-R (*)	19018752	(*) REGULABLE TROLLEY FOR STRUCTURE To put 061 and 101 structures in the ovens placed over other supports at different height.	-

(*) : Obligatory use of GE-101 structure guides.

TRANSFORMATION
KITS

KIT DRAIN PIPE

MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
 DES-CN	19012125	Necessary for proper drainage of the oven.	-

KIT BAFFLE (GAS OVENS)

MODEL	CODE	DESCRIPTION	FOR GAS OVENS TYPE:	RETAIL PRICE (€)
CEX-ADG-101	19012272	Set of elements that can be installed in a gas oven for connecting the outputs to an external extraction.	061 - 101	-
CEX-ADG-102	19012273		102	-
CEX-ADG-201	19012290		201	-
CEX-ADG-202	19012291		202	-

KIT FAT - FILTER

MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
Kit fat filter ADV-10	19020765	For Ovens 061 - 101 - 102	-
Kit fat filter ADV-20	19047250	For Ovens 201 - 202	-

TRANSFORMATION TO OTHER VOLTAGES - SHIP VOLTAGE

MODEL	CODE	DESCRIPTION	FOR ELECTRIC OVENS TYPE:	RETAIL PRICE (€)
400 V-AD Transformation kit for ships 400 V - 3 phase 50 / 60 Hz	19012546	Machines destined for ships, 400 V - 3 Phase, should be requested in the order indicating these data: Code for the standard appliance + Code for 400 V 3 Phase Kit. The machine will be shipped from factory prepared for this voltage.	061 - 101 - 102	-
400 V-AD Transformation kit for ships 400 V - 3 phase 50 / 60 Hz	19035948		201 - 202	-

KIT "NEUTRAL + EARTH GROUND" FOR GAS OVENS

MODEL	CODE	RETAIL PRICE (€)
Kit Neutral + earth ground	19013247	-

CLEANING ACCESSORIES

DETERGENTS

To clean the internal cooking chamber.



MODEL	CODE	DESCRIPTION	VOLUME (kg)	RETAIL PRICE (*)
AB BOOST	12038038	DETERGENT - Detergent Can	8,00	-
KOI PLUS	12032405	CLEANER - Cleaner Carafe	6,00	-

(*) S.P.L.: See the spare parts list S.P.L.

WATER SOFTENERS

GENERAL CHARACTERISTICS

Water Softeners are used to treat hard water.

They work by replacing the calcium and magnesium in the water with sodium.

They may also remove a small amount of iron or manganese, but for high levels, it is not recommended.

Water Softeners will generally require a professional installation.

All ovens requiring water must be connected to a treated water supply when the local water at any time is over 7 HF / 4.0 HD, or has a Cl concentration over 150 mg/litre, or a salt content in excess of 30 mg/litre.

Ovens boilers must be drained down at the end of each shift.

The problems of functioning that come from a defective installation that does not fulfill these conditions will not be born in mind in the guarantee of the product.



VERTICAL COOKING

COOK & CHILL

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COOK & CHILL PROCESS

As specialists in ovens and refrigeration, we present our Cook & Chill solution, which combines ovens and blast chillers to optimise the work, performance, effectiveness and productivity of a professional kitchen. Cost saving, resource optimisation, health and safety, and a flavoursome just-made product.



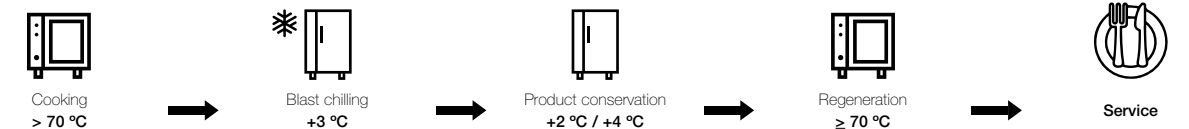
Cost savings, optimizing resources, safety and hygiene,
and a product just been made

SOLUTIONS COMBINING OVENS AND BLAST CHILLERS

The Cook & Chill process is becoming more necessary for the most demanding kitchens. This procedure combines cooking and blast temperature chilling.

After employing any of the modes and functions of the ADVANCE ovens, the cooked products are submitted to rapid cooling (blast chilling), by which the dangerous temperature zone for foods (from 65 °C to 3 °C) is rapidly crossed. In this perfectly controlled manner, the product can be stored at an ideal temperature until it is needed. At this point, thanks to the regeneration function included in the ovens, cooked products are made ready again to be served to the diners in perfect condition.

This system broadens the offer of products, ensuring quality dishes, reducing the proliferation of bacteria and increasing food storage time and preventing dehydration and the resultant weight loss.



OUR COOK & CHILL SOLUTIONS

COOK & CHILL 061
40 ÷ 60 MEALS PER DAY



COOK & CHILL 101
60 ÷ 100 MEALS PER DAY



COOK & CHILL 102
100 ÷ 150 MEALS PER DAY
























COOK & CHILL 201
150 ÷ 200 MEALS PER DAY













COOK & CHILL 202
200 ÷ 360 MEALS PER DAY



COOK & CHILL 061 SOLUTIONS	COOK & CHILL 101 SOLUTIONS	COOK & CHILL 102 SOLUTIONS
 ELECTRIC OVEN APE-061 19010970 AE-061 19010984 GAS OVEN (*) APG-061 AG-061	 ELECTRIC OVEN APE-101 19011023 AE-101 19011021 GAS OVEN (*) APG-101 AG-101	 ELECTRIC OVEN APE-102 19010816 AE-102 19011020 GAS OVEN (*) APG-102 AG-102
 STACKING KIT 061 Electric and gas models ACG 19020971 Gas models APG and AG 19020972	 STAND SH-11 19013205 STAND WITH RAILS SH-11-B 19013401	 STAND SH-102 19013212 STAND WITH RAILS SH-102-B 19013403
 BLAST CHILLER ATA-061 19018754 (50 Hz) 19030606 (60 Hz)	 BLAST CHILLER ATA-101 19020653 (50 Hz) 19030442 (60 Hz)	 BLAST CHILLER ATA-102 19033204 (50 Hz) 19033245 (60 Hz)
 TROLLEY FOR REMOVABLE RACKS CP-11-R 19018752	 TROLLEY FOR REMOVABLE RACKS CP-11 19013352	 TROLLEY FOR REMOVABLE RACKS CP-102 19013355
 REMOVABLE TRAY HOLDER EB-061 19011559 REMOVABLE PLATE RACK EP-061 19013353	 REMOVABLE TRAY HOLDER EB-101 19011561 REMOVABLE PLATE RACK EP-101 19013354	 REMOVABLE TRAY HOLDER EB-102 19011562 REMOVABLE PLATE RACK EP-102 19013356
 RAIL GUIDES FOR STRUCTURE GE-101 19011569	 RAIL GUIDES FOR STRUCTURE GE-101 19011569	 RAIL GUIDES FOR STRUCTURE GE-102 19011570
 THERMAL COVER LTE-061 EP-061 19011738	 THERMAL COVER LTE-101 19011739	 THERMAL COVER LTE-102 19011740

(*): Consult gases and frequencies.

COOK & CHILL 201 SOLUTIONS	COOK & CHILL 202 SOLUTIONS
 ELECTRIC OVEN APE-201 19011025 AE-201 19010557 GAS OVEN (*) APG-201 AG-201	 ELECTRIC OVEN APE-202 19010954 AE-202 19010961 GAS OVEN (*) APG-202 AG-202
 BLAST CHILLER CSK-201 BLAST CHILLER AND FREEZER CMK-201	 BLAST CHILLER CSK-202 BLAST CHILLER AND FREEZER CMK-202
 LOADING TROLLEY FOR TRAYS CEB-201 19011551	 LOADING TROLLEY FOR TRAYS CEB-202 19011550
 LOADING TROLLEY FOR PLATES CEP-201 19013357	 LOADING TROLLEY FOR PLATES CEP-202 19011552
 THERMAL COVER LTE-201 19011741	 THERMAL COVER LTE-202 19011742

(*): Consult gases and frequencies.

ATA SERIES BLAST CHILLERS

Thanks to their design, ATA compact blast chillers can be combined with ADVANCE range ovens.This combo equipment known as Cook & Chill is very convenient when you want to move around in the kitchen, reduces hazards, is more comfortable for cooks and provides an enhanced performance.



01.

FUNCTIONAL

Door opening, unit height, and every single detail has been designed to make your kitchen a safe and easy place to move around.

02.

COMPLETE RANGE

As a complement to our Cook & Chill units we provide a complete range of accessories perfectly adapted to both lines.

03.

EASY TO HANDLE

The control panel has been designed for a friendly use of Cook & Chill processes.

04.

DESIGN

Polished lines to create an integrated system in the kitchen.

ATA SERIES



ATA-061

ATA-101

ATA-102

STACKING 6GN 1/1



ATA 061 + OVEN

ONLINE SOLUTION



ATA 102 BLAST CHILLER + OVEN

Stacking solution 6G-GN1/1 for reduced spaces.

Online solution for oven units + blast chiller sizes 101 and 102.

GENERAL CHARACTERISTICS

- Mixed models, for chiller blasting (+3 °C) or freezing cycles (-18 °C).
 - There two working options both for chiller blasting and freezing:
 - Power cycle: for over 2 cm thick compact products.
 - Soft cycle: for less than 2 cm thick or low density products. The cycle is run in two programmed stages. The soft cycle prevents frost on the product.
 - Cycle duration:
 - Refrigerating cycle: 90 minutes.
 - Freezing cycle: 240 minutes.
 - Electronic timer and temperature sensor.
- The cycles can be controlled by time or by temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
 - When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
 - Hermetically sealed compressor with ventilated condenser.
 - R-404A ecological cooling (CFC free).
 - 60 mm thick injected polyurethane insulation.
 - 40 kg density. CFC free.
 - Copper piping and aluminium flaps evaporator.
- Forced draught cooling system.
 - Automatic defrosting device activated by the user, and water evaporation device without power consumption (all models except for ATA-102).
 - Inner tray slides included.

Ordering options:

- Heated probe.
- USB port.

MODEL	Hz.	CODE	LEVELS			PRODUCTION (kg/cycle) *		TENSION	POWER (W)		DIMENSIONS (mm)	RETAIL PRICE (€)
			GN-1/1	GN-2/1	60x40	REFRIG.	FREEZING		ELECTRIC	COOLING		
ATA-061	50	19018754	6	-	6	27	21	230V-1N	1.600	990	900x935x1.105	-
	60	19030606										
ATA-101	50	19020653	10	-	10	50	30	230V-1N	2.000	1.300	900x935x1.766	-
	60	19030442										
ATA-102	50	19033204	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	-
	60	19033749										

(*) Productions calculated in accordance with EN 17032

OPTIONS - Factory fitted

DESCRIPTION	RETAIL PRICE (€)
ATA model with heated probe	-
ATA model with USB port	-



DISHWASHING

DISHWASHING | E-VO GENERATION

HOOD-TYPE, FRONT LOADING AND GLASSWASHER



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Water softener:

All glass / dishwashers should be connected to a treated water supply when the local supply is over 10 HF / 6 HD:

Water connection:

It is advisable to introduce sanitary water in the dishwashers, with a temperature of 50 - 60 °C.

Water pressure:

Minimum: 2 bar = 2 kg/cm²

Maximum: 4 bar = 4 kg/cm²

Any issues derived from a bad installation that don't meet with the indicated conditions will not be considered as a warranty.



INNOVATIVE IDEAS,
INVEST IN THE FUTURE.

E-VO GENERATION OFFERS ALL THE BENEFITS AND FEATURES OF THE HIGHEST RANGES, BUT FOR ALL MARKET SEGMENTS, FROM THE LOWEST TO THE HIGHEST.

The E-VO Generation meets all market requirements, beginning with **a single base body and selecting the appropriate technology** to fulfill the needs and requirements of each segment.

The **simplification of the structural parts** and our commitment to **stamped parts** offers many advantages and exceptional performance: very **easy to clean**, maximum **reliability** for intensive use and optimum user **safety**.

E-VO Generation comes in three different ranges:
E-VO Concept, E-VO Concept+ and E-VO Advance.



ONE BODY, THREE RANGES

E-VO Generation is a dream come true, something more than one step further: it is a different and innovative generation... Revolutionary.

Because E-VO is built on a unique basic idea: create a single body structure that offers common benefits for its three different ranges: E-VO ADVANCE, E-VO CONCEPT PLUS and E-VO CONCEPT.

Three ranges which cover not only the specific needs of each client (restaurants, bars, cafes, pubs, schools, hotels, etc.), but create a smarter product and, at the same time, more simple; revolutionizing the commercial dishwashing world.



HOOD-TYPE

- 440 mm hood opening allows the introduction of large containers.
- Counterbalanced handle for easy handling.
- Double upper and lower washing and rinsing system.
- Single stamped and reduced volume washing tank.
- Optional heat recovery element which collects and condenses the vapours produced during washing and rinsing, improves the energy efficiency.

FRONT LOADING

- 380 mm useful interior clearance, allowing the introduction of GN-1/1 trays.
- Counterbalanced door with stainless steel hinges and double spring.
- Single stamped tank with rounded edges. No sharp elements.
- Reduced volume tank allowing significant water and energy savings.

GLASSWASHERS

- Two models with useful interior clearance of 270 mm and 220 mm.
- Double upper and lower washing and rinsing system.

	HOOD-TYPE			FRONT LOADING			GLASSWASHER	
	ADVANCE	CONCEPT+	CONCEPT	ADVANCE	CONCEPT+	CONCEPT	CONCEPT	
BASKET SIZE	500x500	500x500	500x500	500x500	500x500	500x500	400x400	400x400

CONTROL PANEL	OTHERS	
	AD-125	AD-505
	With rinsing pump COP-144	COP-504
	Without rinsing pump CO-142	CO-502 CO-402
	Multi - power CO-110	CO-501
	Single phase CO-500	CO-400 CO-350

ADVANCE
CONCEPT PLUS
CONCEPT

ADVANCE
CONCEPT PLUS
CONCEPT

CONCEPT

FEATURES PER RANGE

MACHINE TYPE		HOOD-TYPE			FRONT LOADING			GLASS-WASHERS
RANGE		ADVANCE	CONCEPT+	CONCEPT	ADVANCE	CONCEPT+	CONCEPT	CONCEPT
<div>EFFI WASH</div>	EFFI-WASH Newly optimized hydraulic system provides a strong mechanical action combined with the optimum clean water in the tank, and the balanced power to keep the perfect hygienic temperature during the whole lifetime of the machine.	●	●	●	●	●	●	●
<div>EFFI RINSE</div>	EFFI-RINSE EFFI-RINSE system assures a perfect hygienic result with a linear 85°C full rinsing cycle thanks to its incorporated rinsing pump and air break system design.	●	●	-	●	●	-	-
<div>EFFI SILENT</div>	EFFI-SILENT Full Double skin body to isolate machine's noise from the environment, making the atmosphere more peaceful.	●	-	-	●	●	●	-
<div>HRS</div>	HRS Fagor's HRS collects and condenses the steam exhausted by the machine after a full cleaning cycle, and heats up the input water from 10°C to 25°C (for example). It also allows to avoid installing a hood in most of the cases.	○	○	○	-	-	-	-
<div>MULTI POWER</div>	MULTIPOWER Several machines in one. Perfect solution to minimize your stock. By making an easy change in the electrical connecting box during the installation, you will be able to have a 3,4 kW machine or 6,2 kW or other powers.	●	●	●	●	●	●	- Except CO-500
<div>SELF DRAIN</div>	SELF-DRAIN Every washing cycle, SELF-DRAIN takes care of removing dirty water from the tank just before starting to fail the rinsing clean and hot water over the ware.	●	-	-	●	-	-	-
<div>SCI FILTER</div>	SCI FILTER Consists in a simple 3 steps filtering system for big, medium and small size dirtiness particles; allowing to keep the wash tank water clean for a longer period of time.	●	-	-	●	-	-	-
<div>SOFT START</div>	SOFT-START It assures a low noise level of the bar or restaurant where it is installed and prevents the glasses and ware from moving inside the basket, protecting them from breaking and improving the washing cycle of all the ware.	-	-	-	●	●	●	-
<div>FAGOR SERVICE</div>	FAGOR SERVICE Access to internal menu through password to display and check the status of all components: pumps, switches, heating elements, temperature and pressure sensors, etc.	●	-	-	●	-	-	-
<div>SCIENCE</div>	SCIENCE ONE TOUCH AT A GLANCE elevates its simplicity and smartness to one single Multi-chromatic button, making operator's life easier and optimizing the operating costs thanks to its intuitive 3 colors code.	●	-	-	●	-	-	-
<div>ECO FILL</div>	ECO FILL The NEW Thermostatic tank water filling system: allows to speed up drastically the start-up time of the machine, because the wash tank is filled in with hot water previously heat in the boiler.	●	●	-	●	●	-	-
<div>GN-1/1</div>	GN-1/1 Using our special basket CB7-GN, E-VO Concept, Concept+ and Advance undercounters and hood-type machines are able to wash perfectly GN 1/1 trays. A huge advantage for our customers, thanks to its 380 mm clearance for undercounters and 440 mm for hood-types. A real proof of versatility.	●	●	●	●	●	●	-
<div>ROCK COUNTER-BALANCED DOOR</div>	ROCK COUNTERBALANCED DOOR Double spring and stainless steel hinge system tested to resist the strongest usage of the market, with more than 360.000 openings.	-	-	-	●	●	●	-
<div>KITS PHILOSOPHY</div>	KITS PHILOSOPHY Reduce stock and simplify your order by just selecting the basic versions and adding the kits when required: detergent dispenser and drain pump.No need to have many versions in your stock. Easy to install kits with easy accessibility to the components minimizing the installation risks.	●	●	●	●	●	●	●
<div>STAMPED PHILOSOPHY</div>	STAMPED PHILOSOPHY A fully new stainless steel body and structure made to resist and resist to the strongest usage of the market.	●	●	●	●	●	●	-
<div>IPX5 ZERO HUMIDITY</div>	IPx5 ZERO-HUMIDITY Designed to have a full protection IPx5 against water hose cleaning and external humidity.	●	-	-	●	-	-	-
<div>SELF CLEANING</div>	SELF-CLEANING It allows the user to avoid hand-cleaning, because the machine will make it for you with this function. It will wash the chamber with detergent, rinse it all and drain everything away, leaving the machine without water in the tank and boiler. This will prevent bad smell and increase your machine's lifetime.	●	-	-	●	-	-	-
<div>MULTI VOLTAGE</div>	MULTIVOLTAGE (1+N/3+N)	●	●	●	●	●	●	- Except CO-500
<div>THERMO STOP</div>	THERMOSTOP (83 °C)	●	●	● Factory disabled	●	●	● Factory disabled	● CO-402

● Standard ○ Option - Not version

SUMMARY OF TECHNICAL DATA

MACHINE TYPE		HOOD-TYPE					FRONT LOADING					GLASSWASHERS		
RANGE	ADVANCE		CONCEPT+	CONCEPT		ADVANCE	CONCEPT+	CONCEPT			CONCEPT			
MODEL	AD-125	AD-125 ECO	COP-144	CO-142	CO-110	AD-505	COP-504	CO-502	CO-501	CO-500	CO-400	CO-402	CO-350	
Wash Cycles (seconds)	55-75-120 GLASS (**)	55-75-120 GLASS (***)	55-75-120	55-75-120	90-120-180	60-90-120 GLASS (***)	90-120-180	90-120-180	90-120-180	120-180	120	90-120-180	120	
Programmable Wash Cycle	●	●	-	-	-	●	-	-	-	-	-	-	-	
Continuous Cycle	●	●	●	●	●	-	-	-	-	-	-	-	-	
Electronic display	●	●	●	●	-	●	●	●	-	-	-	●	-	
Max Productivity (*)														
Baskets/hour	65	65	65	65	40	60	40	40	40	30	30	40	30	
Dishes/hour	1170	1170	1170	1170	720	1080	720	720	720	540	-	-	-	
Glasses/hour	2340	2340	2340	2340	1440	2160	1440	1440	1440	1080	-	-	-	
Trays/hour	455	455	455	455	280	420	280	280	280	210	-	-	-	
Standard Basket size (mm)	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500	400 x 400	400 x 400	350 x 350	
Able for GN-1/1 trays	●	●	●	●	●	●	●	●	●	●	-	-	-	
Dimensions (mm)														
Width	630	630	630	630	630	600	600	600	600	600	470	470	430	
Depth	750	750	750	750	750	600	600	600	600	600	520	520	480	
Height	1465	1465	1465	1465	1465	830	830	830	830	830	720	720	660	
Useful Loading Height (clearance)	440	440	440	440	440	360	360	360	360	360	270	270	220	
Open Hood Height	1940	1940	1940	1940	1940	-	-	-	-	-	-	-	-	
Capacity (liters)														
Wash Tank	28	28	33	33	33	14	20	20	20	20	15	15	11	
Boiler	10	-	10	9	9	7	7	7	7	7	4	4	4	
Water consumption per cycle	2,4	2,4	2,4	2,4	2,4	2,4	2,4	2,4	2,4	2,4	2,2	2,2	2,2	
Power (kW)														
Tank heating element	2,1	2,1	4,5	4,5	4,5	1,0	2,8	2,8 (**)	2,8 (**)	2,8	2,0	2,0	2,0	
Boiler/Booster heating element	9	GWB-20	9	9	6	5,6	5,6	5,6	5,6	2,8	2,8	2,8	2,4	
Wash pump(s)	0,6	0,6	0,6	0,6	0,6	0,6	0,6	0,6	0,6	0,6	0,26	0,26	0,26	
Rinse pump	0,13	0,13	0,13	-	-	0,13	0,13	-	-	-	-	-	-	
Max. power	11,7	2,7	14,1	14,1	11,1	7,2	6,2	6,2	6,2	3,40	3,06	3,06	2,66	
Working Temperature (°C)														
Washing	60	60	60	60	60	60	60	60	60	60	60	60	60	
Rinsing	85	85	85	85	85	85	85	85	85	85	85	85	85	
Multipower	●	●	●	●	●	●	●	●	●	-	-	-	-	
Single Phase (1-phase)	●	●	●	●	●	●	●	●	●	●	●	●	●	
Three Phases (3-phase)	●	●	●	●	●	●	●	●	●	-	-	-	-	
Multivoltage (230 V-1N / 400 V-3 / 400 V-3N)	●	●	●	●	●	●	●	●	●	-	-	-	-	
Marine (440 V 3 - 60 Hz.)	-	-	○	○	○	-	○	○	○	○	-	-	-	
60Hz Version	○	○	○	○	○	○	○	○	○	○	●	●	●	
Water Protection Rating	IPX5	IPX5	IPX4	IPX4	IPX4	IPX5	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4	
Noise level (dBA)	<63	<63	<65	<65	<65	<63	<65	<65	<65	<65	<70	<70	<70	
Rinsing Aid Dispenser	●	●	●	●	●	●	●	●	●	●	●	●	●	
Detergent Aid Dispenser	●	●	○	○	○	●	○	○	○	○	○	○	○	
Drain Pump	●	●	○	○	○	●	○	○	○	○	○	○	○	
Rinse Pump	●	●	●	-	-	●	●	-	-	-	-	-	-	
Integrated Softener	○	○	-	-	-	○	-	-	-	-	○	○	-	
Double wall - door / hood	●	●	-	-	-	●	●	●	●	●	●	●	●	
Double wall - body	-	-	-	-	-	●	●	●	●	●	-	-	-	
Wash & Rinse branc - AISI-304	●	●	●	●	●	●	●	●	●	●	-	-	-	
Filter trays AISI-304 in the wash tank	●	●	●	●	●	●	●	●	●	●	-	-	-	

- Standard (*) Assumed 18 dishes/basket, 36 glasses/basket and 7 trays/basket.
- Optional (**) There is an especial version for 13A limitation installations, the total power gets reduced to 2,8 kW with a 2,2 kW heating element in the tank.
- No version (***) Special program for washing glassware, based on the specifications of hygiene and safety standard DIN10511. Cycle of 90 seconds, with temperatures: 60 °C (wash) and 65 °C (rinse).

HOOD-TYPE | **ADVANCE**



AD-125

01.

SELF-DRAIN

Every washing cycle, SELF-DRAIN takes care of removing dirty water from the tank just before starting to fall the rinsing clean water over the ware. Therefore, you will be able to keep the wash tank clean during much more time, optimizing your running costs thanks to energy savings.

02.

SELF-CLEANING

It allows the user to avoid hand-cleaning, because the machine will make it for you with this function. It will wash the chamber with detergent, rinse it all and drain everything away, leaving the machine without water in the tank and boiler. This will prevent bad smell and increase your machine's lifetime.

03.

IPX5 ZERO HUMIDITY

Designed to have a full protection IPX5 against water hose cleaning and external humidity.



AD-125

GENERAL CHARACTERISTICS

- Model with electronic and digital control.
- 440 mm hood opening.
- 55", 75" and 120" washing cycles.
- Continuous washing cycle, max. 10'
- Specific "Glass" washing program for glassware, in compliance with the specifications of safety and hygiene regulation DIN10511.
- 65 baskets/hour maximum theoretical production.
- 28 litre tank with 2.1 kW heating element.
- 10 litre boiler with heating power of 4.5 / 6 kW, selectable by installer for mon-phase version. Several models in one machine ("Multipower").
- Washing pump, 600 W, that provides a large hydraulic flow.
- Rinse booster pump that assures a perfect hygienic result with linear 85 °C full rinsing cycle (Efi-Rinse).
- 2.4 litre water consumption per cycle.
- Rinse with thermostop system
- Multivoltage feature allows the usage of the machine in both single phase and three phases installations.
- Alternate or simultaneous heating of tank and boiler.
- Stainless steel filter trays in the tank.
- Magnetic security micro in hood opening.
- Basket provision: 1 x CT-10 base basket, 1 x CP-16/18 plate basket and two cutlery containers.

	MODEL	Hz.	CODE	VOLTAGE	CHARACTERISTICS (#)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	AD-125	50	19047144	MULTIVOLTAGE	A - B - DD	MULTIPOWER	630 x 750 x 1.465	-
		60	19057710	MULTIVOLTAGE		MULTIPOWER		
	AD-125 SOFT	50	19058618	MULTIVOLTAGE	A - B - DD - SOFT	MULTIPOWER	630 x 750 x 1.465	-
		60	19058622	MULTIVOLTAGE		MULTIPOWER		
	AD-125 HRS	50	19058620	MULTIVOLTAGE	HRS - A - B - DD	MULTIPOWER	630 x 750 x 1.920	-
		60	19058624	MULTIVOLTAGE		MULTIPOWER		
	AD-125 SOFT HRS	50	19058619	MULTIVOLTAGE	A - B - DD - SOFT - HRS	MULTIPOWER	630 x 750 x 1.920	-
		60	19058623	MULTIVOLTAGE		MULTIPOWER		

(#) VERSIONS AND CHARACTERISTICS

VERSION	CHARACTERISTICS
SOFT	Built-in descaling unit and timer for regeneration cycle
HRS	Machine with heat recovery system - power 30 W Total high of the machine: 1.920 mm
DD	Built-in detergent doser
B	Built-in drain pump - power 95 W - drainage cycle
A	Built-in rinse booster pump - power 130 W

MULTIVOLTAGE
MULTIPOWER

MODEL	VOLTAGE	TOTAL POWER	CONNECTION	TANK HEATING	BOILER HEATING
AD-125	400 V / 3N~	11.7 kW	SIM	2.1 kW	9,0 kW
	230 V / 1N	6.2 kW	SIM	1.1 kW	4.5 kW
	230 V / 1N	8,0 kW	SIM	1.4 kW	6,0 kW
	230 V / 3~	11.7 kW	SIM	2.1 kW	9,0 kW

HOOD-TYPE | ADVANCE



AD-125 ECO

01.

SELF-DRAIN

Every washing cycle, SELF-DRAIN takes care of removing dirty water from the tank just before starting to fall the rinsing clean water over the ware. Therefore, you will be able to keep the wash tank clean during much more time, optimizing your running costs thanks to energy savings.

02.

SELF-CLEANING

It allows the user to avoid hand-cleaning, because the machine will make it for you with this function. It will wash the chamber with detergent, rinse it all and drain everything away, leaving the machine without water in the tank and boiler. This will prevent bad smell and increase your machine's lifetime.

03.

THE "ECO RANGE", GAS HEATED DISHWASHERS, A UNIQUE PROPOSAL IN THE MARKET

Fagor offers a unique solution among European manufacturers: GAS versions in dishwashing. With the usage of a Gas Water Booster, the so-called ECO models provide 60% cost savings in the utility bill as compared to the equivalent electric models.



AD-125 ECO

GENERAL CHARACTERISTICS

- The ECO version of hood-type dishwashers are fitted with an external hot water generator, gas heated, model GWB-20).
- The generator replaces the electric rinse boiler in the dishwasher, bringing a significant saving in electricity consumption.
- Model with electronic control. User friendly digital control with 3 intuitive colors code.
- 440 mm hood opening.
- 55", 75" and 120" washing cycles.
- Continuous washing cycle, max. 10'
- 65 baskets/hour maximum theoretical production.
- Specific "Glass" washing program for glassware, in compliance with the specifications of safety and hygiene regulation DIN10511.
- 28 litre tank with 2.1 kW heating element.
- Washing pump, 600 W, that provides a large hydraulic flow.
- Rinse booster pump that assures a perfect hygienic result with linear 85 °C full rinsing cycle (Effi-Rinse).
- 2.4 litre water consumption per cycle.
- Multivoltage feature allows the usage of the machine in both single phase and three phases installations.
- Stainless steel filter trays in the tank.
- Magnetic security micro in hood opening.
- Basket provision: 1 x CT-10 base basket, 1 x CP-16/18 plate basket and two cutlery containers.

MODEL	Hz.	CODE (1)	VOLTAGE	CHARACTERISTICS (#)	ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
AD-125 ECO	50	19051477	230 V - 1N	A - B - DD	2,7	630 x 750 x 1.465	-

(1) Note on codes

When placing your order, to the machine code, please add the generator code GWB-20 (according to the type of gas and electrical frequency), included in the price of the dishwasher.

GAS WATER BOOSTER GWB-20

MODEL	GAS / FREQUENCY	CODE	DESCRIPTION	POWER (kW)	DIMENSIOES (mm)	RETAIL PRICE (€)
GWB-20	LPG 50 Hz LPG 60 Hz NG 50 Hz NG 60 Hz	19010831 19044806 19038551 19044807	GAS WATER BOOSTER Forced draught burner and double safety valve. Electronic control of temperature and water levels. Automatic limescale removal. Automatic tank emptying.	20	432x548x770	-

(#) VERSIONS AND CHARACTERISTICS

VERSION	CHARACTERISTICS
A	Built-in rinse booster pump - power 130 W
B	Built-in drain pump - power 95 W - drainage cycle
DD	Built-in detergent doser

MULTIVOLTAGE - MULTIPOWER

MODEL	VOLTAGE	TOTAL POWER	CONNECTION	TANK HEATING	BOILER HEATING
AD-125 ECO	400 V / 3N~	2.7 kW	-	2.1 kW	-
	230 V / 1N	2.7 kW	-	2.1 kW	-
	230 V / 3~	2.7 kW	-	2.1 kW	-

HOOD-TYPE | **CONCEPT+**



01.

EFFI-RINSE

EFFI-RINSE system assures a perfect hygienic result with a linear 85 °C full rinsing cycle thanks to its incorporated rinse booster pump. EFFI-RINSE green light displays when the system is rinsing at 85 °C.

02.

ECO FILL

The Thermostatic tank water filling system: allows to speed up drastically the start-up time of the machine, because the wash tank is filled in with hot water previously heat in the boiler.

03.

KITS PHILOSOPHY

Reduce stock and simplify your order by just selecting the basic versions and adding the kits when required: detergent dispenser and drain pump. No need to have many versions in your stock. Easy to install kits with easy accessibility to the components minimizing the installation risks.






COP-144

GENERAL CHARACTERISTICS

Rinse booster pump that assures a perfect hygienic result with **linear 85 °C full rinsing cycle (EFFI-RINSE)**.

- Model with electronic control.
- 440 mm hood opening.
- 55", 75" and 120" washing cycles.
- Continuous washing cycle, max. 10'
- 65 baskets/hour maximum theoretical production.
- 33 litre tank with 4.5 kW heating element.

- 10 litre boiler with 9 kW heating element.
- Washing pump, 600 W, that provides a large hydraulic flow.
- 2.4 litre water consumption per cycle.
- Alternate or simultaneous heating of tank and boiler.
- Rinse with thermostop system.
- Multivoltage feature allows the usage of the machine in both single phase and three phases installations.
- Total power installed: 9.6 kW (alternating) or 14.1 kW (simultaneous).
- Stainless steel filter trays in the tank.
- Magnetic security micro in hood opening.
- Basket provision: 1 x CT-10 base basket, 1 x CP-16/18 plate basket and two cutlery containers.

	MODEL COP-144	Hz.	CODE	VOLTAGE	CHARACTERISTICS (#)	POWER (kW)	DIMENSIONES (mm)	RETAIL PRICE (€)
	COP-144	50	19047143	MULTIVOLTAGE	A	9,6 / 14,10	630 x 750 x 1.465	-
		60	19057629	MULTIVOLTAGE				
	COP-144 B	50	19053365	MULTIVOLTAGE	A - B	9,6 / 14,10	630 x 750 x 1.465	-
		60	19058834	MULTIVOLTAGE				
	COP-144 DD	50	19053366	MULTIVOLTAGE	A - DD	9,6 / 14,10	630 x 750 x 1.465	-
		60	19057707	MULTIVOLTAGE				
	COP-144 B DD	50	19053367	MULTIVOLTAGE	A - B - DD	9,6 / 14,10	630 x 750 x 1.465	-
		60	19057709	MULTIVOLTAGE				
MODEL COP-144 HRS								
	COP-144 HRS	50	19058833	MULTIVOLTAGE	HRS - A	9,63 / 14,13	630 x 750 x 1.920	-
		60	19058835	MULTIVOLTAGE				
	COP-144 HRS B DD	50	19058617	MULTIVOLTAGE	HRS - A - B - DD	9,63 / 14,13	630 x 750 x 1.920	-

(#) VERSIONS AND CHARACTERISTICS

VERSION	CHARACTERISTICS
HRS	Machine with heat recovery system - power 30 W Total high of the machine: 1.920 mm
A	Rinse pump - 130 W
DD	Built-in detergent doser
B	Built-in drain pump - power 95 W - drainage cycle

KIT TO TRANSFORM THE BASIC VERSIONS

	MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
	DD	19059327	PERISTÁLTIC DETERGENT DOSER	-
	B-CAP	19059326	KIT DRAIN PUMP HOOD TYPE	-

MULTIVOLTAGE / MULTIPOWER

	MODELS	VOLTAGE	TOTAL POWER	CONNECTION	TANK HEATING	BOILER HEATING
COP-144		400 V / 3N~	9.6 kW	ALT	4.5 kW	9,0 kW
		400 V / 3N~	14.1 kW	SIM	4.5 kW	9,0 kW
		230 V / 1N	5.1 kW	ALT	2.3 kW	4.5 kW
		230 V / 1N	6.6 kW	ALT	3,0 kW	6,0 kW
		230 V / 1N	9.6 kW	ALT	4.5 kW	9,0 kW
		230 V / 1N	7.4 kW	SIM	2.3 kW	4.5 kW
		230 V / 1N	9.6 kW	SIM	3,0 kW	6,0 kW
		230 V / 3~	9.6 kW	ALT	4.5 kW	9,0 kW
		230 V / 3~	14.1 kW	SIM	4.5 kW	9,0 kW

OPTIONAL MARINE KIT FOR SHIPS

MODEL	CODE	CHARACTERISTICS	RETAIL PRICE (€)
KIT MARINE CAP	19036059	Connection for ships 440V	-

HOOD-TYPE | **CONCEPT**



CO-142



01.

EFFI-WASH

Optimized hydraulic system provides a strong mechanical action combined with the optimum clean water in the tank, and the balanced power to keep the perfect hygienic temperature during the whole lifetime of the machine. And all that, assuring the promised productivity. A powerful system which assures one of the most important factors of the Sinner's cycle: mechanical action, saving high quantities of chemicals.

02.

STAMPED PHILOSOPHY

A fully new stainless steel body and structure made to resist and resist to the strongest usage of the market. An evolved generation with a new hood design, embedded wash tank and new basket guides. We bet for this philosophy because it reduces your running costs so that you will spend less time cleaning and increase machine's lifetime.

03.

MULTIPOWER

If you want to have the highest power to maximize machine's productivity, you can, just connect the machine easily. If you prefer a lower consumption, you can, make the proper connection. Several models in one machine. Easy installation and configuration.



CO-142

GENERAL CHARACTERISTICS

- Model with electronic control.
 - 440 mm hood opening.
 - 55", 75" and 120" washing cycles.
 - Continuous washing cycle, max. 10'
 - 65 baskets/hour maximum theoretical production.
 - 33 litre tank with 4.5 kW heating element.
 - 9 litre boiler with 9 kW heating element.
- Washing pump, 600 W, that provides a large hydraulic flow.
 - 2.4 litre water consumption per cycle.
 - Alternate or simultaneous heating of tank and boiler.
 - Rinse with thermostop system. Standard factory setting disabled. Easy to enable.
 - Multivoltage feature allows the usage of the machine in both single phase and three phases installations.
- Total power installed: 9,6 kW (alternating) or 14,1 kW (simultaneous).
 - Stainless steel filter tray in the tank.
 - Magnetic security micro in hood opening.
 - Basket provision: 1 x CT-10 base basket, 1 x CP-16/18 plate basket and two cutlery containers.

	MODEL CO-142	Hz.	CODE	VOLTAGE	CHARACTERISTICS (#)	POWER (kW)	DIMENSIONES (mm)	RETAIL PRICE (€)
	CO-142	50	19057786	MULTIVOLTAGE		9,6 / 14,10	630 x 750 x 1.465	-
		60	19058713	MULTIVOLTAGE				
	CO-142 B	50	19057787	MULTIVOLTAGE	B	9,6 / 14,10	630 x 750 x 1.465	-
		60	19058832	MULTIVOLTAGE				
	CO-142 DD	50	19057788	MULTIVOLTAGE	DD	9,6 / 14,10	630 x 750 x 1.465	-
		60	19057790	MULTIVOLTAGE				
	CO-142 B DD	50	19057789	MULTIVOLTAGE	B - DD	9,6 / 14,10	630 x 750 x 1.465	-
MODEL CO-142 HRS								
	CO-142 HRS	50	19058863	MULTIVOLTAGE	HRS	9,63 / 14,13	630 x 750 x 1.920	-
		60	19058864	MULTIVOLTAGE				
	CO-142 HRS B DD	50	19058733	MULTIVOLTAGE	HRS - B - DD	9,63 / 14,13	630 x 750 x 1.920	-

(#) **VERSIONS AND CHARACTERISTICS**

VERSION	CHARACTERISTICS
HRS	Machine with heat recovery system - power 30 W Total high of the machine: 1.920 mm
DD	Built-in detergent doser
B	Built-in drain pump - power 95 W - drainage cycle

KIT TO TRANSFORM THE BASIC VERSIONS

	MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
	DD	19059327	PERISTÁLTIC DETERGENT DOSER	-
	B-CAP	19059326	KIT DRAIN PUMP HOOD TYPE	-

MULTIVOLTAGE / MULTIPOWER

MODELS	VOLTAGE	TOTAL POWER	CONNECTION	TANK HEATING	BOILER HEATING
CO-142	400 V / 3N~	9.6 kW	ALT	4.5 kW	9,0 kW
	400 V / 3N~	14.1 kW	SIM	4.5 kW	9,0 kW
	230 V / 1N	5.1 kW	ALT	2.3 kW	4.5 kW
	230 V / 1N	6.6 kW	ALT	3,0 kW	6,0 kW
	230 V / 1N	9.6 kW	ALT	4.5 kW	9,0 kW
	230 V / 1N	7.4 kW	SIM	2.3 kW	4.5 kW
	230 V / 1N	9.6 kW	SIM	3,0 kW	6,0 kW
	230 V / 3~	9.6 kW	ALT	4.5 kW	9,0 kW
	230 V / 3~	14.1 kW	SIM	4.5 kW	9,0 kW

OPTIONAL MARINE KIT FOR SHIPS

MODEL	CODE	CHARACTERISTICS	RETAIL PRICE (€)
KIT MARINE HOOD	19036059	Connection for ships 440V	-

HOOD-TYPE | **CONCEPT**



01.

EFFI-WASH

Optimized hydraulic system provides a strong mechanical action combined with the optimum clean water in the tank, and the balanced power to keep the perfect hygienic temperature during the whole lifetime of the machine. And all that, assuring the promised productivity. A powerful system which assures one of the most important factors of the Sinner's cycle: mechanical action, saving high quantities of chemicals.

02.

STAMPED PHILOSOPHY

A fully new stainless steel body and structure made to resist and resist to the strongest usage of the market. An evolved generation with a new hood design, embedded wash tank and new basket guides. We bet for this philosophy because it reduces your running costs so that you will spend less time cleaning and increase machine's lifetime.

03.

MULTIPOWER







If you want to have the highest power to maximize machine's productivity, you can, just connect the machine easily from outside (i.e. 9 kW boiler). If you prefer a lower consumption, you can, make the proper connection (i.e. 3 kW boiler). Several models in one machine. Easy installation and configuration.



CO-110

GENERAL CHARACTERISTICS





- Mechanical - analogue control.
- 440 mm hood opening.
- 90°, 120° and 180° washing cycles.
- Continuous washing cycle, max. 10'
- 40 baskets/hour maximum theoretical production.
- 33 litre tank with 4.5 kW heating element.
- 9 litre boiler with 6 kW heating element.
- Washing pump, 600 W, that provides a large hydraulic flow.
- 2.4 litre water consumption per cycle.
- Alternate or simultaneous heating of tank and boiler.
- Rinse with thermostop system. Standard factory setting disabled. Easy to enable.
- Multivoltage feature allows the usage of the machine in both single phase and three phases installations.
- Total power installed: 6.6 kW (alternating) or 11.1 kW (simultaneous).
- Stainless steel filter tray in the tank.
- Magnetic security micro in hood opening.
- Basket provision: 1 x CT-10 base basket, 1 x CP-16/18 plate basket and two cutlery containers.

	MODEL CO-110	Hz.	CODE	VOLTAGE	CHARACTERISTICS (#)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	CO-110	50	19047134	MULTIVOLTAGE	-	6,6 / 11,1	630 x 750 x 1.465	-
		60	19057618	MULTIVOLTAGE				
	CO-110 B	50	19053360	MULTIVOLTAGE	B	6,6 / 11,1	630 x 750 x 1.465	-
		60	19057627	MULTIVOLTAGE				
	CO-110 DD	50	19053361	MULTIVOLTAGE	DD	6,6 / 11,1	630 x 750 x 1.465	-
		60	19058831	MULTIVOLTAGE				
	CO-110 B DD	50	19053363	MULTIVOLTAGE	B -DD	6,6 / 11,1	630 x 750 x 1.465	-
MODEL CO-110 HRS								
	CO-110 HRS	50	19058861	MULTIVOLTAGE	HRS	6,63 / 11,13	630 x 750 x 1.920	-
		60	19058862	MULTIVOLTAGE				
	CO-110 HRS B DD	50	19058730	MULTIVOLTAGE	HRS - B - DD	6,63 / 11,13	630 x 750 x 1.920	-

(#) VERSIONS AND CHARACTERISTICS

VERSION	CHARACTERISTICS
HRS	Machine with heat recovery system - power 30 W Total high of the machine: 1.920 mm
DD	Built-in detergent doser
B	Built-in drain pump - power 95 W - drainage cycle

KIT TO TRANSFORM THE BASIC VERSIONS

MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
 DD	 19059327	PERISTÁLTIC DETERGENT DOSER	-
 B-CAP	 19059326	KIT DRAIN PUMP HOOD TYPE	-

MULTIVOLTAGE / MULTIPOWER

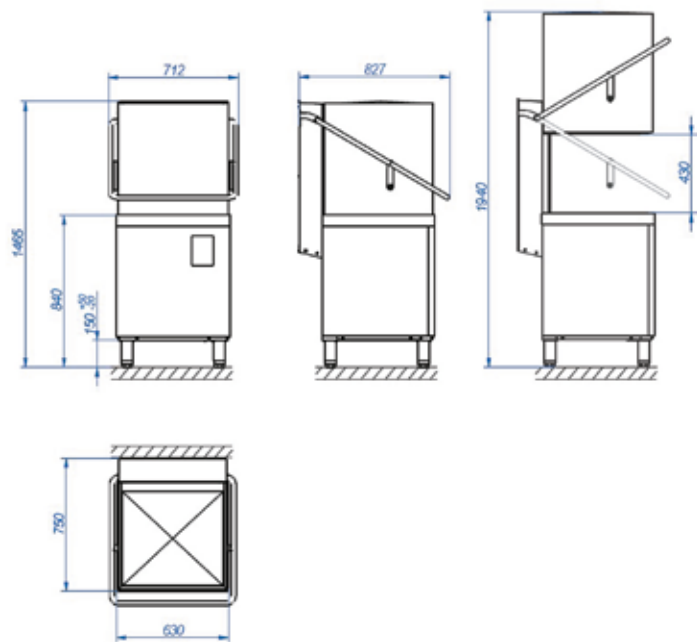
MODELS	VOLTAGE	TOTAL POWER	CONNECTION	TANK HEATING	BOILER HEATING
CO-110	400 V / 3N~	6.6 kW	ALT	4.5 kW	6,0 kW
	400 V / 3N~	11.1 kW	SIM	4.5 kW	6,0 kW
	230 V / 1N	3.6 kW	ALT	2.25 kW	3,0 kW
	230 V / 1N	4.6 kW	ALT	3,0 kW	4,0 kW
	230 V / 1N	6.6 kW	ALT	4.5 kW	6,0 kW
	230 V / 1N	5.9 kW	SIM	2.25 kW	3,0 kW
	230 V / 1N	7.6 kW	SIM	3,0 kW	4,0 kW
	230 V / 1N	11,1 kW	SIM	4.5 kW	6,0 kW
	230 V / 3~	6.6 kW	ALT	4.5 kW	6,0 kW
	230 V / 3~	11,1 kW	SIM	4.5 kW	6,0 kW

OPTIONAL MARINE KIT FOR SHIPS

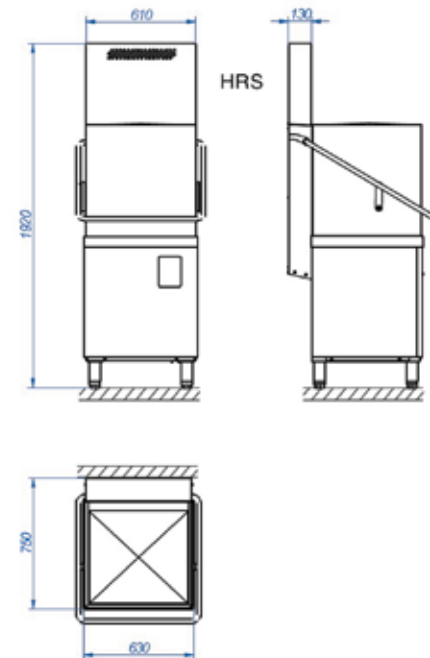
MODEL	CODE	CHARACTERISTICS	RETAIL PRICE (€)
KIT MARINE HOOD	19036059	Connection for ships 440V	-

HOOD-TYPE | **SCHEMES AND DIMENSIONS**

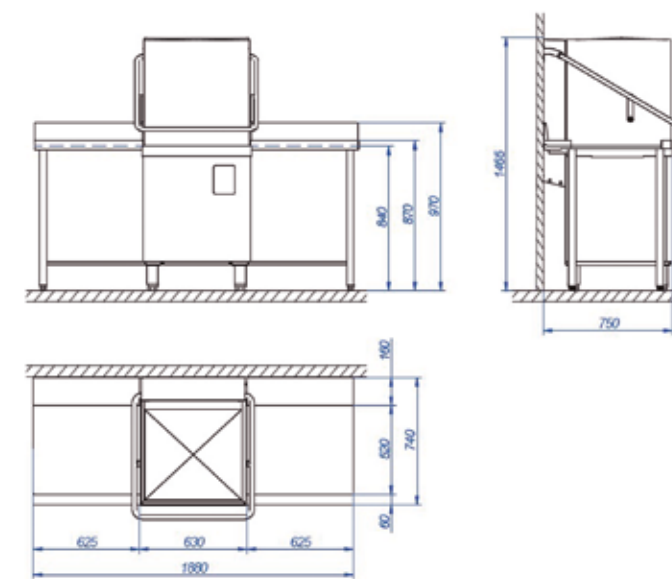
STANDARD DISHWASHER



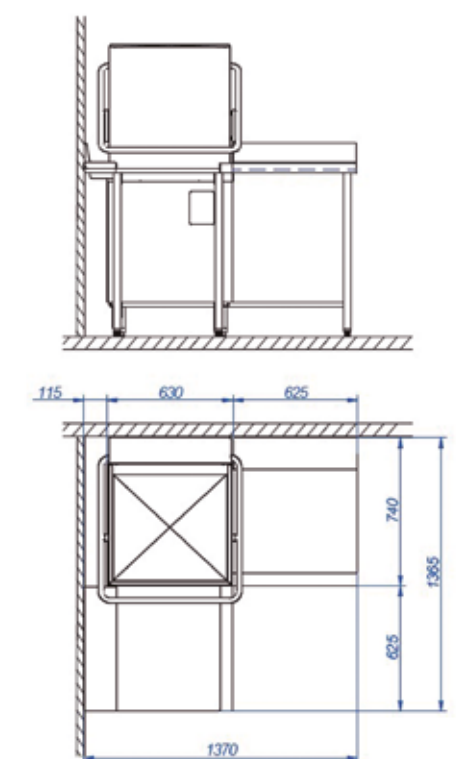
DISHWASHER WITH HRS



LINEAR ASSEMBLY



ASSEMBLY IN CORNER



TABLES FOR HOOD
TYPE DISHWASHERS



GENERAL CHARACTERISTICS

- Wide range of entry / exit and prewashing tables, to provide solutions for every need and space.
 - Designed for 500 x 500 mm dishwashing baskets.
 - Quick installation and easy connection to the dishwasher.
 - No holes on the surface.
- Constructed in AISI-304 stainless steel (18/10). 40 x 40 mm square tubular legs in AISI-304 stainless, adjustable in height.
 - Deep anti-drip profiles completely folded with lower edge for safe and easy cleaning.

Equipment:

 - 100 mm splashback (P).
 - Embedded bowl (F), fully integrated in the top.
- Bowl dimensions: 450 x 450 x 250 mm.
 - Lower rack (E).
 - Waste scraping hole with rubber ring (O).
 - Shower kit (GD) for prewashing tables.

ENTRY / EXIT TABLES

	MODEL	CODE	TO PLACE ON THE	EQUIPMENT (*)	DIMENSION (mm)	RETAIL PRICE (€)
	MP-620-I	19053197	Left	P - E	620x740x880	-
	MP-620-D	19053199	Right	P - E	620x740x880	-
	MLP-1200-I E-VO	19058358	Left	P - E	1.200x740x880	-
	MLP-1200-D E-VO	19058359	Right	P - E	1.200x740x880	-

(*) **E**: Lower rack / **P**: Removable splashback

UNION ELEMENT FOR HOOD DISHWASHERS

	MODEL	CODE	DESCRIPTION	DIMENSION (mm)	RETAIL PRICE (€)
	MP-140	19061430	Element for joining two hood dishwasher in series	140x740x350	-

PREWASHING TABLES

- Worktop 1,5 mm thick.
 - Lower rack 1 mm thick
- Sink welded to the countertop
 - Lower rack welded, not removable
- 4 welded legs, not removable

	MODEL	CODE	TO PLACE ON THE	EQUIPMENT (*)	DIMENSION (mm)	RETAIL PRICE (€)
	MF-700-I E-VO	19059285	Left	P - E - F	700x740x880	-
	MF-700-D E-VO	19059286	Right	P - E - F	700x740x880	-
	MF-1200-I E-VO	19059287	Left	P - E - F	1.200x740x880	-
	MF-1200-D E-VO	19059288	Right	P - E - F	1.200x740x880	-
	MFD-1200-I E-VO	19059289	Left	P - E - F - O	1.200x740x880	-
	MFD-1200-D E-VO	19059290	Right	P - E - F - O	1.200x740x880	-
	MFD-1500-I E-VO	19059291	Left	P - E - F - O	1.500x740x880	-
	MFD-1500-D E-VO	19059292	Right	P - E - F - O	1.500x740x880	-

(*) **E**: Lower rack / **P**: Splashback / **F**: Bowl / **O**: Waste scraping hole.

SHOWER KIT FOR PREWASHING TABLES

	MODEL	CODE	VALID FOR TABLES	RETAIL PRICE (€)
	GD2 E	19002818	MF-700 / MF-1200 / MFD-1200 / MFD-1500	-

EXAMPLES OF ASSEMBLY



MODELO	CODE	DESCRIPTION	RETAIL PRICE (€)
REPLACEMENT KIT	19059308	Kit of elements to adapt the old tables to a 2019 hood dishwasher	-

FRONT LOADING | ADVANCE



AD-505

01.

SELF-DRAIN

Every washing cycle, SELF-DRAIN takes care of removing dirty water from the tank just before starting to fall the rinsing clean water over the ware. Therefore, you will be able to keep the wash tank clean during much more time, optimizing your running costs thanks to energy savings.

02.

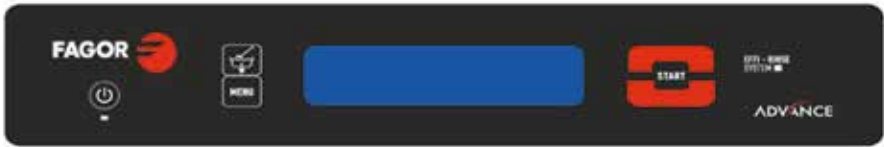
SELF-CLEANING

It allows the user to avoid hand-cleaning, because the machine will make it for you with this function. It will wash the chamber with detergent, rinse it all and drain everything away, leaving the machine without water in the tank and boiler. This will prevent bad smell and increase your machine's lifetime.

03.

IPX5 ZERO HUMIDITY

Designed to have a full protection IPX5 against water hose cleaning and external humidity.



AD-505

GENERAL CHARACTERISTICS

- Model with electronic and digital control.
 - Door opening: 380 mm. Useful internal clearance 360 mm. Admits GN-1/1 trays.
 - 90°, 120° and 180° washing cycles.
 - Specific "Glass" washing program for glassware, in compliance with the specifications of safety and hygiene regulation DIN10511.
 - 60 baskets/hour maximum theoretical production.
 - 14 litre tank with 1 kW heating element.
- 7 litre boiler with heating of 1.9 / 2.8 kW for mono-phase voltage, to be selected at time of installation ("Multipower").
 - 600 W wash pump.
 - Rinse booster pump that assures a perfect hygienic result with linear 85 °C full rinsing cycle (Effi-Rinse).
 - 2.4 litre water consumption per cycle.
 - Rinse with thermostop system.
 - Alternate or simultaneous heating of tank and boiler.
- Heating of 1.9 / 2.8 kW for mono-phase voltage, to be selected at time of installation ("Multipower").
 - Multivoltage feature allows the usage of the machine in both single phase and three phases installations.
 - Stainless steel filter trays in the tank.
 - Magnetic security micro in door opening.
 - Basket provision: 1 x CT-10 base basket, 1 x CP-16/18 plate basket and two cutlery containers.

MODEL	Hz.	CODE	VOLTAGE	CHARACTERISTICS (#)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
AD-505	50	19056641	MULTIVOLTAGE	A - B - DD	MULTIPOWER	600x600x830	-
	60	19057269	MULTIVOLTAGE		MULTIPOWER		
AD-505 SOFT	50	19058152	MULTIVOLTAGE	A - B - DD - SOFT	MULTIPOWER	600x632x830	-
	60	19058153	MULTIVOLTAGE		MULTIPOWER		

(#) VERSIONS AND CHARACTERISTICS

VERSIÓN	CARACTERÍSTICAS
SOFT	Built-in descaling unit and timer for regeneration cycle
A	Built-in rinse booster pump - power 130 W
DD	Built-in detergent doser
B	Built-in drain pump - power 35 W - drainage cycle

MULTIVOLTAGE / MULTIPOWER

MODELS	VOLTAGE	TOTAL POWER	CONNECTION	TANK HEATING	BOILER HEATING
AD-505	400 V / 3N~	7.2 kW	SIM	1 kW	5.6 kW
	230 V / 1N	2.5 kW	ALT	1 kW	1.9 kW
	230 V / 1N	3.5 kW	SIM	1 kW	1.9 kW
	230 V / 1N	4.4 kW	SIM	1 kW	2.8 kW
	230 V / 3~	7.2 kW	SIM	1 kW	5.6 kW

OPTIONAL KIT FOR MARINE VERSION

MODEL	CODE	CHARACTERISTICS	RETAIL PRICE (€)
KIT MARINE FRONT	19036061	Connection for ships (440 V - 60 Hz)	-

FRONT LOADING | **CONCEPT+**



01.

EFFI-RINSE

EFFI-RINSE system assures a perfect hygienic result with a linear 85 °C full rinsing cycle thanks to its incorporated rinse booster pump. EFFI-RINSE green light displays when the system is rinsing at 85 °C.

02.

ECO FILL

The Thermostatic tank water filling system: allows to speed up drastically the start-up time of the machine, because the wash tank is filled in with hot water previously heat in the boiler.

03.

STAMPED PHILOSOPHY

A fully new stainless steel body and structure made to resist and resist to the strongest usage of the market. An evolved generation with stamped new door design, stamped wash tank and basket guides... We bet for this philosophy because it reduces your running costs so that you will spend less time cleaning and increase machine's lifetime.



COP-504

GENERAL CHARACTERISTICS

Rinse booster pump assures a perfect hygienic result with **linear 85 °C full rinsing cycle (EFFI-RINSE)**.

- Model with electronic control and thermostatic filling system.
- Door opening: 380 mm. Useful internal clearance 360 mm. Admits GN-1/1 trays.
- 90", 120" and 180" washing cycles.
- 40 baskets/hour maximum theoretical production.

- 20 litre tank with 2.8 kW heating element.
- 7 litre boiler.
- 600 W wash pump.
- 2.4 litre water consumption per cycle.
- Rinse with thermostop system.
- Heating of 2.8 / 3.7 kW for mono-phase voltage, to be selected at time of installation ("Multipower").

- Multivoltage feature allows the usage of the machine in both single phase and three phases installations.
- Stainless steel double filter trays in the tank.
- Magnetic security micro in door opening.
- Basket provision: 1 x CT-10 base basket, 1 x CP-16/18 plate basket and two cutlery containers.

	MODEL	Hz.	CODE	VOLTAGE	CHARACTERISTICS (#)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	COP-504	50	19052934	MULTIVOLTAGE	A	MULTIPOWER	600x600x830	-
		60	19057263	MULTIVOLTAGE		MULTIPOWER		
	COP-504 B	50	19058151	MULTIVOLTAGE	A - B	MULTIPOWER	600x600x830	-
		60	19058829	MULTIVOLTAGE		MULTIPOWER		
	COP-504 DD	50	19057256	MULTIVOLTAGE	A - DD	MULTIPOWER	600x600x830	-
		60	19057264	MULTIVOLTAGE	A - DD	MULTIPOWER	600x600x830	
	COP-504 B DD	50	19057258	MULTIVOLTAGE	A - B - DD	MULTIPOWER	600x600x830	-
	COP-504 DD CI	50	19057259	MULTIVOLTAGE	DD - CI	MULTIPOWER	600x600x830	-
	COP-504 B DD CI	50	19057260	MULTIVOLTAGE	B - DD - CI	MULTIPOWER	600x600x830	-

(#) VERSIONS AND CHARACTERISTICS

VERSION	CHARACTERISTICS
A	Built-in rinse booster pump - power 130 W
B	Built-in drain pump - power 35 W - drainage cycle
DD	Built-in detergent doser
CI	British plug

MULTIVOLTAGE / MULTIPOWER

MODELS	VOLTAGE	TOTAL POWER	CONNECTION	TANK HEATING	BOILER HEATING
COP-504	400 V / 3N~	6.2 kW	ALT	2.8 kW	5.6 kW
	230 V / 1N	3.4 kW	ALT	2.8 kW	2.8 kW
	230 V / 1N	4.3 kW	ALT	2.8 kW	3.7 kW
	230 V / 3~	6.2 kW	ALT	2.8 kW	5.6 kW

KIT TO TRANSFORM THE BASIC VERSIONS

	MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
	DD	19059327	PERISTÁLTIC DETERGENT DOSER	-
	B-AF	19013376	KIT DRAIN PUMP FRONT LOADING	-

OPTIONAL KIT FOR MARINE VERSION

MODEL	CODE	CHARACTERISTICS	RETAIL PRICE (€)
KIT MARINE AF	19036061	Connection for ships	-

FRONT LOADING | CONCEPT



01.

GN-1/1

Using our special basket CB7-GN, E-VO CONCEPT, CONCEPT PLUS and ADVANCE undercounters and hood-type machines are able to wash perfectly GN 1/1 trays. A huge advantage for our customers, thanks to its 380 mm clearance for undercounters and 440 mm for hood-types.

02.

KITS PHILOSOPHY

Reduce stock and simplify your order by just selecting the basic versions and adding the kits when required: detergent dispenser and drain pump. No need to have many versions in your stock. Easy to install kits with easy accessibility to the components minimizing the installation risks.

03.




ROCK COUNTERBALANCED DOOR

Double spring and stainless steel hinge system tested to resist the strongest usage of the market, with more than 360.000 openings. It also protects the user from burnings with steam thanks to the 3 compensated steps designed:
(1) - remove steam.
(2) - check basket.
(3) - remove/ place basket.



GENERAL CHARACTERISTICS

- CO-502 model with electronic control and thermostatic filling system.
 - CO-501 model with mechanical - analogue control.
 - Door opening: 380 mm. Useful internal clearance 360 mm. Admits GN-1/1 trays.
 - 90°, 120° and 180° washing cycles.
 - 40 baskets/hour maximum theoretical production.
- 20 litre tank with 2.8 kW heating element.
 - 7 litre boiler.
 - 600 W wash pump.
 - 2.4 litre water consumption per cycle.
 - Rinse with thermostop system. Standard factory setting disabled. Easy to enable.
 - Heating of 2.8 / 3.7 kW in monophase voltage, to be selected at time of installation ("Multipower").
- Multivoltage feature allows the usage of the machine in both single phase and three phases installations.
 - Stainless steel filter tray in the tank.
 - Magnetic security micro in door opening.
 - Basket provision: 1 x CT-10 base basket, 1 x CP-16/18 plate basket and two cutlery containers.

	MODEL CO-502	Hz.	CODE	VOLTAGE	CHARACTERISTICS (#)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	CO-502	50	19058149	MULTIVOLTAGE	-	MULTIPOWER	600x600x830	-
		60	19058150	MULTIVOLTAGE				
	CO-502 B	50	19058146	MULTIVOLTAGE	B	MULTIPOWER	600x600x830	-
		60	19058828	MULTIVOLTAGE				
	CO-502 DD	50	19058147	MULTIVOLTAGE	DD	MULTIPOWER	600x600x830	-
		60	19058838	MULTIVOLTAGE				
	CO-502 B DD	50	19058148	MULTIVOLTAGE	B - DD	MULTIPOWER	600x600x830	-
	CO-502 B DD CI	50	19061388	MULTIVOLTAGE	B - DD - CI	MULTIPOWER	600x600x830	-
MODEL CO-501								
	CO-501	50	19058141	MULTIVOLTAGE	-	MULTIPOWER	600x600x830	-
		60	19058145	MULTIVOLTAGE				
	CO-501 CI	50	19058822	MULTIVOLTAGE	CI	MULTIPOWER	600x600x830	-
		60	19058825	MULTIVOLTAGE				
	CO-501 B	50	19058142	MULTIVOLTAGE	B	MULTIPOWER	600x600x830	-
		60	19058823	MULTIVOLTAGE				
	CO-501 DD	50	19058143	MULTIVOLTAGE	DD	MULTIPOWER	600x600x830	-
		60	19058824	MULTIVOLTAGE				
	CO-501 B DD	50	19058144	MULTIVOLTAGE	B -DD	MULTIPOWER	600x600x830	-

(#) VERSIONS AND CHARACTERISTICS

VERSION	CHARACTERISTICS
DD	Built-in detergent doser
B	Built-in drain pump - power 35 W - drainage cycle
CI	British plug

MULTIVOLTAGE / MULTIPOWER

MODELS	VOLTAGE	TOTAL POWER	CONNECTION	TANK HEATING	BOILER HEATING
CO-501 CO-502	400 V / 3N~	6.2 kW	ALT	2.8 kW	5.6 kW
	230 V / 1N	3.4 kW	ALT	2.8 kW	2.8 kW
	230 V / 1N	4.3 kW	ALT	2.8 kW	3.7 kW
	230 V / 3~	6.2 kW	ALT	2,8 kW	5.6 kW

KIT TO TRANSFORM THE BASIC VERSIONS

MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
DD	19059327	PERISTÁLTIC DETERGENT DOSER	-
B-AF	19013376	KIT DRAIN PUMP FRONT LOADING	-

OPTIONAL KIT FOR MARINE VERSION

MODEL	CODE	CHARACTERISTICS	RETAIL PRICE (€)
KIT MARINE AF	19036061	Connection for ships	-

KIT TRAYS-FILTER FOR WASH TANK

MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
K-BF-500	19036304	KIT 2 TRAYS-FILTER FOR WASH TANK	-

FRONT LOADING | **CONCEPT**



01.

GN-1/1

Using our special basket CB7-GN, E-VO CONCEPT, CONCEPT PLUS and ADVANCE undercounters and hood-type machines are able to wash perfectly GN 1/1 trays. A huge advantage for our customers, thanks to its 380 mm clearance for undercounters and 440 mm for hood-types.

02.

KITS PHILOSOPHY

Reduce stock and simplify your order by just selecting the basic versions and adding the kits when required: detergent dispenser and drain pump. No need to have many versions in your stock. Easy to install kits with easy accessibility to the components minimizing the installation risks.

03.

ROCK COUNTERBALANCED DOOR

Double spring and stainless steel hinge system tested to resist the strongest usage of the market, with more than 360.000 openings. It also protects the user from burnings with steam thanks to the 3 compensated steps designed:

- (1) - remove steam.
- (2) - check basket.
- (3) - remove/ place basket.



CO-500

GENERAL CHARACTERISTICS

- 230 V - 1N Single-phase machine with total power of 3,4 kW.**

 - Model with mechanical - analogue control.
 - Door opening: 380 mm. Useful internal clearance 360 mm. Admits GN-1/1 trays.
 - 120" and 180" fixed washing cycles.
- 30 baskets/hour maximum theoretical production.
 - 20 litre tank with 2.8 kW heating element.
 - 7 litre boiler with 2.8 kW heating element.
 - 600 W wash pump.
 - 2,4 litre water consumption per cycle.
- Rinse with thermostop system. Standard factory setting disabled. Easy to enable.
 - Filter tray in the tank.
 - Magnetic security micro in door opening.
 - Basket provision: 1 x CT-10 base basket, 1 x CP-16/18 plate basket and one cutlery container.

	MODEL	Hz.	CODE	VOLTAGE	CHARACTERISTICS (#)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	CO-500	50	19048601	230 V 1+N	-	3,4	600x600x830	-
		60	19057251	230 V 1+N				
	CO-500 B	50	19057247	230 V 1+N	B	3,4	600x600x830	-
		60	19057252	230 V 1+N				
	CO-500 DD	50	19057249	230 V 1+N	DD	3,4	600x600x830	-
		60	19058821	230 V 1+N				
	CO-500 B DD	50	19057250	230 V 1+N	B - DD	3,4	600x600x830	-

(#) VERSIONS AND CHARACTERISTICS

VERSION	CHARACTERISTICS
DD	Built-in detergent doser
B	Built-in drain pump - power 35 W - drainage cycle
CI	UK type plug

OPTIONAL KIT FOR MARINE VERSION

MODEL	CODE	CHARACTERISTICS	RETAIL PRICE (€)
KIT MARINE AF	19036061	Connection for ships	-

KIT TO TRANSFORM THE BASIC VERSIONS

MODEL		CODE	DESCRIPTION	RETAIL PRICE (€)
	DD	19059327	PERISTÁLTIC DETERGENT DOSER	-
	B-AF	19013376	KIT DRAIN PUMP FRONT LOADING	-

KIT TRAYS-FILTER FOR WASH TANK

MODEL		CODE	DESCRIPTION	RETAIL PRICE (€)
	K-BF-500	19036304	KIT 2 TRAYS-FILTER FOR WASH TANK	-

GLASSWASHERS | **CONCEPT**



CO-402 WITH ELECTRONIC CONTROL PANEL



CONTROL PANEL CO-400

GENERAL CHARACTERISTICS

- Models for baskets of 400 x 400 mm.
 - CO-402 model with electronic control and thermostop. 90" - 120" – 180" washing cycles and maximum production of 40 baskets/h.
 - CO-400 model with mechanical - analogue control. Fixed 120" washing cycle and maximum production of 30 baskets/h.
 - Useful internal clearance 270 mm.
- 260 W wash pump.
 - 15 litre tank with 2 kW heating element.
 - 4 litre boiler with 2.8 kW heating element.
 - 2.2 litre water consumption per cycle.
 - CO-402. Rinse with thermostop system. Standard factory setting disabled. Easy to enable.
- Single-phase machine with total power of 3,06 kW.
 - Magnetic security micro in door opening.
 - Basket provision: 2 base baskets 400 x 400 mm, 1 supplement for plates and a basket for cutlery.

MODEL	Hz.	VOLTAGE	CODE	CHARACTERISTICS (#)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
CO-400 MODELS							
CO-400	50/60	230 V / 1N	19022421	-	3,06	470x520x720	-
CO-400 COLD	50/60	230 V / 1N	19029231	COLD	3,06	470x520x720	-
CO-400 COLD B	50/60	230 V / 1N	19030070	COLD - B	3,06	470x520x720	-
CO-400 COLD DD	50/60	230 V / 1N	19029232	COLD - DD	3,06	470x520x720	-
CO-400 COLD B DD	50/60	230 V / 1N	19029233	COLD - B - DD	3,06	470x520x720	-
CO-400 SOFT DD	50/60	230 V / 1N	19029395	SOFT - DD	3,06	470x520x720	-
CO-402 MODELS							
CO-402 COLD	50/60	230 V / 1N	19030909	COLD	3,06	470x520x720	-
CO-402 COLD B	50/60	230 V / 1N	19030911	COLD - B	3,06	470x520x720	-
CO-402 COLD DD	50/60	230 V / 1N	19030910	COLD - DD	3,06	470x520x720	-
CO-402 COLD B DD	50/60	230 V / 1N	19030916	COLD - B - DD	3,06	470x520x720	-
CO-402 SOFT DD	50/60	230 V / 1N	19030914	SOFT - DD	3,06	470x520x720	-

01.

EFFI-WASH

Optimized hydraulic system provides a strong mechanical action combined with the optimum clean water in the tank, and the balanced power to keep the perfect hygienic temperature during the whole lifetime of the machine. And all that, assuring the promised productivity. A powerful system which assures one of the most important factors of the Sinner's cycle: mechanical action, saving high quantities of chemicals.

02.

KITS PHILOSOPHY

Reduce stock and simplify your order by just selecting the basic versions and adding the kits when required: detergent dispenser and drain pump. No need to have many versions in your stock. Easy to install kits with easy accessibility to the components minimizing the installation risks.

VERSION	CHARACTERISTICS
COLD	Push button for an optional cold rinse at the end of the cycle
B	Built-in drain pump - power 30 W - Drainage cycle
DD	Built-in detergent doser
SOFT	Built-in descaling unit and timer for regeneration cycle
CI	British plug

GLASSWASHERS | **CONCEPT**

230 V
1 N



CO-350



BASKET 400 x 400 mm



01.

EFFI-WASH

Optimized hydraulic system provides a strong mechanical action combined with the optimum clean water in the tank, and the balanced power to keep the perfect hygienic temperature during the whole lifetime of the machine. And all that, assuring the promised productivity. A powerful system which assures one of the most important factors of the Sinner's cycle: mechanical action, saving high quantities of chemicals.

02.

KITS PHILOSOPHY

Reduce stock and simplify your order by just selecting the basic versions and adding the kits when required: detergent dispenser and drain pump. No need to have many versions in your stock. Easy to install kits with easy accessibility to the components minimizing the installation risks.



CONTROL PANEL CO-350

GENERAL CHARACTERISTICS

- Models for baskets of 350 x 350 mm.
 - Models with mechanical - analogue control. Fixed 120" washing cycle and maximum production of 30 baskets/h.
 - Useful internal clearance 220 mm.
 - 260 W wash pump.
- 11 litre tank with 2 kW heating element.
 - 4 litre boiler with 2.4 kW heating element.
 - 2.7 litre water consumption per cycle.
 - Single-phase machine with total power of 2.66 kW.
 - Magnetic security micro in door opening.
- Basket provision: 2 base baskets 350 x 350 mm, 1 supplement for plates and a basket for cutlery.

MODEL	Hz.	VOLTAGE	CODE	CHARACTERISTICS	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
CO-350	50/60	230 V / 1N	19013254	-	2,66	430x475x650	-
CO-350 B	50/60	230 V / 1N	19027186	B	2,66	430x475x650	-
CO-350 DD	50/60	230 V / 1N	19027187	DD	2,66	430x475x650	-
CO-350 B DD	50/60	230 V / 1N	19027189	B -DD	2,66	430x475x650	-
CO-350 COLD	50/60	230 V / 1N	19027203	COLD	2,66	430x475x650	-
CO-350 COLD B	50/60	230 V / 1N	19030071	COLD - B	2,66	430x480x660	-
CO-350 COLD DD	50/60	230 V / 1N	19027204	COLD - DD	2,66	430x475x650	-
CO-350 COLD B DD	50/60	230 V / 1N	19027205	COLD - B -DD	2,66	430x475x650	-

VERSIONS AND CHARACTERISTICS

VERSION	CHARACTERISTICS
COLD	Push button for an optional cold rinse at the end of the cycle
B	Built-in drain pump - power 30 W - Drainage cycle
DD	Built-in detergent doser

STAND FOR FRONT LOADING
DISHWASHERS



GENERAL CHARACTERISTICS



- Made of stainless steel.
 - Valid for the front loading dishwashers of the E-VO Generation.
 - Space for baskets 500 x 500 mm.
- Capacity for 3 baskets height 110 mm (CT-10, CP-16/18, CV-16/105...).
 - It can be used to store the containers of detergent and rinse aid.
- Allows you to install the dishwasher without drain pump; the water drains by gravity.

MODEL	CODE	CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE (€)
EVPL-60	19004660	Capacity for 3 baskets 500x500	600x600x400	-

STAND FOR GLASSWASHERS






GENERAL CHARACTERISTICS

- Made of stainless steel.
- It can be used to store the containers of detergent and rinse aid.
- Allows you to install the glasswahers without drain pump; the water drains by gravity.

	MODEL	CODE	VALID FOR MODELS	CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE (€)
	EVPL-47	19031298	CO-402 / CO-400	Capacity for 2 baskets 400x400	470x450x400	-
	EVPL-43	19031299	CO-350	Capacity for 2 baskets 350x350	430x405x400	-

TRANSFORMATION KITS
FOR E-VO DISHWASHERS

KIT TO TRANSFORM THE BASIC VERSIONS (EXCEPT FOR SOFT VERSIONS)


	MODEL		CODE	VALID FOR	DESCRIPTION	POWER (kW)	RETAIL PRICE (€)
	DD		19059327	HOOD DISHWASHERS FRONT-OPENING DISHWASHERS GLASSWASHERS	PERISTÁLTIC DETERGENT DOSER	-	-
	B-CAP		19022349	HOOD DISHWASHERS	KIT DRAIN PUMP - 50/60 Hz.	95	-
	B-AF		19013376	FRONT-OPENING DISHWASHERS GLASSWASHERS	KIT DRAIN PUMP - 50/60 Hz.	35	-

KIT TRAYS-FILTER FOR WASH TANK

	MODEL		CODE	DESCRIPTION	RETAIL PRICE (€)
	K-BF-500		19036304	KIT 2 TRAYS-FILTER FOR WASH TANK	-

MANUAL WATER SOFTENERS

For hardness bigger than 5 HF / 3 HD.
Manual maintenance required.

	CODE	DESCRIPTION	CAPACITY OF REGENERATION (*)	DIMENSIONS (mm)	RETAIL PRICE (€)
	19004620	DESCALING KIT 8 L.	700 litres between 2 regenerations	Ø 185x440 mm	-
	19004690	DESCALING KIT 12 L.	1.050 litres between 2 regenerations	Ø 185x560 mm	-
	19004798	DESCALING KIT 16 L.	1.400 litres between 2 regenerations	Ø 185x740 mm	-



DISHWASHING

RACK CONVEYOR DISHWASHERS

RACK COMPACT CONVEYORS	196
RACK MODULAR CONVEYORS	200
DELIVERY / SORTING TABLES	206
ENTRY / EXIT ELEMENTS	207

Water softener:

All glass / dishwashers should be connected to a treated water supply when the local supply is over 10 HF / 6 HD:

Water connection:

It is advisable to introduce sanitary water in the dishwashers, with a temperature of 50 - 60 °C.

Water pressure:

Minimum: 2 bar = 2 kg/cm²
Maximum: 4 bar = 4 kg/cm²

Any issues derived from a bad installation that don't meet with the indicated conditions will not be considered as a warranty.



NEW CONCEPT LINE.

In the world of the restaurant trade, high-production machines are often necessary. When the available surface area is limited, the best solution is to be found in compact conveyor dishwashers. When the requirements involve obtaining much greater productivity, and more space is available, modular dishwashers are the ideal machines for every need, thanks to their type of build.

At Fagor Industrial we are aware of all of this. With our compact and modular conveyor belt dishwashers from the Concept line, and with our input/output accessory parts, the customer is sure to find the solution that best meets their needs.



ROBUST & RELIABLE MACHINES, WITH MORE PRODUCTION CAPACITY AND AN OUTSTANDING DATA IN TERMS OF ENERGY EFFICIENCY.

The result of a process of total re-engineering, we offer a **robust and reliable** machine, with **greater production capacity** and unbeatable **energy efficiency data** (in terms of water and electricity use).

This new line offers the best value for money on the market. Aligned with the energy-saving philosophy of Fagor Industrial, we offer a unique solution among European manufacturers: gas dishwashers. By using a hot water boiler, the ECO models **enable savings of up to 60% on your energy bill** and a recovery of the extra charge compared to the electric version in around 3 years.

01.

ROBUSTNESS
AND RELIABILITY

02.

HIGHER
PRODUCTION
CAPACITY

03.

ENERGY
EFFICIENCY

04.

FLEXIBILITY

05.

GUARANTEED
WASHING
RESULTS

RACK CONVEYOR | COMPACT DISHWASHERS

With our “Concept” compact conveyor dishwashers, we offer the perfect solution for facilities in need of high productivity in a reduced space.

The models and versions available, by energy type used, by type of heating, and adapting to the temperature of the local water supply, allow you to choose the machine which best suits each need.



01.

BEST VALUE PROPOSAL

Due to a deep engineering redesign project, the so called new Concept line has become one of the best value-for-money proposals in the market. The result of these design improvements has been a really **robust & reliable** machine, with more **production capacity** and an outstanding data in terms of **energy efficiency** (water and electrical consumption). More production, less consumption at a competitive price.

02.

FLEXIBILITY

This new Concept line is also more flexible to adapt to customer needs:

- With the possibility to adjust 3 different speeds thanks to the newly integrated frequency inverter.
- With the availability of hot water and cold water models to choose depending on the customers water supply.
- Choice of connecting the machine electrically in different modes to adapt to the power supply in the customers site.

03.

THE “ECO RANGE”, GAS HEATED DISHWASHERS, A UNIQUE PROPOSAL IN THE MARKET







Fagor offers a unique solution among European manufacturers: GAS versions in dishwashing. With the usage of a Gas Water Booster, the so-called ECO models provide 60% cost savings in the utility bill as compared to the equivalent electric models. And the possibility to get a return on the investment of the dishwasher in a period of 3 years (depending on energy tariffs).

GENERAL CHARACTERISTICS

- All the main parts are manufactured in AISI-304 anti-corrosion stainless steel: tanks, washing and rinsing arms, rinsing jets, doors, basket conveyance system, boiler and metal tubes.
 - Upwards-opening double panel door.
 - Tank tray filters made of AISI-304 stainless steel, easy to access and remove for cleaning and access to the tank.
 - Safety filter for pump suction.
 - Rinsing boiler with heat insulation.
 - Easy access for installation. Electrovalve located on one side (no need to remove panels to connect the machine).
 - Electrical panel designed for easy connection of dosers for liquid and solid detergents, rinse aid, limit switches, supplementary emergency stop button.
 - Washing arms easily removable as a set, for cleaning, with a plug on each branch providing access for cleaning inside.
 - Rinse jets easily dismountable and removable.
- System of electronic regulation of speeds by means of frequency shifter.
 - Configurable electronic temperature control:
 - Wash (50 - 65 °C)
 - Rinse (70 - 85 °C)
 - Guarantor of rinse at 85 °C.
 - Pressure regulator for flow control.
 - Emergency stop button incorporated.
 - Extra anti-entrapment protection system at the entrance, mounted on the AS-260 splash guard supplement (optional).
 - Open door blocking system.
 - IPX4 protection system.
 - System for detection of blockage of conveyor carriage and automatic reverse function.
 - High-power washing system with 4 upper and 4 lower washing branches.
 - 3 washing programs: deep, medium and high-capacity.
- Double effect rinse.
 - Energy-saving system: reduces consumption by halting operation of the pumps, and by passing the heating of the rinse to stand-by mode (70 °C).
 - Auto-timer which deactivates the conveyor motor after a pre-set period of inactivity (10 minutes).
 - Energy saving system in the wash: the wash does not start up until it detects the passage of the basket.
 - Rinse saving system. The rinse stops when the basket has left, saving water and energy.

Equipment included:

- 2 base baskets, CT-10
- 2 baskets for plates CP-16/18, 1 basket for glasses CV-16/105, 1 basket for cutlery CT-10 R
- Limit switch included.

	MODEL	Hz.	CODE	ENTRANCE (*)	WATER SUPPLY	PROGRAMS (Baskets/h)			INTERNAL ZONES (**)	WATER CONSUMPTION (l/h)	ELECTRICAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)						
						Deep	Medium	High-capacity											
	CCO-120-I-HW	50	19048203	I	>50°	80	100	120		210	19.45	1,180 x 790 x 1,550	-						
		60	19048571																
	CCO-120-D-HW	50	19048204	D					LP + A										
		60	19048573																
	CCO-120-I-CW	50	19045325	I										210	28.45	1,180 x 790 x 1,550	-		
		60	19048217																
CCO-120-D-CW	50	19046527	D	LP + A															
	60	19047158																	
	CCO-160-I-HW	50	19048233	I	>50°	100	130	160		240	22.45	1,180 x 790 x 1,550	-						
		60	19048576																
	CCO-160-D-HW	50	19048255	D					LP + A										
		60	19048579																
	CCO-160-I-CW	50	19048231	I										240	31.45	1,180 x 790 x 1,550	-		
		60	19048575																
CCO-160-D-CW	50	19048254	D	LP + A															
	60	19048578																	

(*) Entry of baskets:
I: Entrance from the Left of the machine.
D: Entrance from the Right of the machine.





(**) Internal zones
LP: Main wash.
A: Double effect rinse.
A-ECO: Double ECO effect rinse.

"CONCEPT" COMPACT DISHWASHER "ECO" VERSION - GAS HEATED



GENERAL CHARACTERISTICS

- The ECO version conveyor dishwashers are fitted with an external hot water generator, gas heated, model GWB-40 (*).
- The generator replaces the electric rinse boiler in the dishwasher, bringing a significant saving in electricity consumption.
- Given the heating power of the generator, the dishwasher can be installed in facilities with a cold water connection.
- The dishwasher has a motor pump to send the water from the generator to the rinse jets.
- The dishwasher incorporates a flow regulator to ensure constant water consumption.
- The first filling of the dishwasher wash tank takes place with water from the generator, rapidly reaching the set temperature.

	MODEL	Hz.	CODE	ENTRANCE	WATER	PROGRAMS (Baskets/h)			INTERNAL	WATER	ELECTRICAL	GAS	DIMENSIONS	RETAIL
			(#)	(")	SUPPLY	Deep	Medium	High-capacity	ZONES (**)					
	CCC-120-I-ECO	50	19046991	I	<50°	80	100	120		210	10.7	48	1,180 x 790 x 1,550	-
		60	19048572											
	CCC-120-D-ECO	50	19046990	D										
		60	19048574											
									LP + A-ECO					
	CCC-160-I-ECO	50	19048253	I	<50°	100	130	160		240	10.7	48	1,180 x 790 x 1,550	-
		60	19048577											
	CCC-160-D-ECO	50	19048256	D										
		60	19048580											
									LP + A-ECO					

(#) Note on codes

When placing your order, to the machine code, please add the generator code **GWB-40**, according to the type of gas and electrical frequency (see table on the following page), included in the price.

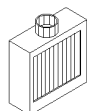
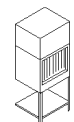
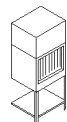
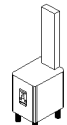
(*) Entry of baskets:

I: Entrance from the Left of the machine.
D: Entrance from the Right of the machine.

(**) Internal zones

- LP: Main wash.
- A-ECO: Double effect rinse.

COMPLEMENTARY MODULES FOR COMPACT CONVEYOR DISHWASHERS (*)

MODEL	CODE	DESCRIPTION	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	AS-260	19048568			
		<p>ANTI-SPLASH GUARD SUPPLEMENT</p> <p>With fitting for connection of fume extractor.</p> <p>With separator curtains</p> <p>Includes extra anti-entrapment protection element.</p> <p>To place at the beginning or end of the tunnel.</p> <p>Installation recommended.</p>	-	L = 260 mm	-
	CDT-600	19046516 (*) 19056095 (**)			
		<p>DRYING TUNNEL</p> <p>Supplementary element with 9 kW heating element box and upper fan for drying of the dishes with 0.55 kW motor.</p> <p>Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.</p>	9,55	600x790x1,930	-
	CRS-600	19048639			
		<p>ENERGY RECYCLER</p> <p>Recommended for models with cold water input (CW)</p> <p>Aspires the steam generated inside the tunnel and sends the condensed water to the tank of the machine, increasing the water temperature from 15/18 °C to 35/40 °C .</p> <p>Allows savings of up to 3 kW-h.</p> <p>Recommended for models with cold water input (CW) with temperatures no higher than 25 °C. It is not appropriate for installation in machines with hot water input, nor in ECO models with rinse water heating in the GWB-40 generator. Module with conveyance system included. With separator curtains. Bottom shelf.</p>	0,75	600x790x1,930	-
	GWB-40	LPG 50 Hz - 19011596 LPG 60 Hz - 19044808 GN 50 Hz - 19038585 GN 60 Hz - 19044809			
		<p>GAS HOT WATER GENERATOR</p> <p>Forced draught burner and double safety valve.</p> <p>Electronic control of temperature and water levels.</p> <p>Automatic limescale removal.</p> <p>Automatic tank emptying.</p>	40,00	432x548x770	-

(*) In-factory assembly on demand.

(**) Kit of drying tunnel for manufactured machines

TRANSFORMATIONS TO OTHER VOLTAGES

VOLTAGE	CHARACTERISTICS	RETAIL PRICE
Supplement for MARINE version	Connection for ships (440 V - 60 Hz)	-
Supplement for 230 V 3 ~ version	230 V 3 ~	-



CONVEYOR | CONCEPT MODULAR DISHWASHERS

The “Concept” modular dishwashers are composed of different modules put together, which carry out different operations, making up the washing process.

In this way, the most suitable machine for the production required for each facility can be chosen, depending on the characteristics of the premises.



01.

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This new Concept line is also more flexible to adapt to customer needs:

- With the possibility to adjust 3 different speeds thanks to the newly integrated frequency inverter.
- With the availability of hot water and cold water models to choose depending on the customers water supply.
- Choice of connecting the machine electrically in different modes to adapt to the power supply in the customers site.

03.

THE “ECO RANGE”, GAS HEATED DISHWASHERS, A UNIQUE PROPOSAL IN THE MARKET

Fagor offers a unique solution among European manufacturers: GAS versions in dishwashing. With the usage of a Gas Water Booster, the so-called ECO models provide 60% cost savings in the utility bill as compared to the equivalent electric models. And the possibility to get a return on the investment of the dishwasher in a period of 3 years (depending on energy tariffs).

GENERAL CHARACTERISTICS

- All the main parts are manufactured in AISI-304 anti-corrosion stainless steel: tanks, washing and rinsing arms, rinsing jets, doors, basket conveyance system, boiler and metal tubes.
 - Upwards-opening double panel door.
 - Tank tray filters made of AISI-304 stainless steel, easy to access and remove for cleaning and access to the tank.
 - Safety filter for pump suction.
 - Rinsing boiler with heat insulation.
 - Easy access for installation. Electrovalve located on one side (no need to remove panels to connect the machine).
 - Electrical panel designed for easy connection of dosers for liquid and solid detergents, rinse aid, limit switches, supplementary emergency stop button.
 - Washing arms easily removable as a set, for cleaning, with a plug on each branch providing access for cleaning inside.
 - Rinse jets easily dismountable and removable.
 - System of electronic regulation of speeds by means of frequency shifter.
- Configurable electronic temperature control:
 - Wash (50 - 65 °C)
 - Rinse (70 - 85 °C)
 - Guarantor of rinse at 85 °C.
 - Pressure regulator for flow control.
 - Emergency stop button incorporated.
 - Extra anti-entrapment protection system at the entrance, mounted on the AS-260 splash guard supplement, as standard.
 - Open door blocking system.
 - IPX4 protection system.
 - System for detection of blockage of conveyor carriage and automatic reverse function.
 - Prewash module with 3 upper and 3 lower washing branches.
 - High-power washing system with 5 upper and 5 lower washing branches.
 - 3 washing programs: intensive (DIN10534), medium and high-capacity.
 - Rinse and pre-rinse, both double effect, in models 180, 225 and 270.
- Double-effect rinse and triple-effect pre-rinse in model 320.
 - Energy-saving system: reduces consumption by halting operation of the pumps, and by passing the heating of the rinse to stand-by mode (70 °C).
 - Auto-timer which deactivates the conveyor motor after a pre-set period of inactivity (10 minutes).
 - Energy saving system in the wash: the wash does not start up until it detects the passage of the basket.
 - Rinse saving system. The rinse stops which the basket has left, saving water and energy.

Equipment included:

- 2 base baskets, CT-10
- 2 baskets for plates CP-16/18, 1 basket for glasses CV-16/105, 1 basket for cutlery CT-10 R
- Limit switch included.

MODEL	Hz.	CODE	ENTRANCE	WATER	PROGRAMS (Baskets/h)			MODULES CONSUMPTION (**)	WATER CONSUMPTION (l/h)	ELECTRICAL POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
					Intensif	Medium	High-capacity					
CCO-180-I-HW	50	19048582	I	>50°	90	135	180		210	25.7	1,750 x 790 x 1,550	-
	60	19048583										
	50	19048587										
CCO-180-D-HW	60	19048588	D	<50°	90	135	180		210	34.7	1,750 x 790 x 1,550	-
	50	19047209										
CCO-180-I-CW	60	19048581	I	<50°	90	135	180		210	25.7	1,750 x 790 x 1,550	-
	50	19047164										
	60	19051473										
CCO-225-I-HW	50	19048595	I	>50°	125	175	225		210	35.9	2,360 x 790 x 1,550	-
	60	19048596										
	50	19048212										
CCO-225-D-HW	60	19048600	D	<50°	125	175	225		210	44.9	2,360 x 790 x 1,550	-
	50	19048119										
CCO-225-I-CW	60	19048594	I	<50°	125	175	225		210	44.9	2,360 x 790 x 1,550	-
	50	19048120										
	60	19048599										
CCO-270-I-HW	50	19048608	I	>50°	140	205	270		240	39,9	2,660 x 790 x 1,550	-
	60	19048609										
	50	19048614										
CCO-270-D-HW	60	19048615	D	<50°	140	205	270		240	48,9	2,660 x 790 x 1,550	-
	50	19048606										
CCO-270-I-CW	60	19048607	I	<50°	140	205	270		240	48,9	2,660 x 790 x 1,550	-
	50	19048612										
	60	19048613										
CCO-320-I-HW	50	19048621	I	>50°	170	245	320		240	47.1	3,260 x 790 x 1,550	-
	60	19048622										
	50	19048630										
CCO-320-D-HW	60	19048631	D	<50°	170	245	320		240	56.1	3,260 x 790 x 1,550	-
	50	19048618										
CCO-320-I-CW	60	19048620	I	<50°	170	245	320		240	56.1	3,260 x 790 x 1,550	-
	50	19048627										
	60	19048628										

- (*) Entry of baskets:
- I: Entrance from the Left of the machine.
- D: Entrance from the Right of the machine.

(**) COMPOSITION OF MODULES

The diagrams and composition indicated always refer to the left-entry version.

- AS Anti-splash guard supplement
- PL3 Cold water prewash
- PL5 First Wash with cold water
- L5 First wash with hot water
- LP Main wash
- DA Double-effect rinse and pre-rinse
- TA Double-effect rinse and triple-effect pre-rinse





“CONCEPT” MODULAR DISHWASHERS “ECO” VERSION - GAS HEATED



MODULAR DISHWASHER CCO-225-I-ECO

SPECIFIC CHARACTERISTICS

- The ECO version conveyor dishwashers are fitted with an external hot water generator, gas heated, model GWB-40 (*).
 - The generator replaces the electric rinse boiler in the dishwasher, bringing a significant saving in electricity consumption.
- Given the heating power of the generator, the dishwasher is for installation in facilities with a cold water connection.
 - The dishwasher has a motor pump to send the water from the generator to the rinse jets.
- The dishwasher incorporates a flow regulator to ensure constant water consumption.
 - The first filling of the dishwasher wash tank takes place with water both from the generator and from the filling electrovalve.

MODEL	Hz.	CODE	ENTRANCE WATER	PROGRAMS (Baskets/h)			MODULES CONSUMPTION (#)	WATER CONSUMPTION (l/h)	ELECTRICAL POWER (kW)	GAS POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)								
				RED	Intensif	Medium							High-capacity							
CCO-180-I-ECO	50	19048584	I	<50°	90	135		210	19,7	48	1.750 x 790 x 1.550	-								
	60	19048586																		
CCO-180-D-ECO	50	19048591	D																	
	60	19048593																		
CCO-225-I-ECO	50	19048597	I	<50°	125	175		210	20,9	48	2.360 x 790 x 1.550	-								
	60	19048598																		
CCO-225-D-ECO	50	19048602	D																	
	60	19048603																		
CCO-270-I-ECO	50	19048610	I	<50°	140	205		240	21,9	48	2.660 x 790 x 1.550	-								
	60	19048611																		
CCO-270-D-ECO	50	19048616	D																	
	60	19048617																		
CCO-320-I-ECO	50	19048624	I	<50°	170	245		240	29,1	48	3.260 x 790 x 1.550	-								
	60	19048626																		
CCO-320-D-ECO	50	19048633	D																	
	60	19048636																		

- (#) Note on codes

When placing your order, to the machine code, please add the generator code GWB-40, according to the type of gas and electrical frequency (see table on the following page), included in the price.
- (*) Entry of baskets:

I: Entrance from the Left of the machine.

D: Entrance from the Right of the machine.
- (**) COMPOSITION OF MODULES

The diagrams and composition indicated always refer to the left-entry version.

AS-260 Anti-splash guard supplement

PL3 Cold water prewash

PL5 First Wash with cold water

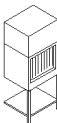
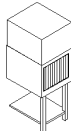
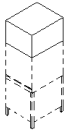

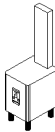
L5 First wash with hot water

LP Main wash

DA Double-effect rinse and pre-rinse

TA Double-effect rinse and triple-effect pre-rinse

COMPLEMENTARY MODULES FOR MODULAR CONVEYOR DISHWASHERS (*)

MODEL	CODE	DESCRIPTION	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	CDT-600	19046516 (*) 19056095 (**)	9,55	600x790x1,930	-
DRYING TUNNEL Specially for modular models 180 and 225. Supplementary element with 9 kW heating element box and upper fan for drying of the dishes with 0.55 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.					
	CDT-800	19047215 (*) 19056098 (**)	14,6	800x790x1,930	-
EXTRA DRYING TUNNEL Specially for modular models 270 and 320. Supplementary element with 13.5 kW heating element box and upper fan for drying of the dishes with 1.1 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.					
	(#) CRS-700-I CRS-700-D	19056031 19048641	0,55	600x790x500	-
UPPER ENERGY RECYCLER Recommended for models with cold water input (CW). Aspires the steam generated inside the tunnel and sends the condensed water to the tank of the machine, increasing the water temperature from 15/18 °C to 35/40 °C. Allows savings of up to 3 kW-h. Fitted into the top of the dishwasher. Does not increase length. Recommended for models with cold water input (CW) with temperatures no higher than 25 °C. It is not appropriate for installation in machines with hot water input, nor in ECO models with rinse water heating in the GWB-40 generator.					
	AS-260	19048568	-	L = 260 mm	-
ANTI-SPLASH GUARD SUPPLEMENT With fitting for connection of fume extractor. With separator curtains. Includes extra anti-entrapment protection element. Fitted as standard at the entrance of modular dishwashers. Can also be fitted at the end of the tunnel.					
	GWB-40	LPG 50 Hz - 19011596 LPG 60 Hz - 19044808 GN 50 Hz - 19038585 GN 60 Hz - 19044809	40,00	432x548x770	-
GAS HOT WATER GENERATOR Forced draught burner and double safety valve. Electronic control of temperature and water levels. Automatic limescale removal. Automatic tank emptying.					

- (*) In-factory assembly on demand.

(**) Kit of drying tunnel for manufactured machines
- (#) Entry of baskets:

I: Entrance from the Left of the machine.

D: Entrance from the Right of the machine.

TRANSFORMATIONS TO OTHER VOLTAGES

VOLTAGE	CHARACTERISTICS	RETAIL PRICE (€)
Supplement for MARINE version	Connection for ships (440 V - 60 Hz)	-
Supplement for 230 V 3 ~ version	230 V 3 ~	-





SUMMARY OF CHARACTERISTICS OF THE DIFFERENT MODULES

Table of modules which can form part of the composition of the modular conveyance trains.

The composition of the different models is indicated on the previous pages.

Module		CCO-120	CCO-160	CCO-180	CCO-225	CCO-270	CCO-320
Supplementary Anti-splash + anti-entrapment protection at the entrance	AS-260	O	O	●	●	●	●
Prewash	PL3	-	-	-	●	-	●
Intense prewash	PL5	-	-	-	-	●	-
First wash	L5	-	-	-	-	-	●
Main wash	LP	●	●	●	●	●	●
Double effect rinse	A	●	●	-	-	-	-
Double effect ECO rinse	A-ECO	O	O				
Double effect pre-rinse + Double effect rinse	DA	-	-	●	●	●	-
Double effect pre-rinse + Double effect ECO rinse	DA-ECO	-	-	O	O	O	-
Triple effect pre-rinse + Double effect rinse	TA	-	-	-	-	-	●
Triple effect pre-rinse + Double effect ECO rinse	DA / TA-ECO	-	-	-	-	-	O
Drying Module 600	CDT-600	O	O	O	O	-	-
Drying Module 800	CDT-800	-	-	-	-	O	O
Energy recycler for compact models	CRS-600	O	O	-	-	-	-
Energy recycler for modular dishwashers	CRS-700	-	-	O	O	O	O
Supplementary anti-splash guard at the exit	AS-260	O	O	O	O	O	O

All the modular machines come with an anti-splash module AS-260 at the entrance as standard, 260 mm in length.

An exterior extractor can be fitted to this module.

Optionally, you can also request it as a supplement to fit to the exit of the machine.

The CDT drying tunnels are fitted to the exit of the machine, increasing the total length by 600 or 800 mm (depending on the model of drying tunnel installed). For models 270 and 320, the extra CDT-800 drying tunnel is to be installed.

The CRS-700 energy recycler is to be placed on top of the modular dishwashers, and the total length is not increased. Recommended for models with cold water input (CW) with temperatures no higher than 25 °C. It is not appropriate for installation in machines with hot water input, nor in ECO models with rinse water heating in the GWB-40 generator.

The mission of this accessory is to collect the steam from the inside of the dishwasher, and, after a process of condensation, send this water (which is at high temperature) to the rinse system. This raises the average temperature in the rinse system, which therefore requires a lower supply of electrical energy, contributing to notable savings in energy and costs (around 3 kW-h).

SUMMARY TABLE OF CHARACTERISTICS FOR CONVEYOR DISHWASHERS

	CCO-120	CCO-160	CCO-180	CCO-225	CCO-270	CCO-320
SPEEDS	3	3	3	3	3	3
PRODUCTION (baskets/h)						
Deep wash program	80	100	-	-	-	-
Intensive program (DIN-10534)	-	-	90	125	140	170
Medium program	100	130	135	175	225	245
High-capacity program	120	160	180	225	270	320
PREWASH PL3,PL5						
Tank capacity (l)	-	-	-	60	100	60
Pump power (kW)	-	-	-	1,2	2,2	1,2
WASH L5, LP						
Tank capacity (l)	50	50	100	100	100	200
Temperature (°C)	55-65	55-65	55-65	55-65	55-65	55-65
Heating power (kW)	9	9	12	12	12	18
Pump power (kW)	1.2	1.2	2.2	2.2	2.2	4.4
PRE-RINSE DA, TA						
Tank capacity (l)	-	-	15	15	15	15
Temperature (°C)	-	-	70	70	70	70
Heating power (kW)			5	5	5	5
Pump power (kW)	-	-	0.26	0.26	0.26	0.26
RINSE						
Boiler volume (l)	21	21	21	21	21	21
Temperature (°C)	80-85	80-85	80-85	80-85	80-85	80-85
Heating power (kW)						
CW	27	30	27	24	27	27
CW with recycler	24	27	24	21	24	24
HW	18	21	18	15	18	18
ECO	-	-	-	-	-	-
ECO rinse pump power (kW)	0.26	0.26	0.26	0.26	0.26	0.26
Water consumption 1 (l/h)	210	240	210	210	240	240
(l/basket)	1.75	1.5	1.17	0.93	0.89	0.75
STANDARD CONNECTION						
Type of connection (default)	ALT.	ALT.	ALT.	SIM.	SIM.	SIM.
Voltage 2	400 V /3N ~ / 50 - 60Hz					
TOTAL POWER (KW)						
CW	28.5	31.5	34.7	44.9	48.9	56.1
CW with recycler	26.2	29.2	32.3	42.5	46.5	53.7
HW	19.5	22.5	25.7	35.9	39.9	47.1
ECO	10.7	10.7	19.7	20.9	21.9	29.1
ECO gas booster (gas kW)	38	38	38	38	38	38
WIDTH (MM)						
Standard	1180	1180	1500	2100	2400	3000
With entrance module	1440	1440	1760	2360	2660	3260
With drying module	1780	1780	2100	2700	3200	3800
DEPTH (mm)	790	790	790	790	790	790
HEIGHT (mm) 3						
Standard	1550-1610	1550-1610	1550-1610	1550-1610	1550-1610	1550-1610
With drying	1860-1920	1860-1920	1860-1920	1860-1920	1860-1920	1860-1920
With recycler	1960-2020	1960-2020	1960-2020	1960-2020	1960-2020	1960-2020
With open door blocking system	1870-1930	1870-1930	1870-1930	1870-1930	1870-1930	1870-1930
OPERATING HEIGHT (MM)	850-900	850-900	850-900	850-900	850-900	850-900
USEFUL ENTRANCE HEIGHT (MM)	390	390	390	390	390	390
PASSAGE WIDTH (MM)	510	510	510	510	510	510
WEIGHT (KG)						
Net	211	211	259	381	434	556
Gross	305	305	382	556	628	792
WATER CONNECTION						
Operating pressure	2 - 4 bars					
Type of connection	3/4" GAS					
T° of hot water	50 °C - 60 °C					
T° of cold water	15 °C - 50 °C					









1- Non-binding information Consumption might vary depending on the characteristics of the facility
2- Standard voltage: 400 V 3+N - For other voltages and options, please consult Fagor Industrial
3- The adjustable feet allow for height adjustment, raising the machine by up to 60 mm

PRE WASHING TABLES



GENERAL CHARACTERISTICS

- Manufactured for the compact and modular conveyor dishwashers.



MODEL	CODE	SITUATION OF THE TABLE	EQUIPMENT FEATURES	DIMENSIONS (mm)	RETAIL PRICE (€)
 MLB-1200 LM-D	19006097	Right	- Rear guard - Lower rack - Guides for baskets	1.200x800x900	-
 MLB-1200 LM-I	19006096	Left			
 MLB-1200 ECO/LM-D	19006099	Right	- Rear guard - Lower rack - Guides for baskets - Hole for chimney	1.200x800x900	-
 MLB-1200 ECO/LM-I	19006098	Left			
 MFDB-1200 LM-D	19006104	Right	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1.200x800x900	-
 MFDB-1200 LM-I	19006105	Left			
 MFDB-1500 LM-D	19006404	Right	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1.500x800x900	-
 MFDB-1500 LM-I	19006405	Left			

DELIVERY / SORTING TABLES



GENERAL CHARACTERISTICS

- Serving staff can deposit dirty dishes while the dishwashing staff are sorting them on the other side.
- The table is supplied with a sorting shelf (450 mm over the work top) and a waste disposal.
- Adjustable feet.


MODEL	CODE	SHELF DIMENSIONS (mm)	SHELF CAPACITY (BASKETS)	DIMENSIONS (mm)	RETAIL PRICE (€)
 MD3C	19006410	1.530x600	3	1.600x800x1.450	-
 MD4C	19006509	2.030x600	4	2.100x800x1.450	-

DELIVERY / SORTING TABLES

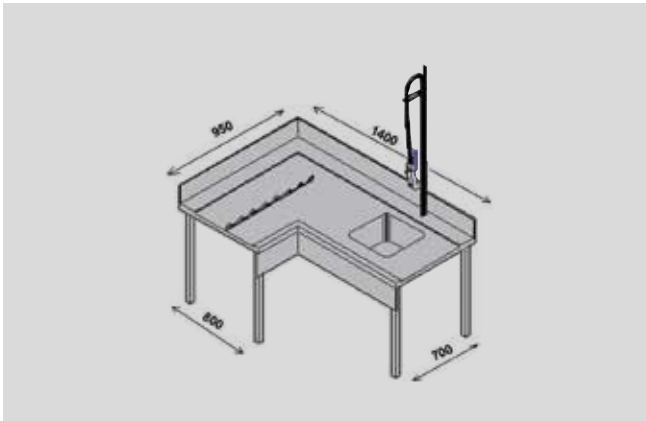


GENERAL CHARACTERISTICS

- Manufactured for the compact and modular conveyor dishwashers:
- Rear guard in all the models.
- Waste disposal.
- Space for the trash bin.
- Tables with sink built-in shower tap.



MODEL	CODE	SITUATION OF THE TABLE	HOUSING FOR BIN	CHARACTERISTICS	DIMENSIONS (mm)	RETAIL PRICE (€)
 MLH-1200 LM-D	19006100	Right	OPEN	- Lower rack	1.200x800x900	-
 MLH-1200 LM-I	19006101	Left				
 MLP-1200 LM-D	19006102	Right	DOOR	- Lower rack	1.200x800x900	-
 MLP-1200 LM-I	19006103	Left				
 MFDH-1200 LM-D	19006106	Right	OPEN	- Sink - Shower tap - Lower rack	1.200x800x900	-
 MFDH-1200 LM-I	19006107	Left				
 MFDP-1200 LM-D	19006108	Right	DOOR	- Sink - Shower tap - Lower rack	1.200x800x900	-
 MFDP-1200 LM-I	19006109	Left				
 MFDH-1500 LM-D	19006408	Right	OPEN	- Sink - Shower tap - Lower rack	1.500x800x900	-
 MFDH-1500 LM-I	19006407	Left				
 MFDP-1500 LM-D	19006409	Right	DOOR	- Sink - Shower tap - Lower rack	1.500x800x900	-
 MFDP-1500 LM-I	19006406	Left				
 MFDH-1800 LM-D	19006506	Right	OPEN	- Sink - Shower tap - Lower rack - Guides for baskets	1.800x800x900	-
 MFDH-1800 LM-I	19006507	Left				
 MFDP-1800 LM-D	19006508	Right	DOOR	- Sink - Shower tap - Lower rack - Guides for baskets	1.800x800x900	-
 MFDP-1800 LM-I	19006505	Left				

PREWASHING TABLE WITH INTRODUCATOR OF BASKETS IN CORNER

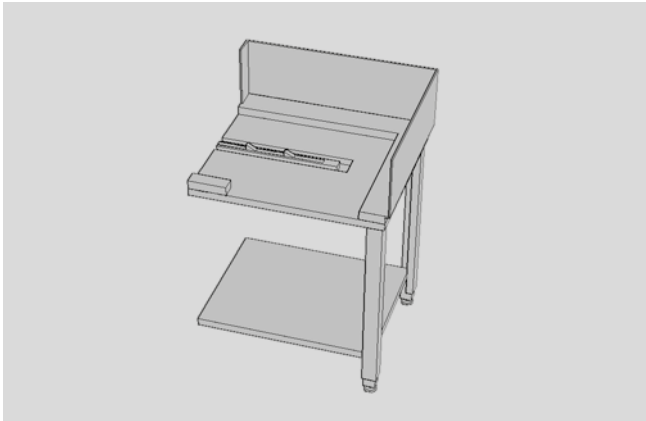


GENERAL CHARACTERISTICS

- Rear guard 200 mm. Built in sink and shower tap.
- Length of the sink side: 1,400 mm - Depth: 700 mm.
- Element to introduce the baskets with the movement of the advancement system of the conveyor.
- Length of the introductor side: 950 mm - Depth: 800 mm.





MODEL	CODE	SITUATION OF THE TABLE	EQUIPMENT FEATURES	DIMENSIONS (mm)	RETAIL PRICE (€)
 MCFD-1000 D	19006350	Right	- Rear guard - Sink - Shower tap	1.400x950x900	-
 MCFD-1000 I	19006351	Left	- Introductor		

INTRODUCTORS OF BASKETS IN CORNER



GENERAL CHARACTERISTICS

- Element to introduce the baskets in the machine.
- Movement by the advancement system of the conveyor.
- Lower shelf.



MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	RETAIL PRICE (€)
 E-90-I	19004789	INTRODUCTOR OF BASKETS BY THE LEFT SIDE For conveyors WITH neutral element at the entry.	800x700x850 (+250)	-
 E-90-I-CV	19004792	INTRODUCTOR OF BASKETS BY THE LEFT SIDE For conveyors WITHOUT neutral element at the entry. For conveyors WITH STEAM CONDENSER at the entry.	800x700x850 (+250)	-
 E-90-D	19004790	INTRODUCTOR OF BASKETS BY THE RIGHT SIDE For conveyors WITH neutral element at the entry.	800x700x850 (+250)	-
 E-90-D-CV	19004791	INTRODUCTOR OF BASKETS BY THE RIGHT SIDE For conveyors WITHOUT neutral element at the entry. For conveyors WITH STEAM CONDENSER at the entry.	800x700x850 (+250)	-

AUTOMATIZED CURVES



GENERAL CHARACTERISTICS

- Automatic movement with the conveyor exit system.


	MODEL	CODE	INSTALLATION EXIT	DESCRIPTION	DIMENSIONS (mm)	RETAIL PRICE (€)
	180-I-TS	19004788	Left	AUTOMATIZED CURVE 180° AT LEFT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also.	778x1.442x900	-
	180-I	19004786	Left	AUTOMATIZED CURVE 180° AT LEFT For models with neutral supplement on the exit.	778x1.442x900	-
	180-D-TS	19004797	Right	AUTOMATIZED CURVE 180° AT RIGHT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also	778x1.442x900	-
	180-D	19004787	Right	AUTOMATIZED CURVE 180° AT RIGHT For models with neutral supplement on the exit.	778x1.442x900	-
	90-I-TS	19004795	Left	AUTOMATIZED CURVE 90° AT LEFT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also	778x778x900	-
	90-I	19004794	Left	AUTOMATIZED CURVE 90° AT LEFT For models with neutral supplement on the exit.	778x778x900	-
	90-D-TS	19004796	Right	AUTOMATIZED CURVE 90° AT RIGHT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also	778x778x900	-
	90-D	19004793	Right	AUTOMATIZED CURVE 90° AT RIGHT For models with neutral supplement on the exit.	778x778x900	-

ROLLING TABLES



GENERAL CHARACTERISTICS

- Removable rolling units made in ABS, Ø 40 mm.
- Easy cleaning.
- Drain outlet.
- Adjustable stainless steel legs.
- Can be connected to the automatic curves.

	MODEL	CODE	DESCRIPTION	CAPACITY (BASKETS)	DIMENSIONS (mm)	RETAIL PRICE (€)
	MR2C	19004901	Rolling table	2	1.150x630x870	-
	MR3C	19005073	Rolling table	3	1.660x630x870	-
	MR4C	19004902	Rolling table	4	2.170x630x870	-



DISHWASHING

FLIGHT DISHWASHERS

FLIGHT DISHWASHERS	213
ELEMENTS AND MODULES	216
ACCESSORIES	217

Water softener:
All glass / dishwashers should be connected to a treated water supply when the local supply is over 10 HF / 6 HD:

Water connection:
It is advisable to introduce sanitary water in the dishwashers, with a temperature of 50 - 60 °C.

Water pressure:
Minimum: 2 bar = 2 kg/cm²
Maximum: 4 bar = 4 kg/cm²

Any issues derived from a bad installation that don't meet with the indicated conditions will not be considered as a warranty.

FLIGHT DISHWASHERS

With our flight dishwashers we provide a solution to the highest production dishwashing facilities.

We offer different solutions with belts that adapt to the different dishes and containers that must be washed.

THE FAGOR 'ECO' TECHNOLOGY

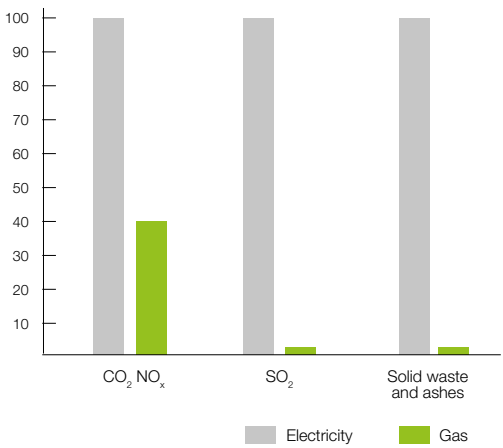
The conveyor dishwashers, as well as all compact models and modular conveyors, and flight dishwashers, are also available in a gas version.

These are our ECO, so-called on account of their Economic and Ecological benefits.

They are fitted with an external gas generator for hot water that affords the user numerous advantages:

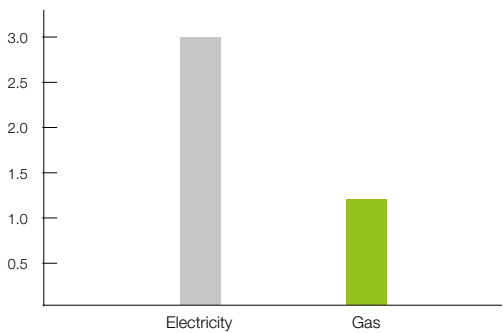
- Saving: up to 80% saving.
- Ecology: Up to 100% reduction of contaminating wasteemissions.
- Speed: System time setting is reduced by 40%.

The saving made on an ECO dishwasher will see you recover your investment in less than three years.



REDUCED ENERGY CONSUMPTION

For every therm (useful thermal energy unit) 3 primary energy units (electricity) are consumed, as compared with only 1.25 of primary energy units (gas).



ELECTRIC FLIGHT DISHWASHERS



FI-6000 TS I

GENERAL CHARACTERISTICS

- Drying tunnel as standard in all models.
- Equipped with different modules depending on models and necessities.
- All the models include 1200 mm load section and 2000 mm unload section.
- Splash-guard modules at entry and exit.
- Dividing curtains highly resistant to chemical agents and heat.
- The prewashing and washing arms, made of stainless steel, are easy to detach and clean.
- Tray-filters removable for cleaning.
- Rinse module with tank for pre-rinse and rinse water boiler.
- Thermostatically adjusted: wash 60 °C, and rinse 90 °C.
- Analogic thermometers for wash and rinse water temperature. Safety thermostat.
- Energy economiser system.
- System to protect the dishes in the unload section.
- Magnetic switches for doors opening and safety.
- Switches for start and stop and emergency button on the entry and exit of the machine.
- Dimensions of the entry tunnel: 630 x 430 mm.
- 2 speeds moto-reducer, 0.25 kW.
- Baskets equipment: 2 x CT-10, 2 x CV -16/105 and 1 basket for cutlery.

AVAILABLE BELTS:

The machine must be ordered with one of these three types of belts:

- For dishes and baskets
- For pots and containers
- For isothermal trays

The code of the dishwasher and the code of the belt must be included in the order

(see next pages).

THE PRICE OF THE MACHINE DOES NOT INCLUDE THE BELT.

MODEL	Hz.	CODE	DISHES/HOUR		MODULES COMPOSITION (*)	WATER (l/h)	ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			1 SPEED	2 SPEED					
FI-2700 TS I	50	19061099	1.800	2.700		300	81,7	4.780x900x1.970	-
FI-2700 TS D	50	19061176							
FI-4000 TS I	50	19061196	2.667	4.000		300	84,3	5.680x900x1.970	-
FI-4000 TS D	50	19061211							
FI-6000 TS I	50	19061218	4.000	6.000		300	98,8	6.580x900x1.970	-
FI-6000 TS D	50	19061224							

Advance of the baskets:

I: Input from the left side of the machine.
D: Input from the right side of the machine.
(*) Note: See features of the models in page 206.

- E: Loading area
- A: Anti-splash guard supplement
- L1: First Wash with cold water
- L2: First wash with hot water
- L3: Main wash
- DA: Double-effect rinse and pre-rinse
- DA-ECO: Double-effect rinse and triple-effect pre-rinse
- TS: Drying + Download area

GAS HEATED FLIGHT DISHWASHERS



ECO-2700 TS I

ECO
TECHNOLOGY
FOR A
SUSTAINABLE
FUTURE

SPECIFIC CHARACTERISTICS

- The ECO version conveyor dishwashers are fitted with an external hot water generator, gas heated, model GWB-40.
- The generator replaces the electric rinse boiler in the dishwasher, bringing a significant saving in electricity consumption.
- Given the heating power of the generator, the dishwasher is for installation in facilities with a cold water connection.
- The dishwasher has a motor pump to send the water from the generator to the rinse jets.
- The dishwasher incorporates a flow regulator to ensure constant water consumption.
- The first filling of the dishwasher wash tank takes place with water both from the generator and from the filling electrovalve.
- Drying tunnel as standard in all models.

AVAILABLE BELTS:

The machine must be ordered with one of these three types of belts:

- For dishes and baskets
- For pots and containers
- For isothermal trays

The code of the dishwasher and the code of the belt must be included in the order

(see next pages).

THE PRICE OF THE MACHINE DOES NOT INCLUDE THE BELT.

MODEL	Hz.	CODE (#)	DISHES/HOUR		MODULES COMPOSITION (*)	WATER (l/h)	ELECTRIC POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
			1 SPEED	2 SPEED					
ECO-2700 TS I	50	19061192	1.800	2.700		300	45,7	4.780x900x1.970	-
ECO-2700 TS D	50	19061194							
ECO-4000 TS I	50	19061213	2.667	4.000		300	48,3	5.680x900x1.970	-
ECO-4000 TS D	50	19061215							
ECO-6000 TS I	50	19061229	4.000	6.000		300	62,9	6.580x900x1.970	-
ECO-6000 TS D	50	19061236							

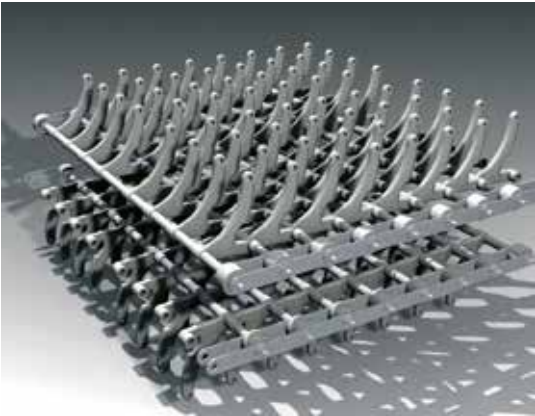
Advance of the baskets:

I: Input from the left side of the machine.
D: Input from the right side of the machine.
(*) Note: See features of the models in page 222.
(#) Note: with the code of the machine it is necessary to add the code of the generator GWB-40: (LPG) or (GN), that it is included in the price. See page 205.

- E: Loading area
- A: Anti-splash guard supplement
- L1: First Wash with cold water
- L2: First wash with hot water
- L3: Main wash
- DA: Double-effect rinse and pre-rinse
- DA-ECO: Double-effect rinse and triple-effect pre-rinse
- TS: Drying + Download area

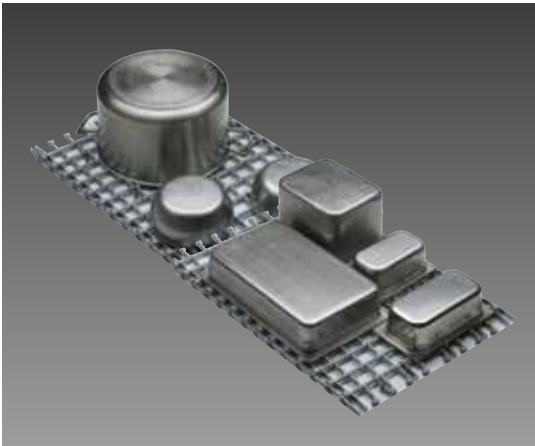
AVAILABLE BELTS

STANDARD BELT FOR DISHES AND BASKETS



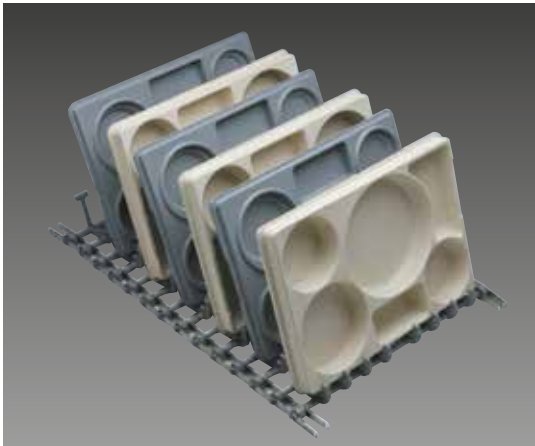
CODE	DESCRIPTION	FOR MODELS:	RETAIL PRICE (€)
19003497	STANDARD BELT	FI-2700 ECO-2700	-
19003536	STANDARD BELT	FI-4000 ECO-4000	-
19003496	STANDARD BELT	FI-6000 ECO-6000	-

SPECIFIC BELT FOR POTS AND CONTAINERS



CODE	DESCRIPTION	FOR MODELS:	RETAIL PRICE (€)
19003498	BELT FOR POTS AND CONTAINERS	FI-2700 ECO-2700	-
19003500	BELT FOR POTS AND CONTAINERS	FI-4000 ECO-4000	-
19003502	BELT FOR POTS AND CONTAINERS	FI-6000 ECO-6000	-

SPECIFIC BELT FOR ISOTHERMAL TRAYS



CODE	DESCRIPTION	FOR MODELS:	RETAIL PRICE (€)
19003499	BELT FOR ISOTHERMAL TRAYS	FI-2700 ECO-2700	-
19003501	BELT FOR ISOTHERMAL TRAYS	FI-4000 ECO-4000	-
19003503	BELT FOR ISOTHERMAL TRAYS	FI-6000 ECO-6000	-

MODULAR ELEMENTS AND ACCESSORIES FOR FLIGHT DISHWASHERS



MODEL	CODE	DESCRIPTION	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	CV-C	19005497 STEAM CONDENSER Turbine extractor box. Ventilator fan and chilled-water coil. Module to place at the entry of machine.	0,95	600x900x2.000	-
	RE-C	19003567 ENERGY RECUPERATOR Increases inlet water temperature from 15/18 °C to 35/40 °C by the steam of the rinse. Placed on the top pf the machine, length not increases.	0,75	-	-
	PUMP 50 Hz.	19004543 KIT PRESSURE PUMP For the necessary pressure for a correct rinse.	1,00	-	-
	PUMP 60 Hz.	19005676			
	GWB-40	LPG 50 Hz - 19011596 LPG 60 Hz - 19044808 NG 50 Hz - 19038585 NG 60 Hz - 19044809 GAS WATER BOOSTER Burner with forced draft and double safety valve. Electronic control of temperature and water levels. Automatic descaling. Automatic tank emptying.	40,00	432x548x770	-

MODULAR SECTIONS
FOR FLIGHT DISHWASHERS (*)



EXAMPLE: DISHWASHER FI-6000 I WITH STEAM CONDENSER AND DRYING TUNNEL

MODEL	DENOMINATION	PUMPS (kW)	TANKS		BOILER (kW)	LARGE (mm)	POWER (kW)
			(L)	(kW)			
A	Neutral Supplement	-	-	-	-	* 300	-
PL5	Prewash	1x2,2	100	-	-	900	2,20
L5	First Wash	1x2,2	100	12	-	900	14,20
L3	Main Wash	1x2,2	100	18	-	900	20,20
DA	Double Rinse	1x0,26	30	10	34,50	600	44,76
E	Load section	-	-	-	-	1.200	-
S	Unload section	-	-	-	-	2.000	-
DA1	Double Rinse (ECO models)	1x0,26	30	10	-	600	10,26
CV-C	Steam Condenser	-	-	-	-	* 600	0,95
TS-C	Drying Tunnel	-	-	-	-	* 800	14,80
RE-C	Energy Recuperator	-	-	-	-	* 0	0,75

Chart of modules that can be part of the composition of the modular conveyors.
The composition of the different models is indicated in the previous pages.

(*) WARNINGS:

—

All machines built in Neutral supplements for entry and exit. These elements are placed over the load and unload sections.

The total length of the machine not increases.

Steam Condenser CV-C at the entry: eliminate the neutral supplement. The total length of the machine not increases.

Drying tunnel TS-C at the exit: eliminate the neutral supplement. The total length of the machine not increases.

Energy recuperator: placed on the top of the machine. Increases inlet water temperature at boiler entry from 15-18 °C to 35-40 °C.



DELIVERY IN SEVERAL PARTS

CÓDIGO	DESCRIPCIÓN	P.V.P. (€)
19003535	DISASSEMBLED KIT - Disassembly and delivery of the machine in several parts	-










DISHWASHING
BASKETS

BASKETS FOR DISHES	222
BASKETS FOR GLASSES	223

BASKETS FOR DISHES, TRAYS AND CUTLERY

Made of polypropylene.



	MODEL	CODE	TYPE OF BASKET	Ø MAX (mm)	CAPACITY PRODUCT	COLOUR	DIMENSIONS (mm)	RETAIL PRICE (€)
	CT-10	19000484	Standard basket		Dishes	Grey	500x500x110	-
	CT-10 R	19036306	Standard basket with dense base		Dishes and cutlery	Brown	500x500x110	-
	CB-7	19000483	Trays for self-service	-	7	Orange	500x500x110	-
	CB-7 GN	19031197	Trays GN-1/1	-	7 GN-1/1	Blue	500x500x110	-
	CP-16/18	19000487	Dishes	Ø 230 Ø 320	16 ÷ 18 (*) 8 ÷ 9 (*)	Orange	500x500x110	-
	CP-12	19004479	Deep dishes	Ø 230 Ø 320	12 (*) 6 (*)	Grey	500x500x140	-
	CU	19000792	Cutlery	-	15 (**)	Yellow	105x105x130	-

Notes: (*) It depends of the position of the dishes in the basket.
(**) To guarantee a correct washing of the cutlery, it is not recommended to introduce more units.

BASKETS FOR GLASSES

Made of polypropylene.



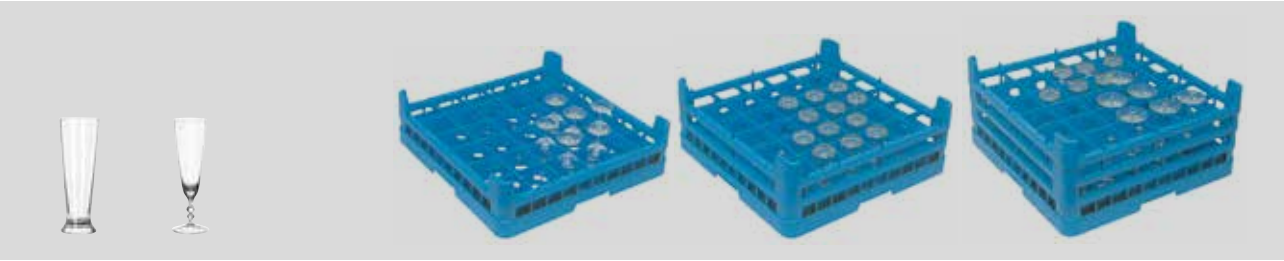
BASKETS FOR 16 GLASSES AND CUPS Ø 110 mm

MODEL	CODE	TYPE OF BASKET	Ø MAX (mm)	H MAX (mm)	CAPACITY PRODUCT	COLOUR	DIMENSIONS (mm)	RETAIL PRICE (€)
CV-16/105	19000488	Low glasses	110	100	16	Blue	500x500x140	-
CV-16/155	19000489	Medium glasses	110	150	16	Blue	500x500x190	-
CV-16/205	19000490	High glasses	110	200	16	Blue	500x500x240	-



BASKETS FOR 25 GLASSES AND CUPS Ø 85 mm

MODEL	CODE	TYPE OF BASKET	Ø MAX (mm)	H MAX (mm)	CAPACITY PRODUCT	COLOUR	DIMENSIONS (mm)	RETAIL PRICE (€)
CV-25/105	19000491	Low glasses	85	100	25	Blue	500x500x140	-
CV-25/155	19000492	Medium glasses	85	150	25	Blue	500x500x190	-
CV-25/205	19000493	High glasses	85	200	25	Blue	500x500x240	-



BASKETS FOR 36 GLASSES AND CUPS Ø 70 mm

MODEL	CODE	TYPE OF BASKET	Ø MAX (mm)	H MAX (mm)	CAPACITY PRODUCT	COLOUR	DIMENSIONS (mm)	RETAIL PRICE (€)
CV-36/105	19000494	Low glasses	70	100	36	Blue	500x500x140	-
CV-36/155	19000495	Medium glasses	70	150	36	Blue	500x500x190	-
CV-36/205	19000496	High glasses	70	200	36	Blue	500x500x240	-



DISHWASHING

UTENSILWASHER

UTENSILWASHERS LP SERIE.....	226
UTENSILWASHERS LP-ECO SERIE	226
ACCESSORIES FOR UTENSILWASHERS	227

Water softener:
All glass / dishwashers should be connected to a treated water supply when the local supply is over 10 HF / 6 HD:

Water connection:
It is advisable to introduce sanitary water in the dishwashers, with a temperature of 50 - 60 °C.

Water pressure:
Minimum: 2 bar = 2 kg/cm²
Maximum: 4 bar = 4 kg/cm²

Any issues derived from a bad installation that don't meet with the indicated conditions will not be considered as a warranty.

UTENSILWASHERS



MODE	CODE	BASKET SIZE (mm)	USABLE HIGHT (mm)	TANK CAPACITY (L)	WATER CONSUMPTION (L/CYCLE)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
LP SERIE								
LP-60 B	19003009	500x600	400	20	2,50	6,80	667x716x1.473	-
LP-60	19003008	550x610	650	37	4,00	7,40	720x780x1.760	-
LP-60 H	19003010	550x610	850	37	4,00	7,70	720x780x1.960	-
LP-70	19003011	700x700	850	68	5,00	11,00	850x850x1.960	-
LP-130	19003007	1.320x700	850	131	8,00	15,50	1.465x850x1.960	-
--SERIE LP ECO								
LP-60 B ECO	19003005	500x500	400	20	3,50	7,10	667x716x1.473	-
LP-60 ECO	19003006	550x610	650	37	4,00	7,40	720x780x1.760	-
LP-60 H ECO	19013442	550x610	850	37	4,00	7,70	720x780x1.960	-



GENERAL CHARACTERISTICS

LP SERIES

- LP Series for the cleaning of utensils and kitchen recipients.
- Made with double skinned of stainless steel 18/10 (AISI-304).
- Electronic control panel.
- Rotating wash and rinse arms.
- Wash temperature 55°C and rinse 80°C.
- Wash cycles: 2' - 4' - 6'.
- Continuous wash cycle up to 12'.

- Maximum theoretical productivity: 30 racks/ hour.
- Thermostop system.
- Control of the rinse pressure.
- Built-in detergent dispenser and rinse dispenser.
- Electric connection: 400 V - III+N+E - 50 Hz.

LP-ECO SERIES

- Similar features, except:
 - Without control of rinse pressure.
 - Without detergent dispenser.
 - Without rinse dispenser.
 - Without self cleaning cycle.
- Fixed cycles duration: 2' - 4' - 8'.

ACCESSORIES FOR UTENSILWASHERS

MODEL	CODE	DESCRIPTION	RETAIL PRICE (€)
CT-LP60B	19023165	Basket for LP-60 B	-
CT-LP60	19010251	Basket for LP-60 and LP-60 H	-
CT-LP70	19010252	Basket for LP-70	-
CT-LP130	19011085	Basket for LP-130	-
SMP	19010253	Support for pastry dispenser	-
ARM8	19010254	Frame support for 8 trays	-
CU150	19010255	Cutlery container (150 x 150 mm)	-



COMMERCIAL REFRIGERATION



EUROPE'S LEADING MANUFACTURER OF COMMERCIAL REFRIGERATION EQUIPMENT

Being the leading manufacturer of commercial refrigeration in Europe enables us to do the necessary investments in technology, R&D and production capacity. Due to this, Fagor is able to offer one of the most complete and extensive ranges of Commercial Refrigeration in the market. Customers can choose if they need this wide variety of models in the latest energy efficient hydrocarbon based coolants (R-600a and R-290) achieving "A class" energy efficiency rating in the top of the range models or, if they still require the traditional HFC refrigerants (R-134a and R-404A).



COMMERCIAL REFRIGERATION

REFRIGERATED CABINETS

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SNACK CONCEPT	250
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FISH CONCEPT	258

Special units or any variations from the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Industrial for any other variation or option that is not included on this list.

REFRIGERATED CABINETS



THE RIGHT CABINET FOR EVERY NEED

A wide range of products to meet every market need. The Advance range represents Fagor's commitment to innovation and alignment with the most demanding levels of energy efficiency, obtaining Class A in the most popular models.

The Concept range is characterized by being the most economical line, but with a wide range unique in the market (GN, Snack, Pastry, Fish) and available both in the new hydrocarbon gases (Globe Generation) of greater energy efficiency and environmental sustainability as in the traditional HFC gases (NEO Generation).

	GASTRONORM				SNACK		PASTELERÍA		PESCADOS	
	GLOBE ADVANCE	GLOBE CONCEPT MONOBLOCK	GLOBE CONCEPT	NEO CONCEPT	GLOBE CONCEPT	NEO CONCEPT	GLOBE CONCEPT	NEO CONCEPT	GLOBE CONCEPT	NEO CONCEPT
DIMENSIONS (1 door)	693 x 856 x 2.106	653 x 796 x 1.996	653 x 842 x 2.040	693 x 826 x 2.008	693 x 726 x 2.067		760 X 742 X 2.006		760 X 742 X 2.006	
INTERIOR	EMBEDDED TRAY SLIDES	EMBEDDED TRAY SLIDES	EMBEDDED TRAY SLIDES	RACK HOLDERS AND GUIDES	RACK HOLDERS AND GUIDES		RACK HOLDERS AND GUIDES		RACK HOLDERS AND GUIDES	
CAPACITY (Nº levels 1 door cabinet)	24 x GN 2/1	23 x GN 2/1	24 x GN 2/1	18 x GN 2/1	18 x Snack		17 x 600 x 400		7 cajones	
ENERGY EFFICIENCY CLASS (1 door refrigerated cabinet)	A	B	C	E	C	F	F	-	-	-
INSULATION	80 mm	60 mm	60 mm	50 mm	50 mm	50 mm	50 mm	50 mm	50 mm	50 mm
COOLANT +/-	R-600a / R-290	R-600a / R-290	R-600a / R-290	R-134a / R-404A	R-600a / R-290	R-134a / R-404A	R-600a	R-134a	R-600a	R-134a
CLIMATE CLASS (1 door)	5	4	4	4	4	4	4	4	4	4
AMBIENT TEMPERATURE (°)	43 °C	43 °C	43 °C	43 °C	43 °C	43 °C	43 °C	43 °C	43 °C	43 °C
COOLING SYSTEM	BUILT-IN	MONOBLOCK	BUILT-IN	BUILT-IN	BUILT-IN	BUILT-IN	BUILT-IN	BUILT-IN	BUILT-IN	BUILT-IN
LIGHTING	LED	LED	LED	LED	LED	LED	LED	LED	LED	LED
HACCP	YES	OPTIONAL	OPTIONAL	NO	NO	NO	NO	NO	NO	NO
ECO MODE	YES	YES	YES	SI	NO	NO	YES	YES	YES	YES
LOCK (large door)	YES	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL
PROTECTION GRADE	IPX5	IPX5	IPX5	IPX5	IPX4	IPX4	IPX5	IPX5	IPX5	IPX5
OPTIONAL DOOR OPENING PEDAL	YES	YES	YES	NO	NO	NO	YES	NO	YES	NO

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

ADVANCE | GASTRONORM

ADVANCE is our line of technologically innovative cabinets that seeks to fulfil the expectations of the most demanding users.



UP TO 70%
ENERGY SAVING

01.

HACCP
SYSTEM

Hazard Analysis and Critical Control Points (HACCP). HACCP is a system that ensures that food is kept in good conditions by monitoring the equipment temperature and providing an alarm log as well as the inspection and correct regulation of food control.

02.

DOOR OPENING
PEDAL

The new opening pedal allows you to open the cabinet without hands to provide more flexibility to users. This is an optional accessory and must be specified in your order for factory assembly.

03.

INSULATION
THICKNESS (80 mm)

Insulation is a key factor for the performance of refrigeration equipment. Our 80 mm thick insulation in our ADVANCE range is the top in the market for this type of equipment.

04.

ZERO
IMPACT

Hydrocarbon natural gas (R290 and R600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

05.

MULTIFLOW
SYSTEM

Intelligent air circulation system to ensure a consistent and constant distribution inside the equipment, so that the temperature stays uniform. This system contributes to keep food in good conditions for a longer period of time and to reduce energy consumption.

REFRIGERATED
CABINETS



EAAFP-801

FREEZER
CABINETS



EAAFN-1602

REFRIGERATED DISPLAY
CABINETS



EAAEP-801/ EAAEP-1602

VISIBILITY:
Vertical LED light for greater visibility.

GENERAL CHARACTERISTICS

- Constructed in AISI-304 stainless steel and also includes stainless steel back panel.
 - High quality austenitic stainless steel inside and outside (included stainless steel back panel).
 - 80 mm, 40 kg/m³ injected polyurethane insulation.
 - Embedded inner tray slides. Storage trays at 24 different levels 55 mm from each other.
 - Forced draught cooling system.
 - Copper piping and aluminium flaps evaporator.
 - HACCP system that keeps running logs.
 - Digital display for electronic and digital control of temperature and defrosting.
 - Acoustic and visual alarm connected to three sensors at strategic spots. They provide a total control and block the compressor in case of dirt or failure.
- Opened door delay alarm.
 - Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
 - Built-in drainage to get rid of waste liquids inside the unit.
 - Removable plastic covered steel grid shelves (GN 2/1) for easy cleaning. Equipment: 3 shelves per large door.
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Height adjustable stainless steel legs.
 - Working temperature: from -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
 - Ambient temperature: 43 °C (*)
- Climatic class 4. (Models EAAFP-801 and EAAFN-801, climatic class 5).
 - Inner LED lights with power switch (now also in freezing units).
 - Locks included as a standard in all doors.

Options:

- Castor kit (factory assembly).
- Reversible door.
- Door opening pedal (factory assembly).
- Tropicalised units.

	MODEL	COOLANT	Hz.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED CABINETS											
	EAAFP-801	R-600a	50	19038342	1	A	610	314	157	693x856x2.106	-
	EAAFP-1602	R-600a	50	19038352	2	B	1.332	558	159	1.358x856x2.106	-
FREEZER CABINETS											
	EAAFN-801	R-290	50	19038344	1	D	610	2.139	678	693x856x2.106	-
	EAAFN-1602	R-290	50	19038357	2	D	1.332	4.492	750	1.358x856x2.106	-
REFRIGERATED DISPLAY CABINETS											
	EAAEP-801	R-600a	50	19038343	1	-	610	-	157	693x856x2.106	-
	EAAEP-1602	R-600a	50	19038353	2	-	1.332	-	159	1.358x856x2.106	-

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

CONCEPT | MONOBLOCK

Our CONCEPT Monoblock cabinets present a wide range of products in its Gastronorm version that are characterised by the optimisation of their storage capacity.



UP TO 60%
ENERGY SAVING

01.

MONOBLOCK SYSTEM
The refrigeration units with Monoblock system are fitted with a cooling unit outside the main storage area, at the top of the device to allow front access for convenient maintenance operations.

02.

ZERO IMPACT
Hydrocarbon natural gas (R290 and R600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

03.

MULTIFLOW SYSTEM
Cold air circulates inside our cabinets following a "U" shape. This effect is achieved by means of a diffuser for an even distribution of the air.

COMMERCIAL REFRIGERATION | REFRIGERATED CABINETS

REFRIGERATED CABINETS



EMAFP-1602

FREEZER CABINETS



EMAFN-801

REFRIGERATED DISPLAY CABINETS



EMAEP-801

VISIBILITY:
Vertical LED light for greater visibility.

MIXED REFRIGERATION CABINET AND FREEZER



EMAF-1602 MIX

DUAL TEMPERATURE:
Models with two storage temperatures and independent refrigeration systems.

GENERAL CHARACTERISTICS

- Constructed in AISI-304 stainless steel.
 - High quality austenitic stainless steel inside and outside (except for galvanised back panel).
 - 60 mm, 40 kg/m³ injected polyurethane insulation.
 - Embedded inner tray slides. Storage trays at 23 different levels 55 mm from each other.
 - Forced draught system with cooling unit outside the room and monoblock system to optimise storage capacity.
 - Copper piping and aluminium flaps evaporator.
 - Digital display for electronic and digital control of temperature and defrosting.
 - Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
 - Built-in drainage to get rid of waste liquids inside the unit.
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Removable plastic covered steel grid shelves (GN 2/1) for easy cleaning. Equipment: 3 shelves per large door.
 - Height adjustable stainless steel legs.
 - Working temperature: from -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
 - Ambient temperature: 43 °C (*)
- Climatic class 4.
 - Inner LED lights with power switch (now also in freezing units).

Options:

 - Lock (large door models)
Standard with glass doors.
 - Castor kit (factory assembly).
 - Reversible door.
 - Tropicalised units.
 - HACCP.
 - Door opening pedal (factory assembly).
 - Stainless steel back panel.

	MODEL	COOLANT	Hz.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW·h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED CABINETS											
	EMAFP-801	R-600a	50	19037603	1	B	572	423	128	653x796x1.996	-
	EMAFP-802	R-600a	50	19037604	2	B	572	423	128	653x796x1.996	-
	EMAFP-1602	R-600a	50	19037606	2	C	1.144	756	185	1.318x796x1.996	-
	EMAFP-1603	R-600a	50	19037607	3	C	1.144	756	185	1.318x796x1.996	-
	EMAFP-1604	R-600a	50	19037608	4	C	1.144	756	185	1.318x796x1.996	-
FREEZER CABINETS											
	EMAFN-801	R-290	50	19037691	1	D	572	2.040	678	653x796x1.996	-
	EMAFN-802	R-290	50	19037692	2	D	572	2.040	683	653x796x1.996	-
	EMAFN-1602	R-290	50	19037695	2	E	1.144	4.855	943	1.318x796x1.996	-
	EMAFN-1603	R-290	50	19037696	3	E	1.144	4.855	948	1.318x796x1.996	-
	EMAFN-1604	R-290	50	19037697	4	E	1.144	4.855	954	1.318x796x1.996	-
REFRIGERATED DISPLAY CABINETS											
	EMAEP-801	R-600a	50	19037605	1	-	572	-	128	653x796x1.996	-
	EMAEP-1602	R-600a	50	19037610	2	-	1.144	-	185	1.318x796x1.996	-
MIXED REFRIGERATION AND FREEZER CABINET											
	EMAF-1602 MIX	R-600a+R-290	50	19038300	2	-	1.144	-	128+678	1.318x796x1.996	-

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

CONCEPT | GASTRONORM

Our CONCEPT cabinets in their Gastronorm version offer a wide and diverse range of quality products to suit every business’s needs and requirements.



UP TO 60%
ENERGY SAVING
WITH HC GASES

01.

ZERO IMPACT
(Globe, HC gases)

Natural hydrocarbon gas (R290 and R600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors’ performance is greater and noise level is also reduced.

02.

BETTER INSULATION
(Globe, HC gases)

Insulation is a key factor for the performance of refrigeration equipment. That is why we have increase insulation thickness in the CONCEPT range up to 20 % (50 -> 60 mm).

03.

INTELLIGENT
THERMOSTAT THAT
INCLUDES ECO MODE

This working mode optimises the performance of our equipment. When the door remains closed for a period of time, temperature and time are automatically selected so that the cooling unit only works when required.

04.

EMBEDDED TRAY
SLIDES

Globe cabinets with embedded slides for easier introduction of GN containers or grids at any of its 24 levels. More robust equipment, easier cleaning operations and no need to purchase additional tray slides.



GENERAL CHARACTERISTICS

- Constructed in AISI-304 stainless steel.
- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 60 mm, 40 kg/m³ injected polyurethane insulation in GLOBE cabinets. 50 mm for NEO.
- Embedded inner tray slides (GLOBE). Storage trays at 24 different levels 55 mm from each other.
- Forced draught cooling system with hermetically sealed compressor.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Removable plastic covered steel grid shelves (GN 2/1) for easy cleaning. Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Working temperature: from -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Ambient temperature: 43 °C (*)
- Climatic class 4.
- Inner LED lights with power switch (in refrigerated cabinets and now also in freezing units).

Options:

- Lock (large door models)
Standard with glass doors.
- Castor kit (factory assembly).
- Reversible door.
- Tropicalised units.
- Door opening pedal (factory assembly).
- HACCP.
- Stainless steel back panel.

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

REFRIGERATED CABINETS



FREEZER CABINETS



	MODEL	COOLANT	Hz.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (kW·h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
<div><div></div><div></div><div></div><div></div></div>	REFRIGERATED CABINETS												
	EAFP-801	R-600a	50	19037764	1	C	543	60	+	548	182	653x842x2.040	-
	CAFP-801	R-134a	50/60	19029729		E/-	596	50	-	1.052/-	287	693x826x2.008	-
	EAFP-802	R-600a	50	19037772	2	C	543	60	+	548	182	653x842x2.040	-
	CAFP-802	R-134a	50/60	19029730		E/-	596	50	-	1.052/-	287	693x826x2.008	-
	EAFP-1602	R-600a	50	19037832	2	C	1.186	60	+	913	207	1.318x842x2.040	-
	CAFP-1602	R-134a	50/60	19029732/19029733		F/-	1.301	50	-	1.938/-	388/451	1.388x826x2.008	-
	EAFP-1603	R-600a	50	19037834	3	C	1.186	60	+	913	207	1.318x842x2.040	-
	CAFP-1603	R-134a	50/60	19029735/19029736		F/-	1.301	50	-	1.938/-	388/451	1.388x826x2.008	-
	EAFP-1604	R-600a	50	19037835	4	C	1.186	60	+	913	207	1.318x842x2.040	-
	CAFP-1604	R-134a	50/60	19029738/19029739		F/-	1.301	50	-	1.938/-	388/451	1.388x826x2.008	-

	MODEL	COOLANT	Hz.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (kW·h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
<div><div></div><div></div><div></div><div></div></div>	FREEZER CABINETS												
	EAFN-801	R-290		19037864	1	D	543	60	+	2.179	700	653x842x2.040	-
	CAFN-801	R-404A	50/60	19029744/19029745		F/-	596	50	-	3.395/-	839/982	693x826x2.008	-
	EAFN-802	R-290		19037868	2	D	543	60	+	2.179	700	653x842x2.040	-
	CAFN-802	R-404A	50/60	19029746/19029747		F/-	596	50	-	3.395/-	844/987	693x826x2.008	-
	EAFN-1602	R-290		19037918	2	E	1.186	60	+	4.855	1.251	1.318x842x2.040	-
	CAFN-1602	R-404A	50/60	19029748/19029749		F/-	1.301	50	-	5.402/-	1.942/1.759	1.388x826x2.008	-
	EAFN-1603	R-290		19037924	3	E	1.186	60	+	4.855	1.251	1.318x842x2.040	-
	CAFN-1603	R-404A	50/60	19029750/19029751		F/-	1.301	50	-	5.402/-	1.947/1.764	1.388x826x2.008	-
	EAFN-1604	R-290		19037925	4	E	1.186	60	+	4.855	1.251	1.318x842x2.040	-
	CAFN-1604	R-404A	50/60	19029752/19029753		F/-	1.301	50	-	5.402/-	1.953/1.770	1.388x826x2.008	-

REFRIGERATED DISPLAY CABINETS



EAEP-1602

CAEP-801

VISIBILITY:
Vertical LED light which optimises the visibility of the products on display

	MODEL	GAS	Hz.	CODE	N° DOORS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED TRAY SLIDES	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
	REFRIGERATED DISPLAY CABINET										
	EAEP-801	R-600a	50	19037812	1	543	60	+	182	653x842x2.040	-
	CAEP-801	R-134a	50 60	19029773		596	50	-	287	693x826x2.008	-
	EAEP-802	R-600a	50	19037813	2	543	60	+	182	653x842x2.040	-
	CAEP-802	R-134a	50 60	19029774		596	50	-	287	693x826x2.008	-
	EAEP-1602	R-600a	50	19037843	2	1.186	60	+	207	1.318x842x2.040	-
	CAEP-1602	R-134a	50 60	19029775 19029776		1.301	50	-	388 451	1.388x826x2.008	-

CABINETS FOR REFRIGERATION AND FREEZING

MIXED CABINET
REFRIGERATION AND FREEZING



EAF-1602 MIX

REFRIGERATION CABINETS WITH FREEZING
COMPARTMENT







EAF-802 C

CAF-1603 C

MIXED
Two independent modules with their respective refrigeration units and electronic controls.
Refrigeration module: Forced draught refrigeration / Operational temperature: -2 °C, +8 °C /
Freezer module: Forced draught evaporator / Operational temperature: -18 °C, -22 °C.

FREEZER COMPARTMENT (❄):
Equipment: (3 drawers in sanitary PVC Independent hermetic compressor with ventilated condenser.
Evaporator with copper pipe and aluminium cooling fins. Environmentally-friendly refrigerant, CFC-free. Forced draught refrigeration / Automatic evaporation of frost water) / Operational temperature: -18 °C, -22 °C.

	MODEL	COOLANT	Hz.	CODE	N° DOORS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED TRAY SLIDES	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
MIXED REFRIGERATION AND REEZER CABINET											
	EAF-1602 MIX	R-600a+R290	50	19038287	1+1	1.220	60	+	182+696	1.318x842x2.040	-
	CAF-1602 MIX	R-134a+R- 404A	50	19029771		1.192	50	-	289+857	1.388x826x2.008	-
			60	19029772					290+978		-
REFRIGERATION CABINETS WITH FREEZING COMPARTMENT											
	EAF-802 C	R-290	50	19038516	1+❄	596	60	+	290+883	693x826x2.008	-
	CAF-802 C	R-134a+R- 404A	50	19029758			50	-	270+920	-	
			60	19029759					-	-	
	EAF-1603 C	R-600a+R-290	50	19038521	2+❄	1.301	60	+	207+883	1.388x826x2.008	-
	CAF-1603 C	R-134a+R- 404A	50	19029760			50	-	390+920		-
			60	19029762					359+920		-
	EAF-1604 C	R-600a+R-290	50	19038522	3+❄	1.301	60	+	207+833	1.388x826x2.008	-
	CAF-1604 C	R-134a+R- 404A	50	19029763			50	-	390+920		-
			60	19029764					359+920		-

REFRIGERATION CABINETS WITH FISH COMPARTMENT



FISH COMPARTMENT (🐟):

Equipment: (3 drawers in sanitary PVC with perforated stainless steel floor) Independent hermetic compressor with ventilated condenser. Environmentally-friendly refrigerant, CFC-free. Cold plate evaporator. Drain in evaporator tray. Drainage pipe from the chamber to connect to exterior drain
Operational temperature: -4 °C, -1 °C.

MODEL	COOLANT	Hz.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED CABINETS WITH FISH COMPARTMENT												
	EAF-802 P	R-290	50	19038518	D	596	60	+	679	314+696	693x826x2.008	-
	CAF-802 P	R-134a+R- 404A	50 60	19029765 19029766	F -		50	-	866 -	210+683 210+683		- -
	EAF-1603 P	R-600a+R-290	50	19038531	D	1.301	60	+	906	207+696	1.388x826x2.008	-
	CAF-1603 P	R-134a+R-404A	50 60	19029767 19029768	E -		50	-	1.340 -	390+603 508+603		- -
	EAF-1604 P	R-600a+R-290	50	19038532	D	1.301	60	+	906	207+696	1.388x826x2.008	-
	CAF-1604 P	R-134a+R-404A	50 60	19029769 19029770	E -		50	-	1.340 -	390+603 508+603		- -

DUAL TEMPERATURE CABINETS



TWO TEMPERATURES

2 separate compartments with independent refrigeration units, systems and thermostats.

MODEL	COOLANT	Hz.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
DUAL TEMPERATURE CABINETS												
	EAFP-802/2	R-290	50	19042469	D	596	50	+	679	350+350	693x826x2.008	-
	CAFP-802/2	R-134a	50 60	19029731	F -		50	-	866 -	288+288		-
	EAFP-1602/2	R-600a	50	19042473	D	1.301	50	+	905	183+183	1.388x826x2.008	-
	CAFP-1602/2	R-134a	50 60	19029734	E -		50	-	1.052 -	289+289		-
	EAFP-1603/2	R-600a	50	19042470	D	1.301	50	+	905	183+183	1.388x826x2.008	-
	CAFP-1603/2	R-134a	50 60	19029737	E -		50	-	1.052 -	289+289		-
	EAFP-1604/2	R-600a	50	19042471	D	1.301	50	+	905	183+182	1.388x826x2.008	-
	CAFP-1604/2	R-134a	50 60	19029741	E -		50	-	1.052 -	289+289		-

CONCEPT | 1/1 GASTRONORM

Our CONCEPT cabinets in their 1/1 Gastronorm version offer a new solution for storage in small spaces.






GENERAL CHARACTERISTICS

- Constructed in AISI-304 stainless steel.
 - High quality austenitic stainless steel inside and outside (except for galvanised back panel).
 - 60 mm, 40 kg/m³ injected polyurethane insulation.
 - Storage trays at 18 different levels 70 mm from each other.
 - Forced draught cooling system with hermetically sealed compressor.
 - Copper piping and aluminium flaps evaporator.
 - Digital display for electronic and digital control of temperature and defrosting.
 - Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
 - Built-in drainage to get rid of waste liquids inside the unit.
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Removable plastic covered steel grid shelves (GN 1/1) for easy cleaning. Equipment: 3 shelves per large door.
 - Height adjustable stainless steel legs.
 - Working temperature: from -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Ambient temperature: 43 °C (*)
 - Climatic class 4.
 - Inner LED lights with power switch (in refrigerated cabinets and now also in freezing units).

Options:

- Lock.
- Standard with glass doors.
- Reversible door.
- Tropicalised units.
- Stainless steel back panel.

MODEL	COOLANT	Hz.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED CABINET											
 EAFP-401	R-600a		19058720	1	E	305	60	829	240	488x703x2.008	-
DISPLAY REFRIGERATED CABINET											
 EADP-401	R-600a		19059011	1	E	305	60	829	240	488x703x2.008	-
FREEZER CABINET											
 EAFN-401	R-290		19058721	1	E	305	60	2.443	240	488x703x2.008	-

01.

ZERO IMPACT

Natural hydrocarbon gas (R-290 and R-600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

02.

BETTER INSULATION

Insulation is a key factor for the performance of refrigeration equipment. That is why we have increase insulation thickness in the CONCEPT range up to 20 % (50 -> 60 mm).

03.

INTELLIGENT THERMOSTAT THAT INCLUDES ECO MODE

This working mode optimises the performance of our equipment. When the door remains closed for a period of time, temperature and time are automatically selected so that the cooling unit only works when required.

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

CONCEPT | SNACK

Adaptable to every single space and need, we provide Snack size CONCEPT cabinets, with similar features and identical quality standards.



01.

ZERO IMPACT
(Globe, HC gases)

Hydrocarbon natural gas (R290 and R600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.
02.

SIMPLE AND USER FRIENDLY INTERFACE

Control Panel with a design for functional and quick use.
03.

SELF-CLOSING AND STAY OPEN FEATURE

Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
04.

BUILT-IN DRAIN

All our units are fitted with a built-in drain for remove waste waters.



GENERAL CHARACTERISTICS

- Constructed in AISI-304 stainless steel.
- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Removable and height adjustable plastic covered steel shelves (17 Snack size levels) for easy cleaning. Equipment: 3 shelves per large door.
- Forced draught cooling system.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: from -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Ambient temperature: 43 °C (*)
- Climatic class 4.
- Inner LED lights with power switch (in refrigerated display cabinets and now also in freezing units).

- Options:**
- Lock (large door models)
Standard with glass doors.
 - Castor kit (factory assembly).
 - Reversible door (1 large door models).
 - Meat bar.
 - Tropicalised units.
 - Stainless steel back panel.

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

REFRIGERATED CABINETS

REFRIGERATED CABINETS

REFRIGERATED DISPLAY CABINETS



CAF-701










EAF-1402



CAEP-701

VISIBILITY:
Vertical LED light which optimises the visibility of the products on display

	MODEL	GAS	Hz.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED CABINETS											
	EAFP-701	R-600a	50	19037070	1	C	506	548	182	693x726x2.067	-
	CAFP-701	R-134a	50	19029670		F		1.079	289		-
			60			-		-			-
	EAFP-702	R-600a	50	19037071	2	C	506	548	182	693x726x2.067	-
	CAFP-702	R-134a	50	19029671		F		1.079	289		-
			60			-		-			-
	EAFP-1402	R-600a	50	19037139	2	C	1.109	975	207	1.388x726x2.067	-
	CAFP-1402	R-134a	50	19029672		F		1.938	390		-
			60	19029673		-		-	453		-
	EAFP-1403	R-600a	50	19037140	3	C	1.109	975	207	1.388x726x2.067	-
	CAFP-1403	R-134a	50	19029674		F		1.938	390		-
			60	19029675		-		-	453		-
	EAFP-1404	R-600a	50	19037141	4	C	1.109	975	207	1.388x726x2.067	-
	CAFP-1404	R-134a	50	19029676		F		1.938	390		-
			60	19029677		-		-	453		-
REFRIGERATED DISPLAY CABINETS											
	EAEP-701	R-600a	50	19037072	1	-	506	-	182	693x726x2.067	-
	CAEP-701	R-134a	50	19029723		-		-	289		-
			60			-		-			-
	EAEP-1402	R-600a	50	19037143	2	-	1.109	-	207	1.388x726x2.067	-
	CAEP-1402	R-134a	50	19029724		-		-	390		-
			60	19029725		-		-	453		-

FREEZER CABINETS



CAFN-1404



CAFN-701

	MODEL	GAS	Hz.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
FREEZER CABINETS											
	EAFN-701	R-290	50	19037702	1	D	506	2.179	700	693x726x2.067	-
	CAFN-701	R-404A	50	19029686		F		3.176	839		-
			60	19029687		-		-	982		-
	EAFN-702	R-290	50	19037703	2	D	506	2.179	705	693x726x2.067	-
	CAFN-702	R-404A	50	19029688		F		3.176	844		-
			60	19029689		-		-	987		-
	EAFN-1402	R-290	50	19037712	2	E	1.109	4.855	1.251	1.388x726x2.067	-
	CAFN-1402	R-404A	50	19029690		F		5.366	1.862		-
			60	19029691		-		-	1.679		-
	EAFN-1403	R-290	50	19037713	3	E	1.109	4.855	1.257	1.388x726x2.067	-
	CAFN-1403	R-404A	50	19029692		F		5.366	1.867		-
			60	19029693		-		-	1.684		-
	EAFN-1404	R-290	50	19037714	4	E	1.109	4.855	1.262	1.388x726x2.067	-
	CAFN-1404	R-404A	50	19029695		F		5.366	1.873		-
			60	19029696		-		-	1.690		-

CABINETS FOR REFRIGERATION AND FREEZING

REFRIGERATION AND FREEZER MIXED CABINET



EAF-1402 MIX

REFRIGERATION CABINETS WITH FREEZING COMPARTMENT



CAF-702 C

MIXED

Two independent modules with their respective refrigeration units and electronic controls. Refrigeration module: Refrigerant R-134a, CFC-free. Forced draught refrigeration / Operational temperature: -2 °C, +8 °C (ambient 38 °C) / Freezer module: Refrigerant R-404A, CFC-free. Forced draught evaporator / Operational temperature: -18 °C, -22 °C.

FREEZER COMPARTMENT (❄️):

Equipment: (3 drawers in sanitary PVC Independent hermetic compressor with ventilated condenser. Evaporator with copper pipe and aluminium cooling fins. Environmentally-friendly refrigerant R-404A, CFC-free. Forced draught refrigeration. Automatic evaporation of frost water) / Operational temperature: -18 °C, -22 °C.

	MODEL	COOLANT	Hz.	CODE	N° DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATION AND FREEZER MIXED CABINET									
	EAF-1402 MIX	R-600a+R-290	50	19037927	1+1	1.012	182+696	1.388x726x2.067	-
							289+857		-
	CAF-1402 MIX	R-134a+R-404A	50	19029721			289+978		-
			60	19029722					-
REFRIGERATION CABINETS WITH FREEZING COMPARTMENT									
	EAF-702 C	R-290	50	19038534	1+❄️	506	290+723	693x726x2.067	-
							112+920		-
	CAF-702 C	R-404A	50	19029697			19029698		-
			60						-
	EAF-1403 C	R-600a+R-290	50	19038536	2+❄️	1.109	207+723	1.388x726x2.067	-
							390+960		-
	CAF-1403 C	R-134a+R-404A	50	19029699			19029700		-
			60						-
	EAF-1404 C	R-600a+R-290	50	19038537	3+❄️	1.109	207+723	1.388x726x2.067	-
							390+960		-
	CAF-1404 C	R-134a+R-404A	50	19029701			19029702		-
			60						-

REFRIGERATION CABINETS WITH FISH COMPARTMENT



CAF-1403 P

FISH COMPARTMENT (🐟):

Equipment: (3 drawers in sanitary PVC with perforated stainless steel floor) Independent hermetic compressor with ventilated condenser. Environmentally-friendly refrigerant R-134a, CFC-free. Cold plate evaporator. Drain on evaporator tray. Drainage pipe from the chamber to connect to exterior drain.) Operational temperature: -4 °C, -1 °C./ Volume: 300 litres.

	MODEL	COOLANT	Hz.	CODE	NON. OF DOOR	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATION CABINETS WITH FISH COMPARTMENT											
	EAF-702 P	R-290	50	19038535	1+🐟	D	506	679	314+616	693x726x2.067	-
						F		866	210+603		-
	CAF-702 P	R-404A	50	19029709		-		-			-
			60	19029710							-
	EAF-1403 P	R-600a+R-290	50	19038538	2+🐟	D	1.109	906	207+616	1.388x726x2.067	-
						E		1.340	390+603		-
	CAF-1403 P	R-134a+R-404A	50	19029711		-		-			-
			60	19029712							-
	EAF-1404 P	R-600a+R-290	50	19038539	3+🐟	D	1.109	906	207+616	1.388x726x2.067	-
						E		1.340	390+603		-
	CAF-1404 P	R-134a+R-404A	50	19029713		-		-			-
			60	19029714							-

CONCEPT | PASTRY

We manufacture special cabinets for pastry with a single door and 17 levels for 600 x 400 mm trays.



01.

TECHNOLOGY

Specially designed units for pastry and bakery use fitted with forced draught refrigeration systems to guarantee perfect food conservation.

02.

CAPACITY

Capacity for 17 Euronorm pastry trays (400 x 600 mm). The standard equipment includes 3 plastic covered steel baking grids, with slides.

03.

CONSTRUCTION

Stainless steel inner compartment with robust tray slides.



GENERAL CHARACTERISTICS

- Constructed in AISI-304 stainless steel.
- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Stainless steel inside with robust tray slides for standard 600 x 400 mm baking trays (up to 17 levels).
- The standard equipment includes 3 plastic covered steel baking trays.
- Copper piping and aluminium flaps evaporator with rust free protective coating.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- LED lighting system.
- Removable plastic covered steel grid shelves for easy cleaning. Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Forced draught cooling system to keep the working temperature between +2 °C and +8 °C.
- Ambient temperature: 43 °C (*)
- Climatic class 4.

MODEL	COOLANT	Hz.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
EAPP-701	R-290	50	19037778	1	E	574	986	182	760x742x2.006	-
CAPP-701	R-134a	50	19029777		F		1.040	287	760x729x2.005	-
		60	19029778		-		-	-	-	-

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. For specific intensive usage please check with Fagor Commercial Manager.

PASTRY ACCESSORIES *

DESCRIPTION	CODE
Epoxy pastry grid (600 x 400)	12034886
Stainless steel pastry grid (600 x 400)	19001001
Stainless steel pastry tray (600 x 400)	19010201
Pastry grid slide (485mm - 1 piece)	12036689

* Check prices at the list of accessories and spare parts.

CONCEPT | FISH

As a complement to our CONCEPT range we provide a compartment for fish. The compartment is fitted with special drawers and is programmed to work at the most suitable temperature to keep fish fresh for a longer time.



01.

WORKING TEMPERATURE
(-4 °C, -1 °C)

Forced draught cooling system to maintain the working temperature between -4 °C and -1 °C.

02.

CAPACITY

Fitted with 7 large capacity drawers made of sanitary PVC with a steel double bottom specifically designed for fish storage.

03.

SEPARATE DRAIN

Each one of the drawers has a drain hole that leads to the general drain area which is also connected to an external drain system.



GENERAL CHARACTERISTICS

- Constructed in AISI-304 stainless steel.
 - High quality austenitic stainless steel inside and outside (except for galvanised back panel).
 - 50 mm, 40 kg/m³ injected polyurethane insulation.
 - 7 large capacity drawers for fish made of sanitary PVC and fitted with a perforated steel double bottom.
 - Copper piping and aluminium flaps evaporator with rust free protective coating.
- Digital display for electronic and digital control of temperature and defrosting.
 - Opened door delay alarm.
 - Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
 - Back pipe to collect the waste from each drawer into a general drain.
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
- LED lighting system.
 - Height adjustable stainless steel legs.
 - Forced draught cooling system to keep the working temperature between -4 °C and -1 °C.
 - Ambient temperature: 43 °C (*)
 - Climatic class 4.

MODEL	COOLANT	Hz.	CODE	N° DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
EAP-701	R-290	50	19037780	1	574	549	760x742x2.006	-
CAP-701	R-134a	50	19029779			287	760x729x2.005	-
		60	19029790					-

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. For specific intensive usage please check with Fagor Commercial Manager.

FISH ACCESSORIES *

DESCRIPTION	CODE
Grey drawer with handles (600x400x120)	12033925

* Check prices at the list of accessories and spare parts.

AVAILABLE OPTIONS AND PRICE INCREMENT PER MODEL

MODEL	STAINLESS STEEL BACK PANEL	LOCK (LARGE DOOR)	HACCP	WHEELS KIT (FACTORY ASSEMBLY)	MEAT BAR (1 MODULE)	MEAT BAR (2 MODULES)	TROPICALISED OUTSIDE FINISH	REVERSED OPENING	OPENING PEDAL
ADVANCE GASTRONONRM									
EAAFP-801	STANDARD	STANDARD	STANDARD	O	-	-	O	O	O
EAAFP-1602	STANDARD	STANDARD	STANDARD	O	-	-	O	-	O
EAAFN-801	STANDARD	STANDARD	STANDARD	O	-	-	-	O	O
EAAFN-1602	STANDARD	STANDARD	STANDARD	O	-	-	-	-	O
EAAEP-801	STANDARD	STANDARD	STANDARD	O	-	-	O	O	O
EAAEP-1602	STANDARD	STANDARD	STANDARD	O	-	-	O	-	O
CONCEPT MONONBLOCK									
EMAFP-801	O	O	O	O	-	-	O	O	O
EMAFP-802	O	-	O	O	-	-	O	-	-
EMAFP-1602	O	O	O	O	-	-	O	-	O
EMAFP-1603	O	-	O	O	-	-	O	-	O
EMAFP-1604	O	-	O	O	-	-	O	-	-
EMAFN-801	O	O	O	O	-	-	-	O	O
EMAFN-802	O	-	O	O	-	-	-	-	-
EMAFN-1602	O	O	O	O	-	-	-	-	O
EMAFN-1603	O	-	O	O	-	-	-	-	O
EMAFN-1604	O	-	O	O	-	-	-	-	-
EMAEP-801	O	O	O	O	-	-	O	O	O
EMAEP-1602	O	O	O	O	-	-	O	-	O
EMAF-1602 MIX	O	O	O	O	-	-	O	-	O
CONCEPT GASTRONONRM									
EAFP-801	O	O	O	O	-	-	O	O	O
EAFP-802	O	-	O	O	-	-	O	-	-
EAFP-1602	O	O	O	O	-	-	O	-	O
EAFP-1603	O	-	O	O	-	-	O	-	O
EAFP-1604	O	-	O	O	-	-	O	-	-
EAFN-801	O	O	O	O	-	-	-	O	O
EAFN-802	O	-	O	O	-	-	-	-	-
EAFN-1602	O	O	O	O	-	-	-	-	O
EAFN-1603	O	-	O	O	-	-	-	-	O
EAFN-1604	O	-	O	O	-	-	-	-	-
EAEP-801	O	O	O	O	-	-	O	O	O
EAEP-802	O	-	O	O	-	-	O	-	-
EAEP-1602	O	O	O	O	-	-	O	-	O
EAF-1602 MIX	O	O	O	O	-	-	O	-	O
EAF-802 C	O	-	O	O	-	-	O	-	-
EAF-1603 C	O	-	O	O	-	-	O	-	O
EAF-1604 C	O	-	O	O	-	-	O	-	-
EAF-802 P	O	-	O	O	-	-	O	-	-
EAF-1603 P	O	-	O	O	-	-	O	-	O
EAF-1604 P	O	-	O	O	-	-	O	-	-
EAFP-802/2	O	-	O	O	-	-	O	-	-
EAFP-1602/2	O	O	O	O	-	-	O	-	O
EAFP-1603/2	O	-	O	O	-	-	O	-	O
EAFP-1604/2	O	-	O	O	-	-	O	-	-
CONCEPT SNACK									
EAFP-701	O	O	-	O	O	-	O	O	-
EAFP-702	O	-	-	O	-	-	O	-	-
EAFP-1402	O	O	-	O	-	O	O	-	-
EAFP-1403	O	-	-	O	-	O	O	-	-
EAFP-1404	O	-	-	O	-	O	O	-	-
EAFN-701	O	-	-	O	O	-	-	O	-
EAFN-702	O	-	-	O	-	-	-	-	-
EAFN-1402	O	O	-	O	-	O	-	-	-
EAFN-1403	O	-	-	O	-	O	-	-	-
EAFN-1404	O	-	-	O	-	O	-	-	-
EAEP-701	O	O	-	O	-	-	O	O	-
EAEP-1402	O	O	-	O	-	-	O	-	-
EAF-1402-MIX	O	O	-	O	O	-	O	-	-
EAF-702 C	O	-	-	O	-	-	O	-	-
EAF-1403 C	O	-	-	O	-	O	O	-	-
EAF-1404 C	O	-	-	O	-	O	O	-	-
EAF-702 P	O	-	-	O	-	-	O	-	-
EAF-1403 P	O	-	-	O	-	O	O	-	-
EAF-1404 P	O	-	-	O	-	O	O	-	-
CONCEPT PASTRY									
EAP-701	O	O	-	O	-	-	O	O	O
CONCEPT FISH									
EAPP-701	O	O	-	O	-	-	O	O	O

POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

MODEL	BACK STAINLESS STEEL	LOCK KEY (BIG DOOR)	SET OF CASTORS (FACTORY FITTED)	MEAT RAIL SET (1 MODULE)	MEAT RAIL SET (2 MODULES)	TROPICALIZED ELEMENT	REVERSED OPENING
CONCEPT GASTRONONRM							
CAFP-801	O	O	O	O	-	O	O
CAFP-802	O		O	-	-	O	-
CAFP-1602	O	O	O	-	O	O	-
CAFP-1603	O		O	-	O	O	-
CAFP-1604	O		O	-	O	O	-
CAFN-801	O	O	O	O	-	-	O
CAFN-802	O		O	-	-	-	-
CAFN-1602	O	O	O	-	O	-	-
CAFN-1603	O		O	-	O	-	-
CAFN-1604	O		O	-	O	-	-
CAEP-801	O	O	O	-	-	O	O
CAEP-802	O		O	-	-	O	-
CAEP-1602	O	O	O	-	-	O	-
CAF-1602 MIX	O	O	O	O	-	O	-
CAF-802 C	O	-	O	-	-	O	-
CAF-1603 C	O	-	O	-	O	O	-
CAF-1604 C	O	-	O	-	O	O	-
CAF-802 P	O	-	O	-	-	O	-
CAF-1603 P	O	-	O	-	O	O	-
CAF-1604 P	O		O	-	O	O	-
CAFP-802/2	O	-	O	-	-	O	-
CAFP-1602/2	O	O	O	O	-	O	-
CAFP-1603/2	O	-	O	-	-	O	-
CAFP-1604/2	O	-	O	-	-	O	-
CONCEPT SNACK							
CAFP-701	O	O	O	O	-	O	O
CAFP-702	O	-	O	-	-	O	-
CAFP-1402	O	O	O	-	O	O	-
CAFP-1403	O	-	O	-	O	O	-
CAFP-1404	O	-	O	-	O	O	-
CAFN-701	O	-	O	O	-	-	O
CAFN-702	O	-	O	-	-	-	-
CAFN-1402	O	O	O	-	O	-	-
CAFN-1403	O	-	O	-	O	-	-
CAFN-1404	O	-	O	-	O	-	-
CAEP-701	O	O	O	-	-	O	O
CAEP-1402	O	O	O	-	-	O	-
CAF-1402-MIX	O	O	O	O	-	O	-
CAF-702 C	O	-	O	-	-	O	-
CAF-1403 C	O	-	O	-	O	O	-
CAF-1404 C	O	-	O	-	O	O	-
CAF-702 P	O	-	O	-	-	O	-
CAF-1403 P	O	-	O	-	O	O	-
CAF-1404 P	O	-	O	-	O	O	-
CONCEPT PASTRY							
CAP-701	O	O	O	-	-	O	O
CONCEPT FISH							
CAPP-701	O	O	O	-	-	O	O



CASTORS KIT

DESCRIPTION	CODE	RETAIL PRICE (€)
4 CASTORS KIT	19016845	-
6 CASTORS KIT	19046863	-

STANDARD LOCK



LOCK FOR GLASS DOOR



OPENING PEDAL



MEAT BAR KIT

DESCRIPTION	CODE	FOR MODELS	QUANTITY	RETAIL PRICE (UNIT) (€)	
Meat bar 1 DOOR - GN - GLOBE SERIES (Embedded sides)	19048712	EAFP-801/802	1	-	
		EAAFP-801			
		EAFN-801/802			
		EAAFN-801			
		EAF-1602 MIX	2		
Meat bar 2 DOORs - GN - GLOBE SERIES (Embedded sides)	19048713	EAFP-1602/1603/1604	1	-	
		EAAFP-1602/1603/1604			
		EAFN-1602/1603/1604			
		EAAFN-1602/1603/1604			
Meat bar - GN -NEO SERIES (Side rack holders and guides)	19048714	CAFP-801/802	1	-	
		CAFN-801/802	2		
		CAFP-1602/1603/1604			
		CAFN-1602/1603/1604 / CAF-1602 MIX			
Meat bar - SNACK SERIES	19048715	EAFP - 701/702	1	-	
		EAFN - 701/702	2		
		EAFP-1402/1403/1404			
		EAFN-1402/1403/1404			

ACCESSORIES *

FOR MODELS:	ACCESSORY	CODE
SNACK CABINETS	GRID made in Epoxi (560x542)	12034317
	SUPPLEMENTARY GRID made in Epoxi (500x158)	12037946
SNACK CABINETS - FISH COMPARTMENT	DRAWER for Fishes - 530x460x100 mm	12033758
	PERFORATED BOTTOM - 530x460 mm	12034642
	GUIDE for Fish compartment - 613 mm - 1 piece	12036716
SNACK CABINETS - FROZEN COMPARTMENT	DRAWER for Frozen product - 530x540x100 mm	12033784
	GUIDE for Frozen compartment - 562 mm - 1 piece	12037936
GASTRONORM CABINETS	GN-2/1 GRID made in Epoxi (650x530)	12037958
	GN-2/1 GRID Inox. (650x530)	19001000
	GUIDE for GN grid - 662 mm - 1 p.	12037948
GN CABINETS - FISH COMPARTMENT	DRAWER for Fishes - 530x540x100 mm	12033784
	PERFORATED BOTTOM - 530x540 mm	12034707
	GUIDE for Fish compartment - 613 mm - 1 piece	12036716
GN CABINETS - FROZEN COMPARTMENT	DRAWER for Frozen product - 530x540x100 mm	12033784
	GUIDE for Frozen compartment - 662 mm - 1 piece	12037948
FISH CABINETS, PASTRY CABINETS	Pastry GRID made in Epoxi (600x400)	12034886
	Pastry GRID Inox, (600x400)	19001001
	Pastry TRAY Inox, (600x400)	19010201
	GUIDE for Pastry grid - 485 mm - 1 piece	12036689
	Grey DRAWER with handles - 600x400x120 mm	12033925

* Check prices at the list of accessories and spare parts



COMMERCIAL REFRIGERATION

REFRIGERATED COUNTERS

GASTRONORM 700 - ADVANCE	268
GASTRONORM 700 - CONCEPT	272
SNACK 600.....	284
PASTRY 600.....	292

Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Industrial for any other variation or option that is not included on this list.

REFRIGERATED COUNTERS



EFFICIENCY AND QUALITY FOR PROFESSIONAL NEEDS

We respond to all types of requirement with our broad catalogue of counters.
The Advance range represents Fagor's steadfast commitment to innovation and alignment with the most demanding levels of energy efficiency, obtaining Class A in all refrigeration counters.

The Concept range is characterised as the more cost-effective line, but with a range breadth unique on the market (GN-700, Snack-600 and Pastry series), thanks to the different options available.
It is available both with the new more energy efficient and environmentally sustainable hydrocarbon gases (Globe Generation), and with the traditional HFC gases (NEO Generation)

	GASTRONORM - 700			SNACK - 600		PASTRY
	GLOBE ADVANCE	GLOBE CONCEPT	NEO CONCEPT	GLOBE CONCEPT	NEO CONCEPT	NEO CONCEPT
DIMENSIONS (3 doors)	1.800 x 700 x 850	1.792 x 700 x 850	1.792 x 700 x 850	2.017 x 600 x 850	2.017 x 600 x 850	2.017 x 800 x 850
CAPACITY (Nº of levels per door)	6	6	6	3	3	10
ENERGY EFFICIENCY CLASS	A	C	C	C	C	
INSULATION	60 mm SIDES 50 + 40 mm Double roof	50 mm	50 mm	50 mm	50 mm	50 mm
COOLANT	R-600a / R-290	R-600a / R-290	R-134a / R-404A	R-600a / R-290	R-134a / R-404A	R-134a
CLIMATE CLASS	4	4	4	4	4	4
AMBIENT TEMPERATURE (*)	43 °C	43 °C	43 °C	43 °C	43 °C	43 °C
COOLING SYSTEM	MONOBLOCK	INTERNAL	INTERNAL	INTERNAL	INTERNAL	INTERNAL CENTRAL
HACCP	YES	NO	NO	NO	NO	NO
ECO MODE	YES	YES	YES	NO	NO	NO
LOCK	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	IN OPTION
HUMIDITY PROTECTION GRADE	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

ADVANCE | 700 GASTRONORM

ADVANCE counters are available with 700 mm depth and for Gastronorm size containers. ADVANCE counters have been designed to offer an efficient more profitable and sustainable product to improve daily working conditions.



01.

INSULATION

Insulation is a key factor for the performance of refrigeration equipment. Our ADVANCE counters not only achieve an improved performance but also are fitted with 60 mm thick injected polyurethane insulation for an enhanced thermal protection and energy saving.
02.

ZERO IMPACT

Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressor's performance is greater and noise level is also reduced.
03.

HACCP SYSTEM

Hazard Analysis and Critical Control Points (HACCP). HACCP is a system that ensures that food is kept in good conditions by monitoring the equipment temperature and providing an alarm log as well as the inspection and correct regulation of food control.
04.

CLEANING

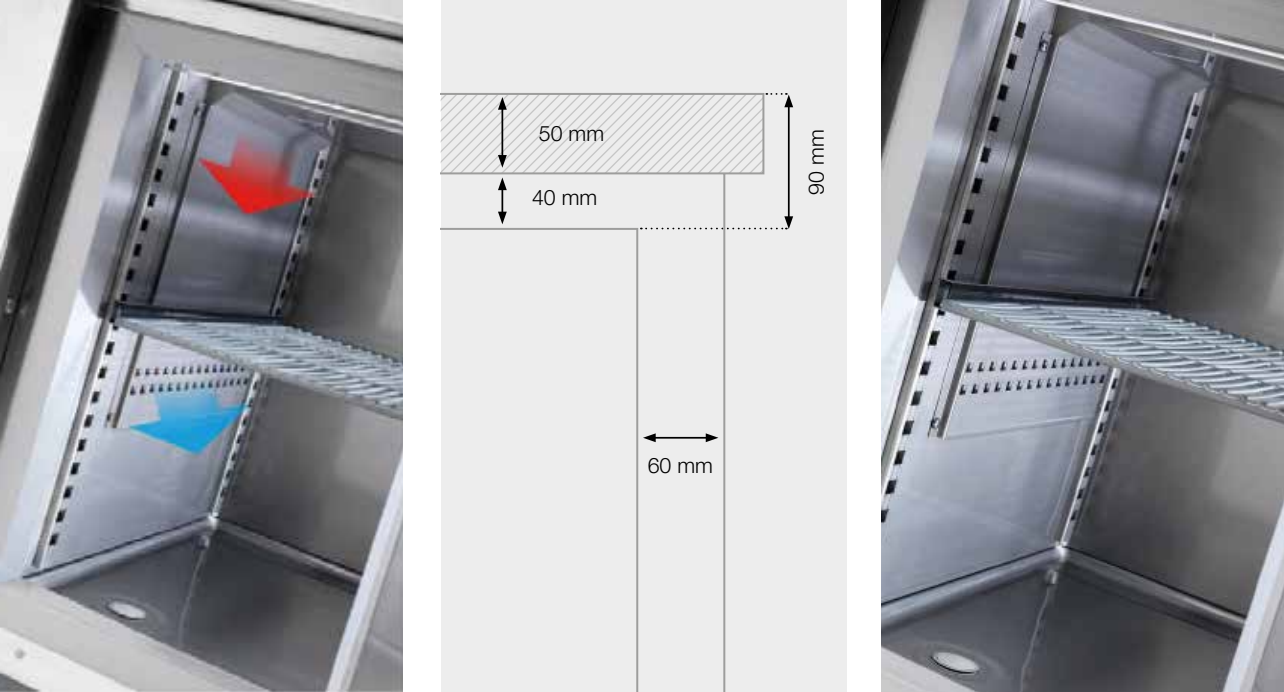
Our ADVANCE range is fitted with inner filters to protect the condenser and for easy cleaning and maintenance operations.
05.

MULTIFLOW SYSTEM

Intelligent air circulation system to ensure a consistent and constant distribution inside the equipment, so that the temperature stays uniform. This system contributes to keep food in good conditions for a longer period of time and to reduce power consumption.
06.

STORAGE SPACE

Monoblock refrigeration units achieve a more even distribution of temperature and larger storage capacity. +20 % compared to models with the refrigeration unit inside.



GENERAL CHARACTERISTICS

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 40 kg/m³ injected polyurethane isolation. 60 mm thick side walls, while the ceiling is 40 mm thick with a 50 mm worktop on it to make a total 90 mm thickness.
- Copper piping and aluminium flaps evaporator.
- HACCP system that keeps running logs.
- Digital display for electronic and digital control of temperature and defrosting.
- The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
- Acoustic and visual alarm connected to three sensors at strategic spots. They provide a total control and block the compressor in case of dirt or failure.
- Opened door delay alarm.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning (GN1/1 size).
- Equipment per door: 1 GN 1/1 grid and 2 sets of height adjustable tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Interior LED lighting (only for models with glass doors).
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: from -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Ambient temperature: 43 °C (*)
- Climatic class 4.

- Options:**
- Castor kit (factory assembly).
 - Without splashback.
 - Without worktop.
 - Different drawer models.
 - Left side cooling unit.
 - Panoramic door opening.
 - Stainless steel back.
 - Granite worktops.
 - Tropicalised unit.
 - Lock (standard in glass doors).

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

REFRIGERATION
COUNTERS *

—

FREEZER
COUNTERS

—



EAMFP-225

EAMFN-180

REFRIGERATED COUNTERS
WITH GLASS DOORS

—



EAMFP-135-PC

REFRIGERATED
CENTRAL COUNTERS

—



EAMCP-180

REFRIGERATED COUNTERS
WITH DRAWERS *

—



EAMFP-225-HHHD



EAMFP-180-TTT

VERSATILITY:
Different sets of drawers for the most
specific requirements.












ROBUSTNESS:
Our bottom perforated drawers can
stand up to 40 kg.












(*) We can provide granite worktops on our
refrigerated counters.
(*) We offer the option of panoramic door opening in
models with 2, 3 and 4 doors. (Only solid doors).

VISIBILITY:
Double panel door and anodised
aluminium frame with double vacuum
chamber.

FLEXIBILITY:
Doors on both sides for enhance flexibility
at work.







* We have different versions of drawer kits and doors available:
Set 2 drawers (H), Set 3 drawers (T) and Doors (D).

	MODEL	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS										
	EAMFP-135	19037783	2	A	258	381	173	R600a	1.350x700x850	-
	EAMFP-180	19037784	3	A	403	514	173	R600a	1.800x700x850	-
	EAMFP-225	19037785	4	B	549	810	195	R600a	2.250x700x850	-
FREEZER COUNTERS										
	EAMFN-135	19037806	2	D	258	2.044	615	R290	1.350x700x850	-
	EAMFN-180	19037809	3	D	403	2.654	624	R290	1.800x700x850	-
REFRIGERATED COUNTERS WITH GLASS DOORS										
	EAMFP-135-PC	19037798	2	-	258	-	178	R600a	1.350x700x850	-
	EAMFP-180-PC	19037800	3	-	403	-	180	R600a	1.800x700x850	-
	EAMFP-225-PC	19037802	4	-	549	-	205	R600a	2.250x700x850	-
REFRIGERATED CENTRAL COUNTERS										
	EAMCP-135	19037803	2+2	-	258	-	173	R600a	1.350x768x850	-
	EAMCP-180	19037804	3+3	-	403	-	173	R600a	1.800x768x850	-
	EAMCP-225	19037805	4+4	-	546	-	200	R600a	2.250x768x850	-

	MODEL	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS WITH "H" DRAWERS										
	EAMFP-135-HD	19037786	1 H 1 D	A	258	381	173	R600a	1.350x700x850	-
	EAMFP-135-HH	19037789	2 H	A	258	381	173	R600a	1.350x700x850	-
	EAMFP-180-HDD	19037790	1 H 2 D	A	403	514	173	R600a	1.800x700x850	-
	EAMFP-180-HHD	19037791	2 H 1 D	A	403	514	173	R600a	1.800x700x850	-
	EAMFP-180-HHH	19037792	3 H	A	403	514	173	R600a	1.800x700x850	-
	EAMFP-225-HDDD	19037793	1 H 3 D	B	549	810	195	R600a	2.250x700x850	-
	EAMFP-225-HHDD	19037795	2 H 2 D	B	549	810	195	R600a	2.250x700x850	-
	EAMFP-225-HHHD	19037796	3 H 1 D	B	549	810	195	R600a	2.250x700x850	-
	EAMFP-225-HHHH	19037797	4 H	B	549	810	195	R600a	2.250x700x850	-
REFRIGERATED COUNTERS WITH "T" DRAWERS										
	EAMFP-135-TT	19048245	3T	A	258	381	173	R-600a	1.350x700x850	-
	EAMFP-180-TTT	19058976	3T	A	403	514	173	R-600a	1.800x700x850	-

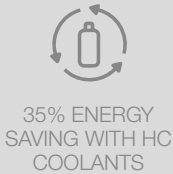
DRAWERS FOR REFRIGERATED COUNTERS

—

	MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	RETAIL PRICE (€)
	KIT 2 DRAWERS (1/2+1/2)	H	19012537	ADVANCE Gastronorm		-
	KIT 2 DRAWERS (1/3+2/3)	W	19012538	ADVANCE Gastronorm		-
	KIT 3 DRAWERS (1/3+1/3+1/3)	T	19012539	ADVANCE Gastronorm		-

CONCEPT | 700 GASTRONORM

Our 700 mm deep CONCEPT range with capacity for Gastronorm containers provides one of the widest refrigerated counter choices in the market. We provide a wide range of versions and options to suit every user's needs with a robust, ergonomic, functional and easy to clean product.



35% ENERGY
SAVING WITH HC
COOLANTS

01.

ROBUSTNESS

Robustness is an essential characteristic in our units to make them suitable for the intense use that they will have to stand in a professional kitchen.

02.

ZERO IMPACT

Natural hydrocarbon gas (R-290 and R-600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

03.

HYGIENE

Our products have been designed to minimise efforts. That is why our engineers have designed our CONCEPT Gastronorm range while keeping in mind some very important details such as screw free, rounded edges, embedded design... all for easier cleaning.

04.

ECO MODE

This working mode optimises the performance of our equipment. When the door remains closed for a period of time, temperature and time are automatically selected so that the cooling unit only works when required.

05.

RELIABILITY

High quality and environmentally friendly components to ensure utmost energy efficiency and optimal levels of refrigeration capacity.



GENERAL CHARACTERISTICS

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
- Opened door delay alarm.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning (GN1/1 size).
- Equipment per door: 1 GN 1/1 grid and 2 sets of height adjustable tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Interior LED lighting (only for models with glass doors).
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: from -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Ambient temperature: 43 °C (*)
- Climatic class 4.

Options:

- Castor kit (factory assembly).
- Without splashback.
- Without worktop.
- Different drawer models.
- Left side cooling unit.
- Panoramic door opening.
- Stainless steel back.
- Granite worktops.
- Tropicalised unit.
- Lock (standard in glass doors).

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

REFRIGERATED COUNTERS

REFRIGERATED COUNTERS



EMFP-135-GN

REFRIGERATED COUNTERS WITH PRE-INSTALLATION



CMFP-192-GN-R

ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

	MODEL	COOLANT	Hz.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS											
	EMFP-135-GN	R-600a	50	19036976	2	B	274	752	202	1.342x700x850	-
	CMFP-135-GN	R-134a	50	19029462		C		883	247		-
			60			-					
	EMFP-180-GN	R-600a	50	19036983	3	C	428	931	202	1.792x700x850	-
	CMFP-180-GN	R-134a	50	19029463		C		950	287		-
			60			-					
	EMFP-225-GN	R-600a	50	19036995	4	C	581	1.096	224	2.242x700x850	-
	CMFP-225-GN	R-134a	50	19029464		D		1.314	385		-
			60			19029465		-			
REFRIGERATED COUNTERS WITH PRE-INSTALLATION											
	CMFP-102-GN-R	-	50/60	19029468	2	-	274	-	-	1.042x700x850	-
	CMFP-147-GN-R	-	50/60	19029469	3	-	428	-	-	1.492x700x850	-
	CMFP-192-GN-R	-	50/60	19029471	4	-	581	-	-	1.942x700x850	-

FREEZER COUNTERS

FREEZER COUNTERS



EMFN-180-GN

FREEZER COUNTERS WITH PRE-INSTALLATION



CMFN-102-GN-R

ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

	MODEL	COOLANT	Hz.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
FREEZER COUNTERS											
	EMFN-135-GN	R-290	50	19037545	2	D		2.212	667		-
	CMFN-135-GN	R-404A	50	19029530		F	274	3.034	815	1.342x700x850	-
			60	19029532		-		-			
	EMFN-180-GN	R-290	50	19037550	3	D		2.467	676		-
	CMFN-180-GN	R-404A	50	19029533		F	428	3.425	1020	1.792x700x850	-
			60	19029534		-		-			-
FREEZER COUNTERS WITH PRE-INSTALLATION											
	CMFN-102-GN-R		50/60	19029540	2	-	274	-	-	1.042x700x850	-
	CMFN-147-GN-R		50/60	19029541	3	-	428	-	-	1.492x700x850	-

REFRIGERATED COUNTERS
WITH DRAWERS



EMFP-180-GN HHH



CMFP-180-GN HDD

ROBUSTNESS:
Our perforated stainless steel drawers
can stand loads up to 40 kg.

We have different versions of drawer kits and doors
available
Set 2 drawers (H)
Doors (D)

	MODEL	COOLANT	Hz.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS WITH DRAWERS											
	EMFP-135-GN HD	R-600a	50	19036978	1 H	C	274	752	202	1.342x700x850	-
	CMFP-135-GN HD	R-134a	50	19029489	1 D	C		883	247		-
		60			-			-			-
	EMFP-135-GN HH	R-600a	50	19036979	2 H	C	274	752	202	1.342x700x850	-
	CMFP-135-GN HH	R-134a	50	19029490		C		883	247		-
		60				-		-			-
	EMFP-180-GN HDD	R-600a	50	19036985	1 H	C	274	931	202	1.342x700x850	-
	CMFP-180-GN HDD	R-134a	50	19029491	2 D	C		950	287		-
		60			-			-			-
	EMFP-180-GN HHD	R-600a	50	19036986	2 H	C	428	931	202	1.792x700x850	-
	CMFP-180-GN HHD	R-134a	50	19029492		C		950	287		-
		60				-		-			-
	EMFP-180-GN HHH	R-600a	50	19036992	3 H	C	428	931	202	1.792x700x850	-
	CMFP-180-GN HHH	R-134a	50	19029493		C		950	287		-
		60				-		-			-
	EMFP-225-GN HDDD	R-600a	50	19036997	1 H	C	581	1.096	224	2.242x700x850	-
	CMFP-225-GN HDDD	R-134a	50	19029494	3 D	D		1.314	385		-
		60		19029495	-			-	448		-
	EMFP-225-GN HHDD	R-600a	50	19036998	2 H	C	581	1.096	224	2.242x700x850	-
	CMFP-225-GN HHDD	R-134a	50	19029496		D		1.314	385		-
		60		19029497		-		-	448		-
	EMFP-225-GN HHHD	R-600a	50	19036999	3 H	C	581	1.096	224	2.242x700x850	-
	CMFP-225-GN HHHD	R-134a	50	19029498		D		1.314	385		-
		60		19029499		-		-	448		-
	EMFP-225-GN HHHH	R-600a	50	19037000	4 H	C	581	1.096	224	2.242x700x850	-
	CMFP-225-GN HHHH	R-134a	50	19029500		D		1.314	385		-
		60		19029501		-		-	448		-

REFRIGERATED COUNTERS WITH DRAWERS
AND PRE-INSTALLATION



CMFP-192-GN HHDD-R

ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

	MODEL	COOLANT	Hz.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS WITH DRAWERS WITH PRE-INSTALLATION											
	CMFP-102-GN-HD-R		50/60	19029503	1 H 1 D	-	274	-	-	1.042x700x850	-
	CMFP-102-GN-HH-R		50/60	19029504	2 H	-		-	-		-
	CMFP-147-GN-HDD-R		50/60	19029505	1 H 2 D	-	428	-	-	1.492x700x850	-
	CMFP-147-GN-HHD-R		50/60	19029506	2 H 1 D	-		-	-		-
	CMFP-147-GN-HHH-R		50/60	19029507	3 H	-	581	-	-	1.942x700x850	-
	CMFP-192-GN-HDDD-R		50/60	19029508	1 H 3 D	-		-	-		-
	CMFP-192-GN-HHDD-R		50/60	19029509	2 H 2 D	-		-	-		-
	CMFP-192-GN-HHHH-R		50/60	19029510	3 H 1 D	-		-	-		-
	CMFP-192-GN-HHHH-R		50/60	19029511	4 H	-		-	-		-

DRAWERS FOR REFRIGERATED COUNTERS

	MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	RETAIL PRICE (€)
	KIT 2 DRAWERS (1/2+1/2)	H	19010993	CONCEPT Gastronorm		-
	KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19015952	CONCEPT Gastronorm		-
	KIT 2 DRAWERS (1/2+1/2) LEFT	H	19036401	CONCEPT Gastronorm		-
	KIT 2 DRAWERS (1/3+2/3)	W	19015953	CONCEPT Gastronorm		-
	KIT 3 DRAWERS (1/3+1/3+1/3)	T	19015954	CONCEPT Gastronorm		-

REFRIGERATED COUNTERS WITH GLASS DOORS

REFRIGERATED COUNTERS
WITH GLASS DOORS



EMFP-180-GN PC

VISIBILITY:
DOUBLE PANE DOOR AND ANODISED ALUMINIUM FRAME
WITH DOUBLE VACUUM CHAMBER.

REFRIGERATED COUNTERS
WITH GLASS DOORS AND PRE-INSTALLATION



CMFP-102-GN-R PC

ADAPTABILITY:
Units ready for the connection of a remote cooling unit.
The cooling unit is not included.

REFRIGERATED COUNTERS
WITH SINK



EMFP-225-GN F

SINK:
(330 x 365 x 140 mm) sink included
with rinse grid on the worktop.







REFRIGERATED
CENTRAL COUNTERS



CMCP-180-GN

FLEXIBILITY:
Doors on both sides for easier reaching in.

REFRIGERATED COUNTERS WITH SINK

	MODEL	COOLANT	Hz.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS WITH GLASS DOORS									50		
	EMFP-135-GN PC	R-600a	50	19036977	2	-	274	-	207	1.342x700x850	-
	CMFP-135-GN PC	R-134a	50 60	19029473		-		-	252		-
	EMFP-180-GN PC	R-600a	50	19036984	3	-	428	-	209	1.792x700x850	-
	CMFP-180-GN PC	R-134a	50 60	19029474		-		-	294		-
	EMFP-225-GN PC	R-600a	50	19036996	4	-	581	-	234	2.242x700x850	-
	CMFP-225-GN PC	R-134a	50 60	19029475 19029476		-		-	385 458		-
REFRIGERATED COUNTERS WITH GLASS DOORS AND PRE-INSTALLATION											
	CMFP-102-GN-R PC	-	50/60	19029477	2	-	274	-	-	1.042x700x850	-
	CMFP-147-GN-R PC	-	50/60	19029478	3	-	428	-	-	1.492x700x850	-
	CMFP-192-GN-R PC	-	50/60	19029479	4	-	581	-	-	1.942x700x850	-

MODEL	COOLANT	Hz.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS WITH SINK										
	EMFP-135-GN-F	R-600a	50	19036982	2	B	752	202	1.342x700x850	-
	CMFP-135-GN-F	R-134a	50 60	19029481		C	883	247		-
	EMFP-180-GN-F	R-600a	50	19036993	3	C	931	202	1.792x700x850	-
	CMFP-180-GN-F	R-134a	50 60	19029482		C	950	287		-
	EMFP-225-GN-F	R-600a	50	19037001	4	C	1.096	224	2.242x700x850	-
	CMFP-225-GN-F	R-134a	50 60	19029483 19029484		D	1.314	385 448		-

REFRIGERATED CENTRAL COUNTERS

MODEL	COOLANT	Hz.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED CENTRAL COUNTERS										
	EMCP-135-GN	R-600a	50	19037012	2+2	-	-	202	1.342x768x850	-
	CMCP-135-GN	R-134a	50 60	19029526		-	-	247		-
	EMCP-180-GN	R-600a	50	19037013	3+3	-	-	202	1.792x768x850	-
	CMCP-180-GN	R-134a	50 60	19029527		-	-	287		-
	EMCP-225-GN	R-600a	50	19037014	4+4	-	-	224	2.242x768x850	-
	CMCP-225-GN	R-134a	50 60	19029528 19029529		-	-	385 448		-

REFRIGERATED BASES

Models with doors












EMFP-180-BP

Models with drawers 1/3 et 2/3



EMFP-180-B2

Intended to give support to counter top cooking equipment. Ideal for refrigeration solutions in small rooms.

	MODEL	COOLANT	Hz.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED BASES WITH DOORS											
	EMFP-135-BP	R-600a	50	19037038	2	C	177	752	202	1.342x700x584	-
	CMFP-135-BP	R-134a	50 60	19029521		C -		747 -	247		-
	EMFP-180-BP	R-600a	50	19037042	3	C	277	931	202	1.792x700x584	-
	CMFP-180-BP	R-134a	50 60	19029522		C -		767 -	287		-
	EMFP-225-BP	R-600a	50	19037048	4	D	377	1096	224	2.242x700x584	-
	CMFP-225-BP	R-134a	50 60	19029523 19029524		D -		1.314 -	385 448		- -
REFRIGERATED BASES WITH 2/3 DRAWERS											
	EMFP-135-B	R-600a	50	19037039	2 x 2/3	C	177	752	202	1.342x700x584	-
	CMFP-135-B	R-134a	50 60	19029513		C -		747 -	247		-
	EMFP-180-B	R-600a	50	19037043	3 x 2/3	C	277	931	202	1.792x700x584	-
	CMFP-180-B	R-134a	50 60	19029514		C -		767 -	287		-
	EMFP-225-B	R-600a	50	19037049	4 x 2/3	C	377	1.096	224	2.242x700x584	-
	CMFP-225-B	R-134a	50 60	19029515 19029516		D -		1.314 -	385 448		- -
REFRIGERATED BASES WITH 1/3 AND 2/3 DRAWERS											
	EMFP-135-B2	R-600a	50	19037040	2 x 1/3 1 x 2/3	C	177	752	202	1.342x700x584	-
	CMFP-135-B2	R-134a	50 60	19029517		C -		747 -	247		-
	EMFP-180-B2	R-600a	50	19037044	4 x 1/3 1 x 2/3	C	277	931	202	1.792x700x584	-
	CMFP-180-B2	R-134a	50 60	19029518		C -		767 -	287		-
	EMFP-225-B2	R-600a	50	19037050	6 x 1/3 1 x 2/3	D	377	1.096	224	2.242x700x584	-
	CMFP-225-B2	R-134a	50 60	19029519 19029520		D -		1.314 -	385 448		- -

REFRIGERATED BASES
FOR 900 KORE SERIES

Specific models for 900 KORE Series



EMFP-120-BH



CMFP-120-BP WITH 900 KORE ELEMENTS

	MODEL	COOLANT	Hz.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED BASES WITH DOORS											
	EMFP-120-BP	R-600a	50	19048089	2	C	177	752	170	1.200x884x600	-
	CMFP-120-BP	R-134a	50	19034260		C		747	247		-
			60			-		-			-
REFRIGERATED BASES WITH 2/3 DRAWERS											
	EMFP-120-B	R-600a	50	19048090	2 x 2/3	C	177	752	170	1.200x884x600	-
	CMFP-120-B	R-134a	50	19034266		C		747	247		-
			60			-		-			-
REFRIGERATED BASES WITH LARGE DRAWERS											
	EMFP-120-BH	R-600a	50	19047995	2 x LARGE	C	177	752	170	1.200x884x600	-

REFRIGERATED BASES
FOR 700 SERIES

	MODEL	COOLANT	Hz.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED BASES WITH 2/3 DRAWERS											
	EMFP-140-B SP	R-600a	50	19061731	2 x 2/3	C	177	752	202	1.400x700x584	-
	MB7-140-B SP	R-134a	50	19015910		C		803	216		-
			60			-					
REFRIGERATED BASES WITH 1/3 AND 2/3 DRAWERS											
	EMFP-140-B2 SP	R-600a	50	19061732	2 x 1/3 + 1 x 2/3	C	177	752	202	1.400x700x584	-
	MB7-140-B2 SP	R-134a	50	19061689		C		803	216		-
			60			-					

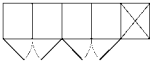
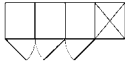
GN GLOBE COUNTERS - AVAILABLE OPTIONS AND PRICE INCREASE PER MODEL

MODEL	ST. STEEL BACK PANEL	3 cm GRANITE WORKTOP	WITHOUT WORKTOP	WITHOUT SPLASHBACK	WHEELS SET	LOCK (PER DOOR)	DRAWERS SET [1/2] UNIT	DRAWERS SET [1/3] UNIT	COMPRESSOR ON THE LEFT	TROPICALISED UNIT	PANORAMIC OPENING
ADVANCE - 700 GASTRONORM											
EAMFP-135	0	0	0	0	0	0	0	0	-	0	0
EAMFP-180	0	0	0	0	0	0	0	0	-	0	0
EAMFP-225	0	0	0	0	0	0	0	0	-	0	0
EAMFN-135	0	0	0	0	0	0	-	-	-	-	0
EAMFN-180	0	0	0	0	0	0	-	-	-	-	0
EAMFP-135-PC	0	0	0	0	0	0	-	-	-	0	-
EAMFP-180-PC	0	0	0	0	0	0	-	-	-	0	-
EAMFP-225-PC	0	0	0	0	0	0	-	-	-	0	-
EAMCP-135	-	0	0	-	0	0	-	-	-	0	0
EAMCP-180	-	0	0	-	0	0	-	-	-	0	0
EAMCP-225	-	0	0	-	0	0	-	-	-	0	0
CONCEPT - 700 GASTRONORM											
EMFP-135 GN	0	0	0	0	0	0	0	0	0	0	0
EMFP-180 GN	0	0	0	0	0	0	0	0	0	0	0
EMFP-225 GN	0	0	0	0	0	0	0	0	0	0	0
EMFN-135 GN	0	0	0	0	0	0	-	-	0	-	0
EMFN-180 GN	0	0	0	0	0	0	-	-	0	-	0
EMFP-135 GN-PC	0	0	0	0	0	0	-	-	0	0	-
EMFP-180 GN-PC	0	0	0	0	0	0	-	-	0	0	-
EMFP-225 GN-PC	0	0	0	0	0	0	-	-	0	0	-
EMFP-135 GN-F	0	-	-	0	-	0	0	0	-	0	0
EMFP-180 GN-F	0	-	-	0	-	0	0	0	-	0	0
EMFP-225 GN-F	0	-	-	0	-	0	0	0	-	0	0
EMFP-135 B *	0	-	-	0	0	0	-	-	-	0	-
EMFP-180 B *	0	-	-	0	0	0	-	-	-	0	-
EMFP-225 B *	0	-	-	0	0	0	-	-	-	0	-
EMCP-135 GN	-	0	0	-	0	0	-	-	-	0	0
EMCP-180 GN	-	0	0	-	0	0	-	-	-	0	0
EMCP-225 GN	-	0	0	-	0	0	-	-	-	0	0








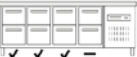






GN NEO COUNTERS - AVAILABLE OPTIONS AND PRICE INCREASE PER MODEL

MODEL	ST. STEEL BACK PANEL	3 cm GRANITE WORKTOP	WITHOUT WORKTOP	WITHOUT SPLASHBACK	WHEELS SET	LOCK (PER DOOR)	DRAWERS SET [1/2] UNIT	DRAWERS SET [1/3] UNIT	COMPRESSOR ON THE LEFT	TROPICALISED UNIT	PANORAMIC OPENING (#)
CONCEPT - 700 GASTRONORM											
CMFP-135 GN	0	0	0	0	0	0	0	0	0	0	0
CMFP-180 GN	0	0	0	0	0	0	0	0	0	0	0
CMFP-225 GN	0	0	0	0	0	0	0	0	0	0	0
CMFN-135 GN	0	0	0	0	0	0	-	-	0	-	0
CMFN-180 GN	0	0	0	0	0	0	-	-	0	-	0
CMFP-102 GN-R	0	0	0	0	-	0	0	0	-	0	0
CMFP-147 GN-R	0	0	0	0	-	0	0	0	-	0	0
CMFP-192 GN-R	0	0	0	0	-	0	0	0	-	0	0
CMFN-102 GN-R	0	0	0	0	-	0	-	-	-	-	0
CMFN-147 GN-R	0	0	0	0	-	0	-	-	-	-	0
CMFP-135 GN-PC	0	0	0	0	0	0	-	-	0	0	-
CMFP-180 GN-PC	0	0	0	0	0	0	-	-	0	0	-
CMFP-225 GN-PC	0	0	0	0	0	0	-	-	0	0	-
CMFP-102 GN-R PC	0	0	0	0	-	0	-	-	-	0	-
CMFP-147 GN-R PC	0	0	0	0	-	0	-	-	-	0	-
CMFP-192 GN-R PC	0	0	0	0	-	0	-	-	-	0	-
CMFP-135 GN-F	0	-	-	0	-	0	0	0	-	0	0
CMFP-180 GN-F	0	-	-	0	-	0	0	0	-	0	0
CMFP-225 GN-F	0	-	-	0	-	0	0	0	-	0	0
CMFP-135 B *	0	-	-	0	0	0	-	-	-	0	-
CMFP-180 B *	0	-	-	0	0	0	-	-	-	0	-
CMFP-225 B *	0	-	-	0	0	0	-	-	-	0	-
CMCP-135 GN	-	0	0	-	0	0	-	-	-	0	0
CMCP-180 GN	-	0	0	-	0	0	-	-	-	0	0
CMCP-225 GN	-	0	0	-	0	0	-	-	-	0	0

* Applies to all refrigeration front counters (B, BP, B2).



DRAWERS FOR REFRIGERATED COUNTERS

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	RETAIL PRICE (€)
 KIT 2 DRAWERS (1/2+1/2)	H	19012537	ADVANCE Gastronorm		-
 KIT 2 DRAWERS (1/3+2/3)	W	19012538	ADVANCE Gastronorm		-
 KIT 3 DRAWERS (1/3+1/3+1/3)	T	19012539	ADVANCE Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19010993	CONCEPT Gastronorm		-
	H	19015952	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) LEFT	H	19036401	CONCEPT Gastronorm		-
	W	19015953	CONCEPT Gastronorm		-
 KIT 3 DRAWERS (1/3+1/3+1/3)	T	19015954	CONCEPT Gastronorm		-

KITS CASTORS TO ASSEMBLY

DESCRIPTION	CODE	RETAIL PRICE (€)
KIT 4 WHEELS, 2 with bracket	19016846	-
KIT 6 WHEELS, 3 with bracket	19011005	-

ACCESSORIES FOR GN COUNTERS *

DESCRIPTION	CODE
GRID GN 1/1 Epoxi (530x325)	12035781
GRID GN 1/1 Stainless steel (530x325)	19000999
GUIDE for grid GN-1/1 - Side grid - 562 mm - 1 element	12037936
GUIDE for grid GN-1/1 - Central grid - 612 mm - 1 element	12036716
GUIDE for grid GN-1/1 - ADVANCE counters - Side and Central - 519 mm - 1 element	12036880

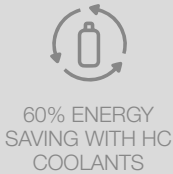
* Check prices at accessories and spare parts list

PANORAMIC
OPENING

(#) PANORAMIC OPENING - POSSIBLE OPTIONS

CONCEPT | 600 SNACK

Our 600 mm deep CONCEPT range with Snack dimensions offers a wide choice of refrigerated counter worktops to fit into reduced spaces with a robust, ergonomic, functional and easy to clean product.



01.

ZERO IMPACT

Natural hydrocarbon gas (R-290 and R-600a). Natural-non toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

02.

RELIABILITY

High quality and environmentally friendly components to ensure utmost energy efficiency and optimal levels of refrigeration capacity.

03.

DIFFERENT VERSIONS AND OPTIONS

Thanks to our experience and our collaborative policy with customers, we have designed a wide range of models to suit every user's requirements.

04.

HYGIENE

Our products have been designed to minimise efforts. That is why our engineers have designed our CONCEPT Snack range while keeping in mind some very important details such as screw free, rounded edges, embedded design... all for easier cleaning.

05.

SELF-CLOSING AND STAY OPEN FEATURE

GLOBE generation products are fitted with a self-closing and stay open feature for easier loading and unloading.



GENERAL CHARACTERISTICS

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning. Grid self-dimensions: 405 x 460 mm.

- Equipment: 1 grid per door and 1 set of tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Interior LED lighting (only for models with glass doors).
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: from -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Ambient temperature: 43 °C (*)
- Climatic class 4.

Options:

- Castor kit (factory assembly).
- Without splashback.
- Without worktop.
- Different drawer models.
- Left side cooling unit.
- Panoramic door opening.
- Stainless steel back.
- Lock (standard in glass doors).
- Tropicalised unit.

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

REFRIGERATED COUNTERS

REFRIGERATED COUNTERS









EMSP-150

REFRIGERATED COUNTERS WITH PRE-INSTALLATION (*)



CMSP-169-R

* ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

	MODEL	COOLANT	Hz.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS											
	EMSP-150	R-600a	50	19036912	2	C	268	836	202	1.492x600x850	-
	CMSP-150	R-134a	50	19029276		C		876	247		-
			60			-					
	EMSP-200	R-600a	50	19036970	3	C	416	931	202	2.017x600x850	-
	CMSP-200	R-134a	50	19029277		C		951	287		-
			60			-					
	EMSP-250	R-600a	50	19037002	4	C	564	1.096	224	2.542x600x850	-
	CMSP-250	R-134a	50	19029279		D		1.314	385		-
			60			19029290		-			
REFRIGERATED COUNTERS WITH PRE-INSTALLATION											
	CMSP-117-R	-	50/60	19029294	2	-	268	-	-	1.192x600x850	-
	CMSP-169-R	-	50/60	19029295	3	-	416	-	-	1.717x600x850	-
	CMSP-222-R	-	50/60	19029296	4	-	564	-	-	2.242x600x850	-

FREEZER COUNTERS

FREEZER COUNTERS







EMSN-200-GN

FREEZER COUNTERS WITH PRE-INSTALLATION (*)



CMSN-117-R

* ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

	MODEL	COOLANT	Hz.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
FREEZER COUNTERS											
	EMSN-150	R-290	50	19037552	2	D	268	2.212	667	1.492x600x850	-
	CMSN-150	R-404A	50	19029376		F		3.447	796		-
			60	19029377							-
	EMSN-200	R-290	50	19037553	3	D	416	2.467	676	2.017x600x850	-
	CMSN-200	R-404A	50	19029378		F		3.824	879		-
			60	19029379							-
FREEZER COUNTERS WITH PRE-INSTALLATION											
	CMSN-117-R	-	50/60	19029406	2	-	268	-	416	1.192x600x850	-
	CMSN-169-R	-	50/60	19029407	3	-	416	-	426	1.717x600x850	-

REFRIGERATED COUNTERS
WITH DRAWERS



EMSP-250-HDDD

ROBUSTNESS:
Our perforated stainless steel drawers
can stand loads up to 40 kg.

We have different versions of drawer kits and doors
available
Set 2 drawers (H)
Doors (D)










MODEL	COOLANT	Hz.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS WITH DRAWERS										
	EMSP-150-HD	R-600a	50	19036948	1 H	268	836	202	1.492x600x850	-
	CMSP-150-HD	R-134a	50	19029308	1 D		876	247		-
	EMSP-150-HH	R-600a	50	19036953	2 H	268	836	202	1.492x600x850	-
	CMSP-150-HH	R-134a	50	19029309	2 D		876	247		-
	EMSP-200-HDD	R-600a	50	19036973	1 H	416	931	202	2.017x600x850	-
	CMSP-200-HDD	R-134a	50	19029310	2 D		951	287		-
	EMSP-200-HHD	R-600a	50	19036974	2 H	416	931	202	2.017x600x850	-
	CMSP-200-HHD	R-134a	50	19029311	1 D		951	287		-
	EMSP-200-HHH	R-600a	50	19036975	3 H	416	931	202	2.017x600x850	-
	CMSP-200-HHH	R-134a	50	19029312	3 D		951	287		-
	EMSP-250-HDDD	R-600a	50	19037006	1 H	564	1.096	224	2.542x600x850	-
	CMSP-250-HDDD	R-134a	50	19029313	3 D		1.314	385		-
	EMSP-250-HHDD	R-600a	50	19037007	2 H	564	1.096	224	2.542x600x850	-
	CMSP-250-HHDD	R-134a	50	19029315	2 D		1.314	385		-
	EMSP-250-HHHD	R-600a	50	19037008	3 H	564	1.096	224	2.542x600x850	-
	CMSP-250-HHHD	R-134a	50	19029318	1 D		1.314	385		-
	EMSP-250-HHHH	R-600a	50	19037009	4 H	564	1.096	224	2.542x600x850	-
	CMSP-250-HHHH	R-134a	50	19029320	4 D		1.314	385		-
	EMSP-250-HHHH	R-600a	50	19037009	4 H	564	1.096	224	2.542x600x850	-
	CMSP-250-HHHH	R-134a	50	19029321	4 D		1.314	385		-

REFRIGERATED COUNTERS WITH DRAWERS
AND PRE-INSTALLATION



EMSP-222-HHHD-R

ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

	MODEL	COOLANT	Hz.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS WITH DRAWERS AND PRE-INSTALLATION											
	CMSP-117-HD-R	-	50/60	19029322	1 H 1 D	-	268	-	-	1.192x600x850	-
	CMSP-117-HH-R	-	50/60	19029323	2 H	-	268	-	-	1.192x600x850	-
	CMSP-169-HDD-R	-	50/60	19029324	1 H 2 D	-	416	-	-	1.717x600x850	-
	CMSP-169-HHD-R	-	50/60	19029325	2 H 1 D	-	416	-	-	1.717x600x850	-
	CMSP-169-HHH-R	-	50/60	19029326	3 H	-	416	-	-	1.717x600x850	-
	CMSP-222-HDDD-R	-	50/60	19029327	1 H 3 D	-	564	-	-	2.242x600x850	-
	CMSP-222-HHDD-R	-	50/60	19029328	2 H 2 D	-	564	-	-	2.242x600x850	-
	CMSP-222-HHHD-R	-	50/60	19029329	3 H 1 D	-	564	-	-	2.242x600x850	-
	CMSP-222-HHHH-R	-	50/60	19029370	4 H	-	564	-	-	2.242x600x850	-

DRAWERS FOR SNACK REFRIGERATED COUNTERS

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	RETAIL PRICE (€)
	KIT 2 DRAWERS (1/2+1/2)	H	19004925	Snack	-
	KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19004921	Snack	-
	KIT 2 DRAWERS (1/2+1/2) LEFT	H	19004930	Snack	-
	KIT 2 DRAWERS (1/3+2/3)	W	19004927	Snack	-
	KIT 3 DRAWERS (1/3+1/3+1/3)	T	19004923	Snack	-

REFRIGERATED COUNTERS WITH GLASS DOORS

REFRIGERATED COUNTERS
WITH GLASS DOORS



EMSP-150-PC

VISIBILITY:
Double pane door and anodised aluminium frame
with double vacuum chamber.

REFRIGERATED COUNTERS
WITH SINK



CMSP-150-F

SINK:
(330 x 365 x 140 mm) sink included with rinse
grid on the worktop.

REFRIGERATED COUNTERS WITH GLASS DOORS

	MODEL	COOLANT	Hz.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
MESAS DE REFRIGERACIÓN CON PUERTAS DE CRISTAL											
	EMSP-150-PC	R-600a	50	19036937	2	-	268	-	207	1.492x600x850	-
	CMSP-150-PC	R-134a	50 60	19029304		-	-	-	252	-	-
	EMSP-200-PC	R-600a	50	19036972	3	-	416	-	209	2.017x600x850	-
	CMSP-200-PC	R-134a	50 60	19029305		-	-	-	294	-	-
	EMSP-250-PC	R-600a	50	19037004	4	-	564	-	234	2.542x600x850	-
	CMSP-250-PC	R-134a	50 60	19029306 19029307		-	-	-	385 458	-	-

REFRIGERATED COUNTERS WITH SINK

	MODEL	COOLANT	Hz.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
	EMSP-150-F	R-600a	50	19036915	2	C	268	836	202	1.492x600x850	-
	CMSP-150-F	R-134a	50 60	19029298		C	-	876	247	-	-
	EMSP-200-F	R-600a	50	19036971	3	C	416	931	202	2.017x600x850	-
	CMSP-200-F	R-134a	50 60	19029299		C	-	876	287	-	-
	EMSP-250-F	R-600a	50	19037003	4	C	564	1.096	224	2.542x600x850	-
	CMSP-250-F	R-134a	50 60	19029300 19029301		D	-	1.314	385 448	-	-

KITS CASTORS FOR COUNTERS

DESCRIPTION	CODE	RETAIL PRICE (€)
KIT 4 WHEELS, 2 with bracket	19016846	-
KIT 6 WHEELS, 3 with bracket	19011005	-

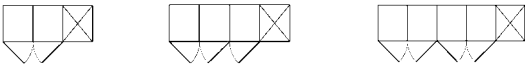
DRAWERS FOR SNACK REFRIGERATED COUNTERS

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	RETAIL PRICE (€)
	KIT 2 DRAWERS (1/2+1/2)	H	19004925	Snack	-
	KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19004921	Snack	-
	KIT 2 DRAWERS (1/2+1/2) LEFT	H	19004930	Snack	-
	KIT 2 DRAWERS (1/3+2/3)	W	19004927	Snack	-
	KIT 3 DRAWERS (1/3+1/3+1/3)	T	19004923	Snack	-

SNACK COUNTERS - AVAILABLE OPTIONS AND PRICE INCREASE PER MODEL

MODEL	ST. STEEL BACK PANEL	3 cm GRANITE WORKTOP	WITHOUT WORKTOP	WITHOUT SPLASHBACK	WHEELS SET	LOCK (PER DOOR)	DRAWERS SET [1/2] UNIT	DRAWERS SET [1/3] UNIT	COMPRESSOR ON THE LEFT	TROPICALISED UNIT	PANORAMIC OPENING (#)
GLOBE - 600 SNACK											
EMSP-150	0	-	0	0	0	0	0	0	0	0	0
EMSP-200	0	-	0	0	0	0	0	0	0	0	0
EMSP-250	0	-	0	0	0	0	0	0	0	0	0
EMSN-150	0	-	0	0	0	0	-	-	0	0	0
EMSN-200	0	-	0	0	0	0	-	-	0	0	0
EMSP-150-PC	0	-	0	0	0	0	-	-	0	0	-
EMSP-200-PC	0	-	0	0	0	0	-	-	0	0	-
EMSP-250-PC	0	-	0	0	0	0	-	-	0	0	-
EMSP-150-F	0	-	-	0	-	0	0	0	-	0	0
EMSP-200-F	0	-	-	0	-	0	0	0	-	0	0
EMSP-250-F	0	-	-	0	-	0	0	0	-	0	0
NEO - 600 SNACK											
CMSP-150	0	-	0	0	0	0	0	0	0	0	0
CMSP-200	0	-	0	0	0	0	0	0	0	0	0
CMSP-250	0	-	0	0	0	0	0	0	0	0	0
CMSN-150	0	-	0	0	0	0	-	-	0	0	0
CMSN-200	0	-	0	0	0	0	-	-	0	0	0
CMSP-117-R	0	-	0	0	-	0	0	0	-	0	0
CMSP-169-R	0	-	0	0	-	0	0	0	-	0	0
CMSP-222-R	0	-	0	0	-	0	0	0	-	0	0
CMSN-117-R	0	-	0	0	-	0	-	-	-	0	0
CMSN-169-R	0	-	0	0	-	0	-	-	-	0	0
CMSP-150-PC	0	-	0	0	0	0	-	-	0	0	-
CMSP-200-PC	0	-	0	0	0	0	-	-	0	0	-
CMSP-250-PC	0	-	0	0	0	0	-	-	0	0	-
CMSP-150-F	0	-	-	0	-	0	0	0	-	0	0
CMSP-200-F	0	-	-	0	-	0	0	0	-	0	0
CMSP-250-F	0	-	-	0	-	0	0	0	-	0	0

(#) PANORAMIC OPENING - POSSIBLE OPTIONS



ACCESSORIES *

DESCRIPTION	CODE
Side GRID Epoxi (405x460)	12034975
Central GRID Epoxi (405x525)	12034847
Support for Snack GRID	12037728

* Check prices at accessories and spare parts list

CONCEPT | PASTRY COUNTERS - DEPTH 800 mm

Pastry counters complete our offer for equipment specially designed for this industry.



01.

TECHNOLOGY

Specially designed units for pastry and bakery use with natural draught refrigeration systems to optimise the conservation of the delicate ingredients normally used in this sector. Vertical fan for optimised distribution of cold air to any spot on the counter even when fully loaded.

02.

CAPACITY

Suitable for Euronorm pastry trays (400 x 600 mm).

03.

CONSTRUCTION

Stainless steel inner compartment on robust slides for standard pastry trays.

GENERAL CHARACTERISTICS

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
 - 50 mm, 40 kg/m³ injected polyurethane insulation.
 - Natural draught cooling system.
 - Vertical evaporator to allow a larger storage capacity.
 - Digital display for electronic and digital control of temperature and defrosting.
 - The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
 - Opened door delay alarm.
- Easier loading and unloading thanks to its door self-closing and stay open features.
 - Removable and height adjustable plastic covered steel shelves for easy cleaning (600 x 400 mm).
 - Equipment per door: 1 600 x 400 mm grid and 2 sets of height adjustable tray slides.
 - Built-in drainage to get rid of waste liquids inside the unit.
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Height adjustable stainless steel legs.
 - 10 cm high splashback.
 - Working temperature: -2 °C, +8 °C.
- Ambient temperature: 43 °C (*)
 - Climatic class 4.

Options:

- Wheels kit (factory assembly).
- Lock.
- Without splashback.
- Without worktop.
- 3 cm thick granite worktop.
- Panoramic door opening.

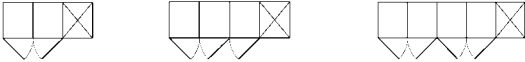
	MODEL	Hz.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
	EMPP-150 GV	50	19037745	2	376	218	R-290	1.492x800x850	-
	CMPP-150	50 60	19029547	2	376	218	R-134a	1.492x800x850	-
	EMPP-202 GV	50	19037746	3	584	356	R-290	2.017x800x850	-
	CMPP-202	50 60	19029548 19067970	3	584	356	R-134a	2.017x800x850	- -
	EMPP-255 GV	50	19037747	4	792	356	R-290	2.542x800x850	-
	CMPP-255	50 60	19029549 19029590	4	792	356	R-134a	2.542x800x850	- -

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. For specific intensive usage please check with Fagor Commercial Manager.

PASTRY COUNTERS - AVAILABLE OPTIONS AND PRICE INCREASE PER MODEL

MODEL	ST. STEEL BACK PANEL	3 cm GRANITE WORKTOP	WITHOUT WORKTOP	WITHOUT SPLASHBACK	WHEELS SET	LOCK (PER DOOR)	TROPICALISED UNIT	PANORAMIC OPENING (#)
EMPP-150 / CMPP-150	o	o	o	o	o	o	o	o
EMPP-202 / CMPP-202	o	o	o	o	o	o	o	o
EMPP-255 / CMPP-255	o	o	o	o	o	o	o	o

(#) PANORAMIC OPENING - POSSIBLE OPTIONS



KIT CASTORS FOR COUNTERS

DESCRIPTION	CODE	RETAIL PRICE (€)
KIT 4 WHEELS, 2 with bracket	19016846	-
KIT 6 WHEELS, 3 with bracket	19011005	-

ACCESSORIES *

DESCRIPTION	CODE
GRID - Epoxi (600x400)	12034886
GRID - Stainless steel, (600x400)	19001001
PASTRY CONTAINER - Stainless steel, (600x400)	19010201
SIDE GUIDE for grid - 649 mm - 1 element	12036419
CENTRAL GUIDE for grid - 711 mm - 1 element	12038109

* Assembly available on demand.



COMMERCIAL REFRIGERATION

PREPARATION COUNTERS

CONFIGURABLE PIZZA COUNTERS	298
COMPACT PIZZA COUNTER, PROFESSIONAL SERIES	300
COMPACT PIZZA COUNTER, STANDARD SERIE	302
SANDWICH & SALAD COUNTER.....	304
SALADETTE.....	306

Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Industrial for any other variation or option that is not included on this list.

PREPARATION COUNTERS



SPECIAL TABLES FOR SPECIFIC TASKS

We offer special tables designed for preparing specific foods:
pizzas, salads, sandwiches.
We also provide the option of customising tables to the needs of each customer, combining optional elements with our special tables.

	FOR PIZZA				FOR SALADS AND SANDWICHES		
	CONFIGURABLES		COMPACTS		SALADS	SALADETTES	
	700 mm	800 mm	PROFESSIONALS	STANDAR	CMEP-135/180	CMEP-100	CMEP-100-G
DIMENSIONS (2 doors)	1.342x700x850	1.492x800x850	1.590x700x854	1.350x700x850	1.342x700x850	915x700x875	915x700x895
INTERNAL CAPACITY	GN-1/1	600x400	GN-1/1 600x400	GN-1/1	GN-1/1	GN-1/1	GN-1/1
WORKTOP	Granite	Granite	Granite	Stainless steel	Stainless steel	Polyamide	Stainless steel
INGREDIENT UNIT FOR GN CONTAINERS	In option MI / MIT	In option MI / MIT	Rear unit	Rear unit	Hole in worktop	Hole in worktop	Rear unit
COOLANT	R-134a R-600a	R-134a	R-134a	R-134a	R-134a	R-134a	R-134a
CLIMATE CLASS	4	4	4	4	4	4	4
EVAPORATOR	INTERNAL	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATORL	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR
REFRIGERATION SYSTEM	Forced	Static	Forced	Forced	Forced	Forced	Forced
HACCP	NO	NO	NO	NO	NO	NO	NO
ECO MODE	YES	YES	YES	NO	NO	NO	NO
LOCK KEY	IN OPTION	IN OPTION	IN OPTION	IN OPTION	IN OPTION	NO	NO
PROTECTION GRADE	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4

PREPARATION COUNTERS | CONFIGURABLES

DEPTH 700 /800 mm

We offer a series of tables with a granite work surface, with the option of positioning different types of cabinet with ingredients on them, to suit each need.








CMFP-180-GN GR + MIT-180

01.

ADAPTABILITY

By combining the table with granite work surface with the different types of glass cabinets for ingredients, you will obtain a complete preparation table, customised for the needs of the user.

	MODEL	COOLANT	Hz.	CODE	DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED COUNTERS 700 mm WITH GRANITE WORKTOP											
	EMFP-135-GN GR	R-600a	50	19043010	2	B	274	752	202	1.342x700x850	-
	CMFP-135-GN GR	R-134a	50 60	19029485	2	C -	274	883 -	247	1.342x700x850	-
	EMFP-180-GN GR	R-600a	50	19043035	3	C	428	931	202	1.792x700x850	-
	CMFP-180-GN GR	R-134a	50 60	19029486	3	C -	428	950 -	287	1.792x700x850	-
	EMFP-225-GN GR	R-600a	50	19043048	4	C	581	1.096	224	2.242x700x850	-
	CMFP-225-GN GR	R-134a	50 60	19029487 19029488	4	D -	581	1.314 -	385	2.242x700x850	- -
REFRIGERATED COUNTERS 800 mm WITH GRANITE WORKTOP											
	CMPP-150-GR	R-134a	50	19038981	2	-	376	-	218	1.492x800x850	-
			60								
	CMPP-202-GR	R-134a	50	19033827	3	-	584	-	356	2.017x800x850	-
			60								

02.

PRESERVATION

The table and glass cabinet for ingredients have their corresponding independent refrigeration units, with their respective temperature controls.



MI-135



MIT-180

INGREDIENT UNITS

	MODEL	FOR COUNTER:	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
GLASS COVERED CASES FOR 1/4 GN CONTAINERS									
	MI-135	135 GN GR	19005713	Glass	5*GN 1/4	178	R-134a	1.340x336x450	-
	MI-180	180 GN GR	19005709	Glass	8*GN 1/4	178	R-134a	1.790x336x450	-
	MI-225	225 GN GR	19005707	Glass	10*GN 1/4	216	R-134a	2.240x336x450	-
	MI-150	CMPP-150 GR	19005712	Glass	6*GN 1/4	178	R-134a	1.496x336x450	-
	MI-202	CMPP-202 GR	19006014	Glass	9*GN 1/4	178	R-134a	2.019x336x450	-
CASES WITH COVER FOR 1/4 GN CONTAINERS									
	MIT-135	135 GN GR	19005720	Stainless steel cover	5*GN 1/4	178	R-134a	1.340x336x250	-
	MIT-180	180 GN GR	19005717	Stainless steel cover	8*GN 1/4	178	R-134a	1.790x336x250	-
	MIT-225	225 GN GR	19005721	Stainless steel cover	10*GN 1/4	216	R-134a	2.240x336x250	-
	MIT-150	CMPP-150 GR	19005719	Stainless steel cover	6*GN 1/4	178	R-134a	1.496x336x250	-
	MIT-202	CMPP-202 GR	19006013	Stainless steel cover	9*GN 1/4	178	R-134a	2.019x336x250	-

POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

MODEL	BACK STAINLESS STEEL	GRANITE 3 cm WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	TROPICALIZED ELEMENT	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
E/CMFP-135 GN GR	o	-	-	-	-	o	o	o	o	o	o
E/CMFP-180 GN GR	o	-	-	-	-	o	o	o	o	o	o
E/CMFP-225 GN GR	o	-	-	-	-	o	o	o	o	o	o
CMPP-150 GR	o	-	-	-	-	o	-	-	-	o	o
CMPP-202 GR	o	-	-	-	-	o	-	-	-	o	o

ACCESSORIES FOR PREPARATION COUNTERS (*)

FOR MODELS:	ACCESSORY	CODE
GN TABLES	RACK GN-1/1 in Epoxi (530x325)	12035781
	RACK GN-1/1 Stainless steel. (530x325)	19000999
	GUIDE for rack GN-1/1 - Wall - 562 mm - 1 piece	12037936
	GUIDE for rack GN-1/1 - Central - 612 mm - 1 piece	12036716
PASTRY TABLES	PASTRY RACK in Epoxi (600x400)	12034886
	PASTRY RACK in Stainless steel (600x400)	19001001
	PASTRY TRAY Stainless steel (600x400)	19010201
	GUIDE for pastry rack - Wall - 649 mm - 1 piece	12036419
	GUIDE for pastry rack - Central - 711 mm - 1 p.	12038109

* Check prices at accessories and spare parts list

PREPARATION COUNTERS | **COMPACT** **PROFESSIONAL FOR PIZZA** DEPTH 700 mm

Prep pizza counters include specific features according to customer's requirements. Fagor Industrial has developed a product to satisfy every customer.



EMPZ / CMPZ-160

01.

ROBUSTNESS

3 cm thick granite worktop with granite sides and splashback (2 cm thick and 9 cm high).
02.

TECHNOLOGY

Central evaporator to optimise even refrigeration inside the counter even when fully loaded. This design allows a working area at 0 - 8 °C, while the containers area remains at 4 - 10 °C.
03.

DISPLAY

Glass lid with a zone for GN1/4 and 150 mm deep containers for food display. Capacity to hold 6 to 8 containers (2 or 3 doors respectively).
04.

CONSERVATION

Units include 3 non-refrigerated drawers over the cooling unit that use the warm air that comes out of the equipment. These are ideal conditions to keep pizza dough.
05.

VERSATILITY

700 mm deep counters with capacity for GN 1/1 containers and 400 x 600 mm pastry trays.

GENERAL CHARACTERISTICS

- High quality austenitic stainless steel AISI-304 inside and outside
 - 3 cm thick granite worktop with granite sides and splashback (2 cm thick and 9 cm high).
 - 50 mm, 40 kg/m³ injected polyurethane insulation.
 - Forced draught cooling system inside the room.
 - Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
 - Opened door delay alarm.
 - Easier loading and unloading thanks to its door self-closing and stay open features.
 - Removable and height adjustable plastic covered steel shelves for easy cleaning.
 - Equipment per door: 1 grid and 2 sets of height adjustable tray slides.
 - Inner drainage to get rid of waste waters.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Height adjustable stainless steel legs.
 - Working temperature: 0 °C, +8 °C (room temperature: 38 °C).

	MODEL	Hz.	CODE	DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
TABLES PROFESSIONNELLES POUR PIZZA									
	EMPZ-160	50	19037748	2	325	250	R-290	1.590x700x854	-
	CMPZ-160	50 60	19036022	2	325	300	R-134a	1.590x700x854	-
	EMPZ-210	50	19037749	3	505	250	R-290	2.110x700x854	-
	CMPZ-210	50 60	19036026	3	505	300	R-134a	2.110x700x854	-

POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

MODEL	BACK STAINLESS STEEL	GRANITE 3 cm WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	TROPICALLIZED ELEMENT	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
CONCEPT - MESAS DE PREPARACIÓN											
EMPZ-160 / CMPZ-160	o	-	-	-	-	o	-	-	-	o	o
EMPZ-210 / CMPZ-210	o	-	-	-	-	o	-	-	-	o	o

ACCESSORIES FOR COMPACT COUNTERS (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716

* Check prices at accessories and spare parts list

PREPARATION COUNTERS | **COMPACT FOR PIZZA**
DEPTH 700 mm

The tables for pizza come with particular characteristics which respond to the demands of this specific market category. Fagor Industrial has developed this product with the purpose of satisfying each customer.



EMPZ1 / CMPZ1-135

01.

ADAPTABILITY

In a single unit, we offer the refrigerated table and the cabinet for ingredients, providing the user with a complete and cost-effective solution for their needs.

02.

SIMPLICITY

The refrigerating unit of the table also provides the refrigeration required by the upper cabinet for ingredients.

03.

EASE OF CLEANING

The ingredients unit joined to the work surface facilitates the cleaning tasks of the surface.



CONSERVATION:

Includes a unit for refrigerated ingredients on the surface top with capacity to house 8 and 10 GN ¼ trays with a depth of 150 mm (in table with 2 and 3 doors respectively).

GENERAL CHARACTERISTICS

- High quality austenitic stainless steel AISI-304 inside and outside
- Built-in ingredients unit.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning.
- Equipment per door: 1 grid and 2 sets of height adjustable tray slides.
- Inner drainage to get rid of waste waters.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: 0 °C, +8 °C (room temperature: 38 °C).

	MODEL	Hz.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
COMPACT COUNTERS FOR PIZZA									
	EMPZ1-135	50	19037760	2	274	254	R-290	1.350x700x850	-
	CMPZ1-135	50	19029619	2	274	310	R-134a	1.350x700x850	-
		60	19029630			318			-
	EMPZ1-180	50	19037761	3	428	445	R-290	1.800x700x850	-
	CMPZ1-180	50	19029631	3	428	451	R-134a	1.800x700x850	-
		60	19029632			530			-

POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

MODEL	BACK STAINLESS STEEL	GRANITE 3 cm WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	TROPICALIZED ELEMENT	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
COMPACT COUNTERS FOR PIZZA											
EMPZ1- / CMPZ1-135	o	-	-	-	o	o	-	-	-	o	o
EMPZ1- / CMPZ1-180	o	-	-	-	o	o	-	-	-	o	o

ACCESSORIES FOR COMPACT COUNTERS (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/4 CONTAINER - 120 mm depth	19000685

* Check prices at accessories and spare parts list

PREPARATION COUNTERS | FOR SALADS AND SANDWICHES

CONCEPT includes specially designed counters for sandwiches and salads preparation and includes specific spaces for different sizes Gastronorm containers.



EMEP / CMEP-135

01.

ADAPTABILITY

Ingredients zone with capacity to hold different GN container combinations. Collapsible cover to keep food fresher for a longer time.

02.

CONSERVATION

Working temperature: +2 °C, +8 °C (38 °C room temperature).

GENERAL CHARACTERISTICS

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
 - 50 mm, 40 kg/m³ injected polyurethane insulation.
 - Forced draught cooling system inside the room.
 - Copper piping and aluminium flaps evaporator.
 - Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
 - Easier loading and unloading thanks to its door self-closing and stay open features.
 - Removable and height adjustable plastic covered steel shelves for easy cleaning.
 - Equipment per door: 1 grid and 2 sets of height adjustable tray slides. GN containers not included.
 - Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Height adjustable stainless steel legs.
 - Working temperature: 2 °C, +8 °C (room temperature: 38 °C).

EMEP / CMEP-135

1/2	1/6	1/3
	1/6	1/3
1/2	1/6	1/3

EMEP /CMEP-180

1/6	1/3	1/6	1/2	1/6
1/6	1/3	1/6		1/6
1/6	1/3	1/6	1/2	1/6

MODEL	Hz.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)	
SALAD COUNTERS									
	CMEP-135-GN	50	19029633	2	274	310	R-134a	1.342x700x850	-
		60	19029634						
	CMEP-180-GN	50	19029635	3	428	451	R-134a	1.792x700x850	-
		60	19029636						
	EMPZ1-135	50	19037760	2	274	254	R-290	1.350x700x850	-
	EMPZ1-180	50	19037761	3	428	445	R-290	1.800x700x850	-

POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

MODEL	BACK STAINLESS STEEL	GRANITE 3 cm WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	TROPICALIZED ELEMENT	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
SALAD COUNTERS											
EMEP / CMEP-135-GN	o	-	-	-	o	o	-	-	-	o	o
EMEP / CMEP-180-GN	o	-	-	-	o	o	-	-	-	o	o

ACCESSORIES FOR SALAD COUNTERS (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/1 CONTAINER - 150 mm depth	19000669

* Check prices at accessories and spare parts list

PREPARATION COUNTERS | SALADETTES

Fagor Industrial offers two small, compact salad tables with many properties incorporated, for the smallest work spaces.



EMEP / CMEP-100

01.

FUNCTIONALITY

The EMEP / CMEP-100 model includes a polyamide board, ideal for preparing sandwiches. It is easily removable to aid cleaning and guarantee hygiene and food safety. The EMEP / CMEP-100 G has a granite work surface, and is a small table ideal for preparing pizzas.

02.

CAPACITY

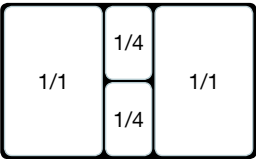
Both versions of saladette have an ingredients zone with capacity for housing different distributions of GN containers on the work surface. The EMEP / CMEP-100 includes a folding cover which keeps the food fresher. The EMEP / CMEP-100 G has a glass back cover to protect the ingredients zone.

MODEL	Hz.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
SALADETTE - SANDWICHES AND SALADS								
	CMEP-100	19029637	2	177	248	R-134a	915x700x875	-
	50 60							
	EMEP-100	19037766	2	177	254	R-290	915x700x875	-
SALADETTE - PIZZA								
	CMEP-100 G	19029638	2	177	248	R-134a	915x700x895	-
	50 60							
	EMEP-100 G	19037768	2	177	254	R-290	915x700x895	-

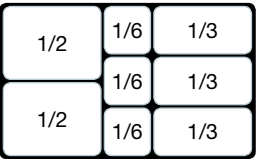


EMEP / CMEP-100

EXAMPLE OF DISTRIBUTION A



EXAMPLE OF DISTRIBUTION B

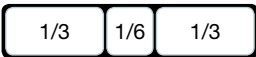


EMEP / CMEP-100 G

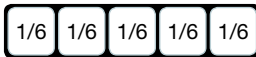
DISPLAY
Cristal cover with containers unit for 1/6 GN containers, 100 mm depth.

GRANITE 3 CM WORKTOP:
Cooling units underneath allow for a shorter length.

EXAMPLE OF DISTRIBUTION A



EXAMPLE OF DISTRIBUTION B



GENERAL CHARACTERISTICS

- Manufactured in AISI-304 stainless steel.
- Alarm to avoid prolonged door opening.
- Interior drain which allows the drainage of waste waters.
- 50 mm of injected polyurethane insulation with density of 40 kg/m3.
- Automatic door closure and blocking mechanism, which makes loading and unloading the appliance more convenient.
- Inbuilt floor and curved interiors to facilitate cleaning and conservation.
- Forced draught refrigeration system located inside the chamber.
- Plastified steel shelves, easily removable for cleaning, with height-adjustable guides.
- Height-adjustable stainless steel feet
- Evaporator with copper tube and aluminium cooling fins.
- Equipment included per door: 1 rack and 2 sets of guides for positioning at different heights.
- Operational temperature: 0 °C, +8 °C (ambient 38 °C).
- Electronic and digital control of temperature and of defrosting with digital display.

POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

MODEL	BACK STAINLESS STEEL	GRANITE 3 cm WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	TROPICALIZED ELEMENT	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
SALADETTES											
EMEP-100 / 100 G	0	-	-	-	0	-	-	-	-	0	0
CMEP-100 / 100 G											

ACCESSORIES FOR SALADETTES (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/1 CONTAINER - 100 mm depth	19000668

* Check prices at accessories and spare parts list



COMMERCIAL REFRIGERATION

BOTTLE COOLERS

BACK BAR COUNTERS	310
NON REFRIGERATED BACK BAR COUNTERS.....	314
BACK BAR COOLERS	316
TOP-LOAD BOTTLE COOLERS.....	320
PROFESSIONAL REFRIGERATION CABINETS.....	322
WINE DISPLAYS CABINETS	326
GLASS FROSTERS	329

Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Industrial for any other variation or option that is not included on this list.

BACK BAR COUNTERS

With all the features of the refrigerated counters of the Snack range



Rear guard of 10 cm / Right side cooling unit with pivoting grille door.
Internal shelves of plastic-coated steel, adjustable in height.
Equipment: 2 grids per door.
Neutral drawer over refrigeration unit.
R-134 A ecological coolant, CFC free.
Copper pipe evaporator with aluminium wings. Forced draught.

Automatic evaporation of defrosting water.
Working temperature -2 °C, +8 °C, at room temperature of 38 °C.
Electronic temperature and defrosting control, and display.

HEIGHT:
Counter units are 1045 mm tall. This height makes them ideal to combine with our coffee counters and shelves.

BACK BAR COUNTERS



EMFP-202













Neutral drawer over refrigeration unit.

BACK BAR COUNTERS
WITH GLASS DOORS



CFMP-202-PC

Glass doors with vacuum chamber / LED lighting

	MODEL	COOLANT	Hz	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED FRONT COUNTERS											
	 EFMP-150	R-600a	50	19036966	2	C	355	835	202	1.492x600x1.045	-
	CFMP-150	R-134a	50 60	19029427		C -		840 -	247	1.492x600x1.045	-
	 EFMP-202	R-600a	50	19036968	3	C	551	988	202	2.017x600x1.045	-
	CFMP-202	R-134a	50 60	19029429		C -		1.008 -	287	2.017x600x1.045	-
	 EFMP-255	R-600a	50	19037010	4	C	747	1.171	224	2.542x600x1.045	-
	CFMP-255	R-134a	50 60	19029430 19029432		C -		1.197 -	385 448	2.542x600x1.045	- -
REFRIGERATED FRONT COUNTERS WITH GLASS DOORS											
	 EFMP-150 PC	R-600a	50	19036967	2	-	355	-	207	1.492x600x1.045	-
	CFMP-150 PC	R-134a	50 60	19029444		- -		- -	252	1.492x600x1.045	-
	 EFMP-202 PC	R-600a	50	19036969	3	-	551	-	209	2.017x600x1.045	-
	CFMP-202 PC	R-134a	50 60	19029446		- -		- -	294	2.017x600x1.045	-
	 EFMP-255 PC	R-600a	50	19037011	4	-	747	-	234	2.542x600x1.045	-
	CFMP-255 PC	R-134a	50 60	19029448 19029449		- -		- -	395 458	2.542x600x1.045	- -

REMOTE BACK BAR COUNTERS

REMOTE BACK BAR COUNTERS
WITH PRE-INSTALLATION*









CFMP-117

REMOTE BACK BAR COUNTERS
WITH GLASS DOORS AND PRE-INSTALLATION*



EFMP-169-R-PC

(*) Cooling unit not included (see chapter on accessories) /
Control panel with electronic thermostat / Start switch.

MODEL	Hz.	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW-h)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
REFRIGERATED FRONT COUNTERS WITH PRE-INSTALLATION										
	CFMP-117-R	-	19029438	2	-	355	-	-	1.192x600x1.045	-
	CFMP-169-R	-	19029440	3	-	551	-	-	1.717x600x1.045	-
	CFMP-222-R	-	19029441	4	-	747	-	-	2.242x600x1.045	-
REFRIGERATED FRONT COUNTERS WITH GLASS DOORS AND PRE-INSTALLATION										
	CFMP-117-R PC	-	19029451	2	-	355	-	-	1.192x600x1.045	-
	CFMP-169-R PC	-	19029454	3	-	551	-	-	1.717x600x1.045	-
	CFMP-222-R PC	-	19029455	4	-	747	-	-	2.242x600x1.045	-

DRAWERS FOR BACK BAR COUNTERS

KIT MODEL	CODE	COUNTER TYPE	POSITION OF THE KIT IN THE UNIT	RETAIL PRICE (€)
 KIT 2 DRAWERS (1/3+2/3)	19004924	EFMP / CMFP		-

AVAILABLE OPTIONS AND PRICE INCREASE PER MODEL

MODEL	STAINLESS STEEL BACK	WITHOUT WORKTOP	WITHOUT SPLASHBACK	WHEELS SET	LOCK (PER DOOR)	DRAWERS SET [1/3 + 2/3] UNIT	HOPPER (#)	COMPRESSOR ON THE LEFT	TROPICALISED UNIT
GLOBE - REFRIGERATED FRONT COUNTER									
EFMP-150	o	o	o	o	o	o	o	o	o
EFMP-202	o	o	o	o	o	o	o	o	o
EFMP-255	o	o	o	o	o	o	o	o	o
EFMP-150-PC	o	o	o	o	-	-	o	o	o
EFMP-202-PC	o	o	o	o	-	-	o	o	o
EFMP-255-PC	o	o	o	o	-	-	o	o	o
NEO - REFRIGERATED FRONT COUNTER									
CFMP-150	o	o	o	o	o	o	o	o	o
CFMP-202	o	o	o	o	o	o	o	o	o
CFMP-255	o	o	o	o	o	o	o	o	o
CFMP-150-PC	o	o	o	o	-	-	o	o	o
CFMP-202-PC	o	o	o	o	-	-	o	o	o
CFMP-255-PC	o	o	o	o	-	-	o	o	o
CFMP-117-R	o	o	o	-	o	-	-	-	o
CFMP-169-R	o	o	o	-	o	-	-	-	o
CFMP-222-R	o	o	o	-	o	-	-	-	o
CFMP-117-R-PC	o	o	o	-	-	-	-	-	o
CFMP-169-R-PC	o	o	o	-	-	-	-	-	o
CFMP-222-R-PC	o	o	o	-	-	-	-	-	o

Replaces the neutral drawer

POSSIBLE OPTIONS. PRICES INCREASED BY MODEL (*)

DESCRIPTION	CODE
Side grill in Epoxi(405x460)	12034975
Central grill in Epoxi (405x525)	12034847
Snack rack support	12037728

* Check prices at accessories and spare parts list

NON-REFRIGERATED BACK BAR COUNTERS



MMC MODELS

MME MODELS

01.
QUALITY
All of our units are made in high quality austenitic stainless steel with sanitary finish.
02.
HYGIENE
Worktop with rounded front and guards for easier cleaning.
03.
VARIETY
Different lengths and widths to suit your business's needs.
04.
ADAPTABILITY
1045 maximum height to match our range of CONCEPT Snack counters.

GENERAL CHARACTERISTICS

- Built with high quality austenitic stainless steel.
- Rounded edges.
- Height adjustable stainless steel legs.
- Worktop with 10 cm high splashback.



MMC MODELS

- Match perfectly with counter fronts and 60 series shelves.
- The basic models include one shelf, but more shelves can be added.
- Stainless steel drawers on ball bearing tray slides.
- Removable waste collecting stainless steel hopper.
- Some models have a disposer hole at the worktop.

MME MODELS

- 600 mm models can fit non-refrigerated drawers.
- Some models have 1 or 2 intermediate shelves.

COFFEE NON-REFRIGERATED UNITS

	MODEL	CODE	NO. OF SHELVES	NO. OF DRAWERS	MODULE POSITION	WORKTOP HOLE	DIMENSIONS (mm)	RETAIL PRICE (€)
	MMC-100	19006486	1	1	Right	-	990x600x1.045	-
		19010481	1	1	Right	Yes	990x600x1.045	-
	MMC-100 I	19006489	1	1	Left	-	990x600x1.045	-
		19010106	1	1	Left	Yes	990x600x1.045	-
	MMC-150	19006777	1	2	Central	-	1.500x600x1.045	-
		19006781	1	2	Central	Yes	1.500x600x1.045	-
	MMC-200	19007146	1	2	Central	-	2.025x600x1.045	-
		19007148	1	2	Central	Yes	2.025x600x1.045	-
	MMC-250	19007420	1	2	Central	-	2.550x600x1.045	-
		19011375	1	2	Central	Yes	2.550x600x1.045	-
ACCESSORIES (OPTIONAL SHELVES)								
	EMMC-100	19005429	For MMC-100 and MMC-150 coffee units	-	-	-	-	-
	EMMC-200	19006226	For MMC-200 coffee unit	-	-	-	-	-
	EMMC-250	19006225	For MMC-250 coffee unit	-	-	-	-	-

NON-REFRIGERATED FRONT COUNTER SHELVES

MODEL	CODE	NO. OF SHELVES	DIMENSIONS (mm)	RETAIL PRICE (€)
MME-35/100	19005427	1	990x350x1.045	-
MME-35/100 2E	19005446	2	990x350x1.045	-
MME-35/150	19005723	1	1.500x350x1.045	-
MME-35/150 2E	19005781	2	1.500x350x1.045	-
MME-35/200	19006223	1	2.025x350x1.045	-
MME-35/200 2E	19006245	2	2.025x350x1.045	-
MME-35/250	19006448	1	2.550x350x1.045	-
MME-35/250 2E	19006471	2	2.550x350x1.045	-
MME-60/100	19005746	1	990x600x1.045	-
MME-60/100 2E	19005784	2	990x600x1.045	-
MME-60/150	19006473	1	1.500x600x1.045	-
MME-60/150 2E	19006480	2	1.500x600x1.045	-
MME-60/200	19007015	1	2.025x600x1.045	-
MME-60/200 2E	19007054	2	2.025x600x1.045	-
MME-60/250	19007282	1	2.550x600x1.045	-
MME-60/250 2E	19007351	2	2.550x600x1.045	-

BACK BAR COOLERS

New range of bar back coolers with a modern and elegant design that offers several options and finishes to suit your business's different needs.

EBBC SERIES



01.

EASY ACCESS FOR MAINTENANCE OPERATIONS

External compact cooling unit with cassette system for increased storage capacity. Easy to remove grid door for easy cleaning and maintenance operations.

02.

ENERGY SAVING

Double pane doors with argon gas for optimized insulation and energy saving.

03.

EVEN DISTRIBUTION OF COLD AIR

Hermetically sealed compressor with ventilated condenser. "U" shaped air circulation for an even distribution of cold air inside the unit.

04.

VISIBILITY

LED lighting system.



GENERAL CHARACTERISTICS

- High quality matte austenitic stainless steel inside and black plastic covered galvanised steel outside (galvanised back panel).
- 40 kg/m³ injected polyurethane insulation and reinforced worktop.
- Removable cassette type forced draught cooling system for quick replacement.
- Optimised air circulation system for larger storage capacity.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic control of temperature.
- Double glazed doors and anodised aluminium frame with stainless steel finish.
- The standard equipment includes a plastic covered shelf per door.
- LED lighting system.
- Working temperature: +4 °C, +8 °C (room temperature: 32 °C).
- Lock at the door's upper section.

MODEL	COOLANT	Hz.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75cl)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
EBBC2	R-290	50	19037810	2	300	200	238	1.544x535x860	-
CBBC2	R-134a	50/60	19048485				450		-
EBBC3	R-290	50	19037744	3	510	290	241	2.105x535x860	-
CBBC3	R-134a	50/60	19048486				450		-

BACK BAR COOLERS

ERM SERIES



01.
ENERGY SAVING
Double pane doors with high thermal protection.
02.
VISIBILITY
LED lighting system.
03.
HYGIENE
Easy to remove plastic covered steel shelves and door seals for easy cleaning.
04.
TECHNOLOGY
High quality components to ensure reliability. Optimised parameters after laboratory testing.



ERM-150 INOX



ERM-250

GENERAL CHARACTERISTICS

- Sanitary epoxy coated galvanised steel inside.
 - Two outside finish options: either satin stainless steel (Inox version) or black plastic covered galvanised steel (black version).
 - 40 kg/m³ injected polyurethane insulation.
 - Copper piping and aluminium flaps evaporator.
- Hermetically sealed copper serpentine ventilated compressor.
 - Double glazed doors with anti-mist protection (low E) with inner air chamber and handle.
 - Fitted with a lock.
 - Digital display for electronic control of temperature.
- ON/OFF power switch.
 - Top horizontal lightning.
 - Fitted with two plastic covered steel grid shelves.
 - Working temperature: +4 °C, +8 °C (room temperature: 32 °C).

	MODEL	COOLANT	Hz.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75cl)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE(€)
REFRIGERATED WALL DISPLAYS ERM SERIES (EXTERIOR IN STAINLESS STEEL)										
	EERM-150 SS	R-600a	50	19048035	1	142	49	145	625x565x900	-
	ERM-150 SS	R-134a	50/60	19034384				179	625x520x900	-
	EERM-250 SS	R-600a	50	19048036	2	214	77	145	925x565x900	-
	ERM-250 SS	R-134a	50/60	19038957				400	925x520x900	-
	EERM-350 SS	R-600a	50	19048037	3	327	119	155	1.375x565x900	-
	ERM-350 SS	R-134a	50/60	19038955				344	1.375x520x900	-
REFRIGERATED WALL DISPLAYS ERM SERIES (BLACK PLASTIC COVERED)										
	EERM-150	R-600a	50	19048033	1	142	49	145	625x565x900	-
	ERM-150	R-134a	50/60	19020901				179	625x520x900	-
	EERM-250	R-600a	50	19046985	2	214	77	145	925x565x900	-
	ERM-250	R-134a	50/60	19020854				344	925x520x900	-
	EERM-350	R-600a	50	19048034	3	327	119	155	1.375x565x900	-
	ERM-350	R-134a	50/60	19020919				344	1.375x520x900	-
REFRIGERATED WALL DISPLAYS ERMU SERIES (EXTERIOR IN STAINLESS STEEL)										
	EERMU-150 SS	R-600a	50	19048291	1	121	49	145	625x565x800	-
	ERMU-150 SS	R-134a	50/60	19045194				179	625x520x800	-
	EERMU-250 SS	R-600a	50	19048292	2	182	77	145	925x565x800	-
	ERMU-250 SS	R-134a	50/60	19045195				344	925x520x800	-
	EERMU-350 SS	R-600a	50	19048293	3	277	119	155	1.375x565x800	-
	ERMU-350 SS	R-134a	50/60	19045197				344	1.375x520x800	-
REFRIGERATED WALL DISPLAYS ERMU SERIES (BLACK PLASTIC COVERED)										
	EERMU-150	R-600a	50	19048288	1	121	49	145	625x565x800	-
	ERMU-150	R-134a	50/60	19034533				179	625x520x800	-
	EERMU-250	R-600a	50	19048289	2	182	77	145	925x565x800	-
	ERMU-250	R-134a	50/60	19034534				344	925x520x800	-
	EERMU-350	R-600a	50	19048290	3	277	119	155	1.375x565x800	-
	ERMU-350	R-134a	50/60	19045196				344	1.375x520x800	-

TOP LOAD BOTTLE COOLERS

Our experience as manufacturers of bottle coolers ensures a top quality and reliable product. Designed for optimal storage of bottles at any business.



01.

RANGE VARIETY

We can provide to different versions to suit our customers' needs. Stainless Steel finished products hold the cooling unit on the right hand side, while Skin plate models have the cooling unit underneath.

02.

FUNCTIONALITY

Sliding doors with built-in handle for easy and practical access. It is also fitted with vertical plastic covered steel separators for a better distribution of contents.

03.

ZERO IMPACT

Natural hydrocarbon gas (R-600a). Low carbon print gases that reduce consumption by 15-20% and with a low environmental impact. Longer life of the compressor and reduced maintenance operations.

STAINLESS STEEL SERIES

GENERAL CHARACTERISTICS

- Outside and inner sides made of high quality austenitic stainless steel.
 - 40 kg/m³ injected polyurethane insulation.
 - Hermetically sealed ventilated compressor at the bottom of the equipment.
 - Static copper piping and aluminium flaps evaporator.
- Analogical thermostat for temperature control.
 - Sliding doors with built-in handles.
 - Height adjustable stainless steel legs.
 - Right side cooling unit with grilled door.
 - Fitted with vertical dividers made of plastic covered steel grid.
- Waste water drainage and curved joints between inner panels for easy cleaning.
 - Working temperature: +2 °C, +6 °C (room temperature: 38 °C).
 - Optional: Evaporator drain tray.

	MODEL	COOLANT REFRIGERANTE	Hz.	CODE	NO. OF DOORS	NO OF SEPARATOR GRIDS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
	EBFP-100 I	R-600a	50	19048052	2	1	223	109	1.010x552x850	-
	BFP-100 I	R-134a	50	19005600				178		-
			60	19012996						-
	EBFP-150 I	R-600a	50	19048054	3	2	381	205	1.500x552x850	-
	BFP-150 I	R-134a	50/60	19006342				225		-
	EBFP-200 I	R-600a	50	19048061	4	3	539	205	1.990x552x850	-
	BFP-200 I	R-134a	50/60	19006519				265		-
	EBFP-250 I	R-600a	50	19048088	5	4	696	205	2.480x552x850	-
			50	19006514				363		-
			60	19006515				426		-

SKIN PLATE SERIES

GENERAL CHARACTERISTICS

- White plastic covered stainless steel outside finish and galvanised steel inside finish.
 - 40 kg/m³ injected polyurethane insulation.
 - Hermetically sealed compressor with ventilated condenser.
 - Static copper piping and aluminium flaps evaporator.
- Analogical thermostat for temperature control.
 - Sliding doors with built in handles.
 - Height adjustable stainless steel legs.
 - Inner cooling unit.
 - Fitted with vertical dividers made of plastic covered steel grid.
- Waste water drainage and curved joints between inner panels for easy cleaning.
 - Working temperature: +2 °C, +6 °C (room temperature: 32 °C).

	MODEL	CODE	NO. OF DOORS	NO OF SEPARATOR GRIDS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
	BEG-100	19010156	2	1	137	150	R600a	1.017x545x840	-
	BEG-150	19010149	3	2	230	165	R600a	1.510x545x840	-
	BEG-200	19010150	4	3	314	190	R600a	2.023x545x840	-

PROFESSIONAL REFRIGERATION CABINETS

We present the new range of professional refrigeration cabinets, with large capacity and different external finishes to best meet your business needs.



01.

RANGE VARIETY

We have two different versions to meet the different needs of our customers: units with a stainless steel exterior finish, and with a white epoxy finish. In both versions, we offer the different models for positive and negative temperatures. In the version with white epoxy exterior finish, we also offer refrigerated display models with glass doors.

02.

ZERO IMPACT

We use natural hydrocarbon gases (R-600a). These gases help to reduce the energy consumption of the appliances by between 15-20%, and are respectful to the environment. Moreover, since they are less aggressive, they lengthen the useful life of the compressor and reduce its maintenance costs.

STAINLESS STEEL SERIES



AFP-251-I



AFP-451-I



AFP-651-I

GENERAL CHARACTERISTICS

- Stainless steel external case.
 - Inner body in food-standard ABS material.
 - Interior corners and edges rounded to facilitate cleaning.
 - Door with handle incorporated.
 - Reversible door.
 - Equipped with lock and key as standard.
 - Digital thermometer with temperature control.
 - Operational voltage: 230 V - 50 Hz.
- Refrigerated cabinets:**

 - Supplied with 3 upper racks and 1 rack for the lower space (model AFP-251-I, 2 upper racks).
 - Guides inbuilt into the sides of the cabinet with anti-tip system.
 - Drain inside the chamber.
 - Forced refrigeration. Evaporator integrated into the back wall of the cabinet. A fan distributes the cold, obtaining a uniform temperature inside.
 - R-600a hydrocarbon refrigerant gas.
 - Operational temperature: -1 °C ÷ +6 °C, Ambient temperature 32 °C.
- Frozen product maintenance cabinets:**

 - Equipped with 7 fixed shelves (model AFN-251-I, 2 shelves).
 - Static refrigeration by means of evaporator shelves.
 - R-290 hydrocarbon refrigerant gas.
 - Operational temperature: -22 °C ÷ -15 °C, Ambient temperature 32 °C.

	MODEL	REFRIGERANT	H ₂	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ENERGY EFFICIENCY CLASS	ELECTRICAL POWER (W)	DIMENSIONS (mm)	Retail Price (€)
PROFESSIONAL REFRIGERATED CABINETS											
	AFP-251-I	R-600a	50	19059667	125	2	4	B	91	626 x 600 x 850	-
	AFP-451-I	R-600a	50	19059665	460	3+1	4	D	186	626 x 740 x 1,865	-
	AFP-651-I	R-600a	50	19059666	600	3 (GN-2/1) +1	4	D	186	780 x 740 x 1,865	-
PROFESSIONAL FREEZER MAINTENANCE CABINETS											
	AFN-251-I	R-290	50	19059677	125	2	4	-	142	626 x 600 x 850	-
	AFN-451-I	R-290	50	19059675	460	7	4	-	143	626 x 740 x 1,865	-
	AFN-651-I	R-290	50	19059676	600	7	4	-	145	780 x 740 x 1,865	-

EPOXY SERIES



AFP-251



AFP-451



AFP-651







- Steel sheet exterior with white epoxy coating that provides high resistance to impacts and daily use.
- Inner body in food-standard ABS material.
- Interior corners and edges rounded to facilitate cleaning.
- Door with handle incorporated.
- Reversible door.
- Equipped with lock and key as standard.
- Digital thermometer with temperature control.
- Operational voltage: 230 V - 50 Hz.

Refrigerated cabinets:

- Supplied with 3 upper racks and 1 rack for the lower space (model AFP-251, 2 upper racks).
- Guides inbuilt into the sides of the cabinet with anti-tip system.
- Drain inside the chamber.
- Forced refrigeration. Evaporator integrated into the back wall of the cabinet. A fan distributes the cold, obtaining a uniform temperature inside.
- R-600a hydrocarbon refrigerant gas.
- Operational temperature: -1 °C ÷ +6 °C, Ambient temperature 32 °C.

Frozen product maintenance cabinets:

- Equipped with 7 fixed shelves (model AFN-251, 2 shelves).
- Static refrigeration by means of evaporator shelves.
- R-290 hydrocarbon refrigerant gas.
- Operational temperature: -22 °C ÷ -15 °C, Ambient temperature 32 °C.

	MODEL	REFRIGERANT	Hz.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ENERGY EFFICIENCY CLASS	ELECTRICAL POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
PROFESSIONAL REFRIGERATED CABINETS											
	AFP-251	R-600a	50	19059664	125	2	4	B	91	626 x 600 x 850	-
	AFP-451	R-600a	50	19059662	460	3+1	4	D	186	626 x 742 x 1,865	-
	AFP-651	R-600a	50	19059663	600	3 (GN-2/1) +1	4	D	186	780 x 742 x 1,865	-
PROFESSIONAL FREEZER MAINTENANCE CABINETS											
	AFN-251	R-290	50	19059674	125	2	4	-	142	626 x 600 x 850	-
	AFN-451	R-290	50	19059672	460	7	4	-	143	626 x 742 x 1,865	-
	AFN-651	R-290	50	19059673	600	7	4	-	145	780 x 742 x 1,865	-

DISPLAY CABINETS



AEP-251



AEP-451






AEP-651

- Steel sheet exterior with white epoxy coating that provides high resistance to impacts and daily use.
- Inner body in food-standard ABS material.
- Interior corners and edges rounded to facilitate cleaning.
- Equipped with inner fluorescent lighting to help display and draw attention to your products.
- Double glazed door with handle incorporated into the frame

- Reversible door with frame manufactured in aluminium, providing it with an elegant and very aesthetically pleasing finish.
- Equipped with lock and key as standard.
- Digital thermometer with temperature control.
- Operational voltage: 230 V - 50 Hz.
- Supplied with 3 upper racks and 1 rack for the lower space (AEP-251 model, 2 upper racks).
- Guides inbuilt into the sides of the cabinet with anti-tip system.

- Drain inside the chamber.
- Forced refrigeration. Evaporator integrated into the back wall of the cabinet. A fan distributes the cold, obtaining a uniform temperature inside.
- R-600a hydrocarbon refrigerant gas.
- Operational temperature: -1 °C ÷ +6 °C, Ambient temperature 32 °C.

	MODEL	REFRIGERANT	Hz.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ELECTRICAL POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
PROFESSIONAL DISPLAY REFRIGERATED CABINETS										
	AEP-251	R-600a	50	19059671	125	2	4	91	626 x 600 x 850	-
	AEP-451	R-600a	50	19059668	460	3+1	4	193	626 x 742 x 1.865	-
	AEP-651	R-600a	50	19059670	600	3 (GN-2/1) +1	4	193	780 x 742 x 1.865	-

WINE DISPLAY CABINETS

Our range of wine cooler cabinets provides modern and elegant solutions for wine storage and to keep bottles ready for consumption. Thanks to their innovative design, they are a decorative element to add to the elegant look of your business.



WR 180



WR 300



WR 600

GENERAL CHARACTERISTICS

- Pre-lacquered steel outside. Sanitary thermoformed plastic inside with embedded inner tray slides (polystyrene).
 - 45 mm, 40 kg/m³ injected polyurethane insulation.
 - Forced draught cooling system with low vibration compressor.
 - Inner evaporator with forced draught. Outer low maintenance condenser with forced draught.
 - Digital display for electronic and digital control of temperature and defrosting.
- Double pane door with tinted glass and UV filter for sunlight protection.
 - Black plastic covered steel grid removable shelves for easy cleaning.
 - Equipment: 3 flat shelves and 1 tipped shelf for main bottles or the conservation of opened bottles (models WR-300/600) one flat unit for model WR-180.
 - LED vertical lighting system.
 - Working temperature: +5 °C, +16 °C (room temperature: 32 °C).

Options:

- We offer unvarnished wooden shelves.

01.

WINE KEEPING

Double pane door with tinted tempered glass and UV protection to preserve our wine bottles from direct sunlight.
02.

VISIBILITY

LED vertical lighting to allow a perfect and even vision of the bottles on display. LED lighting does not produce any heat that might spoil the wine.
03.

STORAGE

Its shelves are made of plastic covered grids with a black finish and each cabinet's standard equipment includes 3 flat shelves and a tipped one specially designed for the WR-180 model.
04.

PERFECT TEMPERATURE

Thanks to our electronic control, we can keep a consistent and ideal temperature for wine ageing between +5 and +16 °C.

	MODEL	COOLANT	Hz.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75 cl)	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE(€)
	WR-180	R-600a	50	19034852	1	130	25	225	505x570x950	-
		R-134a	50/60	19047063				227		-
	WR-300	R-600a	50	19034732	1	400	72	257	620x655x1.850	-
		R-134a	50/60	19046032				323		-
	WR-600	R-600a	50	19034762	2	800	144	513	1.240x655x1.850	-
		R-134a	50/60	19048328				513		-

ACCESSORIES FOR WINE DISPLAY CABINETS



WR-180

WR-300

WR-600

KIT	CODE	QUANTITY OF KITS TO ORDER BY APPLIANCE			RETAIL PRICE UNIT (€)
		WR-180	WR-300	WR-600	
KIT SHELVES OF WOOD FOR WR					
KIT WR-180	19045931	x 1	-	-	-
KIT WR-300	19045612	-	x 1	x 2	-

GLASS FROSTERS

Glass frosters are an ideal complement for bars and cafés when drinks are to be served at their best. Thanks to their compact size, they are perfect for reduced size businesses.



01.

LIGHTING
LED lighting system.

02.

ANTI-MIST SYSTEM
Triple glazed doors with anti-mist system that allows viewing the defrosting process.

GENERAL CHARACTERISTICS

- High quality austenitic stainless steel inside.
 - Static refrigeration systems with ventilated condenser.
 - Digital temperature control and manual defrosting.
- Triple glazed doors with anti-mist system that allows viewing the defrosting process.
 - Aluminium door frame to ensure optimum resistance.
 - Equipment includes removable shelf for easy cleaning.
- LED lighting system.
 - Working temperature: -18 °C, -12 °C (room temperature: 32 °C).

	MODEL	CODE	NO. OF DOORS	T° RANK	CAPACITY (L)	ELECTRICITY CONSUMPTION (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
	EC-45	19036349	1	-18 °C / -12 °C	52,5	265	R-290	558x365x763	-



COMMERCIAL REFRIGERATION

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Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Industrial for any other variation or option that is not included on this list.

SNACK SHOWCASE

Some products require specific care for their conservation and presentation. Fagor Industrial offers specifically designed display cases for those products.



01.

HYGIENE

Stainless steel inner tray with embedded bottom for GN 1/3 containers (40 mm deep) and accessible from glass sliding door. The units are fitted with waste water drains.

02.

LIGHTING

All our units are fitted with LED lighting system according to our environmental policy that intends to optimise and reduce energy consumption.

03.

VARIETY

Different glass sizes and shapes (flat, bended or one piece) as well as built in or remote cooling units.

GENERAL CHARACTERISTICS

- High quality austenitic stainless steel inner tray.
 - Anodised aluminium outside panels. Glass with PVC on the sides.
 - Curved glass cover (one piece) or flat cover (two pieces) and glass sliding doors.
 - 40 kg/m³ injected polyurethane insulation. CFC free.
 - It can fit GN - 1/3, 40 mm deep containers. The containers are included in the standard equipment.
- The cooling unit may be inside or outside the room and can be placed at a distance from the cabinet.
 - Remote cooling unit versions include the cooling unit as part of the standard equipment. Its dimensions are 310 x 360 x 240 mm and the maximum distance to the cabinet is 1.5 m.
 - Cold plate with copper tube evaporator.
 - Emergency waste water drainage.
- Electronic thermostat for temperature control.
 - Shielded inner lighting system.
 - Lighted power switch.
 - Working temperature: +4 °C, +8 °C (room temperature: 32 °C).

	MODEL	COOLANT	CODE	GLASS TYPE	CONTAINERS CAPACITY	COOLING UNIT TYPE	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
On the go	EVTP-139 P	R-600a	19048039	Flat	6*GN 1/3	Built-in	82	1.380x415x278	-
	VTP-139 P	R-134a	19005188				174		-
On the go	EVTP-139 C	R-600a	19048038	Bended	6*GN 1/3	Built-in	82	1.380x415x278	-
	VTP-139 C	R-134a	19005183				174		-
Remote	EVTP-175 P	R-600a	19048042	Flat	8*GN 1/3	Built-in	82	1.732x415x278	-
	VTP-175 P	R-134a	19005491				175		-
Remote	EVTP-175 C	R-600a	19048041	Bended	8*GN 1/3	Built-in	82	1.732x415x278	-
	VTP-175 C	R-134a	19005486				175		-
Remote	VTP-139 RP	R-134a	19005240	Flat	7*GN 1/3	Remote	183	1.380x415x278	-
Remote	VTP-139 RC	R-134a	19005239	Bended	7*GN 1/3	Remote	183	1.380x415x278	-
Remote	VTP-175 RP	R-134a	19005526	Flat	9*GN1/3	Remote	184	1.732x415x278	-
Remote	VTP-175 RC	R-134a	19005522	Bended	9*GN1/3	Remote	184	1.732x415x278	-

SUSHI SHOWCASE



01.

RELIABILITY

Static refrigeration with built-in double evaporation system on the lower tray and on the bended glass cover. This allows us to achieve optimal working temperatures (-1 °C to 2 °C) for the conservation of delicate food such as sushi.
02.

CONSTRUCTION

Perforated stainless steel embedded inner tray ready to directly hold sushi dishes. Accessible through sliding glass door.
03.

HYGIENE

Thanks to its emergency drain for waste liquids is one of the most hygienic cases in the market.
04.

LIGHTING

All our units are fitted with LED lighting system according to our environmental policy that intends to optimise and reduce energy consumption.

GENERAL CHARACTERISTICS

- Perforated stainless steel inner tray for food.
 - Anodised aluminium outside panels. Glass with PVC on the sides.
 - Curved glass cover and glass sliding doors.
 - 40 kg/m³ injected polyurethane insulation. CFC free.
- Static cooling system.
 - Double built-in evaporation system by means of bottom tray and a copper pipe on the surface of the curved glass cover.
 - Emergency waste water drainage.
 - Electronic thermostat for temperature control.
- Shielded inner lighting system.
 - Lighted power switch.
 - Working temperature: -1 °C, +2 °C (room temperature: 27 °C).

	MODEL	COOLANT	CODE	GLASS TYPE	COOLING UNIT TYPE	ELECTRIC POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
	EVTP-139 C - SUSHI	R-600a	19048040	Bended	Built-in	82	1.380x415x278	-
	VTP-139 C - SUSHI	R-134a	19005179			174		-
	EVTP-175 C - SUSHI	R-600a	19048043	Bended	Built-in	82	1.732x415x278	-
	VTP-175 C - SUSHI	R-134a	19005483			175		-

REFRIGERATED CASES FOR INGREDIENTS

Ingredient cases have their own cooling units to provide total location flexibility. They are the ideal complement to turn a refrigerated counter into a complete working station for the preparation of cold dishes, pizzas or sandwiches.



GENERAL CHARACTERISTICS

- It can fit GN 1/4, 150 mm deep containers. Containers are not included in the standard equipment.
- Cooling unit included.
 - R-134a ecological cooling (CFC free).
- Cold plate refrigeration system.
 - Thermostatic control of temperature (+2 °C, +8 °C). Digital display.

GLASS COVERED CASES FOR GN-1/4 CONTAINERS

	MODEL	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
	MI-135	19005713	Glass	5*GN 1/4	178	R-134a	1.340x336x450	-
	MI-150	19005712	Glass	6*GN 1/4	178	R-134a	1.496x336x450	-
	MI-180	19005709	Glass	8*GN 1/4	178	R-134a	1.790x336x450	-
	MI-202	19006014	Glass	9*GN 1/4	178	R-134a	2.019x336x450	-
	MI-225	19005707	Glass	10*GN 1/4	216	R-134a	2.240x336x450	-

CASES FOR STAINLESS STEEL GN-1/4 CONTAINERS WITH COVER

	MODEL	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	RETAIL PRICE (€)
	MIT-135	19005720	Stainless steel	5*GN 1/4	178	R-134a	1.340x336x250	-
	MIT-150	19005719	Stainless steel	6*GN 1/4	178	R-134a	1.496x336x250	-
	MIT-180	19005717	Stainless steel	8*GN 1/4	178	R-134a	1.790x336x250	-
	MIT-202	19006013	Stainless steel	9*GN 1/4	178	R-134a	2.019x336x250	-
	MIT-225	19005721	Stainless steel	10*GN 1/4	216	R-134a	2.240x336x250	-



COMMERCIAL REFRIGERATION

BLAST CHILLERS

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ROLL IN BLAST CHILLERS	
CONDENSING UNITS FOR ROLL IN BLAST CHILLERS	
ROLL IN BLAST CHILLERS FREEZERS	
CONDENSING UNITS FOR ROLL IN BLAST CHILLERS FREEZERS	

BLAST CHILLERS

WHY USING BLAST CHILLERS IS IMPORTANT.

Blast chillers are equipment units designed to lower food temperature quickly. Food can go from cooking temperature at 90 °C to a mere 3 °C in no more than 90 minutes. This stops bacteria from growing.

Our range of mixed blast chillers can make temperature drop to -18 °C in just 4 hours. This high-speed freezing of food stops bacterial growth and prevents the appearance of macro crystal structures.



CHILLING PROCESS

The combination of combi ovens and blast chillers is highly efficient and makes planning jobs in the kitchen easier.

The correct use of blast chillers and mixed ovens results in reduction of waste, time saving and a product than can be served right away.

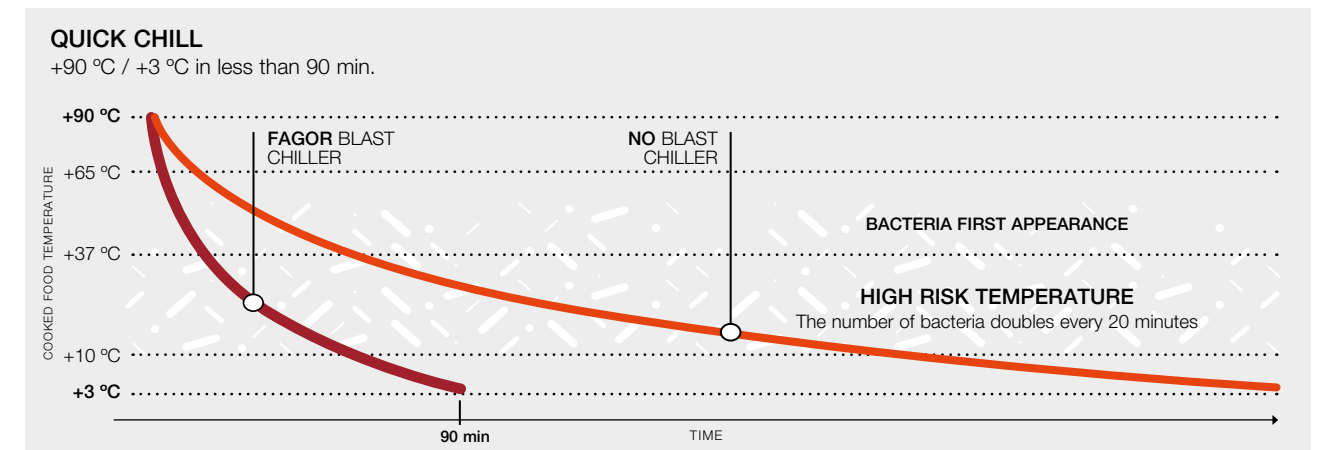
BLAST CHILLING

SOFT CYCLE (STANDARD) - 90'

The right cycle for small size, light, fine food.

STRONG CYCLE (INTENSIVE) - 90'

Recommended for high density or large size food, as well as for packed food.



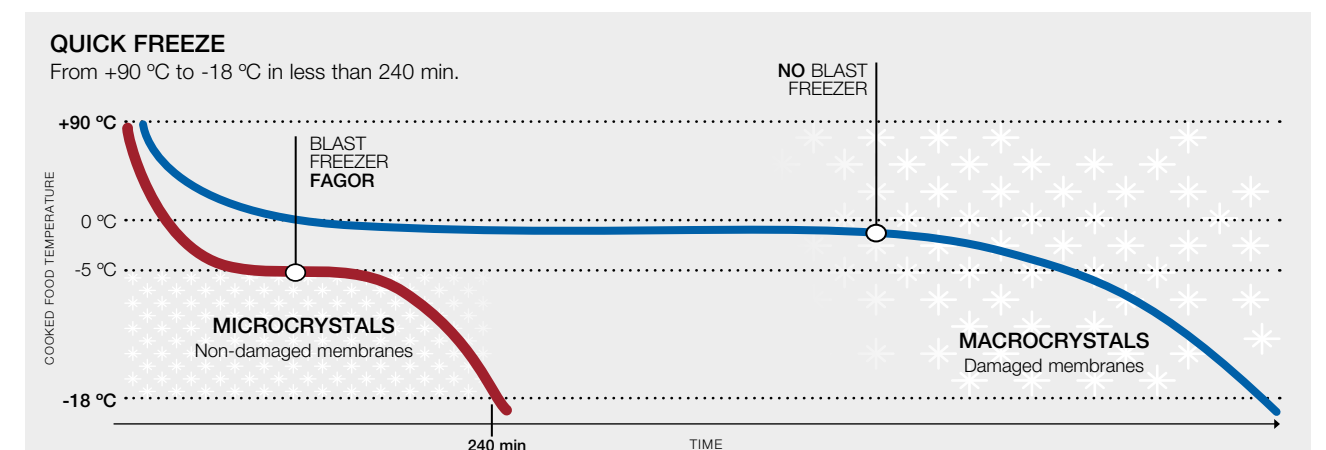
BLAST FREEZING

SOFT CYCLE (STANDARD) - 240'

This is a cycle to freeze food with an even temperature and is therefore suitable for food that is to be cooled consistently and without sharp temperature changes or when cooked with different ingredients.

STRONG CYCLE (INTENSIVE) - 240'

This is the ideal cycle to freeze half cooked food or semi-prepared dishes. It is also suitable for raw food. It allows you to keep frozen food for a long time.



CONCEPT+ | BLAST CHILLERS AND FREEZERS

Our CONCEPT+ blast chillers and freezers come in different sizes to suit every user's needs. All of them, from the small counter top blast chillers to the large size freezers with capacity for GN2/1 trays, are fitted with an electronic control system entirely developed by Fagor Industrial R & D & i.



01.

EASY TO CLEAN

Rounded joints for easier cleaning. Easily removable inner parts and tilted drain to get rid of waste liquids. Blast freezers are fitted with a water collecting tray.

02.

PROPRIETARY TECHNOLOGY

We have mixed models, that feature refrigeration cycles (90 °C to 3 °C) in 90 minutes or freezing cycles (90 °C to -18 °C) in 240 minutes to keep food at the desired temperature after completing the cycle. Each working cycle includes two modes: strong and soft, for different density and food thickness (over or under 2 cm thick). Our technology is highly competitive under the most demanding conditions.

03.

VERSATILITY

Our slides can hold GN or pastry trays and provide the flexibility that catering and restaurant business need.

04.

10 PROGRAMMES

Fagor control provides a user friendly menu for an easier handling of our units and to create up to 10 programmes. The cycles can be run on a time basis or according to the signal from a probe inside the food. When no probe is used, the time mode is activated.



GENERAL CHARACTERISTICS

- Mixed models, for chiller blasting (+3 °C) or freezing cycles (-18 °C).
 - There two working options both for chiller blasting and freezing:
 - Power cycle: for over 2 cm thick compact products.
 - Soft cycle: for less than 2 cm thick or low density products. The cycle is run in two programmed stages. The soft cycle prevents frost on the product.
 - Cycle duration:
 - Refrigerating cycle: 90 minutes.
 - Freezing cycle: 240 minutes.
 - Control panel with touch screen.
- Electronic programming of the cycles and core probe.
 - The cycles can be controlled by time or by temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
 - When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
 - USB connection for data extraction.
 - Hermetically sealed compressor with ventilated condenser.
 - R-404A ecological cooling (CFC free).
- EATM-031 model with R-290 coolant
 - 60 mm injected polyurethane insulation (except for the 031 models, with 35 mm thick insulation). 40 kg/m³ density. CFC free.
 - Copper piping and aluminium flaps evaporator.
 - Forced draught cooling system.
 - Automatic defrosting device activated by the user. Water evaporation device without power consumption.
 - Inner tray slides included.

Ordering options:

 - Heated probe.
 - HACCP printer.

	MODEL	COOLANT	Hz.	CODE	LEVELS			PRODUCTION (kg/cycle) *		TENSION	POWER (W)		DIMENSIONS (mm)	RETAIL PRICE (€)
					GN-1/1	GN-2/1	60x40	REFRIG.	FREEZING		ELECTRIC	COOLING		
	EATM-031	R-290	50	19047207	3	-	-	15	6	230V-1N	550	707	590x700x520	-
	ATM-031 CD	R-404A	50 60	19056795 19059645	3	-	-	15	6	230V-1N	590	490	560x700x514	-
	ATM-051 CD	R-404A	50 60	19056793 19059646	5	-	5	23	13	230V-1N	1.200	690	790x700x850	-
	ATM-081 CD	R-404A	50 60	19056796 19059647	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
	ATM-101 CD	R-404A	50 60	19056797 19059648	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
	ATM-121 CD	R-404A	50 60	19056825 19059649	12	-	12	60	40	230V-1N	2.000	1.300	790x800x1.600	-
	ATM-161 CD	R-404A	50 60	19056827 19059691	16	-	16	80	50	400V-3N	3.500	2.850	790x800x1.950	-
	ATM-102 CD	R-404A	50 60	19056839 19059692	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1.090x1.766	-

(*) Productions calculated in accordance with EN 17032

OPTIONS - Factory fitted

DESCRIPTION	RETAIL PRICE (€)
Heated probe	-
HACCP printer	-

CONCEPT | BLAST CHILLERS AND FREEZERS

As a response to market requirements, we have simplified our blast chillers and freezers produced an economic CONCEPT range. This allows us to offer this essential technology as a key factor for the right management of all kinds of businesses.



01.
EASY TO HANDLE
Simplified controls for easier use while keeping very competitive performance under the most demanding conditions.

02.
EASY TO CLEAN
Rounded joints for easier cleaning. Easily removable inner parts and tilted drain to get rid of waste liquids.

03.
TWO CYCLE CONTROL OPTIONS
The cycles can be run on a time basis or according to the signal from a probe inside the food. When no probe is used, the time mode is activated.

CONCEPT



ATM-031 ECO ATM-051 ECO ATM-081 ECO ATM-101 ECO

The electronic control allows refrigeration (+3 °C) or freezing (-18 °C) cycles.

GENERAL CHARACTERISTICS

- Satin finish stainless steel outside except for back panel (plastic covered).
 - AISI-304 18/10 stainless steel inside.
 - Fully injected compact structure.
 - AISI-304 18/10 stainless steel tray slides included.
 - 60 mm injected polyurethane insulation. 40 kg/m³ density. CFC free.
 - Hermetically sealed compressor with ventilated condenser.
- R-404A ecological cooling (CFC free).
 - ECO type, user friendly control panel.
 - Thermostat control cycles with end of cycle acoustic alarm.
 - The cycles can be controlled by time or by temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
 - Fitted with non-heated temperature probe.
 - Automatic defrosting device activated by the user. Water evaporation device without power consumption.

	MODEL	Hz.	CODE	LEVELS			PRODUCTION (kg/cycle) *		TENSION	POWER (W)		DIMENSIONS (mm)	RETAIL PRICE (€)
				GN-1/1	GN-2/1	60x40	REFRIG.	FREEZING		ELECTRIC	COOLING		
	ATM-031 ECO	50	19036020	3	-	-	15	6	230V-1N	590	490	560x700x514	-
		60	19036042										
	ATM-051 ECO	50	19036021	5	-	5	18	10	230V-1N	1.100	650	790x700x850	-
		60	19036043										
	ATM-081 ECO	50	19048325	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
		60	19048720										
	ATM-101 ECO	50	19048326	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
		60	19048757										

(*) Productions calculated in accordance with EN 17032

ROLL IN BLAST CHILLERS

Specially designed for catering or restaurant business which use our Cook & Chill system. Blast chillers are an essential element in the cook-chill-regenerate chain.



01.

HACCP

All our blast chill cells are fitted with HACCP control system to ensure that food is kept in good conditions by monitoring the equipment temperature and providing an alarm log as well as the inspection and correct regulation of food control.

02.

INSULATION

100 mm thick insulation in our mixed models is 20 % above the market average. This feature provides not only a better performance, particularly when freezing, but also a considerable energy saving.

03.

PROPRIETARY TECHNOLOGY

Blast chilling cells provide optimum running quality, for refrigeration (up to +3 °C) and for freezing (up to -18 °C). The whole process, including design and manufacturing is entirely carried out by Fagor Industrial.

04.

FUNCTIONALITY

Blast chill cells have been designed to hold pastry tray trolleys directly from the oven. They can be supplied either in their standard version (roll-in one door) or pass-through (two doors). They can also be fitted with an enhanced cooling unit. Fagor Industrial offers standard or enhanced remote cooling units.

ROLL IN BLAST CHILLERS- FOR TROLLEYS



202 OVEN WITH TROLLEY



201

GENERAL CHARACTERISTICS

- Inside and outside made of high quality austenitic stainless steel.
 - With our insulation by means of injected 40 kg/m³ polyurethane, we are 20 % above the market average, particularly for freezing performance and with a noticeable reduction in consumption. (70 mm thick insulation in refrigerated models and 100 mm thick insulation in mixed models).
 - Eco-friendly coolant R404a .
 - Forced draught cooling system with optimised air circulation.
- Tropicalised cooling unit. Suitable to work at a room temperature up to 43 °C and 65 % humidity.
 - Hermetically sealed compressor/scroll/semi-hermetic with ventilated condenser.
 - Electronic and digital control of defrosting temperature.
 - Opened door delay alarm.
 - HACCP tracking system with alarm and temperature log. An optional printer can be installed to print data.
- Bottom:
 - CSK models: refrigeration cells without any bottom. 2 mm thick steel bottom.
 - CMK models: mixed cells. 100 mm thick bottom board with 40 kg/m³ injected polyurethane insulation.

NO. OF DOORS	TROLLEY SIZE	UNIT	REFRIGERATED		MIXED	
			STANDARD	ENHANCED	STANDARD	ENHANCED
1 door	201 (GN-1/1)	Cell	CSK-201	CSKP-201	CMK-201	CMKP-201
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	CSK-202	CSKP-202	CMK-202	CMKP-202
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052
2 doors (Pass-through)	201 (GN-1/1)	Cell	CSK-201-D	CSKP-201-D	CMK-201-D	CMKP-201-D
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	CSK-202-D	CSKP-202-D	CMK-202-D	CMKP-202-D
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052

ROLL IN BLAST CHILLERS

MODEL	CODE	TROLLEY TYPE	PRODUCTION (kg)/CYCLE	TENSION	Hz. (.)	CONDENS. UNIT.	DIMENSIONS (mm)	RETAIL PRICE (€)
			+90 / +3 °C					
CSK-201	19048108	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
CSKP-201	19048109	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
CSK-202	19048110	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
CSKP-202	19048112	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	-
CSK-201-D	19048092	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
CSKP-201-D	19048096	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
CSK-202-D	19048097	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
CSKP-202-D	19048100	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	-

CONDENSING UNITS FOR ROLL IN BLAST CHILLIERS

MODEL	CODE	POWER (W)		Hz. (.)	WEIGHT (kg)	DIMENSIONS (mm)	RETAIL PRICE (€)
		COOLING	ELECTRIC - 400V 3+N				
UCS-424	19017466	5.970	4.250	50	135	1.100x805x650	-
UCS-528	19017467	6.950	4.980	50	139	1.100x805x650	-
UCS-842	19017468	10.530	6.500	50	205	1.450x850x785	-
UCS-1052	19017469	13.580	8.450	50	214	1.450x850x785	-

ROLL IN BLAST CHILLERS FREEZERS

MODEL	CODE	TROLLEY TYPE	PRODUCTION (kg)/CYCLE		TENSION	Hz. (.)	CONDENS. UNIT.	DIMENSIONS (mm)	RETAIL PRICE (€)
			+90/+3 °C	+90/-18 °C					
CMK-201	19048104	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
CMKP-201	19048105	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
CMK-202	19048106	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
CMKP-202	19048107	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-
CMK-201-D	19048101	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
CMKP-201-D	19048102	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
CMK-202-D	19048103	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
CMKP-202-D	19048113	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-

CONDENSING UNITS FOR ROLL IN BLAST CHILLERS FREEZERS

MODEL	CODE	POWER (W)		Hz. (.)	WEIGHT (kg)	DIMENSIONS (mm)	RETAIL PRICE (€)
		COOLING	ELECTRIC - 400V 3+N				
UCC-424	19015799	5.970	4.250	50	135	1.100x805x650	-
UCC-528	19015800	6.950	4.980	50	139	1.100x805x650	-
UCC-842	19015801	10.530	6.500	50	205	1.450x850x785	-
UCC-1052	19015802	13.580	8.450	50	214	1.450x850x785	-

* For other voltages and frequencies, consult the manufacturer.

OPTIONS - Factory fitted

DESCRIPTION	RETAIL PRICE (€)
Cell with HACCP printer	-

ACCESS RAMP TO ROLL IN BLAST CHILLERS

MODEL	CODE	DESCRIPTION	WIDTH (mm)	RETAIL PRICE (€)
RC-700	19015797	Access ramp for 201 type cells with floor	700	-
RC-800	19015798	Access ramp for 202 type cells with floor	800	-



COMMERCIAL REFRIGERATION

ICE MAKERS

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HOLLOW ICE-CUBE MAKERS	354
DICE-SHAPED ICE-CUBE MAKERS	355
GRANULAR ICE MAKERS.....	357
TANK FOR MODULAR ICE-CUBE MAKERS.....	358

ICE MAKERS

A WIDE RANGE OF PRODUCTS TO PRODUCE ICE IN A LARGE VARIETY OF SIZES AND SHAPES.

Overdimensioned condensers for hot climate conditions both for air and water refrigerated versions. Simple, reliable ice making system intended to be used with heavily lime scaled water and under hard working conditions.



01.

VERSATILITY AND FLEXIBILITY

We have a complete range of ice making machines to meet the demand from restaurants, hotels, supermarkets, sport medicine centres, etc. Our units provide ice in different shapes and sizes, ice cubes, granulated ice or ice flakes just to meet our customers' needs. We can also provide stackable modular units for large production as well as insulated silos for ice storage.

05.

EFFICIENCY

Superior density insulation to ensure quality and optimise energy consumption.

02.

TECHNOLOGY AND RELIABILITY

Tropicalised units to ensure their correct operation even under high temperature conditions (up to 43 °C). Electric board fitted with two thermostats to regulate production time and amount of stored ice.

06.

ERGONOMICS

A design which allows an easier access to all the unit components for easier installation and maintenance procedures.

03.

SIMPLICITY, ROBUSTNESS, RELIABILITY...

AISI-304 stainless steel frame with easily removable panel to allow access to all the unit components.

07.

ECOLOGY

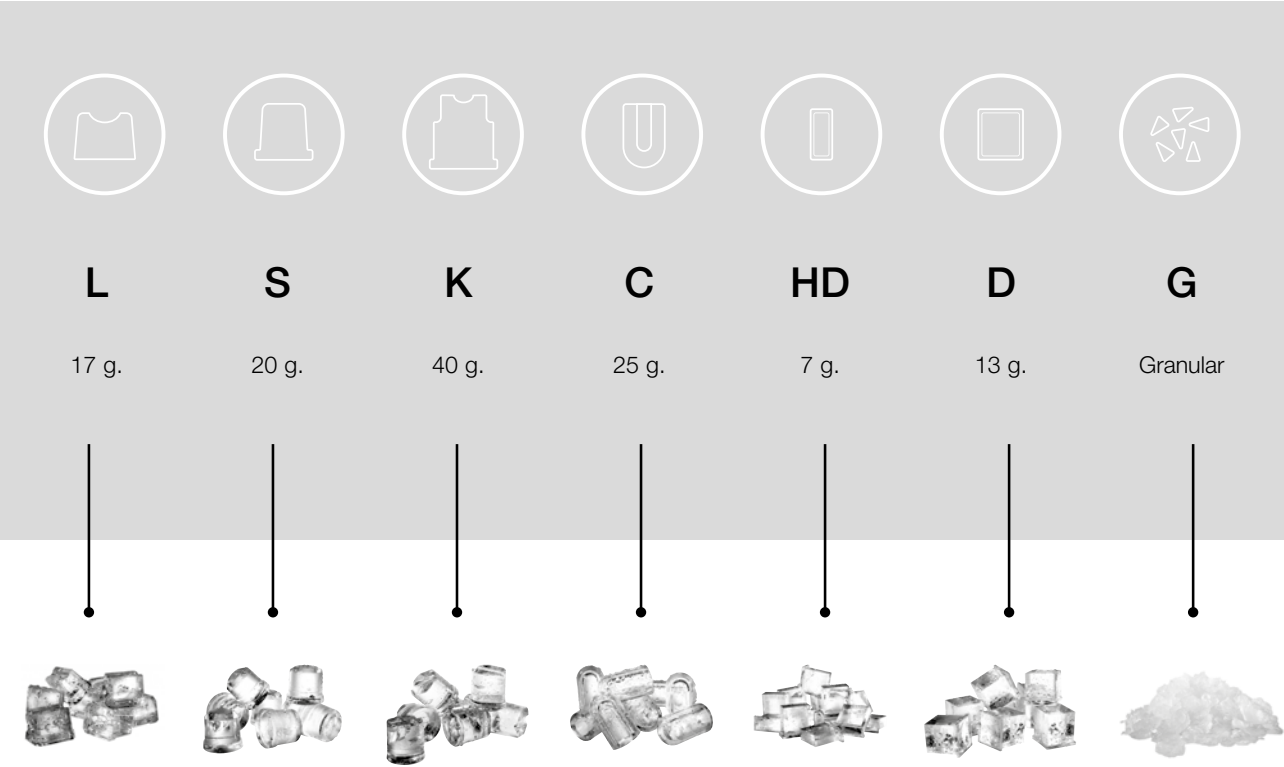
All our units are 100% recyclable since all of their components can be dismantled and recycled.

04.

HYGIENE AND CLEANING

Fitted with a cleaning mode for easier maintenance depending on the model, to allow non-refrigerated water circulation to clear lime scale deposits. With all hygienic and sanitary guarantees.

ICE CUBE TYPES, VERSIONS AND SIZES



UNITS	PRODUCTION	CUBE			HOLLOW		DICE		GRANULAR	
		kg / day	L - 17 g	S - 20 g	K - 40 g	C - 25 g	HD - 7 g	D - 13 g	Dry	Wet
	UNITS WITH BUILT-IN TANK	20	FIM-L			FIM-C				
		30		FIM-S	FIM-K	FIM-C				
		40		FIM-S	FIM-K	FIM-C				
		45							GIM	
		60		FIM-S	FIM-K	FIM-C	FICE-HD	FICE-D		
		80 -90		FIM-S	FIM-K	FIM-C	FICE-HD	FICE-D	GIM	
		130-140		FIM-S	FIM-K	FIM-C	FICE-HD	FICE-D	GIM	
	MODULAR UNITS	150		MFIM-S	MFIM-K					MGIM
		200				MFIM-C	FICE-HD	FICE-D	MGIM	
		400		MFIM-S	MFIM-K			FICE-HD	FICE-D	MGIM
		500								MGIM

SOLID ICE-CUBE MAKERS

WITH BUILT-IN TANK

Crystal clear and compact Gourmet ice cubes take a long time to melt while chilling your drink.

Large compact Gourmet ice cubes are highly demanded by professionals and consumers. They are ideal for alcohol free drinks and spirits.

These ice cubes melt very slowly and consumers can enjoy their drinks at their ease.



01.

SPRAY SYSTEM

Flexible injectors for improved performance with heavily scaled water supply.

Gourmet type ice cubes

L

S

K

GENERAL CHARACTERISTICS

- Made of AISI-304 high quality steel and built-in door.
 - Hazard-free stainless steel inward opening door.
 - Front ventilation system.
 - Outside ON/OFF switch.
- Flexible injectors for improved performance with heavily scaled water supply.
 - Made by top performance electromechanical equipment. A limescale filter is recommended for water with high limescale content.
 - Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- R404a coolant.
 - ¾" water inlet.
 - Single phase 230V/50Hz connection (230V/60Hz optional connection).

	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		PRODUCTION (kg/day)	TANK		POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
				FORM	GRAMS		(kg)	ICE CUBES			
	FIM-20L	Air	19001066		17	22	6	385	355	350x470x590	-
		Water	19001067								
	FIM-30S	Air	19031770		20	31	15	652	425	435x605x695	-
		Water	19031771								
	FIM-30K	Air	19001068		40	31	15	417	425	435x605x695	-
		Water	19001071								
	FIM-40S	Air	19031772		20	40	20	870	540	435x605x695	-
		Water	19031773								
	FIM-40K	Air	19001072		40	45	20	556	550	435x605x695	-
		Water	19001075								
	FIM-60S	Air	19031774		20	55	25	1.087	650	515x640x830	-
		Water	19031775								
	FIM-60K	Air	19001076		40	60	25	694	650	515x640x830	-
		Water	19001079								
	FIM-80S	Air	19031776		20	74	35	1.522	775	645x640x860	-
		Water	19031777								
	FIM-80K	Air	19001080		40	81	35	972	780	645x640x860	-
		Water	19001083								
	FIM-130S	Air	19031778		20	130	75	3.261	1.350	930x565x1.050	-
		Water	19031779								
	FIM-130K	Air	19001062		40	130	75	2.083	1.350	930x565x1.050	-
		Water	19001065								

MODULAR

01.

SPRAY SYSTEM

Flexible injectors for improved performance with heavily scaled water supply.

02.

ENERGY EFFICIENCY

Highly efficient equipment with low energy consumption.



Gourmet type ice cubes

S

K

GENERAL CHARACTERISTICS

- Highly efficient equipment, low power consumption.
 - Flexible injectors for improved performance with heavily scaled water supply.
 - Stackable units by means of specific stacking kit.
- Troubleshooting acoustic alarm (only 400 model).
 - Cleaning function for regular maintenance (only 400 model).
 - Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
 - R404a coolant.
- ¾" water inlet.
 - Single phase 230V/50Hz connection (220V/60Hz optional connection).
 - Except for MFIM-400 models 380V/3N/50Hz (220V/60HZ optional).

	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		PRODUCTION (kg/day)	TANK		POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
				FORM	GRAMS		(kg)	ICE CUBES			
	MFIM-150S	Air	19031792		20	153	-	-	1.500 - 1+N	775x625x805	-
		Water	19031793				-	-			
	MFIM-150K	Air	19001092		40	153	-	-	1.500 - 1+N	775x625x805	-
		Water	19001094				-	-			
	MFIM-400S	Air	19031794		20	380	-	-	3.300 - 3+N	1.321x638x978	-
		Water	19031795				-	-			
	MFIM-400K	Air	19031796		40	380	-	-	3.300 - 3+N	1.321x638x978	-
		Water	19031797				-	-			

HOLLOW ICE-CUBE MAKERS

Hollow ice-cubes to chill your drink more quickly thanks to an increased contact surface.

Made by means of top performance electromechanical equipment that uses an advanced paddle system suitable for heavily lime scaled water even without a filter.

A new design of the evaporator for an excellent performance with lime scaled water.

01.

PADDLE SYSTEM

System for modular hollow ice-cube maker.















GENERAL CHARACTERISTICS

- Made of AISI-304 high quality steel and built-in door.
 - Hazard-free stainless steel inward opening door.
 - Front ventilation system.
- Outside ON/OFF switch.
 - Height adjustable legs.
 - Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- R404a coolant.
 - ¾" water inlet.
 - Single phase 230V/50Hz connection (220V/60Hz optional connection).



WITH BUILT-IN TANK

C

	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		PRODUCTION (kg/day)	TANK		POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
				FORM	GRAMS		(kg)	ICE CUBES			
	FIM-20C	Air	19031780		20	20	9	360	330	405x510x690	-
		Water	19031781								
	FIM-30C	Air	19031782		20	31	12	480	330	405x510x745	-
		Water	19031783								
	FIM-40C	Air	19031784		20	42	18	720	355	405x510x870	-
		Water	19031785								
	FIM-60C	Air	19031786		20	60	30	1.200	425	595x555x995	-
		Water	19031787								
	FIM-90C	Air	19031788		20	81	37	1.480	650	675x555x995	-
		Water	19031789								
	FIM-130C	Air	19031790		20	130	50	2.000	775	845x555x995	-
		Water	19031791								

MODULAR

C

	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		PRODUCTION (kg/day)	TANK		POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
				FORM	GRAMS		(kg)	ICE CUBES			
	MFIM-200C	Air	19031798		25	190	-	-	1.550	690x565x1.125	-
		Water	19031800								

DICE-SHAPED ICE-CUBE MAKERS

Dice and half a dice shaped ice-cubes for quick chilling of drinks at high demand business.

High performance units with vertical evaporator that can produce ice in a shorter time cycle to meet any urging demand. They are ideal for businesses with a large ice-cube demand.

Because of the large production capacity and reduced dimensions these units are generally used by fast food restaurants and also for medical services.



01.

HIGH EFFICIENCY

High efficiency, certified. **Energy Star.**

02.

VERTICAL SYSTEM










GENERAL CHARACTERISTICS

- Highly efficient, Energy Star certificate.
 - Made of AISI-304 high quality steel and built in door.
 - Front ventilation system.
 - Cleaning function for regular maintenance.
- Outside ON/OFF switch.
 - Height adjustable legs.
 - Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
 - R404a coolant.
- ¾" water inlet.
 - Single phase 230V/50Hz connection (220V/60Hz optional connection).

WITH BUILT-IN TANK

HD

D

	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		PRODUCTION (kg/day)	TANK		POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
				FORM	GRAMS		(kg)	ICE CUBES			
	FICE-60 D	Air	19031803		13	60	20	1.500	450	535x595x795	-
	FICE-60 HD	Air	19031805		7	60	20	3.000	450	535x595x795	
	FICE-90 D	Air	19031806		13	90	35	2.692	550	660x700x838	-
	FICE-90 HD	Air	19031807		7	90	35	5.384	550	660x700x838	
	FICE-140 D	Air	19031808		13	135	45	3.461	790	762x762x838	-
	FICE-140 HD	Air	19031810		7	135	45	6.923	790	762x762x838	

MODULAR

01.

HYGIENE

Cleaning mode for easy regular maintenance procedures.

02.

WARNING SIGNALS

Diagnosis warning signals.

03.

STACKABLE SYSTEM

Stackable by means of a FICE stacking kit.

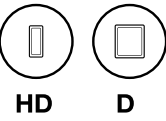
04.

HIGH EFFICIENCY

High efficiency, certified **Energy Star**.

05.

VERTICAL SYSTEM



	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		PRODUCTION (kg/day)	TANK		POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
				FORM	GRAMS		(kg)	ICE CUBES			
	FICE-200 D	Air	19031811		13	220	-	-	1.120 - 1+N	762x620x500	-
	FICE-200 HD	Air	19031813		7	220	-	-	1.120 - 1+N	762x620x500	-
	FICE-400 D	Air	19031814		13	405	-	-	1.800 - 3+N	762x620x760	-
	FICE-400 HD	Air	19031815		7	405	-	-	1.800 - 3+N	762x620x760	-

STOCK DISPENSER FOR DICE ICE-CUBE MAKERS

Ice dispenser that can be installed on a FICE unit. To collect the ice, you only have to place a container underneath and push. Quick and easy to cover the demand from many users in a short time. Suitable for buffets, groups, hotels, catering...



GENERAL CHARACTERISTICS

- 104 kg tank for ice storage.
- No need to remove the ice maker to access the tank for cleaning operations.
- Adjustable height legs.
- AISI-304 stainless steel and sanitary plastic.

MODEL	CODE	CAPACITY (kg)	DESCRIPTION	DIMENSIONS (mm)	RETAIL PRICE (€)
DHD	19031818	104	To be installed with ice-cube makers FICE- 200 and FICE-400	769x835x1.537	-

GRANULAR ICE MAKERS

These units can produce granular ice thanks to a vertical cylinder evaporator and a high resistance spindle. There are two types of granular ice; dry ice for cocktails and wet granular ice for fishmonger's, fruit shops...



01.

AXIAL SYSTEM

GENERAL CHARACTERISTICS

- High performance electromechanical equipment that produces granular ice by means of a vertical cylinder evaporator and a high resistance spindle.
- A limescale filter and regular maintenance cleaning procedures are recommended for medium or highly limescaled water.
- Productive capacity kg/24h at room temperature 20° C and water temperature 15° C.
- Low energy consumption thanks to their high performance evaporator.
- Long life stainless steel spindle.
- Cleaning function for regular maintenance (only GIM 45 and GIM 85 models).
- IN-OUT front ventilation in counter models.
- Robust doors in counter models.
- Height adjustable legs in counter models.

WITH BUILT-IN TANK
DRY GRANULAR ICE



	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		PRODUCTION (kg/day)	TANK		POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
				FORM	GRAMS		(kg)	ICE CUBES			
	GIM-45	Air	19001086		-	40	-	-	460	405x515x750	-
		Water	19001087		-	42	-	-	-	-	-
	GIM-85	Air	19001088		-	85	-	-	533	465x595x795	-
		Water	19001089		-	-	-	-	-	-	-

WET GRANULAR ICE



	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		PRODUCTION (kg/day)	TANK		POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
				FORM	GRAMS		(kg)	ICE CUBES			
	GIM-135	Air	19001084		-	135	-	-	650	515x550x1.355	-
		Water	19001085		-	-	-	-	-	-	-

MODULAR
WET GRANULAR ICE

	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		PRODUCTION (kg/day)	TANK		POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
				FORM	GRAMS		(kg)	ICE CUBES			
	MGIM-150	Air	19031819		-	142	-	-	650 - 1+N	515x550x500	-
		Water	19031820		-	-	-	-	-	-	-
	MGIM-200	Air	19031821		-	220	-	-	780 - 1+N	515x550x575	-
		Water	19031822		-	-	-	-	-	-	-
	MGIM-400	Air	19031824		-	390	-	-	1300 - 1+N	675x550x660	-
		Water	19031825		-	-	-	-	-	-	-
	MGIM-500	Air	19031827		-	565	-	-	1700 - 1+N	675x550x800	-
		Water	19031828		-	-	-	-	-	-	-

TANK FOR MODULAR ICE-CUBE MAKERS (SILOS)

Ice tanks are a guarantee to have a regular stock to meet your business’s ice demand. During low consumption periods, the ice produced is stored in the modules to cover the demand during peak consumption periods.



01.

RANGE VARIETY

We have a wide range of tanks to fit any ice-maker unit. Each unit can install one or two ice-makers depending on the modular unit selected.

02.

CONSERVATION

Made in AISI-304 stainless steel and fitted with high density insulation for the adequate ice storage.

GENERAL CHARACTERISTICS

- AISI-304 stainless steel tanks.
 - 40 kg/m³ insulation by injected polyurethane for adequate ice keeping conditions.
 - Inner design without sharp corners for easy cleaning and hygienic conditions.
- High density polyethylene and shock resistant one-piece inside.
 - Stainless steel door for intensive use.
 - Soft-closing doors.
 - Different capacity models for all kinds of modular ice makers.
- Lower drainage.
 - Ice removing shovel.
 - Height adjustable legs.

MODEL	CODE	CAPACITY (kg)	COMPATIBILITY	DIMENSIONS (mm)	RETAIL PRICE (€)
S-220	19031799	230	See the different possible combinations at the counter	762x819x1.071	-
S-350	19038796	350	See the different possible combinations at the counter	1.067x819x1.067	-
S-500	19031802	500	See the different possible combinations at the counter	1.321x872x1.122	-

COMBINATION OF SILOS AND MODULAR ICE MAKERS

		TANKS						TANK WITH DISPENSER	
		S-220		S-350 NEW		S-500		DHD	
NUMBER OF ICE MAKERS		1	2	1	2	1	2	1	2
ICE MAKERS TYPE	ICE MAKER MODEL								
GOURMET AND HOLLOW ICE CUBES	MFIM-150	O	O	O	-	-	O	-	-
	MFIM-400	-	-	-	-	O	O	-	-
	MFIM-200C	O	-	O	-	O	-	-	-
DICE SHAPED ICE CUBES	FICE-200-D	O	O	-	O	O	O	O	O
	FICE-200-HD	O	O	O	O	O	O	O	O
	FICE-400-D	O	O	O	O	O	O	O	O
	FICE-400-HD	O	O	O	O	O	O	O	O
GRANULAR ICE	MGIM-150	O	-	O	-	-	O	-	-
	MGIM-200	O	-	O	-	-	O	-	-
	MGIM-400	O	-	O	-	O	O	-	-
	MGIM-500	O	-	O	-	O	O	-	-

FILTERS

MODEL	CHARACTERISTICS	CODE	RETAIL PRICE (€)
FC-100	Lime scale filter	19038797	-
FP-100	Particles	19038798	-
CC-100	Spare part	19038799	-
CP-100	Spare cartridge particles	19038800	-



PREPARATION AND DISTRIBUTION

VACUUM PACKERS



PREPARATION AND DISTRIBUTION

VACUUM TECHNOLOGY FROM FAGOR TO COMPLETE THE COOKING PROCESS

The constant development of cooking techniques demands advanced systems of conservation and production, made possible thanks to the properties offered by technological innovation. This allows any professional kitchen to increase its productivity and flexibility, guaranteeing the quality and essence of its products.

Vacuum packing technology is an excellent preservation process thanks to the absence of oxygen in contact with the food, preserving its aroma and organoleptic qualities, and increasing conservation time.

It also brings economic benefits as it lets you manage and plan your stock of cooked foods with ease, adapting to the demand for your business at all times.

Another advantage of the vacuum packer in today's kitchen is that it can also be used as a tool to prepare dishes using traditional culinary techniques such as marinating, confit, etc.



01.

QUALITY

Ease of control of the quality and level of oil without the need to open the machine.



02.

HYGIENE

Inbuilt stainless steel chamber to facilitate the collection of residues, guaranteeing excellent hygiene.

Sealing bar without connections, easily removable for obstacle-free cleaning of the chamber.

(*) Except model
TV-1-270/6



03.

DURABILITY

Equipped with a fully-integrated opening system to guarantee durability of the cover and facilitate cleaning by the user*.

(*) Except models
TV-1-270/6 and
TV-1-340/8.



04.

ECONOMY

Savings in time and money for maintenance and post-sale servicing thanks to a design which allows the components to be easily accessed.

SYSTEMS OF CONTROL

FAGOR presents its vacuum packers in two ranges, SENSOR-PRO and T-CONTROL, to adapt to the different requirements of the end user.

With SENSOR-PRO, we offer extra functions together with control of the process by means of an electronic sensor.

With T-CONTROL, the final product is also of excellent quality, the result in this case of a control of the processes of vacuum and sealing by time.

SENSOR-PRO

Control of the vacuuming process by sensor



01.
Adjustment of the final vacuum time desired with the appropriate percentage (from 0 to 99%).
02.
The vacuum pump aspirates until the exact vacuum time established is reached.
03.
Regardless of the volume of the product, the final vacuum time pre-established will always be reached.
04.
The final result obtained is always constant: with exactly the same vacuum finish.

T-CONTROL

Control of the vacuuming process by timers



01.
Selection of the time desired. The average cycle varies between 15 and 40 seconds.
02.
The vacuum pump aspirates for the established time, regardless of whether or not the final vacuum objective has been reached.
03.
The duration of the vacuuming process will depend on the product and on the final vacuum desired. The time can then be easily adjusted.

	SENSOR-PRO	T-CONTROL
FUNCTIONS		
VAC PLUS The VACPLUS function supplies additional vacuum to guarantee an excellent vacuum for the most porous products.	●	—
SOFT AIR Gradual entry of air to prevent delicate products from being squashed or deformed.	●	—
STOP Blocks the machine from any process at the same time as allowing it to be switched off in the case of internal blockage, providing safety to the user.	●	●
LIQUIDS Specific program for packing liquids. Automatically halts the packaging process when it detects that the liquid begins to boil due to the depression of the vacuum.	●	—
GASTRO-VAC By means of the Gastro-VAC system, we can carry out packaging outside of the packager chamber, using the suitable containers.	●	—
GAS Maintains the nutritional quality of the food, minimising the use of additives and preservatives, and protects it from oxidation and bacterial growth. Also prevents delicate products from being deformed.	●	—
PROGRAMS Possibility of memorising up to 50 programs, editable by the user to facilitate the packing jobs.	●	—
DRY Specific program to extract the humidity from the pump after packing liquid products, or for maintenance operations.	●	—
VAC-STOP All the models incorporate the VAC STOP system which allows a phase of the process to be stopped at any moment, passing straight on to the next phase.	●	●
CHARACTERISTICS		
CONTROL BY SENSOR	●	—
CONTROL BY TIME	—	●
PERCENTAGE VACUUM	●	—
INJECTION OF INERT GAS	●	—
SEALING TIME	●	●
VACUUMING TIME	—	●
ADJUSTABLE EXTRA VACUUM	●	—
VACUUM METER FOR VISUAL CONTROL OF THE LEVEL OF VACUUM	—	●
DISPLAY OF THE WORK TIME ACCUMULATED	●	—
DISPLAY OF THE FINAL TIME FOR THE PROCESS	—	●
CONTROL PANEL WITH SENSITIVE MEMBRANE KEYS	●	●
AUTOMATIC ADJUSTMENT OF THE ATMOSPHERIC PRESSURE OF THE LOCATION	●	—
MEMORY OF UP TO 50 PROGRAMS	●	—
PHASES OF THE PROCESS INDICATED BY LED	—	●

VACUUM PACKERS | **SENSOR-PRO**



GENERAL CHARACTERISTICS

- Vacuum packers with digital controls, controlled by sensor.
- All models include Busch pump.
- Delicate or soft products can be packaged in a modified atmosphere, thanks to the injection of inert gas.
- Digital control panel with display included.
- Possibility of setting, saving and modifying different packing programs, establishing 50 programs to simplify and automate each packing cycle.
- Pump dehumidification cycle.
- Soft-air function for introduction of air into the chamber for optimum protection of the product.
- Process functions indicated on an electronic panel.
- Adjustable extra vacuum.
- Precise control of vacuum, sealing and gas injection.
- Tank with rounded edges to facilitate cleaning (models SV-1-410).
- Chassis can be tilted to facilitate handling of components.
- Program for packaging in external GN tray thanks to the Gastro Vac kit.
- Specific program for packing of liquids, with automatic regulation of the packaging time.
- VAC+ program for additional vacuuming time.
- Sealing bar without connections, easily removable for obstacle-free cleaning of the chamber.

- OPTIONAL ACCESSORIES, TROLLEY FOR PACKER
- Manufactured in AISI 304 18/10 stainless steel.
 - Robust structure with Ø 30 mm and 1.5 mm thick tubes.
 - Incorporates 4 wheels with a diameter of 125 mm, two with brake, and bumper made of special non-marking rubber.
 - Designed so that the packer is positioned at the ideal height to work with.
 - For use as a support and for transport of vacuum packers.
 - Suitable for all tabletop vacuum packers (maximum dimensions of the packer: 690 x 570 mm).

MODEL	CODE	VOLTAGE Hz.	Nº SEALING BARS	LENGTH OF SEAL (mm)	PUMP CAPACITY (m³/h) BUSCH	CHAMBER DIMENSIONS (mm)	POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
TABLETOP PACKERS									
LENGTH OF LARGE SEAL									
SV-1-410/10	19048514	230 1+N - 50/60	1		10	450 x 420 x 180	540	480 x 560 x 440	-
SV-1-410/20	19048519	230 1+N - 50/60	1		20	450 x 420 x 180	750	480 x 560 x 440	-
LENGTH OF VERY LARGE SEAL									
SV-1-460/20	19048537	230 1+N - 50/60	1		20	550 x 470 x 180	750	610 x 575 x 440	-
SV-2-460/20	19048538	230 1+N - 50/60	2		20	550 x 470 x 180	750	610 x 575 x 440	-
STANDING PACKERS WITH WHEELS									
LENGTH OF VERY LARGE SEAL									
SV-2-460/40	19048539	230 1+N - 50/60	2		40	700 x480 x210	1,500	820 x 600 x 1,030	-
SV-2-460/63	19048540	230 1+N - 50/60	2		63	700 x480 x210	1,500	820 x 600 x 1,030	-
SV-2-850L/100	19048542	230 1+N - 50/60	2		100	950 x 600 x 210	2,200	1,070 x 720 x 1,060	-

TROLLEY FOR PACKER

MODEL	CODE	Nº SHELVES	HEIGHT BOTTOM SHELF (mm)	HEIGHT SECOND SHELF (mm)	HEIGHT OF THE TOP HANDLE (mm)	HEIGHT OF THE BOTTOM HANDLE (mm)	DIMENSIONS (mm)	RRP (€)
CEV	19048555	2	150	445	850	565	810 x 630 x 850	-

VACUUM PACKERS | **T-CONTROL**



GENERAL CHARACTERISTICS

- Vacuum packers, controlled by time.
- Functions of the process indicated by LED
- Digital control panel with vacuum meter for visual control of the vacuum, except in models TV-1-270/6 and TV-1-340/8.
- Inbuilt tank with rounded edges to facilitate cleaning, except in models TV-1- 460/20 and TV-2-460/20.
- Chassis can be tilted to facilitate handling of components.
- Ergonomic cover which facilitates opening once the packing cycle is finished, in models TV-1-270/6 and TV-1-340/8.
- Equipped with a fully integrated opening system to guarantee durability of the cover and facilitate cleaning by the user in models TV-1-410/10, TV-1- 410/20, TV-1-460/20 and TV-2-460/20.
- Manufactured in AISI 304 18/10 stainless steel.
- Robust structure with Ø 30 mm and 1.5 mm thick tubes.
- Incorporates 4 wheels with a diameter of 125 mm, two with brake, and bumper made of special non-marking rubber.
- Designed so that the packager is positioned at the ideal height to work with.
- For use as a support and for transport of vacuum packers.
- Suitable for all tabletop vacuum packers (maximum dimensions of the packer: 690 x 570 mm).

MODEL	CODE	VOLTAGE Hz.	Nº SEALING BARS	LENGTH OF SEAL (mm)	PUMP CAPACITY (m³/h)	CHAMBER DIMENSIONS (mm)	POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
TABLETOP PACKERS									
LENGTH OF SMALL SEAL									
TV-1-270/6	19048543	230 1+N - 50/60	1		6	280 x 355 x 90	260	340 x 460 x 325	-
LENGTH OF MEDIUM SEAL									
TV-1-340/8	19048544	230 1+N - 50/60	1		8	350 x 350 x 120	350	410 x 455 x 360	-
LENGTH OF LARGE SEAL									
TV-1-410/10	19048545	230 1+N - 50/60	1		10	450 x 420 x 180	540	480 x 560 x 440	-
TV-1-410/20	19048546	230 1+N - 50/60	1		20	450 x 420 x 180	750	480 x 560 x 440	-
LENGTH OF VERY LARGE SEAL									
TV-1-460/20	19048547	230 1+N - 50/60	1		20	550 x 470 x 180	750	610 x 575 x 440	-
TV-2-460/20	19048548	230 1+N - 50/60	2		20	550 x 470 x 180	750	610 x 575 x 440	-
STANDING PACKERS WITH WHEELS									
LENGTH OF VERY LARGE SEAL									
TV-2-460/40	19048549	230 1+N - 50/60	2		40	700 x480 x210	1,500	820 x 600 x 1,030	-
TV-2-460/63	19048550	230 1+N - 50/60	2		63	700 x480 x210	1,500	820 x 600 x 1,030	-
TV-2-850L/100	19048551	230 1+N - 50/60	2		100	950 x 600 x 210	2,200	1,070 x 720 x 1,060	-

TROLLEY FOR PACKER

MODEL	CODE	Nº SHELVES	HEIGHT BOTTOM SHELF (mm)	HEIGHT SECOND SHELF (mm)	HEIGHT OF THE TOP HANDLE (mm)	HEIGHT OF THE BOTTOM HANDLE (mm)	DIMENSIONS (mm)	RETAIL PRICE (€)
CEV	19048555	2	150	445	850	565	810 x 630 x 850	-




HOT TROLLEYS WITH HUMIDITY CONTROL

All parts of the trolley have been carefully analysed and tested to offer maximum temperature performance in the interior, bearing in mind the following most important requirements: ease of use, minimum maintenance and facilitation of cleaning tasks.



GENERAL CHARACTERISTICS

- Modern and intuitive electronic control panels.
- Double walled sides and door, insulated with high density polyurethane, giving great robustness and firmness.
- Recessed monoblock guides with wide radii, guaranteeing maximum hygiene.
- Efficient heat production system composed of heating element and fan.
- Recessed water reservoir with rounded corners. The heat is produced by a high-performance silicon heating element.
- 4-level humidity regulation system to adapt to the different products kept inside. The humidity system can also be fully switched off, reducing energy consumption.
- The 270° opening door offers users maximum freedom of movements and safety during daily use, increasing comfort and well-being during work operations.
- The inner door panel is completely smooth and free from any elements that might prevent thorough cleaning.
- No heat loss. Door seal fixed to the frame of the structure. Can be replaced easily without the need for tools.
- The whole perimeter is protected by a bumper, manufactured in resistant, non-marking material.
- Pivoting wheels, 2 with brakes.
- Manufactured completely in AISI-304 stainless steel.
- Heat system designed to reach the operational temperature in a very short space of time.
- Electronic membrane keypad and digital display.
- Ergonomic latch with lock.
- Modern, elegant and very robust design.
- Operational temperature 30 °C to 90 °C.
- Storage of GN 2/1 y GN 1/1 trays with depth of up to 65 mm.

	MODEL	CODE	DOORS	LEVELS GN-2/1 (SEPARATION 70 mm)	POWER (W)	VOLTAGE	DIMENSIONS (mm)	RETAIL PRICE (€)
	CCHF-10	19044546	1	10	2.000	230 V-1+N - 50/60 Hz	790x935x1.215	-
	CCHF-20	19044549	1	20	2.000	230 V-1+N - 50/60 Hz	790x935x1.855	-
	CCHF-40	19044551	2	40	3.500	230 V-1+N - 50/60 Hz	1.525x935x1.885	-




HOT TROLLEYS FOR DISTRIBUTION

Especially designed for maintaining and serving previously prepared hot food. Food can be hold inside the trolley directly on plates by using of rod shelves or in Gastronorm pans.



GENERAL CHARACTERISTICS

- 10, 20 or 40 GN2/1 rack rails (according to the model) with 60 mm separation between rack rails.
- Doubled wall with an injected CFC-free, ecological polyurethane 40 kg/m³ density isolation. With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.
- Heating system by using two (2) forced-air electric resistors in each cabinet body to ensure that heat is distributed trough all the unit. The special design of the chamber and rack rails enables the creation of a uniform, even airflow distribution, ensuring that food is always maintained at its right temperature.
- Waveless evaporation tray system to control humidity in the chamber and prevent food from drying out.
- Thermostat and external thermometer to monitor, control and regulate the temperature at desired setpoint: from 0 °C to 90 °C.
- Horizontal handle system for fast opening and closing of door.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding loss of temperature and achieving energy savings.
- Four (4) sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts along the whole trolley base.
- Key locked door.
- Made of stainless steel.
- Shelves and Gastronorm pans are not included.

	MODEL	CODE	DOORS	LEVELS GN-2/1 (SEPARATION 70 mm)	POWER (W)	VOLTAGE	DIMENSIONS (mm)	RETAIL PRICE (€)
	CCF-10	19036263	1	10	2.000	230 V-1+N - 50/60 Hz	799x876x1.190	-
	CCF-20	19036264	1	20	2.000	230 V-1+N - 50/60 Hz	799x876x1.640	-
	CCF-40	19036265	2	40	3.500	230 V-1+N - 50/60 Hz	1.489x876x1.640	-

REFRIGERATED TROLLEYS FOR DISTRIBUTION

Especially designed for maintaining and serving previously prepared cold food. Ideal to replace cold chambers or refrigeration units.



GENERAL CHARACTERISTICS

- Refrigeration unit with fan built inside the chamber. A constant flow of chilled air is generated by the evaporation fans, leading to a fastest temperature drop, as well as a better, more uniform cool air distribution.
 - Digital reading electronic to monitor and control chamber temperature and defrosting cycle.
 - Operating temperature ranges from +2 °C to +8 °C with a 32 ° C room temperature.
 - Doubled wall with an injected CFC-free, ecological polyurethane.
- 40 kg/m³ density isolation. With its highly-insulated walls, heat transfers are reduced thus obtaining energy savings.
 - Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding rising of temperature.
 - Four (4) sound-proof castors of 125 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Key locked door.
 - Made of stainless steel.
 - GN 2/1 shelves supplied as standard depending on model.
 - Operating voltage and frequency: 230 V -1+N 50 Hz.

	MODEL	CODE	DOORS	LEVELS GN-2/1 (SEPARATION 60mm)	INCLUDED (GN-2/1)		POWER (W)	DIMENSIONS (mm)	RETAIL PRICE (€)
					PAIRS OF GUIDES	SHELVES			
	CFF-20	19036266	1	17	5	5	350	799x876x1.878	-
	CFF-40	19036280	2	40	10	10	575	1.489x876x1.878	-

HOT COUNTERS



GENERAL CHARACTERISTICS

- Designed to keep food hot in kitchen area, before its distribution or service.
 - Internally and externally made of stainless steel.
 - Forced-air heating system.
 - Double-wall doors, ecological CFC-free, polyurethane insulated with a density of 40 kg/m³.
- Reinforced structure and insulation, body with rounded edges.
 - Intermediate undershelf included.
 - Thermostat control to maintain temperature at desired setpoint.
 - Analog thermometer.
- Auto safety operating pilot.
 - Stainless steel legs with adjustable working height.

	MODEL	CODE	TYPE (*)	POWER (kW)	DIMENSIONS (mm)	RETAIL PRICE (€)
	AC-120	19006746	Wall	2,20	1.200x700x850	-
	AC-180	19007770	Wall	3,68	1.800x700x850	-
	ACC-120	19006745	Pass-through	2,20	1.200x700x850	-
	ACC-180	19007769	Pass-through	3,68	1.800x700x850	-

(*) Tipo: WALL MODELS: 2 sliding doors. / PASS-THROUGH MODELS: 2 sliding doors at each side.

ANNEXE

TERMS AND CONDITIONS OF SALE

01. PRICES

All prices included in our invoices are in euro, net ex works. Prices exclude delivery, unloading, positioning or installation.

02. TRANSPORT

Goods are freighted under buyer's responsibility.

Delivery is free on truck: unloading not included.

Complains: goods are freighted under insurance coverage. It is clients' task to check goods for damages upon delivery.

Complains not related to transportation must be sent within 5 days from goods reception.

Besides above mentioned cases, goods received with signature on shipping bulletin are accepted henceforth.

03. PACKING

Standard packing is included in the present prices. Other packing will be quoted separately.

04. GUARANTEE

We warranty all our products against manufacturer fault during ONE YEAR from manufacturer or expedition date.

The faulty parts will be replaced with an ex-works delivery.

We shall not obliged to replace any goods or make any allowance or other arrangement if the defect has arisen from accident, misuse, neglect, incorrect installation, or any other cause beyond our control.

Where the defect is reasonably attributable to the fault of the manufacturer, the Manufacturer shall replace or repair the defective goods but shall not be liable for any cost of removal of the defective goods, or of the installation of replacement or any consequential loss or damage arisen there from.

The manufacturer's liability shall be limited to the repair or replacement of materials and components manufactured by us.

Where goods and components supplied by us are not of our's design and manufacture, the liability shall be limited to the guarantee provided by the manufacture of such goods and components.

05. PUBLICATIONS

Right of new developments and technical modifications reserved.

Prices and article numbers subject to change without notice.

This price list supersedes all earlier list.

Specifications :

Some previous considerations have to be mention here than before were not indicated because we had consider as obviously clear for every one.

The technical descriptions of our machines trying to give a description of the main characteristics, nevertheless the revisions of the industrial process could produce modifications of any of these values.

Fagor Industrial have the right to introduce the modifications that could consider necessary if they not modify the main characteristics and requirements of the machine .

06. DELAY

Time for performance by the Manufacturer is given in good faith, as accurately as possible, but is not to be the essence of the contract. The Customer shall have not right to damages or to impose penalties in the event of late delivery by the Manufacturer or his clients, or to cancel the order or the contract for delay from any causes unless agreed in writing by the Manufacturer.

Delivery terms are merely indicative and subject to FAGOR production times. Delays do not entitle to any refund or liability whatsoever.

07. CANCELLATION AND RESTOCKING

The Manufacturer at its absolute discretion may agree to the return of goods by the customer provided that the goods are returned at the customer expense, in the same condition and in the original packing.

Any goods agreed by the Manufacturer as acceptable for return for any reason, excluding faulty goods, will be subject to a restocking charge of 35 % of the net invoice value.

7-1. Orders can not be cancelled if the have been confirmed and accepted in writing , specially tailor made equipment.

We'll consider any order confirmed if we don't receive any negative reaction in 24 hours from our confirmation date.

7-2. Fagor Industrial will only accepted any cancellation as follow :

- If the dealer's cancel is before goods have left our warehouse a 50.00 € charge, net, per item will be made to cover our administration and logistics cost.

- If the dealer's cancel is after goods have left our warehouse, a charge of 20 % of invoice value will be charge plus an abortive delivery charge if it is necessary .

- If the goods had been unpacked, a minimum of 25 % of invoice value will be charge only for this concept.

08. PAYMENTS

The payments will be made on time, even if the transport, the setting in service or the reception of the installation are delayed or canceled by reasons that are not attributable to us.

09. ARBITRATION

The Parties should try to settle any disputes and differences which can arise by negotiations. If the parties will not come to agreement, the arisen dispute will be submitted for consideration to a neutral Court as it is The International Commercial Arbitration court of Paris, the arbitrator would also know and speak English and Spanish.

CONVERSION FACTORS

LENGTH AND SURFACE		
UNIT	FACTOR	UNIT
cm	0.3937	inch
mm	0.0394	inch
inch	2.54	cm
inch	25.4	mm
m	32.808	foot
foot	0.3048	m
m	10.936	yard
yard	0.9144	m
dm²	15.5	inch²
inch²	0.0645	dm²

VOLUME		
UNIT	FACTOR	UNIT
gallon	3.785	litre
litre	0.2642	gallon
m³	35.31	foot³
foot³	0.0283	m³
inch³	16.39	cm³
cm³	0.061	inch³
litre	61	inch³
inch³	0.0164	litre

PRESSURE		
UNIT	FACTOR	UNIT
kg/cm²	14.22	pound/inch²
pound/inch²	0.07	kg/cm²
kg/cm²	0.9807	bar
bar	1.020	kg/cm²
Pa	10 5	bar
bar	10 5	Pa

POWER AND ENERGY		
UNIT	FACTOR	UNIT
kcal/h	1/860	kW
kW	860	kcal/h
kcal/h	4	BTU
BTU	0.25	kcal/h
cal	4.186	J
J	0.2389	cal
kcal	1000	cal
Th	1000	kcal
kW	13.406	H.P.
H.P.	0.746	kW
kW	1.36	C.V.
C.V.	0.7357	kW

WEIGHT		
UNIT	FACTOR	UNIT
pound	453.6	g
g	1/453.6	pound
pound	0.4536	kg
kg	22.045	pound

TEMPERATURE AND HOT		
°C = (5/9) x (°F - 32)		
°F = (9/5) x °C +32		
°K = 273 °C		
Thermia 1000 kcal		