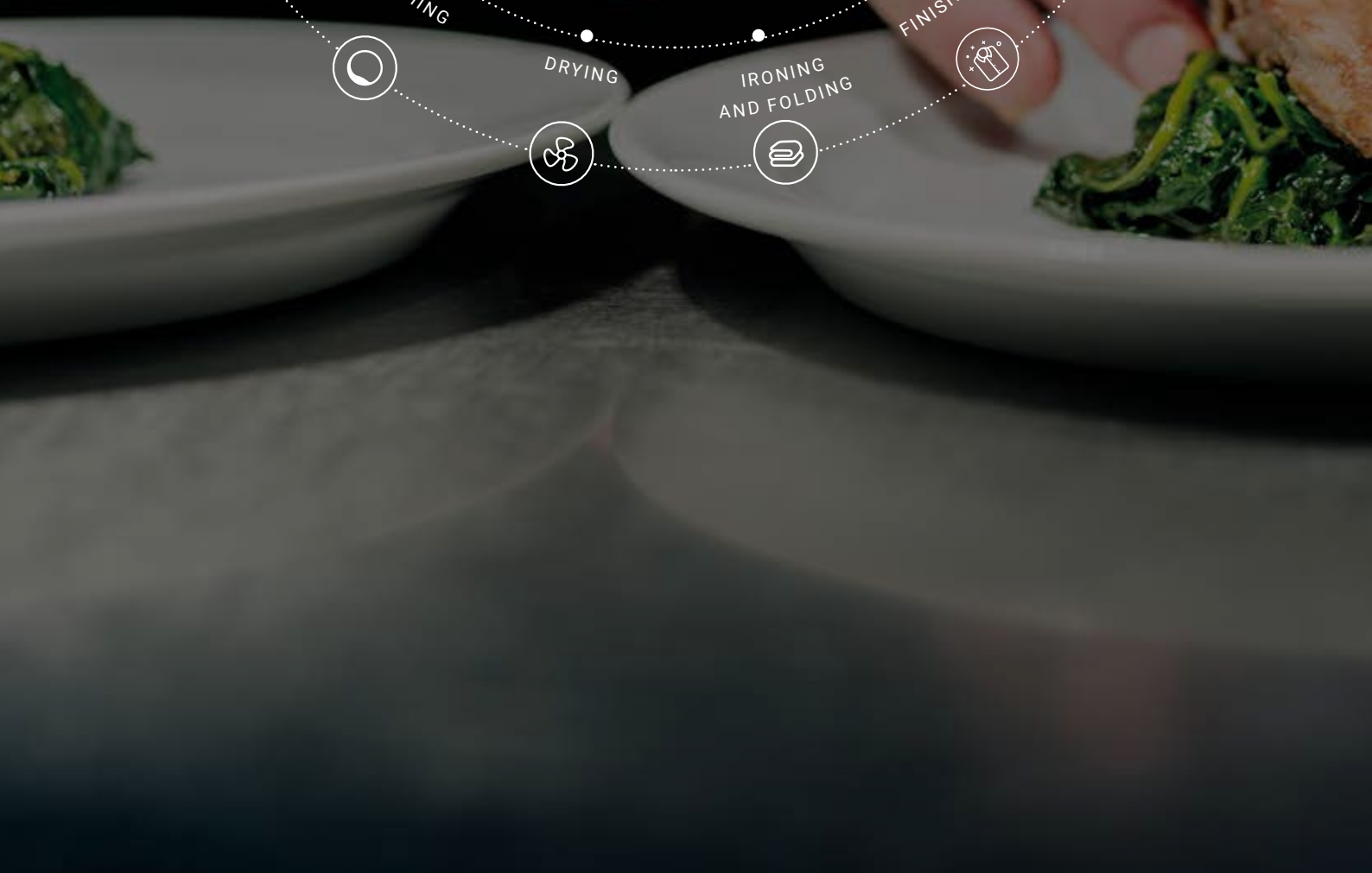




Foodservice

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Cooking



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Comercial video



Sales brochure

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

Gas cookers



General characteristics

- Stamped 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.











OVEN

- Option to choose between a GN 2/1 static oven with dimensions of 1,000 x 700 x 290 mm (OP version cookers); or an electrical oven with GN 2/1 dimensions.
- User-friendly, with controls set on the upper panel for better ergonomics.
- Cooking chamber made entirely from stainless steel, making it easier to clean and ensuring a better level of hygiene.
- Tray inserted sideways, making it more user-friendly.
- Guide rails at three levels which offers different usage options.

- Guides rails with "U" shape to prevent the racks from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Heating:
 - Gas: Stainless steel tube burner (two branches in OP version), with pilot flame, thermocouple, and Piezo electric ignition.
 - Electric: Heating via stainless steel covered elements with selector switch to control the upper and/or lower zones.
- Oven floor made from 6 mm cast iron, which guarantees better performance and even heat distribution.
- Fibre glass closing seal that improves the thermal efficiency of the oven and guarantees durability.
- Detachable oven door which makes repairs easier.

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 | | | OVENS | | TOTAL POWER (KW) | DIMENSIONS (mm) | € |
|---|---|-----|----------|----------------|---------|--------|---------|---------------|-----------|------------------------|--------------------|---|
| | | | | | 5,25 KW | 8,0 KW | 10,2 KW | SIZE | POWER(KW) | | | |
| COUNTERTOP | | | | | | | | | | | | |
|  |  C-G920 | LPG | 19075525 | 397x350 | 1 | 1 | - | - | - | 13,25 | 400x930x290 | - |
| | | NG | 19075526 | | | | | | | | | |
|  |  C-G920 H | LPG | 19075521 | 397x350 | - | 1 | 1 | - | - | 18,20 | 400x930x290 | - |
| | | NG | 19075523 | | | | | | | | | |
| |  C-G920 XH | LPG | 19085164 | 397x350 | - | - | 2 | - | - | 20,40 | 400x930x290 | - |
| | | NG | 19085165 | | | | | | | | | |
|  |  C-G940 | LPG | 19075531 | 397x350 | 2 | 1 | 1 | - | - | 28,70 | 800x930x290 | - |
| | | NG | 19075532 | | | | | | | | | |
|  |  C-G940 H | LPG | 19075527 | 397x350 | - | 3 | 1 | - | - | 34,20 | 800x930x290 | - |
| | | NG | 19075529 | | | | | | | | | |
| |  C-G940 XH | LPG | 19085166 | 397x350 | - | - | 4 | - | - | 40,80 | 800x930x290 | - |
| | | NG | 19085167 | | | | | | | | | |
|  |  C-G960 | LPG | 19075543 | 397x350 | 3 | 2 | 1 | - | - | 41,95 | 1200x930x290 | - |
| | | NG | 19075544 | | | | | | | | | |
|  |  C-G960 H | LPG | 19075539 | 397x350 | - | 5 | 1 | - | - | 50,20 | 1200x930x290 | - |
| | | NG | 19075541 | | | | | | | | | |
| GN 2/1 STATIC GAS OVEN | | | | | | | | | | | | |
|  |  C-G941 | LPG | 19075537 | 397x350 | 2 | 1 | 1 | GN-2/1 | 8,60 | 37,30 | 800x930x850 | - |
| | | NG | 19075538 | | | | | | | | | |
|  |  C-G941 H | LPG | 19075533 | 397x350 | - | 3 | 1 | GN-2/1 | 8,60 | 42,80 | 800x930x850 | - |
| | | NG | 19075535 | | | | | | | | | |
| |  C-G941 XH | LPG | 19085168 | 397x350 | - | - | 4 | GN-2/1 | 8,60 | 49,40 | 800x930x850 | - |
| | | NG | 19085169 | | | | | | | | | |
|  |  C-G961 | LPG | 19075549 | 397x350 | 3 | 2 | 1 | GN-2/1 | 8,60 | 50,55 | 1200x930x850 | - |
| | | NG | 19075550 | | | | | | | | | |
|  |  C-G961 H | LPG | 19075545 | 397x350 | - | 5 | 1 | GN-2/1 | 8,60 | 58,80 | 1200x930x850 | - |
| | | NG | 19075547 | | | | | | | | | |
| PANORAMIC STATIC GAS OVEN | | | | | | | | | | | | |
|  |  C-G961 OP | LPG | 19075555 | 397x350 | 3 | 2 | 1 | 1.000x700x290 | 14,00 | 55,95 | 1200x930x850 | - |
| | | NG | 19075556 | | | | | | | | | |
| |  C-G961 OP H | LPG | 19075551 | 397x350 | - | 5 | 1 | 1.000x700x290 | 14,00 | 64,20 | 1200x930x850 | - |
| | | NG | 19075553 | | | | | | | | | |
| GN 2/1 STATIC ELECTRIC OVEN | | | | | | | | | | | | |
|  |  C-GE941 | LPG | 19075559 | 397x350 | 2 | 1 | 1 | GN-2/1 | 6,00 | 34,70 | 800x930x850 | - |
| | | NG | 19075572 | | | | | | | | | |

MODELS: H: With high power burners. / OP: With panoramic oven.

Gas solid tops



General characteristics



- Stamped 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.

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.

| MODEL | GAS | CODE | SOLID TOP (mm) | OVEN | | | TOTAL POWER (KW) | DIMENSIONS (mm) | € |
|--|-----|----------|----------------|---------|------------|------------|------------------|-----------------|---|
| | | | | BURNERS | DIMENSIONS | POWER (KW) | | | |
| SOLID TOP | | | | | | | | | |
|  C-G910 | LPG | 19075517 | 800x700 | 1 | - | - | 11,00 | 800x930x290 | - |
| | NG | 19075518 | | | | | | | |
| SOLID TOP WITH OVEN | | | | | | | | | |
|  C-G911 | LPG | 19075519 | 800x700 | 1 | GN-2/1 | 8,60 | 19,60 | 800x930x850 | - |
| | NG | 19075520 | | | | | | | |

Paella cookers



General characteristics



- Stamped 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.

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 stainless steel.
- Side opening double panel door.

| MODEL | GAS CODE | BURNERS | | | OVEN | | TOTAL POWER (KW) | DIMENSIONS (mm) | € | |
|--|----------|--------------------|--------------------|------------|-------|-------------|------------------|-----------------|-------------|---|
| | | Ø OUTER CROWN (mm) | Ø INNER CROWN (mm) | POWER (KW) | SIZE | POWER (KW) | | | | |
| BOILING TOP | | | | | | | | | | |
|  C-GP910 | LPG | 19075573 | 450 | 330 | 27,00 | - | - | 27,00 | 800x930x290 | - |
| | NG | 19075574 | | | | | | | | |
| WITH OVEN | | | | | | | | | | |
|  C-GP911 | LPG | 19075575 | 450 | 330 | 27,00 | 665x665x325 | 7,30 | 34,30 | 800x930x850 | - |
| | NG | 19075576 | | | | | | | | |

Electric cookers



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 stamped surface top.
- Power regulation by 7 position selector.
- Safety thermostat for each plate.
- Interior fan to lower the temperature of the components.
- Stamped 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.

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) | € |
|---|-----------|----------|---------|--------|---------------|------------|------------------|-----------------|---|
| | | | (mm) | 4,0 kW | SIZE | POWER (kW) | | | |
| BOILING TOP | | | | | | | | | |
|  | C-E920 | 19075501 | 300x300 | 2 | - | - | 8,00 | 400x930x290 | - |
|  | C-E940 | 19075505 | 300x300 | 4 | - | - | 16,00 | 800x930x290 | - |
|  | C-E960 | 19075513 | 300x300 | 6 | - | - | 24,00 | 1.200x930x290 | - |
| WITH OVEN | | | | | | | | | |
|  | C-E941 | 19075509 | 300x300 | 4 | GN-2/1 | 6,00 | 22,00 | 800x930x850 | - |
|  | C-E961 | 19075514 | 300x300 | 6 | GN-2/1 | 6,00 | 30,00 | 1.200x930x850 | - |
|  | C-E961 OP | 19075516 | 300x300 | 6 | 1.000x700x290 | 12,00 | 36,00 | 1.200x930x850 | - |

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

Electric solid tops with 4 cooking zones



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel, designed to prevent liquids spilled 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.
- Stamped 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.

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 | FRY-TOP | | OVEN | | | TOTAL POWER (KW) | DIMENSIONS (mm) | € | |
|---|--------|--------------|---------------|------------|------|------------|------------------|-----------------|-------------|---|
| | | MEASUREMENTS | COOKING AREAS | POWER (KW) | SIZE | POWER (KW) | | | | |
| SOLID TOP | | | | | | | | | | |
|  | C-E910 | 19075495 | 720x720 | 4 | 4x4 | - | - | 16,00 | 800x930x290 | - |
| WITH OVEN | | | | | | | | | | |
|  | C-E911 | 19075498 | 720x720 | 4 | 4x4 | GN-2/1 | 6,00 | 22,00 | 800x930x850 | - |

Induction cookers



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 3ph-

| | MODEL | CODE | PLATES | | TOTAL POWER (KW) | DIMENSIONS (mm) | € |
|---|--------|----------|--------|------|------------------|-----------------|---|
| | | | 5,0 KW | Ø MM | | | |
| INDUCTION PANELS | | | | | | | |
|  | C-I925 | 19075577 | 2 | 280 | 10,00 | 400x930x290 | - |
|  | C-I945 | 19075578 | 4 | 280 | 20,00 | 800x930x290 | - |
| WOK | | | | | | | |
|  | W-I905 | 19075893 | 1 | 300 | 5,00 | 400x930x290 | - |

Fry-tops



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.
- Versions with 50 micron thick chrome surface for the three types of fry-top.
- Models with smooth, grooved and mixed (2/3 smooth and 1/3 grooved) fry-tops.
- 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.
- Gas: 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 stamped surface top.
- The stamped 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 dismantlable 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) | € |
|---|--------------|-----|----------|----------|-------|---------|-------|------------------|-----------------|---|
| | | | | TYPE (*) | AREAS | (mm) | DM² | | | |
| GAS-FRY-TOPS | | | | | | | | | | |
| MAX-MIN VALVE | | | | | | | | | | |
|  | FT-G905 V L | LPG | 19075677 | L | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | GN | 19075678 | | | | | | | |
|  | FT-G905 V R | LPG | 19075679 | R | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | GN | 19075680 | | | | | | | |
|  | FT-G910 V L | LPG | 19075705 | L | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | GN | 19075706 | | | | | | | |
|  | FT-G910 V R | LPG | 19075709 | R | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | GN | 19075710 | | | | | | | |
|  | FT-G910 V LR | LPG | 19075707 | L+R | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | GN | 19075708 | | | | | | | |
| CONTROL BY THERMOSTAT | | | | | | | | | | |
|  | FT-G905 L | LPG | 19075669 | L | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | GN | 19075671 | | | | | | | |
|  | FT-G905 R | LPG | 19075673 | R | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | GN | 19075675 | | | | | | | |
|  | FT-G910 L | LPG | 19075693 | L | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | GN | 19075695 | | | | | | | |
|  | FT-G910 R | LPG | 19075701 | R | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | GN | 19075703 | | | | | | | |
|  | FT-G910 LR | LPG | 19075697 | L+R | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | GN | 19075699 | | | | | | | |
| CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE | | | | | | | | | | |
|  | FT-G905 C L | LPG | 19075661 | L / C | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | GN | 19075663 | | | | | | | |
|  | FT-G905 C R | LPG | 19075665 | R / C | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | GN | 19075667 | | | | | | | |
|  | FT-G910 C L | LPG | 19075681 | L / C | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | GN | 19075683 | | | | | | | |
|  | FT-G910 C R | LPG | 19075689 | R / C | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | GN | 19075691 | | | | | | | |
|  | FT-G910 C LR | LPG | 19075685 | L+R / C | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | GN | 19075687 | | | | | | | |
| ELECTRIC - FRY-TOPS | | | | | | | | | | |
| CONTROL BY THERMOSTAT | | | | | | | | | | |
|  | FT-E905 L | - | 19075639 | L | 1 | 335x640 | 21,50 | 7,50 | 400x930x290 | - |
|  | FT-E905 R | - | 19075642 | R | 1 | 335x640 | 21,50 | 7,50 | 400x930x290 | - |
|  | FT-E910 L | - | 19075654 | L | 2 | 735x640 | 47,00 | 15,00 | 800x930x290 | - |
|  | FT-E910 R | - | 19075660 | R | 2 | 735x640 | 47,00 | 15,00 | 800x930x290 | - |
|  | FT-E910 LR | - | 19075657 | L+R | 2 | 735x640 | 47,00 | 15,00 | 800x930x290 | - |
| CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE | | | | | | | | | | |
|  | FT-E905 C L | - | 19075633 | L / C | 1 | 335x640 | 21,50 | 7,50 | 400x930x290 | - |
|  | FT-E905 C R | - | 19075636 | R / C | 1 | 335x640 | 21,50 | 7,50 | 400x930x290 | - |
|  | FT-E910 C L | - | 19075645 | L / C | 2 | 735x640 | 47,00 | 15,00 | 800x930x290 | - |
|  | FT-E910 C R | - | 19075651 | R / C | 2 | 735x640 | 47,00 | 15,00 | 800x930x290 | - |
|  | FT-E910 C LR | - | 19075648 | L+R / C | 2 | 735x640 | 47,00 | 15,00 | 800x930x290 | - |

(*) 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

Grill



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.

ELECTRIC COUNTERTOP MODELS

- Groups of stainless steel covered elements upon which you can cook food directly (a group of 3 elements for half-sized module models and 2 groups for whole module models).
- Water tray for safety. It also allows an adequate level of humidity to be reached for optimum cooking conditions.

ELECTRIC FLOOR MODELS

- Groups of three stainless steel elements under the roasting rack, with radiant deflector (a group of three elements for half-sized module models, two groups for whole module models).
- Independent control for each group of elements via an energy regulator.

GAS COUNTERTOP MODELS

- Groups of high-efficiency tube burners, (a group of two burners for half-sized module models, two groups for a single module models).
- Independent control for each group of burners via a safety valve with a thermocouple.
- Burners turned on using Piezo electric ignition.

- The burners heat ceramic stones that sit on a supporting rack, so that they can then heat food on the grill.

GAS FLOOR MODELS

- Groups of three high-efficiency tube burners, with a radiant deflector (a group of three burners for half-sized module models, two groups for whole module models).
- Independent control for each group of burners via a safety valve with a thermocouple.
- Burners turned on using electric multi-spark ignition. With an access tube for manual ignition.





Accessories included (See accessories page at the end of the chapter)



Special scraper with two profiles for models with cast iron grill.



Special scraper adapted for models with stainless steel grill.

| MODEL | GAS | CODE | GRIDS | | | | | TOTAL POWER (kW) | DIMENSIONS (mm) | € |
|---|-----|----------|------------|-------|----------|----------|--------------------|------------------|-----------------|---|
| | | | TYPE | AREAS | QUANTITY | (mm) | (DM ²) | | | |
| GAS GRILL | | | | | | | | | | |
|  Countertop | | | | | | | | | | |
| B-G905 I | LPG | 19078584 | Inox | 1 | 1 | 340x690 | 24 | 11 | 400x930x290 | - |
| | NG | 19081684 | | | | | | | | |
| B-G905 | LPG | 19078902 | Mild steel | 1 | 2 | 340x690 | 24 | 11 | 400x930x290 | - |
| | NG | 19081682 | | | | | | | | |
| B-G910 I | LPG | 19078582 | Inox | 2 | 2 | 680x690 | 48 | 22 | 800x930x290 | - |
| | NG | 19081686 | | | | | | | | |
| B-G910 | LPG | 19078901 | Mild steel | 2 | 4 | 680x690 | 48 | 22 | 800x930x290 | - |
| | NG | 19081685 | | | | | | | | |
| B-G915 I | LPG | 19081680 | Inox | 3 | 3 | 1020x690 | 72 | 33 | 1200x930x290 | - |
| | NG | 19081681 | | | | | | | | |
| B-G915 | LPG | 19079204 | Mild steel | 3 | 6 | 1020x690 | 72 | 33 | 1200x930x290 | - |
| | NG | 19081639 | | | | | | | | |
| Floor | | | | | | | | | | |
| B-G9051 I | LPG | 19075474 | Inox | 1 | 1 | 340x690 | 24 | 11 | 400x930x850 | - |
| | NG | 19075475 | | | | | | | | |
|  B-G9051 | LPG | 19075476 | Mild steel | 1 | 2 | 340x690 | 24 | 11 | 400x930x850 | - |
| | NG | 19075478 | | | | | | | | |
| B-G9101 I | LPG | 19075480 | Inox | 2 | 2 | 680x690 | 48 | 22 | 800x930x850 | - |
| | NG | 19075481 | | | | | | | | |
|  B-G9101 | LPG | 19075482 | Mild steel | 2 | 4 | 680x690 | 48 | 22 | 800x930x850 | - |
| | NG | 19075484 | | | | | | | | |
| ELECTRIC GRILL | | | | | | | | | | |
| Countertop | | | | | | | | | | |
|  B-E905 | - | 19078931 | Inox | 1 | 1 | 255x640 | 16 | 5,42 | 400x930x290 | - |
| B-E910 | - | 19078922 | Inox | 2 | 1 | 545x640 | 35 | 10,84 | 800x930x290 | - |
| Floor | | | | | | | | | | |
| B-E9051 I | - | 19075417 | Inox | 1 | 1 | 340x690 | 24 | 7,5 | 400x930x850 | - |
| B-E9051 | - | 19075413 | Mild steel | 1 | 2 | 340x690 | 24 | 7,5 | 400x930x850 | - |
| B-E9101 I | - | 19075473 | Inox | 2 | 2 | 680x690 | 48 | 15 | 800x930x850 | - |
| B-E9101 | - | 19075470 | Mild steel | 2 | 4 | 680x690 | 48 | 15 | 800x930x850 | - |

Pasta cookers



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. Accommodate 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) | € | | |
|---|---|---------|----------|----------|---------------|------------------|-----------------|-------|-------------|---|
| | | | QUANTITY | SIZE | BASKETS (1/3) | | | | | |
| GAS PASTA COOKERS | | | | | | | | | | |
|  |  | CP-G905 | LPG | 19075585 | 1 | GN-1/1 | 3 | 16,00 | 400x930x850 | - |
| | | | NG | 19075587 | | | | | | |
|  |  | CP-G910 | LPG | 19075589 | 2 | GN-1/1 | 6 | 32,00 | 800x930x850 | - |
| | | | NG | 19075590 | | | | | | |
| ELECTRIC PASTA COOKERS | | | | | | | | | | |
|  |  | CP-E905 | - | 19075581 | 1 | GN-1/1 | 3 | 12,00 | 400x930x850 | - |
| | | | | | | | | | | |
|  |  | CP-E910 | - | 19075584 | 2 | GN-1/1 | 6 | 24,00 | 800x930x850 | - |

Boiling pans



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 stamped 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.
- Stamped 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.

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) | € | |
|---|---|-----------|----------|----------|------------|------------|------------------|-----------------|-------------|---|
| | | | LPG | NG | Ø X H (mm) | VOLUME (L) | | | | |
| GAS BOILING PANS | | | | | | | | | | |
| Direct fire | | | | | | | | | | |
|  |  | M-G910 | 50 | 19075824 | 19075826 | 600x400 | 100 | 20,00 | 800x930x850 | - |
| | | | 60 | 19075825 | 19075827 | | | | | |
|  |  | M-G915 | 50 | 19075832 | 19075834 | 600x550 | 150 | 24,00 | 800x930x850 | - |
| | | | 60 | 19075833 | 19075835 | | | | | |
|  | M-G920 | 50 | 19075836 | 19075838 | 600x650 | 200 | 24,00 | 800x930x850 | - | |
| | | 60 | 19075837 | 19075839 | | | | | | |
| Indirect flame | | | | | | | | | | |
|  | M-G910 BM | 50 | 19075819 | 19075822 | 600x400 | 100 | 20,00 | 800x930x850 | - | |
| | | 60 | 19075820 | 19075823 | | | | | | |
|  | M-G915 BM | 50 | 19075828 | 19075830 | 600x550 | 150 | 24,00 | 800x930x850 | - | |
| | | 60 | 19075829 | 19075831 | | | | | | |
| Pressure | | | | | | | | | | |
|  | MP-G910 | 50 | 19075840 | 19075842 | 600x400 | 100 | 20,00 | 800x930x850 | - | |
| | | 60 | 19075841 | 19075843 | | | | | | |
|  | MP-G915 | 50 | 19075845 | 19075846 | 600x550 | 150 | 24,00 | 800x930x850 | - | |
| | | 60 | 19075844 | 19075847 | | | | | | |
|  | MP-G920 | 50 | 19075848 | 19075850 | 600x650 | 200 | 24,00 | 800x930x850 | - | |
| | | 60 | 19075849 | 19075851 | | | | | | |
| ELECTRIC BOILING PANS | | | | | | | | | | |
| Indirect flame | | | | | | | | | | |
|  |  | M-E910 BM | - | 19075814 | 600x400 | 100 | 22,00 | 800x930x850 | - | |
|  |  | M-E915 BM | - | 19075817 | 600x550 | 150 | 22,00 | 800x930x850 | - | |

Fryers



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 stamped 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.

MODEL WITH DIGITAL CONTROL:

- High-precision electronic oil temperature control between 60-200°C, +/- 1°C.

- Setpoint temperature display with an indicator to show when temperature has been reached.
- Time control card per basket with audible alarm.
- "Melting" programme.

SUPPLIED BASKETS

- 21-litre fryers: 2 small baskets per well (130 x 330 x 130 mm).
- 15-litre fryers: 1 small basket per well (250 x 280 x 100 mm).

Optional accessories

(see accessories page at the end of the 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 | | QUANTITY | TANKS | | TOTAL POWER (KW) | DIMENSIONS (mm) | € | |
|------------------------|-----------|----------|----------|----------|----------|------------|---------|------------------|-----------------|---|-----|
| | | | LPG | GN | | VOLUME (L) | BASKETS | | | | |
| GAS FRYERS | | | | | | | | | | | |
| | F-G9115 | 50 | 19078845 | 19081732 | 1 | 1x15 | 1 large | 15,00 | 400x930x850 | - | New |
| | | 60 | 19081730 | 19081733 | | | | | | | |
| | F-G9215 | 50 | 19081735 | 19081738 | 2 | 2x15 | 2 large | 30,00 | 800x930x850 | - | New |
| | | 60 | 19081736 | 19081739 | | | | | | | |
| | F-G9121 | 50 | 19075613 | 19075616 | 1 | 1x21 | 2 small | 21,00 | 400x930x850 | - | |
| | | 60 | 19075615 | 19075618 | | | | | | | |
| | F-G9221 | 50 | 19075625 | 19075628 | 2 | 2x21 | 4 small | 42,00 | 800x930x850 | - | |
| | | 60 | 19075627 | 19075630 | | | | | | | |
| ELECTRIC FRYERS | | | | | | | | | | | |
| | F-E9115 | 19075597 | 19078867 | | 1 | 1x15 | 1 large | 12,00 | 400x930x850 | - | New |
| | F-E9215 | 19081692 | 19081692 | | 2 | 2x15 | 2 large | 24,00 | 800x930x850 | - | New |
| | F-E9121 | 19075600 | 19075600 | | 1 | 1x21 | 2 small | 18,00 | 400x930x850 | - | |
| | F-E9121 D | 19075900 | 19075900 | | 1 | 1x21 | 2 small | 21,00 | 400x930x850 | - | |
| | F-E9221 | 19075606 | 19075606 | | 2 | 2x21 | 4 small | 36,00 | 800x930x850 | - | |


D: Digital control.

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 stamped 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) | € |
|---|---------|----------|--------|------------|-----------------|---|
|  | MF-E905 | 19075818 | GN-1/1 | 1,00 | 400x930x290 | - |

Tilting bratt pans



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.
- 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.
- 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.

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) | € |
|------------------------------------|-----|----------|----------|----------------|-----------------|--------------|-----------|--------------------|------------------|-----------------|---|
| | | LPG | GN | | | | (mm) | (DM ²) | | | |
| GAS TILTING BRATT PANS | | | | | | | | | | | |
| SB-G910 I | 50 | 19075867 | 19075876 | Manual | Stainless steel | 90 | 730x616 | 45 | 18,00 | 800x930x850 | - |
| | 60 | 19075869 | 19075878 | | | | | | | | |
| SB-G910 | 50 | 19075879 | 19075885 | Manual | Cast Iron | 90 | 730x616 | 45 | 18,00 | 800x930x850 | - |
| | 60 | 19075880 | 19075886 | | | | | | | | |
| SB-G910 IM | 50 | 19075870 | 19075873 | Motorized | Stainless steel | 90 | 730x616 | 45 | 18,00 | 800x930x850 | - |
| | 60 | 19075872 | 19075875 | | | | | | | | |
| SB-G910 M | 50 | 19075881 | 19075883 | Motorized | Cast Iron | 90 | 730x616 | 45 | 18,00 | 800x930x850 | - |
| | 60 | 19075882 | 19075884 | | | | | | | | |
| SB-G915 IM | 50 | 19075887 | 19075890 | Motorized | Stainless steel | 120 | 1.130x616 | 70 | 25,00 | 1.200x930x850 | - |
| | 60 | 19075889 | 19075892 | | | | | | | | |
| ELECTRIC TILTING BRATT PANS | | | | | | | | | | | |
| SB-E910 I | | 19075857 | | Manual | Stainless steel | 90 | 730x616 | 45 | 15,00 | 800x930x850 | - |
| SB-E910 | | 19075854 | | Manual | Cast Iron | 90 | 730x616 | 45 | 15,00 | 800x930x850 | - |
| SB-E910 IM | | 19075860 | | Motorized | Stainless steel | 90 | 730x616 | 45 | 15,00 | 800x930x850 | - |
| SB-E910 M | | 19075863 | | Motorized | Cast Iron | 90 | 730x616 | 45 | 15,00 | 800x930x850 | - |
| SB-E915 IM | | 19075866 | | 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 stamped 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.

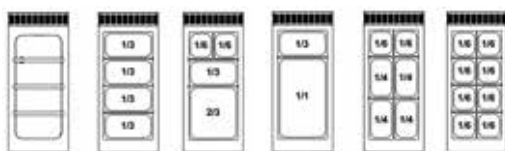
- Electronic ignition by spark train.
- Tube for alternative manual ignition.

ELECTRIC MODELS

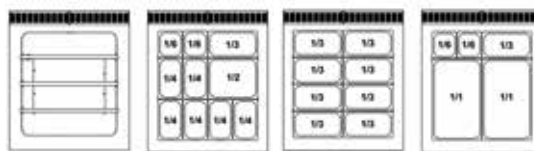
- AISI-304 stainless steel heating elements located on the outside of the well.
- Safety thermostat in the electric models
- Voltage: 400 V 3+N. It can be transformed to other voltages..

OPTIONAL ACCESSORIES





- (see accessories page at end of chapter)
- Simple tap to install at the back of the bain marie.



BM 905 Wells



BM 910 Wells






| | MODEL | GAS | CODE | TANK SIZE | VOLUME (L) | TOTAL POWER (KW) | DIMENSIONS (mm) | € |
|---|---------|-----|----------|-----------|------------|------------------|-----------------|---|
| GAS BAIN MARIE | | | | | | | | |
|  | BM-G905 | LPG | 19075491 | GN-4/3 | 22 | 3,25 | 400x930x290 | - |
| | | NG | 19075492 | | | | | |
|  | BM-G910 | LPG | 19075493 | GN-8/3 | 44 | 6,50 | 800x930x290 | - |
| | | NG | 19075494 | | | | | |
| ELECTRIC BAIN MARIE | | | | | | | | |
|  | BM-E905 | - | 19075487 | GN-4/3 | 22 | 3,00 | 400x930x290 | - |
|  | BM-E910 | - | 19075490 | GN-8/3 | 44 | 6,00 | 800x930x290 | - |

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) | € |
|---|----------|----------|----------|----------------------------|-----------------|---|
| | | | QUANTITY | (mm) | | |
|  | EN-9025 | 19048351 | - | - | 200x930x290 | - |
|  | EN-905 | 19075591 | - | - | 400x930x290 | - |
|  | EN-910 | 19075593 | - | - | 800x930x290 | - |
|  | EN-905 C | 19075592 | 1 | 300x590x105 (valid GN-1/1) | 400x930x290 | - |
|  | EN-910 C | 19075594 | 1 | 700x590x105 | 800x930x290 | - |

(*) It can only be in central blocks or murals without verticality.

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) | € |
|--|---------|----------|--------------------------------|-----------------|---|
| | MB-9025 | 19048470 | - | 200x860x560 | - |
| | 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 | € |
|----------|---------------|---|
| 19040900 | DOOR KIT KORE | - |

Refrigerated stands



General characteristics

- Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
 - Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
 - Forced air refrigeration system
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Climate Class 4
 - Electronic temperature and defrosting control and display.
 - BP model with doors and B model with GN 1/1 holding capacity drawers.
 - BH model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz

| MODEL | COOLANT | HZ. | CODE | N. DOORS AND DRAWERS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER(W) | DIMENSIONS (mm) | € |
|--|---------|-----|----------|----------------------|-------------------------|--------------------|----------------------------------|-------------------|-----------------|---|
| MODELS WITH DOORS | | | | | | | | | | |
|  EMFP9-120 BP | R-290 | 50 | 19048089 | 2 | C | 169 | 714 | 250 | 1.200x900x590 | - |
|  EMFP9-160 BP | R-290 | 50 | 19068878 | 3 | C | 240 | 1113 | 250 | 1.600x900x590 | - |
| MODELS WITH 2/3 DRAWERS | | | | | | | | | | |
|  EMFP9-120 B | R-290 | 50 | 19048090 | 2 x 2/3 | C | 169 | 714 | 250 | 1.200x900x590 | - |
|  EMFP9-160 B | R-290 | 50 | 19068870 | 3 x GN 1/1 | C | 240 | 1113 | 250 | 1.600x900x590 | - |
| MODELS WITH FULL LENGTH FLAT DRAWERS | | | | | | | | | | |
|  EMFP9-120 BH | R-290 | 50 | 19047995 | 2 x GN 2/1 | C | 169 | 777 | 250 | 1.200x900x590 | - |

Kore 900 cantilever system





Central or wall blocks

Non-vertical blocks







Supports

| TYPE | BLOCK TYPE | DESCRIPTION | CODE | € |
|---|-----------------------|---|----------|---|
| SINGLE SMOOTH PANEL FOR MACHINERY | | | | |
|  | CENTRAL OR WALL BLOCK | Left smooth panel | 19081817 | - |
| | | Right smooth panel | 19081818 | - |
| | | Left smooth panel for block with a tilting bratt pan on the end. | 19081819 | - |
| | | Right smooth panel for block with a tilting bratt pan on the end. | 19081820 | - |
| DOUBLE WALL TRIMMING FOR EACH SIDE BLOCK* | | | | |
|  | CENTRAL BLOCK | Side trim for Kore 900 block | 19081826 | - |
| | | Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900. | 19081827 | - |
| | | Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Left Kore 900. | 19081828 | - |
| | WALL BLOCK | Left side trim | 19081824 | - |
| | | Right side trim | 19081825 | - |

Racks and shelves

| TYPE | DESCRIPTION | CODE | € |
|---|----------------------------|----------|---|
| GAS* | | | |
|  | Gas burner base 1 M | 19081800 | - |
| | Gas burner base 1,5 M | 19081789 | - |
| | Gas burner base 2 M | 19081788 | - |
| | Gas burner base 2,5 M | 19081787 | - |
| | Gas burner base 3 M | 19081786 | - |
| | Gas burner base 3,5 M | 19081785 | - |
| | Gas burner base 4 M | 19081784 | - |
| | Gas burner base 4,5 M | 19081783 | - |
| | Gas burner base 5 M | 19081782 | - |
| ELECTRIC | | | |
|  | Electric burner base 1 M | 19081809 | - |
| | Electric burner base 1,5 M | 19081808 | - |
| | Electric burner base 2 M | 19081807 | - |
| | Electric burner base 2,5 M | 19081806 | - |
| | Electric burner base 3 M | 19081805 | - |
| | Electric burner base 3,5 M | 19081804 | - |
| | Electric burner base 4 M | 19081803 | - |
| | Electric burner base 4,5 M | 19081802 | - |
| | Electric burner base 5 M | 19081801 | - |

*If one appliance on the block uses gas, select gas burners bases.





Central or wall block
Vertical blocks








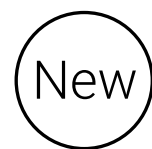
Supports

| TYPE | DESCRIPTION | CODE | € |
|---|--------------------|----------|---|
| NEUTRAL ELEMENTS | | | |
|  | Standard | 19075224 | - |
| | Standard with plug | 19075225 | - |
| | Standard with tap | 19075226 | - |
| FOR MACHINERY* | | | |
|  | For optima oven | 19075227 | - |
| | For salamander | 19075228 | - |





*You cannot put trimming on if a tilting bratt pan is attached to the end.

Racks and shelves

| TYPE | SUPPORT TYPE | BLOCK LENGTH | | | | | |
|---|--|--------------|----------|----------|----------|----------|----------|
| | | 2M | 2 1/2M | 3M | 3 1/2M | 4M | 4 1/2M |
| CENTRAL BLOCK | | | | | | | |
|  | Rack | | | | | | |
| | For two standard elements | 19075320 | 19075321 | 19075322 | 19075323 | 19075324 | 19075325 |
| | | - | - | - | - | - | - |
|  | For 1 standard support + 1 machine support | 19075327 | 19075328 | 19075329 | 19075330 | 19075331 | 19075332 |
| | | - | - | - | - | - | - |
| | For 2 machinery supports | - | 19075335 | 19075336 | 19075337 | 19075338 | 19075339 |
| | | - | - | - | - | - | - |
|  | Shelf | | | | | | |
| | For two standard elements | 19075344 | 19075345 | 19075347 | 19075348 | 19075349 | 19075370 |
| | | - | - | - | - | - | - |
|  | For 1 standard support + 1 machinery support | 19075372 | 19075373 | 19075374 | 19075375 | 19075376 | 19075377 |
| | | - | - | - | - | - | - |
| | For 2 machinery supports | - | 19075380 | 19075381 | 19075382 | 19075383 | 19075384 |
| | | - | - | - | - | - | - |
| WALL BLOCK | | | | | | | |
|  | Rack | | | | | | |
| | For two standard elements | 19075316 | 19075317 | 19075318 | 19075319 | 19075340 | 19075341 |
| | | - | - | - | - | - | - |
|  | Shelf | | | | | | |
| | For two standard elements | 19075386 | 19075387 | 19075388 | 19075389 | 19075390 | 19075391 |
| | | - | - | - | - | - | - |




Finishings

| TIPO | DESCRIPCIÓN | CÓDIGO | € |
|--|---|----------|---|
| CENTRAL BLOCK | | | |
| Single smooth panel for machinery  | Left smooth panel | 19081769 | - |
| | Right smooth panel | 19081770 | - |
| | Left smooth panel for block with a tilting bratt pan on the end | 19081771 | - |
| | Right smooth panel for block with a tilting bratt pan on the end | 19081772 | - |
| Double trim for each side block*  | Side trim for Kore 900 central block | 19081778 | - |
| | Side trim for mixed Kore 900 + Kore 700 central block: Left Kore 700 right Kore 900 | 19081779 | - |
| | Side trim for mixed Kore 900 + Kore 700 central block: Right Kore 700 left Kore 900 | 19081780 | - |
| WALL BLOCK | | | |
| Single smooth panel for machinery  | Left smooth panel | 19081765 | - |
| | Right smooth panel | 19081766 | - |
| | Left smooth panel for block with a tilting bratt pan on the end. | 19075227 | - |
| | Right smooth panel for block with a tilting bratt pan on the end. | 19075228 | - |
| Double trim for each side block*  | Left side trim | 19081776 | - |
| | Right side trim | 19081777 | - |

*You cannot put trimming on if a tilting bratt pan is attached to the end.

Burner base

| TIPO | DESCRIPTION | CODE | € |
|---|----------------------------|----------|---|
| GAS*  | Gas burner base 1 M | 19081800 | - |
| | Gas burner base 1,5 M | 19081789 | - |
| | Gas burner base 2 M | 19081788 | - |
| | Gas burner base 2,5 M | 19081787 | - |
| | Gas burner base 3 M | 19081786 | - |
| | Gas burner base 3,5 M | 19081785 | - |
| | Gas burner base 4 M | 19081784 | - |
| | Gas burner base 4,5 M | 19081783 | - |
| | Gas burner base 5 M | 19081782 | - |
| ELECTRIC  | Electric burner base 1 M | 19081809 | - |
| | Electric burner base 1,5 M | 19081808 | - |
| | Electric burner base 2 M | 19081807 | - |
| | Electric burner base 2,5 M | 19081806 | - |
| | Electric burner base 3 M | 19081805 | - |
| | Electric burner base 3,5 M | 19081804 | - |
| | Electric burner base 4 M | 19081803 | - |
| | Electric burner base 4,5 M | 19081802 | - |
| Electric burner base 5 M | 19081801 | - | |

*If one appliance on the block uses gas, select gas burners bases.



Suspended blocks: Central or wall

Non-vertical blocks



Finishings

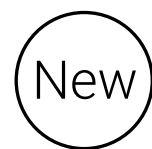
Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.
- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.

*All these parts will be provided after receiving the machinery plan.


| TYPE | DESCRIPTION | CODE | € |
|---|---|-----------|---|
| ASSEMBLY KITS WITH SMOOTH PANEL FINISH. | | | |
| Suspended central block | Kore central suspended kit 1,5 M | 19044944 | - |
| | Kore central suspended kit 2 M | 19044945 | - |
| | Kore central suspended kit 2,5 M | 19044946 | - |
| | Kore central suspended kit 3 M | 19044947 | - |
| | Kore central suspended kit 3,5 M | 19044948 | - |
| | Kore central suspended kit 4 M | 19044949 | - |
| | Kore central suspended kit 4,5 M | 19044950 | - |
| | Kore central suspended kit 5 M | 19044951 | - |
| | Kore central suspended kit 5,5 M | 19044952 | - |
| | Kore central suspended kit 6 M | 19044953 | - |
| Suspended wall block | Suspended wall block 1,5 M | 19044933 | - |
| | Suspended wall block 2 M | 19044934 | - |
| | Suspended wall block 2,5 M | 19044935 | - |
| | Suspended wall block 3 M | 19044936 | - |
| | Suspended wall block 3,5 M | 19044937 | - |
| | Suspended wall block 4 M | 19044938 | - |
| | Suspended wall block 4,5 M | 19044939 | - |
| | Suspended wall block 5 M | 19044940 | - |
| | Suspended wall block 5,5 M | 19044941 | - |
| Suspended wall block 6 M | 19044942 | - | |
| SIDE TRIM FINISHING | | | |
| Suspended central or wall block | Kit to provide a suspended block with lateral supports and side trim* | Consultar | |

* Add to the kit order.



Vertical blocks

Supports

| TYPE | DESCRIPTION | CODE | € |
|---|--------------------|----------|---|
| Neutral elements  | Standard | 19075392 | - |
| | Standard with plug | 19075393 | - |
| | Standard with tap | 19075394 | - |
| For machinery*  | For optima oven | 19075395 | - |
| | For salamander | 19075396 | - |

* Not suitable for suspended wall blocks. Must be placed on neutral parts measuring 1 M on both sides.

Racks and shelves

| TYPE | SUPPORT TYPE | BLOCK LENGTH | | | | | |
|--|--|---------------|---------------|---------------|---------------|---------------|---------------|
| | | 2M | 2 1/2M | 3M | 3 1/2M | 4M | 4 1/2M |
| SUSPENDEd CENTRAL BLOCK | | | | | | | |
| Rack  | For two standard elements | 19075398 - | 19075399 - | 19075400 - | 19075401 - | 19075402 - | 19075403 - |
| | For 1 standard support + 1 machine support | 19075405 - | 19075406 - | 19075407 - | 19075408 - | 19075409 - | 19075420 - |
| | For 2 machinery supports | - - | 19075423 - | 19075424 - | 19075425 - | 19075426 - | 19075427 - |
| Shelf  | For two standard elements | 19075436 - | 19075437 - | 19075438 - | 19075439 - | 19075440 - | 19075441 - |
| | For 1 standard support + 1 machine support | 19075443 - | 19075444 - | 19075445 - | 19075446 - | 19075447 - | 19075448 - |
| | For 2 machinery supports | - - | 19075453 - | 19075454 - | 19075455 - | 19075456 - | 19075457 - |
| SUSPENDEd WALL BLOCK | | | | | | | |
| Rack  | For two standard elements | 19075429 - | 19075430 - | 19075431 - | 19075432 - | 19075433 - | 19075434 - |
| | Shelf  | 19075459 - | 19075460 - | 19075461 - | 19075462 - | 19075463 - | 19075464 - |



Finishings

Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.

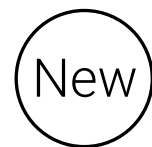
- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.

*All these parts will be provided after receiving the machinery plan.

| TYPE | DESCRIPTION | CODE | € |
|---|---|-----------|---|
| ASSEMBLY KITS WITH SMOOTH PANEL FINISH. | | | |
| Suspended central block | Kore central suspended kit 1,5 M | 19044944 | - |
| | Kore central suspended kit 2 M | 19044945 | - |
| | Kore central suspended kit 2,5 M | 19044946 | - |
| | Kore central suspended kit 3 M | 19044947 | - |
| | Kore central suspended kit 3,5 M | 19044948 | - |
| | Kore central suspended kit 4 M | 19044949 | - |
| | Kore central suspended kit 4,5 M | 19044950 | - |
| | Kore central suspended kit 5 M | 19044951 | - |
| | Kore central suspended kit 5,5 M | 19044952 | - |
| | Kore central suspended kit 6 M | 19044953 | - |
| Suspended wall block | Kore central suspended kit 1,5 M | 19044933 | - |
| | Kore central suspended kit 2 M | 19044934 | - |
| | Kore central suspended kit 2,5 M | 19044935 | - |
| | Kore central suspended kit 3 M | 19044936 | - |
| | Kore central suspended kit 3,5 M | 19044937 | - |
| | Kore central suspended kit 4 M | 19044938 | - |
| | Kore central suspended kit 4,5 M | 19044939 | - |
| | Kore central suspended kit 5 M | 19044940 | - |
| | Kore central suspended kit 5,5 M | 19044941 | - |
| Kore central suspended kit 6 M | 19044942 | - | |
| SIDE TRIM FINISHING | | | |
| Suspended central or wall block | Kit to provide a suspended block with lateral supports and side trim* | Consultar | - |




* Add to the kit order.

Bridge block




Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
 - Support arms to hold the machines in place, made from AISI-304 stainless steel.
 - Rear supports also made from AISI-304.
 - Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
 - Supporting feet.
- * All these parts will be provided after receiving the machinery plan.

| TYPE | DESCRIPTION | CODE | € |
|--|--|----------|---|
| ASSEMBLY KITS | | | |
| | Bridge kit for Kore block 1 M | 19044954 | - |
| | Bridge kit for Kore block 1,5 M | 19044955 | - |
| | Bridge kit for Kore block 2 M | 19044956 | - |
| | Bridge kit for Kore block 2,5 M | 19044957 | - |
| | Bridge kit for Kore block 3 M | 19044958 | - |
| | Bridge kit for Kore block 3,5 M | 19044959 | - |
| | Bridge kit for Kore block 4 M | 19044960 | - |
| EXTERIOR TERMINATION | | | |
| Single smooth panel for machinery  | Left smooth panel | 19081817 | - |
| | Right smooth panel | 19081818 | - |
| | Left smooth panel for block with a tilting bratt pan on the end | 19081819 | - |
| | Right smooth panel for block with a tilting bratt pan on the end | 19081820 | - |
| Double trim for each side block *  | Left side trim | 19081824 | - |
| | Right side trim | 19081825 | - |
| INTERIOR TERMINATION | | | |
|  | Interior individual panel for bridge block | 19081993 | - |





Burner base

| TYPE | DESCRIPTION | CODE | € |
|---|---|----------------------------|----------|
| GAS*  | Gas burner base 0,5 M | 19081990 | - |
| | Gas burner base 1 M | 19081800 | - |
| | Gas burner base 1,5 M | 19081789 | - |
| | Gas burner base 2 M | 19081788 | - |
| | Gas burner base 2,5 M | 19081787 | - |
| | Gas burner base de 3 M | 19081786 | - |
| | Gas burner base 3,5 M | 19081785 | - |
| | Gas burner base 4 M | 19081784 | - |
| | Gas burner base 4,5 M | 19081783 | - |
| | Gas burner base 5 M | 19081782 | - |
| | ELECTRIC  | Electric burner base 0,5 M | 19081991 |
| Electric burner base 1 M | | 19081809 | - |
| Electric burner base 1,5 M | | 19081808 | - |
| Electric burner base 2 M | | 19081807 | - |
| Electric burner base 2,5 M | | 19081806 | - |
| Electric burner base 3 M | | 19081805 | - |
| Electric burner base 3,5 M | | 19081804 | - |
| Electric burner base 4 M | | 19081803 | - |
| Electric burner base 4,5 M | | 19081802 | - |
| Electric burner base 5 M | | 19081801 | - |



*If one appliance on the block uses gas, select gas burners bases.

Accessories




Cooker accessories

| | DESCRIPTION | FOR MODELS | CODE | € |
|---|---|---------------------------------|----------|---|
|  | 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 | - |
| | Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw) | C-G920 | 19084551 | - |
| | Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw) | C-G920 H | 19084552 | - |
|  | Kit 4 brass transmitters (2 x 5.25 kW + 1 x 8 kW + 1 x 10.2 kW) | C-G940, C-G941, C-GE941 | 19084553 | - |
| | Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW) | C-G940 H, C-G941 H | 19084554 | - |
| | Kit 6 brass transmitters (3 x 5.25 kW + 2 x 8 kW + 1 x 10.2 kW) | C-G960, C-G961, C-G961 OP | 19084555 | - |
| | Kit 6 high power brass transmitters (5 x 8 kW + 1 x 10.2 kW) | C-G960 H, C-G961 H, C-G961 OP H | 19084556 | - |



Fryer accessories

| | DESCRIPTION | CODE | € |
|---|------------------------|----------|---|
|  | 21L large fryer basket | 19045077 | - |
|  | 15L small fryer basket | 19045079 | - |



Fry-top accessories

| | DESCRIPTION | CODE | € |
|---|-------------------------|----------|---|
|  | KORE 0.5M fry-top guard | 19045081 | - |
|  | KORE 1M fry-top guard | 19045082 | - |
|  | Fry-top scraper | 19045083 | - |




Accessories for charcoals

| | DESCRIPTION | CODE | € |
|---|---|----------|---|
|  | KORE charcoal scraper - FE Grill | 19045084 | - |
|  | KORE charcoal scraper - Stainless steel Grill | 19058313 | - |


Accessories for boiling pans

| | DESCRIPTION | CODE | € |
|---|--|----------|---|
|  | Kit two perforated baskets for 100 litres boiling pans | 19060752 | - |
| | Kit two perforated baskets for 150 litres boiling pans | 19061190 | - |
|  | Couscoussier kit for pans | 19052940 | - |

Pasta cooker accessories


| DESCRIPTION | CODE | € |
|---|----------|---|
|  Pasta cooker baskets kit – 6x1/6 square | 19036341 | - |
|  Pasta cooker baskets kit – 6x1/6 round | 19036342 | - |
|  Pasta cooker baskets kit – 2x1/2 | 19036340 | - |

Tall chimney kit


| DESCRIPTION | CODE | € |
|--|----------|---|
| Tall chimney kit | 19081001 | - |
|  Tall chimney kit 1/4 M Kore 900 appliances | 19080999 | - |
| Tall chimney kit 1/2 M Kore 900 appliances | 19080990 | - |
| Tall chimney kit 1 M Kore 900 appliances | 19081000 | - |

* Can be installed in all appliances except electric fryers.

Bain marie accessories

| DESCRIPTION | CODE | € |
|---|----------|---|
|  KORE filling tap kit left | 19044981 | - |
| KORE filling tap kit right | 19044982 | - |

Machines with wheels

| DESCRIPTION | CODE | € |
|--|----------|---|
|  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 | € |
|--|----------|---|
| MARINE - Tilting bratt pans and boiling 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



Maximum performance in reduced spaces.



Find out more!



Access the website



Comercial video



Sales brochure

700 Series

| | |
|---------------------------------------|-----|
| Gas cookers..... | 047 |
| Gas solid tops with open burners..... | 049 |
| Gas solid tops..... | 050 |
| Paella cookers | 051 |
| Electric cookers..... | 052 |
| Electric solid tops..... | 053 |
| Induction cookers..... | 054 |
| Fry-tops..... | 055 |
| Grills | 057 |
| Pasta cookers..... | 059 |
| Boiling pans | 060 |
| Fryers | 061 |
| Chips scuttle..... | 062 |
| Tiling bratt pans | 063 |
| Bain marie..... | 064 |
| Neutral elements | 065 |
| Stands..... | 066 |
| Refrigerated stands..... | 067 |
| Kore 700 blocks and verticality | 068 |
| Accessories | 077 |

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

Gas cookers



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it possible to use pots with a very small diameter (8 cm), avoiding the risk of smaller pans tipping over.
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans. This therefore prevents heat from building up in a specific point and optimises energy transfer to the product.
- Burners of different strengths to adapt to containers and for use with different foods:
 - 5.25 kW (Ø 100 mm),
 - 8.0 kW (Ø 120 mm),
- Burners are easy to position
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
- Flexible stainless-steel gas pipes, facilitating internal manipulations in order to make repairs easier.

- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.


OVEN

- Possibility of choosing between a static gas oven with dimensions NG 2/1 or a side-opening English-style oven with dimensions 860 x 570 x 410 mm with a side-opening double door; or an electric oven with dimensions NG 2/1.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Heating:
 - Gas: Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
 - Electric: Heating through stainless steel heating elements with selector switch for operation of the upper and/or inner part.
- Thermostatic valve for temperature control (125 - 310 °C).

- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring a better oven closure.
- Detachable oven door to facilitate repairs.

Optional accessories (See accessories page at the end of the chapter)

- Frying plate to place on 5.25 kW burners.
- Water column.

| MODEL | GAS | CODE | GRILLS (mm) | BURNERS | | OVEN | | TOTAL POWER(KW) | DIMENSIONS | € |
|--|-----|----------|-------------|---------|------|-------------|------------|-----------------|--------------|---|
| | | | | 5,25 KW | 8 KW | SIZE | POWER (KW) | | | |
| TOP | | | | | | | | | | |
|  C-G720 | LPG | 19068008 | 397x290 | 2 | - | - | - | 10,50 | 400x730x290 | - |
| | NG | 19074175 | | | | | | | | |
|  C-G720 H | LPG | 19068057 | 397x290 | - | 2 | - | - | 16,00 | 400x730x290 | - |
| | NG | 19074760 | | | | | | | | |
|  C-G740 | LPG | 19060614 | 397x290 | 3 | 1 | - | - | 23,75 | 800x730x290 | - |
| | NG | 19073557 | | | | | | | | |
|  C-G740 H | LPG | 19068058 | 397x290 | - | 4 | - | - | 32,00 | 800x730x290 | - |
| | NG | 19074761 | | | | | | | | |
|  C-G760 | LPG | 19068059 | 397x290 | 4 | 2 | - | - | 37,00 | 1200x730x290 | - |
| | NG | 19074762 | | | | | | | | |
|  C-G760 H | LPG | 19068110 | 397x290 | - | 6 | - | - | 48,00 | 1200x730x290 | - |
| | NG | 19074763 | | | | | | | | |
| GAS STATIC OVEN NG 2/1 | | | | | | | | | | |
|  C-G741 | LPG | 19058530 | 397x290 | 3 | 1 | NG-2/1 | 8,60 | 32,35 | 800x730x850 | - |
| | NG | 19073558 | | | | | | | | |
|  C-G741 H | LPG | 19068112 | 397x290 | - | 4 | NG-2/1 | 8,60 | 40,60 | 800x730x850 | - |
| | NG | 19074765 | | | | | | | | |
|  C-G761 | LPG | 19071404 | 397x290 | 4 | 2 | NG-2/1 | 8,60 | 45,60 | 1200x730x850 | - |
| | NG | 19073560 | | | | | | | | |
|  C-G761 H | LPG | 19071463 | 397x290 | - | 6 | NG-2/1 | 8,60 | 56,60 | 1200x730x850 | - |
| | NG | 19074766 | | | | | | | | |
| BRITISH STYLE GAS OVEN | | | | | | | | | | |
|  C-GB761 | LPG | 19074812 | 397x290 | 4 | 2 | 860X570X410 | 8,60 | 45,60 | 1200x730x850 | - |
| | NG | 19074813 | | | | | | | | |
|  C-GB761 R | LPG | 19074814 | 397x290 | 4 | 2 | 860X570X410 | 8,60 | 45,60 | 1200x730x850 | - |
| | NG | 19074815 | | | | | | | | |
|  C-GB761 H | LPG | 19074816 | 397x290 | - | 6 | 860X570X410 | 8,60 | 56,60 | 1200x730x850 | - |
| | NG | 19074817 | | | | | | | | |
|  C-GB761 RH | LPG | 19074819 | 397x290 | - | 6 | 860X570X410 | 8,60 | 56,60 | 1200x730x850 | - |
| | NG | 19074820 | | | | | | | | |
| ELECTRIC STATIC OVEN NG 2/1 | | | | | | | | | | |
|  C-GE741 | LPG | 19074821 | 397x290 | 3 | 1 | NG-2/1 | 6,00 | 29,75 | 800x730x850 | - |
| | NG | 19074822 | | | | | | | | |
|  C-GE741 H | LPG | 19074823 | 397x290 | - | 4 | NG-2/1 | 6,00 | 38,00 | 800x730x850 | - |
| | NG | 19074824 | | | | | | | | |

H MODELS: With high-power burners
R MODELS: With wheels

Gas solid tops with open burners



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it possible to use pots with a very small diameter (8 cm), avoiding the risk of smaller pans tipping over.
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans. This therefore prevents heat from building up in a specific point and optimises energy transfer to the product.
- Burners of different strengths to adapt to containers and for use with different foods:
 - 5.25 kW (Ø 100 mm),
 - 8.0 kW (Ø 120 mm),
- Burners are easy to position.

- 10 mm-thick cast iron plate with rounded corners, 400 x 580 mm, and shield with 210 mm diameter.
- 5.25 kW burner beneath fry top.
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.

OVEN

- Static oven size NG 2/1.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.

- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

Optional accessories (see accessories page at the end of the chapter)

- Frying plate to place on 5.25 kW burners
- Water column

| MODEL | GAS | CODE | BURNERS | | SOLID TOP 5,25 kW | OVEN 8,6 kW | TOTAL POWER (kW) | STANDS | DIMENSIONS | € |
|-----------|-----|----------|---------|------|----------------------|----------------|---------------------|--------|--------------|---|
| | | | 5,25 kW | 8 kW | | | | | | |
| TOP | | | | | | | | | | |
| C-G730-I | LPG | 19073679 | 1 | 1 | Left | - | 18,50 | - | 800x730x290 | - |
| | NG | 19074769 | | | | | | | | |
| C-G730-D | LPG | 19073680 | 1 | 1 | Right | - | 18,50 | - | 800x730x290 | - |
| | NG | 19074771 | | | | | | | | |
| C-G750 | LPG | 19070794 | 2 | 2 | Centre | - | 31,75 | - | 1200x730x290 | - |
| | NG | 19074772 | | | | | | | | |
| WITH OVEN | | | | | | | | | | |
| C-G731-I | LPG | 19073681 | 1 | 1 | Left | 1 | 27,1 | - | 800x730x850 | - |
| | NG | 19074773 | | | | | | | | |
| C-G731-D | LPG | 19073682 | 1 | 1 | Right | 1 | 27,1 | - | 800x730x850 | - |
| | NG | 19074775 | | | | | | | | |
| C-G751 | LPG | 19074776 | 2 | 2 | Centre | 1 | 40,35 | 1 | 1200x730x850 | - |
| | NG | 19074777 | | | | | | | | |

Gas solid tops



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- 10 mm-thick cast iron plate with rounded corners.
- Fry-top dimensions: 800 x 580 mm.
- Shield with 300 mm diameter.
- Refractory brick inside for improved heat use and distribution.
- Differentiated usage temperatures: 500 °C at the centre and 200 °C at the edges.
- Double-crown burner and diffuser made of cast iron which guarantee an even distribution of heat from the flame.
- Burner power: 8.4 kW.
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.

- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.

OVEN

- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.

- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

| MODEL | GAS | CODE | SOLID TOP (mm) | BURNER 8,4 kW | OVEN | | TOTAL POWER (kW) | DIMENSION S | € |
|-----------|-----|----------|----------------|---------------|------------|------------|------------------|-------------|---|
| | | | | | DIMENSIONS | POWER (kW) | | | |
| TOP | | | | | | | | | |
| C-G710 | LPG | 19070754 | 800x580 | 1 | - | - | 8,4 | 800x730x290 | - |
| | NG | 19073645 | | | | | | | |
| WITH OVEN | | | | | | | | | |
| C-G711 | LPG | 19073088 | 800x580 | 1 | NG-2/1 | 8,60 | 17 | 800x730x850 | - |
| | NG | 19074767 | | | | | | | |



Paella cookers



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- Double-crown burner with four rows of flames per crown, guaranteeing an even distribution of heat from the flame to the bottom of the paella.
- Low-consumption pilot light and thermocouple.
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.

- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.

PAELLA OVEN.

- 665 x 665 x 325 mm static paella oven with controls located on the upper panel.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Thermostatic valve for temperature control

(125 - 310 °C).

- Tubular stainless-steel burner in the rear part; operation with temperature gradient. Operation pilot light, piezoelectric ignition and thermocouple.
- Side-opening double door.

| MODEL | GAS | CODE | BURNERS | | | OVEN | | TOTAL POWER (kW) | DIMENSIONS | € |
|-----------|-----|----------|---------|-------|------------|-------------|------------|------------------|-------------|---|
| | | | OUTER | INNER | POWER (kW) | DIMENSIONS | POWER (kW) | | | |
| TOP | | | | | | | | | | |
| C-GP710 | LPG | 19074804 | 450 | 330 | 27 | - | - | 27,00 | 800x730x290 | - |
| | NG | 19074806 | | | | | | | | |
| WITH OVEN | | | | | | | | | | |
| C-GP711 | LPG | 19074808 | 450 | 330 | 27 | 665x665x325 | 7,30 | 34,30 | 800x730x850 | - |
| | NG | 19074811 | | | | | | | | |

Electric cookers



General characteristics

- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven.
- Stamped surface top with rounded corners for easy cleaning.
- Laser-cut joints and automatic welding. Hidden screws.
- Cast iron hot plates,
 - ROUND, 223 Ø (2.6 kW), hermetically fixed to the stamped surface top
 - SQUARE, 230 x 230 (2.6 kW), hermetically fixed to the stamped surface top
- Power regulation via selector with 7 positions
- Protection against overheating for each plate.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front
- Easy connection and compliant with health standards.







- Machines with IPX5 grade water protection.

OVEN

- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.

- Rails with anti-tipping system to prevent trays from overturning.
- Thermostatic temperature control (125 - 310 °C).
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or lower area.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.

- Stamped oven frame and inner door, ensuring better oven closure.
 - Detachable oven door to facilitate repairs.
- Voltage
- 400 V 3+N
 - For other voltages, consult the options at the end of the chapter.

| MODEL | CODE | PLATES | | OVEN | | TOTAL POWER (kW) | NEUTRAL CABINET | DIMENSIONS | € |
|---|----------|---------|--------|------------|------------|------------------|-----------------|--------------|---|
| | | (mm) | 2,6 kW | DIMENSIONS | POWER (kW) | | | | |
| ROUND PLATES | | | | | | | | | |
| TOP | | | | | | | | | |
|  C-E720 | 19068321 | 223 | 2 | - | - | 5,20 | - | 400x730x290 | - |
|  C-E740 | 19067975 | 223 | 4 | - | - | 10,40 | - | 800x730x290 | - |
| C-E760 | 19068322 | 223 | 6 | - | - | 15,60 | - | 1200x730x290 | - |
| WITH OVEN | | | | | | | | | |
|  C-E741 | 19068498 | 223 | 4 | NG-2/1 | 6 | 16,40 | - | 800x730x850 | - |
| C-E761 | 19068645 | 223 | 6 | NG-2/1 | 6 | 21,60 | 1 | 1200x730x850 | - |
| SQUARE PLATES | | | | | | | | | |
| TOP | | | | | | | | | |
|  C-E720Q | 19072313 | 230x230 | 2 | - | - | 5,20 | - | 400x730x290 | - |
|  C-E740Q | 19072312 | 230x230 | 4 | - | - | 10,40 | - | 800x730x290 | - |
| WITH OVEN | | | | | | | | | |
|  C-E741Q | 19071619 | 230x230 | 4 | NG-2/1 | 6 | 16,40 | - | 800x730x850 | - |

Electric solid tops with 4 cooking zones



General characteristics

- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven.
- Stamped surface top with rounded corners for easy cleaning.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- "Solid top" model with four elements underneath the 16 mm-thick, 13CrMo4 plate, distributed so that they independently heat the four quarters of the plate. Solid-top dimensions: 720 x 455 mm.
- Power control with 7 positions for each heating element which makes it possible to work with different temperature gradients on the plate.
- 2.6 kW heating power for each heat point.
- Protection in the event of overheating of each heat source.
- Thermostat that activates the cooling fan for the electric components.

- Safety thermostat that ensures that the machine does not operate in the event of the overheating of the components.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Easy connection and compliant with health standards.
- Machines with IPX5 grade water protection.

OVEN

- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.

- Thermostatic temperature control (125 - 310 °C).
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or lower area.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

VOLTAGE

- 400 V 3+N
- For other voltages, consult the options at the end of the chapter.

| MODEL | CODE | SOLID TOP | | | OVEN | | TOTAL POWER (kW) | DIMENSIONS | € |
|-----------|----------|--------------|---------------|------------|--------|------------|------------------|-------------|---|
| | | MEASUREMENTS | COOKING AREAS | POWER (kW) | SIZE | POWER (kW) | | | |
| TOP | | | | | | | | | |
| C-E710 | 19068530 | 720 x 455 | 4 | 4X2,60 | - | - | 10,40 | 800x730x290 | - |
| WITH OVEN | | | | | | | | | |
| C-E711 | 19068566 | 720 x 455 | 4 | 4X2,60 | NG-2/1 | 6,00 | 16,40 | 800x730x850 | - |

Induction cookers



General characteristics

- 6 mm thick vitro ceramic glass, hermetically sealed in the 1.5 mm thick AISI-304 stainless steel surface top.
- Laser-cut joints and automatic welding. Hidden screws.
- Cooking areas demarcated by a circular Ø 260 mm screen print, with 5 kW power in each area, quick heating and ideal for à la carte service.
- Perfect control of cooking thanks to the energy regulator with 10 power levels which makes it possible to work at low temperatures for delicate recipes or at the highest temperature for quick service.
- Energy is only transferred to the area below the container and the rest of the vitro ceramic surface remains cold.
- It operates when it detects the presence of the container. When the container is removed, it stops heating.
- Consequently, it provides considerable energy savings (energy use is reduced by around 50% compared to gas burners).
- The working environment and atmosphere are more comfortable since the energy is concentrated at the base of the pan, heat radiation and dispersal are reduced and the cooking temperature is reached quickly.
- Safety against overheating. Error messages shown through flashing lights.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Machines with IPX5 grade water protection.

VOLTAGE

- 400 V 3ph-
- For other voltages, consult the options at the end of the chapter.

| MODEL | CODE | PLATES | | TOTAL POWER (kW) | DIMENSIONS | € |
|------------------|----------|--------|--------|------------------|-------------|---|
| | | (Ø mm) | 5,0 kW | | | |
| Induction panels | | | | | | |
| C-I725 | 19057292 | 300 | 2 | 10,00 | 400x730x290 | - |
| C-I745 | 19057293 | 300 | 4 | 20,00 | 800x730x290 | - |
| Wok | | | | | | |
| W-I705 | 19074716 | 300 | 1 | 5,00 | 400x730x290 | - |

Fry-tops




General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishing. Hidden screws.
 - 12 or 15 mm thick mild steel fry tops which are quick-heating and high power.
 - Models with smooth, grooved and mixed hot plates (2/3 smooth + 1/3 grooved).
 - Versions with 50-micron thick chrome surface for the three hot plate types.
 - Electrically heated models with stainless steel heating elements; thermostatic temperature control, between 100 and 300 °C.
 - Gas heated models with high efficiency burners (separate burners for whole-module models).
 - Gas heated models with thermostatic temperature control (between 100 and 300 °C) or operation via safety thermostat with thermocouple.
 - Burner ignition through electronic spark igniter. Therefore, the gas models do not need electricity for installation. With an access tube for manual ignition.
 - Whole-module fry tops have two separate heating areas.
 - Rapid reaction and recovery times of the fry-top temperature.
 - The fry tops are welded to the stamped surface top.
 - The stamped shell and its rounded edges and corners make cleaning much easier.
 - The fry top is tilted towards the front to make it easier to collect grease and liquids.
 - Fitted with an opening to collect cooking grease and a tray to store it which has capacity to store up to 2 litres depending on the model.
 - Optional anti-splash side and rear guards, easy to remove.
 - High-temperature enamelled cast iron flue protector.
 - Access to components from the front.
 - Machines with IPX5 grade water protection.
- Optional accessories (See accessories page at the end of the chapter)
- Scraper (*)
 - Anti-splash guard (in three parts to make cleaning easier).
- (*) The models with a chrome surface include the scraper as standard.
- Voltage of electric models
- 400 V 3+N. For other voltages, consult the options at the end of the chapter.



(*) Models with chrome surface, scraper included

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| MODEL | GAS | CODE | PLATES | | | | TOTAL POWER (kW) | DIMENSIONS (mm) | € |
|---|-----|----------|--------|-------|---------|-----------------|------------------|-----------------|---|
| | | | TYPE | AREAS | (mm) | dm ² | | | |
| GAS FRY TOP | | | | | | | | | |
| Max-min valve | | | | | | | | | |
|  FT-G705 V L | LPG | 19068811 | L | 1 | 328x468 | 15,40 | 7,50 | 400x730x290 | - |
| | NG | 19074756 | | | | | | | |
|  FT-G710 V L | LPG | 19068518 | L | 2 | 728x468 | 34,10 | 15,00 | 800x730x290 | - |
| | NG | 19074757 | | | | | | | |
|  FT-G705 V R | LPG | 19073230 | R | 1 | 328x468 | 15,40 | 7,50 | 400x730x290 | - |
| | NG | 19076381 | | | | | | | |
| FT-G710 V R | LPG | 19073233 | R | 2 | 728x468 | 34,10 | 15,00 | 800x730x290 | - |
| | NG | 19074830 | | | | | | | |
| FT-G710 V L+R | LPG | 19074841 | L+R | 2 | 728x468 | 34,10 | 15,00 | 800x730x290 | - |
| | NG | 19074842 | | | | | | | |
| Control by thermostat | | | | | | | | | |
|  FT-G705 L | LPG | 19030765 | L | 1 | 328x468 | 15,40 | 7,50 | 400x730x290 | - |
| | NG | 19074843 | | | | | | | |
|  FT-G710 L | LPG | 19029450 | L | 2 | 728x468 | 34,10 | 15,00 | 800x730x290 | - |
| | NG | 19074844 | | | | | | | |
| FT-G705 R | LPG | 19074845 | R | 1 | 328x468 | 15,40 | 7,50 | 400x730x290 | - |
| | NG | 19073228 | | | | | | | |
| FT-G710 R | LPG | 19073231 | R | 2 | 728x468 | 34,10 | 15,00 | 800x730x290 | - |
| | NG | 19074758 | | | | | | | |
|  FT-G710 L+R | LPG | 19073232 | L+R | 2 | 728x468 | 34,10 | 15,00 | 800x730x290 | - |
| | NG | 19074846 | | | | | | | |
| Control by thermostat and chromium hot-plate | | | | | | | | | |
|  FT-G705 C L | LPG | 19073059 | L/C | 1 | 328x468 | 15,40 | 7,50 | 400x730x290 | - |
| | NG | 19073189 | | | | | | | |
|  FT-G710 C L | LPG | 19072626 | L/C | 2 | 728x468 | 34,10 | 15,00 | 800x730x290 | - |
| | NG | 19073222 | | | | | | | |
| FT-G705 C R | LPG | 19073210 | R/C | 1 | 328x468 | 15,40 | 7,50 | 400x730x290 | - |
| | NG | 19073221 | | | | | | | |
| FT-G710 C R | LPG | 19073211 | R/C | 2 | 728x468 | 34,10 | 15,00 | 800x730x290 | - |
| | NG | 19073223 | | | | | | | |
| FT-G710 C L+R | LPG | 19073212 | L+R/C | 2 | 728x468 | 34,10 | 15,00 | 800x730x290 | - |
| | NG | 19073224 | | | | | | | |
| ELECTRIC FRYTOPS | | | | | | | | | |
| Control by thermostat | | | | | | | | | |
|  FT-E705 L | - | 19058922 | L | 1 | 328x468 | 15,40 | 5,00 | 400x730x290 | - |
|  FT-E710 L | - | 19029261 | L | 2 | 728x468 | 34,10 | 10,00 | 800x730x290 | - |
| FT-E705 R | - | 19074847 | R | 1 | 328x468 | 15,40 | 5,00 | 400x730x290 | - |
|  FT-E710 R | - | 19074848 | R | 2 | 728x468 | 34,10 | 10,00 | 800x730x290 | - |
| FT-E710 L+R | - | 19073218 | L+R | 2 | 728x468 | 34,10 | 10,00 | 800x730x290 | - |
| Control by thermostat and chromium hot-plate | | | | | | | | | |
| FT-E705 C R | - | 19074850 | R/C | 1 | 328x468 | 15,40 | 5,00 | 400x730x290 | - |
|  FT-E710 C R | - | 19074852 | R/C | 2 | 728x468 | 34,10 | 10,00 | 800x730x290 | - |
|  FT-E705 C L | - | 19074849 | L/C | 1 | 328x468 | 15,40 | 5,00 | 400x730x290 | - |
| FT-E710 C L | - | 19074851 | L/C | 2 | 728x468 | 34,10 | 10,00 | 800x730x290 | - |
| FT-E710 C L+R | - | 19074853 | L+R/C | 2 | 728x468 | 34,10 | 10,00 | 800x730x290 | - |

Grills



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- Mild steel grills, dismantlable without the need for tools, in 170 mm wide sections.
- The mild steel grills are reversible, with different finishes on each side:
 - Tilted and grooved with ridges for meat
 - Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 °C), meaning that the surface of the product is quickly sealed and inside it remains much juicier.
- The models with stainless steel grills are manufactured using "Z" shaped AISI-304 stainless steel slats to make cleaning easier.
- Fitted with an opening to collect cooking grease and a tray to store it.
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel.

ELECTRIC COUNTERTOP MODELS

- Groups of stainless steel covered elements upon which you can cook food directly (a group of 3 elements for half-sized module models and 2 groups for whole module models).
- Water tray for safety. It also allows an adequate level of humidity to be reached for optimum cooking conditions.

ELECTRIC FLOOR MODELS

- Groups of three stainless steel elements under the roasting rack, with radiant deflector (a group of three elements for half-sized module models, two groups for whole module models).
- Independent control for each group of elements via an energy regulator.
- The fat collection trays provide the option of adding water into them, and thanks to heat radiated from the gas burners or electrical elements, a low intensity steam is generated, causing the roast to be carried out in a humid environment.

GAS COUNTERTOP MODELS

- Groups of high-efficiency tube burners, (a group of two burners for half-sized module models, two groups for whole module models).
- Independent control for each group of burners via a safety valve with a thermocouple.
- Burners turned on using Piezo electric ignition.
- The burners heat ceramic stones that sit on a supporting rack, so that they can then heat food on the grill.

GAS FLOOR MODELS

- Groups of three high-efficiency tube burners, with a radiant deflector (a group of three burners for half-sized module models, two groups for whole module models).

- Independent control for each group of burners via a safety valve with a thermocouple.
- Burners turned on using electric multi-spark ignition. With an access tube for manual ignition.
- The fat collection trays provide the option of adding water into them, and thanks to heat radiated from the gas burners or electrical elements, a low intensity steam is generated, causing the roast to be carried out in a humid environment.

Optional accessories: (See accessories page at the end of the chapter)



Special scraper with two profiles for models with cast iron grill.

Special scraper adapted for models with stainless steel grill.

| MODEL | GAS | CODE | GRIDS | | | | | TOTAL POWER (kW) | DIMENSIONS (mm) | € |
|-----------------|-----|----------|------------|-------|----------|---------|-----------------|------------------|-----------------|---|
| | | | TYPE | AREAS | QUANTITY | (mm) | dm ² | | | |
| GAS GRILLS | | | | | | | | | | |
| Countertop | | | | | | | | | | |
| B-G705 I | LPG | 19074781 | Inox | 1 | 1 | 515x344 | 17,72 | 8,10 | 400x730x290 | - |
| | NG | 19074782 | | | | | | | | |
| B-G705 | LPG | 19074120 | Mild steel | 1 | 2 | 515x172 | 17,72 | 8,10 | 400x730x290 | - |
| | NG | 19074779 | | | | | | | | |
| B-G710 I | LPG | 19072463 | Inox | 2 | 2 | 515x344 | 35,43 | 16,20 | 800x730x290 | - |
| | NG | 19074784 | | | | | | | | |
| B-G710 | LPG | 19067288 | Mild steel | 2 | 4 | 515x172 | 35,43 | 16,20 | 800x730x290 | - |
| | NG | 19074783 | | | | | | | | |
| Ground | | | | | | | | | | |
| B-G7051 I | LPG | 19078755 | Inox | 1 | 1 | 515x344 | 17,72 | 8,1 | 400x730x850 | - |
| | NG | 19081688 | | | | | | | | |
| B-G7051 | LPG | 19078909 | Mild steel | 1 | 2 | 515x172 | 17,72 | 8,1 | 400x730x850 | - |
| | NG | 19081687 | | | | | | | | |
| B-G7101 I | LPG | 19078771 | Inox | 2 | 2 | 515x344 | 35,43 | 16,2 | 400x730x850 | - |
| | NG | 19081689 | | | | | | | | |
| B-G7101 | LPG | 19078905 | Mild steel | 2 | 4 | 515x172 | 35,43 | 16,2 | 400x730x850 | - |
| | NG | 19081700 | | | | | | | | |
| Electric grills | | | | | | | | | | |
| Countertop | | | | | | | | | | |
| B-E705 I | - | 19074788 | Inox | 1 | 1 | 270x430 | 11,61 | 4,08 | 400x730x290 | - |
| B-E710 I | - | 19070294 | Inox | 2 | 1 | 545x430 | 23,44 | 8,16 | 800x730x290 | - |



New

Pasta cookers



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top.
- 2 well sizes (they can be used with different positions of baskets of different sizes):
 - GN-2/3 wells, with 26 litre capacity
 - GN-1/1 wells, with 40 litre capacity
- The well is filled through the inlet solenoid valve with a two-position switch: average and high-speed filling.
- Well drainage through a mechanical ball valve which is resistant to high temperatures and has a safety overflow.

- Automatic safety system to stop the current if the water runs out.
- Controls with a protective support base and system to prevent water infiltration.
- Machines with IPX5 grade water protection.

GAS MODELS

- High-performance stainless-steel burner located outside of the well with a combustion chamber that enables heating of the base and sides of the well (up to the minimum filling level)
- Burner ignition through electronic spark igniter. With an access tube for manual ignition
- Heating controlled through safety valve.

ELECTRIC MODELS

- AISI 304 stainless-steel heating elements located inside the well to directly heat the water.
- Heating controlled through energy regulator.
- Voltage: 400 V 3+N. For other voltages, consult the options at the end of the chapter.

Standard provision

- 26 L models: 2 x 1/3 baskets per well
- 40 L models: 3 x 1/3 baskets per well

Optional accessories: (See accessories page at the end of the chapter)

- 6 x 1/6 square baskets kit
- 6 x 1/6 round baskets kit
- 4 x 1/4 baskets kit
- 2 x 1/2 baskets kit

| MODEL | GAS | CODE | QUANTITY | WELL | | TOTAL POWER (kW) | DIMENSIONS (mm) | € |
|------------------------|-----|----------|----------|--------|---------------|------------------|-----------------|---|
| | | | | SIZE | BASKETS (1/3) | | | |
| Gas pasta cookers | | | | | | | | |
| CP-G7126 | LPG | 19071621 | 1 | NG-2/3 | 2 | 10,00 | 400x730x850 | - |
| | NG | 19074728 | | | | | | |
| CP-G7226 | LPG | 19071360 | 2 | NG-2/3 | 4 | 20,00 | 800x730x850 | - |
| | NG | 19074729 | | | | | | |
| CP-G7140 | LPG | 19074764 | 1 | NG-1/1 | 3 | 16,50 | 400x730x850 | - |
| | NG | 19074770 | | | | | | |
| CP-G7240 | LPG | 19074774 | 2 | NG-1/1 | 6 | 33,00 | 800x730x850 | - |
| | NG | 19074778 | | | | | | |
| Electric pasta cookers | | | | | | | | |
| CP-E7126 | - | 19071569 | 1 | NG-2/3 | 2 | 9,00 | 400x730x850 | - |
| CP-E7226 | - | 19072437 | 2 | NG-2/3 | 4 | 18,00 | 800x730x850 | - |
| CP-E7140 | - | 19074747 | 1 | NG-1/1 | 3 | 12,00 | 400x730x850 | - |
| CP-E7240 | - | 19074780 | 2 | NG-1/1 | 6 | 24,00 | 800x730x850 | - |

Boiling pans



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Lid with a front handle designed to prevent burns. Diagonal 70° opening.
- Drainage hole to redirect possible liquid spillages.
- 80-litre AISI-304 stainless-steel well built into the surface top using robotic welding, with a 2 mm-thick AISI 316L stainless steel well base.
- Well filled with cold or hot water through solenoid valves activated by a single switch located on the front panel.
- Well drainage through G1-1/2" UNI ISO 228 safety valve with athermic handle, safe and effortless.
- Filter for well drainage made of AISI-304 stainless-steel which is robust, reliable and easy to remove.

- Controls with a protective support base and system to prevent water infiltration.
- Indicator light to show when the machine is connected and when it is heating.
- IPX5 level protection.

DIRECT FLAME MODELS

- High-performance stainless-steel tubular burner with optimised combustion and sequential operation. Controlled by an energy regulator which enables slower cooking.
- Heating of the burner at the base of the boiling pan is evenly distributed, resulting in gradual heating of the contents of the well.
- Possibility of regulating heating of the burner since there are different levels of power.

- Burner is lit by spark ignition. Indirect flame models or bain-marie
- Bain-marie chamber surrounding the well with an automatic filling system
- Automatic control of the level of the chamber with three-way safety system: pressure switch to control pressure in the chamber, limiter thermostat to prevent overheating of the chamber and overpressure safety valve.
- Automatic clearing of the chamber.
- Heating at the base of the boiling pan acts on the water in the surrounding chamber so that the saturated steam produced at a temperature of 107 °C evenly heats the base and sides of the well.

GAS MODELS

- High-performance stainless-steel tubular burner with optimised combustion.
- Controlled by energy regulator and pressure switch enabling lower energy and water use.
- Burner is lit by spark ignition.

ELECTRIC MODELS

- Heating through heating elements located in the lower part of the bain-marie chamber.
- Heating controlled through energy regulator and pressure switch.
- Voltage: 400 V 3+N. For other voltages, consult the options at the end the chapter.

| MODEL | HZ | CODE | | TANKS | | TOTAL POWER (kW) | DIMENSIONS (mm) | € |
|--------------------------------|----|----------|----------|----------|------------|------------------|-----------------|---|
| | | LPG | NG | D X H | VOLUME (L) | | | |
| GAS BOILING PANS | | | | | | | | |
| Direct fire | | | | | | | | |
| M-G710 | 50 | 19061151 | 19074790 | Ø420x605 | 80 | 17,00 | 800x730x850 | - |
| | 60 | 19074792 | 19074793 | | | | | |
| Indirect heating or bain marie | | | | | | | | |
| M-G710 BM | 50 | 19066324 | 19074807 | Ø420x605 | 80 | 17,00 | 800x730x850 | - |
| | 60 | 19074809 | 19074810 | | | | | |
| ELECTRIC BOILING PANS | | | | | | | | |
| Indirect heating or bain marie | | | | | | | | |
| M-E710 BM | - | 19067268 | | Ø420x605 | 80 | 9,00 | 800x730x850 | - |

Fryers



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing Hidden screws.
- 8 L electric countertop models and 15 L gas and electric floor models.
- Wells built into the surface top with robotic welding and polishing.
- Cold area in the lower part of the well which helps to preserve the characteristics and quality of the oil used for longer.
- Thermostatic temperature control, between 60 and 200 °C.
- Safety thermostat in all models.
- Fitted with individual lids for each well.
- Drainage of oil from the well through a mechanical ball valve which is robust, reliable and resistant to high temperatures. For 8 L models, the discharge control is

located in the control panel.
- High power machines that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre).

GAS MODELS

- Gas models with three longitudinal heat transfer tubes built into the well.
- High-efficiency gas burners
- Flue flush with the rest of the machines thanks to the perfect combustion achieved.

ELECTRIC MODELS

- Electric models with AISI 304 stainless steel heating elements located inside the well which can be tilted by over 90° to ensure perfect cleaning.

- Voltage: 400 V 3+N. For other voltages, consult the options at the end of the chapter.

Baskets provided:

- 8 L fryers: 1 small basket per well (125 x 280 x 100 mm)
- 15 L fryers: 1 large basket per well (250 x 280 x 100 mm).

Optional accessories:

- (See accessories page at the end of the chapter)
- 15 L fryers: small basket (125 x 280 x 100 mm).


| MODEL | HZ | CODE | | TANKS | TOTAL POWER (kW) | DIMENSIONS (mm) | € | | |
|------------------------|----|----------|----------|----------|------------------|-----------------|-------|-------------|---|
| | | LPG | NG | | | | | | |
| | | | | QUANTITY | VOLUME (L) | BASKETS | | | |
| GAS FRYERS | | | | | | | | | |
| F-G7115 | 50 | 19074143 | 19074785 | 1 | 1x15 | 1 large | 15,00 | 400x730x850 | - |
| | 60 | 19074786 | 19074787 | | | | | | |
| F-G7215 | 50 | 19074791 | 19074794 | 2 | 2x15 | 2 larges | 30,00 | 800x730x850 | - |
| | 60 | 19074795 | 19074796 | | | | | | |
| ELECTRIC FRYERS | | | | | | | | | |
| F-E7108 | - | 19072100 | | 1 | 1x8 | 1 small | 6,00 | 400x730x290 | - |
| F-E7208 | - | 19072444 | | 2 | 2x8 | 2 smalls | 12,00 | 800x730x290 | - |
| F-E7115 | - | 19071300 | | 1 | 1x15 | 1 large | 12,00 | 400x730x850 | - |
| F-E7215 | - | 19071455 | | 2 | 2x15 | 2 larges | 24,00 | 800x730x850 | - |

Chips scuttle



General characteristics

- Half-module electrically heated machine, heated by infrared light located at the back of the machine which is activated by the ON/OFF switch.
- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Well built into the surface top with capacity for 150 mm high Gastronorm NG-1/1 recipient.
- Fitted with a removable, perforated, stainless-steel filter which is tilted to remove excess oil from the fryer.
- Controls with a system to prevent water infiltration, IPX5 grade protection.

| MODEL | CODE | WELLS | TOTAL POWER (kW) | DIMENSIONS (mm) | € |
|---|----------|--------|------------------|-----------------|---|
|  MF-E705 | 19072598 | NG-1/1 | 1,00 | 400x730x290 | - |

Tilting bratt pans





General characteristics

- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Lever system to raise the well. The well can be raised until it is vertical to completely drain it.
- Entire machine structure made of stainless steel.
- Well designed with rounded corners and no edges, with a large opening for unloading to facilitate all cooking and cleaning operations.
- The great thickness of the well base (10 mm) guarantees even heat distribution.
- Well filled with water through a solenoid valve which is operated by a switch on the front of the machine. The filling pipe is located at the back of the machine.
- Double-walled lid with a draining rack at the back to redirect condensation water towards the well interior.
- The closed lid is the same height as surface tops of the range and since it does not require any protruding element or reinforcement, it can be used as a worktop.
- Compensation system to prevent sharp falls.
- Front access lid handle.
- Electrically heated using stainless steel heating elements located below the base of the well.
- Gas heating with high-efficiency stainless steel burners made of four tubes which are activated and controlled by a safety valve with a thermocouple.
- Thermostatic temperature control of the well floor, between 50 and 300 °C.
- Heating through burner tubes or electric heating elements located in the base of the well itself which, together with the great thickness of the well base, ensure maximum uniformity in heat distribution in all cases, guaranteeing consistent cooking.

Voltage of electric models

- 400 V 3+N. For other voltages, consult the options at the end of the chapter.

| MODEL | HZ | CODE | | RAISING SYSTEM | TANK TYPE | CAPACITY (L) | SURFACE | | TOTAL POWER (kW) | DIMENSIONS (mm) | € |
|---|-------|----------|----------|----------------|-----------|--------------|---------|--------------------|------------------|-----------------|---|
| | | LPG | NG | | | | (mm) | (dm ²) | | | |
| Gas tilting bratt pans | | | | | | | | | | | |
|  SB-G710 | 50-60 | 19058021 | 19074854 | Manual | Inox | 60 | 734x464 | 34 | 15 | 800x730x850 | - |
| Electric tilting bratt pans | | | | | | | | | | | |
|  SB-E710 | - | 19057670 | | Manual | Inox | 60 | 734x464 | 34 | 10 | 800x730x850 | - |

Bain maries



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Wells that can be used with different types of Gastronorm containers of different sizes, 150 mm high, and with the following dimensions:
- Half-module: NG-1/1, with 17 litre capacity.
- Whole-module: NG-2/1, with 30 litre capacity.
- AISI-304 stainless steel wells built into the surface top.
- Gravity drainage: simple well drainage

- through removal of the overflow pipe.
- Thermostatic temperature control of the water, between 30 and 90 °C.
- Controls with a protective support base and system to prevent water infiltration (IPX5 protection).

GAS MODELS

- Insulated combustion chamber which reduces heating of the components.
- High-efficiency stainless steel burner located outside the well.
- Pilot light via piezo ignition.
- Tube for alternative manual ignition.

- Does not require electrical installation.

ELECTRIC MODELS

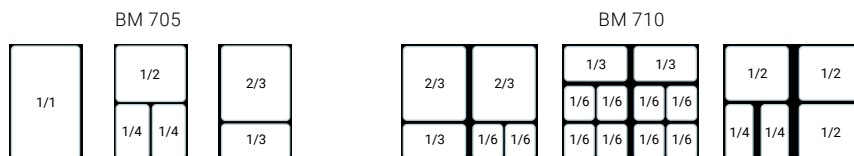
- AISI 304 stainless steel heating elements located outside the well.
- Safety thermostat.

Standard provision:

- 2 crossbars to support Gastronorm containers.
- Containers not included.

Accessory (See accessories page at the end of the chapter)

- Filling valve.



| MODEL | GAS | CODE | TANK | | TOTAL POWER (kW) | DIMENSIONS (mm) | € |
|----------------------|-----|----------|--------|------------|------------------|-----------------|---|
| | | | SIZE | VOLUME (L) | | | |
| Gas Bain maries | | | | | | | |
| BM-G705 | LPG | 19069826 | NG-1/1 | 17 | 3,20 | 400x730x290 | - |
| | NG | 19073060 | | | | | |
| BM-G710 | LPG | 19071631 | NG-2/1 | 30 | 6,40 | 800x730x290 | - |
| | NG | 19074727 | | | | | |
| Electric Bain maries | | | | | | | |
| BM-E705 | - | 19071437 | NG-1/1 | 17 | 2,00 | 400x730x290 | - |
| BM-E710 | - | 19071800 | NG-2/1 | 30 | 6,00 | 800x730x290 | - |








Neutral elements



General characteristics

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding.
- Hidden screws.
- Machines designed to attach to a filling valve or water column at the back.
- High-temperature enamelled cast iron flue trim.

| | MODEL | CODE | DRAWERS | | DIMENSIONS (mm) | € |
|---|----------|----------|----------|-----------------------------|-----------------|---|
| | | | QUANTITY | (mm) | | |
|  | EN-7025 | 19076626 | - | - | 200x730x290 | - |
|  | EN-705 | 19056719 | - | - | 400x730x290 | - |
|  | EN-710 | 19056790 | - | - | 800x730x290 | - |
|  | EN-705 C | 19068696 | 1 | 300x590x105 (válido GN-1/1) | 400x730x290 | - |
|  | EN-710 C | 19068697 | 1 | 700x590x105 | 800x730x290 | - |




* It can only be placed in central blocks or murals without verticality.

Stands




General characteristics

- Manufactured with a solid structure in AISI-304 stainless steel.
- Hidden screws.
- Can be quickly connected to serve as a support for surface top elements from the KORE 700 range.
- Can be used as an open storage element.
- Designed to be attached to optional kits:
 - Doors.
 - 2 NG drawers (for MB-705 model).
 - Rails for NG containers, 5 levels (for MB-705 model, compatible with the doors kit).

| MODEL | CODE | DOORS IN OPTION (NOT INCLUDED) | DRAWERS | GUIDES (5 LEVELS) | DIMENSIONS (mm) | € |
|--|----------|--------------------------------|---------|-------------------|-----------------|---|
| MB-7025 | 19076625 | - | - | - | 200x660x560 | - |
|  MB-705 | 19057229 | 1 | - | - | 400x660x560 | - |
| MB-705 C | 19067227 | - | 2 | - | 400x660x560 | - |
| MB-705 G | 19074825 | 1 | - | 1 | 400x660x560 | - |
|  MB-710 | 19057290 | 2 | - | - | 800x660x560 | - |
|  MB-715 | 19057291 | 3 | - | - | 1200x660x560 | - |

Kits for stands






| CODE | DESCRIPTION | € |
|--|--|---|
|  19040900 | DOOR KIT: 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. | - |

Refrigerated stands



General characteristics

- Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
 - Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
 - Forced air refrigeration system.
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Climate Class 4.
 - Electronic temperature and defrosting control and display.
 - BP model with doors and B model with GN 2/3 holding capacity drawers.
 - BH model with a full-length flat drawer with 2XGN2/3 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - Heated door frame to avoid condensation in high humidity environments.
 - Locks on doors.
 - 60Hz.

| MODEL | COOLANT | HZ. | CODE | N. DOORS AND DRAWERS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER(W) | DIMENSIONS (MM) | € |
|--|---------|-----|----------|----------------------|-------------------------|--------------------|----------------------------------|-------------------|-----------------|---|
| MODELS WITH DOORS | | | | | | | | | | |
|  EMFP7-120 BP | R-290 | 50 | 19074945 | 2 | C | 110 | 657 | 250 | 1200x630x590 | - |
|  EMFP7-160 BP | R-290 | 50 | 19076353 | 3 | C | 169 | 1113 | 250 | 1.600x630x590 | - |
| MODELS WITH 2/3 DRAWERS | | | | | | | | | | |
|  EMFP7-120 B | R-290 | 50 | 19074943 | 2 x GN 2/3 | C | 110 | 657 | 250 | 1200x630x590 | - |
|  EMFP7-160 B | R-290 | 50 | 19076352 | 3 x GN 2/3 | C | 169 | 1113 | 250 | 1.600x630x590 | - |
| MODELS WITH FULL LENGTH FLAT DRAWERS | | | | | | | | | | |
|  EMFP7-120 BH | R-290 | 50 | 19075072 | 2 x GN 4/3 | c | 110 | 777 | 250 | 1200x630x590 | - |

Kore 700 blocks





Central or wall block

Non-vertical blocks







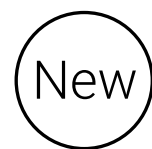
Finishings

| TYPE | BLOCK TYPE | DESCRIPTION | CODE | € |
|--|-----------------------|---|----------|---|
| Single smooth panel for machinery  | CENTRAL OR WALL BLOCK | Left smooth panel | 19081813 | - |
| | | Right smooth panel | 19081814 | - |
| | | Left smooth panel for block with a tilting bratt pan on the end. | 19081815 | - |
| | | Right smooth panel for block with a tilting bratt pan on the end. | 19081816 | - |
| Double wall trimming for each side block  | CENTRAL BLOCK | Side trim for Kore 700 block | 19081823 | - |
| | | Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900. | 19081827 | - |
| | | Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900. | 19081828 | - |
| | WALL BLOCK | Left side trim | 19081821 | - |
| | | Right side trim | 19081822 | - |

*You cannot put trimming on if a tilting bratt pan is attached to the end.

Burner base

| TIPE | DESCRIPTION | CODE | € |
|---|----------------------------|----------|---|
| GAS*  | Gas burner base 1 M | 19081800 | - |
| | Gas burner base 1,5 M | 19081789 | - |
| | Gas burner base 2 M | 19081788 | - |
| | Gas burner base 2,5 M | 19081787 | - |
| | Gas burner base de 3 M | 19081786 | - |
| | Gas burner base 3,5 M | 19081785 | - |
| | Gas burner base 4 M | 19081784 | - |
| | Gas burner base 4,5 M | 19081783 | - |
| | Gas burner base 5 M | 19081782 | - |
| ELECTRIC  | Electric burner base 1 M | 19081809 | - |
| | Electric burner base 1,5 M | 19081808 | - |
| | Electric burner base 2 M | 19081807 | - |
| | Electric burner base 2,5 M | 19081806 | - |
| | Electric burner base 3 M | 19081805 | - |
| | Electric burner base 3,5 M | 19081804 | - |
| | Electric burner base 4 M | 19081803 | - |
| | Electric burner base 4,5 M | 19081802 | - |
| | Electric burner base 5 M | 19081801 | - |



Non-vertical blocks

Supports

| TIPE | DESCRIPTION | CODE | € |
|---|--------------------|----------|---|
|  Neutral elements | Standard | 19075224 | - |
| | Standard with plug | 19075225 | - |
| | Standard with tap | 19075226 | - |
|  For machinery* | For optima oven | 19075227 | - |
| | For salamander | 19075228 | - |





* Not suitable for suspended wall blocks. Must be placed on neutral parts measuring 1 M on both sides.

Racks and shelves

| TIPE | TIPE SOPORTE | LARGURA BLOQUE | | | | | |
|--|--|----------------|---------------|---------------|---------------|---------------|---------------|
| | | 2M | 2 1/2M | 3M | 3 1/2M | 4M | 4 1/2M |
| SUSPENDED CENTRAL BLOCK | | | | | | | |
|  Rack | For two standard elements | 19075398 - | 19075399 - | 19075400 - | 19075401 - | 19075402 - | 19075403 - |
| | For 1 standard support + 1 machinery support | 19075405 - | 19075406 - | 19075407 - | 19075408 - | 19075409 - | 19075420 - |
| | For 2 machinery supports | - - | 19075423 - | 19075424 - | 19075425 - | 19075426 - | 19075427 - |
|  Shelf | For two standard elements | 19075436 - | 19075437 - | 19075438 - | 19075439 - | 19075440 - | 19075441 - |
| | For 1 standard support + 1 machinery support | 19075443 - | 19075444 - | 19075445 - | 19075446 - | 19075447 - | 19075448 - |
| | For 2 machinery supports | - - | 19075453 - | 19075454 - | 19075455 - | 19075456 - | 19075457 - |
| SUSPENDED WALL BLOCK | | | | | | | |
|  Rack | For two standard elements | 19075429 - | 19075430 - | 19075431 - | 19075432 - | 19075433 - | 19075434 - |
|  Shelf | For two standard elements | 19075459 - | 19075460 - | 19075461 - | 19075462 - | 19075463 - | 19075464 - |





Finishings

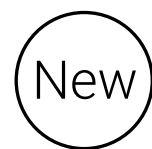
| TIPE | DESCRIPTION | CODE | € |
|--|---|----------|---|
| CENTRAL BLOCK | | | |
| Single smooth panel for machinery  | Left smooth panel | 19081760 | - |
| | Right smooth panel | 19081761 | - |
| | Left smooth panel for block with a tilting bratt pan on the end | 19081762 | - |
| | Right smooth panel for block with a tilting bratt pan on the end | 19081763 | - |
| Double trim for each side block *  | Side trim for Kore 700 central block | 19081775 | - |
| | Side trim for mixed Kore 900 + Kore 700 central block: Left Kore 700 right Kore 900 | 19081779 | - |
| | Side trim for mixed Kore 900 + Kore 700 central block: Right Kore 700 left Kore 900 | 19081780 | - |
| WALL BLOCK | | | |
| Single smooth panel for machinery  | Left smooth panel | 19081755 | - |
| | Right smooth panel | 19081757 | - |
| | Left smooth panel for block with a tilting bratt pan on the end | 19081758 | - |
| | Right smooth panel for block with a tilting bratt pan on the end | 19081759 | - |
| Double trim for each side block *  | Left side trim | 19081773 | - |
| | Right side trim | 19081774 | - |

*You cannot put trimming on if a tilting bratt pan is attached to the end.

Burner base

| TIPE | DESCRIPTION | CODE | € |
|--|----------------------------|----------|---|
| GAS*  | Gas burner base 1 M | 19081800 | - |
| | Gas burner base 1,5 M | 19081789 | - |
| | Gas burner base 2 M | 19081788 | - |
| | Gas burner base 2,5 M | 19081787 | - |
| | Gas burner base de 3 M | 19081786 | - |
| | Gas burner base 3,5 M | 19081785 | - |
| | Gas burner base 4 M | 19081784 | - |
| | Gas burner base 4,5 M | 19081783 | - |
| | Gas burner base 5 M | 19081782 | - |
| ELÉCTRICO  | Electric burner base 1 M | 19081809 | - |
| | Electric burner base 1,5 M | 19081808 | - |
| | Electric burner base 2 M | 19081807 | - |
| | Electric burner base 2,5 M | 19081806 | - |
| | Electric burner base 3 M | 19081805 | - |
| | Electric burner base 3,5 M | 19081804 | - |
| | Electric burner base 4 M | 19081803 | - |
| | Electric burner base 4,5 M | 19081802 | - |
| | Electric burner base 5 M | 19081801 | - |

*If one appliance on the block uses gas, select gas burners bases.



Suspended central or wall block

Non-vertical blocks



Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.
- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.

*All these parts will be provided after receiving the machinery plan.

| TIPE | DESCRIPTION | CODE | € |
|---|--|----------|---|
| ASSEMBLY KITS WITH SMOOTH PANEL FINISH. | | | |
| Cantilever central block | Kore central cantilever kit 1,5 M | 19076835 | - |
| | Kore central cantilever kit 2 M | 19076836 | - |
| | Kore central cantilever kit 2,5 M | 19076837 | - |
| | Kore central cantilever kit 3 M | 19076838 | - |
| | Kore central cantilever kit 3,5 M | 19076839 | - |
| | Kore central cantilever kit 4 M | 19076840 | - |
| | Kore central cantilever kit 4,5 M | 19076841 | - |
| | Kore central cantilever kit 5 M | 19076842 | - |
| | Kore central cantilever kit 5,5 M | 19076843 | - |
| | Kore central cantilever kit 6 M | 19076844 | - |
| Cantilever wall block | Kore central cantilever kit 1,5 M | 19076825 | - |
| | Kore central cantilever kit 2 M | 19076826 | - |
| | Kore central cantilever kit 2,5 M | 19076827 | - |
| | Kore central cantilever kit 3 M | 19076828 | - |
| | Kore central cantilever kit 3,5 M | 19076829 | - |
| | Kore central cantilever kit 4 M | 19076830 | - |
| | Kore central cantilever kit 4,5 M | 19076831 | - |
| | Kore central cantilever kit 5 M | 19076832 | - |
| | Kore central cantilever kit 5,5 M | 19076833 | - |
| | Kore central cantilever kit 6 M | 19076834 | - |
| SIDE TRIM FINISHING | | | |
| Cantilever central or wall block | Kit to provide a cantilever block with lateral supports and side trim* | Consult | |

* Add to the kit order.





Vertical blocks

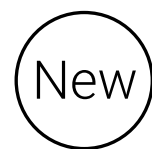
Supports

| TIPE | DESCRIPTION | CODE | € |
|---|--------------------|----------|---|
|  Neutral elements | Standard | 19075392 | - |
| | Standard with plug | 19075393 | - |
| | Standard with tap | 19075394 | - |
|  Para maquinaria* | Para horno optima | 19075395 | - |
| | Para salamandra | 19075396 | - |

* Not suitable for suspended wall blocks. Must be placed on neutral parts measuring 1 M on both sides.

Racks and shelves

| TIPE | TIPE SOPORT | LARGURA BLOQUE | | | | | |
|--|--|----------------|---------------|---------------|---------------|---------------|---------------|
| | | 2M | 2 1/2M | 3M | 3 1/2M | 4M | 4 1/2M |
| SUSPENDED CENTRAL BLOCK | | | | | | | |
|  Rack | For two standard elements | 19075398 - | 19075399 - | 19075400 - | 19075401 - | 19075402 - | 19075403 - |
| | For 1 standard support + 1 machinery support | 19075405 - | 19075406 - | 19075407 - | 19075408 - | 19075409 - | 19075420 - |
| | For 2 machinery supports | - - | 19075423 - | 19075424 - | 19075425 - | 19075426 - | 19075427 - |
|  Shelf | For two standard elements | 19075436 - | 19075437 - | 19075438 - | 19075439 - | 19075440 - | 19075441 - |
| | For 1 standard support + 1 machinery support | 19075443 - | 19075444 - | 19075445 - | 19075446 - | 19075447 - | 19075448 - |
| | For 2 machinery supports | - - | 19075453 - | 19075454 - | 19075455 - | 19075456 - | 19075457 - |
| SUSPENDED WALL BLOCK | | | | | | | |
|  Rack | For two standard elements | 19075429 - | 19075430 - | 19075431 - | 19075432 - | 19075433 - | 19075434 - |
|  Shelf | For two standard elements | 19075459 - | 19075560 - | 19075561 - | 19075562 - | 19075563 - | 19075564 - |



Bridge block

Finishings

Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.

- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.
- * All these parts will be provided after receiving the machinery plan.

| TYPE | DESCRIPTION | CODE | € |
|---|--|----------|---|
| ASSEMBLY KITS WITH SMOOTH PANEL FINISH. | | | |
| Cantilever central block | Kore central cantilever kit 1,5 M | 19076835 | - |
| | Kore central cantilever kit 2 M | 19076836 | - |
| | Kore central cantilever kit 2,5 M | 19076837 | - |
| | Kore central cantilever kit 3 M | 19076838 | - |
| | Kore central cantilever kit 3,5 M | 19076839 | - |
| | Kore central cantilever kit 4 M | 19076840 | - |
| | Kore central cantilever kit 4,5 M | 19076841 | - |
| | Kore central cantilever kit 5 M | 19076842 | - |
| | Kore central cantilever kit 5,5 M | 19076843 | - |
| | Kore central cantilever kit 6 M | 19076844 | - |
| Cantilever wall block | Kore central cantilever kit 1,5 M | 19076825 | - |
| | Kore central cantilever kit 2 M | 19076826 | - |
| | Kore central cantilever kit 2,5 M | 19076827 | - |
| | Kore central cantilever kit 3 M | 19076828 | - |
| | Kore central cantilever kit 3,5 M | 19076829 | - |
| | Kore central cantilever kit 4 M | 19076830 | - |
| | Kore central cantilever kit 4,5 M | 19076831 | - |
| | Kore central cantilever kit 5 M | 19076832 | - |
| | Kore central cantilever kit 5,5 M | 19076833 | - |
| | Kore central cantilever kit 6 M | 19076834 | - |
| SIDE TRIM FINISHING | | | |
| Cantilever central or wall block | Kit to provide a cantilever block with lateral supports and side trim* | Consult | - |

* Add to the kit order.



Bridge block



Finishings

Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.

- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).

- Supporting feet.

*All these parts will be provided after receiving the machinery plan.

| TYPE | DESCRIPTION | CODE | € |
|-----------------------------------|--|----------|---|
| ASSEMBLY KITS | | | |
| | Bridge kit for Kore block 1 M | 19044954 | - |
| | Bridge kit for Kore block 1,5 M | 19044955 | - |
| | Bridge kit for Kore block 2 M | 19044956 | - |
| | Bridge kit for Kore block 2,5 M | 19044957 | - |
| | Bridge kit for Kore block 3 M | 19044958 | - |
| | Bridge kit for Kore block 3,5 M | 19044959 | - |
| | Bridge kit for Kore block 4 M | 19044960 | - |
| EXTERNAL TERMINATION | | | |
| Single smooth panel for machinery | Left smooth panel | 19081813 | - |
| | Right smooth panel | 19081814 | - |
| | Left smooth panel for block with a tilting bratt pan on the end | 19081815 | - |
| | Right smooth panel for block with a tilting bratt pan on the end | 19081816 | - |
| Double trim for each side block * | Left side trim | 19081821 | - |
| | Right side trim | 19081822 | - |
| INTERIOR TERMINATION | | | |
| | Interior individual panel for bridge block | 19081993 | - |






Burner base

| TYPE | DESCRIPTION | CODE | € |
|----------------------------|------------------------|----------------------------|----------|
| GAS | Gas burner base 0,5 M | 19081990 | - |
| | Gas burner base 1 M | 19081800 | - |
| | Gas burner base 1,5 M | 19081789 | - |
| | Gas burner base 2 M | 19081788 | - |
| | Gas burner base 2,5 M | 19081787 | - |
| | Gas burner base de 3 M | 19081786 | - |
| | Gas burner base 3,5 M | 19081785 | - |
| | Gas burner base 4 M | 19081784 | - |
| | Gas burner base 4,5 M | 19081783 | - |
| | Gas burner base 5 M | 19081782 | - |
| | ELECTRIC | Electric burner base 0,5 M | 19081991 |
| Electric burner base 1 M | | 19081809 | - |
| Electric burner base 1,5 M | | 19081808 | - |
| Electric burner base 2 M | | 19081807 | - |
| Electric burner base 2,5 M | | 19081806 | - |
| Electric burner base 3 M | | 19081805 | - |
| Electric burner base 3,5 M | | 19081804 | - |
| Electric burner base 4 M | | 19081803 | - |
| Electric burner base 4,5 M | | 19081802 | - |
| Electric burner base 5 M | | 19081801 | - |


*If one appliance on the block uses gas, select gas burners bases.

Accessories




Cooker accessories

| | DESCRIPTION | CODE | € |
|---|---|----------|---|
|  | KORE water column kit left | 19076661 | - |
| | KORE water column kit right | 19076662 | - |
|  | Kore smooth fry-top (350 x 300 mm) | 19078476 | - |
|  | Wok pan adaptor | 19078477 | - |
| | Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw) C-G720 | 19084557 | - |
| | Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw) C-G720 H | 19084558 | - |
| | Kit 4 brass transmitters (2 x 5.25 kW + 1 x 8 kW + 1 x 10.2 kW) C-G740, C-G741, C-GE741 | 19084559 | - |
| | Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW) C-G750, C-G751 | 19084571 | - |
| | Kit 6 brass transmitters (3 x 5.25 kW + 2 x 8 kW + 1 x 10.2 kW) C-G740 H, C-G741 H, C-GE741 H | 19084570 | - |
| | Kit 6 high power brass transmitters (5 x 8 kW + 1 x 10.2 kW) C-G760, C-G761, C-GB761, C-GB761 R | 19084572 | - |
| | Kit 6 difusores de latón alta potencia (6 x 8 kW) C-G760H, C-G761 H, C-GB761 H, C-GB761 RH | 19084573 | - |


Fryer accessories

| | DESCRIPTION | CODE | € |
|---|------------------------|----------|---|
|  | 15L small fryer basket | 19078478 | - |


Fry-top accessories

| | DESCRIPTION | CODE | € |
|---|-------------------------|----------|---|
|  | KORE 0.5M fry-top guard | 19078921 | - |
|  | KORE 1M fry-top guard | 19078920 | - |
|  | Fry-top scraper | 19045083 | - |


Accessories for charcoals

| | DESCRIPTION | CODE | € |
|---|---|----------|---|
|  | KORE charcoal scraper - FE Grill | 19045084 | - |
|  | KORE charcoal scraper - Stainless steel Grill | 19058313 | - |

Bain marie accessories

| | DESCRIPTION | CODE | € |
|---|----------------------|----------|---|
|  | KORE filling tap kit | 19074221 | - |


Machines with wheels

| | DESCRIPTION | CODE | € |
|---|----------------------------|----------|---|
|  | KORE kit of 4 wheels | 19044983 | - |
| | KORE kit of 2 fixed wheels | 19044985 | - |

Pasta cooker accessories

| DESCRIPTION | CODE | € |
|--|----------|---|
|  Pasta cooker baskets kit 40 L – 6x1/6 square | 19036341 | - |
|  Pasta cooker baskets kit 40 L – 6x1/6 round | 19036342 | - |
|  Pasta cooker baskets kit 40 L – 4x1/4 | 19036344 | - |
|  Pasta cooker baskets kit 40 L – 2x1/2 | 19036340 | - |
|  Pasta cooker baskets kit 26 L – 4x1/6 square | 19076807 | - |
|  Pasta cooker baskets kit 26 L – 4x1/6 round | 19076809 | - |

Tall chimney kit

| DESCRIPTION | CODE | € |
|--|----------|---|
| Tall chimney kit 1/4 M Kore 900 appliances | 19081001 | - |
|  Tall chimney kit 1/2 M Kore 900 appliances | 19080999 | - |
| Tall chimney kit 1 M Kore 900 appliances | 19080990 | - |
| Tall chimney kit 1 1/4 M Kore 900 appliances | 19081000 | - |

* Can be installed in all appliances except electric fryers.

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 | € |
|--|----------|---|
| MARINE - Tilting bratt pans and boiling 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



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600 Series

| | |
|-------------------------------|-----|
| Open burner gas cookers | 082 |
| Glass ceramic cookers | 082 |
| Fry-tops | 083 |
| Pasta cooker..... | 085 |
| Electric bratt pan | 085 |
| Fryers | 086 |
| Chips scuttle..... | 087 |
| Bain marie..... | 087 |
| Grills | 088 |
| Neutral elements | 088 |
| Stands and doors | 089 |
| Tables-supports..... | 090 |

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

Open burner gas cookers











General characteristics

- Stamped stainless steel surface top.
- Double grill and nickel-plated burners.
- Dimensions of the double grill: 286 x 534 mm.
- Open burners with safety valve and thermocouples.
- Piezoelectric ignition of the burners.
- Controls with a protective support base and system to prevent water infiltration.
- Access to the components from the front.
- Gas oven with 5.2 kW tubular burner with pilot flame and thermocouple.
- Electric oven with two 3 kW heating elements, one in the base and one at the top.
- Temperature controlled by thermostatic valve (120 – 350 °C).

OVEN

- Possibility of choosing between a stainless steel gas or electric static oven measuring 450 x 420 x 300 mm.




| | MODEL | GAS | CODE | BURNERS | | OVEN | TOTAL POWER (KW) | DIMENSIONS (MM) | € |
|---|---|---------|------|----------|----|------|------------------|-----------------|---|
| | | | | 3 KW | KW | | | | |
|  |  | C-G620 | LPG | 19080713 | 2 | - | 6,00 | 400x650x290 | - |
| | | | NG | 19080714 | | | | | |
|  |  | C-G640 | LPG | 19080715 | 4 | - | 12,00 | 600x650x290 | - |
| | | | NG | 19080716 | | | | | |
|  |  | C-G641 | LPG | 19080718 | 4 | 5,20 | 17,20 | 600x650x850 | - |
| | | | NG | 19080719 | | | | | |
|  |  | C-GE641 | LPG | 19080723 | 4 | 6,00 | 18,00 | 600x650x850 | - |
| | | | NG | 19080724 | | | | | |

Electric cookers



General characteristics

- Stamped stainless steel surface top.
- Cast iron electric plates with built-in heating elements controlled by 7-position switches.
- Controls with a protective support base and system to prevent water infiltration.
- Access to the components from the front. OVEN
- Stainless steel electric static oven measuring 450 x 420 x 300 mm.
- Heating element in the base (3 kW) and upper part (3 kW).
- Temperature controlled by thermostatic valve (50 – 350 °C).



| MODEL | CODE | PLATES | | OVEN 3+3 KW | TOTAL POWER (KW) | DIMENSIONS (MM) | € |
|--|----------|--------|--------|----------------|---------------------|--------------------|---|
| | | 2,0 KW | 1,5 KW | | | | |
|  C-E620 | 19080720 | 2 | - | - | 4,00 | 400x650x290 | - |
|  C-E640 | 19080721 | 3 | 1 | - | 7,50 | 600x650x290 | - |
|  C-E641 | 19080722 | 3 | 1 | 1 | 13,50 | 600x650x850 | - |

Glass-ceramic cookers



General characteristics

- Stainless steel surface top.
- Two circular radiant heating element, one with a power of 1.5 kW and a circumference of 80 mm, and another of 2 kW and 210 mm.
- Power controlled by an 8-position switch.
- Controls with a protective support base and system to prevent water infiltration.

| MODEL | CODE | PLATES | | SURFACE (MM) | TOTAL POWER (KW) | DIMENSIONS (MM) | € |
|--|----------|--------|--------|-----------------|---------------------|--------------------|---|
| | | 2 KW | 1,5 KW | | | | |
|  C-V620 | 19080725 | 1 | 1 | 315x545 | 3,50 | 400x650x290 | - |
|  C-V640 | 19080726 | 2 | 2 | 515x545 | 7,00 | 600x650x290 | - |

Fry-tops



General characteristics

- Models with flat, grooved or mixed stovetop (1/2 flat and 1/2 grooved).
- Gas: Stainless steel burner with pilot flame for ignition.
- One type of grill offers two separate heating areas.
- Electric models: Electric-heating models with embedded stainless steel heating elements and thermostat temperature control, from 50 to 310 °C.
- Versions featuring galvanised carbon steel valve or safety valve with thermocouple.
- Removable grease collection drawer.

| | MODEL | GAS | CODE | TYPE | PLATE AREAS | (DM ²) | GAS POWER (kW) | DIMENSIONS (mm) | € |
|---|---------------|-----|----------|-------|-------------|--------------------|----------------|-----------------|---|
| GAS FRY TOP | | | | | | | | | |
| Models with max-min valve | | | | | | | | | |
| | FT-G605 V L | LPG | 19080739 | L | 1 | 20 | 4,70 | 400x650x290 | - |
| | | NG | 19080750 | | | | | | |
| | FT-G605 V R | LPG | 19080751 | R | 1 | 20 | 4,70 | 400x650x290 | - |
| | | NG | 19080752 | | | | | | |
| | FT-G610 V L | LPG | 19080758 | L | 2 | 30 | 7,00 | 600x650x290 | - |
| | | NG | 19080759 | | | | | | |
| | FT-G610 V R | LPG | 19080762 | R | 2 | 30 | 7,00 | 600x650x290 | - |
| | | NG | 19080763 | | | | | | |
| | FT-G610 V L+R | LPG | 19080760 | L+R | 2 | 30 | 7,00 | 600x650x290 | - |
| | | NG | 19080761 | | | | | | |
| Models with chromium plate and thermostat (120 °C - 310 °C) | | | | | | | | | |
| | FT-G605 C L | LPG | 19080736 | C L | 1 | 20 | 4,00 | 400x650x290 | - |
| | | NG | 19080738 | | | | | | |
| | FT-G610 C L | LPG | 19080753 | C L | 2 | 30 | 7,00 | 600x650x290 | - |
| | | NG | 19080754 | | | | | | |
| | FT-G610 C L+R | LPG | 19080755 | C L+R | 2 | 30 | 7,00 | 600x650x290 | - |
| | | NG | 19080756 | | | | | | |
| ELECTRIC FRY-TOPS | | | | | | | | | |
| Control by thermostat (120 °C - 310 °C) | | | | | | | | | |
| | FT-E605 L | - | 19080765 | L | 1 | 20 | 4,80 | 400x650x290 | - |
| | FT-E605 R | - | 19080766 | R | 1 | 20 | 4,80 | 400x650x290 | - |
| | FT-E610 L | - | 19080769 | L | 1 | 30 | 6,40 | 600x650x290 | - |
| | FT-E610 R | - | 19080771 | R | 1 | 30 | 6,40 | 600x650x290 | - |
| | FT-E610 L+R | - | 19080770 | L+R | 1 | 30 | 6,40 | 600x650x290 | - |
| Control by thermostat and chromium hot-plate | | | | | | | | | |
| | FT-E605 C L | - | 19080764 | C L | 1 | 20 | 4,80 | 400x650x290 | - |
| | FT-E610 C L | - | 19080767 | C L | 1 | 30 | 6,40 | 600x650x290 | - |
| | FT-E610 C L+R | - | 19080768 | C L+R | 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

- Well stamped in AISI-316 stainless steel integrated into the stainless steel surface top.
- 15-litre capacity well.
- Heating controlled by energy regulator with 8 positions.
- Lever tap to empty the well.
- Controls with a protective support base and a system that prevents water infiltration.
- Well dimensions: 250 x 350 x 130 mm.
- Equipment included: 4 baskets (120 x 160 x 120 mm).


| MODEL | CODE | TANK | | POWER (KW) | DIMENSIONS (MM) | € |
|--|----------|-----------------|-----|------------|-----------------|---|
| | | DIMENSIONS (MM) | (L) | | | |
|  CP-E605 | 19080710 | 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) | € |
|---|----------|--------|-----|---------------------|-----------------|---|
| | | SIZE | (L) | | | |
|  CMF6-05 | 19080711 | GN-1/1 | 15 | 3,20 | 400x650x850 | - |

Fryers



General characteristics

- Well stamped in stainless steel integrated into the stainless steel surface top.
- Thermostatic temperature control between 60 and 200 °C.
- Safety thermostat.
- Gas models: automatic ignition of burners using electromagnetic valve with pilot and thermocouple.
- Electric models: swivelling heating element making it easier to clean inside the well.
- Lever tap to empty the well located in the control panel.
- Basket dimensions: 200 x 250 x 100 mm.
- Built-in well cover.
- Controls with a protective support base and system to prevent water infiltration.


| | MODEL | GAS | CODE | TANKS | | | POWER (kW) | DIMENSIONS (mm) | € | |
|---|---|---------|------|----------|-------------|---------|------------|-----------------|-------------|---|
| | | | | QUANTITY | VOLUMEN (L) | BASKETS | | | | |
| GAS FRYERS | | | | | | | | | | |
|  |  | F-G6108 | LPG | 19080729 | 1 | 8 | 1 | 7 | 400x650x290 | - |
| | | | NG | 19080730 | | | | | | |
|  |  | F-G6208 | LPG | 19080731 | 2 | 2x8 | 2 | 14 | 600x650x290 | - |
| | | | NG | 19080732 | | | | | | |
| ELECTRIC FRYERS | | | | | | | | | | |
|  |  | F-E6108 | - | 19080734 | 1 | 8 | 1 | 6 | 400x650x290 | - |
|  |  | F-E6208 | - | 19080735 | 2 | 2x8 | 2 | 12 | 600x650x290 | - |

Chips scuttle



General characteristics

- Made of stainless steel with a removable GN-1/1-size well.
- Removable filter.
- Upper 1 kW ceramic heating element.
- On/off switch.


| MODEL | CODE | TANK | | POWER (KW) | | | DIMENSIONS (MM) | € |
|--|----------|-----------|--------------------|------------|-------|-------|-----------------|---|
| | | CONTAINER | (DM ³) | UPPER | LOWER | TOTAL | | |
|  MF-E605 | 19080772 | GN-1/1 | 20 | 1,00 | - | 1,00 | 400x650x290 | - |

Bain marie



General characteristics

- Integrated stainless-steel stamped well in GN-1/1 size with a depth of 150 mm.
- Silicone heating elements hidden underneath the well.
- Thermostatic temperature control between 30 and 90 °C.
- Safety thermostat.
- Lever tap to empty the well.
- Containers not included.
- Controls with a protective support base and system to prevent water infiltration.

| MODEL | CODE | TANK | | ELECTRIC POWER (KW) | DIMENSIONS (MM) | € |
|---|----------|--------|-----|---------------------|-----------------|---|
| | | SIZE | (L) | | | |
|  BM-E605 | 19080577 | GN-1/1 | 15 | 1,60 | 400x650x290 | - |

Gas charcoal grills



General characteristics

- Tabletop appliances.
- Stainless-steel grill with adjustable height.
- Grill dimensions: 400 x 500 mm
- Heating the volcanic rocks through stainless-steel tubular burners.
- Burner ignition through electronic spark igniter
- Appliances fitted with stainless-steel rear plate to prevent splashes.
- Removable grease collection drawer.
- Controls with a protective support base and a system that prevents water infiltration.

| MODEL | GAS | CODE | GRIDS | | | GAS POWER | | DIMENSIONS (MM) | € |
|----------|-----|----------|-----------------|----------|--------------------|-----------|------|-----------------|---|
| | | | TYPE | QUANTITY | (DM ²) | (KCAL/H) | (KW) | | |
| B-G605 I | LPG | 19080578 | Stainless Steel | 1 | 20 | 6.000 | 6,98 | 400x650x440 | - |
| | NG | 19080579 | | | | | | | |



Neutral elements



General characteristics

- Removable stainless steel surface top.





| MODEL | CODE | DIMENSIONS (MM) | € |
|--------|----------|-----------------|---|
| EN-605 | 19080727 | 400x650x290 | - |
| EN-610 | 19080728 | 600x650x290 | - |



Stands and doors

- Manufactured with a stainless-steel solid structure.
- Can be quickly connected to serve as a support for surface-top elements from the 600 range.
- Can be used as an open storage element.
- Designed for the attachment of doors to turn them into closed cupboards.








| MODEL | CODE | DOORS OPTIONAL (NOT INCLUDED) | DIMENSIONS (MM) | € | |
|---|-----------------|----------------------------------|--|-------------|---|
| STANDS | | | | | |
|   | MB-605 | 19004904 | Kit Door 400 | 400x650x560 | - |
|   | MB-610 | 19004987 | 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 | - |
| | 600 RANGE JOINT | 19004478 | Module joint 600 range | | - |

Tables - supports



General characteristics

- Made of stainless steel.
- Low rack.






| MODEL | CODE | DIMENSIONS (MM) | € |
|---|----------|-----------------|---|
|  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) | € |
|---|----------|-----------------|---|
|  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 | - |



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Large capacity cooking equipment

Boiling pans

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Tilting bratt pans

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Fixed cylindrical boiling pans



General Characteristics

- Boiling pan with cylindrical structure and recipient, suitable for placement in transit areas with reduced dimensions where appliances with sharp edges and surfaces may cause ergonomic and movement problems, allowing it to be used comfortably from different angles.
- Well with AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, suitable for products that are particularly acidic.
- AISI-304 stainless steel walls with a thickness of between 20/10 and 40/10. Double wall in indirect versions.
- AISI-304 stainless steel cover with a thickness of 15/10, balance springs and an athermic handle.
- Supporting structure in AISI-304 stainless steel.
- Satin AISI-304 exterior coating.
- Adjustable stainless-steel feet.
- Heat insulation guaranteed by high-density ceramic fibre plates.
- Tank drainage hole with a removable filter.
- Front drainage tap with an insulated athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual valve for emptying air in order to depressurise the chamber during heating.
- Water is added to the well through a tap with a moveable outlet.
- Heating:
 - . Gas:
 - High-performance stainless-steel tubular burners.
 - Manual piezoelectric ignition and pilot flame.
 - Smoke extraction grille.
 - Tap with safety valve and thermocouples (direct version).
 - . Indirect electric:
 - Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option.
- Standard operating voltage of 400V-3N-50Hz
 - . Indirect steam:
 - Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
 - Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.
- The pressure or autoclave versions allow the cooking cycles to speed up through the day. They are fitted with a silicone rubber airtight joint and clamps to hermetically close it and a safety valve set to 0.05 bar.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|-------------------------------------|----------|------------|--------------|-----------------|---|
| CYLINDRICAL GAS BOILING PANS | | | | | |
| Directly heated gas | | | | | |
| MCG-300 | 19003043 | 39 | 300 | 1290x1391x950 | - |
| MCG-500 | 19001445 | 55 | 500 | 1390x1479x1020 | - |
| Directly pressure heated gas | | | | | |
| MCG-300 A | 19003041 | 39 | 300 | 1290x1391x950 | - |
| MCG-500 A | 19001446 | 55 | 500 | 1390x1479x1020 | - |
| Indirectly heated gas | | | | | |
| MCIG-200 | 19003078 | 39 | 200 | 1090x1195x900 | - |
| MCIG-300 | 19001448 | 48 | 300 | 1290x1391x950 | - |
| MCIG-500 | 19003079 | 55 | 500 | 1390x1479x1020 | - |
| Indirectly pressure heated gas | | | | | |
| MCIG-200 A | 19001447 | 39 | 200 | 1090x1195x900 | - |
| MCIG-300 A | 19001449 | 48 | 300 | 1290x1391x950 | - |
| MCIG-500 A | 19001450 | 55 | 500 | 1390x1479x1020 | - |
| ELECTRIC CYLINDRICAL BOILING PANS | | | | | |
| Indirectly heated electric | | | | | |
| MCIE-200 | 19003076 | 24 | 200 | 1060x1000x900 | - |
| MCIE-300 | 19001443 | 36 | 300 | 1260x1200x950 | - |
| MCIE-500 | 19003077 | 48 | 500 | 1360x1300x1000 | - |
| Indirectly pressure heated electric | | | | | |
| MCIE-200 A | 19001442 | 24 | 200 | 1060x1000x900 | - |
| MCIE-300 A | 19003040 | 36 | 300 | 1260x1200x950 | - |
| MCIE-500 A | 19001444 | 48 | 500 | 1360x1300x1000 | - |
| STEAM CYLINDRICAL BOILING PANS | | | | | |
| Indirectly heated steam | | | | | |
| MCIV-200 | 19003080 | - | 200 | 1095x1000x900 | - |
| MCIV-300 | 19001453 | - | 300 | 1295x1200x950 | - |
| MCIV-500 | 19003081 | - | 500 | 1395x1300x1000 | - |
| Indirectly pressure heated steam | | | | | |
| MCIV-200 A | 19001452 | - | 200 | 1095x1000x900 | - |
| MCIV-300 A | 19003051 | - | 300 | 1295x1200x950 | - |
| MCIV-500 A | 19001454 | - | 500 | 1395x1300x1000 | - |

Accessories

| MODEL | CODE | DESCRIPTION | € |
|---------|----------|--|---|
| CM-2200 | 19084524 | Kit 2 1/2 baskets for 200-litre boiling pan | - |
| CM-2300 | 19084525 | Kit 2 1/2 baskets for 300-litre boiling pan | - |
| CM-4300 | 19084526 | Kit 4 1/4 baskets for 300-litre boiling pan | - |
| CM-4500 | 19084527 | Kit 4 1/4 baskets for 500-litre boiling pan | - |
| GF-M | 19084528 | Drainage tap with 2" AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5" AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |

Fixed cylindrical boiling pans with mixer



General Characteristics

- Well with AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, suitable for products that are particularly acidic.
- AISI-304 stainless steel cooking well walls with thickness of between 20/10 and 25/10.
- Tank drainage hole with a removable filter.
- 2" front drainage tap with insulated athermic handle.
- Double wall with AISI-304 stainless steel bottom and walls.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a chromed steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- 2 versions:
 - . Normal version: safety valve with a spring set to 0.5 bar.
 - . Autoclave version: silicone rubber joint restraint, clamps to hermetically seal the cover and a safety valve set to 0.05 bar.
- Stainless steel supporting structure with a thickness of 30/10 fitted on steel feet with an adjustable height.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- Removable inner coating to enable easy inspection of internal parts.
- Heat insulation guaranteed by high-density ceramic fibre plates.
- Mixing system:
 - . AISI-316 stainless steel mixer with an adjustable rotation speed of between 7 and 28 g/m with a force of up to 386 N-m
 - . Possibility to reverse the operating direction with the electronic switch.
 - . Removable mixer to ease cleaning and product extraction.
 - . Mixer fitted with stainless steel radial arms and Teflon ceramic blades.
- Heating:
 - . Indirect electric with double wall:
 - Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
- Thermoregulation and electronic time delay of the temperature and process time.
- Heating elements fitted with a safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option with probes.
- Pressure control of the double wall through a pressure switch and a safety valve set to 0.5 bar, a depression valve and a gauge.
- Standard operating voltage of 400V-3N-50Hz.
- . Indirect steam with double wall:
 - Heated by steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.
 - Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge.
- Standard operating voltage of 400V-3N-50Hz.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|--|----------|------------|--------------|-----------------|---|
| ELECTRIC CYLINDRICAL BOILING PANS WITH MIXER | | | | | |
| Indirectly heated electric | | | | | |
| MCIE-200 M | 19084225 | 24.37 | 200 | 1120x1000x1000 | - |
| MCIE-300 M | 19084227 | 36.37 | 300 | 1320x1200x950 | - |
| MCIE-500 M | 19084231 | 48.37 | 500 | 1420x1300x1050 | - |
| Indirectly pressure heated electric | | | | | |
| MCIE-200 A M | 19084226 | 24.37 | 200 | 1120x1000x1000 | - |
| MCIE-300 A M | 19084229 | 36.37 | 300 | 1320x1200x950 | - |
| MCIE-500 A M | 19084232 | 48.37 | 500 | 1420x1300x1050 | - |
| STEAM CYLINDRICAL BOILING PANS WITH MIXER | | | | | |
| Indirectly heated steam | | | | | |
| MCIV-200 M | 19084233 | 0.37 | 200 | 1120x1000x1000 | - |
| MCIV-300 M | 19084235 | 0.37 | 300 | 1320x1200x950 | - |
| MCIV-500 M | 19084237 | 0.37 | 500 | 1420x1300x1050 | - |
| Indirectly pressure heated steam | | | | | |
| MCIV-200 A M | 19084234 | 0.37 | 200 | 1120x1000x1000 | - |
| MCIV-300 A M | 19084236 | 0.37 | 300 | 1320x1200x950 | - |
| MCIV-500 A M | 19084238 | 0.37 | 500 | 1420x1300x1050 | - |

Accessories

| MODEL | CODE | DESCRIPTION | € |
|--------|----------|--|---|
| GF-M | 19084528 | Drainage tap with 2" AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5" AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |

Tilting cylindrical boiling pans



General Characteristics

- Automatic tilting boiling pan with lateral loading columns. The tilting of the well eases the transfer of solid foods. This is the quickest and easiest way of cooking high quantities.
 - Cooking well with an AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, and an AISI-304 stainless steel double wall with thicknesses of between 20/10 and 25/10.
 - AISI-304 stainless steel cover with a thickness of 15/10, balance springs; an athermic handle and an insulated cover available upon request.
 - Gauge for controlling pressure inside the double wall.
 - Manual air escape valve for depressurising the air produced in the double wall during the heating process.
 - Adjustable chromed bronze mixer with hot and cold water.
 - Weight safety valve set to 0.5 bar.
 - Stainless steel supporting structure with a thickness of 30/10 fitted on a frame.
 - Fine satin AISI-304 exterior. Thermal insulation guaranteed by high-density ceramic fibre panels.
 - Automatic tilting system via a hydraulic cylinder.
 - Automatic shut-off system when inclined.
 - Heating:
 - GAS:
 - High-performance stainless-steel tubular burners.
 - Manual piezoelectric ignition and pilot flame.
 - Smoke extraction grille.
 - Tap with safety valve and thermocouples (direct version).
 - Indirect electric:
 - Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
 - Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
 - Water control in the double wall with maximum/minimum taps and an automatic water load option.
 - Standard operating voltage of 400V-3N-50Hz
- INDIRECT STEAM:**
- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
 - Indirectly heated equipment: pressure control in the double wall through the safety valve set to 0.5 bar, manual depression valve and gauge.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|---|----------|------------|--------------|-----------------|---|
| GAS TILTING CYLINDRICAL BOILING PANS | | | | | |
| Directly heated gas | | | | | |
| MCBG-100 | 19001283 | 26.4 | 100 | 1600x970x1050 | - |
| MCBG-150 | 19001227 | 26.4 | 150 | 1600x970x1050 | - |
| MCBG-200 | 19001284 | 39.4 | 200 | 1750x1135x1050 | - |
| MCBG-300 | 19001228 | 39.4 | 300 | 1960x1325x1300 | - |
| MCBG-500 | 19001285 | 55.4 | 500 | 2050x1475x1300 | - |
| Indirectly heated gas | | | | | |
| MCBIG-100 | 19001229 | 26.4 | 100 | 1600x970x1050 | - |
| MCBIG-150 | 19001286 | 26.4 | 150 | 1600x970x1050 | - |
| MCBIG-200 | 19001230 | 39.4 | 200 | 1750x1135x1050 | - |
| MCBIG-300 | 19001287 | 48.4 | 300 | 1960x1325x1300 | - |
| MCBIG-500 | 19001231 | 55.4 | 500 | 2050x1475x1300 | - |
| ELECTRIC TILTING CYLINDRICAL BOILING PANS | | | | | |
| Indirectly heated steam | | | | | |
| MCBIE-100 | 19001278 | 12.4 | 100 | 1600x885x1050 | - |
| MCBIE-150 | 19003052 | 16.4 | 150 | 1600x885x1050 | - |
| MCBIE-200 | 19001280 | 24.4 | 200 | 1750x1035x1050 | - |
| MCBIE-300 | 19003053 | 36.4 | 300 | 1950x1230x1300 | - |
| MCBIE-500 | 19001282 | 48.4 | 500 | 2050x1370x1300 | - |
| STEAM TILTING CYLINDRICAL BOILING PANS | | | | | |
| Indirectly heated steam | | | | | |
| MCBIV-100 | 19003072 | 0.4 | 100 | 1600x885x1050 | - |
| MCBIV-150 | 19001289 | 0.4 | 150 | 1600x885x1050 | - |
| MCBIV-200 | 19003073 | 0.4 | 200 | 1750x1035x1050 | - |
| MCBIV-300 | 19001291 | 0.4 | 300 | 1950x1230x1300 | - |
| MCBIV-500 | 19003074 | 0.4 | 500 | 2050x1370x1300 | - |

Accessories

| MODEL | CODE | DESCRIPTION | € |
|---------|----------|--|---|
| GF-M | 19084528 | Drainage tap with 2" AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5" AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |
| FBM-150 | 19084533 | Drainage filter nozzle for 100-150-litre boiling pan | - |
| FBM-200 | 19084534 | Drainage filter nozzle for 200-litre boiling pan | - |
| FBM-300 | 19084535 | Drainage filter nozzle for 300-litre boiling pan | - |
| FBM-500 | 19084536 | Drainage filter nozzle for 500-litre boiling pan | - |

Fixed rectangular boiling pans



General Characteristics

- Rectangular boiling pan with a cylindrical well. Can be assembled on its own or with other machines. Thanks to its rigidity and functionality, it is suitable for prolonged and continuous use.
 - Cooking well with an AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, and AISI-304 stainless steel walls with thicknesses of between 20/10 and 25/10.
 - Tank drainage hole with a removable filter.
 - Front drainage tap with insulated athermic handle.
 - AISI-304 stainless steel cover with a thickness of 15/10, fitted with a chromed steel zip with preloading springs and an athermic handle.
 - Gauge for controlling pressure inside the double wall.
 - Manual air escape valve for depressurising the air produced in the double wall during the heating process.
 - 2 versions:
 - . Normal version: spring and weight safety valve (depending on the capacity of the machine) set to 0.5 bar.
 - . Autoclave version: silicone rubber joint restraint, clamps to hermetically seal the cover. Safety valve set to 0.05 bar.
 - Stainless steel supporting structure with a thickness of 30/10 fitted on steel feet with an adjustable height.
 - AISI-304 satin stainless steel external walls with a thickness of 10/10.
 - AISI-304 stainless steel satin shelf with a thickness of 15/10.
 - Heating:
 - GAS:
 - High-performance stainless-steel tubular burners.
 - Manual piezoelectric ignition and pilot flame.
 - Smoke extraction grille.
 - Tap with safety valve and thermocouples (direct version).
 - . Indirect electric:
 - Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
 - Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
 - Water control in the double wall with maximum/minimum taps and an automatic water load option.
 - Standard operating voltage of 400V-3N-50Hz
- INDIRECT STEAM:**
- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
 - Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|--|----------|------------|--------------|-----------------|---|
| GAS RECTANGULAR BOILING PANS | | | | | |
| Directly heated gas | | | | | |
| MRG-300 | 19001273 | 39 | 300 | 1200x1270x900 | - |
| MRG-500 | 19001418 | 55 | 500 | 1300x1400x1000 | - |
| Directly pressure heated gas | | | | | |
| MRG-300 A | 19003031 | 39 | 300 | 1200x1270x900 | - |
| MRG-500 A | 19001419 | 55 | 500 | 1300x1400x1000 | - |
| Indirectly heated gas | | | | | |
| MRIG-200 | 19003091 | 39 | 200 | 1000x1150x850 | - |
| MRIG-300 | 19001421 | 48 | 300 | 1200x1270x900 | - |
| MRIG-500 | 19001272 | 55 | 500 | 1300x1400x1000 | - |
| Indirectly pressure heated gas | | | | | |
| MRIG-200 A | 19001420 | 39 | 200 | 1000x1150x850 | - |
| MRIG-300 A | 19003045 | 48 | 300 | 1200x1270x900 | - |
| MRIG-500 A | 19001422 | 55 | 500 | 1300x1400x1000 | - |
| ELECTRIC RECTANGULAR BOILING PANS | | | | | |
| Indirectly heated electric | | | | | |
| MRIE-200 | 19001414 | 24 | 200 | 1000x1150x850 | - |
| MRIE-300 | 19003082 | 36 | 300 | 1200x1270x900 | - |
| MRIE-500 | 19001416 | 48 | 500 | 1300x1400x1000 | - |
| Indirectly pressure heated electric | | | | | |
| MRIE-200 A | 19001274 | 24 | 200 | 1000x1150x850 | - |
| MRIE-300 A | 19001415 | 36 | 300 | 1200x1270x900 | - |
| MRIE-500 A | 19001275 | 48 | 500 | 1300x1400x1000 | - |
| STEAM RECTANGULAR BOILING PANS | | | | | |
| Indirectly heated steam | | | | | |
| MRIV-200 | 19001424 | - | 200 | 1000x1150x850 | - |
| MRIV-300 | 19003087 | - | 300 | 1200x1270x900 | - |
| MRIV-500 | 19001426 | - | 500 | 1300x1400x1000 | - |
| Indirectly pressure heated steam | | | | | |
| MRIV-200 A | 19003089 | - | 200 | 1000x1150x850 | - |
| MRIV-300 A | 19001425 | - | 300 | 1200x1270x900 | - |
| MRIV-500 A | 19003090 | - | 500 | 1300x1400x1000 | - |

Accessories

| MODEL | CODE | DESCRIPTION | € |
|---------|----------|--|---|
| CM-2200 | 19084524 | Kit 2 1/2 baskets for 200-litre boiling pan | - |
| CM-2300 | 19084525 | Kit 2 1/2 baskets for 300-litre boiling pan | - |
| CM-4300 | 19084526 | Kit 4 1/4 baskets for 300-litre boiling pan | - |
| CM-4500 | 19084527 | Kit 4 1/4 baskets for 500-litre boiling pan | - |
| GF-M | 19084528 | Drainage tap with 2" AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5" AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |

Fixed Gastronorm rectangular boiling pans



General Characteristics

- Rectangular boiling pan with a Gastronorm rectangular well. Can be assembled on its own or with other machines. Thanks to its rigidity and functionality, it is suitable for prolonged and continuous use.
 - Cooking well with an AISI-316 stainless steel bottom with a thickness of 25/10 and AISI-304 stainless steel walls with thicknesses of between 20/10 and 25/10.
 - Front drainage tap with an insulated athermic handle.
 - AISI-304 stainless steel cover with a thickness of 15/10, balance springs; an athermic handle and an insulated cover available upon request.
 - Gauge for controlling pressure inside the double wall.
 - Manual air escape valve for depressurising the air produced in the double wall during the heating process.
 - Adjustable chromed bronze mixer with hot and cold water.
 - Weight safety valve set to 0.5 bar.
 - With a stainless steel supporting structure.
 - Equipped with stainless steel support feet with an adjustable height and a manually emptied liner filter.
 - AISI-304 exterior coating. Fine satin. Heat insulation guaranteed by high-density ceramic fibre plates.
 - Heating:
 - GAS:
 - High-performance stainless-steel tubular burners.
 - Manual piezoelectric ignition and pilot flame.
 - Smoke extraction grille.
 - Tap with safety valve and thermocouples (direct version).
 - Indirect electric:
 - Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
 - Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
 - Water control in the double wall with maximum/minimum taps and an automatic water load option.
 - Standard operating voltage of 400V-3N-50Hz
- INDIRECT STEAM:**
- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
 - Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|--|----------|------------|--------------|-----------------|---|
| GAS GASTRONORM RECTANGULAR BOILING PANS | | | | | |
| Directly heated gas | | | | | |
| MGNG-280 | 19084264 | 35 | 280 | 1400x900x850 | - |
| Indirectly heated gas | | | | | |
| MGNIG-180 | 19001394 | 29 | 180 | 1000x900x850 | - |
| MGNIG-280 | 19003083 | 35 | 280 | 1400x900x850 | - |
| MGNIG-400 | 19003084 | 45 | 400 | 2000x900x850 | - |
| ELECTRIC GASTRONORM RECTANGULAR BOILING PANS | | | | | |
| Indirectly heated electric | | | | | |
| MGNIE-180 | 19003046 | 18 | 180 | 1000x900x850 | - |
| MGNIE-280 | 19001312 | 24 | 280 | 1400x900x850 | - |
| MGNIE-400 | 19001393 | 36 | 400 | 2000x900x850 | - |
| STEAM GASTRONORM RECTANGULAR BOILING PANS | | | | | |
| Indirectly heated steam | | | | | |
| MGNIV-180 | 19001396 | 0.05 | 180 | 1000x900x850 | - |
| MGNIV-280 | 19003049 | 0.05 | 280 | 1400x900x850 | - |
| MGNIV-400 | 19003050 | 0.05 | 400 | 2000x900x850 | - |

Accessories

| MODEL | CODE | DESCRIPTION | € |
|--------|----------|--|---|
| GF-M | 19084528 | Drainage tap with 2" AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5" AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |

Automatic tilting rectangular boiling pans with mixer and PLC monitor



General Characteristics

- AISI-316 lucid stainless steel recipient bottom, suitable for products that are particularly acidic, with a thickness of between 20/10 and 40/10.
- AISI-304 stainless steel cooking well walls with thickness of between 20/10 and 25/10.
- Double wall with AISI-304 stainless steel bottom and walls.
- Tank drainage hole with removable filter (optional).
- Front drainage tap with insulated athermic handle (optional).
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- Stainless steel supporting structure with a thickness of 40/10 fitted on steel feet with an adjustable height and a clamp for attaching it to the floor.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- AISI-316 stainless steel removable mixer with an adjustable rotation speed of between 7 and 28 g/m with a force of up to 386 N·m.
- Possibility to reverse the operating direction with the electronic switch.
- Stainless steel radial arms and Teflon ceramic scraping blades.
- PLC monitor:
 - . Allows up to 100 modifiable cooking programmes that can be managed and personalised, even during cooking.
 - . Fitted with a touch screen and manual controls for operation, water load, inclination and movement of the mixer.
 - . Fitted with acoustic warning message indicators (yellow) for correct functioning or alarms (red) in case of incorrect functioning.
 - . All of the settings are customisable and can be viewed and modified even during cooking (name, wait, water load, times, temperatures, probes, mixing speed, time, etc.).
- Heating:
 - . Indirectly heated gas:
 - Ignited with a manual piezoelectric and pilot flame.
 - Heated by tubular boilers and high-performance AISI-304 stainless steel.
 - Smoke extraction grille.
 - Set of nozzles for different types of gas.
 - Water level control in the double wall with maximum/minimum taps and an automatic water load option.
 - Pressure control of the double wall through the safety valve set to 0.5 bar, depression valve and gauge.
 - . Indirectly heated electric:
 - Heated by a set of electric heating elements.
 - Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
 - Temperature control (50 - 120 °C).
 - . Indirectly heated steam:
 - Heated by steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.
 - Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|----------------------------|----------|------------|--------------|-----------------|---|
| Indirectly heated gas | | | | | |
| MRBIG-200 M | 19084239 | 35.75 | 200 | 1674x1450x1140 | - |
| MRBIG-300 M | 19084240 | 35.75 | 300 | 1874x1650x1140 | - |
| MRBIG-500 M | 19084241 | 42.75 | 500 | 1976x1835x1140 | - |
| Indirectly heated electric | | | | | |
| MRBIE-200 M | 19084242 | 24.75 | 200 | 1674x1450x1140 | - |
| MRBIE-300 M | 19084243 | 36.75 | 300 | 1874x1650x1140 | - |
| MRBIE-500 M | 19084244 | 48.75 | 500 | 1976x1835x1140 | - |
| Indirectly heated steam | | | | | |
| MRBIV-200 M | 19084245 | 0.75 | 200 | 1674x1450x1140 | - |
| MRBIV-300 M | 19084246 | 0.75 | 300 | 1874x1650x1140 | - |
| MRBIV-500 M | 19084247 | 0.75 | 500 | 1976x1835x1140 | - |

Accessories

| MODEL | CODE | DESCRIPTION | € |
|---------|----------|--|---|
| GF-M | 19084528 | Drainage tap with 2" AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5" AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |
| FBM-150 | 19084533 | Drainage filter nozzle for 100-150-litre boiling pan | - |
| FBM-200 | 19084534 | Drainage filter nozzle for 200-litre boiling pan | - |
| FBM-300 | 19084535 | Drainage filter nozzle for 300-litre boiling pan | - |
| FBM-500 | 19084536 | Drainage filter nozzle for 500-litre boiling pan | - |

Motorised tilting bratt pans



General features

- Cooking chamber walls made from AISI 304 stainless steel.
- Bottom made from 10 mm thick AISI 304 stainless steel Option: 12 mm thick bottom made from composite (9 mm iron + 3 mm steel).
- Cooking chamber with non-stick finish and ceramic microspheres.
- Water can be added into the chamber using a single hole tap.
- 10/10 thick AISI 304 stainless steel lid, with chrome plated rack and preloaded spring and stainless steel handle.
- 20/10 thick stainless steel supporting structure, mounted on adjustable steel feet for levelling.
- 10/10 thick satin-finished AISI 304 stainless steel external walls.
- 20/10 thick satin-finished AISI 304 stainless steel shelf.
- Automatic motorised tilting - Includes a manual tilting system in the event of a fault.
- Automatic shutdown in the event of system failure.
- Heating:
 - DIRECT GAS:
 - Manual Piezoelectric ignition and pilot flame.
 - Heating via tube and high performance AISI 304 stainless steel burners.
 - Smoke extraction grille.
 - Set of nozzles for different types of gas.
 - Safety thermostat
 - Tap with safety valve and thermocouple.
- Temperature regulated between 100 °C and 300 °C Direct electric:
 - Heating via a set of electric elements.
 - Safety thermostat for elements that prevents overheating.
 - Temperature control (50 °C - 260 °C).
 - Standard supply voltage 400 V 3N 50/60 Hz.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|-------------------------|----------|------------|--------------|-----------------|---|
| Direct gas heating | | | | | |
| SBG-150 M | 19072688 | 33,01 | 150 | 1200x900x850 | - |
| SBG-200 M | 19079430 | 44,01 | 200 | 1600X900X850 | - |
| Direct electric heating | | | | | |
| SBE-150 M | 19072695 | 15,1 | 150 | 1200x900x850 | - |
| SBE-200 M | 19085076 | 20,1 | 200 | 1600X900X850 | - |

Options

| CÓDIGO | DESCRIPTION | € |
|--------|--|---|
| * | 12 mm composite bottom (9mm iron + 3 mm steel) for 150 L pans. | - |
| * | 12 mm composite bottom (9mm iron + 3 mm steel) for 200 L pans. | - |

(*) Check version.

Automatic tilting bratt pans on frame



General features

- Base and walls of cooking chamber made from AISI 304 stainless steel:
- SBGA and SBEA models: bottom made from 10 mm thick AISI 316 stainless steel
Option: 12 mm thick composite (9 mm iron + 3 mm steel).
- SBGAX and SBEAX models: bottom made from 15 mm thick AISI 316 stainless steel
Option: 15 mm thick composite (12mm iron + 3mm steel).
- Cooking chamber with non-stick finish and ceramic microspheres.
- Water can be added into the chamber via a single tap point.
- 10/10 thick AISI 304 stainless steel lid, with chrome plated rack and preloaded spring and stainless steel handle.
- Supporting structure made from 40/10 thick stainless steel, mounted on adjustable steel feet for levelling.
- 10/10 thick satin-finished AISI 304 stainless steel external walls.
- 15/10 thick satin-finished AISI 304 stainless steel shelf.
- Automatic tilting with hydraulic drive on the front axle
- Automatic shutdown in the event of system failure.
- Heating system:
 - DIRECT GAS:
 - Manual or electric Piezo electric ignition and pilot flame (SBGAX and SBEAX versions).
 - Heating via tube and high performance AISI 304 stainless steel burners.
 - Smoke extraction grille.
 - Set of nozzles for different types of gas.
 - Safety thermostat.
 - DIRECT ELECTRIC:
 - Heating via a set of electric elements.
 - Safety thermostat for elements that prevents overheating or inadequate heat levels.
 - Temperature control (100°C - 250°C).
 - Standard supply voltage 400 V 3N 50/60 Hz.
- Tap with safety valve and thermocouple.
- Temperature regulated between 100 °C and 250°C

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|-------------------------|----------|------------|--------------|-----------------|---|
| Direct gas heating | | | | | |
| SBGA-130 | 19085077 | 33,04 | 130 | 1600x905x930 | - |
| SBGA-150 | 19085078 | 33,04 | 150 | 1600x905x930 | - |
| SBGA-165 | 19085079 | 44,04 | 165 | 2000x905x930 | - |
| SBGA-210 | 19085080 | 44,04 | 210 | 2000x905x930 | - |
| SBGAX-300 | 19085082 | 33,75 | 300 | 1420x1840x1350 | - |
| SBGAX-400 | 19085083 | 33,75 | 400 | 1420x1840x1350 | - |
| Direct electric heating | | | | | |
| SBEA-130 | 19085084 | 15,4 | 130 | 1600x905x930 | - |
| SBEA-150 | 19085085 | 15,4 | 150 | 1600x905x930 | - |
| SBEA-165 | 19085086 | 20,4 | 165 | 2000x905x930 | - |
| SBEA-210 | 19085087 | 20,4 | 210 | 2000x905x930 | - |
| SBEAX-300 | 19085088 | 28,75 | 300 | 1420x1840x1350 | - |
| SBEAX-400 | 19085089 | 28,75 | 400 | 1420x1840x1350 | - |

Accessories

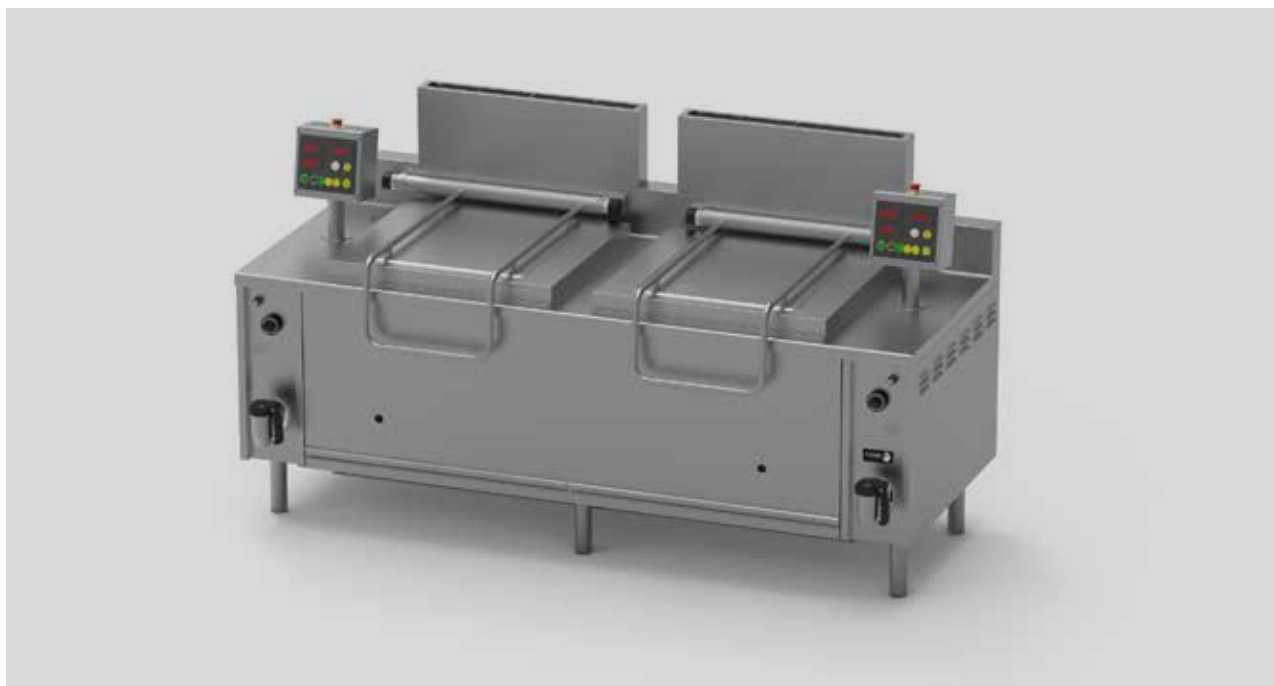
| MODEL | CODE | DESCRIPTION | € |
|-------|----------|---------------------------|---|
| TD-M | 19084539 | Flexible hose with shower | - |

Options

| CODE | DESCRIPTION | € |
|------|---|---|
| * | 12 mm composite bottom (9mm iron + 3 mm steel) for 130 and 150 L pans. | - |
| * | 12 mm composite bottom (9mm iron + 3 mm steel) for 165, 200 and 210 L pans. | - |
| * | 15 mm composite bottom (12mm iron + 3mm steel) for 300 and 400 L pans. | - |

(*) Check version.

Automatic cookers



General Characteristics

- Well fully made from AISI-316 satin stainless steel.
- AISI-316 satin stainless steel baskets.
- Overflow and tap for output and drainage.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- Stainless steel supporting structure with a thickness of 20/10 fitted on stainless steel feet that can be adjusted between 150 mm and 180 mm.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- Fitted with digital controls with 3 displays showing 4 numbers, enabling the temperature to be adjusted between 20 °C and 110 °C.
- Possibility to change amount of time the basket is submerged, with a minimum interval of 1 second.
- Acoustic illuminated indicator to inform of the end of the cooking cycle.
- Cooking shut-off with time delayed water reintegration at the end of cooking.
- Automatic raising of the basket at the end of cooking.
- Possibility to manage the position of the basket: first drip and then unload or direct front unload.
- Heating:
 - . Directly heated gas:
 - Ignited with a manual piezoelectric and pilot flame.
 - Heated by tubular boilers and high-performance AISI-304 stainless steel.
 - . Indirectly heated steam with double wall:
 - Heated by a set of electric heating elements.
 - Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Tap with a safety valve and thermocouple.
- Safety thermostat to protect against overheating and lack of water.
- Temperature control (50 - 120 °C).
- Standard operating voltage of 400V-3N-50Hz
- Double wall with AISI-304 stainless steel bottom and walls.
- Pressure control of the double wall through a pressure switch and a safety valve set to 0.5 bar, depression valve and gauge.
- Smoke extraction grille.
- Set of nozzles for different types of gas.

Foodservice | Large capacity cooking equipment

| MODEL | CODE | POWER (KW) | TANKS | | DIMENSIONS (mm) | € |
|--------------------------|----------|------------|----------|--------------|-----------------|---|
| | | | QUANTITY | CAPACITY (L) | | |
| Directly heated gas | | | | | | |
| CAG-1132 | 19084248 | 24,1 | 1 | 132 | 900x900x850 | - |
| CAG-1223 | 19084249 | 39,1 | 1 | 223 | 1250x1000x925 | - |
| CAG-2132 | 19084254 | 48,2 | 2 | 132+132 | 1800x900x850 | - |
| CAG-2223 | 19084255 | 78,2 | 2 | 223+223 | 2500x1000x925 | - |
| Directly heated electric | | | | | | |
| CAE-1132 | 19084250 | 13,7 | 1 | 132 | 900x900x850 | - |
| CAE-1223 | 19084251 | 25,0 | 1 | 223 | 1250x1000x925 | - |
| CAE-2132 | 19084256 | 27,4 | 2 | 132+132 | 1800x900x850 | - |
| CAE-2223 | 19084257 | 50,0 | 2 | 223+223 | 2500x1000x925 | - |
| Indirectly heated steam | | | | | | |
| CAIV-1132 | 19084252 | 0,1 | 1 | 132 | 900x900x850 | - |
| CAIV-1223 | 19084253 | 0,1 | 1 | 223 | 1250x1000x925 | - |
| CAIV-2132 | 19084258 | 0,2 | 2 | 132+132 | 1800x900x850 | - |
| CAIV-2223 | 19084260 | 0,2 | 2 | 223+223 | 2500x1000x925 | - |



**Specific equipment
for non-modular
cooking.**



Find out more!



Access the website

Independent cooking

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

Grilling | Basque Grill



General characteristics



- Offers precision cooking with natural charcoal. In addition, it can be used as a showcooking element for preparing dishes in front of the customer.
- 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 dismantlable, 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) | € |
|--|----------|-----------------------|---------------------------------|-----------------------|----------------------|---------------------|---|
|  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

| MODEL | CODE | CAPACITY (LITRES) | DIMENSIONS (mm) | € |
|--|----------|-------------------|-----------------|---|
|  CBGF | 19048692 | 48 | 370 x 380 x 536 | - |

Grilling | Robatas



General characteristics

- 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.
- 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 dismantable, 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.

| MODEL | CODE | GRILL DIMENSIONS (mm) | LEVELS OF THE SUPERSTRUCTURE | POWER IN CARBON EQUIVALENT (KW) | DIMENSIONS (mm) | € |
|--|----------|-----------------------|------------------------------|---------------------------------|-------------------|---|
|  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

| DESCRIPTION | CODE | € |
|--|----------|---|
| ATTACHER | 19048789 | - |
| STAINLESS STEEL MESH GRILL | 19048690 | - |
| STAINLESS STEEL GRILL FOR MARKING MEAT | 19048691 | - |

Gas counter top ranges











General characteristics

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

OVEN

- 1/1-GN oven in stainless steel, with tubular burner in stainless steel.
- Pilot and thermocouple.
- Thermostatic control (130 °C to 350 °C).

| | MODEL | GAS | CODE | OPEN BURNERS | | PLATE | OVEN | | NEUTRAL CABINET | GAS POWER (KW) | DIMENSIONES (mm) | € |
|---|------------|-----|----------|--------------|--------|---------|---------|-------|-----------------|----------------|------------------|---|
| | | | | 4,41 KW | 6,5 KW | 4,41 KW | 5,46 KW | GRILL | | | | |
| DESKTOP | | | | | | | | | | | | |
| | CG-200S | LPG | 19005515 | - | 1 | 1 | - | - | - | 10,91 | 850x585x270 | - |
| | | NG | 19005514 | | | | | | | | | |
|  | CG-200S SP | LPG | 19005508 | 1 | 1 | - | - | - | - | 10,91 | 850x585x270 | - |
| | | NG | 19005507 | | | | | | | | | |
|  | CG-300S | LPG | 19005647 | 1 | 1 | 1 | - | - | - | 15,32 | 1.275x585x270 | - |
| | | NG | 19006072 | | | | | | | | | |
|  | CG-300S SP | LPG | 19005644 | 2 | 1 | - | - | - | - | 15,32 | 1.275x585x270 | - |
| | | NG | 19005643 | | | | | | | | | |
| OVEN GN 1/1 | | | | | | | | | | | | |
| | CG-210 | LPG | 19006930 | - | 1 | 1 | 1 | - | - | 16,37 | 850x585x850 | - |
| | | NG | 19006854 | | | | | | | | | |
|  | CG-210 SP | LPG | 19032464 | 1 | 1 | - | 1 | - | - | 16,37 | 850x585x850 | - |
| | | NG | 19056053 | | | | | | | | | |
|  | CG-310 | LPG | 19007728 | 1 | 1 | 1 | 1 | - | 1 | 20,78 | 1.275x585x850 | - |
| | | NG | 19007797 | | | | | | | | | |
|  | CG-310 SP | LPG | 19036950 | 2 | 1 | - | 1 | - | 1 | 20,78 | 1.275x585x850 | - |
| | | NG | 19036951 | | | | | | | | | |
| GN 1/1 OVEN WITH ELECTRIC GRILL | | | | | | | | | | | | |
| | CG-210 G | LPG | 19006861 | - | 1 | 1 | 1 | 1 | - | 16,37 | 850x585x850 | - |
| | | NG | 19006858 | | | | | | | | | |
| | CG-210 SPG | LPG | 19047990 | 1 | 1 | - | 1 | 1 | - | 16,37 | 850x585x850 | - |
| | | NG | 19047991 | | | | | | | | | |
|  | CG-310 G | LPG | 19007788 | 1 | 1 | 1 | 1 | 1 | 1 | 20,78 | 1.275x585x850 | - |
| | | NG | 19007804 | | | | | | | | | |
|  | CG-310 SPG | LPG | 19018757 | 2 | 1 | - | 1 | 1 | 1 | 20,78 | 1.275x585x850 | - |
| | | NG | 19037436 | | | | | | | | | |

SP MODELS: Only grids. (No plate). **MODELS SPG:** Racks only,+ grill in the oven.

Accessories for ranges

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

Electric counter top 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.

DESKTOP MODEL:


- Micro de seguridad que corta el funcionamiento en caso de montaje incorrecto del conjunto.

PEDESTAL MODEL:

- Pilot light for heating. Cold zone.
- Removable shielded heating elements in stainless steel.
- Lower cabinet.
- Drainage cock.

| | MODELS | CODE | BASKETS | TANK CAPACITY (L) | | | ELECTRIC POWER (kW) | VOLTAGE | DIMENSIONS (mm) | € | |
|---|---|-------------|----------|-------------------|-----|-----------|---------------------|-------------|-----------------|-------------|---|
| | | | | TOTAL | OIL | COLD ZONE | | | | | |
| DESKTOP | | | | | | | | | | | |
|  |  | 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 | - | |
| WITH PEDESTAL | | | | | | | | | | | |
|  |  | FE-18 | 19005130 | 1 | 18 | 12 | 6 | 9,00 | - | 355x520x850 | - |
|  |  | FE-25 | 19005404 | 1 | 25 | 17 | 8 | 12,70 | - | 430x585x850 | - |

Baskets for fryers

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

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) | € |
|--|------------|-----|----------|-------|-------|--------------------|----------|-------|--------------------|---|
| | | | | TYPE | AREAS | (DM ²) | (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.

Gas central ranges





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).

| MODEL | GAS | CODE | BURNERS | | | OVEN (*) | | POWER | | DIMENSIONS (mm) | € |
|---|-----|----------|---------|---------|---------|----------|------|----------|-------|-----------------|---|
| | | | 4,41 KW | 8,14 KW | 10,5 KW | PASS | SIDE | (KCAL/H) | (KW) | | |
|  | LPG | 19008069 | 2 | 1 | 1 | 1 | 0 | 32.300 | 37,53 | 850x1.140x850 | - |
| | NG | 19008068 | | | | | | | | | |
|  | LPG | 19009073 | 4 | 1 | 1 | 1 | 1 | 44.600 | 51,81 | 1.400x1.140x850 | - |
| | NG | 19009027 | | | | | | | | | |
|  | 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.

Accessories

| DESCRIPTION | CODE | DIMENSIONS (mm) | € |
|---|----------|-----------------|---|
|  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.
- Three levels for trays in each oven.
- Pilot and thermocouple.
- Thermostatic control (130 °C - 350 °C).

GAS

- Independent upper and lower heating elements.
- Selector switch for the elements.

ELECTRIC

- Three levels for trays in each oven.
- Tray size GN-2/1.


| MODEL | GAS | CODE | SIZE | LEVELS CAPACITY | GAS POWER (kW) | DIMENSIONS (mm) | € |
|---|-----|----------|-----------|-----------------|----------------|-----------------|---|
|  | LPG | 19006425 | GN-2/1 | 3 | 8,60 | 850x900x560 | - |
| | NG | 19006424 | | | | | |
|  | LPG | 19006420 | GN-2/1 | 2x3 | 17,20 | 850x900x1.120 | - |
| | NG | 19006419 | | | | | |
|  | LPG | 19007854 | 1.000x660 | 3 | 16,00 | 1.275x900x560 | - |
| | NG | 19007853 | | | | | |
|  | | 19006423 | GN-2/1 | 3 | 6,00 | 850x900x560 | - |
|  | | 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) | € |
|---|-----|----------|------------------|-----------|------|-----------------|---|
| | | | | (KCAL/H) | (KW) | | |
|  | LPG | 19007259 | 1 | 11.700 | 13,6 | 590x590x400 | - |
| | NG | 19005112 | | | | | |



Salamander



General characteristics



- Ideal for grilling, roasting or keep food warm before serving.
- Stainless steel construction, satin polished.
- Mobile top with adjustable height.
- Two independent zones.
- Grid and drip tray.

MODELOS DE TECHO MÓVIL:


- Tubular heating element, easy to cleaning.
- Energy regulator for temperature: range: 50 ÷ 300 °C.

MODELO ULTRA-RÁPIDO

- 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 continuous cycle.

| MODEL | CODE | COOKING ZONES | COOKING AREA (mm) | VOLTAGE | POWER (KW) | DIMENSIONS (mm) | € | |
|---|----------|---------------|-------------------|---------|-------------|-----------------|-------------|---|
| MOBILE ROOF | | | | | | | | |
|  | SE-60-0 | 19036361 | 2 | 600x350 | 230 V - 1+N | 4,0 | 600x450x500 | - |
| | SE-60-4 | 19036362 | 2 | 600x350 | 400 V - 3+N | 4,0 | 600x450x500 | - |
| ULTRA-FAST | | | | | | | | |
|  | SEQ-60-4 | 19036363 | 2 | 600x450 | 400 V - 3+N | 4,0 | 600x480x525 | - |

Accessories for salamanders

| MODEL | CODE | DESCRIPTION | € |
|---|-------|---|---|
|  | SS-60 | 19036364 Support for wall mounting salamanders SE-60 and SEQ-60-4 | - |

ADVANCE +

COOKING

The control panel features a grid of icons for different cooking functions. A central display shows a temperature of 23 and 140, and a time of 1:31. A hand is pointing at the time display.

| | |
|------|------|
| 23 | 140 |
| 1:31 | 1:31 |



FAGOR



Ovens



Product flexibility
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Ovens

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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.

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-Steamig | ● | ● | - |
| 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) | € |
|--|---|--------------|----------|-----------------------|--------------|------------|-------------------|---|
|  |  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) | € |
|--|---|-----|----------|----------|-----------------------|--------------|----------|---------------|-------------------|---|
| | | | 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.



General characteristics

- Push-button and "Scrolling" controls.
 - 5 cooking modes: steam, adjustable 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.
 - 230V 1N 50/60Hz (AE-0623)
 - 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.

ADVANCE
OPTIMA



Electric advance ovens

| | MODEL | DOOR OPENING | CODE | CAPACITY | INCLUDES (*) | POWER (kW) | DIMENSIONS (mm) | € |
|------------|----------|--------------|----------|-----------------------|--------------|------------|-------------------|---|
| | AE-0623 | Right | 19048005 | 6 GN-2/3 | - | 5,80 | 657x563x570 | - |
| New | AE-0623* | Right | 19079272 | 6 GN-2/3 | - | 5,80 | 657x563x570 | - |
| | 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 | - |

*230V 1N 50/60Hz

Gas advance ovens

| | MODEL | HZ. | CODE | | CAPACITY | INCLUDES (*) | POWER | | DIMENSIONES (mm) | € |
|--|--------|-----|----------|----------|-----------------------|--------------|----------|---------------|-------------------|---|
| | | | 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.



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.
 - 230V 1N 50/60Hz (ACE-0623)

- 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



ACE-061



ACE-101



ACE-102



ACE-201



ACE-202

Electric concept ovens

| | MODEL | DOOR OPENING | CODE | CAPACITY | INCLUDES (*) | POWER (kW) | DIMENSIONS (mm) | € |
|--|-----------|--------------|----------|-----------------------|--------------|------------|-------------------|---|
| | ACE-0623 | Right | 19048181 | 6 GN-2/3 | - | 5,80 | 657x563x570 | - |
| | ACE-0623* | Right | 19079271 | 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 | - |

*230V 1N 50/60Hz

Gas concept ovens

| | MODEL | HZ. | CODE | | CAPACITY | INCLUDES (*) | POWER | | DIMENSIONS (mm) | € |
|--|-----------|-----|----------|----------|-----------------------|--------------|----------|---------------|-------------------|---|
| | | | 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.



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

Optimise the work
and productivity of a
professional kitchen.



Find out more!



Access the website

Cook & Chill

| | |
|------------------------------|-----|
| Cook & Chill process | 135 |
| Cook & Chill solutions | 136 |
| Blast chillers | 137 |
| Vacuum packers..... | 139 |

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.

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 061 SOLUTIONS



ELECTRIC OVEN
APE-061 19010970
AE-061 19010984

GAS OVEN (*)
APG-061
AG-061



STACKING KIT 061
Electric and gas models
ACG 19020971

Gas models
APG and AG 19020972



BLAST CHILLER ATA-061
19018754 (50 Hz)
19030606 (60 Hz)



VACUUM PACKER (**)
SVS-1-310/8 19074224
SVS-1-410/10 19074237



TROLLEY FOR REMOVABLE
RACKS
CP-11-R 19018752



REMOVABLE TRAY HOLDER
EB-061 19011559

REMOVABLE PLATE RACK
EP-061 19013353



RAIL GUIDES FOR STRUCTURE
GE-101 19011569



THERMAL COVER LTE-061
EP-061 19011738

COOK & CHILL 101 SOLUTIONS



ELECTRIC OVEN
APE-101 19011023
AE-101 19011021

GAS OVEN (*)
APG-101
AG-101

Support SH-11
19013205

CLOSED Support
GUIDES SH-11-B C
19073923

Support GUIDES SH-
11-B
19013401

CLOSED Support
GUIDES AND DOORS
SH-11-B C P
19073674



BLAST CHILLER ATA-101
19020653 (50 Hz)
19030442 (60 Hz)



VACUUM PACKER (**)
SVS-1-410/20 19074242
SVS-2-410/20 19075911



TROLLEY FOR REMOVABLE
RACKS
CP-11 19013352



REMOVABLE TRAY HOLDER
EB-101 19011561

REMOVABLE PLATE RACK
EP-101 19013354



RAIL GUIDES FOR STRUCTURE
GE-101 19011569



THERMAL COVER LTE-101
19011739

COOK & CHILL 102 SOLUTIONS



Electric oven
APE-102 19010816
AE-102 19011020

GAS OVEN (*)
APG-102
AG-102

Support SH-102
19013212

CLOSED Support
GUIDES SH-102-B C
19076582

Support GUIDES SH-
102-B
19013403

CLOSED Support
GUIDES AND DOORS
SH-102-B C P
19076506



BLAST CHILLER ATA-102
19033204 (50 Hz)
19033245 (60 Hz)



VACUUM PACKER (**)
SVS-2-410/20 19075911
SVP-2-455/25 19075913
SVP-2-520/25 19074279



TROLLEY FOR REMOVABLE
RACKS
CP-102 19013355



REMOVABLE TRAY HOLDER
EB-102 19011562

REMOVABLE PLATE RACK
EP-102 19013356

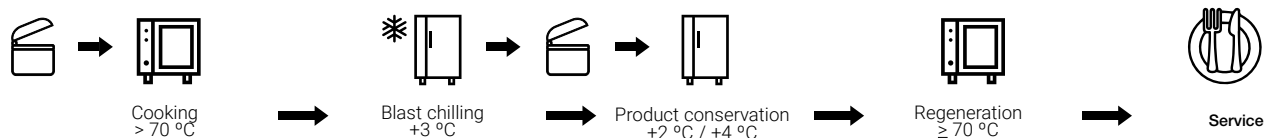


RAIL GUIDES FOR STRUCTURE
GE-102 19011570



THERMAL COVER LTE-102
19011740

(*): Consult gases and frequencies.
(**): Consult the same models with gas.



Cook & chill 201

150 ÷ 200 Meals per day

Cook & chill 202

200 ÷ 360 Meals per day



COOK & CHILL 201 SOLUTIONS



ELECTRIC OVEN
APE-201 19011025
AE-201 19010557

GAS OVEN (*)
APG-201
AG-201



BLAST CHILLER
CSK-201

BLAST CHILLER AND FREEZER
CMK-201



VACUUM PACKER (**)
SVP-2-505/63 19075916
SVP-2-620/25 19074280



LOADING TROLLEY
FOR TRAYS CEB-201
19011551



LOADING TROLLEY
FOR PLATES CEP-201
19013357



THERMAL COVER LTE-201
19011741

COOK & CHILL 202 SOLUTIONS



ELECTRIC OVEN
APE-202 19010954
AE-202 19010961

GAS OVEN (*)
APG-202
AG-202



BLAST CHILLER
CSK-202

BLAST CHILLER AND FREEZER
CMK-202



VACUUM PACKER (**)
SVP-2-560/100 19075919
SVP-2-950/100 19074281



LOADING TROLLEY
FOR TRAYS CEB-202
19011550



LOADING TROLLEY
FOR PLATES CEP-202
19011552



THERMAL COVER LTE-202
19011742

(*): Consult gases and frequencies.

(**): Consult the same models with gas.

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.



ATA series

Stacking 6GN 1/1

Online solution



ATA-061

ATA-101

ATA-102

ATA 061 + OVEN

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-452A 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) | € |
|---------|-----|----------|--------|--------|-------|-------------------------|----------|---------|-----------|---------|------------------|---|
| | | | 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 | € |
|--------------|---|
| Heated probe | - |
| USB port | - |

Vacuum packers

Complete the process

The constant evolution of culinary techniques requires reliable conservation and elaboration systems that use technological innovations. The new generation of industrial packaging machines is extremely precise thanks to the sensor control and Busch pumps, the undisputed leader of vacuum pumps, which are known for their reliability and quality.

The new professional vacuum packers by Fagor Industrial make it possible to increase the shelf life of foods, preserving their aroma and organoleptic qualities, as well as broadening cooking possibilities and optimising culinary processes.



General characteristics

- Vacuum packers with digital controls, controlled by sensor.
- Made of stainless steel, no sharp corners and rounded edges.
- 2 units of high-quality polycarbonate fill sheets.
- High-precision microprocessor which controls the vacuum percentage of the chamber, therefore enabling precise and consistent results at all times, regardless of the type/quantity of the product to be packaged.
- Digital control panel with display included.
- Easily programmable memory for 10 programmes.
- Possibility of performing additional 60" vacuum.
- Possibility of packaging liquids.
- H2Oout programme to dehumidify the pump.
- Programme for external packing both in bags and containers.
- All models include Busch pumps.
- Reed switch for automatic start the vacuum cycle once the lid is closed.
- Lid with gas shock absorbers for smooth opening.
- Piston with two positions: operation and standby. In standby position, the lid is not stressed by the piston, ensuring that it does not become deformed over time.
- Cable-free sealing bars with pneumatic pistons. Their shape ensures a hermetic seal even when using multiple packaging (2-3 bags).
- Protection against possible entry of water into the machine.
- Thanks to the injection of inert gas, the G models make it possible to package delicate or soft products.
- Oil level indicator.
- Audio and visual alarms: vacuum alarm (warning if the configured vacuum level is not reached) and oil change.
- Visualisation of the complete machine cycles.
- Tilting opening system which enable easy access to all parts for maintenance.
- Internal electronic cards, protected with hermetic casing (waterproof and flame-retardant).
- Easy to replace teflon of the sealing bar."

| MODEL | CODE | N° WELDING BARS | BAR LENGTH (mm) | PUMP CAPACITY (M3/H) | CHAMBER DIMENSIONS (mm) | POWER (KW) | DIMENSIONS (mm) | € |
|--|----------|-----------------|-----------------|----------------------|-------------------------|------------|-------------------|---|
| SVS-1-310/8 | 19074224 | 1 | 310 _ | 8 | 332 x 335 x 170 | 600 | 395 x 490 x 374 | - |
| SVS-1-310/8 G | 19075908 | 1 | 310 _ | 8 | 332 x 335 x 170 | 600 | 395 x 490 x 374 | - |
|  SVS-1-410/10 | 19074237 | 1 | 410 _ | 10 | 441 x 449 x 170 | 750 | 535 x 591 x 438 | - |
| SVS-1-410/10 G | 19075909 | 1 | 410 _ | 10 | 441 x 449 x 170 | 750 | 535 x 591 x 438 | - |
| SVS-1-410/20 | 19074242 | 1 | 410 _ | 20 | 441 x 449 x 170 | 1000 | 535 x 591 x 438 | - |
| SVS-1-410/20 G | 19075910 | 1 | 410 _ | 20 | 441 x 449 x 170 | 1000 | 535 x 591 x 438 | - |
| SVS-2-410/20 | 19075911 | 2 | 410 +410 = | 20 | 441 x 449 x 170 | 1000 | 535 x 591 x 438 | - |
| SVS-2-410/20 G | 19075912 | 2 | 410 +410 = | 20 | 441 x 449 x 170 | 1000 | 535 x 591 x 438 | - |
| SVP-2-455/25 | 19075913 | 2 | 455 + 455 = | 25 | 485 x 550 x 175 | 1200 | 600 x 710 x 1035 | - |
| SVP-2-455/25 G | 19075914 | 2 | 455 + 455 = | 25 | 485 x 550 x 175 | 1200 | 600 x 710 x 1035 | - |
| SVP-2-520/25 | 19074279 | 2 | 520 + 520 | 25 | 485 x 550 x 175 | 1200 | 600 x 710 x 1035 | - |
| SVP-2-520/25 G | 19075915 | 2 | 520 + 520 | 25 | 485 x 550 x 175 | 1200 | 600 x 710 x 1035 | - |
| SVP-2-505/63 | 19075916 | 2 | 505 + 505 | 63 | 650 x 535 x 200 | 1500 | 765 x 710 x 1050 | - |
| SVP-2-505/63 G | 19075917 | 2 | 505 + 505 | 63 | 650 x 535 x 200 | 1500 | 765 x 710 x 1050 | - |
| SVP-2-620/63 | 19074280 | 2 | 620 + 620 = | 63 | 650 x 535 x 200 | 1500 | 765 x 710 x 1050 | - |
| SVP-2-620/63 G | 19075918 | 2 | 620 + 620 = | 63 | 650 x 535 x 200 | 1500 | 765 x 710 x 1050 | - |
| SVP-2-560/100 | 19075919 | 2 | 560 + 560 | 100 | 980 x 585 x 230 | 2500 | 1100 x 800 x 1070 | - |
| SVP-2-560/100 G | 19075920 | 2 | 560 + 560 | 100 | 980 x 585 x 230 | 2500 | 1100 x 800 x 1070 | - |
| SVP-2-950/100 | 19074281 | 2 | 950 + 950 = | 100 | 980 x 585 x 230 | 2500 | 1100 x 800 x 1070 | - |
| SVP-2-950/100 G | 19075921 | 2 | 950 + 950 = | 100 | 980 x 585 x 230 | 2500 | 1100 x 800 x 1070 | - |

G: Models with inert gas inlet

Accessories

Complete the process

Fagor Industrial packaging machines are complemented by a large catalogue of accessories to meet the most demanding requirements. They allow users to make the most of packaging machines, improving the ergonomics and flexibility of operations in professional kitchens.

| CODE | DESCRIPTION | SUITABLE FOR MODELS | € |
|---|---|------------------------------|---|
| Trolleys for tabletop models | | | |
| 19076888 | Trolley with 4 wheels 590x550x610h mm | SVS-1-310/8 | - |
| 19076889 | Trolley with 4 wheels 690x730x610h mm | SVS-1-410/10 SVS-1-410/20 | - |
| Tilted flat shelves for packaging liquids | | | |
| 19076890 | Stainless steel tilted flat shelf for packaging liquids | SVS-1-310/8 | - |
| 19076891 | Stainless steel tilted flat shelf for packaging liquids | SVS-1-410/10 SVS-1-410/20 | - |
| 19076892 | Stainless steel tilted flat shelf for packaging liquids | SVP-2-520/25 | - |
| 19076893 | Stainless steel tilted flat shelf for packaging liquids | SVP-2-620/63 | - |
| 19076897 | Stainless steel filter for liquids | | - |
| Suction tube for emptying into containers | | | |
| 19076894 | Suction tube for emptying into external containers | | - |
| SYV valve for core temperature probe | | | |
| 19076895 | Core temperature probe for vacuum cooking inox. | | - |
| 19076896 | Set of valve seals (10 pieces) | | - |





One of the largest
ranges on the market.



Find out more!



Access the website

Accessories

| | |
|--|-----|
| Specific accessories | 145 |
| Gastronorm containers, trays and grills | 151 |
| Cooking accessories..... | 155 |
| Stacking kits | 156 |
| Conversion kits..... | 157 |
| Cleaning accessories..... | 158 |

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.

Specific accessories

Accessories for 0623 OVENS



SH-23

SH-23-R

SH-23-B


SH-23-RB

MSH-23

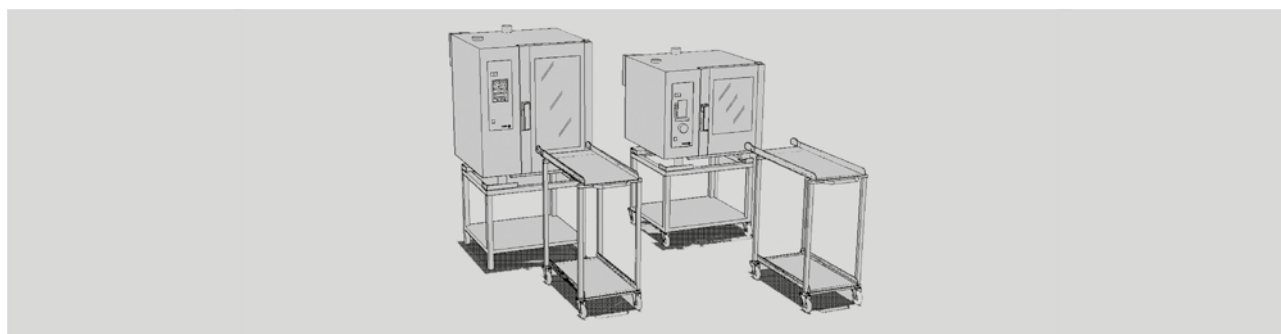
SHP-23





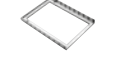


STHH-23

EX-23 + SH-23

| MODEL | CODE | DESCRIPTION | DIMENSIONS (mm) | € | |
|---|-----------|-------------|---|------------------|---|
| SUPPORTS | | | | | |
|  | SH-23 | 19058933 | SUPPORT Height = 850 mm. 2 racks. | 625x415x850 | - |
|  | SH-23-R | 19058940 | MOBILE 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. (Height between guides 62 mm) | 625x415x850 | - |
|  | SH-23-RB | 19058943 | MOBILE SUPPORT Height = 850 mm. 2 racks. Closed side. 2 kit guides for 4 GN-2/3 levels. (Height between guides 62 mm) 4 castors, two with brake. | 625x415x850 | - |
|  | SH-23-RBM | 19079266 | Mobile cart for outdoor use, suitable for catering open-air meals and banquets. Includes 2 15-litre containers, one for drinking water and another for waste water, so it only needs to be connected to the electricity. | 1540 x 710 x 850 | - |
|  | MSH-23 | 19059319 | NIVELABLE SUPPORT to place the oven over a stand or worktop | 625x415x150 | - |
| WALL SUPPORT | | | | | |
|  | SHP-23 | 19059282 | WALL SUPPORT. With hanging elements.. | | - |
| EXHAUST HOOD | | | | | |
|  | EXH-23 | 19073213 | EXHAUST HOOD for 0623 oven. With Speed control. | 660x600x255 | - |
| 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 | | - |

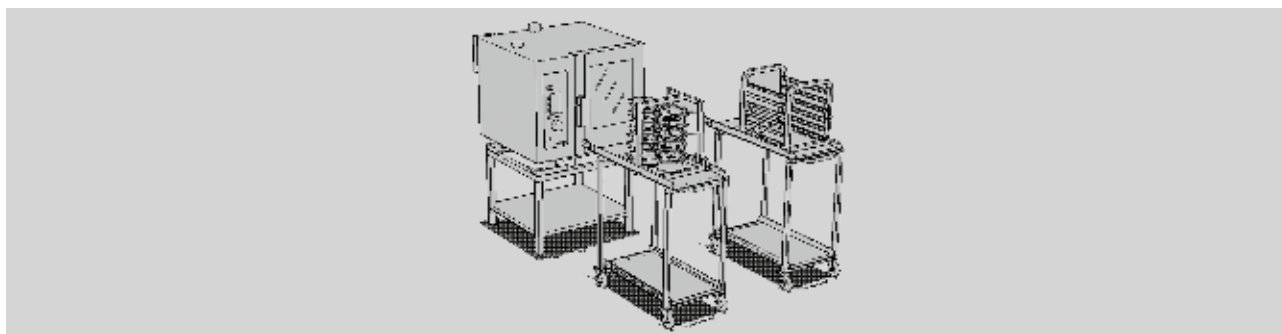
Accessories for 061 and 101 models






| | MODEL | CODE | DESCRIPTION | DIMENSIONS (mm) | € |
|---|-------------|----------|---|-----------------|---|
| 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. (Heigh between guides 68 mm) | 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. (Heigh between guides 68 mm) | 815x724x650 | - |
| | SH-11-B C | 19073923 | CLOSED SUPPORT WITH GUIDES height = 650 mm. Equipped with 2 6-level GN-1/1 guide kits * Only suitable for electric ovens. | 815x724x650 | - |
|  | SH-11-B C P | 19073674 | CLOSED SUPPORT WITH GUIDES AND DOORS height = 650 mm. Equipped with 2 6-level GN-1/1 guide kits * Only suitable for electric ovens. | 815x724x650 | - |
| | 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 ACG 061 or 101 electric oven over top. | - | - |
| | Z-11-G | 19020763 | Kit LOWER COVER to place an AG or APG 061 or 101 gas oven over top. | - | - |
| | | 19069736 | DOUBLE-LOCKING FASTENING KIT | - | - |

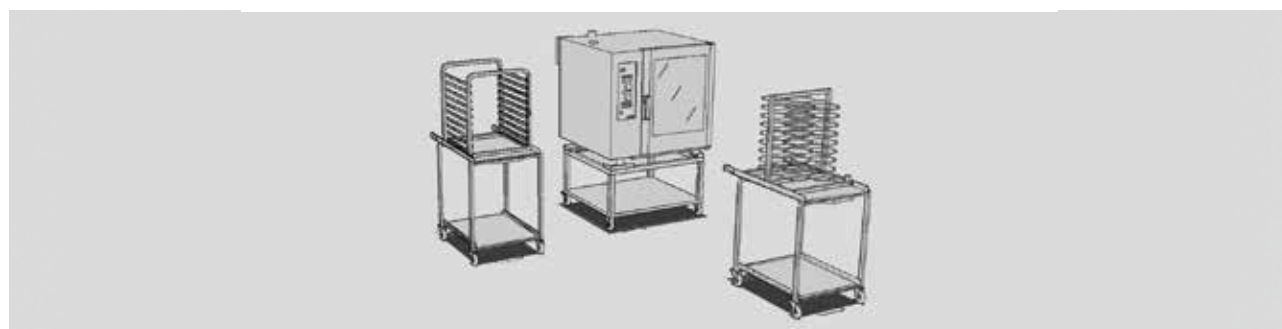
(*) : Obligatory use of GE-101 structure guides.




Accessories for 061 models



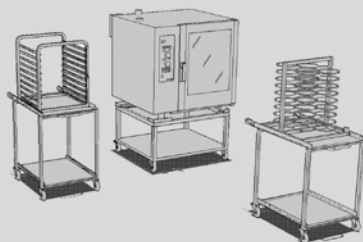
| MODEL | CODE | DESCRIPTION | DIMENSIONS (mm) | € | |
|---|---------|-------------|---|-------------|---|
| STRUCTURES | | | | | |
|  | EB-061 | 19011559 | STRUCTURE FOR TRAYS Capacity for 6 GN-1/1 levels or 12 GN-1/2. It is necessary to install with GE-101 rail guides. (Height between trays 62 mm) | 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. (Height between trays 85 mm) | - | - |









Accessories for 101 models



| MODEL | CODE | DESCRIPTION | DIMENSIONS (mm) | € | |
|---|---------|-------------|--|-------------|---|
| 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. (Height between trays 62 mm) | 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. (Height between trays 85 mm) | - | - |

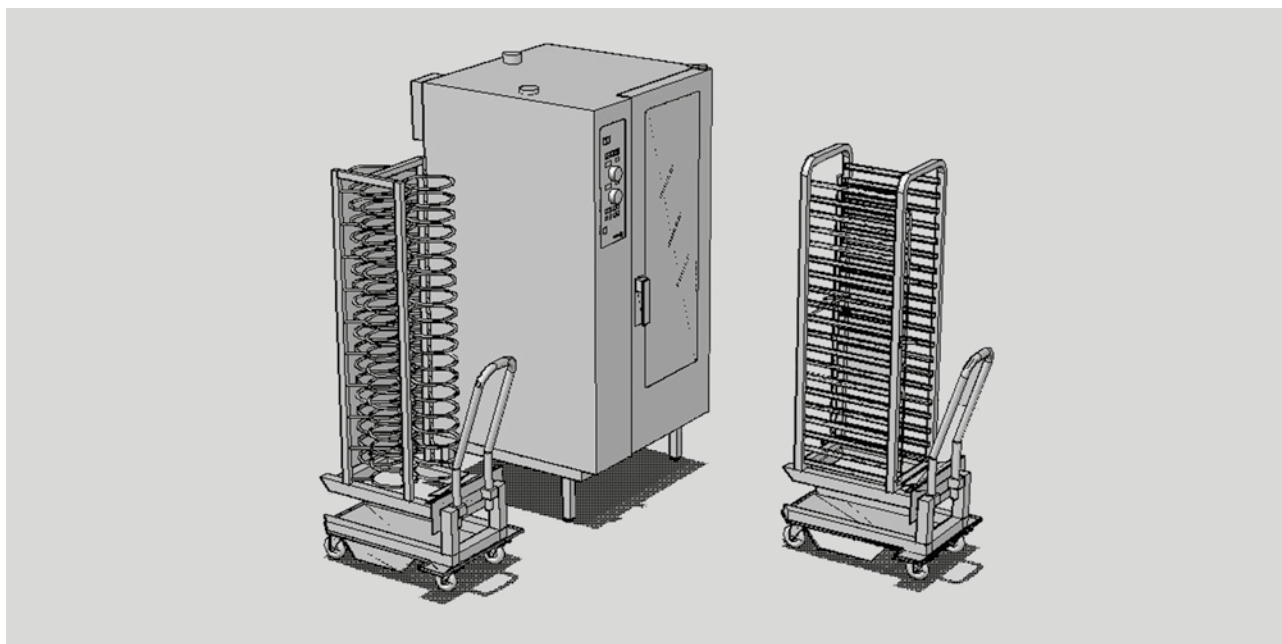
Accessories for 102 models



| MODEL | CODE | DESCRIPTION | DIMENSIONS (mm) | € | |
|---|--------------|-------------|--|----------------|---|
| 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. (Height between guides 68 mm) | 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. (Height between guides 68mm) | 1.043x870x650 | - |
| | SH-102-B C | 19076582 | CLOSED SUPPORT WITH GUIDES height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels. (Height between guides 68 mm) | 1.043x870x650 | - |
| | SH-102-B C P | 19076506 | CLOSED SUPPORT WITH GUIDES AND DOORS height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels. (Height between guides 68 mm) | 1.043x870x650 | - |
|  | 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. (Height between trays 62 mm) | 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. (Height between trays 85 mm) | - | - |
|  | 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. | - | - |
| | | 19069736 | DOUBLE-LOCKING FASTENING KIT | - | - |

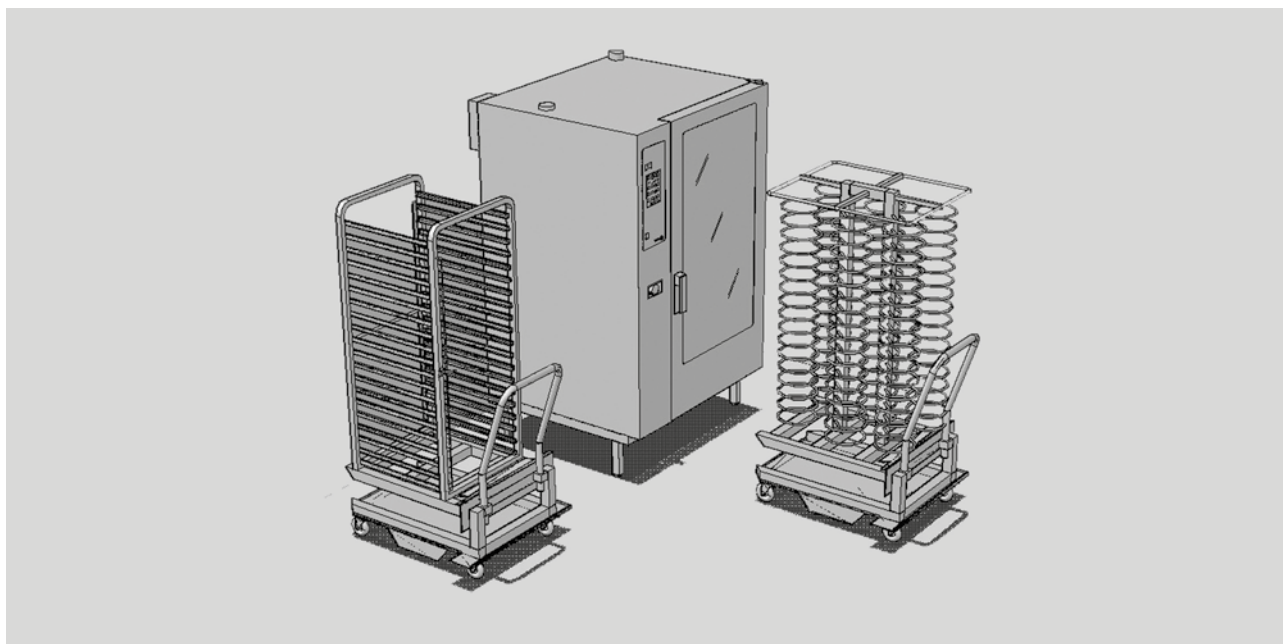
(*) :Obligatory use of GE-102 structure guides.

Accessories for 201 models



| MODEL | CODE | DESCRIPTION | DIMENSIONS (mm) | € |
|---|----------|---|-----------------|---|
|  | CEB-201 | 19011551 TROLLEY WITH STRUCTURE (INCLUDED IN ADVANCE+ AND ADVANCE RANGE) For 20 GN-1/1 levels or 40 GN-1/2 levels.(Height between trays 63 mm) | 560x769x1.750 | - |
|  | CEP-201 | 19013357 TROLLEY WITH STRUCTURE For 50 dishes Ø 31 cm.(Height between plates 75 mm) | 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 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-H201 | 19011979 PREHEAT KIT Kit of sealing elements to preheat oven without trolley. | - | - |
|  | RH-201 | 19044716 LEVELLING RAMP for 201 trolleys. | - | - |
| | GP-201 | 19076154 Kit PASTRY GUIDES 17 levels for tray 60 x 40 cm (Height between trays 85 mm) | - | - |

Accessories for 202 models













| MODEL | CODE | DESCRIPTION | DIMENSIONS (mm) | € |
|---|----------|---|-----------------|---|
|  | 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. (Height between trays 63 mm) | 764x915x1.810 | - |
|  | CEP-202 | 19011552 TROLLEY WITH STRUCTURE For CEP-202 structure. Maintains food temperature 20'. (Height between plates 75 mm) | 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. | - | - |
| | GP-202 | 19076575 Kit PASTRY GUIDES 34 levels for tray 60 x 40 cm (Height between trays 85 mm) | - | - |

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



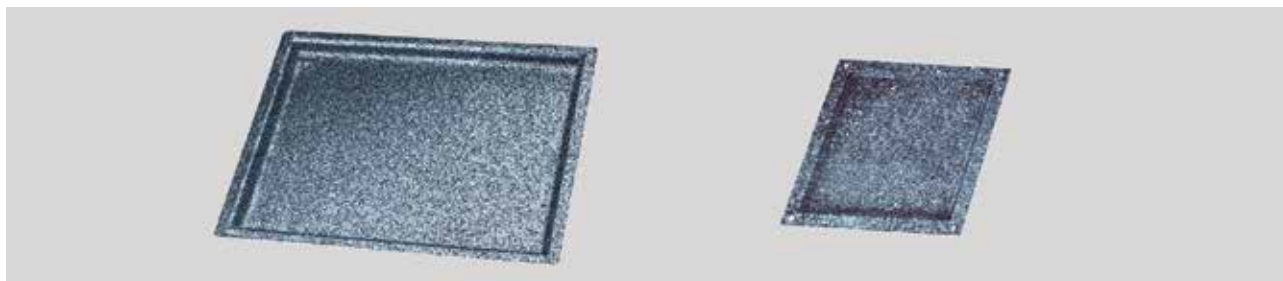
| MODEL | CODE | CAPACITY (L) | TYPE | DEPTH (mm) | DIMENSIONS (mm) | € |
|---|----------|--------------|--------|------------|-----------------|---|
|  GN-23-20 OPTIMA | 19058658 | 1,70 | GN-2/3 | 20 | 325x354x20 | - |
|  GN-23-40 OPTIMA | 19058659 | 3,20 | GN-2/3 | 40 | 325x354x40 | - |
|  GN-11-20 | 19001669 | 2,50 | GN-1/1 | 20 | 325x530x20 | - |
|  GN-11-40 | 19048493 | 5,50 | GN-1/1 | 40 | 325x530x40 | - |
|  GN-11-65 | 19048494 | 9,50 | GN-1/1 | 65 | 325x530x65 | - |
|  GN-11-100 | 19048495 | 14,00 | GN-1/1 | 100 | 325x530x100 | - |
|  GN-21-20 | 19001673 | 3,00 | GN-2/1 | 20 | 650x530x20 | - |
|  GN-21-40 | 19001674 | 10,50 | GN-2/1 | 40 | 650x530x40 | - |
|  GN-21-65 | 19001675 | 18,50 | GN-2/1 | 65 | 650x530x65 | - |
|  GN-21-100 | 19001672 | 28,00 | GN-2/1 | 100 | 650x530x100 | - |

Perforated containers



| MODEL | CODE | CAPACITY (L) | TYPE | DEPTH (mm) | DIMENSIONS (mm) | € |
|--|----------|--------------|--------|------------|-----------------|---|
|  GNP-23-20 OPTIMA | 19058660 | 1,70 | GN-2/3 | 20 | 325x354x20 | - |
|  GNP-23-40 OPTIMA | 19058661 | 3,20 | GN-2/3 | 40 | 325x354x40 | - |
|  GNP-11-40 | 19001677 | 5,50 | GN-1/1 | 40 | 325x530x40 | - |
|  GNP-11-65 | 19048496 | 9,50 | GN-1/1 | 65 | 325x530x65 | - |
|  GNP-11-100 | 19001676 | 14,00 | GN-1/1 | 100 | 325x530x100 | - |
|  GNP-21-40 | 19001680 | 10,50 | GN-2/1 | 40 | 650x530x40 | - |
|  GNP-21-65 | 19001681 | 18,50 | GN-2/1 | 65 | 650x530x65 | - |
|  GNP-21-100 | 19001679 | 28,00 | GN-2/1 | 100 | 650x530x100 | - |






Granite containers



| MODEL | CODE | CAPACITY (L) | TYPE | DEPTH (mm) | DIMENSIONS (mm) | € |
|---------|-----------------|--------------|--------|------------|-----------------|---|
| TP23-20 | OPTIMA 19058663 | 1,70 | GN-2/3 | 20 | 325x354x20 | - |
| TP23-40 | OPTIMA 19059569 | 3,20 | GN-2/3 | 40 | 325x354x40 | - |
| TP11-20 | 19001978 | 2,50 | GN-1/1 | 20 | 325x530x20 | - |
| TP11-40 | 19001979 | 5,50 | GN-1/1 | 40 | 325x530x40 | - |
| TP11-65 | 19001980 | 9,50 | GN-1/1 | 65 | 325x530x65 | - |
| TP21-20 | 19001981 | 3,50 | GN-2/1 | 20 | 650x530x20 | - |
| TP21-40 | 19001982 | 10,50 | GN-2/1 | 40 | 650x530x40 | - |
| TP21-65 | 19001983 | 18,50 | GN-2/1 | 65 | 650x530x65 | - |

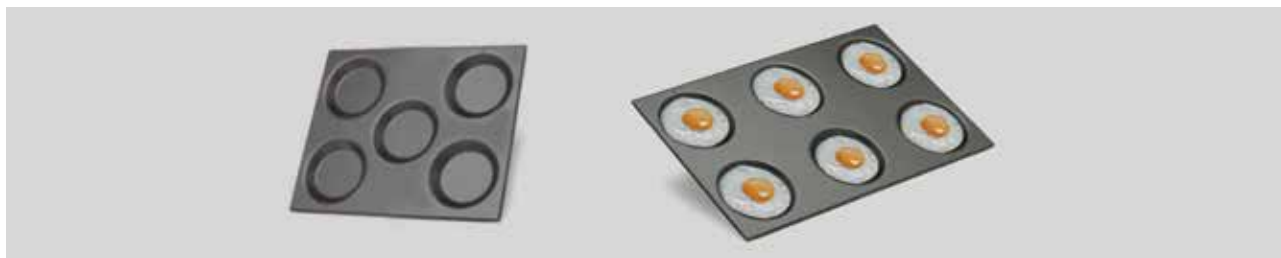
Pastry containers



| MODEL | CODE | FUNCTION COOKING | CHARACTERISTICS | DIMENSIONS (mm) | € |
|--|-----------------|-------------------|---------------------|-----------------|---|
|  BPA-23 | OPTIMA 19058657 | Pastry roasting | GN-2/3 - Lisa | 325x354 | - |
|  BPP-23 | OPTIMA 19058656 | Pastry cooking | GN-2/3 - Perforada | 325x354 | - |
|  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 - 4 loaves | 325x530 | - |

Eggs, omelette and crepes containers

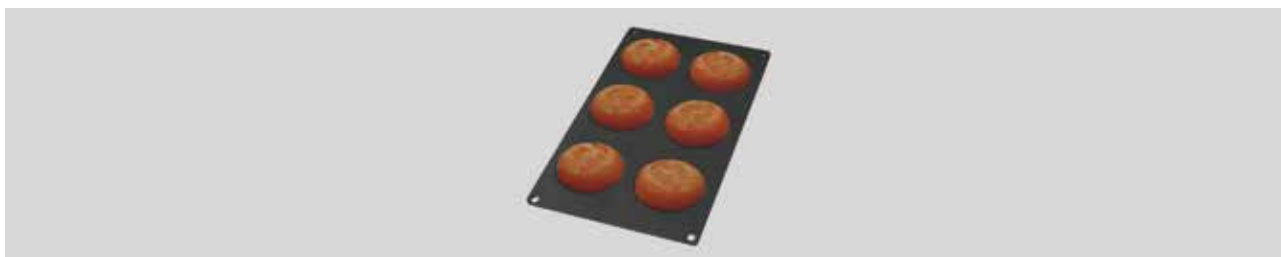
Made of enamelled aluminum with non-stick coating.




| MODEL | CODE | FUNCTION COOKING | CHARACTERISTICS | DIMENSIONS (mm) | € |
|---|----------|-----------------------------|--------------------------------|-----------------|---|
|  MOLDE-23 OPTIMA | 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

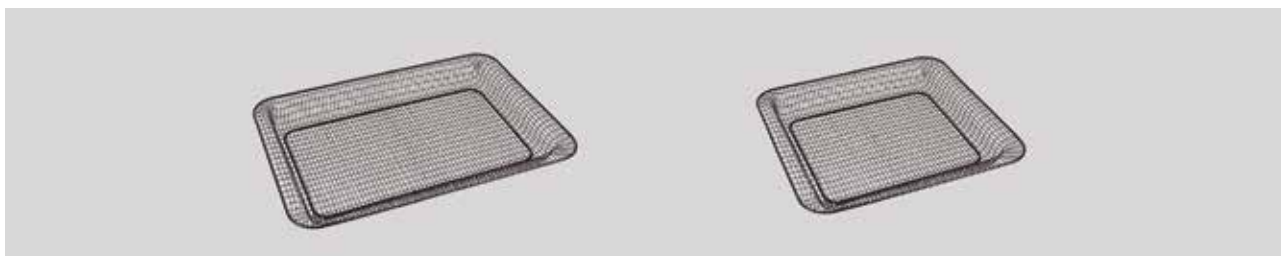
Made of silicone.





| MODEL | CODE | FUNCTION COOKING | CHARACTERISTICS | DIMENSIONS (mm) | € 3 UD. |
|--|----------|---------------------|--|-----------------|------------|
|  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

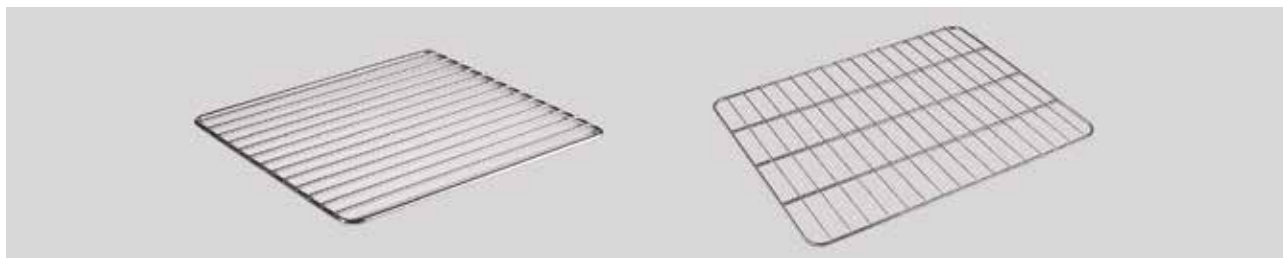
Made of stainless steel grid. Introduce the frozen product in the tray and placing it in the oven.






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

Gastronorm grids

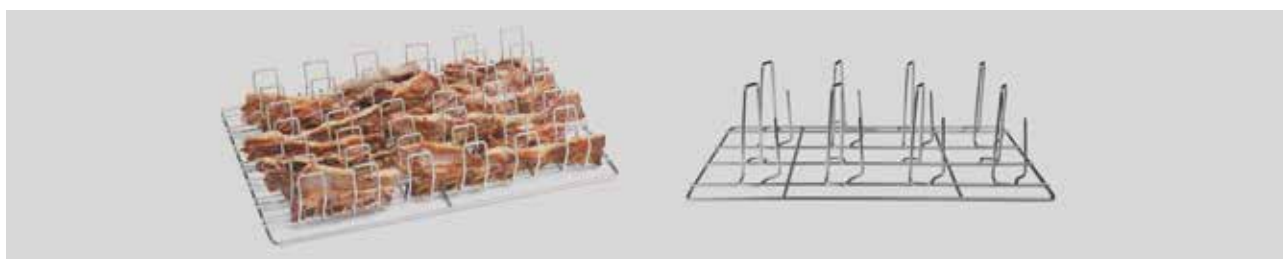
Made of AISI-304 wire.






| MODEL | CODE | FUNCTION COOKING | CHARACTERISTICS | DIMENSIONS (mm) | € |
|--|------------------------------|------------------|-----------------|-----------------|---|
|  GRID GN-23 | OPTIMA [®] 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

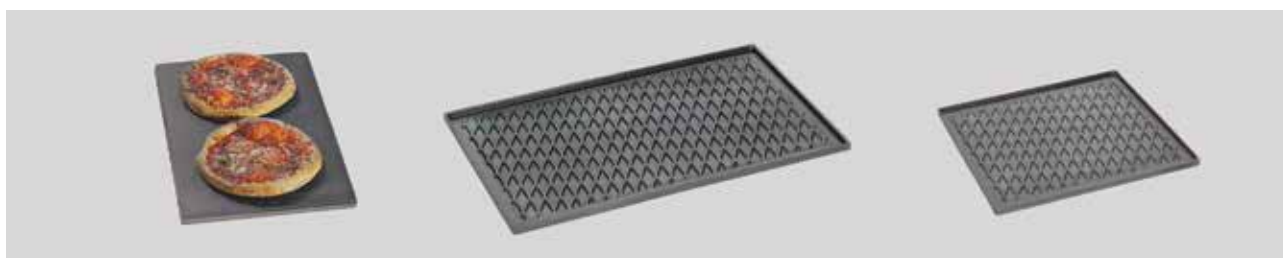
Made of AISI-304 wire.








| MODEL | CODE | FUNCTION COOKING | CHARACTERISTICS | DIMENSIONS (mm) | € |
|---|------------------------------|------------------|---|-----------------|---|
|  PO-GN-2/3 | OPTIMA [®] 19068400 | 6 chickens | GN-2/3 It allows to place 6 chickens in vertical position | 373x266 | - |
|  PO-GN-1/1 | 19001496 | 8 chickens | GN-1/1 It allows to place 8 chickens in vertical position | 325x530 | - |
|  CO-GN-1/1 | 19000545 | Chicken and ribs | GN-1/1 It allows to place food in vertical position | 325x530 | - |

Griddle grids to roast or mark

Made of enamelled aluminum with non-stick coating.



| MODEL | CODE | FUNCTION COOKING | CHARACTERISTICS | DIMENSIONS (mm) | € |
|--|------------------------------|-------------------------|---|-----------------|---|
|  MULTIGRILL 2/3 | OPTIMA [®] 19058654 | Grill pattern and roast | Two surfaces grid: roasting and grill pattern | 325x354 | - |
|  GRILL-1/1 | 19002844 | Grill pattern | Ribbed grill | 325x530 | - |
|  MULTIGRILL 1/1 | 19001460 | Grill pattern and roast | Two surfaces grid: roasting and grill pattern | 325x530 | - |
|  FRY GRILL 2/3 | OPTIMA [®] 19059568 | Grill pattern | Ribbed grill | 325x354 | - |
|  FRY GRILL 1/1 | 19076583 | Grill pattern | Ribbed grill | 325x530 | - |

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) | € |
|--------|----------|------------|----------|---------|--------------------|---|
| SMOKER | 19059112 | 250 | 230 V 1N | 50 / 60 | 95 x 268 x 54 | - |



Kit "sous vide" kit vacuum cooking

| MODEL | CODE | DESCRIPTION | € |
|---------|----------|---|---|
| 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: | € |
|-----------------------|----------|--|---------------|---|
| 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 | 19058005 | Kit elements for 2 stacking ovens, left opening, models: | 061-I + 061-I | - |
| 2AD-610-I | 19058004 | Kit elements for 2 stacking ovens, left opening, models: | 061-I + 101-I | - |

Most common sets:

| CODE | DESCRIPTION | € |
|----------|--|---|
| 19069633 | Stacking Set (KIT STHH-23 + AE-0623+AE-0623) | - |
| 19072563 | Stacking Set (KIT 2AD-66 + APE-061+APE-061) | - |
| 19073668 | Stacking Set (KIT 2AD-66 + AE-061+AE-061) | - |
| 19073669 | Stacking Set (KIT 2AD-610 + APE-061 + APE-101) | - |
| 19069336 | Stacking Set (KIT 2AD-610 + AE-061 + AE-101) | - |

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 | FOR OVENS: | € |
|---------------------------|----------|-------------------------------------|--|---|
| 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.

Most common sets:

| CODE | DESCRIPTION | € |
|----------|--|---|
| 19073670 | Stacking Set (KIT STHA-23 + AE-0623 + ATM-031 CD) | - |
| 19073671 | Stacking Set (KIT STHA-23 + ACE-0623 + ATM-031 CD) | - |
| 19070753 | Stacking Set (KIT C&C-061 + APE-061+ATA-061) | - |

Transformation Kits

Kit drain pipe

| MODEL | CODE | DESCRIPTION | € |
|--|----------|--|---|
|  DES-CN | 19012125 | Necessary for proper drainage of the oven. | - |

Kit baffle (gas ovens)

| MODEL | CODE | DESCRIPTION | FOR GAS OVENS TYPE: | € |
|-------------|----------|---|---------------------|---|
| 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 | € |
|-----------------------|----------|---------------------------|---|
| Kit fat filter ADV-10 | 19020765 | For Ovens 061 - 101 - 102 | - |
| Kit fat filter ADV-20 | 19047250 | For Ovens 201 - 202 | - |

Kits (various)

| MODEL | CODE | DESCRIPTION | € |
|------------------------------|----------|--|---|
| Sirena Kit | 19053202 | Audio and visual alarm for APE and APG ovens only. | - |
| Sicotronic Kit | 19053217 | Kit to connect the Sicotronic system for maximum consumption optimisation. Only for electric models. | - |
| Exhibition Control Panel Kit | 19055976 | Frontales de los 3 modelos de hornos (ACE, AE y APE) para expositores | - |

Transformation to other voltages - ship voltage

| MODEL | CODE | DESCRIPTION | FOR ELECTRIC OVENS TYPE: | € |
|---|----------|--|--------------------------|---|
| 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 | € |
|----------------------------|----------|---|
| Kit Neutral + earth ground | 19013247 | - |

Cleaning accessories

Detergents

To clean the internal cooking chamber.



| MODEL | CODE | DESCRIPTION | VOLUME (KG) | € |
|----------|----------|---------------------------|-------------|---|
| AB BOOST | 19084643 | DETERGENT - Detergent Can | 8,00 | - |
| KOI PLUS | 19084644 | CLEANER - Cleaner Carafe | 6,00 | - |





Commercial Refrigeration



Refrigerated cabinets

| | |
|--------------------------|-----|
| Gastronom..... | 165 |
| — Advance..... | 165 |
| — Monoblock Concept..... | 167 |
| — Concept..... | 169 |
| Snack..... | 177 |
| — Concept..... | 177 |
| Pastry..... | 182 |
| — Concept..... | 182 |
| Fish..... | 183 |
| — Concept..... | 183 |

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.



European cold
for demanding
professionals.



Find out more!



Access the website







Sales brochure

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).

| | 2/1 GASTRONORM | | | SNACK | PASTRY | FISH |
|---|---|---|---|---|-------------------------|-------------------------|
| | GLOBE ADVANCE | GLOBE CONCEPT MONOBLOCK | GLOBE CONCEPT | GLOBE CONCEPT | GLOBE CONCEPT | GLOBE CONCEPT |
| DIMENSIONS (1 door) | 693 x 856 x 2.106 | 653 x 796 x 1.996 | 653 x 842 x 2.040 | 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 |
| CapaciTY (N° levels 1 door cabinet) | 24 x GN 2/1 | 23 x GN 2/1 | 24 x GN 2/1 | 18 x Snack | 17 x 600 x 400 | 7 drawers |
| ENERGY EFFICIENCY CLASS (1 door refrigerated cabinet) |  |  |  |  | | - |
| Insulation | 80 mm | 60 mm | 60 mm | 50 mm | 50 mm | 50 mm |
| COOLANT +/- | R600a / R290 | R600a / R290 | R600a / R290 | R600a / R290 | R600a | R600a |
| CLIMATE CLASS (1 door) | 5 | 4 | 4 | 4 | 4 | 4 |
| AMBIENT TEMPERATURE (*) | 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 |
| LIGHTING | LED | LED | LED | LED | LED | LED |
| HACCP | YES | OPTIONAL | OPTIONAL | NO | NO | NO |
| ECO MODE | YES | YES | YES | NO | YES | YES |
| LOCK (large door) | YES | IN OPTION Standard with glass doors | IN OPTION Standard with glass doors | IN OPTION Standard with glass doors | OPTIONAL | OPTIONAL |
| PROTECTION GRADE | IPX5 | IPX5 | IPX5 | IPX4 | IPX5 | IPX5 |
| OPTIONAL DOOR OPENING PEDAL | YES | YES | YES | NO | YES | YES |

(*) 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

General characteristics

- Constructed with 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).

- Negative cabinets:
 - Thermostatic expansion valve that ensures optimal management of the cold circuit.
 - Hot gas defrost.
 - Ambient temperature: 43 °C (*)
 - 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).
- Heated door frame to avoid condensation in high humidity environments.

Refrigerated Cabinets



EAAFP-801

Freezer Cabinets



EAAFN-1602

Refrigerated display cabinets



EAAEP-801/ EAAEP-1602

VISIBILITY:
Vertical LED light for greater visibility.

| MODEL | COOLANT | HZ. | CODE | CLIMATIC CLASS | N° DOORS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|--------------------------------------|---------|-----|----------|----------------|----------|-------------------------|--------------------|---------------------------|--------------------|-----------------|---|
| Refrigerated cabinets | | | | | | | | | | | |
| EAAFP-801 | R600a | 50 | 19081139 | 5 | 1 | A | 610 | 337 | 158 | 693x856x2.106 | - |
| | R290 | 60 | 19081140 | | | - | | - | 250 | | |
| EAAFP-1602 | R600a | 50 | 19081141 | 5 | 2 | B | 1.332 | 833 | 192 | 1.358x856x2.106 | - |
| | R290 | 60 | 19081142 | | | - | | - | 316 | | |
| Freezer cabinets | | | | | | | | | | | |
| EAAFN-801 | R290 | 50 | 19081143 | 5 | 1 | D | 610 | 2.754 | 471 | 693x856x2.106 | - |
| | | 60 | 19081144 | | | - | | 496 | | | |
| EAAFN-1602 | R290 | 50 | 19081145 | 4 | 2 | D | 1.332 | 4.599 | 749 | 1.358x856x2.106 | - |
| | | 60 | 19081147 | | | - | | 831 | | | |
| EAAFN-1602 | R290 | 50 | 19059043 | 5 | 2 | D | 1.332 | 4.258 | 750 | 1.358x856x2.106 | - |
| Refrigerated display cabinets | | | | | | | | | | | |
| EAAEP-801 | R600a | 50 | 19081148 | 4 | 1 | - | 610 | 337 | 158 | 693x856x2.106 | - |
| EAAEP-1602 | R600a | 50 | 19081149 | 4 | 2 | - | 1.332 | 833 | 192 | 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.



General characteristics

- Constructed with 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.
- Heated door frame to avoid condensation in high humidity environments.
- HACCP.
- Door opening pedal (factory assembly).
- Stainless steel back panel.

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.

| MODEL | COOLANT | HZ. | CODE | N° DOORS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|--|------------|-----|----------|----------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| Refrigerated Cabinets | | | | | | | | | | |
| EMAFP-801 | R600a | 50 | 19037603 | 1 | B | 572 | 423 | 143 | 653x796x1.996 | - |
| EMAFP-802 | R600a | 50 | 19037604 | 2 | B | 572 | 423 | 143 | 653x796x1.996 | - |
| EMAFP-1602 | R600a | 50 | 19037606 | 2 | C | 1.144 | 756 | 184 | 1.318x796x1.996 | - |
| EMAFP-1603 | R600a | 50 | 19037607 | 3 | C | 1.144 | 756 | 184 | 1.318x796x1.996 | - |
| EMAFP-1604 | R600a | 50 | 19037608 | 4 | C | 1.144 | 756 | 184 | 1.318x796x1.996 | - |
| Freezer cabinets | | | | | | | | | | |
| EMAFN-801 | R290 | 50 | 19037691 | 1 | D | 572 | 2.040 | 678 | 653x796x1.996 | - |
| | | 60 | 19074215 | - | - | | 719 | | | |
| EMAFN-802 | R290 | 50 | 19037692 | 2 | D | 572 | 2.040 | 684 | 653x796x1.996 | - |
| | | 60 | 19074216 | - | - | | 725 | | | |
| EMAFN-1602 | R290 | 50 | 19037695 | 2 | E | 1.144 | 4.855 | 942 | 1.318x796x1.996 | - |
| | | 60 | 19073516 | - | - | | 998 | | | |
| EMAFN-1603 | R290 | 50 | 19037696 | 3 | E | 1.144 | 4.855 | 948 | 1.318x796x1.996 | - |
| | | 60 | 19074226 | - | - | | 1.004 | | | |
| EMAFN-1604 | R290 | 50 | 19037697 | 4 | E | 1.144 | 4.855 | 954 | 1.318x796x1.996 | - |
| | | 60 | 19074227 | - | - | | 1.010 | | | |
| Refrigerated display cabinets | | | | | | | | | | |
| EMAEP-801 | R600a | 50 | 19037605 | 1 | - | 572 | - | 146 | 653x796x1.996 | - |
| EMAEP-1602 | R600a | 50 | 19037610 | 2 | - | 1.144 | - | 190 | 1.318x796x1.996 | - |
| Mixed refrigeration and freezer cabinet | | | | | | | | | | |
| EMAF-1602 MIX | R600a+R290 | 50 | 19038300 | 2 | - | 1.144 | - | 821 | 1.318x796x1.996 | - |
| | | 60 | 19074231 | - | - | | | 972 | | |

(*) 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

General characteristics

- Constructed with 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 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).
- Negative cabinets: hot gas defrost.
- 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.
- Heated door frame to avoid condensation in high humidity environments.
- 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



EAFP-1602

EAFP-802

| MODEL | COOLANT | HZ. | CODE | N° DOORS | ENERGY EFFICIENCY CLASS | GROSS | INSULATION THICKNESS (mm) | EMBEDDED GUIDES | ANNUAL ENERGY CONSUMPTION (KWH) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|-----------------------|---------|-----|----------|----------|-------------------------|-------|---------------------------|-----------------|---------------------------------|--------------------|-----------------|---|
| REFRIGERATED CABINETS | | | | | | | | | | | | |
| EAFP-801 | R600a | 50 | 19037764 | 1 | C | 610 | 60 | + | 548 | 183 | 653x842x2.040 | - |
| | R290 | 60 | 19073313 | | - | | | | - | 275 | | |
| EAFP-802 | R600a | 50 | 19037772 | 2 | C | 610 | 60 | + | 548 | 183 | 653x842x2.040 | - |
| | R290 | 60 | 19074232 | | - | | | | - | 275 | | |
| EAFP-1602 | R600a | 50 | 19037832 | 2 | C | 1.332 | 60 | + | 913 | 206 | 1.318x842x2.040 | - |
| | | 60 | 19073269 | | - | | | | - | 223 | | |
| EAFP-1603 | R600a | 50 | 19037834 | 3 | C | 1.332 | 60 | + | 913 | 206 | 1.318x842x2.040 | - |
| | | 60 | 19074233 | | - | | | | - | 223 | | |
| EAFP-1604 | R600a | 50 | 19037835 | 4 | C | 1.332 | 60 | + | 913 | 206 | 1.318x842x2.040 | - |
| | | 60 | 19074234 | | - | | | | - | 223 | | |

Freezer cabinets



EAFN-1602

EAFN-801

| MODEL | COOLANT | HZ. | CODE | N° DOORS | ENERGY EFFICIENCY CLASS | GROSS | INSULATION THICKNESS (mm) | EMBEDDED GUIDES | ANNUAL ENERGY CONSUMPTION (KWH) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|------------------|---------|-----|----------|----------|-------------------------|-------|---------------------------|-----------------|---------------------------------|--------------------|-----------------|---|
| FREEZER CABINETS | | | | | | | | | | | | |
| EAFN-801 | R290 | 50 | 19081150 | 1 | D | 610 | 60 | + | 2.714 | 471 | 653x842x2.040 | - |
| | | 60 | 19081151 | | | | | | - | 496 | | |
| EAFN-802 | R290 | 50 | 19081152 | 2 | D | 610 | 60 | + | 2.714 | 477 | 653x842x2.040 | - |
| | | 60 | 19081153 | | | | | | - | 502 | | |
| EAFN-1602 | R290 | 50 | 19081154 | 2 | E | 1.332 | 60 | + | 4.793 | 749 | 1.318x842x2.040 | - |
| | | 60 | 19081155 | | | | | | - | 831 | | |
| EAFN-1603 | R290 | 50 | 19081156 | 3 | E | 1.332 | 60 | + | 4.793 | 755 | 1.318x842x2.040 | - |
| | | 60 | 19081157 | | | | | | - | 837 | | |
| EAFN-1604 | R290 | 50 | 19081158 | 4 | E | 1.332 | 60 | + | 4.793 | 760 | 1.318x842x2.040 | - |
| | | 60 | 19081159 | | | | | | - | 842 | | |

Refrigerated display cabinets



EAEP-1602

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) | € |
|-------------------------------|-------|-----|----------|----------|--------------------|---------------------------|----------------------|--------------------|-----------------|---|
| REFRIGERATED DISPLAY CABINETS | | | | | | | | | | |
| EAEP-801 | R600a | 50 | 19037812 | 1 | 610 | 60 | + | 186 | 653x842x2.040 | - |
| | R290 | 60 | 19074239 | | | | | 278 | | |
| EAEP-802 | R600a | 50 | 19037813 | 2 | 610 | 60 | + | 185 | 653x842x2.040 | - |
| | R290 | 60 | 19074240 | | | | | 277 | | |
| EAEP-1602 | R600a | 50 | 19037843 | 2 | 1.332 | 60 | + | 212 | 1.318x842x2.040 | - |
| | | 60 | 19074241 | | | | | 229 | | |

Cabinets for refrigeration and freezing

Mixed cabinet Refrigeration and freezing



EAF-1602 MIX

Refrigeration cabinets with freezing compartment



EAF-802 C



EAF-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 R290. 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) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|--|------------|-----|----------|----------|--------------------|---------------------------|--------------------|-----------------|---|
| MIXED REFRIGERATION AND FREEZER CABINET | | | | | | | | | |
|  EAF-1602 MIX | R600a+R290 | 50 | 19038287 | 1+1 | 1.220 | 60 | 883 | 1.318x842x2.040 | - |
| | | 60 | 19074243 | | | | 1.016 | | |
| REFRIGERATION CABINETS WITH FREEZING COMPARTMENT | | | | | | | | | |
|  EAF-802 C | R290 | 50 | 19038516 | 1+❄️ | 596 | 60 | 1.091 | 693x826x2.008 | - |
| | | 60 | 19074244 | | | | 1.178 | | |
|  EAF-1603 C | R600a+R290 | 50 | 19038521 | 2+❄️ | 1.301 | 60 | 1.008 | 1.388x826x2.008 | - |
| | | 60 | 19074245 | | | | 1.067 | | |
|  EAF-1604 C | R600a+R290 | 50 | 19038522 | 3+❄️ | 1.301 | 60 | 1.008 | 1.388x826x2.008 | - |
| | | 60 | 19074246 | | | | 1.067 | | |

Refrigeration cabinets with fish compartment






EAFP-802-P



EAFP-1603 P

Fish compartment (🐟):

Equipment: 3 drawers in sanitary PVC. Independent hermetic compressor with ventilated condenser. Copper tube evaporator and aluminum fins. R290 ecological refrigerant. Forced draft cooling. Automatic evaporation of the defrost water.
Operational temperature: -18 °C, -22 °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) | € |
|---|------------|-----|----------|----------|-------------------------|--------------------|---------------------------|-----------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATED CABINETS WITH FISH COMPARTMENT | | | | | | | | | | | | |
|  EAFP-802 P | R290 | 50 | 19038518 | 1+ 🐟 | D | 596 | 60 | + | 679 | 954 | 693x826x2.008 | - |
|  EAFP-1603 P | R600a+R290 | 50 | 19038531 | 2+ 🐟 | D | 1.301 | 60 | + | 906 | 852 | 1.388x826x2.008 | - |
|  EAFP-1604 P | R600a+R290 | 50 | 19038532 | 3+ 🐟 | D | 1.301 | 60 | + | 906 | 852 | 1.388x826x2.008 | - |

Dual temperature cabinets







EAFP-1602/2



EAFP-802/2

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) | € |
|---|---------|-----|----------|----------|-------------------------|--------------------|---------------------------|-----------------|----------------------------------|--------------------|-----------------|---|
| DUAL TEMPERATURE CABINETS | | | | | | | | | | | | |
|  EAFP-802/2 | R290 | 50 | 19042469 | 1+1 | D | 596 | 50 | + | 679 | 616 | 693x826x2.008 | - |
|  EAFP-1602/2 | R600a | 50 | 19042473 | 1+1 | D | 1.301 | 50 | + | 905 | 367 | 1.388x826x2.008 | - |
|  EAFP-1603/2 | R600a | 50 | 19042470 | 2+1 | D | 1.301 | 50 | + | 905 | 367 | 1.388x826x2.008 | - |
|  EAFP-1604/2 | R600a | 50 | 19042471 | 3+1 | D | 1.301 | 50 | + | 905 | 367 | 1.388x826x2.008 | - |

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 with 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.
- Heated door frame to avoid condensation in high humidity environments.
- 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) | € |
|-------------------------------------|---------|-----|----------|----------|-------------------------|--------------------|---------------------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATED CABINET | | | | | | | | | | | |
| EAFP-401 | R600a | 50 | 19058720 | 1 | D | 305 | 60 | 726 | 205 | 488x703x2.008 | - |
| | | 60 | 19074254 | | - | | | 297 | | | |
| DISPLAY REFRIGERATED CABINET | | | | | | | | | | | |
| EAEP-401 | R600a | 50 | 19059011 | 1 | - | 305 | 60 | - | 208 | 488x703x2.008 | - |
| | | 60 | 19074255 | | - | | | - | | | |
| FREEZER CABINET | | | | | | | | | | | |
| EAFN-401 | R290 | 50 | 19058721 | 1 | E | 305 | 60 | 2.197 | 719 | 488x703x2.008 | - |
| | | 60 | 19074256 | | - | | | 760 | | | |

(*) 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.



UP TO 50%
ENERGY SAVING
WITH HC GASES

General characteristics

- Constructed with 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: Heated door frame to avoid condensation in high humidity environments.
- 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



EAFP-701



EAFP-1402



EAEP-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) | € |
|--------------------------------------|-----------|-------|-----|----------|----------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATED CABINETS | | | | | | | | | | | |
| | EAFP-701 | R600a | 50 | 19037070 | 1 | C | 506 | 548 | 183 | 693x726x2.067 | - |
| | | | 60 | 19074257 | | - | | 275 | | | |
| | EAFP-702 | R600a | 50 | 19037071 | 2 | C | 506 | 548 | 183 | 693x726x2.067 | - |
| | | | 60 | 19074258 | | - | | 275 | | | |
| | EAFP-1402 | R600a | 50 | 19037139 | 2 | C | 1.109 | 975 | 206 | 1.388x726x2.067 | - |
| | | | 60 | 19074259 | | - | | 223 | | | |
| | EAFP-1403 | R600a | 50 | 19037140 | 3 | C | 1.109 | 975 | 206 | 1.388x726x2.067 | - |
| | | | 60 | 19074260 | | - | | 223 | | | |
| | EAFP-1404 | R600a | 50 | 19037141 | 4 | C | 1.109 | 975 | 206 | 1.388x726x2.067 | - |
| | | | 60 | 19074261 | | - | | 223 | | | |
| REFRIGERATED DISPLAY CABINETS | | | | | | | | | | | |
| | EAEP-701 | R600a | 50 | 19037072 | 1 | - | 506 | - | 186 | 693x726x2.067 | - |
| | | | 60 | 19074267 | | - | | 278 | | | |
| | EAEP-1402 | R600a | 50 | 19037143 | 2 | - | 1.109 | - | 212 | 1.388x726x2.067 | - |
| | | | 60 | 19074268 | | - | | 229 | | | |

Freezer cabinets



EAFN-1404



EAFN-702

| | MODEL | GAS | HZ. | CODE | N° DOORS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|------------------|-----------|------|-----|----------|----------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| FREEZER CABINETS | | | | | | | | | | | |
| | EAFN-701 | R290 | 50 | 19037702 | 1 | D | 506 | 2.179 | 700 | 693x726x2.067 | - |
| | | | 60 | 19074262 | | - | | 741 | | | |
| | EAFN-702 | R290 | 50 | 19037703 | 2 | D | 506 | 2.179 | 706 | 693x726x2.067 | - |
| | | | 60 | 19074263 | | - | | 747 | | | |
| | EAFN-1402 | R290 | 50 | 19037712 | 2 | E | 1.109 | 4.855 | 1.251 | 1.388x726x2.067 | - |
| | | | 60 | 19074264 | | - | | 1.307 | | | |
| | EAFN-1403 | R290 | 50 | 19037713 | 3 | E | 1.109 | 4.855 | 1.257 | 1.388x726x2.067 | - |
| | | | 60 | 19074265 | | - | | 1.313 | | | |
| | EAFN-1404 | R290 | 50 | 19037714 | 4 | E | 1.109 | 4.855 | 1.263 | 1.388x726x2.067 | - |
| | | | 60 | 19074266 | | - | | 1.319 | | | |

Cabinets for refrigeration and freezing

Refrigeration and freezer mixed cabinet



EAJ-1402 MIX

Refrigeration cabinets with freezing compartment



EAJ-702 C

MIXED

Two independent modules with their respective refrigeration units and electronic controls.

Refrigeration module:





- Refrigerant R600a, CFC-free. Forced draught refrigeration
- Operational temperature: -2 °C, +8 °C (ambient 38 °C)

Freezer module:

- Refrigerant R290, 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. Copper tube evaporator and aluminum fins. Ecological refrigerant R290 without CFC. Forced draft cooling. Automatic evaporation of the defrost water. Operational temperature: -18 °C, -22 °C.

| MODEL | COOLANT | HZ. | CODE | N° DOORS | GROSS CAPACITY (L) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|---|--------------|--------------------|------|----------|--------------------|--------------------|-----------------|---|
| REFRIGERATION AND FREEZER MIXED CABINET | | | | | | | | |
|  | EAJ-1402 MIX | R600a+R290 R290 | 50 | 19037927 | 1+1 | 1.012 | 1.388x726x2.067 | - |
| | | | 60 | 19074269 | | | | |
| REFRIGERATION CABINETS WITH FREEZING COMPARTMENT | | | | | | | | |
|  | EAJ-702 C | R290 | 50 | 19038534 | 1+❄️ | 931 | 693x726x2.067 | - |
| | | | 60 | 19074270 | | 1.018 | | |
|  | EAJ-1403 C | R600a+R290 | 50 | 19038536 | 2+❄️ | 928 | 1.388x726x2.067 | - |
| | | | 60 | 19074271 | | 987 | | |
|  | EAJ-1404 C | R600a+R290 | 50 | 19038537 | 3+❄️ | 928 | 1.388x726x2.067 | - |
| | | | 60 | 19074273 | | 987 | | |




Refrigeration cabinets with fish compartment



EAF-1403 P

FISH COMPARTMENT (🐟):

Equipment: 3 drawers in sanitary PVC with perforated stainless steel bottom. Independent hermetic compressor with ventilated condenser. Ecological refrigerant R290 without CFC. Cold plate evaporator. Drain in evaporator tray. Drain pipe of the enclosure to connect to an external drain.
Operational temperature: -4 °C, -1 °C. / Volume: 300 litres.

| MODEL | COOLANT | HZ. | CODE | NO. OF DOOR | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|--|------------|-----|----------|-------------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATION CABINETS WITH FISH COMPARTMENT | | | | | | | | | | |
|  EAF-702 P | R290 | 50 | 19038535 | 1+ 🐟 | D | 506 | 679 | 874 | 693x726x2.067 | - |
|  EAF-1403 P | R600a+R290 | 50 | 19038538 | 2+ 🐟 | D | 1.109 | 906 | 852 | 1.388x726x2.067 | - |
|  EAF-1404 P | R600a+R290 | 50 | 19038539 | 3+ 🐟 | D | 1.109 | 906 | 852 | 1.388x726x2.067 | - |

CONCEPT | Pastry

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



General characteristics

- Constructed with 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 (KWH) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|----------|---------|-----|----------|----------|-------------------------|--------------------|---------------------------------|--------------------|-----------------|---|
| EAPP-701 | R290 | 50 | 19037778 | 1 | E | 574 | 986 | 182 | 760x742x2.006 | - |

(*) 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.



General characteristics

- Constructed with 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) | € |
|---------|---------|-----|----------|----------|--------------------|--------------------|-----------------|---|
| EAP-701 | R290 | 50 | 19037780 | 1 | 574 | 549 | 760x742x2.006 | - |

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

Fish Accessories *

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

| DESCRIPTION | CODE |
|--|----------|
| Grey drawer with handles (600x400x120) | 12033925 |

Available options and price increment per model

| MODEL | STAINLESS STEEL BACK PANEL | LOCK (LARGE DOOR) | HACCP | WHEELS KIT (FACTORY ASSEMBLY) | HEATED DOR FRAME | REVERSED OPENING | OPENING PEDAL |
|---------------------------|----------------------------|-------------------|-------|-------------------------------|------------------|------------------|---------------|
| | RI (€) | CR (€) | (€) | R (€) | T (€) | AC (€) | PA (€) |
| Advance Gastronorm | | | | | | | |
| EAAFP-801 | Std | Std | Std | 0 | 0 | 0 | 0 |
| EAAFP-1602 | Std | Std | Std | 0 | 0 | - | 0 |
| EAAFN-801 | Std | Std | Std | 0 | Std | 0 | 0 |
| EAAFN-1602 | Std | Std | Std | 0 | Std | - | 0 |
| EAAEP-801 | Std | Std | Std | 0 | 0 | 0 | 0 |
| EAAEP-1602 | Std | Std | Std | 0 | 0 | - | 0 |
| Concept Monoblock | | | | | | | |
| EMAFP-801 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| EMAFP-802 | 0 | - | 0 | 0 | 0 | - | - |
| EMAFP-1602 | 0 | 0 | 0 | 0 | 0 | - | 0 |
| EMAFP-1603 | 0 | - | 0 | 0 | 0 | - | - |
| EMAFP-1604 | 0 | - | 0 | 0 | 0 | - | - |
| EMAFN-801 | 0 | 0 | 0 | 0 | Std | 0 | 0 |
| EMAFN-802 | 0 | - | 0 | 0 | Std | - | - |
| EMAFN-1602 | 0 | 0 | 0 | 0 | Std | - | 0 |
| EMAFN-1603 | 0 | - | 0 | 0 | Std | - | - |
| EMAFN-1604 | 0 | - | 0 | 0 | Std | - | - |
| EMAEP-801 | 0 | Std | 0 | 0 | 0 | 0 | 0 |
| EMAEP-1602 | 0 | Std | 0 | 0 | 0 | - | 0 |
| EMAF-1602 MIX | 0 | 0 | 0 | 0 | 0 | - | 0 |
| Concept Gastronorm | | | | | | | |
| EAFP-801 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| EAFP-802 | 0 | - | 0 | 0 | 0 | - | - |
| EAFP-1602 | 0 | 0 | 0 | 0 | 0 | - | 0 |
| EAFP-1603 | 0 | - | 0 | 0 | 0 | - | - |
| EAFP-1604 | 0 | - | 0 | 0 | 0 | - | - |
| EAFN-801 | 0 | 0 | 0 | 0 | Std | 0 | 0 |
| EAFN-802 | 0 | - | 0 | 0 | Std | - | - |
| EAFN-1602 | 0 | 0 | 0 | 0 | Std | - | 0 |
| EAFN-1603 | 0 | - | 0 | 0 | Std | - | - |
| EAFN-1604 | 0 | - | 0 | 0 | Std | - | - |
| EAEP-801 | 0 | Std | 0 | 0 | 0 | 0 | 0 |
| EAEP-802 | 0 | - | 0 | 0 | 0 | - | - |
| EAEP-1602 | 0 | Std | 0 | 0 | 0 | - | 0 |
| EAF-1602 MIX | 0 | 0 | 0 | 0 | 0 | - | 0 |
| EAF-802 C | 0 | - | 0 | 0 | 0 | - | - |
| EAF-1603 C | 0 | - | 0 | 0 | 0 | - | - |
| EAF-1604 C | 0 | - | 0 | 0 | 0 | - | - |
| EAF-802 P | 0 | - | 0 | 0 | 0 | - | - |
| EAF-1603 P | 0 | - | 0 | 0 | 0 | - | - |
| EAF-1604 P | 0 | - | 0 | 0 | 0 | - | - |
| EAFP-802/2 | 0 | - | 0 | 0 | 0 | - | - |
| EAFP-1602/2 | 0 | 0 | 0 | 0 | 0 | - | 0 |
| EAFP-1603/2 | 0 | - | 0 | 0 | 0 | - | - |
| EAFP-1604/2 | 0 | - | 0 | 0 | 0 | - | - |
| Concept GN-1/1 | | | | | | | |
| EAFP-401 | 0 | 0 | - | 0 | 0 | 0 | - |
| EAEP-401 | 0 | Std | - | 0 | 0 | 0 | - |
| EAFN-401 | 0 | 0 | - | 0 | Std | 0 | - |
| Concept Snack | | | | | | | |
| EAFP-701 | 0 | 0 | - | 0 | 0 | 0 | - |
| EAFP-702 | 0 | - | - | 0 | 0 | - | - |
| EAFP-1402 | 0 | 0 | - | 0 | 0 | - | - |
| EAFP-1403 | 0 | - | - | 0 | 0 | - | - |
| EAFP-1404 | 0 | - | - | 0 | 0 | - | - |
| EAFN-701 | 0 | 0 | - | 0 | Std | 0 | - |
| EAFN-702 | 0 | - | - | 0 | Std | - | - |
| EAFN-1402 | 0 | 0 | - | 0 | Std | - | - |
| EAFN-1403 | 0 | - | - | 0 | Std | - | - |
| EAFN-1404 | 0 | - | - | 0 | Std | - | - |
| EAEP-701 | 0 | Std | - | 0 | 0 | 0 | - |
| EAEP-1402 | 0 | Std | - | 0 | 0 | - | - |
| EAF-1402-MIX | 0 | 0 | - | 0 | 0 | - | - |
| EAF-702 C | 0 | - | - | 0 | 0 | - | - |
| EAF-1403 C | 0 | - | - | 0 | 0 | - | - |
| EAF-1404 C | 0 | - | - | 0 | 0 | - | - |
| EAF-702 P | 0 | - | - | 0 | 0 | - | - |
| EAF-1403 P | 0 | - | - | 0 | 0 | - | - |
| EAF-1404 P | 0 | - | - | 0 | 0 | - | - |
| Concept PASTELERÍA | | | | | | | |
| EAPP-701 | 0 | 0 | - | 0 | 0 | 0 | 0 |
| Concept PESCADO | | | | | | | |
| EAP-701 | 0 | 0 | - | 0 | 0 | 0 | 0 |

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 - 562 mm - 1 p. | 12037936 |
| 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

Castors Kit

| DESCRIPTION | CODE | € |
|---|----------|---|
| KIT 4 CASTORS Ø100 (2 brake + 2 without brake) - CABINETS | 19015964 | - |
| KIT 6 CASTORS Ø100 (3 brake + 3 without brake) - MIXED CABINETS | 19046863 | - |



Standard lock



Lock for Glass door



Opening Pedal



Meat bar kit



| DESCRIPTION | CODE | FOR MODELS | QUANTITY | € |
|---|----------|----------------------|----------|---|
| Meat bar 1 DOOR - GN (Embedded sides) | 19048712 | EAFP-801/802 | 1 | - |
| | | EAAFP-801 | | |
| | | EAFN-801/802 | | |
| | | EAAFN-801 | | |
| | | EAF-1602 MIX | | |
| Meat bar 2 DOORS - GN (Embedded sides) | 19048713 | EAFP-1602/1603/1604 | 1 | - |
| | | EAAFP-1602/1603/1604 | | |
| | | EAFN-1602/1603/1604 | | |
| | | EAAFN-1602/1603/1604 | | |
| Meat bar - SNACK SERIES | 19048715 | EAFP - 701/702 | 1 | - |
| | | EAFN - 701/702 | | |
| | | EAFP-1402/1403/1404 | 2 | |
| | | EAFN-1402/1403/1404 | | |



Refrigerated Counters

| | |
|--------------------|-----|
| Gastronom 700..... | 191 |
| — Advance..... | 191 |
| — Concept..... | 194 |
| Snack 600..... | 207 |
| — Concept..... | 207 |
| Pastry 800..... | 215 |
| — Concept..... | 215 |

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.



Efficiency and quality
for professional needs.



Find out more!







Access the website

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 with 2 or 3 doors.

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.

| | GASTRONORM - 700 | | SNACK - 600 | PASTRY - 800 |
|----------------------------------|---|---|---|---|
| | GLOBE ADVANCE | GLOBE CONCEPT | GLOBE CONCEPT | GLOBE CONCEPT |
| DIMENSIONS (3 doors) | 1.800 x 700 x 850 | 1.792 x 700 x 850 | 2.017 x 600 x 850 | 2.017 x 800 x 850 |
| CAPACITY (Nº of levels per door) | 6 | 6 | 3 | 10 |
| ENERGY EFFICIENCY CLASS |  |  |  |  |
| INSULATION | 60 mm SIDES 50 + 40 mm Double roof | 50 mm | 50 mm | 50 mm |
| COOLANT | R600a / R290 | R600a / R290 | R600a / R290 | R600a |
| CLIMATE CLASS | 4 | 4 | 4 | 4 |
| AMBIENT TEMPERATURE (*) | 43 °C | 43 °C | 43 °C | 43 °C |
| COOLING SYSTEM | MONOBLOCK | INTERNAL | INTERNAL | INTERNAL CENTRAL |
| HACCP | YES | NO | NO | NO |
| ECO MODE | YES | YES | NO | NO |
| LOCK | 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 |

(*) 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.



45% ENERGY
SAVING

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.
- Heated door frame to avoid condensation in high humidity environments.
- 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

(*) 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.

| MODEL | HZ | CODE | NO. OF DOORS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER (W) | COOLANT | DIMENSIONS (MM) | € |
|---|----------|----------------------|--------------|-------------------------|--------------------|----------------------------------|--------------------|---------|-----------------|---|
| REFRIGERATED COUNTERS | | | | | | | | | | |
|  EAMFP-135 | 50 | 19037783 | 2 | A | 258 | 381 | 152 | R600a | 1.350x700x850 | - |
|  EAMFP-180 | 50 | 19037784 | 3 | A | 403 | 514 | 152 | R600a | 1.800x700x850 | - |
|  EAMFP-225 | 50 | 19037785 | 4 | B | 549 | 810 | 195 | R600a | 2.250x700x850 | - |
| Freezer COUNTERS | | | | | | | | | | |
|  EAMFN-135 | 50 60 | 19037806 19074306 | 2 | D - | 258 | 2.044 - | 615 699 | R290 | 1.350x700x850 | - |
|  EAMFN-180 | 50 60 | 19037809 19074308 | 3 | D - | 403 | 2.654 - | 624 708 | R290 | 1.800x700x850 | - |
| Refrigerated COUNTERS with glass doors | | | | | | | | | | |
|  EAMFP-135-CR-PC | 50 | 19037798 | 2 | - | 258 | - | 178 | R600a | 1.350x700x850 | - |
|  EAMFP-180-CR-PC | 50 | 19037800 | 3 | - | 403 | - | 180 | R600a | 1.800x700x850 | - |
|  EAMFP-225-CR-PC | 50 | 19037802 | 4 | - | 549 | - | 203 | R600a | 2.250x700x850 | - |
| Refrigerated central COUNTERS | | | | | | | | | | |
|  EAMCP-135 | 50 | 19037803 | 2+2 | - | 258 | - | 174 | R600a | 1.350x768x850 | - |
|  EAMCP-180 | 50 | 19037804 | 3+3 | - | 403 | - | 174 | R600a | 1.800x768x850 | - |
|  EAMCP-225 | 50 | 19037805 | 4+4 | - | 546 | - | 195 | R600a | 2.250x768x850 | - |

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 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) | € |
|--|----------------|----------|--------------|-------------------------|--------------------|----------------------------------|--------------------|---------|-----------------|---|
| REFRIGERATED COUNTERS WITH "H" DRAWERS | | | | | | | | | | |
| | EAMFP-135-HD | 19037786 | 1 H 1 D | A | 258 | 381 | 152 | R600a | 1.350x700x850 | - |
| | EAMFP-135-HH | 19037789 | 2 H | A | 258 | 381 | 152 | 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 | 152 | R600a | 1.350x700x850 | - |
| | EAMFP-180-TTT | 19058976 | 3T | A | 403 | 514 | 152 | R600a | 1.800x700x850 | - |

Drawers for refrigerated counters

| | MODEL | KIT | CODE | TYPE OF COUNTER | POSITION OF THE KIT IN THE UNIT | € |
|--|-----------------------------|-----|----------|--------------------|---------------------------------|---|
| | 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

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.
 - Heated door frame to avoid condensation in high humidity environments.
 - 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



EMFP-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) | € |
|---|---------------|---------------|-------|----------|----------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATED COUNTERS | | | | | | | | | | | |
| 🚚 | EMFP-135-GN | R600a R290 | 50 | 19036976 | 2 | B | 274 | 752 | 203 | 1.342x700x850 | - |
| | | | 60 | 19073998 | | - | | - | 295 | | |
| 🚚 | EMFP-180-GN | R600a R290 | 50 | 19036983 | 3 | C | 428 | 931 | 203 | 1.792x700x850 | - |
| | | | 60 | 19074329 | | - | | - | 295 | | |
| 🚚 | EMFP-225-GN | R600a | 50 | 19036995 | 4 | C | 581 | 1.096 | 224 | 2.242x700x850 | - |
| | | | 60 | 19073991 | | - | | - | 241 | | |
| REFRIGERATED COUNTERS WITH PRE-INSTALLATION | | | | | | | | | | | |
| | EMFP-102-GN-R | - | 50/60 | 19037590 | 2 | - | 274 | - | 29 | 1.042x700x850 | - |
| | EMFP-147-GN-R | - | 50/60 | 19037591 | 3 | - | 428 | - | 29 | 1.492x700x850 | - |
| | EMFP-192-GN-R | - | 50/60 | 19037592 | 4 | - | 581 | - | 29 | 1.942x700x850 | - |

Freezer counters

Freezer Counters

Freezer counters With pre-installation



EMFN-180-GN



EMFN-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) | € |
|--|---------------|------|-------|----------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| FREEZER COUNTERS | | | | | | | | | | |
| | EMFN-135-GN | R290 | 50 | 19037545 | D | 274 | 2.212 | 667 | 1.342x700x850 | - |
| | | | 60 | 19074330 | | | - | 737 | | |
| | EMFN-180-GN | R290 | 50 | 19037550 | D | 428 | 2.467 | 676 | 1.792x700x850 | - |
| | | | 60 | 19073268 | | | - | 746 | | |
| FREEZER COUNTERS WITH PRE-INSTALLATION | | | | | | | | | | |
| | EMFN-102-GN-R | | 50/60 | 19037636 | - | 274 | - | 414 | 1.042x700x850 | - |
| | EMFN-147-GN-R | | 50/60 | 19037637 | - | 428 | - | 423 | 1.492x700x850 | - |

Refrigerated counters With drawers (*)












EMFP-180-GN HHH






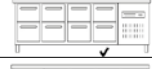

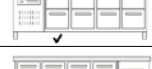

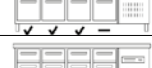

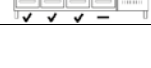
EMFP-135-GN HD

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) | € |
|--|---------|-----|----------|----------------------------|-------------------------------|--------------------------|--|--------------------------|--------------------|---|
| REFRIGERATED COUNTERS WITH DRAWERS | | | | | | | | | | |
|  EMFP-135-GN HD | R600a | 50 | 19036978 | 1 H 1 D | C | 274 | 752 | 203 | 1.342x700x850 | - |
|  EMFP-135-GN HH | R600a | 50 | 19036979 | 2 H | C | | 752 | 203 | | - |
|  EMFP-180-GN HDD | R600a | 50 | 19036985 | 1 H 2 D | C | 428 | 931 | 203 | 1.792x700x850 | - |
|  EMFP-180-GN HHD | R600a | 50 | 19036986 | 2 H 1 D | C | | 931 | 203 | | - |
|  EMFP-180-GN HHH | R600a | 50 | 19036992 | 3 H | C | 931 | 203 | - | | - |
|  EMFP-225-GN HDDD | R600a | 50 | 19036997 | 1 H 3 D | C | 581 | 1.096 | 224 | 2.242x700x850 | - |
|  EMFP-225-GN HHDD | R600a | 50 | 19036998 | 2 H 2 D | C | | 1.096 | 224 | | - |
|  EMFP-225-GN HHHH | R600a | 50 | 19036999 | 3 H 1 D | C | | 1.096 | 224 | | - |
|  EMFP-225-GN HHHH | R600a | 50 | 19037000 | 4 H | C | 1.096 | 224 | - | | - |

Drawers for refrigerated counters










| MODEL | KIT | CODE | TYPE OF COUNTER | POSITION OF THE KIT IN THE UNIT | € |
|--|-----|----------|-----------------------|---|---|
|  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 drawers And pre-installation



EMFP-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) | € |
|---|---------|-------|----------|----------------------------|-------------------------------|--------------------------|--|--------------------------|--------------------|---|
| REFRIGERATED COUNTERS WITH DRAWERS WITH PRE-INSTALLATION | | | | | | | | | | |
|  EMFP-102-GN-R HD | - | 50/60 | 19037613 | 1 H 1 D | - | 274 | - | - | 1.042x700x850 | - |
|  EMFP-102-GN-R HH | - | 50/60 | 19037615 | 2 H | - | | - | - | | - |
|  EMFP-147-GN-R HDD | - | 50/60 | 19037616 | 1 H 2 D | - | 428 | - | - | 1.492x700x850 | - |
|  EMFP-147-GN-R HHD | - | 50/60 | 19037619 | 2 H 1 D | - | | - | - | | - |
|  EMFP-147-GN-R HHH | - | 50/60 | 19037630 | 3 H | - | - | - | - | - | |
|  EMFP-192-GN-R HDDD | - | 50/60 | 19037631 | 1 H 3 D | - | 581 | - | - | 1.942x700x850 | - |
|  EMFP-192-GN-R HHDD | - | 50/60 | 19037632 | 2 H 2 D | - | | - | - | | - |
|  EMFP-192-GN-R HHHD | - | 50/60 | 19037633 | 3 H 1 D | - | | - | - | | - |
|  EMFP-192-GN-R HHHH | - | 50/60 | 19037635 | 4 H | - | | - | - | | - |

Refrigerated counters with glass doors

Refrigerated counters With glass doors



EMFP-180-GN CR PC







VISIBILITY:
Double pane door and anodised aluminium frame
with double vacuum chamber.

Refrigerated counters With glass doors and pre-installation



EMFP-102-GN-R CR PC

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) | € |
|---|---------|-------|----------|----------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATED COUNTERS WITH GLASS DOORS | | | | | | | | | | |
|  EMFP-135-GN CR PC | R600a | 50 | 19036977 | 2 | - | 274 | - | 205 | 1.342x700x850 | - |
|  EMFP-180-GN CR PC | R600a | 50 | 19036984 | 3 | - | 428 | - | 207 | 1.792x700x850 | - |
|  EMFP-225-GN CR PC | R600a | 50 | 19036996 | 4 | - | 581 | - | 230 | 2.242x700x850 | - |
| REFRIGERATED COUNTERS WITH GLASS DOORS AND PRE-INSTALLATION | | | | | | | | | | |
|  EMFP-102-GN-R CR PC | - | 50/60 | 19037609 | 2 | - | 274 | - | - | 1.042x700x850 | - |
|  EMFP-147-GN-R CR PC | - | 50/60 | 19037611 | 3 | - | 428 | - | - | 1.492x700x850 | - |
|  EMFP-192-GN-R CR PC | - | 50/60 | 19037612 | 4 | - | 581 | - | - | 1.942x700x850 | - |

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



EMCP-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) | € |
|---------------------------------|---------------|---------|-----|----------|----------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATED COUNTERS WITH SINK | | | | | | | | | | | |
| | EMFP-135-GN-F | R600a | 50 | 19036982 | 2 | B | 274 | 752 | 203 | 1.342x700x850 | - |
| | EMFP-180-GN-F | R600a | 50 | 19036993 | 3 | C | 428 | 931 | 203 | 1.792x700x850 | - |
| | EMFP-225-GN-F | R600a | 50 | 19037001 | 4 | C | 581 | 1.096 | 224 | 2.242x700x850 | - |

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) | € |
|-------------------------------|-------------|---------|-----|----------|----------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATED CENTRAL COUNTERS | | | | | | | | | | | |
| | EMCP-135-GN | R600a | 50 | 19037012 | 2+2 | - | 274 | - | 203 | 1.342x768x850 | - |
| | EMCP-180-GN | R600a | 50 | 19037013 | 3+3 | - | 428 | - | 203 | 1.792x768x850 | - |
| | EMCP-225-GN | R600a | 50 | 19037014 | 4+4 | - | 581 | - | 224 | 2.242x768x850 | - |

Refrigerated bases

Intended to give support to counter top cooking equipment. Ideal for refrigeration solutions in small rooms.

Models with doors



EMFP-180-BP

Models with drawers 1/3 et 2/3



EMFP-180-B2

| | MODEL | COOLANT | HZ. | CODE | N. DOORS AND DRAWERS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER (W) | DIMENSIONS (MM) | € |
|---|-------------|------------|-----|----------|----------------------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATED BASES WITH DOORS | | | | | | | | | | | |
| | EMFP-135-BP | R600a R290 | 50 | 19037038 | 2 | C | 177 | 752 | 202 | 1.342x700x584 | - |
| | | | 60 | 19074511 | | | | | | | |
| | EMFP-180-BP | R600a R290 | 50 | 19037042 | 3 | C | 277 | 931 | 202 | 1.792x700x584 | - |
| | | | 60 | 19074512 | | | | | | | |
| | EMFP-225-BP | R600a | 50 | 19037048 | 4 | D | 377 | 1096 | 224 | 2.242x700x584 | - |
| | | | 60 | 19074515 | | | | | | | |
| REFRIGERATED BASES WITH 2/3 DRAWERS | | | | | | | | | | | |
| | EMFP-135-B | R600a R290 | 50 | 19037039 | 2 x 2/3 | C | 177 | 752 | 202 | 1.342x700x584 | - |
| | EMFP-180-B | R600a R290 | 50 | 19037043 | 3 x 2/3 | C | 277 | 931 | 202 | 1.792x700x584 | - |
| | EMFP-225-B | R600a | 50 | 19037049 | 4 x 2/3 | C | 377 | 1.096 | 224 | 2.242x700x584 | - |
| REFRIGERATED BASES WITH 1/3 AND 2/3 DRAWERS | | | | | | | | | | | |
| | EMFP-135-B2 | R600a R290 | 50 | 19037040 | 2 x 1/3 1 x 2/3 | C | 177 | 752 | 202 | 1.342x700x584 | - |
| | EMFP-180-B2 | R600a R290 | 50 | 19037044 | 4 x 1/3 1 x 2/3 | C | 277 | 931 | 202 | 1.792x700x584 | - |
| | EMFP-225-B2 | R600a | 50 | 19037050 | 6 x 1/3 1 x 2/3 | D | 377 | 1.096 | 224 | 2.242x700x584 | - |

Refrigerated stands Kore 900



General characteristics

- Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
 - Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
 - Forced air refrigeration system
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Climate Class 4
 - Electronic temperature and defrosting control and display.
 - BP model with doors and B model with GN 1/1 holding capacity drawers.
 - BH model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz

| MODEL | COOLANT | HZ. | CODE | N. DOORS AND DRAWERS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER(W) | DIMENSIONS (MM) | € |
|--------------------------------------|---------|-----|----------|----------------------|-------------------------|--------------------|----------------------------------|-------------------|-----------------|---|
| MODELS WITH DOORS | | | | | | | | | | |
| EMFP9-120 BP | R290 | 50 | 19048089 | 2 | C | 169 | 714 | 250 | 1.200x900x590 | - |
| MODELS WITH 2/3 DRAWERS | | | | | | | | | | |
| EMFP9-120 B | R290 | 50 | 19048090 | 2 x 2/3 | C | 169 | 714 | 250 | 1.200x900x590 | - |
| MODELS WITH FULL LENGTH FLAT DRAWERS | | | | | | | | | | |
| EMFP9-120 BH | R290 | 50 | 19047995 | 2 x GN 2/1 | C | 169 | 777 | 250 | 1.200x900x590 | - |

| MODEL | COOLANT | HZ. | CODE | N. DOORS AND DRAWERS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER(W) | DIMENSIONS (MM) | € |
|-------------------------|---------|-----|----------|----------------------|-------------------------|--------------------|----------------------------------|-------------------|-----------------|---|
| MODELS WITH DOORS | | | | | | | | | | |
| EMFP9-160 BP | R290 | 50 | 19068878 | 3 | C | 240 | 1113 | 250 | 1.600x900x590 | - |
| MODELS WITH 2/3 DRAWERS | | | | | | | | | | |
| EMFP9-160 B | R290 | 50 | 19068870 | 3 x GN 1/1 | C | 240 | 1113 | 250 | 1.600x900x590 | - |

Refrigerated stands

General characteristics

- Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
 - Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
 - Forced air refrigeration system.
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Climate Class 4.
 - Electronic temperature and defrosting control and display.
 - BP model with doors and B model with GN 2/3 holding capacity drawers.
 - BH model with a full-length flat drawer with 2XGN2/3 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz.

| MODEL | COOLANT | HZ. | CODE | N. DOORS AND DRAWERS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER(W) | DIMENSIONS (MM) | € |
|--------------------------------------|---------|-----|----------|----------------------|-------------------------|--------------------|----------------------------------|-------------------|-----------------|---|
| MODELS WITH DOORS | | | | | | | | | | |
| EMFP7-120 BP | R290 | 50 | 19074945 | 2 | C | 110 | 657 | 250 | 1200x630x590 | - |
| MODELS WITH 2/3 DRAWERS | | | | | | | | | | |
| EMFP7-120 B | R290 | 50 | 19074943 | 2 x GN 2/3 | C | 110 | 657 | 250 | 1200x630x590 | - |
| MODELS WITH FULL LENGTH FLAT DRAWERS | | | | | | | | | | |
| EMFP7-120 BH | R290 | 50 | 19075072 | 2 x GN 4/3 | c | 110 | 777 | 250 | 1200x630x590 | - |

| MODEL | COOLANT | HZ. | CODE | N. DOORS AND DRAWERS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER(W) | DIMENSIONS (MM) | € |
|-------------------------|---------|-----|----------|----------------------|-------------------------|--------------------|----------------------------------|-------------------|-----------------|---|
| MODELS WITH DOORS | | | | | | | | | | |
| EMFP7-160 BP | R290 | 50 | 19076353 | 3 | C | 169 | 1113 | 250 | 1.600x630x590 | - |
| MODELS WITH 2/3 DRAWERS | | | | | | | | | | |
| EMFP7-160 B | R290 | 50 | 19076352 | 3 x GN 2/3 | C | 169 | 1113 | 250 | 1.600x630x590 | - |


















GN 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 (€) | HEATED DOOR FRAME (€) | PANORAMIC OPENING (€) |
|--------------------------|-----------------------------------|--------------------------------|---------------------------|------------------------------|----------------------|---------------------------|----------------------------------|----------------------------------|----------------------------------|-----------------------------|-----------------------------|
| | RI | GR | SE | SP | R | CR | H | T | GI | T | AP |
| ADVANCE - 700 GASTRONORM | | | | | | | | | | | |
| EAMFP-135 GN | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | - | 0 | 0 |
| EAMFP-180 GN | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | - | 0 | 0 |
| EAMFP-225 GN | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | - | 0 | 0 |
| EAMFN-135 GN | 0 | 0 | 0 | 0 | 0 | 0 | - | - | - | STD | 0 |
| EAMFN-180 GN | 0 | 0 | 0 | 0 | 0 | 0 | - | - | - | STD | 0 |
| EAMFP-135 GN-PC | 0 | 0 | 0 | 0 | 0 | STD | - | - | - | 0 | - |
| EAMFP-180 GN-PC | 0 | 0 | 0 | 0 | 0 | STD | - | - | - | 0 | - |
| EAMFP-225 GN-PC | 0 | 0 | 0 | 0 | 0 | STD | - | - | - | 0 | - |
| EAMCP-135 GN | - | 0 | 0 | STD | 0 | 0 | - | - | - | 0 | 0 |
| EAMCP-180 GN | - | 0 | 0 | STD | 0 | 0 | - | - | - | 0 | 0 |
| EAMCP-225 GN | - | 0 | 0 | STD | 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 | STD | 0 |
| EMFN-180 GN | 0 | 0 | 0 | 0 | 0 | 0 | - | - | 0 | STD | 0 |
| EMFP-135 GN-PC | 0 | 0 | 0 | 0 | 0 | STD | - | - | 0 | 0 | - |
| EMFP-180 GN-PC | 0 | 0 | 0 | 0 | 0 | STD | - | - | 0 | 0 | - |
| EMFP-225 GN-PC | 0 | 0 | 0 | 0 | 0 | STD | - | - | 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 BP | 0 | - | - | STD | 0 | 0 | - | - | - | 0 | - |
| EMFP-180 BP | 0 | - | - | STD | 0 | 0 | - | - | - | 0 | - |
| EMFP-225 BP | 0 | - | - | STD | 0 | 0 | - | - | - | 0 | - |
| EMCP-135 GN | - | 0 | 0 | STD | 0 | 0 | - | - | - | 0 | 0 |
| EMCP-180 GN | - | 0 | 0 | STD | 0 | 0 | - | - | - | 0 | 0 |
| EMCP-225 GN | - | 0 | 0 | STD | 0 | 0 | - | - | - | 0 | 0 |
| EMFP-102 GN-R | 0 | 0 | 0 | 0 | - | 0 | 0 | 0 | - | 0 | 0 |
| EMFP-147 GN-R | 0 | 0 | 0 | 0 | - | 0 | 0 | 0 | - | 0 | 0 |
| EMFP-192 GN-R | 0 | 0 | 0 | 0 | - | 0 | 0 | 0 | - | 0 | 0 |
| EMFN-102 GN-R | 0 | 0 | 0 | 0 | - | 0 | - | - | - | 0 | 0 |
| EMFN-147 GN-R | 0 | 0 | 0 | 0 | - | 0 | - | - | - | 0 | 0 |
| EMFP-102 GN-R PC | 0 | 0 | 0 | 0 | - | STD | - | - | - | 0 | - |
| EMFP-147 GN-R PC | 0 | 0 | 0 | 0 | - | STD | - | - | - | 0 | - |
| EMFP-192 GN-R PC | 0 | 0 | 0 | 0 | - | STD | - | - | - | 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 | € |
|---|-----|----------|--------------------|---|---|
|  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) | 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 |  | - |

Kits castors to assembly

| DESCRIPTION | CODE | € |
|------------------------------|----------|---|
| KIT 4 WHEELS, 2 with bracked | 19016846 | - |
| KIT 6 WHEELS, 3 with bracked | 19011005 | - |

Accessories for gn counters *

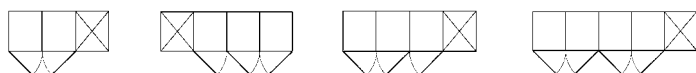
| DESCRIPTION | CODE |
|--|----------|
| GRID GN 1/1 Epoxi (530x325) | 12035781 |
| GRID GN 1/1 Stainless steel (530x325) | 19000999 |
| GUIDE for grid GN-1/1 - Side grid - 562 mm - 1 element | 12037936 |
| GUIDE for grid GN-1/1 - Central grid - 612 mm - 1 element | 12036716 |
| GUIDE for grid GN-1/1 - ADVANCE counters - Side and Central - 519 mm - 1 element | 12036880 |

* Check prices at accessories and spare parts list

Panoramic Opening (AP)



(#) 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.



60% ENERGY
SAVING WITH HC
COOLANTS

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).
 - Heated door frame to avoid condensation in high humidity environments.

(*) 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 (*)

EMSP-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 | ELECTRIC POWER (W) | DIMENSIONS (MM) | € |
|---|------------|---------------|-------|----------|----------|-------------------------|--------------------|---------------------------|--------------------|-----------------|---|
| REFRIGERATED COUNTERS | | | | | | | | | | | |
| | EMSP-150 | R600a R290 | 50 | 19036912 | 2 | C | 268 | 836 | 203 | 1.492x600x850 | - |
| | | | 60 | 19074528 | | - | | - | 295 | | |
| | EMSP-200 | R600a R290 | 50 | 19036970 | 3 | C | 416 | 931 | 203 | 2.017x600x850 | - |
| | | | 60 | 19074529 | | - | | - | 295 | | |
| | EMSP-250 | R600a | 50 | 19037002 | 4 | C | 564 | 1.096 | 224 | 2.542x600x850 | - |
| | | | 60 | 19074530 | | - | | - | 241 | | |
| REFRIGERATED COUNTERS WITH PRE-INSTALLATION | | | | | | | | | | | |
| | EMSP-117-R | - | 50/60 | 19037640 | 2 | - | 268 | - | - | 1.192x600x850 | - |
| | EMSP-169-R | - | 50/60 | 19037641 | 3 | - | 416 | - | - | 1.717x600x850 | - |
| | EMSP-222-R | - | 50/60 | 19037642 | 4 | - | 564 | - | - | 2.242x600x850 | - |

Freezer counters

Freezer Counters







EMSN-200-GN

Freezer counters With pre-installation (*)



EMSN-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 | ELECTRIC POWER (W) | DIMENSIONS (MM) | € |
|--|---------|-------|----------|----------|-------------------------|--------------------|---------------------------|--------------------|-----------------|---|
| FREEZER COUNTERS | | | | | | | | | | |
|  EMSN-150 | R290 | 50 | 19037552 | 2 | D | 268 | 2.212 | 669 | 1.492x600x850 | - |
| | | 60 | 19074531 | | - | | - | 739 | | |
|  EMSN-200 | R290 | 50 | 19037553 | 3 | D | 416 | 2.467 | 679 | 2.017x600x850 | - |
| | | 60 | 19074532 | | - | | - | 749 | | |
| FREEZER COUNTERS WITH PRE-INSTALLATION | | | | | | | | | | |
|  EMSN-117-R | - | 50/60 | 19037666 | 2 | - | 268 | - | 416 | 1.192x600x850 | - |
|  EMSN-169-R | - | 50/60 | 19037668 | 3 | - | 416 | - | 426 | 1.717x600x850 | - |

Refrigerated counters with drawers



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) | € | |
|---|---------------|-------|------|----------------------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---------------|---|
| REFRIGERATED COUNTERS WITH DRAWERS | | | | | | | | | | | |
| | EMSP-150-HD | R600a | 50 | 19036948 | 1 H 1 D | C | 268 | 836 | 203 | 1.492x600x850 | - |
| | EMSP-150-HH | R600a | 50 | 19036953 | 2 H | C | | 836 | 203 | - | |
| | EMSP-200-HDD | R600a | 50 | 19036973 | 1 H 2 D | C | 416 | 931 | 203 | - | |
| | EMSP-200-HHD | R600a | 50 | 19036974 | 2 H 1 D | C | | 931 | 203 | 2.017x600x850 | - |
| | EMSP-200-HHH | R600a | 50 | 19036975 | 3 H | C | | 931 | 203 | - | |
| | EMSP-250-HDDD | R600a | 50 | 19037006 | 1 H 3 D | C | 564 | 1.096 | 224 | - | |
| | EMSP-250-HHDD | R600a | 50 | 19037007 | 2 H 2 D | C | | 1.096 | 224 | 2.542x600x850 | - |
| | EMSP-250-HHHD | R600a | 50 | 19037008 | 3 H 1 D | C | | 1.096 | 224 | - | |
| | EMSP-250-HHHH | R600a | 50 | 19037009 | 4 H | C | 1.096 | 224 | - | | |










Drawers for snack refrigerated counters

| MODEL | KIT | CODE | TYPE OF COUNTER | POSITION OF THE KIT IN THE UNIT | € |
|-----------------------------------|-----|----------|-----------------|---------------------------------|---|
| 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 drawers and pre-installation



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) | € |
|---|---------|-------|----------|----------------------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATED COUNTERS WITH DRAWERS AND PRE-INSTALLATION | | | | | | | | | | |
|  EMSP-117-R HD | - | 50/60 | 19037645 | 1 H 1 D | - | 268 | - | - | 1.192x600x850 | - |
|  EMSP-117-R HH | - | 50/60 | 19037646 | 2 H | - | 268 | - | - | 1.192x600x850 | - |
|  EMSP-169-R HDD | - | 50/60 | 19037648 | 1 H 2 D | - | 416 | - | - | 1.717x600x850 | - |
|  EMSP-169-R HHD | - | 50/60 | 19037649 | 2 H 1 D | - | 416 | - | - | 1.717x600x850 | - |
|  EMSP-169-R HHH | - | 50/60 | 19037650 | 3 H | - | 416 | - | - | 1.717x600x850 | - |
|  EMSP-222-R HDDD | - | 50/60 | 19037651 | 1 H 3 D | - | 564 | - | - | 2.242x600x850 | - |
|  EMSP-222-R HHDD | - | 50/60 | 19037652 | 2 H 2 D | - | 564 | - | - | 2.242x600x850 | - |
|  EMSP-222-R HHHD | - | 50/60 | 19037654 | 3 H 1 D | - | 564 | - | - | 2.242x600x850 | - |
|  EMSP-222-R HHHH | - | 50/60 | 19037655 | 4 H | - | 564 | - | - | 2.242x600x850 | - |

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

EMSP-150-F

SINK:
Sink dimensions: 330 x 365 x 140 mm

Refrigerated counters with glass doors



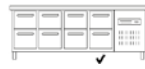


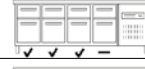


| | MODEL | COOLANT | HZ. | CODE | N. DOORS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER (W) | DIMENSIONS (MM) | € |
|--|----------------|---------|-----|----------|----------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| | EMSP-150-CR-PC | R600a | 50 | 19036937 | 2 | - | 268 | - | 207 | 1.492x600x850 | - |
| | EMSP-200-CR-PC | R600a | 50 | 19036972 | 3 | - | 416 | - | 209 | 2.017x600x850 | - |
| | EMSP-250-CR-PC | R600a | 50 | 19037004 | 4 | - | 564 | - | 232 | 2.542x600x850 | - |

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) | € |
|--|------------|---------|-----|----------|----------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| | EMSP-150-F | R600a | 50 | 19036915 | 2 | C | 268 | 836 | 203 | 1.492x600x850 | - |
| | EMSP-200-F | R600a | 50 | 19036971 | 3 | C | 416 | 931 | 203 | 2.017x600x850 | - |
| | EMSP-250-F | R600a | 50 | 19037003 | 4 | C | 564 | 1.096 | 224 | 2.542x600x850 | - |

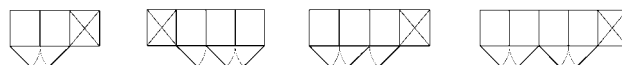
Drawers for snack refrigerated counters

| MODEL | KIT | CODE | TYPE OF COUNTER | POSITION OF THE KIT IN THE UNIT | € |
|---|-----|----------|-----------------|---|---|
| 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 (€) | HEATED DOR FRAME (€) | PANORAMIC OPENING (€) |
|-------------------|-----------------------------|-----------------------------|------------------------|---------------------------|-------------------|------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------|--------------------------|
| | RI | GR | SE | SP | R | CR | H/W | T | GI | T | AP |
| 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 | Std | 0 |
| EMSN-200 | 0 | - | 0 | 0 | 0 | 0 | - | - | 0 | Std | 0 |
| EMSP-150-PC | 0 | - | 0 | 0 | 0 | Std | - | - | 0 | 0 | - |
| EMSP-200-PC | 0 | - | 0 | 0 | 0 | Std | - | - | 0 | 0 | - |
| EMSP-250-PC | 0 | - | 0 | 0 | 0 | Std | - | - | 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 |
| EMSP-117-R | 0 | - | 0 | 0 | - | 0 | 0 | 0 | - | 0 | 0 |
| EMSP-169-R | 0 | - | 0 | 0 | - | 0 | 0 | 0 | - | 0 | 0 |
| EMSP-222-R | 0 | - | 0 | 0 | - | 0 | 0 | 0 | - | 0 | 0 |
| EMSN-117-R | 0 | - | 0 | 0 | - | 0 | - | - | - | Std | 0 |
| EMSN-169-R | 0 | - | 0 | 0 | - | 0 | - | - | - | Std | 0 |

(#) PANORAMIC OPENING - possible OPTIONS



Kit castors for counters

| DESCRIPTION | CODE | € |
|--|----------|---|
| KIT 4 WHEELS Ø 80, 2 with bracket - For 2 and 3 doors counters | 19016846 | - |
| KIT 6 WHEELS Ø 80, 3 with bracket - For 4 doors counters | 19011005 | - |

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.



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.

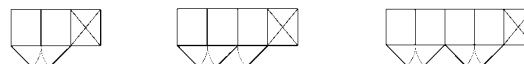
| MODEL | HZ. | CODE | NO. OF DOORS | GROSS CAPACITY (L) | ELECTRIC POWER (W) | COOLANT | DIMENSIONS (MM) | € |
|---|-----|----------|--------------|--------------------|--------------------|---------|-----------------|---|
|  EMPP-150-GV | 50 | 19037745 | 2 | 376 | 220 | R290 | 1.492x800x850 | - |
|  EMPP-202-GV | 50 | 19037746 | 3 | 584 | 303 | R290 | 2.017x800x850 | - |
|  EMPP-255-GV | 50 | 19037747 | 4 | 792 | 303 | R290 | 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 RI | 3 CM GRANITE WORKTOP GR | WITHOUT WORKTOP SE | WITHOUT SPLASHBACK SP | WHEELS SET | LOCK (PER DOOR) | HEATED DOOR FRAME | PANORAMIC OPENING (#) |
|----------|----------------------------|----------------------------|-----------------------|--------------------------|------------|-----------------|-------------------|-----------------------|
| | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) |
| EMPP-150 | - | - | - | - | - | - | - | - |
| EMPP-202 | - | - | - | - | - | - | - | - |
| EMPP-255 | - | - | - | - | - | - | - | - |

(#) Panoramic opening - possible options



Kit castors for counters

| DESCRIPTION | CODE | € |
|--|----------|---|
| KIT 4 WHEELS Ø 80, 2 with bracket - For 2 and 3 doors counters | 19016846 | - |
| KIT 6 WHEELS Ø 80, 3 with bracket - For 4 doors counters | 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.



Preparation Counters

| | |
|---|-----|
| Configurable pizza counters | 221 |
| Compact pizza counter, professional series | 223 |
| Compact pizza counter, standard serie | 225 |
| Sandwich & Salad counter | 227 |
| Saladette | 229 |

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.



Special tables
for specific tasks.



Find out more!



Access the website






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 | STANDARD | EMEP-135/180 | EMEP-100 | EMEP-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 EMI / EMIT | In option EMI / EMIT | Rear unit | Rear unit | Hole in worktop | Hole in worktop | Rear unit |
| COOLANT | R-600a | R-290 | R-290 | R-290 | R-290 | R-290 | R-290 |
| CLIMATE CLASS | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| EVAPORATOR | INTERNAL | CENTRAL EVAPORATOR | CENTRAL EVAPORATOR | CENTRAL EVAPORATOR | 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.



| MODEL | COOLANT | HZ. | CODE | DOORS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|--|---------|-----|--------------|-------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| REFRIGERATED COUNTERS 700 mm WITH GRANITE WORKTOP | | | | | | | | | | |
|  EMFP-135-GN GR | R-600a | 50 | 19043010 | 2 | B | 274 | 752 | 202 | 1.342x700x850 | - |
|  EMFP-180-GN GR | R-600a | 50 | 19043035 | 3 | C | 428 | 931 | 202 | 1.792x700x850 | - |
|  EMFP-225-GN GR | R-600a | 50 | 19043048 | 4 | C | 581 | 1.096 | 224 | 2.242x700x850 | - |
| REFRIGERATED COUNTERS 800 mm WITH GRANITE WORKTOP IN OPTION | | | | | | | | | | |
|  EMPP-150-GV | R-290 | 50 | 19037745 (*) | 2 | - | 376 | - | 212 | 1.492x800x850 | - |
|  EMPP-202-GV | R-290 | 50 | 19037746 (*) | 3 | - | 584 | - | 361 | 2.017x800x850 | - |

(*) Granite worktop not included. See options.



EMI-135



EMIT-180

Ingredient units

| MODEL | FOR COUNTER: | CODE | COVER | CONTAINERS CAPACITY | ELECTRIC POWER (W) | COOLANT | DIMENSIONS (mm) | € |
|---|--------------|----------|-----------------------|---------------------|--------------------|---------|-----------------|---|
| GLASS COVERED CASES FOR 1/4 GN CONTAINERS | | | | | | | | |
| EMI-135 | 135 GN GR | 19061729 | Glass | 5xGN 1/4 | 178 | R-600a | 1.340x336x450 | - |
| EMI-180 | 180 GN GR | 19061743 | Glass | 8xGN 1/4 | 178 | R-600a | 1.790x336x450 | - |
| EMI-225 | 225 GN GR | 19061747 | Glass | 10xGN 1/4 | 216 | R-600a | 2.240x336x450 | - |
| EMI-150 | EMPP-150 GR | 19061741 | Glass | 6xGN 1/4 | 178 | R-600a | 1.496x336x450 | - |
| EMI-202 | EMPP-202 GR | 19061745 | Glass | 9xGN 1/4 | 178 | R-600a | 2.019x336x450 | - |
| CASES WITH COVER FOR 1/4 GN CONTAINERS | | | | | | | | |
| EMIT-135 | 135 GN GR | 19061740 | Stainless steel cover | 5xGN 1/4 | 178 | R-600a | 1.340x336x250 | - |
| EMIT-180 | 180 GN GR | 19061744 | Stainless steel cover | 8xGN 1/4 | 178 | R-600a | 1.790x336x250 | - |
| EMIT-225 | 225 GN GR | 19061748 | Stainless steel cover | 10xGN 1/4 | 216 | R-600a | 2.240x336x250 | - |
| EMIT-150 | EMPP-150 GR | 19061742 | Stainless steel cover | 6xGN 1/4 | 178 | R-600a | 1.496x336x250 | - |
| EMIT-202 | EMPP-202 GR | 19061746 | Stainless steel cover | 9xGN 1/4 | 178 | R-600a | 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 CAJONES | | COMPRESSOR ON THE LEFT (€) | HEATED DOOR FRAME (€) | PANORAMIC OPENING (€) |
|----------------|--------------------------|--------------------------|---------------------|------------------------|--------------------|------------------------|----------------|----------------|----------------------------|-----------------------|-----------------------|
| | | | | | | | [1/2] UNIT (€) | [1/3] UNIT (€) | | | |
| EMFP-135 GN GR | 0 | 0 | - | - | - | 0 | 0 | 0 | 0 | 0 | 0 |
| EMFP-180 GN GR | 0 | 0 | - | - | - | 0 | 0 | 0 | 0 | 0 | 0 |
| EMFP-225 GN GR | 0 | 0 | - | - | - | 0 | 0 | 0 | 0 | 0 | 0 |
| EMPP-150 GR | 0 | 0 | - | - | - | 0 | - | - | - | 0 | 0 |
| EMPP-202 GR | 0 | 0 | - | - | - | 0 | - | - | - | 0 | 0 |

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-160

General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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 | DIMMENSIONS (mm) | € | |
|---|----------|------|----------|--------------------|--------------------|---------|------------------|---------------|---|
| Professional COMPACT COUNTERS FOR PIZZA | | | | | | | | | |
|   | EMPZ-160 | 50 | 19037748 | 2 | 325 | 250 | R-290 | 1.590x700x854 | - |
|   | EMPZ-210 | 50 | 19037749 | 3 | 505 | 250 | R-290 | 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 (€) | HEATED DOR FRAME (€) | PANORAMIC OPENING (€) |
|----------|--------------------------|--------------------------|---------------------|------------------------|--------------------|------------------------|----------------|----------------|----------------------------|----------------------|-----------------------|
| | | | | | | | [1/2] UNIT (€) | [1/3] UNIT (€) | | | |
| CONCEPT | | | | | | | | | | | |
| EMPZ-160 | 0 | - | - | - | - | - | - | - | - | 0 | 0 |
| EMPZ-210 | 0 | - | - | - | - | - | - | - | - | 0 | 0 |

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.



EMPZ2-135

General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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: +2 °C, +8 °C (room temperature: 38 °C).



EMPZ2-180

CONSERVATION:

Includes a unit for refrigerated ingredients on the surface top with capacity to house 7 and 9 GN trays with a depth of 150 mm (in table with 2 and 3 doors respectively).

| MODEL | HZ. | CODE | NO. OF DOORS | GROSS CAPACITY (L) | ELECTRIC POWER (W) | COOLANT | DIMENSIONS (mm) | € |
|----------------------------|-----|----------|--------------|--------------------|--------------------|---------|-----------------|---|
| Compact COUNTERS for pizza | | | | | | | | |
| | 50 | 19069340 | 2 | 290 | 262 | R-290 | 1.350x708x850 | - |
| | 60 | 19074201 | | | 308 | | | |
| | 50 | 19068877 | 3 | 290 | 522 | R-290 | 1.800x708x850 | - |
| | 60 | 19074202 | | | 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 | HEATED DOR FRAME | PANORAMIC OPENING |
|--------------------------------|----------------------|----------------------|-----------------|--------------------|----------------|--------------------|-------------|------------|------------------------|------------------|-------------------|
| | RI | GR | SE | SP | R | CR | [1/2] UNIT | [1/3] UNIT | GI | T | AP |
| | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) |
| CONCEPT - Mesas de preparación | | | | | | | | | | | |
| EMPZ2-135 | 0 | - | - | - | 0 | 0 | 0 | 0 | - | 0 | 0 |
| EMPZ2-180 | 0 | - | - | - | 0 | 0 | 0 | 0 | - | 0 | 0 |

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-1/3 INOX CONTAINER - 150 mm depth | 19000682 |

* Check prices at accessories and spare parts list

Preparation counters | For salads and sandwiches

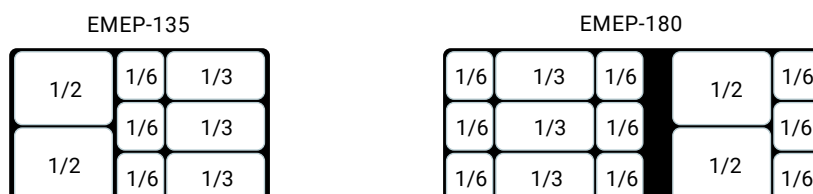
CONCEPT includes specially designed counters for sandwiches and salads preparation and includes specific spaces for different sizes Gastronorm containers.





EMEP-135 GN

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).



| MODEL | HZ. | CODE | NO. OF DOORS | GROSS CAPACITY (L) | ELECTRIC POWER (W) | COOLANT | DIMENSIONS (mm) | € |
|--|-----|----------|--------------|--------------------|--------------------|---------|-----------------|---|
| SALAD COUNTERS | | | | | | | | |
|  EMEP-135-GN | 50 | 19037762 | 2 | 274 | 280 | R-290 | 1.342x700x850 | - |
| | 60 | 19074603 | | | 326 | | | |
|  EMEP-180-GN | 50 | 19037765 | 3 | 428 | 414 | R-290 | 1.792x700x850 | - |
| | 60 | 19074604 | | | 520 | | | |

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 | HEATED DOR FRAME | PANORAMIC OPENING |
|-------------|----------------------|----------------------|-----------------|--------------------|----------------|--------------------|-------------|------------|------------------------|------------------|-------------------|
| | | | | | | | [1/2] UNIT | [1/3] UNIT | | | |
| | | | | | | | RI | GR | | | |
| (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | |
| EMEP-135-GN | 0 | - | - | - | 0 | 0 | - | - | - | Std | 0 |
| EMEP-180-GN | 0 | - | - | - | 0 | 0 | - | - | - | Std | 0 |

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.



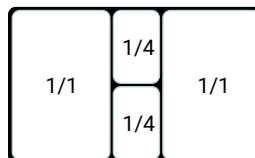
General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 50 mm of injected polyurethane insulation with density of 40 kg/m³.
- Forced draught refrigeration system located inside the chamber.
- Evaporator with copper tube and aluminium cooling fins.
- Electronic and digital control of temperature and of defrosting with digital display.
- Alarm to avoid prolonged door opening.
- Automatic door closure and blocking mechanism, which makes loading and unloading the appliance more convenient.
- Plastified steel shelves, easily removable for cleaning, with height-adjustable guides.
- Equipment included per door: 1 rack and 2 sets of guides for positioning at different heights.
- Interior drain which allows the drainage of waste waters.
- Inbuilt floor and curved interiors to facilitate cleaning and conservation.
- Height-adjustable stainless steel feet
- Operational temperature: +2 °C, +8 °C (ambient 38 °C).

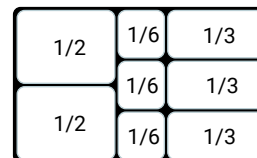


EMEP-100

Example of distribution a



Example of distribution b



EMEP-100 G



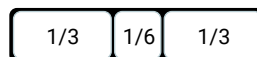
Display

Cristal cover with containers unit for 1/6 GN containers, 100 mm depth.

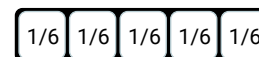
Granite 3 Cm Worktop:

Cooling units underneath allow for a shorter length.

Example of distribution a



Example of distribution b



| MODEL | HZ. | CODE | NO. OF DOORS | GROSS CAPACITY (L) | ELECTRIC POWER (W) | COOLANT | DIMENSIONS (mm) | € |
|--|-----|----------|--------------|--------------------|--------------------|---------|-----------------|---|
| SALADETTE - SANDWICHES AND SALADS | | | | | | | | |
| EMEP-100 | 50 | 19037766 | 2 | 177 | 254 | R-290 | 915x700x875 | - |
| | 60 | 19074203 | | | 300 | | | |
| SALADETTE - PIZZA | | | | | | | | |
| EMEP-100 G GR | 50 | 19037768 | 2 | 177 | 254 | R-290 | 915x700x895 | - |
| | 60 | 19074605 | | | 300 | | | |

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 | HEATED DOR FRAME | PANORAMIC OPENING |
|-----------------|----------------------|----------------------|-----------------|--------------------|----------------|--------------------|-------------|------------|------------------------|------------------|-------------------|
| | | | | | | | [1/2] UNIT | [1/3] UNIT | | | |
| | | | | | | | H | T | | | |
| EMEP-100 / 100G | RI | GR | SE | SP | R | CR | H | T | GI | T | AP |
| | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) |
| | 0 | - | - | - | 0 | - | - | - | - | 0 | 0 |

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



Compact and reliable
components ideal for
storing bottles.



Find out more!



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Bottle coolers

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| Back bar counters | 233 |
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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.

Back bar counters



With all the features of the refrigerated counters of the Snack range

General characteristics

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-600a ecological coolant, CFC free.

Copper pipe evaporator with aluminium wings. Forced draught.

Automatic evaporation of defrosting water.

Climatic class: 4.

Working temperature -2 °C, +8 °C, at room temperature of 43 °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.

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

Back bar counters



EMFP-202

Neutral drawer over refrigeration unit.

Back bar counters With glass doors



EFMP-202-PC

Glass doors with vacuum chamber / LED lighting
/ Lock standard with glass doors

| | MODEL | COOLANT | HZ. | CODE | NO. OF DOORS | ENERGY EFFICIENCY CLASS | GROSS CAPACITY (L) | ANNUAL ENERGY CONSUMPTION (KW-H) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|---|------------------|---------|-----|----------|--------------|-------------------------|--------------------|----------------------------------|--------------------|-----------------|---|
| Refrigerated FRONT counters | | | | | | | | | | | |
| | EFMP-150 | R-600a | 50 | 19036966 | 2 | C | 355 | 835 | 202 | 1.492x600x1.045 | - |
| | EFMP-202 | R-600a | 50 | 19036968 | 3 | C | | 988 | 202 | 2.017x600x1.045 | - |
| | EFMP-255 | R-600a | 50 | 19037010 | 4 | C | 747 | 1.171 | 224 | 2.542x600x1.045 | - |
| Refrigerated FRONT counters with glass doors | | | | | | | | | | | |
| | EFMP-150CRPC | R-600a | 50 | 19036967 | 2 | - | 355 | - | 202 | 1.492x600x1.045 | - |
| | EFMP-202CRPC | R-600a | 50 | 19036969 | 3 | - | 551 | - | 209 | 2.017x600x1.045 | - |
| | EFMP-255CRPC | R-600a | 50 | 19037011 | 4 | - | 747 | - | 234 | 2.542x600x1.045 | - |

Remote back bar counters

Remote back bar counters With pre-installation*









EFMP-117

Remote back bar counters With glass doors and pre-installation*





EFMP-169-CR PC

(*) Cooling unit not included /
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) | € |
|--|-------|----------|--------------|-------------------------|--------------------|----------------------------------|--------------------|---------|-----------------|---|
| Refrigerated back bar counters with pre-installation | | | | | | | | | | |
|  EFMP-117-R | 50/60 | 19037657 | 2 | - | 355 | - | - | - | 1.192x600x1.045 | - |
|  EFMP-169-R | 50/60 | 19037659 | 3 | - | 551 | - | - | - | 1.717x600x1.045 | - |
|  EFMP-222-R | 50/60 | 19037661 | 4 | - | 747 | - | - | - | 2.242x600x1.045 | - |
| Refrigerated back bar counters with glass doors and pre-installation | | | | | | | | | | |
|  EFMP-117-R CR PC | 50/60 | 19037662 | 2 | - | 355 | - | - | - | 1.192x600x1.045 | - |
|  EFMP-169-R CR PC | 50/60 | 19037664 | 3 | - | 551 | - | - | - | 1.717x600x1.045 | - |
|  EFMP-222-R CR PC | 50/60 | 19037665 | 4 | - | 747 | - | - | - | 2.242x600x1.045 | - |

Drawers for back bar counters

| KIT MODEL | CODE | COUNTER TYPE | POSITION OF THE KIT IN THE UNIT | € |
|---|----------|--------------|---|---|
|  KIT 2 DRAWERS (1/2+2/3) | 19004924 | EFMP |  | - |

Available options and price increase per model

| MODEL | STAINLESS STEEL BACK PANEL | WITHOUT WORKTOP | WITHOUT SPLASHBACK | WHEELS SET | LOCK (PER DOOR) | DRAWERS SET [1/3 + 2/3] UNIT | HOPPER (#) | COMPRESSOR ON THE LEFT | HEATED DOR FRAME |
|------------------|----------------------------|-----------------|--------------------|------------|-----------------|------------------------------|------------|------------------------|------------------|
| | RI | SE | SP | R | CR | H | TV | GI | T |
| | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) | (€) |
| EFMP-150 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| EFMP-202 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| EFMP-255 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| EFMP-150-CR PC | 0 | 0 | 0 | 0 | Std | - | 0 | 0 | 0 |
| EFMP-202-CR PC | 0 | 0 | 0 | 0 | Std | - | 0 | 0 | 0 |
| EFMP-255-CR PC | 0 | 0 | 0 | 0 | Std | - | 0 | 0 | 0 |
| EFMP-117-R | 0 | 0 | 0 | - | 0 | - | - | - | 0 |
| EFMP-169-R | 0 | 0 | 0 | - | 0 | - | - | - | 0 |
| EFMP-222-R | 0 | 0 | 0 | - | 0 | - | - | - | 0 |
| EFMP-117-R-CR PC | 0 | 0 | 0 | - | Std | - | - | - | 0 |
| EFMP-169-R-CR PC | 0 | 0 | 0 | - | Std | - | - | - | 0 |
| EFMP-222-R-CR PC | 0 | 0 | 0 | - | Std | - | - | - | 0 |

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



MODELOS MMC



MODELOS MME

General characteristics

- Built with high quality austenitic stainless steel.
- Worktop with 10 cm high splashback.
- Height adjustable stainless steel legs.
- Rounded edges.



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.
- Versions with hole in the worktop to pass the connections of the coffee machine.

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) | € |
|---|----------|--------------------------------------|----------------|-----------------|--------------|-----------------|---|
|  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) | € |
|---------------|----------|----------------|-----------------|---|
| 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

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: +2 °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) | € |
|-------|---------|-----|----------|--------------|--------------------|-------------------------|--------------------|-----------------|---|
| EBBC2 | R-290 | 50 | 19037810 | 2 | 300 | 200 | 238 | 1.544x535x860 | - |
| EBBC3 | R-290 | 50 | 19037744 | 3 | 510 | 290 | 241 | 2.105x535x860 | - |

Back bar coolers

ERM series



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.
- Vertical led lighting located in the frame.
- Fitted with two plastic covered steel grid shelves.
- Working temperature: +2 °C, +8 °C (room temperature: 32 °C).



EERM-150 INOX



EERM-250

| | MODEL | COOLANT | HZ. | CODE | NO. OF DOORS | GROSS CAPACITY (L) | BOTTLES CAPACITY (75CL) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|--|--------------|---------|-----|----------|--------------|--------------------|-------------------------|--------------------|-----------------|---|
| Refrigerated wall displays ERM SERIES (exterior in stainless steel) | | | | | | | | | | |
| | EERM-150 SS | R-600a | 50 | 19048035 | 1 | 142 | 49 | 160 | 625x565x900 | - |
| | EERM-250 SS | R-600a | 50 | 19048036 | 2 | 214 | 77 | 160 | 925x565x900 | - |
| | EERM-350 SS | R-600a | 50 | 19048037 | 3 | 327 | 119 | 160 | 1.375x565x900 | - |
| Refrigerated wall displays ERM SERIES (black plastic covered) | | | | | | | | | | |
| | EERM-150 | R-600a | 50 | 19048033 | 1 | 142 | 49 | 160 | 625x565x900 | - |
| | EERM-250 | R-600a | 50 | 19046985 | 2 | 214 | 77 | 160 | 925x565x900 | - |
| | EERM-350 | R-600a | 50 | 19048034 | 3 | 327 | 119 | 160 | 1.375x565x900 | - |
| HEIGHT 800 mm - UNDERCOUNTER | | | | | | | | | | |
| Refrigerated wall displays ERMU SERIES (exterior in stainless steel) | | | | | | | | | | |
| | EERMU-150 SS | R-600a | 50 | 19048291 | 1 | 121 | 49 | 160 | 625x565x800 | - |
| | EERMU-250 SS | R-600a | 50 | 19048292 | 2 | 182 | 77 | 160 | 925x565x800 | - |
| | EERMU-350 SS | R-600a | 50 | 19048293 | 3 | 277 | 119 | 160 | 1.375x565x800 | - |
| Refrigerated wall displays ERMU SERIES (black plastic covered) | | | | | | | | | | |
| | EERMU-150 | R-600a | 50 | 19048288 | 1 | 121 | 49 | 160 | 625x565x800 | - |
| | EERMU-250 | R-600a | 50 | 19048289 | 2 | 182 | 77 | 160 | 925x565x800 | - |
| | EERMU-350 | R-600a | 50 | 19048290 | 3 | 277 | 119 | 160 | 1.375x565x800 | - |








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.







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 | COOLANTE | HZ. | CODE | NO. OF DOORS | NO OF SEPARATOR GRIDS | GROSS CAPACITY (L) | ELECTRIC POWER (W) | DIMENSIONS (mm) | € |
|---|--|----------|-----|----------|--------------|-----------------------|--------------------|--------------------|-----------------|---|
|  |  EBFP-100 I | R-600a | 50 | 19048052 | 2 | 1 | 223 | 109 | 1.010x552x850 | - |
|  |  EBFP-150 I | R-600a | 50 | 19048054 | 3 | 2 | 381 | 205 | 1.500x552x850 | - |
|  |  EBFP-200 I | R-600a | 50 | 19048061 | 4 | 3 | 539 | 205 | 1.990x552x850 | - |
| |  EBFP-250 I | R-600a | 50 | 19048088 | 5 | 4 | 696 | 205 | 2.480x552x850 | - |

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) | € |
|---|---|----------|--------------|-----------------------|--------------------|--------------------|---------|-----------------|---|
|  |  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.



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: $-1\text{ }^{\circ}\text{C} \div +6\text{ }^{\circ}\text{C}$, Ambient temperature $32\text{ }^{\circ}\text{C}$.

Frozen product maintenance cabinets:

- Equipped with 6 fixed shelves (model AFN-251-I, 2 shelves).
- Static refrigeration by means of evaporator shelves.
- R-290 hydrocarbon refrigerant gas.
- Operational temperature: $-22\text{ }^{\circ}\text{C} \div -15\text{ }^{\circ}\text{C}$. Ambient temperature $32\text{ }^{\circ}\text{C}$.

Stainless steel series









AFP-251-I



AFP-451-I



AFP-651-I

| MODEL | REFRIGERANT | HZ. | CODE | VOLUME (L) | SHELVES | CLIMATE CLASS | ENERGY EFFICIENCY CLASS | ELECTRICAL POWER (W) | DIMENSIONS (mm) | € |
|---|-------------|-----|----------|------------|------------------|---------------|-------------------------|----------------------|-------------------|---|
| 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 | 6 | 4 | - | 143 | 626 x 740 x 1,865 | - |
|  AFN-651-I | R-290 | 50 | 19059676 | 600 | 6 | 4 | - | 145 | 780 x 740 x 1,865 | - |

Epoxy series



AFP-251



AFP-451



AFP-651

General characteristics







- 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: $-1\text{ }^{\circ}\text{C} \div +6\text{ }^{\circ}\text{C}$, Ambient temperature $32\text{ }^{\circ}\text{C}$.

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: $-22\text{ }^{\circ}\text{C} \div -15\text{ }^{\circ}\text{C}$. Ambient temperature $32\text{ }^{\circ}\text{C}$.

| | MODEL | REFRIGERANT | HZ. | CODE | VOLUME (L) | SHELVES | CLIMATE CLASS | ENERGY EFFICIENCY CLASS | ELECTRICAL POWER (W) | DIMENSIONS (mm) | € |
|---|---------|-------------|-----|----------|------------|-------------------|---------------|-------------------------|----------------------|-------------------|---|
| 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

General characteristics

- 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) | € |
|---|-------------|-----|----------|------------|-------------------|---------------|----------------------|-------------------|---|
| 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 | - |


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.



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) | € |
|---|----------|--------------|-----------------|--------------|-----------------------------|---------|-----------------|---|
|  EC-45 | 19036349 | 1 | -18 °C / -12 °C | 52,5 | 265 | R-290 | 558x316x763 | - |





Showcases

| | |
|---|-----|
| Snack Showcases | 253 |
| Sushi Showcases | 255 |
| Refrigerated cases for ingredients..... | 256 |

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.



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. (NOT included in neutral models)
- Lighted power switch.
Only refrigerated models:
 - Cold plate with copper tube evaporator.
 - Emergency waste water drainage.
- Electronic thermostat for temperature control.
- Shielded inner lighting system.
- Working temperature: +4 °C, +8 °C (room temperature: 32 °C).
- The containers are included in the standard equipment.



NP



NC

| | MODEL | COOLANT | CODE | GLASS TYPE | CONTAINERS CAPACITY | COOLING UNIT TYPE | ELECTRIC POWER (W) | DIMENSIONS (MM) | € |
|---|-------------|---------|----------|------------|---------------------|-------------------|--------------------|-----------------|---|
| Refrigerated flat glass | | | | | | | | | |
|  | EVTP-139 P | R-600a | 19048039 | Plano | 6*GN | Interior | 82 | 1.380x415x278 | - |
|  | EVTP-175 P | R-600a | 19048042 | Plano | 8*GN | Interior | 82 | 1.732x415x278 | - |
| Refrigerated curved glass | | | | | | | | | |
|  | EVTP-139 C | R-600a | 19048038 | Curvo | 6*GN | Interior | 82 | 1.380x415x278 | - |
|  | EVTP-175 C | R-600a | 19048041 | Curvo | 8*GN | Interior | 82 | 1.732x415x278 | - |
| Neutral flat glass | | | | | | | | | |
|  | EVTP-139 NP | - | 19078812 | Plano | 7*GN | No | - | 1.380x415x278 | - |
|  | EVTP-175 NP | - | 19078815 | Plano | 9*GN | No | - | 1.732x415x278 | - |
| Neutral curved glass | | | | | | | | | |
|  | EVTP-139 NC | - | 19078813 | Curvo | 7*GN | No | - | 1.380x415x278 | - |
|  | EVTP-175 NC | - | 19078816 | Curvo | 9*GN | No | - | 1.732x415x278 | - |

New

New

Sushi showcase



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) | € |
|---|---------|----------|------------|-------------------|--------------------|-----------------|---|
| <i>Optima 139</i> EVTP-139 C - SUSHI | R-600a | 19048040 | Bended | Built-in | 82 | 1.380x415x278 | - |
| <i>Optima 175</i> EVTP-175 C - SUSHI | R-600a | 19048043 | Bended | Built-in | 82 | 1.732x415x278 | - |

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-600a ecological cooling.
- 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) | € |
|--|---------|----------|-------|---------------------|--------------------|---------|-----------------|---|
| | EMI-135 | 19061729 | Glass | 5*GN 1/4 | 178 | R-600a | 1.340x336x450 | - |
| | EMI-150 | 19061741 | Glass | 6*GN 1/4 | 178 | R-600a | 1.496x336x450 | - |
| | EMI-180 | 19061743 | Glass | 8*GN 1/4 | 178 | R-600a | 1.790x336x450 | - |
| | EMI-202 | 19061745 | Glass | 9*GN 1/4 | 178 | R-600a | 2.019x336x450 | - |
| | EMI-225 | 19061747 | Glass | 10*GN 1/4 | 216 | R-600a | 2.240x336x450 | - |

Cases for stainless steel GN-1/4 containers with cover

| | MODEL | CODE | COVER | CONTAINERS CAPACITY | ELECTRIC POWER (W) | COOLANT | DIMENSIONS (MM) | € |
|--|---------|----------|-----------------|---------------------|--------------------|---------|-----------------|---|
| | MIT-135 | 19061740 | Stainless steel | 5*GN 1/4 | 178 | R-600a | 1.340x336x250 | - |
| | MIT-150 | 19061742 | Stainless steel | 6*GN 1/4 | 178 | R-600a | 1.496x336x250 | - |
| | MIT-180 | 19061744 | Stainless steel | 8*GN 1/4 | 178 | R-600a | 1.790x336x250 | - |
| | MIT-202 | 19061746 | Stainless steel | 9*GN 1/4 | 178 | R-600a | 2.019x336x250 | - |
| | MIT-225 | 19061748 | Stainless steel | 10*GN 1/4 | 216 | R-600a | 2.240x336x250 | - |



Blast chillers

| | |
|---------------------------------|-----|
| ATM Series blast chillers | 261 |
| ECO Series blast chillers | 263 |
| Roll in blast chillers | 265 |

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.

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.



Safe, effective and respectful chilling with your food.



Find out more!



Access the website

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 that can be served right away.

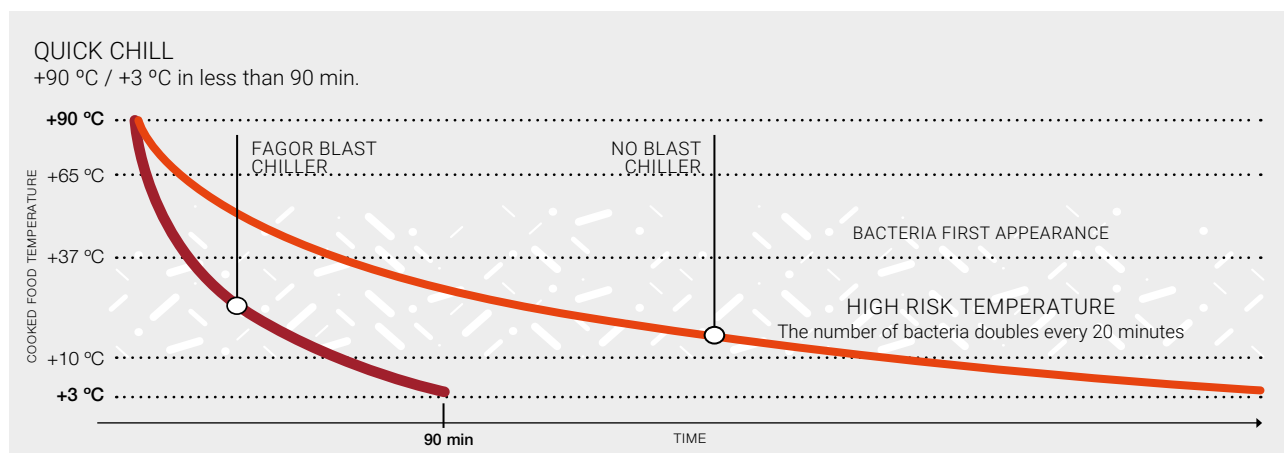
Blast chilling

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.



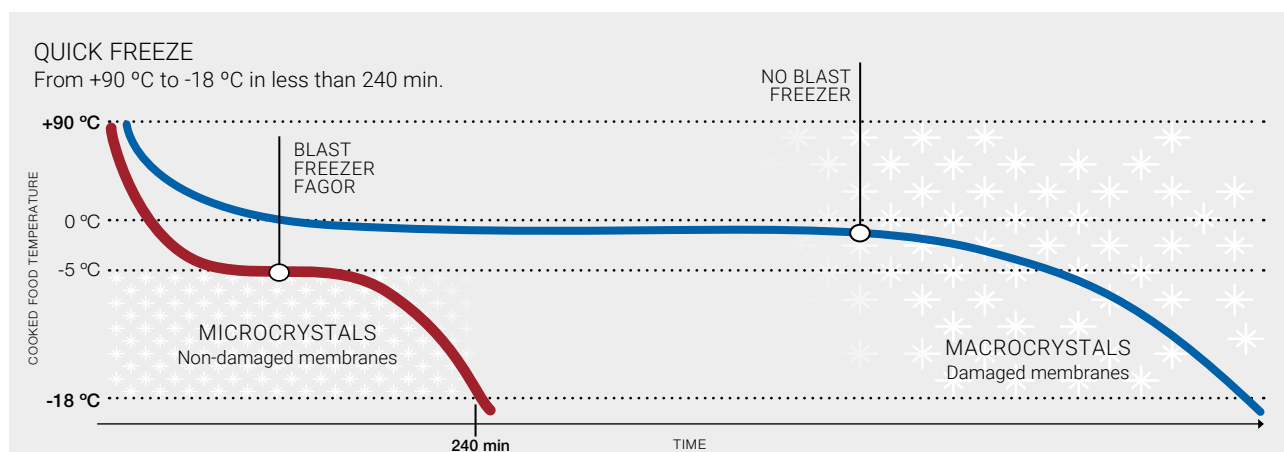
Blast freezing

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.










General characteristics

- Mixed models, for chiller blasting (+2 °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.
- Hermetically sealed compressor with ventilated condenser.
- R-452A 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 031 in all its versions excluded)
- USB connection for data extraction.
- Castor kit (factory assembly).

Concept+



| MODEL | COOLANT | HZ. | CODE | LEVELS | | | PRODUCTION (KG/CYCLE) * | | TENSION | POWER (W) | | DIMENSIONS (MM) | € |
|--|---------|-----|----------|--------|--------|-------|-------------------------|----------|---------|-----------|---------|-------------------|---|
| | | | | GN-1/1 | GN-2/1 | 60X40 | REFRIG. | FREEZING | | ELECTRIC | COOLING | | |
| EATM-031 | R-290 | 50 | 19047207 | 3 | - | - | 12 | 6 | 230V-1N | 365 | 365 | 590x700x520 | - |
|  ATM-031 CD | R-452A | 50 | 19056795 | 3 | - | - | 15 | 6 | 230V-1N | 590 | 490 | 560x700x514 | - |
| | | 60 | 19059645 | | | | | | | | | | |
|  ATM-051 CD | R-452A | 50 | 19056793 | 5 | - | 5 | 23 | 13 | 230V-1N | 1.200 | 690 | 790x700x850 | - |
| | | 60 | 19059646 | | | | | | | | | | |
|  ATM-081 CD | R-452A | 50 | 19056796 | 8 | - | 8 | 40 | 24 | 230V-1N | 2.000 | 1.300 | 790x800x1.290 | - |
| | | 60 | 19059647 | | | | | | | | | | |
|  ATM-101 CD | R-452A | 50 | 19056797 | 10 | - | 10 | 50 | 30 | 230V-1N | 2.000 | 1.300 | 790x800x1.420 | - |
| | | 60 | 19059648 | | | | | | | | | | |
|  ATM-121 CD | R-452A | 50 | 19056825 | 12 | - | 12 | 60 | 40 | 230V-1N | 2.000 | 1.300 | 790x800x1.600 | - |
| | | 60 | 19059649 | | | | | | | | | | |
|  ATM-161 CD | R-452A | 50 | 19056827 | 16 | - | 16 | 80 | 50 | 400V-3N | 3.500 | 2.850 | 790x800x1.950 | - |
| | | 60 | 19059691 | | | | | | | | | | |
|  ATM-102 CD | R-452A | 50 | 19056839 | 20 | 10 | 20 | 100 | 65 | 400V-3N | - | - | 1.200x1.090x1.766 | - |
| | | 60 | 19059692 | | | | | | | | | | |

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

| DESCRIPTION | € |
|------------------------------------|---|
| Heated probe | - |
| HACCP printer | - |
| USB connection for data extraction | - |
| Castor kit (factory assembly). | - |

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.











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.
- Control panel with touch screen.
- R-452A 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.
- Castor kit (factory assembly).

Concept



The electronic control allows refrigeration (+3 °C) or freezing (-18 °C) cycles.

| | MODEL | HZ. | CODE | LEVELS | | | PRODUCTION (KG/CYCLE)* | | TENSION | POWER (W) | | DIMENSIONS (MM) | € |
|---|---|-----|----------|--------|--------|-------|------------------------|----------|---------|-----------|---------|-----------------|---|
| | | | | GN-1/1 | GN-2/1 | 60X40 | REFRIG. | FREEZING | | ELECTRIC | COOLING | | |
|  |  | 50 | 19036020 | 3 | - | - | 15 | 6 | 230V-1N | 590 | 490 | 560x700x514 | - |
| | | 60 | 19036042 | | | | | | | | | | |
|  |  | 50 | 19036021 | 5 | - | 5 | 18 | 10 | 230V-1N | 1.100 | 650 | 790x700x850 | - |
| | | 60 | 19036043 | | | | | | | | | | |
|  |  | 50 | 19048325 | 8 | - | 8 | 40 | 24 | 230V-1N | 2.000 | 1.300 | 790x800x1.290 | - |
| | | 60 | 19048720 | | | | | | | | | | |
|  |  | 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.



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 R452a .
- 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.
- USB data extraction.
- Heated probe.
- 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.
- Control panel with touch screen.

Roll in blast chillers- for trolleys



202 OVEN WITH TROLLEY



201

| 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. (s) | CONDENS. UNIT. | DIMENSIONS (MM) | € |
|------------|----------|--------------|-----------------------|----------|---------|----------------|-------------------|---|
| | | | +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 chillers

| MODEL | CODE | POWER (W) | | HZ. (s) | WEIGHT (KG) | DIMENSIONS (MM) | € |
|----------|----------|-----------|---------------------|---------|-------------|-----------------|---|
| | | 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. (s) | CONDENS. UNIT. | DIMENSIONS (MM) | € |
|------------|----------|--------------|-----------------------|------------|----------|---------|----------------|-------------------|---|
| | | | +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. (s) | WEIGHT (KG) | DIMENSIONS (MM) | € |
|----------|----------|-----------|---------------------|---------|-------------|-----------------|---|
| | | 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 | € |
|-------------------------|---|
| Cell with HACCP printer | - |

Access ramp to roll in blast chillers

| MODEL | CODE | DESCRIPTION | WIDTH (MM) | € |
|--------|----------|---|------------|---|
| RC-700 | 19015797 | Access ramp for 201 type cells with floor | 700 | - |
| RC-800 | 19015798 | Access ramp for 202 type cells with floor | 800 | - |



A wide range of types
and sizes of ice.



Find out more!



Access the website

Ice makers

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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.

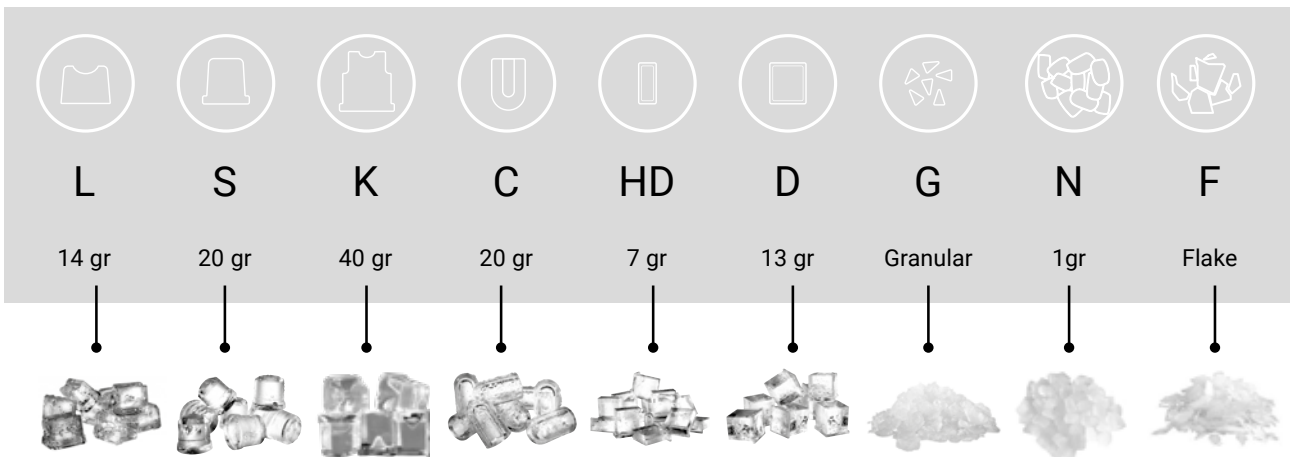
Ice makers



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.



Ice cube types, versions and sizes



| UNITS | PRODUCTION KG / DAY | CUBE | | HOLLOW | DICE | | GRANULAR | |
|---|------------------------|----------|----------|----------|----------|----------|----------|------|
| | | L - 17 G | S - 20 G | K - 40 G | C - 25 G | HD - 7 G | D - 13 G | DRY |
|  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



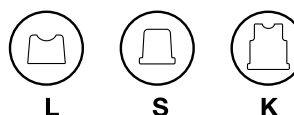
With built-in tank

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.

Gourmet type ice cubes



General characteristics

- High efficiency machines, low energy consumption.
- 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.
- Machines with electronics for optimal control with high performance. Made by top performance electromechanical equipment.

A limescale filter is recommended for water with high limescale content.

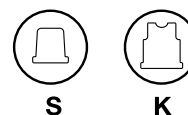
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- 3/4" water inlet.
- Single phase 230V/50Hz connection (230V/60Hz optional connection).

| | MODEL | CONDENS. SYSTEM | CODE | ICE CUBE | | COOLANT | PRODUCTION (KG/DAY) | TANK | | POWER (W) | DIMENSIONS (MM) | € |
|--|-----------------------|-----------------|----------|----------|-------|---------|---------------------|------|-----------|-----------|-----------------|---|
| | | | | FORM | GRAMS | | | (KG) | ICE CUBES | | | |
| | EFIM-20L | Air | 19001066 | | 14 | R290 | 23 | 6 | 385 | 260 | 350x470x590 | - |
| | | Water | 19082343 | | | | 21 | | | | | |
| | EFIM-30S | Air | 19031770 | | 20 | R290 | 44 | 15 | 652 | 356 | 435x605x695 | - |
| | | Water | 19082344 | | | | 40 | | | | | |
| | EFIM-30K | Air | 19001068 | | 40 | R290 | 44 | 15 | 417 | 356 | 435x605x695 | - |
| | | Water | 19082345 | | | | 40 | | | | | |
| | EFIM-40S | Air | 19031772 | | 20 | R290 | 48 | 15 | 870 | 510 | 435x605x695 | - |
| | | Water | 19082347 | | | | 44 | | | | | |
| | EFIM-40K | Air | 19001072 | | 40 | R290 | 48 | 15 | 556 | 510 | 435x605x695 | - |
| | | Water | 19082348 | | | | 44 | | | | | |
| | EFIM-60S | Air | 19031774 | | 20 | R290 | 65 | 30 | 1.087 | 510 | 515x640x830 | - |
| | | Water | 19082349 | | | | 59 | | | | | |
| | EFIM-60K | Air | 19001076 | | 40 | R290 | 65 | 30 | 694 | 510 | 515x640x830 | - |
| | | Water | 19082370 | | | | 59 | | | | | |
| | EFIM-80S FIM-80S | Air | 19031776 | | 20 | R290 | 74 | 40 | 1.522 | 775 | 645x640x860 | - |
| | | Water | 19031777 | | | R452A | 80 | | | | | |
| | EFIM-80K FIM-80K | Air | 19082371 | | 40 | R290 | 74 | 40 | 972 | 780 | 645x640x860 | - |
| | | Water | 19001083 | | | R452A | 80 | | | | | |
| | EFIM-130S FIM-130S | Air | 19082372 | | 20 | R290 | 136 | 60 | 3.261 | 1.350 | 930x565x1.050 | - |
| | | Water | 19031779 | | | R452A | 136 | | | | | |
| | EFIM-130K FIM-130K | Air | 19082373 | | 40 | R290 | 136 | 60 | 2.083 | 1.350 | 930x565x1.050 | - |
| | | Water | 19001065 | | | R452A | 136 | | | | | |

Modular











Gourmet type ice cubes



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 | | COOLANT | PRODUCTION (KG/DAY) | TANK | | POWER (W) | DIMENSIONS (MM) | € |
|---|-----------|-----------------|----------|---|-------|---------|---------------------|------|-----------|-------------|-----------------|---|
| | | | | FORM | GRAMS | | | (KG) | ICE CUBES | | | |
|  | MFIM-150S | Air | 19031792 |  | 20 | R452A | 153 | - | - | 1.500 - 1+N | 775x625x805 | - |
| | | Water | 19031793 | | | R452A | | | | | | |
|  | MFIM-150K | Air | 19001092 |  | 40 | R452A | 153 | - | - | 1.500 - 1+N | 775x625x805 | - |
| | | Water | 19001094 | | | R452A | | | | | | |
|  | MFIM-400S | Air | 19031794 |  | 20 | R452A | 380 | - | - | 3.300 - 3+N | 1.321x638x978 | - |
| | | Water | 19031795 | | | R452A | | | | | | |
|  | MFIM-400K | Air | 19031796 |  | 40 | R452A | 380 | - | - | 3.300 - 3+N | 1.321x638x978 | - |
| | | Water | 19031797 | | | R452A | | | | | | |

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.

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.
- ¾" water inlet.
- Single phase 230V/50Hz connection (220V/60Hz optional connection).



With built-in tank

| MODEL | CONDENS. SYSTEM | CODE | ICE CUBE | | COOLANT | PRODUCTION (KG/DAY) | TANK | | POWER (W) | DIMENSIONS (MM) | € |
|----------|-----------------|----------|----------|-------|---------|---------------------|------|-----------|-----------|-----------------|---|
| | | | FORM | GRAMS | | | (KG) | ICE CUBES | | | |
| FIM-20C | Air | 19031780 | U | 20 | R452A | 20 | 9 | 360 | 330 | 405x510x690 | - |
| | Water | 19031781 | | | R452A | | | | | | |
| FIM-30C | Air | 19031782 | U | 20 | R452A | 31 | 12 | 480 | 330 | 405x510x745 | - |
| | Water | 19031783 | | | R452A | | | | | | |
| FIM-40C | Air | 19031784 | U | 20 | R452A | 42 | 18 | 720 | 355 | 405x510x870 | - |
| | Water | 19031785 | | | R452A | | | | | | |
| FIM-60C | Air | 19031786 | U | 20 | R452A | 60 | 30 | 1.200 | 425 | 595x555x995 | - |
| | Water | 19031787 | | | R452A | | | | | | |
| FIM-90C | Air | 19031788 | U | 20 | R452A | 81 | 37 | 1.480 | 650 | 675x555x995 | - |
| | Water | 19031789 | | | R452A | | | | | | |
| FIM-130C | Air | 19031790 | U | 20 | R452A | 130 | 50 | 2.000 | 775 | 845x555x995 | - |
| | Water | 19031791 | | | R452A | | | | | | |



Modular

| MODEL | CONDENS. SYSTEM | CODE | ICE CUBE | | COOLANT | PRODUCTION (KG/DAY) | TANK | | POWER (W) | DIMENSIONS (MM) | € |
|-----------|-----------------|----------|----------|-------|---------|---------------------|------|-----------|-----------|-----------------|---|
| | | | FORM | GRAMS | | | (KG) | ICE CUBES | | | |
| MFIM-200C | Air | 19031798 | U | 25 | R452A | 190 | - | - | 1.550 | 690x565x1.125 | - |
| | Water | 19031800 | | | R452A | | | | | | |

Dice-shaped ice-cube makers



Dice and half a dice shaped ice-cubes for quick chilling of drinks at high demand business.

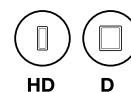
High performance units with vertical evaporator that can produce ice in a shorter time cycle to meet any urging demand. They are ideal for businesses with a large ice-cube demand.

Because of the large production capacity and reduced dimensions these units are generally used by fast food restaurants and also for medical services.

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.
 - ¾" water inlet.
 - Single phase 230V/50Hz connection
- (220V/60Hz optional connection).

With built-in tank

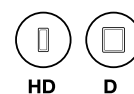












| | MODEL | CONDENS. SYSTEM | CODE | ICE CUBE | | COOLANT | PRODUCTION (KG/DAY) | TANK | | POWER (W) | DIMENSIONS (MM) | € |
|--|--------------|-----------------|----------|----------|-------|---------|---------------------|------|-----------|-----------|-----------------|---|
| | | | | FORM | GRAMS | | | (KG) | ICE CUBES | | | |
| | EFICE-50 D | Air | 19082420 | | 13 | R452A | 60 | 20 | 1.500 | 450 | 535x595x795 | - |
| | EFICE-50 HD | Air | 19082421 | | 7 | R452A | 60 | 20 | 3.000 | 450 | 535x595x795 | - |
| | EFICE-70 D | Air | 19082401 | | 13 | R452A | 90 | 35 | 2.692 | 550 | 660x700x838 | - |
| | EFICE-70 HD | Air | 19082402 | | 7 | R452A | 90 | 35 | 5.384 | 550 | 660x700x838 | - |
| | EFICE-100 D | Air | 19082403 | | 13 | R452A | 135 | 45 | 3.461 | 790 | 762x762x838 | - |
| | EFICE-100 HD | Air | 19082404 | | 7 | R452A | 135 | 45 | 6.923 | 790 | 762x762x838 | - |
| | EFICE-150D | Air | 19082407 | | 13 | R290 | 145 | 45 | 3.461 | 700 | 762x762x832 | - |
| | EFICE-150HD | Air | 19082409 | | 7 | R290 | 145 | 45 | 6.923 | 700 | 762x762x832 | - |

Modular



- Produces full dice ice cubes or half dice ice cubes.
- High efficient evaporator.
- Smart water distributor that improves drop-off efficiency.
- Easy access by removing the panels with a single screwdriver.
- Smart electronic board controls every parameter in the machine and shows the diagnosis of possible incidences.
- High resistance external frame in AISI 304 stainless steel.



| MODEL | CONDENS. SYSTEM | CODE | ICE CUBE | | COOLANT | PRODUCTION (KG/DAY) | TANK | | POWER (W) | DIMENSIONS (MM) | € |
|--|-----------------|----------|---|-------|---------|---------------------|------|-----------|-------------|-----------------|---|
| | | | FORM | GRAMS | | | (KG) | ICE CUBES | | | |
|  FICE-200 D | Air | 19031811 |  | 13 | R452A | 220 | - | - | 1.120 - 1+N | 762x620x500 | - |
| FICE-200 HD | Air | 19031813 |  | 7 | R452A | 220 | - | - | 1.120 - 1+N | 762x620x500 | - |
|  FICE-400 D | Air | 19031814 |  | 13 | R452A | 405 | - | - | 1.800 - 3+N | 762x620x760 | - |
| FICE-400 HD | Air | 19031815 |  | 7 | R452A | 405 | - | - | 1.800 - 3+N | 762x620x760 | - |
| FICE-300 FD FIT | Air | 19082410 |  | 13 | R452A | 300 | - | - | 1.800- 1+N | 559x621x659 | - |
| FICE-300 HD FIT | Air | 19082411 |  | 7 | R452A | 300 | - | - | 1.800- 1+N | 559x621x659 | - |
| FICE-300 FD FIT | Air | 19082422 |  | 13 | R452A | 300 | - | - | 1.400-1+N | 559x621x659 | - |
| FICE-300 HD FIT | Air | 19082423 |  | 7 | R452A | 300 | - | - | 1.400-1+N | 559x621x659 | - |

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.
- AISI-304 stainless steel and sanitary plastic.
- Adjustable height legs.
- No need to remove the ice maker to access the tank for cleaning operations.

| MODEL | CODE | CAPACITY (KG) | IN WHICH CUBE MANUFACTURERS? | DIMENSIONS (MM) | € |
|---------------------------|----------|---------------|------------------------------|-----------------|---|
| DISPENSER DHD | 19031818 | 104 | FICE- 200 y FICE-400 | 769x835x1383 | - |
| DISPENSER DHD & WATER | 19082412 | 104 | FICE- 200 y FICE-400 | 769x835x1383 | - |
| DISPENSER DHD FIT | 19082413 | 58 | FICE- 300 FD FIT | 559x835x1.218 | - |
| DISPENSER DHD FIT & WATER | 19082463 | 58 | FICE-300 FD FIT | 559x835x1.218 | - |

Modular nugget ice makers



- Produces nugget ice.
- High evaporator efficiency: lower energy consumption and higher ice production.
- Autodiagnosis led lights signaling operation status & alerts.
- Electronic control. ON/OFF lighted switch in front panel.
- Stainless steel auger with resilient coating to maximize lifespan.
- Powerful motor gear.
- AISI 304 stainless steel body.
- Optical pinpoint control system to set ice stock level. Ice drops out through the opening on the bottom of the unit.
- Tropicalized machines (T CLASS).
- The installation of the anti-scale filter and periodic cleaning are advised in areas with medium or high limescale content (HARD WATER).



N

| MODEL | CONDENS. SYSTEM | CODE | ICE CUBE | | COOLANT | PRODUCTION (KG/DAY) | € |
|------------|-----------------|----------|----------|-------|---------|---------------------|---|
| | | | FORM | GRAMS | | | |
| ENGIM-300A | Air | 19082419 | | 1gr | R290 | 310 | - |

Flake ice makers



- Produces cold and dry flat flakes. Flake thickness may be adjusted between 1.5mm and 3 mm.
- Based on a static cylinder which is free from swivel joints (helical reamer) coupled with a milling tool that detaches the ice without any strained or forced movements.
- The most efficient evaporator of the market, less energy consumption and higher ice production.
- Electronic stop system. Electrical control panel. Drive direct gear motor. Magnetic drive pump. Low water safety device
- Stainless steel soleplate.
- Controllers to detect: low water level, temperature rise due to motor overload or full vat.



F

| MODEL | CONDENS. SYSTEM | CODE | ICE CUBE | | COOLANT | PRODUCTION (KG/DAY) | € |
|------------|-----------------|----------|----------|-------|---------|---------------------|---|
| | | | FORM | GRAMS | | | |
| FLAKE 1000 | Air | 19082465 | | | R449 | 1000 | - |

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...





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





G

| MODEL | CONDENS. SYSTEM | CODE | ICE CUBE | | COOLANT | PRODUCTION (KG/DAY) | TANK | | POWER (W) | DIMENSIONS (MM) | € |
|---|-----------------|----------|---|-------|---------|---------------------|------|-----------|-----------|-----------------|---|
| | | | FORM | GRAMS | | | (KG) | ICE CUBES | | | |
|  EGIM-45 | Air | 19001086 |  | - | R290 | 74 | - | - | 421 | 465x595x795 | - |
| | Water | 19082387 | | - | R290 | 70 | - | - | | | |
|  EGIM-85 | Air | 19001088 |  | - | R290 | 94 | - | - | 470 | 465x595x795 | - |
| | Water | 19082388 | | - | R290 | 90 | - | - | | | |









Wet granular ice



G

| MODEL | CONDENS. SYSTEM | CODE | ICE CUBE | | COOLANT | PRODUCTION (KG/DAY) | TANK | | POWER (W) | DIMENSIONS (MM) | € |
|--|-----------------|----------|---|-------|---------|---------------------|------|-----------|-----------|-----------------|---|
| | | | FORM | GRAMS | | | (KG) | ICE CUBES | | | |
|  EGIM-135 | Air | 19082389 |  | - | R290 | 135 | - | - | 650 | 515x550x1.355 | - |
| | Water | 19082391 | | - | R452A | | | | | | |

Modular wet granular ice

| MODEL | CONDENS. SYSTEM | CODE | ICE CUBE | | COOLANT | PRODUCTION (KG/DAY) | TANK | | POWER (W) | DIMENSIONS (MM) | € |
|---|-----------------|----------|---|-------|---------|---------------------|------|-----------|------------|-----------------|---|
| | | | FORM | GRAMS | | | (KG) | ICE CUBES | | | |
|  EMGIM-150 MGIM-150 | Air | 19082392 |  | - | R290 | 142 | - | - | 650 - 1+N | 515x550x500 | - |
| | Water | 19031820 | | - | R452A | | | | | | |
|  EMGIM-200 MGIM-200 | Air | 19082393 |  | - | R290 | 220 | - | - | 780 - 1+N | 515x550x575 | - |
| | Water | 19031822 | | - | R452A | | | | | | |
|  MGIM-400 | Air | 19031824 |  | - | R452A | 390 | - | - | 1300+3+N | 675x550x660 | - |
| | Water | 19031825 | | - | R452A | | | | | | |
|  MGIM-400 | Air | 19082397 |  | - | R452A | 565 | - | - | 1300 - 1+N | 675x550x800 | - |
| | Water | 19082398 | | - | R452A | | | | | | |
| MGIM-500 | Air | 19031827 | | - | R452A | 565 | - | - | 1700 - 3+N | 675x550x800 | - |
| | Water | 19031828 | | - | R452A | | | | | | |
| MGIM-500 | Air | 19082399 | | - | R452A | 565 | - | - | 1700 - 1+N | 675x550x800 | - |
| | Water | 19082400 | | - | R452A | | | | | | |

Tank for modular ice-cube makers (Silo) and carts

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.



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.

General characteristics

- AISI 304 stainless steel bin.
- Hard sanitary polyethylene vat, resistant to blows, and scratches.
- Easy cleaning: seamless one-piece vat with rounded corners, avoiding possible dirty points and facilitating cleaning.
- Drainage system that collects and drives the water to the drain keeping the bin and floor clean & dry.
- Cart: has a braking and drainage system.
- Cart is made of sanitary polyethylene, with smooth surface to facilitate cleaning. It includes a cover to prevent dirt from contaminating the ice.
- Baskets for distributing ice quickly and effortlessly.

| MODEL | CODE | CAPACITY (KG) | COMPATIBILITY | DIMENSIONS (MM) | € |
|----------------------------|----------|------------------------|----------------------------|-------------------|---|
| S-130 GMIM / NGIM | 19082414 | 160 | See the different possible | 762x819x740 | - |
| S-130 FICE FIT | 19082415 | 160 | See the different possible | 762x819x740 | - |
| S-160 GMM / NGIM | 19082416 | 180 | See the different possible | 559x872x1.122 | - |
| S-160 FICE FIT | 19082417 | 180 | See the different possible | 559x872x1.122 | - |
| S-220 GMIM | 19031843 | 220 | See the different possible | 762x819x1.071 | - |
| S-220 MFIM / FICE | 19031799 | 220 | See the different possible | 762x819x1.071 | - |
| S-350 GMIM | 19082374 | 340 | See the different possible | 1.067x819x1.067 | - |
| S-350 MFIM / FICE | 19082418 | 340 | See the different possible | 1.067x819x1.071 | - |
| S-500 GMIM | 19031844 | 500 | See the different possible | 1.321x872x1.122 | - |
| S-500 MFIM / FICE | 19031802 | 500 | See the different possible | 1.321x872x1.122 | - |
| S CART 300 GMIM / NGIM | 19082380 | 300 + 112 carro | Ver tabla combinaciones | 962x1.216x2.065 | - |
| S CART 300 FICE / MFIM 150 | 19082382 | 300 + 112 carro | Ver tabla combinaciones | 962x1.216x2.065 | - |
| S 2CART 600 GMIM / NGIM | 19082383 | 600 + (2 x 112) carros | Ver tabla combinaciones | 1.630x1.240x1.980 | - |
| S 2CART 600 MFIM | 19082384 | 600 + (2 x 112) carros | Ver tabla combinaciones | 1.630x1.240x1.980 | - |
| S 2CART 600 FICE | 19082385 | 600 + (2 x 112) carros | Ver tabla combinaciones | 1.630x1.240x1.980 | - |

Combination of silos and modular ice makers



RECOMENDED



POSSIBLE (NOT OPTIMIZED)



STACKING



SIDE BY SIDE

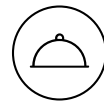
| | | TANKS | | | | | | | | | | TANKS WITH TROLLEY | | | | TANK WITH DISPENSER | |
|------------------------------|-----------------|-------|---|-------|---|-------|---|-------|---|-------|---|--------------------|---|---------|---|---------------------|---|
| | | S-130 | | S-160 | | S-220 | | S-350 | | S-500 | | S CART | | S 2CART | | DHD | |
| NUMBER OF ICE MAKERS | | 1 | 2 | 1 | 2 | 1 | 2 | 1 | 2 | 1 | 2 | 1 | 2 | 1 | 2 | 1 | 2 |
| ICE MAKERS TYPE | ICE MAKER MODEL | | | | | | | | | | | | | | | | |
| GOURMET AND HOLLOW ICE CUBES | MFIM-150 | ○ | ○ | - | - | - | - | ● | ○ | ● | ○ | ● | ● | ○ | ● | - | - |
| | MFIM-400 | - | - | - | - | - | - | - | ○ | - | - | - | ○ | - | - | - | - |
| | MFIM-200C | ○ | - | ○ | - | - | - | - | - | - | - | - | - | - | - | - | - |
| DICE SHAPED ICE CUBES | FICE-200-D | ○ | ○ | - | - | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ● | ○ | ○ | ○ | ○ |
| | FICE-200-HD | ○ | ○ | - | - | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ● | ○ | ○ | ○ | ○ |
| | FICE-300-D FIT | ○ | - | ○ | - | ○ | - | ○ | - | - | - | ○ | - | ○ | - | ○ | ○ |
| | FICE-300-HD FIT | ○ | - | ○ | - | ○ | - | ○ | - | - | - | ○ | - | ○ | - | ○ | ○ |
| | FICE-400-D | ○ | ● | - | - | ○ | ○ | ○ | ○ | ○ | ● | ○ | ● | ○ | - | ○ | ○ |
| | FICE-400-HD | ○ | ● | - | - | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ● | ○ | - | ○ | ○ |
| GRANULATED ICE | MGIM-150 | ○ | - | ○ | - | ● | - | ○ | ● | ● | ● | ● | ● | ● | - | ● | ● |
| | MGIM-200 | ○ | - | ○ | - | ○ | - | ○ | ○ | ● | ● | ○ | - | ● | - | ● | - |
| | MGIM-400 | ○ | - | ● | - | ○ | - | ○ | - | ○ | - | ○ | - | ○ | - | ○ | - |
| | MGIM-500 | ○ | - | ● | - | ○ | - | ○ | - | ○ | - | ○ | - | ○ | - | ○ | - |
| ICE NUGGET | NGIM 300A | ○ | - | - | - | ○ | - | ○ | - | ○ | - | ○ | - | ● | - | ○ | - |
| ICE FLAKES | FLAKE1000 | - | - | - | - | - | - | - | - | - | - | - | - | ● | - | - | - |

* The silos cover may vary depending on the ice maker model.

Filters and accessories

| MODEL | CHARACTERISTICS | CODE | € |
|-----------------------|---|----------|---|
| ICE CRUSHER | Crusher | 19082464 | - |
| FC-100 | Lime scale filter | 19038797 | - |
| FP-100 | Particles | 19038798 | - |
| CC-100 | Spare part | 19038799 | - |
| CP-100 | Spare cartridge particles | 19038800 | - |
| CS-101 | Anti-scale / active carbon / particulate filter | 19031839 | - |
| CS-102 | Anti-scale / active carbon / particulate filter | 19082428 | - |
| SMALL SHOVEL | Small shovel | 19082429 | - |
| MEDIUM SHOVEL | Medium shovel | 19082462 | - |
| STACKING KIT MFIM 150 | Stacked kit | 19082425 | - |
| STACKING KIT MFIM 400 | Stacked kit | 19082426 | - |
| STACKING KIT FICE | Stacked kit | 19082427 | - |



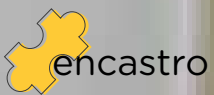


Distribution



Distribution

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Full price list

Drop-in

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Refrigerated elements



General characteristics

- Specially designed to hold, display and serve chilled food, keeping the product at optimum temperatures during service time.
- Manufactured in stainless steel with satin finish.
- Top plate and static well refrigeration system by expanded copper coil located in their base.
- Ventilated well refrigeration system generated by evaporator fans, creating a gentle air curtain over the upper part of the well.
- Wells with rounded corners inside to make cleaning operations easier, ensuring maximum hygiene.

- Automatic defrost system that minimizes compressor workload and saves energy.
- Polyurethane insulation with ecological injection, allowing energy savings by reducing loss of cold air.

- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.

- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.






PR6-4



P2R6-4



CR6-160-4

| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | WELL DEPTH (mm) | GN 1/1 CAPACITY | POWER (W) | CLIMATE CLASS | COLD GROUP | € |
|---|-------|-------|----------|-----------------|-------------------------|-----------------|-----------------|-----------|---------------|------------|---|
| 1 LEVEL STATIC REFRIGERATED PLATE | | | | | | | | | | | |
| PR6-3 | R452a | 50 | 19043172 | 1115x610x476 | 1090x585 | - | 3 | 320 | IV | Included | - |
| | | 60 | 19068142 | | | | | 385 | | | - |
|  PR6-4 | R452a | 50 | 19043173 | 1440x610x476 | 1415x585 | - | 4 | 335 | IV | Included | - |
| | | 60 | 19068143 | | | | | 400 | | | - |
| PR6-5 | R452a | 50/60 | 19043174 | 1765x610x746 | 1740x585 | - | 5 | 580 | IV | Included | - |
| 2 LEVEL STATIC REFRIGERATED PLATE | | | | | | | | | | | |
| P2R6-3 | R452a | 50 | 19043175 | 1115x610x546 | 1090x585 | - | 3 | 320 | IV | Included | - |
| | | 60 | 19068131 | | | | | 385 | | | - |
|  P2R6-4 | R452a | 50 | 19043176 | 1440x610x546 | 1415x585 | - | 4 | 335 | IV | Included | - |
| | | 60 | 19068132 | | | | | 400 | | | - |
| P2R6-5 | R452a | 50/60 | 19043177 | 1765x610x546 | 1740x585 | - | 5 | 580 | IV | Included | - |
| STATIC REFRIGERATED WELL | | | | | | | | | | | |
|  CR6-160-3 | R452a | 50 | 19043184 | 1115x610x632 | 1090x585 | 160 | 3 | 325 | IV | Included | - |
| | | 60 | 19068108 | | | | | 395 | | | - |
| CR6-160-4 | R452a | 50/60 | 19043186 | 1440x610x632 | 1415x585 | 160 | 4 | 630 | IV | Included | - |
| | | 50/60 | 19043187 | | | | | 690 | | | - |



CRV7-4









CNH6-120-4



CMC6-4



CHMP-450

| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | WELL DEPTH (mm) | GN 1/1 CAPACITY | POWER(W) | CLIMATE CLASS | COLD GROUP | € |
|--|-------|-------|----------|-----------------|-------------------------|-----------------|--------------------------|----------|---------------|------------|---|
| VENTILATED REFRIGERATED WELL | | | | | | | | | | | |
|  CRV7-3 | R452a | 50/60 | 19043178 | 1115x720x677 | 1090x690 | 30 - 75 - 115 | 3 | 530 | IV | Included | - |
|  CRV7-4 | R452a | 50/60 | 19043179 | 1440x720x677 | 1415x690 | 30 - 75 - 115 | 4 | 750 | IV | Included | - |
| CRV7-5 | R452a | 50/60 | 19043181 | 1765x720x677 | 1740x690 | 30 - 75 - 115 | 5 | 820 | IV | Included | - |
| NEUTRAL ICE WELL | | | | | | | | | | | |
|  CNH6-120-4 | - | 50/60 | 19043188 | 1440x610x348 | 1415x585 | 120 | 4 | 60 | - | - | - |
| FROZEN PRODUCTS WELL | | | | | | | | | | | |
|  CMC6-4 | R452a | 50/60 | 19043189 | 835x610x678 | 810x585 | 180 | 4 pans de 360x165x180 mm | 245 | IV | Included | - |
| DIPPER WELL | | | | | | | | | | | |
|  ICLP | - | - | 19081905 | 270x110x145 | 260x100 | - | - | - | - | - | - |
| NEUTRAL CHAMPAGNE STATION | | | | | | | | | | | |
|  CHMP-450 | - | - | 19081572 | Ø 610x470 | Ø 585 | 310 | - | 30 | - | - | - |

Available options

| | FREQUENCY HZ | EXTERNAL WIDTH (mm) | GN 1/1 CAPACITY | WELL DEPTH (mm) | CLIMATE CLASS | COLD GROUP |
|-----------------------------------|--------------|---------------------|-----------------|-----------------|---------------|-----------------|
| 1 LEVEL STATIC REFRIGERATED PLATE | 50-60 | 610-720 | 2-3-4-5-6 | - | IV-V | Included-Remote |
| 2 LEVEL STATIC REFRIGERATED PLATE | 50-60 | 610-720 | 2-3-4-5-6 | - | IV-V | Included-Remote |
| STATIC REFRIGERATED WELL | 50-60 | 610-720 | 2-3-4-5-6 | 30-80-160 | IV-V | Included-Remote |
| VENTILATED REFRIGERATED WELL* | 50-60 | - | 2-3-4-5-6 | - | IV-V | Included-Remote |
| NEUTRAL ICE WELL | - | 610-720 | 2-3-4-5-6 | 80-120 | - | - |
| FROZEN PRODUCTS WELL | 50-60 | 610-720 | - | - | IV-V | Included-Remote |

*120 mm depth neutral ice well includes RGB LED at the bottom.

Hot elements



General characteristics

- Specially designed to hold, display and serve hot food, keeping the product at optimum temperatures during service time.
- Manufactured in stainless steel with satin finish.
- Glass ceramic heating system by hidden silicon resistors attached to the bottom of the plate.
- Dry bain marie heating system by a set of resistor modules with fans.
- Wet bain marie heating system by hidden silicon resistors attached to the bottom of the well.

- Wells with rounded corners inside to make cleaning operations easier, ensuring maximum hygiene.

- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.

- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.








PV6-4



PVE11-4



CBMS6-4

| MODEL | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | WELL DEPTH (mm) | GN 1/1 CAPACITY | COLOUR | POWER(W) | € |
|---|-------|----------|-----------------|-------------------------|-----------------|-----------------|--------|----------|---|
| GLASS CERAMIC PLATE | | | | | | | | | |
|  PV6-3 | 50/60 | 19043199 | 1115x610x147 | 1090x585 | - | 3 | Black | 1355 | - |
|  PV6-4 | 50/60 | 19043201 | 1440x610x147 | 1415x585 | - | 4 | Black | 1805 | - |
| PV6-5 | 50/60 | 19043202 | 1765x610x147 | 1740x585 | - | 5 | Black | 2255 | - |
| FRAMELESS GLASS CERAMIC PLATE | | | | | | | | | |
| PVE11-3 | 50/60 | 19081564 | 987X530X137 | 981x536 | - | 3 | Black | 1355 | - |
|  PVE11-4 | 50/60 | 19081566 | 1312X530X137 | 1306x536 | - | 4 | Black | 1805 | - |
| PVE11-5 | 50/60 | 19081568 | 1637X530X137 | 1631x536 | - | 5 | Black | 2255 | - |
| DRY BAIN MARIE WELL | | | | | | | | | |
|  CBMS6-3 | 50/60 | 19043190 | 1115x610x373 | 1090x585 | 210 | 3 | | 1550 | - |
|  CBMS6-4 | 50/60 | 19043191 | 1440x610x373 | 1415x585 | 210 | 4 | | 2050 | - |
| CBMS6-5 | 50/60 | 19043192 | 1765x610x373 | 1740x585 | 210 | 5 | | 3080 | - |



CBMA6-4



OS1-10

| MODEL | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | WELL DEPTH (mm) | GN 1/1 CAPACITY | WATER FILLING TYPE | POWER(W) | € |
|---------------------|-------|----------|-----------------|-------------------------|-----------------|-----------------|--------------------|----------|---|
| WET BAIN MARIE WELL | | | | | | | | | |
| CBMMA6-1 | 50/60 | 19051982 | 465x610x332 | 440x585 | 190 | 1 | Manual with bucket | 1010 | - |
| CBMA6-1 | 50/60 | 19043193 | 515x610x302 | 490x585 | 190 | 1 | Manual with tap | 1010 | - |
| CBMA6-2 | 50/60 | 19043194 | 790x610x302 | 765x585 | 190 | 2 | Manual with tap | 1510 | - |
| CBMA6-3 | 50/60 | 19043195 | 1115x610x302 | 1090x585 | 190 | 3 | Manual with tap | 2005 | - |
| CBMA6-4 | 50/60 | 19043196 | 1440x610x302 | 1415x585 | 190 | 4 | Manual with tap | 2510 | - |
| CBMA6-5 | 50/60 | 19043197 | 1765x610x302 | 1740x585 | 190 | 5 | Manual with tap | 3030 | - |
| CBMAA6-3 | 50/60 | 19047657 | 1115x610x302 | 1090x585 | 190 | 3 | Automatic | 2025 | - |
| CBMAA6-4 | 50/60 | 19047658 | 1440x610x302 | 1415x585 | 190 | 4 | Automatic | 2525 | - |
| CBMAA6-5 | 50/60 | 19047659 | 1765x610x302 | 1740x585 | 190 | 5 | Automatic | 3045 | - |

| MODEL | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | CAPACITY (l) | POWER (W) | € |
|-----------|-------|----------|-----------------|-------------------------|--------------|-----------|---|
| SOUP WELL | | | | | | | |
| OS1-10 | 50/60 | 19083985 | Ø 295X315 | Ø 276 | 10 | 475 | - |

Available options

| | EXTERNAL WIDTH (mm) | GN 1/1 CAPACITY | COLOUR | WATER FILLING TYPE |
|-------------------------------|---------------------|-----------------|---------------|--------------------|
| GLASS CERAMIC PLATE | 610-720 | 2-3-4-5-6 | Black - White | - |
| FRAMELESS GLASS CERAMIC PLATE | 610-720 | 2-3-4-5-6 | Black - White | - |
| DRY BAIN MARIE WELL | 610-720 | 2-3-4-5-6 | - | - |
| WET BAIN MARIE WELL | 610-720 | 1-2-3-4-5-6 | - | Manual-Automatic |

Showcooking elements



General characteristics

- Specially designed to hold, display, prepare and serve food at showcooking stations.
- Manufactured in stainless steel with satin finish.
- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.



TPY6-2






CRE6-80-2







TRCBMA6-2



CBMA16-4

| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | WELL DEPTH (mm) | GN 1/1 CAPACITY | POWER(W) | CLIMATE CLASS | COLD GROUP | € |
|---|-------|-------|----------|-----------------|-------------------------|-----------------|-----------------|----------|---------------|------------|---|
| ICE CREAM TEPPANYAKI | | | | | | | | | | | |
|  TPY6-2 | R452a | 50/60 | 19081538 | 790x610x634 | 765x585 | 30 | 2 | 1215 | IV | Included | - |
| FRESH PRODUCT SHOWCASE WELL | | | | | | | | | | | |
|  CRE6-80-1 | R452a | 50/60 | 19081550 | 487x621x817 | 440x585 | 80 | 1 | 260 | IV | Included | - |
|  CRE6-80-2 | R452a | 50/60 | 19081551 | 812x621x817 | 765x585 | 80 | 2 | 305 | IV | Included | - |

| MODEL | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | WELL DEPTH (mm) | GN 1/1 CAPACITY | WATER FILLING TYPE | POWER(W) | € |
|---|-------|----------|-----------------|-------------------------|-----------------|-----------------|--------------------|----------|---|
| CARVING STATION | | | | | | | | | |
|  TRCBMA6-1 | 50/60 | 19079228 | 515x610x1005 | 490x585 | 190 | 1 GN 1/1 | Manual with tap | 1285 | - |
|  TRCBMA6-2 | 50/60 | 19079229 | 790x610x1005 | 765x585 | 190 | 2 GN 1/1 | Manual with tap | 2560 | - |
| WET BAIN MARIE WELL FOR SAUCES | | | | | | | | | |
|  CBMA16-3 | 50/60 | 19081533 | 576x256x252 | 551x231 | 145 | 3 GN 1/6 | Manual with tap | 810 | - |
|  CBMA16-4 | 50/60 | 19081534 | 738x256x252 | 713x231 | 145 | 4 GN 1/6 | Manual with tap | 810 | - |






CBMS16-4



PV3-4



PV3-4

| MODEL | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | WELL DEPTH (mm) | GN 1/1 CAPACITY | COLOUR | POWER (W) | € |
|--|-------|----------|-----------------|-------------------------|-----------------|-----------------|--------|-----------|---|
| DRY BAIN MARIE WELL FOR SAUCES | | | | | | | | | |
|  CBMS16-3 | 50/60 | 19081509 | 576x256x252 | 551x227 | 105 | 3 GN 1/6 | - | 860 | - |
| CBMS16-4 | 50/60 | 19081524 | 738x256x252 | 713x227 | 105 | 4 GN 1/6 | - | 1210 | - |
| SHOWCOOKING GLASS CERAMIC PLATE | | | | | | | | | |
|  PV3-4 | 50/60 | 19069518 | 1440x295x147 | 1415x282 | | 4 GN 1/1 | Black | 510 | - |
| PV3-5 | 50/60 | 19069519 | 1765x295x147 | 1740x282 | | 4 GN 1/1 | Black | 610 | - |
| PAELLA DISPLAY PLATE | | | | | | | | | |
|  PVEP-530 | 50/60 | 19081549 | Ø 630x604 | Ø 605 | - | - | Black | 935 | - |

Available options

| | EXTERNAL WIDTH (mm) | GN 1/1 CAPACITY | COLOUR | WATER FILLING TYPE | CLIMATE CLASS | COLD GROUP |
|---------------------------------|---------------------|-----------------|---------------|--------------------|---------------|-------------------|
| ICE CREAM TEPPANYAKI | 610-720 | - | - | - | IV-V | Included - Remote |
| FRESH PRODUCT SHOWCASE WELL | 610-720 | 1-2 GN 1/1 | - | - | IV-V | Included - Remote |
| CARVING STATION | 610-720 | 1-2 GN 1/1 | - | Manual-Automatic | - | - |
| WET BAIN MARIE WELL FOR SAUCES | - | 3-4 GN 1/6 | - | Manual-Automatic | - | - |
| DRY BAIN MARIE WELL FOR SAUCES | - | 3-4 GN 1/6 | - | - | - | - |
| SHOWCOOKING GLASS CERAMIC PLATE | - | 2-3-4-5 GN 1/1 | Black - White | - | - | - |

Undercounter elements



General characteristics

- Specially designed to be mounted under a countertop, keeping the product at optimum temperatures during service time.
- Factory-approved countertop materials include granite and quartz (Silestone®) up to 20 mm. Please contact factory for applications with other materials.
- Expansion joint installation on the countertop needed.
- Top plate aluminum surface for a better diffusion of cold/hot on the worktop thanks to its high thermal conductivity.

- Refrigerated plate cooling system by expanded copper coil located in its base.
- Hot plate with heating system by hidden silicon resistors attached to the top of the

- plate.
- Total seamless countertop, maximizing hygiene, tightness and aesthetics.



- Electronic thermostat, with digital display, to control and regulate the temperature on the worktop at the desired set point.



PBCF-4



PBCC-4

| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | GN 1/1 CAPACITY | POWER(W) | CLIMATE CLASS | COLD GROUP | € |
|--|-------|-------|----------|-----------------|-----------------|----------|---------------|------------|---|
| UNDERCOUNTER REFRIGERATED PLATE | | | | | | | | | |
| PBCF-3 | R452a | 50/60 | 19078484 | 936x590x476 | 3 | 390 | IV | Included | - |
|  PBCF-4 | R452a | 50/60 | 19078485 | 1261x590x476 | 4 | 510 | IV | Included | - |
| PBCF-5 | R452a | 50 | 19078486 | 1586x590x476 | 5 | 550 | IV | Included | - |
| | | 60 | 19078487 | | | | | | - |
| UNDERCOUNTER HOT PLATE | | | | | | | | | |
| PBCC-3 | - | 50/60 | 19078508 | 936x590x147 | 3 | 1355 | - | - | - |
|  PBCC-4 | - | 50/60 | 19078509 | 1261x590x147 | 4 | 1805 | - | - | - |
| PBCC-5 | - | 50/60 | 19078510 | 1586x590x147 | 5 | 2255 | - | - | - |

Available options

| | GN 1/1 CAPACITY | CLIMATE CLASS | COLD GROUP |
|---------------------------------|-----------------|---------------|------------------|
| UNDERCOUNTER REFRIGERATED PLATE | 2-3-4-5-6 | IV-V | Included- Remote |
| UNDERCOUNTER HOT PLATE | 2-3-4-5-6 | - | - |

Foodshields



General characteristics

- Specially designed to improve food hygiene as well as to guarantee guest protection.
- Brackets manufactured in stainless steel, in oblong or rectangular tube.
- 35 mm distance between bracket and foodshield to make cleaning operations easier.
- Brackets are easily mounted on the structure by means of threaded plates.



IPL-4







IPL-R-4



IPC-R-4



IPC-R-4

| | MODEL | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | GN 1/1 CAPACITY | FUNCTION | BRACKET | POWER(W) | € |
|---|---------|-------|----------|-----------------|-------------------------|-----------------|----------------|-------------|----------|---|
| FOODSHIELD WITH LIGHT | | | | | | | | | | |
|  | IPL-3 | 50/60 | 19043257 | 1089x142x483 | 1045 | 3 | Light | Oblong | 25 | - |
| | IPL-4 | 50/60 | 19043258 | 1414x142x483 | 1370 | 4 | Light | Oblong | 35 | - |
| | IPL-5 | 50/60 | 19043259 | 1739x142x483 | 1695 | 5 | Light | Oblong | 45 | - |
|  | IPL-R-3 | 50/60 | 19043277 | 1085x142x483 | 1045 | 3 | Light | Rectangular | 25 | - |
| | IPL-R-4 | 50/60 | 19043278 | 1410x142x483 | 1370 | 4 | Light | Rectangular | 35 | - |
| | IPL-R-5 | 50/60 | 19043279 | 1735x610x483 | 1695 | 5 | Light | Rectangular | 45 | - |
| FOODSHIELD WITH HALOGEN HEAT | | | | | | | | | | |
|  | IPC-2 | 50/60 | 19043260 | 764x142x483 | 720 | 2 | Light and heat | Oblong | 600 | - |
| | IPC-3 | 50/60 | 19043261 | 1089x142x483 | 1045 | 3 | Light and heat | Oblong | 900 | - |
| | IPC-4 | 50/60 | 19043262 | 1414x142x483 | 1370 | 4 | Light and heat | Oblong | 1200 | - |
| | IPC-5 | 50/60 | 19043263 | 1739x142x483 | 1695 | 5 | Light and heat | Oblong | 1500 | - |
|  | IPC-R-2 | 50/60 | 19043280 | 760x142x483 | 720 | 2 | Light and heat | Rectangular | 600 | - |
| | IPC-R-3 | 50/60 | 19043281 | 1085x142x483 | 1045 | 3 | Light and heat | Rectangular | 900 | - |
| | IPC-R-4 | 50/60 | 19043283 | 1410x142x483 | 1370 | 4 | Light and heat | Rectangular | 1200 | - |
| | IPC-R-5 | 50/60 | 19043284 | 1735x142x483 | 1695 | 5 | Light and heat | Rectangular | 1500 | - |



IPC-4-C



ISPCC



IPMC-R



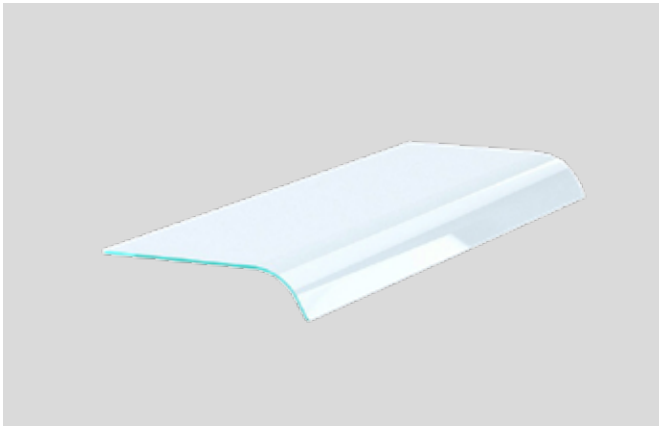
IPM-R-4

| MODEL | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | GN 1/1 CAPACITY | FUNCTION | BRACKET | POWER(W) | € | |
|---|-----------|-------|-----------------|-------------------------|-----------------|--------------------------|------------------------|-------------|------|---|
| FOODSHIELD WITH CERAMIC HEAT | | | | | | | | | | |
|  | IPC-2 C | 50/60 | 19043267 | 764x142x483 | 720 | 2 | Light and ceramic heat | Oblong | 600 | - |
| | IPC-3 C | 50/60 | 19043268 | 1089x142x483 | 1045 | 3 | Light and ceramic heat | Oblong | 1050 | - |
| | IPC-4 C | 50/60 | 19043269 | 1414x142x483 | 1370 | 4 | Light and ceramic heat | Oblong | 1300 | - |
| | IPC-5 C | 50/60 | 19043270 | 1739x142x483 | 1695 | 5 | Light and ceramic heat | Oblong | 1650 | - |
|  | IPC-R-2 C | 50/60 | 19043285 | 760x142x483 | 720 | 2 | Light and ceramic heat | Rectangular | 600 | - |
| | IPC-R-3 C | 50/60 | 19043287 | 1085x142x483 | 1045 | 3 | Light and ceramic heat | Rectangular | 1050 | - |
| | IPC-R-4 C | 50/60 | 19043288 | 1410x142x483 | 1370 | 4 | Light and ceramic heat | Rectangular | 1300 | - |
| | IPC-R-5 C | 50/60 | 19043289 | 1735x142x483 | 1695 | 5 | Light and ceramic heat | Rectangular | 1650 | - |
| NEUTRAL BRACKET | | | | | | | | | | |
|  | ISPCC | | 19043271 | 68x83x483 | - | - | Neutral | Oblong | - | - |
|  | ISPCC-R | | 19043291 | 68x85x483 | - | - | Neutral | Rectangular | - | - |
| HEATING LAMP | | | | | | | | | | |
|  | IPMC | 50/60 | 19043325 | 534x138x468 | - | - | Light and heat | Oblong | 300 | - |
|  | IPMC-R | 50/60 | 19043489 | 532x138x465 | - | - | Light and heat | Rectangular | 300 | - |
| FOODSHIELD FOR FROZEN PRODUCTS WELL | | | | | | | | | | |
|  | IPM-4 | 50/60 | 19052976 | 809x142x483 | 765 | 4 pans 360x165x180 mm | Light | Oblong | 15 | - |
|  | IPM-R-4 | 50/60 | 19052977 | 808x142x483 | 765 | 4 pans 360x165x180 mm | Light | Rectangular | 15 | - |

Available options

| | GN 1/1 CAPACITY | BRACKET |
|-------------------------------------|-------------------|----------------------|
| FOODSHIELD WITH LIGHT | 2 - 3 - 4 - 5 - 6 | Oblong - Rectangular |
| FOODSHIELD WITH HALOGEN HEAT | 2 - 3 - 4 - 5 - 6 | Oblong - Rectangular |
| FOODSHIELD WITH CERAMIC HEAT | 2 - 3 - 4 - 5 - 6 | Oblong - Rectangular |
| NEUTRAL BRACKET | - | Oblong - Rectangular |
| HEATING LAMP | - | Oblong - Rectangular |
| FOODSHIELD FOR FROZEN PRODUCTS WELL | - | Oblong - Rectangular |

Glasses

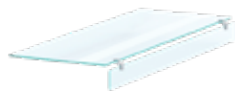


General characteristics

- Straight or curved tempered glasses.
- Easy installation of glasses to foodshields by means of clamps.



ICC-4-1C




ICC-R-4-1C



ICC-4-2C



ICC-R-4-2C

| | MODEL | CODE | DIMENSIONS (mm) | GN 1/1 CAPACITY | GLASS SHAPE | € |
|---|----------------------|----------|-----------------|-----------------|-------------|---|
| FRONTAL GLASS | | | | | | |
|  | ICC-2-1C | 19043272 | 675x500x108 | 2 | Curved | - |
| | ICC-3-1C | 19043273 | 1000x500x108 | 3 | Curved | - |
| | ICC-4-1C | 19043274 | 1325x500x108 | 4 | Curved | - |
| | ICC-5-1C | 19043275 | 1650x500x108 | 5 | Curved | - |
|  | ICC-R-2-1C | 19043293 | 675x433x123 | 2 | Straight | - |
| | ICC-R-3-1C | 19043295 | 1000x433x123 | 3 | Straight | - |
| | ICC-R-4-1C | 19043296 | 1325x433x123 | 4 | Straight | - |
| | ICC-R-5-1C | 19043297 | 1650x433x123 | 5 | Straight | - |
| | CENTRAL GLASS | | | | | |
|  | ICC-2-2C | 19046893 | 675x570x108 | 2 | Curved | - |
| | ICC-3-2C | 19046894 | 1000x570x108 | 3 | Curved | - |
| | ICC-4-2C | 19046895 | 1325x570x108 | 4 | Curved | - |
| | ICC-5-2C | 19046896 | 1650x570x108 | 5 | Curved | - |
|  | ICC-R-2-2C | 19043298 | 675x585x123 | 2 | Straight | - |
| | ICC-R-3-2C | 19043301 | 1000x585x123 | 3 | Straight | - |
| | ICC-R-4-2C | 19043302 | 1325x585x123 | 4 | Straight | - |
| | ICC-R-5-2C | 19043303 | 1650x585x123 | 5 | Straight | - |



ICC-FP-4



ICC-R-FP-4



ICCM-4-1C



ICCM-R-4-2C

| MODEL | CODE | DIMENSIONS (mm) | GN 1/1 CAPACITY | GLASS SHAPE | € | |
|--|-------------|-----------------|-----------------|-----------------------|----------|---|
| CLOSED FRONTAL GLASS | | | | | | |
| | ICC-FP-2 | 19051996 | 675x515x477 | 2 | Curved | - |
| | ICC-FP-3 | 19051997 | 1000x515x477 | 3 | Curved | - |
| | ICC-FP-4 | 19051998 | 1325x515x477 | 4 | Curved | - |
| | ICC-FP-5 | 19051999 | 1650x515x477 | 5 | Curved | - |
| | ICC-R-FP-2 | 19052001 | 675x433x483 | 2 | Straight | - |
| | ICC-R-FP-3 | 19052002 | 1000x433x483 | 3 | Straight | - |
| | ICC-R-FP-4 | 19052003 | 1325x433x483 | 4 | Straight | - |
| | ICC-R-FP-5 | 19052004 | 1650x433x483 | 5 | Straight | - |
| FRONTAL GLASS FOODSHIELD FOR FROZEN PRODUCTS WELL | | | | | | |
| | ICCM-4-1C | 19052981 | 722x500x108 | 4 pans 360x165x180 mm | Curved | - |
| | ICCM-R-4-1C | 19052979 | 722x433x123 | 4 pans 360x165x180 mm | Straight | - |
| CENTRAL GLASS FOODSHIELD FOR FROZEN PRODUCTS WELL | | | | | | |
| | ICCM-4-2C | 19052983 | 722x570x108 | 4 pans 360x165x180 mm | Curved | - |
| | ICCM-R-4-2C | 19052980 | 722x585x123 | 4 pans 360x165x180 mm | Straight | - |

Available options

| | GN 1/1 CAPACITY | GLASS SHAPE |
|---|-------------------|-------------------|
| FRONTAL GLASS | 2 - 3 - 4 - 5 - 6 | Curved - Straight |
| CENTRAL GLASS | 2 - 3 - 4 - 5 - 6 | Curved - Straight |
| CLOSED FRONTAL GLASS | 2 - 3 - 4 - 5 - 6 | Curved - Straight |
| FRONTAL GLASS FOODSHIELD FROZEN PRODUCTS WELL | - | Curved - Straight |
| CENTRAL GLASS FOODSHIELD FROZEN PRODUCTS WELL | - | Curved - Straight |

Refrigerated Displays



General characteristics

- Specially designed to hold, display and serve chilled food and beverages, keeping the product at optimum temperatures during service time.
- Manufactured in stainless steel with satin finish.
- Ventilated displays for extended service times.
- Ventilated well refrigeration system by evaporator module fans at the back of the display.
- Automatic defrost system that minimizes compressor workload and saves energy.
- Polyurethane insulation with ecological injection, allowing energy savings by reducing loss of cold air.

- Tempered glass display sides to maximize product display and increase work safety during service operations.
- 4500°K pure white LED light strips, with 14.5 w/m power, integrated on the display.

- Control pannel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.





- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.



VCR7-CT-4




VCR7-CP-4-4

| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | GN 1/1 CAPACITY | CUSTOMER SIDE | SERVICE SIDE | POWER(W) | CLIMATE CLASS | COLD GROUP | € | |
|---|-------------|-------|------|-----------------|-------------------------|-----------------|---------------|--------------|-------------|---------------|------------|----------|---|
| 3-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY | | | | | | | | | | | | | |
|  | VCR7-CT-3 | R452a | 50 | 19043209 | 1115x720x1430 | 1090x690 | 3 | Curtain | Swing doors | 885 | III | Included | - |
| | | | 60 | 19068175 | | | | | | 1045 | | | - |
|  | VCR7-CT-4 | R452a | 50 | 19043210 | 1440x720x1430 | 1415x690 | 4 | Curtain | Swing doors | 1190 | III | Included | - |
| | | | 60 | 19068176 | | | | | | 1320 | | | - |
| 4-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY | | | | | | | | | | | | | |
|  | VCR7-CP-4-3 | R452a | 50 | 19047716 | 1115x720x1870 | 1090x690 | 3 | Blinds | Swing doors | 885 | III | Included | - |
| | | | 60 | 19068169 | | | | | | 1045 | | | - |
|  | VCR7-CP-4-4 | R452a | 50 | 19047717 | 1440x720x1870 | 1415x690 | 4 | Blinds | Swing doors | 1190 | III | Included | - |
| | | | 60 | 19068170 | | | | | | 1320 | | | - |



VVR7-CT-4

| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | GN 1/1 CAPACITY | CUSTOMER SIDE | SERVICE SIDE | POWER(W) | CLIMATE CLASS | COLD GROUP | € | |
|---|-----------|-------|------|-----------------|-------------------------|-----------------|---------------|--------------|-------------|---------------|------------|----------|---|
| CURVED REFRIGERATED VENTILATED DISPLAY | | | | | | | | | | | | | |
|  | VVR7-CT-3 | R452a | 50 | 19043215 | 1115x720x1430 | 1090x690 | 3 | Curtain | Swing doors | 840 | III | Included | - |
| | | | 60 | 19068229 | | | | | | 1000 | | | - |
| | VVR7-CT-4 | R452a | 50 | 19043216 | 1440x720x1430 | 1415x690 | 4 | Curtain | Swing doors | 1050 | III | Included | - |
| | | | 60 | 19068230 | | | | | | 1185 | | | - |

Available options

| | FREQUENCY HZ | GN 1/1 CAPACITY | CUSTOMER SIDE | SERVICE SIDE | CLIMATE CLASS | COLD GROUP |
|---|--------------|-----------------|---------------------------------|---------------------|---------------|-----------------|
| 3-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY | 50-60 | 2-3-4-5-6 | Open - Closed - Curtain - Blind | Swing doors- Closed | III-IV | Included-Remote |
| 4-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY | 50-60 | 2-3-4-5-6 | Open - Closed - Curtain - Blind | Swing doors- Closed | III-IV | Included-Remote |
| CURVED REFRIGERATED VENTILATED DISPLAY | 50-60 | 2-3-4-5-6 | Open - Closed . Curtain | Swing doors- Closed | III-IV | Included-Remote |

Hot Displays



General characteristics

- Specially designed to hold, display and serve hot food, keeping the product at optimum temperatures during service time.
- Structure manufactured in stainless steel with satin finish.
- 4mm thickness, very durable glass ceramic shelf and plate.
- Heating system by hidden silicon resistors attached to the bottom of the glass ceramic plate and shelf.
- 8 mm thickness, tempered glass display sides to maximize product display and increase work safety during service operations.

- Foodshields with light and heat located over the glass ceramic plate and shelf.
- Lighting by protected halogen lamps.
- Heating by infrared high-temperature ceramic elements.
- Two (2) electronic thermostats, with

- digital display, to control and regulate the temperature on the glass ceramic plate and on the shelf separately, at the desired set point.
- Two (2) analogic thermostats to control and regulate the temperature of the ceramic elements separately, at the



- desired set point.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Operating temperature: from +30 °C to +120 °C on glass ceramic plate and intermediate shelf.



VCC6-4



VVC6-4

| MODEL | VOLTAGE AND FREQUENCY (HZ) | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | CAPACITY GN 1/1 | COLOUR | CUSTOMER SIDE | SERVICE SIDE | POWER (W) | € | |
|---|----------------------------|---------------|-----------------|-------------------------|-----------------|--------|---------------|--------------|---------------|------|---|
| CUBIC HOT GLASS CERAMIC DISPLAY | | | | | | | | | | | |
|  | VCC6-3 | 400V 3N 50/60 | 19047790 | 1115x610x924 | 1090x585 | 3 | Black | Open | Sliding doors | 4025 | - |
| | VCC6-4 | 400V 3N 50/60 | 19047791 | 1440x610x924 | 1415x585 | 4 | Black | Open | Sliding doors | 4700 | - |
| CURVED HOT GLASS CERAMIC DISPLAY | | | | | | | | | | | |
|  | VVC6-3 | 400V 3N 50/60 | 19043229 | 1115x610x924 | 1090x585 | 3 | Black | Open | Sliding doors | 4025 | - |
| | VVC6-4 | 400V 3N 50/60 | 19043230 | 1440x610x924 | 1415x585 | 4 | Black | Open | Sliding doors | 4700 | - |

Available options

| | EXTERNAL WIDTH (mm) | CAPACITY GN 1/1 | COLOUR | SERVICE SIDE |
|----------------------------------|---------------------|-----------------|---------------|------------------------|
| CUBIC HOT GLASS CERAMIC DISPLAY | 610 - 720 | 3 - 4 - 5 - 6 | Black - White | Sliding doors - Closed |
| CURVED HOT GLASS CERAMIC DISPLAY | 610 - 720 | 3 - 4 - 5 - 6 | Black - White | Sliding doors - Closed |

Reserves



General characteristics

- Specifically designed to be installed under a worktop in order to hold refrigerated or hot products.
- Manufactured in stainless steel with a solid and robust structure.
- Hot and cold reserve models with two different heights.
- Refrigerated reserve models with doors or drawers, for GN 2/1 or GN 1/1 pans.
- Electronic thermostat, with digital display, to control and regulate the temperature in the reserve at the desired set point.



RF4-21 DD



RCD4-11

| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | GN 1/1 CAPACITY | DOORS TYPE | DOORS NUMBER | POWER (W) | CLIMATE CLASS | COLD GROUP | € | |
|---------------------------------|------------|-------|-------|-----------------|-----------------|------------|--|-----------|---------------|------------|----------|---|
| COLD RESERVE | | | | | | | | | | | | |
| | RF4-12 D | R452a | 50 | 19047897 | 1145x766x450 | GN 2/1 | Swing | 1 | 385 | IV | Included | - |
| | | | 60 | 19068241 | | | | | | | | - |
| | RF4-22 DD | R452a | 50 | 19047898 | 1763x766x450 | GN 2/1 | Swing | 2 | 405 | IV | Included | - |
| | | | 60 | 19068242 | | | | | | | | - |
| | RF4-21 DD | R452a | 50 | 19056269 | 1370x676x450 | GN 1/1 | Swing | 2 | 355 | IV | Included | - |
| | | | 60 | 19068245 | | | | | | | | - |
| | RF4-31 DDD | R452a | 50 | 19056271 | 1763x676x450 | GN 1/1 | Swing | 3 | 370 | IV | Included | - |
| | | | 60 | 19068246 | | | | | | | | - |
| HOT RESERVE | | | | | | | | | | | | |
| | RCD4-09 | - | 50/60 | 19047891 | 1160x720x450 | - | Sliding | - | 850 | - | - | - |
| | RCD4-11 | - | 50/60 | 19047892 | 1385x720x450 | - | Sliding | - | 850 | - | - | - |
| | RCD4-15 | - | 50/60 | 19047893 | 1770x720x450 | - | Sliding | - | 1450 | - | - | - |
| | RCD4-19 | - | 50/60 | 19047894 | 2120x720x450 | - | Sliding | - | 1690 | - | - | - |
| COLD RESERVE ACCESSORIES | | | | | | | | | | | | |
| | KCRF-12 | - | | 19056266 | | | Kit 2 drawers GN 2/1 to replace a door | | | | | - |
| | KCRF-11 | - | | 19056247 | | | Kit 2 drawers GN 1/1 to replace a door | | | | | - |
| COMMON ACCESSORIES | | | | | | | | | | | | |
| | KPSR | - | | 19056083 | | | Set of 4 legs (height 150 mm) | | | | | - |

Available options

| | FREQUENCY (HZ) | HEIGHT | MODELS TYPE | GN 1/1 CAPACITY | CLIMATE CLASS | COLD GROUP |
|--------------|----------------|---------|-----------------------|-----------------|---------------|------------------|
| COLD RESERVE | 50-60 | 450-586 | Swing doors - Drawers | GN 1/1 - GN 2/1 | IV-V | Included- Remote |
| HOT RESERVE | - | 450-610 | - | - | - | - |

Dispensers



General characteristics

- Specially designed to store and serve neutral plates, hot plates and universal ware washing baskets.
- Made of stainless steel.
- Special system with steel springs, keeping the plates and baskets at a constant level for easy service.
- Easy to place and remove.
- Capacity: 40/45 plates (according to thickness) and 5/6 baskets with a depth of 110 mm.





IDPN-28





IDPC-28 + ITDP-28



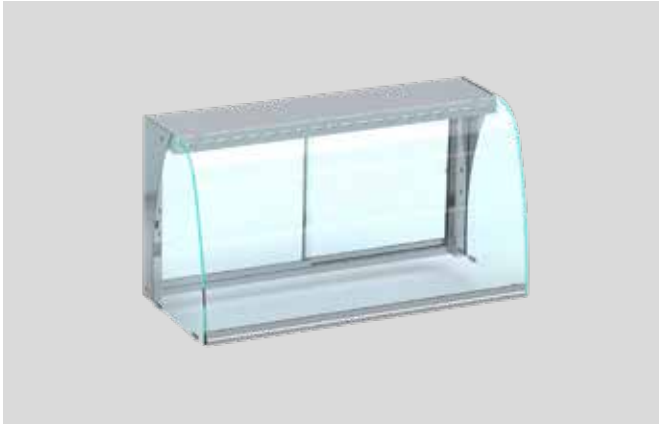
IDCN-55

| MODEL | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | Ø PLATE (mm) | PLATE CAPACITY | MAXIMUM LOAD (KG) | POWER(W) | € | |
|---|---------|-------|-----------------|-------------------------|--------------|-----------------|-------------------|----------|-----|---|
| NEUTRAL PLATE DISPENSER | | | | | | | | | | |
|  | IDPN-28 | - | 19046408 | 391x730 | Ø375 | from 180 to 280 | 40/45 | 45 | - | - |
| | IDPN-34 | - | 19043371 | 451x730 | Ø434 | from 240 to 340 | 40/45 | 45 | - | - |
| HOT PLATE DISPENSER | | | | | | | | | | |
|  | IDPC-28 | 50/60 | 19043372 | 420x730 | Ø407 | from 180 to 280 | 40/45 | 45 | 480 | - |
| | IDPC-34 | 50/60 | 19043373 | 480x730 | Ø466 | from 240 to 340 | 40/45 | 45 | 480 | - |

| MODEL | HZ | CODE | DIMENSIONS (mm) | DISPENSER | Ø PLATE (mm) | POWER (W) | € | |
|---|---------|------|-----------------|-----------|-------------------|-----------------|---|---|
| COVER FOR PLATE DISPENSER | | | | | | | | |
|  | ITDP-28 | - | 19043374 | Ø400x60 | IDPC-28 - IDPN-28 | from 180 to 280 | - | - |
| | ITDP-34 | - | 19043375 | Ø400x60 | IDPC-34 - IDPN-34 | from 240 to 340 | - | - |

| MODEL | HZ | CODE | DIMENSIONS (mm) | CUT-OUT DIMENSIONS (mm) | BASKET (mm) | BASKET CAPACITY | MAXIMUM LOAD (KG) | € |
|---|---------|----------|-----------------|-------------------------|-------------|-----------------|-------------------|---|
| BASKET DISPENSER | | | | | | | | |
|  | IDCN-55 | 19043376 | 600x640x710 | 535x610 | 500 x 500 | 5/6 | 120 | - |

Vitrinas expositoras



General characteristics

- Specially designed to be installed over Encastro drop-in elements or any type of worktop.
- Structure made of stainless steel with a fine satin finish.
- Glass-tempered sliding back doors and closed sides.
- Hot showcase with integrated halogen lamp to illuminate and generate heat over the entire display area.
- Showcase with light with integrated protected LED strips to illuminate the entire display area.
- Control panel with ON/OFF switch.



VEC-CE-4



VEC-4



VE-CE-4



VE-EI-4



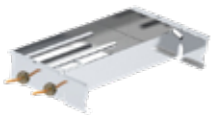
VE-CE-CB-EI-4

| MODEL | HZ | CODE | DIMENSIONS (mm) | GN 1/1 CAPACITY | CUSTOMER SIDE | BASE | DESCRIPTION | POWER (W) | € |
|---|-------|----------|-----------------|-----------------|---|--------------|----------------|-----------|---|
| HOT SHOWCASE DISPLAY WITHOUT BASE | | | | | | | | | |
|  VEC-CE-3 | 50/60 | 19043234 | 1104x610x752 | 3 | Closed | Without base | Light and heat | 900 | - |
|  VEC-CE-4 | 50/60 | 19043235 | 1430x610x752 | 4 | Closed | Without base | Light and heat | 1200 | - |
|  VEC-3 | 50/60 | 19043237 | 1104x597x752 | 3 | Open | Without base | Light and heat | 900 | - |
|  VEC-4 | 50/60 | 19043238 | 1430x597x752 | 4 | Open | Without base | Light and heat | 1200 | - |
| CLOSED SHOWCASE DISPLAY WITH LIGHT NO BASE | | | | | | | | | |
|  VE-CE-3 | 50/60 | 19043240 | 1104x610x752 | 3 | Closed | Without base | Light | 35 | - |
|  VE-CE-4 | 50/60 | 19043241 | 1430x610x752 | 4 | Closed | Without base | Light | 45 | - |
| SHOWCASE DISPLAY WITH LIGHT AND INTERMEDIATE SHELF | | | | | | | | | |
|  VE-CE-CB-EI-3 | 50/60 | 19043243 | 1116x610x771 | 3 | Closed | With base | Light | 35 | - |
|  VE-CE-CB-EI-4 | 50/60 | 19043244 | 1442x610x771 | 4 | Closed | With base | Light | 45 | - |
|  VE-EI-3 | 50/60 | 19043246 | 1104x597x752 | 3 | Open | Without base | Light | 35 | - |
|  VE-EI-4 | 50/60 | 19043247 | 1430x597x752 | 4 | Open | Without base | Light | 45 | - |
| ACCESSORIES - INTERMEDIATE SHELF | | | | | | | | | |
|  EI-3 | - | 19043254 | 1070x348 | 3 | Intermediate shelf for showcase displays VE-CE-3 | | | - | - |
|  EI-4 | - | 19043255 | 1395x348 | 4 | Intermediate shelf for showcase displays. VE-CE-4 | | | - | - |

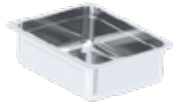
Available options

| | GN 1/1 CAPACITY | CUSTOMER SIDE | BASE |
|--|-----------------|---------------|--------------------------|
| HOT SHOWCASE DISPLAY WITHOUT BASE | 2-3-4 | Open - Closed | - |
| CLOSED SHOWCASE DISPLAY WITH LIGHT NO BASE | 2-3-4 | - | - |
| SHOWCASE DISPLAY WITH LIGHT INTERMEDIATE SHELF | 2-3-4 | Open - Closed | Without base - With base |
| ACCESSORIES - INTERMEDIATE SHELF | 2-3-4 | - | - |

Accessories



EV-KIT-450



OF-PAN















PAL-DROPIN



IPCTI



KUV-2/3/4

| MODEL | HZ | CODE | DIMENSIONS (mm) | DESCRIPTION | POWER (W) | € |
|---|-------|----------|-----------------------|--|-----------|---|
| EVAPORATION KIT DEFROST WATER | | | | | | |
|  EV-KIT-450 | 50/60 | 19046595 | 400x170x65 | Ventilated wells and displays 3 GN1/1 | 450 | - |
|  EV-KIT-900 | 50/60 | 19046596 | 400x170x65 | Displays 4 GN1/1 | 900 | - |
|  EV-KIT-1350 | 50/60 | 19046597 | 400x170x65 | Displays 5 and 6 GN1/1 | 1350 | - |
| OVERFLOW PAN DEFROST WATER | | | | | | |
|  OF-PAN | | 19046598 | GN 1/1 (65 mm height) | All refrigerated drop-in elements | - | - |
| TOOL TO LIFT DROP-IN | | | | | | |
|  PAL-DROPIN | | 19046641 | - | All drop-in elements | - | - |
| DIGITAL THERMOMETER KIT | | | | | | |
|  IPCIC | 50/60 | 19053060 | 132x84x70 | Switch | 1 | - |
|  IPCTD | 50/60 | 19053058 | 132x84x70 | Thermometer cold elements | 1 | - |
|  IPCTI | 50/60 | 19053061 | 132x84x70 | Thermometer and switch cold elements | 1 | - |
|  IPCTD-C | 50/60 | 19052024 | 132x84x70 | Thermometer hot elements | 1 | - |
|  IPCTI-C | 50/60 | 19055869 | 132x84x70 | Thermometer and switch hot elements | 1 | - |
| GERMICIDAL LAMP | | | | | | |
|  KUV-2/3/4 | 50/60 | 19079012 | 477x50x73 | Ventilated wells / displays from 2 to 4 GN 1/1 | 25 | - |
|  KUV-5/6 | 50/60 | 19079013 | 954x50x73 | Ventilated wells / displays from 5 to 6 GN 1/1 | 50 | - |



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Self Service

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Dispensers



General characteristics

- Dispensers specially designed to store and distribute serving trays, cutlery pieces, bread rolls and / or glasses.
- Manufactured with a sturdy, high-quality, stainless steel structure.

Dispensers over a base

- 400 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels. Decorated on four (4) sides.
- Decoration facade at 150 mm from the ground.



SS-77



D-R-313



D-R-613/2



DV-R-62



DVCP-R-6

| MODEL | CODE | DIMENSIONS (mm) | DESCRIPTION | TRAY CAPACITY | CUTLERY CAPACITY | BREAD ROLL CAPACITY | GLASS CAPACITY (Ø80 mm // Ø75mm) | BRACKET | € | |
|---|-----------|-----------------|---------------|--|------------------|---------------------|----------------------------------|-------------|-------------|---|
| TRAY DISPENSER | | | | | | | | | | |
|  | SS-77 | 18001483 | 798x780x400 | 2 Columns | 160 | - | - | - | - | |
| | SS-147 | 18001484 | 1450x780x400 | 4 Columns | 320 | - | - | - | - | |
| TRAY AND CUTLERY DISPENSER OVER A BASE | | | | | | | | | | |
|  | D-R-313 | 18003180 | 798x780x1514 | 3 GN 1/3 -150mm | 160 | 150 | - | Rectangular | - | |
|  | D-R-613 | 18003190 | 1450x780x1514 | 6 GN 1/3 -150mm | 320 | 300 | - | Rectangular | - | |
| TRAY, CUTLERY AND BREAD DISPENSER OVER A BASE | | | | | | | | | | |
|  | D-R-313/2 | 18003191 | 798x780x1514 | 3 GN 1/3 - 150mm + 1 GN 2/1- 200mm | 160 | 150 | 120 | Rectangular | - | |
|  | D-R-613/2 | 18003192 | 1450x780x1514 | 6 GN 1/3 - 150mm + 2 GN 2/1- 200mm | 320 | 300 | 240 | Rectangular | - | |
| GLASS DISPENSER OVER A BASE | | | | | | | | | | |
|  | DV-R-6 | 18003193 | 798x780x1569 | 6 glass levels | - | - | 324/360 | Rectangular | - | |
| | DV-R-8 | 18003194 | 798x780x1909 | 8 glass levels | - | - | 432/480 | Rectangular | - | |
|  | DV-R-62 | 18003196 | 1450x780x1569 | 6 x 2 glass levels | - | - | 648/720 | Rectangular | - | |
| | DV-R-82 | 18003197 | 1450x780x1909 | 8 x 2 glass levels | - | - | 864/960 | Rectangular | - | |
| TRAY, CUTLERY, BREAD AND GLASS DISPENSER OVER A BASE | | | | | | | | | | |
|  | DVCP-R-6 | 18003199 | 1450x780x1569 | 3 GN 1/3 - 150 mm + 1 GN 2/1 - 200 mm + 6 glass levels | 160 | 150 | 120 | 324/360 | Rectangular | - |



DC-R-2



DP-R-1



DV-R-4 SB



DV-R-4 SB

| MODEL | CODE | DIMENSIONS (mm) | DESCRIPTION | CUTLERY CAPACITY | BREAD ROLL CAPACITY | GLASS CAPACITY (Ø80 mm // Ø75mm) | BRACKET | € | |
|---|-----------|-----------------|-------------|---------------------------------------|---------------------|----------------------------------|-------------|-------------|---|
| CUTLERY DISPENSER OVER NEUTRAL ELEMENT | | | | | | | | | |
| | DC-R-1 | 19071811 | 696x345x536 | 3 GN 1/3 - 150 mm | 150 | - | Rectangular | - | |
| | DC-R-2 | 19071812 | 696x345x658 | 6 GN 1/3 - 150 mm | 300 | - | Rectangular | - | |
| BREAD DISPENSER OVER NEUTRAL ELEMENT | | | | | | | | | |
| | DP-R-1 | 19071813 | 696x667x600 | 1 GN 2/1 - 200 mm | - | 120 | Rectangular | - | |
| | DP-R-2 | 19071814 | 696x667x725 | 2 GN 2/1 - 200 mm | - | 240 | Rectangular | - | |
| CUTLERY AND BREAD DISPENSER OVER NEUTRAL ELEMENT | | | | | | | | | |
| | DCP-R | 19071815 | 696x667x658 | 3 GN 1/3 - 150 mm + 1 GN 2/1 - 200 mm | 150 | 120 | Rectangular | - | |
| GLASS DISPENSER OVER NEUTRAL ELEMENT | | | | | | | | | |
| | DV-R-4 SB | 19071816 | 696x745x829 | 4 glass levels | - | - | 216/240 | Rectangular | - |

Available options

| | BRACKET |
|--|--------------------|
| TRAY AND CUTLERY DISPENSER OVER A BASE | Oblong-Rectangular |
| TRAY, CUTLERY AND BREAD DISPENSER OVER A BASE | Oblong-Rectangular |
| GLASS DISPENSER OVER A BASE | Oblong-Rectangular |
| TRAY, CUTLERY, BREAD AND GLASS DISPENSER OVER A BASE | Oblong-Rectangular |
| CUTLERY DISPENSER OVER NEUTRAL ELEMENT | Oblong-Rectangular |
| BREAD DISPENSER OVER NEUTRAL ELEMENT | Oblong-Rectangular |
| CUTLERY AND BREAD DISPENSER OVER NEUTRAL ELEMENT | Oblong-Rectangular |
| GLASS DISPENSER OVER NEUTRAL ELEMENT | Oblong-Rectangular |

Neutral Elements



General characteristics

- Manufactured with a sturdy, high-quality, stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels.
- Decoration facade at 150 mm from the ground.



SM-4



SA-I-45



SA-E-90



SME-4

| | MODEL | CODE | DIMENSIONS (mm) | DESCRIPTION | CAPACITY GN 1/1 | € |
|----------------------------|---------|----------|-----------------|--|-----------------|---|
| NEUTRAL ELEMENT | | | | | | |
| | SM-450 | 18001494 | 450x850x900 | Closed without neutral reserve | - | - |
| | SM-2 | 18001495 | 950x850x900 | Open / neutral reserve | 2 | - |
| | SM-3 | 18001496 | 1375x850x900 | Open / neutral reserve | 3 | - |
| | SM-4 | 18001497 | 1600x850x900 | Open / neutral reserve | 4 | - |
| | SM-5 | 18001498 | 1985x850x900 | Open / neutral reserve | 5 | - |
| | SM-6 | 18001499 | 2335x850x900 | Open / neutral reserve | 6 | - |
| | SM-3-P | 18001500 | 1375x850x900 | Neutral reserve with 2 sliding doors and 1 optional intermediate shelf | 3 | - |
| | SM-4-P | 18001501 | 1600x850x900 | Neutral reserve with 2 sliding doors and 1 optional intermediate shelf | 4 | - |
| | SM-5-P | 18001502 | 1985x850x900 | Neutral reserve with 2 sliding doors and 1 optional intermediate shelf | 5 | - |
| | SM-6-P | 18001503 | 2335x850x900 | Neutral reserve with 2 sliding doors and 1 optional intermediate shelf | 6 | - |
| CORNER ELEMENT | | | | | | |
| | SA-I-90 | 18001504 | 1141x1141x900 | 90° internal angle. Open / neutral reserve | - | - |
| | SA-I-45 | 18001505 | 850x850x900 | 45° internal angle. Open / neutral reserve | - | - |
| | SA-E-90 | 18001506 | 935x935x900 | 90° external angle. Without neutral reserve | - | - |
| | SA-E-45 | 18001507 | 850x850x900 | 45° external angle. Without neutral reserve | - | - |
| SHO COOKING ELEMENT | | | | | | |
| | SME-3 | 18001522 | 1375x850x900 | 200 mm recessed countertop. 3 single-phase power outlets | 3 | - |
| | SME-4 | 18001523 | 1600x850x900 | 200 mm recessed countertop. 4 single-phase power outlets | 4 | - |
| | SME-5 | 18001524 | 1985x850x900 | 200 mm recessed countertop. 5 single-phase power outlets | 5 | - |
| | SME-6 | 18001525 | 2335x850x900 | 200 mm recessed countertop. 5 single-phase power outlets | 6 | - |



SMC-12-D



SMC-8-F



DAC-95



DPAN-95

| MODEL | CODE | DIMENSIONS (mm) | DESCRIPTION | € |
|------------------------------|----------|-----------------|--|---|
| CASH REGISTER ELEMENT | | | | |
| | SMC-12-D | 18001514 | 1375x850x900 Cash register element with side arm to the right | - |
| | SMC-12-I | 18001516 | 1375x850x900 Cash register element with side arm to the left | - |
| | SMC-16 | 18001518 | 1640x1030x900 Cash register element with both side arms (central) | - |
| | SMC-16-D | 18001515 | 1600x850x900 Cash register element with side arm to the right | - |
| | SMC-16-I | 18001517 | 1600x850x900 Cash register element with side arm to the left | - |
| | SMC-6-D | 18001519 | 605x850x900 Cash register element without side arm (cash register to the right) | - |
| | SMC-6-I | 18001520 | 605x850x900 Cash register element without side arm (cash register to the left) | - |
| | SMC-8-F | 18001521 | 800x850x900 Cash register element without side arm (cash register facing public) | - |

| MODEL | CODE | DIMENSIONS (mm) | DESCRIPTION | PLATE CAPACITY (Ø280mm) | GLASS CAPACITY (Ø80//Ø75mm) | MAXIMUM LOAD (KG) | POWER (W) | € |
|-------------------------------|---------|-----------------|---------------------------------------|-------------------------|-----------------------------|-------------------|-----------|---|
| PLATE DISPENSER | | | | | | | | |
| | DAN-95 | 18001508 | 950x850x900 2 plate columns - neutral | 80-90 | - | 45 per column | - | - |
| | DAC-95 | 18001509 | 950x850x900 2 plate columns - heated | 80-90 | - | 45 per column | 960 | - |
| GLASS BASKET DISPENSER | | | | | | | | |
| | DPAN-95 | 18001510 | 950x850x900 5/6 glass baskets | - | 200 // 265 | 120 | - | - |

Refrigerated Elements



General characteristics

- Refrigerated elements specially designed to hold, display and serve chilled food during service time
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.

- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels.
- Decoration facade at 150 mm from the ground.
- Static well cooling system by expanded copper coil located on its base.
- Ventilated well cooling system creates a constant flow of chilled air, coming from

- the evaporator module fans.
- Polyurethane insulation with ecological injection, CFC-free, with high-density (40 kg/m³).
- Electronic thermostat with digital display. Deferred start-up function.
- Electrical components in a single, easy-access point to enable maintenance operations.

- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



SCR-SR-30-4



SCR-CR-30-4

| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | WELL DEPTH(mm) | CAPACITY GN 1/1 | RESERVE | POWER (W) | CLIMATE CLASS | COLD GROUP | € |
|---|-------|-------|----------|-----------------|----------------|-----------------|--------------------------------|-----------|---------------|------------|---|
| STATIC REFRIGERATED WELL ELEMENT | | | | | | | | | | | |
| SCR-SR-30-3 | R452a | 50 | 18001526 | 1375x850x900 | 30 | 3 | Open / neutral reserve | 220 | IV | Included | - |
|  SCR-SR-30-4 | R452a | 50 | 18001527 | 1600x850x900 | 30 | 4 | Open / neutral reserve | 335 | IV | Included | - |
| SCR-SR-30-5 | R452a | 50/60 | 18001528 | 1985x850x900 | 30 | 5 | Open / neutral reserve | 380 | IV | Included | - |
| SCR-SR-30-6 | R452a | 50/60 | 18001529 | 2335x850x900 | 30 | 6 | Open / neutral reserve | 390 | IV | Included | - |
| SCR-CR-30-3 | R452a | 50 | 18001530 | 1375x850x900 | 30 | 3 | 1 x GN2/1 refrigerated reserve | 570 | IV | Included | - |
|  SCR-CR-30-4 | R452a | 50 | 18001531 | 1600x850x900 | 30 | 4 | 1 x GN2/1 refrigerated reserve | 685 | IV | Included | - |
| SCR-CR-30-5 | R452a | 50/60 | 18001532 | 1985x850x900 | 30 | 5 | 2 x GN2/1 refrigerated reserve | 910 | IV | Included | - |
| SCR-CR-30-6 | R452a | 50/60 | 18001533 | 2335x850x900 | 30 | 6 | 2 x GN2/1 refrigerated reserve | 920 | IV | Included | - |



SCV-SR-4



SCNH-80-4



SCR-4



SCV-4

| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | WELL DEPTH(mm) | CAPACITY GN 1/1 | RESERVE | POWER (W) | CLIMATE CLASS | COLD GROUP | € | |
|---|-----------|-------|-------|-----------------|----------------|-----------------|---------|--------------------------------|---------------|------------|----------|---|
| VENTILATED REFRIGERATED WELL ELEMENT | | | | | | | | | | | | |
|  | SCV-SR-3 | R452a | 50/60 | 18001542 | 1375x850x900 | 30-75-115 | 3 | Open / neutral reserve | 395 | IV | Included | - |
| | SCV-SR-4 | R452a | 50/60 | 18001543 | 1600x850x900 | 30-75-115 | 4 | Open / neutral reserve | 535 | IV | Included | - |
| | SCV-SR-5 | R452a | 50/60 | 18001544 | 1985x850x900 | 30-75-115 | 5 | Open / neutral reserve | 710 | IV | Included | - |
| | SCV-SR-6 | R452a | 50/60 | 18001545 | 2335x850x900 | 30-75-115 | 6 | Open / neutral reserve | 780 | IV | Included | - |
| | SCV-CR-3 | R452a | 50 | 18001546 | 1375x850x900 | 30-75-115 | 3 | 1 x GN2/1 refrigerated reserve | 780 | IV | Included | - |
|  | SCV-CR-4 | R452a | 50 | 18001547 | 1600x850x900 | 30-75-115 | 4 | 1 x GN2/1 refrigerated reserve | 920 | IV | Included | - |
| | SCV-CR-5 | R452a | 50 | 18001548 | 1985x850x900 | 30-75-115 | 5 | 2 x GN2/1 refrigerated reserve | 1115 | IV | Included | - |
| | SCV-CR-6 | R452a | 50 | 18001549 | 2335x850x900 | 30-75-115 | 6 | 2 x GN2/1 refrigerated reserve | 1185 | IV | Included | - |
| ISLAND-TYPE NEUTRAL ICE WELL ELEMENT | | | | | | | | | | | | |
| | SCNH-80-3 | - | - | 18001663 | 1265x875x900 | 80 | 3 | - | - | - | - | - |
|  | SCNH-80-4 | - | - | 18001664 | 1590x875x900 | 80 | 4 | - | - | - | - | - |
| | SCNH-80-5 | - | - | 18001665 | 1975x875x900 | 80 | 5 | - | - | - | - | - |
| | SCNH-80-6 | - | - | 18001666 | 2325x875x900 | 80 | 6 | - | - | - | - | - |
| ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT | | | | | | | | | | | | |
| | SCR-3 | R452a | 50 | 18001594 | 1265x875x900 | 80 | 3 | - | 220 | IV | Included | - |
|  | SCR-4 | R452a | 50 | 18001595 | 1590x875x900 | 80 | 4 | - | 335 | IV | Included | - |
| | SCR-5 | R452a | 50/60 | 18001596 | 1975x875x900 | 80 | 5 | - | 380 | IV | Included | - |
| | SCR-6 | R452a | 50/60 | 18001597 | 2325x875x900 | 80 | 6 | - | 390 | IV | Included | - |
| ISLAND-TYPE VENTILATED REFRIGERATED WELL ELEMENT | | | | | | | | | | | | |
| | SCV-3 | R452a | 50/60 | 18001598 | 1265x875x900 | 30-75-115 | 3 | - | 395 | IV | Included | - |
|  | SCV-4 | R452a | 50/60 | 18001599 | 1590x875x900 | 30-75-115 | 4 | - | 535 | IV | Included | - |
| | SCV-5 | R452a | 50/60 | 18001600 | 1975x875x900 | 30-75-115 | 5 | - | 710 | IV | Included | - |
| | SCV-6 | R452a | 50/60 | 18001601 | 2325x875x900 | 30-75-115 | 6 | - | 780 | IV | Included | - |

Available options

| | FREQUENCY HZ | WELL DEPTH (mm) | RESERVE | CLIMATE CLASS | COLD GROUP |
|--|--------------|-----------------|-------------------------------|---------------|-------------------|
| STATIC REFRIGERATED WELL ELEMENT | 50-60 | 30 - 80 | Open - Neutral - Refrigerated | IV - V | Included - Remote |
| VENTILATED REFRIGERATED WELL ELEMENT | 50-60 | - | Open - Neutral - Refrigerated | IV - V | Included - Remote |
| ISLAND-TYPE NEUTRAL ICE WELL ELEMENT* | - | 80 - 120 | - | - | - |
| ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT | 50-60 | - | - | IV - V | Included - Remote |
| ISLAND-TYPE VENTILATED REFRIGERATED WELL ELEMENT | 50-60 | - | - | IV - V | Included - Remote |

*120 mm depth neutral ice well includes RGB LED at the bottom.

Refrigerated Displays



General characteristics

- Refrigerated displays specially designed to hold, display and serve chilled food and beverages during service time.
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).

- Facade decoration with laminated panels.
- Decoration facade at 150 mm from the ground.
- Ventilated display cooling system creates a constant flow of chilled air at the back side of the display coming from the evaporator module fans.
- Polyurethane insulation with ecological injection, CFC-free, with high-density (40 kg/m³).

- 8 mm thickness tempered glass shelves.
- Back display doors allowing an easy product access.
- 4500°K pure white LED light strips, integrated on the display.
- Electronic thermostat with digital display. Deferred start-up function.
- Electrical components in a single, easy-access point to enable maintenance operations.



- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



VCR-SR-CT-4



VCR-CR-CT-4


| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | CAPACITY GN 1/1 | RESERVE | CUSTOMER SIDE | SERVICE SIDE | POWER (W) | CLIMATE CLASS | COLD GROUP | € |
|---|-------|----|----------|-----------------|-----------------|------------------------------|---------------|--------------|-----------|---------------|------------|---|
| 3-LEVEL CUBIC VENTILATED REFRIGERATED DISPLAY | | | | | | | | | | | | |
| VCR-SR-CT-3 | R452a | 50 | 18001550 | 1375x850x1665 | 3 | Open / neutral reserve | Curtain | Swing doors | 885 | III | Included | - |
|  VCR-SR-CT-4 | R452a | 50 | 18001551 | 1600x850x1665 | 4 | Open / neutral reserve | Curtain | Swing doors | 1190 | III | Included | - |
| VCR-SR-CT-5 | R452a | 50 | 18001552 | 1985x850x1665 | 5 | Open / neutral reserve | Curtain | Swing doors | 1460 | III | Included | - |
| VCR-SR-CT-6 | R452a | 50 | 18001553 | 2335x850x1665 | 6 | Open / neutral reserve | Curtain | Swing doors | 1930 | III | Included | - |
| VCR-CR-CT-3 | R452a | 50 | 18001558 | 1375x850x1665 | 3 | 1 GN2/1 refrigerated reserve | Curtain | Swing doors | 1270 | III | Included | - |
|  VCR-CR-CT-4 | R452a | 50 | 18001559 | 1600x850x1665 | 4 | 1 GN2/1 refrigerated reserve | Curtain | Swing doors | 1575 | III | Included | - |
| VCR-CR-CT-5 | R452a | 50 | 18001560 | 1985x850x1665 | 5 | 1 GN2/1 refrigerated reserve | Curtain | Swing doors | 1865 | III | Included | - |
| VCR-CR-CT-6 | R452a | 50 | 18001561 | 2335x850x1665 | 6 | 1 GN2/1 refrigerated reserve | Curtain | Swing doors | 2335 | III | Included | - |



VCR-SR-CP-4



VCR-SC-CP-4

| MODEL | GAS | HZ | CODE | DIMENSIONS (mm) | CAPACITY GN 1/1 | RESERVE | CUSTOMER SIDE | SERVICE SIDE | POWER (W) | CLIMATE CLASS | COLD GROUP | € |
|---|-------|----|----------|-----------------|-----------------|------------------------------|---------------|--------------|-----------|---------------|------------|---|
| 4-LEVEL CUBIC VENTILATED REFRIGERATED DISPLAY | | | | | | | | | | | | |
| VCR-SR-CP-4-3 | R452a | 50 | 18001570 | 1375x850x2105 | 3 | Open / neutral reserve | Blinds | Swing doors | 915 | III | Included | - |
|  VCR-SR-CP-4-4 | R452a | 50 | 18001571 | 1600x850x2105 | 4 | Open / neutral reserve | Blinds | Swing doors | 1210 | III | Included | - |
| VCR-SR-CP-4-5 | R452a | 50 | 18001572 | 1985x850x2105 | 5 | Open / neutral reserve | Blinds | Swing doors | 1490 | III | Included | - |
| VCR-SR-CP-4-6 | R452a | 50 | 18001573 | 2335x850x2105 | 6 | Open / neutral reserve | Blinds | Swing doors | 1960 | III | Included | - |
| VCR-CR-CP-4-3 | R452a | 50 | 18001578 | 1375x850x2105 | 3 | 1 GN2/1 refrigerated reserve | Blinds | Swing doors | 1300 | III | Included | - |
|  VCR-CR-CP-4-4 | R452a | 50 | 18001579 | 1600x850x2105 | 4 | 1 GN2/1 refrigerated reserve | Blinds | Swing doors | 1605 | III | Included | - |
| VCR-CR-CP-4-5 | R452a | 50 | 18001580 | 1985x850x2105 | 5 | 1 GN2/1 refrigerated reserve | Blinds | Swing doors | 1895 | III | Included | - |
| VCR-CR-CP-4-6 | R452a | 50 | 18001581 | 2335x850x2105 | 6 | 1 GN2/1 refrigerated reserve | Blinds | Swing doors | 2365 | III | Included | - |

Available options

| | FREQUENCY HZ | CUSTOMER SIDE | RESERVE | CLIMATE CLASS | COLD GROUP |
|---|--------------|------------------|-------------------------------|---------------|-------------------|
| 3-LEVEL CUBIC VENTILATED REFRIGERATED DISPLAY | 50-60 | Curtain - Blinds | Open - Neutral - Refrigerated | III - IV | Included - Remote |
| 4-LEVEL CUBIC VENTILATED REFRIGERATED DISPLAY | 50-60 | Curtain - Blinds | Open - Neutral - Refrigerated | III - IV | Included - Remote |

Hot Elements



General characteristics

- Hot elements specially designed to hold, display and serve hot food during service time
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).

- Facade decoration with laminated panels.
- Decoration facade at 150 mm from the ground.
- Glass ceramic / stainless steel top heating system by hidden silicon resistors attached to the bottom of the plate / worktop.
- Dry bain marie heating system by a set of resistor modules with fans.

- Wet bain marie heating system by hidden silicon resistors attached to the bottom of the well.
- Electronic thermostat with digital display. Deferred start-up function.
- Electrical components in a single, easy-access point to enable maintenance operations.



- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



SI-SR-4



SV-SR-4

| MODEL | VOLTAGE AND FREQUENCY (HZ) | CODE | DIMENSIONS (mm) | CAPACITY GN 1/1 | RESERVE | POWER(W) | € |
|---|----------------------------|----------|-----------------|-----------------|------------------------|----------|---|
| STAINLESS STEEL HOT WORKTOP ELEMENT | | | | | | | |
| SI-SR-3 | 230V 1N 50/60 | 18001602 | 1375x850x900 | 3 | Open / neutral reserve | 450 | - |
|  SI-SR-4 | 230V 1N 50/60 | 18001603 | 1600x850x900 | 4 | Open / neutral reserve | 675 | - |
| SI-SR-5 | 230V 1N 50/60 | 18001604 | 1985x850x900 | 5 | Open / neutral reserve | 675 | - |
| SI-SR-6 | 230V 1N 50/60 | 18001605 | 2335x850x900 | 6 | Open / neutral reserve | 675 | - |
| SI-CR-3 | 230V 1N 50/60 | 18001606 | 1375x850x900 | 3 | Hot reserve | 1895 | - |
|  SI-CR-4 | 230V 1N 50/60 | 18001607 | 1600x850x900 | 4 | Hot reserve | 1895 | - |
| SI-CR-5 | 230V 1N 50/60 | 18001608 | 1985x850x900 | 5 | Hot reserve | 3120 | - |
| SI-CR-6 | 230V 1N 50/60 | 18001609 | 2335x850x900 | 6 | Hot reserve | 3575 | - |
| GLASS CERAMIC PLATE HOT ELEMENT | | | | | | | |
| SV-SR-2 | 230V 1N 50/60 | 18001658 | 950x850x900 | 2 | Open / neutral reserve | 905 | - |
|  SV-SR-3 | 230V 1N 50/60 | 18001610 | 1375x850x900 | 3 | Open / neutral reserve | 1355 | - |
| SV-SR-4 | 230V 1N 50/60 | 18001611 | 1600x850x900 | 4 | Open / neutral reserve | 1805 | - |
| SV-SR-5 | 230V 1N 50/60 | 18001612 | 1985x850x900 | 5 | Open / neutral reserve | 2255 | - |
| SV-SR-6 | 230V 1N 50/60 | 18001613 | 2335x850x900 | 6 | Open / neutral reserve | 2710 | - |
| SV-CR-3 | 230V 1N 50/60 | 18001614 | 1375x850x900 | 3 | Hot reserve | 2805 | - |
|  SV-CR-4 | 230V 1N 50/60 | 18001615 | 1600x850x900 | 4 | Hot reserve | 3255 | - |
| SV-CR-5 | 400V 3N 50/60 | 18001616 | 1985x850x900 | 5 | Hot reserve | 4275 | - |
| SV-CR-6 | 400V 3N 50/60 | 18001617 | 2335x850x900 | 6 | Hot reserve | 5710 | - |






SBM-SR-4



SBMV-SR-4



SV-4

| MODEL | VOLTAGE AND FREQUENCY (HZ) | CODE | DIMENSIONS (mm) | WELL DEPTH(mm) | CAPACITY GN 1/1 | RESERVE | POWER(W) | € |
|---|----------------------------|----------|-----------------|----------------|-----------------|------------------------|----------|---|
| WET BAIN MARIE HOT ELEMENT | | | | | | | | |
| SBM-SR-2 | 230V 1N 50/60 | 18001618 | 950x850x900 | 190 | 2 | Open / neutral reserve | 1510 | - |
| SBM-SR-3 | 230V 1N 50/60 | 18001619 | 1375x850x900 | 190 | 3 | Open / neutral reserve | 2005 | - |
|  SBM-SR-4 | 230V 1N 50/60 | 18001620 | 1600x850x900 | 190 | 4 | Open / neutral reserve | 2510 | - |
| SBM-SR-5 | 230V 1N 50/60 | 18001621 | 1985x850x900 | 190 | 5 | Open / neutral reserve | 3030 | - |
| SBM-SR-6 | 230V 1N 50/60 | 18001622 | 2335x850x900 | 190 | 6 | Open / neutral reserve | 3555 | - |
| SBM-CR-3 | 230V 1N 50/60 | 18001623 | 1375x850x900 | 190 | 3 | Hot reserve | 2905 | - |
|  SBM-CR-4 | 400V 3N 50/60 | 18001624 | 1600x850x900 | 190 | 4 | Hot reserve | 3360 | - |
| SBM-CR-5 | 400V 3N 50/60 | 18001625 | 1985x850x900 | 190 | 5 | Hot reserve | 4480 | - |
| SBM-CR-6 | 400V 3N 50/60 | 18001626 | 2335x850x900 | 190 | 6 | Hot reserve | 5245 | - |
| DRY BAIN MARIE HOT ELEMENT | | | | | | | | |
| SBMV-SR-3 | 230V 1N 50/60 | 18001627 | 1375x850x900 | 210 | 3 | Open / neutral reserve | 1550 | - |
|  SBMV-SR-4 | 230V 1N 50/60 | 18001628 | 1600x850x900 | 210 | 4 | Open / neutral reserve | 2050 | - |
| SBMV-SR-5 | 230V 1N 50/60 | 18001629 | 1985x850x900 | 210 | 5 | Open / neutral reserve | 3080 | - |
| SBMV-SR-6 | 230V 1N 50/60 | 18001630 | 2335x850x900 | 210 | 6 | Open / neutral reserve | 3120 | - |
| SBMV-CR-3 | 230V 1N 50/60 | 18001631 | 1375x850x900 | 210 | 3 | Hot reserve | 2400 | - |
|  SBMV-CR-4 | 230V 1N 50/60 | 18001632 | 1600x850x900 | 210 | 4 | Hot reserve | 2900 | - |
| SBMV-CR-5 | 400V 3N 50/60 | 18001633 | 1985x850x900 | 210 | 5 | Hot reserve | 4530 | - |
| SBMV-CR-6 | 400V 3N 50/60 | 18001634 | 2335x850x900 | 210 | 6 | Hot reserve | 4810 | - |
| ISLAND-TYPE GLASS CERAMIC PLATE HOT ELEMENT | | | | | | | | |
| SV-3 | 230V 1N 50/60 | 18001643 | 1265x875x900 | - | 3 | - | 1355 | - |
|  SV-4 | 230V 1N 50/60 | 18001644 | 1590x875x900 | - | 4 | - | 1805 | - |
| SV-5 | 230V 1N 50/60 | 18001645 | 1975x850x900 | - | 5 | - | 2255 | - |
| SV-6 | 230V 1N 50/60 | 18001646 | 2325x875x900 | - | 6 | - | 2710 | - |

Available options

| | RESERVE | WATER FILLING TYPE |
|---|----------------------|--------------------|
| STAINLESS STEEL HOT WORKTOP ELEMENT | Open - Neutral - Hot | - |
| GLASS CERAMIC PLATE HOT ELEMENT | Open - Neutral - Hot | - |
| WET BAIN MARIE HOT ELEMENT | Open - Neutral - Hot | Manual - Automatic |
| DRY BAIN MARIE HOT ELEMENT | Open - Neutral - Hot | - |
| ISLAND-TYPE GLASS CERAMIC PLATE HOT ELEMENT | - | - |
| ISLAND-TYPE WET BAIN MARIE HOT ELEMENT | - | Manual - Automatic |

Hot Displays



General characteristics

- Hot displays specially designed to hold, display and serve hot food during service time
- Counter framework manufactured with a sturdy, high-quality, full stainless steel structure.
- 900 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- 800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes.
- Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment.
- Front panels in water-resistant medium density fibreboard (MDF).

- Facade decoration with laminated panels.
- Decoration facade at 150 mm from the ground.
- Hot display heating system by hidden silicon resistors attached to the bottom of the glass ceramic plate and shelf.
- Sliding back display doors allowing an easy product access. Open in the customer side.

- Dual-Heat system with light and heat foodshields located over the glass ceramic plate and shelf. Lighting by protected halogen lamps. Heating by infrared high-temperature ceramic elements.
- Two (2) electronic thermostats, with digital display, to control and regulate the temperature on the glass ceramic plate and on the shelf separately. Deferred start-up function.



- Electrical components in a single, easy-access point to enable maintenance operations.
- Junction box housing electrical connections providing a centralized access of all technical powered elements.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



VCC-SR-2-4



VCC-CR-2-4

| MODEL | VOLTAGE AND FREQUENCY (HZ) | CODE | DIMENSIONS (mm) | CAPACITY GN 1/1 | RESERVE | CUSTOMER SIDE | SERVICE SIDE | POWER(W) | € | |
|---|----------------------------|---------------|-----------------|-----------------|---------|------------------------|--------------|---------------|-------|---|
| CUBIC HOT GLASS CERAMIC DISPLAY | | | | | | | | | | |
| | VCC-SR-2-3 | 400V 3N 50/60 | 18001635 | 1375x850x1665 | 3 | Open / neutral reserve | Open | Sliding doors | 4025 | - |
|  | VCC-SR-2-4 | 400V 3N 50/60 | 18001636 | 1600x850x1665 | 4 | Open / neutral reserve | Open | Sliding doors | 4700 | - |
| | VCC-SR-2-5 | 400V 3N 50/60 | 18001637 | 1985x850x1665 | 5 | Open / neutral reserve | Open | Sliding doors | 6035 | - |
| | VCC-SR-2-6 | 400V 3N 50/60 | 18001638 | 2335x850x1665 | 6 | Open / neutral reserve | Open | Sliding doors | 7450 | - |
| | VCC-CR-2-3 | 400V 3N 50/60 | 18001639 | 1375x850x1665 | 3 | Hot reserve | Open | Sliding doors | 5475 | - |
|  | VCC-CR-2-4 | 400V 3N 50/60 | 18001640 | 1600x850x1665 | 4 | Hot reserve | Open | Sliding doors | 6150 | - |
| | VCC-CR-2-5 | 400V 3N 50/60 | 18001641 | 1985x850x1665 | 5 | Hot reserve | Open | Sliding doors | 8505 | - |
| | VCC-CR-2-6 | 400V 3N 50/60 | 18001642 | 2335x850x1665 | 6 | Hot reserve | Open | Sliding doors | 10450 | - |

Foodshields and Glasses



General characteristics

- Foodshields specially designed to improve food hygiene as well as to guarantee guest protection.
- Brackets manufactured in stainless steel, in oblong or rectangular tube.
- 35 mm distance between bracket and foodshield to make cleaning operations easier.
- Brackets are easily mounted on the structure by means of threaded plates.
- Straight or curved tempered glasses.
- Easy installation of glasses to foodshields by means of clamps.



IPLS-R-4



IPCS-R-4



IPCS-R-4 C



ISPPCS-R

| | MODEL | HZ | CODE | DIMENSIONS (mm) | CAPACITY GN 1/1 | FUNCTION | LEVEL | BRACKET | POWER (W) | € |
|------------------------------|-------------------------------------|-------|----------|-----------------|-----------------|------------------------|----------|-------------|-----------|---|
| FOODSHIELD WITH LIGHT | | | | | | | | | | |
| | IPLS-R-2 | 50/60 | 19071983 | 764x142x426 | 2 | Light | 1 Level | Rectangular | 15 | - |
| | IPLS-R-3 | 50/60 | 19071984 | 1089x142x426 | 3 | Light | 1 Level | Rectangular | 25 | - |
| | IPLS-R-4 | 50/60 | 19071985 | 1414x142x426 | 4 | Light | 1 Level | Rectangular | 35 | - |
| | IPLS-R-5 | 50/60 | 19071986 | 1739x142x426 | 5 | Light | 1 Level | Rectangular | 45 | - |
| | IPLS-R-6 | 50/60 | 19071988 | 2064x142x426 | 6 | Light | 1 Level | Rectangular | 55 | - |
| | FOODSHIELD WITH HALOGEN HEAT | | | | | | | | | |
| | IPCS-R-2 | 50/60 | 19072011 | 764x142x426 | 2 | Light and heat | 1 Level | Rectangular | 600 | - |
| | IPCS-R-3 | 50/60 | 19072012 | 1089x142x426 | 3 | Light and heat | 1 Level | Rectangular | 900 | - |
| | IPCS-R-4 | 50/60 | 19072013 | 1414x142x426 | 4 | Light and heat | 1 Level | Rectangular | 1200 | - |
| | IPCS-R-5 | 50/60 | 19072014 | 1739x142x426 | 5 | Light and heat | 1 Level | Rectangular | 1500 | - |
| | IPCS-R-6 | 50/60 | 19072015 | 2064x142x426 | 6 | Light and heat | 1 Level | Rectangular | 1500 | - |
| | FOODSHIELD WITH CERAMIC HEAT | | | | | | | | | |
| | IPCS-R-2 C | 50/60 | 19072016 | 764x142x426 | 2 | Light and ceramic heat | 1 Level | Rectangular | 600 | - |
| | IPCS-R-3 C | 50/60 | 19072017 | 1089x142x426 | 3 | Light and ceramic heat | 1 Level | Rectangular | 1050 | - |
| | IPCS-R-4 C | 50/60 | 19072018 | 1414x142x426 | 4 | Light and ceramic heat | 1 Level | Rectangular | 1300 | - |
| | IPCS-R-5 C | 50/60 | 19072019 | 1739x142x426 | 5 | Light and ceramic heat | 1 Level | Rectangular | 1650 | - |
| | IPCS-R-6 C | 50/60 | 19072021 | 2064x142x426 | 6 | Light and ceramic heat | 1 Level | Rectangular | 1650 | - |
| | NEUTRAL BRACKET | | | | | | | | | |
| | ISPPCS-R | | 19071964 | 68x85x426 | - | Neutral | 1 Level | Rectangular | - | - |
| | ISPPCS-R-2 | | 19071966 | 68x85x676 | - | Neutral | 2 Levels | Rectangular | - | - |






ICC-R-4-1C



ICC-R-4-2C



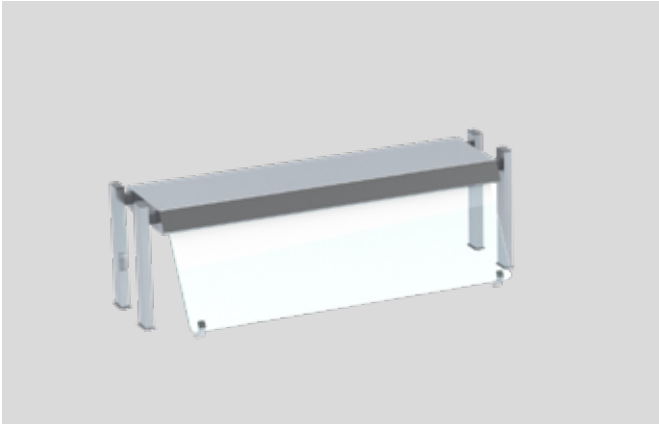
ICCS-R-FP-4

| MODEL | CODE | DIMENSIONS (mm) | CAPACITY GN 1/1 | GLASS SHAPE | € | |
|---|-------------|-----------------|-----------------|-------------|----------|---|
| FRONTAL GLASS | | | | | | |
|  | ICC-R-2 1C | 19043293 | 675x433x123 | 2 | Straight | - |
| | ICC-R-3 1C | 19043295 | 1000x433x123 | 3 | Straight | - |
| | ICC-R-4 1C | 19043296 | 1325x433x123 | 4 | Straight | - |
| | ICC-R-5 1C | 19043297 | 1650x433x123 | 5 | Straight | - |
| | ICC-R-6 1C | 19047843 | 1975x433x123 | 6 | Straight | - |
| CENTRAL GLASS | | | | | | |
|  | ICC-R-2 2C | 19043298 | 675x585x123 | 2 | Straight | - |
| | ICC-R-3 2C | 19043301 | 1000x585x123 | 3 | Straight | - |
| | ICC-R-4 2C | 19043302 | 1325x585x123 | 4 | Straight | - |
| | ICC-R-5 2C | 19043303 | 1650x585x123 | 5 | Straight | - |
| | ICC-R-6 2C | 19047844 | 1975x585x123 | 6 | Straight | - |
| CLOSED FRONTAL GLASS | | | | | | |
|  | ICCS-R-FP-2 | 19072075 | 675x433x420 | 2 | Straight | - |
| | ICCS-R-FP-3 | 19072076 | 1000x433x420 | 3 | Straight | - |
| | ICCS-R-FP-4 | 19072077 | 1325x433x420 | 4 | Straight | - |
| | ICCS-R-FP-5 | 19072078 | 1650x433x420 | 5 | Straight | - |
| | ICCS-R-FP-6 | 19072079 | 1975x433x420 | 6 | Straight | - |

Available options

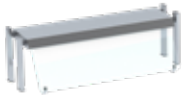
| | NUMBER OF LEVELS | GLASS SHAPE | BRACKET |
|------------------------------|------------------|-------------------|----------------------|
| FOODSHIELD WITH LIGHT | 1 - 2 | - | Oblong - Rectangular |
| FOODSHIELD WITH HALOGEN HEAT | - | - | Oblong - Rectangular |
| FOODSHIELD WITH CERAMIC HEAT | - | - | Oblong - Rectangular |
| NEUTRAL BRACKET | 1 - 2 | - | Oblong - Rectangular |
| FRONTAL GLASS | - | Curved - Straight | - |
| CENTRAL GLASS | - | Curved - Straight | - |
| CLOSED FRONTAL GLASS | - | Curved - Straight | - |

Foodshield with shelf and protection frontal glass



General characteristics

- Foodshields specially designed to improve food hygiene as well as to guarantee guest protection.
- Stainless steel shelf.
- Brackets manufactured in stainless steel, in oblong or rectangular tube.
- 35 mm distance between bracket and foodshield to make cleaning operations easier.
- Brackets are easily mounted on the structure by means of threaded plates.
- Easy installation of glasses to foodshields by means of clamps.






ECR-4



ECR-LC-4



ECR-LC-4 C

| MODEL | HZ | CODE | DIMENSIONS (mm) | CAPACITY GN 1/1 | FUNCTION | TYPE | BRACKET | POWER (W) | € | |
|--|------------|-------|-----------------|-----------------|----------|------------------------|-----------------------|-------------|------|---|
| NEUTRAL FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS | | | | | | | | | | |
|  | ECR-2 | - | 19056248 | 764x540x446 | 2 | Neutral | Stainless steel shelf | Rectangular | - | - |
| | ECR-3 | - | 19056249 | 1089x540x446 | 3 | Neutral | Stainless steel shelf | Rectangular | - | - |
| | ECR-4 | - | 19056250 | 1414x540x446 | 4 | Neutral | Stainless steel shelf | Rectangular | - | - |
| | ECR-5 | - | 19056251 | 1739x540x446 | 5 | Neutral | Stainless steel shelf | Rectangular | - | - |
| | ECR-6 | - | 19056252 | 2064x540x446 | 6 | Neutral | Stainless steel shelf | Rectangular | - | - |
| LIGHT AND HALOGEN HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS | | | | | | | | | | |
|  | ECR-LC-2 | 50/60 | 19056261 | 764x540x446 | 2 | Light and heat | Stainless steel shelf | Rectangular | 600 | - |
| | ECR-LC-3 | 50/60 | 19056262 | 1089x540x446 | 3 | Light and heat | Stainless steel shelf | Rectangular | 900 | - |
| | ECR-LC-4 | 50/60 | 19056263 | 1414x540x446 | 4 | Light and heat | Stainless steel shelf | Rectangular | 1200 | - |
| | ECR-LC-5 | 50/60 | 19056264 | 1739x540x446 | 5 | Light and heat | Stainless steel shelf | Rectangular | 1500 | - |
| | ECR-LC-6 | 50/60 | 19056265 | 2064x540x446 | 6 | Light and heat | Stainless steel shelf | Rectangular | 1500 | - |
| LIGHT AND CERAMIC HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS | | | | | | | | | | |
|  | ECR-LC-2 C | 50/60 | 19071819 | 764x540x446 | 2 | Light and ceramic heat | Stainless steel shelf | Rectangular | 600 | - |
| | ECR-LC-3 C | 50/60 | 19071820 | 1089x540x446 | 3 | Light and ceramic heat | Stainless steel shelf | Rectangular | 1050 | - |
| | ECR-LC-4 C | 50/60 | 19071821 | 1414x540x446 | 4 | Light and ceramic heat | Stainless steel shelf | Rectangular | 1300 | - |
| | ECR-LC-5 C | 50/60 | 19071822 | 1739x540x446 | 5 | Light and ceramic heat | Stainless steel shelf | Rectangular | 1650 | - |
| | ECR-LC-6 C | 50/60 | 19071823 | 2064x540x446 | 6 | Light and ceramic heat | Stainless steel shelf | Rectangular | 1650 | - |



SCP-R-4



SCPP-R-4

| | MODEL | CODE | DIMENSIONS (mm) | CAPACITY GN 1/1 | FUNCTION | TYPE | BRACKET | NUMBER OF BRACKETS | € |
|--|----------|----------|-----------------|-----------------|----------|--------------------------------|-------------|--------------------|---|
| NEUTRAL FOODSHIELD WITH VERTICAL PROTECTION GLASS | | | | | | | | | |
| | SCP-R-2 | 19056934 | 778x70x420 | 2 | Neutral | Without passing plate platform | Rectangular | 2 | - |
| | SCP-R-3 | 19056874 | 1103x70x420 | 3 | Neutral | Without passing plate platform | Rectangular | 2 | - |
| | SCP-R-4 | 19056875 | 1428x70x420 | 4 | Neutral | Without passing plate platform | Rectangular | 2 | - |
| | SCP-R-5 | 19056877 | 1753x70x420 | 5 | Neutral | Without passing plate platform | Rectangular | 3 | - |
| | SCP-R-6 | 19056878 | 2078x70x420 | 6 | Neutral | Without passing plate platform | Rectangular | 3 | - |
| NEUTRAL FOODSHIELD WITH PASSING PLATE PLATFORM AND VERTICAL PROTECTION GLASS | | | | | | | | | |
| | SCPP-R-2 | 18001812 | 778x270x420 | 2 | Neutral | With passing plate platform | Rectangular | 2 | - |
| | SCPP-R-3 | 18001805 | 1103x270x420 | 3 | Neutral | With passing plate platform | Rectangular | 2 | - |
| | SCPP-R-4 | 18001806 | 1428x270x420 | 4 | Neutral | With passing plate platform | Rectangular | 2 | - |
| | SCPP-R-5 | 18001807 | 1753x270x420 | 5 | Neutral | With passing plate platform | Rectangular | 3 | - |
| | SCPP-R-6 | 18001809 | 2078x270x420 | 6 | Neutral | With passing plate platform | Rectangular | 3 | - |

Available options

| | BRACKET |
|---|----------------------|
| NEUTRAL FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS | Oblong - Rectangular |
| LIGHT AND HALOGEN HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS | Oblong - Rectangular |
| LIGHT AND CERAMIC HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS | Oblong - Rectangular |
| NEUTRAL FOODSHIELD WITH VERTICAL PROTECTION GLASS | Oblong - Rectangular |
| NEUTRAL FOODSHIELD WITH PASSING PLATE PLATFORM AND VERTICAL PROTECTION GLASS | Oblong - Rectangular |

Accessories



ESN-4



ES-I-90



CJL-1



ITDP-28

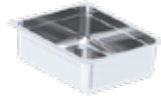
Neutral elements accessories

| MODEL | CODE | DIMENSIONS (mm) | DESCRIPTION | € | |
|---|---------|-----------------|-------------|---|---|
| NEUTRAL ELEMENTS ACCESSORIES | | | | | |
|  | ESN-2 | 19037886 | 644x670 | Height-adjustable shelf for SM-2 | - |
| | ESN-3 | 19037883 | 1068x670 | Height-adjustable shelf for SM-3 | - |
| | ESN-4 | 19037884 | 1294x670 | Height-adjustable shelf for SM-4 | - |
| | ESN-5 | 19037885 | 1679x670 | Height-adjustable shelf for SM-5 | - |
| | ESN-6 | 19042746 | 2029x670 | Height-adjustable shelf for SM-6 | - |
| | ESN-3-P | 19070426 | 1068x670 | Height-adjustable shelf for SM-3-P | - |
| | ESN-4-P | 19070427 | 1294x670 | Height-adjustable shelf for SM-4-P | - |
| | ESN-5-P | 19070428 | 1679x670 | Height-adjustable shelf for SM-5-P | - |
| | ESN-6-P | 19070429 | 2029x670 | Height-adjustable shelf for SM-6-P | - |
| CORNER ELEMENTS ACCESSORIES | | | | | |
|  | ES-I-45 | 19037895 | 578x530 | Height-adjustable shelf for SA-I-45 | - |
|  | ES-I-90 | 19037894 | 1162x591 | Height-adjustable shelf for SA-I-90 | - |
| CASH REGISTER ELEMENTS ACCESSORIES | | | | | |
|  | CJL-1 | 19046593 | 311x401x111 | Drawer with lock for SMC-16, SMC-6-D, SMC-6-I, SMC-8-F | - |
| | CJL-2 | 19046594 | 311x401x111 | Drawer with lock for SMC-12-D, SMC-12-I, SMC-16-D, SMC-16-I | - |
| PLATE DISPENSERS ACCESSORIES | | | | | |
|  | ITDP-28 | 19043374 | Ø 400x60 | Lid covers for plate dispenser with Ø 280 mm | - |

Accessories



EV-KIT-450









OF-PAN









PAL-DROPIN

Refrigerated elements accessories

| MODEL | CODE | DIMENSIONS (mm) | DESCRIPTION | POWER (W) | € | |
|---|-------------|-----------------|---------------|--|------|---|
| ACCESSORIES FOR REFRIGERATED ELEMENTS, ISLANDS AND DISPLAYS | | | | | | |
|  | ESF-3 | 19046585 | 534x670 | Height-adjustable shelf for 3 GN 1/1 | - | - |
| | ESF-4 | 19046586 | 759x670 | Height-adjustable shelf for 4 GN 1/1 | - | - |
| | ESF-5/6 | 19046587 | 1144x670 | Height-adjustable shelf for 5 o 6 GN 1/1 | - | - |
|  | SP-70 | 19043113 | 680x250x170 | Stainless steel plate rack shelf for island-type elements | - | - |
| PANS AND OTHER ACCESSORIES FOR REFRIGERATED ELEMENTS | | | | | | |
|  | EV-KIT-450 | 19046595 | 400x170x65 | Evaporation kit defrost water for all ventilated elements and 3 GN 1/1 ventilated displays | 450 | - |
| | EV-KIT-900 | 19046596 | 400x170x65 | Evaporation kit defrost water for 4 GN 1/1 refrigerated displays | 900 | - |
| | EV-KIT-1350 | 19046597 | 400x170x65 | Evaporation kit defrost water for 5 GN 1/1 refrigerated displays | 1350 | - |
|  | OF-PAN | 19046598 | GN 1/1-150 mm | Overflow pan for defrost water | - | - |
|  | KUV-2/3/4 | 19079012 | 477x50x73 | Germidal lamp for ventilated wells and displays from 2 to 4 GN 1/1 | 25 | - |
| | KUV-5/6 | 19079013 | 954x50x73 | Germidal lamp for ventilated wells and displays from 5 to 6 GN 1/1 | 50 | - |
|  | PAL-DROPIN | 19046641 | - | Tool to lift technical elements | - | - |

Hot elements accessories

| MODEL | VOLTAGE AND FREQUENCY (HZ) | CODE | DIMENSIONS (mm) | DESCRIPTION | POWER (W) | € | |
|---|----------------------------|---------------|-----------------|-------------|---|-----|---|
| UNDERCOUNTER HOT TROLLEYS | | | | | | | |
|  | ICCB-6 | 230V 1N 50-60 | 19043639 | 685x670x730 | 1 door. Capacity 6 GN 2/1 guides. | 850 | - |
|  | ICCB-6-3C | 230V 1N 50-60 | 19043641 | 685x670x730 | 3 drawers. Capacity 3 GN 1/1 pans. | 850 | - |
| HOT ELEMENTS ACCESSORIES | | | | | | | |
| | ESC-2 | - | 19046588 | 412x670 | Height-adjustable shelf for 2 GN 1/1 | - | - |
| | ESC-3 | - | 19046589 | 837x670 | Height-adjustable shelf for 3 GN 1/1 | - | - |
|  | ESC-4 | - | 19046590 | 1062x670 | Height-adjustable shelf for 4 GN 1/1 | - | - |
| | ESC-5 | - | 19046591 | 1447x670 | Height-adjustable shelf for 5 GN 1/1 | - | - |
| | ESC-6 | - | 19046592 | 1797x670 | Height-adjustable shelf for 6 GN 1/1 | - | - |
|  | FS-VIT | - | 19046602 | - | Stainless steel frame support for glass ceramic self-service elements | - | - |
|  | SP-70 | - | 19043113 | 680x250x170 | Stainless steel plate rack shelf for island-type elements | - | - |
|  | PAL-DROPIN | - | 19046641 | - | Tool to lift technical elements | - | - |



Z-3GN



IPCTI



DBFLI

| MODEL | CODE | DESCRIPTION | € |
|----------------|----------|--|---|
| PLINTHS | | | |
| Z-SS-77-ISL | 19046603 | Plinth for self-service base SS-77 | - |
| Z-SS-147-ISL | 19046604 | Plinth for self-service base SS-147 | - |
| Z-SM-450 | 19046605 | Plinth for neutral element SM-450 | - |
| Z-SA-I-90 | 19046630 | Plinth for corner element SA-I-90 | - |
| Z-SA-I-45 | 19046631 | Plinth for corner element SA-I-45 | - |
| Z-SA-E-90 | 19046632 | Plinth for corner element SA-E-90 | - |
| Z-SA-E-45 | 19046633 | Plinth for corner element SA-E-45 | - |
| Z-2GN | 19046611 | Plinth for attended self-service element 2GN | - |
| Z-3GN | 19046614 | Plinth for attended self-service element 3GN | - |
| Z-4GN | 19046617 | Plinth for attended self-service element 4GN | - |
| Z-5GN | 19046620 | Plinth for attended self-service element 5GN | - |
| Z-6GN | 19046623 | Plinth for attended self-service element 6GN | - |
| Z-3GN-ISL | 19046626 | Plinth for self-service island 3GN | - |
| Z-4GN-ISL | 19046627 | Plinth for self-service island 4GN | - |
| Z-5GN-ISL | 19046628 | Plinth for self-service island 5GN | - |
| Z-6GN-ISL | 19046629 | Plinth for self-service island 6GN | - |
| Z-FL-850 | 19081706 | Plinth end of line 850 mm element | - |

| MODEL | HZ | CODE | DIMENSIONS (mm) | DESCRIPTION | POWER (W) | € |
|--------------------------------|---------|-------|-----------------|-------------|--------------------------------------|-----|
| DIGITAL THERMOMETER KIT | | | | | | |
| | IPCI | 50/60 | 19053060 | 132x84x70 | Switch | 1 - |
| | IPCTD | 50/60 | 19053058 | 132x84x70 | Thermometer cold elements | 1 - |
| | IPCTI | 50/60 | 19053061 | 132x84x70 | Thermometer and switch cold elements | 1 - |
| | IPCTD-C | 50/60 | 19052024 | 132x84x70 | Thermometer hot elements | 1 - |
| | IPCTI-C | 50/60 | 19055869 | 132x84x70 | Thermometer and switch hot elements | 1 - |

| MODEL | CODE | DESCRIPTION | APPLIES TO | € |
|-------------------------------|-------|-------------|--|---|
| END OF LINE DECORATION | | | | |
| | DBFLI | 19080942 | Basic color decoration end of line left | - |
| | DBFLD | 19080943 | Basic color decoration end of line right | - |

Configuration options

Facade decoration

- ODF0020_BF Facade decorated with laminated panels in color. To be chosen from 16 basic colors:

- BF3091 Crystal White
- BF7927 Folkestone
- BF7912 Storm
- BF2253 Diamond Black
- BF7940 Spectrum Yellow
- BF3210 Levante
- BF1238 Carnaval
- BF6907 Amarena
- BF4177 Lemon
- BF8755 Lime
- BF6901 Vibrant Green
- BF0187 Kashmir
- BF5347 Maui
- BF1326 Capri
- BF5127 Monaco
- BF0157 Tahiti



Castors

- OBF0011+OBF0012 Sound-proof stainless steel swivel castors.
- OBF0011 Swivel castor with brake.
- OBF0012 Swivel castor without brake.



Automatic filling function for bain marie

- OBM0010 Automatic filling function and level detector for bain marie elements.



Refrigerated elements

- Climate class III
 - OGF0040 230V 1N 50Hz elements.
 - OGF0041 230V 1N 60Hz elements.
- Climate class IV
 - OGF0000 230V 1N 50Hz elements.
 - OGF0010 230V 1N 60Hz elements.
- Climate class V
 - OGF0030 230V 1N 50Hz elements.
 - OGF0031 230V 1N 60Hz elements.
- Remote cold group
 - OGF0099 Remote cold group elements.





Wine and Meat at the Center of the Dining Hall.



Find out more!



Access the website



Il price list

Wine cellars and dry ager cabinets

Wine cellars Enolux

| | |
|------------------------|-----|
| - Advance | 329 |
| - Concept | 331 |

Meat dry ager cabinets Meat Ager

| | |
|--------------------------------------|-----|
| - Advance | |
| · Meat, salami and cheese (MA) | 332 |
| · Meat (MD) | 333 |
| - Concept | 335 |

Wine cellars Enolux | Advance







General characteristics

- Wine cellar specially designed to preserve, display and distribute wine.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.

- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Optional humidity control to create an optimal wine conservation environment.
- Independent digital thermostat for each environment.
- Tray to collect defrost water and automatic evaporation. No drain required.

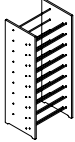

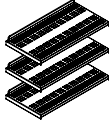
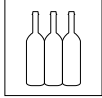
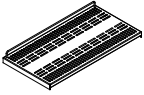
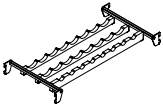
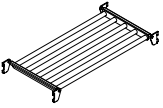
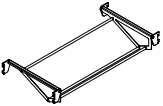
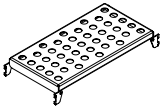

- White LED lighting in all perimeters, adjustable by remote control. Other LED color options available on demand.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, wine cellars are shipped in two sections: body and removable top section

- containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
- Operating temperature (in climate class V conditions, ambient temperature up to +40°C and relative humidity 40%): +4°C to +18°C.

| | MODEL | HZ | CODE | DIMENSIONS (mm) | FINISHING | DOORS | TEMPERATURES | POWER (W) | € |
|---|--------------------------|----|----------|-------------------|-----------|-------|--------------|-----------|---|
| CENTRAL WINE CELLARS | | | | | | | | | |
| | WC-2301-T1-C-L-W-GRE TR | 50 | 19067857 | 862 x 632 x 2300 | Grey | 1 | 1 | 1490 | - |
| | WC-2302-T2-C-LR-W-GRE TR | 50 | 19067858 | 1697 x 632 x 2300 | Grey | 2 | 2 | 2980 | - |
|  | WC-2301-T1-C-L-W-BLA TR | 50 | 19067859 | 862 x 632 x 2300 | Black | 1 | 1 | 1490 | - |
| | WC-2302-T2-C-LR-W-BLA TR | 50 | 19067860 | 1697 x 632 x 2300 | Black | 2 | 2 | 2980 | - |
| | WC-2601-T1-C-L-W-GRE TR | 50 | 19067861 | 862 x 632 x 2600 | Grey | 1 | 1 | 1605 | - |
| | WC-2602-T2-C-LR-W-GRE TR | 50 | 19067862 | 1697 x 632 x 2600 | Grey | 2 | 2 | 3190 | - |
|  | WC-2601-T1-C-L-W-BLA TR | 50 | 19067863 | 862 x 632 x 2600 | Black | 1 | 1 | 1605 | - |
| | WC-2602-T2-C-LR-W-BLA TR | 50 | 19067864 | 1697 x 632 x 2600 | Black | 2 | 2 | 3190 | - |
| | WC-2302-T1-C-LR-W-GRE TR | 50 | 19067874 | 1697 x 632 x 2300 | Grey | 2 | 1 | 2580 | - |
| | WC-2302-T1-C-LR-W-BLA TR | 50 | 19067875 | 1697 x 632 x 2300 | Black | 2 | 1 | 2580 | - |
| | WC-2602-T1-C-LR-W-GRE TR | 50 | 19067876 | 1697 x 632 x 2600 | Grey | 2 | 1 | 2700 | - |
| | WC-2602-T1-C-LR-W-BLA TR | 50 | 19067877 | 1697 x 632 x 2600 | Black | 2 | 1 | 2700 | - |
| WALL-MOUNTED WINE CELLARS | | | | | | | | | |
| | WC-2301-T1-W-L-W-GRE TR | 50 | 19067865 | 862 x 632 x 2300 | Grey | 1 | 1 | 1490 | - |
| | WC-2302-T2-W-LR-W-GRE TR | 50 | 19067866 | 1697 x 632 x 2300 | Grey | 2 | 2 | 2980 | - |
|  | WC-2301-T1-W-L-W-BLA TR | 50 | 19067867 | 862 x 632 x 2300 | Black | 1 | 1 | 1490 | - |
| | WC-2302-T2-W-LR-W-BLA TR | 50 | 19067868 | 1697 x 632 x 2300 | Black | 2 | 2 | 2980 | - |
| | WC-2601-T1-W-L-W-GRE TR | 50 | 19067869 | 862 x 632 x 2600 | Grey | 1 | 1 | 1605 | - |
| | WC-2602-T2-W-LR-W-GRE TR | 50 | 19067870 | 1697 x 632 x 2600 | Grey | 2 | 2 | 3190 | - |
|  | WC-2601-T1-W-L-W-BLA TR | 50 | 19067871 | 862 x 632 x 2600 | Black | 1 | 1 | 1605 | - |
| | WC-2602-T2-W-LR-W-BLA TR | 50 | 19067872 | 1697 x 632 x 2600 | Black | 2 | 2 | 3190 | - |
| | WC-2302-T1-W-LR-W-GRE TR | 50 | 19067878 | 1697 x 632 x 2300 | Grey | 2 | 1 | 2580 | - |
| | WC-2302-T1-W-LR-W-BLA TR | 50 | 19067879 | 1697 x 632 x 2300 | Black | 2 | 1 | 2580 | - |
| | WC-2602-T1-W-LR-W-GRE TR | 50 | 19067880 | 1697 x 632 x 2600 | Grey | 2 | 1 | 2700 | - |
| | WC-2602-T1-W-LR-W-BLA TR | 50 | 19067873 | 1697 x 632 x 2600 | Black | 2 | 1 | 2700 | - |

Cold group options: 60Hz and remote cold group.

Accessories

| METHACRYLATE SIDES WITH ROD SHELVING | BOTTLES X SHELF | SHELVES X BODY CELLAR | SHELVES X BODY CELLAR | € |
|--|---|--|---|---|
|  |  BORDEAUX |  |  | |
| 19067947 DIM-20-23 (h 2300 mm) | 7 bottles | 9 shelves | 63 bottles | - |
| 19067948 DIM-20-26 (h 2600 mm) | 7 bottles | 11 shelves | 77 bottles | - |
| STAINLESS STEEL OR METHACRYLATE SHELVES AND SALAMI HANGING HOOK | BOTTLES X SHELF | SHELVES X BODY CELLAR (H 2300 / 2600 MM) | BOTTLES X BODY CELLAR (H 2300 / 2600 MM) | € |
|  19067949 DIS-90 | 42 bottles | 3 / 4 shelves | 168 / 210 bottles (using cellar base) | - |
|  19067950 DIS-0-90 | 8 bottles | 9 / 11 shelves | 72 / 108 bottles | - |
|  19067951 DIS-0-180 | 8 bottles | 9 / 11 shelves | 72 / 108 bottles | - |
|  19067952 DIS-20 | 9 bottles | 9 / 11 shelves | 81 / 99 bottles | - |
|  19067953 DIM-90 | 20 kg (transparent methacrylate shelf to place salami and cheese) | 5 / 6 shelves | 100 Kg / 120 Kg | - |
|  19067988 G-10 | 10 kg (salami) | | | - |

Wine display cabinets Enolux | **Concept**



General characteristics

- 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.
- 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).



WR-180



WR-300



WR-600



KIT-WR-180

| | MODEL | COOLANT | HZ. | CODE | DIMENSIONS (mm) | N° OF DOORS | GROSS CAPACITY (L) | BOTTLES CAPACITY (75 CL) | ELECTRIC POWER (W) | € |
|--|--------|---------|-----|----------|-----------------|-------------|--------------------|--------------------------|--------------------|---|
| | WR-180 | R-600a | 50 | 19034852 | 505x570x950 | 1 | 130 | 25 | 225 | - |
| | | | 60 | 19075367 | | | | | - | |
| | WR-300 | R-600a | 50 | 19034732 | 620x655x1.850 | 1 | 400 | 72 | 257 | - |
| | | | 60 | 19075368 | | | | | - | |
| | WR-600 | R-600a | 50 | 19034762 | 1.240x655x1.850 | 2 | 800 | 144 | 513 | - |
| | | | 60 | 19075369 | | | | | - | |

Accessories

| KIT | CODE | QUANTITY OF KITS TO ORDER BY APPLIANCE | | | € |
|----------------------------|----------|--|--------|--------|---|
| | | 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 | - |

Dry-aging meat, salami and cheese cabinet (MA) Meat Ager | **Advance**



General characteristics

- Dry aging cabinet specially designed to age, display and distribute meat, salami and cheese.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +4°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light on the evaporator aspiration for air sterilization.
- Water supply with ½" inlet. ½" Drain.
- Water treatment through a reverse osmosis system.
- Ultra sound nebulizer allowing humidity adjustment between 60 and 90%.
- High intensity LED lighting with color temperature 2700°K
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
- Operating conditions: climate class V (ambient temperature up to +40°C and relative humidity 40%).

| | MODEL | HZ | CODE | DIMENSIONS (mm) | FINISHING | DOORS | POWER (W) | € |
|---------------------------------------|-----------------------|-----|----------|-------------------|-----------|-------|-----------|---|
| CENTRAL DRY-AGING CABINET | | | | | | | | |
| | MA-2302-C-LR-W-GRE TR | 50 | 19073417 | 1697 x 632 x 2300 | Grey | 2 | 1965 | - |
| | MA-2302-C-LR-W-BLA TR | 50 | 19073418 | 1697 x 632 x 2300 | Black | 2 | 1965 | - |
| | MA-2602-C-LR-W-GRE TR | 50 | 19073431 | 1697 x 632 x 2600 | Grey | 2 | 2070 | - |
| | MA-2602-C-LR-W-BLA TR | 50 | 19073432 | 1697 x 632 x 2600 | Black | 2 | 2070 | - |
| WALL MOUNTED DRY-AGING CABINET | | | | | | | | |
| | MA-2301-W-L-W-GRE TR | 50 | 19073411 | 862 x 632 x 2300 | Grey | 1 | 1090 | - |
| | MA-2301-W-L-W-BLA TR | 50. | 19073412 | 862 x 632 x 2300 | Black | 1 | 1090 | - |
| | MA-2601-W-L-W-GRE TR | 50 | 19073413 | 862 x 632 x 2600 | Grey | 1 | 1170 | - |
| | MA-2601-W-L-W-BLA TR | 50 | 19073414 | 862 x 632 x 2600 | Black | 1 | 1170 | - |
| | MA-2302-W-LR-W-GRE TR | 50. | 19073415 | 1697 x 632 x 2300 | Grey | 2 | 1965 | - |
| | MA-2302-W-LR-W-BLA TR | 50. | 19073416 | 1697 x 632 x 2300 | Black | 2 | 1965 | - |
| | MA-2602-W-LR-W-GRE TR | 50. | 19073419 | 1697 x 632 x 2600 | Grey | 2 | 2070 | - |
| | MA-2602-W-LR-W-BLA TR | 50. | 19073430 | 1697 x 632 x 2600 | Black | 2 | 2070 | - |

Cold group options: 60Hz and remote cold group.

Dry-aging meat cabinet (MD) Meat Ager | **Advance**





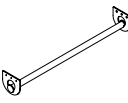


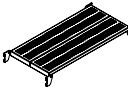
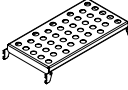


General characteristics

- Dry aging cabinet specially designed to age, display and distribute meat.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +20°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light on the evaporator aspiration for air sterilization.
- Tray to collect defrost water and automatic evaporation. No drain required.
- Thermostat to adjust humidity between 60 and 90%.
- High intensity LED lighting with color temperature 2700°K.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).

| | MODEL | HZ | CODE | DIMENSIONS (mm) | FINISHING | DOORS | POWER (W) | CLIMATE CLASS | € |
|---------------------------------------|-----------------------|----|----------|-------------------|-----------|-------|-----------|---------------|---|
| CENTRAL DRY-AGING CABINET | | | | | | | | | |
| | MD-2301-C-L-W-GRE TR | 50 | 19073436 | 862 x 632 x 2300 | Grey | 1 | 1865 | V | - |
| | MD-2301-C-L-W-BLA TR | 50 | 19073437 | 862 x 632 x 2300 | Black | 1 | 1865 | V | - |
| | MD-2601-C-L-W-GRE | 50 | 19071156 | 862 x 632 x 2600 | Grey | 1 | 1925 | IV | - |
| | MD-2601-C-L-W-BLA | 50 | 19071157 | 862 x 632 x 2600 | Black | 1 | 1925 | IV | - |
| | MD-2302-C-LR-W-GRE TR | 50 | 19073441 | 1697 x 632 x 2300 | Grey | 2 | 3155 | V | - |
| | MD-2302-C-LR-W-BLA TR | 50 | 19073442 | 1697 x 632 x 2300 | Black | 2 | 3155 | V | - |
| | MD-2602-C-LR-W-GRE | 50 | 19067903 | 1697 x 632 x 2600 | Grey | 2 | 3275 | IV | - |
| | MD-2602-C-LR-W-BLA | 50 | 19067904 | 1697 x 632 x 2600 | Black | 2 | 3275 | IV | - |
| WALL MOUNTED DRY-AGING CABINET | | | | | | | | | |
| | MD-2301-W-L-W-GRE TR | 50 | 19073434 | 862 x 632 x 2300 | Grey | 1 | 1865 | V | - |
| | MD-2301-W-L-W-BLA TR | 50 | 19073435 | 862 x 632 x 2300 | Black | 1 | 1865 | V | - |
| | MD-2601-W-L-W-GRE | 50 | 19071154 | 862 x 632 x 2600 | Grey | 1 | 1925 | IV | - |
| | MD-2601-W-L-W-BLA | 50 | 19071155 | 862 x 632 x 2600 | Black | 1 | 1925 | IV | - |
| | MD-2302-W-LR-W-GRE TR | 50 | 19073438 | 1697 x 632 x 2300 | Grey | 2 | 3155 | V | - |
| | MD-2302-W-LR-W-BLA TR | 50 | 19073439 | 1697 x 632 x 2300 | Black | 2 | 3155 | V | - |
| | MD-2602-W-LR-W-GRE | 50 | 19067901 | 1697 x 632 x 2600 | Grey | 2 | 3275 | IV | - |
| | MD-2602-W-LR-W-BLA | 50 | 19067902 | 1697 x 632 x 2600 | Black | 2 | 3275 | IV | - |

Cold group options: 60Hz and remote cold group.

Accessories

| | MODEL | CODE | DESCRIPTION | € |
|---|-----------|----------|---|---|
|  | HSM-4 | 19067989 | 4 Himalayan pink salt blocks*. Tray included. Only applies to MD models. | - |
|  | HSM-6 | 19068295 | 6 Himalayan pink salt blocks*. Tray included. Only applies to MD models. | - |
|  | BS1 | 19067991 | Top bar to hang large pieces of meat. Maximum 200 kg. 2 BS1 per door. | - |
|  | DIS-0-180 | 19067951 | Stainless steel shelf to hang salamis, sausages and smaller pieces of meat. | - |
|  | DIS-MB | 19067990 | Perforated stainless steel shelf to place pieces of meat. | - |
|  | DIS-M | 19067994 | Perforated stainless steel shelf. Only applies to 1-body MA models. | - |
|  | DIM-90 | 19067953 | Transparent methacrylate shelf to place salami and cheese. | - |
|  | G-10 | 19067988 | Hook to hang salami and smaller pieces of meat. Maximum 10 kg. | - |
|  | G-200 | 19067993 | Hook to hang large pieces of meat. Maximum 200 kg. | - |

* Himalayan pink salt stabilizes moisture in the dry-aging cabinet and enhances meat flavor.

Meat dry ager cabinet Meat Ager | **Concept**



General characteristics

- Fagor's Meat Ager cabinet stands out from the competition thanks to its innovative design and its efficient performance. Its humidity and temperature control system, along with its UVC sterilisation, provide it with maximum safety, creating perfect air circulation within the cabinet.
- Interior LED vertical light maximising the visibility of the product, with no ultraviolet radiation.
- Steel-plated interior and exterior, providing a sturdy build quality.
- UV air sterilisation.
- Activated carbon filter.
- Injected polyurethane insulation, CFC-free and with a density of 40kg/m³.
- Double-glazed hinged door with automatic closing system and fixed opening.
- Two adjustable front feet and four rear rollers, allowing it to be transported easily.
- Even distribution of cold inside the cabinet thanks to its excellent ventilated refrigeration system and its anti-corrosion evaporator.
- Temperature control through a digital thermostat, with an automatic defrosting system.
- Automatic evaporation of defrost water.
- Electronic humidistat.
- Low-maintenance condenser.
- Cabinet exterior available in stainless steel or black finish.
- Supplied with four shelves, each with a 40 kg load weight. Standard shelves made from metal rods covered in anti-bacterial plastic.
- Locked fitted as standard.
- Individually palletised.



FMA-1650



FMA-1650 B



FMA-900



FMA-900 B

| | MODEL | REFRIGERANT | HZ | CODE | INTERNAL DIMENSIONS (mm) | EXTERNAL DIMENSIONS (mm) | NET INTERNAL VOL. (L) | TEMPERATURE RANGE (°C) | HUMIDITY LEVEL (%) | ELECTRIC POWER (W) | € |
|------------|------------|-------------|----|----------|--------------------------|--------------------------|-----------------------|------------------------|--------------------|--------------------|---|
| Palletised | FMA-1650 | R-600a | 50 | 19073883 | 595 x 615 x 1424 | 700 x 750 x 1665 | 496 | 0 / +20 | 60 al 90 | 1,7 | - |
| | | | 60 | 19079369 | | | | | | - | |
| Palletised | FMA-1650 B | R-600a | 50 | 19073884 | 595 x 615 x 1424 | 700 x 750 x 1665 | 496 | 0 / +20 | 60 al 90 | 1,7 | - |
| | | | 60 | 19079440 | | | | | | - | |
| Palletised | FMA-1650 S | R-600a | 50 | 19081264 | 595 x 615 x 1424 | 700 x 750 x 2050 | 496 | 0 / +20 | 60 al 90 | 1,7 | - |
| | | | 60 | 19081265 | | | | | | - | |
| Palletised | FMA-900 | R-600a | 50 | 19073881 | 490 x 474 x 686 | 600 x 620 x 925 | 140 | 0 / +20 | 60 al 90 | 1 | - |
| | | | 60 | 19073882 | | | | | | - | |

Accessories



| CODE | MODEL | FOR MODELS | € |
|----------|----------------------------------|------------|---|
| 12236057 | HIMALAYA SALT BLOCK 200X200X30MM | | * |
| 12241490 | HIMALAYA SALT SUPPORT | FMA-1650 | * |
| 12241489 | HIMALAYA SALT SUPPORT | FMA-900 | * |
| 19074041 | BAR+HOOK KIT FMA-1650 | FMA-1650 | - |
| 19074042 | BAR+HOOK KIT FMA-900 | FMA-900 | - |
| 19081970 | STAND FMA-900 B | FMA-900 B | - |
| 19074043 | STAND FMA-1650 B | FMA-1650 | - |
| 19081971 | GRIDS KIT EP FMA-1650 | FMA-1650 | - |
| 19081972 | GRIDS KIT EP FMA-900 | FMA-900 | - |

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



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Il price list

Trolleys and counters for distribution




| | |
|--|-----|
| Hot trolleys with humidity control | 339 |
| Hot trolleys for distribution | 340 |
| Refrigerated trolleys for distribution ... | 341 |
| Hot counters | 342 |

Hot trolleys with humidity control



General characteristics

- 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.
- 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 radius, 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.
- Shelves and Gastronorm pans are not included.

| | MODEL | VOLTAGE AND FREQUENCY | CODE | DIMENSIONS (mm) | DOORS | LEVELS GN-2/1 (SEPARATION 70 mm) | POWER (W) | € |
|---|---------|-----------------------|----------|-----------------|-------|----------------------------------|-----------|---|
|  | CCHF-10 | 230 V-1+N - 50/60 Hz | 19044546 | 790x935x1.215 | 1 | 10 | 2.000 | - |
|  | CCHF-20 | 230 V-1+N - 50/60 Hz | 19044549 | 790x935x1.855 | 1 | 20 | 2.000 | - |
|  | CCHF-40 | 230 V-1+N - 50/60 Hz | 19044551 | 1.525x935x1.885 | 2 | 40 | 3.500 | - |

Hot trolleys for distribution






General characteristics

- 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.
- 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 | VOLTAGE AND FREQUENCY | CODE | DIMENSIONS (mm) | DOORS | LEVELS GN-2/1 (SEPARATION 60 mm) | POWER (W) | € |
|---|--------|-----------------------|----------|-----------------|-------|----------------------------------|-----------|---|
|  | CCF-10 | 230 V-1+N - 50/60 Hz | 19036263 | 799x876x1.190 | 1 | 10 | 2.000 | - |
|  | CCF-20 | 230 V-1+N - 50/60 Hz | 19036264 | 799x876x1.640 | 1 | 20 | 2.000 | - |
|  | CCF-40 | 230 V-1+N - 50/60 Hz | 19036265 | 1.489x876x1.640 | 2 | 40 | 3.500 | - |

Refrigerated trolleys for distribution





General characteristics

- Especially designed for maintaining and serving previously prepared cold food. Ideal to replace cold chambers or refrigeration units.
- 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 | DIMENSIONS (mm) | DOORS | LEVELS GN-2/1 (SEPARATION 60mm) | INCLUDED (GN-2/1) | | POWER (W) | € |
|---|--------|----------|-----------------|-------|---------------------------------|-------------------|---------|-----------|---|
| | | | | | | PAIRS OF GUIDES | SHELVES | | |
|  | CFF-20 | 19036266 | 799x876x1.878 | 1 | 17 | 5 | 5 | 350 | - |
|  | CFF-40 | 19036280 | 1.489x876x1.878 | 2 | 40 | 10 | 10 | 575 | - |

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 | DIMENSIONS (mm) | TYPE (*) | POWER (KW) | € |
|---------|----------|-----------------|--------------|------------|---|
| AC-120 | 19006746 | 1.200x700x850 | Wall | 2,20 | - |
| AC-180 | 19007770 | 1.800x700x850 | Wall | 3,68 | - |
| ACC-120 | 19006745 | 1.200x700x850 | Pass-through | 2,20 | - |
| ACC-180 | 19007769 | 1.800x700x850 | Pass-through | 3,68 | - |

(*) TYPE: **WALL MODELS:** 2 sliding doors. / **PASS-THROUGH MODELS:** 2 sliding doors at each side.





Dishwashing



| | GLASSWASHER | | | FRONT LOADING | | | HOOD-TYPE | |
|-------------|-------------|---------|---------|---------------|---------|---------|-----------|---------|
| | CONCEPT+ | CONCEPT | ADVANCE | CONCEPT+ | CONCEPT | ADVANCE | CONCEPT+ | CONCEPT |
| Basket Size | 400x400 | 400x400 | 350x350 | 500x500 | 500x500 | 500x500 | 500x500 | 500x500 |

CONTROL PANEL

OTHERS

| | | | | | | | | |
|--|----------------------|---------|--------|--------|---------|--------|--------|---------|
| | | | | AD-505 | | | AD-125 | |
| | With rinsing pump | COP-404 | | | COP-504 | | | COP-144 |
| | Without rinsing pump | | CO-402 | | | CO-502 | | CO-142 |
| | Multi-power | | | | | CO-501 | | CO-110 |
| | Single phase | | CO-400 | CO-350 | | CO-500 | | |

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.

All 3 ranges, advance, concept plus and concept, boast common structural characteristics:



Glasswasher

- Front-loading glass washers - EVO Generation.
- Constructed in stainless steel.
- Door with double wall.
- Double rotating wash and rinse system, top and bottom, in stainless steel.
- Rounded tank to facilitate washing and drainage.
- Stainless steel armoured heating elements in the wash tank and rinse boiler.
- Thermostatic control of temperatures (wash, 60°C, and rinse, 85°C).
- Safety thermostat
- Rinse aid doser incorporated.
- Fitted with non-return valve.
- 260 W wash pump
- Water consumption per 2.2 litre cycle.
- Magnetic safety stop switch in door opening.
- IPX4 anti-humidity protection.

CONCEPT PLUS
CONCEPT



Front loading

- Front-loading dishwashers - EVO Generation.
- Constructed in stainless steel.
- Whole body with double wall.
- Counterbalanced door with stainless steel hinges and double spring.
- Furniture which allows the machine to be positioned under 850 mm high work surfaces.
- Double rotating wash and rinse system, top and bottom, in stainless steel.
- Rounded tank to facilitate washing and drainage.
- Stainless steel armoured heating elements in the wash tank and rinse boiler.
- Useful internal height of 380 mm. Accepts GN 1/1 trays.
- Thermostatic control of temperatures (wash, 60°C, and rinse, 85°C).
- 600 W wash pump with SOFT-START.
- Stainless steel armoured heating elements in the wash tank and rinse boiler.
- Water consumption per 2.4 litre cycle.
- Rinse aid doser incorporated.
- Magnetic safety stop switch in door opening.
- Safety thermostat
- Model for 500 x 500 mm baskets.

ADVANCE
CONCEPT PLUS
CONCEPT



Hood-type

- Hood-Type dishwashers - EVO Generation
- Constructed in stainless steel.
- Counterbalanced hood with handle and spring system.
- Double rotating wash and rinse system, top and bottom, in stainless steel.
- 440 mm hood opening (Accepts GN 1/1 trays).
- 750 W wash pump providing high water flow.
- Rounded tank to facilitate washing and drainage.
- Stainless steel armoured heating elements in the wash tank and rinse boiler.
- Multi-voltage: Allows the machine to be connected to a single-phase or three-phase voltage network. (230 1N~/230 3~/400V 3N~).
- AISI-304 stainless steel filter trays in the wash tank.
- Thermostatic control of temperatures (wash, 60°C, and rinse, 85°C).
- Thermal stop system which guarantees a rinse temperature of 85°C.
- Safety stop switch in hood opening.
- Safety thermostat.
- Water consumption per 2.4 litre cycle.
- Model for 500 x 500 mm baskets.

ADVANCE
CONCEPT PLUS
CONCEPT



The small and versatile solution for sparkling results.



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Access the website



Sales brochure

Glasswasher

| | |
|-------------------|-----|
| Concept + | 349 |
| Concept..... | 350 |
| Accessories | 354 |

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

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

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

Glasswashers | Concept +



General characteristics

- Model with electronic control and display of temperature, functions and errors.
- Control with help system for technical service.
- Thermostop system with rinse pump that guarantees a perfect hygienic result with a complete rinse at 80–85 °C (EFFIRINSE) in accordance with the safety and hygiene specifications of standard DIN10512..
- Air Break check valve system type AA according to EN 1717/WRAS.
- Model for 400 x 400 mm baskets.
- 90s - 120s – 180s wash cycles and maximum production of 40 baskets/hour.
- Useful internal height of 270 mm.
- Tank with volume of 15 litres, with 2 kW heating element.
- Boiler with volume of 4 litres, with 2.8 kW heating element.

| | MODEL | "CODE 50 HZ." | "CODE 60 HZ." | € |
|-----------------------------------|----------------|-----------------|-----------------|----------|
| CHARACTERISTICS | | | | |
| Basic model | COP-404 | 19073733 | 19081232 | - |
| Rinse pump | A | A | | |
| Voltage | | 230 V / 1N | | |
| Power | (kW) | 3,06 | | |
| Dimensions | (mm) | 470x520x720 | | |
| VERSIONS | | | | |
| Built-in drain pump | B | COP-404 B | 19075262 | 19081233 |
| Built-in detergent doser | DD | COP-404 DD | 19075263 | 19081234 |
| Drainage pump and detergent doser | B - DD | COP-404 B DD | 19075264 | 19081235 |

* Consult other possible factory versions.

| ACCESORIES | |
|-------------------|---------------|
| Stands | See page. 354 |
| Conversion kits | See page. 354 |
| Water softeners | See page. 410 |
| Osmosis | See page. 410 |
| Baskets | See page. 411 |

Accessories supplied: Two 400x 400 mm base baskets, 1 supplement for plates and a small basket for cutlery.

Glasswashers | Concept




CO-402

230 V
1 N

BASKET 400 x 400 mm

General characteristics

- Model with electronic control and display of temperature, functions and errors.
- Control with help system for technical service.
- Model for 400 x 400 mm baskets. 90s - 120s – 180s wash cycles and maximum production of 40 baskets/hour.
- Useful internal height of 270 mm.
- Tank with volume of 15 litres, with 2 kW heating element.
- Boiler with volume of 4 litres, with 2.8 kW heating element.
- Thermal stop system which guarantees a rinse temperature of 85°C. Standard factory setting disabled.

| | | MODEL | *CÓDIGO50 HZ.* | *CÓDIGO60 HZ.* | € |
|---|-----------|---------------------|-----------------|-----------------|---|
| CHARACTERISTICS | | | | | |
|  Basic model | | CO-402 COLD | 19073542 | 19081225 | - |
| Manual push button for final cold rinse | COLD | COLD | | | |
| Voltage | | 230 V / 1N | | | |
| Power | (kW) | 3,06 | | | |
| Dimensions | (mm) | 470x520x720 | | | |
| VERSIONS | | | | | |
| Drainage pump | B | CO-402 COLD B | 19075256 | 19081226 | - |
| Peristaltic detergent doser | DD | CO-402 COLD DD | 19075257 | 19081227 | - |
| Bomba de desagüe y dosificador de detergente peristáltico | B - DD | CO-402 COLD B DD | 19075254 | 19081228 | - |
| Descaling system and tank with regeneration program | SOFT - DD | CO-402 COLD SOFT DD | 19073547 | 19081229 | - |
| UK type plug | B DD CI | CO-402 COLD B DD CI | 19075260 | 19081231 | - |

* Consult other possible factory versions.

| ACCESORIES | |
|-----------------|---------------|
| Stands | See page. 354 |
| Conversion kits | See page. 354 |
| Water softeners | See page. 410 |
| Baskets | See page. 411 |

Accessories supplied: Two 400x 400 mm base baskets, 1 supplement for plates and a small basket for cutlery.

Glasswashers | Concept








CO-400

BASKET 400 x 400 mm

General characteristics

- Model with highly resistant control buttons.
- Model for 400 x 400 mm baskets.
- 120s fixed wash cycle and maximum production of 30 baskets/hour.
- Useful internal height of 270 mm.
- Tank with volume of 15 litres, with 2 kW heating element.
- Boiler with volume of 4 litres, with 2.8 kW heating element.

| | | MODEL | "CÓDIGO50 HZ." | "CÓDIGO60 HZ." | € | |
|---|---|--------------------|------------------|-----------------|----------|---|
| CHARACTERISTICS | | | | | | |
|  | Basic model | CO-400 | 19073541 | 19081255 | - | |
| | Voltage | | 230 V / 1N | | | |
| | Power | (kW) | 3,06 | | | |
| | Dimensions | (mm) | 470x520x720 | | | |
| VERSIONS | | | | | | |
| | Drainage pump | B | CO-400 B | 19081172 | 19081209 | - |
| | Peristaltic detergent doser | DD | CO-400 DD | 19081173 | 19081220 | - |
| | UK type plug | CI | CO-400 CI | 19075250 | 19081236 | - |
| | Cold model | CO-400 COLD | 19073546 | 19081221 | - | |
|  | Manual push button for final cold rinse | COLD | COLD | | | |
| VERSIONS | | | | | | |
|  | Drainage pump | B | CO-400 COLD B | 19075251 | 19081222 | - |
|  | Peristaltic detergent doser | DD | CO-400 COLD DD | 19075252 | 19081223 | - |
|  | Drainage pump and peristaltic detergent doser | B - DD | CO-400 COLD B DD | 19075253 | 19081224 | - |

* Consult other possible factory versions.

| ACCESORIES | |
|-----------------|---------------|
| Stands | See page. 354 |
| Conversion kits | See page. 354 |
| Water softeners | See page. 410 |
| Baskets | See page. 411 |


Accessories supplied: Two 400x 400 mm base baskets, 1 supplement for plates and a small basket for cutlery.

Glasswashers | Concept



General characteristics

- Model with highly resistant control buttons.
- Model for 350 x 350 mm baskets.
- 120s fixed wash cycle and maximum production of 30 baskets/hour.
- Useful internal height of 220 mm.
- Tank with volume of 11 litres, with 2 kW heating element.
- Boiler with volume of 4 litres, with 2.4 kW heating element.

| | | MODEL | "CODE 50 HZ." | CODE 60 HZ." | € | |
|---|---|--------------------|------------------|-----------------|----------|---|
| CHARACTERISTICS | | | | | | |
|  | Basic model | CO-350 | 19073540 | 19081136 | - | |
| | Voltage | 230 V / 1N | | | | |
| | Power (kW) | 2,66 | | | | |
| | Dimensions (mm) | 430x480x660 | | | | |
| VERSIONS | | | | | | |
| | Drainage pump | B | CO-350 B | 19075244 | 19081183 | - |
| | Peristaltic detergent doser | DD | CO-350 DD | 19075245 | 19081184 | - |
| | Drainage pump and peristaltic detergent doser | B - DD | CO-350 B DD | 19075246 | 19081185 | - |
| CHARACTERISTICS | | | | | | |
| | Cold model | CO-350 COLD | 19073545 | 19081186 | - | |
| | Manual push button for final cold rinse | COLD | COLD | | | |
| VERSIONS | | | | | | |
| | Drainage pump | B | CO-350 COLD B | 19075247 | 19081187 | - |
| | Peristaltic detergent doser | DD | CO-350 COLD DD | 19075248 | 19081188 | - |
| | Drainage pump and peristaltic detergent doser | B - DD | CO-350 COLD B DD | 19075249 | 19081189 | - |

* Consult other possible factory versions.

| ACCESSORIES | |
|-----------------|---------------|
| Stands | See page. 354 |
| Conversion kits | See page. 354 |
| Water softeners | See page. 410 |
| Baskets | See page. 411 |

Accessories supplied: Two 350x 350 mm base baskets, 1 supplement for plates and a small basket for cutlery.

| | | CONCEPT + | | CONCEPT | |
|-----------------------------------|------------|----------------|---------------|---------------|---------------|
| TECHNICAL DATA | | COP-404 | CO-402 | CO-400 | CO-350 |
| WASH CYCLES | | | | | |
| Cycle Time | [s] | 90/120/180 | 90/120/180 | 120 | 120 |
| THEORETICAL CAPACITY*1 | | | | | |
| Baskets | [cestas/h] | 40 | 40 | 30 | 30 |
| Glasses | [vasos/h] | 1000 | 1000 | 750 | 480 |
| WATER CONSUMPTION | | | | | |
| Tank capacity | [l] | 15 | 15 | 15 | 11 |
| Boiler capacity | | 4 | 4 | 4 | 4 |
| Rinse water consumption *2 | [l] | 2.2 | 2.2 | 2.2 | 2.2 |
| TEMPERATURES | | | | | |
| Tank temperature | [°C] | 60 | 60 | 60 | 60 |
| Rinse water temperature | [°C] | 85 | 85 | 85 | 85 |
| DIMENSIONS | | | | | |
| Width | [mm] | 470 | 470 | 470 | 430 |
| Depth | [mm] | 525 | 525 | 525 | 480 |
| With the door open | [mm] | 846 | 846 | 846 | 660 |
| Height *3 | [mm] | 720 | 720 | 720 | 840 |
| Useful height | [mm] | 270 | 270 | 270 | 220 |
| Basket size | [mm] | 400X400 | 400X400 | 400X400 | 350X350 |
| ELECTRICAL SPECIFICATIONS | | | | | |
| Total connected load (Alt) | [kW] | 3.06 | 3.06 | 3.06 | 2.66 |
| Fuse protection | [A] | 16 | 16 | 16 | 16 |
| Wash pump (P1) | [kW] | 0.26 | 0.26 | 0.26 | 0.26 |
| Tank power | [kW] | 2 | 2 | 2 | 2 |
| Rinse pump | [kW] | 0.13 | - | - | - |
| Boiler power | [kW] | 2.8 | 2.8 | 2.8 | 2.4 |
| Connection (factory default) | | 230V/50Hz/1N~ | 230V/50Hz/1N~ | 230V/50Hz/1N~ | 230V/50Hz/1N~ |
| 5,41 mm | | | | | |
| Min. inlet temperature | [°C] | 15 | 15 | 15 | 15 |
| Max. inlet temperature | [°C] | 60 | 60 | 60 | 60 |
| Required grid pressure | [bar/kPA] | 2-4/200-400 | 2-4/200-400 | 2-4/200-400 | 2-4/200-400 |
| Max. drain height (only models B) | [mm] | 500(B) | 500(B) | 500(B) | 500(B) |
| Noise level (dBA) | [dBA] | <70 | <70 | <70 | <70 |
| Moisture protection | | IPX4 | IPX4 | IPX4 | IPX4 |
| Net/gross weight | [kg] | 35/42 | 35/42 | 35/42 | 30/37 |
| Spray Arms | | sst | sst | sst | Plast |
| ACCESSORIES | | | | | |
| Glasses basket | [un] | 2 | 2 | 2 | 2 |
| Small cutlery basket | [un] | 1 | 1 | 1 | 1 |
| Supplement for dishes | [un] | 1 | 1 | 1 | 1 |

Accessories for glasswashers





Stand for glasswashers





- Made of stainless steel.

- It can be used to store the containers of detergent and rinse aid.

- Allows you to install the glasswashers without drain pump; the water drains by gravity.

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

Kit to transform the basic versions (except for soft versions)

| MODEL | CODE | VALID FOR | DESCRIPTION | POWER (kW) | € |
|--|----------|---|-----------------------------|------------|---|
|  DD  | 19059327 | Hood dishwashers Front-opening dishwashers Glasswashers | Peristáltic detergent doser | - | - |
|  B-AF  | 19013376 | Front-opening dishwashers Glasswashers | Kit drain pump - 50/60 hz. | 35 | - |



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Sales brochure

Front loading dishwashers

| | |
|-------------------|-----|
| Advance | 357 |
| Concept + | 358 |
| Concept..... | 359 |
| Accessories | 364 |

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

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

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



Front loading | Advance



AD-505

General characteristics

- Model with electronic and digital control.
- Digital display with information on programs, times and temperatures.
- Electronic programmer with help system for technical service.
- Rinse pump that guarantees a perfect hygienic result with a complete rinse at 80–85 °C (EFFIRINSE) in accordance with the safety and hygiene specifications of standard DIN10512.
- 60s, 90s, 120s and 'Glass' wash cycles.
- Theoretical maximum production of 60 baskets/hour.
- Tank with volume of 14 litres, with 1 kW heating element.
- Single-phase Multipower installation, with heating in the boiler which can be selected at time of installation, 1,9 / 2,8 / 3,73 / 5,6 kW.
- Multi-voltage: Allows the machine to be connected to a single-phase or three-phase voltage network (230 1N~/230 3~/400V 3N~).
- Simultaneous tank and boiler heating.
- Boiler with 5.6 kW heating element.
- Water consumption per 2.4 litre cycle.
- Stainless steel filter trays in the tank.
- IPX5 anti-humidity protection.

| | | MODEL | "CODE 50 HZ." | "CODE 60 HZ." | € |
|---|---|---------------|-----------------|-----------------|----------|
| CHARACTERISTICS | | | | | |
|  | Basic model | AD-505 | 19073539 | 19076140 | - |
| | Rinse pump | A | A | | |
| | Drainage pump | B | B | | |
| | Peristaltic detergent doser | DD | DD | | |
| | Voltage | | MULTIVOLTAGE | | |
| | Power | (kW) | MULTIPOWER | | |
| | Dimensions | (mm) | 600x600x830 | | |
| VERSIONS | | | | | |
|  | Descaling system and tank with regeneration program | SOFT | AD-505 SOFT | 19076139 | 19076141 |
| ACCESSORIES | | | | | |
| | Stands | | See page 364 | | |
| | Conversion kits | | See page 364 | | |
| | Water softeners | | See page 410 | | |
| | Osmosis | | See page 410 | | |
| | Baskets | | See page 411 | | |




Accessories supplied: One CT-10 base basket, 1 CP-16/18 basket for plates and two cutlery holders.

Front loading | Concept+



General characteristics

- Model with electronic control and display of temperature, functions and errors.
- Control with help system for technical service.
- Thermostop system with rinse pump that guarantees a perfect hygienic result with a complete rinse at 80–85 °C (EFFIRINSE) in accordance with the safety and hygiene specifications of standard DIN10512.
- Air Brake check valve system type AA according to EN 1717/WRAS.
- 90s, 120s y 180s wash cycles.
- Theoretical maximum production of 40 baskets/hour.
- Tank with volume of 20 litres, with 2.8 kW heating element.
- Boiler with 5.6 kW heating element.
- Single-phase Multipower installation, with heating in the boiler which can be selected at time of installation, either 2,8 / 3,7 kW.
- Multi-voltage: Allows the machine to be connected to a single-phase or three-phase voltage network. (230 1N~/230 3~/400V 3N~).
- Double system of filter trays in the tank.
- IPX4 anti-humidity protection.

| | MODEL | "CODE 50 HZ." | "CODE 60 HZ." | € | |
|--|----------------|-----------------|-----------------|----------|---|
| CHARACTERISTICS | | | | | |
|  Basic model | COP-504 | 19073538 | 19076137 | - | |
| Rinse pump | A | A | | | |
| Voltage | MULTIVOLTAGE | | | | |
| Power | (kW) | MULTIPOWER | | | |
| Dimensions | (mm) | 600x600x830 | | | |
| VERSIONS | | | | | |
| Drainage pump | B | COP-504 B | 19076134 | 19076138 | - |
| Peristaltic detergent doser | DD | COP-504 DD | 19076135 | 19081178 | - |
|  Peristaltic detergent doser | B DD | COP-504 B DD | 19076136 | 19081179 | - |
|  UK type plug | CI | COP-504 CI | 19083240 | 19083241 | - |
| With pump, dispenser and British plug | B DD CI | COP-504 B DD CI | 19076805 | 19083242 | - |

* Consult other possible factory versions.

| ACCESORIES | |
|-------------------|--------------|
| Stands | See page 364 |
| Conversion kits | See page 364 |
| Water softeners | See page 410 |
| Osmosis | See page 410 |
| Baskets | See page 411 |

Accessories supplied: One CT-10 base basket, 1 CP-16/18 basket for plates and two cutlery holders.

Front loading | Concept



CO-502

General characteristics

- Model with electronic control and display of temperature, functions and errors.
- Control with help system for technical service.
- 90s, 120s y 180s wash cycles.
- Theoretical maximum production of 40 baskets/hour.
- Tank with volume of 20 litres, with 2.8 kW heating element.
- Single-phase Multipower installation, with heating in the boiler which can be selected at time of installation, either 2,8 / 3,7 kW.
- Multi-voltage: Allows the machine to be connected to a single-phase or three-phase voltage network. (230 1N~/230 3~/400V 3N~).
- Tray-filter in the wash tank.
- IPX4 anti-humidity protection.
- Thermal stop system which guarantees a rinse temperature of 85°C. Standard factory setting disabled.

| | | MODELO | "CÓDIGO 50 HZ." | "CÓDIGO 60 HZ." | € |
|---|---------|----------------|-----------------|-----------------|---|
| CHARACTERISTICS | | | | | |
| Basic model | | CO-502 | 19073537 | 19076131 | - |
| Voltage | | MULTIVOLTAGE | | | |
| Power | (kW) | MULTIPOWER | | | |
| Dimensions | (mm) | 600x600x830 | | | |
| VERSIONS | | | | | |
| Drainage pump | B | CO-502 B | 19076115 | 19076132 | - |
| Peristaltic detergent doser | DD | CO-502 DD | 19076116 | 19076133 | - |
| Drainage pump and peristaltic detergent doser | B - DD | CO-502 B DD | 19076117 | 19083235 | - |
| UK type plug | CI | CO-502 CI | 19076118 | 19083236 | - |
| With pump, detergent dispenser and British plug | B DD CI | CO-502 B DD CI | 19076806 | 19076119 | - |

* Consult other possible factory versions.

| ACCESORIES | |
|-----------------|-------------|
| Stands | see pag 364 |
| Conversion kits | see pag 364 |
| Water softeners | see pag 410 |
| Baskets | see pag 411 |




Accessories supplied: One CT-10 base basket, 1 CP-16/18 basket for plates and two cutlery holders.

Front loading | Concept



General characteristics

- Model with highly resistant control buttons.
- 90s, 120s y 180s wash cycles.
- Theoretical maximum production of 40 baskets/hour.
- Tank with volume of 20 litres, with 2.8 kW heating element.
- Single-phase Multipower installation, with heating in the boiler which can be selected at time of installation, either 2,8 / 3,7 kW.
- Multi-voltage: Allows the machine to be connected to a single-phase or three-phase voltage network. (230 1N~/230 3~/400V 3N~).
- Tray-filter in the wash tank.
- IPX4 anti-humidity protection.
- Thermal stop system which guarantees a rinse temperature of 85°C. Standard factory setting disabled.

| | | MODEL | "CODE 50 HZ." | "CODE 60 HZ." | € | |
|--|---|---------------|-----------------|-----------------|----------|---|
| CHARACTERISTICS | | | | | | |
|  | Basic model | CO-501 | 19073534 | 19076111 | - | |
| | Voltage | MULTIVOLTAGE | | | | |
| | Power (kW) | MULTIPOWER | | | | |
| | Dimensions (mm) | 600x600x830 | | | | |
| VERSIONS | | | | | | |
| | Drainage pump | B | CO-501 B | 19076106 | 19076112 | - |
|  | Peristaltic detergent doser | DD | CO-501 DD | 19076107 | 19076113 | - |
|  | Drainage pump and peristaltic detergent doser | B - DD | CO-501 B DD | 19076108 | 19081175 | - |
| | UK type plug | CI | CO-501 CI | 19076109 | 19076114 | - |

* Consult other possible factory versions.

| ACCESSORIES | |
|-----------------|-------------|
| Stands | see pag 364 |
| Conversion kits | see pag 364 |
| Water softeners | see pag 410 |
| Baskets | see pag 411 |





Accessories supplied: One CT-10 base basket, 1 CP-16/18 basket for plates and two cutlery holders.

Front loading | Concept



General characteristics

- Model with highly resistant control buttons.
- 120s wash cycle.
- Theoretical maximum production of 30 baskets/hour.
- Tank with volume of 20 litres, with 2.8 kW heating element.
- Water consumption per 2.4 litre cycle.
- Tray-filter in the wash tank.
- IPX4 anti-humidity protection.
- Thermal stop system which guarantees a rinse temperature of 85°C. Standard factory setting disabled.

| | MODEL | "CODE 50 HZ." | "CODE 60 HZ." | € | |
|---|---------------|-----------------|-----------------|----------|---|
| CHARACTERISTICS | | | | | |
|  Basic model | CO-500 | 19073532 | 19076101 | - | |
| Voltage | 230 V / 1N | | | | |
| Power (kW) | MULTIPOWER | | | | |
| Dimensions (mm) | 600x600x830 | | | | |
| VERSIONS | | | | | |
|  Drainage pump | B | CO-500 B | 19075467 | 19076102 | - |
|  Peristaltic detergent doser | DD | CO-500 DD | 19075468 | 19076103 | - |
|  Drainage pump and peristaltic detergent doser | B - DD | CO-500 B DD | 19075469 | 19076104 | - |

* Consult other possible factory versions.

| ACCESORIES | |
|-------------------|-------------|
| Stands | see pag 364 |
| Conversion kits | see pag 364 |
| Water softeners | see pag 410 |
| Baskets | see pag 411 |

Accessories supplied: One CT-10 base basket, 1 CP-16/18 basket for plates and two cutlery holders.

Foodservice | Dishwashing

| | | ADVANCE | CONCEPT + | | CONCEPT | |
|--------------------------------------|------------|------------------|-----------------|-----------------|-----------------|-----------------|
| Technical data | | AD-505 | COP-504 | CO-502 | CO-501 | CO-500 |
| WASH CYCLES | | | | | | |
| Cycle Time | [s] | 60/90/180 | 90/120/180 | 90/120/180 | 90/120/180 | 120 |
| THEORETICAL CAPACITY*1 | | | | | | |
| Baskets | [cestas/h] | 60 | 40 | 40 | 40 | 30 |
| Plates | [platos/h] | 1080 | 720 | 720 | 720 | 540 |
| Glasses | [vasos/h] | 2160 | 1440 | 1440 | 1440 | 1080 |
| WATER CONSUMPTION | | | | | | |
| Tank capacity | [l] | 14 | 20 | 20 | 20 | 20 |
| Boiler capacity | | 7 | 7 | 7 | 7 | 7 |
| Rinse water consumption per cycle *2 | [l] | 2.4 | 2.4 | 2.4 | 2.4 | 2.4 |
| TEMPERATURES | | | | | | |
| Tank temperature | [°C] | 60 (55-71) | 60 | 60 | 60 | 60 |
| Rinse water temperature | [°C] | 82 (65-85)/PG 65 | 85 | 85 | 85 | 85 |
| DIMENSIONS | | | | | | |
| Width | [mm] | 600 | 600 | 600 | 600 | 600 |
| Depth | [mm] | 602 | 602 | 602 | 602 | 602 |
| With the door open | [mm] | 1020 | 1020 | 1020 | 1020 | 1020 |
| With water softener | | 1060 | 1060 | 1060 | 1060 | 1060 |
| Height *3 | [mm] | 840 | 840 | 840 | 840 | 840 |
| Useful height | [mm] | 360 | 360 | 360 | 360 | 360 |
| Basket size | [mm] | 500X500 | 500X500 | 500X500 | 500X500 | 500X500 |
| ELECTRICAL SPECIFICATIONS | | | | | | |
| Total connected load (Alt/Sim) | [kW] | See table | See table | See table | See table | See table |
| Fuse protection | [A] | See table | See table | See table | See table | See table |
| Wash pump (P1) | [kW] | 0.59 | 0.59 | 0.59 | 0.59 | 0.59 |
| Tank power | [kW] | 1 | 2,8 | 2,8 | 2,8 | 2,8 |
| Rinse pump | [kW] | 0.25 | 0.25 | - | - | - |
| Boiler power | [kW] | See table | See table | See table | See table | 2,8 |
| Connection (factory default) | | 230V/50Hz/1N~ | 230V/50Hz/1N~ | 230V/50Hz/1N~ | 230V/50Hz/1N~ | 230V/50Hz/1N~ |
| OTHER INFORMATION | | | | | | |
| Min. inlet temperature | [°C] | 15 | 15 | 15 | 15 | 15 |
| Max. inlet temperature | [°C] | 60 | 60 | 60 | 60 | 60 |
| Required grid pressure | [bar/kPA] | 1.0-4.0/100-400 | 1.0-4.0/100-400 | 2.0-4.0/200-400 | 2.0-4.0/200-400 | 2.0-4.0/200-400 |
| Max. drain height (only B models) | [mm] | 500 | 500(B) | 500(B) | 500(B) | 500(B) |
| Noise level (dBA) | [dBA] | <65 | <65 | <65 | <65 | <65 |
| Moisture protection | | IPX5 | IPX4 | IPX4 | IPX4 | IPX4 |
| Net/gross weight | [kg] | 60/77 | 60/77 | 58/75 | 58/75 | 58/75 |
| Spray Arms | | sst | sst | sst | sst | sst |
| ACCESSORIES | | | | | | |
| Glasses basket | [un] | 1 | 1 | 1 | 1 | 1 |
| Small cutlery basket | [un] | 2 | 2 | 2 | 2 | 1 |
| Baskets for plates | [un] | 1 | 1 | 1 | 1 | 1 |

*1 Customer circumstances (inlet water temperature/electrical connection) may reduce the values indicated here.

*2 Non-binding information. The actual rinse water requirements may vary depending on site conditions.

*3 The adjustable feet allow the vertical dimensions to be raised as required up to 25 mm.

| | VOLTAGE | FACTORY DEFAULT | FUSE PROTECTION | TOTAL AMP. | TOTAL CONNECTED LOAD | CONNECTION | TANK POWER | BOILER POWER | WASH PUMP POWER |
|---------|---------------------|--------------------|--------------------|---------------|----------------------------|------------|---------------|-----------------|--------------------|
| AD-505 | 380 V - 415 V / 3N~ | | 16 A | 15 A | 7.2 kW | SIM | 1 kW | 5,6 kW | 0.6 kW |
| | 220 V - 240 V / 1N~ | | 13 A | 10.7 A | 2.5 kW | ALT | 1 kW | 1.9 kW | 0.6 kW |
| | 220 V - 240 V / 1N~ | FD | 16 A | 15 A | 3.5 kW | SIM | 1 kW | 1.9 kW | 0.6 kW |
| | 220 V - 240 V / 1N~ | | 20 A | 19.1 A | 4.4 kW | SIM | 1 kW | 2.8 kW | 0.6 kW |
| | 230 V / 3~ | | 25 A | 21 A | 7.2 kW | SIM | 1 kW | 5.6 kW | 0.6 kW |
| COP-504 | 380 V - 415 V / 3N~ | | 16 A | 14,7 A | 6.2 kW | ALT | 2.8 kW | 5.6 kW | 0.6 kW |
| CO-502 | 220 V - 240 V / 1N~ | FD | 16 A | 14.7 A | 3.4 kW | ALT | 2.8 kW | 2.8 kW | 0.6 kW |
| CO-501 | 220 V - 240 V / 1N~ | | 20 A | 18.8 A | 4.3 kW | ALT | 2.8 kW | 3.7 kW | 0.6 kW |
| | 230 V / 3~ | | 20 A | 16.6 A | 6.2 kW | ALT | 2.8 kW | 5.6 kW | 0.6 kW |
| CO-500 | 220 V - 240 V / 1N~ | FD | 16 A | 14.7 A | 3.4 kW | ALT | 2.8 kW | 2.8 kW | 0.6 kW |



Accessories for front loading







Stand for front loading. 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) | € |
|---------|----------|--------------------------------|-----------------|---|
| EVPL-60 | 19004660 | Capacity for 3 baskets 500x500 | 600x600x400 | - |

Transformation kits for E-VO dishwashers

Kit to transform the basic versions (except for soft versions)

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

Kit trays-filter for wash tank

| MODEL | CODE | DESCRIPTION | € |
|--|----------|----------------------------------|---|
|  K-BF-500  | 19036304 | KIT 2 TRAYS-FILTER FOR WASH TANK | - |

Optional kit for marine version

| MODEL | CODE | VALID FOR | CHARACTERISTICS | € |
|---------------|----------|---------------------------------|----------------------|---|
| KIT MARINE AF | 19036061 | COP-504, CO-502, CO-501, CO-500 | Connection for ships | - |



Simplicity and agility
for large quantities
and intensive use.



Find out more!



Access the website



Sales brochure

Hood-type dishwashers

| | |
|-------------------|-----|
| Advance | 367 |
| Concept + | 369 |
| Concept..... | 370 |
| Accessories | 374 |

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

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

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




Hood-type | Advance



AD-125

General characteristics

- Model with electronic and digital control.
- Digital display with information on programs, times and temperatures.
- Electronic programmer with help system for technical service.
- Rinse pump which guarantees a perfect hygiene result with complete linear rinse cycle at 85°C. (EFFIRINSE) de acuerdo con las especificaciones de seguridad e higiene de la norma DIN10512.
- 55s, 75s, 120s, 480s and 'Glass' wash cycles.
- Theoretical maximum production of 65 baskets/hour (1170 plates/h).
- Program for tank emptying cycle.
- Double-walled Hood with special compressed insulating material.
- Tank with volume of 28 litres, with 2.1 kW heating element.
- Boiler with volume of 9 litres, with 9 kW heating element.
- Simultaneous tank and boiler heating.
- Maximum Total power: 11.85 kW (simultaneous).
- Drainage pump - power 70 W - tank emptying program.
- Rinse aid doser incorporated.
- Rinse aid doser incorporated.
- IPX5 anti-humidity protection.

| | MODEL | "CODE 50 HZ." | "CODE 60 HZ." | € | |
|---|-------------------|-------------------|-----------------|----------|---|
| CHARACTERISTICS | | | | | |
|  Basic model | AD-125 | 19073921 | 19075047 | - | |
| Rinse pump | A | A | | | |
| Drainage pump | B | B | | | |
| Peristaltic detergent doser | DD | DD | | | |
| Voltage | | MULTIVOLTAGE | | | |
| Power | (kW) | MULTIPOWER | | | |
| Dimensions | (mm) | 630 x 750 x 1.465 | | | |
| VERSIONS | | | | | |
|  Descaling system and tank with regeneration program | SOFT | AD-125 SOFT | 19075295 | 19075298 | - |
| CHARACTERISTICS | | | | | |
| Model with recovery system | AD-125 HRS | 19075296 | 19075299 | - | |
| Heat recovery system | HRS | HRS | | | |
| Dimensions | (mm) | 630 x 750 x 1.990 | | | |
| VERSIONS | | | | | |
|  Descaling system and tank with regeneration program and detergent dispenser | SOFT | AD-125 SOFT HRS | 19074195 | 19075048 | - |
| * Consult other possible factory versions. | | | | | |
| ACCESORIES | | | | | |
| Entry-exit tables | see page 374 | | | | |
| Conversion kits | see page 376 | | | | |
| Water softeners | see page 410 | | | | |
| Osmosis | see page 410 | | | | |
| Baskets | see page 411 | | | | |

Hood-type | Advance



General characteristics

- Model with electronic and digital control.
- Digital display with information on programs, times and temperatures.
- Electronic programmer with help system for technical service.
- Rinse pump which guarantees a perfect hygiene result with complete linear rinse cycle at 85°C. (EFFIRINSE) de acuerdo con las especificaciones de seguridad e higiene de la norma DIN10512.
- 55s, 75s, 120s and 480s wash cycles.
- Double-walled Hood with special compressed insulating material.
- Tank with volume of 28 litres, with 2.1 kW heating element.
- The ECO version 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 | *CODE 50 HZ.* | *CODE 60 HZ.* | € |
|-----------------------------|-------------------|-------------------|-----------------|---|
| CHARACTERISTICS | | | | |
| Basic model | AD-125 ECO | 19075300 | 19075301 | - |
| Rinse pump | A | A | | |
| Drainage pump | B | B | | |
| Peristaltic detergent doser | DD | DD | | |
| Voltage | MULTIVOLTAGE | | | |
| Power | (kW) | 2,70 | | |
| Dimensions | (mm) | 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.

Gas hot water generator GWB-20

Forced draught burner and double safety valve. Electronic control of temperature and water levels. Automatic limescale removal. Automatic tank emptying.

| | MODEL | *CODE 50 HZ.* | *CODE 60 HZ.* | € | |
|--------------------|-------|---------------|---------------|----------|---|
| Power | (kW) | 20 | | | |
| Dimensions | (mm) | 432x548x770 | | | |
| Butane/propane gas | LPG | GWB-20 LPG | 19010831 | 19044806 | - |
| Natural gas | GN | GWB-20 GN | 19038551 | 19044807 | - |




Accessories supplied: One CT-10 base basket, 1 CP-16/18 basket for plates and two cutlery holders.

Hood-type | Concept+



General characteristics

- Model with electronic control and display of temperature, functions and errors.
- Control with help system for technical service.
- Thermostop system with rinse pump that guarantees a perfect hygienic result with a complete rinse at 80–85 °C (EFFIRINSE) in accordance with the safety and hygiene specifications of standard DIN10512..
- Air Brake check valve system type AA according to EN 1717/WRAS.
- 55s, 75s, 120s and 600s wash cycles.
- Theoretical maximum production of 65 baskets/hour (1170 plates/h).
- Tank with volume of 33 litres, with 4.5 kW heating element.
- Boiler with volume of 9 litres, with 9 kW heating element.
- Alternating or simultaneous tank and boiler heating.
- Maximum Total power: 9.75 kW (alternating) or 14.75 kW (simultaneous).
- IPX4 anti-humidity protection.

| | MODEL | *CÓDIGO 50 HZ.* | *CÓDIGO 60 HZ.* | € | | |
|---|-----------------------------------|--------------------|-------------------|-----------------|----------|---|
| CHARACTERISTICS | | | | | | |
|  | Basic model | COP-144 | 19073920 | 19075045 | - | |
| | Rinse pump | A | A | | | |
| | Voltage | MULTIVOLTAGE | | | | |
| | Power | (kW) | 9,75 / 14,25 | | | |
| | Dimensions | (mm) | 630 x 750 x 1.465 | | | |
| VERSIONS | | | | | | |
| | Drainage pump | B | COP-144 B | 19075288 | 19075292 | - |
| | Peristaltic detergent doser | DD | COP-144 DD | 19075289 | 19075293 | - |
|  | Drainage pump and detergent doser | B - DD | COP-144 B DD | 19075290 | 19075294 | - |
|  | CHARACTERISTICS | | | | | |
| | Model with recovery system | COP-144 HRS | 19075044 | 19075046 | - | |
| | Heat recovery system | HRS | HRS | | | |
| | Dimensions | (mm) | 630 x 750 x 1.990 | | | |
| VERSIONS | | | | | | |
| | Drainage pump and detergent doser | B - dd | COP-144 HRS B DD | 19075291 | 19081123 | - |

* Consult other possible factory versions.

| ACCESORIES | |
|-------------------|--------------|
| Entry-exit tables | see page 374 |
| Conversion kits | see page 376 |
| Water softeners | see page 410 |
| Osmosis | see page 410 |
| Baskets | see page 411 |




Accessories supplied: One CT-10 base basket, 1 CP-16/18 basket for plates and two cutlery holders.

Hood-type | Concept



General characteristics

- Model with electronic control and display of temperature, functions and errors.
- 55s, 75s, 120s and 600s wash cycles.
- Theoretical maximum production of 65 baskets/hour (1170 plates/h).
- Tank with volume of 33 litres, with 4.5 kW heating element.
- Boiler with volume of 9 litres, with 9 kW heating element.
- Alternating or simultaneous tank and boiler heating.
- Thermal stop system which guarantees a rinse temperature of 85°C. Standard factory setting disabled.
- Maximum Total power: 9.75 kW (alternating) or 14.75 kW (simultaneous).
- IPX4 anti-humidity protection.

| | | MODEL | "CODE 50 HZ." | "CODE 60 HZ." | € | |
|---|-----------------------------------|-------------------|-----------------|-----------------|----------|---|
| CHARACTERISTICS | | | | | | |
|  | Basic model | CO-142 | 19073919 | 19075042 | - | |
| | Voltage | MULTIVOLTAGE | | | | |
| | Power (kW) | 9,75 / 14,25 | | | | |
| | Dimensions (mm) | 630 x 750 x 1.465 | | | | |
| VERSIONS | | | | | | |
| | Drainage pump | B | CO-142 B | 19075277 | 19075285 | - |
| | Peristaltic detergent doser | DD | CO-142 DD | 19075278 | 19075286 | - |
|  | Drainage pump and detergent doser | B - DD | CO-142 B DD | 19075279 | 19075287 | - |
| CHARACTERISTICS | | | | | | |
|  | Model with recovery system | CO-142 HRS | 19075041 | 19075043 | - | |
| | Heat recovery system | HRS | HRS | | | |
| | Dimensions (mm) | 630 x 750 x 1.990 | | | | |
| VERSIONS | | | | | | |
| | Drainage pump and detergent doser | B - DD | CO-142 HRS B DD | 19075282 | 19081120 | - |

* Consult other possible factory versions.

| ACCESSORIES | |
|-------------------|---------------|
| Entry-exit tables | see page. 374 |
| Conversion kits | see page. 376 |
| Water softeners | see page. 410 |
| Baskets | see page. 411 |




Accessories supplied: One CT-10 base basket, 1 CP-16/18 basket for plates and two cutlery holders.

Hood-type | Concept



General characteristics

- Model with highly resistant control buttons.
- 90s, 120s, 180s and 600s wash cycles.
- Theoretical maximum production of 40 baskets/hour.
- Tank with volume of 33 litres, with 4.5 kW heating element.
- Boiler with volume of 9 litres, with 6 kW heating element.
- Alternating or simultaneous tank and boiler heating.
- Thermal stop system which guarantees a rinse temperature of 85°C. Standard factory setting disabled.
- Maximum Total power: 6.75 kW (alternating) or 11.25 kW (simultaneous).
- IPX4 anti-humidity protection.

| | | MODEL | "CODE 50 HZ." | "CODE 60 HZ." | € | |
|---|-----------------------------------|-------------------|-----------------|-----------------|----------|---|
| CHARACTERISTICS | | | | | | |
|  | Basic model | CO-110 | 19073548 | 19075029 | - | |
| | Voltage | MULTIVOLTAGE | | | | |
| | Power (kW) | 6,75 / 11,25 | | | | |
| | Dimensions (mm) | 630 x 750 x 1.465 | | | | |
| VERSIONS | | | | | | |
| | Drainage pump | B | CO-110 B | 19075270 | 19075274 | - |
| | Peristaltic detergent doser | DD | CO-110 DD | 19075271 | 19075275 | - |
|  | Drainage pump and detergent doser | B - DD | CO-110 B DD | 19075272 | 19075276 | - |
|  | CHARACTERISTICS | | | | | |
| | Model with recovery system | CO-110 HRS | 19075016 | 19075040 | - | |
| | Heat recovery system | HRS | HRS | | | |
| | Dimensions (mm) | 630 x 750 x 1.990 | | | | |
| VERSIONS | | | | | | |
| | Drainage pump and detergent doser | B - DD | CO-110 HRS B DD | 19075273 | 19081101 | - |

* Consult other possible factory versions.

| ACCESORIES | |
|-------------------|--------------|
| Entry-exit tables | see page 374 |
| Conversion kits | see page 376 |
| Water softeners | see page 410 |
| Baskets | see page 411 |

Accessories supplied: One CT-10 base basket, 1 CP-16/18 basket for plates and two cutlery holders.

Foodservice | Dishwashing

| | | ADVANCE | ADVANCE | CONCEPT + | CONCEPT | CONCEPT |
|--------------------------------------|------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| TECHNICAL DATA | | AD-125 | AD-125 eco | COP-144 | CO-142 | CO-110 |
| WASH CYCLES | | | | | | |
| Cycle Time | [s] | 55/75/120/480 | 55/75/120/480 | 55/75/120/600 | 55/75/120/600 | 90/120/180/600 |
| THEORETICAL CAPACITY*1 | | | | | | |
| Baskets | [cestas/h] | 65 | 65 | 65 | 65 | 40 |
| Plates | [platos/h] | 1170 | 1170 | 1170 | 1170 | 720 |
| Glasses | [vasos/h] | 2340 | 2340 | 2340 | 2340 | 1440 |
| WATER CONSUMPTION | | | | | | |
| Tank capacity | [l] | 28 | 28 | 33 | 33 | 33 |
| Boiler capacity | | 10 | 13 | 10 | 9 | 9 |
| Rinse water consumption per cycle *2 | [l] | 2.4 | 2.4 | 2.4 | 2.4 | 2.4 |
| TEMPERATURES | | | | | | |
| Tank temperature | [°C] | 60 (55-71) | 60 (55-71) | 60 | 60 | 60 |
| Rinse water temperature | [°C] | 82 (65-85) | 82 (65-85) | 85 | 85 | 85 |
| DIMENSIONS | | | | | | |
| Width | [mm] | 712 | 712 | 712 | 712 | 712 |
| Depth | [mm] | 750 (827) | 750 (827) | 750 (827) | 750 (827) | 750 (827) |
| Height with hood closed *3 | [mm] | 1465 | 1465 | 1465 | 1465 | 1465 |
| Height with hood open | [mm] | 1940 | 1940 | 1940 | 1940 | 1940 |
| Height with HRS | [mm] | 1990 | 1990 | 1990 | 1990 | 1990 |
| Operating height | [mm] | 820-890 | 820-890 | 820-890 | 820-890 | 820-890 |
| Useful height | [mm] | 430 | 430 | 430 | 430 | 430 |
| Basket size | [mm] | 500x500 | 500x500 | 500x500 | 500x500 | 500x500 |
| ELECTRICAL SPECIFICATIONS | | | | | | |
| Total power connected(Alt/Sim) | [kW] | Ver tabla | Ver tabla | Ver tabla | Ver tabla | Ver tabla |
| Fuse protection | [A] | Ver tabla | Ver tabla | Ver tabla | Ver tabla | Ver tabla |
| Wash pump (P1) | [kW] | 0.75 | 0.75 | 0.75 | 0.75 | 0.75 |
| Tank power | [kW] | 2.1 | 2.1 | 4.5 | 4.5 | 4.5 |
| Rinse pump | [kW] | 0.25 | 0.25 | 0.25 | - | - |
| Boiler power | [kW] | 9 | - | 9 | 9 | 6 |
| Connection (factory default) | | 400V/50Hz/3N~ | 400V/50Hz/3N~ | 400V/50Hz/3N~ | 400V/50Hz/3N~ | 400V/50Hz/3N~ |
| OTHER INFORMATION | | | | | | |
| Min. inlet temperature | [°C] | 15 | 15 | 15 | 15 | 15 |
| Max. inlet temperature | [°C] | 60 | 60 | 60 | 60 | 60 |
| Grid pressure | [bar/kPA] | 1.0-4.0/100-400 | 1.0-4.0/100-400 | 1.0-4.0/100-400 | 2.0-4.0/200-400 | 2.0-4.0/200-400 |
| Grid pressure requerida para HRS | [bar/kPA] | 2.0-4.0/200-400 | 2.0-4.0/200-400 | 2.0-4.0/200-400 | 2.0-4.0/200-400 | 2.0-4.0/200-400 |
| Max. drain height (only B models) | [mm] | 600 | 600 | 130/600(B) | 130/600(B) | 130/600(B) |
| Noise level (dBA) | [dBA] | <65 | <65 | <70 | <70 | <70 |
| Moisture protection | | IPX5 | IPX5 | IPX4 | IPX4 | IPX4 |
| Net/gross weight | [kg] | 111/129 | 109/127 | 97/115 | 95/113 | 95/113 |
| Net/gross weight with HRS | [kg] | 127/147 | 125/145 | 113/133 | 111/131 | 111/131 |
| Spray Arms | | sst | sst | sst | sst | sst |
| ACCESSORIES | | | | | | |
| Glasses basket | [un] | 1 | 1 | 1 | 1 | 1 |
| Small cutlery basket | [un] | 2 | 2 | 2 | 2 | 2 |
| Baskets for plates | [un] | 1 | 1 | 1 | 1 | 1 |

* 1 Customer circumstances (inlet water temperature/electrical connection) may reduce the values indicated here.

* 2 Non-binding information. The actual rinse water requirements may vary depending on site conditions.

* 3 The adjustable feet allow the vertical dimensions to be raised as required up to 25 mm.

* 4 4 Models with energy recovery (HRS): Total kW + 0.5 kW & Total Amp.+ 0.4 A.

| | VOLTAGE | FACTORY DEFAULT | FUSE PROTECTION | TOTAL AMP. | TOTAL CONNECTED LOAD | CONNECTION | TANK POWER | BOILERPOWER | WASH PUMP POWER |
|------------------|---------------------|-----------------|-----------------|------------|----------------------|------------|------------|-------------|-----------------|
| AD-125 | 380 V - 415 V / 3N~ | FD | 20 A | 18.7 A | 11,85 kW | SIM | 2.1 kW | 9 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 32 A | 26.7 A | 6,35 kW | SIM | 1.1 kW | 4.5 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 40 A | 34.8 A | 8,15 kW | SIM | 1.4 kW | 6 kW | 0.75 kW |
| | 230 V / 3~ | | 40 A | 30,5 A | 11,85 kW | SIM | 2.1 kW | 9 kW | 0.75 kW |
| AD-125 eco | 380 V - 415 V / 3N~ | FD | 16 A | 5.7 A | 2,85 kW | - | 2.1 kW | - | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 16 A | 11.8 A | 2,85 kW | - | 2.1 kW | - | 0.75 kW |
| | 230 V / 3~ | | 16 A | 7.9 A | 2,85 kW | - | 2.1 kW | - | 0.75 kW |
| "COP-144 CO-142" | 380 V - 415 V / 3N~ | | 20 A | 15.7 A | 9,75 kW | ALT | 4.5 Kw | 9 kW | 0.75 kW |
| | 380 V - 415 V / 3N~ | FD | 25 A | 22.2 A | 14,25 kW | SIM | 4.5 Kw | 9 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 25 A | 22.2 A | 5,25 kW | ALT | 2.3 Kw | 4.5 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 32 A | 28.7 A | 6,75 kW | ALT | 3 Kw | 6 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 50 A | 41.8 A | 9,75 kW | ALT | 4.5 Kw | 9 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 40 A | 32 A | 7,55 kW | SIM | 2.3 Kw | 4.5 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 50 A | 41.8 A | 9,75 kW | SIM | 3 Kw | 6 kW | 0.75 kW |
| | 230 V / 3~ | | 32 A | 25.2 A | 9,75 kW | ALT | 4.5 Kw | 9 kW | 0.75 kW |
| CO-110 | 230 V / 3~ | | 40 A | 36.5 A | 14,25 kW | SIM | 4.5 Kw | 9 kW | 0.75 kW |
| | 380 V - 415 V / 3N~ | | 16 A | 11.3 A | 6,75 kW | ALT | 4.5 Kw | 6 kW | 0.75 kW |
| | 380 V - 415 V / 3N~ | FD | 20 A | 17.8 A | 11,25 kW | SIM | 4.5 Kw | 6 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 20 A | 15.7 A | 3,75 kW | ALT | 2.25 Kw | 3 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 25 A | 20 A | 4,75 kW | ALT | 3 Kw | 4 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 32 A | 28.7 A | 6,75 kW | ALT | 4.5 Kw | 6 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 32 A | 25.7 A | 6,05 kW | SIM | 2.25 Kw | 3 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 40 A | 33 A | 7,75 kW | SIM | 3 Kw | 4 kW | 0.75 kW |
| | 220 V - 240 V / 1N~ | | 50 A | 48,3 A | 11,25 kW | SIM | 4.5 Kw | 6 kW | 0.75 kW |
| | 230 V / 3~ | | 20 A | 17.7 A | 6,75 kW | ALT | 4.5 Kw | 6 kW | 0.75 kW |
| 230 V / 3~ | | 32 A | 29 A | 11,25 kW | SIM | 4.5 Kw | 6 kW | 0.75 kW | |

Tables for hood type dishwashers

Entry and exit tables



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) | € |
|---|-----------------|----------|-----------------|---------------|----------------|---|
|  | 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) | € |
|---|--------|----------|---|----------------|---|
|  | 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) | € |
|---|-----------------|----------|-----------------|---------------|----------------|---|
|  | 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 | € |
|---|-------|----------|--|---|
|  | GD2 E | 19085069 | MF-700 / MF-1200 / MFD-1200 / MFD-1500 | - |

Examples of assembly



AD-125 + MP-620-I + MP-620-D



CO-110 + MF-700-I + GD2 E + MLP-1200-D

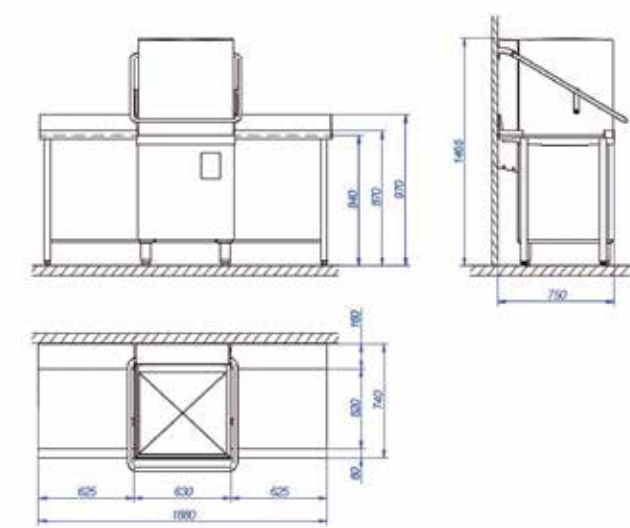


CO-142 + CO+142 +
MLP-1200-I E-VO + MP-140 + MFD-1200-D E-VO
SERIES ASSEMBLY OF TWO HOOD DISHWASHER

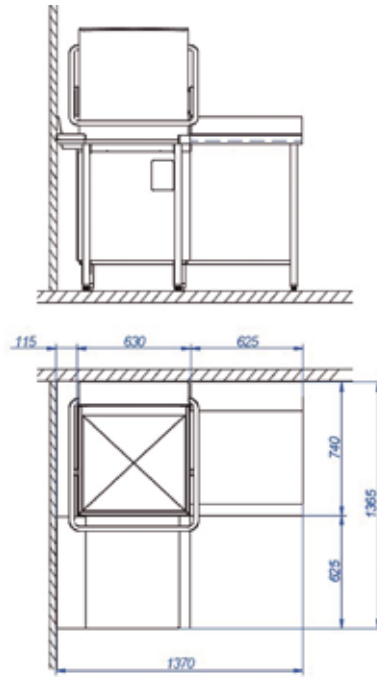
| MODELO | CODE | DESCRIPTION | € |
|-----------------|----------|---|---|
| REPLACEMENT KIT | 19059308 | Kit of elements to adapt the old tables to a 2019 hood dishwasher | - |

Schemes of different types of assembly

Linear assembly







Assembly in corner



Kits to transform

Kit to transform the basic versions

| MODEL | CODE | DESCRIPTION | € |
|---|----------|-----------------------------|---|
|  DD  | 19059327 | PERISTALTIC DETERGENT DOSER | - |
|  B-CAP  | 19059326 | KIT DRAIN PUMP HOOD TYPE | - |

Optional marine kit for ships

| MODEL | CODE | VALID FOR | CHARACTERISTICS | € |
|-----------------|----------|---------------------------------|---------------------------|---|
| KIT MARINE HOOD | 19036059 | AD-125, COP-144, CO-142, CO-110 | Connection for ships 440V | - |



Robust and powerful
for high degrees of
dirtiness.



Find out more!



Access the website

Utensilwashers

| | |
|------------------------------------|-----|
| Utensilwashers LP Series | 317 |
| Utensilwashers LP-ECO Series | 317 |
| Accessories | 318 |

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

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

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

Utensilwashers



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.
- Thanks to the drain pump, the self-cleaning cycle is automatic.
- Rinsing pump that guarantees a perfect hygienic result and constant pressure control during the rinse.
- DD: Detergent dispensers and

brightener included.

- B: Drain pump included.

LP-ECO SERIES

- Similar features, except:
 - Do not include a built-in drain pump.
 - Without control of rinse pressure.
 - Without detergent dispenser.
 - Without rinse dispenser.
 - Without self cleaning cycle.
- Fixed cycles duration: 2' - 4' - 8'.



| MODEL | CODE | BASKET SIZE (mm) | USABLE HIGHT (mm) | TANK CAPACITY (L) | WATER CONSUMPTION (L/CYCLE) | POWER (KW) | DIMENSIONS (mm) | € |
|-----------------|----------|------------------|-------------------|-------------------|-----------------------------|------------|-----------------|---|
| LP-SERIES | | | | | | | | |
| LP-61 B DD | 19076870 | 500x600 | 400 | 23 | 3 | 6,7 | 600x700x1.290 | - |
| LP-62 B DD | 19076872 | 560x630 | 650 | 37 | 3 | 7,5 | 720x780x1.730 | - |
| LP-62 B DD HRS | 19076873 | 560x630 | 650 | 37 | 3 | 7,5 | 720x780x1.960 | - |
| LP-63 B DD | 19072567 | 560x630 | 850 | 37 | 3 | 7,5 | 720x780x1.930 | - |
| LP-63 B DD HRS | 19076875 | 560x630 | 850 | 37 | 3 | 7,5 | 720x780x2.160 | - |
| LP-70 B DD | 19075071 | 700x700 | 850 | 68 | 4 | 10,7 | 850x850x1.960 | - |
| LP-70 B DD HRS | 19076876 | 700x700 | 850 | 68 | 4 | 10,7 | 850x850x2.160 | - |
| LP-130 B DD | 19074725 | 1.320x700 | 850 | 131 | 6 | 15,9 | 1.470x850x1.960 | - |
| LP-130 B DD HRS | 19076877 | 1.320x700 | 850 | 131 | 6 | 15,9 | 1.470x850x2.160 | - |
| LP-SERIES ECO | | | | | | | | |
| LP-61 DD ECO | 19003005 | 500x600 | 400 | 23 | 3 | 6,7 | 600x700x1.228 | - |
| LP-62 DD ECO | 19003006 | 560x630 | 650 | 37 | 3 | 7,5 | 719x782x1.727 | - |

Accessories supplied: One basket.

Accessories for utensilwashers

| MODEL | CODE | DESCRIPTION | € |
|----------|----------|----------------------------------|---|
| CT-LP61B | 19023165 | Basket for LP-61 B | - |
| CT-LP62 | 19010251 | Basket for LP-62 and LP-63 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) | - |



Robust and reliable machines, with an increased output capacity.



Find out more!



Access the website



Comercial video



Sales brochure

Rack conveyor

| | |
|---------------------------|-----|
| Compact dishwashers | 383 |
| Modular dishwashers..... | 387 |
| Accessories | 393 |

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

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

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

Rack conveyor | Compact dishwashers



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.
- Limit switch included.

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

| MODEL | HZ. | CODE | ENTRANCE (*) | WATER SUPPLY | PROGRAMS (BASKETS/H) | | | INTERNAL ZONES (**) | WATER CONSUMPTION (L/H) | ELECTRICAL POWER (kW) | DIMENSIONS (mm) | € |
|------------------|-----|----------|-----------------|-----------------|----------------------|--------|---------------|---------------------------|-------------------------------|-----------------------------|---------------------|---|
| | | | | | DEEP | MEDIUM | HIGH-CAPACITY | | | | | |
| CCO-120-L- HW | 50 | 19048203 | L | >50° | 80 | 100 | 120 | | 210 | 19.45 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048571 | | | | | | | | | | |
| CCO-120-R- HW | 50 | 19048204 | R | >50° | 80 | 100 | 120 | LP + A | 210 | 19.45 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048573 | | | | | | | | | | |
| CCO-120-L- CW | 50 | 19045325 | L | <50° | 80 | 100 | 120 | | 210 | 28.45 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048217 | | | | | | | | | | |
| CCO-120-R- CW | 50 | 19046527 | R | <50° | 80 | 100 | 120 | LP + A | 210 | 28.45 | 1,180 x 790 x 1,550 | - |
| | 60 | 19047158 | | | | | | | | | | |

(*) Entry of baskets:
L: Entrance from the Left of the machine.
R: Entrance from the Right of the machine.

(**) Internal zones

Rack conveyor | Compact dishwashers



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 dismantlable 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.
- Limit switch included.

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

| MODEL | HZ. | CODE | ENTRANCE (*) | WATER SUPPLY | PROGRAMS (BASKETS/H) | | | INTERNAL ZONES (**) | WATER CONSUMPTION (L/H) | ELECTRICAL POWER (kW) | DIMENSIONS (mm) | € |
|------------------|-----|----------|-----------------|-----------------|----------------------|--------|---------------|---------------------------|-------------------------------|-----------------------------|---------------------|---|
| | | | | | DEEP | MEDIUM | HIGH-CAPACITY | | | | | |
| CCO-160-L- HW | 50 | 19048233 | L | >50° | 100 | 130 | 160 | | 240 | 22.45 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048576 | | | | | | | | | | |
| CCO-160-R- HW | 50 | 19048255 | R | >50° | 100 | 130 | 160 | LP + A | 240 | 22.45 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048579 | | | | | | | | | | |
| CCO-160-L- CW | 50 | 19048231 | L | <50° | 100 | 130 | 160 | | 240 | 31.45 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048575 | | | | | | | | | | |
| CCO-160-R- CW | 50 | 19048254 | R | <50° | 100 | 130 | 160 | LP + A | 240 | 31.45 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048578 | | | | | | | | | | |

(*) Entry of baskets:
L: Entrance from the Left of the machine.
R: Entrance from the Right of the machine.

(**)

Internal zones

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

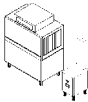


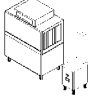

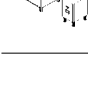
Concept | Compact dishwasher “eco” version - gas heated



COMPACT DISHWASHER CCO-160-I-ECO WITH ANTI-SPLASH GUARD AS-260

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 SUPPLY | PROGRAMS (BASKETS/H) | | | INTERNAL ZONES (**) | WATER CONSUMPTION (L/H) | ELECTRICAL POWER (kW) | GAS POWER (kW) | DIMENSIONS (mm) | € |
|---|-----|----------|--------------|--------------|----------------------|--------|---------------|---|-------------------------|-----------------------|----------------|---------------------|---|
| | | | | | DEEP | MEDIUM | HIGH-CAPACITY | | | | | | |
|  | 50 | 19046991 | L | <50° | 80 | 100 | 120 |  | 210 | 10.7 | 48 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048572 | | | | | | | | | | | |
|  | 50 | 19046990 | R | <50° | 80 | 100 | 120 | LP + A-ECO | 210 | 10.7 | 48 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048574 | | | | | | | | | | | |
|  | 50 | 19048253 | L | <50° | 100 | 130 | 160 |  | 240 | 10.7 | 48 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048577 | | | | | | | | | | | |
|  | 50 | 19048256 | R | <50° | 100 | 130 | 160 | LP + A-ECO | 240 | 10.7 | 48 | 1,180 x 790 x 1,550 | - |
| | 60 | 19048580 | | | | | | | | | | | |



(#) 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:

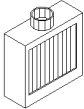
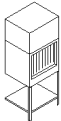
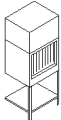
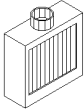
L: Entrance from the Left of the machine.
R: Entrance from the Right of the machine.

(**) Internal zones

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

Complementary modules for compact conveyor dishwashers

Options in-factory assembly on demand

| MODEL | CODE | DESCRIPTION | POWER (KW) | DIMENSIONS (mm) | € |
|---|----------|--|------------|-----------------|---|
|  AS-260 | 19048568 | ANTI-SPLASH GUARD SUPPLEMENT (ENTER) 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. | - | L = 260 mm | - |
|  CDT-600 | 19046516 | DRYING TUNNEL 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. | 9,55 | 600x790x1.930 | - |
|  CRS-600 | 19048639 | CONVEYOR RECOVERY SYSTEM 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. 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. | 0,75 | 600x790x1.930 | - |
|  ASE-260 | 19076633 | ANTI-SPLASH GUARD SUPPLEMENT (EXIT) With fitting for connection of fume extractor. With separator curtains. Includes extra anti-entrapment protection element. Can also be fitted at the end of the tunnel. | - | L = 260 mm | - |

Transformations to other voltages

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

Rack conveyor | Modular dishwashers



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.
- Limit switch included.

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

| MODEL | HZ. | CODE | ENTRANCE | PROGRAMS (BASKETS/H) | | | MODULES CONSUMPTION (**) | WATER CONSUMPTION (L/H) | ELECTRICAL POWER (KW) | DIMENSIONS (mm) | € |
|--------------|-----|----------|----------|----------------------|----------|--------|--------------------------|-------------------------|-----------------------|---------------------|---|
| | | | | (*) SUPPLY | INTENSIF | MEDIUM | | | | | |
| CCO-180-L-HW | 50 | 19048582 | L | >50° | 90 | 135 | 180 | 210 | 25.7 | 1,750 x 790 x 1,550 | - |
| | 60 | 19048583 | | | | | | | | | |
| CCO-180-R-HW | 50 | 19048587 | R | >50° | 90 | 135 | 180 | 210 | 25.7 | 1,750 x 790 x 1,550 | - |
| | 60 | 19048588 | | | | | | | | | |
| CCO-180-L-CW | 50 | 19047209 | L | <50° | 90 | 135 | 180 | 210 | 34.7 | 1,750 x 790 x 1,550 | - |
| | 60 | 19048581 | | | | | | | | | |
| CCO-180-R-CW | 50 | 19047164 | R | <50° | 90 | 135 | 180 | 210 | 34.7 | 1,750 x 790 x 1,550 | - |
| | 60 | 19051473 | | | | | | | | | |
| CCO-225-L-HW | 50 | 19048595 | L | >50° | 125 | 175 | 225 | 210 | 35.9 | 2,360 x 790 x 1,550 | - |
| | 60 | 19048596 | | | | | | | | | |
| CCO-225-R-HW | 50 | 19048212 | R | >50° | 125 | 175 | 225 | 210 | 35.9 | 2,360 x 790 x 1,550 | - |
| | 60 | 19048600 | | | | | | | | | |
| CCO-225-L-CW | 50 | 19048119 | L | <50° | 125 | 175 | 225 | 210 | 44.9 | 2,360 x 790 x 1,550 | - |
| | 60 | 19048594 | | | | | | | | | |
| CCO-225-R-CW | 50 | 19048120 | R | <50° | 125 | 175 | 225 | 210 | 44.9 | 2,360 x 790 x 1,550 | - |
| | 60 | 19048599 | | | | | | | | | |

(*) Entry of baskets:

L: Entrance from the Left of the machine.
 R: 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

Rack conveyor | Modular dishwashers



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 dismantlable 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 when the basket has left, saving water and energy.
- Limit switch included.

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

| MODEL | HZ. | CODE | ENTRANCE | WATER SUPPLY (*) | PROGRAMS (BASKETS/H) | | | MODULES CONSUMPTION (**) | WATER CONSUMPTION (L/H) | ELECTRICAL POWER (KW) | DIMENSIONS (mm) | € |
|--------------|----------|----------|----------|------------------|----------------------|--------|---------------|--------------------------|-------------------------|-----------------------|---------------------|---|
| | | | | | INTENSIF | MEDIUM | HIGH-CAPACITY | | | | | |
| CCO-270-L-HW | 50 | 19048608 | L | >50° | 140 | 205 | 270 | | 240 | 39,9 | 2,660 x 790 x 1,550 | - |
| 60 | 19048609 | | | | | | | | | | | |
| CCO-270-R-HW | 50 | 19048614 | R | >50° | 140 | 205 | 270 | | 240 | 48,9 | 2,660 x 790 x 1,550 | - |
| 60 | 19048615 | | | | | | | | | | | |
| CCO-270-L-CW | 50 | 19048606 | L | <50° | 140 | 205 | 270 | | 240 | 48,9 | 2,660 x 790 x 1,550 | - |
| 60 | 19048607 | | | | | | | | | | | |
| CCO-270-R-CW | 50 | 19048612 | R | <50° | 140 | 205 | 270 | | 240 | 48,9 | 2,660 x 790 x 1,550 | - |
| 60 | 19048613 | | | | | | | | | | | |
| CCO-320-L-HW | 50 | 19048621 | L | >50° | 170 | 245 | 320 | | 240 | 47.1 | 3,260 x 790 x 1,550 | - |
| 60 | 19048622 | | | | | | | | | | | |
| CCO-320-R-HW | 50 | 19048630 | R | >50° | 170 | 245 | 320 | | 240 | 47.1 | 3,260 x 790 x 1,550 | - |
| 60 | 19048631 | | | | | | | | | | | |
| CCO-320-L-CW | 50 | 19048618 | L | <50° | 170 | 245 | 320 | | 240 | 56.1 | 3,260 x 790 x 1,550 | - |
| 60 | 19048620 | | | | | | | | | | | |
| CCO-320-R-CW | 50 | 19048627 | R | <50° | 170 | 245 | 320 | | 240 | 56.1 | 3,260 x 790 x 1,550 | - |
| 60 | 19048628 | | | | | | | | | | | |

(*) Entry of baskets:
 L: Entrance from the Left of the machine.
 R: 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

Concept modular | Dishwashers “ECO” version - gas heated



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) | € |
|---------------|-----|----------|----------------|----------------------|----------|--------|-------------------------|-------------------------|-----------------------|----------------|---------------------|---|
| | | | | RED | INTENSIF | MEDIUM | | | | | | |
| CCO-180-L-ECO | 50 | 19048584 | L | <50° | 90 | 135 | 180 | 210 | 19,7 | 48 | 1.750 x 790 x 1.550 | - |
| | 60 | 19048586 | | | | | | | | | | |
| CCO-180-R-ECO | 50 | 19048591 | R | <50° | 90 | 135 | 180 | 210 | 19,7 | 48 | 1.750 x 790 x 1.550 | - |
| | 60 | 19048593 | | | | | | | | | | |
| CCO-225-L-ECO | 50 | 19048597 | L | <50° | 125 | 175 | 225 | 210 | 20,9 | 48 | 2.360 x 790 x 1.550 | - |
| | 60 | 19048598 | | | | | | | | | | |
| CCO-225-R-ECO | 50 | 19048602 | R | <50° | 125 | 175 | 225 | 210 | 20,9 | 48 | 2.360 x 790 x 1.550 | - |
| | 60 | 19048603 | | | | | | | | | | |
| CCO-270-L-ECO | 50 | 19048610 | L | <50° | 140 | 205 | 270 | 240 | 21,9 | 48 | 2.660 x 790 x 1.550 | - |
| | 60 | 19048611 | | | | | | | | | | |
| CCO-270-R-ECO | 50 | 19048616 | R | <50° | 140 | 205 | 270 | 240 | 21,9 | 48 | 2.660 x 790 x 1.550 | - |
| | 60 | 19048617 | | | | | | | | | | |
| CCO-320-L-ECO | 50 | 19048624 | L | <50° | 170 | 245 | 320 | 240 | 29,1 | 48 | 3.260 x 790 x 1.550 | - |
| | 60 | 19048626 | | | | | | | | | | |
| CCO-320-R-ECO | 50 | 19048633 | R | <50° | 170 | 245 | 320 | 240 | 29,1 | 48 | 3.260 x 790 x 1.550 | - |
| | 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.

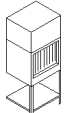
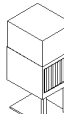
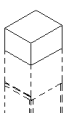

(*) Entry of baskets:
L: Entrance from the Left of the machine.
R: Entrance from the Right of the machine.

(**) 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

Options in-factory assembly on demand

| MODEL | CODE | DESCRIPTION | POWER (kW) | DIMENSIONS (mm) | € |
|---|----------------------|--|------------|-----------------|---|
|  CDT-600 | 19046516 | 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. | 9,55 | 600x790x1.930 | - |
|  CDT-800 | 19047215 | 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. | 14,6 | 800x790x1.930 | - |
|  (#) CRS-700-I CRS-700-D | 19056031 19048641 | 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. | 0,55 | 600x790x500 | - |
|  ASE-260 | 19076633 | ANTI-SPLASH GUARD SUPPLEMENT (EXIT) 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. | - | L = 260 mm | - |

(*) Entry of baskets:
L: Entrance from the Left of the machine.
R: Entrance from the Right of the machine.

Transformations to other voltages

| VOLTAGE | CHARACTERISTICS | € |
|----------------------------------|--------------------------------------|---|
| 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 | • | • | • | • | • | • |
| Prewash | PL3 | - | - | - | • | - | • |
| Intense prewash | PL5 | - | - | - | - | • | - |
| First wash | L5 | - | - | - | - | - | • |
| Main wash | LP | • | • | • | • | • | • |
| Double effect rinse | A | • | • | - | - | - | - |
| Double effect ECO rinse | A-ECO | • | • | - | - | - | - |
| Double effect pre-rinse + Double effect rinse | DA | - | - | • | • | • | - |
| Double effect pre-rinse + Double effect ECO rinse | DA-ECO | - | - | • | • | • | - |
| Triple effect pre-rinse + Double effect rinse | TA | - | - | - | - | - | • |
| Triple effect pre-rinse + Double effect ECO rinse | DA / TA-ECO | - | - | - | - | - | • |
| Drying Module 600 | CDT-600 | • | • | • | • | - | - |
| Drying Module 800 | CDT-800 | - | - | - | - | • | • |
| Energy recycler for compact models | CRS-600 | • | • | - | - | - | - |
| Energy recycler for modular dishwashers | CRS-700 | - | - | • | • | • | • |
| Supplementary anti-splash guard at the exit | AS-260 | • | • | • | • | • | • |

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.

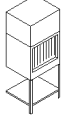
The CRS-700 energy recycler is to be placed on top of the modular dishwashers, and the total length is not increased. Recommended for models with cold water input (CW) with temperatures no higher than 25 °C. It is not appropriate for installation in machines with hot water input, nor in ECO models with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

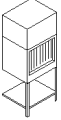

Summary table of characteristics for conveyor dishwashers

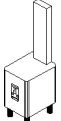
| | CCO-120 | CCO-160 | CCO-180 | CCO-225 | CCO-270 | CCO-320 |
|------------------------------------|-------------------------|-----------|-----------|-----------|-----------|-----------|
| SPEEDS | 3 | 3 | 3 | 3 | 3 | 3 |
| PRODUCTION (baskets/h) | | | | | | |
| Deep wash program | 80 | 100 | - | - | - | - |
| 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) | 1180 | 1180 | 1750 | 2360 | 2660 | 3260 |
| 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 | 1550 | 1550 | 1550 | 1550 | 1550 | 1550 |
| 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 ^a of hot water | 50 °C - 60 °C | | | | | |
| T ^a 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

Kits and accessories for manufactured machines

| MODEL | CODE | DESCRIPTION | POWER (KW) | DIMENSIONS (mm) | € | |
|---|---------|-------------|---|-----------------|---------------|---|
|  | CDT-600 | 19056095 | DRYING TUNNEL 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. | 9,55 | 600x790x1.930 | - |

| MODEL | CODE | DESCRIPTION | POWER (KW) | DIMENSIONS (mm) | € | |
|---|---------|-------------|---|-----------------|---------------|---|
|  | CDT-600 | 19056095 | 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. | 9,55 | 600x790x1.930 | - |
|  | CDT-800 | 19056098 | 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. | 14,6 | 800x790x1.930 | - |









| MODEL | CODE | DESCRIPTION | POWER (KW) | DIMENSIONS (mm) | € | |
|---|--------|--|---|-----------------|-------------|---|
|  | GWB-40 | LPG 50 Hz - 19011596 LPG 60 Hz - 19044808 GN 50 Hz - 19038585 GN 60 Hz - 19044809 | GAS HOT WATER GENERATOR Forced draught burner and double safety valve. Electronic control of temperature and water levels. Automatic limescale removal. Automatic tank emptying. | 40,00 | 432x548x770 | - |

Pre washing tables

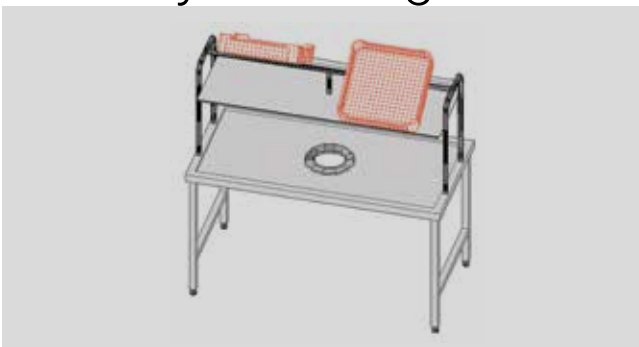


General characteristics

- Manufactured for the compact and modular conveyor dishwashers.



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

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) | € |
|--|----------|-----------------------|--------------------------|-----------------|---|
|  MD3C | 19006410 | 1.530x600 | 3 | 1.600x800x1.450 | - |
|  MD4C | 19006509 | 2.030x600 | 4 | 2.100x800x1.450 | - |

Delivery / sorting tables



MFDH-1800 LM-I, model, with sink, shower tap, waste disposal, rear guard and guides for baskets

General characteristics

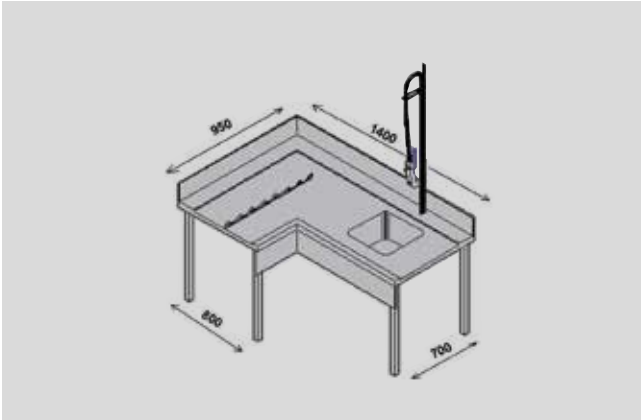
- Manufactured for the compact and modular conveyor dishwashers:

- 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) | € |
|--|----------|------------------------|-----------------|--|-----------------|---|
|  MLH-1200 LM-D | 19006100 | R | OPEN | - Lower rack | 1.200x800x900 | - |
|  MLH-1200 LM-I | 19006101 | L | | | | |
|  MLP-1200 LM-D | 19006102 | R | DOOR | - Lower rack | 1.200x800x900 | - |
|  MLP-1200 LM-I | 19006103 | L | | | | |
|  MFDH-1200 LM-D | 19006106 | R | OPEN | - Sink - Shower tap - Lower rack | 1.200x800x900 | - |
|  MFDH-1200 LM-I | 19006107 | L | | | | |
|  MFDP-1200 LM-D | 19006108 | R | DOOR | - Sink - Shower tap - Lower rack | 1.200x800x900 | - |
|  MFDP-1200 LM-I | 19006109 | L | | | | |
|  MFDH-1500 LM-D | 19006408 | R | OPEN | - Sink - Shower tap - Lower rack | 1.500x800x900 | - |
|  MFDH-1500 LM-I | 19006407 | L | | | | |
|  MFDP-1500 LM-D | 19006409 | R | DOOR | - Sink - Shower tap - Lower rack | 1.500x800x900 | - |
|  MFDP-1500 LM-I | 19006406 | L | | | | |
|  MFDH-1800 LM-D | 19006506 | R | OPEN | - Sink - Shower tap - Lower rack - Guides for baskets | 1.800x800x900 | - |
|  MFDH-1800 LM-I | 19006507 | L | | | | |
|  MFDP-1800 LM-D | 19006508 | R | DOOR | - Sink - Shower tap - Lower rack - Guides for baskets | 1.800x800x900 | - |
|  MFDP-1800 LM-I | 19006505 | L | | | | |

Prewashing table with introducer of baskets in corner

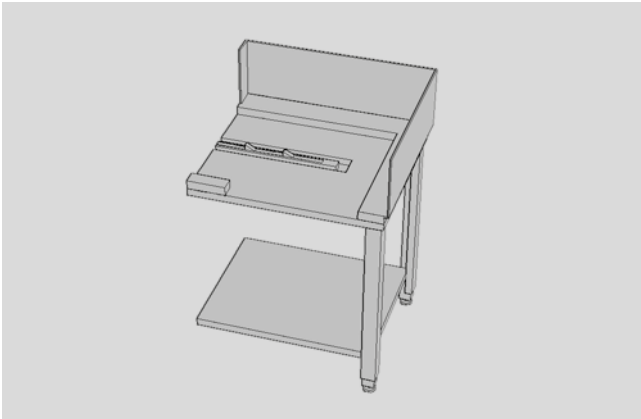


General characteristics

- 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 introducer side: 950 mm - Depth: 800 mm.





| MODEL | CODE | SITUATION OF THE TABLE | EQUIPMENT FEATURES | DIMENSIONS (mm) | € |
|---|----------|------------------------|--|-----------------|---|
|  MCFD-1000 D | 19006350 | R | - Rear guard - Sink - Shower tap - Introducer | 1.400x950x900 | - |
|  MCFD-1000 I | 19006351 | L | | | |

Introducers of baskets in corner



General characteristics

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


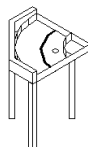
| MODEL | CODE | DESCRIPTION | DIMENSIONS (mm) | € |
|---|----------|--|-----------------------|---|
|  E-90-I | 19004789 | INTRODUCER OF BASKETS BY THE LEFT SIDE For conveyors WITH neutral element at the entry. | 800x700x850 (+250) | - |
|  E-90-I-CV | 19004792 | INTRODUCER OF BASKETS BY THE LEFT SIDE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

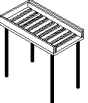
| MODEL | CODE | INSTALLATION EXIT | DESCRIPTION | DIMENSIONS (mm) | € |
|---|----------|-------------------|---|-----------------|---|
|  | 180-I-TS | 19004788 | L AUTOMATIZED CURVE 180° AT LEFT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also. | 778x1.442x900 | - |
| | 180-I | 19004786 | L AUTOMATIZED CURVE 180° AT LEFT For models with neutral supplement on the exit. | 778x1.442x900 | - |
| | 180-D-TS | 19004797 | R AUTOMATIZED CURVE 180° AT RIGHT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also. | 778x1.442x900 | - |
| | 180-D | 19004787 | R AUTOMATIZED CURVE 180° AT RIGHT For models with neutral supplement on the exit. | 778x1.442x900 | - |
|  | 90-I-TS | 19004795 | L AUTOMATIZED CURVE 90° AT LEFT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also. | 778x778x900 | - |
| | 90-I | 19004794 | L AUTOMATIZED CURVE 90° AT LEFT For models with neutral supplement on the exit. | 778x778x900 | - |
| | 90-D-TS | 19004796 | R AUTOMATIZED CURVE 90° AT RIGHT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also. | 778x778x900 | - |
| | 90-D | 19004793 | R 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) | € | |
|---|------|-------------|--------------------|-----------------|---------------|---|
|  | MR2C | 19004901 | Rolling table | 2 | 1.150x630x870 | - |
| | MR3C | 19005073 | Rolling table | 3 | 1.660x630x870 | - |
| | MR4C | 19004902 | Rolling table | 4 | 2.170x630x870 | - |





A high performance solution.



Find out more!



Access the website



Comercial video



Sales brochure

Flight type dishwashers

| | |
|-------------------------------|-----|
| Flight type dishwashers | 401 |
| Available belts | 403 |
| Accessories | 405 |

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

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

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

Electric flight dishwashers



BELTS AVAILABLE:

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





- For plates and dish baskets
- For kitchenware (pots, containers and trays)
- For isothermal trays

The order must also include the dishwasher machine code and the belt code (on the following pages).

The machine price does not include the belt









General characteristics

- Manufactured in stainless steel. Double wall.
- Machines made of different modules according to models and needs.
- Entry tunnel 630 x 440 mm.
- Splash-guard modules at entry DE SERIES.
- Loading section (1.2 m) and unloading section (2.2 m), 900 mm high, with standard 600 mm-wide belt for dishes and trays.
- High-power, standard drier with possibility of adding up to 2 EXTRA standard driers.
- Adaptive final-rinse system with rinse pump with break tank that ensures low, consistent use, adapts to all speeds.
- Break tank for water inlet in the boiler at a constant pressure. Inlet solenoid valve with filter for break tank.
- Double-effect rinse module with pre-rinse tank and water boiler.
- Automatic detection of dishes using photocell sensor.
- Steam extraction system to prevent steam from leaving. Adjustable.
- Automatic water-renewal system for prewash. ONLY IN MODULES ABOVE FCO-W4.
- Double curtains at the entry and exit, and Foodservice | Dishwashing to divide the different inner areas.
- Stop/start switches at the entry and exit.
- Prewashing and washing arms made of stainless steel which can be detached for cleaning.
- Triple filtration in the washing modules.
- Embedded tank bottom to guarantee complete emptying and enable cleaning.
- Standard energy recovery system. Reduction of 9kWh.
- Double-effect rinse module with pre-rinse tank and boiler to heat water.
- Electronic temperature control of water for wash, prewash and rinse.
- Safety thermostat.
- 3 production programmes. It fulfils DIN 10534 standard (progr. 1)
- ANTI-BLOCK system with belt reversal.
- Detection of belt end with stop and auto-start.
- Doors with sensors to stop machine.
- Micro magnets for door opening and safety.
- 0.25 kW moto-reducer controlled by frequency converter.
- Stop/start switches at the entry and exit.
- Standard provision of baskets: 2 x CT-10, 2 x CV -16/105 and 1 basket for cutlery.

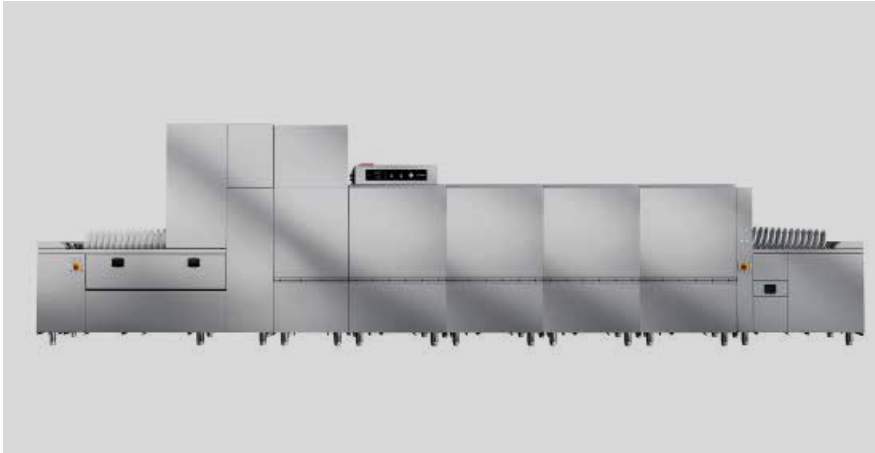
| MODEL | HZ. | CODE | MAX. PRODUCTION (PLATOS/HORA) | ENTRY | MODULE COMPOSITION (°) | WATER (L/H) | ELECTRIC POWER (KW) | DIMMENSIONS (mm) | € |
|--------------|-----|----------|-------------------------------|-------|---|-------------|---------------------|------------------|---|
| FCO-W4-RD R | 50 | 19073687 | 3100 | R |  W+4+RD | 190-230 | 53,8 | 4988x900x2070 | - |
| FCO-W4-RD L | 50 | 19075203 | 3100 | L |  W+4+RD | 190-230 | 53,8 | 4988x900x2070 | - |
| FCO-PW4-RD R | 50 | 19068360 | 4600 | R |  P+W+4+RD | 190-230 | 53,4 | 5890x900x2070 | - |
| FCO-PW4-RD L | 50 | 19068366 | 4600 | L |  P+W+4+RD | 190-230 | 53,4 | 5890x900x2070 | - |

Circulation of baskets:
L: Entry through the left part of the machine.
R: Entry through the right part of the machine.

Standard voltage: 400V 3N~

- | | |
|--|---|
|  E Loading area |  4 Rinse: gradual rinse module with rinse pump |
|  A Splash guard |  4G Rinse: gradual rinse module with rinse pump and incorporated gas generator |
|  P Prewash: cold-water prewash module |  D Drying: high-power drier module |
|  W Wash: main wash module at 65°C |  R Energy recovery system |

Electric flight dishwashers



BELTS AVAILABLE:

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

- For plates and dish baskets
- For kitchenware (pots, containers and trays)
- For isothermal trays

The order must also include the dishwasher machine code and the belt code (on the following pages).

The machine price does not include the belt

General characteristics

- Manufactured in stainless steel. Double wall.
- Machines made of different modules according to models and needs.
- Entry tunnel 630 x 440 mm.
- Splash-guard modules at entry DE SERIES.
- Loading section (1.2 m) and unloading section (2.2 m), 900 mm high, with standard 600 mm-wide belt for dishes and trays.
- High-power, standard drier with possibility of adding up to 2 EXTRA standard driers.
- Adaptive final-rinse system with rinse pump with break tank that ensures low, consistent use, adapts to all speeds.
- Break tank for water inlet in the boiler at a constant pressure. Inlet solenoid valve with filter for break tank.
- Double-effect rinse module with pre-rinse tank and water boiler.
- Automatic detection of dishes using photocell sensor.
- Steam extraction system to prevent steam from leaving. Adjustable.
- Automatic water-renewal system for prewash.
- Double curtains at the entry and exit, and Foodservice | Dishwashing to divide the different inner areas.
- Stop/start switches at the entry and exit.
- Prewashing and washing arms made of stainless steel which can be detached for cleaning.
- Triple filtration in the washing modules.
- Embedded tank bottom to guarantee complete emptying and enable cleaning.
- Standard energy recovery system. Reduction of 9kWh.
- Automatic pre-heating system.
- Triple-effect prewash system. Quadruple-effect prewash in FCO-P2W4 and FCO-P3W4 models.
- Double-effect rinse module with pre-rinse tank and boiler to heat water.
- Electronic temperature control of water for wash, prewash and rinse.
- Safety thermostat.
- 3 production programmes. It fulfils DIN 10534 standard (progr. 1)
- ANTI-BLOCK system with belt reversal.
- Detection of belt end with stop and auto-start.
- Doors with sensors to stop machine.
- Micro magnets for door opening and safety.
- 0.25 kW moto-reducer controlled by frequency converter.
- Stop/start switches at the entry and exit.
- Standard provision of baskets: 2 x CT-10, 2 x CV -16/105 and 1 basket for cutlery.

| MODEL | HZ. | CODE | MAX. PRODUCTION (PLATOS/HORA) | ENTRY | MODULE COMPOSITION (*) | WATER (L/H) | ELECTRIC POWER (KW) | DIMMENSIONS (mm) | € |
|-------------|-----|----------|-------------------------------|-------|------------------------|-------------|---------------------|------------------|---|
| FCO-P2W4RDR | 50 | 19074752 | 6600 | R | P+2W+4+RD | 220-270 | 68 | 6792x900x2070 | - |
| FCO-P2W4RDL | 50 | 19073649 | 6600 | L | P+2W+4+RD | 220-270 | 68 | 6792x900x2070 | - |
| FCO-P3W4RDR | 50 | 19075204 | 8600 | R | P+3W+4+RD | 220-270 | 82,6 | 7692x900x2070 | - |
| FCO-P3W4RDL | 50 | 19075119 | 8600 | L | P+3W+4+RD | 220-270 | 82,6 | 7692x900x2070 | - |

Circulation of baskets:
L: Entry through the left part of the machine.
R: Entry through the right part of the machine.

Standard voltage: 400V 3N~

- E Loading area
- A Splash guard
- P Prewash: cold-water prewash module
- W Wash: main wash module at 65°C
- 4 Rinse: gradual rinse module with rinse pump
- 4G Rinse: gradual rinse module with rinse pump and incorporated gas generator
- D Drying: high-power drier module
- R Energy recovery system

Available belts

Standard belt for dishes and baskets



| CODE | DESCRIPTION | FOR MODELS | | € |
|----------|----------------------|-------------|--------------|---|
| 19072468 | PLATE BELT FCO-W4-RD | FCO-W4-RD | FCO-W4G-RD | - |
| 19074856 | PLATE BELT FCO-PW4 | FCO-PW4-RD | FCO-PW4G-RD | - |
| 19073644 | PLATE BELT FCO-P2W4 | FCO-P2W4-RD | FCO-P2W4G-RD | - |
| 19075208 | PLATE BELT FCO-P3W4 | FCO-P3W4-RD | FCO-P3W4G-RD | - |

Specific belt for pots and containers



| CODE | DESCRIPTION | FOR MODELS | | € |
|----------|------------------------------|-------------|--------------|---|
| 19072498 | KITCHENWARE BELT FCO-W4-RD | FCO-W4-RD | FCO-W4G-RD | - |
| 19072700 | KITCHENWARE BELT FCO-PW4-RD | FCO-PW4-RD | FCO-PW4G-RD | - |
| 19072701 | KITCHENWARE BELT FCO-P2W4-RD | FCO-P2W4-RD | FCO-P2W4G-RD | - |
| 19072707 | KITCHENWARE BELT FCO-P3W4-RD | FCO-P3W4-RD | FCO-P3W4G-RD | - |

Specific belt for isothermal trays



| CODE | DESCRIPTION | FOR MODELS | | € |
|----------|-------------------------------------|-------------|--------------|---|
| 19072497 | BELT FOR ISOTHERMAL TRAYS FCO-W4-RD | FCO-W4-RD | FCO-W4G-RD | - |
| 19075209 | BELT FOR ISOTHERMAL TRAYS FCO-PW4 | FCO-PW4-RD | FCO-PW4G-RD | - |
| 19075210 | BELT FOR ISOTHERMAL TRAYS FCO-P2W4 | FCO-P2W4-RD | FCO-P2W4G-RD | - |
| 19075211 | BELT FOR ISOTHERMAL TRAYS FCO-P3W4 | FCO-P3W4-RD | FCO-P3W4G-RD | - |

Modular elements and accessories for flight dishwashers



Modules for flight-type dishwashers (*)

| MODELO | CÓDIGO | DESCRIPCIÓN | POWER (KW) | DIMMENSIONS (mm) | € |
|-------------------|----------|------------------|------------|------------------|---|
| FDM-700 | 19075207 | EXTRA DRIER | 9.5 kw | 700x900x2070 | - |
| PRESSURE PUMP KIT | 19004543 | 50 Hz - 230V 1N~ | 1 kw | - | - |
| PRESSURE PUMP KIT | 19005676 | 60 Hz - 230V 1N~ | 1kw | - | - |

Delivery of the machine in multiple packages

| MODELO | CÓDIGO | DESCRIPCIÓN | € |
|------------------------------|----------|---|---|
| BELT MODULES DISASSEMBLY KIT | 19075212 | Extra for the disassembly and delivery of the machine in several parts. | - |

Modular sections for flight dishwashers (*)



| MODULE | NAME | PUMPS (KW) | TANKS | | BOILER (KW) | LARGE (mm) | POWER (KW) |
|--------|-----------------|---------------|-------|-------------------------|----------------|---------------|---------------|
| | | | (L) | (KW) | | | |
| E | Loading area | - | - | - | - | 1180 | - |
| A | Splash guard | - | - | - | - | 0 | - |
| P | Prewash | 1x2,6 | 100 | - | - | 900 | 2.6 |
| W | Main wash | 1x2,6 | 100 | 15 / 18 en el FCO-W4 | - | 900 | 14.6 |
| 2W | 2 main washes | 2x2,6 | 200 | 27 | - | 1800 | 32.2 |
| 3W | 3 main washes | 3x2,6 | 300 | 39 | - | 2700 | 46.8 |
| 4 | Double rinse | 0.26 + .15 | 30 | 5 | 18 | 700 | 18.41 |
| 4G | Double | 0.26 + .15 | 30 | 5 | - | 700 | 0.41 |
| S | Tunnel | - | - | - | - | 0 | 9.5 |
| R | Recovery system | - | - | - | - | 0 | 0.90 |
| S | Unloading area | - | - | - | - | 2200 | - |

Table of modules that may form part of the flight-type dishwasher. The composition of the different modules is indicated on the previous pages.

(*) Notes on the additional modular elements:

All flight-type dishwashers are equipped, as standard, with a neutral, 150 mm anti-splash module at the entrance. This module is mounted on top of the loading table.

The drier tunnel is positioned at the exit of the machine. Its length is not increased since the tunnel is placed on top of the unloading table.

The energy recovery system is positioned on top of the dishwasher, and therefore the total length is not increased. This accessory collects steam from within the dishwasher and, after condensation, sends it to the entry of the boiler where, as an exchanger, it increases the temperature of the mains water, requiring less electricity and giving rise to notable energy and cost savings.





The best accessory
for our wide range of
dishwashers.



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Dishwasher accessories

| | |
|-----------------------|-----|
| Water treatment | 409 |
| Baskets | 411 |

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

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

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

Water treatment

What you can achieve with treatment of water

Most of the water that comes out of the tap seems perfectly pure, however it may contain, as already mentioned, invisible contaminants. Removing these elements has a decisive influence on water quality.

Calcium and magnesium (hardness) are eliminated and the useful life of the equipment is significantly extended, reducing maintenance interventions and the use of detergents and rinse aids. Aspects that are anything but marginal in the Ho.Re.Ca.

| | SOFTNER | REVERSE OSMOSIS |
|---------------------------------|---------|-----------------|
| EXCELLENT WASH | | X |
| SAVING DETERGENTS | X | X |
| REDUCES GLASS AND CERAMICS WEAR | | X |
| PROTECTS THE MACHINE | X | X |
| GOODBYE MANUAL DRYING | | X |

Water treatment methods

Water treatment occurs mainly in two ways.

SOFTNER

The result obtained by using the water softener is to eliminate the calcium Ca^{2+} and magnesium Mg^{2+} ions, responsible for the hardness of the water. This effectively prevents the formation of encrustations which over time reduce the performance of the machines and cause malfunctions.

REVERSE OSMOSIS

Thanks to the very high degree of filtration that characterizes reverse osmosis machines, it is possible to obtain water with high quality characteristics. Water, passing through one or more Membranes, is deprived not only of the elements that determine its hardness, but also of all substances contaminants, responsible, for example, for unwanted odors and flavors.


For excellent results and long maintenance intervals, the two technologies can be combined.



Manual water softeners

For hardness bigger than 5 HF / 3 HD.

Manual maintenance required.

| CODE | DESCRIPTION | CAPACITY OF REGENERATION (*) | DIMENSIONS (mm) | € | |
|---|-------------|------------------------------|--------------------------------------|--------------|---|
|  | 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 | - |

Reverse osmosis

GREAT ADVANTAGES OF REVERSE OSMOSIS:

- It reduces detergent use by up to 60% and rinse aid by 70-100%.
- It polishes plates, glasses and cutlery, obtaining a mark-free washing result since it does not require drying after the wash.
- It extends the life of glassware and dishes since it reduces corrosion.
- It protects the machinery, extending its life.

General characteristics



Inlet water conditions:

- Type of inlet water: drinking water.
- Inlet water temperature: 5 °C - 35 °C.
- Minimum flow: 400 l/h.
- Supply pressure: 1.5-6 bar.
- Maximum conductivity of inlet water: 1200 µS / cm.
- Maximum inlet water hardness: up to 35°f with pH below 8.5 and up to 27°f with pH above 8.5.
- As of 10°dH 15°dH or 27°f, we recommend installing a water softening system prior to osmosis to prevent blockage of the membrane.
- High-flow reverse osmosis system.
- Vertical or horizontal installation.
- Flow: 120 l/h at 15°C.
- Recovery rate from 25% to 60%.
- Typical rejection rate: 95 %.
- Electrical connection 230V ~ 50/60Hz.
- Prefilter that reduces and eliminates water turbidity, chlorine, tastes and smells. Its nominal filtration rate is 5 microns.
- Easy to install.
- Prefilter change alarm.
- Water leak alarm.
- Low-pressure alarm at system entrance.
- Manual bypass valve.

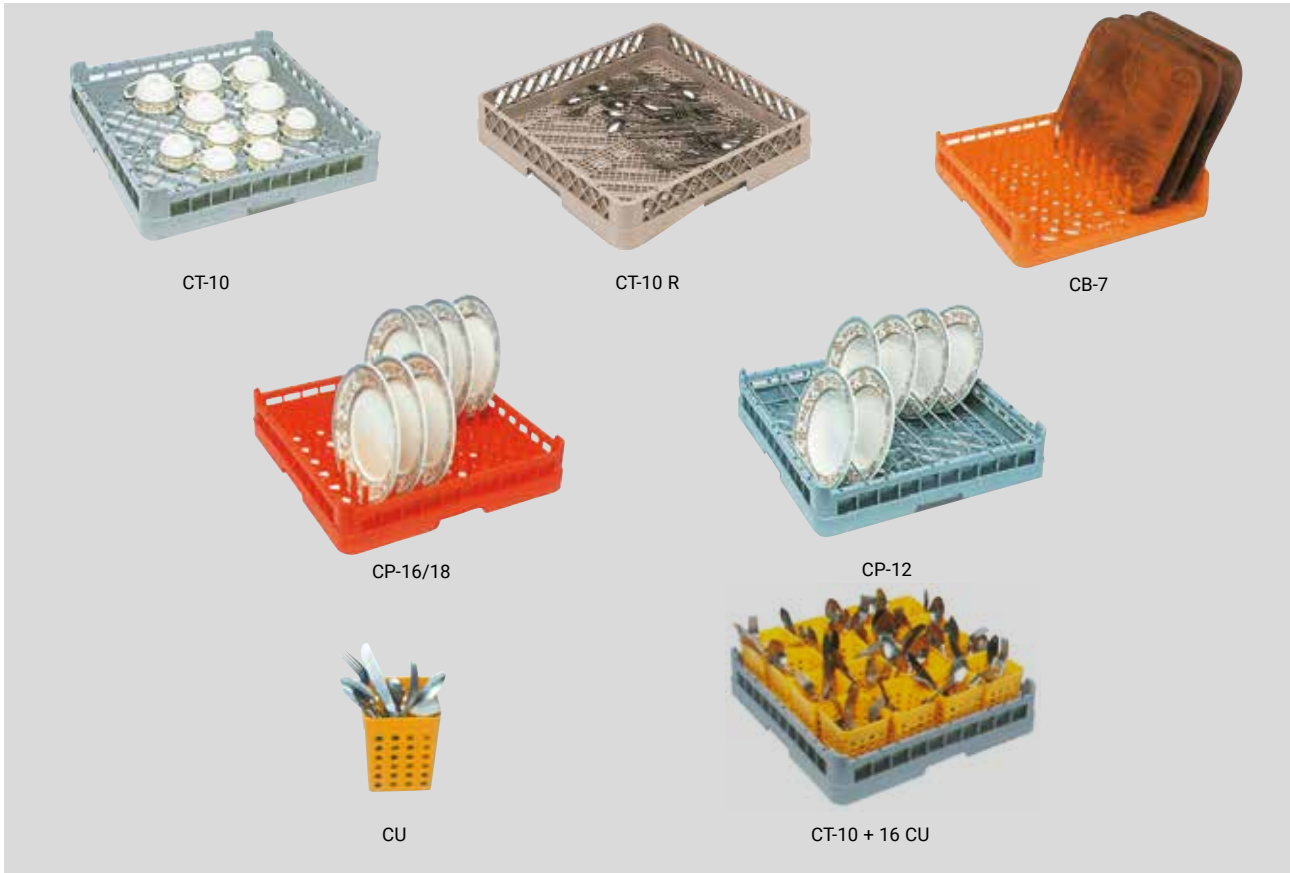
ONLY VALID FOR: AD-505, AD-125, COP-404, COP-504 y COP-144


| MODEL | CODE | FLOW 15°C (L/H) | NUMBER OF MEMBRANES | VOLTAGE (V) | FREQUENCY (HZ) | POWER (KW) | DIMENSIONS (mm) | € |
|----------|----------|-----------------|---------------------|-------------|----------------|------------|-----------------|---|
| REVO-120 | 19076763 | 120 | 2 | 230 | 50 / 60 | 0,33 | 145 x 560 x 455 | - |

| MODEL | CODE | DESCRIPTION | € |
|------------|----------|--|---|
| PREF-PACK6 | 19076764 | Pack of 6 units of rapid-connection cartridges with extruded carbon block filter | - |

Baskets for dishes, trays and cutlery

Made of polypropylene.



| | MODEL | CODE | TYPE OF BASKET | Ø MAX (mm) | CAPACITY PRODUCT | COLOUR | DIMENSIONS (mm) | € | |
|---|---|----------------------|----------------|---------------------------------|--------------------|--------------------------|-----------------|-------------|---|
|  |  | CT-10 | 19000484 | Standard basket | Dishes | Grey | 500x500x110 | - | |
| |  | SMALL BASKET 400 | 19082432 | Standard basket | Dishes | Grey | 400x400x110 | - | |
| | | DISHES ACCESSORY 400 | 19084452 | | | | 400x400x110 | - | |
| |  | SMALL BASKET 350 | 19082434 | Standard basket | Dishes | Grey | 350x350x110 | - | |
| | | DISHES ACCESSORY 350 | 19084453 | | | | 350x350x110 | - | |
|  |  | CT-10 R | 19085091 | Standard basket with dense base | Dishes and cutlery | Brown | 500x500x110 | - | |
|  |  | CB-7 | 19000483 | Trays for self-service | - | 7 | Orange | 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.



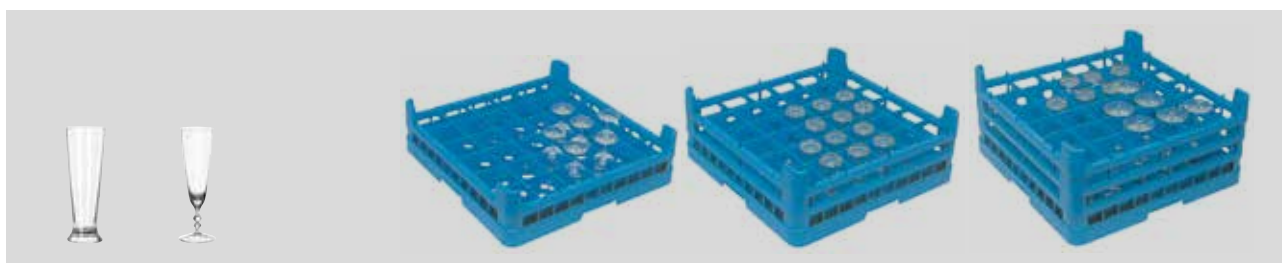
Baskets for 16 glasses and cups ø 110 mm

| MODEL | CODE | TYPE OF BASKET | Ø MAX (mm) | H MAX (mm) | CAPACITY PRODUCT | COLOUR | DIMENSIONS (mm) | € |
|-----------|----------|----------------|------------|------------|------------------|--------|-----------------|---|
| 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) | € |
|-----------|----------|----------------|------------|------------|------------------|--------|-----------------|---|
| 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) | € |
|-----------|----------|----------------|------------|------------|------------------|--------|-----------------|---|
| 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 | - |





Annexes

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 be 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 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 lists.

Specifications :

Some previous considerations have to be mentioned here that before were not indicated because we had considered as obviously clear for every one.

The technical descriptions of our machines try 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 has the right to introduce the modifications that could be considered necessary if they do 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 no 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 they 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 accept any cancellation as follows:

- 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 charged plus an abortive delivery charge if it is necessary.
- If the goods had been unpacked, a minimum of 25 % of invoice value will be charged 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 |
| dm ² | 15.5 | inch ² |
| inch ² | 0.0645 | dm ² |

| VOLUME | | |
|-------------------|--------|-------------------|
| UNIT | FACTOR | UNIT |
| gallon | 3.785 | litre |
| litre | 0.2642 | gallon |
| m ³ | 35.31 | foot ³ |
| foot ³ | 0.0283 | m ³ |
| inch ³ | 16.39 | cm ³ |
| cm ³ | 0.061 | inch ³ |
| litre | 61 | inch ³ |
| inch ³ | 0.0164 | litre |

| PRESSURE | | |
|-------------------------|--------|-------------------------|
| UNIT | FACTOR | UNIT |
| kg/cm ² | 14.22 | pound/inch ² |
| pound/inch ² | 0.07 | kg/cm ² |
| kg/cm ² | 0.9807 | bar |
| bar | 1.020 | kg/cm ² |
| 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 | | |
|---|--|--|
| $^{\circ}\text{C} = (5/9) \times (^{\circ}\text{F} - 32)$ | | |
| $^{\circ}\text{F} = (9/5) \times ^{\circ}\text{C} + 32$ | | |
| $^{\circ}\text{K} = 273 + ^{\circ}\text{C}$ | | |
| Thermia 1000 kcal | | |



ONNERA GROUP

