



## COOKING





## 600 SERIES



### 600 SERIES

Gas ranges	22
Electric ranges	23
Glass-ceramic ranges	23
Fry-tops	24
Pasta cooker	25
Bratt pan	25
Fryers	26
Chips scuttle	27
Bain marie	27
Gas Charcoals	28
Neutral elements and stands	28
Neutral supports	29
Refrigerated supports	30

Gas appliances are prepared to be connected using the indicated pressures:

LPG : 37 g / cm<sup>2</sup>  
 Natural Gas : 20 g / cm<sup>2</sup>

The 600 Series  
from Fagor Industrial  
was born as a response to a need to  
offer a small modular range especially  
designed for bars, cafeterias and  
small communities of every kind



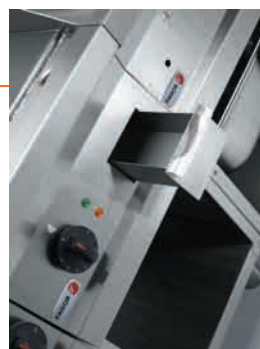
- Made of AISI-304 (18/10) **austenitic stainless steel**
- Tilted control panels to provide **better access** to buttons and controls
- Big and robust **control buttons**, on the machine front panel
- **Stainless steel handles**
- **Piezoelectric unit** to light the burners



- Tanks for fryer, cooking device, bain-marie, cooked meal keepers and multipurpose pan, with **round corners**, to facilitate cleaning
- Emptying of tanks using **an arm**
- **Rear chimney trimming covers** made of stainless steel



- Table burners in gas ranges of 3,500 kcal/h, **some of the most powerful units in the market.**
- **Pilot protecting** ring between the burner and dump
- **Fat collector** under stove burners made of stainless steel
- **Ranges ovens fully made of stainless steel,** with flame difusser to better distribute heat, and **power of 5,000 Kcal/h**
- **Machines with work power of the highest level in its industry and excellent performance and recovery**



**For the 600 Series we offer the same features,  
power ratios and performance, and the same quality requirements  
that we apply to our large cooking ranges.**

## RANGES

### GAS RANGES

Open burners with security valve and thermocouples.  
Piezoelectric unit to light the burners.  
Grids and burners made of enameled iron.  
Grid dimensions: 400x275 mm.  
Grease-collector made in stainless steel.

**CG6-41:** **Stainless steel oven**  
with 5,000 kcal/h tube-shaped burner.  
with ignition pilot and thermocouple.  
Temperature control with thermostatic  
valve (130 - 350 °C).  
Oven dimensions: 450 x 420 x 300 mm.



CG6-20

CG6-40

CG6-41

Model	Reference	Burners 3500 Kcal/h	Oven 5,000 Kcal	Gas power		Dimensions mm	Price
				Kcal/h	KW		
<b>CG6-20</b>	1121840100 LPG	2	-	7.000	8,14	400x650x290	<b>730.00</b>
	1121840101 Nat						
<b>CG6-40</b>	1121840200 LPG	4		14.000	16,28	600x650x290	<b>1,130.00</b>
	1121840201 Nat						
<b>CG6-41</b>	1121840500 LPG	4	1	19.000	22,09	600x650x850	<b>1,805.00</b>
	1121840501 Nat						

### GAS RANGES WITH ELECTRIC OVEN

Open burners with security valve and thermocouples.  
Piezoelectric unit to light the burners.  
Grids and burners made of enameled iron.  
Grid dimensions: 400x275 mm.  
Grease-collector made in stainless steel.

**Electric oven** made of stainless steel, with resistors  
on the base (3 KW) and upper part (3 KW).  
Thermostatic valve (130 - 350 °C).  
Oven dimensions: 450 x 420 x 300 mm.



Model	Reference	Burners 3500 Kcal/h	El. Oven 3+3 KW	Power		Dimensions mm	Price
				Gas-Kcal/h	Elect-KW		
<b>CGE6-41</b>	1121848000 LPG	4	1	14.000	6,00	600x650x850	<b>2,105.00</b>
	1121848001 Nat						

## ELECTRIC RANGES

Electric plates made of cast iron with built-in shielded resistors, controlled by 6-position switches.

**CE6-41 :** **Electric oven** made of stainless steel, with resistors on the base (3 KW) and upper part (3 KW).  
Thermostatic valve (130 - 350 °C).  
Oven dimensions: 450 x 420 x 300 mm.



CE6-20

CE6-40

CE6-41

Model	Reference	Plates - KW		Oven 3 + 3 KW	Power Total KW	Dimensions mm	Price
		2,0	1,5				
CE6-20	1121844000	2			4,00	400x650x290	650.00
CE6-40	1121844100	3	1		7,50	600x650x290	970.00
CE6-41	1121844500	3	1	1	13,50	600x650x850	1,700.00

## GLASS-CERAMIC RANGES

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



CV6-20

CV6-40

Model	Reference	Cooking areas		Electr. Power KW	Dimensions mm	Price
		2,00 KW	1,50 KW			
CV6-20	1121944000	1	1	3,50	400x650x290	770.00
CV6-40	1121944100	2	2	7,00	600x650x290	1,155.00

## FRY-TOPS

### GAS FRY-TOPS

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



**FTG6-10 VL**

**FTG6-05 VL**

#### MODELS WITH MAXIMUM-MINIMUM VALVE

Model	Reference	Type (*)	Plate		Gas power		Dimensions mm	Price
			Areas	dm2	Kcal/h	KW		
<b>FTG6-05 V L</b>	1120240100 LPG 1120240101 Nat	L	1	20	4.050	4,70	400x650x290	<b>850.00</b>
<b>FTG6-05 V R</b>	1120240103 LPG 1120240104 Nat	R	1	20	4.050	4,70	400x650x290	<b>955.00</b>
<b>FTG6-10 V L</b>	1120240600 LPG 1120240601 Nat	L	2	30	6.020	7,00	600x650x290	<b>1,305.00</b>
<b>FTG6-10 V R</b>	1120240603 LPG 1120240604 Nat	R	2	30	6.020	7,00	600x650x290	<b>1,435.00</b>

#### MODELS WITH CHROMIUM PLATE AND THERMOSTAT

Model	Reference	Type (*)	Plate		Gas power		Dimensions mm	Price
			Areas	dm2	Kcal/h	KW		
<b>FTG/C6-05 L</b>	1120240175 LPG 1120240176 Nat	L / C	1	20	3.450	4,00	400x650x290	<b>1,185.00</b>
<b>FTG/C6-10 L</b>	1120240675 LPG 1120240676 Nat	L / C	2	30	6.020	7,00	600x650x290	<b>1,820.00</b>

### ELECTRIC FRY-TOPS

Shielded resistors with pilots to indicate machine connected and machine warming up.  
Thermostatic regulation of the plate temperature: 120 °C - 310 °C.  
Removable grease-collector drawer.



**FTE6-05 R**

**FTE6-10 L**

Model	Reference	Type (*)	Plate		Electr. Power KW	Dimensions mm	Price
			Areas	dm2			
<b>FTE6-05 L</b>	1120244000	L	1	20	4,80	400x650x290	<b>890.00</b>
<b>FTE6-05 R</b>	1120244003	R	1	20	4,80	400x650x290	<b>1,010.00</b>
<b>FTE/C6-05 L</b>	1120244070	L / C	1	20	4,80	400x650x290	<b>1,240.00</b>
<b>FTE6-10 L</b>	1120244500	L	1	30	6,40	600x650x290	<b>1,345.00</b>
<b>FTE6-10 R</b>	1120244503	R	1	30	6,40	600x650x290	<b>1,575.00</b>
<b>FTE/C6-10 L</b>	1120244570	L / C	1	30	6,40	600x650x290	<b>1,830.00</b>

#### SPECIFIC FEATURES:

- L :** Smooth hot-plate.  
**R :** Ribbed hot-plate.  
**C :** 50 micron Chromium coating.



## ELECTRIC PASTA COOKER

AISI-316 stainless steel cask.  
Temperature control with energy regulator with 8 positions.  
Lever tap to empty the tank.  
Tank dimensions: 250 x 350 x 130 mm.

Including: Four 120 x 160 x 120 mm baskets



**CPE6-05**



**CPE6-05 + MB6-05**

Model	Reference	Tank		Electr. Power KW	Dimensions mm	Price
		Dimensions	Litres			
<b>CPE6-05</b>	1120644000	250 x 350	15	6,00	400x650x290	<b>1,265.00</b>

## ELECTRIC BRATT PAN

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 tank, GN-1/1 dimensions.

Heating resistors hidden under the bottom of the tank, controlled by a thermostat regulating the temperature between 50 °C - 250 °C.

Lever tap to empty the tank.

Container to collect draining water from the tank, located in the lower furniture, 200 mm deep.



Model	Reference	Tank		Electr. Power KW	Dimensions mm	Price
		Dimensions	Litres			
<b>CMF6-05</b>	1122144000	GN-1/1	15	3,20	400x650x850	<b>1,165.00</b>

## FRYERS

### GAS FRYERS

Thermostatic regulation of temperature between 60° C and 195° C.  
Automatic ignition of burners using electromagnetic valve with pilot and thermocouple.  
Security thermostat.  
Lever tap to empty the tank.  
Built-in tank cover.



FG6-05



FG6-10

Model	Reference	Tanks			Gas power		Dimensions mm	Price
		Quantity	Vol. Litres	Baskets	Kcal/h	KW		
FG6-05	1120840000 LPG	1	8	1	6.000	7,00	400x650x290	1,240.00
	1120840001 Nat							
FG6-10	1120840500 LPG	2	2 x 8	2	12.000	14,00	600x650x290	2,010.00
	1120840501 Nat							

### ELECTRIC FRYERS

Thermostatic regulation of temperature between 60° C and 195° C.  
Security thermostat.  
Lever tap to empty the tank.  
Heating elements with tilting system  
Built-in tank cover.



FE6-05 TE



FE6-10 TE + MB6-10

Model	Reference	Tanks			Electr. Power KW	Dimensions mm	Price
		Quantity	Vol. Litres	Baskets			
FE6-05 TE	1120844100	1	8	1	6,00	400x650x290	1,040.00
FE6-10 TE	1120844600	2	2 x 8	1	12,00	600x650x290	1,650.00

## CHIPS SCUTTLE

Made of stainless steel, with removable tank, GN-1/1 size.  
Removable filter.  
Higher ceramic heating element, power 650 W.  
On/off switch.



Included elements



MF6-05



MF6-05 + MB6-05

Model	Reference	Tank		Power KW			Dimensions mm	Price
		Container	dm2	Upper	Lower	Total		
MF6-05	1122044000	GN-1/1	20	1,00	-	1,00	400x650x290	860.00

## BAIN-MARIE

## ELECTRIC BAIN MARIE

Built-in tank GN-1/1 size, 150 mm deep.  
Stainless steel resistors hidden under the tank bottom.  
Thermostatic control of temperature from 30 °C to 90 °C.  
Lever tap to empty the tank.

Containers not included.



BME6-05



BME6-05 + MB6-05

Model	Reference	Tank		Electr. Power KW	Dimensions mm	Price
		Dimensions	Litres			
BME6-05	1121244000	GN-1/1	15	1,60	400x650x290	760.00

## CHARCOAL GRILLS

### GAS CHARCOAL GRILLS

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



Model	Reference	Grids			Gas Power		Dimensions mm	Price
		Type (*)	Qty.	dm2	Kcal/h	KW		
<b>BG6-05 I</b>	1130140100 LPG	ST.	1	20	6.000	6,98	400x650x440	<b>950,00</b>
	1130140101 Nat							

(\*) **SPECIFIC CHARACTERISTICS (GRIDS):**  
ST. : Stainless steel grid.

## NEUTRAL ELEMENTS

### NEUTRAL ELEMENTS

Removable cover for cleaning.



**EN6-05**



**EN6-10**

Model	Reference		Dimensions mm	Price
<b>EN6-05</b>	1110140000		400x650x290	<b>325.00</b>
<b>EN6-10</b>	1110140500		600x650x290	<b>455.00</b>



## STANDS AND DOORS

Support element on which multi-purpose or table-top appliances from the 700 Range can be installed to make up a compact machine.

As an option, doors can be installed.

**MB6-05****MB6-10****CG6-40 + MB6-10****CPE6-05 + MB6-05**

Model	Reference	Assembly options Characteristics	Dimensions mm	Price
<b>MB6-05</b>	1121741000	Option: Kit Door 400	400x650x560	<b>200.00</b>
<b>MB6-10</b>	1121742000	Option: Kit Door 600	600x650x560	<b>235.00</b>
<b>KIT DOOR 600</b>	1100003425	Complete door (2 pieces) for MB6-10 stand	2 (300x560)	<b>185.00</b>
<b>KIT DOOR 400</b>	1100003420	Single right or left door for MB6-05 stand	400x560	<b>110.00</b>

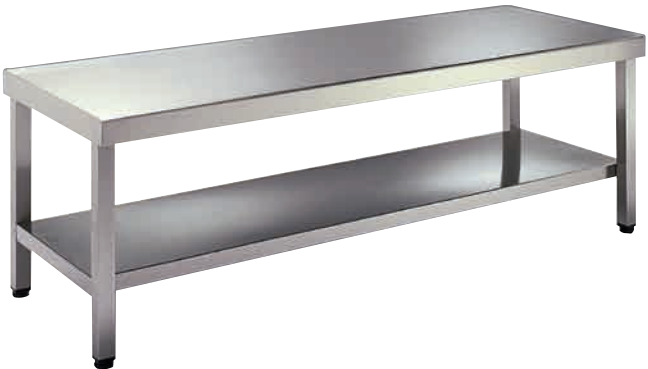
## ACCESSORIES

Accessorie	Reference	Price
<b>MODULE JOINT</b>	1100003430	<b>28,00</b>

# NEUTRAL SUPPORTS

## TABLES - SUPPORTS

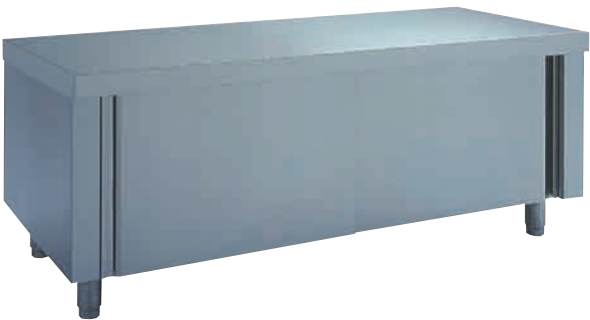
Made of stainless steel.  
Low rack.



Model	Reference	Dimensions mm	Price
MNB-120	2160771000	1.200 x 700 x 600	505.00
MNB-140	2160771001	1.400 x 700 x 600	545.00
MNB-160	2160771002	1.600 x 700 x 600	600.00
MNB-180	2160771003	1.800 x 700 x 600	645.00
MNB-200	2160771004	2.000 x 700 x 600	675.00

## TABLES - SUPPORTS WITH DOORS

Made of stainless steel.  
Sliding doors.



Model	Reference	Dimensions mm	Price
ANB-120	2160771100	1.200 x 700 x 600	1,135.00
ANB-140	2160771101	1.400 x 700 x 600	1,195.00
ANB-160	2160771102	1.600 x 700 x 600	1,255.00
ANB-180	2160771103	1.800 x 700 x 600	1,340.00
ANB-200	2160771104	2.000 x 700 x 600	1,415.00

## GN REFRIGERATED BASES

Table top with rounded front.  
Height 600 mm to place the top elements.  
Rotating door-type grid panel.  
60 mm thick injected polyurethane insulation.  
Density 40 kg. No CFC.  
Removable, ventilated airtight compressor.  
R-134 A coolant.  
Cooper evaporator with aluminium fins.  
Forced draught.  
Automatic evaporation of water during defrosting.  
Working temperature: -2 °C, +8 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.



### MODELS WITH DRAWERS

Perforated stainless steel - AISI-304 (18/10) - drawers (2/3) for GN containers.

Model	Reference	Drawers	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFP-135-B</b>	148317000000	2	255	368	250	1,342x700x560	<b>1,890.00</b>
<b>MFP-180-B</b>	148315000000	3	360	414	300	1,792x700x560	<b>2,280.00</b>
<b>MFP-225-B</b>	148316000000	4	550	414	300	2,242x700x560	<b>2,825.00</b>
<b>MFP-270-B</b>	148318000000	5	675	644	500	2,692x700x560	<b>3,275.00</b>

Perforated stainless steel - AISI-304 (18/10) - drawers (1/3) for GN containers.

Model	Reference	Drawers		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		1/3	2/3					
<b>MFP-135-B2</b>	148317200000	2	1	255	368	250	1,342x700x560	<b>2,100.00</b>
<b>MFP-180-B2</b>	148315200000	4	1	360	414	300	1,792x700x560	<b>2,700.00</b>
<b>MFP-225-B2</b>	148316200000	6	1	550	414	300	2,242x700x560	<b>3,300.00</b>
<b>MFP-270-B2</b>	148318200000	8	1	675	644	500	2,692x700x560	<b>3,825.00</b>

### MODELS WITH DOORS

Doors with automatic locking device and fixed opening.

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFP-135-BP</b>	148317100000	2	255	368	250	1,342x700x560	<b>1,700.00</b>
<b>MFP-180-BP</b>	148315100000	3	360	414	300	1,792x700x560	<b>2,050.00</b>
<b>MFP-225-BP</b>	148316100000	4	550	414	300	2,242x700x560	<b>2,540.00</b>
<b>MFP-270-BP</b>	148318100000	5	675	644	500	2,692x700x560	<b>2,950.00</b>





## 700 SERIES



Gas ranges	36
Electric ranges	39
Fry-tops	40
Charcoals	42
Pasta cookers	43
Boiling pans	44
Fryers	46
Tilting bratt pan	47
Bain marie	48
Neutral elements and stands	49
Monoblock system	50
Bridge system	52
Accessories	53

All gas cooking equipment should be fitted with gas governors:

LPG: 37 g / cm<sup>2</sup>

Natural Gas: 20 g / cm<sup>2</sup>

The pictures and photographs are for display purposes only.

The 700 Series of Fagor Industrial has changed its design, and now has a more modern appearance improving ergonomics and hygiene features.



- Constructed in austenitic **AISI-304 (18/10)** stainless steel
- Inclined control panel, to have a **better access** to the control buttons and handles
- Stainless steel **handles**
- Stainless steel **drip trays** for the charcoals
- **Fat collectors** under grill for open burners



Illustration showing «Monobloc» method of assembly with bridge system for the new 700 Series



- **Fat collectors** on the fry-tops and charcoals integrated on the appliance.
- Chimney vents made of **stainless steel**
- Front top panel **sturdy and larger**

## 700 SERIES



- Open burners with **more power** (5,000 and 7,000 kcal/h)
- Crown protector between burner and fat collector
- **Ovens made of stainless steel**, with cast iron flame difussor for better heat distribution
- **One of the biggest power burners at the market**

Illustration: block of the new 700 Series with: - CG7-41 range with oven



- FTG7-10 L fry-top with stand MB7-10 and kit of two doors
- BG7-05 charcoal with stand MB7-05 and kit door
- CPG7-05 pasta cooker
- EN7-05 neutral element with stand MB7-05 and kit door
- FG7-05 deep fat fryer



## RANGES

### GAS BOILING TOPS

Open hobs with safety valve and thermocouples.  
Pilots for ignition.  
Cast iron gratings and burners.  
Grid dimensions: 347 x 310 mm.  
Fat collector under the grills.



	Model	Reference	Burners		Total power		Dimensions mm	Price
			5.000	7.000	Kcal/h	KW		
P	CG7-20	1120130100 LPG 1120130101 Nat	2		10.000	11,63	350x775x290	915,00
P	CG7-20 H	1120130120 LPG 1120130121 Nat		2	14.000	16,28	350x775x290	990,00
P	CG7-40	1120130200 LPG 1120130201 Nat	3	1	22.000	25,58	700x775x290	1,445,00
P	CG7-40 H	1120130220 LPG 1120130221 Nat		4	28.000	32,56	700x775x290	1.615,00
P	CG7-60	1120130300 LPG 1120130301 Nat	4	2	34.000	39,53	1.050x775x290	1.990,00
P	CG7-60 H	1120130320 LPG 1120130321 Nat		6	42.000	48,84	1.050x775x290	2.135,00

#### SPECIFIC MODELS:

P : Counter Top.

### GAS RANGES

Open hobs with safety valve and thermocouples.  
Pilots for ignition.  
Cast iron gratings and burners.  
Grid dimensions: 347 x 310 mm.  
Fat collector under the grills.

**2/1- GN oven** in stainless steel,  
with tubular burner in stainless steel.  
Oven power: 6.000 kcal/h.  
Pilot and thermocouple.  
Thermostatic control (130 °C – 350 °C).



	Model	Reference	Burners		Oven		Total power		Dimensions mm	Price
			5.000	7.000	6.000	NC	Kcal/h	KW		
	CG7-41	1120130500 LPG 1120130501 Nat	3	1	1		28.000	32,56	700x775x850	2.230,00
	CG7-41 H	1120130520 LPG 1120130521 Nat		4	1		34.000	39,53	700x775x850	2.490,00
	CG7-61	1120130600 LPG 1120130601 Nat	4	2	1	1	40.000	46,51	1.050x775x850	2.840,00
	CG7-61 H	1120130620 LPG 1120130621 Nat		6	1	1	48.000	55,81	1.050x775x850	3.250,00

#### SPECIFIC CHARACTERISTICS

NC : Neutral Cabinet.

## GAS SOLID TOP WITH OPEN BURNERS

Open hobs with safety valve and thermocouples.  
Pilots for ignition.  
Cast iron gratings and burners.  
Grid dimensions: 347 x 310 mm.  
Fat collector under the grills.

**Solid top** made by cast iron burner, 347x620 mm  
Power: 5,000 kcal/h.  
Safety valve and thermocouples.  
Pilot for ignition.



CG7-30-D

CG7-50

	Model	Reference	Burners-Kcal/h		Solid Top 5.000	Oven		Total power		Dimensions mm	Price
			5.000	7.000		6.000	NC	Kcal/h	KW		
P	CG7-30-I	1120131100 LPG 1120131101 Nat	2		LEFT			15.000	17,40	700x775x290	1.780,00
P	CG7-30-D	1120131000 LPG 1120131001 Nat	2		RIGHT			15.000	17,40	700x775x290	1.780,00
P	CG7-50	1120131200 LPG 1120131201 Nat	3	1	CENTER			27.000	31,40	1.050x775x290	2.170,00

## SPECIFIC MODELS:

P : Counter Top.

## FREESTANDING SOLID TOP WITH OPEN BURNERS AND OVEN

Open hobs with safety valve and thermocouples.  
Pilots for ignition.  
Cast iron gratings and burners.  
Grid dimensions: 347 x 310 mm.

**Solid top** made by cast iron burner, 347x620 mm  
Power: 5,000 kcal/h.  
Safety valve and thermocouples.  
Pilot for ignition. Fat collector under the grills.

**2/1- GN oven** in stainless steel,  
with tubular burner in stainless steel, 6.000 kcal/h.  
Pilot and thermocouple.  
Thermostatic control (130 °C – 350 °C).



CG7-31-I

CG7-51

	Model	Reference	Burners-Kcal/h		Solid Top 5.000	Oven		Total power		Dimensions mm	Price
			5.000	7.000		6.000	NC	Kcal/h	KW		
	CG7-31-I	1120131600 LPG 1120131601 Nat	2		LEFT	1		21.000	24,42	700x775x850	2.690,00
	CG7-31-D	1120131500 LPG 1120131501 Nat	2		RIGHT	1		21.000	24,42	700x775x850	2.690,00
	CG7-51	1120131700 LPG 1120131701 Nat	3	1	CENTER	1	1	33.000	38,37	1.050x775x850	2.995,00

## SPECIFIC CHARACTERISTICS

NC : Neutral Cabinet.

## RANGES

### GAS SOLID TOP RANGES

Solid top on the work-top.  
Cast iron burner with firebrick protection ensuring even heat distribution. Power: 8,000 kcal/h.  
Safety valve and thermocouples.  
Pilot for ignition.

CG7-10



CG7-11



Model	Reference	Burners-Kcal/h		Solid Top	Oven (*)		Total power		Dimensions mm	Price
		5.000	7.000		6.000	NC	Kcal/h	KW		
P	<b>CG7-10</b>	1120132000 LPG 1120132001 Nat		1			8.000	9,30	700x775x290	1.475,00
	<b>CG7-11</b>	1120132100 LPG 1120132101 Nat		1	1		14.000	16,28	700x775x850	2.260,00

#### SPECIFIC MODELS:

P : Counter Top.

(\*)

#### SPECIFIC CHARACTERISTICS FOR CG7-11:

2/1- GN oven in stainless steel with tubular burner in stainless steel, 6.000 kcal/h. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).

### GAS RANGES WITH UK STYLE OVEN

Open hobs with safety valve and thermocouples.  
Pilots for ignition.  
Cast iron gratings and burners.  
Fat collector under the grills.

**UK style oven** in stainless steel with temperature gradient from top to bottom of oven.  
Rear oven burner.  
Oven power: 7.650 Kcal/h (8.9 KW).  
Oven dimensions: 860 x 570 x 410 mm.  
Simple door catch.



CGB7-61

CGB7-61 R

Model	Reference	Burners (Kcal/h)		Oven		Total power		Dimensions mm	Price
		5.000	7.000	7.650		Kcal/h	KW		
CGB7-61	1120130700 LPG	4	2	1	B.O.	41.650	48,43	1,050x775x850	3.250,00
	1120130701 Nat								
CGB7-61 R	1120130703 LPG	4	2	1	B.O.	41.650	48,43	1,050x775x850	3.485,00
	1120130704 Nat								
CGB7-61 H	1120130720 LPG		6	1	B.O.	49.650	57,73	1,050x775x850	3.605,00
	1120130721 Nat								
CGB7-61 RH	1120130723 LPG		6	1	B.O.	49.650	57,73	1,050x775x850	3.875,00
	1120130724 Nat								

#### SPECIFIC MODELS:

R : Model with castors.

H : Model with high power burners.



## ELECTRIC RANGES

Cast iron hot-plates with shielded elements.  
6 settings switch. Indicator lights.

CE7 : round plates, Ø 223 (2,6 KW) and Ø 148 mm (1,5 KW).  
CE7- Q : square plates, 300 x 300 mm (3 KW).



	Model	Reference	Plates Ø		Plates ■	Oven (*)	Power KW	Dimensions mm	Price
			2,6 KW	1,5 KW					
P	CE7-20	1120134000	2				5,20	350x775x290	810,00
P	CE7-40	1120134100	3	1			9,30	700x775x290	1.215,00
P	CE7-41	1120134300	3	1		1	15,30	700x775x850	2.130,00
P	CE7-20-Q	1120134010			2		6,00	350x775x290	1.080,00
P	CE7-40-Q	1120134110			4		12,00	700x775x290	1.800,00
P	CE7-41-Q	1120134310			4	1	18,00	700x775x850	2.750,00

### SPECIFIC MODELS:

P : Counter top.

(\*)

### SPECIFIC CHARACTERISTICS FOR 7-41 model:

**Electrical 2/1 GN oven** in stainless steel with heating elements in the bottom (3 KW) and grill (3 KW).  
Thermostatic control (55 °C – 350 °C).

## GAS RANGE WITH ELECTRIC OVEN

Open hobs with safety valve and thermocouples.  
Pilots for ignition. Cast iron gratings and burners.

**Electrical 2/1 GN oven** in stainless steel  
with heating elements in the bottom (3 KW) and grill (3 KW).  
Thermostatic control (55 °C – 350 °C).



Model	Reference	Burners-Kcal/h		Oven	Gas Total power		Dimensions mm	Price
		5.000	7.000		Kcal/h	KW		
CGE7-41	1120138000 LPG 1120138001 Nat	3	1	1	22.000	25,58	700x775x850	2.625,00
CGE7-41 H	1120138012 LPG 1120138013 Nat		4	1	28.000	32,56	700x775x850	2.835,00

## FRY-TOPS

### GAS FRY-TOPS WITH MAX-MIN. GAS VALVE

Burners in stainless steel with pilot.  
Control by Max-Min. gas valve.  
Fat collector.



**FTG7-10 VL**

Model	Reference	Plate			Gas Power		Dimensions mm	Price
		Type (*)	Zones	dm2	Kcal/h	KW		
FTG7-05 V L	1120230100 LPG 1120230101 Nat	L	1	21	6.000	6,98	350x775x290	1.045,00
FTG7-05 V R	1120230103 LPG 1120230104 Nat	R	1	21	6.000	6,98	350x775x290	1.185,00
FTG7-10 V L	1120230600 LPG 1120230601 Nat	L	2	43	12.000	13,95	700x775x290	1.475,00
FTG7-10 V R	1120230603 LPG 1120230604 Nat	R	2	43	12.000	13,95	700x775x290	1.775,00
FTG7-10 V L+R	1120230606 LPG 1120230607 Nat	L+R	2	43	12.000	13,95	700x775x290	1.740,00

### GAS FRY-TOPS WITH THERMOSTATIC CONTROL

Burners in stainless steel with pilot.  
Thermostat control of the hot-plate temperature  
(120 °C - 310°C).  
Fat collector.



**FTG7-05 R**

**FTG/C7-10**

Model	Reference	Plate			Gas Power		Dimensions mm	Price
		Type (*)	Zones	dm2	Kcal/h	KW		
FTG7-05 L	1120230000 LPG 1120230001 Nat	L	1	21	6.000	6,98	350x775x290	1.065,00
FTG7-05 R	1120230003 LPG 1120230004 Nat	R	1	21	6.000	6,98	350x775x290	1.200,00
FTG7-10 L	1120230500 LPG 1120230501 Nat	L	2	43	12.000	13,95	700x775x290	1.515,00
FTG7-10 R	1120230503 LPG 1120230504 Nat	R	2	43	12.000	13,95	700x775x290	1.770,00
FTG7-10 L+R	1120230506 LPG 1120230507 Nat	L+R	2	43	12.000	13,95	700x775x290	1.650,00
FTG/C7-05 L	1120230070 LPG 1120230071 Nat	L / C	1	21	6.000	6,98	350x775x290	1.465,00
FTG/C7-10 L	1120230570 LPG 1120230571 Nat	L / C	2	43	12.000	13,95	700x775x290	2.145,00

## ELECTRIC FRY-TOPS

Shielded elements in stainless steel for heating.  
Thermostat control of the hot-plate temperature  
(120°C-310°C).  
Fat collector.



**FTE/C7-05 L**



**FTE7-10 R**

	Model	Reference	Plate			Electric. power KW	Dimensions mm	Price
			Type (*)	Zones	dm2			
P	<b>FTE7-05 L</b>	1120234000	L	1	21	4,50	350x775x290	<b>1.090,00</b>
P	<b>FTE7-05 R</b>	1120234003	R	1	21	4,50	350x775x290	<b>1.245,00</b>
P	<b>FTE7-10 L</b>	1120234500	L	2	43	9,00	700x775x290	<b>1.660,00</b>
P	<b>FTE7-10 R</b>	1120234503	R	2	43	9,00	700x775x290	<b>1.940,00</b>
P	<b>FTE7-10 L+R</b>	1120234506	L+R	2	43	9,00	700x775x290	<b>1.830,00</b>
P	<b>FTE/C7-05 L</b>	1120234070	L / C	1	21	4,50	350x775x290	<b>1.525,00</b>
P	<b>FTE/C7-10 L</b>	1120234570	L / C	2	43	9,00	700x775x290	<b>2.250,00</b>

### SPECIFIC MODELS:

**P :** Counter top.

### (\*) SPECIFIC CHARACTERISTICS: PLATE SURFACE

**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.



**FTG7-05 L** fry-top  
over  
**MB7-05** stand

## CHARCOAL GRILLS

### GAS CHARCOAL GRILLS

Burner in stainless steel with pilot.

Safety valve and thermocouple.

Lava rock.

The angle of the cooking grid can be adjusted to three positions.

Fat collector.

Grid dimensions: 340 x 500 mm.



**BG7-10**



**BG7-05 I**

	Model	Reference	Grids			Gas Power		Dimensions mm	Price
			Type (*)	Qty.	dm2	Kcal/h	KW		
P	<b>BG7-05</b>	1130130070 LPG	C. I.	1	17	6.000	6,98	350x775x290	<b>1.155,00</b>
		1130130071 Nat							
	<b>BG7-10</b>	1130130570 LPG	C. I.	2	34	12.000	13,95	700x775x290	<b>1.815,00</b>
		1130130571 Nat							
P	<b>BG7-05 I</b>	1130130000 LPG	ST.	1	17	6.000	6,98	350x775x290	<b>1.170,00</b>
		1130130001 Nat							
P	<b>BG7-10 I</b>	1130130500 LPG	ST.	2	34	12.000	13,95	700x775x290	<b>1.825,00</b>
		1130130501 Nat							

#### SPECIFIC MODELS:

**P :** Counter top

#### (\*) SPECIFIC CHARACTERISTICS (GRIDS):

**C.I. :** Cast Iron grid.

**ST. :** Stainless steel grid.

### ACCESSORIES FOR CHARCOAL GRILLS

Model	Reference	Grids		Dimensions mm	Price
		Type (*)	dm2		
<b>CAST IRON GRID</b>	T035464000	C.I.	17	340 x 540	<b>S.P.L.</b>
<b>ST. STEEL GRID</b>	H125407000	ST.	17	340 x 540	<b>S.P.L.</b>

**SPL :** Spare parts list.

#### (\*) SPECIFIC CHARACTERISTICS (GRIDS):

**C.I. :** Cast Iron grid.

**ST. :** Stainless steel grid.

## GAS PASTA COOKER

Cast iron burners.  
Thermostat temperature control.  
Water filling cock.  
Drainage cock.

**Models NC : BASKETS NON INCLUDED**



CPG7-05

Model	Reference	Well		Gas Power		Dimensions mm	Price
		Volume (l.)	Baskets (1/2)	Kcal/h	KW		
<b>CPG7-05 NC</b>	1120630000 LPG 1120630001 Nat	20	-	12.000	13,95	350x775x850	<b>1.745,00</b>
<b>CPG7-05</b>	1120630003 LPG 1120630004 Nat	20	2	12.000	13,95	350x775x850	<b>1.940,00</b>

## ELECTRIC PASTA COOKER

Thermostat temperature control.  
Equipped with 2 middle baskets (size 1/2).  
Water filling cock.  
Drainage cock.

**Models NC : BASKETS NON INCLUDED**

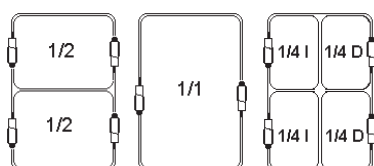


CPE7-05 NC

Model	Reference	Well		Power KW	Dimensions mm	Price
		Volume (l.)	Baskets (1/2)			
<b>CPE7-05 NC</b>	1120634003	20	-	8,00	350x775x850	<b>1.815,00</b>
<b>CPE7-05</b>	1120634007	20	2	8,00	350x775x850	<b>2.000,00</b>

## ACCESSORIES FOR THE PASTA COOKER

### BASKETS DISTRIBUTIONS



Reference	Basket	Dimensions mm	Price
H526502000	<b>BASKET 1/1</b>	350 x 220 x 230	<b>S.P.L.</b>
H526500000	<b>BASKET 1/2</b>	170 x 220 x 230	<b>S.P.L.</b>
H526503000	<b>BASKET 1/4 - RIGHT HANDLE</b>	105 x 160 x 230	<b>S.P.L.</b>
H526501000	<b>BASKET 1/4 - LEFT HANDLE</b>	105 x 160 x 230	<b>S.P.L.</b>

## BOILING PANS

### GAS DIRECT HEATING BOILING PAN

Direct heating.  
Counterweighted folding lid.  
Stainless steel burner, with safety valve and thermocouple.  
Cold and hot water feed by electrovalve.  
Drainage tap.

**Electrical supply: 230 V - 1 + N.**



Model	Reference	Well Volume (Litres)	Gas Power		Dimensions mm	Price
			Kcal/h	KW		
<b>MG7-10</b>	1120530000 LPG 1120530001 Nat	80	15.000	17,44	700x775x850	<b>2.795,00</b>



### GAS INDIRECT HEATING BOILING PAN

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

**Electrical supply: 230 V - 1 + N.**



Model	Reference	Well Volume (Litres)	Gas Power		Dimensions mm	Price
			Kcal/h	KW		
<b>MG7-10 BM</b>	1120530500 LPG 1120530501 Nat	80	15.000	17,44	700x775x850	<b>3.820,00</b>





## STEAM BOILING PAN

Double jacket pan.  
Counterweighted folding lid.  
1 " inlet valve and 1 " outlet valve for the steam.  
Steam inlet pressure: 0.4 - 0.5 bar.  
Over pressure safety valve.  
Water feed by electrovalve.  
Drainage tap.

**Electrical supply: 230 V - 1 + N.**



Model	Reference	Well Volume (Litres)	Steam		Dimensions mm	Price
			Kg/h	Ø inlet		
<b>MV7-10 BM</b>	1120537000	80	25	1 "	700x775x850	<b>3.555,00</b>

## ELECTRIC INDIRECT HEATING BOILING PAN

Double jacket pan ( bain-marie system).  
Counterweighted folding lid.  
Shielded heating elements in stainless steel.  
Pilot light for heating.  
Control by thermostat.  
Filling cock and control cock for the level of the double jacket pan (bain-marie).  
Over pressure safety valve.  
Cold and hot water feed by electrovalve.  
Drainage tap.



Model	Reference	Well - Volume Litres	Electric Power KW	Dimensions mm	Price
<b>ME7-10 BM</b>	1120534000	80	9,00	700x775x850	<b>3.830,00</b>

## DEEP FAT FRYERS

### GAS DEEP FAT FRYERS

Thermostat temperature control 60° C to 195° C.  
Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat. Drainage tap. Equipped with 1 big basket at each well: 250x280x120 mm.

Electrical supply: 230 V - 1 + N.



FG7-10 4C



FG7-05 1C

Model	Reference	Wells			Gas Power		Dimensions mm	Price
		Quantity	Vol. Litres	Baskets	Kcal/h	KW		
FG7-05 1C	1120830000 LPG	1	15	1 G	13.000	15,12	350x775x850	1.655,00
	1120830001 Nat							
FG7-05 2C	1120830003 LPG	1	15	2 P	13.000	15,12	350x775x850	1.685,00
	1120830004 Nat							
FG7-10 2C	1120830500 LPG	2	2x15	2 G	26.000	30,23	700x775x850	3.020,00
	1120830501 Nat							
FG7-10 4C	1120830503 LPG	2	2x15	4 P	26.000	30,23	700x775x850	3.085,00
	1120830504 Nat							

### ELECTRIC DEEP FAT FRYERS

Shielded heating elements in stainless steel.  
Control by thermostat ( 60 °C to 195 °C).  
Pilot light for heating.  
Equipped with 1 big basket at each well: 250x280x120 mm.  
Drainage tap.



FE7-05 1C



FE7-10 4C

Model	Reference	Wells			Power KW	Dimensions mm	Price
		Quantity	Vol. Litres	Baskets			
FE7-05 1C	1120834000	1	15	1 G	13,50	350x775x850	1.650,00
FE7-05 2C	1120834004	1	15	2 P	13,50	350x775x850	1.680,00
FE7-10 2C	1120834500	2	2x15	2 G	27,00	700x775x850	3.005,00
FE7-10 4C	1120834504	2	2x15	4 P	27,00	700x775x850	3.070,00

## GAS TILTING BRATT PAN

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

**Electrical supply: 230 V - 1 + N.**



Model	Reference	Well	Raising Syst.	Capacity Litres	Surface dm2	Gas Power		Dimensions mm	Price
						Kcal/h	KW		
<b>SBG7-10</b>	1121130000 LPG 1121130001 Nat	INOX	V	50	42	12.000	13,95	700x775x850	<b>4.260,00</b>

### (\*) SPECIFIC CHARACTERISTICS :

**V :** Manual tilting system

**ST :** Stainless steel

## ELECTRIC TILTING BRATT PAN

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



Model	Reference	Well	Raising Syst.	Capacity Litres	Surface dm2	Power.		Dimensions mm	Price
						KW			
<b>SBE7-10</b>	1121134000	INOX	V	50	42	9,00		700x775x850	<b>4.165,00</b>

## BAIN MARIES

### GAS BAIN MARIE

The tank is designed to accommodate GN containers, 100 mm depth.  
Built with separators for containers.  
Safety thermocouple.  
Thermostat temperature control (30 °C to 90 °C).  
Water feed by electrovalve.  
Drainage with overflow.

Electrical intake: 230 V - 1 + N.

**CONTAINERS NOT INCLUDED**



**BMG7-10**

Model	Reference	Well Volume (Litres)	Gas Power		Dimensions mm	Price
			Kcal/h	KW		
<b>BMG7-10</b>	1121230500 LPG 1121230502 Nat	30	5.500	6,40	700x775x290	<b>1.220,00</b>

**P :** Counter top

### ELECTRIC BAIN MARIES

The tank is designed to accommodate GN containers, 100 mm depth.  
Built with separators for containers.  
Shielded elements controlled by thermostat. Pilot lights.  
Thermostat temperature control 30 °C to 90 °C).  
Water feed by electrovalve.  
Drainage with overflow.

**CONTAINERS NOT INCLUDED**



**BME7-05**

**BME7-10**

Model	Reference	Well Volume (Litres)	Electric power KW	Dimensions mm	Price
BME7-05	1121234000	17	2,80	350x775x290	940,00
BME7-10	1121234500	30	6,00	700x775x290	1.220,00

**P :** Counter top

#### EXAMPLES OF DISTRIBUTION FOR GN CONTAINERS :



## WORK TOPS

Removable top for cleaning purposes.



EN7-10



EN7-05

	Model	Reference	Drawers	Dimensions mm	Price
P	EN7-05	1110130000	-	350x775x290	385,00
P	EN7-10	1110130500	-	700x775x290	505,00

P: Counter top

## STANDS

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



	Model	Reference	Options (not included)	Dimensions mm	Price
	MB7-05	1121731000	1 RIGHT DOOR	350x775x560	275,00
	MB7-10	1121732000	1 RIGHT DOOR + 1 LEFT DOOR	700x775x560	380,00
	MB7-15	1121734000	2 RIGHT DOORS + 1 LEFT DOOR	1,050x775x560	495,00

## WORK TOPS AND STANDS

### DOORS

For the MB stands of 700 Series.

Model	Reference	Description	Dimensions mm	Price
RIGHT DOOR	1100003400	Right door - Right hinged	350x560	127,00
LEFT DOOR	1100003401	Left door - Left hinged	350x560	127,00

### EXAMPLES



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



**BME7-05 + MB7-05  
+ RIGHT DOOR**



**CG7-40 + MB7-10 + DOORS**



**CE7-20 + FTG7-05 L + BME7-05  
+ MB7-15 + 2 RIGHT DOORS + LEFT DOOR**





## MONOBLOCK SYSTEM

### MONOBLOCK SYSTEM ACCESSORIES



Wall assembly with front top panel 5 modules and stands with kit doors

Model	Reference	Length mm	Wide mm	Price
FRONT TOP PANEL - 1 MODULE	H125409000	700	100	S.P.L.
FRONT TOP PANEL - 1+1/2 MODULE	U915402000	1.050	100	S.P.L.
FRONT TOP PANEL - 2 MODULES	1100003402	1.400	100	56,00
FRONT TOP PANEL - 2+1/2 MODULES	1100003403	1.750	100	66,00
FRONT TOP PANEL - 3 MODULES	1100003404	2.100	100	77,00
FRONT TOP PANEL - 3+1/2 MODULES	1100003405	2.450	100	92,00
FRONT TOP PANEL - 4 MODULES	1100003406	2.800	100	117,00
FRONT TOP PANEL - 4+1/2 MODULES	1100003407	3.150	100	127,00
FRONT TOP PANEL - 5 MODULES	1100003408	3.500	100	132,00
MODULE JOINT	1100002572	-	-	23,00

**SPL :** Spare parts list.



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

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

BRIDGE SYSTEM ACCESSORIES



Model	Reference	Description	Price
KIT BRIDGE 700 - 1 MODULE	1100002548	-	183,00
KIT BRIDGE 700 - 1+1/2 MODULES	1100002549	-	234,00
KIT BRIDGE 700 - 2 MODULES	1100002550	-	275,00
KIT BRIDGE 700 - 2+1/2 MODULES	1100002551	-	412,00
KIT BRIDGE 700 - 3 MODULES	1100002552	-	533,00



Wall assembly with kit bridge unit 2-1/2 modules and front top panel 4 modules

## ACCESSORIES

### RANGES



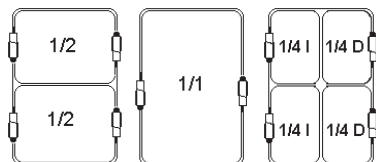
Reference	Description	Price
U915414000	<b>RADIANT PLATE</b> - For the 4.000 Kcal/h burners	<b>S.P.L.</b>
U915413000	<b>GRID</b> - For open burners	<b>S.P.L.</b>
U135635000	<b>2/1 GN GRID - OVEN</b> - For the ovens	<b>S.P.L.</b>
U065624000	<b>BIG GRID - OVEN</b> - For the oven of CGB7-61 range	<b>S.P.L.</b>

### DEEP FAT FRYERS



Reference	Description	Price
X316531000	<b>BIG BASKET</b> - 250 x 280 x 120 mm	<b>S.P.L.</b>
X316532000	<b>LITTLE BASKET</b> - 250 x 135 x 120 mm	<b>S.P.L.</b>

### ACCESSORIES FOR THE PASTA COOKER



Reference	Basket	Dimensions mm	Price
H526502000	<b>BASKET 1/1</b>	350 x 220 x 230	<b>S.P.L.</b>
H526500000	<b>BASKET 1/2</b>	170 x 220 x 230	<b>S.P.L.</b>
H526503000	<b>BASKET 1/4 - RIGHT HANDLE</b>	105 x 160 x 230	<b>S.P.L.</b>
H526501000	<b>BASKET 1/4 - LEFT HANDLE</b>	105 x 160 x 230	<b>S.P.L.</b>

### ACCESSORIES FOR CHARCOAL GRILLS



Model	Reference	Grids		Dimensions mm	Price
		Type (*)	dm2		
<b>CAST IRON GRID</b>	T035464000	C. I.	17	340 x 540	<b>S.P.L.</b>
<b>ST. STEEL GRID</b>	H125407000	ST.	17	340 x 540	<b>S.P.L.</b>

**SPL :** Spare parts list.

## MOBILE APPLIANCES

*CG7-41 model with castors*

Reference	Description	Price
1100002655	<b>KIT 4 CASTORS</b> - For 1 Module or bigger appliances - With fastening wire	<b>405,00</b>
1100002842	<b>KIT 2 FIXED CASTORS</b> - For 1/2 Module appliances - With fastening wire	<b>235,00</b>







## 900 SERIES



### 900 SERIES

Gas ranges	60
Electric ranges and induction plates	64
Gas ranges for paellas	65
Fry-tops	66
Charcoals	69
Boiling pans	70
Fryers	74
Tilting bratt pan	76
Bain marie	78
Pasta cookers	79
Neutral elements	80
Stands	81
Monoblock system	82
Cantilever system	84
Cantilever system with legs	86
Bridge system	88
Kicking strips	89
Accessories	90

The 900 Series models can be classified by the system of assembly:

- ( ) Freestanding
- P : Countertop,  
for bridge system,  
and with stand base
- S: For cantilever system only

All gas cooking equipment should be fitted with gas governors:

LPG:	37 g / cm <sup>2</sup>
Natural Gas:	20 g / cm <sup>2</sup>

The pictures and photographs are for display purposes only.

### 900 SERIES

**50 years** of innovation in large kitchens.

We are keeping abreast of the times. For that reason, the changing requirements of today's kitchens are reflected in our new products. In our new designs. Each and every one of the innovations we introduce is **in response to your requests** and some of them even anticipate your needs.

The 900 Range offers you everything you can ask of a large kitchen. By extending the range and making improvements in its ergonomics and aesthetic appeal.

- **New modules** that extend the range with specialised products: pasta cookers, ranges for paellas, induction, wok...
- Improvements in existing products, such as **stainless steel oven walls**.
- **New installation possibilities**
- New design features, such as the sloping control panel, which adds extra ease-of-use and safety, as the panel no longer protrudes from the appliance.
- **Extra sturdiness** with a 2 mm-thick front support.
- And details such as push-buttons panels, handles...



### POWER

- 900 Series burners offers the **largest powers** on the market: 4000, 8000 and 10,500 kcal/h, and are designed to offer high-energy performance.
- In electrical equipment, performance is guaranteed thanks to the **design and location of the heating elements** (with flat faces on roasting grills, frying pans, etc.) and through the use of tubular burners in gas equipment.
- Deep fat fryers with a **very high power/litre ratio** and **high performance**.
- High-performance and **efficient distribution** Fry-tops. **Rapid recovery** of plate temperature.
- High performance boiling pans with **excellent heat distribution** around the perimeter of the well
- Bratt pan well with **large heating surface** and excellent temperature distribution.

### SAFETY

All 900 Series products incorporate major improvements as well as all the systems required to guarantee maximum safety and protection.

- Table **safety system** that ensures that gas is fed to the burner only when there is a flame present, thereby avoiding gas leaks.
- Permanent use of **pilot flames** for igniting burners.
- **Piezoelectric ignition** in gas equipment.
- **Pressure gauge** built in to bain marie boiling pans.
- **Pressure safety valves** in pressure pans and bain marie boiling pans.
- **Rounded edges** on all equipment, avoiding sharp and dangerous edges and corners.
- **Safety thermostats** that avoid accidental overheating in fryers, tilting bratt pans, boiling pans, bain marie, etc.



### QUALITY

Professionals require quality, safety and hygiene, above anything else. We understand this very well as these kitchens have to cope with large numbers of guests. For this reason, the 900 Series meets the requirements of the European Union and every country in which it is sold.

- In accordance with **CE directives** for gas and electrical equipment.
- In compliance with the **ISO-9001 Standard**.
- Use of **certified components**.
- Construction in austenitic **AISI 304 (18/10)** stainless steel, and where especially demanding features are required, in **AISI-316**.
- **Ultrafine satin polish** of steel surfaces.
- Fastening screws hidden from the user's view.
- **Sturdy construction**, both individually and in the installation of the monoblock system.



## EASE OF USE

Only great chefs know how to improve a good recipe. And for them, ease of use in the daily handling of their kitchen equipment is a fundamental requirement.



For this reason, the 900 Series improves handling:

New, more convenient and safer position for the control panel. Better visibility and eliminates the risk of trolleys knocking against the panel when they pass by.

- **Ergonomic controls**, handles and knobs, placed on top, avoiding uncomfortable working positions.
- **Adjustable legs** between 830 and 910 mm, in order to adjust the height of the worktable.
- **Simple ignition and operation**. Control elements accessible from the front.
- **Luminous indicators** in electrical equipment.
- **Burner grills** appropriate also for **small vessels**, with no need for supplements.

## CLEANING

The production of grease in a kitchen is unavoidable. And worst of all is the fact that grease hides itself. Now, by eliminating hiding places and facilitating cleaning, we make it very difficult for grease.

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

In addition, here you have our intelligent anti-grease engineering:

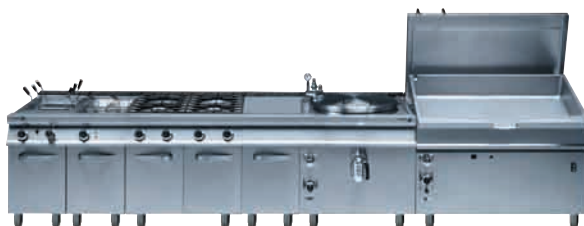
- **Individual overflows** on tabletop burners.
- Oven door that extends to the bottom of the appliance, eliminating unnecessary lower panels and gaps.
- Castors, if appropriate, to facilitate cleaning underneath.
- Cantilever blocks to facilitate **cleaning** the floor and underneath the equipment.
- **Rounded edges** for easier cleaning.
- Strategically-placed welds that eliminate grooves.



Kicking strips

## VERSATILITY

- According to the position they occupy in the kitchen, our blocks can be classified into **central** or **wall mounted** blocks.
- Due to the different possibilities of assembly, they can be classified in **standard** blocks, **bridge** blocks, **tabletop** and **cantilever** system with legs.
- Due to the type of energy used: **Gas** or **Electricity** (the most common voltages and frequencies in the world)



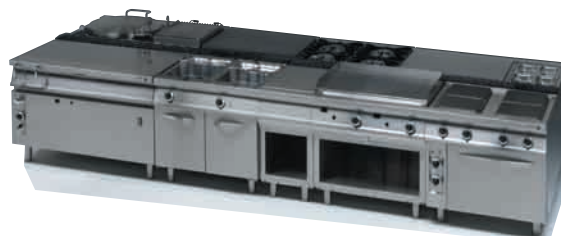
WALL MOUNTED BLOCK



BRIDGE SYSTEM



CANTILEVER SYSTEM WITH LEGS



STANDARD CENTRAL BLOCK

Fagor's **central blocks**, be these standard or cantilever, are further characterised by their optimum use of space. Our **intelligent design** allows cables to be hidden **without increasing the depth of the block**. As a result, this allows for a compact and elegantly simple central arrangement.



## RANGES

### GAS BOILING TOPS

Open hobs with safety valve and thermocouples.  
Pilots for ignition with protection.  
Cast iron gratings and burners.  
Grid dimensions: 425 x 350 mm.  
Fat collector under the grill.

**“H” Models:** Gas Boiling Tops with High Power Burners



**CG9-40**

	Model	Reference	Burners-Kcal/h			Oven		Gas Power		Dimensions mm	Price
			5.250	8.000	10.500	8.600	NC	Kcal/h	KW		
P	<b>CG9-20</b>	1120320150 LPG	1	1				13.250	15,40	425x900x290	<b>1.070,00</b>
		1120320151 Nat									
P	<b>CG9-20 H</b>	1120320161 LPG		1	1			18.500	21,51	425x900x290	<b>1.180,00</b>
		1120320162 Nat									
P	<b>CG9-40</b>	1120320450 LPG	2	1	1			29.000	33,72	850x900x290	<b>1.730,00</b>
		1120320451 Nat									
P	<b>CG9-40 H</b>	1120320461 LPG		3	1			34.500	40,12	850x900x290	<b>1.930,00</b>
		1120320462 Nat									
P	<b>CG9-60</b>	1120321550 LPG	3	2	1			42.250	49,12	1,275x900x290	<b>2.440,00</b>
		1120321551 Nat									
P	<b>CG9-60 H</b>	1120321561 LPG		5	1			50.500	58,72	1,275x900x290	<b>2.650,00</b>
		1120321562 Nat									

#### SPECIFIC MODELS:

**P:** Counter Top.

**CG9-40 Model with stand MB9-10**



**CG9-20**



**CG9-60**

## GAS RANGES

Open hobs with safety valve and thermocouples.

Pilots for ignition with protection.

Cast iron gratings and burners.




Grid dimensions: 425 x 350 mm.

Fat collector under the grill.

**"H" Models:** Gas Boiling Tops with High Power Burners



CG9-61

Model	Reference	Burners-Kcal/h			Oven (*)		Gas Power		Dimensions mm	Price
		5.250	8.000	10.500	8.600	NC	Kcal/h	KW		
	<b>CG9-41</b>	1120322550 LPG 1120322551 Nat	2	1	1	1 HG	37.600	43,72	850x900x850	<b>2.755,00</b>
	<b>CG9-41 H</b>	1120322561 LPG 1120322562 Nat		3	1	1 HG	43.100	50,11	850x900x850	<b>2.960,00</b>
	<b>CG9-61</b>	1120323650 LPG 1120323651 Nat	3	2	1	1 HG 1	50.850	59,12	1,275x900x850	<b>3.710,00</b>
	<b>CG9-61 H</b>	1120323661 LPG 1120323662 Nat		5	1	1 HG 1	59.100	68,72	1,275x900x850	<b>3.980,00</b>
	<b>CG9-61 OP</b>	1120325050 LPG 1120325051 Nat	3	2	1	OP x15.300	57.550	66,91	1,275x900x850	<b>4.185,00</b>
	<b>CG9-82</b>	1120325450 LPG 1120325451 Nat	4	2	2	2 HG	75.200	87,44	1,700x900x850	<b>5.205,00</b>

### OVEN CHARACTERISTICS:

**2/1 - GN oven** in stainless steel

with tubular burner in stainless steel.

Pilot and thermocouple.

Thermostatic control (130 °C – 350 °C).

Power: 8,000 Kcal/h

**NC** : Neutral cabinet

**CG9-61 OP:** Panoramic Oven 935 x 760 x 300 mm

Power: 12,000 Kcal/h



CG9-61-OP Model  
with Panoramic Oven



CG9-82



CG9-41



## RANGES

### GAS RANGES WITH FRY-TOP

Open hobs with safety valve and thermocouples.

Pilots for ignition with protection.

Cast iron gratings and burners.

Grid dimensions: 425 x 350 mm.

Fat collector under the grill.

**2/1- GN oven** in stainless steel with burner in stainless steel, power 8.000 Kcal/h.

Pilot and thermocouple.

Thermostatic control (130 °C-350°C).

Thermostat control of the **hot-plate** temperature.

Tubular burner made of stainless steel.

Neutral cabinet.



CG9-51 L

Model	Reference	Burners-Kcal/h			Oven 8.600	Fry-Top (*)		Gas Power		Dimensions mm	Price
		5.250	8.000	10.500		9.000	8.000	Kcal/h	KW		
	<b>CG9-51 L</b>	1120324250 LPG	2	1	1	1	L	46.600	54,18	1,275x900x850	<b>4.110,00</b>
		1120324251 Nat									
	<b>CG9-51 R</b>	1120324450 LPG	2	1	1	1	R	46.600	54,18	1,275x900x850	<b>4.305,00</b>
		1120324451 Nat									
	<b>CG9-51 LC</b>	1120324650 LPG	2	1	1	1	L/C	45.600	53,00	1,275x900x850	<b>4.755,00</b>
		1120324651 Nat									
	<b>CG9-51 RC</b>	1120324850 LPG	2	1	1	1	R/C	45.600	53,00	1,275x900x850	<b>4.825,00</b>
		1120324851 Nat									

#### (\*) SPECIFIC CHARACTERISTICS:

**L :** Smooth hot-plate.

**R :** Ribbed hot-plate.

**C :** 50 microns thickness chromium coated steel sheeting hot-plate.

### GAS SOLID TOP RANGES

Consists of: solid top on the work-top, cast iron burner with

firebrick protection ensuring even heat distribution.

Piezoelectric burner ignition.

Control knob with safety valve and thermocouple.

Solid top dimensions: 840 x 695 mm.



Model	Reference	Burners-Kcal/h		Solid Top 11.000	Oven (*) 8.600	Gas Power		Dimensions mm	Price
		4.000	8.000			Kcal/h	KW		
	<b>CG9-10</b>	1120320650 LPG		1		11.600	13,48	850x900x290	<b>1.720,00</b>
		1120320651 Nat							
	<b>CG9-11</b>	1120322950 LPG		1	1	19.600	22,79	850x900x850	<b>2.955,00</b>
		1120322951 Nat							

#### SPECIFIC MODELS:

**P :** Counter Top.

#### (\*) SPECIFIC CHARACTERISTICS:

CG9-11 :

**2/1- GN gas oven** in stainless steel, with burner in stainless steel - 8,000 Kcal/h. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).

## GAS SOLID TOP WITH OPEN BURNERS

Two open hobs with safety valve and thermocouples.

Pilots for ignition with protection.

Cast iron gratings and burners.

Grid dimensions: 425 x 350 mm.

Fat collector under the grill.

**Solid top** on the work-top, cast iron burner with firebrick protection ensuring even heat distribution.

Control knob with safety valve and thermocouple.

Piezoelectric burner ignition.

Solid top dimensions: 840 x 695 mm.



CGF9-120-D

	Model	Reference	Burners-Kcal/h		Solid Top	Oven	Gas Power		Dimensions mm	Price
			5.250	8.000			Kcal/h	KW		
P	CGF9-120-I	1120321750 LPG 1120321751 Nat	1	1	LEFT	-	24.250	28,19	1,275x900x290	2.540,00
P	CGF9-120-D	1120321950 LPG 1120321951 Nat	1	1	RIGHT	-	24.250	28,19	1,275x900x290	2.540,00

### SPECIFIC MODELS:

P : Counter Top.

## GAS SOLID TOP RANGES WITH OPEN BURNERS AND OVEN

Two open hobs with safety valve and thermocouples.

Pilots for ignition with protection.

Cast iron gratings and burners.

Grid dimensions: 425 x 350 mm.

Fat collector under the grill.

**Solid top** on the work-top, cast iron burner with firebrick protection ensuring even heat distribution.

Control knob with safety valve and thermocouple.

Piezoelectric burner ignition.

Solid top dimensions: 840 x 695 mm.

**2/1- GN gas oven** in stainless steel, with burner in stainless steel, 8.000 Kcal/h.

Pilot and thermocouple.

Thermostatic control (130 °C – 350 °C).

Neutral cabinet.



CGF9-121-I

	Model	Reference	Burners-Kcal/h		Solid Top	Oven		Gas Power		Dimensions mm	Price
			5.250	8.000		8.600	NC	Kcal/h	KW		
	CGF9-121-I	1120323850 LPG 1120323851 Nat	1	1	Left	1	1	32.850	38,19	1,275x900x850	3.820,00
	CGF9-121-D	1120324050 LPG 1120324051 Nat	1	1	Right	1	1	32.850	38,19	1,275x900x850	3.820,00




## RANGES

### ELECTRIC RANGES

Cast iron hot-plates with shielded elements.  
6 settings switch. Indicator lights.

(\*) **Oven: Electrical 2/1 GN oven**  
in stainless steel with heating  
elements in the bottom and grill.  
Thermostatic control  
(55 °C – 350 °C).



	Model	Reference	Plates - KW		Oven (*) 6 KW	Elec. Power KW	Dimensions mm	Price
			3,0	4,0				
 P	<b>CE9-20</b>	1120326000	1	1		7,00	425x900x290	<b>1.515,00</b>
 P	<b>CE9-40</b>	1120326800	3	1		13,00	850x900x290	<b>2.460,00</b>
 P	<b>CE9-41</b>	1120327650	3	1	1	19,00	850x900x850	<b>3.670,00</b>


### GAS RANGES WITH ELECTRIC OVEN

**CGE9-41:** Open hobs with safety valve and thermocouples.  
Pilots for ignition with protection.  
Cast iron gratings and burners.  
Fat collector under the grill.

**CGE9-11:** Solid top on the work-top, cast iron burner with firebrick  
protection ensuring even heat distribution.  
Control knob with safety valve and thermocouple.  
Piezoelectric burner ignition.  
Solid top dimensions: 840 x 695 mm.

**Electrical 2/1 GN oven** in stainless steel,  
with heating elements in the bottom and grill.  
Thermostatic control (55 °C – 350 °C).  
Selector switch for the upper and lower elements.



	Model	Reference	Burners-Kcal/h			Solid top 11.000	El. Oven 6 KW	Gas Power		Dimensions mm	Price
			5.250	8.000	10.500			Kcal/h	KW		
	<b>CGE9-41</b>	1120328650 LPG 1120328653 Nat	2	1	1	-	1	29.000	33,72	850x900x850	<b>3.050,00</b>
	<b>CGE9-11</b>	1120328800 LPG 1120328803 Nat	-	-	-	1	1	11.000	30,81	850x900x850	<b>3.210,00</b>

## GAS RANGES FOR PAELLAS

Double open hob with safety valve and thermocouples.  
Pilots for ignition.  
Power: external burner: 10.500 Kcal/h; internal burner: 4.800 Kcal/h.  
Upper grid in stainless steel, dimensions 850 x 700 mm.  
Fat collector under the grill.



Model	Reference	Double open hob		Oven (*)	Gas Power		Dimensions mm	Price
		Int, 4,800	Ext, 10,500		Kcal/h	KW		
<b>CGP9-10</b>	1120321000 LPG	1	1		15.300	17,79	850x900x290	1.760,00
	1120321001 Nat							
<b>CGP9-11</b>	1120323100 LPG	1	1	1	22.300	25,93	850x900x850	2.685,00
	1120323101 Nat							

### SPECIFIC MODELS:

**P :** Counter top.

**(\*) Oven :**

**Big gas oven** 730x730x330 mm, for containers of 72 cm diameter.

Stainless steel burner, 7.000 Kcal/h on the rear side.

Pilot and thermocouple.

Thermostatic control of the temperature (130 - 350 °C).



## FRY-TOPS

### GAS FRY-TOPS






Burner in stainless steel with pilot.  
Piezoelectric burner ignition.  
Safety valve and thermocouples.  
Fat collector under the grill.



FTG/C9-05 L













FTG9-10 L

	Model	Reference	Plate			Gas Power		Dimensions mm	Price
			Type (*)	Zones	dm2	Kcal/h	KW		
 P	FTG9-05 V L	1120220400 LPG 1120220401 Nat	L	1	24	9.000	10,47	425x900x290	1.215,00
 P	FTG9-05 V R	1120220425 LPG 1120220426 Nat	R	1	24	9.000	10,47	425x900x290	1.390,00
 P	FTG9-10 V L	1120221800 LPG 1120221801 Nat	L	2	50	18.000	20,93	850x900x290	1.745,00
 P	FTG9-10 V R	1120221825 LPG 1120221826 Nat	R	2	50	18.000	20,93	850x900x290	2.190,00
 P	FTG9-10 V L+R	1120221850 LPG 1120221851 Nat	L+R	2	50	18.000	20,93	850x900x290	1.970,00

### GAS FRY-TOPS WITH CONTROL BY THERMOSTAT

Thermostat control of the hot-plate temperature (120 °C-310°C).

	Model	Reference	Plate			Gas Power		Dimensions mm	Price
			Type (*)	Zones	dm2	Kcal/h	KW		
 P	FTG9-05 L	1120220000 LPG 1120220001 Nat	L	1	24	9.000	10,47	425x900x290	1.280,00
 P	FTG9-05 R	1120220025 LPG 1120220026 Nat	R	1	24	9.000	10,47	425x900x290	1.450,00
 P	FTG9-10 L	1120221400 LPG 1120221401 Nat	L	2	50	18.000	20,93	850x900x290	1.905,00
 P	FTG9-10 R	1120221415 LPG 1120221416 Nat	R	2	50	18.000	20,93	850x900x290	2.290,00
 P	FTG9-10 L+R	1120221430 LPG 1120221431 Nat	L+R	2	50	18.000	20,93	850x900x290	2.060,00
 P	FTG/C9-05 L	1120220050 LPG 1120220051 Nat	L / C	1	24	8.000	9,30	425x900x290	1.750,00
 P	FTG/C9-05 R	1120220075 LPG 1120220076 Nat	R / C	1	24	8.000	9,30	425x900x290	1.965,00
 P	FTG/C9-10 L	1120221445 LPG 1120221446 Nat	L / C	2	50	16.000	18,60	850x900x290	2.630,00
 P	FTG/C9-10 R	1120221460 LPG 1120221461 Nat	R / C	2	50	16.000	18,60	850x900x290	3.250,00
 P	FTG/C9-10 L+R	1120221475 LPG 1120221476 Nat	L+R / C	2	50	16.000	18,60	850x900x290	2.845,00



## GAS FRY-TOPS WITH OVEN

Burner in stainless steel with pilot.

Piezoelectric burner ignition.

Fat collector under the grill.

Thermostat control of the hot plate temperature: 120°C- 310 °C.

2/1 GN oven in stainless steel, with burner in stainless steel, 8.000 Kcal/h.

Pilot and thermocouple.

Oven with thermostatic control (130 °C – 350 °C).



Fry-top with oven **FTG9-11 L+R**



Model	Reference	Plate			Oven Kcal/h	Total Power		Dimensions mm	Price
		Type (*)	Zones	dm2		Kcal/h	KW		
<b>FTG9-11 L</b>	1120222900 LPG 1120222901 Nat	L	2	50	1x8,000	26.000	30,23	850x900x850	<b>2.795,00</b>
<b>FTG9-11 R</b>	1120222915 LPG 1120222916 Nat	R	2	50	1x8,000	26.000	30,23	850x900x850	<b>3.140,00</b>
<b>FTG9-11 L+R</b>	1120222930 LPG 1120222931 Nat	L+R	2	50	1x8,000	26.000	30,23	850x900x850	<b>2.895,00</b>
<b>FTG/C9-11 L</b>	1120222945 LPG 1120222946 Nat	L / C	2	50	1x8,000	24.000	27,91	850x900x850	<b>3.360,00</b>
<b>FTG/C9-11 R</b>	1120222960 LPG 1120222961 Nat	R / C	2	50	1x8,000	24.000	27,91	850x900x850	<b>3.955,00</b>
<b>FTG/C9-11 L+R</b>	1120222975 LPG 1120222976 Nat	L+R / C	2	50	1x8,000	24.000	27,91	850x900x850	<b>3.645,00</b>

### SPECIFIC MODELS:

**P :** Counter top.

### (\*) SPECIFIC CHARACTERISTICS: PLATE SURFACE

**C :** 50 microns thickness chromium coated steel sheeting hot-plate.

**L :** Smooth hot-plate.

**L+R :** 2/3 smooth & 1/3 ribbed hot-plate.

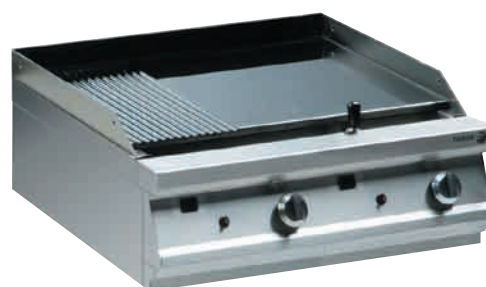
**R :** Ribbed hot-plate.



Fry-top **FTG9-10 L** with stand **MB9-10**



Fry-top **FTG9-05 L**



Fry-top **FTG/C9-10 L+R**

## FRY-TOPS











### ELECTRIC FRY-TOPS

Shielded elements in stainless steel for heating.  
Thermostat control of the hot-plate temperature: 120 °C - 310 °C.  
Fat collector under the grill.



Fry-top **FTE/C9-05 L**

Fry-top **FTE9-10 R**

	Model	Reference	Plate			Electric. power KW	Dimensions mm	Price
			Type (*)	Zones	dm2			
 P	FTE9-05 L	1120220800	L	1	24	6,00	425x900x290	1.220,00
 P	FTE9-05 R	1120220825	R	1	24	6,00	425x900x290	1.430,00
 P	FTE9-10 L	1120222200	L	2	50	12,00	850x900x290	1.910,00
 P	FTE9-10 R	1120222215	R	2	50	12,00	850x900x290	2.295,00
 P	FTE9-10 L+R	1120222230	L+R	2	50	12,00	850x900x290	2.230,00
 P	FTE/C9-05 L	1120220850	L / C	1	24	6,00	425x900x290	1.680,00
 P	FTE/C9-05 R	1120220875	R / C	1	24	6,00	425x900x290	1.905,00
 P	FTE/C9-10 L	1120222245	L / C	2	50	12,00	850x900x290	2.560,00
 P	FTE/C9-10 R	1120222260	R / C	2	50	12,00	850x900x290	3.230,00
 P	FTE/C9-10 L+R	1120222275	L+R / C	2	50	12,00	850x900x290	2.885,00

#### SPECIFIC MODELS:

**P :** Counter top.

#### (\*) SPECIFIC CHARACTERISTICS: PLATE SURFACE

**C :** 50 microns thickness chromium coated steel sheeting hot-plate.

**L :** Smooth hot-plate.

**L+R :** 2/3 smooth & 1/3 ribbed hot-plate.

**R :** Ribbed hot-plate.



Fry-top **FTE9-10 L+R** over stand **MB9-10**



Fry-top **FTE9-10 L**

## GAS CHARCOAL GRILLS

Burner in stainless steel with pilot.  
Piezoelectric burner ignition.  
Safety valve and thermocouple.  
Lava rocks. Fat collector.  
Grid dimensions: 410 x 580 mm.  
The angle of the cooking grid can be adjusted to three positions.



	Model	Reference	Grids			Gas Power		Dimensions mm	Price
			Type (*)	Qty.	dm2	Kcal/h	KW		
P	BG9-05	1130120006 LPG 1130120007 Nat	C. I.	1	26	9.000	10,47	425x900x290	1.325,00
P	BG9-10	1130120306 LPG 1130120307 Nat	C. I.	2	52	18.000	20,93	850x900x290	2.145,00
P	BG9-05 I	1130120000 LPG 1130120001 Nat	ST.	1	26	9.000	10,47	425x900x290	1.390,00
P	BG9-10 I	1130120300 LPG 1130120301 Nat	ST.	2	52	18.000	20,93	850x900x290	2.225,00

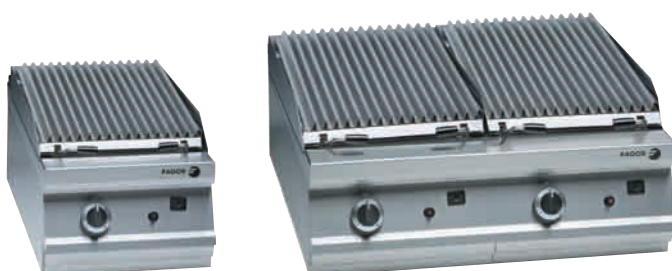
### SPECIFIC MODELS:

P : Counter top.

### (\*) SPECIFIC CHARACTERISTICS (GRIDS):

C.I. : Cast iron grid.

ST. : Stainless steel grid.



Charcoals with stainless steel grid **BG9-05 I** and **BG9-10 I**



**BG9-10** with stand **MB9-10**

## ACCESSORIES FOR THE CHARCOALS

Model	Reference	Grids		Dimensions mm	Price
		Type (*)	dm2		
CAST IRON GRID	T055413000	C. I.	26	410 x 640	S.P.L.
ST. STEEL GRID	T055452000	ST.	26	410 x 640	S.P.L.

SPL: Spare parts list.

## BOILING PANS

### GAS DIRECT BOILING PANS

Bottom of the well in stainless steel AISI-316-L.  
Counterweighted folding lid.  
Stainless steel burner, with safety valve and thermocouple.  
Piezoelectric ignition with pilot.  
Cold and hot water feeds.  
Drainage tap.

Electrical supply: 230 V - 1 + N.



	Model	Reference	Well Volume (Litres)	Gas Power		Dimensions mm	Price
				Kcal/h	KW		
S	MG9-10	1120520050 LPG 1120520051 Nat	100	15.300	17,79	850x900x850	3.315,00
	MG9-10 S	1120520150 LPG 1120520151 Nat	100	15.300	17,79	850x900x620	3.215,00
S	MG9-15	1120522350 LPG 1120522351 Nat	150	19.800	23,02	850x900x850	3.395,00
	MG9-15 S	1120522450 LPG 1120522451 Nat	150	19.800	23,02	850x900x750	3.260,00
S	MG9-20	1120524650 LPG 1120524651 Nat	200	23.000	26,74	850x900x850	3.710,00
	MG9-20 S	1120524750 LPG 1120524751 Nat	200	23.000	26,74	850x900x750	3.555,00

### GAS PRESSURE DIRECT BOILING PANS

Bottom of the well in stainless steel AISI-316-L.  
Counterweighted folding lid.  
Low pressure system.  
Over-pressure safety valve.  
Closure clamps in the lid.  
Stainless steel burner, with safety valve and thermocouple.  
Piezoelectric ignition with pilot.  
Cold and hot water feeds.  
Drainage tap.

Electrical supply: 230 V - 1 + N.



	Model	Reference	Well Volume (Litres)	Gas Power		Dimensions mm	Price
				Kcal/h	KW		
S	MPG9-10	1120520250 LPG 1120520251 Nat	100	15.300	17,79	850x900x850	4.340,00
	MPG9-10 S	1120520350 LPG 1120520351 Nat	100	15.300	17,79	850x900x620	4.230,00
S	MPG9-15	1120522550 LPG 1120522551 Nat	150	19.800	23,02	850x900x850	4.330,00
	MPG9-15 S	1120522650 LPG 1120522651 Nat	150	19.800	23,02	850x900x750	4.195,00
S	MPG9-20	1120524850 LPG 1120524851 Nat	200	23.000	26,74	850x900x850	4.620,00
	MPG9-20 S	1120524950 LPG 1120524951 Nat	200	23.000	26,74	850x900x750	4.470,00

## GAS INDIRECT BOILING PANS

Bottom of the well in stainless steel AISI-316-L.  
Double jacket pan (bain-marie system).  
Filling tap and control tap for the level of the bain-marie.  
Level indicator. Over-pressure safety valve and manometer.  
Safety device for the bain-marie extinguishes the burner in the event of low water level.  
Counterweighted folding lid.  
Stainless steel burner, with safety valve and thermocouple.  
Piezoelectric ignition with pilot.  
Cold and hot water feeds. Drainage tap.

**Electrical supply: 230 V - 1 + N.**



	Model	Reference	Well - Volume Litres	Gas Power		Dimensions mm	Price
				Kcal/h	KW		
S	MG9-10 BM	1120520650 LPG 1120520651 Nat	100	15.300	17,79	850x900x850	4.670,00
	MG9-10 BM S	1120520750 LPG 1120520751 Nat	100	15.300	17,79	850x900x620	4.440,00
S	MG9-15 BM	1120522950 LPG 1120522951 Nat	150	19.800	23,02	850x900x850	4.910,00
	MG9-15 BM S	1120523050 LPG 1120523051 Nat	150	19.800	23,02	850x900x750	4.640,00
*	MG9-15 BM 316	1120522955 LPG 1120522956 Nat	150	19.800	23,02	850x900x850	5.560,00

## ELECTRIC INDIRECT BOILING PANS

Bottom of the well in stainless steel AISI-316-L.  
Double jacket pan (bain-marie system).  
Counterweighted folding lid.  
Shielded heating elements in stainless steel.  
Pilot light to indicate heating. Control by thermostat.  
Cold and hot water feeds.  
Drainage tap.  
Filling tap and control tap for the level of the double jacket pan (bain-marie).  
Level indicator.  
Over-pressure safety valve and manometer.



	Model	Reference	Well - Volume Litres	Electric Power KW	Dimensions mm	Price
S	ME9-10 BM	1120521250	100	18,00	850x900x850	4.760,00
	ME9-10 BM S	1120521350	100	18,00	850x900x620	4.590,00
S	ME9-15 BM	1120523550	150	18,00	850x900x850	4.990,00
	ME9-15 BM S	1120523650	150	18,00	850x900x750	4.675,00
*	ME9-15 BM 316	1120523555	150	18,00	850x900x850	5.665,00

**S :** Cantilever.

**(\*) 316 :** Well, lid, handle, hinge and water pipe made of stainless steel AISI-316.



## BOILING PANS

### GAS PRESSURE AND INDIRECT BOILING PANS

Bottom of the well in stainless steel AISI-316-L.  
 Double jacket pan (bain-marie system).  
 Over-pressure safety valve. Closure clamps in the lid.  
 Counterweighted folding lid.  
 Stainless steel burner, with safety valve and thermocouple,  
 and piezoelectric ignition with pilot.  
 Control by thermostat.  
 Cold and hot water feeds. Drainage tap.  
 Filling tap and control tap for the level of the double jacket pan  
 (bain-marie). Level indicator.

**Electrical supply: 230 V - 1 + N.**



	Model	Reference	Well Volume (Litres)	Gas Power		Dimensions mm	Price
				Kcal/h	KW		
S	MPG9-10 BM	1120520850 LPG 1120520851 Nat	100	15.300	17,79	850x900x850	4.980,00
	MPG9-10 BM S	1120520950 LPG 1120520951 Nat	100	15.300	17,79	850x900x620	4.775,00
	MPG9-15 BM	1120523150 LPG 1120523151 Nat	150	19.800	23,02	850x900x850	5.375,00
	MPG9-15 BM S	1120523250 LPG 1120523251 Nat	150	19.800	23,02	850x900x750	5.265,00

### ELECTRIC PRESSURE AND INDIRECT BOILING PANS

Bottom of the well in stainless steel AISI-316-L.  
 Double jacket pan (bain-marie system).  
 Over-pressure safety valve. Closure clamps in the lid.  
 Counterweighted folding lid.  
 Shielded heating elements in stainless steel for electric models.  
 Pilot light to indicate heating.  
 Control by thermostat.  
 Cold and hot water feeds. Drainage tap.  
 Filling tap and control tap for the level of the double jacket pan  
 (bain-marie). Level indicator.



	Model	Reference	Well Volume (Litres)	Electric Power KW	Dimensions mm	Price
S	MPE9-10 BM	1120521450	100	18,00	850x900x850	5.365,00
	MPE9-10 BM S	1120521550	100	18,00	850x900x620	5.265,00
	MPE9-15 BM	1120523750	150	18,00	850x900x850	5.490,00
	MPE9-15 BM S	1120523850	150	18,00	850x900x750	5.390,00



## STEAM BOILING PANS

Bottom of the well in stainless steel AISI-316-L.  
Double jacket pan.  
Counterweighted folding lid.  
1 " inlet valve and 1 " outlet valve for the steam.  
Steam inlet pressure: 0.4 - 0.5 bar.  
Water feeds. Drainage tap.

**Electrical supply: 230 V - 1 + N.**



	Model	Reference	Well Volume (Litres)	Steam		Dimensions mm	Price
				Kg/h	Ø inlet		
	<b>MV9-10 BM</b>	1120521850	100	25	1 "	850x900x850	<b>4.020,00</b>
<b>S</b>	<b>MV9-10 BM S</b>	1120521950	100	25	1 "	850x900x620	<b>3.900,00</b>
	<b>MV9-15 BM</b>	1120524150	150	25	1 "	850x900x850	<b>4.190,00</b>
<b>S</b>	<b>MV9-15 BM S</b>	1120524250	150	25	1 "	850x900x750	<b>4.020,00</b>

**S :** Cantilever.

Gas pressure  
and indirect  
Boiling Pan,  
**MPG9-15-BM**



## DEEP FAT FRYERS

### GAS DEEP FAT FRYERS

Cast iron burners.

Thermostat temperature control: 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat. Drainage tap.

Equipped with 2 small baskets in each well.

**Electrical supply: 230 V - 1 + N.**



	Model	Reference	Wells			Gas Power		Dimensions mm	Price
			Quantity	Vol. Litres	Baskets	Kcal/h	KW		
	<b>FG9-05 2C</b>	1120820100 LPG 1120820101 Nat	1	20	2 SMALL	21.000	24,42	425x900x850	<b>2.195,00</b>
	<b>FG9-05 1C</b>	1120820103 LPG 1120820104 Nat	1	20	1 BIG	21.000	24,42	425x900x850	<b>2.160,00</b>
	<b>FG9-05 S 2C</b>	1120820300 LPG 1120820301 Nat	1	20	2 SMALL	21.000	24,42	425x900x620	<b>2.110,00</b>
	<b>FG9-05 S 1C</b>	1120820303 LPG 1120820304 Nat	1	20	1 BIG	21.000	24,42	425x900x620	<b>2.080,00</b>
	<b>FG9-10 4C</b>	1120821500 LPG 1120821501 Nat	2	2x20	4 SMALL	42.000	48,84	850x900x850	<b>3.965,00</b>
	<b>FG9-10 2C</b>	1120821503 LPG 1120821504 Nat	2	2x20	2 BIG	42.000	48,84	850x900x850	<b>3.905,00</b>

**S :** Cantilever.

### GAS DEEP FAT FRYERS, INDIRECT HEATING

"V" shaped well.

Indirect heating made from the laterals of the well.

Thermostat temperature control: 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple.

Safety thermostat. Drainage tap.


Equipped with 2 small baskets in each well.

**Electrical supply: 230 V - 1 + N.**

**FGCL9-05**



*View of the well*

	Model	Reference	Wells			Gas Power		Dimensions mm	Price
			Quantity	Vol. Litres	Baskets	Kcal/h	KW		
	<b>FGCL9-05 2C</b>	1120812000 LPG 1120812004 Nat	1	20	2 SMALL	21.000	24,42	425x900x850	<b>2.805,00</b>
	<b>FGCL9-05 1C</b>	1120812001 LPG 1120812005 Nat	1	20	1 BIG	21.000	24,42	425x900x850	<b>2.775,00</b>
	<b>FGCL9-05 S 2C</b>	1120820600 LPG 1120820604 Nat	1	20	2 SMALL	21.000	24,42	425x900x620	<b>2.735,00</b>
	<b>FGCL9-05 S 1C</b>	1120820601 LPG 1120820605 Nat	1	20	1 BIG	21.000	24,42	425x900x620	<b>2.705,00</b>

**S :** Cantilever.

## ELECTRIC DEEP FAT FRYER

Shielded heating elements in stainless steel.  
Pilot light to indicate heating.  
Control by thermostat (60 °C to 195 °C).  
Safety thermostat. Drainage tap.  
Equipped with 2 small baskets in each well: 315x160x120 mm.



	Model	Reference	Wells		Power KW	Dimensions mm	Price	
			Quantity	Vol. Litres				Baskets
	FE9-05 2C	1120822500	1	20	2 SMALL	18,00	425x900x850	2.115,00
	FE9-05 1C	1120822504	1	20	1 BIG	18,00	425x900x850	2.080,00
	FE9-05 S 2C	1120822700	1	20	2 SMALL	18,00	425x900x620	2.020,00
	FE9-05 S 1C	1120822704	1	20	1 BIG	18,00	425x900x620	1.990,00
	FE9-10 4C	1120824000	2	2x20	4 SMALL	36,00	850x900x850	3.820,00
	FE9-10 2C	1120824004	2	2x20	2 BIG	36,00	850x900x850	3.760,00

**S :** Cantilever.



## BRATT PANS

### GAS TILTING BRATT PANS

Counterweighted folding lid.  
Stainless steel tubular burner controlled by solenoid valve  
and thermostat temperature control (50 °C - 315 °C).  
Safety system to extinguish the flame if the pan raises.  
Water feed.

Electrical supply: 230 V - 1 + N.



SBG9-10 I

Model	Reference	Pan	Raising Syst.	Capacity Litres	Surface dm2	Gas Power		Dimensions mm	Price
S SBG9-10	1121125000 LPG	C.I.	V	80	50	16.000	18,60	850x900x850	4.000,00
	1121125001 Nat	C.I.	V	80	50	16.000	18,60	850x900x850	4.000,00
S SBG9-10 S	1121125100 LPG	C.I.	V	80	50	16.000	18,60	850x900x620	3.675,00
	1121125101 Nat	C.I.	V	80	50	16.000	18,60	850x900x620	3.675,00
S SBG9-10 I	1121126000 LPG	ST.	V	80	50	16.000	18,60	850x900x850	4.850,00
	1121126001 Nat	ST.	V	80	50	16.000	18,60	850x900x850	4.850,00
S SBG9-10 IS	1121126100 LPG	ST.	V	80	50	16.000	18,60	850x900x620	4.500,00
	1121126101 Nat	ST.	V	80	50	16.000	18,60	850x900x620	4.500,00
S SBG9-10 M	1121125200 LPG	C.I.	M	80	50	16.000	18,60	850x900x850	4.590,00
	1121125201 Nat	C.I.	M	80	50	16.000	18,60	850x900x850	4.590,00
S SBG9-10 MS	1121125300 LPG	C.I.	M	80	50	16.000	18,60	850x900x750	4.490,00
	1121125301 Nat	C.I.	M	80	50	16.000	18,60	850x900x750	4.490,00
S SBG9-10 IM	1121126200 LPG	ST.	M	80	50	16.000	18,60	850x900x850	5.910,00
	1121126201 Nat	ST.	M	80	50	16.000	18,60	850x900x850	5.910,00
S SBG9-10 IMS	1121126300 LPG	ST.	M	80	50	16.000	18,60	850x900x750	5.670,00
	1121126301 Nat	ST.	M	80	50	16.000	18,60	850x900x750	5.670,00
S SBG9-15 IM	1121127000 LPG	ST.	M	120	75	23.000	26,74	1,275x900x850	7.195,00
	1121127001 Nat	ST.	M	120	75	23.000	26,74	1,275x900x850	7.195,00
S SBG9-15 IMS	1121127100 LPG	ST.	M	120	75	23.000	26,74	1,275x900x750	6.850,00
	1121127101 Nat	ST.	M	120	75	23.000	26,74	1,275x900x750	6.850,00

#### SPECIFIC MODELS:

S : Cantilever.

#### SPECIFIC CHARACTERISTICS:

Pan :

C.I. : Cast iron pan.

ST. : Stainless steel pan. Heat diffuser bottom 10 mm thick.

Raising system :

V : Crank tilting system.

M : Motorized tilt system.



SBG9-15 IM

## ELECTRIC TILTING BRATT PANS

Counterweighted folding lid.  
 Shielded elements controlled by thermostat.  
 Pilot lights.  
 Thermostat temperature control (50 °C - 315 °C).  
 Water feed.

SBE9-10



	Model	Reference	Pan	Raising Syst.	Capacity Litres	Surface dm2	Power. KW	Dimensions mm	Price
	SBE9-10	1121125400	C.I.	V	80	50	12,00	850x900x850	3.935,00
S	SBE9-10 S	1121125500	C.I.	V	80	50	12,00	850x900x620	3.725,00
	SBE9-10 I	1121126400	ST.	V	80	50	12,00	850x900x850	4.890,00
S	SBE9-10 IS	1121126500	ST.	V	80	50	12,00	850x900x620	4.785,00
	SBE9-10 M	1121125600	C.I.	M	80	50	12,00	850x900x850	4.790,00
S	SBE9-10 MS	1121125700	C.I.	M	80	50	12,00	850x900x750	4.650,00
	SBE9-10 IM	1121126600	ST.	M	80	50	12,00	850x900x850	6.115,00
S	SBE9-10 IMS	1121126700	ST.	M	80	50	12,00	850x900x750	5.825,00
	SBE9-15 IM	1121127200	ST.	M	120	75	18,00	1,275x900x850	7.245,00
S	SBE9-15 IMS	1121127300	ST.	M	120	75	18,00	1,275x900x750	7.040,00

## SPECIFIC MODELS:

S : Cantilever.

## SPECIFIC CHARACTERISTICS:

Pan :

C.I. : Cast iron pan.

ST. : Stainless steel pan. Heat diffuser bottom 10 mm thick.

Raising system :

V : Crank tilting system.

M : Motorized tilt system.

SBE9-10 IM





## BAIN - MARIES

### GAS BAIN MARIES

The tank is designed to accommodate GN containers, 100 mm depth.  
Built with separators for containers.  
Piezoelectric ignition and pilot. Safety thermocouple.  
Thermostat temperature control (30 °C to 90 °C).  
Water feed.  
Drainage with overflow.

Electrical supply: 230 V - 1 + N.

CONTAINERS NOT INCLUDED



	Model	Reference	Well Volume (Litres)	Gas Power		Dimensions mm	Price
				Kcal/h	KW		
P	BMG9-05	1121220000 LPG 1121220001 Nat	22	3.500	4,07	425x900x290	1.315,00
P	BMG9-10	1121220700 LPG 1121220701 Nat	45	6.200	7,21	850x900x290	1.710,00

P : Counter top.

### ELECTRIC BAIN MARIES

The tank is designed to accommodate GN containers, 100 mm depth.  
Built with separators for containers.  
Shielded elements controlled by thermostat.  
Pilot lights.  
Thermostat temperature control (30 °C to 90 °C).  
Water feed.  
Drainage with overflow.

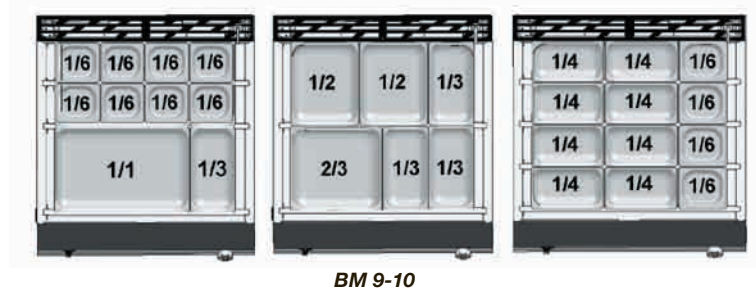
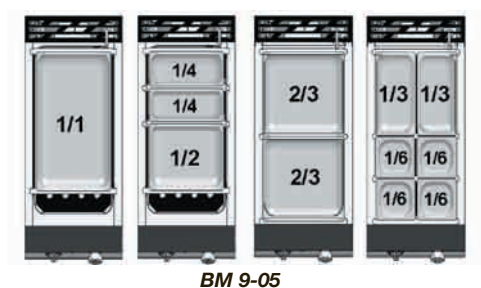
CONTAINERS NOT INCLUDED



	Model	Reference	Well Volume (Litres)	Electric Power KW	Dimensions mm	Price
P	BME9-05	1121220300	22	2,80	425x900x290	1.235,00
P	BME9-10	1121221100	45	6,00	850x900x290	1.605,00

P : Counter top.

ESEMPI PER DISTRIBUZIONE DI VASCHETTE GN :





## GAS PASTA COOKERS

Cast iron burners.  
Thermostat temperature control.  
Piezoelectric ignition.  
Water feed.

**Models NC: BASKETS NON INCLUDED**



Model **CPG9-05 NC**  
without baskets

Model	Reference	Well		Gas Power		Dimensions mm	Price
		Volume (l.)	Baskets (1/3)	Kcal/h	KW		
<b>CPG9-05 NC</b>	1121225003 LPG 1121225004 Nat	33	-	16.000	18,60	425x900x850	<b>2.295,00</b>
<b>CPG9-05</b>	1121225000 LPG 1121225001 Nat	33	3	16.000	18,60	425x900x850	<b>2.560,00</b>
<b>CPG9-05 S NC</b>	1121225303 LPG 1121225304 Nat	33	-	16.000	18,60	425x900x620	<b>2.285,00</b>
<b>CPG9-05 S</b>	1121225300 LPG 1121225301 Nat	33	3	16.000	18,60	425x900x620	<b>2.545,00</b>

**S :** Cantilever.

## ELECTRIC PASTA COOKERS

Thermostat temperature control.  
Water feed.  
Drainage tap.

**Models NC: BASKETS NON INCLUDED**



Model **CPE9-05**  
with 3 x 1/3 baskets

Model	Reference	Well		Power KW	Dimensions mm	Price
		Volume (l.)	Baskets (1/3)			
<b>CPE9-05 NC</b>	1121225602	33	-	12,00	425x900x850	<b>2.440,00</b>
<b>CPE9-05</b>	1121225600	33	3	12,00	425x900x850	<b>2.700,00</b>
<b>CPE9-05 S NC</b>	1121225802	33	-	12,00	425x900x620	<b>2.405,00</b>
<b>CPE9-05 S</b>	1121225800	33	3	12,00	425x900x620	<b>2.685,00</b>

**S :** Cantilever.

## BASKETS FOR THE PASTA COOKERS - DISTRIBUTIONS OF BASKETS

See the different sizes, references and distributions in the page n. 91 -"accessories"- of this chapter

# WORK TOPS

## WORK TOPS

Removable worktop.



Model	Reference	Drawers	Dimensions mm	Price
P EN9-05	1110120000	-	425x900x290	520,00
P EN9-05 C	1110120100	1	425x900x290	650,00
P EN9-10	1110120400	-	850x900x290	740,00
P EN9-10 C	1110120500	2	850x900x290	1.055,00

P : Counter top.



## STANDS

Element for adding to the counter top appliances of 900 Series to obtain a free standing unit. In option, kit of doors.



Electric Range **CE9-40**  
over stand **MB9-10**

Model	Reference	Options (not included)	Dimensions mm	Price
<b>MB9-05</b>	1121720000	<b>1 RIGHT DOOR</b>	425x900x560	<b>305,00</b>
<b>MB9-10</b>	1121720010	<b>1 RIGHT DOOR + 1 LEFT DOOR</b>	850x900x560	<b>410,00</b>
<b>MB9-15</b>	1121720020	<b>2 RIGHT DOORS + 1 LEFT DOOR</b>	1,275x900x560	<b>530,00</b>

## DOORS FOR STANDS

Model	Reference	Description	Dimensions mm	Price
<b>RIGHT DOOR</b>	1100002745	Right door - Right hinged	425x560	<b>130,00</b>
<b>LEFT DOOR</b>	1100002746	Left door - Left hinged	425x560	<b>130,00</b>

**Example: Assembly of a compact block: 3 appliances over stand**

- Stand **MB9-15**
- Charcoal **BG9-05**
- Gas range **CG9-20**
- Bain Marie **BME9-05**
- Two **RIGHT DOORS**
- One **LEFT DOOR**
- **Front** top panel 1-1/2 mod.



## MONOBLOCK SYSTEM

### FRONT TOP PANELS

Made of austenitic stainless steel. 20/10 mm.



5 modules assembly with front top panel of 3-1/2 modules (the tilting bratt pan cannot be assembled)

Model	Reference	Length mm	Wide mm	Price
FRONT TOP PANEL - 1/2 MODULE	1100003200	425	100	58,00
FRONT TOP PANEL - 1 MODULE	1100003201	850	100	64,00
FRONT TOP PANEL - 1+1/2 MODULE	1100003202	1.275	100	70,00
FRONT TOP PANEL - 2 MODULES	1100003203	1.700	100	79,00
FRONT TOP PANEL - 2+1/2 MODULES	1100003204	2.125	100	88,00
FRONT TOP PANEL - 3 MODULES	1100003205	2.550	100	102,00
FRONT TOP PANEL - 3+1/2 MODULES	1100003206	2.975	100	113,00
FRONT TOP PANEL - 4 MODULES	1100003207	3.400	100	123,00
FRONT TOP PANEL - 4+1/2 MODULES	1100003208	3.825	100	138,00
FRONT TOP PANEL - 5 MODULES	1100003209	4.250	100	143,00
MODULE JOINT	1100002696	-	-	24,00
PLATE SHELF - 1 MODULE	1100003300	850	220	136,00
PLATE SHELF - 1+1/2 MODULE	1100003301	1.275	220	152,00
PLATE SHELF - 2 MODULES	1100003302	1.700	220	184,00
PLATE SHELF - 2+1/2 MODULES	1100003303	2.125	220	220,00
PLATE SHELF - 3 MODULES	1100003304	2.550	220	250,00
PLATE SHELF - 3+1/2 MODULES	1100003305	2.975	220	291,00
PLATE SHELF - 4 MODULES	1100003306	3.400	220	337,00
PLATE SHELF - 4+1/2 MODULES	1100003307	3.825	220	383,00
PLATE SHELF - 5 MODULES	1100003308	4.250	220	439,00

WALL CHIMNEYS



5 modules wall block with front top panel and wall chimney of 5 modules.

Model	Reference	Length mm	Wide mm	Price
WALL CHIMNEY - 1/2 MODULE	1100002710	425	100	115,00
WALL CHIMNEY - 1 MODULE	1100002711	850	100	136,00
WALL CHIMNEY - 1+1/2 MODULE	1100002712	1.275	100	152,00
WALL CHIMNEY - 2 MODULES	1100002713	1.700	100	184,00
WALL CHIMNEY - 2+1/2 MODULES	1100002714	2.125	100	220,00
WALL CHIMNEY - 3 MODULES	1100002715	2.550	100	250,00
WALL CHIMNEY - 3+1/2 MODULES	1100002716	2.975	100	291,00
WALL CHIMNEY - 4 MODULES	1100002717	3.400	100	337,00
WALL CHIMNEY - 4+1/2 MODULES	1100002718	3.825	100	384,00
WALL CHIMNEY - 5 MODULES	1100002719	4.250	100	439,00
WALL CHIMNEY - 1/2 MODULE - FE9-05	1100002720	425	100	115,00



5 modules assembly with front top panel of 3-1/2 modules  
(the tilting bratt pan cannot be assembled)

## CANTILEVER SYSTEM

### KIT FOR A CANTILEVER SYSTEM

The kit has the accessories to make a wall or central cantilever system block.

Included: bottom base, cast irons supports for each appliance, the elements for the anchorage, and the external panels.

The elements for monoblock system are not included.



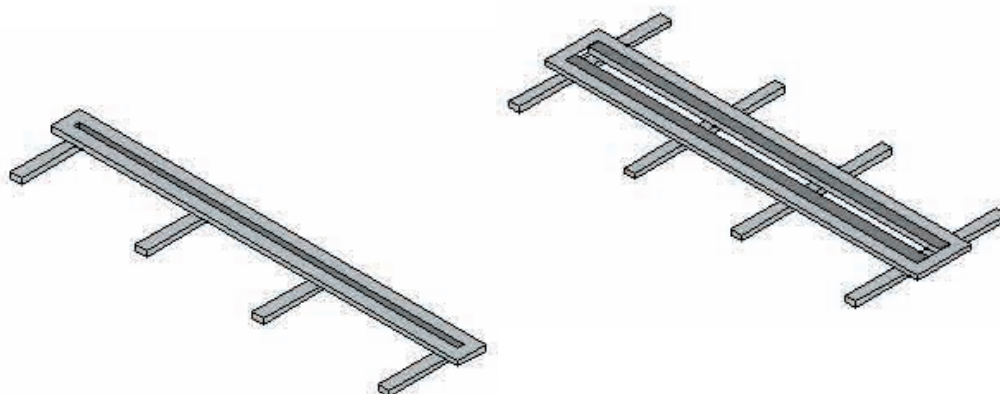
Model	Reference	Price
KIT WALL MODULATION - 1+1/2 MODULES	1100002521	CONSULT
KIT WALL MODULATION - 2 MODULES	1100002522	
KIT WALL MODULATION - 2+1/2 MODULES	1100002523	
KIT WALL MODULATION - 3 MODULES	1100002524	
KIT WALL MODULATION - 3+1/2 MODULES	1100002525	
KIT WALL MODULATION - 4 MODULES	1100002526	
KIT WALL MODULATION - 4+1/2 MODULES	1100002527	
KIT WALL MODULATION - 5 MODULES	1100002528	
KIT WALL MODULATION - 5+1/2 MODULES	1100002529	
KIT WALL MODULATION - 6 MODULES	1100002530	
KIT CENTRAL MODULATION - 1+1/2 MODULES	1100002531	CONSULT
KIT CENTRAL MODULATION - 2 MODULES	1100002532	
KIT CENTRAL MODULATION - 2+1/2 MODULES	1100002533	
KIT CENTRAL MODULATION - 3 MODULES	1100002534	
KIT CENTRAL MODULATION - 3+1/2 MODULES	1100002535	
KIT CENTRAL MODULATION - 4 MODULES	1100002536	
KIT CENTRAL MODULATION - 4+1/2 MODULES	1100002537	
KIT CENTRAL MODULATION - 5 MODULES	1100002538	
KIT CENTRAL MODULATION - 5+1/2 MODULES	1100002708	
KIT CENTRAL MODULATION - 6 MODULES	1100002709	



## OPTIONAL FRAMES FOR A CANTILEVER SYSTEM BLOCK

Made of steel profile with anti-corrosive coating.

Included elements for fastening to the supports of the appliances.



Model	Reference	Price
WALL FRAME - 1+1/2 MODULES	2103722100	CONSULT
WALL FRAME - 2 MODULES	2103722101	
WALL FRAME - 2+1/2 MODULES	2103722102	
WALL FRAME - 3 MODULES	2103722103	
WALL FRAME - 3+1/2 MODULES	2103722104	
WALL FRAME - 4 MODULES	2103722105	
WALL FRAME - 4+1/2 MODULES	2103722106	
WALL FRAME - 5 MODULES	2103722107	
WALL FRAME - 5+1/2 MODULES	2103722109	
WALL FRAME - 6 MODULES	2103722110	
CENTRAL FRAME - 1+1/2 MODULES	2103722300	CONSULT
CENTRAL FRAME - 2 MODULES	2103722301	
CENTRAL FRAME - 2+1/2 MODULES	2103722302	
CENTRAL FRAME - 3 MODULES	2103722303	
CENTRAL FRAME - 3+1/2 MODULES	2103722304	
CENTRAL FRAME - 4 MODULES	2103722305	
CENTRAL FRAME - 4+1/2 MODULES	2103722306	
CENTRAL FRAME - 5 MODULES	2103722307	
CENTRAL FRAME - 5+1/2 MODULES	2103722308	
CENTRAL FRAME - 6 MODULES	2103722309	

## CANTILEVER SYSTEM WITH LEGS

### WALL MODULE SUPPORTS

Accessories for a wall cantilever system block with legs.  
Included: legs, metallic base, fastening elements and external panels.  
Elements for monoblock system not included.



*Wall cantilever system block with legs of 5 modules*

Model	Reference	Price
KIT WALL MODULATION WITH LEGS - 1+1/2 MODULES	1100002904	3.127,00
KIT WALL MODULATION WITH LEGS - 2 MODULES	1100002905	3.570,00
KIT WALL MODULATION WITH LEGS - 2+1/2 MODULES	1100002906	4.213,00
KIT WALL MODULATION WITH LEGS - 3 MODULES	1100002907	4.708,00
KIT WALL MODULATION WITH LEGS - 3+1/2 MODULES	1100002908	5.473,00
KIT WALL MODULATION WITH LEGS - 4 MODULES	1100002909	6.059,00
KIT WALL MODULATION WITH LEGS - 4+1/2 MODULES	1100002910	6.880,00
KIT WALL MODULATION WITH LEGS - 5 MODULES	1100002911	7.814,00
KIT WALL MODULATION WITH LEGS - 5+1/2 MODULES	1100002912	8.829,00
KIT WALL MODULATION WITH LEGS - 6 MODULES	1100002913	9.996,00

## CENTRAL MODULE SUPPORTS

Accessories for a central cantilever system block with legs.  
Included: legs, metallic base, fastening elements and external panels.  
Elements for monoblock system not included.



*Central cantilever system block with legs of 5 modules*

Model	Reference	Price
KIT CENTRAL MODULATION WITH LEGS - 1+1/2 MODULES	1100002920	4.529,00
KIT CENTRAL MODULATION WITH LEGS - 2 MODULES	1100002921	5.993,00
KIT CENTRAL MODULATION WITH LEGS - 2+1/2 MODULES	1100002922	6.916,00
KIT CENTRAL MODULATION WITH LEGS - 3 MODULES	1100002923	7.768,00
KIT CENTRAL MODULATION WITH LEGS - 3+1/2 MODULES	1100002924	8.568,00
KIT CENTRAL MODULATION WITH LEGS - 4 MODULES	1100002925	9.583,00
KIT CENTRAL MODULATION WITH LEGS - 4+1/2 MODULES	1100002926	10.756,00
KIT CENTRAL MODULATION WITH LEGS - 5 MODULES	1100002927	11.792,00
KIT CENTRAL MODULATION WITH LEGS - 5+1/2 MODULES	1100002928	13.347,00
KIT CENTRAL MODULATION WITH LEGS - 6 MODULES	1100002929	15.117,00

## BRIDGE SYSTEM

### KIT BRIDGE

Kit of elements to make one bridge system.



4 modules Wall block with kit bridge 2 modules

Model	Reference	Description	Price
KIT BRIDGE 900 - 1 MODULE	1100002643	-	220,00
KIT BRIDGE 900 - 1+1/2 MODULES	1100002644	-	281,00
KIT BRIDGE 900 - 2 MODULES	1100002645	-	363,00
KIT BRIDGE 900 - 2+1/2 MODULES	1100002646	With CENTRAL SUPPORT	510,00
KIT BRIDGE 900 - 3 MODULES	1100002647	With CENTRAL SUPPORT	663,00
KIT BRIDGE 900 - 3+1/2 MODULES	1100002648	With CENTRAL SUPPORT	862,00
KIT BRIDGE 900 - 4 MODULES	1100002649	With CENTRAL SUPPORT	1.128,00

## KICKING STRIPS

Kicking strip has also the side parts.  
One central block needs two kicking strips.



900 Series Wall block with Kicking strip for 5 modules

Model	Reference Gas Block	Reference Electric Block	Length mm	Price
KICKING STRIP - 1 MODULE	1100003320	1100003330	850	174,00
KICKING STRIP - 1+1/2 MODULE	1100003321	1100003331	1.275	235,00
KICKING STRIP - 2 MODULES	1100003322	1100003332	1.700	317,00
KICKING STRIP - 2+1/2 MODULES	1100003323	1100003333	2.125	394,00
KICKING STRIP - 3 MODULES	1100003324	1100003334	2.550	470,00
KICKING STRIP - 3+1/2 MODULES	1100003325	1100003335	2.975	546,00
KICKING STRIP - 4 MODULES	1100003326	1100003336	3.400	623,00
KICKING STRIP - 4+1/2 MODULES	1100003327	1100003337	3.825	694,00
KICKING STRIP - 5 MODULES	1100003328	1100003338	4.250	816,00



## ACCESSORIES

### RANGES



Reference	Description	Price
U025420000	<b>RADIANT PLATE</b> - For the 4.000 Kcal/h burners	<b>S.P.L.</b>
U025411000	<b>GRID</b> - For open burners	<b>S.P.L.</b>
U135635000	<b>2/1 GN GRID</b> - For the ovens	<b>S.P.L.</b>
1100002703	<b>WATER COLUMN</b> - For LEFT Chimneys - With cold and hot taps.	<b>337,00</b>
1100002704	<b>WATER COLUMN</b> - For RIGHT Chimneys - With cold and hot taps.	<b>337,00</b>

(\*) : ONLY FOR RANGES AND NEUTRAL ELEMENTS. Built with a chimney element for support.

**SPL** : Spare parts list.

### DEEP FAT FRYERS



Reference	Description	Price
X166526000	<b>BIG BASKET</b> - 315 x 330 x 120 mm	<b>SPL</b>
X166525000	<b>LITTLE BASKET</b> - 315 x 160 x 120 mm	<b>SPL</b>

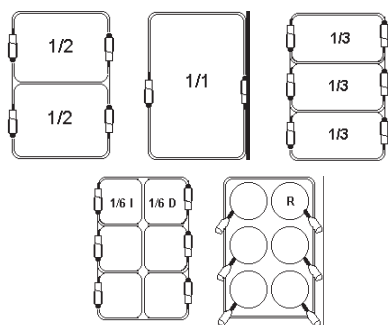
**SPL** : Spare parts list.

### BOILING PANS



Reference	Description	Price
1100002754	<b>COUSCOUS BASKET</b> - For 150 & 200 litres pans - Ø 610 mm - H=410 mm	<b>1.082,00</b>
1100002756	<b>PERFORATED BASKET 100</b> - For 100 litres pans - Ø 550 mm - H=257 mm	<b>1.245,00</b>
1100002757	<b>PERFORATED BASKET 150</b> - For 150 & 200 litres pans - Ø 550 mm - H=420 mm	<b>1.301,00</b>

## BASKETS FOR THE PASTA COOKERS - DISTRIBUTIONS OF BASKETS



Reference	Basket	Dimensions mm	Price
H506121000	BASKET 1/1	298 x 488 x 230	S.P.L.
H506120000	BASKET 1/2	298 x 243 x 230	S.P.L.
H506500000	BASKET 1/3	298 x 163 x 230	S.P.L.
H506118000	BASKET 1/6 - LEFT HANDLE	143 x 163 x 230	S.P.L.
H506119000	BASKET 1/6 - RIGHT HANDLE	143 x 163 x 230	S.P.L.
H506117000	ROUND BASKET 1/6	Ø 152 x 230	S.P.L.

SPL : Spare parts list

## MOBILE APPLIANCES



*CG9-41 range  
with Kit of 4 Castors*



Reference	Description	Price
1100002655	<b>KIT 4 CASTORS</b> - For 1 Module or bigger appliances	408,00
1100002842	<b>KIT 2 CASTORS</b> - For 1/2 Module appliances	235,00





## OVENS







## OVENS



## OVENS

Visual-Plus Ovens	110
· Models	113
Visual Ovens	114
· Models	115
Concept Ovens	117
· Models	118

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.

Availability for these voltages:

230 V - 3Ph + E  
400 V - 3Ph+N+E

Availability for these frequencies:

50 Hz / 60 Hz

All ovens should be fitted with gas governors:

LPG : 37 g / cm<sup>2</sup>  
Natural Gas : 20 g / cm<sup>2</sup>



**FAGOR**



**VISUAL**  
PLUS

## New Generation of Visual Ovens

Fagor Industrial presents a new generation of innovative ovens that are easy to use and intuitive:

the new **Visual** Ovens, manufactured to respond to the needs of all chefs.

The following characteristics are among the advantages of this new and innovative range of ovens: ergonomics, hygiene and perfect results thanks to the incorporation of state-of-the-art electronics. All of this together means you save time and money.

Five different sizes are available for the three lines:

**Visual Plus,  
Visual and  
Concept.**

Each line includes electric and gas versions.











### Visual Plus Line

These ovens can be described with two words: precision and excellence.

The Visual Plus ovens represent the top of the line of the Visual Generation and include the latest visual and process technology. You can choose your cooking method by using the VGA touch screen.



Steam is generated in an independent boiler that is separate from the cooking chamber.

When the oven is turned on, it is in manual mode, with a choice of “Fagor Cooking” mode (your own recipes or those recommended by Fagor) or “Fagor Easy” mode, specially designed to make cooking easy: you simply choose the cooking method, temperature and time.

The user can also use the “Menu” button to choose from various other options: wash, thermal stop, multi-tray timer, delta value change (multi-point probe), delayed programming, automatic blocking, humidity control, three speeds, etc.



The Visual Plus oven also provides advantages concerning hygiene and cleaning because it has five different wash programmes for the cooking chamber:

- o Quick rinse ..... 8 ‘
- o Semi-automatic wash (spray)..... 35 ‘
- o Soft wash ..... 57 ‘
- o Medium wash..... 89 ‘
- o Intensive wash..... 152 ‘

The ovens in this series are equipped with a multi-temperature probe and a retractable shower that can be accessed from the control panel.

*Our 50 years of experience in the catering world is our guarantee. One of our greatest concerns is taking care of the environment and energy resources.*

## CONTROL PANEL “VISUAL PLUS” - “TOUCH CONTROL” SCREEN - Examples

Your favorite options just by pressing the screen



### MANUAL COOKING: Cooking as you like

- COOKING MODES
- PERCENTAGE OF HUMIDITY
- TEMPERATURE
- TIME / PROBE TEMPERATURE / “DELTA T” FUNCTION
- POWER AND SPEED



### “FAGOR EASY” COOKING: THE SIMPLE COOKING For those that don't want complications

- COOKING MODES
- TEMPERATURE
- TIME



### THE AUTOMATIC COOKING: RECIPES

- Make your own cooking programs in the oven or in one PC.
- Import and export recipes from an oven to another
- Copy or modify your recipes
- Record or save recipes to or from an external device (USB or Ethernet)



### PROGRAMMING

- Program your oven to cook or self-wash in one fixed day and hour
- Select the time of cooking for each tray of your oven, and he will warn you when being completed.
- And see in the screen the data and graphics of the registrations of cooking for the last month.





All the options available can be chosen by simply pressing the intuitive icons. The oven's HACCP can be downloaded via a standard USB connection and it can also be programmed externally.

Like all the new generation of ovens, the Visual Plus oven can be easily serviced without having to remove any exterior panels. The user can easily verify the correct functioning of all the oven's components thanks to technical service help system. Furthermore, warning and error lights warn the user if the oven detects any type of malfunction or alarm.



### INNOVATIVE TECHNOLOGY IN THE KITCHEN

- Professional quality
- Precision
- Excellence
- Perfect results
- Save time and money

### CHARACTERISTICS

- "Touch control" screen
- 4 cooking methods: Steam, Adjustable Steam (Humidity control during cooking), 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 methods used
- 3 Speeds - 2 power ranges
- Cold-Down chamber cooling system
- "Auto-reverse" system to reverse fan rotation
- 5 wash programmes
- Multisensor temperature probe
- 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 and 101 models)
- Integrated cart (201 and 202 models)
- Error detection system
- "Repair service" mode system
- IPX-5 protection
- Retractable shower
- User language option
- Voltage: 230V 3 50Hz or 60 Hz / 400V 3 50Hz or 60Hz
- Voltage - gas models: 230V 1+N - 50Hz or 60 Hz



## ELECTRIC VISUAL PLUS OVENS

Model	Reference	Capacity	Features *	Power KW	Dimensions mm	Price
VPE-061	1121334200	6 GN-1/1	-	9,30	905x930x730	6.850,00
VPE-101	1121333200	10 GN-1/1	-	18,30	905x930x965	8.135,00
VPE-102	1121331200	10 GN-2/1- 20 GN-1/1	-	31,50	1.260x1.070x1.150	10.560,00
VPE-201	1121332200	20 GN-1/1	CEB-2011	36,60	905x930x1.610	13.805,00
VPE-202	1121330200	20 GN-2/1- 40 GN-1/1	CEB-2021	62,40	1.260x1.045x1.885	17.610,00

Photographies: grids and containers  
NOT INCLUDED

(\*) Built-in:  
CEB: Structure with incorporated loading trolley



## GAS VISUAL PLUS OVENS

Model	Reference	Capacity	Features *	Gas Power		Dimensions mm (**)	Price
				Kcalh	KW		
VPG-101	1121333700 LPG 1121333701 Nat	10 GN-1/1	-	34.400	40,00	1.026 x 1.038 x 1.057 (1.362)	9.940,00
VPG-102	1121331700 LPG 1121331701 Nat	10 GN-2/1- 20 GN-1/1	-	42.160	49,00	1.332 x 1.105 x 1.235 (1.540)	12.750,00
VPG-201	1121332700 LPG 1121332701 Nat	20 GN-1/1	CEB-2011	44.720	52,00	1.042 x 1.065 x 1.670 (1.975)	15.680,00
VPG-202	1121330700 LPG 1121330701 Nat	20 GN-2/1- 40 GN-1/1	CEB-2021	79.160	92,00	1.362 x 1.116 x 1.947 (2.252)	20.500,00

(\*\*) Total depth with door handle. Height without chimney - (Height with chimney)

## VISUAL OVENS

### Visual Line

Like the Visual Plus ovens, these ovens produce steam in a boiler that is separate from the cooking chamber.

The ovens in this series are equipped with a temperature probe and a retractable shower that can be accessed from the control panel without having to open the door, so heat does not escape from the oven.



In this line, cooking controls are located on a panel that includes a screen and push-buttons for selecting and confirming options. The user can easily choose the options that appear on the screen and programme the oven accordingly.

Apart from the technical service help functions, the oven also includes a “stand-by” function that allows users to choose when the oven should begin countdown of the cooking time: as soon as the button is pushed or when the desired temperature is reached. The Stop/Start button allows users to turn the oven on and off on demand.



#### HIGH QUALITY, FAST COOKING

- Professional quality
- Easy to use
- Efficient
- Perfect results
- Affordable



#### CHARACTERISTICS

- Push-button and “Scrolling” controls
- 5 cooking methods: Steam, Low-temperature steam, Regeneration, Combination and Convection (up to 300°C)
- Preheating option
- Overnight cooking or low-temperature programme
- 3 Speeds - 2 power ranges
- Cold-Down chamber cooling system
- “Auto-reverse” system to reverse fan rotation
- Electronic temperature probe
- 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 and 101 models)
- Integrated cart (201 and 202 models)
- Error detection system
- “Repair service” mode system
- IPX-5 protection
- Retractable shower
- Voltage: 230V 3 50Hz or 60 Hz / 400V 3 50Hz or 60Hz
- Voltage - gas models: 230V 1+N - 50Hz or 60 Hz

## ELECTRIC VISUAL OVENS

Model	Reference	Capacity	Features *	Power KW	Dimensions mm	Price
VE-061	1121334100	6 GN-1/1	-	9,30	905x930x730	6.180,00
VE-101	1121333100	10 GN-1/1	-	18,30	905x930x965	7.495,00
VE-102	1121331100	10 GN-2/1- 20 GN-1/1	-	31,50	1.260x1.070x1.150	9.745,00
VE-201	1121332100	20 GN-1/1	CEB-2011	36,60	905x930x1.610	12.600,00
VE-202	1121330100	20 GN-2/1- 40 GN-1/1	CEB-2021	62,40	1.260x1.045x1.885	15.915,00

Photographies: supports, grids and containers NOT INCLUDED

(\*) Built-in:  
CEB: Structure with incorporated loading trolley



## GAS VISUAL OVENS

Model	Reference	Capacity	Features *	Gas Power		Dimensions mm (**)	Price
				Kcalh	KW		
VG-101	1121333600 LPG 1121333601 Nat	10 GN-1/1	-	34.400	40,00	1.026 x 1.038 x 1.057 (1.362)	8.875,00
VG-102	1121331600 LPG 1121331601 Nat	10 GN-2/1- 20 GN-1/1	-	42.160	49,00	1.332 x 1.105 x 1.235 (1.540)	11.070,00
VG-201	1121332600 LPG 1121332601 Nat	20 GN-1/1	CEB-2011	44.720	52,00	1.042 x 1.065 x 1.670 (1.975)	14.230,00
VG-202	1121330600 LPG 1121330601 Nat	20 GN-2/1- 40 GN-1/1	CEB-2021	79.160	92,00	1.362 x 1.116 x 1.947 (2.252)	18.411,00

(\*\*) Total depth with door handle. Height without chimney - (Height with chimney)





### Concept Line

This is the basic oven within the new generation offered by Fagor Industrial. The gas Concept ovens only offer convection cooking while the electric Concept models offer both steam and convection cooking. The maximum dry heat temperature is 300°C.

All Concept ovens include a cold down function and humidifier. There is also the version with probe function included.



Thanks to the Stop/Start button, the user can turn the oven on and off on demand.

Concept ovens have a technical service help system that allows users to verify that all the oven components are working properly without the need to remove any exterior panels. Warning and error lights warn the user if the oven detects any type of malfunction or alarm.



#### TECHNOLOGY MADE SIMPLE

- Affordable
- Easy to use
- Efficient
- Simple
- Perfect results

#### CHARACTERISTICS

- Digital push-button controls + Two "Scroll" buttons.
- Cooking methods: Steam, Combi and Convection (up to 300°C)
- Preheating option
- 2 Speeds - 2 power ranges
- Cold-Down chamber cooling system
- "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

#### Optional accessories and elements:

- External shower (factory fitted only)
- Integrated structure (for 201 and 202 models)
- Voltage: 230V 3 50Hz or 60 Hz / 400V 3 50Hz or 60Hz
- Voltage - gas models: 230V 1+N - 50Hz or 60 Hz





## ELECTRIC CONCEPT OVENS

### ELECTRIC CONCEPT OVENS

Model	Reference	Capacity	Power KW	Dimensions mm	Price
COE-061	1121334000	6 GN-1/1	9,30	905x930x730	4.395,00
COE-101	1121333000	10 GN-1/1	18,30	905x930x965	5.785,00
COE-102	1121331000	10 GN-2/1- 20 GN-1/1	31,50	1,260x1,045x1,175	7.310,00
COE-201	1121332000	20 GN-1/1	36,60	905x930x1,610	8.275,00
COE-202	1121330000	20 GN-2/1- 40 GN-1/1	62,40	1.260x1.045x1.885	12.210,00

COE-201

COE-202

COE-061 + SH-611



Photographies: supports, grids and containers NOT INCLUDED

### ELECTRIC CONCEPT OVENS WITH CORE PROBE



Model	Reference	Capacity	Power KW	Dimensions mm	Price
COE-061-P	1121334001	6 GN-1/1	9,30	905x930x730	4.550,00
COE-101-P	1121333001	10 GN-1/1	18,30	905x930x965	5.935,00
COE-102-P	1121331001	10 GN-2/1- 20 GN-1/1	31,50	1,260x1,045x1,175	7.460,00
COE-201-P	1121332001	20 GN-1/1	36,60	905x930x1,610	8.425,00
COE-202-P	1121330001	20 GN-2/1- 40 GN-1/1	62,40	1.260x1.045x1.885	12.355,00

**GAS CONCEPT OVENS**

Model	Reference	Capacity	Gas Power		Dimensions mm (**)	Price
			Kcal/h	KW		
<b>COG-061</b>	1121334500 LPG 1121334501 Nat	6 GN-1/1	12.000	13,95	910 x 1.000 x 781 (1.006)	<b>5.025,00</b>
<b>COG-101</b>	1121333500 LPG 1121333501 Nat	10 GN-1/1	16.340	19,00	910 x 1.000 x 1.015 (1.240)	<b>6.035,00</b>
<b>COG-102</b>	1121331500 LPG 1121331501 Nat	10 GN-2/1- 20 GN-1/1	24.100	28,00	1.260 x 1.103 x 1.278 (1.473)	<b>7.065,00</b>
<b>COG-201</b>	1121332500 LPG 1121332501 Nat	20 GN-1/1	26.660	31,00	921 x 1.026 x 1.661 (1.930)	<b>8.970,00</b>
<b>COG-202</b>	1121330500 LPG 1121330501 Nat	20 GN-2/1- 40 GN-1/1	43.020	50,00	1.246 x 1.117 x 1.936 (2.158)	<b>12.680,00</b>

**COG-201**

**COG-101 + SH-1011**

**COG-061 + SH-1011**



Photographies: supports, grids  
and containers NOT INCLUDED

**COG-102**

**COG-202**

**GAS CONCEPT OVENS WITH CORE PROBE**



Model	Reference	Capacity	Gas Power		Dimensions mm (**)	Price
			Kcal/h	KW		
<b>COG-061-P</b>	1121334504 LPG 1121334505 Nat	6 GN-1/1	12.000	13,95	910 x 1.000 x 781 (1.006)	<b>5.180,00</b>
<b>COG-101-P</b>	1121333504 LPG 1121333505 Nat	10 GN-1/1	16.340	19,00	910 x 1.000 x 1.015 (1.240)	<b>6.190,00</b>
<b>COG-102-P</b>	1121331504 LPG 1121331505 Nat	10 GN-2/1- 20 GN-1/1	24.100	28,00	1.260 x 1.103 x 1.278 (1.473)	<b>7.220,00</b>
<b>COG-201-P</b>	1121332504 LPG 1121332505 Nat	20 GN-1/1	26.660	31,00	921 x 1.026 x 1.661 (1.930)	<b>9.120,00</b>
<b>COG-202-P</b>	1121330504 LPG 1121330505 Nat	20 GN-2/1- 40 GN-1/1	43.020	50,00	1.246 x 1.117 x 1.936 (2.158)	<b>12.820,00</b>

(\*\*) Total depth with door handle. Height without chimney - (Height with chimney)



## OVENS ACCESSORIES



### OVENS ACCESSORIES

Accessories for 061 models	124
Accessories for 101 models	125
Accessories for 102 models	126
Accessories for 201 models	127
Accessories for 202 models	128
Stacking system	129
Gastronorm containers	130
Granite containers	131
Pasrty containers	131
Special containers	132
Special grids	133
Detergents	134

## ACCESSORIES



**Fagor Industrial provides a wide range of accessories, complements and containers**







that facilitate the installation, the use and the methods to cook all kinds of food





## ACCESSORIES

### ACCESSORIES FOR 061 MODELS

For all **061 models** of any version.

**Except:**

- **HOODS** : only for electrical versions
- **SHOWER TAPS**:  
VISUAL and VISUAL PLUS versions  
are built-in shower tap



Model	Reference	Description	Dimensions mm	Price
<b>CHF-061</b>	2103768061	<b>EXHAUST HOOD</b> For all 061 electrical models. Extraction flow: 1,500 m3. - 550 W	1.155 x 908 x 466	<b>2.995,00</b>
<b>CHF/C-061</b>	2103768060	<b>CONDENSATION HOOD</b> For all 061 electrical models. Extraction flow: 1,500 m3. - 550 W Coil for cold water. It needs a drain.	1.155 x 908 x 466	<b>3.905,00</b>
<b>SH-611</b>	2151502211	<b>SUPPORT</b> - Height = 885 mm	860x605x885	<b>575,00</b>
<b>SH-611-R</b>	2151502212	<b>SUPPORT</b> - Height = 885 mm 4 castors, two with brake.	860x605x885	<b>735,00</b>
<b>GS-11</b>	2151502215	<b>Kit GUIDES</b> for trays for SH-611 and SH-1011 supports. 5 GN-1/1 levels.		<b>215,00</b>
<b>ANH-611</b>	2151502240	<b>NEUTRAL SUPPORT</b> - Height = 885 mm Sliding doors.	860x605x885	<b>1.230,00</b>
<b>ACH-611</b>	2151502241	<b>HOT SUPPORT</b> - Height = 885 mm Sliding doors. Forced convection	860x605x885	<b>2.595,00</b>
<b>KD-CONCEPT</b>	1100003137	<b>SHOWER TAP</b> Only for COE and COG versions.		<b>325,00</b>

#### BLAST CHILLERS & FREEZERS

Recommended models:

**ATM-031 S**

**ATM-051**

## ACCESSORIES FOR 101 MODELS

For all **101 models** of any version.

**Except:**

- **HOODS** : only for electrical versions
- **SHOWER TAPS**:  
VISUAL and VISUAL PLUS versions  
are built-in shower tap



Model	Reference	Description	Dimensions mm	Price
<b>CHF-101</b>	2103768101	<b>EXHAUST HOOD</b> For all 101 electrical models. Extraction flow: 1,500 m3. - 550 W	1.155 x 908 x 466	<b>2.995,00</b>
<b>CHF/C-101</b>	2103768100	<b>CONDENSATION HOOD</b> For all 101 electrical models. Extraction flow: 1,500 m3. - 550 W Coil for cold water. It needs a drain.	1.155 x 908 x 466	<b>3.905,00</b>
<b>SH-1011</b>	2151502213	<b>SUPPORT</b> - Height = 650 mm	860x605x650	<b>495,00</b>
<b>SH-1011-R</b>	2151502214	<b>SUPPORT</b> - Height = 650 mm 4 castors, two with brake.	860x605x650	<b>655,00</b>
<b>GS-11</b>	2151502215	<b>Kit GUIDES</b> for trays for SH-611 and SH-1011 supports. 5 GN-1/1 levels.		<b>220,00</b>
<b>EH-10/11</b>	2100171100	<b>STRUCTURE FOR TRAYS AND PLATES</b> For 10 GN-1/1 levels. Built in run-in rails for the cooking chamber.	561x330x640	<b>430,00</b>
<b>CH-10/11</b>	2151502110	<b>TROLLEY FOR STRUCTURE</b> For EH-10/11 structure	600x455x860	<b>675,00</b>
<b>ANH-1011</b>	2151502242	<b>NEUTRAL SUPPORT</b> - Height = 650 mm Sliding doors.	860x605x650	<b>1.175,00</b>
<b>ACH-1011</b>	2151502243	<b>HOT SUPPORT</b> - Height = 650 mm Sliding doors. Forced convection	860x605x650	<b>2.520,00</b>
<b>KD-CONCEPT</b>	1100003137	<b>SHOWER TAP</b> Only for COE and COG versions.		<b>325,00</b>

**BLAST CHILLERS & FREEZERS** - Recommended models:

**ATM-081**

**ATM-101**

## ACCESSORIES

### ACCESSORIES FOR 102 MODELS

For all **102 models** of any version.

Except:

- **SHOWER TAPS:**  
VISUAL and VISUAL PLUS versions  
are built-in shower tap



Model	Reference	Description	Dimensions mm	Price
<b>6040/1021</b>	1100002859	<b>Kit PASTRY GUIDES</b> 10 levels for pastry trays 60 x 40 cm.		<b>185,00</b>
<b>SH-21</b>	2151502216	<b>SUPPORT</b> - Height = 650 mm	1,330x890x650	<b>750,00</b>
<b>SH-21-R</b>	2151502217	<b>SUPPORT</b> - Height = 650 mm 4 castors, two with brake.	1,330x890x650	<b>885,00</b>
<b>GS-21</b>	2151502218	<b>Kit GUIDES</b> for trays for SH-21. 5 GN-2/1 levels.		<b>260,00</b>
<b>EB-1021</b>	2100171115	<b>STRUCTURE FOR TRAYS AND PLATES</b> For 10 GN-2/1 levels or 20 GN-1/1.	600x455x860	<b>1.955,00</b>
<b>GE-1021</b>	2100171116	<b>RUN-IN RAILS.</b> For use with 102 counter top oven to allow for mobile structure	600x455	<b>435,00</b>
<b>CP-1021</b>	2100171114	<b>TROLLEY FOR STRUCTURE</b> For EB-1021 structure	720x660x860	<b>1.445,00</b>
<b>ANH-1021</b>	2151502244	<b>NEUTRAL SUPPORT</b> - Height = 650 mm Sliding doors.	1.300x890x650	<b>1.715,00</b>
<b>ACH-1021</b>	2151502245	<b>HOT SUPPORT</b> - Height = 650 mm Sliding doors. Forced convection	1.300x890x650	<b>3.130,00</b>
<b>LT-102</b>	2105510502	<b>THERMICAL COVER</b> For EB-1021 structure. Maintains food temperature 20'.	610 x 680 x 710	<b>495,00</b>
<b>KD-CONCEPT</b>	1100003137	<b>SHOWER TAP</b> Only for COE and COG versions.		<b>325,00</b>

**BLAST CHILLERS & FREEZERS** - Recommended models:

**ATM-102**

## ACCESSORIES FOR 201 MODELS

For all **201 models** of any version.

### Except:

- **SHOWER TAPS:**  
VISUAL and VISUAL PLUS versions are built-in shower tap
- VISUAL and VISUAL PLUS versions are built-in structure with incorporated loading trolley



Model	Reference	Description	Dimensions mm	Price
<b>CEB-2011</b>	2100171121	<b>TROLLEY WITH STRUTURE</b> For 20 GN-1/1 levels	780x500x1,540	<b>2.270,00</b>
<b>CEB-1411</b>	2100171122	<b>TROLLEY WITH STRUTURE</b> For 14 GN-1/1 containers, 65 mm depth	780x500x1,540	<b>2.240,00</b>
<b>CEP-50</b>	2100171120	<b>TROLLEY WITH STRUTURE</b> For 50 dishes Ø 28 cm	780x500x1,540	<b>3.535,00</b>
<b>LT-201</b>	2105510503	<b>THERMICAL COVER</b> For CEP-50 structure. Maintains food temperature 20'.	610 x 380 x 1.220	<b>615,00</b>
<b>R4</b>	1100003112	<b>KIT OF CASTORS</b> 4 castors, two with brake.	Factoring built-in only	<b>860,00</b>
<b>AP</b>	1100003122	<b>KIT OF FASTENING ELEMENTS</b> 2 pieces to fixed the legs to the floor. For 201 and 202 models	860x605x650	<b>30,00</b>
<b>KD-CONCEPT</b>	1100003137	<b>SHOWER TAP</b> Only for COE and COG versions.		<b>325,00</b>

### BLAST CHILLERS & FREEZERS - Recommended models:

For information consult Fagor Industrial

## ACCESSORIES

### ACCESSORIES FOR 202 MODELS

For all **202 models** of any version.

Except:

- **SHOWER TAPS:**  
VISUAL and VISUAL PLUS versions  
are built-in shower tap
- VISUAL and VISUAL PLUS versions are  
built-in structure with incorporated loading  
trolley



Model	Reference	Description	Dimensions mm	Price
<b>CEB-2021</b>	1100003138	<b>TROLLEY WITH STRUTURE</b> For 20 GN-2/1 levels or 40 GN-1/1 levels	825x900x1,810	<b>2.495,00</b>
<b>CEB-1421</b>	2100171119	<b>TROLLEY WITH STRUTURE</b> For 14 GN-2/1 containers, or 28 GN-1/1. 65 mm depth	825x900x1,810	<b>2.480,00</b>
<b>CEP-100</b>	2100171118	<b>TROLLEY WITH STRUTURE</b> For 100 dishes Ø 32 cm	825x900x1,810	<b>4.640,00</b>
<b>LT-202</b>	2105510505	<b>THERMICAL COVER</b> For CEP-100 structure. Maintains food temperature 20'.	650x820x1.335	<b>770,00</b>
<b>R4</b>	1100003112	<b>KIT OF CASTORS</b> 4 castors, two with brake.	Factoring built-in only	<b>860,00</b>
<b>AP</b>	1100003122	<b>KIT OF FASTENING ELEMENTS</b> 2 pieces to fixed the legs to the floor. For 201 and 202 models	860x605x650	<b>30,00</b>
<b>KD-CONCEPT</b>	1100003137	<b>SHOWER TAP</b> Only for COE and COG versions.		<b>325,00</b>

BLAST CHILLERS & FREEZERS - Recommended models:

For more information consult Fagor Industrial

## STACKING OVENS

Kit of elements to make a stacking system with two ovens.

### FACTORING BUILT-IN ONLY.

#### Warning:

available only with electric ovens:  
 061 over 061  
 061 over 101  
 101 over 101



Model	Reference	Element	For the ovens:	Price
<b>KIT 2 x H-061</b>	1100003150	Kit elements for stacking ovens	061 + 061	<b>745,00</b>
<b>KIT H-061+ H-101</b>	1100003150	Kit elements for stacking ovens	061 + 101	<b>745,00</b>
<b>KIT 2 x H-101</b>	1100003150	Kit elements for stacking ovens	101 + 101	<b>745,00</b>





## CONTAINERS AND TRAYS

### 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	Reference	Capacity Litres	Type	Depth mm	Dimensions mm	Price
<b>GN-11-20</b>	2105510000	2,5	1/1 GN	20	325 x 530 x 20	<b>26,00</b>
<b>GN-11-40</b>	2105510001	5,5	1/1 GN	40	325 x 530 x 40	<b>27,00</b>
<b>GN-11-65</b>	2105510002	9,5	1/1 GN	65	325 x 530 x 65	<b>28,00</b>
<b>GN-11-100</b>	2105510003	14	1/1 GN	100	325 x 530 x 100	<b>35,00</b>
<b>GN-21-20</b>	2105510010	2,5	2/1 GN	20	650 x 530 x 20	<b>48,00</b>
<b>GN-21-40</b>	2105510011	5,5	2/1 GN	40	650 x 530 x 40	<b>49,00</b>
<b>GN-21-65</b>	2105510012	9,5	2/1 GN	65	650 x 530 x 65	<b>55,00</b>
<b>GN-21-100</b>	2105510013	14	2/1 GN	100	650 x 530 x 100	<b>66,00</b>

#### PERFORATED CONTAINERS



Model	Reference	Capacity Litres	Type	Depth mm	Dimensions mm	Price
<b>GNP-11-40</b>	2105510020	5,5	1/1 GN	40	325 x 530 x 40	<b>48,00</b>
<b>GNP-11-65</b>	2105510021	9,5	1/1 GN	65	325 x 530 x 65	<b>51,00</b>
<b>GNP-11-100</b>	2105510022	14	1/1 GN	100	325 x 530 x 100	<b>65,00</b>
<b>GNP-21-40</b>	2105510030	5,5	2/1 GN	40	650 x 530 x 40	<b>74,00</b>
<b>GNP-21-65</b>	2105510031	9,5	2/1 GN	65	650 x 530 x 65	<b>82,00</b>
<b>GNP-21-100</b>	2105510032	14	2/1 GN	100	650 x 530 x 100	<b>112,00</b>

## GRANITE ENAMELLED CONTAINERS

Especially suitable for all types of tray bake, cake mixture, pizzas.  
Excellent thermal conductivity also ensures that bakery products are evenly browned underneath.



Model	Reference	Capacity Litres	Type	Depth mm	Dimensions mm	Price
TP11-20	2107307120	5,5	1/1 GN	40	325 x 530 x 40	40,00
TP11-40	2107307140	9,5	1/1 GN	65	325 x 530 x 65	45,00
TP11-65	2107307165	14	1/1 GN	100	325 x 530 x 100	50,00
TP21-20	2107307220	5,5	2/1 GN	40	650 x 530 x 40	60,00
TP21-40	2107307240	9,5	2/1 GN	65	650 x 530 x 65	65,00
TP21-65	2107307265	14	2/1 GN	100	650 x 530 x 100	75,00

## PASTRY CONTAINERS



Model	Reference	Function Cooking	Characteristics	Dimensions mm	Price
BPA-11	2105510109	Roasting	GN-1/1 - Flat	325 x 530	52,00
BPP-11	2105510110	Cooking	GN-1/1 - Perforated	325 x 530	65,00
BB-11	2105510112	Loaves	GN-1/1 - Capacity: 5 loaves	325 x 530	66,00

## CONTAINERS AND TRAYS

### EGGS AND CREPES CONTAINERS

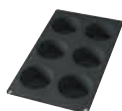
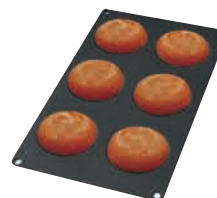
Made of enamelled aluminum with non-stick coating.



Model	Reference	Function Cooking	Characteristics	Dimensions mm	Price
<b>MOLDE-11</b>	2105510101	Eggs Omelettes Crepes	1/1 GN 6 holes x Ø 12,5 cm	325 x 530	<b>105,00</b>
<b>MOLDE-21</b>	2105510102	Eggs Omelettes Crepes	2/1 GN 12 holes x Ø 12,5 cm	650 x 530	<b>130,00</b>

### PUDDINGS AND MUFFINS CONTAINER

Made of silicone.



Model	Reference	Function Cooking	Characteristics	Dimensions mm	Price 3 units
<b>MUFFIN-6</b>	2105510103	Muffins Puddings	SET 3 MUFFIN-6 6 holes x ( Ø 7 cm x H=4 cm)	325 x 175	<b>60,00</b>

### CHIPS AND FRIED CONTAINER

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



Model	Reference	Function Cooking	Characteristics	Dimensions mm	Price
<b>FRI-11</b>	2107263001	Chips Fried	1/1 GN	325 x 530	<b>75,00</b>

## CONTAINERS AND TRAYS

### GASTRONORM GRIDS

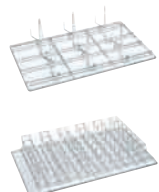
Made of AISI-304 wire



Model	Reference	Function Cooking	Characteristics	Dimensions mm	Price
<b>1/1 GN GRID</b>	2112025201	Full size 1/1GN wire oven shelves	1/1 GN	325 x 530	<b>30,00</b>
<b>2/1 GN GRID</b>	2112025200	Full size 2/1GN wire oven shelves	2/1 GN	650 x 530	<b>60,00</b>

### CHICKEN SUPERSPIKE AND RIB GRID

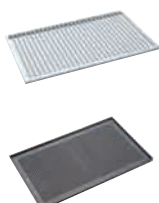
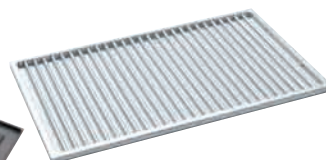
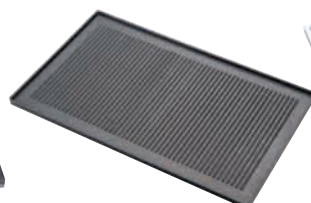
Arranging chickens, ducks and ribs in a vertical position makes breast meat especially succulent and gives crisp, evenly browned skin



Model	Reference	Function Cooking	Characteristics	Dimensions mm	Price
<b>PO-GN-1/1</b>	2105510111	Chickens	1/1 GN Capacity: 8 chickens	530 x 325	<b>70,00</b>
<b>CO-GN-1/1</b>	2107263005	Ribs	1/1 GN The ribs are arranged vertically on the Rib Grid, which means they can be gently pre-cooked to perfecting	530 x 325	<b>130,00</b>

### GRIDDLE GRIDS

Made of enamelled aluminum with non-stick coating.  
The Griddle Grid gives a perfect grill pattern on pan fries, frozen fish and grilled vegetables.



Model	Reference	Function Cooking	Characteristics	Dimensions mm	Price
<b>GRILL-1/1</b>	2105510100	Grill pattern	1/1 GN Ribbed grill	530 x 325	<b>190,00</b>
<b>MULTIGRILL 1/1</b>	2107333001	Grill pattern and roast	1/1 GN Two surfaces grid: roasting and grill pattern	530 x 325	<b>165,00</b>

## ACCESSORIES

### DETERGENTS

To clean the internal cooking chamber.

Model	Reference	Description	Volume Kg	Price (*)
AB BOOST	EA62080010	DETERGENT - Detergent Can	8,00	S.P.L.
KOI PLUS	EA62080000	CLEANER - Cleaner Carafe	6,00	S.P.L.

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

### WATER SOFTENERS

Water Softeners are used to treat hard water. They work by replacing the calcium and magnesium in the water with sodium. They may also remove a small amount of iron or manganese, but for high levels, it is not recommended. Water Softeners will generally require a professional installation.

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

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

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









## BLAST CHILLERS & FREEZERS



### BLAST CHILLERS AND FREEZERS

Blast chillers and freezers

140

## BLAST CHILLERS & FREEZERS

### BLAST CHILLERS: WHY IS IT NECESSARY TO USE?

All fresh organic food products contain a natural bacterial load which, in favourable ambient conditions (temperature and humidity), multiplies producing hazardous effects on consumer health.

The most dangerous thermal threshold is between **+90°C** and **+35°C**: in this temperature range, bacterial multiplication is accelerated.

Micro-organisms begin to develop between **+35°C** and **+10°C**.

**Blast chilling means lowering the temperature in the centre of the product from +90°C to +3°C as quickly as possible, and in any case within 90 minutes.**

The critical temperature range between +90 °C and +10 °C, where the highest bacterial proliferation occurs, is thus passed through so quickly that food safety is not affected, and indeed the product can be stored for 5-8 days.

Blast chilling of a cooked product not only prevents bacterial proliferation but also prolongs product conservation time.

The quality of the food is not affected, and **the product can be stored up to a couple of month.**



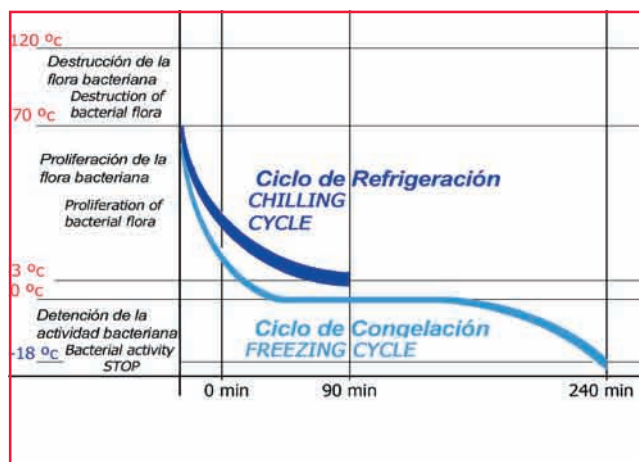
### DEEP-FREEZING OR FREEZING

These two terms are often confused but the end result is the same in both cases: the temperature of a food product is lowered but the water contained in it does not freeze completely.

The difference is that with freezing there are no time limits and macrocrystals are formed internally, whereas **deep-freezing means reaching a temperature of -18°C in the centre of the product within 4 hours, avoiding the formation of macrocrystals.**

As the macrocrystals form, they break the cell membrane and in the thawing phase mineral salts and nutritional substances are lost in the form of liquids.

There are two deep-freezing cycles: hard and soft, both are manual and therefore programmed by the operator according to his specific requirements.



### CORRECT USE OF THE BLAST CHILLER-FREEZER

This is an important choice not only from the point of view of rules and regulations, but also and above all in terms of working methods.

Correct use of the blast chiller/freezer limits the weight loss of the product in the cooling phase (positive chilling) which must be performed by lowering the product temperature from +90°C to +3°C as quickly as possible and in any case within 90 minutes.

The result will be a **soft succulent product which can be kept for longer and, after regeneration, will have all the flavour of a freshly cooked product.**

The blast chiller also allows you to **program your work in the kitchen, using the time to build up stocks for the rest of the week.**

Correct use of the blast chiller ensures **less waste, greater saving on time, higher earnings and a healthy tasty product.**

### BLAST CHILLING

#### Soft Cycle (standard) - 90 ‘

As the term «soft» suggest, this is a gentle cycle specifically designed for light and thin products.

#### Hard Cycle (intensive) - 90 ‘

The «hard» cycle enables to reduce the overall blast chilling time and is ideal for products that have a high density or a high fat content, as well as for packaged food.

### SHOCK FREEZING

#### Soft Cycle (standard) - 240 ‘

This cycle freezes the food product more homogeneously, therefore it is suitable for food that should not be exposed to temperature shocks or that is made with different ingredients.

#### Hard Cycle (intensive) - 240 ‘

This cycle is ideal for semi-finished food or raw materials. It enables to have flexible long-term stocks of products available any time of the year.

### EXAMPLE OF CYCLE OF CHILLING-FREEZING AND REGENERATION

#### COOKING (> 90 °C)

VPG-202



#### BLAST CHILLING (+3 °C) DEEP FREEZING (- 18 °C)

CMCS-202A-1P



#### MAINTENANCE +2 °C / -20 °C

AFN-1602



#### REGENERATION (> 70 °C)

VPG-202





## BLAST CHILLERS & FREEZERS

### BLAST CHILLERS & FREEZERS



Made of austenitic stainless steel.  
Adjustable legs in stainless steel.  
Sliding guides for Gastronorm trays (60x40 cm).  
Doors with automatic locking device.

**Blast chiller / freezer** models designed to reduce the temperature from +70°C to +3°C (**chilling**) or from +20°C to -18°C (**freezing**).

A choice of hard or soft chilling programmes.  
Two chilling and two freezing cycles:

- Hard cycle:** for products of more than 2 cm of thickness.
- Soft cycle:** for products of less than 2 cm of thickness, or low density.

This cycle is made in two programmed steps.  
The soft cycle avoids the frost formation in the product.

#### Duration of the cycles:

- Chilling: 90 minutes.
- Freezing: 240 minutes (4 hours).

Electronic timer and temperature probe standard on all models.  
Probe controlled or time controlled blast chilling options.  
Automatic end-of cycle alarm.  
At the end of a cycle the chiller functions as a storage cabinet, maintaining temperatures of +2/+4°C when chilling, and -18°C when freezing.

Removable, ventilated airtight compressor.  
**R-404 A** cooler, CFC free.  
60 mm thick injected polyurethane insulation, 40 kg/m<sup>3</sup> density.  
No CFC.  
Copper evaporator with aluminium fins.  
**Forced draught.**  
Automatic evaporation of water during defrosting.

In option :

- CORE PROBE WITH HEATING SYSTEM
- PRINTER FOR HACCP

Model	Reference	Levels			Production Kg/cycle		Voltage Refr. Power - W	Dimensions mm	Price
		1/1	2/1	60x40	+90/+3°C	+90/-18°C			
<b>ATM-031 S</b>	143300000000	3	-	-	8	5	230V 1+N - 490	560x700x514	<b>3,175.00</b>
<b>ATM-051 VCH</b>	143315000000	5	-	5	12	8	230V 1+N - 700	790x700x850	<b>4,850.00</b>
<b>ATM-081 VCH</b>	143317000000	8	-	8	25	16	230V 1+N - 1.300	790x800x1,290	<b>5,600.00</b>
<b>ATM-101 VCH</b>	143321000000	10	-	10	30	20	230V 1+N - 1.300	790x800x1,420	<b>6,925.00</b>
<b>ATM-121 VCH</b>	143322000000	12	-	12	36	24	230V 1+N - 2.830	790x800x1,600	<b>8,215.00</b>
<b>ATM-161 VCH</b>	143323000000	16	-	16	40	28	400V 3+N - 2.850	790x800x1,950	<b>9,410.00</b>
<b>ATM-102</b>	143325000000	20	10	10	70	50	400V 3+N - 4.200	1,270x1,090x1,800	<b>10,590.00</b>

(\*) Production by cycle: Kg of product / cycle

### EQUIPMENT OF COMBI OVEN AND BLAS CHILLER



#### Example 1 :

- 061 size oven and support SH-1011
- Blast chiller ATM-051

#### Example 2 :

- 101 size oven and support SH-1011
- Blast chiller ATM-101

#### Example 3 :

- 102 size oven and support SH-21
- Blast chiller ATM-102



### SHOCK FREEZERS COLD ROOM FOR TROLLEYS - REMOTE UNIT

#### Electronic control shock freezer cold room ( + 90° to +3°C / +90° to -18°C)

Made of austenitic stainless steel.  
80 mm and 100 mm thick polyurethan insulation.  
Density 40 Kg/m3. No CFC. R404a cooler.  
Automatic door lock. Perimetral magnetic gasket.  
Chamber with floor, for trolleys,  
with rounded corners R80 for easier cleaning.

**Blast chiller / freezer** models designed to reduce  
the temperature from +70°C to +3°C (**chilling**)  
or from +20°C to -18°C (**freezing**).

#### Duration of the cycles:

- Chilling: 90 minutes.
- Freezing: 240 minutes (4 hours).

Electronic timer and temperature core probe..  
Automatic end-of cycle alarm.

In option: ramp for access to the chamber.

**Remote condenser unit not included.**

In option: cover for the external condenser unit.



**SAY US YOUR REQUIREEMENTS AND WE WILL PROJECT THE MOST CONVENIENT EQUIPMENT FOR YOU**





## DISHWASHING







## ADVANCE LINE DISHWASHING



### DISHWASHING ADVANCE LINE

Dishwashing - COMPLET Series	147
CLINIC dishwashing - HY Series	149
Glasswashers	150
Front loading dishwashers	152
Front loading dishwasher - big door	154
Pass-through dishwashers	155
Gas dishwashers "ECO"	156
Delivery - sorting tables	158
Prewashing tables - COMPLET Series	160
Accessories	161

#### Water softener:

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

#### Water connection:

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

#### Water pressure:

Minimum: 2 bar = 2 Kg / cm<sup>2</sup>  
Maximum: 4 bar = 4 Kg / cm<sup>2</sup>



At Fagor Industrial, we have developed a new range of dishwashers, the **ADVANCE** Line.

These dishwashers are unique thanks to their modern lines and finishes, and their electronic operation.

The **ADVANCE** Line operates electronically for greater ease of use and more intuitive functions.

Thanks to the digital display, the user can see the water temperatures during all wash stages, including rinsing and washing.



A very important aspect for users and technicians alike is the error and malfunction diagnostic system included in the **ADVANCE** machines.

The **ADVANCE** Line includes the following models:

- standard
- with drain pump and programme (B)
- with built-in water softener and salt regeneration programme (D)
- with detergent dispenser (DD)



All the machines included in this range are equipped with a anti-return protection system.

This prevents wastewater from returning to the hydraulic net, guaranteeing maximum hygiene during all processes.

These dishwashers also include a thermo stop function that guarantees a minimum rinsing water temperature of 85°C (the minimum temperature that prevents bacterial growth).

And the top of the line is the **ADVANCE COMPLET** that, apart from all the features of the other models, also includes double skinned with insulation, for improved soundproofing and temperature maintenance inside the machine.

The **ADVANCE** Line is available in glass washers, front-loading dishwashers with standard or large doors, and pass-through dishwashers, in gas and electric versions.

## ADVANCE COMPLET LINE DISHWASHERS

### DISHWASHERS WITH DOUBLE SKINNED AND MORE FEATURES

The **ADVANCE** Line presents its **ADVANCE COMPLET** version, the best-equipped machines for each range, with more features and a double panel system.

Double rotating wash and rinse systems, above and below.

Rounded tank for easy cleaning and draining.

Double skinned with insulation for improved soundproofing and reduced loss of heat inside the machine.

Heating elements in tank and boiler.

Electronic operation.

Thermostatic temperature control: washing at 60°C and rinsing at 90°C.

Thermo stop system that guarantees minimum rinsing temperature of 85°C.

Digital wash and rinse temperature display.

Security thermostats.

Self diagnostic system.

Anti - return protection system.

Drain pump and drainage cycle

Security switch on door or hood.

Equipped with rinse dispenser.

Equipped with detergent dispenser.

### GLASS-WASHERS ADVANCE COMPLET

#### Specific features:

Basket: 400 x 400 mm.

Capacity for dishes de Ø 27 cm.

Wash cycles: 90" - 120" - 180"

Optional cold rinse at the end of the cycle.

Tank: Power: 2 KW - Capacity: 15 litres

Boiler: Power: 2,8 KW - Consumption: 2,5 litres/rinse

Electrical connection: 230 V - 1+N+E

Equipment: 2 Baskets,  
1 Cutlery container and  
1 supplement for dishes



Model	Reference	Production Pieces/h	Basket mm	Electrical connection	Power KW	Dimensions mm	Price
AD-21 C	1210202878	2,100 - Ø27	400x400	230V-1+N+T	3,13	510x545x720	1.875,00



## ADVANCE COMPLET LINE DISHWASHERS

### FRONT LOADING DISHWASHERS ADVANCE COMPLET

#### Specific features:

Basket: 500 x 500 mm.  
Capacity for dishes de Ø 32 cm.  
Wash cycles: 60" - 90" - 180"

Tank: Power: 2.8 KW - Capacity: 25 litres  
Boiler: Consumption: 2,7 litres/rinse

Equipment: 1 CT-10 Base Basket,  
1 CP-16/18 Basket for dishes and  
4 Cutlery containers



Model	Reference	Production Dishes/h	Cycles Time (sec.)	Electrical connection	Power KW		Dimensions mm	Price
					Boiler	Total		
AD-48 C	1210305378	540	60"-90"-180"	230V-1+N+T	2,80	3,52	640x625x820	2.420,00
AD-64 C	1210305678	720	60"-90"-180"	400V-3+N+T	6,00	6,72	640x625x820	2.730,00

### PASS-THROUGH DISHWASHERS ADVANCE COMPLET

#### Specific features:

Basket: 500 x 500 mm.  
Capacity for dishes de Ø 42 cm.

Two independent wash pumps for lower and upper systems,  
590 W each.

Wash cycles: 55", 75", 120", continuous washing position and  
stand-by position.

Tank: Power: 4,5 KW - Capacity: 45 litres  
Boiler: Power: 12 KW Consumption: 3 litres/rinse

Electrical connection: 400 V - 3+N+T

Equipment: 1 CT-10 Base Basket,  
2 CP-16/18 Basket for dishes and  
8 Cutlery containers



Model	Reference	Production Dishes/h	Cycles Time (sec.)	Electrical connection	Power KW		Dimensions mm	Price
					Boiler	Total		
AD-120 C	1210307278	1.200	55-75-120-C-Sby	400V-3+N+T	12,00	17,79	675x675x1,400	4.660,00

## HYGIENIC DISHWASHERS

### Dishwashers with double skinned and insulation.

Rotating wash and rinse system.

Heated by means of shielded elements.

Boiler with stainless steel heating elements for the water of the rinse.

Automatic rinse **dispenser**.

Automatic wash product **doser**.

Thermostatically adjusted:

wash temperature 60 °C and rinse temperature 90 °C.

Digital display for rinsing and washing temperature.

**Thermo-stop** rinse device at 83 °C.

Safety thermostats for wash and rinse.

**Drain pump** and drainage cycle.

Filters and trays in the wash tank.

Pressure pump for rinse.

**Break tank system.**

**Booster pump.**

**Safety system** that assures water doesn't enter during rinse.

**Safety switch** for door opening.

Adjustable legs.

### Important:

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

AD-120 HY



AD-64 HY

Model	Reference	Production Dishes/h	Equipment Features (*)	Voltage	Power KW	Dimensions mm	Price
AD-48 HY	1210305374	540	1-C-A-S	230V-1+N+E	3,52	640x625x820	2.470,00
AD-64 HY	1210305674	720	1-E-A-S	400V-3+N+E	6,72	640x625x820	2.770,00
AD-120 HY	1210307274	1.200	2-H-B-Z	400V-3+N+E	17,79	675x675x1.400	4.740,00

### (\*) TECHNICAL CHARACTERISTICS

- 1 :** One wash pump for lower and upper systems, 590 W.
- 2 :** Two independent wash pumps for lower and upper systems, 590 W each.
- C :** Power: Tank: 2,8 KW - Boiler: 2,8 KW
- E :** Power: Tank: 2,8 KW - Boiler: 6,0 KW
- H :** Power: Tank: 4,5 KW - Boiler: 12,0 KW
- A :** Wash cycles: 60", 90" and 180".
- B :** Wash cycles: 55", 75", 120", stand by and continuous washing program

### (\*\*) EQUIPMENT

- S :** 1 basket-base CT-10 + 1 basket for dishes CP-16/18 + 4 cutlery containers
- Z :** 1 basket-base CT-10 + 2 basket for dishes CP-16/18 + 8 cutlery containers



## ADVANCE LINE DISHWASHERS

The **ADVANCE Series** presents these features:

Double rotating wash and rinse systems, above and below.  
 Rounded tank for easy cleaning and draining.  
 Heating elements in tank and boiler.  
 Electronic operation.  
 Thermostatic temperature control: washing at 60°C and rinsing at 90°C.  
 Thermo stop system that guarantees minimum rinsing temperature of 85°C.  
 Digital wash and rinse temperature display.  
 Security thermostats.  
 Self diagnostic system.  
 Anti - return protection system.  
 Security switch on door or hood.  
 Equipped with rinse dispenser.

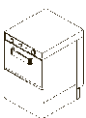
### GLASS - WASHERS

#### Standard features:

Wash cycles: 90" - 120" - 180"  
 Tank with rounded corners.  
 Double skinned on door.  
 Built-in rinse water boiler. Automatic rinse dispenser.  
 Thermostatically adjusted: wash 60 °C, and rinse 90 °C.  
 Digital display for rinsing and washing temperature.  
 Thermo stop system.  
 Self diagnostic system.  
 Anti - return protection.  
 Safety thermostat.  
 Safety switch for door opening.  
 Equipped with 2 baskets and 1 cutlery container.  
 Electrical connection: 230 V - 1+N+T



Model	Reference	Production Pieces/h	Basket mm	Equipment (*)	Power KW	Dimensions mm	Price
<b>AD-15</b>	1210202605	1,500 - Ø19	350x350	2-F-P-S	2,66	430x475x650	<b>1.375,00</b>
<b>AD-21</b>	1210202705	2,100 - Ø27	400x400	3-F-G-Z	3,06	470x520x720	<b>1.595,00</b>



#### (\*) TANKS AND BOILERS

- 1 :** Tank: Power: 1 KW - Capacity: 11 litres  
 Boiler: Power: 2.4 KW - Consumption: 2 litres/rinse
- 2 :** Tank: Power: 2 KW - Capacity: 11 litres  
 Boiler: Power: 2.4 KW - Consumption: 2 litres/rinse
- 3 :** Tank: Power: 2 KW - Capacity: 15 litres  
 Boiler: Power: 2.8 KW - Consumption: 2.5 litres/rinse

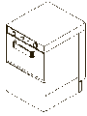
#### (\*) EQUIPMENT

- F :** Optional cold rinse at the end of the cycle.
- P :** Capacity for Dishes Ø 19 cm.  
**G :** Capacity for Dishes Ø 27 cm.
- S :** One supplement for saucers.  
**Z :** One supplement for dishes.

## GLASS - WASHERS WITH SOFTENER

### Specific features:

Built in softener.  
Timer for regeneration cycle.

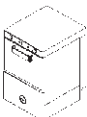


Model	Reference	Production Pieces/h	Basket mm	Equipment (*)	Power KW	Dimensions mm	Price
AD-21 D	1210203405	2,100 - Ø27	400x400	3-F-G-Z	3,06	470x520x720	1.735,00

## GLASS - WASHER WITH DRAIN PUMP

### Specific features:

Drain pump and drainage cycle.



Model	Reference	Production Pieces/h	Basket mm	Equipment (*)	Power KW	Dimensions mm	Price
AD-21 B	1210202805	2,100 - Ø27	400x400	3-F-G-Z	3,13	470x520x720	1.760,00

## GLASS - WASHERS WITH DETERGENT DOSER

### Specific features:

Detergent doser.



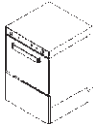
Model	Reference	Production Pieces/h	Basket mm	Equipment (*)	Power KW	Dimensions mm	Price
AD-21 DD	1210202776	2,100 - Ø27	400x400	3-F-G-Z	3,13	470x520x720	1.725,00

## ADVANCE LINE DISHWASHERS

### FRONT LOADING DISHWASHERS

#### Standard features:

Wash cycles: 60" - 90" - 180".  
 Rotating wash and rinse.  
 Tank with rounded corners. Double skinned on door.  
 Capacity: 25 litres.  
 Wash water heated by means of shielded elements on the tank : 2.8 KW.  
 Built-in rinse water boiler. Consumption: 2.7 litres/rinse.  
 Filters and trays in the wash tank.  
 Automatic rinse dispenser.  
 Thermostatically adjusted: wash 60 °C, and rinse 90 °C.  
 Safety thermostat. Thermo stop system.  
 Digital display for rinsing and washing temperature.  
 Self diagnostic system.  
 Anti - return protection.  
 Safety switch for door opening.  
 Capacity for dishes Ø 32 cm.  
 Basket size: 500 x 500 mm.



Model	Reference	Production Dishes/h	Technical features (*)	Equipment (**)	Power KW	Dimensions mm	Price
<b>AD-48</b>	1210305205	540	M	X-L	3,45	600x600x820	<b>2.175,00</b>
<b>AD-64</b>	1210305505	720	T	X-L	6,65	600x600x820	<b>2.370,00</b>

#### (\*) TECHNICAL FEATURES:

**M :** Electrical connection: 230 V - 1+N+T - Boiler: 2,8 KW.  
**T :** Electrical connection: 400 V - III+ N+T - Boiler: 6 KW.

#### (\*\*) EQUIPMENT:

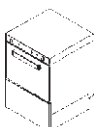
**X :** 1 base basket CT-10 + 1 basket for dishes CP-16/18 and 4 cutlery container.

**L :** Filters and trays in the wash tank.

### FRONT LOADING DISHWASHERS WITH SOFTENER

#### Specific features:

Built in descaling unit.  
 Timer for regeneration cycle.

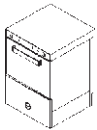


Model	Reference	Production Dishes/h	Cycles Time (sec.)	Electrical connection	Power KW Boiler	Total	Dimensions mm	Price
<b>AD-48 D</b>	1210305275	540	60"-90"-180"	230V-1+N+T	2,80	3,45	600x600x820	<b>2.316,00</b>
<b>AD-64 D</b>	1210305572	720	60"-90"-180"	400V-3+N+T	6,00	6,65	600x600x820	<b>2.505,00</b>

## FRONT LOADING DISHWASHERS WITH DRAIN PUMP

### Specific features:

Drain pump (70 W) and drainage cycle.

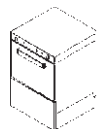


Model	Reference	Production Dishes/h	Cycles Time (sec.)	Electrical connection	Power KW		Dimensions mm	Price
					Boiler	Total		
AD-48 B	1210305305	540	60"-90"-180"	230V-1+N+T	2,80	3,52	600x600x820	2.290,00
AD-64 B	1210305605	720	60"-90"-180"	400V-3+N+T	6,00	6,72	600x600x820	2.550,00

## FRONT LOADING DISHWASHERS WITH DETERGENT DOSER

### Specific features:

Built-in detergent doser.



Model	Reference	Production Dishes/h	Cycles Time (sec.)	Electrical connection	Power KW		Dimensions mm	Price
					Boiler	Total		
AD-48 DD	1210305276	540	60"-90"-180"	230V-1+N+T	2,80	3,45	600x600x820	2.306,00
AD-64 DD	1210305571	720	60"-90"-180"	400V-3+N+T	6,00	6,65	600x600x820	2.500,00

# ADVANCE LINE DISHWASHERS

## FRONT LOADING DISHWASHER WITH BIG DOOR

**Model with capacity for dishes Ø 42 cm and for self-service trays.**

**Ergonomic and very easy to use.**

Rotating wash and rinse.  
Heated by means of shielded elements.  
Built-in rinse water boiler.  
Double skinned on door.  
Automatic rinse dispenser.  
Thermostatically adjusted: wash 60 °C, and rinse 90 °C.  
Thermo stop system.  
Self diagnostic system.  
Anti - return protection.  
Safety thermostat.  
Digital display rinsing for and washing temperature.  
Safety switch for door opening.  
Basket size: 500 x 500 mm.  
Special tank size for trays.  
Tank with rounded corners.  
Tank capacity: 25 litres.  
Water consumption: 2.7 litres / rinse.  
Wash cycles: 60" - 90" and 180" fixed.

**Equipment:**

1base basket CT-10, 1 basket for dishes CP-16/18,  
1 basket for trays CB-7 and 4 cutlery containers.

Connection: 400 V - 3+N+T



Model	Reference	Production Dishes/h	Cycles Time (sec.)	Electrical connection	Power KW		Dimensions mm	Price
					Boiler	Total		
AD-72	1210305705	720	60"-90"-180"	400V-3+N+T	6,00	6,65	600x600x1,200	2.540,00





## ELECTRIC PASS-THROUGH DISHWASHERS

### Standard features:

Capacity for dishes Ø 42 cm.  
 Wash cycles: 55", 75", 120", continuous washing position and stand-by position.  
 The hood rises easily, with compensation system.  
 Upper and lower rotating wash and rinse system.  
 Heated by means of shielded elements.  
 Tank with 4.5 kW heating element.  
 Tank capacity: 45 litres.  
 Filters and trays in the wash tank.  
 Thermostatically adjusted:  
 wash temperature 60 °C and rinse temperature 90 °C.  
 Thermo stop system.  
 Self diagnostic system.  
 Anti - return protection.  
 Safety thermostat.  
 Digital display for rinsing and washing temperature.  
 Automatic rinse dispenser.  
 Boiler with stainless steel heating elements for the water of the rinse. Safety thermostat for the rinse.  
 Water consumption: 3 litres by rinse.  
 Safety switch for hood opening.  
 Electrical connection: 400 V - 3+N+T



Model	Reference	Production Dishes/h	Technical features (*)	Equipment (**)	Power KW	Dimensions mm	Price
<b>AD-90</b>	1210307406	800	1-C	S	11,10	675x675x1,400	<b>3.290,00</b>
<b>AD-120</b>	1210307230	1.200	2-H	Z	17,70	675x675x1,400	<b>4.130,00</b>

## ELECTRIC PASS-THROUGH DISHWASHERS WITH DRAIN PUMP

### Specific features:

Drain pump (90 W) and drainage cycle.



Model	Reference	Production Dishes/h	Technical features (*)	Equipment (**)	Power KW		Dimensions mm	Price
					Boiler	Total		
<b>AD-120 B</b>	1210307293	1.200	2-H	Z	12,00	17,79	675x675x1,400	<b>4.325,00</b>

### (\*) TECHNICAL CHARACTERISTICS

- 1 :** One wash pump for lower and upper systems, 590 W.  
**2 :** Two independent wash pumps for lower and upper systems, 590 W each.  
**C :** Boiler with 6 kW power.  
**H :** Boiler with 12 kW power.

### (\*\*) EQUIPMENT

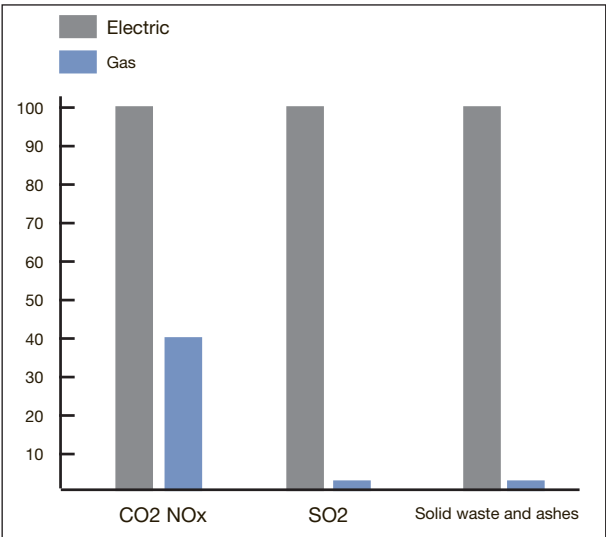
- S :** 1 basket CT-10 + 1 basket for dishes CP-16/18 + 2 cutlery containers.  
**Z :** 1 basket CT-10 + 2 basket for dishes CP-16/18 + 8 cutlery containers.

# ADVANCE LINE DISHWASHERS

## THE «ECO» TECHNOLOGY: «ECO» MODELS

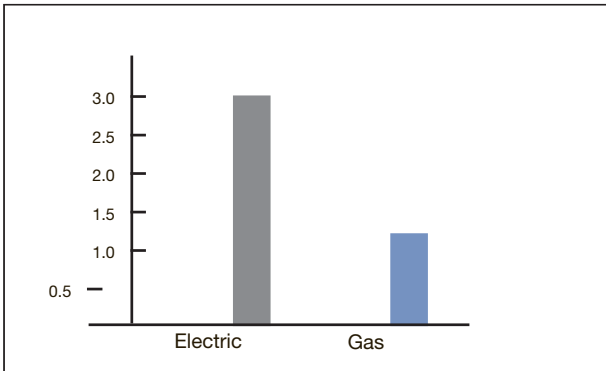
The highest-capacity commercial pass through dishwasher (AD-120), as well as all compact models, modular conveyors and flight dishwashers are also available in a gas version. These are our **ECO**, so-called on account of their **Economic** and **Ecological** benefits. They are fitted with an **external gas generator for hot water** that affords the user numerous advantages:

- Saving:** up to 80% saving.
  - Ecology:** Up to 100% reduction of contaminating wasteemissions.
  - Speed:** System time setting is reduced by 40%.
  - Versatility:** Multi-gas: natural, butane, propane...
- The saving made on an ECO dishwasher will see you recover your investment in less than three years.



## REDUCED ENERGY CONSUMPTION

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



## GAS PASS-THROUGH DISHWASHERS

### The "ECO" models:

- More ECONOMIC
- More ECOLOGIC

Equipped with one **GA-20 hot water generator**, 20.000 kcal/h.  
 Electronic control of water level and temperature.  
 Rotating wash and rinse system.  
 Wash cycles: 55", 75", 120", continuous washing position and stand-by position.  
 Tank with 2.8 kW heating element. Tank capacity: 45 litres.  
 Filters and trays in the wash tank.  
 Two independent wash pumps for lower and upper systems.  
 Pump for rinse water.  
 Water consumption: 3 litres by rinse.  
 Automatic rinse dispenser.  
 Thermostatically adjusted:  
 wash temperature 60 °C and rinse temperature 90 °C.  
 Thermo stop system.  
 Self diagnostic system.  
 Anti - return protection.  
 Safety thermostat.  
 Digital display for rinsing and washing temperature.  
 Safety switch for hood opening.

### Equipment:

1 base basket CT-10, 2 baskets for dishes CP-16/18 and 8 cutlery containers.

Electric power: 4 KW - 230 V, 1+N+T.  
 Gas power: 20.000 Kcal/h (23,25 KW).



	Model	Reference (*)	Production Dishes/h	Electrical connection	Electrical power - KW	Gas power		Dimensions mm	Price
						Kcal/h	KW		
	<b>AD-120 ECO</b>	1210307305	1.200	230V-1+N+T	4,00	20.000	23,25	675x675x1,400	<b>6.220,00</b>
	<b>AD-120 ECO-B</b>	1210307397	1.200	230V-1+N+T	4,09	20.000	23,25	675x675x1,400	<b>6.435,00</b>

(\*) **Note:** with the code of the machine it is necessary to add the code of the generator **GA-20** : 1220300100 (LPG) or 1220300102 (GN), **that it is included in the price**

### Warning:

**If the water is very hard (over 10 HF / 6 HD) it is necessary to install a generator GA-20 D. It has an automatic descaling system. This is a chargeable extra. Contact with FAGOR.**

**AD-120-ECO B: Drain pump and drainage cycle. Power of the pump: 90 W.**



*AD-120-ECO with entry - exit tables*

## PREWASHING TABLES FOR ADVANCE PASS-THROUGH DISWASHERS

### PRE WASHING TABLES FOR ADVANCE LINE

Manufactured for the pass-through dishwashers:  
AD-90, AD-120, AD-120 ECO, FI-80 , FI-100

\* Models with sink :

Sink dimensions: 450 x 450 x 250 mm.

*MFDB-1200 I model,  
with guides, lower rack,  
sink and shower tap*



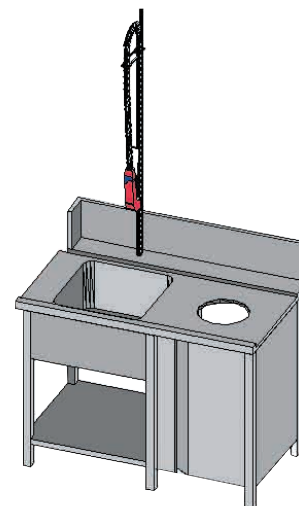
Model	Reference	Situation of the table	Equipment Features	Dimensions mm	Price
RIGHT TABLE	1210307515	RIGHT	- Lower rack	650x655x900	230,00
LEFT TABLE	1210307516	LEFT			
RIGHT TABLE - REAR GUARD	1210307517	RIGHT	- Rear guard - Lower rack	650x655x900	255,00
LEFT TABLE - REAR GUARD	1210307518	LEFT			
RIGHT TABLE - ECO	1210307519	RIGHT	- Hole for generator chimney	650x655x900	220,00
LEFT TABLE - ECO	1210307520	LEFT			
RIGHT TABLE - ECO - R. GUARD	1210307521	RIGHT	- Rear guard - Hole for generator chimney	650x655x900	245,00
LEFT TABLE - ECO - R. GUARD	1210307522	LEFT			
MFDB-700 D	2151502314	RIGHT	- Rear guard - Sink - Shower tap - Lower rack	700x700x900	1.830,00
MFDB-700 I	2151502315	LEFT			
MLB-1200 D	2151502300	RIGHT	- Rear guard - Lower rack - Guides for baskets	1,200x700x900	1.180,00
MLB-1200 I	2151502301	LEFT			
MLB-1200 ECO/D	2151502306	RIGHT	- Rear guard - Lower rack - Guides for baskets - Hole for generator chimney	1,200x700x900	1.200,00
MLB-1200 ECO/I	2151502307	LEFT			
MFDB-1200 D	2151502316	RIGHT	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1,200x700x900	2.060,00
MFDB-1200 I	2151502317	LEFT			
MFDB-1500 D	2151502302	RIGHT	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1,500x700x900	2.200,00
MFDB-1500 I	2151502303	LEFT			

## DELIVERY/SORTING TABLES FOR ADVANCE PASS-THROUGH DISWASH-

### DELIVERY / SORTING TABLES FOR ADVANCE LINE

Manufactured for the pass-through dishwashers:  
AD-90, AD-120, AD-120 ECO, FI-80 , FI-100

Rear guard in all the models.  
Waste disposal.  
Space for the trash bin.  
Tables with sink built-in shower tap.



**MFDP-1200-D** model, with sink, shower tap, and closed space for trash bin.

Model	Reference	Situation of the table	Housing for bin	Equipment Features	Dimensions mm	Price
<b>MLH-1200 D</b>	2151502318	RIGHT	OPEN	- Lower rack	1,200x700x900	<b>1.240,00</b>
<b>MLH-1200 I</b>	2151502319	LEFT				
<b>MLP-1200 D</b>	2151502320	RIGHT	With DOOR	- Lower rack	1,200x700x900	<b>1.750,00</b>
<b>MLP-1200 I</b>	2151502321	LEFT				
<b>MFDH-1200 D</b>	2151502322	RIGHT	OPEN	- Sink - Shower tap - Lower rack	1,200x700x900	<b>2.150,00</b>
<b>MFDH-1200 I</b>	2151502323	LEFT				
<b>MFDP-1200 D</b>	2151502324	RIGHT	With DOOR	- Sink - Shower tap - Lower rack	1,200x700x900	<b>2.650,00</b>
<b>MFDP-1200 I</b>	2151502325	LEFT				
<b>MFDH-1500 D</b>	2151502326	RIGHT	OPEN	- Sink - Shower tap - Lower rack	1,500x700x900	<b>2.280,00</b>
<b>MFDH-1500 I</b>	2151502327	LEFT				
<b>MFDP-1500 D</b>	2151502328	RIGHT	With DOOR	- Sink - Shower tap - Lower rack	1,500x700x900	<b>2.765,00</b>
<b>MFDP-1500 I</b>	2151502329	LEFT				
<b>MFDH-1800 D</b>	2151502304	RIGHT	OPEN	- Sink - Shower tap - Lower rack - Guides for baskets	1,800x700x900	<b>2.410,00</b>
<b>MFDH-1800 I</b>	2151502305	LEFT				
<b>MFDP-1800 D</b>	2151502330	RIGHT	With DOOR	- Sink - Shower tap - Lower rack - Guides for baskets	1,800x700x900	<b>2.980,00</b>
<b>MFDP-1800 I</b>	2151502331	LEFT				

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





## PREWASHING TABLES FOR ADVANCE COMPLET PASS-THROUGH DISWASHERS

### PRE WASHING TABLES FOR ADVANCE COMPLET LINE

Manufactured for the pass-through dishwashers:  
AD-90, AD-120, AD-120 ECO, FI-80 , FI-100



Model	Reference	Situation of the table	Equipment Features	Dimensions mm	Price
<b>RIGHT TABLE</b>	1210307515	RIGHT	- Lower rack	650x655x900	<b>230,00</b>
<b>LEFT TABLE</b>	1210307516	LEFT			
<b>RIGHT TABLE - REAR GUARD</b>	1210307517	RIGHT	- Rear guard - Lower rack	650x655x900	<b>255,00</b>
<b>LEFT TABLE - REAR GUARD</b>	1210307518	LEFT			
<b>MLB-1200 AD-D</b>	2151502350	RIGHT	- Rear guard - Lower rack - Guides for baskets	1,200x700x900	<b>1.180,00</b>
<b>MLB-1200 AD-I</b>	2151502351	LEFT			
<b>MFDB-1200 AD-D</b>	2151502356	RIGHT	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1,200x700x900	<b>2.060,00</b>
<b>MFDB-1200 AD-I</b>	2151502357	LEFT			
<b>MFDB-1500 AD-D</b>	2151502352	RIGHT	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1,500x700x900	<b>2.200,00</b>
<b>MFDB-1500 AD-I</b>	2151502353	LEFT			
<b>MFDB-1800 AD-D</b>	2151502354	RIGHT	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1,800x700x900	<b>2.410,00</b>
<b>MFDB-1800 AD-I</b>	2151502355	LEFT			



**MFDB-1200 AD-I** model,  
with guides, lower rack,  
sink and shower tap

## SINKS WITH SPACE FOR DISHWASHER

Sink with draining board.  
 Sink dimensions: 500 x 500 x 300 mm.  
 Lower shelf under sink.  
 Housing for the dishwasher under draining board.  
 Space for dishwashers 600 x 600 mm,  
 820÷850 mm high.  
 Adjustable legs.



FBL-127 D

Model	Reference	Characteristics	Dimensions mm	Price
<b>FBL-127 D</b>	2111123103 + 2111222120	Draining board and housing on the <b>RIGHT</b>	1,200x700x850	<b>735,00</b>
<b>FBL-127 I</b>	2111123104 + 2111222120	Draining board and housing on the <b>LEFT</b>	1,200x700x850	<b>735,00</b>

## STAND FOR FRONT LOADING DISHWASHER

Space for baskets 500 x 500 mm.  
 Capacity for 3 baskets height 110 mm.  
 For the front loading dishwashers, except "72" models.

AD-48 model  
over **stand**

Model	Reference	Characteristics	Dimensions mm	Price
<b>STAND</b>	1210305185	Capacity for 3 baskets 500x500x110 mm	600x600x400	<b>215,00</b>



## CONCEPT LINE DISHWASHERS



### DISHWASHING CONCEPT LINE

Glasswashers	164
Front loading dishwashers	165
Front loading dishwasher - big door	166
Pass-through dishwashers	167
Delivery - sorting tables	168
Accessories	170

#### Water softener:

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

#### Water connection:

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

#### Water pressure:

Minimum: 2 bar = 2 Kg / cm<sup>2</sup>  
Maximum: 4 bar = 4 Kg / cm<sup>2</sup>

## CONCEPT LINE DISHWASHERS

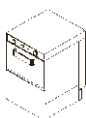
### GLASS - WASHERS

#### Standard features:

Tank with rounded corners.  
Built-in rinse water boiler. Automatic rinse dispenser.  
Wash timer 0 ÷ 120"  
Thermostatically adjusted: wash 60 °C, and rinse 90 °C.  
Safety thermostat.  
Safety switch for door opening (except LVC-12 model).  
Equipped with 2 baskets and 1 cutlery container.  
Electrical connection: 230 V - 1+N+T



Model	Reference	Production Pieces/h	Basket mm	Equipment (*)	Power KW	Dimensions mm	Price
<b>LVC-12</b>	1210202500	1,200 - Ø19	350x350	1-P-S	2,66	430x475x650	<b>1.065,00</b>
<b>LVC-15</b>	1210202600	1,500 - Ø19	350x350	2-F-P-S	2,66	430x475x650	<b>1.280,00</b>
<b>LVC-21</b>	1210202700	2,100 - Ø27	400x400	3-F-G-Z	3,06	470x520x720	<b>1.475,00</b>



#### (\*) TANKS AND BOILERS

- 1 :** Tank: Power: 1 KW - Capacity: 11 litres  
Boiler: Power: 2.4 KW - Consumption: 2 litres/rinse
- 2 :** Tank: Power: 2 KW - Capacity: 11 litres  
Boiler: Power: 2.4 KW - Consumption: 2 litres/rinse
- 3 :** Tank: Power: 2 KW - Capacity: 15 litres  
Boiler: Power: 2.8 KW - Consumption: 2.5 litres/rinse

#### (\*) EQUIPMENT

- F :** Optional cold rinse at the end of the cycle.
- P :** Capacity for Dishes Ø 19 cm.  
**G :** Capacity for Dishes Ø 27 cm.
- S :** One supplement for saucers.  
**Z :** One supplement for dishes.

### GLASS - WASHER WITH DRAIN PUMP

#### Specific features:

Drain pump and drainage cycle.  
Capacity for Dishes Ø 27 cm.  
Equipped with 2 baskets, 1 cutlery container and supplement for dishes.  
Fixed wash cycle 120".  
Tank: Power: 2 KW - Capacity: 15 litres  
Boiler: Power: 2.8 KW - Consumption: 2.5 litres/rinse  
Optional cold rinse at the end of the cycle.  
Electrical connection: 230 V - 1+N+T



Model	Reference	Production Pieces/h	Basket mm	Equipment (*)	Power KW	Dimensions mm	Price
<b>LVC-21 B</b>	1210202800	2,100 - Ø27	400x400	3-F-G-Z	3,13	470x520x720	<b>1.630,00</b>

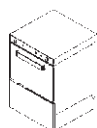




## FRONT LOADING DISHWASHERS

### Standard features:

Rotating wash and rinse.  
 Tank with rounded corners.  
 Capacity: 25 litres.  
 Wash water heated by means of shielded elements on the tank : 2.8 KW.  
 Built-in rinse water boiler. Consumption: 2.7 litres/rinse.  
 Automatic rinse dispenser.  
 Thermostatically adjusted: wash 60 °C, and rinse 90 °C.  
 Safety thermostat.  
 Safety switch for door opening.  
 Capacity for dishes Ø 32 cm.  
 Basket size: 500 x 500 mm.



Model	Reference	Production Dishes/h	Technical features (*)	Equipment (**)	Power KW	Dimensions mm	Price
<b>FI-30</b>	1210305100	360	1-M	S	3,45	600x600x820	<b>1.795,00</b>
<b>FI-48</b>	1210305200	540	2-M	X-L	3,45	600x600x820	<b>2.015,00</b>
<b>FI-64</b>	1210305500	720	3-T	X-L	6,65	600x600x820	<b>2.195,00</b>

### (\*) TECHNICAL FEATURES:

**1 :** Wash cycle: adjustable : 0-240".  
**2 :** Wash cycles: 120" and 180" fixed.  
**3 :** Wash cycles: 90" and 180" fixed.  
**M :** Electrical connection: 230 V - 1+N+T - Boiler: 2,8 KW.  
**T :** Electrical connection: 400 V - III+ N+T - Boiler: 6 KW.

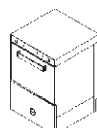
### (\*\*) EQUIPMENT:

**S :** 1 base basket CT-10 + 1 basket for dishes CP-16/18 and 1 cutlery container.  
**X :** 1 base basket CT-10 + 1 basket for dishes CP-16/18 and 4 cutlery container.  
**L :** Filters and trays in the wash tank.

## FRONT LOADING DISHWASHERS WITH DRAIN PUMP

### Specific features:

Drain pump (70 W) and drainage cycle.



Model	Reference	Production Dishes/h	Cycles Time (sec.)	Electrical connection	Power KW Boiler	Total	Dimensions mm	Price
<b>FI-48 B</b>	1210305300	540	120"-180"	230V-1+N+E	2,80	3,52	600x600x820	<b>2.185,00</b>
<b>FI-64 B</b>	1210305600	720	90"-180"	400V-3+N+E	6,00	6,72	600x600x820	<b>2.430,00</b>

# CONCEPT LINE DISHWASHERS

## FRONT LOADING DISHWASHER WITH BIG DOOR

**Model with capacity for dishes Ø 42 cm and for self-service trays.**

**Ergonomic and very easy to use.**

Rotating wash and rinse.  
Heated by means of shielded elements.  
Built-in rinse water boiler.  
Automatic rinse dispenser.  
Thermostatically adjusted: wash 60 °C, and rinse 90 °C.  
Safety thermostat.  
Thermometers for wash and rinse water temperature.  
Safety switch for door opening.  
Basket size: 500 x 500 mm.  
Special tank size for trays.  
Tank with rounded corners.  
Tank capacity: 25 litres.  
Water consumption: 2.7 litres / rinse.  
Wash cycles: 90" and 180" fixed.

**Equipment:**

1 base basket CT-10, 1 basket for dishes CP-16/18,  
1 basket for trays CB-7 and 4 cutlery containers.

Connection: 400 V - 3+N+T



Model	Reference	Production Dishes/h	Cycles Time (sec.)	Electrical connection	Power KW		Dimensions mm	Price
					Boiler	Total		
FI-72	1210305700	720	90"-180"	400V-3+N+E	6,00	6,65	600x600x1,200	2.425,00



## ELECTRIC PASS-THROUGH DISHWASHERS

### Standard features:

Capacity for dishes Ø 42 cm.  
 The hood rises easily, with compensation system.  
 Upper and lower rotating wash and rinse system.  
 Heated by means of shielded elements.  
 Tank with 4.5 kW heating element.  
 Tank capacity: 45 litres.  
 Filters and trays in the wash tank.  
 Thermostatically adjusted:  
 wash temperature 60 °C and rinse temperature 90 °C.  
 Safety thermostat.  
 Automatic rinse dispenser.  
 Boiler with stainless steel heating elements for the water of the rinse. Safety thermostat for the rinse.  
 Water consumption: 3 litres by rinse.  
 Pilots (FI-80) or thermometers (FI-100) for wash and rinse temperatures, depending on the model.  
 Safety switch for hood opening.  
 Electrical connection: 400 V - 3+N+T



FI-100 with entry - exit tables



Model	Reference	Production Dishes/h	Technical features (*)	Equipment (**)	Power KW	Dimensions mm	Price
FI-80	1210307400	800	1-C-F	S	11,10	675x675x1,400	3.150,00
FI-100	1210307100	900	2-E-P	X-T	14,70	675x675x1,400	3.590,00

## ELECTRIC PASS-THROUGH DISHWASHERS WITH DRAIN PUMP

### Specific features:

Drain pump (90 W) and drainage cycle.



Model	Reference	Production Dishes/h	Technical features (*)	Equipment (**)	Power KW		Dimensions mm	Price
					Boiler	Total		
FI-100 B	1210307191	900	2-E-P	X-T	9,00	14,79	675x675x1,400	3.785,00

### (\*) TECHNICAL CHARACTERISTICS

- 1: One wash pump for lower and upper systems, 590 W.
- 2: Two independent wash pumps for lower and upper systems, 590 W each.
- C: Boiler with 6 kW power.
- E: Boiler with 9 kW power.
- F: Wash cycles: 90" y 180".
- P: Wash cycles: 55", 75", 120", continuous washing position and stand-by position.

### (\*\*) EQUIPMENT

- T: Analogic Thermometers for the wash and rinse water.
- S: 1 basket CT-10 + 1 basket for dishes CP-16/18 + 2 cutlery containers.
- X: 1 basket CT-10 + 1 basket for dishes CP-16/18 + 8 cutlery containers.

## PREWASHING TABLES FOR PASS-THROUGH DISWASHERS

### PRE WASHING TABLES

Manufactured for the pass-through dishwashers:  
AD-90, AD-120, AD-120 ECO, FI-80 , FI-100

**MFDB-1200 I** model,  
with guides, lower rack,  
sink and shower tap



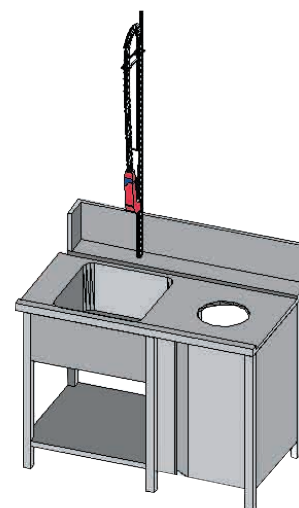
Model	Reference	Situation of the table	Equipment Features	Dimensions mm	Price
RIGHT TABLE	1210307515	RIGHT	- Lower rack	650x655x900	230,00
LEFT TABLE	1210307516	LEFT			
RIGHT TABLE - REAR GUARD	1210307517	RIGHT	- Rear guard - Lower rack	650x655x900	255,00
LEFT TABLE - REAR GUARD	1210307518	LEFT			
RIGHT TABLE - ECO	1210307519	RIGHT	- Hole for generator chimney	650x655x900	220,00
LEFT TABLE - ECO	1210307520	LEFT			
RIGHT TABLE - ECO - R. GUARD	1210307521	RIGHT	- Rear guard - Hole for generator chimney	650x655x900	245,00
LEFT TABLE - ECO - R. GUARD	1210307522	LEFT			
MFDB-700 D	2151502314	RIGHT	- Rear guard - Sink - Shower tap - Lower rack	700x700x900	1.830,00
MFDB-700 I	2151502315	LEFT			
MLB-1200 D	2151502300	RIGHT	- Rear guard - Lower rack - Guides for baskets	1,200x700x900	1.180,00
MLB-1200 I	2151502301	LEFT			
MLB-1200 ECO/D	2151502306	RIGHT	- Rear guard - Lower rack - Guides for baskets - Hole for generator chimney	1,200x700x900	1.200,00
MLB-1200 ECO/I	2151502307	LEFT			
MFDB-1200 D	2151502316	RIGHT	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1,200x700x900	2.060,00
MFDB-1200 I	2151502317	LEFT			
MFDB-1500 D	2151502302	RIGHT	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1,500x700x900	2.200,00
MFDB-1500 I	2151502303	LEFT			

## DELIVERY/SORTING TABLES FOR PASS-THROUGH DISWASHERS

### DELIVERY / SORTING TABLES

Manufactured for the pass-through dishwashers:  
AD-90, AD-120, AD-120 ECO, FI-80 , FI-100

Rear guard in all the models.  
Waste disposal.  
Space for the trash bin.  
Tables with sink built-in shower tap.



**MFDH-1200-D** model, with sink, shower tap, and closed space for trash bin.

Model	Reference	Situation of the table	Housing for bin	Equipment Features	Dimensions mm	Price
<b>MLH-1200 D</b>	2151502318	RIGHT	OPEN	- Lower rack	1,200x700x900	<b>1.240,00</b>
<b>MLH-1200 I</b>	2151502319	LEFT				
<b>MLP-1200 D</b>	2151502320	RIGHT	With DOOR	- Lower rack	1,200x700x900	<b>1.750,00</b>
<b>MLP-1200 I</b>	2151502321	LEFT				
<b>MFDH-1200 D</b>	2151502322	RIGHT	OPEN	- Sink - Shower tap - Lower rack	1,200x700x900	<b>2.150,00</b>
<b>MFDH-1200 I</b>	2151502323	LEFT				
<b>MFDH-1200 D</b>	2151502324	RIGHT	With DOOR	- Sink - Shower tap - Lower rack	1,200x700x900	<b>2.650,00</b>
<b>MFDH-1200 I</b>	2151502325	LEFT				
<b>MFDH-1500 D</b>	2151502326	RIGHT	OPEN	- Sink - Shower tap - Lower rack	1,500x700x900	<b>2.280,00</b>
<b>MFDH-1500 I</b>	2151502327	LEFT				
<b>MFDH-1500 D</b>	2151502328	RIGHT	With DOOR	- Sink - Shower tap - Lower rack	1,500x700x900	<b>2.765,00</b>
<b>MFDH-1500 I</b>	2151502329	LEFT				
<b>MFDH-1800 D</b>	2151502304	RIGHT	OPEN	- Sink - Shower tap - Lower rack - Guides for baskets	1,800x700x900	<b>2.410,00</b>
<b>MFDH-1800 I</b>	2151502305	LEFT				
<b>MFDH-1800 D</b>	2151502330	RIGHT	With DOOR	- Sink - Shower tap - Lower rack - Guides for baskets	1,800x700x900	<b>2.980,00</b>
<b>MFDH-1800 I</b>	2151502331	LEFT				

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





## ACCESSORIES

### SINKS WITH SPACE FOR DISHWASHER

Sink with draining board.  
Sink dimensions: 500 x 500 x 300 mm.  
Lower shelf under sink.  
Housing for the dishwasher under draining board.  
Space for dishwashers 600 x 600 mm,  
820÷850 mm high.  
Adjustable legs.



**FBL-127 D**

Model	Reference	Characteristics	Dimensions mm	Price
<b>FBL-127 D</b>	2111123103 +	Draining board and housing on the <b>RIGHT</b>	1,200x700x850	<b>735,00</b>
	2111222120			
<b>FBL-127 I</b>	2111123104 +	Draining board and housing on the <b>LEFT</b>	1,200x700x850	<b>735,00</b>
	2111222120			

### STAND FOR FRONT LOADING DISHWASHER

Space for baskets 500 x 500 mm.  
Capacity for 3 baskets height 110 mm.  
For the front loading dishwashers, except "72" models.



**AD-48 model  
over stand**



Model	Reference	Characteristics	Dimensions mm	Price
<b>STAND</b>	1210305185	Capacity for 3 baskets 500x500x110 mm	600x600x400	<b>215,00</b>

### ASSEMBLY MODES FOR PASS-THROUGH DISHWASHERS



*Linear assembly  
with entry exit tables*



*Pass-through dishwasher with  
prewashing table MFDB-700 I  
and exit table*



*Assembly in corner  
with entry exit tables*



*AD-120 ECO with tables*



*FI-80 Pass-through dishwasher with  
prewashing table MFDB-1500 I and exit table MLB-1200 D*



## CONVEYOR DISHWASHERS



### CONVEYOR DISHWASHERS

Rack compact conveyors	
· Electric models	176
· Gas models	177
Rack modular conveyors	
· Electric models	178
· Gas models	179
Elements and modules	180
Delivery / sorting tables	182
Entry / exit elements	184
Accessories	186

#### Water softener:

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

#### Water connection:

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

#### Water pressure:

Minimum: 2 bar = 2 Kg / cm<sup>2</sup>  
Maximum: 4 bar = 4 Kg / cm<sup>2</sup>

### CONVEYORS DISHWASHERS

In the catering world they are sometimes necessary machines that should offer **big productions** in a **very reduced surface**. At Fagor Industrial we are aware of that. And we have not spared any effort in order to offer you a wide range of great dishwashing machines and solutions.

Machines manufactured in accordance with the strictest rules of excellence. Applied throughout the production process. From the choice of materials, right down to the very last detail. With controls that guarantee durability, sturdiness, reduction in consumption and environmental friendliness at all times.





## THE «ECO» TECHNOLOGY: «ECO» MODELS

The highest-capacity commercial pass through dishwasher (AD-120), as well as all compact models, modular conveyors and flight dishwashers are also available in a gas version.

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

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

**Saving:** up to 80% saving.

**Ecology:** Up to 100% reduction of contaminating wasteemissions.

**Speed:** System time setting is reduced by 40%.

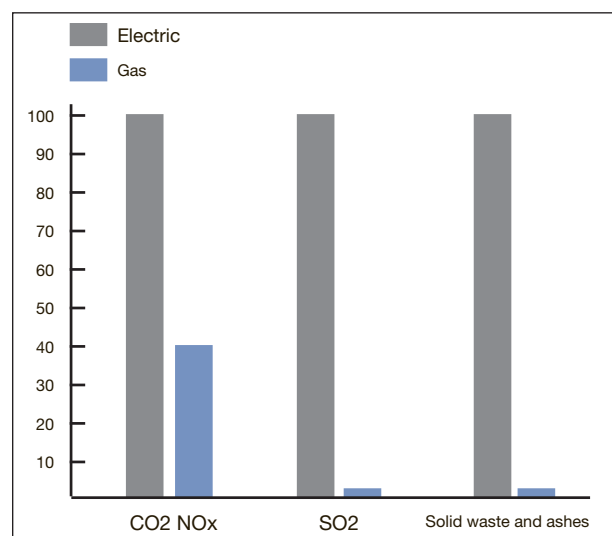
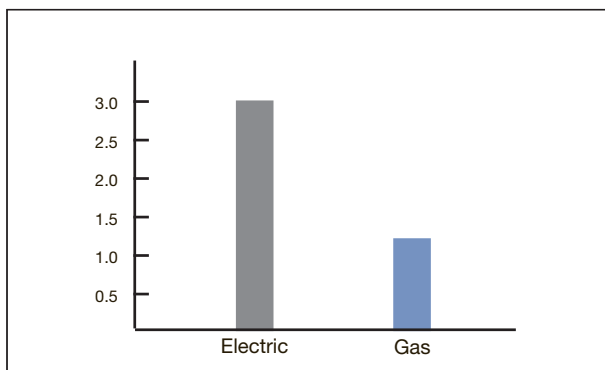
**Versatility:** Multi-gas: natural, butane, propane...

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



## REDUCED ENERGY CONSUMPTION

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



## RACK COMPACT CONVEYORS

### ELECTRIC RACK COMPACT CONVEYOR DISHWASHERS

Splash-guard module at entry.  
Dividing curtains highly resistant to chemical agents and heat.  
Wash tank for 50 litres. Tray-filters removable for cleaning.  
Two wash-pumps, 590 W each.  
Tank heated by means of shielded element, 9 kW.  
Safety thermostat.  
Built-in rinse water boiler (27 kW, 34.5 for H models).

Thermostatically adjusted: wash 60 °C, and rinse 90 °C.  
Water consumption: 450 litres/h.  
Analogic thermometers for wash and rinse water temperature.  
Magnetic switches for wash, rinse and door opening.  
Energy economiser system.  
Basket equipment: 2xCT-10, 2xCP-16/18, 1xCV-16/105, and 10 cutlery containers.



Dishwasher **FI-200 D** with prewashing table **MFDB-1500 LM-D**, automatized curve **180° at Left**, and exit rolling table **MR2C**.

Model	Reference	Baskets/hour		Modules composition	Water litres/h	Power KW	Dimensions mm	Price
		1 speed	2 speed					
<b>FI-160 I</b>	1210309100	90	-	LV + A	400	37,32	1,430x780x1,580	<b>8.630,00</b>
<b>FI-160 D</b>	1210309101							
<b>FI-200 I</b>	1210309300	85	110	LV + A	400	37,38	1,430x780x1,580	<b>9.105,00</b>
<b>FI-200 D</b>	1210309301							
<b>FI-200 HI</b>	1210309310	100	150	LV + A	400	44,90	1,430x780x1,580	<b>10.100,00</b>
<b>FI-200 HD</b>	1210309311							

**H :** High speed motor-reducer and rinse water boiler with 34.5 KW.

**Advance of the baskets:**

**I :** From the left to the right.

**D :** From the right to the left.

## GAS RACK COMPACT CONVEYOR DISHWASHERS

Splash-guard module at entry.  
Dividing curtains highly resistant to chemical agents and heat.  
Wash tank for 50 litres. Tray-filters removable for cleaning.  
Two wash-pumps, 590 W each.  
Tank heated by means of shielded element, 9 kW.  
Safety thermostat.  
Equipped with one GA-40 hot water generator.  
Power : 40,000 kcal/h. (46.5 kW). (see "Warning").  
Pump for rinse water, 260 W.  
Thermostatically adjusted: wash 60 °C, and rinse 90 °C.

Water consumption: 400 litres/h.  
Analogic thermometers for wash and rinse water temperature.  
Magnetic switches for wash, rinse and door opening.  
Energy economiser system.  
Basket equipment: 2xCT-10, 2xCP-16/18, 1xCV-16/105,  
and 10 cutlery containers.  
Electrical power: 10.7 kW.



Dishwasher **ECO-200 I** with prewash table **MFDB-1500 LM-I**, Drying tunnel **TS**, and exit **rolling table**.

Model	Reference (*)	Baskets/hour		Modules composition	Water litres/h	Power KW	Dimensions mm	Price
		1 speed	2 speed					
<b>ECO-160 I</b>	1210309200	90	-	LV + A	400	10,70	1,430x780x1,580	<b>11.500,00</b>
<b>ECO-160 D</b>	1210309201							
<b>ECO-200 I</b>	1210309400	85	110	LV + A	400	10,70	1,430x780x1,580	<b>11.750,00</b>
<b>ECO-200 D</b>	1210309401							
<b>ECO-200 HI</b>	1210309410	100	150	LV + A	400	10,70	1,430x780x1,580	<b>12.300,00</b>
<b>ECO-200 HD</b>	1210309411							

**H :** High speed motor-reducer and rinse water boiler with 34.5 KW.

### Advance of the baskets:

**I :** From the left to the right.

**D :** From the right to the left.

(\*) **Note:** with the code of the machine it is necessary to add the code of the generator **GA-20** : 1220300100 (LPG) or 1220300102 (GN), **that it is included in the price**

**Warning:** if the water is very hard (over 10 HF / 6 HD) it is necessary to install a generator **GA-40 D**. It has an automatic descaling system.  
**This is a chargeable extra. Contact with FAGOR.**

## RACK MODULAR CONVEYORS

### ELECTRIC RACK MODULAR CONVEYOR DISHWASHERS

Splash-guard modules at entry and exit.  
 Dividing curtains highly resistant to chemical agents and heat.  
 Equipped with different modules depending on models and necessities.  
 Tanks heated by means of shielded elements.  
 Tray-filters removable for cleaning.  
 Built-in rinse water boiler.  
 Thermostatically adjusted: wash 60 °C, and rinse 90 °C.





Analogic thermometers for wash and rinse water temperature.  
 Safety thermostat.  
 Energy economiser system.  
 Magnetic switches for wash, rinse and doors opening.  
 2 speeds moto-reducer, 0.25 kW.  
 Baskets equipment: 2 x CT-10, 2 x CP -16/18,  
 1 x CV -16/105 and 16 cutlery containers.



Dishwasher **FI-280 D** with drying tunnel **TS**



Dishwasher **FI-460 D**

Model	Reference	Baskets/hour		Modules composition	Water litres/h	Power KW	Dimensions mm	Price
		1 speed	2 speed					
<b>FI-280 I</b>	1210311101	103	155	A+LV+DA1	360	46,20	1,750x780x1,580	<b>15.300,00</b>
<b>FI-280 D</b>	1210311100							
<b>FI-370 I</b>	1210311301	136	205	A+P+LV+DA1	360	47,40	2,350x780x1,580	<b>17.550,00</b>
<b>FI-370 D</b>	1210311300							
<b>FI-460 I</b>	1210311501	170	255	A+L1+LV+DA2	450	55,90	2,650x780x1,580	<b>21.530,00</b>
<b>FI-460 D</b>	1210311500							
<b>FI-550 I</b>	1210311701	203	305	A+P+L2+LV+DA2	450	63,10	3,250x780x1,580	<b>23.970,00</b>
<b>FI-550 D</b>	1210311700							

#### Advance of the baskets:

**I :** From the left to the right.

**D :** From the right to the left.

**Note :** See the characteristics of each module in the next page.

## GAS RACK MODULAR CONVEYOR DISHWASHER

Splash-guard modules at entry and exit. Dividing curtains highly resistant to chemical agents and heat.

Equipped with different modules depending on models and necessities.

Tank heated by means of shielded elements.

Tray-filters removable for cleaning.

Includes GA-40 hot water gas generator for the water of the rinse (see "Warning").

Pump for rinse water, 260 W.

Thermostatically adjusted: wash 60 °C, and rinse 90 °C.

Analogic thermometers for wash and rinse water temperature.

Safety thermostat.

Energy economiser system.

Magnetic switches for wash, rinse and door opening.

2 speeds moto-reducer, 0.25 kW.





Baskets equipment: 2 x CT-10, 2 x CP -16/18,

1 x CV -16/105 and 16 cutlery containers.

Gas power: 40,000 kcal/h (46.5 kW).



*Dishwasher **ECO-370 I** with prewashing table **MFDB-1500 LM-I**, steam condenser **CV** at the entry, drying tunnel **TS** on the exit, and **rolling table**.*

Model	Reference	Baskets/hour		Modules composition	Water litres/h	Power KW	Dimensions mm	Price
		1 speed	2 speed					
<b>ECO-280 I</b>	1210311201	103	155	A+LV+DA1	360	19,20	1,750x780x1,580	<b>17.500,00</b>
<b>ECO-280 D</b>	1210311200							
<b>ECO-370 I</b>	1210311401	136	205	A+P+LV+DA1	360	20,40	2,350x780x1,580	<b>19.900,00</b>
<b>ECO-370 D</b>	1210311400							
<b>ECO-460 I</b>	1210311601	170	255	A+L1+LV+DA2	450	21,40	2,650x780x1,580	<b>23.800,00</b>
<b>ECO-460 D</b>	1210311600							
<b>ECO-550 I</b>	1210311801	203	305	A+P+L2+LV+DA2	450	31,60	3,250x780x1,580	<b>26.700,00</b>
<b>ECO-550 D</b>	1210311800							

### Advance of the baskets:

**I :** From the left to the right.

**D :** From the right to the left.

**Note :** See the characteristics of each module in the next page.

**Warning:** if the water is very hard (over 10 HF / 6 HD) it is necessary to install a generator **GA-40 D**.

It has an automatic descaling system.

This is a chargeable extra. Contact with **FAGOR**.



## RACK MODULAR AND COMPACT CONVEYORS

### ELEMENTS AND MODULES

Chart of modules that can be part of the composition of the modular conveyors.

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

Module	Denomination	Pumps KW	Tank		Boiler KW	Length mm	Power KW
			Litres	KW			
<b>A</b>	<b>Neutral Supplement</b>	-	-	-	-	250	-
<b>P</b>	<b>Prewash</b>	2x0,6	60	-	-	600	1,20
<b>L1</b>	<b>First Wash</b>	1x2,2	100	-	-	900	2,20
<b>L2</b>	<b>First Wash</b>	1x2,2	100	6	-	900	8,20
<b>LV</b>	<b>Main Wash</b>	1x2,2	100	12	-	900	14,20
<b>DA1</b>	<b>Double Rinse</b>	1x0,26	14	5	27,0	600	32,26
<b>DA2</b>	<b>Double Rinse</b>	1x0,26	14	5	34,5	900	39,76
<b>DA</b>	<b>Double Rinse (ECO models)</b>	1x0,26	14	5	-	600	5,26
<b>CV</b>	<b>Steam Condenser</b>	-	-	-	-	600	0,95
<b>TS</b>	<b>Drying Tunnel</b>	-	-	-	-	600	10,30
<b>TSE</b>	<b>Drying Tunnel - Extra</b>	-	-	-	-	800	14,80
<b>RE</b>	<b>Energy Recuperator</b>	-	-	-	-	* 0	0,75

### (\*) WARNINGS:

All machines built in **Neutral supplement** for entry. Length: 250 mm.

Machines with **Steam Condenser** at the entry: eliminate the neutral supplement (length: 600 mm - 250mm) : Length increases: 350 mm.

**Drying tunnel TS** at the exit: Length 600 mm.

**Drying tunnel TSE** at the exit: Length 800 mm.

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

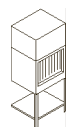
#### Example:

Composition of the **FI-550 I**  
with steam condenser **CV**  
and drying tunnel **TSE**



## RACK MODULAR AND COMPACT CONVEYORS

### ACCESSORIES FOR CONVEYORS



Model	Reference	Description	Power KW	Dimensions mm	Price
<b>TS</b>	1210309500	<b>DRYING TUNNEL</b> Heating element box and ventilator for drying dishes. Module with tank and conveyor system to place at the end of machine	10,30	600x700x2,000	<b>3.570,00</b>
<b>TSE</b>	1210309530	<b>DRYING TUNNEL EXTRA</b> Special for Conveyor models 460 and 550 Heating element box and ventilator for drying dishes. Module with tank and conveyor system to place at the end of machine	14,80	800x700x2,000	<b>4.254,00</b>
<b>CV</b>	1210309700	<b>STEAM CONDENSER</b> Turbine extractor box. Ventilator fan and chilled-water coil. Module with tank and conveyor system to place at the entry of machine	0,95	600x700x2,000	<b>3.285,00</b>
<b>A</b>	1210309600	<b>NEUTRAL ELEMENT FOR THE ENTRY</b> With connection for the exhaust system	-	L = 250 mm	<b>555,00</b>
<b>RE</b>	1210309800	<b>ENERGY RECUPERATOR</b> ONLY FOR MODULAR CONVEYORS Increases inlet water temperature from 15/18 °C to 35/40 °C by the steam of the rinse. Placed on the top of the machine, length not increases	0,75	-	<b>2.900,00</b>

## PREWASHING TABLES FOR CONVEYOR DISWASHERS

### PRE WASHING TABLES

Manufactured for the compact and modular conveyor dishwashers:  
FI-160, FI-200, FI-280, FI-370, FI-460, FI-550 and its ECO versions.



*MFDB-1200 LM-D model,  
with sink and shower tap*

Model	Reference	Situation of the table	Equipment Features	Dimensions mm	Price
<b>MLB-1200 LM-D</b>	2151502700	RIGHT	- Rear guard - Lower rack - Guides for baskets	1,200x800x900	<b>1.225,00</b>
<b>MLB-1200 LM-I</b>	2151502701	LEFT			
<b>MLB-1200 ECO/LM-D</b>	2151502706	RIGHT	- Rear guard - Lower rack - Guides for baskets - Hole for chimney	1,200x800x900	<b>1.270,00</b>
<b>MLB-1200 ECO/LM-I</b>	2151502707	LEFT			
<b>MFDB-1200 LM-D</b>	2151502708	RIGHT	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1,200x800x900	<b>2.060,00</b>
<b>MFDB-1200 LM-I</b>	2151502709	LEFT			
<b>MFDB-1500 LM-D</b>	2151502702	RIGHT	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1,500x800x900	<b>2.285,00</b>
<b>MFDB-1500 LM-I</b>	2151502703	LEFT			



*MLB-1200 LM-D model,  
With lower rack and  
guides for baskets*



*MFDB-1500 LM-I model,  
with sink, shower tap,  
lower rack and  
guides for baskets*

## DELIVERY/SORTING TABLES FOR CONVEYOR DISWASHERS

### DELIVERY / SORTING TABLES

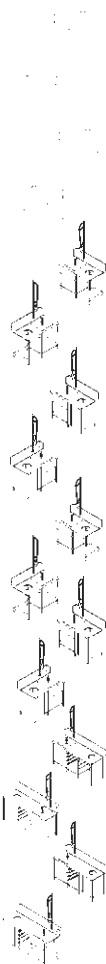
Manufactured for the compact and modular conveyor dishwashers:  
FI-160, FI-200, FI-280, FI-370, FI-460, FI-550 and its ECO versions.

Rear guard in all the models.  
Waste disposal.  
Space for the trash bin.  
Tables with sink built-in shower tap.

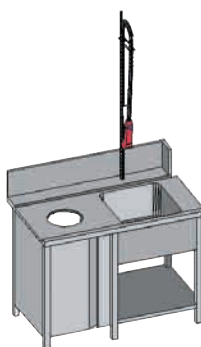


*MFDH-1800 LM-I model,  
with sink, shower tap,  
waste disposal,  
rear guard and guides for baskets*

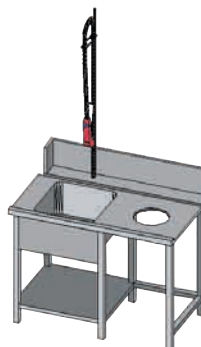
Model	Reference	Situation of the table	Housing for bin	Equipment Features	Dimensions mm	Price
MLH-1200 LM-D	2151502724	RIGHT	OPEN	- Lower rack	1,200x800x900	<b>1.330,00</b>
MLH-1200 LM-I	2151502725	LEFT				
MLP-1200 LM-D	2151502712	RIGHT	With DOOR	- Lower rack	1,200x800x900	<b>1.815,00</b>
MLP-1200 LM-I	2151502713	LEFT				
MFDH-1200 LM-D	2151502714	RIGHT	OPEN	- Sink - Shower tap - Lower rack	1,200x800x900	<b>2.205,00</b>
MFDH-1200 LM-I	2151502715	LEFT				
MFDP-1200 LM-D	2151502716	RIGHT	With DOOR	- Sink - Shower tap - Lower rack	1,200x800x900	<b>2.675,00</b>
MFDP-1200 LM-I	2151502717	LEFT				
MFDH-1500 LM-D	2151502718	RIGHT	OPEN	- Sink - Shower tap - Lower rack	1,500x800x900	<b>2.410,00</b>
MFDH-1500 LM-I	2151502719	LEFT				
MFDP-1500 LM-D	2151502720	RIGHT	With DOOR	- Sink - Shower tap - Lower rack	1,500x800x900	<b>2.820,00</b>
MFDP-1500 LM-I	2151502721	LEFT				
MFDH-1800 LM-D	2151502704	RIGHT	OPEN	- Sink - Shower tap - Lower rack - Guides for baskets	1,800x800x900	<b>2.500,00</b>
MFDH-1800 LM-I	2151502705	LEFT				
MFDP-1800 LM-D	2151502722	RIGHT	With DOOR	- Sink - Shower tap - Lower rack - Guides for baskets	1,800x800x900	<b>3.150,00</b>
MFDP-1800 LM-I	2151502723	LEFT				



*MFDP-1200 LM-I,  
with sink, shower tap,  
and closed space  
for the trash bin*



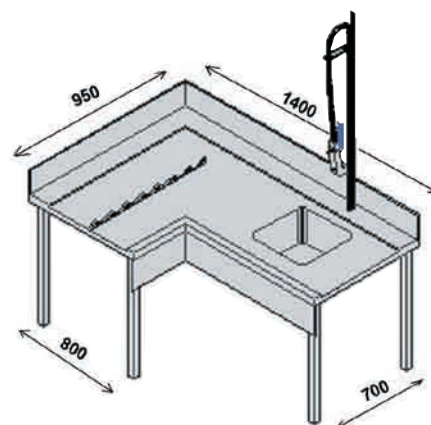
*MFDH-1200 LM-D,  
with sink,  
shower tap,  
and space for the  
trash bin*



## ENTRY / EXIT ELEMENTS

### PREWASHING TABLE WITH INTRODUCATOR OF BASKETS IN CORNER FOR CONVEYORS

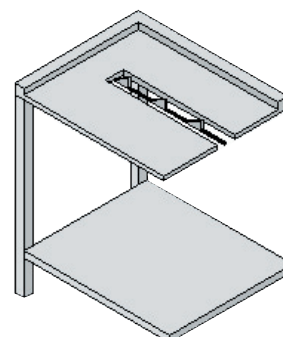
Rear guard 200 mm. Built in sink and shower tap.  
Length of the sink side: 1,400 mm - Depth: 700 mm  
Element to introduce the baskets with the movement of the advancement system of the conveyor.  
Length of the introducer side: 950 mm - Depth: 800 mm.



Model	Reference	Situation of the table	Equipment Features	Dimensions mm	Price
<b>MCFD-1000 D</b>	2151652300	RIGHT	<ul style="list-style-type: none"> <li>- Rear guard</li> <li>- Sink</li> <li>- Shower tap</li> <li>- Introducer</li> </ul>	1,400x950x900	<b>3.600,00</b>
<b>MCFD-1000 I</b>	2151652310	LEFT			

### INTRODUCTORS OF BASKETS IN CORNER

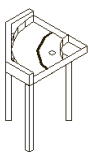
Element to introduce the baskets in the machine.  
Movement by the advancement system of the conveyor.  
Lower shelf.



Model	Reference	Description	Dimensions mm	Price
<b>E-90-I</b>	1210309000	INTRODUCTOR OF BASKETS BY <b>THE LEFT SIDE</b> For conveyors <b>WITH</b> neutral element at the entry.	700x600x850	<b>592,00</b>
<b>E-90-I-CV</b>	1210309001	INTRODUCTOR OF BASKETS BY <b>THE LEFT SIDE</b> For conveyors <b>WITHOUT</b> neutral element at the entry. For conveyors <b>WITH STEAM CONDENSER</b> at the entry.	700x600x850	<b>612,00</b>
<b>E-90-D</b>	1210309002	INTRODUCTOR OF BASKETS BY <b>THE RIGHT SIDE</b> For conveyors <b>WITH</b> neutral element at the entry.	700x600x850	<b>592,00</b>
<b>E-90-D-CV</b>	1210309003	INTRODUCTOR OF BASKETS BY <b>THE RIGHT SIDE</b> For conveyors <b>WITHOUT</b> neutral element at the entry. For conveyors <b>WITH STEAM CONDENSER</b> at the entry.	700x600x850	<b>612,00</b>

## AUTOMATIZED CURVES

Automatic movement with the conveyor exit system.



Model	Reference	Description	Dimensions mm	Price
<b>180-I-TS</b>	1210309011	<b>AUTOMATIZED CURVE 180° AT LEFT</b> For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also. To install at the exit on the LEFT side of the conveyor.	778x1,442x900	<b>1.836,00</b>
<b>180-I</b>	1210309013	<b>AUTOMATIZED CURVE 180° AT LEFT</b> For models WITH neutral supplement on the exit. To install at the exit on the LEFT side of the conveyor.	778x1,442x900	<b>1.836,00</b>
<b>180-D-TS</b>	1210309012	<b>AUTOMATIZED CURVE 180° AT RIGHT</b> For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also. To install at the exit on the RIGHT side of the conveyor.	778x1,442x900	<b>1.836,00</b>
<b>180-D</b>	1210309014	<b>AUTOMATIZED CURVE 180° AT RIGHT</b> For models WITH neutral supplement on the exit. To install at the exit on the RIGHT side of the conveyor	778x1,442x900	<b>1.836,00</b>
<b>90-I-TS</b>	1210309008	<b>AUTOMATIZED CURVE 90° AT LEFT</b> For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also. To install at the exit on the LEFT side of the conveyor.	778x778x900	<b>1.224,00</b>
<b>90-I</b>	1210309010	<b>AUTOMATIZED CURVE 90° AT LEFT</b> For models WITH neutral supplement on the exit. To install at the exit on the LEFT side of the conveyor.	778x778x900	<b>1.224,00</b>
<b>90-D-TS</b>	1210309007	<b>AUTOMATIZED CURVE 90° AT RIGHT</b> For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also. To install at the exit on the RIGHT side of the conveyor.	778x778x900	<b>1.224,00</b>
<b>90-D</b>	1210309009	<b>AUTOMATIZED CURVE 90° AT RIGHT</b> For models WITH neutral supplement on the exit. To install at the exit on the RIGHT side of the conveyor	778x778x900	<b>1.224,00</b>

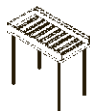


## ENTRY / EXIT ELEMENTS

### ROLLING TABLES

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	Reference	Description	Capacity (baskets)	Dimensions mm	Price
<b>MR2C</b>	2151585120	Rolling table	2	1,150x630x870	<b>2.090,00</b>
<b>MR3C</b>	2151585125	Rolling table	3	1,660x630x870	<b>2.395,00</b>
<b>MR4C</b>	2151585140	Rolling table	4	2,170x630x870	<b>2.695,00</b>

### KIT SHOWER TAP FOR CONVEYOR DISHWASHER

Box in stainless steel with all the elements to connect one shower tap with flexible and retractable hose.  
Fitted with stainless steel spring and equipped with special flexible pipe to withstand the high water temperature and pressure.



Model	Reference	For the models:	Price
<b>SHOWER 16</b>	1210309050	<b>FI / ECO - 160 / 200 / 280</b>	<b>630,00</b>
<b>SHOWER 37</b>	1210309051	<b>FI / ECO - 370 / 460 / 550</b>	<b>790,00</b>

## EXAMPLE: INSTALLATION OF CONVEYOR DISHWASHER WITH PRE-WASHING TABLE AND EXIT ELEMENTS

### Assembly of rack conveyor and elements for the minimum surface

- Prewashing table **MFDB-1200 LM-D** on the right side
- Conveyor dishwasher, **FI-160 D**
- Automatized curve 180° at left, **180-ITS**
- **MR2C** rolling table

**Total surface:**

3.4 m x 1.60 m = **5.45 m<sup>2</sup>**





## FLIGHT DISHWASHERS



### FLIGHT DISHWASHERS

Flight dishwashers	
· Electric models	190
· Gas models	191
Elements and modules	192
Accessories	194

#### Water softener:

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

#### Water connection:

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

#### Water pressure:

Minimum: 2 bar = 2 Kg / cm<sup>2</sup>  
Maximum: 4 bar = 4 Kg / cm<sup>2</sup>

# FLIGHT DISHWASHERS

## ELECTRIC FLIGHT DISHWASHERS

Equipped with different modules depending on models and necessities.

All the models include 1200 mm load section and 2000 mm unload section.

Splash-guard modules at entry and exit.

Dividing curtains highly resistant to chemical agents and heat.

The prewashing and washing arms, made of stainless steel, are easy to detach and clean.

Tray-filters removable for cleaning.

Rinse module with tank for pre-rinse and rinse water boiler.

Thermostatically adjusted: wash 60 °C, and rinse 90 °C.

Analogic thermometers for wash and rinse water

temperature. Safety thermostat.

Energy economiser system.

System to protect the dishes in the unload section.

Magnetic switches for doors opening and safety.

Switches for start and stop and emergency button on the entry and exit of the machine.

Dimensions of the entry tunnel: 630 x 430 mm.

2 speeds moto-reducer, 0.25 kW.

Baskets equipment: 2 x CT-10, 2 x CV -16/105 and 32 cutlery containers.

Buil-in standard belt for dishes, trays and cutlery baskets.

The machines are also available with other type of belts; see next pages and contact with FAGOR.

### IMPORTANT:




These machines can be delivered disassembled.

This supposes a **price increment**.

See supplements on page 172

and contact with FAGOR.



Model	Reference	Dishes/hour		Modules composition	Water litres/h	Power KW	Dimensions mm	Price
		1 speed	2 speed					
FI-2700 I	1210313101	1.800	2.700	E+A+L3+DA+A+S	360	65,40	4,780x900x1,650	28.764,00
FI-2700 D	1210313100							
FI-4000 I	1210313301	2.667	4.000	E+A+L1+L3+DA+A+S	360	68,00	5,680x900x1,650	35.700,00
FI-4000 D	1210313300							
FI-6000 I	1210313501	4.000	6.000	E+A+L1+L2+L3+DA+A+S	480	82,60	6,580x900x1,650	42.942,00
FI-6000 D	1210313500							

### Advance of the baskets:

I : From the left to the right.

D : From the right to the left.

**Note:** See the characteristics of each module in the next page.

## GAS HEATED FLIGHT DISHWASHERS

Equipped with different modules depending on models and necessities.

All the models include 1200 mm load section and 2000 mm unload section.

Supply with hot water gas generator like unit independent that can be located as close as possible the rinsing section side (see Warning).

Pump for rinse water 260 W.

Splash-guard modules at entry and exit.

Dividing curtains highly resistant to chemical agents and heat.

The prewashing and washing arms, made of stainless steel, are easy to detach and clean.

Tray-filters removable for cleaning.

Rinse module with tank for pre-rinse, and rinse water boiler.

Thermostatically adjusted: wash 60 °C, and rinse 90 °C.

Analogic thermometers for wash and rinse water temperature. Safety thermostat.

Energy economiser system.

System to protect the dishes in the unload section.

Magnetic switches for doors opening and safety.

Switches for start and stop and emergency button on the entry and exit of the machine.

Dimensions of the entry tunnel: 630 x 430 mm.

2 speeds moto-reducer, 0.25 kW.

Gas power: 40,000 Kcal/h (46.5 KW).

Baskets equipment: 2 x CT-10, 2 x CV -16/105 and 32 cutlery containers.

Built-in standard belt for dishes, trays and cutlery baskets.

The machines are also available with other type of belts; see next pages and contact with FAGOR.




### IMPORTANT:

These machines can be delivered disassembled.

This supposes a **price increment**.

See supplements on page 172 and contact with FAGOR.



Model	Reference (*)	Dishes/hour		Modules composition	Water litres/h	Power KW	Dimensions mm	Price
		1 speed	2 speed					
ECO-2700 I	1210313201	1.800	2.700	E+A+L3+DA+A+S 	360	30,90	4,780x900x1,650	30.980,00
ECO-2700 D	1210313200							
ECO-4000 I	1210313401	2.667	4.000	E+A+L1+L3+DA+A+S 	360	33,50	5,680x900x1,650	38.400,00
ECO-4000 D	1210313400							
ECO-6000 I	1210313601	4.000	6.000	E+A+L1+L2+L3+DA+A+S 	480	48,10	6,580x900x1,650	43.000,00
ECO-6000 D	1210313600							

### Advance of the baskets:

I : From the left to the right.

D : From the right to the left.

(\*) **Note:** with the code of the machine it is necessary to add the code of the generator **GA-20** : 1220300100 (LPG) or 1220300102 (GN), **that it is included in the price**

**Warning:** if the water is very hard (over 10 HF / 6 HD) it is necessary to install a generator **GA-40 D**. It has an automatic descaling system. This is a chargeable extra. Contact with FAGOR.



## FLIGHT DISHWASHERS

### MODULAR SECTIONS FOR FLIGHT DISHWASHERS

The sections for each model are specified in the previous pages.

Module	Denomination	Pumps KW	Tank		Boiler KW	Length mm	Power KW
			Litres	KW			
<b>A</b>	<b>Neutral Supplement</b>	-	-	-	-	* 300	-
<b>L1</b>	<b>Prewash</b>	1x2,2	100	-	-	900	2,20
<b>L2</b>	<b>First Wash</b>	1x2,2	100	12	-	900	14,20
<b>L3</b>	<b>Main Wash</b>	1x2,2	100	18	-	900	20,20
<b>DA</b>	<b>Double Rinse</b>	1x0,26	30	10	34,5	600	44,76
<b>E</b>	<b>Load section</b>	-	-	-	-	1.200	-
<b>S</b>	<b>Unload section</b>	-	-	-	-	2.000	-
<b>DA1</b>	<b>Double Rinse (ECO models)</b>	1x0,26	30	10	-	600	10,26
<b>CV-C</b>	<b>Steam Condenser</b>	-	-	-	-	* 600	0,95
<b>TS-C</b>	<b>Drying Tunnel</b>	-	-	-	-	* 800	14,80
<b>RE-C</b>	<b>Energy Recuperator</b>	-	-	-	-	* 0	0,75

#### (\*) WARNINGS:

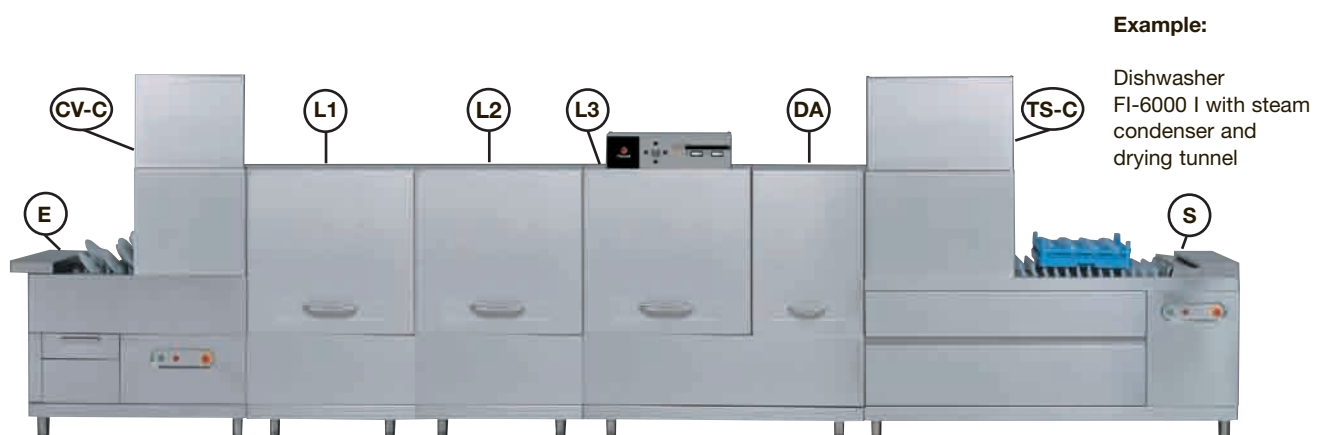
All machines built in **Neutral supplements** for entry and exit. These elements are placed over the load and unload sections.

The total length of the machine not increases.

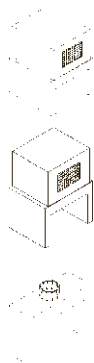
**Steam Condenser CV-C** at the entry: eliminate the neutral supplement. The total length of the machine not increases.

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

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



## MODULAR ELEMENTS AND ACCESSORIES FOR FLIGHT DISHWASHERS



Model	Reference	Description	Power KW	Dimensions mm	Price
TS-C	1210313180	<b>DRYING TUNNEL</b>	14,80	800x900x2,000	4.070,00
		Heating element box and ventilator for drying dishes. Module to place at the end of machine			
CV-C	1210313185	<b>STEAM CONDENSER</b>	0,95	600x900x2,000	3.774,00
		Turbine extractor box. Ventilator fan and chilled-water coil. Module to place at the entry of machine			
A	1210313182	<b>NEUTRAL ELEMENT FOR THE ENTRY</b>	-	300x900x1,600	725,00
		With connection for the exhaust system			
RE-C	1210313187	<b>ENERGY RECUPERATOR</b>	0,75	-	3.295,00
		Increases inlet water temperature from 15/18 °C to 35/40 °C by the steam of the rinse. Placed on the top pf the machine, length not increases			
BOILER	1210313190	<b>KIT BOILER</b>	24,00	-	1.102,00
		To have a supplementary power for the heating of rinse water			
PUMP	1200000125	<b>KIT PRESSURE PUMP</b>	1,00	-	363,00
		For the necessary pressure for a correct rinse			



Flight Dishwasher FI-4000 I with drying tunnel TS-C

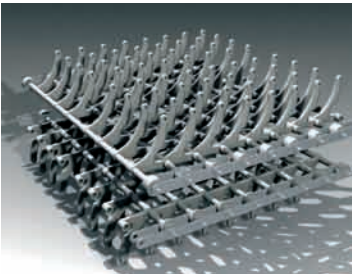
# FLIGHT DISHWASHERS

## BELTS IN OPTION

The standard belt supplied with the dishwasher is for dishes, trays and cutlery containers.

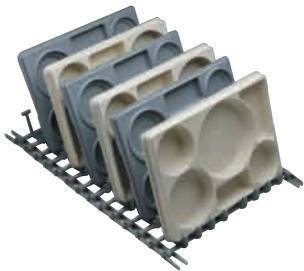
If you need the machine supplied with another belt, you must order the **standard reference and also the reference for the specific belt**, as it is indicated below.

### FACTORING BUILT-IN ONLY



Standard Belt for baskets and dishes

Type of Belt	Reference		
	FI-2700	FI-4000	FI-6000
<b>BELT FOR POTS</b> (containers, plastic grates, pots)	1210313192	1210313195	1210313197
Price supplement on the standard model	1.041,00	1.457,00	1.873,00
<b>BELT FOR ISOTHERMAL TRAYS WITH LIDS</b>	1210313193	1210313196	1210313198
Price supplement on the standard model	1.041,00	1.457,00	1.873,00



Specific belt for Isothermal Trays

DISASSEMBLED FLIGHT DISHWASHERS

Reference	Description	Price
1210313194	<b>DISASSEMBLED KIT</b> - Disassembly and delivery of the machine in several parts	<b>2.550,00</b>

Reference	Description	Price
-	Supplement for two technicians to assembly the machine (*)	<b>P.O.A.</b>

(\*) **WARNING:**

Exclude all flights, transfers, accommodation and meals.



## COMMERCIAL REFRIGERATION







## REFRIGERATION - ADVANCE LINE



### COMMERCIAL REFRIGERATION ADVANCE LINE

#### COUNTERS - 700 SERIES "GASTRO"

Refrigerated counters	208
Freezers counters	212

#### CABINETS - "GASTRO" SERIES

Refrigerated cabinets	216
Refrigerated display cabinets	218
Freezers cabinets	219
Mixed cabinets	220

The special models with group on the left, or any other variant out of standard may be fitted in the factory, and the price will have an increment on the suitable standard price.

## COMMERCIAL REFRIGERATION - ADVANCE LINE

### ADVANCE LINE COUNTERS - 700 SERIES "GASTRONORM"



#### Cooling System ADVANCE technology

- Compact cooling system, highly effective and efficient, located outside the chamber.
- Pivoting grid door for maintenance.
- Airtight compressor with ventilated condenser and "U"-type air circulation system that is easily removed for service and maintenance.
- Evaporator installed outside the chamber, for increased storage capacity.
- Forced draft refrigeration with optimised air circulation.



#### Energy efficiency:

- The ADVANCE range of counters allows for 15% savings compared to similar counters from the CONCEPT range.
- New ECO function allows for more efficient and affordable operation, with energy savings of up to 12% compared to standard equipment. Ideal for periods when the doors are rarely opened (for example, at night).
- Automatic evaporation of water from defrosting by hot gas.
- 60-mm injected polyurethane insulation for improved efficiency.
- 50-mm injected countertop independent from the chamber, providing extra thermal insulation.
- The chamber roof is also injected, with 40 mm insulation, ideal for custom-ordered models without countertop, for placement under a counter.
- Interior filters that protect the condenser facilitate maintenance and cleaning.



#### Eco-friendly features:

- Ecological coolants R-134a and R-404A, CFC-free.
- Polyurethane insulation, CFC-free.

#### Hygiene:

- Curved angles inside for easy cleaning.
- Removable rubber seals for easy cleaning.
- The Evaporator is installed outside the chamber, to avoid contact with food.
- Drain inside the chamber.
- Removable Racks and Guides for easy cleaning.

### Construction:

- Interior and exterior in austenitic stainless steel.
- 10-cm rear panel. Curved angles on flooring.
- Monoblock structure with 60-mm injected polyurethane insulation, injected at high pressure with density of 40 kg/m<sup>3</sup>, CFC-free.
- 50-mm injected countertop independent from the chamber.

### Ergonomics:

- Integrated and ergonomic door handles.
- Legs can be regulated in height between 850 mm and 900 mm.
- Doors with automatic lock device and anchoring fixture to maintain the door open.
- Door may be changed to open on the other side.
- Pivoting grid door for maintenance.



### Electronic thermostat:

- Electronic temperature and defrost control, with digital indicator.
- Alarms and history (for a period of 7 days) HACCP system.
- ECO Function.
- Control panel with IPX5 protection.

### Features:

- Plastic-coated steel shelf-racks with supports that can be regulated in height.
- 1 shelf per door.

*Designed to function properly and efficiently with ambient temperatures of 43° C.*

*Climate classification 5.*

*Operating voltage: 230 V - 1+N – 50 or 60 Hz.*



## COUNTERS - 700 RANGE 1/1-GN

### GN REFRIGERATED COUNTERS



Refrigerated counters.

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

Climate classification 5.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFP-135-AD</b>	14D311000000	2	290	354	296	1,342x700x850	<b>1.810,00</b>
<b>MFP-180-AD</b>	14D312000000	3	452	354	296	1,792x700x850	<b>2.165,00</b>
<b>MFP-225-AD</b>	14D313000000	4	615	586	561	2,242x700x850	<b>2.475,00</b>



### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	135	180	225					
<b>BACK STAINLESS STEEL</b>	108,00	140,00	179,00					
<b>GRANITE 3 cm WORKTOP</b>								
<b>DISCOUNT WITHOUT WORKTOP</b>	-87,00	-118,00	-138,00					
<b>SET OF CASTORS</b>	215,00	215,00	322,00					
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00					
<b>KIT 2 DRAWERS [1/2] (by kit)</b>	414,00	414,00	414,00					
<b>KIT 3 DRAWERS [1/3] (by kit)</b>	597,00	597,00	597,00					
<b>COMPRESSOR ON THE LEFT</b>	97,00	97,00	97,00					
<b>TROPICALIZED ELEMENT</b>	+5%	+5%	+5%					

## WITH GLASS DOORS



Refrigerated counters with glass doors.

Working temperature: -2 °C, +8 °C,  
at room temp 32 °C.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFP-135-AD PC</b>	14D311000000	2	290	354	296	1,342x700x850	<b>2.165,00</b>
<b>MFP-180-AD PC</b>	14D312000000	3	452	354	296	1,792x700x850	<b>2.700,00</b>
<b>MFP-225-AD PC</b>	14D313000000	4	615	586	561	2,242x700x850	<b>3.185,00</b>

## WITH GRANITE WORKTOP

Granite top. Thickness: 3 cm.

Rear guard and side guards of 10 cm high,  
thickness 2 cm.

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

Climate classification 5.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFPG-135-AD</b>	14D311100000	2	290	354	296	1,342x700x850	<b>2.591,00</b>
<b>MFPG-180-AD</b>	14D312100000	3	452	354	296	1,792x700x850	<b>2.856,00</b>
<b>MFPG-225-AD</b>	14D313100000	4	615	586	561	2,242x700x850	<b>3.162,00</b>

## POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	135 PC	180 PC	225 PC		MFPG-135	MFPG-180	MFPG-225
<b>BACK STAINLESS STEEL</b>	108,00	140,00	179,00		108,00	140,00	179,00
<b>GRANITE 3 cm WORKTOP</b>	518,00	690,00	862,00				
<b>DISCOUNT WITHOUT WORKTOP</b>	-87,00	-118,00	-138,00				
<b>SET OF CASTORS</b>	215,00	215,00	322,00		215,00	215,00	322,00
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00		86,00	86,00	86,00
<b>KIT 2 DRAWERS [1/2] (by kit)</b>					414,00	414,00	414,00
<b>KIT 3 DRAWERS [1/3] (by kit)</b>					597,00	597,00	597,00
<b>COMPRESSOR ON THE LEFT</b>	97,00	97,00	97,00		97,00	97,00	97,00
<b>TROPICALIZED ELEMENT</b>	+5%	+5%	+5%		+5%	+5%	+5%



## COUNTERS - 700 RANGE 1/1-GN

### GN REFRIGERATED COUNTERS WITH DRAWERS



Perforated stainless steel drawers  
for 1/1 GN containers.

1 door = 2 drawers unit.

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

Climate classification 5.



Model	Reference	Doors	Drawers	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MFP-135-AD 2C	14D311020000	1	2	262	354	296	1,350x700x850	2.321,00
MFP-135-AD 4C	14D311040000	-	4	262	354	296	1,350x700x850	2.709,00
MFP-180-AD 2C	14D312020000	2	2	407	354	296	1,800x700x850	2.714,00
MFP-180-AD 4C	14D312040000	1	4	407	354	296	1,800x700x850	3.091,00
MFP-180-AD 6C	14D312060000	-	6	407	354	296	1,800x700x850	3.468,00
MFP-225-AD 2C	14D313020000	3	2	557	586	561	2,250x700x850	3.168,00
MFP-225-AD 4C	14D313040000	2	4	557	586	561	2,250x700x850	3.438,00
MFP-225-AD 6C	14D313060000	1	6	557	586	561	2,250x700x850	3.805,00
MFP-225-AD 8C	14D313080000	-	8	557	586	561	2,250x700x850	4.228,00



GN REFRIGERATED COUNTERS - CENTRAL MODELS



Refrigerated counters.

Doors at each side.

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

Climate classification 5.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MCP-135-GN</b>	14D311010000	2+2	262	354	296	1,350x768x850	<b>2.193,00</b>
<b>MCP-180-GN</b>	14D312010000	3+3	407	354	296	1,800x768x850	<b>2.612,00</b>
<b>MCP-225-GN</b>	14D313010000	4+4	557	586	561	2,250x768x850	<b>3.142,00</b>



POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	135	180	225					
<b>GRANITE 3 cm WORKTOP</b>	518,00	690,00	862,00					
<b>DISCOUNT WITHOUT WORKTOP</b>	-87,00	-118,00	-138,00					
<b>SET OF CASTORS</b>	215,00	215,00	322,00					
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00					
<b>TROPICALIZED ELEMENT</b>	+5%	+5%	+5%					

## COUNTERS - 700 RANGE 1/1-GN

### GN FREEZER COUNTERS



Freezer counters.

R-404A coolant. No CFC.

Working temperature: -18 °C, -22 °C,  
at room temp 43 °C.

Climate classification 5.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFN-135-AD</b>	14D321000000	2	262	740	445	1,350x700x850	<b>2.385,00</b>
<b>MFN-180-AD</b>	14D322000000	3	407	901	558	1,800x700x850	<b>2.840,00</b>
<b>MFN-225-AD</b>	14D323000000	4	557	901	558	2,250x700x850	<b>3.197,00</b>



### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	135	180	225					
<b>BACK STAINLESS STEEL</b>	108,00	140,00	179,00					
<b>GRANITE 3 cm WORKTOP</b>	518,00	690,00	862,00					
<b>DISCOUNT WITHOUT WORKTOP</b>	-87,00	-118,00	-138,00					
<b>SET OF CASTORS</b>	215,00	215,00	322,00					
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00					
<b>COMPRESSOR ON THE LEFT</b>	97,00	97,00	97,00					

## GN FREEZER COUNTERS - CENTRAL MODELS



Freezer counters.

Doors at each side.

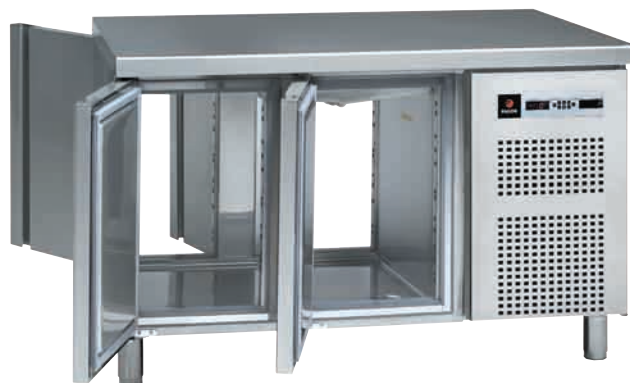
R-404A coolant. No CFC.

Working temperature: -18 °C, -22 °C,  
at room temp 43 °C.

Climate classification 5.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MCN-135-AD</b>	14D321010000	2+2	262	740	445	1,350x768x850	<b>2.893,00</b>
<b>MCN-180-AD</b>	14D322010000	3+3	407	901	558	1,800x768x850	<b>3.498,00</b>
<b>MCN-225-AD</b>	14D323010000	4+4	557	901	558	2,250x768x850	<b>4.090,00</b>



## POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	135	180	225					
<b>GRANITE 3 cm WORKTOP</b>	518,00	690,00	862,00					
<b>DISCOUNT WITHOUT WORKTOP</b>	-87,00	-118,00	-138,00					
<b>SET OF CASTORS</b>	215,00	215,00	322,00					
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00					

### ADVANCE ABINETS - GASTRONORM



#### Cooling System ADVANCE technology

- Compact cold system, highly effective and efficient, located outside the chamber.
- Pivoting grid door for maintenance.
- Airtight compressor with ventilated condenser
- Evaporator installed outside the chamber, for increased storage capacity.
- Forced draft refrigeration with optimised air circulation.



#### Energy efficiency:

- The ADVANCE range of cabinets allows for 15% savings compared to similar models from the CONCEPT range.
- New ECO function allows for more efficient and affordable operation, with energy savings of up to 12% compared to standard equipment. Ideal for periods when the doors are rarely opened (for example, at night).
- Automatic evaporation of water from defrosting by hot gas.
- 60-mm injected polyurethane insulation for improved efficiency.



#### Eco-friendly features:

- Ecological coolant R-134a, CFC-free.
- Polyurethane insulation, CFC-free.

#### Hygiene:

- Curved angles inside for easy cleaning.
- Rubber seals are easily removable for easy cleaning.
- Evaporator installed outside the chamber, does not come into contact with the food.
- Drain inside the chamber.
- Interior guides are recessed so the support guides and racks do not need to be removed for cleaning.

#### Features:

- Plastic-coated steel shelf-racks with supports that can be regulated in height.
- 3 racks per section.
- Intermediate guides only necessary for two-section cabinets; 3 sets per section.



### Construction:

- Interior and exterior in austenitic stainless steel.
- Monoblock structure with 60-mm injected polyurethane insulation, injected at high pressure with density of 40 kg/m<sup>3</sup>, CFC-free.
- Recessed flooring with curved angles for easy cleaning.
- Storage capacity: 24 levels with recessed guides; distance between guides: 55 mm
- Its size makes it one of the most compact on the market, while maintaining the same storage capacity inside.

### Ergonomics:

- Integrated and ergonomic door handles.
- Legs can be regulated in height between 850 mm and 900 mm.
- Doors with automatic lock device and anchoring fixture to maintain the door open.



### Electronic thermostat:

- Electronic temperature and defrost control, with digital indicator.
- Alarms and history (for a period of 7 days) HACCP system.
- ECO Function.
- Control panel with IPX5 protection.

*Designed to function properly and efficiently with ambient temperatures of 43° C.*

*Climate classification 5.*

*Operating voltage: 230 V - 1+N – 50 or 60 Hz.*





## 2/1 GASTRONORM SERIES CABINETS

### GN REFRIGERATED CABINETS



Refrigerated cabinets.

Internal lighting.

R-404A coolant. No CFC.

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

Climate classification 5.



Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Big	Small					
<b>AFP-801 AD</b>	14B221000000	1	-	600	411	275	653x796x1.996	<b>2.090,00</b>
<b>AFP-802 AD</b>	14B221100000	-	2	600	411	275	653x796x1.996	<b>2.145,00</b>
<b>AFP-1602 AD</b>	14B221200000	2	-	1.300	618	508	1.318x796x1.996	<b>3.100,00</b>
<b>AFP-1603 AD</b>	14B221300000	1	2	1.300	618	508	1.318x796x1.996	<b>3.200,00</b>
<b>AFP-1604 AD</b>	14B221400000	-	4	1.300	618	508	1.318x796x1.996	<b>3.315,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option	801	802	1602	1603	1604
<b>BACK STAINLESS STEEL</b>	148,00	148,00	250,00	250,00	250,00
<b>SET OF CASTORS</b>	230,00	230,00	230,00	230,00	230,00
<b>TROPICALIZED ELEMENT</b>	+5 %	+5 %	+5 %	+5 %	+5 %

### GN REFRIGERATED CABINETS



Refrigerated cabinets.

2 separated compartments, with independent groups, evaporators and thermostatic controls



Internal lighting.

R-404A coolant. No CFC.

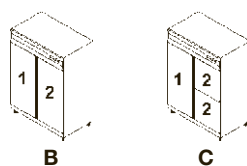
Working temperature: -2 °C, +8 °C,  
at room temp 43 °C.

Climate classification 5.



	Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
			Big	Small					
 <b>B</b>	<b>AFP-1602/2 AD</b>	14B221205000	2	-	(B) 2x700	823	2x275	653x796x1.996	<b>3.786,00</b>
 <b>C</b>	<b>AFP-1603/2 AD</b>	14B221305000	1	2	(C) 2x700	823	2x275	653x796x1.996	<b>3.908,00</b>

**B, C :** 2 separated compartments, with independent groups, evaporators and thermostatic controls



### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option		1602/2	1603/2		
BACK STAINLESS STEEL		148,00	250,00		
SET OF CASTORS		230,00	230,00		
TROPICALIZED ELEMENT		+5 %	+5 %		

## REFRIGERATED DISPLAY CABINETS

### 2/1 GN SERIES REFRIGERATED DISPLAY CABINETS



Refrigerated display cabinets.

Glass doors with vacuum chamber

Internal lighting.

R-404A coolant. No CFC.

Working temperature: -2 °C, +8 °C,  
at room temp 32 °C.



Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Big	Small					
<b>AEP-801 AD</b>	14B112100000	1	-	600	411	275	653x796x1.996	<b>2.385,00</b>
<b>AEP-802 AD</b>	14B112200000	-	2	600	411	275	653x796x1.996	<b>2.558,00</b>
<b>AEP-1602 AD</b>	14B112300000	2	-	1.300	618	508	1.318x796x1.996	<b>3.654,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option	801	802	1602		
<b>BACK STAINLESS STEEL</b>	148,00	148,00	250,00		
<b>SET OF CASTORS</b>	230,00	230,00	230,00		
<b>TROPICALIZED ELEMENT</b>	+5 %	+5 %	+5 %		

### GN FREEZER CABINETS



Freezer cabinets.

R-404A coolant. No CFC.

Working temperature: -18 °C, -22 °C,  
at room temp 43 °C.

Climate classification 5.



Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Big	Small					
<b>AFN-801 AD</b>	14B222000000	1	-	600	901	558	653x796x1.996	<b>2.680,00</b>
<b>AFN-802 AD</b>	14B222100000	-	2	600	901	558	653x796x1.996	<b>2.785,00</b>
<b>AFN-1602 AD</b>	14B222200000	2	-	1.300	1.334	1.085	1.318x796x1.996	<b>3.900,00</b>
<b>AFN-1603 AD</b>	14B222300000	1	2	1.300	1.334	1.085	1.318x796x1.996	<b>4.000,00</b>
<b>AFN-1604 AD</b>	14B222400000	-	4	1.300	1.334	1.085	1.318x796x1.996	<b>4.100,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option	801	802	1602	1603	1604
<b>BACK STAINLESS STEEL</b>	148,00	148,00	250,00	250,00	250,00
<b>SET OF CASTORS</b>	230,00	230,00	230,00	230,00	230,00

## 2/1 GASTRONORM SERIES CABINETS

### GN MIXED CABINET (REFRIGERATION + FREEZER)



Refrigerated and freezer cabinets.

2 separated compartments, with independent groups, evaporators and thermostatic controls

R-404A coolant. No CFC.

Working temperature:

Refrigerated cabinet: -2 °C, +8 °C,  
Freezer cabinet: -18 °C, -22 °C.

at room temp 43 °C.

Climate classification 5.



Model	Reference	Big Doors		Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Refrigerat.	Freezer				
<b>AF-1602 AD MIX</b>	14B411000000	1	1	1.313	275+558	1.318x796x1.996	<b>4.410,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option			1602 AD MIX		
<b>BACK STAINLESS STEEL</b>			250,00		
<b>SET OF CASTORS</b>			230,00		
<b>TROPICALIZED ELEMENT</b>			+10 %		

## COUNTERS

For models:	Accessorie	Reference	Price
<b>GN COUNTERS</b>	GN-1/1 GRID made in Epoxi (530x325)	6027010003	<b>S.P.L.</b>
	GN-1/1 GRID Inox. (530x325)	2112025201	<b>S.P.L.</b>

## CABINETS

For models:	Accessorie	Reference	Price
<b>GASTRONORM CABINETS</b>	GN-2/1 GRID made in Epoxi (650x530)	6027010009	<b>S.P.L.</b>
	GN-2/1 GRID Inox. (650x530)	2112025200	<b>S.P.L.</b>
	1600 MODELS - GUIDE for GN grid - 562 mm - 1 p.	6033050015	<b>S.P.L.</b>

S.P.L. - Spare Parts List





## REFRIGERATION - CONCEPT LINE



### COMMERCIAL REFRIGERATION CONCEPT LINE

COUNTERS 600 SERIES	226
COUNTERS 700 SERIES	233
COUNTERS 800 SERIES	242
COUNTERS FOR PIZZA/SALADS	246
SNACK SERIES CABINETS	250
GASTRONORM SERIES CABINETS	256
PASTRY CABINETS	263
FISH CABINETS	264

The special models with group on the left, or any other variant out of standard may be fitted in the factory, and the price will have an increment on the suitable standard price.

### THE QUALITY OF OUR COMMERCIAL REFRIGERATION

All our equipment is manufactured with high-quality **AISI 304 (18/10) austenitic stainless steel**, both on the outside as well as on **all those surfaces** that come into contact with food. In this way we guarantee maximum levels of food hygiene. The ultra-fine polish we give to our stainless steel parts converts these into clean, easy-to-use and very smart products. For this reason, we use it internally and externally. In order to make cleaning easier and to guarantee maximum hygiene, we only use **rounded corners** in our equipment.



Moreover, we comply with all European standards for safety, handling and refrigeration processes. Our range of commercial refrigeration products exceeds the requirements set out in **European Directives** and their corresponding **Standards** (Electromagnetic Compatibility Directive EMC, 2004/108/EC, Low Voltage Safety Directive 73/23/EEC). The refrigerator system is **eco-friendly** (R-134 a and R-404 A) and free of CFCs. Moreover, we ensure that as many of our components as possible are **recyclable**.

This is our refrigeration equipment. Machines that not only maintain the temperature of drinks and foods but also their taste and fine qualities. Fresh or processed.



### SOLUTIONS FOR ALL REQUIREMENTS

To satisfy the needs of every customer, one must be willing to offer a different answer to suit each of them individually.

For that reason, we have one of the **widest ranges** on the market.

With the widest variety of sizes and features.  
And with the most advanced technology.

In Fagor you will find the **counter** that adapts to your available space. Central or mural. With opaque, stainless steel doors or with a glass panel so that the food inside is visible. With or without drawers.

For freezing or refrigerating.



We offer the same variety in our **cabinets, display cabinets or display cases**. For all tastes and requirements.

Designed for the individual preferences of each of our customers. That's why they are manufactured in all possible sizes and shapes.

So that each product can be preserved in the most appropriate manner for its shape and characteristics.

And for bars and cafeterias, there is our range of **front bar chest coolers, snack display trays, glass frosters, ice cube makers and back bar coffee counters**.

Moreover, to respond to the growing demand of catering professionals, we present the **blast chillers and freezers**.

To satisfy every demand. To adapt to every space. To all conditions. So that Fagor Industrial can respond to every single one of its customers.



## COUNTERS - 600 RANGE

### 600 RANGE REFRIGERATED COUNTERS

Worktop with curved front. Rear guard of 10 cm.  
Doors with automatic locking device and fixed opening.  
Internal shelves of plastic-coated steel, adjustable in height.  
Rotating door-type grill panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC.  
Removable, ventilated airtight compressor.  
R-134 A Coolant, no CFC.  
Forced draught.  
Copper tube evaporator with aluminium fins.  
Automatic evaporation of water during defrosting.  
Working temperature: -2 °C, +8 °C, at room temperature 38 °C.  
Electronic temperature and defrosting control, and display.  
Operating voltage: 230 V - 1 +N - 50 or 60 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MSP-150</b>	148111100000	2	255	368	250	1,492x600x850	<b>1.610,00</b>
<b>MSP-200</b>	148111200000	3	395	414	300	2,017x600x850	<b>1.940,00</b>
<b>MSP-250</b>	148111300000	4	535	644	500	2,542x600x850	<b>2.360,00</b>

### 600 RANGE REFRIGERATED COUNTERS FOR REMOTE UNITS

Equipped with removable panel containing the general switch and electronic control and display.  
Group not included.

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MSP-117-R</b>	148111101000	2	255	-	-	1,192x600x850	<b>1.214,00</b>
<b>MSP-169-R</b>	148111201000	3	395	-	-	1,717x600x850	<b>1.663,00</b>
<b>MSP-222-R</b>	148111301000	4	535	-	-	2,242x600x850	<b>1.969,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	150	200	250		117 R	169 R	222 R	
<b>BACK STAINLESS STEEL</b>	140,00	179,00	210,00		108,00	140,00	179,00	
<b>DISCOUNT WITHOUT WORKTOP</b>	-118,00	-138,00	-156,00		-87,00	-118,00	-138,00	
<b>SET OF CASTORS</b>	215,00	215,00	322,00		-	-	-	
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00		86,00	86,00	86,00	
<b>KIT 2 DRAWERS [1/2] (by kit)</b>	414,00	414,00	414,00		414,00	414,00	414,00	
<b>KIT 3 DRAWERS [1/3] (by kit)</b>	597,00	597,00	597,00		597,00	597,00	597,00	
<b>COMPRESSOR ON THE LEFT</b>	97,00	97,00	97,00		-	-	-	
<b>TROPICALIZED ELEMENT</b>	+5%	+5%	+5%		+5%	+5%	+5%	

## 600 RANGE REFRIGERATED COUNTERS WITH SINK

Rear guard of 10 cm.  
Sink with draining board.  
Sink dimensions: 340 x 370 x 150 mm.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MSP-150-F	148111110000	2	255	368	250	1,492x600x850	2.295,00
MSP-200-F	148111210000	3	395	414	300	2,017x600x850	2.688,00
MSP-250-F	148111310000	4	535	644	500	2,542x600x850	3.215,00

## WITH GLASS DOORS



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MSP-150-PC	148111110000	2	255	368	250	1,492x600x850	1.980,00
MSP-200-PC	148111210000	3	395	414	300	2,017x600x850	2.485,00
MSP-250-PC	148111310000	4	535	644	500	2,542x600x850	3.075,00

## POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	150 F	200 F	250 F		150 PC	200 PC	250 PC	
BACK STAINLESS STEEL	140,00	179,00	210,00		140,00	179,00	210,00	
DISCOUNT WITHOUT WORKTOP	-	-	-		-118,00	-138,00	-156,00	
SET OF CASTORS	-	-	-		215,00	215,00	322,00	
LOCK KEY (by door)	86,00	86,00	86,00		86,00	86,00	86,00	
KIT 2 DRAWERS [1/2] (by kit)	414,00	414,00	414,00		-	-	-	
KIT 3 DRAWERS [1/3] (by kit)	597,00	597,00	597,00		-	-	-	
COMPRESSOR ON THE LEFT	97,00	97,00	97,00		97,00	97,00	97,00	
TROPICALIZED ELEMENT	+5%	+5%	+5%		+5%	+5%	+5%	



## COUNTERS - 600 RANGE

### 600 RANGE REFRIGERATED COUNTERS WITH DRAWERS

Worktop with curved front. Rear guard of 10 cm.  
 Doors with automatic locking device and fixed opening.  
 Internal shelves of plastic-coated steel, adjustable in height.  
 Rotating door-type grill panel.  
 Perforated stainless steel drawer AISI-304 (18/10).  
 1 door = 2 drawers unit.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 Removable, ventilated airtight compressor.  
 R-134 A Coolant, no CFC.  
 Forced draught.  
 Copper tube evaporator with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Working temperature: -2 °C, +8 °C, at room temp 38 °C.  
 Electronic temperature and defrosting control, and display.  
 Operating voltage: 230 V - 1 +N - 50 or 60 Hz.



Model	Reference	Doors	Drawers	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MSP-150-2C</b>	148111120000	1	2	255	368	250	1,492x600x850	<b>2.030,00</b>
<b>MSP-150-4C</b>	148111140000	-	4	255	368	250	1,492x600x850	<b>2.336,00</b>
<b>MSP-200-2C</b>	148111220000	2	2	395	414	300	2,017x600x850	<b>2.347,00</b>
<b>MSP-200-4C</b>	148111240000	1	4	395	414	300	2,017x600x850	<b>2.652,00</b>
<b>MSP-200-6C</b>	148111260000	-	6	395	414	300	2,017x600x850	<b>2.994,00</b>
<b>MSP-250-2C</b>	148111320000	3	2	535	644	500	2,542x600x850	<b>2.719,00</b>
<b>MSP-250-4C</b>	148111340000	2	4	535	644	500	2,542x600x850	<b>3.091,00</b>
<b>MSP-250-6C</b>	148111360000	1	6	535	644	500	2,542x600x850	<b>3.377,00</b>
<b>MSP-250-8C</b>	148111380000	-	8	535	644	500	2,542x600x850	<b>3.76400</b>

## 600 RANGE REFRIGERATED COUNTERS WITH DRAWERS FOR REMOTE UNITS

Worktop with curved front. Rear guard of 10 cm.  
 Doors with automatic locking device and fixed opening.  
 Internal shelves of plastic-coated steel, adjustable in height.  
 Perforated stainless steel drawer AISI-304 (18/10).  
 1 door = 2 drawers unit.  
 Polyurethane insulation.  
 Density 40 kg/m3. No CFC.  
 Equipped with removable panel containing the general switch and electronic control and display.  
 Easy access to evaporator connections and controls, through the removable worktop and sides.  
**Group not included (see the chapter «Accessories»).**  
 R-134 A Coolant, no CFC.  
 Forced draught.  
 Copper tube evaporator with aluminium fins.  
 Working temperature: -2 °C, +8 °C, at room temp 38 ° C.  
 Operating voltage: 230 V - 1 +N - 50 or 60 Hz.



Model	Reference	Doors	Drawers	Capacity litres	Electricity Power-W	Dimensions mm	Price
<b>MSP-117-R2C</b>	148111121000	1	2	255	-	1.192x600x850	<b>1.699,00</b>
<b>MSP-117-R4C</b>	148111141000	-	4	255	-	1.192x600x850	<b>2.040,00</b>
<b>MSP-169-R2C</b>	148111221000	2	2	395	-	1.717x600x850	<b>2.061,00</b>
<b>MSP-169-R4C</b>	148111241000	1	4	395	-	1.717x600x850	<b>2.413,00</b>
<b>MSP-169-R6C</b>	148111261000	-	6	395	-	1.717x600x850	<b>2.754,00</b>
<b>MSP-222-R2C</b>	148111321000	3	2	535	-	2.242x600x850	<b>2.341,00</b>
<b>MSP-222-R4C</b>	148111341000	2	4	535	-	2.242x600x850	<b>2.729,00</b>
<b>MSP-222-R6C</b>	148111361000	1	6	535	-	2.242x600x850	<b>3.076,00</b>
<b>MSP-222-R8C</b>	148111381000	-	8	535	-	2.242x600x850	<b>3.407,00</b>

## COUNTERS - 600 RANGE

### 600 RANGE FREEZER COUNTERS

Worktop with curved front. Rear guard of 10 cm.  
Doors with automatic locking device and fixed opening.  
Internal shelves of plastic-coated steel, adjustable in height.  
Equipment: 1 grid per door.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC. R-404A coolant.  
Removable, ventilated airtight compresor.  
Copper tube evaporator with aluminium fins.  
Forced draught.  
Heating elements in the door frame.  
Operating temperature: -18 °C, -22 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MSN-150</b>	148121100000	2	255	644	348	1,492x600x850	<b>2.090,00</b>
<b>MSN-200</b>	148121200000	3	395	690	438	2,017x600x850	<b>2.465,00</b>
<b>MSN-250</b>	148121300000	4	535	920	525	2,542x600x850	<b>2.900,00</b>

### 600 RANGE FREEZER COUNTERS FOR REMOTE UNITS

Equipped with removable panel containing the general switch and electronic control and display.  
Group not included.

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MSN-117-R</b>	148121101000	2	255	-	-	1,192x600x850	<b>1.465,00</b>
<b>MSN-169-R</b>	148121201000	3	395	-	-	1,717x600x850	<b>1.825,00</b>
<b>MSN-222-R</b>	148121301000	4	535	-	-	2,242x600x850	<b>2.142,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	150	200	250		117 R	169 R	222 R	
<b>BACK STAINLESS STEEL</b>	140,00	179,00	210,00		108,00	140,00	179,00	
<b>DISCOUNT WITHOUT WORKTOP</b>	-118,00	-138,00	-156,00		-87,00	-118,00	-138,00	
<b>SET OF CASTORS</b>	215,00	215,00	322,00		-	-	-	
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00		86,00	86,00	86,00	
<b>COMPRESSOR ON THE LEFT</b>	97,00	97,00	97,00		-	-	-	

## BACK BAR REFRIGERATED COUNTERS - 600 RANGE

### BACK BAR REFRIGERATED COUNTERS

Rear guard of 10 cm.  
 Worktop with curved front.  
 Doors with automatic locking device and fixed opening.  
 Internal shelves of plastic-coated steel, adjustable in height.  
 Equipment: 2 grids per door.  
 Rotating door-type grill panel.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 Removable, ventilated airtight compressor.  
 R-134 A Coolant, no CFC.  
 Copper tube evaporator with aluminium fins.  
 Forced draught.  
 Automatic evaporation of water during defrosting.  
 Working temperature: -2 °C, +8 °C, at room temp 38 °C.  
 Electronic temperature and defrosting control, and display.  
 Operating voltage: 230 V - 1 +N - 50 or 60 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>FMP-150</b>	148211000000	2	333	368	250	1,492x600x1.045	<b>1.938,00</b>
<b>FMP-202</b>	148212000000	3	517	414	300	2,017x600x1.045	<b>2.346,00</b>
<b>FMP-255</b>	148213000000	4	701	644	500	2,542x600x1.045	<b>2.805,00</b>

### BACK BAR REFRIGERATED COUNTERS FOR REMOTE UNITS

Equipped with removable panel containing the general switch and electronic control and display.  
 Group not included.

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>FMP-117-R</b>	148211001000	2	333	-	-	1,192x600x1.045	<b>1.530,00</b>
<b>FMP-169-R</b>	148212001000	3	517	-	-	1,717x600x1.045	<b>1.836,00</b>
<b>FMP-222-R</b>	148213001000	4	701	-	-	2,242x600x1.045	<b>2.193,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	150	202	255		117 R	169 R	222 R	
<b>BACK STAINLESS STEEL</b>	140,00	179,00	210,00		108,00	140,00	179,00	
<b>DISCOUNT WITHOUT WORKTOP</b>	-118,00	-138,00	-156,00		-87,00	-118,00	-138,00	
<b>SET OF CASTORS</b>	215,00	215,00	322,00		-	-	-	
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00		86,00	86,00	86,00	
<b>KIT 2 DRAWERS (by kit)</b>	414,00	414,00	414,00		414,00	414,00	414,00	
<b>COMPRESSOR ON THE LEFT</b>	97,00	97,00	97,00		-	-	-	
<b>TROPICALIZED ELEMENT</b>	+5%	+5%	+5%		+5%	+5%	+5%	
<b>GLASS DOOR (unit)</b>	271,00	271,00	271,00		271,00	271,00	271,00	
<b>HOPPER</b>	100,00	100,00	100,00		-	-	-	

## BACK BAR REFRIGERATED COUNTERS - 600 RANGE

### BACK BAR REFRIGERATED COUNTERS WITH GLASS DOORS



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>FMP-150 PC</b>	148211000013	2	333	368	250	1,492x600x1.045	<b>2.375,00</b>
<b>FMP-202 PC</b>	14821200013	3	517	414	300	2,017x600x1.045	<b>3.005,00</b>
<b>FMP-255 PC</b>	148213000013	4	701	644	500	2,542x600x1.045	<b>4.700,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	150 PC	202 PC	255 PC					
<b>BACK STAINLESS STEEL</b>	140,00	179,00	210,00					
<b>DISCOUNT WITHOUT WORKTOP</b>	-118,00	-138,00	-156,00					
<b>SET OF CASTORS</b>	215,00	215,00	322,00					
<b>LOCK KEY (by door)</b>	95,00	95,00	95,00					
<b>KIT 2 DRAWERS (by kit)</b>	+5%	+5%	+5%					
<b>COMPRESSOR ON THE LEFT</b>	100,00	100,00	100,00					
<b>TROPICALIZED ELEMENT</b>	+5%	+5%	+5%					
<b>HOPPER</b>	100,00	100,00	100,00					

**GN REFRIGERATED COUNTERS**

Rear guard of 10 cm. Table top with rounded front.  
Doors with automatic locking device and fixed opening.  
Equipped with 2 pairs of 1/1 GN guides and 1 grid per door.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m3. No CFC. R-134 A coolant.  
Removable, ventilated airtight compresor.  
Cooper evaporator with aluminium fins.  
Forced draught.  
Automatic evaporation of water during defrosting.  
Working temperature: -2 °C, +8 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFP-135-GN</b>	148311000000	2	290	368	250	1,342x700x850	<b>1.685,00</b>
<b>MFP-180-GN</b>	148312000000	3	452	414	300	1,792x700x850	<b>2.015,00</b>
<b>MFP-225-GN</b>	148313000000	4	615	414	300	2,242x700x850	<b>2.300,00</b>

**GN REFRIGERATED COUNTERS FOR REMOTE UNITS**

Equipped with removable panel containing the general switch and electronic control and display.  
**Group not included.**

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFP-102-GN/R</b>	148311001000	2	290	-	-	1,042x700x850	<b>1.255,00</b>
<b>MFP-147-GN/R</b>	148312001000	3	452	-	-	1,492x700x850	<b>1.540,00</b>
<b>MFP-192-GN/R</b>	148313001000	4	615	-	-	1,942x700x850	<b>1.834,00</b>

**POSSIBLE OPTIONS. PRICES INCREASED BY MODEL**

Variant	135	180	225		102	147	192	
<b>BACK STAINLESS STEEL</b>	108,00	140,00	179,00		85,00	120,00	155,00	
<b>GRANITE 3 cm WORKTOP</b>	518,00	690,00	862,00		395,00	565,00	735,00	
<b>DISCOUNT WITHOUT WORKTOP</b>	-87,00	-118,00	-138,00		-75,00	-92,00	-122,00	
<b>SET OF CASTORS</b>	215,00	215,00	322,00					
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00		86,00	86,00	86,00	
<b>KIT DRAWERS 2 x [1/2]</b>	414,00	414,00	414,00		414,00	414,00	414,00	
<b>KIT DRAWERS 3 x [1/3]</b>	597,00	597,00	597,00		597,00	597,00	597,00	
<b>COMPRESSOR ON THE LEFT</b>	97,00	97,00	97,00					
<b>TROPICALIZED ELEMENT</b>	+5%	+5%	+5%		+5%	+5%	+5%	



# COUNTERS - 700 RANGE 1/1-GN

WITH GLASS DOORS



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MFP-135-GN PC	148311000000	2	290	368	250	1,342x700x850	2.050,00
MFP-180-GN PC	148312000000	3	452	414	300	1,792x700x850	2.550,00
MFP-225-GN PC	148313000000	4	615	414	300	2,242x700x850	3.010,00

## GN REFRIGERATED COUNTERS WITH SINK

Sink with draining board.  
Sink dimensions: 340x370x150 mm.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFP-135-GN/F</b>	148311030000	2	290	368	250	1,342x700x850	<b>2.205,00</b>
<b>MFP-180-GN/F</b>	148312030000	3	452	414	300	1,792x700x850	<b>2.840,00</b>
<b>MFP-225-GN/F</b>	148313030000	4	615	414	300	2,242x700x850	<b>3.140,00</b>

## GN REFRIGERATED COUNTERS - GRANITE TOP

Granite top. Thickness: 3 cm.  
Rear guard and side guards of 10 cm high, thickness 2 cm.  
Technical features similar to the standard models.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFPG-135-GN</b>	148311100000	2	290	368	250	1,342x700x850	<b>2.591,00</b>
<b>MFPG-180-GN</b>	148312100000	3	452	414	300	1,792x700x850	<b>2.856,00</b>
<b>MFPG-225-GN</b>	148313100000	4	615	414	300	2,242x700x850	<b>3.162,00</b>

## POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	135/F	180/F	225/F		MFPG-	MFPG-	MFPG-	
<b>BACK STAINLESS STEEL</b>	108,00	140,00	179,00		108,00	140,00	179,00	
<b>SET OF CASTORS</b>	-	-	-		215,00	215,00	322,00	
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00		86,00	86,00	86,00	
<b>KIT DRAWERS 2 x [1/2]</b>	414,00	414,00	414,00		414,00	414,00	414,00	
<b>KIT DRAWERS 3 x [1/3]</b>	597,00	597,00	597,00		597,00	597,00	597,00	
<b>COMPRESSOR ON THE LEFT</b>					97,00	97,00	97,00	
<b>TROPICALIZED ELEMENT</b>	+5%	+5%	+5%		+5%	+5%	+5%	

## COUNTERS - 700 RANGE 1/1-GN

### GN REFRIGERATED COUNTERS WITH DRAWERS

Rear guard of 10 cm. Table top with rounded front.  
Doors with automatic locking device and fixed opening.  
Equipped with 2 pairs of 1/1 GN guides and 1 grid per door.  
Perforated stainless steel drawer AISI-304 (18/10)  
for 1/1 GN containers. 1 door = 2 drawers unit.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC.  
Removable, ventilated airtight compresor.  
R-134 A coolant.  
Cooper evaporator with aluminium fins.  
Forced draught.  
Automatic evaporation of water during defrosting.  
Working temperature: -2 °C, +8 °C,  
at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors	Drawers	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFP-135-GN 2C</b>	148311020000	1	2	290	368	250	1,342x700x850	<b>2.162,00</b>
<b>MFP-135-GN 4C</b>	148311040000	-	4	290	368	250	1,342x700x850	<b>2.523,00</b>
<b>MFP-180-GN 2C</b>	148312020000	2	2	452	414	300	1,792x700x850	<b>2.527,00</b>
<b>MFP-180-GN 4C</b>	148312040000	1	4	452	414	300	1,792x700x850	<b>2.879,00</b>
<b>MFP-180-GN 6C</b>	148312060000	-	6	452	414	300	1,792x700x850	<b>3.230,00</b>
<b>MFP-225-GN 2C</b>	148313020000	3	2	615	414	300	2,242x700x850	<b>2.950,00</b>
<b>MFP-225-GN 4C</b>	148313040000	2	4	615	414	300	2,242x700x850	<b>3.202,00</b>
<b>MFP-225-GN 6C</b>	148313060000	1	6	615	414	300	2,242x700x850	<b>3.544,00</b>
<b>MFP-225-GN 8C</b>	148313080000	-	8	615	414	300	2,242x700x850	<b>3.938,00</b>

### GN REFRIGERATED COUNTERS WITH DRAWERS FOR REMOTE UNITS

Perforated stainless steel drawer AISI-304 (18/10) for 1/1 GN containers. 1 door = 2 drawers unit.  
Equipped with removable panel containing the general switch and electronic control and display.  
**Group not included.**



Model	Reference	Doors	Drawers	Capacity litres	Electricity Power-W	Dimensions mm	Price
MFP-102-GN/R 2C	148311021000	1	2	290	-	1,042x700x850	1.649,00
MFP-102-GN/R 4C	148311041000	-	4	290	-	1,042x700x850	2.024,00
MFP-147-GN/R 2C	148312021000	2	2	452	-	1,492x700x850	1.953,00
MFP-147-GN/R 4C	148312041000	1	4	452	-	1,492x700x850	2.290,00
MFP-147-GN/R 6C	148312061000	-	6	452	-	1,492x700x850	2.694,00
MFP-192-GN/R 2C	148313021000	3	2	615	-	1,942x700x850	2.247,00
MFP-192-GN/R 4C	148313041000	2	4	615	-	1,942x700x850	2.613,00
MFP-192-GN/R 6C	148313061000	1	6	615	-	1,942x700x850	3.002,00
MFP-192-GN/R 8C	148313081000	-	8	615	-	1,942x700x850	3.302,00

## COUNTERS - 700 RANGE 1/1-GN

### GN REFRIGERATED BASES

Rear guard of 10 cm. Table top with rounded front.  
Height 600 mm to place the top elements.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC.  
Removable, ventilated airtight compresor.  
R-134 A coolant.  
Cooper evaporator with aluminium fins.  
Forced draught.  
Automatic evaporation of water during defrosting.  
Working temperature: -2 °C, +8 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.



### MODELS WITH DRAWERS - 2/3

Perforated stainless steel drawer AISI-304 (18/10), 2/3 size, for 1/1 GN containers.

Model	Reference	Drawers	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFP-135-B</b>	148317000000	2	255	368	250	1,342x700x560	<b>1.890,00</b>
<b>MFP-180-B</b>	148315000000	3	360	414	300	1,792x700x560	<b>2.280,00</b>
<b>MFP-225-B</b>	148316000000	4	550	414	300	2,242x700x560	<b>2.825,00</b>
<b>MFP-270-B</b>	148318000000	5	675	644	500	2,692x700x560	<b>3.275,00</b>

### MODELS WITH DRAWERS - 1/3

2/3 size drawer on the right side.

Model	Reference	Drawers		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		1/3	2/3					
<b>MFP-135-B2</b>	148317200000	2	1	255	368	250	1,342x700x560	<b>2.100,00</b>
<b>MFP-180-B2</b>	148315200000	4	1	360	414	300	1,792x700x560	<b>2.700,00</b>
<b>MFP-225-B2</b>	148316200000	6	1	550	414	300	2,242x700x560	<b>3.300,00</b>
<b>MFP-270-B2</b>	148318200000	8	1	675	644	500	2,692x700x560	<b>3.825,00</b>

### MODELS WITH DOORS

Doors with automatic locking device and fixed opening.

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MFP-135-BP</b>	148317100000	2	255	368	250	1,342x700x560	<b>1.700,00</b>
<b>MFP-180-BP</b>	148315100000	3	360	414	300	1,792x700x560	<b>2.050,00</b>
<b>MFP-225-BP</b>	148316100000	4	550	414	300	2,242x700x560	<b>2.540,00</b>
<b>MFP-270-BP</b>	148318100000	5	675	644	500	2,692x700x560	<b>2.950,00</b>

## GN REFRIGERATED COUNTERS - CENTRAL MODELS

With rounded corners at the bottom.  
Table top with rounded front.  
Doors with automatic locking device and fixed opening.  
Doors at each side.  
Equipped with 2 pairs of 1/1 GN guides and 1 grid per door. Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m3. No CFC.. R-134 A coolant.  
Removable, ventilated airtight compressor.  
Cooper evaporator with aluminium fins.  
Forced draught.  
Automatic evaporation of water during defrosting.  
Working temperature: -2 °C, +8 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MCP-135-GN</b>	148311010000	2+2	290	368	250	1,342x768x850	<b>2.045,00</b>
<b>MCP-180-GN</b>	148312010000	3+3	452	414	300	1,792x768x850	<b>2.440,00</b>
<b>MCP-225-GN</b>	148313010000	4+4	615	414	300	2,242x768x850	<b>2.930,00</b>

## GN REFRIGERATED COUNTERS - CENTRAL MODELS FOR REMOTE UNITS

Equipped with removable panel containing the general switch and electronic control and display.  
Easy access to evaporator connections and controls, through the removable worktop and sides.  
**Group not included.**

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MCP-102-GN/R</b>	148311011000	2+2	290	-	-	1,042x768x850	<b>1.625,00</b>
<b>MCP-147-GN/R</b>	148312011000	3+3	452	-	-	1,492x768x850	<b>1.945,00</b>
<b>MCP-192-GN/R</b>	148313011000	4+4	615	-	-	1,942x768x850	<b>2.375,00</b>

## POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	135	180	225		102	147	192	
<b>GRANITE 3 cm WORKTOP</b>	518,00	690,00	862,00		395,00	565,00	735,00	
<b>DISCOUNT WITHOUT WORKTOP</b>	-87,00	-118,00	-138,00		-75,00	-92,00	-122,00	
<b>SET OF CASTORS</b>	215,00	215,00	322,00					
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00		86,00	86,00	86,00	
<b>TROPICALIZED ELEMENT</b>	+5%	+5%	+5%		+5%	+5%	+5%	



## COUNTERS - 700 RANGE 1/1-GN

### GN FREEZER COUNTERS

Rear guard of 10 cm. Table top with rounded front.  
Doors with automatic locking device and fixed opening.  
Equipped with 2 pairs of 1/1 GN guides and 1 grid per door.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC. R-404A coolant.  
Removable, ventilated airtight compresor.  
Cooper evaporator with aluminium fins.  
Forced draught.  
Automatic evaporation of water during defrosting.  
Working temperature: -18 °C, -22 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MFN-135-GN	148321000000	2	290	644	348	1,342x700x850	2.235,00
MFN-180-GN	148322000000	3	452	690	438	1,792x700x850	2.660,00
MFN-225-GN	148323000000	4	615	920	525	2,242x700x850	2.995,00

### GN FREEZER COUNTERS FOR REMOTE UNITS

Equipped with removable panel containing the general switch and electronic control and display.  
Easy access to evaporator connections and controls, through the removable worktop and sides.  
**Group not included.**

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MFN-102-GN/R	148321001000	2	290	-	-	1,042x700x850	1.495,00
MFN-147-GN/R	148322001000	3	452	-	-	1,492x700x850	1.770,00
MFN-192-GN/R	148323001000	4	615	-	-	1,942x700x850	2.065,00

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	135	180	225		102	147	192	
BACK STAINLESS STEEL	108,00	140,00	179,00		85,00	120,00	155,00	
GRANITE 3 cm WORKTOP	518,00	690,00	862,00		395,00	565,00	735,00	
DISCOUNT WITHOUT WORKTOP	-87,00	-118,00	-138,00		-75,00	-92,00	-122,00	
SET OF CASTORS	215,00	215,00	322,00					
LOCK KEY (by door)	86,00	86,00	86,00		86,00	86,00	86,00	
COMPRESSOR ON THE LEFT	97,00	97,00	97,00					

## GN FREEZER COUNTERS - CENTRAL MODELS

Table top with rounded front.  
Doors with automatic locking device and fixed opening.  
Doors at each side.  
Equipped with 2 pairs of 1/1 GN guides and 1 grid per door.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC. R-404A coolant.  
Removable, ventilated airtight compresor.  
Cooper evaporator with aluminium fins.  
Forced draught.  
Automatic evaporation of water during defrosting.  
Working temperature: -18 °C, -22 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MCN-135-GN	148321010000	2+2	290	644	348	1,342x768x850	2.710,00
MCN-180-GN	148322010000	3+3	452	690	438	1,792x768x850	3.275,00
MCN-225-GN	148323010000	4+4	615	920	525	2,242x768x850	3.840,00

## GN FREEZER COUNTERS - CENTRAL MODELS FOR REMOTE UNITS

Equipped with removable panel containing the general switch and electronic control and display.  
Easy access to evaporator connections and controls, through the removable worktop and sides.  
**Group not included.**

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MCN-102-GN/R	148321011000	2+2	290	-	-	1,042x768x850	2.110,00
MCN-147-GN/R	148322011000	3+3	452	-	-	1,492x768x850	2.450,00
MCN-192-GN/R	148323011000	4+4	615	-	-	1,942x768x850	2.960,00

## POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	135	180	225		102	147	192	
GRANITE 3 cm WORKTOP	518,00	690,00	862,00		395,00	565,00	735,00	
DISCOUNT WITHOUT WORKTOP	-87,00	-118,00	-138,00		-75,00	-92,00	-122,00	
SET OF CASTORS	215,00	215,00	322,00					
LOCK KEY (by door)	86,00	86,00	86,00		86,00	86,00	86,00	

## COUNTERS - 800 RANGE FOR PASTRY

### PASTRY REFRIGERATED COUNTERS

Rear guard of 10 cm. Table top with rounded front.  
Doors with automatic locking device and fixed opening.  
Equipped with 2 pairs of guides and one 60x40 grid per door.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC. R-134 A coolant.  
Removable, ventilated airtight compresor.  
Cooper evaporator with aluminium fins.  
Static refrigeration.  
Automatic evaporation of water during defrosting.  
Working temperature: -2 °C, +8 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MPP-150</b>	148411000000	2	404	368	250	1.492x800x850	<b>2.115,00</b>
<b>MPP-202</b>	148412000000	3	628	414	300	2.017x800x850	<b>2.425,00</b>
<b>MPP-255</b>	148413000000	4	851	575	500	2.542x800x850	<b>2.950,00</b>

### PASTRY REFRIGERATED COUNTERS FOR REMOTE UNITS

Equipped with removable panel containing the general switch and electronic control and display.  
Easy access to evaporator connections and controls, through the removable worktop and sides.  
**Group not included.**

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MPP-117-R</b>	148411001000	2	404	-	-	1.192x800x850	<b>1.550,00</b>
<b>MPP-169-R</b>	148412001000	3	628	-	-	1.717x800x850	<b>1.945,00</b>
<b>MPP-222-R</b>	148413001000	4	851	-	-	2.242x800x850	<b>2.365,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	155	202	255		117 R	169 R	222 R	
<b>BACK STAINLESS STEEL</b>	140,00	179,00	210,00		108,00	140,00	179,00	
<b>GRANITE 3 cm WORKTOP</b>	560,00	755,00	955,00		450,00	645,00	840,00	
<b>DISCOUNT WITHOUT WORKTOP</b>	-118,00	-138,00	-156,00		-87,00	-118,00	-138,00	
<b>SET OF CASTORS</b>	215,00	215,00	322,00		-	-	-	
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00		86,00	86,00	86,00	
<b>COMPRESSOR ON THE LEFT</b>	97,00	97,00	97,00		-	-	-	
<b>TROPICALIZED ELEMENT</b>	+5%	+5%	+5%		+5%	+5%	+5%	

## COUNTERS - 800 RANGE FOR PASTRY

### PASTRY REFRIGERATED COUNTERS - CENTRAL MODELS

Table top with rounded front.  
Doors with automatic locking device and fixed opening.  
Doors at each side.  
Equipped with 2 pairs of guides and one 60x40 grid per door.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC. R-134 A coolant.  
Removable, ventilated airtight compresor.  
Cooper evaporator with aluminium fins.  
Static refrigeration.  
Automatic evaporation of water during defrosting.  
Working temperature: -2 °C, +8 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MPP-150-C	148411010000	2+2	404	368	250	1.492x868x850	2.290,00
MPP-202-C	148412010000	3+3	628	414	300	2.017x868x850	2.730,00
MPP-255-C	148413010000	4+4	851	575	500	2.542x868x850	3.250,00

### PASTRY REFRIGERATED COUNTERS - CENTRAL MODELS FOR REMOTE UNITS

Equipped with removable panel containing the general switch and electronic control and display.  
Easy access to evaporator connections and controls, through the removable worktop and sides.  
**Group not included.**

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MPP-117-R/C	148411011000	2+2	404	-	-	1.192x868x850	1.650,00
MPP-169-R/C	148412011000	3+3	628	-	-	1.717x868x850	2.075,00
MPP-222-R/C	148413011000	4+4	851	-	-	2.242x868x850	2.645,00

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	155	202	255		117 R	169 R	222 R	
GRANITE 3 cm WORKTOP	560,00	755,00	955,00		450,00	645,00	840,00	
DISCOUNT WITHOUT WORKTOP	-118,00	-138,00	-156,00		-87,00	-118,00	-138,00	
SET OF CASTORS	215,00	215,00	322,00		-	-	-	
LOCK KEY (by door)	86,00	86,00	86,00		86,00	86,00	86,00	
TROPICALIZED ELEMENT	+5%	+5%	+5%		+5%	+5%	+5%	

## COUNTERS - 800 RANGE FOR PASTRY

### PASTRY FREEZER COUNTERS

Rear guard of 10 cm. Table top with rounded front.  
Doors with automatic locking device and fixed opening.  
Equipped with 2 pairs of guides and one 60x40 grid per door.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC. R-404 A coolant.  
Removable, ventilated airtight compresor.  
Cooper evaporator with aluminium fins.  
Forced draught.  
Automatic evaporation of water during defrosting.  
Working temperature: -18 °C, -22 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MPN-150	148421000000	2	404	644	348	1.492x800x850	2.615,00
MPN-202	148422000000	3	628	836	438	2.017x800x850	3.085,00
MPN-255	148423000000	4	851	1.150	752	2.542x800x850	3.530,00

### PASTRY FREEZER COUNTERS FOR REMOTE UNITS

Equipped with removable panel containing the general switch and electronic control and display.  
Easy access to evaporator connections and controls, through the removable worktop and sides.  
**Group not included.**

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MPN-117-R	148421001000	2	404	-	-	1.192x800x850	1.710,00
MPN-169-R	148422001000	3	628	-	-	1.717x800x850	2.160,00
MPN-222-R	148423001000	4	851	-	-	2.242x800x850	2.490,00

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	155	202	255		117 R	169 R	222 R	
BACK STAINLESS STEEL	140,00	179,00	210,00		108,00	140,00	179,00	
GRANITE 3 cm WORKTOP	560,00	755,00	955,00		450,00	645,00	840,00	
DISCOUNT WITHOUT WORKTOP	-118,00	-138,00	-156,00		-87,00	-118,00	-138,00	
SET OF CASTORS	215,00	215,00	322,00		-	-	-	
LOCK KEY (by door)	86,00	86,00	86,00		86,00	86,00	86,00	
COMPRESSOR ON THE LEFT	97,00	97,00	97,00		-	-	-	

## COUNTERS - 800 RANGE FOR PASTRY

### PASTRY FREEZER COUNTERS - CENTRAL MODELS

Table top with rounded front.  
Doors with automatic locking device and fixed opening.  
Doors at each side.  
Equipped with 2 pairs of guides and one 60x40 grid per door.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC. R-404 A coolant.  
Removable, ventilated airtight compresor.  
Cooper evaporator with aluminium fins.  
Forced draught.  
Automatic evaporation of water during defrosting.  
Working temperature: -18 °C, -22 °C, at room temp 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 Hz.



Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MPN-150-C	148421010000	2+2	404	644	348	1.492x868x850	3.070,00
MPN-202-C	148422010000	3+3	628	836	438	2.017x868x850	3.625,00
MPN-255-C	148423010000	4+4	851	1.150	752	2.542x868x850	4.245,00

### PASTRY FREEZER COUNTERS - CENTRAL MODELS FOR REMOTE UNITS

Equipped with removable panel containing the general switch and electronic control and display.  
Easy access to evaporator connections and controls, through the removable worktop and sides.  
**Group not included.**

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MPN-117-R/C	148421011000	2+2	404	-	-	1.192x868x850	1.890,00
MPN-169-R/C	148422011000	3+3	628	-	-	1.717x868x850	2.365,00
MPN-222-R/C	148423011000	4+4	851	-	-	2.242x868x850	2.950,00

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Variant	155	202	255		117 R	169 R	222 R	
GRANITE 3 cm WORKTOP	560,00	755,00	955,00		450,00	645,00	840,00	
DISCOUNT WITHOUT WORKTOP	-118,00	-138,00	-156,00		-87,00	-118,00	-138,00	
SET OF CASTORS	215,00	215,00	322,00		-	-	-	
LOCK KEY (by door)	86,00	86,00	86,00		86,00	86,00	86,00	



## PIZZA COUNTERS

### PIZZA REFRIGERATED COUNTER WORKTABLES

Work top made of granite, 3 cm thick.  
 Rear cover and side cover made of granite 2 cm thick (10 cm high).  
 Doors with automatic locking device and fixed opening.  
 Equipped with one grid and 2 pairs of guides per door.  
 Rotating door-type grid panel.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC. R-134 A coolant.  
 Forced draught.  
 Removable, ventilated airtight compressor.  
 Automatic evaporation of water during defrosting.  
 Operating temperature: +2 °C, +8 °C, at room temperature of 38 °C.  
 Electronic temperature and defrosting control and display.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.



### PASTRY SERIES - DEPTH 800 mm

Model	Reference	Doors	Unit 7 containers	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MMZ-150	148611000000	2	NO	404	368	250	1.492x800x950	2.880,00
MMZ-202 (*)	148610000000	2	YES	404	368	250	2.017x800x950	3.620,00

### GASTRONORM SERIES - DEPTH 700 mm

Model	Reference	Doors	Unit 7 containers	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MMZ-180-7	148312200000	2	YES	290	368	250	1,792x700x950	3.045,00
MMZ-225-7	148313200000	3	YES	452	414	300	2,242x700x950	3.300,00
MFPG-135-GN	148311100000	2	NO	290	368	250	1,342x700x950	2.591,00
MFPG-180-GN	148312100000	3	NO	452	414	300	1,792x700x950	2.856,00
MFPG-225-GN	148313100000	4	NO	615	414	300	2,242x700x950	3.162,00

Unit with 7 containers  
 for pizza trays, not refrigerated.



## INGREDIENT UNITS

Housings for containers GN depth = 150 mm.

**Containers not included.**

**MIT** models with folding cover.

Temperature control by electronic thermostat with display. (+2 °C, +8 °C).

R-134 A coolant. No CFC.

Operating voltage: 230 V - 1N - 50 or 60 Hz.



### MODELS FOR 1/4 GN CONTAINERS

Model	Reference	For counter models :	GN-1/4 Housings	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MI-135	148610110000	MFPG-135	5	220	150	1.342x370x450	915,00
MI-150	148611010000	MMZ-150	6	220	150	1.492x370x450	930,00
MI-180	148611110000	MFPG-180 MMZ-180-7	8	220	150	1.792x370x450	995,00
MI-202	148610010000	MMZ-202	9	220	150	2.017x370x450	1.140,00
MI-225	148610210000	MFPG-225 MMZ-225-7	10	260	254	2.242x370x450	1.190,00
MI-255	148611210000	MFPG-255	12	260	254	2.492x370x450	1.225,00

### MODELS FOR 1/4 GN CONTAINERS WITH FOLDING COVER

Model	Reference	For counter models :	GN-1/4 Housings	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MIT-135	148610120000	MFPG-135	5	220	150	1.342x370x250	805,00
MIT-150	148611020000	MMZ-150	6	220	150	1.492x370x250	820,00
MIT-180	148611120000	MFPG-180 MMZ-180-7	8	220	150	1.792x370x250	880,00
MIT-202	148610020000	MMZ-202	9	220	150	2.017x370x250	1.010,00
MIT-225	148610220000	MFPG-225 MMZ-225-7	10	260	254	2.242x370x250	1.050,00
MIT-255	148611220000	MFPG-255	12	260	254	2.492x370x250	1.090,00

### MODELS FOR 1/1 GN, 1/2 GN AND 1/3 GN CONTAINERS

Model	Reference	For counter models :	GN-1/3 Housings	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MI-150/1	148611030000	MMZ-150	6	220	150	1.492x430x450	990,00
MI-202/1	148610030000	MMZ-202	9	220	150	2.017x430x450	1.213,00
MI-255/1	148611230000	MFPG-255	12	260	254	2.492x430x450	1.310,00

## PIZZA COUNTERS

### COMPLET PIZZA REFRIGERATED COUNTER WORKTABLES

Compleat model:

- Refrigerated counter for pizza
- +
- Refrigerated ingredient unit

Total Height: 1,400 mm.



Model	References	Includes:	Price
<b>MPZ-150</b>	148611000000 + 148611010000	<b>MMZ-150 + MI-150</b>	<b>3.810,00</b>
<b>MPZ-202</b>	148610000000 + 148610010000	<b>MMZ-202 + MI-202</b>	<b>4.760,00</b>

### COMPACT PIZZA REFRIGERATED COUNTERS

With rounded corners at the bottom.  
 Table top with rounded front.  
 Neutral ingredient unit on the top with stainless steel cover (with fixed opening position).  
 Internal communication with the lower cabinet for the refrigeration.  
 Doors with automatic locking device and fixed opening.  
 Equipped with 2 pairs of 1/1 GN guides and 1 grid per door.  
 Rotating door-type grid panel.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC. R-134 A coolant.  
 Forced draught.  
 Removable, ventilated airtight compresor.  
 Cooper evaporator with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Working temperature: +2 °C, +8 °C, at room temperature 38 °C.  
 Electronic temperature and defrosting control and display.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Ingred. Unit	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>MPZ1-135</b>	148612000000	A	2	290	368	250	1.350x700x1.050	<b>2.050,00</b>
<b>MPZ1-180</b>	148613000000	B	3	452	414	300	1.800x700x1.050	<b>2.570,00</b>

**A :** Neutral ingredient unit for 8 1/4-GN containers 150 mm depth (**containers not included**).

**B :** Neutral ingredient unit for 10 1/4-GN containers 150 mm depth (**containers not included**).

## SALAD, SANDWICH & PIZZA COUNTERS

### SALADETTE AND MINI-PIZZA REFRIGERATED COUNTERS WORKTABLES

Doors with automatic locking device and fixed opening.  
Equipped with 1 grid per door.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC. R-134 A cooler.  
Forced draught.  
Removable, ventilated airtight compressor.  
Copper evaporator with aluminium fins.  
Automatic evaporation of water during defrosting.  
Operating temperature: +2 °C, +8 °C,  
at room temperature of 38 °C.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.

Containers no included.



MEP-100 G

Granite table top.  
Housing on tabletop for  
5 GN - 1/6 containers,  
100 mm depth.  
Glass cover for the containers.



MEP-100

Extractable poly-amide cutting board.  
Housing on tabletop for GN containers.  
Housings:  
2 x GN-1/1 - Depth 200 mm  
+ 2 x GN-1/4 - Depth 100 mm  
Stainless steel cover (with fixed opening position).

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MEP-100	148513000000	2	200	368	250	906x700x894	1.720,00
MEP-100 G	148513100000	2	200	368	250	906x700x1.010	1.830,00

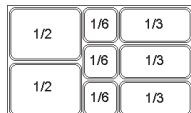
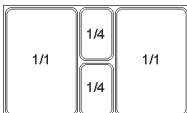
### SALAD REFRIGERATED COUNTERS

Housing on tabletop for GN containers.  
(containers not included).  
Stainless steel cover (with fixed opening position).  
Worktop with curved front.  
Doors with automatic locking device and fixed opening.  
Equipped with 2 pairs of 1/1 GN guides and 1 grid per door.  
Rotating door-type grid panel.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC. R-134 A cooler.  
Forced draught.  
Removable, ventilated airtight compressor.  
Copper evaporator with aluminium fins.  
Automatic evaporation of water during defrosting.  
Operating temperature: +2 °C, +8 °C,  
at room temperature of 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.

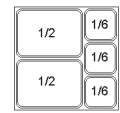
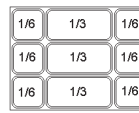
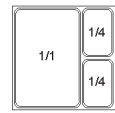
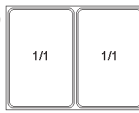


Model	Reference	GN Distr.	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
MEP-135-GN	148511000000	A	2	290	345	300	1,342x700x850	2.150,00
MEP-180-GN	148512000000	B	3	452	532	500	1,792x700x850	2.765,00

A - MEP-135



B - MEP-180



## SNACK CABINETS

### REFRIGERATED CABINETS

Doors with automatic locking device.  
 Internal lighting.  
 Internal shelves of plastic-coated steel, adjustable in height.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 R-134 cooler. No CFC.  
 Forced draught.  
 Removable, ventilated airtight compressor.  
 Copper evaporator with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Operating temperature: -2 °C, +8 °C, at room temperature of 38 °C.  
 Electronic temperature and defrosting control and display.  
 Illuminated general switch.  
 Equipment: 3 shelves by big door.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Big	Small					
<b>AFP-701</b>	149211000000	1	-	600	368	300	693x726x2.067	<b>1.860,00</b>
<b>AFP-702</b>	149211100000	-	2	600	368	300	693x726x2.067	<b>1.935,00</b>
<b>AFP-1402</b>	149211200000	2	-	1.200	575	500	1.388x726x2.067	<b>2.700,00</b>
<b>AFP-1403</b>	149211300000	1	2	1.200	575	500	1.388x726x2.067	<b>2.800,00</b>
<b>AFP-1404</b>	149211400000	-	4	1.200	575	500	1.388x726x2.067	<b>2.900,00</b>
<b>AFP-2103</b>	149211500000	3	-	1.800	759	840	2.083x726x2.067	<b>3.930,00</b>
<b>AFP-2104</b>	149211600000	2	2	1.800	759	840	2.083x726x2.067	<b>3.980,00</b>
<b>AFP-2105</b>	149211700000	1	4	1.800	759	840	2.083x726x2.067	<b>4.030,00</b>
<b>AFP-2106</b>	149211800000	-	6	1.800	759	840	2.083x726x2.067	<b>4.070,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option	701	702	1402	1403	1404	2103	2104	2105	2106
<b>BACK STAINLESS STEEL</b>	148,00	148,00	250,00	250,00	250,00	368,00	368,00	368,00	368,00
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00	86,00	86,00	86,00	86,00	86,00	86,00
<b>SET OF CASTORS</b>	230,00	230,00	230,00	230,00	230,00	330,00	330,00	330,00	330,00
<b>MEAT RAIL SET - 1 DOOR</b>	92,00	92,00	-	-	-	-	-	-	-
<b>MEAT RAIL SET - 2 DOORS</b>	-	-	100,00	100,00	100,00	100,00	100,00	100,00	100,00
<b>TROPICALIZED ELEMENT</b>	+5 %	+5 %	+5 %	+5 %	+5 %	+5 %	+5 %	+5 %	+5 %



**SNACK SERIES FREEZER CABINETS**

Doors with automatic locking device.  
 Internal shelves of plastic-coated steel, adjustable in height.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 Removable, ventilated airtight compressor.  
 R-404A coolant. No CFC.  
 Forced draught copper evaporator with aluminium fins.  
 Operating temperature: -18 °C, -22 °C,  
 at room temperature of 38 °C.  
 Electronic temperature and defrosting control and display.  
 Illuminated general switch.  
 Equipment: 3 shelves by big door.  
 Operating voltage: 230 V - 1N - 50 Hz.



Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Big	Small					
<b>AFN-701</b>	149212000000	1	-	600	690	438	693x726x2.067	<b>2.280,00</b>
<b>AFN-702</b>	149212100000	-	2	600	690	438	693x726x2.067	<b>2.375,00</b>
<b>AFN-1402</b>	149212200000	2	-	1.200	1.012	1.085	1.388x726x2.067	<b>3.395,00</b>
<b>AFN-1403</b>	149212300000	1	2	1.200	1.012	1.085	1.388x726x2.067	<b>3.490,00</b>
<b>AFN-1404</b>	149212400000	-	4	1.200	1.012	1.085	1.388x726x2.067	<b>3.590,00</b>

**POSSIBLE OPTIONS. PRICES INCREASED BY MODEL**

Option	701	702	1402	1403	1404				
<b>BACK STAINLESS STEEL</b>	148,00	148,00	250,00	250,00	250,00				
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00	86,00	86,00				
<b>SET OF CASTORS</b>	230,00	230,00	230,00	230,00	230,00				
<b>MEAT RAIL SET - 1 DOOR</b>	92,00	92,00	-	-	-				
<b>MEAT RAIL SET - 2 DOORS</b>	-	-	100,00	100,00	100,00				



## SNACK CABINETS

### REFRIGERATED CABINETS WITH FROZEN COMPARTMENT

**All models with one small door for a separated frozen compartment.**

Doors with automatic locking device.  
Internal lighting.  
Internal shelves of plastic-coated steel, adjustable in height.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC.  
Removable, ventilated airtight compressor.  
Forced draught. R-134 A coolant. No CFC.  
Copper evaporator with aluminium fins.  
Automatic evaporation of water during defrosting.  
Operating temperature: -2 °C, +8 °C,  
at room temperature of 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 Hz.

#### Frozen Compartment:

Equipment: 3 containers in PVC.  
Removable, ventilated airtight compressor.  
Copper evaporator with aluminium fins.  
R-404A coolant. No CFC. Forced draught.  
Operating temperature: -18 °C, -22 °C,  
at room temperature of 38 °C.  
Capacity: 300 litres.  
Electrical power: 575 W.  
Refrigeration power: 348 W.



Model	Reference	Refrigeration zone				Total Power-W	Dimensions mm	Price
		Big D.	Small D.	Vol (litres)	Ref.Power			
<b>AF-702 C</b>	149213100000	-	1	300	178	851	693x726x2.067	<b>3.140,00</b>
<b>AF-1403 C</b>	149213300000	1	1	900	500	1.150	1.388x726x2.067	<b>4.029,00</b>
<b>AF-1404 C</b>	149213400000	-	3	900	500	1.150	1.388x726x2.067	<b>4.080,00</b>
<b>AF-2104 C</b>	149213600000	2	1	1.500	840	1.334	2.083x726x2.067	<b>5.090,00</b>
<b>AF-2105 C</b>	149213700000	1	3	1.500	840	1.334	2.083x726x2.067	<b>5.121,00</b>
<b>AF-2106 C</b>	149213800000	-	5	1.500	840	1.334	2.083x726x2.067	<b>5.162,00</b>



### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option	702	1403	1404	2104	2105	2106
<b>BACK STAINLESS STEEL</b>	148,00	250,00	250,00	368,00	368,00	368,00
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00	86,00	86,00	86,00
<b>SET OF CASTORS</b>	230,00	230,00	230,00	330,00	330,00	330,00
<b>MEAT RAIL SET - 1 DOOR</b>	90,00	-	-	-	-	-
<b>MEAT RAIL SET - 2 DOORS</b>	-	100,00	100,00	100,00	100,00	100,00
<b>TROPICALIZED ELEMENT</b>	+5 %	+5 %	+5 %	+5 %	+5 %	+5 %

## REFRIGERATED CABINETS WITH FISH COMPARTMENT

**All models with one small door for a separated fish compartment.**

Doors with automatic locking device. Internal lighting.  
Internal shelves of plastic-coated steel, adjustable in height.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC.  
Removable, ventilated airtight compressor.  
Forced draught. R-134 A coolant. No CFC.  
Copper evaporator with aluminium fins.  
Automatic evaporation of water during defrosting.  
Operating temperature: -2 °C, +8 °C,  
at room temperature of 38 °C.  
Electronic temperature and defrosting control and display.  
Equipment: 3 shelves by module.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.

### Fish Compartment:

Equipment: 3 containers in PVC, perforated stainless steel bottom.  
Removable ventilated airtight compressor.  
Copper evaporator with aluminium fins.  
Independent R-134 A motor. No CFC. Forced draught.  
Connection to drainage.  
Operating temperature: -4 °C, +2 °C,  
at room temperature of 38 °C.  
Capacity: 300 litres.  
Electrical power: 276 W.  
Refrigeration power: 178 W.



	Model	Reference	Refrigeration zone				Total Power-W	Dimensions mm	Price
			Big D.	Small D.	Vol (litres)	Ref.Power			
P	AF-702 P	149214100000	-	1	300	178	552	693x726x2.067	2.734,00
P	AF-1403 P	149214300000	1	1	900	500	851	1.388x726x2.067	3.785,00
P	AF-1404 P	149214400000	-	3	900	500	851	1.388x726x2.067	3.856,00
P	AF-2104 P	149214600000	2	1	1.500	840	1.035	2.083x726x2.067	4.947,00
P	AF-2105 P	149214700000	1	3	1.500	840	1.035	2.083x726x2.067	4.978,00
P	AF-2106 P	149214800000	-	5	1.500	840	1.035	2.083x726x2.067	5.019,00

## POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option		702		1403	1404		2104	2105	2106
BACK STAINLESS STEEL		148,00		250,00	250,00		368,00	368,00	368,00
LOCK KEY (by door)		86,00		86,00	86,00		86,00	86,00	86,00
SET OF CASTORS		230,00		230,00	230,00		330,00	330,00	330,00
MEAT RAIL SET - 1 DOOR		92,00		-	-		-	-	-
MEAT RAIL SET - 2 DOORS		-		100,00	100,00		100,00	100,00	100,00
TROPICALIZED ELEMENT		+5 %		+5 %	+5 %		+5 %	+5 %	+5 %

## SNACK CABINETS

### SNACK MIXED CABINET (REFRIGERATION + FREEZER)

**Two independent modules with their groups and electronic controls.**

Doors with automatic locking device.  
Internal shelves of plastic-coated steel, adjustable in height.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC.  
Removable, ventilated airtight compressors.  
Copper evaporators with aluminium fins.  
Automatic evaporation of water during defrosting.  
Electronic temperature and defrosting control and display.  
Equipment: 3 shelves by big door.  
Operating voltage: 230 V - 1N - 50 Hz.

**Refrigerated Compartment:**

R-134A coolant. Forced draught.  
Operating temperature: -2 °C , +8 °C,  
at room temperature of 38 °C.  
Refrigeration Power: 300 W.

**Frozen Compartment:**

R-404A coolant. Forced draught.  
Operating temperature: -18 °C, -22 °C,  
at room temperature of 38 °C.  
Electrical power: 690 W.  
Refrigeration Power: 438 W.



Model	Reference	Big Doors		Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Refrigerat.	Freezer				
<b>AF-1402 MIX</b>	149311000000	1	1	1.058	300+438	1.388x726x2.067	<b>3.980,00</b>

(\*) : 1 big door for the refrigerated compartment and  
1 big door for the frozen compartment.

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option				1402 MIX					
BACK STAINLESS STEEL				250,00					
LOCK KEY (by door)				86,00					
SET OF CASTORS				230,00					
MEAT RAIL SET - 1 DOOR				92,00					
MEAT RAIL SET - 2 DOORS				-					
TROPICALIZED ELEMENT				+5 %					

**REFRIGERATED DISPLAY CABINETS**

Doors with automatic locking device.  
 Glass doors with vacuum chamber on anodised aluminium frame.  
 Internal lighting.  
 Internal shelves of plastic-coated steel, adjustable in height.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 Forced draught.  
 R-134 cooler. No CFC.  
 Removable, ventilated airtight compressor.  
 Copper evaporator with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Operating temperature: +4 °C, +8 °C,  
 at room temperature of 38 °C.  
 Electronic temperature and defrosting control and display.  
 Illuminated general switch.  
 Equipment: 3 shelves by module.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Big	Small					
<b>AEP-701</b>	149111100000	1	-	600	368	300	693x726x2.067	<b>2.215,00</b>
<b>AEP-1402</b>	149111200000	2	-	1.200	575	500	1.388x726x2.067	<b>3.465,00</b>
<b>AEP-2103</b>	149111300000	3	-	1.800	759	840	2.083x726x2.067	<b>4.770,00</b>

**POSSIBLE OPTIONS. PRICES INCREASED BY MODEL**

Option	701	1402	2103
<b>BACK STAINLESS STEEL</b>	148,00	250,00	368,00
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00
<b>SET OF CASTORS</b>	230,00	230,00	330,00
<b>TROPICALIZED ELEMENT</b>	+5 %	+5 %	+5 %

## 2/1 GASTRONORM SERIES CABINETS

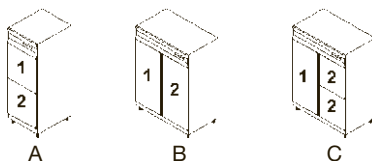
### GN REFRIGERATED CABINETS

Doors with automatic locking device.  
 Internal lighting.  
 Internal shelves 2/1 GN of plastic-coated steel, adjustable in height.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 Forced draught.  
 R-134A cooler. No CFC.  
 Removable, ventilated airtight compressor.  
 Copper evaporator with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Operating temperature: -2 °C, +8 °C,  
 at room temperature of 38 °C.  
 Electronic temperature and defrosting control and display.  
 Illuminated general switch.  
 Equipment: 3 shelves 2/1-GN and 3 pair of guides by big door.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.



	Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
			Big	Small					
A	AFP-801	149221000000	1	-	700	484	300	693x826x2.008	1.950,00
	AFP-802	149221100000	-	2	700	484	300	693x826x2.008	1.995,00
	AFP-802/2	149221105000	-	2	(A) 2x700	968	2x178	693x826x2.008	2.585,00
	AFP-1602	149221200000	2	-	1.400	704	500	1.388x826x2.008	2.895,00
B	AFP-1602/2	149221205000	2	-	(B) 2x700	968	2x300	1.388x826x2.008	3.545,00
	AFP-1603	149221300000	1	2	1.400	704	500	1.388x826x2.008	2.995,00
C	AFP-1603/2	149221305000	1	2	(C) 2x700	968	2x300	1.388x826x2.008	3.665,00
	AFP-1604	149221400000	-	4	1.400	704	500	1.388x826x2.008	3.110,00

**A, B, C :** 2 separated compartments, with independent groups, evaporators and thermostatic controls



### GN REFRIGERATED CABINETS WITH DRAWERS

**All models with a small door and one group with two or three drawers on the bottom.**

Door with automatic locking device.  
 Internal lighting.  
 Internal shelves 2/1 GN of plastic-coated steel, adjustable in height.  
 Equipment: 2 shelves 2/1-GN and 2 pair of guides.  
 Perforated stainless steel drawers 2/1 GN.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 Forced draught.  
 R-134A cooler. No CFC.  
 Removable, ventilated airtight compressor.  
 Copper evaporator with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Operating temperature: -2 °C, +8 °C, at room temperature of 38 °C.  
 Electronic temperature and defrosting control and display.  
 Illuminated general switch.

Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors	Draw. (*)	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>AFP-802-2C</b>	149221106000	1	2	700	368	300	693x826x2.008	<b>2.420,00</b>
<b>AFP-802-3C</b>	149221107000	1	3	700	368	300	693x826x2.008	<b>2.625,00</b>

(\*) **Height of the drawers**

AFP-802-2C: **H = 280 mm**  
 AFP-802-3C: **H = 150 mm**

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option	801	802	1602	1603	1604	1600/2		802-2C	802-3C
<b>BACK STAINLESS STEEL</b>	148,00	148,00	250,00	250,00	250,00	250,00		148,00	148,00
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00	86,00	86,00	86,00		86,00	86,00
<b>SET OF CASTORS</b>	230,00	230,00	230,00	230,00	230,00	230,00		230,00	230,00
<b>MEAT RAIL SET - 1 DOOR</b>	92,00	92,00	-	-	-	92,00		-	-
<b>MEAT RAIL SET - 2 DOORS</b>	-	-	100,00	100,00	100,00	-		-	-
<b>TROPICALIZED ELEMENT</b>	+5 %	+5 %	+5 %	+5 %	+5 %	+5 %		+5 %	+5 %



## 2/1 GASTRONORM SERIES CABINETS

### GN FREEZER CABINETS

Doors with automatic locking device.  
 Internal shelves 2/1 GN of plastic-coated steel, adjustable in height.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 Removable, ventilated airtight compressor.  
 R-404A coolant. No CFC.  
 Forced draught copper evaporator with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Operating temperature -18 °C, -22 °C, at room temperature of 38 °C.  
 Electronic temperature and defrosting control and display.  
 Illuminated general switch.  
 Equipment: 3 shelves 2/1 GN and 3 pair of guides by big door.  
 Operating voltage: 230 V - 1N - 50 Hz.



Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Big	Small					
<b>AFN-801</b>	149222000000	1	-	700	690	438	693x826x2.008	<b>2.515,00</b>
<b>AFN-802</b>	149222100000	-	2	700	690	438	693x826x2.008	<b>2.615,00</b>
<b>AFN-1602</b>	149222200000	2	-	1.400	1.012	1.000	1.388x826x2.008	<b>3.660,00</b>
<b>AFN-1603</b>	149222300000	1	2	1.400	1.012	1.000	1.388x826x2.008	<b>3.755,00</b>
<b>AFN-1604</b>	149222400000	-	4	1.400	1.012	1.000	1.388x826x2.008	<b>3.850,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option	801	802	1602	1603	1604				
<b>BACK STAINLESS STEEL</b>	148,00	148,00	250,00	250,00	250,00				
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00	86,00	86,00				
<b>SET OF CASTORS</b>	230,00	230,00	230,00	230,00	230,00				
<b>MEAT RAIL SET - 1 DOOR</b>	92,00	92,00	-	-	-				
<b>MEAT RAIL SET - 2 DOORS</b>	-	-	100,00	100,00	100,00				

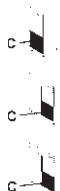
### REFRIGERATED CABINETS WITH FROZEN COMPARTMENT

**All models with one small door for a separated frozen compartment.**

Doors with automatic locking device.  
Internal shelves of plastic-coated steel, adjustable in height.  
Internal lighting.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC.  
Removable, ventilated airtight compressor.  
Forced draught. R-134 A coolant. No CFC.  
Copper evaporator with aluminium fins.  
Automatic evaporation of water during defrosting.  
Operating temperature: -2 °C, +8 °C,  
at room temperature of 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 Hz.

**Frozen Compartment:**

Equipment: 3 containers in PVC.  
Removable, ventilated airtight compressor.  
Copper evaporator with aluminium fins.  
R-404A coolant. No CFC. Forced draught.  
Operating temperature: -18 °C, -22 °C,  
at room temperature of 38 °C.  
Capacity: 350 litres.  
Electrical power: 575 W  
Refrigeration power: 348 W.



Model	Reference	Refrigeration zone				Total Power-W	Dimensions mm	Price
		Big D.	Small D.	Vol (litres)	Ref.Power			
<b>AF-802 C</b>	149223100000	-	1	350	178	851	693x826x2.008	<b>3.100,00</b>
<b>AF-1603 C</b>	149223300000	1	1	1.050	500	1.150	1.388x826x2.008	<b>3.980,00</b>
<b>AF-1604 C</b>	149223400000	-	3	1.050	500	1.150	1.388x826x2.008	<b>4.050,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option		802 C		1603 C	1604 C				
<b>BACK STAINLESS STEEL</b>		148,00		250,00	250,00				
<b>LOCK KEY (by door)</b>		86,00		86,00	86,00				
<b>SET OF CASTORS</b>		230,00		230,00	230,00				
<b>MEAT RAIL SET - 1 DOOR</b>		-		92,00	92,00				
<b>MEAT RAIL SET - 2 DOORS</b>		-		-	-				
<b>TROPICALIZED ELEMENT</b>		+5 %		+5 %	+5 %				

## 2/1 GASTRONORM SERIES CABINETS

### REFRIGERATED CABINETS WITH FISH COMPARTMENT

**All models with one small door for a separated fish compartment.**

Doors with automatic locking device. Internal lighting.  
Internal shelves 2/1 GN of plastic-coated steel, adjustable in height.  
Polyurethane insulation. Density 40 kg/m<sup>3</sup>. No CFC.  
Removable, ventilated airtight compressor.  
Forced draught. R-134 A coolant. No CFC.  
Copper evaporator with aluminium fins.  
Automatic evaporation of water during defrosting.  
Operating temperature: -2 °C, +8 °C, at room temperature of 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.

#### **Fish Compartment:**

Equipment: 3 containers in PVC, perforated stainless steel bottom.  
Removable ventilated airtight compressor.  
Copper evaporator with aluminium fins.  
Independent R-134 A motor. No CFC. Forced draught.  
Connection to drainage.  
Operating temperature: -4°C, +2°C, at room temperature of 38°C.  
Capacity: 350 litres.  
Electrical power: 276 W.  
Refrigeration power: 178 W.



Model	Reference	Refrigeration zone				Total Power-W	Dimensions mm	Price
		Big D.	Small D.	Vol (litres)	Ref.Power			
<b>AF-802 P</b>	149224100000	-	1	350	178	552	693x826x2.008	<b>2.750,00</b>
<b>AF-1603 P</b>	149224300000	1	1	1.050	500	851	1.388x826x2.008	<b>3.800,00</b>
<b>AF-1604 P</b>	149224400000	-	3	1.050	500	851	1.388x826x2.008	<b>3.850,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option		802 P		1603 P	1604 P				
<b>BACK STAINLESS STEEL</b>		148,00		250,00	250,00				
<b>LOCK KEY (by door)</b>		86,00		86,00	86,00				
<b>SET OF CASTORS</b>		230,00		230,00	230,00				
<b>MEAT RAIL SET - 1 DOOR</b>		-		92,00	92,00				
<b>MEAT RAIL SET - 2 DOORS</b>		-		-	-				
<b>TROPICALIZED ELEMENT</b>		+5 %		+5 %	+5 %				

**GN MIXED CABINET (REFRIGERATION + FREEZER)****Two independent modules with their groups and electronic controls.**

Doors with automatic locking device.  
 Internal shelves 2/1 GN of plastic-coated steel, adjustable in height.  
 Internal lighting.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 Removable, ventilated airtight compressor.  
 Copper evaporators with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Electronic temperature and defrosting control and display.  
 Equipment: 3 shelves 2/1 GN and 3 pair of guides by big door.  
 Operating voltage: 230 V - 1N - 50 Hz.

**Refrigerated Compartment:**

R-134A coolant no CFC. Forced draught.  
 Operating temperature: -2 °C, +8 °C,  
 at room temperature of 38 °C.  
 Electrical power: 368 W  
 Refrigeration power: 300 W.

**Frozen Compartment:**

R-404A coolant no CFC. Forced draught.  
 Operating temperature: -18 °C, -22 °C,  
 at room temperature of 38 °C.  
 Electrical power: 690 W  
 Refrigeration power: 438 W



Model	Reference	Big Doors		Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Refrigerat.	Freezer				
<b>AF-1602 MIX</b>	149411000000	1	1	1.058	300+438	1.388x826x2.008	<b>4.200,00</b>

**POSSIBLE OPTIONS. PRICES INCREASED BY MODEL**

Option				1602 MIX					
<b>BACK STAINLESS STEEL</b>				250,00					
<b>LOCK KEY (by door)</b>				86,00					
<b>SET OF CASTORS</b>				230,00					
<b>MEAT RAIL SET - 1 DOOR</b>				92,00					
<b>MEAT RAIL SET - 2 DOORS</b>				-					
<b>TROPICALIZED ELEMENT</b>				+5 %					

## 2/1 GASTRONORM SERIES CABINETS

### REFRIGERATED DISPLAY CABINETS

Doors with automatic locking device.  
 Glass doors with vacuum chamber on anodised aluminium frame.  
 Internal shelves 2/1 GN of plastic-coated steel, adjustable in height. Internal lighting.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 Forced draught.  
 R-134 cooler. No CFC.  
 Removable, ventilated airtight compressor.  
 Copper evaporator with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Operating temperature: +4 °C, +8 °C, at room temperature of 38 °C.  
 Electronic temperature and defrosting control and display.  
 Illuminated general switch.  
 Equipment: 3 shelves 2/1 GN and 3 pair of guides by module.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		Big	Small					
<b>AEP-801</b>	149112100000	1	-	700	368	300	693x826x2.008	<b>2.270,00</b>
<b>AEP-802</b>	149112200000	-	2	700	368	300	693x826x2.008	<b>2.420,00</b>
<b>AEP-1602</b>	149112300000	2	-	1.400	575	500	1.388x826x2.008	<b>3.460,00</b>

### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option	801	802	1602					
<b>BACK STAINLESS STEEL</b>	148,00	148,00	250,00					
<b>LOCK KEY (by door)</b>	86,00	86,00	86,00					
<b>SET OF CASTORS</b>	230,00	230,00	230,00					
<b>TROPICALIZED ELEMENT</b>	+5 %	+5 %	+5 %					

## PASTRY REFRIGERATED CABINETS

Doors with automatic locking device.  
Internal lighting.  
Capacity 17 trays 600x400 mm. (not included).  
Polyurethane insulation.  
Density 40 kg/m3. No CFC.  
Removable, ventilated airtight compressor.  
R-134 A coolant. No CFC.  
Copper evaporator with aluminium fins. Forced draught.  
Automatic evaporation of water during defrosting.  
Operating temperature: +2 °C, +8 °C,  
at room temperature of 38 °C.  
Electronic temperature and defrosting control and display.  
Equipment: 3 shelves 600x400 mm of plastic-coated steel and support guides.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors	Levels	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>APP-701</b>	149231000000	1	17	700	644	500	760x729x2.005	<b>2.200,00</b>

## MIXED CABINET (REFRIGERATION + PASTRY)

Doors with automatic locking device.  
Internal lighting.  
Capacity:  
- 1 module for 17 trays 600x400 mm. (not included).  
- 1 module for 2/1-GN shelves.  
Equipment: 3 shelves 2/1-GN and 3 shelves 60x40.  
60 mm thick injected polyurethane insulation.  
Density 40 kg/m3 . No CFC.  
Removable, ventilated airtight compressor.  
R-134 A coolant. No CFC.  
Copper evaporator with aluminium fins. Forced draught.  
Automatic evaporation of water during defrosting.  
Operating temperature: +2 °C, +8 °C,  
at room temperature of 38 °C.  
Electronic temperature and defrosting control and display.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
		GN	60x40					
<b>AFP-1602 GN+P</b>	149221200015	1	1	1.400	694	500	1.388x826x2.008	<b>3.150,00</b>



## FISH CABINETS

### FISH REFRIGERATED CABINETS

Doors with automatic locking device.  
 Internal lighting.  
 Equipped with 7 containers large capacity, for fish,  
 in PVC, perforated stainless steel bottom.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 Removable, ventilated airtight compressor.  
 R-134 A coolant. No CFC.  
 Copper evaporator with aluminium fins.  
 Forced draught.  
 Automatic evaporation of water during defrosting.  
 Operating temperature: -4 °C, +2 °C,  
 at room temperature of 38 °C.  
 Temperature control and electronic defrosting  
 with indicator display.  
 Connection to drainage.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Doors	Draw.	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>AP-701</b>	149241000000	1	7	700	644	500	760x729x2.005	<b>2.675,00</b>



### POSSIBLE OPTIONS. PRICES INCREASED BY MODEL

Option	APP-701	AFP-1602-GN+P		AP-701		
<b>BACK STAINLESS STEEL</b>	148,00	250,00		148,00		
<b>LOCK KEY (by door)</b>	86,00	86,00		86,00		
<b>SET OF CASTORS</b>	230,00	230,00		230,00		
<b>TROPICALIZED ELEMENT</b>	+5 %	+5 %		+5 %		

## COUNTERS

For models:	Accessorie	Reference	Price
<b>SNACK COUNTERS &amp; BACK BAR COUNTERS</b>	SIDE GRID made in Epoxi (405x460)	6027010079	<b>S.P.L.</b>
	CENTRAL GRID made in Epoxi (405x525)	6027010078	<b>S.P.L.</b>
	SUPPORT FOR SNACK GRID	6003010377	<b>S.P.L.</b>
<b>GN COUNTERS, SALAD COUNTERS, SANDWICH COUNTERS</b>	GN-1/1 GRID made in Epoxi (530x325)	6027010003	<b>S.P.L.</b>
	GN-1/1 GRID Inox. (530x325)	2112025201	<b>S.P.L.</b>
	GUIDE for GN grid - Wall counters - 562 mm - 1 piece	6033050015	<b>S.P.L.</b>
	GUIDE for GN grid - Central models - 612 mm - 1 piece	6033050012	<b>S.P.L.</b>
<b>PASTRY COUNTERS &amp; PIZZA COUNTERS</b>	Pastry GRID made in Epoxi (600x400)	6027010005	<b>S.P.L.</b>
	Pastry GRID Inox, (600x400)	2112025202	<b>S.P.L.</b>
	Pastry TRAY Inox, (600x400)	148911301000	<b>S.P.L.</b>
	GUIDE for Pastry grid - Wall models - 649 mm - 1 piece	6033050014	<b>S.P.L.</b>
	GUIDE for Pastry grid - Central models - 711 mm - 1 p.	6033050013	<b>S.P.L.</b>
<b>SALAD COUNTERS</b>	GN-1/1 container - 150 mm depth	2112016112	<b>S.P.L.</b>
<b>SANDWICH COUNTERS</b>	GN-1/1 container - 100 mm depth	2112016111	<b>S.P.L.</b>
<b>PIZZA COUNTERS</b>	GN-1/4 container - 150 mm depth	2112016141	<b>S.P.L.</b>
	Pizza CONTAINER, made in Polyethylene - 600x400x75	6003010079	<b>S.P.L.</b>

## CABINETS

For models:	Accessorie	Reference	Price
<b>SNACK CABINETS</b>	GRID made in Epoxi (560x542)	6027010087	<b>S.P.L.</b>
	SUPPLEMENTARY GRID made in Epoxi (500x158)	6027010086	<b>S.P.L.</b>
<b>SNACK CABINETS - FISH COMPARTMENT</b>	DRAWER for Fishes - 530x460x100 mm	6003050007	<b>S.P.L.</b>
	PERFORATED BOTTOM - 530x460 mm	A109050103	<b>S.P.L.</b>
	GUIDE for Fish compartment - 613 mm - 1 piece	6033050012	<b>S.P.L.</b>
<b>SNACK CABINETS - FROZEN COMPARTMENT</b>	DRAWER for Frozen product - 530x540x100 mm	6003050006	<b>S.P.L.</b>
	GUIDE for Frozen compartment - 562 mm - 1 piece	6033050015	<b>S.P.L.</b>
<b>GASTRONORM CABINETS</b>	GN-2/1 GRID made in Epoxi (650x530)	6027010009	<b>S.P.L.</b>
	GN-2/1 GRID Inox. (650x530)	2112025200	<b>S.P.L.</b>
	GUIDE for GN grid - 662 mm - 1 p.	6033050016	<b>S.P.L.</b>
<b>GN CABINETS - FISH COMPARTMENT</b>	DRAWER for Fishes - 530x540x100 mm	6003050006	<b>S.P.L.</b>
	PERFORATED BOTTOM - 530x540 mm	A109050143	<b>S.P.L.</b>
	GUIDE for Fish compartment - 613 mm - 1 piece	6033050012	<b>S.P.L.</b>
<b>GN CABINETS - FROZEN COMPARTMENT</b>	DRAWER for Frozen product - 530x540x100 mm	6003050006	<b>S.P.L.</b>
	GUIDE for Frozen compartment - 662 mm - 1 piece	6033050016	<b>S.P.L.</b>
<b>FISH CABINETS, PASTRY CABINETS</b>	Pastry GRID made in Epoxi (600x400)	6027010005	<b>S.P.L.</b>
	Pastry GRID Inox, (600x400)	2112025202	<b>S.P.L.</b>
	Pastry TRAY Inox, (600x400)	148911301000	<b>S.P.L.</b>
	GUIDE for Pastry grid - 485 mm - 1 piece	6033050009	<b>S.P.L.</b>
	Grey DRAWER with handles - 600x400x120 mm	6003010077	<b>S.P.L.</b>

## ACCESSORIES

### COMPRESSORS FOR REMOTE UNITS

These refrigerating systems are provided with all the components fixed on a baseplate: compressor, condenser, fan, desecant filter and capillary tube.

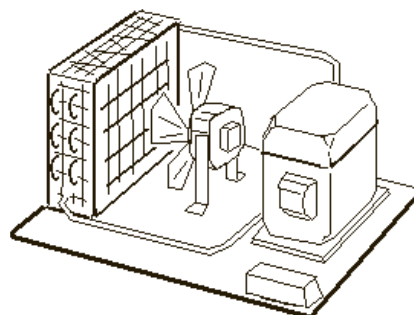
**Refrigerant charge is not included.**

These units are similar to the units installed in the models with incorporated motor, they are the proper ones if the tube length is less than the indicated on this chart of data, without elbows, and they are at the same floor level.

**The tube is not included.**

Tension: 230 V - 1N - 50/60 Hz. (R-134A)

230 V - 1N - 50 Hz. (R-404A)



Model	Reference	To use with remote counters:		Evaporation temperature	Refrig, Gas	Max. Tube length	Price
CO 117 P	1489112100	MSP-117 R	FMP-117 R	-10 °C	R134 A	6 m.	447,00
			MPP-117 R				
CO 192 P	1489112200	MSP-169 R	FMP-169 R	-10 °C	R134 A	6 m.	462,00
			MPP-169 R				
CO 222 P	1489112300	MSP-222 R	FMP-222 R	-10 °C	R134 A	6 m.	554,00
			MPP-222 R				
CO 274 P	1489112400	MSP-274 R	FMP-274 R	-10 °C	R134 A	6 m.	554,00
			MPP-274 R				
CO 117 N	1489112500	MSN-117 R		-30 °C	R404 A	6 m.	777,00
			MPN-117 R				
CO 169 N	1489112600	MSN-169 R		-30 °C	R404 A	6 m.	777,00
			MPN-169 R				
CO 222 N	1489112700	MSN-222 R		-30 °C	R404 A	6 m.	934,00
			MPN-222 R				
CO 274 N	1489112800	MSN-274 R		-30 °C	R404 A	6 m.	934,00
			MPN-274 R				





## REFRIGERATION - CONCEPT LINE



### COMMERCIAL REFRIGERATION CONCEPT LINE - OTHER PRODUCTS

Display cabinets	270
Display cabinets for wine	272
Back bar refrigerated displays	274
Front bar chest coolers	275
Refrigerated displays and cases	276
Countertop display trays	278
Ice makers	280
Coffe counters and shelves	283

The special models with group on the left, or any other variant out of standard may be fitted in the factory, and the price will have an increment on the suitable standard price.



## WHITE SERIES DISPLAY CABINETS

### WHITE SERIES DISPLAY CABINETS

Free standing refrigerated display merchandiser.  
 Exterior of plastic-coated steel, white color.  
 Illuminated logo/advertising panel included (ERVC models).  
 Glass doors with vacuum chamber on anodised aluminium frame.  
 Internal lighting.  
 Internal shelves of plastic-coated steel, adjustable in height.  
 Injected polyurethane insulation, 40 kg/m<sup>3</sup> density. No CFC.  
 Forced draught.  
 R-134 cooler. No CFC.  
 Removable, ventilated airtight compressor.  
 Evaporator integrated in aluminium plate.  
 Automatic evaporation of water during defrosting.  
 Operating temperature: +4 °C, +8 °C, at room temperature of 32 °C.  
 Electronic temperature and defrosting control and display.  
 Operating voltage 230 V - 1+N - 50/60 Hz.



**ERV-400**

**ERVC-400**

Model	Reference	Display	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>ERVC-400</b>	142113700000	YES	1	440	529	338	620x655x2.000	<b>1.170,00</b>
<b>ERV-400</b>	142113120000	NO	1	440	529	338	620x655x1.850	<b>1.100,00</b>
<b>ERVC-1000</b>	142113900000	YES	2 sliding	1.000	600	680	1.250x700x2.000	<b>2.200,00</b>

## WHITE SERIES DISPLAY - COUNTER TOP MODELS

Similar features to the Display Cabinets



**ERVC-100**



**ERV-180**

Model	Reference	Display	Racks	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>ERVC-100</b>	142113500000	YES	1	60	276	140	440x480x850	<b>720,00</b>
<b>ERV-100</b>	142113100000	NO	1	60	276	140	445x470x700	<b>680,00</b>
<b>ERVC-180</b>	142113600000	YES	2	130	391	174	505x570x1.100	<b>770,00</b>
<b>ERV-180</b>	142113110000	NO	2	130	391	174	505x570x950	<b>735,00</b>

142113500000  
142113100000  
142113600000  
142113110000

## DISPLAY CABINETS FOR WINE

### REFRIGERATED DISPLAY CABINET FOR WINE

External construction in epoxi painted toil, walnut color.  
 Doors with automatic locking device.  
 Glass doors with vacuum chamber on anodised aluminium frame.  
 Internal shelves adjustable in height.  
 Internal lighting.  
 Injected polyurethane insulation 40 kg/m3 density. No CFC.  
 Ventilated evaporator, in aluminium plate.  
 R-134 cooler. No CFC.  
 Removable, ventilated airtight compressor.  
 Copper evaporator with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Work cycles: see the indicated cycles (#), at room temperature of 32 °C.  
 Electronic temperature and defrosting control and display.  
 Illuminated general switch.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.



AEV-2



AEV-1

Model	Reference	Doors	Racks	Capacity bottles (*)	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
AEV-1	142113140000	1 small	2	40	185	174	505x570x950	900,00
AEV-2	142113150000	1 big	4	195	280	222	620x655x1.860	1.350,00

(\*) Bottles of 75 cl

(#) Work cycles :

#### AEV-1M:

- Two cycles (selector in the rear part):
- White wine (+ 5 °C in the whole cupboard)
  - Red wine (+ 16 °C in the whole cupboard)

#### AEV-2M & AEV-22M :

- Three cycles (selector in the rear part):
- White wine (+ 5 °C in the whole cupboard)
  - Red wine (+ 16 °C in the whole cupboard)
  - **Mixed**, for white wine on the low part (+ 5 °C) and red wine on the upper part (+ 16 °C).

## REFRIGERATED DISPLAY CABINET FOR WINE - EXTERNAL CASE IN WOOD

External case with panels of waterproof wood -MDF-, in walnut color.  
 Doors with automatic locking device.  
 Glass doors with vacuum chamber on anodised aluminium frame.  
 Internal shelves adjustable in height.  
 Internal lighting.  
 Injected polyurethane insulation 40 kg/m<sup>3</sup> density. No CFC.  
 Ventilated evaporator, in aluminium plate.  
 R-134 cooler. No CFC.  
 Removable, ventilated airtight compressor.  
 Copper evaporator with aluminium fins.  
 Automatic evaporation of water during defrosting.  
 Work cycles: see the indicated cycles (#), at room temperature of 32 °C.  
 Electronic temperature and defrosting control and display.  
 Illuminated general switch.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.



AEV-2M



AEV-1M

Model	Reference	Doors	Racks	Capacity bottles (*)	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
AEV-1M	142113160000	1 small	2	40	174	185	530x595x965	1.175,00
AEV-2M	142113170000	1 big	5	195	222	280	650x650x1.900	1.850,00
AEV-22M	142113180000	2 big	10	390	222+222	280+280	1.305x650x1.900	3.650,00

(\*) Bottles of 75 cl

(#) Work cycles :

### AEV-1M:

- Two cycles (selector in the rear part):
- White wine (+ 5 °C in the whole cupboard)
- Red wine (+ 16 °C in the whole cupboard)

### AEV-2M & AEV-22M :

- Three cycles (selector in the rear part):
- White wine (+ 5 °C in the whole cupboard)
- Red wine (+ 16 °C in the whole cupboard)
- **Mixed**, for white wine on the low part (+ 5 °C) and red wine on the upper part (+ 16 °C).



AEV-22M

## BACK BAR REFRIGERATED DISPLAYS

### BACK BAR BOTTLE CHILLERS

Exterior of plastic-coated steel in black color.  
 Glass doors with vacuum chamber on anodised aluminium frame, 18 mm thickness.  
 Interior in galvanized steel painted in epoxy.  
 Internal lighting.  
 Lock door (except for ERMS-250 model).  
 Equipment: 4 shelves by module.  
 Polyurethane insulation.  
 Density 40 kg/m<sup>3</sup>. No CFC.  
 R-134 cooler. No CFC.  
 Removable, ventilated airtight compressor.  
 Copper evaporator with aluminium fins.  
 Fans of the evaporator: 120 x 120 mm.  
 Operating temperature: +4°C, +8 °C, at room temperature of 32 °C.  
 Electronic temperature and defrosting control and display.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.

**ERMS-250** : model with sliding doors



**ERM-150**



Model	Reference	Doors	Racks	Capacity		Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
				litres	bottles				
<b>ERM-150</b>	141211100000	1	2	135	96	276	140	600x520x900	<b>705,00</b>
<b>ERM-250</b>	141211200000	2	2x2	190	156	400	250	900x520x900	<b>940,00</b>
<b>ERMS-250</b>	141211210000	2 slid.	2x2	190	156	400	250	900x520x900	<b>955,00</b>
<b>ERM-350</b>	141211300000	3	3x2	295	240	450	300	1.350x520x900	<b>1.435,00</b>



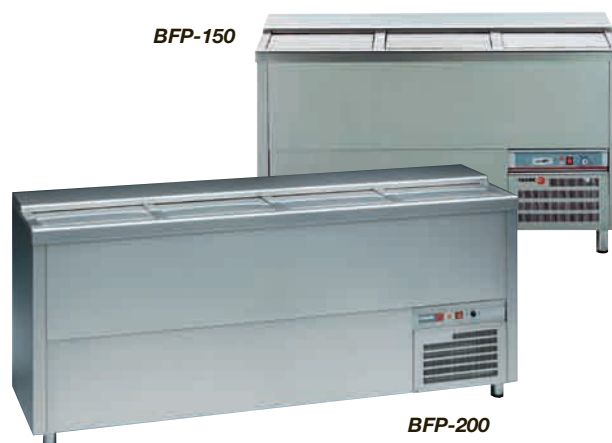
**ERM-250**

## FRONT BAR CHEST COOLERS & GLASS FROSTERS

### FRONT BAR CHEST COOLERS

Internal sides of stainless steel.  
Interior depth with rounded edges and adjustable vertical separators.  
Right hand unit.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC.  
Removable, ventilated airtight compressor.  
R-134 A coolant. No CFC.  
Copper evaporator with aluminium fins.  
Static refrigeration.  
Operating temperature: +2 °C, +6 °C, at room temperature of 32 °C.  
Adjustable temperature by thermostat.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.

**BFP-150**



**BFP-200**

Model	Reference	Separator grids	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>BFP-100 I</b>	143001710000	1	2	202	250	250	1.015x550x850	-
<b>BFP-150 I</b>	143001010000	2	3	420	250	250	1.500x550x850	<b>1.220,00</b>
<b>BFP-200 I</b>	143001110000	3	4	580	250	250	2.000x550x850	<b>1.400,00</b>
<b>BFP-250 I</b>	143001210000	4	5	720	350	300	2.500x550x850	<b>1.810,00</b>
<b>BFP-300 I</b>	143001310000	5	6	860	385	500	3.000x550x850	<b>2.125,00</b>

### FRONT BAR CHEST COOLERS, "GONDOLA" SERIES

External case made of white Skinplate.  
Internal sides of galvanized.  
Interior with adjustable vertical separators.  
Lower unit.  
Polyurethane insulation.  
Density 40 kg/m<sup>3</sup>. No CFC.  
Removable, ventilated airtight compressor.  
R-134 A coolant. No CFC.  
Copper evaporator with aluminium fins.  
Static refrigeration.  
Operating temperature: +2 °C, +6 °C, at room temperature of 32 °C.  
Adjustable temperature by thermostat.  
Operating voltage: 230 V - 1N.

**BEG-200**



**BEG-100**

Model	Reference	Separator grids	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
<b>BEG-100</b>	14300171000_	1	2	137	150	150	1.017x545x840	<b>555,00</b>
<b>BEG-150</b>	14300101000_	2	3	230	199	199	1.510x545x840	<b>780,00</b>
<b>BEG-200</b>	14300111000_	3	4	314	236	236	2.023x545x840	<b>895,00</b>



## REFRIGERATED DISPLAY COUNTERS

### REFRIGERATED DISPLAY COUNTERS

Stainless steel doors and interior.

“- I -” **Models:** Exterior with anodised aluminium profile.

“- M -” **Models:** Waterpro of wooden exterior.

Injected polyurethane insulation. Density 40 kg. No CFC.

Rear doors with automatic lock and fixing opening.

Internal shelves of plastic-coated steel.

Internal lighting.

Removable, ventilated airtight compressor.

R-134 A coolant. No CFC.

Copper evaporator with aluminium fins.

Static refrigeration.

Automatic evaporation of water during defrosting.

Operating temperature: +2 °C, +6 °C,

at room temperature of 32 °C.

Temperature control and electronic defrosting

with indicator display.

Operating voltage: 230 V - 1N - 50 or 60 Hz.



VC-14-M

Model	Reference	Doors	Racks	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
VC-14-I	147210000000	2	2	280	616	500	1.380x800x1.075	2.620,00
VC-14-M	147110000000	2	2	280	616	500	1.380x800x1.075	3.370,00
VC-20-I	147220000000	3	2	430	704	500	1.980x800x1.075	3.465,00
VC-20-M	147120000000	3	2	430	704	500	1.980x800x1.075	4.000,00



VC-20-I



VC-14-I

## WALL MOUNTED DISPLAY CASES

Stainless steel, with mirror interior.

“- I -” **Models:** Exterior with anodised aluminium profile.

“- M -” **Models:** Waterpro of wooden exterior.

Two sliding glass doors. Internal shelves of glass.

Stainless steel lower tray for GN-1/3 40 mm depth (not included).

Internal lighting.

Removable, ventilated airtight compressor.

R-134 A coolant. No CFC.

Copper evaporator with aluminium fins. Static refrigeration.

Automatic evaporation of water during defrosting.

Operating temperature: +4 °C, +8 °C, at room temperature of 32 °C.

Temperature control and electronic defrosting with indicator display.

Operating voltage: 230 V - 1N - 50 or 60 Hz.



VM-100-M

Model	Reference	Doors	GN cont.(*)	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
VM-100-I	147310000000	2	5	150	396	297	983x570x1.120	1.835,00
VM-100-M	147410000000	2	5	150	396	297	983x570x1.120	2.295,00
VM-135-I	147320000000	2	7	210	396	500	1.333x570x1.120	2.195,00
VM-135-M	147420000000	2	7	210	396	500	1.333x570x1.120	2.565,00



(\*) : Containers not included



VM-100-M



VM-135-I

## REFRIGERATED DISPLAY TRAYS

### REFRIGERATED DISPLAY TRAYS

Made of stainless steel, with anodised aluminium profile.  
Glass sliding doors. PVC sides.  
Protected internal lightning.  
Injected polyurethane insulation. Density 40 Kg. No CFC.  
Ventilated airtight compressor.  
R-134 A coolant. No CFC.  
Cold plate, static refrigeration.  
Operating temperature: +4 °C, +8 °C, at room temperature of 32 °C.  
Thermostat temperature control with indicator thermometer.  
Illuminated general switch.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.

**Important:**

**1/3 GN trays depth 40 mm included.**

**Remote unit included in models "R"**

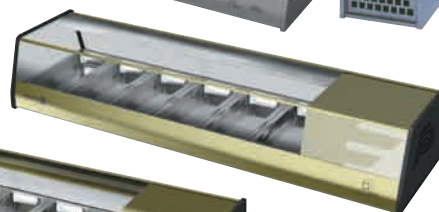
VTP-139 C



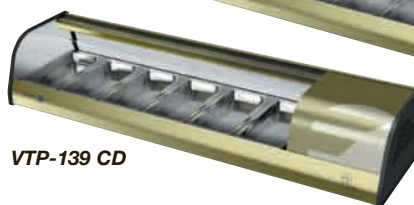
VTP-139 RP



VTP-139 PD



VTP-139 CD



Model	Reference	Glass	Color	GN-1/3 cont.	Group	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
VTP-139 P	144112100000	P	G	6	I	345	150	1.395x400x250	1.050,00
VTP-139 C	144112200000	C	G	6	I	345	150	1.395x400x250	1.140,00
VTP-175 P	144112300000	P	G	8	I	368	150	1.750x400x250	1.175,00
VTP-175 C	144112400000	C	G	8	I	368	150	1.750x400x250	1.290,90
VTP-139 RP	144112500000	P	G	7	R	345	150	1.395x400x250	1.120,00
VTP-139 RC	144112600000	C	G	7	R	345	150	1.395x400x250	1.230,00
VTP-175 RP	144112700000	P	G	9	R	368	150	1.750x400x250	1.255,00
VTP-175 RC	144112800000	C	G	9	R	368	150	1.750x400x250	1.330,00
VTP-139 PD	144112110000	P	D	6	I	345	150	1.395x400x250	1.050,00
VTP-139 CD	144112210000	C	D	6	I	345	150	1.395x400x250	1.140,00
VTP-175 PD	144112310000	P	D	8	I	368	150	1.750x400x250	1.175,00
VTP-175 CD	144112410000	C	D	8	I	368	150	1.750x400x250	1.290,90
VTP-139 RPD	144112510000	P	D	7	R	345	150	1.395x400x250	1.120,00
VTP-139 RCD	144112610000	C	D	7	R	345	150	1.395x400x250	1.230,00
VTP-175 RPD	144112710000	P	D	9	R	368	150	1.750x400x250	1.255,00
VTP-175 RCD	144112810000	C	D	9	R	368	150	1.750x400x250	1.330,00

**D :** Models in gold color.

**G :** Models in grey color.

**P :** Models with flat glass.

**C :** Models with curved glass.

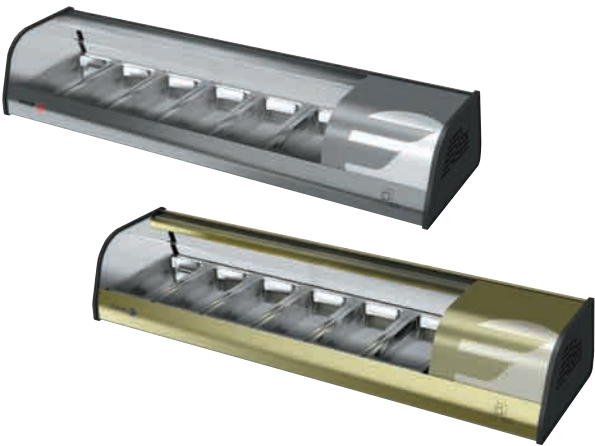
**I :** Refrigeration unit on the right side.

**R :** Built-in remote unit ( max. distance: 1,5 m).

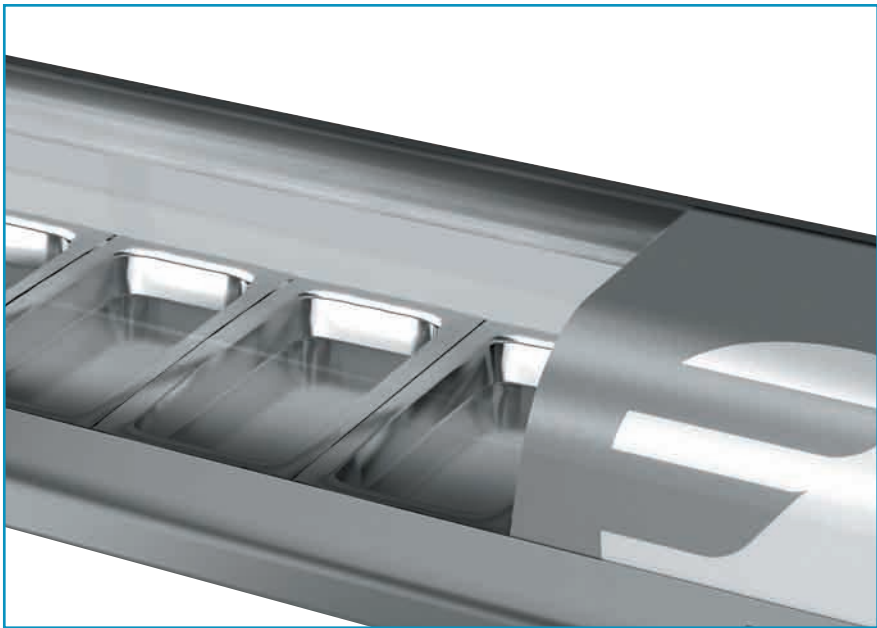
Dimensions of the remote unit: 310x360x240 mm

REFRIGERATED DISPLAY TRAYS FOR SHUSI

Made of stainless steel, with anodised aluminium profile.  
Glass sliding doors. PVC sides.  
Protected internal lightning.  
Injected polyurethane insulation. Density 40 Kg. No CFC.  
Ventilated airtight compressor.  
Double cooling system. An evaporator in the base and another attached to the cover.  
R-134 A coolant. No CFC.  
Static refrigeration and refrigeration by conduction.  
Operating temperature: +4 °C, +8 °C, at room temperature of 32 °C.  
Thermostat temperature control with indicator thermometer.  
Illuminated general switch.  
Operating voltage: 230 V - 1N - 50 or 60 Hz.



Model	Reference	Color	GN-1/3 cont.	Electricity Power-W	Refrig, Power-W	Dimensions mm	Price
VTP-139 C - SHUSI	144112200025	G	6	287,5	206	1.395x400x250	1.375,00
VTP-139 CD - SHUSI	144112210025	D					
VTP-175 C - SHUSI	144112400025	G	8	287,5	206	1.750x400x250	1.490,00
VTP-175 CD - SHUSI	144112410025	D					



## ICE MAKERS

### CUBE ICE MAKERS WITH STORAGE BIN

The production system is simple and reliable, without electronic.

The unique spray nozzles, are made of a semi-elastic material that moves (expands) slightly every time a jet of water passes through it and does not allow calcareous build-up.

The pump, with materials that guarantee a long life, even in the worst water conditions. The machines are tropicalised (Class T) which means they work properly even in areas where the temperature is extremely high.

100% stainless steel body.

All models available in air or water cooled version.








Standard voltage: 220/50 Hz

Production figures at 15°C water temp. and 20°C air temp.

Refrigerant R404a

Water Inlet 3/4"



	Model	Reference	Cube size	Production Kg/ day	Tank Kg	Condensation system	Power W	Dimensions mm	Price
	<b>FIM-20 A</b>	2151474020	17	22	6	Air	355	350x470x592	<b>1.020,00</b>
	<b>FIM-20 W</b>	2151474025	17	22	6	Water	355	350x470x592	<b>1.061,00</b>
	<b>FIM-30 A</b>	2151474030	40	32	13	Air	425	435x600x695	<b>1.301,00</b>
	<b>FIM-30 W</b>	2151474035	40	35	13	Water	425	435x600x695	<b>1.326,00</b>
	<b>FIM-40 A</b>	2151474040	40	39	13	Air	540	435x600x695	<b>1.352,00</b>
	<b>FIM-40 W</b>	2151474045	40	40	13	Water	540	435x600x695	<b>1.398,00</b>
	<b>FIM-55 A</b>	2151474050	40	52	26	Air	650	515x640x830	<b>1.490,00</b>
	<b>FIM-55 W</b>	2151474055	40	54	26	Water	650	515x640x830	<b>1.530,00</b>
	<b>FIM-80 A</b>	2151474080	40	76	32	Air	775	645x640x860	<b>1.923,00</b>
	<b>FIM-80 W</b>	2151474085	40	78	32	Water	775	645x640x860	<b>1.954,00</b>
	<b>FIM-110 A</b>	2151474090	40	105	55	Air	1.200	930x565x913	<b>2.408,00</b>
	<b>FIM-110 W</b>	2151474095	40	110	55	Water	1.200	930x565x913	<b>2.448,00</b>
	<b>FIM-150 A</b>	2151474000	40	150	75	Air	1.350	860x700x1.050	<b>3.305,00</b>
	<b>FIM-150 W</b>	2151474005	40	156	75	Water	1.350	860x700x1.050	<b>3.377,00</b>



## GRANULAR ICE MAKERS WITH STORAGE BIN

The range of crushed-ice produce granular ice with a vertical cylindrical evaporator and heavy duty auger mechanism.

The water content of the ice can be adjusted to suit every customer's requirements, it means that the machine can be adjusted to produce dumper or drier ice.

100% stainless steel body easy to remove. These models are supplied complete with water filter, scoop and ice distributor.

All models available in air or water cooled version.

- Standard voltage: 220/50 Hz (Available also at 220/60 Hz and 115/60 Hz).
- Production figures at 15°C water temper. and 20°C air temp.
- Refrigerant R404a
- Water Inlet 3/4"



Model	Reference	Production Kg/ day	Tank Kg	Condensation system	Power W	Dimensions mm	Price
<b>GIM-45 A</b>	2151474950	40	14	Air	460	405x515x750	<b>2.193,00</b>
<b>GIM-45 W</b>	2151474955	42	14	Water	460	405x515x750	<b>2.244,00</b>
<b>GIM-85 A</b>	2151474960	85	20	Air	533	465x595x790	<b>2.923,00</b>
<b>GIM-85 W</b>	2151474965	88	20	Water	533	465x595x790	<b>2.958,00</b>
<b>GIM-135 A</b>	2151474970	135	60	Air	640	515x550x1,355	<b>3.887,00</b>
<b>GIM-135 W</b>	2151474975	139	60	Water	640	515x550x1,355	<b>3.958,00</b>

## CUBE ICE MAKERS WITHOUT STORAGE BIN

The production system is simple and reliable, without electronic.

The unique spray nozzles, are made of a semi-elastic material that moves (expands) slightly every time a jet of water passes through it and does not allow calcareous build-up. Pump with materials that guarantee a long life, even in the worst water conditions. The machines are tropicalised (Class T) which means they work properly even in areas where the temperature is extremely high.

100% stainless steel 18/8 body easy to dismantle

All models available in air or water cooled version.

Standard voltage: 220/50 Hz

Production figures at 15°C water temper. and 20°C air temp.

Refrigerant R404a

Water Inlet 3/4"



Model	Reference	Cube size	Production Kg/ day	Tank to install	Condens. system	Power W	Dimensions mm	Price
<b>MIM-145 A</b>	2151474900	40	130	S-200	Air	1.500	775x625x805	<b>3.162,00</b>
<b>MIM-145 W</b>	2151474905	40	135	S-200	Water	1.500	775x625x805	<b>3.264,00</b>



## ICE MAKERS

### GRANULAR ICE MAKERS WITHOUT STORAGE BIN

The range of crushed-ice produce granular ice with a vertical cylindrical evaporator and heavy duty auger mechanism.

100% stainless steel body easy to remove. These models are supplied complete with water filter, scoop and ice distributor.

All models available in air or water cooled version.  
Standard voltage: 220/50 Hz (Also available at 220/60 Hz and 115/60 Hz)  
Production figures at 15°C water temper. and 20°C air temp.  
Refrigerant R404a.  
Water Inlet ¾"



Model	Reference	Production Kg/ day	Tank to install	Condens. system	Power W	Dimensions mm	Price
<b>MIM-200 A</b>	2151474910	220	S-200 (x1) S-350 (x2)	Air	780	515x550x575	<b>4.182,00</b>
<b>MIM-200 W</b>	2151474915	225	S-200 (x1) S-350 (x2)	Water	780	515x550x575	<b>4.284,00</b>
<b>MIM-400 A</b>	2151474920	390	S-200 (x1) S-350 (x2)	Air	1.300	675x550x660	<b>4.641,00</b>
<b>MIM-400 W</b>	2151474925	395	S-200 (x1) S-350 (x2)	Water	1.300	675x550x660	<b>4.743,00</b>
<b>MIM-550 A</b>	2151474930	565	S-200 (x1) S-350 (x1)	Air	1.700	675x550x800	<b>6.018,00</b>
<b>MIM-550 W</b>	2151474935	570	S-200 (x1) S-350 (x1)	Water	1.700	675x550x800	<b>6.120,00</b>

### STORAGE BINS

An appropriate storage bin avoids space problems and saves work and space, moreover it guarantees an abundant stock of ice.

Ice storage bins are an essential element to cover any operation's peak.

One or two modular machines can be placed on one bin, depending on the model of the ice maker and the bin, there is even the possibility of placing on one bin an ice cube and a crushed-ice machine on the same bin or two ice makers, everyone with a different type of ice. These combinations allow the user to have a varied production of ice according to the requirements. Also the level of production can be regulated depending on the demand of ice, since it is possible to have one or two machines on operation.



Model	Reference	Capacity Kg	For the models:	Dimensions mm	Price
<b>S-200</b>	2151474991	200	MIM-145 / MIM-200 MIM-400 / MIM-550	760x800x1.030	<b>1.826,00</b>
<b>S-350</b>	2151474992	350	2xMIM-200 / 2xMIM-400 1xMIM-550	1.430x700x1.030	<b>2.499,00</b>

## BACK BAR COFFEE COUNTERS

Standard models with one shelf.  
Possibility to add more shelves.  
Possibility of being aligned with counters and shelves.  
Drawers on ball bearing guides.  
Removable hopper.  
Adjustable legs.



*MMC-100 with optional shelf*

Model	Reference	Shelves	Drawers	Dimensions mm	Price
<b>MMC-100</b>	140101000000 - Modul on the right	1	1	990x600x1.045	<b>765,00</b>
<b>MMC-100 I</b>	140101000003 - Modul on the left	1	1	990x600x1.045	<b>765,00</b>
<b>MMC-150</b>	140101100000	1	2	1.500x600x1.045	<b>908,00</b>
<b>MMC-200</b>	140101200000	1	2	2.025x600x1.045	<b>1.122,00</b>
<b>MMC-250</b>	140101300000	1	2	2.550x600x1.045	<b>1.286,00</b>

## SHELVES IN OPTION

Model	Reference	For Coffee Counter :	Price
<b>EMMC-100</b>	140301000000	MMC-100 / MMC-150	<b>36,00</b>
<b>EMMC-200</b>	140301200000	MMC-200	<b>51,00</b>
<b>EMMC-250</b>	140301300000	MMC-250	<b>72,00</b>



*MMC-100*



*MMC-150*

## BACK BAR COFFE ELEMENTS

### COUNTER FRONT SHELVES

Models with one or two shelves.


Adjustable legs.

In option, kit neutral drawer for the models MME-60.



Model	Reference	Depth mm	Shelves	Dimensions mm	Price
<b>MME-35/100</b>	140002035000	350	1	990x350x1.045	<b>414,00</b>
<b>MME-35/100 2E</b>	140002035030	350	2	990x350x1.045	<b>470,00</b>
<b>MME-35/150</b>	140002135000	350	1	1.500x350x1.045	<b>531,00</b>
<b>MME-35/150 2E</b>	140002135030	350	2	1.500x350x1.045	<b>582,00</b>
<b>MME-35/200</b>	140002235000	350	1	2.025x350x1.045	<b>684,00</b>
<b>MME-35/200 2E</b>	140002235030	350	2	2.025x350x1.045	<b>765,00</b>
<b>MME-35/250</b>	140002335000	350	1	2.550x350x1.045	<b>898,00</b>
<b>MME-35/250 2E</b>	140002335030	350	2	2.550x350x1.045	<b>995,00</b>
<b>MME-60/100</b>	140002060000	600	1	975x600x1.045	<b>551,00</b>
<b>MME-60/100 2E</b>	140002060030	600	2	975x600x1.045	<b>623,00</b>
<b>MME-60/150</b>	140002160000	600	1	1.500x600x1.045	<b>730,00</b>
<b>MME-60/150 2E</b>	140002160030	600	2	1.500x600x1.045	<b>806,00</b>
<b>MME-60/200</b>	140002260000	600	1	2.025x600x1.045	<b>924,00</b>
<b>MME-60/200 2E</b>	140002260030	600	2	2.025x600x1.045	<b>1.000,00</b>
<b>MME-60/250</b>	140002360000	600	1	2.550x600x1.045	<b>1.194,00</b>
<b>MME-60/250 2E</b>	140002360030	600	2	2.550x600x1.045	<b>1.291,00</b>

## OTHER PRODUCTS



For the models:	Accessorie	Reference	Price
FRONT BAR CHEST COOLERS	SEPARATOR GRID - Epoxi	141911700000	33,00
	KIT 4 SUPPORTS	141911710000	4,00
WALL DISPLAY CASES	GN-1/3 CONTAINER - 40 mm depth	2112016131	54,00



## BLAST CHILLERS & FREEZERS



### BLAST CHILLERS AND FREEZERS

Blast chillers and freezers

288



## BLAST CHILLERS & FREEZERS

### BLAST CHILLERS & FREEZERS



Made of austenitic stainless steel.  
Adjustable legs in stainless steel.  
Sliding guides for Gastronorm trays (60x40 cm).  
Doors with automatic locking device.

**Blast chiller / freezer** models designed to reduce the temperature from +70°C to +3°C (**chilling**) or from +20°C to -18°C (**freezing**).

A choice of hard or soft chilling programmes.  
Two chilling and two freezing cycles:

- Hard cycle:** for products of more than 2 cm of thickness.
- Soft cycle:** for products of less than 2 cm of thickness, or low density.

This cycle is made in two programmed steps.  
The soft cycle avoids the frost formation in the product.

#### Duration of the cycles:

- Chilling: 90 minutes.
- Freezing: 240 minutes (4 hours).

Electronic timer and temperature probe standard on all models.  
Probe controlled or time controlled blast chilling options.  
Automatic end-of cycle alarm.  
At the end of a cycle the chiller functions as a storage cabinet, maintaining temperatures of +2/+4°C when chilling, and -18°C when freezing.

Removable, ventilated airtight compressor.  
**R-404 A** cooler, CFC free.  
60 mm thick injected polyurethane insulation, 40 kg/m3 density.  
No CFC.  
Copper evaporator with aluminium fins.  
**Forced draught.**  
Automatic evaporation of water during defrosting.

In option :

- CORE PROBE WITH HEATING SYSTEM
- PRINTER FOR HACCP

Model	Reference	Levels			Production Kg/cycle		Voltage Refr. Power - W	Dimensions mm	Price
		1/1	2/1	60x40	+90/+3°C	+90/-18°C			
<b>ATM-031 S</b>	143300000000	3	-	-	8	5	230V 1+N - 490	560x700x514	<b>3,175.00</b>
<b>ATM-051 VCH</b>	143315000000	5	-	5	12	8	230V 1+N - 700	790x700x850	<b>4,850.00</b>
<b>ATM-081 VCH</b>	143317000000	8	-	8	25	16	230V 1+N - 1.300	790x800x1,290	<b>5,600.00</b>
<b>ATM-101 VCH</b>	143321000000	10	-	10	30	20	230V 1+N - 1.300	790x800x1,420	<b>6,925.00</b>
<b>ATM-121 VCH</b>	143322000000	12	-	12	36	24	230V 1+N - 2.830	790x800x1,600	<b>8,215.00</b>
<b>ATM-161 VCH</b>	143323000000	16	-	16	40	28	400V 3+N - 2.850	790x800x1,950	<b>9,410.00</b>
<b>ATM-102</b>	143325000000	20	10	10	70	50	400V 3+N - 4.200	1,270x1,090x1,800	<b>10,590.00</b>

(\*) Production by cycle: Kg of product / cycle

### EQUIPMENT OF COMBI OVEN AND BLAS CHILLER



**Example 1 :**

- 061 size oven and support SH-1011
- Blast chiller ATM-051

**Example 2 :**

- 101 size oven and support SH-1011
- Blast chiller ATM-101

**Example 3 :**

- 102 size oven and support SH-21
- Blast chiller ATM-102



### SHOCK FREEZERS COLD ROOM FOR TROLLEYS - REMOTE UNIT

**Electronic control shock freezer cold room**  
( + 90° to +3°C / +90° to -18°C)

Made of austenitic stainless steel.  
80 mm and 100 mm thick polyurethan insulation.  
Density 40 Kg/m3. No CFC. R404a cooler.  
Automatic door lock. Perimetral magnetic gasket.  
Chamber with floor, for trolleys,  
with rounded corners R80 for easier cleaning.

**Blast chiller / freezer** models designed to reduce  
the temperature from +70°C to +3°C (**chilling**)  
or from +20°C to -18°C (**freezing**).

**Duration of the cycles:**

- Chilling: 90 minutes.
- Freezing: 240 minutes (4 hours).

Electronic timer and temperature core probe..  
Automatic end-of cycle alarm.

In option: ramp for access to the chamber.

**Remote condenser unit not included.**

In option: cover for the external condenser unit.



**SAY US YOUR REQUIREEMENTS AND WE WILL PROJECT THE MOST CONVENIENT EQUIPMENT FOR YOU**





## DISTRIBUTION





## DYNAMIC BUFFET



### DYNAMIC BUFFET

Warm elements	297
Cold elements	299
Neutral elements	300
Accessories	302



## DYNAMIC BUFFET

### FAGOR INDUSTRIAL DYNAMIC BUFFET

- In the world of display and service, Fagor Industrial, presents its product, "Dynamic Buffet". The range of components that make up this new product serves to cover the existing needs in the field of "free flows", "buffets", "show cooking" and even "self service". It combines sound technology, a good and customized image, and at the same time a studied implementation.

And with the "Dynamic Buffet", that is achieved without the need to resort to special furniture and machinery.



- The range has been conceived so that, due to the wide versatility, the different possibilities can be easily combined. This applies to both height, countertop or above as well as decoration. Furthermore, by using the different available accessories, multiple versions can be obtained: both operational and esthetic ones.

- The modules can be made available and located frontally. In other words, they are supported from behind (envelopes with support by trays on one side), joined to the wall, or like central islands (envelopes with support by trays on both sides).

- They allow for the possibility of placing them separately as independent units; or join them in straight sections, diagonally or in different geometric shapes due to their particular design.

- The cash register unit's construction also allows it to be placed in the most suitable position.



## CONSTRUCTION FEATURES

Units made of metal structure.

Each buffet table has a set of four spinning wheels.

The support or fastening system is carried out with adjustable hexagonal tips located at the ends of the unit.

The units are delivered with a wrench to raise or lower those fastening tips so that the unit is supported on the ground and the wheels remain raised.



The sides are made of 16 mm MDF (Medium Density Fibreboard), finished on the outside with texturized paint. The upper part of all sides has three orifices to attach auxiliary components to them: show cooking separator, electrical outlets, etc. These orifices are delivered with stainless steel trimming plugs

The decorative front panels are made of 19 mm MDF with high pressure laminated plating or texturized paint. They can be detachable.

The inner front panels all have a stainless steel screen that provides access to the inside of the unit, and it is prepared for housing the necessary control components.

Countertops (T) can be two kinds:

- built of AISI 304 stainless steel
- built from PHNP (non-porous homogeneous polymer material).

The following can be built into the units: protective shields with cold lighting, or with light and heat, side plate supporters, electrical outlets, etc. to adapt them better to their end use.

### Finishes and colors

The choice and combination of colors can be made from all possibilities shown at the end of this chapter.

To do so, in the furniture coding that appears on the models' tables are reserved in the last two digits for the front panels (F) and side panels (L).



## HOT BUFFET

### HOT BUFFET TABLES WITH PAN, SHIELD AND LAMP

Hot buffet components with built-in pan equipped to house four 150 mm deep GN-1/1 containers.

Built with AISI 304 stainless steel with a shiny, polished finish, highly hygienic.

Heating through resistances located at the base of the pan with protection through perforated stainless steel screens. Digital thermostat-thermometer and activation switch. Voltage: 230 V - 1+N

Options of manufacturing it with access on both sides or access on a single side.

All units have a built-in protective shield with light and heat via protected halogen lamps in wall options (units with access on one side) and central (furniture with access on both sides).

Option to install plate rack on one or both sides.



**EB-CC-1**



**EB-CC-2**



#### **SIDE PLATE RACK**

A component that makes it possible to place it on the side of any plate rack. Capacity for three rows of plates with a diameter of 260 mm.

#### **SHIELD AND HOT LIGHTING COMPONENT**

Built-into all hot buffet components, in their one-sided or two-sided access versions.

## HOT BUFFET FURNITURE WITH VITROCERAMIC PLATE, SHIELD AND LAMP

Hot buffet component with heating surface made of vitroceramic glass, dimensions: 4 x GN-1/1.

Built with AISI 304 stainless steel with a shiny, polished finish, highly hygienic.

Heating via resistances located at the base of the vitroceramic glass.  
Thermostat - digital thermometer and activation switch.  
Voltage: 230 V - 1+N

Options of manufacturing it with access on both sides or access on a single side.

All units have a built-in protective shield with light and heat via protected halogen lamps in wall options (units with access on one side) and central (furniture with access on both sides).

Option to install plate rack on one or both sides.



**EB-PV-2**



**EB-PV-1**

Model	Reference (*)	Unit			Power W	Dimensions mm	Price
		Table top	Accessibility	Element			
<b>EB-CC-1</b>	24001000FL	ST. STEEL	1 side	Hot pan	2.400+900	1.920x1.110x920	<b>6,150.00</b>
	24001001FL	PHNP					<b>7,370.00</b>
<b>EB-CC-2</b>	24001010FL	ST. STEEL	2 sides	Hot pan	2.400+900	1.920x1.330x920	<b>6,280.00</b>
	24001011FL	PHNP					<b>7,695.00</b>
<b>EB-PV-1</b>	24002000FL	ST. STEEL	1 side	Vitroceramic glass	1.800+900	1.920x1.110x920	<b>7,725.00</b>
	24002001FL	PHNP					<b>8,360.00</b>
<b>EB-PV-2</b>	24002010FL	ST. STEEL	2 sides	Vitroceramic glass	1.800+900	1.920x1.330x920	<b>7,270.00</b>
	24002011FL	PHNP					<b>8,690.00</b>

### (\*) Finishes and colors

The furniture coding that appears on the models' tables are reserved in the last two digits for the front panels (F) and side panels (L).  
Check table of finishes at end of chapter.

## COLD BUFFET

### COLD BUFFET TABLES WITH PAN, SHIELD AND LAMP

Cold buffet component with built-in pan equipped to house four 150 mm deep GN-1/1 containers.

Built with AISI 304 stainless steel with a shiny, polished finish, highly hygienic.

Cooling via a copper coil expanded on the pan.  
Digital thermostat-thermometer and activation switch.  
Built-in refrigeration unit. Voltage: 230 V - 1+N

Options of manufacturing it with access on both sides or access on a single side.

All units come with a built-in protective shield with protected fluorescent lamps. They come in a wall option (units with access on one side) and a central option (units with access on both sides).

Option to install plate rack on one or both sides.



### BUFFET TABLE WITH COLD PAN AND REFRIGERATED DISPLAY WINDOW

Built with AISI 304 stainless steel with a shiny, polished finish, highly hygienic.

Open on the customer's access side.  
Closed upper part with curved tempered glass.  
Sides with 8 mm tempered glass.  
Folding rear doors with double panes with chamber and microperforated transparent polycarbonate pneumatic conveyor.

Fluorescent lighting with protection.

Insulated pan with ventilated cooling, capacity: 4 x GN-1/1 depth 200 mm.  
The pan has an adjustable height.  
Evaporator guard may be lifted for cleaning.  
Digital thermostat-thermometer and activation switch.  
Built-in refrigeration unit. Voltage 230 V - 1+N.

Note: The cold pan built into the display window is 100 mm wider than the remaining plates and pans.





## COLD BUFFET TABLES WITH COLD PLATE, SHIELD AND LAMP

Cold buffet component with cold plate on the envelope, dimensions: 4 x GN-1/1.

Built with AISI 304 stainless steel with a shiny, polished finish, highly hygienic.

Cooling via a copper coil expanded on the plate.  
Digital thermostat-thermometer and activation switch.  
Built-in refrigeration unit. Voltage: 230 V - 1+N

Options of manufacturing it with access on both sides or access on a single side.

All units come with a built-in protective shield with protected fluorescent lamps. They come in a wall option (units with access on one side) and a central option (units with access on both sides).

Option to install plate rack on one or both sides.



**EB-PF-2**

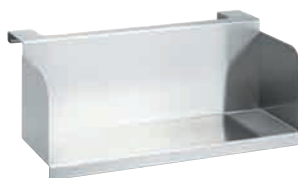
### SIDE PLATE HOLDER SHELF

A component that makes it possible to place it on the side of any plate rack.

Capacity for three rows of plates measuring Ø 260 mm.

Built of 3 mm thick AISI 304 stainless steel with a shiny polished finish.

Simple fastening system to the unit's sides.



**EB-PF-1 + EB-A-RP**

Model	Reference (*)	Unit			Power W	Dimensions mm	Price
		Table top	Accessibility	Element			
<b>EB-CF-1</b>	24003000FL	ST. STEEL	1 side	Cold pan	250 + 36	1.920x1.110x920	6,440.00
	24003001FL	PHNP					7,630.00
<b>EB-CF-2</b>	24003010FL	ST. STEEL	2 sides	Cold pan	250 + 36	1.920x1.330x920	6,620.00
	24003011FL	PHNP					8,075.00
<b>EB-PF-1</b>	24004000FL	ST. STEEL	1 side	Cold plate	250 + 36	1.920x1.110x920	6,190.00
	24004001FL	PHNP					7,400.00
<b>EB-PF-2</b>	24004010FL	ST. STEEL	2 sides	Cold plate	250 + 36	1.920x1.330x920	6,395.00
	24004011FL	PHNP					7,815.00
<b>EB-VF-1</b>	24005000FL	ST. STEEL	1 side	Cold plate and display case	1.300 + 36	1.920x1.110x920	12,400.00
	24005001FL	PHNP					13,590.00

### (\*) Finishes and colors

The furniture coding that appears on the models' tables are reserved in the last two digits for the front panels (F) and side panels (L). Check table of finishes at end of chapter.



## NEUTRAL BUFFET

### HIGH AND LOW BUFFET FURNITURE

Due to the different coupling components and accessories, different buffet components can be designed for a wide variety of applications.

Options of manufacturing it with access on both sides or access on a single side.

Two countertop height options: 600 mm and 850 mm.

With the option of installing protective shields and hot and cold light components, in wall options (furniture with access from one side) and central (furniture with access on both sides).

Option to install a plate rack on one or both sides as well as electrical outlets for plugging in electrical appliances



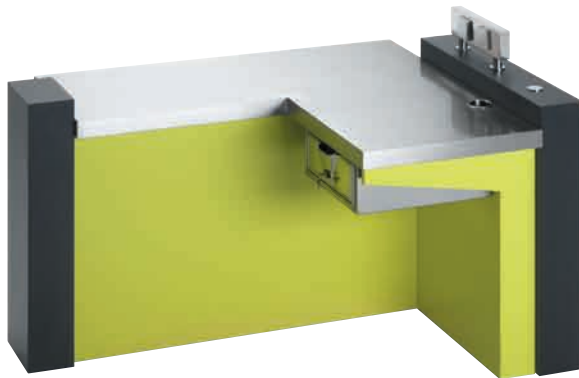
Model	Reference (*)	Unit			Power W	Dimensions mm	Price
		Table top	Accessibility	Element			
EB-NA-1	24000000FL	ST. STEEL	1 side	Worktop 850 mm	*	1.920x1.110x920	2,950.00
	24000001FL	PHNP					4,140.00
EB-NA-2	24000010FL	ST. STEEL	2 sides	Worktop 850 mm	*	1.920x1.330x920	3,020.00
	24000011FL	PHNP					4,350.00
EB-NB-1	24000100FL	ST. STEEL	1 side	Worktop 600 mm	*	1.920x1.110x920	2,880.00
	24000101FL	PHNP					4,035.00
EB-NB-2	24000110FL	ST. STEEL	2 sides	Worktop 600 mm	*	1.920x1.330x920	3,010.00
	24000111FL	PHNP					4,280.00
EB-MC	24006000FL	ST. STEEL	1 side	Cash register Worktop 850 mm	*	1.920x1.110x920	3,250.00
	24006001FL	PHNP					4,420.00

Note: Power will depend on the lighting supports installed.

#### (\*) Finishes and colors

The furniture coding that appears on the models' tables are reserved in the last two digits for the front panels (F) and side panels (L). Check table of finishes at end of chapter.

## CASH REGISTER COMPONENT



**EB-MC**

Optional accessory:

### “IMPULSE SHOPPING” SHELVES

Retail display shelves to be placed on the side of the cash register.  
Made of AISI 304 stainless steel plate.  
Simple fastening system to the side of the cash register furniture unit.



## LOW NEUTRAL BUFFET - SHOW COOKING ASSEMBLY

Low buffet unit **EB-NB-1**.

Built with access on one side.

They offer the possibility of placing cooking or work components or modules on them to create “show cooking”.

Example: four “1/2 module” appliances of the 600 Series.

To do so, it has an auxiliary component that covers and protects the cooking appliances at the rear. (“Separator”).

Stainless steel guards may also be used at the sides.



## LOW NEUTRAL BUFFET - DISPENSER UNIT



There is also the option to couple the dispensers, thus achieving a unit devoted to holding trays, flatware, glasses and bread. These dispensers are made of AISI-304 stainless steel (18/10) with side supports on a square section measuring 40x40 mm with a bright polished finish.

- The flatware dispenser-bread dispenser has GN 150 mm deep polycarbonate receptacles :

- one 1/1-GN receptacle for bread
- two 1/2-GN receptacles for bread
- three 1/3GN receptacles for flatware

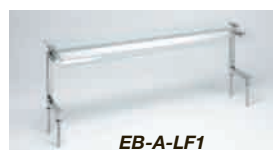
- The glass dispenser has three tilted display levels with anti-roll folds on the front panel for so the glasses are always in the first row in the user's reach.

On the buffet countertop, between the dispenser supports, it is possible to place the trays, napkins, plastic tablecloths or paper...

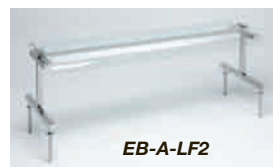
## ACCESSORY COMPONENTS

### DISPLAY SHIELDS

To be placed over food display areas.  
Made of AISI 304 stainless steel with a shiny polished finish.  
Tempered glass measuring 6 mm with anti-breath curve on one or two sides, fastened with clamps to the shield structure.  
They have two side feet that are simply fastened to the side of the furniture with a glass attachment system via clamps.  
The shields can incorporate a lighting component (through protected fluorescent lamps) or for lighting and heat (through protected halogen lamps).



EB-A-LF1



EB-A-LF2



### DISPENSERS: Flatware-Bread Dispenser and Glass Dispenser

Made of AISI-304 stainless steel (18/10) with side supports on a square section measuring 40x40 mm with a bright polished finish.  
The flatware dispenser-bread dispenser has GN 150 mm deep polycarbonate receptacles:

- one GN-1/1 receptacle and two GN-1/2 receptacles for bread
- three GN-1/3 receptacles for flatware



EB-A-DV



EB-A-CP

### BASE FOR ELECTRICAL CONNECTIONS

Component that can be incorporated in neutral units with two electric outlets to plug in different types of appliances: toasters, juicers, juice makers, coffee makers, water heater... Also for plugging in the "show cooking" appliances: grills, ceramic hobs, fryers, bains-marie...  
Built of AISI 304 stainless steel with side PVC lids.  
Simple fastening system to the side of neutral furniture.  
Electrical outlets with protective cover.



EB-A-BC

### SIDE PLATE HOLDER SHELF

A component that makes it possible to place it on the side of any plate rack. Capacity for three rows of plates measuring Ø 260 mm.  
Built of 3 mm thick AISI 304 stainless steel with a shiny polished finish.  
Simple fastening system to the unit's sides.



EB-A-RP

### SEPARATOR and SIDE GUARDS

for show cooking



EB-A-SS

### "IMPULSE SHOPPING" SHELVES

Retail display shelves to be placed on the side of the cash register.  
Made of AISI 304 stainless steel plate.  
Simple fastening system to the side of the cash register furniture unit.



EB-A-VI

Model	Reference	Accessories	Dimensions mm	Price
EB-A-SS	2401000000	Show cooking separator	1.900x395	605.00
EB-A-SPD	2401000001	Right side guard for show cooking		365.00
EB-A-SPI	2401000002	Left side guard for show cooking		365.00
EB-A-DV	2401100000	Glass dispenser - 3 trays	790x600x760	1,230.00
EB-A-CP	2401200000	Flatware - bread dispenser	790x600x760	1,610.00
EB-A-RP	2401300000	Side plate rack	800x260x340	370.00
EB-A-LF1	2401400000	Support with cold light - 36 W- access on one side	1.790x485x475	1,705.00
EB-A-LF2	2401500000	Support with cold light - 36 W - access on both sides	1.790x600x475	1,835.00
EB-A-LC1	2401600000	Support with hot light - 900 W - access on one side	1.790x485x475	1,865.00
EB-A-LC2	2401700000	Support with hot light - 900 W - access on both sides	1.790x600x475	1,900.00
EB-A-VI	2401800000	Shelves for impulse shopping	800x160x560	785.00
EB-A-BC	2401900000	Base for electrical connections		400.00

### FINISH AND COLOR CODING

In defining the furniture, the relevant code reserves the last two digits to select the finishes and colors corresponding to the furniture's covering:

- **F** : Front panels:

#### Colors

- Aluminum
- Black
- Light brown
- Dark brown
- Orange
- Pistachio

- **L** : Side Panels :

#### Colors

- Black
- Light brown
- Dark brown

Elements	Digits	Material - color		F	L
Countertop		Stainless steel	0		
		PHNP	1		
Front panels	<b>F</b>	Aluminium	0		
		Black	1		
		Light brown	2		
		Dark brown	3		
		Orange	4		
		Pistachio	5		
Side panels	<b>L</b>	Black			1
		Light brown			2
		Dark brown			3



#### EXAMPLE:

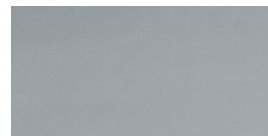
Buffet table with cold pan, with access on one side and PHNP countertop:

General code on the table: 24003001FL

- Black front panel: F = 1
- Light brown side panels: L = 2

Complete furniture code: 2400300112

### COLORS



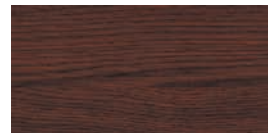
ALUMINIUM



BLACK



LIGHT BROWN



DARK BROWN



ORANGE



PISTACHIO

