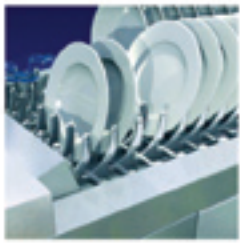


INSTITUTIONAL CATERING EQUIPMENT

FAGOR

FAGOR INDUSTRIAL

FAGOR INDUSTRIAL

THE COMPANY

Fagor Industrial has almost 50 years
of experience in the large community
catering and laundry equipment sector.
It is the leading manufacturer on the Spanish market
and a well know brand on markets throughout the World.
And it is part of the Mondragon Group of Companies (MCC)

THE MCC GROUP

MCC is one of the major business groups in Europe, the number one industrial group in the Basque country and seventh in Spain.
Founded in 1956, it is made up of 220 cooperative companies, employing more than 72,000 people.
MCC also has its own University and training and research centers.

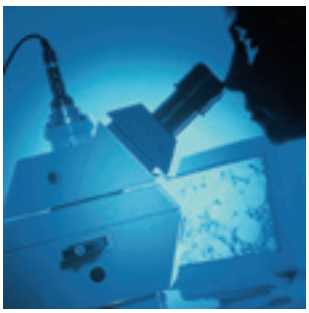
THE PEOPLE

"One can always go one step further".
This was the motto of our founder.
Today, in Fagor Industrial, it is the motto of a staff of over than 1,200 specialists, men and women, with more than 40 engineers, 30 designers and 70 technicians.

THE FACTORIES

We manufacture kitchens wherever chefs demand more from their equipment.
Our Refrigeration Equipment factory is located where the temperature is most intense.
And is engineered to suit these extreme conditions.

R & D & INNOVATION



Invest. Dedicate time and resources.
Research. Develop new ideas. Everything, to innovate. To enhance our products and services still further.
For this reason, we have destined 46 million euros to investments and R&D&I over the last five years.

QUALITY

No one is more demanding than oneself
when quality is the objective.
For that reason, at Fagor Industrial we apply
the EFQM model, based on process management
and a strategy of continuous improvement.
Proof of this are the large number of quality certificates.

ECOLOGY

We spare no effort in adopting
new ecological technologies.
Our research and development team
are constantly searching for new ideas.
For that reason, we have obtained the
certificates corresponding to the norm
ISO-14001

OVERALL SERVICE

We have our own concept of Overall Service
We assure our customers that our products are first class.
With the most advanced programs of design in 3D,
we can design the perfect kitchen or laundry for you.

THE 5 CONTINENTS: THE WORLD OF FAGOR

Today we supply the world
through a total of 10 manufacturing
plants in 6 countries.
Our sales offices are in more than 100 countries,
and our company has made more than
120,000 installations on the 5 continents,
exporting almost half of our production.

PRODUCT

It is common knowledge that
efficiency comes from specialisation.
In Fagor, we have been demonstrating this for many years.
Cooking, ovens, dishwashers, refrigeration,
laundry equipment...

FAGOR INDUSTRIAL AND THE QUALITY

We at **Fagor Industrial** are aware that quality is one of the most important assets of any company.

For this reason, we endeavour to make improvements on a daily basis, in compliance with the strictest quality standards in all those markets in which we have a presence.

Fagor Industrial worries also about the environment.

Thanks to our efforts to be respectful with the environment and the Nature, we have obtained in 2006 the certificates corresponding to the norm ISO-14001.

EUROPA:

- PORTUGAL
  - Lisboa
- FRANCE
  - St Jean de Luz
- ITALIA
  - Samarate
- UNITED KINGDOM
  - Edenbridge
- DEUTSCHLAND
  - Ulm
- POLSKA
  - Warszawa
- CESKE REPUBLIKY
  - Praha
- TURKEY
  - Istanbul
- ESPAÑA
  - Madrid
  - Barcelona
  - Valencia
  - Bilbao
  - Vigo
  - Sevilla
  - Las Palmas
  - Tenerife

ASIA:

- CHINA
  - Shanghai
  - Beijing
- TAIWAN
  - Taipei
- EMIRATES
  - Dubai

OCEANIA:

- AUSTRALIA
  - Sidney

AMERICA:

- U.S.A
  - Miami (Florida)
- MEXICO
  - Mexico
  - Guadalajara
  - San Luis Potosí
  - Cancún
- JAMAICA
  - Kingston
- CUBA
  - La Habana
- CHILE
  - Santiago
- COLOMBIA
  - Medellín
  - Bogotá
  - Barranquilla

FACTORIES :

- OÑATI (ESPAÑA)
- LUCENA (ESPAÑA)
- BARCELONA (ESPAÑA)
- HUESCA (ESPAÑA)
- LAMOTTE BEUVRON (FRANCE)
- ANCONA (ITALIA)
- CZOSNOW (POLSKA)
- SAN LUIS POTOSÍ (MEXICO)
- ISTANBUL (TURKEY)
- SHANGHAI (CHINA)

MANUFACTURING

In our factories we have the most advanced machinery and we use technology of high quality to assure the best result in our products.

But also, our departments of engineering, design, laboratory and quality control have the most qualified personnel.

Interior of the Factory

Quality Control

Robot for the Assembly Line of Ovens

Automatic Unit for Cut and Folding

Assembly Line of Dishwashers

R & D & I Department

After 50 years of trading, we more than any other company can confirm the advantages of specialisation.

Today, our production for the Institutional Catering Equipment is centered on three areas: Large Capacity Cooking Equipment, Refrigeration - Blast chillers and Dishwashing Equipment.

And if it is true that our range of products is wide, this is due precisely to the in-depth knowledge of the requirements of our customers.

LARGE CAPACITY COOKING EQUIPMENT

REFRIGERATION - BLAST CHILLERS

DISHWASHING EQUIPMENT

LARGE CAPACITY COOKING EQUIPMENT

REMARKS :

All gas cooking equipment should be fitted with gas governors:

LPG :	37 g / cm^2
Natural Gas:	20 g / cm^2

Gas appliances needs
230 V 1+N electrical connection

Gas Tilting Bratt Pans

S.S. tank: Tank bottom made in stainless steel AISI 304 of 10 mm of the thickness, walls made in stainless steel of 2 mm.

Tilting tank with manual elevation. Balanced lid in s.s. AISI 304, thickness 10/10, with ergonomic handle. External covering in satinated AISI 304,
thickness 10/10. Revolvable faucet for tank filled.
Gas heating by tubular burners of high eficiency.
Thermostatic valve with security system regulated at temperatures between 50ºC to 300ºC.

	Model	Reference	Pan	Raising system	Capacity (litres)	Surface dm^2	Power Kcal/h	Power KW	Dimensions mm	
	**SBG 1-150/I**	2211000500	A	V	150	63	25.800	30	1.200x900x950	
	**SBG 1-160/I**	2211000600	A	V	162	85	34.400	40	1.600x900x950	
	**SBG 1-200/I**	2211000700	A	V	205	85	34.400	40	1.600x900x950	

FEATURES :

A : Stainless steel tank.
V : Wheel elevation.
M: Motorized tilt system

Electric Tilting Bratt Pans

S.S. tank: Tank bottom made in stainless steel AISI 304 of 10 mm of the thickness, walls made in stainless steel of 2 mm.

Tilting tank with manual elevation. Balanced lid in s.s. AISI 304, thickness 10/10, with ergonomic handle. External covering in satinated AISI 304,
thickness 10/10. Revolvable faucet for tank filled.
Heating by shielded elements “Incoloy-800”, temperature regulation from 45°C to 300°C.
Security thermostat in case of over-heating.



Model	Reference	Pan	Raising system	Capacity (litres)	Surface dm^2	Power KW	Dimensions mm	
SBE 1-150/I	2211100500	A	V	150	63	14,80	1.200x900x950	
SBE 1-160/I	2211100600	A	M	162	85	20,00	1.600x900x950	
SBE 1-200/I	2211100700	A	M	205	85	20,00	1.600x900x950	

Accessories for Tilting Bratt Pans

Model	Reference	Description	
BAS0030	2211900100	Automatic elevation for SB 1-150 models.	
BAS0040	2211900150	Automatic elevation for sb 1-160 1-200 models	

Gas Direct Boiling Pans

Tank bottom made in AISI 316 thickness 20-25/10, walls in AISI 304 thickness 20/10.
Estructure made in AISI 304, thickness 15-20/10.
Tilted lid by stainless steel springs AISI 304, thickness 10/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for unloading of chromed brass of 1 ½".
Gas heating by tubular burners of high eficiency.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MQG-300**	2234141000	300	39,00	1.200 x 1.270 x 850	
	**MQG-500**	2234141010	500	55,00	1.250 x 1.400 x 850	

Gas Pressure Direct Boiling Pans

Lid with hermetic join and bridles for mooring.
Security valve at 0,05 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MQG-300 A**	2234141020	300	39,00	1.200 x 1.270 x 850	
	**MQG-500 A**	2234141030	500	55,00	1.250 x 1.400 x 850	

Gas Indirect Boiling Pans

Tank bottom made in AISI 316 thickness 20-25/10, walls in AISI 304 thickness 20/10.
Estructure made in AISI 304, thickness 15-20/10.
External shirt made in stainless steel AISI 304, thickness 20-40/10.
Tilted lid by stainless steel springs AISI 304, thickness 10/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for un-loading of chromed brass of 1 ½".
Gas heating by tubular burners of high eficiency.
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MQIG-200**	2234141040	200	39,00	1.000 x 1.150 x 850	
	**MQIG-300**	2234141050	300	48,00	1.200 x 1.270 x 850	
	**MQIG-500**	2234141060	500	55,00	1.250 x 1.400 x 850	

Gas Pressure Indirect Boiling Pans

Lid with hermetic join and bridles for mooring.
Security valve at 0,05 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MQIG-200 A**	2234141070	200	39,00	1.000 x 1.150 x 850	
	**MQIG-300 A**	2234141080	300	48,00	1.200 x 1.270 x 850	
	**MQIG-500 A**	2234141090	500	55,00	1.250 x 1.400 x 850	

Electric Indirect Boiling Pans

Tank bottom made in AISI 316 thickness 20-25/10, walls in AISI 304 thickness 20/10.
Estructure made in AISI 304, thickness 15-20/10.
External shirt made in stainless steel AISI 304, thickness 20-40/10.
Tilted lid by stainless steel springs AISI 304, thickness 10/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for unloading of chromed brass of 1 ½".
Heating by shielded elements "Incoloy-800".
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MQE-200**	2234141100	200	24,00	1.000 x 1.150 x 850	
	**MQE-300**	2234141110	300	36,00	1.200 x 1.270 x 850	
	**MQE-500**	2234141120	500	54,00	1.250 x 1.400 x 850	

Electric Pressure Indirect Boiling Pans

Lid with hermetic join and bridles for mooring.
Security valve at 0,05 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MQE-200 A**	2234141130	200	24,00	1.000 x 1.150 x 850	
	**MQE-300 A**	2234141140	300	36,00	1.200 x 1.270 x 850	
	**MQE-500 A**	2234141150	500	54,00	1.250 x 1.400 x 850	

Steam Indirect Boiling Pans

Tank bottom made in AISI 316 thickness 20-25/10, walls in AISI 304 thickness 20/10.
Estructure made in AISI 304, thickness 15-20/10.
External shirt made in stainless steel AISI 304, thickness 20-40/10.
Tilted lid by stainless steel springs AISI 304, thickness 10/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for un-loading of chromed brass of 1 ½".
Heating by net steam by partial valve.
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MQV-200**	2234141160	200	85,00	1.000 x 1.150 x 850	
	**MQV-300**	2234141170	300	100,00	1.200 x 1.270 x 850	
	**MQV-500**	2234141180	500	115,00	1.250 x 1.400 x 850	

Steam Pressure Indirect Boiling Pans

Lid with hermetic join and bridles for mooring.
Security valve at 0,05 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MQV-100 A**	2234141190	100	60,00	800 x 90 x 850	
	**MQV-150 A**	2234141200	150	65,00	800 x 900 x 850	
	**MQV-200 A**	2234141210	200	85,00	1.000 x 1.150 x 850	
	**MQV-300 A**	2234141220	300	100,00	1.200 x 1.270 x 850	
	**MQV-500 A**	2234141230	500	115,00	1.250 x 1.400 x 850	

Gas Direct Boiling Pans

Tank bottom made in AISI 316 thickness 20-25/10, walls in AISI 304 thickness 20/10.
Estructure made in AISI 304, thickness 15-20/10.
Tilted lid by stainless steel springs AISI 304, thickness 10/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for unloading of chromed brass of 1 ½".
Gas heating by tubular burners of high eficiency.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MTG-300**	2234140000	300	39,00	Ø 1.200 x 900	
	**MTG-500**	2234140010	500	55,00	Ø 1.300 x 1.000	

Gas Pressure Direct Boiling Pans

Lid with hermetic join and bridles for mooring.
Security valve at 0,05 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MTG-300 A**	2234140020	300	39,00	Ø 1.200 x 900	
	**MTG-500 A**	2234140030	500	55,00	Ø 1.300 x 1.000	

Gas Indirect Boiling Pans

Tank bottom made in AISI 316 thickness 20-25/10, walls in AISI 304 thickness 20/10.
Estructure made in AISI 304, thickness 15-20/10.
External shirt made in stainless steel AISI 304, thickness 20-40/10.
Tilted lid by stainless steel springs AISI 304, thickness 20-40/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for un-loading of chromed brass of 1 ½".
Gas heating by tubular burners of high eficiency.
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MTIG-200**	2234140040	200	36,00	Ø 1.000 x 1.000	
	**MTIG-300**	2234140050	300	48,00	Ø 1.200 x 1.000	
	**MTIG-500**	2234140060	500	55,00	Ø 1.300 x 1.100	

Gas Pressure Indirect Boiling Pans

Lid with hermetic join and bridles for mooring.
Security valve at 0,05 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MTIG-200 A**	2234140070	200	36,00	Ø 1.000 x 1.000	
	**MTIG-300 A**	2234140080	300	48,00	Ø 1.200 x 1.000	
	**MTIG-500 A**	2234140090	500	55,00	Ø 1.300 x 1.100	

Electric Indirect Boiling Pans

Tank bottom made in AISI 316 thickness 20-25/10, walls in AISI 304 thickness 20/10.
Estructure made in AISI 304, thickness 15-20/10.
External shirt made in stainless steel AISI 304, thickness 20-40/10.
Tilted lid by stainless steel springs AISI 304, thickness 10/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for unloading of chromed brass of 1 ½".
Heating by shielded elements "Incoloy-800".
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MTE-200**	2234140100	200	24,00	Ø 1.000 x 900	
	**MTE-300**	2234140110	300	36,00	Ø 1.200 x 900	
	**MTE-500**	2234140120	500	54,00	Ø 1.300 x 1.000	

Electric Pressure Indirect Boiling Pans

Lid with hermetic join and bridles for mooring.
Security valve at 0,05 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MTE-200 A**	2234140130	200	24,00	Ø 1.000 x 900	
	**MTE-300 A**	2234140140	300	36,00	Ø 1.200 x 900	
	**MTE-500 A**	2234140150	500	54,00	Ø 1.300 x 1.000	

Steam Indirect Boiling Pans

Tank bottom made in AISI 316 thickness 20-25/10, walls in AISI 304 thickness 20/10.
Estructure made in AISI 304, thickness 15-20/10.
External shirt made in stainless steel AISI 304, thickness 20-40/10.
Tilted lid by stainless steel springs AISI 304, thickness 10/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for un-loading of chromed brass of 1 ½".
Heating by net steam by partial valve.
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MTV-200**	2234140160	200	85,00	Ø 1.000 x 900	
	**MTV-300**	2234140170	300	100,00	Ø 1.200 x 900	
	**MTV-500**	2234140180	500	115,00	Ø 1.300 x 1.000	

Steam Pressure Indirect Boiling Pans

Lid with hermetic join and bridles for mooring.
Security valve at 0,05 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MTV-100 A**	2234140190	100	60,00	Ø 850 x 900	
	**MTV-150 A**	2234140200	150	65,00	Ø 850 x 900	
	**MTV-200 A**	2234140210	200	85,00	Ø 1.000 x 900	
	**MTV-300 A**	2234140220	300	100,00	Ø 1.200 x 900	
	**MTV-500 A**	2234140230	500	115,00	Ø 1.300 x 1.000	

Gas Indirect Gastronorm Pans

Gas heating by tubular burners of high eficiency.
Tank bottom made in AISI 316 thickness 30/10.
Estructure made in AISI 304, thickness 15-20/10.
External shirt made in stainless steel AISI 304, thickness 20-40/10.
Tilted lid by stainless steel springs AISI 304, thickness 12/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for unloading of chromed brass of 1 ½".
Gas heating by tubular burners of high eficiency.
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	Price	
	**MGNIG-150**	2234143060	150	2+2	24,00	1.000 x 900 x 850	
	**MGNIG-250**	2234143070	250	3+3	39,00	1.400 x 900 x 850	
	**MGNIG-300**	2234143080	300	4+4	55,00	1.700 x 900 x 850	
	**MGNIG-400**	2234143090	400	5+5	55,00	2.000 x 900 x 850	

Steam Indirect Gastronorm Pans

Heating by steam.
Security valve at 0,05 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MGNV-100**	2234143150	100	60,00	800 x 900 X 850	
	**MGNV-150**	2234143160	150	70,00	1.000 x 900 X 850	
	**MGNV-250**	2234143170	250	90,00	1.400 x 900 X 850	
	**MGNV-300**	2234143180	300	100,00	1.700 x 900 X 850	
	**MGNV-400**	2234143190	400	110,00	2.000 x 900 X 850	

Electric Indirect Gastronorm Pans

Tank bottom made in AISI 316 thickness 30/10.
Estructure made in AISI 304, thickness 15-20/10.
External shirt made in stainless steel AISI 304, thickness 20-40/10.
Tilted lid by stainless steel springs AISI 304, thickness 10/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for un-loading of chromed brass of 1 ½".
Heating by shielded elements "Incoloy-800".
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MGNE-100**	2234143100	100	12,00	800 x 900 X 850	
	**MGNE-150**	2234143110	150	18,00	1.000 x 900 X 850	
	**MGNE-250**	2234143120	250	24,00	1.400 x 900 X 850	
	**MGNE-300**	2234143130	300	36,00	1.700 x 900 X 850	
	**MGNE-400**	2234143140	400	36,00	2.000 x 900 X 850	

Baskets for Pans

Model	Reference	Capacity (litres)	Dimensions mm	
C-50	2234145000	50	400 x 465	
C-60	2234145010	60	400 x 520	
C-100	2234145030	100	600 x 420	
C-150	2234145040	150	600 x 540	
C-200	2234145050	200	760 x 500	
C-1002	2234145060	100	600 x 420	
C-1502	2234145070	150	600 x 540	
C-2002	2234145080	200	760 x 500	
C-3002	2234145090	300	960 x 500	
C-2004	2234145100	200	760 x 500	
C-3004	2234145110	300	960 x 500	

Gas Direct Tilting Boiling Pans

Gas heating by tubular burners of high eficiency.
Tank bottom made in AISI 316 thickness 30/10.
Estructure made in AISI 304, thickness 15-20/10.
External shirt made in stainless steel AISI 304, thickness 20-40/10.
Tilted lid by stainless steel springs AISI 304, thickness 12/10.
External covering in satinated AISI 304, thickness 10/10.
Revolvable faucet for tank filled. Frontal faucet for unloading of chromed brass of 1 ½".
Gas heating by tubular burners of high eficiency.
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MBG-100**	2234142000	100	24,00	1.500 x 850 x 1.050	
	**MBG-150**	2234142010	150	24,00	1.500 x 850 x 1.050	
	**MBG-200**	2234142020	200	39,00	1.750 x 1.000 x 1.050	
	**MBG-300**	2234142030	300	48,00	1.950 x 1.200 x 1.150	
	**MBG-500**	2234142040	500	55,00	2.050 x 1.300 x 1.200	

Gas Indirect Tilting Boiling Pans

Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MBIG-100**	2234142050	100	24,00	1.500 x 850 x 1.050	
	**MBIG-150**	2234142060	150	24,00	1.500 x 850 x 1.050	
	**MBIG-200**	2234142070	200	39,00	1.750 x 1.000 x 1.050	
	**MBIG-300**	2234142080	300	48,00	1.950 x 1.200 x 1.150	
	**MBIG-500**	2234142090	500	55,00	2.050 x 1.300 x 1.200	

Electric Indirect Tilting Boiling Pans

Tank bottom made in AISI 316 thickness 20-40/10.
Estructure made in AISI 304, thickness 30/10.
External shirt made in stainless steel AISI 304, thickness 10/10.
Tilted lid by stainless steel springs AISI 304, thickness 10/10.
External covering in satinated AISI 304, thickness 10-15/10.
Revolvable faucet for tank filled.
Tilting tank with manual handcuff
Frontal faucet for unloading of chromed brass of 1 ½".
Heating by shielded elements "Incoloy-800".

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MBE-100**	2234142100	100	12,50	1.500 x 850 x 1.050	
	**MBE-150**	2234142110	150	16,50	1.500 x 850 x 1.050	
	**MBE-200**	2234142120	200	24,50	1.750 x 1.000 x 1.050	
	**MBE-300**	2234142130	300	36,50	1.950 x 1.200 x 1.150	
	**MBE-500**	2234142140	500	54,50	2.050 x 1.300 x 1.200	

Steam Indirect Tilting Boiling Pans

Heating by net steam by partial valve.
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.

	Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
	**MBV-100**	2234142150	100	60,00	1.500 x 850 x 1.050	
	**MBV-150**	2234142160	150	65,00	1.500 x 850 x 1.050	
	**MBV-200**	2234142170	200	85,00	1.750 x 1.000 x 1.050	
	**MBV-300**	2234142180	300	100,00	1.950 x 1.200 x 1.150	
	**MBV-500**	2234142190	500	115,00	2.050 x 1.300 x 1.200	

Electric Indirect Tilting Boiling Pans with Mixer

Tank bottom made in AISI 316 thickness 20-40/10.
Estructure made in AISI 304, thickness 30/10.
External shirt made in stainless steel AISI 304, thickness 10/10.
Tilted lid by stainless steel springs AISI 304, thickness 10/10.
External covering in satinated AISI 304, thickness 10-15/10.
Revolvable faucet for tank filled.
Automatic tilting mechanism.
Heating by shielded elements “Incoloy-800”.
Mixer included.

Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
MBE-100 M	2234142200	100	13,00	1.300 x 1.200 x 1.200	
MBE-150 M	2234142210	150	17,00	1.300 x 1.200 x 1.200	
MBE-200 M	2234142220	200	25,00	1.450 x 1.340 x 1.340	
MBE-300 M	2234142230	300	37,00	1.670 x 1.550 x 1.500	

Steam Indirect Tilting Boiling Pans with Mixer

Heating by net steam by partial valve.
Pressure control of the shirt made by security valve at 0,5 bar, pressure valve and analogical manometer.
Mixer included.

Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
MBV-100 M	2234142240	100	60,00	1.300 x 1.200 x 1.200	
MBV-150 M	2234142250	150	65,00	1.300 x 1.200 x 1.200	
MBV-200 M	2234142260	200	85,00	1.450 x 1.340 x 1.340	
MBV-300 M	2234142270	300	100,00	1.670 x 1.550 x 1.500	

Gas Tilting Bratt Pan with Mixer

It is a cooking equipment of great versatility and flexible, suitably for the solutions and possibilities to cooked that offers.

The vat is made of stainless steel AISI 316, with bottom of great thickness to guarantee the best thermal diffusion. It includes the mixing device with adjustable speed, with automatic investment of draft, provided with radial arms and spades.
Diameter of the vat: Ø 960 mm.
Heating surface : 72 dm2.
Cover top with perimeter of withdrawal of the water of condensation and system of counter.
Gas heating system, with burners and diffuser prepared to obtain a homogeneous allotment of the heat.
Regulation of the temperature by electronic control, with core probe type PT 100.
Control of all the physical parameters placed in a panel with digital control, protected against splashes.
The tilting system of the vat and the system of agitation with variable speed are realized hydraulically.
The draft of the vat to practically constant level facilitates the outlet of the product and emptying of the vat.

Model	Reference	Capacity (litres)	Power KW	Dimensions mm	
SBGM-220	2234146000	250	30,00	1.600 x 1.350 x 1.200	

REFRIGERATION - BLAST CHILLERS

CABINETS FOR TROLLEYS “ROLL-IN / ROLL-THROUGH”

Refrigerated Cabinets “Roll-in-1D”

The “Roll-In” series are 1 door cabinets. They are designed to store trolleys GN 2/1 at a controlled temperature.
2 versions with stainless steel or glass door.
Estructure panel of 80 mm inside in stainless steel 18/10 AISI 304. Floor in stainless steel. Inside bumpers.
The glass door with two temperature glasses have anti-condensation elements in it interior. Key.
It needs load and unload for water in the installation.
Illuminated chamber when opening the door.

Option:
Opening to left: Consult to Fagor Industrial.

Model	Reference	Capacity litres	Operating temperature	Power W	Dimensions internal (mm)	Dimensions external (mm)	
ARI-110	2241000000	700	+2 / -8 °C	741	720x892x1.810	880x940x2.240	
ARI-110 V	2241000020	700	+2 / -8 °C	741	720x892x1.810	880x940x2.240	
AFCI1	2253350000	864	-20 / -15 °C	854	720x892x1.810	880x940x2.240	

Refrigerated Cabinets “Roll-through-2D”

The “Roll-Through” series are cupboards of two doors. They are designed to store trolleys GN 2/1 at a controlled temperature.
2 versions with stainless steel or glass door.
Estructure panel of 80 mm inside in stainless steel 18/10 AISI 304. Floor in stainless steel. Inside bumpers.
The glass door with two temperature glasses have anti-condensation elements in it interior. Key.
It needs load and unload for water in the installation.
Illuminated chamber when opening the door.

Option:
Opening to left: Consult to Fagor Industrial.

Model	Reference	Capacity litres	Operating temperature	Power W	Dimensions internal (mm)	Dimensions external (mm)	
ARP-112	2241000100	700	+2 / -8 °C	741	720x892x1.810	880x940x2.240	
ARP-112 V	2241000120	700	+2 / -8 °C	741	720x892x1.810	880x940x2.240	
AFCT1	2253350010	700	-20 / -15 °C	864	720x892x1.810	880x940x2.240	

Blast Chillers Cold Rooms for Trolleys - Remote Unit

Electronic control blast chiller cold room
(+ 90° to +3°C)
Made of stainless steel AISI 304 (18/10).
80 mm and 100mm thick polyurethan insulation.
Density 40 Kg/m^3. No CFC.
Chamber for trolleys with rounded corners R80 to make the cleaning, easier.
Core probe as standard.
Chamber with rounded corners.
Remote conderser unit built (the price of it is not included).
R404a cooler.

1P models: 1 door.
2P models: pass-through models, two doors.

Model	Reference	Trolley Capacity	Production (Kg/cycle)		Remote unit	Dimensions external (mm)	
			+90 / +3 °C	+90 / -18 °C			
CRSS-201AZ-1P	2253352010	20 GN1/1	105	-	TYPE (1)	1.200x1.150x2.150	
CRSS-202AZ-1P	2253352030	20 GN2/1	210	-	TYPE (2)	1.500x1.350x2.130	
CRSS-201AZ-2P	2253352050	20 GN1/1	105	-	TYPE (1)	1.300x1.270x2.130	
CRSS-202AZ-2P	2253352070	20 GN2/1	210	-	TYPE (2)	1.500x1.490x2.130	

Remote Units for Cold Rooms

Maximum distance to the group : 25 metres

	Model	Reference	Condensation system	Power (W)		Weight Kg	Dimensions (mm)	
				Refrigeration	Electric			
TYPE (1)	**UCR-201 AA**	2253359010	A - Air	9.620	4.740	120	1.004x700x650	
TYPE (2)	**UCR-202 AA**	2253359050	A - Air	15.730	7.630	191	1.370x950x785	

Schock Freezers Cold Rooms for Trolleys - Remote Unit

Electronic control shock freezer cold room
(+ 90º to +3ºC / +90º to -18ºC)
Made of stainless steel AISI 304 (18/10).
80 mm and 100mm thick polyurethan insulation.
Density 40 Kg/m³. No CFC.
Chamber for trolleys with rounded corners R80 to make the cleaning, easier.
Core probe as standard.
Automatic door lock.
Chamber with rounded corners.
Remote conderser unit built (the price of it is not included).
R404a cooler.

1P models: 1 door.
2P models: pass-through models, two doors.

Model	Reference	Trolley Capacity	Production (Kg/cycle)		Remote unit	Dimensions external (mm)	
			+90 / +3 ºC	+90 / -18 ºC			
CMCS-201AZ-1P	2253352110	20 GN1/1	105	70	TYPE (3)	1.200x1.150x2.230	
CMCS-202AZ-1P	2253352130	20 GN2/1	210	135	TYPE (4)	1.500x1.350x2.230	
CMCS-201AZ-2P	2253352150	20 GN1/1	105	70	TYPE (3)	1.200x1.290x2.230	
CMCS-202AZ-2P	2253352170	20 GN2/1	210	135	TYPE (4)	1.500x1.490x2.230	

Remote Units for Cold Rooms

Maximum distance to the group : 25 metres

	Model	Reference	Condensation system	Power (W)		Weight Kg	Dimensions (mm)	
				Refrigeration	Electric			
TYPE (3)	**UCM-201 AA**	2253359240	A - Air	6.750	4.960	121	1.004x700x650	
TYPE (4)	**UCM-202 AA**	2253359280	A - Air	12.100	8.470	194	1.370x950x785	

Ramp for Trolley

Model	Reference	Description	
R960052	2253359380	Ramp for models 201 and 202	

Printer

Model	Reference	Description	
R965232	2253359450	Printer of temperatures for models 201 and 202	

Germicidal U.V. Lamp

Model	Reference	Description	
ST 960017	2253359400	Lamp U.V. for models 201 and 202	

DISHWASHING EQUIPMENT

REMARKS

Water pressure :

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

Water softener :

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

Panwashers

LP Series

LP Series for the cleaning of utensils and kitchen recipients.
Made with double skinned of stainless steel 18/10 (AISI 304).
Electronic control panel.
Rotating wash and rinse arms.
Possibility to regulate wash and rinse temperatures.
Three fixed cycles: 2', 4', 6', and continuous cycle.
Thermostop system.
Control of the rinse pressure.
Built-in dosers.
Electric connection: 400 V - III+N+E - 50 Hz

Model	Reference	Cycles (seconds)	Basket size (mm)	Usable hight (mm)	Water consumption (lit)	Power KW	Dimensions mm	
LP-60 B	2221000000	120-240-360	500 x 600	400	3,5	7,10	667 x 716 x 1.473	
LP-60	2221000100	120-240-360	550 x 610	650	4,0	7,40	720 x 780 x 1.700	
LP-60 H	2221000200	120-240-360	550 x 610	850	4,0	8,00	720 x 780 x 1.900	
LP-70	2221000300	120-240-360	700 x 700	650	5,0	11,00	850 x 850 x 1.700	
LP-130	2221000400	120-240-360	1.320 x 700	650	8,0	15,50	1.465 x 850 x 1.700	

LP-ECO Series

Similar features, except: without control of rinse pressure; without dosers

Model	Reference	Cycles (seconds)	Basket size (mm)	Usable hight (mm)	Water consumption (lit)	Power KW	Dimensions mm	
LP-60 B ECO	2253520000	120-240-360	500 x 600	400	3,5	7,10	667 x 716 x 1.473	
LP-60 ECO	2253520100	120-240-360	550 x 610	650	4,0	7,40	720 x 780 x 1.700	
LP-60 H ECO	2253520200	120-240-360	550 x 610	850	4,0	8,00	720 x 780 x 1.900	

Optional Accessories

Model	Reference	Description	
CT-LP60B	2221000010	Basket for LP-60 B	
CT-LP60	2221000110	Basket for LP-60 and LP-60 H	
CT-LP70	2221000310	Basket for LP-70	
CT-LP130	2221000410	Basket for LP-130	
ARM8	2221000520	Frame support for 8 trays	
CU150	2221000530	Cutlery container (150 x 150 mm)	