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КАТАЛОГ

ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ НА КУХОННОЕ ОБОРУДОВАНИЕ



Index

Cooking.....	07	Distribution	379
— Symphony	11	— Drop-in	383
— Kore Monoblock	15	— Self-service	403
— Kore 900	27	— Wine cellars and dry ager cabinets.....	429
— Kore 700	61	— Trolleys for distribution	441
— 600 Series	95	Static preparation.....	453
— Large capacity cooking equipment.....	107	— Sinks, hand basins, professional	
— Independent cooking	127	faucets and	455
Cook & Chill	137	— Work tables and cabinets	477
— iKORE ovens	141	— Neutral-hot element composition	499
— Ovens accesories	163	— Bar elements	521
— Cook & Chill	179	— Shelving.....	529
— Blast chiller	185	Extraction.....	545
— Blast chiller accesories	193	— Extraction hoods	547
— Vacuum packers.....	197	Annexes	561
Dishwashing.....	201		
— Glasswasher.....	205		
— Front loading dishwashers	213		
— Hood-type dishwashers	223		
— Utensilwashers	235		
— Rack conveyor.....	239		
— Flight type dishwashers	257		
— Dishwashing baskets.....	265		
Commercial refrigeration	271		
— Refrigerated cabinets	273		
— Refrigerated Counters	299		
— Preparation counters	329		
— Bottle coolers	343		
— Showcases	361		
— Ice makers	367		



Foodservice

FAGOR

Laundry

COOKING

OVENS

DISHWASHING

COMMERCIAL REFRIGERATION

DISTRIBUTION

STATIC PREPARATION

PROFESSIONAL LAUNDRY

WASHING

DRYING

IRONING AND FOLDING

FINISHING

SOLUTIONS



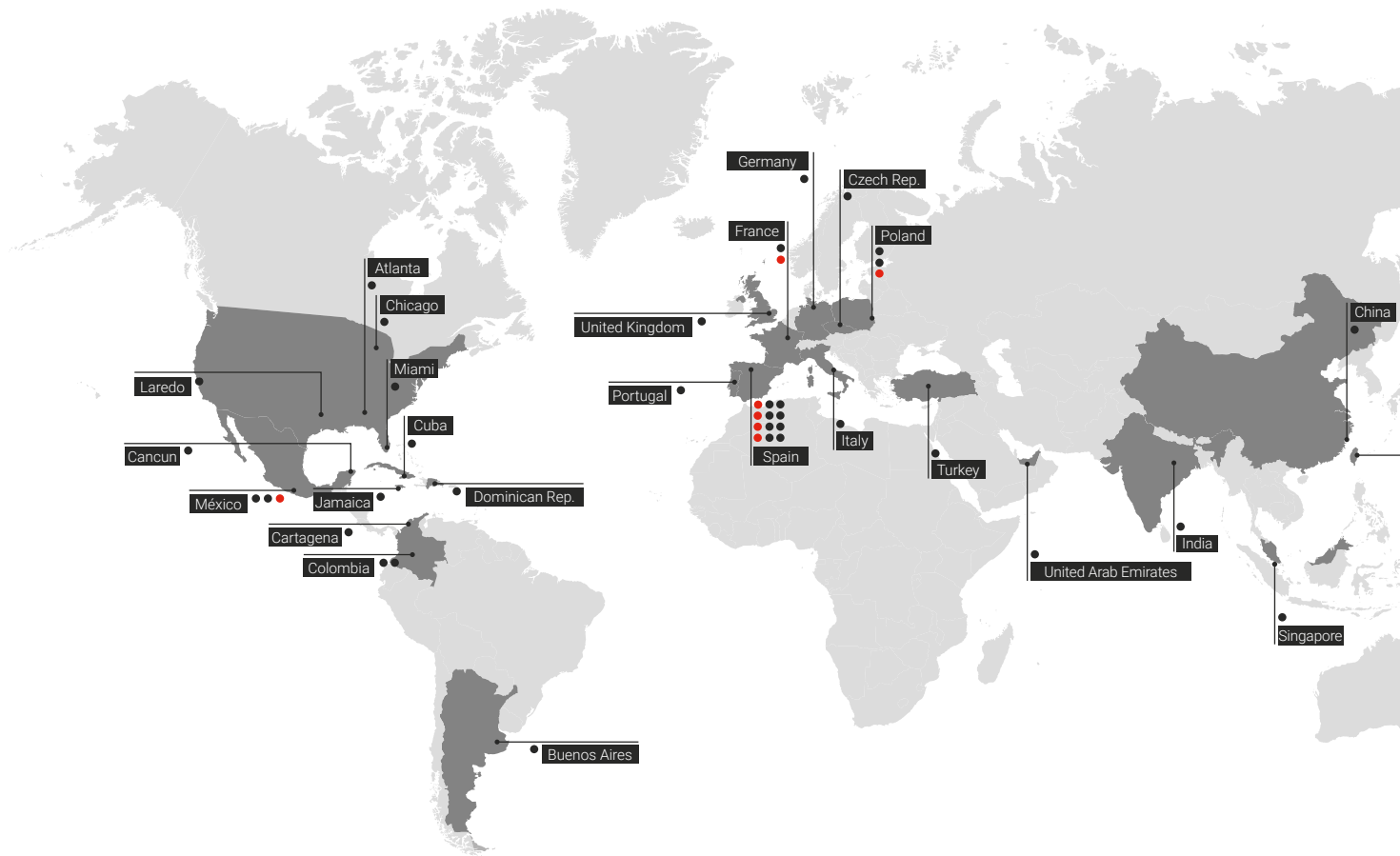
60 years at your side.

We're the leading manufacturer in equipment for hospitality, foodservice and laundry. We're leaders because we have over 60 years of experience in offering a comprehensive range of products all under the same brand. But, above all, we're leaders because of you.

You've driven our technological innovations with your professional challenges.
You've spurred us on with your requirements and your trust.
You've accompanied us this far, and you will accompany us in the future, because cooperating with you is the best way to keep evolving. Because being close to you is the guarantee that we'll go far.
Distributor, professional and worker. You are the energy that drives the Fagor Industrial machine.

You make this make sense.

**You make
it happen**



- Sales delegations
- Own-manufacture plants



• Malaysia



A global brand, close to you, wherever you are.

Our 35 offices distributed around the world, the professionalism of our 2,200 workers and our international experience help us to always remain close to you, to your needs, to your projects.

But, above all, our implication, our commitment to service and our way of directly interacting with those around us, from professional to professional, means that we use the same language when responding to your challenges with the proximity of a major brand.

Wherever you are.





Cooking



Cooking

Tailor-made kitchen: Symphony	012
One piece worktop kitchen: Kore Monoblock.....	015
Modular kitchen: KORE 900	027
Modular kitchen: KORE 700	061
Modular kitchen: 600 Series	095
High production equipment	107
Independent cooking	127



According
to your needs.



Find out more!



Access the website

Symphony

Symphony offers you the possibility to design and personalise your kitchen with complete freedom, based on your operating needs, combining the different elements, devices and accessories available, symphony will solve and optimise any space.

Symphony

The composition of a perfect symphony

The Symphony range of kitchens enables the kitchen professional to design a tailor-made commercial kitchen with complete freedom, arranging and adapting its various components to suit their style of working.

A wide range of excellent design, high-quality components, shapes, sizes, complements and finishes, which let's you customise is the ideal solution to enjoy cooking and delight the most demanding of palates.



Every chef's dream.

The Symphony range has been created to offer design and functional solutions to meet the requirements of kitchen professionals. Elegant, versatile, high powered and high-quality, it is designed by and for the most demanding professionals.

In addition to this, a multitude of advantages that enable optimisation of the available space and management of the work in the kitchen in an effective way according to the chef's tastes and style of working.

Space
optimisation

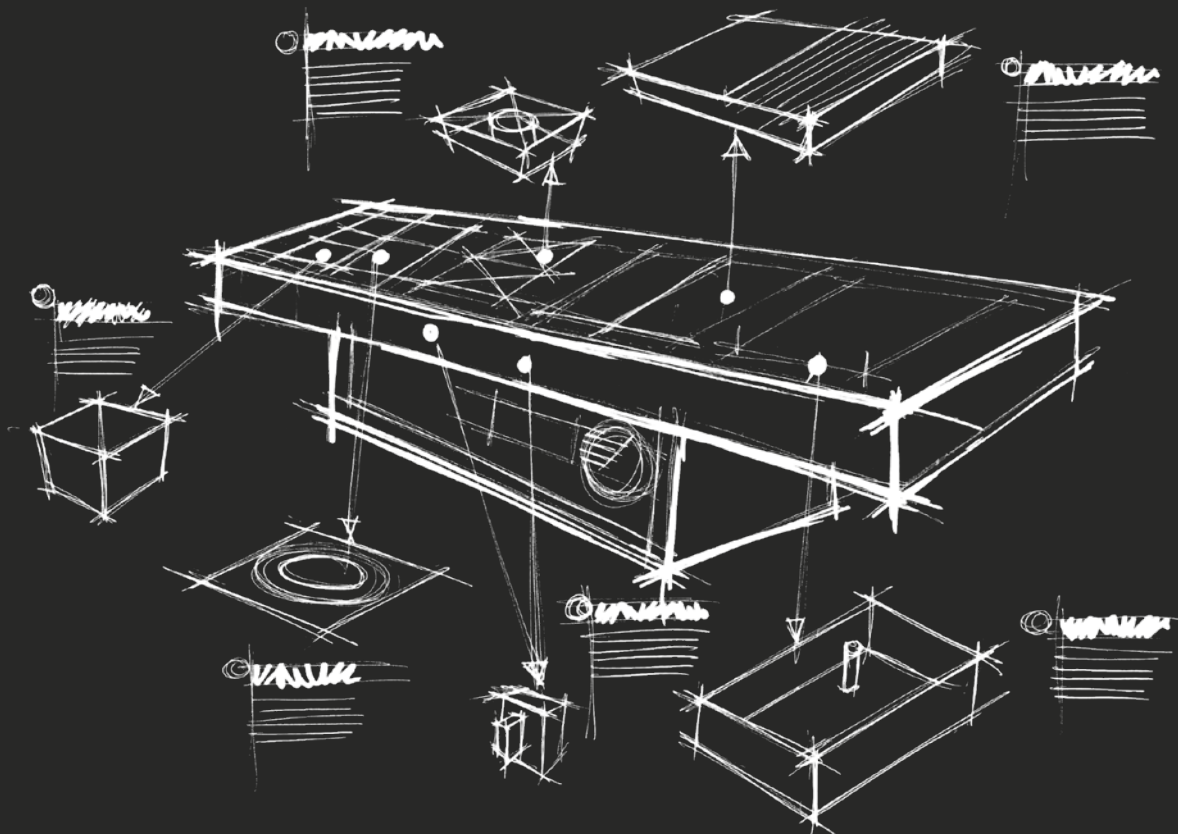
Absolute
comfort

Robust and available
in a variety of finishing
materials

Maximun
safety

Optimised
performance

Easy to
clean





**Performance and
productivity
maximised.**



Find out more!



Access the website



Sales brochure

Kore Monoblock

How to configure a block.....	017
Main features	019
Example blocks	020
Differences	025

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

Choose the configuration that is best adapted to your menu.

The option to use the KORE 900 range increases the number of combinations and variations available to help you achieve a result that meets your expectations. You can choose the power and size of the equipment for your Monoblock worktop, allowing you to adapt it to your workspace and the menu that you'd like to create.

Choose the type of bloc

Whether you're looking for an island because you have plenty of available space, or you'd prefer a worktop against the wall so you can make the most of your limited space, our solutions are designed to meet all your expectations.



Select the equipment for your worktop

Choose the equipment you'd like to include in your kitchen worktop. You can choose from a wide range of products within our KORE 900 range.



Select elements to go under the worktop

Complete your design by adding the equipment you want under your worktop. They make it possible to store elements that are not being used, so they are organised and close at hand, allowing you to optimise your kitchen space.



Every kitchen is unique.

You can give your KORE Monoblock its own unique character. An elegant and personal touch that will turn your cooker into a unique and special piece of equipment.

Select elements to go above your worktop

In addition to the technological elements, a professional kitchen should also offer efficiency, hygiene and safety. This is why we have developed a range of vertical structures.



Personalised finishes

Choose the colours and finish to give your design a unique and personal touch.



Configure your own block:

CODE	DESCRIPTION
18006781	Using this configurable code, the different configurations of the KORE Monoblock blocks can be requested.

Main features

- 2mm countertop
- Countertop height from the ground 900mm
- Possible lengths from 2 to 5 modules
- Block types: Central or wall
 - Wall: Each wall block will be welded at the factory, no welding or polishing operation will be required in situ
 - Central: They are two wall blocks united in the central part
 - Easy assembly at site using connecting the two wall blocks
 - Facilitate reparability
 - Accessibility to the back of the machines that make up the block
- With and without verticality
- Lower block structure reinforced with respect to a modular kitchen
- All the functions of the 900 KORE range except for boiling pans and brat pans:
- Special gas cooker for Monoblock:
 - Water in "basin" with button for filling
 - Makes cleaning easier
 - Avoids overheating of countertop
 - Drain with overflow integrated in countertop
- Special fry-top for Monoblock:
 - Special width: 600mm and 1000mm
 - Wide water channel with button for filling
 - Avoid overheating of the hob
 - Drain with overflow integrated in countertop
- Each machine has its individual connections (it is not necessary to certify the block).



Or you can also choose between the blocks that we have designed for you

Block 1

XS Size - Walll - without verticality



MODEL	DESCRIPTION	QUANTITY
On worktop		
C-I925	Induction cooker 2 areas	1
EN-905	Half module neutral element	1
FT-E9075 L	Smooth electric fry-top	1
EN-9025	Quarter module neutral element	1
F-E9115	Electric fryer 1 tank of 15 litres	1
Under the worktop		
CCP9-2G W	Refrigerated stand with drawers	1
MB-905	Half module stand	1

Main features

CODE	ELECTRIC POWER (kW)	GAS POWER (kW)	DIMENSIONS (MM)	€
19096279	31,5	-	2180x1030x900	-

Block 2

S size – Wall - without verticality



MODEL	DESCRIPTION	QUANTITY
On worktop		
C-G940 LPG	4 burners gas cooker	1
EN-905	Half module neutral element	1
FT-E9075 L	Smooth electric fry-top	1
EN-9025	Quarter module neutral element	1
F-G9121	Electric fryer 1 tank of 21 litres	1
Under the worktop		
CCP9-2G W	Refrigerated stand with drawers	1
MB-910	Stand	1

Main features

CODE	ELECTRIC POWER (kW)	GAS POWER (kW)	DIMENSIONS (MM)	€
19096097	9,5	49,7	2580x1030x900	-

Block 3

M size - Central - without verticality



MODEL	DESCRIPTION	QUANTITY
On worktop		
SIDE A		
C-G941 LPG	4 burners gas cooker with oven	1
EN-9025	Quarter module neutral element	1
FT-E1000 L R	Smooth and ribbed electric fry-top	1
SIDE B		
C-G940 LPG	4 burners gas cooker	1
EN-905	Half module neutral element	1
F-G9221	Gas fryer 2 tanks of 21 litres	1
Under the worktop		
SIDE A		
CCP9-2G W	Refrigerated stand with drawers	1
SIDE B		
MB-910	Stand	1
MB-905	Half module stand	1

Main features

CODE	ELECTRIC POWER (kW)	GAS POWER (kW)	DIMENSIONS (MM)	€
19096342	18,75	79,3	2180x1960x900	-

Block 4

L size - Wall - without verticality



MODEL	DESCRIPTION	QUANTITY
On worktop		
C-G961 OP LPG	6 burners gas cooker with oven	1
EN-905	Half module neutral element	1
EN-9025	Quarter module neutral element	1
FT-E9075 L	Smooth electric fry-top	1
B-G905 LPG	Gas grill	1
EN-905	Half module neutral element	1
F-G9221	Gas fryer 2 tanks of 21 litres	1
Under the worktop		
CCP9-2G W	Refrigerated stand with drawers	1
MB-905	Half module stand	2

Main features

CODE	ELECTRIC POWER (kW)	GAS POWER (kW)	DIMENSIONS (MM)	€
19096381	9,5	108,95	4180x1030x900	-

Block 5

M size - Central - without verticality



MODEL	DESCRIPTION	QUANTITY
On worktop		
SIDE A		
FT-E9075 L	Smooth electric fry-top	1
EN-9025	Quarter module neutral element	1
CP-G905 LPG	Gas pasta cooker 1 tank	1
EN-905	Half module neutral element	2
C-G940 LPG	4 burners gas cooker	1
SIDE B		
F-G9121	Gas fryer 1 tank of 21 litres	1
EN-905	Half module neutral element	1
FT-E9125 R	Ribbed electric fry-top	1
EN-9025	Quarter module neutral element	1
C-G941 LPG	4 burners gas cooker with oven	1
Under the worktop		
MB-910	Stand	2
MB-905	Half module stand	3
CCP9-2G W	Refrigerated stand with drawers	1

Main features

CODE	ELECTRIC POWER (kW)	GAS POWER (kW)	DIMENSIONS (MM)	€
19096391	28	103	2980x1960x900	-

Block 6

M size - Wall - with verticality



MODEL	QUANTITY
Verticality	
Standard support	2
Rack	1

MODEL	DESCRIPTION	QUANTITY
On worktop		
SIDE A		
EN-905	Half module neutral element	3
C-1945	Induction cooker 4 areas	1
CP-E905	Electric pasta cooker 1 tank	1
SIDE B		
EN-905	Half module neutral element	2
F-G9121	Gas fryer 1 tank of 21 litres	1
EN-9025	Quarter module neutral element	1
FT-E9125 L	Smooth electric fry-top	1
Under the worktop		
MB-915	Stand	1
MB-905	Half module stand	4
CCP9-2G W	Refrigerated stand with drawers	1

Main features

CODE	ELECTRIC POWER (kW)	GAS POWER (kW)	DIMENSIONS (MM)	€
19096405	50,75	21	2980x1960x900	-

Block 7

M size - Central - with Verticality with oven



MODEL	DESCRIPTION	QUANTITY
On worktop		
SIDE A		
EN-910	Half module neutral element	1
F-E9121	Electric fryer 1 tank of 21 litres	1
FT-E9075 L	Smooth electric fry-top	1
C-I945	Induction cooker 4 areas	1
EN-925	Quarter module neutral element	1
SIDE B		
EN-910	Half module neutral element	1
C-I925	Induction cooker 2 areas	1
EN-905	Half module neutral element	1
FT-E9075 R	Ribbed electric fry-top	1
F-E9121	Electric fryer 1 tank of 21 litres	1
EN-905	Half module neutral element	1

MODEL	DESCRIPTION	QUANTITY
Under the worktop		
MB-910	Stand	4
MB-905 G	Half module stand	1
CCP9-2G W	Refrigerated stand with drawers	1

MODEL	QUANTITY
Verticality	
Standard stand	1
Oven support *Oven not included	1
Rack	1

Main features

CODE	ELECTRIC POWER (kW)	GAS POWER (kW)	DIMENSIONS (MM)	€
19096154	84,75	-	2980x1960x900	-

Block 8

L size - Wall - without verticality

MODEL	CODE	QUANTITY
On worktop		
C-G940 LPG	4 burners gas cooker	2
FT-E9125 L	Smooth electric fry-top	1
EN-9025	Quarter module neutral element	1
EN-905	Half module neutral element	1
F-G9221	Gas fryer 2 tanks of 21 liters	1
Under the worktop		
MB-905	Half module neutral element	1
MB-910	Stand	2
MB-915	Half module stand	2

Main features

CODE	ELECTRIC POWER (kW)	GAS POWER (kW)	DIMENSIONS (MM)	€
19096407	18,5	99,4	4180x1030x900	-

Block 9

L size - Central - without verticality

MODEL	CODE	QUANTITY
On worktop		
F-G9221	Gas fryer 2 tanks of 21 litres	2
EN-905	Half module neutral element	2
FT-E9125 L	Smooth electric fry-top	2
EN-9025	Quarter module neutral element	2
C-G940 LPG	4 burners gas cooker	4
Under the worktop		
MB-905	Stand	2
MB-910	Half module stand	4
MB-915	Refrigerated stand with drawers	2

Main features

CODE	ELECTRIC POWER (kW)	GAS POWER (kW)	DIMENSIONS (MM)	€
19096408	18,5	141,4	4180x1030x900	-

Main differences between Symphony and KORE Monoblock

	SYMPHONY	KORE Monoblock
Connections	Single connection	Individual connection. Optional a module in which to centralize all the connections.
Thickness	3 mm (+ 3 mm reinforcement)	2 mm
Customization	Endless options	Customizable details. Colours in specific elements: strip and knobs.
Configuration (functionalities)	Made to measure design process.	Wide range of functions. Nearly same as in modular but with some exceptions: <ul style="list-style-type: none"> • No boiling pans and bratt pans. • Special open burners and fry tops
Design and quoting process	Made to measure design process.	Easily achievable design.
Transport	It can be shipped the way you need it. The "tailor-made" applies to shipping as well.	Standard packing. No welding or polishing operation will be necessary in situ.
Availability	On request. Custom manufacturing book and build.	Fast availability, on request. Manufacturing based on modular equipment which speeds up manufacturing.

Tailor-made kitchen: Symphony

The composition of a perfect Symphony



One piece worktop kitchen: Kore Monoblock

A unique solution for your kitchen



KORE
GENERATION



**Performance and
productivity
maximised.**



Find out more!



Access the website



Comercial video



Sales brochure

900 Series

Gas cookers.....	029
Gas solid tops.....	031
Paella cookers.....	032
Electric cookers.....	033
Electric solid tops with 4 cooking zones	034
Induction cookers.....	035
Fry-tops.....	036
Grills.....	038
Pasta cookers.....	040
Boiling pans.....	041
Fryers.....	043
Chips scuttle.....	044
Tiling bratt pans.....	045
Bain marie.....	046
Neutral elements.....	047
Stands.....	048
Refrigerated stands.....	049
Kore 900 blocks and verticality.....	050
Accessories.....	059

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

Gas cookers



General characteristics

- Stamped surface tops, manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Hobs with dimensions 397 x 350 mm allowing the use of large pans and pots. The shortened distance between the central prongs, 75 mm, allows them to support pans with a very small diameter (8 cm). This also avoids the danger of small containers tipping over.
- The hobs are manufactured in RAAF enamelled cast iron (resistant to acid and alkali products, fire and high temperatures).
- Double crown burners and diffusers in nickel-plated cast iron, guaranteeing the even distribution of heat from the flame in the bottom of the pans, even large ones. This avoids the accumulation of heat at a single point and optimises the energy transfer of the product.
- Burners with different power ratings to adapt to the containers and their use with different foodstuffs:
 - 5,25 kW (Ø 100 mm),
 - 8,0 kW (Ø 120 mm)
 - 10,2 kW (Ø 140 mm).

- Reassemble with easy slot burners.
- Low consumption pilots and thermocouples positioned within the body of the burner for greater protection.
- Gas conduction in flexible stainless steel tubes, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with a system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and supporting larger containers, increasing useful surface area.
- Access to the components from the front.





OVEN

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

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

OPTIONAL ACCESSORIES

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

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

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

Gas solid tops



General characteristics



- Stamped surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- 10 mm thick cast iron plate with rounded corners. 300 mm diameter surface.
- Refractory brick with cast iron shield inside to take better advantage of the heat and distribute it better.
- Temperatures for differentiated use: 500 °C at the centre and 200 °C near the edges.
- Low consumption pilot and thermocouple.
- Gas conduction in flexible stainless steel tube, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with system against water infiltration.

- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and support of the containers, increasing the useful surface area.
- Access to the components from the front.

OVEN

- Easy to use static GN 2/1 size oven, with the controls positioned on the upper panel.
- Stainless steel cooking chamber, making it easier to clean and provides better hygiene.
- Tray introduced sideways, making it easier to handle.

- Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Tubular stainless steel burner, with pilot and thermocouple, and piezoelectric ignition.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven's thermal efficiency.

MODEL	GAS	CODE	SOLID TOP (mm)	BURNERS	OVEN		TOTAL POWER (KW)	DIMENSIONS (mm)	€	
				11,0 KW	DIMENSIONS	POWER (KW)				
Solid top										
	C-G910	LPG	19075517	800x700	1	-	-	11,00	800x930x290	-
		NG	19075518							
Solid top with oven										
	C-G911	LPG	19075519	800x700	1	GN-2/1	8,60	19,60	800x930x850	-
		NG	19075520							

Paella cookers



General characteristics

- Stamped surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Double crown burner with four rows of flames in each, guaranteeing the even distribution of heat from the flame to the bottom of the paella pan.
- Low consumption pilot and thermocouple.
- Gas conduction in flexible stainless steel tube, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and support of the containers, increasing the useful surface area.
- Access to the components from the front.
- Temperature controlled by thermostatic valve (125 – 350°C).
- Tubular stainless steel burner at the front; operates with temperature gradient. Pilot with piezoelectric ignition and thermocouple.
- Oven floor manufactured in stainless steel.
- Side opening double panel door.

PAELLA OVEN

- 665 x 665 x 325 mm static paella oven, with the controls located on the top panel.
- Stainless steel cooking chamber, making it easier to clean and provides better hygiene.

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

Electric cookers



General characteristics

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

- Access to the components from the front.
- Machines with IPX5 grade water protection.







OVEN

- Easy to use static GN 2/1 size oven with the controls positioned on the upper panel for better ergonomics.
- Stainless steel cooking chamber, making it easier to clean and providing better hygiene.
- Tray introduced sideways for easier handling.
- Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.
- Thermostatic temperature control (125 – 310 °C).

- Heating by means of stainless steel shielded heating elements with selector switch to operate the upper and/or lower zone.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven's thermal efficiency.
- Dismountable oven door to facilitate repair.

VOLTAGE:

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

	MODEL	CODE	PLATES		OVEN		TOTAL POWER (kW)	DIMENSIONS (mm)	€
			(mm)	4,0 kW	SIZE	POWER (kW)			
Boiling top									
	C-E920	19075501	300x300	2	-	-	8,00	400x930x290	-
	C-E940	19075505	300x300	4	-	-	16,00	800x930x290	-
	C-E960	19075513	300x300	6	-	-	24,00	1.200x930x290	-
With oven									
	C-E941	19075509	300x300	4	GN-2/1	6,00	22,00	800x930x850	-
	C-E961	19075514	300x300	6	GN-2/1	6,00	30,00	1.200x930x850	-
	C-E961 OP	19075516	300x300	6	1.000x700x290	12,00	36,00	1.200x930x850	-

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

Electric solid tops with 4 cooking zones



General characteristics

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



- Access to the components from the front.
- Machines with IPX5 grade water protection.

OVEN

- Easy to use static GN 2/1 size oven with the controls positioned on the upper panel for better ergonomics.
- Stainless steel cooking chamber, making it easier to clean and providing better hygiene.
- Tray introduced sideways for easier handling.
- Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.

- Thermostatic temperature control (125 – 310 °C).
- Heating by means of stainless steel shielded heating elements with selector switch to operate the upper and/or lower zone.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven's thermal efficiency.
- Dismountable oven door to facilitate repair.

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




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

Induction cookers



General characteristics

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

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

Fry-tops



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Fry-tops manufactured in 20 mm thick mild steel, high powered and with rapid temperature attainment.
- Versions with 50 micron thick chrome surface for the three types of fry-top.
- Models with smooth, grooved and mixed (2/3 smooth and 1/3 grooved) fry-tops.
- Electrical heated models use stainless steel shielded heating elements, temperature controlled by thermostat, between 100 and 300 °C.
- Gas heated models have burners with two branches (one burner for half module models, two independent burners for models with a whole module).
- Gas models come with the option of thermostatic temperature control (between 100 and 300 °C) or with operation by security valve with thermocouple.
- Gas: Ignition by electronic spark train. Easy manual ignition.
- The whole module fry-tops come with independent heating zones.
- Safety thermostat in models with thermostatic control.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry-tops are integrated into the stamped surface top.
- The stamped housing with rounded edges and corners make them very easy to clean.
- Fry-top tilted towards the front to facilitate fat and liquid collection.
- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 2 litres depending on the model.
- Option of easily dismantable side and back splash guards.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

OPTIONAL ACCESSORIES

(see accessories page at end of chapter)

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

VOLTAGE FOR ELECTRIC MODELS:

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



(*). Models with chrome surface, scraper included

Fry-tops

	MODEL	GAS	CODE	PLATE				TOTAL POWER (KW)	DIMENSIONS (mm)	€
				TYPE (*)	AREAS	(mm)	DM²			
Gas fry-tops										
Max-min valve										
	FT-G905 V L	LPG NG	19075677 19075678	L	1	335x640	21,50	9,25	400x930x290	-
	FT-G905 V R	LPG NG	19075679 19075680	R	1	335x640	21,50	9,25	400x930x290	-
	FT-G910 V L	LPG NG	19075705 19075706	L	2	735x640	47,00	18,50	800x930x290	-
	FT-G910 V R	LPG NG	19075709 19075710	R	2	735x640	47,00	18,50	800x930x290	-
	FT-G910 V LR	LPG NG	19075707 19075708	L+R	2	735x640	47,00	18,50	800x930x290	-
CONTROL BY THERMOSTAT										
	FT-G905 L	LPG NG	19075669 19075671	L	1	335x640	21,50	9,25	400x930x290	-
	FT-G905 R	LPG NG	19075673 19075675	R	1	335x640	21,50	9,25	400x930x290	-
	FT-G910 L	LPG NG	19075693 19075695	L	2	735x640	47,00	18,50	800x930x290	-
	FT-G910 R	LPG NG	19075701 19075703	R	2	735x640	47,00	18,50	800x930x290	-
	FT-G910 LR	LPG NG	19075697 19075699	L+R	2	735x640	47,00	18,50	800x930x290	-
CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE										
	FT-G905 C L	LPG NG	19075661 19075663	L / C	1	335x640	21,50	9,25	400x930x290	-
	FT-G905 C R	LPG NG	19075665 19075667	R / C	1	335x640	21,50	9,25	400x930x290	-
	FT-G910 C L	LPG NG	19075681 19075683	L / C	2	735x640	47,00	18,50	800x930x290	-
	FT-G910 C R	LPG NG	19075689 19075691	R / C	2	735x640	47,00	18,50	800x930x290	-
	FT-G910 C LR	LPG NG	19075685 19075687	L+R / C	2	735x640	47,00	18,50	800x930x290	-
Electric - fry-tops										
CONTROL BY THERMOSTAT										
	FT-E905 L	-	19075639	L	1	335x640	21,50	7,50	400x930x290	-
	FT-E905 R	-	19075642	R	1	335x640	21,50	7,50	400x930x290	-
	FT-E910 L	-	19075654	L	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 R	-	19075660	R	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 LR	-	19075657	L+R	2	735x640	47,00	15,00	800x930x290	-
Control by thermostat and chromium hot-plate										
	FT-E905 C L	-	19075633	L / C	1	335x640	21,50	7,50	400x930x290	-
	FT-E905 C R	-	19075636	R / C	1	335x640	21,50	7,50	400x930x290	-
	FT-E910 C L	-	19075645	L / C	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 C R	-	19075651	R / C	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 C LR	-	19075648	L+R / C	2	735x640	47,00	15,00	800x930x290	-

(*) TYPE OF PLATE:

L: Smooth hot-plate

R: ribbed hot-plate

L+R: 2/3 smooth and 1/3 ribbed hot-plate

C: chrome surface

Grill



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Cast iron grills, dismountable without the need for tools, in 170 mm wide sections.
- The iron grills are reversible, with different finishes on each side:
 - Tilted and grooved with ridges for meat.
 - Horizontal and flat for fish and vegetables.
- The grills reach a very high temperature (400 °C), meaning that the surface of the product seals rapidly, keeping the inside of the food much juicier.
- In the models with stainless steel grill, this is manufactured with sheets of AISI-304 in "V" shape to facilitate cleaning.
- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 12 litres (one tray in half module machines, two trays in machines with a whole module).
- The fat collection trays offers the option of putting water in them, and thanks to the heat irradiation of the gas burners or electrical heating elements, low intensity steam is generated, so that the food can be grilled in an atmosphere of steam.
- Grills fitted with 130 mm high dismountable guard to avoid splashing, manufactured in stainless steel.

- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

ELECTRIC COUNTERTOP MODELS

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

ELECTRIC FLOOR MODELS

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

GAS COUNTERTOP MODELS

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

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

GAS FLOOR MODELS

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

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



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



Special scraper adapted for models with stainless steel grill.

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

Pasta cookers



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Wells integrated into the surface top, manufactured in 1.5 mm thick AISI-316L stainless steel.
- Wells with 1/1 dimensions, capacity 40 litres. Accommodate different configurations of different sized baskets
- Standard configuration : three 1/3 type baskets per well.
- Optional kit basket type 1/4 and type 1/6.
- Medium & high speed well filling using electrovalve positioning.
- Draining of well using of high temperature resistant mechanical ball valve with safety overflow.

- Automatic safety system that breaks the circuit if the water runs out.
- Drainer located at the front for the baskets to be rested on.
- Controls with protective base and system against water infiltration. High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

GAS MODELS

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

ELECTRIC MODELS

- Electric models with AISI-304 stainless steel heating elements situated in the bottom of the well to heat the water directly.
- Heating controls by energy regulator.
- Voltage: 400 V 3+N - Ask for other voltages.

Optional accessories

(see accessories page at end of chapter)

- Kit of 6 baskets 1/6 square.
- Kit of 6 baskets 1/6 round.
- Kit of 2 baskets 1/2.

	MODEL	GAS	CODE	WELL			TOTAL POWER (KW)	DIMENSIONS (mm)	€
				QUANTITY	SIZE	BASKETS (1/3)			
Gas pasta cookers									
	CP-G905	LPG	19075585	1	GN-1/1	3	16,00	400x930x850	-
		NG	19075587						
	CP-G910	LPG	19075589	2	GN-1/1	6	32,00	800x930x850	-
		NG	19075590						
Electric pasta cookers									
	CP-E905	-	19075581	1	GN-1/1	3	12,00	400x930x850	-
		-	19075584						
	CP-E910	-	19075584	2	GN-1/1	6	24,00	800x930x850	-

Boiling pans



General characteristics

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

Indirectly heated models – bain marie

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

GAS MODELS















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

ELECTRIC MODELS

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

PRESSURE OPERATION

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

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

Fryers



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Wells stamped into the surface top.
- Cold zone in the lower part of the well, which helps to maintain the quality and characteristics of the oil in use for longer.
- Thermostatic temperature control between 60 and 200 °C.
- Gas models with three longitudinal heating tubes integrated into the well.
- High efficiency gas burners.
- Electric models with AISI-304 stainless steel heating elements located inside the well, which can be swivelled by more than 90° for perfect cleaning.
- High-power machines which heat up very fast and with a high power:litre ratio (up to 1.00 kW/litre in gas models).
- Ignition by spark train for the gas models.
- Safety thermostat in all models.

- Unloading of oil from the well by means of a robust and reliable ball valve, resistant to high temperatures.
- With individual lids for each well.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

MODEL WITH DIGITAL CONTROL:

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

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

SUPPLIED BASKETS

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

Optional accessories

(see accessories page at the end of the chapter)

- 21-litre fryers: large basket (260 x 330 x 130 mm).
- 15-litre fryers: small basket (125 x 280 x 100 mm).

	MODEL	HZ.	CODE		QUANTITY	TANKS		TOTAL POWER (KW)	DIMENSIONS (mm)	€
			LPG	GN		VOLUME (L)	BASKETS			
Gas Fryers										
	F-G9115	50	19078845	19081732	1	1x15	1 large	15,00	400x930x850	-
		60	19081730	19081733						
	F-G9215	50	19081735	19081738	2	2x15	2 large	30,00	800x930x850	-
		60	19081736	19081739						
	F-G9121	50	19075613	19075616	1	1x21	2 small	21,00	400x930x850	-
		60	19075615	19075618						
	F-G9221	50	19075625	19075628	2	2x21	4 small	42,00	800x930x850	-
		60	19075627	19075630						
Electric fryers										
	F-E9115		19078867		1	1x15	1 large	12,00	400x930x850	-
	F-E9215		19081692		2	2x15	2 large	24,00	800x930x850	-
	F-E9121		19075600		1	1x21	2 small	18,00	400x930x850	-
	F-E9121 D		19075900		1	1x21	2 small	21,00	400x930x850	-
	F-E9221		19075606		2	2x21	4 small	36,00	800x930x850	-


D: Digital control.

Chips scuttle



General characteristics

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

MODEL	CODE	WELLS	POWER (KW)	DIMENSIONS (mm)	€
 MF-E905	19075818	GN-1/1	1,00	400x930x290	-

Tilting bratt pans



General characteristics

- Laser-cut joints, automatic welding and polished.
- Motorised or crank operated elevation systems which raises the pan until it is vertical, to empty it completely.
- Versions with cast iron and stainless steel pans.
- Pan design with a rounded corners and no edges, and with a wide opening for unloading, making all cooking and cleaning operations easier.
- Flange around the perimeter to stop any condensed water from spilling over.
- The bottom of the wells is very thick (8 mm for iron pans and 10 mm for stainless steel pans), guaranteeing even heat distribution.
- Pans filled with water by means of electric valve operated with switch on the front of the machine. The filling pipe is located at the back of the machine.
- Double walled lid with drainer at the back

to redirect water of condensation back into the well.

- Lid balance system by springs. Compensation system to avoid heavy falls. Can be regulated, with the same system for all modules.
- Micro breaking switch halts heating when the pan is raised.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

- Front access lid handle.

- Electrically heated models use shielded stainless steel heating elements located under the bottom of the pan.
- Gas heated models use steel burners with six branches (eight in the pan with one and a half modules), operated and controlled by safety valve with thermocouple.
- Temperature of the bottom of the pan controlled by thermostat, between 50 and 310 °C.
- The heating by branched burners or electrical heating elements located in

the base of the pan itself, together with the high thickness of the bottom of the pan, ensure maximum uniformity of temperature distribution in all cases, guaranteeing even cooking.

VOLTAGE FOR ELECTRIC MODELS:

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

MODEL	HZ.	CODE	RAISING SYSTEM	TANK TYPE (°)	CAPACITY (L)	SURFACE (mm)	SURFACE (DM ²)	TOTAL POWER (KW)	DIMENSIONS (mm)	€		
		LPG			GN							
Gas tilting bratt pans												
🔧	SB-G910 I	50	19075867	19075876	Manual	Stainless steel	90	730x616	45	18,00	800x930x850	-
		60	19075869	19075878								
🔧	SB-G910	50	19075879	19075885	Manual	Cast Iron	90	730x616	45	18,00	800x930x850	-
		60	19075880	19075886								
🔧	SB-G910 IM	50	19075870	19075873	Motorized	Stainless steel	90	730x616	45	18,00	800x930x850	-
		60	19075872	19075875								
🔧	SB-G910 M	50	19075881	19075883	Motorized	Cast Iron	90	730x616	45	18,00	800x930x850	-
		60	19075882	19075884								
🔧	SB-G915 IM	50	19075887	19075890	Motorized	Stainless steel	120	1.130x616	70	25,00	1.200x930x850	-
		60	19075889	19075892								
Electric tilting bratt pans												
🔧	SB-E910 I			19075857	Manual	Stainless steel	90	730x616	45	15,00	800x930x850	-
🔧	SB-E910			19075854	Manual	Cast Iron	90	730x616	45	15,00	800x930x850	-
🔧	SB-E910 IM			19075860	Motorized	Stainless steel	90	730x616	45	15,00	800x930x850	-
🔧	SB-E910 M			19075863	Motorized	Cast Iron	90	730x616	45	15,00	800x930x850	-
🔧	SB-E915 IM			19075866	Motorized	Stainless steel	120	1.130x616	70	22,50	1.200x930x850	-

Bain maries



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Wells accommodating different configurations of Gastronorm containers of different sizes, 150 mm high and with dimensions:
- Half module: GN-1/1+1/3, with 22 litres capacity.
- One module: GN-2/1+(2x1/3), with 44 litres capacity.
- Wells stamped into the surface top, manufactured with AISI-304 stainless steel.
- Standard format: 3 crosspieces to support Gastronorm containers.

- Simple draining of the well by removing the overflow tube.
- The filling tap is sold as an optional accessory.
- Regulation of water temperature by thermostat, between 30 and 90 °C.
- Controls with protective base and system against water infiltration (IPX5 grade protection).
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

GAS MODELS

- Insulated combustion chamber, reducing heating of components.
- High efficiency stainless steel burner, located on the outside of the well.

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

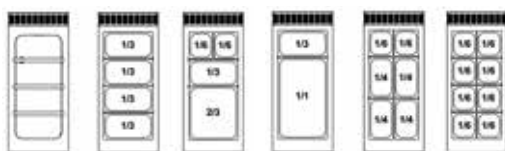
ELECTRIC MODELS

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

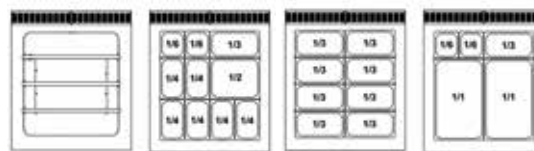
OPTIONAL ACCESSORIES

(see accessories page at end of chapter)





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



BM 905 Wells



BM 910 Wells

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

Neutral elements








General characteristics

- Half module and one module appliances.
- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.

- Laser-cut joints, automatic welding and polished.
- Machines adapted for the connection of a filling tap or water column at the back.

- High temperature enamelled cast iron back flue trim.

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






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

Stands




General characteristics

- Manufactured with a solid structure in AISI-304 stainless steel.
- Easy connection to support 900 Kore range equipment.
- Can be used as open storage.
- Designed for the attachment of doors to turn them into closed cupboards.

	MODEL	CODE	DOORS IN OPTION (NOT INCLUDED)	DRAWERS	GUIDES (5 LEVELS)	DIMENSIONS (mm)	€
	MB-9025	19048470	-	-	-	200x660x560	-
	MB-905	19018700	1	-	-	400x660x560	-
	MB-905 C	19084564	-	2	-	400x660x560	-
	MB-905 G	19086897	1	-	1	400x660x560	-
	MB-910	19022189	2	-	-	800x660x560	-
	MB-915	19020374	3	-	-	1.200x660x560	-

Doors for stands

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





CODE	DESCRIPTION	€
 19040900	DOOR KIT KORE	-

Refrigerated stands

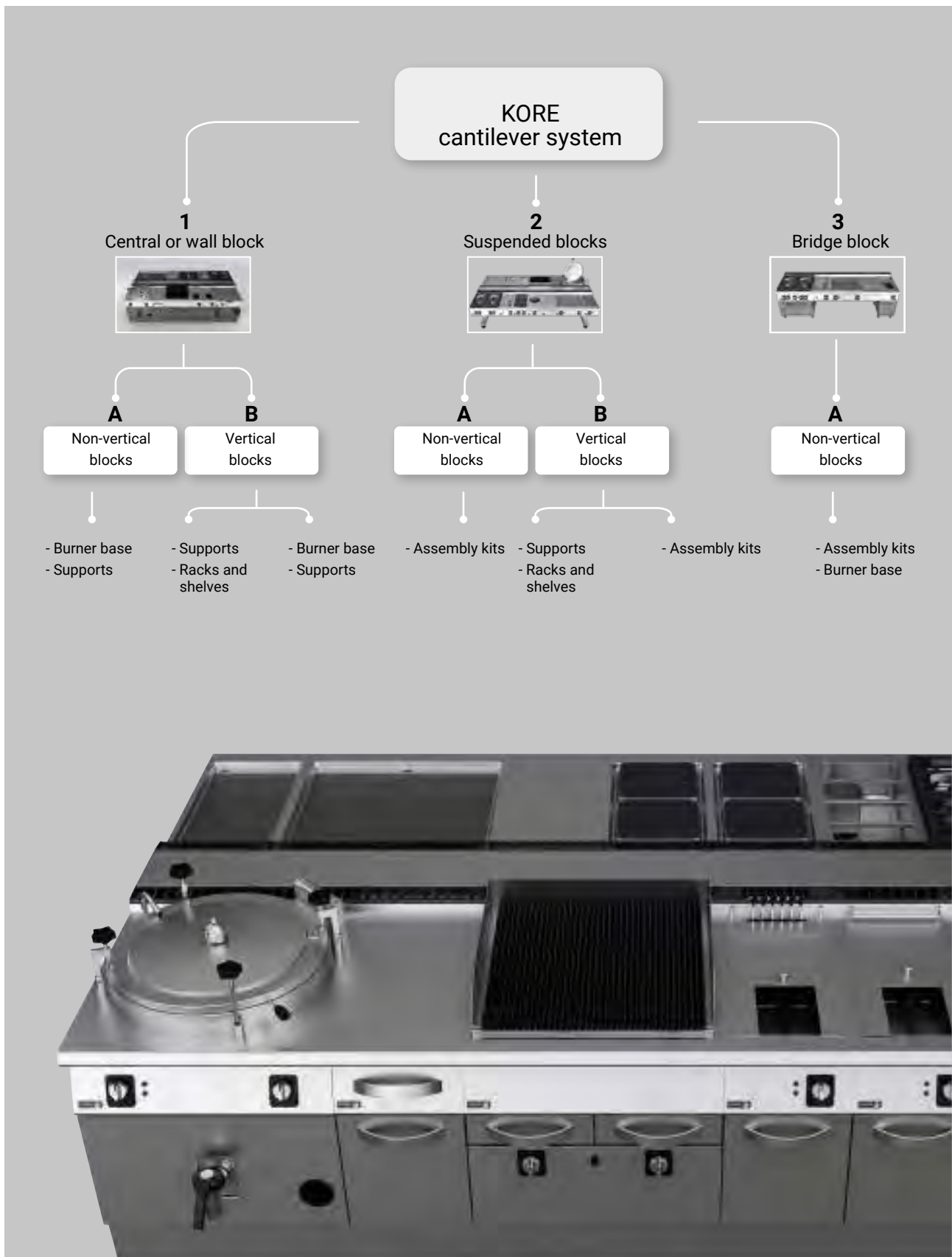


General characteristics

- Structure built in AISI-304.
 - Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
 - Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
 - Forced air refrigeration system
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Tested in climate class 4.
 - Electronic temperature and defrosting control and display.
 - W model with GN 1/1 holding capacity drawers.
 - W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
 - Stainless steel back panel.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER(W)	DIMENSIONS (MM)	€
Models with doors										
 CCP9-2G	R290	50	19089615	2	B	169	714	250	1.200x900x590	-
Models with 2/3 drawers										
 CCP9-2G W	R290	50	19089616	2 x 2/3	B	169	714	250	1.200x900x590	-
Models with full length flat drawers										
CCP9-2G W2	R290	50	19089617	2 x GN 2/1	C	169	777	262	1.200x900x590	-
Models with doors										
 CCP9-3G	R290	50	19089618	3	D	240	1113	249	1.600x900x590	-
Models with 2/3 drawers										
 CCP9-3G W	R290	50	19089619	3 x GN 1/1	D	240	1113	249	1.600x900x590	-



Kore 900 cantilever system



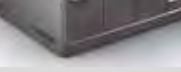

1- Central or wall blocks

A - Non-vertical blocks

Supports

TYPE	BLOCK TYPE	DESCRIPTION	CODE	€
Single smooth panel for machinery				
	CENTRAL OR WALL BLOCK	Left smooth panel	19081817	-
		Right smooth panel	19081818	-
		Left smooth panel for block with a tilting bratt pan on the end.	19081819	-
		Right smooth panel for block with a tilting bratt pan on the end.	19081820	-
Double wall trimming for each side block*				
	CENTRAL BLOCK	Side trim for Kore 900 block	19081826	-
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900.	19081827	-
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Left Kore 900.	19081828	-
	WALL BLOCK	Left side trim	19081824	-
		Right side trim	19081825	-

Burner base

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

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

1 - Central or wall block



B - Vertical blocks



1 - Central or wall block







B - Vertical blocks

Supports

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

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





Racks and shelves

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

1 - Central or wall block



B - Vertical blocks

Finishings

TIPO	DESCRIPCIÓN	CÓDIGO	€
Central block			
	Left smooth panel	19081769	-
	Right smooth panel	19081770	-
	Left smooth panel for block with a tilting bratt pan on the end	19081771	-
	Right smooth panel for block with a tilting bratt pan on the end	19081772	-
	Side trim for Kore 900 central block	19081778	-
	Side trim for mixed Kore 900 + Kore 700 central block: Left Kore 700 right Kore 900	19081779	-
	Side trim for mixed Kore 900 + Kore 700 central block: Right Kore 700 left Kore 900	19081780	-
WALL BLOCK			
	Left smooth panel	19081765	-
	Right smooth panel	19081766	-
	Left smooth panel for block with a tilting bratt pan on the end.	19081767	-
	Right smooth panel for block with a tilting bratt pan on the end.	19081768	-
	Left side trim	19081776	-
	Right side trim	19081777	-

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

Burner base

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

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

2 - Suspended blocks: Central or wall

A - Non-vertical blocks



Finishings

Each kit below contains:

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

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



TYPE	DESCRIPTION	CODE	€
Assembly kits with smooth panel finish.			
Suspended central block	Kore central suspended kit 1,5 M	19044944	-
	Kore central suspended kit 2 M	19044945	-
	Kore central suspended kit 2,5 M	19044946	-
	Kore central suspended kit 3 M	19044947	-
	Kore central suspended kit 3,5 M	19044948	-
	Kore central suspended kit 4 M	19044949	-
	Kore central suspended kit 4,5 M	19044950	-
	Kore central suspended kit 5 M	19044951	-
	Kore central suspended kit 5,5 M	19044952	-
	Kore central suspended kit 6 M	19044953	-
Suspended wall block	Suspended wall block 1,5 M	19044933	-
	Suspended wall block 2 M	19044934	-
	Suspended wall block 2,5 M	19044935	-
	Suspended wall block 3 M	19044936	-
	Suspended wall block 3,5 M	19044937	-
	Suspended wall block 4 M	19044938	-
	Suspended wall block 4,5 M	19044939	-
	Suspended wall block 5 M	19044940	-
	Suspended wall block 5,5 M	19044941	-
Suspended wall block 6 M	19044942	-	
Side trim finishing			
Suspended central or wall block	Kit to provide a suspended block with lateral supports and side trim*	Consultar	

* Add to the kit order.

2 - Suspended blocks: Central or wall





B - Vertical blocks

Supports

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

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

Racks and shelves

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

2 - Suspended blocks: Central or wall

B - Vertical blocks

Finishings

Each kit below contains:

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

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

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

TYPE	DESCRIPTION	CODE	€
Assembly kits with smooth panel finish.			
Suspended central block	Kore central suspended kit 1,5 M	19044944	-
	Kore central suspended kit 2 M	19044945	-
	Kore central suspended kit 2,5 M	19044946	-
	Kore central suspended kit 3 M	19044947	-
	Kore central suspended kit 3,5 M	19044948	-
	Kore central suspended kit 4 M	19044949	-
	Kore central suspended kit 4,5 M	19044950	-
	Kore central suspended kit 5 M	19044951	-
	Kore central suspended kit 5,5 M	19044952	-
	Kore central suspended kit 6 M	19044953	-
Suspended wall block	Kore central suspended kit 1,5 M	19044933	-
	Kore central suspended kit 2 M	19044934	-
	Kore central suspended kit 2,5 M	19044935	-
	Kore central suspended kit 3 M	19044936	-
	Kore central suspended kit 3,5 M	19044937	-
	Kore central suspended kit 4 M	19044938	-
	Kore central suspended kit 4,5 M	19044939	-
	Kore central suspended kit 5 M	19044940	-
	Kore central suspended kit 5,5 M	19044941	-
Kore central suspended kit 6 M	19044942	-	
Side trim finishing			
Suspended central or wall block	Kit to provide a suspended block with lateral supports and side trim*	Consultar	-

* Add to the kit order.




3 - Bridge block

A - Non-vertical blocks



Each kit below contains:

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

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





Burner base

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



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

Accessories




Cooker accessories

	DESCRIPTION	FOR MODELS	CODE	€
	KORE water column kit left		19044979	-
	KORE water column kit right		19044980	-
	KORE smooth Fry-top (350 x 300 mm)		19045076	-
	Wok pan adaptor		19045085	-
	Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw)	C-G920	19084551	-
	Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw)	C-G920 H	19084552	-
	Kit 4 brass transmitters (2 x 5.25 kW + 1 x 8 kW + 1 x 10.2 kW)	C-G940, C-G941, C-GE941	19084553	-
	Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW)	C-G940 H, C-G941 H	19084554	-
	Kit 6 brass transmitters (3 x 5.25 kW + 2 x 8 kW + 1 x 10.2 kW)	C-G960, C-G961, C-G961 OP	19084555	-
	Kit 6 high power brass transmitters (5 x 8 kW + 1 x 10.2 kW)	C-G960 H, C-G961 H, C-G961 OP H	19084556	-



Fryer accessories

	DESCRIPTION	CODE	€
	21L large fryer basket	19045077	-
	15L small fryer basket	19078478	-



Fry-top accessories

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





Accessories for charcoals

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


Accessories for boiling pans

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

Pasta cooker accessories


DESCRIPTION	CODE	€
 Pasta cooker baskets kit – 6x1/6 square	19036341	-
 Pasta cooker baskets kit – 6x1/6 round	19036342	-
 Pasta cooker baskets kit – 2x1/2	19036340	-
 Pasta cooker baskets kit – 4x1/4	19036344	-

Tall chimney kit



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

* Can be installed in all appliances except electric fryers.

Bain marie accessories

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

Machines with wheels

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

Transformations to other voltages - "marine" version (*)

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

- Code for the standard appliance 400 V 3+N.

- Note for assembly 440 V - 3 phases without neutral.

DESCRIPTION	CODE	BM-E 700, 900	FT-E 705, 905	FT-E 710, 910	B-E9051	B-E9101	CONTAINER ONE	F-E7 CONTAINERS TWO	F-E7 MANUAL SBE 710	CONTAINER ONE	CP-E 7, 9 CONTAINERS TWO	CP-E 7, 9 CONTAINERS TWO	M-E 710	CONTAINER ONE	F-E 9 CONTAINERS TWO	F-E 9 MANUAL SBE 91X	M-E 900	SE-E 91 MOTORIZED	€
Ship kit 16A	19087491	1	1	2															-
Ship kit 16A with Energy Regulator	19089410				1	2													-
Ship kit 20A	19087492						1	2	1										-
Ship kit 20A with Energy Regulator	19087493									1	2	1							-
Ship kit 40A	19087494												1	2	1				-
Ship kit with Transformer	19057294														1				1
230 III - Conversion to 230 V three phase without neutral	(*)																		-
230 1N - Conversion to 230 V single phase	(*)																		-

(*): Consult the existence of a version for this voltage



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Sales brochure

700 Series

Gas cookers.....	063
Gas solid tops with open burners.....	065
Gas solid tops.....	066
Paella cookers.....	067
Electric cookers.....	068
Electric solid tops.....	069
Induction cookers.....	070
Fry-tops.....	071
Grills.....	073
Pasta cookers.....	075
Boiling pans.....	076
Fryers.....	077
Chips scuttle.....	078
Tiling bratt pans.....	079
Bain marie.....	080
Neutral elements.....	081
Stands.....	082
Refrigerated stands.....	083
Kore 700 blocks and verticality.....	084
Accessories.....	093













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

Gas cookers



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
 - Laser-cut joints and automatic welding. Hidden screws
 - 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it possible to use pots with a very small diameter (8 cm), avoiding the risk of smaller pans tipping over.
 - The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).
 - Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans. This therefore prevents heat from building up in a specific point and optimises energy transfer to the product.
 - Burners of different strengths to adapt to containers and for use with different foods:
 - 5.25 kW (Ø 100 mm),
 - 8.0 kW (Ø 120 mm),
 - Burners are easy to position
 - Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
 - Flexible stainless-steel gas pipes, facilitating internal manipulations in order to make repairs easier.
 - Controls with a protective support base and system to prevent water infiltration.
 - High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
 - Access to components from the front.
- OVEN**
- Possibility of choosing between a static gas oven with dimensions NG 2/1 or a side-opening English-style oven with dimensions 860 x 570 x 410 mm with a side-opening double door or an electric oven with dimensions NG 2/1.
 - Cooking chamber made entirely of stainless steel, which makes cleaning easier and ensures greater hygiene.
 - Trays are inserted sideways which improves manoeuvrability.
 - Heating:
 - Gas: Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
 - Electric: Heating through stainless steel heating elements with selector switch for operation of the upper and/or inner part.
 - Thermostatic valve for temperature control (125 - 310 °C).
 - Rails on three height levels to offer different cooking options.
 - Rails with anti-tipping system to prevent trays from overturning.
 - Cast iron oven floor which guarantees better performance and uniform heat distribution.
 - Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
 - Stamped oven frame and inner door, ensuring a better oven closure.
 - Detachable oven door to facilitate repairs.
- Optional accessories (See accessories page at the end of the chapter)
- Frying plate to place on 5.25 kW burners.
 - Water column.
 - Brass transmitters.

MODEL	GAS	CODE	GRILLS (mm)	BURNERS		OVEN SIZE	TOTAL POWER(kw)	DIMENSIONS	€
				5.25 kW	8 kW				
Top									
 C-G720	LPG	19068008	397x290	2	-	-	10.50	400x730x290	-
	NG	19074175							
 C-G720 H	LPG	19068057	397x290	-	2	-	16.00	400x730x290	-
	NG	19074760							
 C-G740	LPG	19060614	397x290	3	1	-	23.75	800x730x290	-
	NG	19073557							
 C-G740 H	LPG	19068058	397x290	-	4	-	32.00	800x730x290	-
	NG	19074761							
 C-G760	LPG	19068059	397x290	4	2	-	37.00	1200x730x290	-
	NG	19074762							
 C-G760 H	LPG	19068110	397x290	-	6	-	48.00	1200x730x290	-
	NG	19074763							
Gas static oven NG 2/1									
 C-G741	LPG	19058530	397x290	3	1	NG-2/1	8.60	800x730x850	-
	NG	19073558							
 C-G741 H	LPG	19068112	397x290	-	4	NG-2/1	8.60	800x730x850	-
	NG	19074765							
 C-G761	LPG	19071404	397x290	4	2	NG-2/1	8.60	1200x730x850	-
	NG	19073560							
 C-G761 H	LPG	19071463	397x290	-	6	NG-2/1	8.60	1200x730x850	-
	NG	19074766							
British style gas oven									
 C-GB761	LPG	19074812	397x290	4	2	860x570x410	8.60	45.60	1200x730x850
	NG	19074813							
C-GB761 R	LPG	19074814	397x290	4	2	860x570x410	8.60	45.60	1200x730x850
	NG	19074815							
C-GB761 H	LPG	19074816	397x290	-	6	860x570x410	8.60	56.60	1200x730x850
	NG	19074817							
CGB761 RH	LPG	19074819	397x290	-	6	860x570x410	8.60	56.60	1200x730x850
	NG	19074820							
Electric static oven NG 2/1									
 C-GE741	LPG	19074821	397x290	3	1	NG-2/1	6.00	29.75	800x730x850
	NG	19074822							
C-GE741 H	LPG	19074823	397x290	-	4	NG-2/1	6.00	38.00	800x730x850
	NG	19074824							

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

Gas solid tops with open burners



General characteristics

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

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

OVEN

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

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

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

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

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

Gas solid tops



General characteristics

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

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

OVEN

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

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

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



Paella cookers



General characteristics

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

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

PAELLA OVEN.

- 665 x 665 x 325 mm static paella oven with controls located on the upper panel.
- Stainless steel cooking chamber which makes cleaning easier and ensures greater hygiene.

- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner in the rear part operation with temperature gradient. Operation pilot light, piezoelectric ignition and thermocouple.
- Side-opening double door.

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

Electric cookers



General characteristics

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



- Machines with IPX5 grade water protection.

OVEN

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

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

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

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

Electric solid tops with 4 cooking zones



General characteristics

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

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

OVEN

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

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

VOLTAGE

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

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

Induction cookers



General characteristics

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

VOLTAGE

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

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

Fry-tops
















General characteristics

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



(*) Models with chrome surface, scraper included

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

Grills



General characteristics

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

ELECTRIC COUNTERTOP MODELS

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

GAS COUNTERTOP MODELS

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

GAS FLOOR MODELS

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

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



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



Special scraper adapted for models with stainless steel grill.

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

Pasta cookers



General characteristics

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

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

GAS MODELS

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

ELECTRIC MODELS

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

Standard provision

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

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

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

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

Boiling pans



General characteristics

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

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

DIRECT FLAME MODELS

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

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

GAS MODELS

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

ELECTRIC MODELS

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

MODEL	HZ	CODE		TANKS		TOTAL POWER (kW)	DIMENSIONS (mm)	€
		LPG	NG	D X H	VOLUME (L)			
Gas boiling pans								
Direct fire								
M-G710	50	19061151	19074790	Ø420x605	80	17,00	800x730x850	-
	60	19074792	19074793					
Indirect heating or bain marie								
M-G710 BM	50	19066324	19074807	Ø420x605	80	17,00	800x730x850	-
	60	19074809	19074810					
Electric boiling pans								
Indirect heating or bain marie								
M-E710 BM	-	19067268		Ø420x605	80	11,00	800x730x850	-

Fryers



General characteristics

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

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

GAS MODELS

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

ELECTRIC MODELS

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

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

Baskets provided:

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

Optional accessories:

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

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

Chips scuttle



General characteristics

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

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



Tilting bratt pans



General characteristics

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

Voltage of electric models

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

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

Bain maries



General characteristics

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

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

GAS MODELS

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

- Does not require electrical installation.

ELECTRIC MODELS

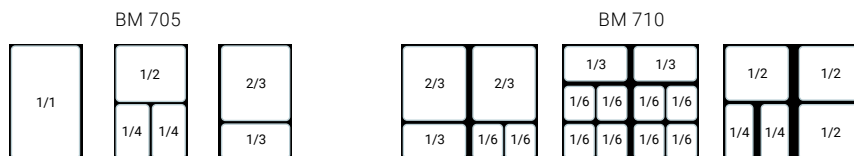
- AISI 304 stainless steel heating elements located outside the well.
- Safety thermostat.

Standard provision:

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

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

- Filling valve.



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



Neutral elements








General characteristics

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding.

- Hidden screws.
- Machines designed to attach to a filling valve or water column at the back.

- High-temperature enamelled cast iron flue trim.

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




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

Stands




General characteristics

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

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

Kits for stands






CODE	DESCRIPTION	€
 19040900	DOOR KIT: The kit allows the door to be reversible, so that it can be assembled to open to the left or to the right. The number of doors depends on the stand to which they are to be mounted.	-

Refrigerated stands

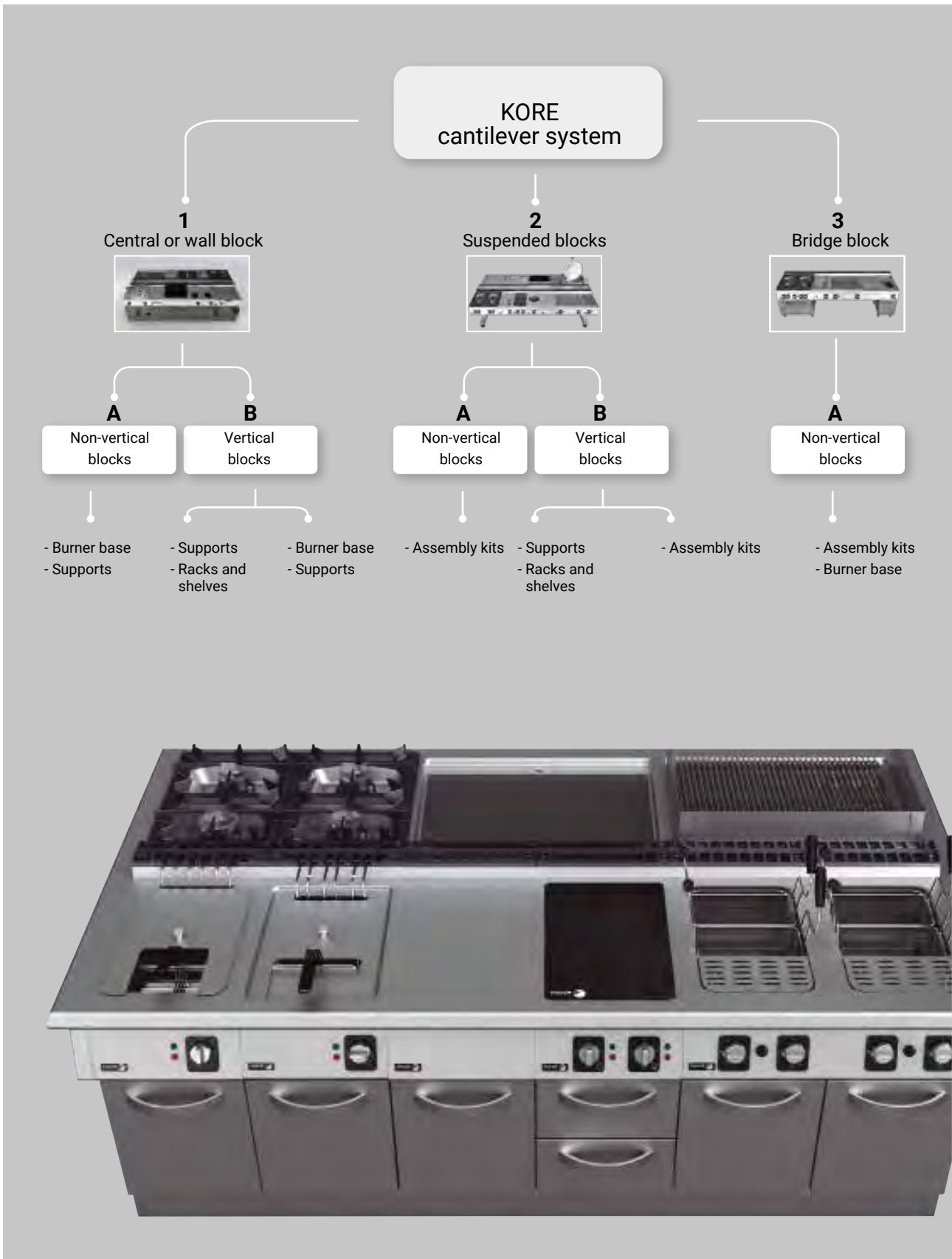


General characteristics

- Structure built in AISI-304.
 - Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with a stay open feature above 90°.
 - Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
 - Forced air refrigeration system
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Tested in climate class 4.
 - Electronic temperature and defrosting control and display.
 - W model with GN 1/1 holding capacity drawers.
 - W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
 - Stainless steel back panel.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW·H)	ELECTRIC POWER(W)	DIMENSIONS (MM)	€
Models with doors										
 CCP7-2G	R290	50	19089620	2	B	110	657	249	1200x630x590	-
Models with 2/3 drawers										
 CCP7-2G W	R290	50	19089621	2 x GN 2/3	B	110	714	249	1200x630x590	-
Models with full length flat drawers										
 CCP7-2G W2	R290	50	19089622	2 x GN 4/3	c	110	777	262	1200x630x590	-
Models with doors										
 CCP7-3G	R290	50	19089623	3	D	169	1113	249	1.600x630x590	-
Models with 2/3 drawers										
 CCP7-3G W	R290	50	19089624	3 x GN 2/3	D	169	1113	249	1.600x630x590	-



Kore 700 blocks



1- Central or wall block


A - Non-vertical blocks

Finishings

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

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


Burner base

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

1- Central or wall block




B - Vertical blocks

Supports

TYPE	DESCRIPTION	CODE	€
	Standard	19075224	-
	Standard with plug	19075225	-
	Standard with tap	19075226	-
	For optima oven	19075227	-
	For salamander	19075228	-

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





Racks and shelves

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

1- Central or wall block



A - Vertical blocks

Finishings

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

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

Burner base

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

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

2 - Suspended central or wall block

A - Non-vertical blocks



Each kit below contains:

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



TYPE	DESCRIPTION	CODE	€
Assembly kits with smooth panel finish.			
Cantilever central block	Kore central cantilever kit 1,5 M	19076835	-
	Kore central cantilever kit 2 M	19076836	-
	Kore central cantilever kit 2,5 M	19076837	-
	Kore central cantilever kit 3 M	19076838	-
	Kore central cantilever kit 3,5 M	19076839	-
	Kore central cantilever kit 4 M	19076840	-
	Kore central cantilever kit 4,5 M	19076841	-
	Kore central cantilever kit 5 M	19076842	-
	Kore central cantilever kit 5,5 M	19076843	-
	Kore central cantilever kit 6 M	19076844	-
Cantilever wall block	Kore central cantilever kit 1,5 M	19076825	-
	Kore central cantilever kit 2 M	19076826	-
	Kore central cantilever kit 2,5 M	19076827	-
	Kore central cantilever kit 3 M	19076828	-
	Kore central cantilever kit 3,5 M	19076829	-
	Kore central cantilever kit 4 M	19076830	-
	Kore central cantilever kit 4,5 M	19076831	-
	Kore central cantilever kit 5 M	19076832	-
	Kore central cantilever kit 5,5 M	19076833	-
	Kore central cantilever kit 6 M	19076834	-
Side trim finishing			
Cantilever central or wall block	Kit to provide a cantilever block with lateral supports and side trim*	Consult	

* Add to the kit order.

2 - Suspended central or wall block





B - Vertical blocks

Supports

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

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

Racks and shelves

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

2 - Suspended central or wall block

B - Vertical blocks

Finishings

Each kit below contains:

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

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

- Supporting feet.

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

TYPE	DESCRIPTION	CODE	€
Assembly kits with smooth panel finish.			
Cantilever central block	Kore central cantilever kit 1,5 M	19076835	-
	Kore central cantilever kit 2 M	19076836	-
	Kore central cantilever kit 2,5 M	19076837	-
	Kore central cantilever kit 3 M	19076838	-
	Kore central cantilever kit 3,5 M	19076839	-
	Kore central cantilever kit 4 M	19076840	-
	Kore central cantilever kit 4,5 M	19076841	-
	Kore central cantilever kit 5 M	19076842	-
	Kore central cantilever kit 5,5 M	19076843	-
	Kore central cantilever kit 6 M	19076844	-
Cantilever wall block	Kore central cantilever kit 1,5 M	19076825	-
	Kore central cantilever kit 2 M	19076826	-
	Kore central cantilever kit 2,5 M	19076827	-
	Kore central cantilever kit 3 M	19076828	-
	Kore central cantilever kit 3,5 M	19076829	-
	Kore central cantilever kit 4 M	19076830	-
	Kore central cantilever kit 4,5 M	19076831	-
	Kore central cantilever kit 5 M	19076832	-
	Kore central cantilever kit 5,5 M	19076833	-
Kore central cantilever kit 6 M	19076834	-	
Side trim finishing			
Cantilever central or wall block	Kit to provide a cantilever block with lateral supports and side trim*	Consult	-

* Add to the kit order.

3 - Bridge block

A - Non-vertical blocks



Finishings

Each kit below contains:

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

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

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

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





Burner base

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


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

Accessories




Cooker accessories

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



Fryer accessories

	DESCRIPTION	CODE	€
	15L small fryer basket	19078478	-


Fry-top accessories

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

Accessories for charcoals

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




Bain marie accessories

	DESCRIPTION	CODE	€
	KORE filling tap kit	19074221	-


Machines with wheels

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

Pasta cooker accessories

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

Tall chimney kit

DESCRIPTION	CODE	€
Tall chimney kit 1/4 M Kore 700 appliances	19081053	-
Tall chimney kit 1/2 M Kore 700 appliances	19081052	-
 Tall chimney kit 1 M Kore 700 appliances	19081051	-
Tall chimney kit 1 1/4 M Kore 700 appliances	19081054	-

* Can be installed in all appliances except electric fryers.

Transformations to other voltages - "marine" version (*)

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

- Code for the standard appliance 400 V 3+N.

- Note for assembly 440 V - 3 phases without neutral.

DESCRIPTION	CODE	B-ME 700, 900	F-TE 705, 905	F-TE 710, 910	B-E9051	B-E9101	CONTAINER ONE	F-E7 CONTAINERS	F-E7 TWO CONTAINERS	MANUAL SBE 710	CONTAINER ONE	CP-E 7, 9 CONTAINERS	CP-E 7, 9 TWO CONTAINERS	M-E 710	CONTAINER ONE	F-E 9 CONTAINERS	F-E 9 TWO CONTAINERS	MANUAL SBE 91X	M-E 900	SB-E 91 MOTORIZED	€
Ship kit 16A	19087491	1	1	2																	-
Ship kit 16A with Energy Regulator	19089410				1	2															-
Ship kit 20A	19087492						1	2	1												-
Ship kit 20A with Energy Regulator	19087493										1	2	1								-
Ship kit 40A	19087494														1	2	1				-
Ship kit with Transformer	19057294																		1	1	-
230 III - Conversion to 230 V three phase without neutral	(*)																				-
230 1N - Conversion to 230 V single phase	(*)																				-

(*) Consult the existence of a version for this voltage



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Sales brochure

600 Series

Open burner gas cookers	097
Glass ceramic cookers	098
Fry-tops	098
Pasta cooker.....	099
Electric bratt pan	101
Fryers	101
Chips scuttle.....	102
Bain marie.....	103
Grills	103
Neutral elements	104
Stands and doors	104
Tables-supports.....	105





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

Open burner gas cookers



General characteristics

- Stamped stainless steel surface top.
 - Double grill and nickel-plated burners.
 - Dimensions of the double grill: 286 x 534 mm.
 - Open burners with safety valve and thermocouples.
 - Controls with a protective support base and system to prevent water infiltration.
 - Access to the components from the front.
- OVEN**
- Possibility of choosing between a stainless steel gas or electric static oven measuring 450 x 420 x 300 mm.
 - Gas oven with 5.2 kW tubular burner with pilot flame and thermocouple.
 - Electric oven with two 3 kW heating elements, one in the base and one at the top.
 - Temperature controlled by thermostatic valve (120 – 350 °C).

MODEL	GAS	CODE	BURNERS 4,75 KW	OVEN		TOTAL POWER (KW)	DIMENSIONS (MM)	€
					KW			
	LPG	19095666	2	-	-	9,50	400x650x290	-
	NG	19095667						
	LPG	19095668	4	-	-	19,00	600x650x290	-
	NG	19095669						
	LPG	19095760	4	5,20	-	24,20	600x650x850	-
	NG	19095761						
	LPG	19095762	4	6,00	-	25,00	600x650x850	-
	NG	19095763						

Electric cookers






General characteristics

- Stamped stainless steel surface top.
- Cast iron electric plates with built-in heating elements controlled by 7-position switches.
- Controls with a protective support base and system to prevent water infiltration.
- Access to the components from the front.

OVEN

- Stainless steel electric static oven measuring 450 x 420 x 300 mm.
- Heating element in the base (3 kW) and upper part (3 kW).
- Temperature controlled by thermostatic valve (50 – 350 °C).



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

Glass-ceramic cookers



General characteristics

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

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

Fry-tops



General characteristics

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

	MODEL	GAS	CODE	TYPE	PLATE AREAS	(DM²)	GAS POWER (kW)	DIMENSIONS (mm)	€
GAS FRY TOP									
Models with max-min valve									
	FT-G605 V L	LPG	19080739	L	1	20	4,70	400x650x290	-
		NG	19080750						
	FT-G605 V R	LPG	19080751	R	1	20	4,70	400x650x290	-
		NG	19080752						
	FT-G610 V L	LPG	19080758	L	2	30	7,00	600x650x290	-
		NG	19080759						
	FT-G610 V R	LPG	19080762	R	2	30	7,00	600x650x290	-
		NG	19080763						
	FT-G610 V L+R	LPG	19080760	L+R	2	30	7,00	600x650x290	-
		NG	19080761						
Models with chromium plate and thermostat (120 °C - 310 °C)									
	FT-G605 C L	LPG	19080736	C L	1	20	4,00	400x650x290	-
		NG	19080738						
	FT-G610 C L	LPG	19080753	C L	2	30	7,00	600x650x290	-
		NG	19080754						
	FT-G610 C L+R	LPG	19080755	C L+R	2	30	7,00	600x650x290	-
		NG	19080756						
ELECTRIC FRY-TOPS									
Control by thermostat (120 °C - 310 °C)									
	FT-E605 L	-	19080765	L	1	20	4,80	400x650x290	-
	FT-E605 R	-	19080766	R	1	20	4,80	400x650x290	-
	FT-E610 L	-	19080769	L	1	30	6,40	600x650x290	-
	FT-E610 R	-	19080771	R	1	30	6,40	600x650x290	-
	FT-E610 L+R	-	19080770	L+R	1	30	6,40	600x650x290	-
Control by thermostat and chromium hot-plate									
	FT-E605 C L	-	19080764	C L	1	20	4,80	400x650x290	-
	FT-E610 C L	-	19080767	C L	1	30	6,40	600x650x290	-
	FT-E610 C L+R	-	19080768	C L+R	1	30	6,40	600x650x290	-


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

Electric pasta cooker



General characteristics

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


MODEL	CODE	TANK		POWER (KW)	DIMENSIONS (MM)	€
		DIMENSIONS (MM)	(L)			
 CP-E605	19080710	250x350	15	6,00	400x650x290	-

Electric bratt pan



General characteristics

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

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

Fryers



General characteristics

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


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

Chips scuttle



General characteristics

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

MODEL	CODE	TANK		POWER (KW)			DIMENSIONS (MM)	€
		CONTAINER	(DM ²)	UPPER	LOWER	TOTAL		
 MF-E605	19080772	GN-1/1	20	1,00	-	1,00	400x650x290	-

Bain marie



General characteristics

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

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

Gas charcoal grills



General characteristics

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

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



Neutral elements



General characteristics

- Removable stainless steel surface top.

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




Stands and doors

- Manufactured with a stainless-steel solid structure.
- Easy connection serve as a support for surface-top elements from the 600 range.

- Can be used as an open storage element.
- Designed for the attachment of doors to transform them into closed cupboards.



MODEL	CODE	DOORS OPTIONAL (NOT INCLUDED)	DIMENSIONS (MM)	€
Stands				
 MB-605	19004904	Kit Door 400	400x650x560	-
 MB-610	19004987	Kit Door 600	600x650x560	-
Doors				
KIT DOOR 600	19089392	Complete door (2 pieces) for MB-10 stand	2 (300x560)	-
KIT DOOR 400	19004581	Single right or left door for MB-05 stand	400x560	-
600 RANGE JOINT	19004478	Module joint 600 range		-





Large capacity
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Boiling pans

Fixed cylindrical boiling pans.....	109
Fixed cylindrical boiling pans with mixer	111
Tilting cylindrical boiling pans	113
Fixed rectangular boiling pans	115
Fixed Gastronorm rectangular boiling pans	117
Automatic tilting rectangular boiling pans with mixer and PLC monitor	119

Tilting bratt pans

Motorised tilting bratt pans.....	121
Automatic tilting bratt pans on frame....	123

Automatic cookers	125
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Fixed cylindrical boiling pans



General Characteristics

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

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

Accessories

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

Fixed cylindrical boiling pans with mixer



General Characteristics

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

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
Electric cylindrical boiling pans with mixer					
Indirectly heated electric					
MCIE-200 M	19084225	24.37	200	1120x1000x1000	-
MCIE-300 M	19084227	36.37	300	1320x1200x950	-
MCIE-500 M	19084231	48.37	500	1420x1300x1050	-
Indirectly pressure heated electric					
MCIE-200 A M	19084226	24.37	200	1120x1000x1000	-
MCIE-300 A M	19084229	36.37	300	1320x1200x950	-
MCIE-500 A M	19084232	48.37	500	1420x1300x1050	-
Steam cylindrical boiling pans with mixer					
Indirectly heated steam					
MCIV-200 M	19084233	0.37	200	1120x1000x1000	-
MCIV-300 M	19084235	0.37	300	1320x1200x950	-
MCIV-500 M	19084237	0.37	500	1420x1300x1050	-
Indirectly pressure heated steam					
MCIV-200 A M	19084234	0.37	200	1120x1000x1000	-
MCIV-300 A M	19084236	0.37	300	1320x1200x950	-
MCIV-500 A M	19084238	0.37	500	1420x1300x1050	-



GF-M



VM-M



TD-M



DA-M



CENA-M



CECA-M

Accessories

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

Tilting cylindrical boiling pans



General Characteristics

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

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

Accessories

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

Fixed rectangular boiling pans



General Characteristics

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

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

Accessories

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

Fixed Gastronorm rectangular boiling pans



General Characteristics

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

INDIRECT STEAM:

- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
- Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
Gas gastronorm rectangular boiling pans					
Directly heated gas					
MGNG-280	19084264	35	280	1400x900x850	-
Indirectly heated gas					
MGNIG-180	19001394	29	180	1000x900x850	-
MGNIG-280	19003083	35	280	1400x900x850	-
MGNIG-400	19003084	45	400	2000x900x850	-
Electric gastronorm rectangular boiling pans					
Indirectly heated electric					
MGNIE-180	19003046	18	180	1000x900x850	-
MGNIE-280	19001312	24	280	1400x900x850	-
MGNIE-400	19001393	36	400	2000x900x850	-
Steam gastronorm rectangular boiling pans					
Indirectly heated steam					
MGNIV-180	19001396	0.05	180	1000x900x850	-
MGNIV-280	19003049	0.05	280	1400x900x850	-
MGNIV-400	19003050	0.05	400	2000x900x850	-



GF-M



VM-M



TD-M



DA-M



CENA-M



CECA-M

Accessories

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

Automatic tilting rectangular boiling pans with mixer and PLC monitor



General Characteristics

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

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



GF-M



VM-M



TD-M



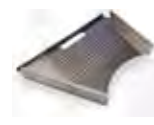
DA-M



CENA-M



CECA-M



FBM-500

Accessories

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

Motorised tilting bratt pans



General features

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

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

Options

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

(*) Check version.

Automatic tilting bratt pans on frame



General features

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

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

Accessories

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

Options

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

(*) Check version.

Automatic cookers



General Characteristics

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

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



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



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Independent cooking

Grilling.....	129
— Basque Grill	129
— Robatas	130
Snack	131
— Gas counter top ranges	131
— Electric counter top deep fat fryers	132
— Gas fry-tops	133
Gas central ranges	134
Static ovens	135
Gas stockpot stoves with cast iron burner.....	135
Salamanders.....	136

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

Grilling | Basque Grill



General characteristics



- Offers precision cooking with natural charcoal. In addition, it can be used as a showcooking element for preparing dishes in front of the customer.
- Unit designed for installation against wall.
- Surface top manufactured in 3 mm thick AISI-310 stainless steel, with rounded edges for easy cleaning.
- Mouth of grill raised above the surface top to allow the grill to be brought as close as possible to the embers and funnel the outlet of heat, for greater efficiency.
- Inner floor of the grill protected by refractory brick to insulate and concentrate the heat and improve efficiency.
- Easy withdrawal of the ashes.
- Includes an ash collection drawer by grill.
- Each grill has a lower zone with door (without shelf or rack), designed for housing a charcoal trolley (optional) or another trolley of the premises.
- Base with cut-out at the bottom back to bridge any skirting board on the wall.
- Unit clad in stainless steel down to the floor.

- With 4 height-adjustable feet and 4 castors.
- Back cover to hide the guide system and give an easier-to-clean finish. Includes grill guide, system of counterweights and fixed top grill.
- Top vents for optimum temperature diffusion.
- Grill constructed in stainless steel.
- Cooking grill height-adjustable by crank at front, making it possible to cook at different intensities to achieve the perfect cooking point. Includes counterweight to soften the adjustment action.
- Grill with larger dimensions for greater versatility.


- Includes fat collection tray, easily removable without tools.
- The grill is tilted by 5°. This allows the fat to run along the grill by capillary motion to the fat collection tray. This prevents fat from falling onto the embers, which would cause flame-ups that alter the cooking of the food.
- Includes a second fixed grill at the top for temperature maintenance of the product.
- All the grills are dismantlable, to facilitate cleaning.

OPTIONAL ACCESSORY:

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

MODEL	CODE	GRILL DIMENSIONS (mm)	POWER IN CARBON EQUIVALENT (kW)	ELECTRICAL CONNECTION	ELECTRICAL POWER (kW)	DIMENSIONS (mm)	€
 BGF-1000	19048685	650 x 560	4,6	230 V 1+N	0,025	800 x 870 x 1.500	-
 BGF-2000	19058110	2 x 650 x 560	9,2	230 V 1+N	0,05	1.600 x 870 x 1.500	-

Accessory: Trolley for charcoal

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

Grilling | Robatas



General characteristics

- In Japanese cooking, robatayaki refers to food prepared in front of the customers, in which the ingredients, normally on brochettes, are grilled slowly over charcoal embers, in a way which is similar to a barbecue.
- Surface top manufactured in 2 mm thick AISI-304 stainless steel, with rounded edges for easy cleaning.
- Raised edge to allow cooking at barbecue level, with no superstructure.
- Thick base in refractory steel to bear the charcoal, with perforations to improve air circulation and provide better combustion.
- Easy withdrawal of the ashes.
- Tank insulated with 30 mm of rock wool to prevent temperature loss and improve the ergonomics of your work.
- Outer body separated from the tank, in stainless steel, with perforations to allow external air flow that improves heat dissipation.

- Includes 1 or 2 drawers for ash collection.

CENTRAL UNIT MODEL

- Robata on stainless steel unit for independent use.
- Can be used from both sides.
- 150 mm free work-surface on both sides of the robata.
- Equipped with 4 wheels (two with brake).
- Includes folding frame on one side to accommodate two GN 1/9 trays.
- Comes with two large, multi-purpose drawers with reinforced guides.
- Superstructure in stainless steel profile with 3 different levels.
- 82 mm for cooking

- 239 mm for slow cooking of the core
- 396 mm to preheat or maintain the temperature of the product.
- Includes brochette rests, distance-adjustable to hold brochettes of different lengths.
- The superstructure is dismantable, without the need for tools, to allow cooking at barbecue level.




TABLETOP MODELS

- Robatas designed for installation onto furniture of the premises.
- Height of surface top of the supporting unit: 570 mm, to allow a working height of 900 mm.

- If positioned against a wall (whether of the building or a perimeter of the surface top), leave 5 cm between the Robata and the ends of the wall to allow heat dispersal.

ACCESSORIES:

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

MODEL	CODE	GRILL DIMENSIONS (mm)	LEVELS OF THE SUPERSTRUCTURE	POWER IN CARBON EQUIVALENT (KW)	DIMENSIONS (mm)	€
 RGF-060	19048686	355 x 216	3	1	590 x 450 x 330	-
 RGF-100	19048688	800 x 216	3	2	1.107 x 450 x 330	-
 RGF-1000	19048689	800 x 216	3	2	1.107 x 850 x 900	-

Accessories

DESCRIPTION	CODE	€
Attacher	19048789	-
Stainless steel mesh grill	19048690	-
Stainless steel grill for marking meat	19048691	-

Gas counter top ranges







General characteristics

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

OVEN

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

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

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

Accessories for ranges

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

Electric counter top deep fat fryers



General characteristics













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

DESKTOP MODEL:


- Safety micro switch that cuts off operation in case of incorrect assembly of the assembly.

PEDESTAL MODEL:

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

	MODELS	CODE	BASKETS	TANK CAPACITY (L)			ELECTRIC POWER (kW)	VOLTAGE	DIMENSIONS (mm)	€	
				TOTAL	OIL	COLD ZONE					
DESKTOP											
		FE-4	19004652	1	4		3,00	230 V - 1+N	175x485x270	-	
		FE-6 - TRI	19004713	1	6		4,50	400 V - 3+N	265x485x270	-	
		FE-6 - MONO	19004709	1	6		4,50	230 V - 1+N	265x485x270	-	
		FE-8 - TRI	19004728	1	8		6,00	400 V - 3+N	355x485x270	-	
		FE-8 - MONO	19004749	1	8		6,00	230 V - 1+N	355x485x270	-	
WITH PEDESTAL											
		FE-18	19005130	1	18	12	6	9,00	-	355x520x850	-
		FE-25	19005404	1	25	17	8	12,70	-	430x585x850	-

Baskets for fryers

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

Gas fry-tops



General characteristics

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

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




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

Gas central ranges





General characteristics

- Made of austenitic stainless steel.
- Open hobs and smooth hot-plates with safety valves and thermocouples.
- Pilots for ignition.
- Dimensions of the grills and plates: 425 x 350 mm.
- Cast iron gratings and burners.
- Fat collector under the grills.
- Front handrails.
- PASS-THROUGH OVENS:**
 - Made in stainless steel.
 - Three levels for trays.
 - Tubular burners in stainless steel.
 - Pilots and thermocouples.
- Thermostatic control (130 °C to 350 °C).
- IN OPTION:**
 - Column with hot and cold water tap (see accessories).

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

OVENS (*):
PASS OVEN: Pass-through oven 540 x 900 mm - Power: 10,071 kW.
SIDE OVEN: Side oven 540 x 440 mm GN-1/1 - Power: 5,46 kW.

Accessories

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

Gas static ovens



General characteristics

- Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
- Panoramic tray for increased manoeuvrability.
- Guide rods on three levels to offer different work possibilities.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Heating
 - Gas: Stainless steel tubular burner (two arms on H-G915 version), with pilot, thermocouple and piezoelectric ignition.

- Electric: Heated by stainless steel shielded heating elements with selector switch.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.

- Fibreglass seal gasket which improves the oven's thermal efficiency and ensures its durability.
- Removable oven door, allowing it to be repaired.

- Choose between a GN 2/1 (H-G910 or H-G920) or 1,000 x 700 x 290 mm (H-G915) static gas oven, or a GN 2/1 (H-E910 or H-E920) electric oven.

MODEL	GAS	CODE	SIZE	LEVELS CAPACITY	GAS POWER (kW)	DIMENSIONS (mm)	€
	LPG	19095787	GN-2/1	3	8,60	800x930x560	-
	NG	19095788					
	LPG	19095791	GN-2/1	2x3	17,20	800x930x1.120	-
	NG	19095792					
	LPG	19095789	1.000x660	3	16,00	1.200x930x560	-
	NG	19095790					
		19095795	GN-2/1	3	6,00	800x930x560	-
		19095798	GN-2/1	2x3	12,00	800x930x1.120	-

Gas stockpot stoves with cast iron burner



General characteristics

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

MODEL	GAS	CODE	BURNER 13,6 - KW	GAS POWER (KCAL/H)	GAS POWER (KW)	DIMENSIONS (mm)	€
	LPG	19007259	1	11.700	13,6	590x590x400	-
	NG	19005112					



Salamander



General characteristics




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

MOBILE ROOF MODELS:


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

ULTRA-FAST MODEL

- Heating elements of tungsten filament. The machine can be used 20 seconds after starting. The machine can be connected only when it will be used.
- Control panel with digital display for the cooking time (5 seconds to 99 minutes).
- Selector switch for heating elements that allows use the cooking zones independently.
- Possibility to work in continuous cycle.

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

Accessory for salamanders

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



FAGOR



1000000000



Cook & Chill



FAGOR



13:25

FAGOR
You make it happen

PureSteam

ADVANCE

Cook & Chill

iKORE ovens	142
Ovens accesories	164
Cook & Chill	180
Blast Chillers.....	186
Blast Chillers accesories	193
Vacuum packers.....	197
Vacuum packers accesories	199



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Sales brochure



Features

iKORE ovens

Features and characteristics	142
FagorKonnnect Connectivity.....	145
iKORE ADVANCE ovens.....	147
iKORE CONCEPT ovens.....	155

Features and characteristics

Cooking Control

We must have the edge, which is why we guarantee the highest precision during cooking for the optimum result. We measure humidity and quantity of oxygen with iClima, guarantee the purity of the steam with PureSteam, and ensure even heat distribution with HA control.

And we certify it with the EZ Sensor range, a number of ergonomic probes which measure the core temperature of foods to make sure they are cooking with the required heat.

Accuracy ensures the best results.

iCooking

New smart cooking technology.

Lets you select the product and your desired finishes quickly and intuitively; the oven adjusts the phases and parameters accordingly.

During execution, the oven automatically and continually recalculates the temperature, humidity, air speed and time required to obtain a product with the optimum finish and minimum energy consumption.

Moreover, the finish can be modified during execution. iCooking rapidly readjusts the parameters so you achieve your desired result.

User experience

Intuitive, simple and clear. Our oven is the perfect guide to help you in your cooking. It contains a wide array of recipes with all possible cooking levels and results for your dish. An exceptional kitchen-hands which will become a gastronomic essential for any chef. Facilitate and boost the most complicated of recipes, cooked to perfection and with the highest accuracy thanks to the "Easy Cooking" and "Fagor Cooking" automatic programs.

The Advance generation includes the Fagor Touch system, a touch screen completely sealed in glass, very easy to clean, water and grease-mark repellent, and highly scratch resistant. Technology so that your oven thinks for you, to facilitate your daily work.

Food Safety

Importance has been placed on the shape to ensure the oven's cleanliness, with the cooking processes recorded by the HACCP control system. The oven's design is engineered to guarantee maximum hygiene together with precise operation and cooking. Moreover, with the iWASHING smart cleaning system, you will reach all the oven surfaces for cleaning.

An automatic methodology, with different washing programs, which ensures the consumer's safety. The wash cycle takes place via a complete hydraulic system which adapts to the professional's needs. In short, maximum disinfection for unique performance.

Robust design

Built with an eye to detail in the highest quality stainless steel. A robust design composed for durability over time, the machine will not deteriorate despite continuous use. Solid and ergonomic, our ovens are very resistant.

Oven body in AISI-304 stainless steel (polished mirror interior).

Special design to guarantee uniform heat distribution throughout the chamber, together with the HA control.

FagorKonnect

FagorKonnect provides a unique connection between you and your oven. It lets you connect with your kitchen, supervise it and manage it, wherever you are, and at any time. With it, you will be able to manage and monitor your cooking processes remotely.

Access the control panels, review the data history and optimise the use of your iKORE ovens. Just what you needed to be freer and more efficient.

ADVANCE

Quality cooking, efficiency and safety.

- 10" touchscreen
- 7" touchscreen for the 0623 oven



CONCEPT

Power and robustness.

- 2.8" screen with manual buttons for electronic control.



Features	APW	AP	AW	A
PureSteam. Steam generator equipped with lime detector.	•	•	-	-
PureSteam generator with automatic filling feature.	•	•	-	-
iCooking (meat, poultry, fish, seafood, vegetables, rice and pulses, eggs and dairy, pastries and bread). Smart cooking process with automatic adjustment	•	•	•	•
Additional Features (regeneration, vacuum cooking, overnight cooking, fermentation, pasteurisation, smoking, cured meats, dehydration). Smart cooking process with automatic adjustment.	•	•	•	•
iClima (management and regulation of humidity with a percentage of 1%)	•	•	•	•
Fagor Cooking Center	•	•	•	•
Multitray	•	•	•	•
Cooking modes: low-temperature steam 30-98°, steam at 99°, super steam at 100-130°, combination 30-300° and convection 30-300°	•	•	•	•
Operation				
List of favourite recipes in the FagorCookingCenter	•	•	•	•
Easy Cooking (adapts to the user and their applications)	•	•	•	•
10.1" glass capacitive TFT screen (7" for oven 0623) for simple and intuitive operation	•	•	•	•
Control and supervision of the appliance from mobile devices via FagorKconnect	•	•	•	•
Cleaning				
iWASHING Solid (environmentally efficient)	•	-	•	-
iWASHING Liquid (environmentally efficient)	○	-	○	-
Retractable Shower with integrated water shut-off feature	•	•	○	○
Equipment characteristics				
EZ-Sensor. Multi-point internal probe	•	•	•	•
Cooking chamber door with triple glazing and ventilation	•	•	•	•
FagorKconnect				
Ethernet connection	•	•	•	•
WiFi connection	○	○	○	○

- Serial supply.
- Optional when ordering with the order.
- Not available.

Functions	CPW	CP	CW	C
PureSteam. Steam generator equipped with lime detector.	•	•	-	-
PureSteam generator with automatic filling feature	•	•	-	-
iCooking (meat, poultry, fish, seafood, vegetables, rice and pulses, eggs and dairy, pastries and bread)	•	•	•	•
iFunction (regeneration, vacuum cooking, overnight cooking, fermentation, pasteurisation, smoking, cured meats, dehydration)	•	•	•	•
iClima (management and regulation of humidity with a percentage of 10%)	•	•	•	•
Cooking modes: low-temperature steam 30-98°, steam at 99°, super steam at 100-130°, combination 30-300° and convection 30-300°	•	•	•	•
Operation				
List of favourite recipes in the Fagor Recipie Center	•	•	•	•
2.8" screen with rotating knob with push function to set and confirm the entries	•	•	•	•
Cleaning				
iWASHING Solid (environmentally efficient)	•	-	•	-
iWASHING Liquid (environmentally efficient)	○	-	○	-
Retractable Shower with integrated water shut-off feature	•	•	○	○
Equipment characteristics				
EZ-Sensor. Multi-point internal probe	•	•	•	•
Cooking chamber door with triple glazing and ventilation	•	•	•	•



The connectivity in Fagor Professional.

Foodservice Business Perspective

- Efficiency and convenience at your fingertip
- Manage all your Fagor equipment remotely through our cloud-based application
- Both Foodservice & Laundry business equipment
- FagorKonnnect is here



Main benefits

Distributor

a) Improves your customer service

by bringing immediacy to your post-sales service: see the oven alarms instantly, analyse the possible causes and the troubleshooting videos, inspect the machine in real time wherever you are with the powerful "remote desktop" and, in this way, identify the response you may need during your intervention visit. As a result, ensure that your client's equipment is out of order for the shortest time possible.

b) Process efficiency and cost savings

Save on your post-sales service: fewer visits, greater probability of providing the right response

Real-time notification of the interventions required for both preventative and remedial maintenance.

Centralised, remote management of software updates.

c) FagorKonnnect offers you the base technology to set up new services with your clients, such as renting, "connected" maintenance services, etc.

Owner

a) Improve the management of your business:

FagorKonnnect has a fully personalisable Control Panel which lets you monitor every aspect of your ovens in real time and at a glance to help you make the best decisions.

- Monitor the "Current State" of the machines selected (available, error, running, offline) and reduce downtime.
- Manage production by analysing the cycles executed, and which the most used recipes are out of all those cycles.

· Manage the occupation of your machines with intuitively-presented viewing of how much time they have been occupied and unoccupied in a given period.

b) Process assurance:

validate that the different cooking processes are being performed correctly, to guarantee hygiene and food safety. Monitor HACCP traceability while viewing all the cycles on graphs.

c) Efficiency and convenience:

Manage all your Fagor appliances wherever you are and with any device. Import/export recipes; view the operational state and errors if there are any; run processes remotely, such as carrying out an auto-wash and controlling the oven itself remotely.

Accessories for connectivity

RANGE	MODEL	CODE	DESCRIPTION	€
Advance	Ethernet cable kit	19095311	Cable and cable gland to take the Ethernet socket out of the oven.	-
Advance	Advance-range wifi connection kit	-	Wifi kit for connecting ovens to the internet	-

Functionalities

	DISTRIBUTOR	OWNER
Dashboard:		
Customise graphics to see desired information of your machines and manage your business	•	•
Devices		
Visualise your connected ovens in a list or geolocate them in a map	•	•
Organise your machines in groups as you wish with the "label" system	•	•
Check the real time operational status of your ovens	•	•
Take "remote control" of your oven and operate the touch panel as if you were in front of it	•(*)	•
Update the software version with FagorKconnect as required	-	•
Recipes		
Create detailed recipes in a friendly manner: with picture, necessary accesories, ingredients list, elaboration, cooking phases	-	•
Export/Import recipes to/from any oven remotely when oven connected to internet (or by USB if not connected)	-	•
Use the advanced filters to select your desired recipes or simply choose your "favorites"	-	•
Hygiene		
Complete HACCP management: one file for each cycle, advanced filters, import as needed, visualize charts and data in FagorKconnect or download to PDF	•	•
Manage HACCP remotely if oven connect to Internet or by USB if not connected	•	•
Monitor the automatic-washing of you ovens and "start" a washing cycle remotely from your FagorKconnect APP as you wish	-	•
Technical Service		
Visualise which of your connected machines are having any type of incidence in real time and geolocate them	•	•
Access the detailed list of all the "real time" incidences reported by the machines	•	•
Receive desired notifications from your machines in your FagorKconnect	•	•
Access to the "troubleshooting" section of each alarm; you will find the necessary technical documents and a video to show you how to solve each possible cause of the alarm.	•	-

(*) Requires owner validation.

Registration Process

How to register as a distributor on the FagorKconnect platform?

- 1 Contact your Fagor Professional sales manager
- 2 You will receive an email with a link to complete the registration process
- 3 Complete the registration form
- 4 **Welcome to FagorKconnect!**
You can now grant access to your customers

How to register your customers on the FagorKconnect platform?

- 1 Log in to FagorKconnect and create an invitation for your customer
- 2 They will receive an email with a link to complete the registration process
- 3 They will need to complete the registration form
- 4 **Your customer now has access to FagorKconnect!**
They can now register their machines and start taking advantage of their full potential.

ADVANCE

PureSteam

Boiler models.

Touch control panel.

0623 to 062



	0623		061			
Capacity	6 GN-2/3		6 GN-1/1 - 12 GN-1/2			
Energy class	Ⓟ		Ⓟ			
Frecuency	50/60Hz		50Hz			
Characteristics						
Model Advance A, boiler P, solid iwashing system SW, right opening R and shower S included	APW-0623-E R SW S	€	APW-061-E R SW S	€	APW-061-G NG R SW S	€
Code	19079298	-	19078616	-	19088205	-
Power (kw)	5,80		11,10		0,83	
Dimensions (mm)	658x564x570		898x867x846		922x898x846	
Butane propane lpg 50hz version					APW-061 LPG 50Hz 19078662	-
Configure options						
Code with options	APW-0623-E 18004353		APW-061-E 18004257		APW-061-G 18004265	
Liquid Wash system LW	LW	-	LW	-	LW	-
Basic Wash system BW	BW AP-0623 -E 18004352	-	BW AP-061-E 18004256	-	BW AP-061-G NG 18004264	-
Reverse opening (left) L	L	-	L	-	L	-
Without retractable shower S	S	-	S	-	S	-
Bakery frames B	B	-	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-	1SV	-
2 external SousVide probe units 2SV	2SV	-	2SV	-	2SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-	1ST	-
2 external thermal probe units 2ST	2ST	-	2ST	-	2ST	-
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	-	1SV1ST	-	1SV1ST	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-	TG	-
Accessories						
Find your ideal accessories	See page. 165			See page. 166		

Ⓟ Electric Ⓡ Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.



	101		062			
Capacity	10 GN-1/1 - 20 GN-1/2		6 GN-2/1			
Energy class						
Frecuency	50/60Hz	50Hz	50/60Hz			
Characteristics						
Model Advance A, boiler P, solid iwashing system SW, right opening R and shower S included	APW-101-E R SW S	€	APW-101-G NG R SW S	€	APW-062-E R SW S	€
Code	19078668	-	19088215	-	19087724	-
Power (kw)	18,60		0,83		22,20	
Dimensions (mm)	898x867x1.117		922x898x1.150		1.130x1.063x878	
Butane propane lpg 50hz version	-		APW-101-LPG 50Hz 19079387	-		
Configure options						
Code with options	APW-101-E 18004289		APW-101-G 18004297		APW-062-E 18004273	
Liquid Wash system LW	LW	-	LW	-	LW	-
Basic Wash system BW	BW AP-101-E 18004288	-	BW AP-101-G NG 18004296	-	BW AP-0623 -E 18004272	-
Reverse opening (left) L	L	-	L	-	L	-
Without retractable shower S	S	-	S	-	S	-
Bakery frames B	B	-	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-	1SV	-
2 external SousVide probe units 2SV	2SV	-	2SV	-	2SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-	1ST	-
2 external thermal probe units 2ST	2ST	-	2ST	-	2ST	-
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	-	1SV1ST	-	1SV1ST	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-	TG	-
Accessories						
Find your ideal accessories	See page. 166			See page. 168		

ADVANCE

DirectSteam

Injection models.
Touch control panel.
0623 to 062



	0623		061	
Capacity	6 GN-2/3		6 GN-1/1 - 12 GN-1/2	
Energy class				
Frequency	50/60Hz		50Hz	
Characteristics				
Model	AW-0623-E R SW		AW-061-E R SW	
Advance A, Injection, solid iwashing system SW, right opening R and shower S included	€		€	AW-061-G NG R SW
Code	19079299	-	19078613	-
Power (Kw)	5,80		10,20	
Dimensions (mm)	657x563x570		898x867x846	
Butane Propane LPG 50Hz version	-		AW-061 LPG RSW 19078664	
Configure options				
Code with options	AW-0623-E 18004351		AW-061-E 18004255	
Liquid Wash system LW	LW	-	LW	-
Basic Wash system BW	BW A-0623-E 18004350	-	BW A-061-E 18004254	-
Reverse opening (left) L	L	-	L	-
Retractable shower S	S	-	S	-
Bakery frames B	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-
2 external SousVide probe units 2SV	2SV	-	2SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-
2 external thermal probe units 2ST	2ST	-	2ST	-
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	-	1SV1ST	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages				
60HZ	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-
Accessories				
Find your ideal accessories	See page. 165		See page. 166	

Electric Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

* For intensive use in steam mode, we recommend the PureSteam models (with boiler).



	101		062			
Capacity	10 GN-1/1 - 20 GN-1/2		6 GN-2/1			
Energy class						
Frequency	50/60Hz	50Hz	50/60Hz			
Characteristics						
Model Advance A, Injection, solid iwashing system SW, right opening R and shower S included	AW-101-E R SW	€	AW-101-G NG R SW	€	AW-062-E R SW	€
Code	19078671	-	19088214	-	19088209	-
Power (Kw)	18,60		0,83		22,2	
Dimensions (mm)	898x867x1.117		922x898X1.150		1.130x1069x878	
Butane Propane LPG 50Hz version	-		AW-101-LPG 50Hz 19079402	-		
Configure options						
Code with options	AW-101-E 18004287		AW-101-G 18004295		AW-062-E 18004271	
Liquid Wash system LW	LW	-	LW	-	LW	-
Basic Wash system BW	BW A-101-E 18004286	-	BW A-101-G NG 18004294	-	BW A-062-E 18004270	-
Reverse opening (left) L	L	-	L	-	L	-
Retractable shower S	S	-	S	-	S	-
Bakery frames B	B	-	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-	1SV	-
2 external SousVide probe units 2SV	2SV	-	2SV	-	2SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-	1ST	-
2 external thermal probe units 2ST	2ST	-	2ST	-	2ST	-
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	-	1SV1ST	-	1SV1ST	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-	TG	-
Accessories						
Find your ideal accessories	See page. 166		See page. 168			

ADVANCE

PureSteam

Boiler models.

Touch control panel.

102 to 202



	102		201	
Capacity	10 GN-2/1 - 20 GN-1/1		20 GN-1/1 - 40 GN-1/2	
Energy class				
Frequency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model				
Advance A, boiler P, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	APW-102-E R SW S	€	APW-102-G NG R SW S	€
Code	19079785	-	19088221	-
Power (kw)	33,60		0,83	
Dimensions (mm)	1130x1063x1.117		1063x1130x1150	
Butane propane lpg 50hz version	-		APW-102-G LPG R SW S 19084513	-
Configure options				
Code with options	APW-102-E 18004305		APW-102-GN 18004313	APW-201-E 18004321
Liquid Wash system LW	LW	-	LW	-
Basic Wash system BW	BW AP-102-E 18004304	-	BW AP-102-GN 18004312	-
Reverse opening (left) L	L	-	L	-
Without retractable shower S	S	-	S	-
Without trolley F	F	-	F	-
Bakery frames B	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-
2 external SousVide probe units 2SV	2SV	-	2SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-
2 external thermal probe units 2ST	2ST	-	2ST	-
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	-	1SV1ST	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages				
60HZ	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-
Accessories				
Find your ideal accessories	See page. 168		See page. 169	

Electric Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.



	201		202	
Capacity	20 GN-1/1 - 40 GN-1/2		20 GN-2/1- 40 GN-1/1	
Energy class				
Frequency	50 Hz		50/60 Hz	
Characteristics				
Model	Advance A, boiler P, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)		APW-202-ER SW ST	
	APW-201-G NGR SW ST	€	€	APW-202-G NGR SW S T
Code	19088272	-	19078839	-
Power (kw)	1,545		67,20	1,545
Dimensions (mm)	929x964x1.841		1074x1162x1.841	1074x1162x1841
Butane propane lpg 50hz version	APW-201-G LPG R SW ST 19081898	-	-	APW-202-G LPG R SW S T 19078832
Configure options				
Code with options	APW-201-G 18004329		APW-202-E 18004337	APW-202-G 18004345
Liquid Wash system LW	LW	-	LW	-
Basic Wash system BW	BW AP-201-G 18004328	-	BW AP-202-E 18004336	-
Reverse opening (left) L	L	-	L	-
Without retractable shower S	S	-	S	-
Without trolley T	T	-	T	-
Bakery frames B	B (only models without trolley)	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-
2 external SousVide probe units 2SV	2SV	-	2SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-
2 external thermal probe units 2ST	2ST	-	2ST	-
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	-	1SV1ST	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages				
60HZ	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-
Town GasTG	TG	-	TG	-
Accessories				
Find your ideal accessories	See page. 169		See page. 169	

ADVANCE

DirectSteam

Injection models.
Touch control panel.

102 to 202



	102		201	
Capacity	10 GN-2/1 - 20 GN-1/1		20 GN-1/1 - 40 GN-1/2	
Energy class				
Frecuency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model				
Advance A, Inyection, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	AW-102-E R SW	€	AW-102-G NGR SW	€
			AW-201-ERSWT	€
Code	19079784	-	19088220	-
Power (kw)	33,60		0,83	
Dimensions (mm)	1130x1063x1117		1063x1130x1.150	
Butane propane lpg 50hz version	-		AW-102-G LPG R SW 19084514	-
Configure options				
Code with options	AW-102-E 18004303		AW-102-G NG 18004311	AW-201-E 18004319
Liquid Wash system LW	LW	-	LW	-
Basic Wash system BW	BW A-102-E 18004302	-	BW A-102-G NG 18004310	-
Reverse opening (left) L	L	-	L	-
Retractable shower S	S	-	S	-
Without trolley F	F	-	F	-
Bakery frames B	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-
2 external SousVide probe units 2SV	2SV	-	2SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-
2 external thermal probe units 2ST	2ST	-	2ST	-
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	-	1SV1ST	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages				
60HZ	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-
Accessories				
Find your ideal accessories	See page. 168		See page. 169	

Electric Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

* For intensive use in steam mode, we recommend the PureSteam models (with boiler).



	201		202			
Capacity	20 GN-1/1 - 40 GN-1/2		20 GN-2/1- 40 GN-1/1			
Energy class						
Frecuency	50 Hz		50/60 Hz			
Characteristics						
Model Advance A, Inyection, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	AW-201-G NG R SW T	€	AW-202-E R SW T	€	AW-202-G NG R SW T	€
Code	19091667	-	19078837	-	19091670	-
Power (kw)	1,545		67,20		1,545	
Dimensions (mm)	964x930x1.870		1074x1162x1.841		1074x1162x1.870	
Butane propane lpg 50hz version	AW-201-G LPG R SW T 19091668	-	-		AW-202-G LPG R SW T 19078830	-
Configure options						
Code with options	AW-201-G 18004327		AW-202-E 18004335		AW-202-G R SW T 18004343	
Liquid Wash system LW	LW	-	LW	-	LW	-
Basic Wash system BW	BW A-201-G 18004326	-	BW A-202-E 18004334	-	BW A-202-G 18004342	-
Reverse opening (left) L	L	-	L	-	L	-
Retractable shower S	S	-	S	-	S	-
Without trolley F	F	-	F	-	F	-
Bakery frames B	B (only models without trolley)	-	B (only models without trolley)	-	B (only models without trolley)	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-	1SV	-
2 external SousVide probe units 2SV	2SV	-	2SV	-	2SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-	1ST	-
2 external thermal probe units 2ST	2ST	-	2ST	-	2ST	-
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	-	1SV1ST	-	1SV1ST	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-	TG	-
Accessories						
Find your ideal accessories	See page. 169		See page. 169		See page. 169	

CONCEPT

PureSteam

Boiler models.

Digital control panel.

0623 to 062



	0623		061	
Capacity	6 GN-2/3		6 GN-1/1 - 12 GN-1/2	
Energy class				
Frecuency	50/60 Hz		50/60 Hz	
Characteristics				
Model	Concept C, boiler P, solid iwashing system SW, right opening R and shower S included		Concept C, boiler P, solid iwashing system SW, right opening R and shower S included	
	CPW-0623-E R SW S	€	CPW-061-ERSWS	€
Code	19073931	-	19073648	-
Power (kw)	5,80		11,10	
Dimensions (mm)			898x867x846	
Butane Propane LPG 50Hz version	658x564x570		-	
			CPW-061-G LPG R SW S 19077398	
Configure options				
Code with options	CPW-0623-E 18004349		CPW-061-E 18004253	CPW-061-G 18004261
Liquid Wash system LW	LW	-	LW	-
Basic Wash system BW	BW CP-0623-E 18004348	-	BW CP-061-E 18004252	-
Reverse opening (left) L	L	-	L	-
Without retractable shower S	S	-	S	-
Bakery frames B	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages				
60HZ	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-
Accessories				
Find your ideal accessories	See page. 165		See page. 166	

Electric Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.



	101		062			
Capacity	6 GN-1/1 - 12 GN-1/2		6 GN-2/1 - 12 GN-1/1			
Energy class						
Frecuency	50/60 Hz	50Hz	50/60 Hz			
Characteristics						
Model Concept C, boiler P, solid iwashing system SW, right opening R and shower S included	CPW-101-ERSWS	€	CPW-101-G NGR SW S	€	CPW-062-E R SW S	€
Code	19072806	-	19088212	-	19087480	-
Power (kw)	18,60		0,83		22,2	
Dimensions (mm)	898x867x1.117		922x898x1.150		1130x1063x878	
Butane Propane LPG 50Hz version	-		CPW-101-G 19078761	-		
Configure options						
Code with options	CPW-101-E 18004285		CPW-101-G NG 18004293		CPW-062-E 18004269	
Liquid Wash system LW	LW	-	LW	-	LW	-
Basic Wash system BW	BW CP-101-E 18004284	-	BW CP-101-G 18004292	-	BW CP-062-E 18004268	-
Reverse opening (left) L	L	-	L	-	L	-
Without retractable shower S	S	-	S	-	S	-
Bakery frames B	B	-	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-	1SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-	1ST	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-	TG	-
Accessories						
Find your ideal accessories	See page. 167			See page. 168		

CONCEPT

DirectSteam

Injection models.

Digital control panel.

0623 to 062



	0623		061	
Capacity	6 GN-2/3		6 GN-1/1 - 12 GN-1/2	
Energy class				
Frecuency	50/60 Hz		50/60 Hz	
Characteristics				
Model	Concept C, Injection, solid iwashing system SW, right opening R and shower S included		Concept C, Injection, solid iwashing system SW, right opening R and shower S included	
	CW-0623-E R SW	€	CW-061-ERSW	€
Code	19075070	-	19076322	-
Power (kw)	5,80		11,10	
Dimensions (mm)	657x563x570		898x817x846	
Butane Propane LPG 50Hz version	-		CW-061-G LPG R SW 19078641	
Configure options				
Code with options	CW-0623-E 18004347		CW-061-E 18004251	CW-061-G 18004259
Liquid Wash system LW	LW	-	LW	-
Basic Wash system BW	BW C-0623-E 18004346	-	BW C-061-E 18004250	BW C-061-G NG 18004258
Reverse opening (left) L	L	-	L	-
Retractable shower S	S	-	S	-
Bakery frames B	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages				
60HZ	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-
Accessories				
Find your ideal accessories	See page. 165		See page. 166	

Electric Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

* For intensive use in steam mode, we recommend the PureSteam models (with boiler).



	101		062	
Capacity	10 GN-1/1 - 20 GN-1/2		6 GN-2/1 - 12 GN-1/1	
Energy class				
Frecuency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model				
Concept C, Injection, solid iwashing system SW, right opening R and shower S included	CW-101-ERSW	€	CW-101-G NG R SW	€
			CW-062-E R SW	€
Code	19073625	-	19088211	-
Power (kw)	22,20		0,83	22,2
Dimensions (mm)	898x816x1.117		824x898x1.150	1130x1069x878
Butane Propane LPG 50Hz version	-		CW-101-LPG 50Hz 19079344	-
Configure options				
Code with options	CW-101-E 18004283		CW-101-G 18004291	CW-062-E 18004267
Liquid Wash system LW	LW	-	LW	-
Basic Wash system BW	BW C-101-E 18004282	-	BW C-101-G NG 18004290	BW C-062-E 18004266
Reverse opening (left) L	L	-	L	-
Retractable shower S	S	-	S	-
Bakery frames B	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages				
60HZ	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-
Accessories				
Find your ideal accessories	See page. 167		See page. 168	

CONCEPT

PureSteam

Boiler models.

Digital control panel.

102 to 202



	102		201	
Capacity	10 GN-2/1- 20 GN-1/1		20 GN-1/1 - 40 GN-1/2	
Energy class				
Frequency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model Concept C, boiler P, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	CPW-102-ERSWS	€	CPW-102-G NGR SW S	€
Code	19079303	-	19088218	-
Power (kw)	33,60		0,83	
Dimensions (mm)	1130x1063x1117		1063x1130x1150	
Butane Propane LPG 50Hz version	-		CPW-102-G LPG R SW S 19080971	-
Configure options				
Code with options	CPW-102-E 18004301		CPW-102-G 18004309	CPW-201-E 18004317
Liquid Wash system LW	LW	-	LW	-
Basic Wash system BW	BW CP-102-E 18004300	-	BW CP-102-G 18004308	BW CP-201-E 18004316
Reverse opening (left) L	L	-	L	-
Without retractable shower S	S	-	S	-
Without trolley F	F	-	F	-
Bakery frames B	B	-	B	B (only models without trolley)
1 external SousVide probe unit 1SV	1SV	-	1SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages				
60HZ	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-
Accessories				
Find your ideal accessories	See page. 168		See page. 169	

Electric Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.



	201		202			
Capacity	10 GN-2/1- 20 GN-1/1		20 GN-2/1- 40 GN-1/1			
Energy class						
Frecuency	50 Hz		50/60 Hz			
Characteristics						
Model Concept C, boiler P, solid iwashing system SW, right opening R and shower S included (T Tröley included 201-202)	CPW-201-G NGR SW ST	€	CPW-202-E R SW ST	€	CPW-202-G NG R SW ST	€
Code	19088259	-	19075005	-	19088276	-
Power (kw)	1,545	-	67,20	-	1,545	-
Dimensions (mm)	929x964x1841	-	1074x1162x1.841	-	1074x1162x1.841	-
Butane Propane LPG 50Hz version	CPW-201-G LPG R SW ST 19080953	-	-	-	CPW-202-G LPG R SW ST 19078418	-
Configure options						
Code with options	CPW-201-G 18004325	-	CPW-202-E 18004333	-	CPW-202-G 18004341	-
Liquid Wash system LW	LW	-	LW	-	LW	-
Basic Wash system BW	BW CP-201-G 18004324	-	BW CP-202-E 18004332	-	BW CP-202-G 18004340	-
Reverse opening (left) L	L	-	L	-	L	-
Without retractable shower S	S	-	S	-	S	-
Without trolley F	F	-	F	-	F	-
Bakery frames B	B (only models without trolley)	-	B (only models without trolley)	-	B (only models without trolley)	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-	1SV	-
1 external thermal probe unit 1ST	1ST	-	1ST	-	1ST	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-	TG	-
Accessories						
Find your ideal accessories	Ver pag. 169		Ver pag. 169			

CONCEPT

DirectSteam

Injection models.
Digital control panel.

102 to 202



	102		201	
Capacity	10 GN-2/1- 20 GN-1/1		20 GN-1/1 - 40 GN-1/2	
Energy class				
Frecuency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model Concept C, Injection, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	CW-102-E R SW	€	CW-102-G NG R SW	€
Code	19079564	-	19088217	-
Power (kw)	33,60		0,83	
Dimensions (mm)	1130x1063x1117		1063x1130x1.150	
Butane Propane LPG 50Hz version	-		CW-102-G LPG R SW 19084510	-
Configure options				
Code with options	CW-102-E 18004299		CW-102-G 18004307	CW-201-E 18004315
Liquid Wash system LW	LW	-	LW	-
Basic Wash system BW	BW C-102-E 18004298	-	BW C-102-G 18004306	BW C-201-E 18004314
Reverse opening (left) L	L	-	L	-
Retractable shower S	S	-	S	-
Without trolley ƒ	ƒ	-	ƒ	-
Bakery frames B	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-
1 external SousVide probe unit 1ST	1ST	-	1ST	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages				
60HZ	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-
Accessories				
Find your ideal accessories	See page. 168		See page. 169	

Electric Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

* For intensive use in steam mode, we recommend the PureSteam models (with boiler).



	201		202			
Capacity	10 GN-2/1- 20 GN-1/1		20 GN-2/1- 40 GN-1/1			
Energy class						
Frecuency	50 Hz		50/60 Hz			
Characteristics						
Model Concept C, Injection, solid iwashing system SW, right opening R and shower S included (T Tröley included 201-202)	CW-201-GNGRSWT	€	CW-202-ER SW T	€	CW-202-G NG R SW T	€
Code	19091665	-	19078517	-	19091669	-
Power (kw)	1,545	-	67,20	-	1.545	-
Dimensions (mm)	964x930x1.870	-	1074x1162x1.841	-	1074x1162x1.870	-
Butane Propane LPG 50Hz version	CW-201-G LPG R SW T 19091666	-	-	-	CW-202-G LPG R SW T 19078808	-
Configure options						
Code with options	CW-201-G 18004323	-	CW-202-E 18004331	-	CW-202-G 18004339	-
Liquid Wash system LW	LW	-	LW	-	LW	-
Basic Wash system BW	BW C-201-G 18004322	-	BW C-202-E 18004330	-	BW C-202-G 18004338	-
Reverse opening (left) L	L	-	L	-	L	-
Retractable shower S	S	-	S	-	S	-
Without trolley F	F	-	F	-	F	-
Bakery frames B	B	-	B	-	B	-
1 external SousVide probe unit 1SV	1SV	-	1SV	-	1SV	-
1 external SousVide probe unit 1ST	1ST	-	1ST	-	1ST	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	-	230V 1~	-
Town Gas TG	TG	-	TG	-	TG	-
Accessories						
Find your ideal accessories	See page. 168		See page. 169			



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






iKORE ovens accessories

Specific accessories	165
—— 0623 Model.....	165
—— 061 and 101 Model	166
—— 061 Model.....	167
—— 101 Model.....	167
—— 062 and 102 Model	168
—— 201 and 202 Model	169
Cooking accessories.....	171
Assembly for ovens in column	172
Assembly for “Cook & Chill” stacking ..	172
Transformation Kits	173
Cleaning accessories.....	174

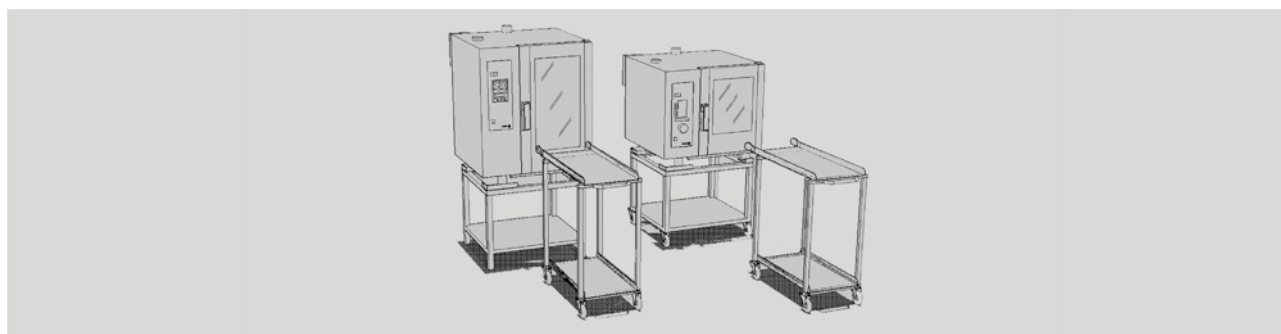
Specific accessories









Accessories for 0623 models



MODEL	CODE	DESCRIPTION	€	
Supports				
	SH-23	19058933	Support Height = 850 mm. 2 racks.	-
	SH-23-R	19058940	Mobile support height = 850 mm. 2 racks. 4 castors, two with brake. .	-
	SH-23-B	19058941	Support Height = 850 mm. 2 racks. 2 kit guides for 4 GN-2/3 levels. (Heigh between guides 62 mm)	-
	SH-23-RB	19058943	Mobile support height = 850 mm. 2 racks. Closed side. 2 kit guides for 4 GN-2/3 levels. (Heigh between guides 62 mm) 4 castors, two with brake.	-
	SH-23-RBM	19079266	Mobile cart for outdoor use, suitable for catering open-air meals and banquets. Includes 2 15-litre containers, one for drinking water and another for waste water, so it only needs to be connected to the electricity.	-
	MSH-23	19059319	Nivelable support to place the oven over a stand or worktop	-
Wall support				
	SHP-23	19059282	Wall support. With hanging elements..	-
Exhaust hood				
	EXH-23	19073213	Exhaust hood for 0623 oven. With Speed control.	-
Kit stacking				
	STHH-23	19059364	Kit stacking - two ovens 0623 model	-
	STHA-23	19087772	Kit stacking - oven 0623 model + BLAST CHILLER 031 size	-
Other accessories				
	GD-AD	19004504	Shower tap - External installation. (Only for ACE and ACG versions from concept range)	-
	TRAYS		See standard accessories and trays	-
	DOUBLE CLOSURE ANCHOR KIT	19069736	Double closure anchor kit	-
	KIT MARINE 0623	19087161	Kit Marine 0623 440v 3 50 / 60hz	-

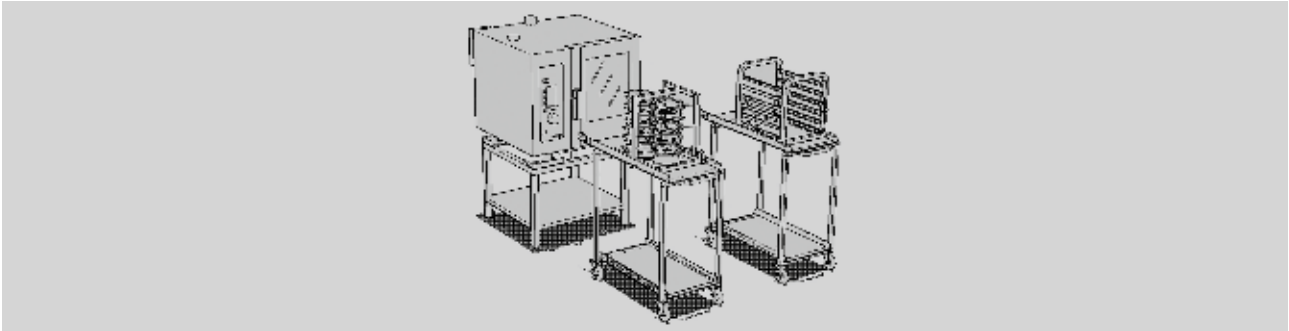
Accessories for 061 and 101 models






MODEL	CODE	€	DESCRIPTION	MODEL	CODE	€	
Supports							
			(P)				
				(Boiler)			
	SH-11 E iKORE	19082326	-	Support height = 650 mm.	SH-11 G iKORE	19082327	-
	SH-11-R E iKORE	19083237	-	Support with castors Height = 650 mm. 4 castors, two with brake.	SH-11-R G iKORE	19083234	-
	SH-11-B E iKORE	19082006	-	Support - Height = 650 mm. 2 kit guides for 6 GN-1/1 levels. (Height between guides 68 mm)	SH-11-B-G iKORE	19082005	-
	SH-11-BR E iKORE	19083238	-	Support with castors - Height = 650 mm. 4 castors, two with brake. 2 kit guides for 6 GN-1/1 levels. (Height between guides 68 mm)	SH-11-BR G iKORE	19083239	-
	SH-11-B C iKORE	19084329	-	Closed support with guides height = 650 mm. Equipped with 2 6-level GN-1/1 guide kits * Only suitable for electric ovens.	SH-101-G iKORE	19084543	-
	SH-101-E iKORE	19079211	-	Closed support with guides and doors height = 650 mm. Equipped with 2 6-level GN-1/1 guide kits * Only suitable for electric ovens.	SH-101-G iKORE	19079233	-
	HSO-061-101	19095861	-	Hot support - Height = 650 mm. Swing doors. Forced convection.			
Trolleys for structures							
	CP-11	19013352		(*) Trolley for structure To put 061 and 101 structures in the ovens placed over SH-11 supports.			
	CP-11-R	19018752		(*) Regulable trolley for structure To put 061 and 101 structures in the ovens placed over other supports at different height.			
	GE-101	19011569		Rail guides for structure To place in the cooking chamber For structures 061 and 101.			
Other accessories							
	GD-AD	19004504		Shower tap (Only for ACE and ACG versions FROM CONCEPT RANGE)			
	AP-10	19004439		Kit of fastening elements Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).			
		19069736		Double-locking fastening kit			
	KIT ZOCALO ENCIMERA	19087305		PureSteam. Skirting kit 061 & 101 gas next			
		19087303		DirecSteam. Kit zocalo worktop 061 & 101 elec next			
Hoods							
	EXH-061-101	19085190		Hood 061-101 Electric condensing			

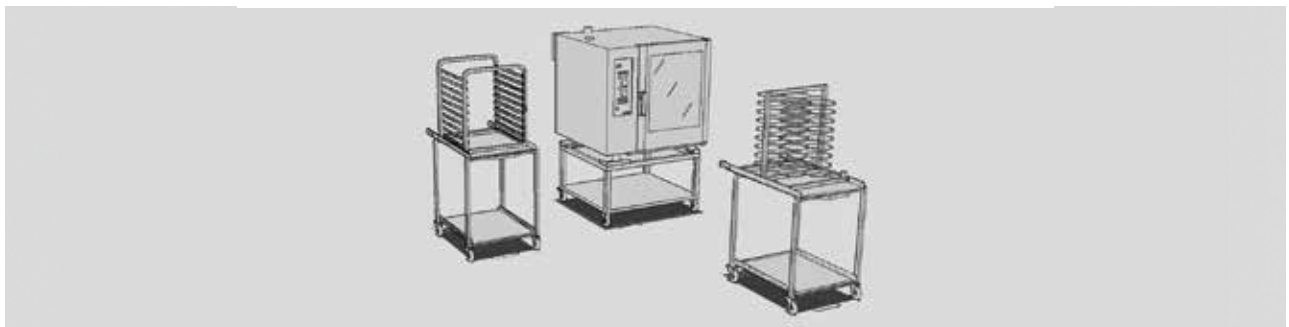
(*) : Obligatory use of GE-101 structure guides.




Accessories for 061 models



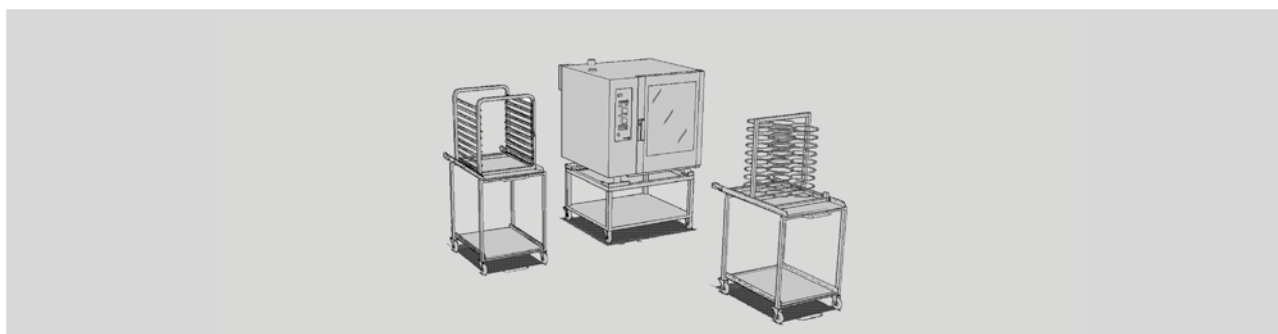
MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	
Structures					
	EB-061	19011559	Structure for trays Capacity for 6 GN-1/1 levels or 12 GN-1/2. It is necessary to install with GE-101 rail guides. (Height between trays 62 mm)	398x584x458	-
	EP-061	19013353	Structure for plates Capacity for 18 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x455	-
Other accessories					
	LTE-061	19011738	Thermal cover For structure EP-061. Maintains food temperature 20'.	405x500x440	-
	GP-061	19011982	Kit pastry guides 5 levels 60 x 40 cm. (Height between trays 85 mm)	-	-

Accessories for 101 models



MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	
Structures					
	EB-101	19011561	Structure for trays Capacity for 10 GN-1/1 levels or 20 GN-1/2. It is necessary to install with GE-101 rail guides. (Height between trays 62 mm)	398x584x730	-
	EP-101	19013354	Structure for plates Capacity for 30 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x725	-
Other accessories					
	LTE-101	19011739	Thermal cover For structure EP-101. Maintains food temperature 20'.	405x500x700	-
	GP-101	19011983	Kit pastry guides 8 levels 60 x 40 cm. (Height between trays 85 mm)	-	-

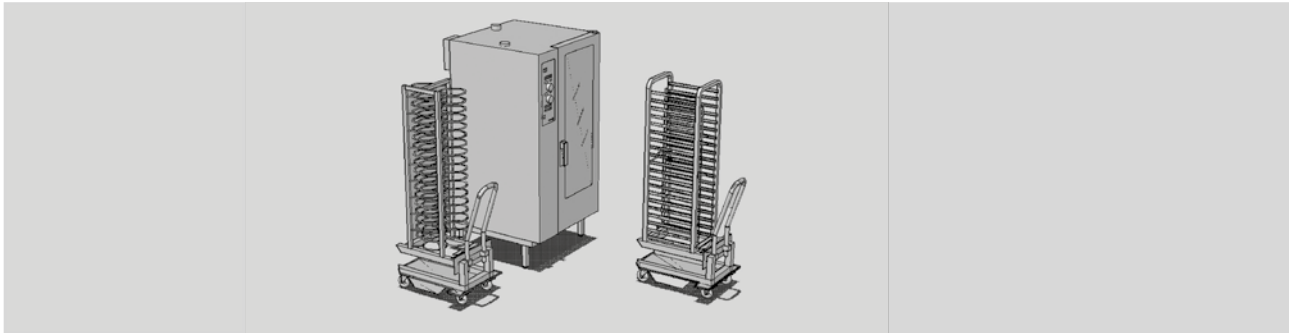
Accessories for 062 and 102 models








MODEL	CODE	€	DESCRIPTION	MODEL	CODE	€
Supports						
062				102		
	SH-102	19084190	-	Support height = 650 mm.		
	SH-102-R	19084191	-	Support with castors Height = 650 mm. 4 castors, two with brake.		
	SH-102-B	19083224	-	Support - Height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels. (Height between guides 68 mm)		
	SH-102-RB	19084192	-	Support with castors - height = 650 mm. 4 Castors, two with brake. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1. (Height between guides 68mm)		
	SH-102-B C	19084540	-	Closed support with guides height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels. (Height between guides 68 mm)		
	SH-102-B C P IKORE	19084190	-	Closed support with guides and doors height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels. (Height between guides 68 mm)		
	HSO-062-102	19095836	-	Hot support - height = 650 mm. Swing doors. Forced convection.		
Structures and Trolleys						
	EB-062	19095517	-	Structure for trays Capacity for 10 GN-2/1 levels or 20 GN-1/1. It is necessary to install with GE-102 rail guides. (Height between trays 62 mm)		
	EP-062	19095518	-	Structure for plates Capacity for 52 dishes Ø 31 cm. It is necessary to install with GE-102 rail guides.		
	GE-062	19011570	-	Rail guides for structure To place in the cooking chamber. For structures 102 type.		
	CP-102	19013355	-	(*) Trolley for structure To put 102 type structures in the ovens placed over SH 102 supports.		
	CP-102-R	19018751	-	(*) Regulable trolley for structure To put 102 type structures in the ovens placed over other supports at different height.		
Other accessories						
	LTE-102	19011740	-	Thermal cover For structure EP-102. Maintains food temperature 20'.		
	GP-102	19095570	-	Kit pastry guides 16 levels 60 x 40 cm. (Height between trays 85 mm)		
	GD-AD	19004504	-	Shower tap (Only for ACE and ACG versions from CONCEPT range).		
	AP-10	19004439	-	Kit of fastening elements kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).		
	Z-102	19087306	-	Kit lower cover to place an 102 oven over top.		
		19069736	-	Double-locking fastening kit		

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

Accessories for 201 and 202 models



MODEL	CODE	€	DESCRIPTION	MODEL	CODE	€	
Supports							
201				202			
	CEB-201	19011551	-	Trolley with structure (Included in advance plus and advance ranges) For 20 GN-2/1 levels or 40 GN-1/1 levels. (Height between trays 63 mm)	CEB-202	19011550	-
	CEP-201	19013357	-	Trolley with structure For CEP-202 structure. Maintains food temperature 20'. (Height between plates 75 mm)	CEP-202	19011552	-
	LTE-201	19011741	-	Thermal cover For CEP-202 structure. Maintains food temperature 20'.	LTE-202	19011742	-
	R4-20	Consultar		Kit of castors 4 castors, two with brake. For 201 and 202 models. (Factory mounted)			
	AP-20	19012270		Kit of fastening elements 2 pieces to fix the legs to the floor. For 201 and 202 models.			
	GD-AD	19004504		Shower tap. Outdoor use. (Only for ACE and ACG versions OF Concept RANGE).			
	PRE-H201	19011979	-	Preheat kit Kit of sealing elements to preheat oven without trolley.	PRE-H202	19011980	-
	RH-201	19044716	-	Levelling ramp for 202 trolleys.	RH-202	19034438	-
	GP-201	19076154	-	Kit pastry guides 34 levels for tray 60 x 40 cm (Height between trays 85 mm). Compatible only for ovens WITHOUT trolley.	GP-202	19076575	-
	KIT SOPORTE ASA	19087163		Handle support kit 201-202			



Cooking accessories

Smoker



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

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

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

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

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

Kit "sous vide" kit vacuum cooking

MODEL	CODE	DESCRIPTION	€
SOUS VIDE	19087745	Special temperature control probe for sous vide cooking ("sous-vide").	-
SINGLE POINT OUTDOOR PROBE	19087746	Single point control probe.	-

* ADVANCE models: possibility of working with an internal probe and up to 2 external probes at the same time (total 3 probes working at the same time) Multitray.

* CONCEPT models: possibility of working with an internal or external probe (1 single probe working).

Assembly for ovens in column



General characteristics

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

MODEL	CODE	DESCRIPTION	FOR OVENS:	€
2AD-6161 R iKORE	19087274	KIT 2AD-6161 DCHA- iKORE	061-R + 061-R	-
2AD-610 iKORE	19087272	KIT 2AD-610 DCHA- iKORE	061-R + 101-R	-
2AD-6161 L iKORE	19087275	KIT 2AD-6161 IZDA- iKORE	061-L + 061-L	-
2AD-610 L iKORE	19087273	KIT 2AD-610 IZDA- iKORE	061-L + 101-L	-
2AD-62 R iKORE	19087551	KIT 2AD-62 DCHA- iKORE	062-R + 062-R	-
2AD-62 L iKORE	19088030	KIT 2AD-62 IZDA- iKORE	062-L + 102-L	-
2AD-62_102 R iKORE	19088031	KIT 2AD-62_102 DCHA- iKORE	062-R + 102-R	-
2AD-62_102 L iKORE	19088032	KIT 2AD-62_102 IZDA- iKORE	062-L + 102-L	-

Assembly for “Cook & chill” stacking



General characteristics

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

MODEL	CODE	DESCRIPTION	FOR OVENS:	€
KIT C&C-0623 iKORE	19087772	Stacking blast chiller oven 0623 iKORE	Oven 0623 + blast chiller 031	-
KIT C&C-061 E iKORE	19088139	Blast chiller kit-610e iKORE	061 with electric oven + blast chiller ABCO-061	-
KIT C&C-061 G iKORE	19095521	Blast chiller-610g iKORE (Boiler)	061 with electric oven + blast chiller ABCO-061 (Boiler)	-

Transformation Kits

Kit baffle (gas ovens)

MODEL	CODE	DESCRIPTION	€
FLUE GAS EVACUATION CHIMNEY 061-101 iKORE	19095581	Flue gas evacuation chimney 061-101 iKORE	-
FLUE GAS EVACUATION CHIMNEY 102 iKORE	19095590	Flue gas evacuation chimney 102 iKORE	-
FLUE GAS EVACUATION CHIMNEY 201 iKORE	19095591	Flue gas evacuation chimney 201 iKORE	-
FLUE GAS EVACUATION CHIMNEY 202 iKORE	19095592	Flue gas evacuation chimney 202 iKORE	-

Kits (various)

MODEL	CODE	DESCRIPTION	€
ADVANCE Touch Control Panel kit for exhibitions	19095582	ADVANCE Touch Control Panel kit for exhibitions	-
CONCEPT Digital Control Panel kit for exhibitions	19095583	CONCEPT Digital Control Panel kit for exhibitions	-

Kit back-up battery

MODEL	CODE	DESCRIPTION	€
KIT BACK-UP BATTERY	19084561	Kit back-up battery	-

Kit for converting SW solid wash to LW liquid wash

MODEL	CODE	DESCRIPTION	€
iWASHING LIQUID KIT	19087788	Kit for converting SW solid wash to LW liquid wash	-

Cleaning accessories

Detergents



















To clean the internal cooking chamber.



MODEL	CODE	DESCRIPTION	€
Solid wash SW			
BUCKET OF DETERGENT TABLETS	19086761	Bucket of detergent tablets, 56 units	-
BUCKET OF RINSE AID TABLETS	19086763	Bucket of rinse aid tablets, 56 units	-
AB BOOST	19084643	Powder detergent- 8kg drum	-
Liquid wash LW			
LIQUID DET. 10L	19086053	Liquid detergent 10L	-
LIQUID R. AID 10L	19086054	Liquid rinse aid 10L	-
Basic wash - Spray mode			
KOI PLUS	19084644	Degreaser- 6kg bottle	-
Shower			
Shower Kit	19004504	External shower kit	-

Gastronorm containers

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

MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	€	
Flat containers							
	GN-23-20 OPTIMA	19058658	1,70	GN-2/3	20	325x354x20	-
	GN-23-40 OPTIMA	19058659	3,20	GN-2/3	40	325x354x40	-
	GN-11-20	19001669	2,50	GN-1/1	20	325x530x20	-
	GN-11-40	19048493	5,50	GN-1/1	40	325x530x40	-
	GN-11-65	19048494	9,50	GN-1/1	65	325x530x65	-
	GN-11-100	19048495	14,00	GN-1/1	100	325x530x100	-
	GN-21-20	19001673	3,00	GN-2/1	20	650x530x20	-
	GN-21-40	19001674	10,50	GN-2/1	40	650x530x40	-
	GN-21-65	19001675	18,50	GN-2/1	65	650x530x65	-
	GN-21-100	19001672	28,00	GN-2/1	100	650x530x100	-
Perforated containers							
	GNP-23-20 OPTIMA	19058660	1,70	GN-2/3	20	325x354x20	-
	GNP-23-40 OPTIMA	19058661	3,20	GN-2/3	40	325x354x40	-
	GNP-11-40	19001677	5,50	GN-1/1	40	325x530x40	-
	GNP-11-65	19048496	9,50	GN-1/1	65	325x530x65	-
	GNP-11-100	19001676	14,00	GN-1/1	100	325x530x100	-
	GNP-21-40	19001680	10,50	GN-2/1	40	650x530x40	-
	GNP-21-65	19001681	18,50	GN-2/1	65	650x530x65	-
	GNP-21-100	19001679	28,00	GN-2/1	100	650x530x100	-

MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	€
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Granite containers












TP23-20	OPTIMA	19058663	1,70	GN-2/3	20	325x354x20	-
TP23-40	OPTIMA	19059569	3,20	GN-2/3	40	325x354x40	-
TP11-20		19001978	2,50	GN-1/1	20	325x530x20	-
TP11-40		19001979	5,50	GN-1/1	40	325x530x40	-
TP11-65		19001980	9,50	GN-1/1	65	325x530x65	-
TP21-20		19001981	3,50	GN-2/1	20	650x530x20	-
TP21-40		19001982	10,50	GN-2/1	40	650x530x40	-
TP21-65		19001983	18,50	GN-2/1	65	650x530x65	-












Pastry containers



	BPA-23	OPTIMA	19058657	Pastry roasting	GN-2/3 - Flat	325x354	-
	BPP-23	OPTIMA	19058656	Pastry cooking	GN-2/3 - Perforated	325x354	-
	BPA-11		19000313	Pastry roasting	GN-1/1 - Flat	325x530	-
	BPP-11		19000314	Pastry cooking	GN-1/1 - Perforated	325x530	-
	BB-11		19000279	Baguettes - Bread	GN-1/1 - 4 loaves	325x530	-

Containers

MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€	
Eggs, omelette and crepes containers Made of enamelled aluminum with non-stick coating.						
	MOLDE-23	19059113	Eggs Omelettes Crepes	GN-2/3 5 holes x Ø 12,5 cm	325x354	-
	MOLDE-11	19001410	Eggs Omelettes Crepes	GN-1/1 6 holes x Ø 12,5 cm	325x530	-
	MOLDE-21	19001411	Eggs Omelettes Crepes	GN-2/1 12 holes x Ø 12,5 cm	650x530	-
Puddings and muffins container Made of silicone.						
	MUFFIN-6	19001459	Muffins Puddings	3 pieces SET MUFFIN-6 6 holes x (Ø 7 cm x H=4 cm)	325x175	-
Chips and fried container Made of stainless steel grid. Introduce the frozen product in the tray and placing it in the oven.						
	FRI-23	19058655	Chips Fried	GN-2/3	325x354	-
	FRI-11	19012415	Chips Fried	GN-1/1	325x530	-

MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€	
<p>Made of AISI-304 wire.</p> 						
	GRID GN-23	19058664	Support grill	GN-2/3	325x354	-
	STAINLESS STEEL ROD SHELF EVI 1/1	19085067	Support grill	GN-1/1	325x530	-
	STAINLESS STEEL ROD SHELF EVI 2/1	19085068	Support grill	GN-2/1	650x530	-
<p>Chicken superspike and rib grid Made of AISI-304 wire.</p> 						
	PO-GN-2/3	19068400	6 chickens	GN-2/3 It allows to place 6 chickens in vertical position	373x266	-
	PO-GN-1/1	19001496	8 chickens	GN-1/1 It allows to place 8 chickens in vertical position	325x530	-
	CO-GN-1/1	19000545	Chicken and ribs	GN-1/1 It allows to place food in vertical position	325x530	-
<p>Griddle grids to roast or mark Made of enamelled aluminum with non-stick coating.</p> 						
	MULTIGRILL 2/3	19058654	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	325x354	-
	GRILL-1/1	19002844	Grill pattern	Ribbed grill	325x530	-
	MULTIGRILL 1/1	19001460	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	325x530	-
	FRY GRILL 2/3	19059568	Grill pattern	Ribbed grill	325x354	-
	FRY GRILL 1/1	19076583	Grill pattern	Ribbed grill	325x530	-



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

Optimise the work
and productivity of a
professional kitchen.



Find out more!



Access the website

Cook & Chill solutions

Cook & Chill process	181
Cook & Chill solutions	183

Cook & Chill solutions

Why using blast chillers is important.

Blast chillers are equipment units designed to lower food temperature quickly. Food can go from cooking temperature at 90 °C to a mere 3 °C in no more than 90 minutes. This stops bacteria from growing.

Our range of mixed blast chillers can make temperature drop to -18 °C in just 4 hours. This high-speed freezing of food stops bacterial growth and prevents the appearance of macro crystal structures.



Safe, effective and respectful chilling with your food.



Find out more!



Access the website

Chilling process

The combination of combi ovens and blast chillers is highly efficient and makes planning jobs in the kitchen easier.

The correct use of blast chillers and mixed ovens results in reduction of waste, time saving and a product that can be served right away.

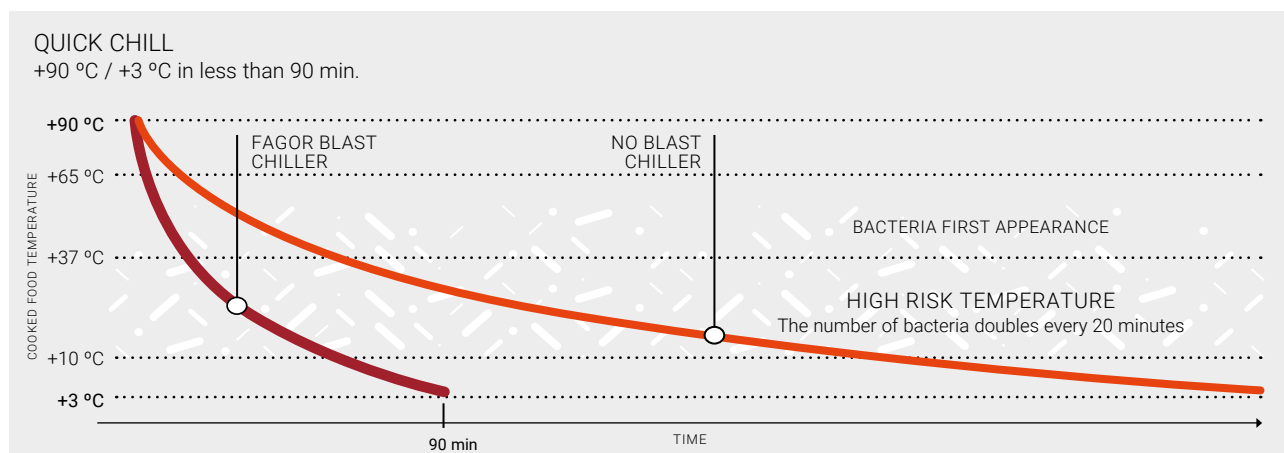
Blast chilling

SOFT CYCLE (STANDARD) - 90'

The right cycle for small size, light, fine food.

STRONG CYCLE (INTENSIVE) - 90'

Recommended for high density or large size food, as well as for packed food.



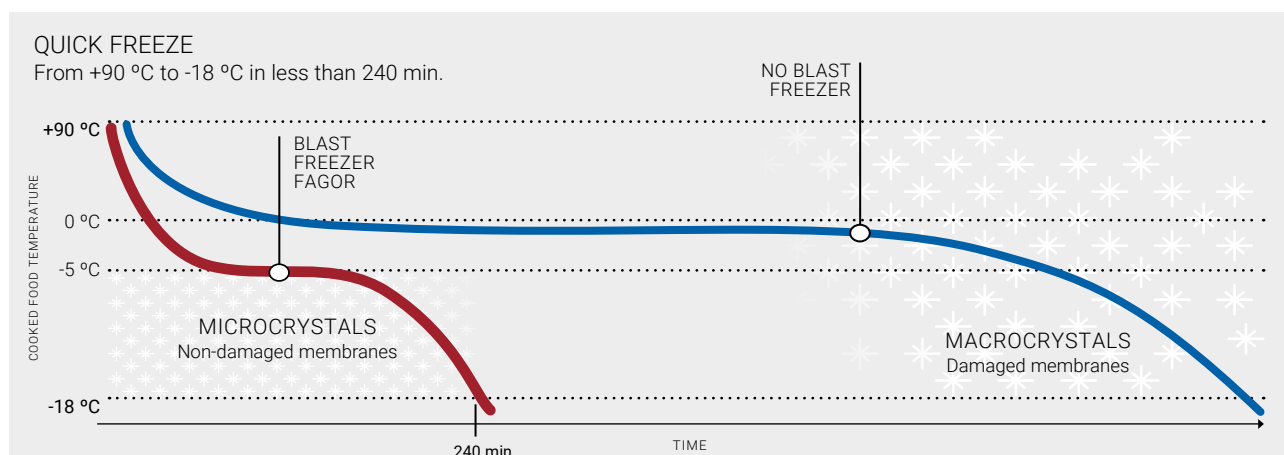
Blast freezing

SOFT CYCLE (STANDARD) - 240'

This is a cycle to freeze food with an even temperature and is therefore suitable for food that is to be cooled consistently and without sharp temperature changes or when cooked with different ingredients.

STRONG CYCLE (INTENSIVE) - 240'

This is the ideal cycle to freeze half cooked food or semi-prepared dishes. It is also suitable for raw food. It allows you to keep frozen food for a long time.



Our Cook & Chill Solutions

Cook & Chill 0623

40 ÷ 60 Meals per day



Cook & Chill 061

60 ÷ 100 Meals per day



Cook & Chill 101

100 ÷ 150 Meals per day



Cook & Chill 0623 SOLUTIONS



Electric oven
APW-0623-E 18004353
CPW-0623-E 18004349



Stacking kit 0623
Electric and gas models
19087772



Blast Chiller 0623
ABCO-06 2/3 50Hz
19087540



Vacuum packer ()**
SVS-1-310/8 19074224
SVS-1-410/10 19074237

Cook & Chill 061 SOLUTIONS



Electric oven
APW-061-E 18004257
CPW-061-E 18004253

Gas oven (*)
APW-061-G NG 18004265
CPW-061-G NG 18004261

Stacking kit 061
Electric models
19088139 KIT ABATIDOR-610E
Gas models
19095521KIT ABATIDOR-610G



Blast Chiller 061
19091409 ABCO-061 50Hz
19091440 ABCO-061 60Hz



Vacuum packer ()**
SVS-1-310/8 19074224
SVS-1-410/10 19074237



Trolley for removable racks
CP-11-R
19018752



Removable tray holder
EB-061 19011559
REMOVABLE PLATE RACK
EP-061 19013353



Rail guides for structure
GE-101 19011569



Thermal cover
LTE-061
19011738

Cook & Chill 101 SOLUTIONS



Electric oven
APW-101-E 18004289
CPW-101-E 18004285

Gas oven (*)
APW-101-G 18004297
CPW-101-G 18004293

Stacking kit 101
19079211 SH-101-E iKORE
19079233 SH-101-G iKORE



Blast Chiller 101
19091441 ABCO-101 50Hz
19091442 ABCO-101 60Hz



Vacuum packer ()**
SVS-1-410/20 19074242
SVS-2-410/20 19075911



Trolley for removable racks
CP-11
19013352



Removable tray holder
EB-101 19011561
REMOVABLE PLATE RACK
EP-101 19013354

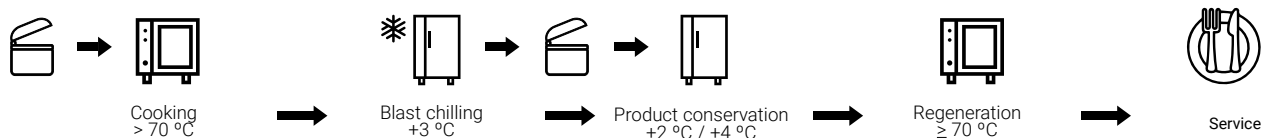


Rail guides for structure
GE-101 19011569



Thermal cover
LTE-101
19011739

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



Cook & Chill 102

150 ÷ 200 Meals per day

Cook & Chill 201

150 ÷ 200 Meals per day

Cook & Chill 202

200 ÷ 360 Meals per day



Cook & Chill 102 SOLUTIONS



Electric oven
APW-102-E 18004305
CPW-102-E 18004301

Gas oven (*)
APW-102-G 18004313
CPW-102-G 18004309

Kit stacking 102

OVEN SUPPORT
SH-102 19082394



Blast Chiller 102

19091443 ABCO-102 50Hz
19091444 ABCO-102 60Hz



Vacuum packer (**)

SVS-2-410/20 19075911
SVP-2-455/25 19075913
SVP-2-520/25 19074279



Trolley for removable racks

CP-102
19013355



Removable tray holder and plates
EST. HOLDER EB-102 19011562
EST. PLATE EP-102
19013356



Rail guides for structure
GE-102 19011570



Thermal cover
LTE-102
19011740

Soluciones Cook & Chill 201



Electric oven
APW-201-E 18004321
CPW-201-E 18004317

Gas oven (*)
APW-201-G 18004329
CPW-201-G 18004325

Cooling cells 201

RBP-201 19089779

RBM-201 19089788



Vacuum packer (**)

SVP-2-505/63 19075916
SVP-2-620/25 19074280



Trolley for removable racks

CEB-201 19011551



Removable tray holder

CEP-201 19013357



Thermal cover
LTE-201
19011741

Soluciones Cook & Chill 202



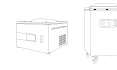
Electric oven
APW-202-E 18004337
CPW-202-E 18004333

Gas oven (*)
APW-202-G NG 18004345
CPW-202-G NG 18004341

Cooling cells 202

RBP-202 19089782

RBM-202 19089790



Vacuum packer (**)

SVP-2-560/100 19075919
SVP-2-950/100 19074281



Trolley for removable racks

CEB-202
19011550



Removable tray holder

CEP-202
19011552



Thermal cover
LTE-202
19011742

(*): Consult gases and frequencies.

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



Blast chillers

Cook & Chill series	187
Advance series	189
Conceptc series.....	195

Cook & Chill series | Blast chillers



General characteristics

- Blast chillers with 5" touch screen.
 - Blast refrigeration and blast freezing cycles, which can be set for management by time, or by temperature probe inserted into the centre of the food. (If the probe is not used, time management of the cycle is activated automatically.)
 - Chilling processes:
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
 - The duration of the time-managed chilling cycles are as follows:
 - Refrigerating cycle: 90 minutes.
 - Freezing cycle: 240 minutes.
 - When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
 - Hermetically sealed compressor with ventilated condenser.
 - R-452A ecological cooling (CFC free).
 - 60 mm thick injected polyurethane insulation.
 - 40 kg density. CFC free.
 - Copper piping and aluminium flaps evaporator.
 - Forced draught cooling system.
 - Device with defrosting activated by the user. Automatic evaporation of the condensate without electrical energy
 - Inner tray slides included.
 - Heated probe.
- Ordering options:
- USB port.

ABCO series

Stacking 6GN 1/1

Online solution



ABCO-06 2/3

ABCO-061

ABCO-101

ABCO-102

ABCO 061 + OVEN

ABCO 102 BLAST CHILLER + OVEN

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

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

MODEL	HZ.	CODE	LEVELS				PRODUCTION (KG/CYCLE) *		TENSION	POWER (W)		DIMENSIONS (mm)	€
			GN-2/3	GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
ABCO-06 2/3	50	19087540	6	-	-	-	12	6	230V-1N	410	565	656x633x630	-
	60	19091409	-	6	-	6	27	21	230V-1N	1.600	990	900x935x1.105	-
ABCO-061	50	19091441	-	10	-	10	50	30	230V-1N	2.000	1.300	900x935x1.766	-
	60	19091442	-	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	-
ABCO-101	50	19091443	-	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	-
	60	19091444	-	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	-

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
USB port	-

ADVANCE | Blast chillers



General characteristics

- Blast chillers with 5" touch screen.
- Blast refrigeration and blast freezing cycles, which can be set for management by time, or by temperature probe inserted into the centre of the food. (If the probe is not used, time management of the cycle is activated automatically.)
- Chilling processes:
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- Cycle duration:
 - Refrigerating cycle: 90 minutes.
 - Freezing cycle: 240 minutes.
- 5 additional special cycles for the management of defrosting, ice hardening, drying, fish sanitisation and heating of the skewer probe.
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
- Hermetically sealed compressor with ventilated condenser.
- R-452A ecological cooling (CFC free).
- ABC-031 model with R-290 coolant
- 60 mm injected polyurethane insulation (except for the 031 models, with 35 mm thick insulation). 40 kg/m³ density. CFC free.
- Copper piping and aluminium flaps evaporator.
- Forced draught cooling system.
- Device with defrosting activated by the user. Automatic evaporation of the condensate without electrical energy- Inner tray slides included.
- Heated probe.

- Ordering options:
- USB connection for data extraction.
 - Castor kit (factory assembly).



MODEL	COOLANT	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE)*		TENSION	POWER (W)		DIMENSIONS (MM)	€
				GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
ABC-031	R-290	50	19089755	3	-	-	12	6	230V-1N	365	565	590x700x520	-
ABC-031	R-452A	50	19089756	3	-	-	15	6	230V-1N	590	490	560x700x514	-
		60	19089757										-
ABC-051	R-452A	50	19089759	5	-	5	23	13	230V-1N	1.200	690	790x700x850	-
		60	19089760										-
ABC-081	R-452A	50	19089761	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
		60	19089762										-
ABC-101	R-452A	50	19089763	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
		60	19089764										-
ABC-121	R-452A	50	19089765	12	-	12	60	40	230V-1N	2.000	1.300	790x800x1.600	-
		60	19089766										-
ABC-161	R-452A	50	19089767	16	-	16	80	50	400V-3N	3.500	2.850	790x800x1.950	-
		60	19089768										-
ABC-102	R-452A	50	19089769	20	10	20	100	65	400V-3N	-	5450	1.200x1.090x1.766	-
		60	19089770										-

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
USB connection for data extraction	-
Castor kit (factory assembly).	-

ADVANCE | Roll in blast chillers



General characteristics

- Inside and outside made of high quality austenitic stainless steel.
- With our insulation by means of injected 40 kg/m³ polyurethane, we are 20 % above the market average, particularly for freezing performance and with a noticeable reduction in consumption. (70 mm thick insulation in refrigerated models and 100 mm thick insulation in mixed models).
- Eco-friendly coolant R452a .
- Forced draught cooling system with optimised air circulation.
- Tropicalised cooling unit. Suitable to work at a room temperature up to 43 °C and 65 % humidity.
- Hermetically sealed compressor/scroll/ semi-hermetic with ventilated condenser.
- Electronic and digital control of defrosting temperature.
- Opened door delay alarm.
- HACCP tracking system with alarm and temperature log. An optional printer can be installed to print data.
- USB data extraction.
- Heated probe.
- Bottom:
 - CSK models: refrigeration cells without any bottom. 2 mm thick steel bottom.
 - CMK models: mixed cells. 100 mm thick bottom board with 40 kg/m³ injected polyurethane insulation.
- Control panel with touch screen.

Roll in blast chillers- for trolleys



202



201

NO. OF DOORS	TROLLEY SIZE	UNIT	REFRIGERATED		MIXED	
			STANDARD	ENHANCED	STANDARD	ENHANCED
1 door	201 (GN-1/1)	Cell	CSK-201	CSKP-201	CMK-201	CMKP-201
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	CSK-202	CSKP-202	CMK-202	CMKP-202
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052
2 doors (Pass-through)	201 (GN-1/1)	Cell	CSK-201-D	CSKP-201-D	CMK-201-D	CMKP-201-D
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	CSK-202-D	CSKP-202-D	CMK-202-D	CMKP-202-D
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052

Roll in blast chillers

MODEL	CODE	TROLLEY TYPE	PRODUCTION (KG)/CYCLE	TENSION	HZ. (s)	CONDENS. UNIT.	DIMENSIONS (MM)	€
			+90 / +3 °C					
RBP-201	19089779	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
RBP-201H	19089780	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
RBP-202	19089782	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
RBP-202H	19089783	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	-
RBP-201C	19089784	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
RBP-201HC	19089785	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
RBP-202C	19089786	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
RBP-202HC	19089787	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	-

Condensing units for roll in blast chilliers

MODEL	CODE	POWER (W)		HZ. (s)	WEIGHT (KG)	DIMENSIONS (MM)	€
		COOLING	ELECTRIC - 400V 3+N				
UCS-424	19017466	5.970	4.250	50	135	1.100x805x650	-
UCS-528	19017467	6.950	4.980	50	139	1.100x805x650	-
UCS-842	19017468	10.530	6.500	50	205	1.450x850x785	-
UCS-1052	19017469	13.580	8.450	50	214	1.450x850x785	-

Roll in blast chillers freezers

MODEL	CODE	TROLLEY TYPE	PRODUCTION (KG)/CYCLE		TENSION	HZ. (s)	CONDENS. UNIT.	DIMENSIONS (MM)	€
			+90/+3 °C	+90/-18 °C					
RBM-201	19089788	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
RBM-201H	19089789	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
RBM-202	19089790	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
RBM-202H	19089791	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-
RBM-201 C	19089792	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
RBM-201HC	19089793	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
RBM-202 C	19089794	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
RBM-202HC	19089795	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-

Condensing units for roll in blast chillers freezers

MODEL	CODE	POWER (W)		HZ. (s)	WEIGHT (KG)	DIMENSIONS (MM)	€
		COOLING	ELECTRIC - 400V 3+N				
UCC-424	19015799	5.970	4.250	50	135	1.100x805x650	-
UCC-528	19015800	6.950	4.980	50	139	1.100x805x650	-
UCC-842	19015801	10.530	6.500	50	205	1.450x850x785	-
UCC-1052	19015802	13.580	8.450	50	214	1.450x850x785	-

* For other voltages and frequencies, consult the manufacturer.

Access ramp to roll in blast chillers

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

CONCEPT | Blast chillers



General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- AISI-304 18/10 stainless steel inside.
- Fully injected compact structure.
- AISI-304 18/10 stainless steel tray slides included.
- 60 mm injected polyurethane insulation. 40 kg/m³ density. CFC free.
- Hermetically sealed compressor with ventilated condenser.
- Control panel with touch screen.
- R-452A ecological cooling (CFC free).
- ECO type, user friendly control panel.
- Thermostat control cycles with end of cycle acoustic alarm.
- The cycles can be controlled by time or by temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
- Fitted with non-heated temperature probe.
- Automatic defrosting device activated by the user. Water evaporation device without power consumption.
- Castor kit (factory assembly).

Concept



CBD - 031



CBC - 051










CBC- 081



CBC - 101

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

MODEL	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE)*		TENSION	POWER (W)		DIMENSIONS (MM)	€
			GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
  CBD-031	50	19089771	3	-	-	15	6	230V-1N	590	490	560x700x514	-
	60	19089772										
  CBC-051	50	19089773	5	-	5	18	10	230V-1N	1.100	650	790x700x850	-
	60	19089774										
 CBC-081	50	19089775	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
	60	19089776										
  CBC-101	50	19089777	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
	60	19089778										

(*) Productions calculated in accordance with EN 17032

Vacuum packers



General characteristics


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

Complete the process

The constant evolution of culinary techniques requires reliable conservation and elaboration systems that use technological innovations.

The new generation of Professional packaging machines is extremely precise thanks to the sensor control and Busch pumps, the undisputed leader of vacuum pumps, which are known for their reliability and quality.

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

MODEL	CODE	Nº WELDING BARS	BAR LENGTH (mm)	PUMP CAPACITY (M3/H)	CHAMBER DIMENSIONS (mm)	POWER (KW)	DIMENSIONS (mm)	€
SVS-1-310/8	19074224	1	310 _	8	332 x 335 x 170	600	395 x 490 x 374	-
SVS-1-310/8 G	19075908	1	310 _	8	332 x 335 x 170	600	395 x 490 x 374	-
 SVS-1-410/10	19074237	1	410 _	10	441 x 449 x 170	750	535 x 591 x 438	-
SVS-1-410/10 G	19075909	1	410 _	10	441 x 449 x 170	750	535 x 591 x 438	-
SVS-1-410/20	19074242	1	410 _	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVS-1-410/20 G	19075910	1	410 _	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVS-2-410/20	19075911	2	410 +410 =	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVS-2-410/20 G	19075912	2	410 +410 =	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVP-2-455/25	19075913	2	455 + 455 =	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-455/25 G	19075914	2	455 + 455 =	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-520/25	19074279	2	520 + 520	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-520/25 G	19075915	2	520 + 520	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-505/63	19075916	2	505 + 505	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-505/63 G	19075917	2	505 + 505	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-620/63	19074280	2	620 + 620 =	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-620/63 G	19075918	2	620 + 620 =	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-560/100	19075919	2	560 + 560	100	980 x 585 x 230	2500	1100 x 800 x 1070	-
SVP-2-560/100 G	19075920	2	560 + 560	100	980 x 585 x 230	2500	1100 x 800 x 1070	-
SVP-2-950/100	19074281	2	950 + 950 =	100	980 x 585 x 230	2500	1100 x 800 x 1070	-
SVP-2-950/100 G	19075921	2	950 + 950 =	100	980 x 585 x 230	2500	1100 x 800 x 1070	-

G: Models with inert gas inlet

Accessories for vacuum packaging machines

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



FAGOR






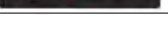

MENU





Dishwashing



	GLASSWASHER			FRONT LOADING			HOOD-TYPE			
	CONCEPT+	CONCEPT	CONCEPT	ADVANCE	CONCEPT+	CONCEPT	ADVANCE	CONCEPT+	CONCEPT	
Basket Size	400x400	400x400	350x350	500x500	500x500	500x500	500x500	500x500	500x500	
CONTROL PANEL	OTHERS									
				AD-505				AD-125		
	With rinsing pump	COP-404				COP-504				COP-144
	Without rinsing pump	CO-402					CO-502			
	Multi - power							CO-501		
	Single phase	CO-400	CO-350				CO-500			

One body, three ranges.

E-VO Generation is a dream come true, and goes one step further: This is a different and innovative generation... Revolutionary.

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

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



Glasswasher

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

CONCEPT PLUS
CONCEPT



Front loading

- Front-loading dishwashers - E-VO Generation.
- Constructed in stainless steel.
- Whole body with double wall.
- Counterbalanced door with stainless steel hinges and double spring.
- At 850 mm high meaning the unit can be positioned under a counter.
- Double rotating wash and rinse system, top and bottom, in stainless steel.
- Rounded tank to facilitate washing and drainage.
- Stainless steel armoured heating elements in the wash tank and rinse boiler.
- 3800 mm opening door height means GN pans can be washed.
- Thermostatic control of temperatures (wash, 60°C, and rinse, 85°C).
- 600 W wash pump with SOFT-START.
- Stainless steel armoured heating elements in the wash tank and rinse boiler.
- Water consumption per 2.4 litre cycle.
- Rinse aid doser incorporated.
- Magnetic safety stop switch in door opening.
- Safety thermostat.
- Model for 500 x 500 mm baskets.

- Hood-Type dishwashers - E-VO Generation

ADVANCE
CONCEPT PLUS
CONCEPT



Hood-type

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

ADVANCE
CONCEPT PLUS
CONCEPT



The small and versatile solution for sparkling results.



Find out more!



Access the website



Sales brochure

Glasswasher

Concept +	207
Concept.....	208
Accessories	212

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

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

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

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

Glasswashers | Concept +



COP-404

BASKET 400 x 400 mm

General characteristics

- Electronic control and display of temperature, functions and errors.
- Control with help system for technical service.
- Thermostop system with rinse pump that guarantees a perfect hygienic result with a complete Glasswashing rinse temp at 63 degrees (EFFIRINSE) in accordance with the safety and hygiene specifications of standard DIN10512.
- Air Break check valve system type AA according to EN 1717/WRAS.
- Model for 400 x 400 mm baskets.
- 90s - 120s – 180s wash cycles and maximum production of 40 baskets/hour.
- Useful internal height of 270 mm.
- Tank with volume of 15 litres, with 2 kW heating element.
- Boiler with volume of 4 litres, with 2.8 kW heating element.

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

* Consult other possible factory versions.

ACCESORIES	
Stands	See page. 212
Conversion kits	See page. 212
Water softeners	See page. 268
Osmosis	See page. 268
Baskets	See page. 269

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

Glasswashers | Concept



General characteristics

- Electronic control and display of temperature, functions and errors.
- Control with help system for technical service.
- Model for 400 x 400 mm baskets.
- 90s - 120s – 180s wash cycles and maximum production of 40 baskets/hour.

- Useful internal height of 270 mm.
- Tank with volume of 15 litres, with 2 kW heating element.
- Boiler with volume of 4 litres, with 2.8 kW heating element.

- Thermal stop system which guarantees a rinse temperature of 85°C. Standard factory setting disabled.

	MODEL	"Código 50 HZ."	"Código 60 HZ."	€
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CHARACTERISTICS

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

* Consult other possible factory versions.

ACCESORIES				
Stands			See page 212	
Conversion kits			See page 212	
Water softeners			See page 268	
Baskets			See page 269	

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

Glasswashers | Concept








CO-400

BASKET 400 x 400 mm

General characteristics

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

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

* Consult other possible factory versions.

ACCESORIES	
Stands	See page. 212
Conversion kits	See page. 212
Water softeners	See page. 268
Baskets	See page. 269


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

Glasswashers | Concept



General characteristics

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

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

* Consult other possible factory versions.

ACCESSORIES	
Stands	See page. 212
Conversion kits	See page. 212
Water softeners	See page. 268
Baskets	See page. 269

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

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

Accessories for glasswashers





Stand for glasswashers





- Made of stainless steel.

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

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

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

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

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



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Sales brochure

Front loading dishwashers

Advance	215
Concept +	216
Concept.....	217
Accessories	222

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

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

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

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



Front loading | Advance



AD-505

General characteristics

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

		MODEL	"CODE 50 HZ."	"CODE 60 HZ."	€
CHARACTERISTICS					
	Basic model	AD-505	19073539	19076140	-
	Rinse pump	A	A		
	Drainage pump	B	B		
	Peristaltic detergent doser	DD	DD		
	Voltage		MULTIVOLTAGE		
	Power	(kW)	MULTIPOWER		
	Dimensions	(mm)	600x600x830		
Versions					
	Descaling system and tank with regeneration program	SOFT	AD-505 SOFT	19076139	19076141

ACCESORIES	
Stands	See page 222
Conversion kits	See page 222
Water softeners	See page 268
Osmosis	See page 268
Baskets	See page 269




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

Front loading | Concept+



General characteristics

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

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

* Consult other possible factory versions.

ACCESORIES	
Stands	See page 222
Conversion kits	See page 222
Water softeners	See page 268
Osmosis	See page 268
Baskets	See page 269

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

Front loading | Concept



General characteristics

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

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

* Consult other possible factory versions.

ACCESSORIES				
Stands		see pag 222		
Conversion kits		see pag 222		
Water softeners		see pag 268		
Baskets		see pag 269		

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

Front loading | Concept



General characteristics

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

MODEL	'CODE 50 HZ'	'CODE 60 HZ'	€
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CHARACTERISTICS

Basic model	CO-501	19073534	19076111	-
Voltage	MULTIVOLTAGE			
Power	(kW)	MULTIPOWER		
Dimensions	(mm)	600X600X830		

VERSIONS

Drainage pump	B	CO-501 B	19076106	19076112	-
Peristaltic detergent doser	DD	CO-501 DD	19076107	19076113	-
Drainage pump and peristaltic detergent doser	B - DD	CO-501 B DD	19076108	19081175	-
UK type plug	CI	CO-501 CI	19076109	19076114	-



* Consult other possible factory versions.

ACCESSORIES	
Stands	see pag 222
Conversion kits	see pag 222
Water softeners	see pag 268
Baskets	see pag 269





Accessories supplied: One CT-110 base basket, 1 GP-16/18 basket for plates and two cutlery holders.

Front loading | Concept



General characteristics

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

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

* Consult other possible factory versions.

ACCESORIES	
Stands	see pag 222
Conversion kits	see pag 222
Water softeners	see pag 268
Baskets	see pag 269

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

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

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

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

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

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



Accessories for front loading







Stands for front loading dishwashers

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



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

Transformation kits for E-VO dishwashers

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

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

Kit trays-filter for wash tank

MODEL	CODE	DESCRIPTION	€
 K-BF-500 	19087264	KIT 2 TRAYS-FILTER FOR WASH TANK	-

Optional kit for marine version

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



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Sales brochure

Hood-type dishwashers

Advance	225
Concept +	227
Concept.....	228
Accessories	232

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

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

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




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

Hood-type | Advance



General characteristics

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

	MODEL	"CODE 50 HZ."	"CODE 60 HZ."	€	
CHARACTERISTICS					
 Basic model	AD-125	19073921	19075047	-	
Rinse pump	A	A			
Drainage pump	B	B			
Peristaltic detergent doser	DD	DD			
Voltage		MULTIVOLTAGE			
Power	(kW)	MULTIPOWER			
Dimensions	(mm)	630 x 750 x 1.465			
VERSIONS					
 Descaling system and tank with regeneration program	SOFT	AD-125 SOFT	19075295	19075298	-
CHARACTERISTICS					
Model with recovery system	AD-125 HRS	19075296	19075299	-	
Heat recovery system	HRS	HRS			
Dimensions	(mm)	630 x 750 x 1.990			
VERSIONS					
 Descaling system and tank with regeneration program and detergent dispenser	SOFT	AD-125 SOFT HRS	19074195	19075048	-
* Consult other possible factory versions.					
ACCESSORIES					
Entry-exit tables		see page 232			
Conversion kits		see page 234			
Water softeners		see page 268			
Osmosis		see page 268			
Baskets		see page 269			

Hood-type | Advance



General characteristics

- Electronic and digital control.
- Digital display with information on programs, times and temperatures.
- Electronic programmer with help system for technical service.
- Rinse pump which guarantees a perfect hygiene result with complete linear rinse cycle at 85°C. (EFFIRINSE) in accordance with the safety and hygiene specifications of the DIN10512 standard.
- 55s, 75s, 120s and 480s wash cycles.
- Double-walled Hood with special compressed insulating material.
- Tank with volume of 28 litres, with 2.1 kW heating element.
- The ECO version Hood-Type dishwashers are fitted with an external hot water generator, gas heated, model GWB-20.
- The generator replaces the electric rinse boiler in the dishwasher, bringing a significant saving in electricity consumption.

	MODEL	"CODE 50 HZ."	"CODE 60 HZ."	€
CHARACTERISTICS				
Basic model	AD-125 ECO	19075300	19075301	-
Rinse pump	A	A		
Drainage pump	B	B		
Peristaltic detergent doser	DD	DD		
Voltage	MULTIVOLTAGE			
Power	(kW)	2,70		
Dimensions	(mm)	630 x 750 x 1.465		

(1) Note on codes

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

Gas hot water generator GWB-20

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

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




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

Hood-type | Concept+



General characteristics

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

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

* Consult other possible factory versions.

ACCESORIES	
Entry-exit tables	see page 232
Conversion kits	see page 234
Water softeners	see page 268
Osmosis	see page 268
Baskets	see page 269

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

Hood-type | Concept



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

	MODEL	"CODE 50 HZ"	"CODE 60 HZ"	€
--	-------	--------------	--------------	---

CHARACTERISTICS



Basic model	CO-142	19073919	19075042	-
Voltage	MULTIVOLTAGE			
Power	(kW)	9.75 / 14.25		
Dimensions	(mm)	630 x 750 x 1.465		

VERSIONS

Drainage pump	B	CO-142 B	19075277	19075285	-
Peristaltic detergent doser	DD	CO-142 DD	19075278	19075286	-
Drainage pump and detergent doser	B - DD	CO-142 B DD	19075279	19075287	-



CHARACTERISTICS

Model with recovery system	CO-142 HRS	19075041	19075043	-	
Heat recovery system	HRS	HRS			
Dimensions	(mm)	630 x 750 x 1.990			
VERSIONS					
Drainage pump and detergent doser	B - DD	CO-142 HRS B DD	19075282	19081120	-

* Consult other possible factory versions.

ACCESSORIES	
Entry-exit tables	see page. 232
Conversion kits	see page. 234
Water softeners	see page. 268
Baskets	see page. 269




Accessories supplied: One CT-10 base basket, 1 CP-16/78 basket for plates and two cutlery holders.

Hood-type | Concept



General characteristics

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

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

* Consult other possible factory versions.

ACCESORIES	
Entry-exit tables	see page 232
Conversion kits	see page 234
Water softeners	see page 268
Baskets	see page 269

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

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

- * 1 Customer circumstances (inlet water temperature/electrical connection) may reduce the values indicated here.
- * 2 Non-binding information. The actual rinse water requirements may vary depending on site conditions.
- * 3 The adjustable feet allow the vertical dimensions to be raised as required up to 25 mm.
- * 4 4 Models with energy recovery (HRS): Total kW + 0.5 kW & Total Amp.+ 0.4 A.

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

Tables for hood type dishwashers

Entry and exit tables



General characteristics





- Wide range of entry / exit and pre-rinsing tables, to provide solutions for every need and space.
- Designed for 500 x 500 mm dishwashing baskets.
- Quick installation and easy connection to the dishwasher.
- No holes on the surface.

- Constructed in AISI-304 stainless steel (18/10). 40 x 40 mm square tubular legs in AISI-304 stainless, adjustable in height.
- Deep anti-drip profiles completely folded with lower edge for safe and easy cleaning.

Equipment:


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

Entry / exit tables

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

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

Union element for hood dishwashers

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

Prewashing tables

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

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

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

THE TAP IS NOT INCLUDED WITH THE TABLES.
See available taps in the static preparation section.

Examples of assembly



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



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

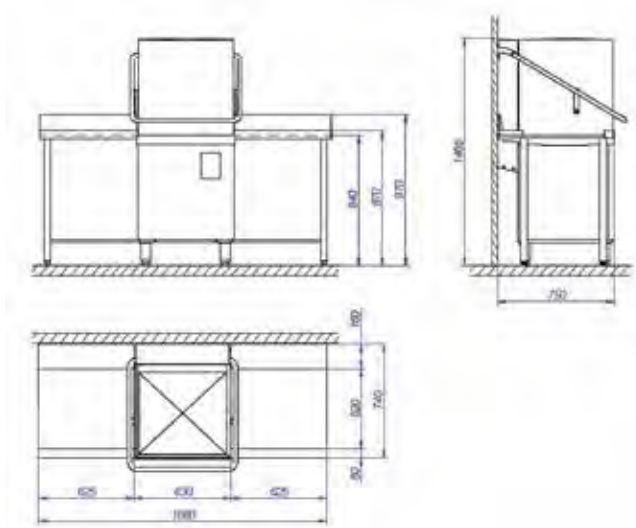


CO-142 + CO+142 +
MLP-1200-I E-VO + MP-140 + MFD-1200-D E-VO
SERIES ASSEMBLY OF TWO HOOD DISHWASHER

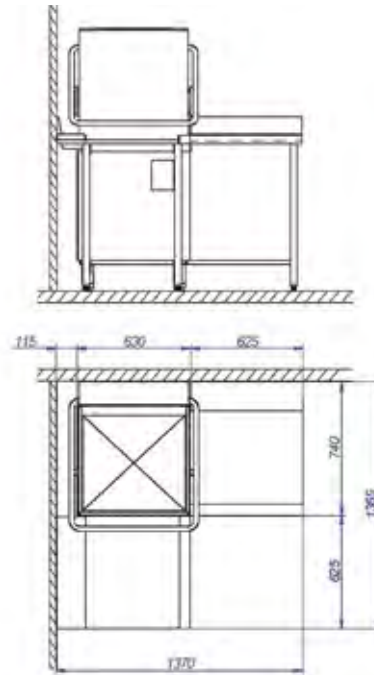
MODELO	CODE	DESCRIPTION	€
REPLACEMENT KIT	19059308	Kit of elements to adapt the old tables to a 2019 hood dishwasher	-

Schemes of different types of assembly

Linear assembly



Assembly in corner



Kits to transform

Kit to transform the basic versions

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

Optional marine kit for ships

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



Robust and powerful
for high degrees of
cleanliness.



Find out more!



Access the website

Utensilwashers

Utensilwashers LP Series	238
Utensilwashers LP-ECO Series	238
Accessories	238

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

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

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

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

Utensilwashers



General characteristics

LP SERIES

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

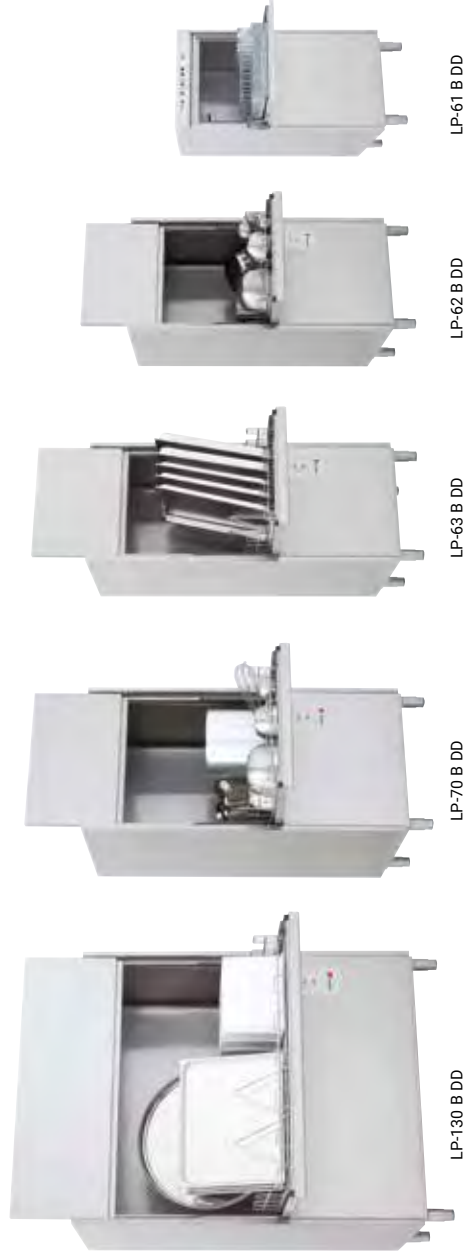
- Maximum theoretical productivity: 30 racks/hour.
- Thermostop system.
- Control of the rinse pressure.
- Built-in detergent dispenser and rinse dispenser.
- Electric connection: 400 V - III+N+E - 50 Hz.
- Thanks to the drain pump, the self-cleaning cycle is automatic.
- Rinsing pump that guarantees a perfect hygienic result and constant pressure control during the rinse.
- DD: Detergent dispensers and

brightener included.

- B: Drain pump included.

LP-ECO SERIES

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



MODEL	CODE	BASKET SIZE (mm)	USABLE HIGHT (mm)	TANK CAPACITY (L)	WATER CONSUMPTION (L/BASKETS)	POWER (KW)	DIMENSIONS (mm)	€
LP-SERIES								
LP-61 B DD	19076870	500x600	400	23	3	6,7	600x700x1.230	-
LP-62 B DD	19076872	560x630	650	37	3	7,5	720x780x1.730	-
LP-62 B DD HRS	19076873	560x630	650	37	3	7,5	720x780x1.960	-
LP-63 B DD	19072567	560x630	850	37	3	7,5	720x780x1.930	-
LP-63 B DD HRS	19076875	560x630	850	37	3	7,5	720x780x2.160	-
LP-70 B DD	19075071	700x700	850	68	4	10,7	850x860x1.960	-
LP-70 B DD HRS	19076876	700x700	850	68	4	10,7	850x850x2.160	-
LP-130 B DD	19074725	1.320x700	850	131	6	15,9	1.470x850x1.960	-
LP-130 B DD HRS	19076877	1.320x700	850	131	6	15,9	1.470x850x2.160	-
LP-SERIES ECO								
LP-61 DD ECO	19003005	500x600	400	23	3	6,7	600x700x1.230	-
LP-62 DD ECO	19003006	560x630	650	37	3	7,5	719x780x1.730	-

Accessories supplied: One basket.

Accessories for utensilwashers

MODEL	CODE	DESCRIPTION	€
CT-LP61B	19023165	Basket for LP-61 B	-
CT-LP62	19010251	Basket for LP-62 and LP-63 H	-
CT-LP70	19010252	Basket for LP-70	-
CT-LP130	19011085	Basket for LP-130	-
SMP	19010253	Support for pastry dispenser	-
ARM8	19010254	Frame support for 8 trays	-
CU150	19010255	Cutlery container (150 x 150 mm)	-



Robust and reliable machines, with an increased output capacity.



Find out more!



Access the website



Comercial video



Sales brochure

Rack conveyor

Compact dishwashers	241
Modular dishwashers.....	246
Accessories	253

Water connection:

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

Water pressure:

Minimum: 2 bar = 2 kg/cm²

Maximum: 4 bar = 4 kg/cm²

Water softener:

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

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

Rack conveyor | Compact dishwashers



General characteristics

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

Equipment included:

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

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

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

(**) Internal zones

Rack conveyor | Compact dishwashers



General characteristics

- All the main parts are manufactured in AISI-304 anti-corrosion stainless steel: tanks, washing and rinsing arms, rinsing jets, doors, basket conveyance system, boiler and metal tubes.
- Upwards-opening double panel door.
- Tank tray filters made of AISI-304 stainless steel, easy to access and remove for cleaning and access to the tank.
- Safety filter for pump suction.
- Rinsing boiler with heat insulation.
- Easy access for installation. Electrovalve located on one side (no need to remove panels to connect the machine).
- Electrical panel designed for easy connection of dosers for liquid and solid detergents, rinse aid, limit switches, supplementary emergency stop button.
- Washing arms easily removable as a set, for cleaning, with a plug on each branch providing access for cleaning inside.
- Rinse jets easily dismantable and

- removable.
- System of electronic regulation of speeds by means of frequency shifter.
- Configurable electronic temperature control:
 - Wash (50 - 65 °C)
 - Rinse (70 - 85 °C)
 - Guarantor of rinse at 85 °C.
- Pressure regulator for flow control.
- Emergency stop button incorporated.
- Extra anti-entrapment protection system at the entrance, mounted on the AS-260 splash guard supplement (optional).
- Open door blocking system.
- IPX4 protection system.
- System for detection of blockage of conveyor carriage and automatic reverse function.
- High-power washing system with 4 upper and 4 lower washing branches.
- 3 washing programs: deep, medium and high-capacity.

- Double effect rinse.
- Energy-saving system: reduces consumption by halting operation of the pumps, and by passing the heating of the rinse to stand-by mode (70 °C).
- Auto-timer which deactivates the conveyor motor after a pre-set period of inactivity (10 minutes).
- Energy saving system in the wash: the wash does not start up until it detects the passage of the basket.
- Rinse saving system. The rinse stops when the basket has left, saving water and energy.
- Limit switch included.

Equipment included:

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

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

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

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

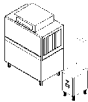


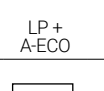
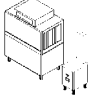

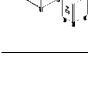

Concept | Compact dishwasher “eco” version - gas heated



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

General characteristics

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

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



(#) Note on codes

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

(*) Entry of baskets:

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

(**) Internal zones

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

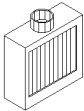
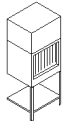
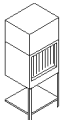
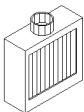


	COMPOSICIÓN		MODEL	CÓDIGO
	Model	Code		
Dishwasher	CCO-120-I-CW	19045325		
Anti-salp.	AS-260	19048568	CCO-120 PACK I CW	19068300
Drying tunnel	CDT-600	19046516		
Dishwasher	CCO-120-D-CW	19046527		
Anti-salp.	AS-260	19048568	CCO-120 PACK D CW	19068304
Drying tunnel	CDT-600	19046516		
Dishwasher	CCO-160-I-CW	19048231		
Anti-salp.	AS-260	19048568	CCO-160 PACK I CW	19068305
Drying tunnel	CDT-600	19046516		
Dishwasher	CCO-160-D-CW	19048254		
Anti-salp.	AS-260	19048568	CCO-160 PACK D CW	19068306
Drying tunnel	CDT-600	19046516		

MODEL	CODE	ENTRANCE	HZ	PRODUCTION		WATER Lit/ cycle	POWER MÁX (kW)	DIMENSIONS (mm)	€
				Speed No.	Baskets/h				
CCO-120 PACK I CW	19068300	IZQ	50	3	120	210	38,00	2.040x790x1.930	-
CCO-120 PACK D CW	19068304	DCHA	50	3	120	210	38,00	2.040x790x1.930	-
CCO-160 PACK I CW	19068305	IZQ	50	3	160	240	41,00	2.040x790x1.930	-
CCO-160 PACK D CW	19068306	DCHA	50	3	160	240	41,00	2.040x790x1.930	-

Complementary modules for compact conveyor dishwashers

Options in-factory assembly on demand

MODEL	CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
 AS-260	19048568	ANTI-SPLASH GUARD SUPPLEMENT (ENTER) With fitting for connection of fume extractor. With separator curtains. Includes extra anti-entrapment protection element. Fitted as standard at the entrance of modular dishwashers.	-	L = 260 mm	-
 CDT-600	19046516	DRYING TUNNEL Supplementary element with 9 kW heating element box and upper fan for drying of the dishes with 0.55 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.	9,55	600x790x1.930	-
 CRS-600	19048639	CONVEYOR RECOVERY SYSTEM Recommended for models with cold water input (CW) Aspires the steam generated inside the tunnel and sends the condensed water to the tank of the machine, increasing the water temperature from 15/18 °C to 35/40 °C. Allows savings of up to 3 kW-h. Recommended for models with cold water input (CW) with temperatures no higher than 25 °C. It is not appropriate for installation in machines with hot water input, nor in ECO models with rinse water heating in the GWB-40 generator. Module with conveyance system included. With separator curtains. Bottom shelf.	0,75	600x790x1.930	-
 ASE-260	19076633	ANTI-SPLASH GUARD SUPPLEMENT (EXIT) With fitting for connection of fume extractor. With separator curtains. Includes extra anti-entrapment protection element. Optional on all compact or modular rack-type dishwashers. This item cannot be installed on dishwashers fitted with CDT drying.	-	L = 260 mm	-

Transformations to other voltages

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



Rack conveyor | Modular dishwashers



General Characteristics

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

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

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

(*) Entry of baskets:

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

(**) COMPOSITION OF MODULES

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

- AS-260: Anti-splash guard supplement
- PL3: Cold water prewash
- PL5: First Wash with cold water
- L5: First wash with hot water
- LP: Main wash
- DA: Double-effect rinse and pre-rinse
- TA: Double-effect rinse and triple-effect pre-rinse

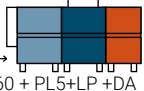
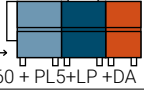
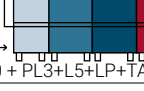
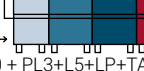
Rack conveyor | Modular dishwashers



General Characteristics








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

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

MODEL	HZ.	CODE	ENTRANCE	WATER SUPPLY (*)	PROGRAMS (BASKETS/H)			MODULES CONSUMPTION (**)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (KW)	DIMENSIONS (mm)	€
					INTENSIF	MEDIUM	HIGH-CAPACITY					
CCO-270-L-HW	50	19048608	L	>50°	140	205	270	 AS-260 + PL5+LP+DA	240	39,9	2,660 x 790 x 1,550	-
CCO-270-R-HW	60	19048609										
CCO-270-L-CW	50	19048610	L	<50°	140	205	270	 AS-260 + PL3+LP+DA	240	48,9	2,660 x 790 x 1,550	-
CCO-270-R-CW	60	19048611										
CCO-320-L-HW	50	19048621	L	>50°	170	245	320	 AS-260 + PL3+L5+LP+TA	240	47.1	3,260 x 790 x 1,550	-
CCO-320-R-HW	60	19048622										
CCO-320-L-CW	50	19048623	L	<50°	170	245	320	 AS-260 + PL3+L5+LP+TA	240	56.1	3,260 x 790 x 1,550	-
CCO-320-R-CW	60	19048624										

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

(**) COMPOSITION OF MODULES
 The diagrams and composition indicated always refer to the left-entry version.

-  AS-260: Anti-splash guard supplement
-  PL3: Cold water prewash
-  PL5: First Wash with cold water
-  L5: First wash with hot water
-  LP: Main wash
-  DA: Double-effect rinse and pre-rinse
-  TA: Double-effect rinse and triple-effect pre-rinse

Concept modular | Dishwashers “ECO” version - gas heated



ECO TECHNOLOGY FOR A SUSTAINABLE FUTURE

MODULAR DISHWASHER CCO-225-I-ECO

Specific characteristics

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

MODEL	HZ.	CODE (*)	ENTRANCE WATER	PROGRAMS (BASKETS/H)			MODULES CONSUMPTION (#)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (KW)	GAS POWER (KW)	DIMENSIONS (mm)	€
				RED	INTENSIF	MEDIUM						
CCO-180-L-ECO	50	19048584	L	<50°	90	135	180	210	19,7	48	1.750 x 790 x 1.550	-
	60	19048586										
CCO-180-R-ECO	50	19048591	R	<50°	90	135	180	210	19,7	48	1.750 x 790 x 1.550	-
	60	19048593										
CCO-225-L-ECO	50	19048597	L	<50°	125	175	225	210	20,9	48	2.360 x 790 x 1.550	-
	60	19048598										
CCO-225-R-ECO	50	19048602	R	<50°	125	175	225	210	20,9	48	2.360 x 790 x 1.550	-
	60	19048603										
CCO-270-L-ECO	50	19048610	L	<50°	140	205	270	240	21,9	48	2.660 x 790 x 1.550	-
	60	19048611										
CCO-270-R-ECO	50	19048616	R	<50°	140	205	270	240	21,9	48	2.660 x 790 x 1.550	-
	60	19048617										
CCO-320-L-ECO	50	19048624	L	<50°	170	245	320	240	29,1	48	3.260 x 790 x 1.550	-
	60	19048626										
CCO-320-R-ECO	50	19048633	R	<50°	170	245	320	240	29,1	48	3.260 x 790 x 1.550	-
	60	19048636										

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

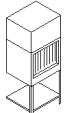
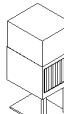
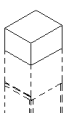

(*) Entry of baskets:
L: Entrance from the Left of the machine.
R: Entrance from the Right of the machine.

(**) COMPOSITION OF MODULES
The diagrams and composition indicated always refer to the left-entry version.

- AS-260: Anti-splash guard supplement
- PL3: Cold water prewash
- PL5: First Wash with cold water
- L5: First wash with hot water
- LP: Main wash
- DA: Double-effect rinse and pre-rinse
- TA: Double-effect rinse and triple-effect pre-rinse

Complementary modules for modular conveyor dishwashers

Options in-factory assembly on demand

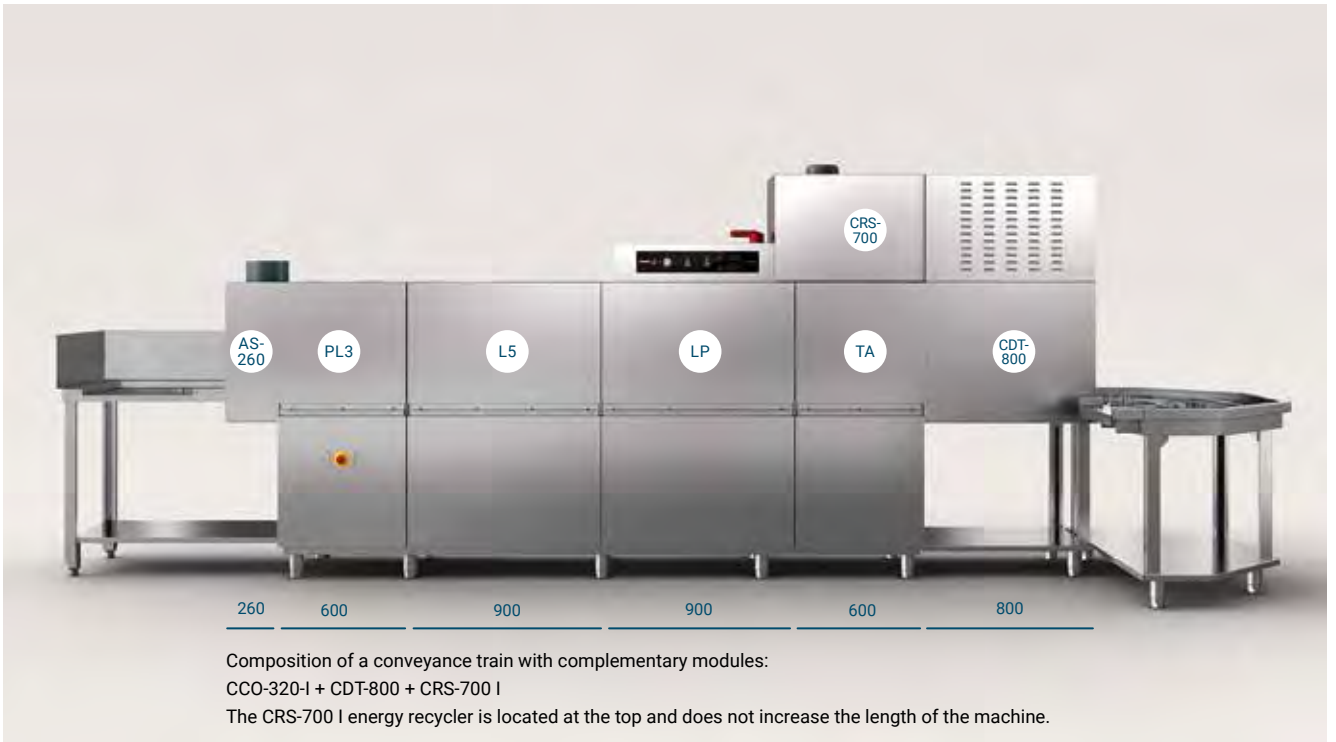
MODEL	CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€	
	CDT-600	19046516	DRYING TUNNEL Specially for modular models 180 and 225. Supplementary element with 9 kW heating element box and upper fan for drying of the dishes with 0.55 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.	9,55	600x790x1.930	-
	CDT-800	19047215	EXTRA DRYING TUNNEL Specially for modular models 270 and 320. Supplementary element with 13.5 kW heating element box and upper fan for drying of the dishes with 1.1 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.	14,6	800x790x1.930	-
	(#) CRS-700-I CRS-700-D	19056031 19048641	UPPER ENERGY RECYCLER Recommended for models with cold water input (CW). Aspires the steam generated inside the tunnel and sends the condensed water to the tank of the machine, increasing the water temperature from 15/18 °C to 35/40 °C. Allows savings of up to 3 kW-h. Fitted into the top of the dishwasher. Does not increase length. Recommended for models with cold water input (CW) with temperatures no higher than 25 °C. It is not appropriate for installation in machines with hot water input, nor in ECO models with rinse water heating in the GWB-40 generator.	0,55	600x790x500	-
	ASE-260	19076633	ANTI-SPLASH GUARD SUPPLEMENT (EXIT) With fitting for connection of fume extractor. With separator curtains. Includes extra anti-entrapment protection element. Optional on all compact or modular rack-type dishwashers. This item cannot be installed on dishwashers fitted with CDT drying.	-	L = 260 mm	-

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

Transformations to other voltages

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





Summary of characteristics of the different modules

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

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

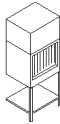
MODULE		CCO-120	CCO-160	CCO-180	CCO-225	CCO-270	CCO-320
Supplementary Anti-splash + anti-entrapment protection at the entrance	AS-260	•	•	•	•	•	•
Prewash	PL3	-	-	-	•	-	•
Intense prewash	PL5	-	-	-	-	•	-
First wash	L5	-	-	-	-	-	•
Main wash	LP	•	•	•	•	•	•
Double effect rinse	A	•	•	-	-	-	-
Double effect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

All the modular machines come with an anti-splash module AS-260 at the entrance as standard, 260 mm in length. An exterior extractor can be fitted to this module. Optionally, you can also request it as a supplement to fit to the exit of the machine. The CDT drying tunnels are fitted to the exit of the machine, increasing the total length by 600 or 800 mm (depending on the model of drying tunnel installed). For models 270 and 320, the extra CDT-800 drying tunnel is to be installed.

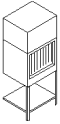

The CRS-700 energy recycler is to be placed on top of the modular dishwashers, and the total length is not increased. Recommended for models with cold water input (CW) with temperatures no higher than 25 °C. It is not appropriate for installation in machines with hot water input, nor in ECO models with rinse water heating in the GWB-40 generator. The mission of this accessory is to collect the steam from the inside of the dishwasher, and, after a process of condensation, send this water (which is at high temperature) to the rinse system. This raises the average temperature in the rinse system, which therefore requires a lower supply of electrical energy, contributing to notable savings in energy and costs (around 3 kW-h).

Kits and accessories for manufactured machines

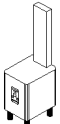
For compact conveyor dishwashers

MODEL	CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
	KIT CDT-600 MODULE L	DRYING TUNNEL Supplementary element with 9 kW heating element box and upper fan for drying of the dishes with 0.55 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.	9,55	600x790x1.930	-
	19056095				
	KIT CDT-600 MODULE R				
	19086106				

For modular conveyor dishwasher

MODEL	CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
	KIT CDT-600 MODULE L	DRYING TUNNEL Supplementary element with 9 kW heating element box and upper fan for drying of the dishes with 0.55 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.	9,55	600x790x1.930	-
	19056095				
	KIT CDT-600 MODULE R				
	19086106				
	CDT-800	EXTRA DRYING TUNNEL Specially for modular models 270 and 320. Supplementary element with 13.5 kW heating element box and upper fan for drying of the dishes with 1.1 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.	14,6	800x790x1.930	

For "ECO" version-gas heated

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

Summary table of characteristics for conveyor dishwashers

	CCO-120	CCO-160	CCO-180	CCO-225	CCO-270	CCO-320
SPEEDS	3	3	3	3	3	3
PRODUCTION (baskets/h)						
Deep wash program	80	100	-	-	-	-
Intensive program (DIN-10534)	-	-	90	125	140	170
Medium program	100	130	135	175	225	245
High-capacity program	120	160	180	225	270	320
PREWASH PL3,PL5						
Tank capacity (l)	-	-	-	60	100	60
Pump power (kW)	-	-	-	1,2	2,2	1,2
WASH L5, LP						
Tank capacity (l)	50	50	100	100	100	200
Temperature (°C)	55-65	55-65	55-65	55-65	55-65	55-65
Heating power (kW)	9	9	12	12	12	18
Pump power (kW)	1.2	1.2	2.2	2.2	2,2	4.4
PRE-RINSE DA, TA						
Tank capacity (l)	-	-	15	15	15	15
Temperature (°C)	-	-	70	70	70	70
Heating power (kW)	-	-	5	5	5	5
Pump power (kW)	-	-	0.26	0.26	0.26	0.26
RINSE						
Boiler volume (l)	21	21	21	21	21	21
Temperature (°C)	80-85	80-85	80-85	80-85	80-85	80-85
Heating power (kW)						
CW	27	30	27	24	27	27
CW with recycler	24	27	24	21	24	24
HW	18	21	18	15	18	18
ECO	-	-	-	-	-	-
ECO rinse pump power (kW)	0,26	0,26	0,26	0,26	0,26	0,26
Water consumption 1						
	(l/h)	210	240	210	210	240
	(l/basket)	1.75	1.5	1.17	0.93	0.89
STANDARD CONNECTION						
Type of connection (default)	ALT.	ALT.	ALT.	SIM.	SIM.	SIM.
Voltage 2	400 V /3N ~ / 50 - 60Hz					
TOTAL POWER (kW)						
CW	28.5	31.5	34.7	44.9	48.9	56.1
CW with recycler	26.2	29.2	32.3	42.5	46.5	53.7
HW	19.5	22.5	25.7	35.9	39.9	47.1
ECO	10.7	10.7	19.7	20.9	21.9	29.1
ECO gas booster (gas kW)	38	38	38	38	38	38
WIDTH (mm)	1180	1180	1750	2360	2660	3260
Standard	1180	1180	1500	2100	2400	3000
With entrance module	1440	1440	1760	2360	2660	3260
With drying module	1780	1780	2100	2700	3200	3800
DEPTH (mm)	790	790	790	790	790	790
HEIGHT (mm) 3	1550	1550	1550	1550	1550	1550
Standard	1550-1610	1550-1610	1550-1610	1550-1610	1550-1610	1550-1610
With drying	1860-1920	1860-1920	1860-1920	1860-1920	1860-1920	1860-1920
With recycler	1960-2020	1960-2020	1960-2020	1960-2020	1960-2020	1960-2020
With open door blocking system	1870-1930	1870-1930	1870-1930	1870-1930	1870-1930	1870-1930
OPERATING HEIGHT (mm)	850-900	850-900	850-900	850-900	850-900	850-900
USEFUL ENTRANCE HEIGHT (mm)	390	390	390	390	390	390
PASSAGE WIDTH (mm)	510	510	510	510	510	510
WEIGHT (KG)						
Net	211	211	259	381	434	556
Gross	305	305	382	556	628	792
WATER CONNECTION						
Operating pressure	2 - 4 bars					
Type of connection	3/4" GAS					
Tª of hot water	50 °C - 60 °C					
Tª of cold water	15 °C - 50 °C					

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









Pre-rinsing tables



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

General characteristics

- Manufactured for the compact and modular conveyor dishwashers.



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

Delivery / sorting tables



General characteristics

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

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

Delivery / sorting tables



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

General characteristics

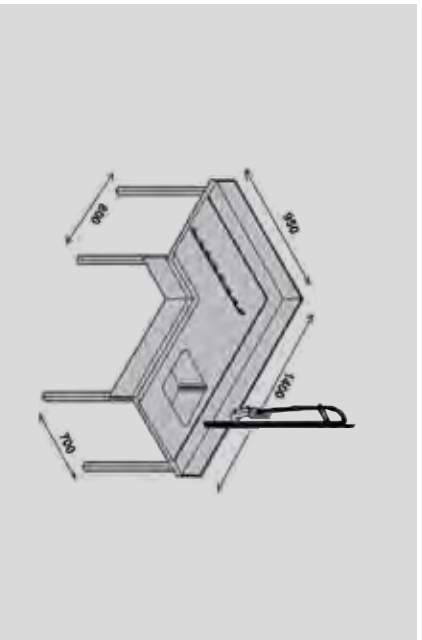
- Manufactured for the compact and modular conveyor dishwashers:

- Rear guard in all the models.
- Waste disposal.

- Space for the trash bin.
- Tables with sink built-in shower tap.

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

Pre-rinsing table with introducer of baskets in corner

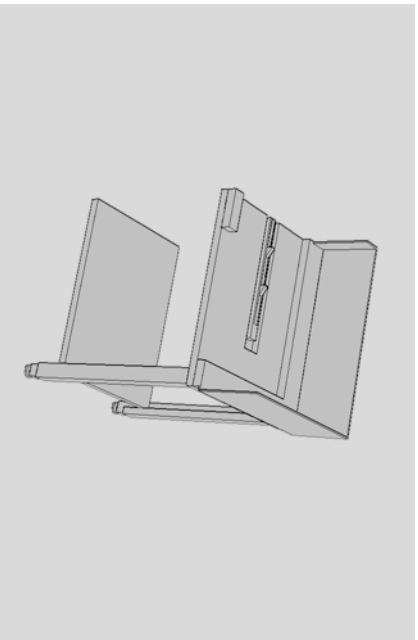


General characteristics

- Rear guard 200 mm. Built in sink and shower tap.
- Length of the sink side: 1.400 mm - Depth: 700 mm.
- Element to introduce the baskets with the movement of the advancement system of the conveyor.
- Length of the introducer side: 950 mm - Depth: 800 mm.

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

Introducers of baskets in corner



General characteristics

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


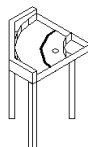
MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
E-90-I	19004789	INTRODUCATOR OF BASKETS BY THE LEFT SIDE For conveyors WITH neutral element at the entry.	800x700x850 (+250)	-
E-90+CV	19004792	INTRODUCATOR OF BASKETS BY THE LEFT SIDE For conveyors WITHOUT neutral element at the entry. For conveyors WITH STEAM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

Automatized curves



General characteristics

- Automatic movement with the conveyor exit system.

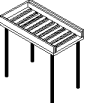
MODEL	CODE	INSTALLATION EXIT	DESCRIPTION	DIMENSIONS (mm)	€
180-I-TS	19004788	L	AUTOMATIZED CURVE 180° AT LEFT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also.	778x1.442x900	-
	180-I	L	AUTOMATIZED CURVE 180° AT LEFT For models with neutral supplement on the exit.	778x1.442x900	-
	180-D-TS	R	AUTOMATIZED CURVE 180° AT RIGHT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also.	778x1.442x900	-
180-D	19004787	R	AUTOMATIZED CURVE 180° AT RIGHT For models with neutral supplement on the exit.	778x1.442x900	-
	90-I-TS	L	AUTOMATIZED CURVE 90° AT LEFT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also.	778x778x900	-
	90-I	L	AUTOMATIZED CURVE 90° AT LEFT For models with neutral supplement on the exit.	778x778x900	-
	90-D-TS	R	AUTOMATIZED CURVE 90° AT RIGHT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also.	778x778x900	-
	90-D	R	AUTOMATIZED CURVE 90° AT RIGHT For models with neutral supplement on the exit.	778x778x900	-

Rolling tables



General characteristics

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

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



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Sales brochure

Flight type dishwashers

Flight type dishwashers	241
Available belts	246
Accessories	253

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

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

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

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

Electric flight dishwashers



BELTS AVAILABLE:

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




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

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

The machine price does not include the belt








General characteristics

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

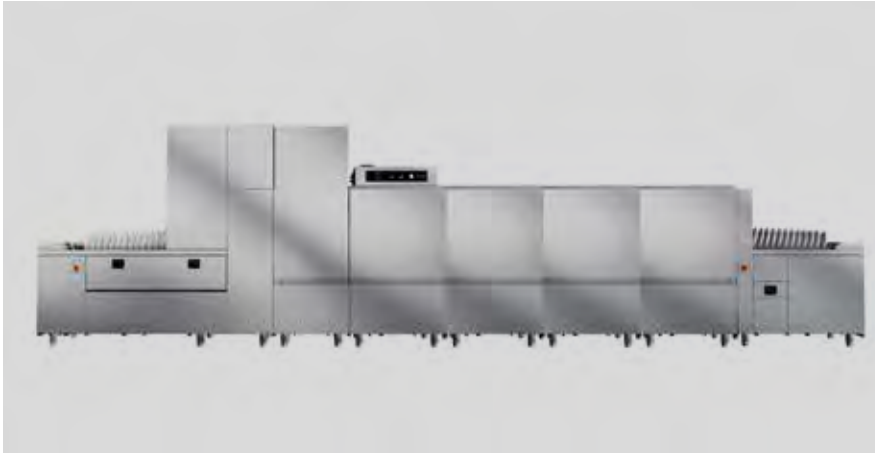
MODEL	HZ.	CODE	MAX. PRODUCTION (DISHES/HOUR)	ENTRY	MODULE COMPOSITION (%)	WATER (L/H)	ELECTRIC POWER (KW)	DIMMENSIONS (mm)	€
FCO-W4-RD R	50	19073687	3100	R	 W+4+RD	190-230	53,8	4988x900x2070	-
FCO-W4-RD L	50	19075203	3100	L	 W+4+RD	190-230	53,8	4988x900x2070	-
FCO-PW4-RD R	50	19068360	4600	R	 P+W+4+RD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

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

Standard voltage: 400V 3N~

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

Electric flight dishwashers



BELTS AVAILABLE:

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

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

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

The machine price does not include the belt

General characteristics

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

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

Circulation of baskets:

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

Standard voltage: 400V 3N~

- E Loading area
- A Splash guard
- P Prewash: cold-water prewash module
- W Wash: main wash module at 65°C

- 4 Rinse: gradual rinse module with rinse pump
- 4G Rinse: gradual rinse module with rinse pump and incorporated gas generator
- D Drying: high-power drier module
- R Energy recovery system

Available belts

Standard belt for dishes and baskets



CODE	DESCRIPTION	FOR MODELS		€
19072468	PLATE BELT FCO-W4-RD	FCO-W4-RD	FCO-W4G-RD	-
19074856	PLATE BELT FCO-PW4	FCO-PW4-RD	FCO-PW4G-RD	-
19073644	PLATE BELT FCO-P2W4	FCO-P2W4-RD	FCO-P2W4G-RD	-
19075208	PLATE BELT FCO-P3W4	FCO-P3W4-RD	FCO-P3W4G-RD	-

Specific belt for pots and containers



CODE	DESCRIPTION	FOR MODELS		€
19072498	KITCHENWARE BELT FCO-W4-RD	FCO-W4-RD	FCO-W4G-RD	-
19072700	KITCHENWARE BELT FCO-PW4-RD	FCO-PW4-RD	FCO-PW4G-RD	-
19072701	KITCHENWARE BELT FCO-P2W4-RD	FCO-P2W4-RD	FCO-P2W4G-RD	-
19072707	KITCHENWARE BELT FCO-P3W4-RD	FCO-P3W4-RD	FCO-P3W4G-RD	-

Specific belt for isothermal trays



CODE	DESCRIPTION	FOR MODELS		€
19072497	BELT FOR ISOTHERMAL TRAYS FCO-W4-RD	FCO-W4-RD	FCO-W4G-RD	-
19075209	BELT FOR ISOTHERMAL TRAYS FCO-PW4	FCO-PW4-RD	FCO-PW4G-RD	-
19075210	BELT FOR ISOTHERMAL TRAYS FCO-P2W4	FCO-P2W4-RD	FCO-P2W4G-RD	-
19075211	BELT FOR ISOTHERMAL TRAYS FCO-P3W4	FCO-P3W4-RD	FCO-P3W4G-RD	-

Modular elements and accessories for flight dishwashers



Modules for flight-type dishwashers (*)

MODELO	CÓDIGO	DESCRIPCIÓN	POWER (KW)	DIMMENSIONS (mm)	€
FDM-700	19075207	EXTRA DRIER	9.5 kw	700x900x2070	-
PRESSURE PUMP KIT	19004543	50 Hz - 230V 1N~	1 kw	-	-
PRESSURE PUMP KIT	19005676	60 Hz - 230V 1N~	1kw	-	-

Delivery of the machine in multiple packages

MODELO	CÓDIGO	DESCRIPCIÓN	€
BELT MODULES DISASSEMBLY KIT	19075212	Extra for the disassembly and delivery of the machine in several parts.	-

Modular sections for flight dishwashers (*)



MODULE	NAME	PUMPS (KW)	TANKS		BOILER (KW)	LARGE (mm)	POWER (KW)
			(L)	(KW)			
E	Loading area	-	-	-	-	1180	-
A	Splash guard	-	-	-	-	0	-
P	Prewash	1x2,6	100	-	-	900	2.6
W	Main wash	1x2,6	100	15 / 18 en el FCO-W4	-	900	14.6
2W	2 main washes	2x2,6	200	27	-	1800	32.2
3W	3 main washes	3x2,6	300	39	-	2700	46.8
4	Double rinse	0.26 + .15	30	5	18	700	18.41
4G	Double	0.26 + .15	30	5	-	700	0.41
S	Tunnel	-	-	-	-	0	9.5
R	Recovery system	-	-	-	-	0	0.90
S	Unloading area	-	-	-	-	2200	-

Table of modules that may form part of the flight-type dishwasher. The composition of the different modules is indicated on the previous pages.

(*) Notes on the additional modular elements:

All flight-type dishwashers are equipped, as standard, with a neutral, 150 mm anti-splash module at the entrance. This module is mounted on top of the loading table.

The drier tunnel is positioned at the exit of the machine. Its length is not increased since the tunnel is placed on top of the unloading table.

The energy recovery system is positioned on top of the dishwasher, and therefore the total length is not increased. Using the energy from the waste water this passes through an exchanger transferring heat to the cold water raising the temperature before entering the boiler.





The best accessory
for our wide range of
dishwashers.



Find out more!



Access the website

Dishwasher accessories

Water treatment	267
Baskets	269

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

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

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

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

Water treatment

What you can achieve with treatment of water

Most of the water that comes out of the tap seems perfectly pure, however it may contain, as already mentioned, invisible contaminants. Removing these elements has a decisive influence on water quality.

Calcium and magnesium (hardness) are eliminated and the useful life of the equipment is significantly extended, reducing maintenance interventions and the use of detergents and rinse aids. Aspects that are anything but marginal in the Ho.Re.Ca.

	SOFTNER	REVERSE OSMOSIS
EXCELLENT WASH		X
SAVING DETERGENTS	X	X
REDUCES GLASS AND CERAMICS WEAR		X
PROTECTS THE MACHINE	X	X
GOODBYE MANUAL DRYING		X

Water treatment methods

Water treatment occurs mainly in two ways.

SOFTNER

The result obtained by using the water softener is to eliminate the calcium Ca^{2+} and magnesium Mg^{2+} ions, responsible for the hardness of the water. This effectively prevents the formation of encrustations which over time reduce the performance of the machines and cause malfunctions.

REVERSE OSMOSIS

Thanks to the very high degree of filtration that characterizes reverse osmosis machines, it is possible to obtain water with high quality characteristics. Water, passing through one or more membranes, is deprived not only of the elements that determine its hardness, but also of all substances contaminants, responsible, for example, for unwanted odors and flavors.


For excellent results and long maintenance intervals, the two technologies can be combined.



Manual water softeners

For hardness bigger than 5 HF / 3 HD.

Manual maintenance required.

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

Reverse osmosis

GREAT ADVANTAGES OF REVERSE OSMOSIS:

- It reduces detergent use by up to 60% and rinse aid by 70-100%.
- It polishes plates, glasses and cutlery, obtaining a mark-free washing result since it does not require drying after the wash.
- It extends the life of glassware and dishes since it reduces corrosion.
- It protects the machinery, extending its life.

General characteristics



Inlet water conditions:

- Type of inlet water: drinking water.
- Inlet water temperature: 5 °C - 35 °C.
- Minimum flow: 400 l/h.
- Supply pressure: 1.5-6 bar.
- Maximum conductivity of inlet water: 1200 µS / cm.
- Maximum inlet water hardness: up to 35°f with pH below 8.5 and up to 27°f with pH above 8.5.
- As of 10°dH 15°dH or 27°f, we recommend installing a water softening system prior to osmosis to prevent blockage of the membrane.
- High-flow reverse osmosis system.
- Vertical or horizontal installation.
- Flow: 120 l/h at 15°C.
- Recovery rate from 25% to 60%.
- Typical rejection rate: 95 %.
- Electrical connection 230V ~ 50/60Hz.
- Prefilter that reduces and eliminates water turbidity, chlorine, tastes and smells. Its nominal filtration rate is 5 microns.
- Easy to install.
- Prefilter change alarm.
- Water leak alarm.
- Low-pressure alarm at system entrance.
- Manual bypass valve.

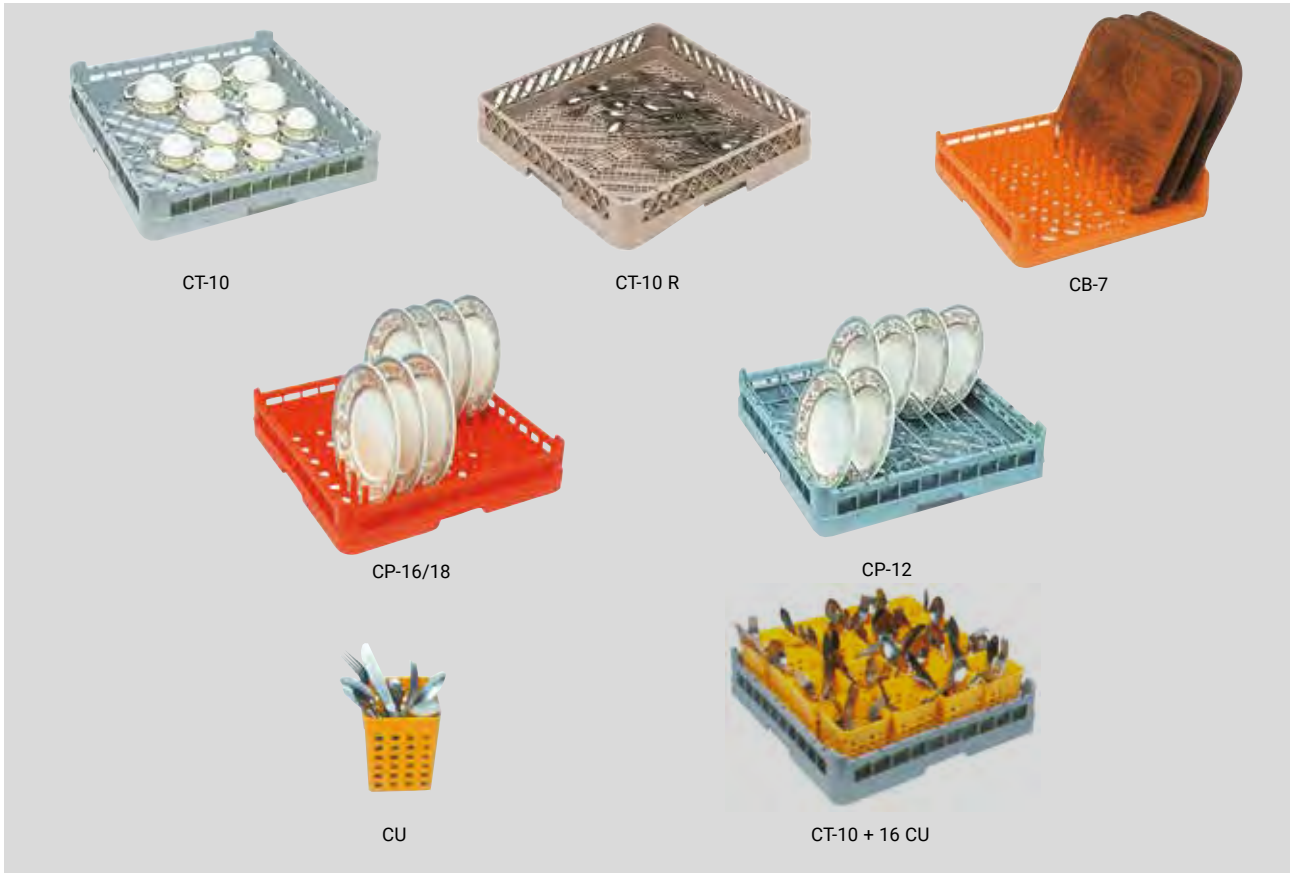
ONLY VALID FOR: AD-505, AD-125, COP-404, COP-504 y COP-144

MODEL	CODE	FLOW 15°C (L/H)	NUMBER OF MEMBRANES	VOLTAGE (V)	FREQUENCY (HZ)	POWER (KW)	DIMENSIONS (mm)	€
REVO-120	19076763	120	2	230	50 / 60	0,33	145 x 560 x 455	-

MODEL	CODE	DESCRIPTION	€
PREF-PACK6	19076764	Pack of 6 units of rapid-connection cartridges with extruded carbon block filter	-

Baskets for dishes, trays and cutlery

Made of polypropylene.



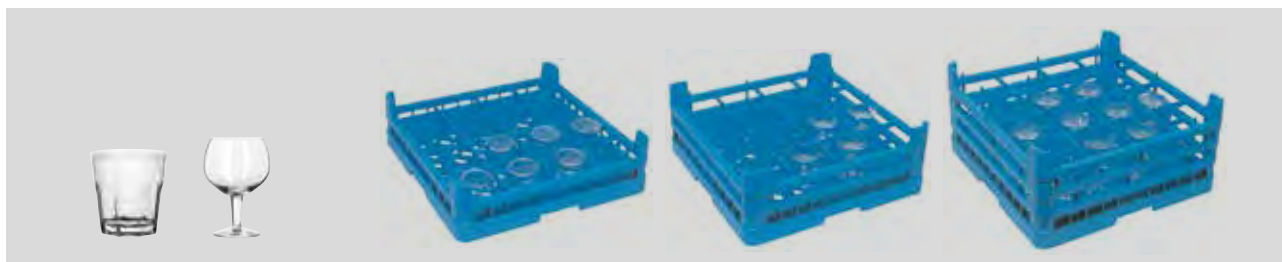
	MODEL	CODE	TYPE OF BASKET	Ø MAX (mm)	CAPACITY PRODUCT	COLOUR	DIMENSIONS (mm)	€
	CT-10	19000484	Standard basket		Dishes	Grey	500x500x110	-
	SMALL BASKET 400	19082432	Standard basket		Dishes	Grey	400x400x110	-
	DISHES ACCESSORY 400	19084452					400x400x110	-
	SMALL BASKET 350	19082434	Standard basket		Dishes	Grey	350x350x110	-
	DISHES ACCESSORY 350	19084453					350x350x110	-
	CT-10 R	19087265	Standard basket with dense base		Dishes and cutlery	Brown	500x500x110	-
	CB-7	19000483	Trays for self-service	-	7	Orange	500x500x110	-
	CP-16/18	19000487	Dishes	Ø 230 Ø 320	16 ÷ 18 (*) 8 ÷ 9 (*)	Orange	500x500x110	-
	CP-12	19004479	Deep dishes	Ø 230 Ø 320	12 (*) 6 (*)	Grey	500x500x140	-
	CU	19000792	Cutlery	-	15 (**)	Yellow	105x105x130	-

Notes: (*) It depends of the position of the dishes in the basket.

(**) To guarantee a correct washing of the cutlery, it is not recommended to introduce more units.

Baskets for glasses

Made of polypropylene.



Baskets for 16 glasses and cups ø 110 mm

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



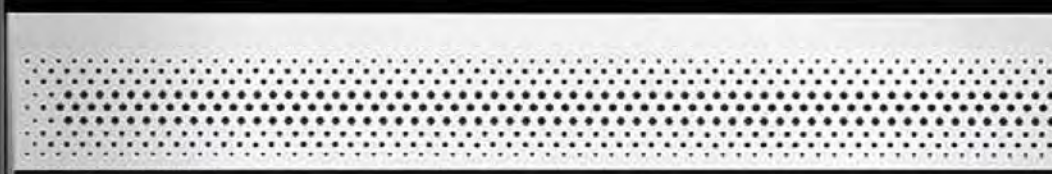
Baskets for 25 glasses and cups ø 85 mm

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



Baskets for 36 glasses and cups ø 70 mm

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



15





Commercial Refrigeration



Refrigerated cabinets

Gastronom.....	277
— Advance.....	277
— Monoblock Concept.....	279
— Concept.....	281
Snack.....	289
— Concept.....	289
Pastry.....	294
— Concept.....	294
Fish.....	295
— Concept.....	295

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

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



European refrigeration
for demanding
professionals.



Find out more!



Access the website







Sales brochure

The right cabinet for every need

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

The Concept range is characterised by being the most economical line, but with a wide range unique in the market (GN, Snack, Pastry, Fish).

	2/1 GASTRONORM			SNACK	PASTRY	FISH
	ADVANCE	CONCEPT MONOBLOCK	CONCEPT	CONCEPT	CONCEPT	CONCEPT
DIMENSIONS (1 door)	693 x 856 x 2.106	653 x 796 x 1.996	653 x 842 x 2.040	693 x 726 x 2.067	760 X 742 X 2.006	760 X 742 X 2.006
Interior	EMBEDDED TRAY SLIDES	EMBEDDED TRAY SLIDES	EMBEDDED TRAY SLIDES	RACK HOLDERS AND GUIDES	RACK HOLDERS AND GUIDES	RACK HOLDERS AND GUIDES
CapaciTY (N° levels 1 door cabinet)	24 x GN 2/1	23 x GN 2/1	24 x GN 2/1	18 x Snack	17 x 600 x 400	7 drawers
ENERGY EFFICIENCY CLASS (1 door refrigerated cabinet)						-
Insulation	80 mm	60 mm	60 mm	50 mm	50 mm	50 mm
COOLANT +/-	R600a / R290	R600a / R290	R600a / R290	R600a / R290	R600a	R600a
CLIMATE CLASS (1 door)	5	4	4	4	4	4
COOLING SYSTEM	BUILT-IN	MONOBLOCK	BUILT-IN	BUILT-IN	BUILT-IN	BUILT-IN
LIGHTING	LED	LED	LED	LED	LED	LED
HACCP	YES	NO	NO	NO	NO	NO
ECO MODE	YES	YES	YES	YES	YES	YES
LOCK (large door)	YES	OPTIONAL Standard with glass doors	OPTIONAL Standard with glass doors	OPTIONAL Standard with glass doors	OPTIONAL	OPTIONAL
PROTECTION GRADE	IPX5	IPX5	IPX5	IPX4	IPX5	IPX5
OPTIONAL DOOR OPENING PEDAL	YES	YES	YES	NO	YES	YES

ADVANCE | Gastronorm

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



UP TO 70%
ENERGY SAVING

General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- 80 mm, 40 kg/m³ injected polyurethane insulation.
- Embedded inner tray slides. Storage trays at 24 different levels 55 mm from each other.
- Forced draught cooling system.
- Copper piping and aluminium flaps evaporator.
- HACCP system that keeps running logs.
- Digital display for electronic and digital control of temperature and defrosting.
- Acoustic and visual alarm connected to three sensors at strategic spots. They provide a total control and block the compressor in case of dirt or failure.
- Opened door delay alarm.
- Self-closing and stay open doors. When

opened less than 90° they close by themselves. When opened more than 135° they stay open.

- Built-in drainage to get rid of waste liquids inside the unit.
- Removable plastic covered steel grid shelves (GN 2/1) for easy cleaning. Equipment: 3 shelves per large door.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climatic class V.
- Negative cabinets:
 - Thermostatic expansion valve that ensures optimal management of the cold circuit.

- Hot gas defrost.
- Inner LED lights with power switch (now also in freezing units).
- Locks included as a standard in all doors.

Options:

- Castor kit (factory assembly).
- Reversible door.
- Door opening pedal (factory assembly).
- Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
- Stainless steel back panel.

Single door upright cabinets



AUP-11G

Double door upright cabinets



AUP-22G

Refrigerated display cabinets



AUP-11G GD / AUP-22G GD

VISIBILITY:
Vertical LED light for greater visibility.

MODEL	COOLANT	HZ.	CODE	CLIMATIC CLASS	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated cabinets											
AUP-11G CR	R600a	50	19089406	5	1	A	610	337	158	693x856x2.106	-
	R290	60	19089395			-		-	310		-
AUP-22G CR	R600a	50	19089396	4	2	C	1.332	833	192	1.358x856x2.106	-
		60	19089397			-		-	209		-
Freezer cabinets											
AUN-11G CR	R290	50	19089398	5	1	D	610	2.754	471	693x856x2.106	-
		60	19089399			-		-	496		-
AUN-22G CR	R290	50	19089420	4	2	D	1.332	4.599	749	1.358x856x2.106	-
		60	19089421			-		-	831		-
AUN-22G CC5	R290	50	19089422	5	2	D	1.332	4.258	825	1.358x856x2.106	-
Refrigerated display cabinets											
AUP-11G GD	R600a	50	19089423	4	1	A	610	505	158	693x856x2.106	-
AUP-22G GD	R600a	50	19089424	4	2	C	1.332	1.249	192	1.358x856x2.106	-

CONCEPT | Monoblock

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



General characteristics

- Structure built with AISI-304.
- 60 mm, 40 kg/m³ injected polyurethane insulation.
- Embedded inner tray slides. Storage trays at 23 different levels 55 mm from each other.
- Forced draught system with cooling unit outside the room and monoblock system to optimise storage capacity.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135°

- they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Removable plastic covered steel grid shelves (GN 2/1) for easy cleaning. Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Climatic class IV.
- Inner LED lights with power switch (now also in freezing units).

Options:

- Lock (large door models)
- Standard with glass doors.
- Castor kit (factory assembly).
- Reversible door.
- Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
- Door opening pedal (factory assembly).
- Stainless steel back panel.

Full door cabinets

Half door cabinets

Refrigerated display cabinets

Dual temperature cabinets



MUP-22G



MUP-23G



MUP-11G GD

VISIBILITY:
Vertical LED light for
greater visibility.



MUD-2-2

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

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated Cabinets										
MUP-11G	R600a	50	19089425	1	B	572	423	143	653x796x1.996	-
MUP-12G	R600a	50	19089426	1	B	572	423	143	653x796x1.996	-
MUP-22G	R600a	50	19089427	2	C	1.144	756	184	1.318x796x1.996	-
MUP-23G	R600a	50	19089428	2	C	1.144	756	184	1.318x796x1.996	-
MUP-22G	R600a	50	19089429	2	C	1.144	756	184	1.318x796x1.996	-
Freezer cabinets										
MUN-11G	R290	50	19089430	1	D	572	2.040	678	653x796x1.996	-
		60	19089431	1	-		-	719		-
MUN-12G	R290	50	19089432	1	D	572	2.040	684	653x796x1.996	-
		60	19089433	1	-		-	725		-
MUN-22G	R290	50	19089434	2	E	1.144	4.855	942	1.318x796x1.996	-
		60	19089435	2	-		-	998		-
MUN-23G	R290	50	19089436	2	E	1.144	4.855	948	1.318x796x1.996	-
		60	19089437	2	-		-	1.004		-
MUN-24G	R290	50	19089438	2	E	1.144	4.855	954	1.318x796x1.996	-
		60	19089439	2	-		-	1.010		-
Refrigerated cabinets										
MUP-11G GD	R600a	50	19089440	1	-	572	-	146	653x796x1.996	-
MUP-22G GD	R600a	50	19089441	2	-	1.144	-	190	1.318x796x1.996	-
Dual temperature units										
MUD-22G	R600a	50	19089442	2	-	1.144	-	821	1.318x796x1.996	-
	R290	60	19089443	2	-		-	972		-

CONCEPT | Gastronorm

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



General characteristics

- Structure built with AISI-304.
- 60 mm, 40 kg/m³ injected polyurethane insulation.
- Embedded inner tray slides. Storage trays at 23 different levels 55 mm from each other.
- Forced draught cooling system with hermetically sealed compressor.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.

- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Removable plastic covered steel grid shelves (GN 2/1) for easy cleaning. Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Negative cabinets: hot gas defrost.
- Tested in climate class IV.
- Inner LED lights with power switch (in refrigerated cabinets and now also in freezing units).

Options:

- Lock (large door models)
Standard with glass doors.
- Castor kit (factory assembly).
- Reversible door.
- Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
- Door opening pedal (factory assembly).
- Stainless steel back panel.

Refrigerated cabinets



CUP-22G



CUP-12G

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated cabinets												
CUP-11G	R600a	50	19089444	1	C	543	60	+	548	183	653x842x2.040	-
	R290	60	19089445		-				-	275		-
CUP-12G	R600a	50	19089446	1	C	543	60	+	548	183	653x842x2.040	-
	R290	60	19089447		-				-	275		-
CUP-22G	R600a	50	19089448	2	C	1.186	60	+	913	206	1.318x842x2.040	-
		60	19089449		-				-	223		-
CUP-23G	R600a	50	19089450	2	C	1.186	60	+	913	206	1.318x842x2.040	-
		60	19089451		-				-	223		-
CUP-24G	R600a	50	19089452	2	C	1.186	60	+	913	206	1.318x842x2.040	-
		60	19089453		-				-	223		-

Freezer cabinets



CUN-23G



CUN-11G

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (kWh)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Freezer cabinets												
CUN-11G	R290	50	19089454	1	D	543	60	+	2.714	471	653x842x2.040	-
		60	19089455		-				496	-		
CUN-12G	R290	50	19089456	1	D	543	60	+	2.714	477	653x842x2.040	-
		60	19089457		-				502	-		
CUN-22G	R290	50	19089458	2	E	1.186	60	+	4.793	749	1.318x842x2.040	-
		60	19089459		-				831	-		
CUN-23G	R290	50	19089460	2	E	1.186	60	+	4.793	755	1.318x842x2.040	-
		60	19089461		-				837	-		
CUN-24G	R290	50	19089462	2	E	1.186	60	+	4.793	760	1.318x842x2.040	-
		60	19089463		-				842	-		

Refrigerated display cabinets



CUP-22G GD

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

MODEL	GAS	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED TRAY SLIDES	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated display cabinets												
CUP-11G GD	R600a	50	19089464	1	B	543	60	+	822	186	653x842x2.040	-
	R290	60	19089465							278		-
CUP-12G GD	R600a	50	19089466	1	B	543	60	+	822	185	653x842x2.040	-
	R290	60	19089467							277		-
CUP-22G GD	R600a	50	19089468	2	B	1.183	60	+	1.370	212	1.318x842 x 2.040	-
		60	19089469							229		-

Cabinets for refrigeration and freezing

Dual temperature cabinets



CUD-22G/M

Refrigeration cabinets with freezing compartment



CUD-12G/N



CUD-23G/N

Mixed

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

Refrigeration module:

- Forced draught refrigeration
- Operational temperature: 0 °C, +8 °C /





Freezer module:

- Forced draught evaporator
- Operational temperature: -18 °C, -22 °C.

Freezer compartment (❄️):

Equipment: (3 drawers in sanitary PVC Independent hermetic compressor with ventilated condenser.

Evaporator with copper pipe and aluminium cooling fins. Environmentally-friendly refrigerant R290. Forced draught refrigeration / Automatic evaporation of frost water) / Operational temperature: -18 °C, -22 °C.

MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Mixed refrigeration and freezer cabinet									
	CUD-22G/M	R600a	50	19089470	2	1.220	654	1.318x842x2.040	-
		R290	60	19089471	2		771		-
Refrigeration cabinets with freezing compartment									
	CUD-12G/N	R290	50	19089472	1	596	1.091	693x826x2.008	-
			60	19089473	1		1.178		-
	CUD-23G/N	R600a	50	19089474	2	1.301	1.008	1.388x826x2.008	-
			60	19089475	2		1.067		-
	CUD-24G/N	R600a	50	19089476	2	1.301	1.008	1.388x826x2.008	-
			60	19089477	2		1.067		-

Refrigeration cabinets with fish compartment



CUD 12G/F






CUD 23G/F

Fish compartment (🐟);

Equipment: 3 drawers in sanitary PVC. Independent hermetic compressor with ventilated condenser. Copper tube evaporator and aluminum fins. R290 ecological refrigerant. Forced draft cooling. Automatic evaporation of the defrost water.

Operational temperature: - 4 °C, + 4 °C.

MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated cabinets with fish compartment									
 CUD-12G/F	R290	50	19089478	1+ 🐟	596	60	954	693x826x2.008	-
 CUD-23G/F	R600a	50	19089479	2+ 🐟	1.301	60	852	1.388x826x2.008	-
 CUD-24G/F	R600a	50	19089480	2+ 🐟	1.301	60	852	1.388x826x2.008	-

Dual temperature cabinets







CUD - 22G/2

TWO TEMPERATURES

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



CUD - 12G/2

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (KW·H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
 CUD-12G/2	R290	50	19089481	1	D	596	50	+	679	616	693x826x2.008	-
 CUD-22G/2	R600a	50	19089482	2	D	1.301	50	+	905	367	1.388x826x2.008	-
 CUD-23G/2	R600a	50	19089483	2	D	1.301	50	+	905	367	1.388x826x2.008	-
 CUD-24G/2	R600a	50	19089484	2	D	1.301	50	+	905	367	1.388x826x2.008	-

CONCEPT | 1/1 Gastronorm

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



General characteristics

- Structure built with AISI-304.
- 60 mm, 40 kg/m³ injected polyurethane insulation.
- Storage trays at 18 different levels 70 mm from each other.
- Forced draught cooling system with hermetically sealed compressor.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Removable plastic covered steel grid shelves (GN 1/1) for easy cleaning. Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climate class IV.
- Inner LED lights with power switch (in refrigerated cabinets and now also in freezing units).

Options:

- Lock.
- Standard with glass doors.
- Reversible door.
- Heated door frame to avoid condensation in high humidity environments.
- Stainless steel back panel.

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	ANNUAL ENERGY CONSUMPTION (KW·H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated cabinet											
CUP-11G1/1	R600a	50	19089485	1	D	305	60	726	205	488x703x2.008	-
	R290	60	19089486		-			-	297		-
Display refrigerated cabinet											
CUP-11G1/1 GD	R600a	50	19089487	1	C	305	60	-	208	488x703x2.008	-
	R290	60	19089488		-						-
Freezer cabinet											
CUN-11G1/1	R290	50	19089489	1	E	305	60	2.197	719	488x703x2.008	-
		60	19089490		-			-	760		-

CONCEPT | Snack

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



General characteristics

- Interior and exterior built with foodgrade stainless steel.
 - 50 mm, 40 kg/m³ injected polyurethane insulation.
 - Removable and height adjustable plastic covered steel shelves (17 Snack size levels) for easy cleaning. Equipment: 3 shelves per large door.
 - Forced draught cooling system.
 - Copper piping and aluminium flaps evaporator.
 - Digital display for electronic and digital control of temperature and defrosting.
 - Opened door delay alarm.
 - Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
 - Built-in drainage to get rid of waste liquids inside the unit.
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Height adjustable stainless steel legs.
 - Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
 - Tested in climate class IV.
 - Inner LED lights with power switch (in refrigerated display cabinets and now also in freezing units).
- Options:
- Lock (large door models). Standard with glass doors.
 - Castor kit (factory assembly).
 - Reversible door (1 large door models).
 - Meat bar.
 - Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
 - Stainless steel back panel.

Refrigerated cabinets

Refrigerated cabinets

Refrigerated display cabinets



CUP-11S



CUP-22S



CUP-11S GD

VISIBILITY:

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

	MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated cabinets											
	CUP-11S	R600a	50	19089491	1	C	506	548	183	693x726x2.067	-
			60	19089492		-		-	275		-
	CUP-12S	R600a	50	19089493	1	C	506	548	183	693x726x2.067	-
			60	19089494		-		-	275		-
	CUP-22S	R600a	50	19089495	2	C	1.109	975	206	1.388x726x2.067	-
			60	19089496		-		-	223		-
	CUP-23S	R600a	50	19089497	2	C	1.109	975	206	1.388x726x2.067	-
			60	19089498		-		-	223		-
	CUP-24S	R600a	50	19089499	2	C	1.109	975	206	1.388x726x2.067	-
			60	19089500		-		-	223		-
Refrigerated display cabinets											
	CUP-11S GD	R600a	50	19089501	1	B	506	920	186	693x726x2.067	-
			60	19089502		-		-	278		-
	CUP-22S GD	R600a	50	19089503	2	C	1.109	1530	212	1.388x726x2.067	-
			60	19089504		-		-	229		-

Freezer cabinets



CUN-24S



CUN-12S

	MODEL	GAS	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Freezer cabinets											
	CUN-11S	R290	50	19089505	1	D	506	2.179	700	693x726x2.067	-
			60	19089506		-		741	-		
	CUN-12S	R290	50	19089507	1	D	506	2.179	706	693x726x2.067	-
			60	19089508		-		747	-		
	CUN-22S	R290	50	19089509	2	E	1.109	4.855	1.251	1.388x726x2.067	-
			60	19089510		-		1.307	-		
	CUN-23S	R290	50	19089511	2	E	1.109	4.855	1.257	1.388x726x2.067	-
			60	19089512		-		1.313	-		
	CUN-24S	R290	50	19089513	2	E	1.109	4.855	1.263	1.388x726x2.067	-
			60	19089514		-		1.319	-		

Cabinets for refrigeration and freezing

Refrigeration and freezer mixed cabinet



CUD - 22S/MEAF-1402 MIX

Refrigeration cabinets with freezing compartment



CUD - 12S/N

MIXED

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

Refrigeration module:

- Refrigerant R600a, CFC-free. Forced draught refrigeration
- Operational temperature: 0 °C, +8 °C (ambient 38 °C)

Freezer module:

- Refrigerant R290, CFC-free. Forced draught evaporator
- Operational temperature: -18 °C, -22 °C.

FREEZER COMPARTMENT (❄️):

Equipment: 3 drawers in sanitary PVC. Independent hermetic compressor with ventilated condenser. Copper tube evaporator and aluminum fins. Ecological refrigerant R290 without CFC. Forced draught cooling. Automatic evaporation of the defrost water. Operational temperature: -18 °C, -22 °C.

MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigeration and freezer mixed cabinet								
	CUD-22S/M	R600a	50	19089515	2	883	1.388x726x2.067	-
			60	19089516		1.016		-
Refrigeration cabinets with freezing compartment								
	CUD-12S/N	R290	50	19089517	1+ ❄️	931	693x726x2.067	-
			60	19089518		1.018		-
	CUD-23S/N	R600a	50	19089519	2+ ❄️	928	1.388x726x2.067	-
			60	19089520		987		-
	CUD-24S/N	R600a	50	19089521	2+ ❄️	928	1.388x726x2.067	-
			60	19089522		987		-




Refrigeration cabinets with fish compartment



CUD-24S F

FISH COMPARTMENT (🐟):

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

MODEL	COOLANT	HZ.	CODE	NO. OF DOOR	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigeration cabinets with fish compartment										
 CUD-12S F	R290	50	19089523	1+ 🐟	D	506	679	874	693x726x2.067	-
 CUD-23S F	R600a	50	19089524	2+ 🐟	D	1.109	906	852	1.388x726x2.067	-
 CUD-24S F	R600a	50	19089525	2+ 🐟	D	1.109	906	852	1.388x726x2.067	-

CONCEPT | Pastry

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



General characteristics

- Structure built with AISI-304.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Stainless steel inside with robust tray slides for standard 600 x 400 mm baking trays (up to 17 levels).
- The standard equipment includes 3 plastic covered steel baking trays.
- Copper piping and aluminium flaps evaporator with rust free protective coating.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- LED lighting system.
- Removable plastic covered steel grid shelves for easy cleaning. Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Forced draught cooling system to keep the working temperature between 0 °C and +8 °C.
- Tested in climate class IV.

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
CUP-11B	R290	50	19089526	1	E	574	927	251	760x729x2.006	-

Pastry Accessories *

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

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

CONCEPT | Fish

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



General characteristics

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

MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
CU-11F	R290	50	19089527	1	574	618	760x729x2.006	-

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

Fish Accessories *

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

DESCRIPTION	CODE
Grey drawer with handles (600x400x120)	12033925

Available options and price increment per model

MODEL	STAINLESS STEEL BACK PANEL	LOCK (LARGE DOOR)	WHEELS KIT (FACTORY ASSEMBLY)	HEATED DOR FRAME	REVERSED OPENING	OPENING PEDAL	
	BS	LC	C	FH	OP	PO	/R
	(€)	(€)	(€)	(€)	(€)	(€)	(€)
Advance Gastronorm							
AUP-11G	o	Std	o	o	o	o	o
AUP-22G	o	Std	o	o	-	o	o
AUN-11G	o	Std	o	Std	o	o	-
AUN-22G	o	Std	o	Std	-	o	-
AUP-11G GD	o	Std	o	o	o	o	o
AUP-22G GD	o	Std	o	o	-	o	o
Concept Monoblock							
MUP-11G	o	o	o	o	o	o	o
MUP-12G	o	-	o	o	-	-	o
MUP-22G	o	o	o	o	-	o	o
MUP-23G	o	-	o	o	-	-	o
MUP-24G	o	-	o	o	-	-	o
MUN-11G	o	o	o	Std	o	o	o
MUN-12G	o	-	o	Std	-	-	o
MUN-22G	o	o	o	Std	-	o	o
MUN-23G	o	-	o	Std	-	-	o
MUN-24G	o	-	o	Std	-	-	o
MUP-11G GD	o	Std	o	o	o	o	-
MUP-22G GD	o	Std	o	o	o	o	-
MUD-22G	o	o	o	o	o	o	-
Concept Gastronorm							
CUP-11G	o	o	o	o	o	o	o
CUP-12G	-	o	o	o	-	-	o
CUP-22G	o	o	o	o	-	o	o
CUP-23G	-	o	o	o	-	-	o
CUP-24G	-	o	o	o	-	-	o
CUN-11G	o	o	o	Std	o	o	-
CUN-12G	-	o	o	Std	-	-	-
CUN-22G	o	o	o	Std	-	o	-
CUN-23G	-	o	o	Std	-	-	-
CUN-24G	-	o	o	Std	-	-	-
CUP-11G GD	o	Std	o	o	o	o	o
CUP-12G GD	o	-	o	o	-	-	o
CUP-22G GD	o	Std	o	o	-	o	o
CUD-22G/M	o	130	o	o	-	o	-
CUD-12G/N	o	-	o	o	-	-	-
CUD-23G/N	o	-	o	o	-	-	-
CUD-24G/N	o	-	o	o	-	-	-
CUD-12G/F	o	-	o	o	-	-	-
CUD-23G/F	o	-	o	o	-	-	-
CUD-24G/F	o	-	o	o	-	-	-
CUD-12G/2	o	-	o	o	-	-	-
CUD-22G/2	o	o	o	o	-	o	-
CUD-23G/2	o	-	o	o	-	-	-
CUD-24G/2	o	-	o	o	-	-	-
Concept GN-1/1							
CUP-11G1/1	o	o	o	o	o	-	o
CUP-11G1/1 GD	o	Std	o	o	o	-	o
CUN-11G1/1	o	o	o	Std	o	-	o
Concept Snack							
CUP-11S	o	o	o	o	o	-	o
CUP-12S F	o	-	o	o	-	-	o
CUP-22S	o	o	o	o	-	-	o
CUP-23S F	o	-	o	o	-	-	o
CUP-24S F	o	-	o	o	-	-	o
CUN-11S	o	o	o	Std	o	-	o
CUN-12S	o	-	o	Std	-	-	o
CUN-22S	o	o	o	Std	-	-	o
CUN-23S	o	-	o	Std	-	-	o
CUN-24S	o	-	o	Std	-	-	o
CUP-11S GD	o	Std	o	o	o	-	o
CUP-22S GD	o	Std	o	o	-	-	o
CUP-22S/M	o	∞	o	o	-	-	-
CUP-12S/N	o	-	o	o	-	-	-
CUP-23S/N	o	-	o	o	-	-	-
CUP-24S/N	o	-	o	o	-	-	-
CUP-12S/2	o	-	o	o	-	-	-
CUP-23S/2	o	-	o	o	-	-	-
CUP-24S/2	o	-	o	o	-	-	-
Concept PASTELERÍA							
CUP-11B	o	o	o	o	o	o	o
Concept PESCADO							
CU-11F	o	o	o	o	o	o	o

Accessories *

FOR MODELS:	ACCESSORY	CODE
SNACK CABINETS	GRID made in Epoxi (560x542)	12034317
	SUPPLEMENTARY GRID made in Epoxi (500x158)	12037946
SNACK CABINETS - FISH COMPARTMENT	DRAWER for Fishes - 530x460x100 mm	12033758
	PERFORATED BOTTOM - 530x460 mm	12034642
	GUIDE for Fish compartment - 613 mm - 1 piece	12036716
SNACK CABINETS - FROZEN COMPARTMENT	DRAWER for Frozen product - 530x540x100 mm	12033784
	GUIDE for Frozen compartment - 562 mm - 1 piece	12037936
GASTRONORM CABINETS	GN-2/1 GRID made in Epoxi (650x530)	12037958
	ROD SHELF INOX EVI 2/1	19085068
	GUIDE for GN grid - 562 mm - 1 p.	12037936
GN CABINETS - FISH COMPARTMENT	DRAWER for Fishes - 530x540x100 mm	12033784
	PERFORATED BOTTOM - 530x540 mm	12034707
GN CABINETS - FROZEN COMPARTMENT	GUIDE for Fish compartment - 613 mm - 1 piece	12036716
	DRAWER for Frozen product - 530x540x100 mm	12033784
	GUIDE for Frozen compartment - 662 mm - 1 piece	12037948
FISH CABINETS, PASTRY CABINETS	Pastry GRID made in Epoxi (600x400)	12034886
	Pastry GRID Inox, (600x400)	19001001
	Pastry TRAY Inox, (600x400)	19010201
	GUIDE for Pastry grid - 485 mm - 1 piece	12036689
	Grey DRAWER with handles - 600x400x120 mm	12033925

* Check prices at the list of accessories and spare parts

Castors Kit

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



Standard lock



Lock for Glass door



Opening Pedal



Meat bar kit



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



Refrigerated Counters

Gastronom 700.....	303
— Advance.....	303
— Concept.....	306
Snack 600.....	319
— Concept.....	319
Pastry 800.....	327
— Concept.....	327

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

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



Efficiency and quality
for professional needs.



Find out more!







Access the website

We respond to all types of requirement with our broad catalogue of counters.

The Advance range represents Fagor's steadfast commitment to innovation and alignment with the most demanding levels of energy efficiency, obtaining Class A in all refrigeration counters with 2 or 3 doors.

The Concept range is characterised as the more cost-effective line, but with a range breadth unique on the market (GN-700, Snack-600 and Pastry series), thanks to the different options available.

	GASTRONORM - 700		SNACK - 600	PASTRY - 800
	GLOBE ADVANCE	GLOBE CONCEPT	GLOBE CONCEPT	GLOBE CONCEPT
DIMENSIONS (3 doors)	1.800 x 700 x 850	1.792 x 700 x 850	2.017 x 600 x 850	2.017 x 800 x 850
CAPACITY (Nº of levels per door)	6	6	3	10
ENERGY EFFICIENCY CLASS				
INSULATION	60 mm SIDES 50 + 30 mm Double roof	50 mm	50 mm	50 mm
COOLANT	R600a / R290	R600a / R290	R600a / R290	R600a
CLIMATE CLASS	5	4	4	4
COOLING SYSTEM	FORCED AIR	FORCED AIR	FORCED AIR	GRAVITY
HACCP	YES	NO	NO	NO
ECO MODE	YES	YES	YES	YES
LOCK	OPTIONAL Standard with glass doors	OPTIONAL Standard with glass doors	OPTIONAL Standard with glass doors	OPTIONAL
HUMIDITY PROTECTION GRADE	IPX4	IPX4	IPX4	IPX4

ADVANCE | 700 Gastronorm

ADVANCE counters are available with 700 mm depth and for Gastronorm size containers. ADVANCE counters have been designed to offer an efficient more profitable and sustainable product to improve daily working conditions.



General characteristics

- Interior and exterior completely built with AISI-304.
 - Copper piping and aluminium flaps evaporator.
 - HACCP system that keeps running logs.
 - Digital display for electronic and digital control of temperature and defrosting.
 - The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
 - Easier loading and unloading thanks to its door self-closing and stay open features.
 - Removable and height adjustable plastic covered steel shelves for easy cleaning (GN1/1 size).
 - Equipment per door: 1 GN 1/1 grid and 2 sets of height adjustable tray slides.
 - Built-in drainage to get rid of waste liquids inside the unit.
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Interior LED lighting (only for models with glass doors).
 - Height adjustable stainless steel legs.
 - 10 cm high splashback.
 - Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
 - Tested in climate class V.
- Options:
- Castor kit (factory assembly).
 - Without splashback.
 - Without worktop.
 - Different drawer models.
 - Left side cooling unit.
 - Panoramic door opening.
 - Stainless steel back.
 - Granite worktops.
 - Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
 - Lock (standard in glass doors).

Refrigeration
counters *

Freezer
counters



ACP-4G

ACN-3G

Refrigerated counters
with glass doors



ACP-2G GD

Refrigerated
Central counters



ACP-4G

(*) We can provide granite worktops on our refrigerated counters.
(*) We offer the option of panoramic door opening in models with 2, 3 and 4 doors. (Only solid doors).

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

FLEXIBILITY:
Doors on both sides for enhance flexibility at work.

MODEL	HZ	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
Refrigerated counters										
ACP-2G	50	19089528	2	A	300	381	159	R600a	1.342x700x850	-
ACP-3G	50	19089529	3	A	450	514	159	R600a	1.792x700x850	-
ACP-4G	50	19089530	4	B	600	810	159	R600a	2.242x700x850	-
Freezer counters										
ACN-2G	50	19089531	2	D	300	2.044	307	R290	1.342x768x850	-
	60	19089532		-		-	348			-
ACN-3G	50	19089533	3	D	450	2.654	316	R290	1.792x768x850	-
	60	19089534		-		-	357			-
ACN-4G	50	19089055	4	D	600	3.322	325	R290	2242 x 768 x 850	-
	60	19096650		-		-	366			-
Refrigerated counters with glass doors										
ACP-2G GD	50	19089535	2	B	300	609	159	R600a	1.342x700x850	-
ACP-3G GD	50	19089536	3	B	450	822	159	R600a	1.792x700x850	-
ACP-4G GD	50	19089537	4	B	600	1296	159	R600a	2.242x700x850	-
Refrigerated central counters										
ACP-2G/C	50	19089538	2+2	-	300	-	159	R600a	1.342x768x850	-
ACP-3G/C	50	19089539	3+3	-	450	-	159	R600a	1.792x768x850	-
ACP-4G/C	50	19089540	4+4	-	600	-	159	R600a	2242 x 768 x 850	-

Refrigerated counters with drawers *



ACP-4G-HHHD



ACP-3G-TTT

VERSATILITY:
Different sets of drawers for the most specific requirements.

ROBUSTNESS:
Our bottom perforated drawers can stand up to 40 kg.

* We have different versions of drawer kits and doors available:
Set 2 drawers (H), Set 3 drawers (T) and Doors (D).

MODEL	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€	
Refrigerated counters with "h" drawers										
	ACP-2G HD	19089541	1 H 1 D	A	258	381	152	R600a	1.350x700x850	-
	ACP-2G HH	19089542	2 H	A	258	381	152	R600a	1.350x700x850	-
	ACP-3G HDD	19089543	1 H 2 D	A	403	514	173	R600a	1.800x700x850	-
	ACP-3G HHD	19089544	2 H 1 D	A	403	514	173	R600a	1.800x700x850	-
	ACP-3G HHH	19089545	3 H	A	403	514	173	R600a	1.800x700x850	-
	ACP-4G HDDD	19089546	1 H 3 D	B	549	810	195	R600a	2.250x700x850	-
	ACP-4G HHDD	19089547	2 H 2 D	B	549	810	195	R600a	2.250x700x850	-
	ACP-4G HHHH	19089548	3 H 1 D	B	549	810	195	R600a	2.250x700x850	-
	ACP-4G HHHH	19089549	4 H	B	549	810	195	R600a	2.250x700x850	-
Refrigerated counters with "t" drawers										
	ACP-2G TT	19089550	3T	A	258	381	152	R600a	1.350x700x850	-
	ACP-3G TTT	19089551	3T	A	403	514	152	R600a	1.800x700x850	-

Drawers for refrigerated counters

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€	
	KIT DRAWERS 1/2+1/2 GN ADV	H	19096243	ADVANCE Gastronorm		-
	KIT 2 DRAWERS 1/3+2/3 GN ADV	W	19096244	ADVANCE Gastronorm		-
	KIT 3 DRAWERS 1/3+1/3+1/3 GN ADV	T	19096245	ADVANCE Gastronorm		-

CONCEPT | 700 Gastronorm

Our 700 mm deep CONCEPT range with capacity for Gastronorm containers provides one of the widest refrigerated counter choices in the market. We provide a wide range of versions and options to suit every user's needs with a robust, ergonomic, functional and easy to clean product.



General characteristics

- Structure built with AISI-304.
 - 50 mm, 40 kg/m³ injected polyurethane insulation.
 - Forced draught cooling system inside the room.
 - Copper piping and aluminium flaps evaporator.
 - Digital display for electronic and digital control of temperature and defrosting.
 - The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
 - Opened door delay alarm.
 - Easier loading and unloading thanks to its door self-closing and stay open features.
 - Removable and height adjustable plastic covered steel shelves for easy cleaning (GN1/1 size).
 - Equipment per door: 1 GN 1/1 grid and 2 sets of height adjustable tray slides.
 - Built-in drainage to get rid of waste liquids inside the unit.
 - Interior LED lighting (only for models with glass doors).
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Height adjustable stainless steel legs.
 - 10 cm high splashback.
 - Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Options:
- Castor kit (factory assembly).
 - Without splashback.
 - Without worktop.
 - Different drawer models.
 - Left side cooling unit.
 - Panoramic door opening.
 - Stainless steel back.
 - Granite worktops.
 - Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
 - Lock (standard in glass doors).

Refrigerated counters

Refrigerated counters



CCP-2G

Refrigerated counters with pre-installation



CCP-4G/R

ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€	
Refrigerated counters											
		R600a R290	50	19089552	2	B	274	752	203	1.342x700x850	-
			60	19089553		-		-	295		-
		R600a R290	50	19089554	3	C	428	931	203	1.792x700x850	-
			60	19089555		-		-	295		-
		R600a	50	19089556	4	C	581	1.096	224	2.242x700x850	-
			60	19089557		-		-	241		-
Refrigerated counters with pre-installation											
	CCP-2G/R	-	50/60	19089558	2	-	274	-	29	1.042x700x850	-
	CCP-2G/R	-	50/60	19089559	3	-	428	-	29	1.492x700x850	-
	CCP-4G/R	-	50/60	19089560	4	-	581	-	29	1.942x700x850	-

Freezer counters

Freezer counters







CCN-3G

Freezer counters with pre-installation



CCN-2G/R

ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€	
Freezer counters											
	CCN-2G	R290	50	19089561	2	D	274	2.212	667	1.342x700x850	-
			60	19089562		-		737	-		
	CCN-3G	R290	50	19089563	3	D	428	2.467	676	1.792x700x850	-
			60	19089564		-		746	-		
Freezer counters with pre-installation											
	CCN-2G/R		50/60	19089565	2	-	274	-	414	1.042x700x850	-
	CCN-3G/R		50/60	19089566	3	-	428	-	423	1.492x700x850	-

Refrigerated counters with drawers (*)












CCP-3G HDD










CCP-2G HD

ROBUSTNESS:
Our perforated stainless steel drawers can stand loads up to 40 kg.

(*) We have different versions of drawer kits and doors available
Set 2 drawers (H)
Doors (D)

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters with drawers										
 CCP-2G HD	R600a	50	19089567	1 H 1 D	C	274	752	203	1.342x700x850	-
 CCP-2G HH	R600a	50	19089568	2 H	C		752	203		-
 CCP-3G HDD	R600a	50	19089569	1 H 2 D	C	428	931	203	1.792x700x850	-
 CCP-3G HDD	R600a	50	19089570	2 H 1 D	C		931	203		-
 CCP-3G HHH	R600a	50	19089571	3 H	C	931	203	-		
 CCP-4G HDDD	R600a	50	19089572	1 H 3 D	C	581	1.096	224	2.242x700x850	-
 CCP-4G HHDD	R600a	50	19089573	2 H 2 D	C		1.096	224		-
 CCP-4G HHHH	R600a	50	19089574	3 H 1 D	C	1.096	224	-		
 CCP-4G HHHH	R600a	50	19089575	4 H	C	1.096	224	-		

Drawers for refrigerated counters










MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
 KIT 2 DRAWERS (1/2+1/2)	H	19010993	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19015952	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) LEFT	H	19036401	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/3+2/3)	W	19015953	CONCEPT Gastronorm		-
 KIT 3 DRAWERS (1/3+1/3+1/3)	T	19015954	CONCEPT Gastronorm		-

Refrigerated counters with drawers and pre-installation



CCP-4G/R-HHDD

ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters with drawers with pre-installation										
 CCP-2G/R HD	-	50/60	19089576	1 H 1 D	-	274	-	29	1.042x700x850	-
 CCP-2G/R HH	-	50/60	19089577	2 H	-		-	29		-
 CCP-3G/R HDD	-	50/60	19089578	1 H 2 D	-	428	-	29	1.492x700x850	-
 CCP-3G/R HHDD	-	50/60	19089579	2 H 1 D	-		-	29		-
 CCP-3G/R HHH	-	50/60	19089580	3 H	-	-	-	29	-	-
 CCP-4G/R HDDD	-	50/60	19089581	1 H 3 D	-	581	-	29	1.942x700x850	-
 CCP-4G/R HHDD	-	50/60	19089582	2 H 2 D	-		-	29		-
 CCP-4G/R HHHD	-	50/60	19089583	3 H 1 D	-	-	-	29	-	-
 CCP-4G/R HHHH	-	50/60	19089584	4 H	-	-	-	29	-	-

Refrigerated counters with glass doors

Refrigerated counters with glass doors



CCP-3G GD







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

Refrigerated counters with glass doors and pre-installation



CCP-2G/R GD

ADAPTABILITY:
Units ready for the connection of a remote cooling unit. The cooling unit is not included.

MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters with glass doors										
 CCP-2G GD	R600a	50	19089585	2	C	274	1.203	205	1.342x700x850	-
 CCP-3G GD	R600a	50	19089586	3	B	428	1.489	207	1.792x700x850	-
 CCP-4G GD	R600a	50	19089587	4	B	581	1.753	230	2.242x700x850	-
Refrigerated counters with glass doors and pre-installation										
 CCP-2G/R GD	-	50/60	19089588	2	-	274	-	-	1.042x700x850	-
 CCP-3G/R GD	-	50/60	19089589	3	-	428	-	-	1.492x700x850	-
 CCP-4G/R GD	-	50/60	19089590	4	-	581	-	-	1.942x700x850	-

Refrigerated counters with sink



CCP-4G/S

SINK:
(330 x 365 x 140 mm) sink included
with rinse grid on the worktop.

Refrigerated central counters



CCPC-3G/C

FLEXIBILITY:
Doors on both sides for easier reaching in.

Refrigerated counters with sink

	MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters with sink											
	CCP-2G/S	R600a	50	19089591	2	B	274	752	203	1.342x700x850	-
	CCP-3G/S	R600a	50	19089592	3	C	428	931	203	1.792x700x850	-
	CCP-4G/S	R600a	50	19089593	4	C	581	1.096	224	2.242x700x850	-

Refrigerated central counters

	MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated central counters											
	CCP-2G/C	R600a	50	19089594	2+2	-	274	-	203	1.342x778x850	-
	CCP-3G/C	R600a	50	19089595	3+3	-	428	-	203	1.792x778x850	-
	CCP-4G/C	R600a	50	19089596	4+4	-	581	-	224	2.242x778x850	-

Refrigerated bases

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



MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€	
Refrigerated bases with doors											
	CCPB-2G	R600a R290	50	19089597	2	C	177	752	203	1.342x700x584	-
			60	19089598		-		295	-		
	CCPB-3G	R600a R290	50	19089599	3	C	277	931	203	1.792x700x584	-
			60	19089600		-		295	-		
	CCPB-4G	R600a	50	19089601	4	D	377	1096	224	2.242x700x584	-
			60	19089602		-		-	-		
Refrigerated bases with 2/3 drawers											
	CCPB-2G W	R600a R290	50	19089603	2 x 2/3	C	177	752	203	1.342x700x584	-
			60	19089604		-		295	-		
	CCPB-3G W	R600a R290	50	19089605	3 x 2/3	C	277	931	203	1.792x700x584	-
			60	19089606		-		295	-		
	CCPB-4G W	R600a	50	19089607	4 x 2/3	C	377	1.096	224	2.242x700x584	-
			60	19089608		-		241	-		
Refrigerated bases with 1/3 and 2/3 drawers											
	CCPB-2G T	R600a R290	50	19089609	2 x 1/3 1 x 2/3	C	177	752	203	1.342x700x584	-
			60	19089610		-		295	-		
	CCPB-3G T	R600a R290	50	19089611	4 x 1/3 1 x 2/3	C	277	931	203	1.792x700x584	-
			60	19089612		-		295	-		
	CCPB-4G T	R600a	50	19089613	6 x 1/3 1 x 2/3	D	377	1.096	224	2.242x700x584	-
			60	19089614		-		241	-		

Refrigerated stands Kore 900



General characteristics

- Structure built in AISI-304.
 - Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
 - Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
 - Forced air refrigeration system
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Tested in climate class 4.
 - Electronic temperature and defrosting control and display.
 - W model with GN 1/1 holding capacity drawers.
 - W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
 - Stainless steel back panel.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW·H)	ELECTRIC POWER(W)	DIMENSIONS (MM)	€
Models with doors										
CCP9-2G	R290	50	19089615	2	B	169	714	250	1.200x900x590	-
Models with 2/3 drawers										
CCP9-2G W	R290	50	19089616	2 x 2/3	B	169	714	250	1.200x900x590	-
Models with full length flat drawers										
CCP9-2G W2	R290	50	19089617	2 x GN 2/1	C	169	777	262	1.200x900x590	-
Models with doors										
CCP9-3G	R290	50	19089618	3	D	240	1113	249	1.600x900x590	-
Models with 2/3 drawers										
CCP9-3G W	R290	50	19089619	3 x GN 1/1	D	240	1113	249	1.600x900x590	-

Refrigerated stands KORE 700

General characteristics

- Structure built in AISI-304.
 - Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
 - Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
 - Forced air refrigeration system
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Tested in climate class 4.
 - Electronic temperature and defrosting control and display.
 - W model with GN 1/1 holding capacity drawers.
 - W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
 - Stainless steel back panel.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz
















MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER(W)	DIMENSIONS (MM)	€
Models with doors										
CCP7-2G	R290	50	19089620	2	B	110	657	249	1200x630x590	-
Models with 2/3 drawers										
CCP7-2G W	R290	50	19089621	2 x GN 2/3	B	110	714	249	1200x630x590	-
Models with full length flat drawers										
CCP7-2G W2	R290	50	19089622	2 x GN 4/3	c	110	777	262	1200x630x590	-
Models with doors										
CCP7-3G	R290	50	19089623	3	D	169	1113	249	1.600x630x590	-
Models with 2/3 drawers										
CCP7-3G W	R290	50	19089624	3 x GN 2/3	D	169	1113	249	1.600x630x590	-



GN counters - available options and price increase per model

MODEL	ST. STEEL BACK PANEL (€)	3 CM GRANITE WORKTOP (€)	WITHOUT WORKTOP (€)	WITHOUT SPLASHBACK (€)	WHEELS SET (€)	LOCK (PER DOOR) (€)	DRAWERS SET [1/2] UNIT (€)	DRAWERS SET [1/3] UNIT (€)	COMPRESSOR ON THE LEFT (€)	HEATED DOOR FRAME (€)	PANORAMIC OPENING (€)
	BS	GR	NT	NS	C	LC	H	T	LG	FH	PO
ADVANCE - 700 GASTRONORM											
ACP-2G	0	0	0	0	0	0	0	0	0	0	0
ACP-3G	0	0	0	0	0	0	0	0	0	0	0
ACP-4G	0	0	0	0	0	0	0	0	0	0	0
ACN-2G	0	0	0	0	0	0	-	-	0	Std	0
ACN-3G	0	0	0	0	0	0	-	-	0	Std	0
ACN-4G (NEW)	0	0	0	0	0	0	-	-	0	Std	0
ACP-2G GD	0	0	0	0	0	Std	-	-	0	0	0
ACP-3G GD	0	0	0	0	0	Std	-	-	0	0	0
ACP-4G GD	0	0	0	0	0	Std	-	-	0	0	0
ACP-2G/C	-	0	0	Std	0	0	-	-	-	0	0
ACP-3G/C	-	0	0	Std	0	0	-	-	-	0	0
ACP-4G/C											
CONCEPT - 700 GASTRONORM											
CCP-2G	0	0	0	0	0	0	0	0	0	0	0
CCP-3G	0	0	0	0	0	0	0	0	0	0	0
CCP-4G	0	0	0	0	0	0	0	0	0	0	0
CCN-2G	0	0	0	0	0	0	-	-	0	Std	0
CCN-3G	0	0	0	0	0	0	-	-	0	Std	0
CCP-2G GD	0	0	0	0	0	Std	-	-	0	0	-
CCP-3G GD	0	0	0	0	0	Std	-	-	0	0	-
CCP-4G GD	0	0	0	0	0	Std	-	-	0	0	-
CCP-2G/S	0	-	-	0	-	0	0	0	-	0	0
CCP-3G/S	0	-	-	0	-	0	0	0	-	0	0
CCP-4G/S	0	-	-	0	-	0	0	0	-	0	0
CCPB-2G	0	-	-	Std	0	0	-	-	-	0	-
CCPB-3G	0	-	-	Std	0	0	-	-	-	0	-
CCPB-4G	0	-	-	Std	0	0	-	-	-	0	-
CCPC-2G/C	-	0	0	Std	0	0	-	-	-	0	0
CCPC-3G/C	-	0	0	Std	0	0	-	-	-	0	0
CCPC-4G/C	-	0	0	Std	0	0	-	-	-	0	0
CCP-2G/R	0	0	0	0	-	0	0	0	-		0
CCP-3G/R	0	0	0	0	-	0	0	0	-		0
CCP-4G/R	0	0	0	0	-	0	0	0	-		0
CCN-2G/R	0	0	0	0	-	0	-	-	Std	0	0
CCN-3G/R	0	0	0	0	-	0	-	-	Std	0	0
CCP-2G/R GD	0	0	0	0	-	Std	-	-	-		-
CCP-3G/R GD	0	0	0	0	-	Std	-	-	-		-
CCP-4G/R GD	0	0	0	0	-	Std	-	-	-		-

Drawers for refrigerated counters

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
 KIT 2 DRAWERS 1/2+1/2 GN ADV	H	19096243	ADVANCE Gastronorm		-
 KIT 2 DRAWERS 1/3+2/3 GN ADV	W	19096244	ADVANCE Gastronorm		-
 KIT 3 DRAWERS 1/3+1/3+1/3 GN	T	19096245	ADVANCE Gastronorm		-
KIT 2 DRAWERS (1/2+1/2)	H	19010993	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19015952	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) LEFT	H	19036401	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/3+2/3)	W	19015953	CONCEPT Gastronorm		-
 KIT 3 DRAWERS (1/3+1/3+1/3)	T	19015954	CONCEPT Gastronorm		-

Kits castors to assembly

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

Accessories for gn counters *

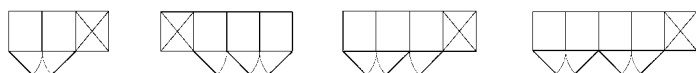
DESCRIPTION	CODE
GRID GN 1/1 Epoxi (530x325)	12035781
EVI 1/1 stainless steel wire shelves	19085067
GUIDE for grid GN-1/1 - Side grid - 562 mm - 1 element	12037936
GUIDE for grid GN-1/1 - Central grid - 612 mm - 1 element	12036716
GUIDE for grid GN-1/1 - ADVANCE counters - Side and Central - 519 mm - 1 element	12036880

* Check prices at accessories and spare parts list

Panoramic Opening (AP)



(#) PANORAMIC OPENING - possible OPTIONS



Concept | 600 Snack

Our 600 mm deep CONCEPT range with Snack dimensions offers a wide choice of refrigerated counter worktops to fit into reduced spaces with a robust, ergonomic, functional and easy to clean product.



General characteristics

- Interior and exterior built with foodgrade stainless steel.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning. Grid self-dimensions: 405 x 460 mm.
- Equipment: 1 grid per door and 1 set of tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Interior LED lighting (only for models with glass doors).
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climate class 4.
- Options:
 - Castor kit (factory assembly).
 - Without splashback.
 - Without worktop.
 - Different drawer models.
 - Left side cooling unit.
 - Panoramic door opening.
 - Stainless steel back.
 - Lock (standard in glass doors).
 - Heated door frame to avoid condensation in high humidity environments (std. on freezer models).



Refrigerated counters

Refrigerated counters



CCP-2S

Refrigerated counters with pre-installation (*)



CCP-3S/R

* ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

	MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters											
	CCP-2S	R600a R290	50	19089625	2	C	268	836	203	1.492x600x850	-
			60	19089626		-		-	295		-
	CCP-3S	R600a R290	50	19089627	3	C	416	931	203	2.017x600x850	-
			60	19089628		-		-	295		-
	CCP-4S	R600a	50	19089629	4	C	564	1.096	224	2.542x600x850	-
			60	19089630		-		-	241		-
Refrigerated counters with pre-installation											
	CCP-2S/R	-	50/60	19089631	2	-	268	-	29	1.192x600x850	-
	CCP-3S/R	-	50/60	19089632	3	-	416	-	29	1.717x600x850	-
	CCP-4S/R	-	50/60	19089633	4	-	564	-	29	2.242x600x850	-

Freezer counters

Freezer counters







CCN - 3S

Freezer counters with pre-installation (*)



CCN- 2S/R

* ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.










MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Freezer counters										
 CCN-2S	R290	50	19089634	2	D	268	2.212	669	1.492x600x850	-
		60	19089635		-		-	739		-
 CCN-3S	R290	50	19089636	3	D	416	2.467	679	2.017x600x850	-
		60	19089637		-		-	749		-
Freezer counters with pre-installation										
 CCN-2S/R	-	50/60	19089638	2	-	268	-	416	1.192x600x850	-
 CCN-3S/R	-	50/60	19089639	3	-	416	-	426	1.717x600x850	-

Refrigerated counters with drawers


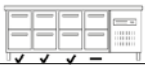

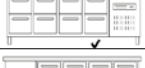



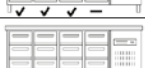




ROBUSTNESS:
Our perforated stainless steel drawers can stand loads up to 40 kg.

We have different versions of drawer kits and doors available
Set 2 drawers (H)
Doors (D)

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters with drawers										
 CCP-2S HD	R600a	50	19089640	1 H 1 D	C	268	836	203	1.492x600x850	-
 CCP-2S HH	R600a	50	19089641	2 H	C		836	203		-
 CCP-3S HDD	R600a	50	19089642	1 H 2 D	C	416	931	203	2.017x600x850	-
 CCP-3S HHD	R600a	50	19089643	2 H 1 D	C		931	203		-
 CCP-3S HHH	R600a	50	19089644	3 H	C		931	203		-
 CCP-4S HDDD	R600a	50	19089645	1 H 3 D	C	564	1.096	224	2.542x600x850	-
 CCP-4S HHDD	R600a	50	19089646	2 H 2 D	C		1.096	224		-
 CCP-4S HHHH	R600a	50	19089647	3 H 1 D	C		1.096	224		-
 CCP-4S HHHH	R600a	50	19089648	4 H	C		1.096	224		-










Drawers for snack refrigerated counters

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
 KIT 2 DRAWERS (1/2+1/2)	H	19004925	Snack		-
 KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19004921	Snack		-
 KIT 2 DRAWERS (1/2+1/2) LEFT	H	19004930	Snack		-
 KIT 2 DRAWERS (1/3+2/3)	W	19004927	Snack		-
 KIT 3 DRAWERS (1/3+1/3+1/3)	T	19004923	Snack		-

Refrigerated counters with drawers and pre-installation



ADAPTABILITY:
Units ready for the connection of a remote cooling unit.
The cooling unit is not included.

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW·H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
 CCP-2S/R HD	-	50/60	19089649	1 H 1 D	-	268	-	29	1.192x600x850	-
 CCP-2S/R HH	-	50/60	19089650	2 H	-	268	-	29	1.192x600x850	-
 CCP-3S/R HDD	-	50/60	19089651	1 H 2 D	-	416	-	29	1.717x600x850	-
 CCP-3S/R HHD	-	50/60	19089653	2 H 1 D	-	416	-	29	1.717x600x850	-
 CCP-3S/R HHH	-	50/60	19089654	3 H	-	416	-	29	1.717x600x850	-
 CCP-4S/R HDDD	-	50/60	19089655	1 H 3 D	-	564	-	29	2.242x600x850	-
 CCP-4S/R HHDD	-	50/60	19089656	2 H 2 D	-	564	-	29	2.242x600x850	-
 CCP-4S/R HHHD	-	50/60	19089657	3 H 1 D	-	564	-	29	2.242x600x850	-
 CCP-4S/R HHHH	-	50/60	19089658	4 H	-	564	-	29	2.242x600x850	-

Refrigerated counters with glass doors

Refrigerated counters with glass doors



CCP - 2S GD

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

Refrigerated counters with sink



CCP - 2S/S

SINK:
Sink dimensions: 330 x 365 x 140 mm






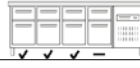


Refrigerated counters with glass doors

	MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
	CCP-2S GD	R600a	50	19089659	2	E	268	1.337	207	1.492x600x850	-
	CCP-3S GD	R600a	50	19089660	3	E	416	1.489	209	2.017x600x850	-
	CCP-4S GD	R600a	50	19089661	4	E	564	1.753	232	2.542x600x850	-

Refrigerated counters with sink

	MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
	CCP-2S/S	R600a	50	19089662	2	C	268	836	203	1.492x600x850	-
	CCP-3S/S	R600a	50	19089663	3	C	416	931	203	2.017x600x850	-
	CCP-4S/S	R600a	50	19089664	4	C	564	1.096	224	2.542x600x850	-

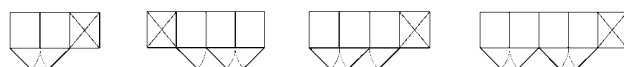
Drawers for snack refrigerated counters

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
 KIT 2 DRAWERS (1/2+1/2)	H	19004925	Snack		-
KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19004921	Snack		-
KIT 2 DRAWERS (1/2+1/2) LEFT	H	19004930	Snack		-
 KIT 2 DRAWERS (1/3+2/3)	W	19004927	Snack		-
 KIT 3 DRAWERS (1/3+1/3+1/3)	T	19004923	Snack		-

Snack counters - available options and price increase per model

MODEL	ST. STEEL BACK PANEL (€)	3 CM GRANITE WORKTOP (€)	WITHOUT WORKTOP (€)	WITHOUT SPLASHBACK (€)	WHEELS SET (€)	LOCK (PER DOOR) (€)	DRAWERS SET [1/2] UNIT (€)	DRAWERS SET [1/3] UNIT (€)	COMPRESSOR ON THE LEFT (€)	HEATED DOR FRAME (€)	PANORAMIC OPENING (€)
	RI	GR	SE	SP	R	CR	H/W	T	GI	T	AP
GLOBE - 600 SNACK											(#)
CCP-2S	0	-	0	0	0	0	0	0	0	0	0
CCP-3S	0	-	0	0	0	0	0	0	0	0	0
CCP-4S	0	-	0	0	0	0	0	0	0	0	0
CCN-2S	0	-	0	0	0	0	-	-	0	0	0
CCN-3S	0	-	0	0	0	0	-	-	0	0	0
CCP-2S PC CR PC	0	-	0	0	0	Std	-	-	0	0	-
CCP-3S PC CR PC	0	-	0	0	0	Std	-	-	0	0	-
CCP-4S PC CR PC	0	-	0	0	0	Std	-	-	0	0	-
CCP-2S/S	0	-	-	0	-	0	0	0	-	0	0
CCP-3S/S	0	-	-	0	-	0	0	0	-	0	0
CCP-4S/S	0	-	-	0	-	0	0	0	-	0	0
CCP-2S/R	0	-	0	0	-	0	0	0	-	0	0
CCP-3S/R	0	-	0	0	-	0	0	0	-	0	0
CCP-4S/R	0	-	0	0	-	0	0	0	-	0	0
CCN-2S/R	0	-	0	0	-	0	-	-	-	0	0
CCN-3S/R	0	-	0	0	-	0	-	-	-	0	0

(#) PANORAMIC OPENING - possible OPTIONS



Kit castors for counters

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

Accessories *

DESCRIPTION	CODE
Side GRID Epoxi (405x460)	12034975
Central GRID Epoxi (405x525)	12034847
Support for Snack GRID	12037728

* Check prices at accessories and spare parts list




Concept | Pastry counters - depth 800 mm

Pastry counters complete our offer for equipment specially designed for this industry.



General characteristics

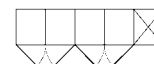
- Structure built with AISI-304.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Natural draught cooling system.
- Vertical evaporator to allow a larger storage capacity.
- Digital display for electronic and digital control of temperature and defrosting.
- The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning (600 x 400 mm).
- Equipment per door: 1 600 x 400 mm grid and 2 sets of height adjustable tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: 0 °C, +8 °C.
- Tested in climate class IV.

MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
 CCP-2B	50	19089665	2	325	220	R290	1.492x800x850	-
 CCP-3B	50	19089666	3	584	303	R290	2.017x800x850	-
 CCP-4B	50	19089667	4	792	303	R290	2.542x800x850	-

Pastry counters - available options and price increase per model

MODEL	ST. STEEL BACK PANEL BS	3 CM GRANITE WORKTOP GR	WITHOUT WORKTOP NT	WITHOUT SPLASHBACK NS	WHEELS SET C	LOCK (PER DOOR) LC	HEATED DOOR FRAME FH	PANORAMIC OPENING (#) PO
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CCP-2B	o	o	o	0	o	o	o	o
CCP-3B	o	o	o	0	o	o	o	o
CCP-4B	o	o	o	0	o	o	o	o

(#) Panoramic opening - possible options



Kit castors for counters

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

Accessories *

DESCRIPTION	CODE
GRID - Epoxi (600x400)	12034886
GRID - Stainless steel, (600x400)	19001001
PASTRY CONTAINER - Stainless steel, (600x400)	19010201
SIDE GUIDE for grid - 649 mm - 1 element	12036419
CENTRAL GUIDE for grid - 711 mm - 1 element	12038109

* Assembly available on demand.



Preparation Counters

Configurable pizza counters	333
Compact pizza counter, professional series	335
Compact pizza counter, standard serie	337
Sandwich & Salad counter	339
Saladette	341

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

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



Special tables
for specific tasks.



Find out more!



Access the website






We offer special tables designed for preparing specific foods:
pizzas, salads, sandwiches.
We also provide the option of customising tables to the needs of each customer, combining optional elements with our special tables.

	FOR PIZZA				FOR SALADS AND SANDWICHES		
	CONFIGURABLES		COMPACTS		SALADS	SALADETTES	
	700 MM	800 MM	PROFESSIONALS	STANDARD	EMEP-135/180	EMEP-100	EMEP-100-G
Dimensions (2 doors)	1.342x700x850	1.492x800x850	1.590x700x854	1.350x700x850	1.342x700x850	915x700x875	915x700x895
INTERNAL CAPACITY	GN-1/1	600x400	GN-1/1 600x400	GN-1/1	GN-1/1	GN-1/1	GN-1/1
WORKTOP	Granite	IN OPTION	Granite	Stainless steel	Stainless steel	Polyamide	Stainless steel
INGREDIENT UNIT FOR GN CONTAINERS	In option EMI / EMIT	In option EMI / EMIT	Rear unit	Rear unit	Hole in worktop	Hole in worktop	Rear unit
COOLANT	R-600a	R-290	R-290	R-290	R-290	R-290	R-290
CLIMATE CLASS	4	4	4	4	4	4	4
EVAPORATOR	INTERNAL	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR
REFRIGERATION SYSTEM	Forced	Static	Forced	Forced	Forced	Forced	Forced
ECO MODE	YES	YES	YES	YES	YES	YES	YES
LOCK KEY	IN OPTION	IN OPTION	IN OPTION	IN OPTION	IN OPTION	NO	NO
PROTECTION GRADE	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4

Preparation counters | configurables Depth 700 /800 mm

We offer a series of tables with a granite work surface, with the option of positioning different types of cabinet with ingredients on them, to suit each need.



MODEL	COOLANT	HZ.	CODE	DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated counters 700 mm with granite worktop										
 CCP-2G GR	R-600a	50	19089668	2	B	274	752	203	1.342x700x850	-
 CCP-3G GR	R-600a	50	19089669	3	C	428	931	203	1.792x700x850	-
 CCP-4G GR	R-600a	50	19089670	4	C	581	1.096	224	2.242x700x850	-
Refrigerated counters 800 mm with granite worktop in option										
 CCP-2B GV	R-290	50	19089665 (*)	2	-	376	-	220	1.492x800x850	-
 CCP-3B GV	R-290	50	19089666 (*)	3	-	584	-	303	2.017x800x850	-

(*) Granite worktop not included. See options.













SP-2G



SPT-3G

Ingredient units

MODEL	FOR COUNTER:	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€
Glass covered cases for 1/4 gn containers								
 SP-2G	CCP-2G GR	19089671	Glass	5xGN 1/4	178	R-600a	1.340x336x450	-
 SP-3G	CCP-3G GR	19089672	Glass	8xGN 1/4	178	R-600a	1.790x336x450	-
 SP-4G	CCP-4G GR	19089673	Glass	10xGN 1/4	216	R-600a	2.240x336x450	-
 SP-2B	CCP-2B GV	19089674	Glass	6xGN 1/4	178	R-600a	1.496x336x450	-
 SP-3B	CCP-3B GV	19089675	Glass	9xGN 1/4	178	R-600a	2.019x336x450	-
Cases with cover for 1/4 gn containers								
 SPT-2G	CCP-2G GR	19089676	Stainless steel cover	5xGN 1/4	178	R-600a	1.340x336x250	-
 SPT-3G	CCP-3G GR	19089677	Stainless steel cover	8xGN 1/4	178	R-600a	1.790x336x250	-
 SPT-4G	CCP-4G GR	19089678	Stainless steel cover	10xGN 1/4	216	R-600a	2.240x336x250	-
 SPT-2B	CCP-2B GV	19089679	Stainless steel cover	6xGN 1/4	178	R-600a	1.496x336x250	-
 SPT-3B	CCP-3B GV	19089680	Stainless steel cover	9xGN 1/4	178	R-600a	2.019x336x250	-

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL BS (€)	GRANITE 3 CM WORKTOP GR (€)	WITHOUT WORKTOP NT (€)	WITHOUT REAR GUARD NS (€)	SET OF CASTORS C (€)	LOCK KEY (BY DOOR) LC (€)	KIT CAJONES		COMPRESSOR ON THE LEFT LG (€)	HEATED DOOR FRAME FH (€)	PANORAMIC OPENING PO (€)
							[1/2] UNIT H (€)	[1/3] UNIT T (€)			
CCP-2G GR GR	o	Std	o	0	o	o	o	o	o	o	o
CCP-3G GR GR	o	Std	o	0	o	o	o	o	o	o	o
CCP-4G GR GR	o	Std	o	0	o	o	o	o	o	o	o
CCP-2B GV	o	o	o	0	o	o	-	-	-	o	o
CCP-3B GV	o	o	o	0	o	o	-	-	-	o	o

Accessories for preparation counters (*)

FOR MODELS:	ACCESSORY	CODE
GN TABLES	RACK GN-1/1 in Epoxi (530x325)	12035781
	EVI 1/1 stainless steel wire shelves	19085067
	GUIDE for rack GN-1/1 - Wall - 562 mm - 1 piece	12037936
	GUIDE for rack GN-1/1 - Central - 612 mm - 1 piece	12036716
PASTRY TABLES	PASTRY RACK in Epoxi (600x400)	12034886
	PASTRY RACK in Stainless steel (600x400)	19001001
	PASTRY TRAY Stainless steel (600x400)	19010201
	GUIDE for pastry rack - Wall - 649 mm - 1 piece	12036419
	GUIDE for pastry rack - Central - 711 mm - 1 p.	12038109

* Check prices at accessories and spare parts list

Preparation counters | Compact professional for pizza

Depth 700 mm





Prep pizza counters include specific features according to customer's requirements. Fagor Professional has developed a product to satisfy every customer.



CPZC-3G

General characteristics

- Structure built with stainless steel AISI-304.
- 3 cm thick granite worktop with granite sides and splashback (2 cm thick and 9 cm high).
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning.
- Equipment per door: 1 grid and 2 sets of height adjustable tray slides.
- Inner drainage to get rid of waste waters.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: 0 °C, +8 °C (room temperature: 38 °C).
- Tested in climatic class IV.

MODEL	HZ.	CODE	DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMMENSIONS (mm)	€	
Professional compact counters for pizza									
 	CPZC-2G	50	19089681	2	325	262	R-290	1.590x700x854	-
 	CPZC-3G	50	19089682	3	505	262	R-290	2.110x700x854	-

Possible options. Prices increased by model

MODELO	BACK STAINLESS STEEL BS (€)	GRANITE 3 CM WORKTOP GR (€)	WITHOUT WORKTOP NT (€)	WITHOUT REAR GUARD NS (€)	SET OF CASTORS C (€)	LOCK KEY (BY DOOR) LC (€)	KIT DRAWERS		COMPRESSOR ON THE LEFT LG (€)	HEATED DOR FRAME FH (€)	PANORAMIC OPENING PO (€)
							[1/2] UNIT H (€)	[1/3] UNIT T (€)			
CONCEPT											
CPZC-2G	0	-	-	-	-	0	-	-	-	0	0
CPZC-3G GR RI	0	-	-	-	-	0	-	-	-	0	0

Accessories for compact counters (*)

ACCESSORY	CODE
Pastel grill.600x400 epoxy	12034886
Guide in u l=562 [mm]	12037936
Stainless steel rod shelf evi 64	19001001
Stainless steel bucket GN 1/4-150	19000685

* Check prices at accessories and spare parts list

Preparation counters | for pizza depth 700 mm

The tables for pizza come with particular characteristics which respond to the demands of this specific market category. Fagor Professional has developed this product with the purpose of satisfying each customer.



CPZ - 2G

General characteristics



- Structure built with stainless steel AISI-304.
- Built-in ingredients unit.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning.
- Equipment per door: 1 grid and 2 sets of height adjustable tray slides.
- Inner drainage to get rid of waste waters.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: 0 °C, +8 °C
- GN containers not included.
- Tested in climatic class IV.



CPZ-3G

CONSERVATION:

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

MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€
Compact counters for pizza								
	CPZ-2G GN	50	19089683	2	290	R-290	1.350x708x850	-
		60	19089684					308
	CPZ-3G GN	50	19089685	3	290	R-290	1.800x708x850	-
		60	19089686					484

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
	BS	GR	NT	NS	C	LC	[1/2] UNIT	[1/3] UNIT	LG	FH	PO
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CONCEPT - Mesas de preparación											
CPZ-2G GN1/3	0	-	-	-	0	0	0	0	-	0	0
CPZ-3G GN1/3	0	-	-	-	0	0	0	0	-	0	0

Accessories for compact counters (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
EVI 1/1 stainless steel wire shelves	19085067
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/3 INOX CONTAINER - 150 mm depth	19000682

* Check prices at accessories and spare parts list

Preparation counters | For salads and sandwiches

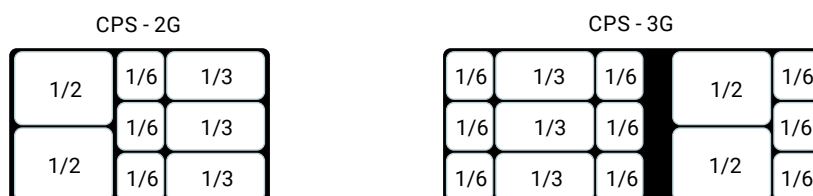
CONCEPT includes specially designed counters for sandwiches and salads preparation and includes specific spaces for different sizes Gastronorm containers.





CPS-2G GN

General characteristics

- Structure built with stainless steel AISI-304.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning.
- Equipment per door: 1 grid and 2 sets of height adjustable tray slides. GN containers not included.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: 0 °C, +8 °C
- GN containers not included.
- Tested in climatic class IV.



MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€
Salad counters								
	CPS-2G	50	19089687	2	274	R-290	1.342x700x850	-
		60	19089688					-
	CPS-3G	50	19089689	3	428	R-290	1.792x700x850	-
		60	19089690					-

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
							H	T			
	BS	GR	NT	NS	C	LC	H	T	LG	FH	PO
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CPS-2G	0	-	-	-	0	0	-	-	-	0	0
CPS-3G	0	-	-	-	0	0	-	-	-	0	0

Accessories for salad counters (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
EVI 1/1 stainless steel wire shelves	19085067
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/1 CONTAINER - 150 mm depth	19000669

* Check prices at accessories and spare parts list

Preparation counters | Saladettes

Fagor Professional offers two small, compact salad tables with many properties incorporated, for the smallest work spaces.



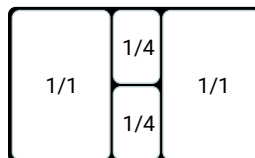
General characteristics

- Structure built with stainless steel AISI-304.
- 50 mm of injected polyurethane insulation with density of 40 kg/m³.
- Forced draught refrigeration system located inside the chamber.
- Evaporator with copper tube and aluminium cooling fins.
- Electronic and digital control of temperature and of defrosting with digital display.
- Automatic door closure and blocking mechanism, which makes loading and unloading the appliance more convenient.
- Plastified steel shelves, easily removable for cleaning, with height-adjustable guides.
- Equipment included per door: 1 rack and 2 sets of guides for positioning at different heights.
- Interior drain which allows the drainage of waste waters.
- Inbuilt floor and curved interiors to facilitate cleaning and conservation.
- Height-adjustable stainless steel feet
- Operational temperature: 0 °C, +8 °C
- Tested in climatic class IV.

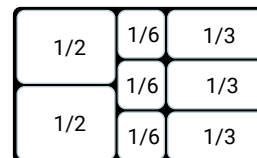


CPSB-2G

Example of distribution a



Example of distribution b



CPSB 2G GR

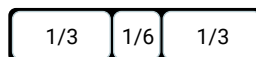
Display

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

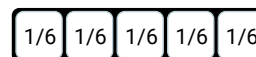
Granite 3 Cm Worktop:

Cooling units underneath allow for a shorter length.

Example of distribution a



Example of distribution b



MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€
Saladette - sandwiches and salads								
CPSB-2G	50	19089691	2	177	254	R-290	906x700x1.010	-
	60	19089692			300			
Saladette - pizza								
CPSB-2G GR	50	19089693	2	177	254	R-290	906x700x894	-
	60	19089694			300			

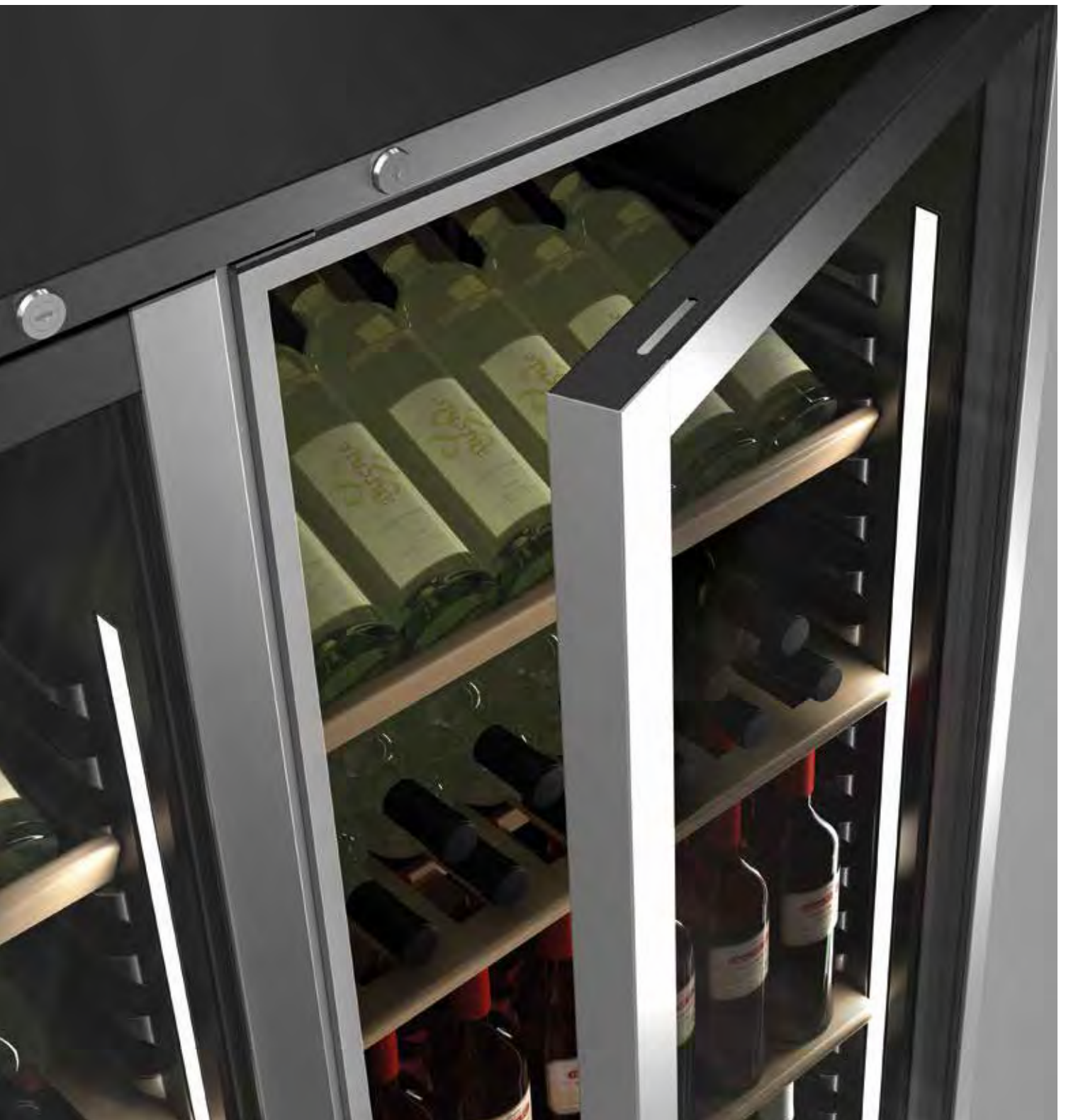
Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
							H	T			
	BS	GR	NT	NS	C	LC	H	T	LG	FH	PO
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CPSB-2G GR	0	-	-	-	0	-	-	-	-	0	0

Accessories for saladettes (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
Estante varilla inox EV1 1/1	19085067
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/1 CONTAINER - 100 mm depth	19000668

* Check prices at accessories and spare parts list



Compact and reliable
components ideal for
storing bottles.



Find out more!



Access the website

Bottle coolers

Back bar counters	345
Back bar coolers.....	349
Top-load bottle coolers	353
Professional refrigeration cabinets.....	355
Glass frosters	359

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

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

Back bar counters



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

General characteristics

- Interior and exterior in high quality austenitic stainless steel.
- Rear guard of 10 cm / Right side cooling unit with pivoting grille door.
- Internal shelves of plastic-coated steel, adjustable in height.
- Equipment: 2 grids per door.
- Neutral drawer over refrigeration unit.
- R-600a ecological coolant, CFC free.
- Copper pipe evaporator with aluminium wings. Forced draught.
- Automatic evaporation of defrosting water.
- Climatic class: IV.
- Working temperature 0 °C, +8 °C.
- Electronic temperature and defrosting control, and display.

HEIGHT:

Counter units are 1045 mm tall. This height makes them ideal to combine with our coffee counters and shelves.

Back bar counters



CBCP-3S










Neutral drawer over refrigeration unit.

Back bar counters with glass doors



CBCP-3S GD

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

	MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated front counters											
	 CBCP-2S	R-600a	50	19089695	2	C	355	835	203	1.492x600x1.045	-
	 CBCP-3S	R-600a	50	19089697	3	C		988	203	2.017x600x1.045	-
	 CBCP-4S	R-600a	50	19089698	4	C	747	1.171	224	2.542x600x1.045	-
Refrigerated front counters with glass doors											
	 CBCP-2S GD	R-600a	50	19089699	2	E	355	1.336	202	1.492x600x1.045	-
	 CBCP-3S GD	R-600a	50	19089700	3	E	551	1.580	209	2.017x600x1.045	-
	 CBCP-4S GD	R-600a	50	19089701	4	E	747	1.873	232	2.542x600x1.045	-

Remote back bar counters

Remote back bar counters with pre-installation*









CBCP-2S

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





CCBP-3S/R

(*) Cooling unit not included /
Control panel with electronic thermostat / Start switch.

MODEL	HZ.	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€
Refrigerated back bar counters with pre-installation										
 CBCP-2S/R	50/60	19089702	2	-	355	-	-	29	1.192x600x1.045	-
 CCBP-3S/R	50/60	19089703	3	-	551	-	-	29	1.717x600x1.045	-
 CCBP-4S/R	50/60	19089704	4	-	747	-	-	29	2.242x600x1.045	-
Refrigerated back bar counters with glass doors and pre-installation										
 CBCP-2S/R GD	50/60	19089705	2	-	355	-	-	34	1.192x600x1.045	-
 CCBP-3S/R GD	50/60	19089706	3	-	551	-	-	36	1.717x600x1.045	-
 CCBP-4S/R GD	50/60	19089707	4	-	747	-	-	38	2.242x600x1.045	-

Drawers for back bar counters

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

Available options and price increase per model

MODEL	STAINLESS STEEL BACK PANEL	WITHOUT WORKTOP	WITHOUT SPLASHBACK	WHEELS SET	LOCK (PER DOOR)	DRAWERS SET [1/3 + 2/3] UNIT	HOPPER (#)	COMPRESSOR ON THE LEFT	HEATED DOR FRAME
	BS (€)	NT (€)	NS (€)	C (€)	LC (€)	H (€)	TV (€)	LG (€)	FH (€)
CBCP-2S	0	0	0	0	0	0	0	0	0
CBCP-3S	0	0	0	0	0	0	0	0	0
CBCP-4S	0	0	0	0	0	0	0	0	0
CBCP-2S GD	0	0	0	0	Std	-	-	0	0
CBCP-3S GD	0	0	0	0	Std	-	-	0	0
CBCP-4S GD	0	0	0	0	Std	-	-	0	0
CBCP-2S/R	0	0	0	-	0	-	-	-	0
CCBP-3S/R	0	0	0	-	0	-	-	-	0
CCBP-4S/R	0	0	0	-	0	-	-	-	0
CBCP-2S/R GD	0	0	0	-	Std	-	-	-	0
CCBP-3S/R GD	0	0	0	-	Std	-	-	-	0
CCBP-4S/R GD	0	0	0	-	Std	-	-	-	0

Replaces the neutral drawer

Possible options. Prices increased by model (*)

DESCRIPTION	CODE
Side grill in Epoxi(405x460)	12034975
Central grill in Epoxi (405x525)	12034847
Snack rack support	12037728

* Check prices at accessories and spare parts list

Back bar coolers

New range of bar back coolers with a modern and elegant design that offers several options and finishes to suit your business' different needs.



General characteristics

- High quality matte austenitic stainless steel inside and black plastic covered galvanised steel outside.
- 40 kg/m³ injected polyurethane insulation and reinforced worktop.
- Removable cassette type forced draught cooling system for quick replacement.
- Optimised air circulation system for larger storage capacity.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic control of temperature.
- Double glazed doors and anodised aluminium frame with stainless steel finish.
- LED lighting system.
- Working temperature: 0 °C, +8 °C (room temperature: 32 °C).
- Lock at the door's upper section.



MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75CL)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
BBC-2	R-290	50	19089708	2	300	200	336	1.544x570x860	-
BBC-3	R-290	50	19089709	3	510	290	337	2.105x570x860	-

Back bar coolers

ERM series



General characteristics

- Sanitary epoxy coated galvanised steel inside.
- Two outside finish options: either satin stainless steel (Inox version) .
- 40 kg/m³ injected polyurethane insulation.
- Copper piping and aluminium flaps evaporator.
- Hermetically sealed copper serpentine ventilated compressor.
- Double glazed doors with anti-mist protection (low E) with inner air chamber and handle.
- Fitted with a lock.
- Digital display for electronic control of temperature.
- ON/OFF power switch.
- Vertical led lighting located in the frame.
- Fitted with two plastic covered steel grid shelves.
- Working temperature: +2 °C, +8 °C (room temperature: 32 °C).



EERM-1 SS



EERM-2

	MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75CL)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated wall displays erm series (exterior in stainless steel)										
	EERM-1 SS	R-290	50/60	19089710	1	142	49	220	625x565x900	-
	EERM-2 SS	R-290	50/60	19089711	2	214	77	280	925x565x900	-
	EERM-3 SS	R-290	50/60	19089712	3	327	119	285	1.375x565x900	-
Refrigerated wall displays erm series (black plastic covered)										
	EERM-1	R-290	50/60	19089713	1	142	49	220	625x565x900	-
	EERM-2	R-290	50/60	19089714	2	214	77	280	925x565x900	-
	EERM-3	R-290	50/60	19089715	3	327	119	285	1.375x565x900	-
HEIGHT 800 mm - UNDERCOUNTER										
Refrigerated wall displays emu series (exterior in stainless steel)										
	EERMU-1	R-290	50/60	19089716	1	121	49	220	625x565x800	-
	EERMU-2	R-290	50/60	19089717	2	182	77	280	925x565x800	-
	EERMU-3	R-290	50/60	19089718	3	277	119	285	1.375x565x800	-
Refrigerated wall displays emu series (black plastic covered)										
	EERMU-1	R-290	50/60	19089719	1	121	49	220	625x565x800	-
	EERMU-2	R-290	50/60	19089720	2	182	77	280	925x565x800	-
	EERMU-3	R-290	50/60	19089721	3	277	119	285	1.375x565x800	-








Top load bottle coolers

Our experience as manufacturers of bottle coolers ensures a top quality and reliable product. Designed for optimal storage optimum.







Stainless steel series | General characteristics

- Outside and inner sides made of high quality austenitic stainless steel.
- 40 kg/m³ injected polyurethane insulation.
- Hermetically sealed ventilated compressor at the bottom of the equipment.
- Static copper piping and aluminium flaps evaporator.
- Analogical thermostat for temperature control.
- Sliding doors with built-in handles.
- Height adjustable stainless steel legs.
- Right side cooling unit with grilled door.
- Fitted with vertical dividers made of plastic covered steel grid.
- Waste water drainage and curved joints between inner panels for easy cleaning.
- Working temperature: +2 °C, +6 °C (room temperature: 38 °C).
- Optional: Evaporator drain tray.

	MODEL	COOLANTE	HZ.	CODE	NO. OF DOORS	NO OF SEPARATOR GRIDS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
	 TLC-2 SS I	R-600a	50	19089722	2	1	223	109	1.010x552x850	-
	 TLC-3 SS I	R-600a	50	19089723	3	2	381	207	1.500x552x850	-
	 TLC-4 SS I	R-600a	50	19089724	4	3	539	207	1.990x552x850	-
	 TLC-5 SS I	R-600a	50	19089725	5	4	696	207	2.480x552x850	-

Skin plate series | General characteristics

- White plastic covered stainless steel outside finish and galvanised steel inside finish.
- 40 kg/m³ injected polyurethane insulation.
- Hermetically sealed compressor with ventilated condenser.
- Static copper piping and aluminium flaps evaporator.
- Analogical thermostat for temperature control.
- Sliding doors with built in handles.
- Height adjustable stainless steel legs.
- Inner cooling unit.
- Fitted with vertical dividers made of plastic covered steel grid.
- Waste water drainage and curved joints between inner panels for easy cleaning.
- Working temperature: +2 °C, +6 °C (room temperature: 32 °C).

	MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	NO OF SEPARATOR GRIDS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
	 TLC-2 SK	R-600a	50	19089726	2	1	137	109	975x570x1.075	-
	 TLC-3 SK	R-600a	50	19089727	3	2	230	178	975x600x1.535	-
	 TLC-4 SK	R-600a	50	19089728	4	3	314	256	975x600x2.035	-

Professional refrigeration cabinets

We present the new range of professional refrigeration cabinets, with large capacity and different external finishes optimum.



General characteristics

- Stainless steel external case.
- Inner body in food-standard ABS material.
- Interior corners and edges rounded to facilitate cleaning.
- Door with handle incorporated.
- Reversible door.
- Equipped with lock and key as standard.
- Digital thermometer with temperature control.
- Operational voltage: 230 V - 50 Hz.

Refrigerated cabinets:

- Supplied with 3 upper racks and 1 rack for the lower space (model AFP-251-I, 2 upper racks).
- Guides inbuilt into the sides of the cabinet with anti-tip system.
- Drain inside the chamber.
- Forced refrigeration. Evaporator integrated into the back wall of the cabinet. A fan distributes the cold, obtaining a uniform temperature inside.
- R-600a hydrocarbon refrigerant gas.

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

Frozen product maintenance cabinets:

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

Stainless steel series









UP-251 SS



UP-451 SS



UP-461 SS

MODEL	REFRIGERANT	HZ.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ENERGY EFFICIENCY CLASS	ELECTRICAL POWER (W)	DIMENSIONS (mm)	€	
Professional refrigerated cabinets											
	UP-251 SS	R-600a	50	19089729	125	2	4	B	91	626 x 600 x 850	-
	UP-451 SS	R-600a	50	19089730	460	3+1	4	D	186	626 x 740 x 1,865	-
	UP-651 SS	R-600a	50	19089731	600	3 (GN-2/1) +1	4	D	186	780 x 740 x 1,865	-
Professional freezer maintenance cabinets											
	UN-251 SS	R-290	50	19089732	125	2	4	-	142	626 x 600 x 850	-
	UN-451 SS	R-290	50	19089733	460	6	4	-	143	626 x 740 x 1,865	-
	UN-651 SS	R-290	50	19089734	600	6	4	-	145	780 x 740 x 1,865	-

Epoxy series



UP-251



UP-451



UP-651

General characteristics







- Steel sheet exterior with white epoxy coating that provides high resistance to impacts and daily use.
- Inner body in food-standard ABS material.
- Interior corners and edges rounded to facilitate cleaning.
- Door with handle incorporated.
- Reversible door.
- Equipped with lock and key as standard.
- Digital thermometer with temperature control.
- Operational voltage: 230 V - 50 Hz.

Refrigerated cabinets:

- Supplied with 3 upper racks and 1 rack for the lower space (model AFP-251, 2 upper racks).
- Guides inbuilt into the sides of the cabinet with anti-tip system.
- Drain inside the chamber.
- Forced refrigeration. Evaporator integrated into the back wall of the cabinet. A fan distributes the cold, obtaining a uniform temperature inside.
- R-600a hydrocarbon refrigerant gas.
- Operational temperature: $-1\text{ }^{\circ}\text{C} \div +6\text{ }^{\circ}\text{C}$, Ambient temperature $32\text{ }^{\circ}\text{C}$.

Frozen product maintenance cabinets:

- Equipped with 7 fixed shelves (model AFN-251, 2 shelves).
- Static refrigeration by means of evaporator shelves.
- R-290 hydrocarbon refrigerant gas.
- Operational temperature: $-22\text{ }^{\circ}\text{C} \div -15\text{ }^{\circ}\text{C}$. Ambient temperature $32\text{ }^{\circ}\text{C}$.

	MODEL	REFRIGERANT	HZ.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ENERGY EFFICIENCY CLASS	ELECTRICAL POWER (W)	DIMENSIONS (mm)	€
Professional refrigerated cabinets											
	UP-251	R-600a	50	19089735	125	2	4	B	91	626 x 600 x 850	-
	UP-451	R-600a	50	19089736	460	3+1	4	D	186	626 x 740 x 1.865	-
	UP-651	R-600a	50	19089737	600	3 (GN-2/1) +1	4	D	186	780 x 740 x 1.865	-
Professional freezer maintenance cabinets											
	UN-251	R-290	50	19089738	125	2	4	-	142	975 x 647 x 715	-
	UN-451	R-290	50	19089739	460	7	4	-	143	626 x 740 x 1.865	-
	UN-651	R-290	50	19089740	600	7	4	-	145	780 x 740 x 1.865	-

Display cabinets



UP-251GD






UP-451GD



UP-651GD

General characteristics

- Steel sheet exterior with white epoxy coating that provides high resistance to impacts and daily use.
- Inner body in food-standard ABS material.
- Interior corners and edges rounded to facilitate cleaning.
- Equipped with inner fluorescent lighting to help display and draw attention to your products.
- Double glazed door with handle incorporated into the frame
- Reversible door with frame manufactured in aluminium, providing it with an elegant and very aesthetically pleasing finish.
- Equipped with lock and key as standard.
- Digital thermometer with temperature control.
- Operational voltage: 230 V - 50 Hz.
- Supplied with 3 upper racks and 1 rack for the lower space (AEP-251 model, 2 upper racks).
- Guides inbuilt into the sides of the cabinet
- with anti-tip system.
- Drain inside the chamber.
- Forced refrigeration. Evaporator integrated into the back wall of the cabinet. A fan distributes the cold, obtaining a uniform temperature inside.
- R-600a hydrocarbon refrigerant gas.
- Operational temperature: -1 °C ÷ +6 °C, Ambient temperature 32 °C.

MODEL	REFRIGERANT	HZ.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ELECTRICAL POWER (W)	DIMENSIONS (mm)	€	
Professional display refrigerated cabinets										
	UP-251 GD	R-600a	50	19089741	125	2	4	91	780 x 740 x 1.865	-
	UP-451 GD	R-600a	50	19089742	460	3+1	4	193	626 x 740 x 1.865	-
	UP-651 GD	R-600a	50	19089743	600	3 (GN-2/1) + 1	4	193	780 x 740 x 1.865	-


Glass frosters

Glass frosters are an ideal complement for bars and cafés when drinks are to be served at their best. Thanks to their compact size, they are perfect for reduced size businesses.



General characteristics

- High quality austenitic stainless steel inside.
- Static refrigeration systems with ventilated condenser.
- Digital temperature control and manual defrosting.
- Triple glazed doors with anti-mist system that allows viewing the defrosting process.
- Aluminium door frame to ensure optimum resistance.
- Equipment includes removable shelf for easy cleaning.
- LED lighting system.
- Working temperature: -18 °C, -12 °C (room temperature: 32 °C).

	MODEL	CODE	NO. OF DOORS	T* RANK	CAPACITY (L)	ELECTRICITY CONSUMPTION (W)	COOLANT	DIMENSIONS (mm)	€
	GF-45	19089744	1	-18 °C / -12 °C	52,5	265	R-290	565x365x763	-





Showcases

Snack Showcases	363
Sushi Showcases	365
Refrigerated cases for ingredients.....	366

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

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

Snack showcase

Some products require specific care for their conservation and presentation. Fagor Professional offers specifically designed display cases for those products.



General characteristics









- Inner tray made of steel high quality austenitic stainless.
- Anodised aluminium outside panels. Glass with PVC on the sides.
- Curved glass cover (one piece) or flat cover (two pieces) and glass sliding doors.
- 40 kg/m³ injected polyurethane insulation. CFC free.
- It can fit GN -1/3, 40 mm deep containers. (NOT included in neutral models)
- Lighted power switch.
Only refrigerated models:
 - Cold plate with copper tube evaporator.
 - Emergency waste water drainage.
- Electronic thermostat for temperature control.
- Shielded inner lighting system.
- Working temperature: +4 °C, +8 °C (room temperature: 32 °C).
- The containers are included in the standard equipment.



ST139P



ST139C

	MODEL	COOLANT	CODE	GLASS TYPE	CONTAINERS CAPACITY	COOLING UNIT TYPE	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated flat glass									
	ST-139P	R-600a	19089745	Plano	6*GN	Interior	105	1.380x415x270	-
	ST-139P	R-600a	19089746	Plano	8*GN	Interior	106	1.732x415x270	-
Refrigerated curved glass									
	ST-139C	R-600a	19089747	Curvo	6*GN	Interior	105	1.380x415x270	-
	ST-175C	R-600a	19089748	Curvo	8*GN	Interior	106	1.732x415x270	-
Neutral flat glass									
	ST-139NP	-	19089749	Plano	7*GN	No	-	1.380x415x270	-
	ST-175NP	-	19089750	Plano	9*GN	No	-	1.732x415x270	-
Neutral curved glass									
	ST-139NC	-	19089751	Curvo	7*GN	No	-	1.380x415x270	-
	ST-175NC	-	19089752	Curvo	9*GN	No	-	1.732x415x270	-

Sushi showcase



General characteristics

- Perforated stainless steel inner tray for food.
- Anodised aluminium outside panels. Glass with PVC on the sides.
- Curved glass cover and glass sliding doors.
- 40 kg/m³ injected polyurethane insulation. CFC free.
- Static cooling system.
- Double built-in evaporation system by means of bottom tray and a copper pipe on the surface of the curved glass cover.
- Emergency waste water drainage.
- Electronic thermostat for temperature control.
- Shielded inner lighting system.
- Lighted power switch.
- Working temperature: -1 °C, +2 °C (room temperature: 27 °C).

MODEL	COOLANT	CODE	GLASS TYPE	COOLING UNIT TYPE	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
<i>Open</i> SS-139C	R-600a	19089753	Bended	Built-in	105	1.380x415x278	-
<i>Open</i> SS-175C	R-600a	19089754	Bended	Built-in	106	1.730x415x270	-

Refrigerated cases for ingredients






Ingredient cases have their own cooling units to provide flexibility. They are the ideal complement to turn a refrigerated counter into a complete working station for the preparation of cold dishes, pizzas or sandwiches.








General characteristics

- It can fit GN 1/4, 150 mm deep containers. Containers are not included in the standard equipment.
- Cooling unit included.
- R-600a ecological cooling.
- Cold plate refrigeration system.
- Thermostatic control of temperature (+2 °C, +8 °C). Digital display.

Glass covered cases for GN-1/4 containers

	MODEL	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
	SP-2G	19089671	Glass	5*GN 1/4	102	R-600a	1.340x336x450	-
	SP-2B	19089674	Glass	6*GN 1/4	102	R-600a	1.496x336x450	-
	SP-3G	19089672	Glass	8*GN 1/4	102	R-600a	1.790x336x450	-
	SP-3B	19089675	Glass	9*GN 1/4	102	R-600a	2.019x336x450	-
	SP-4G	19089673	Glass	10*GN 1/4	102	R-600a	2.240x336x450	-

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

	MODEL	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
	SPT-2G	19089676	Stainless steel	5*GN 1/4	102	R-600a	1.340x336x250	-
	SPT-2B	19089679	Stainless steel	6*GN 1/4	102	R-600a	1.496x336x250	-
	SPT-3G	19089677	Stainless steel	8*GN 1/4	102	R-600a	1.790x336x250	-
	SPT-3B	19089680	Stainless steel	9*GN 1/4	102	R-600a	2.019x336x250	-
	SPT-4G	19089678	Stainless steel	10*GN 1/4	102	R-600a	1.590x700x880	-



A wide range of
chices of ice.



Find out more!



Access the website

Ice makers

Ice makers	369
Solid ice-cube makers.....	370
Hollow ice-cube makers	372
Dice-shaped ice-cube makers	373
Modular nugget ice makers.....	375
Granular ice makers	375
Flake ice makers	376
Tank for modular ice-cube makers (Silo) and carts	377
Filters and accesories.....	378

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

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

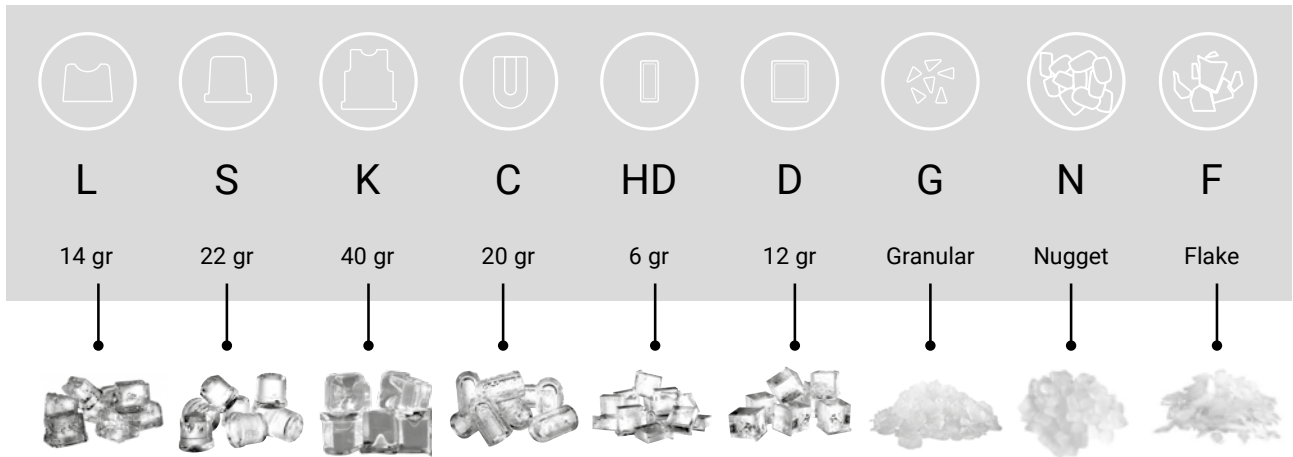
Ice makers



A WIDE RANGE OF PRODUCTS TO PRODUCE ICE IN A LARGE VARIETY OF SIZES AND SHAPES.

Overdimensioned condensers for hot climate conditions both for air and water refrigerated versions.
Simple, reliable ice making system intended to be used with heavily lime scaled water and under hard working conditions.



Ice cube types, versions and sizes



UNITS	PRODUCTION KG / DAY	CUBE			HOLLOW	DICE		GRANULAR	
		L - 14 G	S - 22 G	K - 40 G	C - 20 G	HD - 6 G	D - 12 G	DRY	WET
 UNITS WITH BUILT-IN TANK	20	FIM-L			FIM-C				
	30		FIM-S	FIM-K	FIM-C				
	40		FIM-S	FIM-K	FIM-C				
	45								GIM
	60		FIM-S	FIM-K	FIM-C	FICE-HD	FICE-D		
	80 - 90		FIM-S	FIM-K	FIM-C	FICE-HD	FICE-D	GIM	
	130-140		FIM-S	FIM-K	FIM-C	FICE-HD	FICE-D		GIM
 MODULAR UNITS	150		MFIM-S	MFIM-K				MGIM	
	200					FICE-HD	FICE-D		MGIM
	400		MFIM-S	MFIM-K		FICE-HD	FICE-D		MGIM
	500								MGIM

Solid ice-cube makers



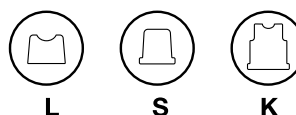
With built-in tank

Crystal clear and compact Gourmet ice cubes take a long time to melt while chilling your drink.

Large compact Gourmet ice cubes are highly demanded by professionals and consumers. They are ideal for alcohol free drinks and spirits.

These ice cubes melt very slowly and consumers can enjoy their drinks at their ease.

Gourmet type ice cubes



General characteristics

- High efficiency machines, low energy consumption.
- Made of AISI-304 high quality steel and built-in door.
- Hazard-free stainless steel inward opening door.
- Front ventilation system.

- Outside ON/OFF switch.
- Flexible injectors for improved performance with heavily scaled water supply.
- Machines with electronics for optimal control with high performance. Made by top performance electromechanical equipment.

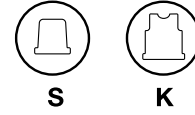
- A limescale filter is recommended for water with high limescale content.
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- 3/4" water inlet.
- Single phase 230V/50Hz connection (230V/60Hz optional connection).

	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
				FORM	GRAMS			(KG)	ICE CUBES			
	EFIM-20L	Air	19001066		14	R290	22	6	385	260	350x470x595	-
		Water	19082343				24					
	EFIM-30S	Air	19031770		20	R290	32	15	652	295	435x605x695	-
		Water	19082344				34					
	EFIM-30K	Air	19001068		40	R290	32	15	417	295	435x605x695	-
		Water	19082345				34					
	EFIM-40S	Air	19031772		20	R290	43	15	870	313	435x605x695	-
		Water	19082347				45					
	EFIM-40K	Air	19001072		40	R290	43	15	556	313	435x605x695	-
		Water	19082348				45					
	EFIM-60S	Air	19031774		20	R290	62	30	1.087	425	515x645x840	-
		Water	19082349				65					
	EFIM-60K	Air	19001076		40	R290	62	30	694	425	515x645x840	-
		Water	19082370				65					
	EFIM-80 SW	Air	19031776		20	R290	82	40	1.522	570	645x645x870	-
		Water	19096208			R452A	86					
	EFIM-80 KW	Air	19082371		40	R290	82	40	972	570	645x645x870	-
		Water	19096209			R452A	86					
	EFIM-130 SW	Air	19082372		20	R290	134/136	60	3.261	780	930x565x1.050	-
		Water	19096210			R452A	134/136					
	EFIM-130 KW	Air	19082373		40	R290	134/136	60	2.083	780	930x565x1.050	-
		Water	19096211			R452A	134/136					

Modular











Gourmet type ice cubes



General characteristics

- Highly efficient equipment, low power consumption.
- Flexible injectors for improved performance with heavily scaled water supply.
- Stackable units by means of specific stacking kit.
- Troubleshooting acoustic alarm (only 400 model).
- Cleaning function for regular maintenance (only 400 model).
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- R404a coolant.
- ¾" water inlet.
- Single phase 230V/50Hz connection (220V/60Hz optional connection).
- Except for MFIM-400 models 380V/3N/50Hz (220V/60HZ optional).

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
	Air	19031792		20	R452A	147	-	-	1.500 - 1+N	775x625x805	-
	Water	19031793		R452A	150	-	-				
	Air	19001092		40	R452A	147	-	-	1.500 - 1+N	775x625x805	-
	Water	19001094		R452A	150	-	-				
	Air	19031794		20	R452A	381	-	-	3.300 - 3+N	1.321x638x978	-
	Water	19031795		R452A	385	-	-				
	Air	19031796		40	R452A	380	-	-	3.300 - 3+N	1.321x638x978	-
	Water	19031797		R452A	-	-	-				
MFIM-400 1+N	Air	19096220									-
	Water										
MFIM-400 1+N	Air	19096221									-
	Water										

Hollow ice-cube makers



Hollow ice-cubes to chill your drink more quickly thanks to an increased contact surface.

Made by means of top performance electromechanical equipment that uses an advanced paddle system suitable for heavily lime scaled water even without a filter.

A new design of the evaporator for an excellent performance with lime scaled water.

General characteristics

- Made of AISI-304 high quality steel and built-in door.
- Hazard-free stainless steel inward opening door.
- Front ventilation system.
- Outside ON/OFF switch.
- Height adjustable legs.
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- ¾" water inlet.
- Single phase 230V/50Hz connection (220V/60Hz optional connection).



C

With built-in tank

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
FIM-20C	Air	19096212	U	20	R290	22/24	16	360	235	405x510x690	-
	Water	19096213									
FIM-30C	Air	19096214	U	20	R290	34/36	12	480	236	405x510x745	-
	Water	19096215									
FIM-40C	Air	19096216	U	20	R290	40/43	12	720	325	401x506x699	-
	Water	19096216									
FIM-60C	Air	19031786	U	20	R452A	64/66	30	1.200	480	513x557x934	-
	Water	19031787			R452A						
FIM-90C	Air	19031788	U	20	R452A	80/84	37	1.480	775	675x555x995	-
	Water	19031789			R452A						
FIM-130C	Air	19031790	U	20	R452A	122/130	50	2.000	800	845x555x995	-
	Water	19031791			R452A						

Dice-shaped ice-cube makers



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

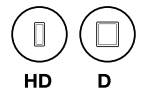
High performance units with vertical evaporator that can produce ice in a shorter time cycle to meet any urging demand. They are ideal for businesses with a large ice-cube demand.

















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

General characteristics

- Highly efficient, Energy Star certificate.
 - Made of AISI-304 high quality steel and built in door.
 - Front ventilation system.
 - Cleaning function for regular maintenance.
 - Outside ON/OFF switch.
 - Height adjustable legs.
 - Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
 - 3/4" water inlet.
 - Single phase 230V/50Hz connection
- (220V/60Hz optional connection).

With built-in tank

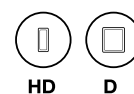














MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 EFICE-50 D	Air	19082420		12	R452A	60	20	1.500	450	535x595x795	-
 EFICE-50 HD	Air	19082421		6	R452A	60	20	3.000	450	535x595x795	-
 EFICE-70 D	Air	19082401		12	R452A	90	35	2.692	550	660x700x838	-
 EFICE-70 HD	Air	19082402		6	R452A	90	35	5.384	550	660x700x838	-
 EFICE-100 D	Air	19082403		12	R452A	135	45	3.461	790	762x762x838	-
 EFICE-100 HD	Air	19082404		6	R452A	135	45	6.923	790	762x762x838	-
 EFICE-150D	Air	19082407		12	R290	145	45	3.461	700	762x762x832	-
 EFICE-150HD	Air	19082409		6	R290	145	45	6.923	700	762x762x832	-

Modular



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



MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 EFICE-200 D	Aire	19096218		13	R290	220	-	-	1.120 - 1+N	762x620x500	-
 EFICE-200 HD	Aire	19096219		7	R290	220	-	-	1.120 - 1+N	762x620x500	-
 FICE-400 D	Aire	19031814		13	R452A	405	-	-	1.800 - 3+N	762x620x760	-
 FICE-400 HD	Aire	19031815		7	R452A	405	-	-	1.800 - 3+N	762x620x760	-
FICE-400 FD	Aire	19082410		13	R452A	405	-	-	1.800- 1+N	762x620x760	-
FICE-400 HD	Aire	19082411		7	R452A	405	-	-	1.800- 1+N	762x620x760	-
FICE300FDFT	Air	19082422		13	R452A	300	-	-	1.400-1+N	559x621x659	-
FICE300HDFT	Air	19082423		7	R452A	300	-	-	1.400-1+N	559x621x659	-

Stock dispenser for dice ice-cube makers



Ice dispenser that can be installed on a FICE unit. To collect the ice, you only have to place a container underneath and push. Quick and easy to cover the demand from many users in a short time. Suitable for buffets, groups, hotels, catering...

General characteristics

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

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

Modular nugget ice makers



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



N

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE FORM	GRAMS	COOLANT	PRODUCTION (KG/DAY)	€
ENGIM-300A	Air	19082419		1gr	R290	330	-

Flake ice makers



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



F

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE FORM	GRAMS	COOLANT	PRODUCTION (KG/DAY)	€
FLAKE 1000	Air	19082465		nugget	R449	335	-

Granular ice makers



These units can produce granular ice thanks to a vertical cylinder evaporator and a high resistance spindle. There are two types of granular ice; dry ice for cocktails and wet granular ice for fishmonger's, fruit shops...




General characteristics

- High performance electromechanical equipment that produces granular ice by means of a vertical cylinder evaporator and a high resistance spindle.
- A limescale filter and regular maintenance cleaning procedures are recommended for medium or highly limescaled water.
- Productive capacity kg/24h at room temperature 20° C and water temperature 15° C.
- Low energy consumption thanks to their high performance evaporator.
- Long life stainless steel spindle.
- Cleaning function for regular maintenance (only GIM 45 and GIM 85 models).
- IN-OUT front ventilation in counter models.
- Robust doors in counter models.
- Height adjustable legs in counter models.

With built-in tank dry granular ice





G

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 EGIM-45	Air	19001086		-	R290	55	20	-	421	465x595x795	-
	Water	19082387		-	R290	58	20	-			
EGIM-85	Air	19001088		-	R290	94	20	-	470	465x595x795	-
	Water	19082388		-	R290	88	20	-			









Wet granular ice



G

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 EGIM-160	Air	19082389		-	R290	164	64	-	650	515x550x1.355	-
	Water	19096226		-							

Modular wet granular ice

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 EMGIM-150 MGIM-150	Air	19082392		-	R290	164	-	-	650 - 1+N	515x550x500	-
	Water	19031820		-	R290	166	-	-			
 EMGIM-200 MGIM-200	Air	19082393		-	R290	211	-	-	780 - 1+N	515x550x575	-
	Water	19031822		-	R290	225	-	-			
 MGIM-400	Air	19031824		-	R290	450	-	-	1300+3+N	675x550x660	-
	Water	19031825		-	R452A	395	-	-			
 MGIM-400	Air	19082397		-	R452A	390	-	-	1300 - 1+N	675x550x800	-
	Water	19082398		-	R452A		-	-			
MGIM-500	Air	19031827		-	R290	655	-	-	1700 - 3+N	675x550x800	-
	Water	19031828		-	R452A	634	-	-			
MGIM-500	Air	19082399		-	R290	655	-	-	1700 - 1+N	675x550x800	-
	Water	19082400		-	R452A	634	-	-			

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

Ice tanks are a guarantee to have a regular stock to meet your business's ice demand. During low consumption periods, the ice produced is stored in the modules to cover the demand during peak consumption periods.



General characteristics

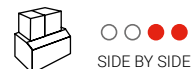
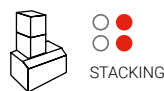
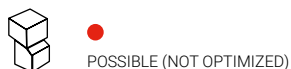
- AISI-304 stainless steel tanks.
- 40 kg/m³ insulation by injected polyurethane for adequate ice keeping conditions.
- Inner design without sharp corners for easy cleaning and hygienic conditions.
- High density polyethylene and shock resistant one-piece inside.
- Stainless steel door for intensive use.
- Soft-closing doors.
- Different capacity models for all kinds of modular ice makers.
- Lower drainage.
- Ice removing shovel.
- Height adjustable legs.

General characteristics

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

MODEL	CODE	CAPACITY (KG)	COMPATIBILITY	DIMENSIONS (MM)	€
S-130 GMIM / NGIM	19082414	160	See the different possible	762x819x740	-
S-130 FICE FIT	19082415	160	See the different possible	762x819x740	-
S-160 GMM / NGIM	19082416	180	See the different possible	559x872x1.122	-
S-160 FICE FIT	19082417	180	See the different possible	559x872x1.122	-
S-220 GMIM	19031843	220	See the different possible	762x819x1.071	-
S-220 MFIM / FICE	19031799	220	See the different possible	762x819x1.071	-
S-350 GMIM	19082374	340	See the different possible	1.067x819x1.067	-
S-350 MFIM / FICE	19082418	340	See the different possible	1.067x819x1.071	-
S400 GMIM	19096224	400	See the different possible	1.219x819x1.071	-
S400 MFIW FICE	19096225	400	See the different possible	1.219x819x1.071	-
S-500 GMIM	19031844	480	See the different possible	1.321x872x1.122	-
S-500 MFIM / FICE	19031802	480	See the different possible	1.321x872x1.122	-
S CART 300 GMIM / NGIM	19082380	300 + 112 carro	Ver tabla combinaciones	962x1.216x2.065	-
SCART 300 FICE / MFIM 150	19082382	300 + 112 carro	Ver tabla combinaciones	962x1.216x2.065	-
S 2CART 600 GMIM / NGIM	19082383	600 + (2 x 112) carros	Ver tabla combinaciones	1.630x1.240x1.980	-
S 2CART 600 MFIM	19082384	600 + (2 x 112) carros	Ver tabla combinaciones	1.630x1.240x1.980	-
S 2CART 600 FICE	19082385	600 + (2 x 112) carros	Ver tabla combinaciones	1.630x1.240x1.980	-

Combination of silos and modular ice makers



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

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

Filters and accessories

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



Distribution



Distribution

Drop-in.....	384
Self-service.....	404
Wine cellars and dry ager cabinets.....	430
Distribution trolleys	442



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Refrigerated Elements.....	385
Hot Elements	387
Cold-hot mixed Elements.....	389
Showcooking Elements.....	390
Undercounter Elements.....	392
Foodshields	393
Glasses	395
Refrigerated Displays	397
Hot Displays	398
Reserves and Dispensers.....	399
Showcase Displays	401
Accessories	402

Refrigerated elements



General characteristics

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

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

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

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






FPR6-4



FP2R6-4



FCR6-160-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	POWER (W)	CLIMATE CLASS	COLD GROUP	€	
1 LEVEL STATIC REFRIGERATED PLATE												
	FPR6-3	R290	50/60	19092074	1115x610x476	1090x585	-	3	315	4	Included	-
	FPR6-4	R290	50/60	19092075	1440x610x476	1415x585	-	4	325	4	Included	-
	FPR6-5	R290	50/60	19092076	1765x610x746	1740x585	-	5	405	4	Included	-
2 LEVEL STATIC REFRIGERATED PLATE												
	FP2R6-3	R290	50/60	19092084	1115x610x546	1090x585	-	3	315	4	Included	-
	FP2R6-4	R290	50/60	19092085	1440x610x546	1415x585	-	4	325	4	Included	-
	FP2R6-5	R290	50/60	19092086	1765x610x546	1740x585	-	5	405	4	Included	-
STATIC REFRIGERATED WELL												
	FCR6-160-3	R290	50/60	19092114	1115x610x632	1090x585	160	3	315	4	Included	-
	FCR6-160-4	R290	50/60	19092115	1440x610x632	1415x585	160	4	325	4	Included	-
	FCR6-160-5	R290	50/60	19092116	1765x610x632	1740x585	160	5	405	4	Included	-



FCRV7-4









CNH6-120-4



FCMC6-4



CHMP-450

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	POWER (W)	CLIMATE CLASS	COLD GROUP	€	
VENTILATED REFRIGERATED WELL												
	FCRV7-3	R290	50/60	19091733	1115x720x677	1090x690	30 - 75 - 115	3	375	4	Included	-
	FCRV7-4	R290	50/60	19091734	1440x720x677	1415x690	30 - 75 - 115	4	380	4	Included	-
	FCRV7-5	R290	50	19091735	1765x720x677	1740x690	30 - 75 - 115	5	485	4	Included	-
			60	19091736					510			-
NEUTRAL ICE WELL												
	CNH6-120-4	-	50/60	19043188	1440x610x348	1415x585	120	4	60	-	-	-
FROZEN PRODUCTS WELL												
	FCMC6-4	R290	50/60	19092123	835x610x678	810x585	180	4 Trays 360x165x180	185	4	Included	-
DIPPER WELL												
	ICLP	-	-	19081905	270x110x145	260x100	-	-	-	-	-	-
NEUTRAL CHAMPAGNE STATION												
	CHMP-450	-	-	19081572	Ø 610x470	Ø 585	310	-	30	-	-	-

Available options

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

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

Hot elements



General characteristics

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

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

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

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












PV6-4



PVE11-4



CBMS6-4

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



CBMA6-4



OS1-10

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

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

Available options

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

Cold-hot mixed elements



General characteristics

- Specially designed to hold, display and distribute chilled or hot food on the same surface.
- Manufactured in stainless steel with satin finish.
- Heating system by hidden silicon resistors attached to the bottom of the plate.
- Static refrigeration system by expanded copper coil located in its base.
- Wool rock insulation allowing energy savings by reducing heat loss.

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

- Minimum programmed time delay for switching from cold to heat or vice versa, for a correct use of the equipment.

- Operating temperature on the surface plate:

* In hot mode: from +30 °C to +120 °C.



* In cold mode: from -10 °C to +5 °C (in climate Class IV conditions).



FPRV6-3-W



FPRSS6-3

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	GN 1/1 CAPACITY	COLOR	POWER (W)	CLIMATE CLASS	COLD GROUP	€
MIXED GLASS CERAMIC PLATE											
 FPRV6-2-W	R-290	50/60	19092274	790x610x478	765x585	2	White	990	4	Included	-
FPRV6-3-W	R-290	50/60	19092275	1115x610x478	1090x585	3	White	1490	4	Included	-
MIXED STAINLESS STEEL PLATE											
 FPRSS6-2	R-290	50/60	19092278	790x610x478	765x585	2	-	990	4	Included	-
FPRSS6-3	R-290	50/60	19092279	1115x610x478	1090x585	3	-	1490	4	Included	-

Available options

	EXTERNAL WIDTH (mm)	COLD GROUP
MIXED GLASS CERAMIC PLATE	610-720	Included - Remote
MIXED STAINLESS STEEL PLATE	610-720	Included - Remote

Showcooking elements



General characteristics

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



FTPY6-2



FCRE6-80-2




TRCBMA6-2




CBMA16-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	POWER(W)	CLIMATE CLASS	COLD GROUP	€
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ICE CREAM TEPPANYAKI



	FTPY6-2	R455a	50/60	19092148	790x610x634	765x585	30	2	560	4	Included	-
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FRESH PRODUCT SHOWCASE WELL


	FCRE6-80-1	R290	50/60	19092139	487x621x817	440x585	80	1	240	4	Included	-
	FCRE6-80-2	R290	50/60	19092141	812x621x817	765x585	80	2	245	4	Included	-

MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	WATER FILLING TYPE	POWER(W)	€
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CARVING STATION

	TRCBMA6-1	50/60	19079228	515x610x1005	490x585	190	1 GN 1/1	Manual with tap	1285	-
	TRCBMA6-2	50/60	19079229	790x610x1005	765x585	190	2 GN 1/1	Manual with tap	2560	-

WET BAIN MARIE WELL FOR SAUCES

	CBMA16-3	50/60	19081533	576x256x252	551x231	145	3 GN 1/6	Manual with tap	810	-
	CBMA16-4	50/60	19081534	738x256x252	713x231	145	4 GN 1/6	Manual with tap	810	-



CBMS16-4

PV3-4

PVEP-530

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

Available options

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

Undercounter elements



General characteristics

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

- Refrigerated plate cooling system by expanded copper coil located in its base.
- Heating system by hidden silicon resistors attached to the bottom of the plate.

- Total seamless countertop, maximizing hygiene, tightness and aesthetics.
- Electronic thermostat, with digital display, to control and regulate the temperature on



the worktop at the desired set point.



FPBCF-4



PBCC-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	GN 1/1 CAPACITY	POWER(W)	CLIMATE CLASS	COLD GROUP	€	
UNDERCOUNTER REFRIGERATED PLATE										
	FPBCF-3	R290	50/60	19092126	936x590x476	3	270	4	Included	-
			50	19092127			390			-
	FPBCF-4	R290	60	19092128	1261x590x476	4	410	4	Included	-
	PBCF-5	R455a	50/60	19092129	1586x590x476	5	480	4	Included	-
UNDERCOUNTER HOT PLATE										
	PBCC-3	-	50/60	19078508	936x590x147	3	1355	-	-	-
	PBCC-4	-	50/60	19078509	1261x590x147	4	1805	-	-	-
	PBCC-5	-	50/60	19078510	1586x590x147	5	2255	-	-	-

Available options

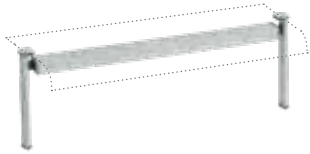
	GN 1/1 CAPACITY	COLD GROUP
UNDERCOUNTER REFRIGERATED PLATE	2-3-4-5-6	Included- Remote
UNDERCOUNTER HOT PLATE	2-3-4-5-6	-

Foodshields

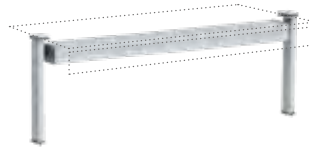


General characteristics

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



IPL-4



IPC-R-4



IPLT-R-4

	MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	GN 1/1 CAPACITY	FUNCTION	BRACKET	GLASS SHAPE	POWER (W)	€
FOODSHIELD WITH LIGHT											
	IPL-3	50/60	19043257	1089x142x483	1045	3	Light	Oblong	Straight	25	-
	IPL-4	50/60	19043258	1414x142x483	1370	4	Light	Oblong	Straight	35	-
	IPL-5	50/60	19043259	1739x142x483	1695	5	Light	Oblong	Straight	45	-
	IPL-R-3	50/60	19043277	1085x142x483	1045	3	Light	Rectangular	Straight	25	-
	IPL-R-4	50/60	19043278	1410x142x483	1370	4	Light	Rectangular	Straight	35	-
	IPL-R-5	50/60	19043279	1735x142x483	1695	5	Light	Rectangular	Straight	45	-
	IPLT-R-3	50/60	19087337	1085x142x515	1045	3	Light	Rectangular	Inclined	25	-
	IPLT-R-4	50/60	19087339	1410x142x515	1370	4	Light	Rectangular	Inclined	35	-
	IPLT-R-5	50/60	19087350	1735x610x515	1695	5	Light	Rectangular	Inclined	45	-
FOODSHIELD WITH HALOGEN HEAT											
	IPC-2	50/60	19043260	764x142x483	720	2	Light and heat	Oblong	Straight	600	-
	IPC-3	50/60	19043261	1089x142x483	1045	3	Light and heat	Oblong	Straight	900	-
	IPC-4	50/60	19043262	1414x142x483	1370	4	Light and heat	Oblong	Straight	1200	-
	IPC-5	50/60	19043263	1739x142x483	1695	5	Light and heat	Oblong	Straight	1500	-
	IPC-R-2	50/60	19043280	760x142x483	720	2	Light and heat	Rectangular	Straight	600	-
	IPC-R-3	50/60	19043281	1085x142x483	1045	3	Light and heat	Rectangular	Straight	900	-
	IPC-R-4	50/60	19043283	1410x142x483	1370	4	Light and heat	Rectangular	Straight	1200	-
	IPC-R-5	50/60	19043284	1735x142x483	1695	5	Light and heat	Rectangular	Straight	1500	-
	IPCT-R-2	50/60	19087352	720x142x515	720	2	Light and heat	Rectangular	Inclined	600	-
	IPCT-R-3	50/60	19087353	1085x142x515	1045	3	Light and heat	Rectangular	Inclined	900	-
	IPCT-R-4	50/60	19087354	1410x142x515	1370	4	Light and heat	Rectangular	Inclined	1200	-
	IPCT-R-5	50/60	19087355	1735x610x515	1695	5	Light and heat	Rectangular	Inclined	1500	-



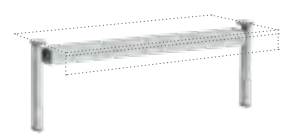
IPC-4-C














ISPCC



IPMC-R



IPM-R-4

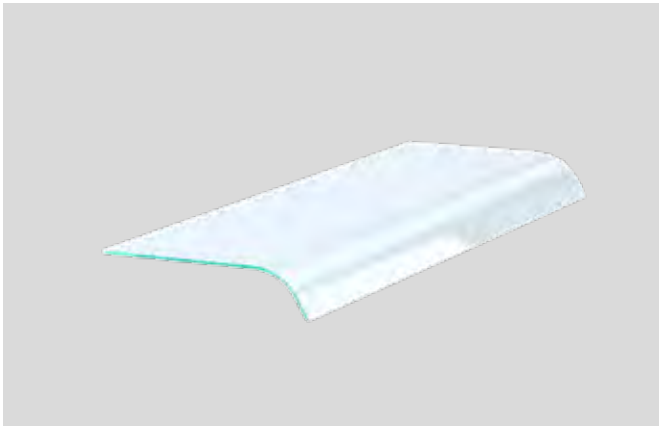
MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	GN 1/1 CAPACITY	FUNCTION	BRACKET	GLASS SHAPE	POWER (W)	€	
FOODSHIELD WITH CERAMIC HEAT											
	IPC-2 C	50/60	19043267	764x142x483	720	2	Light and ceramic heat	Oblong	Straight	600	-
	IPC-3 C	50/60	19043268	1089x142x483	1045	3	Light and ceramic heat	Oblong	Straight	1050	-
	IPC-4 C	50/60	19043269	1414x142x483	1370	4	Light and ceramic heat	Oblong	Straight	1300	-
	IPC-5 C	50/60	19043270	1739x142x483	1695	5	Light and ceramic heat	Oblong	Straight	1650	-
	IPC-R-2 C	50/60	19043285	760x142x483	720	2	Light and ceramic heat	Rectangular	Straight	600	-
	IPC-R-3 C	50/60	19043287	1085x142x483	1045	3	Light and ceramic heat	Rectangular	Straight	1050	-
	IPC-R-4 C	50/60	19043288	1410x142x483	1370	4	Light and ceramic heat	Rectangular	Straight	1300	-
	IPC-R-5 C	50/60	19043289	1735x142x483	1695	5	Light and ceramic heat	Rectangular	Straight	1650	-
	IPCT-R-2 C	50/60	19087356	720x142x515	720	2	Light and ceramic heat	Rectangular	Inclined	600	-
	IPCT-R-3 C	50/60	19087357	1085x142x515	1045	3	Light and ceramic heat	Rectangular	Inclined	1050	-
	IPCT-R-4 C	50/60	19087358	1410x142x515	1370	4	Light and ceramic heat	Rectangular	Inclined	1300	-
	IPCT-R-5 C	50/60	19087359	1735x610x515	1695	5	Light and ceramic heat	Rectangular	Inclined	1650	-
NEUTRAL BRACKET											
	ISPCC		19043271	68x83x483	-	-	Neutral	Oblong	Straight	-	-
	ISPCC-R		19043291	68x85x483	-	-	Neutral	Rectangular	Straight	-	-
	ISPCT-R		19087364	68x83x515	-	-	Neutral	Rectangular	Inclined	-	-
HEATING LAMP											
	IPMC	50/60	19043325	534x138x468	-	-	Light and heat	Oblong	-	300	-
	IPMC-R	50/60	19043489	532x138x465	-	-	Light and heat	Rectangular	-	300	-
FOODSHIELD FOR FROZEN PRODUCTS WELL											
	IPM-4	50/60	19052976	809x142x483	765	4 pans 360x165x180	Light	Oblong	Straight	15	-
	IPM-R-4	50/60	19052977	808x142x483	765	4 pans 360x165x180	Light	Rectangular	Straight	15	-
	IPMT-R-4	50/60	19087375	808x142x483	765	4 pans 360x165x180	Light	Rectangular	Inclined	15	-

Available options

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

* Only available with square brackets

Glasses

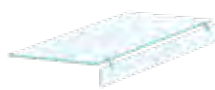


General characteristics

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



ICC-4-1C



ICC-R-4-1C



ICC-4-2C



ICC-R-4-2C



ICC-T-4-1C

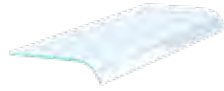
	MODEL	CODE	DIMENSIONS (mm)	GN 1/1 CAPACITY	GLASS SHAPE	€
FRONTAL GLASS						
	ICC-2-1C	19043272	675x500x108	2	Curved	-
	ICC-3-1C	19043273	1000x500x108	3	Curved	-
	ICC-4-1C	19043274	1325x500x108	4	Curved	-
	ICC-5-1C	19043275	1650x500x108	5	Curved	-
		ICC-R-2-1C	19043293	675x433x123	2	Straight
ICC-R-3-1C		19043295	1000x433x123	3	Straight	-
ICC-R-4-1C		19043296	1325x433x123	4	Straight	-
ICC-R-5-1C		19043297	1650x433x123	5	Straight	-
		ICC-T-2-1C	19087365	675x520x6	2	Inclined
	ICC-T-3-1C	19087366	1000x520x6	3	Inclined	-
	ICC-T-4-1C	19087367	1325x520x6	4	Inclined	-
	ICC-T-5-1C	19087368	1650x520x6	5	Inclined	-
	CENTRAL GLASS					
	ICC-2-2C	19046893	675x570x108	2	Curved	-
	ICC-3-2C	19046894	1000x570x108	3	Curved	-
	ICC-4-2C	19046895	1325x570x108	4	Curved	-
	ICC-5-2C	19046896	1650x570x108	5	Curved	-
		ICC-R-2-2C	19043298	675x585x123	2	Straight
ICC-R-3-2C		19043301	1000x585x123	3	Straight	-
ICC-R-4-2C		19043302	1325x585x123	4	Straight	-
ICC-R-5-2C		19043303	1650x585x123	5	Straight	-



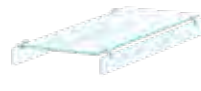
ICC-FP-4



ICC-R-FP-4



ICCM-4-1C



ICCM-R-4-2C



ICC-T-FP-4

MODEL	CODE	DIMENSIONS (mm)	GN 1/1 CAPACITY	GLASS SHAPE	€	
CLOSED FRONTAL GLASS						
	ICC-FP-2	19051996	675x515x477	2	Curved	-
	ICC-FP-3	19051997	1000x515x477	3	Curved	-
	ICC-FP-4	19051998	1325x515x477	4	Curved	-
	ICC-FP-5	19051999	1650x515x477	5	Curved	-
	ICC-R-FP-2	19052001	675x433x483	2	Straight	-
	ICC-R-FP-3	19052002	1000x433x483	3	Straight	-
	ICC-R-FP-4	19052003	1325x433x483	4	Straight	-
	ICC-R-FP-5	19052004	1650x433x483	5	Straight	-
	ICC-T-FP-2	19087369	675x486x582	2	Inclined	-
	ICC-T-FP-3	19087370	1000x486x582	3	Inclined	-
	ICC-T-FP-4	19087371	1325x486x582	4	Inclined	-
	ICC-T-FP-5	19087372	1650x486x582	5	Inclined	-
FRONTAL GLASS FOODSHIELD FOR FROZEN PRODUCTS WELL						
	ICCM-4-1C	19052981	722x500x108	4 pans 360x165x180	Curved	-
	ICCM-R-4-1C	19052979	722x433x123	4 pans 360x165x180	Straight	-
	ICCM-T-4-1C	19087374	722x520x6	4 pans 360x165x180	Inclined	-
CENTRAL GLASS FOODSHIELD FOR FROZEN PRODUCTS WELL						
	ICCM-4-2C	19052983	722x570x108	4 pans 360x165x180	Curved	-
	ICCM-R-4-2C	19052980	722x585x123	4 pans 360x165x180	Straight	-

Available options

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

Refrigerated Displays



General characteristics

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

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

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

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






FVCR7-CT-4



FVCR7-CP-4-4



FVVR7-CT-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	GN 1/1 CAPACITY	CUSTOMER SIDE	SERVICE SIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€	
3-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY													
	FVCR7-CT-3	R455a	50/60	19091778	1115x720x1430	1090x690	3	Curtain	Swing doors	990	4	Included	-
	FVCR7-CT-4	R455a	50/60	19091780	1440x720x1430	1415x690	4	Curtain	Swing doors	1090	4	Included	-
4-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY													
	FVCR7-CP-4-3	R455a	50/60	19091898	1115x720x1870	1090x690	3	Blinds	Swing doors	990	4	Included	-
	FVCR7-CP-4-4	R455a	50/60	19091900	1440x720x1870	1415x690	4	Blinds	Swing doors	1090	4	Included	-
CURVED REFRIGERATED VENTILATED DISPLAY													
	FVVR7-CT-3	R455a	50/60	19092030	1115x720x1430	1090x690	3	Curtain	Swing doors	980	4	Included	-
	FVVR7-CT-4	R455a	50/60	19092032	1440x720x1430	1415x690	4	Curtain	Swing doors	1075	4	Included	-

Available options

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

Hot Displays



General characteristics

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

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

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



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



VCC6-4



VVC6-4

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

Available options

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

Reserves



General characteristics

















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



FRF4-21 DD



RCD4-11

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	GN 1/1 CAPACITY	DOORS TYPE	DOORS NUMBER	POWER (W)	CLIMATE CLASS	COLD GROUP	€	
COLD RESERVE												
	FRF4-21 DD	R290	50/60	19092162	1370x676x450	GN 1/1	Swing	2	255	4	Included	-
	FRF4-31 DDD	R290	50/60	19092163	1763x676x450	GN 1/1	Swing	3	260	4	Included	-
	FRF5-21 DD	R290	50/60	19092164	1370x676x586	GN 1/1	Swing	2	265	4	Included	-
	FRF5-31 DDD	R290	50/60	19092165	1763x676x586	GN 1/1	Swing	3	375	4	Included	-
	FRF4-12 D	R290	50/60	19092150	1145x766x450	GN 2/1	Swing	1	250	4	Included	-
	FRF4-22 DD	R290	50/60	19092151	1763x766x450	GN 2/1	Swing	2	310	4	Included	-
	FRF5-12 D	R290	50/60	19092152	1145x766x586	GN 2/1	Swing	1	265	4	Included	-
	FRF5-22 DD	R290	50/60	19092153	1763x766x586	GN 2/1	Swing	2	370	4	Included	-
HOT RESERVE												
	RCD4-09	-	50/60	19047891	1160x720x450	-	Sliding	-	850	-	-	-
	RCD4-11	-	50/60	19047892	1385x720x450	-	Sliding	-	850	-	-	-
	RCD4-15	-	50/60	19047893	1770x720x450	-	Sliding	-	1450	-	-	-
	RCD4-19	-	50/60	19047894	2120x720x450	-	Sliding	-	1690	-	-	-
	RCD6-09	-	50/60	19047887	1160x720x610	-	Sliding	-	1450	-	-	-
	RCD6-11	-	50/60	19047888	1385x720x610	-	Sliding	-	1450	-	-	-
	RCD6-15	-	50/60	19047889	1770x720x610	-	Sliding	-	2470	-	-	-
	RCD6-19	-	50/60	19047890	2120x720x610	-	Sliding	-	3000	-	-	-
COMMON ACCESSORIES												
	KPSR	-	-	19056083	Set of 4 legs (height 150 mm)							-

Available options

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

Dispensers



General characteristics

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





IDPN-28





IDPC-28 + ITDP-28



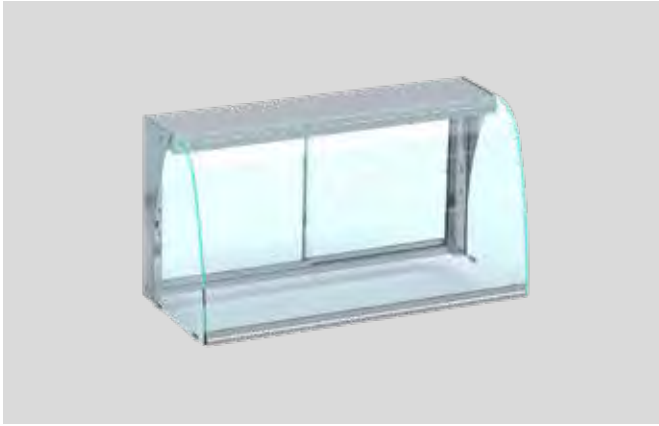
IDCN-55

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

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

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

Showcase display



General characteristics

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



VEC-CE-4



VEC-4








VE-CE-4



VE-EI-4



VE-CE-CB-EI-4

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

Available options

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

Accessories



EV-KIT-450



OF-PAN










PAL-DROPIN



IPCTI/C



KUV-2/3/4

MODEL	HZ	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
EVAPORATION KIT DEFROST WATER						
 EV-KIT-450	50/60	19046595	400x170x65	Ventilated wells and displays 3 GN1/1	450	-
EV-KIT-900	50/60	19046596	400x170x65	Displays 4 GN1/1	900	-
EV-KIT-1350	50/60	19046597	400x170x65	Displays 5 and 6 GN1/1	1350	-
OVERFLOW PAN DEFROST WATER						
 OF-PAN		19046598	GN 1/1 (65 mm height)	All refrigerated drop-in elements	-	-
TOOL TO LIFT DROP-IN						
 PAL-DROPIN		19046641	-	All drop-in elements	-	-
DIGITAL THERMOMETER KIT						
 IPCIC	50/60	19053060	132x84x70	Switch	1	-
 IPCTD/C	50/60	19095600	132x84x70	Thermometer	1	-
 IPCTI/C	50/60	19095601	132x84x70	Thermometer - Switch	1	-
GERMICIDAL LAMP						
 KUV-2/3/4	50/60	19079012	477x50x73	Ventilated wells / displays from 2 to 4 GN 1/1	25	-
KUV-5/6	50/60	19079013	954x50x73	Ventilated wells / displays from 5 to 6 GN 1/1	50	-



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to all spaces with
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Extended price list

Self Service

Self Suite.....	405
— Dispensers.....	405
— Neutral elements.....	407
— Refrigerated elements.....	409
— Refrigerated displays.....	411
— Hot elements.....	413
— Hot displays.....	415
— Dining hall support elements.....	416
Self Suite Kids.....	417
Recycling tables.....	420
Foodshields and Glasses.....	421
Accessories.....	425
Options.....	428

Dispensers



General characteristics

- Dispensers specially designed to store and distribute serving trays, cutlery pieces, bread rolls and / or glasses.
- Manufactured with a sturdy, high-quality, stainless steel structure.
- Dispensers over a base.
- 400 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels. Decorated on four (4) sides.
- Decoration facade at 150 mm from the ground.



SS-77



D-R-313







D-R-613/2



DV-R-62



DVCP-R-6

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



DC-R-2









DP-R-1



DV-R-4 SB



DV-R-4 SB

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

Available options

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

Neutral Elements



General characteristics

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



SM-4









SA-I-45



SA-E-90



SME-4

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



SMC-12-D











SMC-8-F






DAC-95



DPAN-95

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

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

Refrigerated Elements



General characteristics

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

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

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

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



FSCR-SR-30-4



FSCR-CR-30-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	RESERVE	POWER (W)	CLIMATE CLASS	COLD GROUP	€	
STATIC REFRIGERATED WELL ELEMENT												
	FSCR-SR-30-3	R290	50/60	18004620	1375x850x900	30	3	Open / neutral reserve	315	4	Included	-
	FSCR-SR-30-4	R290	50/60	18004621	1600x850x900	30	4	Open / neutral reserve	325	4	Included	-
	FSCR-SR-30-5	R290	50/60	18004622	1985x850x900	30	5	Open / neutral reserve	405	4	Included	-
	FSCR-SR-30-6	R290	50/60	18004623	2335x850x900	30	6	Open / neutral reserve	430	4	Included	-
	FSCR-CR-30-3	R290	50/60	18004624	1375x850x900	30	3	1 x GN2/1 refrigerated reserve	580	4	Included	-
	FSCR-CR-30-4	R290	50/60	18004625	1600x850x900	30	4	1 x GN2/1 refrigerated reserve	590	4	Included	-
	FSCR-CR-30-5	R290	50/60	18004626	1985x850x900	30	5	2 x GN2/1 refrigerated reserve	775	4	Included	-
	FSCR-CR-30-6	R290	50/60	18004627	2335x850x900	30	6	2 x GN2/1 refrigerated reserve	800	4	Included	-



FSCV-SR-4



SCNH-80-4



FSCR-4



FSCV-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	WELL DEPTH(mm)	CAPACITY GN 1/1	RESERVE	POWER (W)	CLIMATE CLASS	COLD GROUP	€	
VENTILATED REFRIGERATED WELL ELEMENT												
	FSCV-SR-3	R290	50/60	18004636	1375x850x900	30-75-115	3	Open / neutral reserve	375	4	Included	-
	FSCV-SR-4	R290	50/60	18004637	1600x850x900	30-75-115	4	Open / neutral reserve	380	4	Included	-
	FSCV-SR-5	R290	50	18004638	1985x850x900	30-75-115	5	Open / neutral reserve	485	4	Included	-
	FSCV-SR-6	R290	50	18004639	2335x850x900	30-75-115	6	Open / neutral reserve	510	4	Included	-
	FSCV-CR-3	R290	50/60	18004640	1375x850x900	30-75-115	3	1 x GN2/1 refrigerated reserve	625	4	Included	-
	FSCV-CR-4	R290	50/60	18004641	1600x850x900	30-75-115	4	1 x GN2/1 refrigerated reserve	630	4	Included	-
	FSCV-CR-5	R290	50	18004642	1985x850x900	30-75-115	5	2 x GN2/1 refrigerated reserve	795	4	Included	-
	FSCV-CR-6	R290	50	18004643	2335x850x900	30-75-115	6	2 x GN2/1 refrigerated reserve	820	4	Included	-
ISLAND-TYPE NEUTRAL ICE WELL ELEMENT												
	SCNH-80-3	-	-	18001663	1265x875x900	80	3	-	-	-	-	-
	SCNH-80-4	-	-	18001664	1590x875x900	80	4	-	-	-	-	-
	SCNH-80-5	-	-	18001665	1975x875x900	80	5	-	-	-	-	-
	SCNH-80-6	-	-	18001666	2325x875x900	80	6	-	-	-	-	-
ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT												
	FSCR-3	R290	50/60	18004684	1265x875x900	80	3	-	315	4	Included	-
	FSCR-4	R290	50/60	18004685	1590x875x900	80	4	-	325	4	Included	-
	FSCR-5	R290	50/60	18004686	1975x875x900	80	5	-	405	4	Included	-
	FSCR-6	R290	50/60	18004687	2325x875x900	80	6	-	430	4	Included	-
ISLAND-TYPE VENTILATED REFRIGERATED WELL ELEMENT												
	FSCV-3	R290	50/60	18004688	1265x875x900	30-75-115	3	-	375	4	Included	-
	FSCV-4	R290	50/60	18004689	1590x875x900	30-75-115	4	-	380	4	Included	-
	FSCV-5	R290	50	18004690	1975x875x900	30-75-115	5	-	485	4	Included	-
	FSCV-6	R290	50	18004691	2325x875x900	30-75-115	6	-	510	4	Included	-

Available options

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

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

Refrigerated Displays



General characteristics

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

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

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



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



FVCR-SR-CT-4



FVCR-CR-CT-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMERSIDE	SERVICISIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
3-LEVEL CUBIC VENTILATED REFRIGERATED DISPLAY												
FVCR-SR-CT-3	R455a	50/60	18004644	1375x850x1665	3	Open / neutral reserve	Curtain	Swing doors	990	4	Included	-
 FVCR-SR-CT-4	R455a	50/60	18004645	1600x850x1665	4	Open / neutral reserve	Curtain	Swing doors	1090	4	Included	-
FVCR-SR-CT-5	R455a	50/60	18004646	1985x850x1665	5	Open / neutral reserve	Curtain	Swing doors	1260	4	Included	-
FVCR-SR-CT-6	R455a	50/60	18004647	2335x850x1665	6	Open / neutral reserve	Curtain	Swing doors	1685	4	Included	-
FVCR-CR-CT-3	R290 / R455a*	50/60	18004652	1375x850x1665	3	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1215	4	Included	-
 FVCR-CR-CT-4	R290 / R455a*	50/60	18004653	1600x850x1665	4	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1315	4	Included	-
FVCR-CR-CT-5	R290 / R455a*	50/60	18004654	1985x850x1665	5	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1385	4	Included	-
FVCR-CR-CT-6	R290 / R455a*	50/60	18004655	2335x850x1665	6	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1980	4	Included	-



FVCR-SR-CP-4

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	SERVICE SIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
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FVCR-SR-CP-4-3	R455a	50	18004664	1375x850x2105	3	Open / neutral reserve	Blinds	Swing doors	990	4	Included	-
FVCR-SR-CP-4-4	R455a	50	18004665	1600x850x2105	4	Open / neutral reserve	Blinds	Swing doors	1090	4	Included	-
FVCR-SR-CP-4-5	R455a	50	18004666	1985x850x2105	5	Open / neutral reserve	Blinds	Swing doors	1260	4	Included	-
FVCR-SR-CP-4-6	R455a	50	18004667	2335x850x2105	6	Open / neutral reserve	Blinds	Swing doors	1685	4	Included	-
FVCR-CR-CP-4-3	R290 / R455a*	50	18004672	1375x850x2105	3	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1215	4	Included	-
FVCR-CR-CP-4-4	R290 / R455a*	50	18004673	1600x850x2105	4	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1315	4	Included	-
FVCR-CR-CP-4-5	R290 / R455a*	50	18004674	1985x850x2105	5	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1385	4	Included	-
FVCR-CR-CP-4-6	R290 / R455a*	50	18004675	2335x850x2105	6	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1980	4	Included	-



Available options

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

* Refrigerated reserve in R290 and refrigerated display in R455a

Hot Elements



General characteristics

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

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

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





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



SI-SR-4



SV-SR-4

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



SBM-SR-4



SBMV-SR-4



SV-4

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

Available options

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

Hot Displays



General characteristics

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

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

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



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



VCC-SR-2-4



VCC-CR-2-4

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

Dining hall support elements



General characteristics

- Neutral element specially designed to be used as supporting station of microwaves or condiment dispensers.
- Manufactured with water-resistant medium density fibreboard (MDF) panels.
- Decoration with laminated panels.
- 900 mm height worktop in 1.5 mm thickness stainless steel worktop in satin finish.
- Backsplash of 100 x 15 mm fully welded.
- Two (2) cable glands Ø70 mm with edge protectors in worktop.
- Rear set back 120 mm for passing cables.
- 800 mm height tray slider made up of three (3) Ø 30 mm stainless steel round tubes.
- Decoration facade at 150 mm from the ground.
- Sliding doors with lock.
- Plinths or any other accessories should be requested separately and are supplied disassembled.



SSM-2-W



SSM-4-C



SPB-70-R



RDP-4

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	CAPACITY GN 1/1	€
WORKTOP WITH BACKSPLASH						
	SSM-2-W	18004692	950x850x900	Neutral reserve with 2 swing doors and intermediate shelf	2	-
	SSM-4-W	18004693	1600x850x900	Neutral reserve with 3 swing doors and intermediate shelf	4	-
	SSM-5-W	18004694	1985x850x900	Neutral reserve with 4 swing doors and intermediate shelf	5	-
WORKTOP WITHOUT BACKSPLASH						
	SSM-2-C	18004695	950x850x900	Neutral reserve with 2 swing doors and intermediate shelf	2	-
	SSM-4-C	18004696	1600x850x900	Neutral reserve with 3 swing doors and intermediate shelf	4	-
	SSM-5-C	18004697	1985x850x900	Neutral reserve with 4 swing doors and intermediate shelf	5	-

Accessories support element

	MODEL	CODE	DESCRIPTION	€
BACK PANEL				
	RDP-2	18004698	Back panel for 2 GN 1/1 element	-
	RDP-4	18004699	Back panel for 4 GN 1/1 element	-
	RDP-5	18004700	Back panel for 5 GN 1/1 element	-
PLINTH				
	Z-SSM-2-W	19092470	Front and side plinth for element SSM-2-W	-
	Z-SSM-4-W	19092471	Front and side plinth for element SSM-4-W	-
	Z-SSM-5-W	19092472	Front and side plinth for element SSM-5-W	-
	Z-SSM-2-C	19092473	Perimeter plinth for element SSM-2-C	-
	Z-SSM-4-C	19092474	Perimeter plinth for element SSM-4-C	-
	Z-SSM-5-C	19092475	Perimeter plinth for element SSM-5-C	-
SIDE PLINTH				
	SPB-70-R	19092476	Detached side splash to the right	-
	SPB-70-L	19092477	Detached side splash to the left	-

Self Suite Kids



General characteristics

- Range specially designed to hold, display and serve food in elements adapted for reduced height people. Ideal to be used by children in collective catering environments such as education, healthcare, sport or social centers, etc.
- Tray dispenser without decoration. 200 mm height worktop in 1.5 mm thickness stainless steel in satin finish.
- Neutral element with 763 mm height. 1.5 mm thickness stainless steel worktop in satin finish.
- Cubic refrigerated display with static well specially designed to hold, display and serve chilled food (e.g. fruits, desserts, cold appetizers presented on plates or ramekins) and beverages (small bottles) for high volume/ short-time services (1h 30'), ideal for premises with space constraints.

- Hot element with tray slider and 900 mm height worktop, specially designed to be installed in line, protecting children from contact with excessively hot areas.
- Hot element without tray slider and

900 mm height worktop, specially designed to be installed perpendicular to the line, protecting children from contact with excessively hot areas.

- 663 mm height tray slider made up of three

(3) Ø 30 mm stainless steel round tubes.

- Facade element F-K-14 specially designed to provide continuity to the self-service line, allowing to maneuver when a hot element is placed perpendicular to the line.



SBM-K-SR-3



F-K-14, SBM-K90-CR-3, ECR-LC-3, ICL-EC









FVCRE-K-CR-CT-5




Dispenser

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	TRAY CAPACITY	CUTLERY CAPACITY	BREAD ROLL CAPACITY	GLASS CAPACITY (Ø80 mm // Ø75mm)	BRACKET	€	
TRAY DISPENSER										
	SS-K-77	18003699	798x780x200	2 Columns	160	-	-	-	-	
	SS-K-147	18003780	1450x780x200	4 Columns	320	-	-	-	-	
TRAY AND CUTLERY DISPENSER OVER A BASE										
	D-K-R-313	18003852	798x780x1178	3 GN 1/3 - 150mm	160	150	-	Rectangular	-	
	D-K-R-613	18003853	1450x780x1178	6 GN 1/3 - 150mm	320	300	-	Rectangular	-	
TRAY, CUTLERY AND BREAD DISPENSER OVER A BASE										
	D-K-R-313/2	18003854	798x780x1178	3 GN 1/3 - 150mm + 1 GN 2/1 - 200mm	160	150	120	Rectangular	-	
	D-K-R-613/2	18003855	1450x780x1178	6 GN 1/3 - 150mm + 2 GN 2/1 - 200mm	320	300	240	Rectangular	-	
GLASS DISPENSER OVER A BASE										
	DV-K-R-5	18003856	798x780x1200	5 glass levels	-	-	-	270/300	Rectangular	-
	DV-K-R-52	18003857	1450x780x1200	5 x 2 glass levels	-	-	-	540/600	Rectangular	-
TRAY, CUTLERY, BREAD AND GLASS DISPENSER OVER A BASE										
	DVCP-K-R-5	18003851	1450x780x1200	3 GN 1/3 - 150 mm + 1 GN 2/1 - 200 mm + 5 glass levels	160	150	120	270/300	Rectangular	-



Neutral elements

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	CAPACITY GN 1/1	€
NEUTRAL ELEMENT						
	SM-K-2	18003787	950x850x763	Open / neutral reserve	2	-
	SM-K-3	18003788	1375x850x763	Open / neutral reserve	3	-
	SM-K-4	18003789	1600x850x763	Open / neutral reserve	4	-
	SM-K-5	18003790	1985x850x763	Open / neutral reserve	5	-
CORNER ELEMENT						
	SA-I-K-90	18003791	1141x1141x763	90° internal angle. Open / neutral reserve	-	-
	SA-I-K-45	18003792	850x850x763	45° internal angle. Open / neutral reserve	-	-
	SA-E-K-90	18003793	935x935x763	90° external angle. Without neutral reserve	-	-
	SA-E-K-45	18003794	850x850x763	45° external angle. Without neutral reserve	-	-
FACADE ELEMENT						
	F-K-14	18003850	1400x215x763	Facade element = 1400 mm	-	-







Refrigerated elements

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	WELL DEPTH(mm)	CAPACITY GN 1/1	RESERVE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
STATIC REFRIGERATED WELL ELEMENT												
	FSCR-K-SR-30-3	R290	50/60	18003797	1375x850x763	30	3	Open / neutral reserve	315	4	Included	-
	FSCR-K-SR-30-4	R290	50/60	18003798	1600x850x763	30	4	Open / neutral reserve	325	4	Included	-
	FSCR-K-SR-30-5	R290	50/60	18003799	1985x850x763	30	5	Open / neutral reserve	405	4	Included	-
	FSCR-K-CR-30-3	R290	50/60	18003800	1375x850x763	30	3	1 x GN2/1 refrigerated reserve	580	4	Included	-
	FSCR-K-CR-30-4	R290	50/60	18003801	1600x850x763	30	4	1 x GN2/1 refrigerated reserve	590	4	Included	-
	FSCR-K-CR-30-5	R290	50/60	18003802	1985x850x763	30	5	2 x GN2/1 refrigerated reserve	775	4	Included	-
ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT												
	FSCR-K-3	R290	50/60	18003810	1265x875x763	80	3	-	315	4	Included	-
	FSCR-K-4	R290	50/60	18003811	1590x875x763	80	4	-	325	4	Included	-
	FSCR-K-5	R290	50/60	18003812	1975x850x763	80	5	-	405	4	Included	-

Refrigerated displays

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	SERVICE SIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
	FVCRE-K-SR-CT-3	R455a	50/60	18003803	1375x850x1733	3	Open / neutral reserve	Curtain	Swing doors	1750	3	Included	-
	FVCRE-K-SR-CT-4	R455a	50/60	18003804	1600x850x1733	4	Open / neutral reserve	Curtain	Swing doors	2020	3	Included	-
	FVCRE-K-SR-CT-5	R455a	50/60	18003805	1985x850x1733	5	Open / neutral reserve	Curtain	Swing doors	2250	3	Included	-
	FVCRE-K-CR-CT-3	R290/ R455a*	50/60	18003806	1375x850x1733	3	1 x GN2/1 refrigerated reserve	Curtain	Swing doors	2020	3	Included	-
	FVCRE-K-CR-CT-4	R290/ R455a*	50/60	18003807	1600x850x1733	4	1 x GN2/1 refrigerated reserve	Curtain	Swing doors	2290	3	Included	-
	FVCRE-K-CR-CT-5	R290/ R455a*	50/60	18003808	1985x850x1733	5	1 x GN2/1 refrigerated reserve	Curtain	Swing doors	2520	3	Included	-

Hot Elements

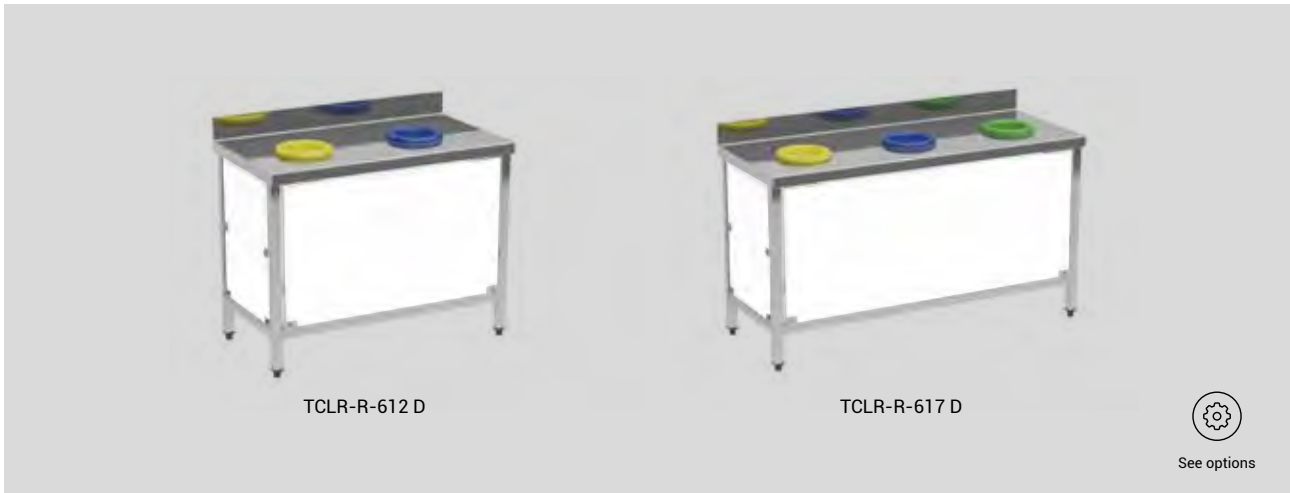
MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	CAPACITY GN l/l	RESERVE	POWER (W)	€
GLASS CERAMIC PLATE HOT ELEMENT							
 SV-K-SR-3	230V 1N 50/60	18003813	1375x850x900	3	Open / neutral reserve	1355	-
SV-K-SR-4	230V 1N 50/60	18003815	1600x850x900	4	Open / neutral reserve	1805	-
SV-K-SR-5	230V 1N 50/60	18003817	1985x850x900	5	Open / neutral reserve	2255	-
SV-K-CR-3	230V 1N 50/60	18003819	1375x850x900	3	Hot reserve	2805	-
SV-K-CR-4	230V 1N 50/60	18003821	1600x850x900	4	Hot reserve	3255	-
SV-K-CR-5	400V 3N 50/60	18003823	1985x850x900	5	Hot reserve	4275	-
GLASS CERAMIC PLATE HOT ELEMENT- 90° LINE							
 SV-K90-SR-3	230V 1N 50/60	18003814	1375x850x900	3	Open / neutral reserve	1355	-
SV-K90-SR-4	230V 1N 50/60	18003816	1600x850x900	4	Open / neutral reserve	1805	-
SV-K90-SR-5	230V 1N 50/60	18003818	1985x850x900	5	Open / neutral reserve	2255	-
SV-K90-CR-3	230V 1N 50/60	18003820	1375x850x900	3	Hot reserve	2805	-
SV-K90-CR-4	230V 1N 50/60	18003822	1600x850x900	4	Hot reserve	3255	-
SV-K90-CR-5	400V 3N 50/60	18003824	1985x850x900	5	Hot reserve	4275	-
WET BAIN MARIE HOT ELEMENT							
 SBM-K-SR-3	230V 1N 50/60	18003825	1375x850x900	3	Open / neutral reserve	2005	-
SBM-K-SR-4	230V 1N 50/60	18003827	1600x850x900	4	Open / neutral reserve	2510	-
SBM-K-SR-5	230V 1N 50/60	18003829	1985x850x900	5	Open / neutral reserve	3030	-
SBM-K-CR-3	230V 1N 50/60	18003831	1375x850x900	3	Hot reserve	2905	-
SBM-K-CR-4	230V 1N 50/60	18003833	1600x850x900	4	Hot reserve	3360	-
SBM-K-CR-5	400V 3N 50/60	18003835	1985x850x900	5	Hot reserve	4480	-
WET BAIN MARIE HOT ELEMENT - 90° LINE							
 SBM-K90-SR-3	230V 1N 50/60	18003826	1375x850x900	3	Open / neutral reserve	2005	-
SBM-K90-SR-4	230V 1N 50/60	18003828	1600x850x900	4	Open / neutral reserve	2510	-
SBM-K90-SR-5	230V 1N 50/60	18003830	1985x850x900	5	Open / neutral reserve	3030	-
SBM-K90-CR-3	230V 1N 50/60	18003832	1375x850x900	3	Hot reserve	2905	-
SBM-K90-CR-4	230V 1N 50/60	18003834	1600x850x900	4	Hot reserve	3360	-
SBM-K90-CR-5	400V 3N 50/60	18003836	1985x850x900	5	Hot reserve	4480	-
DRY BAIN MARIE HOT ELEMENT							
 SBM-V-K-SR-3	230V 1N 50/60	18003837	1375x850x900	3	Open / neutral reserve	1550	-
SBM-V-K-SR-4	230V 1N 50/60	18003839	1600x850x900	4	Open / neutral reserve	2050	-
SBM-V-K-SR-5	230V 1N 50/60	18003841	1985x850x900	5	Open / neutral reserve	3080	-
SBM-V-K-CR-3	230V 1N 50/60	18003843	1375x850x900	3	Hot reserve	2400	-
SBM-V-K-CR-4	230V 1N 50/60	18003845	1600x850x900	4	Hot reserve	2900	-
SBM-V-K-CR-5	400V 3N 50/60	18003847	1985x850x900	5	Hot reserve	4530	-
DRY BAIN MARIE HOT ELEMENT - 90° LINE							
 SBM-V-K90-SR-3	230V 1N 50/60	18003838	1375x850x900	3	Open / neutral reserve	1550	-
SBM-V-K90-SR-4	230V 1N 50/60	18003840	1600x850x900	4	Open / neutral reserve	2050	-
SBM-V-K90-SR-5	230V 1N 50/60	18003842	1985x850x900	5	Open / neutral reserve	3080	-
SBM-V-K90-CR-3	230V 1N 50/60	18003844	1375x850x900	3	Hot reserve	2400	-
SBM-V-K90-CR-4	230V 1N 50/60	18003846	1600x850x900	4	Hot reserve	2900	-
SBM-V-K90-CR-5	400V 3N 50/60	18003848	1985x850x900	5	Hot reserve	4530	-

Available options

	FREQUENCY HZ*	COLD GROUP	WATER FILLING TYPE
STATIC REFRIGERATED WELL ELEMENT	50-60	Included- Remote	-
ISLAND -TYPE STATIC REFRIGERATED WELL ELEMENT	50-60	Included- Remote	-
REFRIGERATED DISPLAYS	50-60	Included- Remote	-
GLASS CERAMIC PLATE HOT ELEMENT	-	-	-
GLASS CERAMIC PLATE HOT ELEMENT- 90° LINE	-	-	-
WET BAIN MARIE HOT ELEMENT	-	-	Manual - Automatic
WET BAIN MARIE HOT ELEMENT - 90° LINE	-	-	Manual - Automatic
DRY BAIN MARIE HOT ELEMENT	-	-	-
DRY BAIN MARIE HOT ELEMENT - 90° LINE	-	-	-

* Refrigerated reserve in R290 and refrigerated display in R455a

Recycling tables



General characteristics

- Designed for the classification and collection of waste.
- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Square section stainless steel legs 40 x 40 mm.
- Ø195 mm holes for placing rubber rings.
- Rubber ring (not included) to throw waste. A waste bin (not included) with maximum diameter of 460 mm could be placed under the counter.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels.
- **Supplied disassembled.**
- **Option shipped assembled.**

Central

	MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS					
	TCLR-R-612 D	19094262	1200x600x850	2	-
	TCLR-R-617 D	19094263	1700x600x850	3	-
KIDS <i>kids</i>					
	TCLR-R-K-612 D	19094264	1200x600x700	2	-
	TCLR-R-K-617 D	19094265	1700x600x700	3	-



Rubber ring

- Removable internal Ø162 mm rubber ring that facilitates the identification of the container.
- Easy to clean and disinfect.

MODEL	CODE	COLOR	€
R-Y232	19092787	Yellow	-
R-B232	19092788	Blue	-
R-R232	19092789	Red	-
R-G232	19092790	Green	-

Foodshields and Glasses



General characteristics

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



IPLS-R-4



IPCS-R-4

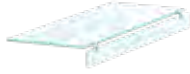


IPCS-R-4 C



ISPPCS-R

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



ICC-R-4-1C



ICC-R-4-2C



ICCS-R-FP-4

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

Available options

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

Foodshield with shelf and protection frontal glass



General characteristics

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



ECR-4



ECR-L-4



ECR-LC-4



ECR-LC-4-C

MODEL	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	FUNCTION	TYPE	BRACKET	POWER (W)	€	
NEUTRAL FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	ECR-2	-	19056248	764x540x446	2	Neutral	Stainless steel shelf	Rectangular	-	-
	ECR-3	-	19056249	1089x540x446	3	Neutral	Stainless steel shelf	Rectangular	-	-
	ECR-4	-	19056250	1414x540x446	4	Neutral	Stainless steel shelf	Rectangular	-	-
	ECR-5	-	19056251	1739x540x446	5	Neutral	Stainless steel shelf	Rectangular	-	-
	ECR-6	-	19056252	2064x540x446	6	Neutral	Stainless steel shelf	Rectangular	-	-
LIGHT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	ECR-L-2	50/60	19086845	764x540x446	2	Light	Stainless steel shelf	Rectangular	15	-
	ECR-L-3	50/60	19086846	1089x540x446	3	Light	Stainless steel shelf	Rectangular	25	-
	ECR-L-4	50/60	19086847	1414x540x446	4	Light	Stainless steel shelf	Rectangular	35	-
	ECR-L-5	50/60	19086848	1739x540x446	5	Light	Stainless steel shelf	Rectangular	45	-
	ECR-L-6	50/60	19086849	2064x540x446	6	Light	Stainless steel shelf	Rectangular	55	-
LIGHT AND HALOGEN HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	ECR-LC-2	50/60	19056261	764x540x446	2	Light and heat	Stainless steel shelf	Rectangular	600	-
	ECR-LC-3	50/60	19056262	1089x540x446	3	Light and heat	Stainless steel shelf	Rectangular	900	-
	ECR-LC-4	50/60	19056263	1414x540x446	4	Light and heat	Stainless steel shelf	Rectangular	1200	-
	ECR-LC-5	50/60	19056264	1739x540x446	5	Light and heat	Stainless steel shelf	Rectangular	1500	-
	ECR-LC-6	50/60	19056265	2064x540x446	6	Light and heat	Stainless steel shelf	Rectangular	1500	-
LIGHT AND CERAMIC HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	ECR-LC-2 C	50/60	19071819	764x540x446	2	Light and ceramic heat	Stainless steel shelf	Rectangular	600	-
	ECR-LC-3 C	50/60	19071820	1089x540x446	3	Light and ceramic heat	Stainless steel shelf	Rectangular	1050	-
	ECR-LC-4 C	50/60	19071821	1414x540x446	4	Light and ceramic heat	Stainless steel shelf	Rectangular	1300	-
	ECR-LC-5 C	50/60	19071822	1739x540x446	5	Light and ceramic heat	Stainless steel shelf	Rectangular	1650	-
	ECR-LC-6 C	50/60	19071823	2064x540x446	6	Light and ceramic heat	Stainless steel shelf	Rectangular	1650	-



SCP-R-4



SCPP-R-4



ICL-EC

MODEL	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	FUNCTION	TYPE	BRACKET	NUMBER OF BRACKETS	€	
NEUTRAL FOODSHIELD WITH VERTICAL PROTECTION GLASS									
	SCP-R-2	19056934	778x70x420	2	Neutral	Without passing plate platform	Rectangular	2	-
	SCP-R-3	19056874	1103x70x420	3	Neutral	Without passing plate platform	Rectangular	2	-
	SCP-R-4	19056875	1428x70x420	4	Neutral	Without passing plate platform	Rectangular	2	-
	SCP-R-5	19056877	1753x70x420	5	Neutral	Without passing plate platform	Rectangular	3	-
	SCP-R-6	19056878	2078x70x420	6	Neutral	Without passing plate platform	Rectangular	3	-
	NEUTRAL FOODSHIELD WITH PASSING PLATE PLATFORM AND VERTICAL PROTECTION GLASS								
	SCPP-R-2	18001812	778x270x420	2	Neutral	With passing plate platform	Rectangular	2	-
	SCPP-R-3	18001805	1103x270x420	3	Neutral	With passing plate platform	Rectangular	2	-
	SCPP-R-4	18001806	1428x270x420	4	Neutral	With passing plate platform	Rectangular	2	-
	SCPP-R-5	18001807	1753x270x420	5	Neutral	With passing plate platform	Rectangular	3	-
	SCPP-R-6	18001809	2078x270x420	6	Neutral	With passing plate platform	Rectangular	3	-
	SIDE PROTECTION GLASS								
	ICL-EC	-	19084852	-	-	-	-	-	-

Available options

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

Accessories



ESN-4



ES-I-90








CJL-1



ITDP-28

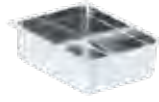
Neutral elements accessories

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

Accessories



EV-KIT-450









OF-PAN



PAL-DROPIN

Refrigerated elements accessories

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

Hot elements accessories

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



Z-3GN



IPCTI/C



DBFLI

MODEL	CODE	APPLIES TO	€	MODEL	CODE	APPLIES TO	€
Z-SS-77-ISL	19046603	Dispenser over base 798 mm	-	Z-SMC-8-L2W	19046640	SMC-8-F	-
Z-SS-147-ISL	19046604	Dispenser over base 1450 mm	-	Z-SMC-6	19046634	SMC-6-D, SMC-6-I	-
Z-SM-450	19046605	SM-450	-	Z-SMC-6-ISL	19070293	SMC-6-D, SMC-6-I	-
Z-SM-450-LW	19046606	SM-450	-	Z-2GN	19046611	950 mm element	-
Z-SM-450-L2W	19046607	SM-450	-	Z-2GN-LW	19046612	950 mm element	-
Z-SA-I-90	19046630	90° internal angle. Open / neutral reserve	-	Z-2GN-L2W	19046613	950 mm element	-
Z-SA-I-45	19046631	45° internal angle. Open / neutral reserve	-	Z-3GN	19046614	1375 mm element	-
Z-SA-E-90	19046632	90° external angle. Without neutral reserve	-	Z-3GN-LW	19046615	1375 mm element	-
Z-SA-E-45	19046633	45° external angle. Without neutral reserve	-	Z-3GN-L2W	19046616	1375 mm element	-
Z-F-5	19046608	F-5	-	Z-4GN	19046617	1600 mm element	-
Z-F-5-LW	19046609	F-5	-	Z-4GN-LW	19046618	1600 mm element	-
Z-F-14	19095818	F-14	-	Z-4GN-L2W	19046619	1600 mm element	-
Z-F-14-LW	19095819	F-14	-	Z-5GN	19046620	1985 mm element	-
Z-BL	19046610	BL	-	Z-5GN-LW	19046621	1985 mm element	-
Z-BL-LW	19070148	BL	-	Z-5GN-L2W	19046622	1985 mm element	-
Z-SMC-12 L2W	19070149	SMC-12-D, SMC-12-I	-	Z-6GN	19046623	2335 mm element	-
Z-SMC-12 LWS	19070290	SMC-12-D, SMC-12-I	-	Z-6GN-LW	19046624	2335 mm element	-
Z-SMC-16 L2W	19070291	SMC-16-D, SMC-16-I	-	Z-6GN-L2W	19046625	2335 mm element	-
Z-SMC-16 LWS	19070292	SMC-16-D, SMC-16-I	-	Z-3GN-ISL	19046626	1265 mm island-type element	-
Z-SMC-16-C-ISL	19046637	SMC-16	-	Z-4GN-ISL	19046627	1590 mm island-type element	-
Z-SMC-8	19046638	SMC-8-F	-	Z-5GN-ISL	19046628	1975 mm island-type element	-
Z-SMC-8-LW	19046639	SMC-8-F	-	Z-6GN-ISL	19046629	2325 mm island-type element	-

MODEL	DESCRIPTION
-	Plinth on customer side of the element.
LW	Plinth on customer side and one (1) side of the element.
L2W	Plinth on customer side and two (2) sides of the element.
ISL	Plinth on four (4) sides of the element.
LWS	Plinth on customer side and one (1) short side of the element.

MODEL	HZ	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
DIGITAL THERMOMETER KIT						
	IPCIC	50/60	19053060	132x84x70	Switch	1 -
	IPCTD/C	50/60	19095600	132x84x70	Thermometer	1 -
	IPCTI/C	50/60	19095601	132x84x70	Thermometer - Switch	1 -

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

Configuration options

Facade decoration

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

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



Castors

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



Automatic filling function for bain marie

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



Refrigerated elements

- Climate class III
- OGF0041 230V 1N 60Hz elements.
- Climate class IV
- OGF0010 230V 1N 60Hz elements.
- Remote cold group
- OGF0099 Remote cold group elements.

Recycling tables

- See static preparation - work tables.



See options



ENOLUX

Wine and Meat at the Center of the Dining Hall.



Find out more!



Access the website



Extended price list

Wine cellars and dry ager cabinets

Wine cellars Enolux	433
— Advance	433
— Concept.....	435
Meat dry ager cabinets Meat Ager	436
— Advance Meat, salami and cheese (MA)	436
— Advance Meat (MD).....	437
— Concept.....	439

A wine cellar for each need

How many bottles will fit in?

We suggest you to use this type of shelf for ...

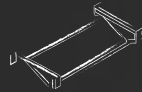


Layout example according to the wine cellar height 2300 / 2600



Capacity

09 bottles/shelf



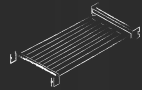
x2 / x2
DIS-20



Capacity

08 bottles/shelf

Still and/or low alcohol wines

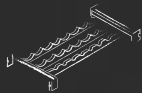


x1 / x2
DIS-0-180



Capacity

08 bottles/shelf



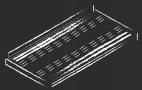
x1 / x2
DIS-0-90



Capacity

43 bottles/shelf

Champagne, sparkling and high alcohol wines



x1 / x1
DIS-90



Capacity

43 bottles/shelf

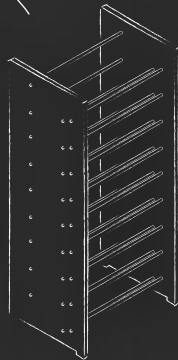
Base





Cellar height

2300 / 2600
mm



DIM-20-23
DIM-20-26

DIM-20-23

Capacity

63 bottles/
block

09 shelves/
block

DIM-20-26

Capacity

77 bottles/
block

11 shelves/
block



Capacity

07 bottles/
shelf

Wine cellars Enolux | Advance



General characteristics

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

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

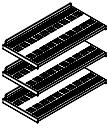
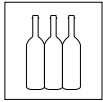
- White LED lighting in all perimeters, adjustable by remote control. Other LED color options available on demand.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, wine cellars are shipped in two sections: body and removable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




- Decorative plinth included as a standard element. Shelves and hooks should be requested separately and are supplied disassembled.
- Refrigerant gas: R290 (HC).
- Operating temperature: climate class V (ambient temperature up to +40°C and relative humidity 40%)

MODEL	HZ	CODE	DIMENSIONS (mm)	FINISHING	DOORS	TEMPERATURES	POWER (W)	€
CENTRAL WINE CELLARS								
FWC-2301-T1-C-L-W-GRE TR	50	19092285	862 x 632 x 2300	Grey	1	1	1335	-
FWC-2302-T2-C-LR-W-GRE TR	50	19092297	1697 x 632 x 2300	Grey	2	2	2520	-
FWC-2301-T1-C-L-W-BLA TR	50	19092282	862 x 632 x 2300	Black	1	1	1335	-
FWC-2302-T2-C-LR-W-BLA TR	50	19092294	1697 x 632 x 2300	Black	2	2	2520	-
FWC-2601-T1-C-L-W-GRE TR	50	19092303	862 x 632 x 2600	Grey	1	1	1420	-
FWC-2602-T2-C-LR-W-GRE TR	50	19092315	1697 x 632 x 2600	Grey	2	2	2800	-
FWC-2601-T1-C-L-W-BLA TR	50	19092300	862 x 632 x 2600	Black	1	1	1420	-
FWC-2602-T2-C-LR-W-BLA TR	50	19092312	1697 x 632 x 2600	Black	2	2	2800	-
FWC-2302-T1-C-LR-W-GRE TR	50	19092291	1697 x 632 x 2300	Grey	2	1	2295	-
FWC-2302-T1-C-LR-W-BLA TR	50	19092288	1697 x 632 x 2300	Black	2	1	2295	-
FWC-2602-T1-C-LR-W-GRE TR	50	19092309	1697 x 632 x 2600	Grey	2	1	2700	-
FWC-2602-T1-C-LR-W-BLA TR	50	19092306	1697 x 632 x 2600	Black	2	1	2700	-
WALL-MOUNTED WINE CELLARS								
FWC-2301-T1-W-L-W-GRE TR	50	19092321	862 x 632 x 2300	Grey	1	1	1335	-
FWC-2302-T2-W-LR-W-GRE TR	50	19092333	1697 x 632 x 2300	Grey	2	2	2520	-
FWC-2301-T1-W-L-W-BLA TR	50	19092318	862 x 632 x 2300	Black	1	1	1335	-
FWC-2302-T2-W-LR-W-BLA TR	50	19092330	1697 x 632 x 2300	Black	2	2	2520	-
FWC-2601-T1-W-L-W-GRE TR	50	19092339	862 x 632 x 2600	Grey	1	1	1420	-
FWC-2602-T2-W-LR-W-GRE TR	50	19092351	1697 x 632 x 2600	Grey	2	2	2800	-
FWC-2601-T1-W-L-W-BLA TR	50	19092336	862 x 632 x 2600	Black	1	1	1420	-
FWC-2602-T2-W-LR-W-BLA TR	50	19092348	1697 x 632 x 2600	Black	2	2	2800	-
FWC-2302-T1-W-LR-W-GRE TR	50	19092327	1697 x 632 x 2300	Grey	2	1	2295	-
FWC-2302-T1-W-LR-W-BLA TR	50	19092324	1697 x 632 x 2300	Black	2	1	2295	-
FWC-2602-T1-W-LR-W-GRE TR	50	19092345	1697 x 632 x 2600	Grey	2	1	2700	-
FWC-2602-T1-W-LR-W-BLA TR	50	19092342	1697 x 632 x 2600	Black	2	1	2700	-

Cold group options: 60Hz and remote cold group.

Accessories

METHACRYLATE SIDES WITH ROD SHELVING	BOTTLES X SHELF	SHELVES X BODY CELLAR	SHELVES X BODY CELLAR	€
	 BORDEAUX			
DIM-20-23 (h 2300 mm) 19067947	7 bottles	9 shelves	63 bottles	-
DIM-20-26 (h 2600 mm) 19067948	7 bottles	11 shelves	77 bottles	-

STAINLESS STEEL OR METHACRYLATE SHELVES AND SALAMI HANGING HOOK	BOTTLES X SHELF	SHELVES X BODY CELLAR (H 2300 / 2600 MM)	BOTTLES X BODY CELLAR (H 2300 / 2600 MM)	€	
	DIS-90 19067949	43 bottles	3 / 4 shelves	168 / 210 bottles (using cellar base)	-
	DIS-0-90 19067950	8 bottles	9 / 11 shelves	72 / 108 bottles	-
	DIS-0-180 19067951	8 bottles	9 / 11 shelves	72 / 108 bottles	-
	DIS-20 19067952	9 bottles	9 / 11 shelves	81 / 99 bottles	-
	DIM-90 19067953	20 kg (transparent methacrylate shelf to place salami and cheese)	5 / 6 shelves	100 Kg / 120 Kg	-
	G-10 19067988	10 kg (salami)			-

Examples of shelf layout

																																															
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Wine display cabinets Enolux | **Concept**



General characteristics

- Our range of wine cooler cabinets provides modern and elegant solutions for wine storage and to keep bottles ready for consumption. Thanks to their innovative design, they are a decorative element to add to the elegant look of your business.
- Pre-lacquered steel outside. Sanitary thermoformed plastic inside with embedded inner tray slides (polystyrene).
- 45 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system with low vibration compressor.
- Inner evaporator with forced draught. Outer low maintenance condenser with forced draught.

- Digital display for electronic and digital control of temperature and defrosting.
- Double pane door with tinted glass and UV filter for sunlight protection.
- Black plastic covered steel grid removable

- shelves for easy cleaning.
- Equipment: 3 flat shelves and 1 tipped shelf for main bottles or the conservation of opened bottles (models WR-300/600) one flat unit for model WR-180.

- LED vertical lighting system.
- Working temperature: +5 °C, +16 °C (room temperature: 32 °C).



CWC-180



CWC-300



CWC-600



KIT-CWC-180

	MODEL	COOLANT	HZ.	CODE	DIMENSIONS (mm)	N° OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75 CL)	ELECTRIC POWER (W)	€
	CWC-180	R-600a	50	19089796	505x570x950	1	130	25	225	-
			60	19089797					-	
	CWC-300	R-600a	50	19089798	620x655x1.850	1	400	72	257	-
			60	19089799					-	
	CWC-600	R-600a	50	19089800	1.240x655x1.850	2	800	144	513	-
			60	19089801					-	

Accessories




KIT	CODE	QUANTITY OF KITS TO ORDER BY APPLIANCE			€
		WR-180	WR-300	WR-600	
KIT SHELVES OF WOOD FOR WR					
KIT WR-180	19045931	x 1	-	-	-
KIT WR-300	19045612	-	x 1	x 2	-

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



General characteristics

- Dry aging cabinet specially designed to age, display and distribute meat, salami and cheese.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +4°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light for air sterilization.
- Water supply with ½" inlet. ½" Drain.
- Water treatment through a reverse osmosis system.
- Ultra sound nebulizer allowing humidity adjustment between 60 and 90%.
- LED lighting in all perimeters, adjustable by remote control.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- Decorative plinth included as a standard element. Shelves and hooks should be requested separately and are supplied disassembled.
- Refrigerant gas: R455a.
- Operating temperature: climate class V (ambient temperature up to +40°C and relative humidity 40%).

MODEL	HZ	CODE	DIMENSIONS (mm)	FINISHING	DOORS	POWER (W)	€
CENTRAL DRY-AGING CABINET							
 FMA-2302-C-LR-W-GRE TR	50/60	19092357	1697 x 632 x 2300	Grey	2	2365	-
FMA-2302-C-LR-W-BLA TR	50/60	19092354	1697 x 632 x 2300	Black	2	2365	-
FMA-2602-C-LR-W-GRE TR	50/60	19092363	1697 x 632 x 2600	Grey	2	2335	-
FMA-2602-C-LR-W-BLA TR	50/60	19092360	1697 x 632 x 2600	Black	2	2335	-
WALL MOUNTED DRY-AGING CABINET							
 FMA-2301-W-L-W-GRE TR	50/60	19092369	862 x 632 x 2300	Grey	1	1180	-
FMA-2301-W-L-W-BLA TR	50/60	19092366	862 x 632 x 2300	Black	1	1180	-
FMA-2601-W-L-W-GRE TR	50/60	19092381	862 x 632 x 2600	Grey	1	1160	-
FMA-2601-W-L-W-BLA TR	50/60	19092378	862 x 632 x 2600	Black	1	1160	-
 FMA-2302-W-LR-W-GRE TR	50/60	19092375	1697 x 632 x 2300	Grey	2	2245	-
FMA-2302-W-LR-W-BLA TR	50/60	19092372	1697 x 632 x 2300	Black	2	2245	-
FMA-2602-W-LR-W-GRE TR	50/60	19092387	1697 x 632 x 2600	Grey	2	2215	-
FMA-2602-W-LR-W-BLA TR	50/60	19092384	1697 x 632 x 2600	Black	2	2215	-





Cold group options: 60Hz and remote cold group.

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



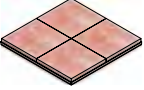
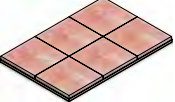
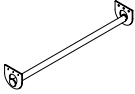


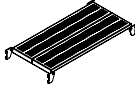
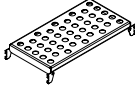


General characteristics

- Dry aging cabinet specially designed to age, display and distribute meat.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +20°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light for air sterilization..
- Tray to collect defrost water and automatic evaporation. No drain required.
- Thermostat to adjust humidity between 60 and 90%.
- LED lighting in all perimeters, adjustable by remote control.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- Decorative plinth included as a standard element. Shelves and hooks should be requested separately and are supplied disassembled.
- Refrigerant gas: R455a.
- Operating temperature: climate class V (ambient temperature up to +40°C and relative humidity 40%).

	MODEL	HZ	CODE	DIMENSIONS (mm)	FINISHING	DOORS	POWER (W)	€
CENTRAL DRY-AGING CABINET								
	FMD-2301-C-L-W-GRE TR	50/60	19092393	862 x 632 x 2300	Grey	1	1800	-
	FMD-2301-C-L-W-BLA TR	50/60	19092390	862 x 632 x 2300	Black	1	1800	-
	FMD-2601-C-L-W-GRE TR	50/60	19092405	862 x 632 x 2600	Grey	1	1780	-
	FMD-2601-C-L-W-BLA TR	50/60	19092402	862 x 632 x 2600	Black	1	1780	-
	FMD-2302-C-LR-W-GRE TR	50/60	19092399	1697 x 632 x 2300	Grey	2	3485	-
	FMD-2302-C-LR-W-BLA TR	50/60	19092396	1697 x 632 x 2300	Black	2	3485	-
	FMD-2602-C-LR-W-GRE TR	50/60	19092411	1697 x 632 x 2600	Grey	2	3455	-
	FMD-2602-C-LR-W-BLA TR	50/60	19092408	1697 x 632 x 2600	Black	2	3455	-
WALL MOUNTED DRY-AGING CABINET								
	FMD-2301-W-L-W-GRE TR	50/60	19092417	862 x 632 x 2300	Grey	1	1740	-
	FMD-2301-W-L-W-BLA TR	50/60	19092414	862 x 632 x 2300	Black	1	1740	-
	FMD-2601-W-L-W-GRE TR	50/60	19092429	862 x 632 x 2600	Grey	1	1720	-
	FMD-2601-W-L-W-BLA TR	50/60	19092426	862 x 632 x 2600	Black	1	1720	-
	FMD-2302-W-LR-W-GRE TR	50/60	19092423	1697 x 632 x 2300	Grey	2	3365	-
	FMD-2302-W-LR-W-BLA TR	50/60	19092420	1697 x 632 x 2300	Black	2	3365	-
	FMD-2602-W-LR-W-GRE TR	50/60	19092435	1697 x 632 x 2600	Grey	2	3335	-
	FMD-2602-W-LR-W-BLA TR	50/60	19092432	1697 x 632 x 2600	Black	2	3335	-

Cold group options: 60Hz and remote cold group.

Accessories

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

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

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



General characteristics

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



FMA-1650








FMA-1650 B



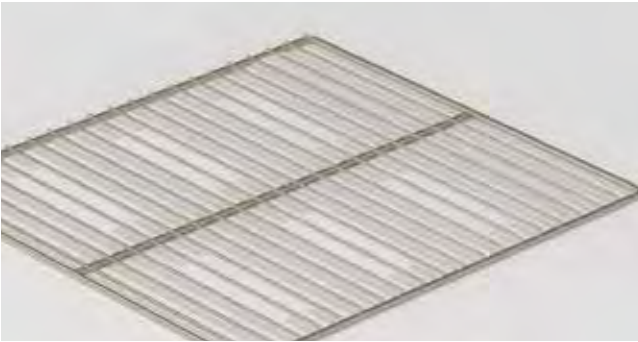
FMA-900



FMA-900 B

	MODEL	REFRIGERANT	HZ	CODE	INTERNAL DIMENSIONS (mm)	EXTERNAL DIMENSIONS (mm)	NET INTERNAL VOL. (L)	TEMPERATURE RANGE (°C)	HUMIDITY LEVEL (%)	ELECTRIC POWER (W)	€
	FMA-1650	R-600a	50	19073883	595 x 554 x 1424	700 x 750 x 1665	496	0 / +20	60 al 90	1,7	-
			60	19079369						-	
	FMA-1650 B	R-600a	50	19073884	595 x 554 x 1424	700 x 750 x 1665	496	0 / +20	60 al 90	1,7	-
			60	19079440						-	
	FMA-1650 S	R-600a	50	19081264	595 x 554 x 1424	700 x 750 x 2050	496	0 / +20	60 al 90	1,7	-
			60	19081265						-	
	FMA-900	R-600a	50	19073881	490 x 427 x 686	600 x 620 x 925	140	0 / +20	60 al 90	1	-
	FMA-900 B	R-600a	50	19073882	490 x 427 x 686	600 x 620 x 925	140	0 / +20	60 al 90	1	-

Accessories



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

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



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Extended price list

Distribution trolleys

Neutral trolleys	443
— Service trolleys	443
— Racking trolleys	444
— Self service tray trolleys	445
— Plate trolleys	446
— Plate stacking trolleys	447
— Transport trolley	448
— Waste cabinets	448
— Waste bins	448
Holding temperature trolleys	449
— Hot trolleys with humidity control	449
— Hot trolleys for distribution	450
— Refrigerated trolleys for distribution	451

Service trolleys



General characteristics

- Made entirely from AISI-304 18/10 stainless steel with satin finish.
- Robust, sound-proof, single-pressed shelf with perimeter folding.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.
- Capacity to bear loads of 70 kg per shelf, with a maximum of 200 kg per trolley (distributed loads).

	DIMENSIONS (mm)	SHELF DIMENSIONS (mm)	ASSEMBLED TROLLEY		€	DISASSEMBLED TROLLEY		€
			MODEL	CODE		MODEL	CODE	
2 SHELVES								
	885x585x975	800x500	TS-2-58	19092937	-	TSD-2-58	19092940	-
	985x585x975	900x500	TS-2-59	19092938	-	TSD-2-59	19092941	-
	1085x685x975	1000x600	TS-2-610	19092939	-	TSD-2-610	19092942	-
3 SHELVES								
	885x585x975	800x500	TS-3-58	19092943	-	TSD-3-58	19092946	-
	985x585x975	900x500	TS-3-59	19092944	-	TSD-3-59	19092947	-
	1085x685x975	1000x600	TS-3-610	19092945	-	TSD-3-610	19092948	-
4 SHELVES								
	985x585x1270	900x500	TS-4-59	19092949	-	-	-	-
	1085x685x1270	1000x600	TS-4-610	19092950	-	-	-	-



Service trolley accessories

- Made from stainless steel.
- Easy to fit on all TS standard service trolleys.

	MODEL	CODE	DESCRIPTION	€
	TAG	19092951	Garbage bag holder	-
	TAC	19092952	Cutlery holder. Includes 4 baskets and stainless steel pan.	-

Racking trolleys

General characteristics

- Made entirely from stainless steel with satin finish.
- U-shaped guide rails to avoid pans from falling during pan removal.



- End stop bars to avoid pans from shifting during transportation.

- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.



GN trolleys


- Gastronorm pans not included.
- 75mm distance between guides.
- **Supplied disassembled.**

	MODEL	CODE	DIMENSIONS (mm)	PANS SIZE	No. GUIDES	€
	TTT11-17	19092953	450x635x1700	GN 1/1	18	-
	TTT21-17	19092954	655x755x1700	GN 2/1	18	-
	TTT11-9	19092957	450x635x900	GN 1/1	8	-
	TTT21-9	19092958	655x755x900	GN 2/1	8	-



Nestable GN pan trolleys



- Specially designed for the storage of trolleys that are not being used, minimizing the necessary space.
- Gastronorm pans not included.
- 75mm distance between guides.
- **Supplied assembled.**

	MODEL	CODE	DIMENSIONS (mm)	PANS SIZE	No. GUIDES	€
	TTTF21-17	19092956	656x755x1720	GN 2/1	18	-



Pastry trolleys

- Pastry pans not included.
- 85mm distance between guides.
- **Supplied disassembled.**


	MODEL	CODE	DIMENSIONS (mm)	No. GUIDES	€
	TTT64-17	19092955	530x705x1720	16	-
	TTT64-9	19092959	530x705x990	8	-



TT55-17

Dishwashing basket trolleys

- Specially designed to store and transport of standard 500 x 500 mm dishwasher baskets.
- Baskets not included.
- 203mm distance between guides.
- **Supplied disassembled.**

MODEL	CODE	DIMENSIONS (mm)	No. GUIDES	€
 TT55-17	19092960	630x637x1720	7	-



PC55-17

Racking trolley covers

- Transparent PVC cover, 200 microns thick.
- Zip closure.

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€
PC11-17	19092965	455x695x1700	PVC cover for TTT11-17	-
PC21-17	19092966	656x815x1700	PVC cover for TTT21-17	-
PC64-17	19092967	530x765x1720	PVC cover for TTT64-17	-
PC55-17	19092968	631x702x1720	PVC cover for TT55-17	-

Self service tray trolleys



TTS1-12

TTSA2-24

General characteristics

- Made from stainless steel.
- Maximum load per level of 5 kg.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.
- To store trays of 450 x 350 mm, 480 x 370 mm, GN 1/1 and 350 x 270 mm, or other trays with maximum dimensions of 530 x 370 mm.
- 115mm distance between guides.
- **Only double models are supplied assembled.**





MODEL	CODE	DIMENSIONS (mm)	No. GUIDES	€
 TTS1-12	19092962	528x718x1720	12	-
 TTSA2-24	19092963	963x718x1720	12 + 12	-

Plate trolleys




Stainless steel trolleys

- Made from stainless steel.
- Robust structure with Ø 25 mm tube and 1.2 mm thick sheet metal. Rod welding at both ends, to be able to withstand large loads.
- Shelving inclined towards the interior to avoid dishes from falling.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.
- **Supplied assembled.**

MODEL	CODE	DIMENSIONS (mm)	TYPE	PLATE CAPACITY	Ø MAXIMUM PLATES (mm)	€
 TTD-150	19089283	1125x570x825	Single	150	320	-
 TTD-300	19089284	1125x783x825	Double	300	320/260	-



Accessories for plate trolleys

MODEL	CODE	DESCRIPTION	€
PCD-150	19092969	PVC cover for TTD-150	-
PCD-300	19092970	PVC cover for TTD-300	-
 TASR	19089285	Plate stack dividers	-



Plastic trolleys

- Manufactured in food-grade polyethylene resistant to wear, non-marking and easy to wash.
- Thick side and rear walls, effectively protecting the plates during movement.
- Removable column divider, easy-to-adjust without the need for tooling. Storage of plates of different diameters (from 180 to 320 mm).
- Six (6) separating dividers for different organization of plates. From 45 to 60 plates in each column. 180-480 plate capacity.
- Translucent protective cover that protects the dishes stored.
- Storage, transport and unloading of dishes in a fast and ergonomic way.
- Quick access to the plate columns with both hands.
- Four (4) sound-proof castors, two (2) with brake.
- Black color.


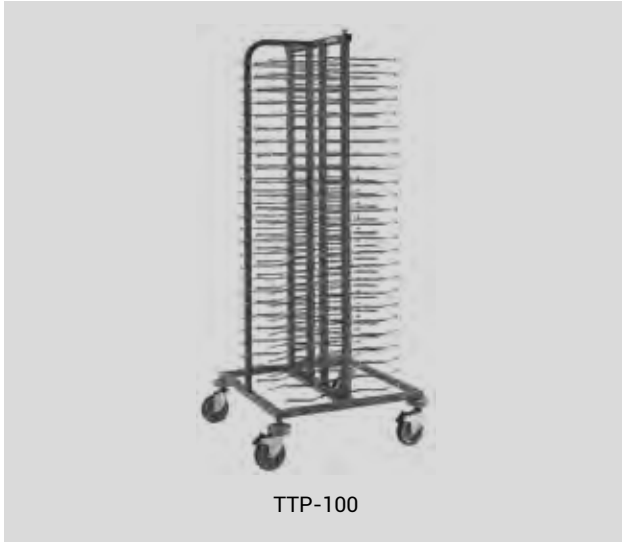
MODEL	CODE	DIMENSIONS (mm)	€
 TTDP-710	19095153	1100x710x800	-

Plate stacking trolleys



General characteristics

- Specially designed to store and distribute a large number of dishes in a very small space.
- Made from steel with anti-rust treatment and gray epoxy finish.
- Fully welded robust structure.
- Tube in the middle, to provide maximum rigidity and make transportation easier.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.
- Design adjustable to plate dimensions, up to a maximum of Ø330 mm.
- Maximum capacity: 100 plates.
- Separation between levels: 60 mm.
- Hygienic plastic cover (PCP-100) that protects and keeps the trolley clean, as an accessory.
- **Supplied assembled.**


MODEL	CODE	DIMENSIONS (mm)	PLATE CAPACITY	€
 TTP-100	19089286	754x754x1800	100	-



Plate stacking trolley covers


- Transparent PVC cover, 200 microns thick.
- Zip closure.

MODEL	CODE	DESCRIPTION	€
PCP-100	19092972	PVC cover for TTP-100	-



Wall-type plate stacking rack

- Specially designed to distribute dishes in medium-production professional kitchens.
- Made of steel with anti-rust treatment and gray epoxy finish.
- Fully welded structure.
- Small size for easy wall mounting.
- Design adjustable to plate dimensions, up to a maximum of Ø330 mm.
- Capacity: 14 plates.
- **Supplied assembled.**

MODEL	CODE	DIMENSIONS (mm)	PLATE CAPACITY	€
 WP-14	19089287	300x250x880	14	-


Transport trolley



TTLL-610

Heavy-duty reinforced trolleys

- Designed to transport large loads (up to 300 kg).
- Made entirely from stainless steel.
- Four (4) Ø125 mm castors, two (2) with brakes.
- Non-marking rubber bumpers on all four corners.
- **Supplied assembled.**

MODEL	CODE	DIMENSIONS (mm)	SHELF DIMENSIONS (mm)	€
 TTLL-610	19089280	1070x663x910	1000x600	-





TTH55-1

TT55-1

Basket trolleys

- Designed to store and transport of 500 x 500 mm dishwashing baskets.
- Made entirely from stainless steel.
- Maximum load of 80 kg.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes.
- Non-marking rubber bumpers on all four corners.
- Dishwashing baskets not included.
- **Supplied assembled.**

MODEL	CODE	DIMENSIONS (mm)	TYPE	€
 TT55-1	19089281	587x587x200	Without handle	-
 TTH55-1	19089282	587x627x900	With handle	-



PC55-1

Dishwashing basket trolley covers


MODEL	CODE	DESCRIPTION	€
PC55-1	19092971	PVC cover for TT-55-1 and TTH-55-1	-



FF-66

Waste cabinets

- Specially designed for fast food restaurants, self-service, buffets, etc.
- Made from stainless steel.
- Ramp for easy disposal of waste to the bin.
- Space to house waste bins (not included) with a maximum dimension of Ø 500 mm x 690 mm.
- **Supplied assembled.**


MODEL	CODE	DIMENSIONS (mm)	€
 FF-66	19092964	668x585x1175	-



BSS-50

Waste bins

- Made entirely from AISI 304 18/10 stainless steel.
- Single-pressed bottom with rounded edges to facilitate cleaning.
- Four (4) Ø50 mm sound-proof castors, without brakes.
- To be placed under work tables.




DIMENSIONS (mm)	CAPACITY (L)	HAND OPERATED		€	FOOT OPERATED		€
		MODEL	CODE		MODEL	CODE	
 Ø 390x610	50	BSS-50	19095236	-	-	-	-
Ø 460x695	90	BSS-100	19095156	-	BSS-100 P	19095154	-

Hot trolleys with humidity control



General characteristics

- All parts of the trolley have been carefully analysed and tested to offer maximum temperature performance in the interior, bearing in mind the following most important requirements: ease of use, minimum maintenance and facilitation of cleaning tasks.
- Modern and intuitive electronic control panels.
- Double walled sides and door, insulated with high density polyurethane, giving great robustness and firmness.
- Recessed monoblock guides with wide radius, guaranteeing maximum hygiene.
- Efficient heat production system composed of heating element and fan.
- Recessed water reservoir with rounded corners. The heat is produced by a high-performance silicon heating element.
- 4-level humidity regulation system to adapt to the different products kept inside. The humidity system can also be fully switched off, reducing energy consumption.
- The 270° opening door offers users maximum freedom of movements and safety during daily use, increasing comfort and well-being during work operations.
- The inner door panel is completely smooth and free from any elements that might prevent thorough cleaning.
- No heat loss. Door seal fixed to the frame of the structure. Can be replaced easily without the need for tools.
- The whole perimeter is protected by a bumper, manufactured in resistant, non-marking material.
- Pivoting wheels, 2 with brakes.
- Manufactured completely in AISI-304 stainless steel.
- Heat system designed to reach the operational temperature in a very short space of time.
- Electronic membrane keypad and digital display.
- Ergonomic latch with lock.
- Modern, elegant and very robust design.
- Operational temperature 30 °C to 90 °C.
- Storage of GN 2/1 y GN 1/1 trays with depth of up to 65 mm.
- Shelves and Gastronorm pans are not included.

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

Hot trolleys for distribution



General characteristics

- Especially designed for maintaining and serving previously prepared hot food. Food can be hold inside the trolley directly on plates by using of rod shelves or in Gastronorm pans.
- 10, 20 or 40 GN2/1 rack rails (according to the model) with 60 mm separation between rack rails.
- Doubled wall with an injected CFC-free, ecological polyurethane 40 Kg/m³ density isolation. With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.
- Heating system by using two (2) forced-air electric resistors in each cabinet body
- to ensure that heat is distributed trough all the unit. The special design of the chamber and rack rails enables the creation of a uniform, even airflow distribution, ensuring that food is always maintained at its right temperature.
- Waveless evaporation tray system to control humidity in the chamber and prevent food from drying out.
- Thermostat and external thermometer to monitor, control and regulate the temperature at desired setpoint: from 0 °C to 90 °C.
- Horizontal handle system for fast opening and closing of door.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding loss of temperature and achieving energy savings.
- Four (4) sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts along the whole trolley base.
- Key locked door.
- Made of stainless steel.
- Shelves and Gastronorm pans are not included.



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

Refrigerated trolleys for distribution



General characteristics

- Especially designed for maintaining and serving previously prepared cold food. Ideal to replace cold chambers or refrigeration units.
- Refrigeration unit with fan built inside the chamber. A constant flow of chilled air is generated by the evaporation fans, leading to a fastest temperature drop, as well as a better, more uniform cool air distribution.
- Digital reading electronic to monitor and control chamber temperature and defrosting cycle.
- Operating temperature ranges from +2 °C to +8 °C with a 32 °C room temperature.
- Doubled wall with an injected CFC-free, ecological polyurethane.
- 40 kg/m³ density isolation. With its highly-insulated walls, heat transfers are reduced thus obtaining energy savings.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding rising of temperature.
- Four (4) sound-proof castors of 125 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Key locked door.
- Made of stainless steel.
- GN 2/1 shelves supplied as standard depending on model.
- Operating voltage and frequency: 230 V
- 1+N 50 Hz.

	MODEL	CODE	DIMENSIONS (mm)	DOORS	LEVELS GN-2/1 (SEPARATION 60mm)	INCLUDED (GN-2/1)		POWER (W)	€
						PAIRS OF GUIDES	SHELVES		
	CFF-20	19036266	799x876x1.878	1	17	5	5	350	-
	CFF-40	19036280	1.489x876x1.878	2	40	10	10	575	-







Static
preparation



Wash, prep and clean
with quality and
ergonomics.



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Sinks, hand basins, professional faucets and floor drains

Sinks	457
— 500 Range	457
— 600 Range	459
— 700 Range	461
— Large capacity.....	463
— With sorting hole.....	464
— Food processing	465
— Pot wash.....	465
— Accessories.....	466
— Options	467
Wall and floor type hand basins	468
Professional faucets	469
— Shower units	469
— Manual faucets	472
— Sensor faucets	473
— Hose reels	473
— Accessories.....	474
Floor drains.....	475
— Floor gully.....	475
— Anti-slip slatted grating	475
— Fast discharge grating	476

500 Range



SK-510 WD B1 D1R + P-43



See options





Sinks

- Worktop made from AISI-304 18/10 stainless steel with satin finish, 0.8 mm thickness and overflow rim.
- 500 mm width worktop, with integral backsplash of 30 mm and 30 mm front edge.
- Single-pressed, sound-proof bowl.
- Drain valve and overflow pipe for each bowl.

Sink with legs

- Frame entirely built in stainless steel to ensure maximum durability.
- Square section stainless steel legs 30x30 mm.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**







MODEL	DIMENSIONS (mm)	BOWL DIMENSION (mm)	SINK		SINK WITH LEGS		
			T	€	L	€	
SK-510	1000x500	 	B1 D1R	360x400x150	19092980	19092984	-
			B1 D1L	360x400x150	19092981	19092985	-
SK-513	1350x500	 	B2 D1R	340x365x150	19092982	19092986	-
			B2 D1L	340x365x150	19092983	19092987	-

Sink cabinet with door for undercounter dishwasher



- Designed to add a dishwasher.
- Frame entirely built in stainless steel to ensure maximum durability.
- Lower base reinforced with profile to guarantee greater robustness.
- Square section stainless steel legs 30x30 mm.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- Open back for access to the facilities.
- **Supplied assembled (except sink).**
- **Option door lock.**

MODEL	DIMENSIONS (mm)	BOWL DIMENSION (mm)	SINK CABINETS WITH DOOR WD	€		
SK-510	1000x500	 	B1 D1R	360x400x150	19092988	-
			B1 D1L	360x400x150	19092989	-
SK-513	1350x500	 	B2 D1R	340x365x150	19092990	-
			B2 D1L	340x365x150	19092991	-

Accessories



Base for 350 dishwasher

- Made from stainless steel.
- Structure with height adjustment to improve work ergonomics.

MODEL	CODE	DIMENSIONS (mm)	€
P-43	19092486	460x460x155	-



Wall brackets for 500 Range sinks

- Made from stainless steel.
- Compatible with 500 Range sinks.
- Set of two (2) brackets (left + right).

MODEL	CODE	€
S-5	19092487	-



600 Range



















Sinks

- Worktop made from AISI-304 18/10 stainless steel with satin finish, 1 mm thickness and overflow rim.
- 600 mm width worktop, with integral backsplash of 100 x 15 mm thick, 50 mm front edge with welded corners.
- Single-pressed, sound-proof bowl.
- Drain valve and overflow pipe for each bowl.

Sinks with legs

- Designed to add a lower shelf (accessory).
- Frame entirely built in stainless steel to ensure maximum durability.
- Square section stainless steel legs 40x40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Option shipped assembled.**



MODEL	DIMENSIONS (mm)		BOWL DIMENSIONS (mm)	SINK		SINK WITH LEGS		SINK WITH LEGS AND SHELF		
				T	€	L	€	S	€	
SK-66	600x600		B1	500x400x250	19092992	-	19093008	-	19093024	-
SK-610	1000x600		B1 D1R	400x400x250	19092993	-	19093009	-	19093025	-
			B1 D1L	400x400x250	19092994	-	19093010	-	19093026	-
SK-612	1200x600		B2	400x400x250	19092995	-	19093011	-	19093027	-
			B1 D1R	500x400x250	19092996	-	19093012	-	19093028	-
			B1 D1L	500x400x250	19092997	-	19093013	-	19093029	-
			B2	500x400x250	19092998	-	19093014	-	19093030	-
SK-614	1400x600		B2 D1R	400x400x250	19092999	-	19093015	-	19093031	-
			B2 D1L	400x400x250	19093000	-	19093016	-	19093032	-
			B1 D1R	500x400x250	19093001	-	19093017	-	19093033	-
			B1 D1L	500x400x250	19093002	-	19093018	-	19093034	-
SK-616	1600x600		B2 D1R	500x400x250	19093003	-	19093019	-	19093035	-
			B2 D1L	500x400x250	19093004	-	19093020	-	19093036	-
SK-618	1800x600		B2 D1R	500x400x250	19093005	-	19093021	-	19093037	-
			B2 D1L	500x400x250	19093006	-	19093022	-	19093038	-
SK-620	2000x600		B2 D2RL	500x400x250	19093007	-	19093023	-	19093039	-



Sink cabinets with doors

- Frame entirely built in stainless steel to ensure maximum durability.
- Lower base reinforced with profile to guarantee greater robustness.
- Square section stainless steel legs 40x40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- Open back for access to the facilities.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**
- **Option door lock.**

MODEL	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SINK CABINETS WITH DOOR		DOOR TYPE	€
			D			
SK-66	600x600	B1	500x400x250	19093040	Swing	-
SK-610	1000x600	B1 D1R	400x400x250	19093041	Sliding	-
		B1 D1L	400x400x250	19093042	Sliding	-
SK-612	1200x600	B2	400x400x250	19093043	Sliding	-
		B1 D1R	500x400x250	19093044	Sliding	-
		B1 D1L	500x400x250	19093045	Sliding	-
SK-614	1400x600	B2	400x400x250	19093047	Sliding	-
		B2 D1L	400x400x250	19093048	Sliding	-
		B1 D1R	500x400x250	19093049	Sliding	-
		B1 D1L	500x400x250	19093050	Sliding	-
SK-616	1600x600	B2 D1R	500x400x250	19093051	Sliding	-
		B2 D1L	500x400x250	19093052	Sliding	-
SK-618	1800x600	B2 D1R	500x400x250	19093053	Sliding	-
		B2 D1L	500x400x250	19093054	Sliding	-
SK-620	2000x600	B2 D2RL	500x400x250	19093055	Sliding	-



Sink cabinet with door for undercounter dishwasher

- Designed to add a dishwasher and a lower shelf (accessory).
- Frame entirely built in stainless steel to ensure maximum durability.
- Square section stainless steel legs 40x40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Models with doors are supplied assembled (except sinks).**
- **Option shipped assembled.**
- **Option door lock.**



MODEL	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SINK WITH LEGS		€	SINK WITH LEGS AND SHELF		€	SINK CABINETS WITH DOOR		DOOR TYPE	€
			WL			WS			WD			
SK-612	1200x600	B1 D1R	500x400x250	19093056	-	19093062	-	19093068	Swing	-		
		B1 D1L	500x400x250	19093057	-	19093063	-	19093069	Swing	-		
SK-614	1400x600	B1 D1R	500x400x250	19093058	-	19093064	-	19093070	Swing	-		
		B1 D1L	500x400x250	19093059	-	19093065	-	19093071	Swing	-		
SK-618	1800x600	B2 D1R	500x400x250	19093060	-	19093066	-	19093072	Sliding	-		
		B2 D1L	500x400x250	19093061	-	19093067	-	19093073	Sliding	-		

700 Range



Sinks

- Worktop made from AISI-304 18/10 stainless steel with satin finish, 1 mm thickness and overflow rim.
- 700 mm width worktop, with integral backsplash of 100 x 15 mm thick, 50 mm front edge with welded corners.

- Single-pressed, sound-proof bowl.
- Drain valve and overflow pipe for each bowl.

Sinks with legs

- Designed to add a lower shelf (accessory).
- Frame entirely built in stainless steel to ensure maximum durability.
- Square section stainless steel legs 40x40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.

- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Option shipped assembled.**



MODEL	DIMENSIONS (mm)		BOWL DIMENSIONS (mm)	SINK		€	SINK WITH LEGS		€	SINK WITH LEGS AND SHELF		€
				T			L	S				
SK-77	700x700		B1	500x500x300	19093074	-	19093092	-	19093110	-		
SK-710	1000x700		B1 D1R	400x500x300	19093075	-	19093093	-	19093111	-		
			B1 D1L	400x500x300	19093076	-	19093094	-	19093112	-		
			B2	400x500x300	19093077	-	19093095	-	19093113	-		
SK-712	1200x700		B1 D1R	500x500x300	19093078	-	19093096	-	19093114	-		
			B1 D1L	500x500x300	19093079	-	19093097	-	19093115	-		
			B2	500x500x300	19093080	-	19093098	-	19093116	-		
SK-714	1400x700		B1 D1R	600x500x300	19093081	-	19093099	-	19093117	-		
			B1 D1L	600x500x300	19093082	-	19093100	-	19093118	-		
			B2	600x500x300	19093083	-	19093101	-	19093119	-		
SK-716	1600x700		B2 D1R	500x500x300	19093084	-	19093102	-	19093120	-		
			B2 D1L	500x500x300	19093085	-	19093103	-	19093121	-		
SK-718	1800x700		B2 D1R	500x500x300	19093086	-	19093104	-	19093122	-		
			B2 D1L	500x500x300	19093087	-	19093105	-	19093123	-		
			B3	500x500x300	19093088	-	19093106	-	19093124	-		
SK-720	2000x700		B2 D1R	600x500x300	19093089	-	19093107	-	19093125	-		
			B2 D1L	600x500x300	19093090	-	19093108	-	19093126	-		



Sink cabinets with doors

- Frame entirely built in stainless steel to ensure maximum durability.
- Lower base reinforced with profile to guarantee greater robustness.
- Square section stainless steel legs 40x40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- Open back for access to the facilities.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**
- **Option door lock.**

MODEL	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SINK CABINETS WITH DOOR		DOOR TYPE	€
			D			
SK-77	700x700	B1	500x500x300	19093128	Swing	-
SK-710	1000x700	B1 D1R	400x500x300	19093129	Sliding	-
		B1 D1L	400x500x300	19093130	Sliding	-
		B2	400x500x300	19093131	Sliding	-
SK-712	1200x700	B1 D1R	500x500x300	19093132	Sliding	-
		B1 D1L	500x500x300	19093133	Sliding	-
		B2	500x500x300	19093134	Sliding	-
SK-714	1400x700	B1 D1R	600x500x300	19093135	Sliding	-
		B1 D1L	600x500x300	19093136	Sliding	-
		B2	600x500x300	19093137	Sliding	-
SK-716	1600x700	B2 D1R	500x500x300	19093138	Sliding	-
		B2 D1L	500x500x300	19093139	Sliding	-
SK-718	1800x700	B2 D1R	500x500x300	19093140	Sliding	-
		B2 D1L	500x500x300	19093141	Sliding	-
		B3	500x500x300	19093142	Sliding	-
SK-720	2000x700	B2 D1R	600x500x300	19093143	Sliding	-
		B2 D1L	600x500x300	19093144	Sliding	-



Sink cabinet with door for undercounter dishwasher

- Designed to add a dishwasher and a lower shelf (accessory).
- Frame entirely built in stainless steel to ensure maximum durability.
- Square section stainless steel legs 40x40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Models with doors are supplied assembled (except sinks).**
- **Option shipped assembled.**
- **Option door lock.**



MODEL	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SINK WITH LEGS		€	SINK WITH LEGS AND SHELF		€	SINK CABINETS WITH DOOR		DOOR TYPE	€
			WL			WS			WD			
SK-712	1200x700	B1 D1R	500x500x300	19093145	-	19093151	-	19093157	Swing	-		
		B1 D1L	500x500x300	19093146	-	19093152	-	19093158	Swing	-		
SK-714	1400x700	B1 D1R	600x500x300	19093147	-	19093153	-	19093159	Swing	-		
		B1 D1L	600x500x300	19093148	-	19093154	-	19093160	Swing	-		
SK-718	1800x700	B2 D1R	500x500x300	19093149	-	19093155	-	19093161	Sliding	-		
		B2 D1L	500x500x300	19093150	-	19093156	-	19093162	Sliding	-		

Large capacity



Sinks

- Worktop made from AISI-304 18/10 stainless steel with satin finish, 1 mm thickness and overflow rim.
- 700 mm width worktop, with integral backsplash of 100 x 15 mm thick, 50 mm front edge with welded corners.
- Single-pressed, sound-proof bowl.
- Drain valve and overflow pipe for each bowl.






Sinks with legs

- Designed to add a lower shelf (accessory). 40x40 mm.
- Frame entirely built in stainless steel to ensure maximum durability.
- Rear legs set back 40 mm for floors with sanitary radius.
- Square section stainless steel legs adjustable feet (-10 mm / + 50 mm).
- Option shipped disassembled.
- Option shipped assembled.

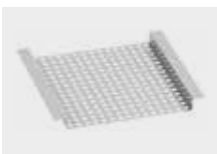
Sink cabinets with doors

- Frame entirely built in stainless steel to ensure maximum durability.
- Lower base reinforced with profile to guarantee greater robustness.
- Square section stainless steel legs 40x40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- Open back for access to the facilities.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- Supplied assembled.
- Option door lock.



MODEL	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SINK		SINK WITH LEGS		WITH LEGS AND SHELF		SINK CABINETS WITH DOOR	
			T	€	L	€	S	€	D	€
SKBB-710	1000x700  B1	800x500x400	19093163	-	19093169	-	19093175	-	19093181	-
SKBB-712	1200x700  B1	955x510x380	19093164	-	19093170	-	19093176	-	19093182	-
SKBB-714	1400x700  B1	1280x510x380	19093165	-	19093171	-	19093177	-	19093183	-
SKBB-716	1600x700  B1 D1R	1280x510x380	19093166	-	19093172	-	19093178	-	19093184	-
SKBB-718	1800x700  B2	800x500x400	19093167	-	19093173	-	19093179	-	19093185	-

Accessories



Sliding drainer

- Specially designed to be installed on large capacity sinks to facilitate drainage.
- Made from stainless steel.

MODEL	CODE	DIMENSIONS (mm)	€
SG-35	19092488	400x500	-

With sorting hole



Sinks

- Worktop made from AISI-304 18/10 stainless steel with satin finish, 1 mm thickness and overflow rim.
- Worktop with backsplash of 100 x 15 mm

- thick, 50 mm front edge with welded corners.
- Single-pressed, sound-proof bowl.

- Drain valve and overflow pipe for each bowl.
- Sorting hole to throw waste into. A waste bin (not included) could be placed under the counter.

Sinks with legs



- Designed to add a lower shelf (accessory).
- Frame entirely built in stainless steel to ensure maximum durability.
- Square section stainless steel legs

- 40x40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 850 mm height with stainless steel height-

- adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Option shipped assembled.**



600 Range



MODEL	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SINK		SINK WITH LEGS		WITH LEGS FOR UNDER-COUNTER DISHWASHER			
			T	€	L	€	WL	€		
SK-614	1400x600		B1 S1L	500x400x250	19093187	-	19093191	-	-	-
			B1 S1R	500x400x250	19093188	-	19093192	-	-	-
SK-618	1800x600		B1 D1R S1L	500x400x250	19093189	-	19093193	-	19093195	-
			B1 D1L S1R	500x400x250	19093190	-	19093194	-	19093196	-

700 Range



MODEL	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SINK		SINK WITH LEGS		WITH LEGS FOR UNDER-COUNTER DISHWASHER			
			T	€	L	€	WL	€		
SK-714	1400x700		B1 S1L	500x500x300	19093197	-	19093201	-	-	-
			B1 S1R	500x500x300	19093198	-	19093202	-	-	-
SK-718	1800x700		B1 D1R S1L	500x500x300	19093199	-	19093203	-	19093205	-
			B1 D1L S1R	500x500x300	19093200	-	19093204	-	19093206	-

Food processing



Sinks

- Worktop made from AISI-304 18/10 stainless steel with satin finish, 1 mm thickness and overflow rim, specially designed to clean fresh food.
- 700 mm width worktop, with integral backsplash of 100 x 15 mm thick, 50 mm front edge with welded corners.
- Sorting hole to throw waste into. A waste bin (not included) could be placed under the counter.
- SKVEP model: overflow pipe, 2" drain hole and a sound-proof large capacity bowl with the possibility of superimposing GN 1/3, 1/2, 1/1, 2/3 pans. 20 mm thick polyethylene cutting board.
- SKMFP model: perforated tray for draining or defrosting, with recess in diamond point finish and centered drain. 20 mm thick polythene cutting board.

Sinks with legs

- Designed to add a lower shelf (accessory).
- Frame entirely built in stainless steel to ensure maximum durability.
- Square section stainless steel legs 40x40 mm.
- Rear legs set back 40 mm for floors with sanitary radius..
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Option shipped assembled.**

700 Range



DESCRIPTION	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	MODEL	SINK	€	MODEL	SINK WITH LEGS	€
Vegetable preparation table	1400x700	1140x320x170	SKVEP-714 T	19093207	-	SKVEP-714 L	19093209	-
Meat and fish preparation table	1400x700	1140x320x30	SKMFP-714 T	19093208	-	SKMFP-714 L	19093210	-

Pot wash



- Worktop made from AISI-304 18/10 stainless steel with satin finish, 1 mm thickness and overflow rim, specially designed to fill and empty large pots.
- Worktop with backsplash of 100 x 15 mm thick, 50 mm front edge with welded corners.
- Single-pressed, sound-proof bowl.
- Drain valve and overflow pipe for each bowl.
- Removable grid to support large pots, included.
- Frame entirely built in stainless steel to ensure maximum durability.
- Square section stainless steel legs 40 x 40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 555 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**

DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	MODEL	CODE	€
600x600x555	500x400x250	SKDU-66 F	19093211	-
700x700x555	500x500x300	SKDU-77 F	19093212	-

Accessories



Detached side splash

- Specially designed to be assembled easily on any sink.
- Made from AISI-304 18/10 stainless steel.

RANGE	MODEL	CODE	SIDE	€
600	TPB-6 R	19092813	Right	
	TPB-6 L	19092814	Left	
700	TPB-7 R	19092815	Right	
	TPB-7 L	19092816	Left	



Perforated bottom

- Specially designed to be assembled at the bottom of the bowls to facilitate the cleaning of food.
- Made from AISI-304 18/10 stainless steel.

BOWL DIMENSIONS (mm)	HOLE POSITION	MODEL	CODE	€
400x400	Right	SKFPB-44 R	19092978	
	Left	SKFPB-44 L	19092977	
500x400	Right	SKFPB-54 R	19092780	
	Left	SKFPB-54 L	19092489	
500x500	Right	SKFPB-55 R	19092782	
	Left	SKFPB-55 L	19092781	
600x500	Right	SKFPB-65 R	19092784	
	Left	SKFPB-65 L	19092783	



Shelves

- Made from AISI-304 18/10 stainless steel with satin finish.
- Lower base reinforced with profile to guarantee greater robustness.
- Assembly by fixing four (4) screws.

DIMENSIONS (mm)	MODEL	600 RANGE	€	MODEL	700 RANGE	€
FOR SINKS WITH LEGS						
600	NS-66	19094220	-	-	-	-
700	-	-	-	NS-77	19094240	-
1000	NS-610	19094224	-	NS-710	19094243	-
1200	NS-612	19094226	-	NS-712	19094245	-
1400	NS-614	19094228	-	NS-714	19094247	-
1600	NS-616	19094230	-	NS-716	19094249	-
1800	NS-618	19094232	-	NS-718	19094251	-
2000	NS-620	19094234	-	NS-720	19094253	-
FOR SINKS WITH LEGS AND UNDERCOUNTER DISHWASHER						
1200	NSW-612	19094203	-	NSW-712	19094206	-
1400	NSW-614	19094204	-	NSW-714	19094207	-
1800	NSW-618	19094205	-	NSW-718	19094208	-



Wall brackets

- Made from stainless steel.
- Compatible with worktops and 600/700 range sinks, except 600 x 600 mm and pot wash sinks.

DESCRIPTION	MODEL	CODE	€ / UNIT
Wall bracket	C-6	19092785	-
Bracket with leg	CP-6	19092786	-



Sorting hole lid

- Specially designed to be placed on the sorting hole to cover it.

MODEL	CODE	€
RL-232	19092820	-



Options

Option shipped assembled.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
A	0201-0001	Up to 1200 mm	-
A	0201-0002	Up to 2000 mm	-
A	0201-0003	Up to 2800 mm	-

Option element height.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
H9	0202-0001	900 mm (-10/+50)	-





Option stainless steel reinforcements with profile.

ABBREVIATION ONE (1) SHELF	CODE	DIMENSIONS (mm)	€
SS	0205-0006	Up to 1200 mm	-
SS	0205-0007	Up to 1600 mm	-
SS	0205-0008	Up to 2000 mm	-

Option door lock.

ABBREVIATION	CODE	DESCRIPTION	€
CR	0206-0001	One (1) lock	-

Option faucet hole Ø 33 mm.

ABBREVIATION	CODE	DESCRIPTION	€
33R1	0208-0001	 One (1) hole to the right	-
33L1	0208-0002	 One (1) hole to the left	-
33C1	0208-0003	 One (1) hole centered	-
33B1	0208-0004	 One (1) hole between two (2) bowls	-
33R2	0208-0005	 Two (2) holes to the right	-
33L2	0208-0006	 Two (2) holes to the left	-
33C2	0208-0007	 Two (2) holes centered	-
33B2	0208-0008	 Two (2) holes between three (3) bowls	-
33R3	0208-0009	 Three (3) holes to the right	-
33L3	0208-0010	 Three (3) holes to the left	-
33C3	0208-0011	 Three (3) holes centered	-

Note: For sinks with legs and undercounter dishwasher, the hole cannot be located between the drainer and the bowl.

Wall and floor type hand basins



- Entirely made from stainless steel.
- Deep drawn bowl with fully welded corners.
- Supplied fully equipped, ready to install.

- Include as standard equipment:
 - Mixer and taps to regulate the flow of hot and cold water.
 - 1/2 "flexible tubes for high pressure water.
 - Drain valve.

- In floor type: front door.

Rotating spout

- Easy-to-operate push button and rotating spout.

MODEL	CODE	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SOAP DISPENSER	NUMBER OF PUSHBUTTONS	€
WALL TYPE HAND BASINS						
HWW-33	19092821	350x315x120	Ø 225x105	No	-	-
HWW-44	19092822	400x400x173	Ø 360x130	No	-	-
HWW-44-D	19092823	400x400x173	Ø 360x130	Si	-	-
FLOOR TYPE HAND BASINS						
HWF-44	19092826	400x440x850	Ø 360x130	No	1	-
HWF-44-D	19092827	400x440x850	Ø 360x130	Si	1	-

Electronic tap

- Electronic tap with electrical connection 230V 1N 50/60 Hz.

MODEL	CODE	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SOAP DISPENSER	€
WALL TYPE HAND BASINS					
HWW-44-E	19092824	400x400x173	Ø 360x130	No	-
HWW-44-E-D	19092825	400x400x173	Ø 360x130	Si	-
FLOOR TYPE HAND BASINS					
HWF-44-E	19092828	400x440x850	Ø 360x130	No	-
HWF-44-E-D	19092829	400x440x850	Ø 360x130	Si	-

Shower units

1200 mm height

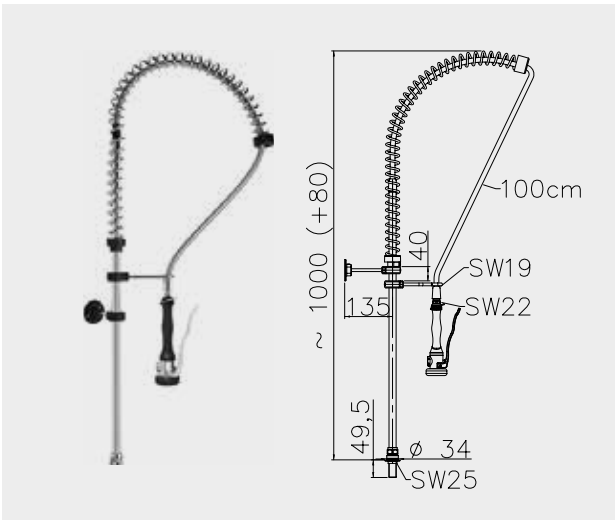
- High-quality, durable and ergonomic shower unit. Designed for intensive use in professional kitchens.
- Polished chrome plated brass body, with steel spring hose and flexible tube with protective coating in transparent

plastic resistant to high temperature and water pressure.

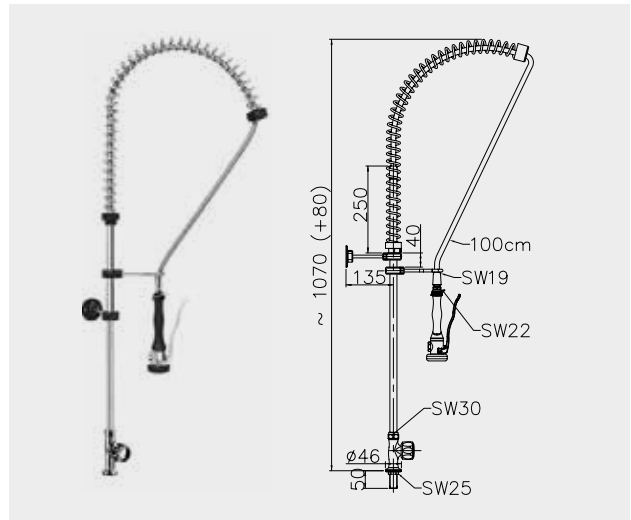
- Support column in AISI-304 18/10 stainless steel, for lasting protection against corrosion.
- Ergonomic shower with anti-heat plastic

handle, flow regulation, with clip ring for continuous use and non-return valve.

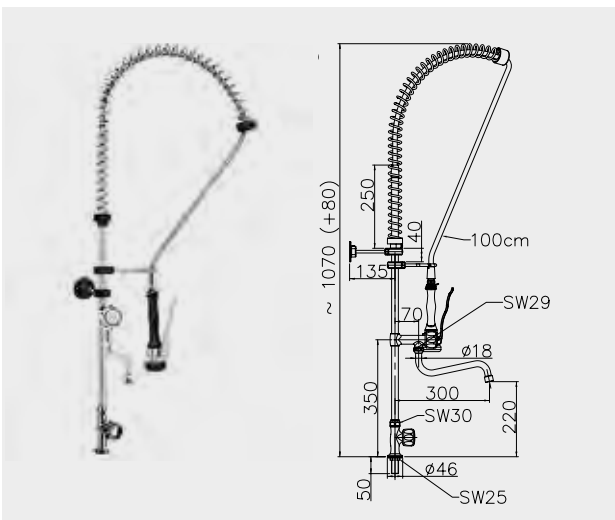
- Connecting tubes and all needed accessories for installation included.



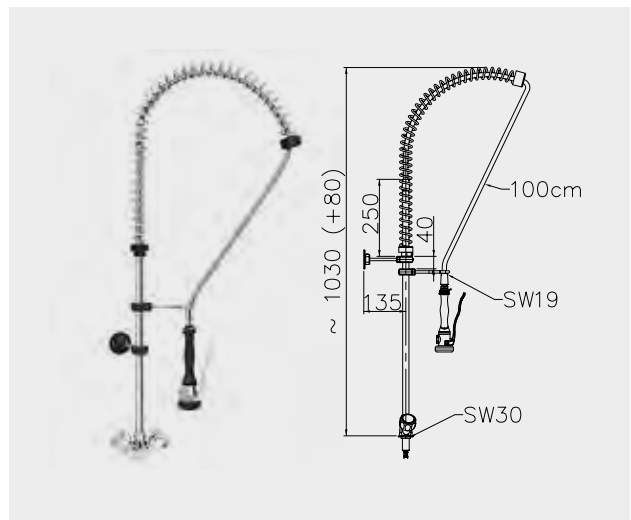
MODEL	CODE	DESCRIPTION	€
FPD-11	19095041	Direct water shower unit	-



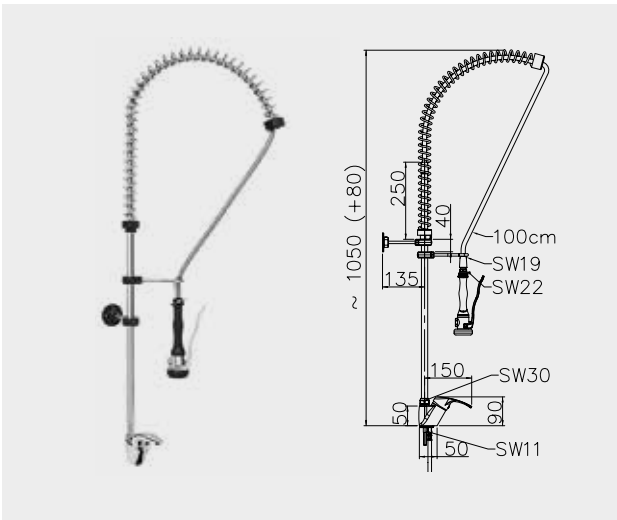
MODEL	CODE	DESCRIPTION	€
FPTH-11	19095042	One-hole connection shower unit	-



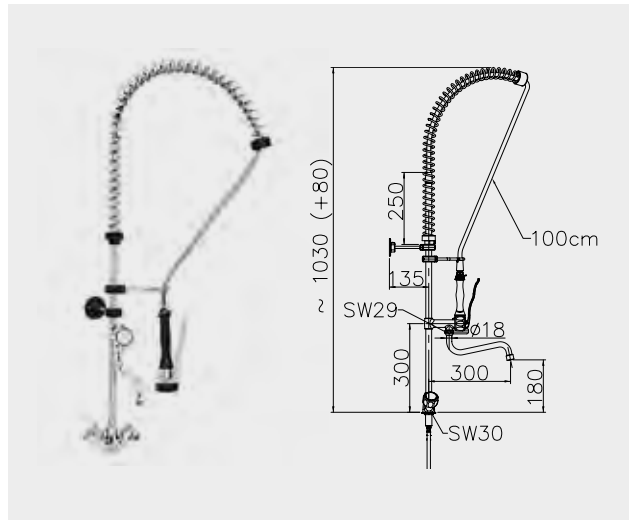
MODEL	CODE	DESCRIPTION	€
FPTH-11-MS	19095043	One-hole shower unit with faucet	-



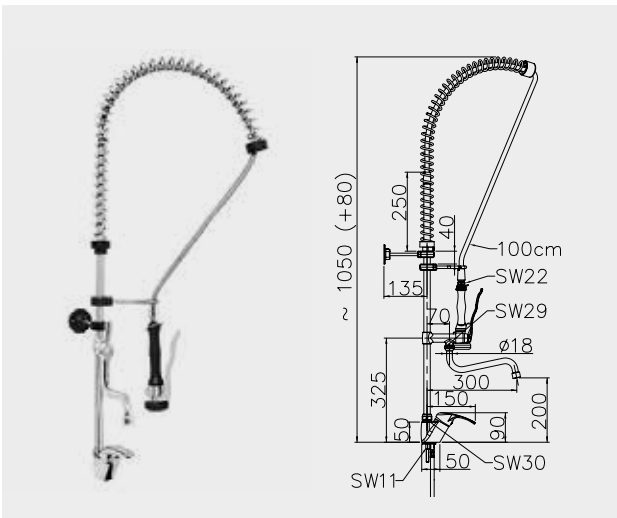
MODEL	CODE	DESCRIPTION	€
FPTH-21	19095044	Two-hole connection shower unit	-



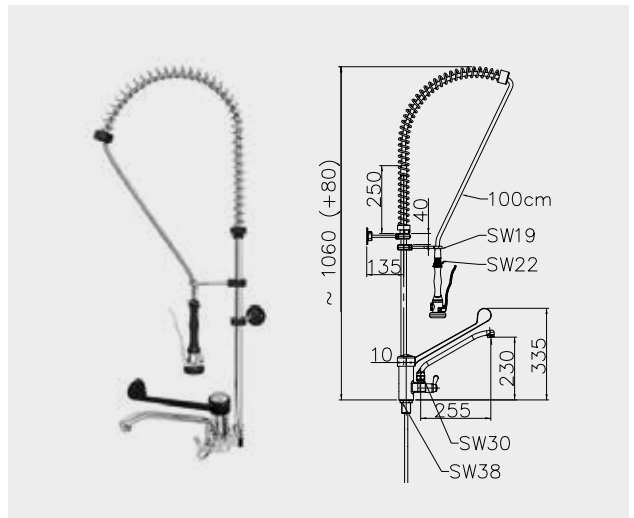
MODEL	CODE	DESCRIPTION	€
FPSL-21	19095045	Two-hole shower unit with single lever	-



MODEL	CODE	DESCRIPTION	€
FPTH-21-MS	19095046	Two-hole shower unit with faucet	-

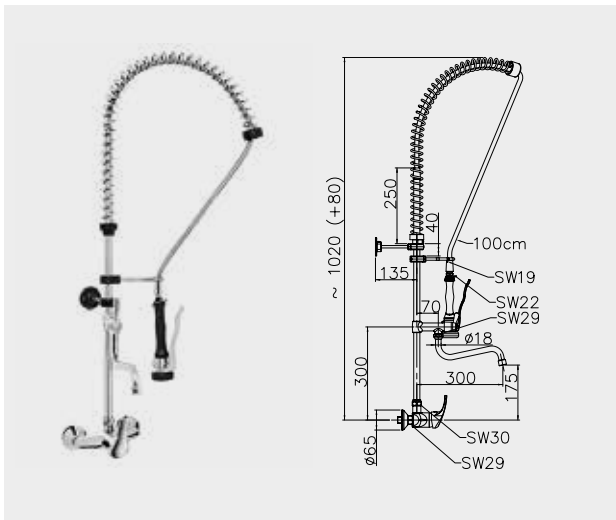


MODEL	CODE	DESCRIPTION	€
FPSL-21-MS	19095047	Two-hole shower unit with single lever and faucet	-

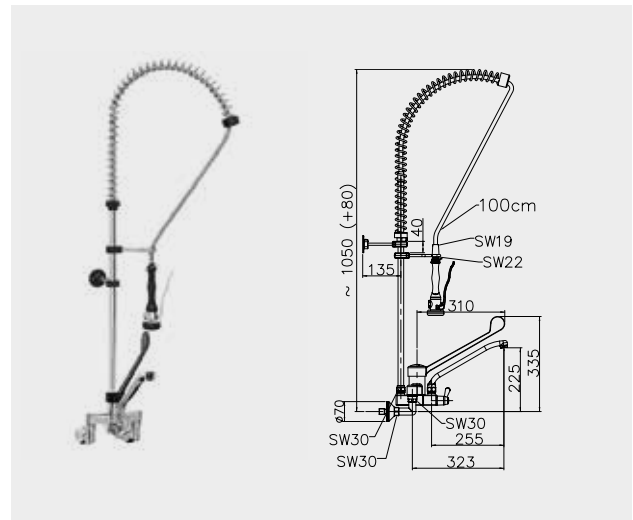


MODEL	CODE	DESCRIPTION	€
FPCL-21	19095048	Gerontological shower unit with faucet	-

1200 mm height

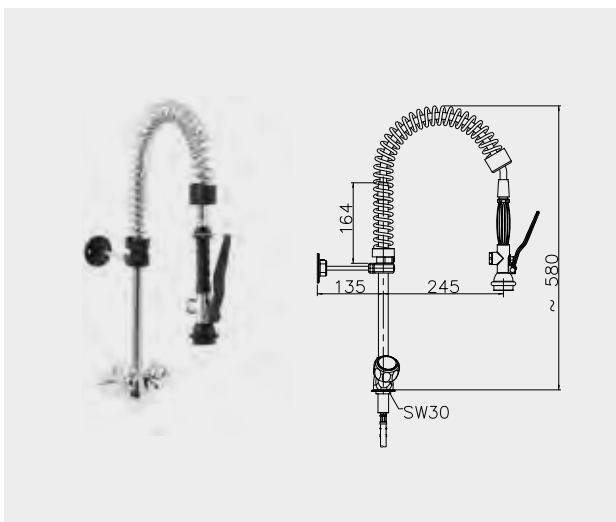


MODEL	CODE	DESCRIPTION	€
FP5L-22W-MS	19095049	Wall-mounted shower unit with faucet	-

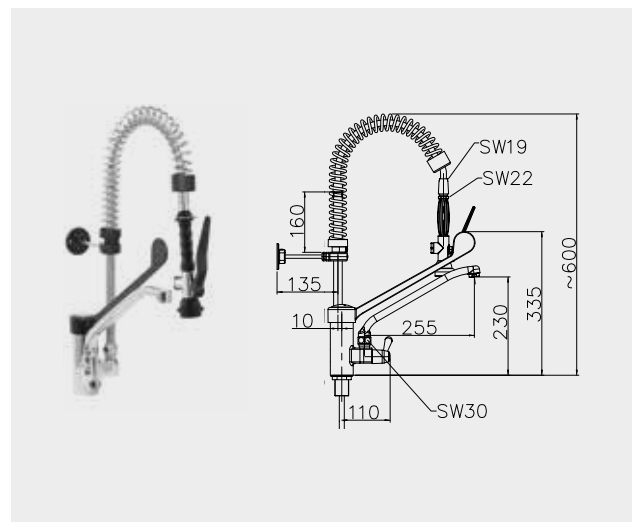


MODEL	CODE	DESCRIPTION	€
FPCL-22W	19095060	Gerontological wall-mounted shower unit	-

600 mm height



MODEL	CODE	DESCRIPTION	€
FP6TH-21	19095061	Two-hole shower unit height 600 mm	-



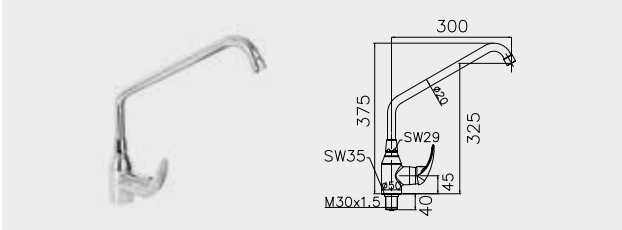
MODEL	CODE	DESCRIPTION	€
FP6CL-21	19095062	Two-hole gerontological shower unit height 600 mm	-

Manual faucets

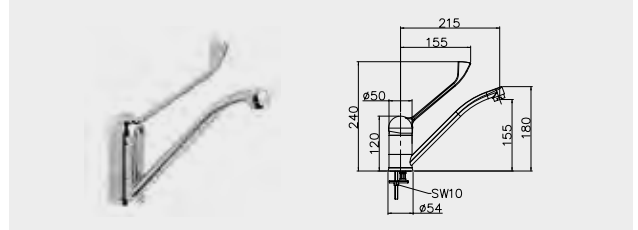
- High-quality manual faucet. Designed for intensive use in professional kitchens.
- Polished chrome plated brass body.

- Handle ergonomic design makes easier water flow opening, regulating and closing operations.

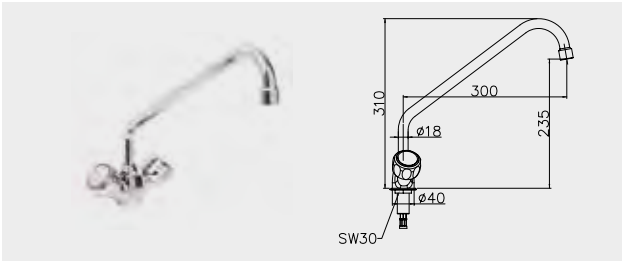
- Connecting tubes and all needed accessories for installation included.



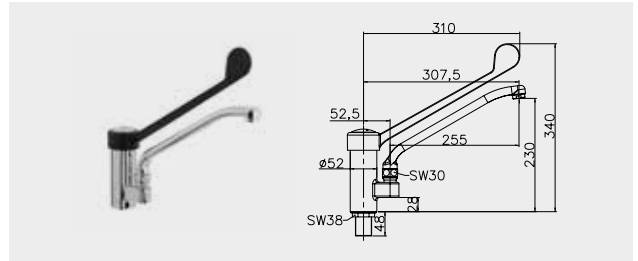
MODEL	CODE	DESCRIPTION	€
FMSL-123	19095063	Single lever mixer faucet with high swivel nozzle	-



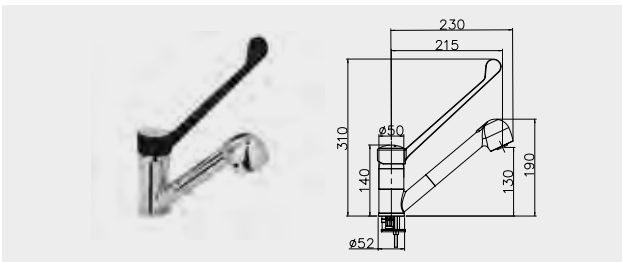
MODEL	CODE	DESCRIPTION	€
FMCL-112	19095064	High single lever mixer faucet with low swivel nozzle	-



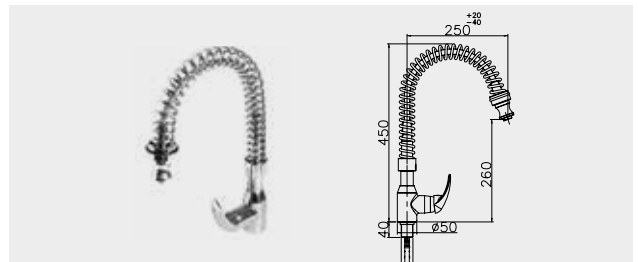
MODEL	CODE	DESCRIPTION	€
FMTH-123	19095065	Mixer faucet with knobs	-



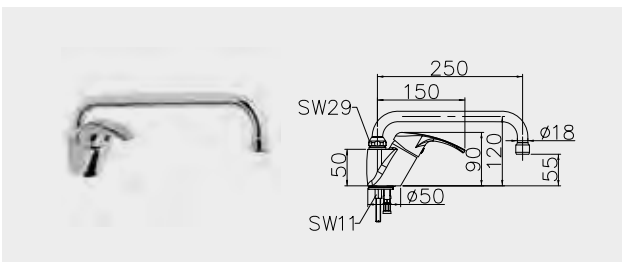
MODEL	CODE	DESCRIPTION	€
FMCL-123	19095066	Gerontological mixer faucet	-



MODEL	CODE	DESCRIPTION	€
FMCL-112R	19095067	Single lever mixer faucet with removable swivel nozzle	-



MODEL	CODE	DESCRIPTION	€
FSMSL-122	19095068	Single lever mixer faucet with springs	-



MODEL	CODE	DESCRIPTION	€
FMSL-112	19095070	Single lever mixer faucet with low swivel nozzle	-

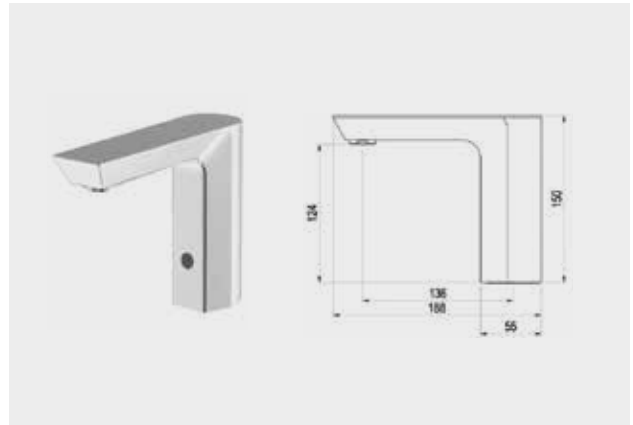
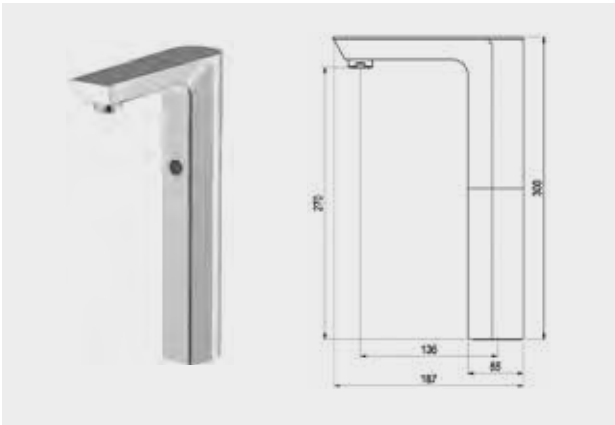
Sensor faucets

- Electronic faucet with infrared sensors for opening and closing water flow automatically. Designed for intensive use in professional kitchens.

- Complete hygiene and greater usability, without pedals or buttons.
 - Polished chrome plated brass body.
 - Automatic closing of solenoid valve in the

event of a power failure or dead battery.

- Connecting tubes and all needed accessories for installation included.
 - Mixing valve not included.



MODEL	CODE	DESCRIPTION	€
FE-121	19095073	Electronic faucet with high nozzle mains-operated	-

MODEL	CODE	DESCRIPTION	€
FE-111	19095074	Electronic faucet mains-operated	-
FE-111 B	19095075	Electronic faucet battery-operated	-

Hose reels

- Hose reel designed for intensive use in food service, meat or fish processing operations, etc.
 - Structure and support made entirely of AISI

304 18/10 stainless steel.
 - Retractable food grade hose resistant to temperature.

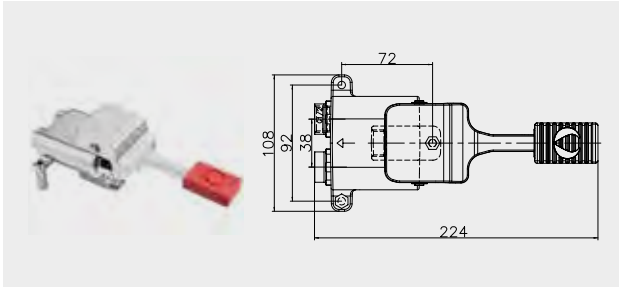
- Hose with locking system allowing to maintain the desired length without effort.
 - Wall-mounted configuration.



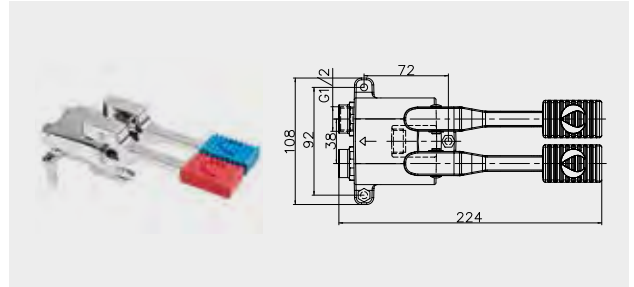
MODEL	CODE	HOSE LENGTH (m)	€
WOR-5	19095079	5	-
WOR-10	19095080	10	-
WOR-15	19095081	15	-

Accessories

Foot-operated faucet

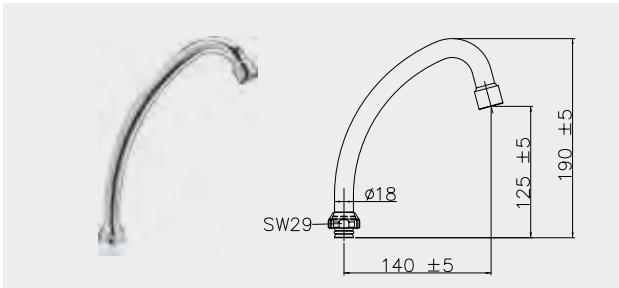


MODEL	CODE	DESCRIPTION	€
FM-1	19095076	Foot-operated two-hole faucet, single	-



MODEL	CODE	DESCRIPTION	€
FM-2	19095077	Foot-operated two-hole faucet, double	-

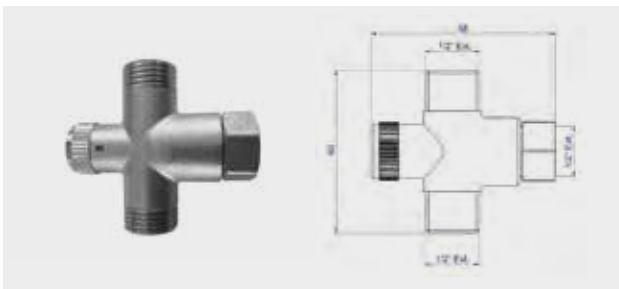
Other accessories



MODEL	CODE	DESCRIPTION	€
FM-111	19095078	High nozzle swing faucet	-



MODEL	CODE	DESCRIPTION	€
FPS-100	19095082	Flexible stainless steel hose with plastic coating resistant to high pressures and temperatures. 1000 mm length. 1/2" connection.	-



MODEL	CODE	DESCRIPTION	€
MV	19095552	Mixing valve with regulator and back-flow preventer	-

Floor drains



Floor gully

- Specially designed for installations with very low floors where minimum heights are required.
- Made from AISI-304 18/10 stainless steel.

- Removable waste blocking filter.
- Anti-slip grating pattern that allows water to enter easily.

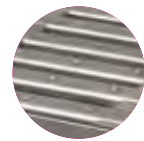
MODEL	CODE	DIMENSIONS (mm)	OUTLET	€
FGB-33 H	19095157	300x300x80	Horizontal	

Anti-slip slatted grating

- Anti-slip slatted grating.
- Adapted to pedestrian and non-heavy

- trolley/forklift traffic.
- Adapted to collect water from washing

- down the floor with buckets.



Horizontal outlet

DIMENSIONS (mm)	DOUBLE FRAME		€	WITHOUT FRAME		€
	MODEL	CODE		MODEL	CODE	
300x300x160	FGASM-33 H	19095208	-	FGAS-33 H	19095218	-
600x300x160	FGASM-36 H	19095209	-	FGAS-36 H	19095219	-
900x300x160	FGASM-39 H	19095210	-	FGAS-39 H	19095238	-
2400x300x160	FGASM-324 H	19095211	-	FGAS-324 H	19095221	-
600x162x160	FGASM-16 H	19095212	-	FGAS-16 H	19095222	-



Vertical outlet

DIMENSIONS (mm)			€			€
	MODEL	CODE		MODEL	CODE	
300x300x220	FGASM-33 V	19095213	-	FGAS-33 V	19095223	-
600x300x220	FGASM-36 V	19095214	-	FGAS-36 V	19095224	-
900x300x220	FGASM-39 V	19095215	-	FGAS-39 V	19095225	-
2400x300x220	FGASM-324 V	19095216	-	FGAS-324 V	19095226	-
600x162x220	FGASM-16 V	19095217	-	FGAS-16 V	19095227	-

Fast discharge grating

- Specially designed to collect high-flow water discharges (e.g. emptying kettles, tilting pans, laundry equipment).

- Rod with a rounded shape that facilitates the entry of water, avoiding splashes on the surface of the kitchen floor.

- Adapted to pedestrian and non-heavy trolley/forklift traffic.



Horizontal outlet

DIMENSIONS (mm)	DOUBLE FRAME		€	WITHOUT FRAME		€
	MODEL	CODE		MODEL	CODE	
300x300x160	FGFFM-33 H	19095158	-	FGFF-33 H	19095203	-
600x300x160	FGFFM-36 H	19095159	-	FGFF-36 H	19095204	-
900x610x210	FGFFM-96 H	19095237	-	FGFF-96 H	19095205	-



Vertical outlet

DIMENSIONS (mm)	DOUBLE FRAME		€	WITHOUT FRAME		€
	MODEL	CODE		MODEL	CODE	
300x300x220	FGFFM-33 V	19095201	-	FGFF-33 V	19095206	-
600x300x220	FGFFM-36 V	19095202	-	FGFF-36 V	19095207	-





Making kitchen daily work easier.



Find out more!




Access the website

Work tables and cabinets

Work tables.....	479
— Wall-mounted tables.....	479
— Central tables.....	481
— Wall-mounted tables with bowl.....	483
— Work tables 600 mm high.....	485
— Worktops.....	487
— Wall-mounted tables with drawers.....	489
— Corner tables.....	489
— Waste collection tables.....	490
— Recycling tables.....	490
— Countertop shelves.....	491
— Accessories.....	492
— Options.....	495
Cabinets.....	496
— Wall-mounted cabinets.....	496
— High cabinets.....	497

Wall-mounted tables

 Option customization
in length



- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.
- Square section stainless steel legs 40 x 40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.

- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled (except models with doors).**
- **Option shipped assembled.**
- **Option door lock.**

500 Range



DIMENSIONS (mm)	WITH REINFORCE- MENT FRAME	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	DOOR TYPE	€
	TWL-R-5		TWS-1-5		TWS-2-5		TWD-5		
600x500x850	19093246	-	19093257	-	19093268	-	-	-	-
800x500x850	19093247	-	19093258	-	19093269	-	19093279	Swing	-
1000x500x850	19093248	-	19093259	-	19093270	-	19093280	Sliding	-
1200x500x850	19093249	-	19093260	-	19093271	-	19093281	Sliding	-
1400x500x850	19093250	-	19093261	-	19093272	-	19093282	Sliding	-
1500x500x850	19093251	-	19093262	-	19093273	-	-	-	-
1600x500x850	19093252	-	19093263	-	19093274	-	19093283	Sliding	-
1800x500x850	19093253	-	19093264	-	19093275	-	19093284	Sliding	-
2000x500x850	19093254	-	19093265	-	19093276	-	19093285	Sliding	-
2200x500x850	19093255	-	19093266	-	19093277	-	-	-	-
2400x500x850	19093256	-	19093267	-	19093278	-	-	-	-

600 Range



DIMENSIONS (mm)	WITH REIN- FORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	DOOR TYPE	€	SLIDING DOORS AND DRAWERS		€
	TWLR-6		TWS1-6		TWS2-6					TWD-6	TO THE RIGHT TWDDR3R-6	
	600x600x850	19093364		19093383		19093402		-	-		-	
700x600x850	19093365		19093384		19093403		-	-		-	-	
800x600x850	19093366		19093385		19093404		19093421	Swing		-	-	
900x600x850	19093367		19093386		19093405		-	-		-	-	
1000x600x850	19093368		19093387		19093406		19093422	Sliding		-	-	
1100x600x850	19093369		19093388		19093407		-	-		-	-	
1200x600x850	19093370		19093389		19093408		19093423	Sliding		-	-	
1300x600x850	19093371		19093390		19093409		-	-		-	-	
1400x600x850	19093372		19093391		19093410		19093424	Sliding		19093590	19093596	
1500x600x850	19093373		19093392		19093411		-	-		-	-	
1600x600x850	19093374		19093393		19093412		19093425	Sliding		19093591	19093597	
1700x600x850	19093375		19093394		19093413		-	-		-	-	
1800x600x850	19093376		19093395		19093414		19093426	Sliding		19093592	19093598	
1900x600x850	19093377		19093396		19093415		-	-		-	-	
2000x600x850	19093378		19093397		19093416		19093427	Sliding		19093593	19093599	
2200x600x850	19093379		19093398		19093417		19093428	Sliding		19093594	19093600	
2400x600x850	19093380		19093399		19093418		19093429	Sliding		19093595	19093601	
2600x600x850	19093381		19093400		19093419		19093430	Sliding		-	-	
2800x600x850	19093382		19093401		19093420		19093431	Sliding		-	-	

700 Range

DIMENSIONS (mm)	WITH REIN- FORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	DOOR TYPE	€	SLIDING DOORS AND DRAWERS		€
	TWLR-7		TWS1-7		TWS2-7		TWD-7			TO THE RIGHT TWDDR3R-7	TO THE LEFT TWDDR3L-7	
	600x700x850	19093510	-	19093529	-	19093548	-	-	-	-	-	
700x700x850	19093511	-	19093530	-	19093549	-	-	-	-	-	-	
800x700x850	19093512	-	19093531	-	19093550	-	19093567	Swing	-	-	-	
900x700x850	19093513	-	19093532	-	19093551	-	-	-	-	-	-	
1000x700x850	19093514	-	19093533	-	19093552	-	19093568	Sliding	-	-	-	
1100x700x850	19093515	-	19093534	-	19093553	-	-	-	-	-	-	
1200x700x850	19093516	-	19093535	-	19093554	-	19093569	Sliding	-	-	-	
1300x700x850	19093517	-	19093536	-	19093555	-	-	-	-	-	-	
1400x700x850	19093518	-	19093537	-	19093556	-	19093570	Sliding	-	19093614	19093620	
1500x700x850	19093519	-	19093538	-	19093557	-	-	-	-	-	-	
1600x700x850	19093520	-	19093539	-	19093558	-	19093571	Sliding	-	19093615	19093621	
1700x700x850	19093521	-	19093540	-	19093559	-	-	-	-	-	-	
1800x700x850	19093522	-	19093541	-	19093560	-	19093572	Sliding	-	19093616	19093622	
1900x700x850	19093523	-	19093542	-	19093561	-	-	-	-	-	-	
2000x700x850	19093524	-	19093543	-	19093562	-	19093573	Sliding	-	19093617	19093623	
2200x700x850	19093525	-	19093544	-	19093563	-	19093574	Sliding	-	19093618	19093624	
2400x700x850	19093526	-	19093545	-	19093564	-	19093575	Sliding	-	19093619	19093625	
2600x700x850	19093527	-	19093546	-	19093565	-	19093576	Sliding	-	-	-	
2800x700x850	19093528	-	19093547	-	19093566	-	19093577	Sliding	-	-	-	

Central tables

 Option customization
in length



- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- 50 mm front edge with welded corners.
- Square section stainless steel legs 40 x 40 mm.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).

- Supplied disassembled (except models with doors).
- Option shipped assembled.
- Option door lock.

500 Range



DIMENSIONS (mm)	WITH REINFORCEMENT FRAME		€	WITH ONE (1) SHELF		€	WITH TWO (2) SHELVES		€
	TCLR-5	TCFR-5		TCS1-5	TCS2-5				
600x500x850	19093213	-	-	19093224	-	-	19093235	-	-
800x500x850	19093214	-	-	19093225	-	-	19093236	-	-
1000x500x850	19093215	-	-	19093226	-	-	19093237	-	-
1200x500x850	19093216	-	-	19093227	-	-	19093238	-	-
1400x500x850	19093217	-	-	19093228	-	-	19093239	-	-
1500x500x850	19093218	-	-	19093229	-	-	19093240	-	-
1600x500x850	19093219	-	-	19093230	-	-	19093241	-	-
1800x500x850	19093220	-	-	19093231	-	-	19093242	-	-
2000x500x850	19093221	-	-	19093232	-	-	19093243	-	-
2200x500x850	19093222	-	-	19093233	-	-	19093244	-	-
2400x500x850	19093223	-	-	19093234	-	-	19093245	-	-

600 Range



DIMENSIONS (mm)	WITH REIN-FORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	€	PASS-THROUGH DOORS	€	DOOR TYPE	SLIDING DOORS AND DRAWERS		€
	TCLR-6		TCS1-6		TCS2-6		TCD-6		TCDP-6			TO THE RIGHT	TO THE LEFT	
600x600x850	19093286	-	19093305	-	19093324	-	-	-	-	-	-	-	-	-
700x600x850	19093287	-	19093306	-	19093325	-	-	-	-	-	-	-	-	-
800x600x850	19093288	-	19093307	-	19093326	-	19093343	-	-	-	Swing	-	-	-
900x600x850	19093289	-	19093308	-	19093327	-	-	-	-	-	-	-	-	-
1000x600x850	19093290	-	19093309	-	19093328	-	19093344	-	19093354	-	Sliding	-	-	-
1100x600x850	19093291	-	19093310	-	19093329	-	-	-	-	-	-	-	-	-
1200x600x850	19093292	-	19093311	-	19093330	-	19093345	-	19093355	-	Sliding	-	-	-
1300x600x850	19093293	-	19093312	-	19093331	-	-	-	-	-	-	-	-	-
1400x600x850	19093294	-	19093313	-	19093332	-	19093346	-	19093356	-	Sliding	19093578	19093584	-
1500x600x850	19093295	-	19093314	-	19093333	-	-	-	-	-	-	-	-	-
1600x600x850	19093296	-	19093315	-	19093334	-	19093347	-	19093357	-	Sliding	19093579	19093585	-
1700x600x850	19093297	-	19093316	-	19093335	-	-	-	-	-	-	-	-	-
1800x600x850	19093298	-	19093317	-	19093336	-	19093348	-	19093358	-	Sliding	19093580	19093586	-
1900x600x850	19093299	-	19093318	-	19093337	-	-	-	-	-	-	-	-	-
2000x600x850	19093300	-	19093319	-	19093338	-	19093349	-	19093359	-	Sliding	19093581	19093587	-
2200x600x850	19093301	-	19093320	-	19093339	-	19093350	-	19093360	-	Sliding	19093582	19093588	-
2400x600x850	19093302	-	19093321	-	19093340	-	19093351	-	19093361	-	Sliding	19093583	19093589	-
2600x600x850	19093303	-	19093322	-	19093341	-	19093352	-	19093362	-	Sliding	-	-	-
2800x600x850	19093304	-	19093323	-	19093342	-	19093353	-	19093363	-	Sliding	-	-	-

700 Range

DIMENSIONS (mm)	WITH REIN-FORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	€	PASS-THROUGH DOORS	€	DOOR TYPE	SLIDING DOORS AND DRAWERS		€
	TCLR-7		TCS1-7		TCS2-7		TCD-7		TCDP-7			TO THE RIGHT	TO THE LEFT	
600x700x850	19093432	-	19093451	-	19093470	-	-	-	-	-	-	-	-	-
700x700x850	19093433	-	19093452	-	19093471	-	-	-	-	-	-	-	-	-
800x700x850	19093434	-	19093453	-	19093472	-	19093489	-	-	-	Swing	-	-	-
900x700x850	19093435	-	19093454	-	19093473	-	-	-	-	-	-	-	-	-
1000x700x850	19093436	-	19093455	-	19093474	-	19093490	-	19093500	-	Sliding	-	-	-
1100x700x850	19093437	-	19093456	-	19093475	-	-	-	-	-	-	-	-	-
1200x700x850	19093438	-	19093457	-	19093476	-	19093491	-	19093501	-	Sliding	-	-	-
1300x700x850	19093439	-	19093458	-	19093477	-	-	-	-	-	-	-	-	-
1400x700x850	19093440	-	19093459	-	19093478	-	19093492	-	19093502	-	Sliding	19093602	19093608	-
1500x700x850	19093441	-	19093460	-	19093479	-	-	-	-	-	-	-	-	-
1600x700x850	19093442	-	19093461	-	19093480	-	19093493	-	19093503	-	Sliding	19093603	19093609	-
1700x700x850	19093443	-	19093462	-	19093481	-	-	-	-	-	-	-	-	-
1800x700x850	19093444	-	19093463	-	19093482	-	19093494	-	19093504	-	Sliding	19093604	19093610	-
1900x700x850	19093445	-	19093464	-	19093483	-	-	-	-	-	-	-	-	-
2000x700x850	19093446	-	19093465	-	19093484	-	19093495	-	19093505	-	Sliding	19093605	19093611	-
2200x700x850	19093447	-	19093466	-	19093485	-	19093496	-	19093506	-	Sliding	19093606	19093612	-
2400x700x850	19093448	-	19093467	-	19093486	-	19093497	-	19093507	-	Sliding	19093607	19093613	-
2600x700x850	19093449	-	19093468	-	19093487	-	19093498	-	19093508	-	Sliding	-	-	-
2800x700x850	19093450	-	19093469	-	19093488	-	19093499	-	19093509	-	Sliding	-	-	-

Wall-mounted tables with bowl

 Option customization
in length



- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.
- Welded bowl of 500 x 400 x 250 mm.
- Square section stainless steel legs 40 x 40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm)..
- **Supplied disassembled (except models with doors)**
- **Option shipped assembled.**
- **Option door lock.**

600 Range



DIMENSIONS (mm)	WITH REINFORCEMENT FRAME				WITH ONE (1) SHELF							
	BOWL TO THE RIGHT TWLR-B1R-6	€	BOWL TO THE LEFT TWLR-B1L-6	€	BOWL IN CENTER TWLR-B1C-6	€	BOWL TO THE RIGHT TWS1-B1R-6	€	BOWL TO THE LEFT TWS1-B1L-6	€	BOWL IN CENTER TWS1-B1C-6	€
1000x600x850	19093626	-	19093637	-	-	-	19093678	-	19093689	-	-	-
1200x600x850	19093627	-	19093638	-	-	-	19093679	-	19093690	-	-	-
1400x600x850	19093628	-	19093639	-	-	-	19093680	-	19093691	-	-	-
1500x600x850	19093629	-	19093640	-	19093648	-	19093681	-	19093692	-	19093700	-
1600x600x850	19093630	-	19093641	-	19093649	-	19093682	-	19093693	-	19093701	-
1800x600x850	19093631	-	19093642	-	19093650	-	19093683	-	19093694	-	19093702	-
2000x600x850	19093632	-	19093643	-	19093651	-	19093684	-	19093695	-	19093703	-
2200x600x850	19093633	-	19093644	-	-	-	19093685	-	19093696	-	-	-
2400x600x850	19093634	-	19093645	-	-	-	19093686	-	19093697	-	-	-
2600x600x850	19093635	-	19093646	-	-	-	19093687	-	19093698	-	-	-
2800x600x850	19093636	-	19093647	-	-	-	19093688	-	19093699	-	-	-



DIMENSIONS (mm)	WITH SLIDING DOORS				WITH SLIDING DOORS AND DRAWERS					
	BOWL TO THE RIGHT TWD-B1R-6	€	BOWL TO THE LEFT TWD-B1L-6	€	BOWL IN CENTER TWD-B1C-6	€	BOWL TO THE RIGHT TWDDR3L-B1R-6	€	BOWL TO THE LEFT TWDDR3R-B1L-6	€
1000x600x850	19093730	-	19093740	-	-	-	-	-	-	-
1200x600x850	19093731	-	19093741	-	-	-	-	-	-	-
1400x600x850	19093732	-	19093742	-	-	-	19093776	-	19093782	-
1600x600x850	19093733	-	19093743	-	19093750	-	19093777	-	19093783	-
1800x600x850	19093734	-	19093744	-	19093751	-	19093778	-	19093784	-
2000x600x850	19093735	-	19093745	-	19093752	-	19093779	-	19093785	-
2200x600x850	19093736	-	19093746	-	-	-	19093780	-	19093786	-
2400x600x850	19093737	-	19093747	-	-	-	19093781	-	19093787	-
2600x600x850	19093738	-	19093748	-	-	-	-	-	-	-
2800x600x850	19093739	-	19093749	-	-	-	-	-	-	-



700 Range




DIMENSIONS (mm)	WITH REINFORCEMENT FRAME			WITH ONE (1) SHELF								
	BOWL TO THE RIGHT TWLR-B1R-7	€	BOWL TO THE LEFT TWLR-B1L-7	€	BOWL IN CENTER TWLR-B1C-7	€	BOWL TO THE RIGHT TWS1-B1R-7	€	BOWL TO THE LEFT TWS1-B1L-7	€	BOWL IN CENTER TWS1-B1C-7	€
1000x700x850	19093652	-	19093663	-	-	-	19093704	-	19093715	-	-	-
1200x700x850	19093653	-	19093664	-	-	-	19093705	-	19093716	-	-	-
1400x700x850	19093654	-	19093665	-	-	-	19093706	-	19093717	-	-	-
1500x700x850	19093655	-	19093666	-	19093674	-	19093707	-	19093718	-	19093726	-
1600x700x850	19093656	-	19093667	-	19093675	-	19093708	-	19093719	-	19093727	-
1800x700x850	19093657	-	19093668	-	19093676	-	19093709	-	19093720	-	19093728	-
2000x700x850	19093658	-	19093669	-	19093677	-	19093710	-	19093721	-	19093729	-
2200x700x850	19093659	-	19093670	-	-	-	19093711	-	19093722	-	-	-
2400x700x850	19093660	-	19093671	-	-	-	19093712	-	19093723	-	-	-
2600x700x850	19093661	-	19093672	-	-	-	19093713	-	19093724	-	-	-
2800x700x850	19093662	-	19093673	-	-	-	19093714	-	19093725	-	-	-



DIMENSIONS (mm)	WITH SLIDING DOORS			WITH SLIDING DOORS AND DRAWERS						
	BOWL TO THE RIGHT TWD-B1R-7	€	BOWL TO THE LEFT TWD-B1L-7	€	BOWL IN CENTER TWD-B1C-7	€	BOWL TO THE RIGHT TWDDR3L-B1R-7	€	BOWL TO THE LEFT TWDDR3R-B1L-7	€
1000x700x850	19093753	-	19093763	-	-	-	-	-	-	-
1200x700x850	19093754	-	19093764	-	-	-	-	-	-	-
1400x700x850	19093755	-	19093765	-	-	-	19093788	-	19093794	-
1600x700x850	19093756	-	19093766	-	19093773	-	19093789	-	19093795	-
1800x700x850	19093757	-	19093767	-	19093774	-	19093790	-	19093796	-
2000x700x850	19093758	-	19093768	-	19093775	-	19093791	-	19093797	-
2200x700x850	19093759	-	19093769	-	-	-	19093792	-	19093798	-
2400x700x850	19093760	-	19093770	-	-	-	19093793	-	19093799	-
2600x700x850	19093761	-	19093771	-	-	-	-	-	-	-
2800x700x850	19093762	-	19093772	-	-	-	-	-	-	-

Work tables 600 mm high

 Option customization in length


- Designed to support cooking appliances and place the working height at 850-900 mm.
- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.
- Square section stainless steel legs 40 x 40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 600 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Option shipped assembled.**

600 Range



WALL-MOUNTED TABLE

CENTRAL TABLE

DIMENSIONS (mm)	WITH REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€
	T6WLR-6		T6WS1-6		T6CLR-6		T6CS1-6	
600x600x600	19093996	-	19094015	-	19093958	-	19093977	-
700x600x600	19093997	-	19094016	-	19093959	-	19093978	-
800x600x600	19093998	-	19094017	-	19093960	-	19093979	-
900x600x600	19093999	-	19094018	-	19093961	-	19093980	-
1000x600x600	19094000	-	19094019	-	19093962	-	19093981	-
1100x600x600	19094001	-	19094020	-	19093963	-	19093982	-
1200x600x600	19094002	-	19094021	-	19093964	-	19093983	-
1300x600x600	19094003	-	19094022	-	19093965	-	19093984	-
1400x600x600	19094004	-	19094023	-	19093966	-	19093985	-
1500x600x600	19094005	-	19094024	-	19093967	-	19093986	-
1600x600x600	19094006	-	19094025	-	19093968	-	19093987	-
1700x600x600	19094007	-	19094026	-	19093969	-	19093988	-
1800x600x600	19094008	-	19094027	-	19093970	-	19093989	-
1900x600x600	19094009	-	19094028	-	19093971	-	19093990	-
2000x600x600	19094010	-	19094029	-	19093972	-	19093991	-
2200x600x600	19094011	-	19094030	-	19093973	-	19093992	-
2400x600x600	19094012	-	19094031	-	19093974	-	19093993	-
2600x600x600	19094013	-	19094032	-	19093975	-	19093994	-
2800x600x600	19094014	-	19094033	-	19093976	-	19093995	-



700 Range



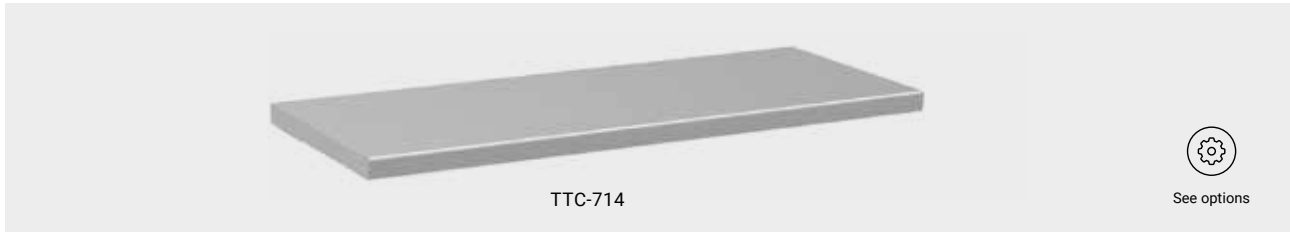
DIMENSIONS (mm)	WALL-MOUNTED TABLE				CENTRAL TABLE			
	WITH REINFORCE- MENT FRAME	€	WITH ONE (1) SHELF	€	WITH REINFORCE- MENT FRAME	€	WITH ONE (1) SHELF	€
	T6WLR-7		T6WS1-7		T6CLR-7		T6CS1-7	
600x700x600	19094072	-	19094091	-	19094034	-	19094053	-
700x700x600	19094073	-	19094092	-	19094035	-	19094054	-
800x700x600	19094074	-	19094093	-	19094036	-	19094055	-
900x700x600	19094075	-	19094094	-	19094037	-	19094056	-
1000x700x600	19094076	-	19094095	-	19094038	-	19094057	-
1100x700x600	19094077	-	19094096	-	19094039	-	19094058	-
1200x700x600	19094078	-	19094097	-	19094040	-	19094059	-
1300x700x600	19094079	-	19094098	-	19094041	-	19094060	-
1400x700x600	19094080	-	19094099	-	19094042	-	19094061	-
1500x700x600	19094081	-	19094100	-	19094043	-	19094062	-
1600x700x600	19094082	-	19094101	-	19094044	-	19094063	-
1700x700x600	19094083	-	19094102	-	19094045	-	19094064	-
1800x700x600	19094084	-	19094103	-	19094046	-	19094065	-
1900x700x600	19094085	-	19094104	-	19094047	-	19094066	-
2000x700x600	19094086	-	19094105	-	19094048	-	19094067	-
2200x700x600	19094087	-	19094106	-	19094049	-	19094068	-
2400x700x600	19094088	-	19094107	-	19094050	-	19094069	-
2600x700x600	19094089	-	19094108	-	19094051	-	19094070	-
2800x700x600	19094090	-	19094109	-	19094052	-	19094071	-

Worktops


- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.

- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.

- Designed to be mounted on wall brackets.



Flat worktops

 Option customization in length

600 Range



DIMENSIONS (mm)	WALL-MOUNTED		CENTRAL	
	TTW-6	€	TTC-6	€
600x600	19093823	-	19093800	-
700x600	19093824	-	19093801	-
800x600	19093825	-	19093802	-
900x600	19093826	-	19093803	-
1000x600	19093827	-	19093804	-
1100x600	19093828	-	19093805	-
1200x600	19093829	-	19093806	-
1300x600	19093830	-	19093807	-
1400x600	19093831	-	19093808	-
1500x600	19093832	-	19093809	-
1600x600	19093833	-	19093810	-
1700x600	19093834	-	19093811	-
1800x600	19093835	-	19093812	-
1900x600	19093836	-	19093813	-
2000x600	19093837	-	19093814	-
2100x600	19093838	-	19093815	-
2200x600	19093839	-	19093816	-
2300x600	19093840	-	19093817	-
2400x600	19093841	-	19093818	-
2500x600	19093842	-	19093819	-
2600x600	19093843	-	19093820	-
2700x600	19093844	-	19093821	-
2800x600	19093845	-	19093822	-

700 Range




DIMENSIONS (mm)	WALL-MOUNTED		CENTRAL	
	TTW-7	€	TTC-7	€
600x700	19093869	-	19093846	-
700x700	19093870	-	19093847	-
800x700	19093871	-	19093848	-
900x700	19093872	-	19093849	-
1000x700	19093873	-	19093850	-
1100x700	19093874	-	19093851	-
1200x700	19093875	-	19093852	-
1300x700	19093876	-	19093853	-
1400x700	19093877	-	19093854	-
1500x700	19093878	-	19093855	-
1600x700	19093879	-	19093856	-
1700x700	19093880	-	19093857	-
1800x700	19093881	-	19093858	-
1900x700	19093882	-	19093859	-
2000x700	19093883	-	19093860	-
2100x700	19093884	-	19093861	-
2200x700	19093885	-	19093862	-
2300x700	19093886	-	19093863	-
2400x700	19093887	-	19093864	-
2500x700	19093888	-	19093865	-
2600x700	19093889	-	19093866	-
2700x700	19093890	-	19093867	-
2800x700	19093891	-	19093868	-



Worktops with bowl

- Welded bowl of 500 x 400 x 250 mm.

 Option customization
in length

600 Range

DIMENSIONS (mm)	BOWL TO THE RIGHT		BOWL TO THE LEFT		BOWL IN CENTER	
	TTW-B1R-6	€	TTW-B1L-6	€	TTW-B1C-6	€
1000x600	19093892	-	19093903	-	19093914	-
1200x600	19093893	-	19093904	-	19093915	-
1400x600	19093894	-	19093905	-	19093916	-
1500x600	19093895	-	19093906	-	19093917	-
1600x600	19093896	-	19093907	-	19093918	-
1800x600	19093897	-	19093908	-	19093919	-
2000x600	19093898	-	19093909	-	19093920	-
2200x600	19093899	-	19093910	-	19093921	-
2400x600	19093900	-	19093911	-	19093922	-
2600x600	19093901	-	19093912	-	19093923	-
2800x600	19093902	-	19093913	-	19093924	-

700 Range

DIMENSIONS (mm)	BOWL TO THE RIGHT		BOWL TO THE LEFT		BOWL IN CENTER	
	TTW-B1R-7	€	TTW-B1L-7	€	TTW-B1C-7	€
1000x700	19093925	-	19093936	-	19093947	-
1200x700	19093926	-	19093937	-	19093948	-
1400x700	19093927	-	19093938	-	19093949	-
1500x700	19093928	-	19093939	-	19093950	-
1600x700	19093929	-	19093940	-	19093951	-
1800x700	19093930	-	19093941	-	19093952	-
2000x700	19093931	-	19093942	-	19093953	-
2200x700	19093932	-	19093943	-	19093954	-
2400x700	19093933	-	19093944	-	19093955	-
2600x700	19093934	-	19093945	-	19093956	-
2800x700	19093935	-	19093946	-	19093957	-

Wall brackets

- Made from stainless steel.

- Compatible with worktops and 600/700 range
sinks, except 600 x 600 mm and pot wash sinks.

DESCRIPTION	MODEL	CODE	€ / UNIT
Wall bracket	C-6	19092785	-
Bracket with leg	CP-6	19092786	-



Wall-mounted tables with drawers

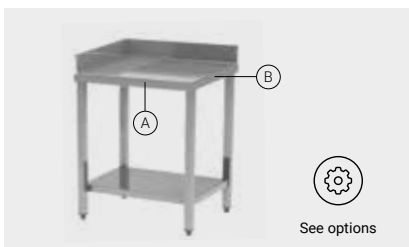


- Closed structure with module with three (3) drawers.
- Lower base reinforced with profile to guarantee greater robustness.
- Removable drawers with telescopic sliding guides.

- Effective dimensions of the drawer 304 x 435 x 105 mm.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**

RANGE	MODEL	CODE	DIMENSIONS (mm)	DRAWERS	€
600	TWDR3-65	19094112	500x600x850	3	-
700	TWDR3-75	19094113	500x700x850	3	-

Corner tables



With intermediate shelves

- Shelf made from stainless steel with satin finish and reinforcements in profile.
- Shelf assembly done by fixing four (4) screws.
- 850 mm height with stainless steel height-

adjustable feet (-10 mm / + 50 mm).

- **Supplied disassembled.**
- **Option shipped assembled.**

DIMENSIONS (mm)		MODEL	WITH ONE (1) SHELF	€	MODEL	WITH TWO (2) SHELVES	€
A	B						
600	600	T90WS1-66	19094114	-	T90WS2-66	19094118	-
700	700	T90WS1-77	19094115	-	T90WS2-77	19094119	-
600	700	T90WS1-67	19094116	-	T90WS2-67	19094120	-
700	600	T90WS1-76	19094117	-	T90WS2-76	19094121	-



With door

- Closed structure with doors.
- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height with stainless steel height-

adjustable feet (-10 mm / + 50 mm).

- **Supplied assembled.**
- **Option door lock.**

RANGE	MODEL	CODE	DIMENSIONS (mm)	€
600	T90WD-6	19094122	1000x1000x600x850	-
700	T90WD-7	19094123	1000x1000x700x850	-

Waste collection tables



See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Sorting hole with rubber ring to throw waste. A waste bin (not included) with maximum diameter of 460 mm could be placed under the counter.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.

- Square section stainless steel legs 40 x 40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**

RANGE	MODEL	CODE	DIMENSIONS (mm)	€
600	TWD-R-67	19094110	700x600x850	-
700	TWD-R-77	19094111	700x700x850	-

Recycling tables

- Designed for the classification and collection of waste.
- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Square section stainless steel legs

- 40 x 40 mm.
- Ø195 mm holes for placing rubber rings.
- Rubber ring (not included) to throw waste. A waste bin (not included) with maximum diameter of 460 mm could be placed under the counter.

- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Option shipped assembled.**




See options




See options

Wall-mounted

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TWLR-R-612	19094126	1200x600x850	2	-
TWLR-R-617	19094127	1700x600x850	3	-
KIDS  <i>kids</i>				
TWLR-R-K-612	19094260	1200x600x700	2	-
TWLR-R-K-617	19094261	1700x600x700	3	-

Central

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TCLR-R-612	19094124	1200x600x850	2	-
TCLR-R-617	19094125	1700x600x850	3	-
KIDS  <i>kids</i>				
TCLR-R-K-612	19094258	1200x600x700	2	-
TCLR-R-K-617	19094259	1700x600x700	3	-



Rubber ring

- Removable internal Ø162 mm rubber ring that facilitates the identification of the container.
- Easy to clean and disinfect.

MODEL	CODE	COLOR	€
R-Y232	19092787	Yellow	-
R-B232	19092788	Blue	-
R-R232	19092789	Red	-
R-G232	19092790	Green	-

Countertop shelves



- Made from stainless steel with satin finish.
- Easy installation by making small holes on the worktop where the joining brackets are placed.
- To be attached to all types of work tables.
- **Supplied disassembled.**

 Option customization
in length

Single

TABLE SIZE (mm)	DIMENSIONS (mm)	NEUTRAL		Hz	VOLTAGE	HALOGEN LIGHT AND HEAT		POWER (W)	CERAMIC HEAT	
		F1N-3	€			F1H-3	€		F1C-3	POWER (W)
1000	700x350x400	19094128	-	50/60	230V 1N	-	-	-	-	-
1200	900x350x400	19094129	-	50/60	230V 1N	19094138	600	-	19094147	500
1400	1100x350x400	19094130	-	50/60	230V 1N	19094139	600	-	19094148	500
1600	1300x350x400	19094131	-	50/60	230V 1N	19094140	900	-	19094149	750
1800	1500x350x400	19094132	-	50/60	230V 1N	19094141	900	-	19094150	750
2000	1700x350x400	19094133	-	50/60	230V 1N	19094142	1200	-	19094151	1000
2200	1900x350x400	19094134	-	50/60	230V 1N	19094143	1200	-	19094152	1000
2400	2100x350x400	19094135	-	50/60	230V 1N	19094144	1500	-	19094153	1250
2600	2300x350x400	19094136	-	50/60	230V 1N	19094145	1800	-	19094154	1500
2800	2500x350x400	19094137	-	50/60	230V 1N	19094146	1800	-	19094155	1500

Double

TABLE SIZE (mm)	DIMENSIONS (mm)	NEUTRAL		Hz	VOLTAGE	HALOGEN LIGHT AND HEAT		POWER (W)	CERAMIC HEAT	
		F2N-3	€			F2H-3	€		F2C-3	POWER (W)
1000	700x350x700	19094156	-	-	-	-	-	-	-	-
1200	900x350x700	19094157	-	50/60	230V 1N	19094166	1200	-	19094175	1000
1400	1100x350x700	19094158	-	50/60	230V 1N	19094167	1200	-	19094176	1000
1600	1300x350x700	19094159	-	50/60	230V 1N	19094168	1800	-	19094177	1500
1800	1500x350x700	19094160	-	50/60	230V 1N	19094169	1800	-	19094178	1500
2000	1700x350x700	19094161	-	50/60	230V 1N	19094170	2400	-	19094179	2000
2200	1900x350x700	19094162	-	50/60	230V 1N	19094171	2400	-	19094180	2000
2400	2100x350x700	19094163	-	50/60	230V 1N	19094172	3000	-	19094181	2500
2600	2300x350x700	19094164	-	50/60	230V 1N	19094173	3600	-	19094182	3000
2800	2500x350x700	19094165	-	50/60	230V 1N	19094174	3600	-	19094183	3000

Lamp strip



DIMENSIONS (mm)	Hz	VOLTAGE	MODEL	HALOGEN LIGHT AND HEAT	POWER (W)	€	MODEL	CERAMIC HEAT	POWER (W)	€
800x150x60	50/60	230V 1N	H-8	19092791	600	-	C-8	19092795	500	-
1200x150x60	50/60	230V 1N	H-12	19092792	900	-	C-12	19092796	750	-
1600x150x60	50/60	230V 1N	H-16	19092793	1200	-	C-16	19092797	1000	-
2000x150x60	50/60	230V 1N	H-20	19092794	1500	-	C-20	19092798	1250	-

Accessories



Sliding guide drawer kit

- Made from stainless steel.
- Removable drawer equipped with telescopic guides with brake.
- Ease of assembly without the need for welding.
- To be assembled to tables, except in the 500 range.

MODEL	CODE	DIMENSIONS (mm)	€
DR1	19092799	460x450x150	



Drawer module

- Made from stainless steel.
- Removable drawers equipped with telescopic guides with brake.
- Ease of assembly without the need for welding.
- To be assembled to tables with shelf, except in the 500 range.

RANGE	MODEL	CODE	DIMENSIONS (mm)	DRAWERS	€
600	DR2-64	19092800	465x510x600	2	-
	DR3-64	19092801	465x510x600	3	-
700	DR2-74	19092802	465x610x600	2	-
	DR3-74	19092803	465x610x600	3	-



Large capacity drawer module

- Specially designed to be used as a bread dispenser, to place waste bags or other applications. Supplied with clips to hold plastic bags.
- Made from stainless steel.
- Removable drawer equipped with telescopic guides with brake.
- Ease of assembly without the need for welding.
- To be assembled to tables with shelf, except in the 500 range.

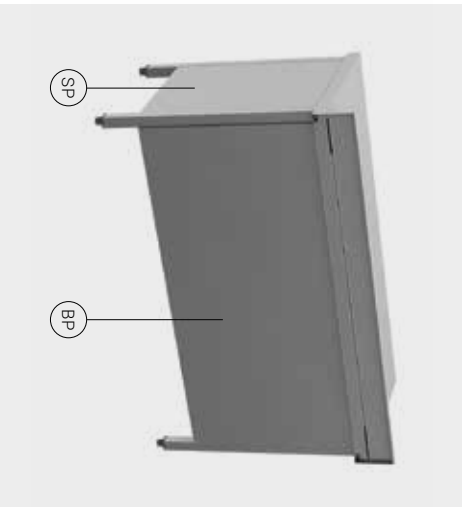
RANGE	MODEL	CODE	DIMENSIONS (mm)	€
600	DR1-64	19092804	465x510x600	-
700	DR1-74	19092805	465x610x600	-



Rack module

- Made from stainless steel.
- Ease of assembly without the need for welding.
- Eight (8) pairs of guides with a separation of 70 mm.
- To be assembled to tables with shelf, except in the 500 range.

CAPACITY	MODEL	CODE	DIMENSIONS (mm)	€
1xGN 1/1	GS-35	19092806	380x560x590	-
600x400	GS-46	19092807	660x436x596	-



Side panel

- Designed to protect walkways and divide storage areas.
- Made from stainless steel.

- Ease of assembly without the need for welding.
- To be assembled to tables with shelf.

RANGE	MODEL	CODE	€
500	SP-5	19092808	-
600	SP-6	19092809	-
700	SP-7	19092810	-

Back panel

- Designed to protect walkways and divide storage areas.
- Made from stainless steel.

- Ease of assembly without the need for welding.
- To be assembled to tables with shelf.

MODEL	TABLE SIZE (mm)	CODE	€	MODEL	TABLE SIZE (mm)	CODE	€
-------	-----------------	------	---	-------	-----------------	------	---

BP-6	600	19094184	-	BP-16	1600	19094194	-
BP-7	700	19094185	-	BP-17	1700	19094195	-
BP-8	800	19094186	-	BP-18	1800	19094196	-
BP-9	900	19094187	-	BP-19	1900	19094197	-
BP-10	1000	19094188	-	BP-20	2000	19094198	-
BP-11	1100	19094189	-	BP-22	2200	19094199	-
BP-12	1200	19094190	-	BP-24	2400	19094200	-
BP-13	1300	19094191	-	BP-26	2600	19094201	-
BP-14	1400	19094192	-	BP-28	2800	19094202	-
BP-15	1500	19094193	-				



Detached side splash

- Specially designed to be assembled easily on any sink.

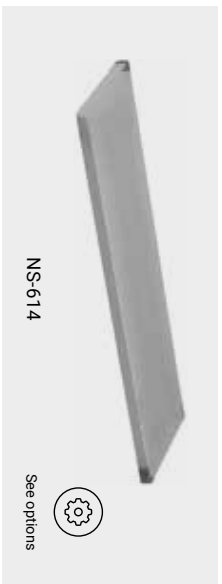
- Made from AISI-304 18/10 stainless steel.

RANGE	MODEL	CODE	POSITION	€
500	TPB-5-R	19092811	Right	-
	TPB-5-L	19092812	Left	-
600	TPB-6-R	19092813	Right	-
	TPB-6-L	19092814	Left	-
700	TPB-7-R	19092815	Right	-
	TPB-7-L	19092816	Left	-

 Option customization in length



See options



Shelves

- Made from AISI-304 18/10 stainless steel with satin finish.
- Lower base reinforced with profile to guarantee greater robustness.

 Option customization in length

- Better space usage since shelves could be added and assembled later.
- Assembly by fixing four (4) screws.

TABLE SIZE (mm)	CODE (500 RANGE)	€	CODE (600 RANGE)	€	CODE (700 RANGE)	€
600	NS-5 19094209	-	NS-6 19094220	-	NS-7 19094239	-
700	-	-	19094221	-	19094240	-
800	19094210	-	19094222	-	19094241	-
900	-	-	19094223	-	19094242	-
1000	19094211	-	19094224	-	19094243	-
1100	-	-	19094225	-	19094244	-
1200	19094212	-	19094226	-	19094245	-
1300	-	-	19094227	-	19094246	-
1400	19094213	-	19094228	-	19094247	-
1500	19094214	-	19094229	-	19094248	-
1600	19094215	-	19094230	-	19094249	-
1700	-	-	19094231	-	19094250	-
1800	19094216	-	19094232	-	19094251	-
1900	-	-	19094233	-	19094252	-
2000	19094217	-	19094234	-	19094253	-
2200	19094218	-	19094235	-	19094254	-
2400	19094219	-	19094236	-	19094255	-
2600	-	-	19094237	-	19094256	-
2800	-	-	19094238	-	19094257	-

Sorting hole lid

- Specially designed to be placed on the sorting hole to cover it.



MODEL	CODE	€
RL-232	19092820	-

Castor kit

- Ø125 mm castors.
- Assembled in the square legs of 40 x 40 mm.



MODEL	CODE	No. CASTORS	TABLE LENGTH	€
CK-4	19092817	4	<= 2000 mm	-
CK-5	19092818	5	corner tables with door	-
CK-6	19092819	6	> 2000 mm	-



Options

Option shipped assembled.

Option element height.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
A	0201-0001	Up to 1200 mm	-
A	0201-0002	Up to 2000 mm	-
A	0201-0003	Up to 2800 mm	-

ABBREVIATION	CODE	DIMENSIONS (mm)	€
H9	0202-0001	900 mm (-10/+50)	-

Note: applies to 600 and 700mm width sinks.

Option customization in length

Option 1.5 mm thickness worktop.



ABBREVIATION	CODE	DIMENSIONS (mm)	€
1,5	0204-0001	Up to 1200 mm	-
1,5	0204-0002	Up to 2000 mm	-
1,5	0204-0003	Up to 2800 mm	-

Indicate the code and price of the next higher model and the desired length.

Option stainless steel reinforcements with profile.

DIMENSIONS (mm)	ABBREVIATION	WORKTOP	€	ABBREVIATION	ONE (1) SHELF	€	ABBREVIATION	WORKTOP AND ONE (1) SHELF	€	ABBREVIATION	WORKTOP AND TWO (2) SHELVES	€
Up to 1200 mm	ST	0205-0001	-	SS	0205-0006	-	STS	0205-0011	-	ST2S	0205-0016	-
Up to 1600 mm	ST	0205-0002	-	SS	0205-0007	-	STS	0205-0012	-	ST2S	0205-0017	-
Up to 2000 mm	ST	0205-0003	-	SS	0205-0008	-	STS	0205-0013	-	ST2S	0205-0018	-
Up to 2400 mm	ST	0205-0004	-	SS	0205-0009	-	STS	0205-0014	-	ST2S	0205-0019	-
Up to 2800 mm	ST	0205-0005	-	SS	0205-0010	-	STS	0205-0015	-	ST2S	0205-0020	-

Option door lock.

Option side splash folded and welded to the worktop.

ABBREVIATION	CODE	DESCRIPTION	€
CR	0206-0001	One (1) lock	-
CR	0206-0002	Two (2) locks	-
CR	0206-0004	Four (4) locks	-

ABBREVIATION	CODE	SIDE	€
SPR	0207-0001	Right	-
SPL	0207-0002	Left	-
SPRL	0207-0003 *	Right + Left	-

**Maximum length up to 2600 mm.*

Option faucet hole Ø 33 mm.

Option one (1) sorting hole with black rubber ring on the worktop to throw waste.

ABBREVIATION	CODE	DESCRIPTION	€
33R1	0208-0001	One (1) hole to the right	-
33L1	0208-0002	One (1) hole to the left	-
33C1	0208-0003	One (1) hole centered	-

ABBREVIATION	CODE	DESCRIPTION	€
RR	0209-0001	One (1) hole with ring to the right	-
RL	0209-0002	One (1) hole with ring to the left	-
RC	0209-0003	One (1) hole with ring centered	-
RCR	0209-0004	One (1) hole with ring on the center-right. From 2200 mm worktops on.	-
RCL	0209-0005	One (1) hole with ring on the center-left. From 2200 mm worktops on.	-
R	0209-0006	One (1) custom sorting hole.	-

Wall-mounted cabinets



- Specially designed to optimize available space in professional kitchens.
- Entirely made from stainless steel.
- Wall anchor system, including all accessories needed for installation.
- Height-adjustable intermediate shelf.
- **Supplied assembled.**

Open



MODEL	CODE	DIMENSIONS (mm)	€
CWST-410	19092847	1000x400x600	-
CWST-412	19092848	1200x400x600	-
CWST-414	19092849	1400x400x600	-
CWST-416	19092850	1600x400x600	-
CWST-418	19092851	1800x400x600	-

Swing doors



MODEL	CODE	DIMENSIONS (mm)	No. DOORS	€
CWHD-45	19092845	500x400x600	1	-
CWHD-410	19092846	1000x400x600	2	-

Sliding doors



MODEL	CODE	DIMENSIONS (mm)	€
CWD-410	19092852	1000x400x600	-
CWD-412	19092853	1200x400x600	-
CWD-414	19092854	1400x400x600	-
CWD-416	19092855	1600x400x600	-
CWD-418	19092856	1800x400x600	-

Corner cabinet with door



- Model to join wall-mounted cabinets in 90° angle corners.

MODEL	CODE	DIMENSIONS (mm)	€
C90WD-4	19092859	700x400x600	-

Sliding doors with drainer



- Model with storing capacity of 36 plates with max Ø280 mm.

MODEL	CODE	DIMENSIONS (mm)	€
CWDD-410	19092857	1000x400x600	-
CWDD-412	19092858	1200x400x600	-

Hanging spice rack



- Made of stainless steel.
- Support for pans to be placed under the cabinets (pans not included).

MODEL	CODE	€
GNS-4	19092860	-

FOR CABINETS LENGTH (MM)	QUANTITY OF SPICE RACKS TO ORDER
500	2
1000	5
1200	6
1400	7
1600	8
1800	9

High cabinets

Cupboards

- Specially designed to optimize available space in professional kitchens.
- Entirely made from stainless steel.
- Three (3) intermediate stainless steel shelves with reinforcements in

profile. The central shelf is fixed, the other two are height-adjustable.
- Key lock included.
- **Supplied assembled.**

With swing doors



MODEL	CODE	DIMENSIONS (mm)	No. DOORS	€
CSHD-66	19092862	600x600x1900	1	-
CSHD-610	19092863	1000x600x1900	2	-

With sliding doors



MODEL	CODE	DIMENSIONS (mm)	€
CSD-612	19092864	1200x600x1900	-
CSD-614	19092865	1400x600x1900	-
CSD-616	19092866	1600x600x1900	-

Janitorial cabinets

- Specially designed to optimize available space in professional kitchens.
- Entirely made from stainless steel.

- Three (3) intermediate stainless steel shelves with reinforcements in profile. The central shelf is fixed, the other two

- are height-adjustable.
- Key lock included.



MODEL	CODE	DIMENSIONS (mm)	No. DOORS	€
CCHD-66	19092874	600x600x1900	1	-
CCHD-610	19092875	1000x600x1900	2	-



Sloped roof

- Specially designed to prevent dust and dirt built-up on the upper part of the cabinet.

- Made of stainless steel.
- Easy installation on cupboards

DIMENSIONS (mm)	MODEL	CODE	€
600x600x200	CSHDIP-66	19092867	-
1000x600x200	CSHDIP-610	19092868	-
1200x600x200	CSDIP-612	19092871	-
1400x600x200	CSDIP-614	19092872	-
1600x600x200	CSDIP-616	19092873	-



Utensil bar

- Made of AISI 304 18/10 stainless steel
- Welded plates with holes to fix to the wall (plugs and screws included).

- Welded plates with holes to fix to the wall (plugs and screws included).

MODEL	CODE	DIMENSIONS (mm)	€
UH-6	19092861	600x40x40	-



Modularizing design
with aesthetics
integration.



Find out more!



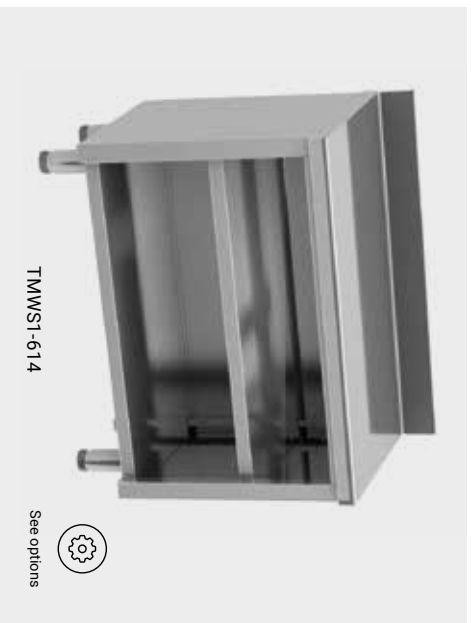
Access the website

Neutral-hot element composition

— Elements with shelves	501
— Elements with sliding doors	502
— Elements with swing doors	503
— Elements with drawers	504
— Elements with sliding doors and drawers...	505
— Hot elements	507
— Elements with rack module	508
— 600 mm height elements.....	509
— Corner elements.....	510
— Waste collection elements	510
— Elements with sink.....	511
— Worktops	513
— Recycling station elements	515
— Accessories.....	516
— Options	517

Elements with shelves

 Option customization
in length



- Worktop made from AISI-304 18/10 stainless steel with satin finish.
 - Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
 - Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral and hot elements, through a common or independent worktop.
 - Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
 - **Supplied assembled.**

600 Range



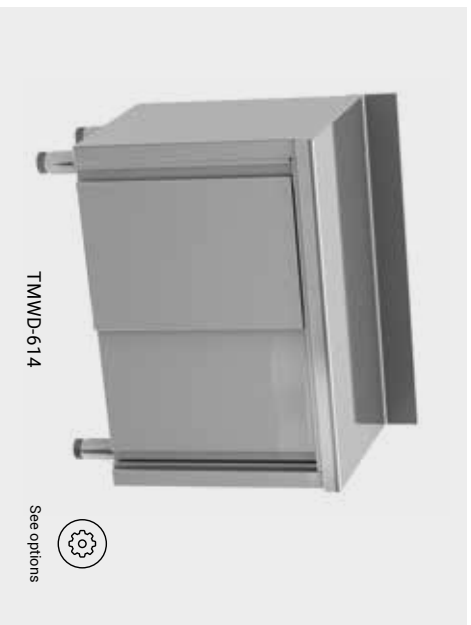
DIMENSIONS (mm)	WALL-MOUNTED		CENTRAL		WITHOUT WORKTOP		PASSTHROUGH	
	TMWST-6	€	TMCS1-6	€	TMS1-6-SE	€	TMPST-6	€
600x600x850	19094353	-	19094363	-	19094373	-	19094313	19094323
800x600x850	19094354	-	19094364	-	19094374	-	19094314	19094324
1000x600x850	19094355	-	19094365	-	19094375	-	19094315	19094325
1200x600x850	19094356	-	19094366	-	19094376	-	19094316	19094326
1400x600x850	19094357	-	19094367	-	19094377	-	19094317	19094327
1600x600x850	19094358	-	19094368	-	19094378	-	19094318	19094328
1800x600x850	19094359	-	19094369	-	19094379	-	19094319	19094329
2000x600x850	19094360	-	19094370	-	19094380	-	19094320	19094330
2200x600x850	19094361	-	19094371	-	19094381	-	19094321	19094331
2400x600x850	19094362	-	19094372	-	19094382	-	19094322	19094332

700 Range

DIMENSIONS (mm)	WALL-MOUNTED		CENTRAL		WITHOUT WORKTOP		PASSTHROUGH	
	TMWST-7	€	TMCS1-7	€	TMS1-7-SE	€	TMPST-7	€
600x700x850	19094383	-	19094393	-	19094403	-	19094333	19094343
800x700x850	19094384	-	19094394	-	19094404	-	19094334	19094344
1000x700x850	19094385	-	19094395	-	19094405	-	19094335	19094345
1200x700x850	19094386	-	19094396	-	19094406	-	19094336	19094346
1400x700x850	19094387	-	19094397	-	19094407	-	19094337	19094347
1600x700x850	19094388	-	19094398	-	19094408	-	19094338	19094348
1800x700x850	19094389	-	19094399	-	19094409	-	19094339	19094349
2000x700x850	19094390	-	19094400	-	19094410	-	19094340	19094350
2200x700x850	19094391	-	19094401	-	19094411	-	19094341	19094351
2400x700x850	19094392	-	19094402	-	19094412	-	19094342	19094352

Elements with sliding doors

Option customization
in length



- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral and hot elements, through a common or independent worktop.
- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**
- **Option door lock.**

600 Range



DIMENSIONS (mm)	WALL-MOUNTED	CENTRAL	WITHOUT WORKTOP	FOR WORK-TOPS WITH BOWL	PASSTHROUGH	PASSTHROUGH WITHOUT WORKTOP
	TMWD-6	TMCD-6	TMD-6 SE	TMD-6-OB SE	TMDP-6	TMDP-6 SE
1000x600x850	19094437	19094443	19094449	19094455	19094413	19094419
1200x600x850	19094438	19094444	19094450	19094456	19094414	19094420
1400x600x850	19094439	19094445	19094451	19094457	19094415	19094421
1600x600x850	19094440	19094446	19094452	19094458	19094416	19094422
1800x600x850	19094441	19094447	19094453	19094459	19094417	19094423
2000x600x850	19094442	19094448	19094454	19094460	19094418	19094424

700 Range

DIMENSIONS (mm)	WALL-MOUNTED	CENTRAL	WITHOUT WORKTOP	FOR WORK-TOPS WITH BOWL	PASSTHROUGH	PASSTHROUGH WITHOUT WORKTOP
	TMWD-7	TMCD-7	TMD-7 SE	TMD-7-OB SE	TMDP-7	TMDP-7 SE
1000x700x850	19094461	19094467	19094473	19094479	19094425	19094431
1200x700x850	19094462	19094468	19094474	19094480	19094426	19094432
1400x700x850	19094463	19094469	19094475	19094481	19094427	19094433
1600x700x850	19094464	19094470	19094476	19094482	19094428	19094434
1800x700x850	19094465	19094471	19094477	19094483	19094429	19094435
2000x700x850	19094466	19094472	19094478	19094484	19094430	19094436

Elements with swing doors



- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral and hot elements, through a common or independent worktop.
- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**
- **Option door lock.**



600 Range

DIMENSIONS (mm)	WALL- MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€	FOR WORK- TOPS WITH BOWL	€	PASSTROUGH	€	PASSTROUGH WITHOUT WORKTOP	€
	TMWHD-6		TMCHD-6		TMHD-6 SE		TMHD-6 OB SE		TMCHDP-6		TMHDP-6 SE	
400x600x850	19094497	-	19094501	-	19094505	-	-	-	19094527	-	19094531	-
600x600x850	19094498	-	19094502	-	19094506	-	19094509	-	19094528	-	19094532	-
800x600x850	19094499	-	19094503	-	19094507	-	19094510	-	19094529	-	19094533	-
1000x600x850	19094500	-	19094504	-	19094508	-	19094511	-	19094530	-	19094534	-

700 Range

DIMENSIONS (mm)	WALL- MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€	FOR WORK- TOPS WITH BOWL	€	PASSTROUGH	€	PASSTROUGH WITHOUT WORKTOP	€
	TMWHD-7		TMCHD-7		TMHD-7 SE		TMHD-7 OB SE		TMCHDP-7		TMHDP-7 SE	
400x700x850	19094512	-	19094516	-	19094520	-	-	-	19094535	-	19094539	-
600x700x850	19094513	-	19094517	-	19094521	-	19094524	-	19094536	-	19094540	-
800x700x850	19094514	-	19094518	-	19094522	-	19094525	-	19094537	-	19094541	-
1000x700x850	19094515	-	19094519	-	19094523	-	19094526	-	19094538	-	19094542	-

Elements with drawers



- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral and hot elements, through a common or independent worktop.

- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height elements with stainless steel height-adjustable feet (-10 mm / + 50 mm)..
- **Supplied assembled.**

Element with 3 drawers

- Module with three (3) drawers.
- Removable drawers with telescopic sliding guides.
- Effective dimensions of the drawer 304 x 435 x 105 mm.



RANGE	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
600	400x600x850	TMWDR3-64	19094485	-	TMCDR3-64	19094486	-	TMDR3-64 SE	19094487	-
700	400x700x850	TMWDR3-74	19094488	-	TMCDR3-74	19094489	-	TMDR3-74 SE	19094490	-


Element with large capacity drawer

- Specially designed to be used as a bread dispenser, to place waste bags or other applications. Supplied with clips to hold plastic bags.
- Removable drawer equipped with telescopic guides with brake.



RANGE	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
600	600x600x850	TMWDR1-66	19094491	-	TMCDR1-66	19094492	-	TMDR1-66 SE	19094493	-
700	600x700x850	TMWDR1-76	19094494	-	TMCDR1-76	19094495	-	TMDR1-76 SE	19094496	-

Elements with sliding doors and drawers

 Option customization
in length



- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral and hot elements, through a common or independent worktop.
- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height elements with stainless steel height-adjustable feet (-10 mm / + 50 mm).

- Intermediate shelf made from stainless steel, adjustable in height and reinforced with profiles.
- Module with three (3) drawers included.
- Removable drawers with telescopic sliding guides.
- Effective dimensions of the drawer 304 x 435 x 105 mm.
- **Supplied assembled.**
- **Option door lock.**

Drawers at the right

600 Range



DIMENSIONS (mm)	WALL-MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€
	TMWDDR3R-6		TMCDR3R-6		TMDR3R-6 SE	
1400x600x850	19094579	-	19094585	-	19094591	-
1600x600x850	19094580	-	19094586	-	19094592	-
1800x600x850	19094581	-	19094587	-	19094593	-
2000x600x850	19094582	-	19094588	-	19094594	-
2200x600x850	19094583	-	19094589	-	19094595	-
2400x600x850	19094584	-	19094590	-	19094596	-

700 Range

DIMENSIONS (mm)	WALL-MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€
	TMWDDR3R-7		TMCDR3R-7		TMDR3R-7 SE	
1400x700x850	19094597	-	19094603	-	19094609	-
1600x700x850	19094598	-	19094604	-	19094610	-
1800x700x850	19094599	-	19094605	-	19094611	-
2000x700x850	19094600	-	19094606	-	19094612	-
2200x700x850	19094601	-	19094607	-	19094613	-
2400x700x850	19094602	-	19094608	-	19094614	-



Drawers at the left



600 Range

DIMENSIONS (mm)	WALL-MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€
	TMWDDR3L-6		TMCDDR3L-6		TMDDR3L-6 SE	
1400x600x850	19094543	-	19094549	-	19094555	-
1600x600x850	19094544	-	19094550	-	19094556	-
1800x600x850	19094545	-	19094551	-	19094557	-
2000x600x850	19094546	-	19094552	-	19094558	-
2200x600x850	19094547	-	19094553	-	19094559	-
2400x600x850	19094548	-	19094554	-	19094560	-

700 Range

DIMENSIONS (mm)	WALL-MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€
	TMWDDR3L-7		TMCDDR3L-7		TMDDR3L-7 SE	
1400x700x850	19094561	-	19094567	-	19094573	-
1600x700x850	19094562	-	19094568	-	19094574	-
1800x700x850	19094563	-	19094569	-	19094575	-
2000x700x850	19094564	-	19094570	-	19094576	-
2200x700x850	19094565	-	19094571	-	19094577	-
2400x700x850	19094566	-	19094572	-	19094578	-

Hot elements



TMWH-614



See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral elements, through a common or independent worktop.
- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height elements with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- Forced hot air distribution system. Resistor-fan system enables a fast heating up and produces an efficient air circulation inside.
- Wool rock insulation.
- Electronic thermostat, with digital display, to control and regulate the temperature at desired set point.
- Working temperature: from +30 °C to +90 °C.
- **Supplied assembled.**
- **Option door lock.**

600 Range



DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	WALL-MOUNTED TMWH-6		CENTRAL TMCH-6		WITHOUT WORKTOP TMH-6 SE	
					€		€		€
1200x600x850	50/60	230V 1N	1565	19094681	-	19094645	-	19094649	-
1400x600x850	50/60	230V 1N	1565	19094682	-	19094646	-	19094650	-
1600x600x850	50/60	230V 1N	2600	19094683	-	19094647	-	19094651	-
1800x600x850	50/60	230V 1N	2600	19094684	-	19094648	-	19094652	-



DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	PASSTHROUGH TMPH-6		PASSTHROUGH WITHOUT WORKTOP TMPH-6 SE	
					€		€
1200x600x850	50/60	230V 1N	1565	19094663	-	19094667	-
1400x600x850	50/60	230V 1N	1565	19094664	-	19094668	-
1600x600x850	50/60	230V 1N	2600	19094665	-	19094669	-
1800x600x850	50/60	230V 1N	3000	19094666	-	19094670	-

700 Range



DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	WALL-MOUNTED TMWH-7	€	CENTRAL TMCH-7	€	WITHOUT WORKTOP TMH-7 SE	€
1200x700x850	50/60	230V 1N	1565	19094685	-	19094653	-	19094658	-
1400x700x850	50/60	230V 1N	1565	19094686	-	19094654	-	19094659	-
1600x700x850	50/60	230V 1N	2600	19094687	-	19094655	-	19094660	-
1800x700x850	50/60	230V 1N	2600	19094688	-	19094656	-	19094661	-
2000x700x850	50/60	230V 1N	3000	19094689	-	19094657	-	19094662	-



DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	PASSTHROUGH TMPH-7	€	PASSTHROUGH WITHOUT WORKTOP TMPH-7 SE	€
1200x700x850	50/60	230V 1N	1565	19094671	-	19094676	-
1400x700x850	50/60	230V 1N	1565	19094672	-	19094677	-
1600x700x850	50/60	230V 1N	2600	19094673	-	19094678	-
1800x700x850	50/60	230V 1N	3000	19094674	-	19094679	-
2000x700x850	50/60	230V 1N	3000	19094675	-	19094680	-

Elements with rack module



- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral and hot elements, through a common or independent worktop.

- Designed to store grids or pans.
- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height elements with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**


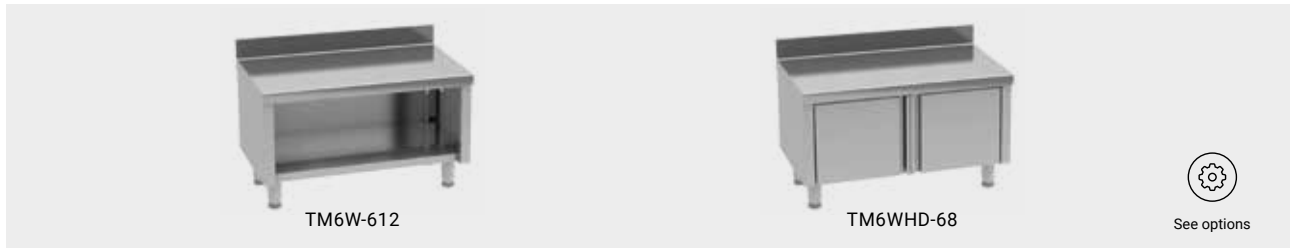
600 Range

CAPACITY	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
1xGN 1/1	400x600x850	TMW-64 GN	19094627	-	TMC-64 GN	19094629	-	TM-64 GN SE	19094631	-
2xGN 1/1	800x600x850	TMW-68 GN	19094628	-	TMC-68 GN	19094630	-	TM-68 GN SE	19094632	-

700 Range

CAPACITY	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
1xGN 1/1	400x700x850	TMW-74 GN	19094633	-	TMC-74 GN	19094637	-	TM-74 GN SE	19094641	-
1x600x400	500x700x850	TMW-75 P	19094634	-	TMC-75 P	19094638	-	TM-75 P SE	19094642	-
2xGN 1/1	800x700x850	TMW-78 GN	19094635	-	TMC-78 GN	19094639	-	TM-78 GN SE	19094643	-
2x600x400	1000x700x850	TMW-710 P	19094636	-	TMC-710 P	19094640	-	TM-710 P SE	19094644	-

600 mm height elements

 Option customization in length


TM6W-612

TM6WHD-68



See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of 600 mm-height neutral elements, through a common or independent worktop.

- Lower base reinforced with profile to guarantee greater robustness.
- Designed to support cooking appliances and place the working height at 850-900 mm. With stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**
- **Option door lock (Elements with swing doors).**

Open elements



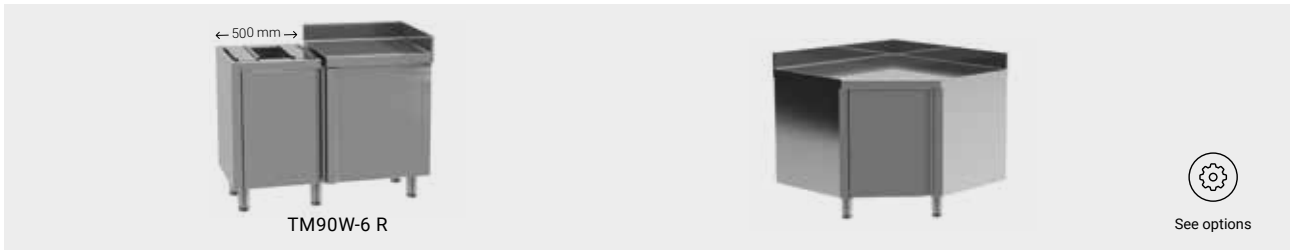
DIMENSIONS (mm)	WALL-MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€
	TM6W-6 TM6W-7		TM6C-6 TM6C-7		TM6-6 SE TM6-7 SE	
600 RANGE						
600x600x600	19094690	-	19094696	-	19094702	-
800x600x600	19094691	-	19094697	-	19094703	-
1000x600x600	19094692	-	19094698	-	19094704	-
1200x600x600	19094693	-	19094699	-	19094705	-
1400x600x600	19094694	-	19094700	-	19094706	-
1600x600x600	19094695	-	19094701	-	19094707	-
700 RANGE						
600x700x600	19094708	-	19094714	-	19094720	-
800x700x600	19094709	-	19094715	-	19094721	-
1000x700x600	19094710	-	19094716	-	19094722	-
1200x700x600	19094711	-	19094717	-	19094723	-
1400x700x600	19094712	-	19094718	-	19094724	-
1600x700x600	19094713	-	19094719	-	19094725	-

Elements with swing doors



DIMENSIONS (mm)	WALL-MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€
	TM6WHD-6 TM6WHD-7		TM6CHD-6 TM6CHD-7		TM6HD-6 SE TM6HD-7 SE	
600 RANGE						
400x600x600	19094726	-	19094730	-	19094734	-
600x600x600	19094727	-	19094731	-	19094735	-
800x600x600	19094728	-	19094732	-	19094736	-
1000x600x600	19094729	-	19094733	-	19094737	-
700 RANGE						
400x700x600	19094738	-	19094742	-	19094746	-
600x700x600	19094739	-	19094743	-	19094747	-
800x700x600	19094740	-	19094744	-	19094748	-
1000x700x600	19094741	-	19094745	-	19094749	-

Corner elements



- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral and hot elements, through an independent worktop.
- Designed to optimize the space in the corners while maintaining a homogeneous line next to neutral and hot elements.

- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height elements with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**
- **Option door lock.**

Closed corner elements

- Specially designed with a coupling module for one (1) swing door to facilitate the connection to another worktop.

- Requires worktop with 500 mm overhang on coupling module.
- Straight corners.

600 Range

MODEL	CODE	DIMENSIONS (mm)	POSITION	€
TM90W-6 R	19094621	1100x600x850	Right	-
TM90W-6 L	19094622	1100x600x850	Left	-

700 Range

MODEL	CODE	DIMENSIONS (mm)	POSITION	€
TM90W-7 R	19094623	1200x700x850	Right	-
TM90W-7 L	19094624	1200x700x850	Left	-

Corner elements with door

600 Range

MODEL	CODE	DIMENSIONS (mm)	€
TM90WD-6	19094625	1000x1000x600x850	-

700 Range

MODEL	CODE	DIMENSIONS (mm)	€
TM90WD-7	19094626	1000x1000x700x850	-

Waste collection elements



See options

- Corner elements with door
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral and hot elements, through a common or independent worktop.
- 850 mm height elements with stainless steel height-adjustable feet (-10 mm / + 50 mm).

- Sorting hole with rubber ring to throw waste. A waste bin (not included) with maximum diameter of 360 mm could be placed under the counter.
- **Supplied assembled.**



RANGE	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
600	600x600x850	TMWD-R-66	19094615	-	TMCD-R-66	19094616	-	TMD-R-66 SE	19094617	-
700	600x700x850	TMWD-R-76	19094618	-	TMCD-R-76	19094619	-	TMD-R-76 SE	19094620	-

Elements with sink



See options

- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral elements, through an independent worktop.
- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height elements with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- Worktop fully made from AISI-304 18/10 stainless steel, 1 mm thickness and overflow rim.
- Single-pressed, sound-proof bowls.
- Drain valve and overflow pipe for each bowl.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- **Supplied assembled.**
- **Option door lock.**



600 Range


MODEL	DIMENSIONS (mm)		BOWL DIMENSIONS (mm)	ELEMENTS WITH DOORS		DOOR TYPE	€	ELEMENTS WITH DOORS AND SPACE FOR UNDER-COUNTER DISHWASHER		€
				D	WD			DOOR TYPE	€	
SKM-66	600x600		B1	500x400x250	19094750	Swing	-	-	-	-
SKM-610	1000x600		B1 D1R	400x400x250	19094751	Sliding	-	-	-	-
			B1 D1L	400x400x250	19094752	Sliding	-	-	-	-
			B2	400x400x250	19094753	Sliding	-	-	-	-
SKM-612	1200x600		B1 D1R	500x400x250	19094754	Sliding	-	19094766	Swing	-
			B1 D1L	500x400x250	19094755	Sliding	-	19094767	Swing	-
			B2	500x400x250	19094756	Sliding	-	-	-	-
SKM-614	1400x600		B2 D1R	400x400x250	19094757	Sliding	-	-	-	-
			B2 D1L	400x400x250	19094758	Sliding	-	-	-	-
			B1 D1R	500x400x250	19094759	Sliding	-	19094768	Swing	-
			B1 D1L	500x400x250	19094760	Sliding	-	19094769	Swing	-
SKM-616	1600x600		B2 D1R	500x400x250	19094761	Sliding	-	-	-	-
			B2 D1L	500x400x250	19094762	Sliding	-	-	-	-
SKM-618	1800x600		B2 D1R	500x400x250	19094763	Sliding	-	19094770	Sliding	-
			B2 D1L	500x400x250	19094764	Sliding	-	19094771	Sliding	-
SKM-620	2000x600		B2 D2RL	500x400x250	19094765	Sliding	-	-	-	-



700 Range

MODEL	DIMENSIONS (mm)		BOWL DIMENSIONS (mm)	ELEMENTS WITH DOORS	DOOR TYPE	€	ELEMENTS WITH DOORS AND SPACE FOR UNDERCOUNTER DISHWASHER		€	
							D	WD		DOOR TYPE
SKM-77	700x700		B1	500x500x300	19094772	Swing	-	-	-	-
SKM-710	1000x700		B1 D1R	400x500x300	19094773	Sliding	-	-	-	-
			B1 D1L	400x500x300	19094774	Sliding	-	-	-	-
SKM-712	1200x700		B2	400x500x300	19094775	Sliding	-	-	-	-
			B1 D1R	500x500x300	19094776	Sliding	-	19094789	Swing	-
			B1 D1L	500x500x300	19094777	Sliding	-	19094790	Swing	-
SKM-714	1400x700		B2	500x500x300	19094778	Sliding	-	-	-	-
			B1 D1R	600x500x300	19094779	Sliding	-	19094791	Swing	-
			B1 D1L	600x500x300	19094780	Sliding	-	19094792	Swing	-
SKM-716	1600x700		B2	600x500x300	19094781	Sliding	-	-	-	-
			B2 D1R	500x500x300	19094782	Sliding	-	-	-	-
			B2 D1L	500x500x300	19094783	Sliding	-	-	-	-
SKM-718	1800x700		B2 D1R	500x500x300	19094784	Sliding	-	19094793	Sliding	-
			B2 D1L	500x500x300	19094785	Sliding	-	19094794	Sliding	-
			B3	500x500x300	19094786	Sliding	-	-	-	-
SKM-720	2000x700		B2 D1R	600x500x300	19094787	Sliding	-	-	-	-
			B2 D1L	600x500x300	19094788	Sliding	-	-	-	-

Worktops

 Option customization in length

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with

welded corners.

- Designed to be mounted on neutral and hot element compositions without worktop.



See options

Flat worktops

600 Range



DIMENSIONS (mm)	WALL-MOUNTED MTTW-6	€	CENTRAL MTTC-6	€
600x600	19094903	-	19094880	-
700x600	19094904	-	19094881	-
800x600	19094905	-	19094882	-
900x600	19094906	-	19094883	-
1000x600	19094907	-	19094884	-
1100x600	19094908	-	19094885	-
1200x600	19094909	-	19094886	-
1300x600	19094910	-	19094887	-
1400x600	19094911	-	19094888	-
1500x600	19094912	-	19094889	-
1600x600	19094913	-	19094890	-
1700x600	19094914	-	19094891	-
1800x600	19094915	-	19094892	-
1900x600	19094916	-	19094893	-
2000x600	19094917	-	19094894	-
2100x600	19094918	-	19094895	-
2200x600	19094919	-	19094896	-
2300x600	19094920	-	19094897	-
2400x600	19094921	-	19094898	-
2500x600	19094922	-	19094899	-
2600x600	19094923	-	19094900	-
2700x600	19094924	-	19094901	-
2800x600	19094925	-	19094902	-

700 Range



DIMENSIONS (mm)	WALL-MOUNTED MTTW-7	€	CENTRAL MTTC-7	€
600x700	19094949	-	19094926	-
700x700	19094950	-	19094927	-
800x700	19094951	-	19094928	-
900x700	19094952	-	19094929	-
1000x700	19094953	-	19094930	-
1100x700	19094954	-	19094931	-
1200x700	19094955	-	19094932	-
1300x700	19094956	-	19094933	-
1400x700	19094957	-	19094934	-
1500x700	19094958	-	19094935	-
1600x700	19094959	-	19094936	-
1700x700	19094960	-	19094937	-
1800x700	19094961	-	19094938	-
1900x700	19094962	-	19094939	-
2000x700	19094963	-	19094940	-
2100x700	19094964	-	19094941	-
2200x700	19094965	-	19094942	-
2300x700	19094966	-	19094943	-
2400x700	19094967	-	19094944	-
2500x700	19094968	-	19094945	-
2600x700	19094969	-	19094946	-
2700x700	19094970	-	19094947	-
2800x700	19094971	-	19094948	-

Double central flat worktop



1200 Range

MODEL	CODE	DIMENSIONS (mm)	€
MTTC-1214	19094795	1400x1200	-
MTTC-1216	19094796	1600x1200	-
MTTC-1218	19094797	1800x1200	-
MTTC-1220	19094798	2000x1200	-
MTTC-1222	19094799	2200x1200	-
MTTC-1224	19094800	2400x1200	-
MTTC-1226	19094801	2600x1200	-
MTTC-1228	19094802	2800x1200	-

1300 Range

MODEL	CODE	DIMENSIONS (mm)	€
MTTC-1314	19094803	1400x1300	-
MTTC-1316	19094804	1600x1300	-
MTTC-1318	19094805	1800x1300	-
MTTC-1320	19094806	2000x1300	-
MTTC-1322	19094807	2200x1300	-
MTTC-1324	19094808	2400x1300	-
MTTC-1326	19094809	2600x1300	-
MTTC-1328	19094810	2800x1300	-

Worktops with bowl

- Welded bowl of 500 x 400 x 250 mm.

600 Range



DIMENSIONS (mm)	BOWL TO THE RIGHT	€	BOWL TO THE LEFT	€	BOWL IN CENTER	€
	MTTW-B1R-6		MTTW-B1L-6		MTTW-B1C-6	
1000x600	19094972	-	19094983	-	19094994	-
1200x600	19094973	-	19094984	-	19094995	-
1400x600	19094974	-	19094985	-	19094996	-
1500x600	19094975	-	19094986	-	19094997	-
1600x600	19094976	-	19094987	-	19094998	-
1800x600	19094977	-	19094988	-	19094999	-
2000x600	19094978	-	19094989	-	19095000	-
2200x600	19094979	-	19094990	-	19095001	-
2400x600	19094980	-	19094991	-	19095002	-
2600x600	19094981	-	19094992	-	19095003	-
2800x600	19094982	-	19094993	-	19095004	-

700 Range

DIMENSIONS (mm)	BOWL TO THE RIGHT	€	BOWL TO THE LEFT	€	BOWL IN CENTER	€
	MTTW-B1R-7		MTTW-B1L-7		MTTW-B1C-7	
1000x700	19095005	-	19095016	-	19095027	-
1200x700	19095006	-	19095017	-	19095028	-
1400x700	19095007	-	19095018	-	19095029	-
1500x700	19095008	-	19095019	-	19095030	-
1600x700	19095009	-	19095020	-	19095031	-
1800x700	19095010	-	19095021	-	19095032	-
2000x700	19095011	-	19095022	-	19095033	-
2200x700	19095012	-	19095023	-	19095034	-
2400x700	19095013	-	19095024	-	19095035	-
2600x700	19095014	-	19095025	-	19095036	-
2800x700	19095015	-	19095026	-	19095037	-

Reinforced profile refrigerated tables

- Made from stainless steel.

alignment in modular compositions.

- To be installed on refrigerated tables without countertop for

MODEL	CODE	APPLIES TO	€
R-ACP	19095383	GN ACP refrigerated counters	-
R-CCP-G	19095384	GN CCP refrigerated counters	-
R-CCP-S	19095385	Snack CCP refrigerated counters	-

FOR REFRIGERATED COUNTERS LENGTH (mm)	QUANTITY
<2000	3
>=2000	4

Recycling station elements




- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Element with closed structure made from stainless steel.
- 850 mm height elements with stainless steel height-adjustable feet (-10 mm / + 50 mm).


- Designed for the classification and collection of waste.
- Ø195 mm holes for placing rubber rings.
- Rubber ring (not included) to throw waste. A waste bin (not included) with maximum diameter of 360 mm could be placed under the counter.
- **Supplied assembled.**



Mural

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TMW-R-612	19094813	1200x600x850	2	-
TMW-R-618	19094814	1800x600x850	3	-
KIDS 				
TMW-R-K-612	19094817	1200x600x700	2	-
TMW-R-K-618	19094818	1800x600x700	3	-

Central

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TMC-R-612	19094811	1200x600x850	2	-
TMC-R-618	19094812	1800x600x850	3	-
KIDS 				
TMC-R-K-612	19094815	1200x600x700	2	-
TMC-R-K-618	19094816	1800x600x700	3	-



Rubber ring

- Removable internal Ø162 mm rubber ring that facilitates the identification of the container.
- Easy to clean and disinfect.

MODEL	CODE	COLOR	€
R-Y232	19092787	Yellow	-
R-B232	19092788	Blue	-
R-R232	19092789	Red	-
R-G232	19092790	Green	-

Accessories

Sorting hole lid



- Specially designed to be placed on the sorting hole to cover it.

MODEL	CODE	€
RL-232	19092820	

Castors kit



- Ø125 mm castors.

MODEL	CODE	No CASTORS	TABLE LENGTH	€
CMK-4	19092830	4	<= 2000 mm	
CMK-5	19092831	5	Closed corner elements	
CMK-6	19092832	6	> 2000 mm	

Plinths

- Made from stainless steel and easy assembling.

For modular neutral and hot elements



MODEL	CODE	DIMENSIONS (mm)	€
PF-4	19094819	400	
PF-5	19094820	500	
PF-6	19094821	600	
PF-8	19094822	800	
PF-10	19094823	1000	
PF-12	19094824	1200	
PF-14	19094825	1400	
PF-16	19094826	1600	
PF-18	19094827	1800	
PF-20	19094828	2000	
PF-22	19092779	2200	
PF-24	19095040	2400	
SF-6	19092843	600 mm side	
SF-7	19092844	700 mm side	
PF-90WD	19095380	Closed corner elements	
PF-90W R	19095381	Corner elements with door - right workshop	
PF-90W L	19095382	Corner elements with door - left workshop	

For refrigerated counters Concept

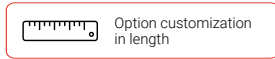
WITH WORKTOP		WITHOUT WORKTOP		APPLIES TO		
MODEL	CODE	€	MODEL	CODE	€	
PF-CC-2G	19092833	-	PF-CC-2G NT	19095542	-	Concept GN 2-door refrigerated counters
PF-CC-3G	19092834	-	PF-CC-3G NT	19095543	-	Concept GN 3-door refrigerated counters
PF-CC-4G/4S R	19092835	-	PF-CC-4G/4S R NT	19095544	-	Concept GN 4-door and Snack 4-door remote refrigerated counters
PF-CC-2G R	19092836	-	PF-CC-2G R NT	19095545	-	Concept GN 2-door remote refrigerated counters
PF-CC-3G R/2S	19092837	-	PF-CC-3G R/2S NT	19095546	-	Concept GN 3-door remote and Snack 2-door refrigerated counters
PF-CC-4G R	19092838	-	PF-CC-4G R NT	19095547	-	Concept GN 4-door remote refrigerated counters
PF-CC-3S	19092839	-	PF-CC-3S NT	19095548	-	Concept Snack 3-door refrigerated counters
PF-CC-4S	19092840	-	PF-CC-4S NT	19095549	-	Concept Snack 4-door refrigerated counters
PF-CC-2S R	19092841	-	PF-CC-2S R NT	19095560	-	Concept Snack 2-door remote refrigerated counters
PF-CC-3S R	19092842	-	PF-CC-3S R NT	19095561	-	Concept Snack 3-door remote refrigerated counters

For refrigerated counters Advance

MODEL	CODE	APPLIES TO	€
PF-AC-2G	19095562	Advance GN 2-door refrigerated counters	-
PF-AC-3G	19095563	Advance GN 3-door refrigerated counters	-
PF-AC-4G	19095564	Advance GN 4-door refrigerated counters	-

Options

Option customization in length



Indicate the code and price of the next higher model and the desired length.

Option 1.5 mm thickness worktop.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
1,5	0204-0001	Up to 1200 mm	
1,5	0204-0002	Up to 2000 mm	
1,5	0204-0003	Up to 2800 mm	

Option stainless steel reinforcements with profile.

DIMENSIONS (mm)	ABBREVIATION	WORKTOPS	€	ABBREVIATION	ONE (1) SHELF	€	ABBREVIATION	WORKTOP AND ONE (1) SHELF	€	ABBREVIATION	WORKTOP AND TWO (2) SHELVES	€
Up to 1200 mm	ST	0205-0001	-	SS	0205-0006	-	STS	0205-0011	-	ST2S	0205-0016	-
Up to 1600 mm	ST	0205-0002	-	SS	0205-0007	-	STS	0205-0012	-	ST2S	0205-0017	-
Up to 2000 mm	ST	0205-0003	-	SS	0205-0008	-	STS	0205-0013	-	ST2S	0205-0018	-
Up to 2400 mm	ST	0205-0004	-	SS	0205-0009	-	STS	0205-0014	-	ST2S	0205-0019	-

Option door lock.







ABBREVIATION	CODE	DESCRIPTION	€
CR	0206-0001	One (1) lock	-
CR	0206-0002	Two (2) locks	-
CR	0206-0004	Four (4) locks	-






Option side splash folded and welded to the worktop.

ABBREVIATION	CODE	SIDE	€
SPR	0207-0001	Right	-
SPL	0207-0002	Left	-
SPRL	0207-0003 *	Right + Left	-



* Maximum length up to 2600 mm.

Option faucet hole Ø 33 mm.

ABBREVIATION	CODE	DESCRIPTION	€
33R1	0208-0001	 One (1) hole to the right	-
33L1	0208-0002	 One (1) hole to the left	-
33C1	0208-0003	 One (1) hole centered	-
33B1	0208-0004	 One (1) hole between two (2) bowls	-
33R2	0208-0005	 Two (2) holes to the right	-
33L2	0208-0006	 Two (2) holes to the left	-

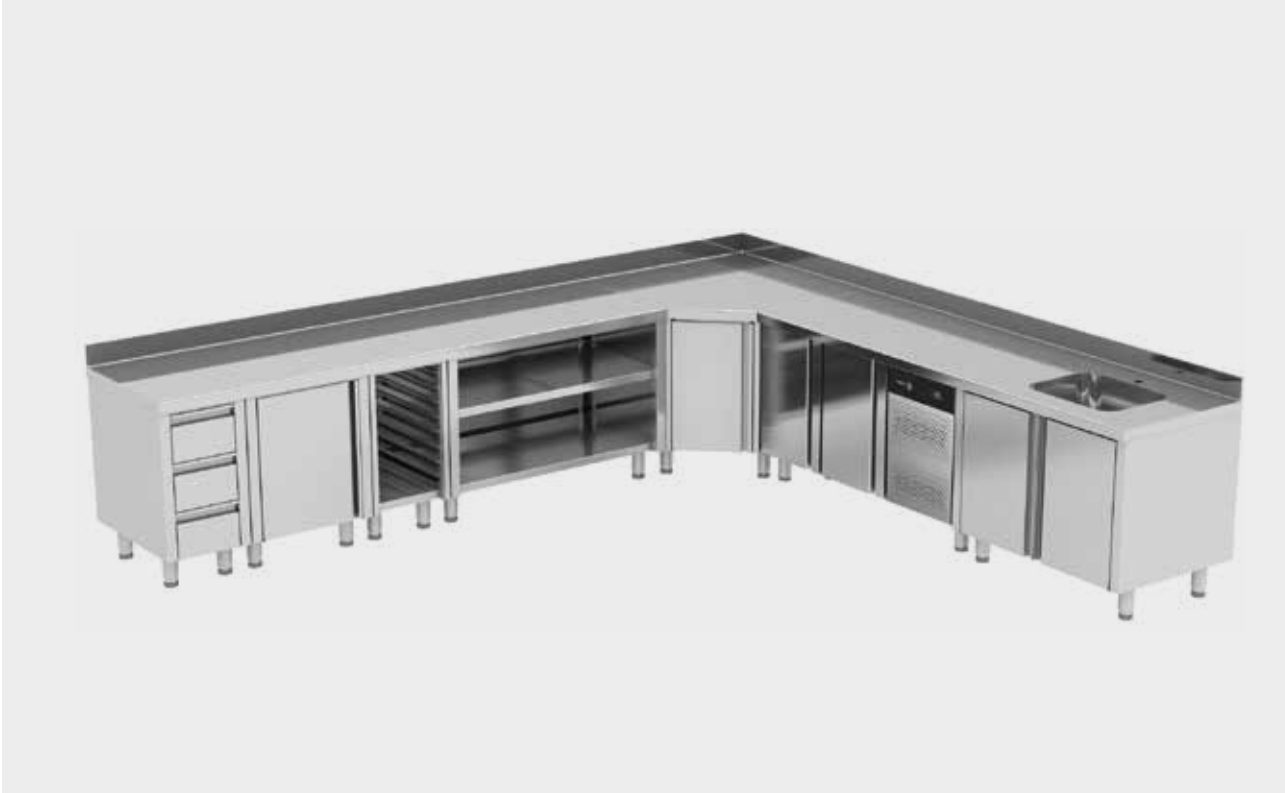
ABBREVIATION	CODE	DESCRIPTION	€
33C2	0208-0007	 Two (2) holes centered	-
33B2	0208-0008	 Two (2) holes between three (3) bowls	-
33R3	0208-0009	 Three (3) holes to the right	-
33L3	0208-0010	 Three (3) holes to the left	-
33C3	0208-0011	 Three (3) holes centered	-

Option one (1) sorting hole with black rubber ring on the worktop to throw waste.

ABBREVIATION	CODE	DESCRIPTION	€
RC	0209-0003	 One (1) hole with ring centered	-
R	0209-0006	 One (1) custom hole with ring	-

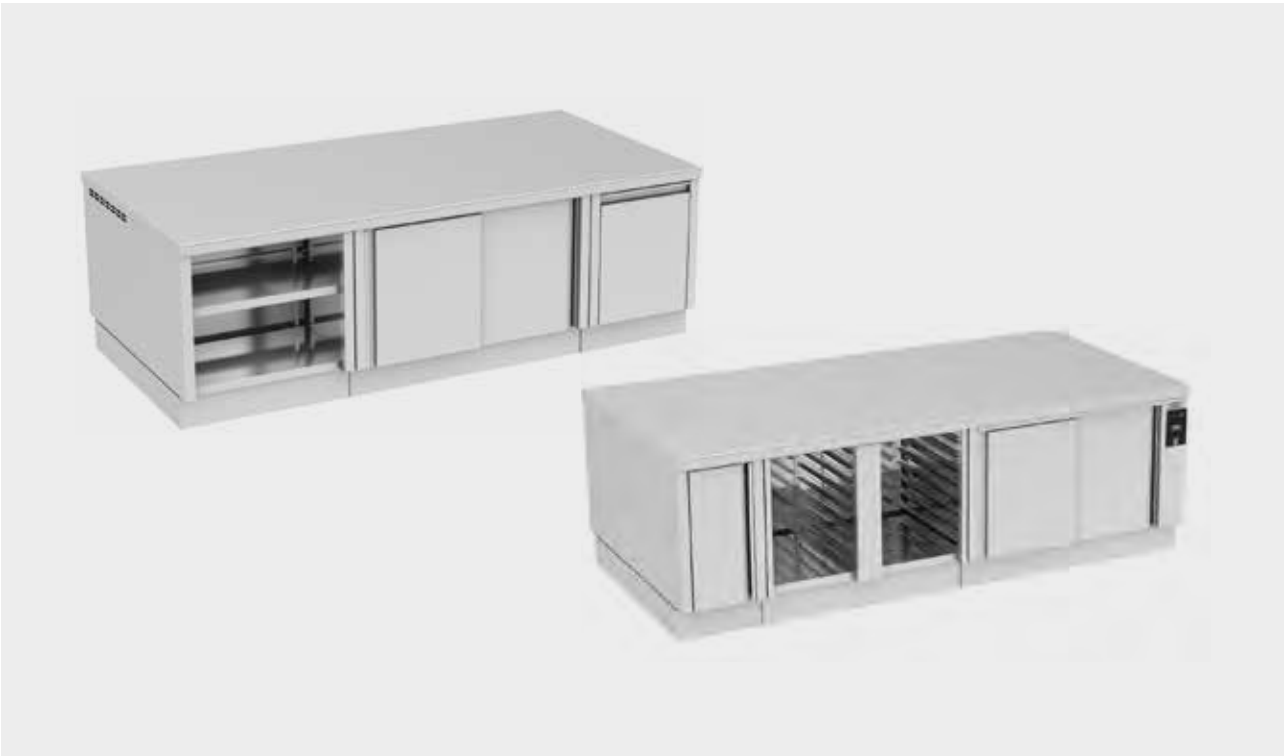
Composition examples

Wall-mounted corner composition with integrated refrigerated counter:



No	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	QUANTITY	TOTAL €
1	MTTW-726	19094969	Wall-mounted flat worktop	2600x700	-	1	-
2	TMDR3-74 SE	19094490	Element with 3 drawers without worktop	400x700x850	-	1	-
3	TMHD-76 SE	19094521	Elements with swing doors without worktop	600x700x850	-	1	-
4	TM-74 GN SE	19094641	Element with rack module 1xGN1/1 without worktop	400x700x850	-	1	-
5	TMS1-712 SE	19094406	Element with shelves without worktop	1200x700x850	-	1	-
6	TM90WD-7	19094626	Corner element with door	1000x1000x700x850	-	1	-
7	MTTW-B1R-724	19095013	Worktop with bowl to the right	2400x700	-	1	-
		-	L= 2342 mm				
	33C1	0208-0003	One (1) centered faucet hole Ø 33 mm				
8	CCP-2G NT	19089829	Concept GN 2-door refrigerated counters without worktop	1342x700x850	-	1	-
9	R-CCP-G	19095384	Reinforcement with profiles for Concept refrigerated counters	-	-	3	-
10	TMHD-710 OB SE	19094526	Elements with swing doors for worktops with bowl	1000x700x850	-	1	-
TOTAL					-		-

Double central composition with integrated hot element:



No	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	QUANTITY	TOTAL €
1	MTTC-1326	19094809	Double central flat worktop	2600x1300	-	1	-
2	TMS1-68 SE	19094374	Element with shelves without worktop	800x600x850	-	1	-
3	TMD-612 SE	19094450	Elements with sliding doors without worktop	1200x600x850	-	1	-
4	TMDR1-66 SE	19094493	Element with large capacity drawer without worktop	600x600x850	-	1	-
5	TMHD-74 SE	19094520	Elements with swing doors without worktop	400x700x850	-	1	-
6	TM-710 P SE	19094644	Element with rack module 2x600x400 without worktop	1000x700x850	-	1	-
7	TMH-712 SE	19094658	Hot element without worktop	1200x700x850	-	1	-
8	PF-8	19094822	Plinth	800	-	1	-
9	PF-12	19094824	Plinth	1200	-	2	-
10	PF-6	19094821	Plinth	600	-	1	-
11	PF-4	19094819	Plinth	400	-	1	-
12	PF-10	19094823	Plinth	1000	-	1	-
13	SF-6	19092843	Side plinth	600	-	2	-
14	SF-7	19092844	Side plinth	700	-	2	-
TOTAL					-	-	-

Wall-mounted corner composition with integrated hot element:



No	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	QUANTITY	TOTAL €
1	MTTW-723	19094966	Wall-mounted flat worktop	2300x700x850	-	1	-
	R	0209-0006	One (1) custom hole		-	1	-
2	TMD-712 SE	19094474	Elements with sliding doors without worktop	1200x700x850	-	1	-
3	TMD-R-76 SE	19094620	Waste collection elements without worktop	600x700x850	-	1	-
4	TM90W-7 R	19094623	Closed corner elements - right worktop	1200x700x850	-	1	-
5	TMWH-720	19094689	Hot element	2000x700x850	-	1	-
TOTAL					-		-



Raise the bar.



Find out more!

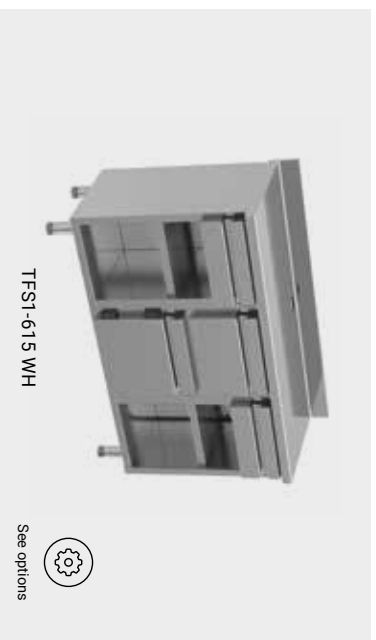


Access the website

Bar elements

Coffee back bar counters and back bar counters	523
— Coffee back bar counters	523
— Back bar counters	523
Cocktail stations	524
— Drop-in cocktail station.....	524
— Single cocktail stations	524
— Accessories.....	526
Options	527

Coffee back bar counters

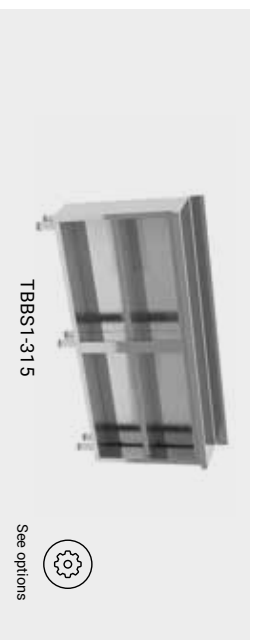


- Specially designed to place a coffee machine. Ideal for coffee shops, bars or restaurants.
- To be complemented with back and refrigerated counters, to set up a bar line adapted to each space and need.
- Removable drawers with telescopic sliding guides.
- Waste hopper to collect coffee grounds, with a rubber stopper

- that absorbs noise when using.
- Back in stainless steel, partially open for coffee machine installation.
- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.
- **Supplied assembled.**

DIMENSIONS (mm)	HOPPER POSITION	MODEL	NO HOLE ON WORKTOP	€	MODEL	WITH HOLE ON WORKTOP	€	MODEL	WITHOUT WORKTOP	€
1000x600x1050	Right	TFS1-610 R	19094266	-	TFS1-610 R WH	19094267	-	TFS1-610 R SE	19094268	-
1000x600x1050	Left	TFS1-610 L	19094269	-	TFS1-610 L WH	19094270	-	TFS1-610 L SE	19094271	-
1500x600x1050	Center	TFS1-615	19094272	-	TFS1-615 WH	19094273	-	TFS1-615 SE	19094274	-
2000x600x1050	Center	TFS1-620	19094275	-	TFS1-620 WH	19094276	-	TFS1-620 SE	19094277	-
2500x600x1050	Center	TFS1-625	19094278	-	TFS1-625 WH	19094279	-	TFS1-625 SE	19094280	-

Back bar counters



- Specially designed to store small machinery, kitchenware, bar accessories, etc. Ideal for coffee shops, bars or restaurants.
- To be complemented with coffee and refrigerated back counters, to set up a bar line adapted to each space and need."

- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.
- **Supplied assembled.**

 Option customization
in length

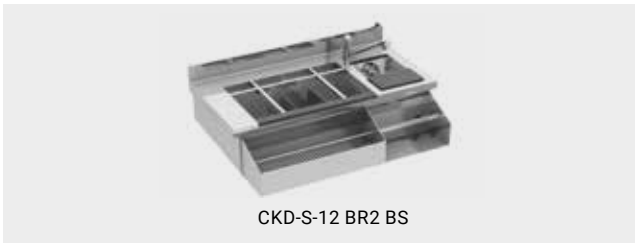
350 Range

DIMENSIONS (mm)	WITH ONE (1) SHELF		WITH TWO (2) SHELVES	
	WITH WORKTOP	WITHOUT WORKTOP	WITH WORKTOP	WITHOUT WORKTOP
1000x350x1050	TBBS1-3	TBBS1-3 SE	TBBS2-3	TBBS2-3 SE
1500x350x1050	19094281	19094285	19094289	19094293
2000x350x1050	19094282	19094286	19094290	19094294
2500x350x1050	19094283	19094287	19094291	19094295
2500x350x1050	19094284	19094288	19094292	19094296

600 Range

DIMENSIONS (mm)	WITH ONE (1) SHELF		WITH TWO (2) SHELVES	
	WITH WORKTOP	WITHOUT WORKTOP	WITH WORKTOP	WITHOUT WORKTOP
1000x600x1050	TBBS1-6	TBBS1-6 SE	TBBS2-6	TBBS2-6 SE
1500x600x1050	19094297	19094301	19094305	19094309
2000x600x1050	19094298	19094302	19094306	19094310
2500x600x1050	19094299	19094303	19094307	19094311
2500x600x1050	19094300	19094304	19094308	19094312

Drop-in cocktail station



CKD-S-12 BR2 BS

Ice well and sink

- Specially designed to be installed in a bar counter to streamline professional cocktail operations.

- Worktop made from AISI-304 18/10 stainless steel with satin finish.

MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	SPEED RAIL	BLENDER HOLDER	€
CKD-S-12 BR1	19092973	1200x685x310	1175x520x245	Single	No	-
CKD-S-12 BR2 BS	19092974	1200x795x310	1175x520x245	Double	Yes	-

Single cocktail stations



See options



CKS1-12 BR1

Table with ice well

- Worktop made from AISI-304 18/10 stainless steel with satin finish.

- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.

- Square section stainless steel legs 40 x 40 mm.

- Rear legs set back 40 mm for floors with sanitary radius.

- Model with reinforcement frame: three (3) crossbars, two (2) at the sides and one (1) at the rear, as lower part element reinforcement. There is the possibility of placing

the crossbar in a central position.

- Model with shelf: shelf made from stainless steel with satin finish and reinforcements in profile. Shelf assembly done by fixing four (4) screws.

- 900 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).

- **Supplied disassembled.**

- **Option shipped assembled.**

MODEL	CODE	DIMENSIONS (mm)	TYPE	SPEED RAIL	BLENDER HOLDER	€
CKLR-12 BR1	19094866	1200x710x900	Reinforcement frame	Single	No	-
CKS1-12 BR1	19094867	1200x710x900	With shelf	Single	No	-



CKM-12 BR2

Element with ice well

- Worktop made from AISI-304 18/10 stainless steel with satin finish.

- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.

- Element with closed structure made from stainless steel.

- Lower base reinforced with

profile to guarantee greater robustness.

- 900 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).

- **Supplied assembled.**

MODEL	CODE	DIMENSIONS (mm)	SPEED RAIL	BLENDER HOLDER	€
CKM-12 BR2	19094868	1200x820x900	Double	No	-



CKS1-S-12 BR2 BS

Table with ice well and sink

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.
- Square section stainless steel legs 40 x 40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- Model with reinforcement frame: three (3) crossbars, two (2) at the sides and one (1) at the rear, as lower part
- element reinforcement. There is the possibility of placing the crossbar in a central position.
- Model with shelf: shelf made from stainless steel with satin finish and reinforcements in profile. Shelf assembly done by fixing four (4) screws.
- 900 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Option shipped assembled.**

MODEL	CODE	DIMENSIONS (mm)	TYPE	SPEED RAIL	BLENDER HOLDER	€
CKLR-S-12 BR1	19094869	1200x710x900	Reinforcement frame	Simple	No	-
CKS1-S-12 BR1	19094870	1200x710x900	With shelf	Simple	No	-
CKLR-S-12 BR2 BS	19094872	1200x820x900	Reinforcement frame	Doble	Yes	-
CKS1-S-12 BR2 BS	19094871	1200x820x900	With shelf	Doble	Yes	-
CKLR-S-15 BR2 BS	19094874	1500x820x900	Reinforcement frame	Doble	Yes	-
CKS1-S-15 BR2 BS	19094873	1500x820x900	With shelf	Doble	Yes	-

Element with ice well and sink

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.
- Element with closed structure made from stainless steel.
- Lower base reinforced with profile to guarantee greater robustness.
- 900 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**



CKM-S-15 BR2 BS

MODEL	CODE	DIMENSIONS (mm)	SPEED RAIL	BLENDER HOLDER	DIPPER WELL	€
CKM-S-12 BR2 BS	19094875	1200x820x900	Double	Yes	No	-
CKM-S-15 BR2 BS	19094876	1500x820x900	Double	Yes	No	-
CKM-S-DW-15 BR2 BS	19094878	1500x820x900	Double	Yes	Yes	-



CKRF-S-DW-15 BR2 BS

Element with ice well, sink and refrigerated reserve

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.
- Rear legs set back 40 mm for floors with sanitary radius.
- Refrigerated reserve with drawers at the bottom, designed to store bottles.
- Stainless steel removable refrigerated drawers, with telescopic sliding guides and self-closing system.
- Rod modular system allowing an optimal organization of bottles in drawers.
- High-density (40 kg/m³), CFC-free, ecological polyurethane insulation.
- Removable pull-out/push-in magnetic gasket to keep maximum hygiene and maintain the insulating properties.
- Easy-to-extract condensing unit included.
- Evaporation system of defrost water with evaporation pan.
- Electrical components in a single, easy-to-access point to enable maintenance operations.
- Stainless steel ventilation grills on the customer side.
- Forced draft evaporator.
- Electronic thermostat, with digital display, to control and regulate the temperature of the refrigerated reserve.
- Working temperature (in climate Class IV conditions): from +0 °C to +4 °C
- **Supplied assembled.**

MODEL	REFRIGERANT GAS	HZ	CODE	DIMENSIONS (mm)	SPEED RAIL	BLENDER HOLDER	DIPPER WELL	POWER (W)	€
CKRF-S-15 BR2 BS	R290	50/60	19094877	1500x820x900	Double	Yes	No	255	-
CKRF-S-DW-15 BR2 BS	R290	50/60	19094879	1500x820x900	Double	Yes	Yes	255	-

Accessories



Jigger shelf

- Specially designed to store jiggers. It can be hung from the backsplash or from the cocktail station well.

MODEL	CODE	€
SS-3	19092975	-



Bottle support

- Specially designed to store bottles inside a GN 1/3 pan (not included).

MODEL	CODE	€
SB-13	19092976	-



Options

Option shipped assembled.

Option customization in length

ABBREVIATION	CODE	DIMENSIONS (mm)	€
A	0201-0001	Up to 1200 mm	-
A	0201-0002	Up to 2000 mm	-

Option customization in length

Indicate the code and price of the next higher model and the desired length.

Option 1.5 mm thickness worktop.

Option side splash folded and welded to the worktop.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
1,5	0204-0001	Up to 1200 mm	-
1,5	0204-0002	Up to 2000 mm	-
1,5	0204-0003	Up to 2800 mm	-

ABBREVIATION	CODE	SIDE	€
SPR	0207-0001	Right	-
SPL	0207-0002	Left	-
SPRL	0207-0003	Right + left	-

Note: applies to back bar elements.

Note: applies to back bar elements.

Option stainless steel reinforcements with profile.

DIMENSIONS (mm)	ABBREVIATION ONE (1) SHELF	CODE	€	ABBREVIATION WORKTOP AND ONE (1) SHELF	CODE	€
Up to 1200 mm	SS	0205-0006	-	STS	0205-0011	-
Up to 1600 mm	SS	0205-0007	-	STS	0205-0012	-
Up to 2000 mm	SS	0205-0008	-	STS	0205-0013	-
Up to 2800 mm	SS	0205-0010	-	STS	0205-0015	-





Stability, strength and maximized storage space utilization.



Find out more!



Access the website

Shelving

Wall-mounted shelves.....	531
Shelves on racks.....	534
Polyethylene shelves.....	535

Wall-mounted shelves



Welded flat shelves

- Made from stainless steel fully welded.
- Wall brackets with drills (screws and plugs included).

Option customization
in length

MODEL	CODE	DIMENSIONS (mm)	€
SW-26	19094831	600x250x150	-
SW-28	19094832	800x250x150	-
SW-210	19094833	1000x250x150	-
SW-212	19094834	1200x250x150	-
SW-214	19094835	1400x250x150	-
SW-215	19094836	1500x250x150	-
SW-216	19094837	1600x250x150	-
SW-218	19094838	1800x250x150	-
SW-220	19094839	2000x250x150	-
SW-46	19094840	600x400x250	-
SW-48	19094841	800x400x250	-
SW-410	19094842	1000x400x250	-
SW-412	19094843	1200x400x250	-
SW-414	19094844	1400x400x250	-
SW-415	19094845	1500x400x250	-
SW-416	19094846	1600x400x250	-
SW-418	19094847	1800x400x250	-
SW-420	19094848	2000x400x250	-

Flat shelves with brackets

- Made from stainless steel.
- Wall brackets with drills (screws and plugs included).
- Quick and easy assembly.

Option customization
in length



MODEL	CODE	DIMENSIONS (mm)	€
SWD-36	19094857	600x300x200	-
SWD-38	19094858	800x300x200	-
SWD-310	19094859	1000x300x200	-
SWD-312	19094860	1200x300x200	-
SWD-314	19094861	1400x300x200	-
SWD-315	19094862	1500x300x200	-
SWD-316	19094863	1600x300x200	-
SWD-318	19094864	1800x300x200	-
SWD-320	19094865	2000x300x200	-

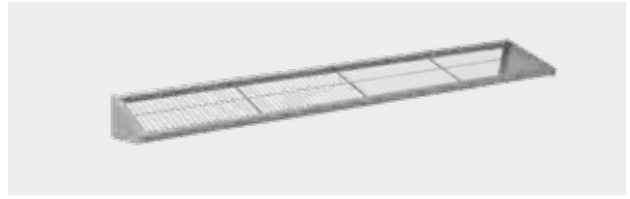
Dish drainer shelves



- Made from stainless steel fully welded.
- Removable stainless steel grills for easy cleaning.
- Wall brackets with drills (screws and plugs included).
- For plates with a maximum diameter of 250 mm.

MODEL	CODE	DIMENSIONS (mm)	€
SD-37	19092876	780x300x200	-
SD-314	19092877	1535x300x200	-

Extraction hood shelves



- Made from stainless steel fully welded.
- Removable GN 1/1 stainless steel grills for easy cleaning.
- Wall brackets with drills (screws and plugs included).

MODEL	CODE	DIMENSIONS (mm)	€
SH-45	19092878	595x390x200	-
SH-411	19092879	1125x390x200	-
SH-416	19092880	1655x390x200	-
SH-421	19092881	2185x390x200	-

Microwave shelves

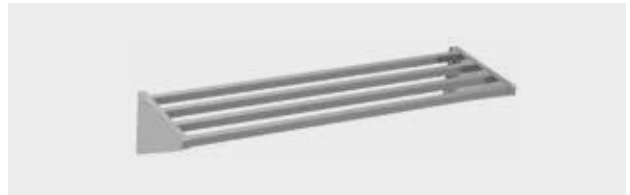


- Specially designed to place a microwave oven or other small appliances.
- Made from stainless steel.
- Wall brackets with drills (screws and plugs included).
- Ø60 mm cable gland hole.
- Quick and easy assembly.
- **Supplied disassembled.**

MODEL	CODE	DIMENSIONS (mm)	€
SMW-46	19092882	600x400x230	-
SMW-57	19092883	700x550x280	-
SMW-48	19092884	800x400x230	-

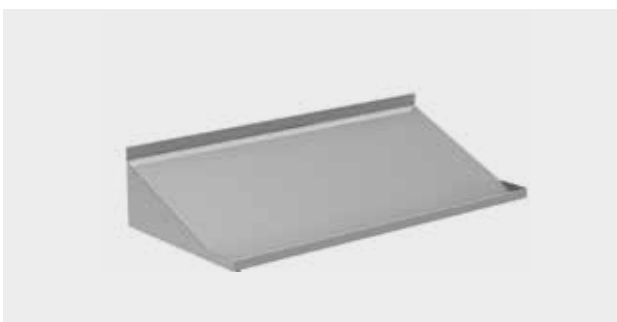
Tube shelves

 Option customization in length



- Made from stainless steel fully welded.
- Wall brackets with drills (screws and plugs included).
- The 1800 and 2000mm long models have a welded center bracket.

MODEL	CODE	DIMENSIONS (mm)	€
SP-46	19094849	600x400x250	-
SP-48	19094850	800x400x250	-
SP-410	19094851	1000x400x250	-
SP-412	19094852	1200x400x250	-
SP-414	19094853	1400x400x250	-
SP-416	19094854	1600x400x250	-
SP-418	19094855	1800x400x250	-
SP-420	19094856	2000x400x250	-



Dishwashing basket tilted shelves

- Made from stainless steel fully welded.
- Wall brackets with drills (screws and plugs included).
- Ø16 mm drain.

MODEL	CODE	DIMENSIONS (mm)	€
SWW-511	19092901	1100x505x231	-
SWW-516	19092902	1600x505x231	-

Wall-mounted shelves on racks

- Made from stainless steel.



Vertical rack

MODEL	CODE	DIMENSIONS (mm)	€/UNIDAD
SAS-6	19092885	600	-
SAS-10	19092886	1000	-
SAS-15	19092887	1500	-

Flat shelf

MODEL	CODE	DIMENSIONS (mm)	€
SPF-210	19092888	1000x250	-
SPF-212	19092889	1200x250	-
SPF-214	19092890	1400x250	-
SPF-216	19092891	1600x250	-
SPF-410	19092892	1000x400	-
SPF-412	19092893	1200x400	-
SPF-414	19092894	1400x400	-
SPF-416	19092895	1600x400	-

Tilted shelf

MODEL	CODE	DIMENSIONS (mm)	No PANS	PANS SIZE	€
SI-210	19092896	1000x250	4	GN 1/6	-
SI-410	19092897	1000x400	4	GN 1/3	-



Hanging bar

- Made from stainless steel fully welded.
- Welded plates with drills (screws and plugs included).
- Ø30 mm tube.

MODEL	CODE	DIMENSIONS (mm)	€
UH-10	19092898	1000x150	-
UH-15	19092899	1500x150	-
UH-20	19092900	2000x150	-

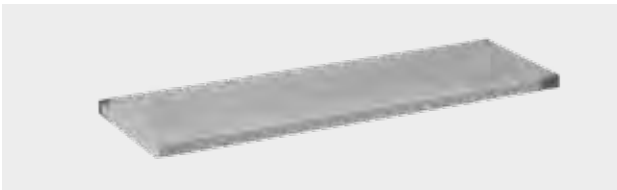
Shelves on racks



On racks

- Made from stainless steel.
- Height of the shelves adjustable every 150 mm.

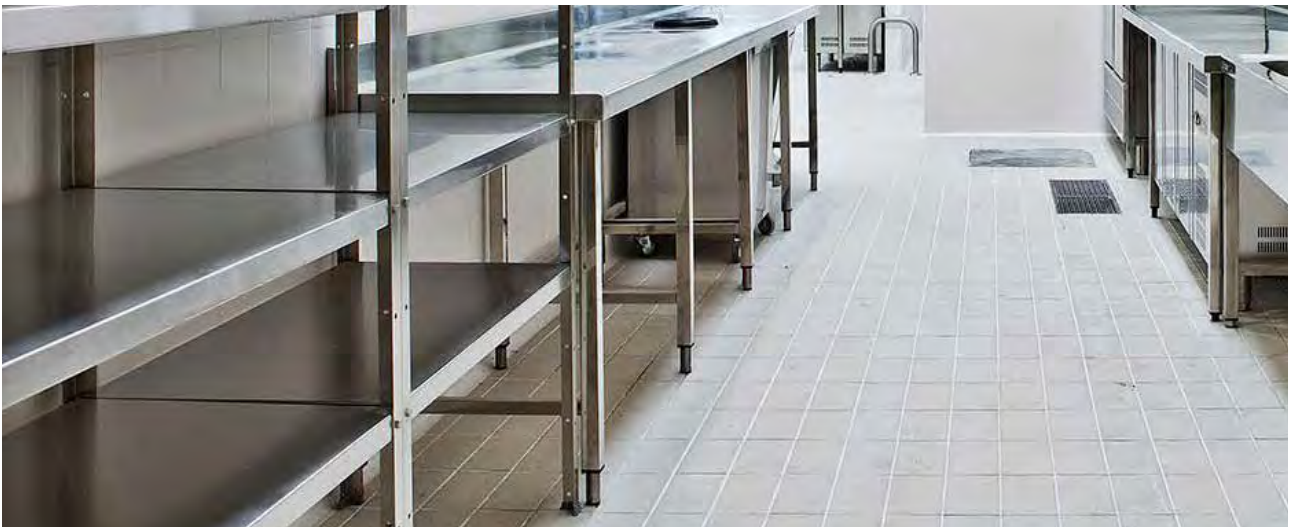
MODEL	CODE	DIMENSIONS (mm)	€
SF-17	19092935	1700	-
SF-20	19092936	2000	-



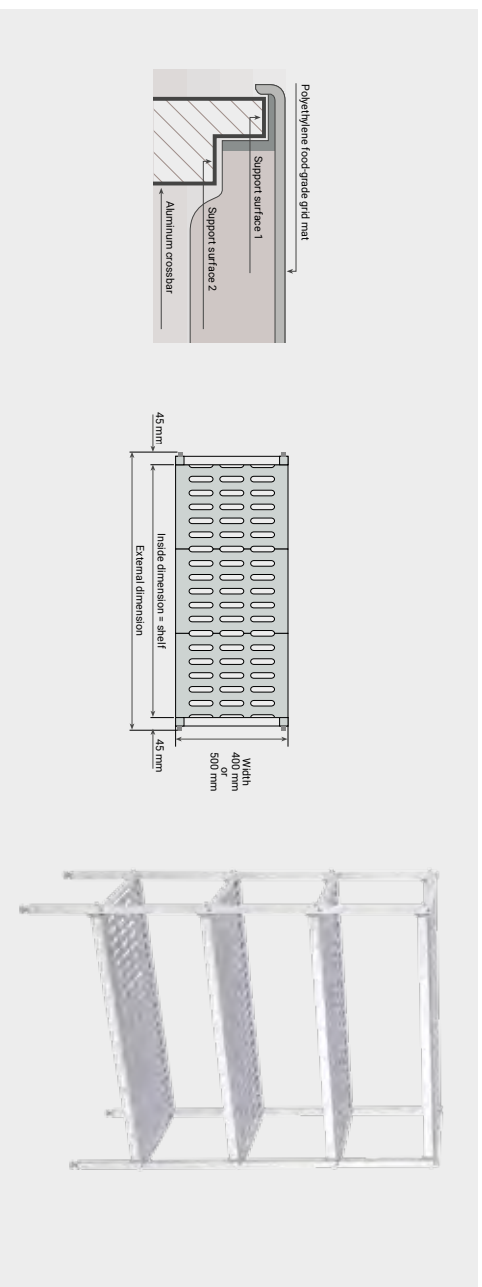
Stainless steel flat shelves

- Made from stainless steel.
- Shelves fixed to the racks using tools included.

DIMENSIONS (mm)	1 mm THICKNESS						1.5 mm THICKNESS					
	WITHOUT REINFORCEMENT		MAXIMUM LOAD (KG)/ SHELF	€	WITH REINFORCEMENT		WITHOUT REINFORCEMENT		MAXIMUM LOAD (KG)/ SHELF	€	WITH REINFORCEMENT	
	SS10	€			SS10R	€	SS15	€			SS15R	€
800x400	19092903	210	-	19092911	260	-	19092919	280	-	19092927	330	-
1000x400	19092904	160	-	19092912	210	-	19092920	230	-	19092928	280	-
1200x400	19092905	110	-	19092913	160	-	19092921	130	-	19092929	180	-
1400x400	19092906	85	-	19092914	135	-	19092922	105	-	19092930	155	-
800x500	19092907	205	-	19092915	255	-	19092923	280	-	19092931	330	-
1000x500	19092908	155	-	19092916	205	-	19092924	230	-	19092932	280	-
1200x500	19092909	105	-	19092917	155	-	19092925	130	-	19092933	180	-
1400x500	19092910	80	-	19092918	130	-	19092926	105	-	19092934	155	-

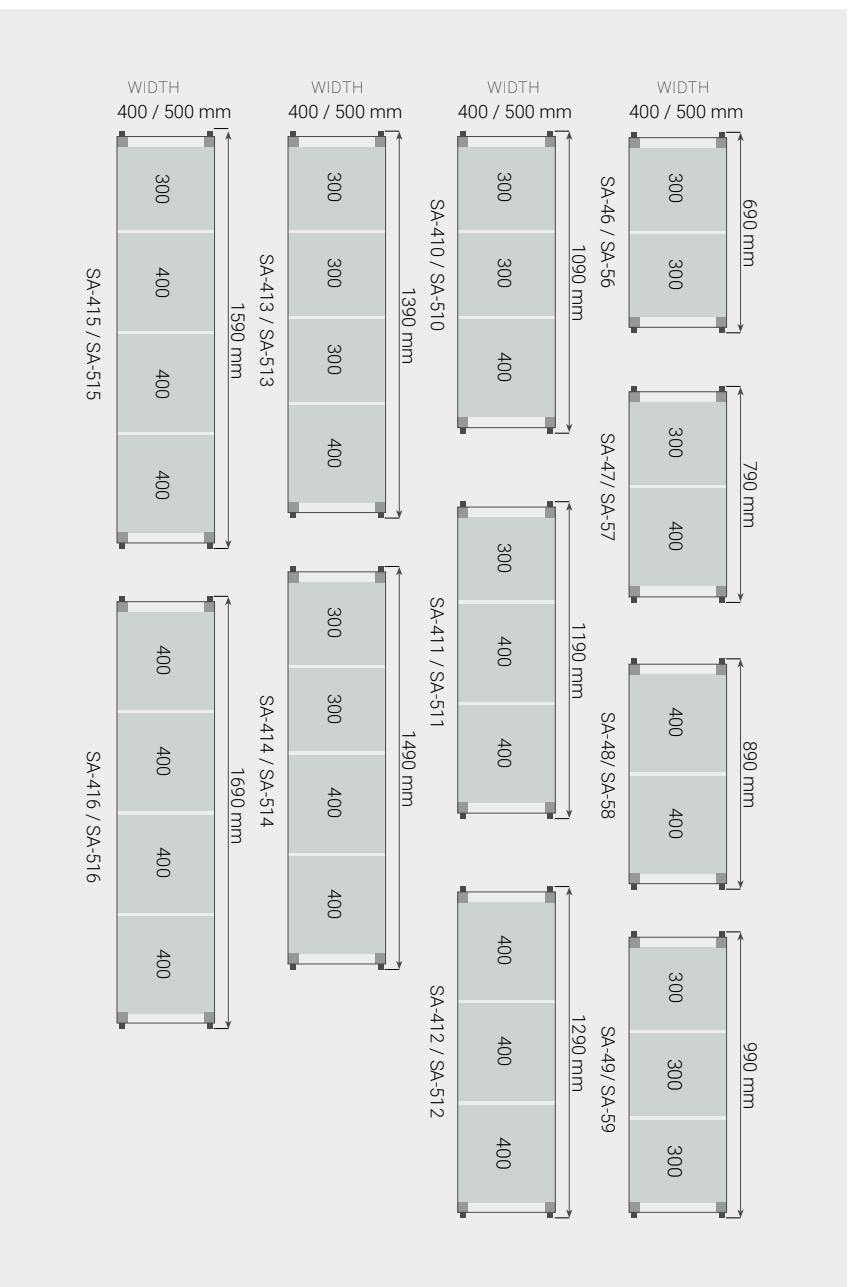


Polyethylene shelves



- Shelving with structure in anodized aluminum and polyethylene food-grade grid mats specially designed to be used in cold rooms.
- Polyethylene shelf plates are supported on two edges of the aluminum upright , for a perfect placement and greater solidity.
- Width options in shelf plates: 400 and 500 mm.
- Standard height of uprights is 1.750 mm, 2.000 and 1.300 mm heights are also available for non-standard applications.

External dimensions of independent shelving units, including an upright on each side:



The 11 different lengths of the shelves allow, in addition to independent mounting with 2 uprights, multiple combinations by placing shelves on both sides of the uprights. See set tables.



Aluminum and polyethylene shelves

- Food-grade aluminum and polyethylene shelf specially designed to be used in cold rooms, in accordance with sanitary requirements.
- Supported on the aluminum upright by two edges,
- for a perfect placement and greater solidity.
- Easily removable. Can be washed in a conventional dishwasher.
- Grid mats and crossbars included.

Width 400 mm

MODEL	CODE	DIMENSIONS (mm)	€
SA-46	19091192	600x400	-
SA-47	19091196	700x400	-
SA-48	19091197	800x400	-
SA-49	19091198	900x400	-
SA-410	19091199	1000x400	-
SA-411	19091350	1100x400	-
SA-412	19091351	1200x400	-
SA-413	19091352	1300x400	-
SA-414	19091353	1400x400	-
SA-415	19091354	1500x400	-
SA-416	19091355	1600x400	-

Width 500 mm

MODEL	CODE	DIMENSIONS (mm)	€
SA-56	19091356	600x500	-
SA-57	19091358	700x500	-
SA-58	19091359	800x500	-
SA-59	19091360	900x500	-
SA-510	19091361	1000x500	-
SA-511	19091362	1100x500	-
SA-512	19091363	1200x500	-
SA-513	19091365	1300x500	-
SA-514	19091366	1400x500	-
SA-515	19091367	1500x500	-
SA-516	19091368	1600x500	-



Aluminum shelving uprights

- Made from anodized aluminum.
- Holes every 150 mm, to modify the size of standard models or increase the number of shelves
- by means of pins (4 per shelf).
- Height-adjustable feet to overcome unevenness on the floors.
- Pins included.

MODEL	CODE	DIMENSIONS (mm)	LEVELS	€
WIDTH 400 mm				
AF17-43	19091369	1750x400	3	-
AF17-44	19091370	1750x400	4	-
AF17-45	19091371	1750x400	5	-
AF20-45	19091372	2000x400	5	-
AF20-46	19091373	2000x400	6	-
WIDTH 500 mm				
AF17-53	19091374	1750x500	3	-
AF17-54	19091375	1750x500	4	-
AF17-55	19091376	1750x500	5	-
AF20-55	19091377	2000x500	5	-
AF20-56	19091378	2000x500	6	-



Mobile shelving uprights

- Two (2) Ø125 mm stainless polyamide castors, one (1) with brake. To build a mobile shelving, apart from the shelves, two (2) mobile uprights are needed.
- Uprights included only. Shelves must be ordered separately.

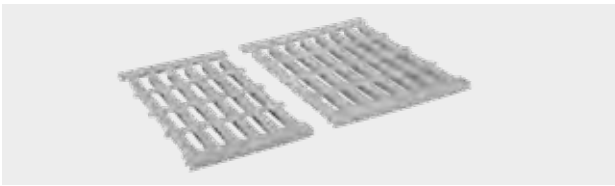
MODEL	CODE	DIMENSIONS (mm)	LEVELS	€
WIDTH 400 mm				
KMA17-44	19091380	1750x400	4	-
KMA17-45	19091381	1750x400	5	-
WIDTH 500 mm				
KMA17-54	19091382	1750x500	4	-
KMA17-55	19091383	1750x500	5	-



Benches

- Specially designed to store boxes in cold rooms.
- Robust stainless steel structure.

MODEL	CODE	DIMENSIONS (mm)	€
KSA2-1-510	19091391	1085x500x250	-
KSA2-1-512	19091392	1285x500x250	-
KSA2-1-516	19091393	1685x500x250	-



Grid mats

- Food-grade polyethylene grid mat for shelves.
- Easy to install. Can be washed in a conventional dishwasher.
- Complete shelves already include grid mats. Can be supplied as accessories.

MODEL	CODE	DIMENSIONS (mm)	€
SP-43	19091384	300x400	-
SP-44	19091385	400x400	-
SP-53	19091386	300x500	-
SP-54	19091388	400x500	-

Corner hooks

- Designed to make easier the assembly of corner-shaped shelving units. They also save shelving uprights and optimize the available space.
- Two (2) hooks per shelf.
- Price by unit.



MODEL	CODE	€
HK	19091389	-

Pins

- Designed to expand the number of shelves in standard configurations.
- Supplied as an accessory, since the uprights already include pins for each shelf. Four (4) pins are required per shelf.
- Price by unit.



MODEL	CODE	€
AS	19091390	-



Crossbars

- Supplied as an accessory, since they are included in each shelf.

MODEL	CODE	DIMENSIONS (mm)	€
CA-6	19091394	600	-
CA-7	19091395	700	-
CA-8	19091396	800	-
CA-9	19091397	900	-
CA-10	19091398	1000	-
CA-11	19091399	1100	-
CA-12	19091400	1200	-
CA-13	19091401	1300	-
CA-14	19091402	1400	-
CA-15	19091403	1500	-
CA-16	19091404	1600	-

Shelving sets calculation

How to order shelving sets

For your convenience, aluminum and polyethylene shelving can be ordered in sets. Below is an indication on how to calculate the required shelving set:

Is it a linear or corner shaped shelving unit?

- Linear shelving have uprights at each end.
- Corner shelving units have a upright at one end and, at the other end, they are supplied with two hooks per shelf, to be supported by the crossbars of another shelving unit.

What is the width of the shelving unit?

- There are two depth measurements: 400 or 500 mm.

3. How many levels are required?

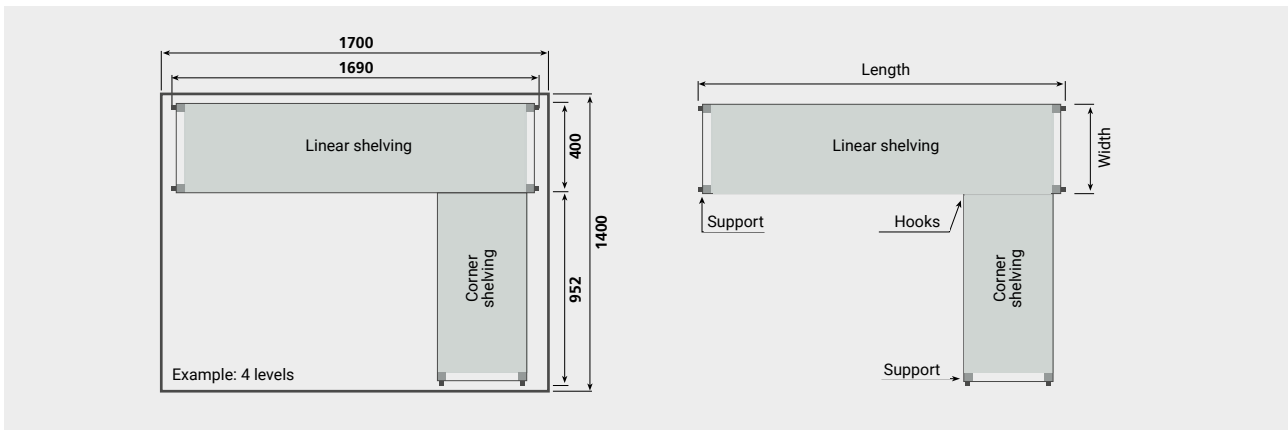
- There are standard sets with 3, 4 or 5 levels.
- Additional levels can be ordered.

What will be the length of the shelving unit?

- In the tables on the following pages you should find the correct set for the measurements of the room where the shelving is to be placed.
- When calculating the length of the corner shelving unit, remember to subtract from the total length the depth of the shelving unit on which it will rest.

In the following example you would have to ask:

- Set number 99 (linear, depth 400 mm, 4 levels, 1690 mm long).
- Set number 582 (angle, depth 400 mm, 4 levels, 952 mm long).



- Standard height of uprights is 1750 mm. For other heights, see the breakdown of the chosen set and replace the "AF17" uprights with "AF20" high uprights, adjusting the price of the set according to the prices of the chosen elements.
- Additional shelving levels can be added, up to a maximum total of 11 levels on standard uprights, by ordering required shelves, pins and corner hooks separately.
- Standard uprights type "AF17" can be replaced by mobile uprights "KMA17", when changing prices.

Linear shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
1390	17	-	96	-	175	-
1490	18	-	97	-	176	-
1590	19	-	98	-	177	-
1690	20	-	99	-	178	-
1726	21	-	100	-	179	-
1826	22	-	101	-	180	-
1926	23	-	102	-	181	-

Corner shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
652	500	-	579	-	658	-
752	501	-	580	-	659	-
852	502	-	581	-	660	-
952	503	-	582	-	661	-
1052	504	-	583	-	662	-
1152	505	-	584	-	663	-
1252	506	-	585	-	664	-



Linear shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
690	10	-	89	-	168	-
790	11	-	90	-	169	-
890	12	-	91	-	170	-
990	13	-	92	-	171	-
1090	14	-	93	-	172	-
1190	15	-	94	-	173	-
1290	16	-	95	-	174	-
1390	17	-	96	-	175	-
1490	18	-	97	-	176	-
1590	19	-	98	-	177	-
1690	20	-	99	-	178	-
1726	21	-	100	-	179	-
1826	22	-	101	-	180	-
1926	23	-	102	-	181	-
2026	24	-	103	-	182	-
2126	25	-	104	-	183	-
2226	26	-	105	-	184	-
2326	27	-	106	-	185	-
2426	28	-	107	-	186	-
2526	29	-	108	-	187	-
2626	30	-	109	-	188	-
2726	31	-	110	-	189	-
2826	32	-	111	-	190	-
2926	33	-	112	-	191	-
3026	34	-	113	-	192	-
3126	35	-	114	-	193	-
3226	36	-	115	-	194	-
3326	37	-	116	-	195	-
3362	38	-	117	-	196	-
3462	39	-	118	-	197	-
3562	40	-	119	-	198	-
3662	41	-	120	-	199	-
3762	42	-	121	-	200	-
3862	43	-	122	-	201	-
3962	44	-	123	-	202	-
4062	45	-	124	-	203	-
4162	46	-	125	-	204	-
4262	47	-	126	-	205	-
4362	48	-	127	-	206	-
4462	49	-	128	-	207	-
4562	50	-	129	-	208	-
4662	51	-	130	-	209	-
4762	52	-	131	-	210	-
4862	53	-	132	-	211	-
4962	54	-	133	-	212	-
4998	55	-	134	-	213	-
5098	56	-	135	-	214	-
5198	57	-	136	-	215	-
5298	58	-	137	-	216	-
5398	59	-	138	-	217	-
5498	60	-	139	-	218	-
5598	61	-	140	-	219	-
5698	62	-	141	-	220	-
5798	63	-	142	-	221	-



Linear shelving 500 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
690	247	-	326	-	405	-
790	248	-	327	-	406	-
890	249	-	328	-	407	-
990	250	-	329	-	408	-
1090	251	-	330	-	409	-
1190	252	-	331	-	410	-
1290	253	-	332	-	411	-
1390	254	-	333	-	412	-
1490	255	-	334	-	413	-
1590	256	-	335	-	414	-
1690	257	-	336	-	415	-
1726	258	-	337	-	416	-
1826	259	-	338	-	417	-
1926	260	-	339	-	418	-
2026	261	-	340	-	419	-
2126	262	-	341	-	420	-
2226	263	-	342	-	421	-
2326	264	-	343	-	422	-
2426	265	-	344	-	423	-
2526	266	-	345	-	424	-
2626	267	-	346	-	425	-
2726	268	-	347	-	426	-
2826	269	-	348	-	427	-
2926	270	-	349	-	428	-
3026	271	-	350	-	429	-
3126	272	-	351	-	430	-
3226	273	-	352	-	431	-
3326	274	-	353	-	432	-
3362	275	-	354	-	433	-
3462	276	-	355	-	434	-
3562	277	-	356	-	435	-
3662	278	-	357	-	436	-
3762	279	-	358	-	437	-
3862	280	-	359	-	438	-
3962	281	-	360	-	439	-
4062	282	-	361	-	440	-
4162	283	-	362	-	441	-
4262	284	-	363	-	442	-
4362	285	-	364	-	443	-
4462	286	-	365	-	444	-
4562	287	-	366	-	445	-
4662	288	-	367	-	446	-
4762	289	-	368	-	447	-
4862	290	-	369	-	448	-
4962	291	-	370	-	449	-
4998	292	-	371	-	450	-
5098	293	-	372	-	451	-
5198	294	-	373	-	452	-
5298	295	-	374	-	453	-
5398	296	-	375	-	454	-
5498	297	-	376	-	455	-
5598	298	-	377	-	456	-
5698	299	-	378	-	457	-
5798	300	-	379	-	458	-



Corner shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
652	500	-	579	-	658	-
752	501	-	580	-	659	-
852	502	-	581	-	660	-
952	503	-	582	-	661	-
1052	504	-	583	-	662	-
1152	505	-	584	-	663	-
1252	506	-	585	-	664	-
1352	507	-	586	-	665	-
1452	508	-	587	-	666	-
1552	509	-	588	-	667	-
1652	510	-	589	-	668	-
1688	511	-	590	-	669	-
1788	512	-	591	-	670	-
1888	513	-	592	-	671	-
1988	514	-	593	-	672	-
2088	515	-	594	-	673	-
2188	516	-	595	-	674	-
2288	517	-	596	-	675	-
2388	518	-	597	-	676	-
2488	519	-	598	-	677	-
2588	520	-	599	-	678	-
2688	521	-	600	-	679	-
2788	522	-	601	-	680	-
2888	523	-	602	-	681	-
2988	524	-	603	-	682	-
3088	525	-	604	-	683	-
3188	526	-	605	-	684	-
3288	527	-	606	-	685	-
3324	528	-	607	-	686	-
3424	529	-	608	-	687	-
3524	530	-	609	-	688	-
3624	531	-	610	-	689	-
3724	532	-	611	-	690	-
3824	533	-	612	-	691	-
3924	534	-	613	-	692	-
4024	535	-	614	-	693	-
4124	536	-	615	-	694	-
4224	537	-	616	-	695	-
4324	538	-	617	-	696	-
4424	539	-	618	-	697	-
4524	540	-	619	-	698	-
4624	541	-	620	-	699	-
4724	542	-	621	-	700	-
4824	543	-	622	-	701	-
4924	544	-	623	-	702	-
4960	545	-	624	-	703	-
5060	546	-	625	-	704	-
5160	547	-	626	-	705	-
5260	548	-	627	-	706	-
5360	549	-	628	-	707	-
5460	550	-	629	-	708	-
5569	551	-	630	-	709	-
5660	552	-	631	-	710	-
5760	553	-	632	-	711	-

Corner shelving 500 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
652	737	-	816	-	895	-
752	738	-	817	-	896	-
852	739	-	818	-	897	-
952	740	-	819	-	898	-
1052	741	-	820	-	899	-
1152	742	-	821	-	900	-
1252	743	-	822	-	901	-
1352	744	-	823	-	902	-
1452	745	-	824	-	903	-
1552	746	-	825	-	904	-
1652	747	-	826	-	905	-
1688	748	-	827	-	906	-
1788	749	-	828	-	907	-
1888	750	-	829	-	908	-
1988	751	-	830	-	909	-
2088	752	-	831	-	910	-
2188	753	-	832	-	911	-
2288	754	-	833	-	912	-
2388	755	-	834	-	913	-
2488	756	-	835	-	914	-
2588	757	-	836	-	915	-
2688	758	-	837	-	916	-
2788	759	-	838	-	917	-
2888	760	-	839	-	918	-
2988	761	-	840	-	919	-
3088	762	-	841	-	920	-
3188	763	-	842	-	921	-
3288	764	-	843	-	922	-
3324	765	-	844	-	923	-
3424	766	-	845	-	924	-
3524	767	-	846	-	925	-
3624	768	-	847	-	926	-
3724	769	-	848	-	927	-
3824	770	-	849	-	928	-
3924	771	-	850	-	929	-
4024	772	-	851	-	930	-
4124	773	-	852	-	931	-
4224	774	-	853	-	932	-
4324	775	-	854	-	933	-
4424	776	-	855	-	934	-
4524	777	-	856	-	935	-
4624	778	-	857	-	936	-
4724	779	-	858	-	937	-
4824	780	-	859	-	938	-
4924	781	-	860	-	939	-
4960	782	-	861	-	940	-
5060	783	-	862	-	941	-
5160	784	-	863	-	942	-
5260	785	-	864	-	943	-
5360	786	-	865	-	944	-
5460	787	-	866	-	945	-
5569	788	-	867	-	946	-
5660	789	-	868	-	947	-
5760	790	-	869	-	948	-

Linear shelving 400 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN
10	2 AF17-43 + 3 SA-46	89	2 AF17-44 + 4 SA-46	168	2 AF17-45 + 5 SA-46
11	2 AF17-43 + 3 SA-47	90	2 AF17-44 + 4 SA-47	169	2 AF17-45 + 5 SA-47
12	2 AF17-43 + 3 SA-48	91	2 AF17-44 + 4 SA-48	170	2 AF17-45 + 5 SA-48
13	2 AF17-43 + 3 SA-49	92	2 AF17-44 + 4 SA-49	171	2 AF17-45 + 5 SA-49
14	2 AF17-43 + 3 SA-410	93	2 AF17-44 + 4 SA-410	172	2 AF17-45 + 5 SA-410
15	2 AF17-43 + 3 SA-411	94	2 AF17-44 + 4 SA-411	173	2 AF17-45 + 5 SA-411
16	2 AF17-43 + 3 SA-412	95	2 AF17-44 + 4 SA-412	174	2 AF17-45 + 5 SA-412
17	2 AF17-43 + 3 SA-413	96	2 AF17-44 + 4 SA-413	175	2 AF17-45 + 5 SA-413
18	2 AF17-43 + 3 SA-414	97	2 AF17-44 + 4 SA-414	176	2 AF17-45 + 5 SA-414
19	2 AF17-43 + 3 SA-415	98	2 AF17-44 + 4 SA-415	177	2 AF17-45 + 5 SA-415
20	2 AF17-43 + 3 SA-416	99	2 AF17-44 + 4 SA-416	178	2 AF17-45 + 5 SA-416
21	3 AF17-43 + 6 SA-48	100	3 AF17-44 + 8 SA-48	179	3 AF17-45 + 10 SA-48
22	3 AF17-43 + 3 SA-49 + 3 SA-48	101	3 AF17-44 + 4 SA-49 + 4 SA-48	180	3 AF17-45 + 5 SA-49 + 5 SA-48
23	3 AF17-43 + 6 SA-49	102	3 AF17-44 + 8 SA-49	181	3 AF17-45 + 10 SA-49
24	3 AF17-43 + 3 SA-49 + 3 SA-410	103	3 AF17-44 + 4 SA-49 + 4 SA-410	182	3 AF17-45 + 5 SA-49 + 5 SA-410
25	3 AF17-43 + 6 SA-410	104	3 AF17-44 + 8 SA-410	183	3 AF17-45 + 10 SA-410
26	3 AF17-43 + 3 SA-410 + 3 SA-411	105	3 AF17-44 + 4 SA-410 + 4 SA-411	184	3 AF17-45 + 5 SA-410 + 5 SA-411
27	3 AF17-43 + 6 SA-411	106	3 AF17-44 + 8 SA-411	185	3 AF17-45 + 10 SA-411
28	3 AF17-43 + 3 SA-411 + 3 SA-412	107	3 AF17-44 + 4 SA-411 + 4 SA-412	186	3 AF17-45 + 5 SA-411 + 5 SA-412
29	3 AF17-43 + 6 SA-412	108	3 AF17-44 + 8 SA-412	187	3 AF17-45 + 10 SA-412
30	3 AF17-43 + 3 SA-412 + 3 SA-413	109	3 AF17-44 + 4 SA-412 + 4 SA-413	188	3 AF17-45 + 5 SA-412 + 5 SA-413
31	3 AF17-43 + 6 SA-413	110	3 AF17-44 + 8 SA-413	189	3 AF17-45 + 10 SA-413
32	3 AF17-43 + 3 SA-413 + 3 SA-414	111	3 AF17-44 + 4 SA-413 + 4 SA-414	190	3 AF17-45 + 5 SA-413 + 5 SA-414
33	3 AF17-43 + 6 SA-414	112	3 AF17-44 + 8 SA-414	191	3 AF17-45 + 10 SA-414
34	3 AF17-43 + 3 SA-414 + 3 SA-415	113	3 AF17-44 + 4 SA-414 + 4 SA-415	192	3 AF17-45 + 5 SA-414 + 5 SA-415
35	3 AF17-43 + 6 SA-415	114	3 AF17-44 + 8 SA-415	193	3 AF17-45 + 10 SA-415
36	3 AF17-43 + 3 SA-415 + 3 SA-416	115	3 AF17-44 + 4 SA-415 + 4 SA-416	194	3 AF17-45 + 5 SA-415 + 5 SA-416
37	3 AF17-43 + 6 SA-416	116	3 AF17-44 + 8 SA-416	195	3 AF17-45 + 10 SA-416
38	4 AF17-43 + 3 SA-410 + 6 SA-411	117	4 AF17-44 + 4 SA-410 + 8 SA-411	196	4 AF17-45 + 5 SA-410 + 10 SA-411
39	4 AF17-43 + 9 SA-411	118	4 AF17-44 + 12 SA-411	197	4 AF17-45 + 15 SA-411
40	4 AF17-43 + 6 SA-411 + 3 SA-412	119	4 AF17-44 + 8 SA-411 + 4 SA-412	198	4 AF17-45 + 10 SA-411 + 5 SA-412
41	4 AF17-43 + 3 SA-411 + 6 SA-412	120	4 AF17-44 + 4 SA-411 + 8 SA-412	199	4 AF17-45 + 5 SA-411 + 10 SA-412
42	4 AF17-43 + 9 SA-412	121	4 AF17-44 + 12 SA-412	200	4 AF17-45 + 15 SA-412
43	4 AF17-43 + 6 SA-412 + 3 SA-413	122	4 AF17-44 + 8 SA-412 + 4 SA-413	201	4 AF17-45 + 10 SA-412 + 5 SA-413
44	4 AF17-43 + 3 SA-412 + 6 SA-413	123	4 AF17-44 + 4 SA-412 + 8 SA-413	202	4 AF17-45 + 5 SA-412 + 10 SA-413
45	4 AF17-43 + 9 SA-413	124	4 AF17-44 + 12 SA-413	203	4 AF17-45 + 15 SA-413
46	4 AF17-43 + 6 SA-413 + 3 SA-414	125	4 AF17-44 + 8 SA-413 + 4 SA-414	204	4 AF17-45 + 10 SA-413 + 5 SA-414
47	4 AF17-43 + 3 SA-413 + 6 SA-414	126	4 AF17-44 + 4 SA-413 + 8 SA-414	205	4 AF17-45 + 5 SA-413 + 10 SA-414
48	4 AF17-43 + 9 SA-414	127	4 AF17-44 + 12 SA-414	206	4 AF17-45 + 15 SA-414
49	4 AF17-43 + 6 SA-414 + 3 SA-415	128	4 AF17-44 + 8 SA-414 + 4 SA-415	207	4 AF17-45 + 10 SA-414 + 5 SA-415
50	4 AF17-43 + 3 SA-414 + 6 SA-415	129	4 AF17-44 + 4 SA-414 + 8 SA-415	208	4 AF17-45 + 5 SA-414 + 10 SA-415
51	4 AF17-43 + 9 SA-415	130	4 AF17-44 + 12 SA-415	209	4 AF17-45 + 15 SA-415
52	4 AF17-43 + 6 SA-415 + 3 SA-416	131	4 AF17-44 + 8 SA-415 + 4 SA-416	210	4 AF17-45 + 10 SA-415 + 5 SA-416
53	4 AF17-43 + 3 SA-415 + 6 SA-416	132	4 AF17-44 + 4 SA-415 + 8 SA-416	211	4 AF17-45 + 5 SA-415 + 10 SA-416
54	4 AF17-43 + 9 SA-416	133	4 AF17-44 + 12 SA-416	212	4 AF17-45 + 15 SA-416
55	5 AF17-43 + 12 SA-412	134	5 AF17-44 + 16 SA-412	213	5 AF17-45 + 20 SA-412
56	5 AF17-43 + 9 SA-412 + 3 SA-413	135	5 AF17-44 + 12 SA-412 + 4 SA-413	214	5 AF17-45 + 15 SA-412 + 5 SA-413
57	5 AF17-43 + 6 SA-412 + 6 SA-413	136	5 AF17-44 + 8 SA-412 + 8 SA-413	215	5 AF17-45 + 10 SA-412 + 10 SA-413
58	5 AF17-43 + 3 SA-412 + 9 SA-413	137	5 AF17-44 + 4 SA-412 + 12 SA-413	216	5 AF17-45 + 5 SA-412 + 15 SA-413
59	5 AF17-43 + 12 SA-413	138	5 AF17-44 + 16 SA-413	217	5 AF17-45 + 20 SA-413
60	5 AF17-43 + 9 SA-413 + 3 SA-414	139	5 AF17-44 + 12 SA-413 + 4 SA-414	218	5 AF17-45 + 15 SA-413 + 5 SA-414
61	5 AF17-43 + 6 SA-413 + 6 SA-414	140	5 AF17-44 + 8 SA-413 + 8 SA-414	219	5 AF17-45 + 10 SA-413 + 10 SA-414
62	5 AF17-43 + 3 SA-413 + 9 SA-414	141	5 AF17-44 + 4 SA-413 + 12 SA-414	220	5 AF17-45 + 5 SA-413 + 15 SA-414
63	5 AF17-43 + 12 SA-414	142	5 AF17-44 + 16 SA-414	221	5 AF17-45 + 20 SA-414

Linear shelving 500 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET N°	SHELVING ITEMS BREAKDOWN	SET N°	SHELVING ITEMS BREAKDOWN	SET N°	SHELVING ITEMS BREAKDOWN
247	2 AF17-53 + 3 SA-56	326	2 AF17-54 + 4 SA-56	405	2 AF17-55 + 5 SA-56
248	2 AF17-53 + 3 SA-57	327	2 AF17-54 + 4 SA-57	406	2 AF17-55 + 5 SA-57
249	2 AF17-53 + 3 SA-58	328	2 AF17-54 + 4 SA-58	407	2 AF17-55 + 5 SA-58
250	2 AF17-53 + 3 SA-59	329	2 AF17-54 + 4 SA-59	408	2 AF17-55 + 5 SA-59
251	2 AF17-53 + 3 SA-510	330	2 AF17-54 + 4 SA-510	409	2 AF17-55 + 5 SA-510
252	2 AF17-53 + 3 SA-511	331	2 AF17-54 + 4 SA-511	410	2 AF17-55 + 5 SA-511
253	2 AF17-53 + 3 SA-512	332	2 AF17-54 + 4 SA-512	411	2 AF17-55 + 5 SA-512
254	2 AF17-53 + 3 SA-513	333	2 AF17-54 + 4 SA-513	412	2 AF17-55 + 5 SA-513
255	2 AF17-53 + 3 SA-514	334	2 AF17-54 + 4 SA-514	413	2 AF17-55 + 5 SA-514
256	2 AF17-53 + 3 SA-515	335	2 AF17-54 + 4 SA-515	414	2 AF17-55 + 5 SA-515
257	2 AF17-53 + 3 SA-516	336	2 AF17-54 + 4 SA-516	415	2 AF17-55 + 5 SA-516
258	3 AF17-53 + 6 SA-58	337	3 AF17-54 + 8 SA-58	416	3 AF17-55 + 10 SA-58
259	3 AF17-53 + 3 SA-59 + 3 SA-58	338	3 AF17-54 + 4 SA-59 + 4 SA-58	417	3 AF17-55 + 5 SA-59 + 5 SA-58
260	3 AF17-53 + 6 SA-59	339	3 AF17-54 + 8 SA-59	418	3 AF17-55 + 10 SA-59
261	3 AF17-53 + 3 SA-59 + 3 SA-510	340	3 AF17-54 + 4 SA-59 + 4 SA-510	419	3 AF17-55 + 5 SA-59 + 5 SA-510
262	3 AF17-53 + 6 SA-510	341	3 AF17-54 + 8 SA-510	420	3 AF17-55 + 10 SA-510
263	3 AF17-53 + 3 SA-510 + 3 SA-511	342	3 AF17-54 + 4 SA-510 + 4 SA-511	421	3 AF17-55 + 5 SA-510 + 5 SA-511
264	3 AF17-53 + 6 SA-511	343	3 AF17-54 + 8 SA-511	422	3 AF17-55 + 10 SA-511
265	3 AF17-53 + 3 SA-511 + 3 SA-512	344	3 AF17-54 + 4 SA-511 + 4 SA-512	423	3 AF17-55 + 5 SA-511 + 5 SA-512
266	3 AF17-53 + 6 SA-512	345	3 AF17-54 + 8 SA-512	424	3 AF17-55 + 10 SA-512
267	3 AF17-53 + 3 SA-512 + 3 SA-513	346	3 AF17-54 + 4 SA-512 + 4 SA-513	425	3 AF17-55 + 5 SA-512 + 5 SA-513
268	3 AF17-53 + 6 SA-513	347	3 AF17-54 + 8 SA-513	426	3 AF17-55 + 10 SA-513
269	3 AF17-53 + 3 SA-513 + 3 SA-514	348	3 AF17-54 + 4 SA-513 + 4 SA-514	427	3 AF17-55 + 5 SA-513 + 5 SA-514
270	3 AF17-53 + 6 SA-514	349	3 AF17-54 + 8 SA-514	428	3 AF17-55 + 10 SA-514
271	3 AF17-53 + 3 SA-514 + 3 SA-515	350	3 AF17-54 + 4 SA-514 + 4 SA-515	429	3 AF17-55 + 5 SA-514 + 5 SA-515
272	3 AF17-53 + 6 SA-515	351	3 AF17-54 + 8 SA-515	430	3 AF17-55 + 10 SA-515
273	3 AF17-53 + 3 SA-515 + 3 SA-516	352	3 AF17-54 + 4 SA-515 + 4 SA-516	431	3 AF17-55 + 5 SA-515 + 5 SA-516
274	3 AF17-53 + 6 SA-516	353	3 AF17-54 + 8 SA-516	432	3 AF17-55 + 10 SA-516
275	4 AF17-53 + 3 SA-510 + 6 SA-511	354	4 AF17-54 + 4 SA-510 + 8 SA-511	433	4 AF17-55 + 5 SA-510 + 10 SA-511
276	4 AF17-53 + 9 SA-511	355	4 AF17-54 + 12 SA-511	434	4 AF17-55 + 15 SA-511
277	4 AF17-53 + 6 SA-511 + 3 SA-512	356	4 AF17-54 + 8 SA-511 + 4 SA-512	435	4 AF17-55 + 10 SA-511 + 5 SA-512
278	4 AF17-53 + 3 SA-511 + 6 SA-512	357	4 AF17-54 + 4 SA-511 + 8 SA-512	436	4 AF17-55 + 5 SA-511 + 10 SA-512
279	4 AF17-53 + 9 SA-512	358	4 AF17-54 + 12 SA-512	437	4 AF17-55 + 15 SA-512
280	4 AF17-53 + 6 SA-512 + 3 SA-513	359	4 AF17-54 + 8 SA-512 + 4 SA-513	438	4 AF17-55 + 10 SA-512 + 5 SA-513
281	4 AF17-53 + 3 SA-512 + 6 SA-513	360	4 AF17-54 + 4 SA-512 + 8 SA-513	439	4 AF17-55 + 5 SA-512 + 10 SA-513
282	4 AF17-53 + 9 SA-513	361	4 AF17-54 + 12 SA-513	440	4 AF17-55 + 15 SA-513
283	4 AF17-53 + 6 SA-513 + 3 SA-514	362	4 AF17-54 + 8 SA-513 + 4 SA-514	441	4 AF17-55 + 10 SA-513 + 5 SA-514
284	4 AF17-53 + 3 SA-513 + 6 SA-514	363	4 AF17-54 + 4 SA-513 + 8 SA-514	442	4 AF17-55 + 5 SA-513 + 10 SA-514
285	4 AF17-53 + 9 SA-514	364	4 AF17-54 + 12 SA-514	443	4 AF17-55 + 15 SA-514
286	4 AF17-53 + 6 SA-514 + 3 SA-515	365	4 AF17-54 + 8 SA-514 + 4 SA-515	444	4 AF17-55 + 10 SA-514 + 5 SA-515
287	4 AF17-53 + 3 SA-514 + 6 SA-515	366	4 AF17-54 + 4 SA-514 + 8 SA-515	445	4 AF17-55 + 5 SA-514 + 10 SA-515
288	4 AF17-53 + 9 SA-515	367	4 AF17-54 + 12 SA-515	446	4 AF17-55 + 15 SA-515
289	4 AF17-53 + 6 SA-515 + 3 SA-516	368	4 AF17-54 + 8 SA-515 + 4 SA-516	447	4 AF17-55 + 10 SA-515 + 5 SA-516
290	4 AF17-53 + 3 SA-515 + 6 SA-516	369	4 AF17-54 + 4 SA-515 + 8 SA-516	448	4 AF17-55 + 5 SA-515 + 10 SA-516
291	4 AF17-53 + 9 SA-516	370	4 AF17-54 + 12 SA-516	449	4 AF17-55 + 15 SA-516
292	5 AF17-53 + 12 SA-512	371	5 AF17-54 + 16 SA-512	450	5 AF17-55 + 20 SA-512
293	5 AF17-53 + 9 SA-512 + 3 SA-513	372	5 AF17-54 + 12 SA-512 + 4 SA-513	451	5 AF17-55 + 15 SA-512 + 5 SA-513
294	5 AF17-53 + 6 SA-512 + 6 SA-513	373	5 AF17-54 + 8 SA-512 + 8 SA-513	452	5 AF17-55 + 10 SA-512 + 10 SA-513
295	5 AF17-53 + 3 SA-512 + 9 SA-513	374	5 AF17-54 + 4 SA-512 + 12 SA-513	453	5 AF17-55 + 5 SA-512 + 15 SA-513
296	5 AF17-53 + 12 SA-513	375	5 AF17-54 + 16 SA-513	454	5 AF17-55 + 20 SA-513
297	5 AF17-53 + 9 SA-513 + 3 SA-514	376	5 AF17-54 + 12 SA-513 + 4 SA-514	455	5 AF17-55 + 15 SA-513 + 5 SA-514
298	5 AF17-53 + 6 SA-513 + 6 SA-514	377	5 AF17-54 + 8 SA-513 + 8 SA-514	456	5 AF17-55 + 10 SA-513 + 10 SA-514
299	5 AF17-53 + 3 SA-513 + 9 SA-514	378	5 AF17-54 + 4 SA-513 + 12 SA-514	457	5 AF17-55 + 5 SA-513 + 15 SA-514
300	5 AF17-53 + 12 SA-514	379	5 AF17-54 + 16 SA-514	458	5 AF17-55 + 20 SA-514

Corner shelving 400 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN
500	1 AF17-43 + 3 SA-46 + 6 HK	579	1 AF17-44 + 4 SA-46 + 8 HK	658	1 AF17-45 + 5 SA-46 + 10 HK
501	1 AF17-43 + 3 SA-47 + 6 HK	580	1 AF17-44 + 4 SA-47 + 8 HK	659	1 AF17-45 + 5 SA-47 + 10 HK
502	1 AF17-43 + 3 SA-48 + 6 HK	581	1 AF17-44 + 4 SA-48 + 8 HK	660	1 AF17-45 + 5 SA-48 + 10 HK
503	1 AF17-43 + 3 SA-49 + 6 HK	582	1 AF17-44 + 4 SA-49 + 8 HK	661	1 AF17-45 + 5 SA-49 + 10 HK
504	1 AF17-43 + 3 SA-410 + 6 HK	583	1 AF17-44 + 4 SA-410 + 8 HK	662	1 AF17-45 + 5 SA-410 + 10 HK
505	1 AF17-43 + 3 SA-411 + 6 HK	584	1 AF17-44 + 4 SA-411 + 8 HK	663	1 AF17-45 + 5 SA-411 + 10 HK
506	1 AF17-43 + 3 SA-412 + 6 HK	585	1 AF17-44 + 4 SA-412 + 8 HK	664	1 AF17-45 + 5 SA-412 + 10 HK
507	1 AF17-43 + 3 SA-413 + 6 HK	586	1 AF17-44 + 4 SA-413 + 8 HK	665	1 AF17-45 + 5 SA-413 + 10 HK
508	1 AF17-43 + 3 SA-414 + 6 HK	587	1 AF17-44 + 4 SA-414 + 8 HK	666	1 AF17-45 + 5 SA-414 + 10 HK
509	1 AF17-43 + 3 SA-415 + 6 HK	588	1 AF17-44 + 4 SA-415 + 8 HK	667	1 AF17-45 + 5 SA-415 + 10 HK
510	1 AF17-43 + 3 SA-416 + 6 HK	589	1 AF17-44 + 4 SA-416 + 8 HK	668	1 AF17-45 + 5 SA-416 + 10 HK
511	2 AF17-43 + 6 SA-48 + 6 HK	590	2 AF17-44 + 8 SA-48 + 8 HK	669	2 AF17-45 + 10 SA-48 + 10 HK
512	2 AF17-43 + 3 SA-49 + 3 SA-48 + 6 HK	591	2 AF17-44 + 4 SA-49 + 4 SA-48 + 8 HK	670	2 AF17-45 + 5 SA-49 + 5 SA-48 + 10 HK
513	2 AF17-43 + 6 SA-49 + 6 HK	592	2 AF17-44 + 8 SA-49 + 8 HK	671	2 AF17-45 + 10 SA-49 + 10 HK
514	2 AF17-43 + 3 SA-49 + 3 SA-410 + 6 HK	593	2 AF17-44 + 4 SA-49 + 4 SA-410 + 8 HK	672	2 AF17-45 + 5 SA-49 + 5 SA-410 + 10 HK
515	2 AF17-43 + 6 SA-410 + 6 HK	594	2 AF17-44 + 8 SA-410 + 8 HK	673	2 AF17-45 + 10 SA-410 + 10 HK
516	2 AF17-43 + 3 SA-410 + 3 SA-411 + 6 HK	595	2 AF17-44 + 4 SA-410 + 4 SA-411 + 8 HK	674	2 AF17-45 + 5 SA-410 + 5 SA-411 + 10 HK
517	2 AF17-43 + 6 SA-411 + 6 HK	596	2 AF17-44 + 8 SA-411 + 8 HK	675	2 AF17-45 + 10 SA-411 + 10 HK
518	2 AF17-43 + 3 SA-411 + 3 SA-412 + 6 HK	597	2 AF17-44 + 4 SA-411 + 4 SA-412 + 8 HK	676	2 AF17-45 + 5 SA-411 + 5 SA-412 + 10 HK
519	2 AF17-43 + 6 SA-412 + 6 HK	598	2 AF17-44 + 8 SA-412 + 8 HK	677	2 AF17-45 + 10 SA-412 + 10 HK
520	2 AF17-43 + 3 SA-412 + 3 SA-413 + 6 HK	599	2 AF17-44 + 4 SA-412 + 4 SA-413 + 8 HK	678	2 AF17-45 + 5 SA-412 + 5 SA-413 + 10 HK
521	2 AF17-43 + 6 SA-413 + 6 HK	600	2 AF17-44 + 8 SA-413 + 8 HK	679	2 AF17-45 + 10 SA-413 + 10 HK
522	2 AF17-43 + 3 SA-413 + 3 SA-414 + 6 HK	601	2 AF17-44 + 4 SA-413 + 4 SA-414 + 8 HK	680	2 AF17-45 + 5 SA-413 + 5 SA-414 + 10 HK
523	2 AF17-43 + 6 SA-414 + 6 HK	602	2 AF17-44 + 8 SA-414 + 8 HK	681	2 AF17-45 + 10 SA-414 + 10 HK
524	2 AF17-43 + 3 SA-414 + 3 SA-415 + 6 HK	603	2 AF17-44 + 4 SA-414 + 4 SA-415 + 8 HK	682	2 AF17-45 + 5 SA-414 + 5 SA-415 + 10 HK
525	2 AF17-43 + 6 SA-415 + 6 HK	604	2 AF17-44 + 8 SA-415 + 8 HK	683	2 AF17-45 + 10 SA-415 + 10 HK
526	2 AF17-43 + 3 SA-415 + 3 SA-416 + 6 HK	605	2 AF17-44 + 4 SA-415 + 4 SA-416 + 8 HK	684	2 AF17-45 + 5 SA-415 + 5 SA-416 + 10 HK
527	2 AF17-43 + 6 SA-416 + 6 HK	606	2 AF17-44 + 8 SA-416 + 8 HK	685	2 AF17-45 + 10 SA-416 + 10 HK
528	3 AF17-43 + 3 SA-410 + 6 SA-411 + 6 HK	607	3 AF17-44 + 4 SA-410 + 8 SA-411 + 8 HK	686	3 AF17-45 + 5 SA-410 + 10 SA-411 + 10 HK
529	3 AF17-43 + 9 SA-411 + 6 HK	608	3 AF17-44 + 12 SA-411 + 8 HK	687	3 AF17-45 + 15 SA-411 + 10 HK
530	3 AF17-43 + 6 SA-411 + 3 SA-412 + 6 HK	609	3 AF17-44 + 8 SA-411 + 4 SA-412 + 8 HK	688	3 AF17-45 + 10 SA-411 + 5 SA-412 + 10 HK
531	3 AF17-43 + 3 SA-411 + 6 SA-412 + 6 HK	610	3 AF17-44 + 4 SA-411 + 8 SA-412 + 8 HK	689	3 AF17-45 + 5 SA-411 + 10 SA-412 + 10 HK
532	3 AF17-43 + 9 SA-412 + 6 HK	611	3 AF17-44 + 12 SA-412 + 8 HK	690	3 AF17-45 + 15 SA-412 + 10 HK
533	3 AF17-43 + 6 SA-412 + 3 SA-413 + 6 HK	612	3 AF17-44 + 8 SA-412 + 4 SA-413 + 8 HK	691	3 AF17-45 + 10 SA-412 + 5 SA-413 + 10 HK
534	3 AF17-43 + 3 SA-412 + 6 SA-413 + 6 HK	613	3 AF17-44 + 4 SA-412 + 8 SA-413 + 8 HK	692	3 AF17-45 + 5 SA-412 + 10 SA-413 + 10 HK
535	3 AF17-43 + 9 SA-413 + 6 HK	614	3 AF17-44 + 12 SA-413 + 8 HK	693	3 AF17-45 + 15 SA-413 + 10 HK
536	3 AF17-43 + 6 SA-413 + 3 SA-414 + 6 HK	615	3 AF17-44 + 8 SA-413 + 4 SA-414 + 8 HK	694	3 AF17-45 + 10 SA-413 + 5 SA-414 + 10 HK
537	3 AF17-43 + 3 SA-413 + 6 SA-414 + 6 HK	616	3 AF17-44 + 4 SA-413 + 8 SA-414 + 8 HK	695	3 AF17-45 + 5 SA-413 + 10 SA-414 + 10 HK
538	3 AF17-43 + 9 SA-414 + 6 HK	617	3 AF17-44 + 12 SA-414 + 8 HK	696	3 AF17-45 + 15 SA-414 + 10 HK
539	3 AF17-43 + 6 SA-414 + 3 SA-415 + 6 HK	618	3 AF17-44 + 8 SA-414 + 4 SA-415 + 8 HK	697	3 AF17-45 + 10 SA-414 + 5 SA-415 + 10 HK
540	3 AF17-43 + 3 SA-414 + 6 SA-415 + 6 HK	619	3 AF17-44 + 4 SA-414 + 8 SA-415 + 8 HK	698	3 AF17-45 + 5 SA-414 + 10 SA-415 + 10 HK
541	3 AF17-43 + 9 SA-415 + 6 HK	620	3 AF17-44 + 12 SA-415 + 8 HK	699	3 AF17-45 + 15 SA-415 + 10 HK
542	3 AF17-43 + 6 SA-415 + 3 SA-416 + 6 HK	621	3 AF17-44 + 8 SA-415 + 4 SA-416 + 8 HK	700	3 AF17-45 + 10 SA-415 + 5 SA-416 + 10 HK
543	3 AF17-43 + 3 SA-415 + 6 SA-416 + 6 HK	622	3 AF17-44 + 4 SA-415 + 8 SA-416 + 8 HK	701	3 AF17-45 + 5 SA-415 + 10 SA-416 + 10 HK
544	3 AF17-43 + 9 SA-416 + 6 HK	623	3 AF17-44 + 12 SA-416 + 8 HK	702	3 AF17-45 + 15 SA-416 + 10 HK
545	4 AF17-43 + 12 SA-412 + 6 HK	624	4 AF17-44 + 16 SA-412 + 8 HK	703	4 AF17-45 + 20 SA-412 + 10 HK
546	4 AF17-43 + 9 SA-412 + 3 SA-413 + 6 HK	625	4 AF17-44 + 12 SA-412 + 4 SA-413 + 8 HK	704	4 AF17-45 + 15 SA-412 + 5 SA-413 + 10 HK
547	4 AF17-43 + 6 SA-412 + 6 SA-413 + 6 HK	626	4 AF17-44 + 8 SA-412 + 8 SA-413 + 8 HK	705	4 AF17-45 + 10 SA-412 + 10 SA-413 + 10 HK
548	4 AF17-43 + 3 SA-412 + 9 SA-413 + 6 HK	627	4 AF17-44 + 4 SA-412 + 12 SA-413 + 8 HK	706	4 AF17-45 + 5 SA-412 + 15 SA-413 + 10 HK
549	4 AF17-43 + 12 SA-413 + 6 HK	628	4 AF17-44 + 16 SA-413 + 8 HK	707	4 AF17-45 + 20 SA-413 + 10 HK
550	4 AF17-43 + 9 SA-413 + 3 SA-414 + 6 HK	629	4 AF17-44 + 12 SA-413 + 4 SA-414 + 8 HK	708	4 AF17-45 + 15 SA-413 + 5 SA-414 + 10 HK
551	4 AF17-43 + 6 SA-413 + 6 SA-414 + 6 HK	630	4 AF17-44 + 8 SA-413 + 8 SA-414 + 8 HK	709	4 AF17-45 + 10 SA-413 + 10 SA-414 + 10 HK
552	4 AF17-43 + 3 SA-413 + 9 SA-414 + 6 HK	631	4 AF17-44 + 4 SA-413 + 12 SA-414 + 8 HK	710	4 AF17-45 + 5 SA-413 + 15 SA-414 + 10 HK
553	4 AF17-43 + 12 SA-414 + 6 HK	632	4 AF17-44 + 16 SA-414 + 8 HK	711	4 AF17-45 + 20 SA-414 + 10 HK

Corner shelving 500 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET N°	SHELVING ITEMS BREAKDOWN	SET N°	SHELVING ITEMS BREAKDOWN	SET N°	SHELVING ITEMS BREAKDOWN
737	1 AF17-53 + 3 SA-56 + 6 HK	816	1 AF17-54 + 4 SA-56 + 8 HK	895	1 AF17-55 + 5 SA-56 + 10 HK
738	1 AF17-53 + 3 SA-57 + 6 HK	817	1 AF17-54 + 4 SA-57 + 8 HK	896	1 AF17-55 + 5 SA-57 + 10 HK
739	1 AF17-53 + 3 SA-58 + 6 HK	818	1 AF17-54 + 4 SA-58 + 8 HK	897	1 AF17-55 + 5 SA-58 + 10 HK
740	1 AF17-53 + 3 SA-59 + 6 HK	819	1 AF17-54 + 4 SA-59 + 8 HK	898	1 AF17-55 + 5 SA-59 + 10 HK
741	1 AF17-53 + 3 SA-510 + 6 HK	820	1 AF17-54 + 4 SA-510 + 8 HK	899	1 AF17-55 + 5 SA-510 + 10 HK
742	1 AF17-53 + 3 SA-511 + 6 HK	821	1 AF17-54 + 4 SA-511 + 8 HK	900	1 AF17-55 + 5 SA-511 + 10 HK
743	1 AF17-53 + 3 SA-512 + 6 HK	822	1 AF17-54 + 4 SA-512 + 8 HK	901	1 AF17-55 + 5 SA-512 + 10 HK
744	1 AF17-53 + 3 SA-513 + 6 HK	823	1 AF17-54 + 4 SA-513 + 8 HK	902	1 AF17-55 + 5 SA-513 + 10 HK
745	1 AF17-53 + 3 SA-514 + 6 HK	824	1 AF17-54 + 4 SA-514 + 8 HK	903	1 AF17-55 + 5 SA-514 + 10 HK
746	1 AF17-53 + 3 SA-515 + 6 HK	825	1 AF17-54 + 4 SA-515 + 8 HK	904	1 AF17-55 + 5 SA-515 + 10 HK
747	1 AF17-53 + 3 SA-516 + 6 HK	826	1 AF17-54 + 4 SA-516 + 8 HK	905	1 AF17-55 + 5 SA-516 + 10 HK
748	2 AF17-53 + 6 SA-58 + 6 HK	827	2 AF17-54 + 8 SA-58 + 8 HK	906	2 AF17-55 + 10 SA-58 + 10 HK
749	2 AF17-53 + 3 SA-59 + 3 SA-58 + 6 HK	828	2 AF17-54 + 4 SA-59 + 4 SA-58 + 8 HK	907	2 AF17-55 + 5 SA-59 + 5 SA-58 + 10 HK
750	2 AF17-53 + 6 SA-59 + 6 HK	829	2 AF17-54 + 8 SA-59 + 8 HK	908	2 AF17-55 + 10 SA-59 + 10 HK
751	2 AF17-53 + 3 SA-59 + 3 SA-510 + 6 HK	830	2 AF17-54 + 4 SA-59 + 4 SA-510 + 8 HK	909	2 AF17-55 + 5 SA-59 + 5 SA-510 + 10 HK
752	2 AF17-53 + 6 SA-510 + 6 HK	831	2 AF17-54 + 8 SA-510 + 8 HK	910	2 AF17-55 + 10 SA-510 + 10 HK
753	2 AF17-53 + 3 SA-510 + 3 SA-511 + 6 HK	832	2 AF17-54 + 4 SA-510 + 4 SA-511 + 8 HK	911	2 AF17-55 + 5 SA-510 + 5 SA-511 + 10 HK
754	2 AF17-53 + 6 SA-511 + 6 HK	833	2 AF17-54 + 8 SA-511 + 8 HK	912	2 AF17-55 + 10 SA-511 + 10 HK
755	2 AF17-53 + 3 SA-511 + 3 SA-512 + 6 HK	834	2 AF17-54 + 4 SA-511 + 4 SA-512 + 8 HK	913	2 AF17-55 + 5 SA-511 + 5 SA-512 + 10 HK
756	2 AF17-53 + 6 SA-512 + 6 HK	835	2 AF17-54 + 8 SA-512 + 8 HK	914	2 AF17-55 + 10 SA-512 + 10 HK
757	2 AF17-53 + 3 SA-512 + 3 SA-513 + 6 HK	836	2 AF17-54 + 4 SA-512 + 4 SA-513 + 8 HK	915	2 AF17-55 + 5 SA-512 + 5 SA-513 + 10 HK
758	2 AF17-53 + 6 SA-513 + 6 HK	837	2 AF17-54 + 8 SA-513 + 8 HK	916	2 AF17-55 + 10 SA-513 + 10 HK
759	2 AF17-53 + 3 SA-513 + 3 SA-514 + 6 HK	838	2 AF17-54 + 4 SA-513 + 4 SA-514 + 8 HK	917	2 AF17-55 + 5 SA-513 + 5 SA-514 + 10 HK
760	2 AF17-53 + 6 SA-514 + 6 HK	839	2 AF17-54 + 8 SA-514 + 8 HK	918	2 AF17-55 + 10 SA-514 + 10 HK
761	2 AF17-53 + 3 SA-514 + 3 SA-515 + 6 HK	840	2 AF17-54 + 4 SA-514 + 4 SA-515 + 8 HK	919	2 AF17-55 + 5 SA-514 + 5 SA-515 + 10 HK
762	2 AF17-53 + 6 SA-515 + 6 HK	841	2 AF17-54 + 8 SA-515 + 8 HK	920	2 AF17-55 + 10 SA-515 + 10 HK
763	2 AF17-53 + 3 SA-515 + 3 SA-516 + 6 HK	842	2 AF17-54 + 4 SA-515 + 4 SA-516 + 8 HK	921	2 AF17-55 + 5 SA-515 + 5 SA-516 + 10 HK
764	2 AF17-53 + 6 SA-516 + 6 HK	843	2 AF17-54 + 8 SA-516 + 8 HK	922	2 AF17-55 + 10 SA-516 + 10 HK
765	3 AF17-53 + 3 SA-510 + 6 SA-511 + 6 HK	844	3 AF17-54 + 4 SA-510 + 8 SA-511 + 8 HK	923	3 AF17-55 + 5 SA-510 + 10 SA-511 + 10 HK
766	3 AF17-53 + 9 SA-511 + 6 HK	845	3 AF17-54 + 12 SA-511 + 8 HK	924	3 AF17-55 + 15 SA-511 + 10 HK
767	3 AF17-53 + 6 SA-511 + 3 SA-512 + 6 HK	846	3 AF17-54 + 8 SA-511 + 4 SA-512 + 8 HK	925	3 AF17-55 + 10 SA-511 + 5 SA-512 + 10 HK
768	3 AF17-53 + 3 SA-511 + 6 SA-512 + 6 HK	847	3 AF17-54 + 4 SA-511 + 8 SA-512 + 8 HK	926	3 AF17-55 + 5 SA-511 + 10 SA-512 + 10 HK
769	3 AF17-53 + 9 SA-512 + 6 HK	848	3 AF17-54 + 12 SA-512 + 8 HK	927	3 AF17-55 + 15 SA-512 + 10 HK
770	3 AF17-53 + 6 SA-512 + 3 SA-513 + 6 HK	849	3 AF17-54 + 8 SA-512 + 4 SA-513 + 8 HK	928	3 AF17-55 + 10 SA-512 + 5 SA-513 + 10 HK
771	3 AF17-53 + 3 SA-512 + 6 SA-513 + 6 HK	850	3 AF17-54 + 4 SA-512 + 8 SA-513 + 8 HK	929	3 AF17-55 + 5 SA-512 + 10 SA-513 + 10 HK
772	3 AF17-53 + 9 SA-513 + 6 HK	851	3 AF17-54 + 12 SA-513 + 8 HK	930	3 AF17-55 + 15 SA-513 + 10 HK
773	3 AF17-53 + 6 SA-513 + 3 SA-514 + 6 HK	852	3 AF17-54 + 8 SA-513 + 4 SA-514 + 8 HK	931	3 AF17-55 + 10 SA-513 + 5 SA-514 + 10 HK
774	3 AF17-53 + 3 SA-513 + 6 SA-514 + 6 HK	853	3 AF17-54 + 4 SA-513 + 8 SA-514 + 8 HK	932	3 AF17-55 + 5 SA-513 + 10 SA-514 + 10 HK
775	3 AF17-53 + 9 SA-514 + 6 HK	854	3 AF17-54 + 12 SA-514 + 8 HK	933	3 AF17-55 + 15 SA-514 + 10 HK
776	3 AF17-53 + 6 SA-514 + 3 SA-515 + 6 HK	855	3 AF17-54 + 8 SA-514 + 4 SA-515 + 8 HK	934	3 AF17-55 + 10 SA-514 + 5 SA-515 + 10 HK
777	3 AF17-53 + 3 SA-514 + 6 SA-515 + 6 HK	856	3 AF17-54 + 4 SA-514 + 8 SA-515 + 8 HK	935	3 AF17-55 + 5 SA-514 + 10 SA-515 + 10 HK
778	3 AF17-53 + 9 SA-515 + 6 HK	857	3 AF17-54 + 12 SA-515 + 8 HK	936	3 AF17-55 + 15 SA-515 + 10 HK
779	3 AF17-53 + 6 SA-515 + 3 SA-516 + 6 HK	858	3 AF17-54 + 8 SA-515 + 4 SA-516 + 8 HK	937	3 AF17-55 + 10 SA-515 + 5 SA-516 + 10 HK
780	3 AF17-53 + 3 SA-515 + 6 SA-516 + 6 HK	859	3 AF17-54 + 4 SA-515 + 8 SA-516 + 8 HK	938	3 AF17-55 + 5 SA-515 + 10 SA-516 + 10 HK
781	3 AF17-53 + 9 SA-516 + 6 HK	860	3 AF17-54 + 12 SA-516 + 8 HK	939	3 AF17-55 + 15 SA-516 + 10 HK
782	4 AF17-53 + 12 SA-512 + 6 HK	861	4 AF17-54 + 16 SA-512 + 8 HK	940	4 AF17-55 + 20 SA-512 + 10 HK
783	4 AF17-53 + 9 SA-512 + 3 SA-513 + 6 HK	862	4 AF17-54 + 12 SA-512 + 4 SA-513 + 8 HK	941	4 AF17-55 + 15 SA-512 + 5 SA-513 + 10 HK
784	4 AF17-53 + 6 SA-512 + 6 SA-513 + 6 HK	863	4 AF17-54 + 8 SA-512 + 8 SA-513 + 8 HK	942	4 AF17-55 + 10 SA-512 + 10 SA-513 + 10 HK
785	4 AF17-53 + 3 SA-512 + 9 SA-513 + 6 HK	864	4 AF17-54 + 4 SA-512 + 12 SA-513 + 8 HK	943	4 AF17-55 + 5 SA-512 + 15 SA-513 + 10 HK
786	4 AF17-53 + 12 SA-513 + 6 HK	865	4 AF17-54 + 16 SA-513 + 8 HK	944	4 AF17-55 + 20 SA-513 + 10 HK
787	4 AF17-53 + 9 SA-513 + 3 SA-514 + 6 HK	866	4 AF17-54 + 12 SA-513 + 4 SA-514 + 8 HK	945	4 AF17-55 + 15 SA-513 + 5 SA-514 + 10 HK
788	4 AF17-53 + 6 SA-513 + 6 SA-514 + 6 HK	867	4 AF17-54 + 8 SA-513 + 8 SA-514 + 8 HK	946	4 AF17-55 + 10 SA-513 + 10 SA-514 + 10 HK
789	4 AF17-53 + 3 SA-513 + 9 SA-514 + 6 HK	868	4 AF17-54 + 4 SA-513 + 12 SA-514 + 8 HK	947	4 AF17-55 + 5 SA-513 + 15 SA-514 + 10 HK
790	4 AF17-53 + 12 SA-514 + 6 HK	869	4 AF17-54 + 16 SA-514 + 8 HK	948	4 AF17-55 + 20 SA-514 + 10 HK





Extraction



Extract the most out
of your kitchen



Find out more!



Access the website

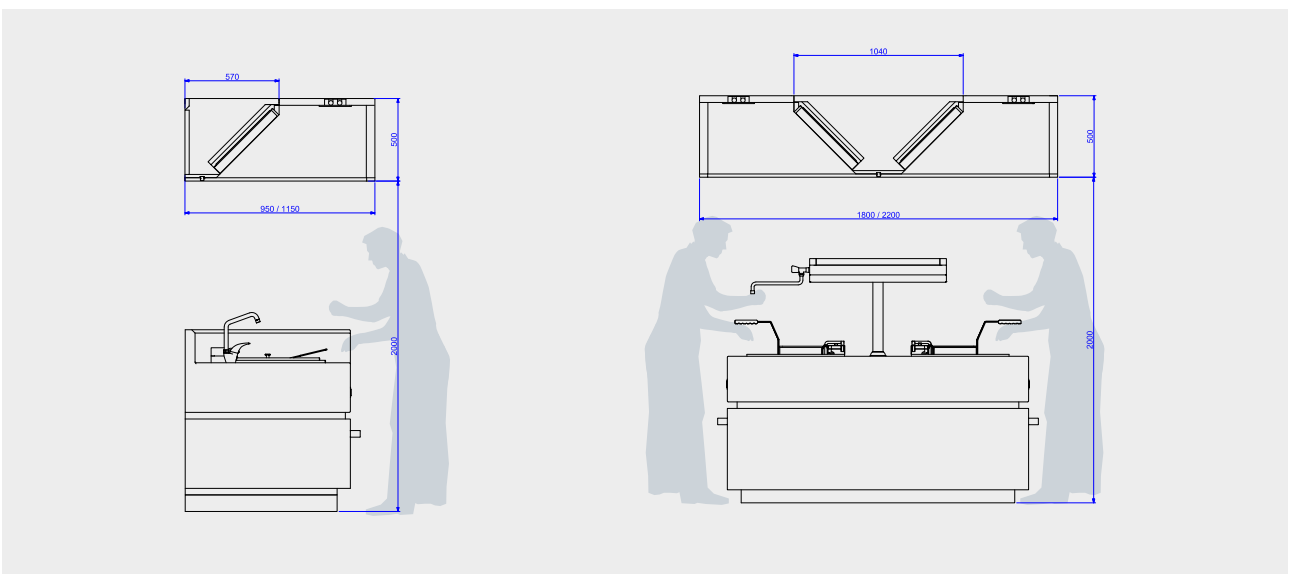
Extraction hoods

Hoods for cooking blocks	549
— Central with plenum	551
— Wall-type with plenum	552
— Central compensating	553
— Wall-type compensating	554
Inverted hoods	555
— Wall-type with plenum	556
Steam hoods	557
Buffet hoods	559
— With plenum	560
— Compensating	560

Hoods for cooking blocks

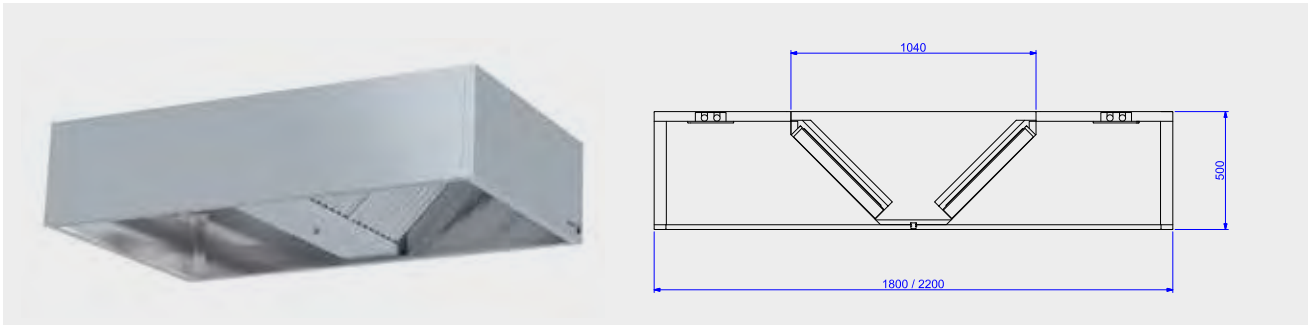


- Extraction hood specially designed to be installed in high-performance professional kitchens to suck out steam, odors, grease and heat generated in cooking and food processing operations.
- Made of stainless steel with satin finish.
- Accessible parts and edges in bent sheet metal to make cleaning easier and avoid cuts when handling.
- Extraction capacity maximized thanks to casing design and hood profile.
- Models larger than 2.20 meters (except 2.5 m model that comes in a single piece) are supplied in several pieces with a hidden joining kit, easy to assemble.
- Hermetically closed, solid and robust structure, eliminating the risk of dripping fat and escaping fumes.
- Guided grease drain system. Collection tray and drain hole for evacuation.
- 490x490x50 mm stainless steel slat filters.
- Interior plenum with independent flow regulation flaps for each filter.
- Models available with compensated air supply system, integrated into the hood, to prevent air flow falling directly on the chefs. Two external ventilation units, one for internal air extraction and the other for external air supply.





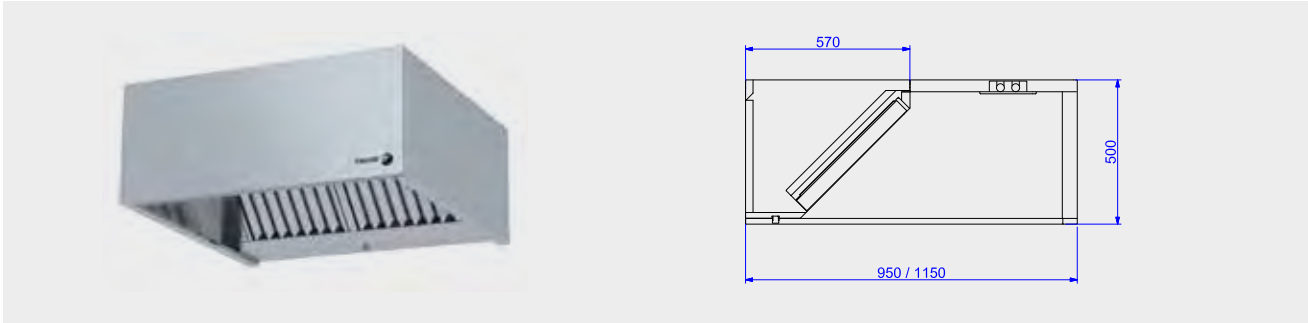
Central with plenum



LENGTH (mm)	NO. FILTERS	1800 mm WIDTH			2200 mm WIDTH			LENGTH (mm)	NO. FILTERS	1800 mm WIDTH			2200 mm WIDTH		
		MODEL EHBPC	CODE	€	MODEL EHBPC	CODE	€			MODEL EHBPC	CODE	€	MODEL EHBPC	CODE	€
1200	4	120180	19083377	-	120220	19084046	-	4000	12	400180	19083409	-	400220	19083473	-
1200	4	120180-L	19083378	-	120220-L	19084047	-	4000	12	400180-L	19083410	-	400220-L	19083474	-
1500	4	150180	19083379	-	150220	19083443	-	4200	14	420180	19083411	-	420220	19083475	-
1500	4	150180-L	19083380	-	150220-L	19083444	-	4200	14	420180-L	19083412	-	420220-L	19083476	-
1700	6	170180	19083381	-	170220	19083445	-	4400	16	440180	19083413	-	440220	19083477	-
1700	6	170180-L	19083382	-	170220-L	19083446	-	4400	16	440180-L	19083414	-	440220-L	19083478	-
2000	6	200180	19083383	-	200220	19084048	-	4500	14	450180	19083415	-	450220	19083479	-
2000	6	200180-L	19083384	-	200220-L	19084049	-	4500	14	450180-L	19083416	-	450220-L	19083480	-
2200	8	220180	19083385	-	220220	19084050	-	4600	16	460180	19083417	-	460220	19084054	-
2200	8	220180-L	19083386	-	220220-L	19084051	-	4600	16	460180-L	19083418	-	460220-L	19084055	-
2400	8	240180	19083387	-	240220	19083451	-	4700	16	470180	19083419	-	470220	19083483	-
2400	8	240180-L	19083388	-	240220-L	19083452	-	4700	16	470180-L	19083420	-	470220-L	19083484	-
2500	8	250180	19083389	-	250220	19083453	-	4900	16	490180	19083421	-	490220	19083485	-
2500	8	250180-L	19083390	-	250220-L	19083454	-	4900	16	490180-L	19083422	-	490220-L	19083486	-
2700	8	270180	19083391	-	270220	19083455	-	5000	16	500180	19083423	-	500220	19083487	-
2700	8	270180-L	19083392	-	270220-L	19083456	-	5000	16	500180-L	19083424	-	500220-L	19083488	-
2900	10	290180	19083393	-	290220	19083457	-	5100	18	510180	19083425	-	510220	19083489	-
2900	10	290180-L	19083394	-	290220-L	19083458	-	5100	18	510180-L	19083426	-	510220-L	19083490	-
3000	8	300180	19083395	-	300220	19083459	-	5200	16	520180	19083427	-	520220	19084056	-
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3200	10	320180	19083397	-	320220	19083461	-	5400	18	540180	19083429	-	540220	19084058	-
3200	10	320180-L	19083398	-	320220-L	19083462	-	5400	18	540180-L	19083430	-	540220-L	19084059	-
3400	12	340180	19083399	-	340220	19083463	-	5500	16	550180	19083431	-	550220	19084060	-
3400	12	340180-L	19083400	-	340220-L	19083464	-	5500	16	550180-L	19083432	-	550220-L	19084061	-
3500	10	350180	19083401	-	350220	19083465	-	5600	20	560180	19083433	-	560220	19084062	-
3500	10	350180-L	19083402	-	350220-L	19083466	-	5600	20	560180-L	19083434	-	560220-L	19084063	-
3600	12	360180	19083403	-	360220	19084052	-	5700	18	570180	19083435	-	570220	19084064	-
3600	12	360180-L	19083404	-	360220-L	19084053	-	5700	18	570180-L	19083436	-	570220-L	19084065	-
3700	12	370180	19083405	-	370220	19083469	-	5900	20	590180	19083437	-	590220	19084066	-
3700	12	370180-L	19083406	-	370220-L	19083470	-	5900	20	590180-L	19083438	-	590220-L	19084067	-
3900	14	390180	19083407	-	390220	19083471	-	6000	18	600180	19083439	-	600220	19084068	-
3900	14	390180-L	19083408	-	390220-L	19083472	-	6000	18	600180-L	19083440	-	600220-L	19084069	-

• -L: With LED lighting

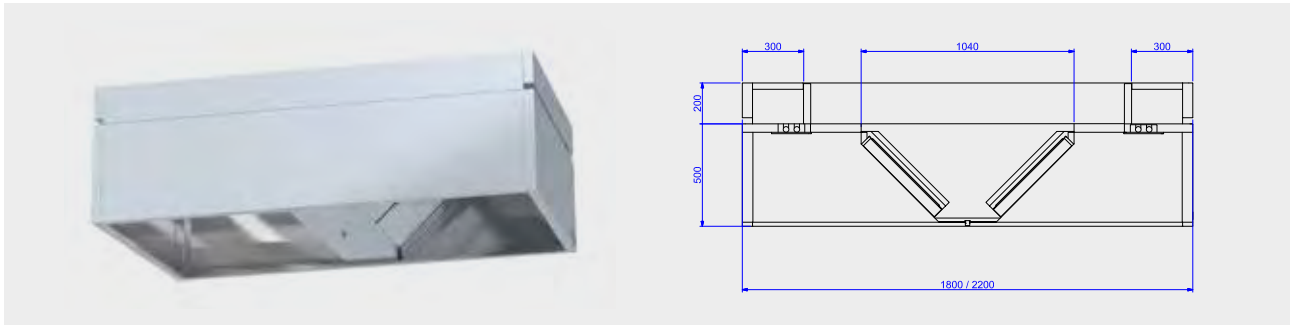
Wall-type with plenum



LENGTH (mm)	NO. FILTERS	950 mm WIDTH			1150 mm WIDTH			LENGTH (mm)	NO. FILTERS	950 mm WIDTH			1150 mm WIDTH		
		MODEL EHPBW	CODE	€	MODEL EHPBW	CODE	€			MODEL EHPBW	CODE	€	MODEL EHPBW	CODE	€
1200	2	120950	19082439	-	120115	19083313	-	4000	6	400950	19083281	-	400115	19083345	-
1200	2	120950-L	19083250	-	120115-L	19083314	-	4000	6	400950-L	19083282	-	400115-L	19083346	-
1500	2	150950	19083216	-	150115	19084016	-	4200	7	420950	19083283	-	420115	19083347	-
1500	2	150950-L	19083217	-	150115-L	19084017	-	4200	7	420950-L	19083284	-	420115-L	19083348	-
1700	3	170950	19083218	-	170115	19084018	-	4400	8	440950	19083285	-	440115	19083349	-
1700	3	170950-L	19083219	-	170115-L	19084019	-	4400	8	440950-L	19083286	-	440115-L	19083350	-
2000	3	200950	19083255	-	200115	19083319	-	4500	7	450950	19084002	-	450115	19084032	-
2000	3	200950-L	19083256	-	200115-L	19083320	-	4500	7	450950-L	19084003	-	450115-L	19084033	-
2200	4	220950	19083257	-	220115	19083321	-	4600	8	460950	19083289	-	460115	19083353	-
2200	4	220950-L	19083258	-	220115-L	19083322	-	4600	8	460950-L	19083290	-	460115-L	19083354	-
2400	4	240950	19083259	-	240115	19083323	-	4700	8	470950	19084004	-	470115	19084034	-
2400	4	240950-L	19083260	-	240115-L	19083324	-	4700	8	470950-L	19084005	-	470115-L	19084035	-
2500	4	250950	19083990	-	250115	19084020	-	4900	8	490950	19084006	-	490115	19084036	-
2500	4	250950-L	19083991	-	250115-L	19084021	-	4900	8	490950-L	19084007	-	490115-L	19084037	-
2700	4	270950	19083992	-	270115	19084022	-	5000	8	500950	19083295	-	500115	19083359	-
2700	4	270950-L	19083993	-	270115-L	19084023	-	5000	8	500950-L	19083296	-	500115-L	19083360	-
2900	5	290950	19083994	-	290115	19084024	-	5100	9	510950	19084008	-	510115	19084038	-
2900	5	290950-L	19083995	-	290115-L	19084025	-	5100	9	510950-L	19084009	-	510115-L	19084039	-
3000	4	300950	19083267	-	300115	19083331	-	5200	8	520950	19083299	-	520115	19083363	-
3000	4	300950-L	19083268	-	300115-L	19083332	-	5200	8	520950-L	19083300	-	520115-L	19083364	-
3200	5	320950	19083269	-	320115	19083333	-	5400	9	540950	19083301	-	540115	19083365	-
3200	5	320950-L	19083270	-	320115-L	19083334	-	5400	9	540950-L	19083302	-	540115-L	19083366	-
3400	6	340950	19083271	-	340115	19083335	-	5500	8	550950	19084010	-	550115	19084040	-
3400	6	340950-L	19083272	-	340115-L	19083336	-	5500	8	550950-L	19084011	-	550115-L	19084041	-
3500	5	350950	19083996	-	350115	19084026	-	5600	10	560950	19083305	-	560115	19083369	-
3500	5	350950-L	19083997	-	350115-L	19084027	-	5600	10	560950-L	19083306	-	560115-L	19083370	-
3600	6	360950	19083275	-	360115	19083339	-	5700	9	570950	19084012	-	570115	19084042	-
3600	6	360950-L	19083276	-	360115-L	19083340	-	5700	9	570950-L	19084013	-	570115-L	19084043	-
3700	6	370950	19083998	-	370115	19084028	-	5900	10	590950	19084014	-	590115	19084044	-
3700	6	370950-L	19083999	-	370115-L	19084029	-	5900	10	590950-L	19084015	-	590115-L	19084045	-
3900	7	390950	19084000	-	390115	19084030	-	6000	9	600950	19083311	-	600115	19083375	-
3900	7	390950-L	19084001	-	390115-L	19084031	-	6000	9	600950-L	19083312	-	600115-L	19083376	-

• -L: With LED lighting

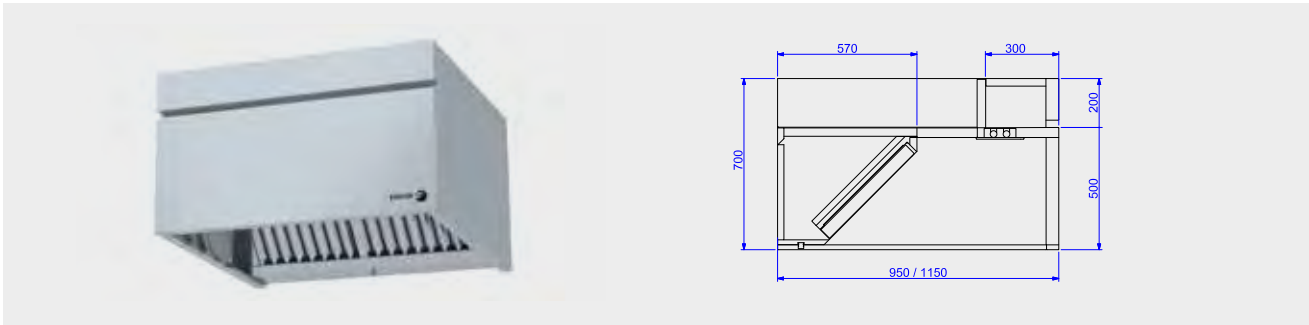
Central compensating



LENGTH (mm)	NO. FILTERS	1800 mm WIDTH			2200 mm WIDTH			LENGTH (mm)	NO. FILTERS	1800 mm WIDTH			2200 mm WIDTH		
		MODEL EHCOC	CODE	€	MODEL EHCOC	CODE	€			MODEL EHCOC	CODE	€	MODEL EHCOC	CODE	€
1200	4	120180	19083633	-	120220	19083697	-	4000	12	400180	19083665	-	400220	19083729	-
1200	4	120180-L	19083634	-	120220-L	19083698	-	4000	12	400180-L	19083666	-	400220-L	19083730	-
1500	4	150180	19083635	-	150220	19083699	-	4200	14	420180	19083667	-	420220	19083731	-
1500	4	150180-L	19083636	-	150220-L	19083700	-	4200	14	420180-L	19083668	-	420220-L	19083732	-
1700	6	170180	19083637	-	170220	19083701	-	4400	16	440180	19083669	-	440220	19083733	-
1700	6	170180-L	19083638	-	170220-L	19083702	-	4400	16	440180-L	19083670	-	440220-L	19083734	-
2000	6	200180	19083639	-	200220	19083703	-	4500	14	450180	19083671	-	450220	19083735	-
2000	6	200180-L	19083640	-	200220-L	19083704	-	4500	14	450180-L	19083672	-	450220-L	19083736	-
2200	8	220180	19083641	-	220220	19083705	-	4600	16	460180	19083673	-	460220	19083737	-
2200	8	220180-L	19083642	-	220220-L	19083706	-	4600	16	460180-L	19083674	-	460220-L	19083738	-
2400	8	240180	19083643	-	240220	19083707	-	4700	16	470180	19083675	-	470220	19083739	-
2400	8	240180-L	19083644	-	240220-L	19083708	-	4700	16	470180-L	19083676	-	470220-L	19083740	-
2500	8	250180	19083645	-	250220	19083709	-	4900	16	490180	19083677	-	490220	19083741	-
2500	8	250180-L	19083646	-	250220-L	19083710	-	4900	16	490180-L	19083678	-	490220-L	19083742	-
2700	8	270180	19083647	-	270220	19083711	-	5000	16	500180	19083679	-	500220	19083743	-
2700	8	270180-L	19083648	-	270220-L	19083712	-	5000	16	500180-L	19083680	-	500220-L	19083744	-
2900	10	290180	19083649	-	290220	19083713	-	5100	18	510180	19083681	-	510220	19083745	-
2900	10	290180-L	19083650	-	290220-L	19083714	-	5100	18	510180-L	19083682	-	510220-L	19083746	-
3000	8	300180	19083651	-	300220	19083715	-	5200	16	520180	19083683	-	520220	19083747	-
3000	8	300180-L	19083652	-	300220-L	19083716	-	5200	16	520180-L	19083684	-	520220-L	19083748	-
3200	10	320180	19083653	-	320220	19083717	-	5400	18	540180	19083685	-	540220	19083749	-
3200	10	320180-L	19083654	-	320220-L	19083718	-	5400	18	540180-L	19083686	-	540220-L	19083750	-
3400	12	340180	19083655	-	340220	19083719	-	5500	16	550180	19083687	-	550220	19083751	-
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3500	10	350180	19083657	-	350220	19083721	-	5600	20	560180	19083689	-	560220	19083753	-
3500	10	350180-L	19083658	-	350220-L	19083722	-	5600	20	560180-L	19083690	-	560220-L	19083754	-
3600	12	360180	19083659	-	360220	19083723	-	5700	18	570180	19083691	-	570220	19083755	-
3600	12	360180-L	19083660	-	360220-L	19083724	-	5700	18	570180-L	19083692	-	570220-L	19083756	-
3700	12	370180	19083661	-	370220	19083725	-	5900	20	590180	19083693	-	590220	19083757	-
3700	12	370180-L	19083662	-	370220-L	19083726	-	5900	20	590180-L	19083694	-	590220-L	19083758	-
3900	14	390180	19083663	-	390220	19083727	-	6000	18	600180	19083695	-	600220	19083759	-
3900	14	390180-L	19083664	-	390220-L	19083728	-	6000	18	600180-L	19083696	-	600220-L	19083760	-

• -L: With LED lighting

Wall-type compensating



LENGTH (mm)	NO. FILTERS	950 mm WIDTH			1150 mm WIDTH			LENGTH (mm)	NO. FILTERS	950 mm WIDTH			1150 mm WIDTH		
		MODEL EHCOW	CODE	€	MODEL EHCOW	CODE	€			MODEL EHCOW	CODE	€	MODEL EHCOW	CODE	€
1200	2	120950	19083505	-	120115	19083569	-	4000	6	400950	19083537	-	400115	19083601	-
1200	2	120950-L	19083506	-	120115-L	19083570	-	4000	6	400950-L	19083538	-	400115-L	19083602	-
1500	2	150950	19084070	-	150115	19084100	-	4200	7	420950	19083539	-	420115	19083603	-
1500	2	150950-L	19084071	-	150115-L	19084101	-	4200	7	420950-L	19083540	-	420115-L	19083604	-
1700	3	170950	19084072	-	170115	19084102	-	4400	8	440950	19083541	-	440115	19083605	-
1700	3	170950-L	19084073	-	170115-L	19084103	-	4400	8	440950-L	19083542	-	440115-L	19083606	-
2000	3	200950	19083511	-	200115	19083575	-	4500	7	450950	19084086	-	450115	19084116	-
2000	3	200950-L	19083512	-	200115-L	19083576	-	4500	7	450950-L	19084087	-	450115-L	19084117	-
2200	4	220950	19083513	-	220115	19083577	-	4600	8	460950	19083545	-	460115	19083609	-
2200	4	220950-L	19083514	-	220115-L	19083578	-	4600	8	460950-L	19083546	-	460115-L	19083610	-
2400	4	240950	19083515	-	240115	19083579	-	4700	8	470950	19084088	-	470115	19084118	-
2400	4	240950-L	19083516	-	240115-L	19083580	-	4700	8	470950-L	19084089	-	470115-L	19084119	-
2500	4	250950	19084074	-	250115	19084104	-	4900	8	490950	19084090	-	490115	19084120	-
2500	4	250950-L	19084075	-	250115-L	19084105	-	4900	8	490950-L	19084091	-	490115-L	19084121	-
2700	4	270950	19084076	-	270115	19084106	-	5000	8	500950	19083551	-	500115	19083615	-
2700	4	270950-L	19084077	-	270115-L	19084107	-	5000	8	500950-L	19083552	-	500115-L	19083616	-
2900	5	290950	19084078	-	290115	19084108	-	5100	9	510950	19084092	-	510115	19084122	-
2900	5	290950-L	19084079	-	290115-L	19084109	-	5100	9	510950-L	19084093	-	510115-L	19084123	-
3000	4	300950	19083523	-	300115	19083587	-	5200	8	520950	19083555	-	520115	19083619	-
3000	4	300950-L	19083524	-	300115-L	19083588	-	5200	8	520950-L	19083556	-	520115-L	19083620	-
3200	5	320950	19083525	-	320115	19083589	-	5400	9	540950	19083557	-	540115	19083621	-
3200	5	320950-L	19083526	-	320115-L	19083590	-	5400	9	540950-L	19083558	-	540115-L	19083622	-
3400	6	340950	19083527	-	340115	19083591	-	5500	8	550950	19084094	-	550115	19084124	-
3400	6	340950-L	19083528	-	340115-L	19083592	-	5500	8	550950-L	19084095	-	550115-L	19084125	-
3500	5	350950	19084080	-	350115	19084110	-	5600	10	560950	19083561	-	560115	19083625	-
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3600	6	360950	19083531	-	360115	19083595	-	5700	9	570950	19084096	-	570115	19084126	-
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3700	6	370950	19084082	-	370115	19084112	-	5900	10	590950	19084098	-	590115	19084128	-
3700	6	370950-L	19084083	-	370115-L	19084113	-	5900	10	590950-L	19084099	-	590115-L	19084129	-
3900	7	390950	19084084	-	390115	19084114	-	6000	9	600950	19083567	-	600115	19083631	-
3900	7	390950-L	19084085	-	390115-L	19084115	-	6000	9	600950-L	19083568	-	600115-L	19083632	-

• -L: With LED lighting

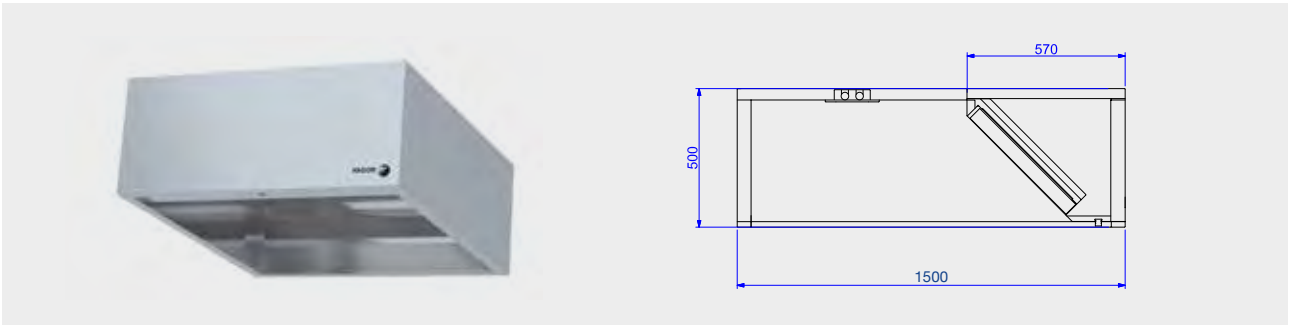
Inverted hoods



- Extraction hood specially designed to be installed in high-performance professional kitchens to suck out steam, odors, grease and heat generated in cooking and food processing operations.
- Inverted extraction ideal for ovens. Filter arrangement on the front that facilitate the absorption of steam generated during cooking and exposed when oven door is opened. Also recommended for large depth cooking surfaces or high temperature cooking.
- Made of stainless steel with satin finish.
- Accessible parts and edges in bent sheet metal to make cleaning easier and avoid cuts when handling.
- Extraction capacity maximized thanks to casing design and hood profile.
- Models larger than 2.20 meters (except 2.5 m model that comes in a single piece) are supplied in several pieces with a hidden joining kit, easy to assemble.
- Hermetically closed, solid and robust structure, eliminating the risk of dripping fat and escaping fumes.
- Guided grease drain system. Collection tray and drain hole for evacuation.
- 490x490x50 mm stainless steel slat filters.
- Interior plenum with independent flow regulation flaps for each filter.



Wall-type with plenum



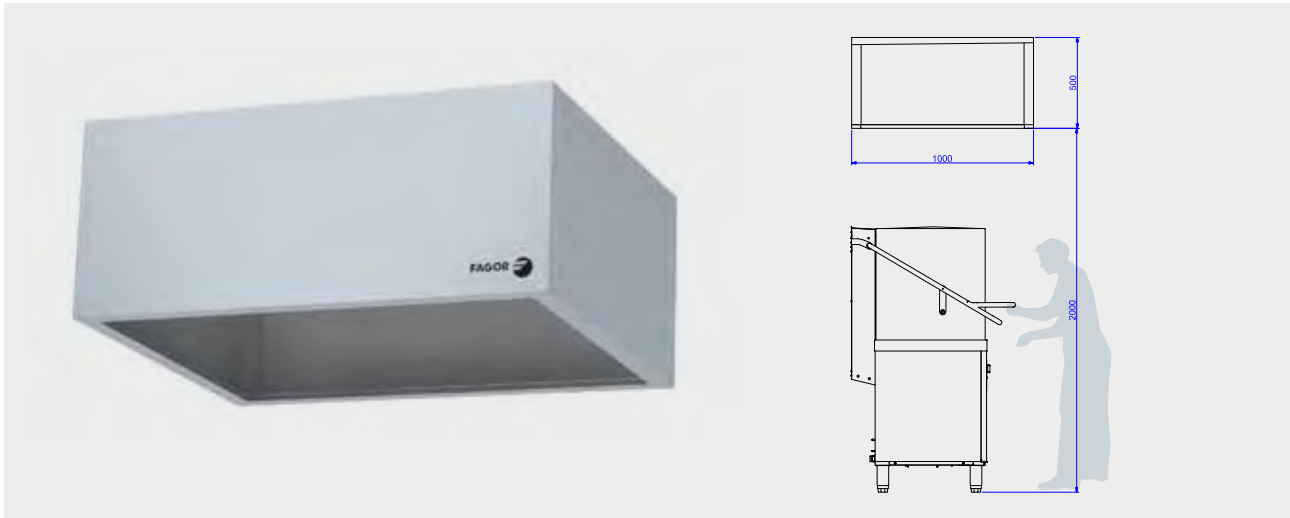
1500 mm width

MODEL	CODE	LENGTH (mm)	NO. FILTERS	€
EBINVPW120150	19095446	1200	2	-
EBINVPW120150-L	19095447	1200	2	-
EBINVPW150150	19095448	1500	2	-
EBINVPW150150-L	19095449	1500	2	-
EBINVPW170150	19095450	1700	3	-
EBINVPW170150-L	19095451	1700	3	-
EBINVPW200150	19095452	2000	3	-
EBINVPW200150-L	19095453	2000	3	-
EBINVPW220150	19095454	2200	4	-
EBINVPW220150-L	19095455	2200	4	-
EBINVPW240150	19095456	2400	4	-
EBINVPW240150-L	19095457	2400	4	-
EBINVPW250150	19095458	2500	4	-
EBINVPW250150-L	19095459	2500	4	-
EBINVPW270150	19095460	2700	4	-
EBINVPW270150-L	19095461	2700	4	-
EBINVPW290150	19095462	2900	5	-
EBINVPW290150-L	19095463	2900	5	-
EBINVPW300150	19095464	3000	4	-
EBINVPW300150-L	19095465	3000	4	-
EBINVPW320150	19095466	3200	5	-
EBINVPW320150-L	19095467	3200	5	-
EBINVPW340150	19095468	3400	6	-
EBINVPW340150-L	19095469	3400	6	-
EBINVPW350150	19095470	3500	5	-
EBINVPW350150-L	19095471	3500	5	-
EBINVPW360150	19095472	3600	6	-
EBINVPW360150-L	19095473	3600	6	-
EBINVPW370150	19095474	3700	6	-
EBINVPW370150-L	19095475	3700	6	-
EBINVPW390150	19095476	3900	7	-
EBINVPW390150-L	19095477	3900	7	-

MODEL	CODE	LENGTH (mm)	NO. FILTERS	€
EBINVPW400150	19095478	4000	6	-
EBINVPW400150-L	19095479	4000	6	-
EBINVPW420150	19095480	4200	7	-
EBINVPW420150-L	19095481	4200	7	-
EBINVPW440150	19095482	4400	8	-
EBINVPW440150-L	19095483	4400	8	-
EBINVPW450150	19095484	4500	7	-
EBINVPW450150-L	19095485	4500	7	-
EBINVPW460150	19095486	4600	8	-
EBINVPW460150-L	19095487	4600	8	-
EBINVPW470150	19095488	4700	8	-
EBINVPW470150-L	19095489	4700	8	-
EBINVPW490150	19095490	4900	8	-
EBINVPW490150-L	19095491	4900	8	-
EBINVPW500150	19095492	5000	8	-
EBINVPW500150-L	19095493	5000	8	-
EBINVPW510150	19095494	5100	9	-
EBINVPW510150-L	19095495	5100	9	-
EBINVPW520150	19095496	5200	8	-
EBINVPW520150-L	19095497	5200	8	-
EBINVPW540150	19095498	5400	9	-
EBINVPW540150-L	19095499	5400	9	-
EBINVPW550150	19095500	5500	8	-
EBINVPW550150-L	19095501	5500	8	-
EBINVPW560150	19095502	5600	10	-
EBINVPW560150-L	19095503	5600	10	-
EBINVPW570150	19095504	5700	9	-
EBINVPW570150-L	19095505	5700	9	-
EBINVPW590150	19095506	5900	10	-
EBINVPW590150-L	19095507	5900	10	-
EBINVPW600150	19095508	6000	9	-
EBINVPW600150-L	19095509	6000	9	-

• -L: With LED lighting

Steam hoods



- Extraction hood specially designed to be installed in high-performance professional kitchens to suck out steam and heat generated in ware washing operations.
- Made of stainless steel with satin finish.
- Accessible parts and edges in bent sheet metal to make cleaning easier and avoid cuts when handling.
- Extraction capacity maximized thanks to casing design and hood profile.

- Models larger than 2.20 meters (except 2.5 m model that comes in a single piece) are supplied in several pieces with a hidden joining kit, easy to assemble.
- Hermetically closed, solid and robust structure, eliminating the risk of escaping fumes.
- Interior roof with slight inclination to guide condensations.

1000 mm width

MODEL	CODE	LENGTH (mm)	€
EHBVW100100	19083825	1000	-
EHBVW120100	19083826	1200	-
EHBVW150100	19083827	1500	-
EHBVW170100	19083828	1700	-
EHBVW200100	19083829	2000	-
EHBVW220100	19083830	2200	-
EHBVW240100	19083831	2400	-
EHBVW250100	19083832	2500	-
EHBVW270100	19083833	2700	-
EHBVW290100	19083834	2900	-
EHBVW300100	19083835	3000	-
EHBVW320100	19083836	3200	-
EHBVW340100	19083837	3400	-
EHBVW360100	19083838	3600	-
EHBVW370100	19083839	3700	-
EHBVW390100	19083840	3900	-

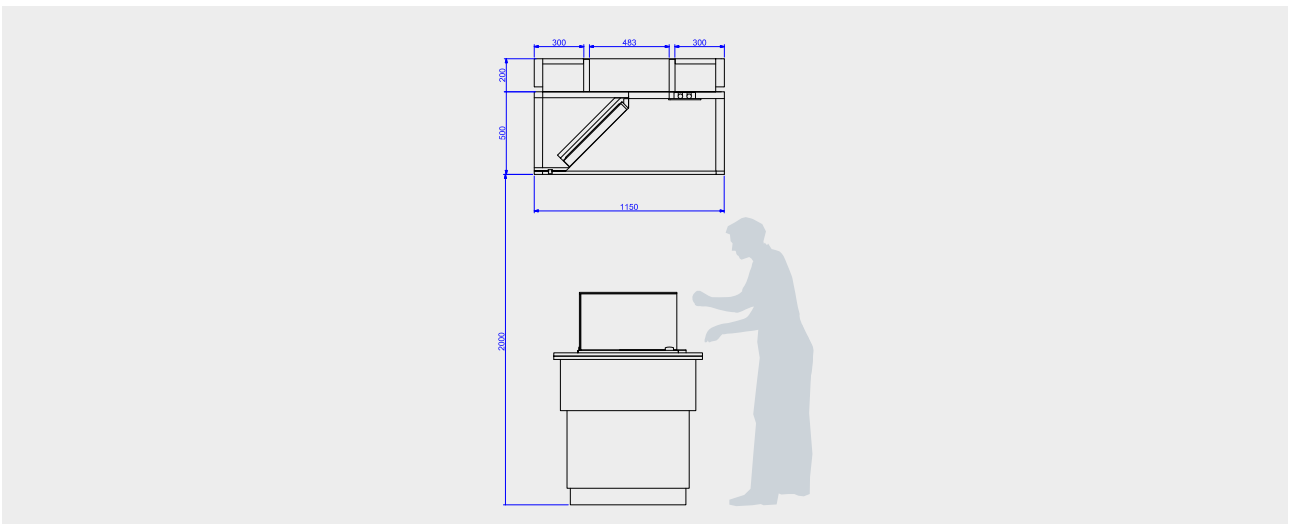
MODEL	CODE	LENGTH (mm)	€
EHBVW400100	19083841	4000	-
EHBVW420100	19083842	4200	-
EHBVW440100	19083843	4400	-
EHBVW450100	19083844	4500	-
EHBVW460100	19083845	4600	-
EHBVW470100	19083846	4700	-
EHBVW490100	19083847	4900	-
EHBVW500100	19083848	5000	-
EHBVW510100	19083849	5100	-
EHBVW520100	19083850	5200	-
EHBVW540100	19083851	5400	-
EHBVW550100	19083852	5500	-
EHBVW560100	19083853	5600	-
EHBVW570100	19083854	5700	-
EHBVW590100	19083855	5900	-
EHBVW600100	19083856	6000	-



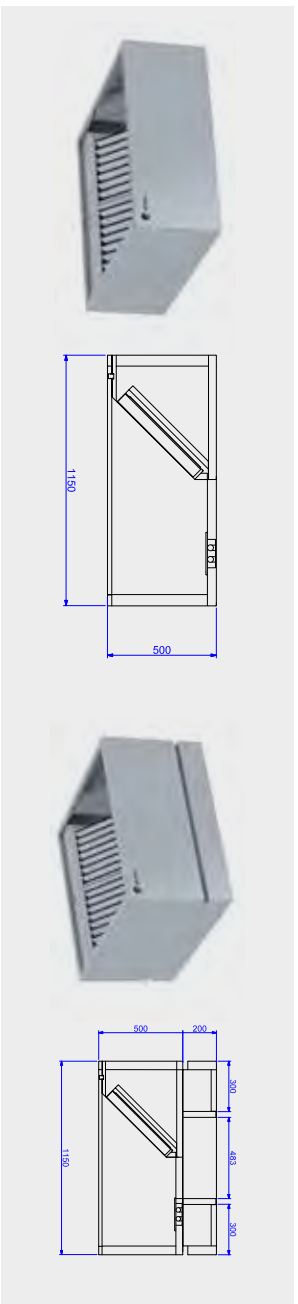
Buffet hoods



- Extraction hood specially designed to be installed in buffet areas to suck out steam, odors, grease and heat generated in show cooking stations.
- Made of stainless steel with satin finish.
- Accessible parts and edges in bent sheet metal to make cleaning easier and avoid cuts when handling.
- Extraction capacity maximized thanks to casing design and hood profile.
- Models larger than 2.20 meters (except 2.5 m model that comes in a single piece) are supplied in several pieces with a hidden joining kit, easy to assemble.
- Hermetically closed, solid and robust structure, eliminating the risk of dripping fat and escaping fumes.
- Guided grease drain system. Collection tray and drain hole for evacuation.
- 490x490x50 mm stainless steel slat filters.
- Interior plenum with independent flow regulation flaps for each filter.
- Models available with compensated air supply system, integrated into the hood, to prevent air flow falling directly on the chefs. Two external ventilation units, one for internal air extraction and the other for external air supply.



With plenum and compensating



1150 mm width

LENGTH (mm)	NO. FILTERS	WITH PLENUM			COMPENSATING		
		MODEL EHBPB	CODE	€	MODEL EHC0B	CODE	€
1200	2	120115	19083857	-	120115	19083921	-
1200	2	120115-L	19083858	-	120115-L	19083922	-
1500	2	150115	19084130	-	150115	19084160	-
1500	2	150115-L	19084131	-	150115-L	19084161	-
1700	3	170115	19084132	-	170115	19084162	-
1700	3	170115-L	19084133	-	170115-L	19084163	-
2000	3	200115	19083863	-	200115	19083927	-
2000	3	200115-L	19083864	-	200115-L	19083928	-
2200	4	220115	19083865	-	220115	19083929	-
2200	4	220115-L	19083866	-	220115-L	19083930	-
2400	4	240115	19083867	-	240115	19083931	-
2400	4	240115-L	19083868	-	240115-L	19083932	-
2500	4	250115	19084134	-	250115	19084164	-
2500	4	250115-L	19084135	-	250115-L	19084165	-
2700	4	270115	19084136	-	270115	19084166	-
2700	4	270115-L	19084137	-	270115-L	19084167	-
2900	5	290115	19084138	-	290115	19084168	-
2900	5	290115-L	19084139	-	290115-L	19084169	-
3000	4	300115	19083875	-	300115	19083939	-
3000	4	300115-L	19083876	-	300115-L	19083940	-
3200	5	320115	19083877	-	320115	19083941	-
3200	5	320115-L	19083878	-	320115-L	19083942	-
3400	6	340115	19083879	-	340115	19083943	-
3400	6	340115-L	19083880	-	340115-L	19083944	-
3500	5	350115	19084140	-	350115	19084170	-
3500	5	350115-L	19084141	-	350115-L	19084171	-
3600	6	360115	19083883	-	360115	19083947	-
3600	6	360115-L	19083884	-	360115-L	19083948	-
3700	6	370115	19084142	-	370115	19084172	-
3700	6	370115-L	19084143	-	370115-L	19084173	-
3900	7	390115	19084144	-	390115	19084174	-
3900	7	390115-L	19084145	-	390115-L	19084175	-
4000	6	400115	19083889	-	400115	19083953	-
4000	6	400115-L	19083890	-	400115-L	19083954	-
4200	7	420115	19083891	-	420115	19083955	-
4200	7	420115-L	19083892	-	420115-L	19083956	-
4400	8	440115	19083893	-	440115	19083957	-
4400	8	440115-L	19083894	-	440115-L	19083958	-
4500	7	450115	19084146	-	450115	19084176	-
4500	7	450115-L	19084147	-	450115-L	19084177	-
4600	8	460115	19083897	-	460115	19083961	-
4600	8	460115-L	19083898	-	460115-L	19083962	-
4700	8	470115	19084148	-	470115	19084178	-
4700	8	470115-L	19084149	-	470115-L	19084179	-
4900	8	490115	19084150	-	490115	19084180	-
4900	8	490115-L	19084151	-	490115-L	19084181	-
5000	8	500115	19083903	-	500115	19083967	-
5000	8	500115-L	19083904	-	500115-L	19083968	-
5100	9	510115	19084152	-	510115	19084182	-
5100	9	510115-L	19084153	-	510115-L	19084183	-
5200	8	520115	19083907	-	520115	19083971	-
5200	8	520115-L	19083908	-	520115-L	19083972	-
5400	9	540115	19083909	-	540115	19083973	-
5400	9	540115-L	19083910	-	540115-L	19083974	-
5500	8	550115	19084154	-	550115	19084184	-
5500	8	550115-L	19084155	-	550115-L	19084185	-
5600	10	560115	19083913	-	560115	19083977	-
5600	10	560115-L	19083914	-	560115-L	19083978	-
5700	9	570115	19084156	-	570115	19084186	-
5700	9	570115-L	19084157	-	570115-L	19084187	-
5900	10	590115	19084158	-	590115	19084188	-
5900	10	590115-L	19084159	-	590115-L	19084189	-
6000	9	600115	19083919	-	600115	19083983	-
6000	9	600115-L	19083920	-	600115-L	19083984	-

• -L: With LED lighting





Annexes

Terms and conditions of sale

01. Prices

All prices included in our invoices are in euro, net ex works. Prices exclude delivery, unloading, positioning or installation.

02. Transport

Goods are freighted under buyer's responsibility.

Delivery is free on truck: unloading not included.

Complains: goods are freighted under insurance coverage. It is clients' task to check goods for damages upon delivery.

Complains not related to transportation must be sent within 5 days from goods reception.

Besides above mentioned cases, goods received with signature on shipping bulletin are accepted henceforth.

03. Packing

Standard packing is included in the present prices. Other packing will be quoted separately.

04. Guarantee

We warranty all our products against manufacturer fault during ONE YEAR from manufacturer or expedition date.

The faulty parts will be replaced with an ex-works delivery.

We shall not be obliged to replace any goods or make any allowance or other arrangement if the defect has arisen from accident, misuse, neglect, incorrect installation, or any other cause beyond our control.

Where the defect is reasonably attributable to the fault of the manufacturer, the Manufacturer shall replace or repair the defective goods but shall not be liable for any cost of removal of the defective goods, or of the installation of replacement or any consequential loss or damage arisen there from.

The manufacturer's liability shall be limited to the repair or replacement of materials and components manufactured by us.

Where goods and components supplied by us are not of our's design and manufacture, the liability shall be limited to the guarantee provided by the manufacture of such goods and components.

05. Publications

Right of new developments and technical modifications reserved.

Prices and article numbers subject to change without notice.

This price list supersedes all earlier list.

Specifications :

Some previous considerations have to be mention here than before were not indicated because we had consider as obviously clear for every one.

The technical descriptions of our machines trying to give a description of the main characteristics, nevertheless the revisions of the industrial process could produce modifications of any of these values.

Fagor Industrial have the right to introduce the modifications that could consider necessary if they not modify the main characteristics and requirements of the machine .

06. Delay

Time for performance by the Manufacturer is given in good faith, as accurately as possible, but is not to be the essence of the contract. The Customer shall have not right to damages or to impose penalties in the event of late delivery by the Manufacturer or his clients, or to cancel the order or the contract for delay from any causes unless agreed in writing by the Manufacturer.

Delivery terms are merely indicative and subject to FAGOR production times. Delays do not entitle to any refund or liability whatsoever.

07. Cancellation and restocking

The Manufacturer at its absolute discretion may agree to the return of goods by the customer provided that the goods are returned at the customer expense, in the same condition and in the original packing.

Any goods agreed by the Manufacturer as acceptable for return for any reason, excluding faulty goods, will be subject to a restocking charge of 35 % of the net invoice value.

7-1. Orders can not be cancelled if they have been confirmed and accepted in writing, specially tailor made equipment.

We'll consider any order confirmed if we don't receive any negative reaction in 24 hours from our confirmation date.

7-2. Fagor Industrial will only accept any cancellation as follows:

- If the dealer's cancel is before goods have left our warehouse a 50.00 € charge, net, per item will be made to cover our administration and logistics cost.
- If the dealer's cancel is after goods have left our warehouse, a charge of 20 % of invoice value will be charged plus an abortive delivery charge if it is necessary.
- If the goods had been unpacked, a minimum of 25 % of invoice value will be charged only for this concept.

08. Payments

The payments will be made on time, even if the transport, the setting in service or the reception of the installation are delayed or canceled by reasons that are not attributable to us.

09. Arbitration

The Parties should try to settle any disputes and differences which can arise by negotiations. If the parties will not come to agreement, the arisen dispute will be submitted for consideration to a neutral Court as it is The International Commercial Arbitration court of Paris, the arbitrator would also know and speak English and Spanish.

Conversion factors

LENGTH AND SURFACE		
UNIT	FACTOR	UNIT
cm	0.3937	inch
mm	0.0394	inch
inch	2.54	cm
inch	25.4	mm
m	32.808	foot
foot	0.3048	m
m	10.936	yard
yard	0.9144	m
dm ²	15.5	inch ²
inch ²	0.0645	dm ²

VOLUME		
UNIT	FACTOR	UNIT
gallon	3.785	litre
litre	0.2642	gallon
m ³	35.31	foot ³
foot ³	0.0283	m ³
inch ³	16.39	cm ³
cm ³	0.061	inch ³
litre	61	inch ³
inch ³	0.0164	litre

PRESSURE		
UNIT	FACTOR	UNIT
kg/cm ²	14.22	pound/inch ²
pound/inch ²	0.07	kg/cm ²
kg/cm ²	0.9807	bar
bar	1.020	kg/cm ²
Pa	10.5	bar
bar	10.5	Pa

POWER AND ENERGY		
UNIT	FACTOR	UNIT
kcal/h	1/860	kW
kW	860	kcal/h
kcal/h	4	BTU
BTU	0.25	kcal/h
cal	4.186	J
J	0.2389	cal
kcal	1000	cal
Th	1000	kcal
kW	13.406	H.P.
H.P.	0.746	kW
kW	1.36	C.V.
C.V.	0.7357	kW

WEIGHT		
UNIT	FACTOR	UNIT
pound	453.6	g
g	1/453.6	pound
pound	0.4536	kg
kg	22.045	pound

TEMPERATURE AND HOT		
$^{\circ}\text{C} = (5/9) \times (^{\circ}\text{F} - 32)$		
$^{\circ}\text{F} = (9/5) \times ^{\circ}\text{C} + 32$		
$^{\circ}\text{K} = 273 + ^{\circ}\text{C}$		
Thermia 1000 kcal		

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
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Брянск (4832)59-03-52
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Ноябрьск(3496)41-32-12

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Орел (4862)44-53-42
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Саранск (8342)22-96-24
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Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Сыктывкар (8212)25-95-17
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