



Foodservice



**Price
List.**

Export 2022

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Foodservice

FAGOR

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Laundry



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.

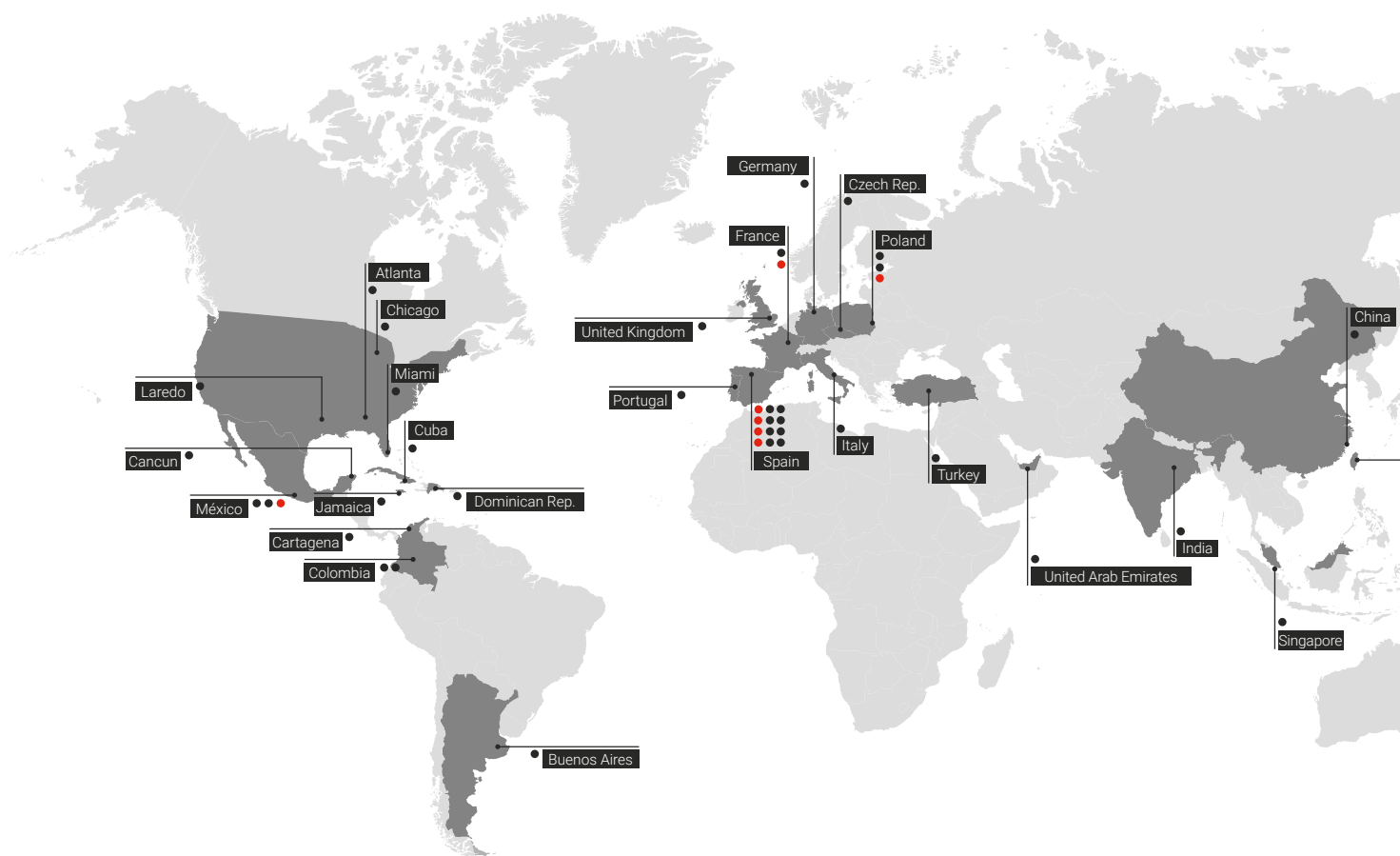
You've driven our technological innovations with your professional challenges.

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.

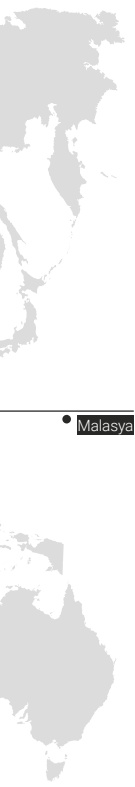
Distributor, professional and worker. You are the energy that drives the Fagor Industrial machine.

You make this make sense.

**You make
it happen**



- Sales delegations
- Own-manufacture plants



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
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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 finished, 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

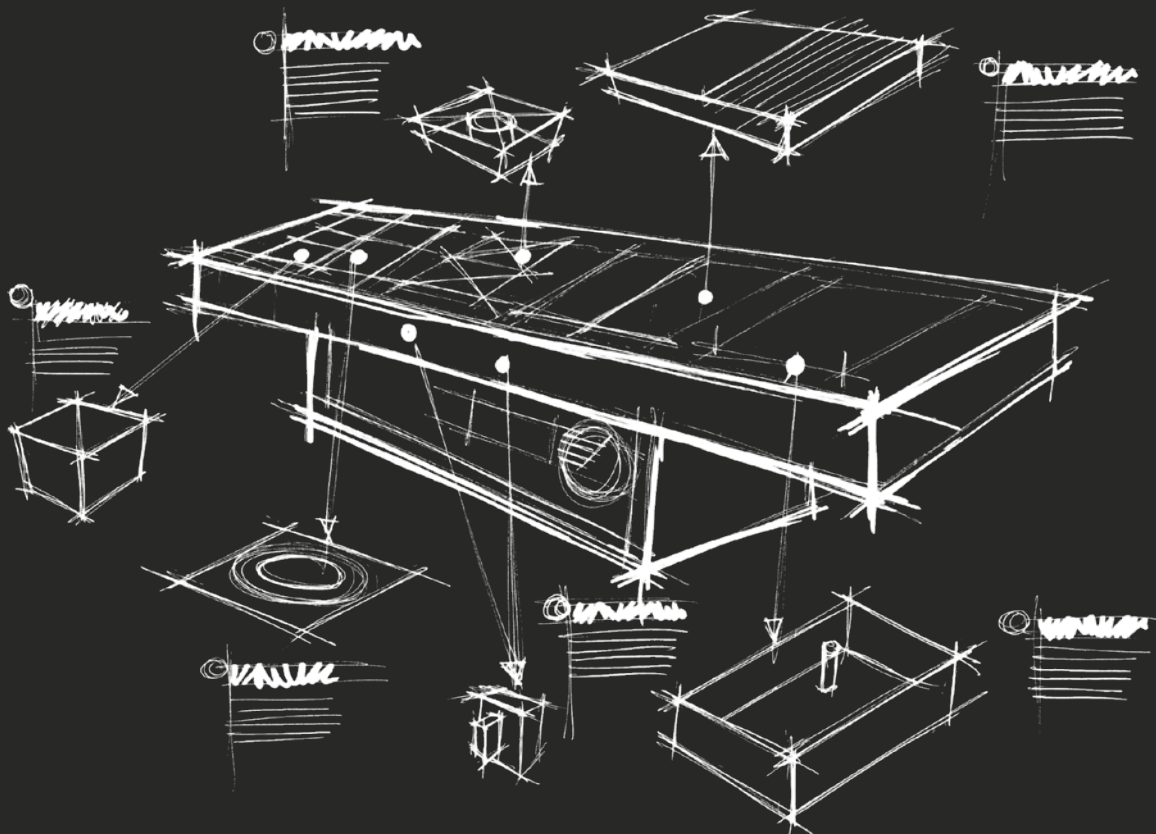
Absolute
comfort

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

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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 repairability
 - 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	25.755

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	Gas 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	22.012

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	33.590

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	33.889

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	44.749

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-I945	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	51.842

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	62.910

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	31.280

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	59.267

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



Commercial video



Sales brochure

900 Series

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

Gas cookers



General characteristics

- Stamped surface tops, manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and 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 1,000x700x290 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 NG	19075525 19075526	397x350	1	1	-	-	-	13,25	400x930x290	1.653
		C-G920 H	LPG NG	19075521 19075523	397x350	-	1	1	-	-	18,20	400x930x290	1.704
		C-G920 XH	LPG NG	19085164 19085165	397x350	-	-	2	-	-	20,40	400x930x290	1.754
		C-G940	LPG NG	19075531 19075532	397x350	2	1	1	-	-	28,70	800x930x290	2.667
		C-G940 H	LPG NG	19075527 19075529	397x350	-	3	1	-	-	34,20	800x930x290	2.747
		C-G940 XH	LPG NG	19085166 19085167	397x350	-	-	4	-	-	40,80	800x930x290	2.829
		C-G960	LPG NG	19075543 19075544	397x350	3	2	1	-	-	41,95	1200x930x290	3.759
		C-G960 H	LPG NG	19075539 19075541	397x350	-	5	1	-	-	50,20	1200x930x290	3.874
GN 2/1 Static gas oven													
		C-G941	LPG NG	19075537 19075538	397x350	2	1	1	GN-2/1	8,60	37,30	800x930x850	4.246
		C-G941 H	LPG NG	19075533 19075535	397x350	-	3	1	GN-2/1	8,60	42,80	800x930x850	4.373
		C-G941 XH	LPG NG	19085168 19085169	397x350	-	-	4	GN-2/1	8,60	49,40	800x930x850	4.504
		C-G961	LPG NG	19075549 19075550	397x350	3	2	1	GN-2/1	8,60	50,55	1200x930x850	5.715
		C-G961 H	LPG NG	19075545 19075547	397x350	-	5	1	GN-2/1	8,60	58,80	1200x930x850	5.887
Panoramic static gas oven													
		C-G961 OP	LPG NG	19075555 19075556	397x350	3	2	1	1.000x700x290	14,00	55,95	1200x930x850	6.445
		C-G961 OP H	LPG NG	19075551 19075553	397x350	-	5	1	1.000x700x290	14,00	64,20	1200x930x850	6.641
GN 2/1 Static electric oven													
		C-GE941	LPG NG	19075559 19075572	397x350	2	1	1	GN-2/1	6,00	34,70	800x930x850	4.699

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	2.653
			NG	19075518							
Solid top with oven											
		C-G911	LPG	19075519	800x700	1	GN-2/1	8,60	19,60	800x930x850	4.552
			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.

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.

- Temperature controlled by thermostatic valve (125 – 350°C).
- Tubular stainless steel burner at the front; operates with temperature gradient. Pilot with piezoelectric ignition and thermocouple.
- Oven floor manufactured in stainless steel.
- Side opening double panel door.

MODEL	GAS	CODE	BURNERS			OVEN		TOTAL POWER (KW)	DIMENSIONS (mm)	€	
			Ø OUTER CROWN (mm)	Ø INNER CROWN (mm)	POWER (KW)	SIZE	POWER (KW)				
Boiling top											
	C-GP910	LPG	19075573	450	330	27,00	-	-	27,00	800x930x290	4.693
		NG	19075574								
With oven											
	C-GP911	LPG	19075575	450	330	27,00	665x665x325	7,30	34,30	800x930x850	6.000
		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	2.338
	C-E940	19075505	300x300	4	-	-	16,00	800x930x290	3.791
	C-E960	19075513	300x300	6	-	-	24,00	1.200x930x290	5.121
With oven									
	C-E941	19075509	300x300	4	GN-2/1	6,00	22,00	800x930x850	5.654
	C-E961	19075514	300x300	6	GN-2/1	6,00	30,00	1.200x930x850	6.788
	C-E961 OP	19075516	300x300	6	1.000x700x290	12,00	36,00	1.200x930x850	7.325

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 spilt 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	5.120
With oven										
	C-E911	19075498	720x720	4	4x4	GN-2/1	6,00	22,00	800x930x850	7.384

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	7.936
	C-I945	19075578	4	280	20,00	800x930x290	12.615
Wok							
	W-I905	19075893	1	300	5,00	400x930x290	7.458

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 dismountable side and back splash guards.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

OPTIONAL ACCESSORIES

(see accessories page at end of chapter)

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


VOLTAGE FOR ELECTRIC MODELS:

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



(*) Models with chrome surface, scraper included

Fry-tops

	MODEL	GAS	CODE	PLATE				TOTAL POWER (KW)	DIMENSIONS (mm)	€
				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	1.877
	FT-G905 V R	LPG NG	19075679 19075680	R	1	335x640	21,50	9,25	400x930x290	2.145
	FT-G910 V L	LPG NG	19075705 19075706	L	2	735x640	47,00	18,50	800x930x290	2.694
	FT-G910 V R	LPG NG	19075709 19075710	R	2	735x640	47,00	18,50	800x930x290	3.377
	FT-G910 V LR	LPG NG	19075707 19075708	L+R	2	735x640	47,00	18,50	800x930x290	3.038
CONTROL BY THERMOSTAT										
	FT-G905 L	LPG NG	19075669 19075671	L	1	335x640	21,50	9,25	400x930x290	1.976
	FT-G905 R	LPG NG	19075673 19075675	R	1	335x640	21,50	9,25	400x930x290	2.236
	FT-G910 L	LPG NG	19075693 19075695	L	2	735x640	47,00	18,50	800x930x290	2.938
	FT-G910 R	LPG NG	19075701 19075703	R	2	735x640	47,00	18,50	800x930x290	3.531
	FT-G910 LR	LPG NG	19075697 19075699	L+R	2	735x640	47,00	18,50	800x930x290	3.175
CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE										
	FT-G905 C L	LPG NG	19075661 19075663	L / C	1	335x640	21,50	9,25	400x930x290	2.700
	FT-G905 C R	LPG NG	19075665 19075667	R / C	1	335x640	21,50	9,25	400x930x290	3.029
	FT-G910 C L	LPG NG	19075681 19075683	L / C	2	735x640	47,00	18,50	800x930x290	4.055
	FT-G910 C R	LPG NG	19075689 19075691	R / C	2	735x640	47,00	18,50	800x930x290	5.008
	FT-G910 C LR	LPG NG	19075685 19075687	L+R / C	2	735x640	47,00	18,50	800x930x290	4.382
Electric - fry-tops										
CONTROL BY THERMOSTAT										
	FT-E905 L	-	19075639	L	1	335x640	21,50	7,50	400x930x290	1.884
	FT-E905 R	-	19075642	R	1	335x640	21,50	7,50	400x930x290	2.209
	FT-E910 L	-	19075654	L	2	735x640	47,00	15,00	800x930x290	2.946
	FT-E910 R	-	19075660	R	2	735x640	47,00	15,00	800x930x290	3.536
	FT-E910 LR	-	19075657	L+R	2	735x640	47,00	15,00	800x930x290	3.438
Control by thermostat and chromium hot-plate										
	FT-E905 C L	-	19075633	L / C	1	335x640	21,50	7,50	400x930x290	2.592
	FT-E905 C R	-	19075636	R / C	1	335x640	21,50	7,50	400x930x290	2.938
	FT-E910 C L	-	19075645	L / C	2	735x640	47,00	15,00	800x930x290	3.945
	FT-E910 C R	-	19075651	R / C	2	735x640	47,00	15,00	800x930x290	4.975
	FT-E910 C LR	-	19075648	L+R / C	2	735x640	47,00	15,00	800x930x290	4.444

(*) 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)	(DM²)			
Gas grill										
Countertop										
B-G905 I	LPG	19078584	Inox	1	1	340x690	24	11	400x930x290	2.289
	NG	19081684								
B-G905	LPG	19078902	Mild steel	1	2	340x690	24	11	400x930x290	2.221
	NG	19081682								
B-G910 I	LPG	19078582	Inox	2	2	680x690	48	22	800x930x290	3.644
	NG	19081686								
B-G910	LPG	19078901	Mild steel	2	4	680x690	48	22	800x930x290	3.524
	NG	19081685								
B-G915 I	LPG	19081680	Inox	3	3	1020x690	72	33	1200x930x290	6.027
	NG	19081681								
B-G915	LPG	19079204	Mild steel	3	6	1020x690	72	33	1200x930x290	5.851
	NG	19081639								
Floor										
B-G9051 I	LPG	19075474	Inox	1	1	340x690	24	11	400x930x850	2.589
	NG	19075475								
B-G9051	LPG	19075476	Mild steel	1	2	340x690	24	11	400x930x850	2.508
	NG	19075478								
B-G9101 I	LPG	19075480	Inox	2	2	680x690	48	22	800x930x850	4.044
	NG	19075481								
B-G9101	LPG	19075482	Mild steel	2	4	680x690	48	22	800x930x850	3.909
	NG	19075484								
Electric grill										
Countertop										
B-E905	-	19078931	Inox	1	1	255x640	16	5,42	400x930x290	2.827
B-E910	-	19078922	Inox	2	1	545x640	35	10,84	800x930x290	4.046
Floor										
B-E9051 I	-	19075417	Inox	1	1	340x690	24	7,5	400x930x850	2.589
B-E9051	-	19075413	Mild steel	1	2	340x690	24	7,5	400x930x850	2.508
B-E9101 I	-	19075473	Inox	2	2	680x690	48	15	800x930x850	4.044
B-E9101	-	19075470	Mild steel	2	4	680x690	48	15	800x930x850	3.909

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	3.339
		NG	19075587						
	CP-G910	LPG	19075589	2	GN-1/1	6	32,00	800x930x850	5.621
		NG	19075590						
Electric pasta cookers									
	CP-E905	-	19075581	1	GN-1/1	3	12,00	400x930x850	3.625
		-	19075584						
	CP-E910	-	19075584	2	GN-1/1	6	24,00	800x930x850	6.017
		-	19075584						

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	5.729
			60	19075825	19075827					
		M-G915	50	19075832	19075834	600x550	150	24,00	800x930x850	5.866
			60	19075833	19075835					
		M-G920	50	19075836	19075838	600x650	200	24,00	800x930x850	6.412
			60	19075837	19075839					
Indirect flame										
		M-G910 BM	50	19075819	19075822	600x400	100	20,00	800x930x850	8.070
			60	19075820	19075823					
		M-G915 BM	50	19075828	19075830	600x550	150	24,00	800x930x850	8.481
			60	19075829	19075831					
Pressure										
		MP-G910	50	19075840	19075842	600x400	100	20,00	800x930x850	7.501
			60	19075841	19075843					
		MP-G915	50	19075845	19075846	600x550	150	24,00	800x930x850	7.481
			60	19075844	19075847					
		MP-G920	50	19075848	19075850	600x650	200	24,00	800x930x850	7.983
			60	19075849	19075851					
Electric boiling pans										
Indirect flame										
		M-E910 BM	-	19075814		600x400	100	22,00	800x930x850	8.030
		M-E915 BM	-	19075817		600x550	150	22,00	800x930x850	8.415

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	3.027
			60	19081730	19081733						
		F-G9215	50	19081735	19081738	2	2x15	2 large	30,00	800x930x850	5.458
			60	19081736	19081739						
		F-G9121	50	19075613	19075616	1	1x21	2 small	21,00	400x930x850	3.448
			60	19075615	19075618						
		F-G9221	50	19075625	19075628	2	2x21	4 small	42,00	800x930x850	6.224
			60	19075627	19075630						
Electric fryers											
		F-E9115		19078867		1	1x15	1 large	12,00	400x930x850	2.986
		F-E9215		19081692		2	2x15	2 large	24,00	800x930x850	5.260
		F-E9121		19075600		1	1x21	2 small	18,00	400x930x850	3.325
		F-E9121 D		19075900		1	1x21	2 small	18,00	400x930x850	4.406
		F-E9221		19075606		2	2x21	4 small	36,00	800x930x850	5.996


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	1.814

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		TOTAL POWER (KW)	DIMENSIONS (mm)	€
			LPG	GN				(mm)	(DM²)			
Gas tilting bratt pans												
	SB-G910 I	50	19075867	19075876	Manual	Stainless steel	90	730x616	45	18,00	800x930x850	7.356
		60	19075869	19075878								
	SB-G910	50	19075879	19075885	Manual	Cast Iron	90	730x616	45	18,00	800x930x850	6.456
		60	19075880	19075886								
	SB-G910 IM	50	19075870	19075873	Motorized	Stainless steel	90	730x616	45	18,00	800x930x850	8.470
		60	19075872	19075875								
	SB-G910 M	50	19075881	19075883	Motorized	Cast Iron	90	730x616	45	18,00	800x930x850	7.326
		60	19075882	19075884								
	SB-G915 IM	50	19075887	19075890	Motorized	Stainless steel	120	1.130x616	70	25,00	1.200x930x850	10.340
		60	19075889	19075892								
Electric tilting bratt pans												
	SB-E910 I		19075857		Manual	Stainless steel	90	730x616	45	15,00	800x930x850	7.448
	SB-E910		19075854		Manual	Cast Iron	90	730x616	45	15,00	800x930x850	6.447
	SB-E910 IM		19075860		Motorized	Stainless steel	90	730x616	45	15,00	800x930x850	8.691
	SB-E910 M		19075863		Motorized	Cast Iron	90	730x616	45	15,00	800x930x850	7.547
	SB-E915 IM		19075866		Motorized	Stainless steel	120	1.130x616	70	22,50	1.200x930x850	10.706

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.

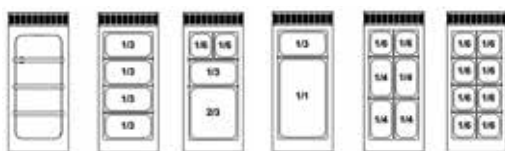
ELECTRIC MODELS

- 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..

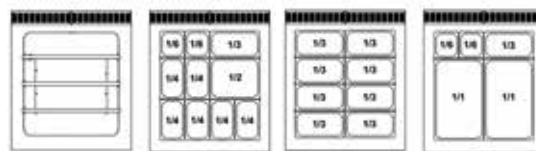
OPTIONAL ACCESSORIES

(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	2.031
		NG	19075492					
	BM-G910	LPG	19075493	GN-8/3	44	6,50	800x930x290	2.638
		NG	19075494					
Electric bain marie								
	BM-E905	-	19075487	GN-4/3	22	3,00	400x930x290	1.907
	BM-E910	-	19075490	GN-8/3	44	6,00	800x930x290	2.478

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	690
	EN-905	19075591	-	-	400x930x290	732
	EN-910	19075593	-	-	800x930x290	996
	EN-905 C	19075592	1	300x590x105 (valid GN-1/1)	400x930x290	1.028
	EN-910 C	19075594	1	700x590x105	800x930x290	1.397






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

Stands




General characteristics

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

	MODEL	CODE	DOORS IN OPTION (NOT INCLUDED)	DRAWERS	GUIDES (5 LEVELS)	DIMENSIONS (mm)	€
	MB-9025	19048470	-	-	-	200x850x600	481
	MB-905	19018700	1	-	-	400x850x600	523
	MB-905 C	19084564	-	2	-	400x850x600	1.125
	MB-905 G	19086897	1	-	1	400x850x600	578
	MB-910	19022189	2	-	-	800x850x600	700
	MB-915	19020374	3	-	-	1.200x850x600	900

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	278

Refrigerated stands

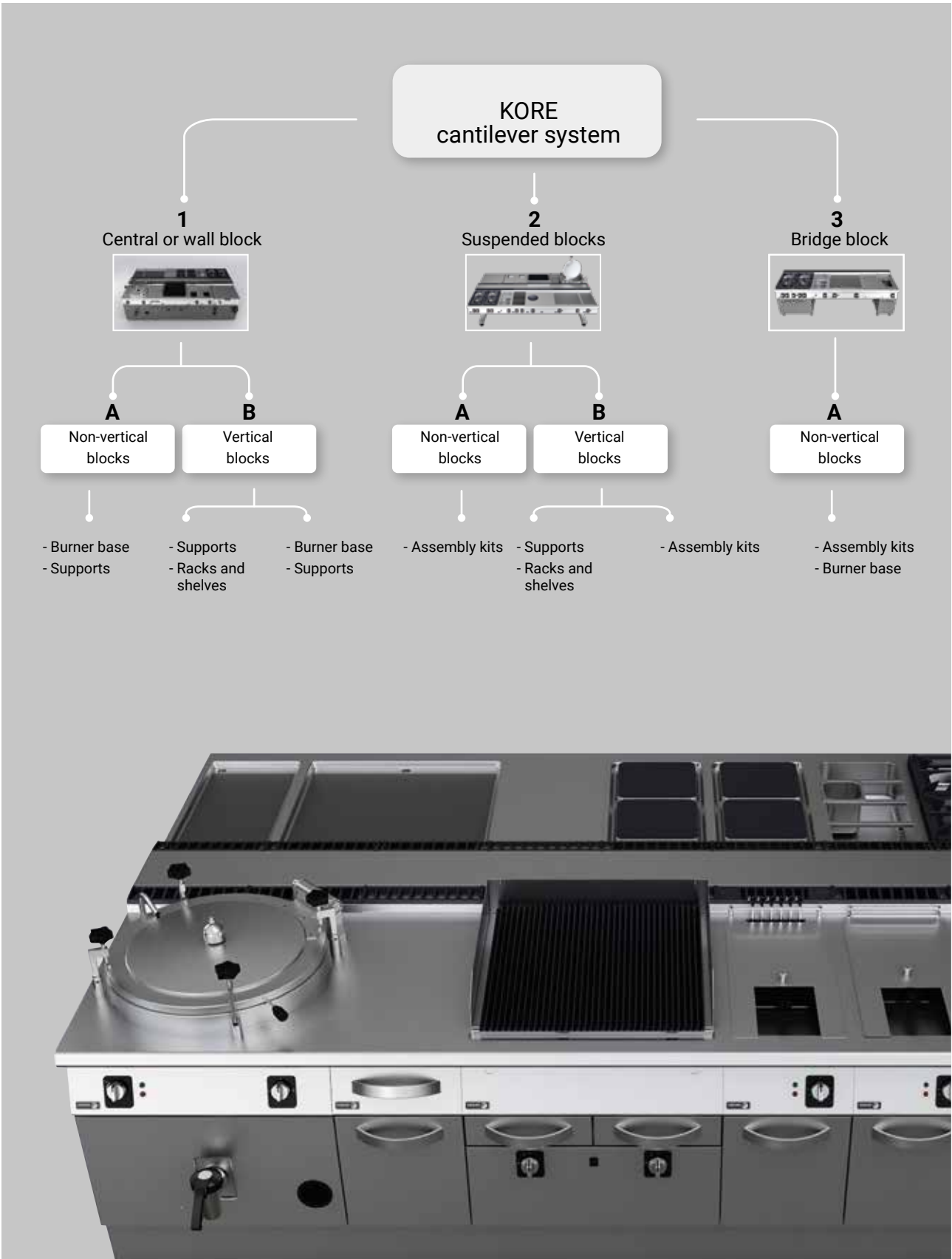
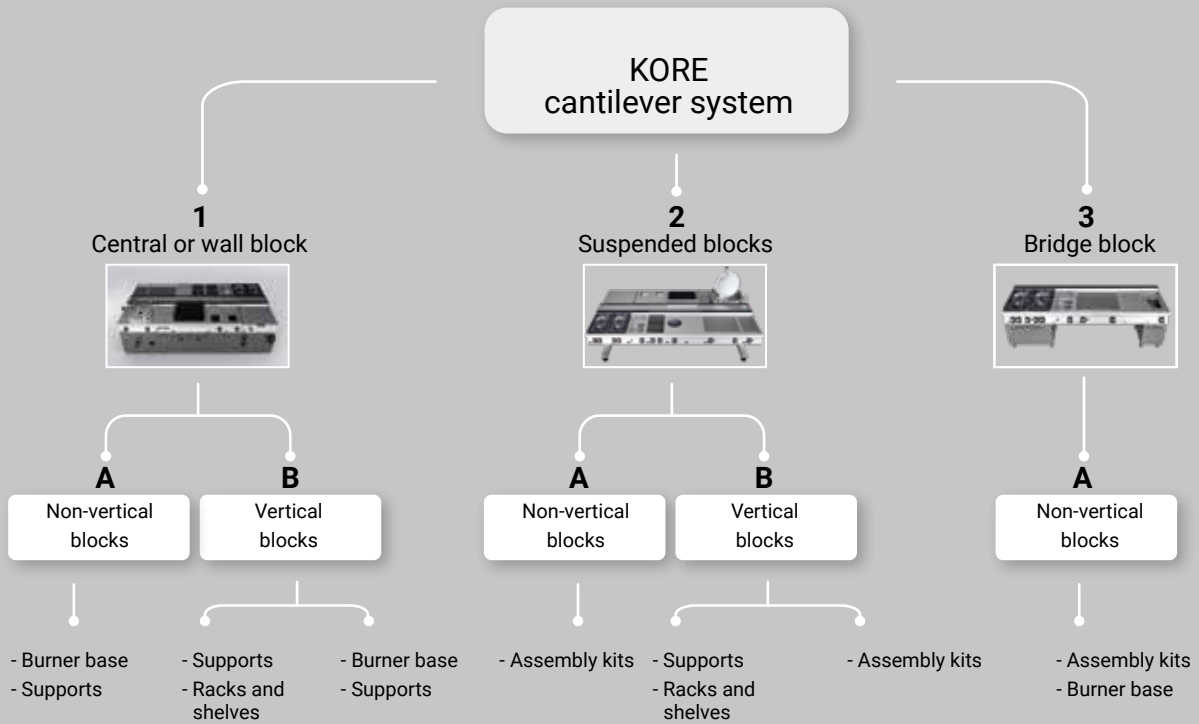


General characteristics

- 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	2.774
Models with 2/3 drawers										
 CCP9-2G W	R290	50	19089616	2 x 2/3	B	169	714	250	1.200x900x590	3.259
Models with full length flat drawers										
CCP9-2G W2	R290	50	19089617	2 x GN 2/1	C	169	777	262	1.200x900x590	3.158
Models with doors										
 CCP9-3G	R290	50	19089618	3	D	240	1113	249	1.600x900x590	3.242
Models with 2/3 drawers										
 CCP9-3G W	R290	50	19089619	3 x GN 1/1	D	240	1113	249	1.600x900x590	3.801



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	245
		Right smooth panel	19081818	245
		Left smooth panel for block with a tilting bratt pan on the end.	19081819	240
		Right smooth panel for block with a tilting bratt pan on the end.	19081820	240
Double wall trimming for each side block*				
	CENTRAL BLOCK	Side trim for Kore 900 block	19081826	1.214
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900.	19081827	1.164
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Left Kore 900.	19081828	1.164
	WALL BLOCK	Left side trim	19081824	987
		Right side trim	19081825	987

Burner base

TYPE	DESCRIPTION	CODE	€
Gas*			
	Gas burner base 1 Module	19081800	38
	Gas burner base 1,5 Module	19081789	44
	Gas burner base 2 Module	19081788	63
	Gas burner base 2,5 Module	19081787	76
	Gas burner base 3 Module	19081786	83
	Gas burner base 3,5 Module	19081785	99
	Gas burner base 4 Module	19081784	367
	Gas burner base 4,5 Module	19081783	387
	Gas burner base 5 Module	19081782	532
Electric			
	Electric burner base 1 Module	19081809	34
	Electric burner base 1,5 Module	19081808	38
	Electric burner base 2 Module	19081807	51
	Electric burner base 2,5 Module	19081806	63
	Electric burner base 3 Module	19081805	69
	Electric burner base 3,5 Module	19081804	73
	Electric burner base 4 Module	19081803	356
	Electric burner base 4,5 Module	19081802	381
	Electric burner base 5 Module	19081801	513

*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	1.033
	Standard with plug	19075225	1.159
	Standard with tap	19075226	1.299
For machinery*			
	For optima oven	19075227	1.636
	For salamander	19075228	1.636

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





Racks and shelves

TYPE	SUPPORT TYPE	BLOCK LENGTH					
		2 MODULE	2 1/2 MODULE	3 MODULE	3 1/2 MODULE	4 MODULE	4 1/2 MODULE
Central block							
	Rack	19075320	19075321	19075322	19075323	19075324	19075325
	For two standard elements		1.865 €	2.130 €	2.394 €	2.659 €	2.923 €
	For 1 standard support + 1 machinery support	19075327	19075328	19075329	19075330	19075331	19075332
			1.865 €	2.130 €	2.394 €	2.659 €	2.923 €
	Shelf	19075344	19075345	19075347	19075348	19075349	19075370
	For two standard elements		1.322 €	1.503 €	1.685 €	1.865 €	2.045 €
	For 1 standard support + 1 machinery support	19075372	19075373	19075374	19075375	19075376	19075377
			1.322 €	1.503 €	1.685 €	1.865 €	2.045 €
	Rack	19075316	19075317	19075318	19075319	19075340	19075341
	For two standard elements		1.497 €	1.688 €	1.879 €	2.069 €	2.260 €
	Shelf	19075386	19075387	19075388	19075389	19075390	19075391
	For two standard elements		1.073 €	1.204 €	1.333 €	1.464 €	1.598 €

1 - Central or wall block

B - Vertical blocks

Finishings

TIPO	DESCRIPCIÓN	CÓDIGO	€
Central block			
	Left smooth panel	19081769	270
	Right smooth panel	19081770	270
	Left smooth panel for block with a tilting bratt pan on the end	19081771	260
	Right smooth panel for block with a tilting bratt pan on the end	19081772	260
	Side trim for Kore 900 central block	19081778	1.239
	Side trim for mixed Kore 900 + Kore 700 central block: Left Kore 700 right Kore 900	19081779	1.189
	Side trim for mixed Kore 900 + Kore 700 central block: Right Kore 700 left Kore 900	19081780	1.189
WALL BLOCK			
	Left smooth panel	19081765	256
	Right smooth panel	19081766	256
	Left smooth panel for block with a tilting bratt pan on the end.	19081767	1.636
	Right smooth panel for block with a tilting bratt pan on the end.	19081768	1.636
	Left side trim	19081776	1.013
	Right side trim	19081777	1.013

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

Burner base

TIPO	DESCRIPTION	CODE	€
	GAS*		
	Gas burner base 1 Module	19081800	38
	Gas burner base 1,5 Module	19081789	44
	Gas burner base 2 Module	19081788	63
	Gas burner base 2,5 Module	19081787	76
	Gas burner base 3 Module	19081786	83
	Gas burner base 3,5 Module	19081785	99
	Gas burner base 4 Module	19081784	367
	Gas burner base 4,5 Module	19081783	387
	Gas burner base 5 Module	19081782	532
	ELECTRIC		
	Electric burner base 1 Module	19081809	34
	Electric burner base 1,5 Module	19081808	38
	Electric burner base 2 Module	19081807	51
	Electric burner base 2,5 Module	19081806	63
	Electric burner base 3 Module	19081805	69
	Electric burner base 3,5 Module	19081804	73
	Electric burner base 4 Module	19081803	356
	Electric burner base 4,5 Module	19081802	381
	Electric burner base 5 Module	19081801	513

*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 Module	19044944	9.018
	Kore central suspended kit 2 Module	19044945	10.853
	Kore central suspended kit 2,5 Module	19044946	13.383
	Kore central suspended kit 3 Module	19044947	15.461
	Kore central suspended kit 3,5 Module	19044948	18.405
	Kore central suspended kit 4 Module	19044949	20.204
	Kore central suspended kit 4,5 Module	19044950	22.004
	Kore central suspended kit 5 Module	19044951	23.804
	Kore central suspended kit 5,5 Module	19044952	25.604
	Kore central suspended kit 6 Module	19044953	28.548
Suspended wall block	Suspended wall block 1,5 Module	19044933	4.652
	Suspended wall block 2 Module	19044934	4.795
	Suspended wall block 2,5 Module	19044935	6.261
	Suspended wall block 3 Module	19044936	7.598
	Suspended wall block 3,5 Module	19044937	8.841
	Suspended wall block 4 Module	19044938	10.138
	Suspended wall block 4,5 Module	19044939	10.407
	Suspended wall block 5 Module	19044940	11.863
	Suspended wall block 5,5 Module	19044941	12.126
	Suspended wall block 6 Module	19044942	13.537
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	€
	Standard	19075392	1.136
	Standard with plug	19075393	1.275
	Standard with tap	19075394	1.430
	For optima oven	19075395	1.799
	For salamander	19075396	1.799

* 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					
		2 MODULE	2 1/2 MODULE	3 MODULE	3 1/2 MODULE	4 MODULE	4 1/2 MODULE
Suspended central block							
	Rack	19075398	19075399	19075400	19075401	19075402	19075403
	For two standard elements		1.972 €	2.259 €	2.544 €	2.830 €	3.116 €
	For 1 standard support + 1 machinery support	19075405	19075406	19075407	19075408	19075409	19075420
			1.972 €	2.259 €	2.544 €	2.830 €	3.116 €
	For 2 machinery supports	-	19075423	19075424	19075425	19075426	19075427
			1.972 €	2.259 €	2.544 €	2.830 €	3.116 €
	Shelf	19075436	19075437	19075438	19075439	19075440	19075441
	For two standard elements		1.430 €	1.632 €	1.835 €	2.036 €	2.241 €
	For 1 standard support + 1 machine support	19075443	19075444	19075445	19075446	19075447	19075448
			1.430 €	1.632 €	1.835 €	2.036 €	2.241 €
	For 2 machinery supports	-	19075453	19075454	19075455	19075456	19075457
			1.430 €	1.632 €	1.835 €	2.036 €	2.241 €
Suspended wall block							
	Rack	19075429	19075430	19075431	19075432	19075433	19075434
	For two standard elements		1.605 €	1.817 €	2.029 €	2.242 €	2.453 €
	Shelf	19075459	19075460	19075461	19075462	19075463	19075464
	For two standard elements		1.181 €	1.332 €	1.485 €	1.637 €	1.791 €

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 Module	19044944	9.018
	Kore central suspended kit 2 Module	19044945	10.853
	Kore central suspended kit 2,5 Module	19044946	13.383
	Kore central suspended kit 3 Module	19044947	15.461
	Kore central suspended kit 3,5 Module	19044948	18.405
	Kore central suspended kit 4 Module	19044949	20.204
	Kore central suspended kit 4,5 Module	19044950	22.004
	Kore central suspended kit 5 Module	19044951	23.804
	Kore central suspended kit 5,5 Module	19044952	25.604
	Kore central suspended kit 6 Module	19044953	28.548
Suspended wall block	Kore central suspended kit 1,5 Module	19044933	4.652
	Kore central suspended kit 2 Module	19044934	4.795
	Kore central suspended kit 2,5 Module	19044935	6.261
	Kore central suspended kit 3 Module	19044936	7.598
	Kore central suspended kit 3,5 Module	19044937	8.841
	Kore central suspended kit 4 Module	19044938	10.138
	Kore central suspended kit 4,5 Module	19044939	10.407
	Kore central suspended kit 5 Module	19044940	11.863
	Kore central suspended kit 5,5 Module	19044941	12.126
	Kore central suspended kit 6 Module	19044942	13.537
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 Module	19044954	254
	Bridge kit for Kore block 1,5 Module	19044955	294
	Bridge kit for Kore block 2 Module	19044956	338
	Bridge kit for Kore block 2,5 Module	19044957	515
	Bridge kit for Kore block 3 Module	19044958	587
	Bridge kit for Kore block 3,5 Module	19044959	679
	Bridge kit for Kore block 4 Module	19044960	1.995
Exterior termination			
 Single smooth panel for machinery	Left smooth panel	19081817	245
	Right smooth panel	19081818	245
	Left smooth panel for block with a tilting bratt pan on the end	19081819	240
	Right smooth panel for block with a tilting bratt pan on the end	19081820	240
 Double trim for each side block *	Left side trim	19081824	987
	Right side trim	19081825	987
Interior termination			
	Interior individual panel for bridge block	19081993	53





Burner base

TYPE	DESCRIPTION	CODE	€
Gas* 	Gas burner base 0,5 Module	19081990	34
	Gas burner base 1 Module	19081800	38
	Gas burner base 1,5 Module	19081789	44
	Gas burner base 2 Module	19081788	63
	Gas burner base 2,5 Module	19081787	76
	Gas burner base de 3 Module	19081786	83
	Gas burner base 3,5 Module	19081785	99
	Gas burner base 4 Module	19081784	367
	Gas burner base 4,5 Module	19081783	387
	Gas burner base 5 Module	19081782	532
Electric 	Electric burner base 0,5 Module	19081991	34
	Electric burner base 1 Module	19081809	34
	Electric burner base 1,5 Module	19081808	38
	Electric burner base 2 Module	19081807	51
	Electric burner base 2,5 Module	19081806	63
	Electric burner base 3 Module	19081805	69
	Electric burner base 3,5 Module	19081804	73
	Electric burner base 4 Module	19081803	356
	Electric burner base 4,5 Module	19081802	381
	Electric burner base 5 Module	19081801	513



*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	669
	KORE water column kit right		19044980	669
	KORE smooth Fry-top (350 x 300 mm)		19045076	188
	Wok pan adaptor		19045085	180
	Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw)	C-G920	19084551	208
	Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw)	C-G920 H	19084552	262
	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	436
	Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW)	C-G940 H, C-G941 H	19084554	503
	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	642
	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	748



Fryer accessories

	DESCRIPTION	CODE	€
	21L large fryer basket	19045077	132
	15L small fryer basket	19078478	89



Fry-top accessories

	DESCRIPTION	CODE	€
	KORE 0.5M fry-top guard	19045081	119
	KORE 1M fry-top guard	19045082	138
	Fry-top scraper	19045083	66





Accessories for charcoals

	DESCRIPTION	CODE	€
	KORE charcoal scraper - FE Grill	19045084	120
	KORE charcoal scraper - Stainless steel Grill	19058313	120


Accessories for boiling pans

	DESCRIPTION	CODE	€
	Kit two perforated baskets for 100 litres boiling pans	19060752	936
	Kit two perforated baskets for 150 litres boiling pans	19061190	1.059
	Couscoussier kit for pans	19052940	848

Pasta cooker accessories


	DESCRIPTION	CODE	€
	Pasta cooker baskets kit – 6x1/6 square	19036341	1.014
	Pasta cooker baskets kit – 6x1/6 round	19036342	879
	Pasta cooker baskets kit – 2x1/2	19036340	710
	Pasta cooker baskets kit – 4x1/4	19036344	557

Tall chimney kit

	DESCRIPTION	CODE	€
	Tall chimney kit	19081001	74
	Tall chimney kit 1/4 M Kore 900 appliances	19080999	101
	Tall chimney kit 1/2 M Kore 900 appliances	19080990	141
	Tall chimney kit 1 M Kore 900 appliances	19081000	161

* Can be installed in all appliances except electric fryers.

Bain marie accessories

	DESCRIPTION	CODE	€
	KORE filling tap kit left	19044981	293
	KORE filling tap kit right	19044982	293

Machines with wheels

	DESCRIPTION	CODE	€
	KORE kit of 4 wheels	19044983	691
	KORE kit of 2 fixed wheels	19044985	350

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	BME 700, 900	FTE 705, 905	FTE 710, 910	BE9051	BE9101	FE-7 ONE CONTAINER	FE-7 TWO CONTAINERS	SE-710 MANUAL	SE-710 ONE CONTAINER	SE-710 TWO CONTAINERS	FE-9 ONE CONTAINER	FE-9 TWO CONTAINERS	SE-91X MANUAL	ME-900	SE-91 MOTORISED	€
Ship kit 16A	19087491	1	1	2													341
Ship kit 16A with Energy Regulator	19089410				1	2											341
Ship kit 20A	19087492						1	2	1								341
Ship kit 20A with Energy Regulator	19087493									1	2	1					341
Ship kit 40A	19087494											1	2	1			341
Ship kit with Transformer	19057294														1	1	926
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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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		TOTAL POWER(kW)	DIMENSIONS	€
				5,25 KW	8 KW	SIZE	POWER (KW)			
Top										
C-G720	LPG	19068008	397x290	2	-	-	-	10,50	400x730x290	1.149
	NG	19074175								
C-G720 H	LPG	19068057	397x290	-	2	-	-	16,00	400x730x290	1.182
	NG	19074760								
C-G740	LPG	19060614	397x290	3	1	-	-	23,75	800x730x290	1.949
	NG	19073557								
C-G740 H	LPG	19068058	397x290	-	4	-	-	32,00	800x730x290	2.006
	NG	19074761								
C-G760	LPG	19068059	397x290	4	2	-	-	37,00	1200x730x290	2.788
	NG	19074762								
C-G760 H	LPG	19068110	397x290	-	6	-	-	48,00	1200x730x290	2.873
	NG	19074763								
Gas static oven NG 2/1										
C-G741	LPG	19058530	397x290	3	1	NG-2/1	8,60	32,35	800x730x850	3.549
	NG	19073558								
C-G741 H	LPG	19068112	397x290	-	4	NG-2/1	8,60	40,60	800x730x850	3.656
	NG	19074765								
C-G761	LPG	19071404	397x290	4	2	NG-2/1	8,60	45,60	1200x730x850	4.748
	NG	19073560								
C-G761 H	LPG	19071463	397x290	-	6	NG-2/1	8,60	56,60	1200x730x850	4.889
	NG	19074766								
British style gas oven										
C-GB761	LPG	19074812	397x290	4	2	860X570X410	8,60	45,60	1200x730x850	5.101
	NG	19074813								
C-GB761 R	LPG	19074814	397x290	4	2	860X570X410	8,60	45,60	1200x730x850	5.471
	NG	19074815								
C-GB761 H	LPG	19074816	397x290	-	6	860X570X410	8,60	56,60	1200x730x850	5.658
	NG	19074817								
C-GB761 RH	LPG	19074819	397x290	-	6	860X570X410	8,60	56,60	1200x730x850	6.086
	NG	19074820								
Electric static oven NG 2/1										
C-GE741	LPG	19074821	397x290	3	1	NG-2/1	6,00	29,75	800x730x850	3.968
	NG	19074822								
C-GE741 H	LPG	19074823	397x290	-	4	NG-2/1	6,00	38,00	800x730x850	4.287
	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	2.694
	NG	19074769								
C-G730-D	LPG	19073680	1	1	Right	-	18,50	-	800x730x290	2.694
	NG	19074771								
C-G750	LPG	19070794	2	2	Centre	-	31,75	-	1200x730x290	3.282
	NG	19074772								
With oven										
C-G731-I	LPG	19073681	1	1	Left	1	27,1	-	800x730x850	4.068
	NG	19074773								
C-G731-D	LPG	19073682	1	1	Right	1	27,1	-	800x730x850	4.068
	NG	19074775								
C-G751	LPG	19074776	2	2	Centre	1	40,35	1	1200x730x850	4.526
	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	2.235
	NG	19073645							
With oven									
C-G711	LPG	19073088	800x580	1	NG-2/1	8,60	17	800x730x850	3.549
	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	4.545
	NG	19074806								
With oven										
C-GP711	LPG	19074808	450	330	27	665x665x325	7,30	34,30	800x730x850	5.829
	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	1.255
C-E740	19067975	223	4	-	-	10,40	-	800x730x290	1.877
C-E760	19068322	223	6	-	-	15,60	-	1200x730x290	2.535
With oven									
C-E741	19068498	223	4	NG-2/1	6	16,40	-	800x730x850	3.222
C-E761	19068645	223	6	NG-2/1	6	21,60	1	1200x730x850	4.173
Square plates									
TOP									
C-E720Q	19072313	230x230	2	-	-	5,20	-	400x730x290	1.671
C-E740Q	19072312	230x230	4	-	-	10,40	-	800x730x290	2.723
With oven									
C-E741Q	19071619	230x230	4	NG-2/1	6	16,40	-	800x730x850	4.240

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	3.630
WITH OVEN									
C-E711	19068566	720 x 455	4	4X2,60	NG-2/1	6,00	16,40	800x730x850	5.915

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	7.386
C-I745	19057293	300	4	20,00	800x730x290	11.454
Wok						
W-I705	19074716	300	1	5,00	400x730x290	7.103

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)	dm²			
	Gas fry top									
	Max-min valve									
	FT-G705 V L	LPG	19068811	L	1	328x468	15,40	7,50	400x730x290	1.647
NG		19074756								
	FT-G710 V L	LPG	19068518	L	2	728x468	34,10	15,00	800x730x290	2.321
		NG	19074757							
	FT-G705 V R	LPG	19073230	R	1	328x468	15,40	7,50	400x730x290	1.865
		NG	19076381							
	FT-G710 V R	LPG	19073233	R	2	728x468	34,10	15,00	800x730x290	2.791
		NG	19074830							
	FT-G710 V L+R	LPG	19074841	L+R	2	728x468	34,10	15,00	800x730x290	2.738
		NG	19074842							
	Control by thermostat									
	FT-G705 L	LPG	19030765	L	1	328x468	15,40	7,50	400x730x290	1.674
		NG	19074843							
	FT-G710 L	LPG	19029450	L	2	728x468	34,10	15,00	800x730x290	2.406
		NG	19074844							
	FT-G705 R	LPG	19074845	R	1	328x468	15,40	7,50	400x730x290	1.887
		NG	19073228							
	FT-G710 R	LPG	19073231	R	2	728x468	34,10	15,00	800x730x290	2.781
		NG	19074758							
	FT-G710 L+R	LPG	19073232	L+R	2	728x468	34,10	15,00	800x730x290	2.595
		NG	19074846							
	Control by thermostat and chromium hot-plate									
	FT-G705 C L	LPG	19073059	L/C	1	328x468	15,40	7,50	400x730x290	2.219
		NG	19073189							
	FT-G710 C L	LPG	19072626	L/C	2	728x468	34,10	15,00	800x730x290	3.245
		NG	19073222							
	FT-G705 C R	LPG	19073210	R/C	1	328x468	15,40	7,50	400x730x290	2.586
		NG	19073221							
	FT-G710 C R	LPG	19073211	R/C	2	728x468	34,10	15,00	800x730x290	3.808
		NG	19073223							
	FT-G710 C L+R	LPG	19073212	L+R/C	2	728x468	34,10	15,00	800x730x290	3.554
		NG	19073224							
	Electric frytops									
	Control by tehermostat									
		FT-E705 L	-	19058922	L	1	328x468	15,40	5,00	400x730x290
FT-E710 L			-	19029261						
	FT-E705 R	-	19074847	R	1	328x468	15,40	5,00	400x730x290	1.884
		FT-E710 R	-							
	FT-E710 L+R	-	19073218	L+R	2	728x468	34,10	10,00	800x730x290	2.769
		Control by thermostat and chromium hot-plate								
	FT-E705 C R	-	19074850	R/C	1	328x468	15,40	5,00	400x730x290	2.307
			FT-E710 C R							
	FT-E705 C L			-	19074849	L/C	1	328x468	15,40	5,00
		FT-E710 C L	-	19074851	L/C					
FT-E710 C L+R	-		19074853	L+R/C	2	728x468	34,10	10,00	800x730x290	3.791

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)	dm²			
Gas grills										
Countertop										
B-G705 I	LPG	19074781	Inox	1	1	515x344	17,72	8,10	400x730x290	1.873
	NG	19074782								
B-G705	LPG	19074120	Mild steel	1	2	515x172	17,72	8,10	400x730x290	1.817
	NG	19074779								
B-G710 I	LPG	19072463	Inox	2	2	515x344	35,43	16,20	800x730x290	2.938
	NG	19074784								
B-G710	LPG	19067288	Mild steel	2	4	515x172	35,43	16,20	800x730x290	2.853
	NG	19074783								
Ground										
B-G7051 I	LPG	19078755	Inox	1	1	515x344	17,72	8,1	400x730x850	2.159
	NG	19081688								
B-G7051	LPG	19078909	Mild steel	1	2	515x172	17,72	8,1	400x730x850	2.097
	NG	19081687								
B-G7101 I	LPG	19078771	Inox	2	2	515x344	35,43	16,2	800x730x850	3.444
	NG	19081689								
B-G7101	LPG	19078905	Mild steel	2	4	515x172	35,43	16,2	800x730x850	3.345
	NG	19081700								
Electric grills										
Countertop										
B-E705 I	-	19074788	Inox	1	1	270x430	11,61	4,08	400x730x290	2.000
B-E710 I	-	19070294	Inox	2	1	545x430	23,44	8,16	800x730x290	3.138

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	BASKETS (1/3)			
Gas pasta cookers								
CP-G7126	LPG	19071621	1	NG-2/3	2	10,00	400x730x850	2.851
	NG	19074728						
CP-G7226	LPG	19071360	2	NG-2/3	4	20,00	800x730x850	5.116
	NG	19074729						
CP-G7140	LPG	19074764	1	NG-1/1	3	16,50	400x730x850	3.407
	NG	19074770						
CP-G7240	LPG	19074774	2	NG-1/1	6	33,00	800x730x850	5.450
	NG	19074778						
Electric pasta cookers								
CP-E7126	-	19071569	1	NG-2/3	2	9,00	400x730x850	2.936
CP-E7226	-	19072437	2	NG-2/3	4	18,00	800x730x850	4.723
CP-E7140	-	19074747	1	NG-1/1	3	12,00	400x730x850	3.401
CP-E7240	-	19074780	2	NG-1/1	6	24,00	800x730x850	5.441

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	4.388
	60	19074792	19074793					
Indirect heating or bain marie								
M-G710 BM	50	19066324	19074807	Ø420x605	80	17,00	800x730x850	5.994
	60	19074809	19074810					
Electric boiling pans								
Indirect heating or bain marie								
M-E710 BM	-	19067268		Ø420x605	80	11,00	800x730x850	6.013

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	2.506
	60	19074786	19074787						
F-G7215	50	19074791	19074794	2	2x15	2 larges	30,00	800x730x850	4.564
	60	19074795	19074796						
Electric Fryers									
F-E7108	-	19072100		1	1x8	1 small	6,00	400x730x290	1.718
F-E7208	-	19072444		2	2x8	2 smalls	12,00	800x730x290	3.001
F-E7115	-	19071300		1	1x15	1 large	12,00	400x730x850	2.497
F-E7215	-	19071455		2	2x15	2 larges	24,00	800x730x850	4.542

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	1.494

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)	€
		LPG	NG				(mm)	(dm²)			
Gas tilting bratt pans											
 SB-G710	50-60	19058021	19074854	Manual	Inox	60	734x464	34	15	800x730x850	5.348
Electric tilting bratt pans											
 SB-E710	-	19057670		Manual	Inox	60	734x464	34	10	800x730x850	5.513

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

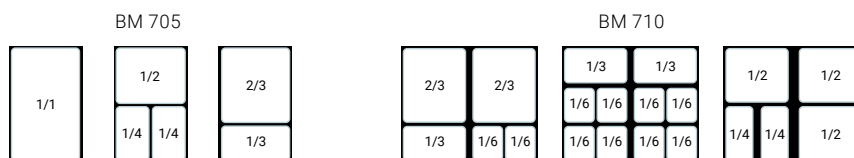
- AISI 304 stainless steel heating elements located outside the well.
- Safety thermostat.

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	1.540
	NG	19073060					
BM-G710	LPG	19071631	NG-2/1	30	6,40	800x730x290	1.922
	NG	19074727					
Electric Bain maries							
BM-E705	-	19071437	NG-1/1	17	2,00	400x730x290	1.427
BM-E710	-	19071800	NG-2/1	30	6,00	800x730x290	1.848

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	584
	EN-705	19056719	-	-	400x730x290	624
	EN-710	19056790	-	-	800x730x290	816
	EN-705 C	19068696	1	300x590x105 (válido GN-1/1)	400x730x290	874
	EN-710 C	19068697	1	700x590x105	800x730x290	1.141




* 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	-	-	-	200x660x600	416
 MB-705	19057229	1	-	-	400x660x600	462
MB-705 C	19067227	-	2	-	400x660x600	1.119
MB-705 G	19074825	1	-	1	400x660x600	578
 MB-710	19057290	2	-	-	800x660x600	635
 MB-715	19057291	3	-	-	1200x660x600	827

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.	278

Refrigerated stands

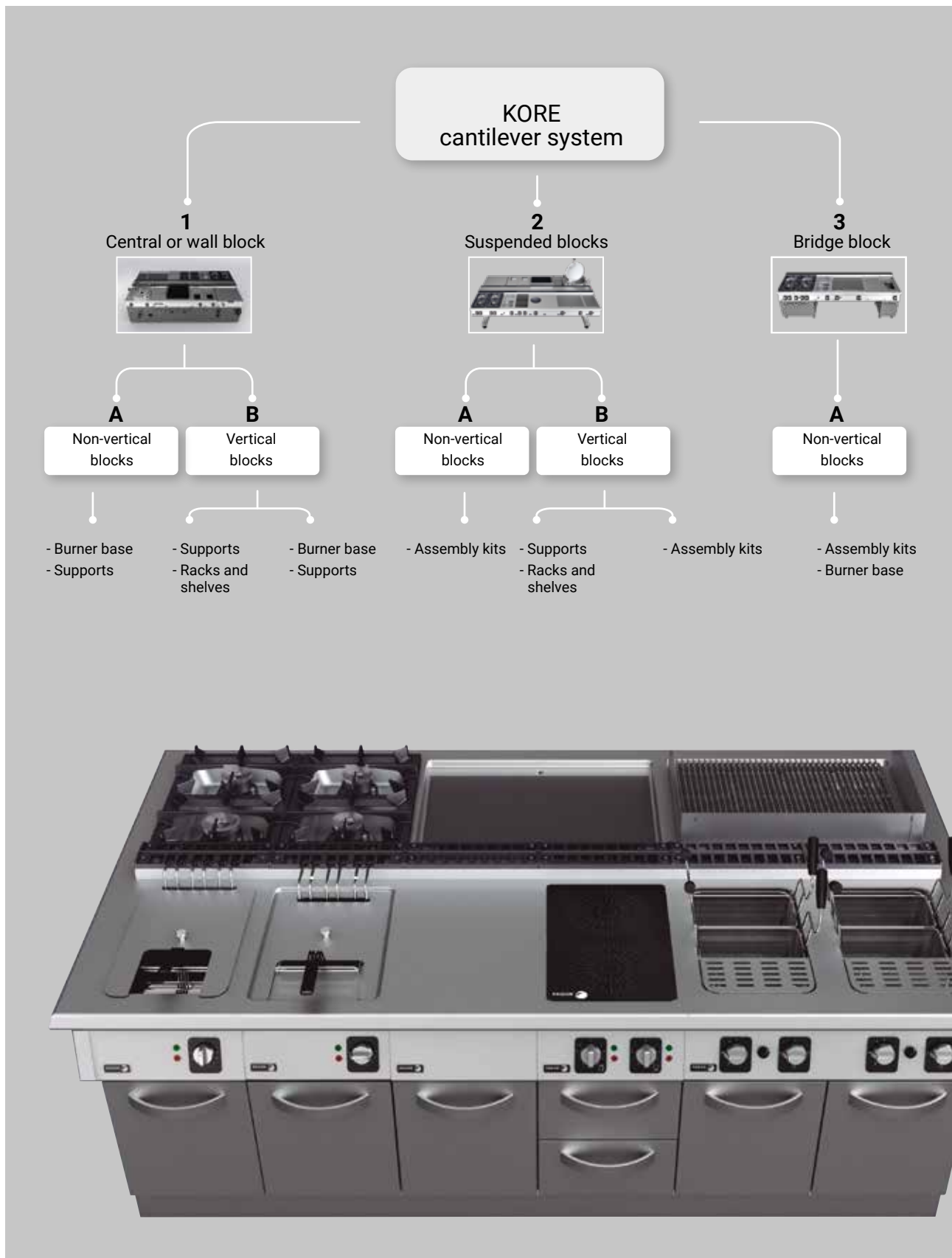


General characteristics

- 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	2.674
Models with 2/3 drawers										
 CCP7-2G W	R290	50	19089621	2 x GN 2/3	B	110	714	249	1200x630x590	2.972
Models with full length flat drawers										
 CCP7-2G W2	R290	50	19089622	2 x GN 4/3	c	110	777	262	1200x630x590	2.894
Models with doors										
 CCP7-3G	R290	50	19089623	3	D	169	1113	249	1.600x630x590	3.030
Models with 2/3 drawers										
 CCP7-3G W	R290	50	19089624	3 x GN 2/3	D	169	1113	249	1.600x630x590	3.556



Kore 700 blocks



1- Central or wall block

A - Non-vertical blocks

Finishings

TYPE	BLOCK TYPE	DESCRIPTION	CODE	€
	CENTRAL OR WALL BLOCK	Left smooth panel	19081813	220
		Right smooth panel	19081814	220
		Left smooth panel for block with a tilting bratt pan on the end.	19081815	215
		Right smooth panel for block with a tilting bratt pan on the end.	19081816	215
	CENTRAL BLOCK	Side trim for Kore 700 block	19081823	1.139
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900.	19081827	1.164
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900.	19081828	1.164
	WALL BLOCK	Left side trim	19081821	938
		Right side trim	19081822	938

*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 Module	19081800	38
	Gas burner base 1,5 Module	19081789	44
	Gas burner base 2 Module	19081788	63
	Gas burner base 2,5 Module	19081787	76
	Gas burner base de 3 Module	19081786	83
	Gas burner base 3,5 Module	19081785	99
	Gas burner base 4 Module	19081784	367
	Gas burner base 4,5 Module	19081783	387
	Gas burner base 5 Module	19081782	532
	ELECTRIC		
	Electric burner base 1 Module	19081809	34
	Electric burner base 1,5 Module	19081808	38
	Electric burner base 2 Module	19081807	51
	Electric burner base 2,5 Module	19081806	63
	Electric burner base 3 Module	19081805	69
	Electric burner base 3,5 Module	19081804	73
	Electric burner base 4 Module	19081803	356
	Electric burner base 4,5 Module	19081802	381
	Electric burner base 5 Module	19081801	513

1- Central or wall block





B - Vertical blocks

Supports

TYPE	DESCRIPTION	CODE	€
	Standard	19075224	1.033
	Standard with plug	19075225	1.159
	Standard with tap	19075226	1.299
	For optima oven	19075227	1.636
	For salamander	19075228	1.636

* 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					
		2 MODULE	2 1/2 MODULE	3 MODULE	3 1/2 MODULE	4 MODULE	4 1/2 MODULE
Central block							
	For two standard elements	19075398	19075399	19075400	19075401	19075402	19075403
		1.687 €	1.972 €	2.259 €	2.544 €	2.830 €	3.116 €
	For 1 standard support + 1 machinery support	19075405	19075406	19075407	19075408	19075409	19075420
		1.687 €	1.972 €	2.259 €	2.544 €	2.830 €	3.116 €
	For 2 machinery supports	-	19075423	19075424	19075425	19075426	19075427
			1.972 €	2.259 €	2.544 €	2.830 €	3.116 €
	For two standard elements	19075436	19075437	19075438	19075439	19075440	19075441
		1.227 €	1.430 €	1.632 €	1.835 €	2.036 €	2.241 €
	For 1 standard support + 1 machinery support	19075443	19075444	19075445	19075446	19075447	19075448
		1.227 €	1.430 €	1.632 €	1.835 €	2.036 €	2.241 €
	For 2 machinery supports	-	19075453	19075454	19075455	19075456	19075457
			1.430 €	1.632 €	1.835 €	2.036 €	2.241 €
Suspended wall block							
	For two standard elements	19075429	19075430	19075431	19075432	19075433	19075434
		1.392 €	1.605 €	1.817 €	2.029 €	2.242 €	2.453 €
	For two standard elements	19075459	19075460	19075461	19075462	19075463	19075464
		1.027 €	1.181 €	1.332 €	1.485 €	1.637 €	1.791 €

1- Central or wall block



A - Vertical blocks

Finishings

TYPE	DESCRIPTION	CODE	€
Central block			
Single smooth panel for machinery 	Left smooth panel	19081760	245
	Right smooth panel	19081761	245
	Left smooth panel for block with a tilting bratt pan on the end	19081762	234
	Right smooth panel for block with a tilting bratt pan on the end	19081763	234
Double trim for each side block * 	Side trim for Kore 700 central block	19081775	1.164
	Side trim for mixed Kore 900 + Kore 700 central block: Left Kore 700 right Kore 900	19081779	1.189
	Side trim for mixed Kore 900 + Kore 700 central block: Right Kore 700 left Kore 900	19081780	1.189
Wall block			
Single smooth panel for machinery 	Left smooth panel	19081755	229
	Right smooth panel	19081757	229
	Left smooth panel for block with a tilting bratt pan on the end	19081758	224
	Right smooth panel for block with a tilting bratt pan on the end	19081759	224
Double trim for each side block * 	Left side trim	19081773	961
	Right side trim	19081774	961

*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 Module	19081800	38
	Gas burner base 1,5 Module	19081789	44
	Gas burner base 2 Module	19081788	63
	Gas burner base 2,5 Module	19081787	76
	Gas burner base de 3 Module	19081786	83
	Gas burner base 3,5 Module	19081785	99
	Gas burner base 4 Module	19081784	367
	Gas burner base 4,5 Module	19081783	387
	Gas burner base 5 Module	19081782	532
Electric 	Electric burner base 1 Module	19081809	34
	Electric burner base 1,5 Module	19081808	38
	Electric burner base 2 Module	19081807	51
	Electric burner base 2,5 Module	19081806	63
	Electric burner base 3 Module	19081805	69
	Electric burner base 3,5 Module	19081804	73
	Electric burner base 4 Module	19081803	356
	Electric burner base 4,5 Module	19081802	381
	Electric burner base 5 Module	19081801	513

*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 Module	19076835	8.568
	Kore central cantilever kit 2 Module	19076836	10.310
	Kore central cantilever kit 2,5 Module	19076837	12.715
	Kore central cantilever kit 3 Module	19076838	14.687
	Kore central cantilever kit 3,5 Module	19076839	17.484
	Kore central cantilever kit 4 Module	19076840	19.191
	Kore central cantilever kit 4,5 Module	19076841	20.903
	Kore central cantilever kit 5 Module	19076842	22.614
	Kore central cantilever kit 5,5 Module	19076843	24.324
	Kore central cantilever kit 6 Module	19076844	27.119
Cantilever wall block	Kore central cantilever kit 1,5 Module	19076825	4.422
	Kore central cantilever kit 2 Module	19076826	4.559
	Kore central cantilever kit 2,5 Module	19076827	5.949
	Kore central cantilever kit 3 Module	19076828	7.220
	Kore central cantilever kit 3,5 Module	19076829	8.400
	Kore central cantilever kit 4 Module	19076830	9.633
	Kore central cantilever kit 4,5 Module	19076831	9.888
	Kore central cantilever kit 5 Module	19076832	11.270
	Kore central cantilever kit 5,5 Module	19076833	11.520
	Kore central cantilever kit 6 Module	19076834	12.860
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	€
	Standard	19075392	1.136
	Standard with plug	19075393	1.275
	Standard with tap	19075394	1.430
	For optimum oven	19075395	1.799
	For Salamander	19075396	1.799

* 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						
		2 MODULE	2 1/2 MODULE	3 MODULE	3 1/2 MODULE	4 MODULE	4 1/2 MODULE	
Suspended central block								
	Rack	For two standard elements	19075398	19075399	19075400	19075401	19075402	19075403
			1.687 €	1.972 €	2.259 €	2.544 €	2.830 €	3.116 €
		For 1 standard support + 1 machinery support	19075405	19075406	19075407	19075408	19075409	19075420
			1.687 €	1.972 €	2.259 €	2.544 €	2.830 €	3.116 €
		For 2 machinery supports	-	19075423	19075424	19075425	19075426	19075427
				1.972 €	2.259 €	2.544 €	2.830 €	3.116 €
Shelf								
		For two standard elements	19075436	19075437	19075438	19075439	19075440	19075441
			1.227 €	1.430 €	1.632 €	1.835 €	2.036 €	2.241 €
		For 1 standard support + 1 machinery support	19075443	19075444	19075445	19075446	19075447	19075448
			1.227 €	1.430 €	1.632 €	1.835 €	2.036 €	2.241 €
		For 2 machinery supports	-	19075453	19075454	19075455	19075456	19075457
				1.430 €	1.632 €	1.835 €	2.036 €	2.241 €
Suspended wall block								
	Rack	For two standard elements	19075429	19075430	19075431	19075432	19075433	19075434
			1.392 €	1.605 €	1.817 €	2.029 €	2.242 €	2.453 €
	Shelf	For two standard elements	19075459	19075560	19075561	19075562	19075563	19075564
			1.027 €	1.181 €	1.332 €	1.485 €	1.637 €	1.791 €

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 Module	19076835	8.568
	Kore central cantilever kit 2 Module	19076836	10.310
	Kore central cantilever kit 2,5 Module	19076837	12.715
	Kore central cantilever kit 3 Module	19076838	14.687
	Kore central cantilever kit 3,5 Module	19076839	17.484
	Kore central cantilever kit 4 Module	19076840	19.191
	Kore central cantilever kit 4,5 Module	19076841	20.903
	Kore central cantilever kit 5 Module	19076842	22.614
	Kore central cantilever kit 5,5 Module	19076843	24.324
	Kore central cantilever kit 6 Module	19076844	27.119
Cantilever wall block	Kore central cantilever kit 1,5 Module	19076825	4.422
	Kore central cantilever kit 2 Module	19076826	4.559
	Kore central cantilever kit 2,5 Module	19076827	5.949
	Kore central cantilever kit 3 Module	19076828	7.220
	Kore central cantilever kit 3,5 Module	19076829	8.400
	Kore central cantilever kit 4 Module	19076830	9.633
	Kore central cantilever kit 4,5 Module	19076831	9.888
	Kore central cantilever kit 5 Module	19076832	11.270
	Kore central cantilever kit 5,5 Module	19076833	11.520
	Kore central cantilever kit 6 Module	19076834	12.860
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 Module	19044954	254
	Bridge kit for Kore block 1,5 Module	19044955	294
	Bridge kit for Kore block 2 Module	19044956	338
	Bridge kit for Kore block 2,5 Module	19044957	515
	Bridge kit for Kore block 3 Module	19044958	587
	Bridge kit for Kore block 3,5 Module	19044959	679
	Bridge kit for Kore block 4 Module	19044960	1.995
External termination			
Single smooth panel for machinery	Left smooth panel	19081813	220
	Right smooth panel	19081814	220
	Left smooth panel for block with a tilting bratt pan on the end	19081815	215
	Right smooth panel for block with a tilting bratt pan on the end	19081816	215
Double trim for each side block *	Left side trim	19081821	938
	Right side trim	19081822	938
Interior termination			
	Interior individual panel for bridge block	19081993	53





Burner base

TYPE	DESCRIPTION	CODE	€
GAS 	Gas burner base 0,5 Module	19081990	34
	Gas burner base 1 Module	19081800	38
	Gas burner base 1,5 Module	19081789	44
	Gas burner base 2 Module	19081788	63
	Gas burner base 2,5 Module	19081787	76
	Gas burner base de 3 Module	19081786	83
	Gas burner base 3,5 Module	19081785	99
	Gas burner base 4 Module	19081784	367
	Gas burner base 4,5 Module	19081783	387
	Gas burner base 5 Module	19081782	532
ELECTRIC 	Electric burner base 0,5 Module	19081991	34
	Electric burner base 1 Module	19081809	34
	Electric burner base 1,5 Module	19081808	38
	Electric burner base 2 Module	19081807	51
	Electric burner base 2,5 Module	19081806	63
	Electric burner base 3 Module	19081805	69
	Electric burner base 3,5 Module	19081804	73
	Electric burner base 4 Module	19081803	356
	Electric burner base 4,5 Module	19081802	381
	Electric burner base 5 Module	19081801	513


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

Accessories




Cooker accessories

	DESCRIPTION	CODE	€
	KORE water column kit left	19076661	669
	KORE water column kit right	19076662	669
	Kore smooth fry-top (350 x 300 mm)	19078476	188
	Wok pan adaptor	19078477	180
	Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw) C-G720	19084557	176
	Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw) C-G720 H	19084558	243
	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	381
	Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW) C-G750, C-G751	19084571	416
	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	488
	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	591
	Kit 6 high power brass diffusers (6 x 8 kW) C-G760H, C-G761 H, C-GB761 H, C-GB761 RH	19084573	730



Fryer accessories

	DESCRIPTION	CODE	€
	15L small fryer basket	19078478	89


Fry-top accessories

	DESCRIPTION	CODE	€
	KORE 0.5M fry-top guard	19078921	119
	KORE 1M fry-top guard	19078920	138
	Fry-top scraper	19045083	66

Accessories for charcoals

	DESCRIPTION	CODE	€
	KORE charcoal scraper - FE Grill	19045084	120
	KORE charcoal scraper - Stainless steel Grill	19058313	120






Bain marie accessories

	DESCRIPTION	CODE	€
	KORE filling tap kit	19074221	293


Machines with wheels

	DESCRIPTION	CODE	€
	KORE kit of 4 wheels	19044983	691
	KORE kit of 2 fixed wheels	19044985	350

Pasta cooker accessories

	DESCRIPTION	CODE	€
	Pasta cooker baskets kit 40 L – 6x1/6 square	19036341	1.014
	Pasta cooker baskets kit 40 L – 6x1/6 round	19036342	879
	Pasta cooker baskets kit 40 L – 4x1/4	19036344	557
	Pasta cooker baskets kit 40 L – 2x1/2	19036340	710
	Pasta cooker baskets kit 26 L – 4x1/6 square	19076807	677
	Pasta cooker baskets kit 26 L – 4x1/6 round	19076809	587

Tall chimney kit

	DESCRIPTION	CODE	€
	Tall chimney kit 1/4 M Kore 700 appliances	19081053	61
	Tall chimney kit 1/2 M Kore 700 appliances	19081052	86
	Tall chimney kit 1 M Kore 700 appliances	19081051	101
	Tall chimney kit 1 1/4 M Kore 700 appliances	19081054	121

* 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	BW-E 700, 900	FTE 705, 905	FTE 710, 910	BE9051	BE9101	FE-7 ONE CONTAINER	FE-7 TWO CONTAINERS	SE-E 710 MANUAL	CP-E 79 ONE CONTAINER	CP-E 79 TWO CONTAINERS	ME-710	FE-9 ONE CONTAINER	FE-9 TWO CONTAINERS	SE-E 91X MANUAL	ME-900	SBE-91 MOTORISED	€
Ship kit 16A	19087491	1	1	2														341
Ship kit 16A with Energy Regulator	19089410				1	2												341
Ship kit 20A	19087492						1	2	1									341
Ship kit 20A with Energy Regulator	19087493									1	2	1						341
Ship kit 40A	19087494												1	2	1			341
Ship kit with Transformer	19057294															1	1	926
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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600 Series

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

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	OVEN	TOTAL POWER (KW)	DIMENSIONS (MM)	€
				4,75 kW	KW			
		C-G620	LPG 19095666	2	-	9,50	400x650x290	879
			NG 19095667					
		C-G640	LPG 19095668	4	-	19,00	600x650x290	1.357
			NG 19095669					
		C-G641	LPG 19095760	4	5,20	24,20	600x650x850	2.557
			NG 19095761					
		C-GE641	LPG 19095762	4	6,00	25,00	600x650x850	2.575
			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	790
	C-E640	19080721	3	1	-	7,50	600x650x290	1.153
	C-E641	19080722	3	1	1	13,50	600x650x850	2.660

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	1.163
	C-V640	19080726	2	2	515x545	7,00	600x650x290	1.742

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.
- Versions featuring galvanised carbon steel valve or safety valve with thermocouple.
- One type of grill offers two separate heating areas.
- Removable grease collection drawer.
- Electric models: Electric-heating models with embedded stainless steel heating elements and thermostat temperature control, from 50 to 310 °C.

	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	1.654
			NG 19080750						
		FT-G605 V R	LPG 19080751	R	1	20	4,70	400x650x290	1.868
			NG 19080752						
		FT-G610 V L	LPG 19080758	L	2	30	7,00	600x650x290	2.299
			NG 19080759						
		FT-G610 V R	LPG 19080762	R	2	30	7,00	600x650x290	2.630
			NG 19080763						
		FT-G610 V L+R	LPG 19080760	L+R	2	30	7,00	600x650x290	2.379
			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	1.925
			NG 19080738						
		FT-G610 C L	LPG 19080753	C L	2	30	7,00	600x650x290	2.787
			NG 19080754						
		FT-G610 C L+R	LPG 19080755	C L+R	2	30	7,00	600x650x290	3.120
			NG 19080756						
ELECTRIC FRY-TOPS									
Control by tehermostat (120 °C - 310 °C)									
	FT-E605 L	-	19080765	L	1	20	4,80	400x650x290	1.398
	FT-E605 R	-	19080766	R	1	20	4,80	400x650x290	1.542
	FT-E610 L	-	19080769	L	1	30	6,40	600x650x290	1.956
	FT-E610 R	-	19080771	R	1	30	6,40	600x650x290	2.036
	FT-E610 L+R	-	19080770	L+R	1	30	6,40	600x650x290	2.256
Control by thermostat and chromium hot-plate									
	FT-E605 C L	-	19080764	C L	1	20	4,80	400x650x290	1.850
	FT-E610 C L	-	19080767	C L	1	30	6,40	600x650x290	2.755
	FT-E610 C L+R	-	19080768	C L+R	1	30	6,40	600x650x290	2.843


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	2.084

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	1.757

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	1.831
		NG	19080730						
	F-G6208	LPG	19080731	2	2x8	2	14	600x650x290	3.148
		NG	19080732						
Electric fryers									
	F-E6108	-	19080734	1	8	1	6	400x650x290	1.422
	F-E6208	-	19080735	2	2x8	2	12	600x650x290	2.510

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	1.010

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	1.049

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	1.570
		NG	19080579							

Neutral elements



General characteristics



- Removable stainless steel surface top.

	MODEL	CODE	DIMENSIONS (MM)	€
	 EN-605	19080727	400x650x290	427
	 EN-610	19080728	600x650x290	507

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	336
	MB-610	19004987	Kit Door 600	600x650x560	393
Doors					
	KIT DOOR 600	19089392	Complete door (2 pieces) for MB6-10 stand	2 (300x560)	311
	KIT DOOR 400	19004581	Single right or left door for MB6-05 stand	400x560	189
	600 RANGE JOINT	19004478	Module joint 600 range		63





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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	16.416
MCG-500	19001445	55	500	1390x1479x1020	21.901
Directly pressure heated gas					
MCG-300 A	19003041	39	300	1290x1391x950	18.952
MCG-500 A	19001446	55	500	1390x1479x1020	24.000
Indirectly heated gas					
MCIG-200	19003078	39	200	1090x1195x900	17.266
MCIG-300	19001448	48	300	1290x1391x950	20.409
MCIG-500	19003079	55	500	1390x1479x1020	27.846
Indirectly pressure heated gas					
MCIG-200 A	19001447	39	200	1090x1195x900	19.683
MCIG-300 A	19001449	48	300	1290x1391x950	22.518
MCIG-500 A	19001450	55	500	1390x1479x1020	30.401
Electric cylindrical boiling pans					
Indirectly heated electric					
MCIE-200	19003076	24	200	1060x1000x900	17.098
MCIE-300	19001443	36	300	1260x1200x950	19.432
MCIE-500	19003077	48	500	1360x1300x1000	26.355
Indirectly pressure heated electric					
MCIE-200 A	19001442	24	200	1060x1000x900	18.997
MCIE-300 A	19003040	36	300	1260x1200x950	21.917
MCIE-500 A	19001444	48	500	1360x1300x1000	28.894
Steam cylindrical boiling pans					
Indirectly heated steam					
MCIV-200	19003080	-	200	1095x1000x900	12.419
MCIV-300	19001453	-	300	1295x1200x950	14.408
MCIV-500	19003081	-	500	1395x1300x1000	19.585
Indirectly pressure heated steam					
MCIV-200 A	19001452	-	200	1095x1000x900	15.039
MCIV-300 A	19003051	-	300	1295x1200x950	17.220
MCIV-500 A	19001454	-	500	1395x1300x1000	22.089

Accessories

MODEL	CODE	DESCRIPTION	€
CM-2200	19084524	Kit 2 1/2 baskets for 200-litre boiling pan	1.735
CM-2300	19084525	Kit 2 1/2 baskets for 300-litre boiling pan	2.320
CM-4300	19084526	Kit 4 1/4 baskets for 300-litre boiling pan	3.547
CM-4500	19084527	Kit 4 1/4 baskets for 500-litre boiling pan	4.275
GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	2.656
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.489
TD-M	19084539	Flexible tube with shower	749
DA-M	19084530	Device for automatic drainage of air from double wall	749
CENA-M	19084531	Electronic control of water load in double wall	2.266
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.948

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	37.903
MCIE-300 M	19084227	36.37	300	1320x1200x950	43.236
MCIE-500 M	19084231	48.37	500	1420x1300x1050	50.145
Indirectly pressure heated electric					
MCIE-200 A M	19084226	24.37	200	1120x1000x1000	39.807
MCIE-300 A M	19084229	36.37	300	1320x1200x950	45.707
MCIE-500 A M	19084232	48.37	500	1420x1300x1050	52.663
Steam cylindrical boiling pans with mixer					
Indirectly heated steam					
MCIV-200 M	19084233	0.37	200	1120x1000x1000	33.199
MCIV-300 M	19084235	0.37	300	1320x1200x950	38.180
MCIV-500 M	19084237	0.37	500	1420x1300x1050	43.410
Indirectly pressure heated steam					
MCIV-200 A M	19084234	0.37	200	1120x1000x1000	35.830
MCIV-300 A M	19084236	0.37	300	1320x1200x950	41.010
MCIV-500 A M	19084238	0.37	500	1420x1300x1050	45.875



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	2.656
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.489
TD-M	19084539	Flexible tube with shower	749
DA-M	19084530	Device for automatic drainage of air from double wall	749
CENA-M	19084531	Electronic control of water load in double wall	2.266
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.948

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	21.639
MCBG-150	19001227	26.4	150	1600x970x1050	22.205
MCBG-200	19001284	39.4	200	1750x1135x1050	25.639
MCBG-300	19001228	39.4	300	1960x1325x1300	28.392
MCBG-500	19001285	55.4	500	2050x1475x1300	40.254
Indirectly heated gas					
MCBIG-100	19001229	26.4	100	1600x970x1050	23.179
MCBIG-150	19001286	26.4	150	1600x970x1050	24.465
MCBIG-200	19001230	39.4	200	1750x1135x1050	28.500
MCBIG-300	19001287	48.4	300	1960x1325x1300	32.004
MCBIG-500	19001231	55.4	500	2050x1475x1300	42.704
Electric tilting cylindrical boiling pans					
Indirectly heated steam					
MCBIE-100	19001278	12.4	100	1600x885x1050	22.205
MCBIE-150	19003052	16.4	150	1600x885x1050	23.336
MCBIE-200	19001280	24.4	200	1750x1035x1050	26.824
MCBIE-300	19003053	36.4	300	1950x1230x1300	31.256
MCBIE-500	19001282	48.4	500	2050x1370x1300	43.476
Steam tilting cylindrical boiling pans					
Indirectly heated steam					
MCBIV-100	19003072	0.4	100	1600x885x1050	19.711
MCBIV-150	19001289	0.4	150	1600x885x1050	21.380
MCBIV-200	19003073	0.4	200	1750x1035x1050	26.634
MCBIV-300	19001291	0.4	300	1950x1230x1300	30.435
MCBIV-500	19003074	0.4	500	2050x1370x1300	41.023

Accessories

MODEL	CODE	DESCRIPTION	€
GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	2.656
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.489
TD-M	19084539	Flexible tube with shower	749
DA-M	19084530	Device for automatic drainage of air from double wall	749
CENA-M	19084531	Electronic control of water load in double wall	2.266
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.948
FBM-150	19084533	Drainage filter nozzle for 100-150-litre boiling pan	585
FBM-200	19084534	Drainage filter nozzle for 200-litre boiling pan	614
FBM-300	19084535	Drainage filter nozzle for 300-litre boiling pan	996
FBM-500	19084536	Drainage filter nozzle for 500-litre boiling pan	1.049

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	15.985
MRG-500	19001418	55	500	1300x1400x1000	19.929
Directly pressure heated gas					
MRG-300 A	19003031	39	300	1200x1270x900	18.282
MRG-500 A	19001419	55	500	1300x1400x1000	22.377
Indirectly heated gas					
MRIG-200	19003091	39	200	1000x1150x850	16.992
MRIG-300	19001421	48	300	1200x1270x900	19.740
MRIG-500	19001272	55	500	1300x1400x1000	25.793
Indirectly pressure heated gas					
MRIG-200 A	19001420	39	200	1000x1150x850	19.190
MRIG-300 A	19003045	48	300	1200x1270x900	22.037
MRIG-500 A	19001422	55	500	1300x1400x1000	28.191
Electric rectangular boiling pans					
Indirectly heated electric					
MRIE-200	19001414	24	200	1000x1150x850	16.873
MRIE-300	19003082	36	300	1200x1270x900	19.378
MRIE-500	19001416	48	500	1300x1400x1000	25.875
Indirectly pressure heated electric					
MRIE-200 A	19001274	24	200	1000x1150x850	18.675
MRIE-300 A	19001415	36	300	1200x1270x900	21.659
MRIE-500 A	19001275	48	500	1300x1400x1000	28.138
Steam rectangular boiling pans					
Indirectly heated steam					
MRIV-200	19001424	-	200	1000x1150x850	12.640
MRIV-300	19003087	-	300	1200x1270x900	14.515
MRIV-500	19001426	-	500	1300x1400x1000	19.708
Indirectly pressure heated steam					
MRIV-200 A	19003089	-	200	1000x1150x850	14.843
MRIV-300 A	19001425	-	300	1200x1270x900	16.773
MRIV-500 A	19003090	-	500	1300x1400x1000	22.275

Accessories

MODEL	CODE	DESCRIPTION	€
CM-2200	19084524	Kit 2 1/2 baskets for 200-litre boiling pan	1.735
CM-2300	19084525	Kit 2 1/2 baskets for 300-litre boiling pan	2.320
CM-4300	19084526	Kit 4 1/4 baskets for 300-litre boiling pan	3.547
CM-4500	19084527	Kit 4 1/4 baskets for 500-litre boiling pan	4.275
GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	2.656
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.489
TD-M	19084539	Flexible tube with shower	749
DA-M	19084530	Device for automatic drainage of air from double wall	749
CENA-M	19084531	Electronic control of water load in double wall	2.266
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.948

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	19.325
Indirectly heated gas					
MGNIG-180	19001394	29	180	1000x900x850	20.147
MGNIG-280	19003083	35	280	1400x900x850	23.285
MGNIG-400	19003084	45	400	2000x900x850	29.531
Electric gastronorm rectangular boiling pans					
Indirectly heated electric					
MGNIE-180	19003046	18	180	1000x900x850	21.157
MGNIE-280	19001312	24	280	1400x900x850	24.776
MGNIE-400	19001393	36	400	2000x900x850	28.861
Steam gastronorm rectangular boiling pans					
Indirectly heated steam					
MGNIV-180	19001396	0.05	180	1000x900x850	17.798
MGNIV-280	19003049	0.05	280	1400x900x850	22.000
MGNIV-400	19003050	0.05	400	2000x900x850	25.451



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	2.656
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.489
TD-M	19084539	Flexible tube with shower	749
DA-M	19084530	Device for automatic drainage of air from double wall	749
CENA-M	19084531	Electronic control of water load in double wall	2.266
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.948

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.
 - . 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.
- Temperature control (50 - 120 °C).

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
Indirectly heated gas					
MRBIG-200 M	19084239	35.75	200	1674x1450x1140	63.892
MRBIG-300 M	19084240	35.75	300	1874x1650x1140	71.155
MRBIG-500 M	19084241	42.75	500	1976x1835x1140	103.516
Indirectly heated electric					
MRBIE-200 M	19084242	24.75	200	1674x1450x1140	56.951
MRBIE-300 M	19084243	36.75	300	1874x1650x1140	63.238
MRBIE-500 M	19084244	48.75	500	1976x1835x1140	86.892
Indirectly heated steam					
MRBIV-200 M	19084245	0.75	200	1674x1450x1140	50.094
MRBIV-300 M	19084246	0.75	300	1874x1650x1140	60.616
MRBIV-500 M	19084247	0.75	500	1976x1835x1140	85.039



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	2.656
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.489
TD-M	19084539	Flexible tube with shower	749
DA-M	19084530	Device for automatic drainage of air from double wall	749
CENA-M	19084531	Electronic control of water load in double wall	2.266
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.948
FBM-150	19084533	Drainage filter nozzle for 100-150-litre boiling pan	585
FBM-200	19084534	Drainage filter nozzle for 200-litre boiling pan	614
FBM-300	19084535	Drainage filter nozzle for 300-litre boiling pan	996
FBM-500	19084536	Drainage filter nozzle for 500-litre boiling pan	1.049

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	17.370
SBG-200 M	19079430	44,01	200	1600X900X850	25.382
Direct electric heating					
SBE-150 M	19072695	15,1	150	1200x900x850	17.135
SBE-200 M	19085076	20,1	200	1600X900X850	25.109

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	31.471
SBGA-150	19085078	33,04	150	1600x905x930	35.324
SBGA-165	19085079	44,04	165	2000x905x930	41.322
SBGA-210	19085080	44,04	210	2000x905x930	46.464
SBGAX-300	19085082	33,75	300	1420x1840x1350	64.076
SBGAX-400	19085083	33,75	400	1420x1840x1350	81.526
Direct electric heating					
SBEA-130	19085084	15,4	130	1600x905x930	30.353
SBEA-150	19085085	15,4	150	1600x905x930	33.594
SBEA-165	19085086	20,4	165	2000x905x930	38.752
SBEA-210	19085087	20,4	210	2000x905x930	42.215
SBEAX-300	19085088	28,75	300	1420x1840x1350	60.854
SBEAX-400	19085089	28,75	400	1420x1840x1350	79.167

Accessories

MODEL	CODE	DESCRIPTION	€
TD-M	19084539	Flexible hose with shower	749

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:
 - Double wall with AISI-304 stainless steel bottom and walls.
 - Heated by steam (from the user's connection) with a counter-pressure electrovalve that allows steam to be added gradually to the double wall.
- Pressure control of the double wall through a pressure switch and a safety valve set to 0.5 bar, depression valve and gauge.
- Tap with a safety valve and thermocouple.
- Safety thermostat to protect against overheating and lack of water.
- Standard operating voltage of 400V-3N-50Hz
- Temperature control (50 - 120 °C).
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- 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	31.667
CAG-1223	19084249	39,1	1	223	1250x1000x925	41.265
CAG-2132	19084254	48,2	2	132+132	1800x900x850	61.011
CAG-2223	19084255	78,2	2	223+223	2500x1000x925	79.352
Directly heated electric						
CAE-1132	19084250	13,7	1	132	900x900x850	31.667
CAE-1223	19084251	25,0	1	223	1250x1000x925	47.264
CAE-2132	19084256	27,4	2	132+132	1800x900x850	61.184
CAE-2223	19084257	50,0	2	223+223	2500x1000x925	83.396
Indirectly heated steam						
CAIV-1132	19084252	0,1	1	132	900x900x850	36.125
CAIV-1223	19084253	0,1	1	223	1250x1000x925	42.292
CAIV-2132	19084258	0,2	2	132+132	1800x900x850	62.384
CAIV-2223	19084260	0,2	2	223+223	2500x1000x925	77.980



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



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

Grilling | Basque Grill



General characteristics



- Offers precision cooking with natural charcoal. In addition, it can be used as a showcooking element for preparing dishes in front of the customer.
- Unit 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 dismantable, 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	14.672
	BGF-2000	19058110	2 x 650 x 560	9,2	230 V 1+N	0,05	1.600 x 870 x 1.500	26.102

Accessory: Trolley for charcoal

	MODEL	CODE	CAPACITY (LITRES)	DIMENSIONS (mm)	€
	CBGF	19048692	48	370 x 380 x 536	1.227

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 dismountable, without the need for tools, to allow cooking at barbecue level.




TABLETOP MODELS

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

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

ACCESSORIES:

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

	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	5.008
	RGF-100	19048688	800 x 216	3	2	1.107 x 450 x 330	6.849
	RGF-1000	19048689	800 x 216	3	2	1.107 x 850 x 900	9.889

Accessories

DESCRIPTION	CODE	€
Attacher	19048789	56
Stainless steel mesh grill	19048690	353
Stainless steel grill for marking meat	19048691	747

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	1.365
		NG	19005514									
	CG-200S SP	LPG	19005508	1	1	-	-	-	-	10,91	850x585x270	1.374
		NG	19005507									
	CG-300S	LPG	19005647	1	1	1	-	-	-	15,32	1.275x585x270	1.989
		NG	19006072									
	CG-300S SP	LPG	19005644	2	1	-	-	-	-	15,32	1.275x585x270	2.005
		NG	19005643									
OVEN GN 1/1												
	CG-210	LPG	19006930	-	1	1	1	-	-	16,37	850x585x850	2.771
		NG	19006854									
	CG-210 SP	LPG	19032464	1	1	-	1	-	-	16,37	850x585x850	2.788
		NG	19056053									
	CG-310	LPG	19007728	1	1	1	1	-	1	20,78	1.275x585x850	3.452
		NG	19007797									
	CG-310 SP	LPG	19036950	2	1	-	1	-	1	20,78	1.275x585x850	3.470
		NG	19036951									
GN 1/1 OVEN WITH ELECTRIC GRILL												
	CG-210 G	LPG	19006861	-	1	1	1	1	-	16,37	850x585x850	2.921
		NG	19006858									
	CG-210 SPG	LPG	19047990	1	1	-	1	1	-	16,37	850x585x850	2.937
		NG	19047991									
	CG-310 G	LPG	19007788	1	1	1	1	1	1	20,78	1.275x585x850	3.536
		NG	19007804									
	CG-310 SPG	LPG	19018757	2	1	-	1	1	1	20,78	1.275x585x850	3.551
		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	185

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	593
		FE-6 - TRI	19004713	1		6		4,50	400 V - 3+N	265x485x270	892
		FE-6 - MONO	19004709	1		6		4,50	230 V - 1+N	265x485x270	892
		FE-8 - TRI	19004728	1		8		6,00	400 V - 3+N	355x485x270	1.002
		FE-8 - MONO	19004749	1		8		6,00	230 V - 1+N	355x485x270	1.002
WITH PEDESTAL											
		FE-18	19005130	1	18	12	6	9,00	-	355x520x850	1.689
		FE-25	19005404	1	25	17	8	12,70	-	430x585x850	1.841

Baskets for fryers

DESCRIPTION	CODE	DIMENSIONS (mm)	€
 Kit 2 small baskets for FE-25	19036334	325x150x120	185

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	(DM²)	(KCAL/H)	(KW)		
	PL-105 L	LPG	19005594	L	2	25	7.740	9,00	600x550x250	1.525
		NG	19005604							
	PL-105 C	LPG	19005607	L / C	2	25	7.740	9,00	600x550x250	2.253
		NG	19005606							
	PL-110 L	LPG	19006146	L	3	38	11.610	13,50	900x550x250	2.081
		NG	19006197							
	PL-110 R	LPG	19006203	R	3	38	11.610	13,50	900x550x250	2.494
		NG	19006202							
	PL-110 L+R	LPG	19006200	L+R	3	38	11.610	13,50	900x550x250	2.109
		NG	19006199							
	PL-110 C	LPG	19006205	L / C	3	38	11.610	13,50	900x550x250	3.018
		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)		
	CG-1002	LPG	19008069	2	1	1	1	0	32.300	37,53	850x1.140x850	5.519
		NG	19008068									
	CG-1502	LPG	19009073	4	1	1	1	1	44.600	51,81	1.400x1.140x850	7.209
		NG	19009027									
	CG-2002	LPG	19009365	4	2	2	2	0	64.600	75,06	2.000x1.140x850	9.506
		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	185
	Water column - For CG-1002	19003595	-	518
	Water column - For CG-1502	19003904	-	518
	Water column - For CG-2002	19004670	-	518

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)	€
	HG9-10	LPG	19095787	GN-2/1	3	8,60	800x930x560	2.040
		NG	19095788					
	HG9-20	LPG	19095791	GN-2/1	2x3	17,20	800x930x1.120	3.995
		NG	19095792					
	HG9-15	LPG	19095789	1.000x660	3	16,00	1.200x930x560	3.302
		NG	19095790					
	HE9-10		19095795	GN-2/1	3	6,00	800x930x560	2.146
	HE9-20		19095798	GN-2/1	2x3	12,00	800x930x1.120	4.145

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)	€
	HPG-15	LPG	19007259	1	11.700	13,6	590x590x400	1.420
		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.



MOBILE ROOF




SE-60-0	19036361	2	600x350	230 V - 1+N	4,0	600x450x500	1.909
SE-60-4	19036362	2	600x350	400 V - 3+N	4,0	600x450x500	1.909

ULTRA-FAST



SEQ-60-4	19036363	2	600x450	400 V - 3+N	4,0	600x480x525	3.598
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Accessory for salamanders

MODEL	CODE	DESCRIPTION	€
 SS-60	19036364	Support for wall mounting salamanders SE-60 and SEQ-60-4	193





Cook & Chill



Cook & Chill

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A new concept
of cooking



Find out more!



Access the website



Sales brochure



Features

iKORE ovens

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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.

FagorKonnnect

FagorKonnnect 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



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.

CONCEPT

Power and robustness.

- 2.8" screen with manual buttons for electronic control.



Functions	CPW	CP	CW	C
PureSteam. Steam generator equipped with lime detector.	•	•	-	-
PureSteam generator without 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 Recipe 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.	33
Advance	Advance-range wifi connection kit	-	Wifi kit for connecting ovens to the internet	Consult

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 accessories, 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		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	8.051	19078616	10.064	19088205	12.752
Power (kw)	5,80		11,10		0,83	
Dimensions (mm)	657x563x570		898x817x846		898x922x846	
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	214	LW	214	LW	214
Basic Wash system BW	BW AP-0623 -E 18004352	7.530	BW AP-061-E 18004256	9.604	BW AP-061-G NG 18004264	12.373
Reverse opening (left) L	L	-	L	216	L	216
Without retractable shower S	S	-381	S	-381	S	-381
Bakery frames B	B	205	B	205	B	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
2 external SousVide probe units 2SV	2SV	473	2SV	473	2SV	473
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
2 external thermal probe units 2ST	2ST	473	2ST	473	2ST	473
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	473	1SV1ST	473	1SV1ST	473
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	30	230V 3~	18	230V 3~	-
Single phase 230V	230V 1N	30	230V 1N	18	230V 1N	-
Marine version	440V 3~ (NO N)	1.449	440V 3~ (NO N)	1.376	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	-	60HZ	21
Without neutral 230V 1~	230V 1~	-	230V 1~	-	230V 1~	281
Town Gas TG	TG	-	TG	-	TG	274
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	13.267	19088215	15.381	19087724	14.413
Power (kw)	18,60		0,83		22,20	
Dimensions (mm)	898x817x1.117		898x922x1.117		1.130x1.063x846	
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	214	LW	214	LW	214
Basic Wash system BW	BW AP-101-E 18004288	12.903	BW AP-101-G NG 18004296	15.081	BW AP-062 -E 18004272	14.083
Reverse opening (left) L	L	216	L	216	L	216
Without retractable shower S	S	-381	S	-381	S	-381
Bakery frames B	B	205	B	205	B	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
2 external SousVide probe units 2SV	2SV	473	2SV	473	2SV	473
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
2 external thermal probe units 2ST	2ST	473	2ST	473	2ST	473
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	473	1SV1ST	473	1SV1ST	473
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	108	230V 3~	-	230V 3~	33
Single phase 230V	230V 1N	108	230V 1N	-	230V 1N	33
Marine version	440V 3~ (NO N)	688	440V 3~ (NO N)	-	440V 3~ (NO N)	708
Gas voltages						
60HZ	60HZ	-	60HZ	27	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	282	230V 1~	-
Town Gas TG	TG	-	TG	274	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		50/60Hz		50Hz	
Characteristics						
Model						
Advance A, Injection, solid iwashing system SW, right opening R	AW-0623-E R SW	€	AW-061-E R SW	€	AW-061-G NG R SW	€
Code	19079299	7.249	19078613	8.698	19088204	10.700
Power (Kw)	5,80		10,20		0,83	
Dimensions (mm)	657x563x570		898x817x846		898x922x846	
Butane Propane LPG 50Hz version	-		-		AW-061 LPG RSW 19078664	
Configure options						
Code with options	AW-0623-E 18004351		AW-061-E 18004255		AW-061-G NG 18004263	
Liquid Wash system LW	LW	214	LW	214	LW	214
Basic Wash system BW	BW A-0623-E 18004350	6.704	BW A-061-E 18004254	8.197	BW A-061-G NG 18004262	10.259
Reverse opening (left) L	L	-	L	216	L	216
Retractable shower S	S	381	S	381	S	381
Bakery frames B	B	205	B	205	B	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
2 external SousVide probe units 2SV	2SV	473	2SV	473	2SV	473
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
2 external thermal probe units 2ST	2ST	473	2ST	473	2ST	473
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	473	1SV1ST	473	1SV1ST	473
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	30	230V 3~	18	230V 3~	-
Single phase 230V	230V 1N	30	230V 1N	18	230V 1N	-
Marine version	440V 3~ (NO N)	1.449	440V 3~ (NO N)	1.376	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	-	60HZ	21
Without neutral 230V 1~	230V 1~	-	230V 1~	-	230V 1~	281
Town Gas TG	TG	-	TG	-	TG	274
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				12 GN-1/1 - 6 GN-2/1	
Energy class						
Frequency	50/60Hz		50Hz		50/60Hz	
Characteristics						
Model Advance A, Injection, solid iwashing system SW, right opening R	AW-101-E R SW		€	AW-101-G NG R SW		€
Code	19078671 	10.486	19088214	12.737	19088209	12.985
Power (Kw)	18,60		0,83		22,2	
Dimensions (mm)	898x817x1.117		898x817x1.117		1.130x1.063x846	
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	214	LW	214	LW	214
Basic Wash system BW	BW A-101-E 18004286	10.038	BW A-101-G NG 18004294	12.357	BW A-062-E 18004270	12.612
Reverse opening (left) L	L	216	L	216	L	216
Retractable shower S	S	381	S	381	S	381
Bakery frames B	B	205	B	205	B	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
2 external SousVide probe units 2SV	2SV	473	2SV	473	2SV	473
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
2 external thermal probe units 2ST	2ST	473	2ST	473	2ST	473
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	473	1SV1ST	473	1SV1ST	473
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	108	230V 3~	-	230V 3~	33
Single phase 230V	230V 1N	108	230V 1N	-	230V 1N	33
Marine version	440V 3~ (NO N)	688	440V 3~ (NO N)	-	440V 3~ (NO N)	708
Gas voltages						
60HZ	60HZ	-	60HZ	27	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	282	230V 1~	-
Town Gas TG	TG	-	TG	274	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	€	APW-201-E R SW T	€
Code	19079785	16.609	19088221	20.754	19079328	20.939
Power (kw)	33,60		0,83		37,20	
Dimensions (mm)	1130x1063x1.117		1130x1063x1.117		929x964x1.841	
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	214	LW	214	LW	214
Basic Wash system BW	BW AP-102-E 18004304	16.346	BW AP-102-GN 18004312	20.614	BW AP-201-E 18004320	20.491
Reverse opening (left) L	L	216	L	216	L	216
Without retractable shower S	S	381	S	381	S	381
Without trolley T	T	-	T	-	T	-1.405
Bakery frames B	B	205	B	205	B (only models without trolley)	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
2 external SousVide probe units 2SV	2SV	473	2SV	473	2SV	473
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
2 external thermal probe units 2ST	2ST	473	2ST	473	2ST	473
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	473	1SV1ST	473	1SV1ST	473
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	30	230V 3~	-	230V 3~	-
Single phase 230V	230V 1N	433	230V 1N	-	230V 1N	-
Marine version	440V 3~ (NO N)	54	440V 3~ (NO N)	-	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	54	60HZ	32
Without neutral 230V 1~	230V 1~	-	230V 1~	282	230V 1~	97
Town Gas TG	TG	-	TG	274	TG	274
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		50Hz	
Characteristics						
Model Advance A, boiler P, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	APW-201-G NG R SW S T		€	APW-202-E R SW S T		€
Code	19088272	23.658	19078839	30.009	19088278	33.910
Power (kw)	1,545		67,20		1,545	
Dimensions (mm)	929x964x1.841		1.162x1.074x1.841		1.162x1.074x1.841	
Butane propane lpg 50hz version	APW-201-G LPG R SW S T 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	214	LW	214	LW	214
Basic Wash system BW	BW AP-201-G 18004328	23.293	BW AP-202-E 18004336	29.834	BW AP-202-G 18004344	33.851
Reverse opening (left) L	L	216	L	216	L	216
Without retractable shower S	S	381	S	381	S	381
Without trolley T	T	-1.405	T	-1.548	T	-1.548
Bakery frames B	B (only models without trolley)	205	B	205	B (only models without trolley)	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
2 external SousVide probe units 2SV	2SV	473	2SV	473	2SV	473
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
2 external thermal probe units 2ST	2ST	473	2ST	473	2ST	473
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	473	1SV1ST	473	1SV1ST	473
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	30	230V 3~	32
Single phase 230V	230V 1N	-	230V 1N	386	230V 1N	272
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	32	440V 3~ (NO N)	274
Gas voltages						
60HZ	60HZ	32	60HZ	-	60HZ	-
Without neutral 230V 1~	230V 1~	97	230V 1~	-	230V 1~	-
Town GasTG	TG	274	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 (T Trolley included 201-202)	AW-102-E R SW	€	AW-102-G NG R SW	€	AW-201-ERSWT	€
Code	19079784	14.874	19088220	17.994	19079330	19.012
Power (kw)	33,60		0,83		37,2	
Dimensions (mm)	1130x1063x1.117		1130x1063x1.117		929x964x1.841	
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	214	LW	214	LW	214
Basic Wash system BW	BW A-102-E 18004302	14.558	BW A-102-G NG 18004310	17.772	BW A-201-E 18004318	18.507
Reverse opening (left) L	L	216	L	216	L	216
Retractable shower S	S	381	S	381	S	381
Without trolley T	T	-	T	-	T	-1.405
Bakery frames B	B	205	B	205	B (only models without trolley)	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
2 external SousVide probe units 2SV	2SV	473	2SV	473	2SV	473
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
2 external thermal probe units 2ST	2ST	473	2ST	473	2ST	473
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	473	1SV1ST	473	1SV1ST	473
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	30	230V 3~	-	230V 3~	30
Single phase 230V	230V 1N	433	230V 1N	-	230V 1N	753
Marine version	440V 3~ (NO N)	54	440V 3~ (NO N)	-	440V 3~ (NO N)	32
Gas voltages						
60HZ	60HZ	-	60HZ	54	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	282	230V 1~	-
Town Gas TG	TG	-	TG	274	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		50Hz	
Characteristics						
Model Advance A, Inyection, solid iwashing system SW, right opening R (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	21.385	19078837	26.938	19091670	30.405
Power (kw)	1,545		67,20		1,545	
Dimensions (mm)	929x964x1.841		1.162x1.074x1.841		1.162x1.074x1.841	
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	214	LW	214	LW	214
Basic Wash system BW	BW A-201-G 18004326	20.951	BW A-202-E 18004334	26.670	BW A-202-G 18004342	30.242
Reverse opening (left) L	L	216	L	216	L	216
Retractable shower S	S	381	S	381	S	381
Without trolley T	T	-1.405	T	-1.548	T	-1.548
Bakery frames B	B (only models without trolley)	205	B (only models without trolley)	205	B (only models without trolley)	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
2 external SousVide probe units 2SV	2SV	473	2SV	473	2SV	473
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
2 external thermal probe units 2ST	2ST	473	2ST	473	2ST	473
1 external SousVide probe unit and 1 thermal probe 1SV1ST	1SV1ST	473	1SV1ST	473	1SV1ST	473
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	30	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	386	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	32	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	32	60HZ	-	60HZ	32
Without neutral 230V 1~	230V 1~	97	230V 1~	-	230V 1~	272
Town Gas TG	TG	274	TG	-	TG	274
Accessories						
Find your ideal accessories		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	CPW-0623-E R SW S	€	CPW-061-ERSWS	€
	CPW-061-G NG R SW S	€		
Code	19073931	6.718	19073648	7.914
				19088202
Power (kw)	5,80		11,10	
			0,83	
Dimensions (mm)			898x817x846	
			898x922x846	
Butane Propane LPG 50Hz version	657x563x570		-	
			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	214	LW	214
				LW
Basic Wash system BW	BW CP-0623-E 18004348	6.158	BW CP-061-E 18004252	7.389
				BW CP-061-G 18004260
Reverse opening (left) L	L	-	L	216
				L
Without retractable shower S	S	381	S	381
				S
Bakery frames B	B	205	B	205
				B
1 external SousVide probe unit 1SV	1SV	237	1SV	237
				1SV
1 external thermal probe unit 1ST	1ST	237	1ST	237
				1ST
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	30	230V 3~	18
				230V 3~
Single phase 230V	230V 1N	30	230V 1N	18
				230V 1N
Marine version	440V 3~ (NO N)	1.449	440V 3~ (NO N)	1.376
				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	6 GN-1/1 - 12 GN-1/2		6 GN-2/1 - 12 GN-1/1	
Energy class				
Frequency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model Concept C, boiler P, solid washing system SW, right opening R and shower S included	CPW-101-ERSWS	€	CPW-101-G NG R SW S	€
Code	19072806	11.127	19088212	13.554
Power (kw)	18,60		0,83	22,2
Dimensions (mm)	898x817x1.117		898x922x1.117	1.130x1.063x846
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	214	LW	214
Basic Wash system BW	BW CP-101-E 18004284	10.699	BW CP-101-G 18004292	13.199
Reverse opening (left) L	L	216	L	216
Without retractable shower S	S	381	S	381
Bakery frames B	B	205	B	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237
1 external thermal probe unit 1ST	1ST	237	1ST	237
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	108	230V 3~	27
Single phase 230V	230V 1N	108	230V 1N	282
Marine version	440V 3~ (NO N)	688	440V 3~ (NO N)	274
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

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	CW-0623-E R SW	€	CW-061-ERSW	€		
				CW-061-G NG R SW	€	
Code	19075070	5.583	19076322	6.603	19088201	9.104
Power (kw)	5,80		11,10		0,83	
Dimensions (mm)	657x563x570		898x817x846		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	214	LW	214	LW	214
Basic Wash system BW	BW C-0623-E 18004346	4.989	BW C-061-E 18004250	6.039	BW C-061-G NG 18004258	8.615
Reverse opening (left) L	L	-	L	216	L	216
Retractable shower S	S	381	S	381	S	381
Bakery frames B	B	205	B	205	B	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	30	230V 3~	18	230V 3~	-
Single phase 230V	230V 1N	30	230V 1N	18	230V 1N	-
Marine version	440V 3~ (NO N)	1.449	440V 3~ (NO N)	1.376	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	-	60HZ	-	60HZ	21
Without neutral 230V 1~	230V 1~	-	230V 1~	-	230V 1~	281
Town Gas TG	TG	-	TG	-	TG	274
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	CW-101-ERSW	€	CW-101-G NG R SW	€	CW-062-E R SW	€
Code	19073625 	8.364	19088211	11.503	19088207	10.840
Power (kw)	22,20		0,83		22,2	
Dimensions (mm)	898x817x1.117		898x817x1.117		1.130x1.063x846	
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	214	LW	214	LW	214
Basic Wash system BW	BW C-101-E 18004282	7.852	BW C-101-G NG 18004290	11.086	BW C-062-E 18004266	10.403
Reverse opening (left) L	L	216	L	216	L	216
Retractable shower S	S	381	S	381	S	381
Bakery frames B	B	205	B	205	B	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	108	230V 3~	-	230V 3~	33
Single phase 230V	230V 1N	108	230V 1N	-	230V 1N	33
Marine version	440V 3~ (NO N)	688	440V 3~ (NO N)	-	440V 3~ (NO N)	708
Gas voltages						
60HZ	60HZ	-	60HZ	27	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	282	230V 1~	-
Town Gas TG	TG	-	TG	274	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				
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 (T Trolley included 201-202)	CPW-102-ERSWS	€	CPW-102-G NG R SW S	€
Code	19079303	14.061	19088218	16.310
Power (kw)	33,60		0,83	37,2
Dimensions (mm)	1130x1063x1117		1130x1063x1117	929x964x1.841
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	214	LW	214
Basic Wash system BW	BW CP-102-E 18004300	13.321	BW CP-102-G 18004308	16.037
Reverse opening (left) L	L	216	L	216
Without retractable shower S	S	381	S	381
Without trolley T	T	-	T	-
Bakery frames B	B	205	B	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237
1 external thermal probe unit 1ST	1ST	237	1ST	237
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	230V 3~	30	230V 3~	-
Single phase 230V	230V 1N	433	230V 1N	-
Marine version	440V 3~ (NO N)	54	440V 3~ (NO N)	-
Gas voltages				
60HZ	60HZ	-	60HZ	54
Without neutral 230V 1~	230V 1~	-	230V 1~	282
Town Gas TG	TG	-	TG	274
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		50 Hz	
Characteristics						
Model Concept C, boiler P, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	CPW-201-G NGR SWST	€	CPW-202-E R SW ST	€	CPW-202-G NG R SW ST	€
Code	19088259	21.791	19075005	25.806	19088276	29.152
Power (kw)	1,545		67,20		1,545	
Dimensions (mm)	929x964x1.841		1.162x1.074x1.841		1.162x1.074x1.841	
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	214	LW	214	LW	214
Basic Wash system BW	BW CP-201-G 18004324	21.369	BW CP-202-E 18004332	25.505	BW CP-202-G 18004340	28.951
Reverse opening (left) L	L	216	L	216	L	216
Without retractable shower S	S	381	S	381	S	381
Without trolley T	T	-1.405	T	-1.548	T	-1.548
Bakery frames B	B (only models without trolley)	205	B (only models without trolley)	205	B (only models without trolley)	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
1 external thermal probe unit 1ST	1ST	237	1ST	237	1ST	237
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	30	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	386	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	32	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	32	60HZ	-	60HZ	32
Without neutral 230V 1~	230V 1~	97	230V 1~	-	230V 1~	272
Town Gas TG	TG	274	TG	-	TG	274
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 (T Trolley included 201-202)	CW-102-E R SW	€	CW-102-G NG R SW	€	CW-201-E R SW T	€
Code	19079564	12.688	19088217	15.025	19079085	16.804
Power (kw)	33,60		0,83		37,2	
Dimensions (mm)	1130x1063x1117		1130x1063x1117		929x964x1.841	
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	214	LW	214	LW	214
Basic Wash system BW	BW C-102-E 18004298	12.306	BW C-102-G 18004306	14.714	BW C-201-E 18004314	16.232
Reverse opening (left) L	L	216	L	216	L	216
Retractable shower S	S	381	S	381	S	381
Without trolley T	T	-	T	-	T	-1.405
Bakery frames B	B	205	B	205	B	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
1 external SousVide probe unit 1ST	1ST	237	1ST	237	1ST	237
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	30	230V 3~	-	230V 3~	30
Single phase 230V	230V 1N	433	230V 1N	-	230V 1N	753
Marine version	440V 3~ (NO N)	54	440V 3~ (NO N)	-	440V 3~ (NO N)	32
Gas voltages						
60HZ	60HZ	-	60HZ	54	60HZ	-
Without neutral 230V 1~	230V 1~	-	230V 1~	282	230V 1~	-
Town Gas TG	TG	-	TG	274	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	50 Hz		
Characteristics						
Model Concept C, Injection, solid iwashing system SW, right opening R (T Trolley included 201-202)	CW-201-GNGRSWT	€	CW-202-ER SWT	€	CW-202-G NG R SW T	€
Code	19091665	19.469	19078517	23.426	19091669	25.769
Power (kw)	1,545		67,20		1.545	
Dimensions (mm)	929x964x1.841		1.162x1.074x1.841		1.162x1.074x1.841	
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	214	LW	214	LW	214
Basic Wash system BW	BW C-201-G 18004322	18.977	BW C-202-E 18004330	23.053	BW C-202-G 18004338	25.466
Reverse opening (left) L	L	216	L	216	L	216
Retractable shower S	S	381	S	381	S	381
Without trolley T	T	-1.405	T	-1.548	T	-1.548
Bakery frames B	B	205	B	205	B	205
1 external SousVide probe unit 1SV	1SV	237	1SV	237	1SV	237
1 external SousVide probe unit 1ST	1ST	237	1ST	237	1ST	237
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	230V 3~	-	230V 3~	30	230V 3~	-
Single phase 230V	230V 1N	-	230V 1N	386	230V 1N	-
Marine version	440V 3~ (NO N)	-	440V 3~ (NO N)	32	440V 3~ (NO N)	-
Gas voltages						
60HZ	60HZ	32	60HZ	-	60HZ	32
Without neutral 230V 1~	230V 1~	97	230V 1~	-	230V 1~	272
Town Gas TG	TG	274	TG	-	TG	274
Accessories						
Find your ideal accessories		See page. 168		See page. 169		



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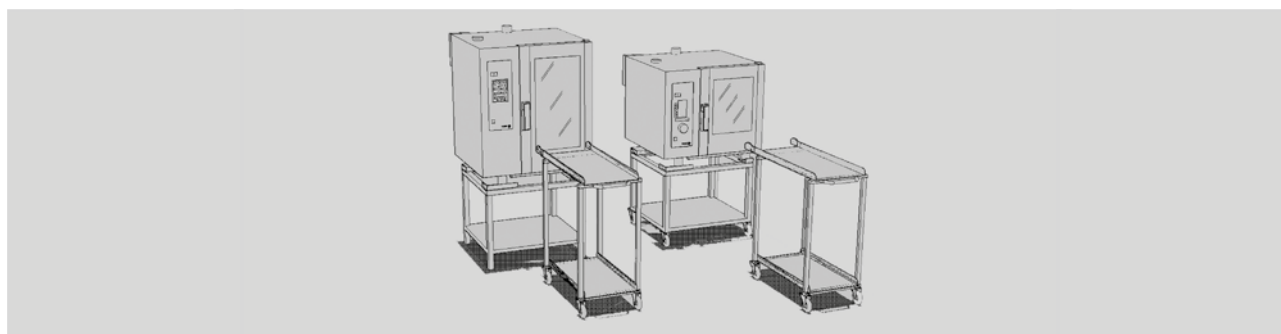
Specific accessories











Accessories for 0623 models



	MODEL	CODE	DESCRIPTION	€
Supports				
	SH-23	19058933	Support Height = 850 mm. 2 racks.	574
	SH-23-R	19058940	Mobile support height = 850 mm. 2 racks. 4 castors, two with brake. .	873
	SH-23-B	19058941	Support Height = 850 mm. 2 racks. 2 kit guides for 4 GN-2/3 levels. (Heigh between guides 62 mm)	725
	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.	1.004
	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.	2.102
	MSH-23	19059319	Nivelable support to place the oven over a stand or worktop	178
Wall support				
	SHP-23	19059282	Wall support. With hanging elements..	259
Exhaust hood				
	EXH-23	19073213	Exhaust hood for 0623 oven. With Speed control.	1.927
Kit stacking				
	STHH-23	19059364	Kit stacking - two ovens 0623 model	899
	STHA-23	19087772	Kit stacking - oven 0623 model + BLAST CHILLER 031 size	959
Other accessories				
	GD-AD	19004504	Shower tap - External installation. (Only for ACE and ACG versions from concept range)	213
	TRAYS		See standard accessories and trays	
	DOUBLE CLOSURE ANCHOR KIT	19069736	Double closure anchor kit	72
	KIT MARINE 0623	19087161	Kit Marine 0623 440v 3 50 / 60hz	688

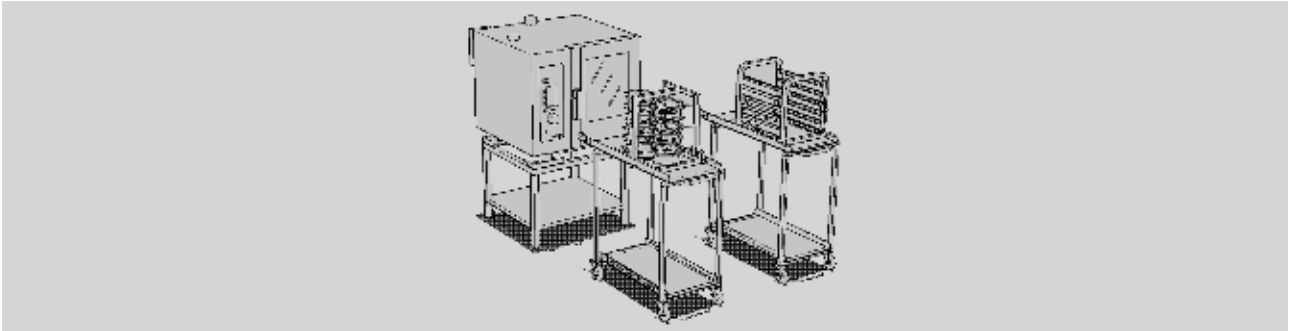
Accessories for 061 and 101 models






MODEL	CODE	€	DESCRIPTION	MODEL	CODE	€
Supports						
				 (Boiler)		
	SH-11 E iKORE	19082326	767	Support height = 650 mm.	SH-11 G iKORE	19082327 794
	SH-11-R E iKORE	19083237	1.076	Support with castors Height = 650 mm. 4 castors, two with brake.	SH-11-R G iKORE	19083234 1.103
	SH-11-B E iKORE	19082006	1.008	Support - Height = 650 mm. 2 kit guides for 6 GN-1/1 levels. (Height between guides 68 mm)	SH-11-B-G iKORE	19082005 1.044
	SH-11-BR E iKORE	19083238	1.317	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 1.353
	SH-11-B C iKORE	19084329	1.260	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 1.325
	SH-101-E iKORE	19079211	1.485	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 1.548
	HSO-061-101	19095861	2.199	Hot support - Height = 650 mm. Swing doors. Forced convection.		
Trolleys for structures						
	CP-11	19013352	1.170	(*) Trolley for structure To put 061 and 101 structures in the ovens placed over SH-11 supports.		
	CP-11-R	19018752	1.878	(*) Regulable trolley for structure To put 061 and 101 structures in the ovens placed over other supports at different height.		
	GE-101	19011569	340	Rail guides for structure To place in the cooking chamber For structures 061 and 101.		
Other accessories						
	GD-AD	19004504	213	Shower tap (Only for ACE and ACG versions FROM CONCEPT RANGE)		
	AP-10	19004439	68	Kit of fastening elements Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).		
		19069736	72	Double-locking fastening kit		
KIT ZOCCALO ENCIMERA		19087305	147	PureSteam. Skirting kit 061 & 101 gas next		
		19087303	142	DirecSteam. Kit zocalo worktop 061 & 101 elec next		
Hoods						
	EXH-061-101	19085190	2.981	Hood 061-101 Electric condensing		

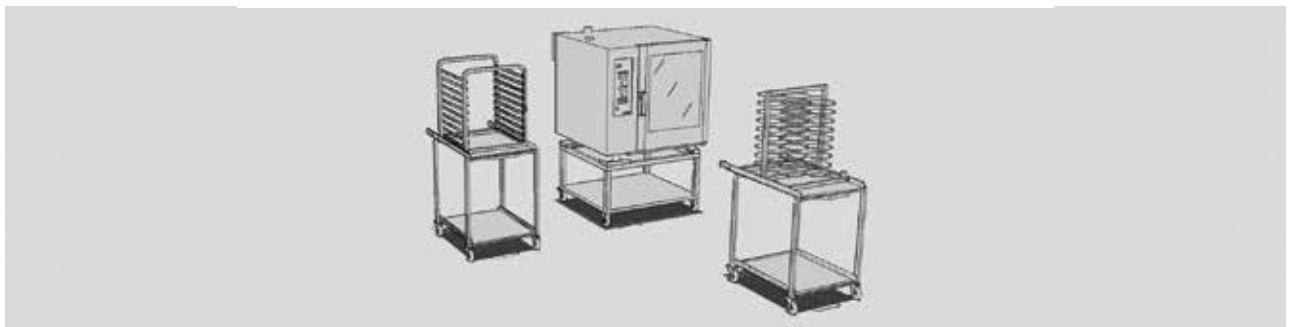
(*) : Obligatory use of GE-101 structure guides.




Accessories for 061 models



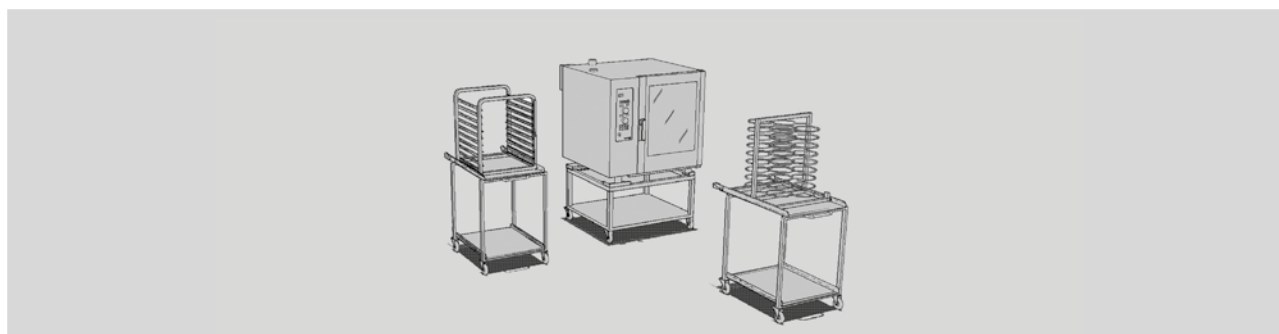
MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	
Structures					
	EB-061	19011559	Structure for trays Capacity for 6 GN-1/1 levels or 12 GN-1/2. It is necessary to install with GE-101 rail guides. (Height between trays 62 mm)	398x584x458	751
	EP-061	19013353	Structure for plates Capacity for 18 dishes. Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x455	961
Other accessories					
	LTE-061	19011738	Thermal cover For structure EP-061. Maintains food temperature 20'.	405x500x440	377
	GP-061	19011982	Kit pastry guides 5 levels 60 x 40 cm. (Height between trays 85 mm)	-	254

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	887
	EP-101	19013354	Structure for plates Capacity for 30 dishes. Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x725	801
Other accessories					
	LTE-101	19011739	Thermal cover For structure EP-101. Maintains food temperature 20'.	405x500x700	510
	GP-101	19011983	Kit pastry guides 8 levels 60 x 40 cm. (Height between trays 85 mm)	-	309

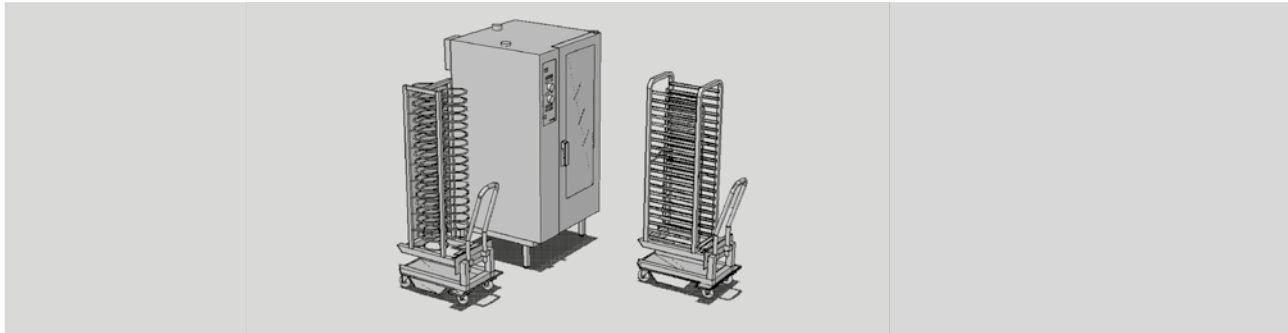
Accessories for 062 and 102 models








	MODEL	CODE	€	DESCRIPTION	MODEL	CODE	€
Supports							
	062				102		
	SH-102	19084190	955	Support height = 650 mm.			
	SH-102-R	19084191	1.264	Support with castors Height = 650 mm. 4 castors, two with brake.			
	SH-102-B	19083224	1.132	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	1.441	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	1.432	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	955	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	2.463	Hot support - height = 650 mm. Swing doors. Forced convection.			
Structures and Trolleys							
	EB-062	19095517	779	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)	EB-102	19011562	875
	EP-062	19095518	1.271	Structure for plates Capacity for 52 dishes Ø 31 cm. It is necessary to install with GE-102 rail guides.	EP-102	19013356	1.867
	GE-062	19011570	391	Rail guides for structure To place in the cooking chamber. For structures 102 type.			
	CP-102	19013355	1.335	(*) Trolley for structure To put 102 type structures in the ovens placed over SH 102 supports.			
	CP-102-R	19018751	1.909	(*) Regulable trolley for structure To put 102 type structures in the ovens placed over other supports at different height.			
Other accessories							
	LTE-102	19011740	562	Thermal cover For structure EP-102. Maintains food temperature 20'.			
	GP-102	19095570	409	Kit pastry guides 16 levels 60 x 40 cm. (Height between trays 85 mm)	GP-102	19012134	407
	GD-AD	19004504	213	Shower tap (Only for ACE and ACG versions from CONCEPT range).			
	AP-10	19004439	68	Kit of fastening elements kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).			
	Z-102	19087306	209	Kit lower cover to place an 102 oven over top.			
		19069736	72	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	2.436	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)		
	CEP-201	19013357	2.549	Trolley with structure For CEP-202 structure. Maintains food temperature 20'. (Height between plates 75 mm)		
	LTE-201	19011741	684	Thermal cover For CEP-202 structure. Maintains food temperature 20'.		
	R4-20	Consultar	Kit of castors 4 castors, two with brake. For 201 and 202 models. (Factory mounted)			
	AP-20	19012270	68	Kit of fastening elements 2 pieces to fix the legs to the floor. For 201 and 202 models.		
	GD-AD	19004504	213	Shower tap. Outdoor use. (Only for ACE and ACG versions OF Concept RANGE).		
	PRE-H201	19011979	201	Preheat kit Kit of sealing elements to preheat oven without trolley.		
	RH-201	19044716	2.557	Levelling ramp for 202 trolleys.		
	GP-201	19076154	613	Kit pastry guides 34 levels for tray 60 x 40 cm (Height between trays 85 mm). Compatible only for ovens WITHOUT trolley.		
	KIT SOPORTE ASA	19087163	32	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	591

Kit "sous vide" kit vacuum cooking

MODEL	CODE	DESCRIPTION	€
SOUS VIDE	19087745	Special temperature control probe for sous vide cooking ("sous-vide").	237
SINGLE POINT OUTDOOR PROBE	19087746	Single point control probe.	237

* 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	747
2AD-610 iKORE	19087272	KIT 2AD-610 DCHA- iKORE	061-R + 101-R	750
2AD-6161 L iKORE	19087275	KIT 2AD-6161 IZDA- iKORE	061-L + 061-L	744
2AD-610 L iKORE	19087273	KIT 2AD-610 IZDA- iKORE	061-L + 101-L	747
2AD-62 R iKORE	19087551	KIT 2AD-62 DCHA- iKORE	062-R + 062-R	770
2AD-62 L iKORE	19088030	KIT 2AD-62 IZDA- iKORE	062-L + 102-L	770
2AD-62_102 R iKORE	19088031	KIT 2AD-62_102 DCHA- iKORE	062-R + 102-R	766
2AD-62_102 L iKORE	19088032	KIT 2AD-62_102 IZDA- iKORE	062-L + 102-L	767

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	959
KIT C&C-061 E iKORE	19088139	Blast chiller kit-610e iKORE	061 with electric oven + blast chiller ABCO-061	426
KIT C&C-061 G iKORE	19095521	Blast chiller-610g iKORE (Boiler)	061 with electric oven + blast chiller ABCO-061 (Boiler)	391

Transformation Kits

Kit baffle (gas ovens)

MODEL	CODE	DESCRIPTION	€
FLUE GAS EVACUATION CHIMNEY 061-101 iKORE	19095581	Flue gas evacuation chimney 061-101 iKORE	212
FLUE GAS EVACUATION CHIMNEY 102 iKORE	19095590	Flue gas evacuation chimney 102 iKORE	222
FLUE GAS EVACUATION CHIMNEY 201 iKORE	19095591	Flue gas evacuation chimney 201 iKORE	256
FLUE GAS EVACUATION CHIMNEY 202 iKORE	19095592	Flue gas evacuation chimney 202 iKORE	277

Kits (various)

MODEL	CODE	DESCRIPTION	€
ADVANCE Touch Control Panel kit for exhibitions	19095582	ADVANCE Touch Control Panel kit for exhibitions	4.995
CONCEPT Digital Control Panel kit for exhibitions	19095583	CONCEPT Digital Control Panel kit for exhibitions	822

Kit back-up battery

MODEL	CODE	DESCRIPTION	€
KIT BACK-UP BATTERY	19084561	Kit back-up battery	431

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	216

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	74
BUCKET OF RINSE AID TABLETS	19086763	Bucket of rinse aid tablets, 56 units	61
AB BOOST	19086764	Powder detergent- 8kg drum	93
Liquid wash LW			
LIQUID DET. 10L	19086053	Liquid detergent 10L	69
LIQUID R. AID 10L	19086054	Liquid rinse aid 10L	51
Basic wash - Spray mode			
KOI PLUS	19086765	Degreaser- 6kg bottle	69
Shower			
Shower Kit	19004504	External shower kit	213

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)	€
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Flat containers



	GN-23-20	OPTIMA	19058658	1,70	GN-2/3	20	325x354x20	31
	GN-23-40	OPTIMA	19058659	3,20	GN-2/3	40	325x354x40	40
	GN-11-20		19001669	2,50	GN-1/1	20	325x530x20	46
	GN-11-40		19048493	5,50	GN-1/1	40	325x530x40	58
	GN-11-65		19048494	9,50	GN-1/1	65	325x530x65	61
	GN-11-100		19048495	14,00	GN-1/1	100	325x530x100	77
	GN-21-20		19001673	3,00	GN-2/1	20	650x530x20	83
	GN-21-40		19001674	10,50	GN-2/1	40	650x530x40	88
	GN-21-65		19001675	18,50	GN-2/1	65	650x530x65	100
	GN-21-100		19001672	28,00	GN-2/1	100	650x530x100	111

Perforated containers



	GNP-23-20	OPTIMA	19058660	1,70	GN-2/3	20	325x354x20	37
	GNP-23-40	OPTIMA	19058661	3,20	GN-2/3	40	325x354x40	41
	GNP-11-40		19001677	5,50	GN-1/1	40	325x530x40	48
	GNP-11-65		19048496	9,50	GN-1/1	65	325x530x65	53
	GNP-11-100		19001676	14,00	GN-1/1	100	325x530x100	93
	GNP-21-40		19001680	10,50	GN-2/1	40	650x530x40	152
	GNP-21-65		19001681	18,50	GN-2/1	65	650x530x65	163
	GNP-21-100		19001679	28,00	GN-2/1	100	650x530x100	233

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









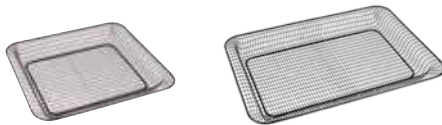


TP23-20	OPTIMA	19058663	1,70	GN-2/3	20	325x354x20	78
TP23-40	OPTIMA	19059569	3,20	GN-2/3	40	325x354x40	90
TP11-20		19001978	2,50	GN-1/1	20	325x530x20	78
TP11-40		19001979	5,50	GN-1/1	40	325x530x40	87
TP11-65		19001980	9,50	GN-1/1	65	325x530x65	94
TP21-20		19001981	3,50	GN-2/1	20	650x530x20	108
TP21-40		19001982	10,50	GN-2/1	40	650x530x40	129
TP21-65		19001983	18,50	GN-2/1	65	650x530x65	135

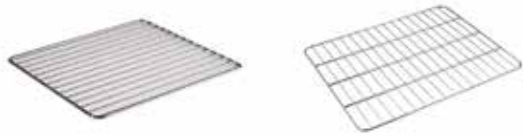










Pastry containers



	BPA-23	OPTIMA	19058657	Pastry roasting	GN-2/3 - Flat	325x354	94
	BPP-23	OPTIMA	19058656	Pastry cooking	GN-2/3 - Perforated	325x354	94
	BPA-11		19000313	Pastry roasting	GN-1/1 - Flat	325x530	168
	BPP-11		19000314	Pastry cooking	GN-1/1 - Perforated	325x530	150
	BB-11		19000279	Baguettes - Bread	GN-1/1 - 4 loaves	325x530	156

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	270
	MOLDE-11	19001410	Eggs Omelettes Crepes	GN-1/1 6 holes x Ø 12,5 cm	325x530	219
	MOLDE-21	19001411	Eggs Omelettes Crepes	GN-2/1 12 holes x Ø 12,5 cm	650x530	322
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	82
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	259
	FRI-11	19012415	Chips Fried	GN-1/1	325x530	290

MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€	
Made of AISI-304 wire.						
	GRID GN-23	19058664	Support grill	GN-2/3	325x354	53
	STAINLESS STEEL ROD SHELF EVI 1/1	19085067	Support grill	GN-1/1	325x530	44
	STAINLESS STEEL ROD SHELF EVI 2/1.	19085068	Support grill	GN-2/1	650x530	82
Chicken superspike and rib grid Made of AISI-304 wire.						
	PO-GN-2/3	19068400	6 chickens	GN-2/3 It allows to place 6 chickens in vertical position	373x266	562
	PO-GN-1/1	19001496	8 chickens	GN-1/1 It allows to place 8 chickens in vertical position	325x530	162
	CO-GN-1/1	19000545	Chicken and ribs	GN-1/1 It allows to place food in vertical position	325x530	239
Griddle grids to roast or mark Made of enamelled aluminum with non-stick coating.						
	MULTIGRILL 2/3	19058654	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	325x354	198
	GRILL-1/1	19002844	Grill pattern	Ribbed grill	325x530	287
	MULTIGRILL 1/1	19001460	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	325x530	259
	FRY GRILL 2/3	19059568	Grill pattern	Ribbed grill	325x354	376
	FRY GRILL 1/1	19076583	Grill pattern	Ribbed grill	325x530	501



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
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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.

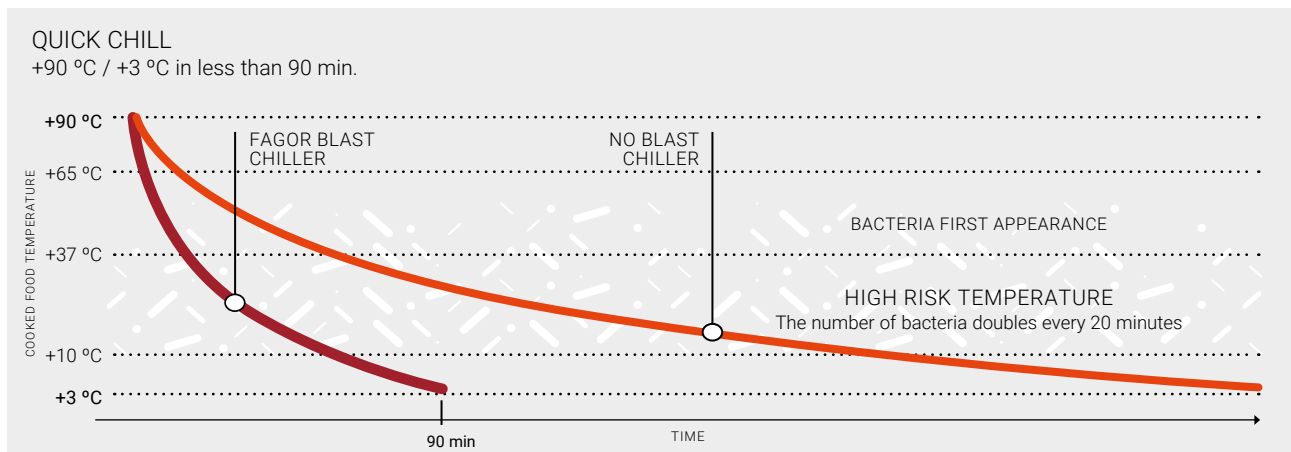
Blast chilling

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.



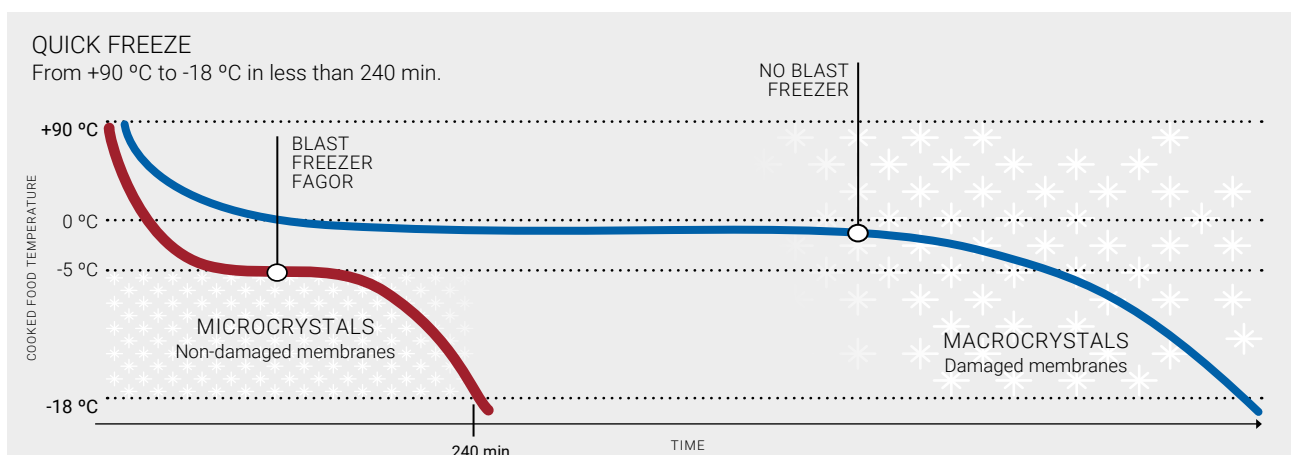
Blast freezing

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



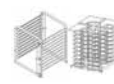
Blast Chiller 101
19091441 ABCO-101 50Hz
19091442 ABCO-101 60Hz



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

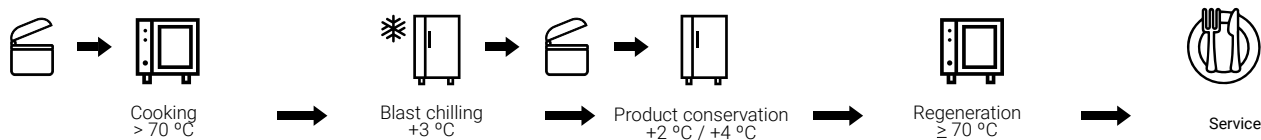


Rail guides for structure
GE-101 19011569



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

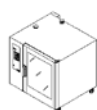
150 ÷ 200 Meals per day

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	5.794
	60	19091409	-	6	-	6	27	21	230V-1N	1.600	990	900x935x1.105	7.748
ABCO-061	50	19091441	-	10	-	10	50	30	230V-1N	2.000	1.300	900x935x1.766	10.353
	60	19091442	-	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	16.384
ABCO-101	50	19091443	-	10	-	10	50	30	230V-1N	2.000	1.300	900x935x1.766	10.353
	60	19091444	-	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	16.711

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
USB port	122

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	4.145
	ABC-031	R-452A	50	19089756	3	-	-	15	6	230V-1N	590	490	560x700x514	4.234
			60	19089757										4.319
	ABC-051	R-452A	50	19089759	5	-	5	23	13	230V-1N	1.200	690	790x700x850	5.598
			60	19089760										5.710
	ABC-081	R-452A	50	19089761	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	6.708
			60	19089762										6.842
	ABC-101	R-452A	50	19089763	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	8.016
			60	19089764										8.177
	ABC-121	R-452A	50	19089765	12	-	12	60	40	230V-1N	2.000	1.300	790x800x1.600	8.589
			60	19089766										8.762
	ABC-161	R-452A	50	19089767	16	-	16	80	50	400V-3N	3.500	2.850	790x800x1.950	11.302
			60	19089768										11.527
	ABC-102	R-452A	50	19089769	20	10	20	100	65	400V-3N	-	5450	1.200x1.090x1.766	14.046
			60	19089770										14.328

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
USB connection for data extraction	122
Castor kit (factory assembly).	324

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	RBP-201	RBPP-201	RBM-201	RBMP-201
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	RBP-202	RBPP-202	RBM-202	RBMP-202
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052
2 doors (Pass-through)	201 (GN-1/1)	Cell	RBP-201-D	RBPP-201-D	RBM-201-D	RBMP-201-D
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	RBP-202-D	RBPP-202-D	RBM-202-D	RBMP-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	17.917
RBP-201H	19089780	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	19.619
RBP-202	19089782	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	19.681
RBP-202H	19089783	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	21.004
RBP-201C	19089784	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	19.681
RBP-201HC	19089785	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	21.004
RBP-202C	19089786	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	23.870
RBP-202HC	19089787	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	24.890

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	5.922
UCS-528	19017467	6.950	4.980	50	139	1.100x805x650	5.968
UCS-842	19017468	10.530	6.500	50	205	1.450x850x785	7.408
UCS-1052	19017469	13.580	8.450	50	214	1.450x850x785	7.589

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	20.783
RBM-201H	19089789	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	21.835
RBM-202	19089790	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	23.158
RBM-202H	19089791	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	24.591
RBM-201 C	19089792	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	22.547
RBM-201HC	19089793	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	24.024
RBM-202 C	19089794	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	26.355
RBM-202HC	19089795	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	27.641

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	6.073
UCC-528	19015800	6.950	4.980	50	139	1.100x805x650	6.121
UCC-842	19015801	10.530	6.500	50	205	1.450x850x785	7.599
UCC-1052	19015802	13.580	8.450	50	214	1.450x850x785	7.783

* 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	344
RC-800	19015798	Access ramp for 202 type cells with floor	800	591

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		
	CBC-031	50	19089771	3	-	-	15	6	230V-1N	590	490	560x700x514	3.237
		60	19089772										3.302
	CBC-051	50	19089773	5	-	5	18	10	230V-1N	1.100	650	790x700x850	4.244
		60	19089774										4.329
	CBC-081	50	19089775	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	5.803
		60	19089776										5.919
	CBC-101	50	19089777	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	6.703
		60	19089778										6.837

(*) 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	3.019
SVS-1-310/8 G	19075908	1	310 _	8	332 x 335 x 170	600	395 x 490 x 374	3.174
 SVS-1-410/10	19074237	1	410 _	10	441 x 449 x 170	750	535 x 591 x 438	3.884
SVS-1-410/10 G	19075909	1	410 _	10	441 x 449 x 170	750	535 x 591 x 438	4.039
SVS-1-410/20	19074242	1	410 _	20	441 x 449 x 170	1000	535 x 591 x 438	4.269
SVS-1-410/20 G	19075910	1	410 _	20	441 x 449 x 170	1000	535 x 591 x 438	4.423
SVS-2-410/20	19075911	2	410 + 410 =	20	441 x 449 x 170	1000	535 x 591 x 438	5.155
SVS-2-410/20 G	19075912	2	410 + 410 =	20	441 x 449 x 170	1000	535 x 591 x 438	5.309
SVP-2-455/25	19075913	2	455 + 455 =	25	485 x 550 x 175	1200	600 x 710 x 1035	8.595
SVP-2-455/25 G	19075914	2	455 + 455 =	25	485 x 550 x 175	1200	600 x 710 x 1035	9.046
SVP-2-520/25	19074279	2	520 + 520	25	485 x 550 x 175	1200	600 x 710 x 1035	8.595
SVP-2-520/25 G	19075915	2	520 + 520	25	485 x 550 x 175	1200	600 x 710 x 1035	9.047
SVP-2-505/63	19075916	2	505 + 505	63	650 x 535 x 200	1500	765 x 710 x 1050	13.157
SVP-2-505/63 G	19075917	2	505 + 505	63	650 x 535 x 200	1500	765 x 710 x 1050	13.610
SVP-2-620/63	19074280	2	620 + 620 =	63	650 x 535 x 200	1500	765 x 710 x 1050	13.157
SVP-2-620/63 G	19075918	2	620 + 620 =	63	650 x 535 x 200	1500	765 x 710 x 1050	13.610
SVP-2-560/100	19075919	2	560 + 560	100	980 x 585 x 230	2500	1100 x 800 x 1070	16.887
SVP-2-560/100 G	19075920	2	560 + 560	100	980 x 585 x 230	2500	1100 x 800 x 1070	18.319
SVP-2-950/100	19074281	2	950 + 950 =	100	980 x 585 x 230	2500	1100 x 800 x 1070	16.887
SVP-2-950/100 G	19075921	2	950 + 950 =	100	980 x 585 x 230	2500	1100 x 800 x 1070	18.319

G: Models with inert gas inlet

Accessories for vacuum packaging machines

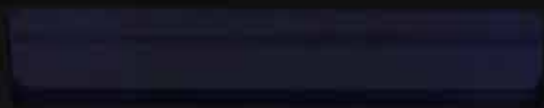
CODE	DESCRIPTION	SUITABLE FOR MODELS	€
Trolleys for tabletop models			
19076888	Trolley with 4 wheels 590x550x610h mm	SVS-1-310/8	554
19076889	Trolley with 4 wheels 690x730x610h mm	SVS-1-410/10 SVS-1-410/20	609
Tilted flat shelves for packaging liquids			
19076890	Stainless steel tilted flat shelf for packaging liquids	SVS-1-310/8	61
19076891	Stainless steel tilted flat shelf for packaging liquids	SVS-1-410/10 SVS-1-410/20	79
19076892	Stainless steel tilted flat shelf for packaging liquids	SVP-2-520/25	136
19076893	Stainless steel tilted flat shelf for packaging liquids	SVP-2-620/63	152
19076897	Stainless steel filter for liquids		427
Suction tube for emptying into containers			
19076894	Suction tube for emptying into external containers		136
SYV valve for core temperature probe			
19076895	Core temperature probe for vacuum cooking inox.		86
19076896	Set of valve seals (10 pieces)		31



FAGOR







MENU





Dishwashing



	GLASSWASHER				FRONT LOADING			HOOD-TYPE		
	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			CO-142		
	Multi - power				CO-501			CO-110		
	Single phase	CO-400	CO-350		CO-500					

One body, three ranges.

E-VO Generation is a dream come true, 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.



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



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.

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Sales brochure

Glasswasher

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Water connection:

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

Water pressure:

Minimum: 2 bar = 2 kg/cm²

Maximum: 4 bar = 4 kg/cm²

Water softener:

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

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

Glasswashers | Concept +



General characteristics

- 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	2.574
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	2.808
Built-in detergent doser	DD	COP-404 DD	19075263	19081234	2.759
Drainage pump and detergent doser	B - DD	COP-404 B DD	19075264	19081235	2.992

* Consult other possible factory versions.

ACCESSORIES	
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	*CÓDIGO50 HZ.*	*CÓDIGO60 HZ.*	€
CHARACTERISTICS					
 Basic model		CO-402 COLD	19073542	19081225	2.344
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	2.576
Peristaltic detergent doser	DD	CO-402 COLD DD	19075257	19081227	2.528
Bomba de desagüe y dosificador de detergente peristáltico	B - DD	CO-402 COLD B DD	19075254	19081228	2.761
Descaling system and tank with regeneration program	SOFT - DD	CO-402 COLD SOFT DD	19073547	19081229	2.733
UK type plug	B DD CI	CO-402 COLD B DD CI	19075260	19081231	2.828

* 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.
- 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	2.060	
	Voltage	230 V / 1N				
	Power (kW)	3,06				
	Dimensions (mm)	470x520x720				
VERSIONS						
	Drainage pump	B	CO-400 B	19081172	19081209	2.292
	Peristaltic detergent doser	DD	CO-400 DD	19081173	19081220	2.242
	UK type plug	CI	CO-400 CI	19075250	19081236	2.360
	Cold model	CO-400 COLD	19073546	19081221	2.168	
	Manual push button for final cold rinse	COLD	COLD			
VERSIONS						
	Drainage pump	B	CO-400 COLD B	19075251	19081222	2.400
	Peristaltic detergent doser	DD	CO-400 COLD DD	19075252	19081223	2.351
	Drainage pump and peristaltic detergent doser	B - DD	CO-400 COLD B DD	19075253	19081224	2.585

* 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	1.568
Voltage		230 V / 1N			
Power	(kW)	2,66			
Dimensions	(mm)	430x480x660			
VERSIONS					
Drainage pump	B	CO-350 B	19075244	19081183	1.800
Peristaltic detergent doser	DD	CO-350 DD	19075245	19081184	1.751
Drainage pump and peristaltic detergent doser	B - DD	CO-350 B DD	19075246	19081185	1.984
CHARACTERISTICS					
Cold model		CO-350 COLD	19073545	19081186	1.883
Manual push button for final cold rinse	COLD	COLD			
VERSIONS					
Drainage pump	B	CO-350 COLD B	19075247	19081187	2.115
Peristaltic detergent doser	DD	CO-350 COLD DD	19075248	19081188	2.066
Drainage pump and peristaltic detergent doser	B - DD	CO-350 COLD B DD	19075249	19081189	2.300

* 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 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	335
	EVPL-43	19031299	CO-350	Capacity for 2 baskets 350x350	430x405x400	319

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	-	186
	B-AF		19013376	Front-opening dishwashers Glasswashers	Kit drain pump - 50/60 hz.	35	235



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Sales brochure

Front loading dishwashers

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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	4.104
	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
					4.512

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+


**EFFI
RINSE**

COP-504

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	3.254
Rinse pump	A	A			
Voltage		MULTIVOLTAGE			
Power	(kW)	MULTIPOWER			
Dimensions	(mm)	600x600x830			
VERSIONS					
Drainage pump	B	COP-504 B	19076134	19076138	3.489
Peristaltic detergent doser	DD	COP-504 DD	19076135	19081178	3.439
Peristaltic detergent doser	B DD	COP-504 B DD	19076136	19081179	3.672
UK type plug	CI	COP-504 CI	19083240	19083241	3.323
With pump, dispenser and British plug	B DD CI	COP-504 B DD CI	19076805	19083242	3.740

* 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	3.106
Voltage		MULTIVOLTAGE			
Power	(kW)	MULTIPOWER			
Dimensions	(mm)	600x600x830			
VERSIONS					
Drainage pump	B	CO-502 B	19076115	19076132	3.341
Peristaltic detergent doser	DD	CO-502 DD	19076116	19076133	3.291
Drainage pump and peristaltic detergent doser	B - DD	CO-502 B DD	19076117	19083235	3.523
UK type plug	CI	CO-502 CI	19076118	19083236	3.174
With pump, detergent dispenser and British plug	B DD CI	CO-502 B DD CI	19076806	19076119	3.591

* 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.




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.

CO-501

	MODEL		"CODE 50 HZ."	"CODE 60 HZ."	€	
CHARACTERISTICS						
	Basic model	CO-501	19073534	19076111	2.959	
	Voltage	MULTIVOLTAGE				
	Power (kW)	MULTIPOWER				
	Dimensions (mm)	600x600x830				
VERSIONS						
	Drainage pump	B	CO-501 B	19076106	19076112	3.190
	Peristaltic detergent doser	DD	CO-501 DD	19076107	19076113	3.142
	Drainage pump and peristaltic detergent doser	B - DD	CO-501 B DD	19076108	19081175	3.376
	UK type plug	CI	CO-501 CI	19076109	19076114	3.027

* 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.

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	2.637
	Voltage		230 V / 1N			
	Power	(kW)	MULTIPOWER			
	Dimensions	(mm)	600x600x830			
VERSIONS						
	Drainage pump	B	CO-500 B	19075467	19076102	2.870
	Peristaltic detergent doser	DD	CO-500 DD	19075468	19076103	2.821
	Drainage pump and peristaltic detergent doser	B - DD	CO-500 B DD	19075469	19076104	3.055

* 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	353

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	-	186
B-AF 	19013376	FRONT-OPENING DISHWASHERS GLASSWASHERS	KIT DRAIN PUMP - 50/60 Hz.	35	235

Kit trays-filter for wash tank

MODEL	CODE	DESCRIPTION	€
K-BF-500 	19087264	KIT 2 TRAYS-FILTER FOR WASH TANK	203

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	462



Simplicity and agility
for large quantities
and intensive use.



Find out more!



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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



AD-125

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	7.307	
	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	8.036
CHARACTERISTICS						
	Model with recovery system	AD-125 HRS	19075296	19075299	9.208	
	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	9.937
* 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 | 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	13.330
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	5.929
Natural gas	GN	GWB-20 GN	19038551	19044807	5.929




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	5.794	
	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	6.027
	Peristaltic detergent doser	DD	COP-144 DD	19075289	19075293	5.979
	Drainage pump and detergent doser	B - DD	COP-144 B DD	19075290	19075294	6.211
	CHARACTERISTICS					
	Model with recovery system	COP-144 HRS	19075044	19075046	7.695	
	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	8.113

* 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	5.267	
	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	5.499
	Peristaltic detergent doser	DD	CO-142 DD	19075278	19075286	5.451
	Drainage pump and detergent doser	B - DD	CO-142 B DD	19075279	19075287	5.684
	CHARACTERISTICS					
	Model with recovery system	CO-142 HRS	19075041	19075043	7.169	
	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	7.585

* 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.




Hood-type | Concept



CO-110

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	4.623	
	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	4.857
	Peristaltic detergent doser	DD	CO-110 DD	19075271	19075275	4.807
	Drainage pump and detergent doser	B - DD	CO-110 B DD	19075272	19075276	5.039
	CHARACTERISTICS					
	Model with recovery system	CO-110 HRS	19075016	19075040	6.524	
	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	6.941

* 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~	FD	20 A	15.7 A	9,75 kW	ALT	4.5 Kw	9 kW	0.75 kW
	380 V - 415 V / 3N~		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~	FD	16 A	11.3 A	6,75 kW	ALT	4.5 Kw	6 kW	0.75 kW
	380 V - 415 V / 3N~		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	425
	MP-620-D	19053199	Right	P - E	620x740x880	425
	MLP-1200-I E-VO	19058358	Left	P - E	1.200x740x880	728
	MLP-1200-D E-VO	19058359	Right	P - E	1.200x740x880	728

(*): 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	151

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	1.583
	MF-700-D E-VO	19059286	Right	P - E - F	700x740x880	1.583
	MF-1200-I E-VO	19059287	Left	P - E - F	1.200x740x880	1.793
	MF-1200-D E-VO	19059288	Right	P - E - F	1.200x740x880	1.793
	MFD-1200-I E-VO	19059289	Left	P - E - F - O	1.200x740x880	1.985
	MFD-1200-D E-VO	19059290	Right	P - E - F - O	1.200x740x880	1.985
	MFD-1500-I E-VO	19059291	Left	P - E - F - O	1.500x740x880	2.211
	MFD-1500-D E-VO	19059292	Right	P - E - F - O	1.500x740x880	2.211

(*): 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

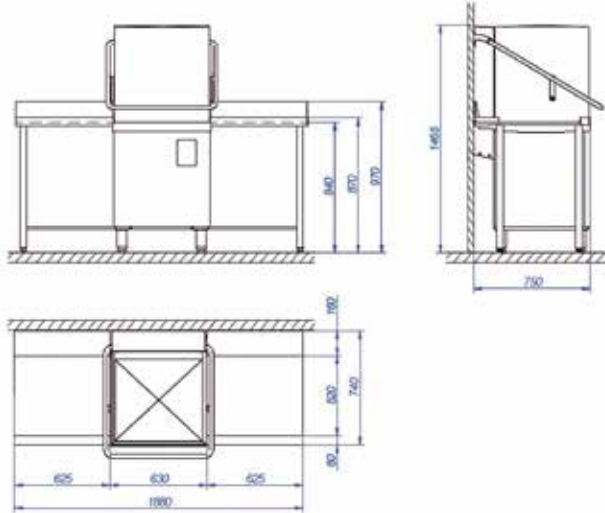


CO-142 + CO+142 +
MLP-1200-I E-VO + MP-140 + MFD-1200-D E-VO
SERIES ASSEMBLY OF TWO HOOD DISHWASHER

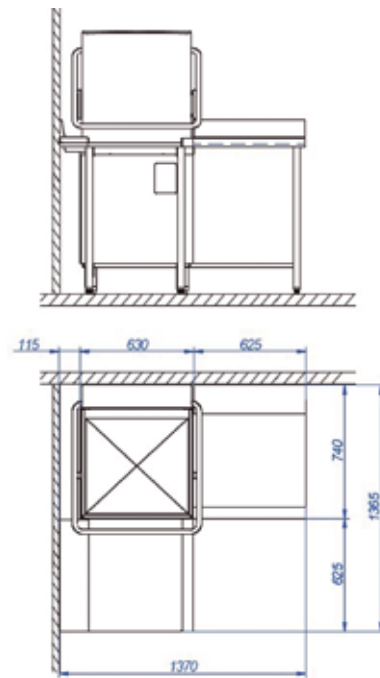
MODELO	CODE	DESCRIPTION	€
REPLACEMENT KIT	19059308	Kit of elements to adapt the old tables to a 2019 hood dishwasher	160

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	186
B-CAP	19059326	KIT DRAIN PUMP HOOD TYPE	235

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	848



Robust and powerful
for high degrees of
cleanliness.



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Utensilwashers

Utensilwashers LP Series	238
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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	7.055
LP-62 B DD	19076872	560x630	650	37	3	7,5	720x780x1.730	9.589
LP-62 B DD HRS	19076873	560x630	650	37	3	7,5	720x780x1.960	13.209
LP-63 B DD	19072567	560x630	850	37	3	7,5	720x780x1.930	11.313
LP-63 B DD HRS	19076875	560x630	850	37	3	7,5	720x780x2.160	14.936
LP-70 B DD	19075071	700x700	850	68	4	10,7	850x860x1.960	16.766
LP-70 B DD HRS	19076876	700x700	850	68	4	10,7	850x850x2.160	20.387
LP-130 B DD	19074725	1.320x700	850	131	6	15,9	1.470x850x1.960	24.517
LP-130 B DD HRS	19076877	1.320x700	850	131	6	15,9	1.470x850x2.160	28.138
LP-SERIES ECO								
LP-61 DD ECO	19003005	500x600	400	23	3	6,7	600x700x1.230	5.994
LP-62 DD ECO	19003006	560x630	650	37	3	7,5	719x780x1.730	8.421

Accessories supplied: One basket.

Accessories for utensilwashers

MODEL	CODE	DESCRIPTION	€
CT-LP61B	19023165	Basket for LP-61 B	381
CT-LP62	19010251	Basket for LP-62 and LP-63 H	411
CT-LP70	19010252	Basket for LP-70	514
CT-LP130	19011085	Basket for LP-130	1.047
SMP	19010253	Support for pastry dispenser	90
ARM8	19010254	Frame support for 8 trays	354
CU150	19010255	Cutlery container (150 x 150 mm)	139



Robust and reliable machines, with an increased output capacity.



Find out more!



Access the website



Commercial video



Sales brochure

Rack conveyor

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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)
 - Guarantee 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	12.247												
		60	19048571																						
	CCO-120-R-HW	50	19048204	R					LP + A																
		60	19048573																						
	CCO-120-L-CW	50	19045325	L					<50°					80	100	120		210	28.45	1,180 x 790 x 1,550	12.247				
		60	19048217																						
	CCO-120-R-CW	50	19046527	R													LP + A								
		60	19047158																						

(*) 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.

Rack conveyor | Compact dishwashers

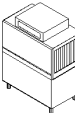




General characteristics

- 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	PROGRAMS (BASKETS/H)			INTERNAL	WATER	ELECTRICAL	DIMENSIONS	€								
				(*)	SUPPLY	DEEP	MEDIUM	HIGH-CAPACITY	ZONES (**)					CONSUMPTION (L/H)	POWER (kW)	(mm)					
	CCO-160-L-HW	50	19048233	L	>50°	100	130	160		240	22.45	1,180 x 790 x 1,550	13.587								
		60	19048576																		
	CCO-160-R-HW	50	19048255	R																	
		60	19048579																		
	CCO-160-L-CW	50	19048231	L					<50°					100	130	160		240	31.45	1,180 x 790 x 1,550	13.587
		60	19048575																		
	CCO-160-R-CW	50	19048254	R																	
		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



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																
	CCO-120-L-ECO	50	19046991	L	<50°	80	100	120		210	10.7	48	1,180 x 790 x 1,550	18.022										
		60	19048572																					
	CCO-120-R-ECO	50	19046990	R																				
		60	19048574																					
	CCO-160-L-ECO	50	19048253	L		100	130	160		240	10.7	48	1,180 x 790 x 1,550	19.728										
		60	19048577																					
	CCO-160-R-ECO	50	19048256	R																				
		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.

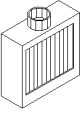
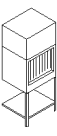
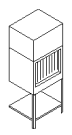
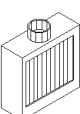


	COMPOSICIÓN		MODEL	CÓDIGO
	Model	Code		
Dishwasher	CCO-120-I-CW	19045325		
Anti-salp.	AS-260	19048568	CCO-120 PACK I CW	19068300
Drying tunnel	CDT-600	19046516		
Dishwasher	CCO-120-D-CW	19046527		
Anti-salp.	AS-260	19048568	CCO-120 PACK D CW	19068304
Drying tunnel	CDT-600	19046516		
Dishwasher	CCO-160-I-CW	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	POWER	DIMENSIONS	€
				Speed No.	Baskets/h				
CCO-120 PACK I CW	19068300	IZQ	50	3	120	210	38,00	2.040x790x1.930	16.673
CCO-120 PACK D CW	19068304	DCHA	50	3	120	210	38,00	2.040x790x1.930	16.673
CCO-160 PACK I CW	19068305	IZQ	50	3	160	240	41,00	2.040x790x1.930	18.014
CCO-160 PACK D CW	19068306	DCHA	50	3	160	240	41,00	2.040x790x1.930	18.014

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	603
	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	3.825
	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	4.444
	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	603

Transformations to other voltages

VOLTAGE	CHARACTERISTICS	€
Supplement for MARINE version	Connection for ships (440 V - 60 Hz)	880
Supplement for 230 V 3 ~ version	230 V 3 ~	346



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	19.225								
	60	19048583																		
CCO-180-R-HW	50	19048587	R										AS-260 + LP + DA							
	60	19048588																		
CCO-180-L-CW	50	19047209	L	<50°	90	135	180		210	34.7	1,750 x 790 x 1,550	19.225								
	60	19048581																		
CCO-180-R-CW	50	19047164	R										AS-260 + LP + DA							
	60	19051473																		
CCO-225-L-HW	50	19048595	L	>50°	125	175	225		210	35.9	2,360 x 790 x 1,550	22.055								
	60	19048596																		
CCO-225-R-HW	50	19048212	R										AS-260 + PL3+LP+DA							
	60	19048600																		
CCO-225-L-CW	50	19048119	L	<50°	125	175	225		210	44.9	2,360 x 790 x 1,550	22.055								
	60	19048594																		
CCO-225-R-CW	50	19048120	R										AS-260 + PL3+LP+DA							
	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 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 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	PROGRAMS (BASKETS/H)				MODULES CONSUMPTION (**)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (KW)	DIMENSIONS (mm)	€
				(*) SUPPLY	INTENSIF	MEDIUM	HIGH-CAPACITY					
CCO-270-L-HW	50	19048608	L	>50°	140	205	270		240	39,9	2,660 x 790 x 1,550	26.573
CCO-270-R-HW	60	19048609										
CCO-270-L-CW	50	19048614	R	<50°	140	205	270		240	48,9	2,660 x 790 x 1,550	26.573
CCO-270-R-CW	60	19048615										
CCO-320-L-HW	50	19048621	L	>50°	170	245	320		240	47.1	3,260 x 790 x 1,550	30.116
CCO-320-R-HW	60	19048622										
CCO-320-L-CW	50	19048630	R	<50°	170	245	320		240	56.1	3,260 x 790 x 1,550	30.116
CCO-320-R-CW	60	19048631										
CCO-320-L-HW	50	19048618	L	>50°	170	245	320		240	56.1	3,260 x 790 x 1,550	30.116
CCO-320-R-HW	60	19048619										
CCO-320-L-CW	50	19048627	R	<50°	170	245	320		240	56.1	3,260 x 790 x 1,550	30.116
CCO-320-R-CW	60	19048628										

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

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

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

Concept modular | Dishwashers “ECO” version - gas heated



Specific characteristics

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

MODEL	HZ.	CODE (*)	ENTRANCE WATER	PROGRAMS (BASKETS/H)			MODULES CONSUMPTION (#)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (KW)	GAS POWER (KW)	DIMENSIONS (mm)	€
				RED	INTENSIF	MEDIUM	HIGH-CAPACITY					
CCO-180-L-ECO	50	19048584	L	<50°	90	135	180		19,7	48	1.750 x 790 x 1.550	26.854
CCO-180-R-ECO	60	19048586	R									
CCO-225-L-ECO	50	19048591	L	<50°	125	175	225		20,9	48	2.360 x 790 x 1.550	29.058
CCO-225-R-ECO	60	19048593	R									
CCO-270-L-ECO	50	19048610	L	<50°	140	205	270		21,9	48	2.660 x 790 x 1.550	34.394
CCO-270-R-ECO	60	19048611	R									
CCO-320-L-ECO	50	19048624	L	<50°	170	245	320		29,1	48	3.260 x 790 x 1.550	37.385
CCO-320-R-ECO	60	19048626	R									

(#) 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.

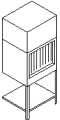
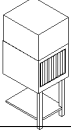


(**) COMPOSITION OF MODULES

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	3.825
	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	4.772
	(#) 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	2.897
	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	603

(*) 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)	1.217
Supplement for 230 V 3 ~ version	230 V 3 ~	346





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.

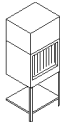
MODULE		CCO-120	CCO-160	CCO-180	CCO-225	CCO-270	CCO-320
Supplementary Anti-splash + anti-entrapment protection at the entrance	AS-260	•	•	•	•	•	•
Prewash	PL3	-	-	-	•	-	•
Intense prewash	PL5	-	-	-	-	•	-
First wash	L5	-	-	-	-	-	•
Main wash	LP	•	•	•	•	•	•
Double effect rinse	A	•	•	-	-	-	-
Double effect 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.

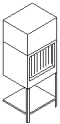

The CRS-700 energy recycler is to be placed on top of the modular dishwashers, and the total length is not increased. Recommended for models with cold water input (CW) with temperatures no higher than 25 °C. It is not appropriate for installation in machines with hot water input, nor in ECO models with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

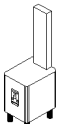
For compact conveyor dishwashers

	MODEL	CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
	KIT CDT-600 MODULE L	19056095	DRYING TUNNEL Supplementary element with 9 kW heating element box and upper fan for drying of the dishes with 0.55 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.	9,55	600x790x1.930	3.825
	KIT CDT-600 MODULE R	19086106				

For modular conveyor dishwasher

	MODEL	CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
	KIT CDT-600 MODULE L	19056095	DRYING TUNNEL Supplementary element with 9 kW heating element box and upper fan for drying of the dishes with 0.55 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.	9,55	600x790x1.930	3.825
	KIT CDT-600 MODULE R	19086106				
	CDT-800	19056098	EXTRA DRYING TUNNEL Specially for modular models 270 and 320. Supplementary element with 13.5 kW heating element box and upper fan for drying of the dishes with 1.1 kW motor. Module with conveyance system included, for placement at the end of the machine. With separator curtains. Bottom shelf.	14,6	800x790x1.930	4.772

For "ECO" version-gas heated

	MODEL	CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
	GWB-40	LPG 50 Hz - 19011596 LPG 60 Hz - 19044808 GN 50 Hz - 19038585 GN 60 Hz - 19044809	GAS HOT WATER GENERATOR Forced draught burner and double safety valve. Electronic control of temperature and water levels. Automatic limescale removal. Automatic tank emptying.	40,00	432x548x770	6.305

Summary table of characteristics for conveyor dishwashers

		CCO-120	CCO-160	CCO-180	CCO-225	CCO-270	CCO-320
SPEEDS		3	3	3	3	3	3
PRODUCTION	(baskets/h)						
Deep wash program		80	100	-	-	-	-
Intensive program (DIN-10534)		-	-	90	125	140	170
Medium program		100	130	135	175	225	245
High-capacity program		120	160	180	225	270	320
PREWASH PL3,PL5							
Tank capacity	(l)	-	-	-	60	100	60
Pump power	(kW)	-	-	-	1,2	2,2	1,2
WASH L5, LP							
Tank capacity	(l)	50	50	100	100	100	200
Temperature	(°C)	55-65	55-65	55-65	55-65	55-65	55-65
Heating power	(kW)	9	9	12	12	12	18
Pump power	(kW)	1.2	1.2	2.2	2.2	2,2	4.4
PRE-RINSE DA, TA							
Tank capacity	(l)	-	-	15	15	15	15
Temperature	(°C)	-	-	70	70	70	70
Heating power	(kW)			5	5	5	5
Pump power	(kW)	-	-	0.26	0.26	0.26	0.26
RINSE							
Boiler volume	(l)	21	21	21	21	21	21
Temperature	(°C)	80-85	80-85	80-85	80-85	80-85	80-85
Heating power	(kW)						
CW		27	30	27	24	27	27
CW with recycler		24	27	24	21	24	24
HW		18	21	18	15	18	18
ECO		-	-	-	-	-	-
ECO rinse pump power (kW)		0,26	0,26	0,26	0,26	0,26	0,26
Water consumption 1							
	(l/h)	210	240	210	210	240	240
	(l/basket)	1.75	1.5	1.17	0.93	0.89	0.75
STANDARD CONNECTION							
Type of connection (default)		ALT.	ALT.	ALT.	SIM.	SIM.	SIM.
Voltage 2		400 V /3N ~ / 50 - 60Hz					
TOTAL POWER (kW)							
CW		28.5	31.5	34.7	44.9	48.9	56.1
CW with recycler		26.2	29.2	32.3	42.5	46.5	53.7
HW		19.5	22.5	25.7	35.9	39.9	47.1
ECO		10.7	10.7	19.7	20.9	21.9	29.1
ECO gas booster (gas kW)		38	38	38	38	38	38
WIDTH (mm)							
Standard		1180	1180	1500	2100	2400	3000
With entrance module		1440	1440	1760	2360	2660	3260
With drying module		1780	1780	2100	2700	3200	3800
DEPTH (mm)							
Standard		790	790	790	790	790	790
HEIGHT (mm) 3							
Standard		1550-1610	1550-1610	1550-1610	1550-1610	1550-1610	1550-1610
With drying		1860-1920	1860-1920	1860-1920	1860-1920	1860-1920	1860-1920
With recycler		1960-2020	1960-2020	1960-2020	1960-2020	1960-2020	1960-2020
With open door blocking system		1870-1930	1870-1930	1870-1930	1870-1930	1870-1930	1870-1930
OPERATING HEIGHT (mm)							
Standard		850-900	850-900	850-900	850-900	850-900	850-900
USEFUL ENTRANCE HEIGHT (mm)							
Standard		390	390	390	390	390	390
PASSAGE WIDTH (mm)							
Standard		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



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	1.953
	MLB-1200 LM-I	19006096	L			
	MLB-1200 ECO/LM-D	19006099	R	- Rear guard - Lower rack - Guides for baskets - Hole for chimney	1.200x800x900	2.025
	MLB-1200 ECO/LM-I	19006098	L			
	MFDB-1200 LM-D	19006104	R	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1.200x800x900	3.282
	MFDB-1200 LM-I	19006105	L			
	MFDB-1500 LM-D	19006404	R	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1.500x800x900	3.642
	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	3.868
	MD4C	19006509	2.030x600	4	2.100x800x1.450	4.950

Delivery / sorting tables



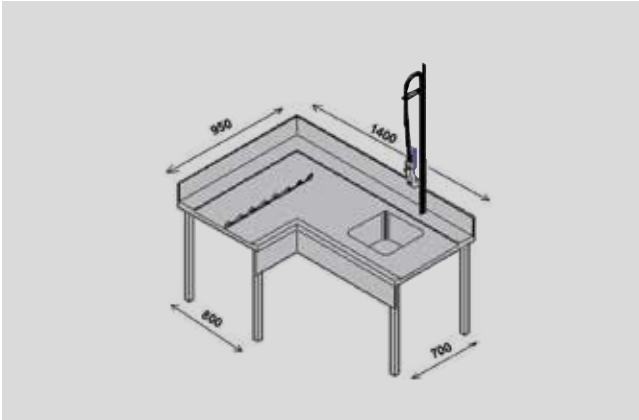
MFDH-1800 LM-I, model, with sink, shower tap, waste disposal, rear guard and guides for baskets

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	2.120
	MLH-1200 LM-I	19006101	L				
	MLP-1200 LM-D	19006102	R	DOOR	- Lower rack	1.200x800x900	2.893
	MLP-1200 LM-I	19006103	L				
	MFDH-1200 LM-D	19006106	R	OPEN	- Sink - Shower tap - Lower rack	1.200x800x900	3.513
	MFDH-1200 LM-I	19006107	L				
	MFDP-1200 LM-D	19006108	R	DOOR	- Sink - Shower tap - Lower rack	1.200x800x900	4.258
	MFDP-1200 LM-I	19006109	L				
	MFDH-1500 LM-D	19006408	R	OPEN	- Sink - Shower tap - Lower rack	1.500x800x900	3.837
	MFDH-1500 LM-I	19006407	L				
	MFDP-1500 LM-D	19006409	R	DOOR	- Sink - Shower tap - Lower rack	1.500x800x900	4.490
	MFDP-1500 LM-I	19006406	L				
	MFDH-1800 LM-D	19006506	R	OPEN	- Sink - Shower tap - Lower rack - Guides for baskets	1.800x800x900	3.981
	MFDH-1800 LM-I	19006507	L				
	MFDP-1800 LM-D	19006508	R	DOOR	- Sink - Shower tap - Lower rack - Guides for baskets	1.800x800x900	5.013
	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 - Introducer	1.400x950x900	5.729
	MCFD-1000 I	19006351	L			

Introducers of baskets in corner



General characteristics

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


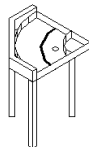
	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
	E-90-I	19004789	INTRODUCER OF BASKETS BY THE LEFT SIDE For conveyors WITH neutral element at the entry.	690x790x850 (+250)	948
	E-90-I-CV	19004792	INTRODUCER OF BASKETS BY THE LEFT SIDE For conveyors WITHOUT neutral element at the entry. For conveyors WITH STEAM CONDENSER at the entry.	690x790x850 (+250)	981
	E-90-D	19004790	INTRODUCER OF BASKETS BY THE RIGHT SIDE For conveyors WITH neutral element at the entry.	690x790x850 (+250)	948
	E-90-D-CV	19004791	INTRODUCER OF BASKETS BY THE RIGHT SIDE For conveyors WITHOUT neutral element at the entry. For conveyors WITH STEAM CONDENSER at the entry.	690x790x850 (+250)	981

Automatized curves



General characteristics

- Automatic movement with the conveyor exit system.

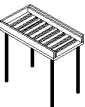
	MODEL	CODE	INSTALLATION EXIT	DESCRIPTION	DIMENSIONS (mm)	€
	180-I-TS	19004788	L	AUTOMATIZED CURVE 180° AT LEFT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also.	778x1.445x850	2.928
	180-I	19004786	L	AUTOMATIZED CURVE 180° AT LEFT For models with neutral supplement on the exit.	778x1.445x850	2.928
	180-D-TS	19004797	R	AUTOMATIZED CURVE 180° AT RIGHT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also	778x1.445x850	2.928
	180-D	19004787	R	AUTOMATIZED CURVE 180° AT RIGHT For models with neutral supplement on the exit.	778x1.445x850	2.928
	90-I-TS	19004795	L	AUTOMATIZED CURVE 90° AT LEFT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also	906x778x850	1.952
	90-I	19004794	L	AUTOMATIZED CURVE 90° AT LEFT For models with neutral supplement on the exit.	906x778x850	1.952
	90-D-TS	19004796	R	AUTOMATIZED CURVE 90° AT RIGHT For models without neutral supplement on the exit. For models WITH DRYING TUNNEL, also	906x778x850	1.952
	90-D	19004793	R	AUTOMATIZED CURVE 90° AT RIGHT For models with neutral supplement on the exit.	906x778x850	1.952

Rolling tables



General characteristics

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

	MODEL	CODE	DESCRIPTION	CAPACITY (BASKETS)	DIMENSIONS (mm)	€
	MR2C	19004901	Rolling table	2	1.150x630x870	3.329
	MR3C	19005073	Rolling table	3	1.660x630x870	3.814
	MR4C	19004902	Rolling table	4	2.170x630x870	4.289



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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	47.444
FCO-W4-RD L	50	19075203	3100	L	 W+4+RD	190-230	53,8	4988x900x2070	47.444
FCO-PW4-RD R	50	19068360	4600	R	 P+W+4+RD	190-230	53,4	5890x900x2070	57.313
FCO-PW4-RD L	50	19068366	4600	L	 P+W+4+RD	190-230	53,4	5890x900x2070	57.313

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~

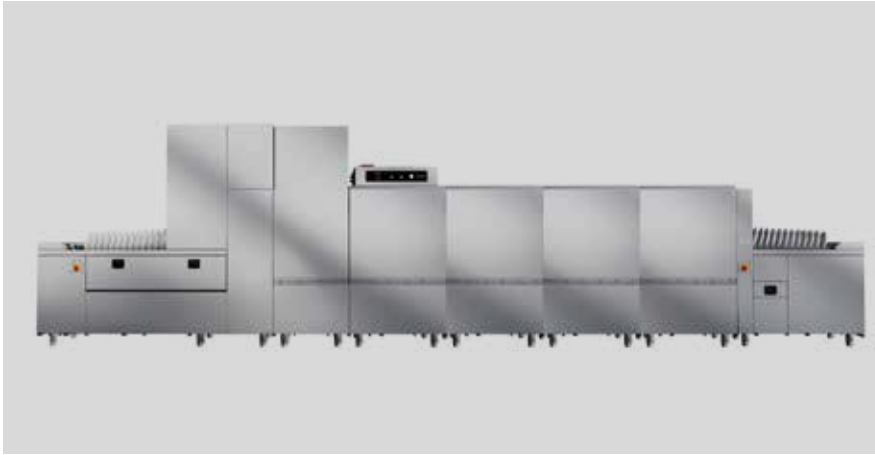


E Loading area
A Splash guard
P Prewash: cold-water prewash module
W Wash: main wash module at 65°C



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

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-P2W4+RDR	50	19074752	6600	R		220-270	68	6792x900x2070	67.818
FCO-P2W4+RDL	50	19073649	6600	L		220-270	68	6792x900x2070	67.818
FCO-P3W4+RDR	50	19075204	8600	R		220-270	82,6	7692x900x2070	78.330
FCO-P3W4+RDL	50	19075119	8600	L		220-270	82,6	7692x900x2070	78.330

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	6.289
19074856	PLATE BELT FCO-PW4	FCO-PW4-RD	FCO-PW4G-RD	6.729
19073644	PLATE BELT FCO-P2W4	FCO-P2W4-RD	FCO-P2W4G-RD	6.987
19075208	PLATE BELT FCO-P3W4	FCO-P3W4-RD	FCO-P3W4G-RD	7.244

Specific belt for pots and containers



CODE	DESCRIPTION	FOR MODELS		€
19072498	KITCHENWARE BELT FCO-W4-RD	FCO-W4-RD	FCO-W4G-RD	6.918
19072700	KITCHENWARE BELT FCO-PW4-RD	FCO-PW4-RD	FCO-PW4G-RD	7.634
19072701	KITCHENWARE BELT FCO-P2W4-RD	FCO-P2W4-RD	FCO-P2W4G-RD	8.307
19072707	KITCHENWARE BELT FCO-P3W4-RD	FCO-P3W4-RD	FCO-P3W4G-RD	7.425

Specific belt for isothermal trays



CODE	DESCRIPTION	FOR MODELS		€
19072497	BELT FOR ISOTHERMAL TRAYS FCO-W4-RD	FCO-W4-RD	FCO-W4G-RD	7.704
19075209	BELT FOR ISOTHERMAL TRAYS FCO-PW4	FCO-PW4-RD	FCO-PW4G-RD	8.717
19075210	BELT FOR ISOTHERMAL TRAYS FCO-P2W4	FCO-P2W4-RD	FCO-P2W4G-RD	9.540
19075211	BELT FOR ISOTHERMAL TRAYS FCO-P3W4	FCO-P3W4-RD	FCO-P3W4G-RD	10.362

Modular elements and accessories for flight dishwashers



Modules for flight-type dishwashers (*)

MODELO	CÓDIGO	DESCRIPCIÓN	POWER (KW)	DIMENSIONS (mm)	€
FDM-700	19075207	EXTRA DRIER	9.5 kw	700x900x2070	4.918
PRESSURE PUMP KIT	19004543	50 Hz - 230V 1N~	1 kw	-	534
PRESSURE PUMP KIT	19005676	60 Hz - 230V 1N~	1kw	-	534

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.	3.704

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	249
	19004690	DESCALING KIT 12 L.	1.050 litres between 2 regenerations	Ø 185x560 mm	285
	19004798	DESCALING KIT 16 L.	1.400 litres between 2 regenerations	Ø 185x740 mm	357

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.

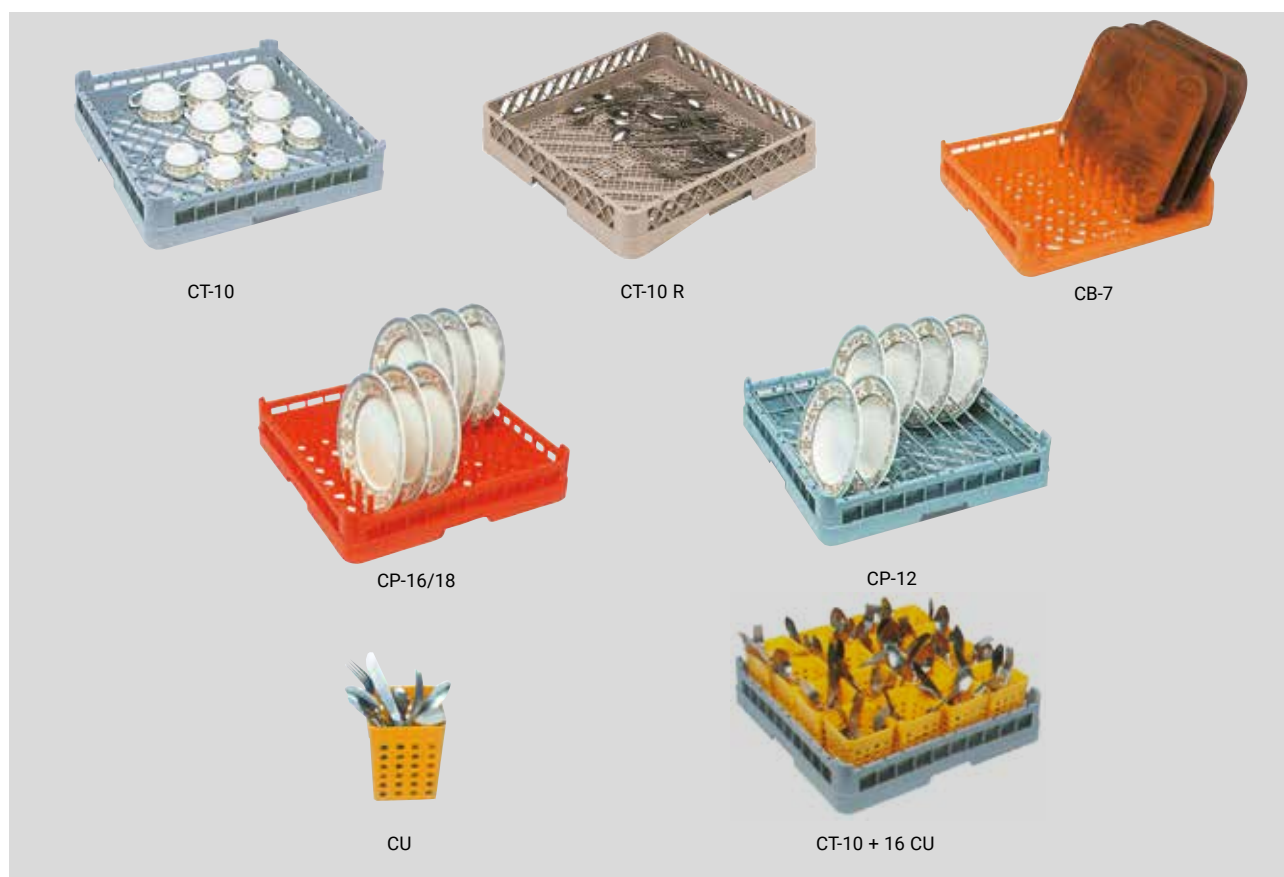
ONLY VALID FOR: AD-505, AD-125, COP-404, COP-504 y COP-144



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	2.599

MODEL	CODE	DESCRIPTION	€
PREF-PACK6	19076764	Pack of 6 units of rapid-connection cartridges with extruded carbon block filter	352

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	39
		SMALL BASKET 400	19082432	Standard basket		Dishes	Grey	400x400x110	21
		DISHES ACCESSORY 400	19084452					400x400x110	26
		SMALL BASKET 350	19082434	Standard basket		Dishes	Grey	350x350x110	18
		DISHES ACCESSORY 350	19084453					350x350x110	25
		CT-10 R	19087265	Standard basket with dense base		Dishes and cutlery	Brown	500x500x110	45
		CB-7	19000483	Trays for self-service	-	7	Orange	500x500x110	41
		CP-16/18	19000487	Dishes	Ø 230 Ø 320	16 ÷ 18 (*) 8 ÷ 9 (*)	Orange	500x500x110	41
		CP-12	19004479	Deep dishes	Ø 230 Ø 320	12 (*) 6 (*)	Grey	500x500x140	130
		CU	19000792	Cutlery	-	15 (**)	Yellow	105x105x130	18

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.



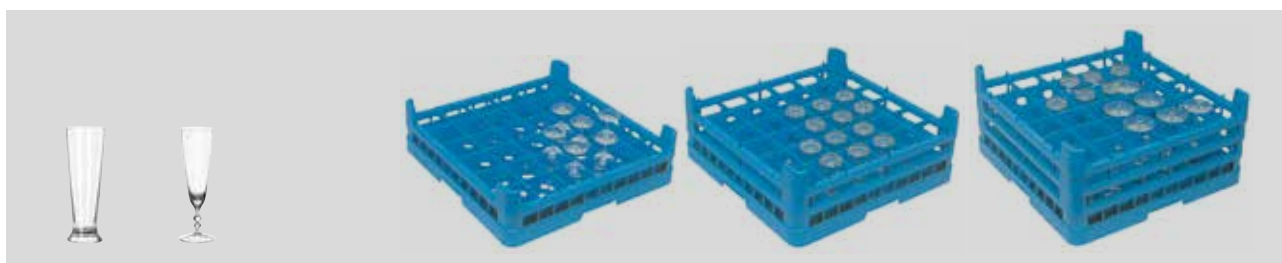
Baskets for 16 glasses and cups ø 110 mm

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	55
CV-16/155	19000489	Medium glasses	110	150	16	Blue	500x500x190	59
CV-16/205	19000490	High glasses	110	200	16	Blue	500x500x240	66



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	57
CV-25/155	19000492	Medium glasses	85	150	25	Blue	500x500x190	60
CV-25/205	19000493	High glasses	85	200	25	Blue	500x500x240	67



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	58
CV-36/155	19000495	Medium glasses	70	150	36	Blue	500x500x190	61
CV-36/205	19000496	High glasses	70	200	36	Blue	500x500x240	69





Commercial Refrigeration



Refrigerated cabinets

Gastronom.....	277
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— Concept	294
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— 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)	A	B	C	C		-
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.



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 LC	R600a	50 19089406	5	1	A	610	337	158	693x856x2.106	3.154
			60 19089395			-		-	310		3.217
	AUP-22G LC	R600a	50 19089396	5	2	C	1.332	833	192	1.358x856x2.106	4.782
			60 19089397	4		-		-	209		4.878
Freezer cabinets											
	AUN-11G LC	R290	50 19089398	5	1	D	610	2.754	471	693x856x2.106	3.900
			60 19089399			-		-	496		3.978
	AUN-22G LC	R290	50 19089420	4	2	D	1.332	4.599	749	1.358x856x2.106	5.543
			60 19089421			-		-	831		5.655
	AUN-22G CC5	R290	50 19089422	5	2	D	1.332	4.258	825	1.358x856x2.106	6.634
Refrigerated display cabinets											
	AUP-11G GD	R600a	50 19089423	4	1	A	610	505	158	693x856x2.106	3.586
	AUP-22G GD	R600a	50 19089424	4	2	C	1.332	1.249	192	1.358x856x2.106	5.647

CONCEPT | Monoblock

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



UP TO 60%
ENERGY SAVING

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	2.700
	MUP-12G	R600a	50	19089426	1	B	572	423	143	653x796x1.996	2.827
	MUP-22G	R600a	50	19089427	2	C	1.144	756	184	1.318x796x1.996	3.963
	MUP-23G	R600a	50	19089428	2	C	1.144	756	184	1.318x796x1.996	4.090
	MUP-24G	R600a	50	19089429	2	C	1.144	756	184	1.318x796x1.996	4.217
Freezer cabinets											
	MUN-11G	R290	50	19089430	1	D	572	2.040	678	653x796x1.996	3.439
			60	19089431	1	-		-	719		3.509
	MUN-12G	R290	50	19089432	1	D	572	2.040	684	653x796x1.996	3.583
			60	19089433	1	-		-	725		3.654
	MUN-22G	R290	50	19089434	2	E	1.144	4.855	942	1.318x796x1.996	5.004
			60	19089435	2	-		-	998		5.103
	MUN-23G	R290	50	19089436	2	E	1.144	4.855	948	1.318x796x1.996	5.148
			60	19089437	2	-		-	1.004		5.250
	MUN-24G	R290	50	19089438	2	E	1.144	4.855	954	1.318x796x1.996	5.291
			60	19089439	2	-		-	1.010		5.397
Refrigerated cabinets											
	MUP-11G GD	R600a	50	19089440	1	-	572	-	146	653x796x1.996	3.036
	MUP-22G GD	R600a	50	19089441	2	-	1.144	-	190	1.318x796x1.996	4.635
Dual temperature units											
	MUD-22G	R600a	50	19089442	2	-	1.144	-	821	1.318x796x1.996	6.323
		R290	60	19089443	2				972		6.449

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	2.552
		R290	60	19089445		-				-	275		2.603
	CUP-12G	R600a	50	19089446	1	C	543	60	+	548	183	653x842x2.040	2.679
		R290	60	19089447		-				-	275		2.733
	CUP-22G	R600a	50	19089448	2	C	1.186	60	+	913	206	1.318x842x2.040	3.728
			60	19089449		-				-	223		3.803
	CUP-23G	R600a	50	19089450	2	C	1.186	60	+	913	206	1.318x842x2.040	3.855
			60	19089451		-				-	223		3.932
	CUP-24G	R600a	50	19089452	2	C	1.186	60	+	913	206	1.318x842x2.040	3.982
			60	19089453		-				-	223		4.062

Freezer cabinets



CUN-23G



CUN-11G




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Freezer cabinets													
	CUN-11G	R290	50	19089454	1	D	543	60	+	2.714	471	653x842x2.040	3.192
			60	19089455		-				-	496		3.257
	CUN-12G	R290	50	19089456	1	D	543	60	+	2.714	477	653x842x2.040	3.336
			60	19089457		-				-	502		3.400
	CUN-22G	R290	50	19089458	2	E	1.186	60	+	4.793	749	1.318x842x2.040	5.033
			60	19089459		-				-	831		5.134
	CUN-23G	R290	50	19089460	2	E	1.186	60	+	4.793	755	1.318x842x2.040	5.177
			60	19089461		-				-	837		5.278
	CUN-24G	R290	50	19089462	2	E	1.186	60	+	4.793	760	1.318x842x2.040	5.321
			60	19089463		-				-	842		5.422

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	2.888
		R290	60	19089465							278		2.946
	CUP-12G GD	R600a	50	19089466	1	B	543	60	+	822	185	653x842x2.040	3.059
		R290	60	19089467							277		3.117
	CUP-22G GD	R600a	50	19089468	2	B	1.183	60	+	1.370	212	1.318x842 x 2.040	4.400
			60	19089469							229		4.475

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 reezer cabinet									
	CUD-22G/M	R600a	50	19089470	2	1.220	654	1.318x842x2.040	5.916
		R290	60	19089471	2		771		6.035
Refrigeration cabinets with freezing compartment									
	CUD-12G/N	R290	50	19089472	1	596	1.091	693x826x2.008	4.319
			60	19089473	1		1.178		4.405
	CUD-23G/N	R600a	50	19089474	2	1.301	1.008	1.388x826x2.008	5.541
			60	19089475	2		1.067		5.653
	CUD-24G/N	R600a	50	19089476	2	1.301	1.008	1.388x826x2.008	5.796
			60	19089477	2		1.067		5.912

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	4.052
 CUD-23G/F	R600a	50	19089479	2+ 🐟	1.301	60	852	1.388x826x2.008	5.389
 CUD-24G/F	R600a	50	19089480	2+ 🐟	1.301	60	852	1.388x826x2.008	5.533

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)	€
Dual temperature cabinets												
 CUD-12G/2	R290	50	19089481	1	D	596	50	+	679	616	693x826x2.008	3.986
 CUD-22G/2	R600a	50	19089482	2	D	1.301	50	+	905	367	1.388x826x2.008	5.410
 CUD-23G/2	R600a	50	19089483	2	D	1.301	50	+	905	367	1.388x826x2.008	5.536
 CUD-24G/2	R600a	50	19089484	2	D	1.301	50	+	905	367	1.388x826x2.008	5.663

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	2.323
		R290	60	19089486		-			-	297		2.369
Display refrigerated cabinet												
	CUP-11G1/1 GD	R600a	50	19089487	1	C	305	60	-	208	488x703x2.008	2.537
		R290	60	19089488		-						2.588
Freezer cabinet												
	CUN-11G1/1 R290	R290	50	19089489	1	E	305	60	2.197	719	488x703x2.008	2.531
			60	19089490		-			-	760		2.581

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



CUP-11S



CUP-22S















Refrigerated display cabinets



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	2.494
			60	19089492		-		-	275		2.545
	 CUP-12S	R600a	50	19089493	1	C	506	548	183	693x726x2.067	2.621
			60	19089494		-		-	275		2.674
	 CUP-22S	R600a	50	19089495	2	C	1.109	975	206	1.388x726x2.067	3.688
			60	19089496		-		-	223		3.762
	 CUP-23S	R600a	50	19089497	2	C	1.109	975	206	1.388x726x2.067	3.815
			60	19089498		-		-	223		3.892
	 CUP-24S	R600a	50	19089499	2	C	1.109	975	206	1.388x726x2.067	3.942
			60	19089500		-		-	223		4.021
Refrigerated display cabinets											
	 CUP-11S GD	R600a	50	19089501	1	B	506	920	186	693x726x2.067	2.830
			60	19089502		-		-	278		2.887
	 CUP-22S GD	R600a	50	19089503	2	C	1.109	1530	212	1.388x726x2.067	4.360
			60	19089504		-		-	229		4.447











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	3.107
			60	19089506		-		-	741		3.169
	 CUN-12S	R290	50	19089507	1	D	506	2.179	706	693x726x2.067	3.251
			60	19089508		-		-	747		3.316
	 CUN-22S	R290	50	19089509	2	E	1.109	4.855	1.251	1.388x726x2.067	4.636
			60	19089510		-		-	1.307		4.729
	 CUN-23S	R290	50	19089511	2	E	1.109	4.855	1.257	1.388x726x2.067	4.780
			60	19089512		-		-	1.313		4.876
	 CUN-24S	R290	50	19089513	2	E	1.109	4.855	1.263	1.388x726x2.067	4.924
			60	19089514		-		-	1.319		5.023

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 draft cooling. Automatic evaporation of the defrost water. Operational temperature: -18 °C, -22 °C.

MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigeration and freezer mixed cabinet								
	CUD-22S/M	R600a	50	19089515	2	1.012	883	5.601
			60	19089516			1.016	5.714
Refrigeration cabinets with freezing compartment								
	CUD-12S/N	R290	50	19089517	1+ ❄️	506	931	4.456
			60	19089518			1.018	4.545
	CUD-23S/N	R600a	50	19089519	2+ ❄️	1.109	928	5.718
			60	19089520			987	5.832
	CUD-24S/N	R600a	50	19089521	2+ ❄️	1.109	928	5.845
			60	19089522			987	5.961




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	3.881
 CUD-23S F	R600a	50	19089524	2+ 🐟	D	1.109	906	852	1.388x726x2.067	5.371
 CUD-24S F	R600a	50	19089525	3+ 🐟	D	1.109	906	852	1.388x726x2.067	5.480



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	2.766

Pastry Accessories *

DESCRIPTION	CODE	€
Epoxy pastry grid (600 x 400)	19097776	12
Stainless steel pastry grid (600 x 400)	19001001	37
Stainless steel pastry tray (600 x 400)	19010201	21
Pastry grid slide (485mm - 1 piece)	19097780	16



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	3.687

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

Fish Accessories *

DESCRIPTION	CODE	€
Grey drawer with handles (600x400x120)	19097771	108

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	UK TYPE PLUG	
	BS (€)	LC (€)	C (€)	FH (€)	OP (€)	PO (€)	/R (€)	CI (€)
Advance Gastronorm								
AUP-11G	273	Std	120	129	67	118	-336	16
AUP-22G	452	Std	120	173	-	233	-405	16
AUN-11G	273	Std	120	Std	67	118	-	16
AUN-22G	452	Std	120	Std	-	233	-	16
AUP-11G GD	273	Std	120	129	67	118	-336	16
AUP-22G GD	452	Std	120	173	-	233	-405	16
Concept Monoblock								
MUP-11G	210	70	120	129	67	118	-310	16
MUP-12G	210	-	120	129	-	-	-310	16
MUP-22G	210	135	120	173	-	233	-378	16
MUP-23G	349	-	120	173	-	-	-378	16
MUP-24G	349	-	120	173	-	-	-378	16
MUN-11G	210	70	120	Std	67	118	-368	16
MUN-12G	210	-	120	Std	-	-	-368	16
MUN-22G	349	135	120	Std	-	233	-473	16
MUN-23G	349	-	120	Std	-	-	-473	16
MUN-24G	349	-	120	Std	-	-	-473	16
MUP-11G GD	210	Std	120	129	67	118	-310	16
MUP-22G GD	349	Std	120	173	-	233	-378	16
MUD-22G	349	135	120	173	-	233	-	16
Concept Gastronorm								
CUP-11G	210	70	120	129	67	118	-310	16
CUP-12G	210	-	120	129	-	-	-310	16
CUP-22G	349	135	120	173	-	233	-378	16
CUP-23G	349	-	120	173	-	-	-378	16
CUP-24G	349	-	120	173	-	-	-378	16
CUN-11G	210	70	120	Std	67	118	-	16
CUN-12G	210	-	120	Std	-	-	-	16
CUN-22G	349	135	120	Std	-	233	-	16
CUN-23G	349	-	120	Std	-	-	-	16
CUN-24G	349	-	120	Std	-	-	-	16
CUP-11G GD	210	Std	120	129	67	118	-310	16
CUP-12G GD	210	-	120	129	-	-	-310	16
CUP-22G GD	349	Std	120	173	-	233	-378	16
CUD-22G/M	349	135	163	129	-	233	-	16
CUD-12G/N	210	-	120	129	-	-	-	16
CUD-23G/N	349	-	120	129	-	-	-	16
CUD-24G/N	349	-	120	129	-	-	-	16
CUD-12G/F	210	-	120	129	-	-	-	16
CUD-23G/F	349	-	120	173	-	-	-	16
CUD-24G/F	349	-	120	173	-	-	-	16
CUD-12G/2	210	-	120	173	-	-	-	16
CUD-22G/2	349	135	120	173	-	233	-	16
CUD-23G/2	349	-	120	173	-	-	-	16
CUD-24G/2	349	-	120	173	-	-	-	16
Concept GN-1/1								
CUP-11G1/1	114	70	120	129	67	-	-310	16
CUP-11G1/1 GD	114	Std	120	129	67	-	-310	16
CUN-11G1/1	114	70	120	Std	67	-	-378	16
Concept Snack								
CUP-11S	210	70	120	129	67	-	-310	16
CUP-12S F	210	-	120	129	-	-	-310	16
CUP-22S	349	135	120	173	-	-	-378	16
CUP-23S F	349	-	120	173	-	-	-378	16
CUP-24S F	349	-	120	173	-	-	-378	16
CUN-11S	210	70	120	Std	67	-	-368	16
CUN-12S	210	-	120	Std	-	-	-368	16
CUN-22S	349	135	120	Std	-	-	-473	16
CUN-23S	349	-	120	Std	-	-	-473	16
CUN-24S	349	-	120	Std	-	-	-473	16
CUP-11S GD	210	Std	120	129	67	-	-310	16
CUP-22S GD	349	Std	120	129	-	-	-378	16
CUP-22S/M	349	135	163	129	-	-	-	16
CUP-12S/N	210	-	120	129	-	-	-	16
CUP-23S/N	349	-	120	129	-	-	-	16
CUP-24S/N	349	-	120	129	-	-	-	16
CUP-12S/2	210	-	120	173	-	-	-	16
CUP-23S/2	349	-	120	173	-	-	-	16
CUP-24S/2	349	-	120	173	-	-	-	16
Concept PASTELER/A								
CUP-11B	210	70	120	129	67	118	-378	16
Concept PESCADO								
CU-11F	210	70	120	129	67	118	-378	16

Accessories *

FOR MODELS:	ACCESSORY	CODE	€
SNACK CABINETS	GRID made in Epoxi (560x542)	19097772	54
	SUPPLEMENTARY GRID made in Epoxi (500x158)	19097785	17
SNACK CABINETS - FISH COMPARTMENT	DRAWER for Fishes - 530x460x100 mm	19097759	81
	PERFORATED BOTTOM - 530x460 mm	19097773	47
	GUIDE for Fish compartment - 613 mm - 1 piece	19097781	16
	DRAWER for Frozen product - 530x540x100 mm	19097770	84
SNACK CABINETS - FROZEN COMPARTMENT	GUIDE for Frozen compartment - 562 mm - 1 piece	19097784	14
	GN-2/1 GRID made in Epoxi (650x530)	19097787	40
GASTRONORM CABINETS	ROD SHELF INOX EVI 2/1	19085068	82
	GUIDE for GN grid - 562 mm - 1 p.	19097784	14
	DRAWER for Fishes - 530x540x100 mm	19097770	84
GN CABINETS - FISH COMPARTMENT	PERFORATED BOTTOM - 530x540 mm	19097774	40
	GUIDE for Fish compartment - 613 mm - 1 piece	19097781	16
	DRAWER for Frozen product - 530x540x100 mm	19097770	84
GN CABINETS - FROZEN COMPARTMENT	GUIDE for Frozen compartment - 662 mm - 1 piece	19097786	16
	Pastry GRID made in Epoxi (600x400)	19097776	12
FISH CABINETS, PASTRY CABINETS	Pastry GRID Inox, (600x400)	19001001	37
	Pastry TRAY Inox, (600x400)	19010201	21
	GUIDE for Pastry grid - 485 mm - 1 piece	19097780	16
	Grey DRAWER with handles - 600x400x120 mm	19097771	108

Castors Kit

DESCRIPTION	CODE	€
KIT 4 CASTORS Ø100 (2 brake + 2 without brake) - CABINETS	19015964	117
KIT 6 CASTORS Ø100 (3 brake + 3 without brake) - MIXED CABINETS	19046863	159



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	129
		EAAFP-801		
		EAFN-801/802		
		EAAFN-801		
		EAF-1602 MIX	2	
Meat bar 2 DOORS - GN (Embedded sides)	19048713	EAFP-1602/1603/1604	1	129
		EAAFP-1602/1603/1604		
		EAFN-1602/1603/1604		
		EAAFN-1602/1603/1604		
Meat bar - SNACK SERIES	19048715	EAFP - 701/702	1	265
		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	2.926
	ACP-3G	50	19089529	3	A	450	514	159	R600a	1.792x700x850	3.393
	ACP-4G	50	19089530	4	B	600	810	159	R600a	2.242x700x850	3.942
Freezer counters											
	ACN-2G	50	19089531	2	D	300	2.044	307	R290	1.342x700x850	3.603
		60	19089532		-		-	348			3.675
	ACN-3G	50	19089533	3	D	450	2.654	316	R290	1.792x700x850	4.241
		60	19089534		-		-	357			4.326
	ACN-4G	50	19089055	4	D	600	3.322	325	R290	2242 x 700 x 850	4.888
		60	19096650		-		-	366			4.986
Refrigerated counters with glass doors											
	ACP-2G GD	50	19089535	2	B	300	609	159	R600a	1.342x700x850	3.346
	ACP-3G GD	50	19089536	3	B	450	822	159	R600a	1.792x700x850	4.023
	ACP-4G GD	50	19089537	4	B	600	1296	159	R600a	2.242x700x850	4.782
Refrigerated central counters											
	ACP-2G/C	50	19089538	2+2	-	300	-	159	R600a	1.342x768x850	3.577
	ACP-3G/C	50	19089539	3+3	-	450	-	159	R600a	1.792x768x850	4.370
	ACP-4G/C	50	19089540	4+4	-	600	-	159	R600a	2242 x 768 x 850	5.244

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 3.514
	ACP-2G HH	19089542	2 H	A	258	381	152	R600a	1.350x700x850 4.102
	ACP-3G HDD	19089543	1 H 2 D	A	403	514	173	R600a	1.800x700x850 3.981
	ACP-3G HHD	19089544	2 H 1 D	A	403	514	173	R600a	1.800x700x850 4.569
	ACP-3G HHH	19089545	3 H	A	403	514	173	R600a	1.800x700x850 5.157
	ACP-4G HDDD	19089546	1 H 3 D	B	549	810	195	R600a	2.250x700x850 4.530
	ACP-4G HHDD	19089547	2 H 2 D	B	549	810	195	R600a	2.250x700x850 5.118
	ACP-4G HHHD	19089548	3 H 1 D	B	549	810	195	R600a	2.250x700x850 5.706
	ACP-4G HHHH	19089549	4 H	B	549	810	195	R600a	2.250x700x850 6.294
Refrigerated counters with "t" drawers									
	ACP-2G TT	19089550	3T	A	258	381	152	R600a	1.350x700x850 4.501
	ACP-3G TTT	19089551	3T	A	403	514	152	R600a	1.800x700x850 5.756

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		677
KIT 2 DRAWERS 1/3+2/3 GN ADV	W	19096244	ADVANCE Gastronorm		677
KIT 3 DRAWERS 1/3+1/3+1/3 GN ADV	T	19096245	ADVANCE Gastronorm		907

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											
	CCP-2G	R600a R290	50	19089552	2	B	274	752	203	1.342x700x850	2.449
			60	19089553		-		-	295		2.498
	CCP-3G	R600a R290	50	19089554	3	C	428	931	203	1.792x700x850	2.837
			60	19089555		-		-	295		2.893
	CCP-4G	R600a	50	19089556	4	C	581	1.096	224	2.242x700x850	3.393
			60	19089557		-		-	241		3.461
Refrigerated counters with pre-installation											
	CCP-2G/R	-	50/60	19089558	2	-	274	-	29	1.042x700x850	2.008
	CCP-2G/R	-	50/60	19089559	3	-	428	-	29	1.492x700x850	2.396
	CCP-4G/R	-	50/60	19089560	4	-	581	-	29	1.942x700x850	2.952

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 (KW·H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Freezer counters											
	CCN-2G	R290	50	19089561	2	D	274	2.212	667	1.342x700x850	2.938
			60	19089562		-		-	737		2.997
	CCN-3G	R290	50	19089563	3	D	428	2.467	676	1.792x700x850	3.329
			60	19089564		-		-	746		3.395
Freezer counters with pre-installation											
	CCN-2G/R		50/60	19089565	2	-	274	-	414	1.042x700x850	2.294
	CCN-3G/R		50/60	19089566	3	-	428	-	423	1.492x700x850	2.684

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	2.991
	CCP-2G HH	R600a	50	19089568	2 H	C		752	203		3.533
	CCP-3G HDD	R600a	50	19089569	1 H 2 D	C	428	931	203	1.792x700x850	3.378
	CCP-3G HDD	R600a	50	19089570	2 H 1 D	C		931	203		3.920
	CCP-3G HHH	R600a	50	19089571	3 H	C	581	931	203	2.242x700x850	4.462
	CCP-4G HDDD	R600a	50	19089572	1 H 3 D	C		1.096	224		3.935
	CCP-4G HHDD	R600a	50	19089573	2 H 2 D	C		1.096	224		4.477
	CCP-4G HHHH	R600a	50	19089574	3 H 1 D	C		1.096	224		5.018
	CCP-4G HHHH	R600a	50	19089575	4 H	C		1.096	224		5.560

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		623
	KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19015952	CONCEPT Gastronorm		623
	KIT 2 DRAWERS (1/2+1/2) LEFT	H	19036401	CONCEPT Gastronorm		623
	KIT 2 DRAWERS (1/3+2/3)	W	19015953	CONCEPT Gastronorm		623
	KIT 3 DRAWERS (1/3+1/3+1/3)	T	19015954	CONCEPT Gastronorm		832

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	2.550
 CCP-2G/R HH	-	50/60	19089577	2 H	-		-	29		3.092
 CCP-3G/R HDD	-	50/60	19089578	1 H 2 D	-	428	-	29	1.492x700x850	2.937
 CCP-3G/R HHD	-	50/60	19089579	2 H 1 D	-		-	29		3.479
 CCP-3G/R HHH	-	50/60	19089580	3 H	-		-	29		4.021
 CCP-4G/R HDDD	-	50/60	19089581	1 H 3 D	-	581	-	29	1.942x700x850	3.494
 CCP-4G/R HHDD	-	50/60	19089582	2 H 2 D	-		-	29		4.036
 CCP-4G/R HHHD	-	50/60	19089583	3 H 1 D	-		-	29		4.577
 CCP-4G/R HHHH	-	50/60	19089584	4 H	-		-	29		5.119

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	2.812
	CCP-3G GD	R600a	50	19089586	3	B	428	1.489	207	1.792x700x850	3.381
	CCP-4G GD	R600a	50	19089587	4	B	581	1.753	230	2.242x700x850	4.120
Refrigerated counters with glass doors and pre-installation											
	CCP-2G/R GD	-	50/60	19089588	2	-	274	-	-	1.042x700x850	2.371
	CCP-3G/R GD	-	50/60	19089589	3	-	428	-	-	1.492x700x850	2.940
	CCP-4G/R GD	-	50/60	19089590	4	-	581	-	-	1.942x700x850	3.679

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	2.780
	CCP-3G/S	R600a	50	19089592	3	C	428	931	203	1.792x700x850	3.167
	CCP-4G/S	R600a	50	19089593	4	C	581	1.096	224	2.242x700x850	3.724

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	2.945
	CCP-3G/C	R600a	50	19089595	3+3	-	428	-	203	1.792x778x850	3.580
	CCP-4G/C	R600a	50	19089596	4+4	-	581	-	224	2.242x778x850	4.384

Refrigerated bases

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

Models with doors












CCPB-3G

Models with drawers 1/3 et 2/3



CCPB-3G T

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	2.338
			60 19089598		-		-	295		2.385
	CCPB-3G	R600a R290	50 19089599	3	C	277	931	203	1.792x700x584	2.670
			60 19089600		-		-	295		2.723
	CCPB-4G	R600a	50 19089601	4	D	377	1096	224	2.242x700x584	3.170
			60 19089602		-		-	241		3.233
Refrigerated bases with 2/3 drawers										
	CCPB-2G W	R600a R290	50 19089603	2 x 2/3	C	177	752	203	1.342x700x584	2.680
			60 19089604		-		-	295		2.734
	CCPB-3G W	R600a R290	50 19089605	3 x 2/3	C	277	931	203	1.792x700x584	3.183
			60 19089606		-		-	295		3.247
	CCPB-4G W	R600a	50 19089607	4 x 2/3	C	377	1.096	224	2.242x700x584	3.855
			60 19089608		-		-	241		3.932
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	3.033
			60 19089610		-		-	295		3.094
	CCPB-3G T	R600a R290	50 19089611	4 x 1/3 1 x 2/3	C	277	931	203	1.792x700x584	3.712
			60 19089612		-		-	295		3.787
	CCPB-4G T	R600a	50 19089613	6 x 1/3 1 x 2/3	D	377	1.096	224	2.242x700x584	4.561
			60 19089614		-		-	241		4.652

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	2.774
Models with 2/3 drawers										
CCP9-2G W	R290	50	19089616	2 x 2/3	B	169	714	250	1.200x900x590	3.259
Models with full length flat drawers										
CCP9-2G W2	R290	50	19089617	2 x GN 2/1	C	169	777	262	1.200x900x590	3.158
Models with doors										
CCP9-3G	R290	50	19089618	3	D	240	1113	249	1.600x900x590	3.242
Models with 2/3 drawers										
CCP9-3G W	R290	50	19089619	3 x GN 1/1	D	240	1113	249	1.600x900x590	3.801

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


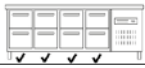




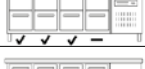


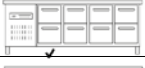

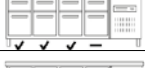


MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (kW·h)	ELECTRIC POWER(W)	DIMENSIONS (MM)	€
Models with doors										
CCP7-2G	R290	50	19089620	2	B	110	657	249	1200x630x590	2.674
Models with 2/3 drawers										
CCP7-2G W	R290	50	19089621	2 x GN 2/3	B	110	714	249	1200x630x590	2.972
Models with full length flat drawers										
CCP7-2G W2	R290	50	19089622	2 x GN 4/3	c	110	777	262	1200x630x590	2.894
Models with doors										
CCP7-3G	R290	50	19089623	3	D	169	1113	249	1.600x630x590	3.030
Models with 2/3 drawers										
CCP7-3G W	R290	50	19089624	3 x GN 2/3	D	169	1113	249	1.600x630x590	3.556



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 (€)	UK TYPE PLUG (€)
	BS	GR	NT	NS	C	LC	H	T	LG	FH	PO	CI
ADVANCE - 700 GASTRONORM												
ACP-2G	199	794	-130	0	120	70	588	788	78	124	80	16
ACP-3G	259	971	-173	0	120	70	588	788	78	143	80	16
ACP-4G	327	1147	-206	0	120	70	588	788	78	173	159	16
ACN-2G	199	794	-130	0	120	70	-	-	78	Std	80	16
ACN-3G	259	971	-173	0	120	70	-	-	78	Std	80	16
ACN-4G (NEW)	327	1188	-206	0	120	70	-	-	78	Std	159	16
ACP-2G GD	199	794	-130	0	120	Std	-	-	78	124	0	16
ACP-3G GD	259	971	-173	0	120	Std	-	-	78	143	0	16
ACP-4G GD	327	1147	-206	0	120	Std	-	-	78	173	0	16
ACP-2G/C	-	-	-130	Std	120	70	-	-	-	248	159	16
ACP-3G/C	-	-	-173	Std	120	70	-	-	-	286	159	16
ACP-4G/C										346	315	16
CONCEPT - 700 GASTRONORM												
CCP-2G	153	794	-113	0	120	70	542	724	78	124	80	16
CCP-3G	199	971	-151	0	120	70	542	724	78	143	80	16
CCP-4G	251	1147	-179	0	163	70	542	724	78	173	159	16
CCN-2G	153	794	-113	0	120	70	-	-	78	Std	80	16
CCN-3G	199	971	-151	0	120	70	-	-	78	Std	80	16
CCP-2G GD	153	794	-113	0	120	Std	-	-	78	124	-	16
CCP-3G GD	199	971	-151	0	120	Std	-	-	78	143	-	16
CCP-4G GD	251	1147	-179	0	163	Std	-	-	78	173	-	16
CCP-2G/S	153	-	-	0	-	70	466	624	-	124	80	16
CCP-3G/S	199	-	-	0	-	70	466	624	-	143	80	16
CCP-4G/S	251	-	-	0	-	70	466	624	-	173	159	16
CCPB-2G	153	-	-	Std	120	70	-	-	-	124	-	16
CCPB-3G	199	-	-	Std	120	70	-	-	-	143	-	16
CCPB-4G	251	-	-	Std	163	70	-	-	-	173	-	16
CCPC-2G/C	-	-	-113	Std	120	70	-	-	-	248	159	16
CCPC-3G/C	-	-	-151	Std	120	70	-	-	-	286	159	16
CCPC-4G/C	-	-	-179	Std	163	70	-	-	-	346	315	16
CCP-2G/R	153	794	-113	0	-	70	542	724	-		80	16
CCP-3G/R	199	971	-151	0	-	70	542	724	-		80	16
CCP-4G/R	251	1147	-179	0	-	70	542	724	-		159	16
CCN-2G/R	153	794	-113	0	-	70	-	-	Std	124	80	16
CCN-3G/R	199	971	-151	0	-	70	-	-	Std	143	80	16
CCP-2G/R GD	153	794	-113	0	-	Std	-	-	-		-	16
CCP-3G/R GD	199	971	-151	0	-	Std	-	-	-		-	16
CCP-4G/R GD	251	1147	-179	0	-	Std	-	-	-		-	16

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		677
	KIT 2 DRAWERS 1/3+2/3 GN ADV	W	19096244	ADVANCE Gastronorm		677
	KIT 3 DRAWERS 1/3+1/3+1/3 GN	T	19096245	ADVANCE Gastronorm		907
	KIT 2 DRAWERS (1/2+1/2)	H	19010993	CONCEPT Gastronorm		623
	KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19015952	CONCEPT Gastronorm		623
	KIT 2 DRAWERS (1/2+1/2) LEFT	H	19036401	CONCEPT Gastronorm		623
	KIT 2 DRAWERS (1/3+2/3)	W	19015953	CONCEPT Gastronorm		623
	KIT 3 DRAWERS (1/3+1/3+1/3)	T	19015954	CONCEPT Gastronorm		832

Kits castors to assembly

DESCRIPTION	CODE	€
KIT 4 WHEELS, 2 with bracked	19016846	117
KIT 6 WHEELS, 3 with bracked	19011005	159

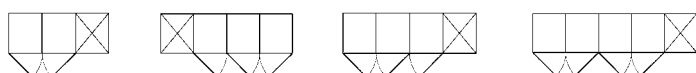
Accessories for gn counters *

DESCRIPTION	CODE	€
GRID GN 1/1 Epoxi (530x325)	19097778	17
EVI 1/1 stainless steel wire shelves	19085067	44
GUIDE for grid GN-1/1 - Side grid - 562 mm - 1 element	19097784	14
GUIDE for grid GN-1/1 - Central grid - 612 mm - 1 element	19097781	16
GUIDE for grid GN-1/1 - ADVANCE counters - Side and Central - 519 mm - 1 element	19097782	19

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	2.351
			60	19089626		-		-	295		2.399
	CCP-3S	R600a R290	50	19089627	3	C	416	931	203	2.017x600x850	2.723
			60	19089628		-		-	295		2.778
	CCP-4S	R600a	50	19089629	4	C	564	1.096	224	2.542x600x850	3.258
			60	19089630		-		-	241		3.323
Refrigerated counters with pre-installation											
	CCP-2S/R	-	50/60	19089631	2	-	268	-	29	1.192x600x850	1.910
	CCP-3S/R	-	50/60	19089632	3	-	416	-	29	1.717x600x850	2.282
	CCP-4S/R	-	50/60	19089633	4	-	564	-	29	2.242x600x850	2.882

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	2.821
			60	19089635		-		-	739		2.877
	CCN-3S	R290	50	19089636	3	D	416	2.467	679	2.017x600x850	3.196
			60	19089637		-		-	749		3.260
Freezer counters with pre-installation											
	CCN-2S/R	-	50/60	19089638	2	-	268	-	416	1.192x600x850	2.176
	CCN-3S/R	-	50/60	19089639	3	-	416	-	426	1.717x600x850	2.551

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	2.817
	CCP-2S HH	R600a	50	19089641	2 H	C		836	203		3.282
	CCP-3S HDD	R600a	50	19089642	1 H 2 D	C	416	931	203	2.017x600x850	3.243
	CCP-3S HHD	R600a	50	19089643	2 H 1 D	C		931	203		3.708
	CCP-3S HHH	R600a	50	19089644	3 H	C		931	203		4.173
	CCP-4S HDDD	R600a	50	19089645	1 H 3 D	C	564	1.096	224	2.542x600x850	3.788
	CCP-4S HHDD	R600a	50	19089646	2 H 2 D	C		1.096	224		4.253
	CCP-4S HHHD	R600a	50	19089647	3 H 1 D	C		1.096	224		4.718
	CCP-4S HHHH	R600a	50	19089648	4 H	C		1.096	224		5.183

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		535
	KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19004921	Snack		535
	KIT 2 DRAWERS (1/2+1/2) LEFT	H	19004930	Snack		535
	KIT 2 DRAWERS (1/3+2/3)	W	19004927	Snack		535
	KIT 3 DRAWERS (1/3+1/3+1/3)	T	19004923	Snack		718

Refrigerated counters with drawers and pre-installation



ADAPTABILITY:
Units ready for the connection
of a remote cooling unit.
The cooling unit is not included.

	MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters with drawers and pre-installation											
	CCP-2S/R HD	-	50/60	19089649	1 H 1 D	-	268	-	29	1.192x600x850	2.376
	CCP-2S/R HH	-	50/60	19089650	2 H	-	268	-	29	1.192x600x850	2.841
	CCP-3S/R HDD	-	50/60	19089651	1 H 2 D	-	416	-	29	1.717x600x850	2.747
	CCP-3S/R HHD	-	50/60	19089653	2 H 1 D	-	416	-	29	1.717x600x850	3.212
	CCP-3S/R HHH	-	50/60	19089654	3 H	-	416	-	29	1.717x600x850	3.678
	CCP-4S/R HDDD	-	50/60	19089655	1 H 3 D	-	564	-	29	2.242x600x850	3.347
	CCP-4S/R HHDD	-	50/60	19089656	2 H 2 D	-	564	-	29	2.242x600x850	3.812
	CCP-4S/R HHHD	-	50/60	19089657	3 H 1 D	-	564	-	29	2.242x600x850	4.277
	CCP-4S/R HHHH	-	50/60	19089658	4 H	-	564	-	29	2.242x600x850	4.742

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



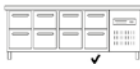
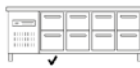




Refrigerated counters with glass doors

	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	2.715
	CCP-3S GD	R600a	50	19089660	3	E	416	1.489	209	2.017x600x850	3.268
	CCP-4S GD	R600a	50	19089661	4	E	564	1.753	232	2.542x600x850	4.049

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	2.682
	CCP-3S/S	R600a	50	19089663	3	C	416	931	203	2.017x600x850	3.054
	CCP-4S/S	R600a	50	19089664	4	C	564	1.096	224	2.542x600x850	3.588

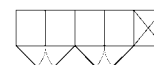
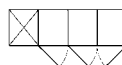
Drawers for snack refrigerated counters

	MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
	KIT 2 DRAWERS (1/2+1/2)	H	19004925	Snack		535
	KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19004921	Snack		535
	KIT 2 DRAWERS (1/2+1/2) LEFT	H	19004930	Snack		535
	KIT 2 DRAWERS (1/3+2/3)	W	19004927	Snack		535
	KIT 3 DRAWERS (1/3+1/3+1/3)	T	19004923	Snack		718

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 (€)	UK TYPE PLUG (€)
	RI	GR	SE	SP	R	CR	H/W	T	GI	T	AP	CI
GLOBE - 600 SNACK											(#)	
CCP-2S	199	-	-151	0	120	70	455	624	78	129	80	16
CCP-3S	251	-	-179	0	120	70	455	624	78	147	80	16
CCP-4S	296	-	-199	0	163	70	455	624	78	178	159	16
CCN-2S	199	-	-151	0	120	70	-	-	78	Std	80	16
CCN-3S	251	-	-179	0	120	70	-	-	78	Std	80	16
CCP-2S PC CR PC	199	-	-151	0	120	Std	-	-	78	129	-	16
CCP-3S PC CR PC	251	-	-179	0	120	Std	-	-	78	147	-	16
CCP-4S PC CR PC	296	-	-199	0	163	Std	-	-	78	178	-	16
CCP-2S/S	199	-	-	0	-	70	455	624	-	129	80	16
CCP-3S/S	251	-	-	0	-	70	455	624	-	147	80	16
CCP-4S/S	296	-	-	0	-	70	455	624	-	178	159	16
CCP-2S/R	199	-	-151	0	-	70	455	624	-	129	80	16
CCP-3S/R	251	-	-179	0	-	70	455	624	-	147	80	16
CCP-4S/R	296	-	-199	0	-	70	455	624	-	178	159	16
CCN-2S/R	199	-	-151	0	-	70	-	-	-	Std	80	16
CCN-3S/R	251	-	-179	0	-	70	-	-	-	Std	80	16

(#) 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	117
KIT 6 WHEELS Ø 80, 3 with bracket - For 4 doors counters	19011005	159

Accessories *

DESCRIPTION	CODE	€
Side GRID Epoxi (405x460)	19097777	43
Central GRID Epoxi (405x525)	19097775	45
Support for Snack GRID	19097783	6

* 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	2.926
	CCP-3B	50	19089666	3	584	303	R290	2.017x800x850	3.603
	CCP-4B	50	19089667	4	792	303	R290	2.542x800x850	4.293

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	UK TYPE PLUG CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CCP-2B	199	945	-151	0	120	70	129	80	16
CCP-3B	251	1157	-179	0	120	70	147	80	16
CCP-4B	296	1367	-199	0	163	70	178	159	16

(#) 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	117
KIT 6 WHEELS Ø 80, 3 with bracket - For 4 doors counters	19011005	159

Accessories *

DESCRIPTION	CODE	€
GRID - Epoxi (600x400)	19097776	12
GRID - Stainless steel, (600x400)	19001001	37
PASTRY CONTAINER - Stainless steel, (600x400)	19010201	21
SIDE GUIDE for grid - 649 mm - 1 element	19097779	16
CENTRAL GUIDE for grid - 711 mm - 1 element	19097788	24



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

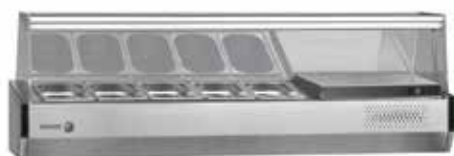
Preparation counters | configurables Depth 700 /800 mm

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	3.292
	CCP-3G GR	R-600a	50	19089669	3	C	428	931	203	1.792x700x850	3.863
	CCP-4G GR	R-600a	50	19089670	4	C	581	1.096	224	2.242x700x850	4.608
Refrigerated counters 800 mm with granite worktop in option											
	CCP-2B GV	R-290	50	19089665 (*)	2	-	376	-	220	1.492x800x850	2.926
	CCP-3B GV	R-290	50	19089666 (*)	3	-	584	-	303	2.017x800x850	3.603

(*) 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	1.338
	SP-3G	CCP-3G GR	19089672	Glass	8xGN 1/4	178	R-600a	1.790x336x450	1.491
	SP-4G	CCP-4G GR	19089673	Glass	10xGN 1/4	216	R-600a	2.240x336x450	1.740
	SP-2B	CCP-2B GV	19089674	Glass	6xGN 1/4	178	R-600a	1.496x336x450	1.362
	SP-3B	CCP-3B GV	19089675	Glass	9xGN 1/4	178	R-600a	2.019x336x450	1.667
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	1.179
	SPT-3G	CCP-3G GR	19089677	Stainless steel cover	8xGN 1/4	178	R-600a	1.790x336x250	1.289
	SPT-4G	CCP-4G GR	19089678	Stainless steel cover	10xGN 1/4	216	R-600a	2.240x336x250	1.537
	SPT-2B	CCP-2B GV	19089679	Stainless steel cover	6xGN 1/4	178	R-600a	1.496x336x250	1.214
	SPT-3B	CCP-3B GV	19089680	Stainless steel cover	9xGN 1/4	178	R-600a	2.019x336x250	1.478

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	UK TIPE PLUG
	(€)	(€)	(€)	(€)	(€)	(€)	[1/2] UNIT H	[1/3] UNIT T	(€)	(€)	(€)	(€)
CCP-2G GR	145	Std	-108	0	114	70	542	724	74		77	16
CCP-3G GR	189	Std	-143	0	114	70	542	724	74		77	16
CCP-4G GR	239	Std	-171	0	155	70	542	724	74		152	16
CCP-2B GV	199	913	-151	0	120	70	-	-	-	129	80	16
CCP-3B GV	251	1116	-179	0	120	70	-	-	-	147	80	16

Accessories for preparation counters (*)

FOR MODELS:	ACCESSORY	CODE	€
GN TABLES	RACK GN-1/1 in Epoxi (530x325)	19097778	17
	EVI 1/1 stainless steel wire shelves	19085067	44
	GUIDE for rack GN-1/1 - Wall - 562 mm - 1 piece	19097784	14
	GUIDE for rack GN-1/1 - Central - 612 mm - 1 piece	19097781	16
PASTRY TABLES	PASTRY RACK in Epoxi (600x400)	19097776	12
	PASTRY RACK in Stainless steel (600x400)	19001001	37
	PASTRY TRAY Stainless steel (600x400)	19010201	21
	GUIDE for pastry rack - Wall - 649 mm - 1 piece	19097779	16
	GUIDE for pastry rack - Central - 711 mm - 1 p.	19097788	24

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	DIMENSIONS (mm)	€
Professional compact counters for pizza									
	 CPZC-2G	50	19089681	2	325	262	R-290	1.590x700x854	4.225
	 CPZC-3G	50	19089682	3	505	262	R-290	2.110x700x854	4.975

Possible options. Prices increased by model

MODELO	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 DOOR FRAME	PANORAMIC OPENING	UK TYPE PLUG
	BS	GR	NT	NS	C	LC	[1/2] UNIT H	[1/3] UNIT T	LG	FH	PO	CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CONCEPT												
CPZC-2G	190	-	-	-	-	70	-	-	-	118	77	16
CPZC-3G	239	-	-	-	-	70	-	-	-	136	77	16

Accessories for compact counters (*)

ACCESSORY	CODE	€
Pastel grill. 600x400 epoxy	19097776	12
Guide in u l=562 [mm]	19097784	14
Stainless steel rod shelf evi 64	19001001	37
Stainless steel bucket GN 1/4-150	19000685	29

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	262	R-290	1.350x708x850	2.982
		60	19089684			308			3.042
	CPZ-3G GN	50	19089685	3	290	522	R-290	1.800x708x850	3.876
		60	19089686			484			3.954

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	UK TYPE PLUG
	BS	GR	NT	NS	C	LC	[1/2] UNIT	[1/3] UNIT	LG	FH	PO	CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CONCEPT												
CPZ-2G GN1/3	145	-	-	-	114	70	542	724	-	118	77	16
CPZ-3G GN1/3	189	-	-	-	114	70	542	724	-	136	77	16

Accessories for compact counters (*)

ACCESSORY	CODE	€
GN-1/1 GRILL - Epoxi (530x325)	19097778	17
EVI 1/1 stainless steel wire shelves	19085067	44
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	19097784	14
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	19097781	16
GN-1/3 INOX CONTAINER - 150 mm depth	19000682	31

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.

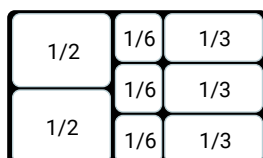


CPS-2G GN

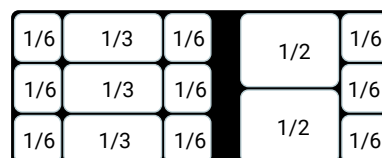
General characteristics



- 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.

CPS - 2G



CPS - 3G



MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€	
Salad counters									
	CPS-2G	50	19089687	2	274	280	R-290	1.342x700x850	2.974
		60	19089688						3.034
	CPS-3G	50	19089689	3	428	414	R-290	1.792x700x850	3.821
		60	19089690						3.898

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	H	[1/2] UNIT	[1/3] UNIT	FH	PO	CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CPS-2G	145	-	-	-	114	70	-	-	-	Std	77	16
CPS-3G	189	-	-	-	114	70	-	-	-	Std	77	16

Accessories for salad counters (*)

ACCESSORY	CODE	€
GN-1/1 GRILL - Epoxi (530x325)	19097778	17
EVI 1/1 stainless steel wire shelves	19085067	44
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	19097784	14
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	19097781	16
GN-1/3 INOX CONTAINER - 150 mm depth	19000682	31

Preparation counters | Saladettes

Fagor Professional offers two small, compact salad tables with many properties incorporated, for the smallest work spaces.



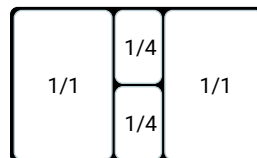
General characteristics

- 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.

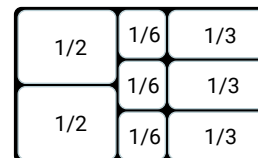


CPSB-2G

Example of distribution a



Example of distribution b



CPSB 2G GR



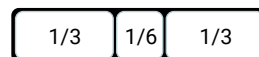
Display

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

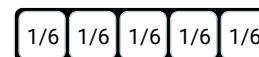
Granite 3 Cm Worktop:

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)	€
	CPSB-2G	50	19089691	2	177	254	R-290	906x700x1.010	2.380
		60	19089692			300			2.427
	CPSB-2G GR	50	19089693	2	177	254	R-290	906x700x894	2.531
		60	19089694			300			2.581

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	UK TYPE PLUG
	BS	GR	NT	NS	C	LC	[1/2] UNIT	[1/3] UNIT	LG	FH	PO	CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CPSB-2G GR	145	-	-	-	114	-	-	-	-	118	77	16

Accessories for saladettes (*)

ACCESSORY	CODE	€
GN-1/1 GRILL - Epoxi (530x325)	19097778	17
Estante varilla inox EVI 1/1	19085067	44
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	19097784	14
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	19097781	16
GN-1/1 CONTAINER - 100 mm depth	19000669	36



Compact and reliable
components ideal for
storing bottles.



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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	2.761
	 CBCP-3S	R-600a	50	19089697	3	C		988	203	2.017x600x1.045	3.343
	 CBCP-4S	R-600a	50	19089698	4	C	747	1.171	224	2.542x600x1.045	3.995
Refrigerated front counters with glass doors											
	 CBCP-2S GD	R-600a	50	19089699	2	E	355	1.336	202	1.492x600x1.045	3.181
	 CBCP-3S GD	R-600a	50	19089700	3	E	551	1.580	209	2.017x600x1.045	3.973
	 CBCP-4S GD	R-600a	50	19089701	4	E	747	1.873	232	2.542x600x1.045	4.835

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	2.116
	CCBP-3S/R	50/60	19089703	3	-	551	-	-	29	1.717x600x1.045	2.537
	CCBP-4S/R	50/60	19089704	4	-	747	-	-	29	2.242x600x1.045	3.033
Refrigerated back bar counters with glass doors and pre-installation											
	CBCP-2S/R GD	50/60	19089705	2	-	355	-	-	34	1.192x600x1.045	2.536
	CCBP-3S/R GD	50/60	19089706	3	-	551	-	-	36	1.717x600x1.045	3.167
	CCBP-4S/R GD	50/60	19089707	4	-	747	-	-	38	2.242x600x1.045	3.873

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		756

Available options and price increase per model

MODEL	STAINLESS STEEL BACK PANEL	WITHOUT WORKTOP	WITHOUT SPLASHBACK	WHEELS SET	LOCK (PER DOOR)	DRAWERS SET [1/2 + 2/3] UNIT	HOPPER (#)	COMPRESSOR ON THE LEFT	HEATED DOR FRAME	UK TYPE PLUG
	BS (€)	NT (€)	NS (€)	C (€)	LC (€)	H (€)	TV (€)	LG (€)	FH (€)	CI (€)
CBCP-2S	199	-151	0	120	70	657	148	78	129	16
CBCP-3S	251	-179	0	120	70	657	148	78	147	16
CBCP-4S	296	-199	0	163	70	657	148	78	178	16
CBCP-2S GD	199	-151	0	120	Std	-	148	78	129	16
CBCP-3S GD	251	-179	0	120	Std	-	148	78	147	16
CBCP-4S GD	296	-199	0	163	Std	-	148	78	178	16
CBCP-2S/R	199	-151	0	-	70	-	-	-	129	16
CCBP-3S/R	251	-179	0	-	70	-	-	-	147	16
CCBP-4S/R	296	-199	0	-	70	-	-	-	178	16
CBCP-2S/R GD	199	-151	0	-	Std	-	-	-	129	16
CCBP-3S/R GD	251	-179	0	-	Std	-	-	-	147	16
CCBP-4S/R GD	296	-199	0	-	Std	-	-	-	178	16

Replaces the neutral drawer

Possible options. Prices increased by model (*)

DESCRIPTION	CODE	€
Side grill in Epoxi(405x460)	12034975	44
Central grill in Epoxi (405x525)	12034847	46
Snack rack support	12037728	6

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	2.660
BBC-3	R-290	50	19089709	3	510	290	337	2.105x570x860	2.926

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	1.463
	EERM-2 SS	R-290	50/60	19089711	2	214	77	280	925x565x900	1.867
	EERM-3 SS	R-290	50/60	19089712	3	327	119	285	1.375x565x900	2.343
Refrigerated wall displays erm series (black plastic covered)										
	EERM-1	R-290	50/60	19089713	1	142	49	220	625x565x900	1.351
	EERM-2	R-290	50/60	19089714	2	214	77	280	925x565x900	1.724
	EERM-3	R-290	50/60	19089715	3	327	119	285	1.375x565x900	2.163
HEIGHT 800 mm - UNDERCOUNTER										
Refrigerated wall displays ermu series (exterior in stainless steel)										
	EERMU-1	R-290	50/60	19089716	1	121	49	220	625x565x800	1.428
	EERMU-2	R-290	50/60	19089717	2	182	77	280	925x565x800	1.822
	EERMU-3	R-290	50/60	19089718	3	277	119	285	1.375x565x800	2.287
Refrigerated wall displays ermu series (black plastic covered)										
	EERMU-1	R-290	50/60	19089719	1	121	49	220	625x565x800	1.318
	EERMU-2	R-290	50/60	19089720	2	182	77	280	925x565x800	1.682
	EERMU-3	R-290	50/60	19089721	3	277	119	285	1.375x565x800	2.111








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	1.512
		TLC-3 SS I	R-600a	50	19089723	3	2	381	207	1.500x552x850	1.699
		TLC-4 SS I	R-600a	50	19089724	4	3	539	207	1.990x552x850	1.947
		TLC-5 SS I	R-600a	50	19089725	5	4	696	207	2.480x552x850	2.517

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	1.017x545x840	792
		TLC-3 SK	R-600a	50	19089727	3	2	230	178	1.510x545x840	1.109
		TLC-4 SK	R-600a	50	19089728	4	3	314	256	2.023x545x840	1.340

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: $-1^{\circ}\text{C} \div +6^{\circ}\text{C}$, Ambient temperature 32°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: $-22^{\circ}\text{C} \div -15^{\circ}\text{C}$. Ambient temperature 32°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	1.186
	UP-451 SS	R-600a	50	19089730	460	3+1	4	D	186	626 x 740 x 1,865	1.527
	UP-651 SS	R-600a	50	19089731	600	3 (GN-2/1) + 1	4	D	186	780 x 740 x 1,865	1.754
Professional freezer maintenance cabinets											
	UN-251 SS	R-290	50	19089732	125	2	4	-	142	626 x 600 x 850	1.289
	UN-451 SS	R-290	50	19089733	460	6	4	-	143	626 x 740 x 1,865	1.661
	UN-651 SS	R-290	50	19089734	600	6	4	-	145	780 x 740 x 1,865	1.906

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

Frozen product maintenance cabinets:

- Equipped with 7 fixed shelves (model AFN-251, 2 shelves).
- Static refrigeration by means of evaporator shelves.
- R-290 hydrocarbon refrigerant gas.
- Operational temperature: $-22^{\circ}\text{C} \div -15^{\circ}\text{C}$. Ambient temperature 32°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	1.142
	UP-451	R-600a	50	19089736	460	3+1	4	D	186	626 x 740 x 1.865	1.406
	UP-651	R-600a	50	19089737	600	3 (GN-2/1) + 1	4	D	186	780 x 740 x 1.865	1.561
Professional freezer maintenance cabinets											
	UN-251	R-290	50	19089738	125	2	4	-	142	975 x 647 x 715	1.130
	UN-451	R-290	50	19089739	460	7	4	-	143	626 x 740 x 1.865	1.598
	UN-651	R-290	50	19089740	600	7	4	-	145	780 x 740 x 1.865	1.866

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	1.186
	UP-451 GD	R-600a	50	19089742	460	3+1	4	193	626 x 740 x 1.865	1.483
	UP-651 GD	R-600a	50	19089743	600	3 (GN-2/1) + 1	4	193	780 x 740 x 1.865	1.666


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	1.233





Showcases

Snack Showcases	363
Sushi Showcases	365
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Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor 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	1.491
	ST-139P	R-600a	19089746	Plano	8*GN	Interior	106	1.732x415x270	1.617
Refrigerated curved glass									
	ST-139C	R-600a	19089747	Curvo	6*GN	Interior	105	1.380x415x270	1.668
	ST-175C	R-600a	19089748	Curvo	8*GN	Interior	106	1.732x415x270	1.831
Neutral flat glass									
	ST-139NP	-	19089749	Plano	7*GN	No	-	1.380x415x270	537
	ST-175NP	-	19089750	Plano	9*GN	No	-	1.732x415x270	649
Neutral curved glass									
	ST-139NC	-	19089751	Curvo	7*GN	No	-	1.380x415x270	660
	ST-175NC	-	19089752	Curvo	9*GN	No	-	1.732x415x270	696

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	1.952
<i>Open</i>	SS-175C	R-600a	19089754	Bended	Built-in	106	1.730x415x270	2.114

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	1.338
	SP-2B	19089674	Glass	6*GN 1/4	102	R-600a	1.496x336x450	1.362
	SP-3G	19089672	Glass	8*GN 1/4	102	R-600a	1.790x336x450	1.491
	SP-3B	19089675	Glass	9*GN 1/4	102	R-600a	2.019x336x450	1.667
	SP-4G	19089673	Glass	10*GN 1/4	102	R-600a	2.240x336x450	1.740

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	1.179
	SPT-2B	19089679	Stainless steel	6*GN 1/4	102	R-600a	1.496x336x250	1.214
	SPT-3G	19089677	Stainless steel	8*GN 1/4	102	R-600a	1.790x336x250	1.289
	SPT-3B	19089680	Stainless steel	9*GN 1/4	102	R-600a	2.019x336x250	1.478
	SPT-4G	19089678	Stainless steel	10*GN 1/4	102	R-600a	1.590x700x880	1.537



A wide range of
chices of ice.



Find out more!



Access the website

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

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

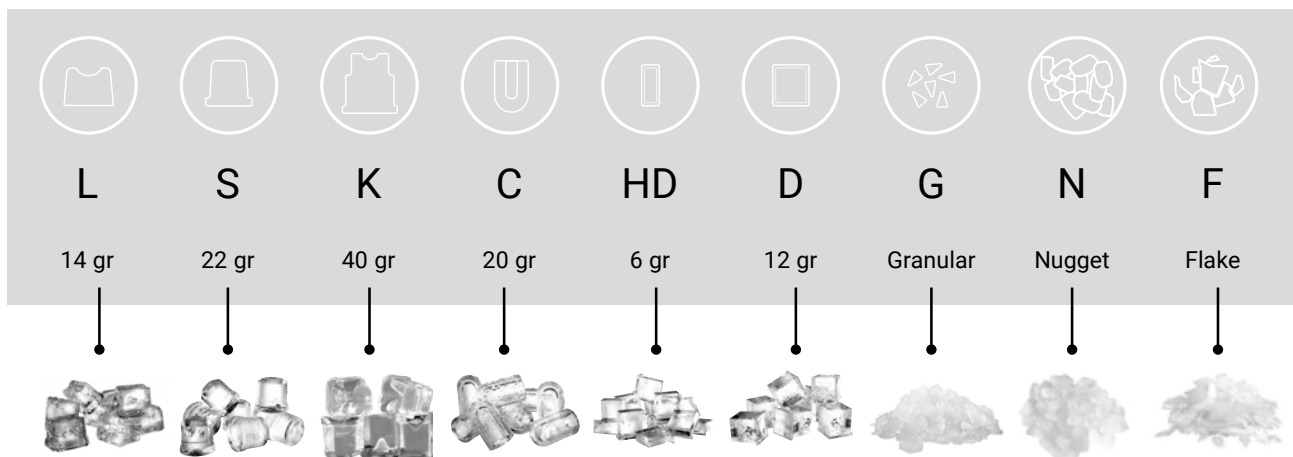
Ice makers



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		CUBE		HOLLOW	DICE		GRANULAR				
		KG / DAY	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



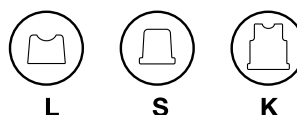
With built-in tank

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.

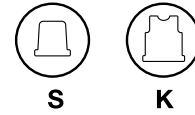
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- ¾" water inlet.
- Single phase 230V/50Hz connection (230V/60Hz optional connection).

	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	1.468
		Water	19082343				24					
	EFIM-30S	Air	19031770		20	R290	32	15	652	295	435x605x695	1.926
		Water	19082344				34					
	EFIM-30K	Air	19001068		40	R290	32	15	417	295	435x605x695	1.926
		Water	19082345				34					
	EFIM-40S	Air	19031772		20	R290	43	15	870	313	435x605x695	2.067
		Water	19082347				45					
	EFIM-40K	Air	19001072		40	R290	43	15	556	313	435x605x695	2.067
		Water	19082348				45					
	EFIM-60S	Air	19031774		20	R290	62	30	1.087	425	515x645x840	2.529
		Water	19082349				65					
	EFIM-60K	Air	19001076		40	R290	62	30	694	425	515x645x840	2.529
		Water	19082370				65					
	EFIM-80 SW	Air	19031776		20	R290	82	40	1.522	570	645x645x870	2.919
		Water	19096208			R452A	86					
	EFIM-80 KW	Air	19082371		40	R290	82	40	972	570	645x645x870	2.919
		Water	19096209			R452A	86					
	EFIM-130 SW	Air	19082372		20	R290	134/136	60	3.261	780	930x565x1.050	4.468
		Water	19096210			R452A	134/136					
	EFIM-130 KW	Air	19082373		40	R290	134/136	60	2.083	780	930x565x1.050	4.468
		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.
- 3/4" water inlet.
- Single phase 230V/50Hz connection (220V/60Hz optional connection).
- Except for MFIM-400 models 380V/3N/50Hz (220V/60HZ optional).

	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
				FORM	GRAMS			(KG)	ICE CUBES			
	MFIM-150S	Air	19031792		20	R452A	147	-	-	1.500 - 1+N	775x625x805	5.081
		Water	19031793			R452A	150	-	-			
	MFIM-150K	Air	19001092		40	R452A	147	-	-	1.500 - 1+N	775x625x805	5.203
		Water	19001094			R452A	150	-	-			
	MFIM-400S	Air	19031794		20	R452A	381	-	-	3.300 - 3+N	1.321x638x978	11.092
		Water	19031795			R452A	385	-	-			
	MFIM-400K	Air	19031796		40	R452A	380	-	-	3.300 - 3+N	1.321x638x978	11.242
		Water	19031797			R452A		-	-			
	MFIM-400 1+N	Air	19096220									9.140
		Water										
	MFIM-400 1+N	Air	19096221									9.140
		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	1.826
	Water	19096213									
FIM-30C	Air	19096214	U	20	R290	34/36	12	480	236	405x510x745	2.047
	Water	19096215									
FIM-40C	Air	19096216	U	20	R290	40/43	12	720	325	401x506x699	2.216
	Water	19096216									
FIM-60C	Air	19031786	U	20	R452A	64/66	30	1.200	480	513x557x934	2.935
	Water	19031787			R452A						
FIM-90C	Air	19031788	U	20	R452A	80/84	37	1.480	775	675x555x995	3.364
	Water	19031789			R452A						
FIM-130C	Air	19031790	U	20	R452A	122/130	50	2.000	800	845x555x995	4.430
	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.

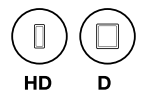
High performance units with vertical evaporator that can produce ice in a shorter time cycle to meet any urging demand. They are ideal for businesses with a large ice-cube demand.

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

With built-in tank

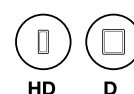


	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
				FORM	GRAMS			(KG)	ICE CUBES			
	EFICE-50 D	Air	19082420		12	R452A	60	20	1.500	450	535x595x795	2.512
	EFICE-50 HD	Air	19082421		6	R452A	60	20	3.000	450	535x595x795	
	EFICE-70 D	Air	19082401		12	R452A	90	35	2.692	550	660x700x838	2.895
	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	3.583
	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	4.886
	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	4.886
	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	6.245
	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	5.893
	FICE-400 HD	Aire	19082411		7	R452A	405	-	-	1.800- 1+N	762x620x760	
	FICE300FD FIT	Air	19082422		13	R452A	300	-	-	1.400-1+N	559x621x659	5.893
	FICE300HD FIT	Air	19082423		7	R452A	300	-	-	1.400-1+N	559x621x659	

Stock dispenser for dice ice-cube makers



Ice dispenser that can be installed on a FICE unit. To collect the ice, you only have to place a container underneath and push. Quick and easy to cover the demand from many users in a short time. Suitable for buffets, groups, hotels, catering...

General characteristics

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

MODEL	CODE	CAPACITY (KG)	IN WHICH CUBE MANUFACTURERS?	DIMENSIONS (MM)	€
DISPENSER DHD	19031818	104	FICE- 200 y FICE-400	769x835x1383	5.289
DISPENSER DHD & WATER	19082412	104	FICE- 200 y FICE-400	769x835x1383	5.591
DISPENSER DHD FIT	19082413	58	FICE- 300 FD FIT	559x835x1.218	5.325
DISPENSER DHD FIT & WATER	19082463	58	FICE-300 FD FIT	559x835x1.218	5.442

Modular nugget ice makers



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



N

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	€
			FORM	GRAMS			
ENGIM-300A	Air	19082419		1gr	R290	330	8.207

Flake ice makers



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



F

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	€
			FORM	GRAMS			
FLAKE 1000	Air	19082465		nugget	R449	335	13.120

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			
	Air	19001086		-	R290	55	20	-	421	465x595x795	3.516
	Water	19082387		-	R290	58	20	-			
	Air	19001088		-	R290	94	20	-	470	465x595x795	4.719
	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			
	Air	19082389		-	R290	164	64	-	650	515x550x1.355	5.243
	Water	19096226		-	R290	164	64	-			

Modular wet granular ice

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
	Air	19082392		-	R290	164	-	-	650 - 1+N	515x550x500	4.869
	Water	19031820		-	R290	166	-	-			
	Air	19088147		-	R290	211	-	-	780 - 1+N	515x550x575	5.609
	Water	19031822		-	R290	225	-	-			
	Air	19031824		-	R290	450	-	-	1300+3+N	675x550x660	7.240
	Water	19031825		-	R452A	395	-	-			
	Air	19082397		-	R452A	390	-	-	1300 - 1+N	675x550x800	7.240
	Water	19082398		-	R452A	390	-	-			
	Air	19031827		-	R290	655	-	-	1700 - 3+N	675x550x800	10.588
	Water	19031828		-	R452A	634	-	-			
	Air	19082399		-	R290	655	-	-	1700 - 1+N	675x550x800	10.588
	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	772
S-130 FICE FIT	19082415	160	See the different possible	762x819x740	772
S-160 GMM / NGIM	19082416	180	See the different possible	559x872x1.122	2.785
S-160 FICE FIT	19082417	180	See the different possible	559x872x1.122	2.785
S-220 GMIM	19031843	220	See the different possible	762x819x1.071	2.218
S-220 MFIM / FICE	19031799	220	See the different possible	762x819x1.071	2.218
S-350 GMIM	19082374	340	See the different possible	1.067x819x1.067	3.061
S-350 MFIM / FICE	19082418	340	See the different possible	1.067x819x1.071	3.061
S400 GMIM	19096224	400	See the different possible	1.219x819x1.071	2.826
S400 MFIW FICE	19096225	400	See the different possible	1.219x819x1.071	2.826
S-500 GMIM	19031844	480	See the different possible	1.321x872x1.122	3.565
S-500 MFIM / FICE	19031802	480	See the different possible	1.321x872x1.122	3.565
S CART 300 GMIM / NGIM	19082380	300 + 112 carro	Ver tabla combinaciones	962x1.216x2.065	11.575
SCART 300 FICE / MFIM 150	19082382	300 + 112 carro	Ver tabla combinaciones	962x1.216x2.065	11.575
S 2CART 600 GMIM / NGIM	19082383	600 + (2 x 112) carros	Ver tabla combinaciones	1.630x1.240x1.980	20.531
S 2CART 600 MFIM	19082384	600 + (2 x 112) carros	Ver tabla combinaciones	1.630x1.240x1.980	20.531
S 2CART 600 FICE	19082385	600 + (2 x 112) carros	Ver tabla combinaciones	1.630x1.240x1.980	20.531

Combination of silos and modular ice makers



RECOMENDED



POSSIBLE (NOT OPTIMIZED)



STACKING



SIDE BY SIDE

		TANKS										TANKS WITH TROLLEY				TANK WITH DISPENSER			
		S-130		S-160		S-220		S-350		S-500		S CART		S 2CART		DHD		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	2.305
FC-100	Lime scale filter	19038797	299
FP-100	Particles	19038798	197
CC-100	Spare part	19038799	115
CP-100	Spare cartridge particles	19038800	54
CS-101	Anti-scale / active carbon / particulate filter	19031839	221
CS-102	Anti-scale / active carbon / particulate filter	19082428	642
SMALL SHOVEL	Small shovel	19082429	28
MEDIUM SHOVEL	Medium shovel	19082462	52
STACKING KIT MFIM 150	Stacked kit	19082425	246
STACKING KIT MFIM 400	Stacked kit	19082426	560
STACKING KIT FICE	Stacked kit	19082427	734





Distribution





Distribution

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Refrigerated elements



General characteristics

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

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

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

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



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	1.877
	FPR6-4	R290	50/60	19092075	1440x610x476	1415x585	-	4	325	4	Included	2.040
	FPR6-5	R290	50/60	19092076	1765x610x476	1740x585	-	5	405	4	Included	2.219
2 LEVEL STATIC REFRIGERATED PLATE												
	FP2R6-3	R290	50/60	19092084	1115x610x546	1090x585	-	3	315	4	Included	2.223
	FP2R6-4	R290	50/60	19092085	1440x610x546	1415x585	-	4	325	4	Included	2.342
	FP2R6-5	R290	50/60	19092086	1765x610x546	1740x585	-	5	405	4	Included	2.618
STATIC REFRIGERATED WELL												
	FCR6-160-3	R290	50/60	19092114	1115x610x632	1090x585	160	3	315	4	Included	2.078
	FCR6-160-4	R290	50/60	19092115	1440x610x632	1415x585	160	4	325	4	Included	2.286
	FCR6-160-5	R290	50/60	19092116	1765x610x632	1740x585	160	5	405	4	Included	2.554



FCRV7-4








CNH6-120-4



FCMC6-4



CHMP-450

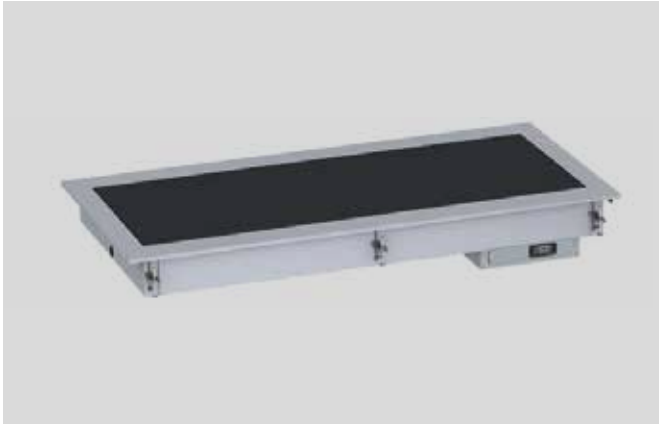
	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	GN 1/1 CAPACITY	POWER (W)	CLIMATE CLASS	COLD GROUP	€
VENTILATED REFRIGERATED WELL												
	FCRV7-3	R290	50/60	19091733	1115x720x677	1090x690	30 - 75 - 115	3	375	4	Included	2.997
	FCRV7-4	R290	50/60	19091734	1440x720x677	1415x690	30 - 75 - 115	4	380	4	Included	3.341
	FCRV7-5	R290	50	19091735	1765x720x677	1740x690	30 - 75 - 115	5	485	4	Included	3.695
			60	19091736					510			4.194
NEUTRAL ICE WELL												
	CNH6-120-4	-	50/60	19043188	1440x610x348	1415x585	120	4	60	-	-	2.054
FROZEN PRODUCTS WELL												
	FCMC6-4	R290	50/60	19092123	835x610x678	810x585	180	4 Trays 360x165x180	185	4	Included	2.464
DIPPER WELL												
	ICLP	-	-	19081905	270x110x145	260x100	-	-	-	-	-	101
NEUTRAL CHAMPAGNE STATION												
	CHMP-450	-	-	19081572	Ø 610x470	Ø 585	310	-	30	-	-	2.092

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	1.955
	PV6-4	50/60	19043201	1440x610x147	1415x585	-	4	Black	1805	2.306
	PV6-5	50/60	19043202	1765x610x147	1740x585	-	5	Black	2255	2.604
FRAMELESS GLASS CERAMIC PLATE										
	PVE11-3	50/60	19081564	987X530X137	987x536	-	3	Black	1355	1.620
	PVE11-4	50/60	19081566	1312X530X137	1312x536	-	4	Black	1805	1.868
	PVE11-5	50/60	19081568	1637X530X137	1631x536	-	5	Black	2255	2.108
DRY BAIN MARIE WELL										
	CBMS6-3	50/60	19043190	1115x610x373	1090x585	210	3	-	1550	1.599
	CBMS6-4	50/60	19043191	1440x610x373	1415x585	210	4	-	2050	1.895
	CBMS6-5	50/60	19043192	1765x610x373	1740x585	210	5	-	3080	2.286



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									
CBMAA6-1	50/60	19051982	465x610x332	440x585	190	1	Manual with bucket	1010	1.340
CBMA6-1	50/60	19043193	515x610x302	490x585	190	1	Manual with tap	1010	1.465
CBMA6-2	50/60	19043194	790x610x302	765x585	190	2	Manual with tap	1510	1.547
CBMA6-3	50/60	19043195	1115x610x302	1090x585	190	3	Manual with tap	2005	2.014
CBMA6-4	50/60	19043196	1440x610x302	1415x585	190	4	Manual with tap	2510	2.225
CBMA6-5	50/60	19043197	1765x610x302	1740x585	190	5	Manual with tap	3030	2.612
CBMAA6-3	50/60	19047657	1115x610x302	1090x585	190	3	Automatic	2025	1.982
CBMAA6-4	50/60	19047658	1440x610x302	1415x585	190	4	Automatic	2525	2.450
CBMAA6-5	50/60	19047659	1765x610x302	1740x585	190	5	Automatic	3045	2.661

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	1.044

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	6.169
	FPRV6-3-W	R-290	50/60	19092275	1115x610x478	1090x585	3	White	1490	4	Included	6.894
MIXED STAINLESS STEEL PLATE												
	FPRSS6-2	R-290	50/60	19092278	790x610x478	765x585	2	-	990	4	Included	6.037
	FPRSS6-3	R-290	50/60	19092279	1115x610x478	1090x585	3	-	1490	4	Included	6.729

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	4.045
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FRESH PRODUCT SHOWCASE WELL



FCRE6-80-1	R290	50/60	19092139	487x621x817	440x585	80	1	240	4	Included	2.586
FCRE6-80-2	R290	50/60	19092141	812x621x817	765x585	80	2	245	4	Included	2.839

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	3.045
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TRCBMA6-2	50/60	19079229	790x610x1005	765x585	190	2 GN 1/1	Manual with tap	2560	4.215
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WET BAIN MARIE WELL FOR SAUCES



CBMA16-3	50/60	19081533	576x256x252	551x231	145	3 GN 1/6	Manual with tap	810	1.512
CBMA16-4	50/60	19081534	738x256x252	713x231	145	4 GN 1/6	Manual with tap	810	1.609






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	1.336
CBMS16-4	50/60	19081524	738x256x252	713x227	105	4 GN 1/6	-	1210	1.385
SHOWCOOKING GLASS CERAMIC PLATE									
 PV3-4	50/60	19069518	1440x295x147	1415x282		4 GN 1/1	Black	510	1.805
PV3-5	50/60	19069519	1765x295x147	1740x282		4 GN 1/1	Black	610	2.043
PAELLA DISPLAY PLATE									
 PVEP-530	50/60	19081549	Ø 630x604	Ø 605	-	-	Black - white	935	1.529

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 2.105
		R290	50	19092127	1261x590x476	4	390	4	2.370
			60	19092128			410		2.632
	PBCF-5	R455a	50/60	19092129	1586x590x476	5	480	4	Included 3.062
UNDERCOUNTER HOT PLATE									
	PBCC-3	-	50/60	19078508	936x590x147	3	1355	-	- 1.365
	PBCC-4	-	50/60	19078509	1261x590x147	4	1805	-	- 1.562
	PBCC-5	-	50/60	19078510	1586x590x147	5	2255	-	- 1.769

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

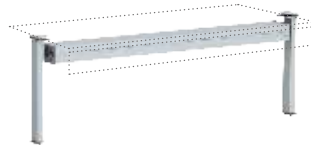


General characteristics

- 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

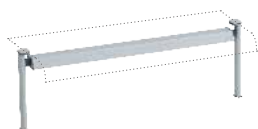


IPC-R-4



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	746
	IPL-4	50/60	19043258	1414x142x483	1370	4	Light	Oblong	Straight	35	809
	IPL-5	50/60	19043259	1739x142x483	1695	5	Light	Oblong	Straight	45	879
	IPL-R-3	50/60	19043277	1085x142x483	1045	3	Light	Rectangular	Straight	25	746
	IPL-R-4	50/60	19043278	1410x142x483	1370	4	Light	Rectangular	Straight	35	809
	IPL-R-5	50/60	19043279	1735x142x483	1695	5	Light	Rectangular	Straight	45	879
	IPLT-R-3	50/60	19087337	1085x142x515	1045	3	Light	Rectangular	Inclined	25	746
	IPLT-R-4	50/60	19087339	1410x142x515	1370	4	Light	Rectangular	Inclined	35	809
	IPLT-R-5	50/60	19087350	1735x610x515	1695	5	Light	Rectangular	Inclined	45	879
FOODSHIELD WITH HALOGEN HEAT											
	IPC-2	50/60	19043260	764x142x483	720	2	Light and heat	Oblong	Straight	600	788
	IPC-3	50/60	19043261	1089x142x483	1045	3	Light and heat	Oblong	Straight	900	916
	IPC-4	50/60	19043262	1414x142x483	1370	4	Light and heat	Oblong	Straight	1200	1.043
	IPC-5	50/60	19043263	1739x142x483	1695	5	Light and heat	Oblong	Straight	1500	1.169
	IPC-R-2	50/60	19043280	760x142x483	720	2	Light and heat	Rectangular	Straight	600	788
	IPC-R-3	50/60	19043281	1085x142x483	1045	3	Light and heat	Rectangular	Straight	900	916
	IPC-R-4	50/60	19043283	1410x142x483	1370	4	Light and heat	Rectangular	Straight	1200	1.043
	IPC-R-5	50/60	19043284	1735x142x483	1695	5	Light and heat	Rectangular	Straight	1500	1.169
	IPCT-R-2	50/60	19087352	720x142x515	720	2	Light and heat	Rectangular	Inclined	600	788
	IPCT-R-3	50/60	19087353	1085x142x515	1045	3	Light and heat	Rectangular	Inclined	900	916
	IPCT-R-4	50/60	19087354	1410x142x515	1370	4	Light and heat	Rectangular	Inclined	1200	1.043
	IPCT-R-5	50/60	19087355	1735x610x515	1695	5	Light and heat	Rectangular	Inclined	1500	1.169



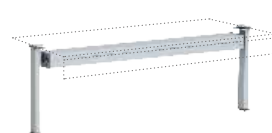
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ISPC



IPMC-R



IPM-R-4

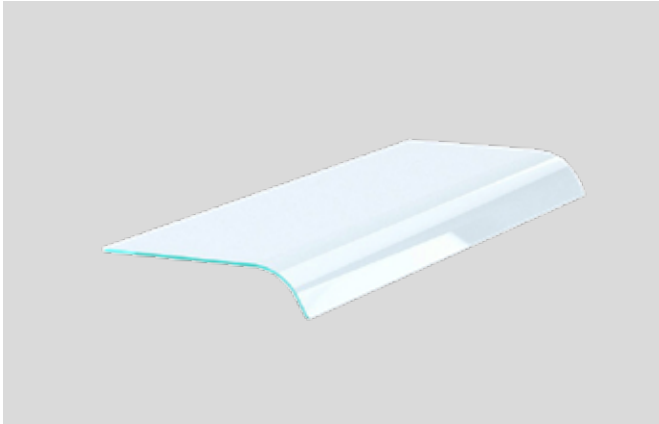
	MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	GN 1/1 CAPACITY	FUNCTION	BRACKET	GLASS SHAPE	POWER (W)	€
FOODSHIELD WITH CERAMIC HEAT											
	IPC-2 C	50/60	19043267	764x142x483	720	2	Light and ceramic heat	Oblong	Straight	600	1.020
	IPC-3 C	50/60	19043268	1089x142x483	1045	3	Light and ceramic heat	Oblong	Straight	1050	1.184
	IPC-4 C	50/60	19043269	1414x142x483	1370	4	Light and ceramic heat	Oblong	Straight	1300	1.342
	IPC-5 C	50/60	19043270	1739x142x483	1695	5	Light and ceramic heat	Oblong	Straight	1650	1.516
	IPC-R-2 C	50/60	19043285	760x142x483	720	2	Light and ceramic heat	Rectangular	Straight	600	1.020
	IPC-R-3 C	50/60	19043287	1085x142x483	1045	3	Light and ceramic heat	Rectangular	Straight	1050	1.184
	IPC-R-4 C	50/60	19043288	1410x142x483	1370	4	Light and ceramic heat	Rectangular	Straight	1300	1.342
	IPC-R-5 C	50/60	19043289	1735x142x483	1695	5	Light and ceramic heat	Rectangular	Straight	1650	1.516
	IPTC-R-2 C	50/60	19087356	720x142x515	720	2	Light and ceramic heat	Rectangular	Inclined	600	1.020
	IPTC-R-3 C	50/60	19087357	1085x142x515	1045	3	Light and ceramic heat	Rectangular	Inclined	1050	1.184
	IPTC-R-4 C	50/60	19087358	1410x142x515	1370	4	Light and ceramic heat	Rectangular	Inclined	1300	1.342
	IPTC-R-5 C	50/60	19087359	1735x610x515	1695	5	Light and ceramic heat	Rectangular	Inclined	1650	1.516
NEUTRAL BRACKET											
	ISPC		19043271	68x83x483	-	-	Neutral	Oblong	Straight	-	275
	ISPC-R		19043291	68x85x483	-	-	Neutral	Rectangular	Straight	-	275
	ISPCT-R		19087364	68x83x515	-	-	Neutral	Rectangular	Inclined	-	275
HEATING LAMP											
	IPMC	50/60	19043325	534x138x468	-	-	Light and heat	Oblong	-	300	784
	IPMC-R	50/60	19043489	532x138x465	-	-	Light and heat	Rectangular	-	300	784
FOODSHIELD FOR FROZEN PRODUCTS WELL											
	IPM-4	50/60	19052976	809x142x483	765	4 pans 360x165x180	Light	Oblong	Straight	15	788
	IPM-R-4	50/60	19052977	808x142x483	765	4 pans 360x165x180	Light	Rectangular	Straight	15	788
	IPMT-R-4	50/60	19087375	808x142x483	765	4 pans 360x165x180	Light	Rectangular	Inclined	15	788

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	330
	ICC-3-1C	19043273	1000x500x108	3	Curved	390
	ICC-4-1C	19043274	1325x500x108	4	Curved	411
	ICC-5-1C	19043275	1650x500x108	5	Curved	439
	ICC-R-2-1C	19043293	675x433x123	2	Straight	291
	ICC-R-3-1C	19043295	1000x433x123	3	Straight	343
	ICC-R-4-1C	19043296	1325x433x123	4	Straight	363
	ICC-R-5-1C	19043297	1650x433x123	5	Straight	388
	ICC-T-2-1C	19087365	675x520x6	2	Inclined	136
	ICC-T-3-1C	19087366	1000x520x6	3	Inclined	150
	ICC-T-4-1C	19087367	1325x520x6	4	Inclined	186
	ICC-T-5-1C	19087368	1650x520x6	5	Inclined	214
CENTRAL GLASS						
	ICC-2-2C	19046893	675x570x108	2	Curved	343
	ICC-3-2C	19046894	1000x570x108	3	Curved	404
	ICC-4-2C	19046895	1325x570x108	4	Curved	422
	ICC-5-2C	19046896	1650x570x108	5	Curved	486
	ICC-R-2-2C	19043298	675x585x123	2	Straight	362
	ICC-R-3-2C	19043301	1000x585x123	3	Straight	428
	ICC-R-4-2C	19043302	1325x585x123	4	Straight	454
	ICC-R-5-2C	19043303	1650x585x123	5	Straight	483



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	480
	ICC-FP-3	19051997	1000x515x477	3	Curved	557
	ICC-FP-4	19051998	1325x515x477	4	Curved	592
	ICC-FP-5	19051999	1650x515x477	5	Curved	638
	ICC-R-FP-2	19052001	675x433x483	2	Straight	439
	ICC-R-FP-3	19052002	1000x433x483	3	Straight	511
	ICC-R-FP-4	19052003	1325x433x483	4	Straight	543
	ICC-R-FP-5	19052004	1650x433x483	5	Straight	584
	ICC-T-FP-2	19087369	675x486x582	2	Inclined	257
	ICC-T-FP-3	19087370	1000x486x582	3	Inclined	287
	ICC-T-FP-4	19087371	1325x486x582	4	Inclined	328
	ICC-T-FP-5	19087372	1650x486x582	5	Inclined	408
FRONTAL GLASS FOODSHIELD FOR FROZEN PRODUCTS WELL						
	ICCM-4-1C	19052981	722x500x108	4 pans 360x165x180	Curved	361
	ICCM-R-4-1C	19052979	722x433x123	4 pans 360x165x180	Straight	317
	ICCM-T-4-1C	19087374	722x520x6	4 pans 360x165x180	Inclined	139
CENTRAL GLASS FOODSHIELD FOR FROZEN PRODUCTS WELL						
	ICCM-4-2C	19052983	722x570x108	4 pans 360x165x180	Curved	372
	ICCM-R-4-2C	19052980	722x585x123	4 pans 360x165x180	Straight	394

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



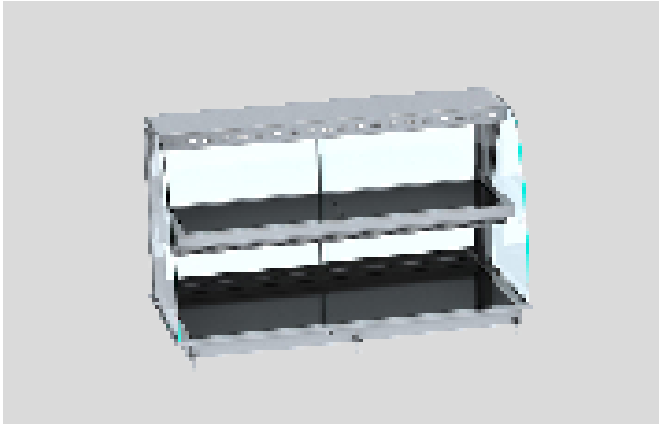
FVVR7-CT-4

	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	7.028
	FVCR7-CT-4	R455a	50/60	19091780	1440x720x1430	1415x690	4	Curtain	Swing doors	1090	4	Included	7.752
4-LEVEL CUBIC REFRIGERATED VENTILATED DISPLAY													
	FVCR7-CP-4-3	R455a	50/60	19091898	1115x720x1870	1090x690	3	Blinds	Swing doors	990	4	Included	7.862
	FVCR7-CP-4-4	R455a	50/60	19091900	1440x720x1870	1415x690	4	Blinds	Swing doors	1090	4	Included	8.735
CURVED REFRIGERATED VENTILATED DISPLAY													
	FVVR7-CT-3	R455a	50/60	19092030	1115x720x1430	1090x690	3	Curtain	Swing doors	980	4	Included	6.755
	FVVR7-CT-4	R455a	50/60	19092032	1440x720x1430	1415x690	4	Curtain	Swing doors	1075	4	Included	7.479

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.

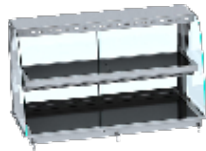
- Foodshields with light and heat located over the glass ceramic plate and shelf.
- Lighting by protected halogen lamps.
- Heating by infrared high-temperature ceramic elements.
- Two (2) electronic thermostats, with

digital display, to control and regulate the temperature on the glass ceramic plate and on the shelf separately, at the desired set point.

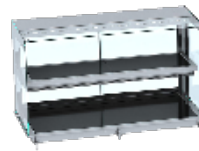
- Two (2) analogic thermostats to control and regulate the temperature of the ceramic elements separately, at the

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



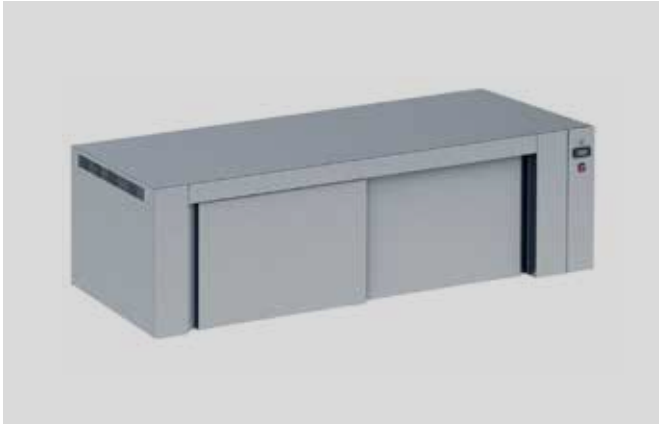
VVC6-4

	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	6.978
	VCC6-4	400V 3N 50/60	19047791	1440x610x924	1415x585	4	Black	Open	Sliding doors	4700	7.525
CURVED HOT GLASS CERAMIC DISPLAY											
	VVC6-3	400V 3N 50/60	19043229	1115x610x924	1090x585	3	Black	Open	Sliding doors	4025	6.978
	VVC6-4	400V 3N 50/60	19043230	1440x610x924	1415x585	4	Black	Open	Sliding doors	4700	7.525

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	3.031
	FRF4-31 DDD	R290	50/60	19092163	1763x676x450	GN 1/1	Swing	3	260	4	Included	3.785
	FRF5-21 DD	R290	50/60	19092164	1370x676x586	GN 1/1	Swing	2	265	4	Included	3.504
	FRF5-31 DDD	R290	50/60	19092165	1763x676x586	GN 1/1	Swing	3	375	4	Included	4.231
	FRF4-12 D	R290	50/60	19092150	1145x766x450	GN 2/1	Swing	1	250	4	Included	2.998
	FRF4-22 DD	R290	50/60	19092151	1763x766x450	GN 2/1	Swing	2	310	4	Included	4.090
	FRF5-12 D	R290	50/60	19092152	1145x766x586	GN 2/1	Swing	1	265	4	Included	3.245
	FRF5-22 DD	R290	50/60	19092153	1763x766x586	GN 2/1	Swing	2	370	4	Included	4.375
HOT RESERVE												
	RCD4-09	-	50/60	19047891	1160x720x450	-	Sliding	-	850	-	-	2.150
	RCD4-11	-	50/60	19047892	1385x720x450	-	Sliding	-	850	-	-	2.400
	RCD4-15	-	50/60	19047893	1770x720x450	-	Sliding	-	1450	-	-	2.663
	RCD4-19	-	50/60	19047894	2120x720x450	-	Sliding	-	1690	-	-	2.898
	RCD6-09	-	50/60	19047887	1160x720x610	-	Sliding	-	1450	-	-	2.191
	RCD6-11	-	50/60	19047888	1385x720x610	-	Sliding	-	1450	-	-	2.447
	RCD6-15	-	50/60	19047889	1770x720x610	-	Sliding	-	2470	-	-	2.696
	RCD6-19	-	50/60	19047890	2120x720x610	-	Sliding	-	3000	-	-	2.742
COMMON ACCESSORIES												
	KPSR	-		19056083			Set of 4 legs (height 150 mm)					133

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



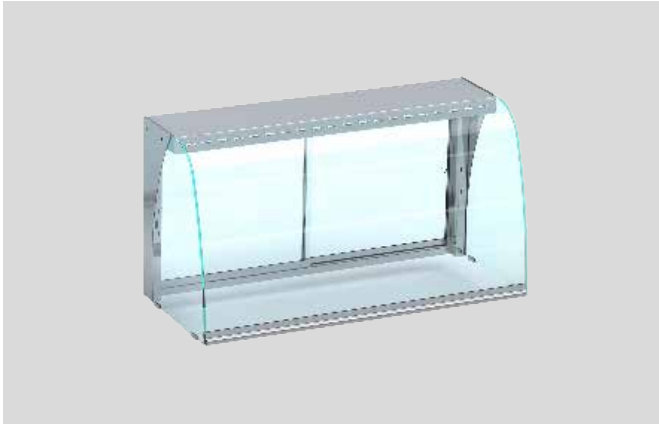
IDCN-55

	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	-	510
	IDPN-34	-	19043371	451x730	Ø434	from 240 to 340	40/45	45	-	632
HOT PLATE DISPENSER										
	IDPC-28	50/60	19043372	420x730	Ø407	from 180 to 280	40/45	45	480	1.138
	IDPC-34	50/60	19043373	480x730	Ø466	from 240 to 340	40/45	45	480	1.233

	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	-	103
	ITDP-34	-	19043375	Ø400x60	IDPC-34 - IDPN-34	from 240 to 340	-	107

	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	1.165

Showcase display

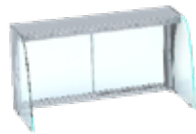


General characteristics

- 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.



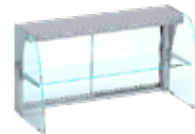
VEC-CE-4



VEC-4















VE-CE-4



VE-EI-4



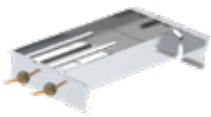
VE-CE-CB-EI-4

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	2.682
 VEC-CE-4	50/60	19043235	1430x610x752	4	Closed	Without base	Light and heat	1200	2.973
 VEC-3	50/60	19043237	1104x597x752	3	Open	Without base	Light and heat	900	2.508
 VEC-4	50/60	19043238	1430x597x752	4	Open	Without base	Light and heat	1200	2.778
CLOSED SHOWCASE DISPLAY WITH LIGHT NO BASE									
 VE-CE-3	50/60	19043240	1104x610x752	3	Closed	Without base	Light	35	2.724
 VE-CE-4	50/60	19043241	1430x610x752	4	Closed	Without base	Light	45	2.944
SHOWCASE DISPLAY WITH LIGHT AND INTERMEDIATE SHELF									
 VE-CE-CB-EI-3	50/60	19043243	1116x610x771	3	Closed	With base	Light	35	3.007
 VE-CE-CB-EI-4	50/60	19043244	1442x610x771	4	Closed	With base	Light	45	3.354
 VE-EI-3	50/60	19043246	1104x597x752	3	Open	Without base	Light	35	2.532
 VE-EI-4	50/60	19043247	1430x597x752	4	Open	Without base	Light	45	2.734
ACCESSORIES - INTERMEDIATE SHELF									
 EI-3	-	19043254	1070x348	3	Intermediate shelf for showcase displays VE-CE-3				218
 EI-4	-	19043255	1395x348	4	Intermediate shelf for showcase displays. VE-CE-4				243

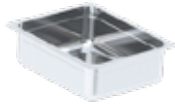
Available options

	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	197
 EV-KIT-900	50/60	19046596	400x170x65	Displays 4 GN1/1	900	290
 EV-KIT-1350	50/60	19046597	400x170x65	Displays 5 and 6 GN1/1	1350	371
OVERFLOW PAN DEFROST WATER						
 OF-PAN		19046598	GN 1/1 (65 mm height)	All refrigerated drop-in elements	-	153
TOOL TO LIFT DROP-IN						
 PAL-DROPIN		19046641	-	All drop-in elements	-	153
DIGITAL THERMOMETER KIT						
 IPCIC	50/60	19053060	132x84x70	Switch	1	60
 IPCTD/C	50/60	19095600	132x84x70	Thermometer	1	104
 IPCTI/C	50/60	19095601	132x84x70	Thermometer - Switch	1	121
GERMICIDAL LAMP						
 KUV-2/3/4	50/60	19079012	477x50x73	Ventilated wells / displays from 2 to 4 GN 1/1	25	416
 KUV-5/6	50/60	19079013	954x50x73	Ventilated wells / displays from 5 to 6 GN 1/1	50	561



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Dispensers











General characteristics

- Dispensers specially designed to store and distribute serving trays, cutlery pieces, bread rolls and / or glasses.
- Manufactured with a sturdy, high-quality, stainless steel structure.
- Dispensers over a base.
- 400 mm height, 1.5 mm thickness stainless steel worktop in satin finish.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels. Decorated on four (4) sides.
- Decoration facade at 150 mm from the ground.









SS-77



	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	-	-	-	-	1.245
	SS-147	18001484	1450x780x400	4 Columns	320	-	-	-	-	1.493
TRAY AND CUTLERY DISPENSER OVER A BASE										
	D-R-313	18003180	798x780x1514	3 GN 1/3 - 150mm	160	150	-	-	Rectangular	1.821
	D-R-613	18003190	1450x780x1514	6 GN 1/3 - 150mm	320	300	-	-	Rectangular	2.439
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	2.083
	D-R-613/2	18003192	1450x780x1514	6 GN 1/3 - 150mm + 2 GN 2/1 - 200mm	320	300	240	-	Rectangular	2.817
GLASS DISPENSER OVER A BASE										
	DV-R-6	18003193	798x780x1569	6 glass levels	-	-	-	324/360	Rectangular	2.585
	DV-R-8	18003194	798x780x1909	8 glass levels	-	-	-	432/480	Rectangular	3.103
	DV-R-62	18003196	1450x780x1569	6 x 2 glass levels	-	-	-	648/720	Rectangular	4.286
	DV-R-82	18003197	1450x780x1909	8 x 2 glass levels	-	-	-	864/960	Rectangular	5.094
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	4.156



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 474
	DC-R-2	19071812	696x345x658	6 GN 1/3 - 150 mm	300	-	-	Rectangular 743
BREAD DISPENSER OVER NEUTRAL ELEMENT								
	DP-R-1	19071813	696x667x600	1 GN 2/1 - 200 mm	-	120	-	Rectangular 474
	DP-R-2	19071814	696x667x725	2 GN 2/1 - 200 mm	-	240	-	Rectangular 767
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 755
GLASS DISPENSER OVER NEUTRAL ELEMENT								
	DV-R-4 SB	19071816	696x745x829	4 glass levels	-	-	216/240	Rectangular 1.144

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	-	1.717
	SM-2	18001495	950x850x900	Open / neutral reserve	2	1.955
	SM-3	18001496	1375x850x900	Open / neutral reserve	3	2.379
	SM-4	18001497	1600x850x900	Open / neutral reserve	4	2.749
	SM-5	18001498	1985x850x900	Open / neutral reserve	5	3.280
	SM-6	18001499	2335x850x900	Open / neutral reserve	6	3.526
	SM-3-P	18001500	1375x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	3	2.719
	SM-4-P	18001501	1600x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	4	3.180
	SM-5-P	18001502	1985x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	5	3.740
	SM-6-P	18001503	2335x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	6	4.338
CORNER ELEMENT						
	SA-I-90	18001504	1141x1141x900	90° internal angle. Open / neutral reserve	-	1.718
	SA-I-45	18001505	850x850x900	45° internal angle. Open / neutral reserve	-	1.809
	SA-E-90	18001506	935x935x900	90° external angle. Without neutral reserve	-	2.523
	SA-E-45	18001507	850x850x900	45° external angle. Without neutral reserve	-	1.939
SHOWCOOKING ELEMENT						
	SME-3	18001522	1375x850x900	200 mm recessed countertop. 3 single-phase power outlets	3	3.742
	SME-4	18001523	1600x850x900	200 mm recessed countertop. 4 single-phase power outlets	4	4.241
	SME-5	18001524	1985x850x900	200 mm recessed countertop. 5 single-phase power outlets	5	5.030
	SME-6	18001525	2335x850x900	200 mm recessed countertop. 5 single-phase power outlets	6	5.282



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	2.436
	SMC-12-I	18001516	1375x850x900	Cash register element with side arm to the left	2.436
	SMC-16	18001518	1640x1030x900	Cash register element with both side arms (central)	4.024
	SMC-16-D	18001515	1600x850x900	Cash register element with side arm to the right	2.734
	SMC-16-I	18001517	1600x850x900	Cash register element with side arm to the left	2.734
	SMC-6-D	18001519	605x850x900	Cash register element without side arm (cash register to the right)	2.286
	SMC-6-I	18001520	605x850x900	Cash register element without side arm (cash register to the left)	2.286
	SMC-8-F	18001521	800x850x900	Cash register element without side arm (cash register facing public)	2.347

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	-	3.366
	DAC-95	18001509	950x850x900	2 plate columns - heated	80-90	-	45 per column	960	4.567
GLASS BASKET DISPENSER									
	DPAN-95	18001510	950x850x900	5/6 glass baskets	-	200 // 265	120	-	3.538

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	4.562
	FSCR-SR-30-4	R290	50/60	18004621	1600x850x900	30	4	Open / neutral reserve	325	4	Included	4.892
	FSCR-SR-30-5	R290	50/60	18004622	1985x850x900	30	5	Open / neutral reserve	405	4	Included	5.826
	FSCR-SR-30-6	R290	50/60	18004623	2335x850x900	30	6	Open / neutral reserve	430	4	Included	6.441
	FSCR-CR-30-3	R290	50/60	18004624	1375x850x900	30	3	1 x GN2/1 refrigerated reserve	580	4	Included	6.460
	FSCR-CR-30-4	R290	50/60	18004625	1600x850x900	30	4	1 x GN2/1 refrigerated reserve	590	4	Included	6.610
	FSCR-CR-30-5	R290	50/60	18004626	1985x850x900	30	5	2 x GN2/1 refrigerated reserve	775	4	Included	8.190
	FSCR-CR-30-6	R290	50/60	18004627	2335x850x900	30	6	2 x GN2/1 refrigerated reserve	800	4	Included	8.805



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	6.060
	FSCV-SR-4	R290	50/60	18004637	1600x850x900	30-75-115	4	Open / neutral reserve	380	4	Included	6.519
	FSCV-SR-5	R290	50	18004638	1985x850x900	30-75-115	5	Open / neutral reserve	485	4	Included	7.287
	FSCV-SR-6	R290	50	18004639	2335x850x900	30-75-115	6	Open / neutral reserve	510	4	Included	7.909
	FSCV-CR-3	R290	50/60	18004640	1375x850x900	30-75-115	3	1 x GN2/1 refrigerated reserve	625	4	Included	7.858
	FSCV-CR-4	R290	50/60	18004641	1600x850x900	30-75-115	4	1 x GN2/1 refrigerated reserve	630	4	Included	8.298
	FSCV-CR-5	R290	50	18004642	1985x850x900	30-75-115	5	2 x GN2/1 refrigerated reserve	795	4	Included	9.544
	FSCV-CR-6	R290	50	18004643	2335x850x900	30-75-115	6	2 x GN2/1 refrigerated reserve	820	4	Included	10.204
ISLAND-TYPE NEUTRAL ICE WELL ELEMENT												
	SCNH-80-3	-	-	18001663	1265x875x900	80	3	-	-	-	-	4.716
	SCNH-80-4	-	-	18001664	1590x875x900	80	4	-	-	-	-	5.017
	SCNH-80-5	-	-	18001665	1975x875x900	80	5	-	-	-	-	5.724
	SCNH-80-6	-	-	18001666	2325x875x900	80	6	-	-	-	-	6.064
ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT												
	FSCR-3	R290	50/60	18004684	1265x875x900	80	3	-	315	4	Included	5.728
	FSCR-4	R290	50/60	18004685	1590x875x900	80	4	-	325	4	Included	6.073
	FSCR-5	R290	50/60	18004686	1975x875x900	80	5	-	405	4	Included	6.850
	FSCR-6	R290	50/60	18004687	2325x875x900	80	6	-	430	4	Included	7.280
ISLAND-TYPE VENTILATED REFRIGERATED WELL ELEMENT												
	FSCV-3	R290	50/60	18004688	1265x875x900	30-75-115	3	-	375	4	Included	6.894
	FSCV-4	R290	50/60	18004689	1590x875x900	30-75-115	4	-	380	4	Included	7.481
	FSCV-5	R290	50	18004690	1975x875x900	30-75-115	5	-	485	4	Included	8.363
	FSCV-6	R290	50	18004691	2325x875x900	30-75-115	6	-	510	4	Included	9.139

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	CUSTOMER SIDE	SERVICE SIDE	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	10.789
	FVCR-SR-CT-4	R455a	50/60	18004645	1600x850x1665	4	Open / neutral reserve	Curtain	Swing doors	1090	4	Included	11.703
	FVCR-SR-CT-5	R455a	50/60	18004646	1985x850x1665	5	Open / neutral reserve	Curtain	Swing doors	1260	4	Included	13.535
	FVCR-SR-CT-6	R455a	50/60	18004647	2335x850x1665	6	Open / neutral reserve	Curtain	Swing doors	1685	4	Included	15.726
	FVCR-CR-CT-3	R290 / R455a*	50/60	18004652	1375x850x1665	3	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1215	4	Included	12.688
	FVCR-CR-CT-4	R290 / R455a*	50/60	18004653	1600x850x1665	4	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1315	4	Included	13.599
	FVCR-CR-CT-5	R290 / R455a*	50/60	18004654	1985x850x1665	5	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1385	4	Included	15.794
	FVCR-CR-CT-6	R290 / R455a*	50/60	18004655	2335x850x1665	6	1 GN2/1 refrigerated reserve	Curtain	Swing doors	1980	4	Included	18.090

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	SERVICE SIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
4-LEVEL CUBIC VENTILATED REFRIGERATED DISPLAY													
	FVCR-SR-CP-4-3	R455a	50	18004664	1375x850x2105	3	Open / neutral reserve	Blinds	Swing doors	990	4	Included	12.690
	FVCR-SR-CP-4-4	R455a	50	18004665	1600x850x2105	4	Open / neutral reserve	Blinds	Swing doors	1090	4	Included	13.874
	FVCR-SR-CP-4-5	R455a	50	18004666	1985x850x2105	5	Open / neutral reserve	Blinds	Swing doors	1260	4	Included	15.954
	FVCR-SR-CP-4-6	R455a	50	18004667	2335x850x2105	6	Open / neutral reserve	Blinds	Swing doors	1685	4	Included	18.331
	FVCR-CR-CP-4-3	R290 / R455a*	50	18004672	1375x850x2105	3	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1215	4	Included	14.627
	FVCR-CR-CP-4-4	R290 / R455a*	50	18004673	1600x850x2105	4	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1315	4	Included	15.809
	FVCR-CR-CP-4-5	R290 / R455a*	50	18004674	1985x850x2105	5	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1385	4	Included	18.361
	FVCR-CR-CP-4-6	R290 / R455a*	50	18004675	2335x850x2105	6	1 GN2/1 refrigerated reserve	Blinds	Swing doors	1980	4	Included	20.764

Available options

	FREQUENCY HZ	CUSTOMER SIDE	RESERVE	COLD GROUP
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	4.130
	SI-SR-4	230V 1N 50/60	18001603	1600x850x900	4	Open / neutral reserve	675	4.441
	SI-SR-5	230V 1N 50/60	18001604	1985x850x900	5	Open / neutral reserve	675	5.035
	SI-SR-6	230V 1N 50/60	18001605	2335x850x900	6	Open / neutral reserve	675	5.395
	SI-CR-3	230V 1N 50/60	18001606	1375x850x900	3	Hot reserve	1895	5.693
	SI-CR-4	230V 1N 50/60	18001607	1600x850x900	4	Hot reserve	1895	6.113
	SI-CR-5	230V 1N 50/60	18001608	1985x850x900	5	Hot reserve	3120	7.206
	SI-CR-6	230V 1N 50/60	18001609	2335x850x900	6	Hot reserve	3575	7.726
GLASS CERAMIC PLATE HOT ELEMENT								
	SV-SR-2	230V 1N 50/60	18001658	950x850x900	2	Open / neutral reserve	905	3.779
	SV-SR-3	230V 1N 50/60	18001610	1375x850x900	3	Open / neutral reserve	1355	4.073
	SV-SR-4	230V 1N 50/60	18001611	1600x850x900	4	Open / neutral reserve	1805	4.450
	SV-SR-5	230V 1N 50/60	18001612	1985x850x900	5	Open / neutral reserve	2255	5.392
	SV-SR-6	230V 1N 50/60	18001613	2335x850x900	6	Open / neutral reserve	2710	5.726
	SV-CR-3	230V 1N 50/60	18001614	1375x850x900	3	Hot reserve	2805	5.522
	SV-CR-4	230V 1N 50/60	18001615	1600x850x900	4	Hot reserve	3255	6.003
	SV-CR-5	400V 3N 50/60	18001616	1985x850x900	5	Hot reserve	4275	7.563
	SV-CR-6	400V 3N 50/60	18001617	2335x850x900	6	Hot reserve	5710	8.073






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	3.946
SBM-SR-3	230V 1N 50/60	18001619	1375x850x900	190	3	Open / neutral reserve	2005	4.097
 SBM-SR-4	230V 1N 50/60	18001620	1600x850x900	190	4	Open / neutral reserve	2510	4.794
SBM-SR-5	230V 1N 50/60	18001621	1985x850x900	190	5	Open / neutral reserve	3030	4.923
SBM-SR-6	230V 1N 50/60	18001622	2335x850x900	190	6	Open / neutral reserve	3555	6.189
SBM-CR-3	230V 1N 50/60	18001623	1375x850x900	190	3	Hot reserve	2905	5.197
 SBM-CR-4	230V 1N 50/60	18001624	1600x850x900	190	4	Hot reserve	3360	6.162
SBM-CR-5	400V 3N 50/60	18001625	1985x850x900	190	5	Hot reserve	4480	6.498
SBM-CR-6	400V 3N 50/60	18001626	2335x850x900	190	6	Hot reserve	5245	8.013
DRY BAIN MARIE HOT ELEMENT								
SBMV-SR-3	230V 1N 50/60	18001627	1375x850x900	210	3	Open / neutral reserve	1550	3.987
 SBMV-SR-4	230V 1N 50/60	18001628	1600x850x900	210	4	Open / neutral reserve	2050	4.667
SBMV-SR-5	230V 1N 50/60	18001629	1985x850x900	210	5	Open / neutral reserve	3080	5.899
SBMV-SR-6	230V 1N 50/60	18001630	2335x850x900	210	6	Open / neutral reserve	3120	6.666
SBMV-CR-3	230V 1N 50/60	18001631	1375x850x900	210	3	Hot reserve	2400	5.057
 SBMV-CR-4	230V 1N 50/60	18001632	1600x850x900	210	4	Hot reserve	2900	6.035
SBMV-CR-5	400V 3N 50/60	18001633	1985x850x900	210	5	Hot reserve	4530	7.474
SBMV-CR-6	400V 3N 50/60	18001634	2335x850x900	210	6	Hot reserve	4810	8.492
ISLAND-TYPE GLASS CERAMIC PLATE HOT ELEMENT								
 SV-3	230V 1N 50/60	18001643	1265x875x900	-	3	-	1355	4.896
SV-4	230V 1N 50/60	18001644	1590x875x900	-	4	-	1805	5.386
SV-5	230V 1N 50/60	18001645	1975x850x900	-	5	-	2255	6.083
SV-6	230V 1N 50/60	18001646	2325x875x900	-	6	-	2710	6.526

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 10.973
	VCC-SR-2-4	400V 3N 50/60	18001636	1600x850x1665	4	Open / neutral reserve	Open	Sliding doors	4700 11.814
	VCC-SR-2-5	400V 3N 50/60	18001637	1985x850x1665	5	Open / neutral reserve	Open	Sliding doors	6035 13.412
	VCC-SR-2-6	400V 3N 50/60	18001638	2335x850x1665	6	Open / neutral reserve	Open	Sliding doors	7450 14.291
	VCC-CR-2-3	400V 3N 50/60	18001639	1375x850x1665	3	Hot reserve	Open	Sliding doors	5475 12.534
	VCC-CR-2-4	400V 3N 50/60	18001640	1600x850x1665	4	Hot reserve	Open	Sliding doors	6150 13.486
	VCC-CR-2-5	400V 3N 50/60	18001641	1985x850x1665	5	Hot reserve	Open	Sliding doors	8505 15.585
	VCC-CR-2-6	400V 3N 50/60	18001642	2335x850x1665	6	Hot reserve	Open	Sliding doors	10450 16.637

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	2.495
	SSM-4-W	18004693	1600x850x900	Neutral reserve with 3 swing doors and intermediate shelf	4	3.090
	SSM-5-W	18004694	1985x850x900	Neutral reserve with 4 swing doors and intermediate shelf	5	3.736
WORKTOP WITHOUT BACKSPLASH						
	SSM-2-C	18004695	950x850x900	Neutral reserve with 2 swing doors and intermediate shelf	2	2.289
	SSM-4-C	18004696	1600x850x900	Neutral reserve with 3 swing doors and intermediate shelf	4	2.884
	SSM-5-C	18004697	1985x850x900	Neutral reserve with 4 swing doors and intermediate shelf	5	3.532

Accessories support element

	MODEL	CODE	DESCRIPTION	€
BACK PANEL				
	RDP-2	18004698	Back panel for 2 GN 1/1 element	234
	RDP-4	18004699	Back panel for 4 GN 1/1 element	234
	RDP-5	18004700	Back panel for 5 GN 1/1 element	234
PLINTH				
	Z-SSM-2-W	19092470	Front and side plinth for element SSM-2-W	248
	Z-SSM-4-W	19092471	Front and side plinth for element SSM-4-W	343
	Z-SSM-5-W	19092472	Front and side plinth for element SSM-5-W	343
	Z-SSM-2-C	19092473	Perimeter plinth for element SSM-2-C	336
	Z-SSM-4-C	19092474	Perimeter plinth for element SSM-4-C	458
	Z-SSM-5-C	19092475	Perimeter plinth for element SSM-5-C	528
SIDE PLINTH				
	SPB-70-R	19092476	Detached side splash to the right	248
	SPB-70-L	19092477	Detached side splash to the left	343

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	-	-	-	-	779
SS-K-147	18003780	1450x780x200	4 Columns	320	-	-	-	-	1.055
TRAY AND CUTLERY DISPENSER OVER A BASE									
D-K-R-313	18003852	798x780x1178	3 GN 1/3 - 150mm	160	150	-	-	Rectangular	1.351
D-K-R-613	18003853	1450x780x1178	6 GN 1/3 - 150mm	320	300	-	-	Rectangular	2.011
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	1.607
D-K-R-613/2	18003855	1450x780x1178	6 GN 1/3 - 150mm + 2 GN 2/1 - 200mm	320	300	240	-	Rectangular	2.387
GLASS DISPENSER OVER A BASE									
DV-K-R-5	18003856	798x780x1200	5 glass levels	-	-	-	270/300	Rectangular	2.020
DV-K-R-52	18003857	1450x780x1200	5 x 2 glass levels	-	-	-	540/600	Rectangular	3.659
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	3.629



Neutral elements

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	CAPACITY GN 1/1	€
NEUTRAL ELEMENT						
	SM-K-2	18003787	950x850x763	Open / neutral reserve	2	1.775
	SM-K-3	18003788	1375x850x763	Open / neutral reserve	3	2.157
	SM-K-4	18003789	1600x850x763	Open / neutral reserve	4	2.495
	SM-K-5	18003790	1985x850x763	Open / neutral reserve	5	2.975
CORNER ELEMENT						
	SA-I-K-90	18003791	1141x1141x763	90° internal angle. Open / neutral reserve	-	1.625
	SA-I-K-45	18003792	850x850x763	45° internal angle. Open / neutral reserve	-	2.007
	SA-E-K-90	18003793	935x935x763	90° external angle. Without neutral reserve	-	2.373
	SA-E-K-45	18003794	850x850x763	45° external angle. Without neutral reserve	-	1.791
FACADE ELEMENT						
	F-K-14	18003850	1400x215x763	Facade element = 1400 mm	-	1.930













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	4.424
	FSCR-K-SR-30-4	R290	50/60	18003798	1600x850x763	30	4	Open / neutral reserve	325	4	Included	4.746
	FSCR-K-SR-30-5	R290	50/60	18003799	1985x850x763	30	5	Open / neutral reserve	405	4	Included	5.652
	FSCR-K-CR-30-3	R290	50/60	18003800	1375x850x763	30	3	1 x GN2/1 refrigerated reserve	580	4	Included	6.267
	FSCR-K-CR-30-4	R290	50/60	18003801	1600x850x763	30	4	1 x GN2/1 refrigerated reserve	590	4	Included	6.411
	FSCR-K-CR-30-5	R290	50/60	18003802	1985x850x763	30	5	2 x GN2/1 refrigerated reserve	775	4	Included	7.945
ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT												
	FSCR-K-3	R290	50/60	18003810	1265x875x763	80	3	-	315	4	Included	5.600
	FSCR-K-4	R290	50/60	18003811	1590x875x763	80	4	-	325	4	Included	6.052
	FSCR-K-5	R290	50/60	18003812	1975x850x763	80	5	-	405	4	Included	6.744

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	12.392
	FVCRE-K-SR-CT-4	R455a	50/60	18003804	1600x850x1733	4	Open / neutral reserve	Curtain	Swing doors	2020	3	Included	13.532
	FVCRE-K-SR-CT-5	R455a	50/60	18003805	1985x850x1733	5	Open / neutral reserve	Curtain	Swing doors	2250	3	Included	15.786
	FVCRE-K-CR-CT-3	R290/ R455a*	50/60	18003806	1375x850x1733	3	1 x GN2/1 refrigerated reserve	Curtain	Swing doors	2020	3	Included	14.271
	FVCRE-K-CR-CT-4	R290/ R455a*	50/60	18003807	1600x850x1733	4	1 x GN2/1 refrigerated reserve	Curtain	Swing doors	2290	3	Included	15.406
	FVCRE-K-CR-CT-5	R290/ R455a*	50/60	18003808	1985x850x1733	5	1 x GN2/1 refrigerated reserve	Curtain	Swing doors	2520	3	Included	18.123

Hot Elements

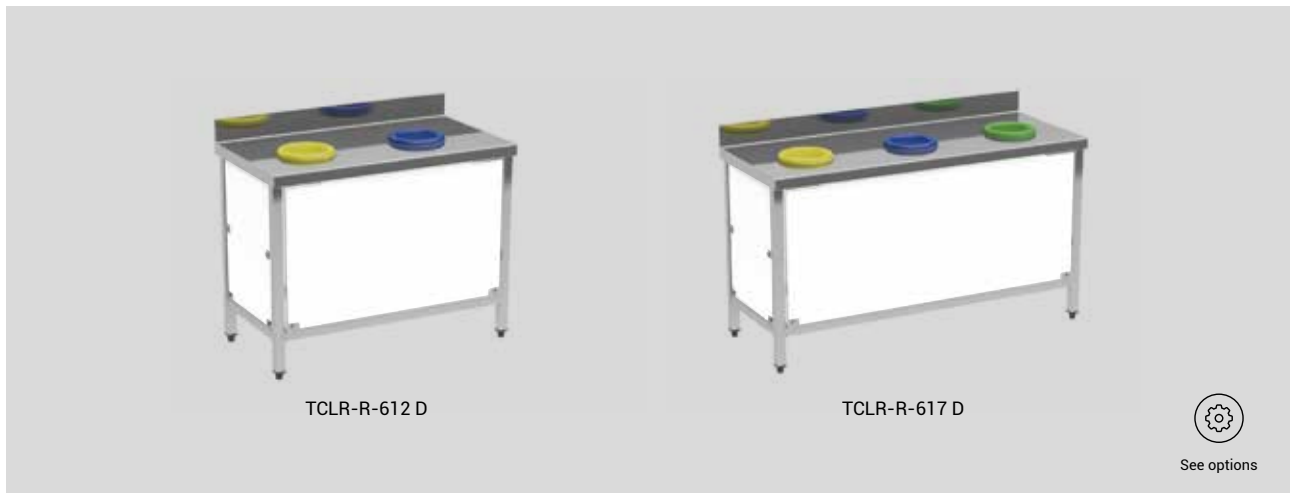
	MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	POWER (W)	€
GLASS CERAMIC PLATE HOT ELEMENT								
	SV-K-SR-3	230V 1N 50/60	18003813	1375x850x900	3	Open / neutral reserve	1355	3.934
	SV-K-SR-4	230V 1N 50/60	18003815	1600x850x900	4	Open / neutral reserve	1805	4.298
	SV-K-SR-5	230V 1N 50/60	18003817	1985x850x900	5	Open / neutral reserve	2255	5.207
	SV-K-CR-3	230V 1N 50/60	18003819	1375x850x900	3	Hot reserve	2805	5.333
	SV-K-CR-4	230V 1N 50/60	18003821	1600x850x900	4	Hot reserve	3255	5.795
	SV-K-CR-5	400V 3N 50/60	18003823	1985x850x900	5	Hot reserve	4275	7.304
GLASS CERAMIC PLATE HOT ELEMENT- 90° LÍNE								
	SV-K90-SR-3	230V 1N 50/60	18003814	1375x850x900	3	Open / neutral reserve	1355	3.934
	SV-K90-SR-4	230V 1N 50/60	18003816	1600x850x900	4	Open / neutral reserve	1805	4.298
	SV-K90-SR-5	230V 1N 50/60	18003818	1985x850x900	5	Open / neutral reserve	2255	5.207
	SV-K90-CR-3	230V 1N 50/60	18003820	1375x850x900	3	Hot reserve	2805	5.333
	SV-K90-CR-4	230V 1N 50/60	18003822	1600x850x900	4	Hot reserve	3255	5.795
	SV-K90-CR-5	400V 3N 50/60	18003824	1985x850x900	5	Hot reserve	4275	7.304
WET BAIN MARIE HOT ELEMENT								
	SBM-K-SR-3	230V 1N 50/60	18003825	1375x850x900	3	Open / neutral reserve	2005	3.956
	SBM-K-SR-4	230V 1N 50/60	18003827	1600x850x900	4	Open / neutral reserve	2510	4.628
	SBM-K-SR-5	230V 1N 50/60	18003829	1985x850x900	5	Open / neutral reserve	3030	4.753
	SBM-K-CR-3	230V 1N 50/60	18003831	1375x850x900	3	Hot reserve	2905	5.019
	SBM-K-CR-4	230V 1N 50/60	18003833	1600x850x900	4	Hot reserve	3360	5.950
	SBM-K-CR-5	400V 3N 50/60	18003835	1985x850x900	5	Hot reserve	4480	6.276
WET BAIN MARIE HOT ELEMENT - 90° LÍNE								
	SBM-K90-SR-3	230V 1N 50/60	18003826	1375x850x900	3	Open / neutral reserve	2005	3.956
	SBM-K90-SR-4	230V 1N 50/60	18003828	1600x850x900	4	Open / neutral reserve	2510	4.628
	SBM-K90-SR-5	230V 1N 50/60	18003830	1985x850x900	5	Open / neutral reserve	3030	4.753
	SBM-K90-CR-3	230V 1N 50/60	18003832	1375x850x900	3	Hot reserve	2905	5.019
	SBM-K90-CR-4	230V 1N 50/60	18003834	1600x850x900	4	Hot reserve	3360	5.950
	SBM-K90-CR-5	400V 3N 50/60	18003836	1985x850x900	5	Hot reserve	4480	6.276
DRY BAIN MARIE HOT ELEMENT								
	SBMV-K-SR-3	230V 1N 50/60	18003837	1375x850x900	3	Open / neutral reserve	1550	3.850
	SBMV-K-SR-4	230V 1N 50/60	18003839	1600x850x900	4	Open / neutral reserve	2050	4.507
	SBMV-K-SR-5	230V 1N 50/60	18003841	1985x850x900	5	Open / neutral reserve	3080	5.698
	SBMV-K-CR-3	230V 1N 50/60	18003843	1375x850x900	3	Hot reserve	2400	4.884
	SBMV-K-CR-4	230V 1N 50/60	18003845	1600x850x900	4	Hot reserve	2900	5.829
	SBMV-K-CR-5	400V 3N 50/60	18003847	1985x850x900	5	Hot reserve	4530	7.218
DRY BAIN MARIE HOT ELEMENT - 90° LINE								
	SBMV-K90-SR-3	230V 1N 50/60	18003838	1375x850x900	3	Open / neutral reserve	1550	3.850
	SBMV-K90-SR-4	230V 1N 50/60	18003840	1600x850x900	4	Open / neutral reserve	2050	4.507
	SBMV-K90-SR-5	230V 1N 50/60	18003842	1985x850x900	5	Open / neutral reserve	3080	5.698
	SBMV-K90-CR-3	230V 1N 50/60	18003844	1375x850x900	3	Hot reserve	2400	4.884
	SBMV-K90-CR-4	230V 1N 50/60	18003846	1600x850x900	4	Hot reserve	2900	5.829
	SBMV-K90-CR-5	400V 3N 50/60	18003848	1985x850x900	5	Hot reserve	4530	7.218

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° LÍNE	-	-	-
WET BAIN MARIE HOT ELEMENT	-	-	Manual - Automatic
WET BAIN MARIE HOT ELEMENT - 90° LÍNE	-	-	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	1.176
	TCLR-R-617 D	19094263	1700x600x850	3	1.667
KIDS 					
	TCLR-R-K-612 D	19094264	1200x600x700	2	1.154
	TCLR-R-K-617 D	19094265	1700x600x700	3	1.645

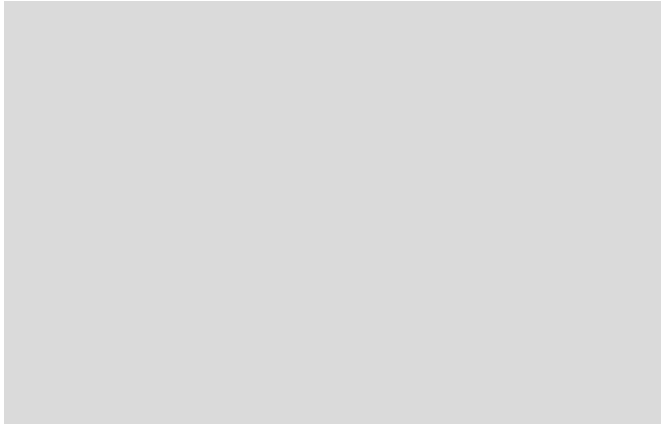


Rubber ring

- 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

ISPCCS-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	679
	IPLS-R-3	50/60	19071984	1089x142x426	3	Light	1 Level	Rectangular	25	746
	IPLS-R-4	50/60	19071985	1414x142x426	4	Light	1 Level	Rectangular	35	809
	IPLS-R-5	50/60	19071986	1739x142x426	5	Light	1 Level	Rectangular	45	879
	IPLS-R-6	50/60	19071988	2064x142x426	6	Light	1 Level	Rectangular	55	1.099
FOODSHIELD WITH HALOGEN HEAT										
	IPCS-R-2	50/60	19072011	764x142x426	2	Light and heat	1 Level	Rectangular	600	788
	IPCS-R-3	50/60	19072012	1089x142x426	3	Light and heat	1 Level	Rectangular	900	916
	IPCS-R-4	50/60	19072013	1414x142x426	4	Light and heat	1 Level	Rectangular	1200	1.043
	IPCS-R-5	50/60	19072014	1739x142x426	5	Light and heat	1 Level	Rectangular	1500	1.169
	IPCS-R-6	50/60	19072015	2064x142x426	6	Light and heat	1 Level	Rectangular	1500	1.389
FOODSHIELD WITH CERAMIC HEAT										
	IPCS-R-2 C	50/60	19072016	764x142x426	2	Light and ceramic heat	1 Level	Rectangular	600	1.020
	IPCS-R-3 C	50/60	19072017	1089x142x426	3	Light and ceramic heat	1 Level	Rectangular	1050	1.184
	IPCS-R-4 C	50/60	19072018	1414x142x426	4	Light and ceramic heat	1 Level	Rectangular	1300	1.342
	IPCS-R-5 C	50/60	19072019	1739x142x426	5	Light and ceramic heat	1 Level	Rectangular	1650	1.516
	IPCS-R-6 C	50/60	19072021	2064x142x426	6	Light and ceramic heat	1 Level	Rectangular	1650	1.735
NEUTRAL BRACKET										
	ISPCCS-R		19071964	68x85x426	-	Neutral	1 Level	Rectangular	-	275
	ISPCCS-R-2		19071966	68x85x676	-	Neutral	2 Levels	Rectangular	-	456

MODEL	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	GLASS SHAPE	€
FRONTAL GLASS					
ICC-R-2 1C	19043293	675x433x123	2	Straight	291
ICC-R-3 1C	19043295	1000x433x123	3	Straight	343
ICC-R-4 1C	19043296	1325x433x123	4	Straight	363
ICC-R-5 1C	19043297	1650x433x123	5	Straight	388
ICC-R-6 1C	19047843	1975x433x123	6	Straight	606
CENTRAL GLASS					
ICC-R-2 2C	19043298	675x585x123	2	Straight	362
ICC-R-3 2C	19043301	1000x585x123	3	Straight	428
ICC-R-4 2C	19043302	1325x585x123	4	Straight	454
ICC-R-5 2C	19043303	1650x585x123	5	Straight	483
ICC-R-6 2C	19047844	1975x585x123	6	Straight	703
CLOSED FRONTAL GLASS					
ICCS-R-FP-2	19072075	675x433x420	2	Straight	439
ICCS-R-FP-3	19072076	1000x433x420	3	Straight	511
ICCS-R-FP-4	19072077	1325x433x420	4	Straight	543
ICCS-R-FP-5	19072078	1650x433x420	5	Straight	584
ICCS-R-FP-6	19072079	1975x433x420	6	Straight	682

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	-	767
	ECR-3	-	19056249	1089x540x446	3	Neutral	Stainless steel shelf	Rectangular	-	843
	ECR-4	-	19056250	1414x540x446	4	Neutral	Stainless steel shelf	Rectangular	-	911
	ECR-5	-	19056251	1739x540x446	5	Neutral	Stainless steel shelf	Rectangular	-	1.050
	ECR-6	-	19056252	2064x540x446	6	Neutral	Stainless steel shelf	Rectangular	-	1.195
LIGHT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	ECR-L-2	50/60	19086845	764x540x446	2	Light	Stainless steel shelf	Rectangular	15	691
	ECR-L-3	50/60	19086846	1089x540x446	3	Light	Stainless steel shelf	Rectangular	25	750
	ECR-L-4	50/60	19086847	1414x540x446	4	Light	Stainless steel shelf	Rectangular	35	944
	ECR-L-5	50/60	19086848	1739x540x446	5	Light	Stainless steel shelf	Rectangular	45	1.105
	ECR-L-6	50/60	19086849	2064x540x446	6	Light	Stainless steel shelf	Rectangular	55	1.293
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	1.107
	ECR-LC-3	50/60	19056262	1089x540x446	3	Light and heat	Stainless steel shelf	Rectangular	900	1.222
	ECR-LC-4	50/60	19056263	1414x540x446	4	Light and heat	Stainless steel shelf	Rectangular	1200	1.494
	ECR-LC-5	50/60	19056264	1739x540x446	5	Light and heat	Stainless steel shelf	Rectangular	1500	1.740
	ECR-LC-6	50/60	19056265	2064x540x446	6	Light and heat	Stainless steel shelf	Rectangular	1500	1.968
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	1.385
	ECR-LC-3 C	50/60	19071820	1089x540x446	3	Light and ceramic heat	Stainless steel shelf	Rectangular	1050	1.542
	ECR-LC-4 C	50/60	19071821	1414x540x446	4	Light and ceramic heat	Stainless steel shelf	Rectangular	1300	1.855
	ECR-LC-5 C	50/60	19071822	1739x540x446	5	Light and ceramic heat	Stainless steel shelf	Rectangular	1650	2.156
	ECR-LC-6 C	50/60	19071823	2064x540x446	6	Light and ceramic heat	Stainless steel shelf	Rectangular	1650	2.382

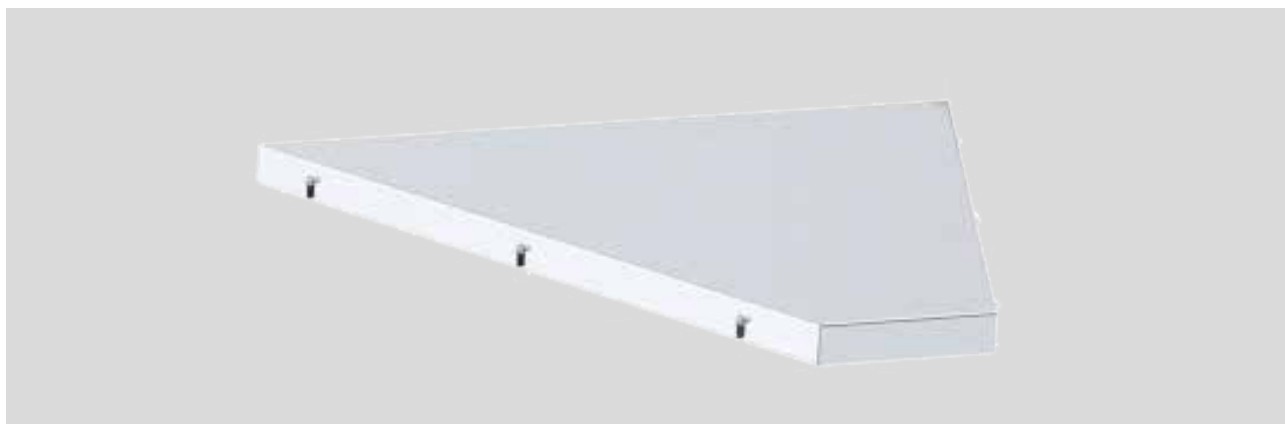


	MODEL	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	FUNCTION	TYPE	BRACKET	NUMBER OF BRACKETS	€
NEUTRAL FOODSHIELD WITH VERTICAL PROTECTION GLASS									
	SCP-R-2	19056934	778x70x420	2	Neutral	Without passing plate platform	Rectangular	2	495
	SCP-R-3	19056874	1103x70x420	3	Neutral	Without passing plate platform	Rectangular	2	595
	SCP-R-4	19056875	1428x70x420	4	Neutral	Without passing plate platform	Rectangular	2	703
	SCP-R-5	19056877	1753x70x420	5	Neutral	Without passing plate platform	Rectangular	3	851
	SCP-R-6	19056878	2078x70x420	6	Neutral	Without passing plate platform	Rectangular	3	919
	NEUTRAL FOODSHIELD WITH PASSING PLATE PLATFORM AND VERTICAL PROTECTION GLASS								
	SCPP-R-2	18001812	778x270x420	2	Neutral	With passing plate platform	Rectangular	2	814
	SCPP-R-3	18001805	1103x270x420	3	Neutral	With passing plate platform	Rectangular	2	918
	SCPP-R-4	18001806	1428x270x420	4	Neutral	With passing plate platform	Rectangular	2	1.031
	SCPP-R-5	18001807	1753x270x420	5	Neutral	With passing plate platform	Rectangular	3	1.165
	SCPP-R-6	18001809	2078x270x420	6	Neutral	With passing plate platform	Rectangular	3	1.236
	SIDE PROTECTION GLASS								
	ICL-EC	-	19084852	-	-	-	-	-	149

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	234
	ESN-3	19037883	1068x670	Height-adjustable shelf for SM-3	325
	ESN-4	19037884	1294x670	Height-adjustable shelf for SM-4	378
	ESN-5	19037885	1679x670	Height-adjustable shelf for SM-5	461
	ESN-6	19042746	2029x670	Height-adjustable shelf for SM-6	537
	ESN-3-P	19070426	1068x670	Height-adjustable shelf for SM-3-P	325
	ESN-4-P	19070427	1294x670	Height-adjustable shelf for SM-4-P	378
	ESN-5-P	19070428	1679x670	Height-adjustable shelf for SM-5-P	461
	ESN-6-P	19070429	2029x670	Height-adjustable shelf for SM-6-P	537
CORNER ELEMENTS ACCESSORIES					
	ES-I-45	19037895	578x530	Height-adjustable shelf for SA-I-45	159
	ES-I-90	19037894	1162x591	Height-adjustable shelf for SA-I-90	237
CASH REGISTER ELEMENTS ACCESSORIES					
	CJL-1	19046593	311x401x111	Drawer with lock for SMC-16, SMC-6-D, SMC-6-I, SMC-8-F	599
	CJL-2	19046594	311x401x111	Drawer with lock for SMC-12-D, SMC-12-I, SMC-16-D, SMC-16-I	599
PLATE DISPENSERS ACCESSORIES					
	ITDP-28	19043374	Ø 400x60	Lid covers for plate dispenser with Ø 280 mm	103

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	-	215
	ESF-4	19046586	759x670	Height-adjustable shelf for 4 GN 1/1	-	267
	ESF-5/6	19046587	1144x670	Height-adjustable shelf for 5 or 6 GN 1/1	-	350
	SP-70	19043113	680x250x170	Stainless steel plate rack shelf for island-type elements	-	345
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	197
	EV-KIT-900	19046596	400x170x65	Evaporation kit defrost water for 4 GN 1/1 refrigerated displays	900	290
	EV-KIT-1350	19046597	400x170x65	Evaporation kit defrost water for 5 GN 1/1 refrigerated displays	1350	371
	OF-PAN	19046598	GN 1/1-150 mm	Overflow pan for defrost water	-	153
	KUV-2/3/4	19079012	477x50x73	Germicidal lamp for ventilated wells and displays from 2 to 4 GN 1/1	25	416
	KUV-5/6	19079013	954x50x73	Germicidal lamp for ventilated wells and displays from 5 to 6 GN 1/1	50	561
	PAL-DROPIN	19046641	-	Tool to lift technical elements	-	153

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	3.345
	ICCB-6-3C	230V 1N 50-60	19043641	685x670x730	3 drawers. Capacity 3 GN 1/1 pans.	850	3.648
HOT ELEMENTS ACCESSORIES							
	ESC-2	-	19046588	412x670	Height-adjustable shelf for 2 GN 1/1	-	226
	ESC-3	-	19046589	837x670	Height-adjustable shelf for 3 GN 1/1	-	282
	ESC-4	-	19046590	1062x670	Height-adjustable shelf for 4 GN 1/1	-	335
	ESC-5	-	19046591	1447x670	Height-adjustable shelf for 5 GN 1/1	-	417
	ESC-6	-	19046592	1797x670	Height-adjustable shelf for 6 GN 1/1	-	494
	FS-VIT	-	19046602	-	Stainless steel frame support for glass ceramic self-service elements	-	182
	SP-70	-	19043113	680x250x170	Stainless steel plate rack shelf for island-type elements	-	345
	PAL-DROPIN	-	19046641	-	Tool to lift technical elements	-	153



Z-3GN



IPCTI/C



DBFLI

MODEL	CODE	APPLIES TO	€
Z-SS-77-ISL	19046603	Dispenser over base 798 mm	297
Z-SS-147-ISL	19046604	Dispenser over base 1450 mm	418
Z-SM-450	19046605	SM-450	44
Z-SM-450-LW	19046606	SM-450	123
Z-SM-450-L2W	19046607	SM-450	203
Z-SA-I-90	19046630	90° internal angle. Open / neutral reserve	48
Z-SA-I-45	19046631	45° internal angle. Open / neutral reserve	26
Z-SA-E-90	19046632	90° external angle. Without neutral reserve	137
Z-SA-E-45	19046633	45° external angle. Without neutral reserve	71
Z-F-5	19046608	F-5	54
Z-F-5-LW	19046609	F-5	74
Z-F-14	19095818	F-14	146
Z-F-14-LW	19095819	F-14	202
Z-BL	19046610	BL	21
Z-BL-LW	19070148	BL	101
Z-SMC-12 L2W	19070149	SMC-12-D, SMC-12-I	230
Z-SMC-12 LWS	19070290	SMC-12-D, SMC-12-I	151
Z-SMC-16 L2W	19070291	SMC-16-D, SMC-16-I	250
Z-SMC-16 LWS	19070292	SMC-16-D, SMC-16-I	171
Z-SMC-16-C-ISL	19046637	SMC-16	446
Z-SMC-8	19046638	SMC-8-F	76
Z-SMC-8-LW	19046639	SMC-8-F	155

MODEL	CODE	APPLIES TO	€
Z-SMC-8-L2W	19046640	SMC-8-F	235
Z-SMC-6	19046634	SMC-6-D, SMC-6-I	58
Z-SMC-6-ISL	19070293	SMC-6-D, SMC-6-I	275
Z-2GN	19046611	950 mm element	91
Z-2GN-LW	19046612	950 mm element	170
Z-2GN-L2W	19046613	950 mm element	249
Z-3GN	19046614	1375 mm element	131
Z-3GN-LW	19046615	1375 mm element	210
Z-3GN-L2W	19046616	1375 mm element	290
Z-4GN	19046617	1600 mm element	151
Z-4GN-LW	19046618	1600 mm element	230
Z-4GN-L2W	19046619	1600 mm element	309
Z-5GN	19046620	1985 mm element	187
Z-5GN-LW	19046621	1985 mm element	267
Z-5GN-L2W	19046622	1985 mm element	346
Z-6GN	19046623	2335 mm element	219
Z-6GN-LW	19046624	2335 mm element	299
Z-6GN-L2W	19046625	2335 mm element	378
Z-3GN-ISL	19046626	1265 mm island-type element	403
Z-4GN-ISL	19046627	1590 mm island-type element	462
Z-5GN-ISL	19046628	1975 mm island-type element	534
Z-6GN-ISL	19046629	2325 mm island-type element	599

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 60
	IPCTD/C	50/60	19095600	132x84x70	Thermometer	1 104
	IPCTI/C	50/60	19095601	132x84x70	Thermometer - Switch	1 121

MODEL	CODE	DESCRIPTION	€
END OF LINE DECORATION			
	DBFLI	19080942	Basic color decoration end of line left 250
	DBFLD	19080943	Basic color decoration end of line right 250

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



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 ?

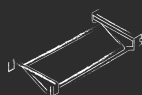
We suggest you to
use this type of
shelf for ...



Layout example
according to the
wine cellar height
2300 / 2600



Capacity
09 bottles/
shelf

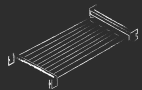


x2 / x2
DIS-20



Capacity
08 bottles/
shelf

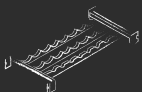
Still and/or low
alcohol wines



x1 / x2
DIS-0-180



Capacity
08 bottles/
shelf

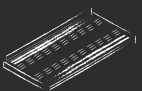


x1 / x2
DIS-0-90



Capacity
43 bottles/
shelf

Champagne,
sparkling and high
alcohol wines



x1 / x1
DIS-90



Capacity
43 bottles/
shelf

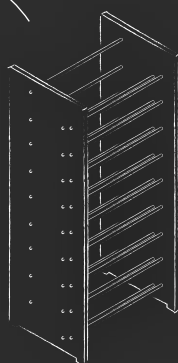
Base





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.

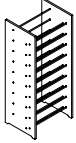

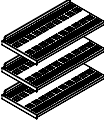
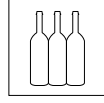
- White LED lighting in all perimeters, adjustable by remote control. Other LED color options available on demand.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, wine cellars are shipped in two sections: body and removable 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	10.771
	FWC-2302-T2-C-LR-W-GRE TR	50	19092297	1697 x 632 x 2300	Grey	2	2	2520	18.322
	FWC-2301-T1-C-L-W-BLA TR	50	19092282	862 x 632 x 2300	Black	1	1	1335	10.771
	FWC-2302-T2-C-LR-W-BLA TR	50	19092294	1697 x 632 x 2300	Black	2	2	2520	18.322
	FWC-2601-T1-C-L-W-GRE TR	50	19092303	862 x 632 x 2600	Grey	1	1	1420	11.149
	FWC-2602-T2-C-LR-W-GRE TR	50	19092315	1697 x 632 x 2600	Grey	2	2	2800	19.344
	FWC-2601-T1-C-L-W-BLA TR	50	19092300	862 x 632 x 2600	Black	1	1	1420	11.149
	FWC-2602-T2-C-LR-W-BLA TR	50	19092312	1697 x 632 x 2600	Black	2	2	2800	19.344
	FWC-2302-T1-C-LR-W-GRE TR	50	19092291	1697 x 632 x 2300	Grey	2	1	2295	17.648
	FWC-2302-T1-C-LR-W-BLA TR	50	19092288	1697 x 632 x 2300	Black	2	1	2295	17.648
	FWC-2602-T1-C-LR-W-GRE TR	50	19092309	1697 x 632 x 2600	Grey	2	1	2700	18.750
	FWC-2602-T1-C-LR-W-BLA TR	50	19092306	1697 x 632 x 2600	Black	2	1	2700	18.750
WALL-MOUNTED WINE CELLARS									
	FWC-2301-T1-W-L-W-GRE TR	50	19092321	862 x 632 x 2300	Grey	1	1	1335	10.347
	FWC-2302-T2-W-LR-W-GRE TR	50	19092333	1697 x 632 x 2300	Grey	2	2	2520	17.643
	FWC-2301-T1-W-L-W-BLA TR	50	19092318	862 x 632 x 2300	Black	1	1	1335	10.347
	FWC-2302-T2-W-LR-W-BLA TR	50	19092330	1697 x 632 x 2300	Black	2	2	2520	17.643
	FWC-2601-T1-W-L-W-GRE TR	50	19092339	862 x 632 x 2600	Grey	1	1	1420	10.896
	FWC-2602-T2-W-LR-W-GRE TR	50	19092351	1697 x 632 x 2600	Grey	2	2	2800	18.689
	FWC-2601-T1-W-L-W-BLA TR	50	19092336	862 x 632 x 2600	Black	1	1	1420	10.896
	FWC-2602-T2-W-LR-W-BLA TR	50	19092348	1697 x 632 x 2600	Black	2	2	2800	18.689
	FWC-2302-T1-W-LR-W-GRE TR	50	19092327	1697 x 632 x 2300	Grey	2	1	2295	17.237
	FWC-2302-T1-W-LR-W-BLA TR	50	19092324	1697 x 632 x 2300	Black	2	1	2295	17.237
	FWC-2602-T1-W-LR-W-GRE TR	50	19092345	1697 x 632 x 2600	Grey	2	1	2700	18.109
	FWC-2602-T1-W-LR-W-BLA TR	50	19092342	1697 x 632 x 2600	Black	2	1	2700	18.109

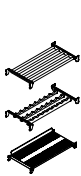
Cold group options: 60Hz and remote cold group.

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	1.648
DIM-20-26 (h 2600 mm) 19067948		7 bottles	11 shelves	77 bottles	1.814

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)	296
	DIS-0-90 19067950	8 bottles	9 / 11 shelves	72 / 108 bottles	372
	DIS-0-180 19067951	8 bottles	9 / 11 shelves	72 / 108 bottles	221
	DIS-20 19067952	9 bottles	9 / 11 shelves	81 / 99 bottles	217
	DIM-90 19067953	20 kg (transparent methacrylate shelf to place salami and cheese)	5 / 6 shelves	100 Kg / 120 Kg	237
	G-10 19067988	10 kg (salami)			32

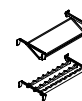
Examples of shelf layout



TYPE	No SHELVES	
	2300 mm (118 BOTTLES)	2600 mm (134 BOTTLES)
DIS-0-180	2	3
DIS-0-90	2	3
DIS-90	1	1
BASE	1	1

TYPE	No SHELVES	
	2300 mm (147 BOTTLES)	2600 mm (165 BOTTLES)
DIS-20	2	4
DIS-90	2	2
BASE	1	1

TYPE	No SHELVES	
	2300 mm (77 BOTTLES)	2600 mm (94 BOTTLES)
DIS-0-180	4	5
DIS-20	5	6



TYPE	No SHELVES	
	2300 mm (72 BOTTLES)	2600 mm (88 BOTTLES)
DIS-0-180	4	5
DIS-0-90	5	6

TYPE	No SHELVES	
	2300 mm (120 BOTTLES)	2600 mm (137 BOTTLES)
DIS-20	2	3
DIS-0-90	2	3
DIS-90	1	1
BASE	1	1

TYPE	No SHELVES	
	2300 mm (104 BOTTLES)	2600 mm (121 BOTTLES)
DIS-20	5	6
DIS-0-90	2	3
BASE	1	1

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)	Nº OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75 CL)	ELECTRIC POWER (W)	€
	CWC-180	R-600a	50	19089796	505x570x950	1	130	25	225	1.208
			60	19089797					-	1.232
	CWC-300	R-600a	50	19089798	620x655x1.850	1	400	72	257	1.737
			60	19089799					-	1.772
	CWC-600	R-600a	50	19089800	1.240x655x1.850	2	800	144	513	3.446
			60	19089801					-	3.515

Accessories

KIT	CODE	QUANTITY OF KITS TO ORDER BY APPLIANCE			€
		WR-180	WR-300	WR-600	
BLACK ROD SHELVES KIT					
Black rod shelf WR-180	19097789	x1	-	-	124
Black rod shelf WR-300	19097794	-	x1	x1	162
Black rod shelf 45° WR-300	19097795	-	x2	x2	41
KIT SHELVES OF WOOD					
Shelf of wood WR-180	19097793	x 1	-	-	422
Shelf of wood WR-300	19097791	-	x 1	x 1	438
Shelf of wood 45° WR-300	19097792	-	x 2	x 2	450

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	22.942
	FMA-2302-C-LR-W-BLA TR	50/60	19092354	1697 x 632 x 2300	Black	2	2365	22.942
	FMA-2602-C-LR-W-GRE TR	50/60	19092363	1697 x 632 x 2600	Grey	2	2335	23.509
	FMA-2602-C-LR-W-BLA TR	50/60	19092360	1697 x 632 x 2600	Black	2	2335	23.509
WALL MOUNTED DRY-AGING CABINET								
	FMA-2301-W-L-W-GRE TR	50/60	19092369	862 x 632 x 2300	Grey	1	1180	15.872
	FMA-2301-W-L-W-BLA TR	50/60	19092366	862 x 632 x 2300	Black	1	1180	15.872
	FMA-2601-W-L-W-GRE TR	50/60	19092381	862 x 632 x 2600	Grey	1	1160	16.309
	FMA-2601-W-L-W-BLA TR	50/60	19092378	862 x 632 x 2600	Black	1	1160	16.309
	FMA-2302-W-LR-W-GRE TR	50/60	19092375	1697 x 632 x 2300	Grey	2	2245	22.561
	FMA-2302-W-LR-W-BLA TR	50/60	19092372	1697 x 632 x 2300	Black	2	2245	22.561
	FMA-2602-W-LR-W-GRE TR	50/60	19092387	1697 x 632 x 2600	Grey	2	2215	22.938
	FMA-2602-W-LR-W-BLA TR	50/60	19092384	1697 x 632 x 2600	Black	2	2215	22.938

Cold group options: 60Hz and remote cold group.

Dry-aging meat cabinet (MD) Meat Agerl **Advance**





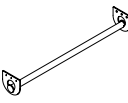


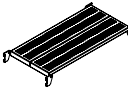
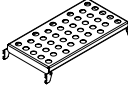


General characteristics

- 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	12.269
	FMD-2301-C-L-W-BLA TR	50/60	19092390	862 x 632 x 2300	Black	1	1800	12.269
	FMD-2601-C-L-W-GRE TR	50/60	19092405	862 x 632 x 2600	Grey	1	1780	12.670
	FMD-2601-C-L-W-BLA TR	50/60	19092402	862 x 632 x 2600	Black	1	1780	12.670
	FMD-2302-C-LR-W-GRE TR	50/60	19092399	1697 x 632 x 2300	Grey	2	3485	20.364
	FMD-2302-C-LR-W-BLA TR	50/60	19092396	1697 x 632 x 2300	Black	2	3485	20.364
	FMD-2602-C-LR-W-GRE TR	50/60	19092411	1697 x 632 x 2600	Grey	2	3455	21.097
	FMD-2602-C-LR-W-BLA TR	50/60	19092408	1697 x 632 x 2600	Black	2	3455	21.097
WALL MOUNTED DRY-AGING CABINET								
	FMD-2301-W-L-W-GRE TR	50/60	19092417	862 x 632 x 2300	Grey	1	1740	12.137
	FMD-2301-W-L-W-BLA TR	50/60	19092414	862 x 632 x 2300	Black	1	1740	12.137
	FMD-2601-W-L-W-GRE TR	50/60	19092429	862 x 632 x 2600	Grey	1	1720	12.297
	FMD-2601-W-L-W-BLA TR	50/60	19092426	862 x 632 x 2600	Black	1	1720	12.297
	FMD-2302-W-LR-W-GRE TR	50/60	19092423	1697 x 632 x 2300	Grey	2	3365	19.567
	FMD-2302-W-LR-W-BLA TR	50/60	19092420	1697 x 632 x 2300	Black	2	3365	19.567
	FMD-2602-W-LR-W-GRE TR	50/60	19092435	1697 x 632 x 2600	Grey	2	3335	20.108
	FMD-2602-W-LR-W-BLA TR	50/60	19092432	1697 x 632 x 2600	Black	2	3335	20.108

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.	297
	HSM-6	19068295	6 Himalayan pink salt blocks*. Tray included. Only applies to MD models.	411
	BS1	19067991	Top bar to hang large pieces of meat. Maximum 200 kg. 2 BS1 per door.	136
	DIS-0-180	19067951	Stainless steel shelf to hang salamis, sausages and smaller pieces of meat.	221
	DIS-MB	19067990	Perforated stainless steel shelf to place pieces of meat.	305
	DIS-M	19067994	Perforated stainless steel shelf. Only applies to 1-body MA models.	265
	DIM-90	19067953	Transparent methacrylate shelf to place salami and cheese.	237
	G-10	19067988	Hook to hang salami and smaller pieces of meat. Maximum 10 kg.	32
	G-200	19067993	Hook to hang large pieces of meat. Maximum 200 kg.	62

* 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	5.396
			60	19079369							5.505
	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	5.140
			60	19079440							5.243
	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	5.694
			60	19081265							5.807
	FMA-900	R-600a	50	19073881	490 x 427 x 686	600 x 620 x 925	140	0 / +20	60 al 90	1	3.811
	FMA-900 B	R-600a	50	19073882	490 x 427 x 686	600 x 620 x 925	140	0 / +20	60 al 90	1	3.888

Accessories



HIMALAYA SALT BLOCK
200 x 200 x 30 mm. (In the photo we see 4 units).
· FMA-1650: 4 units as crew
· FMA-900: 2 units as crew



BAR+HOOK KIT



19074043 - STAND FMA-1650 B
19081970 - STAND FMA-900 B



19097804 - GRILL MC-1000:
· 487 x 582 mm for FMA-1650

19097799 - GRILL MC-500:
· 482 x 368 mm for FMA-900



19097803 - GRILL INF MC-1000:
· 558 x 413 x 62,5 mm grey for FMA-1650

19097802- GRILL INF MC-500:
· 467 x 277 x 62,5 mm for FMA-900

CODE	MODEL	FOR MODELS	€
19097804	Grill MC-1000	FMA-1650	342
19097799	Grill MC-500	FMA-900	36
19097803	Grill Inf MC-1000	FMA-1650	351
19097802	Grill Inf MC-500	FMA-900	39
19097798	HIMALAYA SALT BLOCK 200X200X30MM		93
19097801	HIMALAYA SALT SUPPORT	FMA-1650	126
19097800	HIMALAYA SALT SUPPORT	FMA-900	91
19074041	BAR+HOOK KIT FMA-1650	FMA-1650	72
19074042	BAR+HOOK KIT FMA-900	FMA-900	72
19081970	STAND FMA-900 B	FMA-900 B	282
19074043	STAND FMA-1650 B	FMA-1650	352
19081971	GRIDS KIT EP FMA-1650	FMA-1650	243
19081972	GRIDS KIT EP FMA-900	FMA-900	107



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Extended price list

Distribution trolleys




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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	532	TSD-2-58	19092940	420
	985x585x975	900x500	TS-2-59	19092938	548	TSD-2-59	19092941	440
	1085x685x975	1000x600	TS-2-610	19092939	623	TSD-2-610	19092942	517
3 SHELVES								
	885x585x975	800x500	TS-3-58	19092943	644	TSD-3-58	19092946	541
	985x585x975	900x500	TS-3-59	19092944	670	TSD-3-59	19092947	557
	1085x685x975	1000x600	TS-3-610	19092945	779	TSD-3-610	19092948	680
4 SHELVES								
	985x585x1270	900x500	TS-4-59	19092949	822	-	-	-
	1085x685x1270	1000x600	TS-4-610	19092950	908	-	-	-



Service trolley accessories

- Made from stainless steel.
- Easy to fit on all TS standard service trolleys.

	MODEL	CODE	DESCRIPTION	€
	TAG	19092951	Garbage bag holder	225
	TAC	19092952	Cutlery holder. Includes 4 baskets and stainless steel pan.	131

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	455x695x1700	GN 1/1	18	628
	TTT21-17	19092954	656x815x1700	GN 2/1	18	696
	TTT11-9	19092957	455x695x900	GN 1/1	8	557
	TTT21-9	19092958	656x815x900	GN 2/1	8	629



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	656x815x1720	GN 2/1	18	895



Pastry trolleys


- Pastry pans not included.
- 85mm distance between guides.
- **Supplied disassembled.**

	MODEL	CODE	DIMENSIONS (mm)	No. GUIDES	€
	TTT64-17	19092955	530x765x1720	16	655
	TTT64-9	19092959	530x765x990	8	533



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	631x702x1720	7	825



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	225
PC21-17	19092966	656x815x1700	PVC cover for TTT21-17	236
PC64-17	19092967	530x765x1720	PVC cover for TTT64-17	220
PC55-17	19092968	631x702x1720	PVC cover for TT55-17	221

Self service tray trolleys



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	901
 TTSA2-24	19092963	963x718x1720	12 + 12	1.314

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	900
	TTD-300	19089284	1125x783x825	Double	300	320/260	1.107



Accessories for plate trolleys

	MODEL	CODE	DESCRIPTION	€
	PCD-150	19092969	PVC cover for TTD-150	160
	PCD-300	19092970	PVC cover for TTD-300	221
	TASR	19089285	Plate stack dividers	56



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	1.202

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	941



Plate stacking trolley covers


- Transparent PVC cover, 200 microns thick.
- Zip closure.

MODEL	CODE	DESCRIPTION	€
PCP-100	19092972	PVC cover for TTP-100	236



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	398

Transport trolley



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	896



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	338
 TTH55-1	19089282	587x627x900	With handle	523



Dishwashing basket trolley covers

MODEL	CODE	DESCRIPTION	€
PC55-1	19092971	PVC cover for TT-55-1 and TTH-55-1	149



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	1.256



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	256	-	-	-
Ø 460x695	90	BSS-100	19095156	294	BSS-100 P	19095154	355

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	4.596
	CCHF-20	230 V-1+N - 50/60 Hz	19044549	790x935x1.855	1	20	2.000	5.798
	CCHF-40	230 V-1+N - 50/60 Hz	19044551	1.525x935x1.885	2	40	3.500	8.522

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	3.489
	CCF-20	230 V-1+N - 50/60 Hz	19036264	799x876x1.640	1	20	2.000	4.350
	CCF-40	230 V-1+N - 50/60 Hz	19036265	1.489x876x1.640	2	40	3.500	6.516

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	4.152
	CFF-40	19036280	1.489x876x1.878	2	40	10	10	575	5.700







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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	
				I	€	L	€
SK-510	1000x500		B1 D1R 360x400x150	19092980	188	19092984	456
			B1 D1L 360x400x150	19092981	188	19092985	456
SK-513	1350x500		B2 D1R 340x365x150	19092982	280	19092986	551
			B2 D1L 340x365x150	19092983	280	19092987	551

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	858
			B1 D1L 360x400x150	19092989	858
SK-513	1350x500		B2 D1R 340x365x150	19092990	1.113
			B2 D1L 340x365x150	19092991	1.113

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	320



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	110



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			T			T		
SK-66	600x600		B1	500x400x250	19092992	319	19093008	553		19093024	668	
SK-610	1000x600		B1 D1R	400x400x250	19092993	443	19093009	725		19093025	902	
			B1 D1L	400x400x250	19092994	443	19093010	725		19093026	902	
			B2	400x400x250	19092995	626	19093011	908		19093027	1.086	
SK-612	1200x600		B1 D1R	500x400x250	19092996	381	19093012	671		19093028	869	
			B1 D1L	500x400x250	19092997	381	19093013	671		19093029	869	
			B2	500x400x250	19092998	656	19093014	949		19093030	1.145	
SK-614	1400x600		B2 D1R	400x400x250	19092999	656	19093015	1.002		19093031	1.232	
			B2 D1L	400x400x250	19093000	656	19093016	1.002		19093032	1.232	
			B1 D1R	500x400x250	19093001	528	19093017	873		19093033	1.101	
			B1 D1L	500x400x250	19093002	528	19093018	873		19093034	1.101	
SK-616	1600x600		B2 D1R	500x400x250	19093003	717	19093019	1.069		19093035	1.328	
			B2 D1L	500x400x250	19093004	717	19093020	1.069		19093036	1.328	
SK-618	1800x600		B2 D1R	500x400x250	19093005	783	19093021	1.167		19093037	1.459	
			B2 D1L	500x400x250	19093006	783	19093022	1.167		19093038	1.459	
SK-620	2000x600		B2 D2RL	500x400x250	19093007	809	19093023	1.229		19093039	1.533	



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 heightadjustable 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	971
SK-610	1000x600		B1 D1R	400x400x250	19093041		Sliding	1.290
			B1 D1L	400x400x250	19093042		Sliding	1.290
			B2	400x400x250	19093043		Sliding	1.451
SK-612	1200x600		B1 D1R	500x400x250	19093044		Sliding	1.306
			B1 D1L	500x400x250	19093045		Sliding	1.306
			B2	500x400x250	19093046		Sliding	1.539
SK-614	1400x600		B2 D1R	400x400x250	19093047		Sliding	1.644
			B2 D1L	400x400x250	19093048		Sliding	1.644
			B1 D1R	500x400x250	19093049		Sliding	1.495
			B1 D1L	500x400x250	19093050		Sliding	1.495
SK-616	1600x600		B2 D1R	500x400x250	19093051		Sliding	1.756
			B2 D1L	500x400x250	19093052		Sliding	1.756
SK-618	1800x600		B2 D1R	500x400x250	19093053		Sliding	1.866
			B2 D1L	500x400x250	19093054		Sliding	1.866
SK-620	2000x600		B2 D2RL	500x400x250	19093055		Sliding	1.969



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 heightadjustable feet (-10 mm / + 50 mm).
- Supplied disassembled.
- Models with doors are supplied assembled (except sinks).
- Option shipped assembled.
- Option door lock.

<div><div></div><div></div><div></div></div>											
MODEL	DIMENSIONS (mm)			BOWL DIMENSIONS (mm)	<div>SINK WITH LEGS</div>	€	<div>SINK WITH LEGS AND SHELF</div>	€	<div>SINK CABINETS WITH DOOR</div>	DOOR TYPE	€
					WL		WS		WD		
SK-612	1200x600		B1 D1R	500x400x250	19093056	616	19093062	733	19093068	Swing	1.049
			B1 D1L	400x400x250	19093057	616	19093063	733	19093069	Swing	1.049
SK-614	1400x600		B1 D1R	400x400x250	19093058	827	19093064	977	19093070	Swing	1.419
			B1 D1L	400x400x250	19093059	827	19093065	977	19093071	Swing	1.419
SK-618	1800x600		B1 D1R	500x400x250	19093060	1.200	19093066	1.359	19093072	Sliding	1.667
			B1 D1L	500x400x250	19093061	1.200	19093067	1.359	19093073	Sliding	1.667

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		455	19093092		716	19093110		853
SK-710	1000x700		B1 D1R	400x500x300	19093075		478	19093093		791	19093111		979
			B1 D1L	400x500x300	19093076		478	19093094		791	19093112		979
			B2	400x500x300	19093077		667	19093095		979	19093113		1.167
SK-712	1200x700		B1 D1R	500x500x300	19093078		446	19093096		773	19093114		993
			B1 D1L	500x500x300	19093079		446	19093097		773	19093115		993
			B2	500x500x300	19093080		729	19093098		1.057	19093116		1.277
SK-714	1400x700		B1 D1R	600x500x300	19093081		562	19093099		921	19093117		1.168
			B1 D1L	600x500x300	19093082		562	19093100		921	19093118		1.168
			B2	600x500x300	19093083		822	19093101		1.180	19093119		1.427
SK-716	1600x700		B2 D1R	500x500x300	19093084		754	19093102		1.130	19093120		1.426
			B2 D1L	500x500x300	19093085		754	19093103		1.130	19093121		1.426
SK-718	1800x700		B2 D1R	500x500x300	19093086		859	19093104		1.260	19093122		1.579
			B2 D1L	500x500x300	19093087		859	19093105		1.260	19093123		1.579
			B3	500x500x300	19093088		1.088	19093106		1.495	19093124		1.810
SK-720	2000x700		B2 D1R	600x500x300	19093089		928	19093107		1.371	19093125		1.686
			B2 D1L	600x500x300	19093090		928	19093108		1.371	19093126		1.686



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	1.245
SK-710	1000x700		B1 D1R	400x500x300	19093129	Sliding	1.354
			B1 D1L	400x500x300	19093130	Sliding	1.354
			B2	400x500x300	19093131	Sliding	1.518
SK-712	1200x700		B1 D1R	500x500x300	19093132	Sliding	1.426
			B1 D1L	500x500x300	19093133	Sliding	1.426
			B2	500x500x300	19093134	Sliding	1.673
SK-714	1400x700		B1 D1R	600x500x300	19093135	Sliding	1.566
			B1 D1L	600x500x300	19093136	Sliding	1.566
			B2	600x500x300	19093137	Sliding	1.783
SK-716	1600x700		B2 D1R	500x500x300	19093138	Sliding	1.805
			B2 D1L	500x500x300	19093139	Sliding	1.805
SK-718	1800x700		B2 D1R	500x500x300	19093140	Sliding	1.939
			B2 D1L	500x500x300	19093141	Sliding	1.939
			B3	500x500x300	19093142	Sliding	2.150
SK-720	2000x700		B2 D1R	600x500x300	19093143	Sliding	2.064
			B2 D1L	600x500x300	19093144	Sliding	2.064



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	716	19093151	837	19093157	Swing	1.122	
			B1 D1L	500x500x300	19093146	716	19093152	837	19093158	Swing	1.122	
SK-714	1400x700		B1 D1R	600x500x300	19093147	865	19093153	1.049	19093159	Swing	1.442	
			B1 D1L	600x500x300	19093148	865	19093154	1.049	19093160	Swing	1.442	
SK-718	1800x700		B2 D1R	500x500x300	19093149	1.258	19093155	1.511	19093161	Sliding	1.797	
			B2 D1L	500x500x300	19093150	1.258	19093156	1.511	19093162	Sliding	1.797	

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

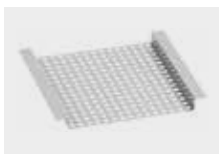
- Designed to add a lower shelf (accessory).
- Frame entirely built in stainless steel to ensure maximum durability.
- Square section stainless steel legs
- 40x40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- Supplied disassembled.
- Option shipped assembled.

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.

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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	811	19093169	1.123	19093175	1.311	19093181	1.644	
SKBB-712	1200x700	 B1	955x510x380	19093164	908	19093170	1.236	19093176	1.457	19093182	1.830	
SKBB-714	1400x700	 B1	1280x510x380	19093165	1.005	19093171	1.367	19093177	1.613	19093183	1.950	
SKBB-716	1600x700	 B1 D1R	1280x510x380	19093166	1.103	19093172	1.505	19093178	2.177	19093184	2.154	
SKBB-718	1800x700	 B2	800x500x400	19093167	1.326	19093173	1.728	19093179	2.045	19093185	2.347	

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	55

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 UNDERCOUNTER DISHWASHER		
					€		€		€	
SK-614	1400x600		B1 S1L	500x400x250	19093187	680	19093191	1.034	-	-
			B1 S1R	500x400x250	19093188	680	19093192	1.034	-	-
SK-618	1800x600		B1 D1R S1L	500x400x250	19093189	951	19093193	1.456	19093195	1.372
			B1 D1L S1R	500x400x250	19093190	951	19093194	1.456	19093196	1.372

700 Range

MODEL	DIMENSIONS (mm)		BOWL DIMENSIONS (mm)	SINK		SINK WITH LEGS		WITH LEGS FOR UNDERCOUNTER DISHWASHER		
					€		€		€	
SK-714	1400x700		B1 S1L	500x500x300	19093197	699	19093201	1.062	-	-
			B1 S1R	500x500x300	19093198	699	19093202	1.062	-	-
SK-718	1800x700		B1 D1R S1L	500x500x300	19093199	976	19093203	1.554	19093205	1.424
			B1 D1L S1R	500x500x300	19093200	976	19093204	1.554	19093206	1.424

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	1.280	SKVEP-714 L	19093209	1.659
Meat and fish preparation table	1400x700	1140x320x30	SKMFP-714 T	19093208	1.246	SKMFP-714 L	19093210	1.625

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	613
700x700x555	500x500x300	SKDU-77 F	19093212	692

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	152
	TPB-6 L	19092814	Left	152
700	TPB-7 R	19092815	Right	162
	TPB-7 L	19092816	Left	162



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	89
	Left	SKFPB-44 L	19092977	89
500x400	Right	SKFPB-54 R	19092780	93
	Left	SKFPB-54 L	19092489	93
500x500	Right	SKFPB-55 R	19092782	98
	Left	SKFPB-55 L	19092781	98
600x500	Right	SKFPB-65 R	19092784	118
	Left	SKFPB-65 L	19092783	118



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	126	-	-	-
700	-	-	-	NS-77	19094240	150
1000	NS-610	19094224	179	NS-710	19094243	188
1200	NS-612	19094226	197	NS-712	19094245	225
1400	NS-614	19094228	233	NS-714	19094247	248
1600	NS-616	19094230	252	NS-716	19094249	297
1800	NS-618	19094232	292	NS-718	19094251	318
2000	NS-620	19094234	303	NS-720	19094253	327
FOR SINKS WITH LEGS AND UNDERCOUNTER DISHWASHER						
1200	NSW-612	19094203	128	NSW-712	19094206	150
1400	NSW-614	19094204	158	NSW-714	19094207	170
1800	NSW-618	19094205	210	NSW-718	19094208	238



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	143
Bracket with leg	CP-6	19092786	184



Sorting hole lid

- Specially designed to be placed on the sorting hole to cover it.

MODEL	CODE	€
RL-232	19092820	75

Options

Option shipped assembled.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
A	0201-0001	Up to 1200 mm	72
A	0201-0002	Up to 2000 mm	98
A	0201-0003	Up to 2800 mm	123

Option element height.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
H9	0202-0001	900 mm (-10/+50)	67

Option stainless steel reinforcements with profile.

ABBREVIATION ONE (1) SHELF	CODE	DIMENSIONS (mm)	€
SS	0205-0006	Up to 1200 mm	29
SS	0205-0007	Up to 1600 mm	39
SS	0205-0008	Up to 2000 mm	51

Option door lock.

ABBREVIATION	CODE	DESCRIPTION	€
CR	0206-0001	One (1) lock	133

Option faucet hole Ø 33 mm.

ABBREVIATION	CODE	DESCRIPTION	€
33R1	0208-0001	 One (1) hole to the right	51
33L1	0208-0002	 One (1) hole to the left	51
33C1	0208-0003	 One (1) hole centered	51
33B1	0208-0004	 One (1) hole between two (2) bowls	51
33R2	0208-0005	 Two (2) holes to the right	100
33L2	0208-0006	 Two (2) holes to the left	100
33C2	0208-0007	 Two (2) holes centered	100
33B2	0208-0008	 Two (2) holes between three (3) bowls	100
33R3	0208-0009	 Three (3) holes to the right	150
33L3	0208-0010	 Three (3) holes to the left	150
33C3	0208-0011	 Three (3) holes centered	150

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

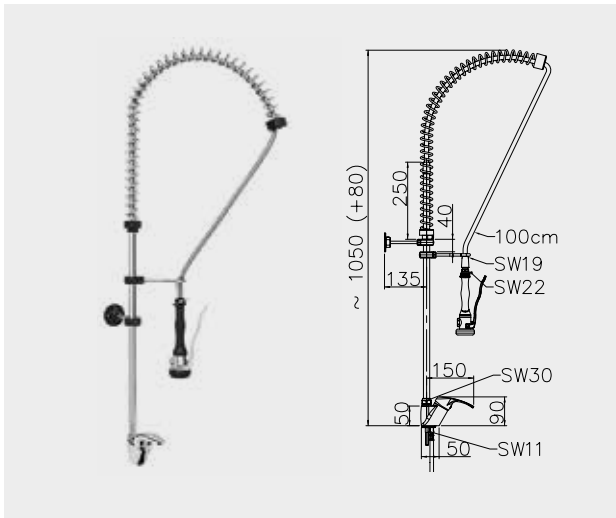
- Easy-to-operate push button and rotating spout.

MODEL	CODE	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SOAP DISPENSER	NUMBER OF PUSHBUTTONS	€
WALL TYPE HAND BASINS						
HWW-33	19092821	350x315x120	Ø 225x105	No	-	314
HWW-44	19092822	400x400x173	Ø 360x130	No	-	370
HWW-44-D	19092823	400x400x173	Ø 360x130	Si	-	486
FLOOR TYPE HAND BASINS						
HWF-44	19092826	400x440x850	Ø 360x130	No	1	467
HWF-44-D	19092827	400x440x850	Ø 360x130	Si	1	645

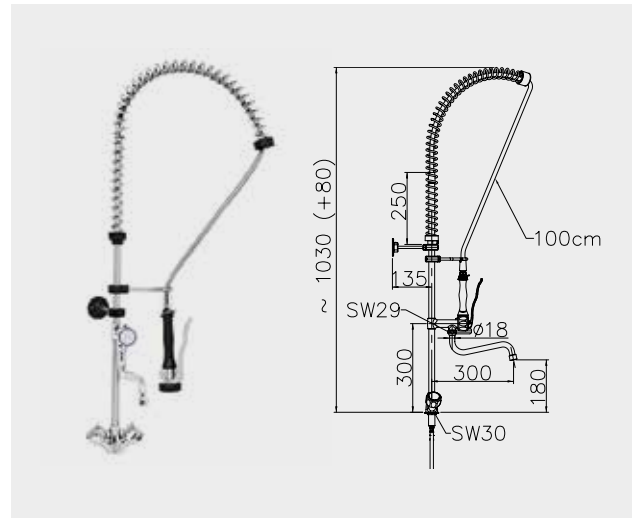
Electronic tap

- Electronic tap with electrical connection 230V 1N 50/60 Hz.

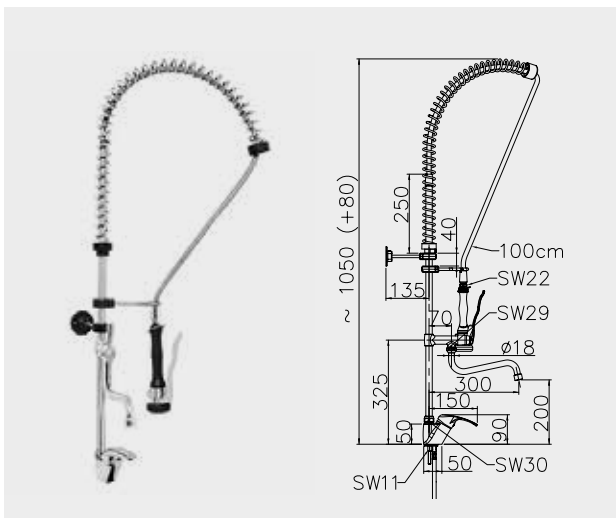
MODEL	CODE	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SOAP DISPENSER	€
WALL TYPE HAND BASINS					
HWW-44-E	19092824	400x400x173	Ø 360x130	No	869
HWW-44-E-D	19092825	400x400x173	Ø 360x130	Si	985
FLOOR TYPE HAND BASINS					
HWF-44-E	19092828	400x440x850	Ø 360x130	No	965
HWF-44-E-D	19092829	400x440x850	Ø 360x130	Si	1.145



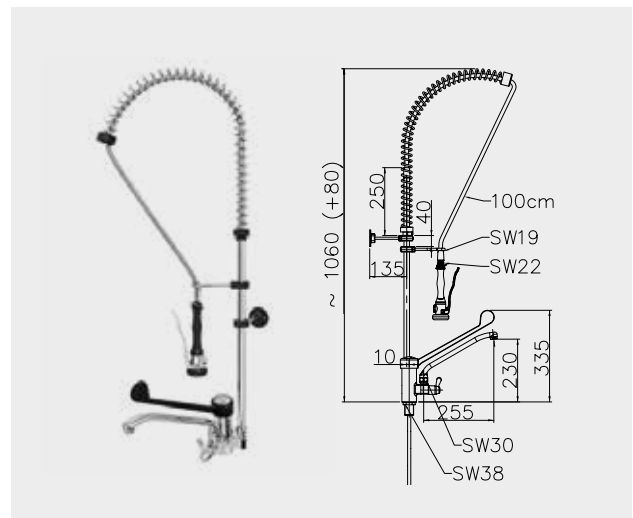
MODEL	CODE	DESCRIPTION	€
FPSL-21	19095045	Two-hole shower unit with single lever	409



MODEL	CODE	DESCRIPTION	€
FPTH-21-MS	19095046	Two-hole shower unit with faucet	363

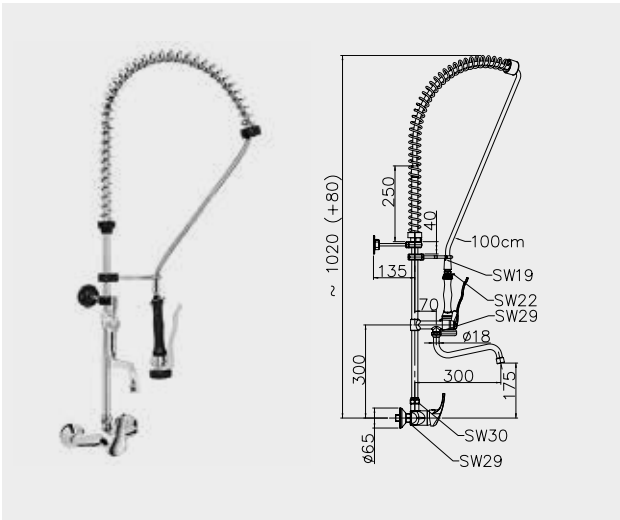


MODEL	CODE	DESCRIPTION	€
FPSL-21-MS	19095047	Two-hole shower unit with single lever and faucet	465 _j

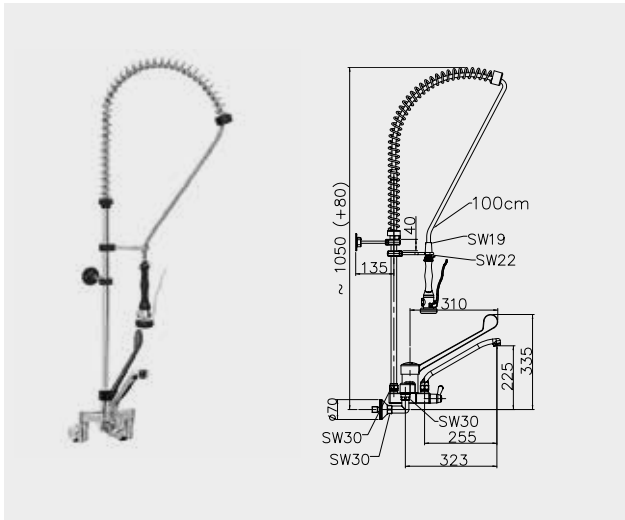


MODEL	CODE	DESCRIPTION	€
FPCL-21	19095048	Gerontological shower unit with faucet	452

1200 mm height

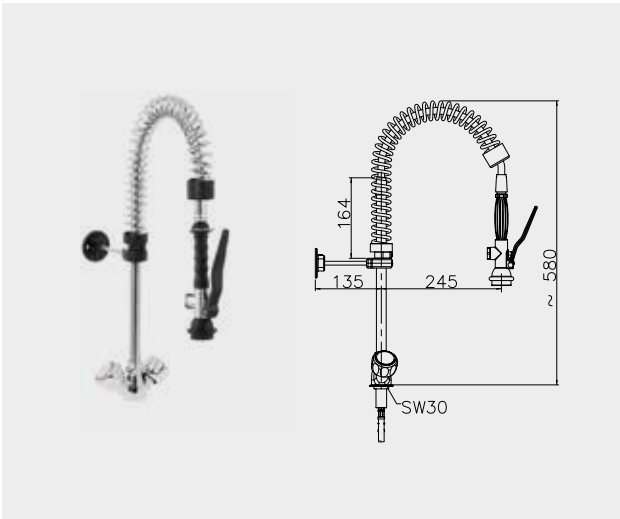


MODEL	CODE	DESCRIPTION	€
FPSL-22W-MS	19095049	Wall-mounted shower unit with faucet	517

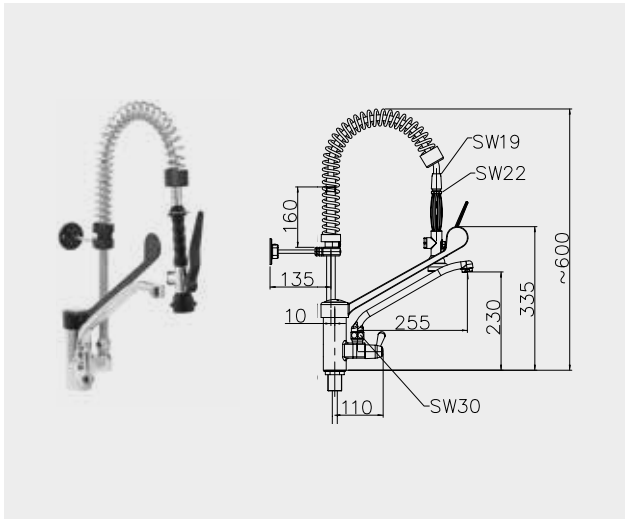


MODEL	CODE	DESCRIPTION	€
FPCL-22W	19095060	Gerontological wall-mounted shower unit	813

600 mm height



MODEL	CODE	DESCRIPTION	€
FP6TH-21	19095061	Two-hole shower unit height 600 mm	349



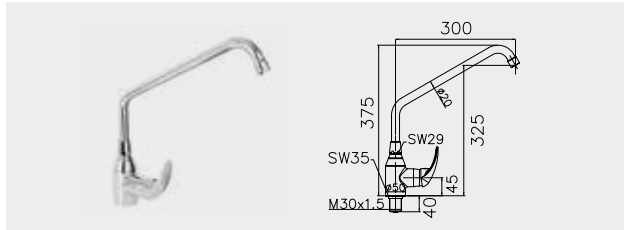
MODEL	CODE	DESCRIPTION	€
FP6CL-21	19095062	Two-hole gerontological shower unit height 600 mm	523

Manual faucets

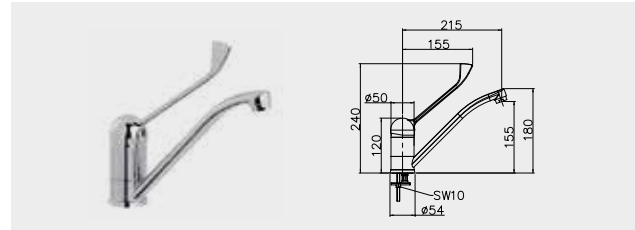
- High-quality manual faucet. Designed for intensive use in professional kitchens.
- Polished chrome plated brass body.

- Handle ergonomic design makes easier water flow opening, regulating and closing operations.

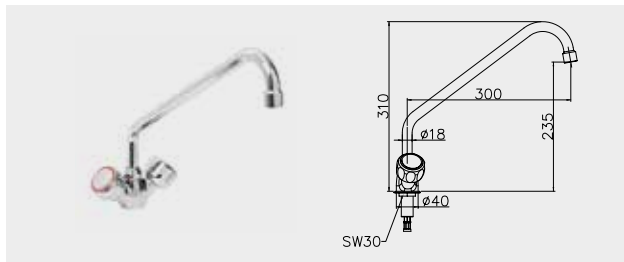
- Connecting tubes and all needed accessories for installation included.



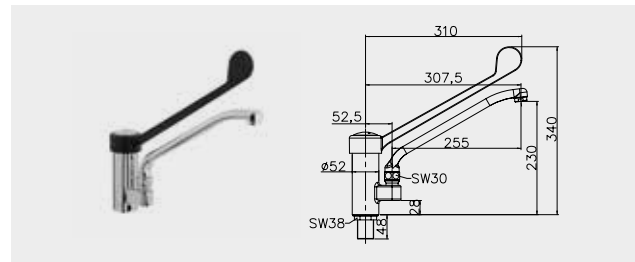
MODEL	CODE	DESCRIPTION	€
FMSL-123	19095063	Single lever mixer faucet with high swivel nozzle	203



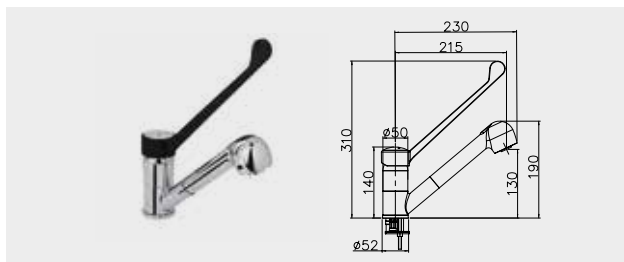
MODEL	CODE	DESCRIPTION	€
FMCL-112	19095064	High single lever mixer faucet with low swivel nozzle	117



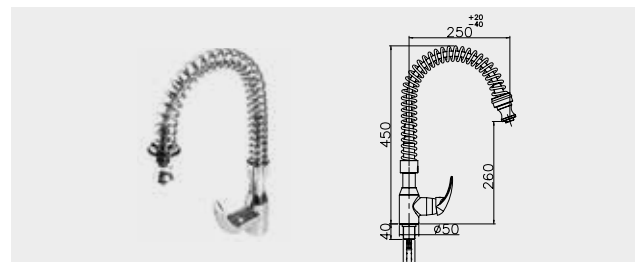
MODEL	CODE	DESCRIPTION	€
FMTH-123	19095065	Mixer faucet with knobs	102



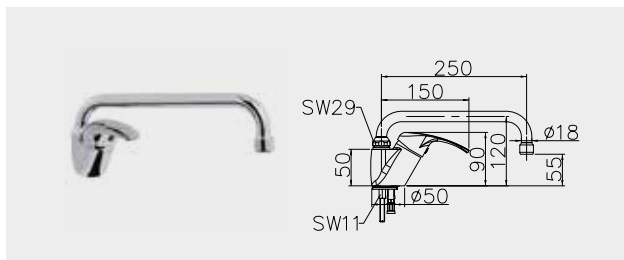
MODEL	CODE	DESCRIPTION	€
FMCL-123	19095066	Gerontological mixer faucet	272



MODEL	CODE	DESCRIPTION	€
FMCL-112R	19095067	Single lever mixer faucet with removable swivel nozzle	248



MODEL	CODE	DESCRIPTION	€
FSMSL-122	19095068	Single lever mixer faucet with springs	294



MODEL	CODE	DESCRIPTION	€
FMSL-112	19095070	Single lever mixer faucet with low swivel nozzle	165

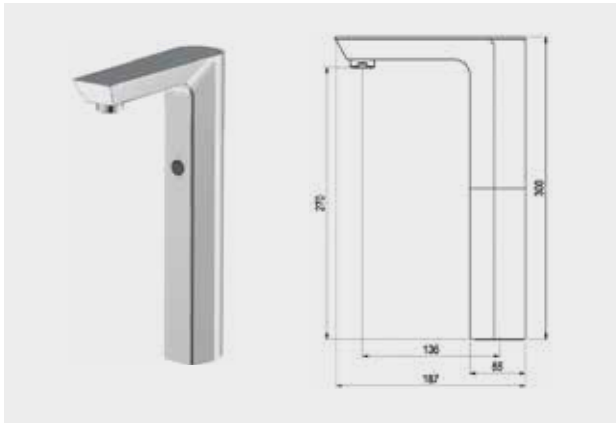
Sensor faucets

- Electronic faucet with infrared sensors for opening and closing water flow automatically. Designed for intensive use in professional kitchens.

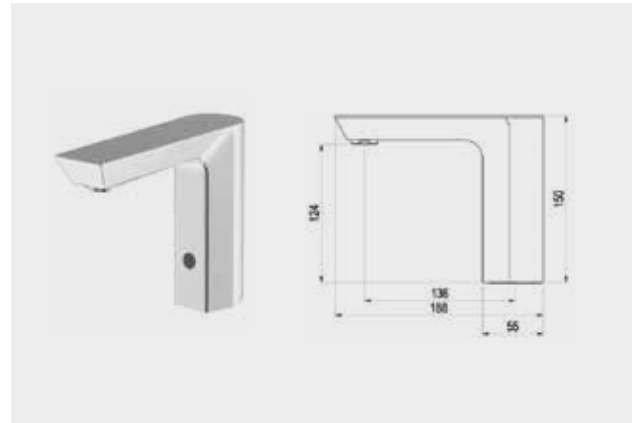
- Complete hygiene and greater usability, without pedals or buttons.
- Polished chrome plated brass body.
- Automatic closing of solenoid valve in the

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	470



MODEL	CODE	DESCRIPTION	€
FE-111	19095074	Electronic faucet mains-operated	493
FE-111 B	19095075	Electronic faucet battery-operated	560

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.

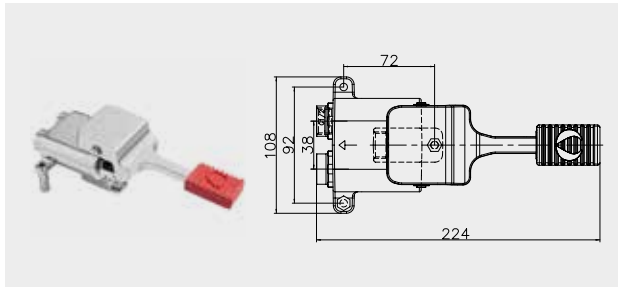
- Wall-mounted configuration.



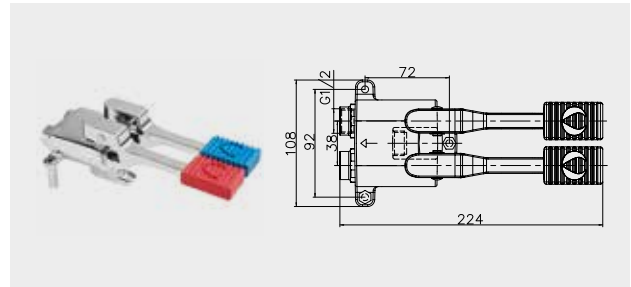
MODEL	CODE	HOSE LENGTH (m)	€
WOR-5	19095079	5	869
WOR-10	19095080	10	2.089
WOR-15	19095081	15	2.203

Accessories

Foot-operated faucet

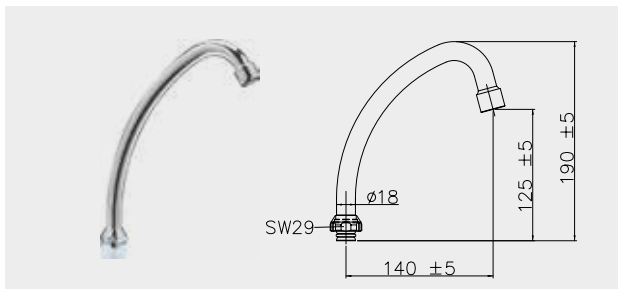


MODEL	CODE	DESCRIPTION	€
FM-1	19095076	Foot-operated two-hole faucet, single	301



MODEL	CODE	DESCRIPTION	€
FM-2	19095077	Foot-operated two-hole faucet, double	320

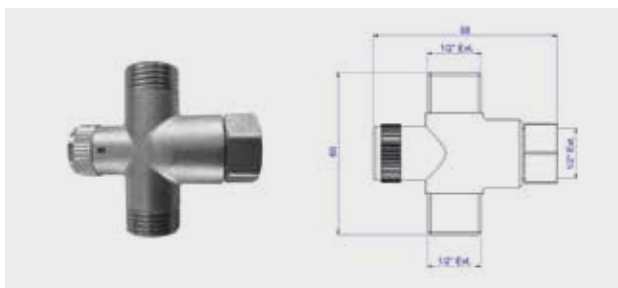
Other accessories



MODEL	CODE	DESCRIPTION	€
FM-111	19095078	High nozzle swing faucet	48



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.	35



MODEL	CODE	DESCRIPTION	€
MV	19095552	Mixing valve with regulator and back-flow preventer	50

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	225

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	466	FGAS-33 H	19095218	345
600x300x160	FGASM-36 H	19095209	599	FGAS-36 H	19095219	482
900x300x160	FGASM-39 H	19095210	724	FGAS-39 H	19095238	575
2400x300x160	FGASM-324 H	19095211	1.550	FGAS-324 H	19095221	1.243
600x162x160	FGASM-16 H	19095212	583	FGAS-16 H	19095222	488



Vertical outlet

DIMENSIONS (mm)	MODEL	CODE	€	MODEL	CODE	€
300x300x220	FGASM-33 V	19095213	466	FGAS-33 V	19095223	326
600x300x220	FGASM-36 V	19095214	599	FGAS-36 V	19095224	455
900x300x220	FGASM-39 V	19095215	724	FGAS-39 V	19095225	549
2400x300x220	FGASM-324 V	19095216	1.550	FGAS-324 V	19095226	1.223
600x162x220	FGASM-16 V	19095217	583	FGAS-16 V	19095227	470

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	531	FGFF-33 H	19095203	410
600x300x160	FGFFM-36 H	19095159	706	FGFF-36 H	19095204	588
900x610x210	FGFFM-96 H	19095237	877	FGFF-96 H	19095205	729



Vertical outlet

DIMENSIONS (mm)	DOUBLE FRAME		€	WITHOUT FRAME		€
	MODEL	CODE		MODEL	CODE	
300x300x220	FGFFM-33 V	19095201	531	FGFF-33 V	19095206	391
600x300x220	FGFFM-36 V	19095202	706	FGFF-36 V	19095207	561





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


Access the website

Work tables and cabinets

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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 REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	DOOR TYPE	€
	TWLR-5		TWST-5		TWS2-5		TWD-5		
600x500x850	19093246	449	19093257	475	19093268	578	-	-	-
800x500x850	19093247	468	19093258	497	19093269	624	19093279	Swing	814
1000x500x850	19093248	487	19093259	512	19093270	661	19093280	Sliding	1.090
1200x500x850	19093249	507	19093260	533	19093271	696	19093281	Sliding	1.191
1400x500x850	19093250	542	19093261	576	19093272	769	19093282	Sliding	1.304
1500x500x850	19093251	565	19093262	601	19093273	803	-	-	-
1600x500x850	19093252	580	19093263	616	19093274	824	19093283	Sliding	1.402
1800x500x850	19093253	640	19093264	683	19093275	912	19093284	Sliding	1.516
2000x500x850	19093254	683	19093265	722	19093276	972	19093285	Sliding	1.610
2200x500x850	19093255	871	19093266	910	19093277	1.181	-	-	-
2400x500x850	19093256	910	19093267	951	19093278	1.243	-	-	-

600 Range




DIMENSIONS (mm)	WITH REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	DOOR TYPE	€	SLIDING DOORS AND DRAWERS		
	TWLR-6		TWS1-6		TWS2-6					TO THE RIGHT TWDDR3R-6	TO THE LEFT TWDDR3L-6	€
600x600x850	19093364	519	19093383	529	19093402	653	-	-	-	-	-	-
700x600x850	19093365	528	19093384	544	19093403	681	-	-	-	-	-	-
800x600x850	19093366	530	19093385	559	19093404	708	19093421	Swing	899	-	-	-
900x600x850	19093367	540	19093386	566	19093405	729	-	-	-	-	-	-
1000x600x850	19093368	550	19093387	573	19093406	748	19093422	Sliding	1.152	-	-	-
1100x600x850	19093369	565	19093388	584	19093407	769	-	-	-	-	-	-
1200x600x850	19093370	573	19093389	597	19093408	787	19093423	Sliding	1.256	-	-	-
1300x600x850	19093371	597	19093390	616	19093409	825	-	-	-	-	-	-
1400x600x850	19093372	618	19093391	646	19093410	873	19093424	Sliding	1.377	19093590	19093596	2.229
1500x600x850	19093373	639	19093392	671	19093411	910	-	-	-	-	-	-
1600x600x850	19093374	651	19093393	686	19093412	936	19093425	Sliding	1.501	19093591	19093597	2.346
1700x600x850	19093375	680	19093394	748	19093413	1.017	-	-	-	-	-	-
1800x600x850	19093376	729	19093395	794	19093414	1.084	19093426	Sliding	1.643	19093592	19093598	2.446
1900x600x850	19093377	760	19093396	809	19093415	1.105	-	-	-	-	-	-
2000x600x850	19093378	769	19093397	827	19093416	1.130	19093427	Sliding	1.741	19093593	19093599	2.575
2200x600x850	19093379	979	19093398	1.061	19093417	1.371	19093428	Sliding	2.124	19093594	19093600	2.723
2400x600x850	19093380	1.002	19093399	1.084	19093418	1.420	19093429	Sliding	2.221	19093595	19093601	2.898
2600x600x850	19093381	1.055	19093400	1.105	19093419	1.483	19093430	Sliding	2.310	-	-	-
2800x600x850	19093382	1.105	19093401	1.154	19093420	1.579	19093431	Sliding	2.403	-	-	-

700 Range

DIMENSIONS (mm)	WITH REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	DOOR TYPE	€	SLIDING DOORS AND DRAWERS		
	TWLR-7		TWS1-7		TWS2-7					TO THE RIGHT TWDDR3R-7	TO THE LEFT TWDDR3L-7	€
600x700x850	19093510	524	19093529	538	19093548	667	-	-	-	-	-	-
700x700x850	19093511	528	19093530	560	19093549	705	-	-	-	-	-	-
800x700x850	19093512	537	19093531	576	19093550	741	19093567	Swing	930	-	-	-
900x700x850	19093513	561	19093532	597	19093551	770	-	-	-	-	-	-
1000x700x850	19093514	590	19093533	619	19093552	807	19093568	Sliding	1.194	-	-	-
1100x700x850	19093515	605	19093534	635	19093553	833	-	-	-	-	-	-
1200x700x850	19093516	625	19093535	650	19093554	872	19093569	Sliding	1.300	-	-	-
1300x700x850	19093517	650	19093536	686	19093555	922	-	-	-	-	-	-
1400x700x850	19093518	687	19093537	722	19093556	970	19093570	Sliding	1.425	19093614	19093620	2.279
1500x700x850	19093519	705	19093538	762	19093557	1.023	-	-	-	-	-	-
1600x700x850	19093520	714	19093539	770	19093558	1.064	19093571	Sliding	1.553	19093615	19093621	2.463
1700x700x850	19093521	721	19093540	821	19093559	1.126	-	-	-	-	-	-
1800x700x850	19093522	779	19093541	869	19093560	1.183	19093572	Sliding	1.698	19093616	19093622	2.588
1900x700x850	19093523	838	19093542	907	19093561	1.227	-	-	-	-	-	-
2000x700x850	19093524	886	19093543	949	19093562	1.274	19093573	Sliding	1.802	19093617	19093623	2.692
2200x700x850	19093525	974	19093544	1.062	19093563	1.394	19093574	Sliding	2.196	19093618	19093624	2.854
2400x700x850	19093526	1.000	19093545	1.084	19093564	1.431	19093575	Sliding	2.300	19093619	19093625	3.031
2600x700x850	19093527	1.057	19093546	1.112	19093565	1.507	19093576	Sliding	2.393	-	-	-
2800x700x850	19093528	1.112	19093547	1.170	19093566	1.608	19093577	Sliding	2.487	-	-	-

Central tables

 Option customization in length


TCDDR3R-614



See options

- 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		TCST-5		TCSS-5	
600x500x850	19093213	446	19093224	470	19093235	575
800x500x850	19093214	462	19093225	490	19093236	617
1000x500x850	19093215	475	19093226	503	19093237	651
1200x500x850	19093216	492	19093227	518	19093238	681
1400x500x850	19093217	540	19093228	569	19093239	762
1500x500x850	19093218	559	19093229	590	19093240	791
1600x500x850	19093219	578	19093230	601	19093241	811
1800x500x850	19093220	622	19093231	661	19093242	890
2000x500x850	19093221	665	19093232	704	19093243	953
2200x500x850	19093222	851	19093233	893	19093244	1.163
2400x500x850	19093223	895	19093234	934	19093245	1.227

600 Range




DIMENSIONS (mm)	WITH REINFORCE- MENT 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 TCDDR3R-6	TO THE LEFT TCDDR3L-6							
600x600x850	19093286	511		19093305	528		19093324	650		-	-		-	-		-	-		-	-		-	-	-	
700x600x850	19093287	514		19093306	535		19093325	667		-	-		-	-		-	-		-	-		-	-	-	
800x600x850	19093288	522		19093307	544		19093326	697		19093343	887		-	-		-	-		Swing		-	-	-	-	
900x600x850	19093289	528		19093308	556		19093327	717		-	-		-	-		-	-		-	-		-	-	-	
1000x600x850	19093290	533		19093309	564		19093328	738		19093344	1.134		19093354	1.340		Sliding		-	-		-	-	-	-	
1100x600x850	19093291	542		19093310	567		19093329	752		-	-		-	-		-	-		-	-		-	-	-	
1200x600x850	19093292	556		19093311	577		19093330	772		19093345	1.236		19093355	1.459		Sliding		-	-		-	-	-	-	
1300x600x850	19093293	580		19093312	602		19093331	813		-	-		-	-		-	-		-	-		-	-	-	
1400x600x850	19093294	600		19093313	638		19093332	865		19093346	1.358		19093356	1.580		Sliding		19093578	19093584		2.218				
1500x600x850	19093295	612		19093314	660		19093333	896		-	-		-	-		-	-		-	-		-	-	-	
1600x600x850	19093296	639		19093315	671		19093334	923		19093347	1.479		19093357	1.709		Sliding		19093579	19093585		2.331				
1700x600x850	19093297	660		19093316	714		19093335	983		-	-		-	-		-	-		-	-		-	-	-	
1800x600x850	19093298	704		19093317	782		19093336	1.069		19093348	1.616		19093358	1.857		Sliding		19093580	19093586		2.432				
1900x600x850	19093299	714		19093318	786		19093337	1.084		-	-		-	-		-	-		-	-		-	-	-	
2000x600x850	19093300	743		19093319	792		19093338	1.094		19093349	1.715		19093359	1.962		Sliding		19093581	19093587		2.556				
2200x600x850	19093301	928		19093320	961		19093339	1.274		19093350	2.090		19093360	2.310		Sliding		19093582	19093588		2.716				
2400x600x850	19093302	944		19093321	989		19093340	1.328		19093351	2.189		19093361	2.378		Sliding		19093583	19093589		2.879				
2600x600x850	19093303	995		19093322	1.046		19093341	1.426		19093352	2.278		19093362	2.443		Sliding		-	-		-	-	-	-	
2800x600x850	19093304	1.047		19093323	1.099		19093342	1.520		19093353	2.367		19093363	2.515		Sliding		-	-		-	-	-	-	

700 Range

DIMENSIONS (mm)	WITH REINFORCE- MENT 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		€		
								TCDR3R-7	TCDR3L-7					
600x700x850	19093432	503	19093451	528	19093470	656	-	-	-	-	-	-	-	-
700x700x850	19093433	511	19093452	540	19093471	687	-	-	-	-	-	-	-	-
800x700x850	19093434	522	19093453	562	19093472	729	19093489	918	-	-	Swing	-	-	-
900x700x850	19093435	536	19093454	573	19093473	748	-	-	-	-	-	-	-	-
1000x700x850	19093436	557	19093455	597	19093474	780	19093490	1.175	19093500	1.389	Sliding	-	-	-
1100x700x850	19093437	567	19093456	601	19093475	800	-	-	-	-	-	-	-	-
1200x700x850	19093438	574	19093457	615	19093476	836	19093491	1.281	19093501	1.512	Sliding	-	-	-
1300x700x850	19093439	615	19093458	655	19093477	890	-	-	-	-	-	-	-	-
1400x700x850	19093440	650	19093459	711	19093478	957	19093492	1.404	19093502	1.635	Sliding	19093602	19093608	2.266
1500x700x850	19093441	662	19093460	725	19093479	984	-	-	-	-	-	-	-	-
1600x700x850	19093442	671	19093461	735	19093480	1.032	19093493	1.529	19093503	1.769	Sliding	19093603	19093609	2.451
1700x700x850	19093443	705	19093462	792	19093481	1.098	-	-	-	-	-	-	-	-
1800x700x850	19093444	751	19093463	849	19093482	1.166	19093494	1.674	19093504	1.921	Sliding	19093604	19093610	2.571
1900x700x850	19093445	783	19093464	873	19093483	1.193	-	-	-	-	-	-	-	-
2000x700x850	19093446	821	19093465	889	19093484	1.215	19093495	1.776	19093505	2.030	Sliding	19093605	19093611	2.676
2200x700x850	19093447	950	19093466	1.002	19093485	1.336	19093496	2.162	19093506	2.393	Sliding	19093606	19093612	2.847
2400x700x850	19093448	1.026	19093467	1.041	19093486	1.389	19093497	2.266	19093507	2.460	Sliding	19093607	19093613	3.012
2600x700x850	19093449	1.085	19093468	1.144	19093487	1.539	19093498	2.357	19093508	2.528	Sliding	-	-	-
2800x700x850	19093450	1.144	19093469	1.199	19093488	1.637	19093499	2.450	19093509	2.603	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



	WITH REINFORCEMENT FRAME						WITH ONE (1) SHELF					
DIMENSIONS (mm)	BOWL TO THE RIGHT	€	BOWL TO THE LEFT	€	BOWL IN CENTER	€	BOWL TO THE RIGHT	€	BOWL TO THE LEFT	€	BOWL IN CENTER	€
	TWLR-B1R-6		TWLR-B1L-6		TWLR-B1C-6		TWS1-B1R-6		TWS1-B1L-6		TWS1-B1C-6	
1000x600x850	19093626	733	19093637	733	-	-	19093678	772	19093689	772	-	-
1200x600x850	19093627	770	19093638	770	-	-	19093679	809	19093690	809	-	-
1400x600x850	19093628	838	19093639	838	-	-	19093680	880	19093691	880	-	-
1500x600x850	19093629	863	19093640	863	19093648	863	19093681	914	19093692	914	19093700	914
1600x600x850	19093630	889	19093641	889	19093649	889	19093682	939	19093693	939	19093701	939
1800x600x850	19093631	937	19093642	937	19093650	937	19093683	1.022	19093694	1.022	19093702	1.022
2000x600x850	19093632	1.012	19093643	1.012	19093651	1.012	19093684	1.094	19093695	1.094	19093703	1.094
2200x600x850	19093633	1.241	19093644	1.241	-	-	19093685	1.347	19093696	1.347	-	-
2400x600x850	19093634	1.271	19093645	1.271	-	-	19093686	1.376	19093697	1.376	-	-
2600x600x850	19093635	1.335	19093646	1.335	-	-	19093687	1.413	19093698	1.413	-	-
2800x600x850	19093636	1.398	19093647	1.398	-	-	19093688	1.477	19093699	1.477	-	-



WITH SLIDING DOORS						WITH SLIDING DOORS AND DRAWERS					
DIMENSIONS (mm)	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	1.376	19093740	1.376	-	-	-	-	-	-	
1200x600x850	19093731	1.480	19093741	1.480	-	-	-	-	-	-	
1400x600x850	19093732	1.602	19093742	1.602	-	-	19093776	2.453	19093782	2.453	
1600x600x850	19093733	1.724	19093743	1.724	19093750	1.724	19093777	2.570	19093783	2.570	
1800x600x850	19093734	1.865	19093744	1.865	19093751	1.865	19093778	2.671	19093784	2.671	
2000x600x850	19093735	1.964	19093745	1.964	19093752	1.964	19093779	2.799	19093785	2.799	
2200x600x850	19093736	2.346	19093746	2.346	-	-	19093780	2.948	19093786	2.948	
2400x600x850	19093737	2.444	19093747	2.444	-	-	19093781	3.122	19093787	3.122	
2600x600x850	19093738	2.536	19093748	2.536	-	-	-	-	-	-	
2800x600x850	19093739	2.627	19093749	2.627	-	-	-	-	-	-	



700 Range



WITH REINFORCEMENT FRAME

WITH ONE (1) SHELF

DIMENSIONS (mm)	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	907	19093663	907	-	-	19093704	953	19093715	953	-	-
1200x700x850	19093653	926	19093664	926	-	-	19093705	969	19093716	969	-	-
1400x700x850	19093654	969	19093665	969	-	-	19093706	1.020	19093717	1.020	-	-
1500x700x850	19093655	998	19093666	998	19093674	998	19093707	1.073	19093718	1.073	19093726	1.073
1600x700x850	19093656	1.026	19093667	1.026	19093675	1.026	19093708	1.103	19093719	1.103	19093727	1.103
1800x700x850	19093657	1.124	19093668	1.124	19093676	1.124	19093709	1.236	19093720	1.236	19093728	1.236
2000x700x850	19093658	1.181	19093669	1.181	19093677	1.181	19093710	1.271	19093721	1.271	19093729	1.271
2200x700x850	19093659	1.252	19093670	1.252	-	-	19093711	1.367	19093722	1.367	-	-
2400x700x850	19093660	1.284	19093671	1.284	-	-	19093712	1.394	19093723	1.394	-	-
2600x700x850	19093661	1.359	19093672	1.359	-	-	19093713	1.442	19093724	1.442	-	-
2800x700x850	19093662	1.432	19093673	1.432	-	-	19093714	1.518	19093725	1.518	-	-




WITH SLIDING DOORS

WITH SLIDING DOORS AND DRAWERS

DIMENSIONS (mm)	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	1.417	19093763	1.417	-	-	-	-	-	-
1200x700x850	19093754	1.523	19093764	1.523	-	-	-	-	-	-
1400x700x850	19093755	1.649	19093765	1.649	-	-	19093788	2.503	19093794	2.503
1600x700x850	19093756	1.776	19093766	1.776	19093773	1.776	19093789	2.686	19093795	2.686
1800x700x850	19093757	1.922	19093767	1.922	19093774	1.922	19093790	2.811	19093796	2.811
2000x700x850	19093758	2.026	19093768	2.026	19093775	2.026	19093791	2.914	19093797	2.914
2200x700x850	19093759	2.419	19093769	2.419	-	-	19093792	3.077	19093798	3.077
2400x700x850	19093760	2.523	19093770	2.523	-	-	19093793	3.253	19093799	3.253
2600x700x850	19093761	2.615	19093771	2.615	-	-	-	-	-	-
2800x700x850	19093762	2.711	19093772	2.711	-	-	-	-	-	-

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



DIMENSIONS (mm)	WALL-MOUNTED TABLE				CENTRAL TABLE			
	WITH REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€
	T6WLR-6		T6WS1-6		T6CLR-6		T6CS1-6	
600x600x600	19093996	519	19094015	529	19093958	511	19093977	528
700x600x600	19093997	528	19094016	544	19093959	514	19093978	535
800x600x600	19093998	530	19094017	559	19093960	522	19093979	544
900x600x600	19093999	540	19094018	566	19093961	528	19093980	556
1000x600x600	19094000	550	19094019	573	19093962	533	19093981	564
1100x600x600	19094001	565	19094020	584	19093963	542	19093982	567
1200x600x600	19094002	573	19094021	597	19093964	556	19093983	577
1300x600x600	19094003	597	19094022	616	19093965	580	19093984	602
1400x600x600	19094004	618	19094023	646	19093966	600	19093985	638
1500x600x600	19094005	639	19094024	671	19093967	612	19093986	660
1600x600x600	19094006	651	19094025	686	19093968	639	19093987	671
1700x600x600	19094007	680	19094026	748	19093969	660	19093988	714
1800x600x600	19094008	729	19094027	794	19093970	704	19093989	782
1900x600x600	19094009	760	19094028	809	19093971	714	19093990	786
2000x600x600	19094010	769	19094029	827	19093972	743	19093991	792
2200x600x600	19094011	979	19094030	1.061	19093973	928	19093992	961
2400x600x600	19094012	1.002	19094031	1.084	19093974	944	19093993	989
2600x600x600	19094013	1.055	19094032	1.105	19093975	995	19093994	1.046
2800x600x600	19094014	1.105	19094033	1.154	19093976	1.047	19093995	1.099



700 Range



DIMENSIONS (mm)	WALL-MOUNTED TABLE				CENTRAL TABLE			
	WITH REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€
	T6WLR-7		T6WS1-7		T6CLR-7		T6CST-7	
600x700x600	19094072	524	19094091	538	19094034	503	19094053	528
700x700x600	19094073	528	19094092	560	19094035	511	19094054	540
800x700x600	19094074	537	19094093	576	19094036	522	19094055	562
900x700x600	19094075	561	19094094	597	19094037	536	19094056	573
1000x700x600	19094076	590	19094095	619	19094038	557	19094057	597
1100x700x600	19094077	605	19094096	635	19094039	567	19094058	601
1200x700x600	19094078	625	19094097	650	19094040	574	19094059	615
1300x700x600	19094079	650	19094098	686	19094041	615	19094060	655
1400x700x600	19094080	687	19094099	722	19094042	650	19094061	711
1500x700x600	19094081	705	19094100	762	19094043	662	19094062	725
1600x700x600	19094082	714	19094101	770	19094044	671	19094063	735
1700x700x600	19094083	721	19094102	821	19094045	705	19094064	792
1800x700x600	19094084	779	19094103	869	19094046	751	19094065	849
1900x700x600	19094085	838	19094104	907	19094047	783	19094066	873
2000x700x600	19094086	886	19094105	949	19094048	821	19094067	889
2200x700x600	19094087	974	19094106	1.062	19094049	950	19094068	1.002
2400x700x600	19094088	1.000	19094107	1.084	19094050	1.026	19094069	1.041
2600x700x600	19094089	1.057	19094108	1.112	19094051	1.085	19094070	1.144
2800x700x600	19094090	1.112	19094109	1.170	19094052	1.144	19094071	1.199

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	331	19093800	297
700x600	19093824	341	19093801	303
800x600	19093825	347	19093802	310
900x600	19093826	355	19093803	318
1000x600	19093827	365	19093804	329
1100x600	19093828	376	19093805	341
1200x600	19093829	387	19093806	352
1300x600	19093830	401	19093807	365
1400x600	19093831	411	19093808	375
1500x600	19093832	436	19093809	384
1600x600	19093833	445	19093810	402
1700x600	19093834	456	19093811	417
1800x600	19093835	470	19093812	433
1900x600	19093836	487	19093813	464
2000x600	19093837	500	19093814	470
2100x600	19093838	522	19093815	489
2200x600	19093839	544	19093816	506
2300x600	19093840	566	19093817	523
2400x600	19093841	588	19093818	540
2500x600	19093842	609	19093819	559
2600x600	19093843	632	19093820	576
2700x600	19093844	653	19093821	598
2800x600	19093845	675	19093822	617

700 Range




DIMENSIONS (mm)	WALL-MOUNTED	€	CENTRAL	€
	TTW-7		TTC-7	
600x700	19093869	364	19093846	321
700x700	19093870	368	19093847	332
800x700	19093871	377	19093848	341
900x700	19093872	387	19093849	349
1000x700	19093873	398	19093850	359
1100x700	19093874	409	19093851	371
1200x700	19093875	426	19093852	384
1300x700	19093876	437	19093853	399
1400x700	19093877	454	19093854	411
1500x700	19093878	466	19093855	429
1600x700	19093879	486	19093856	441
1700x700	19093880	501	19093857	458
1800x700	19093881	519	19093858	476
1900x700	19093882	535	19093859	495
2000x700	19093883	551	19093860	516
2100x700	19093884	572	19093861	537
2200x700	19093885	594	19093862	557
2300x700	19093886	617	19093863	576
2400x700	19093887	640	19093864	598
2500x700	19093888	654	19093865	617
2600x700	19093889	677	19093866	640
2700x700	19093890	702	19093867	662
2800x700	19093891	722	19093868	684



Worktops with bowl

- Welded bowl of 500 x 400 x 250 mm.

 Option customization in length

600 Range

DIMENSIONS (mm)	BOWL TO THE RIGHT TTW-B1R-6	€	BOWL TO THE LEFT TTW-B1L-6	€	BOWL IN CENTER TTW-B1C-6	€
1000x600	19093892	587	19093903	587	19093914	587
1200x600	19093893	612	19093904	612	19093915	612
1400x600	19093894	635	19093905	635	19093916	635
1500x600	19093895	660	19093906	660	19093917	660
1600x600	19093896	667	19093907	667	19093918	667
1800x600	19093897	693	19093908	693	19093919	693
2000x600	19093898	725	19093909	725	19093920	725
2200x600	19093899	769	19093910	769	19093921	769
2400x600	19093900	813	19093911	813	19093922	813
2600x600	19093901	856	19093912	856	19093923	856
2800x600	19093902	899	19093913	899	19093924	899

700 Range

DIMENSIONS (mm)	BOWL TO THE RIGHT TTW-B1R-7	€	BOWL TO THE LEFT TTW-B1L-7	€	BOWL IN CENTER TTW-B1C-7	€
1000x700	19093925	622	19093936	622	19093947	622
1200x700	19093926	648	19093937	648	19093948	648
1400x700	19093927	677	19093938	677	19093949	677
1500x700	19093928	688	19093939	688	19093950	688
1600x700	19093929	709	19093940	709	19093951	709
1800x700	19093930	742	19093941	742	19093952	742
2000x700	19093931	773	19093942	773	19093953	773
2200x700	19093932	818	19093943	818	19093954	818
2400x700	19093933	863	19093944	863	19093955	863
2600x700	19093934	901	19093945	901	19093956	901
2800x700	19093935	945	19093946	945	19093957	945



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	143
Bracket with leg	CP-6	19092786	184

Wall-mounted tables with drawers

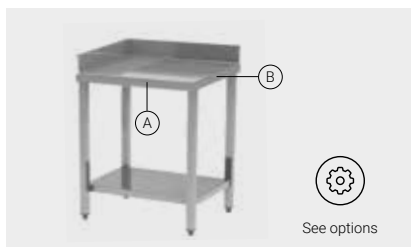


- Closed structure with module with three (3) drawers.
- Lower base reinforced with profile to guarantee greater robustness.
- Removable drawers with telescopic sliding guides.

- 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	1.217
700	TWDR3-75	19094113	500x700x850	3	1.292

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 x 600		T90WS1-66	19094114	685	T90WS2-66	19094118	864
700 x 700		T90WS1-77	19094115	759	T90WS2-77	19094119	907
600 x 700		T90WS1-67	19094116	726	T90WS2-67	19094120	907
700 x 600		T90WS1-76	19094117	726	T90WS2-76	19094121	945



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	1.582
700	T90WD-7	19094123	1000x1000x700x850	1.675

Waste collection tables



- 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	914
700	TWD-R-77	19094111	700x700x850	942

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.



Wall-mounted

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TWLR-R-612	19094126	1200x600x850	2	775
TWLR-R-617	19094127	1700x600x850	3	999
KIDS 				
TWLR-R-K-612	19094260	1200x600x700	2	754
TWLR-R-K-617	19094261	1700x600x700	3	978

Central

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TCLR-R-612	19094124	1200x600x850	2	759
TCLR-R-617	19094125	1700x600x850	3	979
KIDS 				
TCLR-R-K-612	19094258	1200x600x700	2	738
TCLR-R-K-617	19094259	1700x600x700	3	958




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	67
R-B232	19092788	Blue	67
R-R232	19092789	Red	67
R-G232	19092790	Green	67

Countertop shelves

 Option customization in length


- 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.

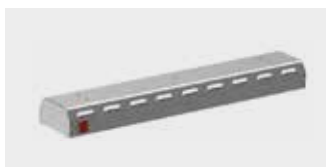
Single

TABLE SIZE (mm)	DIMENSIONS (mm)	NEUTRAL	€	Hz	VOLTAGE	HALOGEN LIGHT AND HEAT	POWER (W)	€	CERAMIC HEAT	POWER (W)	€
		F1N-3				F1H-3			F1C-3		
1000	700x350x400	19094128		50/60	230V 1N	-	-	378	-	-	-
1200	900x350x400	19094129		50/60	230V 1N	19094138	600	383	19094147	500	935
1400	1100x350x400	19094130		50/60	230V 1N	19094139	600	390	19094148	500	942
1600	1300x350x400	19094131		50/60	230V 1N	19094140	900	401	19094149	750	1.011
1800	1500x350x400	19094132		50/60	230V 1N	19094141	900	425	19094150	750	1.033
2000	1700x350x400	19094133		50/60	230V 1N	19094142	1200	443	19094151	1000	1.107
2200	1900x350x400	19094134		50/60	230V 1N	19094143	1200	464	19094152	1000	1.126
2400	2100x350x400	19094135		50/60	230V 1N	19094144	1500	513	19094153	1250	1.300
2600	2300x350x400	19094136		50/60	230V 1N	19094145	1800	559	19094154	1500	1.796
2800	2500x350x400	19094137		50/60	230V 1N	19094146	1800	619	19094155	1500	1.852

Double

TABLE SIZE (mm)	DIMENSIONS (mm)	NEUTRAL	€	Hz	VOLTAGE	HALOGEN LIGHT AND HEAT	POWER (W)	€	CERAMIC HEAT	POWER (W)	€
		F2N-3				F2H-3			F2C-3		
1000	700x350x700	19094156	519	-	-	-	-	-	-	-	-
1200	900x350x700	19094157	530	50/60	230V 1N	19094166	1200	1.648	19094175	1000	2.057
1400	1100x350x700	19094158	539	50/60	230V 1N	19094167	1200	1.657	19094176	1000	2.064
1600	1300x350x700	19094159	553	50/60	230V 1N	19094168	1800	1.789	19094177	1500	2.193
1800	1500x350x700	19094160	597	50/60	230V 1N	19094169	1800	1.830	19094178	1500	2.234
2000	1700x350x700	19094161	653	50/60	230V 1N	19094170	2400	1.998	19094179	2000	2.418
2200	1900x350x700	19094162	672	50/60	230V 1N	19094171	2400	2.018	19094180	2000	2.435
2400	2100x350x700	19094163	754	50/60	230V 1N	19094172	3000	2.345	19094181	2500	2.596
2600	2300x350x700	19094164	808	50/60	230V 1N	19094173	3600	3.301	19094182	3000	4.106
2800	2500x350x700	19094165	894	50/60	230V 1N	19094174	3600	3.380	19094183	3000	4.187

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	624	C-8	19092795	500	844
1200x150x60	50/60	230V 1N	H-12	19092792	900	687	C-12	19092796	750	906
1600x150x60	50/60	230V 1N	H-16	19092793	1200	750	C-16	19092797	1000	975
2000x150x60	50/60	230V 1N	H-20	19092794	1500	886	C-20	19092798	1250	1.020

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	239



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	685
	DR3-64	19092801	465x510x600	3	711
700	DR2-74	19092802	465x610x600	2	710
	DR3-74	19092803	465x610x600	3	758



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	728
700	DR1-74	19092805	465x610x600	761



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	427
600x400	GS-46	19092807	660x436x596	475



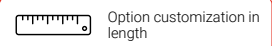
Side panel

- 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	136
600	SP-6	19092809	146
700	SP-7	19092810	156

Back panel

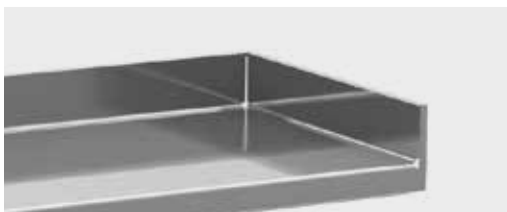
- Designed to protect walkways and divide storage areas.
- Made from stainless steel.
- Ease of assembly without the need for welding.
- To be assembled to tables with shelf.



See options

MODEL	TABLE SIZE (mm)	CODE	€
BP-6	600	19094184	152
BP-7	700	19094185	159
BP-8	800	19094186	167
BP-9	900	19094187	173
BP-10	1000	19094188	181
BP-11	1100	19094189	185
BP-12	1200	19094190	193
BP-13	1300	19094191	206
BP-14	1400	19094192	221
BP-15	1500	19094193	250

MODEL	TABLE SIZE (mm)	CODE	€
BP-16	1600	19094194	270
BP-17	1700	19094195	280
BP-18	1800	19094196	284
BP-19	1900	19094197	293
BP-20	2000	19094198	298
BP-22	2200	19094199	327
BP-24	2400	19094200	342
BP-26	2600	19094201	367
BP-28	2800	19094202	393




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	139
	TPB-5 L	19092812	Left	139
600	TPB-6 R	19092813	Right	152
	TPB-6 L	19092814	Left	152
700	TPB-7 R	19092815	Right	162
	TPB-7 L	19092816	Left	162



Shelves

 Option customization in length

- Made from AISI-304 18/10 stainless steel with satin finish.
- Lower base reinforced with profile to guarantee greater robustness.

- 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)	€
	NS-5		NS-6		NS-7	
600	19094209	107	19094220	126	19094239	132
700	-	-	19094221	136	19094240	150
800	19094210	128	19094222	153	19094241	170
900	-	-	19094223	165	19094242	179
1000	19094211	152	19094224	179	19094243	188
1100	-	-	19094225	188	19094244	202
1200	19094212	166	19094226	197	19094245	225
1300	-	-	19094227	214	19094246	238
1400	19094213	195	19094228	233	19094247	248
1500	19094214	204	19094229	241	19094248	264
1600	19094215	212	19094230	252	19094249	297
1700	-	-	19094231	271	19094250	310
1800	19094216	231	19094232	292	19094251	318
1900	-	-	19094233	298	19094252	321
2000	19094217	254	19094234	303	19094253	327
2200	19094218	272	19094235	315	19094254	336
2400	19094219	294	19094236	341	19094255	350
2600	-	-	19094237	382	19094256	399
2800	-	-	19094238	425	19094257	441



Sorting hole lid

- Specially designed to be placed on the sorting hole to cover it.

MODEL	CODE	€
RL-232	19092820	75



Castor kit

- Ø125 mm castors.
- Assembled in the square legs of 40 x 40 mm.

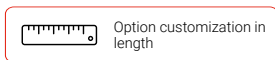
MODEL	CODE	No. CASTORS	TABLE LENGTH	€
CK-4	19092817	4	<= 2000 mm	282
CK-5	19092818	5	corner tables with door	334
CK-6	19092819	6	> 2000 mm	409

Options

Option shipped assembled.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
A	0201-0001	Up to 1200 mm	72
A	0201-0002	Up to 2000 mm	98
A	0201-0003	Up to 2800 mm	123

Option customization in length



Indicate the code and price of the next higher model and the desired length.

Option element height.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
H9	0202-0001	900 mm (-10/+50)	67

Note: applies to 600 and 700mm width sinks.

Option 1.5 mm thickness worktop.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
1,5	0204-0001	Up to 1200 mm	108
1,5	0204-0002	Up to 2000 mm	179
1,5	0204-0003	Up to 2800 mm	252

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	71	SS	0205-0006	29	STS	0205-0011	99	ST2S	0205-0016	128
Up to 1600 mm	ST	0205-0002	94	SS	0205-0007	39	STS	0205-0012	133	ST2S	0205-0017	173
Up to 2000 mm	ST	0205-0003	118	SS	0205-0008	51	STS	0205-0013	167	ST2S	0205-0018	217
Up to 2400 mm	ST	0205-0004	140	SS	0205-0009	62	STS	0205-0014	202	ST2S	0205-0019	260
Up to 2800 mm	ST	0205-0005	164	SS	0205-0010	70	STS	0205-0015	233	ST2S	0205-0020	302

Option door lock.

ABBREVIATION	CODE	DESCRIPTION	€
CR	0206-0001	One (1) lock	133
CR	0206-0002	Two (2) locks	264
CR	0206-0004	Four (4) locks	527

Option side splash folded and welded to the worktop.

ABBREVIATION	CODE	SIDE	€
SPR	0207-0001	Right	191
SPL	0207-0002	Left	191
SPRL	0207-0003 *	Right + Left	380

* Maximum length up to 2600 mm.

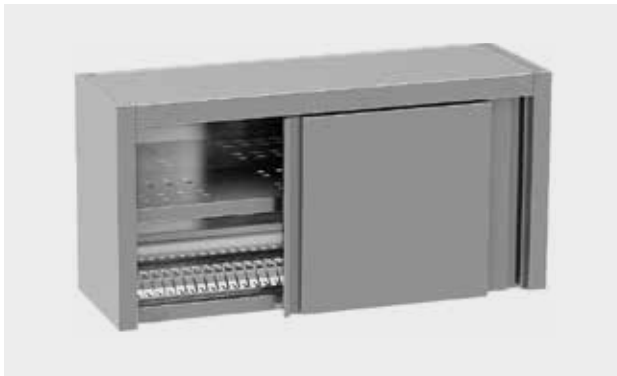
Option faucet hole Ø 33 mm.

ABBREVIATION	CODE	DESCRIPTION	€
33R1	0208-0001	One (1) hole to the right	51
33L1	0208-0002	One (1) hole to the left	51
33C1	0208-0003	One (1) hole centered	51

Option one (1) sorting hole with black rubber ring on the worktop to throw waste.

ABBREVIATION	CODE	DESCRIPTION	€
RR	0209-0001	One (1) hole with ring to the right	108
RL	0209-0002	One (1) hole with ring to the left	108
RC	0209-0003	One (1) hole with ring centered	108
RCR	0209-0004	One (1) hole with ring on the center right. From 2200 mm worktops on.	108
RCL	0209-0005	One (1) hole with ring on the center left. From 2200 mm worktops on.	108
R	0209-0006	One (1) custom sorting hole.	108

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)	€
CWS1-410	19092847	1000x400x600	728
CWS1-412	19092848	1200x400x600	814
CWS1-414	19092849	1400x400x600	899
CWS1-416	19092850	1600x400x600	951
CWS1-418	19092851	1800x400x600	1.050

Swing doors



MODEL	CODE	DIMENSIONS (mm)	No. DOORS	€
CWHD-45	19092845	500x400x600	1	754
CWHD-410	19092846	1000x400x600	2	1.031

Sliding doors



MODEL	CODE	DIMENSIONS (mm)	€
CWD-410	19092852	1000x400x600	902
CWD-412	19092853	1200x400x600	1.005
CWD-414	19092854	1400x400x600	1.174
CWD-416	19092855	1600x400x600	1.190
CWD-418	19092856	1800x400x600	1.307

Corner cabinet with door



- Model to join wall-mounted cabinets in 90° angle corners.

MODEL	CODE	DIMENSIONS (mm)	€
C90WD-4	19092859	700x400x600	1.277

Sliding doors with drainer



- Model with storing capacity of 36 plates with max Ø280 mm.

MODEL	CODE	DIMENSIONS (mm)	€
CWDD-410	19092857	1000x400x600	1.014
CWDD-412	19092858	1200x400x600	1.064

Hanging spice rack



- Made of stainless steel.
- Support for pans to be placed under the cabinets (pans not included).

MODEL	CODE	€
GNS-4	19092860	17

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	1.468
CSHD-610	19092863	1000x600x1900	2	2.037

With sliding doors



MODEL	CODE	DIMENSIONS (mm)	€
CSD-612	19092864	1200x600x1900	2.362
CSD-614	19092865	1400x600x1900	2.582
CSD-616	19092866	1600x600x1900	2.791

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.



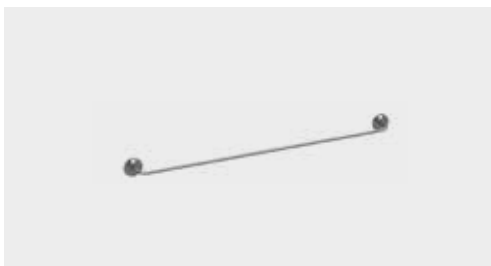
MODEL	CODE	DIMENSIONS (mm)	No. DOORS	€
CCHD-66	19092874	600x600x1900	1	1.453
CCHD-610	19092875	1000x600x1900	2	1.883



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	126
1000x600x200	CSHDIP-610	19092868	144
1200x600x200	CSDIP-612	19092871	160
1400x600x200	CSDIP-614	19092872	202
1600x600x200	CSDIP-616	19092873	225



Utensil bar

- Made of AISI 304 18/10 stainless steel Ø8 mm tube.
- Welded plates with holes to fix to the wall (plugs and screws included).

MODEL	CODE	DIMENSIONS (mm)	€
UH-6	19092861	600x40x40	140



Modularizing design with
aesthetics integration.



Find out more!




Access the website

Neutral-hot element composition

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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 TMWS1-6	€	CENTRAL TMCS1-6	€	WITHOUT WORKTOP TMST-6 SE	€	PASSTHROUGH TMPST-6	€	PASSTHROUGH WITHOUT WORKTOP TMPST-6 SE	€
600x600x850	19094353	999	19094363	969	19094373	684	19094313	914	19094323	634
800x600x850	19094354	1.045	19094364	1.010	19094374	713	19094314	953	19094324	655
1000x600x850	19094355	1.099	19094365	1.064	19094375	742	19094315	1.001	19094325	680
1200x600x850	19094356	1.178	19094366	1.144	19094376	798	19094316	1.074	19094326	730
1400x600x850	19094357	1.256	19094367	1.217	19094377	850	19094317	1.145	19094327	779
1600x600x850	19094358	1.335	19094368	1.297	19094378	903	19094318	1.216	19094328	824
1800x600x850	19094359	1.415	19094369	1.380	19094379	953	19094319	1.295	19094329	871
2000x600x850	19094360	1.519	19094370	1.490	19094380	1.031	19094320	1.401	19094330	939
2200x600x850	19094361	1.685	19094371	1.643	19094381	1.148	19094321	1.543	19094331	1.049
2400x600x850	19094362	1.802	19094372	1.754	19094382	1.224	19094322	1.648	19094332	1.119

700 Range

DIMENSIONS (mm)	WALL-MOUNTED TMWS1-7	€	CENTRAL TMCS1-7	€	WITHOUT WORKTOP TMST-7 SE	€	PASSTHROUGH TMPST-7	€	PASSTHROUGH WITHOUT WORKTOP TMPST-7 SE	€
600x700x850	19094383	1.036	19094393	993	19094403	686	19094333	947	19094343	640
800x700x850	19094384	1.079	19094394	1.037	19094404	716	19094334	986	19094344	661
1000x700x850	19094385	1.136	19094395	1.098	19094405	748	19094335	1.033	19094345	681
1200x700x850	19094386	1.215	19094396	1.175	19094406	800	19094336	1.109	19094346	732
1400x700x850	19094387	1.297	19094397	1.257	19094407	851	19094337	1.215	19094347	812
1600x700x850	19094388	1.380	19094398	1.338	19094408	919	19094338	1.260	19094348	829
1800x700x850	19094389	1.464	19094399	1.420	19094409	955	19094339	1.341	19094349	874
2000x700x850	19094390	1.569	19094400	1.537	19094410	1.033	19094340	1.452	19094350	945
2200x700x850	19094391	1.736	19094401	1.698	19094411	1.152	19094341	1.599	19094351	1.054
2400x700x850	19094392	1.854	19094402	1.812	19094412	1.229	19094342	1.711	19094352	1.123

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 TMWD-6	€	CENTRAL TMCD-6	€	WITHOUT WORKTOP TMD-6 SE	€	FOR WORK-TOPS WITH BOWL TMD-6 OB SE	€	PASSTHROUGH TMDP-6	€	PASSTHROUGH WITHOUT WORKTOP TMDP-6 SE	€
1000x600x850	19094437	1.375	19094443	1.359	19094449	1.037	19094455	893	19094413	1.678	19094419	1.367
1200x600x850	19094438	1.477	19094444	1.438	19094450	1.100	19094456	947	19094414	1.800	19094420	1.458
1400x600x850	19094439	1.594	19094445	1.521	19094451	1.190	19094457	1.022	19094415	1.917	19094421	1.561
1600x600x850	19094440	1.704	19094446	1.666	19094452	1.300	19094458	1.119	19094416	2.037	19094422	1.648
1800x600x850	19094441	1.816	19094447	1.788	19094453	1.373	19094459	1.181	19094417	2.277	19094423	1.861
2000x600x850	19094442	1.926	19094448	1.917	19094454	1.451	19094460	1.248	19094418	2.370	19094424	1.909

700 Range

DIMENSIONS (mm)	WALL-MOUNTED TMWD-7	€	CENTRAL TMCD-7	€	WITHOUT WORKTOP TMD-7 SE	€	FOR WORK-TOPS WITH BOWL TMD-7 OB SE	€	PASSTHROUGH TMDP-7	€	PASSTHROUGH WITHOUT WORKTOP TMDP-7 SE	€
1000x700x850	19094461	1.420	19094467	1.391	19094473	1.080	19094479	928	19094425	1.724	19094431	1.375
1200x700x850	19094462	1.587	19094468	1.548	19094474	1.196	19094480	1.043	19094426	1.840	19094432	1.469
1400x700x850	19094463	1.657	19094469	1.625	19094475	1.236	19094481	1.064	19094427	2.056	19094433	1.676
1600x700x850	19094464	1.788	19094470	1.740	19094476	1.321	19094482	1.138	19094428	2.137	19094434	1.713
1800x700x850	19094465	1.883	19094471	1.829	19094477	1.376	19094483	1.184	19094429	2.337	19094435	1.861
2000x700x850	19094466	1.969	19094472	1.945	19094478	1.459	19094484	1.257	19094430	2.482	19094436	1.973

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 TMWHD-6	€	CENTRAL TMCHD-6	€	WITHOUT WORKTOP TMHD-6 SE	€	FOR WORK- TOPS WITH BOWL TMHD-6 OB SE	€	PASSTHROUGH TMCHDP-6	€	PASSTHROUGH WITHOUT WORKTOP TMHDP-6 SE	€
400x600x850	19094497	1.001	19094501	965	19094505	692	-	-	19094527	1.172	19094531	892
600x600x850	19094498	1.124	19094502	1.100	19094506	811	19094509	697	19094528	1.295	19094532	1.011
800x600x850	19094499	1.416	19094503	1.401	19094507	1.098	19094510	945	19094529	1.658	19094533	1.363
1000x600x850	19094500	1.514	19094504	1.506	19094508	1.185	19094511	1.020	19094530	1.788	19094534	1.473

700 Range

DIMENSIONS (mm)	WALL- MOUNTED TMWHD-7	€	CENTRAL TMCHD-7	€	WITHOUT WORKTOP TMHD-7 SE	€	FOR WORK- TOPS WITH BOWL TMHD-7 OB SE	€	PASSTHROUGH TMCHDP-7	€	PASSTHROUGH WITHOUT WORKTOP TMHDP-7 SE	€
400x700x850	19094512	1.042	19094516	1.005	19094520	708	-	-	19094535	1.202	19094539	898
600x700x850	19094513	1.191	19094517	1.149	19094521	836	19094524	717	19094536	1.351	19094540	1.042
800x700x850	19094514	1.490	19094518	1.453	19094522	1.121	19094525	963	19094537	1.716	19094541	1.393
1000x700x850	19094515	1.585	19094519	1.546	19094523	1.195	19094526	1.147	19094538	1.829	19094542	1.485

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	€
600	400x600x850	TMWDR3-64	19094485	1.216
700	400x700x850	TMWDR3-74	19094488	1.393

MODEL	CENTRAL	€
TMCDR3-64	19094486	1.181
TMCDR3-74	19094489	1.222

MODEL	WITHOUT WORKTOP	€
TMDR3-64 SE	19094487	907
TMDR3-74 SE	19094490	924

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	€
600	600x600x850	TMWDR1-66	19094491	1.309
700	600x700x850	TMWDR1-76	19094494	1.372

MODEL	CENTRAL	€
TMCDR1-66	19094492	1.275
TMCDR1-76	19094495	1.332

MODEL	WITHOUT WORKTOP	€
TMDR1-66 SE	19094493	991
TMDR1-76 SE	19094496	1.024

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							
1400x600x850	19094579	2.345	19094585	2.306	19094591	1.940		
1600x600x850	19094580	2.439	19094586	2.398	19094592	2.003		
1800x600x850	19094581	2.552	19094587	2.517	19094593	2.092		
2000x600x850	19094582	2.693	19094588	2.663	19094594	2.203		
2200x600x850	19094583	2.813	19094589	2.772	19094595	2.278		
2400x600x850	19094584	2.932	19094590	2.883	19094596	2.354		

700 Range

700 Range								
DIMENSIONS (mm)	WALL-MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€		
	TMWDDR3R-7							
1400x700x850	19094597	2.444	19094603	2.403	19094609	2.000		
1600x700x850	19094598	2.593	19094604	2.550	19094610	2.117		
1800x700x850	19094599	2.669	19094605	2.627	19094611	2.159		
2000x700x850	19094600	2.784	19094606	2.748	19094612	2.243		
2200x700x850	19094601	2.881	19094607	2.846	19094613	2.299		
2400x700x850	19094602	3.010	19094608	2.967	19094614	2.383		



Drawers at the left

600 Range



DIMENSIONS (mm)	WALL-MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€
	TMWDDR3L-6		TMCDR3L-6		TMDDR3L-6 SE	
1400x600x850	19094543	2.345	19094549	2.306	19094555	1.940
1600x600x850	19094544	2.439	19094550	2.398	19094556	2.003
1800x600x850	19094545	2.552	19094551	2.517	19094557	2.092
2000x600x850	19094546	2.693	19094552	2.663	19094558	2.203
2200x600x850	19094547	2.813	19094553	2.772	19094559	2.278
2400x600x850	19094548	2.932	19094554	2.883	19094560	2.354

700 Range

DIMENSIONS (mm)	WALL-MOUNTED	€	CENTRAL	€	WITHOUT WORKTOP	€
	TMWDDR3L-7		TMCDR3L-7		TMDDR3L-7 SE	
1400x700x850	19094561	2.444	19094567	2.403	19094573	2.000
1600x700x850	19094562	2.593	19094568	2.550	19094574	2.117
1800x700x850	19094563	2.669	19094569	2.627	19094575	2.159
2000x700x850	19094564	2.784	19094570	2.748	19094576	2.243
2200x700x850	19094565	2.881	19094571	2.846	19094577	2.299
2400x700x850	19094566	3.010	19094572	2.967	19094578	2.383

Hot 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 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	2.398	19094645	2.349	19094649	2.000
1400x600x850	50/60	230V 1N	1565	19094682	2.915	19094646	2.603	19094650	2.231
1600x600x850	50/60	230V 1N	2600	19094683	2.657	19094647	2.855	19094651	2.457
1800x600x850	50/60	230V 1N	2600	19094684	3.180	19094648	3.142	19094652	2.711



DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	PASSTHROUGH TMPH-6	€	PASSTHROUGH WITHOUT WORKTOP TMPH-6 SE	€
1200x600x850	50/60	230V 1N	1565	19094663	2.648	19094667	2.299
1400x600x850	50/60	230V 1N	1565	19094664	2.917	19094668	2.547
1600x600x850	50/60	230V 1N	2600	19094665	3.191	19094669	2.791
1800x600x850	50/60	230V 1N	3000	19094666	3.642	19094670	3.209

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	2.471	19094653	2.448	19094658	2.065
1400x700x850	50/60	230V 1N	1565	19094686	2.738	19094654	2.715	19094659	2.305
1600x700x850	50/60	230V 1N	2600	19094687	3.003	19094655	2.979	19094660	2.541
1800x700x850	50/60	230V 1N	2600	19094688	3.315	19094656	3.248	19094661	2.776
2000x700x850	50/60	230V 1N	3000	19094689	3.552	19094657	3.517	19094662	3.005



DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	PASSTHROUGH TMPH-7	€	PASSTHROUGH WITHOUT WORKTOP TMPH-7 SE	€
1200x700x850	50/60	230V 1N	1565	19094671	2.862	19094676	2.481
1400x700x850	50/60	230V 1N	1565	19094672	3.134	19094677	2.723
1600x700x850	50/60	230V 1N	2600	19094673	3.405	19094678	2.965
1800x700x850	50/60	230V 1N	3000	19094674	3.791	19094679	3.317
2000x700x850	50/60	230V 1N	3000	19094675	4.124	19094680	3.615

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.


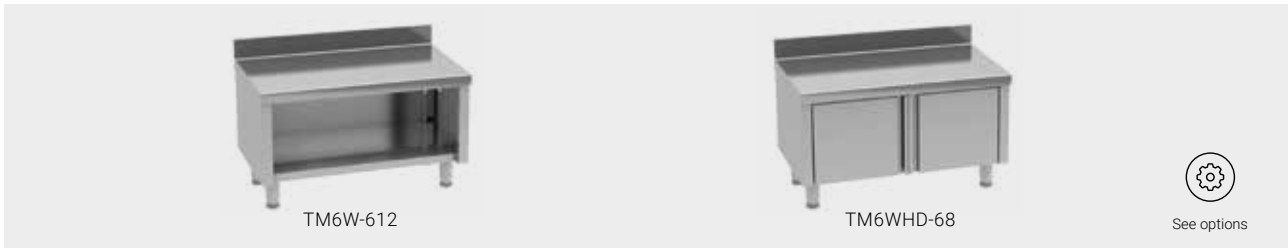
600 Range

CAPACITY	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
1xGN 1/1	400x600x850	TMW-64 GN	19094627	960	TMC-64 GN	19094629	927	TM-64 GN SE	19094631	651
2xGN 1/1	800x600x850	TMW-68 GN	19094628	1.294	TMC-68 GN	19094630	1.257	TM-68 GN SE	19094632	955

700 Range

CAPACITY	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
1xGN 1/1	400x700x850	TMW-74 GN	19094633	1.007	TMC-74 GN	19094637	971	TM-74 GN SE	19094641	671
1x600x400	500x700x850	TMW-75 P	19094634	1.039	TMC-75 P	19094638	1.002	TM-75 P SE	19094642	697
2xGN 1/1	800x700x850	TMW-78 GN	19094635	1.348	TMC-78 GN	19094639	1.311	TM-78 GN SE	19094643	981
2x600x400	1000x700x850	TMW-710 P	19094636	1.427	TMC-710 P	19094640	1.390	TM-710 P SE	19094644	1.038

600 mm height elements

 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 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).

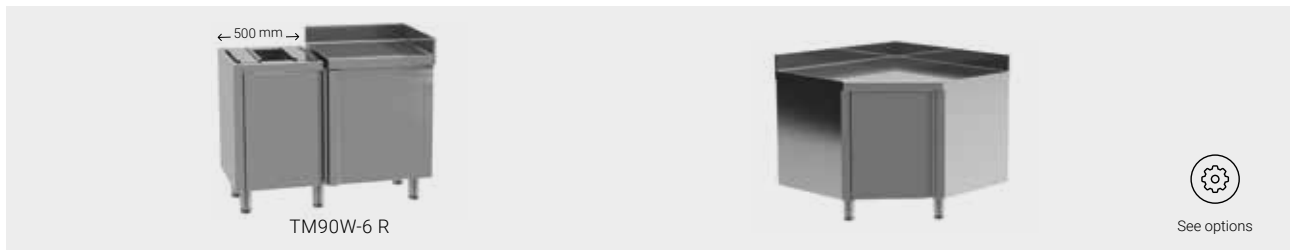
Open elements

DIMENSIONS (mm)	WALL-MOUNTED TM6W-6 TM6W-7		CENTRAL TM6C-6 TM6C-7		WITHOUT WORKTOP TM6-6 SE TM6-7 SE	
		€		€		€
600 RANGE						
600x600x600	19094690	936	19094696	903	19094702	615
800x600x600	19094691	979	19094697	943	19094703	640
1000x600x600	19094692	1.023	19094698	989	19094704	667
1200x600x600	19094693	1.103	19094699	1.068	19094705	726
1400x600x600	19094694	1.185	19094700	1.148	19094706	783
1600x600x600	19094695	1.265	19094701	1.224	19094707	831
700 RANGE						
600x700x600	19094708	971	19094714	930	19094720	616
800x700x600	19094709	1.012	19094715	975	19094721	644
1000x700x600	19094710	1.059	19094716	1.020	19094722	670
1200x700x600	19094711	1.143	19094717	1.103	19094723	727
1400x700x600	19094712	1.229	19094718	1.187	19094724	784
1600x700x600	19094713	1.307	19094719	1.264	19094725	833

Elements with swing doors

DIMENSIONS (mm)	WALL-MOUNTED TM6WHD-6 TM6WHD-7		CENTRAL TM6CHD-6 TM6CHD-7		WITHOUT WORKTOP TM6HD-6 SE TM6HD-7 SE	
		€		€		€
600 RANGE						
400x600x600	19094726	887	19094730	850	19094734	576
600x600x600	19094727	1.007	19094731	974	19094735	684
800x600x600	19094728	1.271	19094732	1.232	19094736	930
1000x600x600	19094729	1.362	19094733	1.328	19094737	1.005
700 RANGE						
400x700x600	19094738	926	19094742	889	19094746	590
600x700x600	19094739	1.059	19094743	1.019	19094747	704
800x700x600	19094740	1.319	19094744	1.281	19094748	951
1000x700x600	19094741	1.403	19094745	1.364	19094749	1.014

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	1.426
TM90W-6 L	19094622	1100x600x850	Left	1.426

700 Range

MODEL	CODE	DIMENSIONS (mm)	POSITION	€
TM90W-7 R	19094623	1200x700x850	Right	1.479
TM90W-7 L	19094624	1200x700x850	Left	1.479

Corner elements with door

600 Range

MODEL	CODE	DIMENSIONS (mm)	€
TM90WD-6	19094625	1000x1000x600x850	1.867

700 Range

MODEL	CODE	DIMENSIONS (mm)	€
TM90WD-7	19094626	1000x1000x700x850	1.956

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	1.161	TMCD-R-66	19094616	1.072	TMD-R-66 SE	19094617	837
700	600x700x850	TMWD-R-76	19094618	1.224	TMCD-R-76	19094619	1.127	TMD-R-76 SE	19094620	870

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 UNDERCOUNTER DISHWASHER	DOOR TYPE	€
SKM-66	600x600		B1	500x400x250	19094750	Swing	1.007	-	-
SKM-610	1000x600		B1 D1R	400x400x250	19094751	Sliding	1.328	-	-
			B1 D1L	400x400x250	19094752	Sliding	1.328	-	-
			B2	400x400x250	19094753	Sliding	1.507	-	-
SKM-612	1200x600		B1 D1R	500x400x250	19094754	Sliding	1.319	19094766	Swing
			B1 D1L	500x400x250	19094755	Sliding	1.319	19094767	Swing
			B2	500x400x250	19094756	Sliding	1.591	-	-
SKM-614	1400x600		B2 D1R	400x400x250	19094757	Sliding	1.667	-	-
			B2 D1L	400x400x250	19094758	Sliding	1.667	-	-
			B1 D1R	500x400x250	19094759	Sliding	1.539	19094768	Swing
			B1 D1L	500x400x250	19094760	Sliding	1.539	19094769	Swing
SKM-616	1600x600		B2 D1R	500x400x250	19094761	Sliding	1.824	-	-
			B2 D1L	500x400x250	19094762	Sliding	1.824	-	-
SKM-618	1800x600		B2 D1R	500x400x250	19094763	Sliding	1.949	19094770	Sliding
			B2 D1L	500x400x250	19094764	Sliding	1.949	19094771	Sliding
SKM-620	2000x600		B2 D2RL	500x400x250	19094765	Sliding	2.044	-	-



700 Range

MODEL	DIMENSIONS (mm)			BOWL DIMENSIONS (mm)	ELEMENTS WITH DOORS	DOOR TYPE	€	ELEMENTS WITH DOORS AND SPACE FOR UNDERCOUNTER DISHWASHER	DOOR TYPE	€
					D			WD		
SKM-77	700x700		B1	500x500x300	19094772	Swing	1.246	-	-	-
SKM-710	1000x700		B1 D1R	400x500x300	19094773	Sliding	1.396	-	-	-
			B1 D1L	400x500x300	19094774	Sliding	1.396	-	-	-
			B2	400x500x300	19094775	Sliding	1.583	-	-	-
SKM-712	1200x700		B1 D1R	500x500x300	19094776	Sliding	1.467	19094789	Swing	1.236
			B1 D1L	500x500x300	19094777	Sliding	1.467	19094790	Swing	1.236
			B2	500x500x300	19094778	Sliding	1.746	-	-	-
SKM-714	1400x700		B1 D1R	600x500x300	19094779	Sliding	1.615	19094791	Swing	1.474
			B1 D1L	600x500x300	19094780	Sliding	1.615	19094792	Swing	1.474
			B2	600x500x300	19094781	Sliding	1.872	-	-	-
SKM-716	1600x700		B2 D1R	500x500x300	19094782	Sliding	1.878	-	-	-
			B2 D1L	500x500x300	19094783	Sliding	1.878	-	-	-
SKM-718	1800x700		B2 D1R	500x500x300	19094784	Sliding	2.027	19094793	Sliding	1.953
			B2 D1L	500x500x300	19094785	Sliding	2.027	19094794	Sliding	1.953
			B3	500x500x300	19094786	Sliding	2.270	-	-	-
SKM-720	2000x700		B2 D1R	600x500x300	19094787	Sliding	2.170	-	-	-
			B2 D1L	600x500x300	19094788	Sliding	2.170	-	-	-

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	331	19094880	297
700x600	19094904	341	19094881	303
800x600	19094905	347	19094882	310
900x600	19094906	355	19094883	318
1000x600	19094907	365	19094884	329
1100x600	19094908	376	19094885	341
1200x600	19094909	387	19094886	352
1300x600	19094910	401	19094887	365
1400x600	19094911	411	19094888	375
1500x600	19094912	436	19094889	384
1600x600	19094913	445	19094890	402
1700x600	19094914	456	19094891	417
1800x600	19094915	470	19094892	433
1900x600	19094916	487	19094893	464
2000x600	19094917	500	19094894	470
2100x600	19094918	522	19094895	489
2200x600	19094919	544	19094896	506
2300x600	19094920	566	19094897	523
2400x600	19094921	588	19094898	540
2500x600	19094922	609	19094899	559
2600x600	19094923	632	19094900	576
2700x600	19094924	653	19094901	598
2800x600	19094925	675	19094902	617

700 Range



DIMENSIONS (mm)	WALL-MOUNTED MTTW-7	€	CENTRAL MTTC-7	€
600x700	19094949	364	19094926	321
700x700	19094950	368	19094927	332
800x700	19094951	377	19094928	341
900x700	19094952	387	19094929	349
1000x700	19094953	398	19094930	359
1100x700	19094954	409	19094931	371
1200x700	19094955	426	19094932	384
1300x700	19094956	437	19094933	399
1400x700	19094957	454	19094934	411
1500x700	19094958	466	19094935	429
1600x700	19094959	486	19094936	441
1700x700	19094960	501	19094937	458
1800x700	19094961	519	19094938	476
1900x700	19094962	535	19094939	495
2000x700	19094963	551	19094940	516
2100x700	19094964	572	19094941	537
2200x700	19094965	594	19094942	557
2300x700	19094966	617	19094943	576
2400x700	19094967	640	19094944	598
2500x700	19094968	654	19094945	617
2600x700	19094969	677	19094946	640
2700x700	19094970	702	19094947	662
2800x700	19094971	722	19094948	684

Double central flat worktop



1200 Range

MODEL	CODE	DIMENSIONS (mm)	€
MTTC-1214	19094795	1400x1200	816
MTTC-1216	19094796	1600x1200	870
MTTC-1218	19094797	1800x1200	932
MTTC-1220	19094798	2000x1200	990
MTTC-1222	19094799	2200x1200	1.081
MTTC-1224	19094800	2400x1200	1.167
MTTC-1226	19094801	2600x1200	1.254
MTTC-1228	19094802	2800x1200	1.341

1300 Range

MODEL	CODE	DIMENSIONS (mm)	€
MTTC-1314	19094803	1400x1300	857
MTTC-1316	19094804	1600x1300	914
MTTC-1318	19094805	1800x1300	978
MTTC-1320	19094806	2000x1300	1.040
MTTC-1322	19094807	2200x1300	1.130
MTTC-1324	19094808	2400x1300	1.216
MTTC-1326	19094809	2600x1300	1.297
MTTC-1328	19094810	2800x1300	1.389

Worktops with bowl

- Welded bowl of 500 x 400 x 250 mm.

600 Range



DIMENSIONS (mm)	BOWL TO THE RIGHT MTTW-BTR-6	€	BOWL TO THE LEFT MTTW-BTL-6	€	BOWL IN CENTER MTTW-BTC-6	€
1000x600	19094972	587	19094983	587	19094994	587
1200x600	19094973	612	19094984	612	19094995	612
1400x600	19094974	635	19094985	635	19094996	635
1500x600	19094975	660	19094986	660	19094997	660
1600x600	19094976	667	19094987	667	19094998	667
1800x600	19094977	693	19094988	693	19094999	693
2000x600	19094978	725	19094989	725	19095000	725
2200x600	19094979	769	19094990	769	19095001	769
2400x600	19094980	813	19094991	813	19095002	813
2600x600	19094981	856	19094992	856	19095003	856
2800x600	19094982	899	19094993	899	19095004	899

700 Range

DIMENSIONS (mm)	BOWL TO THE RIGHT MTTW-BTR-7	€	BOWL TO THE LEFT MTTW-BTL-7	€	BOWL IN CENTER MTTW-BTC-7	€
1000x700	19095005	622	19095016	622	19095027	622
1200x700	19095006	648	19095017	648	19095028	648
1400x700	19095007	677	19095018	677	19095029	677
1500x700	19095008	688	19095019	688	19095030	688
1600x700	19095009	709	19095020	709	19095031	709
1800x700	19095010	742	19095021	742	19095032	742
2000x700	19095011	773	19095022	773	19095033	773
2200x700	19095012	818	19095023	818	19095034	818
2400x700	19095013	863	19095024	863	19095035	863
2600x700	19095014	901	19095025	901	19095036	901
2800x700	19095015	945	19095026	945	19095037	945

Reinforced profile refrigerated tables

- Made from stainless steel.

in modular compositions.

- To be installed on refrigerated tables without countertop for alignment

MODEL	CODE	APPLIES TO	€
R-ACP	19095383	GN ACP refrigerated counters	32
R-CCP-G	19095384	GN CCP refrigerated counters	34
R-CCP-S	19095385	Snack CCP refrigerated counters	30

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	2.174
TMW-R-618	19094814	1800x600x850	3	2.973
KIDS 				
TMW-R-K-612	19094817	1200x600x700	2	1.979
TMW-R-K-618	19094818	1800x600x700	3	2.705

Central

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TMC-R-612	19094811	1200x600x850	2	2.139
TMC-R-618	19094812	1800x600x850	3	2.934
KIDS 				
TMC-R-K-612	19094815	1200x600x700	2	1.948
TMC-R-K-618	19094816	1800x600x700	3	2.670



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	67
R-B232	19092788	Blue	67
R-R232	19092789	Red	67
R-G232	19092790	Green	67

Accessories



Sorting hole lid

- Specially designed to be placed on the sorting hole to cover it.

MODEL	CODE	€
RL-232	19092820	75



Castors kit

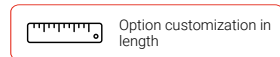
- Ø125 mm castors.

MODEL	CODE	No. CASTORS	TABLE LENGTH	€
CMK-4	19092830	4	<= 2000 mm	272
CMK-5	19092831	5	Closed corner elements	341
CMK-6	19092832	6	> 2000 mm	408

Plinths

- Made from stainless steel and easy assembling.

For modular neutral and hot elements



MODEL	CODE	DIMENSIONS (mm)	€
PF-4	19094819	400	82
PF-5	19094820	500	94
PF-6	19094821	600	104
PF-8	19094822	800	132
PF-10	19094823	1000	185
PF-12	19094824	1200	204
PF-14	19094825	1400	221
PF-16	19094826	1600	260
PF-18	19094827	1800	303
PF-20	19094828	2000	353
PF-22	19092779	2200	404
PF-24	19095040	2400	454
SF-6	19092843	600 mm side	117
SF-7	19092844	700 mm side	119
PF-90WD	19095380	Closed corner elements	104
PF-90W R	19095381	Corner elements with door - right worktop	147
PF-90W L	19095382	Corner elements with door - left worktop	147

For refrigerated counters Concept

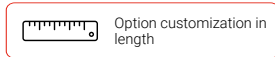
WITH WORKTOP			WITHOUT WORKTOP			APPLIES TO
MODEL	CODE	€	MODEL	CODE	€	
PF-CC-2G	19092833	221	PF-CC-2G NT	19095542	258	Concept GN 2-door refrigerated counters
PF-CC-3G	19092834	303	PF-CC-3G NT	19095543	340	Concept GN 3-door refrigerated counters
PF-CC-4G/4S R	19092835	407	PF-CC-4G/4S R NT	19095544	444	Concept GN 4-door and Snack 4-door remote refrigerated counters
PF-CC-2G R	19092836	185	PF-CC-2G R NT	19095545	222	Concept GN 2-door remote refrigerated counters
PF-CC-3G R/2S	19092837	260	PF-CC-3G R/2S NT	19095546	297	Concept GN 3-door remote and Snack 2-door refrigerated counters
PF-CC-4G R	19092838	353	PF-CC-4G R NT	19095547	390	Concept GN 4-door remote refrigerated counters
PF-CC-3S	19092839	353	PF-CC-3S NT	19095548	390	Concept Snack 3-door refrigerated counters
PF-CC-4S	19092840	449	PF-CC-4S NT	19095549	486	Concept Snack 4-door refrigerated counters
PF-CC-2S R	19092841	204	PF-CC-2S R NT	19095560	241	Concept Snack 2-door remote refrigerated counters
PF-CC-3S R	19092842	303	PF-CC-3S R NT	19095561	340	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	221
PF-AC-3G	19095563	Advance GN 3-door refrigerated counters	303
PF-AC-4G	19095564	Advance GN 4-door refrigerated counters	407

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	108
1,5	0204-0002	Up to 2000 mm	179
1,5	0204-0003	Up to 2800 mm	252

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	71	SS	0205-0006	29	STS	0205-0011	99	ST2S	0205-0016	128
Up to 1600 mm	ST	0205-0002	94	SS	0205-0007	39	STS	0205-0012	133	ST2S	0205-0017	173
Up to 2000 mm	ST	0205-0003	118	SS	0205-0008	51	STS	0205-0013	167	ST2S	0205-0018	217
Up to 2400 mm	ST	0205-0004	140	SS	0205-0009	62	STS	0205-0014	202	ST2S	0205-0019	260

Option door lock.

ABBREVIATION	CODE	DESCRIPTION	€
CR	0206-0001	One (1) lock	133
CR	0206-0002	Two (2) locks	264
CR	0206-0004	Four (4) locks	527

Option side splash folded and welded to the worktop.

ABBREVIATION	CODE	SIDE	€
SPR	0207-0001	Right	191
SPL	0207-0002	Left	191
SPRL	0207-0003 *	Right + Left	380

* Maximum length up to 2600 mm.

Option faucet hole Ø 33 mm.

ABBREVIATION	CODE	DESCRIPTION	€
33R1	0208-0001	One (1) hole to the right	51
33L1	0208-0002	One (1) hole to the left	51
33C1	0208-0003	One (1) hole centered	51
33B1	0208-0004	One (1) hole between two (2) bowls	51
33R2	0208-0005	Two (2) holes to the right	100
33L2	0208-0006	Two (2) holes to the left	100

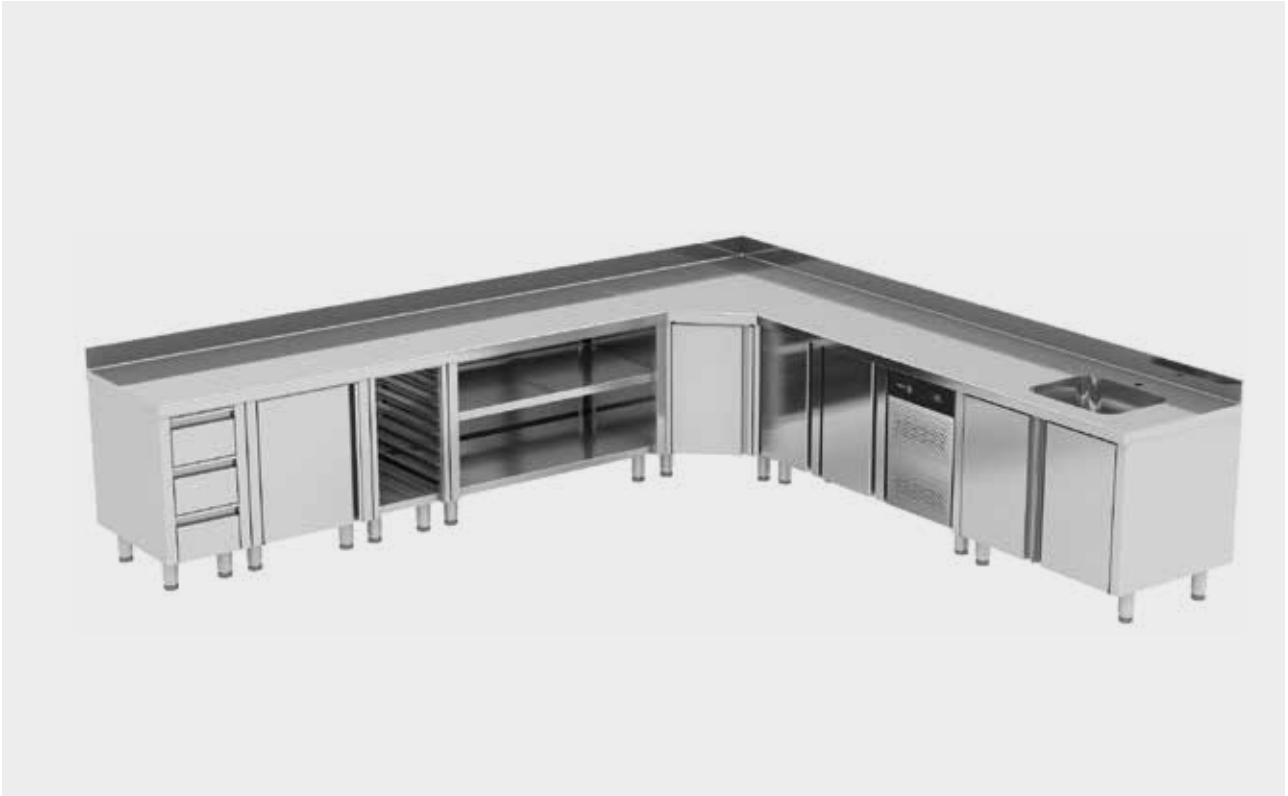
ABBREVIATION	CODE	DESCRIPTION	€
33C2	0208-0007	Two (2) holes centered	100
33B2	0208-0008	Two (2) holes between three (3) bowls	100
33R3	0208-0009	Three (3) holes to the right	150
33L3	0208-0010	Three (3) holes to the left	150
33C3	0208-0011	Three (3) holes centered	150

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	108
R	0209-0006	One (1) custom hole with ring	108

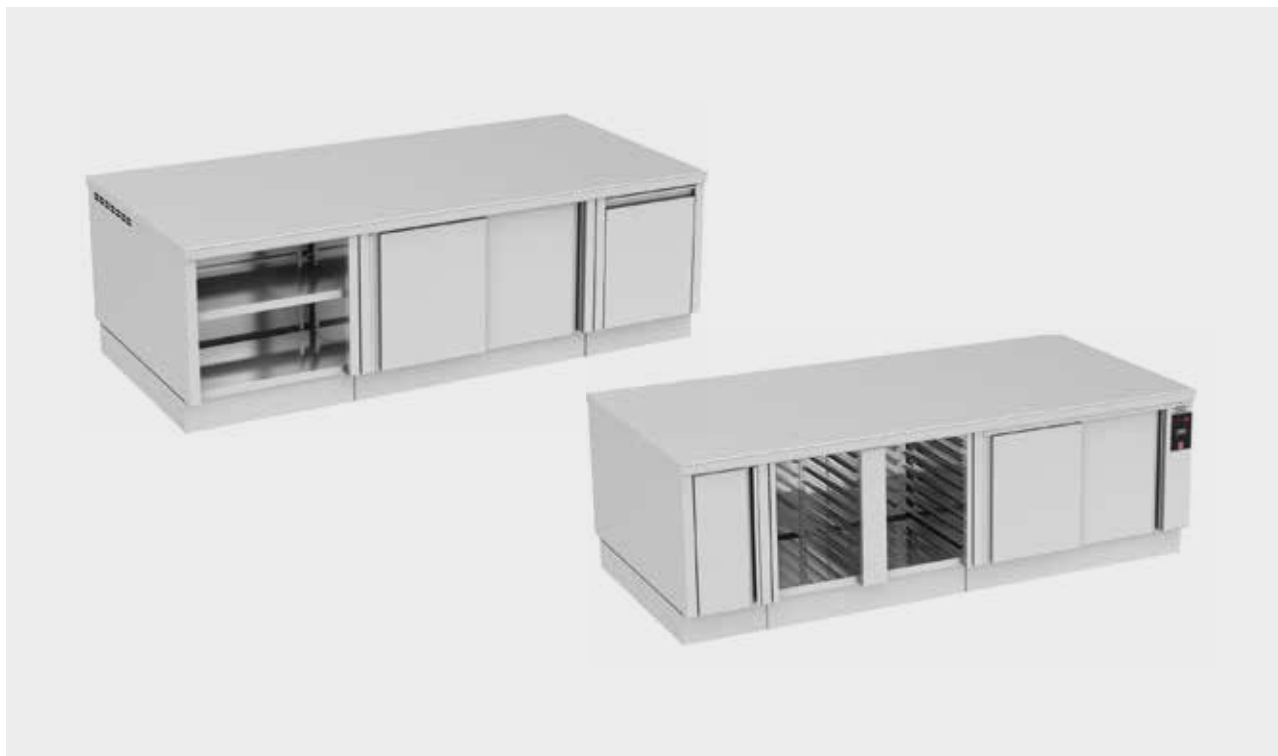
Composition examples

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	677	1	677
2	TMDR3-74 SE	19094490	Element with 3 drawers without worktop	400x700x850	924	1	924
3	TMHD-76 SE	19094521	Elements with swing doors without worktop	600x700x850	836	1	836
4	TM-74 GN SE	19094641	Element with rack module 1xGN1/1 without worktop	400x700x850	671	1	671
5	TMS1-712 SE	19094406	Element with shelves without worktop	1200x700x850	800	1	800
6	TM90WD-7	19094626	Corner element with door	1000x1000x700x850	1.956	1	1.956
7	MTTW-B1R-724	19095013	Worktop with bowl to the right	2400x700	863	1	863
		-	L= 2342 mm				
		33C1	One (1) centered faucet hole Ø 33 mm		0		
8	CCP-2G NT	19089829	Concept GN 2-door refrigerated counters without worktop	1342x700x850	2366	1	2.366
9	R-CCP-G	19095384	Reinforcement with profiles for Concept refrigerated counters	-	34	3	102
10	TMHD-710 OB SE	19094526	Elements with swing doors for worktops with bowl	1000x700x850	1.147	1	1.147
TOTAL							10.393

Double central composition with integrated hot element:



No	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	QUANTITY	TOTAL €
1	MTTC-1326	19094809	Double central flat worktop	2600x1300	1.297	1	1.297
2	TMS1-68 SE	19094374	Element with shelves without worktop	800x600x850	713	1	713
3	TMD-612 SE	19094450	Elements with sliding doors without worktop	1200x600x850	1.100	1	1.100
4	TMDR1-66 SE	19094493	Element with large capacity drawer without worktop	600x600x850	991	1	991
5	TMHD-74 SE	19094520	Elements with swing doors without worktop	400x700x850	708	1	708
6	TM-710 P SE	19094644	Element with rack module 2x600x400 without worktop	1000x700x850	1.038	1	1.038
7	TMH-712 SE	19094658	Hot element without worktop	1200x700x850	2.065	1	2.065
8	PF-8	19094822	Plinth	800	132	1	132
9	PF-12	19094824	Plinth	1200	204	2	408
10	PF-6	19094821	Plinth	600	104	1	104
11	PF-4	19094819	Plinth	400	82	1	82
12	PF-10	19094823	Plinth	1000	185	1	185
13	SF-6	19092843	Side plinth	600	117	2	234
14	SF-7	19092844	Side plinth	700	119	2	238
TOTAL							9.295

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	617	1	617
	R	0209-0006	One (1) custom hole		108	1	108
2	TMD-712 SE	19094474	Elements with sliding doors without worktop	1200x700x850	1.196	1	1.196
3	TMD-R-76 SE	19094620	Waste collection elements without worktop	600x700x850	870	1	870
4	TM90W-7 R	19094623	Closed corner elements - right worktop	1200x700x850	1.479	1	1.479
5	TMWH-720	19094689	Hot element	2000x700x850	3.552	1	3.552
TOTAL							7.822



Raise the bar.



Find out more!



Access the website

Bar elements

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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	1.050	TFS1-610 R WH	19094267	1.095	TFS1-610 R SE	19094268	919
1000x600x1050	Left	TFS1-610 L	19094269	1.050	TFS1-610 L WH	19094270	1.095	TFS1-610 L SE	19094271	919
1500x600x1050	Center	TFS1-615	19094272	1.288	TFS1-615 WH	19094273	1.307	TFS1-615 SE	19094274	1.235
2000x600x1050	Center	TFS1-620	19094275	1.494	TFS1-620 WH	19094276	1.557	TFS1-620 SE	19094277	1.312
2500x600x1050	Center	TFS1-625	19094278	1.753	TFS1-625 WH	19094279	1.827	TFS1-625 SE	19094280	1.532

Back bar counters

 Option customization in length



- 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.

350 Range

DIMENSIONS (mm)	WITH ONE (1) SHELF				WITH TWO (2) SHELVES			
	WITH WORKTOP		WITHOUT WORKTOP		WITH WORKTOP		WITHOUT WORKTOP	
	TBBST-3	€	TBBST-3 SE	€	TBBS2-3	€	TBBS2-3 SE	€
1000x350x1050	19094281	594	19094285	501	19094289	640	19094293	549
1500x350x1050	19094282	822	19094286	710	19094290	889	19094294	776
2000x350x1050	19094283	975	19094287	849	19094291	1.049	19094295	924
2500x350x1050	19094284	1.406	19094288	1.252	19094292	1.463	19094296	1.308

600 Range

DIMENSIONS (mm)	WITH ONE (1) SHELF				WITH TWO (2) SHELVES			
	WITH WORKTOP		WITHOUT WORKTOP		WITH WORKTOP		WITHOUT WORKTOP	
	TBBST-6	€	TBBST-6 SE	€	TBBS2-6	€	TBBS2-6 SE	€
1000x600x1050	19094297	793	19094301	664	19094305	857	19094309	725
1500x600x1050	19094298	983	19094302	825	19094306	1.064	19094310	906
2000x600x1050	19094299	1.278	19094303	1.097	19094307	1.379	19094311	1.197
2500x600x1050	19094300	1.698	19094304	1.478	19094308	1.750	19094312	1.528

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	2.520
CKD-S-12 BR2 BS	19092974	1200x795x310	1175x520x245	Double	Yes	2.678

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	2.153
CKS1-12 BR1	19094867	1200x710x900	With shelf	Single	No	2.090



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	2.825



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	3.035
CKS1-S-12 BR1	19094870	1200x710x900	With shelf	Simple	No	3.098
CKLR-S-12 BR2 BS	19094872	1200x820x900	Reinforcement frame	Doble	Yes	3.203
CKS1-S-12 BR2 BS	19094871	1200x820x900	With shelf	Doble	Yes	3.255
CKLR-S-15 BR2 BS	19094874	1500x820x900	Reinforcement frame	Doble	Yes	3.539
CKS1-S-15 BR2 BS	19094873	1500x820x900	With shelf	Doble	Yes	3.623



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.

MODEL	CODE	DIMENSIONS (mm)	SPEED RAIL	BLENDER HOLDER	DIPPER WELL	€
CKM-S-12 BR2 BS	19094875	1200x820x900	Double	Yes	No	3.990
CKM-S-15 BR2 BS	19094876	1500x820x900	Double	Yes	No	4.515
CKM-S-DW-15 BR2 BS	19094878	1500x820x900	Double	Yes	Yes	4.599



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	8.558
CKRF-S-DW-15 BR2 BS	R290	50/60	19094879	1500x820x900	Double	Yes	Yes	255	8.642

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	105



Bottle support

- Specially designed to store bottles inside a GN 1/3 pan (not included).

MODEL	CODE	€
SB-13	19092976	42

Options

Option shipped assembled.

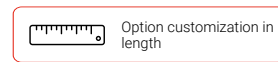
ABBREVIATION	CODE	DIMENSIONS (mm)	€
A	0201-0001	Up to 1200 mm	72
A	0201-0002	Up to 2000 mm	98

Option 1.5 mm thickness worktop.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
1,5	0204-0001	Up to 1200 mm	108
1,5	0204-0002	Up to 2000 mm	179
1,5	0204-0003	Up to 2800 mm	252

Note: applies to back bar elements.

Option customization in length



Indicate the code and price of the next higher model and the desired length.

Option side splash folded and welded to the worktop.

ABBREVIATION	CODE	SIDE	€
SPR	0207-0001	Right	191
SPL	0207-0002	Left	191
SPRL	0207-0003	Right + left	380

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	29	STS	0205-0011	99
Up to 1600 mm	SS	0205-0007	39	STS	0205-0012	133
Up to 2000 mm	SS	0205-0008	51	STS	0205-0013	167
Up to 2800 mm	SS	0205-0010	70	STS	0205-0015	233





Stability, strength and maximized storage space utilization.



Find out more!



Access the website

Shelving

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Wall-mounted shelves



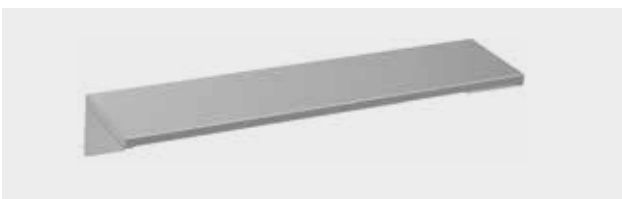
Welded flat shelves

- 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	147
SW-28	19094832	800x250x150	153
SW-210	19094833	1000x250x150	170
SW-212	19094834	1200x250x150	188
SW-214	19094835	1400x250x150	206
SW-215	19094836	1500x250x150	210
SW-216	19094837	1600x250x150	214
SW-218	19094838	1800x250x150	246
SW-220	19094839	2000x250x150	277
SW-46	19094840	600x400x250	183
SW-48	19094841	800x400x250	189
SW-410	19094842	1000x400x250	206
SW-412	19094843	1200x400x250	228
SW-414	19094844	1400x400x250	248
SW-415	19094845	1500x400x250	261
SW-416	19094846	1600x400x250	272
SW-418	19094847	1800x400x250	300
SW-420	19094848	2000x400x250	329



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	124
SWD-38	19094858	800x300x200	129
SWD-310	19094859	1000x300x200	144
SWD-312	19094860	1200x300x200	160
SWD-314	19094861	1400x300x200	173
SWD-315	19094862	1500x300x200	179
SWD-316	19094863	1600x300x200	183
SWD-318	19094864	1800x300x200	206
SWD-320	19094865	2000x300x200	228

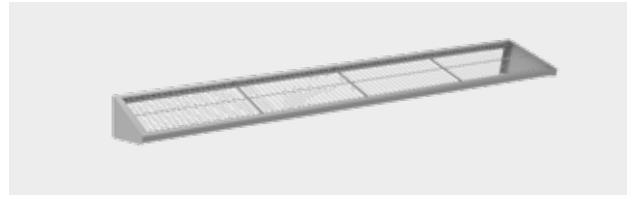
Dish drainer shelves



- 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	325
SD-314	19092877	1535x300x200	445

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	368
SH-411	19092879	1125x390x200	455
SH-416	19092880	1655x390x200	524
SH-421	19092881	2185x390x200	593


Microwave shelves

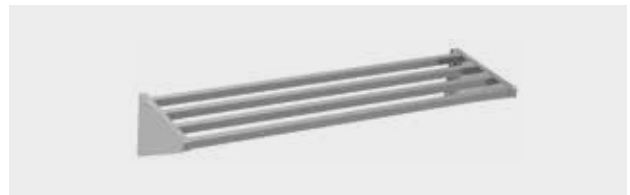


- Specially designed to place a microwave oven or other small appliances.
- Made from stainless steel.
- Wall brackets with drills (screws and plugs included).
- Ø60 mm cable gland hole.
- Quick and easy assembly.
- Supplied disassembled.

MODEL	CODE	DIMENSIONS (mm)	€
SMW-46	19092882	600x400x230	238
SMW-57	19092883	700x550x280	263
SMW-48	19092884	800x400x230	250

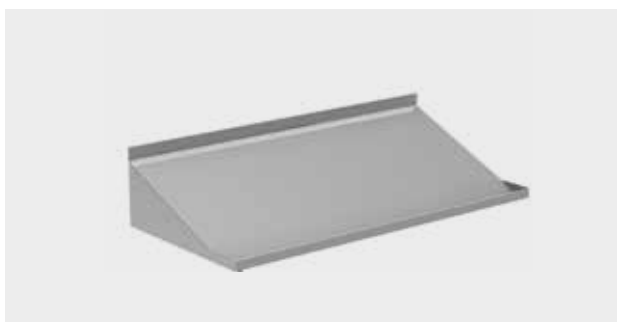
Tube shelves

 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	228
SP-48	19094850	800x400x250	245
SP-410	19094851	1000x400x250	270
SP-412	19094852	1200x400x250	280
SP-414	19094853	1400x400x250	301
SP-416	19094854	1600x400x250	319
SP-418	19094855	1800x400x250	391
SP-420	19094856	2000x400x250	409



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	445
SWW-516	19092902	1600x505x231	551

Wall-mounted shelves on racks

- Made from stainless steel.



Vertical rack

MODEL	CODE	DIMENSIONS (mm)	€/UNIT
SAS-6	19092885	600	38
SAS-10	19092886	1000	45
SAS-15	19092887	1500	59

Flat shelf

MODEL	CODE	DIMENSIONS (mm)	€
SPF-210	19092888	1000x250	109
SPF-212	19092889	1200x250	140
SPF-214	19092890	1400x250	152
SPF-216	19092891	1600x250	197
SPF-410	19092892	1000x400	156
SPF-412	19092893	1200x400	192
SPF-414	19092894	1400x400	214
SPF-416	19092895	1600x400	280

Tilted shelf

MODEL	CODE	DIMENSIONS (mm)	No PANS	PANS SIZE	€
SI-210	19092896	1000x250	4	GN 1/6	131
SI-410	19092897	1000x400	4	GN 1/3	185



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	165
UH-15	19092899	1500x150	193
UH-20	19092900	2000x150	225

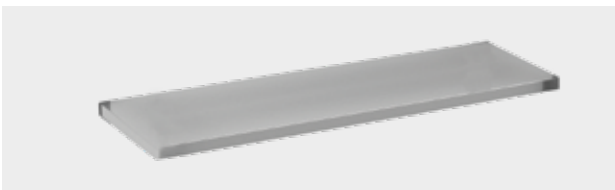
Shelves on racks



On racks

- Made from stainless steel. every 150 mm.
- Height of the shelves adjustable

MODEL	CODE	DIMENSIONS (mm)	€
SF-17	19092935	1700	204
SF-20	19092936	2000	225



Stainless steel flat shelves

- Made from stainless steel.
- Shelves fixed to the racks using tools included.

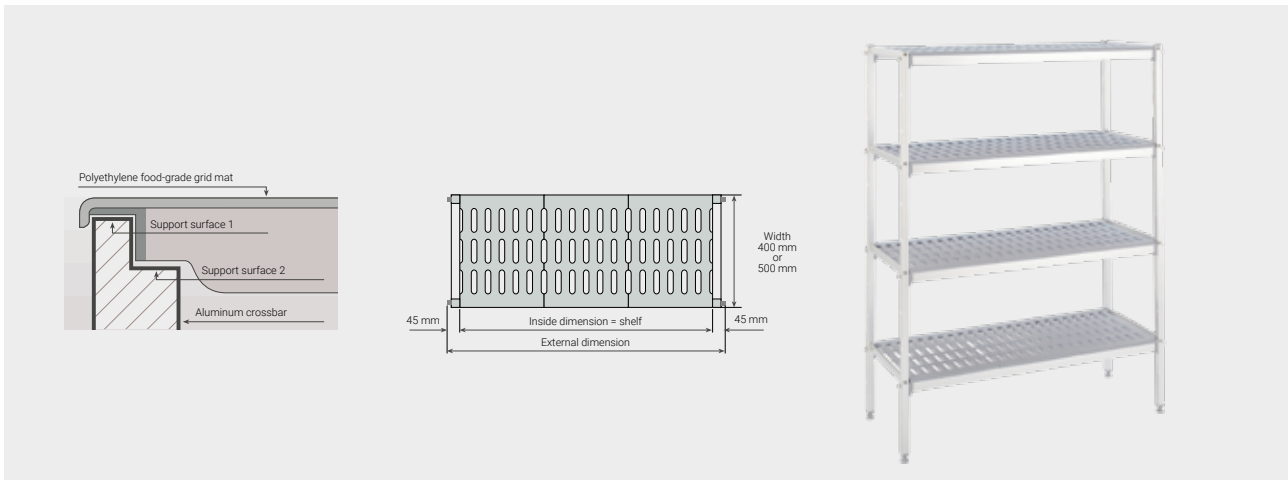
1 mm THICKNESS

1.5 mm THICKNESS

DIMENSIONS (mm)	WITHOUT REINFORCE- MENT	MAXIMUM LOAD (KG)/ SHELF	€	WITH REINFORCE- MENT	MAXIMUM LOAD (KG)/ SHELF	€	WITHOUT REINFORCE- MENT	MAXIMUM LOAD (KG)/ SHELF	€	WITH REINFORCE- MENT	MAXIMUM LOAD (KG)/ SHELF	€
	SST0			SST0R			SST5			SST5R		
800x400	19092903	210	84	19092911	260	104	19092919	280	112	19092927	330	132
1000x400	19092904	160	98	19092912	210	123	19092920	230	124	19092928	280	153
1200x400	19092905	110	109	19092913	160	144	19092921	130	137	19092929	180	172
1400x400	19092906	85	122	19092914	135	164	19092922	105	152	19092930	155	191
800x500	19092907	205	104	19092915	255	123	19092923	280	132	19092931	330	153
1000x500	19092908	155	118	19092916	205	144	19092924	230	146	19092932	280	172
1200x500	19092909	105	129	19092917	155	164	19092925	130	158	19092933	180	191
1400x500	19092910	80	143	19092918	130	183	19092926	105	171	19092934	155	210

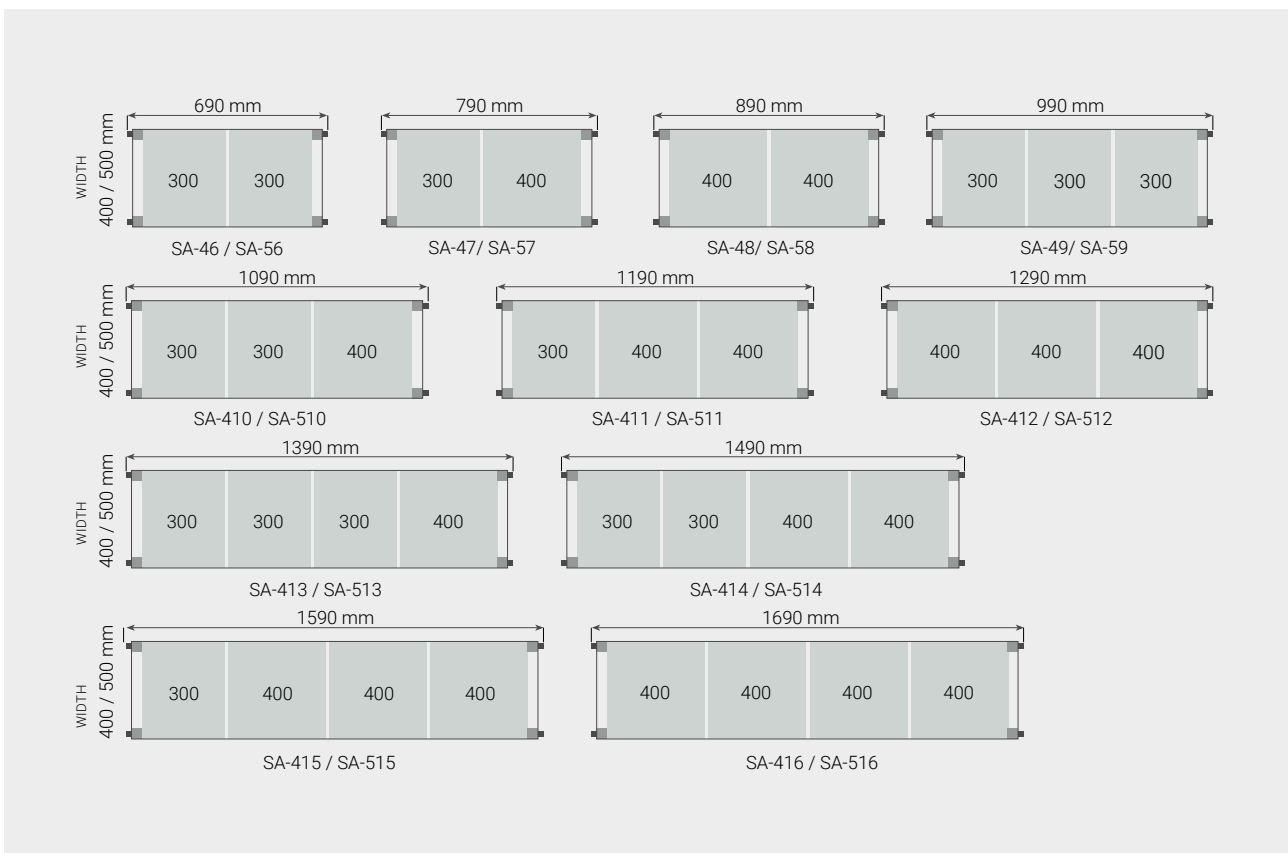


Polyethylene shelves



- 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	48
SA-47	19091196	700x400	54
SA-48	19091197	800x400	56
SA-49	19091198	900x400	62
SA-410	19091199	1000x400	67
SA-411	19091350	1100x400	71
SA-412	19091351	1200x400	79
SA-413	19091352	1300x400	82
SA-414	19091353	1400x400	90
SA-415	19091354	1500x400	95
SA-416	19091355	1600x400	99

Width 500 mm

MODEL	CODE	DIMENSIONS (mm)	€
SA-56	19091356	600x500	52
SA-57	19091358	700x500	57
SA-58	19091359	800x500	63
SA-59	19091360	900x500	70
SA-510	19091361	1000x500	72
SA-511	19091362	1100x500	79
SA-512	19091363	1200x500	83
SA-513	19091365	1300x500	91
SA-514	19091366	1400x500	96
SA-515	19091367	1500x500	102
SA-516	19091368	1600x500	112



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	93
AF17-44	19091370	1750x400	4	98
AF17-45	19091371	1750x400	5	101
AF20-45	19091372	2000x400	5	126
AF20-46	19091373	2000x400	6	132
WIDTH 500 mm				
AF17-53	19091374	1750x500	3	98
AF17-54	19091375	1750x500	4	101
AF17-55	19091376	1750x500	5	103
AF20-55	19091377	2000x500	5	129
AF20-56	19091378	2000x500	6	134



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.

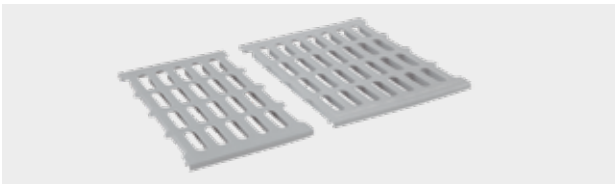
MODEL	CODE	DIMENSIONS (mm)	LEVELS	€
WIDTH 400 mm				
KMA17-44	19091380	1750x400	4	262
KMA17-45	19091381	1750x400	5	267
WIDTH 500 mm				
KMA17-54	19091382	1750x500	4	268
KMA17-55	19091383	1750x500	5	277



Benches

- Specially designed to store boxes in cold rooms.
- Robust stainless steel structure.

MODEL	CODE	DIMENSIONS (mm)	€
KSA2-1-510	19091391	1085x500x250	223
KSA2-1-512	19091392	1285x500x250	236
KSA2-1-516	19091393	1685x500x250	290



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	13
SP-44	19091385	400x400	16
SP-53	19091386	300x500	16
SP-54	19091388	400x500	17

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	12

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	8



Crossbars

- Supplied as an accessory, since they are included in each shelf.

MODEL	CODE	DIMENSIONS (mm)	€
CA-6	19091394	600	23
CA-7	19091395	700	24
CA-8	19091396	800	27
CA-9	19091397	900	29
CA-10	19091398	1000	30
CA-11	19091399	1100	31
CA-12	19091400	1200	33
CA-13	19091401	1300	34
CA-14	19091402	1400	36
CA-15	19091403	1500	39
CA-16	19091404	1600	40

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?

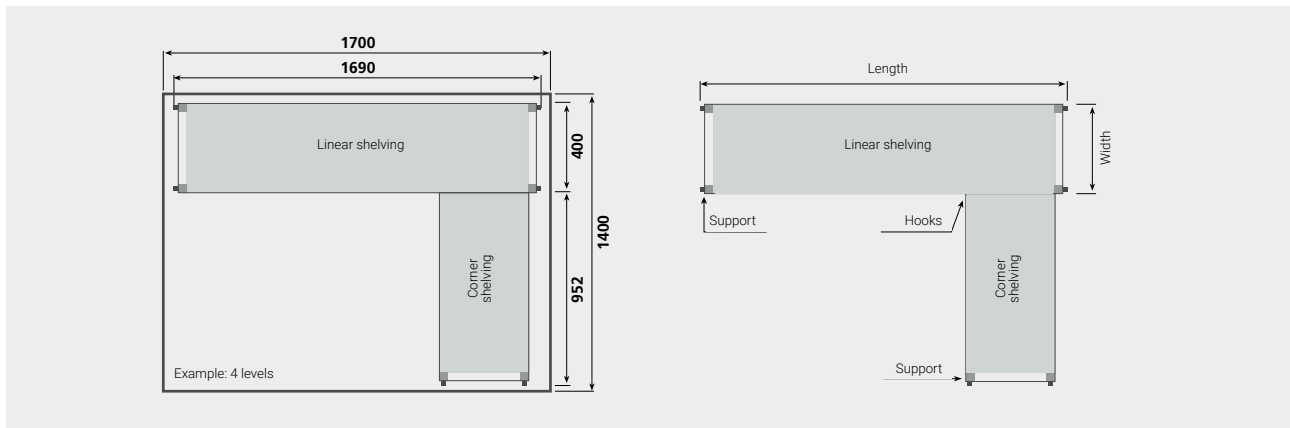
- There are standard sets with 3, 4 or 5 levels.
- Additional levels can be ordered.

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	432	96	524	175	612
1490	18	456	97	556	176	652
1590	19	471	98	576	177	677
1690	20	483	99	592	178	697
1726	21	615	100	742	179	863
1826	22	633	101	766	180	893
1926	23	651	102	790	181	923

Corner shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
652	500	309	579	386	658	461
752	501	327	580	410	659	491
852	502	333	581	418	660	501
952	503	351	582	442	661	531
1052	504	366	583	462	662	556
1152	505	378	584	478	663	576
1252	506	402	585	510	664	616



Linear shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
690	10	330	89	388	168	442
790	11	348	90	412	169	472
890	12	354	91	420	170	482
990	13	372	92	444	171	512
1090	14	387	93	464	172	537
1190	15	399	94	480	173	557
1290	16	423	95	512	174	597
1390	17	432	96	524	175	612
1490	18	456	97	556	176	652
1590	19	471	98	576	177	677
1690	20	483	99	592	178	697
1726	21	615	100	742	179	863
1826	22	633	101	766	180	893
1926	23	651	102	790	181	923
2026	24	666	103	810	182	948
2126	25	681	104	830	183	973
2226	26	693	105	846	184	993
2326	27	705	106	862	185	1.013
2426	28	729	107	894	186	1.053
2526	29	753	108	926	187	1.093
2626	30	762	109	938	188	1.108
2726	31	771	110	950	189	1.123
2826	32	795	111	982	190	1.163
2926	33	819	112	1.014	191	1.203
3026	34	834	113	1.034	192	1.228
3126	35	849	114	1.054	193	1.253
3226	36	861	115	1.070	194	1.273
3326	37	873	116	1.086	195	1.293
3362	38	999	117	1.228	196	1.449
3462	39	1.011	118	1.244	197	1.469
3562	40	1.035	119	1.276	198	1.509
3662	41	1.059	120	1.308	199	1.549
3762	42	1.083	121	1.340	200	1.589
3862	43	1.092	122	1.352	201	1.604
3962	44	1.101	123	1.364	202	1.619
4062	45	1.110	124	1.376	203	1.634
4162	46	1.134	125	1.408	204	1.674
4262	47	1.158	126	1.440	205	1.714
4362	48	1.182	127	1.472	206	1.754
4462	49	1.197	128	1.492	207	1.779
4562	50	1.212	129	1.512	208	1.804
4662	51	1.227	130	1.532	209	1.829
4762	52	1.239	131	1.548	210	1.849
4862	53	1.251	132	1.564	211	1.869
4962	54	1.263	133	1.580	212	1.889
4998	55	1.413	134	1.754	213	2.085
5098	56	1.422	135	1.766	214	2.100
5198	57	1.431	136	1.778	215	2.115
5298	58	1.440	137	1.790	216	2.130
5398	59	1.449	138	1.802	217	2.145
5498	60	1.473	139	1.834	218	2.185
5598	61	1.497	140	1.866	219	2.225
5698	62	1.521	141	1.898	220	2.265
5798	63	1.545	142	1.930	221	2.305



Linear shelving 500 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
690	247	352	326	410	405	466
790	248	367	327	430	406	491
890	249	385	328	454	407	521
990	250	406	329	482	408	556
1090	251	412	330	490	409	566
1190	252	433	331	518	410	601
1290	253	445	332	534	411	621
1390	254	469	333	566	412	661
1490	255	484	334	586	413	686
1590	256	502	335	610	414	716
1690	257	532	336	650	415	766
1726	258	672	337	807	416	939
1826	259	693	338	835	417	974
1926	260	714	339	863	418	1.009
2026	261	720	340	871	419	1.019
2126	262	726	341	879	420	1.029
2226	263	747	342	907	421	1.064
2326	264	768	343	935	422	1.099
2426	265	780	344	951	423	1.119
2526	266	792	345	967	424	1.139
2626	267	816	346	999	425	1.179
2726	268	840	347	1.031	426	1.219
2826	269	855	348	1.051	427	1.244
2926	270	870	349	1.071	428	1.269
3026	271	888	350	1.095	429	1.299
3126	272	906	351	1.119	430	1.329
3226	273	936	352	1.159	431	1.379
3326	274	966	353	1.199	432	1.429
3362	275	1.082	354	1.324	433	1.562
3462	276	1.103	355	1.352	434	1.597
3562	277	1.115	356	1.368	435	1.617
3662	278	1.127	357	1.384	436	1.637
3762	279	1.139	358	1.400	437	1.657
3862	280	1.163	359	1.432	438	1.697
3962	281	1.187	360	1.464	439	1.737
4062	282	1.211	361	1.496	440	1.777
4162	283	1.226	362	1.516	441	1.802
4262	284	1.241	363	1.536	442	1.827
4362	285	1.256	364	1.556	443	1.852
4462	286	1.274	365	1.580	444	1.882
4562	287	1.292	366	1.604	445	1.912
4662	288	1.310	367	1.628	446	1.942
4762	289	1.340	368	1.668	447	1.992
4862	290	1.370	369	1.708	448	2.042
4962	291	1.400	370	1.748	449	2.092
4998	292	1.486	371	1.833	450	2.175
5098	293	1.510	372	1.865	451	2.215
5198	294	1.534	373	1.897	452	2.255
5298	295	1.558	374	1.929	453	2.295
5398	296	1.582	375	1.961	454	2.335
5498	297	1.597	376	1.981	455	2.360
5598	298	1.612	377	2.001	456	2.385
5698	299	1.627	378	2.021	457	2.410
5798	300	1.642	379	2.041	458	2.435



Corner shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
652	500	309	579	386	658	461
752	501	327	580	410	659	491
852	502	333	581	418	660	501
952	503	351	582	442	661	531
1052	504	366	583	462	662	556
1152	505	378	584	478	663	576
1252	506	402	585	510	664	616
1352	507	411	586	522	665	631
1452	508	435	587	554	666	671
1552	509	450	588	574	667	696
1652	510	462	589	590	668	716
1688	511	594	590	740	669	882
1788	512	612	591	764	670	912
1888	513	630	592	788	671	942
1988	514	645	593	808	672	967
2088	515	660	594	828	673	992
2188	516	672	595	844	674	1.012
2288	517	684	596	860	675	1.032
2388	518	708	597	892	676	1.072
2488	519	732	598	924	677	1.112
2588	520	741	599	936	678	1.127
2688	521	750	600	948	679	1.142
2788	522	774	601	980	680	1.182
2888	523	798	602	1.012	681	1.222
2988	524	813	603	1.032	682	1.247
3088	525	828	604	1.052	683	1.272
3188	526	840	605	1.068	684	1.292
3288	527	852	606	1.084	685	1.312
3324	528	978	607	1.226	686	1.468
3424	529	990	608	1.242	687	1.488
3524	530	1.014	609	1.274	688	1.528
3624	531	1.038	610	1.306	689	1.568
3724	532	1.062	611	1.338	690	1.608
3824	533	1.071	612	1.350	691	1.623
3924	534	1.080	613	1.362	692	1.638
4024	535	1.089	614	1.374	693	1.653
4124	536	1.113	615	1.406	694	1.693
4224	537	1.137	616	1.438	695	1.733
4324	538	1.161	617	1.470	696	1.773
4424	539	1.176	618	1.490	697	1.798
4524	540	1.191	619	1.510	698	1.823
4624	541	1.206	620	1.530	699	1.848
4724	542	1.218	621	1.546	700	1.868
4824	543	1.230	622	1.562	701	1.888
4924	544	1.242	623	1.578	702	1.908
4960	545	1.392	624	1.752	703	2.104
5060	546	1.401	625	1.764	704	2.119
5160	547	1.410	626	1.776	705	2.134
5260	548	1.419	627	1.788	706	2.149
5360	549	1.428	628	1.800	707	2.164
5460	550	1.452	629	1.832	708	2.204
5569	551	1.476	630	1.864	709	2.244
5660	552	1.500	631	1.896	710	2.284
5760	553	1.524	632	1.928	711	2.324



Corner shelving 500 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
652	737	326	816	405	895	483
752	738	341	817	425	896	508
852	739	359	818	449	897	538
952	740	380	819	477	898	573
1052	741	386	820	485	899	583
1152	742	407	821	513	900	618
1252	743	419	822	529	901	638
1352	744	443	823	561	902	678
1452	745	458	824	581	903	703
1552	746	476	825	605	904	733
1652	747	506	826	645	905	783
1688	748	646	827	802	906	956
1788	749	667	828	830	907	991
1888	750	688	829	858	908	1.026
1988	751	694	830	866	909	1.036
2088	752	700	831	874	910	1.046
2188	753	721	832	902	911	1.081
2288	754	742	833	930	912	1.116
2388	755	754	834	946	913	1.136
2488	756	766	835	962	914	1.156
2588	757	790	836	994	915	1.196
2688	758	814	837	1.026	916	1.236
2788	759	829	838	1.046	917	1.261
2888	760	844	839	1.066	918	1.286
2988	761	862	840	1.090	919	1.316
3088	762	880	841	1.114	920	1.346
3188	763	910	842	1.154	921	1.396
3288	764	940	843	1.194	922	1.446
3324	765	1.056	844	1.319	923	1.579
3424	766	1.077	845	1.347	924	1.614
3524	767	1.089	846	1.363	925	1.634
3624	768	1.101	847	1.379	926	1.654
3724	769	1.113	848	1.395	927	1.674
3824	770	1.137	849	1.427	928	1.714
3924	771	1.161	850	1.459	929	1.754
4024	772	1.185	851	1.491	930	1.794
4124	773	1.200	852	1.511	931	1.819
4224	774	1.215	853	1.531	932	1.844
4324	775	1.230	854	1.551	933	1.869
4424	776	1.248	855	1.575	934	1.899
4524	777	1.266	856	1.599	935	1.929
4624	778	1.284	857	1.623	936	1.959
4724	779	1.314	858	1.663	937	2.009
4824	780	1.344	859	1.703	938	2.059
4924	781	1.374	860	1.743	939	2.109
4960	782	1.460	861	1.828	940	2.192
5060	783	1.484	862	1.860	941	2.232
5160	784	1.508	863	1.892	942	2.272
5260	785	1.532	864	1.924	943	2.312
5360	786	1.556	865	1.956	944	2.352
5460	787	1.571	866	1.976	945	2.377
5569	788	1.586	867	1.996	946	2.402
5660	789	1.601	868	2.016	947	2.427
5760	790	1.616	869	2.036	948	2.452

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

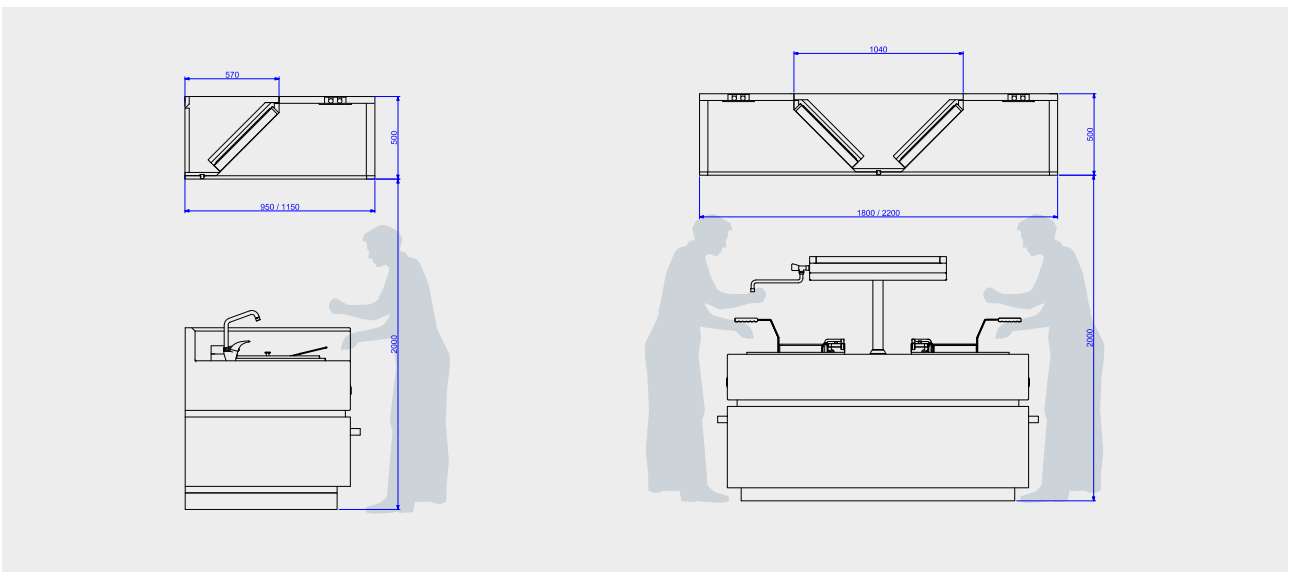
Extraction hoods

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

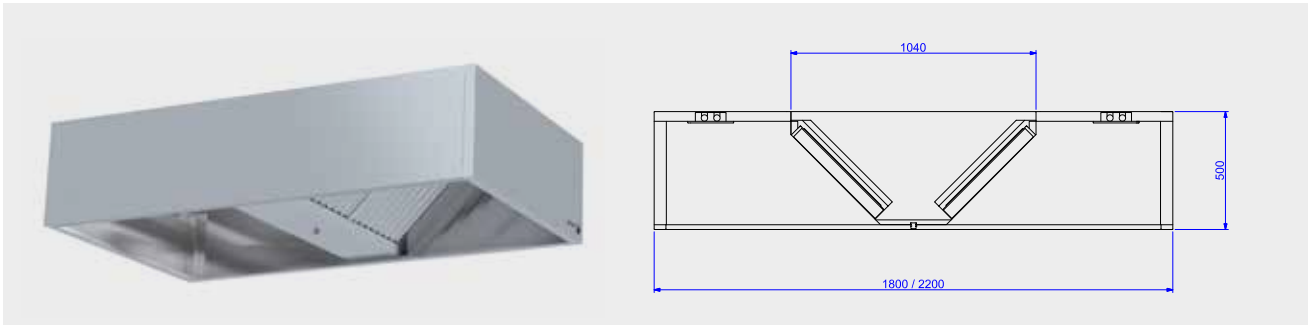


- Extraction hood specially designed to be installed in high-performance professional kitchens to suck out steam, odors, grease and heat generated in cooking and food processing operations.
- Made of stainless steel with satin finish.
- Accessible parts and edges in bent sheet metal to make cleaning 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.





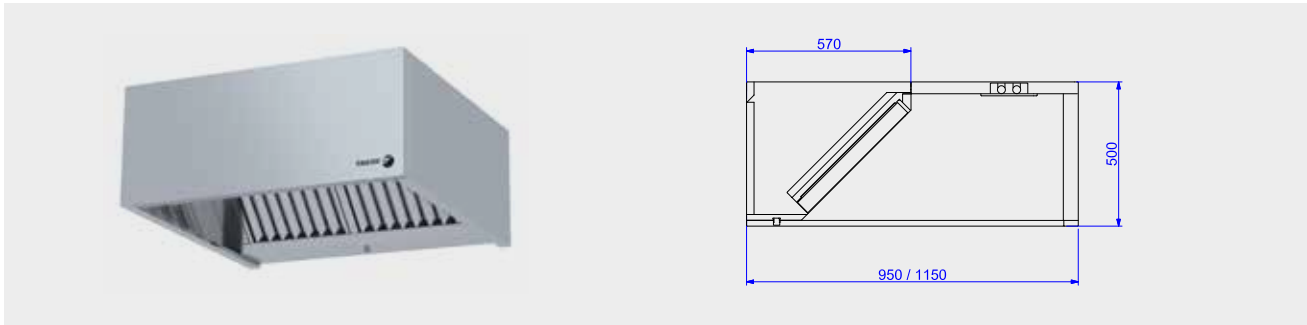
Central with plenum



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	2.653	120220	19084046	2.771	4000	12	400180	19083409	6.216	400220	19083473	6.520
1200	4	120180-L	19083378	3.450	120220-L	19084047	3.567	4000	12	400180-L	19083410	7.933	400220-L	19083474	8.238
1500	4	150180	19083379	3.003	150220	19083443	3.149	4200	14	420180	19083411	6.357	420220	19083475	6.685
1500	4	150180-L	19083380	3.800	150220-L	19083444	3.945	4200	14	420180-L	19083412	8.074	420220-L	19083476	8.402
1700	6	170180	19083381	3.217	170220	19083445	3.381	4400	16	440180	19083413	6.496	440220	19083477	6.851
1700	6	170180-L	19083382	4.074	170220-L	19083446	4.241	4400	16	440180-L	19083414	8.214	440220-L	19083478	8.568
2000	6	200180	19083383	3.545	200220	19084048	3.737	4500	14	450180	19083415	6.745	450220	19083479	7.094
2000	6	200180-L	19083384	4.403	200220-L	19084049	4.595	4500	14	450180-L	19083416	8.525	450220-L	19083480	8.875
2200	8	220180	19083385	3.686	220220	19084050	3.900	4600	16	460180	19083417	7.336	460220	19084054	7.630
2200	8	220180-L	19083386	4.545	220220-L	19084051	4.760	4600	16	460180-L	19083418	9.788	460220-L	19084055	10.082
2400	8	240180	19083387	4.430	240220	19083451	4.590	4700	16	470180	19083419	6.885	470220	19083483	7.260
2400	8	240180-L	19083388	6.024	240220-L	19083452	6.183	4700	16	470180-L	19083420	8.665	470220-L	19083484	9.039
2500	8	250180	19083389	4.203	250220	19083453	4.567	4900	16	490180	19083421	7.686	490220	19083485	8.010
2500	8	250180-L	19083390	5.124	250220-L	19083454	5.488	4900	16	490180-L	19083422	10.200	490220-L	19083486	10.524
2700	8	270180	19083391	4.780	270220	19083455	4.968	5000	16	500180	19083423	7.275	500220	19083487	7.671
2700	8	270180-L	19083392	6.373	270220-L	19083456	6.561	5000	16	500180-L	19083424	9.117	500220-L	19083488	9.512
2900	10	290180	19083393	4.994	290220	19083457	5.201	5100	18	510180	19083425	7.901	510220	19083489	8.243
2900	10	290180-L	19083394	6.650	290220-L	19083458	6.856	5100	18	510180-L	19083426	10.476	510220-L	19083490	10.819
3000	8	300180	19083395	5.132	300220	19083459	5.346	5200	16	520180	19083427	7.994	520220	19084056	8.340
3000	8	300180-L	19083396	6.725	300220-L	19083460	6.938	5200	16	520180-L	19083428	10.508	520220-L	19084057	10.853
3200	10	320180	19083397	5.345	320220	19083461	5.581	5400	18	540180	19083429	8.229	540220	19084058	8.597
3200	10	320180-L	19083398	7.000	320220-L	19083462	7.235	5400	18	540180-L	19083430	10.805	540220-L	19084059	11.172
3400	12	340180	19083399	5.559	340220	19083463	5.812	5500	16	550180	19083431	8.345	550220	19084060	8.719
3400	12	340180-L	19083400	7.276	340220-L	19083464	7.530	5500	16	550180-L	19083432	10.860	550220-L	19084061	11.232
3500	10	350180	19083401	5.674	350220	19083465	5.934	5600	20	560180	19083433	8.370	560220	19084062	8.762
3500	10	350180-L	19083402	7.329	350220-L	19083466	7.589	5600	20	560180-L	19083434	10.946	560220-L	19084063	11.338
3600	12	360180	19083403	6.208	360220	19084052	6.408	5700	18	570180	19083435	8.558	570220	19084064	8.951
3600	12	360180-L	19083404	8.597	360220-L	19084053	8.796	5700	18	570180-L	19083436	11.134	570220-L	19084065	11.527
3700	12	370180	19083405	5.887	370220	19083469	6.167	5900	20	590180	19083437	8.625	590220	19084066	9.047
3700	12	370180-L	19083406	7.605	370220-L	19083470	7.884	5900	20	590180-L	19083438	11.139	590220-L	19084067	11.561
3900	14	390180	19083407	6.029	390220	19083471	6.332	6000	18	600180	19083439	8.887	600220	19084068	9.305
3900	14	390180-L	19083408	7.746	390220-L	19083472	8.049	6000	18	600180-L	19083440	11.463	600220-L	19084069	11.881

• -L: With LED lighting

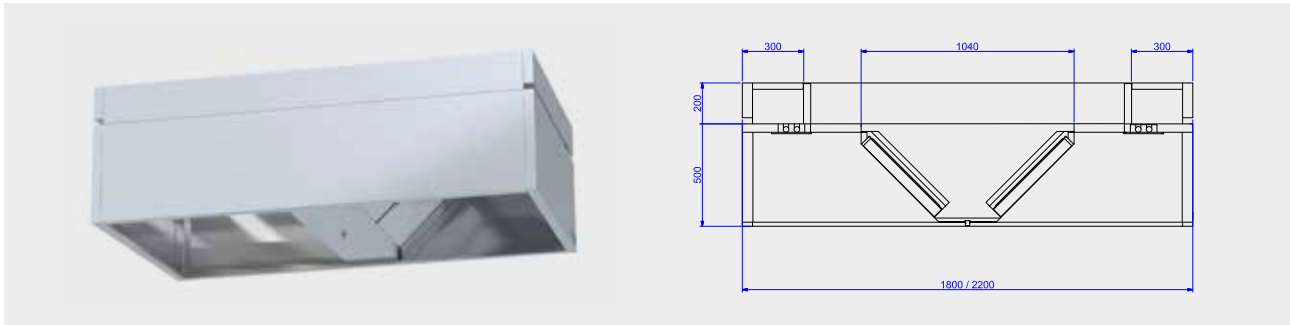
Wall-type with plenum



LENGTH (mm)	NO. FILTERS	950 mm WIDTH			1150 mm WIDTH			LENGTH (mm)	NO. FILTERS	950 mm WIDTH			1150 mm WIDTH		
		MODEL EHBPW	CODE	€	MODEL EHBPW	CODE	€			MODEL EHBPW	CODE	€	MODEL EHBPW	CODE	€
1200	2	120950	19082439	1.511	120115	19083313	1.574	4000	6	400950	19083281	3.505	400115	19083345	3.713
1200	2	120950-L	19083250	1.909	120115-L	19083314	1.972	4000	6	400950-L	19083282	4.365	400115-L	19083346	4.572
1500	2	150950	19083216	1.722	150115	19084016	1.798	4200	7	420950	19083283	3.665	420115	19083347	3.831
1500	2	150950-L	19083217	2.121	150115-L	19084017	2.196	4200	7	420950-L	19083284	4.524	420115-L	19083348	4.690
1700	3	170950	19083218	1.817	170115	19084018	1.904	4400	8	440950	19083285	3.771	440115	19083349	3.951
1700	3	170950-L	19083219	2.247	170115-L	19084019	2.333	4400	8	440950-L	19083286	4.629	440115-L	19083350	4.811
2000	3	200950	19083255	2.010	200115	19083319	2.108	4500	7	450950	19084002	3.895	450115	19084032	4.072
2000	3	200950-L	19083256	2.439	200115-L	19083320	2.536	4500	7	450950-L	19084003	4.784	450115-L	19084033	4.962
2200	4	220950	19083257	2.115	220115	19083321	2.226	4600	8	460950	19083289	4.224	460115	19083353	4.374
2200	4	220950-L	19083258	2.547	220115-L	19083322	2.656	4600	8	460950-L	19083290	5.449	460115-L	19083354	5.599
2400	4	240950	19083259	2.564	240115	19083323	2.645	4700	8	470950	19084004	4.002	470115	19084034	4.192
2400	4	240950-L	19083260	3.359	240115-L	19083324	3.442	4700	8	470950-L	19084005	4.891	470115-L	19084035	5.081
2500	4	250950	19083390	2.475	250115	19084020	2.596	4900	8	490950	19084006	4.435	490115	19084036	4.597
2500	4	250950-L	19083391	2.935	250115-L	19084021	3.056	4900	8	490950-L	19084007	5.689	490115-L	19084037	5.855
2700	4	270950	19083392	2.772	270115	19084022	2.870	5000	8	500950	19083295	4.230	500115	19083359	4.431
2700	4	270950-L	19083393	3.568	270115-L	19084023	3.666	5000	8	500950-L	19083296	5.151	500115-L	19083360	5.352
2900	5	290950	19083394	2.869	290115	19084024	2.974	5100	9	510950	19084008	4.529	510115	19084038	4.703
2900	5	290950-L	19083395	3.695	290115-L	19084025	3.801	5100	9	510950-L	19084009	5.817	510115-L	19084039	5.992
3000	4	300950	19083267	2.982	300115	19083331	3.094	5200	8	520950	19083299	4.609	520115	19083363	4.784
3000	4	300950-L	19083268	3.779	300115-L	19083332	3.891	5200	8	520950-L	19083300	5.866	520115-L	19083364	6.041
3200	5	320950	19083269	3.078	320115	19083333	3.198	5400	9	540950	19083301	4.721	540115	19083365	4.908
3200	5	320950-L	19083270	3.906	320115-L	19083334	4.025	5400	9	540950-L	19083302	6.010	540115-L	19083366	6.194
3400	6	340950	19083271	3.173	340115	19083335	3.303	5500	8	550950	19084010	4.818	550115	19084040	5.009
3400	6	340950-L	19083272	4.030	340115-L	19083336	4.163	5500	8	550950-L	19084011	6.075	550115-L	19084041	6.266
3500	5	350950	19083396	3.270	350115	19084026	3.404	5600	10	560950	19083305	4.827	560115	19083369	5.026
3500	5	350950-L	19083397	4.098	350115-L	19084027	4.230	5600	10	560950-L	19083306	6.116	560115-L	19083370	6.315
3600	6	360950	19083275	3.614	360115	19083339	3.716	5700	9	570950	19084012	4.913	570115	19084042	5.113
3600	6	360950-L	19083276	4.809	360115-L	19083340	4.910	5700	9	570950-L	19084013	6.203	570115-L	19084043	6.401
3700	6	370950	19083398	3.366	370115	19084028	3.506	5900	10	590950	19084014	5.032	590115	19084044	5.244
3700	6	370950-L	19083399	4.225	370115-L	19084029	4.366	5900	10	590950-L	19084015	6.288	590115-L	19084045	6.502
3900	7	390950	19084000	3.472	390115	19084030	3.627	6000	9	600950	19083311	5.107	600115	19083375	5.319
3900	7	390950-L	19084001	4.330	390115-L	19084031	4.486	6000	9	600950-L	19083312	6.393	600115-L	19083376	6.606

• -L: With LED lighting

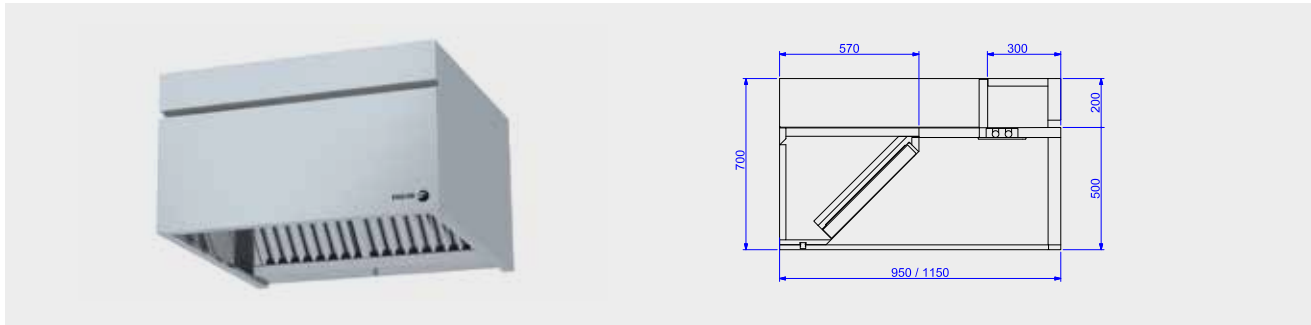
Central compensating



LENGTH (mm)	NO. FILTERS	1800 mm WIDTH			2200 mm WIDTH			LENGTH (mm)	NO. FILTERS	1800 mm WIDTH			2200 mm WIDTH		
		MODEL EHBCOC	CODE	€	MODEL EHBCOC	CODE	€			MODEL EHBCOC	CODE	€	MODEL EHBCOC	CODE	€
1200	4	120180	19083633	3.717	120220	19083697	3.834	4000	12	400180	19083665	9.141	400220	19083729	9.445
1200	4	120180-L	19083634	4.513	120220-L	19083698	4.630	4000	12	400180-L	19083666	10.857	400220-L	19083730	11.163
1500	4	150180	19083635	4.137	150220	19083699	4.282	4200	14	420180	19083667	9.337	420220	19083731	9.666
1500	4	150180-L	19083636	4.934	150220-L	19083700	5.079	4200	14	420180-L	19083668	11.055	420220-L	19083732	11.384
1700	6	170180	19083637	4.399	170220	19083701	4.564	4400	16	440180	19083669	9.534	440220	19083733	9.887
1700	6	170180-L	19083638	5.258	170220-L	19083702	5.423	4400	16	440180-L	19083670	11.251	440220-L	19083734	11.605
2000	6	200180	19083639	5.120	200220	19083703	5.310	4500	14	450180	19083671	9.798	450220	19083735	10.149
2000	6	200180-L	19083640	5.980	200220-L	19083704	6.169	4500	14	450180-L	19083672	11.579	450220-L	19083736	11.927
2200	8	220180	19083641	5.318	220220	19083705	5.533	4600	16	460180	19083673	10.315	460220	19083737	10.611
2200	8	220180-L	19083642	6.177	220220-L	19083706	6.391	4600	16	460180-L	19083674	12.765	460220-L	19083738	13.061
2400	8	240180	19083643	6.334	240220	19083707	6.492	4700	16	470180	19083675	9.996	470220	19083739	10.370
2400	8	240180-L	19083644	7.927	240220-L	19083708	8.084	4700	16	470180-L	19083676	11.777	470220-L	19083740	12.149
2500	8	250180	19083645	6.035	250220	19083709	6.271	4900	16	490180	19083677	10.736	490220	19083741	11.059
2500	8	250180-L	19083646	6.957	250220-L	19083710	7.193	4900	16	490180-L	19083678	13.249	490220-L	19083742	13.573
2700	8	270180	19083647	6.755	270220	19083711	6.941	5000	16	500180	19083679	10.457	500220	19083743	10.852
2700	8	270180-L	19083648	8.348	270220-L	19083712	8.533	5000	16	500180-L	19083680	12.299	500220-L	19083744	12.694
2900	10	290180	19083649	7.016	290220	19083713	7.222	5100	18	510180	19083681	10.996	510220	19083745	11.339
2900	10	290180-L	19083650	8.671	290220-L	19083714	8.877	5100	18	510180-L	19083682	13.573	510220-L	19083746	13.914
3000	8	300180	19083651	7.175	300220	19083715	7.390	5200	16	520180	19083683	11.757	520220	19083747	12.102
3000	8	300180-L	19083652	8.768	300220-L	19083716	8.983	5200	16	520180-L	19083684	14.271	520220-L	19083748	14.615
3200	10	320180	19083653	7.437	320220	19083717	7.671	5400	18	540180	19083685	11.717	540220	19083749	12.086
3200	10	320180-L	19083654	9.092	320220-L	19083718	9.326	5400	18	540180-L	19083686	14.294	540220-L	19083750	14.661
3400	12	340180	19083655	7.699	340220	19083719	7.952	5500	16	550180	19083687	12.178	550220	19083751	12.552
3400	12	340180-L	19083656	9.415	340220-L	19083720	9.669	5500	16	550180-L	19083688	14.692	550220-L	19083752	15.066
3500	10	350180	19083657	8.158	350220	19083721	8.417	5600	20	560180	19083689	12.220	560220	19083753	12.308
3500	10	350180-L	19083658	9.813	350220-L	19083722	10.072	5600	20	560180-L	19083690	14.796	560220-L	19083754	14.882
3600	12	360180	19083659	8.951	360220	19083723	9.149	5700	18	570180	19083691	12.440	570220	19083755	12.831
3600	12	360180-L	19083660	11.340	360220-L	19083724	11.540	5700	18	570180-L	19083692	15.015	570220-L	19083756	15.407
3700	12	370180	19083661	8.418	370220	19083725	8.699	5900	20	590180	19083693	12.573	590220	19083757	12.994
3700	12	370180-L	19083662	10.136	370220-L	19083726	10.416	5900	20	590180-L	19083694	15.087	590220-L	19083758	15.508
3900	14	390180	19083663	8.617	390220	19083727	8.920	6000	18	600180	19083695	13.159	600220	19083759	13.579
3900	14	390180-L	19083664	10.334	390220-L	19083728	10.638	6000	18	600180-L	19083696	15.736	600220-L	19083760	16.155

• -L: With LED lighting

Wall-type compensating



950 mm WIDTH					1150 mm WIDTH					950 mm WIDTH					1150 mm WIDTH				
LENGTH (mm)	NO. FILTERS	MODEL EHBCOW	CODE	€	MODEL EHBCOW	CODE	€			LENGTH (mm)	NO. FILTERS	MODEL EHBCOW	CODE	€	MODEL EHBCOW	CODE	€		
1200	2	120950	19083505	2.060	120115	19083569	2.123			4000	6	400950	19083537	5.035	400115	19083601	5.191		
1200	2	120950-L	19083506	2.457	120115-L	19083570	2.520			4000	6	400950-L	19083538	5.893	400115-L	19083602	6.048		
1500	2	150950	19084070	2.304	150115	19084100	2.380			4200	7	420950	19083539	5.171	420115	19083603	5.337		
1500	2	150950-L	19084071	2.702	150115-L	19084101	2.778			4200	7	420950-L	19083540	6.030	420115-L	19083604	6.194		
1700	3	170950	19084072	2.424	170115	19084102	2.509			4400	8	440950	19083541	5.305	440115	19083605	5.484		
1700	3	170950-L	19084073	2.853	170115-L	19084103	2.938			4400	8	440950-L	19083542	6.163	440115-L	19083606	6.342		
2000	3	200950	19083511	2.811	200115	19083575	2.910			4500	7	450950	19084086	5.436	450115	19084116	5.615		
2000	3	200950-L	19083512	3.242	200115-L	19083576	3.341			4500	7	450950-L	19084087	6.327	450115-L	19084117	6.504		
2200	4	220950	19083513	2.947	220115	19083577	3.057			4600	8	460950	19083545	5.728	460115	19083609	5.878		
2200	4	220950-L	19083514	3.376	220115-L	19083578	3.486			4600	8	460950-L	19083546	6.954	460115-L	19083610	7.105		
2400	4	240950	19083515	3.528	240115	19083579	3.612			4700	8	470950	19084088	5.571	470115	19084118	5.762		
2400	4	240950-L	19083516	4.325	240115-L	19083580	4.408			4700	8	470950-L	19084089	6.460	470115-L	19084119	6.651		
2500	4	250950	19084074	3.343	250115	19084104	3.464			4900	8	490950	19084090	5.972	490115	19084120	6.138		
2500	4	250950-L	19084075	3.803	250115-L	19084105	3.923			4900	8	490950-L	19084091	7.230	490115-L	19084121	7.394		
2700	4	270950	19084076	3.774	270115	19084106	3.871			5000	8	500950	19083551	5.837	500115	19083615	6.039		
2700	4	270950-L	19084077	4.571	270115-L	19084107	4.668			5000	8	500950-L	19083552	6.758	500115-L	19083616	6.960		
2900	5	290950	19084078	3.894	290115	19084108	3.999			5100	9	510950	19084092	6.093	510115	19084122	6.267		
2900	5	290950-L	19084079	4.721	290115-L	19084109	4.826			5100	9	510950-L	19084093	7.380	510115-L	19084123	7.554		
3000	4	300950	19083523	4.020	300115	19083587	4.130			5200	8	520950	19083555	6.505	520115	19083619	6.681		
3000	4	300950-L	19083524	4.816	300115-L	19083588	4.926			5200	8	520950-L	19083556	7.762	520115-L	19083620	7.937		
3200	5	320950	19083525	4.139	320115	19083589	4.260			5400	9	540950	19083557	6.481	540115	19083621	6.795		
3200	5	320950-L	19083526	4.967	320115-L	19083590	5.087			5400	9	540950-L	19083558	7.769	540115-L	19083622	8.083		
3400	6	340950	19083527	4.258	340115	19083591	4.387			5500	8	550950	19084094	6.752	550115	19084124	6.940		
3400	6	340950-L	19083528	5.116	340115-L	19083592	5.245			5500	8	550950-L	19084095	8.008	550115-L	19084125	8.197		
3500	5	350950	19084080	4.527	350115	19084110	4.660			5600	10	560950	19083561	6.614	560115	19083625	6.950		
3500	5	350950-L	19084081	5.354	350115-L	19084111	5.488			5600	10	560950-L	19083562	7.904	560115-L	19083626	8.238		
3600	6	360950	19083531	5.000	360115	19083595	5.101			5700	9	570950	19084096	6.869	570115	19084126	7.069		
3600	6	360950-L	19083532	6.193	360115-L	19083596	6.296			5700	9	570950-L	19084097	8.157	570115-L	19084127	8.356		
3700	6	370950	19084082	4.646	370115	19084112	4.790			5900	10	590950	19084098	7.020	590115	19084128	7.233		
3700	6	370950-L	19084083	5.506	370115-L	19084113	5.648			5900	10	590950-L	19084099	8.277	590115-L	19084129	8.492		
3900	7	390950	19084084	4.780	390115	19084114	4.937			6000	9	600950	19083567	7.259	600115	19083631	7.470		
3900	7	390950-L	19084085	5.639	390115-L	19084115	5.794			6000	9	600950-L	19083568	8.546	600115-L	19083632	8.759		

• -L: With LED lighting

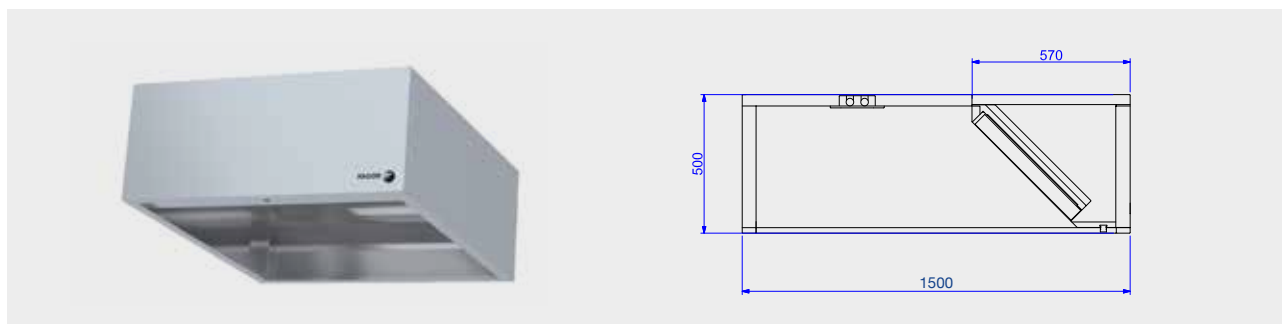
Inverted hoods



- 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



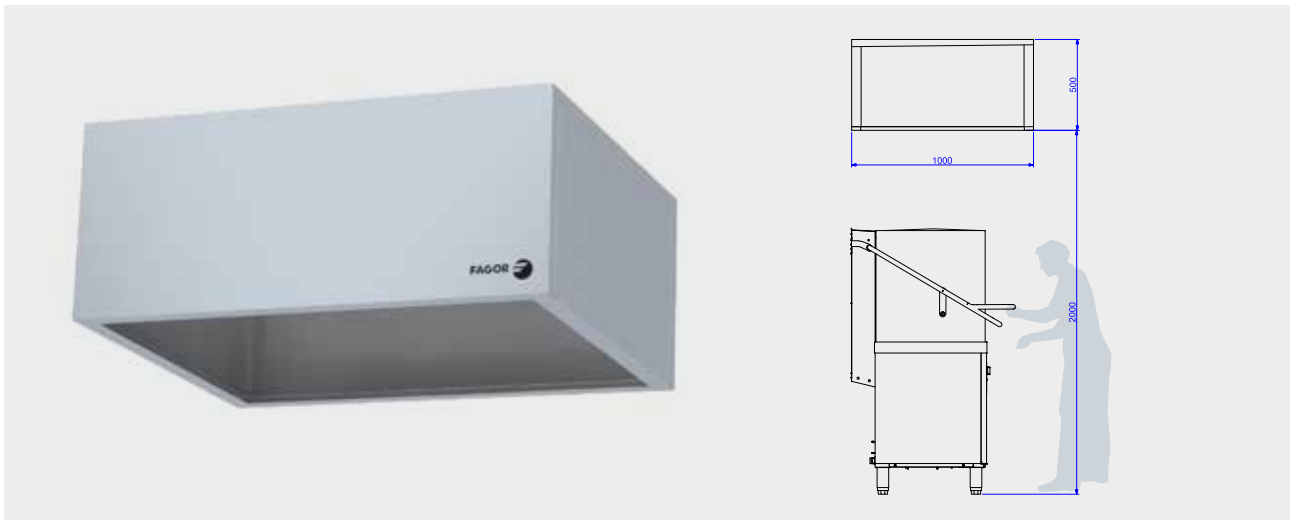
1500 mm width

MODEL	CODE	LENGTH (mm)	NO. FILTERS	€
EHBINVPW120150	19095446	1200	2	2.280
EHBINVPW120150-L	19095447	1200	2	2.685
EHBINVPW150150	19095448	1500	2	2.562
EHBINVPW150150-L	19095449	1500	2	2.969
EHBINVPW170150	19095450	1700	3	2.687
EHBINVPW170150-L	19095451	1700	3	3.126
EHBINVPW200150	19095452	2000	3	2.950
EHBINVPW200150-L	19095453	2000	3	3.389
EHBINVPW220150	19095454	2200	4	3.100
EHBINVPW220150-L	19095455	2200	4	3.538
EHBINVPW240150	19095456	2400	4	3.665
EHBINVPW240150-L	19095457	2400	4	4.476
EHBINVPW250150	19095458	2500	4	3.795
EHBINVPW250150-L	19095459	2500	4	4.263
EHBINVPW270150	19095460	2700	4	3.946
EHBINVPW270150-L	19095461	2700	4	4.759
EHBINVPW290150	19095462	2900	5	4.071
EHBINVPW290150-L	19095463	2900	5	4.914
EHBINVPW300150	19095464	3000	4	4.230
EHBINVPW300150-L	19095465	3000	4	5.042
EHBINVPW320150	19095466	3200	5	4.354
EHBINVPW320150-L	19095467	3200	5	5.198
EHBINVPW340150	19095468	3400	6	4.479
EHBINVPW340150-L	19095469	3400	6	5.354
EHBINVPW350150	19095470	3500	5	4.616
EHBINVPW350150-L	19095471	3500	5	5.459
EHBINVPW360150	19095472	3600	6	5.045
EHBINVPW360150-L	19095473	3600	6	6.265
EHBINVPW370150	19095474	3700	6	4.740
EHBINVPW370150-L	19095475	3700	6	5.617
EHBINVPW390150	19095476	3900	7	4.889
EHBINVPW390150-L	19095477	3900	7	5.765

MODEL	CODE	LENGTH (mm)	NO. FILTERS	€
EHBINVPW400150	19095478	4000	6	5.002
EHBINVPW400150-L	19095479	4000	6	5.878
EHBINVPW420150	19095480	4200	7	5.152
EHBINVPW420150-L	19095481	4200	7	6.029
EHBINVPW440150	19095482	4400	8	5.302
EHBINVPW440150-L	19095483	4400	8	6.179
EHBINVPW450150	19095484	4500	7	5.454
EHBINVPW450150-L	19095485	4500	7	6.362
EHBINVPW460150	19095486	4600	8	5.862
EHBINVPW460150-L	19095487	4600	8	7.113
EHBINVPW470150	19095488	4700	8	5.604
EHBINVPW470150-L	19095489	4700	8	6.512
EHBINVPW490150	19095490	4900	8	6.145
EHBINVPW490150-L	19095491	4900	8	7.427
EHBINVPW500150	19095492	5000	8	5.907
EHBINVPW500150-L	19095493	5000	8	6.845
EHBINVPW510150	19095494	5100	9	6.269
EHBINVPW510150-L	19095495	5100	9	7.583
EHBINVPW520150	19095496	5200	8	6.387
EHBINVPW520150-L	19095497	5200	8	7.668
EHBINVPW540150	19095498	5400	9	6.534
EHBINVPW540150-L	19095499	5400	9	7.845
EHBINVPW550150	19095500	5500	8	6.669
EHBINVPW550150-L	19095501	5500	8	7.952
EHBINVPW560150	19095502	5600	10	6.681
EHBINVPW560150-L	19095503	5600	10	7.994
EHBINVPW570150	19095504	5700	9	6.794
EHBINVPW570150-L	19095505	5700	9	8.108
EHBINVPW590150	19095506	5900	10	6.967
EHBINVPW590150-L	19095507	5900	10	8.249
EHBINVPW600150	19095508	6000	9	7.055
EHBINVPW600150-L	19095509	6000	9	8.370

• -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)	€
EBVW100100	19083825	1000	1.055
EBVW120100	19083826	1200	1.144
EBVW150100	19083827	1500	1.265
EBVW170100	19083828	1700	1.356
EBVW200100	19083829	2000	1.477
EBVW220100	19083830	2200	1.572
EBVW240100	19083831	2400	1.818
EBVW250100	19083832	2500	1.697
EBVW270100	19083833	2700	1.939
EBVW290100	19083834	2900	2.031
EBVW300100	19083835	3000	2.061
EBVW320100	19083836	3200	2.152
EBVW340100	19083837	3400	2.241
EBVW360100	19083838	3600	2.492
EBVW370100	19083839	3700	2.363
EBVW390100	19083840	3900	2.457

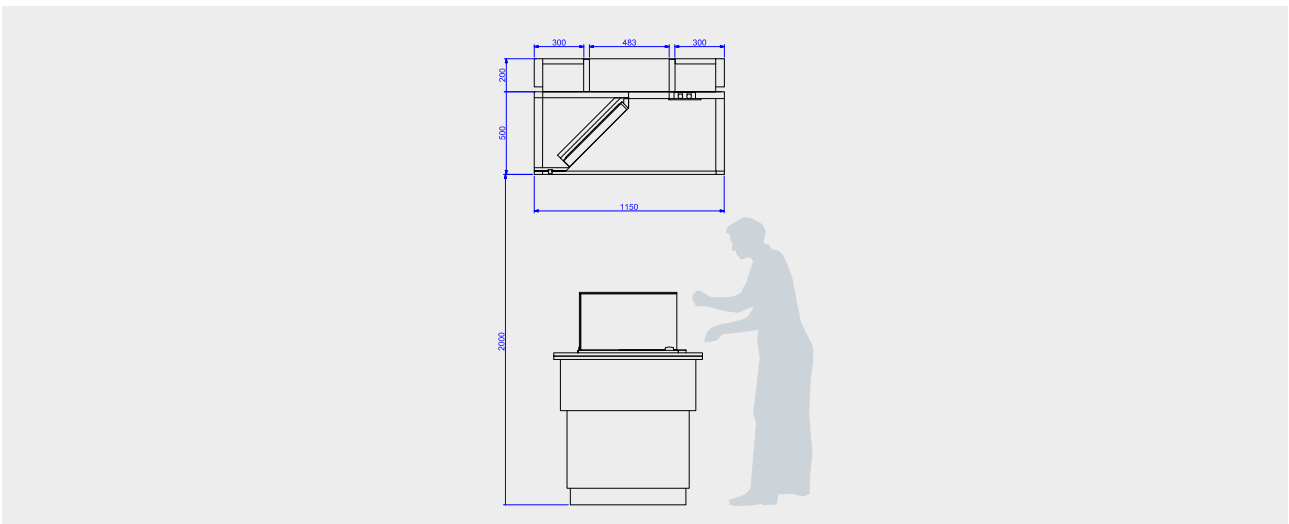
MODEL	CODE	LENGTH (mm)	€
EBVW400100	19083841	4000	2.484
EBVW420100	19083842	4200	2.576
EBVW440100	19083843	4400	2.672
EBVW450100	19083844	4500	2.702
EBVW460100	19083845	4600	2.916
EBVW470100	19083846	4700	2.797
EBVW490100	19083847	4900	3.037
EBVW500100	19083848	5000	2.923
EBVW510100	19083849	5100	3.127
EBVW520100	19083850	5200	3.157
EBVW540100	19083851	5400	3.249
EBVW550100	19083852	5500	3.279
EBVW560100	19083853	5600	3.343
EBVW570100	19083854	5700	3.369
EBVW590100	19083855	5900	3.468
EBVW600100	19083856	6000	3.490



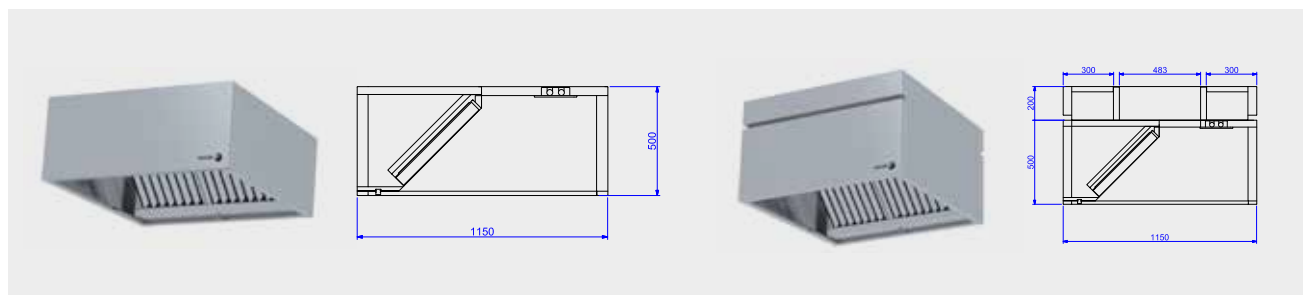
Buffet hoods



- 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			LENGTH (mm)	NO. FILTERS	WITH PLENUM			COMPENSATING		
		MODEL EHBPB	CODE	€	MODEL EHBCOB	CODE	€			MODEL EHBPB	CODE	€	MODEL EHBCOB	CODE	€
1200	2	120115	19083857	1.583	120115	19083921	2.201	4000	6	400115	19083889	3.732	400115	19083953	5.385
1200	2	120115-L	19083858	1.981	120115-L	19083922	2.599	4000	6	400115-L	19083890	4.591	400115-L	19083954	6.243
1500	2	150115	19084130	1.808	150115	19084160	2.470	4200	7	420115	19083891	3.851	420115	19083955	5.538
1500	2	150115-L	19084131	2.205	150115-L	19084161	2.869	4200	7	420115-L	19083892	4.710	420115-L	19083956	6.395
1700	3	170115	19084132	1.911	170115	19084162	2.602	4400	8	440115	19083893	3.972	440115	19083957	5.688
1700	3	170115-L	19084133	2.342	170115-L	19084163	3.032	4400	8	440115-L	19083894	4.828	440115-L	19083958	6.547
2000	3	200115	19083863	2.120	200115	19083927	3.020	4500	7	450115	19084146	4.093	450115	19084176	5.825
2000	3	200115-L	19083864	2.549	200115-L	19083928	3.450	4500	7	450115-L	19084147	4.984	450115-L	19084177	6.714
2200	4	220115	19083865	2.238	220115	19083929	3.171	4600	8	460115	19083897	4.397	460115	19083961	6.098
2200	4	220115-L	19083866	2.667	220115-L	19083930	3.601	4600	8	460115-L	19083898	5.621	460115-L	19083962	7.325
2400	4	240115	19083867	2.659	240115	19083931	3.746	4700	8	470115	19084148	4.214	470115	19084178	5.978
2400	4	240115-L	19083868	3.455	240115-L	19083932	4.543	4700	8	470115-L	19084149	5.102	470115-L	19084179	6.866
2500	4	250115	19084134	2.609	250115	19084164	3.593	4900	8	490115	19084150	4.622	490115	19084180	6.367
2500	4	250115-L	19084135	3.071	250115-L	19084165	4.052	4900	8	490115-L	19084151	5.878	490115-L	19084181	7.625
2700	4	270115	19084136	2.884	270115	19084166	4.017	5000	8	500115	19083903	4.454	500115	19083967	6.266
2700	4	270115-L	19084137	3.680	270115-L	19084167	4.813	5000	8	500115-L	19083904	5.375	500115-L	19083968	7.186
2900	5	290115	19084138	2.988	290115	19084168	4.150	5100	9	510115	19084152	4.728	510115	19084182	6.501
2900	5	290115-L	19084139	3.817	290115-L	19084169	4.976	5100	9	510115-L	19084153	6.015	510115-L	19084183	7.788
3000	4	300115	19083875	3.108	300115	19083939	4.286	5200	8	520115	19083907	4.811	520115	19083971	6.932
3000	4	300115-L	19083876	3.906	300115-L	19083940	5.081	5200	8	520115-L	19083908	6.066	520115-L	19083972	8.188
3200	5	320115	19083877	3.215	320115	19083941	4.419	5400	9	540115	19083909	4.934	540115	19083973	6.917
3200	5	320115-L	19083878	4.042	320115-L	19083942	5.245	5400	9	540115-L	19083910	6.222	540115-L	19083974	8.206
3400	6	340115	19083879	3.320	340115	19083943	4.551	5500	8	550115	19084154	5.034	550115	19084184	7.200
3400	6	340115-L	19083880	4.178	340115-L	19083944	5.411	5500	8	550115-L	19084155	6.290	550115-L	19084185	8.457
3500	5	350115	19084140	3.421	350115	19084170	4.835	5600	10	560115	19083913	5.052	560115	19083977	7.069
3500	5	350115-L	19084141	4.248	350115-L	19084171	5.662	5600	10	560115-L	19083914	6.340	560115-L	19083978	8.356
3600	6	360115	19083883	3.735	360115	19083947	5.292	5700	9	570115	19084156	5.140	570115	19084186	7.333
3600	6	360115-L	19083884	4.929	360115-L	19083948	6.488	5700	9	570115-L	19084157	6.428	570115-L	19084187	8.621
3700	6	370115	19084142	3.526	370115	19084172	4.969	5900	10	590115	19084158	5.273	590115	19084188	7.505
3700	6	370115-L	19084143	4.385	370115-L	19084173	5.828	5900	10	590115-L	19084159	6.530	590115-L	19084189	8.762
3900	7	390115	19084144	3.646	390115	19084174	5.120	6000	9	600115	19083919	5.346	600115	19083983	7.751
3900	7	390115-L	19084145	4.504	390115-L	19084175	5.980	6000	9	600115-L	19083920	6.633	600115-L	19083984	9.038

• -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 mentioned here than before were not indicated because we had considered as obviously clear for every one.

The technical descriptions of our machines try to give a description of the main characteristics, nevertheless the revisions of the industrial process could produce modifications of any of these values.

Fagor Industrial have the right to introduce the modifications that could be considered necessary if they do not modify the main characteristics and requirements of the machine.

06. Delay

Time for performance by the Manufacturer is given in good faith, as accurately as possible, but is not to be the essence of the contract. The Customer shall have no right to damages or to impose penalties in the event of late delivery by the Manufacturer or his clients, or to cancel the order or the contract for delay from any causes unless agreed in writing by the Manufacturer.

Delivery terms are merely indicative and subject to FAGOR production times. Delays do not entitle to any refund or liability whatsoever.

07. Cancellation and restocking

The Manufacturer at its absolute discretion may agree to the return of goods by the customer provided that the goods are returned at the customer expense, in the same condition and in the original packing.

Any goods agreed by the Manufacturer as acceptable for return for any reason, excluding faulty goods, will be subject to a restocking charge of 35 % of the net invoice value.

7-1. Orders can not be cancelled if they have been confirmed and accepted in writing, specially tailor made equipment.

We'll consider any order confirmed if we don't receive any negative reaction in 24 hours from our confirmation date.

7-2. Fagor Industrial will only accept any cancellation as follows :

- If the dealer's cancel is before goods have left our warehouse a 50.00 € charge, net, per item will be made to cover our administration and logistics cost.
- If the dealer's cancel is after goods have left our warehouse, a charge of 20 % of invoice value will be charged plus an abortive delivery charge if it is necessary.
- If the goods had been unpacked, a minimum of 25 % of invoice value will be charged only for this concept.

08. Payments

The payments will be made on time, even if the transport, the setting in service or the reception of the installation are delayed or canceled by reasons that are not attributable to us.

09. Arbitration

The Parties should try to settle any disputes and differences which can arise by negotiations. If the parties will not come to agreement, the arisen dispute will be submitted for consideration to a neutral Court as it is The International Commercial Arbitration court of Paris, the arbitrator would also know and speak English and Spanish.

Conversion factors

LENGTH AND SURFACE		
UNIT	FACTOR	UNIT
cm	0.3937	inch
mm	0.0394	inch
inch	2.54	cm
inch	25.4	mm
m	32.808	foot
foot	0.3048	m
m	10.936	yard
yard	0.9144	m
dm ²	15.5	inch ²
inch ²	0.0645	dm ²

VOLUME		
UNIT	FACTOR	UNIT
gallon	3.785	litre
litre	0.2642	gallon
m ³	35.31	foot ³
foot ³	0.0283	m ³
inch ³	16.39	cm ³
cm ³	0.061	inch ³
litre	61	inch ³
inch ³	0.0164	litre

PRESSURE		
UNIT	FACTOR	UNIT
kg/cm ²	14.22	pound/inch ²
pound/inch ²	0.07	kg/cm ²
kg/cm ²	0.9807	bar
bar	1.020	kg/cm ²
Pa	10 5	bar
bar	10 5	Pa

POWER AND ENERGY		
UNIT	FACTOR	UNIT
kcal/h	1/860	kW
kW	860	kcal/h
kcal/h	4	BTU
BTU	0.25	kcal/h
cal	4.186	J
J	0.2389	cal
kcal	1000	cal
Th	1000	kcal
kW	13.406	H.P.
H.P.	0.746	kW
kW	1.36	C.V.
C.V.	0.7357	kW

WEIGHT		
UNIT	FACTOR	UNIT
pound	453.6	g
g	1/453.6	pound
pound	0.4536	kg
kg	22.045	pound

TEMPERATURE AND HOT	
°C = (5/9) x (°F - 32)	
°F = (9/5) x °C + 32	
°K = 273 °C	
Thermia 1000 kcal	



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ONNERA GROUP

