FAGOR PROFESSIONAL

Price List

Foodservice

Export 2025


FAGOR
PROFESSIONAL

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FAGOR PROFESSIONAL

Foodservice


COOKING


OVENS


DISHWASHING


COMMERCIAL REFRIGERATION


DISTRIBUTION


STATIC PREPARATION

Laundry


PROFESSIONAL LAUNDRY


WASHING


DRYING


IRONING AND FOLDING


FINISHING


SOLUTIONS

www.fagorprofessional.com

What do we offer you?

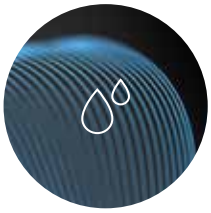
A range of products under the same brand. A universe of services professionals.



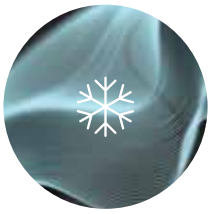
Cooking



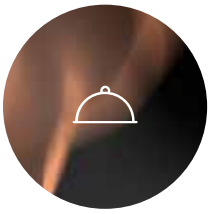
Ovens



Dishwashing



Commercial refrigeration

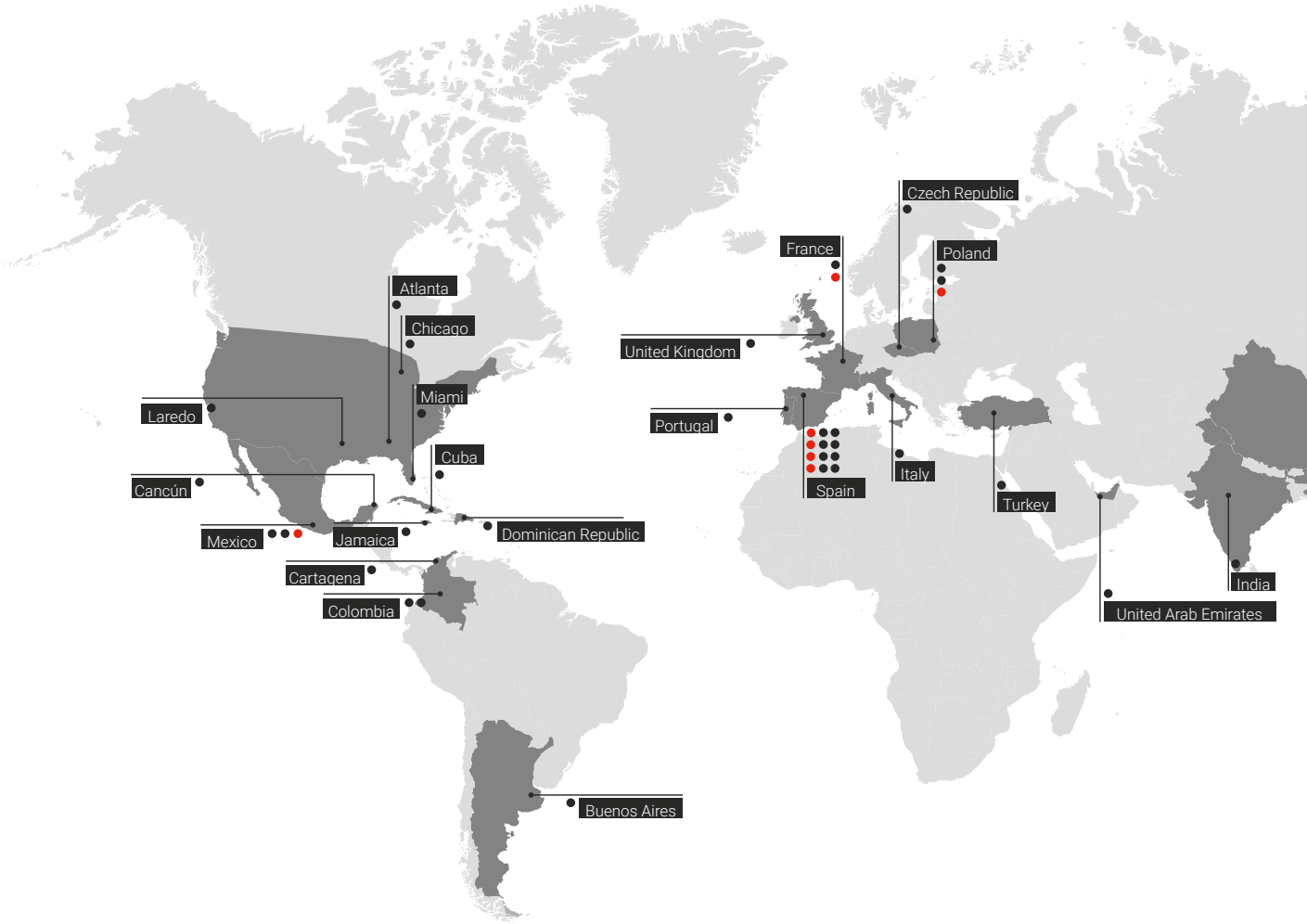


Distribution

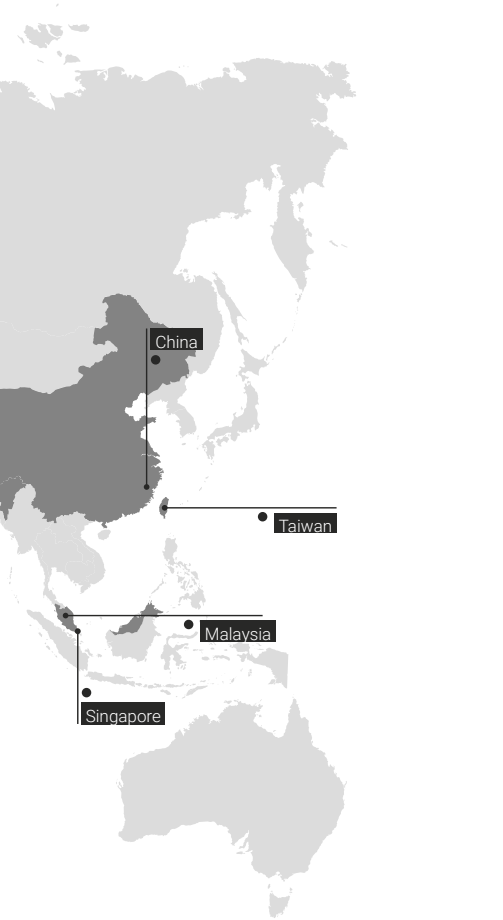


Static preparation

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



- Sales delegations
- Own-manufacture plants



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.



FagorKonnect

Imagine having everything konnected...



FagorKonnect
Foodservice

Getting the most out of your kitchen from wherever and whenever you want.

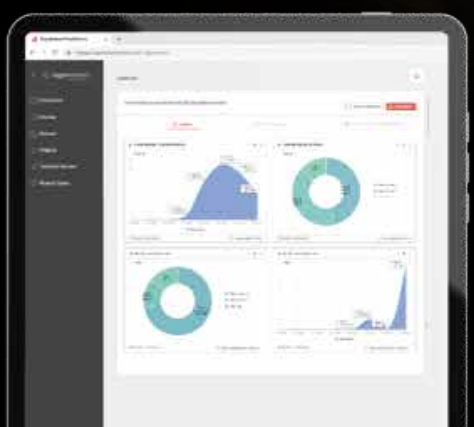
Watch video

AWS
Well-Architected

FagorKonnect IoT platform meets the criteria of the AWS Well-Architected Framework, guaranteeing the highest standards of security, reliability, efficiency and sustainability.



IoT power



DASHBOARD

Manage your business

Monitor and control all your equipment in real time, from anywhere, with a control panel that gives you total freedom.

Make decisions quickly and efficiently with all the information at your fingertips.



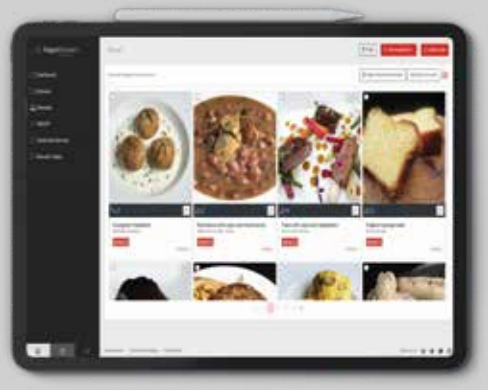


DEVICES

Control your device

Get the most out of your devices with tools that give you detailed control.

Manage tasks remotely while promoting safety at every step.



RECIPES

Create your recipe

Easily create and save your recipes and send them to all your devices wherever they are.



HACCP

Ensure hygiene

Guarantee all hygiene and food safety requirements with HACCP system.

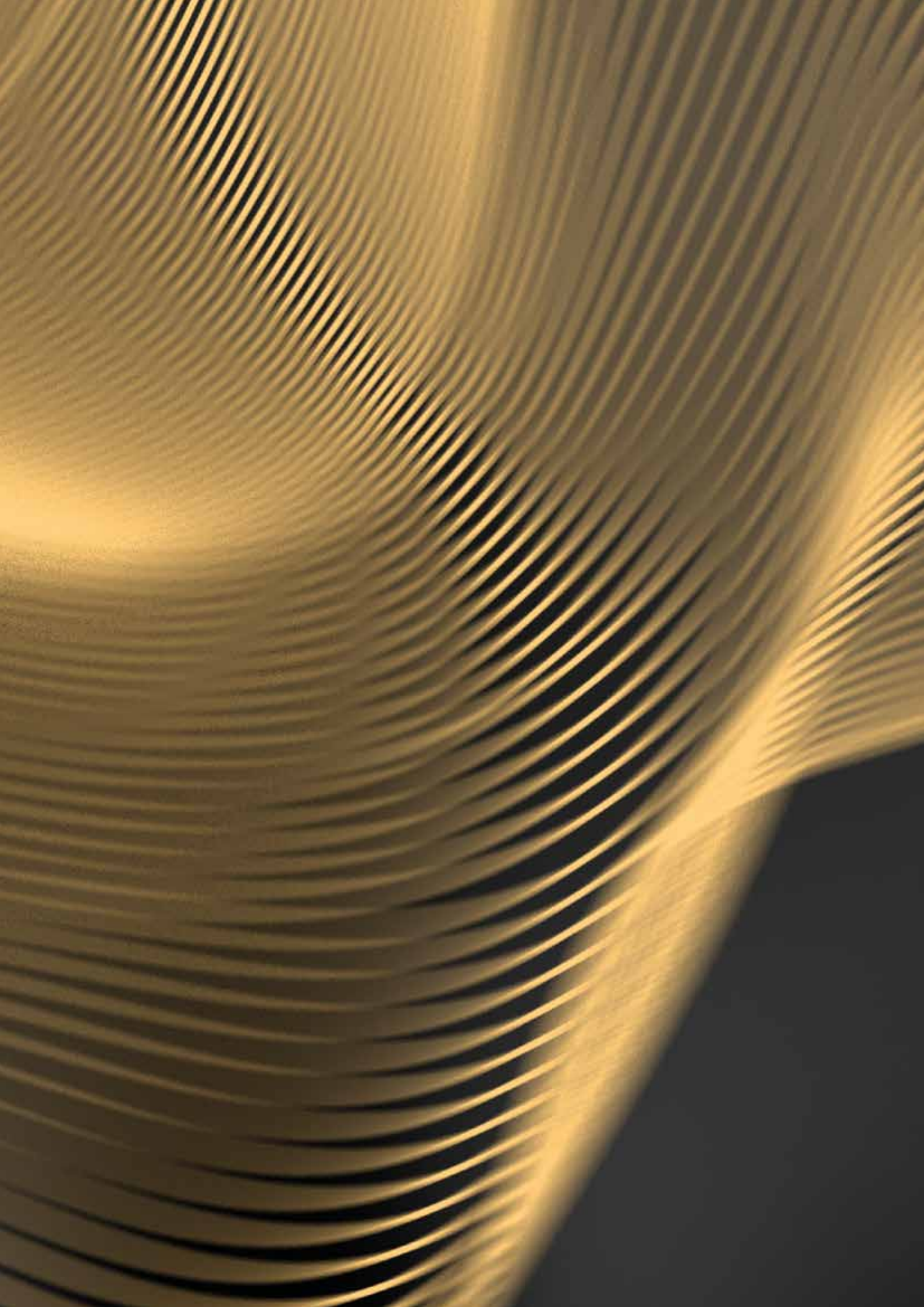


TECHNICAL SERVICE

Improve your service

Optimise your technical service and receive instant information on warnings, notifications or problems.

In brief, maximize **comfort.**




Cooking


FAGOR

Cooking

Symphony **015**
KORE Monoblock **021**
KORE Modular
— 900 Series **029**
— 700 Series **061**
Independent cooking **093**
Large capacity cooking equipment **101**

STOCK This applies to 50 Hz models.



A free expression kitchen,
tailored to your needs

Symphony

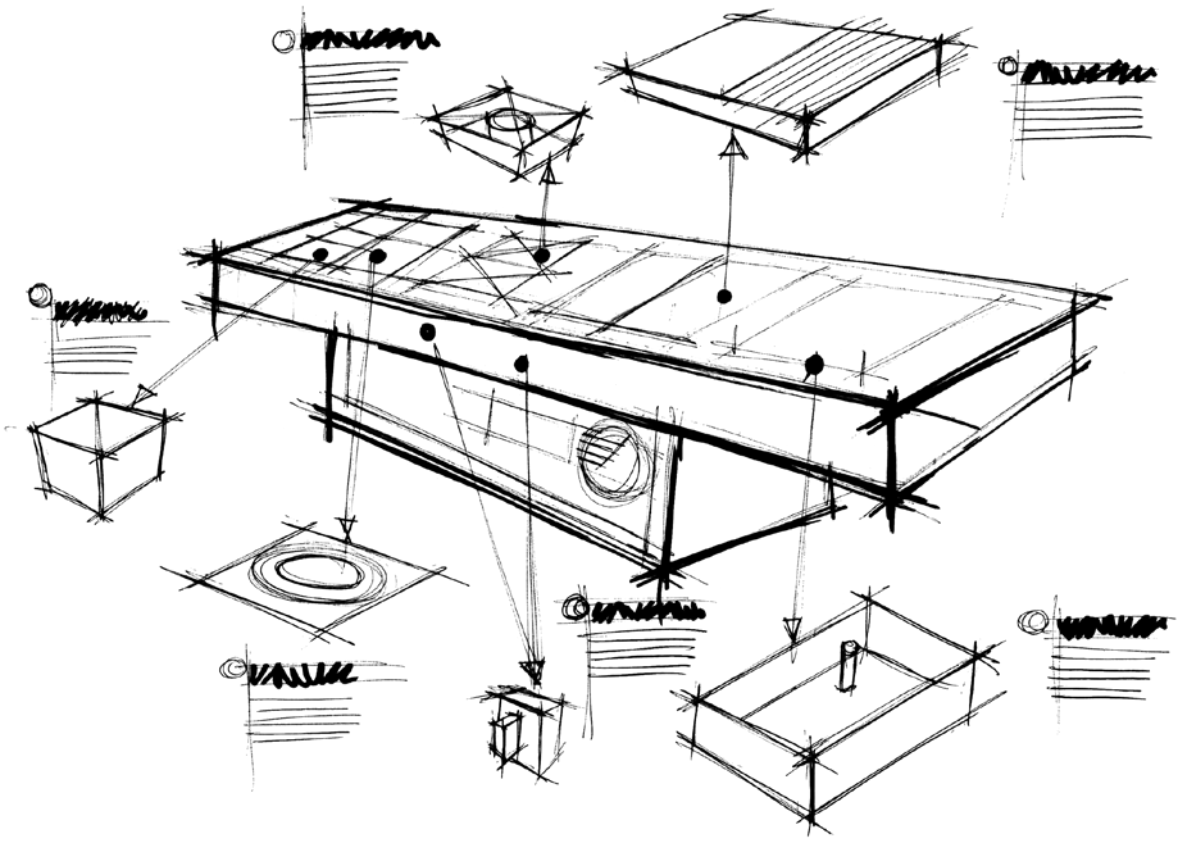
Symphony offers you the possibility to design and personalise your kitchen with complete freedom, based on your operating needs, combining the different elements, devices and accessories available, symphony will solve and optimise any space.

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



Main differences between Symphony and KORE Monoblock

	SYMPHONY	KORE Monoblock
Connections	Centralized connections	Individual connection. Optional a module in which to centralize all the connections.
Thickness	3 mm (+ 3 mm reinforcement)	KORE 900: 2mm KORE 700: 1,5mm
Customization	Endless options	Unique aesthetic front panel, side finishes and coloured controls available.
Configuration (functionalities)	Made to measure design process.	Exceptions: - Worktop height = 900mm - Not possible to integrate boiling and bratt pans. - Maximum length = 5 modules. - Special brass open burners - Special fry-tops with water channel and drain system integrated in countertop.
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 packaging. No welding or no on-site welding or polishing in situ. Each wall block is a package (the central blocks are divided into two packages). Verticality is shipped separately.
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

Symphony

The composition of a perfect Symphony



One piece worktop kitchen:

KORE Monoblock

A unique solution for your kitchen





A unique solution
for your kitchen

KORE Monoblock

KORE Monoblock is a unique worktop designed to offer all the benefits of our modular equipment and highlight its capabilities.

Main features **023**
How to build your block **025**
Example **025**
Differences **027**

A unique solution for your kitchen

The KORE Monoblock range has been designed to offer all the benefits of our modular units; combined in a single worktop that also brings great advantages.

Configuring the ideal block is easier than ever, thanks to the possibility of combining the modular units of the **KORE 900 and KORE 700 range** as you wish.

The worktop is designed as one single piece, without joints or gaps, so you can ensure an impeccable level of cleaning. All of this is in addition to an elegant aesthetic that is intricately designed to draw everyone's attention. A solution that guarantees optimum hygiene and durability for your equipment, thanks to its robust design created to withstand intensive work levels and offer maximum performance.



The perfect worktop for your kitchen

KORE Monoblock offers integration and functionality and is the ideal finish for your workspace. The perfect worktop to bring your kitchen together in the same style, making it look more impressive.



- Wide range of products
- Availability
- Cost
- Product certifications
- Hygiene and cleaning
- Robust design
- Easy instalation
- Ergonomics and versatility
- Attractive

Choose the configuration that suits your menu best

1 Block type

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.

Choose the type of block

Kore Monoblock 900

CODE : **18006781**

Central



Wall



Kore Monoblock 700

CODE : **18007031**

Central



Wall



Kore Monoblock 900+700

CODE : **18007032**

Central



2 On worktop

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 and KORE 700 range.



3 Under worktop

Select elements under the worktop

Complete your design by adding the equipment under your worktop. You can add neutral stands to store elements that are not being used, so they are organised and you optimise your kitchen space. You can also include refrigerated stands to have the refrigerated food really.



4 Verticality

Select elements to go above your worktop

Choose the supports that best suit your needs (standard, with tap, with plug or special supports for machinery like iKORE 0623 ovens or salamanders) and the corresponding racks in between.



5 Finishes

Select side-panels to complete the block

Add side-finishes to improve aesthetics, hygiene and ergonomics.



End result

Real block configuration example

Side A
KORE 900



MODELO	DESCRIPCIÓN	CANTIDAD
On worktop		
EN-905	1/2 Module neutral element	1
CP-E910	Pasta cooker	1
EN-910	1 Module neutral element	1
C-G940 LPG	4 burners gas cooker	1
Under worktop		
MB-905	1 Module stand	2
CCP9-2G	Refrigerated stand with doors	1

Side B
KORE 700



MODELO	DESCRIPCIÓN	CANTIDAD
On worktop		
F-E7115	Fryer	1
EN-7025	1/4 Module neutral element	1
FT- E7125	Smooth & chromed fry-top	1
EN-705	1/2 Module neutral element	1
C-I745	4 cooking areas induction	1
Under worktop		
MB-715	1.5 Module stand	1
CCP7-2G W	Refrigerated stand with drawers	1

Verticality

MODELO	DESCRIPCIÓN	CANTIDAD
S2	Support with tap	2
R	Rack	1
LAT	Side-finishes	2

Summary

DESCRIPTION	DIMENSIONS (mm)	€
KORE Monoblock 900/700, 3.5M	2.980 x 1760 x 900	-

Main differences between KORE Monoblock and KORE Modular

	KORE MONOBLOCK	KORE MODULAR
Connections	One connection for each machine. Centralized connections module available.	One connection for each machine.
Thickness	900: 2 mm + reinforced structure	900: 2 mm
	700: 1,5 mm + reinforced structure	700: 1,5 mm
Customization	Endless options	Coloured controls available
	Aesthetical single front panel, side-finishes and coloured controls available	There are no customization options.
Configuration (functionalities)	Exceptions: - Worktop height = 900mm - Not possible to integrate boiling and bratt pans. - Maximum length = 5 modules. - Special gas cookers with brass burner crowns and drainage system - Special fry-tops with bigger surface, water channel and drainage system.	Wide range of products, limited to specific limitations per unit.
Design and quotation process	Easily achievable design.	Set price per product unit
	Online configurator .	
Transport	Each wall block is a package (central blocks are divided into two walls). Verticality is sent separately. Standard packaging. No welding or polishing needed in situ.	Each machine is shipped with its packaging.
Price	+ 25-30% compared to the KORE Modular range.	
Availability	Quick availability, on request. Manufacturing based on modular equipment that streamlines manufacturing. Estimated delivery time of 3 weeks.	Fast delivery. Stocked products.

KORE Monoblock

A unique solution for your kitchen



KORE Modular

Wide variety and maximum quality



KORE
GENERATION



Performance and
productivity
maximised.

900 Series

Gas cookers **031**
Gas solid tops **033**
Paella cookers **034**
Electric cookers **035**
Electric solid tops with 4 cooking zones **036**
Induction cookers **037**
Pasta cookers **038**
Fry-tops **039**
Fryers **041**
Grills **043**
Boiling pans **045**
Tiling bratt pans **047**
Bain marie **048**
Chips scuttle **049**
Neutral elements **050**
Stands **051**
Refrigerated stands **052**
Configuration and finishings **053**
Accessories **059**

All gas cooking equipment should be fitted with gas governors:
- LPG: 37 g/cm^2
- Natural Gas: 20 g/cm^2

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 manoeuverability and supporting larger containers, increasing useful surface area.
- Access to the components from the front.

OVEN

- Option to choose between a GN 2/1 static oven with dimensions of 1,000 x 700 x 290 mm (OP version cookers); or an electrical oven with GN 2/1 dimensions.
- User-friendly controls set on the upper panel for better ergonomics.
- Stainless steel cooking chamber, making it easier to clean and ensuring a better level of hygiene.
- Tray inserted sideways, making it more user-friendly.
- Guide rails at three levels which offers different usage options.
- Guides rails with “U” shape to prevent the racks from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Heating:

· Gas: Stainless steel tube burner (two branches in OP version), with pilot flame, thermocouple, and Piezo electric ignition.

·Electric: Heating via stainless steel covered elements with selector switch to control the upper and/or lower zones.

- Oven floor made from 6 mm cast iron, which guarantees better performance and even heat distribution.
- Fibre glass closing seal that improves the thermal efficiency of the oven and guarantees durability.
- Detachable oven door which makes repairs easier.

OPTIONAL ACCESSORIES

(see accessories page at end of chapter)

- Plate to place over 5,25 kW burners.
- Water column.
- Brass transmitters.

		MODEL	GAS	CODE	GRILLS (mm)	BURNERS			OVENS		TOTAL POWER (KW)	DIMENSIONS (mm)	€
						5,25 KW	8,0 KW	10,2 KW	DIMENSIONS	POWER(kW)			
	Countertop												
		**C-G920**	**LPG**	**19075525**	**397x350**	**1**	**1**	**-**	**-**	**-**	**13,25**	**400x930x290**	1.703
			NG	19075526									
STOCK		C-G920 H	LPG	19075521	397x350	-	1	1	-	-	18,20	400x930x290	1.756
			NG	19075523									
		C-G920 XH	LPG	19085164	397x350	-	-	2	-	-	20,40	400x930x290	1.807
			NG	19085165									
STOCK		**C-G940**	**LPG**	**19075531**	**397x350**	**2**	**1**	**1**	**-**	**-**	**28,70**	**800x930x290**	2.748
			NG	19075532									
STOCK		C-G940 H	LPG	19075527	397x350	-	3	1	-	-	34,20	800x930x290	2.830
			NG	19075529									
		C-G940 XH	LPG	19085166	397x350	-	-	4	-	-	40,80	800x930x290	2.914
			NG	19085167									
STOCK		**C-G960**	**LPG**	**19075543**	**397x350**	**3**	**2**	**1**	**-**	**-**	**41,95**	**1.200x930x290**	3.872
			NG	19075544									
STOCK		C-G960 H	LPG	19075539	397x350	-	5	1	-	-	50,20	1.200x930x290	3.991
			NG	19075541									
	GN 2/1 Static gas oven												
STOCK		**C-G941**	**LPG**	**19075537**	**397x350**	**2**	**1**	**1**	**GN-2/1**	**8,60**	**37,30**	**800x930x850**	4.374
			NG	19075538									
		C-G941 H	LPG	19075533	397x350	-	3	1	GN-2/1	8,60	42,80	800x930x850	4.505
			NG	19075535									
		C-G941 XH	LPG	19085168	397x350	-	-	4	GN-2/1	8,60	49,40	800x930x850	4.640
			NG	19085169									
STOCK		**C-G961**	**LPG**	**19075549**	**397x350**	**3**	**2**	**1**	**GN-2/1**	**8,60**	**50,55**	**1.200x930x850**	5.887
			NG	19075550									
		C-G961 H	LPG	19075545	397x350	-	5	1	GN-2/1	8,60	58,80	1.200x930x850	6.064
			NG	19075547									
	Panoramic static gas oven												
STOCK		**C-G961 OP**	**LPG**	**19075555**	**397x350**	**3**	**2**	**1**	**1.000x700x290**	**14,00**	**55,95**	**1.200x930x850**	6.639
			NG	19075556									
		C-G961 OP H	LPG	19075551	397x350	-	5	1	1.000x700x290	14,00	64,20	1.200x930x850	6.841
			NG	19075553									
	GN 2/1 Static electric oven												
		C-GE941	LPG	19075559	397x350	2	1	1	GN-2/1	6,00	34,70	800x930x850	4.840
			NG	19075572									

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

Gas solid tops



General characteristics

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

OVEN

- Easy to use static GN 2/1 size oven, with the controls positioned on the upper panel.
- Stainless steel cooking chamber, making it easier to clean and provides better hygiene.
- Tray introduced sideways, making it easier to handle.
- Guides at three heights to offer different working options.
- Guides with “U” shape to prevent the trays from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Tubular stainless steel burner, with pilot and thermocouple, and piezoelectric ignition.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven’s thermal efficiency.

	MODEL	GAS	CODE	SOLID TOP (mm)	BURNERS	OVEN		TOTAL POWER (KW)	DIMENSIONS (mm)	€
					11,0 KW	DIMENSIONS	POWER (KW)			
Solid top										
	C-G910	LPG	19075517	800x700	1	-	-	11,00	800x930x290	2.733
		NG	19075518							
Solid top with oven										
	C-G911	LPG	19075519	800x700	1	GN-2/1	8,60	19,60	800x930x850	4.689
		NG	19075520							

900 SERIES

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)	DIMENSIONS	POWER (KW)			
Boiling top											
	C-GP910	LPG	19075573	450	330	27,00	-	-	27,00	800x930x290	5.292
		NG	19075574								
With oven											
	C-GP911	LPG	19075575	450	330	27,00	665x665x325	7,30	34,30	800x930x850	6.765
		NG	19075576								

900 SERIES

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	2.385
STOCK		C-E940	19075505	300x300	4	-	-	16,00	800x930x290	3.867
		C-E960	19075513	300x300	6	-	-	24,00	1.200x930x290	5.224
	With oven									
STOCK		C-E941	19075509	300x300	4	GN-2/1	6,00	22,00	800x930x850	5.711
		C-E961	19075514	300x300	6	GN-2/1	6,00	30,00	1.200x930x850	6.992
		C-E961 OP	19075516	300x300	6	1.000x700x290	12,00	36,00	1.200x930x850	7.545

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

900 SERIES

Electric solid tops



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)	DIMENSIONES	POWER (kW)			
Solid Top										
	C-E910	19075495	720x720	4	4x4	-	-	16,00	800x930x290	5.223
With oven										
	C-E911	19075498	720x720	4	4x4	GN-2/1	6,00	22,00	800x930x850	7.532

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	19098120	2	280	10,00	400x930x290	8.171
C-I945	19097582	4	280	20,00	800x930x290	13.665
Wok						
W-I905	19075893	1	300	5,00	400x930x290	7.458

900 SERIES

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	DIMENSIONS	BASKETS (1/3)			
	Gas pasta cookers									
STOCK		CP-G905	LPG	19075585	1	GN-1/1	3	16,00	400x930x850	3.612
			NG	19075587						
		CP-G910	LPG	19075589	2	GN-1/1	6	32,00	800x930x850	6.198
			NG	19075590						
	Electric pasta cookers									
STOCK		CP-E905	-	19075581	1	GN-1/1	3	12,00	400x930x850	3.698
		CP-E910	-	19075584	2	GN-1/1	6	24,00	800x930x850	6.137

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 80 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 80 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

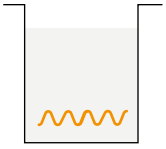
		MODEL	GAS	CODE	PLATE TYPE (*)	PLATE AREAS	PLATE (mm)	PLATE dm²	TOTAL POWER (kW)	DIMENSIONS (mm)	€
		GAS-FRY-TOPS									
		Max-min valve									
		FT-G905 V L	LPG	19101457	L	1	335x640	21,50	9,25	400x930x290	1.973
			NG	19101458							
		FT-G905 V R	LPG	19101459	R	1	335x640	21,50	9,25	400x930x290	2.298
			NG	19101460							
STOCK		FT-G910 V L	LPG	19101485	L	2	735x640	47,00	18,50	800x930x290	2.831
			NG	19101486							
		FT-G910 V R	LPG	19101489	R	2	735x640	47,00	18,50	800x930x290	3.618
			NG	19101490							
		FT-G910 V LR	LPG	19101487	L+R	2	735x640	47,00	18,50	800x930x290	3.224
			NG	19101488							
		CONTROL BY THERMOSTAT									
		FT-G905 L	LPG	19101449	L	1	335x640	21,50	9,25	400x930x290	2.077
			NG	19101451							
		FT-G905 R	LPG	19101453	R	1	335x640	21,50	9,25	400x930x290	2.396
			NG	19101455							
STOCK		FT-G910 L	LPG	19101473	L	2	735x640	47,00	18,50	800x930x290	3.088
			NG	19101475							
		FT-G910 R	LPG	19101481	R	2	735x640	47,00	18,50	800x930x290	3.783
			NG	19101483							
		FT-G910 LR	LPG	19101477	L+R	2	735x640	47,00	18,50	800x930x290	3.369
			NG	19101479							
		CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE									
		FT-G905 C L	LPG	19101134	L / C	1	335x640	21,50	9,25	400x930x290	2.795
			NG	19101136							
		FT-G905 C R	LPG	19101144	R / C	1	335x640	21,50	9,25	400x930x290	3.167
			NG	19101146							
STOCK		FT-G910 C L	LPG	19101461	L / C	2	735x640	47,00	18,50	800x930x290	4.198
			NG	19101463							
		FT-G910 C R	LPG	19101469	R / C	2	735x640	47,00	18,50	800x930x290	5.235
			NG	19101471							
		FT-G910 C LR	LPG	19101465	L+R / C	2	735x640	47,00	18,50	800x930x290	4.581
			NG	19101467							
		Electric - fry-tops									
		CONTROL BY THERMOSTAT									
STOCK		FT-E905 L	-	19101427	L	1	335x640	21,50	7,50	400x930x290	1.922
		FT-E905 R	-	19101430	R	1	335x640	21,50	7,50	400x930x290	2.367
STOCK		FT-E910 L	-	19101442	L	2	735x640	47,00	15,00	800x930x290	3.005
		FT-E910 R	-	19101448	R	2	735x640	47,00	15,00	800x930x290	3.788
		FT-E910 LR	-	19101445	L+R	2	735x640	47,00	15,00	800x930x290	3.541
		Control by thermostat and chromium hot-plate									
		FT-E905 C L	-	19101131	L / C	1	335x640	21,50	7,50	400x930x290	2.605
		FT-E905 C R	-	19101141	R / C	1	335x640	21,50	7,50	400x930x290	3.071
		FT-E910 C L	-	19101433	L / C	2	735x640	47,00	15,00	800x930x290	3.965
		FT-E910 C R	-	19101439	R / C	2	735x640	47,00	15,00	800x930x290	5.200
		FT-E910 C LR	-	19101436	L+R / C	2	735x640	47,00	15,00	800x930x290	4.466

(*) 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

Fryers

Internal heaters





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 60-200ºC, +/- 1ºC.
- 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 bas-kets per well (130 x 330 x 130 mm).
- 15-litre fryers: 1 small basket per well (250 x 280 x 100 mm).

OPTIONAL ACCESSO-RIES

(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	CODE		HZ.	TANKS			TOTAL POWER (kW)	DIMENSIONS (mm)	€
		LPG	NG		QUANTITY	VOLUME (L)	BASKETS			
	Gas Fryers*									
	F-G9115	19078845	19081732	50	1	1x15	1 large	15,00	400x930x850	3.119
		19081730	19081733	60						
	F-G9215	19081735	19081738	50	2	2x15	2 large	30,00	800x930x850	5.624
		19081736	19081739	60						
	F-G9121	19075613	19075616	50	1	1x21	2 small	21,00	400x930x850	3.552
		19075615	19075618	60						
STOCK	F-G9221	19075625	19075628	50	2	2x21	4 small	42,00	800x930x850	6.412
		19075627	19075630	60						
	Electric fryers									
	F-E9115	19078867	400V 3N	50/60	1	1x15	1 large	12,00	400x930x850	3.046
	F-E9215	19081692	400V 3N	50/60	2	2x15	2 large	24,00	800x930x850	5.366
	F-E9121	19075600	400V 3N	50/60	1	1x21	2 small	18,00	400x930x850	3.392
STOCK	F-E9221	19075606	400V 3N	50/60	2	2x21	4 small	36,00	800x930x850	6.116
	Electric fryers with digital control									
	F-E9121 D	19075900	400V 3N	50/60	1	1x21	2 small	18,00	400x930x850	4.495

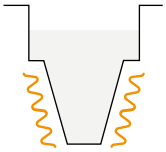
(*): Check availability on other frequencies.

900 SERIES

Fryers

External heaters





General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Cold zone in the lower part of the tank, which helps to maintain the quality and characteristics of the oil in use for longer.
- Safety thermostat in all models.
- Unloading of oil from the tank by means of a robust and reliable ball valve, resistant to high temperatures.
- Individual lid.
- High temperature enamelled cast iron flue protector. - Access to the components from the front.
- Machines with IPX5 grade water protection.
- Easy to clean V-shapped tank into the surface top with robotized weld and polished.
- External high efficiency heating elements.
- Container placed under the tank for oil drains with filter.
- Thermostatic temperature control between 60 and 200 °C.
- 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.

Voltage for electric models:

- 400 V 3N - Ask for other voltages.

MODEL	CODE		Hz.	TANKS			TOTAL POWER (kW)	DIMENSIONS (mm)	€
	LPG	NG		QUANTITY	VOLUME (L)	BASKETS			
Gas Fryers*									
F-G9123	19099107	19099109	50	1	1x23	2 small	23,00	400x930x850	4.714
	19099108	19099120	60						
Electric fryers									
F-E9123	19097622		50/60	1	1x23	2 small	23,00	400x930x850	4.992

(*): Check availability on other frequencies.

900 SERIES

Grill





General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Cast iron grills, dismountable without the need for tools, in 170 mm wide sections.
- The iron grills are reversible, with different finishes on each side:
  · Tilted and grooved with ridges for meat.
  · Horizontal and flat for fish and vegetables.
- The grills reach a very high temperature (400 °C), meaning that the surface of the product seals rapidly, keeping the inside of the food much juicier.
- In the models with stainless steel grill, this is manufactured with sheets of AISI-304 in "V" shape to facilitate cleaning.
- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 12 litres (one tray in half module machines, two trays in machines with a whole module).
- The fat collection trays offers the option of putting water in them, and thanks to the heat irradiation of the gas burners or electrical heating elements, low intensity steam is generated, so that the food can be grilled in an atmosphere of steam.
- Grills fitted with 130 mm high dismountable guard to avoid splashing, manufactured in stainless steel.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

ELECTRIC COUNTERTOP MODELS

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

ELECTRIC FLOOR MODELS

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

GAS COUNTERTOP MODELS

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

GAS FLOOR MODELS

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

ACCESSORIES INCLUDED

(See accessories page at the end of the chapter)



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



Special scraper adapted for models with stainless steel grill.

MODEL	GAS	CODE	GRIDS					TOTAL POWER (kW)	DIMENSIONS (mm)	€
			TYPE	AREAS	QUANTITY	(mm)	(dm^2)			
GAS GRILL										
Countertop										
B-G905 I	LPG	19078584	Inox	1	1	340x690	24	11	400x930x290	2.335
	NG	19081684								
B-G905	LPG	19078902	Mild steel	1	2	340x690	24	11	400x930x290	2.266
	NG	19081682								
B-G910 I	LPG	19078582	Inox	2	2	680x690	48	22	800x930x290	3.717
	NG	19081686								
B-G910	LPG	19078901	Mild steel	2	4	680x690	48	22	800x930x290	3.595
	NG	19081685								
B-G915 I	LPG	19081680	Inox	3	3	1.020x690	72	33	1.200x930x290	6.148
	NG	19081681								
B-G915	LPG	19079204	Mild steel	3	6	1.020x690	72	33	1.200x930x290	5.969
	NG	19081639								
Floor										
B-G9051 I	LPG	19075474	Inox	1	1	340x690	24	11	400x930x850	2.641
	NG	19075475								
B-G9051	LPG	19075476	Mild steel	1	2	340x690	24	11	400x930x850	2.559
	NG	19075478								
B-G9101 I	LPG	19075480	Inox	2	2	680x690	48	22	800x930x850	4.125
	NG	19075481								
B-G9101	LPG	19075482	Mild steel	2	4	680x690	48	22	800x930x850	3.988
	NG	19075484								
ELECTRIC GRILL										
Countertop										
B-E905	-	19078931	Inox	1	1	255x640	16	5,42	400x930x290	2.942
B-E910	-	19078922	Inox	2	1	545x640	35	10,84	800x930x290	4.292
Floor										
B-E9051 I	-	19075417	Inox	1	1	340x690	24	7,5	400x930x850	2.641
B-E9051	-	19075413	Mild steel	1	2	340x690	24	7,5	400x930x850	2.559
B-E9101 I	-	19075473	Inox	2	2	680x690	48	15	800x930x850	4.125
B-E9101	-	19075470	Mild steel	2	4	680x690	48	15	800x930x850	3.988

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	5.901
		60	19075825	19075827					
	M-G915	50	19075832	19075834	600x550	150	24,00	800x930x850	6.042
		60	19075833	19075835					
	M-G920	50	19075836	19075838	600x650	200	24,00	800x930x850	6.605
		60	19075837	19075839					
Pressure									
	MP-G910	50	19075840	19075842	600x400	100	20,00	800x930x850	7.880
		60	19075841	19075843					
	MP-G915	50	19075845	19075846	600x550	150	24,00	800x930x850	7.898
		60	19075844	19075847					
	MP-G920	50	19075848	19075850	600x650	200	24,00	800x930x850	8.386
		60	19075849	19075851					
Indirect flame									
	M-G910 BM	50	19075819	19075822	600x400	100	20,00	800x930x850	8.313
		60	19075820	19075823					
	M-G915 BM	50	19075828	19075830	600x550	150	24,00	800x930x850	8.736
		60	19075829	19075831					
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

(*): Check availability on other frequencies.

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 LPG	CODE GN	RAISING SYSTEM	TANK TYPE (*)	CAPACITY (L)	SURFACE (mm)	SURFACE (dm²)	TOTAL POWER (kW)	DIMENSIONS (mm)	€
	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								
STOCK	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
STOCK	SB-E915 IM		19075866		Motorized	Stainless steel	120	1.130x616	70	22,50	1.200x930x850	10.706

(*): Check availability on other frequencies.

900 SERIES

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.

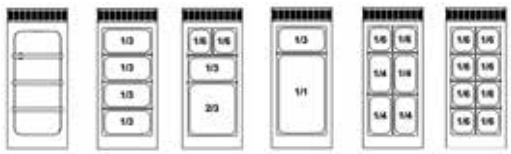
ELECTRIC MODELS

- 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..

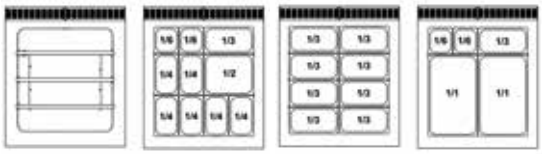
OPTIONAL ACCESSORIES

(see accessories page at end of chapter)

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



BM 905 POSSIBLE HUB COMBINATIONS



BM 910 POSSIBLE TANK COMBINATIONS

	MODEL	GAS	CODE	TANK SIZE	TANK VOLUME (L)	TOTAL POWER (kW)	DIMENSIONS (mm)	€
GAS BAIN MARIE								
	BM-G905	LPG	19075491	GN-4/3	22	3,25	400x930x290	2.113
		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	1.984
	BM-E910	-	19075490	GN-8/3	44	6,00	800x930x290	2.478

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

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
STOCK	EN-905	19075591	-	-	400x930x290	732
	EN-910	19075593	-	-	800x930x290	996
	EN-905 C	19075592	1	300x590x105 (valid GN-1/1)	400x930x290	1.059
	EN-910 C	19075594	1	700x590x105	800x930x290	1.439

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

Stands



General characteristics

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

	MODEL	CODE	DOORS IN OPTION (NOT INCLUDED)	DRAWERS	GUIDES (5 LEVELS)	DIMENSIONS (mm)	€
	MB-9025	19048470	-	-	-	200x850x600	481
STOCK	MB-905	19018700	1	-	-	400x850x600	523
	MB-905 C	19084564	-	2	-	400x850x600	1.320
	MB-905 G	19086897	1	-	1	400x850x600	649
STOCK	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:

	MODEL	CODE	DESCRIPTION	€
	DOOR KIT	19040900	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

900 SERIES

Refrigerated stands



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 1/1grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- W model drawers with GN 1/1 holding capacity.
- W2 model drawers with 2 x GN 1/1 OR 1x GN 2/1 holding capacity.
- Electrical power supply: 220V-240V 1N.

MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
Models with doors												
CCP9-2G	1.207 x 900 x 590	169	0 +8 °C	Stop	R-290	0,369 (1)	0,25	C	730 (4)	50 Hz	19089615	2.891
					R-290	0,398 (1)	0,296	-	-	60 Hz	19095281	2.943
CCP9-3G	1.607 x 900 x 590	240	0 +8 °C	Stop	R-290	0,369 (1)	0,249	D	1095 (4)	50 Hz	19089618	3.441
					R-290	0,369 (1)	0,249	-	-	60 Hz	19099283	3.493
Models with 2x GN 1/1 drawers												
CCP9-2G W	1.207 x 900 x 590	169	0 +8 °C	Stop	R-290	0,369 (1)	0,25	C	730 (4)	50 Hz	19089616	3.425
					R-290	0,398 (1)	0,296	-	-	60 Hz	19095280	3.477
CCP9-3G W	1.607 x 900 x 590	240	0 +8 °C	Stop	R-290	0,369 (1)	0,249	D	1095 (4)	50 Hz	19089619	3.991
					R-290	0,369 (1)	0,249	-	-	60 Hz	19097129	4.043
Models with 2x 2/1 drawers												
CCP9-2G W2	1.207 x 900 x 590	169	0 +8 °C	Stop	R-290	0,369 (1)	0,262	C	730 (4)	50 Hz	19089617	3.314
					R-290	0,369 (1)	0,262	-	-	60 Hz	19099888	3.366

Configuration and finishes

KORE Modular 900

Configurable blocks KORE 900



BLOCK TYPE	CONFIGURATION		ASSEMBLY KITS	VERTICALITY			SIDE FINISHES		PLINTH	
KITCHEN	WALL	CENTRAL	ADITIONAL STRUCTURE	"STANDARD SUPPORTS"	SUPPORTS FOR MACHINERY	RACKS	SIDE TRIM	FLAT PANEL	STANDARD	SPECIAL
	KORE	KORE		KORE	KORE	KORE				
GROUND										
	900	900/900 900/700	-	o	o	o	o	o	o	o
BRIDGE										
	900	900/900 900/700	x	o	o	o	o	o	o	o
SUSPENDED										
	900	900/900 900/700	x	o	o	o	*	⊙	-	o

-: Does not need

x: Mandatory

o: Optional

•: Serial

*: Consult

900 SERIES

Assembly kits

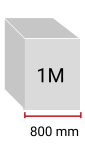
Bridge block kit

Structure to assemble a BRIDGE block



CONFIGURATION		BLOCK LENGTH	CODE	€
CENTRAL	WALL	MODULES	REF.	
		1M	19044954	229
		1.5M	19044955	265
KORE		2M	19044956	305
KORE	KORE	2.5M	19044957	464
		3M	19044958	529
		3.5M	19044959	612
		4M	19044960	2.694

* Order 1 unit for each side of the bridge, i.e. 2 units in case of central block and 1 unit for murals.



* 1M = 1 module = 800mm

Suspended kit

Structure for mounting a SUSPENDED block



CONFIGURATION	BLOCK LENGTH	CODE	€
BLOCK TYPE	MODULES	REF.	
	2M	19044934	4.316
	2.5M	19044935	5.009
Wall	3M	19044936	5.699
KORE	3.5M	19044937	6.189
	4M	19044938	6.590
	4.5M	19044939	6.765
	5M	19044940	7.711
	5.5M	19044941	7.882
	6M	19044942	8.800
	2M	19044945	8.683
	2.5M	19044946	10.707
	3M	19044947	12.369
	3.5M	19044948	12.884
	4M	19044949	13.133
Central	4.5M	19044950	13.203
KORE	5M	19044951	14.283
KORE	5.5M	19044952	15.363
	6M	19044953	17.129

*The kit includes side termination with smooth paneling

Verticality

Supports

Supports for verticality in GROUND, BRIDGE and SUSPENDED blocks

SUPPORTS		CONFIGURATION	CODE	€
Type		With or without additional elements	Ref.	
Standard 100x100mm profile		Standard (no added items)	19095368	966
		Standard with tap (included in profile)	19095390	1.287
		Standard with 220V plug (included in profile)	19095369	1.199
Special * for machinery		For iKORE 0623 oven	19095391	1.813
		For salamander	19095392	1.774

Notes:

Select a combination of 2 supports. Total = 2 units/codes, even if they are repeated.

Not suitable for suspended wall blocks.

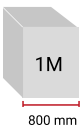
* Must be placed on neutral parts measuring 1M on both sides.

Racks

Racks for verticality in GROUND, BRIDGE and SUSPENDED blocks



	WALL KORE BLOCK		CENTRAL KORE/KORE BLOCK					
								
BLOCK LENGTH	2 X STANDARD SUPPORTS		2 X STANDARD SUPPORTS		1 X STANDARD SUPPORT + 1 X SPECIAL SUPPORT		2 X SPECIAL SUPPORTS	
MODULES	CODE	€	CODE	€	CODE	€	CODE	€
2M	19096849	1.186	19096559	1.551	-	-	-	-
2.25M	19096849	1.186	19096559	1.551	-	-	-	-
2.5M	19096852	1.344	19096116	1.850	19104184	1.897	-	-
2.75M	19096852	1.344	19096116	1.850	19104184	1.897	-	-
3M	19096853	1.499	19096349	2.065	19104185	2.117	19104186	2.192
3.25M	19096853	1.499	19096349	2.065	19104185	2.177	19104186	2.192
3.5M	19096854	1.666	19096532	2.396	19104187	2.457	19104188	2.544
3.75M	19096854	1.666	19096532	2.396	19104187	2.457	19104188	2.544
4M	19096855	1.840	19096535	2.623	19104189	2.690	19104190	2.785
4.25M	19096855	1.840	19096535	2.623	19104189	2.690	19104190	2.785
4.5	19096856	2.010	19096525	2.955	19104191	3.030	19104192	3.137
4.75M	19096856	2.010	19096525	2.955	19104191	3.030	19104192	3.137
5M	19096858	2.757	19096526	4.237	19104193	4.344	19104194	4.497



* 1M = 1 module = 800mm

900 SERIES

Plinths

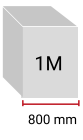
Modular plinths 900

Plinths for GROUND and BRIDGE blocks

PLINTH FINISH	BLOCK LENGTH MODULES	WORKTOP HEIGHT 850	WORKTOP HEIGHT 900	CODES ELECTRIC	CODES GAS*	€
	0.5M	x		19081991	19081990	20
			x	19100199	19100454	20
	0.75M	x		19087898	19087869	29
			x	19100200	19100455	29
	1M	x		19081809	19081800	40
			x	19100201	19100456	40
	1.25M	x		19087897	19087868	49
			x	19100202	19100457	49
	1,5M	x		19081808	19081789	60
			x	19100203	19100458	60
	1,75M	x		19087896	19087867	69
			x	19100204	19100459	69
	2M	x		19081807	19081788	80
			x	19100205	19100470	80
	2.25M	x		19087895	19087866	89
			x	19100433	19100471	89
	2,5M	x		19081806	19081787	100
			x	19100434	19100472	100
	2,75M	x		19087894	19087865	110
			x	19100435	19100473	110
	3M	x		19081805	19081786	120
			x	19100436	19100474	120
	3.25M	x		19087893	19087706	130
			x	19100437	19100475	130
	3,5M	x		19081804	19081785	140
			x	19100438	19100476	140
	3,75M	x		19087892	19087864	150
			x	19100478	19100477	150
	4M	x		19081803	19081784	160
			x	19100479	19100490	160
	4.25M	x		19087891	19087863	170
			x	19100491	19100492	170
	4,5M	x		19081802	19081783	180
			x	19100494	19100495	180
	4,75M	x		19087890	19087862	190
			x	19100497	19100498	190
	5M	x		19081801	19081782	200
			x	19100499	19100500	200

* If the block consists of a gas machine, select the code shown in the gas column.

* 1M = 1 módulo = 800mm



Special plinth for V-shaped fryer

Divided plinth for V-shaped fryer

PLINTH FINISH	MODEL V-SHAPED FRYER	WORKTOP HEIGHT 850	WORKTOP HEIGHT 900	CODES REF.	€
	F-(E/G)9123	x		19107373	63
			x	19107374	63

Side finishes

Side finish for 900 modular blocks

Side ends for GROUND and BRIDGE blocks

FINISH	CONFIGURATION			VERTICALITY		WORKTOP HEIGHT		SIDE		CODE	€
SIDE TRIM	WALL OR CENTRAL BLOCK			YES	NO	850	900	SIDE A	SIDE B	REF.	
					x	x		x		19098884	623
					x	x			x	19098685	623
	Top view:				x		x	x		19098935	623
					x		x		x	19098913	623
	A	KORE 900	B	x		x		x		19098883	623
		Wall		x		x			x	19098684	623
				x			x	x		19098934	623
				x			x		x	19098912	623
					x	x		x		19098703	998
Side trim	A	KORE 900	A		x		x	x		19098931	998
ergonomic/aesthetical		KORE 900		x		x		x		19098037	998
(+90mm each side)		Central		x			x	x		19098930	998
					x	x		x		19098874	923
					x	x			x	19098817	923
					x		x	x		19098908	923
	A	KORE 900	B		x		x		x	19098907	923
		KORE 700		x		x		x		19098203	923
		Central		x		x			x	19098686	923
				x			x	x		19098910	923
				x			x		x	19098909	923
					x	x		x		19100019	219
	Top view:				x	x			x	19100013	219
					x		x	x		19100030	219
	A	KORE 900	B		x		x		x	19100018	219
		Wall		x		x		x		19099899	219
				x		x			x	19099898	219
				x			x	x		19099913	219
				x			x		x	19099911	219
					x	x		x		19106558	256
					x		x	x		19106559	256
Flat end	A	KORE 900	A	x		x		x		19106601	256
smooth panel		KORE 900		x			x	x		19106557	256
(+2mm per side)		Central			x	x		x		19106946	248
					x	x			x	19106949	248
					x		x	x		19106990	248
	A	KORE 900	B		x		x		x	19106991	248
		KORE 700		x		x		x		19106992	248
		Central		x		x			x	19106993	248
					x	x		x		19106994	248
					x		x	x		19106995	248

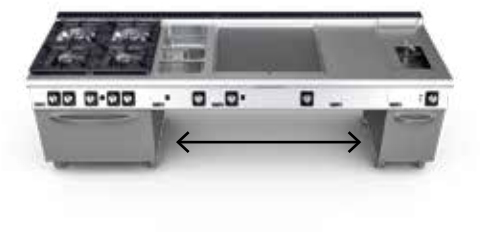
Side finish for suspended blocks

Side ends for SUSPENDED blocks

* Side finishes are included in the SUSPENDED assembly kits

Inner finishes for bridge blocks

Side ends for BRIDGE block interiors



CONFIGURATION	WORKTOP HEIGHT		CODE	€
BRIDGE BLOCKS	850	900	REF.	
L R	x		19107487	249
		x	19107488	249

*Unitary units per side. Select as many as needed.

Special side finishes for tilting bratt pans

Side ends for blocks with a tilting pan at their ends

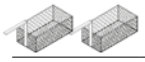
FINISHING	CONFIGURATION	VERTICALITY		WORKTOP HEIGHT		SIDE		CODE	€
TYPE OF FINISHING	CENTRAL OR WALL CENTRAL	SI	NO	850	900	IZDA (L)	DCHA (R)	REF.	
L R	KORE 900 Wall		x	x		x		19081819	249
			x	x			x	19081820	249
			x		x	x		19100194	249
			x		x		x	19100148	249
		x		x		x		19100123	249
		x		x			x	19100121	249
		x			x	x		19100124	249
		x			x		x	19100122	249
Flat panel Smooth finish (+2mm per side)	KORE 900 Central		x	x		x		19081819	249
			x	x			x	19081820	249
			x		x	x		19100194	249
			x		x		x	19100148	249
		x		x		x		19100130	249
		x		x			x	19100108	249
		x			x	x		19100131	249
		x			x		x	19100109	249

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	170
	Wok pan adaptor		19045085	144
	Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw)	C-G920	19084551	240
	Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw)	C-G920 H	19084552	302
	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	502
	Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW)	C-G940 H, C-G941 H	19084554	579
	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	739
	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	861

Fryer accessories

	DESCRIPTION	CODE	€
	2 small baskets for 15l	19078478	91
	1 large basket for 21l	19045077	132

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	78
	KORE charcoal scraper - Stainless steel Grill	19058313	138

Accessories for boiling pans

	DESCRIPTION	CODE	€
	Kit two perforated baskets for 100 litres boiling pans	19060752	843
	Kit two perforated baskets for 150 litres boiling pans	19061190	1.377
	Couscoussier kit for pans	19052940	509

Pasta cooker accessories

	DESCRIPTION	CODE	€
	Pasta cooker baskets kit – 6x1/6 square	19036341	1.065
	Pasta cooker baskets kit – 6x1/6 round	19036342	967
	Pasta cooker baskets kit – 2x1/2	19036340	710
	Pasta cooker baskets kit – 4x1/4	19036344	568

Tall chimney kit

	DESCRIPTION	CODE	€
	Tall chimney kit	19081001	222
	Tall chimney kit 1/4 M Kore 900 appliances	19080999	253
	Tall chimney kit 1/2 M Kore 900 appliances	19080990	282
	Tall chimney kit 1 M Kore 900 appliances	19081000	322

* Can be installed in all appliances except electric fryers.

Bain marie accessories

	DESCRIPTION	CODE	€
	KORE filling tap kit left	19044981	264
	KORE filling tap kit right	19044982	264

Machines with wheels

	DESCRIPTION	CODE	€
	KORE kit of 4 wheels	19044983	622
	KORE kit of 2 fixed wheels	19044985	315

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

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

- Code for the standard appliance 400 V 3+N.
- Note for assembly 440 V - 3 phases without neutral.

DESCRIPTION	CODE	BM-E 700.900	FT-E 705.905	FT-E 710.910	B-E9051	B-E9101	F-E 7 ONE CONTAINER	F-E 7 TWO CONTAINERS	SB-E 710 MANUAL	CP-E 7.9 ONE CONTAINER	CP-E 7.9 TWO CONTAINERS	M-E 710	F-E 9 ONE CONTAINER	F-E 9 TWO CONTAINERS	SB-E 91X MANUAL	M-E 900	SB-E 91 MOTORISED	€
Ship kit 16A	19087491	1	1	2														512
Ship kit 16A with Energy Regulator	19089410				1	2												512
Ship kit 20A	19087492						1	2	1									512
Ship kit 20A with Energy Regulator	19087493									1	2	1						512
Ship kit 40A	19087494												1	2				512
Ship kit with Transformer	19057294														1	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

KORE
GENERATION



Maximum performance
in reduced spaces.

700 Series

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All gas cooking equipment should be fitted with gas governors:
- LPG: 37 g/cm^2
- Natural Gas: 20 g/cm^2

700 SERIES

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 (mm)	€
					5,25 KW	8 KW	SIZE	POWER (kW)			
	Top										
STOCK	C-G720	LPG	19068008	397x290	2	-	-	-	10,50	400x730x290	1.255
		NG	19074175								
	C-G720 H	LPG	19068057	397x290	-	2	-	-	16,00	400x730x290	1.292
		NG	19074760								
STOCK	C-G740	LPG	19060614	397x290	3	1	-	-	23,75	800x730x290	2.048
		NG	19073557								
STOCK	C-G740 H	LPG	19068058	397x290	-	4	-	-	32,00	800x730x290	2.108
		NG	19074761								
STOCK	C-G760	LPG	19068059	397x290	4	2	-	-	37,00	1.200x730x290	2.929
		NG	19074762								
	C-G760 H	LPG	19068110	397x290	-	6	-	-	48,00	1.200x730x290	3.019
		NG	19074763								
	Gas static oven NG 2/1										
STOCK	C-G741	LPG	19058530	397x290	3	1	NG-2/1	8,60	32,35	800x730x850	3.729
		NG	19073558								
	C-G741 H	LPG	19068112	397x290	-	4	NG-2/1	8,60	40,60	800x730x850	3.841
		NG	19074765								
	C-G761	LPG	19071404	397x290	4	2	NG-2/1	8,60	45,60	1.200x730x850	4.989
		NG	19073560								
	C-G761 H	LPG	19071463	397x290	-	6	NG-2/1	8,60	56,60	1.200x730x850	5.137
		NG	19074766								
	British style gas oven										
	C-GB761	LPG	19074812	397x290	4	2	860x570x410	8,60	45,60	1.200x730x850	5.360
		NG	19074813								
	C-GB761 R	LPG	19074814	397x290	4	2	860x570x410	8,60	45,60	1.200x730x850	5.749
		NG	19074815								
	C-GB761 H	LPG	19074816	397x290	-	6	860x570x410	8,60	56,60	1.200x730x850	5.945
		NG	19074817								
	C-GB761 RH	LPG	19074819	397x290	-	6	860x570x410	8,60	56,60	1.200x730x850	6.394
		NG	19074820								
	Electric static oven NG 2/1										
	C-GE741	LPG	19074821	397x290	3	1	NG-2/1	6,00	29,75	800x730x850	4.149
		NG	19074822								
	C-GE741 H	LPG	19074823	397x290	-	4	NG-2/1	6,00	38,00	800x730x850	4.482
		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 5,25 kW	BURNERS 8 kW	SOLID TOP 5,25 kW	OVEN 8,6 kW	TOTAL POWER (kW)	STANDS	DIMENSIONS	€
Top										
C-G730-I	LPG	19073679	1	1	Left	-	18,50	-	800x730x290	2.831
	NG	19074769								
C-G730-D	LPG	19073680	1	1	Right	-	18,50	-	800x730x290	2.831
	NG	19074771								
C-G750	LPG	19070794	2	2	Centre	-	31,75	-	1.200x730x290	3.449
	NG	19074772								
With oven										
C-G731-I	LPG	19073681	1	1	Left	1	27,1	-	800x730x850	4.275
	NG	19074773								
C-G731-D	LPG	19073682	1	1	Right	1	27,1	-	800x730x850	4.275
	NG	19074775								
C-G751	LPG	19074776	2	2	Centre	1	40,35	1	1.200x730x850	5.038
	NG	19074777								

700 SERIES

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)	DIMENSIONS (mm)	€
					DIMENSIONS	POWER (kW)			
Top									
C-G710	LPG	19070754	800x580	1	-	-	8	800x730x290	2.349
	NG	19073645							
With oven									
C-G711	LPG	19073088	800x580	1	NG-2/1	8,60	16,6	800x730x850	3.802
	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 (mm)	€
			OUTER	INNER	POWER (kW)	DIMENSIONS	POWER (kW)			
Top										
C-GP710	LPG	19074804	450	330	27	-	-	27,00	800x730x290	5.100
	NG	19074806								
With oven										
C-GP711	LPG	19074808	450	330	27	665x665x325	7,30	34,30	800x730x850	6.540
	NG	19074811								

700 SERIES

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)	€
		(mm)	2,6 kW	DIMENSIONS	POWER (kW)				
ROUND PLATES									
Top									
C-E720	19068321	223	2	-	-	5,20	-	400x730x290	1.332
C-E740	19067975	223	4	-	-	10,40	-	800x730x290	1.992
C-E760	19068322	223	6	-	-	15,60	-	1.200x730x290	2.689
With oven									
C-E741	19068498	223	4	NG-2/1	6	16,40	-	800x730x850	3.418
C-E761	19068645	223	6	NG-2/1	6	21,60	1	1.200x730x850	4.384
SQUARE PLATES									
Top									
C-E720Q	19072313	230x230	2	-	-	5,20	-	400x730x290	1.773
C-E740Q	19072312	230x230	4	-	-	10,40	-	800x730x290	2.889
With oven									
C-E741Q	19071619	230x230	4	NG-2/1	6	16,40	-	800x730x850	4.498

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 (mm)	€
		MEASUREMENTS	COOKING AREAS	POWER (kW)	SIZE	POWER (kW)			
TOP									
C-E710	19068530	720 x 455	4	4X2,60	-	-	10,40	800x730x290	3.759
WITH OVEN									
C-E711	19068566	720 x 455	4	4X2,60	GN-2/1	6,00	16,40	800x730x850	6.125

700 SERIES

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 (mm)	€
		(Ø mm)	5,0 kW			
Induction panels						
C-I725	19098121	300	2	10,00	400x730x290	7.682
C-I745	19097584	300	4	20,00	800x730x290	12.168
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 80 and 300 °C.
- Gas heated models with high efficiency burners (separate burners for whole-module models).
- Gas heated models with thermostatic temperature control (between 80 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	19101392	L	1	328x468	15,40	7,50	400x730x290	1.714
		NG	19101409							
	FT-G710 V L	LPG	19101391	L	2	728x468	34,10	15,00	800x730x290	2.415
		NG	19101410							
	FT-G705 V R	LPG	19101405	R	1	328x468	15,40	7,50	400x730x290	1.979
		NG	19101491							
	FT-G710 V R	LPG	19101408	R	2	728x468	34,10	15,00	800x730x290	2.961
		NG	19101412							
	FT-G710 V L+R	LPG	19101413	L+R	2	728x468	34,10	15,00	800x730x290	2.849
		NG	19101414							
	Control by thermostat									
STOCK	FT-G705 L	LPG	19101249	L	1	328x468	15,40	7,50	400x730x290	1.742
		NG	19101415							
STOCK	FT-G710 L	LPG	19101248	L	2	728x468	34,10	15,00	800x730x290	2.504
		NG	19101416							
	FT-G705 R	LPG	19101417	R	1	328x468	15,40	7,50	400x730x290	2.002
		NG	19101404							
	FT-G710 R	LPG	19101406	R	2	728x468	34,10	15,00	800x730x290	2.951
		NG	19101411							
	FT-G710 L+R	LPG	19101407	L+R	2	728x468	34,10	15,00	800x730x290	2.700
		NG	19101418							
	Control by thermostat and chromium hot-plate									
	FT-G705 C L	LPG	19101394	L/C	1	328x468	15,40	7,50	400x730x290	2.298
		NG	19101395							
	FT-G710 C L	LPG	19101393	L/C	2	728x468	34,10	15,00	800x730x290	3.360
		NG	19101401							
	FT-G705 C R	LPG	19101396	R/C	1	328x468	15,40	7,50	400x730x290	2.730
		NG	19101400							
	FT-G710 C R	LPG	19101397	R/C	2	728x468	34,10	15,00	800x730x290	4.020
		NG	19101402							
	FT-G710 C L+R	LPG	19101398	L+R/C	2	728x468	34,10	15,00	800x730x290	3.680
		NG	19101403							
	ELECTRIC FRYTOPS									
	Control by tehermostat									
STOCK	FT-E705 L	-	19101390	L	1	328x468	15,40	5,00	400x730x290	1.685
STOCK	FT-E710 L	-	19101247	L	2	728x468	34,10	10,00	800x730x290	2.561
	FT-E705 R	-	19101419	R	1	328x468	15,40	5,00	400x730x290	1.999
	FT-E710 R	-	19101420	R	2	728x468	34,10	10,00	800x730x290	3.112
	FT-E710 L+R	-	19101399	L+R	2	728x468	34,10	10,00	800x730x290	2.824
	Control by thermostat and chromium hot-plate									
	FT-E705 C R	-	19101421	R/C	1	328x468	15,40	5,00	400x730x290	2.436
	FT-E710 C R	-	19101423	R/C	2	728x468	34,10	10,00	800x730x290	3.594
	FT-E705 C L	-	19101116	L/C	1	328x468	15,40	5,00	400x730x290	2.618
	FT-E710 C L	-	19101422	L/C	2	728x468	34,10	10,00	800x730x290	4.079
	FT-E710 C L+R	-	19101424	L+R/C	2	728x468	34,10	10,00	800x730x290	3.848

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 ºC), 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	1.997
	NG	19074782								
B-G705	LPG	19074120	Mild steel	1	2	515x172	17,72	8,10	400x730x290	1.900
	NG	19074779								
B-G710 I	LPG	19072463	Inox	2	2	515x344	35,43	16,20	800x730x290	3.131
	NG	19074784								
B-G710	LPG	19067288	Mild steel	2	4	515x172	35,43	16,20	800x730x290	2.983
	NG	19074783								
Ground										
B-G7051 I	LPG	19078755	Inox	1	1	515x344	17,72	8,1	400x730x850	2.257
	NG	19081688								
B-G7051	LPG	19078909	Mild steel	1	2	515x172	17,72	8,1	400x730x850	2.192
	NG	19081687								
B-G7101 I	LPG	19078771	Inox	2	2	515x344	35,43	16,2	800x730x850	3.671
	NG	19081689								
B-G7101	LPG	19078905	Mild steel	2	4	515x172	35,43	16,2	800x730x850	3.463
	NG	19081700								
ELECTRIC GRILLS										
Countertop										
B-E705 I	-	19074788	Inox	1	1	270x430	11,61	4,08	400x730x290	2.226
B-E710 I	-	19070294	Inox	2	1	545x430	23,44	8,16	800x730x290	3.493

700 SERIES

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 ¼ baskets kit
- 2 x ½ baskets kit

	MODEL	GAS	CODE	WELL			TOTAL POWER (kW)	DIMENSIONS (mm)	€
				QUANTITY	SIZE	BASKETS (1/3)			
	Gas pasta cookers								
STOCK	CP-G7126	LPG	19071621	1	NG-2/3	2	10,00	400x730x850	3.039
		NG	19074728						
	CP-G7226	LPG	19071360	2	NG-2/3	4	20,00	800x730x850	5.453
		NG	19074729						
	CP-G7140	LPG	19098553	1	NG-1/1	3	16,50	400x730x850	3.458
		NG	19098554						
	CP-G7240	LPG	19098555	2	NG-1/1	6	33,00	800x730x850	5.895
		NG	19098556						
	Electric pasta cookers								
STOCK	CP-E7126	-	19071569	1	NG-2/3	2	9,00	400x730x850	2.980
	CP-E7226	-	19072437	2	NG-2/3	4	18,00	800x730x850	5.034
	CP-E7140	-	19074747	1	NG-1/1	3	12,00	400x730x850	3.452
	CP-E7240	-	19074780	2	NG-1/1	6	24,00	800x730x850	5.523

700 SERIES

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 though 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 ºC 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	4.885
	60	19074792	19074793					
Indirect heating or bain marie								
M-G710 BM	50	19066324	19074807	Ø420x605	80	17,00	800x730x850	6.672
	60	19074809	19074810					
Electric boiling pans								
Indirect heating or bain marie								
M-E710 BM	-	19067268		Ø420x605	80	11,00	800x730x850	6.714

(*): Check availability on other frequencies.

700 SERIES

Fryers

INTERNAL HEATERS



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 90º 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*									
STOCK	F-G7115	50	19074143	19074785	1	1x15	1 large	15,00	400x730x850	2.737
		60	19074786	19074787						
STOCK	F-G7215	50	19074791	19074794	2	2x15	2 larges	30,00	800x730x850	4.984
		60	19074795	19074796						
	Electric Fryers									
	F-E7108	-	19072100		1	1x8	1 small	6,00	400x730x290	1.805
	F-E7208	-	19072444		2	2x8	2 smalls	12,00	800x730x290	3.154
STOCK	F-E7115	-	19071300		1	1x15	1 large	12,00	400x730x850	2.598
STOCK	F-E7215	-	19071455		2	2x15	2 larges	24,00	800x730x850	4.726

(*): Check availability on other frequencies.

700 SERIES

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	1.554

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 value 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	5.510
Electric tilting bratt pans											
SB-E710	-	19057670		Manual	Inox	60	734x464	34	10	800x730x850	5.680

700 SERIES

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.

BM 705



BM 710



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	1.634
	NG	19073060					
BM-G710	LPG	19071631	NG-2/1	30	6,40	800x730x290	2.000
	NG	19074727					
Electric Bain maries							
BM-E705	-	19071437	NG-1/1	17	2,00	400x730x290	1.485
BM-E710	-	19071800	NG-2/1	30	6,00	800x730x290	1.923

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	596
STOCK	EN-705	19056719	-	-	400x730x290	649
	EN-710	19056790	-	-	800x730x290	849
	EN-705 C	19068696	1	300x590x105 (válido GN-1/1)	400x730x290	909
	EN-710 C	19068697	1	700x590x105	800x730x290	1.187

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

700 SERIES

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	425
STOCK	MB-705	19057229	1	-	-	400x660x600	472
	MB-705 C	19067227	-	2	-	400x660x600	1.175
	MB-705 G	19074825	1	-	1	400x660x600	590
STOCK	MB-710	19057290	2	-	-	800x660x600	648
STOCK	MB-715	19057291	3	-	-	1.200x660x600	844

Kits for stands

	MODEL	CODE	DESCRIPTION	€
	DOOR KIT	19040900	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

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 1/1grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- W model drawers with GN 1/1 holding capacity.
- W2 model drawers with 2 x GN 1/1 OR 1x GN 2/1 holding capacity.
- Electrical power supply: 220V-240V 1N.

MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
Models with doors												
CCP7-2G	1.207 x 630 x 590	110	0 +8 ºC	Stop	R-290	0,369 (1)	0,249	C	730 (4)	50 Hz	19089620	2.781
					R-290	0,369 (1)	0,249	-	-	60 Hz	19098211	2.833
CCP7-3G	1.607 x 630 x 590	169	0 +8 ºC	Stop	R-290	0,369 (1)	0,249	D	1095 (4)	50 Hz	19089623	3.295
					R-290	0,369 (1)	0,249	-	-	60 Hz	19099284	3.347
Models with 2x GN 2/3 drawers												
CCP7-2G W	1.207 x 630 x 590	110	0 +8 ºC	Stop	R-290	0,369 (1)	0,249	C	730 (4)	50 Hz	19089621	3.109
					R-290	0,398 (1)	0,295	-	-	60 Hz	19095269	3.161
CCP7-3G W	1.607 x 630 x 590	169	0 +8 ºC	Stop	R-290	0,369 (1)	0,249	D	1095 (4)	50 Hz	19089624	3.722
					R-290	0,369 (1)	0,249	-	-	60 Hz	19097128	3.774
Models with 2x 4/3 drawers												
CCP7-2G W2	1.207 x 630 x 590	110	0 +8 ºC	Stop	R-290	0,369 (1)	0,262	C	730 (4)	50 Hz	19089622	3.023
					R-290	0,369 (1)	0,262	-	-	60 Hz	19100872	3.075



Configuration and finishes

KORE Modular 700

Configurable blocks KORE 700



BLOCK TYPE	CONFIGURATION		ASSEMBLY KITS	VERTICALITY			SIDE FINISHES		PLINTH	
KITCHEN	WALL	CENTRAL	ADITIONAL STRUCTURE	"STANDARD SUPPORTS"	SUPPORTS FOR MACHINERY	RACKS	SIDE TRIM	FLAT PANEL	STANDARD	SPECIAL
	KORE	KORE KORE		KORE	KORE	KORE				
GROUND										
	700	700/700 900/700	-	o	o	o	o	o	o	o
BRIDGE										
	700	700/700 900/700	x	o	o	o	o	o	o	o
SUSPENDED										
	700	700/700 900/700	x	o	o	o	*	⊙	-	o

-: Does not need

x: Mandatory

o: Optional

•: Serial

*: Consult

700 SERIES

Assembly kits

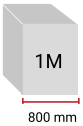
Bridge block kit

Structure to assemble a BRIDGE block



CONFIGURATION		BLOCK LENGTH	CODE	€
CENTRAL	WALL	MODULES	REF.	
		1M	19044954	229
		1.5M	19044955	265
KORE		2M	19044956	305
KORE	KORE	2.5M	19044957	464
		3M	19044958	529
		3.5M	19044959	612
		4M	19044960	2.694

* Order 1 unit per bridge side (wall block). If it is a central block, 2 units will be required, 1 for each side.



* 1M = 1 module = 800mm

Suspended block kit

Structure to assemble a SUSPENDED block



CONFIGURATION	BLOCK LENGTH	CODE	€
BLOCK TYPE	MODULES	REF.	
	2M	19076826	4.316
	2.5M	19076827	5.009
Wall	3M	19076828	5.699
KORE	3.5M	19076829	6.189
	4M	19076830	6.590
	4.5M	19076831	6.765
	5M	19076832	7.711
	5.5M	19076833	7.882
	6M	19076834	8.800
	2M	19076836	8.683
	2.5M	19076837	10.707
	3M	19076838	12.369
	3.5M	19076839	12.884
	4M	19076840	13.133
Central	4.5M	19076841	13.203
KORE	5M	19076842	14.283
KORE	5.5M	19076843	15.363
	6M	19076844	17.129

*The kit includes side termination with smooth paneling

Verticality

Supports

Supports for verticality in GROUND, BRIDGE and SUSPENDED blocks

SUPPORTS		CONFIGURATION	CODE	€
Type		With or without additional elements	Ref.	
Standard 100x100mm profile		Standard (no added items)	19095368	966
		Standard with tap (included in profile)	19095390	1.287
		Standard with 220V plug (included in profile)	19095369	1.199
Special * for machinery		For iKORE 0623 oven	19095391	1.813
		For salamander	19095392	1.774

Notes:

Select a combination of 2 supports. Total = 2 units/codes, even if they are repeated.

Not suitable for suspended wall blocks.

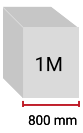
*** Must be placed on neutral parts measuring 1M on both sides.**

Racks

Racks for verticality in GROUND, BRIDGE and SUSPENDED blocks



	WALL KORE BLOCK		CENTRAL KORE/KORE BLOCK					
								
BLOCK LENGTH	2 X STANDARD SUPPORTS		2 X STANDARD SUPPORTS		1 X STANDARD SUPPORT + 1 X SPECIAL SUPPORT		2 X SPECIAL SUPPORTS	
MODULES	CODE	€	CODE	€	CODE	€	CODE	€
2M	19096849	1.186	19096559	1.551	-	-	-	-
2.25M	19096849	1.186	19096559	1.551	-	-	-	-
2.5M	19096852	1.344	19096116	1.850	19104184	1.897	-	-
2.75M	19096852	1.344	19096116	1.850	19104184	1.897	-	-
3M	19096853	1.499	19096349	2.065	19104185	2.117	19104186	2.192
3.25M	19096853	1.499	19096349	2.065	19104185	2.177	19104186	2.192
3.5M	19096854	1.666	19096532	2.396	19104187	2.457	19104188	2.544
3.75M	19096854	1.666	19096532	2.396	19104187	2.457	19104188	2.544
4M	19096855	1.840	19096535	2.623	19104189	2.690	19104190	2.785
4.25M	19096855	1.840	19096535	2.623	19104189	2.690	19104190	2.785
4.5	19096856	2.010	19096525	2.955	19104191	3.030	19104192	3.137
4.75M	19096856	2.010	19096525	2.955	19104191	3.030	19104192	3.137
5M	19096858	2.757	19096526	4.237	19104193	4.344	19104194	4.497



* 1M = 1 module = 800mm

700 SERIES

Plinths

Modular plinths 700

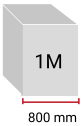
Plinths for GROUND and BRIDGE blocks

PLINTH	BLOCK LENGTH	WORKTOP HEIGHT		CODES		€
FINISH	MODULES	850	900	ELECTRIC	GAS*	
	0.5M	x		19081991	19081990	20
			x	19100199	19100454	20
	0.75M	x		19087898	19087869	29
			x	19100200	19100455	29
	1M	x		19081809	19081800	40
			x	19100201	19100456	40
	1.25M	x		19087897	19087868	49
			x	19100202	19100457	49
	1,5M	x		19081808	19081789	60
			x	19100203	19100458	60
	1,75M	x		19087896	19087867	69
			x	19100204	19100459	69
	2M	x		19081807	19081788	80
			x	19100205	19100470	80
	2.25M	x		19087895	19087866	89
			x	19100433	19100471	89
	2,5M	x		19081806	19081787	100
			x	19100434	19100472	100
	2,75M	x		19087894	19087865	110
			x	19100435	19100473	110
	3M	x		19081805	19081786	120
			x	19100436	19100474	120
	3.25M	x		19087893	19087706	130
			x	19100437	19100475	130
	3,5M	x		19081804	19081785	140
			x	19100438	19100476	140
	3,75M	x		19087892	19087864	150
			x	19100478	19100477	150
	4M	x		19081803	19081784	160
			x	19100479	19100490	160
	4.25M	x		19087891	19087863	170
			x	19100491	19100492	170
	4,5M	x		19081802	19081783	180
			x	19100494	19100495	180
	4,75M	x		19087890	19087862	190
			x	19100497	19100498	190
	5M	x		19081801	19081782	200
			x	19100499	19100500	200



* If the block consists of a gas machine, select the code shown in the gas column.

* 1M = 1 módulo = 800mm



Special plinth for V-shaped fryer

Divided plinth for V-shaped fryer

PLINTH	MODEL	WORKTOP HEIGHT		CODES	€
FINISH	V-SHAPED FRYER	850	900	REF.	
	F-(E/G)9123	x		19107373	63
			x	19107374	63



700 SERIES

Side finishes

Side finish for 700 modular blocks

Side ends for GROUND and BRIDGE blocks

FINISH	CONFIGURATION				VERTICALITY		WORKTOP HEIGHT		SIDE		CODE	€
SIDE TRIM	WALL OR CENTRAL BLOCK				YES	NO	850	900	SIDE A	SIDE B		
						x	x		x		19098681	579
						x	x			x	19098680	579
		Top view:				x		x	x		19097858	579
						x		x		x	19097898	579
		A	KORE 700	B	x		x		x		19098882	579
			Wall		x		x			x	19098706	579
					x			x	x		19098932	579
					x			x		x	19098911	579
						x	x		x		19098705	909
		A	KORE 700	A		x		x	x		19098898	909
			KORE 700		x		x		x		19097849	909
			Central		x			x	x		19099427	909
						x	x		x		19098874	923
						x	x			x	19098817	923
						x		x	x		19098908	923
		A	KORE 900	B		x		x		x	19098907	923
			KORE 700		x		x		x		19098203	923
			Central		x		x			x	19098686	923
					x			x	x		19098910	923
					x			x		x	19098909	923
						x	x		x		19100012	203
		Top view:				x	x			x	19099919	203
						x		x	x		19100015	203
		A	KORE 700	B		x		x		x	19100014	203
			Wall		x		x		x		19099893	203
					x		x			x	19099891	203
					x			x	x		19099894	203
					x			x		x	19099892	203
						x	x		x		19106940	253
		A	KORE 700	A		x		x	x		19106941	253
			KORE 700		x		x		x		19106942	253
			Central		x			x	x		19106943	253
						x	x		x		19106946	248
						x	x			x	19106949	248
						x		x	x		19106990	248
		A	KORE 900	B		x		x		x	19106991	248
			KORE 700		x		x		x		19106992	248
			Central		x			x	x		19106993	248
						x	x		x		19106994	248
						x		x		x	19106995	248



Side trim
ergonomic/aesthetical
(+90mm each side)



Flat end
smooth panel
(+2mm per side)

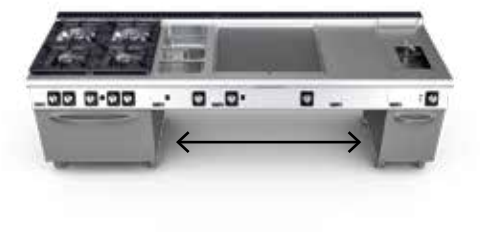
Side finish for suspended blocks

Side ends for SUSPENDED blocks

* Side finishes are included in the SUSPENDED assembly kits

Inner finishes for bridge blocks

Side ends for BRIDGE block interiors



CONFIGURATION	WORKTOP HEIGHT		CODE	€
BRIDGE BLOCKS	850	900	REF.	
L R	x		19107489	218
		x	19107510	218

*Unitary units per side. Select as many as needed.

Special side finishes for tilting bratt pans

Side ends for blocks with a tilting pan at their ends

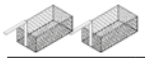
FINISHING	CONFIGURATION	VERTICALITY		WORKTOP HEIGHT		SIDE		CODE	€
TYPE OF FINISHING	CENTRAL OR WALL	SI	NO	850	900	IZDA (L)	DCHA (R)	REF.	
L R  Flat panel Smooth finish (+2mm per side)	KORE 700 Wall		x	x		x		19081815	218
			x	x			x	19081816	218
			x		x	x		19100086	218
			x		x		x	19100085	218
		x		x		x		19100039	218
		x		x			x	19100037	218
		x			x	x		19100120	218
		x			x		x	19100038	218
	KORE 700 Central		x	x		x		19081815	218
			x	x			x	19081816	218
			x		x	x		19100086	218
			x		x		x	19100085	218
		x		x		x		19100034	218
		x		x			x	19100032	218
		x			x	x		19100035	218
		x			x		x	19100033	218

Accessories

Cooker accessories

	DESCRIPTION		CODE	€
	KORE water column kit left		19076661	615
	KORE water column kit right		19076662	615
	Kore smooth fry-top (350 x 300 mm)		19078476	163
	Wok pan adaptor		19078477	54
	Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw)	C-G720	19084557	203
	Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw)	C-G720 H	19084558	280
	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	439
	Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW)	C-G750, C-G751	19084571	479
	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	562
	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	694
	Kit 6 high power brass diffusers (6 x 8 kW)	C-G760 H, C-G761 H, C-GB761 H, C-GB761 RH	19084573	857

Fryer accessories

	DESCRIPTION	CODE	€
	2 small baskets for 15l	19078478	91

Fry-top accessories

	DESCRIPTION	CODE	€
	KORE 0.5M fry-top guard	19078921	121
	KORE 1M fry-top guard	19078920	141
	Fry-top scraper	19045083	66

Accessories for charcoals

	DESCRIPTION	CODE	€
	KORE charcoal scraper - FE Grill	19045084	78
	KORE charcoal scraper - Stainless steel Grill	19058313	138

Bain marie accessories

	DESCRIPTION	CODE	€
	KORE filling tap kit	19074221	296

Machines with wheels

	DESCRIPTION	CODE	€
	KORE kit of 4 wheels	19044983	622
	KORE kit of 2 fixed wheels	19044985	315

Pasta cooker accessories

	DESCRIPTION	CODE	€
	Pasta cooker baskets kit 40 L – 6x1/6 square	19036341	1.065
	Pasta cooker baskets kit 40 L– 6x1/6 round	19036342	967
	Pasta cooker baskets kit 40 L – 4x1/4	19036344	568
	Pasta cooker baskets kit 40 L– 2x1/2	19036340	710
	Pasta cooker baskets kit 26 L– 4x1/6 square	19076807	691
	Pasta cooker baskets kit 26 L– 4x1/6 round	19076809	599

Tall chimney kit

	DESCRIPTION	CODE	€
	Tall chimney kit 1/4 M Kore 700 appliances	19081053	210
	Tall chimney kit 1/2 M Kore 700 appliances	19081052	237
	Tall chimney kit 1 M Kore 700 appliances	19081051	263
	Tall chimney kit 1 1/4 M Kore 700 appliances	19081054	303

* 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	BM-E 700,900	FT-E 705,905	FT-E 710,910	B-E9051	B-E9101	F-E 7 ONE CONTAINER	F-E 7 TWO CONTAINERS	SB-E 710 MANUAL	CP-E 7,9 ONE CONTAINER	CP-E 7,9 TWO CONTAINERS	M-E 710	F-E 9 ONE CONTAINER	F-E 9 TWO CONTAINERS	SB-E 91X MANUAL	M-E 900	SB-E 91 MOTORISED	€
Ship kit 16A	19087491	1	1	2														512
Ship kit 16A with Energy Regulator	19089410				1	2												512
Ship kit 20A	19087492						1	2	1									512
Ship kit 20A with Energy Regulator	19087493									1	2	1						512
Ship kit 40A	19087494												1	2				512
Ship kit with Transformer	19057294														1	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



Specific equipment
for non-modular
cooking.

Independent cooking

Gas cookers **095**
Stockpot stoves **095**
Fryers **096**
Snack fryers **096**
Fry tops **097**
Salamanders **098**
Grilling
— Basque Grill **099**
— Robatas **100**

All gas cooking equipment should be fitted with gas governors:
- LPG: 37 g/cm^2
- Natural Gas: 20 g/cm^2

Gas cookers



General characteristics

- Stamped stainless steel surface top.
- Double grill and nickel-plated burners.
- Dimensions of the double grill: 286 x 533mm.
- Open burners, one with 3,5kW and the other 6kW, safety valve and thermocouples.
- Controls with a protective support base and system to prevent water infiltration.
- Access to the components from the front.
- Gas oven option measuring 450x420x300mm with 5.2 tubular burner, pilot flame and thermocouple.
- Temperature controlled by thermostatic valve (110 – 310 °C).

SUPPLY	MODEL	GAS	CODE	BURNERS	OVEN	POWER (kW)	DIMENSIONS (mm)	€
Gas cookers	CI-CG604T 2	LPG	19102772	2	-	9,5	400x650x290	1.062
		NG	19102806					
	CI-CG606T 4	LPG	19102674	4	-	19	600x650x290	1.639
		NG	19102805					
	CI-CG606O 4	LPG	19102642	4	1	19 + 5,2	600x650x850	3.088
		NG	19102804					

Stockpot stoves



General characteristics

- Double crown burner made of cast iron.
- Enamelled cast iron grill.
- Ignition pilot.
- Safety thermocouple.

SUPPLY	MODEL	GAS	CODE	BURNERS	CONSUMPTION (KCAL/H)	POWER (kW)	DIMENSIONS (mm)	€
Stockpot stove	CI-HPG 1	LPG	19102935	1	11.700	11,6	590x590x400	1.434
		NG	19102956					

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.
- Standard power supply for electric versions 400V 3+N

SUPPLY	MODEL	GAS	CODE	TANKS X VOLUME	BASKETS	POWER (kW)	DIMENSIONS (mm)	€
Gas fryers	CI-FG604T 18	LPG	19103128	1 x 8l	1	7	400x650x290	2.116
		NG	19103129					
	CI-FG606T 28	LPG	19103250	2 x 8l	2	14	600x650x290	3.967
		NG	19103251					
Electric fryers	CI-FE604T 18	-	19103252	1 x 8l	1	6	400x650x290	1.509
	CI-FE606T 28	-	19103253	2 x 8l	2	12	600x650x290	2.664

Electric 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 stainles 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	623
	FE-6	19004713	1		6		4,50	400 V - 3+N	265x485x270	937
		19004709	1		6		4,50	230 V - 1+N	265x485x270	937
	FE-8	19004728	1		8		6,00	400 V - 3+N	355x485x270	1.053
		19004749	1		8		6,00	230 V - 1+N	355x485x270	1.053
WITH PEDESTAL										
	FE-18	19005130	1	18	12	6	9,00	-	355x520x850	1.775
	FE-25	19005404	1	25	17	8	12,70	-	430x585x850	1.991

Fry-tops



General characteristics

- Models with flat, grooved or mixed stovetop (1/2 flat and 1/2 grooved).
- Electric models: Electric-heating models with embedded stainless steel heating elements and thermostat temperature control, from 50 to 310 °C.
- 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.

SUPPLY	MODEL	GAS	CODE	Hz	PLATE			POWER (kW)	DIMENSIONS (mm)	€
					COOKING AREAS	FINISH	SURFACE dm2			
	Control by thermostat (100 to 300°C)									
	CI-FTG604T 1 S	LPG	19102967	50	1	S	20	7,5	400x650x290	1.789
		NG	19106482							
	CI-FTG604T 1 R	LPG	19106483	50	1	R	20	7,5	400x650x290	2.021
		NG	19106484							
	CI-FTG608T 2 S	LPG	19103041	50	2	S	30	15	800x650x290	2.763
		NG	19106537							
	CI-FTG608T 2 R	LPG	19106538	50	2	R	30	15	800x650x290	3.161
		NG	19106539							
	CI-FTG608T 2 SR	LPG	19106540	50	2	SR	30	15	800x650x290	2.859
		NG	19106541							
	Models with max-min gas valve (only for mild steel plates)									
	CI-FTG604T 1 V S	LPG	19103419	50	1	S	20	7,5	400x650x290	1.752
		NG	19106485							
	CI-FTG604T 1 V R	LPG	19106534	50	1	R	20	7,5	400x650x290	1.950
		NG	19106536							
Gas frytops	CI-FTG608T 2 V S	LPG	19103418	50	2	S	30	15	800x650x290	2.549
		NG	19106542							
	CI-FTG608T 2 V R	LPG	19106543	50	2	R	30	15	800x650x290	2.808
		NG	19106544							
	CI-FTG608T 2 V SR	LPG	19106546	50	2	SR	30	15	800x650x290	2.679
		NG	19106547							
	Control by thermostat (100 to 300°C) **and chromium hot-plate**									
	CI-FTG604T 1 C S	LPG	19106575	50	1	C S	20	7,5	400x650x290	2.194
		NG	19106576							
	CI-FTG604T 1 C R	LPG	19106577	50	1	C R	20	7,5	400x650x290	2.478
		NG	19106579							
	CI-FTG608T 2 C S	LPG	19106580	50	2	C S	30	15	800x650x290	3.387
		NG	19106581							
	CI-FTG608T 2 C R	LPG	19106582	50	2	C R	30	15	800x650x290	3.874
		NG	19106583							
	CI-FTG608T 2 C SR	LPG	19106584	50	2	C SR	30	15	800x650x290	3.505
		NG	19106585							
	Control by thermostat									
	CI-FTE604T 1 S	-	19103030	50/60	1	S	20	5	400x650x290	1.483
	CI-FTE604T 1 R	-	19106551	50/60	1	R	20	5	400x650x290	1.637
	CI-FTE608T 2 S	-	19103402	50/60	2	S	30	10	800x650x290	2.075
	CI-FTE608T 2 R	-	19106563	50/60	2	R	30	10	800x650x290	2.394
Electric frytops	CI-FTE608T 2 SR	-	19106574	50/60	2	SR	30	10	800x650x290	2.319
	Control by thermostat and chromium hot-plate									
	CI-FTE604T 1 C S	-	19106586	50/60	1	C S	20	5	400x650x290	1.925
	CI-FTE604T 1 C R	-	19106587	50/60	1	C R	20	5	400x650x290	2.058
	CI-FTE608T 2 C S	-	19106588	50/60	2	C S	30	10	800x650x290	2.595
	CI-FTE608T 2 C R	-	19106589	50/60	2	C R	30	10	800x650x290	2.934
	CI-FTE608T 2 C SR	-	19106590	50/60	2	C SR	30	10	800x650x290	2.827

Finishes: S = Smooth ; R = Ribbed ; SR = 1/2 smooth + 1/2 ribbed ; C = 50 microns thickness chromium coated hot-plate.

Salamanders



Ultrarapid salamanders

- Perfect cooking uniformity, guaranteed by the redesigned deflectors and a perfect positioning.
- 20 seconds to reach maximum temperature from ignition; max. 5 seconds already in operation.
- Removable chrome-plated steel juice collection trays and grids with athermic handles.
- Wall mounting possible.
- Redesigned control panel for maximum functionality.
- Insulated handle with bakelite spacer and improved shielding of external surfaces.
- The contact models contain a plate detection bar for automatic on and off switching.

MODEL	CODE	GRILL		VOLTAGE (kW)	POWER (kW)	DIMENSIONS (mm)	€
		COOKING ZONES	COOKING (mm)				
SEQ 60-4	19107720	2	600x350	380-415 3N~	4,0	600x480x525	3.696
Contact models*							
SEQ 60-4 T	19107717	2	600x350	380-415 3N~	4,0	600x480x525	4.594

* Ultraspeed Contact Salamanders offer maximum performances thanks to infrared cooking generated by tungsten heaters and protected by a glass ceramic plate. Perfect for intensive use, meeting the highest speed and efficiency requirements, they are ideal for demanding and energy-conscious chefs.



Classic salamanders

- AISI 304 Satin-finished stainless steel.
- Easy-to-clean Incoloy tilting heating elements in the upper movable deck.
- Drip trays and chrome-plated grids are removable, with heating resistant handle.
- Possibility of fixing to the wall.
- The best usability with the redesigned control panel.
- Handle insulated by a Bakelite spacer and an enhanced shielding of the surfaces for high safety.
- Single zone compact salamander version SEC 40 or double cooking zone in SEC 60 models.

MODEL	CODE	GRILL		VOLTAGE (kW)	POWER (kW)	DIMENSIONS (mm)	€
		COOKING ZONES	COOKING (mm)				
SEC 40-0	19107712	1	400x350	220-240 1~	2	400x550x500	2.719
SEC 60-4	19107716	2	600x350	380-415 3N~	4	600x550x500	3.272



Light salamanders

• Stainless Steel AISI 430.
• Movable cover with 90° welded corners.
• Plastic handle with phenolic base (bakelite)
• Tilting easy-to-clean heating elements.
• Sauce collection containers and removable chrome-plated steel grills
• Drip trays and chrome-plated grids removable for cleaning.
• Two independent cooking zones.

MODEL	CODE	GRILL		VOLTAGE (kW)	POWER (kW)	DIMENSIONS (mm)	€
		COOKING ZONES	COOKING (mm)				
SEL 60-4	19107719	2	600x350	400 2N~	4,0	600x450x500	1.947



Accessories

Supports for wall-mounting salamanders

MODEL	CODE	€
SS-60	19036364	193

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 dismountable, 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	800x870x1.500	14.966
	BGF-2000	19058110	2 x 650 x 560	9,2	230 V 1+N	0,05	1.600x870x1.500	26.625

Accessory: Trolley for charcoal

	MODEL	CODE	CAPACITY (L)	DIMENSIONS (mm)	€
	CBGF	19048692	48	370x380x536	1.252

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	590x450x330	5.109
	RGF-100	19048688	800 x 216	3	2	1.107x450x330	6.986
	RGF-1000	19048689	800 x 216	3	2	1.107x850x900	10.087

Accesories

DESCRIPTION	CODE	€
Attacher	19048789	58
Stainless steel mesh grill	19048690	169
Stainless steel grill for marking meat	19048691	373



Large capacity cooking
equipment.

Large capacity cooking equipment

Boiling pans

Fixed cylindrical boiling pans **103**
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Tilting bratt pans

Motorised tilting bratt pans **115**
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Automatic cookers **119**

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)	€
CYLINRICAL GAS BOILING PANS					
Directly heated gas					
MCG-300	19003043	39	300	1.290x1.391x950	16.416
MCG-500	19001445	55	500	1.390x1.479x1.020	21.901
Directly pressure heated gas					
MCG-300 A	19003041	39	300	1.290x1.391x950	18.952
MCG-500 A	19001446	55	500	1.390x1.479x1.020	24.000
Indirectly heated gas					
MCIG-200	19003078	39	200	1.090x1.195x900	17.266
MCIG-300	19001448	48	300	1.290x1.391x950	20.409
MCIG-500	19003079	55	500	1.390x1.479x1.020	27.846
Indirectly pressure heated gas					
MCIG-200 A	19001447	39	200	1.090x1.195x900	19.683
MCIG-300 A	19001449	48	300	1.290x1.391x950	22.518
MCIG-500 A	19001450	55	500	1.390x1.479x1.020	30.401
ELECTRIC CYLINDRICAL BOILING PANS					
Indirectly heated electric					
MCIE-200	19003076	24	200	1.060x1.000x900	17.098
MCIE-300	19001443	36	300	1.260x1.200x950	19.432
MCIE-500	19003077	48	500	1.360x1.300x1.000	26.355
Indirectly pressure heated electric					
MCIE-200 A	19001442	24	200	1.060x1.000x900	18.997
MCIE-300 A	19003040	36	300	1.260x1.200x950	21.917
MCIE-500 A	19001444	48	500	1.360x1.300x1.000	28.894

Options

	MODEL	CODE	DESCRIPTION	€
	GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	2.491
	VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.395
	TD-M	19084539	Flexible tube with shower	702
	DA-M	19084530	Device for automatic drainage of air from double wall	703
	CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.764

Accesories

MODEL	CODE	DESCRIPTION	€
CM-2200	19084524	Kit 2 1/2 baskets for 200-litre boiling pan	3.052
CM-2300	19084525	Kit 2 1/2 baskets for 300-litre boiling pan	3.115
CM-4300	19084526	Kit 4 1/4 baskets for 300-litre boiling pan	5.305
CM-4500	19084527	Kit 4 1/4 baskets for 500-litre boiling pan	5.404

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	1.120x1.000x1.000	37.903
MCIE-300 M	19084227	36.37	300	1.320x1.200x950	43.236
MCIE-500 M	19084231	48.37	500	1.420x1.300x1.050	50.145
Indirectly pressure heated electric					
MCIE-200 A M	19084226	24.37	200	1.120x1.000x1.000	39.807
MCIE-300 A M	19084229	36.37	300	1.320x1.200x950	45.707
MCIE-500 A M	19084232	48.37	500	1.420x1.300x1.050	52.663

	MODEL	CODE	DESCRIPTION	€
	GF-M	19084528	Drainage tap with 2” AISI-316 clamp connection	2.491
	VM-M	19084529	2.5” AISI-304 butterfly valve ISO DN50	1.395
	TD-M	19084539	Flexible tube with shower	702
	DA-M	19084530	Device for automatic drainage of air from double wall	703
	CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.764

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	1.600x970x1.050	22.721
MCBG-150	19001227	26.4	150	1.600x970x1.050	23.316
MCBG-200	19001284	39.4	200	1.750x1.135x1.050	25.639
MCBG-300	19001228	39.4	300	1.960x1.325x1.300	28.392
MCBG-500	19001285	55.4	500	2.050x1.475x1.300	40.254
Indirectly heated gas					
MCBIG-100	19001229	26.4	100	1.600x970x1.050	24.338
MCBIG-150	19001286	26.4	150	1.600x970x1.050	25.689
MCBIG-200	19001230	39.4	200	1.750x1.135x1.050	28.500
MCBIG-300	19001287	48.4	300	1.960x1.325x1.300	32.004
MCBIG-500	19001231	55.4	500	2.050x1.475x1.300	42.704
ELECTRIC TILTING CYLINDRICAL BOILING PANS					
Indirectly heated steam					
MCBIE-100	19001278	12.4	100	1.600x885x1.050	23.316
MCBIE-150	19003052	16.4	150	1.600x885x1.050	24.503
MCBIE-200	19001280	24.4	200	1.750x1.035x1.050	28.166
MCBIE-300	19003053	36.4	300	1.950x1.230x1.300	32.819
MCBIE-500	19001282	48.4	500	2.050x1.370x1.300	43.476
STEAM TILTING CYLINDRICAL BOILING PANS					
Indirectly heated steam					
MCBIV-100	19003072	0.4	100	1.600x885x1.050	20.697
MCBIV-150	19001289	0.4	150	1.600x885x1.050	22.449
MCBIV-200	19003073	0.4	200	1.750x1.035x1.050	26.634
MCBIV-300	19001291	0.4	300	1.950x1.230x1.300	30.435
MCBIV-500	19003074	0.4	500	2.050x1.370x1.300	41.023

Options

	MODEL	CODE	DESCRIPTION	€
	GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	2.491
	VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.395
	TD-M	19084539	Flexible tube with shower	702
	DA-M	19084530	Device for automatic drainage of air from double wall	703
	CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.764

Accesories

	MODEL	CODE	DESCRIPTION	€
	FBM-150	19084533	Drainage filter nozzle for 100-150-litre boiling pan	674
	FBM-200	19084534	Drainage filter nozzle for 200-litre boiling pan	707
	FBM-300	19084535	Drainage filter nozzle for 300-litre boiling pan	1.147
	FBM-500	19084536	Drainage filter nozzle for 500-litre boiling pan	1.209
	CM-2200	19084524	Kit 2 1/2 baskets for 200-litre boiling pan	3.052
	CM-2300	19084525	Kit 2 1/2 baskets for 300-litre boiling pan	3.115
	CM-4300	19084526	Kit 4 1/4 baskets for 300-litre boiling pan	5.305
	CM-4500	19084527	Kit 4 1/4 baskets for 500-litre boiling pan	5.404

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	1.200x1.270x900	15.985
MRG-500	19001418	55	500	1.300x1.400x1.000	19.929
Directly pressure heated gas					
MRG-300 A	19003031	39	300	1.200x1.270x900	18.282
MRG-500 A	19001419	55	500	1.300x1.400x1.000	22.377
Indirectly heated gas					
MRIG-200	19003091	39	200	1.000x1.150x850	16.992
MRIG-300	19001421	48	300	1.200x1.270x900	19.740
MRIG-500	19001272	55	500	1.300x1.400x1.000	25.793
Indirectly pressure heated gas					
MRIG-200 A	19001420	39	200	1.000x1.150x850	19.190
MRIG-300 A	19003045	48	300	1.200x1.270x900	22.037
MRIG-500 A	19001422	55	500	1.300x1.400x1.000	28.191
ELECTRIC RECTANGULAR BOILING PANS					
Indirectly heated electric					
MRIE-200	19001414	24	200	1.000x1.150x850	16.873
MRIE-300	19003082	36	300	1.200x1.270x900	19.378
MRIE-500	19001416	48	500	1.300x1.400x1.000	25.875
Indirectly pressure heated electric					
MRIE-200 A	19001274	24	200	1.000x1.150x850	18.675
MRIE-300 A	19001415	36	300	1.200x1.270x900	21.659
MRIE-500 A	19001275	48	500	1.300x1.400x1.000	28.138
STEAM RECTANGULAR BOILING PANS					
Indirectly heated steam					
MRIV-200	19001424	-	200	1.000x1.150x850	12.640
MRIV-300	19003087	-	300	1.200x1.270x900	14.515
MRIV-500	19001426	-	500	1.300x1.400x1.000	19.708
Indirectly pressure heated steam					
MRIV-200 A	19003089	-	200	1.000x1.150x850	14.843
MRIV-300 A	19001425	-	300	1.200x1.270x900	16.773
MRIV-500 A	19003090	-	500	1.300x1.400x1.000	22.275

Options

	MODEL	CODE	DESCRIPTION	€
	GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	2.491
	VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.395
	TD-M	19084539	Flexible tube with shower	702
	DA-M	19084530	Device for automatic drainage of air from double wall	703
	CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.764

Accesories

MODEL	CODE	DESCRIPTION	€
CM-2200	19084524	Kit 2 1/2 baskets for 200-litre boiling pan	3.052
CM-2300	19084525	Kit 2 1/2 baskets for 300-litre boiling pan	3.115
CM-4300	19084526	Kit 4 1/4 baskets for 300-litre boiling pan	5.305
CM-4500	19084527	Kit 4 1/4 baskets for 500-litre boiling pan	5.404

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	1.400x900x850	19.325
Indirectly heated gas					
MGNIG-180	19001394	29	180	1.000x900x850	20.147
MGNIG-280	19003083	35	280	1.400x900x850	23.285
MGNIG-400	19003084	45	400	2.000x900x850	29.531
ELECTRIC GASTRONORM RECTANGULAR BOILING PANS					
Indirectly heated electric					
MGNIE-180	19003046	18	180	1.000x900x850	21.157
MGNIE-280	19001312	24	280	1.400x900x850	24.776
MGNIE-400	19001393	36	400	2.000x900x850	28.861
STEAM GASTRONORM RECTANGULAR BOILING PANS					
Indirectly heated steam					
MGNIV-180	19001396	0.05	180	1.000x900x850	17.798
MGNIV-280	19003049	0.05	280	1.400x900x850	22.000
MGNIV-400	19003050	0.05	400	2.000x900x850	25.451

Options

	MODEL	CODE	DESCRIPTION	€
	GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	2.491
	VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.395
	TD-M	19084539	Flexible tube with shower	702
	DA-M	19084530	Device for automatic drainage of air from double wall	703
	CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.764

Automatic tilting rectangular boiling pans with mixer and PLC monitor



General Characteristics

- AISI-316 lucid stainless steel recipient bottom, suitable for products that are particularly acidic, with a thickness of between 20/10 and 40/10.
- AISI-304 stainless steel cooking well walls with thickness of between 20/10 and 25/10.
- Double wall with AISI-304 stainless steel bottom and walls.
- Tank drainage hole with removable filter (optional).
- Front drainage tap with insulated athermic handle (optional).
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- Stainless steel supporting structure with a thickness of 40/10 fitted on steel feet with an adjustable height and a clamp for attaching it to the floor.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- AISI-316 stainless steel removable mixer with an adjustable rotation speed of between 7 and 28 g/m with a force of up to 386 N·m.
- Possibility to reverse the operating direction with the electronic switch.
- Stainless steel radial arms and Teflon ceramic scraping blades.
- PLC monitor:

. Allows up to 100 modifiable cooking programmes that can be managed and personalised, even during cooking.

. Fitted with a touch screen and manual controls for operation, water load, inclination and movement of the mixer.

. Fitted with acoustic warning message indicators (yellow) for correct functioning or alarms (red) in case of incorrect functioning.

. All of the settings are customisable and can be viewed and modified even during cooking (name, wait, water load, times, temperatures, probes, mixing speed, time, etc.).

- Heating:

. Indirectly heated gas:

- Ignited with a manual piezoelectric and pilot flame.
- Heated by tubular boilers and high-performance AISI-304 stainless steel.
- Smoke extraction grille.
- Set of nozzles for different types of gas.
- Water level control in the double wall with maximum/minimum taps and an automatic water load option.
- Pressure control of the double wall through the safety valve set to 0.5 bar, depression valve and gauge.

. Indirectly heated electric:

- Heated by a set of electric heating elements.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Temperature control (50 - 120 °C).

. Indirectly heated steam:

- Heated by steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.
- Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge.

MODEL	CODE	POWER (kW)	CAPACITY (L)	DIMENSIONS (mm)	€
Indirectly heated gas					
MRBIG-200 M	19084239	35.75	200	1.674x1.450x1.140	63.892
MRBIG-300 M	19084240	35.75	300	1.874x1.650x1.140	71.155
MRBIG-500 M	19084241	42.75	500	1.976x1.835x1.140	103.516
Indirectly heated electric					
MRBIE-200 M	19084242	24.75	200	1.674x1.450x1.140	56.951
MRBIE-300 M	19084243	36.75	300	1.874x1.650x1.140	63.238
MRBIE-500 M	19084244	48.75	500	1.976x1.835x1.140	86.892
Indirectly heated steam					
MRBIV-200 M	19084245	0.75	200	1.674x1.450x1.140	50.094
MRBIV-300 M	19084246	0.75	300	1.874x1.650x1.140	60.616
MRBIV-500 M	19084247	0.75	500	1.976x1.835x1.140	85.039

Options

	MODEL	CODE	DESCRIPTION	€
	GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	2.491
	VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	1.395
	TD-M	19084539	Flexible tube with shower	702
	DA-M	19084530	Device for automatic drainage of air from double wall	703
	CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	2.764

Accesories

	MODEL	CODE	DESCRIPTION	€
	FBM-150	19084533	Drainage filter nozzle for 100-150-litre boiling pan	674
	FBM-200	19084534	Drainage filter nozzle for 200-litre boiling pan	708
	FBM-300	19084535	Drainage filter nozzle for 300-litre boiling pan	1.147
	FBM-500	19084536	Drainage filter nozzle for 500-litre boiling pan	1.210

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	1.200x900x850	17.370
SBG-200 M	19079430	44,01	200	1.600x900x850	25.382
Direct electric heating					
SBE-150 M	19072695	15,1	150	1.200x900x850	17.135
SBE-200 M	19085076	20,1	200	1.600x900x850	25.109

Options

CODE	MODEL	DESCRIPTION	€
*	COMPOUND	12 mm composite bottom (9mm iron + 3 mm steel) for 150 L pans.	-
*	COMPOUND	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.
- Tap with safety valve and thermocouple.
- Temperature regulated between 100 °C and 250°C

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.

MODEL	CODE	POWER (kW)	CAPACITY (L)	DIMENSIONS (mm)	€
Direct gas heating					
SBGA-150	19085078	33,04	150	1.600x905x930	35.324
SBGA-210	19085080	44,04	200	2.000x905x930	46.464
SBGAX-300	19085082	33,75	300	1.420x1.840x1.350	64.076
SBGAX-400	19085083	33,75	400	1.420x1.840x1.350	81.526
Direct electric heating					
SBEA-150	19085085	15,4	150	1.600x905x930	33.594
SBEA-210	19085087	20,4	200	2.000x905x930	42.215
SBEAX-300	19085088	28,75	300	1.420x1.840x1.350	60.854
SBEAX-400	19085089	28,75	400	1.420x1.840x1.350	79.167

Options

CODE	MODEL	DESCRIPTION	€
*	COMPOUND	12 mm composite bottom (9mm iron + 3 mm steel) for 130 and 150 L pans.	-
*	COMPOUND	12 mm composite bottom (9mm iron + 3 mm steel) for 165, 200 and 210 L pans.	-
*	COMPOUND	15 mm composite bottom (12mm iron + 3mm steel) for 300 and 400 L pans.	-
19084539	TD-M	Flexible hose with shower	702

(*) 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.
- Smoke extraction grille.
- Set of nozzles for different types of gas.
- Tap with a safety valve and thermocouple.
- Safety thermostat to protect against overheating and lack of water.

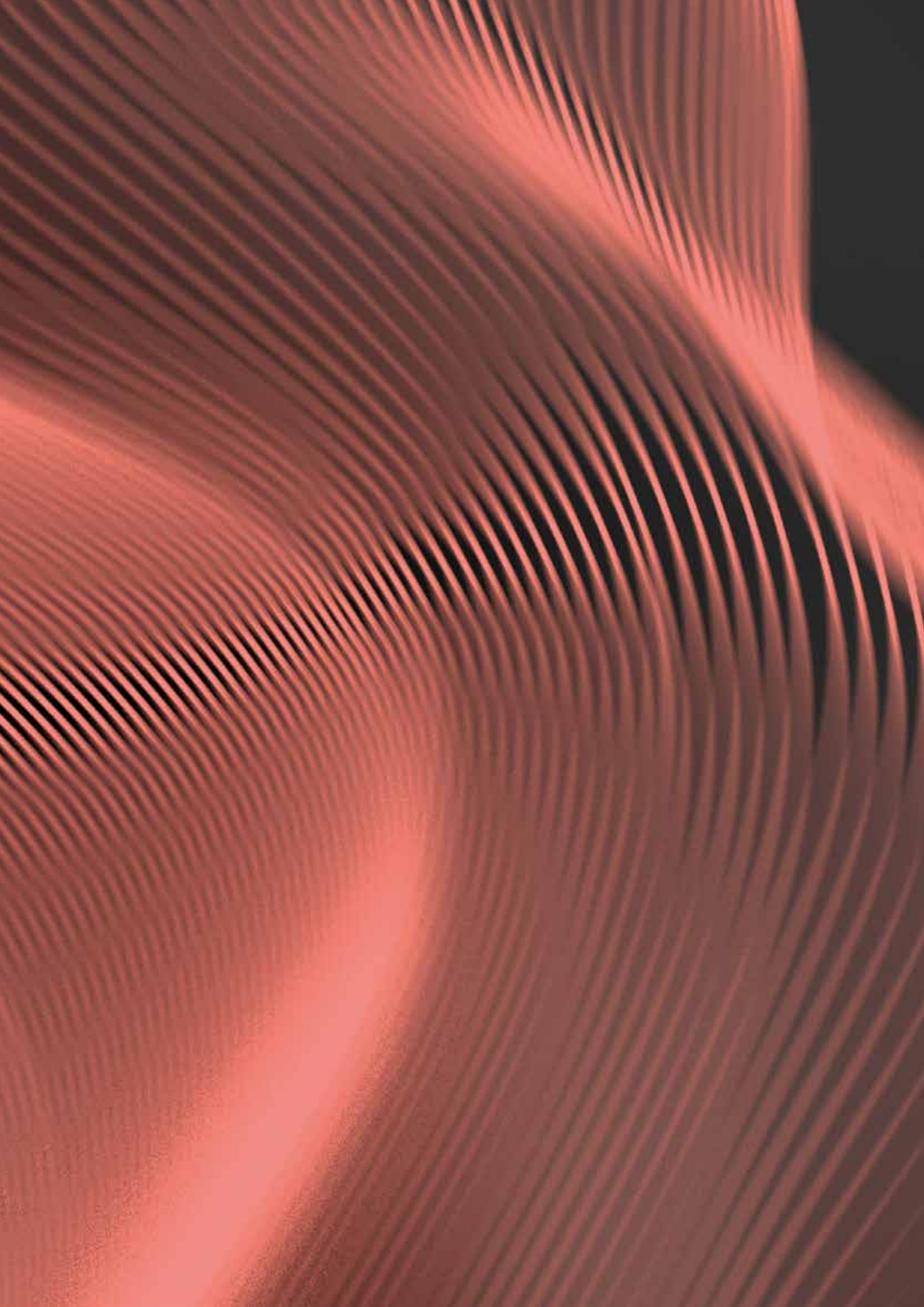
DIRECTLY HEATED ELECTRIC:

- Heated by a set of electric heating elements.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Temperature control (50 - 120 °C).
- Standard operating voltage of 400V-3N-50Hz

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.

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	1.250x1.000x925	41.265
CAG-2132	19084254	48,2	2	132+132	1.800x900x850	61.011
CAG-2223	19084255	78,2	2	223+223	2.500x1.000x925	79.352
Directly heated electric						
CAE-1132	19084250	13,7	1	132	900x900x850	31.667
CAE-1223	19084251	25,0	1	223	1.250x1.000x925	47.264
CAE-2132	19084256	27,4	2	132+132	1.800x900x850	61.184
CAE-2223	19084257	50,0	2	223+223	2.500x1.000x925	83.396
Indirectly heated steam						
CAIV-1132	19084252	0,1	1	132	900x900x850	36.125
CAIV-1223	19084253	0,1	1	223	1.250x1.000x925	42.292
CAIV-2132	19084258	0,2	2	132+132	1.800x900x850	62.384
CAIV-2223	19084260	0,2	2	223+223	2.500x1.000x925	77.980




Ovens


FAGOR
99°
00:10
START

Features and characteristics

A new era of intelligent cooking

User experience

A chef centred design

Designed all through with the professionals' needs in mind, making it the perfect balance of quality, effi ciency and comfort.

Smart cooking

It´s intelligence, not magic

Powered by digital and technological intelligence to standardise the culinary processes in the most efficient way thanks to iCooking, Additional functions and Multitray.

Robust design

Built to last

The structure is 100% stainless steel and IPX5 protection, to face any culinary challenges with the highest demanding standards.

Food safety

Hygiene, above all

HACCP system, renewal of the inner water tank every 24h, 6-level automatic cleaning and more, to always guarantee the wellbeing of the consumer.

Open access through FagorKonnect

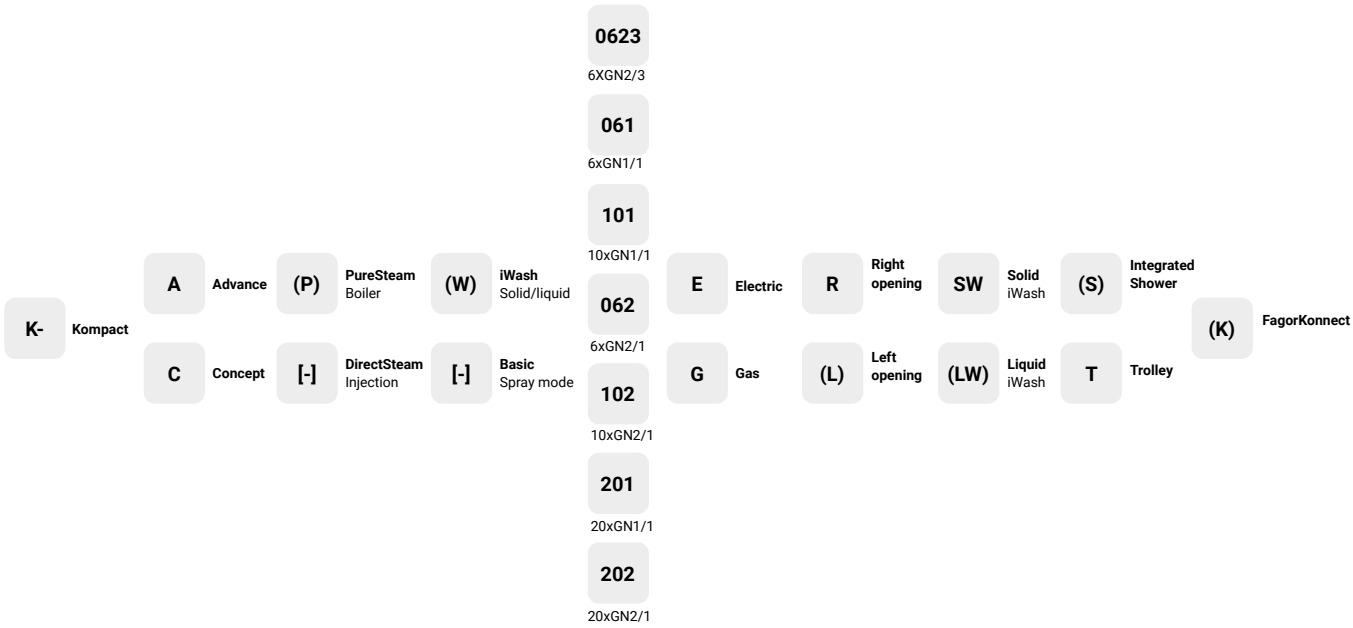
Climate control

Your desired cooking results

Complete precision in the cooking chamber due to the humidity sensor and uniform heat distribution with a 6-speed two-way ventilation system.

Nomenclature

iKORE ovens



Configurable range

Customized to taste

ADVANCE



Cooking quality, efficiency and intelligence.

For the more revolutionary, those who pursue innovation through the latest technological advances, in a culinary world full of creativity.

Features	APW	AP	AW	A
PureSteam (boiler) 100% pure steam generator, with programmed descaling.	•	•	–	–
DirectSteam (Injection)	-	-	•	•
iClima Management and regulation of the real humidity in the chamber with 1% accuracy.	•	•	•	•
EZ sensor Internal multipoint core temperature probe.	•	•	•	•
Multiprobe Possibility to use up to 3 probes in the same cooking process: EZ sensor + 2 external probes (SV/ST).	○	○	○	○
Functions				
FagorCookingCenter (recipe collection)	•	•	•	•
mCooking - Manual cooking modes: Low and super-steam (30-130°C), Mixed (30-300°C) and Convection (30-300°C).	•	•	•	•
iCooking Intelligent cooking processes with automatic adjustment of their phases and parameters.	•	•	•	•
iFunctions Intelligent cooking processes with automatic adjustment of their phases and parameters.	•	•	•	•
Multitray Cooking management system by time and tray in the same climate.	•	•	•	•
Control				
FagorTouch 10.1" TFT capacitive glass display (7" on 0623 oven and Kompact versions)	•	•	•	•
EasyCooking Owner-customised interface with user and password control.	•	•	•	•
Hygene				
iWash SW Efficient cleaning system with solid detergent and rinse aid.	•	–	•	–
iWash LW Efficient cleaning system with liquid detergent and possibility of remote execution.	○	–	○	–
Integrated hand-held retractable shower.	○	○	○	○
HACCP available remotely and with USB	•	•	•	•
Connectivity				
FagorKonnect	•	•	•	•
Ethernet / Wifi	•	•	•	•
USB port	•	•	•	•

CONCEPT

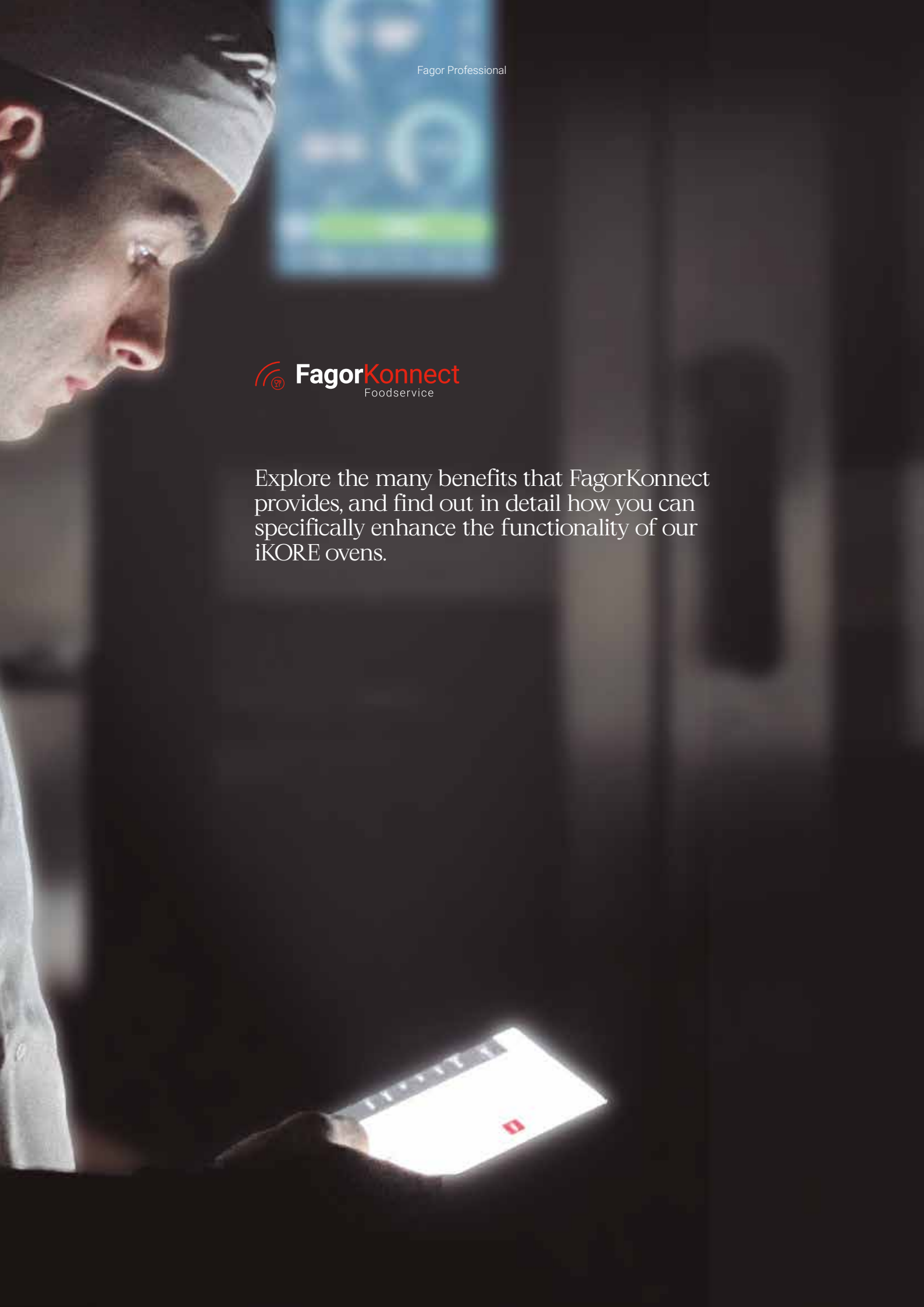


Simplicidad, potencia y robustez.

For the more conservative, faithful to the traditional gastronomic methods, but are looking for the maximum performance in a quick and easy way.

Features	CPW	CP	CW	C
PureSteam (boiler) 100% pure steam generator, with programmed descaling.	•	•	–	–
DirectSteam (Injection)	-	-	•	•
ClimaControl Management and regulation of the real humidity in the chamber with 10% accuracy.	•	•	•	•
EZ sensor Internal multipoint core temperature probe.	•	•	•	•
Monoprobe Possibility to use only one probe per cooking: EZ sensor or external probe (SV)	○	○	○	○
Functions				
FagorRecipeCenter (recipe collection)	•	•	•	•
mCooking - Manual cooking modes: Low and super-steam (30-130°C), Mixed (30-300°C) and Convection (30-300°C).	•	•	•	•
Cooking mode Predefined cooking recipes.	•	•	•	•
Funciones adicionales Predefined cooking processes.	•	•	•	•
-	-	-	-	-
Control				
FagorDial 2.8" display with rotary push control and manual buttons with segment display.	•	•	•	•
-	-	-	-	-
Higiene				
iWash SW Efficient cleaning system with solid detergent and rinse aid.	•	–	•	–
iWash LW Efficient cleaning system with liquid detergent and possibility of remote execution.	○	–	○	–
Integrated hand-held retractable shower.	○	○	○	○
HACCP available remotely and with USB	•	•	•	•
Connectivity				
-	–	–	–	–
-	–	–	–	–
USB port	•	•	•	•

• Standard
○ Optional
- Not available



FagorKonnect
Foodservice

Explore the many benefits that FagorKonnect provides, and find out in detail how you can specifically enhance the functionality of our iKORE ovens.

Specific graphs designed for the oven analysis:

Specialised charts to analyse status, daily cooks and washes, productivity, and errors, helping you gain an overview of your business.





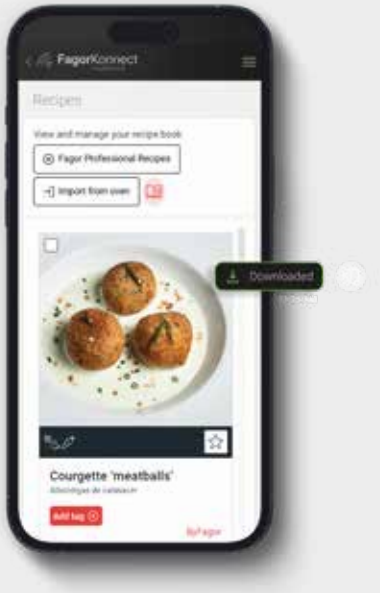
Detailed information displayed in in real time:

You will get data such as cooking mode, temperature or humidity level in real time.

You will also be able to perform various functions remotely, such as remote washing and other specific operations.

Manage and create your own recipes

You will be able to manage your reciepes in an efficiently way. You can create a recipe and export it to all your to all your ovens, regardless of their location.



ADVANCE

iKORE Kompact 061

PureSteam or DirectSteam

FagorKonnect Foodservice

FagorTouch **7"**



General information

FIELD	DATA	Version: ELECTRIC (E)	Version: NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN1/1	No version available
	Spacing between rack rails	47mm	-
Energy supply (standard)	Electric power	7,4 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
Dimensions and weight	Width	530mm	-
	Depth (with handle)	815mm (874mm)	-
	Height	760mm	-
	Net weight (gross)	~87Kg (102Kg)	-

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE		€	CODE	€
PureSteam boiler	Solid iWash	-	K-APW-061-E SW R K	19103865	STOCK	8.977	-	-
	Modo Spray	-	K-AP-061-E R K	19103864		8.471	-	-
DirectSteam injection	Solid iWash	-	K-AW-061-E SW R K	19103863	STOCK	8.158	-	-
	Modo Spray	-	K-A-061-E R K	19103862		7.652	-	-

Configurable options

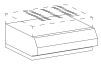
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	229
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218

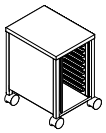
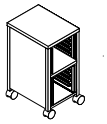
VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0001	32
230V 1N 50/60Hz	0102-0002	20

* Not convertible oven, standard configuration only

* Marine version not available

Accessories K-061

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	HEIGHT (mm)	CODE	€
	EXH-K	x	-	220	19103309	2.196
	EXH-K CA	x	x	294	19103398	2.469
	FCA	Replacement for activated carbon filter of EXH-K CA			19107067	82
	Kit EXT-K	Extraction kit for EXH-K hoods			19103375	88

STANDS	MODEL	RACKS (SPACING)	WHEELS	HEIGHT (mm)	CODE	€
	SH-K 85	-	-	850	19103256	554
	SH-R K 85	-	x	850	19103319	887
	SH-B K 85	9 GN1/1 (62mm)	-	850	19103257	715
	SH-BR K 85	9 GN1/1 (62mm)	x	850	19103331	1.014
	SH-K 103	-	-	1.030	19103553	592
	SH-R K 103	-	x	1.030	19103555	887
	SH-B K 103	10 GN1/1 (62mm)	-	1.030	19103554	845
	SH-BR K 103	10 GN1/1 (62mm)	x	1.030	19103556	1.139
	MSH-K	Levelling support to place a compact oven on a cabinet or stand			19103258	230

EXTERNAL SHOWER KIT	MODEL	DESCRIPTION	CODE	€
	Kit ducha	External shower kit (not retractable)	19004504	213

FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-11K	Fastening kit for iKORE Kompact ovens	19106481	72

x Included

- Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE Kompact 101

PureSteam or DirectSteam

FagorKonnect Foodservice



General information

Version

FIELD	DATA	ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN1/1	No version available
	Spacing between rack rails	47mm	-
Energy supply (standard)	Electric power	12,8 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
Dimensions and weight	Width	530mm	-
	Depth (with handle)	815mm (874mm)	-
	Height	940mm	-
	Net weight (gross)	~100Kg (115Kg)	-

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE		€	CODE	€
PureSteam boiler	Solid iWash	-	K-APW-101-E SW R K	19103869	STOCK	11.327	-	-
	Spray mode	-	K-AP-101-E R K	19103868		10.821	-	-
DirectSteam injection	Solid iWash	-	K-AW-101-E SW R K	19103867	STOCK	10.419	-	-
	Spray mode	-	K-A-101-E R K	19103866		9.913	-	-

Configurable options

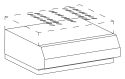
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	229
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218

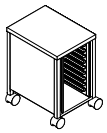
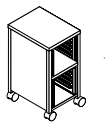
VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0001	32
230V 1N 50/60Hz	0102-0002	20

* Not convertible oven, standard configuration only

* Marine version not available

Accessories K-101

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	HEIGHT (mm)	CODE	€
	EXH-K	x	-	220	19103309	2.196
	EXH-K CA	x	x	294	19103398	2.469
	FCA	Replacement for activated carbon filter of EXH-K CA			19107067	82
	Kit EXT-K	Extraction kit for EXH-K hoods			19103375	88

STANDS	MODEL	RACKS (SPACING)	WHEELS	HEIGHT (mm)	CODE	€
	SH-K 85	-	-	850	19103256	554
	SH-R K 85	-	x	850	19103319	887
	SH-B K 85	9 GN1/1 (62mm)	-	850	19103257	715
	SH-BR K 85	9 GN1/1 (62mm)	x	850	19103331	1.014
	SH-K 103	-	-	1.030	19103553	592
	SH-R K 103	-	x	1.030	19103555	887
	SH-B K 103	10 GN1/1 (62mm)	-	1.030	19103554	845
	SH-BR K 103	10 GN1/1 (62mm)	x	1.030	19103556	1.139
	MSH-K	Levelling support to place a compact oven on a cabinet or stand			19103258	230

EXTERNAL SHOWER KIT	MODEL	DESCRIPTION	CODE	€
	Kit shower	External shower kit (not retractable)	19004504	213

FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-11K	Fastening kit for iKORE Kompact ovens	19106481	72

x Included

- Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 0623

PureSteam or DirectSteam

FagorKonnect Foodservice

FagorTouch **7"**



General information

FIELD	DATA	Version: ELECTRIC (E)	Version: NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN2/3	No version available
	Spacing between rack rails	47mm	-
Energy supply (standard)	Electric power	5,8 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
Dimensions and weight	Width	660mm	-
	Depth (with handle)	564mm (630mm)	-
	Height	570mm (600mm)	-
	Net weight (gross)	~66,5Kg (71,5Kg)	-

Codes and prices

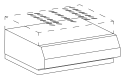
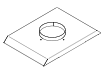
HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-0623-E R SW S K	19079298 STOCK	8.796	-	-
		-	APW-0623-E R SW K	19106932	8.415	-	-
DirectSteam injection	Solid iWash	•	AW-0623-E R SW S K	19106933	7.950	-	-
		-	AW-0623-E R SW K	19079299	7.569	-	-

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Lavado	LW*	iWash Líquido *Only for models with W	0104-0002	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

VOLTAGE OPTIONS		CONF. CODE	€
230V 3~ 50/60Hz		0102-0061	32
230V 1N 50/60Hz		0102-0062	32
Marine 440V 3~ 50/60Hz *	*External module, not integrated in the oven	0102-0063	1.536

Accessories 0623

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	HEIGHT (mm)	CODE	€
	EXH-23	x	-	255	19073213	2.082
	EXH-23-CA	x	x	330	19103376	2.331
	FCA	Replacement for activated carbon filter of EXH-23 CA			19107067	82
	Kit EXT-23	Extraction kit for EXH-23 hoods			19096418	88

STANDS	MODEL	RACKS (SPACING)	WHEELS	HEIGHT (mm)	CODE	€
	SH-23	-	-	850	19058933	597
	SH-23-R	-	x	850	19058940	908
	SH-23-B	2 x 6 GN2/3 (68mm)	-	850	19058941	754
	SH-23-RB	2 x 6 GN2/3 (68mm)	x	850	19058943	1.004
	SH-23-RBM	Mobile stand with 2 x 15l bottles for clean water and drainage	x	850	19079266	2.362
	SHP-23	Wall support for 0623 ovens			19059282	275
	MSH-23	Levelling support to place a 0623 oven on a cabinet or stand			19059319	195

FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-23	Fastening kit for 0623 ovens	19106481	72

x Included

- Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 061

PureSteam or DirectSteam

FagorKonnect Foodservice

FagorTouch **10.1"**



General information

FIELD	DATA	Version ELECTRIC (E)	Version NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN1/1	6 GN1/1
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	11,1 kW	0,83 kW / 12 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	895mm	895mm
	Depth (with handle)	817mm (883mm)	817mm (883mm)
	⚠ Gas with boiler versions	-	922mm (988mm)
	Height (with hinge)	846mm (877mm)	846mm (877mm)
	Net weight (gross)	~118,5Kg (145Kg)	~146Kg (162,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	STOCK	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-061-(E/G) R SW S K	19078616	STOCK	10.356	19088205 ⚠	14.027
		-	APW-061-(E/G) R SW K	19106934		9.975	19106935 ⚠	13.646
DirectSteam injection	Solid iWash	•	AW-061-(E/G) R SW S K	19103818		9.498	19106936	11.859
		-	AW-061-(E/G) R SW K	19078613	STOCK	9.117	19088204	11.478

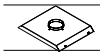
Configurable options

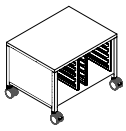
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	229
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
Bake 60/40	GP	Rack for 5 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0001	32
230V 1N 50/60Hz	0102-0002	20
Marine 440V 3~ 50/60Hz	0102-0003	1.459
230V 1N 60Hz	0102-0007	23
230V 2~ 50Hz	0102-0008	298
230V 2~ 60Hz	0102-0009	450

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	0
Town gas TG	0101-0002	291

Accessories 061

EXTRACCIÓN	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	LEFT OPENING (L)	HEIGHT (mm)	⚡	🔥	⚠	CODE	€
	EXH-11	x	-	-	303	x	-	-	19085190	3.309
	EXH-11 L	x	-	x	303	x	-	-	19103220	3.309
	EXH-11-CA	x	x	-	363	x	-	-	19103393	3.640
	EXH-11-CA L	x	x	x	363	x	-	-	19104232	3.640
	FCA	Replacement for activated carbon filter of EXH-11 CA				x	-	-	19107067	82
	Kit EXT-11	Extraction kit for EXH-11 hoods				x	-	-	19096417	110
	Kit CTG-11	Flue gas exhaust stack for 061 ovens				-	x	x	19095581	223

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	⚡	🔥	⚠	CODE	€
	SH-11-65	-	-	-	650	x	x	-	19082326	806
						-	-	x	19082327	
	SH-11-65 R	-	x	-	650	x	x	-	19083237	1.130
						-	-	x	19083234	
	SH-11-65 B	2 x 6 GN1/1 (68mm)	-	-	650	x	x	-	19082006	1.059
						-	-	x	19082005	
	SH-11-65 BR	2 x 6 GN1/1 (68mm)	x	-	650	x	x	-	19083238	1.383
						-	-	x	19083239	
	SH-11- 65 BCP	2 x 6 GN1/1 (68mm)	-	x	650	x	x	-	19079211	1.708
						-	-	x	19079233	
	SH-11-85	-	-	-	850	x	x	-	19103370	886
						-	-	x	19103413	
	SH-11-85 R	-	x	-	850	x	x	-	19103373	1.243
						-	-	x	19103415	
	SH-11-85 B	2 x 6 GN1/1 (68mm)	-	-	850	x	x	-	19103369	1.165
						-	-	x	19103442	
	SH-11-85 BR	2 x 6 GN1/1 (68mm)	x	-	850	x	x	-	19103381	1.522
						-	-	x	19103443	

RACK	MODEL	DESCRIPTION	⚡	🔥	⚠	CODE	€
	GP-061	Rack kit for 5 BAKE 60/40 trays (spacing between rack rails = 85mm)	x	x	x	19011982	262

STRUCTURES	MODEL	RACKS (SPACING)	⚡	🔥	⚠	CODE	
	EB-061*	Mobile rack for 6 GN1/1 trays (62mm)	x	x	x	19011559	829
	EP-061*	Mobile rack for 18 plates Ø31 (64mm)	x	x	x	19013353	1.111
		* GE-11 and CP-11(-R) required					

TROLLEYS	MODEL	DESCRIPTION	⚡	🔥	⚠	CODE	€
	GE-11	Structure rack for EB-061 and EP-061	x	x	x	19011569	340
	CP-11	Structure support trolley for oven on SH-11-65	x	x	x	19013352	1.170
	CP-11-R	Adjustable structure support trolley for oven on SH-11	x	x	x	19018752	1.878

PLINTH	MODEL	DESCRIPTION	⚡	🔥	⚠	CODE	€
	Kit Z-11	Plinth kit	x	x	-	19087303	142
			-	-	x	19087305	

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-061	Gas transformation kit G25,1 for iKORE 061	19103095	48

DOUBLE LOCK	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps	19069736	72

x Included - Not included

For more accessories, check 'other accessories' chapter

⚡ For electric ovens only

🔥 For gas ovens only

⚠ Only for gas ovens with boiler: APW-061-G

ADVANCE

iKORE 101

PureSteam or DirectSteam

FagorKonnect Foodservice

FagorTouch **10.1"**



General information

Version

FIELD	DATA	ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN1/1	10 GN1/1
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	18,6 kW	0,83 kW / 18 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	895mm	895mm
	Depth (with handle)	817mm (883mm)	817mm (883mm)
	⚠ Gas with boiler versions	-	922mm (988mm)
	Height (with hinge)	1.117mm (1.149mm)	1.117mm (1.149mm)
	Net weight (gross)	~139Kg (174Kg)	~162Kg (197Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	ELECTRIC CODE	ELECTRIC €	NATURAL GAS CODE	NATURAL GAS €
PureSteam boiler	Solid iWash	•	APW-101-(E/G) R SW S K	19078668 STOCK	13.401	19088215 ⚠	16.919 STOCK
		-	APW-101-(E/G) R SW K	19107006	13.020	19107007 ⚠	16.538
DirectSteam injection	Solid iWash	•	AW-101-(E/G) R SW S K	19103817	12.016	19107008	14.563
		-	AW-101-(E/G) R SW K	19078671 STOCK	11.635	19088214	14.182

Configurable options

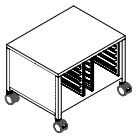
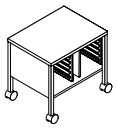
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	229
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
Bake 60/40	GP	Rack for 8 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

VOLTAGE OPTIONS	CÓD. CONFIG.	€
230V 3~ 50/60Hz	0102-0021	32
Marine 440V 3~ 50/60Hz	0102-0023	730
230V 1N 60Hz	0102-0027	29
230V 2~ 50Hz	0102-0028	299
230V 2~ 60Hz	0102-0029	458

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	0
Town gas TG	0101-0002	291

Accessories 101

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	LEFT OPENING (L)	HEIGHT (mm)	⚡	🔥	⚠	CODE	€
	EXH-11	x	-	-	303	x	-	-	19085190	3.309
	EXH-11 L	x	-	x	303	x	-	-	19103220	3.309
	EXH-11-CA	x	x	-	363	x	-	-	19103393	3.640
	EXH-11-CA L	x	x	x	363	x	-	-	19104232	3.640
	FCA	Replacement for activated carbon filter of EXH-11 CA				x	-	-	19107067	82
	Kit EXT-11	Extraction kit for EXH-11 hoods				x	-	-	19096417	110
	Kit CTG-11	Flue gas exhaust stack for 061 ovens				-	x	x	19095581	223

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	⚡	🔥	⚠	CODE	€
	SH-11-65	-	-	-	650	x	x	-	19082326	806
						-	-	x	19082327	
	SH-11-65 R	-	x	-	650	x	x	-	19083237	1.130
						-	-	x	19083234	
	SH-11-65 B	2 x 6 GN1/1 (68mm)	-	-	650	x	x	-	19082006	1.059
						-	-	x	19082005	
	SH-11-65 BR	2 x 6 GN1/1 (68mm)	x	-	650	x	x	-	19083238	1.383
						-	-	x	19083239	
	SH-11- 65 BCP	2 x 6 GN1/1 (68mm)	-	x	650	x	x	-	19079211	1.708
						-	-	x	19079233	
	SH-11-85	-	-	-	850	x	x	-	19103370	886
						-	-	x	19103413	
	SH-11-85 R	-	x	-	850	x	x	-	19103373	1.243
						-	-	x	19103415	
	SH-11-85 B	2 x 6 GN1/1 (68mm)	-	-	850	x	x	-	19103369	1.165
						-	-	x	19103442	
	SH-11-85 BR	2 x 6 GN1/1 (68mm)	x	-	850	x	x	-	19103381	1.522
						-	-	x	19103443	

RACK	MODEL	DESCRIPTION	⚡	🔥	⚠	CODE	€
	GP-101	Rack kit for 8 BAKE 60/40 trays (spacing between rack rails = 85mm)	x	x	x	19011983	319

STRUCTURES	MODEL	RACKS (SPACING)	⚡	🔥	⚠	CODE	€
	EB-101*	Mobile rack for 10 GN1/1 trays (62mm)	x	x	x	19011561	950
	EP-101*	Mobile rack for 30 plates Ø31 (64mm) * GE-11 and CP-11(-R) required	x	x	x	19013354	1.025

TROLLEYS	MODEL	DESCRIPTION	⚡	🔥	⚠	CODE	€
	GE-11	Structure rack for EB-061 and EP-061	x	x	x	19011569	340
	CP-11	Structure support trolley for oven on SH-11-65	x	x	x	19013352	1.170
	CP-11-R	Adjustable structure support trolley for oven on SH-11	x	x	x	19018752	1.878

PLINTH	MODEL	DESCRIPTION	⚡	🔥	⚠	CODE	€
	Kit Z-11	Plinth kit	x	x	-	19087303	142
			-	-	x	19087305	

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-101	Gas transformation kit G25,1 for iKORE 101	19103096	44

DOUBLE LOCK	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps	19069736	72

x Included - Not included

For more accessories, check 'other accessories' chapter

⚡ For electric ovens only

🔥 For gas ovens only

⚠ Only for gas ovens with boiler: APW-101-G

ADVANCE

iKORE 062

PureSteam or DirectSteam

FagorKonnect Foodservice

FagorTouch **10.1"**



General information

Version

FIELD	DATA	ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN2/1 (12 GN1/1)	Version no disponible
	Spacing between rack rails	68mm	-
Energy supply (standard)	Electric / gas power	22,2 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
Dimensions and weight	Width	1.134 mm	-
	Depth (with handle)	1.066 mm (1.134 mm)	-
	Height (with hinge)	846mm (877mm)	-
	Net weight (gross)	~190Kg (220Kg)	-

Codes and prices

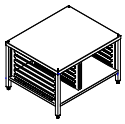
HUMIDITY	WASHING	SHOWER	MODEL	CÓDIGO	€	CÓDIGO	€
PureSteam boiler	Solid iWash	•	APW-062-E R SW S	19087724	15.134	-	-
		-	APW-062-E R SW	19107009	14.753	-	-
DirectSteam injection	Solid iWash	•	AW-062-E R SW S	19107040	13.708	-	-
		-	AW-062-E R SW	19088209	13.327	-	-

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Apertura	L	Inverted opening with door hinge on left-hand side	0103-0001	229
Lavado	LW*	Liquid iWash *Only available for models with W	0104-0002	218
Bake 60/40	GP	Rack for 5 BAKE 60/80 trays (spacing between rack rails = 85mm)	0107-0001	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0011	32
Marine 440V 3~ 50/60Hz	0102-0013	751

Accessories 062

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	CODE	€
	SH-21-65	-	-	-	650	19084190	984
	SH-21-65 R	-	x	-	650	19084191	1.302
	SH-21-65 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	650	19083224	1.166
	SH-21-65 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	650	19084192	1.485
	SH-21-65 BCP	6 GN1/1 + 6 GN2/1 (68mm)	-	x	650	19082394	2.050
	SH-21-85	-	-	-	850	19103382	1.102
	SH-21-85 R	-	x	-	850	19103383	1.459
	SH-21-85 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	850	19103384	1.306
	SH-21-85 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	850	19103385	1.663

RACK	MODEL	DESCRIPTION	CODE	€
	GP-062	Rack kit for 5 BAKE 60/80 trays (spacing between rack rails = 85mm)	19095570	434

STRUCTURES	MODEL	RACKS (SPACING)	CODE	€
	EB-062*	Mobile rack for 6 GN2/1 trays (62mm)	19095517	893
	EP-062*	Mobile rack for 28 plates Ø31 (75mm) * GE-21 and CP-21(-R) required	19095518	1.539

TROLLEYS	MODEL	DESCRIPTION	CODE	€
	GE-21	Structure rack for EB-062 and EP-062	19011570	391
	CP-21	Structure support trolley for oven on SH-21	19013355	1.335
	CP-21-R	Adjustable structure support trolley for oven on SH-21	19018751	1.909

PLINTH	MODEL	DESCRIPTION	CODE	€
	Kit Z-21	Plinth kit	19087306	213

DOUBLE LOCK	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps	19069736	72

x Included - Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 102

PureSteam or DirectSteam

FagorKonnect Foodservice

FagorTouch **10.1"**



General information

FIELD	DATA	Version ELECTRIC (E)	Version NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN2/1 (20 GN1/1)	10 GN2/1 (20 GN1/1)
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	33,6 kW	0,83 kW / 35 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	1.134 mm	1.134 mm
	Depth (with handle)	1.066 mm (1.134 mm)	1.066 mm (1.134 mm)
	Height (with hinge)	1.117mm (1.149 mm)	1.117 mm (1.149 mm)
	Net weight (gross)	~217Kg (258Kg)	~230Kg (265,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-102-(E/G) R SW S K	19079785	16.775	19088221	22.830
		-	APW-102-(E/G) R SW K	19107041	16.394	19107042	22.449
DirectSteam injection	Solid iWash	•	AW-102-(E/G) R SW S K	19107043	14.865	19107045	19.617
		-	AW-102-(E/G) R SW K	19079784	14.865	19088220	19.236

Configurable options

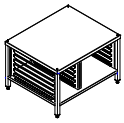
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	229
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
Bake 60/40	GP	Rack for 8 BAKE 60/80 trays (spacing between rack rails = 85mm)	0107-0001	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0031	32
Marine 440V 3~ 50/60Hz	0102-0033	459
230V 1N 60Hz	0102-0037	58
230V 2~ 50Hz	0102-0038	299
230V 2~ 60Hz	0102-0039	497

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	0
Town gas TG	0101-0002	291

Accessories 102

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	Kit CTG-12*	Flue gas discharge stack 102 * For gas ovens only	19095590	256

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	CODE	€
	SH-21-65	-	-	-	650	19084190	984
	SH-21-65 R	-	x	-	650	19084191	1.302
	SH-21-65 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	650	19083224	1.166
	SH-21-65 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	650	19084192	1.485
	SH-21-65 BCP	6 GN1/1 + 6 GN2/1 (68mm)	-	x	650	19082394	2.050
	SH-21-85	-	-	-	850	19103382	1.102
	SH-21-85 R	-	x	-	850	19103383	1.459
	SH-21-85 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	850	19103384	1.306
	SH-21-85 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	850	19103385	1.663

RACK	MODEL	DESCRIPTION	CODE	€
	GP-102	Rack kit for 8 BAKE 60/80 trays (spacing between rack rails = 85mm)	19012134	456

STRUCTURES	MODEL	RACKS (SPACING)	CODE	€
	EB-102*	Mobile rack for 10 GN2/1 trays (62mm)	19011562	975
	EP-102*	Mobile rack for 52 plates Ø31 (75mm) * Necesario GE-21 y CP-21(-R)	19013356	1.867

TROLLEYS	MODEL	DESCRIPTION	CODE	€
	GE-21	Structure rack for EB-102 and EP-102	19011570	391
	CP-21	Structure support trolley for oven on SH-21	19013355	1.335
	CP-21-R	Adjustable structure support trolley for oven on SH-21	19018751	1.909

PLINTH	MODEL	DESCRIPTION	CODE	€
	Kit Z-21	Plinth kit	19087306	213

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-102	Gas transformation kit G25,1 for iKORE 102	19103097	42

DOUBLE LOCK	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps	19069736	72

x Included - Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 201

PureSteam or DirectSteam

FagorKonnect Foodservice

FagorTouch **10.1"**



General information

FIELD	DATA	Version ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type of trolley (T)*	20 GN1/1	20 GN1/1
	Spacing between rack rails	63mm	63mm
Energy supply (standard)	Electric / gas power	37,2 kW	1,55 kW / 36 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	935mm	935mm
	Depth (with handle)	966 mm (1.032 mm)	966 mm (1.032 mm)
	Height (with hinge)	1.840 mm (1.871 mm)	1.840 mm (1.871 mm)
	Net weight (gross)	~272,5Kg (331,5Kg)	~309Kg (341,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	STOCK	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-201-(E/G) R SW S T K	19079328	STOCK	21.782	19088272	26.663
		-	APW-201-(E/G) R SW T K	19107046		21.401	19107049	26.282
DirectSteam injection	Solid iWash	•	AW-201-(E/G) R SW S T K	19107048		20.133	19107060	23.445
		-	AW-201-(E/G) R SW T K	19079330	STOCK	19.752	19091667	23.064

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW	Liquid iWash (Only available for models with W)	0104-0002	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

* Consult for other trolley configurations (T)

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0041	32
Marine 440V 3~ 50/60Hz	0102-0043	799
230V 1N 60Hz	0102-0047	34
230V 2~ 50Hz	0102-0048	103
230V 2~ 60Hz	0102-0049	453

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	0
Town gas TG	0101-0002	291

Accessories 201

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	Kit CTG-21*	Flue gas discharge stack for 201 * For gas ovens only	19095591	256

TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-201	20 GN1/1 (63mm)	19011551	2.436
	CEB-201-69	18 GN1/1 (69mm)	19103883	2.436
	CEB-201-80	16 GN1/1 (80mm)	19107454	2.436
	CEB-201-85	15 GN1/1 (85mm)	19107590	2.436
	CBK-16	Trolley for 16 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107596	2.436
	CBK-15	Trolley for 15 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107668	2.436
	CEP-201	50 plates Ø31 (75mm)	19013357	2.549

COVER	MODEL	DESCRIPTION	CODE	€
	LTE-201	Cover for the protection and heat maintenance of food. For CEB and CEP trolleys	19011741	480

RAMP	MODEL	DESCRIPTION	CODE	€
	RH-201	Levelling ramp for 201 trolley	19044716	625

FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-20	Floor fastening kit for 201 ovens	19012270	72

KIT HANDLE	MODEL	DESCRIPTION	CODE	€
	Kit ASA	Side support kit for trolley handle	19087163	42

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-201	Gas transformation kit G25,1 for iKORE 201	19103098	92

x Included - Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 202

PureSteam or DirectSteam

FagorKonnect Foodservice

FagorTouch **10.1"**



General information

Version

FIELD	DATA	ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type of trolley (T)*	20 GN2/1 (40 GN1/1)	20 GN2/1 (40 GN1/1)
	Spacing between rack rails	63mm	63mm
Energy supply (standard)	Electric / gas power	67,2 kW	1,55 kW / 65 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	1.165mm	1.165mm
	Depth (with handle)	1.074mm (1.140mm)	1.074mm (1.140mm)
	Height (with hinge)	1.840mm (1.871mm)	1.840mm (1.871mm)
	Net weight (gross)	~338Kg (403,5Kg)	~357Kg (422,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam calderín	Solid iWash	•	APW-202-(E/G) R SW S T K	19078839	30.909	19088278	36.318
		-	APW-202-(E/G) R SW T K	19107061	30.528	19107062	35.937
DirectSteam inyección	Solid iWash	•	AW-202-(E/G) R SW S T K	19107063	28.212	19107064	32.254
		-	AW-202-(E/G) R SW T K	19078837	27.831	19091670	31.873

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

* Consult for other trolley configurations (T)

OPCIONES DE VOLTAJE	CONF. CODE	€
230V 3~ 50/60Hz	0102-0051	32
Marine 440V 3~ 50/60Hz	0102-0053	410
230V 1N 60Hz	0102-0057	34
230V 2~ 50Hz	0102-0058	289
230V 2~ 60Hz	0102-0059	451

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	0
Town gas TG	0101-0002	291

Accessories 202

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	Kit CTG-22*	Flue gas discharge stack for 202 *For gas ovens only	19095592	277

TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-202	20 GN2/1 (63mm)	19011550	2.652
	CEB-202-69	18 GN2/1 (69mm)	19103884	2.652
	CEB-202-80	16 GN2/1 (80mm)	19107481	2.652
	CEB-202-85	15 GN2/1 (85mm)	19107588	2.652
	CBK-16	Trolley for 16 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107596	2.436
	CBK-15	Trolley for 15 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107668	2.436
	CEP-202- 90	90 plates Ø31 (75mm)	19081933	3.386
	CEP-202	100 plates Ø31 (75mm)	19011552	3.527

COVER	MODELO	DESCRIPCIÓN	CÓDIGO	€
	LTE-202	Cover for the protection and heat maintenance of food. For CEB and CEP trolleys	19011742	592

RAMP	MODEL	DESCRIPTION	CODE	€
	RH-202	Levelling ramp for 202 trolley	19034438	665

FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-20	Floor fastening kit for 202 ovens	19012270	72

KIT HANDLE	MODEL	DESCRIPTION	CODE	€
	Kit ASA	Side support kit for trolley handle	19087163	42

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-202	Gas transformation kit G25,1 for iKORE 202	19103099	136

x Included - Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 0623

PureSteam or DirectSteam

FagorDial **2.8"**



General information

FIELD	DATA	Version ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN2/3	Version no disponible
	Spacing between rack rails	47mm	-
Energy supply (standard)	Electric power	5,8 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N~	-
Dimensions and weight	Width	660mm	-
	Depth (with handle)	564mm (630mm)	-
	Height	570mm (600mm)	-
	Net weight (gross)	~66,5Kg (71,5Kg)	-

Codes and prices

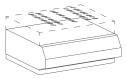
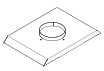
HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	CPW-0623-E R SW S	19073931	7.340	-	-
		-	CPW-0623-E R SW	19107065	6.959	-	-
	Spray mode	•	CP-0623-E R S	19096907	6.680	-	-
		-	CP-0623-E R	19098462	6.299	-	-
DirectSteam injection	Solid iWash	•	CW-0623-E R SW S	19107169	6.494	-	-
		-	CW-0623-E R SW	19075070	6.113	-	-
	Spray mode	•	C-0623-E R S	19107168	5.834	-	-
		-	C-0623-E R	19075013	5.453	-	-

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

OPCIONES DE VOLTAJE		CONF. CODE	€
230V 3~ 50/60Hz		0102-0061	32
230V 1N 50/60Hz		0102-0062	32
Marine 440V 3~ 50/60Hz *	*External module, not integrated in the oven	0102-0063	1.536

Accessories 0623

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	HEIGHT (mm)	CODE	€
	EXH-23	x	-	255	19073213	2.082
	EXH-23-CA	x	x	330	19103376	2.331
	FCA	Replacement for activated carbon filter of EXH-23 CA			19107067	82
	Kit EXT-23	Extraction kit for EXH-23 hoods			19096418	88

STANDS	MODEL	RACKS (SPACING)	WHEELS	HEIGHT (mm)	CODE	€
	SH-23	-	-	850	19058933	597
	SH-23-R	-	x	850	19058940	908
	SH-23-B	2 x 6 GN2/3 (68mm)	-	850	19058941	754
	SH-23-RB	2 x 6 GN2/3 (68mm)	x	850	19058943	1.004
	SH-23-RBM	Mobile stand with 2 x 15l bottles for clean water and drainage	x	850	19079266	2.362
	SHP-23	Wall support for 0623 ovens			19059282	275
	MSH-23	Levelling support to place a 0623 oven on a cabinet or stand			19059319	195

FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-23	Fastening kit for 0623 ovens	19106481	72

x Included

- Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 061

PureSteam or DirectSteam

FagorDial **2.8"**



General information

FIELD	DATA	Version ELECTRIC (E)	Version NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN1/1	6 GN1/1
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	11,1 kW	0,83 kW / 12 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	895mm	895mm
	Depth (with handle)	817mm (883mm)	817mm (883mm)
	⚠ Gas with boiler versions	-	922mm (988mm)
	Height (with hinge)	846mm (877mm)	846mm (877mm)
	Net weight (gross)	~118,5Kg (145Kg)	~146Kg (162,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE ELECTRIC (E)		€	CODE NATURAL GAS (G)	€
PureSteam boiler	Solid iWash	•	CPW-061-(E/G) R SW S	19073648	STOCK	8.705	19088202 ⚠	11.696
		-	CPW-061-(E/G) R SW	19107352		8.324	19107353 ⚠	11.315
	Spray mode	•	CP-061-(E/G) R S	19096875		7.937	19096877 ⚠	10.928
		-	CP-061-(E/G) R	19098464		7.556	19107350 ⚠	10.547
DirectSteam injection	Solid iWash	•	CW-061-(E/G) R SW S	19107357		7.847	19107356	9.528
		-	CW-061-(E/G) R SW	19076322	STOCK	7.466	19088201	9.147
	Spray mode	•	C-061-(E/G) R S	19107354		7.079	19107355	8.760
		-	C-061-(E/G) R	19074625	STOCK	6.698	19088200	8.379

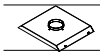
Configurable options

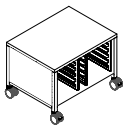
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	229
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
Bake 60/40	GP	Rack for 5 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0001	32
230V 1N 50/60Hz	0102-0002	20
Marine 440V 3~ 50/60Hz	0102-0003	1.459
230V 1N 60Hz	0102-0007	23
230V 2~ 50Hz	0102-0008	298
230V 2~ 60Hz	0102-0009	450

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	0
Town gas TG	0101-0002	291

Accessories 061

EXTRACCIÓN	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	LEFT OPENING (L)	HEIGHT (mm)	⚡	🔥	⚠	CODE	€
	EXH-11	x	-	-	303	x	-	-	19085190	3.309
	EXH-11 L	x	-	x	303	x	-	-	19103220	3.309
	EXH-11-CA	x	x	-	363	x	-	-	19103393	3.640
	EXH-11-CA L	x	x	x	363	x	-	-	19104232	3.640
	FCA	Replacement for activated carbon filter of EXH-11 CA				x	-	-	19107067	82
	Kit EXT-11	Extraction kit for EXH-11 hoods				x	-	-	19096417	110
	Kit CTG-11	Flue gas exhaust stack for 061 ovens				-	x	x	19095581	223

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	⚡	🔥	⚠	CODE	€
	SH-11-65	-	-	-	650	x	x	-	19082326	806
						-	-	x	19082327	
	SH-11-65 R	-	x	-	650	x	x	-	19083237	1.130
						-	-	x	19083234	
	SH-11-65 B	2 x 6 GN1/1 (68mm)	-	-	650	x	x	-	19082006	1.059
						-	-	x	19082005	
	SH-11-65 BR	2 x 6 GN1/1 (68mm)	x	-	650	x	x	-	19083238	1.383
						-	-	x	19083239	
	SH-11- 65 BCP	2 x 6 GN1/1 (68mm)	-	x	650	x	x	-	19079211	1.708
						-	-	x	19079233	
	SH-11-85	-	-	-	850	x	x	-	19103370	886
						-	-	x	19103413	
	SH-11-85 R	-	x	-	850	x	x	-	19103373	1.243
						-	-	x	19103415	
	SH-11-85 B	2 x 6 GN1/1 (68mm)	-	-	850	x	x	-	19103369	1.165
						-	-	x	19103442	
	SH-11-85 BR	2 x 6 GN1/1 (68mm)	x	-	850	x	x	-	19103381	1.522
						-	-	x	19103443	

RACK	MODEL	DESCRIPTION	⚡	🔥	⚠	CODE	€
	GP-061	Rack kit for 5 BAKE 60/40 trays (spacing between rack rails = 85mm)	x	x	x	19011982	262

STRUCTURES	MODEL	RACKS (SPACING)	⚡	🔥	⚠	CODE	
	EB-061*	Mobile rack for 6 GN1/1 trays (62mm)	x	x	x	19011559	829
	EP-061*	Mobile rack for 18 plates Ø31 (64mm) * GE-11 and CP-11(-R) required	x	x	x	19013353	1.111

TROLLEYS	MODEL	DESCRIPTION	⚡	🔥	⚠	CODE	€
	GE-11	Structure rack for EB-061 and EP-061	x	x	x	19011569	340
	CP-11	Structure support trolley for oven on SH-11-65	x	x	x	19013352	1.170
	CP-11-R	Adjustable structure support trolley for oven on SH-11	x	x	x	19018752	1.878

PLINTH	MODEL	DESCRIPTION	⚡	🔥	⚠	CODE	€
	Kit Z-11	Plinth kit	x	x	-	19087303	142
			-	-	x	19087305	

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-061	Gas transformation kit G25,1 for iKORE 061	19103095	48

DOUBLE LOCK	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps	19069736	72

x Included - Not included

For more accessories, check 'other accessories' chapter

⚡ For electric ovens only

🔥 For gas ovens only

⚠ Only for gas ovens with boiler: APW-061-G

CONCEPT

iKORE 101

PureSteam or DirectSteam



FagorDial
2.8"

General information

FIELD	DATA	Version ELECTRIC (E)	Version NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN1/1	10 GN1/1
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	18,6 kW	0,83 kW / 18 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	895mm	895mm
	Depth (with handle)	817mm (883mm)	817mm (883mm)
	⚠ Gas with boiler versions	-	922mm (988mm)
	Height (with hinge)	1.117mm (1.149mm)	1.117mm (1.149mm)
	Net weight (gross)	~139Kg (174Kg)	~162Kg (197Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE		€	CODE	€
PureSteam boiler	Solid iWash	•	CPW-101-(E/G) R SW S	19072806	STOCK	11.216	19088212 ⚠	14.462
		-	CPW-101-(E/G) R SW	19107359		10.835	19107360 ⚠	14.081
	Spray mode	•	CP-101-(E/G) R S	19096891		10.292	19096893 ⚠	13.538
		-	CP-101-(E/G) R	19098465		9.911	19107358 ⚠	13.157
DirectSteam injection	Solid iWash	•	CW-101-(E/G) R SW S	19107363		9.831	19107364	12.106
		-	CW-101-(E/G) R SW	19073625	STOCK	9.450	19088211	11.725
	Spray mode	•	C-101-(E/G) R S	19107361		8.907	19107362	11.182
		-	C-101-(E/G) R	19078439	STOCK	8.526	19088210	10.801

Configurable options

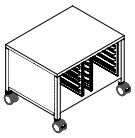
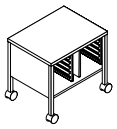
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	229
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
Bake 60/40	GP	Rack for 8 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0021	32
Marine 440V 3~ 50/60Hz	0102-0023	730
230V 1N 60Hz	0102-0027	29
230V 2~ 50Hz	0102-0028	299
230V 2~ 60Hz	0102-0029	458

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	0
Gas villa TG (Town gas)	0101-0002	291

Accessories 101

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	LEFT OPENING (L)	HEIGHT (mm)				CODE	€
	EXH-11	x	-	-	303	x	-	-	19085190	3.309
	EXH-11 L	x	-	x	303	x	-	-	19103220	3.309
	EXH-11-CA	x	x	-	363	x	-	-	19103393	3.640
	EXH-11-CA L	x	x	x	363	x	-	-	19104232	3.640
	FCA	Replacement for activated carbon filter of EXH-11 CA				x	-	-	19107067	82
	Kit EXT-11	Extraction kit for EXH-11 hoods				x	-	-	19096417	110
	Kit CTG-11	Flue gas exhaust stack for 061 ovens				-	x	x	19095581	223

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)				CODE	€
	SH-11-65	-	-	-	650	x	x	-	19082326	806
						-	-	x	19082327	
	SH-11-65 R	-	x	-	650	x	x	-	19083237	1.130
						-	-	x	19083234	
	SH-11-65 B	2 x 6 GN1/1 (68mm)	-	-	650	x	x	-	19082006	1.059
						-	-	x	19082005	
	SH-11-65 BR	2 x 6 GN1/1 (68mm)	x	-	650	x	x	-	19083238	1.383
						-	-	x	19083239	
	SH-11- 65 BCP	2 x 6 GN1/1 (68mm)	-	x	650	x	x	-	19079211	1.708
						-	-	x	19079233	
	SH-11-85	-	-	-	850	x	x	-	19103370	886
						-	-	x	19103413	
	SH-11-85 R	-	x	-	850	x	x	-	19103373	1.243
						-	-	x	19103415	
	SH-11-85 B	2 x 6 GN1/1 (68mm)	-	-	850	x	x	-	19103369	1.165
						-	-	x	19103442	
	SH-11-85 BR	2 x 6 GN1/1 (68mm)	x	-	850	x	x	-	19103381	1.522
						-	-	x	19103443	

RACK	MODEL	DESCRIPTION				CODE	€
	GP-101	Rack kit for 8 BAKE 60/40 trays (spacing between rack rails = 85mm)	x	x	x	19011983	319

STRUCTURES	MODEL	RACKS (SPACING)				CODE	€
	EB-101*	Mobile rack for 10 GN1/1 trays (62mm)	x	x	x	19011561	950
	EP-101*	Mobile rack for 30 plates Ø31 (64mm) * GE-11 and CP-11(-R) required	x	x	x	19013354	1.025

TROLLEYS	MODEL	DESCRIPTION				CODE	€
	GE-11	Structure rack for EB-061 and EP-061	x	x	x	19011569	340
	CP-11	Structure support trolley for oven on SH-11-65	x	x	x	19013352	1.170
	CP-11-R	Adjustable structure support trolley for oven on SH-11	x	x	x	19018752	1.878

PLINTH	MODEL	DESCRIPTION				CODE	€
	Kit Z-11	Plinth kit	x	x	-	19087303	142
			-	-	x	19087305	

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-101	Gas transformation kit G25,1 for iKORE 101	19103096	44

DOUBLE LOCK	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps	19069736	72

x Included - Not included

For more accessories, check 'other accessories' chapter

For electric ovens only
For gas ovens only
Only for gas ovens with boiler: APW-101-G

CONCEPT

iKORE 062

PureSteam or DirectSteam

FagorDial **2.8"**



General information

FIELD	DATA	Version ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN2/1	Version no disponible
	Spacing between rack rails	68mm	-
Energy supply (standard)	Electric / gas power	22,2 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
Dimensions and weight	Width	1.134mm	-
	Depth (with handle)	1.066mm (1.134mm)	-
	Height (with hinge)	846mm (877mm)	-
	Net weight (gross)	~190Kg (220Kg)	-

Codes and prices

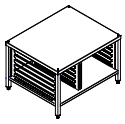
HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	CPW-062-E R SW S	19087480	12.691	-	-
		-	CPW-062-E R SW	19107366	12.310	-	-
	Spray mode	•	CP-062-E R S	19096879	11.769	-	-
		-	CP-062-E R	19107365	11.388	-	-
DirectSteam injection	Solid iWash	•	CW-062-E R SW S	19107368	11.265	-	-
		-	CW-062-E R SW	19088207	10.884	-	-
	Spray mode	•	C-062-E R S	19107367	10.343	-	-
		-	C-062-E R	19088206	9.962	-	-

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	229
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
Bake 60/40	GP	Rack for 5 BAKE 60/80 trays (spacing between rack rails = 85mm)	0107-0001	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0011	32
Marine 440V 3~ 50/60Hz	0102-0013	751

Accessories 062

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	CODE	€
	SH-21-65	-	-	-	650	19084190	984
	SH-21-65 R	-	x	-	650	19084191	1.302
	SH-21-65 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	650	19083224	1.166
	SH-21-65 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	650	19084192	1.485
	SH-21-65 BCP	6 GN1/1 + 6 GN2/1 (68mm)	-	x	650	19082394	2.050
	SH-21-85	-	-	-	850	19103382	1.102
	SH-21-85 R	-	x	-	850	19103383	1.459
	SH-21-85 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	850	19103384	1.306
	SH-21-85 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	850	19103385	1.663

RACK	MODEL	DESCRIPTION	CODE	€
	GP-062	Rack kit for 5 BAKE 60/80 trays (spacing between rack rails = 85mm)	19095570	434

STRUCTURES	MODEL	RACKS (SPACING)	CODE	€
	EB-062*	Mobile rack for 6 GN2/1 trays (62mm)	19095517	893
	EP-062*	Mobile rack for 28 plates Ø31 (75mm) * GE-21 and CP-21(-R) required	19095518	1.539

TROLLEYS	MODEL	DESCRIPTION	CODE	€
	GE-21	Structure rack for EB-062 and EP-062	19011570	391
	CP-21	Structure support trolley for oven on SH-21	19013355	1.335
	CP-21-R	Adjustable structure support trolley for oven on SH-21	19018751	1.909

PLINTH	MODEL	DESCRIPTION	CODE	€
	Kit Z-21	Plinth kit	19087306	213

DOUBLE LOCK	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps	19069736	72

x Included - Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 102

PureSteam o DirectSteam

FagorDial **2.8"**



General information

FIELD	DATA	Version ELECTRIC (E)	Version NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN2/1 (20 GN1/1)	10 GN2/1 (20 GN1/1)
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	33,6 kW	0,83 kW / 35 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	1.134 mm	1.134 mm
	Depth (with handle)	1.066 mm (1.134 mm)	1.066 mm (1.134 mm)
	Height (with hinge)	1.117 mm (1.149 mm)	1.117 mm (1.149 mm)
	Net weight (gross)	~217Kg (258Kg)	~230Kg (265,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	CPW-102-(E/G) R SW S	19079303	14.595	19088218	17.942
		-	CPW-102-(E/G) R SW	19107371	14.214	19107372	17.561
	Spray mode	•	CP-102-(E/G) R S	19096895	13.676	19096897	17.023
		-	CP-102-(E/G) R	19107369	13.295	19107370	16.642
DirectSteam injection	Solid iWash	•	CW-102-(E/G) R SW S	19107455	12.685	19107456	14.729
		-	CW-102-(E/G) R SW	19079564	12.304	19088217	14.348
	Spray mode	•	C-102-(E/G) R S	19107348	11.766	19107349	13.810
		-	C-102-(E/G) R	19079594	11.385	19088216	13.429

Configurable options

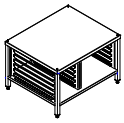
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	229
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
Bake 60/40	GP	Rack for 8 BAKE 60/80 trays (spacing between rack rails = 85mm)	0107-0001	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

OPCIONES DE VOLTAJE	CÓD. CONFIG.	€
230V 3~ 50/60Hz	0102-0031	32
Marine 440V 3~ 50/60Hz	0102-0033	459
230V 1N 60Hz	0102-0037	58
230V 2~ 50Hz	0102-0038	299
230V 2~ 60Hz	0102-0039	497

VOLTAGE OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	0
Town gas TG	0101-0002	291

Accessories 102

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	Kit CTG-12*	Flue gas discharge stack 102 * For gas ovens only	19095590	256

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	CODE	€
	SH-21-65	-	-	-	650	19084190	984
	SH-21-65 R	-	x	-	650	19084191	1.302
	SH-21-65 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	650	19083224	1.166
	SH-21-65 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	650	19084192	1.485
	SH-21-65 BCP	6 GN1/1 + 6 GN2/1 (68mm)	-	x	650	19082394	2.050
	SH-21-85	-	-	-	850	19103382	1.102
	SH-21-85 R	-	x	-	850	19103383	1.459
	SH-21-85 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	850	19103384	1.306
	SH-21-85 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	850	19103385	1.663

RACK	MODEL	DESCRIPTION	CODE	€
	GP-102	Rack kit for 8 BAKE 60/80 trays (spacing between rack rails = 85mm)	19012134	456

STRUCTURES	MODEL	RACKS (SPACING)	CODE	€
	EB-102*	Mobile rack for 10 GN2/1 trays (62mm)	19011562	975
	EP-102*	Mobile rack for 52 plates Ø31 (75mm) * Necesario GE-21 y CP-21(-R)	19013356	1.867

TROLLEYS	MODEL	DESCRIPTION	CODE	€
	GE-21	Structure rack for EB-102 and EP-102	19011570	391
	CP-21	Structure support trolley for oven on SH-21	19013355	1.335
	CP-21-R	Adjustable structure support trolley for oven on SH-21	19018751	1.909

PLINTH	MODEL	DESCRIPTION	CODE	€
	Kit Z-21	Plinth kit	19087306	213

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-102	Gas transformation kit G25,1 for iKORE 102	19103097	42

DOUBLE LOCK	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps	19069736	72

x Included - Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 201

PureSteam or DirectSteam



General information

FIELD	DATA	Version ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type of trolley (T)*	20 GN1/1	20 GN1/1
	Spacing between rack rails	63mm	63mm
Energy supply (standard)	Electric / gas power	37,2 kW	1,55 kW / 36 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	935mm	935mm
	Depth (with handle)	966mm (1.032mm)	966mm (1.032mm)
	Height (with hinge)	1.840mm (1.871mm)	1.840mm (1.871mm)
	Net weight (gross)	~272,5Kg (331,5Kg)	~309Kg (341,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	CPW-201-(E/G) R SW S T	19078184 STOCK	18.906	19088259	22.881
		-	CPW-201-(E/G) R SW T	19107458	18.525	19107459	22.500
	Spray mode	•	CP-201-(E/G) R S T	19096899	17.764	19096901	21.738
		-	CP-201-(E/G) R T	19098466	17.383	19107457	21.357
DirectSteam injection	Solid iWash	•	CW-201-(E/G) R SW S T	19107462	17.257	19107463	19.663
		-	CW-201-(E/G) R SW T	19079085	16.876	19091665	19.282
	Spray mode	•	C-201-(E/G) R S T	19107460	16.115	19107461	18.520
		-	C-201-(E/G) R T	19079327	15.733	19088257	18.139

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

* Consult for other trolley configurations (T)

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0041	32
Marine 440V 3~ 50/60Hz	0102-0043	799
230V 1N 60Hz	0102-0047	34
230V 2~ 50Hz	0102-0048	103
230V 2~ 60Hz	0102-0049	453

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	0
Town gas TG	0101-0002	291

Accessories 201

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	Kit CTG-21*	Flue gas discharge stack for 201 * For gas ovens only	19095591	256

TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-201	20 GN1/1 (63mm)	19011551	2.436
	CEB-201-69	18 GN1/1 (69mm)	19103883	2.436
	CEB-201-80	16 GN1/1 (80mm)	19107454	2.436
	CEB-201-85	15 GN1/1 (85mm)	19107590	2.436
	CBK-16	Trolley for 16 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107596	2.436
	CBK-15	Trolley for 15 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107668	2.436
	CEP-201	50 plates Ø31 (75mm)	19013357	2.549

COVER	MODEL	DESCRIPTION	CODE	€
	LTE-201	Cover for the protection and heat maintenance of food. For CEB and CEP trolleys	19011741	480

RAMP	MODEL	DESCRIPTION	CODE	€
	RH-201	Levelling ramp for 201 trolley	19044716	625

FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-20	Floor fastening kit for 201 ovens	19012270	72

KIT HANDLE	MODEL	DESCRIPTION	CODE	€
	Kit ASA	Side support kit for trolley handle	19087163	42

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-201	Gas transformation kit G25,1 for iKORE 201	19103098	92

x Included - Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 202

PureSteam or DirectSteam



General information

FIELD	DATA	Version ELECTRIC (E)	Version NATURAL GAS (G)
Capacity (standard)	Racks and tray type of trolley (T)*	20 GN2/1 (40 GN1/1)	20 GN2/1 (40 GN1/1)
	Spacing between rack rails	63mm	63mm
Energy supply (standard)	Electric / gas power	67,2 kW	1,55 kW / 65 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	1.165 mm	1.165 mm
	Depth (with handle)	1.074 mm (1.140 mm)	1.074 mm (1.140 mm)
	Height (with hinge)	1.840 mm (1.871 mm)	1.840 mm (1.871 mm)
	Net weight (gross)	~338Kg (403,5Kg)	~357Kg (422,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	CPW-202-(E/G) R SW S T	19075005	26.580	19088276	31.193
		-	CPW-202-(E/G) R SW T	19107465	26.199	19107466	30.812
	Spray mode	•	CP-202-(E/G) R S T	19096903	25.397	19096905	30.010
		-	CP-202-(E/G) R T	19098472	25.016	19107464	29.629
DirectSteam injection	Solid iWash	•	CW-202-(E/G) R SW S T	19107469	23.883	19107480	27.129
		-	CW-202-(E/G) R SW T	19078517	23.502	19091669	26.748
	Spray mode	•	C-202-(E/G) R S T	19107467	22.700	19107468	25.946
		-	C-202-(E/G) R T	19078544	22.319	19088274	25.565

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	218
REG4	REG4	Water regulations and compliance - **British Standard Approved**	0112-0001	279

* Consult for other trolley configurations (T)

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0051	32
Marine 440V 3~ 50/60Hz	0102-0053	410
230V 1N 60Hz	0102-0057	34
230V 2~ 50Hz	0102-0058	289
230V 2~ 60Hz	0102-0059	451

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	0
Town gas TG	0101-0002	291

Accessories 202

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	Kit CTG-22*	Flue gas discharge stack for 202 *For gas ovens only	19095592	277

TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-202	20 GN2/1 (63mm)	19011550	2.652
	CEB-202-69	18 GN2/1 (69mm)	19103884	2.652
	CEB-202-80	16 GN2/1 (80mm)	19107481	2.652
	CEB-202-85	15 GN2/1 (85mm)	19107588	2.652
	CBK-16	Trolley for 16 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107596	2.436
	CBK-15	Trolley for 15 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107668	2.436
	CEP-202- 90	90 plates Ø31 (75mm)	19081933	3.386
	CEP-202	100 plates Ø31 (75mm)	19011552	3.527

COVER	MODELO	DESCRIPCIÓN	CÓDIGO	€
	LTE-202	Cover for the protection and heat maintenance of food. For CEB and CEP trolleys	19011742	592

RAMP	MODEL	DESCRIPTION	CODE	€
	RH-202	Levelling ramp for 202 trolley	19034438	665

FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-20	Floor fastening kit for 202 ovens	19012270	72

KIT HANDLE	MODEL	DESCRIPTION	CODE	€
	Kit ASA	Side support kit for trolley handle	19087163	42

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-202	Gas transformation kit G25,1 for iKORE 202	19103099	136

x Included - Not included

For more accessories, check 'other accessories' chapter

Vacuum packers



General characteristics

Construction:

- AISI 304
- Busch pumps
- 2 units of high-quality polycarbonate fill sheets
- Protection against water
-Cable-free sealing bars with pneumatic pistons

Control:

- High-precision microprocessor which controls the vacuum percentage of (T) the chamber.
- Digital control panel with display included.
- Alarms for set vacuum level and oil change.
- Visualisation of the complete machine cycles .
- Oil level viewer.

Functions and programmes:

- Automatic start of the vacuum cycle
- Piston with dual position (operating and idle)
- 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
- The G models make it possible to package delicate or soft products.

Tabletop vacuum packing

POSITION OF SEALING BAR	MODEL	CODE	BAR LENGTH (mm)	PUMP CAPACITY (m3/h9)	CHAMBER (mm)	POWER (kW)	DIMENSIONS (mm)	€
	SVS-1-310/8	19107730	310	8	332 x 335 x 170	600	395 x 490 x 374	3.358
	SVS-1-310/8 G	19107731	310	8	332 x 335 x 170	600	395 x 490 x 374	3.551
	SVS-1-410/10	19107732	410	10	441 x 449 x 170	750	535 x 591 x 438	4.323
	SVS-1-410/10 G	19107733	410	10	441 x 449 x 170	1000	535 x 591 x 438	4.516
	SVS-1-410/20	19107734	410	20	441 x 449 x 170	1000	535 x 591 x 438	4.748
	SVS-1-410/20 G	19107735	410	20	441 x 449 x 170	1000	535 x 591 x 438	4.941
	SVS-2-410/20	19107736	410 + 410	20	441 x 449 x 170	1000	535 x 591 x 438	5.713
	SVS-2-410/20 G	19107737	410 + 410	20	441 x 449 x 170	1000	535 x 591 x 438	5.944

Floor-standing vacuum packing

"POSITION OF SEALING BAR"	MODEL	CODE	BAR LENGTH (mm)	PUMP CAPACITY (m3/h9)	CHAMBER (mm)	POTENCIA (kW)	DIMENSIONES (mm)	€
	SVP-2-620/63	19107745	620 + 620	63	650 x 535 x 200	1500	765 x 710 x 1.050	14.011
	SVP-2-620/63 G	19107746	620 + 620	63	650 x 535 x 200	1500	765 x 710 x 1.050	14.541
	SVP-2-950/100	19107751	950 + 950	100	980 x 585 x 230	2500	1.100 x 800 x 1.070	18.177
	SVP-2-950/100 G	19107752	950 + 950	100	980 x 585 x 230	2500	1.100 x 800 x 1.070	19.691
	SVP-2-520/25	19107741	520 + 520	25	485 x 550 x 175	1200	600 x 710 x 1.035	9.335
	SVP-2-520/25 G	19107742	520 + 520	25	485 x 550 x 175	1200	600 x 710 x 1.035	9.827
	SVP-2-505/63	19107743	505 + 505	63	650 x 535 x 200	1500	765 x 710 x 1.050	14.011
	SVP-2-505/63 G	19107744	505 + 505	63	650 x 535 x 200	1500	765 x 710 x 1.050	14.541
	SVP-2-560/100	19107747	560 + 560	100	980 x 585 x 230	2500	1.100 x 800 x 1.070	18.177
	SVP-2-560/100 G	19107750	560 + 560	100	980 x 585 x 230	2500	1.100 x 800 x 1.070	19.691

G: Models with inert gas inlet

Accessories for vacuum packaging machines

Trolleys for tabletop models

CODE	SUITABLE FOR MODELS	DESCRIPTION	€
19076888	SVS-1-310/8	Trolley with 4 wheels 590x550x610h mm	712
19076889	SVS-1-410/10 SVS-1-410/20	Trolley with 4 wheels 690x730x610h mm	795

Tilted flat shelves for packaging liquids

CODE	SUITABLE FOR MODELS	DESCRIPTION	€
19076890	SVS-1-310/8	Stainless steel tilted flat shelf for packaging liquids	66
19076891	SVS-1-410/10 SVS-1-410/20	Stainless steel tilted flat shelf for packaging liquids	83
19076892	SVP-2-520/25	Stainless steel tilted flat shelf for packaging liquids	153
19076893	SVP-2-620/63	Stainless steel tilted flat shelf for packaging liquids	172
19076897		Stainless steel filter for liquids	458

Suction tube for emptying into containers

CODE	DESCRIPTION	€
19076894	Suction tube for emptying into external containers	148

SYV valve for core temperature probe

CODE	DESCRIPTION	€
19076895	Core temperature probe for vacuum cooking inox.	211
19076896	Set of valve seals (10 pieces)	33

Stacking solutions

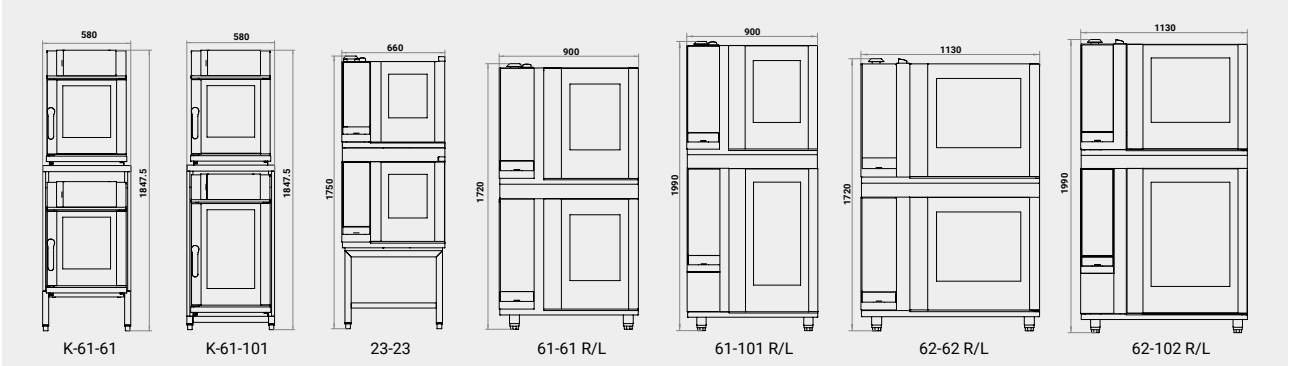


General characteristics

- 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.**

MODEL	DESCRIPTION	CODE	€
K-61-61	Stacking kit for 2 iKORE Kompact 061 ovens.	19107453	936
K-61-101	Stacking kit for 1 iKORE Kompact 061 oven + 1 iKORE Kompact 101 oven	19108677	936
23-23	Stacking kit for 2 iKORE 0623 ovens.	19059364	800
61-61 R	Stacking kit for 2 ovens iKORE 061 right door	19087274	800
61-61 L	Stacking kit for 2 ovens iKORE 061 left door	19087275	800
61-101 R	Stacking kit for 1 oven iKORE 061 + 1 oven iKORE 101 right door	19087272	800
61-101 L	Stacking kit for 1 iKORE 061 oven + 1 oven iKORE 101 left door	19087273	800
62-62 R	Stacking kit for 2 ovens iKORE 062 right door	19087551	824
62-62 L	Stacking kit for 2 ovens iKORE 062 left door	19088030	824
62-102 R	Stacking kit for 1 iKORE 062 oven + 1 oven iKORE 102 right door	19088031	824
62-102 L	Stacking kit for 1 iKORE 062 oven + 1 oven iKORE 102 left door	19088032	824

* Only available for electric ovens

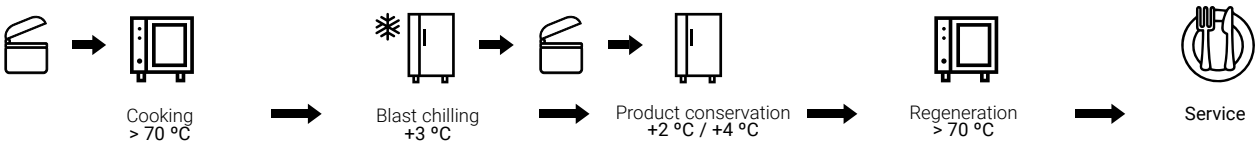


Cook&Chill solutions



General characteristics

- Kit of elements to make a stacking system “Cook & Chill” with an oven and a blast chiller or freezer.
- When ordering a "Cook & Chill" column, the oven code, the chiller code and the code of the corresponding kit of elements for column assembly, or the corresponding code for the most common assemblies, must be specified.
- **Fagor Professional supplies the column of ovens ready assembled and finished from the factory.**



	MODEL	DESCRIPTION	CODE	€
	KIT C&C-0623	Cook&Chill assembly kit for iKORE 0623 oven + ABCO 0623 blast chiller	19087772	979
	KIT C&C-061	Cook&Chill assembly kit for iKORE 061 oven + ABCO 061 blast chiller	19088139	478
	KIT C&C-061 G	Cook&Chill assembly kit for iKORE 061 gas oven with boiler + ABCO 061 blast chiller	19095521	478



The importance of using blast chillers

Blast chillers are machines designed to quickly lower the temperature of food from 90°C after cooking to a refrigeration temperature of +3°C in no more than 90 minutes, thus preventing bacteria from multiplying.

Our different ranges of mixed blast chillers, with built-in freezing cycle, can lower the temperature of the product to -18 ºC in a time of 4 hours, thus achieving a very fast freezing of the food, avoiding, in addition to the increase in bacterial flora, the formation of macrocrystals.

Our Cook&Chill selection

The combined use of ovens and blast chillers allows you to be more efficient, as it makes it easier for you to programme your work in the kitchen.

The correct use of blast chillers with combi ovens results in less waste, time savings and a product that is served at the right time.

Cook & Chill 0623
30-60 meals per day



Oven + Blast chiller

MODEL		CODE	€
APW-0623-E R S SW K		19079298	8.796
Kit A-23		19106481	72
Kit C&C-0623		19087772	979
ABCO-06 2/3 HC	50HZ	19087540	4.729
	60Hz	19097559	4.895

C&C 0623 Solution

Cook & Chill 061
50-100 meals per day

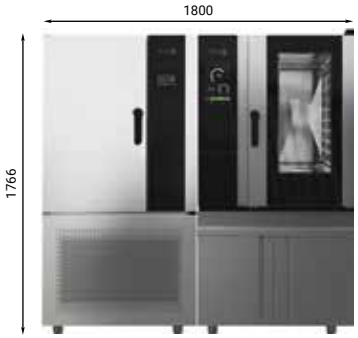


Oven + Blast chiller

MODEL		CODE	€
APW-061-E R S SW K		19078616	10.356
Kit Z-11		19087303	142
Kit C&C-061		19088139	478
ABCO-061	50Hz	19105609	8.059
	60Hz	19111029	8.173

C&C 061 Solution

Cook & Chill 101
80-150 meals per day



Oven + Stand + Blast chiller

MODEL		CODE	€
APW-101-E R S SW K		19078668	13.401
Kit Z-11		19087303	142
SH-11-65 BCP		19079211	1.708
ABCO-101 HC	50Hz	19105605	10.560
	60Hz	19111030	10.792

C&C 101 Solution

· Complete your ideal solution with our packaging machines and oven accessories: hoods, trolleys and frames, trays…

· See more blast chiller models in the refrigeration section.

(*) Without condensing unit.

Cook & Chill 102
150-250 meals per day



Oven + Stand + Blast chiller

MODEL		CODE	€
APW-102-E R S SW K		19079785	16.775
Kit Z-21		19087306	213
SH-21-65 BCP		19082394	2.050
ABCO-102	50Hz	19091443	16.712
	60Hz	19091444	17.073

C&C 102
Solution singular

Cook & Chill 201
150-250 meals per day



Oven + Roll in blast chillers

MODEL	CODE	€
APW-201-E R S SW T K	19079328	21.782
RBP-201 50/60Hz	19089779	19.755

C&C 201
Solution singular

Cook & Chill 202
200-400 meals per day



Oven + Roll in blast chillers

MODEL	CODE	€
APW-202-E R S SW T K	19078839	30.909
RBM-202 50/60Hz	19089790	25.532

C&C 202
Solution singular

· Complete your ideal solution with our packaging machines and oven accessories: hoods, trolleys and frames, trays...
· See more blast chiller models in the refrigeration section.
(*) Without condensing unit.

Oven cleaning

Solid iWash SW

	MODEL	DESCRIPTION	CODE	€
	**OVENCLEAN**: Bucket of detergent tablets - 75 units		19086761	106
	Detergent for degreasing and cleaning ovens with solid iWash cleaning system (SW): - Powerful cleaning: Dissolves and removes the most stubborn organic fouling, such as grease. - Ultra-concentrated formula: Ensures deep and reliable cleaning with small doses. - No phosphates or hazardous substances: Safe and environmentally friendly, ideal for the food industry. - Compatible with Ovenbrite: the complementary polishing agent for a perfect finish.			
	**OVENBRITE**: Bucket of rinse aid tablets - 75 units		19086763	85
	Water-soluble rinse aid for ovens with solid iWash cleaning system (SW): - Anti-limescale effect: Active protection against limescale deposits. - Prolongs the service life: Advanced ingredients care for and preserve the performance of the oven. - Exceptional results: Clean, hygienic and shiny cooking chamber after each cleaning cycle, ready to use in optimal conditions.			

Liquid iWash LW

	MODEL	DESCRIPTION	CODE	€
	**DECAFORN**: Liquid detergent 10l can (external connection)		19086053	80
	Degreasing liquid detergent for ovens with liquid iWash cleaning system (LW): - Advanced formulation: effective degreasing and scale removal. - Superior performance: powerful action with a small dosage. - Protects surfaces: keeps stainless steel in a perfect condition with no risk of scratching or dulling.			
	**HIDROFORN**: Liquid rinse aid 10l can (external connection)		19086054	60
	Water repellent and drying liquid rinse aid for ovens with liquid iWash cleaning system (LW): - High performance: acts as a brightener, drier, neutraliser and water repellent protector. - Limescale removal: removes limescale deposits and prevents redeposition of lime particles. - Long-lasting shine: ensures a glossy, residue-free finish. - Odour and flavour free: guarantees a clean and neutral process, without altering the food.			

Basic wash (manual)

	MODEL	DESCRIPTION	CODE	€
	**KOI PLUS**: Degreaser - 4 x 6kg bottles pack (spray mode)		19086765	271
	Oven degreaser canisters for basic cleaning system ovens (without W), for manual application.			

Water treatment

Cartridge filtration systems:

Using properly treated water at each catering point ensures that water failures are kept to a minimum and recipes can be produced with the quality customers demand. Oven filters ensure protection against limescale deposits, the effects of chlorine and particles in the water, as well as corrosion. This saves on repair costs and provides a clean and hygienic oven image to match the business standards.

By measuring two parameters: hardness and chlorides, we can determine which filter the oven requires:

PARAMETER	RECOMMENDATION	PROTECTION	FILTER
Water hardness	**> 6 dH*: Anti-limescale filter** * Even if the hardness is less than 6 dH°, the use of the filter is always recommended to prevent problems with chlorine and particles coming from tap water.	- Retains particles - Removes chlorine - Prevents limescale formation	Ovens until 6 x GN1/1: **C500** (K-061, K-101, 0623, 061) Ovens from 10 x GN1/1 : **C1100** (062, 101, 102, 201, 202)
Chlorides	**> 150 mg/l : Anti-limescale + anti-corrosion filter**	- Retains particles - Removes chlorine - Prevents limescale formation - Prevents the formation of gypsum - Prevents corrosion	**X1100**

Anti-limescale filtering

	MODEL	DESCRIPTION	CODE	€
	Kit C500	First installation kit - Water filtration system for ovens. Anti-limescale treatment, standard capacity. Includes: Head + cartridge C500 + flowmeter + 3/8 - 3/4 adapter for filtering water containing lime scale	19111541	658
	Kit C1100	First installation kit - Water filtration system for ovens. Anti-limescale treatment, large capacity. Includes: Head + cartridge C1100 + flowmeter + 3/8 - 3/4 adapter for filtering water containing lime scale	19111542	837
	C500	Replacement cartridge for filter kit C500	19111544	410
	C1100	Replacement cartridge for filter kit C1100	19111547	584

*The cartridge shall be replaced when the water consumption of the oven has reached the litre capacity of the filter, with a maximum replacement period of one year.

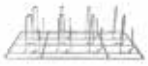
Anti-limescale + anti-corrosion filtering

	MODEL	DESCRIPTION	CODE	€
	Kit X1100	First installation kit - Water filtration system for ovens. Anti-limescale and anti-corrosion treatment. Includes: Filter head + filter X1100 + flow meter + 3/8 - 3/4 adapter for filtering water containing lime and salinity.	19111543	668
	X1100	Replacement cartridge for filter kit X1100	19111548	425

*The cartridge shall be replaced when the water consumption of the oven has reached the litre capacity of the filter, with a maximum replacement period of one year.

OTHER ACCESSORIES

Gastronorm trays

	MODEL	CAPACITY	DIMENSIONS (WxL)	DEPTH (mm)	CODE	€
Grid - AISI-304 1mm (EN631)						
	GRID 2/3	-	GN-2/3 (325x354 mm)	-	19058664	48
	GRID 1/1	-	GN-1/1 (325x530 mm)	-	19085067	54
	GRID 2/1	-	GN-2/1 (650x530 mm)	-	19085068	99
Grills and grease trays						
	PO 1/1-8	8 chickens	GN-1/1 (325x530 mm)	-	19001496	247
	CO 1/1	Ribs	GN-1/1 (325x530 mm)	-	19000545	237
Grease collector						
	BRG 1/1	5l	GN-1/1 (325x530 mm)	-	19107594	361
	BRG 2/1	10l	GN-2/1 (650x530 mm)	-	19107615	425
Frying trays						
	FRI 2/3	-	GN-2/3 (325x354 mm)	40	19058655	267
	FRI 1/1	-	GN-1/1 (325x530 mm)	40	19012415	285
Flat trays						
	GN 2/3-20	1,70l	GN-2/3 (325x354 mm)	20	19058658	30
	GN 2/3-40	3,2l	GN-2/3 (325x354 mm)	40	19058659	50
	GN 1/1-20	2,50l	GN-1/1 (325x530 mm)	20	19001669	37
	GN 1/1-40	5,50l	GN-1/1 (325x530 mm)	40	19048493	58
	GN 1/1-65	9,50l	GN-1/1 (325x530 mm)	65	19048494	61
	GN 1/1-100	14,00l	GN-1/1 (325x530 mm)	100	19048495	77
	GN 2/1-20	3,00l	GN-2/1 (650x530 mm)	20	19001673	97
	GN 2/1-40	10,50l	GN-2/1 (650x530 mm)	40	19001674	105
	GN 2/1-65	18,50l	GN-2/1 (650x530 mm)	65	19001675	107
	GN 2/1-100	28,00l	GN-2/1 (650x530 mm)	100	19001672	155
Perforated trays						
	GNP 2/3-20	1,7l	GN-2/3 (325x354 mm)	20	19058660	30
	GNP 2/3-40	3,2l	GN-2/3 (325x354 mm)	40	19058661	49
	GNP 1/1-40	5,5l	GN-1/1 (325x530 mm)	40	19001677	52
	GNP 1/1-65	9,5l	GN-1/1 (325x530 mm)	65	19048496	61
	GNP 1/1-100	14l	GN-1/1 (325x530 mm)	100	19001676	76
	GNP 2/1-40	10,5l	GN-2/1 (650x530 mm)	40	19001680	125
	GNP 2/1-65	18,5l	GN-2/1 (650x530 mm)	65	19001681	127
	GNP 2/1-100	28l	GN-2/1 (650x530 mm)	100	19001679	189

	MODEL	CAPACITY	DIMENSIONS (WxL)	DEPTH (mm)	CODE	€
Granite trays						
	TP 2/3-20	1,7l	GN-2/3 (325x354 mm)	20	19058663	63
	TP 2/3-40	3,2l	GN-2/3 (325x354 mm)	40	19059569	76
	TP 1/1-20	2,5l	GN-1/1 (325x530 mm)	20	19001978	101
	TP 1/1-40	5,5l	GN-1/1 (325x530 mm)	40	19001979	113
	TP 1/1-65	9,5l	GN-1/1 (325x530 mm)	65	19001980	133
	TP 2/1-20	3,5l	GN-2/1 (650x530 mm)	20	19001981	126
	TP 2/1-40	10,5l	GN-2/1 (650x530 mm)	40	19001982	142
	TP 2/1-65	18,50l	GN-2/1 (650x530 mm)	65	19001983	154
Pastry trays						
	BPA 2/3 Flat	-	GN-2/3 (325x354 mm)	-	19058657	109
	BPA 1/1 Flat	-	GN-1/1 (325x530 mm)	-	19000313	120
	BPP 2/3 Perforated	-	GN-2/3 (325x354 mm)	-	19058656	109
	BPP 1/1 Perforated	-	GN-1/1 (325x530 mm)	-	19000314	150
	BB 1/1 Baguettes	4 cavities	GN-1/1 (325x530 mm)	-	19107820	85
	BB 60/40 Baguettes	5 cavities	BAKE 60/40 (600x400)	-	19107822	108
	BP 60/40 Perforated	-	BAKE 60/40 (600x400)	-	19111321	120
	BP 60/40 Flat	-	BAKE 60/40 (600x400)	-	19111322	120
Mould trays						
	MT 2/3 6	6 cavities	GN-2/3 (325x354 mm)	10 Ø x 15H	19107800	169
	MT 1/1 11	11 cavities	GN-1/1 (325x530 mm)	10 Ø x 15H	19107811	194
Griddle grids to roast or mark						
	MG 2/3	-	GN-2/3 (325x354 mm)	-	19058654	223
	MG 1/1	-	GN-1/1 (325X530 mm)	-	19001460	274
	GRILL 1/1	-	GN-1/1 (325x530 mm)	(Perforated)	19002844	315
	FG 2/3	-	GN-2/3 (325x354 mm)	-	19059568	324
	FG 1/1	-	GN-1/1 (325X530 mm)	-	19076583	433

Cooking accessories

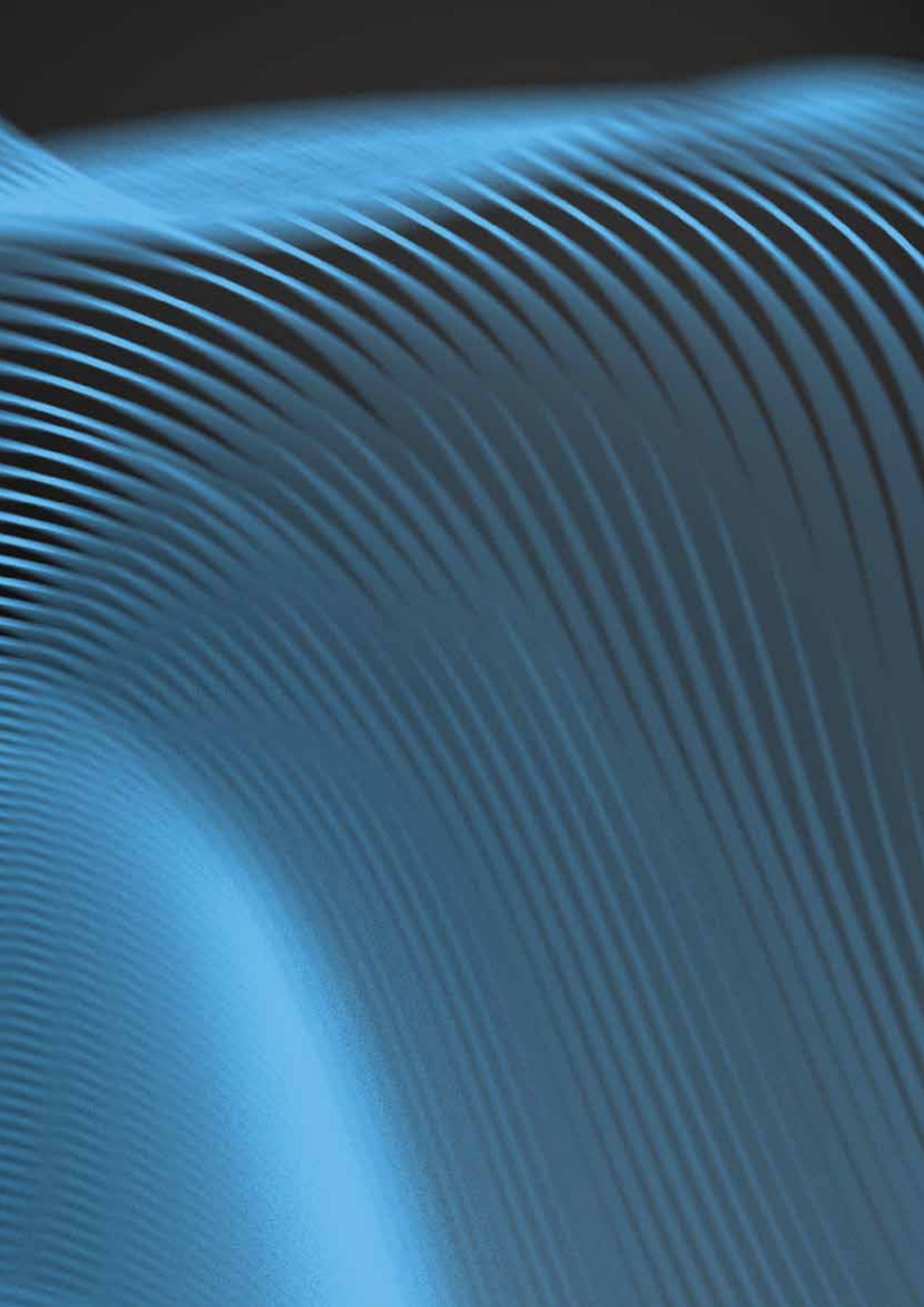
Smoker

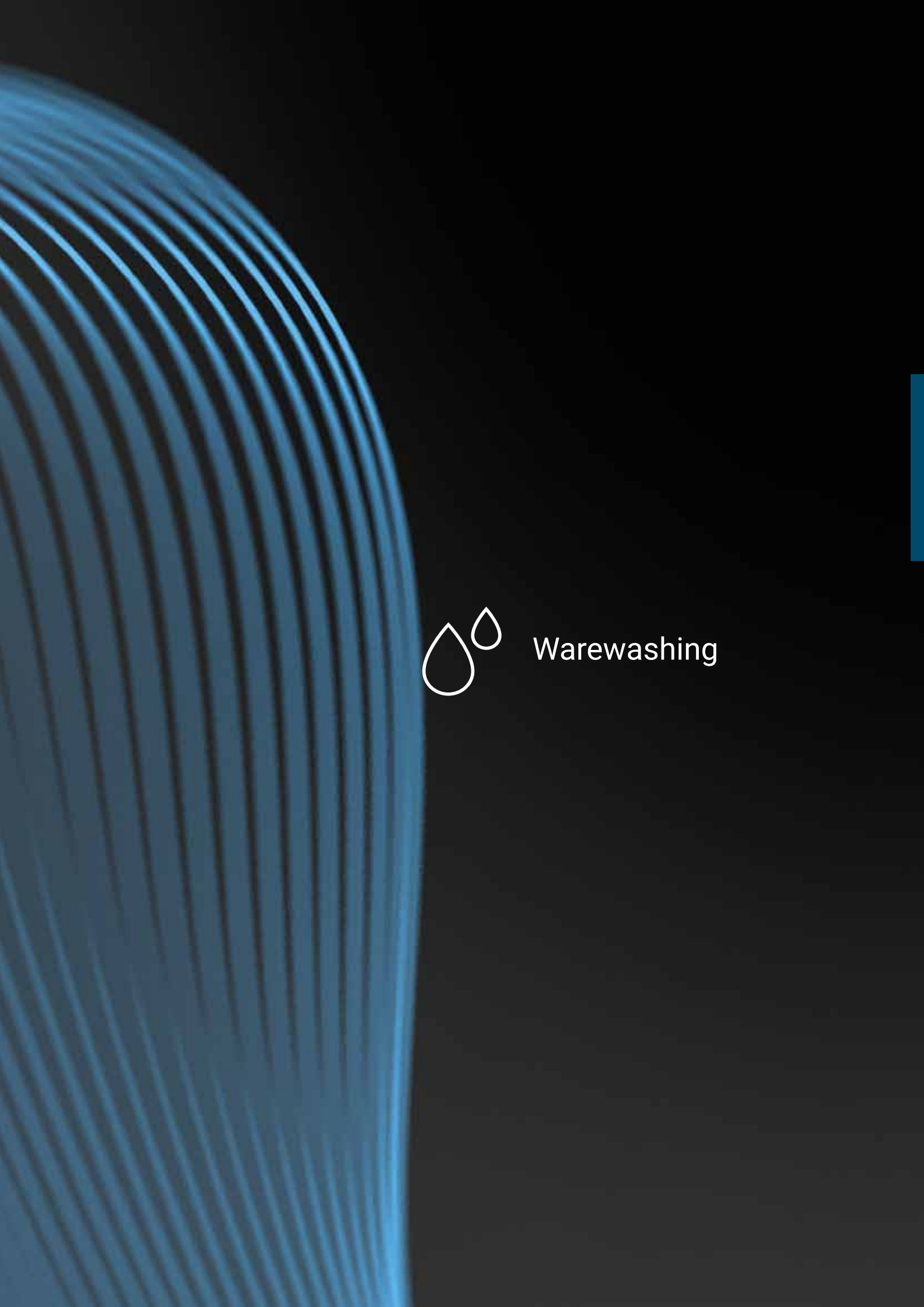
	MODEL	POWER (W)	VOLTAGE	HZ	DIMENSIONS (mm)	CODE	€
	SMOKER	250	230V 1N	50/60	95 x 268 x 54	19059112	698

Additional external probe

	MODEL	DESCRIPTION	CODE	€
	Kit SV*	SousVide external temperature control probe kit for vacuum cooking	19087745	237
	Kit ST*	External single point temperature control probe kit.	19087746	237
	Kit SS	External support for ST and SV probes	19107627	33

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




Warewashing

FagorKonnect
Foodservice

Get to know how FagorKonnect potentiates the functionality of the devices, specifically the dishwashing.



Specific graphs designed for dishwashing analysis:

To perform dishwashing equipment analysis focusing on specific aspects such as device status, error analysis, and cycles run per programme and per day, you could use intuitive and specific graphics that highlight the information.



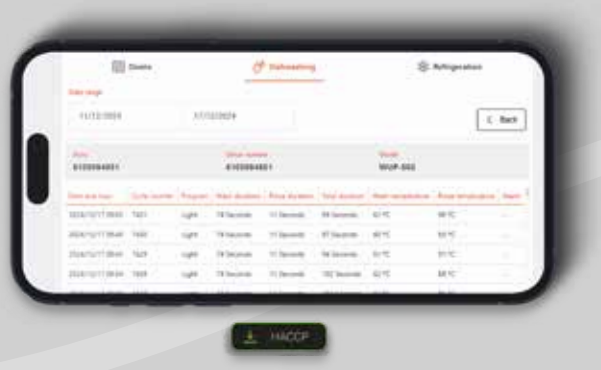


Detailed information displayed in real time:

Key data will be displayed to monitor dishwashing equipment and perform actions such as setting parameters, switching the equipment on or off or network configuration.

View and download the HACCP of a particular device:

HACCP for a specific device is available. Obtains a graph over a range of selected dates.



Next generation Dishwashing.

iNOVA
GENERATION

Innovative washing technology for unique results.



Warewashing

Small and medium productions..... **177**
Utensil washers..... **209**
Rack conveyors..... **213**
Flight type dishwashers..... **231**
Baskets..... **243**

WATER CONNECTION SPECIFICATIONS:

pH: 6,5 ÷ 7.5	
Total water hardness:	5÷ 10 °fH
	3,5 ÷ 7 °eH
	2,8 ÷ 5,6 °dH
Impurities: Ø < 0,08 mm	
Chlorides: ≤ 100 mg/l	
Chlorine: 0 ÷ 0,5 mg/l	
Conductivity: 400 ÷ 2.000 µS/cm	

Operating problems resulting from a faulty installation that does not comply with the above premises will not be considered under warranty.

STOCK This applies to 50 Hz models.



The small and versatile solution for brilliant results.

Small and medium productions

Introduction **179**
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Hood type dishwashers **195**
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— Accessories **205**
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		CONCEPT | C	CONCEPT+ | P			ADVANCE | A
		MAINS PRESSURE (2-4 BAR)	MAINS PRESSURE (2-4 BAR)	RINSE PUMP (1-4 BAR)		RINSE PUMP (1-4 BAR)
Glasswashers (G)	400X400	WGC-400 (1)	WGP-400 (1)	WGP-401 (1)		
Front loading dishwashers (U)	500X500	WUC-502 WUC-500 (1)	WUP-502	WUP-503	WUP-503 SN	WUA-503
Hood type dishwashers (H)	500X500	WHC-502	WHP-502	WHP-503	WHP-503 SN	WHA-503

(1) Single-phase version.

Interface

ADVANCE | A

CONCEPT+ | P

FagorKonnect

CONCEPT | C



White
Machine not ready

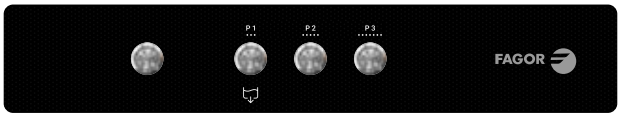
Green
Machine ready

Blue
In progress

- 2.8" backlit colour (TFT) liquid crystal display.
- Colour-coded status indicators.
- Display of operating parameters, such as wash and rinse temperatures or cycle times.
- Indicators of tank and boiler heaters operations.
- Self-diagnosis and error signalling.
- Timer function to be able to schedule the machine to switch on or off at a specific time.
- Power-saving mode (stand-by): Reduction of power consumption when the machine is not in operation.
- User-selectable programmes according to equipment use (glass, crockery and bar) and machine-specific programmes.
- Machine self-cleaning programmes in models with drain pump (B) and softener (S).

Self-cleaning | **Emptying** | **Auto-filling** | **Intelligent resin regeneration**

- Technical menu (via password)
  - · View of all the inputs of the electronics and act on the outputs to facilitate the quick detection of problems.
  - · Modification of operating parameters, such as heating temperatures, washing and rinsing times, etc.
  - · Scheduled maintenance: the time between warnings to perform maintenance on the machine can be edited with the intention of reducing possible breakages and maintaining the machine's performance.
- HACCP: download HACCP information.
- Connectivity (K) as an option (Wi-fi and Ethernet).
- Sensorisation options (Z) including:
  - · Chemical dosing control (DA).
  - · Control of low chemical level by means of probes (L), available as an accessory, with warning on the control panel.



- Electromechanical interface with three or four robust backlit pushbuttons depending on the type of machine. One button for power on and the rest for programmes, the light of which indicates the selected programme (flashing) or machine is ready (steady).
- Additional programmes by long pressing of the buttons:
  - · Cold rinse (C)
  - · Self-cleaning (in models with drain pump- B)
  - · Drain (in models with drain pump- B)
  - · Extended cycle (hood type dishwasher)
- Optional two digit LED displays (T) to indicate wash and rinse temperatures, as well as alphanumeric status and error codes. They also include operating indicators for tank and boiler heaters.

Model + T



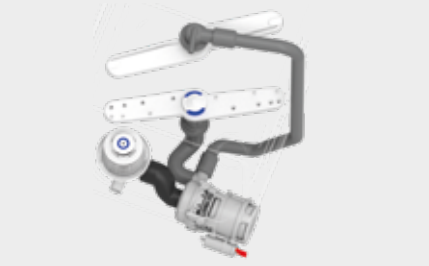
Concept +
Membrane keypad with 5 buttons.

Advance
Capacitive touch display. Illuminated push buttons and the multi coloured START button that changes colour depending on the machine status.

Common characteristics

Dual-flow wash pumps with soft-start

- Dual-flow wash pumps: one input and two outputs, one for each arm, without the need to split the flow to avoid power loss and reduce noise.
- The cycle starts slowly and gradually increases to maximum speed to prevent light items such as glassware and crockery from falling out.



Duo-KLIP wash/rinse arms

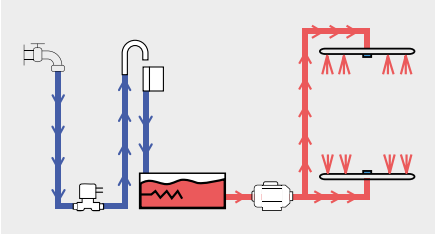
- A combined wash and rinse arm at the same level, made of composite material, in stainless steel as option (X), preventing the two arms from getting in each other's way.
- Washing and rinsing orifices designed to reach the most inaccessible places. They spray water precisely, achieving lower water consumption, reducing electricity and chemical consumption.
- The clip-on snap-on coupling makes it easy to assemble and disassemble for cleaning.



Characteristics according to model

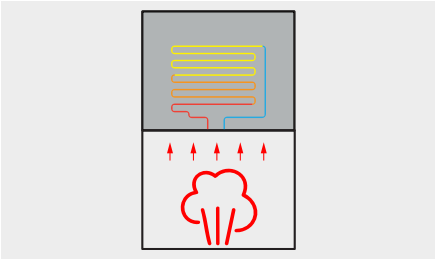
Rinse pump and thermostop

- Rinse even at low mains pressure (1 bar).
- The temperature of the water in the boiler is constant throughout the rinse.
- Type A nonreturn device in compliance with EN 1717.
- Accurate rinse aid dosing with a constant water flow.
- Thermostop: starts the rinse when the rinse temperature required for a hygienic wash result and correct drying of the dishes has been reached.



Energy Recovery System (RC)

- Minimizes the steam released to create a more comfortable working environment while using the heat from the unit to further heat the incoming water and reduce energy costs.
- The process is carried out at the end of the cycle for 40 seconds (configurable) increasing the temperature of the incoming water from 10ºC to 25ºC, which means that a cold water connection (15-25ºC) is recommended.



Smart softener (S)

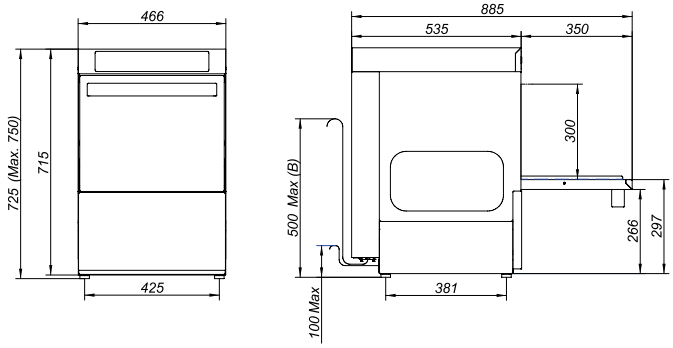
- Integrated softener that provides continuous soft water. This allows the detergent and rinse aid to work to their full effect and considerably reduces limescale deposits in the machine.
- The user can easily refill the tank and a sensor warns when the salt tank needs to be refilled.
- Smart resin regeneration that guarantees uninterrupted washing because the process does not stop to regenerate the resin. It performs the regeneration fully automatically and invisibly for the customer. Water quality is always constant.



Dimensions

Glasswashers (G)

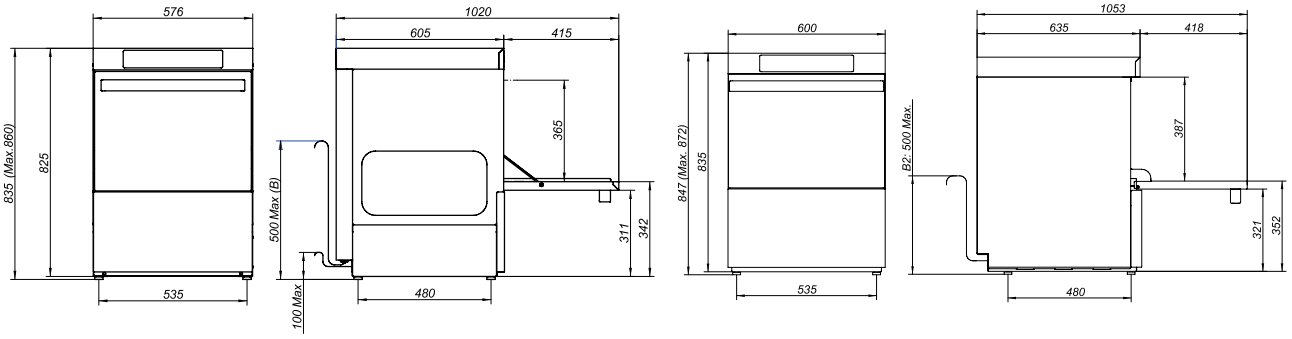
WGC-400/ WGP-400/ WGP-401



Front loading dishwashers (U)

WUC-500/ WUC-502/ WUP-502/ WUP-503

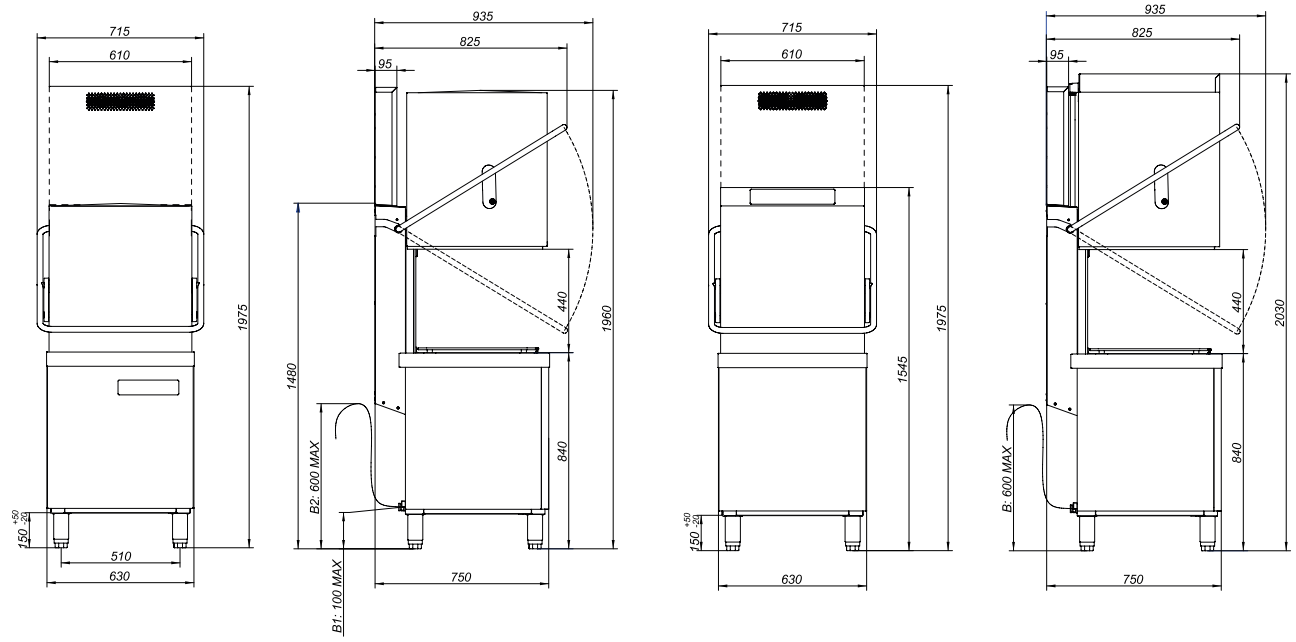
WUA-503



Hood type dishwashers (H)

WHC-502 (RC)/ WHP-502 (RC)/ WHP-503 (RC)

WHA-503 (RC)



Glasswashers 400x400

FagorKonnect Foodservice



General features

- 2.8" backlit colour liquid crystal display (TFT) and five-buttons membrane keypad.
- Stamped tank with slope for a complete drainage.
- Stamped basket guides.
- Sides of the washing chamber in partial double-skin and integral double-skin door.
- Double in stages filtration system. Composite tank surface filters as standard.
- Dual-flow wash pump with soft-start.
- Duo-KLIP upper and lower wash/rinse arms made of composite material.
- Hydraulic (in models with mains pressure WGP-400) or peristaltic (in models with rinse pump WGP-401) rinse aid dispenser as standard.
- Thermostop in models with rinse pump (WGP-401).





Technical data

Max. theoretical productivity (1)		Baskets/h	40
Dimensions (2)		mm	466x535x725
Net weight		Kg	34
Tank capacity		L	9
Boiler capacity		L	4
Tank heater power		kW	0,8
Boiler heater power		kW	2,4
Wash pump power	50Hz	kW	0,29
	60Hz	kW	0,36
Rinse pump power		kW	0,13
Drain pump power		kW	0,04
Total power	50Hz	kW	3,49
	60Hz	kW	3,56
Total amperes	50Hz	A	15,17
	60Hz	A	15,48
Connection		Sim/Alt	Simultaneous
Voltage		V	220-240 1N~
Supply water pressure min. - max. in WGP-400 models		bar	2-4
Supply water pressure min. - max. in WGP-400 S models		bar	3-4
Supply water pressure min. - max. in WGP-401 models		bar	1-4
Supply water temperature max.		ºC	60
Level of protection against water		IPX	3

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE) (3)	DURATION (S)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Programmes for GLASS - as standard					
	Light	2,1	90	60	65
	Standard	2,1	120	60	65
	Intensive	2,1	180	60	65
	Cold rinse (4)	2,1	90	65	65
Additional programmes					
Programmes for CROCKERY					
Programmes for BAR					

Codes and prices

	MODEL	CODE 50HZ	€	CODE 60HZ	€	RINSE PUMP	SMART SOFTENER (S)	COLD RINSE (C) (5)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
STOCK	WGP-400	19109781	2.329	19110573	2.354					
	WGP-400 B	19110484	2.529	19110574	2.554				x	
	WGP-400 D	19110485	2.507	19110575	2.532					x
STOCK	WGP-400 B D	19110486	2.707	19110576	2.732				x	x
	WGP-400 C	19110487	2.419	19110577	2.444			x		
	WGP-400 C B	19110488	2.619	19110578	2.644			x	x	
	WGP-400 C D	19110489	2.597	19110579	2.622			x		x
	WGP-400 C B D	19110490	2.797	19110580	2.822			x	x	x
	WGP-400 S	19110491	2.734	19110581	2.759		x			
	WGP-400 S B	19110492	2.934	19110582	2.959		x		x	
	WGP-400 S D	19110493	2.912	19110583	2.937		x			x
	WGP-400 S B D	19110494	3.112	19110584	3.137		x		x	x
	WGP-401	19108942	2.629	19110586	2.704	x				
	WGP-401 B	19110495	2.829	19110588	2.904	x			x	
	WGP-401 D	19110496	2.807	19110589	2.882	x				x
	WGP-401 B D	19110497	3.007	19110590	3.082	x			x	x
	WGP-401 S	19108391	3.034	19110591	3.109	x	x			
	WGP-401 S B	19110498	3.234	19110592	3.309	x	x		x	
	WGP-401 S D	19110499	3.212	19110593	3.287	x	x			x
	WGP-401 S B D	19110500	3.412	19110594	3.487	x	x		x	x

Options

DESCRIPTION	ABBREVIATION	€
Double-skin (6)	P	200
Round basket (+ support) 19110751 (+19110752) (7)	O	10
Glass rod basket 19107614 (8)	R	55
Connectivity	K	248
Sensorisation (9)	Z	149
UK plug (G type) (10)	CI	17
Australian model (11)	AU	99

Standard accessories

	Glass basket 19082432	pc	2
	Plates insert 19084452	pc	1
	Cutlery insert 19102721	pc	1

(1) Hot water supply at 50ºC.
(2) Adjustable height (+25/+0 mm).
(3) In models with mains pressure (WGP-400), consumption may vary depending on the supply water pressure. Water consumption per programme (2 bar): 2/ 2,2/ 2,5/ 2 l/ cycle.
(4) In machines with the cold rinse option (C), the second rinse is carried out with cold water, whereas without the option, the rinse is carried out with cold water by switching off the boiler heating element.
(5) Not compatible with models with water softener (S).
(6) Increases the width of the machine by 20 mm, 10 mm in each side.
(7) This option excludes glass baskets (19082432) and plates insert (19084452) from the standard accesories.
(8) This option excludes the standard accessories.
(9) Standard in models with water softener (S).
(10) Power reduction to limit consumption to 13A.
(11) Includes Australian plug (I type) and Watermark approval.

Glasswashers 400x400













General features

- Electromechanical interface with robust backlit pushbuttons. "T" models with two digit LED displays.
- Stamped tank with slope for a complete drainage.
- Stamped basket guides.
- Sides of the washing chamber in partial double-skin and integral double-skin door.
- Double in stages filtration system. Composite tank surface filters as standard.
- Dual-flow wash pump with soft-start.
- Duo-KLIP upper and lower wash/rinse arms made of composite material.
- Rinsing with mains pressure.
- Hydraulic rinse aid dispenser as standard.





Technical data

Max. theoretical productivity (1)		Baskets/h	30
Dimensions (2)		mm	466x535x725
Net weight		Kg	34
Tank capacity		L	9
Boiler capacity		L	4
Tank heater power		kW	0,8
Boiler heater power		kW	2,4
Wash pump power	50Hz	kW	0,29
	60Hz	kW	0,36
Drain pump power		kW	0,04
Total power	50Hz	kW	3,49
	60Hz	kW	3,56
Total amperes	50Hz	A	15,17
	60Hz	A	15,48
Connection		Sim/Alt	Simultaneous
Voltage		V	220-240 1N~
Supply water pressure min. - max.		bar	2-4
Supply water temperature max.		ºC	60
Level of protection against water		IPX	3

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE) (3)	DURATION (S)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Standard programmes					
P1	Standard	2	120	60	65
P2	Intensive	2	180	60	65

Codes and prices

	MODEL	CODE 50HZ	€	CODE 60HZ	€	LED DISPLAYS (T)	COLD RINSE (C)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
STOCK	WGC-400	19106152	1.999	19110595	2.024				
	WGC-400 B	19108044	2.199	19110596	2.224			x	
	WGC-400 D	19109535	2.177	19110597	2.202				x
STOCK	WGC-400 B D	19110501	2.377	19110598	2.402			x	x
	WGC-400 C	19110504	2.089	19110603	2.114		x		
	WGC-400 C B	19110505	2.289	19110604	2.314		x	x	
	WGC-400 C D	19110506	2.267	19110605	2.292		x		x
	WGC-400 C B D	19110507	2.467	19110606	2.492		x	x	x
	WGC-400 T	19109534	2.159	19110599	2.184	x			
	WGC-400 T B	19107969	2.359	19110600	2.384	x		x	
	WGC-400 T D	19110502	2.337	19110601	2.362	x			x
	WGC-400 T B D	19110503	2.537	19110602	2.562	x		x	x
	WGC-400 T C	19110508	2.249	19110607	2.274	x	x		
	WGC-400 T C B	19110509	2.449	19110608	2.474	x	x	x	
	WGC-400 T C D	19110510	2.427	19110609	2.452	x	x		x
	WGC-400 T C B D	19104296	2.627	19110610	2.652	x	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Double-skin (4)	P	200
Round basket (+ support) 19110751 (+19110752) (5)	O	10
Glass rod basket 19107614 (6)	R	55
UK plug (G type) (7)	CI	17
Australian model (8)	AU	99

Standard accessories

	Glass basket 19082432	pc	2
	Plates insert 19084452	pc	1
	Cutlery insert 19102721	pc	1

(1) Hot water supply at 50ºC.
(2) Adjustable height (+25/+0 mm).
(3) Consumption for a supply water pressure of 2 bar. At higher pressures the consumption will increase.
(4) Increases the width of the machine by 20 mm, 10 mm in each side.
(5) This option excludes glass baskets (19082432) and plates insert (19084452) from the standard accesories.
(6) This option excludes the standard accessories.
(7) Power reduction to limit consumption to 13A.
(8) Includes Australian plug (I type) and Watermark approval.

ADVANCE

Front loading dishwashers 500x500

FagorKonnect Foodservice



General features

- 2.8" backlit colour liquid crystal display (TFT) and capacitive touch display.
- Tank, rear door and basket guides are stamped and all edges, including the vertical ones, are rounded to facilitate the draining of impurities. There are no points where dirt accumulates.
- The machine is built with integral double-skin.
- Soundproofed and heat-resistant double-skin door.
- Cushioned counterbalanced door.
- Hygienic tank heater.
- Triple in stages filtration system. Stainless steel tank surface filter as standard and waste collection basket.
- Boiler with insulation.
- Dual-flow wash pump with soft-start.
- Duo-KLIP upper and lower wash/rinse arms made of composite material.
- Rinse pump, drain pump and peristaltic rinse aid dispenser as standard.
- Thermostop.
- Multipower as standard.





Technical data

Max. theoretical productivity (1)	Baskets/h	40
Dimensions (2)	mm	600x635x847
Net weight	Kg	60
Tank capacity	L	20
Boiler capacity	L	7
Tank heater power	kW	1
Boiler heater power	kW	5,6
Wash pump power	kW	0,68
Rinse pump power	kW	0,13
Drain pump power	kW	0,04
Total power	kW	Multipower
Total amperes	A	
Connection	Sim/Alt	
Voltage	V	
Supply water pressure min-max.	bar	1-4
Supply water temperature max.	ºC	60
Supply water temperature max. in WUA-503 S models	ºC	25
Level of protection against water	IPX	4

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE)	DURATION (S)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Programmes for CROCKERY- as standard					
	Light	2,3	90	60	85
	Standard	2,6	120	60	85
	Intensive	3	180	60	85
	Cutlery	3	300	65	85
Additional programmes					
Programmes for GLASS					(3)
Programmes for BAR					

Multipower

VOLTAGE (V)	STAN-DARD	TOTAL AMP. (A)	TOTAL POWER (kW)	CONNECT. (Sim/Alt)	TANK POWER (kW)	BOILER POWER (kW)	PUMP POWER (kW)
220V-240V 1N~	**x**	**15,42**	**3,55**	**Sim**	**1**	**1,87**	**0,68**
220V-240V 1N~		19,48	4,48	Sim	1	2,8	0,68
220V-240V 1N~		23,54	5,41	Sim	1	3,73	0,68
380V-415V 3N~		15,42	7,28	Sim	1	5,6	0,68
220V-240V 3~		21,36	7,28	Sim	1	5,6	0,68

Codes and prices

	MODEL	CODE 50HZ	€	CODE 60HZ	€	RINSE PUMP	SMART SOFTENER (S)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
	WUA-503	19110511	4.412	19110611	4.487	x		x	
STOCK	WUA-503 D	19106122	4.590	19110612	4.665	x		x	x
	WUA-503 S	19110512	4.837	19110613	4.912	x	x	x	
STOCK	WUA-503 S D	19105092	5.015	19110614	5.090	x	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Stainless steel wash and rinse arms	X	340
Glass rod basket 19107616 (4)	R	98
Connectivity	K	248
Sensorisation (5)	Z	149
UK plug (G type) (6)	CI	17
Australian model (7)	AU	99

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19000792	pc	1

(1) Cold water supply at 15ºC and machine set to maximum power.
(2) Adjustable height (+25/+0 mm).
(3) The second rinse is carried out with cold water by switching off the boiler heating element.
(4) This option excludes the standard accessories.
(5) Standard in models with water softener (S).
(6) Power reduction to limit consumption to 13A.
(7) Includes Australian plug (I type) and Watermark approval.

Front loading dishwashers 500x500

FagorKonnect Foodservice



General features

- 2.8" backlit colour liquid crystal display (TFT) and five-buttons membrane keypad.
- Stamped tank with slope for a complete drainage.
- Stamped basket guides.
- Sides of the washing chamber in partial double-skin and integral double-skin door.
- Triple in stages filtration system. Composite tank surface filters as standard.
- Boiler with insulation.
- Dual-flow wash pump with soft-start.
- Duo-KLIP upper and lower wash/rinse arms made of composite material.
- Hydraulic (in models with mains pressure- WUP-502) or peristaltic (in models with rinse pump- WUP-503) rinse aid dispenser as standard.
- Thermostop in models with rinse pump (WUP-503).
- Multipower as standard.





Technical data

Max. theoretical productivity (1)	Baskets/h	40
Dimensions (2)	mm	576x605x835
Net weight	Kg	55
Tank capacity	L	20
Boiler capacity	L	7
Tank heater power	kW	2,8
Boiler heater power	kW	5,6
Wash pump power	kW	0,68
Rinse pump power	kW	0,13
Drain pump power	kW	0,04
Total power	kW	Multipower
Total amperes	A	
Connection	Sim/Alt	
Voltage	V	
Supply water pressure min. - max. in WUP-502 models	bar	2-4
Supply water pressure min. - max. in WUP-502 S models	bar	3-4
Supply water pressure min. - max. in WUP-503 models	bar	1-4
Supply water temperature max.	ºC	60
Level of protection against water	IPX	3

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE) (3)	DURATION (S)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Programmes for CROCKERY - as standard					
	Light	2,3	90	60	85
	Standard	2,6	120	60	85
	Intensive	3	180	60	85
	Cutlery	3	300	65	85
Additional programmes					
Programmes for GLASS					(4)
Programmes for BAR					

Multipower

VOLTAGE (V)	STAN-DARD	TOTAL AMP. (A)	TOTAL POWER (kW)	CONNECT. (Sim/Alt)	TANK POWER (kW)	BOILER POWER (kW)	PUMP POWER (kW)
220V-240V 1N~	**x**	**15,13**	**3,48**	**Alt**	**2,8**	**2,8**	**0,68**
220V-240V 1N~		19,19	4,41	Alt	2,8	3,73	0,68
380V-415V 3N~		15,13	6,28	Alt	2,8	5,6	0,68
220V-240V 3~		17,01	6,28	Alt	2,8	5,6	0,68

Codes and prices

	MODEL	CODE 50HZ	€	CODE 60HZ	€	RINSE PUMP	SMART SOFTENER (S)	COLD RINSE (C) (5)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
STOCK	WUP-502	19107921	2.880	19110615	2.905					
	WUP-502 B	19106121	3.080	19110616	3.105				x	
	WUP-502 D	19109548	3.058	19110617	3.083					x
STOCK	WUP-502 B D	19110513	3.258	19110618	3.283				x	x
	WUP-502 C	19110514	2.970	19110619	2.995			x		
	WUP-502 C B	19110515	3.170	19110620	3.195			x	x	
	WUP-502 C D	19110516	3.148	19110621	3.173			x		x
	WUP-502 C B D	19110517	3.348	19110622	3.373			x	x	x
	WUP-502 S	19109549	3.305	19110623	3.330		x			
	WUP-502 S B	19110518	3.505	19110624	3.530		x		x	
	WUP-502 S D	19110519	3.483	19110625	3.508		x			x
	WUP-502 S B D	19110520	3.683	19110626	3.708		x		x	x
STOCK	WUP-503	19105005	3.200	19110627	3.275	x				
	WUP-503 B	19107903	3.400	19110628	3.475	x			x	
	WUP-503 D	19109550	3.378	19110629	3.453	x				x
STOCK	WUP-503 B D	19104293	3.578	19110630	3.653	x			x	x
	WUP-503 S	19109551	3.625	19110631	3.700	x	x			
	WUP-503 S B	19107906	3.825	19110632	3.900	x	x		x	
	WUP-503 S D	19110521	3.803	19110633	3.878	x	x			x
	WUP-503 S B D	19105450	4.003	19110634	4.078	x	x		x	x

Options

DESCRIPTION	ABBREVIATION	€
Stainless steel wash and rinse arms (6)	X	340
Double-skin (7)	P	240
Glass rod basket 19107616 (8)	R	98
Connectivity	K	248
Sensorisation (9)	Z	149
UK plug (G type) (10)	CI	17
Australian model (11)	AU	99

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19000792	pc	1

(1) Cold water supply at 15ºC and machine set to maximum power.
(2) Adjustable height (+25/+0 mm).
(3) In models with mains pressure (WUP-502), consumption may vary depending on the supply water pressure. Water consumption per programme (2 bar): 2,2/ 2,4/ 2,7/ 2,7/ 2,7 l/cycle.
(4) In machines with the cold rinse option (C), the second rinse is carried out with cold water, whereas without the option, the rinse is carried out with cold water by switching off the boiler heating element.
(5) Not compatible with models with water softener (S).
(6) Includes stainless steel tank surface filters (SF).
(7) Increases the width of the machine by 20 mm, 10 mm in each side.
(8) This option excludes the standard accessories.
(9) Standard in models with water softener (S).
(10) Power reduction to limit consumption to 13A.
(11) Includes Australian plug (I type) and Watermark approval.

Front loading dishwashers 500x500



General features

- Electromechanical interface with robust backlit pushbuttons. "T" models with two digit LED displays.
- Stamped tank with slope for a complete drainage.
- Stamped basket guides.
- Sides of the washing chamber in partial double-skin and integral double-skin door.
- Triple in stages filtration system. Composite tank surface filters as standard.
- Dual-flow wash pump with soft-start.
- Duo-KLIP upper and lower wash/rinse arms made of composite material.
- Rinsing with mains pressure.
- Hydraulic rinse aid dispenser as standard.
- Multipower as standard.





Technical data

Max. theoretical productivity (1)	Baskets/h	40
Dimensions (2)	mm	576x605x835
Net weight	Kg	55
Tank capacity	L	20
Boiler capacity	L	7
Tank heater power	kW	2,8
Boiler heater power	kW	5,6
Wash pump power	kW	0,68
Rinse pump power	kW	0,13
Drain pump power	kW	0,04
Total power	kW	Multipower
Total amperes	A	
Connection	Sim/Alt	
Voltage	V	
Supply water pressure min. - max.	bar	2-4
Supply water temperature max.	ºC	60
Level of protection against water	IPX	3

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE) (3)	DURATION (S)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Standard programmes					
P1	Light	2,2	90	60	85
P2	Standard	2,2	120	60	85
P3	Intensive	2,2	180	60	85

Multipower

VOLTAGE (V)	STAN-DARD	TOTAL AMP. (A)	TOTAL POWER (kW)	CONNECT. (Sim/Alt)	TANK POWER (kW)	BOILER POWER (kW)	PUMP POWER (kW)
220V-240V 1N~	**x**	**15,13**	**3,48**	**Alt**	**2,8**	**2,8**	**0,68**
220V-240V 1N~		19,19	4,41	Alt	2,8	3,73	0,68
380V-415V 3N~		15,13	6,28	Alt	2,8	5,6	0,68
220V-240V 3~		17,01	6,28	Alt	2,8	5,6	0,68

Codes and prices

	MODEL	CODE 50HZ	€	CODE 60HZ	€	LED DISPLAYS (T)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
STOCK	WUC-502	19105105	2.630	19110635	2.655			
	WUC-502 B	19109544	2.830	19110636	2.855		x	
	WUC-502 D	19109546	2.808	19110637	2.833			x
STOCK	WUC-502 B D	19110522	3.008	19110638	3.033		x	x
	WUC-502 T	19109545	2.790	19110639	2.815	x		
	WUC-502 T B	19108785	2.990	19110640	3.015	x	x	
	WUC-502 T D	19110523	2.968	19110641	2.993	x		x
	WUC-502 T B D	19110524	3.168	19110642	3.193	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Stainless steel wash and rinse arms (4)	X	340
Double-skin (5)	P	240
Glass rod basket 19107616 (6)	R	98
UK plug (G type) (7)	CI	17
Australian model (8)	AU	99

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19000792	pc	1

(1) Cold water supply at 15ºC and machine set to maximum power.
(2) Adjustable height (+25/+0 mm).
(3) Consumption for a supply water pressure of 2 bar. At higher pressures the consumption will increase.
(4) Includes stainless steel tank surface filters (SF).
(5) Increases the width of the machine by 20 mm, 10 mm in each side.
(6) This option excludes the standard accessories.
(7) Power reduction to limit consumption to 13A.
(8) Includes Australian plug (I type) and Watermark approval.

Front loading dishwashers 500x500













General features

- Electromechanical interface with robust backlit pushbuttons. "T" models with two digit LED displays.
- Stamped tank with slope for a complete drainage.
- Stamped basket guides.
- Sides of the washing chamber in partial double-skin and integral double-skin door.
- Triple in stages filtration system. Composite tank surface filters as standard.
- Dual-flow wash pump with soft-start.
- Duo-KLIP upper and lower wash/rinse arms made of composite material.
- Rinsing with mains pressure.
- Hydraulic rinse aid dispenser as standard.





Technical data

Max. theoretical productivity (1)	Baskets/h	40
Dimensions (2)	mm	576x605x835
Net weight	Kg	55
Tank capacity	L	20
Boiler capacity	L	7
Tank heater power	kW	2,8
Boiler heater power	kW	2,8
Wash pump power	kW	0,68
Drain pump power	kW	0,04
Total power	kW	3,48
Total amperes	A	16
Connection	Sim/Alt	Alternate
Voltage	V	220-240 1N~
Supply water pressure min-max.	bar	2-4
Supply water temperature max.	ºC	60
Level of protection against water	IPX	3

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE) (3)	DURATION (S)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Standard programmes					
P1	Standard	2,2	120	60	85
P2	Intensive	2,2	180	60	85

Codes and prices

	MODEL	CODE 50HZ	€	CODE 60HZ	€	LED DISPLAYS (T)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
STOCK	WUC-500	19104935	2.430	19110643	2.455			
	WUC-500 B	19109540	2.630	19110644	2.655		x	
	WUC-500 D	19109541	2.608	19110645	2.633			x
STOCK	WUC-500 B D	19110525	2.808	19110646	2.833		x	x
	WUC-500 T	19105590	2.590	19110647	2.615	x		
	WUC-500 T B	19110526	2.790	19110648	2.815	x	x	
	WUC-500 T D	19110527	2.768	19110649	2.793	x		x
	WUC-500 T B D	19110528	2.968	19110650	2.993	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Stainless steel wash and rinse arms (4)	X	340
Double-skin (5)	P	240
Glass rod basket 19107616 (6)	R	98
UK plug (G type) (7)	CI	17
Australian model (8)	AU	99

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19000792	pc	1

(1) Hot water supply at 50°C.
(2) Adjustable height (+25/+0 mm).
(3) Consumption for a supply water pressure of 2 bar. At higher pressures the consumption will increase.
(4) Includes stainless steel tank surface filters (SF).
(5) Increases the width of the machine by 20 mm, 10 mm in each side.
(6) This option excludes the standard accessories.
(7) Power reduction to limit consumption to 13A.
(8) Includes Australian plug (I type) and Watermark approval.

ADVANCE

Hood type dishwashers 500x500

FagorKonnect Foodservice







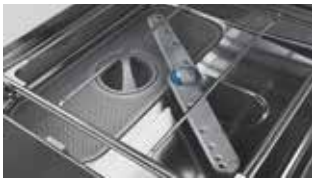


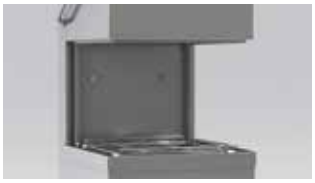




General features

- 2.8" backlit colour liquid crystal display (TFT) and capacitive touch display.
- Fully stamped tank with no welds or sharp edges.
- Double-skin hood with thermo-acoustic insulation and metal runners to reduce lifting effort and noise level.
- Maximum visibility thanks to the top position of the control panel.
- Triple stage filtration system. Composite tank surface filter as standard and waste collection basket.
- Boiler with insulation.
- Dual-flow wash pump with soft-start.
- Duo-KLIP upper and lower wash/rinse arms made of composite material.
- Rinse pump, drain pump and peristaltic rinse aid dispenser as standard.
- Thermostop.
- Multipower as standard.





Technical data

Max. theoretical productivity (1)	Baskets/h	60
Dimensions (2)	mm	630x750x1.545
Dimensions with handle	mm	715x935
Height with hood opened	mm	2.030
Height with energy recovery (RC)	mm	1.975
Net weight	Kg	116
Net weight with energy recovery (RC)	Kg	135
Tank capacity	L	28
Boiler capacity	L	10
Tank heater power	kW	2,1
Boiler heater power	kW	9
Wash pump power	kW	0,75
Rinse pump power	kW	0,13
Drain pump power	kW	0,1
Total power	kW	Multipower
Total amperes	A	
Connection	Sim/Alt	
Voltage	V	
Supply water pressure min-max.	bar	1-4
Supply water temperature max.	ºC	60
Supply water temperature max. RC and S models	ºC	25
Level of protection against water	IPX	4

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE)	DURATION (S) (3)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Programmes for CROCKERY- as standard					
	Light	2,3	60	60	85
	Standard	2,6	90	60	85
	Intensive	3	180	60	85
	Extended	3	480	60	85
	Cutlery	3	300	65	85
Additional programmes					
Programmes for GLASS					(4)
Programmes for BAR					

Multipower

VOLTAGE (V)	STAN-DARD	TOTAL AMP. (A)	TOTAL POWER (kW)	CONNECT. (Sim/Alt)	TANK POWER (kW)	BOILER POWER (kW)	PUMP POWER (kW)
220V-240V 1N~		27,39	6,3	Sim	1,05	4,5	0,75
220V-240V 1N~		35,43	8,15	Sim	1,4	6	0,75
380V-415V 3N~	**x**	**19,35**	**11,85**	**Sim**	**2,1**	**9**	**0,75**
220V-240V 3~		31,12	11,85	Sim	2,1	9	0,75

Codes and prices

	MODEL	CODE 50HZ	€	CODE 60HZ	€	RINSE PUMP	ENERGY RECOVERY (RC)	SMART SOFTENER (S)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
	WHA-503	19105006	7.221	19110651	7.331	x			x	
STOCK	WHA-503 D	19108744	7.399	19110652	7.509	x			x	x
	WHA-503 RC	19109461	9.141	19110653	9.251	x	x		x	
	WHA-503 RC D	19110529	9.319	19110654	9.429	x	x		x	x
	WHA-503 S	19109460	7.666	19110655	7.776	x		x	x	
STOCK	WHA-503 S D	19105482	7.844	19110656	7.954	x		x	x	x
	WHA-503 S RC	19107905	9.586	19110657	9.696	x	x	x	x	
STOCK	WHA-503 S RC D	19110530	9.764	19110658	9.874	x	x	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Stainless steel wash and rinse arms	X	220
Stainless steel surface filter	SF	40
Glass rod basket 19107616 (5)	R	98
Connectivity	K	248
Sensorisation (6)	Z	149
Australian model (7)	AU	130
Marine (8)	400V-440V 3~	1.110

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19000792	pc	1

(1) Cold water supply at 15ºC.
(2) Adjustable height (-20/+50 mm).
(3) In models with energy recovery system (RC), the cycle time is extended by approximately 30s.
(4) The second rinse is carried out with cold water by switching off the boiler heating element.
(5) This option excludes the standard accessories.
(6) Standard in models with water softener (S) or Energy Recovery System (RC).
(7) Includes Watermark approval.
(8) Select the machine with the appropriate frequency and then add the option.

Hood type dishwashers 500x500

FagorKonnect Foodservice













General features

- 2.8" backlit colour liquid crystal display (TFT) and five-buttons membrane keypad.
- Fully stamped tank with no welds or sharp edges.
- Single-skin hood, which slides smoothly on metal runners that reduce lifting effort and noise level.
- Double in stages filtration system. Composite tank surface filter as standard.
- Boiler with insulation.
- Dual-flow wash pump with soft-start.
- Duo-KLIP upper and lower wash/rinse arms made of composite material.
- Hydraulic (in models with mains pressure- WHP-502) or peristaltic (in models with rinse pump- WHP-503) rinse aid dispenser as standard.
- Thermostop in models with rinse pump (WHP-503).
- Multipower as standard.





Technical data

Max. theoretical productivity (1)	Baskets/h	60
Dimensions (2)	mm	630x750x1.480
Dimensions with handle	mm	715x935
Height with hood opened	mm	1.960
Height with energy recovery (RC)	mm	1.975
Net weight	Kg	97
Net weight with energy recovery (RC)	Kg	113
Tank capacity	L	33
Boiler capacity in WHP-502 models	L	9
Boiler capacity in WHP-503 models	L	10
Tank heater power	kW	4,5
Boiler heater power	kW	9
Wash pump power	kW	0,75
Rinse pump power	kW	0,13
Drain pump power	kW	0,1
Total power	kW	Multipower
Total amperes	A	
Connection	Sim/Alt	
Voltage	V	
Supply water pressure min. - max. in WHP-502	bar	2-4
Supply water pressure min. - max. in WHP-502 S / S RC	bar	3-4
Supply water pressure min. - max. in WHP-503 models	bar	1-4
Supply water temperature max.	ºC	60
Supply water temperature max. RC models	ºC	25
Level of protection against water	IPX	4

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE) (3)	DURATION (S) (4)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Programmes for CROCKERY - as standard					
	Light	2,3	60	60	85
	Standard	2,6	90	60	85
	Intensive	3	180	60	85
	Extended	3	480	60	85
	Cutlery	3	300	65	85
Additional programmes					
Programmes for GLASS					(5)
Programmes for BAR					

Multipower

VOLTAGE (V)	STAN-DARD	TOTAL AMP. (A)	TOTAL POWER (kW)	CONNECT. (Sim/Alt)	TANK POWER (kW)	BOILER POWER (kW)	PUMP POWER (kW)
220V-240V 1N~		22,83	5,25	Alt	2,25	4,5	0,75
220V-240V 1N~		29,35	6,75	Alt	3	6	0,75
220V-240V 1N~		32,61	7,5	Sim	2,25	4,5	0,75
220V-240V 1N~		42,39	9,75	Sim	3	6	0,75
380V-415V 3N~		16,30	9,75	Alt	4,5	9	0,75
380V-415V 3N~	**x**	**22,83**	**14,25**	**Sim**	**4,5**	**9**	**0,75**
220V-240V 3~		25,85	9,75	Alt	4,5	9	0,75
220V-240V 3~		37,15	14,25	Sim	4,5	9	0,75

Codes and prices

	MODEL	CODE 50HZ	€	CODE 60HZ	€	RINSE PUMP	ENERGY RECOVERY (RC)	SMART SOFTENER (S)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
STOCK	WHP-502	19104995	5.290	19110659	5.360					
	WHP-502 B	19105442	5.510	19110660	5.580				x	
	WHP-502 D	19109453	5.468	19110661	5.538					x
STOCK	WHP-502 B D	19110531	5.688	19110662	5.758				x	x
STOCK	WHP-502 RC	19109455	7.210	19110663	7.280		x			
	WHP-502 RC B	19110532	7.430	19110664	7.500		x		x	
	WHP-502 RC D	19110533	7.388	19110665	7.458		x			x
	WHP-502 RC B D	19110534	7.608	19110666	7.678		x		x	x
	WHP-502 S B	19109454	5.955	19110668	6.025			x	x	
	WHP-502 S B D	19110537	6.133	19110670	6.203			x	x	x
	WHP-502 S RC B	19110539	7.875	19110672	7.945		x	x	x	
	WHP-502 S RC B D	19110541	8.053	19110674	8.123		x	x	x	x
STOCK	WHP-503	19104996	5.810	19110675	5.920	x				
	WHP-503 B	19108550	6.030	19110676	6.140	x			x	
	WHP-503 D	19109456	5.988	19110677	6.098	x				x
STOCK	WHP-503 B D	19110542	6.208	19110678	6.318	x			x	x
	WHP-503 RC	19109459	7.730	19110679	7.840	x	x			
	WHP-503 RC B	19110543	7.950	19110680	8.060	x	x		x	
	WHP-503 RC D	19110544	7.908	19110681	8.018	x	x			x
	WHP-503 RC B D	19110545	8.128	19110682	8.238	x	x		x	x
	WHP-503 S B	19109457	6.475	19110684	6.585	x		x	x	
	WHP-503 S B D	19110548	6.653	19110686	6.763	x		x	x	x
	WHP-503 S RC B	19110550	8.395	19110688	8.505	x	x	x	x	
	WHP-503 S RC B D	19110552	8.573	19110690	8.683	x	x	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Stainless steel wash and rinse arms	X	220
Stainless steel surface filter	SF	40
Double-skin	P	410
Glass rod basket 19107616 (6)	R	98
Connectivity	K	248
Sensorisation (7)	Z	149
Australian model (8)	AU	130
Marine (9)	400V-440V 3~	1.110

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19000792	pc	1

(1) Cold water supply at 15ºC.
(2) Adjustable height (-20/+50 mm).
(3) In models with mains pressure (WHP-502), consumption may vary depending on the supply water pressure. Water consumption per programme (2 bar): 2,2/ 2,4/ 2,8/ 2,8/ 2,8/ 2,8 l/cycle.
(4) In models with energy recovery system (RC), the cycle time is extended by approximately 30s.
(5) The second rinse is carried out with cold water by switching off the boiler heating element.
(6) This option excludes the standard accessories.
(7) Standard in models with water softener (S) or Energy Recovery System (RC).
(8) Includes Watermark approval.
(9) Select the machine with the appropriate frequency and then add the option.

Hood type dishwashers 500x500













General features

- Electromechanical interface with robust backlit pushbuttons. "T" models with two digit LED displays.
- Fully stamped tank with no welds or sharp edges.
- Single-skin hood, which slides smoothly on metal runners that reduce lifting effort and noise level.
- Double in stages filtration system. Composite tank surface filter as standard.
- Dual-flow wash pump with soft-start.
- Duo-KLIP upper and lower wash/rinse arms made of composite material.
- Rinsing with mains pressure.
- Hydraulic rinse aid dispenser as standard.





Technical data

Max. theoretical productivity (1)	Baskets/h	40
Dimensions (2)	mm	630x750x1.480
Dimensions with handle	mm	715x935
Height with hood opened	mm	1.960
Height with energy recovery (RC)	mm	1.975
Net weight	Kg	97
Net weight with energy recovery (RC)	Kg	113
Tank capacity	L	33
Boiler capacity	L	9
Tank heater power	kW	3
Boiler heater power	kW	6
Wash pump power	kW	0,75
Rinse pump power	kW	0,13
Drain pump power	kW	0,1
Total power	kW	Voltage and power options
Total amperes	A	
Connection	Sim/Alt	
Voltage	V	
Supply water pressure min. - max.	bar	2-4
Supply water temperature max.	ºC	60
Supply water temperature max. RC models	ºC	25
Level of protection against water	IPX	4

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE) (3)	DURATION (S) (4)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Standard programmes					
P1	Light	2,2	90	60	85
P2	Standard	2,2	120	60	85
P3	Intensive	2,2	180	60	85
	Extended	2,2	480	60	85

Voltage and power options

VOLTAGE (V)	STAN-DARD	TOTAL AMP. (A)	TOTAL POWER (kW)	CONNECT. (Sim/Alt)	TANK POWER (kW)	BOILER POWER (kW)	PUMP POWER (kW)
380V-415V 3N~		11,96	6,75	Alt	3	6	0,75
380V-415V 3N~	**x**	**16,3**	**9,75**	**Sim**	**3**	**6**	**0,75**
220V-240V 3~		18,32	6,75	Alt	3	6	0,75
220V-240V 3~		25,85	9,75	Sim	3	6	0,75

Codes and prices

	MODEL	CODE 50HZ	€	CODE 60HZ	€	ENERGY RECOVERY (RC)	LED DISPLAYS (T)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
STOCK	WHC-502	19103824	4.890	19110691	4.960				
	WHC-502 B	19109394	5.110	19110692	5.180			x	
	WHC-502 D	19109401	5.068	19110693	5.138				x
STOCK	WHC-502 B D	19110553	5.288	19110694	5.358			x	x
	WHC-502 T	19105440	5.090	19110695	5.160		x		
	WHC-502 T B	19110554	5.310	19110696	5.380		x	x	
	WHC-502 T D	19110555	5.268	19110697	5.338		x		x
	WHC-502 T B D	19110556	5.488	19110698	5.558		x	x	x
	WHC-502 T RC	19109445	7.010	19110699	7.080	x	x		
	WHC-502 T RC B	19110557	7.230	19110700	7.300	x	x	x	
	WHC-502 T RC D	19110558	7.188	19110701	7.258	x	x		x
	WHC-502 T RC B D	19110559	7.408	19110702	7.478	x	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Stainless steel wash and rinse arms	X	220
Stainless steel surface filter	SF	40
Double-skin	P	410
Glass rod basket 19107616 (5)	R	98
Australian model (6)	AU	130
Marine (7)	400V-440V 3~	1.110

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19000792	pc	1

(1) Cold water supply at 15ºC.
(2) Adjustable height (-20/+50 mm).
(3) Consumption for a supply water pressure of 2 bar. At higher pressures the consumption will increase.
(4) In models with energy recovery system (RC), the cycle time is extended by approximately 30s.

(5) This option excludes the standard accessories.
(6) Includes Watermark approval.
(7) Select the machine with the appropriate frequency and then add the option.

Front loading dishwashers 500x500

FagorKonnect Foodservice











General features

- 2.8" backlit colour liquid crystal display (TFT) and five-buttons membrane keypad.
- Stamped tank with slope for a complete drainage.
- Stamped basket guides.
- The machine is built with integral double-skin.
- Triple in stages filtration system. Stainless steel tank surface filters as standard.
- Boiler with insulation.
- Dual-flow wash pump with soft-start.
- Stainless steel Duo-KLIP upper and lower wash/rinse arms.
- Rinse pump and peristaltic rinse aid dispenser as standard.
- Thermostop.





Technical data

Max. theoretical productivity (1)	Baskets/h	40
Dimensions (2)	mm	596x605x835
Net weight	Kg	58
Tank capacity	L	20
Boiler capacity	L	7
Tank heater power	kW	4,5
Boiler heater power	kW	5,6
Wash pump power	kW	0,68
Rinse pump power	kW	0,13
Drain pump power	kW	0,04
Total power	kW	Voltage and power options
Total amperes	A	
Connection	Sim/Alt	
Voltage	V	
Supply water pressure min. - max.	bar	1-4
Supply water temperature max.	ºC	60
Level of protection against water	IPX	3

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE)	DURATION (S)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Standard programmes					
	Light	2,1	90	60	85
	Standard	2,3	120	60	85
A^{30}_{0}	Sanitary programme according to UNE-EN ISO 15883-1/3, MODE A0=30.	2,3	automatic	72	85
A^{60}_{0}	Sanitary programme according to UNE-EN ISO 15883-1/3, MODE A0=60.	2,9	automatic	72	85

Voltage and power options

VOLTAGE (V)	STAN-DARD	TOTAL AMP. (A)	TOTAL POWER (kW)	CONNECT. (Sim/Alt)	TANK POWER (kW)	BOILER POWER (kW)	PUMP POWER (kW)
380V-415V 3N~	**x**	**17,59**	**10,78**	**Sim**	**4,5**	**5,6**	**0,68**
220V-240V 3~		28,31	10,78	Sim	4,5	5,6	0,68

Codes and prices

MODEL	CODE 50HZ	€	CODE 60HZ	€	RINSE PUMP	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
WUP-503 SN	19105091	3.882	19110703	3.957	x		
WUP-503 SN B	19110560	4.082	19110704	4.157	x	x	
WUP-503 SN D	19110561	4.060	19110705	4.135	x		x
WUP-503 SN B D	19110562	4.260	19110706	4.335	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Glass rod basket 19107616 (3)	R	98
Connectivity	K	248
Sensorisation	Z	149
Australian model (4)	AU	99

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19000792	pc	1

(1) Cold water supply at 15°C.
(2) Adjustable height (+25/+0 mm).
(3) This option excludes the standard accessories.
(4) Includes Watermark approval.

Hood type dishwashers 500x500

FagorKonnect Foodservice









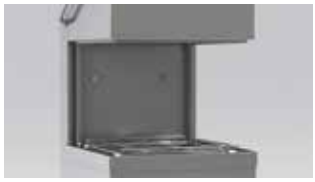




General features

- 2.8" backlit colour liquid crystal display (TFT) and five-buttons membrane keypad.
- Fully stamped tank with no welds or sharp edges.
- Double-skin hood with thermo-acoustic insulation and metal runners that reduce lifting effort and noise level.
- Double in stages filtration system. Stainless steel surface filter as standard.
- Boiler with insulation.
- Dual-flow wash pump with soft-start.
- Stainless steel Duo-KLIP upper and lower wash/rinse arms.
- Rinse pump and peristaltic rinse aid dispenser as standard.
- Thermostop.





Technical data

Max. theoretical productivity (1)	Baskets/h	60
Dimensions (2)	mm	630x750x1.480
Dimensions with handle	mm	715x935
Height with hood opened	mm	1.960
Height with energy recovery (RC)	mm	1.975
Net weight	Kg	97
Net weight with energy recovery (RC)	Kg	113
Tank capacity	L	33
Boiler capacity	L	10
Tank heater power	kW	4,5
Boiler heater power	kW	9
Wash pump power	kW	0,75
Rinse pump power	kW	0,13
Drain pump power	kW	0,1
Total power	kW	Voltage and power options
Total amperes	A	
Connection	Sim/Alt	
Voltage	V	
Supply water pressure min. - max.	bar	1-4
Supply water temperature max.	ºC	60
Supply water temperature max RC models	ºC	25
Level of protection against water	IPX	4

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE)	DURATION (S) (3)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)
Standard programmes					
	Light	2,1	60	60	85
	Standard	2,3	90	60	85
A^{30}_{0}	Sanitary programme according to UNE-EN ISO 15883-1/3, MODE A0=30.	2,3	automatic	74	85
A^{60}_{0}	Sanitary programme according to UNE-EN ISO 15883-1/3, MODE A0=60.	2,9	automatic	74	85

Voltage and power options

VOLTAGE (V)	STAN-DARD	TOTAL AMP. (A)	TOTAL POWER (kW)	CONNECT. (Sim/Alt)	TANK POWER (kW)	BOILER POWER (kW)	PUMP POWER (kW)
380V-415V 3N~	**x**	**22,83**	**14,25**	**Sim**	**4,5**	**9**	**0,75**
220V-240V 3~		37,15	14,25	Sim	4,5	9	0,75

Codes and prices

MODEL	CODE 50HZ	€	CODE 60HZ	€	RINSE PUMP	ENERGY RECOVERY (RC)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
WHP-503 SN	19110563	6.480	19110707	6.590	x			
WHP-503 SN B	19110564	6.700	19110708	6.810	x		x	
WHP-503 SN D	19110565	6.658	19110709	6.768	x			x
WHP-503 SN B D	19110566	6.878	19110710	6.988	x		x	x
WHP-503 SN RC	19108549	8.400	19110711	8.510	x	x		
WHP-503 SN RC B	19110567	8.620	19110712	8.730	x	x	x	
WHP-503 SN RC D	19110568	8.578	19110713	8.688	x	x		x
WHP-503 SN RC B D	19110569	8.798	19110714	8.908	x	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Glass rod basket 19107616 (4)	R	98
Connectivity	K	248
Sensorisation (5)	Z	149
Australian model (6)	AU	130
Marine (7)	400V-440V 3~	1.110

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19000792	pc	1

(1) Cold water supply at 15°C.
(2) Adjustable height (-20/+50 mm).
(3) In models with energy recovery system (RC), the cycle time is extended by approximately 30s.

(4) This option excludes the standard accessories.
(5) Standard in models with Energy Recovery System (RC).
(6) Includes Watermark approval.
(7) Select the machine with the appropriate frequency and then the add option.

Accessories

Detergent dispenser and drain pump kit

	MODEL	CODE	APPLIES TO	DESCRIPTION	POWER (KW)	€
	WAD	19110571	Glasswashers, front loading dishwashers and hood type dishwashers	Peristaltic detergent dispenser	-	198
	WAB-GU	19110572	Glasswashers and front loading dishwashers	Drain pump kit 50/60 Hz	0,04	240
	WAB-H	19110082	Hood type dishwashers	Drain pump kit 50/60 Hz	0,1	260

Rinse aid/detergent low level sensor kit

	MODEL	CODE	APPLIES TO	DESCRIPTION	€
	WALS	19111334	Concept + and Advance range with sensorisation option (Z).	Rinse aid/detergent level sensor kit (1 piece)	129

Connectivity Kit

	MODEL	CODE	APPLIES TO	DESCRIPTION	€
FagorKonnect Foodservice	KIT FAGORKONNECT warewashing	19110570	Concept + and Advance range	Wi-fi and Ethernet	248

Stands

	MODEL	CODE	APPLIES TO	DESCRIPTION	DIMENSIONS	€
	WAGB-S	19105217	Glasswasher		465x433x90	174
	WAGB-XL	19105218	Glasswasher	Capacity for 2 baskets 400x400	470x465x505	465
	WAUB-XL	19105219	Front loading dishwasher	Capacity for 2 baskets 500x500	580x565x400	480

Tables for hood-type dishwashers

- Worktop made of stainless steel with satin finish.
- Welded bowl 450 x 450 x 250 mm.
- Shower unit not included, but provided with a hole to fit it.
- Sorting hole with black rubber ring flush with the worktop for disposal of waste into a rubbish bin (not included).
- Splashback 100 x 15 mm.
- Square stainless steel legs 40 x 40 mm.
- Frame height 850 mm with height-adjustable stainless steel legs (-10 mm / + 50 mm).
- Supplied disassembled.

Tables without bowl



DIMENSIONS (mm)	MODEL	CODE	€
700x620x850	WHTC-70	19104311	658
1.200x620x850	WHTC-120	19105486	806

Tables without bowl and with splashback





DIMENSIONS	RIGHT MODEL	RIGHT CODE	€	LEFT MODEL	LEFT CODE	€
700x740x850	WHTW-70 R	19104313	721	WHTW-70 L	19104312	721
1.200x740x850	WHTW-120 R	19104315	870	WHTW-120 L	19104314	870

Tables with bowl and spashback





DIMENSIONS (mm)	RIGHT MODEL	RIGHT CODE	€	LEFT MODEL	LEFT CODE	€
700x740x850	WHTWB-70 R	19104319	1.230	WHTWB-70 L	19104318	1.230
1.200x740x850	WHTWB-120 R	19104321	1.275	WHTWB-120 L	19104320	1.275

Tables with bowl, sorting hole and spashback



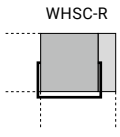


DIMENSIONS (mm)	RIGHT MODEL	RIGHT CODE	€	LEFT MODEL	LEFT CODE	€
1.200x740x850	WHTWBS-120 R	19104323	1.356	WHTWBS-120 L	19104322	1.356
1.500x740x850	WHTWBS-150 R	19104325	1.493	WHTWBS-150 L	19104324	1.493

Side closure

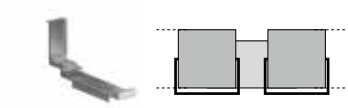






RIGHT MODEL	RIGHT CODE	€	LEFT MODEL	LEFT CODE	€
WHSC-R	19104327	196	WHSC-L	19104326	196

Union element for hood dishwashers



MODEL	CODE	DIMENSIONS (mm)	€
WHTJ-14	19104316	140	207
WHTJ-62	19104317	640	320

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 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.

	SOFTENER	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.

SOFTENER

The result obtained by using the water softener is to eliminate the calcium Ca2+ and magnesium Mg2+ 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 membraness, 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

	CODE	DESCRIPTION	CAPACITY OF REGENERATION (*)	DIMENSIONS (mm)	€
	19004690	DESCALING KIT 12 L.	1.050 litres between 2 regenerations	Ø 185x560 mm	308
	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.



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: WGP-401, WUA-503, WUP-503, WHA-503 and WHP-503

MODEL	CODE	FLOW 15ºC (L/H)	NUMBER OF MEMBRANES	VOLTAGE (V)	FREQUENCY (HZ)	POWER (KW)	DIMENSIONS (mm)	€
REVO-120	19076763	120	2	230	50	0,33	145 x 560 x 455	3.060

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



Robust and powerful
for high degrees
of cleanliness.

Utensil washers

Utensil washers **209**
Accessories **212**

Utensil washers



WLP-61



WLP-62



WLP-63



WLP-70



WLP-130

- 5" backlit colour LCD display.
- The tank is stamped and inclined for complete drainage. The washing chamber is free of interior pipes, edges and holes where dirt can accumulate. In WLP-61 model, the tank is welded.
- The machine is built with integral double-skin.
- Soundproofed and heat-resistant double-skin door.
- Counter-balanced, cushioned door for easy opening and closing (except for WLP-61 model).
- Stainless steel tank surface filter, retains coarse dirt.
- Polypropylene basket filter, except on WLP-61 models, which is in an easily accessible position so that the operator can remove and empty it in a few seconds.
- Suction filter in polypropylene that blocks the lightest dirt, protecting the washing pump. In WLP-61 model double suction filter.
- Dual-flow wash pump. 2 pumps in WLP-130 model.
- Lower and upper "3-spoke" stainless steel wash arms. In WLP-61 "2-spoke" in lower side.
- Rinse pump, drain pump, peristaltic rinse aid dispenser and peristaltic detergent dispenser as standard.
- Rod basket as standard accessory.

Technical data

TECHNICAL DATA		WLP-61	WLP-62	WLP-63	WLP-70	WLP-130
Maximum theoretical productivity	Baskets/h	30	30	30	30	30
Dimensions	mm	600x700x1.290	719x782x1.727	719x782x1.927	853x857x1.959	1.465x857x1.959
Height with door open	mm	-	1.997	2.243	2.274	2.274
Height with energy recovery (RC)	mm	-	1.956	2.156	2.187	2.187
Usable height	mm	405	650	850	850	850
Net weight	Kg	71	148	173	181	301
Net weight with energy recovery (RC)	Kg	-	174	199	207	327
Tank capacity	L	23	37	37	68	131
Boiler capacity	L	6	12	12	12	17
Tank heater power	kW	2,1	3	3	8	10,5
Boiler heater power	kW	6	6	6	8	10,5
Washing pump power	kW	0,7	1,5	1,5	2,7	2,7x2
Rinsing pump power	kW	0,2	0,2	0,2	0,2	0,2x2
Drainage pump power	kW	0,1	0,1	0,1	0,1	0,1
Total power	kW	6,7	7,5	7,5	10,7	15,9
Fuse protection	A	16	16	16	25	32
Connection	Sim/Alt	Alternate	Alternate	Alternate	Alternate	Alternate
Voltage	V	380 V-415 V / 3N~	380 V-415 V / 3N~	380 V-415 V / 3N~	380 V-415 V / 3N~	380 V-415 V / 3N~
Frequency	Hz	50	50	50	50	50
Supply water pressure min-max.	bar	1-6	1-6	1-6	1-6	1-6
Supply water temperature min-max.	ºC	15-60	15-60	15-60	15-60	15-60
Supply water temperature min-max RC models	ºC	-	15-25	15-25	15-25	15-25
Level of protection against water	IPX	4	4	4	4	4

Programmes

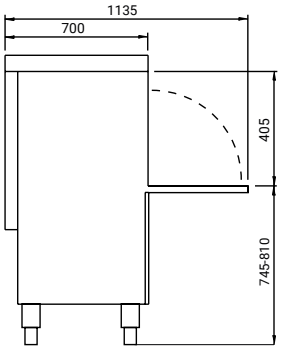
PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L / CYCLE)					DURATION (S)	WASH TEMPERATURE (°C)	RINSE TEMPERATURE (°C)
		WLP-61	WLP-62	WLP-63	WLP-70	WLP-130			
Standard programmes									
Professional 2	Light	2,4	3	3	4	6	120	55	80
Professional 4	Standard	3	3,5	3,5	6	8	240	60	82
Professional 6	Intensive	3,5	3,5	3,5	6	8	360	65	85
Special programmes									
Prolong - Difficult dirt, **Proeco** - Cycle at low temperature, **Proplates** - Cycle for dishes, **Proactive 5** - Pots and utensils, **Proactive 7** - Pots and utensils									
Self-cleaning programmes									
Proself - Self-cleaning, **Proclean** - Self-cleaning and emptying, **Prodrain** - Emptying									

Codes and prices

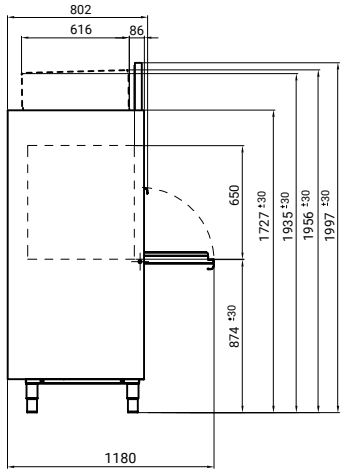
MODEL	CODE 50HZ	RINSE PUMP DRAINAGE PUMP DETERGENT DISP.	ENERGY RECOVERY (RC)	€
WLP-61	19111090	x		5.678
WLP-62	19111092	x		9.408
WLP-62 RC	19111094	x	x	13.268
WLP-63	19111095	x		10.706
WLP-63 RC	19111096	x	x	14.566
WLP-70	19111097	x		15.799
WLP-70 RC	19111098	x	x	19.659
WLP-130	19111099	x		23.584
WLP-130 RC	19111100	x	x	27.444

Accessories

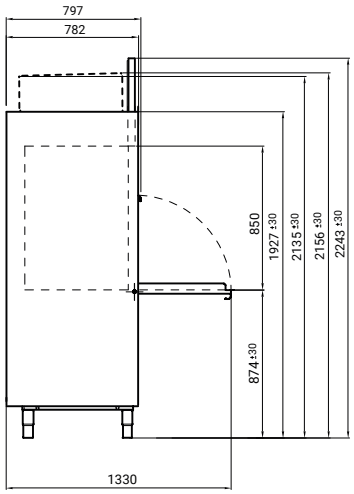
CODE	DESCRIPTION	DIMENSIONS (MM)	€
Baskets			
19023165	Basket for WLP-61	500x600	381
19010251	Basket for WLP-62 and WLP-63	560x630	411
19010252	Basket for WLP-70	700x700	530
19011085	Basket for WLP-130	1.320x700	1.142
Other accessories			
19010253	Pastry bag holder	Ø 17	99
19010254	Frame for 8 shelves, max. depth: 40mm	500x500	354
19010255	Container for utensils	150x150	175



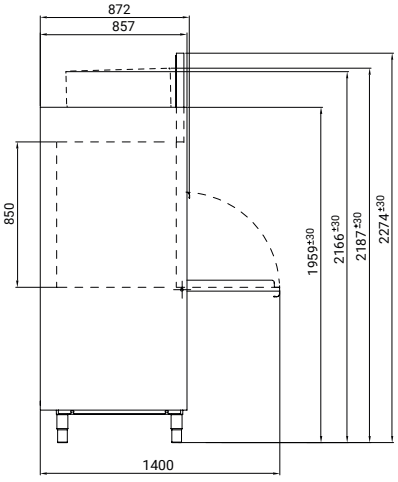
WLP-61



WLP-62 (RC)



WLP-63 (RC)



WLP-70 (RC) / WLP-130 (RC)



Robust and reliable
machines, with an
increased output capacity.

Rack conveyor

Compact dishwashers..... **215**
Modular dishwashers..... **220**
Accesories..... **226**

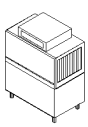
Rack conveyor | Compact dishwashers



General characteristics

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

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

	MODEL	HZ	CODE	ENTRANCE (*)	WATER SUPPLY	PROGRAMS (BASKETS/H) DEEP	MEDIUM	HIGH-CAPACITY	INTERNAL ZONES (**)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (kW)	DIMENSIONS (mm)	€
	CCO-120-L-HW	50	19048203	L	>50º	80	100	120	 LP + A	210	19.45	1,180 x 790 x 1,550	12.868
		60	19048571										
	CCO-120-R-HW	50	19048204	R									
		60	19048573										
	CCO-120-L-CW	50	19045325	L	<50º	80	100	120	 LP + A	210	28.45	1,180 x 790 x 1,550	12.868
		60	19048217										
	CCO-120-R-CW	50	19046527	R									
		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.

CONCEPT

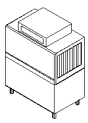
Rack conveyor | Compact dishwashers



General characteristics

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

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

	MODEL	HZ	CODE	ENTRANCE (*)	WATER SUPPLY	PROGRAMS (BASKETS/H) DEEP	MEDIUM	HIGH-CAPACITY	INTERNAL ZONES (**)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (kW)	DIMENSIONS (mm)	€
	CCO-160-L-HW	50	19048233	L	>50º	100	130	160	 LP + A	240	22,45	1.180 x 790 x 1.550	13.859
		60	19048576										
	CCO-160-R-HW	50	19048255	R									
		60	19048579										
	CCO-160-L-CW	50	19048231	L	<50º	100	130	160	 LP + A	240	31,45	1.180 x 790 x 1.550	13.859
		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.

Rack conveyor | Compact dishwashers “eco” version - gas heated

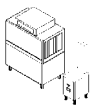
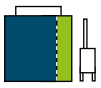
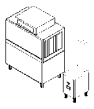
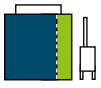
CCO-160-L-ECO + AS-260 + GWB-40



ECO TECHNOLOGY FOR A SUSTAINABLE FUTURE

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.

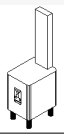
	MODEL	HZ.	CODE (#)	ENTRANCE (*)	WATER SUPPLY	PROGRAMS (BASKETS/H) DEEP	MEDIUM	HIGH-CAPACITY	INTERNAL ZONES (**)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (kW)	GAS POWER (kW)	DIMENSIONS (mm)	€
	CCO-120-L-ECO	50	19046991	L	<50º	80	100	120	 LP + A-ECO	210	10,7	35	1.180 x 790 x 1.550	19.853
		60	19048572											
	CCO-120-R-ECO	50	19046990	R										
		60	19048574											
	CCO-160-L-ECO	50	19048253	L	<50º	100	130	160	 LP + A-ECO	240	10,7	35	1.180 x 790 x 1.550	21.234
		60	19048577											
	CCO-160-R-ECO	50	19048256	R										
		60	19048580											

(#) Note:
The generator is already included in the price of the dishwasher. When ordering, the GWB-40 generator code must be added to the machine code.

(*): 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.

Gas hot water generator GWB-40

	MODEL	HZ.	GAS	CODE	DESCRIPTION	POWER (KW)	DIMENSIONES (mm)	€
	GWB-40	50	LPG	19011596	GAS HOT WATER GENERATOR Forced draught burner and double safety valve. Electronic control of temperature and water levels. Automatic limescale removal. Automatic tank emptying.	35	432x548x770	7.542
			GN	19038585				
		60	LPG	19044808				
			GN	19044809				

Complementary modules for compact rack conveyor dishwashers

AS-260



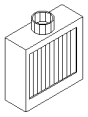
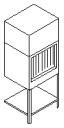
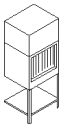
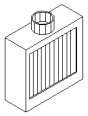
CRS-600



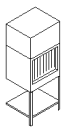
CDT-600



Factory assembly options on request

	MODEL	HZ	CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
OPTION AT THE ENTRANCE TO SELECT FROM							
	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. This item cannot be installed on dishwashers fitted with energy recovery (CRS)	-	L = 260 mm	640
	CRS-600	50/60	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. This item cannot be installed on dishwashers fitted with anti-splash guard supplement at the entrance (AS-260).	0,75	600x790x1.930	5.454
OPTION AT THE EXIT TO SELECT FROM							
	CDT-600	50/60	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. This item cannot be installed on dishwashers fitted with anti-splash guard supplement at the exit (ASE-260). A maximum of one drier per machine can be installed.	9,55	600x790x1.930	4.059
	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	640

Dissassembled accesories

	MODEL	HZ		CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
	KIT CDT-600 MODULE L	50/60		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. A maximum of one drier per machine can be installed.	9,55	600x790x1.930	4.059
	KIT CDT-600 MODULE R	50/60		19086106				

Transformations to other voltages

VOLTAGE	CHARACTERISTICS	€
400- 440V 3~ (RC-C)	400- 440V 3~ connection for ships in Compact rack type dishwashers	899
220-240V 3~ (RC)	220-240V 3~ connection for rack type dishwashers	699

Packs for compact rack conveyor dishwashers



CCO-120 PACK L CW



	COMPOSITION		MODEL	CODE 50HZ
	Model	Code (1)		
Dishwasher	CCO-120 L CW	19045325		
Anti-salp.	AS-260	19048568	CCO-120 PACK L CW	19068300
Drying tunnel	CDT-600	19046516		
Dishwasher	CCO-120 R CW	19046527		
Anti-salp.	AS-260	19048568	CCO-120 PACK R CW	19068304
Drying tunnel	CDT-600	19046516		
Dishwasher	CCO-160 L CW	19048231		
Anti-salp.	AS-260	19048568	CCO-160 PACK L CW	19068305
Drying tunnel	CDT-600	19046516		
Dishwasher	CCO-160 R CW	19048254		
Anti-salp.	AS-260	19048568	CCO-160 PACK R CW	19068306
Drying tunnel	CDT-600	19046516		

MODEL	CODE (1)	ENTRANCE	HZ	PRODUCTION		WATER	POWER	DIMENSIONS	€
				Speed No.	Baskets/h	Lit/ cicle	MÁX (kW)	(mm)	
CCO-120 PACK L CW	19068300	L	50	3	120	210	38,00	2.040x790x1.930	17.567
CCO-120 PACK R CW	19068304	R	50	3	120	210	38,00	2.040x790x1.930	17.567
CCO-160 PACK L CW	19068305	L	50	3	160	240	41,00	2.040x790x1.930	18.558
CCO-160 PACK R CW	19068306	R	50	3	160	240	41,00	2.040x790x1.930	18.558

(1): Machines not ready to assembly neither introductor of baskets in corner nor automatized curves for exit.
L: Entrance from the Left of the machine.
R: Entrance from the Right of the machine.

CONCEPT

Rack conveyor | Modular dishwashers

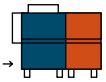
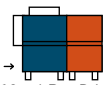
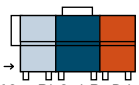
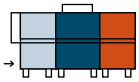
CCO--180-L



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.
- Pre-rinse and rinse, both double effect, in models 180, 225 and 270.
- Triple-effect pre-rinse and double-effect 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) INTENSIVE (DIN-10534)	MEDIUM	HIGH CAPACITY	MODULES COMPOSITION (**)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (KW)	DIMENSIONS (mm)	€
CCO-180-L-HW	50	19048582	L	>50º	90	135	180	 AS-260 + LP + DA	210	25,7	1.750 x 790 x 1.550	19.802
	60	19048583										
CCO-180-R-HW	50	19048587	R									
	60	19048588										
CCO-180-L-CW	50	19047209	L	<50º	90	135	180	 AS-260 + LP + DA	210	34,7	1.750 x 790 x 1.550	19.802
	60	19048581										
CCO-180-R-CW	50	19047164	R									
	60	19051473										
CCO-225-L-HW	50	19048595	L	>50º	125	175	225	 AS-260 + PL3+LP+DA	210	35,9	2.360 x 790 x 1.550	24.307
	60	19048596										
CCO-225-R-HW	50	19048212	R									
	60	19048600										
CCO-225-L-CW	50	19048119	L	<50º	125	175	225	 AS-260 + PL3+LP+DA	210	44,9	2.360 x 790 x 1.550	24.307
	60	19048594										
CCO-225-R-CW	50	19048120	R									
	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

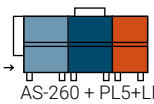
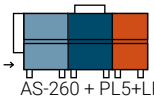
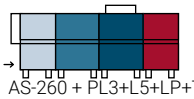
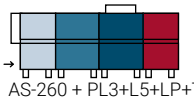
CCO-320-L



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.
- Pre-rinse and rinse, both double effect, in models 180, 225 and 270.
- Triple-effect pre-rinse and double-effect 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) INTENSIVE (DIN-10534)	MEDIUM	HIGH CAPACITY	MODULES COMPOSITION (**)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (KW)	DIMENSIONS (mm)	€
CCO-270-L-HW	50	19048608	L	>50º	140	205	270	 AS-260 + PL5+LP +DA	240	39,9	2.660 x 790 x 1.550	28.466
	60	19048609										
CCO-270-R-HW	50	19048614	R									
	60	19048615										
CCO-270-L-CW	50	19048606	L	<50º	140	205	270	 AS-260 + PL5+LP +DA	240	48,9	2.660 x 790 x 1.550	28.466
	60	19048607										
CCO-270-R-CW	50	19048612	R									
	60	19048613										
CCO-320-L-HW	50	19048621	L	>50º	170	245	320	 AS-260 + PL3+L5+LP+TA	240	47,1	3.260 x 790 x 1.550	33.520
	60	19048622										
CCO-320-R-HW	50	19048630	R									
	60	19048631										
CCO-320-L-CW	50	19048618	L	<50º	170	245	320	 AS-260 + PL3+L5+LP+TA	240	56,1	3.260 x 790 x 1.550	33.520
	60	19048620										
CCO-320-R-CW	50	19048627	R									
	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 pre-rinse and rinse
- TA: Triple-effect pre-rinse and double-effect rinse

CONCEPT

Rack conveyor | Modular dishwashers “ECO” version - gas heated

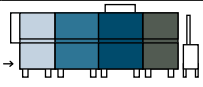
CCO-225-L-ECO + GWB-40

ECO TECHNOLOGY FOR A SUSTAINABLE FUTURE



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 SUPPLY	PROGRAMS (BASKETS/H) INTENSIVE (DIN-10534)	MEDIUM	HIGH CAPACITY	MODULES COMPOSITION (**)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (KW)	GAS POWER (KW)	DIMENSIONS (mm)	€
CCO-180-L-ECO	50	19048584	L	<50º	90	135	180	 AS-260 + LP + DA-ECO | GWB-40	210	19,7	35	1.750 x 790 x 1.550	28.708
	60	19048586											
CCO-180-R-ECO	50	19048591	R										
	60	19048593											
CCO-225-L-ECO	50	19048597	L	<50º	125	175	225	 AS-260+PL3+LP+DA-ECO | GWB-40	210	20,9	35	2.360 x 790 x 1.550	32.619
	60	19048598											
CCO-225-R-ECO	50	19048602	R										
	60	19048603											
CCO-270-L-ECO	50	19048610	L	<50º	140	205	270	 AS-260 + PL5+LP +DA-ECO | GWB-40	240	21,9	35	2.660 x 790 x 1.550	37.632
	60	19048611											
CCO-270-R-ECO	50	19048616	R										
	60	19048617											
CCO-320-L-ECO	50	19048624	L	<50º	170	245	320	 AS-260 + PL3+L5+LP+TA-ECO | GWB-40	240	29,1	35	3.260 x 790 x 1.550	42.135
	60	19048626											
CCO-320-R-ECO	50	19048633	R										
	60	19048636											

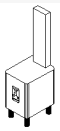
(#) Note on codes
The generator is already included in the price of the dishwasher. When ordering, the GWB-40 generator code must be added to the machine code.

(*) 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

Gas hot water generator GWB-40

	MODEL	HZ.	GAS	CODE	DESCRIPTION	POWER (KW)	DIMENSIONES (mm)	€
	GWB-40	50	LPG	19011596	GAS HOT WATER GENERATOR Forced draught burner and double safety valve. Electronic control of temperature and water levels. Automatic limescale removal. Automatic tank emptying.	35	432x548x770	7.542
			GN	19038585				
		60	LPG	19044808				
			GN	19044809				

Complementary modules for modular rack conveyor dishwashers

CRS-700 L



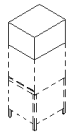
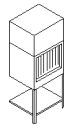
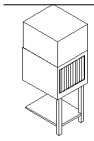
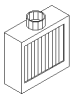
CDT-600



ASE-260

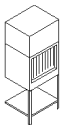
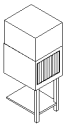


Factory assembly options on request

	MODEL	HZ	CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
OPTION AT THE ENTRANCE							
	(*) CRS-700-L CRS-700-R	50/60	19056031 19048641	UPPER ENERGY RECOVERY Recommended for dishwashers with cold water inlet (CW) with temperatures not exceeding 25 ºC. It aspires the steam generated inside the tunnel and sends the condensed water to the tanks of the machine, increasing the water temperature from 15/18 ºC to 35/40 ºC. Save up to 3 kW-h. Fitted into the top of the dishwasher. Does not increase length. Its installation does not proceed in machines with hot water inlet, nor in ECO models with rinse water heating in the GWB-40 generator.	0,55	600x790x500	5.968
OPTION AT THE EXIT TO SELECT FROM							
	CDT-600	50/60	19046516	SHORT DRYING TUNNEL FOR 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. This element cannot be installed in a dishwasher equipped with exist anti-splash guard supplement (ASE-260). A maximum of one drier per machine can be installed.	9,55	600x790x1.930	4.059
	CDT-800	50/60	19047215	LONG DRYING TUNNEL FOR 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. A maximum of one drier per machine can be installed. This element cannot be installed in a dishwasher equipped with exist anti-splash guard supplement (ASE-260).	14,6	800x790x1.930	5.064
	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	640

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

Dissassembled accesories

	MODEL	HZ	CODE	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
	KIT CDT-600 MODULE L	50/60	 19056095	SHORT DRYING TUNNEL FOR 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. This element cannot be installed in a dishwasher equipped with exist anti-splash guard supplement (ASE-260). A maximum of one drier per machine can be installed.	9,55	600x790x1.930	4.059
	KIT CDT-600 MODULE R	50/60	 19086106				
	KIT CDT-800 MODULE L	50/60	 19056098	LONG DRYING TUNNEL FOR 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. This element cannot be installed in a dishwasher equipped with exist anti-splash guard supplement (ASE-260). A maximum of one drier per machine can be installed.	14,6	800x790x1.930	5.064
	KIT CDT-800 MODULE R	50/60	 19086108				

Transformations to other voltages

VOLTAGE	CHARACTERISTICS	€
400- 440V 3~ (RC-M)	400- 440V 3~ connection for ships in Modular rack type dishwashers	1.798
220-240V 3~ (RC)	220-240V 3~ connection for rack type dishwashers	699



Composition of a conveyance train with complementary modules:
CCO-320-L + CDT-800 + CRS-700-L
The CRS-700-L energy recycler is located at the top and does not increase the length of the machine.

Overview of the characteristics of the different modules

Table of modules that can form part of the composition of modular traction units.

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

		COMPACT		MODULAR			
MÓDULO		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	ASE-260	○	○	○	○	○	○

○: Standard ○: Optional

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 long CDT-800 drying tunnel is to be installed.

The CRS-700 energy recycler is to be placed on top of the modular dishwashers, and the total length is not increased. Recommended for models with cold water input (CW) with temperatures no higher than 25 °C. It is not appropriate for installation in machines with hot water input, nor in ECO models with rinse water heating in the GWB-40 generator.

The mission of this accessory is to collect the steam from the inside of the dishwasher, and, after a process of condensation, send this water (which is at high temperature) to the rinse system. This raises the average temperature in the rinse system, which therefore requires a lower supply of electrical energy, contributing to notable savings in energy and costs (around 3 kW-h).

Summary table of characteristics for conveyor dishwashers

		CCO-120	CCO-160	CCO-180	CCO-225	CCO-270	CCO-320
Speeds		3	3	3	3	3	3
Production	(baskets/h)						
Deep wash program		80	100	-	-	-	-
Intensive program (DIN-10534)		-	-	90	125	140	170
Medium program		100	130	135	175	225	245
High-capacity program		120	160	180	225	270	320
PREWASH PL3,PL5							
Tank capacity	(l)	-	-	-	60	100	60
Pump power	(kW)	-	-	-	1,2	2,2	1,2
WASH L5, LP							
Tank capacity	(l)	50	50	100	100	100	200
Temperature	(ºC)	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	(ºC)	-	-	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	(ºC)	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)		35	35	35	35	35	35
WIDTH (mm)							
Standard		1.180	1.180	1.750	2.360	2.660	3.260
With drying module		1.780	1.780	2.360	2.360	3.460	4.060
Depth (mm)		790	790	790	790	790	790
HEIGHT (mm) ***3**							
Standard		1.550-1.610	1.550-1.610	1.550-1.610	1.550-1.610	1.550-1.610	1.550-1.610
With drying		1.860-1.920	1.860-1.920	1.860-1.920	1.860-1.920	1.860-1.920	1.860-1.920
With recycler		1.960-2.020	1.960-2.020	1.960-2.020	1.960-2.020	1.960-2.020	1.960-2.020
With open door blocking system		1.870-1.930	1.870-1.930	1.870-1.930	1.870-1.930	1.870-1.930	1.870-1.930
Operating height (mm)		850-900	850-900	850-900	850-900	850-900	850-900
Useful entrance height (mm)		390	390	390	390	390	390
Passage width (mm)		510	510	510	510	510	510
WEIGHT (KG)							
Net		211	211	259	381	434	556
Gross		305	305	382	556	628	792
WATER CONNECTION							
Operating pressure		2 - 4 bars					
Type of connection		3/4" GAS					
Tª of hot water		50 °C - 60 °C					
Tª of cold water		15 °C - 50 °C					

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

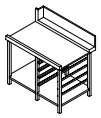
Pre-rinsing tables

MFDB-1200 LM-R

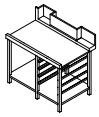


General characteristics

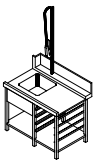
- Manufactured for the compact and modular conveyor dishwashers.



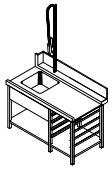
MLB-1200 LM-R



MLB-1200 ECO LM-R



MFDB-1200 LM-R



MFDB-1500 LM-R

MODEL	CODE	ENTRY (*)	EQUIPMENT FEATURES	DIMENSIONS (mm)	€
MLB-1200 LM-R	19006097	R	- Rear guard - Lower rack - Guides for baskets	1.200x800x900	1.953
MLB-1200 LM-L	19006096	L			
MLB-1200 ECO/LM-R	19006099	R	- Rear guard - Lower rack - Guides for baskets - Hole for chimney of GWB-40	1.200x800x900	2.025
MLB-1200 ECO/LM-L	19006098	L			
MFDB-1200 LM-R	19006104	R	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1.200x800x900	3.282
MFDB-1200 LM-L	19006105	L			
MFDB-1500 LM-R	19006404	R	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1.500x800x900	3.642
MFDB-1500 LM-L	19006405	L			



(*) Entrance of the baskets:
L: Entry from the left side of the machine.
R: Entrance from the right side of the machine.

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	1.600x800x1.642	3.868
MD4C	19006509	2.030x600	4	2.100x800x1.642	4.950

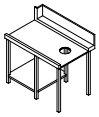
Delivery / sorting tables

MFDP-1800 LM-L

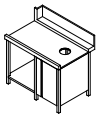


General characteristics

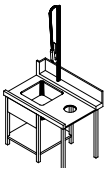
- Manufactured for the compact and modular conveyor dishwashers:
- Rear guard in all the models.
- Waste disposal.
- Space for the trash bin.
- Tables with sink built-in shower tap.



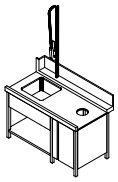
MLH-1200 LM-R



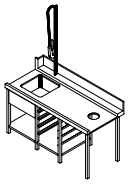
MLP-1200 LM-R



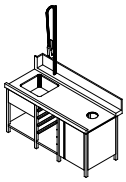
MFDH-1200 LM-R



MFDP-1500 LM-R



MFDH-1800 LM-R



MFDP-1800 LM-R

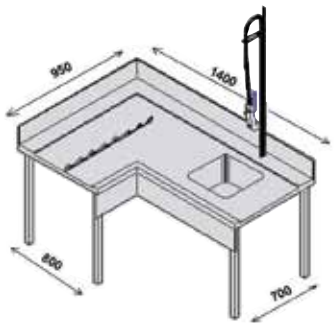
MODEL	CODE	ENTRY (*)	HOUSING FOR BIN	CHARACTERISTICS	DIMENSIONS (mm)	€
MLH-1200 LM-R	19006100	R	OPEN	- Lower rack	1.200x800x900	2.120
MLH-1200 LM-L	19006101	L				
MLP-1200 LM-R	19006102	R	DOOR	- Lower rack	1.200x800x900	2.893
MLP-1200 LM-L	19006103	L				
MFDH-1200 LM-R	19006106	R	OPEN	- Sink - Shower tap - Lower rack	1.200x800x900	3.513
MFDH-1200 LM-L	19006107	L				
MFDP-1200 LM-R	19006108	R	DOOR	- Sink - Shower tap - Lower rack	1.200x800x900	4.258
MFDP-1200 LM-L	19006109	L				
MFDH-1500 LM-R	19006408	R	OPEN	- Sink - Shower tap - Lower rack	1.500x800x900	3.837
MFDH-1500 LM-L	19006407	L				
MFDP-1500 LM-R	19006409	R	DOOR	- Sink - Shower tap - Lower rack	1.500x800x900	4.490
MFDP-1500 LM-L	19006406	L				
MFDH-1800 LM-R	19006506	R	OPEN	- Sink - Shower tap - Lower rack - Guides for baskets	1.800x800x900	3.981
MFDH-1800 LM-L	19006507	L				
MFDP-1800 LM-R	19006508	R	DOOR	- Sink - Shower tap - Lower rack - Guides for baskets	1.800x800x900	5.013
MFDP-1800 LM-L	19006505	L				



(*) Entrance of the baskets:
L: Entry from the left side of the machine.
R: Entrance from the right side of the machine.

Pre-rinsing table with introductor of baskets in corner

MCFD-1000 R



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 avancement system of the conveyor.
- Length of the introductor side: 950 mm - Depth: 800 mm.
- Ask the manufacturer to adapt the machine to install the table.

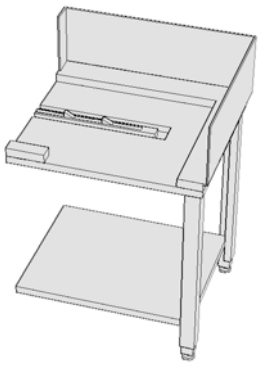
MODEL	CODE	ENTRY (*)	EQUIPMENT FEATURES	DIMENSIONS (mm)	€
MCFD-1000 R	19006350	R	- Rear guard - Sink - Shower tap - Introductor	1.400x950x900	5.729
MCFD-1000 L	19006351	L			



(*) Entrance of the baskets:
L: Entry from the left side of the machine.
R: Entrance from the right side of the machine.

Introductors of baskets in corner

E-90-R-CV



General characteristics

- Element to introduce the baskets in the machine.
- Movement by the avancement system of the conveyor.
- Rear guard 250 mm.
- Lower shelf.
- Ask the manufacturer to adapt the machine to install the introductor.



(*) Entrance of the baskets:
L: Entry from the left side of the machine.
R: Entrance from the right side of the machine.

MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
E-90-L	19004789	INTRODUCTOR OF BASKETS BY THE LEFT SIDE For rack conveyors WITH entry splash-guard (AS-260).	800x700x850	1.091
E-90-L-CV	19004792	INTRODUCTOR OF BASKETS BY THE LEFT SIDE For rack conveyors WITHOUT entry splash-guard (AS-260).	800x700x850	1.129
E-90-R	19004790	INTRODUCTOR OF BASKETS BY THE RIGHT SIDE For rack conveyors WITH entry splash-guard (AS-260).	800x700x850	1.091
E-90-R-CV	19004791	INTRODUCTOR OF BASKETS BY THE RIGHT SIDE For rack conveyors WITHOUT entry splash-guard (AS-260).	800x700x850	1.129
-	19003534	Basket introductor mechanism to install on a custom made introductor	-	267

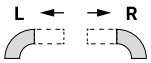
Automatized curves for exit

180-L-TS

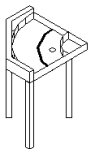


General characteristics

- Automatic movement with the conveyor exit system.
- Ask the manufacturer to adapt the machine to install the automatized curve.



(*) Exit of basket. It is opposite to the model of conveyor dishwasher:
L: Exist from the left of the machine
R: Exist from the right of the machine

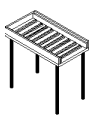
	MODEL	CODE	EXIT (*)	DESCRIPTION	DIMENSIONS (mm)	€
	180-L-TS	19004788	L	AUTOMATIZED CURVE 180º AT LEFT For rack conveyors WITHOUT exit splash-guard (ASE-260). Also for models WITH DRYING TUNNEL	778x1.442x900	4.100
	180-L	19004786	L	AUTOMATIZED CURVE 180º AT LEFT For rack conveyors WITH exit splash-guard (ASE-260).	778x1.442x900	4.100
	180-R-TS	19004797	R	AUTOMATIZED CURVE 180º AT RIGHT For rack conveyors WITHOUT exit splash-guard (ASE-260). Also for models WITH DRYING TUNNEL	778x1.442x900	4.100
	180-R	19004787	R	AUTOMATIZED CURVE 180º AT RIGHT For rack conveyors WITH exit splash-guard (ASE-260).	778x1.442x900	4.100
	90-L-TS	19004795	L	AUTOMATIZED CURVE 90º AT LEFT For rack conveyors WITHOUT exit splash-guard (ASE-260). Also for models WITH DRYING TUNNEL	778x778x900	2.733
	90-L	19004794	L	AUTOMATIZED CURVE 90º AT LEFT For rack conveyors WITH exit splash-guard (ASE-260).	778x778x900	2.733
	90-R-TS	19004796	R	AUTOMATIZED CURVE 90º AT RIGHT For rack conveyors WITHOUT exit splash-guard (ASE-260). Also for models WITH DRYING TUNNEL	778x778x900	2.733
	90-R	19004793	R	AUTOMATIZED CURVE 90º AT RIGHT For rack conveyors WITH exit splash-guard (ASE-260).	778x778x900	2.733

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.
- Includes limit switch for connection to the dishwasher

	MODEL	CODE	DESCRIPTION	CAPACITY (BASKETS)	DIMENSIONS (mm)	€
	MR2C	19004901	Rolling table	2	1.128x665x850	3.329
	MR3C	19005073	Rolling table	3	1.638x665x850	3.814
	MR4C	19004902	Rolling table	4	2.148x665x850	4.289





A high performance solution.

Flight type dishwashers

Flight type dishwashers..... **231**

Common features of the range



- Wash modules without inner piping.
- Double-skin construction.
- Double-skin doors with thermal and acoustic insulation.
- Counterweighted doors with safety stops allow full unrestricted access to the pre-wash, wash, pre-rinse and rinse areas.
- Modular construction allowing the machine to be divided on site into narrower modules.
- Useful loading area of 763 mm and unloading area of 830 mm at 900 mm height.
- 150 mm splash (AS) guard module at the loading area.
- Activation of the washing process by photocell.
- Belt drive speed controlled by a frequency converter and a micro cut-off which, in the event of any kind of blockage, stops the machine without causing any damage to it. It has an unblocking feature that reverses the belt to help clear the jam.
- Autotimer: after a period of inactivity, the traction motor is deactivated, reducing power consumption.
- Power-saving mode (stand-by): Reduction of power consumption and limescale deposition on the heating element by reducing the temperature of the boiler and tank water when the machine is not in operation.
- Automatic pre-heating system. Activation of the washing pumps and the dryers prior to reaching the setpoint temperatures to heat the environment and thus achieve a quick start-up of the machine.
- Washing tanks:
  · 100-litre tank.
  · Washing system consisting of 6 upper arms and 5 lower arms.
- Stainless steel arms in the pre-wash and wash, removable for cleaning.
- Triple level filtration in the wash and pre-wash modules.
- The bottom of the tank is stamped to ensure complete draining and facilitate cleaning.
- Thermally insulated boilers.
- Easily removable stainless steel rinsing arms with high efficiency rinsing nozzles.
- Adjustable steam suction system that prevents vapours from escaping.
- Energy recovery included, located on the upper part of the machine, which allows the installed power to be reduced by 9kW.
- Drying (D) placed on the unloading area and possibility of adding up to 2 additional dryers (except in FCO-P3W4-RDD where only one can be added).
- Curtains resistant to high temperatures and detergents, which are installed to prevent water splashing and contamination between modules.
- Detection of belt end with stop and autostart.
- Machine protected against water jets according to IPX5 category.

Interface

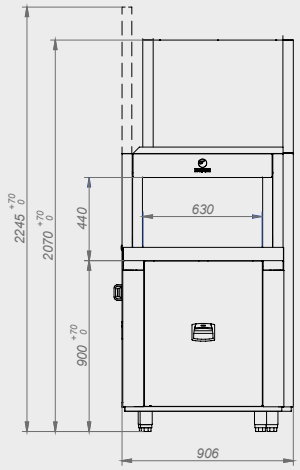


- Electromechanical switch that allows you to choose between 3 programmes depending on the workload or dirt.
- Two digital displays for the control and visualisation of washing and rinsing temperatures.
- Unlock push button to reverse the conveyor carriage to help clear the jam and another push button to activate it.

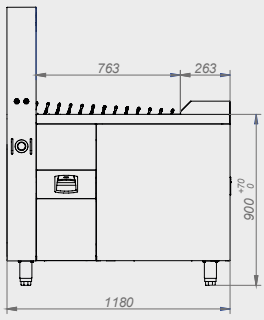
The conveyor carriage locking and activation push buttons are also on the loading and unloading areas.

- Emergency push buttons at the entrance and exit included.
- Main switch included.

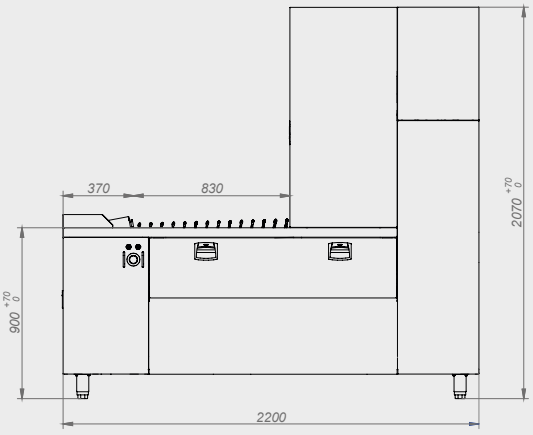
Useful height



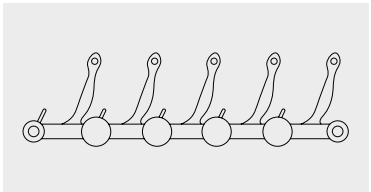
Loading area



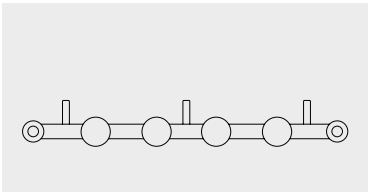
Unloading area



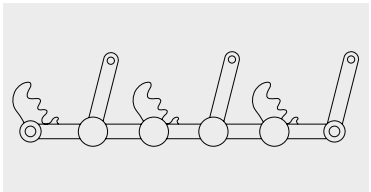
Available belts



Belt for plates and baskets



Belt for kitchenware (pots and containers)



Belt for isothermal trays

CONCEPT

Flight type diswashers FCO-W4-RD

FCO-W4-RD R



Specific features

- Electromechanical switch that allows you to choose between 3 programmes and two digital displays for the control and visualisation of washing and rinsing temperatures.
- Splash guard module (AS).
- Main wash (W).
- Prerinse / Rinse (4)
  - · Pre-rinsing: Consisting of 2 upper and 1 lower prerinsing arms.
  - · Rinsing: With one rinse pump. Type A non-return device in compliance with EN 1717. Consisting of 1 upper and 1 lower rinse arm. It uses a frequency converter for the rinse pump, which allows to vary the amount of rinse water by automatically adapting it to the selected conveying speed.
- Energy Recovery as standard (R).
- One standard drier (D) for optimal drying of ceramic dishes. Possibility of adding two extra dryers for drying plastic or stainless steel kitchenware

Technical data

Height (1)	mm	2.070
Height with door open	mm	2.200
Clearance (WxH)	mm	630x440
Supply water pressure min. - max.	bar	1,5-4
Traction motor	kW	0,25

WASH		MAIN WASH W
Tank capacity	lt	100
Tank power	kW	18
Washing pump power	kW	2,6

PRE-RINSE/RINSE		PRE-RINSE	RINSE 4
Boiler capacity	lt	-	20
Tank capacity	lt	30	-
Boiler heater power	kW	-	18
Tank resistance power	kW	5	-
Prerinsing/rinsing pump power	kW	0,26	0,15

DRY		DRY D
Heater power	kW	7,5
Fan power	kW	1,95

(1) Adjustable height (+70/+0 mm)

Programs

PROGRAM	PRODUCTION (PLATES/H)	WATER CONSUMPTION (L/H)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)	TOTAL POWER (KW)
					COLD WATER INLET WITH ENERGY RECOVERY (RC) 15º-25º
					380-400V 3N Simultaneous
Intensive program (DIN-10534)	1.575	190	65	85	53,8
Medium program	2.325	210	65	85	53,8
High capacity program	3.100	230	65	85	53,8

Codes and prices *

MODEL	CODE	HZ	ENTRY DIRECTION	€
FCO-W4-RD R	19073687	50	Right	54.320
	19108467	60		54.669
FCO-W4-RD L	19075203	50	Left	54.320
	19077932	60		54.669

* The price of the machine does not include the belt, which must be ordered separately.

Belts

CODE	MODEL	DESCRIPTION	€
19072468	PLATE BELT FCO-W4-RD	Belt for plates and baskets	7.134
19072498	KITCHENWARE BELT FCO-W4-RD	Belt for kitchenware (pots and containers)	7.403
19072497	ISOTHERMAL TRAY BELT FCO-W4-RD	Belt for isothermal trays	8.013

Extra drying

CODE	MODEL	VOLTAGE AND FRECUENCY (HZ)	DESCRIPTION	POWER (KW)	DIMENSIONS (MM)	€
19075207	FDM-700	400V 3N 50/60	Extra drying	9,5	702x900x2.070	17.017

One standard drier (D) for optimal drying of ceramic dishes. Possibility of adding two extra dryers for drying plastic or stainless steel kitchenware.

Disassembly

CODE	MODEL	DESCRIPTION	€
19075212	BELT MODULE DISASSEMBLY KIT	Extra charge for disassembly and shipment of the machinery in several packages.	2.496

Transformations to other voltages

VOLTAGE	CHARACTERISTICS	€
220-240V 3~ (FG)	220-240V 3~ connection for flight type dishwashers	699

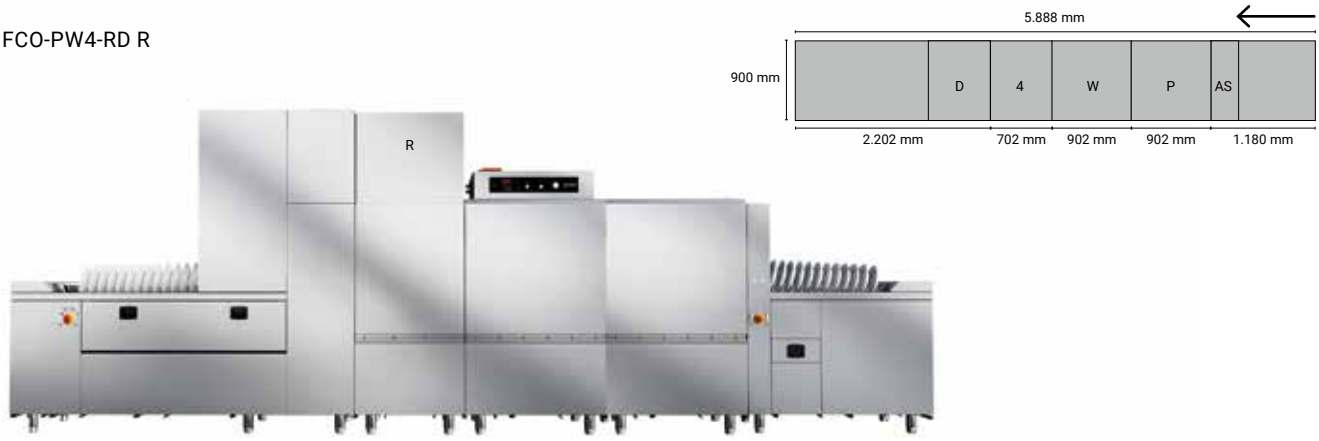
Standard accessories

	Glass basket 19004479	ps	2
	Cutlery basket 19087265	ps	1
	Cups basket 19000488	ps	2

CONCEPT

Flight type diswashers FCO-PW4-RD

FCO-PW4-RD R



Specific features

- Electromechanical switch that allows you to choose between 3 programmes and two digital displays for the control and visualisation of washing and rinsing temperatures.
- Splash guard module (AS).
- Pre-wash (P): Consisting of 6 upper arms and 5 lower arms. Continuous renewal of the pre-wash water with a constant amount of pre-rinse water, channelling the surplus through a recirculation pump.
- Main wash (W).
- Pre-rinsing / rinsing (4)
  - · Pre-rinsing: Consisting of 2 upper and 1 lower prerinsing arms.
  - · Rinsing: With one rinsing pump. Type A non-return device in compliance with EN 1717. Consisting of 1 upper and 1 lower rinsing arm. It uses a frequency converter for the rinse pump, which allows to vary the amount of rinse water by automatically adapting it to the selected conveying speed.
- Energy Recovery as standard (R).
- One standard drier (D) for optimal drying of ceramic dishes. Possibility of adding two extra dryers for drying plastic or stainless steel kitchenware.

Technical data

Height (1)		mm	2.070
Height with door open		mm	2.200
Clearance (WxH)		mm	630x440
Supply water pressure min. - max.		bar	1,5-4
Traction motor		kW	0,25
PRE-WASH/WASH		**PRE-WASH P**	**MAIN WASH W**
Tank capacity	lt	100	100
Tank heater power	kW		15
Washing pump power	kW	2,6	2,6
PRE-RINSE/RINSE		**PRE-RINSE**	**RINSE 4**
Boiler capacity	lt	-	20
Tank capacity	lt	30	-
Boiler heater power	kW	-	18
Tank resistance power	kW	5	-
Prerinsing/rinsing pump power	kW	0,26	0,15
DRY			**DRY D**
Heater power	kW		7,5
Fan power	kW		1,95

(1) Adjustable height (+70/+0 mm)

Programs

PROGRAM	PRODUCTION (PLATES/H)	WATER CONSUMPTION (L/H)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)	TOTAL POWER (KW)
					COLD WATER INLET WITH ENERGY RECOVERY (RC) 15º-25º
					380-400V 3N Simultaneous
Intensive program (DIN-10534)	2.490	190	65	85	53,4
Medium program	3.520	210	65	85	53,4
High capacity program	4.600	230	65	85	53,4

Codes and prices *

MODEL	CODE	HZ	ENTRY DIRECTION	€
FCO-PW4-RD R	19068360	50	Right	65.618
	19087160	60		65.737
FCO-PW4-RD L	19068366	50	Left	65.618
	19101265	60		65.737

* The price of the machine does not include the belt, which must be ordered separately.

Belts

CODE	MODEL	DESCRIPTION	€
19074856	PLATE BELT FCO-PW4-RD	Belt for plates and baskets	8.354
19072700	KITCHENWARE BELT FCO-PW4-RD	Belt for kitchenware (pots and containers)	8.060
19075209	ISOTHERMAL TRAY BELT FCO-PW4-RD	Belt for isothermal trays	9.202

Extra Drying

CODE	MODEL	VOLTAGE AND FRECUENCY (HZ)	DESCRIPTION	POWER (KW)	DIMENSIONS (MM)	€
19075207	FDM-700	400V 3N 50/60	Extra drying	9,5	702x900x2.070	17.017

One standard drier (D) for optimal drying of ceramic dishes. Possibility of adding two extra dryers for drying plastic or stainless steel kitchenware.

Disassembly

CODE	MODEL	DESCRIPTION	€
19075212	BELT MODULE DISASSEMBLY KIT	Extra charge for disassembly and shipment of the machinery in several packages.	2.496

Transformations to other voltages

VOLTAGE	CHARACTERISTICS	€
220-240V 3~ (FG)	220-240V 3~ connection for flight type dishwashers	699

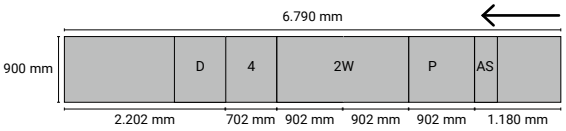
Standard accessories

	Glass basket 19004479	ps	2
	Cutlery basket 19087265	ps	1
	Cups basket 19000488	ps	2

CONCEPT

Flight type diswashers FCO-P2W4

FCO-P2W4-RD R





Specific features

- Electromechanical switch that allows you to choose between 3 programmes and two digital displays for the control and visualisation of washing and rinsing temperatures.
- Splash guard module (AS).
- Pre-wash (P): Consisting of 6 upper arms and 5 lower arms.Continuous renewal of the pre-wash water with a constant amount of pre-rinse water, channelling the surplus through a recirculation pump.
- First wash and main wash (2W).
- Pre-Rinse / Rinse (4)
  - · Pre-rinsing: Consisting of 3 upper and 1 lower prerinsing arms.
  - · Rinsing: With one rinsing pump. Type A non-return device in compliance with EN 1717. Consisting of 1 upper and 1 lower rinsing arm. It uses a frequency converter for the rinse pump, which allows to vary the amount of rinse water by automatically adapting it to the selected conveying speed.
- Energy Recovery as standard (R).
- One standard drier (D) for optimal drying of ceramic dishes. Possibility of adding two extra dryers for drying plastic or stainless steel kitchenware.

Technical data

Height (1)	mm	2.070
Height with door open	mm	2.200
Clearance (WxH)	mm	630x440
Supply water pressure min. - max.	bar	1,5-4
Traction motor	kW	0,25

WASH		PRE-WASH P	FIRST WASH + MAIN WASH 2W
Tank capacity	lt	100	100 + 100
Tank heater power	kW		12 + 15
Washing pump power	kW	2,6	2,6 + 2,6

PRE-RINSE/RINSE		PRE-RINSE	RINSE 4
Boiler capacity	lt	-	20
Tank capacity	lt	30	-
Boiler heater power	kW	-	18
Tank resistance power	kW	5	-
Prerinsing/rinsing pump power	kW	0,26	0,15

DRY		DRY D
Heater power	kW	7,5
Fan power	kW	1,95

(1) Adjustable height (+70/+0 mm)

Programs

PROGRAM	PRODUCTION (PLATES/H)	WATER CONSUMPTION (L/H)	WASH TEMPERATURE (°C)	RINSE TEMPERATURE (°C)	TOTAL POWER (KW)
					COLD WATER INLET WITH ENERGY RECOVERY (RC) 15°-25°
					380-400V 3N Simultaneous
Intensive program (DIN-10534)	3.350	220	65	85	68
Medium program	4.970	245	65	85	68
High capacity program	6.600	270	65	85	68

Codes and prices *

MODELO	CÓDIGO	HZ	ENTRY DIRECTION	€
FCO-P2W4-RD R	19074752	50	Right	77.646
	19108478	60		77.995
FCO-P2W4-RD L	19073649	50	Left	77.646
	19108476	60		77.995

* The price of the machine does not include the belt, which must be ordered separately.

Belts

CODE	MODEL	DESCRIPTION	€
19073644	PLATE BELT FCO-P2W4-RD	Belt for plates and baskets	9.721
19072701	KITCHENWARE BELT FCO-P2W4-RD	Belt for kitchenware (pots and containers)	9.334
19075210	ISOTHERMAL TRAY BELT FCO-P2W4-RD	Belt for isothermal trays	10.719

Extra Drying

CODE	MODEL	VOLTAGE AND FRECUENCY (HZ)	DESCRIPTION	POWER (KW)	DIMENSIONS (MM)	€
19075207	FDM-700	400V 3N 50/60	Extra drying	9,5	702x900x2.070	17.017

One standard drier (D) for optimal drying of ceramic dishes. Possibility of adding two extra dryers for drying plastic or stainless steel kitchenware

Disassembly

CODE	MODEL	DESCRIPTION	€
19075212	BELT MODULE DISASSEMBLY KIT	Extra charge for disassembly and shipment of the machinery in several packages.	2.496

Transformations to other voltages

VOLTAGE	CHARACTERISTICS	€
220-240V 3~ (FG)	220-240V 3~ connection for flight type dishwashers	699

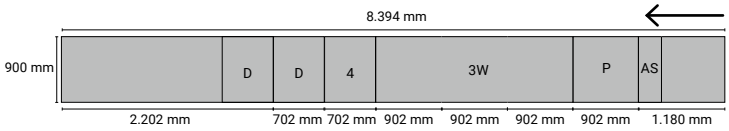
Standard accessories

	Glass basket 19004479	un	2
	Cutlery basket 19087265	un	1
	Cups basket 19000488	un	2

CONCEPT

Flight type diswashers FCO-P3W4-RDD

FCO-P3W4-RDD R





Specific features

- Electromechanical switch that allows you to choose between 3 programmes and two digital displays for the control and visualisation of washing and rinsing temperatures.
- Splash guard module (AS).
- Pre-wash (P): Consisting of 6 upper arms and 5 lower arms. Continuous renewal of the pre-wash water with a constant amount of pre-rinse water, channelling the surplus through a recirculation pump.
- First wash, second wash and main wash (3W)
- Pre-rising / Rinsing (4)
  · Pre-rinsing: Consisting of 3 upper and 1 lower prerinsing arms.
  · Rinsing: With one rinsing pump. Type A non-return device in compliance with EN 1717. Consisting of 1 upper and 1 lower rinsing arm. It uses a frequency converter for the rinse pump, which allows to vary the amount of rinse water by automatically adapting it to the selected conveying speed.
- Energy Recovery as standard (R).
- Two standard driers (D) for optimal drying of ceramic dishes. Possibility of adding one extra dryer for drying plastic or stainless steel kitchenware.

Technical data

Height (1)	mm	2.070
Height with door open	mm	2.200
Clearance (WxH)	mm	630x440
Supply water pressure min. - max.	bar	1,5-4
Traction motor	kW	0,25

WASH		PRE-WASH P	FIRST WASH, SECOND WASH AND MAIN WASH 3W
Tank capacity	lt	100	100 + 100 + 100
Tank heater power	kW		12 + 12 + 15
Washing pump power	kW	2,6	2,6 + 2,6 + 2,6

PRE-RINSE/RINSE		PRE-RINSE	RINSE 4
Boiler capacity	lt	-	20
Tank capacity	lt	30	-
Boiler heater power	kW	-	18
Tank heater power	kW	5	-
Prerinsing/rinsing pump power	kW	0,26	0,15

DRY		DRY DD
Heater power	kW	2x7,5
Fan power	kW	2x1,95

(1) Adjustable height (+70/+0 mm)

Programs

PROGRAM	PRODUCTION (PLATES/H)	WATER CONSUMPTION (L/H)	WASH TEMPERATURE (ºC)	RINSE TEMPERATURE (ºC)	TOTAL POWER (KW)
					COLD WATER INLET WITH ENERGY RECOVERY (RC) 15º-25º
					380-400V 3N Simultaneous
Intensive program (DIN-10534)	4.275	220	65	85	92,05
Medium program	6.410	245	65	85	92,05
High capacity program	8.600	270	65	85	92,05

Codes and prices*

MODEL	CODE	HZ	ENTRY DIRECTION	€
FCO-P3W4-RDD R	19111197	50	Right	106.698
	19111198	60		107.047
FCO-P3W4-RDD L	19111088	50	Left	106.698
	19111196	60		107.047

* The price of the machine does not include the belt, which must be ordered separately.

Belts

CODE	MODEL	DESCRIPTION	€
19111199	PLATE BELT FCO-P3W4-RDD	Belt for plates and baskets	12.334
19111202	KITCHENWARE BELT FCO-P3W4-RDD	Belt for kitchenware (pots and containers)	12.125
19111200	ISOTHERMAL TRAY BELT FCO-P3W4-RDD	Belt for isothermal trays	13.470

Extra Drying

CODE	MODEL	VOLTAGE AND FRECUENCY (HZ)	DESCRIPTION	POWER (KW)	DIMENSIONS (mm)	€
19075207	FDM-700	400V 3N 50/60	Extra drying	9,5	702x900x2.070	17.017

Two standard driers (DD) for optimal drying of ceramic dishes. Possibility of adding one extra dryer for drying plastic or stainless steel kitchenware

Disassembly

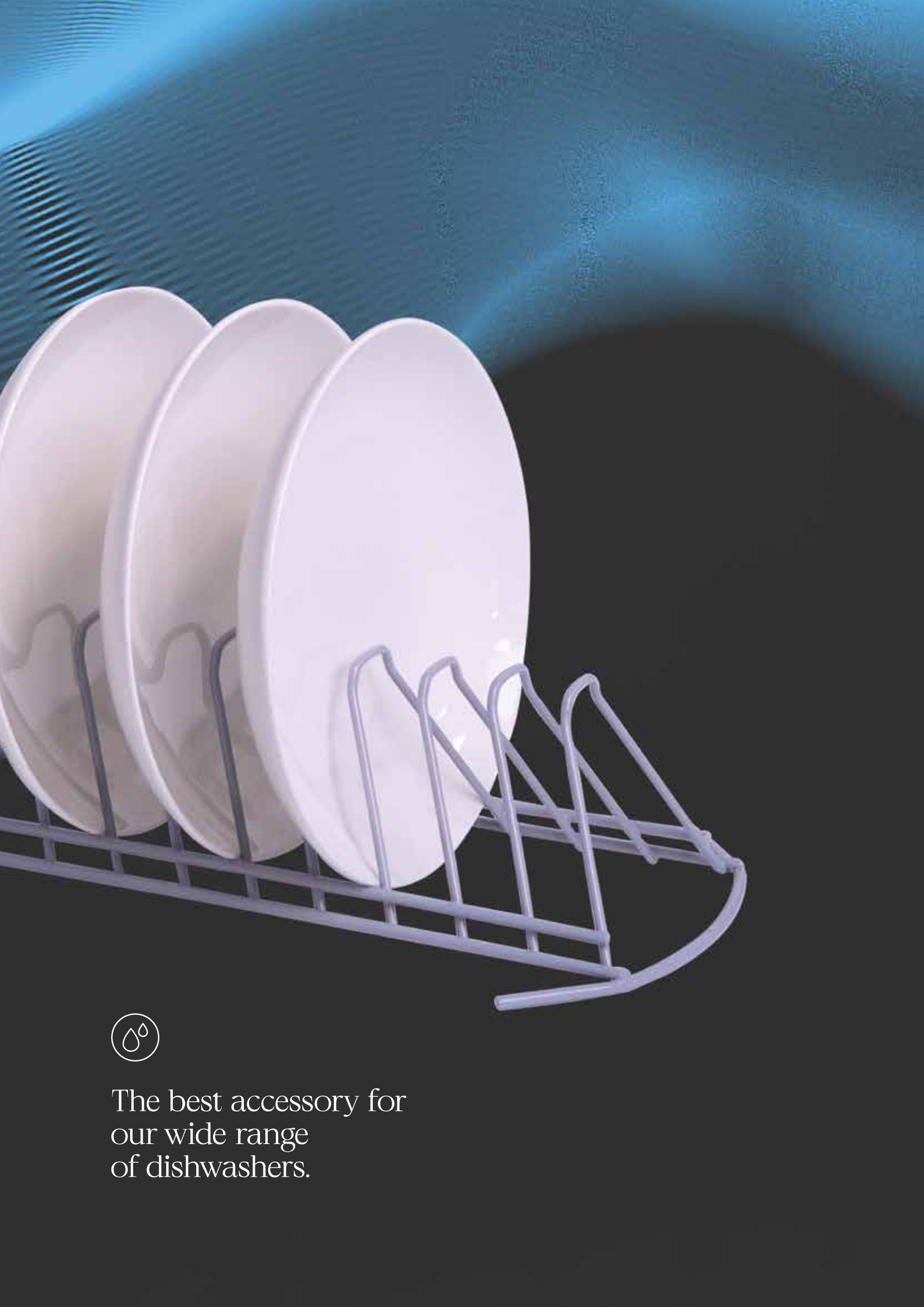
CODE	MODEL	DESCRIPTION	€
19075212	BELT MODULE DISASSEMBLY KIT	Extra charge for disassembly and shipment of the machinery in several packages.	2.496

Transformations to other voltages

VOLTAGE	CHARACTERISTICS	€
220-240V 3~ (FG)	220-240V 3~ connection for flight type dishwashers	699

Standard accessories

	Glass basket 19004479	un	2
	Cutlery basket 19087265	un	1
	Cups basket 19000488	un	2



The best accessory for
our wide range
of dishwashers.

Baskets

Basket for crockery, cutlery and trays **245**
Glass baskets **246**

Basket for crockery, cutlery and trays

	CODE	MODEL	DESCRIPTION	Ø MÁX (mm)	PRODUCT CAPACITY	DIMENSIONS (mm)	€
	19000487	CP-16/18	Plates basket	Ø 230 Ø 320	16-18 8-9	500x500x110	46
	19004479	CP-12	Deep plates basket (75 mm)	Ø 230 Ø 320	12 6	500X500X140	137
	19000484	CT-10	Glass basket	-	-	500x500x110	43
	19087265	CT-10 R	Cutlery basket	-	-	500x500x110	49
	19000483	CB-7	Self-service trays basket	-	7	500x500x110	45
	19082432	WRPG-40	Glass basket	-	-	400x400x110	28
	19110751	WRPGR-40	Round glass basket	-	-	ø 400x180	40
	19110752	WRHR-40	Support for round basket ø 400	-	-	400x400x110	37
	19084452	WRWP-11	Plates insert	-	11	400x400x110	30
	19000792	CU-7	Cutlery insert	-	15	105x105x130	19
	19102721	CU-GW	Cutlery insert	-	9	ø 96x104	19

Glass baskets

Rod baskets

	CODE	MODEL	DIVISIONS	Ø MÁX (MM)	DIMENSIONS (MM)	€
	19107616	WRWG-50	5	92	500x500x190	103
	19107614	WRWG-40	4	92	400x400x183	127

Plastic baskets



500x500x140

H max 100mm



500x500x190

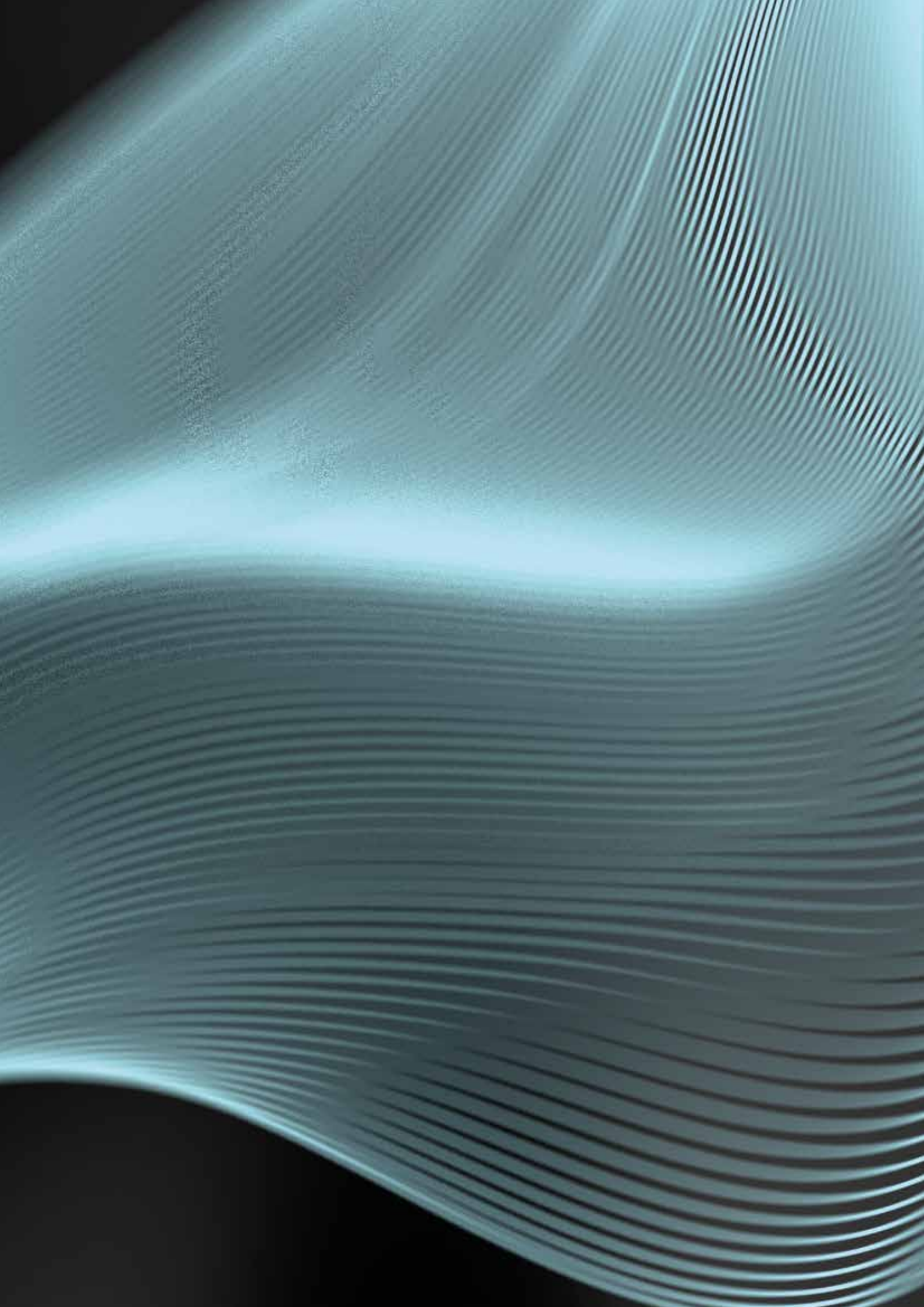
H max 150mm



500x500x240

H max 200mm

	PRODUCT CAPACITY	CODE	MODEL	€	CODE	MODEL	€	CODE	MODEL	€
ø max 110mm	16	19000488	CV-16/105	61	19000489	CV-16/155	66	19000490	CV-16/205	77
ø max 85mm	25	19000491	CV-25/105	64	19000492	CV-25/155	67	19000493	CV-25/205	80
ø max 73mm	36	19000494	CV-36/105	65	19000495	CV-36/155	69	19000496	CV-36/205	84




Commercial
Refrigeration

A commitment to a more sustainable world.



The iKOLD generation has been designed with the kitchen professional in mind. A renewed aesthetic, perfectly integrated with the Fagor Professional brand and our Catering equipment (cooking blocks, ovens, refrigeration, neutral furniture...) for professional kitchens.

An optimized refrigeration technology, reaching highest energy efficiency index with lowest energy consumption.

Cooling devices developed with Hydrocarbon (HC) gases with Global Warming Potential (GWP) = 3, in commitment to our sustainability values.

Designed with high efficiency electronic components which guarantees high cooling performance for optimal food preservation.

Complete range of product (storage cabinets and counters, preparation counters, blast chillers, bar coolers etc...) focused on food preparation, chilling and storing.

Thus, contemplating your needs and our experience as the first manufacturer of Commercial Refrigeration in Europe, the iKOLD generation was born.



Efficiency

Low impact and up to 65% lower consumption.

Performance

Durability and quality, guarantee of preservation for your food.

Versatility

Wide range of solutions for your kitchen.

Sustainability

Committed to environment Hydrocarbon gases (HC) in all product range.

FagorKonnect
Foodservice

Discover in detail how FagorKonnect can specifically enhance the functionality of our refrigeration equipment.





Specific graphs designed for the analysis of refrigeration equipment:

To perform an analysis of refrigeration equipment focusing on specific aspects such as device status, compressor active hours, and door status, you could use intuitive and specific graphs that highlight the information.



Detailed information displayed in in real time:

It will show key data to monitor refrigeration equipment and perform actions such as setting parameters, switching the equipment and light on or off, or activating a defrost, optimising its performance.

View and download the HACCP of a particular device:

HACCP for a specific device is available. Obtains a graph over a range of selected dates.




1.5
FAGOR

Commercial refrigeration

Refrigerated uprights **255**
Refrigerated counters **285**
Preparation counters..... **315**
Bast chillers **333**
Bar line..... **345**
Wine cellars..... **361**
Ice makers..... **371**

STOCK This option corresponds to 50 Hz models.



European refrigeration for demanding professionals.

Refrigerated uprights

— Features **257**
— Advance GN 2/1 ..... **261**
— Concept monoblock GN 2/1 ..... **265**
— Concept GN 2/1 ..... **269**
— Concept GN 2/1 dual temperature **275**
— Concept GN 1/1 ..... **276**
— Snack **277**
— Snack dual temperature **279**
— Pastry **281**
— Fish **283**
— Accessories **284**

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.

iKOLD GENERATION

Efficient. Profitable. Sustainable.





	A	B
	ADVANCE	**CONCEPT MONOBLOCK**
	AUP-11G	MUP-11G
Capacity (Nº of shelves per door)	24	23
Size of shelves	GN 2/1	GN 2/1
Energy class	A	B
Insulation (mm)	80	60
Refrigerant + / -	R600a / R290	R600a / R290
Climate class (1 door)	5	4
Multiflow	Yes	Yes
HACCP compliant	Yes	No
Electronic control	Capacitive 5"	Capacitive 3"
Interface		









C	C	D	
CONCEPT	**SNACK CABINETS**	**PASTRY CABINETS**	**FISH CABINETS**
CUP-11G	CUP-11S	CUP-11B	CU-11F
23	18	20	7
GN 2/1	560 x 542	EN 60x40	EN 60x40
C	C	E	-
60	50	50	50
R600a / R290	R600a / R290	R290	R290
4	4	4	4
No	No	No	No
No	No	No	No
Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"









iKOLD GENERATION

Refrigeration upright features

Electronic control Easy to use

Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions.

ECO function

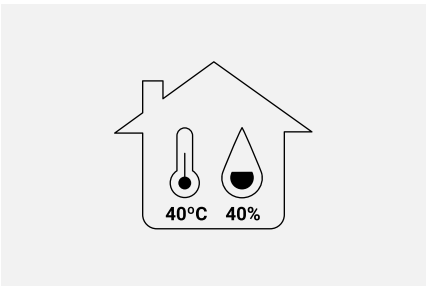
Function that optimizes the performance by automatically setting temperatures, when doors are not opened so that the cooling unit works only when needed and always, efficiently.

Climatic Class 5

Devices tested in harshest working environments, which ensure product preservation in high temperature and humidity conditions.







Embeded tray guides

The embedded tray guides facilitatecleaning in the cabinets. They also increase storage flexibility, allowing it to be adapted to the user's needs.

Led lightining on the inside

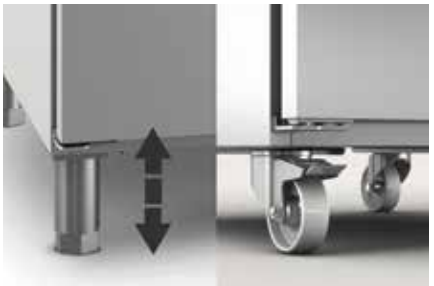
The low energy consumption LED lights, strategically located on the sides, provide optimal illumination of the entire compartment.

Maximum stability

Height-adjustable stainless steel legs as standard. Height of the legs can be adjusted individually. In addition, there is also the option to choose swivel wheels or legs for marine.







Automatic closing door

Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.

Pivotable panel

Pivotable panel with better access to control that facilitates service, thus enlarging the useful life of the equipment.

Door Lock

Option to equip the upright with a door lock in full door models. Standard in Advance line, as well as, all display uprigth.

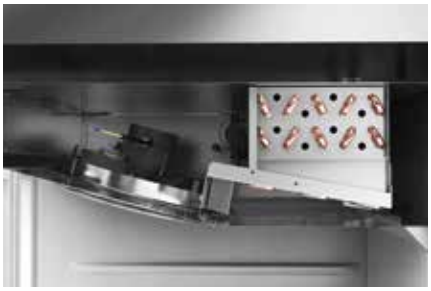






Optimal refrigeration circuit

Internally designed forced draft cooling system with low consumption electronic components to guarantee optimal equipmentefficiency and performance.



Multiflow

Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.



Higher insulation thicknesses

Insulation thickness is a key factor in preventing losing cold. The new iKOLD generation increases the insulation levels of all mid ranges to provide greater cooling efficiency.



Accesible door opening

Opening pedal as an optionin all cabinets range, allowingto access the interior in a comfortable way.



Removable door gasket

Removable triple camera pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Integrated handles

Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening of the drawers and avoids dust and dirtcollection.



Connectivity

Guarantee the correct conservation of stored food through precise monitoring of your refrigeration equipment thanks to Fagor Konnect.

FagorKonnect Foodservice

Option available in the ADVANCE range (K Connectivity).

FagorKonnect Foodservice



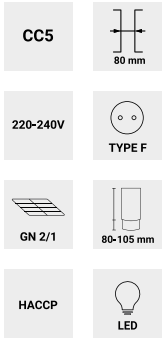
ADVANCE

GN 2/1 700

FagorKonnect Foodservice

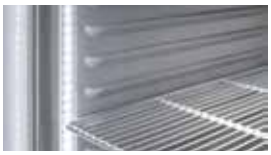


AUP-11G



General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- Embedded inner guides with 24 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure.
- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





	MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
STOCK	AUP-11G	693 x 856 x 2.106	610	0 +8 ºC	Stop	R-600a	0,361 (1)	0,158	A	336 (4)	50 Hz	19089406	3.152
						R290	0,398 (1)	0,31	-	-	60 Hz	19089395	3.206
	AUPT-11G	693 x 856 x 2.106	610	-2 +8 ºC	Electric	R-600a	0,361 (1)	0,688	B	451 (4)	50 Hz	19103143	3.477
						R290	0,398 (1)	0,84	-	-	60 Hz	19110956	3.531
STOCK	AUN-11G	693 x 856 x 2.106	610	-18 -22 ºC	Hot gas (3)	R290	0,535 (2)	0,471	D	2.752 (4)	50 Hz	19089398	4.017
						R290	0,72 (2)	0,496	-	-	60 Hz	19089399	4.101

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			AUP-11G (€)	AUPT-11G (€)	AUN-11G (€)
Connectivity	K		248	248	248
G type plug	CI		18	18	18
Opposite opening	OP		70	70	70
Lock	LC		•	•	•
Castors	C		25	25	25
Remote group	RG		-315	-315	-390
Back in Stainless Steel	BS		282	282	282
Frame heater	FH		137	137	•
Pedal	PD		126	126	126

Standard Accessories

	CODE	DESCRIPTION		11G	€
	19097787	GN 2/1 epoxy grid	pc	3	45

Other Accessories

	CODE	DESCRIPTION	€
	19048712	Meat bar GN uprights single body	266

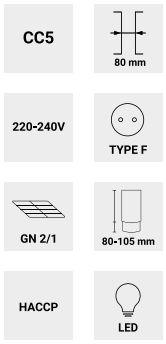
ADVANCE

GN 2/1 1400

FagorKonnect Foodservice

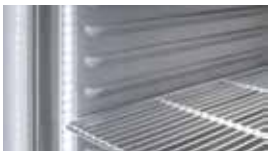


AUP-22G



General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- Embedded inner guides with 24 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure.
- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
AUP-22G	1.358 x 856 x 2.106	1.332	0 +8 °C	Stop	R-600a	0,436 (1)	0,192	C	832 (4)	50 Hz	19089396	4.679
					R-600a	0,437 (1)	0,209	-	-	60 Hz	19089397	4.760
AUPT-22G	1.358 x 856 x 2.106	1.332	-2 +8 °C	Electric	R-600a	0,436 (1)	0,972	C	841 (4)	50 Hz	19103142	5.165
					R-600a	0,437 (1)	0,989	-	-	60 Hz	19110957	5.246
AUN-22G	1.358 x 856 x 2.106	1.332	-18 -22 °C	Hot gas (3)	R290	0,907 (2)	0,749	D	4.599 (4)	50 Hz	19089420	5.709
					R290	0,799 (2)	0,831	-	-	60 Hz	19089421	5.829
AUN-22G CC5	1.358 x 856 x 2.106	1.332	-18 -22 °C	Hot gas (3)	R290	0,907 (2)	0,825	D	4.234 (4)	50 Hz	19089422	7.298
					R290	0,799 (2)	0,907	-	-	60 Hz	19110958	7.418

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			AUP-22G (€)	AUPT-22G (€)	AUN-22G (€)
Connectivity	K		248	248	248
G type plug	CI		18	18	18
Lock	LC		●	●	●
Castors	C		25	25	25
Remote group	RG		-390	-390	-488
Back in Stainless Steel	BS		466	466	466
Frame heater	FH		190	190	●
Pedal	PD		252	252	252

Standard Accessories

	CODE	DESCRIPTION		22G	€
	19097787	GN 2/1 epoxy coated grid	pc	6	45
	19014778	Tray support guides L=562mm	pc	3	25

Other Accessories

	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	266

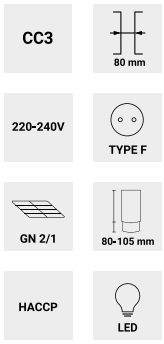
ADVANCE

GN 2/1 Display 700

FagorKonnect Foodservice



AUP-11G GD



General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- Embedded inner guides with 24 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure.
- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.
- Glass door:
  - Refrigeration Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
  - Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
AUP-11G GD	693 x 856 x 2.106	610	0 +8 °C	Stop	R-600a	0,361 (1)	0,158	A	555 (5)	50 Hz	19089423	3.748
					R290	0,398 (1)	0,313	-	-	60 Hz	19090872	3.802
AUPT-11G GD	693 x 856 x 2.106	610	0 +8 °C	Electric	R-600a	0,361 (1)	0,768	B	994 (5)	50 Hz	19106080	3.998
					R290	0,398 (1)	0,92	-	-	60 Hz	19110960	4.052
AUN-11G GD	693 x 856 x 2.106	610	-18 -22 °C	Hot gas (3)	R290	0,535 (2)	0,551	E	5.143 (5)	50 Hz	19106024	4.782
					R290	0,72 (2)	0,576	-	-	60 Hz	19110961	4.866

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (5) According to EN23953 standard

Options

			AUP-11G GD (€)	AUPT-11G GD (€)	AUN-11G GD (€)
Connectivity	K		248	248	248
G type plug	CI		18	18	18
Opposite opening	OP		70	70	70
Lock	LC		●	●	●
Castors	C		25	25	25
Remote group	RG		-315	-315	-390
Back in Stainless Steel	BS		282	282	282
Frame heater	FH		137	137	●
Pedal	PD		126	126	126
Glass Door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		11G	€
	19097787	GN 2/1 epoxy grid	pc	3	45

Other Accessories

	CODE	DESCRIPTION	€
	19048712	Meat bar GN uprights single body	266

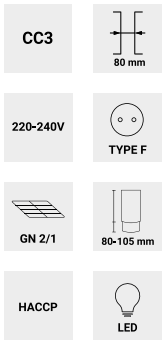
ADVANCE

GN 2/1 Display 1400

FagorKonnect Foodservice

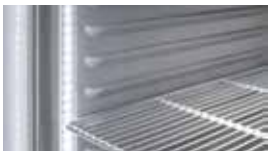


AUP-22G GD



General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- Embedded inner guides with 24 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure.
- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.
- Glass door:
  - Refrigeration Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
  - Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
AUP-22G GD	1.358 x 856 x 2.106	1.332	0 +8 °C	Stop	R-600a	0,436 (1)	0,192	C	1.374 (5)	50 Hz	19089424	5.892
					R-600a	0,437 (1)	0,213	-	-	60 Hz	19090871	5.973
AUPT-22G GD	1.358 x 856 x 2.106	1.332	0 +8 °C	Electric	R-600a	0,436 (1)	1,132	B	1.510 (5)	50 Hz	19106086	6.391
					R-600a	0,437 (1)	1,149	-	-	60 Hz	19110962	6.472
AUN-22G GD	1.358 x 856 x 2.106	1.332	-18 -22 °C	Hot gas (3)	R290	0,907 (2)	0,909	E	9.123 (5)	50 Hz	19106053	7.190
					R290	0,799 (2)	0,991	-	-	60 Hz	19110963	7.310

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (5) According to EN23953 standard

Options

			AUP-22G (€)	AUPT-22G (€)	AUN-22G (€)
Connectivity	K		248	248	248
G type plug	CI		18	18	18
Lock	LC		●	●	●
Castors	C		-390	-390	-488
Remote group	RG		466	466	466
Back in Stainless Steel	BS		0	0	0
Frame heater	FH		190	190	●
Pedal	PD		252	252	252
Glass Door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		22G	€
	19097787	GN 2/1 epoxy coated grid	pc	6	45
	19014778	Tray support guides L=562mm	pc	3	25

Other Accessories

	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	266

CONCEPT

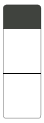
Monoblock GN 2/1 700



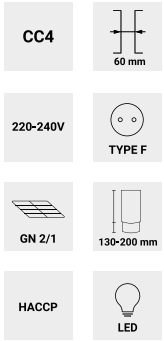
MUP-11G



11G

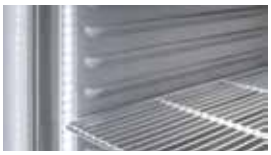


12G



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
MUP-11G	653 x 796 x 1.996	572	0 +8 °C	Stop	R-600a	0,274 (1)	0,143	B	423 (4)	50 Hz	19089425	2.838
					R290	0,398 (1)	0,253	-	-	60 Hz	19090283	2.892
MUP-12G	653 x 796 x 1.996	572	0 +8 °C	Stop	R-600a	0,274 (1)	0,143	B	423 (4)	50 Hz	19089426	3.046
					R290	0,398 (1)	0,253	-	-	60 Hz	19090321	3.100
MUN-11G	653 x 796 x 1.996	572	-18 -22 °C	Electric	R290	0,364 (2)	0,328	D	2.686 (4)	50 Hz	19089430	3.508
					R290	0,381 (2)	0,369	-	-	60 Hz	19089431	3.571
MUN-12G	653 x 796 x 1.996	572	-18 -22 °C	Electric	R290	0,364 (2)	0,334	D	2.686 (4)	50 Hz	19089432	3.757
					R290	0,381 (2)	0,375	-	-	60 Hz	19089433	3.820

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			MUP-11G (€)	MUP-12G (€)	MUN-11G (€)	MUN-12G (€)
G type plug	CI		18	18	18	18
Opposite opening	OP		70	70	70	70
Lock	LC		73	-	73	-
Castors	C		25	25	25	25
Remote group	RG		-315	-315	-390	-390
Back in Stainless Steel	BS		217	217	217	217
Frame heater	FH		137	137	●	●
Pedal	PD		126	-	126	-

Standard Accessories

	CODE	DESCRIPTION		11G	12G	€
	19097787	GN 2/1 epoxy grid	pc	3	3	45

Other Accessories

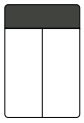
	CODE	DESCRIPTION	€
	19048712	Meat bar GN uprights single body	266

CONCEPT

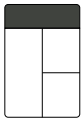
Monoblock GN 2/1 1400



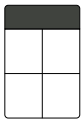
MUP-22G



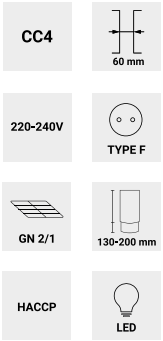
22G



23G

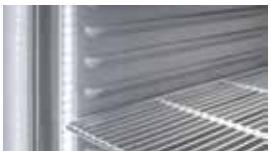


24G



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
MUP-22G	1.318 x 796 x 1.996	1.144	0 +8 °C	Stop	R-600a	0,436 (1)	0,184	C	756 (4)	50 Hz	19089427	4.043
					R-600a	0,437 (1)	0,201	-	-	60 Hz	19090322	4.124
MUP-23G	1.318 x 796 x 1.996	1.144	0 +8 °C	Stop	R-600a	0,436 (1)	0,184	C	756 (4)	50 Hz	19089428	4.251
					R-600a	0,437 (1)	0,201	-	-	60 Hz	19090323	4.332
MUP-24G	1.318 x 796 x 1.996	1.144	0 +8 °C	Stop	R-600a	0,436 (1)	0,184	C	756 (4)	50 Hz	19089429	4.462
					R-600a	0,437 (1)	0,201	-	-	60 Hz	19090324	4.543
MUN-22G	1.318 x 796 x 1.996	1.144	-18 -22 °C	Electric	R290	0,735 (2)	0,592	E	4.855 (4)	50 Hz	19089434	5.105
					R290	0,802 (2)	0,648	-	-	60 Hz	19089435	5.199
MUN-23G	1.318 x 796 x 1.996	1.144	-18 -22 °C	Electric	R290	0,735 (2)	0,598	E	4.855 (4)	50 Hz	19089436	5.355
					R290	0,802 (2)	0,654	-	-	60 Hz	19089437	5.449
MUN-24G	1.318 x 796 x 1.996	1.144	-18 -22 °C	Electric	R290	0,735 (2)	0,592	E	4.855 (4)	50 Hz	19089438	5.605
					R290	0,802 (2)	0,66	-	-	60 Hz	19089439	5.699

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			MUP-22G (€)	MUP-23G (€)	MUP-24G (€)	MUN-22G (€)	MUN-23G (€)	MUN-24G (€)
G type plug	CI		18	18	18	18	18	18
Lock	LC		145	-	-	145	-	-
Castors	C		25	25	25	25	25	25
Remote group	RG		-390	-390	-390	-488	-488	-488
Back in Stainless Steel	BS		360	360	360	360	360	360
Frame heater	FH		190	190	190	●	●	●
Pedal	PD		252	-	-	252	-	-

Standard Accessories

	CODE	DESCRIPTION		22G	23G	24G	€
	19097787	GN 2/1 epoxy grid	pc	6	6	6	45
	19014778	Tray support guides L=562mm	pc	3	3	3	25

Other Accessories

	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	266

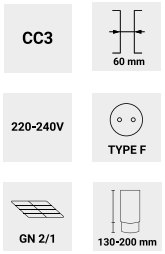
CONCEPT

Monoblock GN 2/1 Display



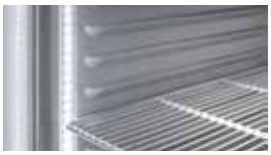
MUP-22G GD

MUP-11G GD



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
MUP-11G GD	653 x 796 x 1.996	572	0 +8 ºC	Stop	R-600a	0,274 (1)	0,146	B	1.132 (5)	50 Hz	19089440	3.271
					R290	0,398 (1)	0,256	-	-	60 Hz	19090327	3.325
MUP-22G GD	1.318 x 796 x 1.996	1.144	0 +8 ºC	Stop	R-600a	0,436 (1)	0,19	B	1.570 (5)	50 Hz	19089441	4.910
					R-600a	0,437 (1)	0,207	-	-	60 Hz	19090328	4.991

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (5) According to EN23953 standard

Options

		MUP-11G GD (€)	MUP-22G GD (€)
G type plug	CI	18	18
Opposite opening	OP	70	-
Lock	LC	●	●
Castors	C	25	25
Remote group	RG	-315	-390
Back in Stainless Steel	BS	217	360
Frame heater	FH	137	190
Pedal	PD	126	252
Glass door	GD	●	●

Standard Accessories

	CODE	DESCRIPTION		11G	22G	€
	19097787	GN 2/1 epoxy grid	pc	3	6	45
	19014778	Tray support guides L=562mm	pc	-	3	25

Other Accessories

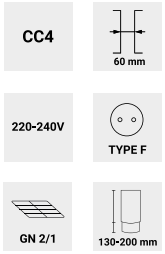
	CODE	DESCRIPTION	11G	22G	€
	19048712	Meat bar GN uprights single body	X		266
	19048713	Meat bar GN uprights double body		X	266

CONCEPT

Monoblock GN 2/1 Dual Temperature



MUD-22G/M



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Suitable for 1 x GN2/1 or 2 x GN1/1 food containers.
- Mixed refrigeration and freezer cabinet with two independent modules with their respective refrigeration units and electronic controls.
  - Refrigeration compartment working temperature: 0 °C, +8 °C.
  - Freezer compartment working temperature: -18 °C, -22 °C.





MODEL	DIMENSIONS (mm)	VOLUME (L)	COMPARTMENT	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
MUD-22G/M	1.318 x 796 x 1.996	1.144	+ / -	0 +8 °C / -18 -22 °C	Stop / Electric	R-600a	0,274 (1)	0,471	50 Hz	19089442	6.905
						R290	0,398 (2)	0,622	60 Hz	19089443	7.022

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

			MUD-22G/M (€)
G type plug	CI		18
Lock	LC		145
Castors	C		50
Back in Stainless Steel	BS		360
Frame heater	FH		137
Pedal	PD		252

Standard Accessories

	CODE	DESCRIPTION		22G	€
	19097787	GN 2/1 epoxy grid	pc	6	45

Other Accessories

	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	266

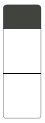
GN 2/1 700



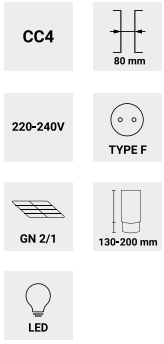
CUP-11G



11G

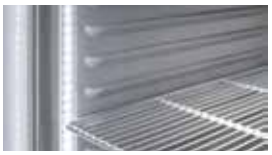


12G



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





	MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
STOCK	CUP-11G	653 x 842 x 2.040	543	0 +8 ºC	Stop	R-600a	0,361 (1)	0,183	C	548 (4)	50 Hz	19089444	2.579
						R290	0,398 (1)	0,275	-	-	60 Hz	19089445	2.633
	CUP-12G	653 x 842 x 2.040	543	0 +8 ºC	Stop	R-600a	0,361 (1)	0,183	C	548 (4)	50 Hz	19089446	2.784
						R290	0,398 (1)	0,275	-	-	60 Hz	19089447	2.838
	CUPT-11G	653 x 842 x 2.040	543	-2 +8 ºC	Electric	R-600a	0,361 (1)	0,713	C	604 (4)	50 Hz	19103938	2.759
						R290	0,398 (1)	0,805	-	-	60 Hz	19110989	2.813
	CUPT-12G	653 x 842 x 2.040	543	-2 +8 ºC	Electric	R-600a	0,361 (1)	0,713	C	604 (4)	50 Hz	19106019	2.964
						R290	0,398 (1)	0,805	-	-	60 Hz	19110990	3.018
STOCK	CUN-11G	653 x 842 x 2.040	543	-18 -22 ºC	Hot gas (3)	R290	0,535 (2)	0,471	D	2.714 (4)	50 Hz	19089454	3.224
						R290	0,72 (2)	0,496	-	-	60 Hz	19089455	3.287
	CUN-12G	653 x 842 x 2.040	543	-18 -22 ºC	Hot gas (3)	R290	0,535 (2)	0,477	D	2.714 (4)	50 Hz	19089456	3.470
						R290	0,72 (2)	0,502	-	-	60 Hz	19089457	3.533

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			CUP-11G (€)	CUP-12G (€)	CUPT-11G (€)	CUPT-12G (€)	CUN-11G (€)	CUN-12G (€)
G type plug	CI		18	18	18	18	18	18
Opposite opening	OP		70	70	70	70	70	70
Lock	LC		73	-	73	-	73	-
Castors	C		25	25	25	25	25	25
Remote group	RG		-315	-315	-315	-315	-390	-390
Back in Stainless Steel	BS		217	217	217	217	217	217
Frame heater	FH		137	137	137	137	•	•
Pedal	PD		126	-	126	-	126	-

Standard Accessories

	CODE	DESCRIPTION		11G	12G	€
	19097787	GN 2/1 epoxy grid	pc	3	3	45

Other Accessories

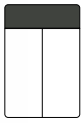
	CODE	DESCRIPTION	€
	19048712	Meat bar GN uprights single body	266

CONCEPT

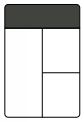
GN 2/1 1400



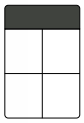
CUP-22G



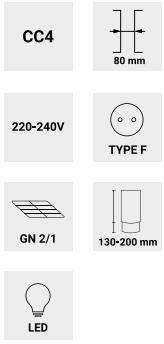
22G



23G

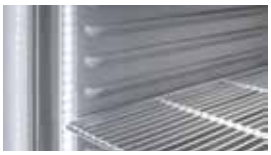


24G



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





	MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
STOCK	CUP-22G	1.318 x 842 x 2.040	1.186	0 +8 °C	Stop	R-600a	0,436 (1)	0,206	C	913 (4)	50 Hz	19089448	3.804
						R-600a	0,437 (1)	0,223	-	-	60 Hz	19089449	3.885
	CUP-23G	1.318 x 842 x 2.040	1.186	0 +8 °C	Stop	R-600a	0,436 (1)	0,206	C	913 (4)	50 Hz	19089450	4.009
						R-600a	0,437 (1)	0,223	-	-	60 Hz	19089451	4.090
	CUP-24G	1.318 x 842 x 2.040	1.186	0 +8 °C	Stop	R-600a	0,436 (1)	0,206	C	913 (4)	50 Hz	19089452	4.214
						R-600a	0,437 (1)	0,223	-	-	60 Hz	19089453	4.295
	CUPT-22G	1.318 x 842 x 2.040	1.186	-2 +8 °C	Electric	R-600a	0,436 (1)	0,736	C	944 (4)	50 Hz	19103265	4.070
						R-600a	0,437 (1)	0,752	-	-	60 Hz	19110991	4.151
	CUPT-23G	1.318 x 842 x 2.040	1.186	-2 +8 °C	Electric	R-600a	0,436 (1)	0,736	C	944 (4)	50 Hz	19106055	4.274
						R-600a	0,437 (1)	0,752	-	-	60 Hz	19110992	4.355
	CUPT-24G	1.318 x 842 x 2.040	1.186	-2 +8 °C	Electric	R-600a	0,436 (1)	0,736	C	944 (4)	50 Hz	19106056	4.479
						R-600a	0,437 (1)	0,752	-	-	60 Hz	19110996	4.560
STOCK	CUN-22G	1.318 x 842 x 2.040	1.186	-18 -22 °C	Hot gas (3)	R290	0,907 (2)	0,749	E	4.793 (4)	50 Hz	19089458	5.134
						R290	0,799 (2)	0,831	-	-	60 Hz	19089459	5.228
	CUN-23G	1.318 x 842 x 2.040	1.186	-18 -22 °C	Hot gas (3)	R290	0,907 (2)	0,755	E	4.793 (4)	50 Hz	19089460	5.380
						R290	0,799 (2)	0,837	-	-	60 Hz	19089461	5.474
	CUN-24G	1.318 x 842 x 2.040	1.186	-18 -22 °C	Hot gas (3)	R290	0,907 (2)	0,76	E	4.793 (4)	50 Hz	19089462	5.624
						R290	0,799 (2)	0,842	-	-	60 Hz	19089463	5.718

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			CUP-22G (€)	CUP-23G (€)	CUP-24G (€)	CUPT-22G (€)	CUPT-23G (€)	CUPT-24G (€)	CUN-22G (€)	CUN-23G (€)	CUN-24G (€)
G type plug	CI		18	18	18	18	18	18	18	18	18
Lock	LC		145	-	-	145	-	-	145	-	-
Castors	C		25	25	25	25	25	25	25	25	25
Remote group	RG		-390	-390	-390	-390	-390	-390	-488	-488	-488
Back in Stainless Steel	BS		360	360	360	360	360	360	360	360	360
Frame heater	FH		190	190	190	190	190	190	•	•	•
Pedal	PD		252	-	-	252	-	-	252	-	-

Standard Accessories

	CODE	DESCRIPTION		22G	23G	24G	€
	19097787	GN 2/1 epoxy grid	pc	6	6	6	45
	19014778	Tray support guides L=562mm	pc	3	3	3	25

Other Accessories

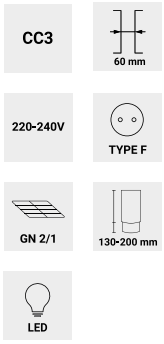
	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	266

CONCEPT

GN 2/1 Display 700



CUP-11G GD



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Glass door:
  - Refrigeration: Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
  - Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
CUP-11G GD	653 x 842 x 2.040	610	0 +8 °C	Stop	R-600a	0,361 (1)	0,186	B	904 (5)	50 Hz	19089464	3.004
					R290	0,398 (1)	0,278	-	-	60 Hz	19089465	3.058
CUPT-11G GD	653 x 842 x 2.040	543	0 +8 °C	Electric	R-600a	0,361 (1)	0,793	B	1.305 (5)	50 Hz	19106095	3.411
					R290	0,398 (1)	0,885	-	-	60 Hz	19110998	3.465
CUN-11G GD	653 x 842 x 2.040	543	-18 -22 °C	Hot gas (3)	R290	0,535 (2)	0,58	F	5.906 (5)	50 Hz	19097604	4.012
					R290	0,72 (2)	0,496	-	-	60 Hz	19111002	4.075

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (5 According to EN23953 standard

Options

			CUP-11G GD (€)	CUPT-11G GD (€)	CUN-11G GD (€)
G type plug	CI		18	18	18
Opposite opening	OP		70	70	70
Lock	LC		●	●	●
Castors	C		25	25	25
Remote group	RG		-315	-315	-390
Back in Stainless Steel	BS		217	217	217
Frame heater	FH		137	137	●
Pedal	PD		126	126	126
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		11G	€
	19097787	GN 2/1 epoxy grid	pc	3	45

Other Accessories

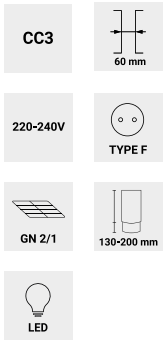
	CODE	DESCRIPTION	€
	19048712	Meat bar GN uprights single body	266

CONCEPT

GN 2/1 Display 1400



CUP-22G GD



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Glass door:
  - Refrigeration: Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
  - Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
CUP-22G GD	1.318 x 842 x 2.040	1.332	0 +8 °C	Stop	R-600a	0,436 (1)	0,212	B	1.369 (5)	50 Hz	19089468	4.653
					R-600a	0,437 (1)	0,229	-	-	60 Hz	19089469	4.734
CUPT-22G GD	1.318 x 842 x 2.040	1.186	0 +8 °C	Electric	R-600a	0,436 (1)	0,896	B	1.679 (5)	50 Hz	19106098	5.299
					R-600a	0,437 (1)	0,912	-	-	60 Hz	19110997	5.380
CUN-22G GD	1.318 x 842 x 2.040	1.186	-18 -22 °C	Hot gas (3)	R290	0,907 (2)	0,749	E	9.198 (5)	50 Hz	19099968	6.669
					R290	0,799 (2)	0,831	-	-	60 Hz	19111003	6.763

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (5) According to EN23953 standard

Options

			CUP-22G GD (€)	CUPT-22G GD (€)	CUN-22G GD (€)
G type plug	CI		18	18	18
Lock	LC		●	●	●
Castors	C		25	25	25
Remote group	RG		-390	-390	-488
Back in Stainless Steel	BS		360	360	360
Frame heater	FH		190	190	●
Pedal	PD		252	252	252
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		22G	€
	19097787	GN 2/1 epoxy grid	pc	6	45
	19014778	Tray support guides L=562mm	pc	3	25

Other Accessories

	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	266

CONCEPT

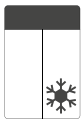
GN 2/1 700 with Freezing Compartment



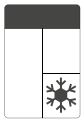
CUD-22G/M



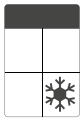
12G/N



22G/M



23G/N



24G/N







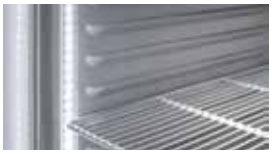






General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- CUD-22G/M:
  - 60 mm insulation, embedded and inner guides independent modules with their respective refrigeration units and electronic controls.
  - Equipped with removable and height adjustable epoxy coated 3 x GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- CUD-XXG/N:
  - 50 mm insulation, with zipper and removable guiding rails system.
  - Refrigeration compartment equipped with GN2/1 guides.
  - Freezer compartment equipped with 3 PVC 530X540 sanitary baskets.



22G/M



XXG/N

MODEL	DIMENSIONS (mm)	VOLUME (L)	COMPARTMENT	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
CUD-22G/M	1.318 x 842 x 2.040	1.220	+ / -	0 +8 ºC / -18º -22º	Stop / Electric	R-600a	0,361 (1)	0,654	50 Hz	19089470	6.399
						R290	0,398 (2)	0,771	60 Hz	19089471	6.516
CUD-12G/N	693 x 826 x 2.008	596	+ / -	0 +8 ºC / -18º -22º	Stop / Electric	R290	0,369 (1)	0,741	50 Hz	19089472	4.671
						R290	0,398 (2)	0,828	60 Hz	19089473	4.755
CUD-23G/N	1.388 x 826 x 2.008	1.301	+ / -	0 +8 ºC / -18º -22º	Stop / Electric	R-600a	0,436 (1)	0,658	50 Hz	19089474	5.993
						R-600a	0,437 (2)	0,717	60 Hz	19089475	6.110
CUD-24G/N	1.388 x 826 x 2.008	1.301	+ / -	0 +8 ºC / -18º -22º	Stop / Electric	R-600a	0,436 (1)	0,658	50 Hz	19089476	6.270
						R-600a	0,437 (2)	0,717	60 Hz	19089477	6.387

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

			CUD-22G/M (€)	CUD-12G/N (€)	CUD-23G/N (€)	CUD-24G/N (€)
G type plug	CI		18	18	18	18
Opposite opening	OP		-	70	-	-
Lock	LC		145	-	-	-
Castors	C		50	25	25	25
Back in Stainless Steel	BS		360	217	360	360
Frame heater	FH		137	137	137	137
Pedal	PD		252	-	-	-

Standard Accessories

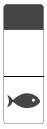
	CODE	DESCRIPTION		22G/M	12G/N	23G/N	24G/N	€
	19097787	GN 2/1 epoxy grid	pc	6	1	4	4	45
	19010206	Tray support guides L=662 mm	pc	-	4	7	7	25
	19097770	530x540x100 plastic tray	pc	-	3	3	3	66

CONCEPT

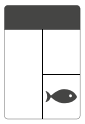
GN 2/1 1400 with Fish Compartment



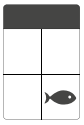
CUD-12G/F



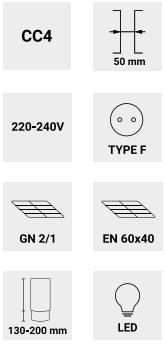
12G/F



23G/F



24G/F



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Refrigeration compartment:
  - Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
  - Height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Fish compartment:
  - Equipped with 3 sanitary PVC baskets 530x540.





MODEL	DIMENSIONS (mm)	VOLUME (L)	COMPARTMENT	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
CUD-12G/F	693 x 826 x 2.008	596	+ / F	0 +8 °C / -2 -4 °C	Stop / Electric	R290	0,369 (1)	0,954	50 Hz	19089478	4.383
						R290	0,398 (2)	1,046	60 Hz	19090329	4.467
CUD-23G/F	1.388 x 826 x 2.008	1.301	+ / F	0 +8 °C / -2 -4 °C	Stop / Electric	R-600a	0,436 (1)	0,852	50 Hz	19089479	5.829
						R-600a	0,437 (2)	0,915	60 Hz	19090330	5.946
CUD-24G/F	1.388 x 826 x 2.008	1.301	+ / F	0 +8 °C / -2 -4 °C	Stop / Electric	R-600a	0,436 (1)	0,852	50 Hz	19089480	5.985
						R-600a	0,437 (2)	0,915	60 Hz	19090331	6.102

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

			CUD-12G/F (€)	CUD-23G/F (€)	CUD-24G/F (€)
G type plug	CI		18	18	18
Opposite opening	OP		70	-	-
Castors	C		25	25	25
Back in Stainless Steel	BS		217	360	360
Frame heater	FH		190	190	190

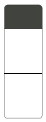
Standard Accessories

	CODE	DESCRIPTION		12G/F	23G/F	24G/F	€
	19097787	GN 2/1 epoxy grid	pc	1	4	4	45
	19010206	Tray support guides L=662 mm	pc	2	4	4	25
	19097759	530x460x100 plastic tray	pc	3	3	3	66
	19097774	SS perforated bottom	pc	3	3	3	45
	19010200	Tray support guides L=613mm	pc	3	3	3	25

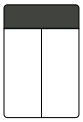
GN 2/1 Dual Temperature



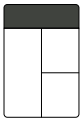
CUD-22G/2



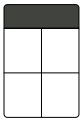
12G/2



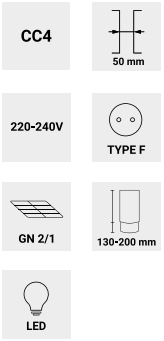
22G/2



23G/2



24G/2



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	COMPARTMENT	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
CUD-12G/2	693 x 826 x 2.008	596	+ / +	0 +8 ºC	Stop	R290	0,369 (1)	0,616	50 Hz	19089481	4.106
						R290	0,398 (1)	0,708	60 Hz	19090332	4.190
CUD-22G/2	1.388 x 826 x 2.008	1.301	+ / +	0 +8 ºC	Stop	R-600a	0,361 (1)	0,367	50 Hz	19089482	5.851
						R290	0,398 (1)	0,55	60 Hz	19090333	5.968
CUD-23G/2	1.388 x 826 x 2.008	1.301	+ / +	0 +8 ºC	Stop	R-600a	0,361 (1)	0,367	50 Hz	19089483	6.102
						R290	0,398 (1)	0,55	60 Hz	19090334	6.219
CUD-24G/2	1.388 x 826 x 2.008	1.301	+ / +	0 +8 ºC	Stop	R-600a	0,361 (1)	0,367	50 Hz	19089484	6.242
						R290	0,398 (1)	0,55	60 Hz	19090335	6.359

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CUD-12G/2 (€)	CUD-22G/2 (€)	CUD-23G/2 (€)	CUD-24G/2 (€)
G type plug	CI		18	18	18	18
Opposite opening	OP		70	-	-	-
Lock	LC		-	145	-	-
Castors	C		25	25	50	50
Back in Stainless Steel	BS		217	360	360	360
Frame heater	FH		190	190	190	190
Pedal	PD		-	252	-	-

Standard Accessories

	CODE	DESCRIPTION		12G/2	22G/2	23G/2	24G/2	€
	19097787	GN 2/1 epoxy grid	pc	2	6	6	6	45
	19010206	Tray support guides L=662 mm	pc	2	6	6	6	25

CONCEPT

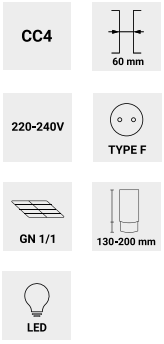
GN 1/1 400



CUP-11G1/1



CUP-11G1/1 GD



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
CUP-11G1/1	490 x 700 x 2.010	305	0 +8 °C	Stop	R-600a	0,361 (1)	0,205	D	726 (4)	50 Hz	19089485	2.370
					R290	0,398 (1)	0,297	-	-	60 Hz	19089486	2.424
CUP-11G1/1 GD	490 x 700 x 2.010	305	0 +8 °C	Stop	R-600a	0,361 (1)	0,208	B	983 (5)	50 Hz	19089487	2.588
					R290	0,398 (1)	0,3	-	-	60 Hz	19089488	2.642
CUN-11G1/1	490 x 700 x 2.010	305	-18 -22 °C	Electric	R290	0,364 (2)	0,369	E	2.197 (4)	50 Hz	19089489	2.582
					R290	0,381 (2)	0,41	-	-	60 Hz	19089490	2.645

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard (5) According to EN23953 standard

Options

			CUP-11G1/1 (€)	CUP-11G1/1 GD (€)	CUN-11G1/1 (€)
G type plug	CI		18	18	18
Opposite opening	OP		70	70	70
Lock	LC		73	●	73
Castors	C		25	25	25
Remote group	RG		-315	-315	-390
Back in Stainless Steel	BS		118	118	118
Frame heater	FH		137	137	●
Glass Door	GD		-	●	-

Standard Accessories

	CODE	DESCRIPTION		11G1/1	€
	19097778	GN 1/1 epoxy grid	pc	3	36
	19100845	Tray support guides L=532 mm	pc	3	28

Snack 600



11S

12S

CUP-11S

CC4

50 mm

220-240V

TYPE F

560x542

130-200 mm

LED

General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70 mm distance among them.
- Removable and height adjustable epoxy coated 560x542 size grids with a maximum loading capacity of up to 40 kg.





	MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
STOCK	CUP-11S	693 x 726 x 2.067	506	0 +8 ºC	Stop	R-600a	0,361 (1)	0,183	C	548 (4)	50 Hz	19089491	2.495
						R290	0,398 (1)	0,275	-	-	60 Hz	19089492	2.549
	CUP-12S	693 x 726 x 2.067	506	0 +8 ºC	Stop	R-600a	0,361 (1)	0,183	C	548 (4)	50 Hz	19089493	2.700
						R290	0,398 (1)	0,275	-	-	60 Hz	19089494	2.754
STOCK	CUN-11S	693 x 726 x 2.067	506	-18 -22 ºC	Electric	R290	0,364 (2)	0,35	E	2.778 (4)	50 Hz	19089505	3.107
						R290	0,381 (2)	0,391	-	-	60 Hz	19089506	3.170
	CUN-12S	693 x 726 x 2.067	506	-18 -22 ºC	Electric	R290	0,364 (2)	0,356	E	2.778 (4)	50 Hz	19089507	3.353
						R290	0,381 (2)	0,397	-	-	60 Hz	19089508	3.416

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CUP-11S (€)	CUP-12S (€)	CUN-11S (€)	CUN-12S (€)
G type plug	CI		18	18	18	18
Opposite opening	OP		70	70	70	70
Lock	LC		73	-	73	-
Castors	C		25	25	25	25
Remote group	RG		-315	-315	-390	-390
Back in Stainless Steel	BS		217	217	217	217
Frame heater	FH		137	137	●	●

Standard Accessories

	CODE	DESCRIPTION		11S	12S	€
	19097772	560x542 epoxy grid	pc	3	3	50

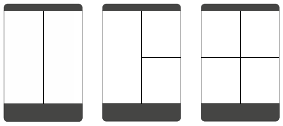
Other Accessories

	CODE	DESCRIPTION	€
	19048715	Meat bar snack uprights	266

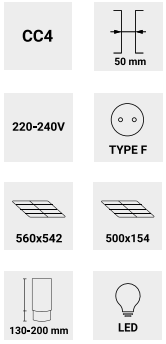
Snack 1200



CUP-22S



22S *23S* *24S*



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70 mm distance among them.
- Removable and height adjustable epoxy coated 560x542 size grids with a maximum loading capacity of up to 40 kg.





	MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
STOCK	CUP-22S	1.388 x 726 x 2.067	1.109	0 +8 °C	Stop	R-600a	0,436 (1)	0,206	C	975 (4)	50 Hz	19089495	3.689
						R-600a	0,437 (1)	0,223	-	-	60 Hz	19089496	3.770
	CUP-23S	1.388 x 726 x 2.067	1.109	0 +8 °C	Stop	R-600a	0,436 (1)	0,206	C	975 (4)	50 Hz	19089497	3.894
						R-600a	0,437 (1)	0,223	-	-	60 Hz	19089498	3.975
	CUP-24S	1.388 x 726 x 2.067	1.109	0 +8 °C	Stop	R-600a	0,436 (1)	0,206	C	975 (4)	50 Hz	19089499	4.099
						R-600a	0,437 (1)	0,223	-	-	60 Hz	19089500	4.180
STOCK	CUN-22S	1.388 x 726 x 2.067	1.109	-18 -22 °C	Electric	R290	0,735 (2)	0,601	E	4.855 (4)	50 Hz	19089509	4.637
						R290	0,802 (2)	0,657	-	-	60 Hz	19089510	4.731
	CUN-23S	1.388 x 726 x 2.067	1.109	-18 -22 °C	Electric	R290	0,735 (2)	0,607	E	4.855 (4)	50 Hz	19089511	4.881
						R290	0,802 (2)	0,663	-	-	60 Hz	19089512	4.975
	CUN-24S	1.388 x 726 x 2.067	1.109	-18 -22 °C	Electric	R290	0,735 (2)	0,613	E	4.855 (4)	50 Hz	19089513	5.127
						R290	0,802 (2)	0,669	-	-	60 Hz	19089514	5.221

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CUP-22S (€)	CUP-23S (€)	CUP-24S (€)	CUN-22S (€)	CUN-23S (€)	CUN-24S (€)
G type plug	CI		18	18	18	18	18	18
Lock	LC		145	-	-	145	-	-
Castors	C		25	25	25	25	25	25
Remote group	RG		-390	-390	-390	-488	-488	-488
Back in Stainless Steel	BS		360	360	360	360	360	360
Frame heater	FH		190	190	190	●	●	●

Standard Accessories

	CODE	DESCRIPTION		22S	23S	24S	€
	19097772	560x542 epoxy grid	pc	6	6	6	50
	19097785	500x154 epoxy grid	pc	3	3	3	19

Other Accessories

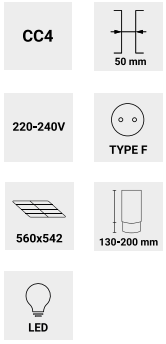
	CODE	DESCRIPTION	€
	19048715	Meat bar snack uprights	266

Snack Display



CUP-22S GD

CUP-11S GD



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70 mm distance among them.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
- Removable and height adjustable epoxy coated 560x542 size grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
CUP-11S GD	693 x 726 x 2.067	506	0 +8 ºC	Stop	R-600a	0,361 (1)	0,186	B	904 (5)	50 Hz	19089501	3.008
					R290	0,398 (1)	0,278	-	-	60 Hz	19089502	3.062
CUP-22S GD	1.388 x 726 x 2.067	1.109	0 +8 ºC	Stop	R-600a	0,436 (1)	0,212	B	1.609 (5)	50 Hz	19089503	4.674
					R-600a	0,437 (1)	0,229	-	-	60 Hz	19089504	4.755

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (5) According to EN23953 standard

Options

		CUP-11S GD (€)	CUP-12S GD (€)
G type plug	CI	18	18
Opposite opening	OP	70	-
Lock	LC	●	●
Castors	C	25	25
Remote group	RG	-315	-390
Back in Stainless Steel	BS	217	360
Frame heater	FH	137	190
Glass door	GD	●	●

Standard Accessories

	CODE	DESCRIPTION		11S	22S	€
	19097772	560x542 epoxy grid	pc	3	6	50
	19097785	500x154 epoxy grid	pc	-	3	19

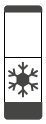
Other Accessories

	CODE	DESCRIPTION	€
	19048715	Meat bar snack uprights	266

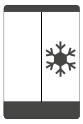
Snack with Freezing Compartment



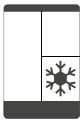
CUD-12S/N



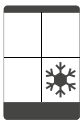
12S/N



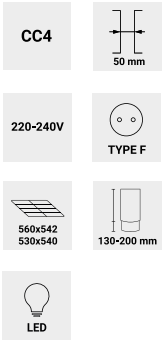
22S/M



23S/N



24S/N



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- CUD-22S/M:
  - Equipped with 3 560x542 grid per each full door with a maximum loading capacity of up to 40 kg.
- CUD-XXS/N:
  - Refrigeration chamber equipped with 3x 560x542 grid per full door compartment and 1 piece in half door compartment.
  - Freezer compartment equipped with 3x PVC 530X540 sanitary baskets.





MODEL	DIMENSIONS (mm)	VOLUME (L)	COMPARTMENT	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
CUD-22S/M	1.388 x 726 x 2.067	1.012	+ / -	0 +8 °C / -18 -22 °C	Stop / Electric	R-600a	0,361 (1)	0,533	50 Hz	19089515	6.058
						R290	0,398 (2)	0,666	60 Hz	19089516	6.175
CUD-12S/N	693 x 726 x 2.067	506	+ / -	0 +8 °C / -18 -22 °C	Stop / Electric	R290	0,369 (1)	0,581	50 Hz	19089517	4.589
						R290	0,398 (2)	0,668	60 Hz	19089518	4.673
CUD-23S/N	1.388 x 726 x 2.067	1.109	+ / -	0 +8 °C / -18 -22 °C	Stop / Electric	R-600a	0,436 (1)	0,578	50 Hz	19089519	6.185
						R-600a	0,437 (2)	0,637	60 Hz	19089520	6.302
CUD-24S/N	1.388 x 726 x 2.067	1.109	+ / -	0 +8 °C / -18 -22 °C	Stop / Electric	R-600a	0,436 (1)	0,578	50 Hz	19089521	6.322
						R-600a	0,437 (2)	0,637	60 Hz	19089522	6.439

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

			CUD-22S/M (€)	CUD-12S/N (€)	CUD-23S/N (€)	CUD-24S/N (€)
G type plug	CI		18	18	18	18
Opposite opening	OP		-	70	-	-
Lock	LC		145	-	-	-
Castors	C		25	25	25	25
Back in Stainless Steel	BS		360	217	360	360
Frame heater	FH		137	137	137	137

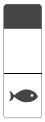
Standard Accessories

	CODE	DESCRIPTION		22S/M	12S/N	23S/N	24S/N	€
	19097772	560x542 epoxy grid	pc	6	1	4	4	50
	19097785	500x154 epoxy grid	pc	-	-	1	1	19
	19014778	Tray support guides L=562 mm	pc	-	3	3	3	25

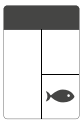
Snack with Fish Compartment



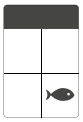
CUD-12S/F



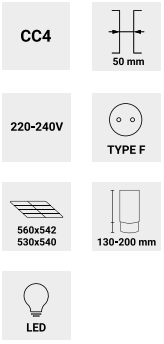
12S/F



23S/F



24S/F



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70 mm distance among them.
- Refrigeration chamber equipped with 3x 560x542 grid per each full door and 1 per each half door.
- Fish compartment equipped with 3x PVC 530X540 sanitary baskets.





MODEL	DIMENSIONS (mm)	VOLUME (L)	COMPARTMENT	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
CUD-12S/F	693 x 726 x 2.067	506	+ / F	0 +8 ºC / -2 -4 ºC	Stop / Electric	R290	0,369 (1)	0,874	50 Hz	19089523	4.198
						R290	0,398 (2)	0,966	60 Hz	19090336	4.282
CUD-23S/F	1.388 x 726 x 2.067	1.109	+ / F	0 +8 ºC / -2 -4 ºC	Stop / Electric	R-600a	0,436 (1)	0,852	50 Hz	19089524	5.810
						R-600a	0,437 (2)	0,915	60 Hz	19090337	5.927
CUD-24S/F	1.388 x 726 x 2.067	1.109	+ / F	0 +8 ºC / -2 -4 ºC	Stop / Electric	R-600a	0,436 (1)	0,852	50 Hz	19089525	5.928
						R-600a	0,437 (2)	0,915	60 Hz	19090338	6.045

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

			CUD-12S/F (€)	CUD-23S/F (€)	CUD-24S/F (€)
G type plug	CI		18	18	18
Opposite opening	OP		70	-	-
Castors	C		25	25	25
Back in Stainless Steel	BS		217	360	360
Frame heater	FH		190	190	190

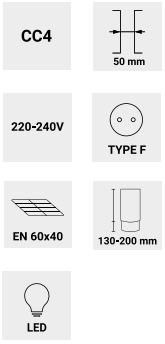
Standard Accessories

	CODE	DESCRIPTION		12S/F	23S/F	24S/F	€
	19097772	560x542 epoxy grid	pc	1	4	4	50
	19097785	500x154 epoxy grid	pc	-	1	1	19
	19097759	530x460x100 plastic tray	pc	3	3	3	66
	19097773	SS perforated bottom	pc	3	3	3	45
	19015961	Tray support guides L=519mm	pc	3	3	3	25

Pastry EN60x40



CUP-11B



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Constructed with a rail system placed in the front and back of the upright with 20 grid level position and 60 mm distance among them.
- Removable and height adjustable epoxy coated EN 60x40 size grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
CUP-11B	760 x 729 x 2.006	574	0 +8 °C	Stop	R290	0,369 (1)	0,251	E	927 (4)	50 Hz	19089526	2.766
					R290	0,398 (1)	0,297	-	-	60 Hz	19090339	2.820
CUN-11B	760 x 729 x 2.006	574	-18 -22 °C	Electric	R290	0,364 (2)	0,348	D	2.716 (4)	50 Hz	19106057	3.380
					R290	0,381 (2)	0,369	-	-	60 Hz	19111011	3.443

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CUP-11B (€)	CUN-11B (€)
G type plug	CI		18	18
Opposite opening	OP		70	70
Lock	LC		73	73
Castors	C		25	25
Remote group	RG		-315	-390
Back in Stainless Steel	BS		217	217
Frame heater	FH		137	●
Pedal	PD		126	126

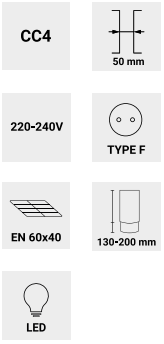
Standard Accessories

	CODE	DESCRIPTION		11B	€
	19097776	EN 60x40 epoxy grid	pc	3	45
	19033558	Tray support guides L=496mm	pc	3	25

Fish EN60x40



CU-11F



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Constructed with a rail system placed in the front and back of the upright with 20 grid level position and 60 mm distance among them.
- Removable and height adjustable 600x400x120 baskets with a máximum loading capacity of up to 40 Kg.





MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
CU-11F	760 x 729 x 2.006	574	-2 -4 ºC	Electric	R290	0,369 (2)	0,268	50 Hz	19089527	3.688
				Electric	R290	0,398 (2)	0,314	60 Hz	19090340	3.751

(1) Evap. -10°C/ Cond. 45°C

Options

			CU-11F (€)
G type plug	CI		18
Opposite opening	OP		70
Lock	LC		73
Castors	C		25
Remote group	RG		-390
Back in Stainless Steel	BS		217
Frame heater	FH		137
Pedal	PD		126

Standard Accessories

	CODE	DESCRIPTION		11F	€
	19097771	Pastry tray 600x400x120	pc	7	66
	19097758	SS perforated bottom	pc	7	45
	19033558	Tray support guides L=496mm	pc	7	25

Accessories

	MODEL	REFERENCE	DESCRIPTION	WHERE USED	€
Door orientation kit					
	KDO-1-L	19098278	Door orientation kit left	All single door upright	28
	KDO-1-R	19098279	Door orientation kit right		28
	KDO-2-L	19098300	Door orientation kit left	Double door snack uprights	31
	KDO-2-R	19098301	Door orientation kit right		31
	KDO-3-L	19098302	Door orientation kit left	Double door GN uprights	31
	KDO-3-R	19098303	Door orientation kit right		31
Castor kit					
	KC-4 Ø100	19015964	Kit 4 castors	All uprights	70
	KC-6 Ø100	19046863	Kit 6 castors	Dual temperature uprights	100
Connectivity kit					
FagorKonnect Foodservice		19111437	Kit Fagor Konnect - Refrigeration	Advance uprights	248



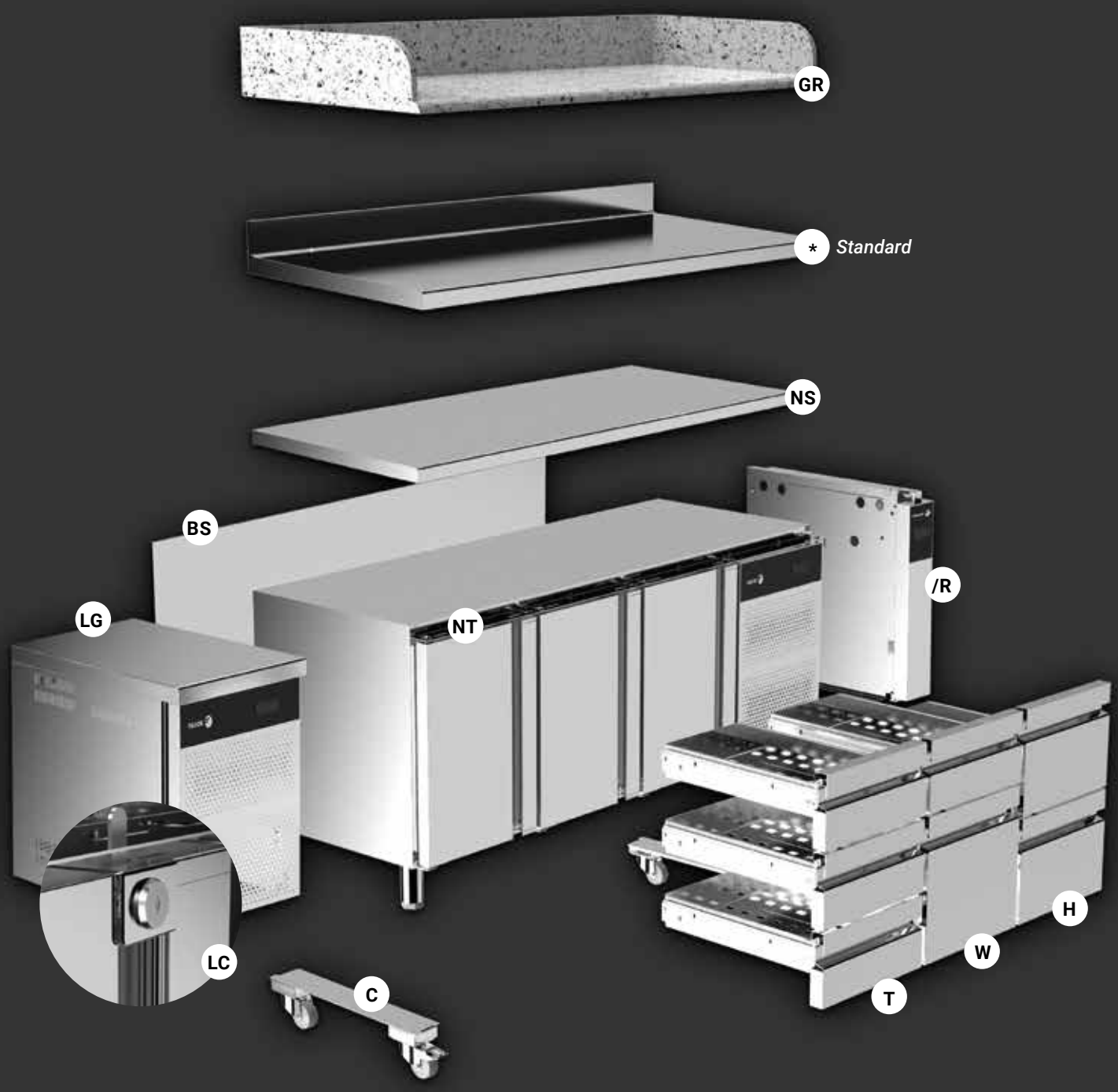
Efficiency and quality
for professional needs.

Refrigerated counters

— Features..... **287**
— Advance 700 GN 1/1..... **291**
— Concept 700 GN 1/1..... **295**
— Refrigerated bases..... **303**
— Snack 600..... **307**
— Pastry 800 EN60x40..... **313**
— Accessories..... **314**

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.



ABBREVIATION	DESCRIPTION
LG	Left group
NT	No top
NS	No splashback
T*	1/3 + 1/3 +1/3 drawers
W*	2/3 + 1/3 drawers
H	1/2 + 1/2 drawers

ABBREVIATION	DESCRIPTION
LC	Lock
/R	Remote group
GR	Granite top
C	Castors
BS	Back in Stainless Steel

* Not possible to place in the group side compartment (in Concept models).

Efficiency and quality for professional needs.



	ADVANCE	**CONCEPT**	**SNACK CABINETS**	**PASTRY CABINETS**
	ACP-3G	CCP-3G	CCP-3S	CCP-3B
Capacity (Nº of shelves per door)	13	7	3	6
Size of shelves	GN 1/1	GN 1/1	405 x 460 x 2 + 405 x 525	EN 60x40
Energy class	A	C	C	D
Insulation (mm)	60 + 30	50	50	50
Refrigerant + / -	R600a/R290	R600a/R290	R600a/R290	R290
Climate class (1 door)	5	4	4	4
Multiflow	Yes	No	No	No
HACCP compliant	Yes	No	No	No
Electronic control	Capacitive 5"	Capacitive 3"	Capacitive 3"	Capacitive 3"
Interface				

iKOLD GENERATION

Characteristics

Electronic control Easy to use

Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions.



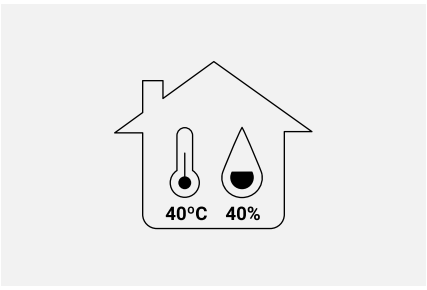
ECO function

Function that optimizes the performance by automatically setting temperatures, when doors are not opened so that the cooling unit works only when needed and always, efficiently.



Climatic Class 5

Devices tested in harshest working environments, which ensure product preservation in high temperature and humidity conditions.



Front breathing

The front condensation ventilation system allows the installation of equipment, without compromising performance, in such a way that it enables the correct preservation of food in the most demanding work areas.



Removable door gasket

Removable triple camera pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Integrated handles

Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening of the drawers and avoids dust and dirt collection.



Guide and zippers system

Removable Stainless steel rack and guide system without use of tools which allows a proper distribution of products.



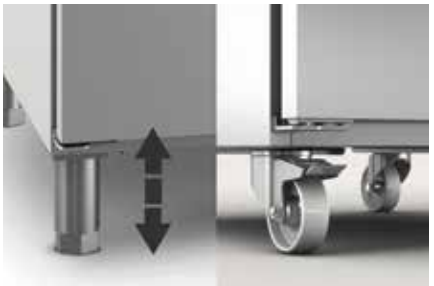
Telescopic sliding drawers

Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.



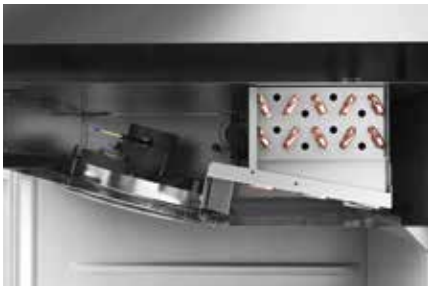
Maximum stability

Height-adjustable stainless steel legs as standard. Height of the legs can be adjusted individually. In addition, there is also the option to choose swivel wheels or legs for marine.



Optimal refrigeration circuit

Internally designed forced draft cooling system with low consumption electronic components to guarantee optimal equipmentefficiency and performance.



Multiflow

Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.



Door Lock

Option to equip the refrigerated counters with a door lock. Standard feauture in all display counters.



Automatic closing door

Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.



Higher insulation thicknesses

Insulation thickness is a key factor in preventing losing cold. The new iKOLD generation increases the insulation levels of all mid ranges to provide greater cooling efficiency.



Pivotable panel

Pivotable panel with better access to control that facilitates service, thus enlarging the useful life of the equipment.



Connectivity

Guarantee the correct conservation of stored food through precise monitoring of your refrigeration equipment thanks to Fagor Konnect.

FagorKonnect
Foodservice

ADVANCE

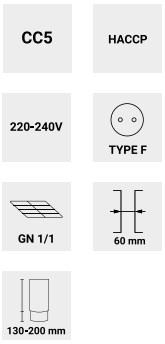
700 GN 1/1



ACP-3G



2G *3G* *4G*



FagorKonnect Foodservice

General characteristics

- Interior and exterior completely manufactured in AISI-304 stainless steel.
- 30 mm stainless steel built in and polyurethane insulated working top with 100 mm high splash-back, preventing spillage behind the counter.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



	MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
STOCK	ACP-2G	1.340 x 700 x 850	302	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	423 (4)	50 Hz	19089528	2.986
						R-600a	0,36 (1)	0,17	-	-	60 Hz	19090341	3.049
STOCK	ACP-3G	1.790 x 700 x 850	446	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	453 (4)	50 Hz	19089529	3.462
						R-600a	0,36 (1)	0,17	-	-	60 Hz	19090342	3.525
	ACP-4G	2.240 x 700 x 850	590	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	584 (4)	50 Hz	19089530	4.021
						R-600a	0,36 (1)	0,17	-	-	60 Hz	19090343	4.084
	ACN-2G	1.340 x 700 x 850	302	-18 -22 ºC	Hot gas (3)	R290	0,364 (2)	0,307	D	2.026 (4)	50 Hz	19089531	3.749
						R290	0,326 (2)	0,699	-	-	60 Hz	19089532	3.841
	ACN-3G	1.790 x 700 x 850	446	-18 -22 ºC	Hot gas (3)	R290	0,364 (2)	0,316	D	2.662 (4)	50 Hz	19089533	4.414
						R290	0,326 (2)	0,708	-	-	60 Hz	19089534	4.506
	ACN-4G	2.240 x 700 x 850	590	-18 -22 ºC	Hot gas (3)	R290	0,364 (2)	0,325	D	2.989 (4)	50 Hz	19089055	5.086
						R290	0,364 (2)	0,325	-	-	60 Hz	19096650	5.191

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			ACP-2G (€)	ACP-3G (€)	ACP-4G (€)	ACN-2G (€)	ACN-3G (€)	ACN-4G (€)
Connectivity	K		248	248	248	248	248	248
Panoramic opening	PO		83	83	83	83	83	83
Left group	LG		81	81	81	81	81	81
No top	NT		-134	-179	-213	-134	-179	-213
No splash-back	NS		0	0	0	0	0	0
1/2 + 1/2 Drawer	H		628	628	628	-	-	-
1/3 + 1/3 +1/3 Drawer	T		859	859	859	-	-	-
2/3 + 1/3 Drawer	W		647	647	647	-	-	-
G type plug	CI		18	18	18	18	18	18
Lock	LC		145	217	289	145	217	289
Remote group	RG		-242	-242	-242	-315	-315	-315
Granite top	GR		818	1.001	1.182	818	1.001	1.182
Castors	C		25	25	25	25	25	25
Back in Stainless Steel	BS		205	267	337	205	267	337
Frame heater	FH		137	157	190	●	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxy grid	pc	2	3	4	36
	19015961	Tray support guides L=519 mm	pc	4	6	8	25

Other Accessories

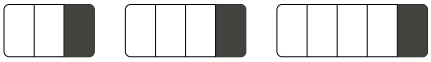
	CODE	DESCRIPTION	€
	19096243	Kit drawers 1/2+1/2 GN	747
	19096245	Kit drawers 1/3+1/3+1/3 GN	1.000
	19096244	Kit drawers 1/3+2/3 GN	747

ADVANCE

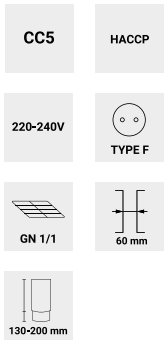
700 GN 1/1 with drawers



ACP-3G HHD



2G *3G* *4G*



FagorKonnect Foodservice

General characteristics

- Interior and exterior completely manufactured in AISI-304 stainless steel.
- 30 mm stainless steel built in and polyurethane insulated working top with 100 mm high splash-back, preventing spillage behind the counter.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
ACP-2G HD	1.340 x 700 x 850	302	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	A	423 (4)	50 Hz	19089541	3.614
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090350	3.677
ACP-2G HH	1.340 x 700 x 850	302	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	A	423 (4)	50 Hz	19089542	4.243
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090351	4.306
ACP-3G HDD	1.790 x 700 x 850	446	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	A	453 (4)	50 Hz	19089543	4.090
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090352	4.153
ACP-3G HHD	1.790 x 700 x 850	446	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	A	453 (4)	50 Hz	19089544	4.719
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090353	4.782
ACP-3G HHH	1.790 x 700 x 850	446	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	A	453 (4)	50 Hz	19089545	5.348
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090354	5.411
ACP-4G HDDD	2.240 x 700 x 850	590	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	A	584 (4)	50 Hz	19089546	4.649
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090355	4.712
ACP-4G HHDD	2.240 x 700 x 850	590	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	A	584 (4)	50 Hz	19089547	5.278
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090356	5.341
ACP-4G HHHD	2.240 x 700 x 850	590	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	A	584 (4)	50 Hz	19089548	5.907
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090357	5.970
ACP-4G HHHH	2.240 x 700 x 850	590	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	A	584 (4)	50 Hz	19089549	6.536
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090358	6.599

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			ACP-2G HD (€)	ACP-2G HH (€)	ACP-3G HDD (€)	ACP-3G HHD (€)	ACP-3G HHH (€)	ACP-4G HDDD (€)	ACP-4G HHDD (€)	ACP-4G HHHD (€)	ACP-4G HHHH (€)
Connectivity	K		248	248	248	248	248	248	248	248	248
Panoramic Opening	PO		-	-	83	-	-	83	83	-	-
Left Group	LG		81	81	81	81	81	81	81	81	81
No Top	NT		-134	-134	-179	-179	-179	-213	-213	-213	-213
No Splash-back	NS		0	0	0	0	0	0	0	0	0
G type plug	CI		18	18	18	18	18	18	18	18	18
Remote Group	RG		-242	-242	-242	-242	-242	-242	-242	-242	-242
Granit Top	GR		818	818	1.001	1.001	1.001	1.182	1.182	1.182	1.182
Castors	C		25	25	25	25	25	25	25	25	25
Back in Steel	BS		205	205	267	267	267	337	337	337	337
Frame Heater	FH		137	137	157	157	157	190	190	190	190

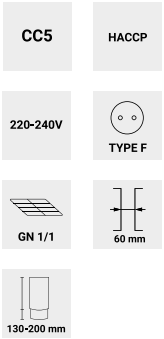
ADVANCE

700 GN 1/1 Central

FagorKonnect Foodservice



ACP-3G/C





2G *3G* *4G*

General characteristics

- Interior and exterior completely manufactured in AISI-304 stainless steel.
- 30 mm stainless steel built in and polyurethane insulated flat working top without splashback.
- Doors on both sides for enhance back and front access to the cooling chamber thus gaining flexibility at work.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
ACP-2G/C	1.340 x 768 x 850	302	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	50 Hz	19089538	3.832
					R-600a	0,36 (1)	0,17	60 Hz	19090347	3.895
ACP-3G/C	1.790 x 768 x 850	446	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	50 Hz	19089539	4.681
					R-600a	0,36 (1)	0,17	60 Hz	19090348	4.744
ACP-4G/C	2.240 x 768 x 850	590	0 +8 °C	Stop	R-600a	0,36 (1)	0,16	50 Hz	19089540	5.616
					R-600a	0,36 (1)	0,17	60 Hz	19090349	5.679

(1) Evap. -10°C/ Cond. 45°C

Options

			ACP-2G/C (€)	ACP-3G/C (€)	ACP-4G/C (€)
Connectivity	K		248	248	248
Panoramic opening	PO		83	83	83
No top	NT		-134	-179	-213
No splash-back	NS		●	●	●
G type plug	CI		18	18	18
Lock	LC		290	433	577
Remote group	RG		-242	-242	-242
Castors	C		25	25	25
Frame heater	FH		274	313	379

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	36
	19010200	Tray support guides L=613 mm	pc	4	6	8	25

ADVANCE

700 GN 1/1 Display

FagorKonnect Foodservice



ACP-3G GD

CC5 | HACCP | 220-240V | TYPE F | GN 1/1 | 60 mm | 130-200 mm



2G *3G* *4G*

General characteristics

- Interior and exterior completely manufactured in AISI-304 stainless steel.
- 30 mm stainless steel built in and polyurethane insulated working top with 100 mm high splash-back, preventing spillage behind the counter.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
ACP-2G GD	1.340 x 700 x 850	302	0 +8 °C	Stop	R-600a	0,36 (1)	0,17	D	697 (5)	50 Hz	19089535	3.755
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090344	3.818
ACP-3G GD	1.790 x 700 x 850	446	0 +8 °C	Stop	R-600a	0,36 (1)	0,17	C	730 (5)	50 Hz	19089536	4.477
					R-600a	0,36 (1)	0,181	-	-	60 Hz	19090345	4.540
ACP-4G GD	2.240 x 700 x 850	590	0 +8 °C	Stop	R-600a	0,36 (1)	0,17	D	949 (5)	50 Hz	19089537	5.358
					R-600a	0,36 (1)	0,185	-	-	60 Hz	19090346	5.421

(1) Evap. -10°C/ Cond. 45°C

Options

			ACP-2G GD (€)	ACP-3G GD (€)	ACP-4G GD (€)
Connectivity	K		248	248	248
Panoramic opening	PO		83	83	83
Left group	LG		81	81	81
No top	NT		-134	-179	-213
No splash-back	NS		0	0	0
G type plug	CI		18	18	18
Lock	LC		●	●	●
Remote group	RG		-242	-242	-242
Granite top	GR		818	1.001	1.182
Castors	C		25	25	25
Back in Stainless Steel	BS		205	267	337
Frame heater	FH		137	157	190
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	36
	19010200	Tray support guides L=613 mm	pc	4	6	8	25

Other Accessories

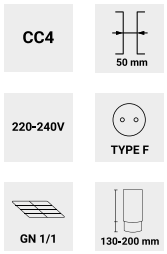
	CODE	DESCRIPTION	€
	19096243	Kit drawers 1/2+1/2 GN	747
	19096245	Kit drawers 1/3+1/3+1/3 GN	1.000
	19096244	Kit drawers 1/3+2/3 GN	747

CONCEPT

700 GN 1/1

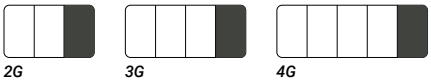


CCP-3G



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.





	MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
STOCK	CCP-2G	1.342 x 700 x 850	274	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	B	610 (4)	50 Hz	19089552	2.499
						R290	0,398 (1)	0,295	-	-	60 Hz	19089553	2.553
STOCK	CCP-3G	1.792 x 700 x 850	428	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089554	2.895
						R290	0,398 (1)	0,295	-	-	60 Hz	19089555	2.949
STOCK	CCP-4G	2.242 x 700 x 850	581	0 +8 ºC	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089556	3.461
						R-600a	0,437 (1)	0,241	-	-	60 Hz	19089557	3.536
STOCK	CCN-2G	1.342 x 700 x 850	274	-18 -22 ºC	Electric	R290	0,364 (2)	0,317	D	2.121 (4)	50 Hz	19089561	3.056
						R290	0,381 (2)	0,387	-	-	60 Hz	19089562	3.119
STOCK	CCN-3G	1.792 x 700 x 850	428	-18 -22 ºC	Electric	R290	0,364 (2)	0,326	E	2.880 (4)	50 Hz	19089563	3.463
						R290	0,381 (2)	0,396	-	-	60 Hz	19089564	3.526

Options

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

			CCP-2G (€)	CCP-3G (€)	CCP-4G (€)	CCN-2G (€)	CCN-3G (€)
Panoramic opening	PO		83	83	164	83	83
Left group	LG		81	81	81	81	81
No top	NT		-117	-156	-185	-117	-156
No splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		562	562	562	-	-
1/3 + 1/3 +1/3 Drawer	T		748	748	748	-	-
2/3 + 1/3 Drawer	W		579	579	579	-	-
G type plug	CI		18	18	18	18	18
Lock	LC		145	217	289	145	217
Granite top	GR		818	1.001	1.182	818	1.001
Castors	C		25	25	50	25	25
Back in Stainless Steel	BS		158	205	259	158	205
Frame heater	FH		137	157	190	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	36
	19014778	Tray support guides L=562 mm	pc	4	6	8	25

Other Accessories

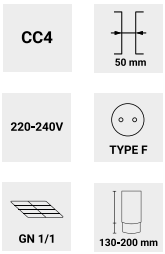
	CODE	DESCRIPTION	€
	19010993	Kit drawers 1/2+1/2 GN	688
	19015952	Kit drawers 1/2+1/2 group side	688
	19036401	Kit drawers 1/2+1/2 group side LG	688
	19015954	Kit drawers 1/3+1/3+1/3	918
	19015953	Kit drawer 1/3+2/3	688

CONCEPT

700 GN 1/1 with drawers



CCP-3G HHD

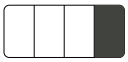


General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



2G



3G



4G



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP-2G HD	1.342 x 700 x 850	274	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	B	610 (4)	50 Hz	19089567	3.061
					R290	0,398 (1)	0,295	-	-	60 Hz	19090361	3.115
CCP-2G HH	1.342 x 700 x 850	274	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	B	610 (4)	50 Hz	19089568	3.624
					R290	0,398 (1)	0,295	-	-	60 Hz	19090362	3.678
CCP-3G HDD	1.792 x 700 x 850	428	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089569	3.457
					R290	0,398 (1)	0,295	-	-	60 Hz	19090363	3.511
CCP-3G HHD	1.792 x 700 x 850	428	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089570	4.020
					R290	0,398 (1)	0,295	-	-	60 Hz	19090364	4.074
CCP-3G HHH	1.792 x 700 x 850	428	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089571	4.583
					R290	0,398 (1)	0,295	-	-	60 Hz	19090365	4.637
CCP-4G HDDD	2.242 x 700 x 850	581	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	D	1.245 (4)	50 Hz	19089572	4.023
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090366	4.098
CCP-4G HHDD	2.242 x 700 x 850	581	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	D	1.245 (4)	50 Hz	19089573	4.586
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090367	4.661
CCP-4G HHHD	2.242 x 700 x 850	581	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	D	1.245 (4)	50 Hz	19089574	5.149
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090368	5.224
CCP-4G HHHH	2.242 x 700 x 850	581	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	D	1.245 (4)	50 Hz	19089575	5.712
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090369	5.787

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

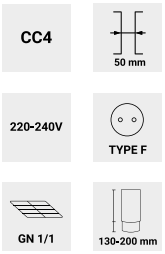
			CCP-2G HD (€)	CCP-2G HH (€)	CCP-3G HDD (€)	CCP-3G HHD (€)	CCP-3G HHH (€)	CCP-4G HDDD (€)	CCP-4G HHDD (€)	CCP-4G HHHD (€)	CCP-4G HHHH (€)
Panoramic opening	PO		-	-	83	-	-	83	83	-	-
Left group	LG		81	81	81	81	81	81	81	81	81
No top	NT		-117	-117	-156	-156	-156	-185	-185	-185	-185
No splash-back	NS		0	0	0	0	0	0	0	0	0
G type plug	CI		18	18	18	18	18	18	18	18	18
Granite top	GR		818	818	1.001	1.001	1.001	1.182	1.182	1.182	1.182
Castors	C		25	25	25	25	25	50	50	50	50
Back in Stainless Steel	BS		158	158	205	205	205	259	259	259	259
Frame heater	FH		137	137	157	157	157	190	190	190	190

CONCEPT

700 GN 1/1 with sinks



CCP-3G/S



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter with 330x330x200 mm stamped bowl.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP-2G/S	1.342 x 700 x 850	274	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	B	610 (4)	50 Hz	19089591	2.850
					R290	0,398 (1)	0,295	-	-	60 Hz	19090373	2.904
CCP-3G/S	1.792 x 700 x 850	428	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089592	3.246
					R290	0,398 (1)	0,295	-	-	60 Hz	19090374	3.300
CCP-4G/S	2.242 x 700 x 850	581	0 +8 ºC	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089593	3.813
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090375	3.888
CCN-2G/S	1.342 x 700 x 850	274	-18 -22 ºC	Electric	R290	0,364 (2)	0,317	D	2.121 (4)	50 Hz	19106963	3.414
					R290	0,381 (2)	0,387	-	-	60 Hz	19110986	3.477
CCN-3G/S	1.792 x 700 x 850	428	-18 -22 ºC	Electric	R290	0,364 (2)	0,326	E	2.880 (4)	50 Hz	19106020	3.821
					R290	0,381 (2)	0,396	-	-	60 Hz	19110987	3.884

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP-2G/S (€)	CCP-3G/S (€)	CCP-4G/S (€)	CCN-2G/S (€)	CCN-3G/S (€)
Panoramic opening	PO		83	83	164	83	83
Left group	LG		81	81	81	81	81
No splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		562	562	562	-	-
1/3 + 1/3 +1/3 Drawer	T		748	748	748	-	-
2/3 + 1/3 Drawer	W		579	579	579	-	-
G type plug	CI		18	18	18	18	18
Lock	LC		145	217	289	145	217
Castors	C		25	25	50	25	25
Back in Stainless Steel	BS		158	205	259	158	205
Frame heater	FH		137	157	190	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	36
	19014778	Tray support guides L=562 mm	pc	4	6	8	25

Other Accessories

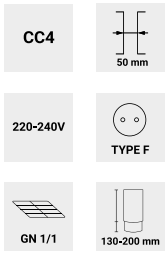
	CODE	DESCRIPTION	€
	19010993	Kit drawers 1/2+1/2 GN	688
	19015952	Kit drawers 1/2+1/2 group side	688
	19036401	Kit drawers 1/2+1/2 group side LG	688
	19015954	Kit drawers 1/3+1/3+1/3	918
	19015953	Kit drawers 1/3+2/3	688

CONCEPT

700 GN 1/1 Central



CCP-3G/C



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel flat working top without splashback.
- Doors on both sides for enhance back and front access to the cooling chamber thus gaining flexibility at work.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
CCPC-2G/C	1.342 x 778 x 850	274	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	50 Hz	19089594	3.035
					R290	0,398 (1)	0,295	60 Hz	19090376	3.089
CCPC-3G/C	1.792 x 778 x 850	428	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	50 Hz	19089595	3.689
					R290	0,398 (1)	0,295	60 Hz	19090377	3.743
CCPC-4G/C	2.242 x 778 x 850	581	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	50 Hz	19089596	4.517
					R-600a	0,437 (1)	0,241	60 Hz	19090378	4.592

(1) Evap. -10°C/ Cond. 45°C

Options

			CCPC-2G/C (€)	CCP-3G/C (€)	CCPC-4G/C (€)
Panoramic opening	PO		164	164	328
No top	NT		-117	-156	-185
No splash-back	NS		●	●	●
G type plug	CI		18	18	18
Lock	LC		290	433	577
Frame heater	FH		274	313	379

Standard Accessories

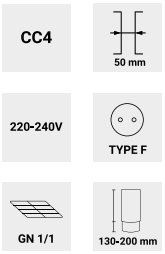
	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	36
	19010200	Tray support guides L=613 mm	pc	4	6	8	25

CONCEPT

700 GN 1/1 Remote

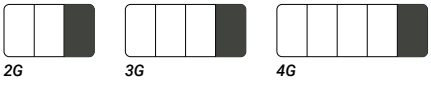


CCP-3G/R



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Equipment without unit condenser, ready for remote cooling unit conection.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
CCP-2G/R	1.042 x 700 x 850	274	0 +8 ºC	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089558	2.089
CCP-3G/R	1.492 x 700 x 850	428	0 +8 ºC	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089559	2.494
CCP-4G/R	1.942 x 700 x 850	581	0 +8 ºC	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089560	3.071
CCN-2G/R	1.042 x 700 x 850	274	-18 -22 ºC	Electric	(6)	0,364 (2)	0,064	50/60 Hz	19089565	2.386
CCN-3G/R	1.492 x 700 x 850	428	-18 -22 ºC	Electric	(6)	0,364 (2)	0,073	50/60 Hz	19089566	2.793

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (6) Consult the manufacturer

Options

			CCP-2G/R (€)	CCP-3G/R (€)	CCP-4G/R (€)	CCN-2G/R (€)	CCN-3G/R (€)
Panoramic opening	PO		83	83	164	83	83
No top	NT		-117	-156	-185	-117	-156
No splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		562	562	562	-	-
1/3 + 1/3 +1/3 Drawer	T		748	748	748	-	-
2/3 + 1/3 Drawer	W		579	579	579	-	-
G type plug	CI		18	18	18	18	18
Lock	LC		145	217	289	145	217
Granite top	GR		818	1.001	1.182	818	1.001
Back in Stainless Steel	BS		158	205	259	158	205
Frame heater	FH		137	157	190	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	36
	19014778	Tray support guides L=562 mm	pc	4	6	8	25

Other Accessories

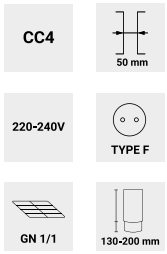
	CODE	DESCRIPTION	€
	19010993	Kit drawers 1/2+1/2 GN	688
	19015952	Kit drawers 1/2+1/2 group side	688
	19015954	Kit drawers 1/3+1/3+1/3	918
	19015953	Kit drawers 1/3+2/3	688

CONCEPT

700 GN 1/1 Remote with drawers

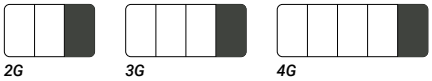


CCP-3G/R HHD



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Equipment without unit condenser, ready for remote cooling unit conection.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
CCP-2G/R HD	1.042 x 700 x 850	274	0 +8 ºC	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089576	2.651
CCP-2G/R HH	1.042 x 700 x 850	274	0 +8 ºC	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089577	3.213
CCP-3G/R HDD	1.492 x 700 x 850	428	0 +8 ºC	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089578	3.056
CCP-3G/R HHD	1.492 x 700 x 850	428	0 +8 ºC	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089579	3.618
CCP-3G/R HHH	1.492 x 700 x 850	428	0 +8 ºC	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089580	4.180
CCP-4G/R HDDD	1.942 x 700 x 850	581	0 +8 ºC	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089581	3.633
CCP-4G/R HHDD	1.942 x 700 x 850	581	0 +8 ºC	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089582	4.195
CCP-4G/R HHHD	1.942 x 700 x 850	581	0 +8 ºC	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089583	4.757
CCP-4G/R HHHH	1.942 x 700 x 850	581	0 +8 ºC	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089584	5.319

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (6) Consult the manufacturer

Options

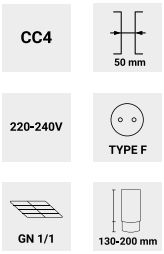
			CCP-2G/R HD (€)	CCP-2G/R HH (€)	CCP-3G/R HDD (€)	CCP-3G/R HHD (€)	CCP-3G/R HHH (€)	CCP-4G/R HDDD (€)	CCP-4G/R HHDD (€)	CCP-4G/R HHHD (€)	CCP-4G/R HHHH (€)
Panoramic opening	PO		-	-	83	-	-	83	83	-	-
No top	NT		-117	-117	-156	-156	-156	-185	-185	-185	-185
No splash-back	NS		0	0	0	0	0	0	0	0	0
G type plug	CI		18	18	18	18	18	18	18	18	18
Granite top	GR		818	818	1.001	1.001	1.001	1.182	1.182	1.182	1.182
Back in Stainless Steel	BS		158	158	205	205	205	259	259	259	259
Frame heater	FH		137	137	157	157	157	190	190	190	190

CONCEPT

700 GN 1/1 Display

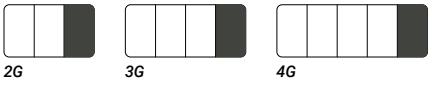


CCP-3G GD



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.





MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP-2G GD	1.342 x 700 x 850	274	0 +8 ºC	Stop	R-600a	0,361 (1)	0,205	C	1.241 (5)	50 Hz	19089585	2.994
					R290	0,398 (1)	0,297	-	-	60 Hz	19090370	3.048
CCP-3G GD	1.792 x 700 x 850	428	0 +8 ºC	Stop	R-600a	0,361 (1)	0,207	C	1.536 (5)	50 Hz	19089586	3.621
					R290	0,398 (1)	0,299	-	-	60 Hz	19090371	3.675
CCP-4G GD	2.242 x 700 x 850	581	0 +8 ºC	Stop	R-600a	0,436 (1)	0,23	C	1.808 (5)	50 Hz	19089587	4.423
					R-600a	0,437 (1)	0,247	-	-	60 Hz	19090372	4.498

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			CCP-2G GD (€)	CCP-3G GD (€)	CCP-4G GD (€)
Panoramic opening	PO		83	83	164
Left group	LG		81	81	81
No top	NT		-117	-156	-185
No splash-back	NS		0	0	0
G type plug	CI		18	18	18
Lock	LC		●	●	●
Granite top	GR		818	1.001	1.182
Castors	C		25	25	50
Back in Stainless Steel	BS		158	205	259
Frame heater	FH		137	157	190
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	36
	19014778	Tray support guides L=562 mm	pc	4	6	8	25

Other Accessories

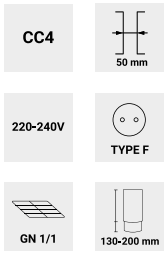
	CODE	DESCRIPTION	€
	19010993	Kit drawers 1/2+1/2 GN	688
	19015952	Kit drawers 1/2+1/2 group side	688
	19036401	Kit drawers 1/2+1/2 group side LG	688
	19015954	Kit drawers 1/3+1/3+1/3	918
	19015953	Kit drawers 1/3+2/3	688

CONCEPT

700 GN 1/1 Remote display



CCP-3G/R GD





General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Equipment without unit condenser, ready for remote cooling unit conection.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
CCP-2G/R GD	1.042 x 700 x 850	274	0 +8 °C	Stop	(6)	0,361 (1)	0,031	50/60 Hz	19089588	2.578
CCP-3G/R GD	1.492 x 700 x 850	428	0 +8 °C	Stop	(6)	0,361 (1)	0,033	50/60 Hz	19089589	3.214
CCP-4G/R GD	1.942 x 700 x 850	581	0 +8 °C	Stop	(6)	0,436 (1)	0,035	50/60 Hz	19089590	4.026

(1) Evap. -10°C/ Cond. 45°C (6) Consult the manufacturer

Options

			CCP-2G/R GD (€)	CCP-3G/R GD (€)	CCP-4G/R GD (€)
Panoramic opening	PO		83	83	164
No top	NT		-117	-156	-185
No splash-back	NS		0	0	0
G type plug	CI		18	18	18
Lock	LC		●	●	●
Granite top	GR		818	1.001	1.182
Back in Stainless Steel	BS		158	205	259
Frame heater	FH		137	157	190
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	36
	19014778	Tray support guides L=562 mm	pc	4	6	8	25

Other Accessories

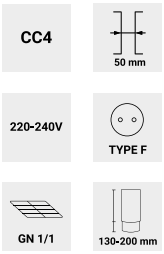
	CODE	DESCRIPTION	€
	19010993	Kit drawers 1/2+1/2 GN	688
	19015952	Kit drawers 1/2+1/2 group side	688
	19015954	Kit drawers 1/3+1/3+1/3	918
	19015953	Kit drawers 1/3+2/3	688

CONCEPT

700 GN 1/1 Refrigerated bases

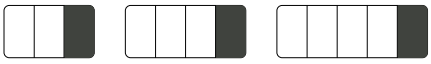


CCPB-3G



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Intended to give support to counter top cooking equipment. Ideal for refrigeration solutions in small rooms.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



2G *3G* *4G*



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCPB-2G	1.342 x 700 x 584	177	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	C	956 (4)	50 Hz	19089597	2.385
					R290	0,398 (1)	0,295	-	-	60 Hz	19089598	2.439
CCPB-3G	1.792 x 700 x 584	277	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	D	1.095 (4)	50 Hz	19089599	2.724
					R290	0,398 (1)	0,295	-	-	60 Hz	19089600	2.778
CCPB-4G	2.242 x 700 x 584	377	0 +8 ºC	Stop	R-600a	0,436 (1)	0,224	D	1.245 (4)	50 Hz	19089601	3.234
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19089602	3.309

(1) Evap. -10°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCPB-2G (€)	CCPB-3G (€)	CCPB-4G (€)
Panoramic opening	PO		83	83	164
No splash-back	NS		●	●	●
G type plug	CI		18	18	18
Lock	LC		145	217	289
Castors	C		25	25	50
Back in Stainless Steel	BS		158	205	259
Frame heater	FH		137	157	190

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	36
	19014778	Tray support guides L=562 mm	pc	4	6	8	25

Other Accessories

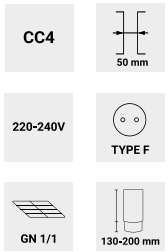
	CODE	DESCRIPTION	€
	19072745	Kit drawers 1/3+1/3	584

CONCEPT

700 GN 1/1 Refrigerated bases with drawers



CCPB-3G W



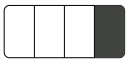
General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Intended to give support to counter top cooking equipment. Ideal for refrigeration solutions in small rooms.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.

CCPB-3G T



2G



3G



4G



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCPB-2G W	1.342 x 700 x 584	177	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	956 (4)	50 Hz	19089603	2.714
					R290	0,398 (1)	0,295	-	-	60 Hz	19089604	2.768
CCPB-3G W	1.792 x 700 x 584	277	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	D	1.095 (4)	50 Hz	19089605	3.217
					R290	0,398 (1)	0,295	-	-	60 Hz	19089606	3.271
CCPB-4G W	2.242 x 700 x 584	377	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	D	1.245 (4)	50 Hz	19089607	3.892
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19089608	3.967
CCPB-2G T	1.342 x 700 x 584	177	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	956 (4)	50 Hz	19089609	2.938
					R290	0,398 (1)	0,295	-	-	60 Hz	19089610	2.992
CCPB-3G T	1.792 x 700 x 584	277	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	D	1.095 (4)	50 Hz	19089611	3.830
					R290	0,398 (1)	0,295	-	-	60 Hz	19089612	3.884
CCPB-4G T	2.242 x 700 x 584	377	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	D	1.245 (4)	50 Hz	19089613	4.892
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19089614	4.967

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCPB-2G W (€)	CCPB-3G W (€)	CCPB-4G W (€)	CCPB-2G T (€)	CCPB-3G T (€)	CCPB-4G T (€)
No splash-back	NS		●	●	●	●	●	●
G type plug	CI		18	18	18	18	18	18
Castors	C		25	25	50	25	25	50
Back in Stainless Steel	BS		158	205	259	158	205	259
Frame heater	FH		137	157	190	137	157	190

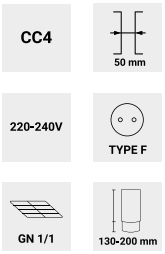
CONCEPT

Refrigerated Bases 700



CCP7-3G W

CCP7-2G W2



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Removable and height adjustable epoxy coated GN 2/3 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 2/3 grids and height adjustable 2 sets of tray slides per each full door.
- W model drawers with GN2/3 holding capacity.
- W2 model drawers with 2x GN2/3 holding capacity.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP7-2G	1.207 x 700 x 590	110	0 +8 ºC	Stop	R290	0,369 (1)	0,249	C	730 (4)	50 Hz	19104999	3.029
					R290	0,369 (1)	0,249	-	-	60 Hz	19110970	3.083
CCP7-2G W	1.207 x 700 x 590	110	0 +8 ºC	Stop	R290	0,369 (1)	0,249	C	730 (4)	50 Hz	19105020	3.368
					R290	0,369 (1)	0,249	-	-	60 Hz	19110976	3.422
CCP7-2G W2	1.207 x 700 x 590	110	0 +8 ºC	Stop	R290	0,369 (1)	0,262	C	730 (4)	50 Hz	19105021	3.279
					R290	0,369 (1)	0,262	-	-	60 Hz	19110978	3.333
CCP7-3G	1.607 x 700 x 590	169	0 +8 ºC	Stop	R290	0,369 (1)	0,249	D	1.095 (4)	50 Hz	19105022	3.589
					R290	0,369 (1)	0,249	-	-	60 Hz	19110979	3.643
CCP7-3G W	1.607 x 700 x 590	169	0 +8 ºC	Stop	R290	0,369 (1)	0,249	D	1.095 (4)	50 Hz	19105023	4.029
					R290	0,369 (1)	0,249	-	-	60 Hz	19110980	4.083

(1) Evap. -10°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP7-2G (€)	CCP7-2G W (€)	CCP7-2G W2 (€)	CCP7-3G (€)	CCP7-3G W (€)
Panoramic opening	PO		●	-	-	●	-
No splash-back	NS		●	●	●	●	●
G type plug	CI		18	18	18	18	18
Remote group	RG		-242	-242	-242	-242	-242
Castors	C		25	25	25	25	25
Back in Stainless Steel	BS		●	●	●	●	●
Frame heater	FH		137	137	137	157	157

Standard Accessories

	CODE	DESCRIPTION		2G	3G	€
	19106414	GN 2/3 Epoxy grid	pc	2	3	40
	19033558	Tray support guides L=496 mm	pc	4	6	25

Other Accessories

	CODE	DESCRIPTION	€
	19072745	Kit drawers 1/3+1/3	584

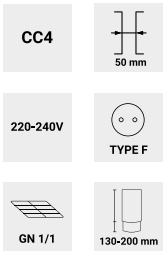
CONCEPT

Refrigerated Bases 900



CCP9-3G W

CCP9-2G W2



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Removable and height adjustable epoxy coated GN 1/1grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- W model drawers with GN1/1 holding capacity.
- W2 model drawers with 2 x GN1/1 or 1x GN2/1 holding capacity.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP9-2G	1.207 x 900 x 590	169	0 +8 °C	Stop	R290	0,369 (1)	0,25	C	730 (4)	50 Hz	19105024	3.143
					R290	0,369 (1)	0,25	-	-	60 Hz	19110994	3.197
CCP9-2G W	1.207 x 900 x 590	169	0 +8 °C	Stop	R290	0,369 (1)	0,25	C	730 (4)	50 Hz	19105025	3.693
					R290	0,369 (1)	0,25	-	-	60 Hz	19110995	3.747
CCP9-2G W2	1.207 x 900 x 590	169	0 +8 °C	Stop	R290	0,369 (1)	0,262	C	730 (4)	50 Hz	19105026	3.579
					R290	0,369 (1)	0,262	-	-	60 Hz	19111001	3.633
CCP9-3G	1.607 x 900 x 590	240	0 +8 °C	Stop	R290	0,369 (1)	0,249	D	1.095 (4)	50 Hz	19105027	3.741
					R290	0,369 (1)	0,249	-	-	60 Hz	19111004	3.795
CCP9-3G W	1.607 x 900 x 590	240	0 +8 °C	Stop	R290	0,369 (1)	0,249	D	1.095 (4)	50 Hz	19105028	4.307
					R290	0,369 (1)	0,249	-	-	60 Hz	19111007	4.361

(1) Evap. -10°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP9-2G (€)	CCP9-2G W (€)	CCP9-2G W2 (€)	CCP9-3G (€)	CCP9-3G W (€)
Panoramic opening	PO		●	-	-	●	-
No splash-back	NS		●	●	●	●	●
G type plug	CI		18	18	18	18	18
Remote group	RG		-242	-242	-242	-242	-242
Castors	C		25	25	25	25	25
Back in Stainless Steel	BS		●	●	●	●	●
Frame heater	FH		137	137	137	157	157

Standard Accessories

	CODE	DESCRIPTION		2G	3G	€
	19097778	GN1/1 Epoxy grid	pc	2	3	36
	19033557	Tray support guides L=649 mm	pc	4	6	25

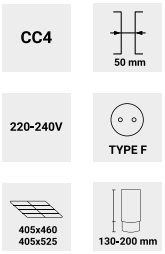
Other Accessories

	CODE	DESCRIPTION	€
	19072745	Kit drawers 1/3+1/3	584

600 Snack



CCP-3S



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.





	MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
STOCK	CCP-2S	1.492 x 600 x 850	268	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	C	956 (4)	50 Hz	19089625	2.352
						R290	0,398 (1)	0,295	-	-	60 Hz	19089626	2.406
STOCK	CCP-3S	2.017 x 600 x 850	416	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089627	2.724
						R290	0,398 (1)	0,295	-	-	60 Hz	19089628	2.778
	CCP-4S	2.542 x 600 x 850	564	0 +8 ºC	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089629	3.259
						R-600a	0,437 (1)	0,241	-	-	60 Hz	19089630	3.334
STOCK	CCN-2S	1.492 x 600 x 850	268	-18 -22 ºC	Electric	R290	0,364 (2)	0,319	D	2.121 (4)	50 Hz	19089634	2.821
						R290	0,381 (2)	0,389	-	-	60 Hz	19089635	2.884
STOCK	CCN-3S	2.017 x 600 x 850	416	-18 -22 ºC	Electric	R290	0,364 (2)	0,329	E	2.880 (4)	50 Hz	19089636	3.196
						R290	0,381 (2)	0,399	-	-	60 Hz	19089637	3.259

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP-2S (€)	CCP-3S (€)	CCP-4S (€)	CCN-2S (€)	CCN-3S (€)
Panoramic opening	PO		83	83	164	83	83
Left Group	LG		81	81	81	81	81
No top	NT		-156	-185	-205	-156	-185
No splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		562	562	562	-	-
1/3 + 1/3 +1/3 Drawer	T		748	748	748	-	-
2/3 + 1/3 Drawer	W		579	579	579	-	-
G type plug	CI		18	18	18	18	18
Lock	LC		145	217	289	145	217
Castors	C		25	25	50	25	25
Back in Stainless Steel	BS		205	259	305	205	259
Frame heater	FH		137	157	190	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	36
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	36

Other Accessories

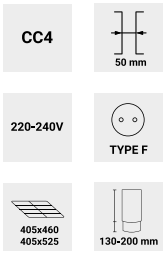
	CODE	DESCRIPTION	€
	19004925	Kit drawers 1/2+1/2 GN	688
	19004921	Kit drawers 1/2+1/2 group side	688
	19004930	Kit drawers 1/2+1/2 group side LG	688
	19004927	Kit drawer 1/3+2/3	688
	19004923	Kit drawers 1/3+1/3+1/3	918

CONCEPT

600 Snack with drawers



CCP-3S HHD



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.





MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP-2S HD	1.492 x 600 x 850	268	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	956 (4)	50 Hz	19089640	2.914
					R290	0,398 (1)	0,295	-	-	60 Hz	19090379	2.968
CCP-2S HH	1.492 x 600 x 850	268	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	956 (4)	50 Hz	19089641	3.477
					R290	0,398 (1)	0,295	-	-	60 Hz	19090380	3.531
CCP-3S HDD	2.017 x 600 x 850	416	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089642	3.286
					R290	0,398 (1)	0,295	-	-	60 Hz	19090381	3.340
CCP-3S HHD	2.017 x 600 x 850	416	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089643	3.849
					R290	0,398 (1)	0,295	-	-	60 Hz	19090382	3.903
CCP-3S HHH	2.017 x 600 x 850	416	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089644	4.412
					R290	0,398 (1)	0,295	-	-	60 Hz	19090383	4.466
CCP-4S HDDD	2.542 x 600 x 850	564	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089645	3.821
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090384	3.896
CCP-4S HHDD	2.542 x 600 x 850	564	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089646	4.384
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090385	4.459
CCP-4S HHHD	2.542 x 600 x 850	564	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089647	4.947
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090386	5.022
CCP-4S HHHH	2.542 x 600 x 850	564	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	D	1.245 (4)	50 Hz	19089648	5.510
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090387	5.585

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP-2S HD (€)	CCP-2S HH (€)	CCP-3S HDD (€)	CCP-3S HHD (€)	CCP-3S HHH (€)	CCP-4S HDDD (€)	CCP-4S HHDD (€)	CCP-4S HHHD (€)	CCP-4S HHHH (€)
Panoramic opening	PO		-	-	83	-	-	83	83	-	-
Left Group	LG		81	81	81	81	81	81	81	81	81
No top	NT		-156	-156	-185	-185	-185	-205	-205	-205	-205
No splash-back	NS		0	0	0	0	0	0	0	0	0
G type plug	CI		18	18	18	18	18	18	18	18	18
Castors	C		25	25	25	25	25	50	50	50	50
Back in Stainless Steel	BS		205	205	259	259	259	305	305	305	305
Frame heater	FH		137	137	157	157	157	190	190	190	190

CONCEPT

600 Snack remote



CCP-3S/R



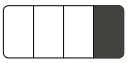








2S



3S



4S

General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Equipment without unit condenser, ready for remote cooling unit conection.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
CCP-2S/R	1.192 x 600 x 850	268	0 +8 °C	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089631	1.949
CCP-3S/R	1.717 x 600 x 850	416	0 +8 °C	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089632	2.329
CCP-4S/R	2.242 x 600 x 850	564	0 +8 °C	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089633	2.940
CCN-2S/R	1.192 x 600 x 850	268	-18 -22 °C	Electric	(6)	0,364 (2)	0,066	50/60 Hz	19089638	2.220
CCN-3S/R	1.717 x 600 x 850	416	-18 -22 °C	Electric	(6)	0,364 (2)	0,076	50/60 Hz	19089639	2.603

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (6) Consult the manufacturer

Options

			CCP-2S/R (€)	CCP-3S/R (€)	CCP-4S/R (€)	CCN-2S/R (€)	CCN-3S/R (€)
Panoramic opening	PO		83	83	164	83	83
No top	NT		-156	-185	-205	-156	-185
No splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		562	562	562	-	-
1/3 + 1/3 +1/3 Drawer	T		748	748	748	-	-
2/3 + 1/3 Drawer	W		579	579	579	-	-
G type plug	CI		18	18	18	18	18
Lock	LC		145	217	289	145	217
Back in Stainless Steel	BS		205	259	305	205	259
Frame heater	FH		137	157	190	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	36
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	36

Other Accessories

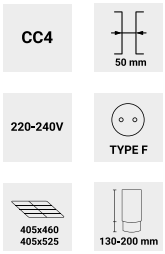
	CODE	DESCRIPTION	€
	19004925	Kit drawers 1/2+1/2 GN	688
	19004921	Kit drawers 1/2+1/2 group side	688
	19004927	Kit drawers 1/3+2/3	688
	19004923	Kit drawers 1/3+1/3+1/3	918

CONCEPT

600 Snack remote with drawers



CCP-3S/R HHD





2S *3S* *4S*

General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Equipment without unit condenser, ready for remote cooling unit conection.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
CCP-2S/R HD	1.192 x 600 x 850	268	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089649	2.511
CCP-2S/R HH	1.192 x 600 x 850	268	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089650	3.073
CCP-3S/R HDD	1.717 x 600 x 850	416	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089651	2.891
CCP-3S/R HHD	1.717 x 600 x 850	416	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089653	3.453
CCP-3S/R HHH	1.717 x 600 x 850	416	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089654	4.015
CCP-4S/R HDDD	2.242 x 600 x 850	564	0 +8 °C	Stop	0,436 (1)	0,029	50/60 Hz	19089655	3.502
CCP-4S/R HHDD	2.242 x 600 x 850	564	0 +8 °C	Stop	0,436 (1)	0,029	50/60 Hz	19089656	4.064
CCP-4S/R HHHD	2.242 x 600 x 850	564	0 +8 °C	Stop	0,436 (1)	0,029	50/60 Hz	19089657	4.626
CCP-4S/R HHHH	2.242 x 600 x 850	564	0 +8 °C	Stop	0,436 (1)	0,029	50/60 Hz	19089658	5.188

(1) Evap. -10°C/ Cond. 45°C (6) Consult the manufacturer

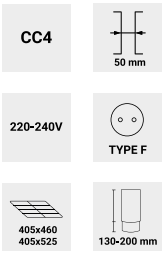
Options

			CCP-2S/R HD (€)	CCP-2S/R HH (€)	CCP-3S/R HDD (€)	CCP-3S/R HHD (€)	CCP-3S/R HHH (€)	CCP-4S/R HDDD (€)	CCP-4S/R HHDD (€)	CCP-4S/R HHHD (€)	CCP-4S/R HHHH (€)
Panoramic opening	PO		-	-	83	-	-	83	83	-	-
No top	NT		-156	-156	-185	-185	-185	-205	-205	-205	-205
No splash-back	NS		0	0	0	0	0	0	0	0	0
G type plug	CI		18	18	18	18	18	18	18	18	18
Back in Stainless Steel	BS		205	205	259	259	259	305	305	305	305
Frame heater	FH		137	137	157	157	157	190	190	190	190

600 Snack with sinks



CCP-3S/S



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter with 330x330x200 mm stamped bowl.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.





MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP-2S/S	1.492 x 600 x 850	268	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	C	956 (4)	50 Hz	19089662	2.697
					R290	0,398 (1)	0,295	-	-	60 Hz	19090391	2.751
CCP-3S/S	2.017 x 600 x 850	416	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089663	3.069
					R290	0,398 (1)	0,295	-	-	60 Hz	19090392	3.123
CCP-4S/S	2.542 x 600 x 850	564	0 +8 ºC	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089664	3.604
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090393	3.679
CCN-2S/S	1.492 x 600 x 850	268	-18 -22 ºC	Electric	R290	0,364 (2)	0,319	D	2.121 (4)	50 Hz	19106964	3.166
					R290	0,381 (2)	0,389	-	-	60 Hz	19111008	3.229
CCN-3S/S	2.017 x 600 x 850	416	-18 -22 ºC	Electric	R290	0,364 (2)	0,329	E	2.880 (4)	50 Hz	19106965	3.541
					R290	0,381 (2)	0,399	-	-	60 Hz	19111010	3.604

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP-2S/S (€)	CCP-3S/S (€)	CCP-4S/S (€)	CCN-2S/S (€)	CCN-3S/S (€)
Panoramic opening	PO		83	83	164	83	83
Left Group	LG		81	81	81	81	81
No splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		562	562	562	-	-
1/3 + 1/3 +1/3 Drawer	T		748	748	748	-	-
2/3 + 1/3 Drawer	W		579	579	579	-	-
G type plug	CI		18	18	18	18	18
Lock	LC		145	217	289	145	217
Castors	C		25	25	50	25	25
Back in Stainless Steel	BS		205	259	305	158	205
Frame heater	FH		137	157	190	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4G	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	36
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	36

Other Accessories

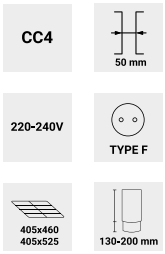
	CODE	DESCRIPTION	€
	19004925	Kit drawers 1/2+1/2 GN	688
	19004921	Kit drawers 1/2+1/2 group side	688
	19004930	Kit drawers 1/2+1/2 group side LG	688
	19004927	Kit drawer 1/3+2/3	688
	19004923	Kit drawers 1/3+1/3+1/3	918

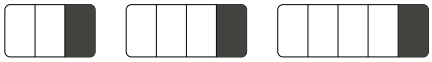
CONCEPT

600 Snack display



CCP-3S GD





General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP-2S GD	1.492 x 600 x 850	268	0 +8 °C	Stop	R-600a	0,361 (1)	0,207	C	1.379 (5)	50 Hz	19089659	2.782
					R290	0,398 (1)	0,299	-	-	60 Hz	19090388	2.836
CCP-3S GD	2.017 x 600 x 850	416	0 +8 °C	Stop	R-600a	0,361 (1)	0,209	C	1.536 (5)	50 Hz	19089660	3.368
					R290	0,398 (1)	0,301	-	-	60 Hz	19090389	3.422
CCP-4S GD	2.542 x 600 x 850	564	0 +8 °C	Stop	R-600a	0,436 (1)	0,232	D	1.808 (5)	50 Hz	19089661	4.119
					R-600a	0,437 (1)	0,249	-	-	60 Hz	19090390	4.194

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			CCP-2S GD (€)	CCP-3S GD (€)	CCP-4S GD (€)
Panoramic opening	PO		83	83	164
Left Group	LG		81	81	81
No top	NT		-156	-185	-205
No splash-back	NS		0	0	0
G type plug	CI		18	18	18
Lock	LC		●	●	●
Castors	C		25	25	50
Back in Stainless Steel	BS		205	259	305
Frame heater	FH		137	157	190
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	36
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	36

Other Accessories

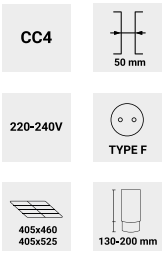
	CODE	DESCRIPTION	€
	19004925	Kit drawers 1/2+1/2 GN	688
	19004921	Kit drawers 1/2+1/2 group side	688
	19004930	Kit drawers 1/2+1/2 group side LG	688
	19004927	Kit drawer 1/3+2/3	688
	19004923	Kit drawers 1/3+1/3+1/3	918

CONCEPT

800 Pastry EN60x40

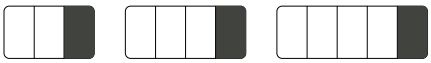


CCP-3B



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Cooling system: Forced air refrigeration equipment with evaporator.



2B *3B* *4B*



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP-2B	1.492 x 800 x 850	417	0 +8 ºC	Stop	R290	0,369 (1)	0,262	D	1477 (4)	50 Hz	19102582	3.072
					R290	0,369 (1)	0,262	-	-	60 Hz	19103513	3.135
CCP-3B	2.017 x 800 x 850	612	0 +8 ºC	Stop	R290	0,369 (1)	0,262	D	1723 (4)	50 Hz	19102583	3.784
					R290	0,369 (1)	0,262	-	-	60 Hz	19103514	3.847
CCP-4B	2.542 x 800 x 850	800	0 +8 ºC	Stop	R290	0,593 (1)	0,387	E	2442 (4)	50 Hz	19102618	4.508
					R290	0,593 (1)	0,387	-	-	60 Hz	19103515	4.601

(1) Evap. -10°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP-2B (€)	CCP-3B (€)	CCP-4B (€)
Panoramic opening	PO		83	83	164
Left Group	LG		81	81	81
No top	NT		-156	-185	-205
No splash-back	NS		0	0	0
G type plug	CI		18	18	18
Lock	LC		145	217	289
Remote Group	RG		-242	-242	-315
Granite Top	GR		941	1.150	1.359
Castors	C		25	25	25
Back in Stainless Steel	BS		205	259	305
Frame heater	FH		137	157	190

Standard Accessories

	CODE	DESCRIPTION		2B	3B	4B	€
	19097776	EN60x40 Epoxy grid	pc	2	3	4	45
	19033557	Tray support guides L=649 mm	pc	4	6	8	25

Accessories

	MODEL	REFERENCE	DESCRIPTION	WHERE USED	€
Door orientation kit					
	KDO-4-R	19098305	Door orientation kit right	All counters	28
	KDO-4-L	19098304	Door orientation kit left	All counters	28
Castors kit					
	KC-4 Ø80	19016846	Castor kit 4 (3b + 3wb)	2 and 3 body counters	70
	KC-6 Ø80	19011005	Castor kit 6 (3b + 3wb)	4 body counters	100
Connectivity kit					
FagorKonnect Foodservice		19111437	Kit Fagor Konnect - Refrigeration	Advance counters	248



Special tables
for specific tasks.

Preparation counters

— Features..... **317**
— Configurable Pizza Counters **319**
— Compact Pizza Counters..... **321**
— Refrigerated work stations..... **323**
— Saladettes **326**
— Accessories **332**

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.

Characteristics

Wide range

Complete range of refrigerated preparation counters, constructed in 700 and 800mm depth with diverse worktop configurations (Stainless Steel, Granit, Polypropilene etc...).





Multiflow

Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.



ECO function

Function that optimizes the performance by automatically setting temperatures, when doors are not opened so that the cooling unit works only when needed and always, efficiently.



Integrated handles

Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening of the drawers and avoids dust and dirt collection.



Removable door gasket

Removable triple camera pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.







Electronic control
Easy to use

Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions.



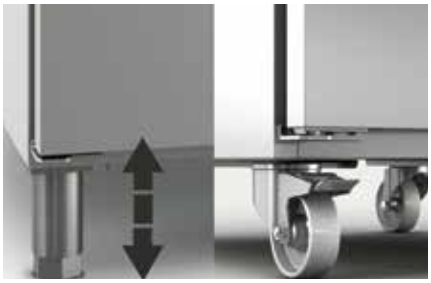
Telescopic
sliding drawers

Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.



Maximum
stability

Height-adjustable stainless steel legs as standard. Height of the legs can be adjusted individually. In addition, there is also the option to choose swivel wheels or legs for marine.



Guide and
zippers system

Removable Stainless steel rack and guide system without use of tools which allows a proper distribution of products.



CONFIGURABLE PIZZA COUNTERS

700 GN 1/1



CC4 | 220-240V | TYPE F | GN 1/1 | 130-200 mm

CCP-3G GR



2G *3G* *4G*

General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- Heavy-duty 30 mm granite working top with side and rear splash-back of 160 mm high, preventing spillage behind the counter.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP-2G GR	1.342 x 700 x 850	274	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	B	610 (4)	50 Hz	19089668	3.318
					R290	0,398 (1)	0,295	-	-	60 Hz	19090403	3.372
CCP-3G GR	1.792 x 700 x 850	428	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089669	3.896
					R290	0,398 (1)	0,295	-	-	60 Hz	19090404	3.950
CCP-4G GR	2.242 x 700 x 850	581	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089670	4.643
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090405	4.718

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP-2G (€)	CCP-3G (€)	CCP-4G (€)
G type plug	CI		18	18	18
Panoramic opening	PO		83	83	164
Lock	LC		145	217	289
Left group	LG		81	81	81
Granite top	GR		●	●	●
2/3 + 1/3 Drawer	W		579	579	579
1/2 + 1/2 Drawer	H		562	562	562
1/3 + 1/3 +1/3 Drawer	T		748	748	748
Back in Stainless Steel	BS		158	205	259
Frame heater	FH		137	157	190

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxy grid	pc	2	3	4	36
	19014778	Tray support guides L=562 mm	pc	4	6	8	25

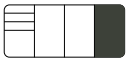
CONFIGURABLE PIZZA COUNTERS

800 EN 60x40

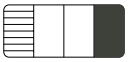


CCP-3B GR D4

CC4 | 220-240V | TYPE F | EN 60X40 | 130-200 mm



2B GR D4



2B GR D7



3B GR D4



3B GR D7

General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- Heavy-duty 30 mm granite working top with side and rear splash-back of 160 mm high, preventing spillage behind the counter.
- Neutral compartment with drawers which incorporate euronorm size, sanitary PVC made baskets. Drawers are assembled over telescopic sliding guides, capable of complete retraction, to maximize storage capacity.
- Removable and height adjustable epoxy coated EN 60x40 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
CCP-2B GR	1.492 x 800 x 850	417	0 +8 °C	Stop	R290	0,369 (1)	0,262	D	1.477 (4)	50 Hz	19102651	4.014
					R290	0,369 (1)	0,262	-	-	60 Hz	19111012	4.077
CCP-3B GR	2.017 x 800 x 850	612	0 +8 °C	Stop	R290	0,369 (1)	0,262	D	1.723 (4)	50 Hz	19102652	4.934
					R290	0,369 (1)	0,262	-	-	60 Hz	19111013	4.997
CCP-4B GR	2.542 x 800 x 850	800	0 +8 °C	Stop	R290	0,593 (1)	0,387	E	2.442 (4)	50 Hz	19102653	5.868
					R290	0,593 (1)	0,387	-	-	60 Hz	19111014	5.961
CCP-2B GR D7	2.017 x 800 x 850	417	0 +8 °C	Stop	R290	0,369 (1)	0,262	D	1.478 (4)	50 Hz	19102754	5.104
					R290	0,369 (1)	0,262	-	-	60 Hz	19111016	5.167
CCP-3B GR D7	2.542 x 800 x 850	612	0 +8 °C	Stop	R290	0,369 (1)	0,262	D	1.723 (4)	50 Hz	19102782	5.827
					R290	0,369 (1)	0,262	-	-	60 Hz	19111018	5.890
CCP-2B GR D4	2.017 x 800 x 850	417	0 +8 °C	Stop	R290	0,369 (1)	0,262	D	1.478 (4)	50 Hz	19102722	4.865
					R290	0,369 (1)	0,262	-	-	60 Hz	19111020	4.928
CCP-3B GR D4	2.542 x 800 x 850	612	0 +8 °C	Stop	R290	0,369 (1)	0,262	D	1.723 (4)	50 Hz	19102759	5.585
					R290	0,369 (1)	0,262	-	-	60 Hz	19111021	5.648

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP-2B GR (€)	CCP-3B GR (€)	CCP-4B GR (€)	CCP-2B GR D7 (€)	CCP-3B GR D7 (€)	CCP-2B GR D4 (€)	CCP-3B GR D4 (€)
G type plug	CI		18	18	18	18	18	18	18
Panoramic opening	PO		83	83	164	83	83	83	83
Lock	LC		145	217	289	145	217	145	217
Remote Group	RG		-242	-242	-315	-242	-242	-242	-242
Granite top	GR		941	1.150	1.359	941	1.150	941	1.150
Back in Stainless Steel	BS		205	259	305	205	259	205	259
Frame heater	FH		137	157	190	137	157	137	157

Standard Accessories

	CODE	DESCRIPTION		2B	3B	4B	€
	19097776	EN 60x40 Epoxy grid	pc	2	3	4	45
	19033557	Tray support guides L=649 mm	pc	4	6	8	25

Ingredient vitrines for 700 GN 1/1 counters



SP-3G



SPT-3G



2G



3G



4G

CC4

220-240V

TYPE F

GN 150 mm

General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas, salads, and sandwiches.
- Two versions available:
  - Exterior constructed with tempered glass and anodized aluminum profiles.
  - Stainless steel hinged lid with operating position at 90ºC.
- Static cooling system. Cold is generated through a copper coil located on the bottom plate of the vitrine.



MODEL	DIMENSIONS (mm)	CONTAINERS	QUANTITY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
Tempered glass cover										
SP-2G	1.340 x 336 x 450	GN1/4	5	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089671	1.434
					R290	0,299 (1)	0,17	60 Hz	19090406	1.473
STOCK SP-3G	1.790 x 336 x 450	GN1/4	8	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089672	1.598
					R290	0,299 (1)	0,17	60 Hz	19090408	1.637
SP-4G	2.240 x 336 x 450	GN1/4	11	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089673	1.811
					R290	0,299 (1)	0,17	60 Hz	19090410	1.850
Stainless steel lid case										
SPT-2G	1.340 x 336 x 250	GN1/4	5	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089676	1.263
					R290	0,299 (1)	0,17	60 Hz	19090411	1.302
STOCK SPT-3G	1.790 x 336 x 250	GN1/4	8	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089677	1.382
					R290	0,299 (1)	0,17	60 Hz	19090423	1.421
SPT-4G	2.240 x 336 x 250	GN1/4	11	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089678	1.598
					R290	0,299 (1)	0,17	60 Hz	19090425	1.637

(1) Evap. -10°C/ Cond. 45°C

Options

			SP-2G (€)	SP-3G (€)	SP-4G (€)	SPT-2G (€)	SPT-3G (€)	SPT-4G (€)
G Type plug	CI		18	18	18	18	18	18

Other Accessories

	CODE	DESCRIPTION	€
	19104386	GN 1/4 100 mm depth bowl	47
	19106427	GN 1/4 150 mm depth bowl	52

Ingredient vitrines for EN 60x40 counters



SP-3B



SPT-3B



2B *3B* *4B*

CC4

220-240V

TYPE F

GN 150 mm

General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas, salads, and sandwiches.
- Two versions available:
  - Exterior constructed with tempered glass and anodized aluminum profiles.
  - Stainless steel hinged lid with operating position at 90ºC.
- Static cooling system. Cold is generated through a copper coil located on the bottom plate of the vitrine.



MODEL	DIMENSIONS (mm)	CONTAINERS	QUANTITY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
Tempered glass cover										
SP-2B	1.496 x 336 x 450	GN1/4	6	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089674	1.459
					R290	0,299 (1)	0,17	60 Hz	19090407	1.498
SP-3B	2.019 x 336 x 450	GN1/4	9	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089675	1.734
					R290	0,299 (1)	0,17	60 Hz	19090409	1.773
SP-4B	2.542 x 336 x 450	GN1/4	12	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19096958	2.052
					R290	0,299 (1)	0,17	60 Hz	19111047	2.091
SP-2B GN 1/3	1.492 x 396 x 450	GN1/3	6	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19096956	1.487
					R290	0,299 (1)	0,17	60 Hz	19111040	1.526
SP-3B GN 1/3	2.017 x 396 x 450	GN1/3	9	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19096957	1.821
					R290	0,299 (1)	0,17	60 Hz	19111042	1.860
SP-4B GN 1/3	2.542 x 396 x 450	GN1/3	12	+2 +8 ºC	R-600a	0,361 (1)	0,169	50 Hz	19096959	2.156
					R290	0,299 (1)	0,17	60 Hz	19111045	2.195
Stainless steel lid case										
SPT-2B	1.496 x 336 x 250	GN1/4	6	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089679	1.301
					R290	0,299 (1)	0,17	60 Hz	19090412	1.340
SPT-3B	2.019 x 336 x 250	GN1/4	9	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089680	1.537
					R290	0,299 (1)	0,17	60 Hz	19090424	1.576
SPT-4B	2.542 x 336 x 450	GN1/4	12	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19096982	1.812
					R290	0,299 (1)	0,17	60 Hz	19111048	1.851
SPT-2B GN 1/3	1.492 x 396 x 450	GN1/3	6	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19096980	1.327
					R290	0,299 (1)	0,17	60 Hz	19111041	1.366
SPT-3B GN 1/3	2.017 x 396 x 450	GN1/3	9	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19096981	1.614
					R290	0,299 (1)	0,17	60 Hz	19111044	1.653
SPT-4B GN 1/3	2.542 x 396 x 450	GN1/3	12	+2 +8 ºC	R-600a	0,361 (1)	0,169	50 Hz	19096983	1.902
					R290	0,299 (1)	0,17	60 Hz	19111046	1.941

Options

			SP-2B (€)	SP-3B (€)	SP-4B (€)	SPT-2B (€)	SPT-3B (€)	SPT-4B (€)
G Type plug	CI		18	18	18	18	18	18

Other Accessories

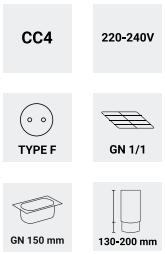
	CODE	DESCRIPTION	€
	19104386	GN 1/4 100 mm depth bowl	47
	19106427	GN 1/4 150 mm depth bowl	52
	19104389	GN1/3 100 mm depth bowl	49
	19106426	GN 1/3 150 mm depth bowl	54

REFRIGERATED WORK STATION

700 GN 1/1 for Pizza



CPZ-3G







2G *3G*

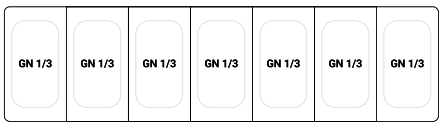
General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas.
- Heavy-duty stainless-steel 50 mm working top with Built-in neutral unit designed to house 7 GN1/4 or GN1/3 containers in CPZ-2G and 9 in CPZ-3G with a maximum 100 mm depth (not included).
- Stainless steel hinged lid with opening position at 90º.
- Worktop ingredients bowls are refrigerated by the air circulation of the cooling unit. Location of evaporator in the middle beam and the correct isolation of the worktop ensures an unfirm cold distribution.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.

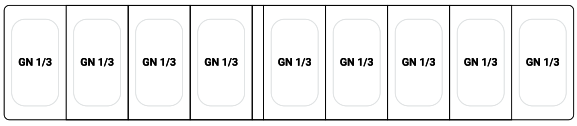
	MODEL	DIMENSIONS (MM)	CONTAINERS	QUANTITY	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
STOCK	CPZ-2G	1.350 x 708 x 850	GN1/3	7	290	0 +8 ºC	Stop	R290	0,369 (1)	0,262	50 Hz	19089683	3.225
								R290	0,398 (1)	0,308	60 Hz	19089684	3.279
STOCK	CPZ-3G	1.800 x 708 x 850	GN1/3	9	445	0 +8 ºC	Stop	R290	0,796 (1)	0,522	50 Hz	19089685	4.312
								R290	0,641 (1)	0,484	60 Hz	19089686	4.366
	CPZ-2G	1.350 x 708 x 850	GN1/4	7	290	0 +8 ºC	Stop	R290	0,369 (1)	0,262	50 Hz	19096514	3.225
								R290	0,398 (1)	0,308	60 Hz	19111050	3.279
	CPZ-3G	1.800 x 708 x 850	GN1/4	10	445	0 +8 ºC	Stop	R290	0,796 (1)	0,522	50 Hz	19096515	4.312
								R290	0,641 (1)	0,484	60 Hz	19111055	4.366

(1) Evap. -10°C/ Cond. 45°C

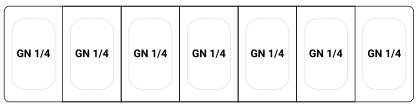
Container lay-out



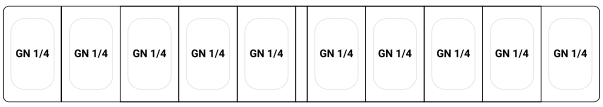
CPZ-2G GN 1/3



CPZ-3G GN 1/3



CPZ-2G GN 1/4



CPZ-3G GN 1/4

Options

			CPZ-2G (€)	CPZ-3G (€)
G type plug	CI		18	18
Panoramic opening	PO		83	83
Lock	LC		145	217
Castors	C		25	25
Remote group	RG		-242	-242
1/2 + 1/2 Drawer	H		562	562
1/3 + 1/3 +1/3 Drawer	T		748	748
Back in Stainless Steel	BS		158	205
Frame heater	FH		137	157

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19097778	GN 1/1 epoxy grid	2	3	36
	19014778	Tray support guides L=562 mm	4	6	25

Other Accessories

	CODE	DESCRIPTION	€
	19104386	GN 1/4 100 mm depth bowl	47
	19106427	GN 1/4 150 mm depth bowl	52
	19104389	GN 1/3 100 mm depth bowl	49
	19106426	GN 1/3 150 mm depth bowl	54

REFRIGERATED WORK STATION

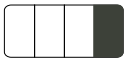
800 EN 60x40 for Pizza



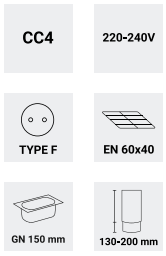
CPZ-3B



2G



3G



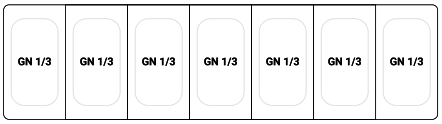


General characteristics

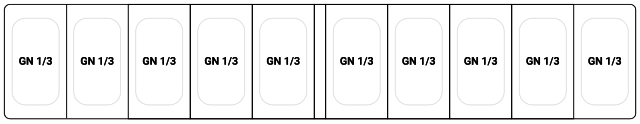
- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas.
- Heavy-duty stainless-steel 50 mm working top with Built-in neutral unit designed to house 8 GN1/4 or GN1/3 containers in CPZ-2B and 10 in CPZ-3B with a maximum 100 mm depth (not included).
- Stainless steel hinged lid with opening position at 90º.
- Worktop ingredients vitrines are refrigerated by the air circulation of the cooling unit. Location of evaporator in the middle beam and the correct isolation of the worktop ensures an unfirm cold distribution.
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.

MODEL	DIMENSIONS (MM)	CONTAINERS	QUANTITY	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
CPZ-2B	1.495 x 808 x 1.055	GN1/3	7	470	0 +8 ºC	Stop	R290	0,369 (1)	0,262	50 Hz	19102515	3.449
							R290	0,369 (1)	0,262	60 Hz	19111052	3.512
CPZ-3B	2.018 x 808 x 850	GN1/3	10	685	0 +8 ºC	Stop	R290	0,796 (1)	0,522	50 Hz	19102562	4.630
							R290	0,796 (1)	0,522	60 Hz	19111056	4.693
CPZ-2B	1.495 x 808 x 1.055	GN1/4	8	470	0 +8 ºC	Stop	R290	0,369 (1)	0,262	50 Hz	19102518	3.449
							R290	0,369 (1)	0,262	60 Hz	19111054	3.512
CPZ-3B	2.018 x 808 x 850	GN1/4	11	685	0 +8 ºC	Stop	R290	0,796 (1)	0,522	50 Hz	19102565	4.630
							R290	0,796 (1)	0,522	60 Hz	19111057	4.693

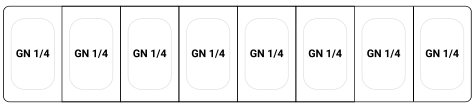
Container lay-out



CPZ-2B GN 1/3



CPZ-3B GN 1/3



CPZ-2B GN 1/4



CPZ-3B GN 1/4

Options

			CPZ-2B (€)	CPZ-3B (€)
G type plug	CI		18	18
Panoramic opening	PO		83	83
Lock	LC		145	217
Castors	C		25	25
Remote group	RG		-242	-242
Back in Stainless Steel	BS		205	259
Frame heater	FH		137	157

Standard Accessories

	CODE	DESCRIPTION	2B	3B	€
	19097776	EN 60x40 epoxy grid	2	3	45
	19033557	Tray support guides L=649 mm	4	6	25

Other Accessories

	CODE	DESCRIPTION	€
	19104386	GN 1/4 100 mm depth bowl	47
	19106427	GN 1/4 150 mm depth bowl	52
	19104389	GN 1/3 100 mm depth bowl	49
	19106426	GN 1/3 150 mm depth bowl	54

Compact Pizza Counters



CPZC-3G

CC4

220-240V

TYPE F

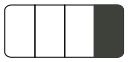
EN 60x40

GN 150 mm

130-200 mm



2G



3G

General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation counter.
- Heavy-duty 30 mm granite working top with 88mm height splashback and a cutout to place 100 mm GN 1/6 bowls. 6 in CPZC-2G and 8 in CPZC-3G (not included).
- Worktop ingredients vitrines are refrigerated by the air circulation of the cooling unit. Location of evaporator in the middle beam and the correct isolation of the worktop ensures an unfirm cold distribution.
- Additional neutral compartment with 3 drawers EN 60x40 size.
- Removable and height adjustable epoxy coated EN 60x40 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (MM)	CONTAINERS	QUANTITY	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
CPZC-2G	1.590 x 700 x 880	GN1/4	6	325	0 +8 ºC	Stop	R290	0,369 (1)	0,262	50 Hz	19089681	4.394
							R290	0,398 (1)	0,308	60 Hz	19090434	4.448
CPZC-3G	2.110 x 700 x 1.163	GN1/4	8	480	0 +8 ºC	Stop	R290	0,369 (1)	0,262	50 Hz	19089682	5.175
							R290	0,398 (1)	0,308	60 Hz	19090435	5.276

(1) Evap. -10°C/ Cond. 45°C

Options

			CPZC-2G (€)	CPZC-3G (€)
G type plug	CI		18	18
Panoramic opening	PO		83	83
Lock	LC		145	217
Remote group	RG		-242	-242
Granite top	GR		●	●
Back in Stainless Steel	BS		195	247
Frame heater	FH		137	157

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19097776	EN 60x40 epoxy grid	2	3	45
	19014778	Tray support guides L=562 mm	4	6	25

Other Accessories

	CODE	DESCRIPTION	€
	19104382	GN 1/6 65 mm depth bowl	30
	19104383	GN 1/6 100 mm depth bowl	35

Solid worktop saladettes



RPS-3G

RPS-2G

CC4

220-240V

TYPE F

GN 1/1

General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications.
- 30 mm CFC free polyurethane injected stainless Steel worktop without splashback.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Static evaporator, foamed in CFC free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



	MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
STOCK	RPS-2G	894 x 700 x 850	155	+2 +8 °C	Stop	R290	0,369 (1)	0,245	D	1.403 (4)	50/60 Hz	19105458	1.750
STOCK	RPS-3G	1.358 x 700 x 850	232	+2 +8 °C	Stop	R290	0,369 (1)	0,267	D	1.608 (4)	50/60 Hz	19105459	2.153

(1) Evap. -10°C/ Cond. 45°C (4) According to EN22041 standard

Options

			RPS-2G (€)	RPS-3G (€)
G type plug	CI		18	18
Panoramic opening	PO		●	●
Remote group	RG		-242	-242
1/2 + 1/2 Drawer	H		492	492

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19104363	GN 1/1 epoxy grid for saladette	2	3	38
	19014778	Tray support guides L=562 mm	2	3	25

Polyethylene worktop saladettes



RPS-3GP

RPS-2GP

CC4

220-240V

TYPE F

GN 1/1

GN 100 mm

General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications.
- Open worktop suitable for GN container and removable high density polyethylene worktop surface suitable for handling food. Tylting lid with opening fix position.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Static evaporator, foamed in CFC free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
RPS-2GP	894 x 700 x 861	155	+2 +8 ºC	Stop	R290	0,369 (1)	0,245	50/60 Hz	19105614	1.802
RPS-3GP	1.358 x 700 x 861	232	+2 +8 ºC	Stop	R290	0,369 (1)	0,267	50/60 Hz	19105067	2.216

(1) Evap. -10°C/ Cond. 45°C

Options

			RPS-2GP (€)	RPS-3GP (€)
G type plug	CI		18	18
Panoramic opening	PO		●	●
Remote group	RG		-242	-242
1/2 + 1/2 Drawer	H		492	492

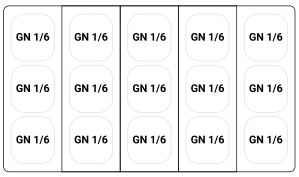
Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19104363	GN 1/1 epoxy grid for saladette	2	3	38
	19014778	Tray support guides L=562 mm	2	3	25

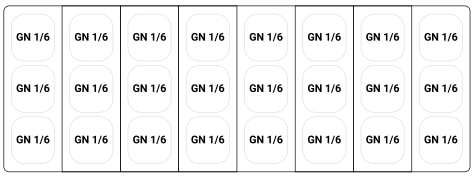
Other Accessories

	CODE	DESCRIPTION	€
GN Bowls			
	19104382	GN 1/6 65 mm depth bowl	30
	19104383	GN 1/6 100 mm depth bowl	35
	19104384	GN 1/4 40 mm depth bowl	37
	19104385	GN 1/4 65 mm depth bowl	43
	19104386	GN 1/4 100 mm depth bowl	47
	19106427	GN 1/4 150 mm depth bowl	52
	19104387	GN 1/3 40 mm depth bowl	38
	19104388	GN 1/3 65 mm depth bowl	43
	19104389	GN 1/3 100 mm depth bowl	49
	19106426	GN 1/3 150 mm depth bowl	54
	19104390	GN 1/2 40 mm depth bowl	46
	19104391	GN 1/2 65 mm depth bowl	52
	19104392	GN 1/2 100 mm depth bowl	60
	19048493	GN 1/1 40 mm depth bowl	59
	19048494	GN 1/1 65 mm depth bowl	62
	19048495	GN 1/1 100 mm depth bowl	77
Kits supports for GN bowls			
	19104364	Kit support for GN1/6	176
	19104365	Kit support for GN1/3 + GN1/6	156
	19104366	Kit support for GN1/6	215
	19104367	Kit support for GN1/4	186
	19104368	Kit support for GN1/3	165
	19104369	Kit support for GN1/2	146

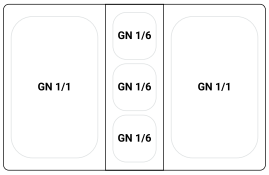
Container lay-out



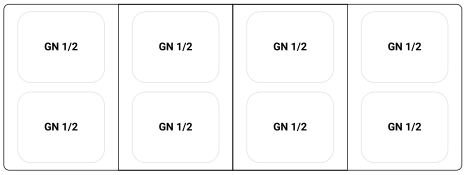
RPS-2GP GN 1/6



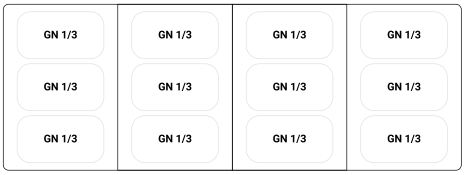
RPS-3GP GN 1/6



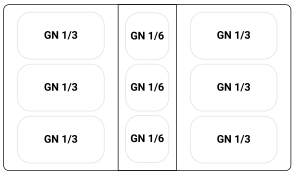
RPS-2GP GN 1/1 + 1/6



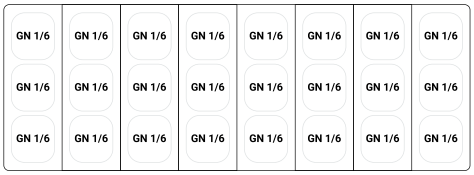
RPS-3GP GN 1/2



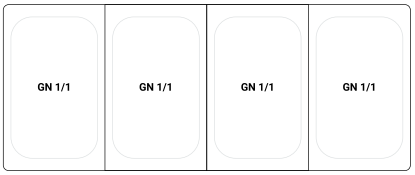
RPS-3GP GN 1/3



RPS-2GP GN 1/3 + 1/6



RPS-3GP GN 1/6



RPS-3GP GN 1/1

Pizza worktop saladettes



RPS-3GZ

RPS-2GZ

CC4

220-240V

TYPE F

GN 1/1

GN 100 mm

General characteristics

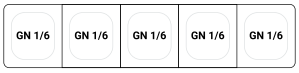
- Specially manufactured in high-quality stainless-steel for intensive professional applications.
- 30 mm CFC free polyurethane injected stainless Steel worktop with open area for GN1/6 containers.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Static evaporator, foamed in CFC free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



	MODEL	DIMENSIONS (mm)	CONTAINERS	QUANTITY	VOLUME (L)	TEMPERATURE	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
STOCK	RPS-2GZ	894 x 700 x 955	GN1/6	5	155	+2 +8 °C	Stop	R290	0,369 (1)	0,245	50/60 Hz	19105615	1.857
STOCK	RPS-3GZ	1.358 x 700 x 955	GN1/6	8	232	+2 +8 °C	Stop	R290	0,369 (1)	0,267	50/60 Hz	19105611	2.284

(1) Evap. -10°C/ Cond. 45°C

Container lay-out



RPS-2GZ



RPS-3GZ

Options

			RPS-2GZ (€)	RPS-3GZ (€)
G type plug	CI		18	18
Panoramic opening	PO		●	●
Remote group	RG		-242	-242
1/2 + 1/2 Drawer	H		492	492

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19104363	GN 1/1 epoxy grid for saladette	2	3	38
	19014778	Tray support guides L=562 mm	2	3	25

Other Accessories

	CODE	DESCRIPTION	€
	19104382	GN 1/6 65 mm depth bowl	30
	19104383	GN 1/6 100 mm depth bowl	35

Sandwich worktop saladettes



RPS-3GS

RPS-2GS

CC4

220-240V

TYPE F

GN 1/1

GN 100 mm

General characteristics

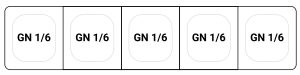
- Specially manufactured in high-quality stainless-steel for intensive professional applications.
- Heavy duty 30mm Granit built worktop with an open space suitable for GN 1/6 containers.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Static evaporator, foamed in CFC free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (mm)	CONTAINERS	QUANTITY	VOLUME (L)	TEMPERATURE	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
RPS-2GS	894 x 700 x 1.140	GN1/6	5	155	+2 +8 °C	Stop	R290	0,369 (1)	0,245	50/60 Hz	19105616	1.853
RPS-3GS	1.358 x 700 x 1.140	GN1/6	8	232	+2 +8 °C	Stop	R290	0,369 (1)	0,267	50/60 Hz	19105617	2.280

(1) Evap. -10°C/ Cond. 45°C

Container lay-out



RPS-2GS



RPS-3GS

Options

			RPS-2GS (€)	RPS-3GS (€)
G type plug	CI		18	18
Panoramic opening	PO		●	●
Remote group	RG		-242	-242
1/2 + 1/2 Drawer	H		492	492

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19104363	GN 1/1 epoxy grid for saladette	2	3	38
	19014778	Tray support guides L=562 mm	2	3	25

Other Accessories

	CODE	DESCRIPTION	€
	19104382	GN 1/6 65 mm depth bowl	30
	19104383	GN 1/6 100 mm depth bowl	35

Compact pizza saladettes



RPS-3G GR

RPS-2G D6 GR

CC4

220-240V

TYPE F

GN 1/1

GN 100 mm

General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications.
- Heavy-duty 30mm granite working top with side splash-back with 160 mm height.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Static evaporator, foamed in CFC free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Available to fit ingredient vitrines range. Compatible models:
  - SP-2G, 5 x GN1/4
  - SPT-2G, 5 x GN1/4



MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
RPS-2G D6 GR	1.358 x 700 x 1.010	155	+2 +8 ºC	Stop	R290	0,369 (1)	0,245	D	1.403 (4)	50/60 Hz	19104297	3.295
RPS-3G GR	1.358 x 700 x 1.010	232	+2 +8 ºC	Stop	R290	0,369 (1)	0,267	D	1.608 (4)	50/60 Hz	19105613	2.575

Options

			RPS-2G D6 GR (€)	RPS-3G GR (€)
G type plug	CI		18	18
Panoramic opening	PO		●	●
Remote group	RG		-242	-242
1/2 + 1/2 Drawer	H		492	492

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19104363	GN 1/1 epoxy grid for saladette	2	3	38
	19014778	Tray support guides L=562 mm	2	3	25

Accessories

	MODEL	REFERENCE	DESCRIPTION	WHERE USED	€
Door orientation kit					
	KDO-4-R	19098305	Door orientation kit right	All preparation counters	28
	KDO-4-L	19098304	Door orientation kit left	All preparation counters	28
Drawers kit					
	KR-CG-1/2+1/2	19010993	Kit drawers 1/2+1/2	GN 1/1 preparation counters	688
	KR-CG-1/2+1/2 G	19015952	Kit drawers 1/2+1/2 group side	GN 1/1 preparation counters	688
	KR-CG-1/2+1/2 LG	19036401	Kit drawers 1/2+1/2 group side lg	GN 1/1 preparation counters	688
	KR-CG-1/3+1/3+1/3	19015954	Kit drawers 1/3+1/3+1/3	GN 1/1 preparation counters	918
	KR-CG-1/3+2/3	19015953	Kit drawer 1/3+2/3	GN 1/1 preparation counters	688
	KR-SA-1/2+1/2	19106089	Kit drawers 1/2+1/2 saladettes	Saladettes	556



Safe, effective and respectful chilling with your food.

Blast chillers

——Why use a blast chiller?..... **335**
——Features **337**
——Advance Blast chillers..... **339**
——Concept Blast chillers **340**
——Cook&Chill Blast chillers **341**
——Roll-in Blast chilers..... **343**

Blast chillers

Why use a blast chiller?

1. Hygiene and safety

All fresh organic food products contain a natural bacterial load which, in favourable ambient conditions (temperature and humidity), multiplies producing hazardous effects on consumer health.
Between +65°C and +3°C: in this temperature range, bacterial multiplication is accelerated exponentially.
Blast chilling means lowering the temperature of the product from +90°C to +3°C in less than 90 minutes Passing through the critical temperature range between so fast where effects of harmful bacteria are disabled.
Blast chilling cooked product not only prevents bacterial proliferation but also prolongs product conservation time, avoiding loss of flavor and aroma.
The quality of the food is not affected, enlarging product storing time.

2. Work streamlining

Blast chillers allow a large quantity of product to be prepared and, once blast chilled, it can be consumed within a period of 5-7 day, while frozen product duration can extend to several months, maintaining organoleptic condition of the food.
The preservation of product quality, allows advance planning of kitchen work, improving raw ingredients purchase, as well as work load with advantages in terms of hygiene and menu variety.

3. Time savings

The advance preparation of foods and blast chilling of them allows kitchens to offer a more delicious and varied menu when required.
The chef does not have to constantly oversee the process of preparing several dishes.
The simple operation of reheating the food allows a wide range of dishes to be served within a short period of time.
Blast chillers increase production capacity, thereby reducing staff costs and providing outstanding advantages in terms of profitability and time.

4. Quality

The rapid reduction in temperature makes it possible to conserve food moisture content and prevent normal bacterial proliferation.
Fast freezing encourages the formation of intercellular microcrystal, which maintain the compactability, flavour and freshness characteristics of foods over time.
Fagor Professional blast chillers are also exceptional at preserving fresh and raw foods, such as fish, crustaceans, vegetables, bread and partially-finished products such as fresh pasta and sauces.

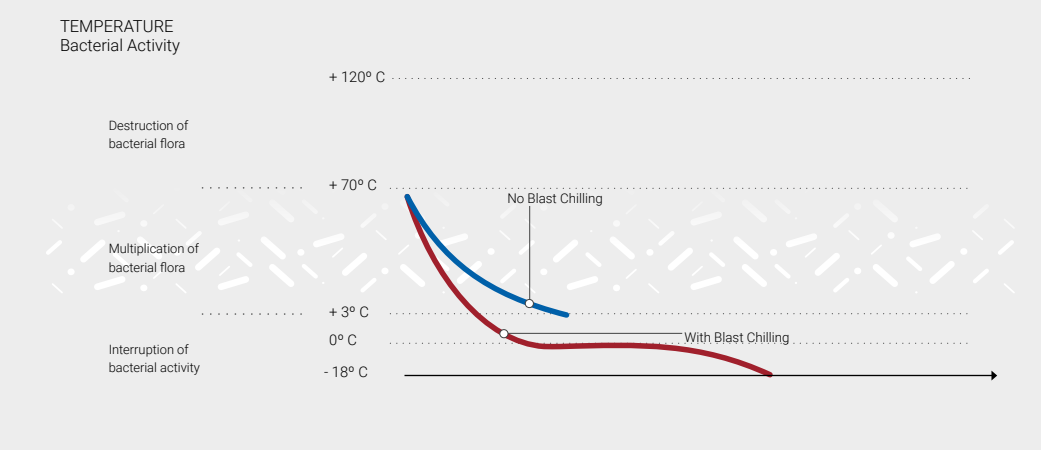
5. Applications

This kitchen work streamlining system is highly advantageous for all types of catering and especially for canteens, hospitals and restaurants, as well as for special occasions such as large banquets.
It also allows to all kind of restaurants and catering business to offer their well-presented dishes which are ready to eat.

6. Other advantages

Blast chillers optimize stock management by:

- Reductions in lost weight due to the natural evaporation of moisture from cooked food
- Planned food purchases, thereby improving kitchen stock organisation
- Organization of storage capacities and work load, adjusting capable personal attention
- Drastic reductions in waste and unused food



Blast chilling

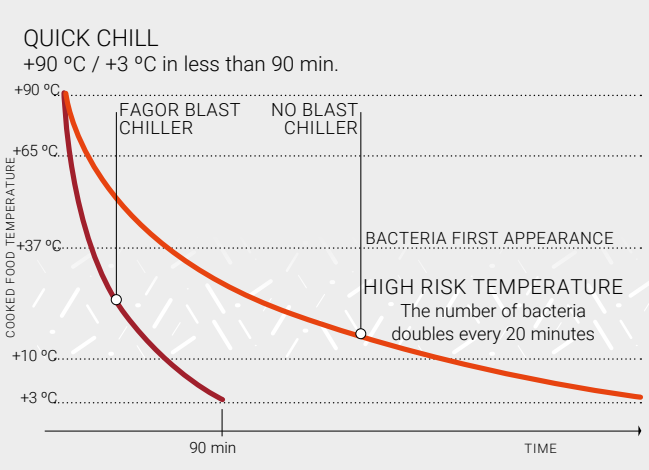
SOFT CYCLE (STANDARD) - 90'
The right cycle for small size, light, fine food.

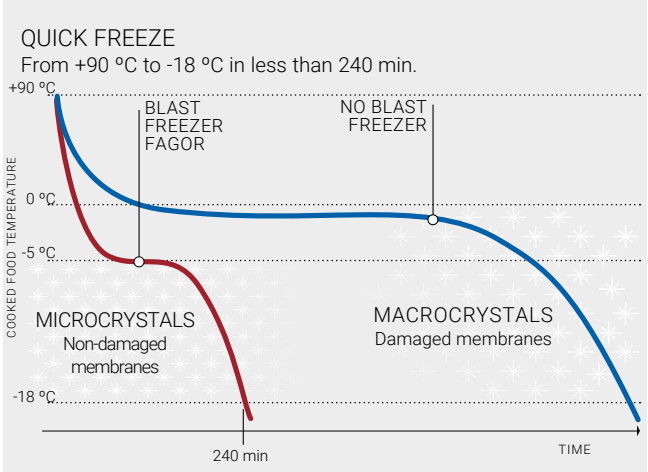
STRONG CYCLE (INTENSIVE) - 90'
Recommended for high density or large size food, as well as for packed food.

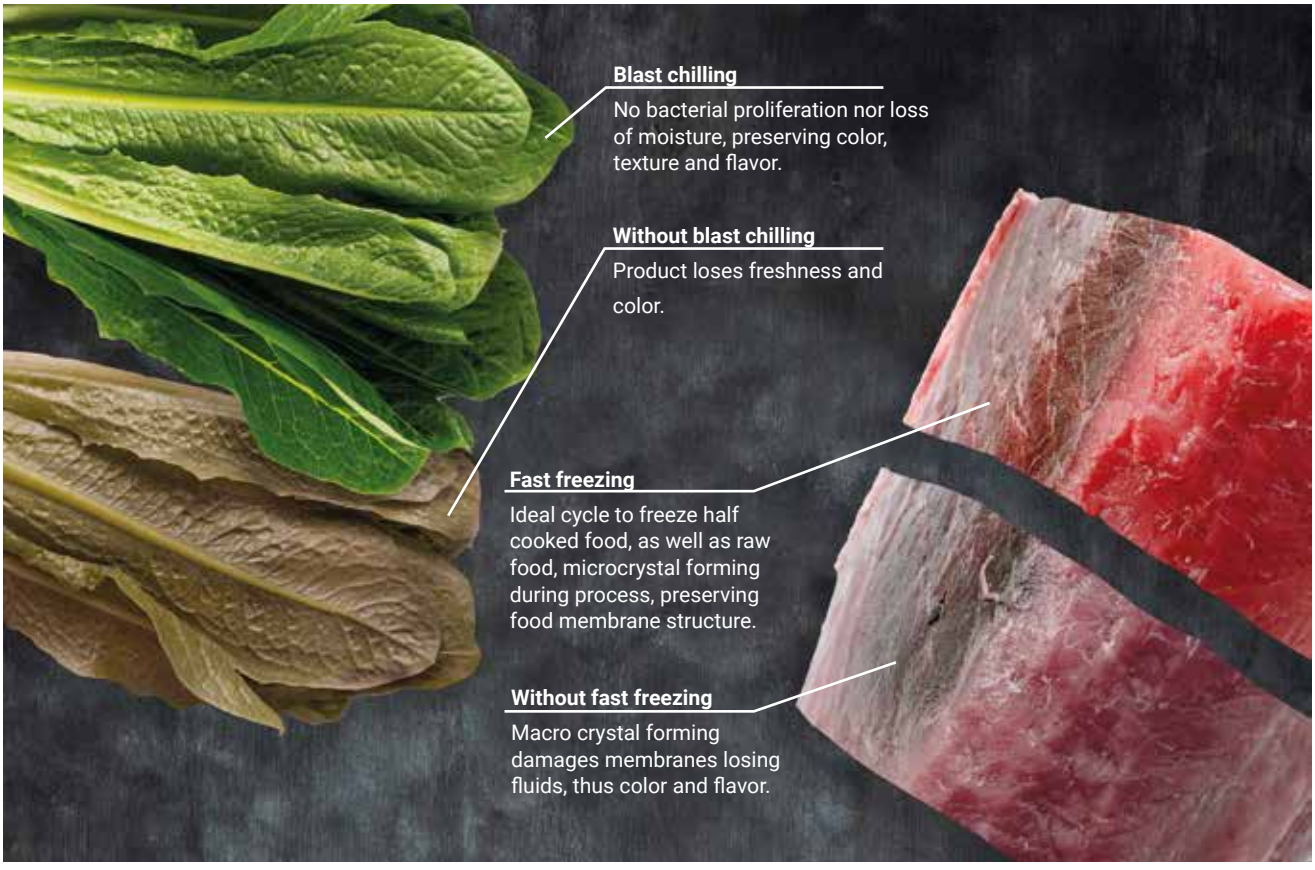
Blast freezing

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.







Features





	ADVANCE	CONCEPT
Insulation (mm)	60	60
Refrigerant + / -	R290 / R452a	R290
Climate class	5	5
Chilling cycle	Yes	Yes
Freezing cycle	Yes	Yes
Hard mode	Yes	Yes
Soft mode	Yes	Yes
HACCP compliant	Yes	Yes
Special cycles		
Fish canitization	Yes	Yes
Ice cream hardening	Yes	Yes
Pre-cooling	Yes	Yes
Drying	Yes	No
Heated prove	Standard	Optional
Ventilation control	Yes	No
Recipee Book by Fagor	Yes	No

Electronic control





Automatic closing door

Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions.



Pivotable Evaporator Cover

Function that optimizes the performance by automatically setting temperatures, when doors are not opened so that the cooling unit works only when needed and always, efficiently.







COOK & CHILL	**ROLL-IN**
60	100
R290 / R452a	R452a
5	5
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Standard	Standard
Yes	Yes
Yes	Yes





Multipurpose rack

The embedded tray guides facilitatecleaning in the cabinets. They also increase storage flexibility, allowing it to be adapted to the user's needs.



Needle probe

The low energy consumption LED lights, strategically located on the sides, provide optimal illumination of the entire compartment.



Blast chillers



TYPE F

ABC-102 *ABC-101 HC* *ABC-051 HC* *ABC-031 HC*

General characteristics

- Intuitive 5” Screen touch electronic control placed in the door for more ergonomic use.
- Manual chilling process by time or probe control, both of them adjustable in each cycle as well as the evaporator fan ventilation adjustment in 5 different levels.
- 2 manual chilling modes:
  - 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.
- 96 preset chilling progammes by Fagor, divided in 8 food categories.
- Possibility to create a personalized cook book with up to 40 self made recipes.
- Additional cycles (Pre-Cooling, Continuos cycle, manual defrost, fish sanitization, ice cream hardening, Drying).
- Storing capacity for GN1/1 and EN 60x40 trays with 65 mm distance among them.



	MODEL	DIMENSIONS (MM)	ELECTRIC CONNECTION	CAPACIDAD			PRODUCTION		GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
				GN1/1	EN60X40	GN2/1	COOLING	FREEZING						
	ABC-031 HC	590 x 700 x 520	220-240V	3	3	-	12	6	R290	0,565 (2)	0,41	50 Hz	19089755	4.229
										0,565 (2)	0,41	60 Hz	19108790	4.321
STOCK	ABC-051 HC	790 x 700 x 850	220-240V	5	5	-	40	24	R290	0,71 (2)	0,713	50 Hz	19099866	5.710
										0,71 (2)	0,713	60 Hz	19111022	5.824
	ABC-081 HC	790 x 800 x 1.290	220-240V	8	8	-	60	40	R290	1,18 (2)	0,713	50 Hz	19105085	6.977
										1,18 (2)	0,713	60 Hz	19111023	7.144
STOCK	ABC-101 HC	790 x 800 x 1.420	220-240V	10	10	-	100	65	R290	1,62 (2)	1,426	50 Hz	19099947	8.177
										1,62 (2)	1,426	60 Hz	19111024	8.409
	ABC-121	790 x 800 x 1.600	220-240V	12	12	-	12	6	R452a	1,3 (2)	2	50 Hz	19089765	9.201
										1,3 (2)	2	60 Hz	19089766	9.386
	ABC-161	790 x 800 x 1.950	380-415V	16	16	-	23	13	R452a	2,85 (2)	3,5	50 Hz	19089767	11.874
										2,85 (2)	3,5	60 Hz	19089768	12.114
	ABC-102	1.200 x 1.090 x 1.766	380-415V	-	20	20	40	24	R452a	4,079 (2)	2,947	50 Hz	19089769	15.485
										4,079 (2)	2,947	60 Hz	19089770	15.785

(2) Evap. -25°C/ Cond. 45°C

Options

			ABC-031 HC (€)	ABC-051 HC (€)	ABC-081 HC (€)	ABC-101 HC (€)	ABC-121 (€)	ABC-161 (€)	ABC-102 (€)
G type plug	CI		18	18	18	18	18	18	-
Opposite opening	OP		-	124	124	124	124	124	-
Castors	C		-	25	25	25	25	25	25
Heated probe	Heat-P		•	•	•	•	•	•	•
USB	USB		124	124	124	124	124	124	124

CONCEPT

Blast chillers



TYPE F

CBC-101 HC *CBC-81 HC* *CBC-51 HC* *CBC-31 HC*

General characteristics

- Intuitive 2,8" capacitive electronic control with chilling and freezing cycles which can be controlled by time or by temperature.
- 2 manual chilling modes:
  - 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.
- 3 additional cycles for pre-cooling, fish sanitization and ice-cream hardening and capacity to store 20 customized receipes.
- Capacity to store up to 20 personalized recipes.
- Storing capacity for GN1/1 and EN 60x40 trays with 65 mm distance among them.



	MODEL	DIMENSIONS (MM)	ELECTRIC CONNECTION	CAPACITY		PRODUCTION		GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
				GN1/1	EN60X40	COOLING	FREEZING						
STOCK	CBC-031 HC	590 x 700 x 520	220-240V	3	3	12	6	R290	0,565 (2)	0,41	50 Hz	19101748	3.302
									0,565 (2)	0,41	60 Hz	19108800	3.394
STOCK	CBC-051 HC	790 x 700 x 850	220-240V	5	5	40	24	R290	0,71 (2)	0,55	50 Hz	19102977	4.329
									0,71 (2)	0,55	60 Hz	19111025	4.443
	CBC-081 HC	790 x 800 x 1.290	220-240V	8	8	60	40	R290	1,18 (2)	0,713	50 Hz	19105381	6.036
									1,18 (2)	0,713	60 Hz	19111026	6.203
STOCK	CBC-101 HC	790 x 800 x 1.420	220-240V	10	10	100	65	R290	1,62 (2)	1,426	50 Hz	19104477	6.838
									1,62 (2)	1,426	60 Hz	19111027	7.070

(2) Evap. -25°C/ Cond. 45°C

Options

			CBC-031 HC (€)	CBC-051 HC (€)	CBC-081 HC (€)	CBC-101 HC (€)
G type plug	CI		18	18	18	18
Opposite opening	OP		-	124	124	124
Castors	C		-	25	25	25
Heated probe	Heat-P		-	285	285	285

Cook & Chill blast chillers



TYPE F

ABCO-102 *ABCO-101 HC* *ABCO-061 HC* *ABCO-06 2/3 HC*

General characteristics

- Range of blast chillers designed to be in line with the cooking capacities of iKore ovens to perfectly balance the work loads. 6 trays blast chillers are available to order them stack with the ovens.
- Intuitive 5" Screen touch electronic control placed in the door for more ergonomic use.
- Manual chilling process by time or probe control, both of them adjustable in each cycle as well as the evaporator fan ventilation adjustment in 5 different levels.
- 2 manual chilling modes:
  - 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.
- 96 preset chilling progammes by Fagor, divided in 8 food categories.
- Possibility to create a personalized cook book with up to 40 self made recipes.
- Additional cycles (pre-cooling, continuos cycle, manual defrost, fish sanitization, ice cream hardening, drying).
- Storing capacity for GN1/1 and EN 60x40 trays (Except 3 trays version) with 65 mm distance among them.



MODEL	DIMENSIONS (MM)	ELECTRIC CONNECTION	CAPACIDAD			PRODUCTION		GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
			GN1/1	EN60X40	GN2/1	COOLING	FREEZING						
ABCO-06 2/3 HC	656 x 633 x 630	220-240V	6 x GN2/3	-	-	12	6	R290	0,565 (2)	0,41	50 Hz	19087540	4.729
									0,565 (2)	0,41	60 Hz	19097559	4.895
ABCO-061 HC	900 x 935 x 1.105	220-240V	6	6	-	50	30	R290	0,71 (2)	0,713	50 Hz	19105609	8.059
									0,71 (2)	0,713	60 Hz	19111029	8.173
ABCO-101 HC	900 x 935 x 1.766	220-240V	10	6	-	105	0	R290	1,62 (2)	1,426	50 Hz	19105605	10.560
									1,62 (2)	1,426	60 Hz	19111030	10.792
ABCO-102	1.200 x 1.130 x 1.766	380-415V	-	10	10	105	70	R452a	4,079 (2)	2,947	50 Hz	19091443	16.712
									4,079 (2)	2,947	60 Hz	19091444	17.073

(2) Evap. -25°C/ Cond. 45°C

Options

			ABCO-0623 (€)	ABCO-061 HC (€)	ABCO-101 HC (€)	ABCO-102 (€)
G type plug	CI		18	18	18	-
Heated probe	Heat-P		•	•	•	•
USB	USB		124	124	124	124



20 GN 1/1 Roll-in Blast Chillers



RBP-201

TYPE F



General characteristics

- Cold room structure made by CFC-free, high quality (40 kg/ m3) polyurethane insulation panels. 70mm thickness for refrigeration models and 100 mm thickness in mixed cooling version.
- Intuitive 7" Screen touch electronic control placed in the door for more ergonomic use.
- Manual chilling process by time or probe control, both of them adjustable in each cycle.
- 2 manual chilling modes:
  - 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.
- Possibility to create a personalized cook book with up to 40 self made recipes.
- 2 Additional versions of cold rooms:
  - Pass-Through: Cold room could be feed from the front and back (C).
  - High Powered version with higher evaporator capacity to blast chill or freeze higher amount of product (H).
- Tropicalised cooling unit. Suitable to work at a room temperature up to 43 ºC and 65 % humidity.
- Cooling chamber and unit condenser delivered separately.

Cooling chambers

MODEL	DIMENSIONS (MM)	ELECTRIC CONNECTION	TEMPERATURE	PRODUCTION		ELECTRIC POWER (KW)	UNIT CONDENSER	FREQUENCY	REFERENCE	€
				COOLING	FREEZING					
RBP-201	1.480 x 1205 x 2.120	220-240V	+3ºC	70	-	0,85	UCS-424	50/60 Hz	19089779	19.755
RBP-201H	1.480 x 1.205 x 2.120	220-240V	+3ºC	105	-	0,85	UCS-528	50/60 Hz	19089780	20.600
RBP-201C	1.480 x 1.205 x 2.120	220-240V	+3ºC	70	-	0,85	UCS-424	50/60 Hz	19089784	19.681
RBP-201HC	1.480 x 1.205 x 2.120	220-240V	+3ºC	105	-	0,85	UCS-528	50/60 Hz	19089785	21.005
RBM-201	1.530 x 1.255 x 2.220	220-240V	+3ºC / -18ºC	70	48	0,85	UCC-424	50/60 Hz	19089788	21.823
RBM-201H	1.530 x 1.255 x 2.220	220-240V	+3ºC / -18ºC	105	70	0,85	UCC-528	50/60 Hz	19089789	22.928
RBM-201 C	1.530 x 1.255 x 2.220	220-240V	+3ºC / -18ºC	70	48	0,85	UCC-424	50/60 Hz	19089792	24.622
RBM-201HC	1.530 x 1.255 x 2.220	220-240V	+3ºC / -18ºC	105	70	0,85	UCC-528	50/60 Hz	19089793	26.235

Unit condensers

MODEL	DIMENSIONS (MM)	ELECTRIC CONNECTION	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
UCS-424	1.100 x 805 x 650	380-415V	R452a	5,97 (2)	4,25	50 Hz	19017466	8.084
				5,97 (2)	4,25	60 Hz	19103822	8.276
UCS-528	1.100 x 805 x 650	380-415V	R452a	6,95 (2)	4,98	50 Hz	19017467	8.534
				6,95 (2)	4,98	60 Hz	19108450	8.726
UCC-424	1.045 x 765 x 637	380-415V	R452a	5,97 (2)	4,25	50 Hz	19015799	8.291
				5,97 (2)	4,25	60 Hz	19038978	8.483
UCC-528	1.045 x 765 x 637	380-415V	R452a	6,95 (2)	4,98	50 Hz	19015800	8.754
				6,95 (2)	4,98	60 Hz	19108453	8.946

(2) Evap. -25°C/ Cond. 45°C

Accessories

MODEL	CODE	DESCRIPTION	WIDTH	€
RC-700	19015797	Access ramp for RBM-201 Roll-in Blast Chillers	700	416

20 GN 2/1 Roll-in Blast Chillers



RBP-202

TYPE F



General characteristics

- Cold room structure made by CFC-free, high quality (40 kg/ m3) polyurethane insulation panels. 70mm thickness for refrigeration models and 100 mm thickness in mixed cooling version.
- Intuitive 7" Screen touch electronic control placed in the door for more ergonomic use.
- Manual chilling process by time or probe control, both of them adjustable in each cycle.
- 2 manual chilling modes:
  - 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.
- Possibility to create a personalized cook book with up to 40 self made recipes.
- 2 Additional versions of cold rooms:
  - Pass-Through: Cold room could be feed from the front and back (C).
  - High Powered version with higher evaporator capacity to blast chill or freeze higher amount of product (H).
- Tropicalised cooling unit. Suitable to work at a room temperature up to 43 °C and 65 % humidity.
- Cooling chamber and unit condenser delivered separately.

Cooling chambers

MODEL	DIMENSIONS (MM)	ELECTRIC CONNECTION	TEMPERATURE	PRODUCTION		ELECTRIC POWER (KW)	UNIT CONDENSER	FREQUENCY	REFERENCE	€
				COOLING	FREEZING					
RBP-202	1.670 x 1.395 x 2.120	220-240V	+3ºC	150	-	0,85	UCS-842	50/60 Hz	19089782	22.731
RBP-202H	1.670 x 1.395 x 2.120	220-240V	+3ºC	210	-	1,05	UCS-1052	50/60 Hz	19089783	24.260
RBP-202C	1.670 x 1.395 x 2.120	220-240V	+3ºC	150	-	0,85	UCS-842	50/60 Hz	19089786	25.064
RBP-202HC	1.670 x 1.395 x 2.120	220-240V	+3ºC	210	-	1,05	UCS-1052	50/60 Hz	19089787	26.135
RBM-202	1.720 x 1.445 x 2.220	220-240V	+3ºC / -18ºC	150	100	0,85	UCC-842	50/60 Hz	19089790	25.532
RBM-202H	1.720 x 1.445 x 2.220	220-240V	+3ºC / -18ºC	210	135	1,05	UCC-1052	50/60 Hz	19089791	27.112
RBM-202 C	1.720 x 1.445 x 2.220	220-240V	+3ºC / -18ºC	150	100	0,85	UCC-842	50/60 Hz	19089794	27.673
RBM-202HC	1.720 x 1.445 x 2.220	220-240V	+3ºC / -18ºC	210	135	1,05	UCC-1052	50/60 Hz	19089795	29.023

Unit condensers

MODEL	DIMENSIONS (MM)	ELECTRIC CONNECTION	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
UCS-842	1.450 x 850 x 785	380-415V	R452a	10,53 (2)	6,5	50 Hz	19017468	12.223
				10,53 (2)	6,5	60 Hz	19108454	12.415
UCS-1052	1.451 x 850 x 785	380-415V	R452a	13,58 (2)	8,45	50 Hz	19017469	11.954
				13,58 (2)	8450	60 Hz	19108457	12.146
UCC-842	1.452 x 850 x 785	380-415V	R452a	10,53 (2)	6,5	50 Hz	19015801	12.539
				10,53 (2)	6,5	60 Hz	19040259	12.731
UCC-1052	1.453 x 850 x 785	380-415V	R452a	13,58 (2)	8,45	50 Hz	19015802	12.259
				13,58 (2)	8450	60 Hz	19043036	12.451

(2) Evap. -25°C/ Cond. 45°C

Accessories

MODEL	CODE	DESCRIPTION	WIDTH	€
RC-800	19015798	Access ramp for RBM-202 Roll-in Blast Chillers	800	621


35

Bar line

—Back bar counters **347**
—Back bar coolers **349**
—Top load coolers **352**
—Professional uprights **353**
—Showcases **357**

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.

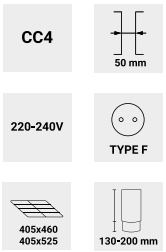
Please, contact Fagor Professional for any other variation or option that is not included on this list.

Back bar counters



CBCP-3S

CBCP-3S GD



General characteristics

- Interior constructed with AISI-304 stainless steel, exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle (models with glass doors).



2S *3S* *4S*



	MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
STOCK	CBCP-2S	1.492 x 600 x 1.045	355	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089695	2.816
						R290	0,398 (1)	0,295	-	-	60 Hz	19090397	2.870
STOCK	CBCP-3S	2.017 x 600 x 1.045	551	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	C	1.259 (4)	50 Hz	19089697	3.411
						R290	0,398 (1)	0,295	-	-	60 Hz	19090398	3.465
	CBCP-4S	2.542 x 600 x 1.045	747	0 +8 ºC	Stop	R-600a	0,436 (1)	0,224	C	1.427 (4)	50 Hz	19089698	4.075
						R-600a	0,437 (1)	0,241	-	-	60 Hz	19090399	4.150
	CBCP-2S GD	1.492 x 600 x 1.045	355	0 +8 ºC	Stop	R-600a	0,361 (1)	0,207	C	1.378 (5)	50 Hz	19089699	3.245
						R290	0,398 (1)	0,299	-	-	60 Hz	19090400	3.299
	CBCP-3S GD	2.017 x 600 x 1.045	551	0 +8 ºC	Stop	R-600a	0,361 (1)	0,209	C	1.630 (5)	50 Hz	19089700	4.053
						R290	0,398 (1)	0,301	-	-	60 Hz	19090401	4.107
	CBCP-4S GD	2.542 x 600 x 1.045	747	0 +8 ºC	Stop	R-600a	0,436 (1)	0,232	C	1.932 (5)	50 Hz	19089701	4.932
						R-600a	0,437 (1)	0,249	-	-	60 Hz	19090402	5.007

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			CBCP-2S (€)	CBCP-3S (€)	CBCP-4S (€)	CBCP-2S GD (€)	CBCP-3S GD (€)	CBCP-4S GD (€)
Panoramic opening	PO		83	83	164	83	83	164
Left group	LG		81	81	81	81	81	81
No top	NT		-156	-185	-205	-156	-185	-205
No splash-back	NS		0	0	0	0	0	0
1/2 + 1/2 Drawer	H		792	792	792	792	792	792
G type plug	CI		18	18	18	18	18	18
Lock	LC		145	217	289	145	217	289
Castors	C		25	25	50	25	25	50
Back in Stainless Steel	BS		205	259	305	205	259	305
Frame heater	FH		137	157	190	137	157	190
Tilting Drawer	TV		153	153	153	153	153	153
Glass door	GD		-	-	-	●	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	36
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	36

Other Accessories

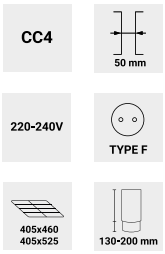
	CODE	DESCRIPTION	€
	19004924	Kit drawers 1/2+2/3 GN	794

Back bar remote counters



CBCP-3S/R

CBCP-3S/R GD





2S *3S* *4S*

General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Heavy-duty stainless-steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Equipment without unit condenser, ready for remote cooling unit conection.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle (models with glass doors).



MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
CBCP-2S/R	1.192 x 600 x 1.045	355	0 +8 ºC	Stop	0,361 (1)	0,029	50/60 Hz	19089702	2.159
CBCP-3S/R	1.717 x 600 x 1.045	551	0 +8 ºC	Stop	0,361 (1)	0,029	50/60 Hz	19089703	2.588
CBCP-4S/R	2.242 x 600 x 1.045	747	0 +8 ºC	Stop	0,436 (1)	0,029	50/60 Hz	19089704	3.095
CBCP-2S/R GD	1.192 x 600 x 1.045	355	0 +8 ºC	Stop	0,361 (1)	0,034	50/60 Hz	19089705	2.587
CBCP-3S/R GD	1.717 x 600 x 1.045	551	0 +8 ºC	Stop	0,361 (1)	0,036	50/60 Hz	19089706	3.231
CBCP-4S/R GD	2.242 x 600 x 1.045	747	0 +8 ºC	Stop	0,436 (1)	0,038	50/60 Hz	19089707	3.951

(1) Evap. -10°C/ Cond. 45°C

Options

			CBCP-2S/R (€)	CBCP-3S/R (€)	CBCP-4S/R (€)	CBCP-2S/R GD (€)	CBCP-3S/R GD (€)	CBCP-4S/R GD (€)
Panoramic opening	PO		83	83	164	83	83	164
No top	NT		-156	-185	-205	-156	-185	-205
No splash-back	NS		0	0	0	0	0	0
1/2 + 1/2 Drawer	H		792	792	792	-	-	-
G type plug	CI		18	18	18	18	18	18
Lock	LC		145	217	289	●	●	●
Back in Stainless Steel	BS		205	259	305	205	259	305
Frame heater	FH		137	157	190	137	157	190
Tilting Drawer	TV		153	153	153	153	153	153
Glass door	GD		-	-	-	●	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	36
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	36

Other Accessories

	CODE	DESCRIPTION	€
	19004924	Kit drawers 1/2+2/3 GN	794

BBC Series



RBBC-3

RBBC-2

CC4

50 mm

220-240V

TYPE F

General characteristics

- Interior constructed in grey plastic coated steel, exterior constructed in black plastic coated steel.
- Heavy-duty stainless-steel working top with 30 mm CFC-free, high-density (40 kg/m³) polyurethane insulation.
- Integrated door handle that avoids dust and dirt collection.
- Removable and height adjustable grey coated steel grids with a maximum loading capacity of up to 40 kg.

MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
RBBC-2	1.435 x 512 x 850	264	0 +8 ºC	Stop	R-600a	0,293 (1)	0,175	B	216 (5)	50 Hz	19106108	2.516
					R-600a	0,293 (1)	0,175	-	-	60 Hz	19109437	2.570
RBBC-3	1.989 x 512 x 850	413	0 +8 ºC	Stop	R-600a	0,293 (1)	0,175	B	304 (5)	50 Hz	19106109	3.025
					R-600a	0,293 (1)	0,175	-	-	60 Hz	19109438	3.079

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			RBBC-2 (€)	RBBC-3 (€)
Panoramic opening	PO		●	●
G type plug	CI		18	18
Lock	LC		●	●

Standard Accessories

	CODE	DESCRIPTION		2	3	€
	19106465	Grey coated steel grid 477x342	pc	4	4	27
	19106466	Grey coated steel grid 549x342	pc	-	2	27
	19106517	Steel grid support	pc	4	6	13

BBC Series Display



RBBC-3 GD

RBBC-2 GD

CC4

50 mm

220-240V

TYPE F

General characteristics

- Interior constructed in grey coated steel, exterior constructed in black coated steel.
- Heavy-duty stainless-steel working top with 20 mm CFC-free, high-density (40 kg/m³) polyurethane insulation.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Removable and height adjustable grey coated steel grids with a maximum loading capacity of up to 40 kg.

MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
RBBC-2 GD	1.435 x 512 x 850	264	0 +8 ºC	Stop	R-600a	0,293 (1)	0,175	C	388 (5)	50 Hz	19106034	2.846
					R-600a	0,293 (1)	0,175	-	-	60 Hz	19109435	2.900
RBBC-3 GD	1.989 x 512 x 850	413	0 +8 ºC	Stop	R-600a	0,293 (1)	0,175	C	523 (5)	50 Hz	19106035	3.184
					R-600a	0,293 (1)	0,175	-	-	60 Hz	19109436	3.238

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			RBBC-2 GD (€)	RBBC-3 GD (€)
Panoramic opening	PO		●	●
G type plug	CI		18	18
Lock	LC		●	●
Glass door	GD		●	●

Standard Accessories

	CODE	DESCRIPTION		2	3	€
	19106465	Grey coated steel grid 477x342	pc	4	4	27
	19106466	Grey coated steel grid 549x342	pc	-	2	27
	19106517	Steel grid support	pc	4	6	13

ERM Series



ERM-2

ERM-2 SS

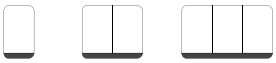
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220-240V

TYPE F

General characteristics

- Interior constructed in grey coated steel, exterior constructed in black coated steel.
- Interior and exterior built-in with food grade stainless steel for intensive professional applications (SS models).
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Equipped with removable and height adjustable 2 epoxy coated grids with a maximum loading capacity of up to 40 kg.



ERM-1 *ERM-2* *ERM-3*

MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
900 mm Height												
Black coated												
EERM-1	625 x 565 x 900	182	0 +8 ºC	Stop	R290	0,49 (1)	0,22	G	1.063 (5)	50/60 Hz	19089713	1.455
EERM-2	925 x 565 x 900	260	0 +8 ºC	Stop	R290	0,369 (1)	0,28	G	1.175 (5)	50/60 Hz	19089714	1.856
EERM-3	1.375 x 565 x 900	408	0 +8 ºC	Stop	R290	0,369 (1)	0,285	F	1.186 (5)	50/60 Hz	19089715	2.329
Stainless steel												
EERM-1 SS	625 x 565 x 900	182	0 +8 ºC	Stop	R290	0,49 (1)	0,22	G	1.063 (5)	50/60 Hz	19089710	1.575
EERM-2 SS	925 x 565 x 900	260	0 +8 ºC	Stop	R290	0,369 (1)	0,28	G	1.281 (5)	50/60 Hz	19089711	2.010
EERM-3 SS	1.375 x 565 x 900	408	0 +8 ºC	Stop	R290	0,369 (1)	0,285	G	1.475 (5)	50/60 Hz	19089712	2.523
800 mm Height												
Black coated												
EERMU-1	625 x 565 x 800	140	0 +8 ºC	Stop	R290	0,49 (1)	0,22	G	1.063 (5)	50/60 Hz	19089719	1.419
EERMU-2	925 x 565 x 800	202	0 +8 ºC	Stop	R290	0,369 (1)	0,28	G	1.281 (5)	50/60 Hz	19089720	1.811
EERMU-3	1.375 x 565 x 800	318	0 +8 ºC	Stop	R290	0,369 (1)	0,285	G	1.475 (5)	50/60 Hz	19089721	2.272
Stainless steel												
EERMU-1 SS	625 x 565 x 800	140	0 +8 ºC	Stop	R290	0,49 (1)	0,22	G	1.063 (5)	50/60 Hz	19089716	1.537
EERMU-2 SS	925 x 565 x 800	202	0 +8 ºC	Stop	R290	0,369 (1)	0,28	G	1.281 (5)	50/60 Hz	19089717	1.961
EERMU-3 SS	1.375 x 565 x 800	318	0 +8 ºC	Stop	R290	0,369 (1)	0,285	G	1.475 (5)	50/60 Hz	19089718	2.462

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			EERM-1 (€)	EERM-2 (€)	EERM-3 (€)	EERMU-1 (€)	EERMU-2 (€)	EERMU-3 (€)
Panoramic opening	PO		-	●	●	-	●	●
G type plug	CI		18	18	18	18	18	18
Lock	LC		●	●	●	●	●	●
Glass door	GD		●	●	●	●	●	●

Standard Accessories

	CODE	DESCRIPTION		1	2	3	€
	19106469	Epoxy grid for ERM-1	pc	2	-	-	16
	19106510	Epoxy grid for ERM-2	pc	-	2	-	22
	19106511	Epoxy grid for ERM-3	pc	-	-	2	27
	19106517	Steel grid support	pc	2	3	4	13

BACK BAR COOLERS

Top Load Bottle Coolers



TLC-5

TLC-3

CC4

220-240V

TYPE F

General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Static cooling system generated by copper piping and aluminum flaps evaporator.
- Top mounted, fully integrated handle stainless-steel sliding door.



TLC-2 *TLC-3* *TLC-4* *TLC-5*

MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
TLC-2 SS	1.014 x 560 x 850	223	-1 +6 ºC	R-600a	0,105 (1)	0,109	50 Hz	19089722	1.550
				R-600a	0,248 (1)	0,155	60 Hz	19090419	1.589
TLC-3 SS	1.504 x 560 x 850	381	-1 +6 ºC	R-600a	0,292 (1)	0,207	50 Hz	19089723	1.820
				R-600a	0,309 (1)	0,163	60 Hz	19090420	1.859
TLC-4 SS	1.994 x 560 x 850	539	-1 +6 ºC	R-600a	0,292 (1)	0,207	50 Hz	19089724	2.156
				R-600a	0,359 (1)	0,213	60 Hz	19097806	2.195
TLC-5 SS	2.482 x 560 x 850	696	-1 +6 ºC	R-600a	0,292 (1)	0,207	50 Hz	19089725	2.568
				R-600a	0,359 (1)	0,213	60 Hz	19090282	2.607

(1) Evap. -10°C/ Cond. 45°C

Options

			TLC-2 SS (€)	TLC-3 SS (€)	TLC-4 SS (€)	TLC-5 SS (€)
G type plug	CI		18	18	18	18

Refrigeration Upright



UP-651 SS *UP-451* *UP-251 SS*

CC4

220-240V

TYPE F

General characteristics

- Interior constructed with thermoformed food grade ABS.
- Internally designed forced draft cooling system with the evaporator integrated in the back side of the upright guarantees optimal cold distribution, efficiency and performance.
- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.
- 400 and 600 model equipped with 4 removable and height adjustable epoxy coated grids.
- 200 model equipped with 2 removable and height adjustable epoxy coated grids.

	MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
	White epoxy exterior												
	UP-251	626 x 600 x 850	125	0 +8 ºC	Stop	R-600a	0,14 (1)	0,091	A	488 (4)	50 Hz	19089735	1.165
							0,248 (1)	0,117	-	-	60 Hz	19076162	1.192
STOCK	UP-451	626 x 740 x 1.865	459	0 +8 ºC	Stop	R-600a	0,292 (1)	0,186	D	866 (4)	50 Hz	19089736	1.435
							0,437 (1)	0,191	-	-	60 Hz	19076159	1.474
STOCK	UP-651	780 x 740 x 1.865	600	0 +8 ºC	Stop	R-600a	0,292 (1)	0,186	D	954 (4)	50 Hz	19089737	1.592
							0,437 (1)	0,221	-	-	60 Hz	19076161	1.631
	Stainless steel exterior												
STOCK	UP-251 SS	626 x 600 x 850	125	0 +8 ºC	Stop	R-600a	0,14 (1)	0,091	A	488 (4)	50 Hz	19089729	1.211
							0,248 (1)	0,117	-	-	60 Hz	19091186	1.238
	UP-451 SS	626 x 740 x 1.865	459	0 +8 ºC	Stop	R-600a	0,292 (1)	0,186	D	866 (4)	50 Hz	19089730	1.558
							0,437 (1)	0,191	-	-	60 Hz	19091169	1.597
	UP-651 SS	780 x 740 x 1.865	600	0 +8 ºC	Stop	R-600a	0,292 (1)	0,186	D	954 (4)	50 Hz	19089731	1.789
							0,437 (1)	0,221	-	-	60 Hz	19096458	1.828

(1) Evap. -10°C/ Cond. 45°C (4) According to EN22041 standard

Options

			UP-251 (€)	UP-451 (€)	UP-651 (€)
G type plug	CI		18	18	18
Castors	C		25	25	25

Standard Accessories

	CODE	DESCRIPTION		UP-251	UP-451	UP-651	€
	19106512	Epoxy grid 493x392	pc	2	-	-	27
	19106517	Steel grid support	pc	2	-	-	13
	19106513	Epoxy grid 497x510	pc	-	3	-	28
	19106514	Epoxy grid 497x380	pc	-	1	-	27
	19106515	Epoxy grid 651x510	pc	-	-	3	32
	19106516	Epoxy grid 651x380	pc	-	-	1	32

Refrigerated Display Uprights



UP-651 GD *UP-451 GD* *UP-251 GD*

CC4

220-240V

TYPE F

General characteristics

- Interior constructed with thermoformed food grade ABS.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Internally designed forced draft cooling system with the evaporator integrated in the back side of the upright guarantees optimal cold distribution, efficiency and performance.
- 400 and 600 model equipped with 4 removable and height adjustable epoxy coated grids.
- 200 model equipped with 2 removable and height adjustable epoxy coated grids.

MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
White epoxy exterior												
⊘STOCK UP-251 GD	626 x 600 x 850	125	+2 +8 ºC	Stop	R-600a	0,14 (1)	0,091	B	613 (5)	50 Hz	19089741	1.211
						0,248 (1)	0,117	-	-	60 Hz	19096457	1.238
UP-451 GD	626 x 740 x 1.865	459	+2 +8 ºC	Stop	R-600a	0,292 (1)	0,193	B	1.024 (5)	50 Hz	19089742	1.513
						0,437 (1)	0,191	-	-	60 Hz	19091181	1.552
UP-651 GD	780 x 740 x 1.865	600	+2 +8 ºC	Stop	R-600a	0,292 (1)	0,193	B	1.095 (5)	50 Hz	19089743	1.700
						0,437 (1)	0,221	-	-	60 Hz	19110955	1.739
Stainless steel exterior												
UP-251 SS GD	626 x 600 x 850	125	+2 +8 ºC	Stop	R-600a	0,14 (1)	0,091	B	613 (5)	50 Hz	19100114	1.289
						0,248 (1)	0,117	-	-	60 Hz	19110964	1.316
UP-451 SS GD	626 x 740 x 1.865	459	+2 +8 ºC	Stop	R-600a	0,292 (1)	0,193	B	1.024 (5)	50 Hz	19100115	1.637
						0,437 (1)	0,191	-	-	60 Hz	19110965	1.676
UP-651 SS GD	780 x 740 x 1.865	600	+2 +8 ºC	Stop	R-600a	0,292 (1)	0,193	B	1.095 (5)	50 Hz	19100116	1.898
						0,437 (1)	0,221	-	-	60 Hz	19091184	1.937

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			UP-251 GD (€)	UP-451 GD (€)	UP-651 GD (€)
G type plug	CI		18	18	18
Castors	C		25	25	25
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		UP-251 GD	UP-451 GD	UP-651 GD	€
	19106512	Epoxy grid 493x392	pc	2	-	-	27
	19106517	Steel grid support	pc	2	-	-	13
	19106513	Epoxy grid 497x510	pc	-	3	-	28
	19106514	Epoxy grid 497x380	pc	-	1	-	27
	19106515	Epoxy grid 651x510	pc	-	-	3	32
	19106516	Epoxy grid 651x380	pc	-	-	1	32

Freezing Uprights



UN-651 SS *UN-451* *UN-251 SS*

CC4

220-240V

TYPE F

General characteristics

- Interior construced with white coated galvanized steel.
- Internally designed static cooling system. Interior shelves built-in epoxy coated copper pipes, acts as an evaporator to cool down the products.
- Ice defrosting process needs to be done manually.
- 400 and 600 models with 7 levels of grills and 235mm distance among them.
- 200 models with 3 levels and 200mm distance among them.

	MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
	White epoxy exterior									
	UN-251	626 x 600 x 850	125	-22 -15 ºC	R290	0,218 (2)	0,142	50 Hz	19089738	1.153
					R290	0,158 (2)	0,156	60 Hz	19076165	1.180
	UN-451	626 x 740 x 1.865	459	-22 -15 ºC	R290	0,228 (2)	0,143	50 Hz	19089739	1.630
					R290	0,197 (2)	0,195	60 Hz	19076163	1.669
STOCK	UN-651	780 x 740 x 1.865	600	-22 -15 ºC	R290	0,199 (2)	0,145	50 Hz	19089740	1.904
					R290	0,197 (2)	0,221	60 Hz	19076164	1.943
	Stainless steel exterior									
STOCK	UN-251 SS	626 x 600 x 850	125	-22 -15 ºC	R290	0,218 (2)	0,142	50 Hz	19089732	1.316
					R290	0,158 (2)	0,156	60 Hz	19096456	1.343
	UN-451 SS	626 x 740 x 1.865	459	-22 -15 ºC	R290	0,228 (2)	0,143	50 Hz	19089733	1.695
					R290	0,197 (2)	0,195	60 Hz	19096454	1.734
	UN-651 SS	780 x 740 x 1.865	600	-22 -15 ºC	R290	0,199 (2)	0,145	50 Hz	19089734	1.944
					R290	0,197 (2)	0,221	60 Hz	19096455	1.983

(2) Evap. -25°C/ Cond. 45°C

Options

			UN-251 (€)	UN-451 (€)	UN-651 (€)
G type plug	CI		18	18	18
Castors	C		25	25	25

PROFESSIONAL REFRIGERATION UPRIGHT

Freezing Display Uprights



UN-651 GD *UN-451 GD* *UN-251 GD*

CC4

220-240V

TYPE F

General characteristics

- Interior constructed with thermoformed food grade ABS.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Internally designed forced draft cooling system with the evaporator integrated in the back side of the upright guarantees optimal cold distribution, efficiency and performance.
- 400 and 600 model equipped with 7 removable and height adjustable epoxy coated grids.
- 200 model equipped with 3 removable and height adjustable epoxy coated grids.

	MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	GAS	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	REFERENCE	€
	White epoxy exterior										
STOCK	UN-251 GD	600 x 585 x 855	78	-10 -25ºC	R290	0,27	D	2.001 (5)	50 Hz	19111240	1.542
STOCK	UN-451 GD	600 x 585 x 1855	258	-10 -25ºC	R290	0,38	C	1.930 (5)	50 Hz	19111241	2.243
STOCK	UN-651 GD	777 x 695 x 1895	469	-10 -25ºC	R290	0,48	C	3.671 (5)	50 Hz	19111242	2.631

(5) According to EN23953 standard

Options

		UN-251 GD (€)	UN-451 GD (€)	UN-651 GD (€)
Glass door	GD	●	●	●

Snack



ST-139P



ST-175C

CC4

220-240V

TYPE F

General characteristics

- Interior built-in with food grade stainless steel for intensive professional applications.
- Exterior constructed with anodized aluminum profile, temperede glass on top and back and black coated PVC in the laterals.
- Internal compartment sized to fit 40 mm depth GN1/3 containers (not included).
- Static cooling system. Cold is generated through a copper coil located on the bottom plate of the vitrine (except neutral version).

MODEL	DIMENSIONS (MM)	CONTAINERS	QUANTITY	TEMPERATURE (ºC)	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
Flat glass cover showcase										
ST-139P	1.380 x 415 x 270	GN1/3	6	+2 +8 ºC	R-600a	0,169 (1)	0,105	50 Hz	19089745	1.522
					R290	0,299 (1)	0,174	60 Hz	19090413	1.561
ST-175P	1.732 x 415 x 270	GN1/3	8	+2 +8 ºC	R-600a	0,169 (1)	0,106	50 Hz	19089746	1.702
					R290	0,299 (1)	0,175	60 Hz	19090415	1.741
Curved glass cover showcase										
ST-139C	1.380 x 415 x 270	GN1/3	6	+2 +8 ºC	R-600a	0,169 (1)	0,105	50 Hz	19089747	1.649
					R290	0,299 (1)	0,174	60 Hz	19090414	1.688
ST-175C	1.732 x 415 x 270	GN1/3	8	+2 +8 ºC	R-600a	0,169 (1)	0,106	50 Hz	19089748	1.869
					R290	0,299 (1)	0,175	60 Hz	19090416	1.908
Neutral flat glass cover showcase										
ST-139NP	1.380 x 415 x 270	-	-	-	-	-	-	-	19089749	548
ST-175NP	1.732 x 415 x 270	-	-	-	-	-	-	-	19089750	662
Neutral curved glass cover showcase										
ST-139NC	1.380 x 415 x 270	-	-	-	-	-	-	-	19089751	674
ST-175NC	1.732 x 415 x 270	-	-	-	-	-	-	-	19089752	710

(1) Evap. -10°C/ Cond. 45°C

Options

			ST-139P/C (€)	ST-175P/C (€)	ST-139NP/NC (€)	ST-175NP/NC (€)
G type plug	CI		18	18	-	-

Sushi



SS-139C



SS-175C

CC4

220-240V

TYPE F

General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications with perforated inner tray for food.
- Exterior constructed with anodized aluminum profile, temperede glass on top and back and Black coated PVC in the laterals.
- Double static cooling system. Cold is generated through a copper coil located on the bottom plate of the vitrin and a copper coild with aluminum fins mounted in the urved glass cover.

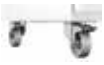
MODEL	DIMENSIONS (MM)	TEMPERATURE (ºC)	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
Curved glass cover showcase								
SS-139C	1.380 x 415 x 278	-4 +1 ºC	R-600a	0,169 (1)	0,105	50 Hz	19089753	1.991
			R290	0,299 (1)	0,174	60 Hz	19090417	2.030
SS-175C	1.730 x 415 x 270	-4 ºC +1 ºC	R-600a	0,169 (1)	0,106	50 Hz	19089754	2.157
			R290	0,299 (1)	0,175	60 Hz	19090418	2.196

(1) Evap. -10°C/ Cond. 45°C

Options

			SS-139C (€)	SS-175C (€)
G type plug	CI		18	18

Accessories

	MODEL	REFERENCE	DESCRIPTION	WHERE USED	€
Door orientation kit					
	KDO-4-R	19098305	Door orientation kit right	Back bar counters	28
	KDO-4-L	19098304	Door orientation kit left	Back bar counters	28
Drawers kit					
	KC-6 Ø80	19016846	Kit 4 castors Ø80	Back bar counters	70
	KC-6 Ø80	19011005	Kit 6 castors Ø80	Back bar counters	100





Compact and reliable components ideal for any bar professional.

Wine cellars & meat dry agers

— Wine cellars..... **365**
— Meat dry agers **370**

A wine cellar for each need

How many bottles will fit in ?

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

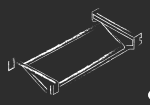
Layout example according to the wine cellar height
2300 / 2600

Capacity
bottles/ shelf

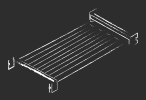
Capacity
08 bottles/ shelf

Capacidad
Capacity
08 bottles/ shelf

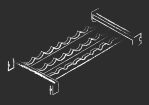
Still and/or low alcohol wines



x2 / x2
DIS-20



x1 / x2
DIS-0-180

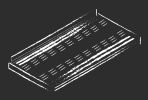


x1 / x2
DIS-0-90

Capacity
43 bottles/ shelf

Capacity
43 bottles/ shelf

Champagne, sparkling and high alcohol wines



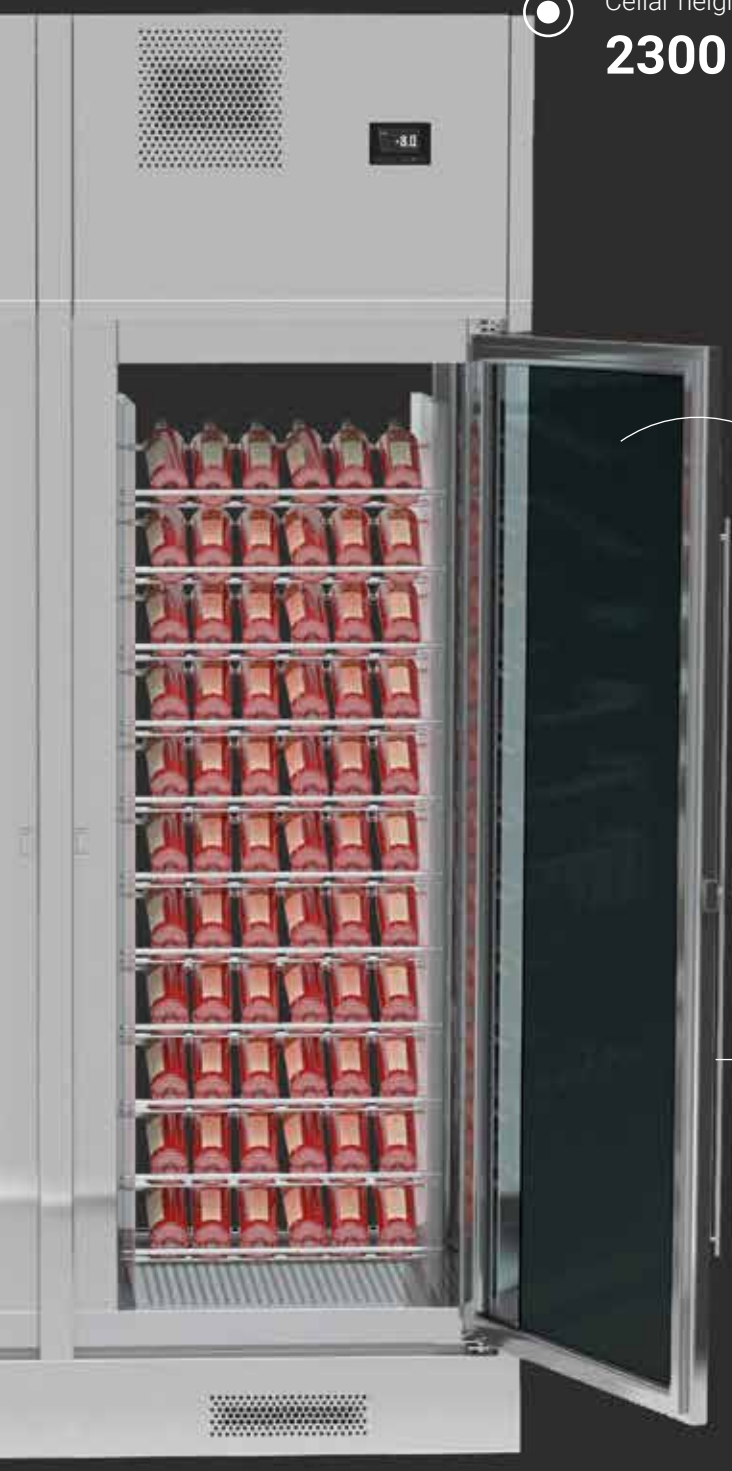
x1 / x1
DIS-90

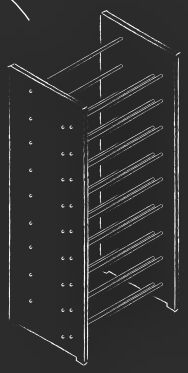
Base



Cellar height

2300 / 2600
mm





DIM-20-23	DIM-20-26
Capacity	Capacity
63 bottles/ block	**77** bottles/ block
09 shelves/ block	**11** shelves/ block

DIM-20-23
DIM-20-26

Capacity

07 bottles/ shelf

Central wine cellars



FWC-2301-T1-C-L-W-GRE TR *FWC-2301-T1-C-L-W-BLA TR*

CC5

220-240V

TYPE F

LED

General characteristics

- Wine cellar specially designed to preserve, display and distribute wine.
- Interior and exterior built-in with coated stainless steel for intensive professional applications.
- Double glazed side and central walls with ouble-layered glass and air chamber filled with argon between them.
- Glasses and door frames heated to avoid condensations.
- Models available in two (2) colors: Black (BLA) and grey (GRE).
- 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.



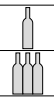
MODEL	DIMENSIONS (mm)	TEMPERATURE	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
H = 2.300 mm Cellars									
FWC-2301-T1-C-L-W-GRE TR	862 x 632 x 2.300	+4 +18 ºC	Electric	R290	0,74 (6)	1,335	50 Hz	19092285	11.645
					0,74 (6)	1,402	60 Hz	19092286	11.798
FWC-2301-T1-C-L-W-BLA TR	862 x 632 x 2.300	+4 +18 ºC	Electric	R290	0,74 (6)	1,335	50 Hz	19092282	11.645
					0,74 (6)	1,402	60 Hz	19092283	11.798
H = 2.600 mm Cellars									
FWC-2601-T1-C-L-W-GRE TR	862 x 632 x 2.600	+4ºC +18ºC	Electric	R290	0,74 (6)	1,42	50 Hz	19092303	12.055
					0,74 (6)	1,491	60 Hz	19092304	12.208
FWC-2601-T1-C-L-W-BLA TR	862 x 632 x 2.600	+4ºC +18ºC	Electric	R290	0,74 (6)	1,42	50 Hz	19092300	12.055
					0,74 (6)	1,491	60 Hz	19092301	12.208

(6) Evap. -10°C/ Cond. 55°C

Options

			FWC-2301-T1-C (€)	FWC-2601-T1-C (€)
G type plug	CI		17	17
Lock	LC		145	145
Remote group	RG		-298	-298

Accessories

		REFERENCE	MODEL	BOTTLES PER SHELF	SHELF CAPACITY		BOTTLE CAPACITY		€
					H = 2.300 MM	H = 2.600 MM	H = 2.300 MM	H = 2.600 MM	
Methacrylate structure with rod shelving									
		19067947	DIM 20-23	7	9	-	63	-	1.730
		19067948	DIM 20-26	7	-	11	-	77	1.905
Methacrylate structure with rod shelving									
		19067949	DIS-90	43	3	4	129	172	311
		19067950	DIS 0-90	8	9	11	72	88	391
		19067951	DIS 0-180	8	9	11	72	88	232
		19067952	DIS-20	9	9	11	81	99	228

Central wine cellars



FWC-2302-T2-C-LR-W-GRE TR

FWC-2302-T1-C-L-W-BLA TR

CC5

220-240V

TYPE F

LED

General characteristics

- Wine cellar specially designed to preserve, display and distribute wine.
- Interior and exterior built-in with coated stainless steel for intensive professional applications.
- Double glazed side and central walls with ouble-layered glass and air chamber filled with argon between them.
- Glasses and door frames heated to avoid condensations.
- Models available in two (2) colors: Black (BLA) and grey (GRE).
- 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.



MODEL	DIMENSIONS (mm)	TEMPERATURE	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
H = 2.300 mm Cellars									
FWC-2302-T1-C-LR-W-GRE TR	1.697 x 632 x 2.300	+4ºC +18ºC	Electric	R290	1,48 (6)	2,295	50 Hz	19092291	19.081
					1,48 (6)	2,41	60 Hz	19092292	19.234
FWC-2302-T1-C-LR-W-BLA TR	1.697 x 632 x 2.300	+4ºC +18ºC	Electric	R290	1,48 (6)	2,295	50 Hz	19092288	19.081
					1,48 (6)	2,41	60 Hz	19092289	19.234
FWC-2302-T2-C-LR-W-GRE TR	1.697 x 632 x 2.300	+4ºC +18ºC	Electric	R290	0,74 (6)	2,52	50 Hz	19092297	19.811
					0,74 (6)	2,646	60 Hz	19092298	19.964
FWC-2302-T2-C-LR-W-BLA TR	1.697 x 632 x 2.300	+4ºC +18ºC	Electric	R290	0,74 (6)	2,52	50 Hz	19092294	19.811
					0,74 (6)	2,646	60 Hz	19092295	19.964
H = 2.600 mm Cellars									
FWC-2602-T1-C-LR-W-GRE TR	1.697 x 632 x 2.600	+4ºC +18ºC	Electric	R290	1,48 (6)	2,7	50 Hz	19092309	20.272
					1,48 (6)	2,835	60 Hz	19092310	20.425
FWC-2602-T1-C-LR-W-BLA TR	1.697 x 632 x 2.600	+4ºC +18ºC	Electric	R290	1,48 (6)	2,7	50 Hz	19092306	20.272
					1,48 (6)	2,835	60 Hz	19092307	20.425
FWC-2602-T2-C-LR-W-GRE TR	1.697 x 632 x 2.600	+4ºC +18ºC	Electric	R290	0,74 (6)	2,8	50 Hz	19092315	20.915
					0,74 (6)	2,94	60 Hz	19092316	21.068
FWC-2602-T2-C-LR-W-BLA TR	1.697 x 632 x 2.600	+4ºC +18ºC	Electric	R290	0,74 (6)	2,8	50 Hz	19092312	20.915
					0,74 (6)	2,94	60 Hz	19092313	21.068

(6) Evap. -10°C/ Cond. 55°C

Options

			FWC-2302-T1-C (€)	FWC-2602-T1-C (€)
G type plug	CI		17	17
Lock	LC		145	145
Remote group	RG		-298	-298

Accessories

		REFERENCE	MODEL	BOTTLES PER SHELF	SHELF CAPACITY		BOTTLE CAPACITY		€
					H = 2.300 MM	H = 2.600 MM	H = 2.300 MM	H = 2.600 MM	
Methacrylate structure with rod shelving									
		19067947	DIM 20-23	7	18	-	63	-	1.730
		19067948	DIM 20-26	7	-	22	-	77	1.905
Methacrylate structure with rod shelving									
		19067949	DIS-90	43	6	8	258	344	311
		19067950	DIS 0-90	8	18	22	144	176	391
		19067951	DIS 0-180	8	18	22	144	176	232
		19067952	DIS-20	9	18	22	162	198	228

Wall wine cellars



FWC-2601-T1-W-L-W-GRE TR *FWC-2601-T1-W-L-W-BLA TR*

CC5

220-240V

TYPE F

LED

General characteristics

- Wine cellar specially designed to preserve, display and distribute wine.
- Interior and exterior built-in with coated stainless steel for intensive professional applications.
- Double glazed side and central walls with ouble-layered glass and air chamber filled with argon between them.
- Glasses and door frames heated to avoid condensations.
- Models available in two (2) colors: Black (BLA) and grey (GRE).
- 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.



MODEL	DIMENSIONS (mm)	TEMPERATURE	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
H = 2.300 mm Cellars									
FWC-2301-T1-W-L-W-GRE TR	862 x 632 x 2.300	+4 +18 ºC	Electric	R290	0,74 (6)	1,275	50 Hz	19092321	11.187
					0,74 (6)	1,342	60 Hz	19092322	11.340
FWC-2301-T1-W-L-W-BLA TR	862 x 632 x 2.300	+4 +18 ºC	Electric	R290	0,74 (6)	1,275	50 Hz	19092318	11.611
					0,74 (6)	1,342	60 Hz	19092319	11.764
H = 2.600 mm Cellars									
FWC-2601-T1-W-L-W-GRE TR	862 x 632 x 2.600	+4ºC +18ºC	Electric	R290	0,74 (6)	1,36	50 Hz	19092339	12.226
					0,74 (6)	1,431	60 Hz	19092340	12.379
FWC-2601-T1-W-L-W-BLA TR	862 x 632 x 2.600	+4ºC +18ºC	Electric	R290	0,74 (6)	1,36	50 Hz	19092336	12.226
					0,74 (6)	1,431	60 Hz	19092337	12.379

(6) Evap. -10°C/ Cond. 55°C

Options

			FWC-2301-T1-W (€)	FWC-2601-T1-W (€)
G type plug	CI		17	17
Lock	LC		145	145
Remote group	RG		-298	-298

Accessories

	REFERENCE	MODEL	BOTTLES PER SHELF	SHELF CAPACITY		BOTTLE CAPACITY		€
				H = 2.300 MM	H = 2.600 MM	H = 2.300 MM	H = 2.600 MM	
Methacrylate structure with rod shelving								
	19067947	DIM 20-23	7	9	-	63	-	1.730
	19067948	DIM 20-26	7	-	11	-	77	1.905
Methacrylate structure with rod shelving								
	19067949	DIS-90	43	3	4	129	172	311
	19067950	DIS 0-90	8	9	11	72	88	391
	19067951	DIS 0-180	8	9	11	72	88	232
	19067952	DIS-20	9	9	11	81	99	228

Wall wine cellars



FWC-2602-T2-W-LR-W-GRE TR *FWC-2602-T1-W-L-W-BLA TR*

CC5

220-240V

TYPE F

LED

General characteristics

- Wine cellar specially designed to preserve, display and distribute wine.
- Interior and exterior built-in with coated stainless steel for intensive professional applications.
- Double glazed side and central walls with ouble-layered glass and air chamber filled with argon between them.
- Glasses and door frames heated to avoid condensations.
- Models available in two (2) colors: Black (BLA) and grey (GRE).
- 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.



MODEL	DIMENSIONS (mm)	TEMPERATURE	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	REFERENCE	€
H = 2.300 mm Cellars									
FWC-2302-T1-W-LR-W-GRE TR	1.697 x 632 x 2.300	+4ºC +18ºC	Electric	R290	1,48 (6)	2,175	50 Hz	19092327	19.341
					1,48 (6)	2,29	60 Hz	19092328	19.494
FWC-2302-T1-W-LR-W-BLA TR	1.697 x 632 x 2.300	+4ºC +18ºC	Electric	R290	1,48 (6)	2,175	50 Hz	19092324	19.341
					1,48 (6)	2,29	60 Hz	19092325	19.494
FWC-2302-T2-W-LR-W-GRE TR	1.697 x 632 x 2.300	+4ºC +18ºC	Electric	R290	0,74 (6)	2,4	50 Hz	19092333	19.796
					0,74 (6)	2,526	60 Hz	19092334	19.949
FWC-2302-T2-W-LR-W-BLA TR	1.697 x 632 x 2.300	+4ºC +18ºC	Electric	R290	0,74 (6)	2,4	50 Hz	19092330	19.796
					0,74 (6)	2,526	60 Hz	19092331	19.949
H = 2.600 mm Cellars									
FWC-2602-T1-W-LR-W-GRE TR	1.697 x 632 x 2.600	+4ºC +18ºC	Electric	R290	1,48 (6)	2,58	50 Hz	19092345	20.319
					1,48 (6)	2,715	60 Hz	19092346	20.472
FWC-2602-T1-W-LR-W-BLA TR	1.697 x 632 x 2.600	+4ºC +18ºC	Electric	R290	1,48 (6)	2,58	50 Hz	19092342	20.319
					1,48 (6)	2,715	60 Hz	19092343	20.472
FWC-2602-T2-W-LR-W-GRE TR	1.697 x 632 x 2.600	+4ºC +18ºC	Electric	R290	0,74 (6)	2,68	50 Hz	19092351	20.970
					0,74 (6)	2,82	60 Hz	19092352	21.123
FWC-2602-T2-W-LR-W-BLA TR	1.697 x 632 x 2.600	+4ºC +18ºC	Electric	R290	0,74 (6)	2,68	50 Hz	19092348	20.970
					0,74 (6)	2,82	60 Hz	19092349	21.123

(6) Evap. -10°C/ Cond. 55°C

Options

			FWC-2302-T1-W (€)	FWC-2602-T1-W (€)
G type plug	CI		17	17
Lock	LC		145	145
Remote group	RG		-298	-298

Accessories

		REFERENCE	MODEL	BOTTLES PER SHELF	SHELF CAPACITY		BOTTLE CAPACITY		€
					H = 2.300 MM	H = 2.600 MM	H = 2.300 MM	H = 2.600 MM	
Methacrylate structure with rod shelving									
		19067947	DIM 20-23	7	18	-	63	-	1.730
		19067948	DIM 20-26	7	-	22	-	77	1.905
Methacrylate structure with rod shelving									
		19067949	DIS-90	43	6	8	258	344	311
		19067950	DIS 0-90	8	18	22	144	176	391
		19067951	DIS 0-180	8	18	22	144	176	232
		19067952	DIS-20	9	18	22	162	198	228

Wine cellars



CWC-600 *CWC-300* *CWC-180*

CC3 | 220-240V | TYPE F | LED | UV

General characteristics

- Exterior constructed with black coated galvanized steel and interior with sanitary thermoformed plastic with embedded inner tray slides.
- Internally designed forced draft cooling system with low consumption electronic components to guarantee optimal equipment efficiency and performance.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration and UV filter for sunlight.
- Removable and height adjustable black epoxy coated grids. Wooden shelves are available under request.

	MODEL	DIMENSIONS (MM)	BOTTLE CAPACITY	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
⊙STOCK	CWC-180	506 x 579 x 941	35	+4 +18 ºC	Stop	R-600a	0,199 (1)	0,101	D	423 (5)	50 Hz	19089796	1.294
						R-600a	0,186 (1)	0,105	-	-	60 Hz	19089797	1.333
⊙STOCK	CWC-300	620 x 655 x 1.850	114	+4 +18 ºC	Stop	R-600a	0,292 (1)	0,257	E	909 (5)	50 Hz	19089798	1.861
						R-600a	0,437 (1)	0,262	-	-	60 Hz	19089799	1.900
	CWC-600	1.250 x 655 x 1.850	228	+4 +18 ºC	Stop	R-600a	0,584 (1)	0,513	E	1.495 (5)	50 Hz	19089800	3.691
						R-600a	0,437 (1)	0,523	-	-	60 Hz	19089801	3.762

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			CWC-180 (€)	CWC-300 (€)	CWC-600 (€)
G type plug	CI		17	17	17

Standard Accessories

		MATERIAL	MODEL	BOTTLES PER SHELF	SHELF CAPACITY			BOTTLE CAPACITY			€
					CWC-180	CWC-300	CWC-600	CWC-180	CWC-300	CWC-600	
		19106526	EG-180	20	1	-	-	20	-	-	34
		19106524	EG-300	30	-	3	6	-	90	180	32
		19106525	EG-30045	6	-	1	2	-	6	12	32

Other Accessories

	CODE	DESCRIPTION		€
	19045931	Wooden grid CWC-180	pc	196
	19097791	Wooden grid CWC-300	pc	196
	19097792	Wooden grid CWC-300 45ª	pc	248

CONCEPT

Dry agers



FMA-1650 S *FMA-1650 B* *FMA-900*

CC3 | 220-240V | TYPE F | LED | UV | HACCP

General characteristics

- Interior compartment completely built with AISI-304 stainless steel.
- 10 HACCP alarms capacity wich are store when high temperature variation and devices power failure.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
- UV air sterilization lamp to prevent bacterial proliferation inside the compartment.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.

inn bcc innovation basque culinary center

Fagor Meat Dry Ager, with a refrigeration circuit designed with its own technology, guarantees a homogeneous distribution of both temperature and interior humidity, essential to obtain maximum quality results in the maturation process, whose results have been verified by BCC Innovation, Basque Culinary Center technological center.

MODEL	DIMENSIONS (MM)	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	REFERENCE	€
Stainless Steel exterior finishing										
FMA-900	620 x 600 x 925	149	+1 +20 ºC	Stop	R-600a	0,287 (1)	0,287	50 Hz	19073881	3.888
					R290	0,284 (1)	0,318	60 Hz	19086165	3.969
FMA-1650	700 x 750 x 1.665	493	+1 +20 ºC	Stop	R-600a	0,358 (1)	0,355	50 Hz	19073883	5.504
					R-600a	0,437 (1)	0,362	60 Hz	19079369	5.615
FMA-1650 S	700 x 750 x 2.050	493	+1 +20 ºC	Stop	R-600a	0,358 (1)	0,355	50 Hz	19081264	5.809
					R-600a	0,437 (1)	0,362	60 Hz	19079440	5.920
Black coated exterior finishing										
FMA-900 B	620 x 600 x 925	149	+1 +20 ºC	Stop	R-600a	0,325 (1)	0,325	50 Hz	19073882	3.967
					R290	0,284 (1)	0,318	60 Hz	19103531	4.048
FMA-1650 B	700 x 750 x 1.665	493	+1 +20 ºC	Stop	R-600a	0,358 (1)	0,355	50 Hz	19073884	5.243
					R-600a	0,437 (1)	0,362	60 Hz	19100112	5.354
FMA-1650 BS	700 x 750 x 2.050	493	+1 +20 ºC	Stop	R-600a	0,358 (1)	0,355	50 Hz	19081265	5.924
					R-600a	0,437 (1)	0,362	60 Hz	19105344	6.035

Options

			FMA-900 (€)	FMA-1650 (€)
G type plug	CI		17	17

Standard Accessories

	CODE	DESCRIPTION		900	1650	€
	19097799	Epoxy grid 482x368	pc	1	-	52
	19097804	Epoxy grid 487x582	pc	-	3	85
	19097802	Epoxy grid 467x277x62,5	pc	1	-	56
	19097803	Epoxy grid 558x413x62,5	pc	-	1	84
	19097798	Himalayan salt block	pc	2	4	91
	19097801	Salt block support	pc	-	1	123
	19097800	Salt block support	pc	1	-	89

Other Accessories

	CODE	DESCRIPTION	€
	19081972	Kit electropolished grids FMA-900	98
	19081971	Kit electropolished grids FMA-1600	306
	19074042	Kit hanging bar + Hook FMA-900	151
	19074041	Kit hanging bar + Hook FMA-1600	151
	19081970	Black coated base FMA-900	282
	19074043	Black coated base FMA-1600	353


FAGOR

Ice makers

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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.

The minimum recommended water quality is 15 to 40ºF.

WITH BUILT-IN TANK

Solid ice-cube makers



EFIM-30

L

S

K

TYPE F

General characteristics

- Produces solid gourmet crystal clear ice cubes.
- Spray system with flexible nozzles that avoid limescale deposits with small vibrations.
- Smart front ventilation system that allows built-in installation of the unit.
- Motor pump without seals, which avoids deterioration in hard water.
- Door opening movement with damping system to avoid accidents.
- On/off lighted rocker switch in front panel.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- The installation of an anti-scale filter is advised in areas with medium or high limescale content (hard water), over 30 ºf of hardness.
- Equipment prepared for extreme ambient temperatures (43 ºC).

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (Kg)	PRODUCTION (Kg/DAY)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	REFERENCE	€
L shaped cubes (14 gr)											
EFIM-20 L	Air	350 x 475 x 595	6	22	18	R290	862	220-240V	50 Hz	19107214	1.603
EFIM-20 L	Water	350 x 475 x 595	6	23	18	R290	862	220-240V	50 Hz	19107215	1.603
S shaped cubes (22 gr)											
EFIM-30 S	Air	435 x 605 x 695	15	33	24	R290	837	220-240V	50 Hz	19107216	2.103
EFIM-30 S	Water	435 x605 x 695	15	37	24	R290	837	220-240V	50 Hz	19107217	2.103
EFIM-40 S	Air	435 x 605 x 695	15	40	24	R290	1.266	220-240V	50 Hz	19107218	2.235
EFIM-40 S	Water	435 x 605 x 695	15	44	24	R290	1.266	220-240V	50 Hz	19107219	2.235
EFIM-60 S	Air	515 x 645 x 840	30	52	36	R290	1.266	220-240V	50 Hz	19107220	2.606
EFIM-60 S	Water	515 x 645 x 840	30	53	36	R290	1.266	220-240V	50 Hz	19107221	2.606
EFIM-80 S	Air	645 x 645 x 870	40	79	48	R290	1.967	220-240V	50 Hz	19107222	3.157
EFIM-80 S	Water	645 x 645 x 870	40	81	48	R290	1.967	220-240V	50 Hz	19107223	3.157
EFIM-130 S	Air	930 x 565 x 915	60	113	72	R290	2.292	220-240V	50 Hz	19107224	4.741
EFIM-130 S	Water	930 x 565 x 915	60	121	72	R290	2.292	220-240V	50 Hz	19107235	4.741
K shaped cubes (40 gr)											
EFIM-30 K	Air	435 x 605 x 695	15	33	24	R290	975	220-240V	50 Hz	19107225	2.103
EFIM-30 K	Water	435 x605 x 695	15	37	24	R290	975	220-240V	50 Hz	19107226	2.103
EFIM-40 K	Air	435 x 605 x 695	15	40	24	R290	1.266	220-240V	50 Hz	19107227	2.235
EFIM-40 K	Water	435 x 605 x 695	15	44	24	R290	1.266	220-240V	50 Hz	19107228	2.235
EFIM-60 K	Air	515 x 645 x 840	30	52	36	R290	1.266	220-240V	50 Hz	19107229	2.684
EFIM-60 K	Water	515 x 645 x 840	30	53	36	R290	1.266	220-240V	50 Hz	19107230	2.684
EFIM-80 K	Air	645 x 645 x 870	40	79	48	R290	1.967	220-240V	50 Hz	19107231	3.157
EFIM-80 K	Water	645 x 645 x 870	40	81	48	R290	1.967	220-240V	50 Hz	19107232	3.157
EFIM-130 K	Air	930 x 565x 915	60	113	72	R290	2.292	220-240V	50 Hz	19107233	4.741
EFIM-130 K	Water	930 x 565 x 915	60	121	72	R290	2.292	220-240V	50 Hz	19107234	4.741

Options

		EFIM-20 (€)	EFIM-30 (€)	EFIM-40 (€)	EFIM-60 (€)	EFIM-80 (€)	EFIM-130 (€)
60 Hz version	60Hz	56	74	79	92	111	166
G type plug	CI	18	18	18	18	18	18
Drain pump	DP (*)	-	210	210	210	210	210

* Drain pump only available for air-cooled models.

Standard Accessories

	20	30	40	60	80	130
Water inlet filter gasket	1	1	1	1	1	1
Water inlet hose	1	1	1	1	1	1
Water outlet hose	1	1	1	1	1	1
Small scoop	1	1	1	1	1	1
4 leg kit	-	1	1	1	1	1

MODULAR

Solid ice-cube makers



S

K

TYPE F

General characteristics

- Produces solid gourmet crystal clear ice cubes.
- Spray system with flexible nozzles that avoid limescale deposits with small vibrations.
- High efficiency machines with low electrical consumption.
- Stackable machines. Connection kit accessory required.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- The installation of an anti-scale filter is advised in areas with medium or high limescale content (hard water), over 30 ºf of hardness.

EMFIM-150

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (Kg)	PRODUCTION (Kg/DAY)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	REFERENCE	€
S shaped cubes (22 gr)											
EMFIM-150 S	Air	775 x 625 x 805	-	154	96	R290	3.610	220-240V	50 Hz	19107236	5.652
EMFIM-150 S	Water	775 x 625 x 805	-	154	96	R290	3.610	220-240V	50 Hz	19107239	6.280
MFIM-400 S	Air	1.321 x 638 x 978	-	390	192	R-452a	13.500	220-240V	50 Hz	19107018	11.997
MFIM-400 S	Water	1.321 x 638 x 978	-	400	192	R-452a	13.500	220-240V	50 Hz	19107032	11.997
K shaped cubes (40 gr)											
EMFIM-150 K	Air	775 x 625 x 805	-	154	96	R290	3.610	220-240V	50 Hz	19107237	5.787
EMFIM-150 K	Water	775 x 625 x 805	-	154	96	R290	3.610	220-240V	50 Hz	19107238	6.432
MFIM-400 K	Air	1.321 x 638 x 978	-	390	192	R-452a	13.500	220-240V	50 Hz	19107019	11.928
MFIM-400 K	Water	1.321 x 638 x 978	-	400	192	R-452a	13.500	220-240V	50 Hz	19107031	11.928

Compatible tanks

MODEL CAPACITY	S-130 160 KG CODE	€	S-160 180 KG CODE	€	S-220 230 KG CODE	€	S-350 340 KG CODE	€
EMFIM-150	19082415	1.591	-	-	19031799	2.628	19082418	3.279
MFIM-400	-	-	-	-	-	-	-	-

MODEL CAPACITY	S-400 390 KG CODE	€	S-500 480 KG CODE	€	S CART 300 + 112 KG CODE	€	S2CART 617 + 224 KG CODE	€
EMFIM-150	19096225	3.260	19031802	3.743	19082382	12.639	19082384	22.416
MFIM-400	19096225	3.260	19031802	3.743	-	-	-	-

Options

		EMFIM-150 (€)	MFIM-400 (€)
60 Hz version	60Hz	203	421
G type plug	CI	18	-

Standard Accessories

	150	400
Water inlet filter gasket	1	1
Water inlet hose	1	1
Water outlet hose	1	1
Small scoop	1	-

WITH BUILT-IN TANK

Dice-shaped ice-cube makers



EFICE-50

HD

D

TYPE F

General characteristics

- Produces full dice ice cubes or half dice ice cubes.
- Easy access for service and installation. All panels can be disassembled separately.
- Strong door opening system. Door made in stainless steel.
- Smart front ventilation system that allows built-in installation of the unit.
- On/off lighted rocker switch in front panel.
- Cleaning switch that allows circulation of water with descaling product without cooling.
- Electronic control that enhances the performance of the machine and allows it to adapt to extreme climates.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- Equipment prepared for extreme ambient temperatures (43 ºC).
- Height adjustable legs from 105 mm to 155 mm.

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (kg)	PRODUCTION (kg/day)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	REFERENCE	€
HD shaped cubes (6 gr)											
EFICE-50 HD	Air	535 x 595 x 789	20	47	75	R290	770	220-240V	50 Hz	19107202	2.794
EFICE-70 HD	Air	535 x 595 x 789	20	74	75	R290	1.007	220-240V	50 Hz	19107203	3.221
EFICE-100 HD	Air	660 x 700 x 832	35	108	120	R290	1.154	220-240V	50 Hz	19107204	3.986
EFICE-150 HD	Air	762 x 762 x 832	45	145	144	R290	1.868	220-240V	50 Hz	19107205	5.436
D shaped cubes (12 gr)											
EFICE-50 D	Air	535 x 595 x 789	20	45	75	R290	770	220-240V	50 Hz	19107208	2.794
EFICE-70 D	Air	535 x 595 x 789	20	76	75	R290	1.007	220-240V	50 Hz	19107209	3.221
EFICE-100 D	Air	660 x 700 x 832	35	99	120	R290	1.154	220-240V	50 Hz	19107210	3.986
EFICE-150 D	Air	762 x 762 x 832	45	145	144	R290	1.868	220-240V	50 Hz	19107211	5.185

Options

		EFICE-50 (€)	EFICE-70 (€)	EFICE-100 (€)	EFICE-150 (€)
60 Hz version	60Hz	98	113	140	191
G type plug	CI	18	18	18	18
Drain pump	DP (*)	210	210	210	210

* Drain pump only available for air-cooled models.

Standard Accessories

	50	70	100	150
Water inlet filter gasket	1	1	1	1
Water inlet hose	1	1	1	1
Water outlet hose	1	1	1	1
Small scoop	1	1	1	1
4 leg kit (adjustable height)	1	1	1	1

Dice-shaped ice-cube makers



HD

D

TYPE F

General characteristics

- Produces full dice ice cubes or half dice ice cubes.
- High evaporator efficiency. Lower energy consumption and higher ice production.
- Smart water distributor that improves drop-off efficiency.
- Easy access by removing the panels with a single screwdriver.
- Smart electronic board that controls every parameter in the machine and shows the diagnosis of possible incidences.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.

EFICE-300

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (kg)	PRODUCTION (kg/day)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	REFERENCE	€
HD shaped cubes (6 gr)											
EFICE-200 HD	Air	762 x 620 x 500	-	220	400	R290	1.868	220-240V	50 Hz	19107206	5.436
EFICE-300 HD FIT	Air	559 x 621 x 659	-	300	480	R290	2.348	220-240V	50 Hz	19107207	6.252
FICE-400 HD	Air	762 x 620 x 760	-	405	800	R-452a	11.185	380-415V	50 Hz	19107015	6.556
D shaped cubes (12 gr)											
EFICE-200 D	Air	762 x 620 x 500	-	220	200	R290	1.868	220-240V	50 Hz	19107212	5.436
EFICE-300 D FIT	Air	559 x 621 x 659	-	300	240	R290	2.348	220-240V	50 Hz	19107213	6.252
FICE-400 D	Air	762 x 620 x 760	-	405	400	R-452a	11.185	380-415V	50 Hz	19107016	6.556

Compatible tanks

MODEL / CAPACITY	S-130 160 KG CODE	€	S-160 180 KG CODE	€	S-220 230 KG CODE	€	S-350 340 KG CODE	€
EFICE-200	19082415	1.591	-	-	19031799	2.628	19082418	3.279
EFICE-300	19082415	1.591	19082417	2.439	19031799	2.628	19082418	3.279
FICE-400	19082415	1.591	-	-	19031799	2.628	19082418	3.279

MODEL / CAPACITY	S-400 390 KG CODE	€	S-500 480 KG CODE	€	S CART 300 + 112 KG CODE	€	S2CART 617 + 224 KG CODE	€
EFICE-200	19096225	3.260	19031802	3.856	19082382	12.639	19082385	22.416
EFICE-300	19096225	3.260	19031802	3.856	19082382	12.639	19082385	22.416
FICE-400	19096225	3.260	19031802	3.856	19082382	12.639	19082385	22.416



MODEL	DIMENSIONS (mm)	SUITABLE FOR	CAPACITY	REFERENCE	€
Dispenser DHD	769 x 835 x 1.383	EFICE-200 / FICE-400	104	19031818	5.720
Dispenser DHD FIT & WATER	559 x 835 x 1.218	EFICE-300	58	19082463	5.885

Options

			EFICE-200 (€)	EFICE-300 (€)	FICE-400 (€)
60 Hz version	60Hz		191	219	230
G type plug	CI		18	18	18

Standard Accessories

	200	300	400
Water inlet filter gasket	1	1	1
Water inlet hose	1	1	1
Water outlet hose	1	1	1

WITH BUILT-IN TANK

Granular ice-cube makers



EGIM-85

G

TYPE F

General characteristics

- Granular ice production.
- High efficient evaporator, without gaskets or seals.
- Stainless steel auger with resilient coating to maximize lifespan.
- Powerful speed reducer on top.
- Easy access for service and installation. All panels can be disassembled separately.
- Strong door opening system. Door made in stainless steel.
- Smart front ventilation system that allows built-in installation of the unit.
- On/off lighted rocker switch in front panel.
- Cleaning switch: disconnects the cooling system while circulating water with descaling product.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- Equipment prepared for extreme ambient temperatures (43 ºC).
- The installation of an anti-scale filter is advised in areas with medium or high limescale content (hard water), over 30 ºf of hardness.
- Height adjustable legs from 105 mm to 155 mm.

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (kg)	PRODUCTION (kg/day)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	REFERENCE	€
EGIM-45	Air	465 x 595 x 784	20	55	-	R290	679	220-240V	50 Hz	19107174	3.729
EGIM-45	Water	465 x 595 x 784	20	78	-	R290	679	220-240V	50 Hz	19107182	3.729
EGIM-85	Air	465 x 595 x 784	20	95	-	R290	758	220-240V	50 Hz	19107175	5.008
EGIM-85	Water	465 x 595 x 784	20	95	-	R290	758	220-240V	50 Hz	19107177	5.008
EGIM-135	Air	515 x 550 x 1.355	64	178	-	R290	1.267	220-240V	50 Hz	19107176	5.940
EGIM-135	Water	515 x 550 x 1.355	64	202	-	R290	1.267	220-240V	50 Hz	19107185	5.940

Options

		EGIM-45 (€)	EGIM-85 (€)	EGIM-135 (€)
60 Hz version	60Hz	131	176	209
G type plug	CI	18	18	18

Standard Accessories

	45	85	135
Water inlet filter gasket	1	1	1
Water inlet hose	1	1	1
Water outlet hose	1	1	1
Small scoop	1	1	1
4 leg kit (adjustable height)	1	1	-

Granular ice-cube makers



EMGIM-200

G

TYPE F

General characteristics

- Granular ice production.
- Ice drops out through the opening on the bottom of the unit.
- High efficient evaporator, without gaskets or seals.
- Stainless steel auger with resilient coating to maximize lifespan.
- Powerful speed reducer on top.
- Electromechanical control system.
- On/off lighted rocker switch in the front panel.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- The installation of an anti-scale filter is advised in areas with medium or high limescale content (hard water), over 30 ºf of hardness.
- Equipment prepared for extreme ambient temperatures (43 ºC).

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (kg)	PRODUCTION (kg/day)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	REFERENCE	€
EMGIM-150	Air	515 x 550 x 1.355	-	182	-	R290	1.266	220-240V	50 Hz	19107178	5.266
EMGIM-150	Water	515 x 550 x 1.355	-	202	-	R290	1.266	220-240V	50 Hz	19107183	5.266
EMGIM-200	Air	515 x 550 x 575	-	230	-	R290	1.651	220-240V	50 Hz	19107179	6.241
EMGIM-200	Water	515 x 550 x 575	-	211	-	R290	1.651	220-240V	50 Hz	19107189	6.241
EMGIM-400	Air	675 x 550 x 660	-	482	-	R290	3.620	220-240V	50 Hz	19107180	7.831
EMGIM-400	Water	675 x 550 x 660	-	541	-	R290	3.620	220-240V	50 Hz	19107186	7.831
EMGIM-500	Air	675 x 550 x 800	-	655	-	R290	5.218	380-415V	50 Hz	19107273	11.234
EMGIM-500	Water	675 x 550 x 800	-	620	-	R290	5.218	380-415V	50 Hz	19107276	11.234

Compatible tanks

MODEL CAPACITY	S-130 160 KG CODE	€	S-160 180 KG CODE	€	S-220 230 KG CODE	€	S-350 340 KG CODE	€
EMGIM-150	19082414	1.591	19082416	2.439	19031843	2.628	19082374	3.279
EMGIM-200	19082414	1.591	19082416	2.439	19031843	2.628	19082374	3.279
EMGIM-400	19082414	1.591	19082416	2.439	19031843	2.628	19082374	3.279
EMGIM-500	19082414	1.591	19082416	2.439	19031843	2.628	19082374	3.279

MODEL CAPACITY	S-400 390 KG CODE	€	S-500 480 KG CODE	€	S CART 300 + 112 KG CODE	€	S2CART 617 + 224 KG CODE	€
EMGIM-150	19096224	3.260	19031844	3.856	19082380	12.639	19082383	22.416
EMGIM-200	19096224	3.260	19031844	3.856	19082380	12.639	19082383	22.416
EMGIM-400	19096224	3.260	19031844	3.856	19082380	12.639	19082383	22.416
EMGIM-500	19096224	3.260	19031844	3.856	19082380	12.639	19082383	22.416

Options

		EMGIM-150 (€)	EMGIM-200 (€)	EMGIM-400 (€)	EMGIM-500 (€)
60 Hz version	60Hz	185	219	274	394
G type plug	CI	18	18	18	-

Standard Accessories

	150	200	400	500
Water inlet filter gasket	1	1	1	1
Water inlet hose	1	1	1	1
Water outlet hose	1	1	1	1

Nugget ice-cube makers



ENGIM-300

N

TYPE F

General characteristics

- Nugget ice production.
- Ice drops out through the opening on the bottom of the unit.
- High evaporator efficiency. Lower energy consumption and higher ice production.
- Stainless steel auger with resilient coating to maximize lifespan.
- Powerful speed reducer on top.
- Optical pinpoint control system to set ice stock level.
- On/off lighted rocker switch in the front panel.
- Autodiagnosis led lights signaling operation status & alerts.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- The installation of an anti-scale filter is advised in areas with medium or high limescale content (hard water), over 30 ºf of hardness.
- Equipment prepared for extreme ambient temperatures (43 ºC).

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (kg)	PRODUCTION (kg/day)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	REFERENCE	€
ENGIM-300	Air	559 x 622 x 712	-	310	-	R290	3.240	220-240V	50 Hz	19107190	9.130

Compatible tanks

MODEL/CAPACITY	S-130/ 160 KG CODE	€	S-160/ 180 KG CODE	€	S-220/ 230 KG CODE	€	S-350/ 340 KG CODE	€
ENGIM-300	19082414	1.591	19082416	2.439	19031843	2.628	19082374	3.279

MODEL/CAPACITY	S-400/ 390 KG CODE	€	S-500/ 480 KG CODE	€	S CART/ 300 + 112 KG CODE	€	S2CART/ 617 + 224 KG CODE	€
ENGIM-300	19096224	3.260	19031844	3.856	19082380	12.639	19082383	22.416

Options

			ENGIM-300 (€)
60 Hz version	60Hz		27
G type plug	CI		18

Standard Accessories

	300
Water inlet filter gasket	1
Water inlet hose	1
Water outlet hose	1

Flake ice-cube makers



FLAKE-1000

F

TYPE F

General characteristics

- Cold and dry flat flakes production. Flake thickness may be adjusted between 1.5 mm 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.
- High evaporator efficiency. Lower energy consumption and higher ice production.
- Powerful speed reducer on top.
- Magnetic drive pump.
- Electronic stop system.
- Controllers to detect: low water level, temperature rise due to motor overload or full vat.
- Specially manufactured from high quality stainless steel for intensive professional applications.

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (kg)	PRODUCTION (kg/day)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	REFERENCE	€
FLAKE 1000	Air	1.340 x 1.150 x 870	-	1.000	-	R-452a	5.500	380-415V	50 Hz	19082465	32.434

Compatible tanks

MODEL/CAPACITY	S-400/ 390 KG CODE	€	S-500/ 480 KG CODE	€	S CART/ 300 + 112 KG CODE	€	S2CART/ 617 + 224 KG CODE	€
FLAKE 1000	-	-	-	-	-	-	19082383	22.416

Options

		FLAKE-1000 (€)
60 Hz version	60Hz	27

Standard Accessories

	1000
Water inlet filter gasket	1
Water inlet hose	1
Water outlet hose	1

WITH BUILT-IN TANK

Hollow ice-cube makers



EFIM-60 C

C

TYPE F

General characteristics

- Produces a semi-hollow cube with a greater surface that cools faster the drink.
- Paddle system to produce ice in the most adverse conditions of water quality (hardwater) and in the least adequate sites.
- Paddle system that makes water filters unnecessary, avoiding their costs.
- Water movement thanks to paddles grants that the purest water touches the evaporator and get frozen, obtaining the clearest ice cube.
- Designed without thermostat, avoiding problems & getting all ice is possible.
- Without timer. Detection of end of cycle and full bin are detected through mechanical devices.
- Door-opening movement dampening system to avoid accidents.
- On/off lighted rocker switch in front panel.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- Equipment prepared for extreme ambient temperatures (43 ºC).

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (kg)	PRODUCTION (kg/day)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	REFERENCE	€
EFIM-20 C	Air	401 x 506 x 643	6	24	15	R290	778	220-240V	50 Hz	19107192	2.032
EFIM-20 C	Water	401 x 506 x 643	6	24	15	R290	778	220-240V	50 Hz	19107193	2.032
EFIM-30 C	Air	401 x 506 x 698	12	38	25	R290	778	220-240V	50 Hz	19107194	2.278
EFIM-30 C	Water	401 x 506 x 698	12	38	25	R290	778	220-240V	50 Hz	19107195	2.278
EFIM-40 C	Air	401 x 506 x 698	12	40	25	R290	404	220-240V	50 Hz	19107196	2.465
EFIM-40 C	Water	401 x 506 x 698	12	40	25	R290	404	220-240V	50 Hz	19107197	2.465
EFIM-60 C	Air	594 x 557 x 934	30	63	45	R290	1.266	220-240V	50 Hz	19107198	3.265
EFIM-60 C	Water	594 x 557 x 934	30	66	45	R290	1.266	220-240V	50 Hz	19107199	3.265
EFIM-90 C	Air	674 x 557 x 984	37	83	55	R290	1.804	220-240V	50 Hz	19107200	3.743
EFIM-90 C	Water	674 x 557 x 984	37	83	55	R290	1.804	220-240V	50 Hz	19107191	3.743
EFIM-130 C	Air	844 x 557 x 984	50	119	80	R290	2.292	220-240V	50 Hz	19107201	4.929
EFIM-130 C	Water	844 x 557 x 984	50	114	80	R290	2.292	220-240V	50 Hz	19107240	4.929

Options

			EFIM-20 C (€)	EFIM-30 C (€)	EFIM-40 C (€)	EFIM-60 C (€)	EFIM-90 C (€)	EFIM-130 C (€)
60 Hz version	60Hz		72	80	87	115	131	173
G type plug	CI		18	18	18	18	18	18

Standard Accessories

		20	30	40	60	90	130
	Water inlet filter gasket	1	1	1	1	1	1
	Water inlet hose	1	1	1	1	1	1
	Water outlet hose	1	1	1	1	1	1
	Small scoop	1	1	1	1	1	1
	4 leg kit (adjustable height)	-	1	1	1	1	1

Tanks for modular ice-cube makers (Silos)



S-160



S-CART 300

General characteristics

- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- Very hard sanitary polyethylene vat, resistant to blows, and scratches.
- 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 clean and dry.

Specific features: Tanks with trolley

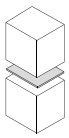
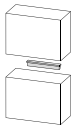
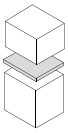
- Ergonomic, easy to move with little effort.
- It has a braking and drainage system.
- Made of sanitary polyethylene, with smooth surface to facilitate cleaning.
- Includes a cover to prevent dirt from contaminating the ice.
- Buckets for distributing ice quickly and effortlessly can be included.

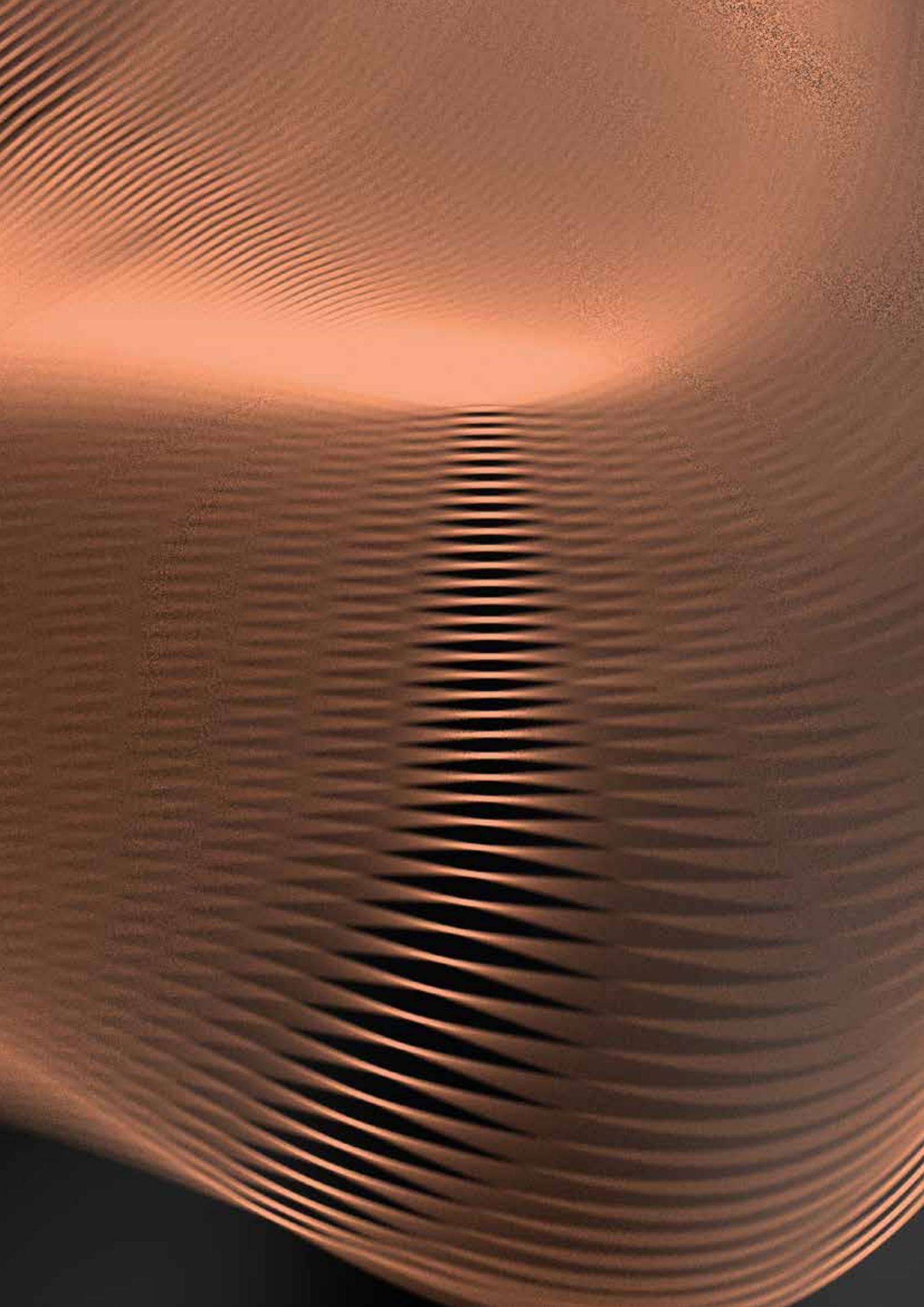
MODEL	DIMENSIONS (mm)	TANK CAPACITY (kg)	SUITABLE FOR	REFERENCE	€
Tanks					
S-130	762 x 819 x 740	160	FICE	19082415	1.591
			MGIM / NGIM	19082414	1.591
S-160	559 x 872 x 1.122	180	FICE	19082417	2.439
			MGIM / NGIM	19082416	2.439
S-220	762 x 819 x 1.071	230	MFIM / FICE	19031799	2.628
			MGIM / NGIM	19031843	2.628
S-350	1.067 x 819 x 1.071	340	MFIM / FICE	19082418	3.279
			MGIM	19082374	3.279
S-400	1.219 x 819 x 1.071	390	MFIM / FICE	19096225	3.260
			S400 MGIM	19096224	3.260
S-500	1.321 x 872 x 1.122	480	MFIM / FICE	19031802	3.856
			MGIM	19031844	3.856
Tanks with trolley					
SCART	762 x 1.016 x 1.865	300 + 112	MFIM / FICE	19082382	12.639
			MGIM / NGIM	19082380	12.639
S2CART	1.524 x 1.016 x 1.820	617 + 224	MFIM	19082384	22.416
			FICE	19082385	22.416
			MGIM / NGIM	19082383	22.416

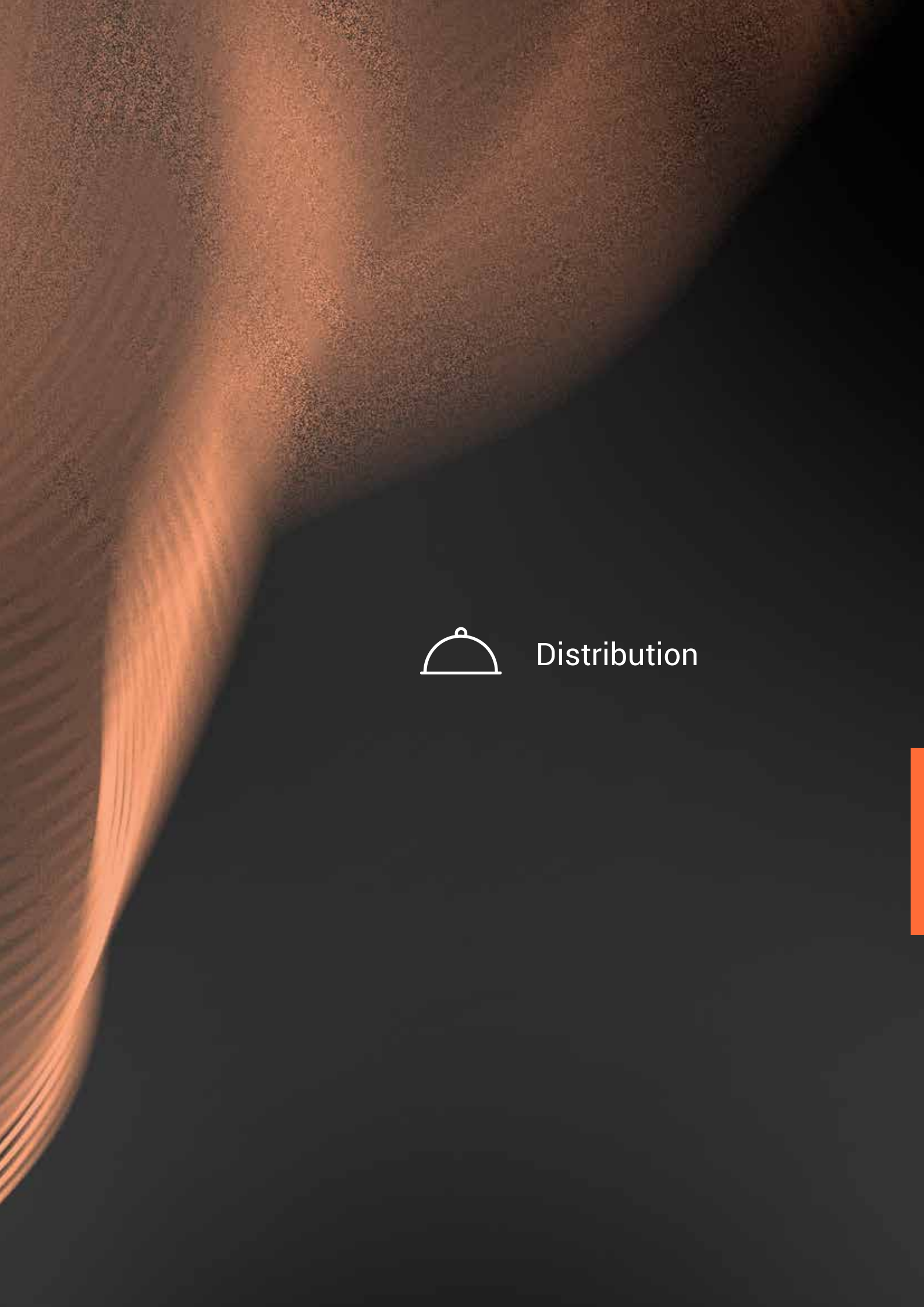
Standard Accessories

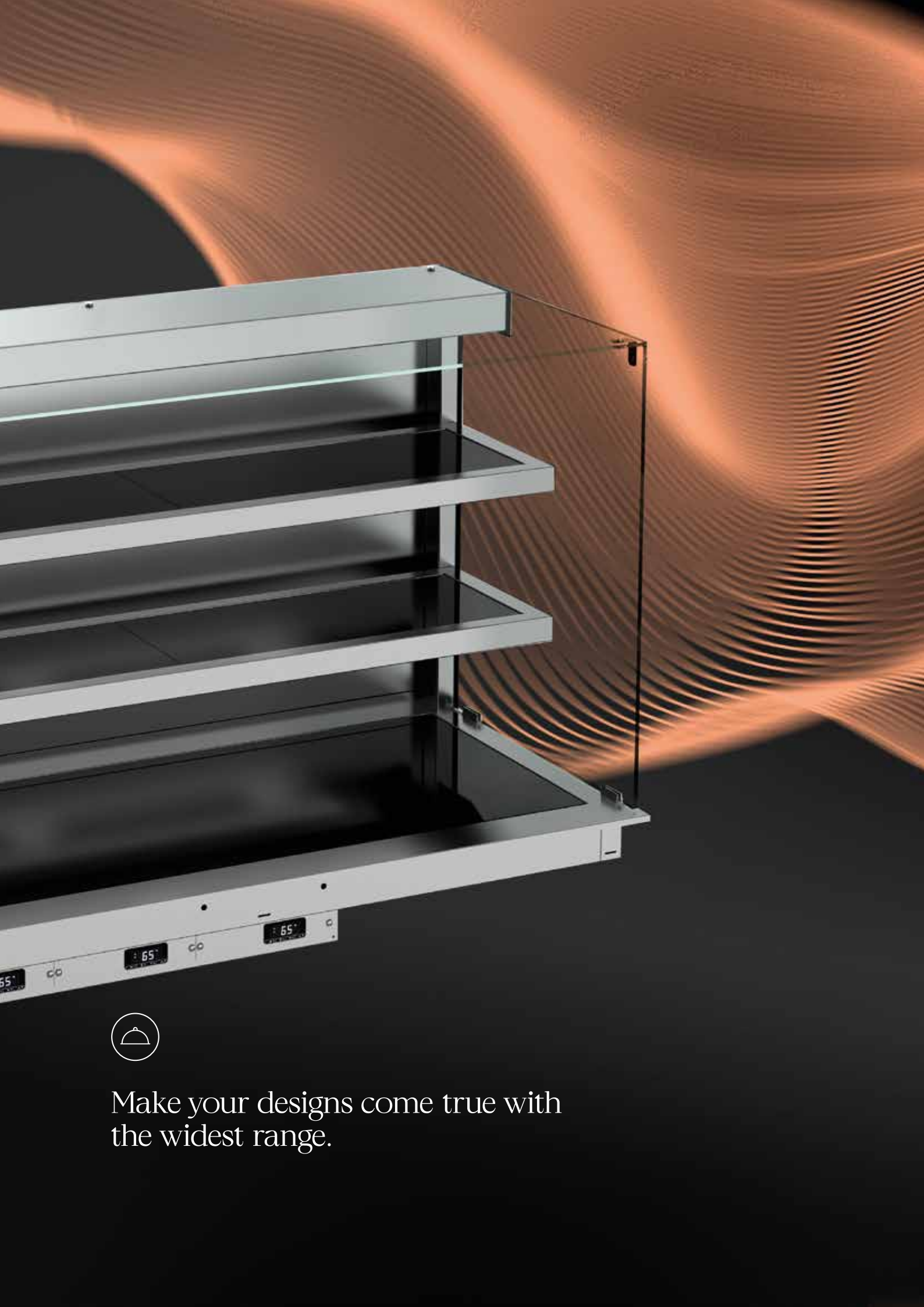
	TANKS	TANKS WITH TROLLEY
Water outlet hose	1	1
Drainage elbow	1	-
Large scoop	1	1
4 leg kit (adjustable height)	1	-
Ice paddle	-	1
Ice paddle support	-	1

Accessories

	MODEL	DESCRIPTION	REFERENCE	€
Filters				
	FC-100	Lime scale filter for ice makers.	19038797	308
	FP-100	Particles filter for ice makers.	19038798	203
	CC-100	Replacement cartridge for ice makers.	19038799	120
	CP-100	Replacement cartridge for ice makers.	19038800	56
	CS-101	Anti-scale, active carbon and particle filter for ice makers.	19031839	240
	CS-102	Anti-scale, active carbon and particle filter for ice makers.	19082428	728
Shovels				
	SMALL SHOVEL	Small shovel for ice makers.	19082429	50
	MEDIUM SHOVEL	Medium shovel for ice makers.	19082462	57
Stacking kits				
	STACKING KIT EMFIM 150	Stacking kit for EMFIM-150 solid ice makers.	19082425	267
	STACKING KIT MFIM 400	Stacking kit for MFIM-400 solid ice makers.	19082426	577
	STACKING KIT FICE	Stacking kit for FICE dice ice makers.	19082427	757
Crusher				
	ICE CRUSHER	Ice crusher.	19082464	2.375




Distribution



Make your designs come true with
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Drop-in

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Refrigerated elements

TYPE F

General characteristics

- Manufactured in stainless steel with satin finish.
- Wells with rounded corners inside to make cleaning operations easier, ensuring maximum hygiene.
- 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.
- Automatic evaporation system of defrost water as an accessory.
- 220-240V 1N~.

STATIC PLATES AND WELLS

- Specially designed to hold, display and serve chilled food (e.g. fruits, salads, etc.) and beverages (e.g. bottles or tall cans, etc.) keeping displayed product at optimum temperatures during service time.
- Static refrigeration system by expanded copper coil located in its base and also on the sides of the 160mm depth well to improve performance.
- Fresh product showcase well with glass dome specially designed to hold the temperature and display fresh products (e.g. meat, fish, shellfish, etc.) so that these are selected by a guest and prepared by a chef in show-cooking stations.
- Working temperatures: -10ºC/ +5ºC (160 mm well: 0ºC/ +8ºC).



DDCSP6-4



DDCS2P6-4



DDCSB6-80-4



DDCSB6-160-4



DDCE6-80-2

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
1 LEVEL STATIC PLATE												
	DDCSP6-2	R290	50/60	19105747	790x610x476	765x585	-	2	145	4	Included	2.201
	DDCSP6-3	R290	50/60	19105748	1.115x610x476	1.090x585	-	3	215	4	Included	2.344
	DDCSP6-4	R290	50/60	19105749	1.440x610x476	1.415x585	-	4	225	4	Included	2.548
	DDCSP6-5	R290	50/60	19105750	1.765x610x476	1.740x585	-	5	305	4	Included	2.772
	DDCSP6-6	R290	50/60	19105751	2.090x610x476	2.065x585	-	6	330	4	Included	3.352
2 LEVELS STATIC PLATE												
	DDCS2P6-3	R290	50/60	19105757	1.115x610x546	1.090x585	-	3	215	4	Included	2.609
	DDCS2P6-4	R290	50/60	19105758	1.440x610x546	1.415x585	-	4	225	4	Included	3.024
	DDCS2P6-5	R290	50/60	19105759	1.765x610x546	1.740x585	-	5	305	4	Included	3.379
STATIC 80 mm WELL												
	DDCSB6-80-3	R290	50/60	19105763	1.115x610x521	1.090x585	80	3	215	4	Included	2.461
	DDCSB6-80-4	R290	50/60	19105764	1.440x610x521	1.415x585	80	4	225	4	Included	2.619
	DDCSB6-80-5	R290	50/60	19105765	1.765x610x521	1.740x585	80	5	305	4	Included	3.047
STATIC 160 mm WELL												
	DDCSB6-160-2	R290	50/60	19105769	790x610x632	765x585	160	2	135	4	Included	2.298
	DDCSB6-160-3	R290	50/60	19105770	1.115x610x632	1.090x585	160	3	215	4	Included	2.438
	DDCSB6-160-4	R290	50/60	19105771	1.440x610x632	1.415x585	160	4	220	4	Included	2.682
	DDCSB6-160-5	R290	50/60	19105772	1.765x610x632	1.740x585	160	5	305	4	Included	2.997
	DDCSB6-160-6	R290	50/60	19105773	2.090x610x632	2.065x585	160	6	310	4	Included	3.767
FRESH PRODUCT SHOWCASE WELL												
	DDCE6-80-1	R290	50/60	19105779	487x621x817	440x585	80	1	140	4	Included	2.910
	DDCE6-80-2	R290	50/60	19105780	812x621x817	765x585	80	2	145	4	Included	3.194

Check remote versions at the end of the chapter.

UNDERCOUNTER PLATE

- Specially designed to be mounted under a countertop, keeping pre-chilled products at optimum temperatures during service time.
- Static refrigeration system by expanded copper coil located in its base.
- Working temperatures: -25ºC/ -10ºC.



FPBCF-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
	FPBCF-2	R290	50/60	19092125	611x590x477	2	205	4	Included	2.153
	FPBCF-3	R290	50/60	19092126	936x590x477	3	270	4	Included	2.648
	FPBCF-4	R290	50	19092127	1261x590x477	4	390	4	Included	2.914
			60	19092128						
	FPBCF-5	R290	50	19106275	1586x590x477	5	455	4	Included	3.281
		R455a	60	19108585			515			4.181
	FPBCF-6	R290	50	19106276	1911x590x477	6	470	4	Included	3.500
		R455a	60	19108586			555			4.461

Check remote versions at the end of the chapter.

VENTILATED WELL

- Specially designed to hold, display and serve chilled food (e.g. fruits, desserts, yogurts, cold appetizers, presented on plates, ramekins or GN1/1-100mm etc.) keeping displayed product at optimum temperatures during service time.
- Air-blown cooling system generated by the evaporator fans, creating a gentle air curtain over the upper part of the well. Faster cool-down times, better air distribution and optimum results for food conservation are achieved.
- Automatic defrost system that minimizes compressor workload and saves energy.
- Working temperatures: 0ºC/ +4ºC.



FCRV7-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
	FCRV7-2	R290	50/60	19091732	790x720x677	765x690	35- 82-120	2	235	4	Included	3.149
	FCRV7-3	R290	50/60	19091733	1115x720x677	1090x690	35- 82-120	3	375	4	Included	3.363
	FCRV7-4	R290	50/60	19091734	1440x720x677	1415x690	35- 82-120	4	380	4	Included	3.750
	FCRV7-5	R290	50	19091735	1765x720x677	1740x690	35- 82-120	5	485	4	Included	4.147
			60	19091736								4.707
	FCRV7-6	R290	50	19091737	2090x720x677	2065x690	35- 82-120	6	510	4	Included	4.915
			60	19091738								5.474

Check remote versions at the end of the chapter.

WELL FOR FROZEN PRODUCTS

- Specially designed to hold, display and serve frozen foods, particularly ice cream (packaged or in bulk), keeping displayed products at optimum temperatures during service time.
- These models are not designed to keep the frozen products for a period of time beyond a standard meal service (maximum duration of 3 to 4 hours).
- Working temperatures: -20ºC/ -14ºC.



DDCF6-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY 360X165	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
	DDCF6-4	R290	50/60	19106273	835x610x678	810x585	235	4	185	4	Included	2.640
	ICLP	-	-	19081905	270x110x145	260x100	DIPPER WELL					104

Check remote versions at the end of the chapter.

NEUTRAL WELL AND CHAMPAGNE STATION

- Specially designed to hold, display and serve chilled foods (e.g. fruits, desserts, cold appetizers presented on plates or ramekins) or beverages also (smoothies, bottles) presented on ice during service time.
- DDCI-120-4 and CHMP-450: Three (3) RGB LED lighting strips at the bottom of the well to ensure a homogeneous lighting. Radio frequency control for effect control, colour and brightness selection.
- Champagne station with 4 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.



DDCI-120-4



CNH6-80-4



CHMP-450

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
NEUTRAL ICE WELL WITH LIGHT												
	DDCI-120-4	-	50/60	19105958	1.440x610x348	1.415x585	120	4	60	-	-	3.301
NEUTRAL ICE WELL												
	CNH6-80-2	-	-	19047624	790x610x122	765x585	80	2	-	-	-	1.224
	CNH6-80-3	-	-	19047625	1.115x610x122	1.090x585	80	3	-	-	-	1.268
	CNH6-80-4	-	-	19047626	1.440x610x122	1.415x585	80	4	-	-	-	1.356
	CNH6-80-5	-	-	19047627	1.765x610x122	1.740x585	80	5	-	-	-	1.648
	CNH6-80-6	-	-	19047628	2.090x610x122	2.065x585	80	6	-	-	-	2.234
NEUTRAL ICE WELL WITH LIGHT												
	CHMP-450	-	50/60	19081572	Ø 610x470	Ø 585	310	-	30	-	-	3.727

ICE-CREAM TEPPANYAKI

- Specially designed to perform live preparations and serve cold desserts (e.g. rolled ice creams, crepes, sherbets, cocktails, chocolate) in front of the guest.
- Working temperatures: -35ºC/ -20ºC.



DDTPY6-2

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	POWER (W)	CLIMATIC CLASS	COLD GROUP	€
	DDTPY6-2	R290	50	19106277	790x610x634	765x585	30	2	695	4	Included	4.333
		R455a	60	19108587					1270			5.533

Hot elements

TYPE F

General characteristics

- Manufactured in stainless steel with satin finish.
- 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.
- Foodshields with light and heat available as an accessory to improve temperature maintenance and increase conservation time on the surface of the food.
- 220-240V 1N~ 50/60Hz.

HOT PLATE

- Specially designed to hold, display and serve hot food presented on plates or shallow GN 1/1 pans (e.g. hot appetizers, sandwiches, pies, pizza, etc.) keeping displayed product at optimum temperatures during service time.
- Heating system by hidden silicon heaters attached to the bottom of the plate.
- Working temperatures: +30ºC/ +100ºC.

Glass ceramic plate

- 4 mm thickness, high-resistant, glass ceramic.



PV6-4



PV6-4-W

	BLACK CERAMIC PLATE			WHITE CERAMIC PLATE						
	MODEL	CODE	€	MODEL	CODE	€	DIMENSIONS (MM)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)
	PV6-2	19043198	1.701	PV6-2-W	19043203	1.701	790x610x147	765x585	2	905
	PV6-3	19043199	1.995	PV6-3-W	19043204	1.995	1.115x610x147	1.090x585	3	1.355
	PV6-4	19043201	2.353	PV6-4-W	19043205	2.353	1.440x610x147	1.415x585	4	1.805
	PV6-5	19043202	2.657	PV6-5-W	19043206	2.657	1.765x610x147	1.740x585	5	2.255
	PV6-6	19047666	2.991	PV6-6-W	19047667	2.991	2.090x610x147	2.065x585	6	2.710

Tempered glass plate

- 6 mm thickness, high-resistant, black tempered glass.
- Not recommended for depositing containers at temperatures above 180 ºC.



DDHTP6-4

	MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	COLOR	POWER (W)	€
	DDHTP6-2	19105742	790x610x147	765x585	2	Black	905	1.518
	DDHTP6-3	19105743	1.115x610x147	1.090x585	3	Black	1.355	1.781
	DDHTP6-4	19105744	1.440x610x147	1.415x585	4	Black	1.805	2.102
	DDHTP6-5	19105745	1.765x610x147	1.740x585	5	Black	2.255	2.372
	DDHTP6-6	19105746	2.090x610x147	2.065x585	6	Black	2.710	2.671

Frameless glass ceramic plate

- 4 mm thickness, high-resistant, glass ceramic.
- Flush-mount in the countertop, maximizing cleanliness and seamless aesthetic continuity.



PVE11-4

	BLACK CERAMIC PLATE			WHITE CERAMIC PLATE						
	MODEL	CODE	€	MODEL	CODE	€	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)
	PVE11-2	19081562	1.603	PVE11-2-W	19081563	1.641	650x530x137	656x536	2	905
	PVE11-3	19081564	1.927	PVE11-3-W	19081565	1.985	975x530x137	987x536	3	1.355
	PVE11-4	19081566	2.271	PVE11-4-W	19081567	2.361	1.300x530x137	1.312x536	4	1.805
	PVE11-5	19081568	2.539	PVE11-5-W	19081569	2.650	1.625x530x137	1.631x536	5	2.255
	PVE11-6	19081570	2.935	PVE11-6-W	19081571	3.025	1.950x530x137	1.956x536	6	2.710

SHOWCOOKING GLASS CERAMIC PLATE

- Specially designed to hold, display and distribute hot food, presented on plates, after preparation in a show-cooking station, keeping displayed product at optimum temperatures during service time.
- 4 mm thickness, high-resistant, glass ceramic.



DDHC3-4



DDHC3-4-W

	BLACK CERAMIC PLATE			WHITE CERAMIC PLATE						
	MODEL	CODE	€	MODEL	CODE	€	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	Ø250mm PLATE CAPACITY	POWER (W)
	DDHC3-2	19107256	1.445	DDHC3-2-W	19107261	1.445	790x325x147	765x312	2	455
	DDHC3-3	19107258	1.681	DDHC3-3-W	19107262	1.681	1.115x325x147	1.090x312	3	680
	DDHC3-4	19107259	1.838	DDHC3-4-W	19107263	1.838	1.440x325x147	1.415x312	4	905
	DDHC3-5	19107260	2.189	DDHC3-5-W	19107264	2.189	1.750x325x147	1.740x312	5	1.130

PAELLA DISPLAY PLATE

- Specially designed to hold, display and serve hot food presented on paella pans, keeping displayed product at optimum temperatures during service time.
- 4 mm thickness, high-resistant, glass ceramic.
- Includes a foodshield with light and heat using halogen lamps, to improve temperature maintenance and increase conservation time on the food surface.



PVEP- R-530

	MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	COLOUR	POWER (W)	€
	PVEP-R-530	19106530	Ø 630x604	Ø 605	Black	935	2.088

UNDERCOUNTER PLATE

- Specially designed to be mounted under a countertop, keeping pre-heated products at optimum temperatures during service time.
- Heating system by hidden silicon heaters attached to the bottom of the plate.
- Working temperatures: +30ºC/ +100ºC.



PBCC-4

	MODEL	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	€
	PBCC-2	19078507	611x590x147	2	905	1.260
	PBCC-3	19078508	936x590x147	3	1.355	1.463
	PBCC-4	19078509	1.261x590x147	4	1.805	1.674
	PBCC-5	19078510	1.586x590x147	5	2.255	1.896
	PBCC-6	19078511	1.911x590x147	6	2.710	2.104

BAIN MARIE WELL

- Suitable for GN 1/1 pans or subdivisions with a maximum depth of 150 mm.

Dry static bain marie well

- Specially designed to hold, display and serve liquid or gravy warm food (e.g. soup, broth, stew, gravy, etc.) keeping displayed product at optimum temperatures during service time.
- Heating system by a set of heaters at the bottom of the tank.
- Working temperatures: +30ºC/ +100ºC.



DDHS6-4

	MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	€
	DDHS6-3	19105718	1.115x610x348	1.090x585	3	1.805	1.751
	DDHS6-4	19105719	1.440x610x348	1.415x585	4	2.405	2.149
	DDHS6-5	19105720	1.765x610x348	1.740x585	5	3.030	2.507

Dry ventilated bain marie well

- Specially designed to hold, display and serve warm food presented on deep GN pans (e.g. soup, stew, pasta, rice, sauces, meat, fish etc.) keeping displayed product at optimum temperatures during service time.
- Heating system by a set of heaters with fans that create a dynamic flow of hot air inside the well allowing a fast temperature setting up.
- Working temperatures: +30ºC/ +100ºC.



DDHV7-4

	MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	€
	DDHV7-3	19105721	1.115x720x348	1.090x690	3	1.250	1.878
	DDHV7-4	19105722	1.440x720x348	1.415x690	4	1.250	2.061
	DDHV7-5	19105723	1.765x720x348	1.740x690	5	2.050	2.479
	DDHV7-6	19105724	2.090x720x348	2.065x690	6	2.050	2.985

Wet bain marie well

- Specially designed to hold, display and serve warm food presented on deep GN pans (e.g. soup, stew, pasta, rice, sauces, meat, fish etc.) keeping displayed product at optimum temperatures during service time.
- Heating system with hidden silicon heaters attached to the bottom of the well. Wet bain-marie system guarantees the best uniformity in heat distribution over the surface of the GN pans.
- Automatic filling: if water falls below a certain level, then sensor automatically activates electro-valve to fill the well.
- Manual filling: Filling of the well by means of a 1/2" valve.
- CMMMA6-1: Manual water supply with buckets, without tap.
- Working temperatures: +30ºC/ +90ºC.



CBMAA6-4

	AUTOMATIC FILLING				MANUAL FILLING						
	MODEL	CODE	POWER (W)	€	MODEL	CODE	POWER (W)	€	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1
	-	-	-	-	CBMMA6-1	19051982	1.010	1.364	465x610x302	440x585	1
	CBMAA6-1	19051980	1.025	1.904	CBMA6-1	19043193	1.010	1.420	515x610x302	490x585	1
	CBMAA6-2	19047656	1.525	2.038	CBMA6-2	19043194	1.510	1.578	790x610x302	765x585	2
	CBMAA6-3	19047657	2.025	2.124	CBMA6-3	19043195	2.005	1.953	1.115x610x302	1.090x585	3
	CBMAA6-4	19047658	2.525	2.625	CBMA6-4	19043196	2.510	2.157	1.440x610x302	1.415x585	4
	CBMAA6-5	19047659	3.045	2.851	CBMA6-5	19043197	3.030	2.532	1.765x610x302	1.740x585	5
	CBMAA6-6	19047660	3.570	3.266	CBMA6-6	19047649	3.555	2.999	2.090x610x302	2.065x585	6

BAIN MARIE WELL FOR SAUCES

- Specially designed to hold, display and serve warm sauces at show-cooking stations.
- Suitable for GN 1/6 pans with a maximum depth of 100 mm.

Dry ventilated bain marie well

- Heating system by a heater at the bottom of the tank.
- Working temperatures: +30ºC/ +100ºC.



CBMS16-4

	MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/6	POWER (W)	€
	CBMS16-3	19081509	576x256x252	551x227	3	860	1.432
	CBMS16-4	19081524	738x256x252	713x227	4	1.210	1.485

Wet bain marie well

- Heating system with hidden silicon heaters attached to the bottom of the well.
- Wet bain-marie system guarantees the best uniformity in heat distribution over the surface of the GN pans.
- Automatic filling: if water falls below a certain level, then sensor automatically activates electro-valve to fill the well.
- Manual filling: Filling of the well by means of a 1/2" valve.
- Working temperatures: +30ºC/ +90ºC.



CBMAA16-4

	MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/6	WATER FILLING TYPE	POWER (W)	€
	CBMA16-3	19081533	584x256x252	551x227	3	Manual with tap	810	1.620
	CBMA16-4	19081534	746x256x252	713x227	4	Manual with tap	810	1.724
	CBMAA16-3	19081535	584x256x292	551x227	3	Automatic	820	2.068
	CBMAA16-4	19081536	746x256x292	713x227	4	Automatic	820	2.234

CARVING STATION

- Specially designed to hold, display, carve and serve warm food (e.g. roast beef, ham, turkey breast, etc.) in show-cooking stations, keeping displayed product at optimum temperatures during service time.
- Heat sources in the lower (base with water bain marie) and upper part (lamp with ceramic Heat) of the carving station.
- Stainless steel, easy to clean, perforated base to place the product.
- Automatic filling: if water falls below a certain level, then sensor automatically activates electro-valve to fill the well.
- Manual filling: Filling of the well by means of a 1/2" valve.
- Working temperatures: +30ºC/ +90ºC.



TRCBMA6-1



TRCBMA6-2

	AUTOMATIC FILLING				MANUAL FILLING						
	MODEL	CODE	POWER (W)	€	MODEL	CODE	POWER (W)	€	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1
	TRCBMAA6-1	19079250	1.300	4.247	TRCBMA6-1	19079228	1.285	3.589	515x610x1.005	490x585	1
	TRCBMAA6-2	19079251	2.575	5.706	TRCBMA6-2	19079229	2.560	4.967	790x610x1.005	765x585	2

SOUP WELL

- Specially designed to hold, display and serve liquid or gravy warm food (e.g. soup, broth, stew, gravy, etc.) keeping product at optimum temperatures during service time.
- Dry bain-marie heating system by circular heater surrounding the well. No drain required.
- Adjustment of heating power by an energy regulator.



OS1-10

	MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY (L)	POWER (W)	€
	OS1-10	19083985	Ø 295X315	Ø 276	10L	475	1.119

Cold-hot mixed elements

TYPE F

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 heaters 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.
- Mixed glass ceramic plate: 4 mm thickness, high-resistant, white colour glass ceramic top.
- Mixed stainless steel plate: top plate surface manufactured in stainless steel, completely flat.
- Working temperatures:
  · In heat mode: +30ºC/ +100ºC.
  · In cold mode: -8 ºC/ +5 ºC (In climate class conditions 4).
- 220-240V 1N~ 50/60Hz.



FPRV6-3-W



FPRSS6-3

	MODEL	CODE	GAS	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	COLD GROUP	€
MIXED WHITE GLASS CERAMIC PLATE									
	FPRV6-2-W	19092274	R-290	790x610x478	765x585	2	990	Included	8.195
	FPRV6-3-W	19092275	R-290	1.115x610x478	1.090x585	3	1.490	Included	9.159
MIXED STAINLESS STEEL PLATE									
	FPRSS6-2	19092278	R-290	790x610x478	765x585	2	990	Included	8.312
	FPRSS6-3	19092279	R-290	1.115x610x478	1.090x585	3	1.490	Included	8.777

Check remote versions at the end of the chapter.

Foodshields

General characteristics

- Specially designed to improve food hygiene during service thanks to its anti-breath function.
- Manufactured in stainless steel with a solid and robust structure, in round tube of Ø 51 mm or rectangular 60 x 30 mm.
- Clamps to easily fasten ICC glasses, both curved or straight, one-sided or two-sided.
- Brackets are easily mounted on the structure by means of threaded plates.



DDFN



ISPCCS-R-2



DDFL-4



DDFC-R-4



DDFHT-R-4

Foodshields with light, halogen heat and ceramic heat

- 35 mm distance between the bracket and the foodshield to make cleaning operations easier.
- Foodshields with light: high-luminosity LED lighthing. To be installled over neutral or refrigerated technical elements.
- Foodshields with halogen heat: lighting and heat by protected halogen lamps, integrated side to side.
- Foodshields with ceramic heat: light and heat generated by protected halogen lamps and alternating ceramic elements. Ceramic elements provide a more intense and concentrated heat.

				GLASS SHAPE									
				BRACKET	Round			Rectangular					
GN 1/1 CAPACITY	HEIGHT (mm)	CUT-OUT DIMENSIONS (mm)	POWER (W)	VOLTAGE AND HZ	MODEL	CÓDIGO	€	MODEL	CODE	€	MODEL	CODE	€
NEUTRAL FOODSHIELDS													
1 Level	426				DDFN	19106278	271	ISPCCS-R	19071964	306	DDFNT-R	19105717	306
2 Levels	676							ISPCCS-R-2	19071966	489			
FOODSHIELDS WITH LIGHT													
2	426	720	15	100-240V 1N~ 50/60Hz	DDFL-2	19105702	693	DDFL-R-2	19105707	725	DDFLT-R-2	19105712	725
3	426	1.045	25		DDFL-3	19105703	760	DDFL-R-3	19105708	792	DDFLT-R-3	19105713	792
4	426	1.370	35		DDFL-4	19105704	825	DDFL-R-4	19105709	856	DDFLT-R-4	19105714	856
5	426	1.695	45		DDFL-5	19105705	896	DDFL-R-5	19105710	929	DDFLT-R-5	19105715	929
6	426	2.020	55		DDFL-6	19105706	1.002	DDFL-R-6	19105711	1.035	DDFLT-R-6	19105716	1.035
FOODSHIELDS WITH HALOGEN HEAT													
2	426	720	600	220-240V 1N~ 50/60Hz	DDFH-2	19105672	719	DDFH-R-2	19105677	750	DDFHT-R-2	19105682	750
3	426	1.045	900		DDFH-3	19105673	835	DDFH-R-3	19105678	867	DDFHT-R-3	19105683	867
4	426	1.370	1.200		DDFH-4	19105674	951	DDFH-R-4	19105679	983	DDFHT-R-4	19105684	983
5	426	1.695	1.500		DDFH-5	19105675	1.065	DDFH-R-5	19105680	1.098	DDFHT-R-5	19105685	1.098
6	426	2.020	1.500		DDFH-6	19105676	1.266	DDFH-R-6	19105681	1.298	DDFHT-R-6	19105686	1.298
FOODSHIELDS WITH CERAMIC HEAT													
2	426	720	650	220-240V 1N~ 50/60Hz	DDFC-2	19105687	930	DDFC-R-2	19105692	961	DDFCT-R-2	19105697	961
3	426	1.050	1.050		DDFC-3	19105688	1.080	DDFC-R-3	19105693	1.111	DDFCT-R-3	19105698	1.111
4	426	1.370	1.450		DDFC-4	19105689	1.223	DDFC-R-4	19105694	1.255	DDFCT-R-4	19105699	1.255
5	426	1.695	1.850		DDFC-5	19105690	1.382	DDFC-R-5	19105695	1.413	DDFCT-R-5	19105700	1.413
6	426	2.020	1.850		DDFC-6	19105691	1.580	DDFC-R-6	19105696	1.613	DDFCT-R-6	19105701	1.613

Neutral brackets for frontal protection glasses

- Specially designed as a protective element in show-cookings or self-service configurations.
- IDFG frontal protection glass is not included and has to be ordered separately.



ISPCF-L-R



ISPCF-C-R

MODEL	BRACKET	CODE	DIMENSIONS (mm)	DESCRIPTION	€
ISPCF-L-R		19043361	69x72x423	Set of two (2) side brackets.	296
ISPCF-C-R		19043362	98x70x423	One (1) central bracket.	252

Glasses

General characteristics

- Tempered glasses.
- Protects food on display against breaths and guests against vapors.
- Fixed by using a clamp included in the foodshield bracket.

ICC-4-1C



ICC-R-4-1C

ICC-T-4-1C

ICC-4-2C



ICC-R-4-2C



ICCS-FP-4



ICCS-R-FP-4



ICCS-T-FP-4

CAPACITY GN 1/1	MODEL	CODE	DIMENSIONS (mm)	€	MODEL	CODE	DIMENSIONS (mm)	€	MODEL	CODE	DIMENSIONS (mm)	€
FRONTAL GLASS												
2	ICC-2-1C	19043272	675x500x108	302	ICC-R-2-1C	19043293	675x433x123	313	ICC-T-2-1C	19087365	675x520x6	146
3	ICC-3-1C	19043273	1.000x500x108	356	ICC-R-3-1C	19043295	1.000x433x123	369	ICC-T-3-1C	19087366	1.000x520x6	162
4	ICC-4-1C	19043274	1.325x500x108	376	ICC-R-4-1C	19043296	1.325x433x123	390	ICC-T-4-1C	19087367	1.325x520x6	200
5	ICC-5-1C	19043275	1.650x500x108	401	ICC-R-5-1C	19043297	1.650x433x123	458	ICC-T-5-1C	19087368	1.650x520x6	253
6	ICC-6-1C	19047838	1.975x500x108	496	ICC-R-6-1C	19047843	1.975x433x123	521	ICC-T-6-1C	19087363	1.975x520x6	297
CENTRAL GLASS												
2	ICC-2-2C	19046893	675x570x108	314	ICC-R-2-2C	19043298	675x585x123	389	-	-	-	-
3	ICC-3-2C	19046894	1.000x570x108	370	ICC-R-3-2C	19043301	1.000x585x123	437	-	-	-	-
4	ICC-4-2C	19046895	1.325x570x108	385	ICC-R-4-2C	19043302	1.325x585x123	536	-	-	-	-
5	ICC-5-2C	19046896	1.650x570x108	444	ICC-R-5-2C	19043303	1.650x585x123	622	-	-	-	-
6	ICC-6-2C	19047839	1.975x570x108	530	ICC-R-6-2C	19047844	1.975x585x123	754	-	-	-	-
CLOSED FRONTAL GLASS												
2	ICCS-FP-2	19072070	675x515x420	464	ICCS-R-FP-2	19072075	675x433x420	447	ICCS-T-FP-2	19105647	675x486x525	447
3	ICCS-FP-3	19072071	1.000x515x420	508	ICCS-R-FP-3	19072076	1.000x433x420	492	ICCS-T-FP-3	19105648	1.000x486x525	492
4	ICCS-FP-4	19072072	1.325x515x420	541	ICCS-R-FP-4	19072077	1.325x433x420	525	ICCS-T-FP-4	19105649	1.325x486x525	525
5	ICCS-FP-5	19072073	1.650x515x420	684	ICCS-R-FP-5	19072078	1.650x433x420	669	ICCS-T-FP-5	19105670	1.650x486x525	669
6	ICCS-FP-6	19072074	1.975x515x420	788	ICCS-R-FP-6	19072079	1.975x433x420	772	ICCS-T-FP-6	19105671	1.975x486x525	772

Frontal protection glasses for neutral brackets

- Glass specially designed to protect the guest from an unwanted contact.
- Tempered glass to be used in combination with neutral brackets.

IDFG-4

MODEL	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	€
IDFG-2	19043312	675x395x6	2	149
IDFG-3	19043314	1.000x395x6	3	169
IDFG-4	19043315	1.325x395x6	4	183
IDFG-5	19043316	1.650x395x6	5	201
IDFG-6	19047848	1.975x395x6	6	437

Cubic refrigerated vitrines

TYPE F

General characteristics

- Specially designed to hold, display and serve chilled food (e.g. fruits, desserts, yogurts, cold appetizers, presented on plates/ramekins, etc.) and beverages (bottles, cans) keeping displayed product at optimum temperatures during extended service times, up to 24-hour operations.
- Manufactured in stainless steel with satin finish.
- Polyurethane insulation with ecological injection, allowing energy savings by reducing loss of cold air.
- Electronic thermostat, with digital display, to control and regulate the temperature on the ventilated well at the desired set point and turn on the lighting of the display.
- Automatic defrost system that minimizes compressor workload and saves energy.
- LED light strip integrated on the display top.
- 220-240V 1N~.

CUBIC REFRIGERATED VITRINES WITH VENTILATED WELL

- Ventilated refrigerated well with height-adjustable base to display pans with different heights. Flat display level and drainage area slightly bent.
- Ventilated refrigeration system with high-performance electronic fans and large area evaporators.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Evaporation tray, with Intelligent evaporation system of defrost water, as accesory.
- Easily removable and height adjustable tempered glass shelves.
- Textile curtain: previously refrigerated food is kept chilled for a limited duration of 3-4 hours when the display is open on the customer side.
- Front clapets: clapets in plastic to access the food on each shelf.
- Closed: tempered front glass window, firmly fixed by using anodized aluminum clamps which allows the glass to be folded for cleaning.
- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.
- Climate class: 3M2 in models with textile curtain (CT) and 3M1 in models with Clapets (CP) and closed (CL).
- Working temperatures: +4ºC/ +10ºC.



DDRVC7-H-CT-3-4



DDRVC7-S-CL-3-4



DDRVC7-W-CP-3-4



DDRVC7-S-CL-2-4



Client side: **TEXTILE CURTAIN (CT)**

	MODEL	CODE	GAS	HZ	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	COLD GROUP	€
3 LEVELS	SERVICE SIDE: SWING DOORS (H)									
	DDRVC7-H-CT-3-2	19106279	R290	50	790x720x1488	765x690	2	665	Included	7.194
		19108588		60						7.194
	DDRVC7-H-CT-3-3	19106280	R290	50	1115x720x1488	1090x690	3	970	Included	7.797
		19108589	R455a	60				1005		8.332
	DDRVC7-H-CT-3-4	19106281	R290	50	1440x720x1488	1415x690	4	1200	Included	8.978
		19108590	R455a	60				1380		9.565
	SERVICE SIDE: SLIDING DOORS (S)									
	DDRVC7-S-CT-3-3	19106288	R290	50	1115x720x1476	1090x690	3	665	Included	7.185
		19108597	R455a	60				1005		7.397
	DDRVC7-S-CT-3-4	19106289	R290	50	1440x720x1476	1415x690	4	1200	Included	8.247
		19108598	R455a	60				1380		8.640
	SERVICE SIDE: WALL TYPE (W)									
	DDRVC7-W-CT-3-2	19106296	R290	50	790x720x1488	765x690	2	545	Included	6.044
		19108605	R290	60						6.236
	DDRVC7-W-CT-3-3	19106297	R290	50	1115x720x1488	1090x690	3	810	Included	6.803
		19108606	R455a	60				1005		7.167
	DDRVC7-W-CT-3-4	19106298	R290	50	1440x720x1488	1415x690	4	1000	Included	7.910
		19108607	R455a	60				1380		8.301

Check remote versions at the end of the chapter.



Client side: **CLAPETS (CP)**

	MODEL	CODE	GAS	HZ	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	COLD GROUP	€
3 LEVELS	SERVICE SIDE: SWING DOORS (H)									
	DDRVC7-H-CP-3-2	19106282	R290	50/60	790x720x1488	765x690	2	665	Included	7.429
	DDRVC7-H-CP-3-3	19106283	R290	50	1115x720x1488	1090x690	3	970	Included	8.371
		19108592	R455a	60				1005		9.027
	DDRVC7-H-CP-3-4	19106284	R290	50	1440x720x1488	1415x690	4	1200	Included	9.265
		19108593	R455a	60				1380		10.083
	SERVICE SIDE: SLIDING DOORS (S)									
	DDRVC7-S-CP-3-3	19106290	R290	50	1115x720x1476	1090x690	3	665	Included	7.701
		19108599	R455a	60				1005		8.305
	DDRVC7-S-CP-3-4	19106291	R290	50	1440x720x1476	1415x690	4	1200	Included	8.590
		19108600	R455a	60				1380		9.264
	DDRVC7-S-CP-3-5	19106292	R290	50	1765x720x1476	1740x690	5	1250	Included	9.425
		19108601	R455a	60				1260		9.887
	SERVICE SIDE: WALL TYPE (W)									
	DDRVC7-W-CP-3-2	19106299	R290	50	790x720x1488	765x690	2	545	Included	6.350
		19108608	R290	60						6.442
	DDRVC7-W-CP-3-3	19106300	R290	50	1115x720x1488	1090x690	3	810	Included	7.235
		19108609	R455a	60				1005		7.462
	DDRVC7-W-CP-3-4	19106301	R290	50	1440x720x1488	1415x690	4	1000	Included	8.383
		19108610	R455a	60				1380		8.608



Client side: **CLOSED (CL)**

	MODEL	CODE	GAS	HZ	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	COLD GROUP	€
3 LEVELS	SERVICE SIDE: SWING DOORS (H)									
	DDRVC7-H-CL-3-2	19106285	R290	50/60	790x720x1488	765x690	2	410	Included	7.193
	DDRVC7-H-CL-3-3	19106286	R290	50/60	1115x720x1488	1090x690	3	470	Included	7.853
	DDRVC7-H-CL-3-4	19106287	R290	50	1440x720x1488	1415x690	4	650	Included	8.617
		19108596		60						9.111
	SERVICE SIDE: SLIDING DOORS (S)									
	DDRVC7-S-CL-3-3	19106293	R290	50/60	1115x720x1476	1090x690	3	470	Included	7.166
	DDRVC7-S-CL-3-4	19106294	R290	50	1440x720x1476	1415x690	4	650	Included	7.795
		19108603		60						8.542
	DDRVC7-S-CL-3-5	19106295	R290	50	1765x720x1476	1740x690	5	725	Included	8.874
		19108604		60						9.550
2 LEVELS	SERVICE SIDE: SLIDING DOORS (S)									
	DDRVC7-S-CL-2-3	19106302	R290	50/60	1115x720x1276	1090x690	3	390	Included	6.658
	DDRVC7-S-CL-2-4	19106303	R290	50/60	1440x720x1276	1415x690	4	550	Included	7.271
	DDRVC7-S-CL-2-5	19106304	R290	50	1765x720x1276	1740x690	5	675	Included	8.021
		19108613		60						8.871

INDEPENDENT CUBIC REFRIGERATED VITRINES

- Ventilated refrigeration system with high-performance electronic fans and large area evaporators.
- Evaporation tray, with Intelligent evaporation system of defrost water, as standard accesory.
- Sliding doors on the service side of the vitrine, to make easier product loading/replacement operations.
- Plastic front clapets to access the food on each shelf.
- Stainless steel shelves, without possibility of height adjustment.
- DDRVCO models: open base, which can be installed on any static refrigerated plate/well by means of supplied fittings.
- DDRVCC models: isolated flat base, to be installed as an independent element on any flat surface.
- Climate class: 3M1.
- Working temperatures: +2ºC/ +10ºC.



DDRVCO6-S-CP-4



DDRVCC6-S-CP-4

OPEN BASE			ISOLATED FLAT BASE								
MODEL	CODE	€	MODEL	CODE	€	GAS	HZ	DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	COLD GROUP
DDRVCO6-S-CP-3	19106305	5.838	DDRVCC6-S-CP-3	19106308	5.964	R290	50	1106x600x1188	3	910	Included
	19108614	5.838		19108617	5.964		60			850	
DDRVCO6-S-CP-4	19106306	6.269	DDRVCC6-S-CP-4	19106309	6.395	R290	50	1431x600x1188	4	1045	Included
	19108615	6.479		19108618	6.610	R455a	60			1305	
DDRVCO6-S-CP-5	19106307	6.521	DDRVCC6-S-CP-5	19106413	6.678	R290	50	1756x600x1188	5	1340	Included
	19108616	6.762		19108619	6.920	R455a	60			1650	

Check remote versions at the end of the chapter.

Cubic hot vitrines

TYPE F

General characteristics

- Specially designed to hold, display and serve hot food presented on plates or shallow GN 1/1 pans (e.g. hot appetizers, sandwiches, pies, pizza, etc.) keeping displayed 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 heaters attached to the bottom of the glass ceramic plate and shelf.
- Foodshields with light and heat by protected halogen lamps located over the glass ceramic plate and shelf (except in models with customer side closed).
- Two (2) or three (3) electronic thermostats, with digital display, to control and regulate the temperature on the glass ceramic plate and on the shelf(ves) separately, at the desired set point.
- Sliding doors on the service side of the display, to make easier product loading/replacement operations.
- Closed service side: tempered front glass window, firmly fixed by using anodized aluminum clamps which allows the glass to be folded for cleaning.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Working temperatures: +30ºC/ +100ºC in models with customer side opened and +30ºC/+80ºC in models with customer side closed.



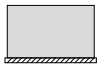
DDHVC7-S-3-4



DDHVC7-W-3-4



DDHVC7-S-CL-2-4

	MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	CAPACITY GN 1/1	CLIENT SIDE	POWER (W)	€
3 LEVELS	SERVICE SIDE: SLIDING DOORS (S)								
	DDHVC7-S-3-3	220-240V 1N~ 50/60Hz	19106311	1.115x720x952	1.090x690	3	Open	3.620	8.376
	DDHVC7-S-3-4	380-415V 3N~ 50/60Hz	19106312	1.440x720x952	1.415x690	4	Open	4.970	9.007
	DDHVC7-S-3-5	380-415V 3N~ 50/60Hz	19106313	1.765x720x952	1.740x690	5	Open	6.320	10.428
	SERVICE SIDE: WALL TYPE (W)								
	DDHVC7-W-3-3	220-240V 1N~ 50/60Hz	19106314	1.115x720x952	1.090x690	3	Open	3.620	8.138
	DDHVC7-W-3-4	380-415V 3N~ 50/60Hz	19106315	1.440x720x952	1.415x690	4	Open	4.970	8.770
	DDHVC7-W-3-5	380-415V 3N~ 50/60Hz	19106316	1.765x720x952	1.740x690	5	Open	6.320	10.193
2 LEVELS	SERVICE SIDE: SLIDING DOORS (S)								
	DDHVC7-S-CL-2-3	220-240V 1N~ 50/60Hz	19106317	1.115x720x742	1.090x690	3	Closed	1.965	6.992
	DDHVC7-S-CL-2-4	220-240V 1N~ 50/60Hz	19106318	1.440x720x742	1.415x690	4	Closed	2.710	7.608
	DDHVC7-S-CL-2-5	220-240V 1N~ 50/60Hz	19106319	1.765x720x742	1.740x690	5	Closed	3.465	8.574

Reserves

TYPE F

General characteristics

- Specifically designed to be installed under a worktop in order to hold chilled or hot products.
- Manufactured in stainless steel with a solid and robust structure.
- Cold reserves:
  - · With hinged doors or drawers, to house containers or grills GN 2/1 or GN 1/1.
  - · Forced draft evaporator and removable pull-out/push-in magnetic door gasket, to keep maximum hygiene.
  - · Automatic evaporation system of defrost water as an accessory.
  - · Working temperatures: +0ºC/ +6ºC.
- Hot reserves:
  - · Double-wall sliding doors and forced air heating system.
  - · Working temperatures: +30ºC/ +90ºC.
- Electronic thermostat, with digital display, to control and regulate the temperature at the desired set point.
- 220-240V 1N~ 50/60Hz.



DDRC4-21 DD



DDRC5-22 HH



TMH4-714 SE

	MODEL	GAS	CODE	DIMENSIONS (mm)	CAPACITY GN	Nº OF DOORS	Nº OF DRAWERS	POWER (W)	CLIMATE CLASS	COLD GROUP	€
COLD RESERVE											
	DDRC4-12 D	R290	19105783	1.370x766x450	GN 2/1	1	-	150	4	Included	3.211
	DDRC4-22 DD	R290	19105784	1.763x766x450	GN 2/1	2	-	210	4	Included	4.381
	DDRC5-12 D	R290	19105785	1.145x766x586	GN 2/1	1	-	165	4	Included	3.920
	DDRC5-22 DD	R290	19105786	1.763x766x586	GN 2/1	2	-	270	4	Included	4.686
	DDRC5-12 H	R290	19105787	1.145x766x586	GN 2/1	-	2	165	4	Included	4.557
	DDRC5-22 HH	R290	19105788	1.763x766x586	GN 2/1	-	4	270	4	Included	5.820
	DDRC4-21 DD	R290	19105795	1.370x676x450	GN 1/1	2	-	155	4	Included	4.028
	DDRC4-31 DDD	R290	19105796	1.763x676x450	GN 1/1	3	-	160	4	Included	4.572
	DDRC5-21 DD	R290	19105797	1.370x676x586	GN 1/1	2	-	165	4	Included	4.232
	DDRC5-31 DDD	R290	19105798	1.763x676x586	GN 1/1	3	-	275	4	Included	5.110
	DDRC5-21 HH	R290	19105799	1.370x676x586	GN 1/1	-	4	165	4	Included	5.189
	DDRC5-31 HHH	R290	19105800	1.763x676x586	GN 1/1	-	6	275	4	Included	6.547

Check remote versions at the end of the chapter.

	MODEL	CODE	DIMENSIONS (mm)	POWER (W)	€
HOT RESERVE					
	TMH4-712 SE	19105725	1.196x685x450	1.450	2.097
	TMH4-714 SE	19105726	1.395x685x450	1450	2.185
	TMH4-716 SE	19105727	1.596x685x450	1.450	2.426
	TMH4-718 SE	19105728	1.796x685x450	2.470	2.640
	TMH4-720 SE	19105729	1.996x685x450	2.470	2.854
	TMH6-712 SE	19105730	1.196x685x610	1.450	2.255
	TMH6-714 SE	19105731	1.396x685x610	1.450	2.438
	TMH6-716 SE	19105732	1.596x685x610	2.470	2.687
	TMH6-718 SE	19105733	1.796x685x610	2.470	2.791
	TMH6-720 SE	19105734	1.996x685x610	2.870	3.058
COMMON ACCESORIES					
	KPSR	19056083	Set of 4 legs (height 150 mm)		161

Dispensers

General characteristics

TYPE F

- Specially designed to store and serve neutral and hot plates and ware-washing baskets.
- Made of stainless steel.
- Special system with steel springs, keeping the plates at a constant level for easy service.
- Easy to place and remove.


IDPN-28


IDPC-28 + ITDP-28


IDCN-55

	MODEL	HZ	CODE	DIMENSIONS (mm)	CUT-OUT DIAMETER (mm)	Ø PLATES (mm)	PLATE CAPACITY	MAXIMUM LOAD (KG)	POWER (W)	€
NEUTRAL PLATE DISPENSER										
	IDPN-28	-	19046408	391x730	Ø375	de 180 a 280	40/45	45	-	547
	IDPN-34	-	19043371	451x730	Ø434	de 240 a 340	40/45	45	-	678
HOT PLATE DISPENSER										
	IDPC-28	50/60	19043372	420x730	Ø407	de 180 a 280	40/45	45	480	1.219
	IDPC-34	50/60	19043373	480x730	Ø466	de 240 a 340	40/45	45	480	1.321

	MODEL	CODE	DIMENSIONS (mm)	DISPENSER	Ø PLATES (mm)	€
COVER FOR PLATE DISPENSER						
	ITDP-28	19043374	Ø400x60	IDPC-28 - IDPN-28	de 180 a 280	112
	ITDP-34	19043375	Ø400x60	IDPC-34 - IDPN-34	de 240 a 340	116

	MODEL	CODE	DIMENSIONS (mm)	CUT-OUT DIMENSIONS (mm)	BASKETS (mm)	BASKET CAPACITY (110MM HEIGHT)	MAXIMUM LOAD (KG)	€
BASKET DISPENSER								
	IDCN-55	19043376	600x640x710	535x610	500 x 500	5/6	120	1.249

Accesories


DDAES


EV-KIT-450


OF-PAN

PAL-DROPIN


IPCTI/C

	MODEL	HZ	CODE	DIMENSIONS (mm)	DESCRIPTION	POWER (W)	€
EVAPORATION KIT DEFROST WATER							
	DDAES	50/60	19105737	274x74x74	Static refrigeration and cold reserves	100	139
	EV-KIT-450	50/60	19046595	400x170x65	Ventilated wells, closed (CL) vitrines and 2-3 GN 1/1 vitrines with textile curtains (CT) or clapets (CP)	450	212
	EV-KIT-900	50/60	19046596	400x170x65	4-5 GN 1/1 vitrines with textile curtains (CT) or clapets (CP)	900	312
OVERFLOW PAN DEFROST WATER							
	OF-PAN		19046598	GN 1/1 (height 65mm)	All refrigerated drop-in elements		165
TOOL TO LIFT DROP-IN							
	PAL-DROPIN		19046641	-	All refrigerated drop-in elements		165
DIGITAL THERMOMETER KIT							
	IPCIC	50/60	19053060	132x84x70	Switch	1	65
	DDATC	50/60	19105738	132x84x70	Cold thermometer	1	113
	DDATCS	50/60	19105739	132x84x70	Cold thermometer + switch	1	131
	DDATH	50/60	19105740	132x84x70	Hot thermometer	1	127
	DDATHS	50/60	19105741	132x84x70	Hot thermometer + switch	1	131

Remote codes

Static plates and wells

MODEL	CODE	HZ	CAPACITY GN 1/1	€
1 LEVEL PLATE				
DDCSP6-2-R	19105752	50/60	2	1.353
DDCSP6-3-R	19105753	50/60	3	1.571
DDCSP6-4-R	19105754	50/60	4	1.748
DDCSP6-5-R	19105755	50/60	5	2.218
DDCSP6-6-R	19105756	50/60	6	2.370
2 LEVELS PLATE				
DDCS2P6-3-R	19105971	50/60	3	1.891
DDCS2P6-4-R	19105761	50/60	4	2.373
DDCS2P6-5-R	19105762	50/60	5	2.493
STATIC 80 mm WELL				
DDCSB6-80-3-R	19105766	50/60	3	1.955
DDCSB6-80-4-R	19105767	50/60	4	2.155
DDCSB6-80-5-R	19105768	50/60	5	2.373
STATIC 160 mm WELL				
DDCSB6-160-2-R	19105774	50/60	2	1.843
DDCSB6-160-3-R	19105775	50/60	3	1.981
DDCSB6-160-4-R	19105776	50/60	4	2.172
DDCSB6-160-5-R	19105777	50/60	5	2.380
DDCSB6-160-6-R	19105778	50/60	6	2.532
FRESH PRODUCT SHOWCASE WELL				
DDCE6-80-1-R	19105781	50/60	1	2.337
DDCE6-80-2-R	19105782	50/60	2	2.594

Undercounter plate

MODEL	CODE	HZ	CAPACITY GN 1/1	€
FPBCF-2-R	19092133	50/60	2	1.345
FPBCF-3-R	19092134	50/60	3	1.461
FPBCF-4-R	19092135	50/60	4	1.595
FPBCF-5-R	19092136	50/60	5	1.846
FPBCF-6-R	19092137	50/60	6	1.968

Ventilated well

MODEL	CODE	HZ	CAPACITY GN 1/1	€
FCRV7-2-R	19091739	50/60	2	2.738
FCRV7-3-R	19091740	50/60	3	2.943
FCRV7-4-R	19091741	50/60	4	3.269
FCRV7-5-R	19091742	50/60	5	3.810
FCRV7-6-R	19091743	50/60	6	4.272

Well for frozen products

MODEL	CODE	HZ	CAPACITY 360X165	€
DDCF6-4-R	19106274	50/60	4	1.996

Cold-hot mixed elements

MODEL	CODE	HZ	CAPACITY GN 1/1	€
MIXED WHITE GLASS CERAMIC PLATE				
FPRV6-2-W-R	19092276	50/60	2	6.986
FPRV6-3-W-R	19092277	50/60	3	8.161
MIXED STAINLESS STEEL PLATE				
FPRSS6-2-R	19092280	50/60	2	6.805
FPRSS6-3-R	19092281	50/60	3	7.516

Options

	DESCRIPTION	ABBREVIATION	€
	G type plug	CI	17

TYPE F

Cubic refrigerated vitrines with ventilated well

Client side: **TEXTILE CURTAIN (CT)**

	MODEL	CODE	HZ	CAPACITY GN 1/1	€
3 LEVELS	SERVICE SIDE: SWING DOORS (H)				
	DDRVC7-H-CT-3-2-R	19107534	50/60	2	6.395
	DDRVC7-H-CT-3-3-R	19107535	50/60	3	6.843
	DDRVC7-H-CT-3-4-R	19107536	50/60	4	7.626
	SERVICE SIDE: SLIDING DOORS (S)				
	DDRVC7-S-CT-3-3-R	19107537	50/60	3	6.387
	DDRVC7-S-CT-3-4-R	19107538	50/60	4	7.094
	SERVICE SIDE: WALL TYPE (W)				
	DDRVC7-W-CT-3-2-R	19107539	50/60	2	5.342
	DDRVC7-W-CT-3-3-R	19107541	50/60	3	6.096
	DDRVC7-W-CT-3-4-R	19107542	50/60	4	6.947

Client side: **CLAPETS (CP)**

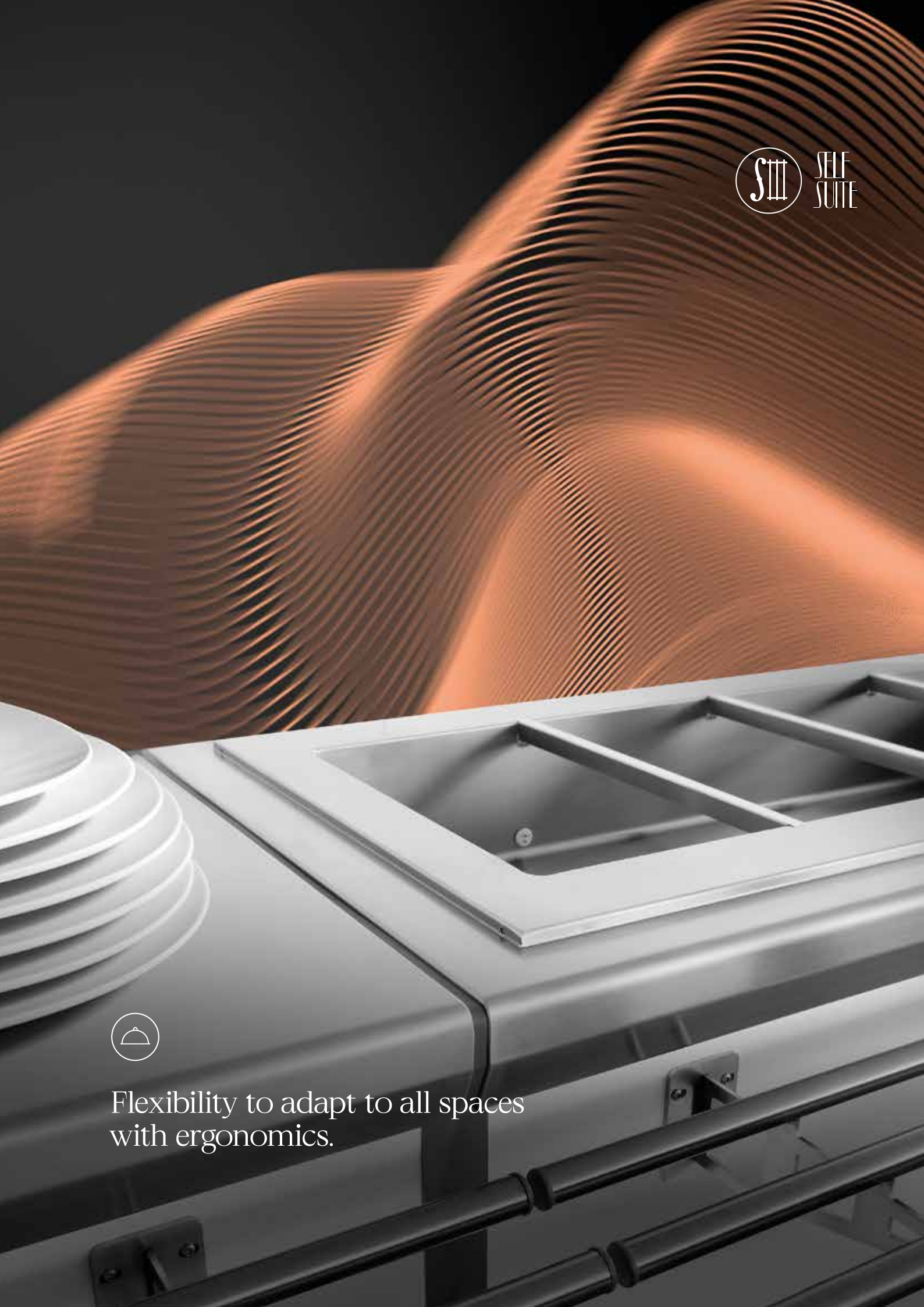
	MODEL	CODE	HZ	CAPACITY GN 1/1	€
3 LEVELS	SERVICE SIDE: SWING DOORS (H)				
	DDRVC7-H-CP-3-2-R	19107543	50/60	2	6.630
	DDRVC7-H-CP-3-3-R	19107544	50/60	3	7.487
	DDRVC7-H-CP-3-4-R	19107545	50/60	4	8.154
	SERVICE SIDE: SLIDING DOORS (S)				
	DDRVC7-S-CP-3-3-R	19107546	50/60	3	7.048
	DDRVC7-S-CP-3-4-R	19107547	50/60	4	7.755
	DDRVC7-S-CP-3-5-R	19107548	50/60	5	8.542
	SERVICE SIDE: WALL TYPE (W)				
	DDRVC7-W-CP-3-2-R	19107549	50/60	2	5.569
	DDRVC7-W-CP-3-3-R	19107550	50/60	3	6.408
	DDRVC7-W-CP-3-4-R	19107551	50/60	4	7.202

CLIENT SIDE: CLOSED (CL)

	MODEL	CODE	HZ	CAPACITY GN 1/1	€
3 LEVELS	SERVICE SIDE: SWING DOORS (H)				
	DDRVC7-H-CL-3-2-R	19107552	50/60	2	6.474
	DDRVC7-H-CL-3-3-R	19107553	50/60	3	6.944
	DDRVC7-H-CL-3-4-R	19107554	50/60	4	7.754
	SERVICE SIDE: SLIDING DOORS (S)				
	DDRVC7-S-CL-3-3-R	19107555	50/60	3	6.127
	DDRVC7-S-CL-3-4-R	19107556	50/60	4	7.112
	DDRVC7-S-CL-3-5-R	19107557	50/60	5	7.859
2 LEVELS	SERVICE SIDE: SLIDING DOORS (S)				
	DDRVC7-S-CL-2-3-R	19107558	50/60	3	5.859
	DDRVC7-S-CL-2-4-R	19107559	50/60	4	6.416
	DDRVC7-S-CL-2-5-R	19107560	50/60	5	7.262

Cold reserve

MODEL	CODE	HZ	CAPACITY GN	Nº OF DOORS	Nº OF DRAWERS	€
DDRC4-12 D-R	19105789	50/60	GN 2/1	1		2.891
DDRC4-22 DD-R	19105790	50/60	GN 2/1	2		4.055
DDRC5-12 D-R	19105791	50/60	GN 2/1	1		3.541
DDRC5-22 DD-R	19105792	50/60	GN 2/1	2		4.308
DDRC5-12 H-R	19105793	50/60	GN 2/1		2	3.669
DDRC5-22 HH-R	19105794	50/60	GN 2/1		4	5.341
DDRC4-21 DD-R	19105801	50/60	GN 1/1	2		3.329
DDRC4-31 DDD-R	19105802	50/60	GN 1/1	3		4.239
DDRC5-21 DD-R	19105803	50/60	GN 1/1	2		3.864
DDRC5-31 DDD-R	19105804	50/60	GN 1/1	3		4.239
DDRC5-21 HH-R	19105805	50/60	GN 1/1		4	4.706
DDRC5-31 HHH-R	19105806	50/60	GN 1/1		6	6.121



Flexibility to adapt to all spaces
with ergonomics.

Self Service

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Dispensers

General characteristics

- Dispensers specially designed to store and distribute serving trays, cutlery pieces, bread rolls and / or glasses.
- Manufactured with a sturdy, high-quality, stainless steel structure.
- Dispensers over a base.
- 400 mm height, 1,5 mm thickness stainless steel worktop in satin finish.
- Front panels in water-resistant medium density fibreboard (MDF).
- Facade decoration with laminated panels to be chosen from 16 basic colors. Four (4) decorated sides.
- Decoration facade at 150 mm from the ground.



SS-77



D-R-313



D-R-613/2



DV-R-62



DVCP-R-6

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	TRAY CAPACITY	CUTLERY CAPACITY	BREAD ROLL CAPACITY	GLASS CAPACITY (Ø80 mm // Ø75mm)	BRACKET	€
TRAY DISPENSER										
	SS-77	18001483	798x780x400	2 Columns	160	-	-	-	-	1.295
	SS-147	18001484	1.450x780x400	4 Columns	320	-	-	-	-	1.631
TRAY AND CUTLERY DISPENSER OVER A BASE										
	D-R-313	18003180	798x780x1.514	3 GN 1/3 -150mm	160	150	-	-	Rectangular	1.990
	D-R-613	18003190	1.450x780x1.514	6 GN 1/3 -150mm	320	300	-	-	Rectangular	2.664
TRAY, CUTLERY AND BREAD DISPENSER OVER A BASE										
	D-R-313/2	18003191	798x780x1.514	3 GN 1/3 - 150mm + 1 GN 2/1- 200mm	160	150	120	-	Rectangular	2.276
	D-R-613/2	18003192	1.450x780x1.514	6 GN 1/3 - 150mm + 2 GN 2/1- 200mm	320	300	240	-	Rectangular	3.077
GLASS DISPENSER OVER A BASE										
	DV-R-6	18003193	798x780x1.569	6 glass levels	-	-	-	324/360	Rectangular	2.689
	DV-R-62	18003196	1.450x780x1.569	2x6 glass levels	-	-	-	648/720	Rectangular	4.458
TRAY, CUTLERY, BREAD AND GLASS DISPENSER OVER A BASE										
	DVCP-R-6	18003199	1.450x780x1.569	3 GN 1/3 - 150 mm + 1 GN 2/1 - 200 mm + 6 glass levels	160	150	120	324/360	Rectangular	4.323



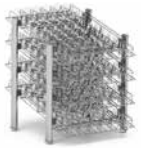
DC-R-2



DP-R-1



DCP-R



DV-R-4 SB

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	CUTLERY CAPACITY	BREAD ROLL CAPACITY	GLASS CAPACITY (Ø80 mm // Ø75mm)	BRACKET	€
CUTLERY DISPENSER OVER NEUTRAL ELEMENT									
	DC-R-1	19071811	696x345x536	3 GN 1/3 - 150 mm	150	-	-	Rectangular	493
	DC-R-2	19071812	696x345x658	6 GN 1/3 - 150 mm	300	-	-	Rectangular	773
BREAD DISPENSER OVER NEUTRAL ELEMENT									
	DP-R-1	19071813	696x667x600	1 GN 2/1 - 200 mm	-	120	-	Rectangular	518
	DP-R-2	19071814	696x667x725	2 GN 2/1 - 200 mm	-	240	-	Rectangular	839
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	825
GLASS DISPENSER OVER NEUTRAL ELEMENT									
	DV-R-4 SB	19071816	696x745x829	4 glass levels	-	-	216/240	Rectangular	1.190

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.
- Facade decoration with laminated panels to be chosen from 16 basic colors.
- Front panels in water-resistant medium density fibreboard (MDF).
- Decoration facade at 150 mm from the ground.
- Plinths, end of line decoration or any other accessories should be requested separately and are supplied disassembled.



SM-4



SA-I-45



SA-E-90

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	CAPACITY GN 1/1	€
NEUTRAL ELEMENT						
	SM-450	18001494	450x850x900	Closed without neutral reserve	-	1.786
	SM-2	18001495	950x850x900	Open / neutral reserve	2	2.136
	SM-3	18001496	1.375x850x900	Open / neutral reserve	3	2.598
	SM-4	18001497	1.600x850x900	Open / neutral reserve	4	3.003
	SM-5	18001498	1.985x850x900	Open / neutral reserve	5	3.582
	SM-6	18001499	2.335x850x900	Open / neutral reserve	6	3.852
	SM-3-P	18001500	1.375x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	3	2.970
	SM-4-P	18001501	1.600x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	4	3.473
	SM-5-P	18001502	1.985x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	5	4.085
	SM-6-P	18001503	2.335x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	6	4.738
CORNER ELEMENT						
	SA-I-90	18001504	1.141x1.141x900	90° internal angle. Open / neutral reserve	-	1.877
	SA-I-45	18001505	850x850x900	45° internal angle. Open / neutral reserve	-	1.882
	SA-E-90	18001506	935x935x900	90° external angle. Without neutral reserve	-	2.624
	SA-E-45	18001507	850x850x900	45° external angle. Without neutral reserve	-	2.017



SMC-12-D



SMC-8-F



DAC-95



DPAN-95

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€
CASH REGISTER ELEMENT					
	SMC-12-D	18001514	1.375x850x900	Cash register element with side arm to the right	2.661
	SMC-12-I	18001516	1.375x850x900	Cash register element with side arm to the left	2.661
	SMC-6-D	18001519	605x850x900	Cash register element without side arm (cash register to the right)	2.498
	SMC-6-I	18001520	605x850x900	Cash register element without side arm (cash register to the left)	2.498
	SMC-8-F	18001521	800x850x900	Cash register element without side arm (cash register facing public)	2.564

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€
FACADE ELEMENT					
	F-5	18001720	550x215x900	Facade element= 550 mm	1.459

	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	-	3.501
	DAC-95	18001509	950x850x900	2 plate columns - heated	80-90	-	45 per column	960	4.750
GLASS BASKET DISPENSER									
	DPAN-95	18001510	950x850x900	5/6 glass baskets	-	200 // 265	120	-	3.680

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 to be chosen from 16 basic colors.
- 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.



DSCSP-CR-4

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	WELL DEPTH (mm)	CAPACITY GN 1/1	RESERVE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
STATIC REFRIGERATED PLATE ELEMENT												
	DSCSP-SR-3	R290	50/60	18007711	1.375x850x900	-	3	Open / neutral reserve	215	4	Included	4.650
	DSCSP-SR-4	R290	50/60	18007712	1.600x850x900	-	4	Open / neutral reserve	225	4	Included	4.987
	DSCSP-SR-5	R290	50/60	18007713	1.985x850x900	-	5	Open / neutral reserve	305	4	Included	5.939
	DSCSP-SR-6	R290	50/60	18007714	2.335x850x900	-	6	Open / neutral reserve	330	4	Included	6.566
	DSCSP-CR-3	R290	50/60	18007715	1.375x850x900	-	3	1 x GN2/1 refrigerated reserve	380	4	Included	6.585
	DSCSP-CR-4	R290	50/60	18007716	1.600x850x900	-	4	1 x GN2/1 refrigerated reserve	390	4	Included	6.738
	DSCSP-CR-5	R290	50/60	18007717	1.985x850x900	-	5	2 x GN2/1 refrigerated reserve	575	4	Included	8.349
	DSCSP-CR-6	R290	50/60	18007718	2.335x850x900	-	6	2 x GN2/1 refrigerated reserve	600	4	Included	8.975



FSCV-SR-4



FSCR-4 + SP-70



FSCV-4 + SP-70

	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	1.375x850x900	35- 82-120	3	Open / neutral reserve	375	4	Included	6.303
	FSCV-SR-4	R290	50/60	18004637	1.600x850x900	35- 82-120	4	Open / neutral reserve	380	4	Included	6.780
	FSCV-SR-5	R290	50	18004638	1.985x850x900	35- 82-120	5	Open / neutral reserve	485	4	Included	7.579
	FSCV-SR-6	R290	50	18004639	2.335x850x900	35- 82-120	6	Open / neutral reserve	510	4	Included	8.226
	FSCV-CR-3	R290	50/60	18004640	1.375x850x900	35- 82-120	3	1 x GN2/1 refrigerated reserve	525	4	Included	8.173
	FSCV-CR-4	R290	50/60	18004641	1.600x850x900	35- 82-120	4	1 x GN2/1 refrigerated reserve	530	4	Included	8.630
	FSCV-CR-5	R290	50	18004642	1.985x850x900	35- 82-120	5	2 x GN2/1 refrigerated reserve	695	4	Included	9.926
	FSCV-CR-6	R290	50	18004643	2.335x850x900	35- 82-120	6	2 x GN2/1 refrigerated reserve	720	4	Included	10.613
ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT												
	FSCR-3	R290	50/60	18004684	1.265x875x900	80	3	-	215	4	Included	5.958
	FSCR-4	R290	50/60	18004685	1.590x875x900	80	4	-	225	4	Included	6.316
	FSCR-5	R290	50/60	18004686	1.975x875x900	80	5	-	305	4	Included	7.124
	FSCR-6	R290	50/60	18004687	2.325x875x900	80	6	-	330	4	Included	7.572
ISLAND-TYPE VENTILATED REFRIGERATED WELL ELEMENT												
	FSCV-3	R290	50/60	18004688	1.265x875x900	35- 82-120	3	-	375	4	Included	7.170
	FSCV-4	R290	50/60	18004689	1.590x875x900	35- 82-120	4	-	380	4	Included	7.781
	FSCV-5	R290	50	18004690	1.975x875x900	35- 82-120	5	-	485	4	Included	8.698
	FSCV-6	R290	50	18004691	2.325x875x900	35- 82-120	6	-	510	4	Included	9.505

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 to be chosen from 16 basic colors.
- Decoration facade at 150 mm from the ground.
- Glass ceramic top 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.
- 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.



SV-SR-4

	MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	POWER(W)	€
GLASS CERAMIC PLATE HOT ELEMENT								
	SV-SR-2	230V 1N 50/60	18001658	950x850x900	2	Open / neutral reserve	905	4.127
	SV-SR-3	230V 1N 50/60	18001610	1.375x850x900	3	Open / neutral reserve	1355	4.449
	SV-SR-4	230V 1N 50/60	18001611	1.600x850x900	4	Open / neutral reserve	1805	4.860
	SV-SR-5	230V 1N 50/60	18001612	1.985x850x900	5	Open / neutral reserve	2255	5.889
	SV-SR-6	230V 1N 50/60	18001613	2.335x850x900	6	Open / neutral reserve	2710	6.254
	SV-CR-3	230V 1N 50/60	18001614	1.375x850x900	3	Hot reserve	2805	6.031
	SV-CR-4	230V 1N 50/60	18001615	1.600x850x900	4	Hot reserve	3255	6.557
	SV-CR-5	400V 3N 50/60	18001616	1.985x850x900	5	Hot reserve	4275	8.260
	SV-CR-6	400V 3N 50/60	18001617	2.335x850x900	6	Hot reserve	5710	8.817



SBM-SR-4



DSHV-SR-4



SV-4 + SP-70

	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	1.510	4.104
	SBM-SR-3	230V 1N 50/60	18001619	1.375x850x900	190	3	Open / neutral reserve	2.005	4.261
	SBM-SR-4	230V 1N 50/60	18001620	1.600x850x900	190	4	Open / neutral reserve	2.510	4.986
	SBM-SR-5	230V 1N 50/60	18001621	1.985x850x900	190	5	Open / neutral reserve	3.030	5.120
	SBM-SR-6	230V 1N 50/60	18001622	2.335x850x900	190	6	Open / neutral reserve	3.555	6.437
	SBM-CR-3	230V 1N 50/60	18001623	1.375x850x900	190	3	Hot reserve	2.905	5.405
	SBM-CR-4	230V 1N 50/60	18001624	1.600x850x900	190	4	Hot reserve	3.360	6.409
	SBM-CR-5	400V 3N 50/60	18001625	1.985x850x900	190	5	Hot reserve	4.480	6.758
	SBM-CR-6	400V 3N 50/60	18001626	2.335x850x900	190	6	Hot reserve	5.245	8.334
DRY BAIN MARIE HOT ELEMENT									
	DSHV-SR-3	230V 1N 50/60	18007737	1.375x850x900	234	3	Open / neutral reserve	1.250	4.147
	DSHV-SR-4	230V 1N 50/60	18007738	1.600x850x900	234	4	Open / neutral reserve	1.250	4.854
	DSHV-SR-5	230V 1N 50/60	18007739	1.985x850x900	234	5	Open / neutral reserve	2.050	6.135
	DSHV-SR-6	230V 1N 50/60	18007741	2.335x850x900	234	6	Open / neutral reserve	2.050	6.933
	DSHV-CR-3	230V 1N 50/60	18007742	1.375x850x900	234	3	Hot reserve	2.100	5.260
	DSHV-CR-4	230V 1N 50/60	18007743	1.600x850x900	234	4	Hot reserve	2.100	6.277
	DSHV-CR-5	230V 1N 50/60	18007744	1.985x850x900	234	5	Hot reserve	3.500	7.773
	DSHV-CR-6	400V 3N 50/60	18007745	2.335x850x900	234	6	Hot reserve	3.740	8.832
ISLAND-TYPE GLASS CERAMIC PLATE HOT ELEMENT									
	SV-3	230V 1N 50/60	18001643	1.265x875x900	-	3	-	1.355	5.092
	SV-4	230V 1N 50/60	18001644	1.590x875x900	-	4	-	1.805	5.602
	SV-5	230V 1N 50/60	18001645	1.975x850x900	-	5	-	2.255	6.327
	SV-6	230V 1N 50/60	18001646	2.325x875x900	-	6	-	2.710	6.788

3-level cubic refrigerated ventilated vitrines

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 to be chosen from 16 basic colors.
- 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.
- 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.



DSRVC-H-SR-CT-3-4



DSRVC-S-CR-CT-3-4

Client side: **TEXTILE CURTAIN (CT)**

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
SERVICE SIDE: SWING DOORS (H)											
DSRVC-H-SR-CT-3-3	R290	50	18007719	1.375x850x1.722	3	Open / Neutral reserve	Textile curtain	970	3M2	Included	11.221
DSRVC-H-SR-CT-3-4	R290	50	18007721	1.600x850x1.722	4	Open / Neutral reserve	Textile curtain	1.200	3M2	Included	12.172
DSRVC-H-CR-CT-3-3	R290	50	18007724	1.375x850x1.722	3	1 GN2/1 refrigerated reserve	Textile curtain	1.120	3M2	Included	13.196
DSRVC-H-CR-CT-3-4	R290	50	18007725	1.600x850x1.722	4	1 GN2/1 refrigerated reserve	Textile curtain	1.350	3M2	Included	14.143
SERVICE SIDE: SLIDING DOORS (S)											
DSRVC-S-SR-CT-3-3	R290	50	18007728	1.375x850x1.710	3	Open / Neutral reserve	Textile curtain	665	3M2	Included	10.626
DSRVC-S-SR-CT-3-4	R290	50	18007729	1.600x850x1.710	4	Open / Neutral reserve	Textile curtain	1.200	3M2	Included	11.641
DSRVC-S-CR-CT-3-3	R290	50	18007732	1.375x850x1.710	3	1 GN2/1 refrigerated reserve	Textile curtain	815	3M2	Included	12.601
DSRVC-S-CR-CT-3-4	R290	50	18007733	1.600x850x1.710	4	1 GN2/1 refrigerated reserve	Textile curtain	1.350	3M2	Included	13.613

Client side: **CLAPETS (CP)**

MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	POWER (W)	CLIMATE CLASS	COLD GROUP	€
SERVICE SIDE: SWING DOORS (H)											
DSRVC-H-SR-CP-3-3	R290	50	18007722	1.375x850x1.722	3	Open / Neutral reserve	Clapets	970	3M1	Included	11.777
DSRVC-H-SR-CP-3-4	R290	50	18007723	1.600x850x1.722	4	Open / Neutral reserve	Clapets	1.200	3M1	Included	12.858
DSRVC-H-CR-CP-3-3	R290	50	18007726	1.375x850x1.722	3	1 GN2/1 refrigerated reserve	Clapets	1.120	3M1	Included	13.752
DSRVC-H-CR-CP-3-4	R290	50	18007727	1.600x850x1.722	4	1 GN2/1 refrigerated reserve	Clapets	1.350	3M1	Included	14.830
SERVICE SIDE: SLIDING DOORS (S)											
DSRVC-S-SR-CP-3-3	R290	50	18007730	1.375x850x1.710	3	Open / Neutral reserve	Clapets	665	3M1	Included	11.127
DSRVC-S-SR-CP-3-4	R290	50	18007731	1.600x850x1.710	4	Open / Neutral reserve	Clapets	1.200	3M1	Included	12.203
DSRVC-S-CR-CP-3-3	R290	50	18007734	1.375x850x1.710	3	1 GN2/1 refrigerated reserve	Clapets	815	3M1	Included	13.102
DSRVC-S-CR-CP-3-4	R290	50	18007736	1.600x850x1.710	4	1 GN2/1 refrigerated reserve	Clapets	1.350	3M1	Included	14.175

Cubic hot vitrines

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 to be chosen from 16 basic colors.
- 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 shelves.
- Foodshields with light and heat by protected halogen lamps located over the glass ceramic plate and shelves.
- Three (3) electronic thermostats, with digital display, to control and regulate the temperature on the glass ceramic plate and on the shelves separately, at the desired set point.
- 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.



DSHVC-S-SR-3-4



DSHVC-S-CR-3-4

	MODEL	VOLTAGE AND FREQUENCY (HZ)	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	RESERVE	CUSTOMER SIDE	POWER (W)	€
CUBIC HOT GLASS CERAMIC DISPLAY									
	DSHVC-S-SR-3-3	400V 3N 50/60	18007746	1.375x850x1.717	3	Open / neutral reserve	Open	3.620	11.412
	DSHVC-S-SR-3-4	400V 3N 50/60	18007747	1.600x850x1.717	4	Open / neutral reserve	Open	4.970	12.287
	DSHVC-S-SR-3-5	400V 3N 50/60	18007748	1.925x850x1.717	5	Open / neutral reserve	Open	6.320	13.949
	DSHVC-S-CR-3-3	400V 3N 50/60	18007749	1.375x850x1.717	3	Hot reserve	Open	5.070	13.036
	DSHVC-S-CR-3-4	400V 3N 50/60	18007750	1.600x850x1.717	4	Hot reserve	Open	6.420	14.026
	DSHVC-S-CR-3-5	400V 3N 50/60	18007751	1.925x850x1.717	5	Hot reserve	Open	8.790	16.209

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 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.



DSFS-R-4



DSFLS-R-4



DSFHS-R-4



DSFCS-R-4

	MODEL	HZ	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	FUNCTION	TYPE	BRACKET	POWER (W)	€
NEUTRAL FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	DSFS-R-2	-	19106268	764x540x446	2	Neutral	Stainless steel shelf	Rectangular	-	639
	DSFS-R-3	-	19106269	1.089x540x446	3	Neutral	Stainless steel shelf	Rectangular	-	702
	DSFS-R-4	-	19106270	1.414x540x446	4	Neutral	Stainless steel shelf	Rectangular	-	759
	DSFS-R-5	-	19106271	1.739x540x446	5	Neutral	Stainless steel shelf	Rectangular	-	874
	DSFS-R-6	-	19106272	2.064x540x446	6	Neutral	Stainless steel shelf	Rectangular	-	995
LIGHT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	DSFLS-R-2	50/60	19106253	764x540x446	2	Light	Stainless steel shelf	Rectangular	15	935
	DSFLS-R-3	50/60	19106254	1.089x540x446	3	Light	Stainless steel shelf	Rectangular	25	1.014
	DSFLS-R-4	50/60	19106255	1.414x540x446	4	Light	Stainless steel shelf	Rectangular	35	1.278
	DSFLS-R-5	50/60	19106256	1.739x540x446	5	Light	Stainless steel shelf	Rectangular	45	1.495
	DSFLS-R-6	50/60	19106257	2.064x540x446	6	Light	Stainless steel shelf	Rectangular	55	1.749
LIGHT AND HALOGEN HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	DSFHS-R-2	50/60	19106258	764x540x446	2	Light and heat	Stainless steel shelf	Rectangular	600	1.152
	DSFHS-R-3	50/60	19106259	1.089x540x446	3	Light and heat	Stainless steel shelf	Rectangular	900	1.271
	DSFHS-R-4	50/60	19106260	1.414x540x446	4	Light and heat	Stainless steel shelf	Rectangular	1.200	1.554
	DSFHS-R-5	50/60	19106261	1.739x540x446	5	Light and heat	Stainless steel shelf	Rectangular	1.500	1.810
	DSFHS-R-6	50/60	19106262	2.064x540x446	6	Light and heat	Stainless steel shelf	Rectangular	1.500	2.047
LIGHT AND CERAMIC HEAT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	DSFCS-R-2	50/60	19106263	764x540x446	2	Light and ceramic heat	Stainless steel shelf	Rectangular	650	1.441
	DSFCS-R-3	50/60	19106264	1.089x540x446	3	Light and ceramic heat	Stainless steel shelf	Rectangular	1.050	1.604
	DSFCS-R-4	50/60	19106265	1.414x540x446	4	Light and ceramic heat	Stainless steel shelf	Rectangular	1.450	1.930
	DSFCS-R-5	50/60	19106266	1.739x540x446	5	Light and ceramic heat	Stainless steel shelf	Rectangular	1.850	2.243
	DSFCS-R-6	50/60	19106267	2.064x540x446	6	Light and ceramic heat	Stainless steel shelf	Rectangular	1.850	2.478

Foodshields and glasses

See foodshields and glasses options in the Drop in section.



Accessories


ESN-4

ES-I-90


CJL-2


ITDP-28

Neutral elements accessories

MODEL	CODE	DIMENSIONS (MM)	DESCRIPTION	€
NEUTRAL ELEMENTS ACCESSORIES				
ESN-2	19037886	644x670	Height-adjustable shelf for SM-2	244
ESN-3	19037883	1.068x670	Height-adjustable shelf for SM-3	338
ESN-4	19037884	1.294x670	Height-adjustable shelf for SM-4	394
ESN-5	19037885	1.679x670	Height-adjustable shelf for SM-5	480
ESN-6	19042746	2.029x670	Height-adjustable shelf for SM-6	559
ESN-3-P	19070426	1.068x670	Height-adjustable shelf for SM-3-P	338
ESN-4-P	19070427	1.294x670	Height-adjustable shelf for SM-4-P	394
ESN-5-P	19070428	1.679x670	Height-adjustable shelf for SM-5-P	480
ESN-6-P	19070429	2.029x670	Height-adjustable shelf for SM-6-P	559
CORNER ELEMENTS ACCESSORIES				
ES-I-45	19037895	578x530	Height-adjustable shelf for SA-I-45	166
ES-I-90	19037894	1.162x591	Height-adjustable shelf for SA-I-90	247
CASH REGISTER ELEMENTS ACCESSORIES				
CJL-1	19046593	311x401x111	Drawer with lock for SMC-6-D, SMC-6-I, SMC-8-F	623
CJL-2	19046594	311x401x111	Drawer with lock for SMC-12-D, SMC-12-I, SMC-16	623
PLATE DISPENSERS ACCESSORIES				
ITDP-28	19043374	Ø 400x60	Lid covers for plate dispenser with Ø 280 mm	112


EV-KIT-450

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	-	224
ESF-4	19046586	759x670	Height-adjustable shelf for 4 GN 1/1	-	278
ESF-5/6	19046587	1.144x670	Height-adjustable shelf for 5 o 6 GN 1/1	-	364
SP-70	19043113	680x250x170	Stainless steel plate rack shelf for island-type elements	-	378
EVAPORATION KITS					
EV-KIT-450	19046595	400x170x65	Static refrigerated elements, ventilated refrigerated wells and 3GN 1/1 vitrines with textile curtain (CT) or clapets (CP).	450	212
EV-KIT-900	19046596	400x170x65	4 GN 1/1 vitrines with textile curtain (CT) or clapets (CP)	900	312

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 1/1 guides.	850	3.479
ICCB-6-3C	230V 1N 50-60	19043641	685x670x730	3 drawers. Capacity 3 GN 1/1 pans.	850	3.794
HOT ELEMENTS ACCESSORIES						
ESC-2	-	19046588	412x670	Height-adjustable shelf for 2 GN 1/1	-	236
ESC-3	-	19046589	837x670	Height-adjustable shelf for 3 GN 1/1	-	294
ESC-4	-	19046590	1.062x670	Height-adjustable shelf for 4 GN 1/1	-	349
ESC-5	-	19046591	1.447x670	Height-adjustable shelf for 5 GN 1/1	-	434
ESC-6	-	19046592	1.797x670	Height-adjustable shelf for 6 GN 1/1	-	514
SP-70	-	19043113	680x250x170	Stainless steel plate rack shelf for island-type elements	-	378



Z-3GN



DDATCS



DBFLI

	MODEL	CODE	APPLIES TO	€
	Z-SS-77-ISL	19046603	Dispenser over base 798 mm	309
	Z-SS-147-ISL	19046604	Dispenser over base 1450 mm	435
	Z-SM-450	19046605	SM-450	109
	Z-SM-450-LW	19046606	SM-450	163
	Z-SM-450-L2W	19046607	SM-450	217
	Z-SA-I-90	19046630	90° internal angle. Open / neutral reserve	125
	Z-SA-I-45	19046631	45° internal angle. Open / neutral reserve	93
	Z-SA-E-90	19046632	90° external angle. Without neutral reserve	143
	Z-SA-E-45	19046633	45° external angle. Without neutral reserve	103
	Z-F-5	19046608	F-5	90
	Z-F-5-LW	19046609	F-5	77
	Z-SMC-12 L2W	19070149	SMC-12-D, SMC-12-I	240
	Z-SMC-12 LWS	19070290	SMC-12-D, SMC-12-I	158
	Z-SMC-8	19046638	SMC-8-F	103
	Z-SMC-8-LW	19046639	SMC-8-F	162
	Z-SMC-8-L2W	19046640	SMC-8-F	245
	Z-SMC-6	19046634	SMC-6-D, SMC-6-I	110
	Z-SMC-6-ISL	19070293	SMC-6-D, SMC-6-I	286
	Z-2GN	19046611	950 mm element	95

MODEL	CODE	APPLIES TO	€
Z-2GN-LW	19046612	950 mm element	177
Z-2GN-L2W	19046613	950 mm element	259
Z-3GN	19046614	1.375 mm element	137
Z-3GN-LW	19046615	1.375 mm element	219
Z-3GN-L2W	19046616	1.375 mm element	302
Z-4GN	19046617	1.600 mm element	158
Z-4GN-LW	19046618	1.600 mm element	240
Z-4GN-L2W	19046619	1.600 mm element	322
Z-5GN	19046620	1.985 mm element	195
Z-5GN-LW	19046621	1.985 mm element	278
Z-5GN-L2W	19046622	1.985 mm element	360
Z-6GN	19046623	2.335 mm element	228
Z-6GN-LW	19046624	2.335 mm element	311
Z-6GN-L2W	19046625	2.335 mm element	394
Z-3GN-ISL	19046626	1.265 mm island-type lement	420
Z-4GN-ISL	19046627	1.590 mm island-type element	481
Z-5GN-ISL	19046628	1.975 mm island-type element	556
Z-6GN-ISL	19046629	2.325 mm island-type element	623

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		65
DDATC	50/60	19105738	132x84x70	Thermometer (cold)		113
DDATCS	50/60	19105739	132x84x70	Thermometer (cold)		131
DDATH	50/60	19105740	132x84x70	Thermometer (hot)		127
DDATHS	50/60	19105741	132x84x70	Thermometer (hot) - Switch		131

	MODEL	CODE	DESCRIPTION	€
END OF LINE DECORATION				
	DBFLI	19080942	Basic color decoration end of line left	260
	DBFLD	19080943	Basic color decoration end of line right	260

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.


Your kitchen on
the move.

Distribution trolleys

Neutral trolleys **419**
— Service trolleys **421**
— Racking trolleys **422**
— Self service tray trolleys **423**
— Plate trolleys **424**
— Plate stacking trolleys **425**
— Transport trolley **426**
— Waste cabinets **426**
— Waste bins **426**
Holding temperature trolleys **427**
— Hot trolleys with humidity control **427**
— Hot trolleys for distribution **428**
— Refrigerated trolleys for distribution **429**

Service trolleys



TS-2-610



TS-3-610



TS-4-610

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).
- **Supplied assembled.**

	MODEL	CODE	DIMENSIONS (mm)	SHELF DIMENSIONS (mm)	€
2 SHELVES					
	TS-2-58	19092937	895x595x975	800x500	548
	TS-2-59	19092938	995x595x975	900x500	565
	TS-2-610	19092939	1.095x695x975	1.000x600	662
3 SHELVES					
	TS-3-58	19092943	895x595x975	800x500	664
	TS-3-59	19092944	995x595x975	900x500	691
	TS-3-610	19092945	1.095x695x975	1.000x600	828
4 SHELVES					
	TS-4-59	19092949	995x595x1.270	900x500	847
	TS-4-610	19092950	1.095x695x1.270	1.000x600	965

Service trolley accessories

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



TAC



TAG

595mm WIDTH TROLLEY			695mm WIDTH TROLLEY			
MODEL	CODE	€	MODEL	CODE	€	DESCRIPTION
TAG5	19092951	232	TAG6	19097562	221	Garbage bag holder
TAC5	19092952	135	TAC6	19097563	128	Cutlery holder. Includes 4 baskets and stainless steel pan.

Racking trolleys

General characteristics

- Made entirely from stainless steel with satin finish.
- U-shaped guide rails to avoid pans from falling during pan removal.
- End stop bars to avoid pans from shifting during transportation.
- Four (4) Ø125 mm sound-proof castors, two (2) with brakes, with non-marking rubber bumpers.

GN trolleys

- Gastronorm pans not included.
- 75mm distance between guides.

ASSEMBLED TROLLEY			DISASSEMBLED TROLLEY					
MODEL	CODE	€	MODEL	CODE	€	DIMENSIONS (mm)	PANS SIZE	NO. GUIDES
TTT11-17	19106191	823	TTTD11-17	19092953	691	455x640x1.700	GN 1/1	18
TTT21-17	19106192	881	TTTD21-17	19092954	836	660x760x1.700	GN 2/1	18
TTT11-9	19106193	615	TTTD11-9	19092957	585	455x640x900	GN 1/1	8
TTT21-9	19106194	720	TTTD21-9	19092958	661	660x760x900	GN 2/1	8



TTT11-17



TTT11-9

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 aassembled.**

MODEL	CODE	DIMENSIONS (mm)	PANS SIZE	NO. GUIDES	€
TTTF21-17	19092956	660x760x1.720	GN 2/1	18	940



TTTF21-17

Pastry trolleys

- Pastry pans not included.
- 85mm distance between guides.

ASSEMBLED TROLLEY			DISASSEMBLED TROLLEY				
MODEL	CODE	€	MODEL	CODE	€	DIMENSIONS (mm)	NO. GUIDES
TTT64-17	19106195	851	TTTD64-17	19092955	786	530x700x1.720	16
TTT64-9	19106196	641	TTTD64-9	19092959	594	530x700x990	8



TTT64-17



TTT64-9

Tablotherm pan trolleys

- Tablotherm pans not included.
- 140 mm distance between guides.

ASSEMBLED TROLLEY			DISASSEMBLED TROLLEY				
MODEL	CODE	€	MODEL	CODE	€	DIMENSIONS (mm)	NO. GUIDES
TTT53-10	19106197	794	TTTD53-10	19097621	715	505x640x1.720	10
TTT53-20	19106198	1.329	TTTD53-20	19097623	1.257	915x640x1.720	20



TTT53-20



TTT53-10

Dishwashing basket trolleys

- Specially designed to store and transport of standard 500 x 500 mm dishwasher baskets.
- Baskets not included.
- 203mm distance between guides.

ASSEMBLED TROLLEY			DISASSEMBLED TROLLEY				
MODEL	CODE	€	MODEL	CODE	€	DIMENSIONS (mm)	NO. GUIDES
TT55-17	19106199	916	TTD55-17	19092960	850	631x640x1.720	7



TT55-17

Racking trolley covers

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

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€
PC11-17	19092965	455x640x1.700	PVC cover for TTT11(D)-17	232
PC21-17	19092966	660x760x1.700	PVC cover for TTT21(D)-17	244
PC64-17	19092967	530x700x1.720	PVC cover for TTT64 (D)-17	227
PC55-17	19092968	631x640x1.720	PVC cover for TT55 (D)-17	228

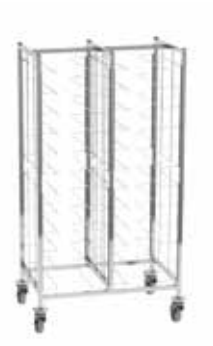


PC55-17

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.
- **Supplied aassembled.**



TTSA2-24



TTSA1-12

MODEL	CODE	DIMENSIONS (mm)	NO. GUIDES	€
TTSA1-12	19106210	530x640x1.720	12	979
TTSA2-24	19092963	963x640x1.720	12 + 12	1.422

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.**



TTD-150



TTD-300

MODEL	CODE	DIMENSIONS (mm)	TYPE	PLATE CAPACITY	Ø MAXIMUM PLATES (mm)	€
TTD-150	19089283	1.125x570x825	Single	150	320	863
TTD-300	19089284	1.125x783x825	Double	300	320/260	1.061

Accessories for plate trolleys

MODEL	CODE	DESCRIPTION	€
PCD-150	19092969	PVC cover for TTD-150	165
PCD-300	19092970	PVC cover for TTD-300	228
TASR	19089285	Plate stack dividers	55



PCD-150



TASR



PCD-300

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.



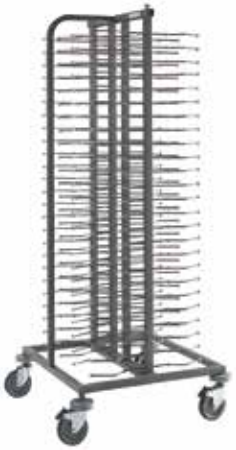
TTDP-710

MODEL	CODE	DIMENSIONS (mm)	€
TTDP-710	19095153	1.100x710x800	1.239

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.**



TTP-100

MODEL	CODE	DIMENSIONS (mm)	PLATE CAPACITY	€
TTP-100	19089286	750x750x1.768	100	903

Plate stacking trolley covers

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

MODEL	CODE	DESCRIPTION	€
PCP-100	19092972	PVC cover for TTP-100	244

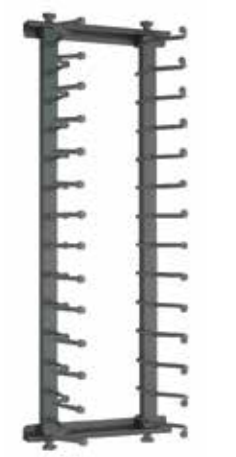


PCP-100

Wall-type plate stacking rack

- Specially designed to distribute dishes in medium-production professional kitchens.
- Made of steel with anti-rust treatment and gray epoxy finish.
- Fully welded structure.
- Small size for easy wall mounting.
- Design adjustable to plate dimensions, up to a maximum of Ø330 mm.
- Capacity: 14 plates.
- **Supplied assembled.**

MODEL	CODE	DIMENSIONS (mm)	PLATE CAPACITY	€
WP-14	19089287	300x250x880	14	383



WP-14

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	1.070x663x910	1.000x600	860



TTLL-610

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.

MODEL	CODE	DIMENSIONS (mm)	TYPE	€
TT55-1	19089281	587x587x200	Without handle	325
TTH55-1	19089282	587x627x900	With handle	502



TTH55-1 TT55-1

Dishwashing basket trolley covers

MODEL	CODE	DESCRIPTION	€
PC55-1	19092971	PVC cover for TT-55-1 and TTH-55-1	154



PC55-1

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	668x585x1.175	1.294



FF-66

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	264	-	-	-
	Ø 460x695	90	BSS-100	19095156	303	BSS-100 P	19095154	366



Hot trolleys with humidity control

TYPE F



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	3.000	8.522

			CCHF-10 (€)	CCHF-20 (€)	CCHF-40 (€)
G type plug	CI		18	18	18

Hot trolleys for distribution

TYPE F



CCF-10



CCF-20



CCF-40

General characteristics

- Especially designed for mainteining 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

			CCF-10 (€)	CCF-20 (€)	CCF-40 (€)
G type plug	CI		18	18	18

Refrigerated trolleys for distribution

TYPE F



ECFF-20 HC



ECFF-40 HC

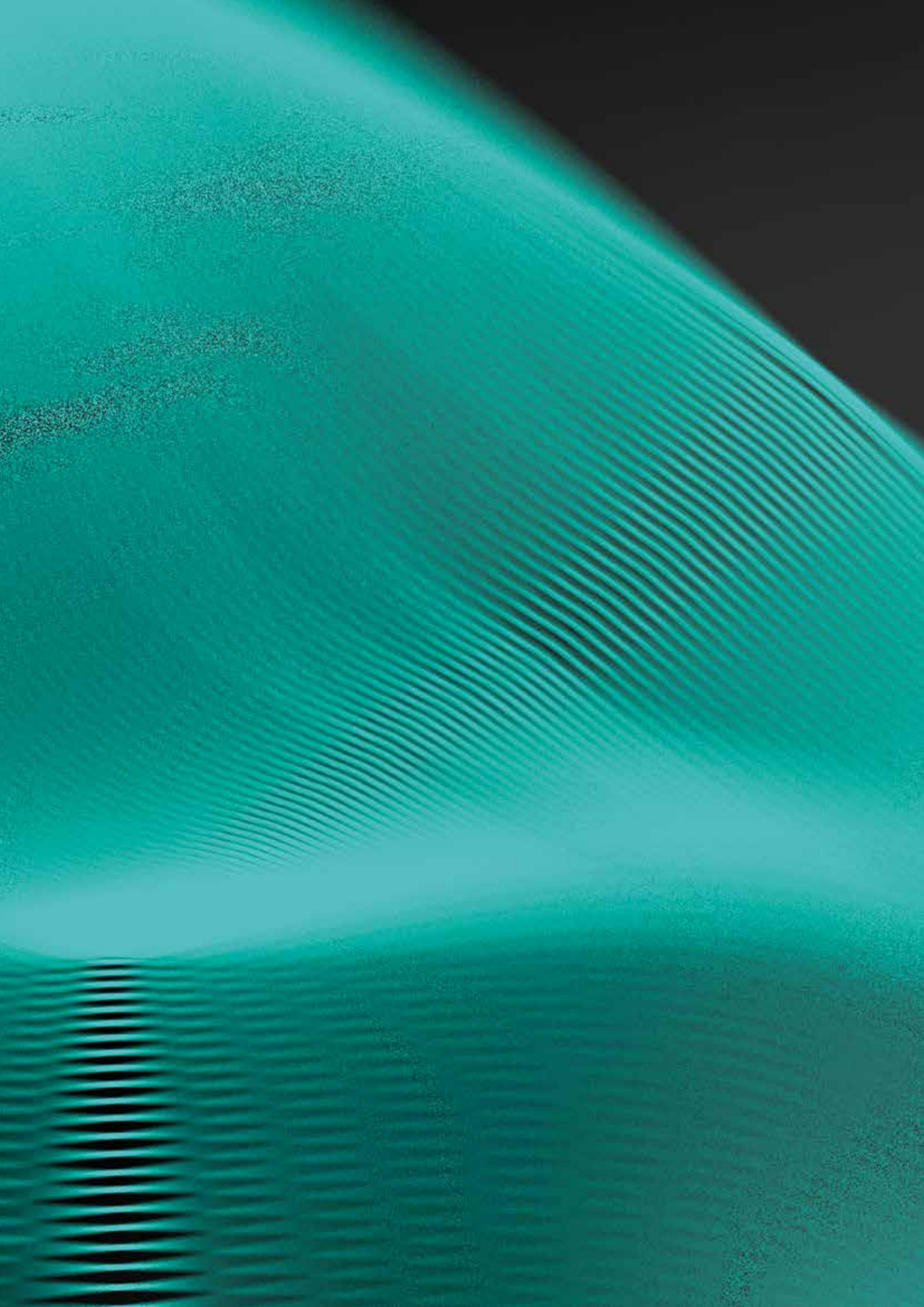
General characteristics

- Especially designed for mainteining 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	GAS	HZ	CODE	DIMENSIONS (mm)	DOORS	LEVELS GN-2/1 (SEPARATION 60mm)	POWER (W)	CLIMATE CLASS	COLD GROUP	€
	ECFF-20 HC	R-290	50	19075905	826x866x1.875	1	17	249	4	Included	4.152
	ECFF-40 HC	R-290	50	19075112	1.516x864x1.775	2	40	332	4	Included	5.700

			ECFF-20 HC (€)	ECFF-40 HC (€)
G type plug	CI		18	18







Static
preparation



Wash, prep and clean with quality
and ergonomics.

Sinks, hand basins, professional faucets

Sinks **435**
— 500 Range **435**
— 600 Range **437**
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— Manual faucets **450**
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500 Range



SK-510 WD B1 D1R

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 T	€	SINK WITH LEGS L	€
SK-510	1.000x500	B1 D1R	340x365x150	19092980	207	19092984	502
		B1 D1L	340x365x150	19092981	207	19092985	502
SK-513	1.350x500	B2 D1R	340x365x150	19092982	297	19092986	585
		B2 D1L	340x365x150	19092983	297	19092987	585

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	1.000x500	B1 D1R	340x365x150	19092988	884
		B1 D1L	340x365x150	19092989	884
SK-513	1.350x500	B2 D1R	340x365x150	19092990	1.147
		B2 D1L	340x365x150	19092991	1.147

Accessories

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	114





600 Range



SK-620 S B2 D2RL

See options

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 T	€	SINK WITH LEGS T	€	SINK WITH LEGS AND SHELF T	€
SK-66	600x600	B1	500x400x250	19092992	401	19093008	636	19093024	769
SK-610	1.000x600	B1 D1R	400x400x250	19092993	457	19093009	747	19093025	930
		B1 D1L	400x400x250	19092994	457	19093010	747	19093026	930
		B2	400x400x250	19092995	645	19093011	936	19093027	1.119
SK-612	1.200x600	B1 D1R	500x400x250	19092996	483	19093012	772	19093028	956
		B1 D1L	500x400x250	19092997	483	19093013	772	19093029	956
		B2	500x400x250	19092998	676	19093014	978	19093030	1.180
SK-614	1.400x600	B2 D1R	400x400x250	19092999	709	19093015	1.033	19093031	1.269
		B2 D1L	400x400x250	19093000	709	19093016	1.033	19093032	1.269
		B1 D1R	500x400x250	19093001	544	19093017	900	19093033	1.135
		B1 D1L	500x400x250	19093002	544	19093018	900	19093034	1.135
SK-616	1.600x600	B2 D1R	500x400x250	19093003	739	19093019	1.102	19093035	1.368
		B2 D1L	500x400x250	19093004	739	19093020	1.102	19093036	1.368
SK-618	1.800x600	B2 D1R	500x400x250	19093005	807	19093021	1.203	19093037	1.503
		B2 D1L	500x400x250	19093006	807	19093022	1.203	19093038	1.503
SK-620	2.000x600	B2 D2RL	500x400x250	19093007	834	19093023	1.266	19093039	1.579

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 D	DOOR TYPE	€
SK-66	600x600	B1	500x400x250	19093040	Swing	1.117
SK-610	1.000x600	B1 D1R	400x400x250	19093041	Sliding	1.329
		B1 D1L	400x400x250	19093042	Sliding	1.329
		B2	400x400x250	19093043	Sliding	1.495
SK-612	1.200x600	B1 D1R	500x400x250	19093044	Sliding	1.411
		B1 D1L	500x400x250	19093045	Sliding	1.411
		B2	500x400x250	19093046	Sliding	1.586
SK-614	1.400x600	B2 D1R	400x400x250	19093047	Sliding	1.694
		B2 D1L	400x400x250	19093048	Sliding	1.694
		B1 D1R	500x400x250	19093049	Sliding	1.540
		B1 D1L	500x400x250	19093050	Sliding	1.540
SK-616	1.600x600	B2 D1R	500x400x250	19093051	Sliding	1.809
		B2 D1L	500x400x250	19093052	Sliding	1.809
SK-618	1.800x600	B2 D1R	500x400x250	19093053	Sliding	1.922
		B2 D1L	500x400x250	19093054	Sliding	1.922
SK-620	2.000x600	B2 D2RL	500x400x250	19093055	Sliding	2.029

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**.



MODEL	DIMENSIONS (mm)		BOWL DIMENSIONS (mm)	SINK WITH LEGS WL	€	SINK WITH LEGS AND SHELF WS	€	SINK CABINETS WITH DOOR WD	DOOR TYPE	€
SK-612	1.200x600	B1 D1R	500x400x250	19093056	678	19093062	792	19093068	Swing	1.154
		B1 D1L	400x400x250	19093057	678	19093063	792	19093069	Swing	1.154
SK-614	1.400x600	B1 D1R	400x400x250	19093058	852	19093064	1.007	19093070	Swing	1.462
		B1 D1L	400x400x250	19093059	852	19093065	1.007	19093071	Swing	1.462
SK-618	1.800x600	B1 D1R	500x400x250	19093060	1.236	19093066	1.400	19093072	Sliding	1.718
		B1 D1L	500x400x250	19093061	1.236	19093067	1.400	19093073	Sliding	1.718

700 Range



SK-716 S B2 D1L

See options

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 T	€	SINK WITH LEGS L	€	SINK WITH LEGS AND SHELF S	€
SK-77	700x700	B1	500x500x300	19093074	478	19093092	752	19093110	896
SK-710	1.000x700	B1 D1R	400x500x300	19093075	493	19093093	815	19093111	1.009
		B1 D1L	400x500x300	19093076	493	19093094	815	19093112	1.009
		B2	400x500x300	19093077	688	19093095	1.009	19093113	1.203
SK-712	1.200x700	B1 D1R	500x500x300	19093078	527	19093096	835	19093114	1.073
		B1 D1L	500x500x300	19093079	527	19093097	835	19093115	1.073
		B2	500x500x300	19093080	788	19093098	1.089	19093116	1.316
SK-714	1.400x700	B1 D1R	600x500x300	19093081	579	19093099	949	19093117	1.204
		B1 D1L	600x500x300	19093082	579	19093100	949	19093118	1.204
		B2	600x500x300	19093083	822	19093101	1.216	19093119	1.470
SK-716	1.600x700	B2 D1R	500x500x300	19093084	830	19093102	1.164	19093120	1.469
		B2 D1L	500x500x300	19093085	830	19093103	1.164	19093121	1.469
SK-718	1.800x700	B2 D1R	500x500x300	19093086	885	19093104	1.298	19093122	1.627
		B2 D1L	500x500x300	19093087	885	19093105	1.298	19093123	1.627
		B3	500x500x300	19093088	1.121	19093106	1.540	19093124	1.865
SK-720	2.000x700	B2 D1R	600x500x300	19093089	956	19093107	1.371	19093125	1.737
		B2 D1L	600x500x300	19093090	956	19093108	1.371	19093126	1.737

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 D	DOOR TYPE	€
SK-77	700x700	B1	500x500x300	19093128	Swing	1.283
SK-710	1.000x700	B1 D1R	400x500x300	19093129	Sliding	1.395
		B1 D1L	400x500x300	19093130	Sliding	1.395
		B2	400x500x300	19093131	Sliding	1.564
SK-712	1.200x700	B1 D1R	500x500x300	19093132	Sliding	1.469
		B1 D1L	500x500x300	19093133	Sliding	1.469
		B2	500x500x300	19093134	Sliding	1.724
SK-714	1.400x700	B1 D1R	600x500x300	19093135	Sliding	1.613
		B1 D1L	600x500x300	19093136	Sliding	1.613
		B2	600x500x300	19093137	Sliding	1.837
SK-716	1.600x700	B2 D1R	500x500x300	19093138	Sliding	1.860
		B2 D1L	500x500x300	19093139	Sliding	1.860
SK-718	1.800x700	B2 D1R	500x500x300	19093140	Sliding	1.998
		B2 D1L	500x500x300	19093141	Sliding	1.998
		B3	500x500x300	19093142	Sliding	2.215
SK-720	2.000x700	B2 D1R	600x500x300	19093143	Sliding	2.126
		B2 D1L	600x500x300	19093144	Sliding	2.126

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 WL	€	SINK WITH LEGS AND SHELF WS	€	SINK CABINETS WITH DOOR WD	DOOR TYPE	€
SK-712	1.200x700	B1 D1R	500x500x300	19093145	788	19093151	921	19093157	Swing	1.235
		B1 D1L	500x500x300	19093146	788	19093152	921	19093158	Swing	1.235
SK-714	1.400x700	B1 D1R	600x500x300	19093147	891	19093153	1.081	19093159	Swing	1.486
		B1 D1L	600x500x300	19093148	891	19093154	1.081	19093160	Swing	1.486
SK-718	1.800x700	B2 D1R	500x500x300	19093149	1.296	19093155	1.511	19093161	Sliding	1.851
		B2 D1L	500x500x300	19093150	1.296	19093156	1.511	19093162	Sliding	1.851

Large capacity



SKBB-714 L B1

See options

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.**






MODEL	DIMENSIONS (mm)		BOWL DIMENSIONS (mm)	SINK	€	SINK WITH LEGS	€	WITH LEGS AND SHELF	€	SINK CABINETS WITH DOOR	€
				T		L		S		D	
SKBB-710	1.000x700	B1	800x500x400	19093163	836	19093169	1.157	19093175	1.351	19093181	1.694
SKBB-712	1.200x700	B1	955x510x380	19093164	936	19093170	1.274	19093176	1.501	19093182	1.885
SKBB-714	1.400x700	B1	1.280x510x380	19093165	1.036	19093171	1.409	19093177	1.662	19093183	2.009
SKBB-718	1.800x700	B2	800x500x400	19093167	1.366	19093173	1.780	19093179	2.107	19093185	2.418

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	57



With sorting hole



SK-614 L B1 S1L

See options

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 T	€	SINK WITH LEGS L	€	WITH LEGS FOR UNDERCOUNTER DISHWASHER WL	€
SK-614	1.400x600	B1 S1L	500x400x250	19093187	701	19093191	1.066	-	-
		B1 S1R	500x400x250	19093188	701	19093192	1.066	-	-
SK-618	1.800x600	B1 D1R S1L	500x400x250	19093189	980	19093193	1.500	19093195	1.414
		B1 D1L S1R	500x400x250	19093190	980	19093194	1.500	19093196	1.414

700 Range





MODEL	DIMENSIONS (mm)		BOWL DIMENSIONS (mm)	SINK T	€	SINK WITH LEGS L	€	WITH LEGS FOR UNDERCOUNTER DISHWASHER WL	€
SK-714	1.400x700	B1 S1L	500x500x300	19093197	720	19093201	1.094	-	-
		B1 S1R	500x500x300	19093198	720	19093202	1.094	-	-
SK-718	1.800x700	B1 D1R S1L	500x500x300	19093199	1.006	19093203	1.601	19093205	1.467
		B1 D1L S1R	500x500x300	19093200	1.006	19093204	1.601	19093206	1.467

Food processing



SKMFP-714 L

See options

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	1.400x700	1.140x320x170	SKVEP-714 T	19093207	1.319	SKVEP-714 L	19093209	1.709
Meat and fish preparation table	1.400x700	1.140x320x30	SKMFP-714 T	19093208	1.284	SKMFP-714 L	19093210	1.674

Pot wash



SKDU-66 F

- 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	650
700x700x555	500x500x300	SKDU-77 F	19093212	734

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	157
	TPB-6 L	19092814	Left	157
700	TPB-7 R	19092815	Right	167
	TPB-7 L	19092816	Left	167

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/Left	SKFPB-44	19092977	92
500x400	Right	SKFPB-54 R	19092780	96
	Left	SKFPB-54 L	19092489	96
500x500	Right/Left	SKFPB-55	19092782	101
600x500	Right	SKFPB-65 R	19092784	122
	Left	SKFPB-65 L	19092783	122

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.



See options

DIMENSIONS (mm)	MODEL	600 RANGE	€	MODEL	700 RANGE	€
FOR SINKS WITH LEGS						
600	NS-66	19094220	130	-	-	-
700	-	-	-	NS-77	19094240	155
1.000	NS-610	19094224	185	NS-710	19094243	194
1.200	NS-612	19094226	203	NS-712	19094245	232
1.400	NS-614	19094228	240	NS-714	19094247	256
1.600	NS-616	19094230	260	NS-716	19094249	306
1.800	NS-618	19094232	301	NS-718	19094251	328
2.000	NS-620	19094234	313	NS-720	19094253	337
FOR SINKS WITH LEGS AND UNDERCOUNTER DISHWASHER						
1.200	NS-66	19094220	130	NS-76	19094206	155
1.400	NS-66	19094220	130	NS-77	19094240	155
1.800	NS-612	19094226	203	NS-712	19094245	232

Wall brackets

- Made from stainless steel.
- Compatible with worktops and 600/700 range sinks, except 600 x 600 mm and pot wash sinks.
- Price for a unit.



DESCRIPTION	MODEL	CODE	€ / Unid
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	78

Options

Option shipped assembled.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
A	0201-0001	Up to 1.200 mm	72
A	0201-0002	Up to 2.000 mm	98
A	0201-0003	Up to 2.800 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 1.200 mm	29
SS	0205-0007	Up to 1.600 mm	39
SS	0205-0008	Up to 2.000 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



HWW-44



HWF-44

- 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	350x315x173	Ø 225x105	No	-	324
HWW-44	19092822	400x400x173	Ø 360x130	No	-	382
HWW-44-D	19092823	400x400x173	Ø 360x130	Yes	-	501
FLOOR TYPE HAND BASINS						
HWF-44	19092826	400x440x850	Ø 360x130	No	1	482
HWF-44-D	19092827	400x440x850	Ø 360x130	Yes	1	665

Electronic tap

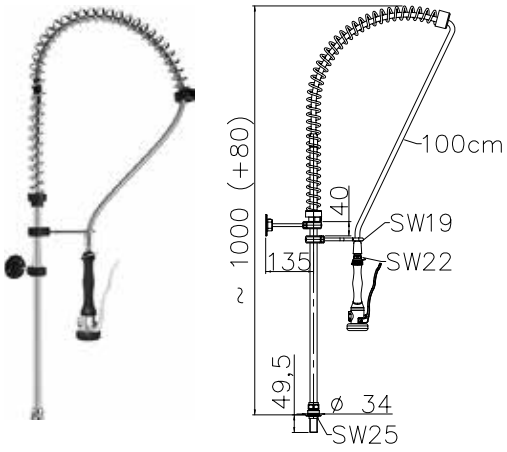
- Electronic tap with electrical connection 230V 1N 50/60 Hz.

MODEL	CODE	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SOAP DISPENSER	€
WALL TYPE HAND BASINS					
HWW-44-E	19092824	400x400x173	Ø 360x130	No	896
HWW-44-E-D	19092825	400x400x173	Ø 360x130	Yes	1.015
FLOOR TYPE HAND BASINS					
HWF-44-E	19092828	400x440x850	Ø 360x130	No	994
HWF-44-E-D	19092829	400x440x850	Ø 360x130	Yes	1.180

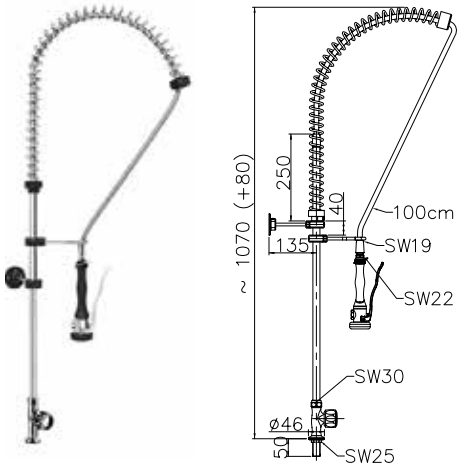
Shower units

1200 mm height

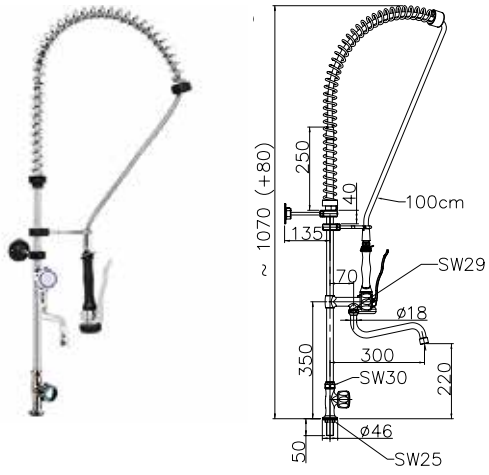
- High-quality, durable and ergonomic shower unit. Designed for intensive use in professional kitchens.
- Polished chrome plated brass body, with steel spring hose and flexible tube with protective coating in transparent plastic resistant to high temperature and water pressure.
- Support column in AISI-304 18/10 stainless steel, for lasting protection against corrosion.
- Ergonomic shower with anti-heat plastic handle, flow regulation, with clip ring for continuous use and non-return valve.
- Connecting tubes and all needed accessories for installation included.



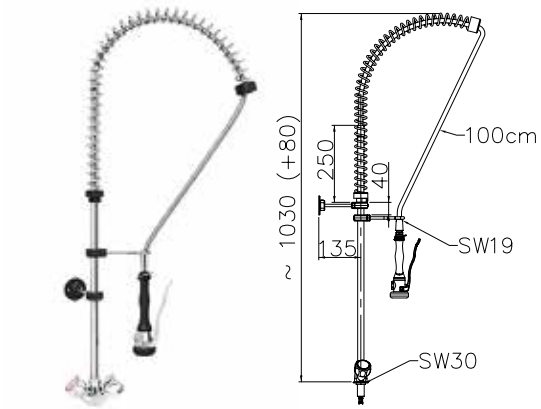
MODEL	CODE	DESCRIPTION	€
FPD-11	19095041	Direct water shower unit	255



MODEL	CODE	DESCRIPTION	€
FPTH-11	19095042	One-hole connection shower unit	292

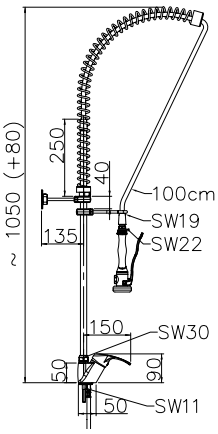


MODEL	CODE	DESCRIPTION	€
FPTH-11-MS	19095043	One-hole shower unit with faucet	364



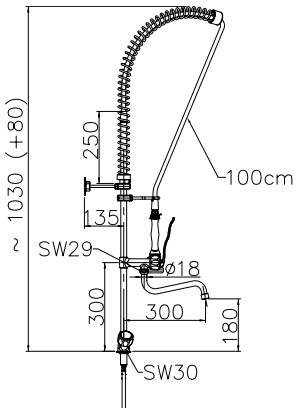
MODEL	CODE	DESCRIPTION	€
FPTH-21	19095044	Two-hole connection shower unit	311





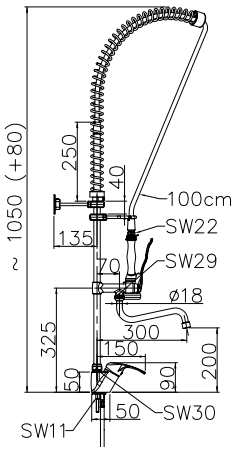
MODEL	CODE	DESCRIPTION	€
FPSL-21	19095045	Two-hole shower unit with single lever	422





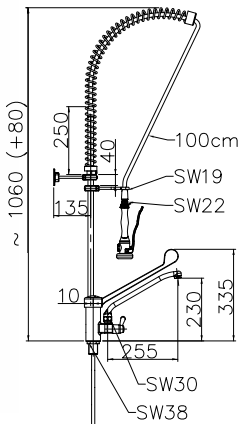
MODEL	CODE	DESCRIPTION	€
FPTH-21-MS	19095046	Two-hole shower unit with faucet	393





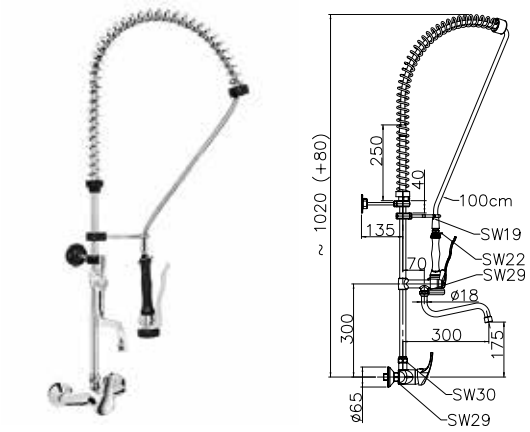
MODEL	CODE	DESCRIPTION	€
FPSL-21-MS	19095047	Two-hole shower unit with single lever and faucet	479



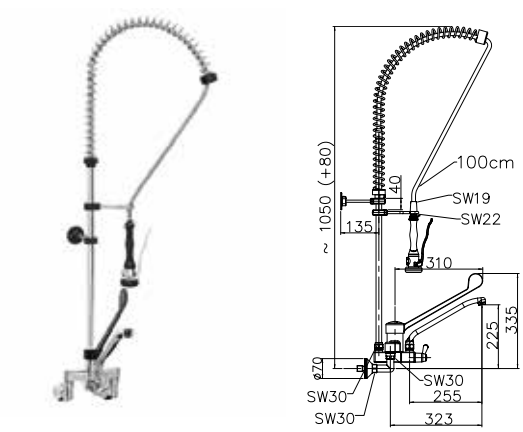


MODEL	CODE	DESCRIPTION	€
FPCL-21	19095048	Gerontological shower unit with faucet	480

1200 mm height



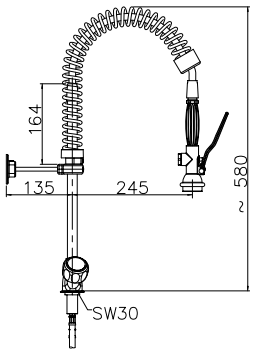
MODEL	CODE	DESCRIPTION	€
FPSL-22W-MS	19095049	Wall-mounted shower unit with faucet	533



MODEL	CODE	DESCRIPTION	€
FPCL-22W	19095060	Gerontological wall-mounted shower unit	838

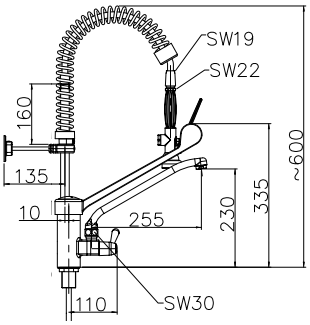
600 mm height





MODEL	CODE	DESCRIPTION	€
FP6TH-21	19095061	Two-hole shower unit height 600 mm	360



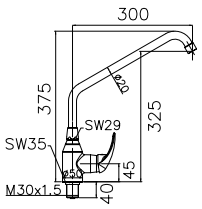


MODEL	CODE	DESCRIPTION	€
FP6CL-21	19095062	Two-hole gerontological shower unit height 600 mm	539

Manual faucets

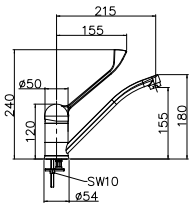
- High-quality manual faucet. Designed for intensive use in professional kitchens.
- Polished chrome plated brass body.
- Handle ergonomic design makes easier water flow opening, regulating and closing operations.
- Connecting tubes and all needed accessories for installation included.





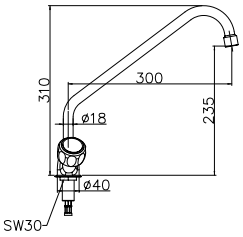
MODEL	CODE	DESCRIPTION	€
FMSL-123	19095063	Single lever mixer faucet with high swivel nozzle	210





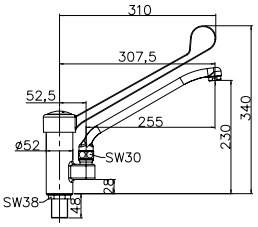
MODEL	CODE	DESCRIPTION	€
FMCL-112	19095064	High single lever mixer faucet with low swivel nozzle	121





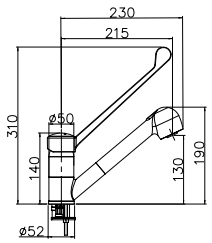
MODEL	CODE	DESCRIPTION	€
FMTH-123	19095065	Mixer faucet with knobs	106





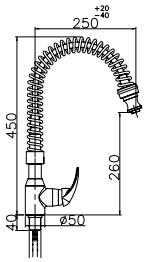
MODEL	CODE	DESCRIPTION	€
FMCL-123	19095066	Gerontological mixer faucet	281





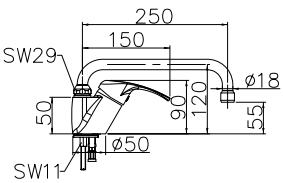
MODEL	CODE	DESCRIPTION	€
FMCL-112R	19095067	Single lever mixer faucet with removable swivel nozzle	256





MODEL	CODE	DESCRIPTION	€
FSMSL-122	19095068	Single lever mixer faucet with springs	303

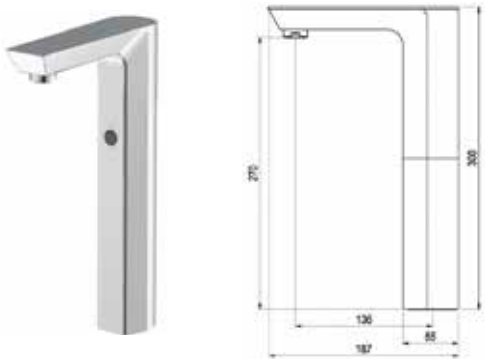




MODEL	CODE	DESCRIPTION	€
FMSL-112	19095070	Single lever mixer faucet with low swivel nozzle	170

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	485

MODEL	CODE	DESCRIPTION	€
FE-111	19095074	Electronic faucet mains-operated	508
FE-111 B	19095075	Electronic faucet battery-operated	577

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.

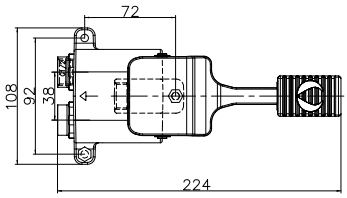
MODEL	CODE	HOSE LENGTH (m)	€
WOR-10	19101240	10	2.152
WOR-15	19101242	15	2.270



Accessories

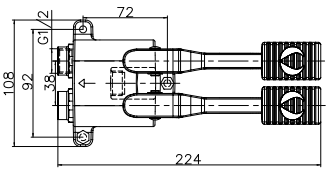
Foot-operated faucet





MODEL	CODE	DESCRIPTION	€
FM-1	19095076	Foot-operated two-hole faucet, single	311

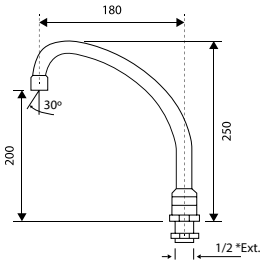




MODEL	CODE	DESCRIPTION	€
FM-2	19095077	Foot-operated two-hole faucet, double	330

Other accessories





MODEL	CODE	DESCRIPTION	€
FM-111	19095078	High nozzle swing faucet	50



MODEL	CODE	DESCRIPTION	€
FPS-100	19095082	Flexible stainless steel hose with plastic coating resistant to high pressures and temperatures. 1.000 mm length. 1/2” connection.	37





MODEL	CODE	DESCRIPTION	€
MV	19095552	Mixing valve with regulator and back-flow preventer	52



Making kitchen daily work
easier.

Work tables and cabinets

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Wall-mounted tables

Option customization in length



TWDDR3R-614

See options

- 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 TWLR-5	€	WITH ONE (1) SHELF TWS1-5	€	WITH TWO (2) SHELVES TWS2-5	€	WITH DOORS TWD-5	DOOR TYPE	€
600x500x850	19093246	463	19093257	490	19093268	596	-	-	-
800x500x850	19093247	483	19093258	512	19093269	643	19093279	Swing	977
1.000x500x850	19093248	502	19093259	528	19093270	681	19093280	Sliding	1.145
1.200x500x850	19093249	523	19093260	549	19093271	717	19093281	Sliding	1.227
1.400x500x850	19093250	559	19093261	594	19093272	793	19093282	Sliding	1.344
1.500x500x850	19093251	582	19093262	620	19093273	828	-	-	-
1.600x500x850	19093252	598	19093263	635	19093274	849	19093283	Sliding	1.445
1.800x500x850	19093253	660	19093264	704	19093275	940	19093284	Sliding	1.562
2.000x500x850	19093254	704	19093265	744	19093276	1.002	19093285	Sliding	1.659
2.200x500x850	19093255	898	19093266	938	19093277	1.217	-	-	-
2.400x500x850	19093256	938	19093267	980	19093278	1.281	-	-	-

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		TWD-6			TO THE RIGHT TWDDR3R-6	TO THE LEFT TWDDR3L-6	
600x600x850	19093364	535	19093383	545	19093402	673	-	-	-	-	-	-
700x600x850	19093365	544	19093384	561	19093403	702	-	-	-	-	-	-
800x600x850	19093366	546	19093385	576	19093404	730	19093421	Swing	1.086	-	-	-
900x600x850	19093367	557	19093386	583	19093405	751	-	-	-	-	-	-
1.000x600x850	19093368	567	19093387	591	19093406	771	19093422	Sliding	1.200	-	-	-
1.100x600x850	19093369	582	19093388	602	19093407	793	-	-	-	-	-	-
1.200x600x850	19093370	591	19093389	615	19093408	811	19093423	Sliding	1.294	-	-	-
1.300x600x850	19093371	615	19093390	635	19093409	850	-	-	-	-	-	-
1.400x600x850	19093372	637	19093391	666	19093410	900	19093424	Sliding	1.419	19093590	19093596	2.296
1.500x600x850	19093373	659	19093392	692	19093411	938	-	-	-	-	-	-
1.600x600x850	19093374	671	19093393	707	19093412	965	19093425	Sliding	1.547	19093591	19093597	2.417
1.700x600x850	19093375	701	19093394	771	19093413	1.048	-	-	-	-	-	-
1.800x600x850	19093376	751	19093395	818	19093414	1.117	19093426	Sliding	1.693	19093592	19093598	2.520
1.900x600x850	19093377	783	19093396	834	19093415	1.139	-	-	-	-	-	-
2.000x600x850	19093378	793	19093397	869	19093416	1.164	19093427	Sliding	1.794	19093593	19093599	2.653
2.200x600x850	19093379	983	19093398	1.050	19093417	1.413	19093428	Sliding	2.188	19093594	19093600	2.805
2.400x600x850	19093380	999	19093399	1.110	19093418	1.463	19093429	Sliding	2.288	19093595	19093601	2.985
2.600x600x850	19093381	1.050	19093400	1.139	19093419	1.528	19093430	Sliding	2.380	-	-	-
2.800x600x850	19093382	1.139	19093401	1.189	19093420	1.627	19093431	Sliding	2.476	-	-	-

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		TWD-7			TO THE RIGHT TWDDR3R-7	TO THE LEFT TWDDR3L-7	
600x700x850	19093510	540	19093529	555	19093548	688	-	-	-	-	-	-
700x700x850	19093511	550	19093530	577	19093549	727	-	-	-	-	-	-
800x700x850	19093512	554	19093531	594	19093550	764	19093567	Swing	1.163	-	-	-
900x700x850	19093513	578	19093532	615	19093551	794	-	-	-	-	-	-
1.000x700x850	19093514	608	19093533	638	19093552	832	19093568	Sliding	1.314	-	-	-
1.100x700x850	19093515	624	19093534	655	19093553	858	-	-	-	-	-	-
1.200x700x850	19093516	644	19093535	670	19093554	899	19093569	Sliding	1.339	-	-	-
1.300x700x850	19093517	670	19093536	707	19093555	950	-	-	-	-	-	-
1.400x700x850	19093518	708	19093537	744	19093556	1.000	19093570	Sliding	1.468	19093614	19093620	2.348
1.500x700x850	19093519	727	19093538	785	19093557	1.054	-	-	-	-	-	-
1.600x700x850	19093520	736	19093539	794	19093558	1.096	19093571	Sliding	1.600	19093615	19093621	2.537
1.700x700x850	19093521	743	19093540	846	19093559	1.160	-	-	-	-	-	-
1.800x700x850	19093522	803	19093541	896	19093560	1.219	19093572	Sliding	1.749	19093616	19093622	2.666
1.900x700x850	19093523	864	19093542	935	19093561	1.264	-	-	-	-	-	-
2.000x700x850	19093524	913	19093543	978	19093562	1.313	19093573	Sliding	1.857	19093617	19093623	2.773
2.200x700x850	19093525	1.004	19093544	1.094	19093563	1.436	19093574	Sliding	2.262	19093618	19093624	2.940
2.400x700x850	19093526	1.030	19093545	1.117	19093564	1.474	19093575	Sliding	2.369	19093619	19093625	3.122
2.600x700x850	19093527	1.089	19093546	1.146	19093565	1.553	19093576	Sliding	2.465	-	-	-
2.800x700x850	19093528	1.146	19093547	1.206	19093566	1.657	19093577	Sliding	2.562	-	-	-

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		TCS1-5		TCS2-5	
600x500x850	19093213	460	19093224	485	19093235	593
800x500x850	19093214	476	19093225	505	19093236	636
1.000x500x850	19093215	490	19093226	519	19093237	671
1.200x500x850	19093216	507	19093227	534	19093238	702
1.400x500x850	19093217	557	19093228	587	19093239	785
1.500x500x850	19093218	576	19093229	608	19093240	815
1.600x500x850	19093219	596	19093230	620	19093241	836
1.800x500x850	19093220	641	19093231	681	19093242	917
2.000x500x850	19093221	685	19093232	726	19093243	982
2.200x500x850	19093222	877	19093233	920	19093244	1.198
2.400x500x850	19093223	922	19093234	963	19093245	1.264

600 Range









DIMENSIONS (mm)	WITH REINFORCEMENT 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	527	19093305	544	19093324	670	-	-	-	-	-	-	-	-
700x600x850	19093287	535	19093306	552	19093325	688	-	-	-	-	-	-	-	-
800x600x850	19093288	538	19093307	561	19093326	718	19093343	1.021	-	-	Swing	-	-	-
900x600x850	19093289	544	19093308	573	19093327	739	-	-	-	-	-	-	-	-
1.000x600x850	19093290	549	19093309	581	19093328	761	19093344	1.203	19093354	1.474	Sliding	-	-	-
1.100x600x850	19093291	559	19093310	585	19093329	775	-	-	-	-	-	-	-	-
1.200x600x850	19093292	573	19093311	606	19093330	796	19093345	1.274	19093355	1.503	Sliding	-	-	-
1.300x600x850	19093293	598	19093312	621	19093331	838	-	-	-	-	-	-	-	-
1.400x600x850	19093294	618	19093313	658	19093332	891	19093346	1.399	19093356	1.628	Sliding	19093578	19093584	2.285
1.500x600x850	19093295	631	19093314	680	19093333	923	-	-	-	-	-	-	-	-
1.600x600x850	19093296	659	19093315	692	19093334	951	19093347	1.524	19093357	1.795	Sliding	19093579	19093585	2.401
1.700x600x850	19093297	680	19093316	736	19093335	1.013	-	-	-	-	-	-	-	-
1.800x600x850	19093298	726	19093317	806	19093336	1.102	19093348	1.665	19093358	1.913	Sliding	19093580	19093586	2.505
1.900x600x850	19093299	736	19093318	810	19093337	1.117	-	-	-	-	-	-	-	-
2.000x600x850	19093300	766	19093319	816	19093338	1.160	19093349	1.767	19093359	2.021	Sliding	19093581	19093587	2.633
2.200x600x850	19093301	956	19093320	990	19093339	1.313	19093350	2.153	19093360	2.380	Sliding	19093582	19093588	2.798
2.400x600x850	19093302	973	19093321	1.019	19093340	1.368	19093351	2.255	19093361	2.450	Sliding	19093583	19093589	2.966
2.600x600x850	19093303	1.025	19093322	1.078	19093341	1.469	19093352	2.347	19093362	2.517	Sliding	-	-	-
2.800x600x850	19093304	1.079	19093323	1.132	19093342	1.566	19093353	2.439	19093363	2.591	Sliding	-	-	-

700 Range

DIMENSIONS (mm)	WITH REINFORCEMENT 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 TCDDR3R-7	TO THE LEFT TCDDR3L-7	
600x700x850	19093432	519	19093451	544	19093470	676	-	-	-	-	-	-	-	-
700x700x850	19093433	527	19093452	557	19093471	708	-	-	-	-	-	-	-	-
800x700x850	19093434	538	19093453	579	19093472	751	19093489	1.084	-	-	Swing	-	-	-
900x700x850	19093435	553	19093454	591	19093473	771	-	-	-	-	-	-	-	-
1.000x700x850	19093436	574	19093455	615	19093474	804	19093490	1.293	19093500	1.528	Sliding	-	-	-
1.100x700x850	19093437	585	19093456	620	19093475	824	-	-	-	-	-	-	-	-
1.200x700x850	19093438	592	19093457	634	19093476	862	19093491	1.320	19093501	1.558	Sliding	-	-	-
1.300x700x850	19093439	634	19093458	675	19093477	917	-	-	-	-	-	-	-	-
1.400x700x850	19093440	670	19093459	733	19093478	986	19093492	1.447	19093502	1.685	Sliding	19093602	19093608	2.334
1.500x700x850	19093441	682	19093460	747	19093479	1.014	-	-	-	-	-	-	-	-
1.600x700x850	19093442	692	19093461	758	19093480	1.063	19093493	1.575	19093503	1.858	Sliding	19093603	19093609	2.525
1.700x700x850	19093443	727	19093462	816	19093481	1.131	-	-	-	-	-	-	-	-
1.800x700x850	19093444	774	19093463	875	19093482	1.201	19093494	1.725	19093504	1.979	Sliding	19093604	19093610	2.649
1.900x700x850	19093445	807	19093464	900	19093483	1.229	-	-	-	-	-	-	-	-
2.000x700x850	19093446	846	19093465	916	19093484	1.252	19093495	1.830	19093505	2.091	Sliding	19093605	19093611	2.757
2.200x700x850	19093447	979	19093466	1.033	19093485	1.377	19093496	2.227	19093506	2.465	Sliding	19093606	19093612	2.933
2.400x700x850	19093448	1.010	19093467	1.073	19093486	1.431	19093497	2.334	19093507	2.534	Sliding	19093607	19093613	3.103
2.600x700x850	19093449	1.052	19093468	1.100	19093487	1.495	19093498	2.428	19093508	2.604	Sliding	-	-	-
2.800x700x850	19093450	1.139	19093469	1.193	19093488	1.610	19093499	2.524	19093509	2.682	Sliding	-	-	-

Wall-mounted tables with bowl

Option customization in length



TWDDR3R-B1L-614

See options

- 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 TWLR-B1R-6	€	BOWL TO THE LEFT TWLR-B1L-6	€	BOWL IN CENTER TWLR-B1C-6	€	BOWL TO THE RIGHT TWS1-B1R-6	€	BOWL TO THE LEFT TWS1-B1L-6	€	BOWL IN CENTER TWS1-B1C-6	€
1.000x600x850	19093626	871	19093637	871	-	-	19093678	949	19093689	949	-	-
1.200x600x850	19093627	890	19093638	890	-	-	19093679	978	19093690	978	-	-
1.400x600x850	19093628	907	19093639	907	-	-	19093680	1.017	19093691	1.017	-	-
1.500x600x850	19093629	935	19093640	935	19093648	935	19093681	1.037	19093692	1.037	19093700	1.037
1.600x600x850	19093630	963	19093641	963	19093649	963	19093682	1.065	19093693	1.065	19093701	1.065
1.800x600x850	19093631	1.014	19093642	1.014	19093650	1.014	19093683	1.107	19093694	1.107	19093702	1.107
2.000x600x850	19093632	1.043	19093643	1.043	19093651	1.043	19093684	1.182	19093695	1.182	19093703	1.182
2.200x600x850	19093633	1.279	19093644	1.279	-	-	19093685	1.388	19093696	1.388	-	-
2.400x600x850	19093634	1.310	19093645	1.310	-	-	19093686	1.418	19093697	1.418	-	-
2.600x600x850	19093635	1.376	19093646	1.376	-	-	19093687	1.456	19093698	1.456	-	-
2.800x600x850	19093636	1.440	19093647	1.440	-	-	19093688	1.522	19093699	1.522	-	-







	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	€
1.000x600x850	19093730	1.445	19093740	1.445	-	-	-	-	-	-
1.200x600x850	19093731	1.525	19093741	1.525	-	-	-	-	-	-
1.400x600x850	19093732	1.651	19093742	1.651	-	-	19093776	2.527	19093782	2.527
1.600x600x850	19093733	1.776	19093743	1.776	19093750	1.776	19093777	2.648	19093783	2.648
1.800x600x850	19093734	1.921	19093744	1.921	19093751	1.921	19093778	2.752	19093784	2.752
2.000x600x850	19093735	2.023	19093745	2.023	19093752	2.023	19093779	2.883	19093785	2.883
2.200x600x850	19093736	2.417	19093746	2.417	-	-	19093780	3.037	19093786	3.037
2.400x600x850	19093737	2.518	19093747	2.518	-	-	19093781	3.216	19093787	3.216
2.600x600x850	19093738	2.613	19093748	2.613	-	-	-	-	-	-
2.800x600x850	19093739	2.706	19093749	2.706	-	-	-	-	-	-



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	€
1.000x700x850	19093652	935	19093663	935	-	-	19093704	982	19093715	982	-	-
1.200x700x850	19093653	954	19093664	954	-	-	19093705	1.028	19093716	1.028	-	-
1.400x700x850	19093654	999	19093665	999	-	-	19093706	1.082	19093717	1.082	-	-
1.500x700x850	19093655	1.028	19093666	1.028	19093674	1.028	19093707	1.116	19093718	1.116	19093726	1.116
1.600x700x850	19093656	1.057	19093667	1.057	19093675	1.057	19093708	1.159	19093719	1.159	19093727	1.159
1.800x700x850	19093657	1.158	19093668	1.158	19093676	1.158	19093709	1.274	19093720	1.274	19093728	1.274
2.000x700x850	19093658	1.217	19093669	1.217	19093677	1.217	19093710	1.310	19093721	1.310	19093729	1.310
2.200x700x850	19093659	1.290	19093670	1.290	-	-	19093711	1.409	19093722	1.409	-	-
2.400x700x850	19093660	1.323	19093671	1.323	-	-	19093712	1.436	19093723	1.436	-	-
2.600x700x850	19093661	1.400	19093672	1.400	-	-	19093713	1.486	19093724	1.486	-	-
2.800x700x850	19093662	1.475	19093673	1.475	-	-	19093714	1.564	19093725	1.564	-	-







	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	€
1.000x700x850	19093753	1.488	19093763	1.488	-	-	-	-	-	-
1.200x700x850	19093754	1.569	19093764	1.569	-	-	-	-	-	-
1.400x700x850	19093755	1.699	19093765	1.699	-	-	19093788	2.579	19093794	2.579
1.600x700x850	19093756	1.830	19093766	1.830	19093773	1.830	19093789	2.767	19093795	2.767
1.800x700x850	19093757	1.980	19093767	1.980	19093774	1.980	19093790	2.896	19093796	2.896
2.000x700x850	19093758	2.087	19093768	2.087	19093775	2.087	19093791	3.002	19093797	3.002
2.200x700x850	19093759	2.492	19093769	2.492	-	-	19093792	3.170	19093798	3.170
2.400x700x850	19093760	2.599	19093770	2.599	-	-	19093793	3.351	19093799	3.351
2.600x700x850	19093761	2.694	19093771	2.694	-	-	-	-	-	-
2.800x700x850	19093762	2.793	19093772	2.793	-	-	-	-	-	-

Work tables 600 mm high

Option customization in length



T6CS1-614

See options

- Designed to support cooking appliances and place the working height at 850-900 mm.
- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.
- Square section stainless steel legs 40 x 40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 600 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Option shipped assembled.**

600 Range






	WALL-MOUNTED TABLE				CENTRAL TABLE			
DIMENSIONS (mm)	WITH REINFORCEMENT FRAME T6WLR-6	€	WITH ONE (1) SHELF T6WS1-6	€	WITH REINFORCEMENT FRAME T6CLR-6	€	WITH ONE (1) SHELF T6CS1-6	€
600x600x600	19093996	535	19094015	545	19093958	527	19093977	544
700x600x600	19093997	544	19094016	561	19093959	535	19093978	552
800x600x600	19093998	546	19094017	576	19093960	538	19093979	561
900x600x600	19093999	557	19094018	583	19093961	544	19093980	573
1.000x600x600	19094000	567	19094019	591	19093962	549	19093981	581
1.100x600x600	19094001	582	19094020	602	19093963	559	19093982	585
1.200x600x600	19094002	591	19094021	615	19093964	573	19093983	606
1.300x600x600	19094003	615	19094022	635	19093965	598	19093984	621
1.400x600x600	19094004	637	19094023	666	19093966	618	19093985	658
1.500x600x600	19094005	659	19094024	692	19093967	631	19093986	680
1.600x600x600	19094006	671	19094025	707	19093968	659	19093987	692
1.700x600x600	19094007	701	19094026	771	19093969	680	19093988	736
1.800x600x600	19094008	751	19094027	818	19093970	726	19093989	806
1.900x600x600	19094009	783	19094028	834	19093971	736	19093990	810
2.000x600x600	19094010	793	19094029	869	19093972	766	19093991	816
2.200x600x600	19094011	983	19094030	1.050	19093973	956	19093992	990
2.400x600x600	19094012	999	19094031	1.110	19093974	973	19093993	1.019
2.600x600x600	19094013	1.050	19094032	1.139	19093975	1.025	19093994	1.078
2.800x600x600	19094014	1.139	19094033	1.189	19093976	1.079	19093995	1.132



700 Range






	WALL-MOUNTED TABLE				CENTRAL TABLE			
DIMENSIONS (mm)	WITH REINFORCEMENT FRAME T6WLR-7	€	WITH ONE (1) SHELF T6WS1-7	€	WITH REINFORCEMENT FRAME T6CLR-7	€	WITH ONE (1) SHELF T6CS1-7	€
600x700x600	19094072	540	19094091	555	19094034	519	19094053	544
700x700x600	19094073	550	19094092	577	19094035	527	19094054	557
800x700x600	19094074	554	19094093	594	19094036	538	19094055	579
900x700x600	19094075	578	19094094	615	19094037	553	19094056	591
1.000x700x600	19094076	608	19094095	638	19094038	574	19094057	615
1.100x700x600	19094077	624	19094096	655	19094039	585	19094058	620
1.200x700x600	19094078	644	19094097	670	19094040	592	19094059	634
1.300x700x600	19094079	670	19094098	707	19094041	634	19094060	675
1.400x700x600	19094080	708	19094099	744	19094042	670	19094061	733
1.500x700x600	19094081	727	19094100	785	19094043	682	19094062	747
1.600x700x600	19094082	736	19094101	794	19094044	692	19094063	758
1.700x700x600	19094083	743	19094102	846	19094045	727	19094064	816
1.800x700x600	19094084	803	19094103	896	19094046	774	19094065	875
1.900x700x600	19094085	864	19094104	935	19094047	807	19094066	900
2.000x700x600	19094086	913	19094105	978	19094048	846	19094067	916
2.200x700x600	19094087	1.004	19094106	1.094	19094049	979	19094068	1.033
2.400x700x600	19094088	1.030	19094107	1.117	19094050	1.010	19094069	1.073
2.600x700x600	19094089	1.089	19094108	1.146	19094051	1.052	19094070	1.100
2.800x700x600	19094090	1.146	19094109	1.206	19094052	1.139	19094071	1.193

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.



TTC-714

See options

Option customization in length

Flat worktops

600 Range





DIMENSIONS (mm)	WALL-MOUNTED TTW-6	€	CENTRAL TTC-6	€
600x600	19093823	365	19093800	327
700x600	19093824	376	19093801	334
800x600	19093825	382	19093802	341
900x600	19093826	391	19093803	350
1.000x600	19093827	402	19093804	362
1.100x600	19093828	414	19093805	376
1.200x600	19093829	426	19093806	388
1.300x600	19093830	442	19093807	402
1.400x600	19093831	453	19093808	413
1.500x600	19093832	480	19093809	423
1.600x600	19093833	490	19093810	443
1.700x600	19093834	502	19093811	459
1.800x600	19093835	517	19093812	477
1.900x600	19093836	536	19093813	511
2.000x600	19093837	550	19093814	517
2.100x600	19093838	575	19093815	538
2.200x600	19093839	599	19093816	557
2.300x600	19093840	623	19093817	576
2.400x600	19093841	647	19093818	594
2.500x600	19093842	670	19093819	615
2.600x600	19093843	696	19093820	634
2.700x600	19093844	719	19093821	658
2.800x600	19093845	743	19093822	679

700 Range





DIMENSIONS (mm)	WALL-MOUNTED TTW-7	€	CENTRAL TTC-7	€
600x700	19093869	401	19093846	354
700x700	19093870	405	19093847	366
800x700	19093871	415	19093848	376
900x700	19093872	426	19093849	384
1.000x700	19093873	438	19093850	395
1.100x700	19093874	450	19093851	409
1.200x700	19093875	469	19093852	423
1.300x700	19093876	481	19093853	439
1.400x700	19093877	500	19093854	453
1.500x700	19093878	513	19093855	472
1.600x700	19093879	535	19093856	486
1.700x700	19093880	552	19093857	504
1.800x700	19093881	571	19093858	524
1.900x700	19093882	589	19093859	545
2.000x700	19093883	607	19093860	568
2.100x700	19093884	630	19093861	591
2.200x700	19093885	654	19093862	613
2.300x700	19093886	679	19093863	634
2.400x700	19093887	704	19093864	658
2.500x700	19093888	720	19093865	679
2.600x700	19093889	745	19093866	704
2.700x700	19093890	773	19093867	729
2.800x700	19093891	795	19093868	753



TTW-B1C-614

See options

Worktops with bowl

Option customization in length

- Welded bowl of 500 x 400 x 250 mm.

600 Range





DIMENSIONS (mm)	BOWL TO THE RIGHT TTW-B1R-6	€	BOWL TO THE LEFT TTW-B1L-6	€	BOWL IN CENTER TTW-B1C-6	€
1.000x600	19093892	741	19093903	741	19093914	741
1.200x600	19093893	772	19093904	772	19093915	772
1.400x600	19093894	801	19093905	801	19093916	801
1.500x600	19093895	832	19093906	832	19093917	832
1.600x600	19093896	842	19093907	842	19093918	842
1.800x600	19093897	874	19093908	874	19093919	874
2.000x600	19093898	915	19093909	915	19093920	915
2.200x600	19093899	970	19093910	970	19093921	970
2.400x600	19093900	976	19093911	976	19093922	976
2.600x600	19093901	1.028	19093912	1.028	19093923	1.028
2.800x600	19093902	1.079	19093913	1.079	19093924	1.079

700 Range

DIMENSIONS (mm)	BOWL TO THE RIGHT TTW-B1R-7	€	BOWL TO THE LEFT TTW-B1L-7	€	BOWL IN CENTER TTW-B1C-7	€
1.000x700	19093925	747	19093936	747	19093947	747
1.200x700	19093926	778	19093937	778	19093948	778
1.400x700	19093927	813	19093938	813	19093949	813
1.500x700	19093928	840	19093939	840	19093950	840
1.600x700	19093929	851	19093940	851	19093951	851
1.800x700	19093930	891	19093941	891	19093952	891
2.000x700	19093931	928	19093942	928	19093953	928
2.200x700	19093932	982	19093943	982	19093954	982
2.400x700	19093933	1.036	19093944	1.036	19093955	1.036
2.600x700	19093934	1.082	19093945	1.082	19093956	1.082
2.800x700	19093935	1.134	19093946	1.134	19093957	1.134



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

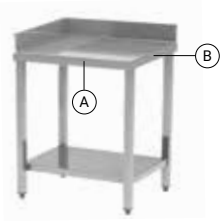


See options

- 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	1.254
700	TWDR3-75	19094113	500x700x850	3	1.331

Corner tables



See options

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	706	T90WS2-66	19094118	890
700 x 700		T90WS1-77	19094115	782	T90WS2-77	19094119	935
600 x 700		T90WS1-67	19094116	748	T90WS2-67	19094120	935
700 x 600		T90WS1-76	19094117	748	T90WS2-76	19094121	974



See options

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	1.000x1.000x600x850	1.630
700	T90WD-7	19094123	1.000x1.000x700x850	1.726

Waste collection tables



See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Sorting hole with rubber ring to throw waste. A waste bin (not included) with maximum diameter of 460 mm could be placed under the counter.
- Backsplash of 100 x 15 mm, 50 mm front edge with welded corners.
- Square section stainless steel legs 40 x 40 mm.
- Rear legs set back 40 mm for floors with sanitary radius.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**

RANGE	MODEL	CODE	DIMENSIONS (mm)	€
600	TWD-R-67	19094110	700x600x850	942
700	TWD-R-77	19094111	700x700x850	971

Recycling tables

- Designed for the classification and collection of waste.
- Worktop made from AISI-304 18/10 stainless steel with satin finish and reinforced with profiles.
- Square section stainless steel legs 40 x 40 mm.
- Ø195 mm holes for placing rubber rings.
- Rubber ring (not included) to throw waste. A waste bin (not included) with maximum diameter of 460 mm could be placed under the counter.
- 850 mm height with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied disassembled.**
- **Option shipped assembled.**



See options



See options

Wall-mounted

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TWLR-R-612	19094126	1.200x600x850	2	799
TWLR-R-617	19094127	1.700x600x850	3	1.029
KIDS kids				
TWLR-R-K-612	19094260	1.200x600x700	2	777
TWLR-R-K-617	19094261	1.700x600x700	3	1.008

Central

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TCLR-R-612	19094124	1.200x600x850	2	782
TCLR-R-617	19094125	1.700x600x850	3	1.009
KIDS kids				
TCLR-R-K-612	19094258	1.200x600x700	2	761
TCLR-R-K-617	19094259	1.700x600x700	3	987



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	70
R-B232	19092788	Blue	70
R-R232	19092789	Red	70
R-G232	19092790	Green	70

Countertop shelves

Option customization in length



F2H-313

See options

- 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 F1N-3	€	Hz	VOLTAGE	HALOGEN LIGHT AND HEAT F1H-3	POWER (W)	€	CERAMIC HEAT F1C-3	POWER (W)	€
1.000	700x350x400	19094128	390	50/60	230V 1N	-	-	-	-	-	-
1.200	900x350x400	19094129	395	50/60	230V 1N	19094138	600	964	19094147	500	1.175
1.400	1.100x350x400	19094130	402	50/60	230V 1N	19094139	600	971	19094148	500	1.180
1.600	1.300x350x400	19094131	414	50/60	230V 1N	19094140	900	1.042	19094149	750	1.248
1.800	1.500x350x400	19094132	438	50/60	230V 1N	19094141	900	1.064	19094150	750	1.269
2.000	1.700x350x400	19094133	457	50/60	230V 1N	19094142	1.200	1.141	19094151	1.000	1.358
2.200	1.900x350x400	19094134	478	50/60	230V 1N	19094143	1.200	1.160	19094152	1.000	1.379
2400	2.100x350x400	19094135	529	50/60	230V 1N	19094144	1.500	1.339	19094153	1.250	1.468
2.600	2.300x350x400	19094136	576	50/60	230V 1N	19094145	1.500	1.850	19094154	1.250	2.263
2.800	2.500x350x400	19094137	638	50/60	230V 1N	19094146	1.800	1.908	19094155	1.500	2.322

Double

TABLE SIZE (mm)	DIMENSIONS (mm)	NEUTRAL F2N-3	€	Hz	VOLTAGE	HALOGEN LIGHT AND HEAT F2H-3	POWER (W)	€	CERAMIC HEAT F2C-3	POWER (W)	€
1.000	700x350x700	19094156	535	-	-	-	-	-	-	-	-
1.200	900x350x700	19094157	546	50/60	230V 1N	19094166	1.200	1.698	19094175	1.000	2.119
1.400	1.100x350x700	19094158	556	50/60	230V 1N	19094167	1.200	1.707	19094176	1.000	2.126
1.600	1.300x350x700	19094159	570	50/60	230V 1N	19094168	1.800	1.843	19094177	1.500	2.259
1.800	1.500x350x700	19094160	615	50/60	230V 1N	19094169	1.800	1.885	19094178	1.500	2.302
2.000	1.700x350x700	19094161	673	50/60	230V 1N	19094170	2.400	2.058	19094179	2.000	2.491
2.200	1.900x350x700	19094162	693	50/60	230V 1N	19094171	2.400	2.079	19094180	2.000	2.509
2.400	2.100x350x700	19094163	777	50/60	230V 1N	19094172	3.000	2.416	19094181	2.500	2.674
2.600	2.300x350x700	19094164	833	50/60	230V 1N	19094173	3.000	3.401	19094182	2.500	4.230
2.800	2.500x350x700	19094165	921	50/60	230V 1N	19094174	3.600	3.482	19094183	3.000	4.313

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	643	C-8	19092795	500	870
1.200x150x60	50/60	230V 1N	H-12	19092792	900	708	C-12	19092796	750	934
1.600x150x60	50/60	230V 1N	H-16	19092793	1.200	773	C-16	19092797	1.000	1.005
2.000x150x60	50/60	230V 1N	H-20	19092794	1.500	913	C-20	19092798	1.250	1.051

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	263



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	706
	DR3-64	19092801	465x510x600	3	733
700	DR2-74	19092802	465x610x600	2	732
	DR3-74	19092803	465x610x600	3	781



Large capacity drawer module

- Specially designed to be used as a bread dispenser, to place waste bags or other applications.
- 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	750
700	DR1-74	19092805	465x610x600	784



Waste bin hopper module

- Specially designed to be used as a garbage hopper.
- Made from stainless steel.
- Opening with folding lid.
- Ease of assembly without the need for welding.
- To be assembled to tables with shelf, except in the 500 range.

CAPACITY	MODEL	CODE	DIMENSIONS (mm)	€
600	WH-6	19106211	400x510x600	339
700	WH-7	19106212	400x610x600	370



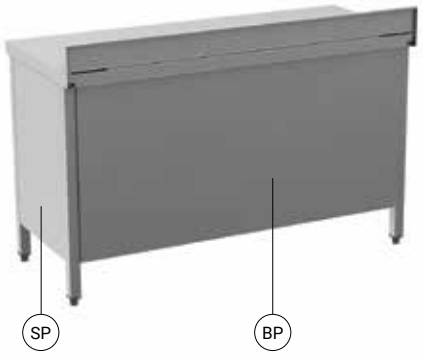
Rack module

- 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	440
600x400	GS-46	19092807	660x436x596	490

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	141
600	SP-6	19092809	151
700	SP-7	19092810	161

Back panel

Option customization in length

See options

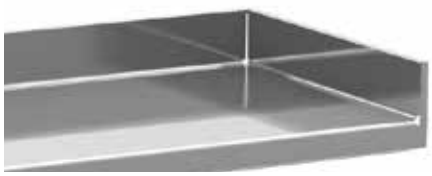
- Designed to protect walkways and divide storage areas.
- Made from stainless steel.
- Ease of assembly without the need for welding.
- To be assembled to tables with shelf.

MODEL	TABLE SIZE (mm)	CODE	€
BP-6	600	19094184	157
BP-7	700	19094185	164
BP-8	800	19094186	173
BP-9	900	19094187	179
BP-10	1.000	19094188	187
BP-11	1.100	19094189	191
BP-12	1.200	19094190	199
BP-13	1.300	19094191	213
BP-14	1.400	19094192	228
BP-15	1.500	19094193	258

MODEL	TABLE SIZE (mm)	CODE	€
BP-16	1.600	19094194	279
BP-17	1.700	19094195	289
BP-18	1.800	19094196	293
BP-19	1.900	19094197	302
BP-20	2.000	19094198	307
BP-22	2.200	19094199	337
BP-24	2.400	19094200	353
BP-26	2.600	19094201	379
BP-28	2.800	19094202	405

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	144
	TPB-5 L	19092812	Left	144
600	TPB-6 R	19092813	Right	157
	TPB-6 L	19092814	Left	157
700	TPB-7 R	19092815	Right	167
	TPB-7 L	19092816	Left	167

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.



NS-614

See options

TABLE SIZE (mm)	CODE (500 RANGE) NS-5	€	CODE (600 RANGE) NS-6	€	CODE (700 RANGE) NS-7	€
600	19094209	111	19094220	130	19094239	136
700	-	-	19094221	141	19094240	155
800	19094210	132	19094222	158	19094241	176
900	-	-	19094223	170	19094242	185
1.000	19094211	157	19094224	185	19094243	194
1.100	-	-	19094225	194	19094244	209
1.200	19094212	171	19094226	203	19094245	232
1.300	-	-	19094227	221	19094246	246
1.400	19094213	201	19094228	240	19094247	256
1.500	19094214	211	19094229	249	19094248	272
1.600	19094215	219	19094230	260	19094249	306
1.700	-	-	19094231	280	19094250	320
1.800	19094216	238	19094232	301	19094251	328
1.900	-	-	19094233	307	19094252	331
2.000	19094217	262	19094234	313	19094253	337
2.200	19094218	281	19094235	325	19094254	347
2.400	19094219	303	19094236	352	19094255	361
2.600	-	-	19094237	394	19094256	411
2.800	-	-	19094238	438	19094257	455

Sorting hole lid

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



MODEL	CODE	€
RL-232	19092820	78

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	<= 2.000 mm	291
CK-5	19092818	5	corner tables with door	345
CK-6	19092819	6	> 2.000 mm	422

Options

Option shipped assembled.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
A	0201-0001	Up to 1.200 mm	72
A	0201-0002	Up to 2.000 mm	98
A	0201-0003	Up to 2.800 mm	123

Option element height.

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

Note: applies to 600 and 700mm width sinks.

Option customization in length

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 1.200 mm	108
1,5	0204-0002	Up to 2.000 mm	179
1,5	0204-0003	Up to 2.800 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 1.200 mm	ST	0205-0001	71	SS	0205-0006	29	STS	0205-0011	99	ST2S	0205-0016	128
Up to 1.600 mm	ST	0205-0002	94	SS	0205-0007	39	STS	0205-0012	133	ST2S	0205-0017	173
Up to 2.000 mm	ST	0205-0003	118	SS	0205-0008	51	STS	0205-0013	167	ST2S	0205-0018	217
Up to 2.400 mm	ST	0205-0004	140	SS	0205-0009	62	STS	0205-0014	202	ST2S	0205-0019	260
Up to 2.800 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.

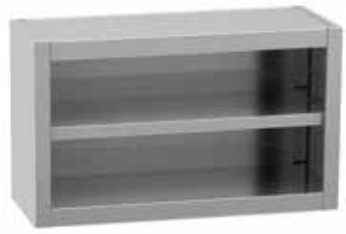
ABBREVIATION	CODE	DESCRIPTION	€
RR	0209-0001	One (1) hole with ring to the right	108
RL	0209-0002	One (1) hole with ring to the left	108
RC	0209-0003	One (1) hole with ring centered	108
RCR	0209-0004	One (1) hole with ring on the center right. From 2200 mm worktops on.	108
RCL	0209-0005	One (1) hole 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	1.000x400x600	750
CWS1-412	19092848	1.200x400x600	839
CWS1-414	19092849	1.400x400x600	926
CWS1-416	19092850	1.600x400x600	980
CWS1-418	19092851	1.800x400x600	1.082

Swing doors



MODEL	CODE	DIMENSIONS (mm)	No. DOORS	€
CWHD-45	19092845	500x400x600	1	777
CWHD-410	19092846	1.000x400x600	2	1.062

Sliding doors



MODEL	CODE	DIMENSIONS (mm)	€
CWD-410	19092852	1.000x400x600	930
CWD-412	19092853	1.200x400x600	1.036
CWD-414	19092854	1.400x400x600	1.210
CWD-416	19092855	1.600x400x600	1.226
CWD-418	19092856	1.800x400x600	1.347

Corner cabinet with door



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

MODEL	CODE	DIMENSIONS (mm)	€
C90WD-4	19092859	700x400x600	1.316

Sliding doors with drainer



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

MODEL	CODE	DIMENSIONS (mm)	€
CWDD-410	19092857	1.000x400x600	1.045
CWDD-412	19092858	1.200x400x600	1.096

Hanging spice rack



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

MODEL	CODE	€
GNS-4	19092860	18

FOR CABINETS LENGTH (MM)	QUANTITY OF SPICE RACKS TO ORDER
500	2
1.000	5
1.200	6
1.400	7
1.600	8
1.800	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	600x600x1.900	1	1.513
CSHD-610	19092863	1.000x600x1.900	2	2.099

With sliding doors



MODEL	CODE	DIMENSIONS (mm)	€
CSD-612	19092864	1.200x600x1.900	2.433
CSD-614	19092865	1.400x600x1.900	2.660
CSD-616	19092866	1.600x600x1.900	2.875

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	600x600x1.900	1	1.497
CCHD-610	19092875	1.000x600x1.900	2	1.940



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

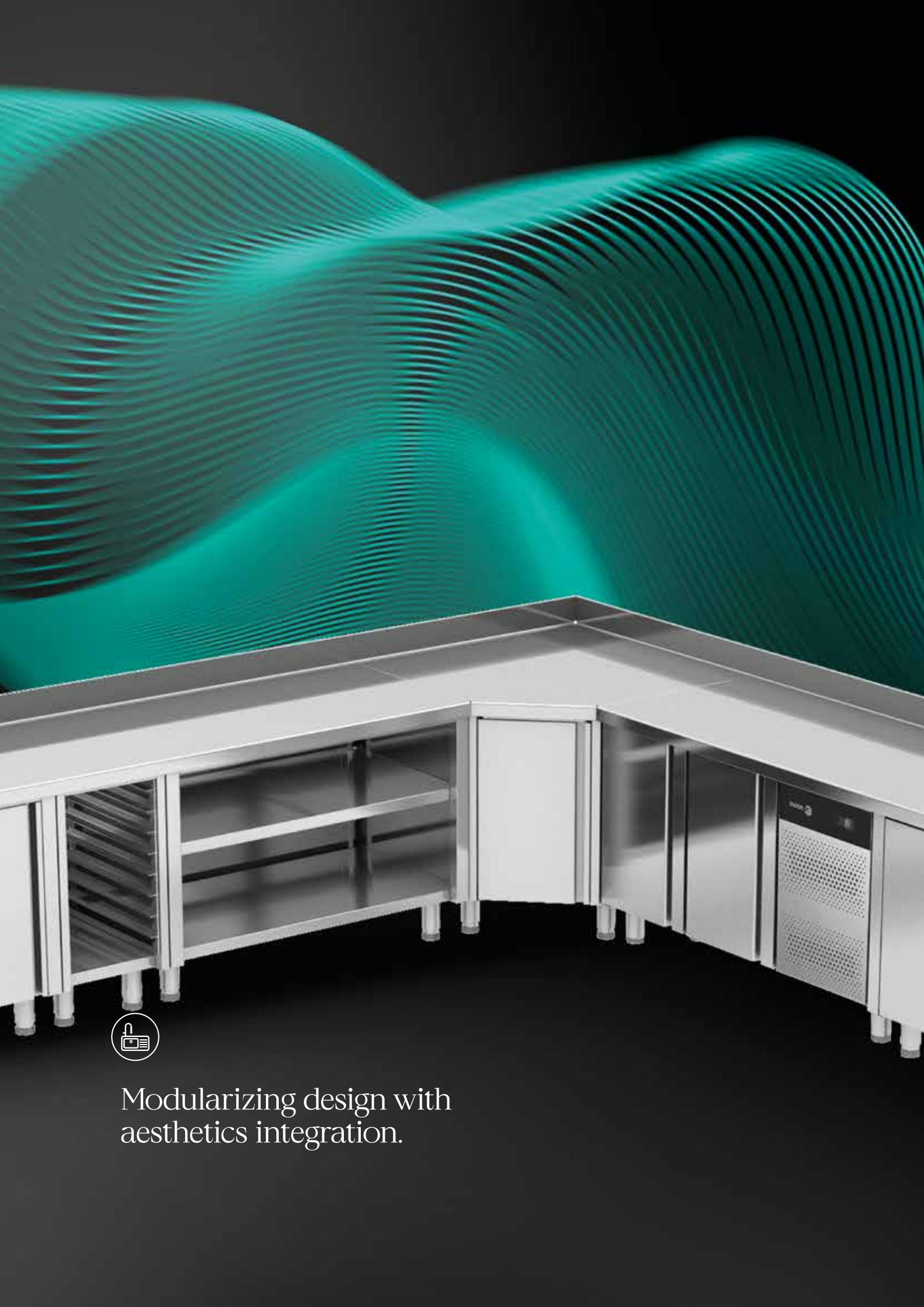
DIMENSIONS (mm)	MODEL	CODE	€
600x600x200	CSHDIP-66	19092867	160
1.000x600x200	CSHDIP-610	19092868	183
1.200x600x200	CSDIP-612	19092871	185
1.400x600x200	CSDIP-614	19092872	209
1.600x600x200	CSDIP-616	19092873	232



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	145



Modularizing design with
aesthetics integration.

Neutral-hot element composition

— Elements with shelves **477**
— Elements with sliding doors **478**
— Elements with swing doors **479**
— Elements with drawers **480**
— Elements with sliding doors and drawers **480**
— Hot elements **483**
— Elements with rack module **484**
— 600 mm height elements **485**
— Corner elements **486**
— Waste collection elements **486**
— Elements with sink **487**
— Worktops **489**
— Recycling station elements **491**
— Accessories **492**
— Options **493**

Elements with shelves

Option customization in length



TMWS1-614

See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral 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 TMS1-6 SE	€	PASSTHROUGH TMPS1-6	€	PASSTHROUGH WITHOUT WORKTOP TMPS1-6 SE	€
600x600x850	19094353	1.029	19094363	999	19094373	753	19094313	942	19094323	698
800x600x850	19094354	1.077	19094364	1.041	19094374	785	19094314	982	19094324	721
1.000x600x850	19094355	1.132	19094365	1.096	19094375	817	19094315	1.032	19094325	748
1.200x600x850	19094356	1.214	19094366	1.179	19094376	878	19094316	1.107	19094326	803
1.400x600x850	19094357	1.294	19094367	1.254	19094377	935	19094317	1.180	19094327	857
1.600x600x850	19094358	1.376	19094368	1.336	19094378	994	19094318	1.253	19094328	907
1.800x600x850	19094359	1.458	19094369	1.422	19094379	1.049	19094319	1.334	19094329	959
2.000x600x850	19094360	1.565	19094370	1.535	19094380	1.135	19094320	1.444	19094330	1.033
2.200x600x850	19094361	1.736	19094371	1.693	19094381	1.263	19094321	1.590	19094331	1.154
2.400x600x850	19094362	1.857	19094372	1.807	19094382	1.347	19094322	1.698	19094332	1.231

700 Range

DIMENSIONS (mm)	WALL-MOUNTED TMWS1-7	€	CENTRAL TMCS1-7	€	WITHOUT WORKTOP TMS1-7 SE	€	PASSTHROUGH TMPS1-7	€	PASSTHROUGH WITHOUT WORKTOP TMPS1-7 SE	€
600x700x850	19094383	1.068	19094393	1.023	19094403	755	19094333	976	19094343	704
800x700x850	19094384	1.112	19094394	1.069	19094404	788	19094334	1.016	19094344	728
1.000x700x850	19094385	1.171	19094395	1.131	19094405	823	19094335	1.064	19094345	750
1.200x700x850	19094386	1.252	19094396	1.211	19094406	880	19094336	1.143	19094346	806
1.400x700x850	19094387	1.336	19094397	1.295	19094407	937	19094337	1.252	19094347	894
1.600x700x850	19094388	1.422	19094398	1.379	19094408	1.011	19094338	1.298	19094348	912
1.800x700x850	19094389	1.508	19094399	1.463	19094409	1.051	19094339	1.382	19094349	962
2.000x700x850	19094390	1.617	19094400	1.584	19094410	1.137	19094340	1.496	19094350	1.040
2.200x700x850	19094391	1.789	19094401	1.749	19094411	1.268	19094341	1.647	19094351	1.160
2.400x700x850	19094392	1.910	19094402	1.867	19094412	1.352	19094342	1.763	19094352	1.236

Elements with sliding doors

Option customization in length



TMWD-614

See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral 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	€
1.000x600x850	19094437	1.417	19094443	1.400	19094449	1.245	19094455	1.072	19094413	1.729	19094419	1.409
1.200x600x850	19094438	1.522	19094444	1.482	19094450	1.320	19094456	1.137	19094414	1.854	19094420	1.502
1.400x600x850	19094439	1.642	19094445	1.567	19094451	1.428	19094457	1.227	19094415	1.975	19094421	1.608
1.600x600x850	19094440	1.756	19094446	1.716	19094452	1.560	19094458	1.343	19094416	2.099	19094422	1.698
1.800x600x850	19094441	1.871	19094447	1.842	19094453	1.648	19094459	1.418	19094417	2.346	19094423	1.917
2.000x600x850	19094442	1.984	19094448	1.975	19094454	1.742	19094460	1.498	19094418	2.442	19094424	1.967

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	€
1.000x700x850	19094461	1.463	19094467	1.433	19094473	1.296	19094479	1.114	19094425	1.776	19094431	1.417
1.200x700x850	19094462	1.635	19094468	1.595	19094474	1.436	19094480	1.252	19094426	1.896	19094432	1.514
1.400x700x850	19094463	1.707	19094469	1.674	19094475	1.484	19094481	1.277	19094427	2.118	19094433	1.727
1.600x700x850	19094464	1.842	19094470	1.793	19094476	1.586	19094482	1.366	19094428	2.202	19094434	1.765
1.800x700x850	19094465	1.940	19094471	1.884	19094477	1.652	19094483	1.421	19094429	2.408	19094435	1.963
2.000x700x850	19094466	2.029	19094472	2.004	19094478	1.751	19094484	1.509	19094430	2.557	19094436	2.033

Elements with swing doors



TMWHD-68

See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of 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	1.032	19094501	994	19094505	831	-	-	19094527	1.208	19094531	1.071
600x600x850	19094498	1.158	19094502	1.133	19094506	974	19094509	837	19094528	1.334	19094532	1.214
800x600x850	19094499	1.459	19094503	1.444	19094507	1.131	19094510	1.134	19094529	1.708	19094533	1.636
1.000x600x850	19094500	1.560	19094504	1.552	19094508	1.221	19094511	1.224	19094530	1.842	19094534	1.768

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	1.074	19094516	1.036	19094520	850	-	-	19094535	1.239	19094539	1.078
600x700x850	19094513	1.227	19094517	1.184	19094521	1.004	19094524	861	19094536	1.392	19094540	1.251
800x700x850	19094514	1.535	19094518	1.497	19094522	1.346	19094525	1.156	19094537	1.768	19094541	1.672
1.000x700x850	19094515	1.633	19094519	1.593	19094523	1.434	19094526	1.377	19094538	1.884	19094542	1.782

Elements with drawers or hopper



TMWDR3-64



TMWDR1-66



TMWWH-66

See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral and hot elements, through a common or independent worktop.
- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height elements with stainless steel height-adjustable feet (-10 mm / + 50 mm)..
- **Supplied assembled.**

Element with 3 drawers

- Module with three (3) drawers.
- Removable drawers with telescopic sliding guides.
- Effective dimensions of the drawer 304 x 435 x 105 mm.







RANGE	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
600	400x600x850	TMWDR3-64	19094485	1.338	TMCDR3-64	19094486	1.300	TMDR3-64 SE	19094487	1.270
700	400x700x850	TMWDR3-74	19094488	1.435	TMCDR3-74	19094489	1.345	TMDR3-74 SE	19094490	1.294

Element with large capacity drawer

- Specially designed to be used as a bread dispenser, to place waste bags or other applications.
- Removable drawer equipped with telescopic guides with brake.







RANGE	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
600	600x600x850	TMWDR1-66	19094491	1.349	TMCDR1-66	19094492	1.314	TMDR1-66 SE	19094493	1.190
700	600x700x850	TMWDR1-76	19094494	1.414	TMCDR1-76	19094495	1.372	TMDR1-76 SE	19094496	1.229

Elements with hopper

- Specially designed to be used as a bread dispenser, to place waste bags or other applications.
- Opening with folding lid.







RANGE	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
600	600x600x850	TMWWH-66	19106416	927	TMCWH-66	19106418	892	TMWH-66 SE	19106421	815
700	600x700x850	TMWWH-76	19106417	989	TMCWH-76	19106420	948	TMWH-76 SE	19106422	857

Elements with sliding doors and drawers

Option customization in length



TMWDDR3R-614



TMWDDR3L-614

See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral 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 TMWDDR3R-6	€	CENTRAL TMCDDR3R-6	€	WITHOUT WORKTOP TMDDR3R-6 SE	€
1.400x600x850	19094579	2.580	19094585	2.537	19094591	2.328
1.600x600x850	19094580	2.683	19094586	2.638	19094592	2.404
1.800x600x850	19094581	2.808	19094587	2.769	19094593	2.511
2.000x600x850	19094582	2.963	19094588	2.930	19094594	2.644
2.200x600x850	19094583	3.095	19094589	3.050	19094595	2.734
2.400x600x850	19094584	3.226	19094590	3.172	19094596	2.825

700 Range

DIMENSIONS (mm)	WALL-MOUNTED TMWDDR3R-7	€	CENTRAL TMCDDR3R-7	€	WITHOUT WORKTOP TMDDR3R-7 SE	€
1.400x700x850	19094597	2.933	19094603	2.884	19094609	2.400
1.600x700x850	19094598	3.112	19094604	3.060	19094610	2.541
1.800x700x850	19094599	3.203	19094605	3.153	19094611	2.591
2.000x700x850	19094600	3.341	19094606	3.298	19094612	2.692
2.200x700x850	19094601	3.458	19094607	3.416	19094613	2.759
2.400x700x850	19094602	3.612	19094608	3.561	19094614	2.860



Drawers at the left

600 Range







DIMENSIONS (mm)	WALL-MOUNTED TMWDDR3L-6	€	CENTRAL TMCDDR3L-6	€	WITHOUT WORKTOP TMDDR3L-6 SE	€
1.400x600x850	19094543	2.580	19094549	2.537	19094555	2.328
1.600x600x850	19094544	2.683	19094550	2.638	19094556	2.404
1.800x600x850	19094545	2.808	19094551	2.769	19094557	2.511
2.000x600x850	19094546	2.963	19094552	2.930	19094558	2.644
2.200x600x850	19094547	3.095	19094553	3.050	19094559	2.734
2.400x600x850	19094548	3.226	19094554	3.172	19094560	2.825

700 Range

DIMENSIONS (mm)	WALL-MOUNTED TMWDDR3L-7	€	CENTRAL TMCDDR3L-7	€	WITHOUT WORKTOP TMDDR3L-7 SE	€
1.400x700x850	19094561	2.933	19094567	2.884	19094573	2.400
1.600x700x850	19094562	3.112	19094568	3.060	19094574	2.541
1.800x700x850	19094563	3.203	19094569	3.153	19094575	2.591
2.000x700x850	19094564	3.341	19094570	3.298	19094576	2.692
2.200x700x850	19094565	3.458	19094571	3.416	19094577	2.759
2.400x700x850	19094566	3.612	19094572	3.561	19094578	2.860

Hot elements

TYPE F



TMWH-614

See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral elements, through a common or independent worktop.
- Lower base reinforced with profile to guarantee greater robustness.
- 850 mm height elements with stainless steel height-adjustable feet (-10 mm / + 50 mm).
- Forced hot air distribution system. Resistor-fan system enables a fast heating up and produces an efficient air circulation inside.
- Wool rock insulation.
- Electronic thermostat, with digital display, to control and regulate the temperature at desired set point.
- Working temperature: from +30 °C to +90 °C.
- **Supplied assembled.**
- **Option door lock**.

600 Range





DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	WALL-MOUNTED TMWH-6	€	CENTRAL TMCH-6	€	WITHOUT WORKTOP TMH-6 SE	€
1.200x600x850	50/60	230V 1N	1.565	19094681	2.470	19094645	2.420	19094649	2.060
1.400x600x850	50/60	230V 1N	1.565	19094682	2.732	19094646	2.682	19094650	2.298
1.600x600x850	50/60	230V 1N	2.600	19094683	2.993	19094647	2.941	19094651	2.531
1.800x600x850	50/60	230V 1N	2.600	19094684	3.276	19094648	3.237	19094652	2.793




DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	PASSTHROUGH TMPH-6	€	PASSTHROUGH WITHOUT WORKTOP TMPH-6 SE	€
1200x600x850	50/60	230V 1N	1565	19094663	2.728	19094667	2.368
1400x600x850	50/60	230V 1N	2600	19094664	3.005	19094668	2.624
1600x600x850	50/60	230V 1N	2600	19094665	3.287	19094669	2.875
1800x600x850	50/60	230V 1N	3000	19094666	3.752	19094670	3.306

700 Range





DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	WALL-MOUNTED TMWH-7	€	CENTRAL TMCH-7	€	WITHOUT WORKTOP TMH-7 SE	€
1.200x700x850	50/60	230V 1N	1.565	19094685	2.546	19094653	2.522	19094658	2.127
1.400x700x850	50/60	230V 1N	1.565	19094686	2.821	19094654	2.797	19094659	2.375
1.600x700x850	50/60	230V 1N	2.600	19094687	3.094	19094655	3.069	19094660	2.618
1.800x700x850	50/60	230V 1N	2.600	19094688	3.415	19094656	3.346	19094661	2.860
2.000x700x850	50/60	230V 1N	3.000	19094689	3.659	19094657	3.623	19094662	3.096




DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	PASSTHROUGH TMPH-7	€	PASSTHROUGH WITHOUT WORKTOP TMPH-7 SE	€
1.200x700x850	50/60	230V 1N	2.600	19094671	2.948	19094676	2.556
1.400x700x850	50/60	230V 1N	2.600	19094672	3.229	19094677	2.805
1.600x700x850	50/60	230V 1N	2.600	19094673	3.508	19094678	3.054
1.800x700x850	50/60	230V 1N	3.000	19094674	3.905	19094679	3.417
2.000x700x850	50/60	230V 1N	3.000	19094675	4.248	19094680	3.724

Elements with rack module



TMC-78 GN

See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral 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	989	TMC-64 GN	19094629	955	TM-64 GN SE	19094631	782
2xGN 1/1	800x600x850	TMW-68 GN	19094628	1.333	TMC-68 GN	19094630	1.295	TM-68 GN SE	19094632	1.146

700 Range

CAPACITY	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
1xGN 1/1	400x700x850	TMW-74 GN	19094633	1.038	TMC-74 GN	19094637	1.001	TM-74 GN SE	19094641	806
1x600x400	500x700x850	TMW-75 P	19094634	1.071	TMC-75 P	19094638	1.033	TM-75 P SE	19094642	837
2xGN 1/1	800x700x850	TMW-78 GN	19094635	1.389	TMC-78 GN	19094639	1.351	TM-78 GN SE	19094643	1.178
2x600x400	1.000x700x850	TMW-710 P	19094636	1.470	TMC-710 P	19094640	1.432	TM-710 P SE	19094644	1.246

600 mm height elements



TM6W-612

Option customization in length



TM6WHD-68

See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of 600 mm-height neutral elements, through a common or independent worktop.
- Lower base reinforced with profile to guarantee greater robustness.
- Designed to support cooking appliances and place the working height at 850-900 mm. With stainless steel height-adjustable feet (-10 mm / + 50 mm).
- **Supplied assembled.**
- **Option door lock (Elements with swing doors).**

Open elements





DIMENSIONS (mm)	WALL-MOUNTED TM6W-6 | TM6W-7	€	CENTRAL TM6C-6 | TM6C-7	€	WITHOUT WORKTOP TM6-6 SE | TM6-7 SE	€
600 RANGE						
600x600x600	19094690	965	19094696	931	19094702	738
800x600x600	19094691	1.009	19094697	972	19094703	768
1.000x600x600	19094692	1.054	19094698	1.019	19094704	801
1.200x600x600	19094693	1.137	19094699	1.101	19094705	872
1.400x600x600	19094694	1.221	19094700	1.183	19094706	940
1.600x600x600	19094695	1.303	19094701	1.261	19094707	998
700 RANGE						
600x700x600	19094708	1.001	19094714	958	19094720	740
800x700x600	19094709	1.043	19094715	1.005	19094721	773
1.000x700x600	19094710	1.091	19094716	1.051	19094722	804
1.200x700x600	19094711	1.178	19094717	1.137	19094723	873
1.400x700x600	19094712	1.266	19094718	1.223	19094724	941
1.600x700x600	19094713	1.347	19094719	1.302	19094725	1.000

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	914	19094730	876	19094734	692
600x600x600	19094727	1.038	19094731	1.004	19094735	821
800x600x600	19094728	1.310	19094732	1.269	19094736	1.116
1.000x600x600	19094729	1.403	19094733	1.368	19094737	1.206
700 RANGE						
400x700x600	19094738	954	19094742	916	19094746	708
600x700x600	19094739	1.091	19094743	1.050	19094747	845
800x700x600	19094740	1.359	19094744	1.320	19094748	1.142
1.000x700x600	19094741	1.446	19094745	1.405	19094749	1.217

Corner elements



TM90W-6 R



See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- Modular element with closed structure made from stainless steel, fully integrable with the rest of neutral 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	1.100x600x850	Right	1.469
TM90W-6 L	19094622	1.100x600x850	Left	1.469

700 Range

MODEL	CODE	DIMENSIONS (mm)	POSITION	€
TM90W-7 R	19094623	1.200x700x850	Right	1.524
TM90W-7 L	19094624	1.200x700x850	Left	1.524

Corner elements with door

600 Range

MODEL	CODE	DIMENSIONS (mm)	€
TM90WD-6	19094625	1.000x1.000x600x850	1.924

700 Range

MODEL	CODE	DIMENSIONS (mm)	€
TM90WD-7	19094626	1.000x1.000x700x850	2.015

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	1.196	TMCD-R-66	19094616	1.160	TMD-R-66 SE	19094617	1.005
700	600x700x850	TMWD-R-76	19094618	1.261	TMCD-R-76	19094619	1.220	TMD-R-76 SE	19094620	1.044

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	€
				D			WD		
SKM-66	600x600	B1	500x400x250	19094750	Swing	1.108	-	-	-
SKM-610	1.000x600	B1 D1R	400x400x250	19094751	Sliding	1.368	-	-	-
		B1 D1L	400x400x250	19094752	Sliding	1.368	-	-	-
		B2	400x400x250	19094753	Sliding	1.553	-	-	-
SKM-612	1.200x600	B1 D1R	500x400x250	19094754	Sliding	1.385	19094766	Swing	1.219
		B1 D1L	500x400x250	19094755	Sliding	1.385	19094767	Swing	1.219
		B2	500x400x250	19094756	Sliding	1.639	-	-	-
SKM-614	1.400x600	B2 D1R	400x400x250	19094757	Sliding	1.718	-	-	-
		B2 D1L	400x400x250	19094758	Sliding	1.718	-	-	-
		B1 D1R	500x400x250	19094759	Sliding	1.586	19094768	Swing	1.424
		B1 D1L	500x400x250	19094760	Sliding	1.586	19094769	Swing	1.424
SKM-616	1.600x600	B2 D1R	500x400x250	19094761	Sliding	1.879	-	-	-
		B2 D1L	500x400x250	19094762	Sliding	1.879	-	-	-
SKM-618	1.800x600	B2 D1R	500x400x250	19094763	Sliding	2.008	19094770	Sliding	1.851
		B2 D1L	500x400x250	19094764	Sliding	2.008	19094771	Sliding	1.851
SKM-620	2.000x600	B2 D2RL	500x400x250	19094765	Sliding	2.106	-	-	-







700 Range

MODEL	DIMENSIONS (mm)		BOWL DIMENSIONS (mm)	ELEMENTS WITH DOORS D	DOOR TYPE	€	WITH DOORS AND SPACE COUNTER DISHWASHER WD	DOOR TYPE	€
SKM-77	700x700	B1	500x500x300	19094772	Swing	1.284	-	-	-
SKM-710	1.000x700	B1 D1R	400x500x300	19094773	Sliding	1.438	-	-	-
		B1 D1L	400x500x300	19094774	Sliding	1.438	-	-	-
		B2	400x500x300	19094775	Sliding	1.631	-	-	-
SKM-712	1.200x700	B1 D1R	500x500x300	19094776	Sliding	1.512	19094789	Swing	1.298
		B1 D1L	500x500x300	19094777	Sliding	1.512	19094790	Swing	1.298
		B2	500x500x300	19094778	Sliding	1.799	-	-	-
SKM-714	1.400x700	B1 D1R	600x500x300	19094779	Sliding	1.664	19094791	Swing	1.519
		B1 D1L	600x500x300	19094780	Sliding	1.664	19094792	Swing	1.519
		B2	600x500x300	19094781	Sliding	1.929	-	-	-
SKM-716	1.600x700	B2 D1R	500x500x300	19094782	Sliding	1.935	-	-	-
		B2 D1L	500x500x300	19094783	Sliding	1.935	-	-	-
SKM-718	1.800x700	B2 D1R	500x500x300	19094784	Sliding	2.088	19094793	Sliding	2.012
		B2 D1L	500x500x300	19094785	Sliding	2.088	19094794	Sliding	2.012
		B3	500x500x300	19094786	Sliding	2.339	-	-	-
SKM-720	2.000x700	B2 D1R	600x500x300	19094787	Sliding	2.236	-	-	-
		B2 D1L	600x500x300	19094788	Sliding	2.236	-	-	-

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
1.000x600	19094907	365	19094884	329
1.100x600	19094908	376	19094885	341
1.200x600	19094909	387	19094886	352
1.300x600	19094910	401	19094887	365
1.400x600	19094911	411	19094888	375
1.500x600	19094912	436	19094889	384
1.600x600	19094913	445	19094890	402
1.700x600	19094914	456	19094891	417
1.800x600	19094915	470	19094892	433
1.900x600	19094916	487	19094893	464
2.000x600	19094917	500	19094894	470
2.100x600	19094918	522	19094895	489
2.200x600	19094919	544	19094896	506
2.300x600	19094920	566	19094897	523
2.400x600	19094921	588	19094898	540
2.500x600	19094922	609	19094899	559
2.600x600	19094923	632	19094900	576
2.700x600	19094924	653	19094901	598
2.800x600	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
1.000x700	19094953	398	19094930	359
1.100x700	19094954	409	19094931	371
1.200x700	19094955	426	19094932	384
1.300x700	19094956	437	19094933	399
1.400x700	19094957	454	19094934	411
1.500x700	19094958	466	19094935	429
1.600x700	19094959	486	19094936	441
1.700x700	19094960	501	19094937	458
1.800x700	19094961	519	19094938	476
1.900x700	19094962	535	19094939	495
2.000x700	19094963	551	19094940	516
2.100x700	19094964	572	19094941	537
2.200x700	19094965	594	19094942	557
2.300x700	19094966	617	19094943	576
2.400x700	19094967	640	19094944	598
2.500x700	19094968	654	19094945	617
2.600x700	19094969	677	19094946	640
2.700x700	19094970	702	19094947	662
2.800x700	19094971	722	19094948	684

Double central flat worktop



1200 Range

MODEL	CODE	DIMENSIONS (mm)	€
MTTC-1214	19094795	1.400x1.200	816
MTTC-1216	19094796	1.600x1.200	870
MTTC-1218	19094797	1.800x1.200	932
MTTC-1220	19094798	2.000x1.200	990
MTTC-1222	19094799	2.200x1.200	1.081
MTTC-1224	19094800	2.400x1.200	1.167
MTTC-1226	19094801	2.600x1.200	1.254
MTTC-1228	19094802	2.800x1.200	1.341

1300 Range

MODEL	CODE	DIMENSIONS (mm)	€
MTTC-1314	19094803	1.400x1.300	857
MTTC-1316	19094804	1.600x1.300	914
MTTC-1318	19094805	1.800x1.300	978
MTTC-1320	19094806	2.000x1.300	1.040
MTTC-1322	19094807	2.200x1.300	1.130
MTTC-1324	19094808	2.400x1.300	1.216
MTTC-1326	19094809	2.600x1.300	1.297
MTTC-1328	19094810	2.800x1.300	1.389

Worktops with bowl

- Welded bowl of 500 x 400 x 250 mm.

600 Range





DIMENSIONS (mm)	BOWL TO THE RIGHT MTTW-B1R-6	€	BOWL TO THE LEFT MTTW-B1L-6	€	BOWL IN CENTER MTTW-B1C-6	€
1.000x600	19094972	679	19094983	679	19094994	679
1.200x600	19094973	708	19094984	708	19094995	708
1.400x600	19094974	734	19094985	734	19094996	734
1.500x600	19094975	763	19094986	763	19094997	763
1.600x600	19094976	772	19094987	772	19094998	772
1.800x600	19094977	801	19094988	801	19094999	801
2.000x600	19094978	839	19094989	839	19095000	839
2.200x600	19094979	889	19094990	889	19095001	889
2.400x600	19094980	895	19094991	895	19095002	895
2.600x600	19094981	942	19094992	942	19095003	942
2.800x600	19094982	989	19094993	989	19095004	989

700 Range

DIMENSIONS (mm)	BOWL TO THE RIGHT MTTW-B1R-7	€	BOWL TO THE LEFT MTTW-B1L-7	€	BOWL IN CENTER MTTW-B1C-7	€
1.000x700	19095005	685	19095016	685	19095027	685
1.200x700	19095006	713	19095017	713	19095028	713
1.400x700	19095007	745	19095018	745	19095029	745
1.500x700	19095008	770	19095019	770	19095030	770
1.600x700	19095009	780	19095020	780	19095031	780
1.800x700	19095010	817	19095021	817	19095032	817
2.000x700	19095011	851	19095022	851	19095033	851
2.200x700	19095012	900	19095023	900	19095034	900
2.400x700	19095013	950	19095024	950	19095035	950
2.600x700	19095014	992	19095025	992	19095036	992
2.800x700	19095015	1.040	19095026	1.040	19095037	1.040

Reinforced profile refrigerated tables

- Made from stainless steel.
- To be installed on refrigerated tables without countertop for alignment

in modular compositions.

MODEL	CODE	APPLIES TO	€
R-ACP	19095383	GN ACP refrigerated counters	33
R-CCP-G	19095384	GN CCP refrigerated counters	36
R-CCP-S	19095385	Snack CCP refrigerated counters	31

FOR REFRIGERATED COUNTERS LENGTH (mm)	QUANTITY
<2.000	3
>=2.000	4

Recycling station elements





See options

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Backsplash of 100 x 15 mm and 50 mm front edge with welded corners.
- 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	1.200x600x850	2	2.240
TMW-R-618	19094814	1.800x600x850	3	3.063
KIDS				
TMW-R-K-612	19094817	1.200x600x700	2	2.039
TMW-R-K-618	19094818	1.800x600x700	3	2.787

Central

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TMC-R-612	19094811	1.200x600x850	2	2.204
TMC-R-618	19094812	1.800x600x850	3	3.023
KIDS				
TMC-R-K-612	19094815	1.200x600x700	2	2.007
TMC-R-K-618	19094816	1.800x600x700	3	2.751



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	70
R-B232	19092788	Blue	70
R-R232	19092789	Red	70
R-G232	19092790	Green	70

Accessories

Sorting hole lid

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



MODEL	CODE	€
RL-232	19092820	78

Castors kit

- Ø125 mm castors.





MODEL	CODE	No. CASTORS	TABLE LENGTH	€
CMK-4	19092830	4	<= 2.000 mm	281
CMK-5	19092831	5	Closed corner elements	352
CMK-6	19092832	6	> 2.000 mm	421

Plinths

- Made from stainless steel and easy assembling.

For modular neutral and hot elements

Option customization in length

MODEL	CODE	DIMENSIONS (mm)	€
PF-4	19094819	400	85
PF-5	19094820	500	97
PF-6	19094821	600	108
PF-8	19094822	800	136
PF-10	19094823	1.000	191
PF-12	19094824	1.200	211
PF-14	19094825	1.400	228
PF-16	19094826	1.600	268
PF-18	19094827	1.800	313
PF-20	19094828	2.000	364
PF-22	19092779	2.200	417
PF-24	19095040	2.400	468
SF-6	19092843	600 mm side	121
SF-7	19092844	700 mm side	123
PF-90WD	19095380	Closed corner elements	108
PF-90W	19095381	Corner elements with door - right or left worktop	152

For refrigerated counters Concept

MODEL	CODE	APPLIES TO	€
PF-CC-2G	19092833	Concept GN 2-door refrigerated counters	228
PF-CC-3G	19092834	Concept GN 3-door refrigerated counters	313
PF-CC-4G	19092835	Concept GN 4-door refrigerated counters	420
PF-CC-2G R	19092836	Concept GN 2-door remote refrigerated counters	191
PF-CC-3G R	19092837	Concept GN 3-door remote refrigerated counters	268
PF-CC-4G R	19092838	Concept GN 4-door remote refrigerated counters	364
PF-CC-2S	19107247	Concept Snack 2-door refrigerated counters	265
PF-CC-3S	19092839	Concept Snack 3-door refrigerated counters	364
PF-CC-4S	19092840	Concept Snack 4-door refrigerated counters	463
PF-CC-2S R	19092841	Concept Snack 2-door remote refrigerated counters	211
PF-CC-3S R	19092842	Concept Snack 3-door remote refrigerated counters	313
PF-CC-4S R	19107248	Concept Snack 4-door remote refrigerated counters	415
SF-G	19107249	Side plinth for Concept GN refrigerated counters	205
SF-S	19107251	Side plinth for Concept Snack refrigerated counters	205

For refrigerated counters Advance

MODEL	CODE	APPLIES TO	€
PF-AC-2G	19095562	Advance GN 2-door refrigerated counters	228
PF-AC-3G	19095563	Advance GN 3-door refrigerated counters	313
PF-AC-4G	19095564	Advance GN 4-door refrigerated counters	420
SF-A	19107252	Side plinth for Advance GN refrigerated counters	205

Options

Option customization in length

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 1.200 mm	108
1,5	0204-0002	Up to 2.000 mm	179
1,5	0204-0003	Up to 2.800 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 1.200 mm	ST	0205-0001	71	SS	0205-0006	29	STS	0205-0011	99	ST2S	0205-0016	128
Up to 1.600 mm	ST	0205-0002	94	SS	0205-0007	39	STS	0205-0012	133	ST2S	0205-0017	173
Up to 2.000 mm	ST	0205-0003	118	SS	0205-0008	51	STS	0205-0013	167	ST2S	0205-0018	217
Up to 2.400 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 2.600 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

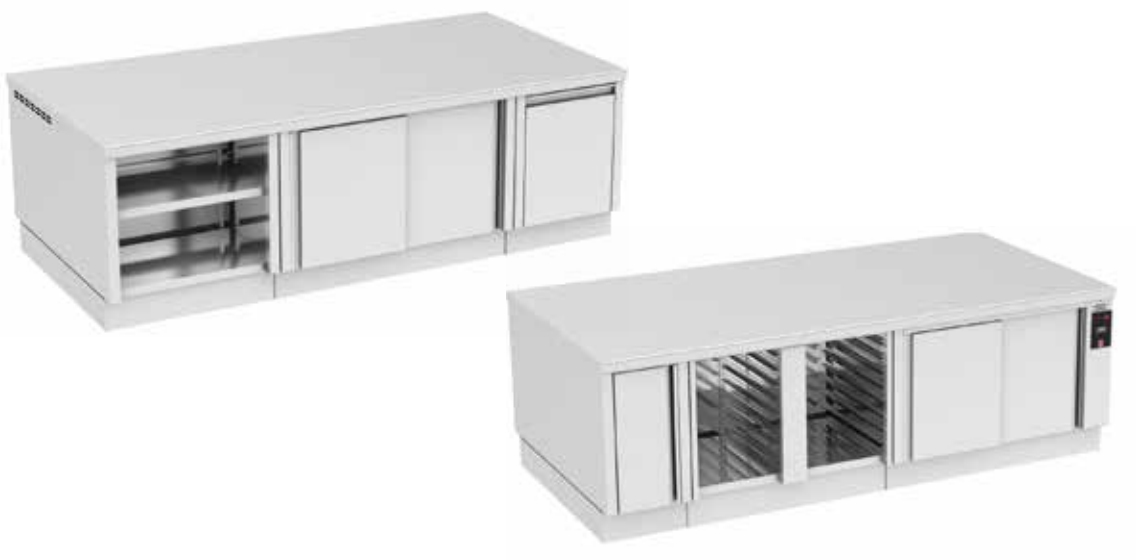
Composition examples

Wall-mounted corner composition with integrated refrigerated counter:



No	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	QUANTITY
1	MTTW-726	19094969	Wall-mounted flat worktop	2.600x700	1
2	TMDR3-74 SE	19094490	Element with 3 drawers without worktop	400x700x850	1
3	TMHD-76 SE	19094521	Elements with swing doors without worktop	600x700x850	1
4	TM-74 GN SE	19094641	Element with rack module 1xGN1/1 without worktop	400x700x850	1
5	TMS1-712 SE	19094406	Element with shelves without worktop	1.200x700x850	1
6	TM90WD-7	19094626	Corner element with door	1.000x1.000x700x850	1
7	MTTW-B1R-724	19095013	Worktop with bowl to the right	2.400x700	1
		-	L= 2.342 mm		
	33C1	0208-0003	One (1) centered faucet hole Ø 33 mm		
8	CCP-2G NT	19089829	Concept GN 2-door refrigerated counters without worktop	1.342x700x850	1
9	R-CCP-G	19095384	Reinforcement with profiles for Concept refrigerated counters	-	3
10	TMHD-710 OB SE	19094526	Elements with swing doors for worktops with bowl	1.000x700x850	1

Double central composition with integrated hot element:

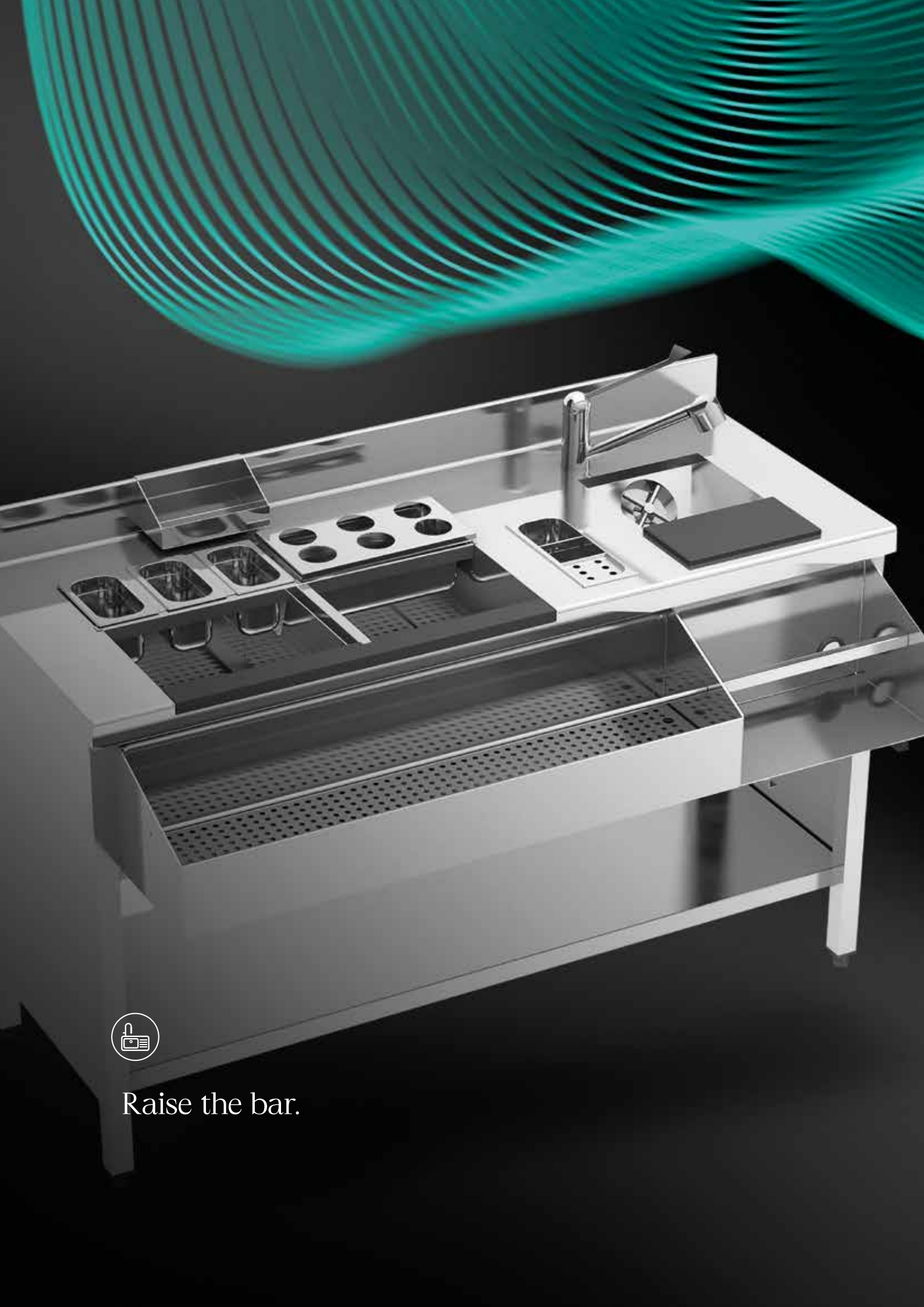


No	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	QUANTITY
1	MTTC-1326	19094809	Double central flat worktop	2.600x1.300	1
2	TMS1-68 SE	19094374	Element with shelves without worktop	800x600x850	1
3	TMD-612 SE	19094450	Elements with sliding doors without worktop	1.200x600x850	1
4	TMDR1-66 SE	19094493	Element with large capacity drawer without worktop	600x600x850	1
5	TMHD-74 SE	19094520	Elements with swing doors without worktop	400x700x850	1
6	TM-710 P SE	19094644	Element with rack module 2x600x400 without worktop	1.000x700x850	1
7	TMH-712 SE	19094658	Hot element without worktop	1.200x700x850	1
8	PF-8	19094822	Plinth	800	1
9	PF-12	19094824	Plinth	1.200	2
10	PF-6	19094821	Plinth	600	1
11	PF-4	19094819	Plinth	400	1
12	PF-10	19094823	Plinth	1.000	1
13	SF-6	19092843	Side plinth	600	2
14	SF-7	19092844	Side plinth	700	2

Wall-mounted corner composition with integrated hot element:



No	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	QUANTITY
1	MTTW-723	19094966	Wall-mounted flat worktop	2.300x700x850	1
	R	0209-0006	One (1) custom hole		1
2	TMD-712 SE	19094474	Elements with sliding doors without worktop	1.200x700x850	1
3	TMD-R-76 SE	19094620	Waste collection elements without worktop	600x700x850	1
4	TM90W-7 R	19094623	Closed corner elements - right worktop	1.200x700x850	1
5	TMWH-720	19094689	Hot element	2.000x700x850	1



Raise the bar.

Bar elements

Coffee back bar counters **499**
— Coffee back bar counters **499**
— Back bar counters **499**
Cocktail stations **500**
— Accessories **502**
Options **502**

Coffee back bar counters



TFS1-615 WH

See options

- 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	1.103	TFS1-610 R WH	19094267	1.150	TFS1-610 R SE	19094268	965
1000x600x1050	Left	TFS1-610 L	19094269	1.103	TFS1-610 L WH	19094270	1.150	TFS1-610 L SE	19094271	965
1500x600x1050	Center	TFS1-615	19094272	1.353	TFS1-615 WH	19094273	1.373	TFS1-615 SE	19094274	1.297
2000x600x1050	Center	TFS1-620	19094275	1.569	TFS1-620 WH	19094276	1.635	TFS1-620 SE	19094277	1.378
2500x600x1050	Center	TFS1-625	19094278	1.841	TFS1-625 WH	19094279	1.919	TFS1-625 SE	19094280	1.609

Back bar counters

Option customization in length



TBBS1-315

See options

- 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

	WITH ONE (1) SHELF				WITH TWO (2) SHELVES			
DIMENSIONS (mm)	WITH WORKTOP	€	WITHOUT WORKTOP	€	WITH WORKTOP	€	WITHOUT WORKTOP	€
	TBBS1-3		TBBS1-3 SE		TBBS2-3		TBBS2-3 SE	
1.000x350x1.050	19094281	624	19094285	527	19094289	672	19094293	577
1.500x350x1.050	19094282	847	19094286	732	19094290	916	19094294	800
2.000x350x1.050	19094283	1.005	19094287	875	19094291	1.081	19094295	952
2.500x350x1.050	19094284	1.449	19094288	1.290	19094292	1.507	19094296	1.348

600 Range

	WITH ONE (1) SHELF				WITH TWO (2) SHELVES			
DIMENSIONS (mm)	WITH WORKTOP	€	WITHOUT WORKTOP	€	WITH WORKTOP	€	WITHOUT WORKTOP	€
	TBBS1-6		TBBS1-6 SE		TBBS2-6		TBBS2-6 SE	
1.000x600x1.050	19094297	833	19094301	698	19094305	900	19094309	762
1.500x600x1.050	19094298	1.013	19094302	850	19094306	1.096	19094310	934
2.000x600x1.050	19094299	1.317	19094303	1.130	19094307	1.421	19094311	1.233
2.500x600x1.050	19094300	1.749	19094304	1.523	19094308	1.803	19094312	1.574

Single cocktail stations



See options

CKS1-12 BR1

Table with ice well

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Well with thermal insulation and built-in drain.
- 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 assembled.

MODEL	CODE	DIMENSIONS (mm)	TYPE	SPEED RAIL	BLENDER HOLDER	€
CKLR-12 BR1	19094866	1.200x610x900	Reinforcement frame	Single	No	2.108
CKS1-12 BR1	19094867	1.200x610x900	With shelf	Single	No	2.210



CKS1-S-12 BR2 BS

Table with ice well and sink

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Well with thermal insulation and built-in drain.
- 275x250x150 mm sink with built-in drain.
- Single lever mixer faucet included.
- 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 assembled.

MODEL	CODE	DIMENSIONS (mm)	TYPE	SPEED RAIL	BLENDER HOLDER	€
CKLR-S-12 BR1	19094869	1.200x610x900	Reinforcement frame	Single	No	2.395
CKS1-S-12 BR1	19094870	1.200x610x900	With shelf	Single	No	2.694
CKLR-S-12 BR1 BS	19107493	1.200x720x900	Reinforcement frame	Single	Yes	2.982
CKS1-S-12 BR1 BS	19107490	1.200x720x900	With shelf	Single	Yes	2.905
CKLR-S-12 BR2 BS	19094872	1.200x720x900	Reinforcement frame	Double	Yes	3.135
CKS1-S-12 BR2 BS	19094871	1.200x720x900	With shelf	Double	Yes	3.081
CKLR-S-15 BR1 BS	19107495	1.500x720x900	Reinforcement frame	Single	Yes	3.231
CKS1-S-15 BR1 BS	19107494	1.500x720x900	With shelf	Single	Yes	3.312
CKLR-S-15 BR2 BS	19094874	1.500x720x900	Reinforcement frame	Double	Yes	3.464
CKS1-S-15 BR2 BS	19094873	1.500x720x900	With shelf	Double	Yes	3.546



CKM-S-DW-15 BR2 BS

Element with ice well and sink

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Well with thermal insulation and built-in drain.
- 275x250x150 mm sink with built-in drain.
- Single lever mixer faucet included.
- 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-DW-15 BR2 BS	19094878	1.500x720x900	Double	Yes	Yes	4.502



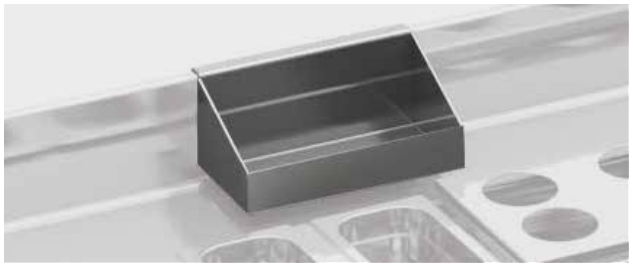
CKRF-S-DW-15 BR2 BS

Element with ice well, sink and refrigerated reserve

- Worktop made from AISI-304 18/10 stainless steel with satin finish.
- Well with thermal insulation and built-in drain.
- 275x250x150 mm sink with built-in drain.
- Single lever mixer faucet included.
- 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	1.500x720x900	Double	Yes	No	255	8.375
CKRF-S-DW-15 BR2 BS	R290	50/60	19094879	1.500x720x900	Double	Yes	Yes	255	8.457

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	109

Bottle support

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

MODEL	CODE	€
SB-13	19092976	44

Options

Option customization in length

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

Option customization in length

Option 1.5 mm thickness worktop.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
1,5	0204-0001	Up to 1.200 mm	108
1,5	0204-0002	Up to 2.000 mm	179
1,5	0204-0003	Up to 2.800 mm	252

Note: applies to back bar elements.

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 1.200 mm	SS	0205-0006	29	STS	0205-0011	99
Up to 1.600 mm	SS	0205-0007	39	STS	0205-0012	133
Up to 2.000 mm	SS	0205-0008	51	STS	0205-0013	167
Up to 2.800 mm	SS	0205-0010	70	STS	0205-0015	233



Stability, strength and maximized
storage space utilization.

Shelving

Wall-mounted shelves..... **505**
Shelves on racks..... **508**
Polyethylene shelves..... **509**

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	155
SW-28	19094832	800x250x150	161
SW-210	19094833	1.000x250x150	176
SW-212	19094834	1.200x250x150	194
SW-214	19094835	1.400x250x150	213
SW-215	19094836	1.500x250x150	217
SW-216	19094837	1.600x250x150	221
SW-218	19094838	1.800x250x150	254
SW-220	19094839	2.000x250x150	286
SW-46	19094840	600x400x250	189
SW-48	19094841	800x400x250	195
SW-410	19094842	1.000x400x250	213
SW-412	19094843	1.200x400x250	235
SW-414	19094844	1.400x400x250	256
SW-415	19094845	1.500x400x250	269
SW-416	19094846	1.600x400x250	281
SW-418	19094847	1.800x400x250	309
SW-420	19094848	2.000x400x250	339



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	158
SWD-38	19094858	800x300x200	164
SWD-310	19094859	1.000x300x200	183
SWD-312	19094860	1.200x300x200	202
SWD-314	19094861	1.400x300x200	219
SWD-315	19094862	1.500x300x200	226
SWD-316	19094863	1.600x300x200	232
SWD-318	19094864	1.800x300x200	261
SWD-320	19094865	2.000x300x200	288

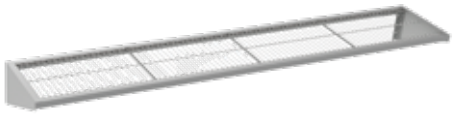
Dish drainer shelves



- 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	358
SD-314	19092877	1.535x300x200	459

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	380
SH-411	19092879	1.125x390x200	469
SH-416	19092880	1.655x390x200	540
SH-421	19092881	2.185x390x200	611

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	246
SMW-57	19092883	700x550x280	271
SMW-48	19092884	800x400x230	258



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	247
SP-48	19094850	800x400x250	253
SP-410	19094851	1.000x400x250	279
SP-412	19094852	1.200x400x250	289
SP-414	19094853	1.400x400x250	311
SP-416	19094854	1.600x400x250	329
SP-418	19094855	1.800x400x250	403
SP-420	19094856	2.000x400x250	422

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	1.100x505x231	459
SWW-516	19092902	1.600x505x231	568

Wall-mounted shelves on racks

- Made from stainless steel.



Vertical rack

MODEL	CODE	DIMENSIONS (mm)	€/UNIT
SAS-6	19092885	600	40
SAS-10	19092886	1.000	47
SAS-15	19092887	1.500	61

Flat shelf

MODEL	CODE	DIMENSIONS (mm)	€
SPF-210	19092888	1.000x250	142
SPF-212	19092889	1.200x250	154
SPF-214	19092890	1.400x250	168
SPF-216	19092891	1.600x250	203
SPF-410	19092892	1.000x400	172
SPF-412	19092893	1.200x400	198
SPF-414	19092894	1.400x400	221
SPF-416	19092895	1.600x400	289

Tilted shelf

MODEL	CODE	DIMENSIONS (mm)	No PANS	PANS SIZE	€
SI-210	19092896	1.000x250	4	GN 1/6	167
SI-410	19092897	1.000x400	4	GN 1/3	191



Hanging bar

- Made from stainless steel fully welded.
- Ø30 mm tube.
- Welded plates with drills (screws and plugs included).

MODEL	CODE	DIMENSIONS (mm)	€
UH-10	19092898	1.000x150	170
UH-15	19092899	1.500x150	199
UH-20	19092900	2.000x150	232

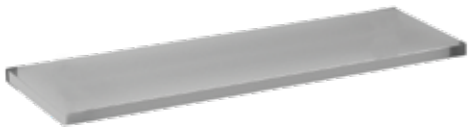
Shelves on racks



On racks

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

MODEL	CODE	DIMENSIONS (mm)	€/ SET 4 FEET
SF-17	19092935	1.700	211
SF-20	19092936	2.000	232



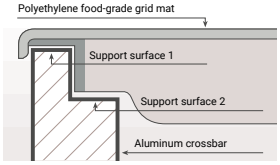
Stainless steel flat shelves

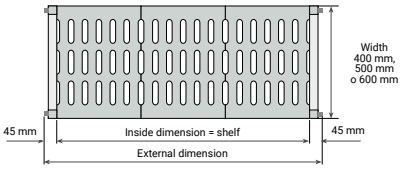
- Made from stainless steel.
- Shelves fixed to the racks using tools included.

	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	€
	SS10			SS10R			SS15			SS15R		
800x400	19092903	210	96	19092911	260	146	19092919	280	116	19092927	330	185
1.000x400	19092904	160	101	19092912	210	173	19092920	230	128	19092928	280	215
1.200x400	19092905	110	113	19092913	160	202	19092921	130	142	19092929	180	241
1.400x400	19092906	85	126	19092914	135	230	19092922	105	157	19092930	155	268
800x500	19092907	205	108	19092915	255	173	19092923	280	136	19092931	330	215
1.000x500	19092908	155	122	19092916	205	202	19092924	230	151	19092932	280	241
1.200x500	19092909	105	133	19092917	155	230	19092925	130	163	19092933	180	268
1.400x500	19092910	80	148	19092918	130	257	19092926	105	177	19092934	155	294



Polyethylene shelves

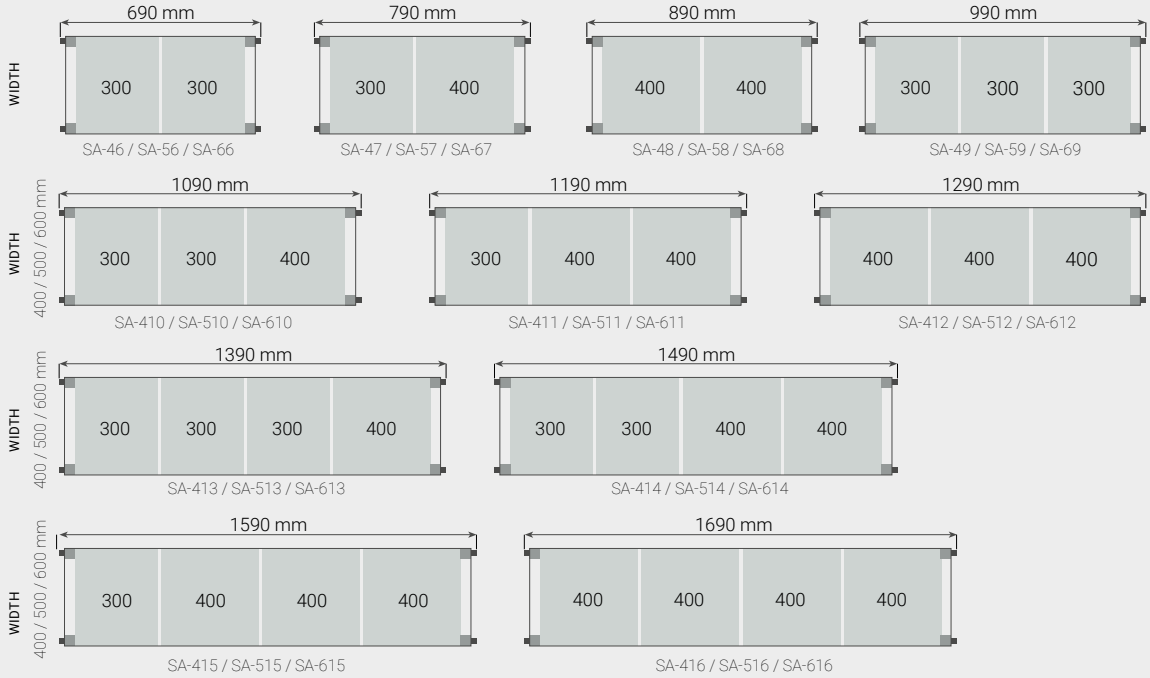






- Shelving with structure in anodized aluminum and polyethylene food-grade grid mats specially designed to be used in cold rooms.
- Polyethylene shelf plates are supported on two edges of the aluminum upright , for a perfect placement and greater solidity.
- Width options in shelf plates: 400, 500 and 600 mm.
- Standard height of uprights is 1.750 mm. 2.000 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	1.000x400	67
SA-411	19091350	1.100x400	71
SA-412	19091351	1.200x400	79
SA-413	19091352	1.300x400	82
SA-414	19091353	1.400x400	90
SA-415	19091354	1.500x400	95
SA-416	19091355	1.600x400	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	1.000x500	72
SA-511	19091362	1.100x500	79
SA-512	19091363	1.200x500	83
SA-513	19091365	1.300x500	91
SA-514	19091366	1.400x500	96
SA-515	19091367	1.500x500	102
SA-516	19091368	1.600x500	112

Width 600 mm

MODEL	CODE	DIMENSIONS (mm)	€
SA-66	19106115	600x600	62
SA-67	19106116	700x600	69
SA-68	19106117	800x600	72
SA-69	19106118	900x600	81
SA-610	19106119	1.000x600	86
SA-611	19106160	1.100x600	90
SA-612	19106161	1.200x600	96
SA-613	19106162	1.300x600	105
SA-614	19106163	1.400x600	110
SA-615	19106164	1.500x600	117
SA-616	19106165	1.600x600	125

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	1.750x400	3	93
AF17-44	19091370	1.750x400	4	98
AF17-45	19091371	1.750x400	5	101
AF20-45	19091372	2.000x400	5	126
AF20-46	19091373	2.000x400	6	132
WIDTH 500 mm				
AF17-53	19091374	1.750x500	3	98
AF17-54	19091375	1.750x500	4	101
AF17-55	19091376	1.750x500	5	103
AF20-55	19091377	2.000x500	5	129
AF20-56	19091378	2.000x500	6	134
WIDTH 600 mm				
AF17-63	19106166	1.750x600	3	102
AF17-64	19106167	1.750x600	4	105
AF17-65	19106168	1.750x600	5	108
AF20-65	19106169	2.000x600	5	133
AF20-66	19106170	2.000x600	6	137

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	1.750x400	4	262
KMA17-45	19091381	1.750x400	5	267
WIDTH 500 mm				
KMA17-54	19091382	1.750x500	4	268
KMA17-55	19091383	1.750x500	5	277
WIDTH 600 mm				
KMA17-64	19106171	1.750x600	4	264
KMA17-65	19106172	1.750x600	5	256



Benches

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

MODEL	CODE	DIMENSIONS (mm)	€
KSA2-1-510	19091391	1.085x500x250	223
KSA2-1-512	19091392	1.285x500x250	236
KSA2-1-516	19091393	1.685x500x250	290



Grid mats

- Food-grade polyethylene grid mat for shelves.
- Complete shelves already include grid mats. Can be supplied as accessories.
- Easy to install. Can be washed in a conventional dishwasher.

MODEL	CODE	DIMENSIONS (mm)	€
SP-43	19091384	300x400	13
SP-44	19091385	400x400	16
SP-53	19091386	300x500	16
SP-54	19091388	400x500	17
SP-63	19106173	300x600	19
SP-64	19106174	400x600	22

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	1.000	30
CA-11	19091399	1.100	31
CA-12	19091400	1.200	33
CA-13	19091401	1.300	34
CA-14	19091402	1.400	36
CA-15	19091403	1.500	39
CA-16	19091404	1.600	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.

How many levels are required?

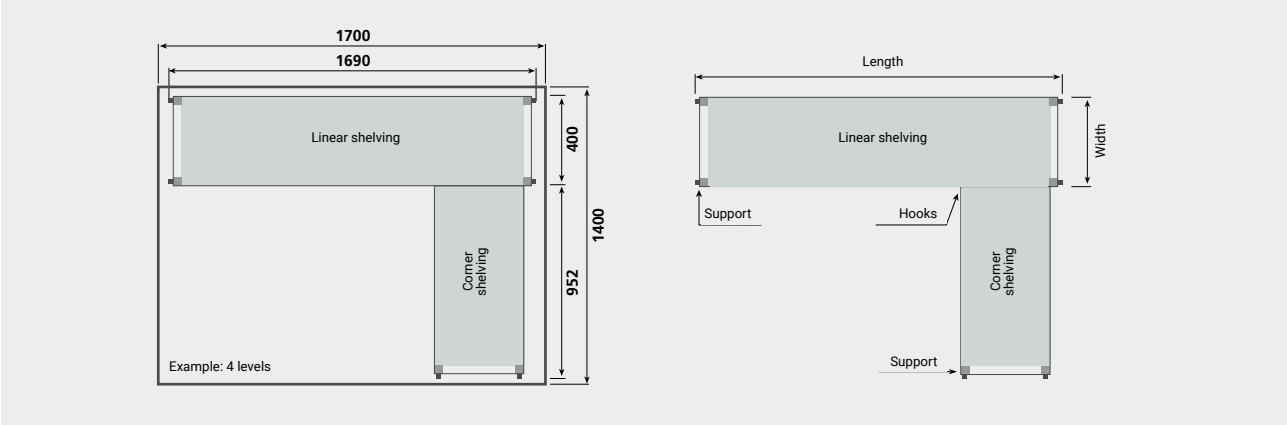
- There are standard sets with 3, 4 or 5 levels.
- Additional levels can be ordered.

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, 1.690 mm long).
- Set number 582 (angle, depth 400 mm, 4 levels, 952 mm long).



- Standard height of uprights is 1.750 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°	€
1.390	17	432	96	524	175	612
1.490	18	456	97	556	176	652
1.590	19	471	98	576	177	677
1.690	20	483	99	592	178	697
1.726	21	615	100	742	179	863
1.826	22	633	101	766	180	893
1.926	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
1.052	504	366	583	462	662	556
1.152	505	378	584	478	663	576
1.252	506	402	585	510	664	616



Linear shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET Nº	€	SET Nº	€	SET Nº	€
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
1.090	14	387	93	464	172	537
1.190	15	399	94	480	173	557
1.290	16	423	95	512	174	597
1.390	17	432	96	524	175	612
1.490	18	456	97	556	176	652
1.590	19	471	98	576	177	677
1.690	20	483	99	592	178	697
1.726	21	615	100	742	179	863
1.826	22	633	101	766	180	893
1.926	23	651	102	790	181	923
2.026	24	666	103	810	182	948
2.126	25	681	104	830	183	973
2.226	26	693	105	846	184	993
2.326	27	705	106	862	185	1.013
2.426	28	729	107	894	186	1.053
2.526	29	753	108	926	187	1.093
2.626	30	762	109	938	188	1.108
2.726	31	771	110	950	189	1.123
2.826	32	795	111	982	190	1.163
2.926	33	819	112	1.014	191	1.203
3.026	34	834	113	1.034	192	1.228
3.126	35	849	114	1.054	193	1.253
3.226	36	861	115	1.070	194	1.273
3.326	37	873	116	1.086	195	1.293
3.362	38	999	117	1.228	196	1.449
3.462	39	1.011	118	1.244	197	1.469
3.562	40	1.035	119	1.276	198	1.509
3.662	41	1.059	120	1.308	199	1.549
3.762	42	1.083	121	1.340	200	1.589
3.862	43	1.092	122	1.352	201	1.604
3.962	44	1.101	123	1.364	202	1.619
4.062	45	1.110	124	1.376	203	1.634
4.162	46	1.134	125	1.408	204	1.674
4.262	47	1.158	126	1.440	205	1.714
4.362	48	1.182	127	1.472	206	1.754
4.462	49	1.197	128	1.492	207	1.779
4.562	50	1.212	129	1.512	208	1.804
4.662	51	1.227	130	1.532	209	1.829
4.762	52	1.239	131	1.548	210	1.849
4.862	53	1.251	132	1.564	211	1.869
4.962	54	1.263	133	1.580	212	1.889
4.998	55	1.413	134	1.754	213	2.085
5.098	56	1.422	135	1.766	214	2.100
5.198	57	1.431	136	1.778	215	2.115
5.298	58	1.440	137	1.790	216	2.130
5.398	59	1.449	138	1.802	217	2.145
5.498	60	1.473	139	1.834	218	2.185
5.598	61	1.497	140	1.866	219	2.225
5.698	62	1.521	141	1.898	220	2.265
5.798	63	1.545	142	1.930	221	2.305



Linear shelving 500mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET Nº	€	SET Nº	€	SET Nº	€
247	352	326	410	405	466
248	367	327	430	406	491
249	385	328	454	407	521
250	406	329	482	408	556
251	412	330	490	409	566
252	433	331	518	410	601
253	445	332	534	411	621
254	469	333	566	412	661
255	484	334	586	413	686
256	502	335	610	414	716
257	532	336	650	415	766
258	672	337	807	416	939
259	693	338	835	417	974
260	714	339	863	418	1.009
261	720	340	871	419	1.019
262	726	341	879	420	1.029
263	747	342	907	421	1.064
264	768	343	935	422	1.099
265	780	344	951	423	1.119
266	792	345	967	424	1.139
267	816	346	999	425	1.179
268	840	347	1.031	426	1.219
269	855	348	1.051	427	1.244
270	870	349	1.071	428	1.269
271	888	350	1.095	429	1.299
272	906	351	1.119	430	1.329
273	936	352	1.159	431	1.379
274	966	353	1.199	432	1.429
275	1.082	354	1.324	433	1.562
276	1.103	355	1.352	434	1.597
277	1.115	356	1.368	435	1.617
278	1.127	357	1.384	436	1.637
279	1.139	358	1.400	437	1.657
280	1.163	359	1.432	438	1.697
281	1.187	360	1.464	439	1.737
282	1.211	361	1.496	440	1.777
283	1.226	362	1.516	441	1.802
284	1.241	363	1.536	442	1.827
285	1.256	364	1.556	443	1.852
286	1.274	365	1.580	444	1.882
287	1.292	366	1.604	445	1.912
288	1.310	367	1.628	446	1.942
289	1.340	368	1.668	447	1.992
290	1.370	369	1.708	448	2.042
291	1.400	370	1.748	449	2.092
292	1.486	371	1.833	450	2.175
293	1.510	372	1.865	451	2.215
294	1.534	373	1.897	452	2.255
295	1.558	374	1.929	453	2.295
296	1.582	375	1.961	454	2.335
297	1.597	376	1.981	455	2.360
298	1.612	377	2.001	456	2.385
299	1.627	378	2.021	457	2.410
300	1.642	379	2.041	458	2.435



Linear shelving 600 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET Nº	€	SET Nº	€	SET Nº	€
1.010	390	1.089	458	1.168	526
1.011	411	1.090	486	1.169	561
1.012	420	1.091	498	1.170	576
1.013	447	1.092	534	1.171	621
1.014	462	1.093	554	1.172	646
1.015	474	1.094	570	1.173	666
1.016	492	1.095	594	1.174	696
1.017	519	1.096	630	1.175	741
1.018	534	1.097	650	1.176	766
1.019	555	1.098	678	1.177	801
1.020	579	1.099	710	1.178	841
1.021	738	1.000	891	1.179	1.044
1.022	765	1.101	927	1.180	1.089
1.023	792	1.102	963	1.181	1.134
1.024	807	1.103	983	1.182	1.159
1.025	822	1.104	1.003	1.183	1.184
1.026	834	1.105	1.019	1.184	1.204
1.027	846	1.106	1.035	1.185	1.224
1.028	864	1.107	1.059	1.186	1.254
1.029	882	1.108	1.083	1.187	1.284
1.030	909	1.109	1.119	1.188	1.329
1.031	936	1.110	1.155	1.189	1.374
1.032	951	1.111	1.175	1.190	1.399
1.033	966	1.112	1.195	1.191	1.424
1.034	987	1.113	1.223	1.192	1.459
1.035	1.008	1.114	1.251	1.193	1.494
1.036	1.032	1.115	1.283	1.194	1.534
1.037	1.056	1.116	1.315	1.195	1.574
1.038	1.206	1.117	1.484	1.196	1.762
1.039	1.218	1.118	1.500	1.197	1.782
1.040	1.236	1.119	1.524	1.198	1.812
1.041	1.254	1.120	1.548	1.199	1.842
1.042	1.272	1.121	1.572	1.200	1.872
1.043	1.299	1.122	1.608	1.201	1.917
1.044	1.326	1.123	1.644	1.202	1.962
1.045	1.353	1.124	1.680	1.203	2.007
1.046	1.368	1.125	1.700	1.204	2.032
1.047	1.383	1.126	1.720	1.205	2.057
1.048	1.398	1.127	1.740	1.206	2.082
1.049	1.419	1.128	1.768	1.207	2.117
1.050	1.440	1.129	1.796	1.208	2.152
1.051	1.461	1.130	1.824	1.209	2.187
1.052	1.485	1.131	1.856	1.210	2.227
1.053	1.509	1.132	1.888	1.211	2.267
1.054	1.533	1.133	1.920	1.212	2.307
1.055	1.662	1.134	2.061	1.213	2.460
1.056	1.689	1.135	2.097	1.214	2.505
1.057	1.716	1.136	2.133	1.215	2.550
1.058	1.743	1.137	2.169	1.216	2.595
1.059	1.770	1.138	2.205	1.217	2.640
1.060	1.785	1.139	2.225	1.218	2.665
1.061	1.800	1.140	2.245	1.219	2.690
1.062	1.815	1.141	2.265	1.220	2.715
1.063	1.830	1.142	2.285	1.221	2.740



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
1.052	504	366	583	462	662	556
1.152	505	378	584	478	663	576
1.252	506	402	585	510	664	616
1.352	507	411	586	522	665	631
1.452	508	435	587	554	666	671
1.552	509	450	588	574	667	696
1.652	510	462	589	590	668	716
1.688	511	594	590	740	669	882
1.788	512	612	591	764	670	912
1.888	513	630	592	788	671	942
1.988	514	645	593	808	672	967
2.088	515	660	594	828	673	992
2.188	516	672	595	844	674	1.012
2.288	517	684	596	860	675	1.032
2.388	518	708	597	892	676	1.072
2.488	519	732	598	924	677	1.112
2.588	520	741	599	936	678	1.127
2.688	521	750	600	948	679	1.142
2.788	522	774	601	980	680	1.182
2.888	523	798	602	1.012	681	1.222
2.988	524	813	603	1.032	682	1.247
3.088	525	828	604	1.052	683	1.272
3.188	526	840	605	1.068	684	1.292
3.288	527	852	606	1.084	685	1.312
3.324	528	978	607	1.226	686	1.468
3.424	529	990	608	1.242	687	1.488
3.524	530	1.014	609	1.274	688	1.528
3.624	531	1.038	610	1.306	689	1.568
3.724	532	1.062	611	1.338	690	1.608
3.824	533	1.071	612	1.350	691	1.623
3.924	534	1.080	613	1.362	692	1.638
4.024	535	1.089	614	1.374	693	1.653
4.124	536	1.113	615	1.406	694	1.693
4.224	537	1.137	616	1.438	695	1.733
4.324	538	1.161	617	1.470	696	1.773
4.424	539	1.176	618	1.490	697	1.798
4.524	540	1.191	619	1.510	698	1.823
4.624	541	1.206	620	1.530	699	1.848
4.724	542	1.218	621	1.546	700	1.868
4.824	543	1.230	622	1.562	701	1.888
4.924	544	1.242	623	1.578	702	1.908
4.960	545	1.392	624	1.752	703	2.104
5.060	546	1.401	625	1.764	704	2.119
5.160	547	1.410	626	1.776	705	2.134
5.260	548	1.419	627	1.788	706	2.149
5.360	549	1.428	628	1.800	707	2.164
5.460	550	1.452	629	1.832	708	2.204
5.569	551	1.476	630	1.864	709	2.244
5.660	552	1.500	631	1.896	710	2.284
5.760	553	1.524	632	1.928	711	2.324



Corner shelving 500 mm

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



Corner shelving 600 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET N°	€	SET N°	€	SET N°	€
1.500	360	1.579	449	1.658	538
1.501	381	1.580	477	1.659	573
1.502	390	1.581	489	1.660	588
1.503	417	1.582	525	1.661	633
1.504	432	1.583	545	1.662	658
1.505	444	1.584	561	1.663	678
1.506	462	1.585	585	1.664	708
1.507	489	1.586	621	1.665	753
1.508	504	1.587	641	1.666	778
1.509	525	1.588	669	1.667	813
1.510	549	1.589	701	1.668	853
1.511	708	1.590	882	1.669	1.056
1.512	735	1.591	918	1.670	1.101
1.513	762	1.592	954	1.671	1.146
1.514	777	1.593	974	1.672	1.171
1.515	792	1.594	994	1.673	1.196
1.516	804	1.595	1.010	1.674	1.216
1.517	816	1.596	1.026	1.675	1.236
1.518	834	1.597	1.050	1.676	1.266
1.519	852	1.598	1.074	1.677	1.296
1.520	879	1.599	1.110	1.678	1.341
1.521	906	1.600	1.146	1.679	1.386
1.522	921	1.601	1.166	1.680	1.411
1.523	936	1.602	1.186	1.681	1.436
1.524	957	1.603	1.214	1.682	1.471
1.525	978	1.604	1.242	1.683	1.506
1.526	1.002	1.605	1.274	1.684	1.546
1.527	1.026	1.606	1.306	1.685	1.586
1.528	1.176	1.607	1.475	1.686	1.774
1.529	1.188	1.608	1.491	1.687	1.794
1.530	1.206	1.609	1.515	1.688	1.824
1.531	1.224	1.610	1.539	1.689	1.854
1.532	1.242	1.611	1.563	1.690	1.884
1.533	1.269	1.612	1.599	1.691	1.929
1.534	1.296	1.613	1.635	1.692	1.974
1.535	1.323	1.614	1.671	1.693	2.019
1.536	1.338	1.615	1.691	1.694	2.044
1.537	1.353	1.616	1.711	1.695	2.069
1.538	1.368	1.617	1.731	1.696	2.094
1.539	1.389	1.618	1.759	1.697	2.129
1.540	1.410	1.619	1.787	1.698	2.164
1.541	1.431	1.620	1.815	1.699	2.199
1.542	1.455	1.621	1.847	1.700	2.239
1.543	1.479	1.622	1.879	1.701	2.279
1.544	1.503	1.623	1.911	1.702	2.319
1.545	1.632	1.624	2.052	1.703	2.472
1.546	1.659	1.625	2.088	1.704	2.517
1.547	1.686	1.626	2.124	1.705	2.562
1.548	1.713	1.627	2.160	1.706	2.607
1.549	1.740	1.628	2.196	1.707	2.652
1.550	1.755	1.629	2.216	1.708	2.677
1.551	1.770	1.630	2.236	1.709	2.702
1.552	1.785	1.631	2.256	1.710	2.727
1.553	1.800	1.632	2.276	1.711	2.752

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 Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	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

Linear shelving 600 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN
1.010	2 AF17-63 + 3 SA-66	1.089	2 AF17-64 + 4 SA-66	1.168	2 AF17-65 + 5 SA-66
1.011	2 AF17-63 + 3 SA-67	1.090	2 AF17-64 + 4 SA-67	1.169	2 AF17-65 + 5 SA-67
1.012	2 AF17-63 + 3 SA-68	1.091	2 AF17-64 + 4 SA-68	1.170	2 AF17-65 + 5 SA-68
1.013	2 AF17-63 + 3 SA-69	1.092	2 AF17-64 + 4 SA-69	1.171	2 AF17-65 + 5 SA-69
1.014	2 AF17-63 + 3 SA-610	1.093	2 AF17-64 + 4 SA-610	1.172	2 AF17-65 + 5 SA-610
1.015	2 AF17-63 + 3 SA-611	1.094	2 AF17-64 + 4 SA-611	1.173	2 AF17-65 + 5 SA-611
1.016	2 AF17-63 + 3 SA-612	1.095	2 AF17-64 + 4 SA-612	1.174	2 AF17-65 + 5 SA-612
1.017	2 AF17-63 + 3 SA-613	1.096	2 AF17-64 + 4 SA-613	1.175	2 AF17-65 + 5 SA-613
1.018	2 AF17-63 + 3 SA-614	1.097	2 AF17-64 + 4 SA-614	1.176	2 AF17-65 + 5 SA-614
1.019	2 AF17-63 + 3 SA-615	1.098	2 AF17-64 + 4 SA-615	1.177	2 AF17-65 + 5 SA-615
1.020	2 AF17-63 + 3 SA-616	1.099	2 AF17-64 + 4 SA-616	1.178	2 AF17-65 + 5 SA-616
1.021	3 AF17-63 + 6 SA-68	1.100	3 AF17-64 + 8 SA-68	1.179	3 AF17-65 + 10 SA-68
1.022	3 AF17-63 + 3 SA-69 + 3 SA-68	1.101	3 AF17-64 + 4 SA-69 + 4 SA-68	1.180	3 AF17-65 + 5 SA-69 + 5 SA-68
1.023	3 AF17-63 + 6 SA-69	1.102	3 AF17-64 + 8 SA-69	1.181	3 AF17-65 + 10 SA-69
1.024	3 AF17-63 + 3 SA-69 + 3 SA-610	1.103	3 AF17-64 + 4 SA-69 + 4 SA-610	1.182	3 AF17-65 + 5 SA-69 + 5 SA-610
1.025	3 AF17-63 + 6 SA-610	1.104	3 AF17-64 + 8 SA-610	1.183	3 AF17-65 + 10 SA-610
1.026	3 AF17-63 + 3 SA-610 + 3 SA-611	1.105	3 AF17-64 + 4 SA-610 + 4 SA-611	1.184	3 AF17-65 + 5 SA-610 + 5 SA-611
1.027	3 AF17-63 + 6 SA-611	1.106	3 AF17-64 + 8 SA-611	1.185	3 AF17-65 + 10 SA-611
1.028	3 AF17-63 + 3 SA-611 + 3 SA-612	1.107	3 AF17-64 + 4 SA-611 + 4 SA-612	1.186	3 AF17-65 + 5 SA-611 + 5 SA-612
1.029	3 AF17-63 + 6 SA-612	1.108	3 AF17-64 + 8 SA-612	1.187	3 AF17-65 + 10 SA-612
1.030	3 AF17-63 + 3 SA-612 + 3 SA-613	1.109	3 AF17-64 + 4 SA-612 + 4 SA-613	1.188	3 AF17-65 + 5 SA-612 + 5 SA-613
1.031	3 AF17-63 + 6 SA-613	1.110	3 AF17-64 + 8 SA-613	1.189	3 AF17-65 + 10 SA-613
1.032	3 AF17-63 + 3 SA-613 + 3 SA-614	1.111	3 AF17-64 + 4 SA-613 + 4 SA-614	1.190	3 AF17-65 + 5 SA-613 + 5 SA-614
1.033	3 AF17-63 + 6 SA-614	1.112	3 AF17-64 + 8 SA-614	1.191	3 AF17-65 + 10 SA-614
1.034	3 AF17-63 + 3 SA-614 + 3 SA-615	1.113	3 AF17-64 + 4 SA-614 + 4 SA-615	1.192	3 AF17-65 + 5 SA-614 + 5 SA-615
1.035	3 AF17-63 + 6 SA-615	1.114	3 AF17-64 + 8 SA-615	1.193	3 AF17-65 + 10 SA-615
1.036	3 AF17-63 + 3 SA-615 + 3 SA-616	1.115	3 AF17-64 + 4 SA-615 + 4 SA-616	1.194	3 AF17-65 + 5 SA-615 + 5 SA-616
1.037	3 AF17-63 + 6 SA-616	1.116	3 AF17-64 + 8 SA-616	1.195	3 AF17-65 + 10 SA-616
1.038	4 AF17-63 + 3 SA-610 + 6 SA-611	1.117	4 AF17-64 + 4 SA-610 + 8 SA-611	1.196	4 AF17-65 + 5 SA-610 + 10 SA-611
1.039	4 AF17-63 + 9 SA-611	1.118	4 AF17-64 + 12 SA-611	1.197	4 AF17-65 + 15 SA-611
1.040	4 AF17-63 + 6 SA-611 + 3 SA-612	1.119	4 AF17-64 + 8 SA-611 + 4 SA-612	1.198	4 AF17-65 + 10 SA-611 + 5 SA-612
1.041	4 AF17-63 + 3 SA-611 + 6 SA-612	1.120	4 AF17-64 + 4 SA-611 + 8 SA-612	1.199	4 AF17-65 + 5 SA-611 + 10 SA-612
1.042	4 AF17-63 + 9 SA-612	1.121	4 AF17-64 + 12 SA-612	1.200	4 AF17-65 + 15 SA-612
1.043	4 AF17-63 + 6 SA-612 + 3 SA-613	1.122	4 AF17-64 + 8 SA-612 + 4 SA-613	1.201	4 AF17-65 + 10 SA-612 + 5 SA-613
1.044	4 AF17-63 + 3 SA-612 + 6 SA-613	1.123	4 AF17-64 + 4 SA-612 + 8 SA-613	1.202	4 AF17-65 + 5 SA-612 + 10 SA-613
1.045	4 AF17-63 + 9 SA-613	1.124	4 AF17-64 + 12 SA-613	1.203	4 AF17-65 + 15 SA-613
1.046	4 AF17-63 + 6 SA-613 + 3 SA-614	1.125	4 AF17-64 + 8 SA-613 + 4 SA-614	1.204	4 AF17-65 + 10 SA-613 + 5 SA-614
1.047	4 AF17-63 + 3 SA-613 + 6 SA-614	1.126	4 AF17-64 + 4 SA-613 + 8 SA-614	1.205	4 AF17-65 + 5 SA-613 + 10 SA-614
1.048	4 AF17-63 + 9 SA-614	1.127	4 AF17-64 + 12 SA-614	1.206	4 AF17-65 + 15 SA-614
1.049	4 AF17-63 + 6 SA-614 + 3 SA-615	1.128	4 AF17-64 + 8 SA-614 + 4 SA-615	1.207	4 AF17-65 + 10 SA-614 + 5 SA-615
1.050	4 AF17-63 + 3 SA-614 + 6 SA-615	1.129	4 AF17-64 + 4 SA-614 + 8 SA-615	1.208	4 AF17-65 + 5 SA-614 + 10 SA-615
1.051	4 AF17-63 + 9 SA-615	1.130	4 AF17-64 + 12 SA-615	1.209	4 AF17-65 + 15 SA-615
1.052	4 AF17-63 + 6 SA-615 + 3 SA-616	1.131	4 AF17-64 + 8 SA-615 + 4 SA-616	1.210	4 AF17-65 + 10 SA-615 + 5 SA-616
1.053	4 AF17-63 + 3 SA-615 + 6 SA-616	1.132	4 AF17-64 + 4 SA-615 + 8 SA-616	1.211	4 AF17-65 + 5 SA-615 + 10 SA-616
1.054	4 AF17-63 + 9 SA-616	1.133	4 AF17-64 + 12 SA-616	1.212	4 AF17-65 + 15 SA-616
1.055	5 AF17-63 + 12 SA-612	1.134	5 AF17-64 + 16 SA-612	1.213	5 AF17-65 + 20 SA-612
1.056	5 AF17-63 + 9 SA-612 + 3 SA-613	1.135	5 AF17-64 + 12 SA-612 + 4 SA-613	1.214	5 AF17-65 + 15 SA-612 + 5 SA-613
1.057	5 AF17-63 + 6 SA-612 + 6 SA-613	1.136	5 AF17-64 + 8 SA-612 + 8 SA-613	1.215	5 AF17-65 + 10 SA-612 + 10 SA-613
1.058	5 AF17-63 + 3 SA-612 + 9 SA-613	1.137	5 AF17-64 + 4 SA-612 + 12 SA-613	1.216	5 AF17-65 + 5 SA-612 + 15 SA-613
1.059	5 AF17-63 + 12 SA-613	1.138	5 AF17-64 + 16 SA-613	1.217	5 AF17-65 + 20 SA-613
1.060	5 AF17-63 + 9 SA-613 + 3 SA-614	1.139	5 AF17-64 + 12 SA-613 + 4 SA-614	1.218	5 AF17-65 + 15 SA-613 + 5 SA-614
1.061	5 AF17-63 + 6 SA-613 + 6 SA-614	1.140	5 AF17-64 + 8 SA-613 + 8 SA-614	1.219	5 AF17-65 + 10 SA-613 + 10 SA-614
1.062	5 AF17-63 + 3 SA-613 + 9 SA-614	1.141	5 AF17-64 + 4 SA-613 + 12 SA-614	1.220	5 AF17-65 + 5 SA-613 + 15 SA-614
1.063	5 AF17-63 + 12 SA-614	1.142	5 AF17-64 + 16 SA-614	1.221	5 AF17-65 + 20 SA-614

Corner shelving 400 mm

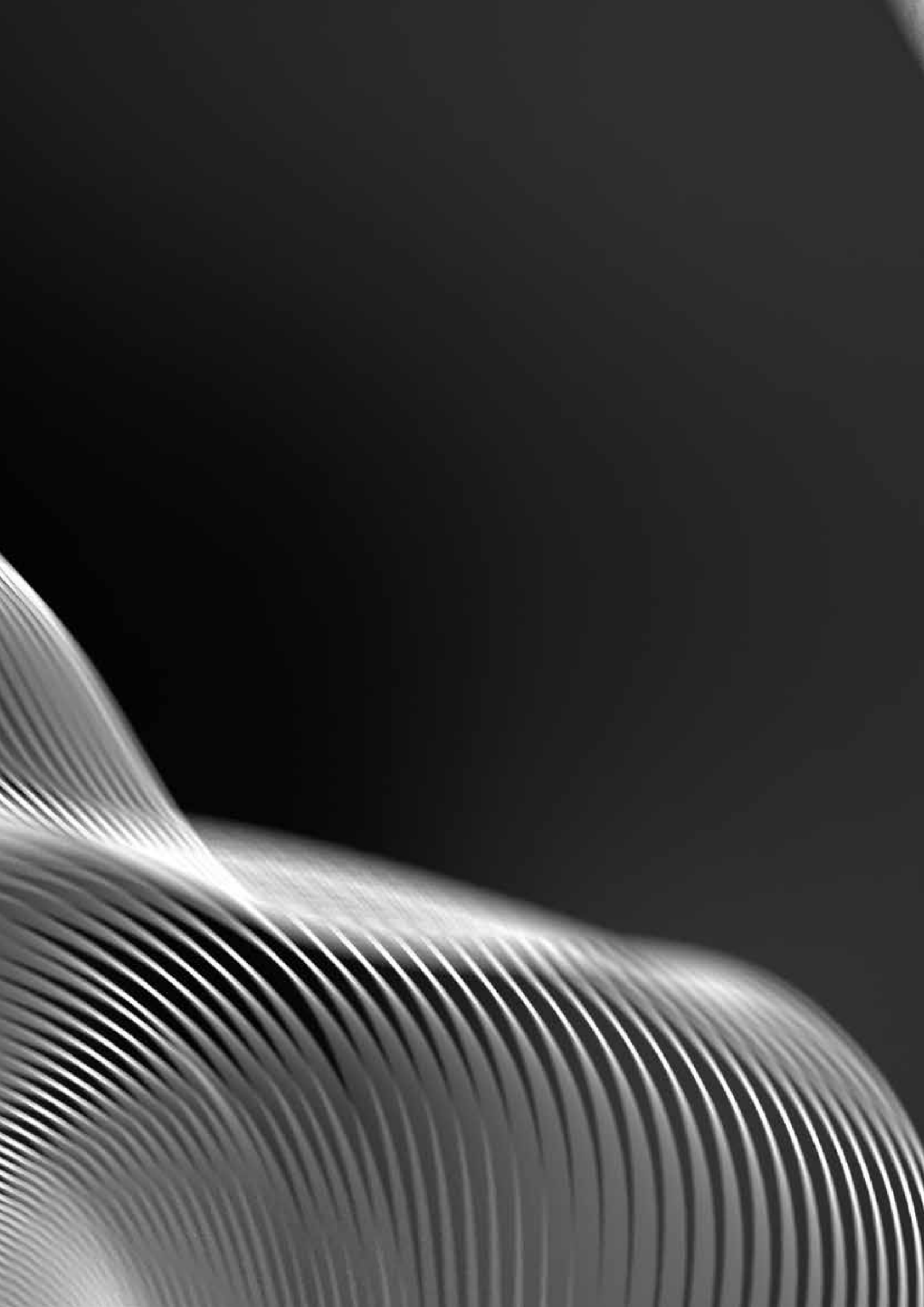
3 LEVELS		4 LEVELS		5 LEVELS	
SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN
500	1 AF17-43 + 3 SA-46 + 6 HK	579	1 AF17-44 + 4 SA-46 + 8 HK	658	1 AF17-45 + 5 SA-46 + 10 HK
501	1 AF17-43 + 3 SA-47 + 6 HK	580	1 AF17-44 + 4 SA-47 + 8 HK	659	1 AF17-45 + 5 SA-47 + 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

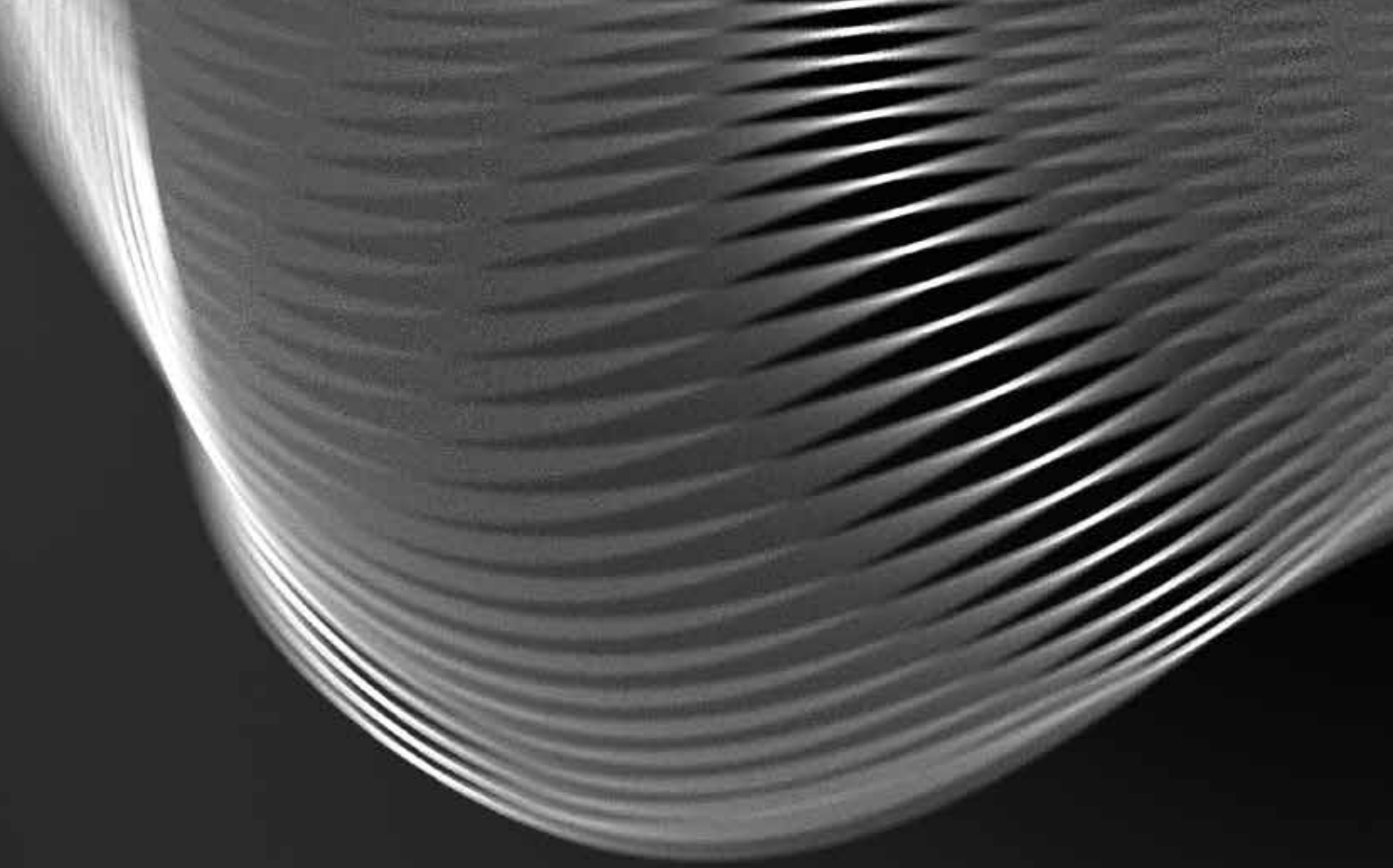
Corner shelving 500 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	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

Corner shelving 600 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN	SET Nº	SHELVING ITEMS BREAKDOWN
1.500	1 AF17-63 + 3 SA-66 + 6 HK	1.579	1 AF17-64 + 4 SA-66 + 8 HK	1.658	1 AF17-65 + 5 SA-66 + 10 HK
1.501	1 AF17-63 + 3 SA-67 + 6 HK	1.580	1 AF17-64 + 4 SA-67 + 8 HK	1.659	1 AF17-65 + 5 SA-67 + 10 HK
1.502	1 AF17-63 + 3 SA-68 + 6 HK	1.581	1 AF17-64 + 4 SA-68 + 8 HK	1.660	1 AF17-65 + 5 SA-68 + 10 HK
1.503	1 AF17-63 + 3 SA-69 + 6 HK	1.582	1 AF17-64 + 4 SA-69 + 8 HK	1.661	1 AF17-65 + 5 SA-69 + 10 HK
1.504	1 AF17-63 + 3 SA-610 + 6 HK	1.583	1 AF17-64 + 4 SA-610 + 8 HK	1.662	1 AF17-65 + 5 SA-610 + 10 HK
1.505	1 AF17-63 + 3 SA-611 + 6 HK	1.584	1 AF17-64 + 4 SA-611 + 8 HK	1.663	1 AF17-65 + 5 SA-611 + 10 HK
1.506	1 AF17-63 + 3 SA-612 + 6 HK	1.585	1 AF17-64 + 4 SA-612 + 8 HK	1.664	1 AF17-65 + 5 SA-612 + 10 HK
1.507	1 AF17-63 + 3 SA-613 + 6 HK	1.586	1 AF17-64 + 4 SA-613 + 8 HK	1.665	1 AF17-65 + 5 SA-613 + 10 HK
1.508	1 AF17-63 + 3 SA-614 + 6 HK	1.587	1 AF17-64 + 4 SA-614 + 8 HK	1.666	1 AF17-65 + 5 SA-614 + 10 HK
1.509	1 AF17-63 + 3 SA-615 + 6 HK	1.588	1 AF17-64 + 4 SA-615 + 8 HK	1.667	1 AF17-65 + 5 SA-615 + 10 HK
1.510	1 AF17-63 + 3 SA-616 + 6 HK	1.589	1 AF17-64 + 4 SA-616 + 8 HK	1.668	1 AF17-65 + 5 SA-616 + 10 HK
1.511	2 AF17-63 + 6 SA-68 + 6 HK	1.590	2 AF17-64 + 8 SA-68 + 8 HK	1.669	2 AF17-65 + 10 SA-68 + 10 HK
1.512	2 AF17-63 + 3 SA-69 + 3 SA-68 + 6 HK	1.591	2 AF17-64 + 4 SA-69 + 4 SA-68 + 8 HK	1.670	2 AF17-65 + 5 SA-69 + 5 SA-68 + 10 HK
1.513	2 AF17-63 + 6 SA-69 + 6 HK	1.592	2 AF17-64 + 8 SA-69 + 8 HK	1.671	2 AF17-65 + 10 SA-69 + 10 HK
1.514	2 AF17-63 + 3 SA-69 + 3 SA-610 + 6 HK	1.593	2 AF17-64 + 4 SA-69 + 4 SA-610 + 8 HK	1.672	2 AF17-65 + 5 SA-69 + 5 SA-610 + 10 HK
1.515	2 AF17-63 + 6 SA-610 + 6 HK	1.594	2 AF17-64 + 8 SA-610 + 8 HK	1.673	2 AF17-65 + 10 SA-610 + 10 HK
1.516	2 AF17-63 + 3 SA-610 + 3 SA-611 + 6 HK	1.595	2 AF17-64 + 4 SA-610 + 4 SA-611 + 8 HK	1.674	2 AF17-65 + 5 SA-610 + 5 SA-611 + 10 HK
1.517	2 AF17-63 + 6 SA-611 + 6 HK	1.596	2 AF17-64 + 8 SA-611 + 8 HK	1.675	2 AF17-65 + 10 SA-611 + 10 HK
1.518	2 AF17-63 + 3 SA-611 + 3 SA-612 + 6 HK	1.597	2 AF17-64 + 4 SA-611 + 4 SA-612 + 8 HK	1.676	2 AF17-65 + 5 SA-611 + 5 SA-612 + 10 HK
1.519	2 AF17-63 + 6 SA-612 + 6 HK	1.598	2 AF17-64 + 8 SA-612 + 8 HK	1.677	2 AF17-65 + 10 SA-612 + 10 HK
1.520	2 AF17-63 + 3 SA-612 + 3 SA-613 + 6 HK	1.599	2 AF17-64 + 4 SA-612 + 4 SA-613 + 8 HK	1.678	2 AF17-65 + 5 SA-612 + 5 SA-613 + 10 HK
1.521	2 AF17-63 + 6 SA-613 + 6 HK	1.600	2 AF17-64 + 8 SA-613 + 8 HK	1.679	2 AF17-65 + 10 SA-613 + 10 HK
1.522	2 AF17-63 + 3 SA-613 + 3 SA-614 + 6 HK	1.601	2 AF17-64 + 4 SA-613 + 4 SA-614 + 8 HK	1.680	2 AF17-65 + 5 SA-613 + 5 SA-614 + 10 HK
1.523	2 AF17-63 + 6 SA-614 + 6 HK	1.602	2 AF17-64 + 8 SA-614 + 8 HK	1.681	2 AF17-65 + 10 SA-614 + 10 HK
1.524	2 AF17-63 + 3 SA-614 + 3 SA-615 + 6 HK	1.603	2 AF17-64 + 4 SA-614 + 4 SA-615 + 8 HK	1.682	2 AF17-65 + 5 SA-614 + 5 SA-615 + 10 HK
1.525	2 AF17-63 + 6 SA-615 + 6 HK	1.604	2 AF17-64 + 8 SA-615 + 8 HK	1.683	2 AF17-65 + 10 SA-615 + 10 HK
1.526	2 AF17-63 + 3 SA-615 + 3 SA-616 + 6 HK	1.605	2 AF17-64 + 4 SA-615 + 4 SA-616 + 8 HK	1.684	2 AF17-65 + 5 SA-615 + 5 SA-616 + 10 HK
1.527	2 AF17-63 + 6 SA-616 + 6 HK	1.606	2 AF17-64 + 8 SA-616 + 8 HK	1.685	2 AF17-65 + 10 SA-616 + 10 HK
1.528	3 AF17-63 + 3 SA-610 + 6 SA-611 + 6 HK	1.607	3 AF17-64 + 4 SA-610 + 8 SA-611 + 8 HK	1.686	3 AF17-65 + 5 SA-610 + 10 SA-611 + 10 HK
1.529	3 AF17-63 + 9 SA-611 + 6 HK	1.608	3 AF17-64 + 12 SA-611 + 8 HK	1.687	3 AF17-65 + 15 SA-611 + 10 HK
1.530	3 AF17-63 + 6 SA-611 + 3 SA-612 + 6 HK	1.609	3 AF17-64 + 8 SA-611 + 4 SA-612 + 8 HK	1.688	3 AF17-65 + 10 SA-611 + 5 SA-612 + 10 HK
1.531	3 AF17-63 + 3 SA-611 + 6 SA-612 + 6 HK	1.610	3 AF17-64 + 4 SA-611 + 8 SA-612 + 8 HK	1.689	3 AF17-65 + 5 SA-611 + 10 SA-612 + 10 HK
1.532	3 AF17-63 + 9 SA-612 + 6 HK	1.611	3 AF17-64 + 12 SA-612 + 8 HK	1.690	3 AF17-65 + 15 SA-612 + 10 HK
1.533	3 AF17-63 + 6 SA-612 + 3 SA-613 + 6 HK	1.612	3 AF17-64 + 8 SA-612 + 4 SA-613 + 8 HK	1.691	3 AF17-65 + 10 SA-612 + 5 SA-613 + 10 HK
1.534	3 AF17-63 + 3 SA-612 + 6 SA-613 + 6 HK	1.613	3 AF17-64 + 4 SA-612 + 8 SA-613 + 8 HK	1.692	3 AF17-65 + 5 SA-612 + 10 SA-613 + 10 HK
1.535	3 AF17-63 + 9 SA-613 + 6 HK	1.614	3 AF17-64 + 12 SA-613 + 8 HK	1.693	3 AF17-65 + 15 SA-613 + 10 HK
1.536	3 AF17-63 + 6 SA-613 + 3 SA-614 + 6 HK	1.615	3 AF17-64 + 8 SA-613 + 4 SA-614 + 8 HK	1.694	3 AF17-65 + 10 SA-613 + 5 SA-614 + 10 HK
1.537	3 AF17-63 + 3 SA-613 + 6 SA-614 + 6 HK	1.616	3 AF17-64 + 4 SA-613 + 8 SA-614 + 8 HK	1.695	3 AF17-65 + 5 SA-613 + 10 SA-614 + 10 HK
1.538	3 AF17-63 + 9 SA-614 + 6 HK	1.617	3 AF17-64 + 12 SA-614 + 8 HK	1.696	3 AF17-65 + 15 SA-614 + 10 HK
1.539	3 AF17-63 + 6 SA-614 + 3 SA-615 + 6 HK	1.618	3 AF17-64 + 8 SA-614 + 4 SA-615 + 8 HK	1.697	3 AF17-65 + 10 SA-614 + 5 SA-615 + 10 HK
1.540	3 AF17-63 + 3 SA-614 + 6 SA-615 + 6 HK	1.619	3 AF17-64 + 4 SA-614 + 8 SA-615 + 8 HK	1.698	3 AF17-65 + 5 SA-614 + 10 SA-615 + 10 HK
1.541	3 AF17-63 + 9 SA-615 + 6 HK	1.620	3 AF17-64 + 12 SA-615 + 8 HK	1.699	3 AF17-65 + 15 SA-615 + 10 HK
1.542	3 AF17-63 + 6 SA-615 + 3 SA-616 + 6 HK	1.621	3 AF17-64 + 8 SA-615 + 4 SA-616 + 8 HK	1.700	3 AF17-65 + 10 SA-615 + 5 SA-616 + 10 HK
1.543	3 AF17-63 + 3 SA-615 + 6 SA-616 + 6 HK	1.622	3 AF17-64 + 4 SA-615 + 8 SA-616 + 8 HK	1.701	3 AF17-65 + 5 SA-615 + 10 SA-616 + 10 HK
1.544	3 AF17-63 + 9 SA-616 + 6 HK	1.623	3 AF17-64 + 12 SA-616 + 8 HK	1.702	3 AF17-65 + 15 SA-616 + 10 HK
1.545	4 AF17-63 + 12 SA-612 + 6 HK	1.624	4 AF17-64 + 16 SA-612 + 8 HK	1.703	4 AF17-65 + 20 SA-612 + 10 HK
1.546	4 AF17-63 + 9 SA-612 + 3 SA-613 + 6 HK	1.625	4 AF17-64 + 12 SA-612 + 4 SA-613 + 8 HK	1.704	4 AF17-65 + 15 SA-612 + 5 SA-613 + 10 HK
1.547	4 AF17-63 + 6 SA-612 + 6 SA-613 + 6 HK	1.626	4 AF17-64 + 8 SA-612 + 8 SA-613 + 8 HK	1.705	4 AF17-65 + 10 SA-612 + 10 SA-613 + 10 HK
1.548	4 AF17-63 + 3 SA-612 + 9 SA-613 + 6 HK	1.627	4 AF17-64 + 4 SA-612 + 12 SA-613 + 8 HK	1.706	4 AF17-65 + 5 SA-612 + 15 SA-613 + 10 HK
1.549	4 AF17-63 + 12 SA-613 + 6 HK	1.628	4 AF17-64 + 16 SA-613 + 8 HK	1.707	4 AF17-65 + 20 SA-613 + 10 HK
1.550	4 AF17-63 + 9 SA-613 + 3 SA-614 + 6 HK	1.629	4 AF17-64 + 12 SA-613 + 4 SA-614 + 8 HK	1.708	4 AF17-65 + 15 SA-613 + 5 SA-614 + 10 HK
1.551	4 AF17-63 + 6 SA-613 + 6 SA-614 + 6 HK	1.630	4 AF17-64 + 8 SA-613 + 8 SA-614 + 8 HK	1.709	4 AF17-65 + 10 SA-613 + 10 SA-614 + 10 HK
1.552	4 AF17-63 + 3 SA-613 + 9 SA-614 + 6 HK	1.631	4 AF17-64 + 4 SA-613 + 12 SA-614 + 8 HK	1.710	4 AF17-65 + 5 SA-613 + 15 SA-614 + 10 HK
1.553	4 AF17-63 + 12 SA-614 + 6 HK	1.632	4 AF17-64 + 16 SA-614 + 8 HK	1.711	4 AF17-65 + 20 SA-614 + 10 HK





Extraction



Extract the most out of your kitchen

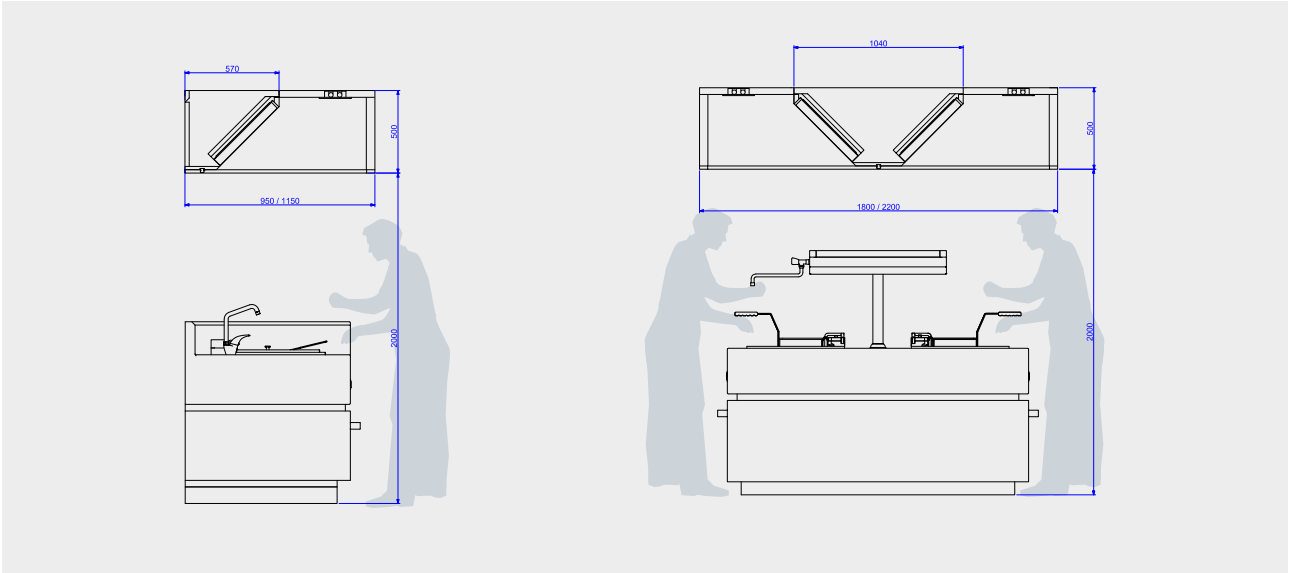
Extraction hoods

Hoods por cooking blocks 525
— Central with plenum 527
— Wall-type with plenum 528
— Central compensating 529
— Wall-type compensating 530
Inverted hoods 531
— Wall-type with plenum 532
Steam hoods 533
Buffet hoods 535
— With plenum 536
— Compensating 536

Hoods por cooking blocks



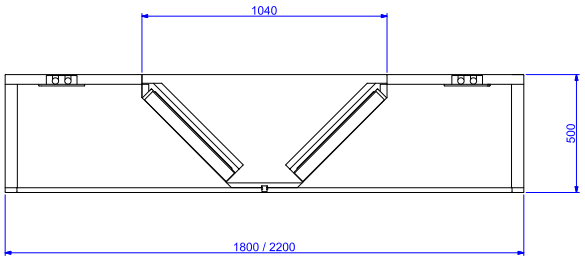
- Extraction hood specially designed to be installed in high-performance professional kitchens to suck out steam, odors, grease and heat generated in cooking and food processing operations.
- Made of stainless steel with satin finish.
- Accessible parts and edges in bent sheet metal to make cleaning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




STAY WILD
FAGOR

Central with plenum





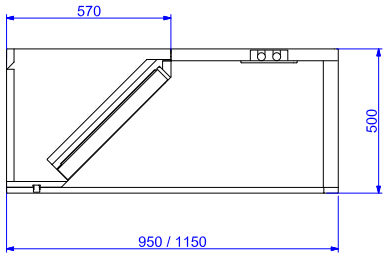
		1800 mm WIDTH			2200 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBPC	CODE	€	MODEL EHBPC	CODE	€
1200	4	120180	19083377	2.693	120220	19084046	2.813
1200	4	120180-L	19083378	3.502	120220-L	19084047	3.621
1500	4	150180	19083379	3.049	150220	19083443	3.197
1500	4	150180-L	19083380	3.857	150220-L	19083444	4.005
1700	6	170180	19083381	3.266	170220	19083445	3.432
1700	6	170180-L	19083382	4.136	170220-L	19083446	4.305
2000	6	200180	19083383	3.599	200220	19084048	3.794
2000	6	200180-L	19083384	4.470	200220-L	19084049	4.664
2200	8	220180	19083385	3.742	220220	19084050	3.959
2200	8	220180-L	19083386	4.614	220220-L	19084051	4.832
2400	8	240180	19083387	4.497	240220	19083451	4.659
2400	8	240180-L	19083388	6.115	240220-L	19083452	6.276
2500	8	250180	19083389	4.267	250220	19083453	4.636
2500	8	250180-L	19083390	5.201	250220-L	19083454	5.571
2700	8	270180	19083391	4.852	270220	19083455	5.043
2700	8	270180-L	19083392	6.469	270220-L	19083456	6.660
2900	10	290180	19083393	5.069	290220	19083457	5.280
2900	10	290180-L	19083394	6.750	290220-L	19083458	6.959
3000	8	300180	19083395	5.209	300220	19083459	5.427
3000	8	300180-L	19083396	6.826	300220-L	19083460	7.043
3200	10	320180	19083397	5.426	320220	19083461	5.665
3200	10	320180-L	19083398	7.105	320220-L	19083462	7.344
3400	12	340180	19083399	5.643	340220	19083463	5.900
3400	12	340180-L	19083400	7.386	340220-L	19083464	7.643
3500	10	350180	19083401	5.760	350220	19083465	6.024
3500	10	350180-L	19083402	7.439	350220-L	19083466	7.703
3600	12	360180	19083403	6.302	360220	19084052	6.505
3600	12	360180-L	19083404	8.726	360220-L	19084053	8.928
3700	12	370180	19083405	5.976	370220	19083469	6.260
3700	12	370180-L	19083406	7.720	370220-L	19083470	8.003
3900	14	390180	19083407	6.120	390220	19083471	6.427
3900	14	390180-L	19083408	7.863	390220-L	19083472	8.170

		1800 mm WIDTH			2200 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBPC	CODE	€	MODEL EHBPC	CODE	€
4000	12	400180	19083409	6.310	400220	19083473	6.618
4000	12	400180-L	19083410	8.052	400220-L	19083474	8.362
4200	14	420180	19083411	6.453	420220	19083475	6.786
4200	14	420180-L	19083412	8.196	420220-L	19083476	8.529
4400	16	440180	19083413	6.594	440220	19083477	6.954
4400	16	440180-L	19083414	8.338	440220-L	19083478	8.697
4500	14	450180	19083415	6.847	450220	19083479	7.201
4500	14	450180-L	19083416	8.653	450220-L	19083480	9.009
4600	16	460180	19083417	7.447	460220	19084054	7.745
4600	16	460180-L	19083418	9.935	460220-L	19084055	10.234
4700	16	470180	19083419	6.989	470220	19083483	7.369
4700	16	470180-L	19083420	8.795	470220-L	19083484	9.175
4900	16	490180	19083421	7.802	490220	19083485	8.131
4900	16	490180-L	19083422	10.353	490220-L	19083486	10.682
5000	16	500180	19083423	7.385	500220	19083487	7.787
5000	16	500180-L	19083424	9.254	500220-L	19083488	9.655
5100	18	510180	19083425	8.020	510220	19083489	8.367
5100	18	510180-L	19083426	10.634	510220-L	19083490	10.982
5200	16	520180	19083427	8.114	520220	19084056	8.466
5200	16	520180-L	19083428	10.666	520220-L	19084057	11.016
5400	18	540180	19083429	8.353	540220	19084058	8.726
5400	18	540180-L	19083430	10.968	540220-L	19084059	11.340
5500	16	550180	19083431	8.471	550220	19084060	8.850
5500	16	550180-L	19083432	11.023	550220-L	19084061	11.401
5600	20	560180	19083433	8.496	560220	19084062	8.894
5600	20	560180-L	19083434	11.111	560220-L	19084063	11.509
5700	18	570180	19083435	8.687	570220	19084064	9.086
5700	18	570180-L	19083436	11.302	570220-L	19084065	11.700
5900	20	590180	19083437	8.755	590220	19084066	9.183
5900	20	590180-L	19083438	11.307	590220-L	19084067	11.735
6000	18	600180	19083439	9.021	600220	19084068	9.445
6000	18	600180-L	19083440	11.635	600220-L	19084069	12.060

- -L: With LED lighting

Wall-type with plenum





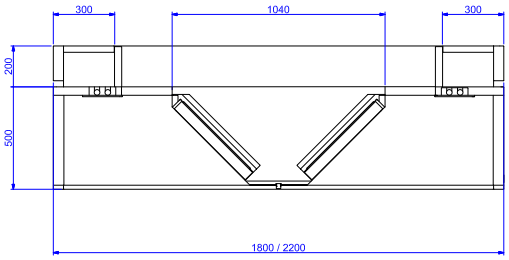
		950 mm WIDTH			1150 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBPW	CODE	€	MODEL EHBPW	CODE	€
1200	2	120950	19082439	1.534	120115	19083313	1.598
1200	2	120950-L	19083250	1.938	120115-L	19083314	2.002
1500	2	150950	19083216	1.748	150115	19084016	1.825
1500	2	150950-L	19083217	2.153	150115-L	19084017	2.229
1700	3	170950	19083218	1.845	170115	19084018	1.933
1700	3	170950-L	19083219	2.281	170115-L	19084019	2.368
2000	3	200950	19083255	2.041	200115	19083319	2.140
2000	3	200950-L	19083256	2.476	200115-L	19083320	2.575
2200	4	220950	19083257	2.147	220115	19083321	2.260
2200	4	220950-L	19083258	2.586	220115-L	19083322	2.696
2400	4	240950	19083259	2.603	240115	19083323	2.685
2400	4	240950-L	19083260	3.410	240115-L	19083324	3.494
2500	4	250950	19083990	2.513	250115	19084020	2.635
2500	4	250950-L	19083991	2.980	250115-L	19084021	3.102
2700	4	270950	19083992	2.814	270115	19084022	2.914
2700	4	270950-L	19083993	3.622	270115-L	19084023	3.721
2900	5	290950	19083994	2.913	290115	19084024	3.019
2900	5	290950-L	19083995	3.751	290115-L	19084025	3.859
3000	4	300950	19083267	3.027	300115	19083331	3.141
3000	4	300950-L	19083268	3.836	300115-L	19083332	3.950
3200	5	320950	19083269	3.125	320115	19083333	3.246
3200	5	320950-L	19083270	3.965	320115-L	19083334	4.086
3400	6	340950	19083271	3.221	340115	19083335	3.353
3400	6	340950-L	19083272	4.091	340115-L	19083336	4.226
3500	5	350950	19083996	3.320	350115	19084026	3.456
3500	5	350950-L	19083997	4.160	350115-L	19084027	4.294
3600	6	360950	19083275	3.669	360115	19083339	3.772
3600	6	360950-L	19083276	4.882	360115-L	19083340	4.984
3700	6	370950	19083998	3.417	370115	19084028	3.559
3700	6	370950-L	19083999	4.289	370115-L	19084029	4.432
3900	7	390950	19084000	3.525	390115	19084030	3.682
3900	7	390950-L	19084001	4.395	390115-L	19084031	4.554

		950 mm WIDTH			1150 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBPW	CODE	€	MODEL EHBPW	CODE	€
4000	6	400950	19083281	3.558	400115	19083345	3.769
4000	6	400950-L	19083282	4.431	400115-L	19083346	4.641
4200	7	420950	19083283	3.720	420115	19083347	3.889
4200	7	420950-L	19083284	4.592	420115-L	19083348	4.761
4400	8	440950	19083285	3.828	440115	19083349	4.011
4400	8	440950-L	19083286	4.699	440115-L	19083350	4.884
4500	7	450950	19084002	3.954	450115	19084032	4.134
4500	7	450950-L	19084003	4.856	450115-L	19084033	5.037
4600	8	460950	19083289	4.288	460115	19083353	4.440
4600	8	460950-L	19083290	5.531	460115-L	19083354	5.683
4700	8	470950	19084004	4.063	470115	19084034	4.255
4700	8	470950-L	19084005	4.965	470115-L	19084035	5.158
4900	8	490950	19084006	4.502	490115	19084036	4.666
4900	8	490950-L	19084007	5.775	490115-L	19084037	5.943
5000	8	500950	19083295	4.294	500115	19083359	4.498
5000	8	500950-L	19083296	5.229	500115-L	19083360	5.433
5100	9	510950	19084008	4.597	510115	19084038	4.774
5100	9	510950-L	19084009	5.905	510115-L	19084039	6.082
5200	8	520950	19083299	4.679	520115	19083363	4.856
5200	8	520950-L	19083300	5.954	520115-L	19083364	6.132
5400	9	540950	19083301	4.792	540115	19083365	4.982
5400	9	540950-L	19083302	6.101	540115-L	19083366	6.287
5500	8	550950	19084010	4.891	550115	19084040	5.085
5500	8	550950-L	19084011	6.167	550115-L	19084041	6.360
5600	10	560950	19083305	4.900	560115	19083369	5.102
5600	10	560950-L	19083306	6.208	560115-L	19083370	6.410
5700	9	570950	19084012	4.987	570115	19084042	5.190
5700	9	570950-L	19084013	6.297	570115-L	19084043	6.498
5900	10	590950	19084014	5.108	590115	19084044	5.323
5900	10	590950-L	19084015	6.383	590115-L	19084045	6.600
6000	9	600950	19083311	5.184	600115	19083375	5.399
6000	9	600950-L	19083312	6.489	600115-L	19083376	6.706

- -L: With LED lighting

Central compensating





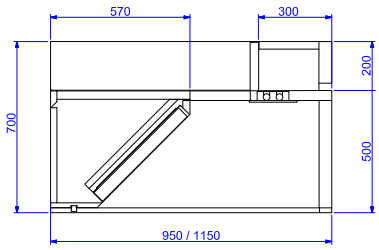
		1800 mm WIDTH			2200 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBCOC	CODE	€	MODEL EHBCOC	CODE	€
1200	4	120180	19083633	3.773	120220	19083697	3.892
1200	4	120180-L	19083634	4.581	120220-L	19083698	4.700
1500	4	150180	19083635	4.200	150220	19083699	4.347
1500	4	150180-L	19083636	5.009	150220-L	19083700	5.156
1700	6	170180	19083637	4.465	170220	19083701	4.633
1700	6	170180-L	19083638	5.337	170220-L	19083702	5.505
2000	6	200180	19083639	5.197	200220	19083703	5.390
2000	6	200180-L	19083640	6.070	200220-L	19083704	6.262
2200	8	220180	19083641	5.398	220220	19083705	5.616
2200	8	220180-L	19083642	6.270	220220-L	19083706	6.487
2400	8	240180	19083643	6.430	240220	19083707	6.590
2400	8	240180-L	19083644	8.046	240220-L	19083708	8.206
2500	8	250180	19083645	6.126	250220	19083709	6.366
2500	8	250180-L	19083646	7.062	250220-L	19083710	7.301
2700	8	270180	19083647	6.857	270220	19083711	7.046
2700	8	270180-L	19083648	8.474	270220-L	19083712	8.661
2900	10	290180	19083649	7.122	290220	19083713	7.331
2900	10	290180-L	19083650	8.802	290220-L	19083714	9.011
3000	8	300180	19083651	7.283	300220	19083715	7.501
3000	8	300180-L	19083652	8.900	300220-L	19083716	9.118
3200	10	320180	19083653	7.549	320220	19083717	7.787
3200	10	320180-L	19083654	9.229	320220-L	19083718	9.466
3400	12	340180	19083655	7.815	340220	19083719	8.072
3400	12	340180-L	19083656	9.557	340220-L	19083720	9.815
3500	10	350180	19083657	8.281	350220	19083721	8.544
3500	10	350180-L	19083658	9.961	350220-L	19083722	10.224
3600	12	360180	19083659	9.086	360220	19083723	9.287
3600	12	360180-L	19083660	11.511	360220-L	19083724	11.714
3700	12	370180	19083661	8.545	370220	19083725	8.830
3700	12	370180-L	19083662	10.289	370220-L	19083726	10.573
3900	14	390180	19083663	8.747	390220	19083727	9.054
3900	14	390180-L	19083664	10.490	390220-L	19083728	10.798

		1800 mm WIDTH			2200 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBCOC	CODE	€	MODEL EHBCOC	CODE	€
4000	12	400180	19083665	9.279	400220	19083729	9.587
4000	12	400180-L	19083666	11.020	400220-L	19083730	11.331
4200	14	420180	19083667	9.478	420220	19083731	9.811
4200	14	420180-L	19083668	11.221	420220-L	19083732	11.555
4400	16	440180	19083669	9.678	440220	19083733	10.036
4400	16	440180-L	19083670	11.420	440220-L	19083734	11.780
4500	14	450180	19083671	9.945	450220	19083735	10.302
4500	14	450180-L	19083672	11.753	450220-L	19083736	12.106
4600	16	460180	19083673	10.470	460220	19083737	10.771
4600	16	460180-L	19083674	12.957	460220-L	19083738	13.257
4700	16	470180	19083675	10.146	470220	19083739	10.526
4700	16	470180-L	19083676	11.954	470220-L	19083740	12.332
4900	16	490180	19083677	10.898	490220	19083741	11.225
4900	16	490180-L	19083678	13.448	490220-L	19083742	13.777
5000	16	500180	19083679	10.614	500220	19083743	11.015
5000	16	500180-L	19083680	12.484	500220-L	19083744	12.885
5100	18	510180	19083681	11.161	510220	19083745	11.510
5100	18	510180-L	19083682	13.777	510220-L	19083746	14.123
5200	16	520180	19083683	11.934	520220	19083747	12.284
5200	16	520180-L	19083684	14.486	520220-L	19083748	14.835
5400	18	540180	19083685	11.893	540220	19083749	12.268
5400	18	540180-L	19083686	14.509	540220-L	19083750	14.881
5500	16	550180	19083687	12.361	550220	19083751	12.741
5500	16	550180-L	19083688	14.913	550220-L	19083752	15.292
5600	20	560180	19083689	12.404	560220	19083753	12.493
5600	20	560180-L	19083690	15.018	560220-L	19083754	15.106
5700	18	570180	19083691	12.627	570220	19083755	13.024
5700	18	570180-L	19083692	15.241	570220-L	19083756	15.639
5900	20	590180	19083693	12.762	590220	19083757	13.189
5900	20	590180-L	19083694	15.314	590220-L	19083758	15.741
6000	18	600180	19083695	13.357	600220	19083759	13.783
6000	18	600180-L	19083696	15.973	600220-L	19083760	16.398

- -L: With LED lighting

Wall-type compensating





		950 mm WIDTH			1150 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBCOW	CODE	€	MODEL EHBCOW	CODE	€
1200	2	120950	19083505	2.091	120115	19083569	2.155
1200	2	120950-L	19083506	2.494	120115-L	19083570	2.558
1500	2	150950	19084070	2.339	150115	19084100	2.416
1500	2	150950-L	19084071	2.743	150115-L	19084101	2.820
1700	3	170950	19084072	2.461	170115	19084102	2.547
1700	3	170950-L	19084073	2.896	170115-L	19084103	2.983
2000	3	200950	19083511	2.854	200115	19083575	2.954
2000	3	200950-L	19083512	3.291	200115-L	19083576	3.392
2200	4	220950	19083513	2.992	220115	19083577	3.103
2200	4	220950-L	19083514	3.427	220115-L	19083578	3.539
2400	4	240950	19083515	3.581	240115	19083579	3.667
2400	4	240950-L	19083516	4.390	240115-L	19083580	4.475
2500	4	250950	19084074	3.394	250115	19084104	3.516
2500	4	250950-L	19084075	3.861	250115-L	19084105	3.982
2700	4	270950	19084076	3.831	270115	19084106	3.930
2700	4	270950-L	19084077	4.640	270115-L	19084107	4.739
2900	5	290950	19084078	3.953	290115	19084108	4.059
2900	5	290950-L	19084079	4.792	290115-L	19084109	4.899
3000	4	300950	19083523	4.081	300115	19083587	4.192
3000	4	300950-L	19083524	4.889	300115-L	19083588	5.000
3200	5	320950	19083525	4.202	320115	19083589	4.324
3200	5	320950-L	19083526	5.042	320115-L	19083590	5.164
3400	6	340950	19083527	4.322	340115	19083591	4.453
3400	6	340950-L	19083528	5.193	340115-L	19083592	5.324
3500	5	350950	19084080	4.595	350115	19084110	4.730
3500	5	350950-L	19084081	5.435	350115-L	19084111	5.571
3600	6	360950	19083531	5.075	360115	19083595	5.178
3600	6	360950-L	19083532	6.286	360115-L	19083596	6.391
3700	6	370950	19084082	4.716	370115	19084112	4.862
3700	6	370950-L	19084083	5.589	370115-L	19084113	5.733
3900	7	390950	19084084	4.852	390115	19084114	5.012
3900	7	390950-L	19084085	5.724	390115-L	19084115	5.881

		950 mm WIDTH			1150 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBCOW	CODE	€	MODEL EHBCOW	CODE	€
4000	6	400950	19083537	5.111	400115	19083601	5.269
4000	6	400950-L	19083538	5.982	400115-L	19083602	6.139
4200	7	420950	19083539	5.249	420115	19083603	5.418
4200	7	420950-L	19083540	6.121	420115-L	19083604	6.287
4400	8	440950	19083541	5.385	440115	19083605	5.567
4400	8	440950-L	19083542	6.256	440115-L	19083606	6.438
4500	7	450950	19084086	5.518	450115	19084116	5.700
4500	7	450950-L	19084087	6.422	450115-L	19084117	6.602
4600	8	460950	19083545	5.814	460115	19083609	5.967
4600	8	460950-L	19083546	7.059	460115-L	19083610	7.212
4700	8	470950	19084088	5.655	470115	19084118	5.849
4700	8	470950-L	19084089	6.557	470115-L	19084119	6.751
4900	8	490950	19084090	6.062	490115	19084120	6.231
4900	8	490950-L	19084091	7.339	490115-L	19084121	7.505
5000	8	500950	19083551	5.925	500115	19083615	6.130
5000	8	500950-L	19083552	6.860	500115-L	19083616	7.065
5100	9	510950	19084092	6.185	510115	19084122	6.362
5100	9	510950-L	19084093	7.491	510115-L	19084123	7.668
5200	8	520950	19083555	6.603	520115	19083619	6.782
5200	8	520950-L	19083556	7.879	520115-L	19083620	8.057
5400	9	540950	19083557	6.579	540115	19083621	6.897
5400	9	540950-L	19083558	7.886	540115-L	19083622	8.205
5500	8	550950	19084094	6.854	550115	19084124	7.045
5500	8	550950-L	19084095	8.129	550115-L	19084125	8.320
5600	10	560950	19083561	6.714	560115	19083625	7.055
5600	10	560950-L	19083562	8.023	560115-L	19083626	8.362
5700	9	570950	19084096	6.973	570115	19084126	7.176
5700	9	570950-L	19084097	8.280	570115-L	19084127	8.482
5900	10	590950	19084098	7.126	590115	19084128	7.342
5900	10	590950-L	19084099	8.402	590115-L	19084129	8.620
6000	9	600950	19083567	7.368	600115	19083631	7.583
6000	9	600950-L	19083568	8.675	600115-L	19083632	8.891

• -L: With LED lighting

Inverted hoods

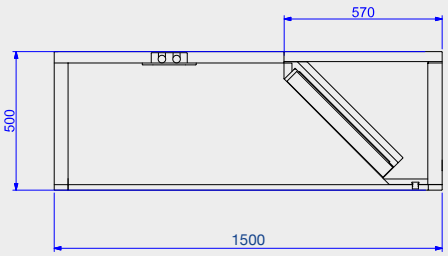


- Extraction hood specially designed to be installed in high-performance professional kitchens to suck out steam, odors, grease and heat generated in cooking and food processing operations.
- Inverted extraction ideal for ovens. Filter arrangement on the front that facilitate the absorption of steam 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

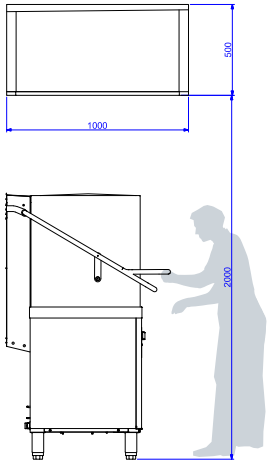
MODEL	CODE	LENGTH (mm)	NO. FILTERS	€
EHBINVPW120150	19095446	1200	2	2.315
EHBINVPW120150-L	19095447	1200	2	2.726
EHBINVPW150150	19095448	1500	2	2.601
EHBINVPW150150-L	19095449	1500	2	3.014
EHBINVPW170150	19095450	1700	3	2.728
EHBINVPW170150-L	19095451	1700	3	3.173
EHBINVPW200150	19095452	2000	3	2.995
EHBINVPW200150-L	19095453	2000	3	3.440
EHBINVPW220150	19095454	2200	4	3.147
EHBINVPW220150-L	19095455	2200	4	3.592
EHBINVPW240150	19095456	2400	4	3.720
EHBINVPW240150-L	19095457	2400	4	4.544
EHBINVPW250150	19095458	2500	4	3.852
EHBINVPW250150-L	19095459	2500	4	4.327
EHBINVPW270150	19095460	2700	4	4.006
EHBINVPW270150-L	19095461	2700	4	4.831
EHBINVPW290150	19095462	2900	5	4.133
EHBINVPW290150-L	19095463	2900	5	4.988
EHBINVPW300150	19095464	3000	4	4.294
EHBINVPW300150-L	19095465	3000	4	5.118
EHBINVPW320150	19095466	3200	5	4.420
EHBINVPW320150-L	19095467	3200	5	5.276
EHBINVPW340150	19095468	3400	6	4.547
EHBINVPW340150-L	19095469	3400	6	5.435
EHBINVPW350150	19095470	3500	5	4.686
EHBINVPW350150-L	19095471	3500	5	5.541
EHBINVPW360150	19095472	3600	6	5.121
EHBINVPW360150-L	19095473	3600	6	6.359
EHBINVPW370150	19095474	3700	6	4.812
EHBINVPW370150-L	19095475	3700	6	5.702
EHBINVPW390150	19095476	3900	7	4.963
EHBINVPW390150-L	19095477	3900	7	5.852

MODEL	CODE	LENGTH (mm)	NO. FILTERS	€
EHBINVPW400150	19095478	4000	6	5.078
EHBINVPW400150-L	19095479	4000	6	5.967
EHBINVPW420150	19095480	4200	7	5.230
EHBINVPW420150-L	19095481	4200	7	6.120
EHBINVPW440150	19095482	4400	8	5.382
EHBINVPW440150-L	19095483	4400	8	6.272
EHBINVPW450150	19095484	4500	7	5.536
EHBINVPW450150-L	19095485	4500	7	6.458
EHBINVPW460150	19095486	4600	8	5.950
EHBINVPW460150-L	19095487	4600	8	7.220
EHBINVPW470150	19095488	4700	8	5.689
EHBINVPW470150-L	19095489	4700	8	6.610
EHBINVPW490150	19095490	4900	8	6.238
EHBINVPW490150-L	19095491	4900	8	7.539
EHBINVPW500150	19095492	5000	8	5.996
EHBINVPW500150-L	19095493	5000	8	6.948
EHBINVPW510150	19095494	5100	9	6.364
EHBINVPW510150-L	19095495	5100	9	7.697
EHBINVPW520150	19095496	5200	8	6.483
EHBINVPW520150-L	19095497	5200	8	7.784
EHBINVPW540150	19095498	5400	9	6.633
EHBINVPW540150-L	19095499	5400	9	7.963
EHBINVPW550150	19095500	5500	8	6.770
EHBINVPW550150-L	19095501	5500	8	8.072
EHBINVPW560150	19095502	5600	10	6.782
EHBINVPW560150-L	19095503	5600	10	8.114
EHBINVPW570150	19095504	5700	9	6.896
EHBINVPW570150-L	19095505	5700	9	8.230
EHBINVPW590150	19095506	5900	10	7.072
EHBINVPW590150-L	19095507	5900	10	8.373
EHBINVPW600150	19095508	6000	9	7.161
EHBINVPW600150-L	19095509	6000	9	8.496

- -L: With LED lighting

Steam hoods





- Extraction hood specially designed to be installed in high-performance professional kitchens to suck out steam and heat generated in ware washing operations.
- Made of stainless steel with satin finish.
- Accessible parts and edges in bent sheet metal to make cleaning easier and avoid cuts when handling.
- Extraction capacity maximized thanks to casing design and hood profile.
- Models larger than 2.20 meters (except 2.5 m model that comes in a single piece) are supplied in several pieces with a hidden joining kit, easy to assemble.
- Hermetically closed, solid and robust structure, eliminating the risk of escaping fumes.
- Interior roof with slight inclination to guide condensations.

1000 mm width

MODEL	CODE	LENGTH (mm)	€
EHBVW100100	19083825	1000	1.071
EHBVW120100	19083826	1200	1.162
EHBVW150100	19083827	1500	1.284
EHBVW170100	19083828	1700	1.377
EHBVW200100	19083829	2000	1.500
EHBVW220100	19083830	2200	1.596
EHBVW240100	19083831	2400	1.846
EHBVW250100	19083832	2500	1.723
EHBVW270100	19083833	2700	1.969
EHBVW290100	19083834	2900	2.062
EHBVW300100	19083835	3000	2.092
EHBVW320100	19083836	3200	2.185
EHBVW340100	19083837	3400	2.275
EHBVW360100	19083838	3600	2.530
EHBVW370100	19083839	3700	2.399
EHBVW390100	19083840	3900	2.494

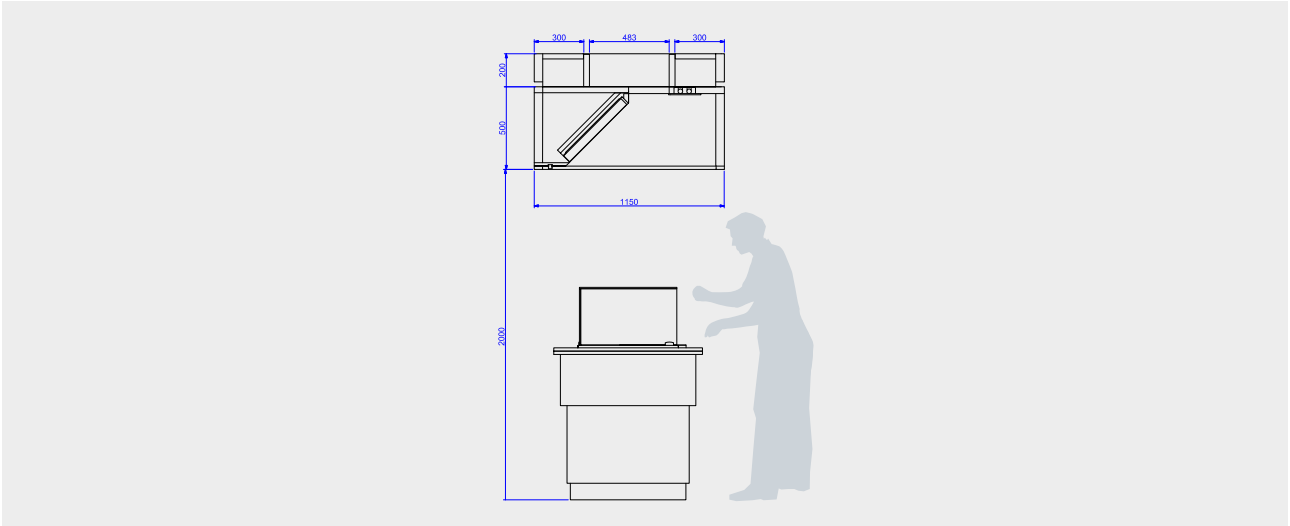
MODEL	CODE	LENGTH (mm)	€
EHBVW400100	19083841	4000	2.522
EHBVW420100	19083842	4200	2.615
EHBVW440100	19083843	4400	2.713
EHBVW450100	19083844	4500	2.743
EHBVW460100	19083845	4600	2.960
EHBVW470100	19083846	4700	2.839
EHBVW490100	19083847	4900	3.083
EHBVW500100	19083848	5000	2.967
EHBVW510100	19083849	5100	3.174
EHBVW520100	19083850	5200	3.205
EHBVW540100	19083851	5400	3.298
EHBVW550100	19083852	5500	3.329
EHBVW560100	19083853	5600	3.394
EHBVW570100	19083854	5700	3.420
EHBVW590100	19083855	5900	3.521
EHBVW600100	19083856	6000	3.543



Buffet hoods

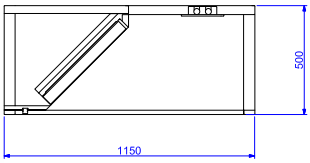


- Extraction hood specially designed to be installed in buffet areas to suck out steam, odors, grease and heat generated in show cooking stations.
- Made of stainless steel with satin finish.
- Accessible parts and edges in bent sheet metal to make cleaning easier and avoid cuts when handling.
- Extraction 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.

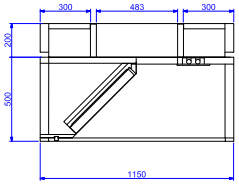


With plenum and compensating







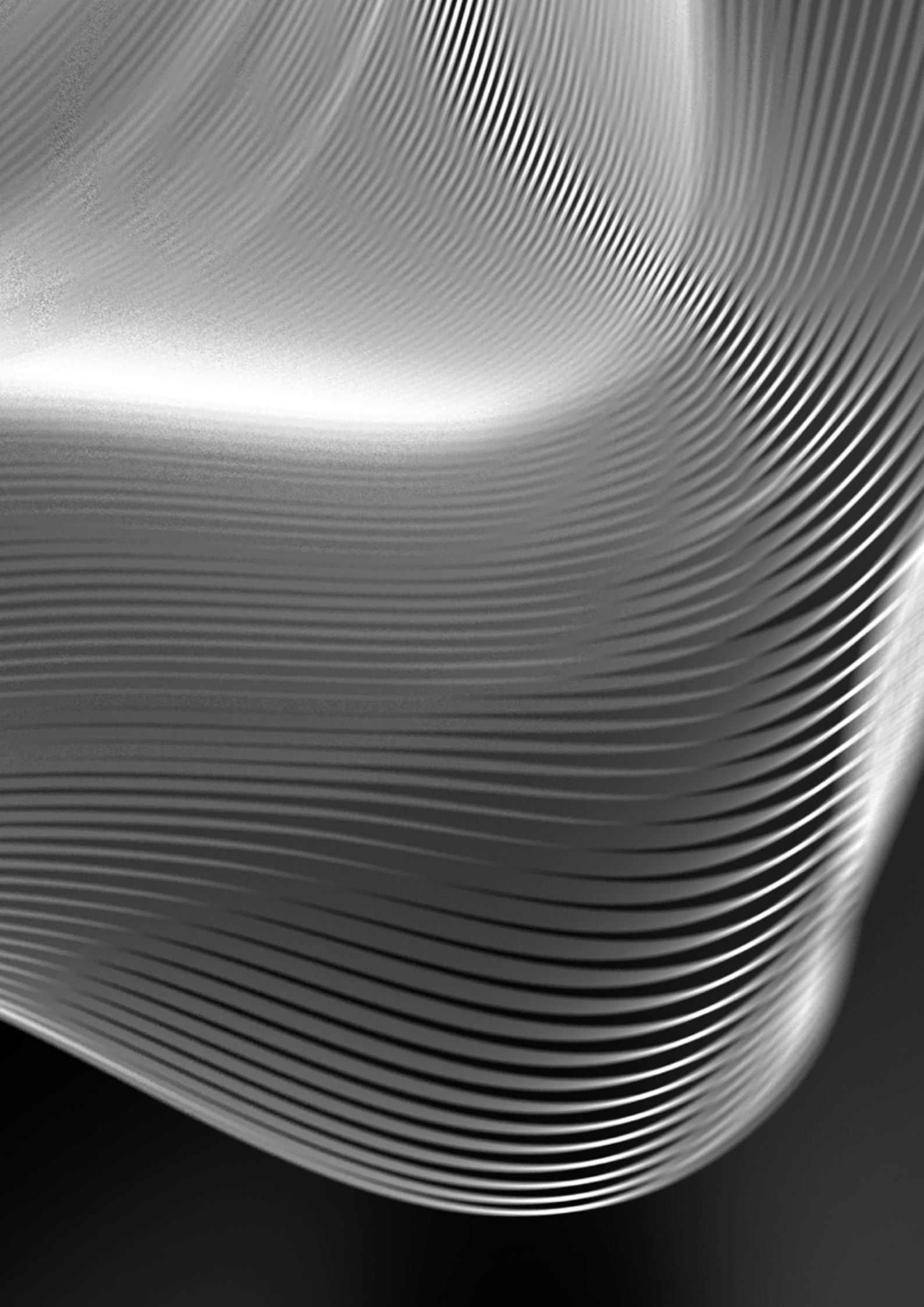


1150 mm width

		WITH PLENUM			COMPENSATING		
LENGTH (mm)	NO. FILTERS	MODEL EHBPB	CODE	€	MODEL EHBCOB	CODE	€
1200	2	120115	19083857	1.607	120115	19083921	2.235
1200	2	120115-L	19083858	2.011	120115-L	19083922	2.638
1500	2	150115	19084130	1.836	150115	19084160	2.508
1500	2	150115-L	19084131	2.239	150115-L	19084161	2.913
1700	3	170115	19084132	1.940	170115	19084162	2.642
1700	3	170115-L	19084133	2.378	170115-L	19084163	3.078
2000	3	200115	19083863	2.152	200115	19083927	3.066
2000	3	200115-L	19083864	2.588	200115-L	19083928	3.502
2200	4	220115	19083865	2.272	220115	19083929	3.219
2200	4	220115-L	19083866	2.708	220115-L	19083930	3.656
2400	4	240115	19083867	2.699	240115	19083931	3.803
2400	4	240115-L	19083868	3.507	240115-L	19083932	4.612
2500	4	250115	19084134	2.649	250115	19084164	3.647
2500	4	250115-L	19084135	3.118	250115-L	19084165	4.113
2700	4	270115	19084136	2.928	270115	19084166	4.078
2700	4	270115-L	19084137	3.736	270115-L	19084167	4.886
2900	5	290115	19084138	3.033	290115	19084168	4.213
2900	5	290115-L	19084139	3.875	290115-L	19084169	5.051
3000	4	300115	19083875	3.155	300115	19083939	4.351
3000	4	300115-L	19083876	3.965	300115-L	19083940	5.158
3200	5	320115	19083877	3.264	320115	19083941	4.486
3200	5	320115-L	19083878	4.103	320115-L	19083942	5.324
3400	6	340115	19083879	3.370	340115	19083943	4.620
3400	6	340115-L	19083880	4.241	340115-L	19083944	5.493
3500	5	350115	19084140	3.473	350115	19084170	4.908
3500	5	350115-L	19084141	4.312	350115-L	19084171	5.747
3600	6	360115	19083883	3.792	360115	19083947	5.372
3600	6	360115-L	19083884	5.003	360115-L	19083948	6.586
3700	6	370115	19084142	3.579	370115	19084172	5.044
3700	6	370115-L	19084143	4.451	370115-L	19084173	5.916
3900	7	390115	19084144	3.701	390115	19084174	5.197
3900	7	390115-L	19084145	4.572	390115-L	19084175	6.070

		WITH PLENUM			COMPENSATING		
LENGTH (mm)	NO. FILTERS	MODEL EHBPB	CODE	€	MODEL EHBCOB	CODE	€
4000	6	400115	19083889	3.788	400115	19083953	5.466
4000	6	400115-L	19083890	4.660	400115-L	19083954	6.337
4200	7	420115	19083891	3.909	420115	19083955	5.622
4200	7	420115-L	19083892	4.781	420115-L	19083956	6.491
4400	8	440115	19083893	4.032	440115	19083957	5.774
4400	8	440115-L	19083894	4.901	440115-L	19083958	6.646
4500	7	450115	19084146	4.155	450115	19084176	5.913
4500	7	450115-L	19084147	5.059	450115-L	19084177	6.815
4600	8	460115	19083897	4.463	460115	19083961	6.190
4600	8	460115-L	19083898	5.706	460115-L	19083962	7.435
4700	8	470115	19084148	4.278	470115	19084178	6.068
4700	8	470115-L	19084149	5.179	470115-L	19084179	6.969
4900	8	490115	19084150	4.692	490115	19084180	6.463
4900	8	490115-L	19084151	5.967	490115-L	19084181	7.740
5000	8	500115	19083903	4.521	500115	19083967	6.360
5000	8	500115-L	19083904	5.456	500115-L	19083968	7.294
5100	9	510115	19084152	4.799	510115	19084182	6.599
5100	9	510115-L	19084153	6.106	510115-L	19084183	7.905
5200	8	520115	19083907	4.884	520115	19083971	7.036
5200	8	520115-L	19083908	6.157	520115-L	19083972	8.311
5400	9	540115	19083909	5.009	540115	19083973	7.021
5400	9	540115-L	19083910	6.316	540115-L	19083974	8.330
5500	8	550115	19084154	5.110	550115	19084184	7.308
5500	8	550115-L	19084155	6.385	550115-L	19084185	8.584
5600	10	560115	19083913	5.128	560115	19083977	7.176
5600	10	560115-L	19083914	6.436	560115-L	19083978	8.482
5700	9	570115	19084156	5.218	570115	19084186	7.443
5700	9	570115-L	19084157	6.525	570115-L	19084187	8.751
5900	10	590115	19084158	5.353	590115	19084188	7.618
5900	10	590115-L	19084159	6.628	590115-L	19084189	8.894
6000	9	600115	19083919	5.427	600115	19083983	7.868
6000	9	600115-L	19083920	6.733	600115-L	19083984	9.174

- -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 obliged to replace any goods or make any allowance or other arrangement if the defect has arisen from accident, misuse, neglect, incorrect installation, or any other cause beyond our control.

Where the defect is reasonably attributable to the fault of the manufacturer, the Manufacturer shall replace or repair the defective goods but shall not be liable for any cost of removal of the defective goods, or of the installation of replacement or any consequential loss or damage arisen there from.

The manufacturer´s liability shall be limited to the repair or replacement of materials and components manufactured by us.

Where goods and components supplied by us are not of our´s design and manufacture, the liability shall be limited to the guarantee provided by the manufacture of such goods and components.

05.
Publications

Right of new developments and technical modifications reserved.

Prices and article numbers subject to change without notice.

This price list supersedes all earlier list.

Specifications :

Some previous considerations have to be mention here than before were not indicated because we had consider as obviously clear for every one.

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

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

06.
Delay

Time for performance by the Manufacturer is given in good faith, as accurately as possible, but is not to be the essence of the contract. The Customer shall have not right to damages or to impose penalties in the event of late delivery by the Manufacturer or his clients, or to cancel the order or the contract for delay from any causes unless agreed in writing by the Manufacturer.

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

07.
Cancellation and restocking

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

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

7-1. Orders can not be cancelled if the 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 accepted any cancellation as follow :

- 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 charge plus an abortive delivery charge if it is necessary .
- If the goods had been unpacked, a minimum of 25 % of invoice value will be charge 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

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

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

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

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

TEMPERATURE AND HOT
ºC = (5/9) x (ºF - 32)
ºF = (9/5) x ºC +32
ºK = 273 ºC
Thermia 1000 kcal







FAGOR PROFESSIONAL

12158695-2025-1

ONNERA GROUP

HUMANITY AT WORK | MONDRAGON

SILVER 2020 ecovadis Sustainability Rating

ISO 9001

AENOR Gestión Ambiental GA-2006/0166

AENOR Empresa Registrada ER 022/1/91

ACTIVELY SUPPORTING

FCSI FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL