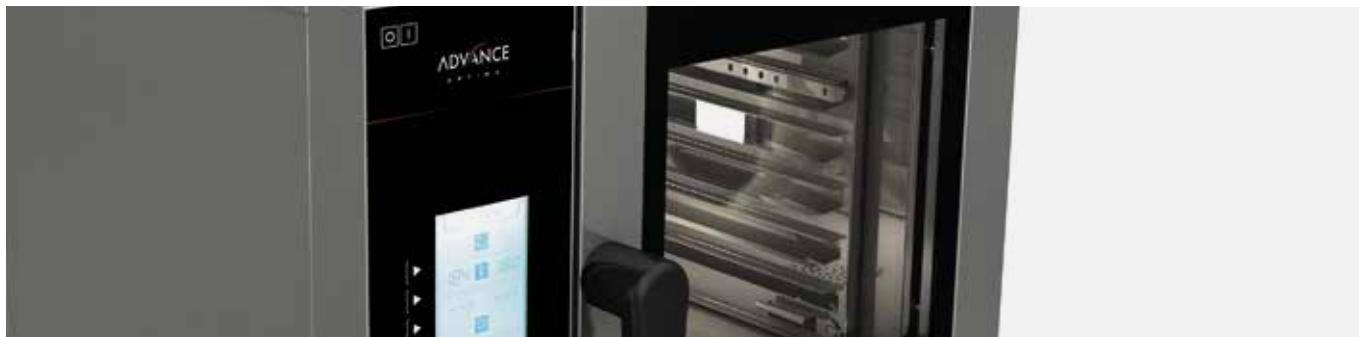




OVENS | OPTIMA

FAGOR



OPTIMIZE YOUR SPACE,
OPTIMIZE YOUR INVESTMENT



O P T I M A

INDEX

OPTIMIZE YOUR SPACE,
OPTIMIZE YOUR INVESTMENT
04

MODELS WITH THE POSSIBILITY OF STEAM
GENERATION IN THE BOILER (ADVANCE)
AND BY INJECTION (CONCEPT)
06

FUNCTIONS WHICH GUARANTEE
HIGH QUALITY
AND MAXIMUM EFFICIENCY
08

PERFECT
COOKING RESULTS
10

A ROBUST AND RESISTANT
OVEN DESIGNED TO LAST
12

ACCESSORIES AND EXTRAS
14

TECHNICAL DATA
22

O P T I M A
FAGOR COMPACT
OVEN.



OPTIMIZE YOUR SPACE,
OPTIMIZE YOUR INVESTMENT.

OPTIMIZE YOUR SPACE

Optima is the perfect solution when space in your kitchen is limited. With a depth of less than 600 mm, it will fit perfectly into any kitchen and comes with the same cooking power and robustness as the higher capacity combi ovens from the Advance generation.

OPTIMIZE YOUR INVESTMENT

Optima is the best option if you want the features of a great combi oven, but at a more accessible price and with reduced energy consumption.

ONE OF THE FEW OVEN RANGES ON THE MARKET THAT OFFERS BOTH MODELS WHICH CAN GENERATE STEAM IN THE BOILER (ADVANCE) AND BY INJECTION (CONCEPT).

ADVANCE OPTIMA

VALUE FOR MONEY WITH STEAM GENERATOR AND MUCH MORE.

The ADVANCE ovens are the ideal solution for professionals who need an accessible oven, but one with advanced features and which guarantees perfect results as well as simplicity of use.



MODEL	DESCRIPTION	CAPACITY	POWER (kW)	DIMENSIONS (mm)
AE-623	Advance 6 x GN2/3 Compact Combi Oven	6 - GN 2/3	5.7	657(W) x 563(D) x 570(H)

CONCEPT OPTIMA

SIMPLE AND ACCESSIBLE. POWERFUL AND HIGHLY RESISTANT.

The CONCEPT ovens are the perfect option for any professional looking for a simple, cost-effective, powerful and robust oven.



MODEL	DESCRIPTION	CAPACITY	POWER (kW)	DIMENSIONS (mm)
ACE-623	Concept 6 x GN2/3 Compact Combi Oven	6 - GN 2/3	5.7	657(W) x 563(D) x 570(H)

ALL THE FUNCTIONS TO GUARANTEE
HIGH QUALITY AND MAXIMUM EFFICIENCY
IN A REDUCED SPACE



VERTICAL COOKING | OPTIMA



STEAMING

Steam is fundamental for obtaining excellent results in fish and vegetables while respecting the properties of these foods. Thanks to ECO-STEAM, Fagor offers high-quality steam cooking in its Optima Advance ovens. It achieves excellent low-temperature steam cooking thanks to its steam generator. It is also the perfect kitchen tool for the sous-vide or vacuum cooking technique.



MIXED COOKING

For when you need to cook with dry heat and steam at the same time; a technique most often used for roast meats and fish, and for foods au gratin. It prevents the food from drying out while respecting its properties, and reduces waste to a minimum, allowing faster and more uniform cooking.



DRY HEAT COOKING

Ideal for cooking roast, grilled and fried dishes and for giving roast meat and fish a crunchy, juicy texture. When the recipe requires constant heat, it raises the dry air to a temperature of 300 °C. The «Heat & Air» control (HA control) helps to maintain the temperature and OPTIMIZE air flow. Perfect for carrying out dehydration.



REGENERATION

The Optima ovens by Fagor guarantee regeneration that will give a high-quality end product and a temperature calculated to perfection for the type of food you wish to regenerate, combining a process of mixed cooking and allowing you to adjust the temperature to taste.



DELTA T SYSTEM

Thanks to the Delta T system, you will be able to achieve uniform cooking, particularly useful for cooking items of a large size. This system maintains a constant temperature difference between the core of the food and the cooking chamber, obtaining slow roasts and conserving all the nutrients.

ΔT adjustable in Advance.

PERFECT COOKING RESULTS



ECO
STREAMING



* Only in Advance.

CONTINUOUS STEAM: PERFECT COOKING AND HEALTHY FOOD

Independent and separate from the cooking chamber, the powerful steam generator of the Advance range supplies fresh steam at all times, for **perfect cooking quality**, improving the quality of the foods.

The system guarantees continuous **renewal of the water every 24h** of cooking, maintaining high quality at all times and guaranteeing hygiene inside the chamber.

Maximum steam saturation even at low temperatures, as when vacuum cooking.

HA
CONTROL



TEMPERATURE CONTROL: UNBEATABLE TASTE AND AROMA

HA Control guarantees a **uniform and constant temperature** to obtain top results: food with an incomparable appearance, taste and aroma.

The **two-directional ventilation system** creates optimum air flow to ensure perfect cooking. The speed of the fans can be regulated in accordance with the cooking needs at all times. The entire loads are guaranteed by HA.

EZ
SENSOR



GREATER PRECISION FOR OPTIMUM RESULTS

Simple and very easy to use, the Advance sensor lets you control the temperature at the core of the food, and ensures precision throughout the whole cooking process with 4 MEASURING POINTS.

EZ Sensor has an ergonomic design which is easier to handle and guarantees the chef's peace of mind that the food will be cooked to the desired degree. Above all, it helps to save time and effort by reducing mistakes and food waste.

The EZ sensor combined with the central probe positioning aid, included with all the Fagor combi ovens, permits perfect control of the central temperature, even for non-solid products.

A ROBUST AND RESISTANT OVEN DESIGNED TO LAST



VERTICAL COOKING | OPTIMA

01.

MORE ERGONOMIC HANDLE



All the ovens have a more ergonomic and robust handle design. Moreover, they come with a dual system which allows opening to both sides.

02.

REMOVABLE SEAL



The seal is easy to extract for replacement and to aid cleaning and maintenance tasks.

03.

CONDENSATE TRAY



Condensed liquid collection tray, for both the oven door and body.

04.

100% STAINLESS STEEL CONSTRUCTION



Constructed completely in austenitic stainless steel; interior in AISI-304 stainless steel. Complete body manufactured in austenitic stainless steel and the cooking chamber with a bright, high-quality AISI-304 finish. Special design to guarantee uniform heat distribution throughout the chamber, together with the HA control.

05.

REINFORCED DOOR

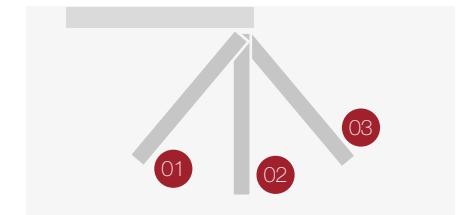


With an exquisite design, the door is designed for intensive use in a professional kitchen for many years. This is thanks to its system of hinges, its stainless steel structure and double glazing with refractory glass, offering the Chef perfect visibility.

A door designed with double glazing to reduce heat loss and thereby lower the energy consumption.

06.

HOLD-OPEN DOOR SYSTEM



The Hold-Open Door system is based on a toothed hinge which stops the door from closing accidentally, providing greater control of opening and safety in this way. It has three opening phases:

01. **Viewing position:** the first point allows the chef to see the state of all the GN trays, without having to open the door completely.
02. **Removal:** this second point is set so that you can comfortably take the pans out of the oven.
03. **Safety:** the third, completely open, position prevents the door from accidentally closing or from opening more, to provide greater safety.

AN OPTIMAL SOLUTION FOR EVERY NEED

01.

FLEXIBLE AND VERSATILE WORK FLOWS

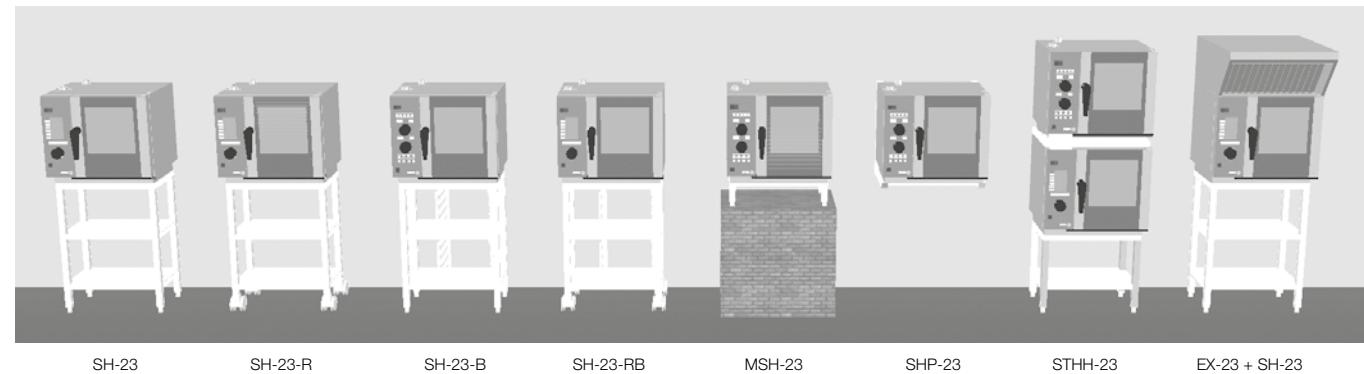
The reduced size of the Optima ovens is well-adapted to the needs of individual and shared portions. It magnifies the flexibility of the different batches, allowing you to combine different cooking modes.

Thanks to this oven, work flows and kitchen layouts are OPTIMIZED, given that vertical space becomes a great ally for small places.

02.

ADAPTS TO YOUR SPACE REQUIREMENTS

The Optima ovens offer different installation solutions to help you find the option which best suits your space. As they are easy to position, they serve to improve the layout of elements in your kitchen, minimising unnecessary trips made by staff and preventing accidents and waste of resources.



SH-23

SH-23-R

SH-23-B

SH-23-RB

MSH-23

SHP-23

STHH-23

EX-23 + SH-23

A WIDE RANGE OF ACCESSORIES AND EXTRAS

A wide variety of accessories and containers for the Optima Ovens are available to meet your most demanding requirements so that you can make the most of our ovens, improving the ergonomics and agility of professional kitchen tasks.



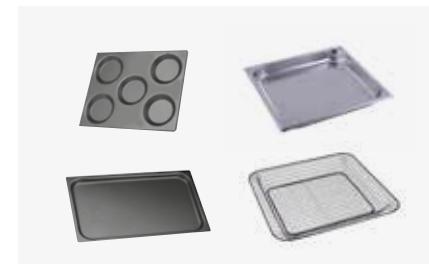
SUPPORTS



EXTRACTION HOOD



STACK ASSEMBLY KITS



STANDARD GN AND BAKERY SUPPORTS



COOKING DEVICES



CLEANING AND CARE PRODUCTS

SUPPORTS

The Optima ovens offer different installation solutions to help you find the option which best suits your space. You can place the oven on a support, on a wall mount or on a surface top.

	MODEL	DESCRIPTION	DIMENSIONS (mm)
STANDING SUPPORTS			
	SH-23	SUPPORT height = 850 mm. 2 intermediate shelves	625x415x850
	SH-23-R	SUPPORT height = 850 mm. 2 intermediate shelves. Supplied with 4 swivel casters, two with brake.	625x415x850
	SH-23-B	SUPPORT height = 850 mm. 2 intermediate shelves. 2 sets of guides for 4 GN-2/3.	625x415x850
	SH-23-RB	SUPPORT height = 850 mm. 2 intermediate shelves. 2 sets of guides for 4 GN-2/3. Equipped with 4 swivel casters, two with brake.	625x415x850
	MSH-23	SUPPORT to position an 0623 oven on a unit or work pedestal	625x415x150

EXTRACTION HOOD

The steam condensation hood absorbs and condenses the steam which leaves the oven through the chimney. Easy to install, it also prevents the steam from being released in the kitchen area. It can be installed after the oven. This solution allows the ovens to be positioned in places without extraction, offering you broad possibilities.

	MODEL	DESCRIPTION	DIMENSIONS (mm)
EXHAUST HOOD			
	EX-23	EXTRACTION HOOD FOR 0623 OVEN.	660x800x400

STACK ASSEMBLY



OVEN ON OVEN

The perfect solution for kitchens lacking sufficient space. Offers greater flexibility in terms of cooking modes and independent loading of foods.

GENERAL CHARACTERISTICS

- The kits for stacked ovens are composed of a set of parts that allows two ovens to be positioned one on top of the other.

MODEL	DESCRIPTION	FOR OVENS:
STHH-23	Kit of parts for 2 ovens in stack, models:	0623 + 0623



COOK&CHILL (OVEN ON BLAST CHILLER)

The perfect solution for kitchens lacking the sufficient space; minimises movement and facilitates the process between oven and blast chiller. OPTIMIZEs the space vertically.

GENERAL CHARACTERISTICS

- The "Cook & Chill" kit is composed of a set of parts that allows an oven to be positioned on top of a blast chiller.

MODEL	DESCRIPTION
KIT STHA-23	KIT STHA-23 Kit of parts for COOK & CHILL stack of 0623 oven + 031 blast chiller

STANDARD GN AND BAKERY PARTS

PLAIN CONTAINERS

	MODEL	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)
	GN-23-20	1.70	GN-2/3	20	325x354x20
	GN-23-40	3.20	GN-2/3	40	325x354x40

PERFORATED CONTAINERS

	MODEL	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)
	GNP-23-20	1.70	GN-2/3	20	325x354x20
	GNP-23-40	3.20	GN-2/3	40	325x354x40

GRANITE CONTAINERS

	MODEL	CAPACIDAD (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)
	TP23-20	1.70	GN-2/3	20	325x354x20
	TP23-40	3.20	GN-2/3	40	325x354x40

BAKERY TRAYS

	MODEL	COOKING FUNCTION	CHARACTERISTICS	DIMENSIONS (mm)
	BPA-23	Pastry grilling	GN-2/3 - Smooth	325x354
	BPP-23	Pastry cooking	GN-2/3 - Perforated	325x354

VERTICAL COOKING | OPTIMA



TRAYS FOR EGGS, OMELETTES AND CRÊPES

	MODEL	COOKING FUNCTION	CHARACTERISTICS	DIMENSIONS (mm)
	MOLD-23	Fried eggs Omelettes Crêpes	GN-2/3 5 holes x Ø 12.5 cm	325x354

TRAY FOR CHIPS AND OTHER FRIED FOODS

	MODEL	COOKING FUNCTION	CHARACTERISTICS	DIMENSIONS (mm)
	FRI-23	Chips Fried foods	GN-2/3	325x354

GASTRONORM RACKS

	MODEL	COOKING FUNCTION	CHARACTERISTICS	DIMENSIONS (mm)
	GN-23 RACK	Support rack	GN-2/3	325x354

GRILL PLATES FOR GRILLING OR MARKING

	MODEL	COOKING FUNCTION	CHARACTERISTICS	DIMENSIONS (mm)
	GRILL-2/3	Marking	Grooved	354x325
	MULTIGRILL 2/3	Marking and grilling	Grill with two sides: smooth, for grilling, and grooved, for marking.	354x325

COOKING UTENSILS

SMOKER



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

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

Portable appliance. Smoking container manufactured in stainless steel.

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

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

MODEL	POWER W	VOLTAGE	Hz	DIMENSIONS (mm)
SMOKER	250	230 V 1N	50 / 60	95 x 268 x 54



CLEANING AND CARE PRODUCTS

SHOWER TAP



- For Concept range models only.
- Can be installed on the customer's premises.

DETERGENT DIFFUSER



- Versatile and resistant, especially designed for degreasers.
- Pressure release safety valve.
- Wide filling mouth.
- Translucent container with level indicator.
- Easy assembly and disassembly for maintenance without tools.

TECHNICAL DATA

—

TECHNICAL DATA	AE-0623	ACE-0623
NET DIMENSIONS		
Depth mm	563	563
Width mm	657	657
Height mm	570	570
GROSS DIMENSIONS		
Depth mm	776	776
Width mm	670	670
Height mm	715	715
CAPACITY		
	6 - GN-2/3	6 - GN-2/3
NET/GROSS WEIGHT Kg	68/73	65/70
INTERNAL STRUCTURE	AISI-304	AISI-304
EXTERNAL STRUCTURE	Non-ferritic	Non-ferritic
ELECTRICAL CONNECTION V/Hz	3N ~ 400V 50/60 Hz (3/N/PE) 3 ~ 230V 50/60 Hz (3/PE)	3N ~ 400V 50/60 Hz (3/N/PE) 3 ~ 230V 50/60 Hz (3/PE)
POWER Kw	5.7	5.7
LIGHT	Halogen	Halogen
ECO-STEAMING		
Steam generator with lime detector	●	-
Automatic generator emptying	●	-
Semi-automatic decalcification system	●	-
EZ-SENSOR Probe with temperature multi-sensor device	●	●
MAXIMUM COOKING TEMPERATURE °C	300	300
INTERFACE	ADVANCE	CONCEPT
MAIN FUNCTIONS		
Cooking modes	5: steam, adjustable steam, regeneration, mixed, convection	4: steam, regeneration, mixed, convection
Preheating	●	●
Power-speed setting	3 speeds/ 2 powers	2 speeds/ 2 powers
Cool-down	●	●
Auto-reverse	●	●
Delayed start	●	●
Delta Cooking	●	●
Humidification	●	●
WASH	Semi-automatic	Semi-automatic
OTHER FUNCTIONS		
Thermal start	●	-
Monitoring & Maintenance	●	●
Cycle history record	●	●
Fault history record	●	●
Languages	25	-
SAT mode	●	●
Fair mode	●	●
Calibration	Auto	Manual
External shower	●	-
IPX-5	●	●
Probe positioner	●	●



FAGOR INDUSTRIAL

FAGOR INDUSTRIAL S. COOP.
Santxolopetegi auzoa, 22
20560 Oñati, Gipuzkoa (Spain)
T. (+34) 943 71 80 30
F. (+34) 943 71 81 81
info@fagorindustrial.com

www.fagorindustrial.com



ONNERA GROUP



12158803-2019-1