



Passion for spaces



Wine cellars and Dry
aging cabinets



*You make
it happen*

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Passion for spaces.for spaces.

Fagor has developed a new range of distribution solutions for the hospitality industry.

Our aim is to design and create optimum spaces, with sophisticated visual identities, tailored to specific foodservice concepts. The perfect frame to enjoy food.

Wine cellars

Wine in the center of the hall

Wine has become an essential ingredient of meals all over the world, a massive trend that cannot be ignored by restaurateurs. Wine flavors, textures and varieties have seduced dinner guests in such a way that chefs and entrepreneurs cannot even consider designing a food menu without its corresponding matching wine list.

Guests' curiosity to discover new wines, beyond the limitations set by traditional wine lists, has created the need to display wine in innovative ways. In this regard, the sensory examination of wine may well start before the tasting by examining the shape of a bottle, its elaborated label design or lavish wine color.

To meet these needs, Fagor presents ENOLUX.

Wine display

ENOLUX is Fagor's concept for wine exhibition that adds value to each one of the bottles stored.

The solution is based on a set of benefits.

ENOLUX



Hall decoration

Freedom of arrangement

Wine preservation





Enolux Advance

Wine cellars

Decoration element

ENOLUX is an elegant showcase for wine. These displays have been designed to be the focal point in the dining area, drawing customers' attention in all kinds of gastronomic environments. Due to its sleek design, ENOLUX displays become decorative objects that add value to the restaurant spaces.



Unique feature



Freedom of arrangement



Easy installation and assembly



Best wine preservation



Unique feature

Maximum display area

360° display enhances product visibility from any angle. Full length glasses in all sides.

Maximum display area

Light intensity could be controlled by a remote control to adjust the wine cellar lighting to that of the environment.

Color options

Other options of wine cellar color and LED light available on demand.



Maximum freedom of arrangement

Modular design

Flexible design that allows combining multiple units when joined one against the other. This feature enables to create separating walls in large dining halls with a stylish, attractive aesthetics that ensures the visual continuity of the room.

Flexible layout. ENOLUX displays have a set of accessories that provide maximum flexibility to arrange the wine bottles obliquely, vertically or horizontally, within the same cabinet. It is possible to choose the favorite bottle arrangement for each circumstance, whether focused on **capacity or visibility**.



Easy installation and assembly

Easy delivery

Wine cellars are shipped in two sections, body and removable top evaporator section, for easy delivery. During installation, it is enough to place the cold unit on top of the body to attain a hermetic block.

No drain required

Automatic defrost water evaporation. It is not required to install a connection to the sanitation network.



Best wine preservation

Ventilated system

ENOLUX has a refrigeration system with ventilated evaporator that distributes the cool air, obtaining a uniform temperature inside that guarantees thermal **stability and uniformity between +4 and + 18°C.**

Humidity control

As an option, wine cellars could be delivered with a control to maintain **humidity level between 50-60%**, optimum environment to preserve wine, avoiding cork dehydration and keeping the label in perfect condition.

Two different environments

Two-door models have two different environments, completely isolated between them, and regulated by separate digital thermostats. It is possible to store and serve white and red wines at the perfect temperature.

Excellent insulation thanks to their double-layered glass walls with air chamber and magnetic door gaskets. As a result, the temperature inside recovers quickly when a door is opened. Wine cellars provide excellent thermal efficiency, avoid condensations and reduce energy consumption.

Remote group

As an option, wine cellars could be delivered with **remote condensing unit** to avoid vibrations that could spoil wine. In these models, the height of the upper part is reduced to 200 mm.



Details that make the difference

- Wine cellar specially designed to preserve, display and distribute wine.
- Fully manufactured in stainless steel for intensive professional use.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Swing doors that optimize space usage and make work easier.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Optional humidity control to create an optimal wine conservation environment.
- Independent digital thermostat for each environment.
- Tray to collect defrost water and automatic evaporation. No drain required.
- White LED lighting in all perimeters, adjustable by remote control. Other LED color options available on demand.
- For easy delivery, wine cellars are shipped in two sections: body and removable top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.

Technical data Enolux Advance wine cellars

External dimensions (mm)*	862/1.697 x 632 x 2.300/2.600
Finishing options	Grey (GRE) / Black (BLA)
Doors number according to option	1 / 2
Configuration options	Central / Wall-mounted
Electric use according to option	1,49 / 2,98 / 1,605 / 3,19 / 2,58 / 2,7
Climate class	V (40°C-40% HR)
Working temperature (°C) adjustable by digital thermostat	+4 / +18
Independent temperature options	1 / 2
Olefin hydrofluorocarbon refrigerant	R-452a (HFO / HFC)
Voltage/frequency	230v/50 Hz
Lighting	LED high intensity 2700°K

*(length x width x height)





Enolux Concept

Wine cellars

Modern and elegant solutions for wine storage

Our range of wine cooler cabinets provides modern and elegant solutions for wine storage and to keep bottles ready for consumption. Thanks to their innovative design, they are a decorative element to add to the elegant look of your business.



Wine
keeping



Visibility



Storage



Perfect
temperature



Wine keeping

Double pane door with tinted tempered glass and UV protection to preserve our wine bottles from direct sunlight.



Storage

Its shelves are made of plastic covered grids with a black finish and each cabinet's standard equipment includes 3 flat shelves and a tipped one specially designed for the WR- 180 model.



Visibility

LED vertical lighting to allow a perfect and even vision of the bottles on display. LED lighting does not produce any heat that might spoil the wine.



Perfect temperature

Thanks to our electronic control, we can keep a consistent and ideal temperature for wine ageing between +5 and +16 °C.



Features

- Designed for wine storage and to keep bottles ready for consumption.
- Pre-lacquered steel outside. Sanitary thermoformed plastic inside with embedded inner tray slides (polystyrene).
- 45 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system with low vibration compressor.
- Inner evaporator with forced draught. Outer low maintenance condenser with forced draught.

- Digital display for electronic and digital control of temperature and defrosting.
- Double pane door with tinted glass and UV filter for sunlight protection.
- Black plastic covered steel grid removable shelves for easy cleaning.
- Equipment: 3 flat shelves and 1 tipped shelf for main bottles or the conservation of opened bottles (models WR-300/600) one flat unit for model WR-180.

- LED vertical lighting system.
- Working temperature: +5 °C, +16 °C (room temperature: 32 °C).

Technical data WR-600

External dimensions (mm)*	1.240 x 655 x 1.850
Capacity (l)	800
Bottles capacity (75 cl)	144
Doors number	2
Electricity use (kW)	513
Climate class	V (40°C-40% HR)
Working temperature (°C) adjustable by digital thermostat	+5 / +16
Refrigerant	R-600
Voltage/frequency	230v/50 Hz
Lighting	LED

*(length x width x height)

Technical data WR-300

External dimensions (mm)*	620 x 655 x 1.850
Capacity (l)	400
Bottles capacity (75 cl)	72
Doors number	1
Electricity use (kW)	257
Climate class	V (40°C-40% HR)
Working temperature (°C) adjustable by digital thermostat	+5 / +16
Refrigerant	R-600
Voltage/frequency	230v/50 Hz
Lighting	LED

*(length x width x height)

Technical data WR-180

External dimensions (mm)*	505 x 655 x 950
Capacity (l)	130
Bottles capacity (75 cl)	25
Doors number	1
Electricity use (kW)	225
Climate class	V (40°C-40% HR)
Working temperature (°C) adjustable by digital thermostat	+5 / +16
Refrigerant	R-600
Voltage/frequency	230v/50 Hz
Lighting	LED

*(length x width x height)

Dry aging cabinets

Rising product's value

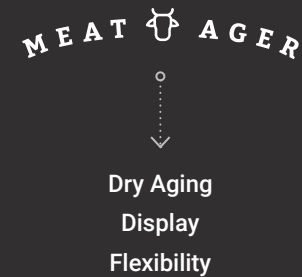
Meat, cheese or salami dry aging is a process that provides added value to the product. This is obtained by keeping these foods in very precise set of conditions of cold, humidity and ventilation for a certain amount of time.

During meat maturation, as an example, meat is evolving, softening its texture while it's flavor gets concentrated. This fact allows selling the meat at a price higher than the original, increasing the business profits.

Meat-Ager

MEAT-AGER is Fagor's concept for dry aging and display that increases the value of each product (meat, salami, cheese) stored inside.

The solution is based on a set of benefits.







Meat Ager Dry-aging cabinets

Advance

Dry aging

Gourmet food. Meat-Ager is the ideal product for any business that wants to sell aged meat, salami or cheese as it serves a dual purpose: it ages the product thanks to its very precise control systems that allows keeping the food in the optimal zone for aging and at the same time it displays the offer to the client.



**Flexibility in
two ranges**



**With no weight
loss**



**Dry-aging meat
technology**



Modular design



Flexibility in two ranges

Two product ranges depending on the application required.

MA models include external **water supply** for dry aging of **meat, salami and cheese**. The contribution of water allows the humidity to be independent of the temperature, so it is possible to dry age salami or cheeses.

MD models, without water supply, are designed for maturation and presentation of **meat**. They are able to maintain the temperature between 0 and 4° and the relative humidity between 60 and 90%, required conditions to dry-age meat.

Water supply

In MA models, external water supply through reverse osmosis system. Its filters purify water from odors, flavors and impurities.

Remote group

As an option, dry-aging cabinets could be delivered with remote condensing unit. In these MD models, the height of the upper part is reduced to 200 mm. MA models the height is 300mm.



With no weight loss

Part of the aging process implies weight-loss due to the evaporation of water held within the product, specially in meat. This weight loss directly affects the investment made. Thanks to the **humidity control** with a water contribution system, Meat-Ager is able to reduce the weight loss due to evaporation. In this way, the profitability is guaranteed.

Humidity control

System controlled by a compact ultrasonic nebulizer (MA) or by evaporator and fan (MD).





Dry-aging meat technology



Refrigeration system adjustable between 0 and 4°C with 0.1°C increments. Maximum variation margin of 2°C, thermal stability is ensured.



UV light evaporators: Very precise ventilated refrigeration system. Germicidal ultraviolet light in the aspiration of the evaporator for air sterilization.



Powerful ventilation system that allows an airflow speed between 1,5 and 2 m/s. This airflow is essential to protect the product from external agents.



MA cabinets: Ultra-sound nebulizer. MD cabinets: Electronic control. Adjustment of relative humidity between 60 and 90%.



MA cabinets: Water treatment through inverse osmosis. This system winnows and purifies the water, avoiding pollution through untreated water.



LED lighting with a color temperature of 2800°K. This color temperature is not visible by most insects. This makes product invisible and protects it from insects avoiding their entry.



Modular design

Modular design

Flexible design that allows combining multiple units when joined one against the other. This feature enables to create separating walls in large dining halls with a stylish, attractive aesthetics that ensures the visual continuity of the room. It is also possible to combine Meat-Ager cabinets with Enolux cellars to create spaces that allow the joint display of food and wine.

Maximum display area

360° display enhances product visibility from any angle. Full length glasses in all sides.

A fully lit dry-aging cabinet

Light intensity could be controlled by a remote control to adjust the lighting to that of the environment.

Color options

Other options of wine cellar color and LED light available on demand.

Easy delivery

Dry-aging cabinets are shipped in two sections, body and removable top evaporator section, for easy delivery. During installation, it is enough to place the cold unit on top of the body to attain a hermetic block.

Details that make the difference

- Dry aging cabinet specially designed to age, display and distribute meat or meat, salami and cheese.
- Fully manufactured in stainless steel for intensive professional use.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Swing doors that optimize space usage and make work easier.
- Ultraviolet light on the evaporator aspiration for air sterilization.

- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.

Specific technical features of dry-aging meat cabinet (MD)

- Tray to collect defrost water and automatic evaporation. No drain required.

Specific technical features of dry-aging meat, salami and cheese cabinet (MA).

- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Water supply with ½ "inlet. ½ " Drain.
- Water treatment through a reverse osmosis system.

Technical features of Meat Ager Advance (MA)

External dimensions (mm)*	862/1.697 x 632 x 2.300/2.600
Finishing options	Grey (GRE) / Black (BLA)
Doors number according to option	1 / 2
Configuration options	Central / Wall-mounted
Electric use according to option (kw)	1,09 / 1,17 / 1,965 / 2,07
Climate class	V (40°C-40% HR)
Working temperature (°C) adjustable by digital thermostat	0 / +4
Humidity level (%) adjustable by ultrasound nebulizer	from 60 to 90
Olefin hydrofluorocarbon refrigerant	R-452a (HFO / HFC)
Voltage/frequency	230v/50 Hz
Lighting	LED high intensity 2700°K

*(length x width x height)

Datos técnicos (MD)

External dimensions (mm)*	862/1.697 x 632 x 2.300/2.600
Finishing options	Grey (GRE) / Black (BLA)
Doors number according to option	1 / 2
Configuration options	Central / Wall-mounted
Electric use according to option (kw)	1,83 / 1,91 / 3,07 / 3,25
Climate class	IV (30°C-55% HR) v (40° C-40% HR)
Working temperature (°C)	0 / +20
Humidity level (%) adjustable by digital thermostat	from 60 to 90
Olefin hydrofluorocarbon refrigerant	R-452a (HFO / HFC)
Voltage/frequency	230v/50 Hz
Lighting	LED high intensity 2700°K

*(length x width x height)





Meat Ager Concept

Dry-aging cabinets

Advanced technology, extraordinary flavour

The Fagor Industrial range of meat agers is aimed at preserving and maturing beef and other products whose quality may be improved through the ageing process, therefore providing a new culinary experience.

Their design makes them a very visually attractive product, equipped with the latest technologies, through which you can obtain an extraordinarily tender and intense flavour thanks to the natural meat ageing system.



Reliability



Efficiency



Design



Ease



Reliability

The ageing process ensures that all microorganisms are completely eliminated, as the cabinet has an activated carbon filter that acts as an air purifying system, guaranteeing excellent quality meat and minimal weight loss.

01

Extra-strong supports and shelves for the weight of the meat.

02

Trays for Himalayan salt.



FMA-900 / B



Design

The chamber has an elegant design and tinted glass door which not only protects the meat from UV light, but also enhances its appearance. Its functional design offers great versatility for installation.

01

Stainless steel bar to hang and display the meat.

02

LED lighting, without UV radiation.

03

Standard lock.

04

Customisable external body:
· Stainless steel or black finish.

05

Optional shelves with electropolished finish.

06

Tinted glass door to reduce external UV radiation.



FMA-1650 / B



Efficiency

The Fagor Meat Ager stands out due to its innovative design and efficient performance. It offers the greatest safety thanks to its humidity and temperature control system and UVC sterilisation, which creates adequate airflow within the cabinet.

	FMA-1650	FMA-900
Net internal volume (L)	496	140
Electricity use 24h (kW)	1.7	1
Refrigerant	R-600a	R-600a
Voltage / frequency	230v / 50Hz	230v / 50Hz



Ease

Easy to install

Connect and use.

Easy to use

Place the meat inside and all you have to do is be patient for a few weeks while you wait for the unique taste experience.

The result is excellent quality meat and guaranteed minimal weight loss.

Easy to clean

Thanks to its rounded edges and functional design, the cleaning process is extremely simple.

Easy to maintain.

Features

- Vertical interior LED light to maximise product visibility, free from UV radiation.
- Interior and exterior manufactured in steel sheet to ensure excellent strength.
- UV air sterilisation.
- Activated carbon filter.
- Injected polyurethane insulation which is environmentally friendly and CFC free and with a thickness of 40 kg/m³.
- Double-glazed door with hinges with an automatic closing and locking system.
- Two height-adjustable front feet and four back rollers to make movement easier.

- Even distribution of cold temperature inside thanks to the excellent design of the ventilated refrigeration system and its evaporator with anti-corrosion coating.
- Temperature control via digital thermostat with automatic defrosting system.
- Automatic evaporation of water produced during defrosting.
- Electronic humidistat.
- Low maintenance condenser.
- External body with stainless steel or black finish.

- Provision of four shelves with 40 kg maximum load per shelf. As standard, the shelf bars are coated in anti-bacterial plastic.
- Lock included as standard.
- Unit palletisation.

Options:

- Shelves with electropolished finish.
- Horizontal support to hang products inside.
- Trays for Himalayan salt.
- Additional stand.

Technical data FMA-900

External dimensions (mm)*	600 x 620 x 925
Internal dimensions (mm)*	490 x 474 x 686
Net weight (kg)	70
Net internal volume (L)	140
Electricity use 24h (kW)	1,00
Climate class	4 (30°C-55% HR)
Working temperature (°C)	0 / +20
Moisture level (%)	60 to 90
Refrigerant	R-600a
Voltage/frequency	230v/50 Hz
Lighting	LED
Transport in 13 m lorry	63

*(length x width x height)

Technical data FMA-1650

External dimensions (mm)*	700 x 750 x 1665
Internal dimensions (mm)*	595 x 615 x 1424
Net weight (kg)	120
Net internal volume (L)	496
Electricity use 24h (kW)	1,7
Climate class	4 (30°C-55% HR)
Working temperature (°C)	0 / +20
Moisture level (%)	60 to 90
Refrigerant	R-600a
Voltage/frequency	230v/50 Hz
Lighting	LED
Transport in 13 m lorry	48

*(length x width x height)



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