

Hoteliers will be able to save up to 60% on their energy bill with the new gas dishwashers from Fagor Industrial

- The result of a complete re-engineering process, the company from Oñati launches their new line of conveyor dishwashers.
- In this way, Fagor Industrial offers a unique solution among European manufacturers: ECO versions of all conveyor dishwashers which, by using a gas generator, allow savings of up to 60% on your energy bill.

Oñati, 17 May 2018 - Fagor Industrial, leading manufacturer of equipment for the restaurant, hotel and laundry sectors, **launches a new line of conveyor dishwashers onto the market.**

The result of a complete re-engineering process, the company from Oñati has presented a range characterised by robustness, productive capacity, flexibility and unbeatable energy efficiency data (in terms of water and electricity consumption).

ECO VERSIONS

In this way, Fagor Industrial offers a unique solution among European manufacturers: ECO versions of its conveyor dishwashers which, by using a hot water generator, allow savings of up to 60% on the energy bill, and recuperation of the extra cost compared to the electric version in around 3 years.



These dishwashers are designed for establishments with a considerable volume of dishes to wash: hotels, hospitals, residential homes, airports, educational centres, dining halls, restaurants, etc., where not only the volume but also the ever-stricter food health and safety standards are important.

Since these dishwashers obtain rinse temperatures of between 80-85 °C required to guarantee the correct hygiene of dishes, trays and cutlery, and in addition obtain very high performance at a much lower cost than their electric



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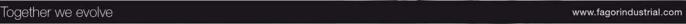














versions, they are ideal for use in countries with gas resources, where the cost of this fuel is lower than the cost of electrical energy.

The ECOs come with a gas hot water generator which provides benefits in three main ways:

- The wash tank of the compact dishwasher is filled with the help of hot water from the generator, reducing the heat-up time of the machine. (Shorter operational time, greater energy savings.)
- The lower cost of the energy used, combined with the shorter heat-up time, reduce the cost/dish in kW, and therefore your electricity bill, by up to 60%, allowing you to redeem the extra cost compared to the electric version in around 3 years, depending on the model and its use.
- Not only do the ECO models help make savings in your establishment, they also contribute to the
 conservation of the planet's natural resources and are much more beneficial for the environment as they
 reduce polluting emissions considerably.

About Fagor Industrial

Fagor Industrial, a corporative integrated in Mondragon, is a leading manufacturer of equipment for the hotel, restaurant and laundry sectors, present in the world's best kitchens and facilities. With more than 60 years of experience and out of familiarity with the professional hotelier's needs and day-to-day work, Fagor Industrial offers a complete range of products under a single brand. Fagor Industrial forms part of the international ONNERA Group of companies, with 8 factories distributed around the world, employing more than 2,000 workers.

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