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## PRESS RELEASE

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## FAGOR INDUSTRIAL TAKES PART IN THREE KEY INTERNATIONAL EVENTS IN THE HOTEL AND CATERING AND LAUNDRY SECTORS



Fagor Industrial continues working on increasing its presence at leading events in the sector at both national and international level. This is clear from its patronage of the 16th edition of San Sebastian Gastronomika-Euskadi Basque Country, its presence at the 16th Congress of Hospital Caterers and its participation in the 17th edition of EXPOdetergo.

The 16th edition of San Sebastian Gastronomika was held between 5 and 8 October at the Palacio de Congresos Kursaal in San Sebastián. As in previous years, Fagor Industrial was responsible for providing the equipment used during the presentations and demonstrations given by the guest chefs. The five different zones of the event were all equipped with an Advance Plus combined oven, and each zone had specific machinery depending on the requirements of the space in question. In the main auditorium, better known as the "Cubo Grande" (Big Cube), the star of the show, without a doubt, was a Symphony kitchen measuring four and a half metres. Here, the chefs worked with cold and neutral work tables, used as support work zones. The "Cubo Pequeño" (Small Cube) was also fitted with this type of table together with a showcooking element that incorporated a buffet unit with components from the 600 Range. The large kitchen/backstage was equipped with cooking blocks from the 700 Series with electrical appliances, a blast chiller and top loading dishwasher from the Advance series with input and output tables. The "Cocinando con" (Cooking with) room was equipped with a three-level countertop blast chiller, an induction plate and cold and neutral tables. Lastly, in the "Taller de cocina" (Cooking Workshop) another showcooking buffet unit was installed. Here, visitors to the fair were able to watch at first hand the dishes being prepared.

On a national level, Fagor Industrial took part in the XVI Congreso Nacional de Hostelería Hospitalaria (16th Congress of Hospital Caterers), held between 01 and 03 October in Seville. For the seventh year running, Fagor Industrial was present with an information stand from where they promoted the new Cook & Chill solution. This is a combined range of ovens and blast chillers permitting the optimisation of work, performance, efficiency and productivity in a professional kitchen. In addition, this year the stand had a hospital food regeneration and distribution trolley.



Lastly, the international event attended by Fagor Industrial was **EXPOdetergo**. The 17th edition of the International Exhibition specialised in equipment, services, products and accessories for laundry services, dry cleaning, ironing, industrial and dry cleaning of fabrics and similar in

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general, was held from 3 to 6 October at the Fiera Milano Rho Exhibition Ground. This was the scenario for the presentation of the most recent products from Fagor Industrial in the laundry sector

The main new products include the washer extractors with the new Touch Plus Control programmer with USB port that enables the update of the software and different applications. The new high spin washer extractors, models LA-35 and LA-45, and standard spin, model LN-60, were also presented. With these models, this range is now one of the most comprehensive and best equipped in the market. In addition, the G-factor of the high spin washer extractors, including the LA-35, has been increased to minimise the final residual humidity, helping to reduce the time required for drying and the consequent savings in energy and cost.

With respect to the new items presented in the drying sector, they have been improvements in the specifications and efficiency of existing dryers, thanks to the introduction of a new filter, making them easier to clean and improving ergonomics and air flow, is to be highlighted. New dryer models with capacities of 23 and 28 kg have been added to the line, in addition to a new stack dryer, with a capacity of 11 and 16 kg, offering solutions to premises with reduced spaces and to self-service laundrettes.

"These three events are key scenarios for strengthening our relationship with the leading actors of the sector, as they offer the perfect space for advertising our new products and for exhibiting the potential of our equipment", says Peio Bengoetxea, Director of Marketing for Fagor Industrial.



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