FAGOR PROFESSIONAL

CATALOGUE

FOODSERVICE

ENGLISH 2026

FAGOR
PROFESSIONAL

Index

FagorKonnect 07

Cooking 11

— Symphony 15
— Kore Monoblock 21
— Kore 900 29
— Kore 700 61
— Independent cooking 93
— Large capacity cooking equipment 101

Ovens 121

— Compact ovens-iKORE Kompact 129
— Industrial combi ovens - iKORE 133
— Vacuum packers 161
— Set-ups 163
— Other accessories 167

Warewashing 171

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

Commercial refrigeration 247

— Refrigerated uprights 255
— Refrigerated counters 285
— Preparation counters 317
— Blast chillers 335
— Bar line 347
— Wine cellars & meat dry agers 363
— Ice makers 373

Distribution 385

— Drop-in 387
— Self-service 403
— Trolleys for distribution 419

Static preparation 431

— Sinks, hand basins, professional faucets 433
— Work tables and cabinets 453
— Neutral-hot element composition 475
— Bar elements 497
— Shelving 503

Extraction 521

— Extraction hoods 521

Annexes 537

FAGOR PROFESSIONAL

Foodservice

COOKING

OVENS

DISHWASHING

COMMERCIAL REFRIGERATION

DISTRIBUTION

STATIC PREPARATION

Laundry

PROFESSIONAL LAUNDRY

WASHING

DRYING

IRONING AND FOLDING

FINISHING

SOLUTIONS

What do we offer you?

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

Cooking

Ovens

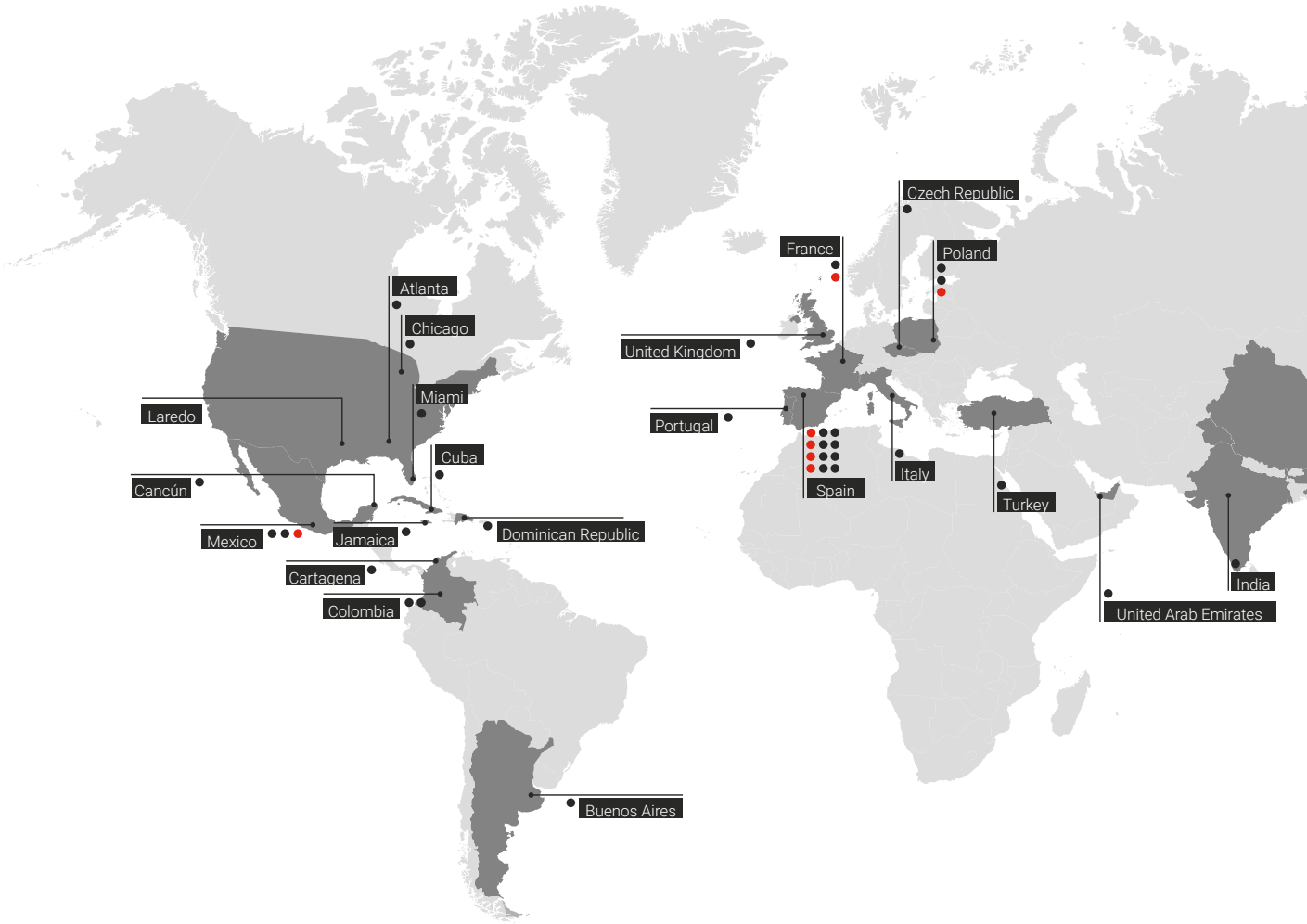
Dishwashing

Commercial refrigeration

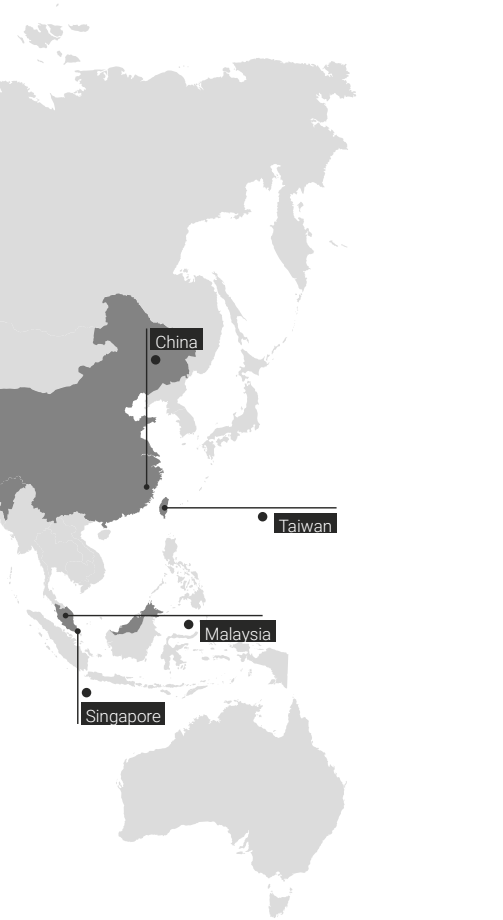
Distribution

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.

Foodservice

FagorKonnect

Imagine having everything connected...

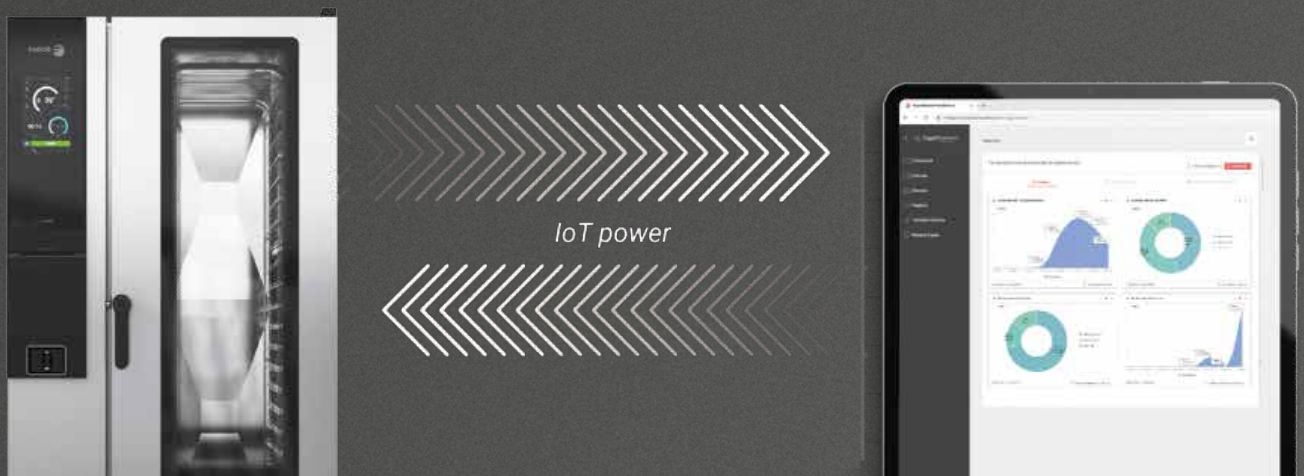
FagorKonnect
Foodservice

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.



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

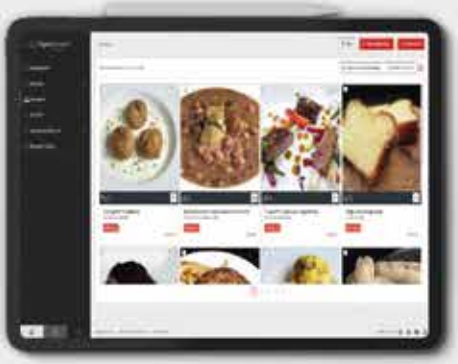
Get the most out of your devices with tools that give you detailed control.

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.

Symphony

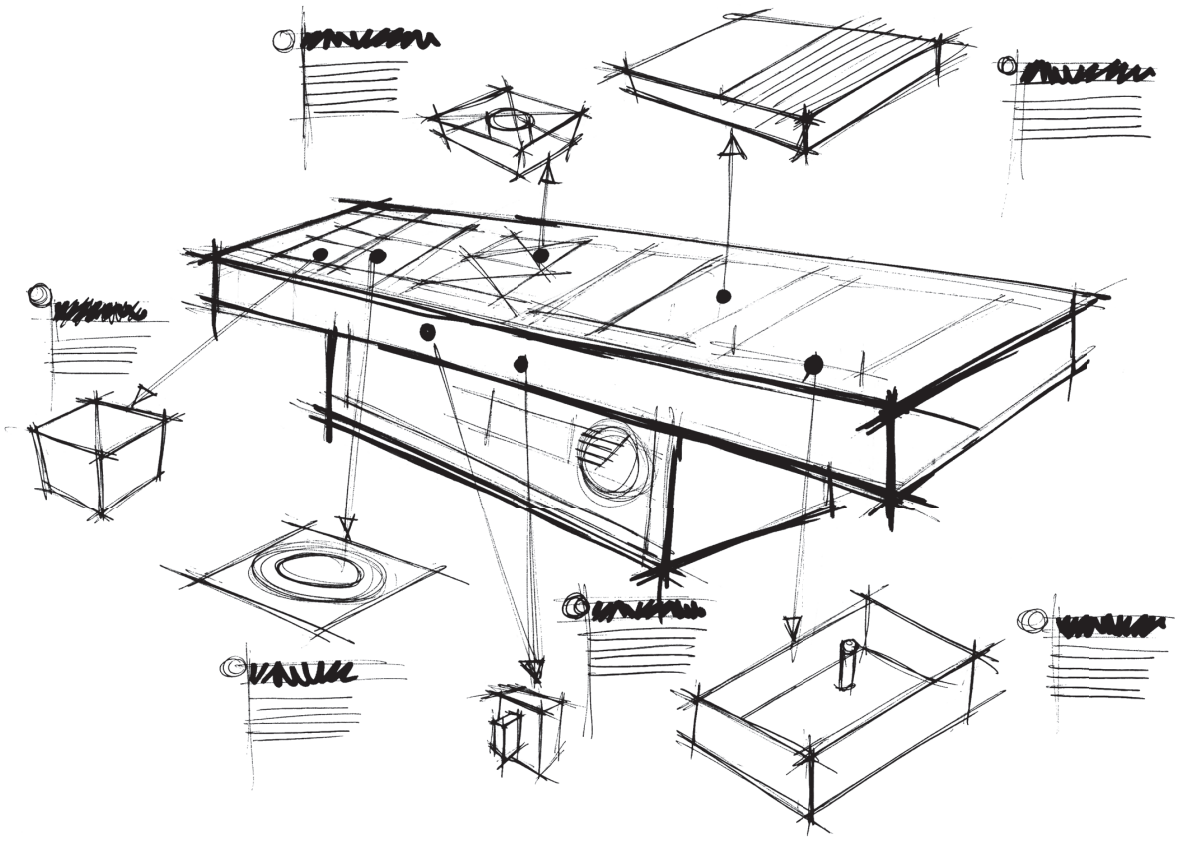
Symphony offers you the possibility to design and personalise your kitchen with complete freedom, based on your operating needs, combining the different elements, devices and accessories available, symphony will solve and optimise any space.

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

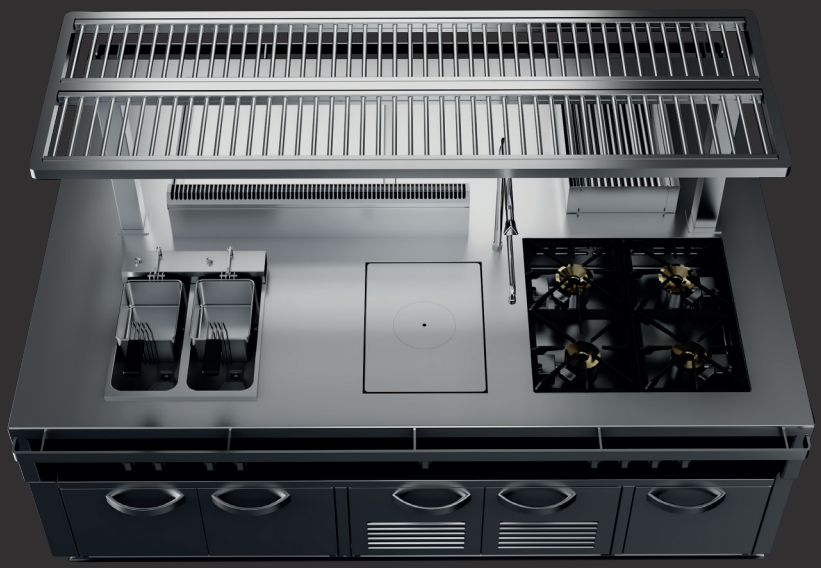
Main differences between Symphony and KORE Monoblock

	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

FAGOR

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

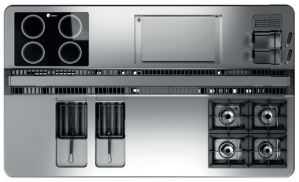
CODE : **18007032**

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

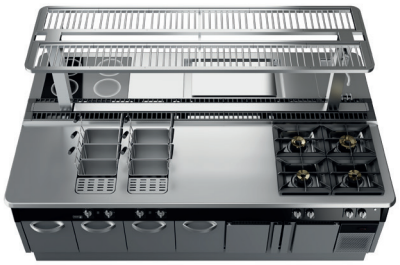
Select side-panels to complete the block

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

End result

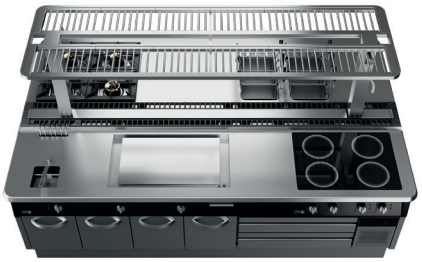
Real block configuration example

Side A
KORE 900



MODEL	DESCRIPTION	QUANTITY
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



MODEL	DESCRIPTION	QUANTITY
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

MODEL	DESCRIPTION	QUANTITY
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

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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**	-
		NG	19075526									
	C-G920 H	LPG	19075521	397x350	-	1	1	-	-	18,20	400x930x290	-
		NG	19075523									
	C-G920 XH	LPG	19085164	397x350	-	-	2	-	-	20,40	400x930x290	-
		NG	19085165									
	C-G940	**LPG**	**19075531**	**397x350**	**2**	**1**	**1**	**-**	**-**	**28,70**	**800x930x290**	-
		NG	19075532									
	C-G940 H	LPG	19075527	397x350	-	3	1	-	-	34,20	800x930x290	-
		NG	19075529									
	C-G940 XH	LPG	19085166	397x350	-	-	4	-	-	40,80	800x930x290	-
		NG	19085167									
	C-G960	**LPG**	**19075543**	**397x350**	**3**	**2**	**1**	**-**	**-**	**41,95**	**1.200x930x290**	-
		NG	19075544									
	C-G960 H	LPG	19075539	397x350	-	5	1	-	-	50,20	1.200x930x290	-
		NG	19075541									
GN 2/1 Static gas oven												
	C-G941	**LPG**	**19075537**	**397x350**	**2**	**1**	**1**	**GN-2/1**	**8,60**	**37,30**	**800x930x850**	-
		NG	19075538									
	C-G941 H	LPG	19075533	397x350	-	3	1	GN-2/1	8,60	42,80	800x930x850	-
		NG	19075535									
	C-G941 XH	LPG	19085168	397x350	-	-	4	GN-2/1	8,60	49,40	800x930x850	-
		NG	19085169									
	C-G961	**LPG**	**19075549**	**397x350**	**3**	**2**	**1**	**GN-2/1**	**8,60**	**50,55**	**1.200x930x850**	-
		NG	19075550									
	C-G961 H	LPG	19075545	397x350	-	5	1	GN-2/1	8,60	58,80	1.200x930x850	-
		NG	19075547									
Panoramic static gas oven												
	C-G961 OP	**LPG**	**19075555**	**397x350**	**3**	**2**	**1**	**1.000x700x290**	**14,00**	**55,95**	**1.200x930x850**	-
		NG	19075556									
	C-G961 OP H	LPG	19075551	397x350	-	5	1	1.000x700x290	14,00	64,20	1.200x930x850	-
		NG	19075553									
GN 2/1 Static electric oven												
	C-GE941	LPG	19075559	397x350	2	1	1	GN-2/1	6,00	34,70	800x930x850	-
		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	-
		NG	19075518							
Solid top with oven										
	C-G911	LPG	19075519	800x700	1	GN-2/1	8,60	19,60	800x930x850	-
		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	-
		NG	19075574								
With oven											
	C-GP911	LPG	19075575	450	330	27,00	665x665x325	7,30	34,30	800x930x850	-
		NG	19075576								

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

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	-
With oven										
	C-E911	19075498	720x720	4	4x4	GN-2/1	6,00	22,00	800x930x850	-

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	-
C-I945	19097582	4	280	20,00	800x930x290	-
Wok						
W-I905	19075893	1	300	5,00	400x930x290	-

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									
	CP-G905	LPG	19075585	1	GN-1/1	3	16,00	400x930x850	-
		NG	19075587						
	CP-G910	LPG	19075589	2	GN-1/1	6	32,00	800x930x850	-
		NG	19075590						
Electric pasta cookers									
	CP-E905	-	19075581	1	GN-1/1	3	12,00	400x930x850	-
	CP-E910	-	19075584	2	GN-1/1	6	24,00	800x930x850	-

900 SERIES

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.

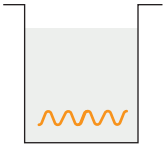
(*) Models with chrome surface, scraper included

	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	-
		NG	19101458							
	FT-G905 V R	LPG	19101459	R	1	335x640	21,50	9,25	400x930x290	-
		NG	19101460							
	FT-G910 V L	LPG	19101485	L	2	735x640	47,00	18,50	800x930x290	-
		NG	19101486							
	FT-G910 V R	LPG	19101489	R	2	735x640	47,00	18,50	800x930x290	-
		NG	19101490							
	FT-G910 V LR	LPG	19101487	L+R	2	735x640	47,00	18,50	800x930x290	-
		NG	19101488							
	Control by thermostat									
	FT-G905 L	LPG	19101449	L	1	335x640	21,50	9,25	400x930x290	-
		NG	19101451							
	FT-G905 R	LPG	19101453	R	1	335x640	21,50	9,25	400x930x290	-
		NG	19101455							
	FT-G910 L	LPG	19101473	L	2	735x640	47,00	18,50	800x930x290	-
		NG	19101475							
	FT-G910 R	LPG	19101481	R	2	735x640	47,00	18,50	800x930x290	-
		NG	19101483							
	FT-G910 LR	LPG	19101477	L+R	2	735x640	47,00	18,50	800x930x290	-
		NG	19101479							
	Control by thermostat and chromium hot-plate									
	FT-G905 C L	LPG	19101134	L / C	1	335x640	21,50	9,25	400x930x290	-
		NG	19101136							
	FT-G905 C R	LPG	19101144	R / C	1	335x640	21,50	9,25	400x930x290	-
		NG	19101146							
	FT-G910 C L	LPG	19101461	L / C	2	735x640	47,00	18,50	800x930x290	-
		NG	19101463							
	FT-G910 C R	LPG	19101469	R / C	2	735x640	47,00	18,50	800x930x290	-
		NG	19101471							
	FT-G910 C LR	LPG	19101465	L+R / C	2	735x640	47,00	18,50	800x930x290	-
		NG	19101467							
	ELECTRIC - FRY-TOPS									
	Control by thermostat									
	FT-E905 L	-	19101427	L	1	335x640	21,50	7,50	400x930x290	-
	FT-E905 R	-	19101430	R	1	335x640	21,50	7,50	400x930x290	-
	FT-E910 L	-	19101442	L	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 R	-	19101448	R	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 LR	-	19101445	L+R	2	735x640	47,00	15,00	800x930x290	-
	Control by thermostat and chromium hot-plate									
	FT-E905 C L	-	19101131	L / C	1	335x640	21,50	7,50	400x930x290	-
	FT-E905 C R	-	19101141	R / C	1	335x640	21,50	7,50	400x930x290	-
	FT-E910 C L	-	19101433	L / C	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 C R	-	19101439	R / C	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 C LR	-	19101436	L+R / C	2	735x640	47,00	15,00	800x930x290	-

(*) 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)

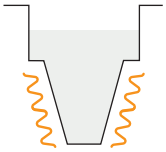
- 21-litre fryers: large basket (260 x 330 x 130 mm).
- 15-litre fryers: small basket (125 x 280 x 100 mm).

	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	-
		19081730	19081733	60						
	F-G9215	19081735	19081738	50	2	2x15	2 large	30,00	800x930x850	-
		19081736	19081739	60						
	F-G9121	19075613	19075616	50	1	1x21	2 small	21,00	400x930x850	-
		19075615	19075618	60						
	F-G9221	19075625	19075628	50	2	2x21	4 small	42,00	800x930x850	-
		19075627	19075630	60						
Electric fryers										
	F-E9115	19078867	400V 3N	50/60	1	1x15	1 large	12,00	400x930x850	-
	F-E9215	19081692	400V 3N	50/60	2	2x15	2 large	24,00	800x930x850	-
	F-E9121	19075600	400V 3N	50/60	1	1x21	2 small	18,00	400x930x850	-
	F-E9221	19075606	400V 3N	50/60	2	2x21	4 small	36,00	800x930x850	-
Electric fryers with digital control										
	F-E9121 D	19075900	400V 3N	50/60	1	1x21	2 small	18,00	400x930x850	-

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	-
	19099108	19099120	60						
Electric fryers									
F-E9123	19097622		50/60	1	1x23	2 small	23,00	400x930x850	-

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	-
	NG	19081684								
B-G905	LPG	19078902	Mild steel	1	2	340x690	24	11	400x930x290	-
	NG	19081682								
B-G910 I	LPG	19078582	Inox	2	2	680x690	48	22	800x930x290	-
	NG	19081686								
B-G910	LPG	19078901	Mild steel	2	4	680x690	48	22	800x930x290	-
	NG	19081685								
B-G915 I	LPG	19081680	Inox	3	3	1.020x690	72	33	1.200x930x290	-
	NG	19081681								
B-G915	LPG	19079204	Mild steel	3	6	1.020x690	72	33	1.200x930x290	-
	NG	19081639								
Floor										
B-G9051 I	LPG	19075474	Inox	1	1	340x690	24	11	400x930x850	-
	NG	19075475								
B-G9051	LPG	19075476	Mild steel	1	2	340x690	24	11	400x930x850	-
	NG	19075478								
B-G9101 I	LPG	19075480	Inox	2	2	680x690	48	22	800x930x850	-
	NG	19075481								
B-G9101	LPG	19075482	Mild steel	2	4	680x690	48	22	800x930x850	-
	NG	19075484								
ELECTRIC GRILL										
Countertop										
B-E905	-	19078931	Inox	1	1	255x640	16	5,42	400x930x290	-
B-E910	-	19078922	Inox	2	1	545x640	35	10,84	800x930x290	-
Floor										
B-E9051 I	-	19075417	Inox	1	1	340x690	24	7,5	400x930x850	-
B-E9051	-	19075413	Mild steel	1	2	340x690	24	7,5	400x930x850	-
B-E9101 I	-	19075473	Inox	2	2	680x690	48	15	800x930x850	-
B-E9101	-	19075470	Mild steel	2	4	680x690	48	15	800x930x850	-

900 SERIES

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	-
		60	19075825	19075827					
	M-G915	50	19075832	19075834	600x550	150	24,00	800x930x850	-
		60	19075833	19075835					
	M-G920	50	19075836	19075838	600x650	200	24,00	800x930x850	-
		60	19075837	19075839					
Pressure									
	MP-G910	50	19075840	19075842	600x400	100	20,00	800x930x850	-
		60	19075841	19075843					
	MP-G915	50	19075845	19075846	600x550	150	24,00	800x930x850	-
		60	19075844	19075847					
	MP-G920	50	19075848	19075850	600x650	200	24,00	800x930x850	-
		60	19075849	19075851					
Indirect flame									
	M-G910 BM	50	19075819	19075822	600x400	100	20,00	800x930x850	-
		60	19075820	19075823					
	M-G915 BM	50	19075828	19075830	600x550	150	24,00	800x930x850	-
		60	19075829	19075831					
ELECTRIC BOILING PANS									
Indirect flame									
	M-E910 BM	-	19075814		600x400	100	22,00	800x930x850	-
	M-E915 BM	-	19075817		600x550	150	22,00	800x930x850	-

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	-
	60	19075869	19075878								
SB-G910	50	19075879	19075885	Manual	Cast Iron	90	730x616	45	18,00	800x930x850	-
	60	19075880	19075886								
SB-G910 IM	50	19075870	19075873	Motorized	Stainless steel	90	730x616	45	18,00	800x930x850	-
	60	19075872	19075875								
SB-G910 M	50	19075881	19075883	Motorized	Cast Iron	90	730x616	45	18,00	800x930x850	-
	60	19075882	19075884								
SB-G915 IM	50	19075887	19075890	Motorized	Stainless steel	120	1.130x616	70	25,00	1.200x930x850	-
	60	19075889	19075892								
ELECTRIC TILTING BRATT PANS											
SB-E910 I		19075857		Manual	Stainless steel	90	730x616	45	15,00	800x930x850	-
SB-E910		19075854		Manual	Cast Iron	90	730x616	45	15,00	800x930x850	-
SB-E910 IM		19075860		Motorized	Stainless steel	90	730x616	45	15,00	800x930x850	-
SB-E910 M		19075863		Motorized	Cast Iron	90	730x616	45	15,00	800x930x850	-
SB-E915 IM		19075866		Motorized	Stainless steel	120	1.130x616	70	22,50	1.200x930x850	-

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.

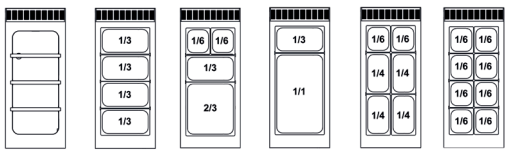
ELECTRIC MODELS

- 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..

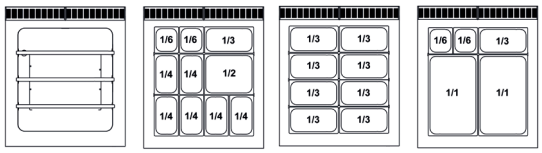
OPTIONAL ACCESSORIES

(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	-
		NG	19075492					
	BM-G910	LPG	19075493	GN-8/3	44	6,50	800x930x290	-
		NG	19075494					
ELECTRIC BAIN MARIE								
	BM-E905	-	19075487	GN-4/3	22	3,00	400x930x290	-
	BM-E910	-	19075490	GN-8/3	44	6,00	800x930x290	-

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	-

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

* 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	-
	MB-905	19018700	1	-	-	400x850x600	-
	MB-905 C	19084564	-	2	-	400x850x600	-
	MB-905 G	19086897	1	-	1	400x850x600	-
	MB-910	19022189	2	-	-	800x850x600	-
	MB-915	19020374	3	-	-	1.200x850x600	-

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.	-

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 (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ANNUAL CONSUMPTION (KWH)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
Models with doors												
CCP9-2G	1.200 x 900 x 590	169	0 +8 ºC	Stop	R-290	0,369 (1)	0,25	C	730 (4)	50 Hz	19089615	-
					R-290	0,398 (1)	0,296	-	-	60 Hz	19095281	-
CCP9-3G	1.600 x 900 x 590	240	0 +8 ºC	Stop	R-290	0,369 (1)	0,249	D	1095 (4)	50 Hz	19089618	-
					R-290	0,369 (1)	0,249	-	-	60 Hz	19099283	-
Models with 2x GN 1/1 drawers												
CCP9-2G W	1.200 x 900 x 590	169	0 +8 ºC	Stop	R-290	0,369 (1)	0,25	C	730 (4)	50 Hz	19089616	-
					R-290	0,398 (1)	0,296	-	-	60 Hz	19095280	-
CCP9-3G W	1.600 x 900 x 590	240	0 +8 ºC	Stop	R-290	0,369 (1)	0,249	D	1095 (4)	50 Hz	19089619	-
					R-290	0,369 (1)	0,249	-	-	60 Hz	19097129	-
Models with 2x 2/1 drawers												
CCP9-2G W2	1.200 x 900 x 590	169	0 +8 ºC	Stop	R-290	0,369 (1)	0,262	C	730 (4)	50 Hz	19089617	-
					R-290	0,369 (1)	0,262	-	-	60 Hz	19099888	-

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

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	KORE				
FLOOR										
	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

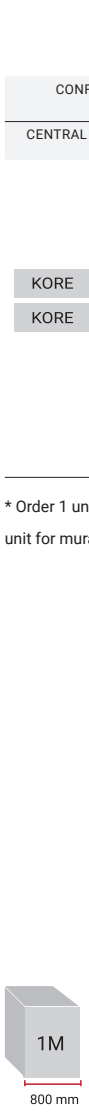
Assembly kits

Bridge block kit

Structure to assemble a BRIDGE block

CONFIGURATION		BLOCK LENGTH	CODE	€
CENTRAL	WALL	MODULES	REF.	
		1M	19044954	-
		1.5M	19044955	-
KORE		2M	19044956	-
KORE	KORE	2.5M	19044957	-
		3M	19044958	-
		3.5M	19044959	-
		4M	19044960	-

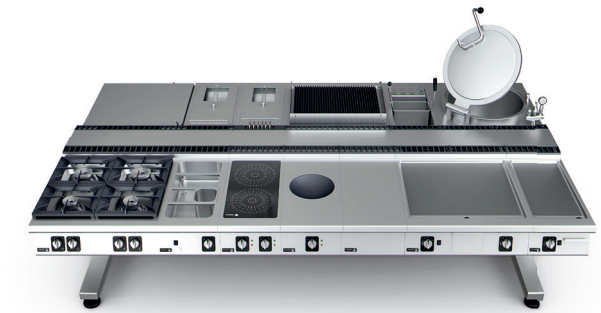
* Order 1 unit for each side of the bridge, i.e. 2 units in case of central block and 1 unit for murals.



* 1M = 1 module = 800mm

Suspended kit

Structure for mounting a SUSPENDED block



CONFIGURATION	BLOCK LENGTH	CODE	€
BLOCK TYPE	MODULES	REF.	
	2M	19044934	-
	2.5M	19044935	-
Wall	3M	19044936	-
KORE	3.5M	19044937	-
	4M	19044938	-
	4.5M	19044939	-
	5M	19044940	-
	5.5M	19044941	-
	6M	19044942	-
	2M	19044945	-
	2.5M	19044946	-
	3M	19044947	-
	3.5M	19044948	-
	4M	19044949	-
Central	4.5M	19044950	-
KORE	5M	19044951	-
KORE	5.5M	19044952	-
	6M	19044953	-

*The kit includes side termination with smooth paneling

Verticality

Supports

Supports for verticality in FLOOR, BRIDGE and SUSPENDED blocks

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

Notes:

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

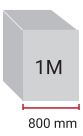
Not suitable for suspended wall blocks.

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

Racks

Racks for verticality in FLOOR, 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	-	19096559	-	-	-	-	-
2.25M	19096849	-	19096559	-	-	-	-	-
2.5M	19096852	-	19096116	-	19104184	-	-	-
2.75M	19096852	-	19096116	-	19104184	-	-	-
3M	19096853	-	19096349	-	19104185	-	19104186	-
3.25M	19096853	-	19096349	-	19104185	-	19104186	-
3.5M	19096854	-	19096532	-	19104187	-	19104188	-
3.75M	19096854	-	19096532	-	19104187	-	19104188	-
4M	19096855	-	19096535	-	19104189	-	19104190	-
4.25M	19096855	-	19096535	-	19104189	-	19104190	-
4.5	19096856	-	19096525	-	19104191	-	19104192	-
4.75M	19096856	-	19096525	-	19104191	-	19104192	-
5M	19096858	-	19096526	-	19104193	-	19104194	-



* 1M = 1 module = 800mm

900 SERIES

Plinths

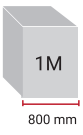
Modular plinths 900

Plinths for FLOOR and BRIDGE blocks

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

* 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	-
			x	19107374	-

Side finishes

Side finish for 900 modular blocks

Side ends for FLOOR 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	-
			x	x			x	19098685	-
	Top view:		x		x	x		19098935	-
			x		x		x	19098913	-
	A KORE 900 B	x		x		x		19098883	-
	Wall	x		x			x	19098684	-
		x			x	x		19098934	-
		x			x		x	19098912	-
			x	x		x		19098703	-
Side trim	A KORE 900 A		x		x	x		19098931	-
ergonomic/aesthetical	KORE 900	x		x		x		19098037	-
(+90mm each side)	Central	x			x	x		19098930	-
			x	x		x		19098874	-
			x	x			x	19098817	-
			x		x	x		19098908	-
	A KORE 900 B		x		x		x	19098907	-
	KORE 700	x		x		x		19098203	-
	Central	x		x			x	19098686	-
		x			x	x		19098910	-
		x			x		x	19098909	-
			x	x		x		19100019	-
	Top view:		x	x			x	19100013	-
			x		x	x		19100030	-
	A KORE 900 B		x		x		x	19100018	-
	Wall	x		x		x		19099899	-
		x		x			x	19099898	-
		x			x	x		19099913	-
		x			x		x	19099911	-
			x	x		x		19106558	-
Flat end	A KORE 900 A		x		x	x		19106559	-
smooth panel	KORE 900	x		x		x		19106601	-
(+2mm per side)	Central	x			x	x		19106557	-
			x	x		x		19106946	-
			x	x			x	19106949	-
			x		x	x		19106990	-
	A KORE 900 B		x		x		x	19106991	-
	KORE 700	x		x		x		19106992	-
	Central	x		x			x	19106993	-
		x			x	x		19106994	-
		x			x		x	19106995	-

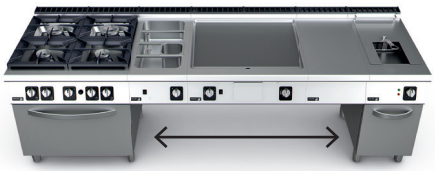
Side finish for suspended blocks

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	-
		x	19107488	-

*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 Flat panel Smooth finish (+2mm per side)	KORE 900 Wall		x	x		x		19081819	-
			x	x			x	19081820	-
			x		x	x		19100194	-
			x		x		x	19100148	-
		x		x		x		19100123	-
		x		x			x	19100121	-
		x			x	x		19100124	-
		x			x		x	19100122	-
	KORE 900 KORE 900 Central		x	x		x		19081819	-
			x	x			x	19081820	-
			x		x	x		19100194	-
			x		x		x	19100148	-
		x		x		x		19100130	-
		x		x			x	19100108	-
		x			x	x		19100131	-
		x			x		x	19100109	-

Accessories

Cooker accessories

	DESCRIPTION	FOR MODELS	CODE	€
	KORE water column kit left		19044979	-
	KORE water column kit right		19044980	-
	KORE smooth Fry-top (350 x 300 mm)		19045076	-
	Wok pan adaptor		19045085	-
	Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw)	C-G920	19084551	-
	Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw)	C-G920 H	19084552	-
	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	-
	Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW)	C-G940 H, C-G941 H	19084554	-
	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	-
	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	-

Fryer accessories

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

Fry-top accessories

	DESCRIPTION	CODE	€
	KORE 0.5M fry-top guard	19045081	-
	KORE 1M fry-top guard	19045082	-
	Fry-top scraper	19045083	-

Accessories for charcoals

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

Accessories for boiling pans

	DESCRIPTION	CODE	€
	Kit two perforated baskets for 100 litres boiling pans	19060752	-
	Kit two perforated baskets for 150 litres boiling pans	19061190	-

Pasta cooker accessories

	DESCRIPTION	CODE	€
	Pasta cooker baskets kit – 6x1/6 square	19036341	-
	Pasta cooker baskets kit – 6x1/6 round	19036342	-
	Pasta cooker baskets kit – 2x1/2	19036340	-
	Pasta cooker baskets kit – 4x1/4	19036344	-

Tall chimney kit

	DESCRIPTION	CODE	€
	Tall chimney kit	19081001	-
	Tall chimney kit 1/4 M Kore 900 appliances	19080999	-
	Tall chimney kit 1/2 M Kore 900 appliances	19080990	-
	Tall chimney kit 1 M Kore 900 appliances	19081000	-

* Can be installed in all appliances except electric fryers.

Bain marie accessories

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

Machines with wheels

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

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														-
Ship kit 16A with Energy Regulator	19089410				1	2												-
Ship kit 20A	19087492						1	2	1									-
Ship kit 20A with Energy Regulator	19087493									1	2	1						-
Ship kit 40A	19087494												1	2				-
Ship kit with Transformer	19057294														1	1	1	-
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

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700 Series

Gas cookers **063**
Gas solid tops with open burners **065**
Gas solid tops **066**
Paella cookers **067**
Electric cookers **068**
Electric solid tops **069**
Induction cookers **070**
Fry-tops **071**
Grills **073**
Pasta cookers **075**
Boiling pans **076**
Fryers **077**
Chips scuttle **078**
Tilting bratt pans **079**
Bain marie **080**
Neutral elements **081**
Stands **082**
Refrigerated stands **083**
Configuration and finishings **085**
Accessories **091**

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 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										
C-G720	LPG	19068008	397x290	2	-	-	-	10,50	400x730x290	-
	NG	19074175								
C-G720 H	LPG	19068057	397x290	-	2	-	-	16,00	400x730x290	-
	NG	19074760								
C-G740	LPG	19060614	397x290	3	1	-	-	23,75	800x730x290	-
	NG	19073557								
C-G740 H	LPG	19068058	397x290	-	4	-	-	32,00	800x730x290	-
	NG	19074761								
C-G760	LPG	19068059	397x290	4	2	-	-	37,00	1.200x730x290	-
	NG	19074762								
C-G760 H	LPG	19068110	397x290	-	6	-	-	48,00	1.200x730x290	-
	NG	19074763								
Gas static oven NG 2/1										
C-G741	LPG	19058530	397x290	3	1	NG-2/1	8,60	32,35	800x730x850	-
	NG	19073558								
C-G741 H	LPG	19068112	397x290	-	4	NG-2/1	8,60	40,60	800x730x850	-
	NG	19074765								
C-G761	LPG	19071404	397x290	4	2	NG-2/1	8,60	45,60	1.200x730x850	-
	NG	19073560								
C-G761 H	LPG	19071463	397x290	-	6	NG-2/1	8,60	56,60	1.200x730x850	-
	NG	19074766								
British style gas oven										
C-GB761	LPG	19074812	397x290	4	2	860x570x410	8,60	45,60	1.200x730x850	-
	NG	19074813								
C-GB761 R	LPG	19074814	397x290	4	2	860x570x410	8,60	45,60	1.200x730x850	-
	NG	19074815								
C-GB761 H	LPG	19074816	397x290	-	6	860x570x410	8,60	56,60	1.200x730x850	-
	NG	19074817								
C-GB761 RH	LPG	19074819	397x290	-	6	860x570x410	8,60	56,60	1.200x730x850	-
	NG	19074820								
Electric static oven NG 2/1										
C-GE741	LPG	19074821	397x290	3	1	NG-2/1	6,00	29,75	800x730x850	-
	NG	19074822								
C-GE741 H	LPG	19074823	397x290	-	4	NG-2/1	6,00	38,00	800x730x850	-
	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	-
	NG	19074769								
C-G730-D	LPG	19073680	1	1	Right	-	18,50	-	800x730x290	-
	NG	19074771								
C-G750	LPG	19070794	2	2	Centre	-	31,75	-	1.200x730x290	-
	NG	19074772								
With oven										
C-G731-I	LPG	19073681	1	1	Left	1	27,1	-	800x730x850	-
	NG	19074773								
C-G731-D	LPG	19073682	1	1	Right	1	27,1	-	800x730x850	-
	NG	19074775								
C-G751	LPG	19074776	2	2	Centre	1	40,35	1	1.200x730x850	-
	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	-
	NG	19073645							
With oven									
C-G711	LPG	19073088	800x580	1	NG-2/1	8,60	16,6	800x730x850	-
	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	-
	NG	19074806								
With oven										
C-GP711	LPG	19074808	450	330	27	665x665x325	7,30	34,30	800x730x850	-
	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	-
C-E740	19067975	223	4	-	-	10,40	-	800x730x290	-
C-E760	19068322	223	6	-	-	15,60	-	1.200x730x290	-
With oven									
C-E741	19068498	223	4	NG-2/1	6	16,40	-	800x730x850	-
C-E761	19068645	223	6	NG-2/1	6	21,60	1	1.200x730x850	-
SQUARE PLATES									
Top									
C-E720Q	19072313	230x230	2	-	-	5,20	-	400x730x290	-
C-E740Q	19072312	230x230	4	-	-	10,40	-	800x730x290	-
With oven									
C-E741Q	19071619	230x230	4	NG-2/1	6	16,40	-	800x730x850	-

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	-
WITH OVEN									
C-E711	19068566	720 x 455	4	4X2,60	GN-2/1	6,00	16,40	800x730x850	-

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	-
C-I745	19097584	300	4	20,00	800x730x290	-
Wok						
W-I705	19074716	300	1	5,00	400x730x290	-

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	-
	NG	19101409							
FT-G710 V L	LPG	19101391	L	2	728x468	34,10	15,00	800x730x290	-
	NG	19101410							
FT-G705 V R	LPG	19101405	R	1	328x468	15,40	7,50	400x730x290	-
	NG	19101491							
FT-G710 V R	LPG	19101408	R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101412							
FT-G710 V L+R	LPG	19101413	L+R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101414							
Control by thermostat									
FT-G705 L	LPG	19101249	L	1	328x468	15,40	7,50	400x730x290	-
	NG	19101415							
FT-G710 L	LPG	19101248	L	2	728x468	34,10	15,00	800x730x290	-
	NG	19101416							
FT-G705 R	LPG	19101417	R	1	328x468	15,40	7,50	400x730x290	-
	NG	19101404							
FT-G710 R	LPG	19101406	R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101411							
FT-G710 L+R	LPG	19101407	L+R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101418							
Control by thermostat and chromium hot-plate									
FT-G705 C L	LPG	19101394	L/C	1	328x468	15,40	7,50	400x730x290	-
	NG	19101395							
FT-G710 C L	LPG	19101393	L/C	2	728x468	34,10	15,00	800x730x290	-
	NG	19101401							
FT-G705 C R	LPG	19101396	R/C	1	328x468	15,40	7,50	400x730x290	-
	NG	19101400							
FT-G710 C R	LPG	19101397	R/C	2	728x468	34,10	15,00	800x730x290	-
	NG	19101402							
FT-G710 C L+R	LPG	19101398	L+R/C	2	728x468	34,10	15,00	800x730x290	-
	NG	19101403							
ELECTRIC FRYTOPS									
Control by tehermostat									
FT-E705 L	-	19101390	L	1	328x468	15,40	5,00	400x730x290	-
FT-E710 L	-	19101247	L	2	728x468	34,10	10,00	800x730x290	-
FT-E705 R	-	19101419	R	1	328x468	15,40	5,00	400x730x290	-
FT-E710 R	-	19101420	R	2	728x468	34,10	10,00	800x730x290	-
FT-E710 L+R	-	19101399	L+R	2	728x468	34,10	10,00	800x730x290	-
Control by thermostat and chromium hot-plate									
FT-E705 C R	-	19101421	R/C	1	328x468	15,40	5,00	400x730x290	-
FT-E710 C R	-	19101423	R/C	2	728x468	34,10	10,00	800x730x290	-
FT-E705 C L	-	19101116	L/C	1	328x468	15,40	5,00	400x730x290	-
FT-E710 C L	-	19101422	L/C	2	728x468	34,10	10,00	800x730x290	-
FT-E710 C L+R	-	19101424	L+R/C	2	728x468	34,10	10,00	800x730x290	-

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

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								
CP-G7126	LPG	19071621	1	NG-2/3	2	10,00	400x730x850	-
	NG	19074728						
CP-G7226	LPG	19071360	2	NG-2/3	4	20,00	800x730x850	-
	NG	19074729						
CP-G7140	LPG	19098553	1	NG-1/1	3	16,50	400x730x850	-
	NG	19098554						
CP-G7240	LPG	19098555	2	NG-1/1	6	33,00	800x730x850	-
	NG	19098556						
Electric pasta cookers								
CP-E7126	-	19071569	1	NG-2/3	2	9,00	400x730x850	-
CP-E7226	-	19072437	2	NG-2/3	4	18,00	800x730x850	-
CP-E7140	-	19074747	1	NG-1/1	3	12,00	400x730x850	-
CP-E7240	-	19074780	2	NG-1/1	6	24,00	800x730x850	-

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

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

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	-

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

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

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	-
	EN-705	19056719	-	-	400x730x290	-
	EN-710	19056790	-	-	800x730x290	-
	EN-705 C	19068696	1	300x590x105 (válido GN-1/1)	400x730x290	-
	EN-710 C	19068697	1	700x590x105	800x730x290	-

* 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	-
MB-705	19057229	1	-	-	400x660x600	-
MB-705 C	19067227	-	2	-	400x660x600	-
MB-705 G	19074825	1	-	1	400x660x600	-
MB-710	19057290	2	-	-	800x660x600	-
MB-715	19057291	3	-	-	1.200x660x600	-

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.	-

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	1.200 x 630 x 590	110	0 +8 ºC	Stop	R-290	0,369 (1)	0,249	C	730 (4)	50 Hz	19089620	-
					R-290	0,369 (1)	0,249	-	-	60 Hz	19098211	-
CCP7-3G	1.600 x 630 x 590	169	0 +8 ºC	Stop	R-290	0,369 (1)	0,249	D	1095 (4)	50 Hz	19089623	-
					R-290	0,369 (1)	0,249	-	-	60 Hz	19099284	-
Models with 2x GN 2/3 drawers												
CCP7-2G W	1.200 x 630 x 590	110	0 +8 ºC	Stop	R-290	0,369 (1)	0,249	C	730 (4)	50 Hz	19089621	-
					R-290	0,398 (1)	0,295	-	-	60 Hz	19095269	-
CCP7-3G W	1.600 x 630 x 590	169	0 +8 ºC	Stop	R-290	0,369 (1)	0,249	D	1095 (4)	50 Hz	19089624	-
					R-290	0,369 (1)	0,249	-	-	60 Hz	19097128	-
Models with 2x 4/3 drawers												
CCP7-2G W2	1.200 x 630 x 590	110	0 +8 ºC	Stop	R-290	0,369 (1)	0,262	C	730 (4)	50 Hz	19089622	-
					R-290	0,369 (1)	0,262	-	-	60 Hz	19100872	-

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

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				
FLOOR										
	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

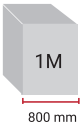
Assembly kits

Bridge block kit

Structure to assemble a BRIDGE block

CONFIGURATION		BLOCK LENGTH	CODE	€
CENTRAL	WALL	MODULES	REF.	
		1M	19044954	-
		1.5M	19044955	-
KORE		2M	19105154	-
KORE	KORE	2.5M	19105155	-
		3M	19105156	-
		3.5M	19105157	-
		4M	19105158	-

* 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	-
	2.5M	19076827	-
Wall	3M	19076828	-
KORE	3.5M	19076829	-
	4M	19076830	-
	4.5M	19076831	-
	5M	19076832	-
	5.5M	19076833	-
	6M	19076834	-
	2M	19076836	-
	2.5M	19076837	-
	3M	19076838	-
	3.5M	19076839	-
	4M	19076840	-
Central	4.5M	19076841	-
KORE	5M	19076842	-
KORE	5.5M	19076843	-
	6M	19076844	-

*The kit includes side termination with smooth paneling

Verticality

Supports

Supports for verticality in FLOOR, BRIDGE and SUSPENDED blocks

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

Notes:

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

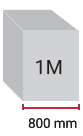
Not suitable for suspended wall blocks.

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

Racks

Racks for verticality in FLOOR, 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	-	19096559	-	-	-	-	-
2.25M	19096849	-	19096559	-	-	-	-	-
2.5M	19096852	-	19096116	-	19104184	-	-	-
2.75M	19096852	-	19096116	-	19104184	-	-	-
3M	19096853	-	19096349	-	19104185	-	19104186	-
3.25M	19096853	-	19096349	-	19104185	-	19104186	-
3.5M	19096854	-	19096532	-	19104187	-	19104188	-
3.75M	19096854	-	19096532	-	19104187	-	19104188	-
4M	19096855	-	19096535	-	19104189	-	19104190	-
4.25M	19096855	-	19096535	-	19104189	-	19104190	-
4.5	19096856	-	19096525	-	19104191	-	19104192	-
4.75M	19096856	-	19096525	-	19104191	-	19104192	-
5M	19096858	-	19096526	-	19104193	-	19104194	-



* 1M = 1 module = 800mm

700 SERIES

Plinths

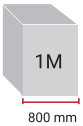
Modular plinths 700

Plinths for FLOOR and BRIDGE blocks

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

* 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	-
			x	19107374	-

700 SERIES

Side finishes

Side finish for 700 modular blocks

Side ends for FLOOR and BRIDGE blocks

FINISH	CONFIGURATION	VERTICALITY		WORKTOP HEIGHT		SIDE		CODE	€
SIDE TRIM	WALL OR CENTRAL BLOCK	YES	NO	850	900	SIDE A	SIDE B		
Side trim ergonomic/aesthetical (+90mm each side)	Top view: A KORE 700 B Wall		x	x		x		19098681	-
			x	x			x	19098680	-
			x		x	x		19097858	-
			x		x		x	19097898	-
		x		x		x		19098882	-
		x		x			x	19098706	-
		x			x	x		19098932	-
		x			x		x	19098911	-
	A KORE 700 / KORE 700 A Central		x	x		x		19098705	-
			x		x	x		19098898	-
		x		x		x		19097849	-
		x			x	x		19099427	-
	A KORE 900 / KORE 700 B Central		x	x		x		19098874	-
			x	x			x	19098817	-
			x		x	x		19098908	-
			x		x		x	19098907	-
		x		x		x		19098203	-
		x		x			x	19098686	-
		x			x	x		19098910	-
		x			x		x	19098909	-
Flat end smooth panel (+2mm per side)	Top view: A KORE 700 B Wall		x	x		x		19100012	-
			x	x			x	19099919	-
			x		x	x		19100015	-
			x		x		x	19100014	-
		x		x		x		19099893	-
		x		x			x	19099891	-
		x			x	x		19099894	-
		x			x		x	19099892	-
	A KORE 700 / KORE 700 A Central		x	x		x		19106940	-
			x		x	x		19106941	-
		x		x		x		19106942	-
		x			x	x		19106943	-
	A KORE 900 / KORE 700 B Central		x	x		x		19106946	-
			x	x			x	19106949	-
			x		x	x		19106990	-
			x		x		x	19106991	-
		x		x		x		19106992	-
		x		x			x	19106993	-
		x			x	x		19106994	-
		x			x		x	19106995	-

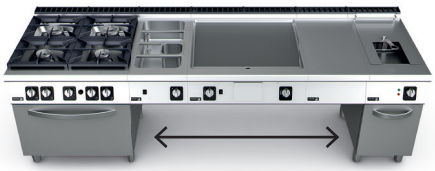
Side finish for suspended blocks

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	-
		x	19107510	-

*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

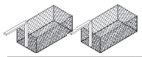
FINISHING	CONFIGURATION	VERTICALITY		WORKTOP HEIGHT		SIDE		CODE	€
TYPE OF FINISHING	CENTRAL OR WALL	SI	NO	850	900	IZDA (L)	DCHA (R)	REF.	
L R Flat panel Smooth finish (+2mm per side)	KORE 700 Wall		x	x		x		19081815	-
			x	x			x	19081816	-
			x		x	x		19100086	-
			x		x		x	19100085	-
		x		x		x		19100039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

Accessories

Cooker accessories

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

Fryer accessories

	DESCRIPTION	CODE	€
	2 small baskets for 15l	19078478	-

Fry-top accessories

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

Accessories for charcoals

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

Bain marie accessories

	DESCRIPTION	CODE	€
	KORE filling tap kit	19074221	-

Machines with wheels

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

Pasta cooker accessories

	DESCRIPTION	CODE	€
	Pasta cooker baskets kit 40 L – 6x1/6 square	19036341	-
	Pasta cooker baskets kit 40 L– 6x1/6 round	19036342	-
	Pasta cooker baskets kit 40 L – 4x1/4	19036344	-
	Pasta cooker baskets kit 40 L– 2x1/2	19036340	-
	Pasta cooker baskets kit 26 L– 4x1/6 square	19076807	-
	Pasta cooker baskets kit 26 L– 4x1/6 round	19076809	-

Tall chimney kit

	DESCRIPTION	CODE	€
	Tall chimney kit 1/4 M Kore 700 appliances	19081053	-
	Tall chimney kit 1/2 M Kore 700 appliances	19081052	-
	Tall chimney kit 1 M Kore 700 appliances	19081051	-
	Tall chimney kit 1 1/4 M Kore 700 appliances	19081054	-

* 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														-
Ship kit 16A with Energy Regulator	19089410				1	2												-
Ship kit 20A	19087492						1	2	1									-
Ship kit 20A with Energy Regulator	19087493									1	2	1						-
Ship kit 40A	19087494												1	2				-
Ship kit with Transformer	19057294														1	1	1	-
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

Independent cooking

Gas cookers **095**
Stockpot stoves **095**
Fryers **096**
Snack fryers **096**
Fry tops **097**
Salamanders **098**
Grilling **099**
— 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	-
		NG	19102806					
	CI-CG606T 4	LPG	19102674	4	-	19	600x650x290	-
		NG	19102805					
	CI-CG606O 4	LPG	19102642	4	1	19 + 5,2	600x650x850	-
		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	-
		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	-
		NG	19103129					
	CI-FG606T 28	LPG	19103250	2 x 8l	2	14	600x650x290	-
		NG	19103251					
Electric fryers	CI-FE604T 18	-	19103252	1 x 8l	1	6	400x650x290	-
	CI-FE606T 28	-	19103253	2 x 8l	2	12	600x650x290	-

Electric fryers

General characteristics

- Control by thermostat (60 ºC to 195 ºC).
- 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	-
	FE-6	19004713	1		6		4,50	400 V - 3+N	265x485x270	-
		19004709	1		6		4,50	230 V - 1+N	265x485x270	-
	FE-8	19004728	1		8		6,00	400 V - 3+N	355x485x270	-
		19004749	1		8		6,00	230 V - 1+N	355x485x270	-
WITH PEDESTAL										
	FE-18	19005130	1	18	12	6	9,00	-	355x520x850	-
	FE-25	19005404	1	25	17	8	12,70	-	430x585x850	-

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 300ºC)									
	CI-FTG604T 1 S	LPG	19102967	50	1	S	20	7,5	400x650x290	-
		NG	19106482							
	CI-FTG604T 1 R	LPG	19106483	50	1	R	20	7,5	400x650x290	-
		NG	19106484							
	CI-FTG608T 2 S	LPG	19103041	50	2	S	30	15	800x650x290	-
		NG	19106537							
	CI-FTG608T 2 R	LPG	19106538	50	2	R	30	15	800x650x290	-
		NG	19106539							
	CI-FTG608T 2 SR	LPG	19106540	50	2	SR	30	15	800x650x290	-
		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	-
		NG	19106485							
	CI-FTG604T 1 V R	LPG	19106534	50	1	R	20	7,5	400x650x290	-
		NG	19106536							
Gas frytops	CI-FTG608T 2 V S	LPG	19103418	50	2	S	30	15	800x650x290	-
		NG	19106542							
	CI-FTG608T 2 V R	LPG	19106543	50	2	R	30	15	800x650x290	-
		NG	19106544							
	CI-FTG608T 2 V SR	LPG	19106546	50	2	SR	30	15	800x650x290	-
		NG	19106547							
	Control by thermostat (100 to 300ºC) **and chromium hot-plate**									
	CI-FTG604T 1 C S	LPG	19106575	50	1	C S	20	7,5	400x650x290	-
		NG	19106576							
	CI-FTG604T 1 C R	LPG	19106577	50	1	C R	20	7,5	400x650x290	-
		NG	19106579							
	CI-FTG608T 2 C S	LPG	19106580	50	2	C S	30	15	800x650x290	-
		NG	19106581							
	CI-FTG608T 2 C R	LPG	19106582	50	2	C R	30	15	800x650x290	-
		NG	19106583							
	CI-FTG608T 2 C SR	LPG	19106584	50	2	C SR	30	15	800x650x290	-
		NG	19106585							
	Control by thermostat									
	CI-FTE604T 1 S	-	19103030	50/60	1	S	20	5	400x650x290	-
	CI-FTE604T 1 R	-	19106551	50/60	1	R	20	5	400x650x290	-
	CI-FTE608T 2 S	-	19103402	50/60	2	S	30	10	800x650x290	-
	CI-FTE608T 2 R	-	19106563	50/60	2	R	30	10	800x650x290	-
Electric frytops	CI-FTE608T 2 SR	-	19106574	50/60	2	SR	30	10	800x650x290	-
	Control by thermostat and chromium hot-plate									
	CI-FTE604T 1 C S	-	19106586	50/60	1	C S	20	5	400x650x290	-
	CI-FTE604T 1 C R	-	19106587	50/60	1	C R	20	5	400x650x290	-
	CI-FTE608T 2 C S	-	19106588	50/60	2	C S	30	10	800x650x290	-
	CI-FTE608T 2 C R	-	19106589	50/60	2	C R	30	10	800x650x290	-
	CI-FTE608T 2 C SR	-	19106590	50/60	2	C SR	30	10	800x650x290	-

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

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

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

Accessories

Supports for wall-mounting salamanders

MODEL	CODE	€
SS-60	19036364	-

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

Accessory: Trolley for charcoal

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

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	-
	RGF-100	19048688	800 x 216	3	2	1.107x450x330	-
	RGF-1000	19048689	800 x 216	3	2	1.107x850x900	-

Accesories

DESCRIPTION	CODE	€
Attacher	19048789	-
Stainless steel mesh grill	19048690	-
Stainless steel grill for marking meat	19048691	-

FAGOR

Large capacity cooking equipment

Boiling pans **103**
Fixed cylindrical boiling pans **103**
Fixed cylindrical boiling pans with mixer **105**
Tilting cylindrical boiling pans **107**
Fixed rectangular boiling pans **109**
Fixed Gastronorm rectangular boiling pans **111**
Automatic tilting rectangular boiling pans with mixer and PLC monitor **113**

Tilting bratt pans **115**
Motorised tilting bratt pans **115**
Automatic tilting bratt pans on frame **117**

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	-
MCG-500	19001445	55	500	1.390x1.479x1.020	-
Directly pressure heated gas					
MCG-300 A	19003041	39	300	1.290x1.391x950	-
MCG-500 A	19001446	55	500	1.390x1.479x1.020	-
Indirectly heated gas					
MCIG-200	19003078	39	200	1.090x1.195x900	-
MCIG-300	19001448	48	300	1.290x1.391x950	-
MCIG-500	19003079	55	500	1.390x1.479x1.020	-
Indirectly pressure heated gas					
MCIG-200 A	19001447	39	200	1.090x1.195x900	-
MCIG-300 A	19001449	48	300	1.290x1.391x950	-
MCIG-500 A	19001450	55	500	1.390x1.479x1.020	-
ELECTRIC CYLINDRICAL BOILING PANS					
Indirectly heated electric					
MCIE-200	19003076	24	200	1.060x1.000x900	-
MCIE-300	19001443	36	300	1.260x1.200x950	-
MCIE-500	19003077	48	500	1.360x1.300x1.000	-
Indirectly pressure heated electric					
MCIE-200 A	19001442	24	200	1.060x1.000x900	-
MCIE-300 A	19003040	36	300	1.260x1.200x950	-
MCIE-500 A	19001444	48	500	1.360x1.300x1.000	-

Options

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

Accesories

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

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

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

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	-
MCBG-150	19001227	26.4	150	1.600x970x1.050	-
MCBG-200	19001284	39.4	200	1.750x1.135x1.050	-
MCBG-300	19001228	39.4	300	1.960x1.325x1.300	-
MCBG-500	19001285	55.4	500	2.050x1.475x1.300	-
Indirectly heated gas					
MCBIG-100	19001229	26.4	100	1.600x970x1.050	-
MCBIG-150	19001286	26.4	150	1.600x970x1.050	-
MCBIG-200	19001230	39.4	200	1.750x1.135x1.050	-
MCBIG-300	19001287	48.4	300	1.960x1.325x1.300	-
MCBIG-500	19001231	55.4	500	2.050x1.475x1.300	-
ELECTRIC TILTING CYLINDRICAL BOILING PANS					
Indirectly heated steam					
MCBIE-100	19001278	12.4	100	1.600x885x1.050	-
MCBIE-150	19003052	16.4	150	1.600x885x1.050	-
MCBIE-200	19001280	24.4	200	1.750x1.035x1.050	-
MCBIE-300	19003053	36.4	300	1.950x1.230x1.300	-
MCBIE-500	19001282	48.4	500	2.050x1.370x1.300	-
STEAM TILTING CYLINDRICAL BOILING PANS					
Indirectly heated steam					
MCBIV-100	19003072	0.4	100	1.600x885x1.050	-
MCBIV-150	19001289	0.4	150	1.600x885x1.050	-
MCBIV-200	19003073	0.4	200	1.750x1.035x1.050	-
MCBIV-300	19001291	0.4	300	1.950x1.230x1.300	-
MCBIV-500	19003074	0.4	500	2.050x1.370x1.300	-

Options

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

Accesories

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

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	-
MRG-500	19001418	55	500	1.300x1.400x1.000	-
Directly pressure heated gas					
MRG-300 A	19003031	39	300	1.200x1.270x900	-
MRG-500 A	19001419	55	500	1.300x1.400x1.000	-
Indirectly heated gas					
MRIG-200	19003091	39	200	1.000x1.150x850	-
MRIG-300	19001421	48	300	1.200x1.270x900	-
MRIG-500	19001272	55	500	1.300x1.400x1.000	-
Indirectly pressure heated gas					
MRIG-200 A	19001420	39	200	1.000x1.150x850	-
MRIG-300 A	19003045	48	300	1.200x1.270x900	-
MRIG-500 A	19001422	55	500	1.300x1.400x1.000	-
ELECTRIC RECTANGULAR BOILING PANS					
Indirectly heated electric					
MRIE-200	19001414	24	200	1.000x1.150x850	-
MRIE-300	19003082	36	300	1.200x1.270x900	-
MRIE-500	19001416	48	500	1.300x1.400x1.000	-
Indirectly pressure heated electric					
MRIE-200 A	19001274	24	200	1.000x1.150x850	-
MRIE-300 A	19001415	36	300	1.200x1.270x900	-
MRIE-500 A	19001275	48	500	1.300x1.400x1.000	-
STEAM RECTANGULAR BOILING PANS					
Indirectly heated steam					
MRIV-200	19001424	-	200	1.000x1.150x850	-
MRIV-300	19003087	-	300	1.200x1.270x900	-
MRIV-500	19001426	-	500	1.300x1.400x1.000	-
Indirectly pressure heated steam					
MRIV-200 A	19003089	-	200	1.000x1.150x850	-
MRIV-300 A	19001425	-	300	1.200x1.270x900	-
MRIV-500 A	19003090	-	500	1.300x1.400x1.000	-

Options

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

Accesories

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

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	-
Indirectly heated gas					
MGNIG-180	19001394	29	180	1.000x900x850	-
MGNIG-280	19003083	35	280	1.400x900x850	-
MGNIG-400	19003084	45	400	2.000x900x850	-
ELECTRIC GASTRONORM RECTANGULAR BOILING PANS					
Indirectly heated electric					
MGNIE-180	19003046	18	180	1.000x900x850	-
MGNIE-280	19001312	24	280	1.400x900x850	-
MGNIE-400	19001393	36	400	2.000x900x850	-
STEAM GASTRONORM RECTANGULAR BOILING PANS					
Indirectly heated steam					
MGNIV-180	19001396	0.05	180	1.000x900x850	-
MGNIV-280	19003049	0.05	280	1.400x900x850	-
MGNIV-400	19003050	0.05	400	2.000x900x850	-

Options

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

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	-
MRBIG-300 M	19084240	35.75	300	1.874x1.650x1.140	-
MRBIG-500 M	19084241	42.75	500	1.976x1.835x1.140	-
Indirectly heated electric					
MRBIE-200 M	19084242	24.75	200	1.674x1.450x1.140	-
MRBIE-300 M	19084243	36.75	300	1.874x1.650x1.140	-
MRBIE-500 M	19084244	48.75	500	1.976x1.835x1.140	-
Indirectly heated steam					
MRBIV-200 M	19084245	0.75	200	1.674x1.450x1.140	-
MRBIV-300 M	19084246	0.75	300	1.874x1.650x1.140	-
MRBIV-500 M	19084247	0.75	500	1.976x1.835x1.140	-

Options

	MODEL	CODE	DESCRIPTION	€
	GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	-
	VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	-
	TD-M	19084539	Flexible tube with shower	-
	CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	-

Accesories

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

Motorised tilting bratt pans

General features

- Cooking chamber walls made from AISI 304 stainless steel.

  · Models SBGA-150; SBGA-210; SBEA-150; SBEA-210: They have a base (food-contact surface) made of AISI 304, 100/10. (optional: 12 mm compound)

  · Models SBGA-300; SBGA-400; SBEA-300; SBEA-400: They have a base (food-contact surface) made of AISI 316, 150/10. (optional: 12 mm compound).
- 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	-
SBG-200 M	19079430	44,01	200	1.600x900x850	-
Direct electric heating					
SBE-150 M	19072695	15,1	150	1.200x900x850	-
SBE-200 M	19085076	20,1	200	1.600x900x850	-

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:

  · Models SBGA-150; SBGA-210; SBEA-150; SBEA-210: They have a base (food-contact surface) made of AISI 304, 100/10. (optional: 12 mm compound)

  · Models SBGA-300; SBGA-400; SBEA-300; SBEA-400: They have a base (food-contact surface) made of AISI 316, 150/10. (optional: 12 mm compound).
- 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	-
SBGA-210	19085080	44,04	200	2.000x905x930	-
SBGAX-300	19085082	33,75	300	1.750x1.305x935	-
SBGAX-400	19085083	33,75	400	1.750x1.305x935	-
Direct electric heating					
SBEA-150	19085085	15,4	150	1.600x905x930	-
SBEA-210	19085087	20,4	200	2.000x905x930	-
SBEAX-300	19085088	28,75	300	1.750x1.305x935	-
SBEAX-400	19085089	28,75	400	1.750x1.305x935	-

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	-

(*) 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.

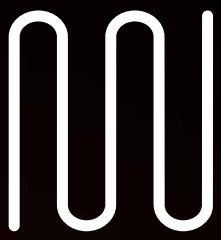
DIRECTLY HEATED ELECTRIC:

- 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	-
CAG-1223	19084249	39,1	1	223	1.250x1.000x925	-
CAG-2132	19084254	48,2	2	132+132	1.800x900x850	-
CAG-2223	19084255	78,2	2	223+223	2.500x1.000x925	-
Directly heated electric						
CAE-1132	19084250	13,7	1	132	900x900x850	-
CAE-1223	19084251	25,0	1	223	1.250x1.000x925	-
CAE-2132	19084256	27,4	2	132+132	1.800x900x850	-
CAE-2223	19084257	50,0	2	223+223	2.500x1.000x925	-
Indirectly heated steam						
CAIV-1132	19084252	0,1	1	132	900x900x850	-
CAIV-1223	19084253	0,1	1	223	1.250x1.000x925	-
CAIV-2132	19084258	0,2	2	132+132	1.800x900x850	-
CAIV-2223	19084260	0,2	2	223+223	2.500x1.000x925	-



OVENS

FAGOR
99°
00:10
START

Ovens

Compact ovens - iKORE Kompact **129**
Industrial combi ovens - iKORE **133**
— Advance **133**
— Concept **147**
Vacuum packers **161**
Set-ups **163**
— Stacking solutions **163**
— Cook&Chill solutions **164**
Other accessories **167**
— Cleaning, racks, trolleys, containers **167**

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

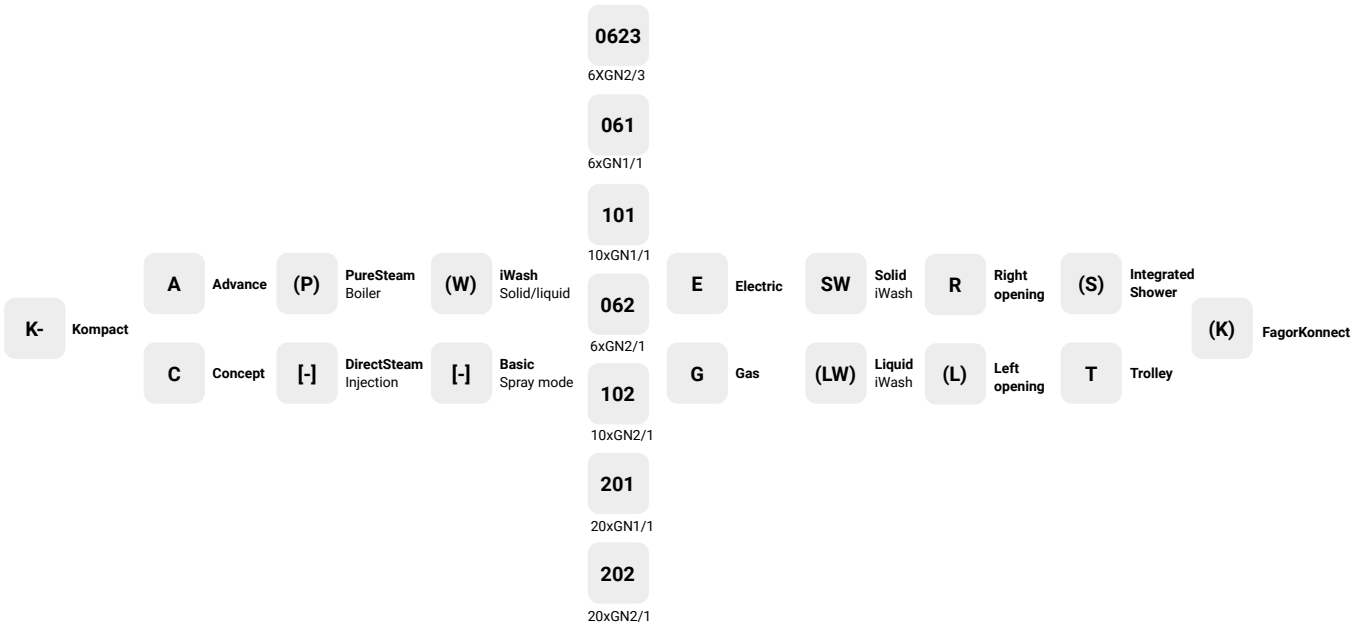
Climate control

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.	•	•	•	•
Hygiene				
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	•	•	•	•
FagorKonnect				
FagorKonnect	•	•	•	•
Ethernet / Wifi	•	•	•	•
USB port	•	•	•	•

CONCEPT

Symplicity, power and robustness.

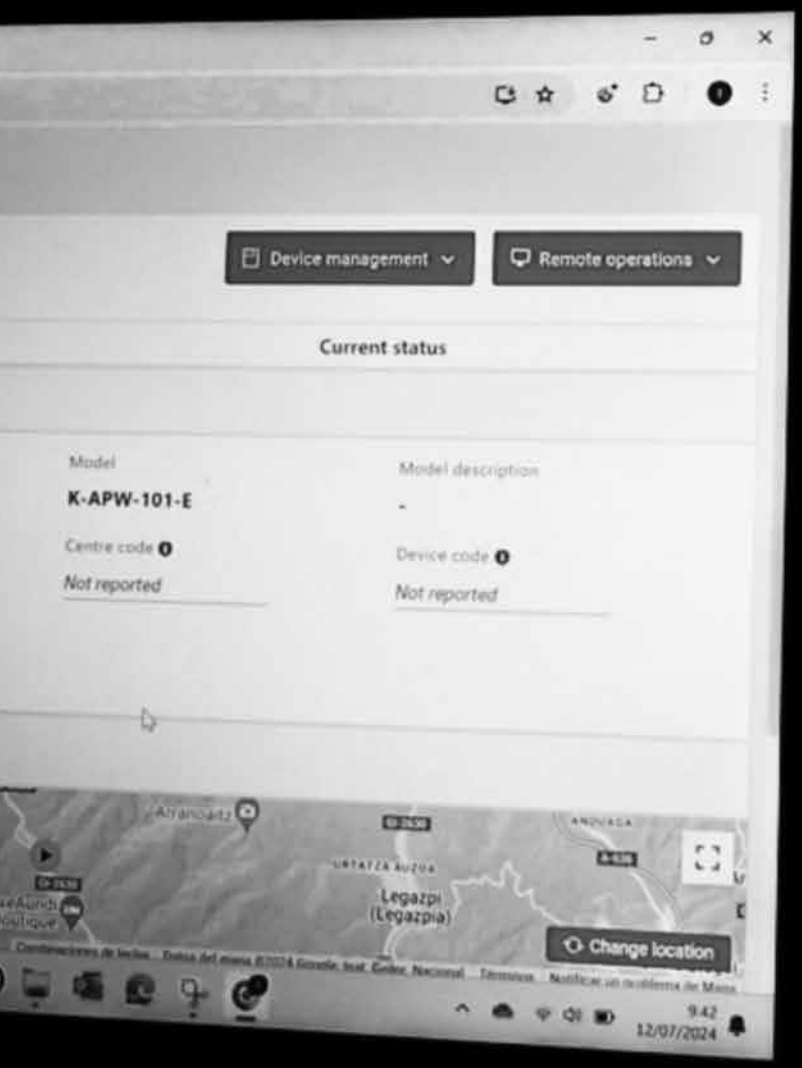
For the more conservative, faithful to the traditional gastronomic methods, but are looking for the maximum performance in a quick and easy way.

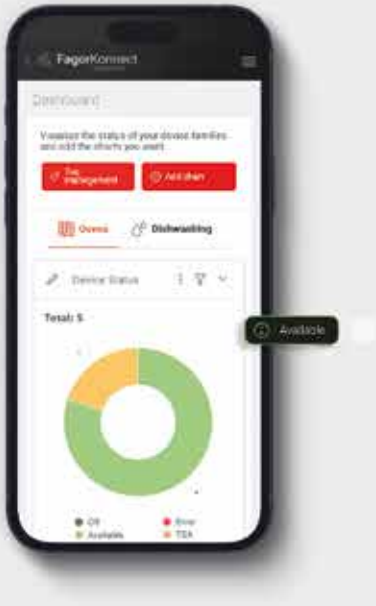
Features	CPW	CP	CW	C
PureSteam (boiler) 100% pure steam generator, with programmed descaling.	•	•	–	–
DirectSteam (Injection)	-	-	•	•
ClimaControl Management and regulation of the real humidity in the chamber with 10% accuracy.	•	•	•	•
EZ sensor Internal multipoint core temperature probe.	•	•	•	•
Monoprobe 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.	•	•	•	•
Additional Features Predefined cooking processes.	•	•	•	•
-	-	-	-	-
Control				
FagorDial 2.8" display with rotary push control and manual buttons with segment display.	•	•	•	•
-	-	-	-	-
Hygiene				
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	•	•	•	•
FagorKonnect				
-	–	–	–	–
-	–	–	–	–
USB port	•	•	•	•

• Standard
○ Optional
- Not available

Fagor
Konnect

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.

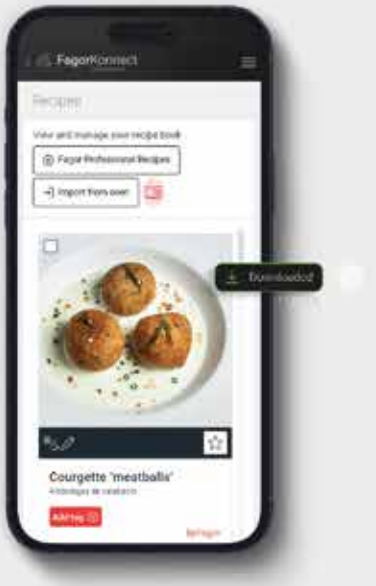
Detailed information displayed in in real time:

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

Fagor Konnect

FagorTouch 7"

General information

Version

FIELD	DATA	ELECTRIC (E)	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	-	-	-
	Spray mode	-	K-AP-061-E R K	19103864	-	-	-
DirectSteam injection	Solid iWash	-	K-AW-061-E SW R K	19103863	-	-	-
	Spray mode	-	K-A-061-E R K	19103862	-	-	-

Configurable options

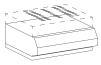
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-

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

* 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	-
	EXH-K CA	x	x	294	19103398	-
	FCA	Replacement for activated carbon filter of EXH-K CA			19107067	-
	Kit EXT-K	Extraction kit for EXH-K hoods			19103375	-

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

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

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

x Included

- Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE Kompact 101

PureSteam or DirectSteam

Fagor Konnect

General information

FIELD	DATA	Version: ELECTRIC (E)	Version: 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	12,4 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	-	-	-
	Spray mode	-	K-AP-101-E R K	19103868	-	-	-
DirectSteam injection	Solid iWash	-	K-AW-101-E SW R K	19103867	-	-	-
	Spray mode	-	K-A-101-E R K	19103866	-	-	-

Configurable options

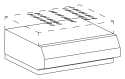
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-

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

* 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	-
	EXH-K CA	x	x	294	19103398	-
	FCA	Replacement for activated carbon filter of EXH-K CA			19107067	-
	Kit EXT-K	Extraction kit for EXH-K hoods			19103375	-

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

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

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

x Included

- Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 0623

PureSteam or DirectSteam

Fagor Konnect

FagorTouch 7"

General information

Version

FIELD	DATA	ELECTRIC (E)	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

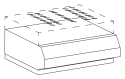
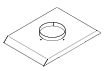
HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-0623-E R SW S K	19079298	-	-	-
		-	APW-0623-E R SW K	19106932	-	-	-
DirectSteam injection	Solid iWash	•	AW-0623-E R SW S K	19106933	-	-	-
		-	AW-0623-E R SW K	19079299	-	-	-

Configurable options

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

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

Accessories 0623

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

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

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

x Included

- Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 061

PureSteam or DirectSteam

Fagor Konnect

FagorTouch **10.1"**

General information

Version

FIELD	DATA	ELECTRIC (E)	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	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-061-(E/G) R SW S K	19078616	-	19088205 ⚠	-
		-	APW-061-(E/G) R SW K	19106934	-	19106935 ⚠	-
DirectSteam injection	Solid iWash	•	AW-061-(E/G) R SW S K	19103818	-	19106936	-
		-	AW-061-(E/G) R SW K	19078613	-	19088204	-

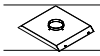
Configurable options

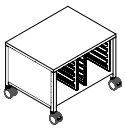
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 5 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations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

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

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

Accessories 061

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

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

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

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

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

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

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

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

Fagor Konnect

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	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-101-(E/G) R SW S K	19078668	-	19088215 ⚠	-
		-	APW-101-(E/G) R SW K	19107006	-	19107007 ⚠	-
DirectSteam injection	Solid iWash	•	AW-101-(E/G) R SW S K	19103817	-	19107008	-
		-	AW-101-(E/G) R SW K	19078671	-	19088214	-

Configurable options

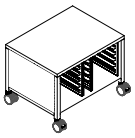
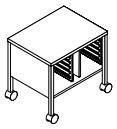
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 8 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations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

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

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

Accessories 101

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

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

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

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

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

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

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

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

Fagor Konnect

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)	No version available
	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	-	-	-
		-	APW-062-E R SW	19107009	-	-	-
DirectSteam injection	Solid iWash	•	AW-062-E R SW S	19107040	-	-	-
		-	AW-062-E R SW	19088209	-	-	-

Configurable options

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

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

Accessories 062

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

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

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

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

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

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

x Included - Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 102

PureSteam or DirectSteam

Fagor Konnect

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	-	19088221	-
		-	APW-102-(E/G) R SW K	19107041	-	19107042	-
DirectSteam injection	Solid iWash	•	AW-102-(E/G) R SW S K	19107043	-	19107045	-
		-	AW-102-(E/G) R SW K	19079784	-	19088220	-

Configurable options

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

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

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

Accessories 102

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

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

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

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

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

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

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

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

x Included - Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 201

PureSteam or DirectSteam

Fagor Konnect

FagorTouch **10.1"**

General information

Version

FIELD	DATA	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	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-201-(E/G) R SW S T K	19079328	-	19088272	-
		-	APW-201-(E/G) R SW T K	19107046	-	19107049	-
DirectSteam injection	Solid iWash	•	AW-201-(E/G) R SW S T K	19107048	-	19107060	-
		-	AW-201-(E/G) R SW T K	19079330	-	19091667	-

Configurable options

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

* Consult for other trolley configurations (T)

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

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

Accessories 201

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

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

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

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

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

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

KIT DC	MODEL	DESCRIPTION	CODE	€
	KIT DC	Double-lock anchoring kit for two-step foot operated opening.	19114638	-

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

x Included - Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 202

PureSteam or DirectSteam

Fagor Konnect

FagorTouch **10.1"**

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	1.165mm	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 boiler	Solid iWash	•	APW-202-(E/G) R SW S T K	19078839	-	19088278	-
		-	APW-202-(E/G) R SW T K	19107061	-	19107062	-
DirectSteam injection	Solid iWash	•	AW-202-(E/G) R SW S T K	19107063	-	19107064	-
		-	AW-202-(E/G) R SW T K	19078837	-	19091670	-

Configurable options

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

* Consult for other trolley configurations (T)

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

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

Accessories 202

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

TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-202	20 GN2/1 (63mm)	19011550	-
	CEB-202-69	18 GN2/1 (69mm)	19103884	-
	CEB-202-80	16 GN2/1 (80mm)	19107481	-
	CEB-202-85	15 GN2/1 (85mm)	19107588	-
	CBK-32	Trolley for 32 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107620	-
	CBK-30	Trolley for 30 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107669	-
	CEP-202- 90	90 plates Ø31 (75mm)	19081933	-
	CEP-202	100 plates Ø31 (75mm)	19011552	-

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

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

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

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

KIT DC	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double-lock anchoring kit for two-step foot operated opening.	19114638	-

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

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)	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

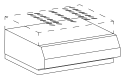
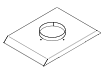
HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	CPW-0623-E R SW S	19073931	-	-	-
		-	CPW-0623-E R SW	19107065	-	-	-
	Spray mode	•	CP-0623-E R S	19096907	-	-	-
		-	CP-0623-E R	19098462	-	-	-
DirectSteam injection	Solid iWash	•	CW-0623-E R SW S	19107169	-	-	-
		-	CW-0623-E R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

Configurable options

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

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

Accessories 0623

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

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

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

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	€	CODE	€
PureSteam boiler	Solid iWash	•	CPW-061-(E/G) R SW S	19073648	-	19088202 ⚠	-
		-	CPW-061-(E/G) R SW	19107352	-	19107353 ⚠	-
	Spray mode	•	CP-061-(E/G) R S	19096875		19096877 ⚠	
		-	CP-061-(E/G) R	19098464		19107350 ⚠	
DirectSteam injection	Solid iWash	•	CW-061-(E/G) R SW S	19107357	-	19107356	-
		-	CW-061-(E/G) R SW	19076322	-	19088201	-
	Spray mode	•	C-061-(E/G) R S	19107354		19107355	
		-	C-061-(E/G) R	19074625		19088200	

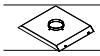
Configurable options

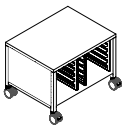
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 5 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations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

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

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

Accessories 061

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

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

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

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

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

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

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

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

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	-	19088212 ⚠	-
		-	CPW-101-(E/G) R SW	19107359	-	19107360 ⚠	-
	Spray mode	•	CP-101-(E/G) R S	19096891	-	19096893 ⚠	-
		-	CP-101-(E/G) R	19098465	-	19107358 ⚠	-
DirectSteam injection	Solid iWash	•	CW-101-(E/G) R SW S	19107363	-	19107364	-
		-	CW-101-(E/G) R SW	19073625	-	19088211	-
	Spray mode	•	C-101-(E/G) R S	19107361	-	19107362	-
		-	C-101-(E/G) R	19078439	-	19088210	-

Configurable options

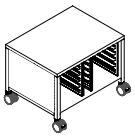
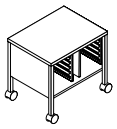
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 8 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations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

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

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

Accessories 101

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

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

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

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

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

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

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

x Included - Not included

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

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 062

PureSteam or DirectSteam

FagorDial
2.8"

General information

FIELD	DATA	Version: ELECTRIC (E)	Version: NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN2/1	No version available
	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	-	-	-
		-	CPW-062-E R SW	19107366	-	-	-
	Spray mode	•	CP-062-E R S	19096879	-	-	-
		-	CP-062-E R	19107365	-	-	-
DirectSteam injection	Solid iWash	•	CW-062-E R SW S	19107368	-	-	-
		-	CW-062-E R SW	19088207	-	-	-
	Spray mode	•	C-062-E R S	19107367	-	-	-
		-	C-062-E R	19088206	-	-	-

Configurable options

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

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

Accessories 062

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

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

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

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

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

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

x Included - Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 102

PureSteam o DirectSteam

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	-	19088218	-
		-	CPW-102-(E/G) R SW	19107371	-	19107372	-
	Spray mode	•	CP-102-(E/G) R S	19096895	-	19096897	-
		-	CP-102-(E/G) R	19107369	-	19107370	-
DirectSteam injection	Solid iWash	•	CW-102-(E/G) R SW S	19107455	-	19107456	-
		-	CW-102-(E/G) R SW	19079564	-	19088217	-
	Spray mode	•	C-102-(E/G) R S	19107348	-	19107349	-
		-	C-102-(E/G) R	19079594	-	19088216	-

Configurable options

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

VOLTAGE OPTIONS	CÓD. CONFIG.	€
230V 3~ 50/60Hz	0102-0031	-
Marine 440V 3~ 50/60Hz	0102-0033	-
230V 1N 60Hz	0102-0037	-
230V 2~ 50Hz	0102-0038	-
230V 2~ 60Hz	0102-0039	-

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

Accessories 102

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

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

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

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

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

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

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

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

x Included - Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 201

PureSteam or DirectSteam

General information

FIELD	DATA	Version: ELECTRIC (E)	Version: 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	-	19088259	-
		-	CPW-201-(E/G) R SW T	19107458	-	19107459	-
	Spray mode	•	CP-201-(E/G) R S T	19096899	-	19096901	-
		-	CP-201-(E/G) R T	19098466	-	19107457	-
DirectSteam injection	Solid iWash	•	CW-201-(E/G) R SW S T	19107462	-	19107463	-
		-	CW-201-(E/G) R SW T	19079085	-	19091665	-
	Spray mode	•	C-201-(E/G) R S T	19107460	-	19107461	-
		-	C-201-(E/G) R T	19079327	-	19088257	-

Configurable options

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

* Consult for other trolley configurations (T)

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

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

Accessories 201

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

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

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

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

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

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

KIT DC	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double-lock anchoring kit for two-step foot operated opening.	19114638	-

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

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	-	19088276	-
		-	CPW-202-(E/G) R SW T	19107465	-	19107466	-
	Spray mode	•	CP-202-(E/G) R S T	19096903	-	19096905	-
		-	CP-202-(E/G) R T	19098472	-	19107464	-
DirectSteam injection	Solid iWash	•	CW-202-(E/G) R SW S T	19107469	-	19107480	-
		-	CW-202-(E/G) R SW T	19078517	-	19091669	-
	Spray mode	•	C-202-(E/G) R S T	19107467	-	19107468	-
		-	C-202-(E/G) R T	19078544	-	19088274	-

Configurable options

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

* Consult for other trolley configurations (T)

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

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

Accessories 202

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

TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-202	20 GN2/1 (63mm)	19011550	-
	CEB-202-69	18 GN2/1 (69mm)	19103884	-
	CEB-202-80	16 GN2/1 (80mm)	19107481	-
	CEB-202-85	15 GN2/1 (85mm)	19107588	-
	CBK-32	Trolley for 32 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107620	-
	CBK-30	Trolley for 30 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107669	-
	CEP-202- 90	90 plates Ø31 (75mm)	19081933	-
	CEP-202	100 plates Ø31 (75mm)	19011552	-

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

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

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

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

KIT DC	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double-lock anchoring kit for two-step foot operated opening.	19114638	-

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

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	19115426	310	8	332 x 335 x 170	600	395 x 490 x 374	-
	SVS-1-410/10	19115428	410	10	441 x 449 x 170	750	535 x 591 x 438	-
	SVS-1-410/20	19115429	410	20	441 x 449 x 170	1000	535 x 591 x 438	-
	SVS-1-410/20 G	19115430	410	20	441 x 449 x 170	1000	535 x 591 x 438	-
	SVS-2-410/20	19115431	410 + 410	20	441 x 449 x 170	1000	535 x 591 x 438	-
	SVS-2-410/20 G	19115432	410 + 410	20	441 x 449 x 170	1000	535 x 591 x 438	-

Floor-standing vacuum packing

"POSITION OF SEALING BAR"	MODEL	CODE	BAR LENGTH (mm)	PUMP CAPACITY (m3/h9)	CHAMBER (mm)	POWER (kW)	DIMENSIONES (mm)	€
	SVP-2-455/25 G	19115434	455 + 455	25	485 x 550 x 175	1200	600 x 710 x 1035	-
	SVP-2-620/63 G	19115436	620 + 620	63	650 x 535 x 200	1500	765 x 710 x 1.050	-
	SVP-2-950/100 G	19115438	950 + 950	100	980 x 585 x 230	2500	1.100 x 800 x 1.070	-

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	-
19076889	SVS-1-410/10 SVS-1-410/20	Trolley with 4 wheels 690x730x610h mm	-

Tilted flat shelves for packaging liquids

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

Suction tube for emptying into containers

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

SYV valve for core temperature probe

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

Stacking solutions

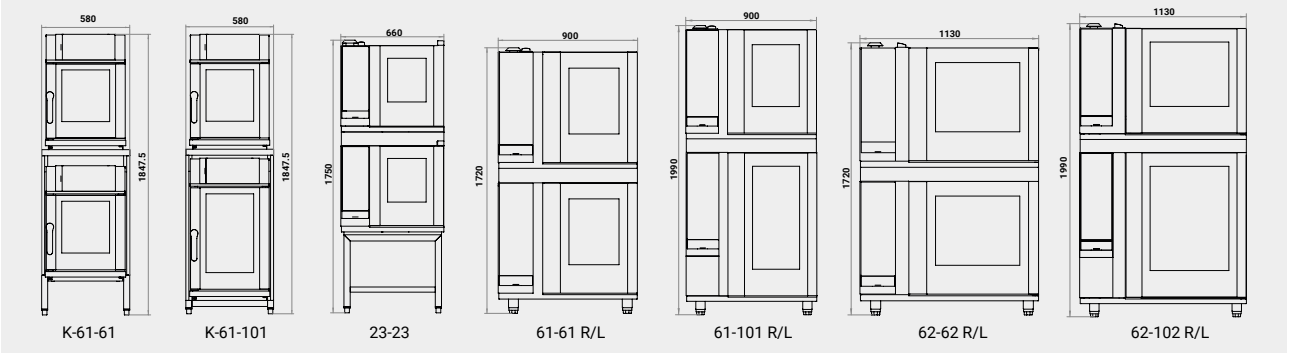
General characteristics

- 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.

Factory assembled
Delivery kit

MODEL		DESCRIPTION	CODE	€
K-61-61		Stacking kit for 2 iKORE Kompact 061 ovens.	19107453	-
		Stacking delivery kit for 2 iKORE Kompact 061 ovens.	19114363	-
K-61-101		Stacking kit for 1 iKORE Kompact 061 oven + 1 iKORE Kompact 101 oven	19108677	-
		Stacking delivery kit for 1 iKORE Kompact 061 oven + 1 iKORE Kompact 101 oven	19114364	-
23-23		Stacking kit for 2 iKORE 0623 ovens.	19059364	-
		Stacking delivery kit for 2 iKORE 0623 ovens.	19114359	-
61-61 R		Stacking kit for 2 ovens iKORE 061 right door	19087274	-
		Stacking delivery kit for 2 ovens iKORE 061 right door	19114354	-
61-61 L		Stacking delivery kit for 2 ovens iKORE 061 left door	19087275	-
		Stacking delivery kit for 1 oven iKORE 061 + 1 oven iKORE 101 right door	19114355	-
61-101 R		Stacking kit for 1 oven iKORE 061 + 1 oven iKORE 101 right door	19087272	-
		Stacking delivery kit for 1 oven iKORE 061 + 1 oven iKORE 101 right door	19114354	-
61-101 L		Stacking kit for 1 iKORE 061 oven + 1 oven iKORE 101 left door	19087273	-
		Stacking delivery kit for 1 iKORE 061 oven + 1 oven iKORE 101 left door	19114355	-
62-62 R		Stacking kit for 2 ovens iKORE 062 right door	19087551	-
		Stacking delivery kit for 2 ovens iKORE 062 right door	19114812	-
62-62 L		Stacking kit for 2 ovens iKORE 062 left door	19088030	-
		Stacking delivery kit for 2 ovens iKORE 062 left door	19114813	-
62-102 R		Stacking kit for 1 iKORE 062 oven + 1 oven iKORE 102 right door	19088031	-
		Stacking delivery kit for 1 iKORE 062 oven + 1 oven iKORE 102 right door	19114812	-
62-102 L		Stacking kit for 1 iKORE 062 oven + 1 oven iKORE 102 left door	19088032	-
		Stacking delivery kit for 1 iKORE 062 oven + 1 oven iKORE 102 left door	19114813	-

* Only available for electric ovens



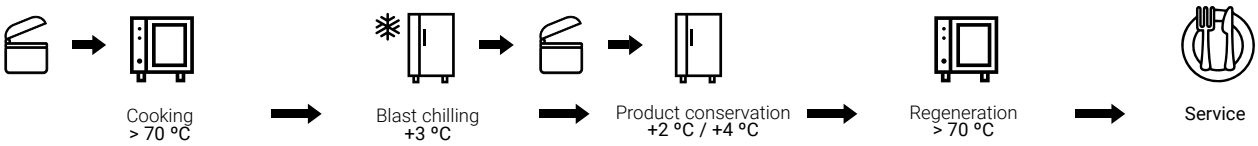
SET-UPS

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.

Factory assembled
Delivery kit



MODEL		DESCRIPTION	CODE	€
KIT C&C-0623		Cook&Chill assembly kit for iKORE 0623 oven + ABCO 0623 blast chiller	19087772	-
		Cook&Chill delivery kit for iKORE 0623 oven + ABCO 0623 blast chiller	19114362	-
KIT C&C-061		Cook&Chill assembly kit for iKORE 061 oven + ABCO 061 blast chiller	19088139	-
		Cook&Chill delivery kit for iKORE 061 oven + ABCO 061 blast chiller	19114360	-
KIT C&C-061 G		Cook&Chill assembly kit for iKORE 061 gas oven with boiler + ABCO 061 blast chiller	19095521	-
		Cook&Chill delivery kit for iKORE 061 gas oven with boiler + ABCO 061 blast chiller	19114361	-

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 °C 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	-
Kit A		19106481	-
Kit C&C-0623		19087772	-
ABCO-06 2/3 HC	50HZ	19087540	-
	60Hz	19097559	-

C&C 0623 Solution

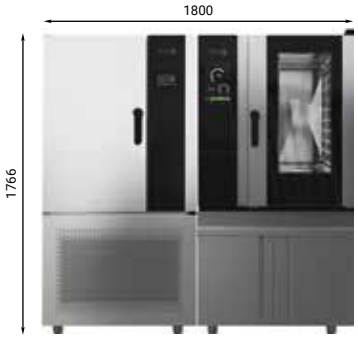
Cook & Chill 061
50-100 meals per day

Oven + Blast chiller

MODEL		CODE	€
APW-061-E R S SW K		19078616	-
Kit C&C-061		19088139	-
ABCO-061	50Hz	19105609	-
	60Hz	19111029	-

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	-
SH-11-65 BCP		19079211	-
ABCO-101 HC	50Hz	19105605	-
	60Hz	19111030	-

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	-
Kit Z-21		19087306	-
SH-21-65 BCP		19082394	-
ABCO-102	50Hz	19091443	-
	60Hz	19091444	-

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	-
RBP-201 50/60Hz	19089779	-

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	-
RBM-202 50/60Hz	19089790	-

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	-
	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	-
	Rinse aid tables 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	-
	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	-
	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	-
	Oven degreaser canisters for basic cleaning system ovens (without W), for manual application.			

CARE & MAINTENANCE

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 dHº, 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	-
	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	-
	C500	Replacement cartridge for filter kit C500	19111544	-
	C1100	Replacement cartridge for filter kit C1100	19111547	-

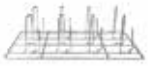
*The cartridge shall be replaced when the water consumption of the oven has reached the litre capacity of the filter, with a maximum replacement period of one year.

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	-
	X1100	Replacement cartridge for filter kit X1100	19111548	-

*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.

Gastronorm trays

	MODEL	CAPACITY	DIMENSIONS (WxL)	DEPTH (mm)	CODE	€
Grid - AISI-304 1mm (EN631)						
	GRID 2/3	-	GN-2/3 (325x354 mm)	-	19058664	-
	GRID 1/1	-	GN-1/1 (325x530 mm)	-	19115550	-
	GRID 2/1	-	GN-2/1 (650x530 mm)	-	19115551	-
Grills and grease trays						
	PO 1/1-8	8 chickens	GN-1/1 (325x530 mm)	-	19115521	-
	CO 1/1	Ribs	GN-1/1 (325x530 mm)	-	19115538	-
Grease collector						
	BRG 1/1	5l	GN-1/1 (325x530 mm)	-	19107594	-
	BRG 2/1	10l	GN-2/1 (650x530 mm)	-	19107615	-
Frying trays						
	FRI 2/3	-	GN-2/3 (325x354 mm)	40	19058655	-
	FRI 1/1	-	GN-1/1 (325x530 mm)	40	19115537	-
Flat trays						
	GN 2/3-20	1,70l	GN-2/3 (325x354 mm)	20	19058658	-
	GN 2/3-40	3,2l	GN-2/3 (325x354 mm)	40	19058659	-
	GN 1/1-20	2,50l	GN-1/1 (325x530 mm)	20	19115536	-
	GN 1/1-40	5,50l	GN-1/1 (325x530 mm)	40	19115553	-
	GN 1/1-65	9,50l	GN-1/1 (325x530 mm)	65	19115555	-
	GN 1/1-100	14,00l	GN-1/1 (325x530 mm)	100	19115556	-
	GN 2/1-20	3,00l	GN-2/1 (650x530 mm)	20	19115558	-
	GN 2/1-40	10,50l	GN-2/1 (650x530 mm)	40	19115559	
	GN 2/1-65	18,50l	GN-2/1 (650x530 mm)	65	19115560	-
	GN 2/1-100	28,00l	GN-2/1 (650x530 mm)	100	19115535	-
Perforated trays						
	GNP 2/3-20	1,7l	GN-2/3 (325x354 mm)	20	19058660	-
	GNP 2/3-40	3,2l	GN-2/3 (325x354 mm)	40	19058661	-
	GNP 1/1-40	5,5l	GN-1/1 (325x530 mm)	40	19001677	-
	GNP 1/1-65	9,5l	GN-1/1 (325x530 mm)	65	19048496	-
	GNP 1/1-100	14l	GN-1/1 (325x530 mm)	100	19001676	-
	GNP 2/1-40	10,5l	GN-2/1 (650x530 mm)	40	19001680	-
	GNP 2/1-65	18,5l	GN-2/1 (650x530 mm)	65	19001681	-
	GNP 2/1-100	28l	GN-2/1 (650x530 mm)	100	19001679	-

	MODEL	CAPACITY	DIMENSIONS (WxL)	DEPTH (mm)	CODE	€
Granite trays						
	TP 2/3-20	1,7l	GN-2/3 (325x354 mm)	20	19115522	-
	TP 2/3-40	3,2l	GN-2/3 (325x354 mm)	40	19115534	-
	TP 1/1-20	2,5l	GN-1/1 (325x530 mm)	20	19115541	-
	TP 1/1-40	5,5l	GN-1/1 (325x530 mm)	40	19115542	-
	TP 1/1-65	9,5l	GN-1/1 (325x530 mm)	65	19001980	-
	TP 2/1-20	3,5l	GN-2/1 (650x530 mm)	20	19001981	-
	TP 2/1-40	10,5l	GN-2/1 (650x530 mm)	40	19001982	-
	TP 2/1-65	18,50l	GN-2/1 (650x530 mm)	65	19001983	-
Pastry trays						
	BPA 2/3 Flat	-	GN-2/3 (325x354 mm)	-	19058657	-
	BPA 1/1 Flat	-	GN-1/1 (325x530 mm)	-	19115540	-
	BPP 2/3 Perforated	-	GN-2/3 (325x354 mm)	-	19058656	-
	BPP 1/1 Perforated	-	GN-1/1 (325x530 mm)	-	19115539	-
	BB 1/1 Baguettes	4 cavities	GN-1/1 (325x530 mm)	-	19107820	-
	BB 60/40 Baguettes	5 cavities	BAKE 60/40 (600x400)	-	19107822	-
	BP 60/40 Perforated	-	BAKE 60/40 (600x400)	-	19111321	-
	BP 60/40 Flat	-	BAKE 60/40 (600x400)	-	19111322	-
Mould trays						
	MT 2/3 6	6 cavities	GN-2/3 (325x354 mm)	10 Ø x 15H	19107800	-
	MT 1/1 11	11 cavities	GN-1/1 (325x530 mm)	10 Ø x 15H	19107811	-
Griddle grids to roast or mark						
	MG 2/3	-	GN-2/3 (325x354 mm)	-	19058654	-
	MG 1/1	-	GN-1/1 (325X530 mm)	-	19115522	-
	GRILL 1/1	-	GN-1/1 (325x530 mm)	(Perforated)	19115534	-
	FG 2/3	-	GN-2/3 (325x354 mm)	-	19115541	-
	FG 1/1	-	GN-1/1 (325X530 mm)	-	19115542	-

Cooking accessories

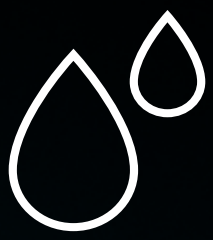
Smoker

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

Additional external probe

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

***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 Warewashing.

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.

18:10
START
FAGOR

Small and medium productions

Introduction **179**
Glasswashers **183**
— Concept + ... **183**
— Concept **185**
Front loading dishwashers **187**
— Advance **187**
— Concept + ... **189**
— Concept **191**
Hood type dishwashers **195**
— Advance **195**
— Concept + ... **197**
— Concept **199**
Sanitary dishwashers **201**
— Front loading dishwashers **201**
— Hood type dishwashers **203**
Accessories **205**
— Accessories **205**
— Water treatment **207**

		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**

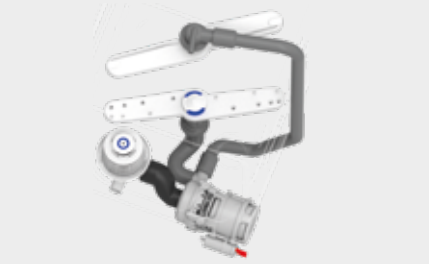
Concept +
Membrane keypad with 5 buttons.

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.



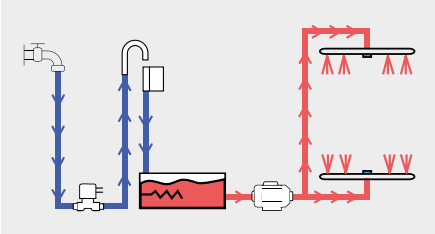
Duo-KLIP wash/rinse arms

- 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

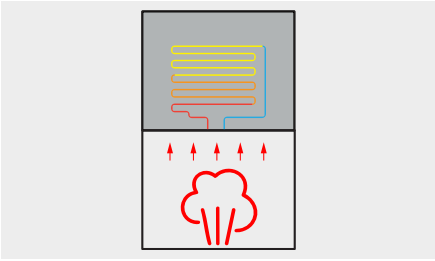
Rinse pump and thermostop

- 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.



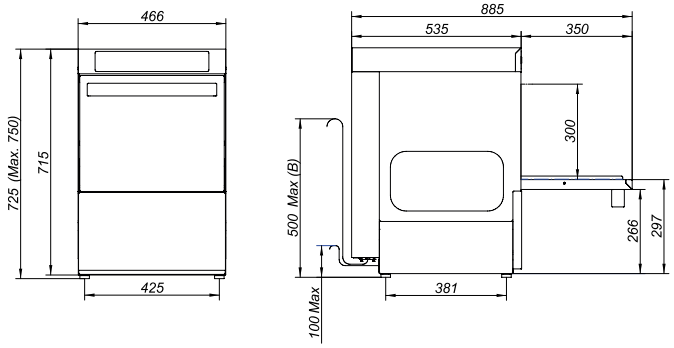
Smart softener (S)

- 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)

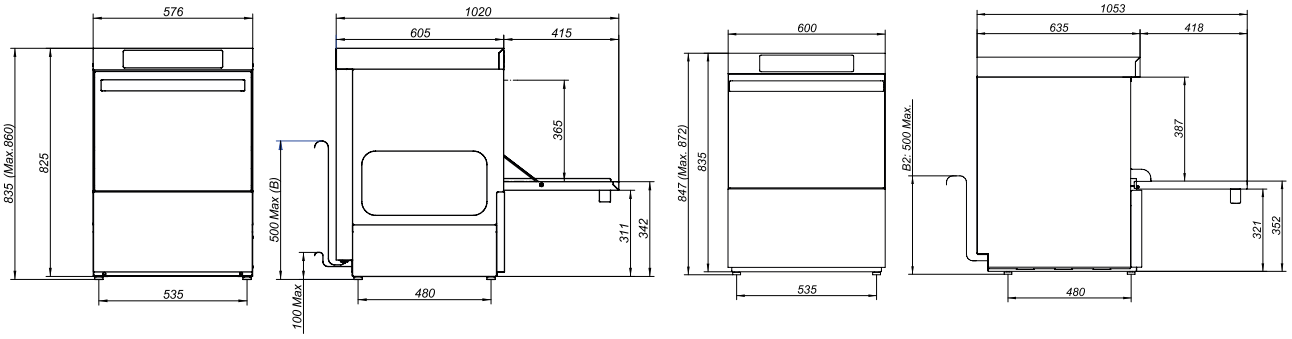
WGC-400/ WGP-400/ WGP-401



Front loading dishwashers (U)

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

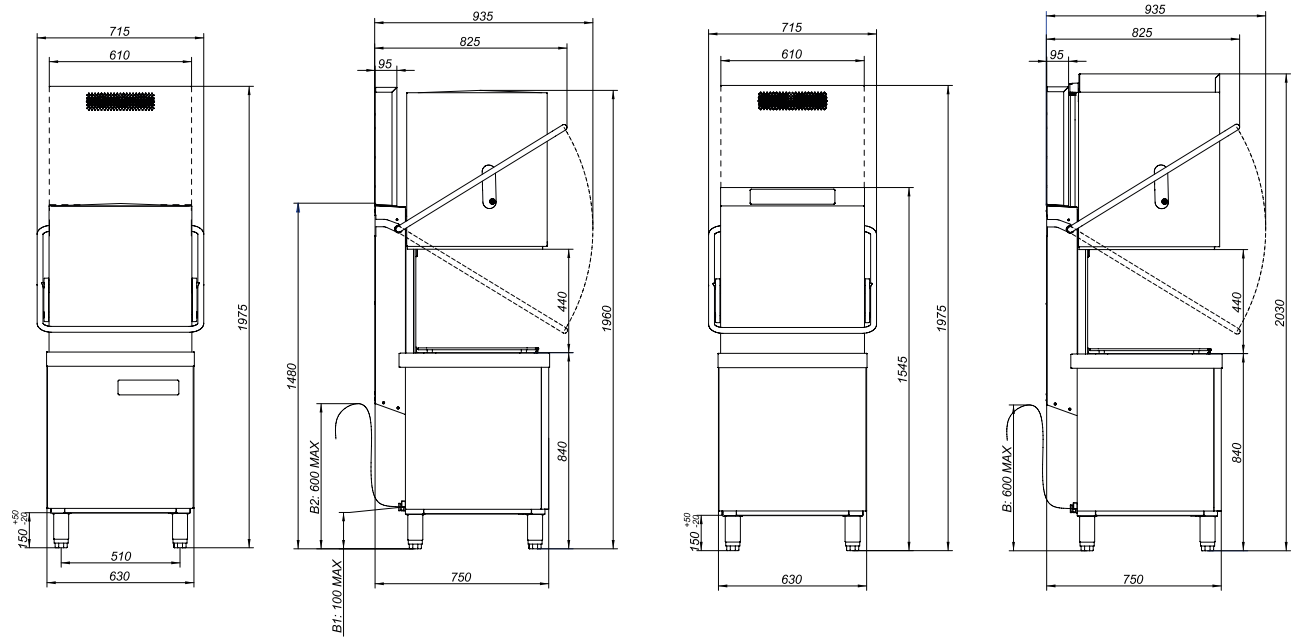
WUA-503



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.		°C	60
Supply water temperature max. S models		°C	25
Level of protection against water		IPX	3

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE) (3)	DURATION (S)	WASH TEMPERATURE (°C)	RINSE TEMPERATURE (°C)
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)
WGP-400	19109781	-	19110573	-					
WGP-400 B	19110484	-	19110574	-				x	
WGP-400 D	19110485	-	19110575	-					x
WGP-400 B D	19110486	-	19110576	-				x	x
WGP-400 C	19110487	-	19110577	-			x		
WGP-400 C B	19110488	-	19110578	-			x	x	
WGP-400 C D	19110489	-	19110579	-			x		x
WGP-400 C B D	19110490	-	19110580	-			x	x	x
WGP-400 S	19110491	-	19110581	-		x			
WGP-400 S B	19110492	-	19110582	-		x		x	
WGP-400 S D	19110493	-	19110583	-		x			x
WGP-400 S B D	19110494	-	19110584	-		x		x	x
WGP-401	19108942	-	19110586	-	x				
WGP-401 B	19110495	-	19110588	-	x			x	
WGP-401 D	19110496	-	19110589	-	x				x
WGP-401 B D	19110497	-	19110590	-	x			x	x
WGP-401 S	19108391	-	19110591	-	x	x			
WGP-401 S B	19110498	-	19110592	-	x	x		x	
WGP-401 S D	19110499	-	19110593	-	x	x			x
WGP-401 S B D	19110500	-	19110594	-	x	x		x	x

Options

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

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	90	60	65
P2	Intensive	2	120	60	65

Codes and prices

MODEL	CODE 50HZ	€	CODE 60HZ	€	LED DISPLAYS (T)	COLD RINSE (C)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
WGC-400	19106152	-	19110595	-				
WGC-400 B	19108044	-	19110596	-			x	
WGC-400 D	19109535	-	19110597	-				x
WGC-400 B D	19110501	-	19110598	-			x	x
WGC-400 C	19110504	-	19110603	-		x		
WGC-400 C B	19110505	-	19110604	-		x	x	
WGC-400 C D	19110506	-	19110605	-		x		x
WGC-400 C B D	19110507	-	19110606	-		x	x	x
WGC-400 T	19109534	-	19110599	-	x			
WGC-400 T B	19107969	-	19110600	-	x		x	
WGC-400 T D	19110502	-	19110601	-	x			x
WGC-400 T B D	19110503	-	19110602	-	x		x	x
WGC-400 T C	19110508	-	19110607	-	x	x		
WGC-400 T C B	19110509	-	19110608	-	x	x	x	
WGC-400 T C D	19110510	-	19110609	-	x	x		x
WGC-400 T C B D	19104296	-	19110610	-	x	x	x	x

Options

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

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	14
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. 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	60	60	85
	Standard	2,6	90	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	-	19110611	-	x		x	
WUA-503 D	19106122	-	19110612	-	x		x	x
WUA-503 S	19110512	-	19110613	-	x	x	x	
WUA-503 S D	19105092	-	19110614	-	x	x	x	x

Options

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

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19115284	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
Supply water temperature max. S models	ºC	25
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	60	60	85
	Standard	2,6	90	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)
WUP-502	19107921	-	19110615	-					
WUP-502 B	19106121	-	19110616	-				x	
WUP-502 D	19109548	-	19110617	-					x
WUP-502 B D	19110513	-	19110618	-				x	x
WUP-502 C	19110514	-	19110619	-			x		
WUP-502 C B	19110515	-	19110620	-			x	x	
WUP-502 C D	19110516	-	19110621	-			x		x
WUP-502 C B D	19110517	-	19110622	-			x	x	x
WUP-502 S	19109549	-	19110623	-		x			
WUP-502 S B	19110518	-	19110624	-		x		x	
WUP-502 S D	19110519	-	19110625	-		x			x
WUP-502 S B D	19110520	-	19110626	-		x		x	x
WUP-503	19105005	-	19110627	-	x				
WUP-503 B	19107903	-	19110628	-	x			x	
WUP-503 D	19109550	-	19110629	-	x				x
WUP-503 B D	19104293	-	19110630	-	x			x	x
WUP-503 S	19109551	-	19110631	-	x	x			
WUP-503 S B	19107906	-	19110632	-	x	x		x	
WUP-503 S D	19110521	-	19110633	-	x	x			x
WUP-503 S B D	19105450	-	19110634	-	x	x		x	x

Options

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

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19115284	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	60	60	85
P2	Standard	2,2	90	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)
WUC-502	19105105	-	19110635	-			
WUC-502 B	19109544	-	19110636	-		x	
WUC-502 D	19109546	-	19110637	-			x
WUC-502 B D	19110522	-	19110638	-		x	x
WUC-502 T	19109545	-	19110639	-	x		
WUC-502 T B	19108785	-	19110640	-	x	x	
WUC-502 T D	19110523	-	19110641	-	x		x
WUC-502 T B D	19110524	-	19110642	-	x	x	x

Options

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

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19115284	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.

CONCEPT

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	30
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	90	60	85
P2	Intensive	2,2	120	60	85

Codes and prices

MODEL	CODE 50HZ	€	CODE 60HZ	€	LED DISPLAYS (T)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
WUC-500	19104935	-	19110643	-			
WUC-500 B	19109540	-	19110644	-		x	
WUC-500 D	19109541	-	19110645	-			x
WUC-500 B D	19110525	-	19110646	-		x	x
WUC-500 T	19105590	-	19110647	-	x		
WUC-500 T B	19110526	-	19110648	-	x	x	
WUC-500 T D	19110527	-	19110649	-	x		x
WUC-500 T B D	19110528	-	19110650	-	x	x	x

Options

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

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19115284	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) 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.

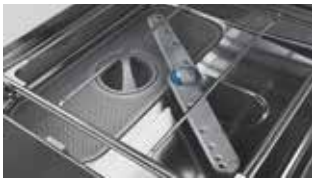
ADVANCE

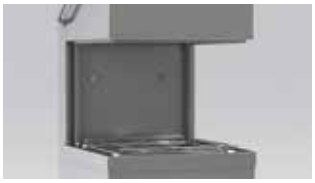
Hood type dishwashers 500x500

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	-	19110651	-	x			x	
WHA-503 D	19108744	-	19110652	-	x			x	x
WHA-503 RC	19109461	-	19110653	-	x	x		x	
WHA-503 RC D	19110529	-	19110654	-	x	x		x	x
WHA-503 S	19109460	-	19110655	-	x		x	x	
WHA-503 S D	19105482	-	19110656	-	x		x	x	x
WHA-503 S RC	19107905	-	19110657	-	x	x	x	x	
WHA-503 S RC D	19110530	-	19110658	-	x	x	x	x	x

Options

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

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19115284	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 and S 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)
WHP-502	19104995	-	19110659	-					
WHP-502 B	19105442	-	19110660	-				x	
WHP-502 D	19109453	-	19110661	-					x
WHP-502 B D	19110531	-	19110662	-				x	x
WHP-502 RC	19109455	-	19110663	-		x			
WHP-502 RC B	19110532	-	19110664	-		x		x	
WHP-502 RC D	19110533	-	19110665	-		x			x
WHP-502 RC B D	19110534	-	19110666	-		x		x	x
WHP-502 S B	19109454	-	19110668	-			x	x	
WHP-502 S B D	19110537	-	19110670	-			x	x	x
WHP-502 S RC B	19110539	-	19110672	-		x	x	x	
WHP-502 S RC B D	19110541	-	19110674	-		x	x	x	x
WHP-503	19104996	-	19110675	-	x				
WHP-503 B	19108550	-	19110676	-	x			x	
WHP-503 D	19109456	-	19110677	-	x				x
WHP-503 B D	19110542	-	19110678	-	x			x	x
WHP-503 RC	19109459	-	19110679	-	x	x			
WHP-503 RC B	19110543	-	19110680	-	x	x		x	
WHP-503 RC D	19110544	-	19110681	-	x	x			x
WHP-503 RC B D	19110545	-	19110682	-	x	x		x	x
WHP-503 S B	19109457	-	19110684	-	x		x	x	
WHP-503 S B D	19110548	-	19110686	-	x		x	x	x
WHP-503 S RC B	19110550	-	19110688	-	x	x	x	x	
WHP-503 S RC B D	19110552	-	19110690	-	x	x	x	x	x

Options

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

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19115284	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	60	60	85
P2	Standard	2,2	90	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)
WHC-502	19103824	-	19110691	-				
WHC-502 B	19109394	-	19110692	-			x	
WHC-502 D	19109401	-	19110693	-				x
WHC-502 B D	19110553	-	19110694	-			x	x
WHC-502 T	19105440	-	19110695	-		x		
WHC-502 T B	19110554	-	19110696	-		x	x	
WHC-502 T D	19110555	-	19110697	-		x		x
WHC-502 T B D	19110556	-	19110698	-		x	x	x
WHC-502 T RC	19109445	-	19110699	-	x	x		
WHC-502 T RC B	19110557	-	19110700	-	x	x	x	
WHC-502 T RC D	19110558	-	19110701	-	x	x		x
WHC-502 T RC B D	19110559	-	19110702	-	x	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Stainless steel wash and rinse arms	X	-
Stainless steel surface filter	SF	-
Double-skin	P	-
Glass rod basket 19107616 (5)	R	-
Australian model (6)	AU	-

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19115284	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.

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	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	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	-	19110703	-	x		
WUP-503 SN B	19110560	-	19110704	-	x	x	
WUP-503 SN D	19110561	-	19110705	-	x		x
WUP-503 SN B D	19110562	-	19110706	-	x	x	x

Options

DESCRIPTION	ABBREVIATION	€
Glass rod basket 19107616 (3)	R	-
Connectivity	K	-
Sensorisation	Z	-
Australian model (4)	AU	-

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19115284	pc	1

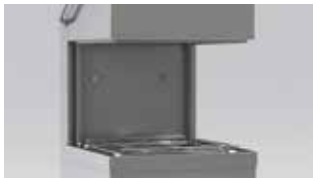
(1) Cold water supply at 15°C.
(2) Adjustable height (+25/+0 mm).
(3) This option excludes the standard accessories.
(4) Includes Watermark approval.

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	-	19110707	-	x			
WHP-503 SN B	19110564	-	19110708	-	x		x	
WHP-503 SN D	19110565	-	19110709	-	x			x
WHP-503 SN B D	19110566	-	19110710	-	x		x	x
WHP-503 SN RC	19108549	-	19110711	-	x	x		
WHP-503 SN RC B	19110567	-	19110712	-	x	x	x	
WHP-503 SN RC D	19110568	-	19110713	-	x	x		x
WHP-503 SN RC B D	19110569	-	19110714	-	x	x	x	x

Options

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

Standard accessories

	Glass basket 19000484	pc	1
	Plates basket 19000487	pc	1
	Cutlery insert 19115284	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	-	-
	WAB-GU	19110572	Glasswashers and front loading dishwashers	Drain pump kit 50/60 Hz	0,04	-
	WAB-H	19110082	Hood type dishwashers	Drain pump kit 50/60 Hz	0,1	-

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)	-

Connectivity Kit

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

Stands

	MODEL	CODE	APPLIES TO	DESCRIPTION	DIMENSIONS	€
	WAGB-S	19114017	Glasswasher		445x472x120	-
	WAGB-XL	19114025	Glasswasher	Capacity for 2 baskets 400x400	465x470x505	-
	WAUB-XL	19105219	Front loading dishwasher	Capacity for 2 baskets 500x500	580x565x400	-

Sinks

See the static preparation section

Tables for hood-type dishwashers

- Worktop made of stainless steel with satin finish.
- Welded tank of:
  - · WHTWB: 450 x 450 x 250 mm.
  - · WHTWBB: 450 x 600 x 300 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.
- Possibility to install a front-loading dishwasher under tables without a tank and with a rear upstand (WHTW- models), replacing the shelf with a support bar supplied as standard.
- 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	€
700x625x850	WHTC-70	19104311	-
1.200x625x850	WHTC-120	19105486	-

Tables without bowl and with splashback

	RIGHT			LEFT		
DIMENSIONS	MODEL	CODE	€	MODEL	CODE	€
700x750x850	WHTW-70 R	19104313	-	WHTW-70 L	19104312	-
1.200x750x850	WHTW-120 R	19104315	-	WHTW-120 L	19104314	-

Tables with bowl and spashback

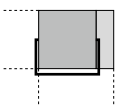
	BOWL DIMENSION (mm)	RIGHT			LEFT		
DIMENSIONS (mm)		MODEL	CODE	€	MODEL	CODE	€
700x750x850	450x450x250	WHTWB-70 R	19104319	-	WHTWB-70 L	19104318	-
1.200x750x850	450x450x250	WHTWB-120 R	19104321	-	WHTWB-120 L	19104320	-
1500x750x850	450x600x300	WHTWBB-150 R	19115147	-	WHTWBB-150 L	19115144	-

Tables with bowl, sorting hole and spashback

	BOWL DIMENSION (MM)	RIGHT			LEFT		
DIMENSIONS (mm)		MODEL	CODE	€	MODEL	CODE	€
1.200x750x850	450x450x250	WHTWBS-120 R	19104323	-	WHTWBS-120 L	19104322	-
1.500x750x850	450x450x250	WHTWBS-150 R	19104325	-	WHTWBS-150 L	19104324	-

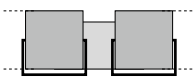
Side closure

WHSC-R



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

Union element for hood dishwashers



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

Faucets

See the static preparation section.

Water treatment

Why is water quality important?

Water plays a key role in all dishwashing processes. Poor water quality can cause limescale deposits, stains on glasses and damage to internal components.

Proper water treatment ensures optimal washing results, longer equipment life and lower detergent consumption.

Water treatment methods

DESCALING

Hard water contains minerals such as calcium and magnesium that form limescale deposits on heating elements and inside the machine.

A descaler removes these minerals through an ion exchange process, replacing them with sodium ions.

Main advantages:

- Prevents limescale build-up inside the dishwasher.
- Reduces maintenance costs.
- Improves the washing results for dishes and cutlery.
- Extends the service life of the machine.

Recommended for: areas with medium-high water hardness (above 10 ºfH).

REVERSE OSMOSIS

Even softened water can contain dissolved salts and minerals that can leave marks on glasses or stainless steel surfaces.

A reverse osmosis (RO) system uses a semi-permeable membrane to remove up to 98% of dissolved solids, providing pure, demineralised water.

Main advantages:

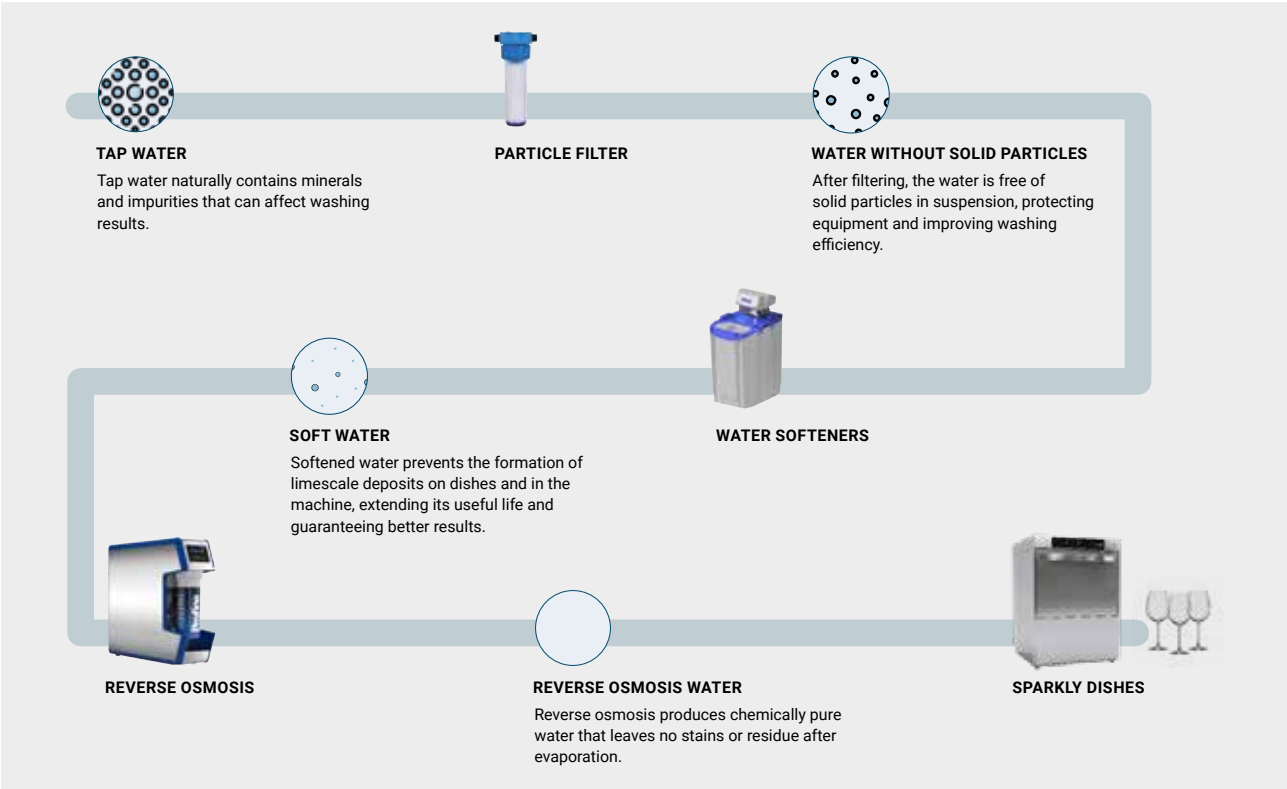
- Perfectly clear glasses and shiny covers, without the need for manual polishing.
- Reduces the use of chemicals and drying time.
- Provides consistent, top-quality washing results.

Recommended for: when top-quality results are required for glassware. Ideal for high-end restaurants, hotels and bars.

COMBINED SYSTEMS
(water softening + reverse osmosis)

In many professional installations, a water softener + reverse osmosis configuration offers the best balance between protection and performance. The water softener pre-treats the incoming water, ensuring longer life and greater efficiency of the reverse osmosis membranes.

Recommended for: areas with high water hardness (above 35 ºfH).



PARTICLE FILTER

	MODEL	CODE	DESCRIPTION	DIMENSIONS (MM)	€
	WWFS-9	19115356	9" particle filter - ¾" thread	200x145x340	-

MANUAL WATER SOFTENERS

- Quick and easy installation
- Regeneration according to usage and water hardness.

	MODEL	CODE	DESCRIPTION	DIMENSIONS (MM)	€
	WWSM-12	19112841	SOFTENER 12L	Ø 190x500	-
	WWSM-16	19112842	SOFTENER 16L	Ø 190x600	-

AUTOMATIC WATER SOFTENERS

- Designed to be easy to use with intuitive programming.
- Quick installation and minimal maintenance.
- Automatic regeneration system that constantly keeps water hardness under control without the need for manual intervention. Regeneration programming in volumetric or chronometric mode.
- Salt alarm that helps the user monitor the presence of salt in the brine. When the salt in the brine runs out, an acoustic and visual signal is activated.

MODEL	VOLTAGE AND FREQUENCY	CODE	DIMENSIONS (MM)	POWER (W)	€
WWSAV-12	100-240V 1N 50/60HZ	19115354	285x405x595	4	-

REVERSE OSMOSIS

- Compact reverse osmosis device made of stainless steel.
- Designed to work exclusively with drinking water. For water hardness above 10ºfH, it is recommended to install an external water softener before the reverse osmosis unit.
- Can be installed vertically or horizontally.
- Integrated handle for easy transport.
- High-brightness tilted display for better visibility.
- Alarms for filter changes, low water inlet pressure, etc.
- Only suitable for dishwashers with a rinse pump: WGP-401, WUA-503, WUP-503, WHA-503, WHP-503. Not suitable for machines with an integrated water softener or energy recovery system.

MODEL	VOLTAGE AND FREQUENCY	CODE	DIMENSIONS (MM)	SERVICE FLOW RATE AT 15ºC (L/H)	IPX	POWER (W)	€
WWRO-120	*220-240V 1N 50/60Hz*	19115357	148X522X452	120	4	180	-

	MODEL	CODE	DESCRIPTION	€
	WWROPF-120	19115359	Pack (6 units) carbon pre-filter	-

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

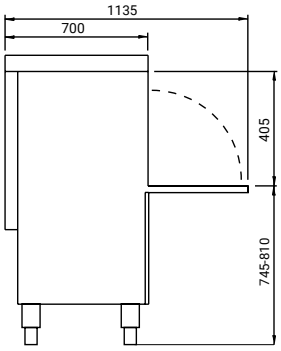
PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L / CYCLE)					DURATION (S)	WASH TEMPERATURE (°C)	RINSE TEMPERATURE (°C)
		WLP-61	WLP-62	WLP-63	WLP-70	WLP-130			
Standard programmes									
Professional 2	Light	2,4	3	3	4	6	120	55	80
Professional 4	Standard	3	3,5	3,5	6	8	240	60	82
Professional 6	Intensive	3,5	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

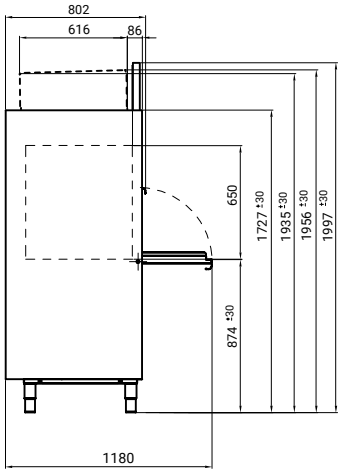
MODEL	CODE 50HZ	RINSE PUMP DRAINAGE PUMP DETERGENT DISP.	ENERGY RECOVERY (RC)	€
WLP-61	19111090	x		-
WLP-62	19111092	x		-
WLP-62 RC	19111094	x	x	-
WLP-63	19111095	x		-
WLP-63 RC	19111096	x	x	-
WLP-70	19111097	x		-
WLP-70 RC	19111098	x	x	-
WLP-130	19111099	x		-
WLP-130 RC	19111100	x	x	-

Accessories

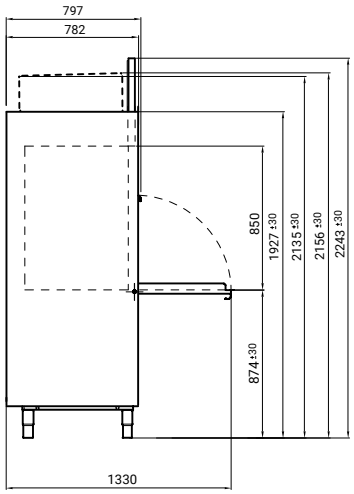
CODE	DESCRIPTION	DIMENSIONS (MM)	€
Baskets			
19023165	Basket for WLP-61	500x600	-
19010251	Basket for WLP-62 and WLP-63	560x630	-
19010252	Basket for WLP-70	700x700	-
19011085	Basket for WLP-130	1.320x700	-
Other accessories			
19010253	Pastry bag holder	Ø 17	-
19010254	Frame for 8 shelves, max. depth: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



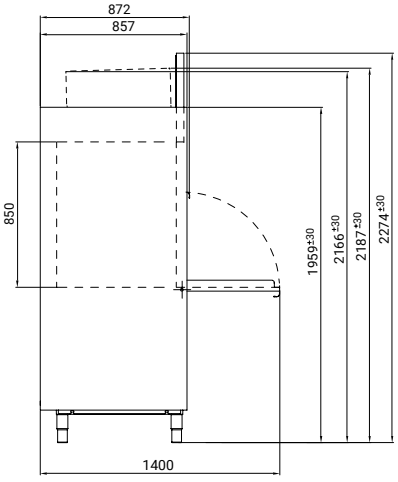
WLP-61



WLP-62 (RC)



WLP-63 (RC)



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

Rack conveyor

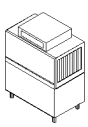
Compact dishwashers..... **215**
Modular dishwashers..... **220**
Accesories..... **226**

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	-
		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	-
		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.

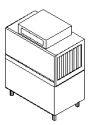
CONCEPT

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	-
		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	-
		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.

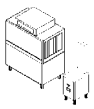
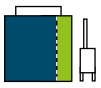
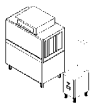
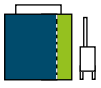
Rack conveyor | Compact dishwashers “eco” version - gas heated

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.

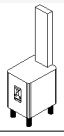
	MODEL	HZ.	CODE (#)	ENTRANCE (*)	WATER SUPPLY	PROGRAMS (BASKETS/H) DEEP	MEDIUM	HIGH-CAPACITY	INTERNAL ZONES (**)	WATER CONSUMPTION (L/H)	ELECTRICAL POWER (kW)	GAS POWER (kW)	DIMENSIONS (mm)	€
	CCO-120-L-ECO	50	19046991	L	<50º	80	100	120	 LP + A-ECO	210	10,7	35	1.180 x 790 x 1.550	-
		60	19048572											
	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	-
		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	-
			GN	19038585				
		60	LPG	19044808				
			GN	19044809				

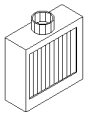
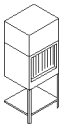
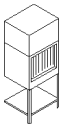
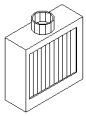
Complementary modules for compact rack conveyor dishwashers

AS-260

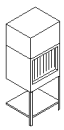
CRS-600

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	-
	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	-
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	-
	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	-

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	-
	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	-
220-240V 3~ (RC)	220-240V 3~ connection for rack type dishwashers	-

Packs for compact rack conveyor dishwashers

AS-260 CCO- CDT-600

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	-
CCO-120 PACK R CW	19068304	R	50	3	120	210	38,00	2.040x790x1.930	-
CCO-160 PACK L CW	19068305	L	50	3	160	240	41,00	2.040x790x1.930	-
CCO-160 PACK R CW	19068306	R	50	3	160	240	41,00	2.040x790x1.930	-

(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

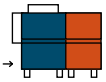
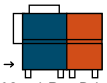
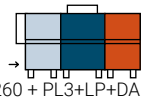
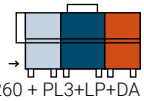
Rack conveyor | Modular dishwashers

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	-
	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	-
	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	-
	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	-
	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

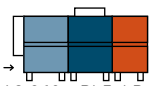
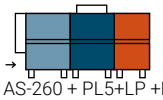
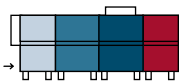
Rack conveyor | Modular dishwashers

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	-
	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	-
	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	-
	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	-
	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

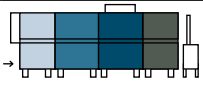
Rack conveyor | Modular dishwashers “ECO” version - gas heated

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	-
	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	-
	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	-
	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	-
	60	19048626											
CCO-320-R-ECO	50	19048633	R										
	60	19048636											

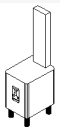
(#) Note on codes
The generator is already included in the price of the dishwasher. When ordering, the GWB-40 generator code must be added to the machine code.

(*) 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	-
			GN	19038585				
		60	LPG	19044808				
			GN	19044809				

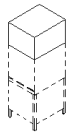
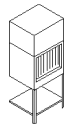
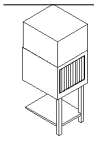
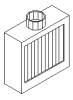
Complementary modules for modular rack conveyor dishwashers

CRS-700 L

CDT-600

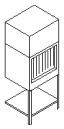
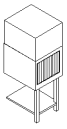
ASE-260

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	-
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 exit anti-splash guard supplement (ASE-260). A maximum of one drier per machine can be installed.	9,55	600x790x1.930	-
	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 exit anti-splash guard supplement (ASE-260).	14,6	800x790x1.930	-
	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	-

(*) 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 exit anti-splash guard supplement (ASE-260). A maximum of one drier per machine can be installed.	9,55	600x790x1.930	-
	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 exit anti-splash guard supplement (ASE-260). A maximum of one drier per machine can be installed.	14,6	800x790x1.930	-
	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	-
220-240V 3~ (RC)	220-240V 3~ connection for rack type dishwashers	-

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					

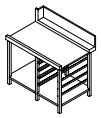
***1**- Non-binding information Consumption might vary depending on the characteristics of the facility
***2**- Standard voltage: 400 V 3+N - For other voltages and options, please consult Fagor Professional
***3**- The adjustable feet allow for height adjustment, raising the machine by up to 60 mm

Pre-rinsing tables

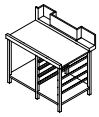
MFDB-1200 LM-R

General characteristics

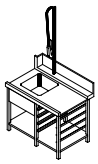
- Manufactured for the compact and modular conveyor dishwashers.



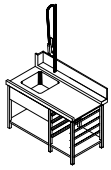
MLB-1200 LM-R



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	-
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	-
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	-
MFDB-1200 LM-L	19006105	L			
MFDB-1500 LM-R	19006404	R	- Rear guard - Sink - Shower tap - Lower rack - Guides for baskets	1.500x800x900	-
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	-
MD4C	19006509	2.030x600	4	2.100x800x1.642	-

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

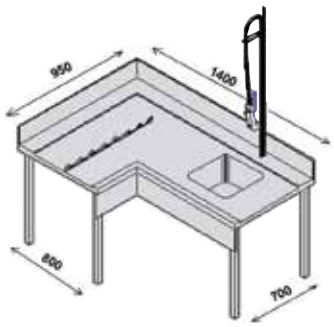
MFDP-1800 LM-R

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

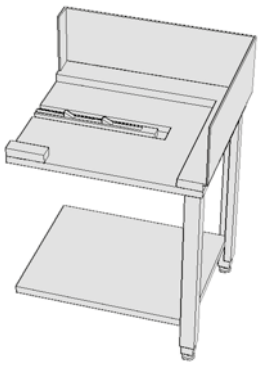
- Rear guard 200 mm. Built in sink and shower tap.
- Length of the sink side: 1,400 mm - Depth: 700 mm.
- Element to introduce the baskets with the movement of the avancement system of the conveyor.
- Length of the introductor side: 950 mm - Depth: 800 mm.
- Ask the manufacturer to adapt the machine to install the table.

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

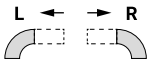
MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
E-90-L	19004789	INTRODUCTOR OF BASKETS BY THE LEFT SIDE For rack conveyors WITH entry splash-guard (AS-260).	800x700x850	-
E-90-L-CV	19004792	INTRODUCTOR OF BASKETS BY THE LEFT SIDE For rack conveyors WITHOUT entry splash-guard (AS-260).	800x700x850	-
E-90-R	19004790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

Automatized curves for exit

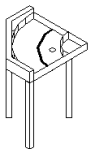
180-L-TS

General characteristics

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



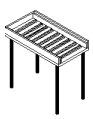
(*) Exit of basket. It is opposite to the model of conveyor dishwasher:
L: Exit from the left of the machine
R: Exit from the right of the machine

	MODEL	CODE	EXIT (*)	DESCRIPTION	DIMENSIONS (mm)	€
	180-L-TS	19004788	L	AUTOMATIZED CURVE 180º AT LEFT For models WITHOUT splash guard (ASE-260) at the outlet.	778x1.442x850	-
	180-L	19004786	L	AUTOMATIZED CURVE 180º AT LEFT For models WITH splash guard (ASE-260) at the outlet.	778x1.442x850	-
	180-R-TS	19004797	R	AUTOMATIZED CURVE 180º AT RIGHT For models WITHOUT splash guard (ASE-260) at the outlet.	778x1.442x850	-
	180-R	19004787	R	AUTOMATIZED CURVE 180º AT RIGHT For models WITH splash guard (ASE-260) at the outlet.	778x1.442x850	-
	90-L-TS	19004795	L	AUTOMATIZED CURVE 90º AT LEFT For models WITHOUT splash guard (ASE-260) at the outlet.	778x778x850	-
	90-L	19004794	L	AUTOMATIZED CURVE 90º AT LEFT For models WITH splash guard (ASE-260) at the outlet.	778x778x850	-
	90-R-TS	19004796	R	AUTOMATIZED CURVE 90º AT RIGHT For models WITHOUT splash guard (ASE-260) at the outlet.	778x778x850	-
	90-R	19004793	R	AUTOMATIZED CURVE 90º AT RIGHT For models WITH splash guard (ASE-260) at the outlet.	778x778x850	-

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	-
	MR3C	19005073	Rolling table	3	1.638x665x850	-
	MR4C	19004902	Rolling table	4	2.148x665x850	-

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.

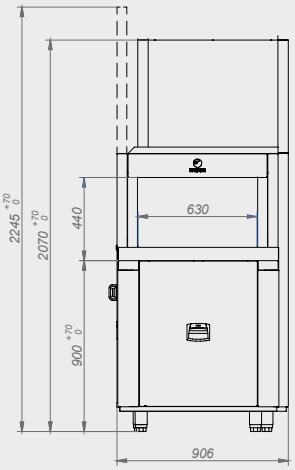
Interface

- 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.

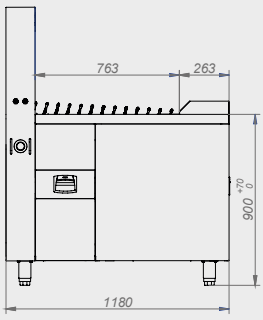
The conveyor carriage locking and activation push buttons are also on the loading and unloading areas.

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

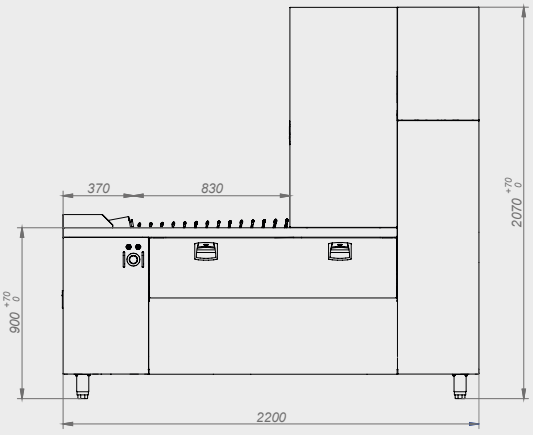
Useful height



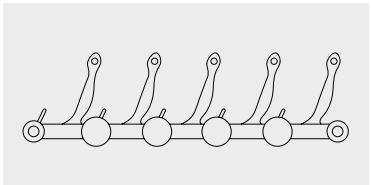
Loading area



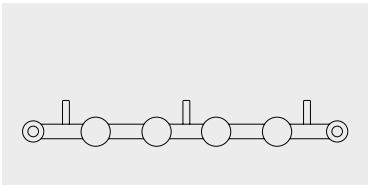
Unloading area



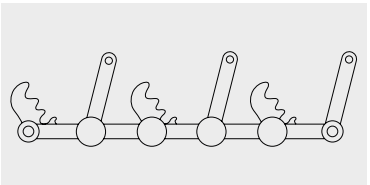
Available belts



Standard conveyor belt for plates
2 plates Ø 300 mm per row
Minimum detection height: 115mm



Conveyor belt for utensils (potsand containers)
Minimum detection height: 40mm

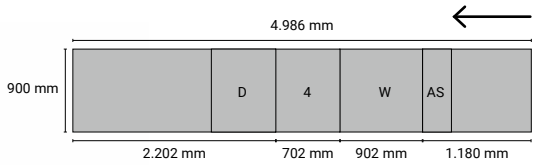


Conveyor belt for insulated trays
Minimum detection height: 115mm
GN 1/1 – max. 65mm

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-rinse: Consisting of 2 upper pre-rinse arms, 1 lower and 1 side arm.
  - · 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	-
	19108467	60		
FCO-W4-RD L	19075203	50	Left	-
	19077932	60		

* 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	-
19072498	KITCHENWARE BELT FCO-W4-RD	Belt for kitchenware (pots and containers)	-
19072497	ISOTHERMAL TRAY BELT FCO-W4-RD	Belt for isothermal trays	-

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	-

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.	-

Transformations to other voltages

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

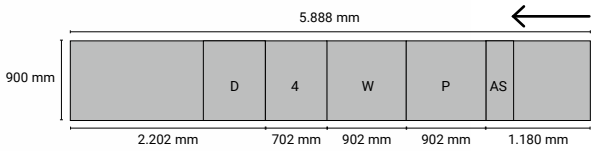
Standard accessories

	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-rinse: Consisting of 2 upper pre-rinse arms, 1 lower and 1 side 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	-
	19087160	60		
FCO-PW4-RD L	19068366	50	Left	-
	19101265	60		

* 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	-
19072700	KITCHENWARE BELT FCO-PW4-RD	Belt for kitchenware (pots and containers)	-
19075209	ISOTHERMAL TRAY BELT FCO-PW4-RD	Belt for isothermal trays	-

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	-

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.	-

Transformations to other voltages

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

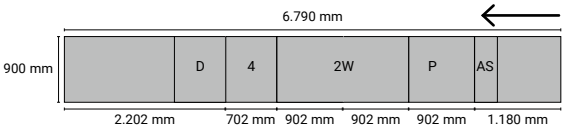
Standard accessories

	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-rinse: Consisting of 3 upper pre-rinse arms, 1 lower and 2 side 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 (ºC)	RINSE TEMPERATURE (ºC)	TOTAL POWER (KW)
					COLD WATER INLET WITH ENERGY RECOVERY (RC) 15º-25º
					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	-
	19108478	60		
FCO-P2W4-RD L	19073649	50	Left	-
	19108476	60		

* 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	-
19072701	KITCHENWARE BELT FCO-P2W4-RD	Belt for kitchenware (pots and containers)	-
19075210	ISOTHERMAL TRAY BELT FCO-P2W4-RD	Belt for isothermal trays	-

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	-

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.	-

Transformations to other voltages

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

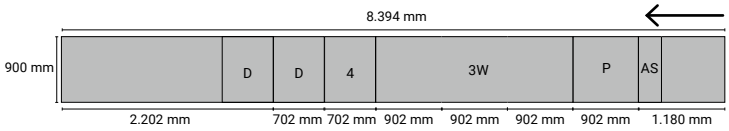
Standard accessories

	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-rinse: Consisting of 3 upper pre-rinse arms, 1 lower and 2 side arm.
  - · 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 (°C)	RINSE TEMPERATURE (°C)	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	-
	19111198	60		
FCO-P3W4-RDD L	19111088	50	Left	-
	19111196	60		

* 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	-
19111202	KITCHENWARE BELT FCO-P3W4-RDD	Belt for kitchenware (pots and containers)	-
19111200	ISOTHERMAL TRAY BELT FCO-P3W4-RDD	Belt for isothermal trays	-

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	-

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.	-

Transformations to other voltages

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

Standard accessories

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

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	-
	19004479	CP-12	Deep plates basket (75 mm)	Ø 230 Ø 320	12 6	500X500X140	-
	19000484	CT-10	Glass basket	-	-	500x500x110	-
	19087265	CT-10 R	Cutlery basket	-	-	500x500x110	-
	19000483	CB-7	Self-service trays basket	-	7	500x500x110	-
	19082432	WRPG-40	Glass basket	-	-	400x400x110	-
	19110751	WRPGR-40	Round glass basket	-	-	ø 400x180	-
	19110752	WRHR-40	Support for round basket ø 400	-	-	400x400x110	-
	19084452	WRWP-11	Plates insert	-	11	400x400x110	-
	19115284	CU-7	Cutlery insert	-	15	105x105x130	-
	19102721	CU-GW	Cutlery insert	-	9	ø 96x104	-

Glass baskets

Rod baskets

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

Plastic baskets

500x500x140

H max 100mm

500x500x190

H max 150mm

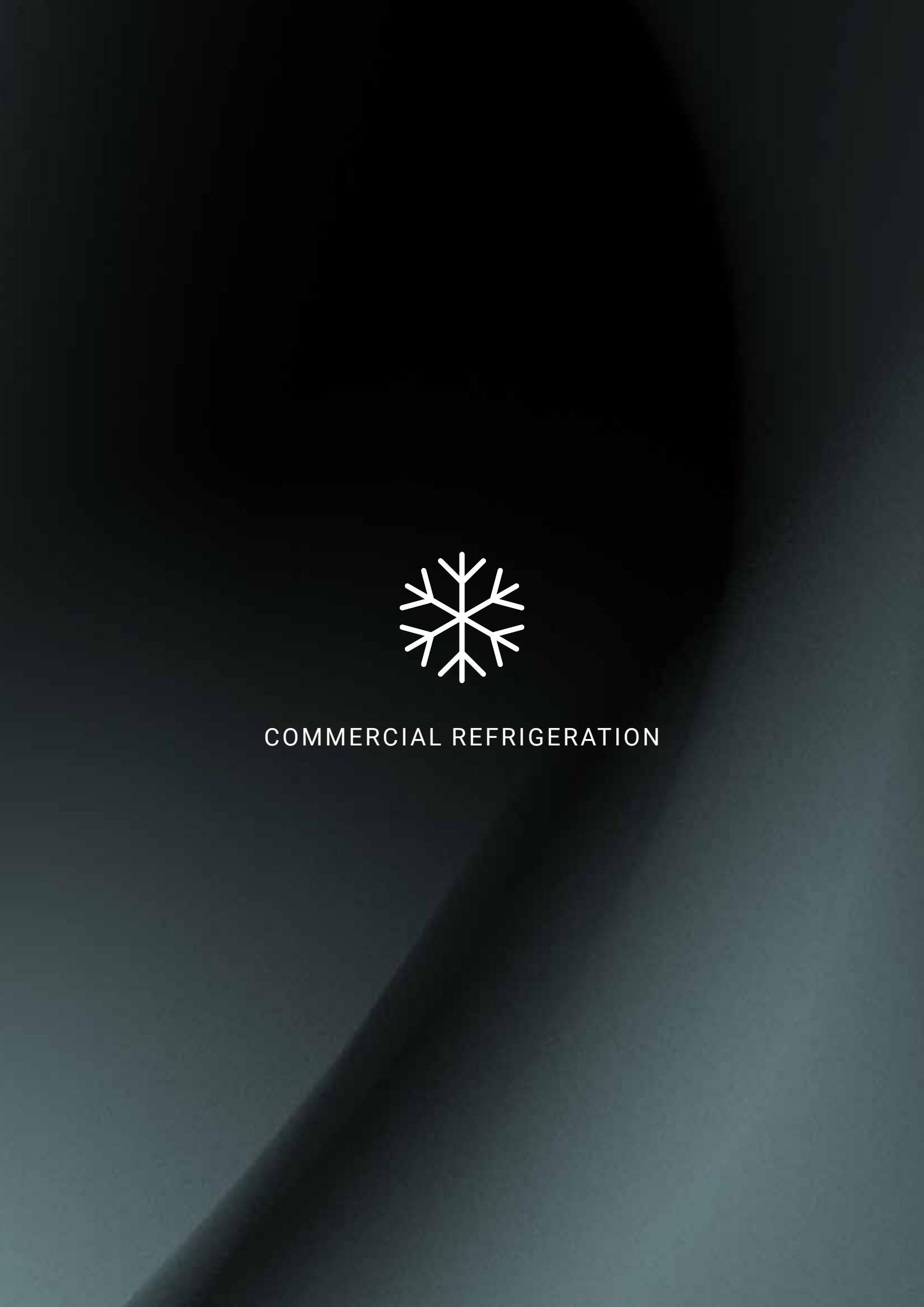
500x500x240

H max 200mm

	PRODUCT CAPACITY	CODE	MODEL	€	CODE	MODEL	€	CODE	MODEL	€
ø max 110mm	16	19000488	CV-16/105	-	19000489	CV-16/155	-	19000490	CV-16/205	-
ø max 85mm	25	19000491	CV-25/105	-	19000492	CV-25/155	-	19000493	CV-25/205	-
ø max 73mm	36	19000494	CV-36/105	-	19000495	CV-36/155	-	19000496	CV-36/205	-

Carts and shelving

Check carts in the distribution and shelving section under static preparation.


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.

Fagor
Konnect

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

Specific graphs designed for the analysis of refrigeration equipment:

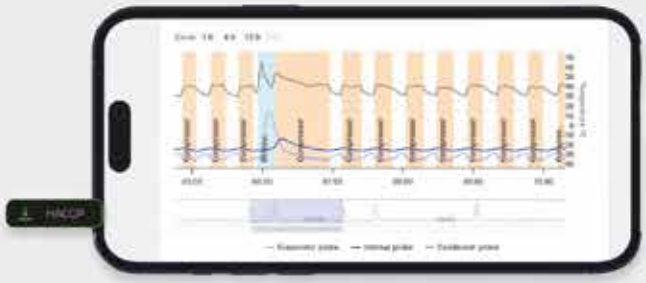
To perform an analysis of refrigeration equipment focusing on specific aspects such as device status, compressor active hours, and door status, you could use intuitive and specific graphs that highlight the information.

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..... **317**
Bast chillers **335**
Bar line..... **347**
Wine cellars..... **363**
Ice makers..... **373**

STOCK This option corresponds to 50 Hz models.

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 **273**
— Concept GN 1/1 ..... **276**
— Snack **277**
— Snack dual temperature **280**
— Pastry **282**
— 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

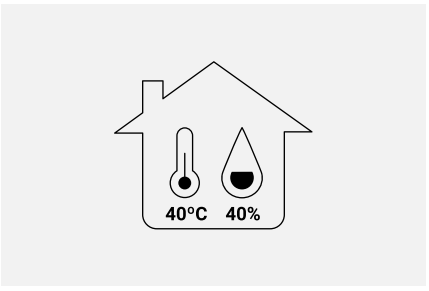
Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions.

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

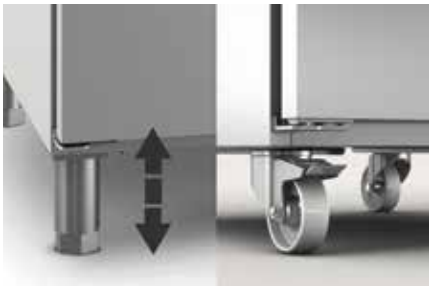
The embedded tray guides facilitatecleaning in the cabinets. They also increase storage flexibility, allowing it to be adapted to the user's needs.

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

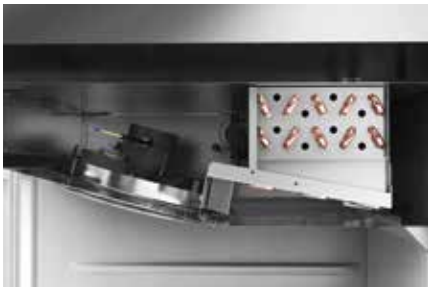
Pivotable panel with better access to control that facilitates service, thus enlarging the useful life of the equipment.

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.

Fagor Konnect

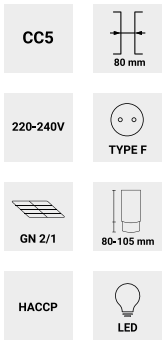
Option available in the ADVANCE range (K Connectivity).

ADVANCE

GN 2/1 700

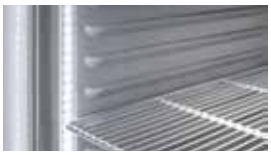
Fagor Konnect

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 (ºC)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R290	0,398 (1)	0,31	-	-	60 Hz	19089395	-
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	-
					R290	0,398 (1)	0,84	-	-	60 Hz	19110956	-
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	-
					R290	0,72 (2)	0,496	-	-	60 Hz	19089399	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			AUP-11G (€)	AUPT-11G (€)	AUN-11G (€)
Connectivity	K		o	o	o
G type plug	CI		o	o	o
Opposite opening	OP		o	o	o
Lock	LC		●	●	●
Castors	C		o	o	o
Remote group	RG		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	●
Pedal	PD		o	o	o

Standard Accessories

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

Other Accessories

	CODE	DESCRIPTION	€
	19048712	Meat bar GN uprights single body	-

ADVANCE

GN 2/1 1400

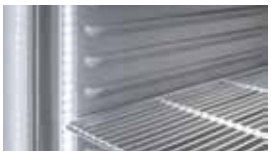
Fagor Konnect

AUP-22G

CC5 | 80 mm | 220-240V | TYPE F | GN 2/1 | 80-105 mm | HACCP | LED

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

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

		AUP-22G (€)	AUPT-22G (€)	AUN-22G (€)
Connectivity	K	o	o	o
G type plug	CI	o	o	o
Lock	LC	●	●	●
Castors	C	o	o	o
Remote group	RG	o	o	o
Back in Stainless Steel	BS	o	o	o
Frame heater	FH	o	o	●
Pedal	PD	o	o	o

Standard Accessories

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

Other Accessories

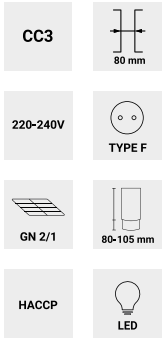
	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	-

ADVANCE

GN 2/1 Display 700

Fagor Konnect

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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R290	0,398 (1)	0,313	-	-	60 Hz	19090872	-
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	-
					R290	0,398 (1)	0,92	-	-	60 Hz	19110960	-
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	-
					R290	0,72 (2)	0,576	-	-	60 Hz	19110961	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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	o	o	o
G type plug	CI	o	o	o
Opposite opening	OP	o	o	o
Lock	LC	●	●	●
Castors	C	o	o	o
Remote group	RG	o	o	o
Back in Stainless Steel	BS	o	o	o
Frame heater	FH	o	o	●
Pedal	PD	o	o	o
Glass Door	GD	●	●	●

Standard Accessories

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

Other Accessories

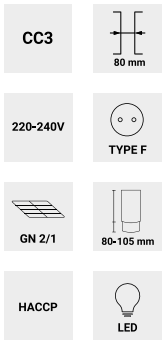
	CODE	DESCRIPTION	€
	19048712	Meat bar GN uprights single body	-

ADVANCE

GN 2/1 Display 1400

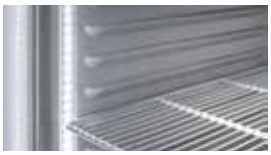
Fagor Konnect

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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R-600a	0,437 (1)	0,213	-	-	60 Hz	19090871	-
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	-
					R-600a	0,437 (1)	1,149	-	-	60 Hz	19110962	-
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	-
					R290	0,799 (2)	0,991	-	-	60 Hz	19110963	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (3) Remote Group Electric (5) According to EN23953 standard

Options

		AUP-22G (€)	AUPT-22G (€)	AUN-22G (€)
Connectivity	K	o	o	o
G type plug	CI	o	o	o
Lock	LC	●	●	●
Castors	C	o	o	o
Remote group	RG	o	o	o
Back in Stainless Steel	BS	o	o	o
Frame heater	FH	o	o	●
Pedal	PD	o	o	o
Glass Door	GD	●	●	●

Standard Accessories

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

Other Accessories

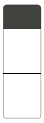
	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	-

CONCEPT

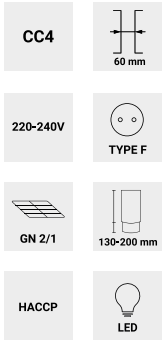
Monoblock GN 2/1 700

MUP-11G

11G

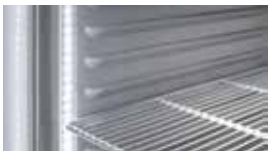


12G



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R290	0,398 (1)	0,253	-	-	60 Hz	19090283	-
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	-
					R290	0,398 (1)	0,253	-	-	60 Hz	19090321	-
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	-
					R290	0,381 (2)	0,369	-	-	60 Hz	19089431	-
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	-
					R290	0,381 (2)	0,375	-	-	60 Hz	19089433	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (4) According to EN22041 standard

Options

			MUP-11G (€)	MUP-12G (€)	MUN-11G (€)	MUN-12G (€)
G type plug	CI		o	o	o	o
Opposite opening	OP		o	o	o	o
Lock	LC		o	-	o	-
Castors	C		o	o	o	o
Remote group	RG		o	o	o	o
Back in Stainless Steel	BS		o	o	o	o
Frame heater	FH		o	o	●	●
Pedal	PD		o	-	o	-

Standard Accessories

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

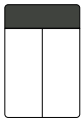
Other Accessories

	CODE	DESCRIPTION	€
	19048712	Meat bar GN uprights single body	-

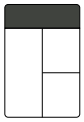
CONCEPT

Monoblock GN 2/1 1400

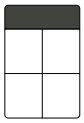
MUP-22G



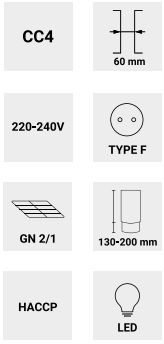
22G



23G

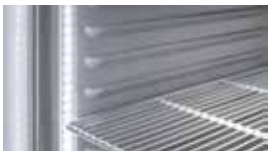


24G



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R-600a	0,437 (1)	0,201	-	-	60 Hz	19090322	-
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	-
					R-600a	0,437 (1)	0,201	-	-	60 Hz	19090323	-
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	-
					R-600a	0,437 (1)	0,201	-	-	60 Hz	19090324	-
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	-
					R290	0,802 (2)	0,648	-	-	60 Hz	19089435	-
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	-
					R290	0,802 (2)	0,654	-	-	60 Hz	19089437	-
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	-
					R290	0,802 (2)	0,66	-	-	60 Hz	19089439	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (4) According to EN22041 standard

Options

			MUP-22G (€)	MUP-23G (€)	MUP-24G (€)	MUN-22G (€)	MUN-23G (€)	MUN-24G (€)
G type plug	CI		o	o	o	o	o	o
Lock	LC		o	-	-	o	-	-
Castors	C		o	o	o	o	o	o
Remote group	RG		o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o
Frame heater	FH		o	o	o	●	●	●
Pedal	PD		o	-	-	o	-	-

Standard Accessories

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

Other Accessories

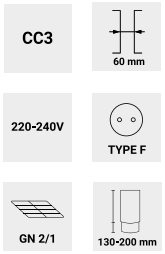
	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	-

CONCEPT

Monoblock GN 2/1 Display

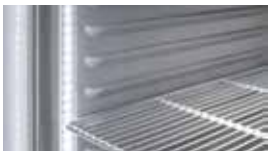
MUP-22G GD

MUP-11G GD



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R290	0,398 (1)	0,256	-	-	60 Hz	19090327	-
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	-
					R-600a	0,437 (1)	0,207	-	-	60 Hz	19090328	-

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

Options

			MUP-11G GD (€)	MUP-22G GD (€)
G type plug	CI		o	o
Opposite opening	OP		o	-
Lock	LC		●	●
Castors	C		o	o
Remote group	RG		o	o
Back in Stainless Steel	BS		o	o
Frame heater	FH		o	o
Pedal	PD		o	o
Glass door	GD		●	●

Standard Accessories

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

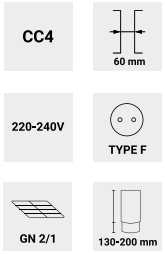
Other Accessories

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

CONCEPT

Monoblock GN 2/1 Dual Temperature

MUD-22G/M



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
MUD-22G/M	1.318 x 796 x 1.996	1.144	+ / -	0 +8 °C / -18 -22 °C	Stop / Electric	R-600a	0,638 (1)	0,471	50 Hz	19089442	-
						R290	0,779 (2)	0,622	60 Hz	19089443	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C

Options

			MUD-22G/M (€)
G type plug	CI		o
Lock	LC		o
Castors	C		o
Back in Stainless Steel	BS		o
Frame heater	FH		o
Pedal	PD		o

Standard Accessories

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

Other Accessories

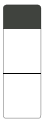
	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	-

CONCEPT

GN 2/1 700

CUP-11G

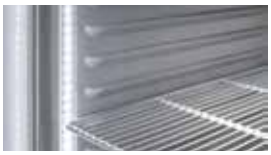
11G



12G

General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R290	0,398 (1)	0,275	-	-	60 Hz	19089445	-
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	-
					R290	0,398 (1)	0,275	-	-	60 Hz	19089447	-
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	-
					R290	0,398 (1)	0,805	-	-	60 Hz	19110989	-
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	-
					R290	0,398 (1)	0,805	-	-	60 Hz	19110990	-
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	-
					R290	0,72 (2)	0,496	-	-	60 Hz	19089455	-
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	-
					R290	0,72 (2)	0,502	-	-	60 Hz	19089457	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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		o	o	o	o	o	o
Opposite opening	OP		o	o	o	o	o	o
Lock	LC		o	-	o	-	o	-
Castors	C		o	o	o	o	o	o
Remote group	RG		o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o
Frame heater	FH		o	o	o	o	•	•
Pedal	PD		o	-	o	-	o	-

Standard Accessories

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

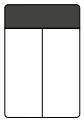
Other Accessories

	CODE	DESCRIPTION	€
	19048712	Meat bar GN uprights single body	-

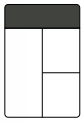
CONCEPT

GN 2/1 1400

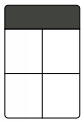
CUP-22G



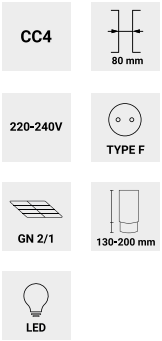
22G



23G

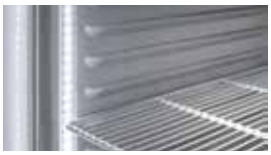


24G



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R-600a	0,437 (1)	0,223	-	-	60 Hz	19089449	-
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	-
					R-600a	0,437 (1)	0,223	-	-	60 Hz	19089451	-
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	-
					R-600a	0,437 (1)	0,223	-	-	60 Hz	19089453	-
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	-
					R-600a	0,437 (1)	0,752	-	-	60 Hz	19110991	-
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	-
					R-600a	0,437 (1)	0,752	-	-	60 Hz	19110992	-
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	-
					R-600a	0,437 (1)	0,752	-	-	60 Hz	19110996	-
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	-
					R290	0,799 (2)	0,831	-	-	60 Hz	19089459	-
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	-
					R290	0,799 (2)	0,837	-	-	60 Hz	19089461	-
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	-
					R290	0,799 (2)	0,842	-	-	60 Hz	19089463	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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		o	o	o	o	o	o	o	o	o
Lock	LC		o	-	-	o	-	-	o	-	-
Castors	C		o	o	o	o	o	o	o	o	o
Remote group	RG		o	o	o	o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o	o	o	o
Frame heater	FH		o	o	o	o	o	o	•	•	•
Pedal	PD		o	-	-	o	-	-	o	-	-

Standard Accessories

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

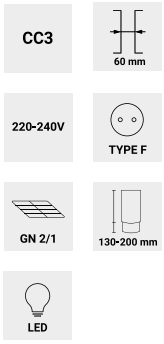
Other Accessories

CODE	DESCRIPTION	€
19048713	Meat bar GN uprights double body	-

CONCEPT

GN 2/1 Display 700

CUP-11G GD



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R290	0,398 (1)	0,278	-	-	60 Hz	19089465	-
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	-
					R290	0,398 (1)	0,885	-	-	60 Hz	19110998	-
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	-
					R290	0,72 (2)	0,496	-	-	60 Hz	19111002	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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		o	o	o
Opposite opening	OP		o	o	o
Lock	LC		●	●	●
Castors	C		o	o	o
Remote group	RG		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	●
Pedal	PD		o	o	o
Glass door	GD		●	●	●

Standard Accessories

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

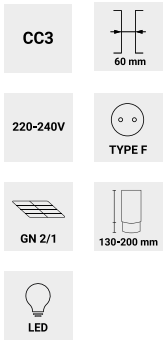
Other Accessories

	CODE	DESCRIPTION	€
	19048712	Meat bar GN uprights single body	-

CONCEPT

GN 2/1 Display 1400

CUP-22G GD



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R-600a	0,437 (1)	0,229	-	-	60 Hz	19089469	-
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	-
					R-600a	0,437 (1)	0,912	-	-	60 Hz	19110997	-
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	-
					R290	0,799 (2)	0,831	-	-	60 Hz	19111003	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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		o	o	o
Lock	LC		●	●	●
Castors	C		o	o	o
Remote group	RG		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	●
Pedal	PD		o	o	o
Glass door	GD		●	●	●

Standard Accessories

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

Other Accessories

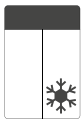
	CODE	DESCRIPTION	€
	19048713	Meat bar GN uprights double body	-

CONCEPT

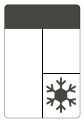
GN 2/1 700 with Freezing Compartment

CUD-22G/M

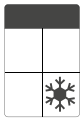
12G/N



22G/M



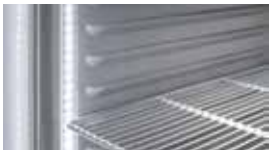
23G/N



24G/N

General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
CUD-22G/M	1.318 x 842 x 2.040	1.220	+ / -	0 +8 ºC / -18º -22º	Stop / Electric	R-600a	0,896 (1)	0,654	50 Hz	19089470	-
						R290	1,118 (2)	0,771	60 Hz	19089471	-
CUD-12G/N	693 x 826 x 2.008	596	+ / -	0 +8 ºC / -18º -22º	Stop / Electric	R290	0,733 (1)	0,741	50 Hz	19089472	-
						R290	0,779 (2)	0,828	60 Hz	19089473	-
CUD-23G/N	1.388 x 826 x 2.008	1.301	+ / -	0 +8 ºC / -18º -22º	Stop / Electric	R-600a	0,800 (1)	0,658	50 Hz	19089474	-
						R-600a	0,818 (2)	0,717	60 Hz	19089475	-
CUD-24G/N	1.388 x 826 x 2.008	1.301	+ / -	0 +8 ºC / -18º -22º	Stop / Electric	R-600a	0,800 (1)	0,658	50 Hz	19089476	-
						R-600a	0,818 (2)	0,717	60 Hz	19089477	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C

Options

			CUD-22G/M (€)	CUD-12G/N (€)	CUD-23G/N (€)	CUD-24G/N (€)
G type plug	CI		o	o	o	o
Opposite opening	OP		-	o	-	-
Lock	LC		o	-	-	-
Castors	C		o	o	o	o
Back in Stainless Steel	BS		o	o	o	o
Frame heater	FH		o	o	o	o
Pedal	PD		o	-	-	-

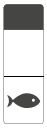
Standard Accessories

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

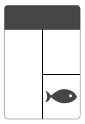
CONCEPT

GN 2/1 1400 with Fish Compartment

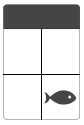
CUD-12G/F



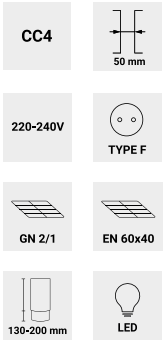
12G/F



23G/F



24G/F



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
CUD-12G/F	693 x 826 x 2.008	596	+ / F	0 +8 °C / -2 -4 °C	Stop / Electric	R290	0,619 (1)	0,954	50 Hz	19089478	-
						R290	0,796 (2)	1,046	60 Hz	19090329	-
CUD-23G/F	1.388 x 826 x 2.008	1.301	+ / F	0 +8 °C / -2 -4 °C	Stop / Electric	R-600a	0,686 (1)	0,852	50 Hz	19089479	-
						R-600a	0,835 (2)	0,915	60 Hz	19090330	-
CUD-24G/F	1.388 x 826 x 2.008	1.301	+ / F	0 +8 °C / -2 -4 °C	Stop / Electric	R-600a	0,686 (1)	0,852	50 Hz	19089480	-
						R-600a	0,835 (2)	0,915	60 Hz	19090331	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C

Options

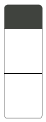
		CUD-12G (€)	CUD-23G/F (€)	CUD-24G/F (€)
G type plug	CI	o	o	o
Opposite opening	OP	o	-	-
Castors	C	o	o	o
Back in Stainless Steel	BS	o	o	o
Frame heater	FH	o	o	o

Standard Accessories

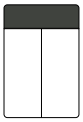
	CODE	DESCRIPTION		12G/F	23G/F	24G/F	€
	19097787	GN 2/1 epoxy grid	pc	1	4	4	-
	19010206	Tray support guides L=662 mm	pc	2	4	4	-
	19097759	530x460x100 plastic tray	pc	3	3	3	-
	19097774	SS perforated bottom	pc	3	3	3	-
	19010200	Tray support guides L=613mm	pc	3	3	3	-

GN 2/1 Dual Temperature

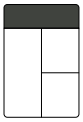
CUD-22G/2



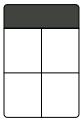
12G/2



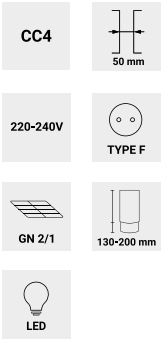
22G/2



23G/2



24G/2



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
CUD-12G/2	693 x 826 x 2.008	596	+ / +	0 +8 ºC	Stop	R290	0,619 (1)	0,616	50 Hz	19089481	-
						R290	0,796 (1)	0,708	60 Hz	19090332	-
CUD-22G/2	1.388 x 826 x 2.008	1.301	+ / +	0 +8 ºC	Stop	R-600a	0,722 (1)	0,367	50 Hz	19089482	-
						R290	0,796 (1)	0,55	60 Hz	19090333	-
CUD-23G/2	1.388 x 826 x 2.008	1.301	+ / +	0 +8 ºC	Stop	R-600a	0,722 (1)	0,367	50 Hz	19089483	-
						R290	0,796 (1)	0,55	60 Hz	19090334	-
CUD-24G/2	1.388 x 826 x 2.008	1.301	+ / +	0 +8 ºC	Stop	R-600a	0,722 (1)	0,367	50 Hz	19089484	-
						R290	0,796 (1)	0,55	60 Hz	19090335	-

(1) Evap. -10°C/ Cond. 45°C

Options

			CUD-12G/2 (€)	CUD-22G/2 (€)	CUD-23G/2 (€)	CUD-24G/2 (€)
G type plug	CI		o	o	o	o
Opposite opening	OP		o	-	-	-
Lock	LC		-	o	-	-
Castors	C		o	o	o	o
Back in Stainless Steel	BS		o	o	o	o
Frame heater	FH		o	o	o	o
Pedal	PD		-	o	-	-

Standard Accessories

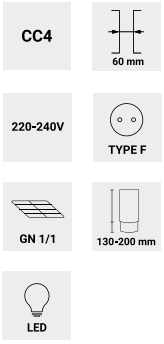
	CODE	DESCRIPTION		12G/2	22G/2	23G/2	24G/2	€
	19097787	GN 2/1 epoxy grid	pc	2	6	6	6	-
	19010206	Tray support guides L=662 mm	pc	2	6	6	6	-

CONCEPT

GN 1/1 400

CUP-11G1/1

CUP-11G1/1 GD



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
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	-
					R290	0,398 (1)	0,297	-	-	60 Hz	19089486	-
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	-
					R290	0,398 (1)	0,3	-	-	60 Hz	19089488	-
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	-
					R290	0,381 (2)	0,41	-	-	60 Hz	19089490	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (4) According to EN22041 standard (5) According to EN23953 standard

Options

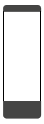
			CUP-11G1/1 (€)	CUP-11G1/1 GD (€)	CUN-11G1/1 (€)
G type plug	CI		o	o	o
Opposite opening	OP		o	o	o
Lock	LC		o	●	o
Castors	C		o	o	o
Remote group	RG		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	●
Glass Door	GD		-	●	-

Standard Accessories

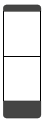
	CODE	DESCRIPTION		11G1/1	€
	19097778	GN 1/1 epoxy grid	pc	3	-
	19100845	Tray support guides L=532 mm	pc	3	-

Snack 600

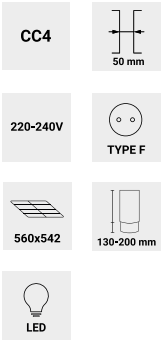
CUP-11S



11S



12S



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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
CUP-11S	693 x 739 x 2.067	506	0 +8 ºC	Stop	R-600a	0,361 (1)	0,183	C	548 (4)	50 Hz	19089491	-
					R290	0,398 (1)	0,275	-	-	60 Hz	19089492	-
CUP-12S	693 x 739 x 2.067	506	0 +8 ºC	Stop	R-600a	0,361 (1)	0,183	C	548 (4)	50 Hz	19089493	-
					R290	0,398 (1)	0,275	-	-	60 Hz	19089494	-
CUN-11S	693 x 739 x 2.067	506	-18 -22 ºC	Electric	R290	0,364 (2)	0,35	E	2.778 (4)	50 Hz	19089505	-
					R290	0,381 (2)	0,391	-	-	60 Hz	19089506	-
CUN-12S	693 x 739 x 2.067	506	-18 -22 ºC	Electric	R290	0,364 (2)	0,356	E	2.778 (4)	50 Hz	19089507	-
					R290	0,381 (2)	0,397	-	-	60 Hz	19089508	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CUP-11S (€)	CUP-12S (€)	CUN-11S (€)	CUN-12S (€)
G type plug	CI		o	o	o	o
Opposite opening	OP		o	o	o	o
Lock	LC		o	-	o	-
Castors	C		o	o	o	o
Remote group	RG		o	o	o	o
Back in Stainless Steel	BS		o	o	o	o
Frame heater	FH		o	o	●	●

Standard Accessories

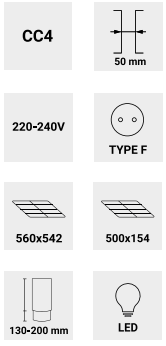
	CODE	DESCRIPTION		11S	12S	€
	19097772	560x542 epoxy grid	pc	3	3	-

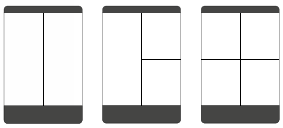
Other Accessories

	CODE	DESCRIPTION	€
	19048715	Meat bar snack uprights	-

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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
CUP-22S	1.388 x 739 x 2.067	1.109	0 +8 °C	Stop	R-600a	0,436 (1)	0,206	C	975 (4)	50 Hz	19089495	-
					R-600a	0,437 (1)	0,223	-	-	60 Hz	19089496	-
CUP-23S	1.388 x 739 x 2.067	1.109	0 +8 °C	Stop	R-600a	0,436 (1)	0,206	C	975 (4)	50 Hz	19089497	-
					R-600a	0,437 (1)	0,223	-	-	60 Hz	19089498	-
CUP-24S	1.388 x 739 x 2.067	1.109	0 +8 °C	Stop	R-600a	0,436 (1)	0,206	C	975 (4)	50 Hz	19089499	-
					R-600a	0,437 (1)	0,223	-	-	60 Hz	19089500	-
CUN-22S	1.388 x 739 x 2.067	1.109	-18 -22 °C	Electric	R290	0,735 (2)	0,601	E	4.855 (4)	50 Hz	19089509	-
					R290	0,802 (2)	0,657	-	-	60 Hz	19089510	-
CUN-23S	1.388 x 739 x 2.067	1.109	-18 -22 °C	Electric	R290	0,735 (2)	0,607	E	4.855 (4)	50 Hz	19089511	-
					R290	0,802 (2)	0,663	-	-	60 Hz	19089512	-
CUN-24S	1.388 x 739 x 2.067	1.109	-18 -22 °C	Electric	R290	0,735 (2)	0,613	E	4.855 (4)	50 Hz	19089513	-
					R290	0,802 (2)	0,669	-	-	60 Hz	19089514	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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		o	o	o	o	o	o
Lock	LC		o	-	-	o	-	-
Castors	C		o	o	o	o	o	o
Remote group	RG		o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o
Frame heater	FH		o	o	o	●	●	●

Standard Accessories

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

Other Accessories

	CODE	DESCRIPTION	€
	19048715	Meat bar snack uprights	-

Snack Display

CUP-22S GD

CUP-11S GD

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.
- 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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
CUP-11S GD	693 x 739 x 2.067	506	0 +8 ºC	Stop	R-600a	0,361 (1)	0,186	B	904 (5)	50 Hz	19089501	-
					R290	0,398 (1)	0,278	-	-	60 Hz	19089502	-
CUP-22S GD	1.388 x 739 x 2.067	1.109	0 +8 ºC	Stop	R-600a	0,436 (1)	0,212	B	1.609 (5)	50 Hz	19089503	-
					R-600a	0,437 (1)	0,229	-	-	60 Hz	19089504	-

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

Options

		CUP-11S GD (€)	CUP-12S GD (€)
G type plug	CI	o	o
Opposite opening	OP	o	-
Lock	LC	●	●
Castors	C	o	o
Remote group	RG	o	o
Back in Stainless Steel	BS	o	o
Frame heater	FH	o	o
Glass door	GD	●	●

Standard Accessories

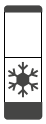
	CODE	DESCRIPTION		11S	22S	€
	19097772	560x542 epoxy grid	pc	3	6	-
	19097785	500x154 epoxy grid	pc	-	3	-

Other Accessories

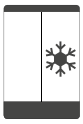
	CODE	DESCRIPTION	€
	19048715	Meat bar snack uprights	-

Snack with Freezing Compartment

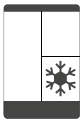
CUD-12S/N



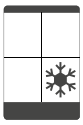
12S/N



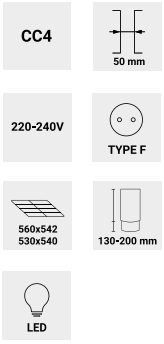
22S/M



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	CODE	€
CUD-22S/M	1.388 x 739 x 2.067	1.012	+ / -	0 +8 °C / -18 -22 °C	Stop / Electric	R-600a	0,725 (1)	0,533	50 Hz	19089515	-
						R290	0,779 (2)	0,666	60 Hz	19089516	-
CUD-12S/N	693 x 739 x 2.067	506	+ / -	0 +8 °C / -18 -22 °C	Stop / Electric	R290	0,733 (1)	0,581	50 Hz	19089517	-
						R290	0,779 (2)	0,668	60 Hz	19089518	-
CUD-23S/N	1.388 x 739 x 2.067	1.109	+ / -	0 +8 °C / -18 -22 °C	Stop / Electric	R-600a	0,800 (1)	0,578	50 Hz	19089519	-
						R-600a	0,818 (2)	0,637	60 Hz	19089520	-
CUD-24S/N	1.388 x 739 x 2.067	1.109	+ / -	0 +8 °C / -18 -22 °C	Stop / Electric	R-600a	0,800 (1)	0,578	50 Hz	19089521	-
						R-600a	0,818 (2)	0,637	60 Hz	19089522	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C

Options

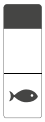
			CUD-22S/M (€)	CUD-12S/N (€)	CUD-23S/N (€)	CUD-24S/N (€)
G type plug	CI		o	o	o	o
Opposite opening	OP		-	o	-	-
Lock	LC		o	-	-	-
Castors	C		o	o	o	o
Back in Stainless Steel	BS		o	o	o	o
Frame heater	FH		o	o	o	o

Standard Accessories

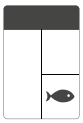
	CODE	DESCRIPTION		22S/M	12S/N	23S/N	24S/N	€
	19097772	560x542 epoxy grid	pc	6	1	4	4	-
	19097785	500x154 epoxy grid	pc	-	-	1	1	-
	19014778	Tray support guides L=562 mm	pc	-	3	3	3	-

Snack with Fish Compartment

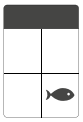
CUD-12S/F



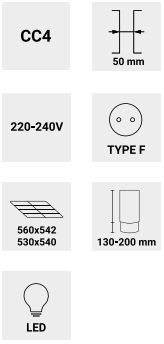
12S/F



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	CODE	€
CUD-12S/F	693 x 739 x 2.067	506	+ / F	0 +8 ºC / -2 -4 ºC	Stop / Electric	R290	0,619 (1)	0,874	50 Hz	19089523	-
						R290	0,796 (2)	0,966	60 Hz	19090336	-
CUD-23S/F	1.388 x 739 x 2.067	1.109	+ / F	0 +8 ºC / -2 -4 ºC	Stop / Electric	R-600a	0,686 (1)	0,852	50 Hz	19089524	-
						R-600a	0,835 (2)	0,915	60 Hz	19090337	-
CUD-24S/F	1.388 x 739 x 2.067	1.109	+ / F	0 +8 ºC / -2 -4 ºC	Stop / Electric	R-600a	0,686 (1)	0,852	50 Hz	19089525	-
						R-600a	0,835 (2)	0,915	60 Hz	19090338	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C

Options

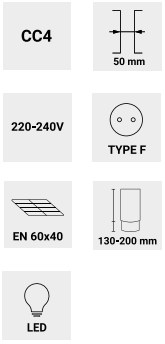
			CUD-12S/F (€)	CUD-23S/F (€)	CUD-24S/F (€)
G type plug	CI		o	o	o
Opposite opening	OP		o	-	-
Castors	C		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	o

Standard Accessories

	CODE	DESCRIPTION		12S/F	23S/F	24S/F	€
	19097772	560x542 epoxy grid	pc	1	4	4	-
	19097785	500x154 epoxy grid	pc	-	1	1	-
	19097759	530x460x100 plastic tray	pc	3	3	3	-
	19097773	SS perforated bottom	pc	3	3	3	-
	19015961	Tray support guides L=519mm	pc	3	3	3	-

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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (kWh)	FREQUENCY	CODE	€
CUP-11B	760 x 729 x 2.006	574	0 +8 °C	Stop	R290	0,369 (1)	0,251	E	927 (4)	50 Hz	19115374	-
					R290	0,398 (1)	0,297	-	-	60 Hz	19115375	-
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	19115377	-
					R290	0,381 (2)	0,369	-	-	60 Hz	19115378	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CUP-11B (€)	CUN-11B (€)
G type plug	CI		o	o
Opposite opening	OP		o	o
Lock	LC		o	o
Castors	C		o	o
Remote group	RG		o	o
Back in Stainless Steel	BS		o	o
Frame heater	FH		o	●
Pedal	PD		o	o

Standard Accessories

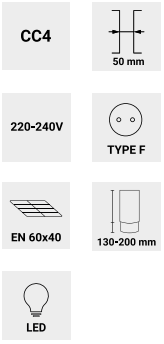
	CODE	DESCRIPTION		11B	€
	19033558	Tray support guides L=496mm	pc	17	-

Other Accessories

	CODE	DESCRIPTION	€
	19097776	EN 60x40 epoxy grid	-

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	CODE	€
CU-11F	760 x 729 x 2.006	574	-2 -4 ºC	Electric	R290	0,369 (2)	0,268	50 Hz	19089527	-
				Electric	R290	0,398 (2)	0,314	60 Hz	19090340	-

(2) Evap. -30°C/ Cond. 45°C

Options

			CU-11F (€)
G type plug	CI		o
Opposite opening	OP		o
Lock	LC		o
Castors	C		o
Remote group	RG		o
Back in Stainless Steel	BS		o
Frame heater	FH		o
Pedal	PD		o

Standard Accessories

	CODE	DESCRIPTION		11F	€
	19097771	Pastry tray 600x400x120	pc	7	-
	19097758	SS perforated bottom	pc	7	-
	19033558	Tray support guides L=496mm	pc	7	-

Accessories

	MODEL	CODE	DESCRIPTION	WHERE USED	€
Door orientation kit					
	KDO-1-L	19098278	Door orientation kit left	All single door upright	-
	KDO-1-R	19098279	Door orientation kit right		-
	KDO-2-L	19098300	Door orientation kit left	Double door snack uprights	-
	KDO-2-R	19098301	Door orientation kit right		-
	KDO-3-L	19098302	Door orientation kit left	Double door GN uprights	-
	KDO-3-R	19098303	Door orientation kit right		-
Castor kit					
	KC-4 Ø100	19015964	Kit 4 castors	All uprights	-
	KC-6 Ø100	19046863	Kit 6 castors	Dual temperature uprights	-
Connectivity kit					
FagorKonnect Foodservice		19111437	Kit Fagor Konnect - Refrigeration	Advance uprights	-

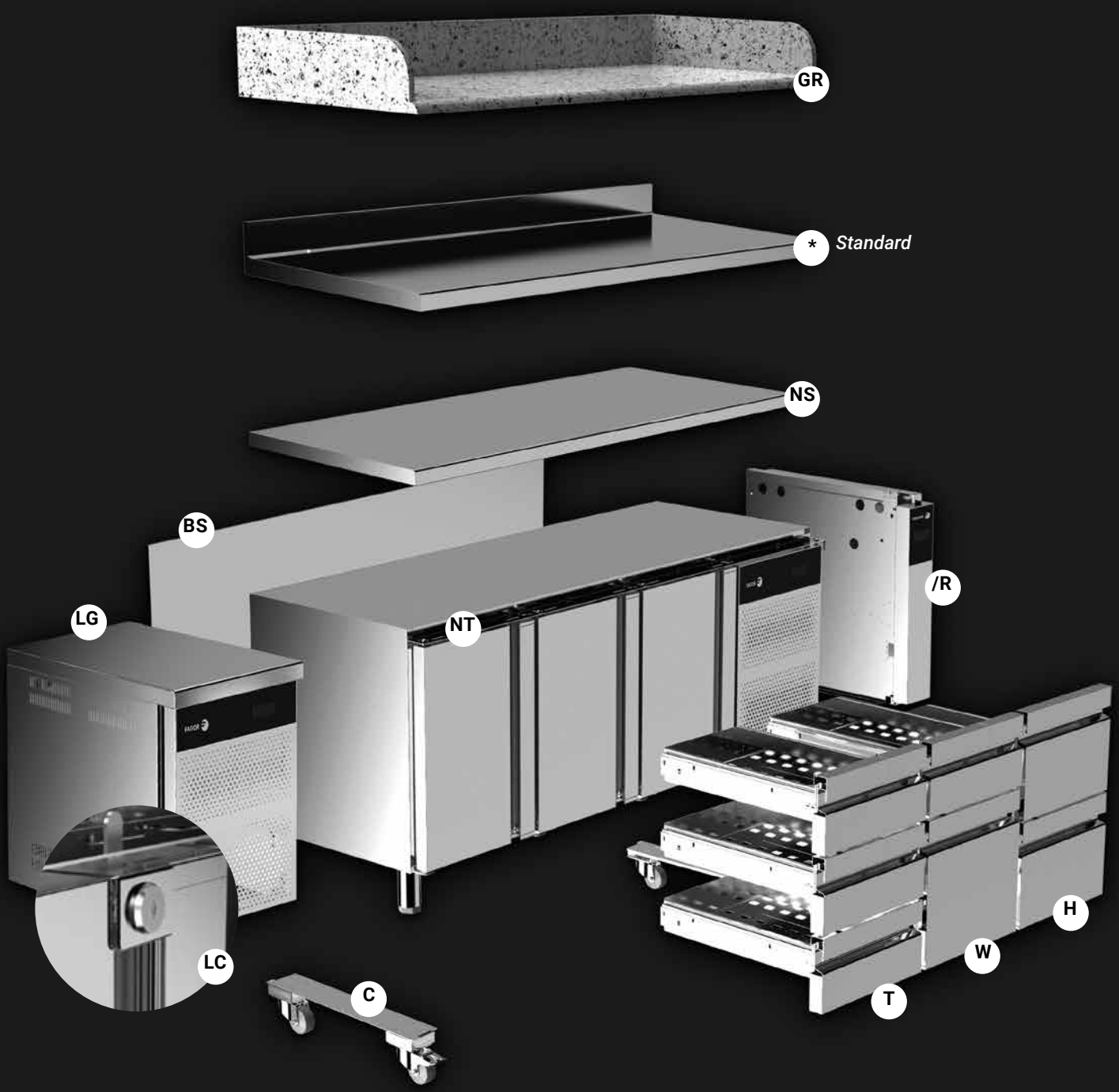
FAGOR
18.0

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 ..... **314**
— Accessories **315**

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**	**PASTRY**
	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

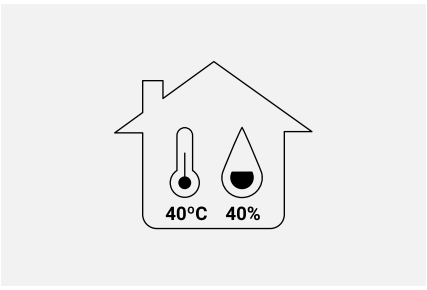
Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions.

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

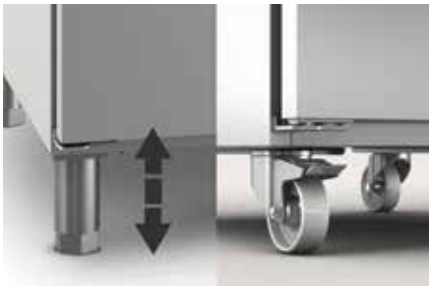
Removable Stainless steel rack and guide system without use of tools which allows a proper distribution of products.

Telescopic sliding drawers

Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.

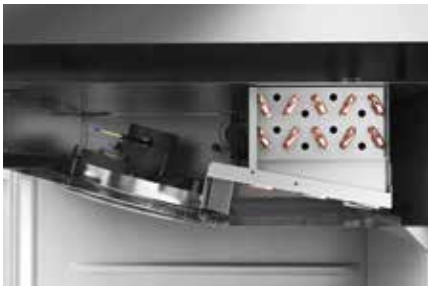
Maximum stability

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.

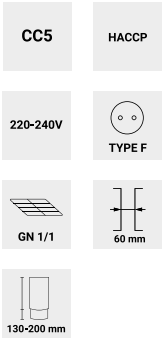
Fagor
Konnect

ADVANCE

700 GN 1/1

ACP-3G

2G *3G* *4G*



Fagor Konnect

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	CODE	€
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	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090341	-
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	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090342	-
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	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090343	-
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	-
					R290	0,326 (2)	0,699	-	-	60 Hz	19089532	-
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	-
					R290	0,326 (2)	0,708	-	-	60 Hz	19089534	-
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	-
					R290	0,364 (2)	0,325	-	-	60 Hz	19096650	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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		o	o	o	o	o	o
Panoramic opening	PO		o	o	o	o	o	o
Left group	LG		o	o	o	o	o	o
No top	NT		o	o	o	o	o	o
No splash-back	NS		o	o	o	o	o	o
1/2 + 1/2 Drawer	H		o	o	o	-	-	-
1/3 + 1/3 +1/3 Drawer	T		o	o	o	-	-	-
2/3 + 1/3 Drawer	W		o	o	o	-	-	-
G type plug	CI		o	o	o	o	o	o
Lock	LC		o	o	o	o	o	o
Remote group	RG		o	o	o	o	o	o
Granite top	GR		o	o	o	o	o	o
Castors	C		o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o
Frame heater	FH		o	o	o	●	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxy grid	pc	2	3	4	-
	19015961	Tray support guides L=519 mm	pc	4	6	8	-

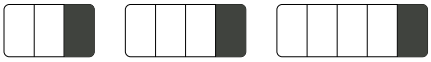
Other Accessories

	CODE	DESCRIPTION	€
	19096243	Kit drawers 1/2+1/2 GN	-
	19096245	Kit drawers 1/3+1/3+1/3 GN	-
	19096244	Kit drawers 1/3+2/3 GN	-

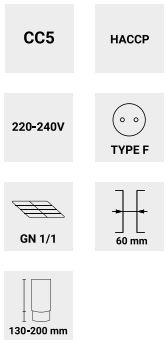
ADVANCE

700 GN 1/1 with drawers

ACP-3G HHD



2G *3G* *4G*



General characteristics

Fagor Konnect

- 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	CODE	€
ACP-2G HD	1.340 x 700 x 850	302	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	423 (4)	50 Hz	19089541	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090350	-
ACP-2G HH	1.340 x 700 x 850	302	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	423 (4)	50 Hz	19089542	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090351	-
ACP-3G HDD	1.790 x 700 x 850	446	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	453 (4)	50 Hz	19089543	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090352	-
ACP-3G HHD	1.790 x 700 x 850	446	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	453 (4)	50 Hz	19089544	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090353	-
ACP-3G HHH	1.790 x 700 x 850	446	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	453 (4)	50 Hz	19089545	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090354	-
ACP-4G HDDD	2.240 x 700 x 850	590	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	584 (4)	50 Hz	19089546	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090355	-
ACP-4G HHDD	2.240 x 700 x 850	590	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	584 (4)	50 Hz	19089547	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090356	-
ACP-4G HHHD	2.240 x 700 x 850	590	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	584 (4)	50 Hz	19089548	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090357	-
ACP-4G HHHH	2.240 x 700 x 850	590	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	A	584 (4)	50 Hz	19089549	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090358	-

(1) Evap. -10°C/ Cond. 45°C (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		o	o	o	o	o	o	o	o	o
Panoramic Opening	PO		-	-	o	-	-	o	o	-	-
Left Group	LG		o	o	o	o	o	o	o	o	o
No Top	NT		o	o	o	o	o	o	o	o	o
No Splash-back	NS		o	o	o	o	o	o	o	o	o
G type plug	CI		o	o	o	o	o	o	o	o	o
Remote Group	RG		o	o	o	o	o	o	o	o	o
Granit Top	GR		o	o	o	o	o	o	o	o	o
Castors	C		o	o	o	o	o	o	o	o	o
Back in Steel	BS		o	o	o	o	o	o	o	o	o
Frame Heater	FH		o	o	o	o	o	o	o	o	o

ADVANCE

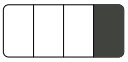
700 GN 1/1 Central

Fagor Konnect

ACP-3G/C

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 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 (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
ACP-2G/C	1.340 x 768 x 850	302	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	50 Hz	19089538	-
					R-600a	0,36 (1)	0,17	60 Hz	19090347	-
ACP-3G/C	1.790 x 768 x 850	446	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	50 Hz	19089539	-
					R-600a	0,36 (1)	0,17	60 Hz	19090348	-
ACP-4G/C	2.240 x 768 x 850	590	0 +8 ºC	Stop	R-600a	0,36 (1)	0,16	50 Hz	19089540	-
					R-600a	0,36 (1)	0,17	60 Hz	19090349	-

(1) Evap. -10°C/ Cond. 45°C

Options

			ACP-2G/C (€)	ACP-3G/C (€)	ACP-4G/C (€)
Connectivity	K		o	o	o
Panoramic opening	PO		o	o	o
No top	NT		o	o	o
No splash-back	NS		●	●	●
G type plug	CI		o	o	o
Lock	LC		o	o	o
Remote group	RG		o	o	o
Castors	C		o	o	o
Frame heater	FH		o	o	o

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	-
	19010200	Tray support guides L=613 mm	pc	4	6	8	-

ADVANCE

700 GN 1/1 Display

Fagor Konnect

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	CODE	€
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	-
					R-600a	0,36 (1)	0,17	-	-	60 Hz	19090344	-
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	-
					R-600a	0,36 (1)	0,181	-	-	60 Hz	19090345	-
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	-
					R-600a	0,36 (1)	0,185	-	-	60 Hz	19090346	-

(1) Evap. -10°C/ Cond. 45°C

Options

			ACP-2G GD (€)	ACP-3G GD (€)	ACP-4G GD (€)
Connectivity	K		o	o	o
Panoramic opening	PO		o	o	o
Left group	LG		o	o	o
No top	NT		o	o	o
No splash-back	NS		o	o	o
G type plug	CI		o	o	o
Lock	LC		●	●	●
Remote group	RG		o	o	o
Granite top	GR		o	o	o
Castors	C		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	o
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	-
	19010200	Tray support guides L=613 mm	pc	4	6	8	-

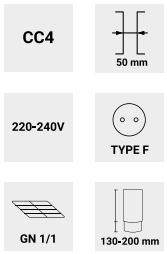
Other Accessories

	CODE	DESCRIPTION	€
	19096243	Kit drawers 1/2+1/2 GN	-
	19096245	Kit drawers 1/3+1/3+1/3 GN	-
	19096244	Kit drawers 1/3+2/3 GN	-

CONCEPT

700 GN 1/1

CCP-3G



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19089553	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19089555	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19089557	-
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	-
					R290	0,381 (2)	0,387	-	-	60 Hz	19089562	-
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	-
					R290	0,381 (2)	0,396	-	-	60 Hz	19089564	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP-2G (€)	CCP-3G (€)	CCP-4G (€)	CCN-2G (€)	CCN-3G (€)
Panoramic opening	PO		o	o	o	o	o
Left group	LG		o	o	o	o	o
No top	NT		o	o	o	o	o
No splash-back	NS		o	o	o	o	o
1/2 + 1/2 Drawer	H		o	o	o	-	-
1/3 + 1/3 +1/3 Drawer	T		o	o	o	-	-
2/3 + 1/3 Drawer	W		o	o	o	-	-
G type plug	CI		o	o	o	o	o
Lock	LC		o	o	o	o	o
Granite top	GR		o	o	o	o	o
Castors	C		o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o
Frame heater	FH		o	o	o	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	-
	19014778	Tray support guides L=562 mm	pc	4	6	8	-

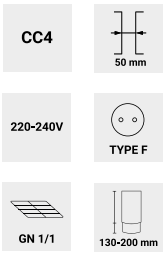
Other Accessories

	CODE	DESCRIPTION	€
	19010993	Kit drawers 1/2+1/2 GN	-
	19015952	Kit drawers 1/2+1/2 group side	-
	19036401	Kit drawers 1/2+1/2 group side LG	-
	19015954	Kit drawers 1/3+1/3+1/3	-
	19015953	Kit drawer 1/3+2/3	-

CONCEPT

700 GN 1/1 with drawers

CCP-3G HHD



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090361	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090362	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090363	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090364	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090365	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090366	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090367	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090368	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090369	-

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

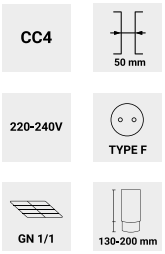
Options

			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		-	-	o	-	-	o	o	-	-
Left group	LG		o	o	o	o	o	o	o	o	o
No top	NT		o	o	o	o	o	o	o	o	o
No splash-back	NS		o	o	o	o	o	o	o	o	o
G type plug	CI		o	o	o	o	o	o	o	o	o
Granite top	GR		o	o	o	o	o	o	o	o	o
Castors	C		o	o	o	o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o	o	o	o
Frame heater	FH		o	o	o	o	o	o	o	o	o

CONCEPT

700 GN 1/1 with sinks

CCP-3G/S



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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 (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
CCP-2G/S	1.342 x 700 x 850	274	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	B	610 (4)	50 Hz	19089591	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090373	-
CCP-3G/S	1.792 x 700 x 850	428	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089592	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090374	-
CCP-4G/S	2.242 x 700 x 850	581	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089593	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090375	-
CCN-2G/S	1.342 x 700 x 850	274	-18 -22 °C	Electric	R290	0,364 (2)	0,317	D	2.121 (4)	50 Hz	19106963	-
					R290	0,381 (2)	0,387	-	-	60 Hz	19110986	-
CCN-3G/S	1.792 x 700 x 850	428	-18 -22 °C	Electric	R290	0,364 (2)	0,326	E	2.880 (4)	50 Hz	19106020	-
					R290	0,381 (2)	0,396	-	-	60 Hz	19110987	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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		o	o	o	o	o
Left group	LG		o	o	o	o	o
No splash-back	NS		o	o	o	o	o
1/2 + 1/2 Drawer	H		o	o	o	-	-
1/3 + 1/3 +1/3 Drawer	T		o	o	o	-	-
2/3 + 1/3 Drawer	W		o	o	o	-	-
G type plug	CI		o	o	o	o	o
Lock	LC		o	o	o	o	o
Castors	C		o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o
Frame heater	FH		o	o	o	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	-
	19014778	Tray support guides L=562 mm	pc	4	6	8	-

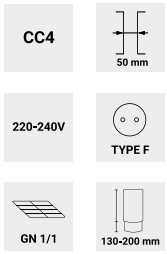
Other Accessories

	CODE	DESCRIPTION	€
	19010993	Kit drawers 1/2+1/2 GN	-
	19015952	Kit drawers 1/2+1/2 group side	-
	19036401	Kit drawers 1/2+1/2 group side LG	-
	19015954	Kit drawers 1/3+1/3+1/3	-
	19015953	Kit drawers 1/3+2/3	-

CONCEPT

700 GN 1/1 Central

CCP-3G/C



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
CCPC-2G/C	1.342 x 778 x 850	274	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	50 Hz	19089594	-
					R290	0,398 (1)	0,295	60 Hz	19090376	-
CCPC-3G/C	1.792 x 778 x 850	428	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	50 Hz	19089595	-
					R290	0,398 (1)	0,295	60 Hz	19090377	-
CCPC-4G/C	2.242 x 778 x 850	581	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	50 Hz	19089596	-
					R-600a	0,437 (1)	0,241	60 Hz	19090378	-

(1) Evap. -10°C/ Cond. 45°C

Options

			CCPC-2G/C (€)	CCP-3G/C (€)	CCPC-4G/C (€)
Panoramic opening	PO		o	o	o
No top	NT		o	o	o
No splash-back	NS		●	●	●
G type plug	CI		o	o	o
Lock	LC		o	o	o
Frame heater	FH		o	o	o
Castors	C		o	o	o

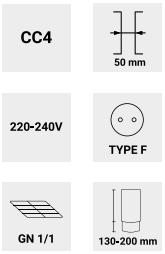
Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	-
	19010200	Tray support guides L=613 mm	pc	4	6	8	-

CONCEPT

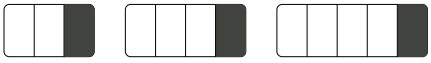
700 GN 1/1 Remote

CCP-3G/R



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
CCP-2G/R	1.042 x 700 x 850	274	0 +8 ºC	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089558	-
CCP-3G/R	1.492 x 700 x 850	428	0 +8 ºC	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089559	-
CCP-4G/R	1.942 x 700 x 850	581	0 +8 ºC	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089560	-
CCN-2G/R	1.042 x 700 x 850	274	-18 -22 ºC	Electric	(6)	0,364 (2)	0,064	50/60 Hz	19089565	-
CCN-3G/R	1.492 x 700 x 850	428	-18 -22 ºC	Electric	(6)	0,364 (2)	0,073	50/60 Hz	19089566	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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		o	o	o	o	o
No top	NT		o	o	o	o	o
No splash-back	NS		o	o	o	o	o
1/2 + 1/2 Drawer	H		o	o	o	-	-
1/3 + 1/3 +1/3 Drawer	T		o	o	o	-	-
2/3 + 1/3 Drawer	W		o	o	o	-	-
G type plug	CI		o	o	o	o	o
Lock	LC		o	o	o	o	o
Granite top	GR		o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o
Frame heater	FH		o	o	o	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	-
	19014778	Tray support guides L=562 mm	pc	4	6	8	-

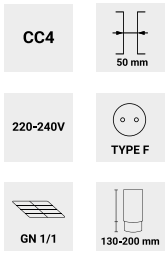
Other Accessories

	CODE	DESCRIPTION	€
	19010993	Kit drawers 1/2+1/2 GN	-
	19015952	Kit drawers 1/2+1/2 group side	-
	19015954	Kit drawers 1/3+1/3+1/3	-
	19015953	Kit drawers 1/3+2/3	-

CONCEPT

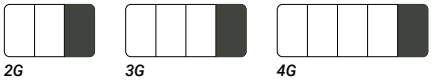
700 GN 1/1 Remote with drawers

CCP-3G/R HHD



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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 (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
CCP-2G/R HD	1.042 x 700 x 850	274	0 +8 °C	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089576	-
CCP-2G/R HH	1.042 x 700 x 850	274	0 +8 °C	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089577	-
CCP-3G/R HDD	1.492 x 700 x 850	428	0 +8 °C	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089578	-
CCP-3G/R HHD	1.492 x 700 x 850	428	0 +8 °C	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089579	-
CCP-3G/R HHH	1.492 x 700 x 850	428	0 +8 °C	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089580	-
CCP-4G/R HDDD	1.942 x 700 x 850	581	0 +8 °C	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089581	-
CCP-4G/R HHDD	1.942 x 700 x 850	581	0 +8 °C	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089582	-
CCP-4G/R HHHD	1.942 x 700 x 850	581	0 +8 °C	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089583	-
CCP-4G/R HHHH	1.942 x 700 x 850	581	0 +8 °C	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089584	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (6) Consult the manufacturer

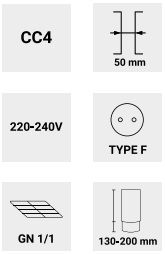
Options

			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		-	-	o	-	-	o	o	-	-
No top	NT		o	o	o	o	o	o	o	o	o
No splash-back	NS		o	o	o	o	o	o	o	o	o
G type plug	CI		o	o	o	o	o	o	o	o	o
Granite top	GR		o	o	o	o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o	o	o	o
Frame heater	FH		o	o	o	o	o	o	o	o	o

CONCEPT

700 GN 1/1 Display

CCP-3G GD



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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.

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	CODE	€
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	-
					R290	0,398 (1)	0,297	-	-	60 Hz	19090370	-
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	-
					R290	0,398 (1)	0,299	-	-	60 Hz	19090371	-
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	-
					R-600a	0,437 (1)	0,247	-	-	60 Hz	19090372	-

(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		o	o	o
Left group	LG		o	o	o
No top	NT		o	o	o
No splash-back	NS		o	o	o
G type plug	CI		o	o	o
Lock	LC		●	●	●
Granite top	GR		o	o	o
Castors	C		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	o
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	-
	19014778	Tray support guides L=562 mm	pc	4	6	8	-

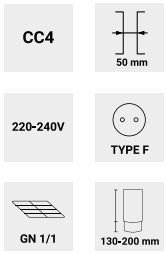
Other Accessories

	CODE	DESCRIPTION	€
	19010993	Kit drawers 1/2+1/2 GN	-
	19015952	Kit drawers 1/2+1/2 group side	-
	19036401	Kit drawers 1/2+1/2 group side LG	-
	19015954	Kit drawers 1/3+1/3+1/3	-
	19015953	Kit drawers 1/3+2/3	-

CONCEPT

700 GN 1/1 Remote display

CCP-3G/R GD



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
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	-
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	-
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	-

(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		o	o	o
No top	NT		o	o	o
No splash-back	NS		o	o	o
G type plug	CI		o	o	o
Lock	LC		●	●	●
Granite top	GR		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	o
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	-
	19014778	Tray support guides L=562 mm	pc	4	6	8	-

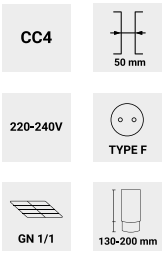
Other Accessories

	CODE	DESCRIPTION	€
	19010993	Kit drawers 1/2+1/2 GN	-
	19015952	Kit drawers 1/2+1/2 group side	-
	19015954	Kit drawers 1/3+1/3+1/3	-
	19015953	Kit drawers 1/3+2/3	-

CONCEPT

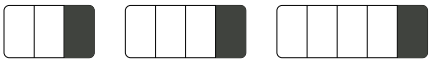
700 GN 1/1 Refrigerated bases

CCPB-3G



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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 (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
CCPB-2G	1.342 x 700 x 584	177	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	956 (4)	50 Hz	19089597	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19089598	-
CCPB-3G	1.792 x 700 x 584	277	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	D	1.095 (4)	50 Hz	19089599	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19089600	-
CCPB-4G	2.242 x 700 x 584	377	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	D	1.245 (4)	50 Hz	19089601	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19089602	-

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

Options

			CCPB-2G (€)	CCPB-3G (€)	CCPB-4G (€)
Panoramic opening	PO		o	o	o
No splash-back	NS		●	●	●
G type plug	CI		o	o	o
Lock	LC		o	o	o
Castors	C		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	o
Remote group	RG		o	o	o

Standard Accessories

	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxi grid	pc	2	3	4	-
	19014778	Tray support guides L=562 mm	pc	4	6	8	-

Other Accessories

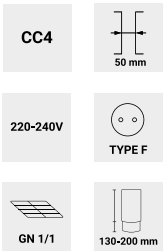
	CODE	DESCRIPTION	€
	19072745	Kit drawers 1/3+1/3	-

CONCEPT

700 GN 1/1 Refrigerated bases with drawers

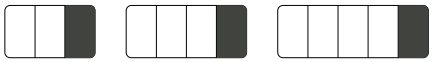
CCPB-3G W

CCPB-3G T



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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 (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19089604	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19089606	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19089608	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19089610	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19089612	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19089614	-

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

Options

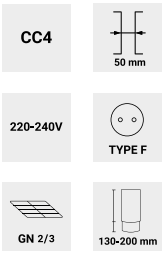
			CCPB-2G W (€)	CCPB-3G W (€)	CCPB-4G W (€)	CCPB-2G T (€)	CCPB-3G T (€)	CCPB-4G T (€)
No splash-back	NS		●	●	●	●	●	●
G type plug	CI		o	o	o	o	o	o
Castors	C		o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o
Frame heater	FH		o	o	o	o	o	o
Remote group	RG		o	o	o	o	o	o

CONCEPT

Refrigerated Bases 700

CCP7-3G W

CCP7-2G W2



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Heavy-duty stainless-steel working top.
- 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	CODE	€
Models with doors												
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	-
					R290	0,369 (1)	0,249	-	-	60 Hz	19110970	-
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	-
					R290	0,369 (1)	0,249	-	-	60 Hz	19110979	-
Models with drawers W												
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	-
					R290	0,369 (1)	0,249	-	-	60 Hz	19110976	-
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	-
					R290	0,369 (1)	0,249	-	-	60 Hz	19110980	-
Models with horizontal drawers W2												
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	-
					R290	0,369 (1)	0,262	-	-	60 Hz	19110978	-

(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		o	o	o	o	o
Remote group	RG		o	o	o	o	o
Castors	C		o	o	o	o	o
Back in Stainless Steel	BS		●	●	●	●	●
Frame heater	FH		o	o	o	o	o

Standard Accessories

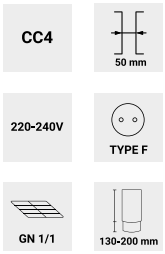
	CODE	DESCRIPTION		2G	3G	€
	19106414	GN 2/3 Epoxy grid	pc	2	3	-
	19033558	Tray support guides L=496 mm	pc	4	6	-

CONCEPT

Refrigerated Bases 900

CCP9-3G W

CCP9-2G W2



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- Heavy-duty stainless-steel working top.
- 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	CODE	€
Models with doors												
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	-
					R290	0,369 (1)	0,25	-	-	60 Hz	19110994	-
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	-
					R290	0,369 (1)	0,249	-	-	60 Hz	19111004	-
Models with W drawers												
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	-
					R290	0,369 (1)	0,25	-	-	60 Hz	19110995	-
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	-
					R290	0,369 (1)	0,249	-	-	60 Hz	19111007	-
Models with horizontal drawers W2												
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	-
					R290	0,369 (1)	0,262	-	-	60 Hz	19111001	-

(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		o	o	o	o	o
Remote group	RG		o	o	o	o	o
Castors	C		o	o	o	o	o
Back in Stainless Steel	BS		●	●	●	●	●
Frame heater	FH		o	o	o	o	o

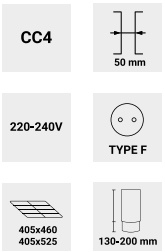
Standard Accessories

	CODE	DESCRIPTION		2G	3G	€
	19097778	GN1/1 Epoxy grid	pc	2	3	-
	19033557	Tray support guides L=649 mm	pc	4	6	-

CONCEPT

600 Snack

CCP-3S



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
CCP-2S	1.492 x 600 x 850	268	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	956 (4)	50 Hz	19089625	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19089626	-
CCP-3S	2.017 x 600 x 850	416	0 +8 °C	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089627	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19089628	-
CCP-4S	2.542 x 600 x 850	564	0 +8 °C	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089629	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19089630	-
CCN-2S	1.492 x 600 x 850	268	-18 -22 °C	Electric	R290	0,364 (2)	0,319	D	2.121 (4)	50 Hz	19089634	-
					R290	0,381 (2)	0,389	-	-	60 Hz	19089635	-
CCN-3S	2.017 x 600 x 850	416	-18 -22 °C	Electric	R290	0,364 (2)	0,329	E	2.880 (4)	50 Hz	19089636	-
					R290	0,381 (2)	0,399	-	-	60 Hz	19089637	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°C/ Cond. 45°C (4) According to EN22041 standard

Options

			CCP-2S (€)	CCP-3S (€)	CCP-4S (€)	CCN-2S (€)	CCN-3S (€)
Panoramic opening	PO		o	o	o	o	o
Left Group	LG		o	o	o	o	o
No top	NT		o	o	o	o	o
No splash-back	NS		o	o	o	o	o
1/2 + 1/2 Drawer	H		o	o	o	-	-
1/3 + 1/3 +1/3 Drawer	T		o	o	o	-	-
2/3 + 1/3 Drawer	W		o	o	o	-	-
G type plug	CI		o	o	o	o	o
Lock	LC		o	o	o	o	o
Castors	C		o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o
Frame heater	FH		o	o	o	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	-
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	-

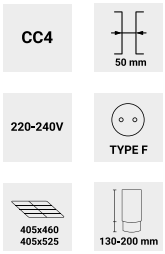
Other Accessories

	CODE	DESCRIPTION	€
	19004925	Kit drawers 1/2+1/2 GN	-
	19004921	Kit drawers 1/2+1/2 group side	-
	19004930	Kit drawers 1/2+1/2 group side LG	-
	19004927	Kit drawer 1/3+2/3	-
	19004923	Kit drawers 1/3+1/3+1/3	-

CONCEPT

600 Snack with drawers

CCP-3S HHD



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090379	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090380	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090381	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090382	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090383	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090384	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090385	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090386	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090387	-

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

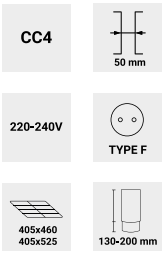
Options

			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		-	-	o	-	-	o	o	-	-
Left Group	LG		o	o	o	o	o	o	o	o	o
No top	NT		o	o	o	o	o	o	o	o	o
No splash-back	NS		o	o	o	o	o	o	o	o	o
G type plug	CI		o	o	o	o	o	o	o	o	o
Castors	C		o	o	o	o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o	o	o	o
Frame heater	FH		o	o	o	o	o	o	o	o	o

CONCEPT

600 Snack remote

CCP-3S/R



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
CCP-2S/R	1.192 x 600 x 850	268	0 +8 °C	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089631	-
CCP-3S/R	1.717 x 600 x 850	416	0 +8 °C	Stop	(6)	0,361 (1)	0,029	50/60 Hz	19089632	-
CCP-4S/R	2.242 x 600 x 850	564	0 +8 °C	Stop	(6)	0,436 (1)	0,029	50/60 Hz	19089633	-
CCN-2S/R	1.192 x 600 x 850	268	-18 -22 °C	Electric	(6)	0,364 (2)	0,066	50/60 Hz	19089638	-
CCN-3S/R	1.717 x 600 x 850	416	-18 -22 °C	Electric	(6)	0,364 (2)	0,076	50/60 Hz	19089639	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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		o	o	o	o	o
No top	NT		o	o	o	o	o
No splash-back	NS		o	o	o	o	o
1/2 + 1/2 Drawer	H		o	o	o	-	-
1/3 + 1/3 +1/3 Drawer	T		o	o	o	-	-
2/3 + 1/3 Drawer	W		o	o	o	-	-
G type plug	CI		o	o	o	o	o
Lock	LC		o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o
Frame heater	FH		o	o	o	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	-
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	-

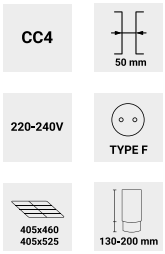
Other Accessories

	CODE	DESCRIPTION	€
	19004925	Kit drawers 1/2+1/2 GN	-
	19004921	Kit drawers 1/2+1/2 group side	-
	19004927	Kit drawers 1/3+2/3	-
	19004923	Kit drawers 1/3+1/3+1/3	-

CONCEPT

600 Snack remote with drawers

CCP-3S/R HHD



2S *3S* *4S*

General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
CCP-2S/R HD	1.192 x 600 x 850	268	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089649	-
CCP-2S/R HH	1.192 x 600 x 850	268	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089650	-
CCP-3S/R HDD	1.717 x 600 x 850	416	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089651	-
CCP-3S/R HHD	1.717 x 600 x 850	416	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089653	-
CCP-3S/R HHH	1.717 x 600 x 850	416	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089654	-
CCP-4S/R HDDD	2.242 x 600 x 850	564	0 +8 °C	Stop	0,436 (1)	0,029	50/60 Hz	19089655	-
CCP-4S/R HHDD	2.242 x 600 x 850	564	0 +8 °C	Stop	0,436 (1)	0,029	50/60 Hz	19089656	-
CCP-4S/R HHHD	2.242 x 600 x 850	564	0 +8 °C	Stop	0,436 (1)	0,029	50/60 Hz	19089657	-
CCP-4S/R HHHH	2.242 x 600 x 850	564	0 +8 °C	Stop	0,436 (1)	0,029	50/60 Hz	19089658	-

(1) Evap. -10°C/ Cond. 45°C

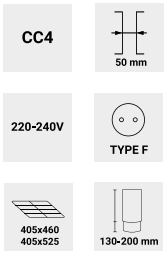
Options

			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		-	-	o	-	-	o	o	-	-
No top	NT		o	o	o	o	o	o	o	o	o
No splash-back	NS		o	o	o	o	o	o	o	o	o
G type plug	CI		o	o	o	o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o	o	o	o
Frame heater	FH		o	o	o	o	o	o	o	o	o

CONCEPT

600 Snack display

CCP-3S GD



2S *3S* *4S*

General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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 (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
CCP-2S GD	1.492 x 600 x 850	268	0 +8 ºC	Stop	R-600a	0,361 (1)	0,207	C	1.379 (5)	50 Hz	19089659	-
					R290	0,398 (1)	0,299	-	-	60 Hz	19090388	-
CCP-3S GD	2.017 x 600 x 850	416	0 +8 ºC	Stop	R-600a	0,361 (1)	0,209	C	1.536 (5)	50 Hz	19089660	-
					R290	0,398 (1)	0,301	-	-	60 Hz	19090389	-
CCP-4S GD	2.542 x 600 x 850	564	0 +8 ºC	Stop	R-600a	0,436 (1)	0,232	D	1.808 (5)	50 Hz	19089661	-
					R-600a	0,437 (1)	0,249	-	-	60 Hz	19090390	-

(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		o	o	o
Left Group	LG		o	o	o
No top	NT		o	o	o
No splash-back	NS		o	o	o
G type plug	CI		o	o	o
Lock	LC		●	●	●
Castors	C		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	o
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	-
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	-

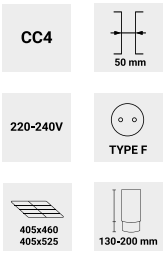
Other Accessories

	CODE	DESCRIPTION	€
	19004925	Kit drawers 1/2+1/2 GN	-
	19004921	Kit drawers 1/2+1/2 group side	-
	19004930	Kit drawers 1/2+1/2 group side LG	-
	19004927	Kit drawer 1/3+2/3	-
	19004923	Kit drawers 1/3+1/3+1/3	-

CONCEPT

600 Snack Remote Display

CCP-3S/R GD



2S *3S* *4S*

General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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 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	CODE	€
CCP-2S/R GD	1.192 x 600 x 850	268	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19103333	-
CCP-4S/R GD	2.242 x 600 x 850	564	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19103334	-
CCP-4S/R GD	2.542 x 600 x 850	564	0 +8 °C	Stop	0,436 (1)	0,029	50/60 Hz	19103335	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C / Cond. 45°C (6) Consult the manufacturer

Options

			CCP-2S GD (€)	CCP-3S GD (€)	CCP-4S GD (€)
Panoramic opening	PO		o	o	o
No top	NT		o	o	o
No splash-back	NS		o	o	o
G type plug	CI		o	o	o
Lock	LC		●	●	●
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	o
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	-
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	-

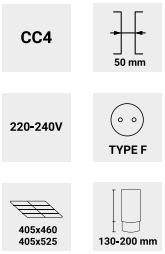
Other Accessories

	CODE	DESCRIPTION	€
	19004925	Kit drawers 1/2+1/2 GN	-
	19004921	Kit drawers 1/2+1/2 group side	-
	19004927	Kit drawer 1/3+2/3	-
	19004923	Kit drawers 1/3+1/3+1/3	-

CONCEPT

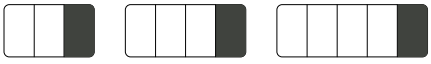
600 Snack with sinks

CCP-3S/S



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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	CODE	€
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090391	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090392	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090393	-
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	-
					R290	0,381 (2)	0,389	-	-	60 Hz	19111008	-
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	-
					R290	0,381 (2)	0,399	-	-	60 Hz	19111010	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -30°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		o	o	o	o	o
Left Group	LG		o	o	o	o	o
No splash-back	NS		o	o	o	o	o
1/2 + 1/2 Drawer	H		o	o	o	-	-
1/3 + 1/3 +1/3 Drawer	T		o	o	o	-	-
2/3 + 1/3 Drawer	W		o	o	o	-	-
G type plug	CI		o	o	o	o	o
Lock	LC		o	o	o	o	o
Castors	C		o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o
Frame heater	FH		o	o	o	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4G	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	-
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	-

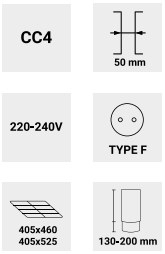
Other Accessories

	CODE	DESCRIPTION	€
	19004925	Kit drawers 1/2+1/2 GN	-
	19004921	Kit drawers 1/2+1/2 group side	-
	19004930	Kit drawers 1/2+1/2 group side LG	-
	19004927	Kit drawer 1/3+2/3	-
	19004923	Kit drawers 1/3+1/3+1/3	-

CONCEPT

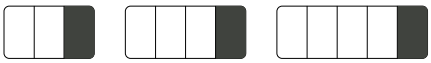
800 Pastry EN60x40

CCP-3B



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 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 (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
CCP-2B	1.492 x 800 x 850	417	0 +8 °C	Stop	R290	0,369 (1)	0,262	D	1477 (4)	50 Hz	19102582	-
					R290	0,369 (1)	0,262	-	-	60 Hz	19103513	-
CCP-3B	2.017 x 800 x 850	612	0 +8 °C	Stop	R290	0,369 (1)	0,262	D	1723 (4)	50 Hz	19102583	-
					R290	0,369 (1)	0,262	-	-	60 Hz	19103514	-
CCP-4B	2.542 x 800 x 850	800	0 +8 °C	Stop	R290	0,593 (1)	0,387	E	2442 (4)	50 Hz	19102618	-
					R290	0,593 (1)	0,387	-	-	60 Hz	19103515	-

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

Options

			CCP-2B (€)	CCP-3B (€)	CCP-4B (€)
Panoramic opening	PO		o	o	o
Left Group	LG		o	o	o
No top	NT		o	o	o
No splash-back	NS		o	o	o
G type plug	CI		o	o	o
Lock	LC		o	o	o
Remote Group	RG		o	o	o
Granite Top	GR		o	o	o
Castors	C		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	o

Standard Accessories

	CODE	DESCRIPTION		2B	3B	4B	€
	19097776	EN60x40 Epoxy grid	pc	2	3	4	-
	19033557	Tray support guides L=649 mm	pc	4	6	8	-

Accessories

	MODEL	CODE	DESCRIPTION	WHERE USED	€
Door orientation kit					
	KDO-4-R	19098305	Door orientation kit right	All counters	-
	KDO-4-L	19098304	Door orientation kit left	All counters	-
Castors kit					
	KC-4 Ø80	19016846	Castor kit 4 (3b + 3wb)	2 and 3 body counters	-
	KC-6 Ø80	19011005	Castor kit 6 (3b + 3wb)	4 body counters	-
Connectivity kit					
Fagor Konnect		19111437	Kit Fagor Konnect - Refrigeration	Advance counters	-

FAGOR
ADVANCE

20
FAGOR
20

Preparation counters

— Features..... **319**
— Configurable Pizza Counters **321**
— Compact Pizza Counters..... **325**
— Refrigerated work stations..... **327**
— Saladettes **328**
— Accessories **334**

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

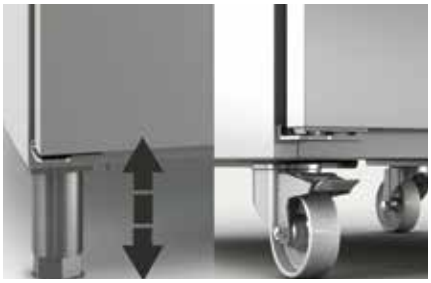
Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions.

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 (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
CCP-2G GR	1.342 x 700 x 850	274	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	B	610 (4)	50 Hz	19089668	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090403	-
CCP-3G GR	1.792 x 700 x 850	428	0 +8 ºC	Stop	R-600a	0,361 (1)	0,203	C	1.095 (4)	50 Hz	19089669	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090404	-
CCP-4G GR	2.242 x 700 x 850	581	0 +8 ºC	Stop	R-600a	0,436 (1)	0,224	C	1.245 (4)	50 Hz	19089670	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090405	-

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

Options

			CCP-2G (€)	CCP-3G (€)	CCP-4G (€)
G type plug	CI		o	o	o
Panoramic opening	PO		o	o	o
Lock	LC		o	o	o
Left group	LG		o	o	o
Granite top	GR		●	●	●
2/3 + 1/3 Drawer	W		o	o	o
1/2 + 1/2 Drawer	H		o	o	o
1/3 + 1/3 +1/3 Drawer	T		o	o	o
Back in Stainless Steel	BS		o	o	o
Frame heater	FH		o	o	o

Standard Accessories

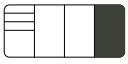
	CODE	DESCRIPTION		2G	3G	4G	€
	19097778	GN 1/1 epoxy grid	pc	2	3	4	-
	19014778	Tray support guides L=562 mm	pc	4	6	8	-

CONFIGURABLE PIZZA COUNTERS

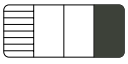
800 EN 60x40

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	CODE	€
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	-
					R290	0,369 (1)	0,262	-	-	60 Hz	19111012	-
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	-
					R290	0,369 (1)	0,262	-	-	60 Hz	19111013	-
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	-
					R290	0,593 (1)	0,387	-	-	60 Hz	19111014	-
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	-
					R290	0,369 (1)	0,262	-	-	60 Hz	19111016	-
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	-
					R290	0,369 (1)	0,262	-	-	60 Hz	19111018	-
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	-
					R290	0,369 (1)	0,262	-	-	60 Hz	19111020	-
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	-
					R290	0,369 (1)	0,262	-	-	60 Hz	19111021	-

(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		o	o	o	o	o	o	o
Panoramic opening	PO		o	o	o	o	o	o	o
Lock	LC		o	o	o	o	o	o	o
Remote Group	RG		o	o	o	o	o	o	o
Granite top	GR		●	●	●	●	●	●	●
Back in Stainless Steel	BS		o	o	o	o	o	o	o
Frame heater	FH		o	o	o	o	o	o	o

Standard Accessories

	CODE	DESCRIPTION		2B	3B	4B	€
	19097776	EN 60x40 Epoxy grid	pc	2	3	4	-
	19033557	Tray support guides L=649 mm	pc	4	6	8	-

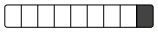
CONFIGURABLE PIZZA COUNTERS

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	CODE	€
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	-
					R290	0,299 (1)	0,17	60 Hz	19090406	-
SP-3G	1.790 x 336 x 450	GN1/4	8	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089672	-
					R290	0,299 (1)	0,17	60 Hz	19090408	-
SP-4G	2.240 x 336 x 450	GN1/4	11	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089673	-
					R290	0,299 (1)	0,17	60 Hz	19090410	-
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	-
					R290	0,299 (1)	0,17	60 Hz	19090411	-
SPT-3G	1.790 x 336 x 250	GN1/4	8	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089677	-
					R290	0,299 (1)	0,17	60 Hz	19090423	-
SPT-4G	2.240 x 336 x 250	GN1/4	11	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089678	-
					R290	0,299 (1)	0,17	60 Hz	19090425	-

(1) Evap. -10°C/ Cond. 45°C

Options

			SP-2G (€)	SP-3G (€)	SP-4G (€)	SPT-2G (€)	SPT-3G (€)	SPT-4G (€)
G Type plug	CI		o	o	o	o	o	o

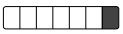
Other Accessories

	CODE	DESCRIPTION	€
	19104386	GN 1/4 100 mm depth bowl	-
	19106427	GN 1/4 150 mm depth bowl	-

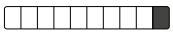
Ingredient vitrines for EN 60x40 counters

SP-3B

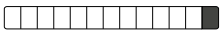
SPT-3B



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	CODE	€
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	-
					R290	0,299 (1)	0,17	60 Hz	19090407	-
SP-3B	2.019 x 336 x 450	GN1/4	9	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089675	-
					R290	0,299 (1)	0,17	60 Hz	19090409	-
SP-4B	2.542 x 336 x 450	GN1/4	12	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19096958	-
					R290	0,299 (1)	0,17	60 Hz	19111047	-
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	-
					R290	0,299 (1)	0,17	60 Hz	19111040	-
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	-
					R290	0,299 (1)	0,17	60 Hz	19111042	-
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	-
					R290	0,299 (1)	0,17	60 Hz	19111045	-
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	-
					R290	0,299 (1)	0,17	60 Hz	19090412	-
SPT-3B	2.019 x 336 x 250	GN1/4	9	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19089680	-
					R290	0,299 (1)	0,17	60 Hz	19090424	-
SPT-4B	2.542 x 336 x 450	GN1/4	12	+2 +8 ºC	R-600a	0,169 (1)	0,102	50 Hz	19096982	-
					R290	0,299 (1)	0,17	60 Hz	19111048	-
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	-
					R290	0,299 (1)	0,17	60 Hz	19111041	-
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	-
					R290	0,299 (1)	0,17	60 Hz	19111044	-
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	-
					R290	0,299 (1)	0,17	60 Hz	19111046	-

(1) Evap. -10°C/ Cond. 45°C

Options

			SP-2B (€)	SP-3B (€)	SP-4B (€)	SPT-2B (€)	SPT-3B (€)	SPT-4B (€)
G Type plug	CI		o	o	o	o	o	o

Other Accessories

	CODE	DESCRIPTION	€
	19104386	GN 1/4 100 mm depth bowl	-
	19106427	GN 1/4 150 mm depth bowl	-
	19104389	GN1/3 100 mm depth bowl	-
	19106426	GN 1/3 150 mm depth bowl	-

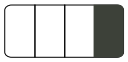
REFRIGERATED WORK STATION

700 GN 1/1 for Pizza

CC4 | 220-240V | TYPE F | GN 1/1 | GN 150 mm | 130-200 mm

CPZ-3G

2G



3G

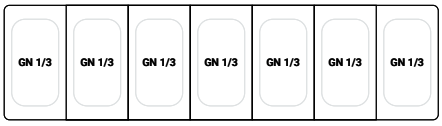
General characteristics

- 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.

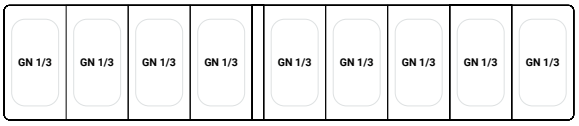
MODEL	DIMENSIONS (MM)	CONTAINERS	QUANTITY	VOLUME (L)	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
CPZ-2G	1.350 x 708 x 850	GN1/3	7	290	0 +8 ºC	Stop	R290	0,369 (1)	0,262	50 Hz	19089683	-
							R290	0,398 (1)	0,308	60 Hz	19089684	-
CPZ-3G	1.800 x 708 x 850	GN1/3	9	445	0 +8 ºC	Stop	R290	0,796 (1)	0,522	50 Hz	19089685	-
							R290	0,641 (1)	0,484	60 Hz	19089686	-
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	-
							R290	0,398 (1)	0,308	60 Hz	19111050	-
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	-
							R290	0,641 (1)	0,484	60 Hz	19111055	-

(1) Evap. -10°C/ Cond. 45°C

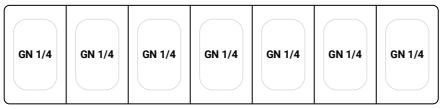
Container lay-out



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		o	o
Panoramic opening	PO		o	o
Lock	LC		o	o
Castors	C		o	o
Remote group	RG		o	o
1/2 + 1/2 Drawer	H		o	o
1/3 + 1/3 +1/3 Drawer	T		o	o
Back in Stainless Steel	BS		o	o
Frame heater	FH		o	o

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19097778	GN 1/1 epoxy grid	2	3	-
	19014778	Tray support guides L=562 mm	4	6	-

Other Accessories

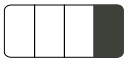
	CODE	DESCRIPTION	€
	19104386	GN 1/4 100 mm depth bowl	-
	19106427	GN 1/4 150 mm depth bowl	-
	19104389	GN 1/3 100 mm depth bowl	-
	19106426	GN 1/3 150 mm depth bowl	-

REFRIGERATED WORK STATION

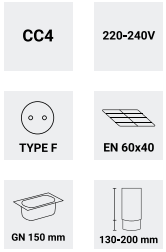
800 EN 60x40 for Pizza

CPZ-3B

2G



3G

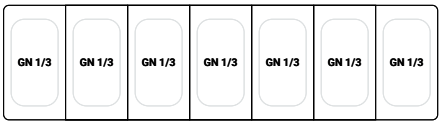


General characteristics

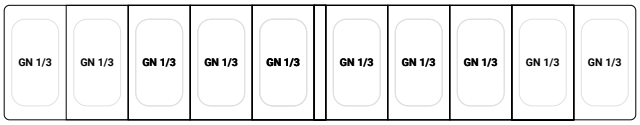
- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas.
- Heavy-duty stainless-steel 50 mm working top with Built-in neutral unit designed to house 8 GN1/4 or GN1/3 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	CODE	€
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	-
							R290	0,369 (1)	0,262	60 Hz	19111052	-
CPZ-3B	2.018 x 808 x 1.055	GN1/3	10	685	0 +8 ºC	Stop	R290	0,796 (1)	0,522	50 Hz	19102562	-
							R290	0,796 (1)	0,522	60 Hz	19111056	-
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	-
							R290	0,369 (1)	0,262	60 Hz	19111054	-
CPZ-3B	2.018 x 808 x 1.055	GN1/4	11	685	0 +8 ºC	Stop	R290	0,796 (1)	0,522	50 Hz	19102565	-
							R290	0,796 (1)	0,522	60 Hz	19111057	-

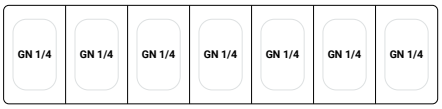
Container lay-out



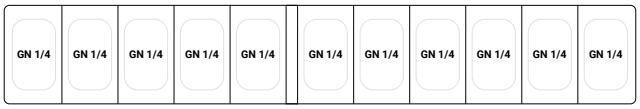
CPZ-2B GN 1/3



CPZ-3B GN 1/3



CPZ-2B GN 1/4



CPZ-3B GN 1/4

Options

			CPZ-2B (€)	CPZ-3B (€)
G type plug	CI		o	o
Panoramic opening	PO		o	o
Lock	LC		o	o
Castors	C		o	o
Remote group	RG		o	o
Back in Stainless Steel	BS		o	o
Frame heater	FH		o	o

Standard Accessories

	CODE	DESCRIPTION	2B	3B	€
	19097776	EN 60x40 epoxy grid	2	3	-
	19033557	Tray support guides L=649 mm	4	6	-

Other Accessories

	CODE	DESCRIPTION	€
	19104386	GN 1/4 100 mm depth bowl	-
	19106427	GN 1/4 150 mm depth bowl	-
	19104389	GN 1/3 100 mm depth bowl	-
	19106426	GN 1/3 150 mm depth bowl	-

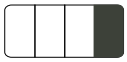
Compact Pizza Counters

CPZC-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.
- 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.

2G



3G

MODEL	DIMENSIONS (MM)	CONTAINERS	QUANTITY	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
CPZC-2G	1.590 x 700 x 880	GN1/4	6	325	0 +8 °C	Stop	R290	0,369 (1)	0,262	50 Hz	19089681	-
							R290	0,398 (1)	0,308	60 Hz	19090434	-
CPZC-3G	2.110 x 700 x 1.163	GN1/4	8	480	0 +8 °C	Stop	R290	0,369 (1)	0,262	50 Hz	19089682	-
							R290	0,398 (1)	0,308	60 Hz	19090435	-

(1) Evap. -10°C/ Cond. 45°C

Options

			CPZC-2G (€)	CPZC-3G (€)
G type plug	CI		o	o
Panoramic opening	PO		o	o
Lock	LC		o	o
Remote group	RG		o	o
Granite top	GR		●	●
Back in Stainless Steel	BS		o	o
Frame heater	FH		o	o

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19097776	EN 60x40 epoxy grid	2	3	-
	19014778	Tray support guides L=562 mm	4	6	-

Other Accessories

	CODE	DESCRIPTION	€
	19104382	GN 1/6 65 mm depth bowl	-
	19104383	GN 1/6 100 mm depth bowl	-

SALADETTE

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	CODE	€
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	-
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	-

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

Options

			RPS-2G (€)	RPS-3G (€)
G type plug	CI		o	o
Panoramic opening	PO		●	●
Remote group	RG		o	o
1/2 + 1/2 Drawer	H		o	o

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19104363	GN 1/1 epoxy grid for saladette	2	3	-
	19014778	Tray support guides L=562 mm	2	3	-

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	CODE	€
RPS-2GP	894 x 700 x 861	155	+2 +8 ºC	Stop	R290	0,369 (1)	0,245	50/60 Hz	19105614	-
RPS-3GP	1.358 x 700 x 861	232	+2 +8 ºC	Stop	R290	0,369 (1)	0,267	50/60 Hz	19105067	-

(1) Evap. -10°C/ Cond. 45°C

Options

			RPS-2GP (€)	RPS-3GP (€)
G type plug	CI		o	o
Panoramic opening	PO		●	●
Remote group	RG		o	o
1/2 + 1/2 Drawer	H		o	o

Standard Accessories

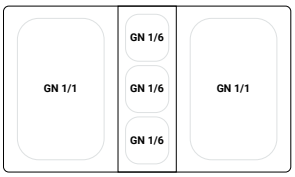
	CODE	DESCRIPTION	2G	3G	€
	19104363	GN 1/1 epoxy grid for saladette	2	3	-
	19014778	Tray support guides L=562 mm	2	3	-

Other Accessories

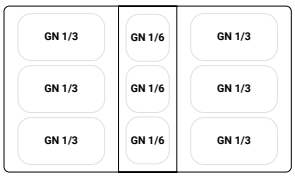
	CODE	DESCRIPTION	€
GN Bowls			
	19104382	GN 1/6 65 mm depth bowl	-
	19104383	GN 1/6 100 mm depth bowl	-
	19104384	GN 1/4 40 mm depth bowl	-
	19104385	GN 1/4 65 mm depth bowl	-
	19104386	GN 1/4 100 mm depth bowl	-
	19106427	GN 1/4 150 mm depth bowl	-
	19104387	GN 1/3 40 mm depth bowl	-
	19104388	GN 1/3 65 mm depth bowl	-
	19104389	GN 1/3 100 mm depth bowl	-
	19106426	GN 1/3 150 mm depth bowl	-
	19104390	GN 1/2 40 mm depth bowl	-
	19104391	GN 1/2 65 mm depth bowl	-
	19104392	GN 1/2 100 mm depth bowl	-
	19048493	GN 1/1 40 mm depth bowl	-
	19048494	GN 1/1 65 mm depth bowl	-
	19048495	GN 1/1 100 mm depth bowl	-
Kits supports for GN bowls			
	19104364	Kit support for GN1/6	-
	19104365	Kit support for GN1/3 + GN1/6	-
	19104366	Kit support for GN1/6	-
	19104367	Kit support for GN1/4	-
	19104368	Kit support for GN1/3	-
	19104369	Kit support for GN1/2	-

Container lay-out

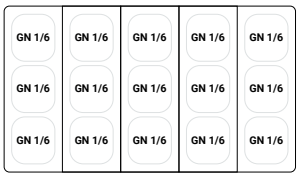
RPS-2GP



GN 1/1 + GN 1/6

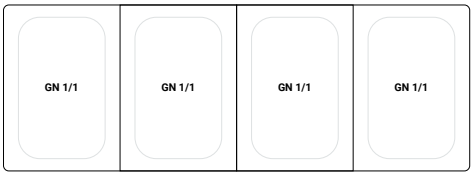


GN 1/3 + GN 1/6

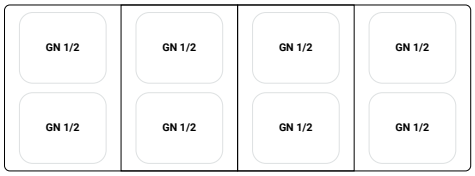


GN 1/6

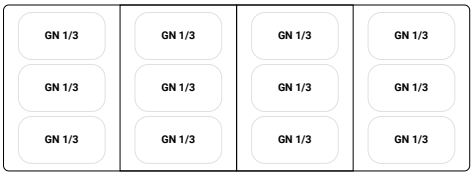
RPS-3GP



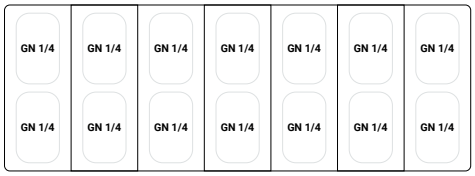
GN 1/1



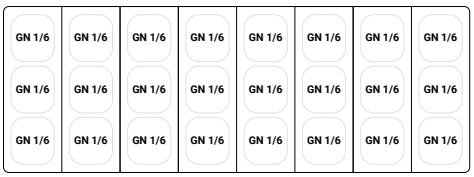
GN 1/2



GN 1/3



GN 1/4



GN 1/6

Pizza worktop saladettes

RPS-3GZ

RPS-2GZ

CC4

220-240V

TYPE F

GN 1/1

GN 100 mm

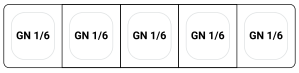
General characteristics

- 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	CODE	€
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	-
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	-

(1) Evap. -10°C/ Cond. 45°C

Container lay-out



RPS-2GZ

RPS-3GZ

Options

			RPS-2GZ (€)	RPS-3GZ (€)
G type plug	CI		o	o
Panoramic opening	PO		●	●
Remote group	RG		o	o
1/2 + 1/2 Drawer	H		o	o

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19104363	GN 1/1 epoxy grid for saladette	2	3	-
	19014778	Tray support guides L=562 mm	2	3	-

Other Accessories

	CODE	DESCRIPTION	€
	19104382	GN 1/6 65 mm depth bowl	-
	19104383	GN 1/6 100 mm depth bowl	-

Sandwich worktop saladettes

RPS-3GS

RPS-2GS

CC4

220-240V

TYPE F

GN 1/1

GN 100 mm

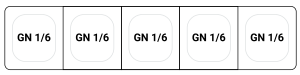
General characteristics

- 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	CODE	€
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	-
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	-

(1) Evap. -10°C/ Cond. 45°C

Container lay-out



RPS-2GS

RPS-3GS

Options

			RPS-2GS (€)	RPS-3GS (€)
G type plug	CI		o	o
Panoramic opening	PO		●	●
Remote group	RG		o	o
1/2 + 1/2 Drawer	H		o	o

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19104363	GN 1/1 epoxy grid for saladette	2	3	-
	19014778	Tray support guides L=562 mm	2	3	-

Other Accessories

	CODE	DESCRIPTION	€
	19104382	GN 1/6 65 mm depth bowl	-
	19104383	GN 1/6 100 mm depth bowl	-

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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMP-TION	FREQUENCY	CODE	€
RPS-2G D6 GR	1.358 x 700 x 1.010	155	+2 +8 °C	Stop	R290	0,369 (1)	0,245	D	1.403 (4)	50/60 Hz	19104297	-
RPS-3G GR	1.358 x 700 x 1.010	232	+2 +8 °C	Stop	R290	0,369 (1)	0,267	D	1.608 (4)	50/60 Hz	19105613	-

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

Options

			RPS-2G D6 GR (€)	RPS-3G GR (€)
G type plug	CI		o	o
Panoramic opening	PO		●	●
Remote group	RG		o	o
1/2 + 1/2 Drawer	H		o	o

Standard Accessories

	CODE	DESCRIPTION	2G	3G	€
	19104363	GN 1/1 epoxy grid for saladette	2	3	-
	19014778	Tray support guides L=562 mm	2	3	-

Accessories

	MODEL	CODE	DESCRIPTION	WHERE USED	€
Door orientation kit					
	KDO-4-R	19098305	Door orientation kit right	All preparation counters	-
	KDO-4-L	19098304	Door orientation kit left	All preparation counters	-
Drawers kit					
	KR-CG-1/2+1/2	19010993	Kit drawers 1/2+1/2	GN 1/1 preparation counters	-
	KR-CG-1/2+1/2 G	19015952	Kit drawers 1/2+1/2 group side	GN 1/1 preparation counters	-
	KR-CG-1/2+1/2 LG	19036401	Kit drawers 1/2+1/2 group side lg	GN 1/1 preparation counters	-
	KR-CG-1/3+1/3+1/3	19015954	Kit drawers 1/3+1/3+1/3	GN 1/1 preparation counters	-
	KR-CG-1/3+2/3	19015953	Kit drawer 1/3+2/3	GN 1/1 preparation counters	-
	KR-SA-1/2+1/2	19106089	Kit drawers 1/2+1/2 saladettes	Saladettes	-

FAGOR

Blast chillers

—Why use a blast chiller? **337**
—Features..... **339**
—Advance Blast chillers..... **341**
—Concept Blast chillers **342**
—Cook&Chill Blast chillers..... **343**
—Roll-in Blast chilers **345**

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.

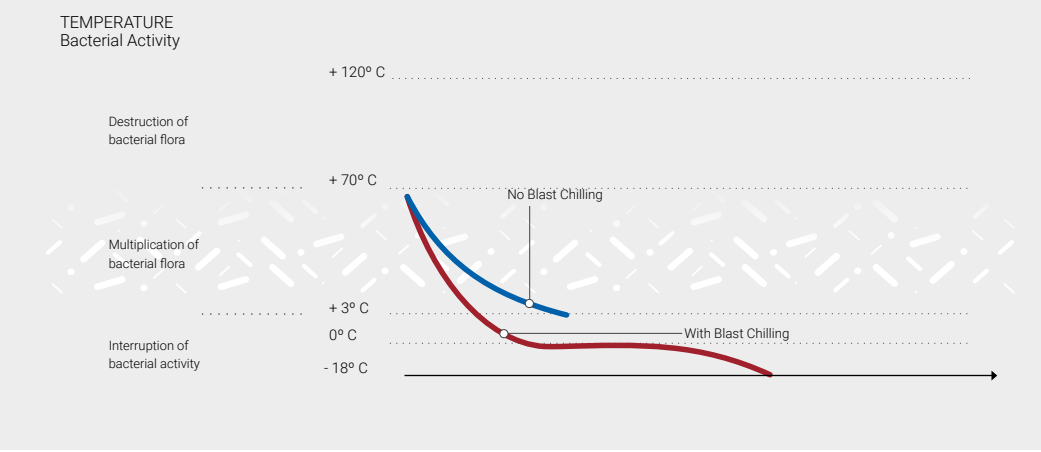
5. Applications

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

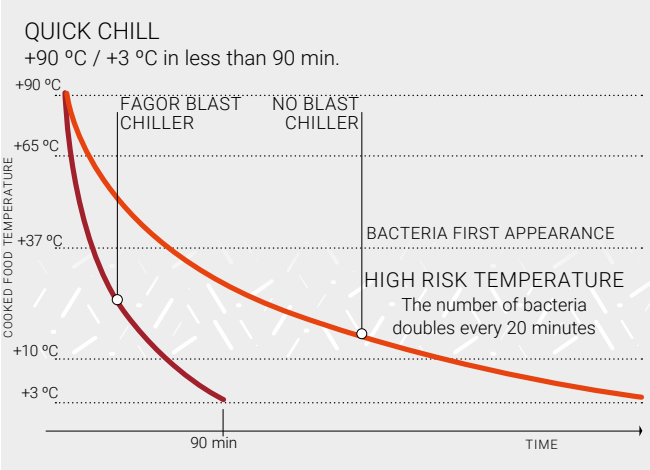
SOFT CYCLE (STANDARD) - 90'
The right cycle for small size, light, fine food.

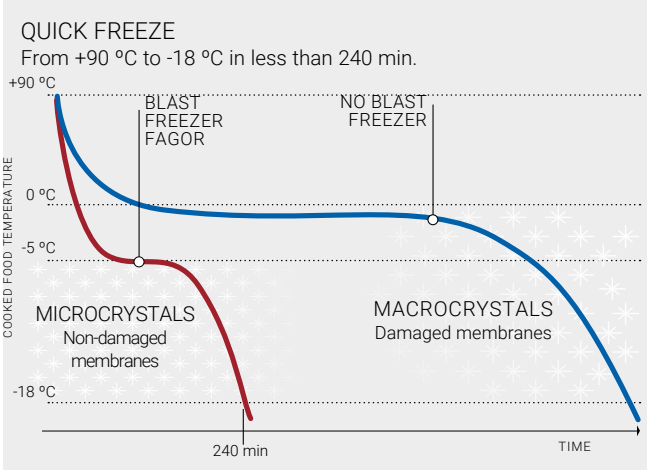
STRONG CYCLE (INTENSIVE) - 90'
Recommended for high density or large size food, as well as for packed food.

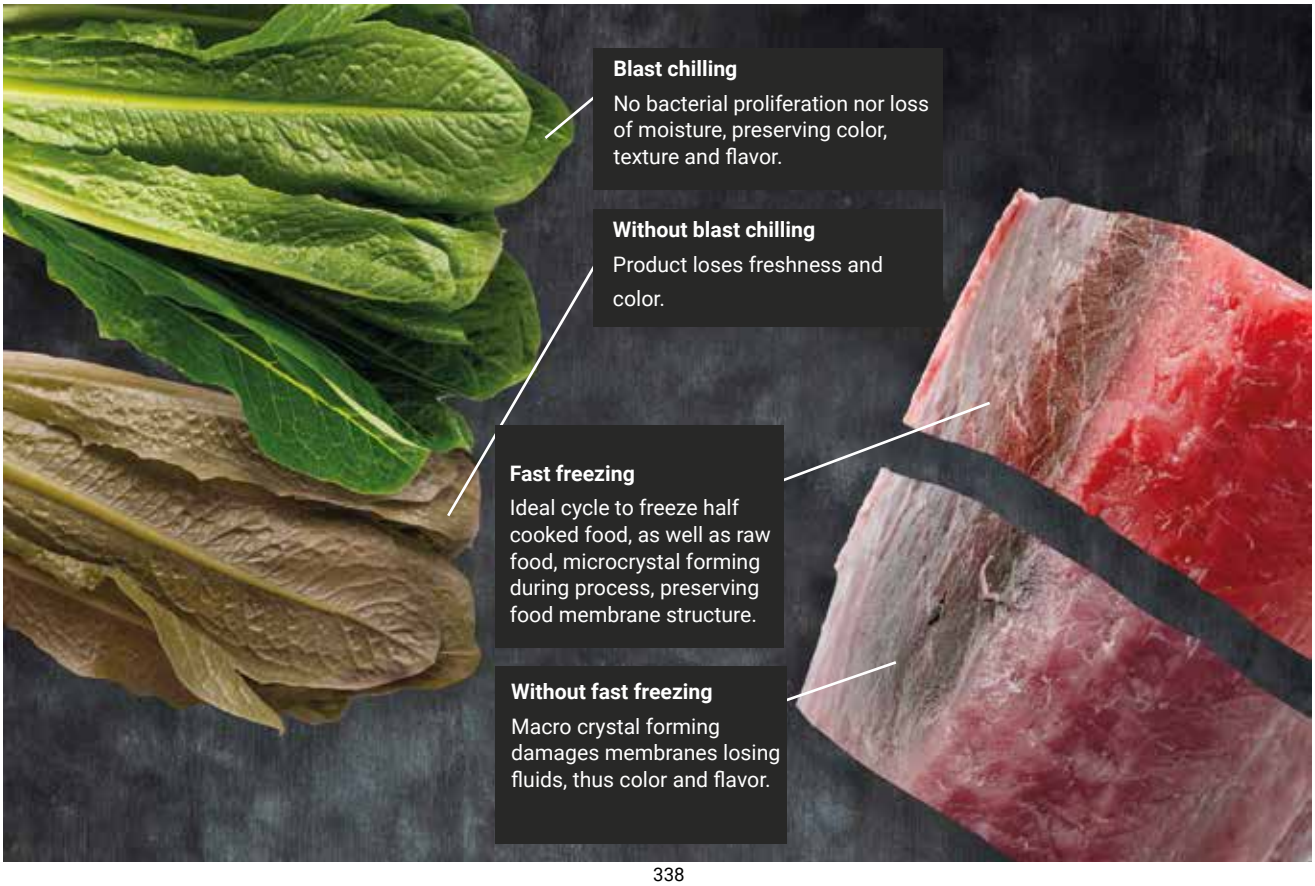
Blast freezing

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.

ADVANCE

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	CAPACITY			PRODUCTION		GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
			GN1/1	EN60X40	GN2/1	COOLING	FREEZING						
ABC-031 HC	590 x 700 x 520	220-240V	3	-	-	12	6	R290	0,565 (2)	0,41	50 Hz	19089755	-
									0,565 (2)	0,41	60 Hz	19108790	-
ABC-051 HC	790 x 700 x 850	220-240V	5	5	-	25	15	R290	0,71 (2)	0,713	50 Hz	19099866	-
									0,71 (2)	0,713	60 Hz	19111022	-
ABC-081 HC	790 x 800 x 1.290	220-240V	8	8	-	40	24	R290	1,18 (2)	0,713	50 Hz	19105085	-
									1,18 (2)	0,713	60 Hz	19111023	-
ABC-101 HC	790 x 800 x 1.420	220-240V	10	10	-	50	30	R290	1,62 (2)	1,426	50 Hz	19111069	-
									1,62 (2)	1,426	60 Hz	19112560	-
ABC-121 HC	790 x 800 x 1.600	220-240V	12	12	-	50	30	R290	1,62 (2)	1,426	50 Hz	19109967	-
									1,62 (2)	1,426	60 Hz	19114264	-
ABC-161 HC	790 x 800 x 1.950	380-415V	16	16	-	60	50	R290	2,36 (2)	1,45	50 Hz	19109818	-
									2,36 (2)	1,45	60 Hz	19111799	-
ABC-102	1.200 x 1.090 x 1.766	380-415V	20	10	10	100	65	R452a	4,079 (2)	2,947	50 Hz	19089769	-
									4,079 (2)	2,947	60 Hz	19089770	-

(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		o	o	o	o	o	o	-
Opposite opening	OP		-	o	o	o	o	o	-
Castors	C		-	o	o	o	o	o	o
Heated probe	Heat-P		•	•	•	•	•	•	•
USB	USB		o	o	o	o	o	o	o

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	CODE	€
			GN1/1	EN60X40	COOLING	FREEZING						
CBC-031 HC	590 x 700 x 520	220-240V	3	-	12	6	R290	0,565 (2)	0,41	50 Hz	19101748	-
								0,565 (2)	0,41	60 Hz	19108800	-
CBC-051 HC	790 x 700 x 850	220-240V	5	5	25	15	R290	0,71 (2)	0,55	50 Hz	19102977	-
								0,71 (2)	0,55	60 Hz	19111025	-
CBC-081 HC	790 x 800 x 1.290	220-240V	8	8	40	24	R290	1,18 (2)	0,713	50 Hz	19105381	-
								1,18 (2)	0,713	60 Hz	19111026	-
CBC-101 HC	790 x 800 x 1.420	220-240V	10	10	50	30	R290	1,62 (2)	1,426	50 Hz	19111266	-
								1,62 (2)	1,426	60 Hz	19112566	-

(2) Evap. -25°C/ Cond. 45°C

Options

			CBC-031 HC (€)	CBC-051 HC (€)	CBC-081 HC (€)	CBC-101 HC (€)
G type plug	CI		O	O	O	O
Opposite opening	OP		-	O	O	O
Castors	C		-	O	O	O
Heated probe	Heat-P		-	O	O	O

Cook & Chill blast chillers

TYPE F

ABCO-102 *ABCO-101 HC* *ABCO-061 HC* *ABCO-0623 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	CAPACITY GN1/1	CAPACITY EN60X40	CAPACITY GN2/1	PRODUCTION COOLING	PRODUCTION FREEZING	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
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	-
									0,565 (2)	0,41	60 Hz	19097559	-
ABCO-061 HC	900 x 935 x 1.105	220-240V	6	6	-	27	21	R290	0,71 (2)	0,713	50 Hz	19105609	-
									0,71 (2)	0,713	60 Hz	19111029	-
ABCO-101 HC	900 x 935 x 1.766	220-240V	10	6	-	50	30	R290	1,62 (2)	1,426	50 Hz	19111089	-
									1,62 (2)	1,426	60 Hz	19112587	-
ABCO-102	1.200 x 1.130 x 1.766	380-415V	20	10	10	100	65	R452a	4,079 (2)	2,947	50 Hz	19091443	-
									4,079 (2)	2,947	60 Hz	19091444	-

(2) Evap. -25°C/ Cond. 45°C

Options

			ABCO-0623 (€)	ABCO-061 HC (€)	ABCO-101 HC (€)	ABCO-102 (€)
G type plug	CI		o	o	o	-
Heated probe	Heat-P		•	•	•	•
USB	USB		o	o	o	o

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	CODE	€
				COOLING	FREEZING					
RBP-201	1.480 x 1205 x 2.120	220-240V	+3ºC	70	-	0,85	UCS-424	50/60 Hz	19089779	-
RBP-201H	1.480 x 1.205 x 2.120	220-240V	+3ºC	105	-	0,85	UCS-528	50/60 Hz	19089780	-
RBP-201C	1.480 x 1.205 x 2.120	220-240V	+3ºC	70	-	0,85	UCS-424	50/60 Hz	19089784	-
RBP-201HC	1.480 x 1.205 x 2.120	220-240V	+3ºC	105	-	0,85	UCS-528	50/60 Hz	19089785	-
RBM-201	1.530 x 1.255 x 2.220	220-240V	+3ºC / -18ºC	70	48	0,85	UCC-424	50/60 Hz	19089788	-
RBM-201H	1.530 x 1.255 x 2.220	220-240V	+3ºC / -18ºC	105	70	0,85	UCC-528	50/60 Hz	19089789	-
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	-
RBM-201HC	1.530 x 1.255 x 2.220	220-240V	+3ºC / -18ºC	105	70	0,85	UCC-528	50/60 Hz	19089793	-

Unit condensers

MODEL	DIMENSIONS (MM)	ELECTRIC CONNECTION	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
UCS-424	1.100 x 805 x 650	380-415V	R452a	5,97 (2)	4,25	50 Hz	19017466	-
				5,97 (2)	4,25	60 Hz	19103822	-
UCS-528	1.100 x 805 x 650	380-415V	R452a	6,95 (2)	4,98	50 Hz	19017467	-
				6,95 (2)	4,98	60 Hz	19108450	-
UCC-424	1.045 x 765 x 637	380-415V	R452a	5,97 (2)	4,25	50 Hz	19015799	-
				5,97 (2)	4,25	60 Hz	19038978	-
UCC-528	1.045 x 765 x 637	380-415V	R452a	6,95 (2)	4,98	50 Hz	19015800	-
				6,95 (2)	4,98	60 Hz	19108453	-

(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	-

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 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	CODE	€
				COOLING	FREEZING					
RBP-202	1.670 x 1.395 x 2.120	220-240V	+3ºC	150	-	0,85	UCS-842	50/60 Hz	19089782	-
RBP-202H	1.670 x 1.395 x 2.120	220-240V	+3ºC	210	-	1,05	UCS-1052	50/60 Hz	19089783	-
RBP-202C	1.670 x 1.395 x 2.120	220-240V	+3ºC	150	-	0,85	UCS-842	50/60 Hz	19089786	-
RBP-202HC	1.670 x 1.395 x 2.120	220-240V	+3ºC	210	-	1,05	UCS-1052	50/60 Hz	19089787	-
RBM-202	1.720 x 1.445 x 2.220	220-240V	+3ºC / -18ºC	150	100	0,85	UCC-842	50/60 Hz	19089790	-
RBM-202H	1.720 x 1.445 x 2.220	220-240V	+3ºC / -18ºC	210	135	1,05	UCC-1052	50/60 Hz	19089791	-
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	-
RBM-202HC	1.720 x 1.445 x 2.220	220-240V	+3ºC / -18ºC	210	135	1,05	UCC-1052	50/60 Hz	19089795	-

Unit condensers

MODEL	DIMENSIONS (MM)	ELECTRIC CONNECTION	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
UCS-842	1.450 x 850 x 785	380-415V	R452a	10,53 (2)	6,5	50 Hz	19017468	-
				10,53 (2)	6,5	60 Hz	19108454	-
UCS-1052	1.451 x 850 x 785	380-415V	R452a	13,58 (2)	8,45	50 Hz	19017469	-
				13,58 (2)	8450	60 Hz	19108457	-
UCC-842	1.452 x 850 x 785	380-415V	R452a	10,53 (2)	6,5	50 Hz	19015801	-
				10,53 (2)	6,5	60 Hz	19040259	-
UCC-1052	1.453 x 850 x 785	380-415V	R452a	13,58 (2)	8,45	50 Hz	19015802	-
				13,58 (2)	8450	60 Hz	19043036	-

(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	-

Bar line

—Back bar counters..... **349**
—Bottle coolers..... **351**
—Professional uprights..... **355**
—Showcases..... **359**

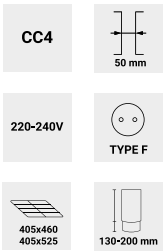
Special units or any variations from the standard model must be assembled at the factory at an additional charge over the standard model's price.

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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090397	-
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	-
					R290	0,398 (1)	0,295	-	-	60 Hz	19090398	-
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	-
					R-600a	0,437 (1)	0,241	-	-	60 Hz	19090399	-
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	-
					R290	0,398 (1)	0,299	-	-	60 Hz	19090400	-
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	-
					R290	0,398 (1)	0,301	-	-	60 Hz	19090401	-
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	-
					R-600a	0,437 (1)	0,249	-	-	60 Hz	19090402	-

(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		o	o	o	o	o	o
Left group	LG		o	o	o	o	o	o
No top	NT		o	o	o	o	o	o
No splash-back	NS		o	o	o	o	o	o
1/2 + 1/2 Drawer	H		o	o	o	-	-	-
G type plug	CI		o	o	o	o	o	o
Lock	LC		o	o	o	●	●	●
Castors	C		o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o
Frame heater	FH		o	o	o	o	o	o
Tilting Drawer	TV		o	o	o	o	o	o
Glass door	GD		-	-	-	●	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	-
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	-

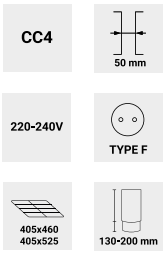
Other Accessories

	CODE	DESCRIPTION	€
	19004924	Kit drawers 1/2+2/3 GN	-

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 (°C)	DEFROST	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
CBCP-2S/R	1.192 x 600 x 1.045	355	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089702	-
CBCP-3S/R	1.717 x 600 x 1.045	551	0 +8 °C	Stop	0,361 (1)	0,029	50/60 Hz	19089703	-
CBCP-4S/R	2.242 x 600 x 1.045	747	0 +8 °C	Stop	0,436 (1)	0,029	50/60 Hz	19089704	-
CBCP-2S/R GD	1.192 x 600 x 1.045	355	0 +8 °C	Stop	0,361 (1)	0,034	50/60 Hz	19089705	-
CBCP-3S/R GD	1.717 x 600 x 1.045	551	0 +8 °C	Stop	0,361 (1)	0,036	50/60 Hz	19089706	-
CBCP-4S/R GD	2.242 x 600 x 1.045	747	0 +8 °C	Stop	0,436 (1)	0,038	50/60 Hz	19089707	-

(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		o	o	o	o	o	o
No top	NT		o	o	o	o	o	o
No splash-back	NS		o	o	o	o	o	o
1/2 + 1/2 Drawer	H		o	o	o	-	-	-
G type plug	CI		o	o	o	o	o	o
Lock	LC		o	o	o	●	●	●
Back in Stainless Steel	BS		o	o	o	o	o	o
Frame heater	FH		o	o	o	o	o	o
Tilting Drawer	TV		o	o	o	o	o	o
Glass door	GD		-	-	-	●	●	●

Standard Accessories

	CODE	DESCRIPTION		2S	3S	4S	€
	19097777	Epoxy grid Snack 405x460	pc	2	2	2	-
	19097775	Epoxy grid Snack 405x525	pc	-	1	2	-

Other Accessories

	CODE	DESCRIPTION	€
	19004924	Kit drawers 1/2+2/3 GN	-

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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
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	-
					R-600a	0,293 (1)	0,175	-	-	60 Hz	19109437	-
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	-
					R-600a	0,293 (1)	0,175	-	-	60 Hz	19109438	-

(1) Evap. -10°C/ Cond. 45°C

(5) According to EN23953 standard

Options

			RBBC-2 (€)	RBBC-3 (€)
Panoramic opening	PO		●	●
G type plug	CI		o	o
Lock	LC		●	●

Standard Accessories

	CODE	DESCRIPTION		2	3	€
	19106465	Grey coated steel grid 477x342	pc	4	4	-
	19106466	Grey coated steel grid 549x342	pc	-	2	-
	19106517	Steel grid support	pc	4	6	-

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 (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
RBBC-2 GD	1.435 x 512 x 850	264	0 +8 °C	Stop	R-600a	0,293 (1)	0,175	C	388 (5)	50 Hz	19106034	-
					R-600a	0,293 (1)	0,175	-	-	60 Hz	19109435	-
RBBC-3 GD	1.989 x 512 x 850	413	0 +8 °C	Stop	R-600a	0,293 (1)	0,175	C	523 (5)	50 Hz	19106035	-
					R-600a	0,293 (1)	0,175	-	-	60 Hz	19109436	-

(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		o	o
Lock	LC		●	●
Glass door	GD		●	●

Standard Accessories

	CODE	DESCRIPTION		2	3	€
	19106465	Grey coated steel grid 477x342	pc	4	4	-
	19106466	Grey coated steel grid 549x342	pc	-	2	-
	19106517	Steel grid support	pc	4	6	-

ERM Series

ERM-2

ERM-2 SS

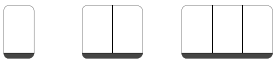
CC4

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 (°C)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
900 mm Height												
Black coated												
EERM-1	625 x 565 x 900	182	0 +8 °C	Stop	R290	0,49 (1)	0,22	G	1.063 (5)	50/60 Hz	19089713	-
EERM-2	925 x 565 x 900	260	0 +8 °C	Stop	R290	0,369 (1)	0,28	G	1.175 (5)	50/60 Hz	19089714	-
EERM-3	1.375 x 565 x 900	408	0 +8 °C	Stop	R290	0,369 (1)	0,285	F	1.186 (5)	50/60 Hz	19089715	-
Stainless steel												
EERM-1 SS	625 x 565 x 900	182	0 +8 °C	Stop	R290	0,49 (1)	0,22	G	1.063 (5)	50/60 Hz	19089710	-
EERM-2 SS	925 x 565 x 900	260	0 +8 °C	Stop	R290	0,369 (1)	0,28	G	1.281 (5)	50/60 Hz	19089711	-
EERM-3 SS	1.375 x 565 x 900	408	0 +8 °C	Stop	R290	0,369 (1)	0,285	G	1.475 (5)	50/60 Hz	19089712	-
800 mm Height												
Black coated												
EERMU-1	625 x 565 x 800	140	0 +8 °C	Stop	R290	0,49 (1)	0,22	G	1.063 (5)	50/60 Hz	19089719	-
EERMU-2	925 x 565 x 800	202	0 +8 °C	Stop	R290	0,369 (1)	0,28	G	1.281 (5)	50/60 Hz	19089720	-
EERMU-3	1.375 x 565 x 800	318	0 +8 °C	Stop	R290	0,369 (1)	0,285	G	1.475 (5)	50/60 Hz	19089721	-
Stainless steel												
EERMU-1 SS	625 x 565 x 800	140	0 +8 °C	Stop	R290	0,49 (1)	0,22	G	1.063 (5)	50/60 Hz	19089716	-
EERMU-2 SS	925 x 565 x 800	202	0 +8 °C	Stop	R290	0,369 (1)	0,28	G	1.281 (5)	50/60 Hz	19089717	-
EERMU-3 SS	1.375 x 565 x 800	318	0 +8 °C	Stop	R290	0,369 (1)	0,285	G	1.475 (5)	50/60 Hz	19089718	-

(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		o	o	o	o	o	o
Lock	LC		●	●	●	●	●	●
Glass door	GD		●	●	●	●	●	●

Standard Accessories

	CODE	DESCRIPTION		1	2	3	€
	19106469	Epoxy grid for ERM-1	pc	2	-	-	-
	19106510	Epoxy grid for ERM-2	pc	-	2	-	-
	19106511	Epoxy grid for ERM-3	pc	-	-	2	-
	19106517	Steel grid support	pc	2	3	4	-

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	CODE	€
TLC-2 SS	1.014 x 560 x 850	223	-1 +6 ºC	R-600a	0,105 (1)	0,109	50 Hz	19089722	-
				R-600a	0,248 (1)	0,155	60 Hz	19090419	-
TLC-3 SS	1.504 x 560 x 850	381	-1 +6 ºC	R-600a	0,292 (1)	0,207	50 Hz	19089723	-
				R-600a	0,309 (1)	0,163	60 Hz	19090420	-
TLC-4 SS	1.994 x 560 x 850	539	-1 +6 ºC	R-600a	0,292 (1)	0,207	50 Hz	19089724	-
				R-600a	0,359 (1)	0,213	60 Hz	19097806	-
TLC-5 SS	2.482 x 560 x 850	696	-1 +6 ºC	R-600a	0,292 (1)	0,207	50 Hz	19089725	-
				R-600a	0,359 (1)	0,213	60 Hz	19090282	-

(1) Evap. -10°C/ Cond. 45°C

Options

			TLC-2 SS (€)	TLC-3 SS (€)	TLC-4 SS (€)	TLC-5 SS (€)
G type plug	CI		o	o	o	o

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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
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	-
						0,248 (1)	0,117	-	-	60 Hz	19076162	-
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	-
						0,437 (1)	0,191	-	-	60 Hz	19076159	-
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	-
						0,437 (1)	0,221	-	-	60 Hz	19076161	-
Stainless steel exterior												
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	-
						0,248 (1)	0,117	-	-	60 Hz	19091186	-
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	-
						0,437 (1)	0,191	-	-	60 Hz	19091169	-
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	-
						0,437 (1)	0,221	-	-	60 Hz	19096458	-

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

Options

			UP-251 (€)	UP-451 (€)	UP-651 (€)
G type plug	CI		o	o	o
Castors	C		o	o	o

Standard Accessories

	CODE	DESCRIPTION		UP-251	UP-451	UP-651	€
	19106512	Epoxy grid 493x392	pc	2	-	-	-
	19106517	Steel grid support	pc	2	-	-	-
	19106513	Epoxy grid 497x510	pc	-	3	-	-
	19106514	Epoxy grid 497x380	pc	-	1	-	-
	19106515	Epoxy grid 651x510	pc	-	-	3	-
	19106516	Epoxy grid 651x380	pc	-	-	1	-

PROFESSIONAL REFRIGERATION UPRIGHT

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)	ENERGY EFFICIENCY CLASS	ANNUAL CONSUMPTION (KWH)	FREQUENCY	CODE	€
White epoxy exterior												
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	-
						0,248 (1)	0,117	-	-	60 Hz	19096457	-
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	-
						0,437 (1)	0,191	-	-	60 Hz	19091181	-
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	-
						0,437 (1)	0,221	-	-	60 Hz	19110955	-
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	-
						0,248 (1)	0,117	-	-	60 Hz	19110964	-
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	-
						0,437 (1)	0,191	-	-	60 Hz	19110965	-
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	-
						0,437 (1)	0,221	-	-	60 Hz	19091184	-

(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		o	o	o
Castors	C		o	o	o
Glass door	GD		●	●	●

Standard Accessories

	CODE	DESCRIPTION		UP-251 GD	UP-451 GD	UP-651 GD	€
	19106512	Epoxy grid 493x392	pc	2	-	-	-
	19106517	Steel grid support	pc	2	-	-	-
	19106513	Epoxy grid 497x510	pc	-	3	-	-
	19106514	Epoxy grid 497x380	pc	-	1	-	-
	19106515	Epoxy grid 651x510	pc	-	-	3	-
	19106516	Epoxy grid 651x380	pc	-	-	1	-

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	CODE	€
White epoxy exterior									
UN-251	626 x 600 x 850	125	-22 -15 ºC	R290	0,218 (2)	0,142	50 Hz	19089738	-
				R290	0,158 (2)	0,156	60 Hz	19076165	-
UN-451	626 x 740 x 1.865	459	-22 -15 ºC	R290	0,228 (2)	0,143	50 Hz	19089739	-
				R290	0,197 (2)	0,195	60 Hz	19076163	-
UN-651	780 x 740 x 1.865	600	-22 -15 ºC	R290	0,199 (2)	0,145	50 Hz	19089740	-
				R290	0,197 (2)	0,221	60 Hz	19076164	-
Stainless steel exterior									
UN-251 SS	626 x 600 x 850	125	-22 -15 ºC	R290	0,218 (2)	0,142	50 Hz	19089732	-
				R290	0,158 (2)	0,156	60 Hz	19096456	-
UN-451 SS	626 x 740 x 1.865	459	-22 -15 ºC	R290	0,228 (2)	0,143	50 Hz	19089733	-
				R290	0,197 (2)	0,195	60 Hz	19096454	-
UN-651 SS	780 x 740 x 1.865	600	-22 -15 ºC	R290	0,199 (2)	0,145	50 Hz	19089734	-
				R290	0,197 (2)	0,221	60 Hz	19096455	-

(2) Evap. -25°C/ Cond. 45°C

Options

			UN-251 (€)	UN-451 (€)	UN-651 (€)
G type plug	CI		o	o	o
Castors	C		o	o	o

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	CODE	€
White epoxy exterior										
UN-251 GD	600 x 585 x 855	78	-10 -25ºC	R290	0,27	D	2.001 (5)	50 Hz	19111240	-
UN-451 GD	600 x 585 x 1855	258	-10 -25ºC	R290	0,38	C	1.930 (5)	50 Hz	19111241	-
UN-651 GD	777 x 695 x 1895	469	-10 -25ºC	R290	0,48	C	3.671 (5)	50 Hz	19111242	-

(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	CODE	€
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	-
					R290	0,299 (1)	0,174	60 Hz	19090413	-
ST-175P	1.732 x 415 x 270	GN1/3	8	+2 +8 ºC	R-600a	0,169 (1)	0,106	50 Hz	19089746	-
					R290	0,299 (1)	0,175	60 Hz	19090415	-
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	-
					R290	0,299 (1)	0,174	60 Hz	19090414	-
ST-175C	1.732 x 415 x 270	GN1/3	8	+2 +8 ºC	R-600a	0,169 (1)	0,106	50 Hz	19089748	-
					R290	0,299 (1)	0,175	60 Hz	19090416	-
Neutral flat glass cover showcase										
ST-139NP	1.380 x 415 x 270	-	-	-	-	-	-	-	19089749	-
ST-175NP	1.732 x 415 x 270	-	-	-	-	-	-	-	19089750	-
Neutral curved glass cover showcase										
ST-139NC	1.380 x 415 x 270	-	-	-	-	-	-	-	19089751	-
ST-175NC	1.732 x 415 x 270	-	-	-	-	-	-	-	19089752	-

(1) Evap. -10°C/ Cond. 45°C

Options

			ST-139P/C (€)	ST-175P/C (€)	ST-139NP/NC (€)	ST-175NP/NC (€)
G type plug	CI		o	o	-	-

SHOWCASES

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.

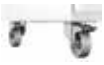
MODEL	DIMENSIONS (MM)	TEMPERATURE (ºC)	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
Curved glass cover showcase								
SS-139C	1.380 x 415 x 278	-4 +1 ºC	R-600a	0,169 (1)	0,105	50 Hz	19089753	-
			R290	0,299 (1)	0,174	60 Hz	19090417	-
SS-175C	1.730 x 415 x 270	-4 ºC +1 ºC	R-600a	0,169 (1)	0,106	50 Hz	19089754	-
			R290	0,299 (1)	0,175	60 Hz	19090418	-

(1) Evap. -10°C/ Cond. 45°C

Options

			SS-139C (€)	SS-175C (€)
G type plug	CI		o	o

Accessories

	MODEL	CODE	DESCRIPTION	WHERE USED	€
Door orientation kit					
	KDO-4-R	19098305	Door orientation kit right	Back bar counters	-
	KDO-4-L	19098304	Door orientation kit left	Back bar counters	-
Drawers kit					
	KC-6 Ø80	19016846	Kit 4 castors Ø80	Back bar counters	-
	KC-6 Ø80	19011005	Kit 6 castors Ø80	Back bar counters	-

Wine cellars & meat dry agers

— Wine cellars..... **365**
— Meat dry agers **372**

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
09 bottles/ shelf

Capacity
08 bottles/ shelf

Capacidad
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

ADVANCE

Central wine cellars

FWC-2301-T1-C-L-W-GRE TR *FWC-2301-T1-C-L-W-BLA TR*

CC5

220-240V

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.

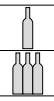
MODEL	DIMENSIONS (mm)	TEMPERATURE	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	CODE	€
H = 2.300 mm Cellars									
FWC-2301-T1-C-L-W-GRE TR	862 x 632 x 2.300	+4 +18 ºC	Electric	R290	0,74 (6)	1,335	50 Hz	19092285	-
					0,74 (6)	1,402	60 Hz	19092286	-
FWC-2301-T1-C-L-W-BLA TR	862 x 632 x 2.300	+4 +18 ºC	Electric	R290	0,74 (6)	1,335	50 Hz	19092282	-
					0,74 (6)	1,402	60 Hz	19092283	-
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	-
					0,74 (6)	1,491	60 Hz	19092304	-
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	-
					0,74 (6)	1,491	60 Hz	19092301	-

(6) Evap. -10°C/ Cond. 55°C

Options

		FWC-2301-T1-C (€)	FWC-2601-T1-C (€)
Lock	LC	•	•
Remote group	RG	o	o

Accessories

		CODE	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	-	-
		19067948	DIM 20-26	7	-	11	-	77	-
Methacrylate structure with rod shelving									
		19067949	DIS-90	43	3	4	129	172	-
		19067950	DIS 0-90	8	9	11	72	88	-
		19067951	DIS 0-180	8	9	11	72	88	-
		19067952	DIS-20	9	9	11	81	99	-

ADVANCE

Central wine cellars

FWC-2302-T2-C-LR-W-GRE TR *FWC-2302-T1-C-L-W-BLA TR*

CC5

220-240V

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	CODE	€
H = 2.300 mm Cellars									
FWC-2302-T1-C-LR-W-GRE TR	1.697 x 632 x 2.300	+4°C +18°C	Electric	R290	1,48 (6)	2,295	50 Hz	19092291	-
					1,48 (6)	2,41	60 Hz	19092292	-
FWC-2302-T1-C-LR-W-BLA TR	1.697 x 632 x 2.300	+4°C +18°C	Electric	R290	1,48 (6)	2,295	50 Hz	19092288	-
					1,48 (6)	2,41	60 Hz	19092289	-
FWC-2302-T2-C-LR-W-GRE TR	1.697 x 632 x 2.300	+4°C +18°C	Electric	R290	0,74 (6)	2,52	50 Hz	19092297	-
					0,74 (6)	2,646	60 Hz	19092298	-
FWC-2302-T2-C-LR-W-BLA TR	1.697 x 632 x 2.300	+4°C +18°C	Electric	R290	0,74 (6)	2,52	50 Hz	19092294	-
					0,74 (6)	2,646	60 Hz	19092295	-
H = 2.600 mm Cellars									
FWC-2602-T1-C-LR-W-GRE TR	1.697 x 632 x 2.600	+4°C +18°C	Electric	R290	1,48 (6)	2,7	50 Hz	19092309	-
					1,48 (6)	2,835	60 Hz	19092310	-
FWC-2602-T1-C-LR-W-BLA TR	1.697 x 632 x 2.600	+4°C +18°C	Electric	R290	1,48 (6)	2,7	50 Hz	19092306	-
					1,48 (6)	2,835	60 Hz	19092307	-
FWC-2602-T2-C-LR-W-GRE TR	1.697 x 632 x 2.600	+4°C +18°C	Electric	R290	0,74 (6)	2,8	50 Hz	19092315	-
					0,74 (6)	2,94	60 Hz	19092316	-
FWC-2602-T2-C-LR-W-BLA TR	1.697 x 632 x 2.600	+4°C +18°C	Electric	R290	0,74 (6)	2,8	50 Hz	19092312	-
					0,74 (6)	2,94	60 Hz	19092313	-

(6) Evap. -10°C/ Cond. 55°C

Options

		FWC-2302-T1-C (€)	FWC-2602-T1-C (€)
Lock	LC	•	•
Remote group	RG	o	o

Accessories

		CODE	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	-	-
		19067948	DIM 20-26	7	-	22	-	77	-
Methacrylate structure with rod shelving									
		19067949	DIS-90	43	6	8	258	344	-
		19067950	DIS 0-90	8	18	22	144	176	-
		19067951	DIS 0-180	8	18	22	144	176	-
		19067952	DIS-20	9	18	22	162	198	-

ADVANCE

Wall wine cellars

FWC-2601-T1-W-L-W-GRE TR *FWC-2601-T1-W-L-W-BLA TR*

CC5

220-240V

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.

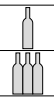
MODEL	DIMENSIONS (mm)	TEMPERATURE	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	FREQUENCY	CODE	€
H = 2.300 mm Cellars									
FWC-2301-T1-W-L-W-GRE TR	862 x 632 x 2.300	+4 +18 ºC	Electric	R290	0,74 (6)	1,275	50 Hz	19092321	-
					0,74 (6)	1,342	60 Hz	19092322	-
FWC-2301-T1-W-L-W-BLA TR	862 x 632 x 2.300	+4 +18 ºC	Electric	R290	0,74 (6)	1,275	50 Hz	19092318	-
					0,74 (6)	1,342	60 Hz	19092319	-
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	-
					0,74 (6)	1,431	60 Hz	19092340	-
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	-
					0,74 (6)	1,431	60 Hz	19092337	-

(6) Evap. -10°C/ Cond. 55°C

Options

		FWC-2301-T1-W (€)	FWC-2601-T1-W (€)
Lock	LC	•	•
Remote group	RG	o	o

Accessories

		CODE	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	-	-
		19067948	DIM 20-26	7	-	11	-	77	-
Methacrylate structure with rod shelving									
		19067949	DIS-90	43	3	4	129	172	-
		19067950	DIS 0-90	8	9	11	72	88	-
		19067951	DIS 0-180	8	9	11	72	88	-
		19067952	DIS-20	9	9	11	81	99	-

ADVANCE

Wall wine cellars

FWC-2602-T2-W-LR-W-GRE TR *FWC-2602-T1-W-L-W-BLA TR*

CC5

220-240V

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	CODE	€
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	-
					1,48 (6)	2,29	60 Hz	19092328	-
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	-
					1,48 (6)	2,29	60 Hz	19092325	-
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	-
					0,74 (6)	2,526	60 Hz	19092334	-
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	-
					0,74 (6)	2,526	60 Hz	19092331	-
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	-
					1,48 (6)	2,715	60 Hz	19092346	-
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	-
					1,48 (6)	2,715	60 Hz	19092343	-
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	-
					0,74 (6)	2,82	60 Hz	19092352	-
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	-
					0,74 (6)	2,82	60 Hz	19092349	-

(6) Evap. -10°C/ Cond. 55°C

Options

		FWC-2302-T1-W (€)	FWC-2602-T1-W (€)
Lock	LC	•	•
Remote group	RG	o	o

Accessories

		CODE	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	-	-
		19067948	DIM 20-26	7	-	22	-	77	-
Methacrylate structure with rod shelving									
		19067949	DIS-90	43	6	8	258	344	-
		19067950	DIS 0-90	8	18	22	144	176	-
		19067951	DIS 0-180	8	18	22	144	176	-
		19067952	DIS-20	9	18	22	162	198	-

CONCEPT

Wine cellars

RWC-600 *RWC-300* *RWC-180*

CC4

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.
- Equipped with wooden grids as standard.

MODEL	DIMENSIONS (MM)	BOTTLE CAPACITY	TEMPERATURE (ºC)	DEFROST	GAS	COOLING POWER (KW)	ELECTRIC POWER (KW)	FREQUENCY	CODE	€
RWC-180	506 x 586 x 941	30	+4 +18 ºC	Stop	R-600a	0,188 (1)	-	50 Hz	19115453	-
					R-600a	0,188 (1)	-	60 Hz	19115454	-
RWC-301	631 x 668 x 1.851	114	+4 +18 ºC	Stop	R-600a	0,1 (1)	0,045	50 Hz	19115455	-
					R-600a	0,1 (1)	0,045	60 Hz	19115456	-
RWC-601	1.268 x 644 x 1.882	228	+4 +18 ºC	Stop	R-600a	0,584 (1)	0,292	50 Hz	19115457	-
					R-600a	0,584 (1)	0,292	60 Hz	19115458	-

(1) Evap. -10°C/ Cond. 45°C

Options

			RWC-180 (€)	RWC-301 (€)	RWC-601 (€)
G type plug	CI		o	o	o

Standard Accessories

		CODE	DESCRIPTION	BOTTLES PER SHELF	SHELF CAPACITY			€
					RWC-180	RWC-301	RWC-601	
		19115470	Wooden shelf for RWC-180	15	1	-	-	-
		19115459	Angled wooden shelf for RWC-180 (45º)	5	-	-	-	-
		19115471	Wooden shelf for RWC-301/601	30	-	3	6	-
		19115460	Angled wooden shelf for RWC-301/601 (45º)	12	-	1	2	-

CONCEPT

Dry agers

FMA-1650 S *FMA-1650* *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	CODE	€
Stainless Steel exterior finishing										
FMA-900	600 x 620 x 925	149	+1 +20 ºC	Stop	R-600a	0,287 (1)	0,287	50 Hz	19115421	-
					R290	0,284 (1)	0,318	60 Hz	19115423	-
FMA-1650	750 x 700 x 1.665	493	+1 +20 ºC	Stop	R-600a	0,358 (1)	0,355	50 Hz	19115389	-
					R-600a	0,437 (1)	0,362	60 Hz	19115387	-
FMA-1650 S	750 x 700 x 2.050	493	+1 +20 ºC	Stop	R-600a	0,358 (1)	0,355	50 Hz	19115391	-
					R-600a	0,437 (1)	0,362	60 Hz	19115393	-
Black coated exterior finishing										
FMA-900 B	600 x 620 x 925	149	+1 +20 ºC	Stop	R-600a	0,325 (1)	0,325	50 Hz	19115422	-
					R290	0,284 (1)	0,318	60 Hz	19115424	-
FMA-1650 B	750 x 700 x 1.665	493	+1 +20 ºC	Stop	R-600a	0,358 (1)	0,355	50 Hz	19115390	-
					R-600a	0,437 (1)	0,362	60 Hz	19115388	-
FMA-1650 BS	750 x 700 x 2.050	493	+1 +20 ºC	Stop	R-600a	0,358 (1)	0,355	50 Hz	19115392	-
					R-600a	0,437 (1)	0,362	60 Hz	19115394	-

Options

			FMA-900 (€)	FMA-1650 (€)
G type plug	CI		o	o

Standard Accessories

	CODE	DESCRIPTION		900	1650	€
	19097799	Epoxy grid 482x368	pc	1	-	-
	19097804	Epoxy grid 487x582	pc	-	3	-
	19097802	Epoxy grid 467x277x62,5	pc	1	-	-
	19097803	Epoxy grid 558x413x62,5	pc	-	1	-
	19097798	Himalayan salt block	pc	2	4	-
	19097801	Salt block support	pc	-	1	-
	19097800	Salt block support	pc	1	-	-

Other Accessories

	CODE	DESCRIPTION	€
	19081972	Kit electropolished grids FMA-900	-
	19081971	Kit electropolished grids FMA-1600	-
	19074042	Kit hanging bar + Hook FMA-900	-
	19074041	Kit hanging bar + Hook FMA-1600	-
	19081970	Black coated base FMA-900	-
	19074043	Black coated base FMA-1600	-

FAGOR

Ice makers

— Solid ice-cube makers..... **375**
— Dice-shaped ice-cube makers **377**
— Granular ice makers **379**
— Nugget ice makers **381**
— Flake ice makers **381**
— Hollow ice-cube makers **382**
— Tanks for modular **383**
— Accessories **384**

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

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).

EFIM-30

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (Kg)	PRODUCTION (Kg/DAY)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	CODE	€
L shaped cubes (14 gr)											
EFIM-20 L	Air	350 x 475 x 595	6	22	18	R290	862	220-240V	50 Hz	19107214	-
EFIM-20 L	Water	350 x 475 x 595	6	23	18	R290	862	220-240V	50 Hz	19107215	-
S shaped cubes (22 gr)											
EFIM-30 S	Air	435 x 605 x 695	15	33	24	R290	837	220-240V	50 Hz	19107216	-
EFIM-30 S	Water	435 x605 x 695	15	37	24	R290	837	220-240V	50 Hz	19107217	-
EFIM-40 S	Air	435 x 605 x 695	15	40	24	R290	1.266	220-240V	50 Hz	19107218	-
EFIM-40 S	Water	435 x 605 x 695	15	44	24	R290	1.266	220-240V	50 Hz	19107219	-
EFIM-60 S	Air	515 x 645 x 840	30	52	36	R290	1.266	220-240V	50 Hz	19107220	-
EFIM-60 S	Water	515 x 645 x 840	30	53	36	R290	1.266	220-240V	50 Hz	19107221	-
EFIM-80 S	Air	645 x 645 x 870	40	79	48	R290	1.967	220-240V	50 Hz	19107222	-
EFIM-80 S	Water	645 x 645 x 870	40	81	48	R290	1.967	220-240V	50 Hz	19107223	-
EFIM-130 S	Air	930 x 565 x 915	60	113	72	R290	2.292	220-240V	50 Hz	19107224	-
EFIM-130 S	Water	930 x 565 x 915	60	121	72	R290	2.292	220-240V	50 Hz	19107235	-
K shaped cubes (40 gr)											
EFIM-30 K	Air	435 x 605 x 695	15	33	24	R290	975	220-240V	50 Hz	19107225	-
EFIM-30 K	Water	435 x605 x 695	15	37	24	R290	975	220-240V	50 Hz	19107226	-
EFIM-40 K	Air	435 x 605 x 695	15	40	24	R290	1.266	220-240V	50 Hz	19107227	-
EFIM-40 K	Water	435 x 605 x 695	15	44	24	R290	1.266	220-240V	50 Hz	19107228	-
EFIM-60 K	Air	515 x 645 x 840	30	52	36	R290	1.266	220-240V	50 Hz	19107229	-
EFIM-60 K	Water	515 x 645 x 840	30	53	36	R290	1.266	220-240V	50 Hz	19107230	-
EFIM-80 K	Air	645 x 645 x 870	40	79	48	R290	1.967	220-240V	50 Hz	19107231	-
EFIM-80 K	Water	645 x 645 x 870	40	81	48	R290	1.967	220-240V	50 Hz	19107232	-
EFIM-130 K	Air	930 x 565x 915	60	113	72	R290	2.292	220-240V	50 Hz	19107233	-
EFIM-130 K	Water	930 x 565 x 915	60	121	72	R290	2.292	220-240V	50 Hz	19107234	-

Options

		EFIM-20 (€)	EFIM-30 (€)	EFIM-40 (€)	EFIM-60 (€)	EFIM-80 (€)	EFIM-130 (€)
60 Hz version	60Hz	o	o	o	o	o	o
G type plug	CI	o	o	o	o	o	o
Drain pump	DP (*)	-	o	o	o	o	o

* 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

Solid ice-cube makers

EMFIM-150

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.

MODEL	CONDENSATION SYSTEM	DIMENSIONS (mm)	TANK CAPACITY (Kg)	PRODUCTION (Kg/DAY)	Nº CUBES PER CYCLE	GAS	POWER (W)	ELECTRIC CONNECTION	FREQUENCY	CODE	€
S shaped cubes (22 gr)											
EMFIM-150 S	Air	775 x 625 x 805	-	154	96	R290	3.610	220-240V	50 Hz	19107236	-
EMFIM-150 S	Water	775 x 625 x 805	-	154	96	R290	3.610	220-240V	50 Hz	19107239	-
MFIM-400 S	Air	1.321 x 638 x 978	-	390	192	R-452a	13.500	220-240V	50 Hz	19107018	-
MFIM-400 S	Water	1.321 x 638 x 978	-	400	192	R-452a	13.500	220-240V	50 Hz	19107032	-
K shaped cubes (40 gr)											
EMFIM-150 K	Air	775 x 625 x 805	-	154	96	R290	3.610	220-240V	50 Hz	19107237	-
EMFIM-150 K	Water	775 x 625 x 805	-	154	96	R290	3.610	220-240V	50 Hz	19107238	-
MFIM-400 K	Air	1.321 x 638 x 978	-	390	192	R-452a	13.500	220-240V	50 Hz	19107019	-
MFIM-400 K	Water	1.321 x 638 x 978	-	400	192	R-452a	13.500	220-240V	50 Hz	19107031	-

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	-	-	-	19031799	-	19082418	-
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	-	19031802	-	19082382	-	19082384	-
MFIM-400	19096225	-	19031802	-	-	-	-	-

Options

		EMFIM-150 (€)	MFIM-400 (€)
60 Hz version	60Hz	o	o
G type plug	CI	o	-

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	CODE	€
HD shaped cubes (6 gr)											
EFICE-50 HD	Air	535 x 595 x 789	20	47	75	R290	770	220-240V	50 Hz	19107202	-
EFICE-70 HD	Air	535 x 595 x 789	20	74	75	R290	1.007	220-240V	50 Hz	19107203	-
EFICE-100 HD	Air	660 x 700 x 832	35	108	120	R290	1.154	220-240V	50 Hz	19107204	-
EFICE-150 HD	Air	762 x 762 x 832	45	145	144	R290	1.868	220-240V	50 Hz	19107205	-
D shaped cubes (12 gr)											
EFICE-50 D	Air	535 x 595 x 789	20	45	75	R290	770	220-240V	50 Hz	19107208	-
EFICE-70 D	Air	535 x 595 x 789	20	76	75	R290	1.007	220-240V	50 Hz	19107209	-
EFICE-100 D	Air	660 x 700 x 832	35	99	120	R290	1.154	220-240V	50 Hz	19107210	-
EFICE-150 D	Air	762 x 762 x 832	45	145	144	R290	1.868	220-240V	50 Hz	19107211	-

Options

		EFICE-50 (€)	EFICE-70 (€)	EFICE-100 (€)	EFICE-150 (€)
60 Hz version	60Hz	o	o	o	o
G type plug	CI	o	o	o	o
Drain pump	DP (*)	o	o	o	o

* 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	CODE	€
HD shaped cubes (6 gr)											
EFICE-200 HD	Air	762 x 620 x 500	-	220	400	R290	1.868	220-240V	50 Hz	19107206	-
EFICE-300 HD FIT	Air	559 x 621 x 659	-	300	480	R290	2.348	220-240V	50 Hz	19107207	-
FICE-400 HD	Air	762 x 620 x 760	-	405	800	R-452a	11.185	380-415V	50 Hz	19107015	-
D shaped cubes (12 gr)											
EFICE-200 D	Air	762 x 620 x 500	-	220	200	R290	1.868	220-240V	50 Hz	19107212	-
EFICE-300 D FIT	Air	559 x 621 x 659	-	300	240	R290	2.348	220-240V	50 Hz	19107213	-
FICE-400 D	Air	762 x 620 x 760	-	405	400	R-452a	11.185	380-415V	50 Hz	19107016	-

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	-	-	-	19031799	-	19082418	-
EFICE-300	19082415	-	19082417	-	19031799	-	19082418	-
FICE-400	19082415	-	-	-	19031799	-	19082418	-

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	-	19031802	-	19082382	-	19082385	-
EFICE-300	19096225	-	19031802	-	19082382	-	19082385	-
FICE-400	19096225	-	19031802	-	19082382	-	19082385	-

MODEL	DIMENSIONS (mm)	SUITABLE FOR	CAPACITY	REFERENCE	€
Dispenser DHD	769 x 835 x 1.383	EFICE-200 / FICE-400	104	19031818	-
Dispenser DHD FIT & WATER	559 x 835 x 1.218	EFICE-300	58	19082463	-

Options

			EFICE-200 (€)	EFICE-300 (€)	FICE-400 (€)
60 Hz version	60Hz		o	o	o
G type plug	CI		o	o	o

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	CODE	€
EGIM-45	Air	465 x 595 x 784	20	55	-	R290	679	220-240V	50 Hz	19107174	-
EGIM-45	Water	465 x 595 x 784	20	78	-	R290	679	220-240V	50 Hz	19107182	-
EGIM-85	Air	465 x 595 x 784	20	95	-	R290	758	220-240V	50 Hz	19107175	-
EGIM-85	Water	465 x 595 x 784	20	95	-	R290	758	220-240V	50 Hz	19107177	-
EGIM-135	Air	515 x 550 x 1.355	64	178	-	R290	1.267	220-240V	50 Hz	19107176	-
EGIM-135	Water	515 x 550 x 1.355	64	202	-	R290	1.267	220-240V	50 Hz	19107185	-

Options

		EGIM-45 (€)	EGIM-85 (€)	EGIM-135 (€)
60 Hz version	60Hz	o	o	o
G type plug	CI	o	o	o

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	CODE	€
EMGIM-150	Air	515 x 550 x 1.355	-	182	-	R290	1.266	220-240V	50 Hz	19107178	-
EMGIM-150	Water	515 x 550 x 1.355	-	202	-	R290	1.266	220-240V	50 Hz	19107183	-
EMGIM-200	Air	515 x 550 x 575	-	230	-	R290	1.651	220-240V	50 Hz	19107179	-
EMGIM-200	Water	515 x 550 x 575	-	211	-	R290	1.651	220-240V	50 Hz	19107189	-
EMGIM-400	Air	675 x 550 x 660	-	482	-	R290	3.620	220-240V	50 Hz	19107180	-
EMGIM-400	Water	675 x 550 x 660	-	541	-	R290	3.620	220-240V	50 Hz	19107186	-
EMGIM-500	Air	675 x 550 x 800	-	655	-	R290	5.218	380-415V	50 Hz	19107273	-
EMGIM-500	Water	675 x 550 x 800	-	620	-	R290	5.218	380-415V	50 Hz	19107276	-

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	-	19082416	-	19031843	-	19082374	-
EMGIM-200	19082414	-	19082416	-	19031843	-	19082374	-
EMGIM-400	19082414	-	19082416	-	19031843	-	19082374	-
EMGIM-500	19082414	-	19082416	-	19031843	-	19082374	-

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	-	19031844	-	19082380	-	19082383	-
EMGIM-200	19096224	-	19031844	-	19082380	-	19082383	-
EMGIM-400	19096224	-	19031844	-	19082380	-	19082383	-
EMGIM-500	19096224	-	19031844	-	19082380	-	19082383	-

Options

		EMGIM-150 (€)	EMGIM-200 (€)	EMGIM-400 (€)	EMGIM-500 (€)
60 Hz version	60Hz	o	o	o	o
G type plug	CI	o	o	o	-

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	CODE	€
ENGIM-300	Air	559 x 622 x 712	-	310	-	R290	3.240	220-240V	50 Hz	19107190	-

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	-	-	-	19031843	-	19082374	-

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	-	19031844	-	19082380	-	19082383	-

Options

			ENGIM-300 (€)
60 Hz version	60Hz		O
G type plug	CI		O

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	CODE	€
FLAKE 1000	Air	1.340 x 1.150 x 870	-	1.000	-	R-452a	5.500	380-415V	50 Hz	19082465	-

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	-

Options

		FLAKE-1000 (€)
60 Hz version	60Hz	O

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	CODE	€
EFIM-20 C	Air	401 x 506 x 643	6	24	15	R290	778	220-240V	50 Hz	19107192	-
EFIM-20 C	Water	401 x 506 x 643	6	24	15	R290	778	220-240V	50 Hz	19107193	-
EFIM-30 C	Air	401 x 506 x 698	12	38	25	R290	778	220-240V	50 Hz	19107194	-
EFIM-30 C	Water	401 x 506 x 698	12	38	25	R290	778	220-240V	50 Hz	19107195	-
EFIM-40 C	Air	401 x 506 x 698	12	40	25	R290	404	220-240V	50 Hz	19107196	-
EFIM-40 C	Water	401 x 506 x 698	12	40	25	R290	404	220-240V	50 Hz	19107197	-
EFIM-60 C	Air	594 x 557 x 934	30	63	45	R290	1.266	220-240V	50 Hz	19107198	-
EFIM-60 C	Water	594 x 557 x 934	30	66	45	R290	1.266	220-240V	50 Hz	19107199	-
EFIM-90 C	Air	674 x 557 x 984	37	83	55	R290	1.804	220-240V	50 Hz	19107200	-
EFIM-90 C	Water	674 x 557 x 984	37	83	55	R290	1.804	220-240V	50 Hz	19107191	-
EFIM-130 C	Air	844 x 557 x 984	50	119	80	R290	2.292	220-240V	50 Hz	19107201	-
EFIM-130 C	Water	844 x 557 x 984	50	114	80	R290	2.292	220-240V	50 Hz	19107240	-

Options

			EFIM-20 C (€)	EFIM-30 C (€)	EFIM-40 C (€)	EFIM-60 C (€)	EFIM-90 C (€)	EFIM-130 C (€)
60 Hz version	60Hz		o	o	o	o	o	o
G type plug	CI		o	o	o	o	o	o

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

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

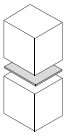
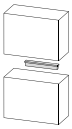
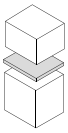
- Ergonomic, easy to move with little effort.
- It has a braking and drainage system.
- Made of sanitary polyethylene, with smooth surface to facilitate cleaning.
- Includes a cover to prevent dirt from contaminating the ice.
- Buckets for distributing ice quickly and effortlessly can be included.

MODEL	DIMENSIONS (mm)	TANK CAPACITY (kg)	SUITABLE FOR	CODE	€
Tanks					
S-130	762 x 819 x 740	160	FICE	19082415	-
			MGIM / NGIM	19082414	-
S-160	559 x 872 x 1.122	180	FICE	19082417	-
			MGIM / NGIM	19082416	-
S-220	762 x 819 x 1.071	230	MFIM / FICE	19031799	-
			MGIM / NGIM	19031843	-
S-350	1.067 x 819 x 1.071	340	MFIM / FICE	19082418	-
			MGIM	19082374	-
S-400	1.219 x 819 x 1.071	390	MFIM / FICE	19096225	-
			S400 MGIM	19096224	-
S-500	1.321 x 872 x 1.122	480	MFIM / FICE	19031802	-
			MGIM	19031844	-
Tanks with trolley					
SCART	762 x 1.016 x 1.865	300 + 112	MFIM / FICE	19082382	-
			MGIM / NGIM	19082380	-
S2CART	1.524 x 1.016 x 1.820	617 + 224	MFIM	19082384	-
			FICE	19082385	-
			MGIM / NGIM	19082383	-

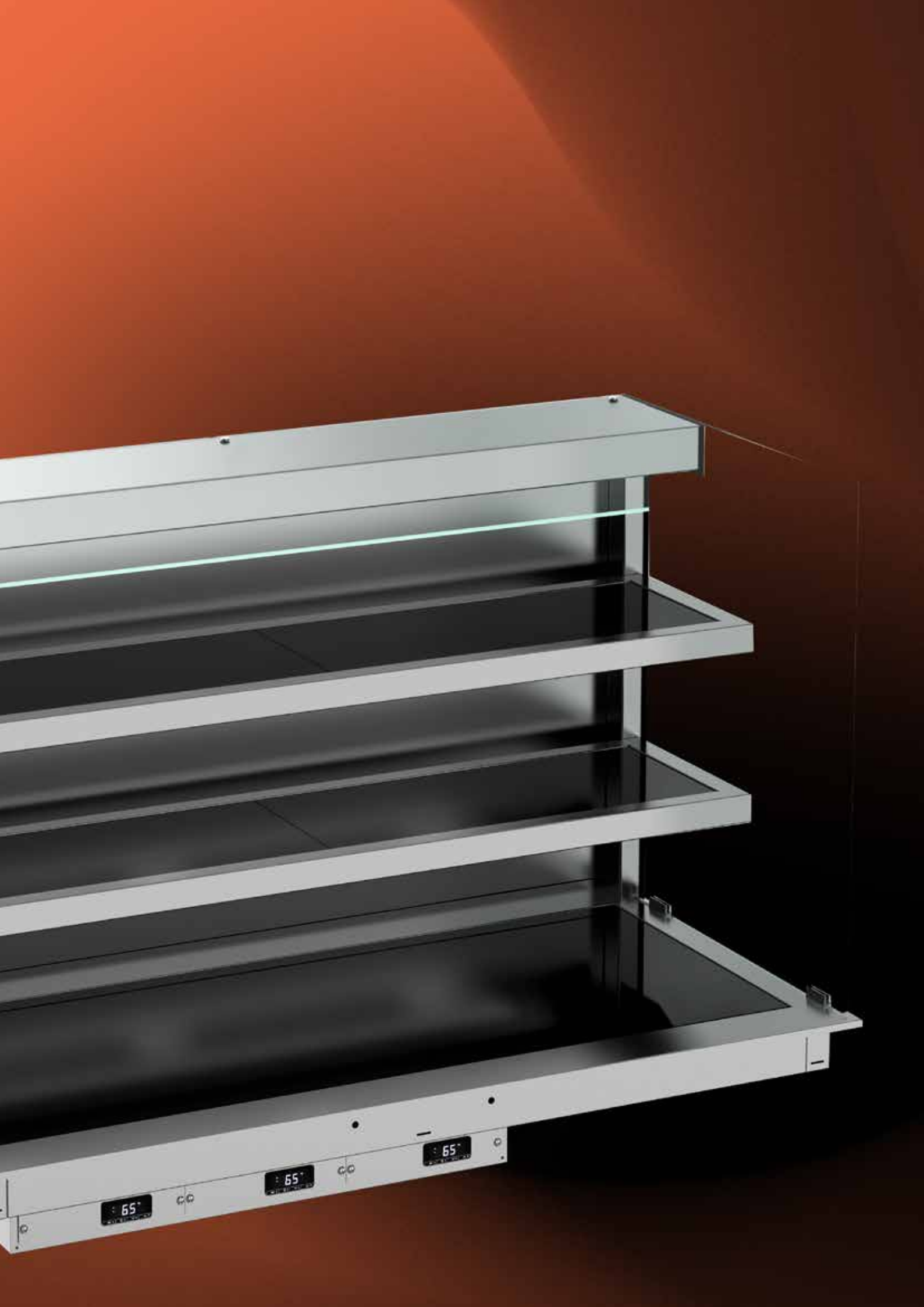
Standard Accessories

	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	CODE	€
Filters				
	FC-100	Anti-limescale and particle filter for ice makers.	19038797	-
	FP-100	Replacement cartridge for the FC-100 filter.	19038798	-
	CC-100	Replacement cartridge for the FC-100 filter.	19038799	-
	CP-100	Replacement cartridge for the FP-100 filter.	19038800	-
	CS-101	Anti-scale, active carbon and particle filter for ice makers.	19031839	-
	CS-102	Anti-scale, active carbon and particle filter for ice makers.	19082428	-
Shovels				
	SMALL SHOVEL	Small shovel for ice makers.	19082429	-
	MEDIUM SHOVEL	Medium shovel for ice makers.	19082462	-
Stacking kits				
	STACKING KIT EMFIM 150	Stacking kit for EMFIM-150 solid ice makers.	19082425	-
	STACKING KIT MFIM 400	Stacking kit for MFIM-400 solid ice makers.	19082426	-
	STACKING KIT FICE	Stacking kit for FICE dice ice makers.	19082427	-
Crusher				
	ICE CRUSHER	Ice crusher.	19082464	-

DISTRIBUTION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Drop-in

Refrigerated elements **389**
Hot elements **391**
Foodshields **394**
Glasses **395**
Cubic refrigerated vitrines **396**
Cubic hot vitrines **398**
Reserves **399**
Dispensers **400**
Accesories **400**
Remote codes **401**

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	-
	DDCSP6-3	R290	50/60	19105748	1.115x610x476	1.090x585	-	3	215	4	Included	-
	DDCSP6-4	R290	50/60	19105749	1.440x610x476	1.415x585	-	4	225	4	Included	-
	DDCSP6-5	R290	50/60	19105750	1.765x610x476	1.740x585	-	5	305	4	Included	-
	DDCSP6-6	R290	50/60	19105751	2.090x610x476	2.065x585	-	6	330	4	Included	-
2 LEVELS STATIC PLATE												
	DDCS2P6-3	R290	50/60	19105757	1.115x610x546	1.090x585	-	3	215	4	Included	-
	DDCS2P6-4	R290	50/60	19105758	1.440x610x546	1.415x585	-	4	225	4	Included	-
	DDCS2P6-5	R290	50/60	19105759	1.765x610x546	1.740x585	-	5	305	4	Included	-
STATIC 80 mm WELL												
	DDCSB6-80-3	R290	50/60	19105763	1.115x610x521	1.090x585	80	3	215	4	Included	-
	DDCSB6-80-4	R290	50/60	19105764	1.440x610x521	1.415x585	80	4	225	4	Included	-
	DDCSB6-80-5	R290	50/60	19105765	1.765x610x521	1.740x585	80	5	305	4	Included	-
STATIC 160 mm WELL												
	DDCSB6-160-2	R290	50/60	19105769	790x610x632	765x585	160	2	135	4	Included	-
	DDCSB6-160-3	R290	50/60	19105770	1.115x610x632	1.090x585	160	3	215	4	Included	-
	DDCSB6-160-4	R290	50/60	19105771	1.440x610x632	1.415x585	160	4	220	4	Included	-
	DDCSB6-160-5	R290	50/60	19105772	1.765x610x632	1.740x585	160	5	305	4	Included	-
	DDCSB6-160-6	R290	50/60	19105773	2.090x610x632	2.065x585	160	6	310	4	Included	-
FRESH PRODUCT SHOWCASE WELL												
	DDCE6-80-1	R290	50/60	19105779	487x621x817	440x585	80	1	140	4	Included	-
	DDCE6-80-2	R290	50/60	19105780	812x621x817	765x585	80	2	145	4	Included	-

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	-
	FPBCF-3	R290	50/60	19092126	936x590x477	3	270	4	Included	-
	FPBCF-4	R290	50	19092127	1261x590x477	4	390	4	Included	-
			60	19092128						
	FPBCF-5	R290	50	19106275	1586x590x477	5	455	4	Included	-
		R455a	60	19108585			515			
	FPBCF-6	R290	50	19106276	1911x590x477	6	470	4	Included	-
		R455a	60	19108586			555			

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	-
	FCRV7-3	R290	50/60	19091733	1115x720x677	1090x690	35- 82-120	3	375	4	Included	-
	FCRV7-4	R290	50/60	19091734	1440x720x677	1415x690	35- 82-120	4	380	4	Included	-
	FCRV7-5	R290	50	19091735	1765x720x677	1740x690	35- 82-120	5	485	4	Included	-
			60	19091736								
	FCRV7-6	R290	50	19091737	2090x720x677	2065x690	35- 82-120	6	510	4	Included	-
			60	19091738								

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	-
	ICLP	-	-	19081905	270x110x145	260x100	DIPPER WELL					-

Check remote versions at the end of the chapter.

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	-	PV6-2-W	19043203	-	790x610x147	765x585	2	905
	PV6-3	19043199	-	PV6-3-W	19043204	-	1.115x610x147	1.090x585	3	1.355
	PV6-4	19043201	-	PV6-4-W	19043205	-	1.440x610x147	1.415x585	4	1.805
	PV6-5	19043202	-	PV6-5-W	19043206	-	1.765x610x147	1.740x585	5	2.255
	PV6-6	19047666	-	PV6-6-W	19047667	-	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	-
	DDHTP6-3	19105743	1.115x610x147	1.090x585	3	Black	1.355	-
	DDHTP6-4	19105744	1.440x610x147	1.415x585	4	Black	1.805	-
	DDHTP6-5	19105745	1.765x610x147	1.740x585	5	Black	2.255	-
	DDHTP6-6	19105746	2.090x610x147	2.065x585	6	Black	2.710	-

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)
	PVE11-3	19081564	-	PVE11-3-W	19081565	-	975x530x137	987x536	3	1.355
	PVE11-4	19081566	-	PVE11-4-W	19081567	-	1.300x530x137	1.312x536	4	1.805
	PVE11-5	19081568	-	PVE11-5-W	19081569	-	1.625x530x137	1.631x536	5	2.255

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	-

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: +30°C/ +100°C.

PBCC-4

	MODEL	CODE	DIMENSIONS (mm)	CAPACITY GN 1/1	POWER (W)	€
	PBCC-3	19078508	936x590x147	3	1.355	-
	PBCC-4	19078509	1.261x590x147	4	1.805	-
	PBCC-5	19078510	1.586x590x147	5	2.255	-

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: +30°C/ +100°C.

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	-
	DDHS6-4	19105719	1.440x610x348	1.415x585	4	2.405	-
	DDHS6-5	19105720	1.765x610x348	1.740x585	5	3.030	-

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: +30°C/ +100°C.

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	-
	DDHV7-4	19105722	1.440x720x348	1.415x690	4	1.250	-
	DDHV7-5	19105723	1.765x720x348	1.740x690	5	2.050	-
	DDHV7-6	19105724	2.090x720x348	2.065x690	6	2.050	-

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	-	465x610x302	440x585	1
	CBMAA6-1	19051980	1.025	-	CBMA6-1	19043193	1.010	-	515x610x302	490x585	1
	CBMAA6-2	19047656	1.525	-	CBMA6-2	19043194	1.510	-	790x610x302	765x585	2
	CBMAA6-3	19047657	2.025	-	CBMA6-3	19043195	2.005	-	1.115x610x302	1.090x585	3
	CBMAA6-4	19047658	2.525	-	CBMA6-4	19043196	2.510	-	1.440x610x302	1.415x585	4
	CBMAA6-5	19047659	3.045	-	CBMA6-5	19043197	3.030	-	1.765x610x302	1.740x585	5
	CBMAA6-6	19047660	3.570	-	CBMA6-6	19047649	3.555	-	2.090x610x302	2.065x585	6

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	-	TRCBMA6-1	19079228	1.285	-	515x610x1.005	490x585	1
	TRCBMAA6-2	19079251	2.575	-	TRCBMA6-2	19079229	2.560	-	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	-

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.
- Brackets are easily mounted on the structure by means of threaded plates.

Neutral panels, with lighting and heating.

DDFN

ISPCCS-R-2

DDFL-4

DDFC-R-4

DDFHT-R-4

- Neutral panels with tubular support.
- Lighting and heating panels with tubular support and a horizontal panel positioned at a 35 mm distance to facilitate cleaning operations.
- Include clamps for easy fixing of ICC-type glass panels, both curved and straight, single- or double-sided.
- 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.
- ICC glass panels are not included and must be ordered separately.

				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	19113462	-	ISPCC-R	19043291	-	ISPCT-R	19087364	-
2 Levels	676							ISPCCS-R-2	19113463	-			
FOODSHIELDS WITH LIGHT													
2	426	720	15	100-240V 1N~ 50/60Hz	DDFL-2	19113412	-	DDFL-R-2	19113431	-	DDFLT-R-2	19113447	-
3	426	1.045	25		DDFL-3	19113413	-	DDFL-R-3	19113432	-	DDFLT-R-3	19113448	-
4	426	1.370	35		DDFL-4	19113414	-	DDFL-R-4	19113433	-	DDFLT-R-4	19113449	-
5	426	1.695	45		DDFL-5	19113415	-	DDFL-R-5	19113434	-	DDFLT-R-5	19113450	-
6	426	2.020	55		DDFL-6	19113416	-	DDFL-R-6	19113435		DDFLT-R-6	19113451	-
FOODSHIELDS WITH HALOGEN HEAT													
2	426	720	600	220-240V 1N~ 50/60Hz	DDFH-2	19113417	-	DDFH-R-2	19113436	-	DDFHT-R-2	19113452	-
3	426	1.045	900		DDFH-3	19113418	-	DDFH-R-3	19113437	-	DDFHT-R-3	19113453	-
4	426	1.370	1.200		DDFH-4	19113420	-	DDFH-R-4	19113438	-	DDFHT-R-4	19113454	-
5	426	1.695	1.500		DDFH-5	19113422	-	DDFH-R-5	19113439	-	DDFHT-R-5	19113455	-
6	426	2.020	1.500		DDFH-6	19113423	-	DDFH-R-6	19113441	-	DDFHT-R-6	19113456	-
FOODSHIELDS WITH CERAMIC HEAT													
2	426	720	650	220-240V 1N~ 50/60Hz	DDFC-2	19113425	-	DDFC-R-2	19113442	-	DDFCT-R-2	19113457	-
3	426	1.050	1.050		DDFC-3	19113426	-	DDFC-R-3	19113443	-	DDFCT-R-3	19113458	-
4	426	1.370	1.450		DDFC-4	19113427	-	DDFC-R-4	19113444	-	DDFCT-R-4	19113459	-
5	426	1.695	1.850		DDFC-5	19113428	-	DDFC-R-5	19113445	-	DDFCT-R-5	19113460	-
6	426	2.020	1.850		DDFC-6	19113429	-	DDFC-R-6	19113446	-	DDFCT-R-6	19113461	-

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.	-
ISPCF-C-R		19043362	98x70x423	One (1) central bracket.	-

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	-	ICC-R-2-1C	19043293	675x433x123	-	ICC-T-2-1C	19087365	675x520x6	-
3	ICC-3-1C	19043273	1.000x500x108	-	ICC-R-3-1C	19043295	1.000x433x123	-	ICC-T-3-1C	19087366	1.000x520x6	-
4	ICC-4-1C	19043274	1.325x500x108	-	ICC-R-4-1C	19043296	1.325x433x123	-	ICC-T-4-1C	19087367	1.325x520x6	-
5	ICC-5-1C	19043275	1.650x500x108	-	ICC-R-5-1C	19043297	1.650x433x123	-	ICC-T-5-1C	19087368	1.650x520x6	-
6	ICC-6-1C	19047838	1.975x500x108	-	ICC-R-6-1C	19047843	1.975x433x123	-	ICC-T-6-1C	19087363	1.975x520x6	-
CENTRAL GLASS												
2	ICC-2-2C	19046893	675x570x108	-	ICC-R-2-2C	19043298	675x585x123	-	-	-	-	-
3	ICC-3-2C	19046894	1.000x570x108	-	ICC-R-3-2C	19043301	1.000x585x123	-	-	-	-	-
4	ICC-4-2C	19046895	1.325x570x108	-	ICC-R-4-2C	19043302	1.325x585x123	-	-	-	-	-
5	ICC-5-2C	19046896	1.650x570x108	-	ICC-R-5-2C	19043303	1.650x585x123	-	-	-	-	-
6	ICC-6-2C	19047839	1.975x570x108	-	ICC-R-6-2C	19047844	1.975x585x123	-	-	-	-	-
CLOSED FRONTAL GLASS												
2	ICC-FP-2	19051996	675x515x420	-	ICC-R-FP-2	19052001	675x433x420	-	ICC-T-FP-2	19087369	675x486x525	-
3	ICC-FP-3	19051997	1.000x515x420	-	ICC-R-FP-3	19052002	1.000x433x420	-	ICC-T-FP-3	19087370	1.000x486x525	-
4	ICC-FP-4	19051998	1.325x515x420	-	ICC-R-FP-4	19052003	1.325x433x420	-	ICC-T-FP-4	19087371	1.325x486x525	-
5	ICC-FP-5	19051999	1.650x515x420	-	ICC-R-FP-5	19052004	1.650x433x420	-	ICC-T-FP-5	19087372	1.650x486x525	-
6	ICC-FP-6	19052000	1.975x515x420	-	ICC-R-FP-6	19052005	1.975x433x420	-	ICC-T-FP-6	19087373	1.975x486x525	-

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	-
IDFG-3	19043314	1.000x395x6	3	-
IDFG-4	19043315	1.325x395x6	4	-
IDFG-5	19043316	1.650x395x6	5	-
IDFG-6	19047848	1.975x395x6	6	-

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	-
		19108588		60						-
	DDRVC7-H-CT-3-3	19106280	R290	50	1115x720x1488	1090x690	3	970	Included	-
		19108589	R455a	60				1005		-
	DDRVC7-H-CT-3-4	19106281	R290	50	1440x720x1488	1415x690	4	1200	Included	-
		19108590	R455a	60				1380		-
	SERVICE SIDE: SLIDING DOORS (S)									
	DDRVC7-S-CT-3-3	19106288	R290	50	1115x720x1476	1090x690	3	665	Included	-
		19108597	R455a	60				1005		-
	DDRVC7-S-CT-3-4	19106289	R290	50	1440x720x1476	1415x690	4	1200	Included	-
		19108598	R455a	60				1380		-
	SERVICE SIDE: WALL TYPE (W)									
	DDRVC7-W-CT-3-2	19106296	R290	50	790x720x1488	765x690	2	545	Included	-
		19108605	R290	60						-
	DDRVC7-W-CT-3-3	19106297	R290	50	1115x720x1488	1090x690	3	810	Included	-
		19108606	R455a	60				1005		-
	DDRVC7-W-CT-3-4	19106298	R290	50	1440x720x1488	1415x690	4	1000	Included	-
		19108607	R455a	60				1380		-

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	-
	DDRVC7-H-CP-3-3	19106283	R290	50	1115x720x1488	1090x690	3	970	Included	-
		19108592	R455a	60				1005		-
	DDRVC7-H-CP-3-4	19106284	R290	50	1440x720x1488	1415x690	4	1200	Included	-
		19108593	R455a	60				1380		-
	SERVICE SIDE: SLIDING DOORS (S)									
	DDRVC7-S-CP-3-3	19106290	R290	50	1115x720x1476	1090x690	3	665	Included	-
		19108599	R455a	60				1005		-
	DDRVC7-S-CP-3-4	19106291	R290	50	1440x720x1476	1415x690	4	1200	Included	-
		19108600	R455a	60				1380		-
	DDRVC7-S-CP-3-5	19106292	R290	50	1765x720x1476	1740x690	5	1250	Included	-
		19108601	R455a	60				1260		-
	SERVICE SIDE: WALL TYPE (W)									
	DDRVC7-W-CP-3-2	19106299	R290	50	790x720x1488	765x690	2	545	Included	-
		19108608	R290	60						-
	DDRVC7-W-CP-3-3	19106300	R290	50	1115x720x1488	1090x690	3	810	Included	-
		19108609	R455a	60				1005		-
	DDRVC7-W-CP-3-4	19106301	R290	50	1440x720x1488	1415x690	4	1000	Included	-
		19108610	R455a	60				1380		-

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	-
	DDRVC7-H-CL-3-3	19106286	R290	50/60	1115x720x1488	1090x690	3	470	Included	-
	DDRVC7-H-CL-3-4	19106287	R290	50	1440x720x1488	1415x690	4	650	Included	-
		19108596		60						-
	SERVICE SIDE: SLIDING DOORS (S)									
	DDRVC7-S-CL-3-3	19106293	R290	50/60	1115x720x1476	1090x690	3	470	Included	-
	DDRVC7-S-CL-3-4	19106294	R290	50	1440x720x1476	1415x690	4	650	Included	-
		19108603		60						-
	DDRVC7-S-CL-3-5	19106295	R290	50	1765x720x1476	1740x690	5	725	Included	-
		19108604		60						-
2 LEVELS	SERVICE SIDE: SLIDING DOORS (S)									-
	DDRVC7-S-CL-2-3	19106302	R290	50/60	1115x720x1276	1090x690	3	390	Included	-
	DDRVC7-S-CL-2-4	19106303	R290	50/60	1440x720x1276	1415x690	4	550	Included	-
	DDRVC7-S-CL-2-5	19106304	R290	50	1765x720x1276	1740x690	5	675	Included	-
		19108613		60						-

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	-	DDRVCC6-S-CP-3	19106308	-	R290	50	1106x600x1188	3	910	Included
	19108614	-		19108617	-		60			850	
DDRVCO6-S-CP-4	19106306	-	DDRVCC6-S-CP-4	19106309	-	R290	50	1431x600x1188	4	1045	Included
	19108615	-		19108618	-	R455a	60			1305	
DDRVCO6-S-CP-5	19106307	-	DDRVCC6-S-CP-5	19106413	-	R290	50	1756x600x1188	5	1340	Included
	19108616	-		19108619	-	R455a	60			1650	

Check remote versions at the end of the chapter.

Cubic hot vitrines

TYPE F

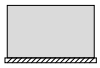
General characteristics

- 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: +30°C/ +100°C in models with customer side opened and +30°C/+80°C 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	-
	DDHVC7-S-3-4	380-415V 3N~ 50/60Hz	19106312	1.440x720x952	1.415x690	4	Open	4.970	-
	DDHVC7-S-3-5	380-415V 3N~ 50/60Hz	19106313	1.765x720x952	1.740x690	5	Open	6.320	-
	SERVICE SIDE: WALL TYPE (W)								
	DDHVC7-W-3-3	220-240V 1N~ 50/60Hz	19106314	1.115x720x952	1.090x690	3	Open	3.620	-
	DDHVC7-W-3-4	380-415V 3N~ 50/60Hz	19106315	1.440x720x952	1.415x690	4	Open	4.970	-
	DDHVC7-W-3-5	380-415V 3N~ 50/60Hz	19106316	1.765x720x952	1.740x690	5	Open	6.320	-
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	-
	DDHVC7-S-CL-2-4	220-240V 1N~ 50/60Hz	19106318	1.440x720x742	1.415x690	4	Closed	2.710	-
	DDHVC7-S-CL-2-5	220-240V 1N~ 50/60Hz	19106319	1.765x720x742	1.740x690	5	Closed	3.465	-

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 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

TMH4-714 SE

	MODEL	GAS	CODE	DIMENSIONS (mm)	CAPACITY GN	Nº OF DOORS	Nº OF DRAWERS	POWER (W)	CLIMATE CLASS	COLD GROUP	€
COLD RESERVE											
	DDRC4-21 DD	R290	19105795	1.370x676x450	GN 1/1	2	-	155	4	Included	-
	DDRC4-31 DDD	R290	19105796	1.763x676x450	GN 1/1	3	-	160	4	Included	-
	DDRC5-21 DD	R290	19105797	1.370x676x586	GN 1/1	2	-	165	4	Included	-
	DDRC5-31 DDD	R290	19105798	1.763x676x586	GN 1/1	3	-	275	4	Included	-
	DDRC5-21 HH	R290	19105799	1.370x676x586	GN 1/1	-	4	165	4	Included	-
	DDRC5-31 HHH	R290	19105800	1.763x676x586	GN 1/1	-	6	275	4	Included	-

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	-
	TMH4-714 SE	19105726	1.395x685x450	1450	-
	TMH4-716 SE	19105727	1.596x685x450	1.450	-
	TMH4-718 SE	19105728	1.796x685x450	2.470	-
	TMH4-720 SE	19105729	1.996x685x450	2.470	-
	TMH6-712 SE	19105730	1.196x685x610	1.450	-
	TMH6-714 SE	19105731	1.396x685x610	1.450	-
	TMH6-716 SE	19105732	1.596x685x610	2.470	-
	TMH6-718 SE	19105733	1.796x685x610	2.470	-
	TMH6-720 SE	19105734	1.996x685x610	2.870	-
COMMON ACCESORIES					
	KPSR	19056083	Set of 4 legs (height 150 mm)		-

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	-	-
IDPN-34	-	19043371	451x730	Ø434	de 240 a 340	40/45	45	-	-
HOT PLATE DISPENSER									
IDPC-28	50/60	19043372	420x730	Ø407	de 180 a 280	40/45	45	480	-
IDPC-34	50/60	19043373	480x730	Ø466	de 240 a 340	40/45	45	480	-

MODEL	CODE	DIMENSIONS (mm)	DISPENSER	Ø PLATES (mm)	€
COVER FOR PLATE DISPENSER					
ITDP-28	19043374	Ø400x60	IDPC-28 - IDPN-28	de 180 a 280	-
ITDP-34	19043375	Ø400x60	IDPC-34 - IDPN-34	de 240 a 340	-

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	-

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	-
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	-
EV-KIT-900	50/60	19046596	400x170x65	4-5 GN 1/1 vitrines with textile curtains (CT) or clapets (CP)	900	-
OVERFLOW PAN DEFROST WATER						
OF-PAN		19046598	GN 1/1 (height 65mm)	All refrigerated drop-in elements		-
TOOL TO LIFT DROP-IN						
PAL-DROPIN		19046641	-	All refrigerated drop-in elements		-
DIGITAL THERMOMETER KIT						
IPCIC	50/60	19053060	132x84x70	Switch	1	-
DDATC	50/60	19105738	132x84x70	Cold thermometer	1	-
DDATCS	50/60	19105739	132x84x70	Cold thermometer + switch	1	-
DDATH	50/60	19105740	132x84x70	Hot thermometer	1	-
DDATHS	50/60	19105741	132x84x70	Hot thermometer + switch	1	-

Remote codes

Static plates and wells

MODEL	CODE	HZ	CAPACITY GN 1/1	€
1 LEVEL PLATE				
DDCSP6-2-R	19105752	50/60	2	-
DDCSP6-3-R	19105753	50/60	3	-
DDCSP6-4-R	19105754	50/60	4	-
DDCSP6-5-R	19105755	50/60	5	-
DDCSP6-6-R	19105756	50/60	6	-
2 LEVELS PLATE				
DDCS2P6-3-R	19105971	50/60	3	-
DDCS2P6-4-R	19105761	50/60	4	-
DDCS2P6-5-R	19105762	50/60	5	-
STATIC 80 mm WELL				
DDCSB6-80-3-R	19105766	50/60	3	-
DDCSB6-80-4-R	19105767	50/60	4	-
DDCSB6-80-5-R	19105768	50/60	5	-
STATIC 160 mm WELL				
DDCSB6-160-2-R	19105774	50/60	2	-
DDCSB6-160-3-R	19105775	50/60	3	-
DDCSB6-160-4-R	19105776	50/60	4	-
DDCSB6-160-5-R	19105777	50/60	5	-
DDCSB6-160-6-R	19105778	50/60	6	-
FRESH PRODUCT SHOWCASE WELL				
DDCE6-80-1-R	19105781	50/60	1	-
DDCE6-80-2-R	19105782	50/60	2	-

Undercounter plate

MODEL	CODE	HZ	CAPACITY GN 1/1	€
FPBCF-2-R	19092133	50/60	2	-
FPBCF-3-R	19092134	50/60	3	-
FPBCF-4-R	19092135	50/60	4	-
FPBCF-5-R	19092136	50/60	5	-
FPBCF-6-R	19092137	50/60	6	-

Ventilated well

MODEL	CODE	HZ	CAPACITY GN 1/1	€
FCRV7-2-R	19091739	50/60	2	-
FCRV7-3-R	19091740	50/60	3	-
FCRV7-4-R	19091741	50/60	4	-
FCRV7-5-R	19091742	50/60	5	-
FCRV7-6-R	19091743	50/60	6	-

Well for frozen products

MODEL	CODE	HZ	CAPACITY 360X165	€
DDCF6-4-R	19106274	50/60	4	-

Options

	DESCRIPTION	ABBREVIATION	€
	G type plug	CI	-

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	-
	DDRVC7-H-CT-3-3-R	19107535	50/60	3	-
	DDRVC7-H-CT-3-4-R	19107536	50/60	4	-
	SERVICE SIDE: SLIDING DOORS (S)				
	DDRVC7-S-CT-3-3-R	19107537	50/60	3	-
	DDRVC7-S-CT-3-4-R	19107538	50/60	4	-
	SERVICE SIDE: WALL TYPE (W)				
	DDRVC7-W-CT-3-2-R	19107539	50/60	2	-
	DDRVC7-W-CT-3-3-R	19107541	50/60	3	-
	DDRVC7-W-CT-3-4-R	19107542	50/60	4	-

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	-
	DDRVC7-H-CP-3-3-R	19107544	50/60	3	-
	DDRVC7-H-CP-3-4-R	19107545	50/60	4	-
	SERVICE SIDE: SLIDING DOORS (S)				
	DDRVC7-S-CP-3-3-R	19107546	50/60	3	-
	DDRVC7-S-CP-3-4-R	19107547	50/60	4	-
	DDRVC7-S-CP-3-5-R	19107548	50/60	5	-
	SERVICE SIDE: WALL TYPE (W)				
	DDRVC7-W-CP-3-2-R	19107549	50/60	2	-
	DDRVC7-W-CP-3-3-R	19107550	50/60	3	-
	DDRVC7-W-CP-3-4-R	19107551	50/60	4	-

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	-
	DDRVC7-H-CL-3-3-R	19107553	50/60	3	-
	DDRVC7-H-CL-3-4-R	19107554	50/60	4	-
	SERVICE SIDE: SLIDING DOORS (S)				
	DDRVC7-S-CL-3-3-R	19107555	50/60	3	-
	DDRVC7-S-CL-3-4-R	19107556	50/60	4	-
	DDRVC7-S-CL-3-5-R	19107557	50/60	5	-
2 LEVELS	SERVICE SIDE: SLIDING DOORS (S)				
	DDRVC7-S-CL-2-3-R	19107558	50/60	3	-
	DDRVC7-S-CL-2-4-R	19107559	50/60	4	-
	DDRVC7-S-CL-2-5-R	19107560	50/60	5	-

Cold reserve

MODEL	CODE	HZ	CAPACITY GN	Nº OF DOORS	Nº OF DRAWERS	€
DDRC4-21 DD-R	19105801	50/60	GN 1/1	2		-
DDRC4-31 DDD-R	19105802	50/60	GN 1/1	3		-
DDRC5-21 DD-R	19105803	50/60	GN 1/1	2		-
DDRC5-31 DDD-R	19105804	50/60	GN 1/1	3		-
DDRC5-21 HH-R	19105805	50/60	GN 1/1		4	-
DDRC5-31 HHH-R	19105806	50/60	GN 1/1		6	-

SELF SUITE

Self Service

Self Suite 403
— Dispensers 405
— Neutral elements 407
— Refrigerated elements 409
— Hot elements 411
— 3-level cubic refrigerated ventilated 413
— Cubic hot vitrines 415
Foodshield with shelf and protection frontal glass 415
Foodshields and Glasses 415
Accessories 416
Configuration options 418

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

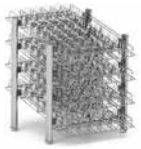
DVCP-R-6

	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	-	-	-	-	-
	SS-147	18001484	1.450x780x400	4 Columns	320	-	-	-	-	-
TRAY AND CUTLERY DISPENSER OVER A BASE										
	D-R-313	18003180	798x780x1.514	3 GN 1/3 -150mm	160	150	-	-	Rectangular	-
	D-R-613	18003190	1.450x780x1.514	6 GN 1/3 -150mm	320	300	-	-	Rectangular	-
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	-
	D-R-613/2	18003192	1.450x780x1.514	6 GN 1/3 - 150mm + 2 GN 2/1- 200mm	320	300	240	-	Rectangular	-
GLASS DISPENSER OVER A BASE										
	DV-R-6	18003193	798x780x1.569	6 glass levels	-	-	-	324/360	Rectangular	-
	DV-R-62	18003196	1.450x780x1.569	2x6 glass levels	-	-	-	648/720	Rectangular	-
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	-

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	-
	DC-R-2	19071812	696x345x658	6 GN 1/3 - 150 mm	300	-	-	Rectangular	-
BREAD DISPENSER OVER NEUTRAL ELEMENT									
	DP-R-1	19071813	696x667x600	1 GN 2/1 - 200 mm	-	120	-	Rectangular	-
	DP-R-2	19071814	696x667x725	2 GN 2/1 - 200 mm	-	240	-	Rectangular	-
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	-
GLASS DISPENSER OVER NEUTRAL ELEMENT									
	DV-R-4 SB	19071816	696x745x829	4 glass levels	-	-	216/240	Rectangular	-

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	-	-
	SM-2	18001495	950x850x900	Open / neutral reserve	2	-
	SM-3	18001496	1.375x850x900	Open / neutral reserve	3	-
	SM-4	18001497	1.600x850x900	Open / neutral reserve	4	-
	SM-5	18001498	1.985x850x900	Open / neutral reserve	5	-
	SM-6	18001499	2.335x850x900	Open / neutral reserve	6	-
	SM-3-P	18001500	1.375x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	3	-
	SM-4-P	18001501	1.600x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	4	-
	SM-5-P	18001502	1.985x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	5	-
	SM-6-P	18001503	2.335x850x900	Neutral reserve with 2 sliding doors and 1 optional intermediate shelf	6	-
CORNER ELEMENT						
	SA-I-90	18001504	1.141x1.141x900	90° internal angle. Open / neutral reserve	-	-
	SA-I-45	18001505	850x850x900	45° internal angle. Open / neutral reserve	-	-
	SA-E-90	18001506	935x935x900	90° external angle. Without neutral reserve	-	-
	SA-E-45	18001507	850x850x900	45° external angle. Without neutral reserve	-	-

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	-
	SMC-12-I	18001516	1.375x850x900	Cash register element with side arm to the left	-
	SMC-6-D	18001519	605x850x900	Cash register element without side arm (cash register to the right)	-
	SMC-6-I	18001520	605x850x900	Cash register element without side arm (cash register to the left)	-
	SMC-8-F	18001521	800x850x900	Cash register element without side arm (cash register facing public)	-

	MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€
FACADE ELEMENT					
	F-5	18001720	550x215x900	Facade element= 550 mm	-

	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	-	-
	DAC-95	18001509	950x850x900	2 plate columns - heated	80-90	-	45 per column	960	-
GLASS BASKET DISPENSER									
	DPAN-95	18001510	950x850x900	5/6 glass baskets	-	200 // 265	120	-	-

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	-
	DSCSP-SR-4	R290	50/60	18007712	1.600x850x900	-	4	Open / neutral reserve	225	4	Included	-
	DSCSP-SR-5	R290	50/60	18007713	1.985x850x900	-	5	Open / neutral reserve	305	4	Included	-
	DSCSP-SR-6	R290	50/60	18007714	2.335x850x900	-	6	Open / neutral reserve	330	4	Included	-
	DSCSP-CR-3	R290	50/60	18007715	1.375x850x900	-	3	1 x GN2/1 refrigerated reserve	380	4	Included	-
	DSCSP-CR-4	R290	50/60	18007716	1.600x850x900	-	4	1 x GN2/1 refrigerated reserve	390	4	Included	-
	DSCSP-CR-5	R290	50/60	18007717	1.985x850x900	-	5	2 x GN2/1 refrigerated reserve	575	4	Included	-
	DSCSP-CR-6	R290	50/60	18007718	2.335x850x900	-	6	2 x GN2/1 refrigerated reserve	600	4	Included	-

FSCV-SR-4

FSCR-4 + SP-70

FSCV-4 + SP-70

	MODEL	GAS	HZ	CODE	DIMENSIONS (mm)	WELLDEPTH(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	-
	FSCV-SR-4	R290	50/60	18004637	1.600x850x900	35- 82-120	4	Open / neutral reserve	380	4	Included	-
	FSCV-SR-5	R290	50	18004638	1.985x850x900	35- 82-120	5	Open / neutral reserve	485	4	Included	-
	FSCV-SR-6	R290	50	18004639	2.335x850x900	35- 82-120	6	Open / neutral reserve	510	4	Included	-
	FSCV-CR-3	R290	50/60	18004640	1.375x850x900	35- 82-120	3	1 x GN2/1 refrigerated reserve	525	4	Included	-
	FSCV-CR-4	R290	50/60	18004641	1.600x850x900	35- 82-120	4	1 x GN2/1 refrigerated reserve	530	4	Included	-
	FSCV-CR-5	R290	50	18004642	1.985x850x900	35- 82-120	5	2 x GN2/1 refrigerated reserve	695	4	Included	-
	FSCV-CR-6	R290	50	18004643	2.335x850x900	35- 82-120	6	2 x GN2/1 refrigerated reserve	720	4	Included	-
ISLAND-TYPE STATIC REFRIGERATED WELL ELEMENT												
	FSCR-3	R290	50/60	18004684	1.265x875x900	80	3	-	215	4	Included	-
	FSCR-4	R290	50/60	18004685	1.590x875x900	80	4	-	225	4	Included	-
	FSCR-5	R290	50/60	18004686	1.975x875x900	80	5	-	305	4	Included	-
	FSCR-6	R290	50/60	18004687	2.325x875x900	80	6	-	330	4	Included	-
ISLAND-TYPE VENTILATED REFRIGERATED WELL ELEMENT												
	FSCV-3	R290	50/60	18004688	1.265x875x900	35- 82-120	3	-	375	4	Included	-
	FSCV-4	R290	50/60	18004689	1.590x875x900	35- 82-120	4	-	380	4	Included	-
	FSCV-5	R290	50	18004690	1.975x875x900	35- 82-120	5	-	485	4	Included	-
	FSCV-6	R290	50	18004691	2.325x875x900	35- 82-120	6	-	510	4	Included	-

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	-
	SV-SR-3	230V 1N 50/60	18001610	1.375x850x900	3	Open / neutral reserve	1355	-
	SV-SR-4	230V 1N 50/60	18001611	1.600x850x900	4	Open / neutral reserve	1805	-
	SV-SR-5	230V 1N 50/60	18001612	1.985x850x900	5	Open / neutral reserve	2255	-
	SV-SR-6	230V 1N 50/60	18001613	2.335x850x900	6	Open / neutral reserve	2710	-
	SV-CR-3	230V 1N 50/60	18001614	1.375x850x900	3	Hot reserve	2805	-
	SV-CR-4	230V 1N 50/60	18001615	1.600x850x900	4	Hot reserve	3255	-
	SV-CR-5	400V 3N 50/60	18001616	1.985x850x900	5	Hot reserve	4275	-
	SV-CR-6	400V 3N 50/60	18001617	2.335x850x900	6	Hot reserve	5710	-

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	-
	SBM-SR-3	230V 1N 50/60	18001619	1.375x850x900	190	3	Open / neutral reserve	2.005	-
	SBM-SR-4	230V 1N 50/60	18001620	1.600x850x900	190	4	Open / neutral reserve	2.510	-
	SBM-SR-5	230V 1N 50/60	18001621	1.985x850x900	190	5	Open / neutral reserve	3.030	-
	SBM-SR-6	230V 1N 50/60	18001622	2.335x850x900	190	6	Open / neutral reserve	3.555	-
	SBM-CR-3	230V 1N 50/60	18001623	1.375x850x900	190	3	Hot reserve	2.905	-
	SBM-CR-4	230V 1N 50/60	18001624	1.600x850x900	190	4	Hot reserve	3.360	-
	SBM-CR-5	400V 3N 50/60	18001625	1.985x850x900	190	5	Hot reserve	4.480	-
	SBM-CR-6	400V 3N 50/60	18001626	2.335x850x900	190	6	Hot reserve	5.245	-
DRY BAIN MARIE HOT ELEMENT									
	DSHV-SR-3	230V 1N 50/60	18007737	1.375x850x900	234	3	Open / neutral reserve	1.250	-
	DSHV-SR-4	230V 1N 50/60	18007738	1.600x850x900	234	4	Open / neutral reserve	1.250	-
	DSHV-SR-5	230V 1N 50/60	18007739	1.985x850x900	234	5	Open / neutral reserve	2.050	-
	DSHV-SR-6	230V 1N 50/60	18007741	2.335x850x900	234	6	Open / neutral reserve	2.050	-
	DSHV-CR-3	230V 1N 50/60	18007742	1.375x850x900	234	3	Hot reserve	2.100	-
	DSHV-CR-4	230V 1N 50/60	18007743	1.600x850x900	234	4	Hot reserve	2.100	-
	DSHV-CR-5	230V 1N 50/60	18007744	1.985x850x900	234	5	Hot reserve	3.500	-
	DSHV-CR-6	400V 3N 50/60	18007745	2.335x850x900	234	6	Hot reserve	3.740	-
ISLAND-TYPE GLASS CERAMIC PLATE HOT ELEMENT									
	SV-3	230V 1N 50/60	18001643	1.265x875x900	-	3	-	1.355	-
	SV-4	230V 1N 50/60	18001644	1.590x875x900	-	4	-	1.805	-
	SV-5	230V 1N 50/60	18001645	1.975x850x900	-	5	-	2.255	-
	SV-6	230V 1N 50/60	18001646	2.325x875x900	-	6	-	2.710	-

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	-
DSRVC-H-SR-CT-3-4	R290	50	18007721	1.600x850x1.722	4	Open / Neutral reserve	Textile curtain	1.200	3M2	Included	-
DSRVC-H-CR-CT-3-3	R290	50	18007724	1.375x850x1.722	3	1 GN2/1 refrigerated reserve	Textile curtain	1.120	3M2	Included	-
DSRVC-H-CR-CT-3-4	R290	50	18007725	1.600x850x1.722	4	1 GN2/1 refrigerated reserve	Textile curtain	1.350	3M2	Included	-
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	-
DSRVC-S-SR-CT-3-4	R290	50	18007729	1.600x850x1.710	4	Open / Neutral reserve	Textile curtain	1.200	3M2	Included	-
DSRVC-S-CR-CT-3-3	R290	50	18007732	1.375x850x1.710	3	1 GN2/1 refrigerated reserve	Textile curtain	815	3M2	Included	-
DSRVC-S-CR-CT-3-4	R290	50	18007733	1.600x850x1.710	4	1 GN2/1 refrigerated reserve	Textile curtain	1.350	3M2	Included	-

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	-
DSRVC-H-SR-CP-3-4	R290	50	18007723	1.600x850x1.722	4	Open / Neutral reserve	Clapets	1.200	3M1	Included	-
DSRVC-H-CR-CP-3-3	R290	50	18007726	1.375x850x1.722	3	1 GN2/1 refrigerated reserve	Clapets	1.120	3M1	Included	-
DSRVC-H-CR-CP-3-4	R290	50	18007727	1.600x850x1.722	4	1 GN2/1 refrigerated reserve	Clapets	1.350	3M1	Included	-
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	-
DSRVC-S-SR-CP-3-4	R290	50	18007731	1.600x850x1.710	4	Open / Neutral reserve	Clapets	1.200	3M1	Included	-
DSRVC-S-CR-CP-3-3	R290	50	18007734	1.375x850x1.710	3	1 GN2/1 refrigerated reserve	Clapets	815	3M1	Included	-
DSRVC-S-CR-CP-3-4	R290	50	18007736	1.600x850x1.710	4	1 GN2/1 refrigerated reserve	Clapets	1.350	3M1	Included	-

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	-
	DSHVC-S-SR-3-4	400V 3N 50/60	18007747	1.600x850x1.717	4	Open / neutral reserve	Open	4.970	-
	DSHVC-S-SR-3-5	400V 3N 50/60	18007748	1.925x850x1.717	5	Open / neutral reserve	Open	6.320	-
	DSHVC-S-CR-3-3	400V 3N 50/60	18007749	1.375x850x1.717	3	Hot reserve	Open	5.070	-
	DSHVC-S-CR-3-4	400V 3N 50/60	18007750	1.600x850x1.717	4	Hot reserve	Open	6.420	-
	DSHVC-S-CR-3-5	400V 3N 50/60	18007751	1.925x850x1.717	5	Hot reserve	Open	8.790	-

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	-	-
	DSFS-R-3	-	19106269	1.089x540x446	3	Neutral	Stainless steel shelf	Rectangular	-	-
	DSFS-R-4	-	19106270	1.414x540x446	4	Neutral	Stainless steel shelf	Rectangular	-	-
	DSFS-R-5	-	19106271	1.739x540x446	5	Neutral	Stainless steel shelf	Rectangular	-	-
	DSFS-R-6	-	19106272	2.064x540x446	6	Neutral	Stainless steel shelf	Rectangular	-	-
LIGHT FOODSHIELD WITH STAINLESS STEEL SHELF AND PROTECTION FRONTAL GLASS										
	DSFLS-R-2	50/60	19106253	764x540x446	2	Light	Stainless steel shelf	Rectangular	15	-
	DSFLS-R-3	50/60	19106254	1.089x540x446	3	Light	Stainless steel shelf	Rectangular	25	-
	DSFLS-R-4	50/60	19106255	1.414x540x446	4	Light	Stainless steel shelf	Rectangular	35	-
	DSFLS-R-5	50/60	19106256	1.739x540x446	5	Light	Stainless steel shelf	Rectangular	45	-
	DSFLS-R-6	50/60	19106257	2.064x540x446	6	Light	Stainless steel shelf	Rectangular	55	-
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	-
	DSFHS-R-3	50/60	19106259	1.089x540x446	3	Light and heat	Stainless steel shelf	Rectangular	900	-
	DSFHS-R-4	50/60	19106260	1.414x540x446	4	Light and heat	Stainless steel shelf	Rectangular	1.200	-
	DSFHS-R-5	50/60	19106261	1.739x540x446	5	Light and heat	Stainless steel shelf	Rectangular	1.500	-
	DSFHS-R-6	50/60	19106262	2.064x540x446	6	Light and heat	Stainless steel shelf	Rectangular	1.500	-
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	-
	DSFCS-R-3	50/60	19106264	1.089x540x446	3	Light and ceramic heat	Stainless steel shelf	Rectangular	1.050	-
	DSFCS-R-4	50/60	19106265	1.414x540x446	4	Light and ceramic heat	Stainless steel shelf	Rectangular	1.450	-
	DSFCS-R-5	50/60	19106266	1.739x540x446	5	Light and ceramic heat	Stainless steel shelf	Rectangular	1.850	-
	DSFCS-R-6	50/60	19106267	2.064x540x446	6	Light and ceramic heat	Stainless steel shelf	Rectangular	1.850	-

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	-
ESN-3	19037883	1.068x670	Height-adjustable shelf for SM-3	-
ESN-4	19037884	1.294x670	Height-adjustable shelf for SM-4	-
ESN-5	19037885	1.679x670	Height-adjustable shelf for SM-5	-
ESN-6	19042746	2.029x670	Height-adjustable shelf for SM-6	-
ESN-3-P	19070426	1.068x670	Height-adjustable shelf for SM-3-P	-
ESN-4-P	19070427	1.294x670	Height-adjustable shelf for SM-4-P	-
ESN-5-P	19070428	1.679x670	Height-adjustable shelf for SM-5-P	-
ESN-6-P	19070429	2.029x670	Height-adjustable shelf for SM-6-P	-
CORNER ELEMENTS ACCESSORIES				
ES-I-45	19037895	578x530	Height-adjustable shelf for SA-I-45	-
ES-I-90	19037894	1.162x591	Height-adjustable shelf for SA-I-90	-
CASH REGISTER ELEMENTS ACCESSORIES				
CJL-1	19046593	311x401x111	Drawer with lock for SMC-6-D, SMC-6-I, SMC-8-F	-
CJL-2	19046594	311x401x111	Drawer with lock for SMC-12-D, SMC-12-I, SMC-16	-
PLATE DISPENSERS ACCESSORIES				
ITDP-28	19043374	Ø 400x60	Lid covers for plate dispenser with Ø 280 mm	-

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	-	-
ESF-4	19046586	759x670	Height-adjustable shelf for 4 GN 1/1	-	-
ESF-5/6	19046587	1.144x670	Height-adjustable shelf for 5 o 6 GN 1/1	-	-
SP-70	19043113	680x250x170	Stainless steel plate rack shelf for island-type elements	-	-
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	-
EV-KIT-900	19046596	400x170x65	4 GN 1/1 vitrines with textile curtain (CT) or clapets (CP)	900	-

Hot elements accessories

MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€
HOT ELEMENTS ACCESSORIES				
ESC-2	19046588	412x670	Height-adjustable shelf for 2 GN 1/1	-
ESC-3	19046589	837x670	Height-adjustable shelf for 3 GN 1/1	-
ESC-4	19046590	1.062x670	Height-adjustable shelf for 4 GN 1/1	-
ESC-5	19046591	1.447x670	Height-adjustable shelf for 5 GN 1/1	-
ESC-6	19046592	1.797x670	Height-adjustable shelf for 6 GN 1/1	-
SP-70	19043113	680x250x170	Stainless steel plate rack shelf for island-type elements	-

Z-3GN

DDATCS

DBFLI

MODEL	CODE	APPLIES TO	€
Z-SS-77-ISL	19046603	Dispenser over base 798 mm	-
Z-SS-147-ISL	19046604	Dispenser over base 1450 mm	-
Z-SM-450	19046605	SM-450	-
Z-SM-450-LW	19046606	SM-450	-
Z-SM-450-L2W	19046607	SM-450	-
Z-SA-I-90	19046630	90° internal angle. Open / neutral reserve	-
Z-SA-I-45	19046631	45° internal angle. Open / neutral reserve	-
Z-SA-E-90	19046632	90° external angle. Without neutral reserve	-
Z-SA-E-45	19046633	45° external angle. Without neutral reserve	-
Z-F-5	19046608	F-5	-
Z-F-5-LW	19046609	F-5	-
Z-SMC-12 L2W	19070149	SMC-12-D, SMC-12-I	-
Z-SMC-12 LWS	19070290	SMC-12-D, SMC-12-I	-
Z-SMC-8	19046638	SMC-8-F	-
Z-SMC-8-LW	19046639	SMC-8-F	-
Z-SMC-8-L2W	19046640	SMC-8-F	-
Z-SMC-6	19046634	SMC-6-D, SMC-6-I	-
Z-SMC-6-ISL	19070293	SMC-6-D, SMC-6-I	-
Z-2GN	19046611	950 mm element	-

MODEL	CODE	APPLIES TO	€
Z-2GN-LW	19046612	950 mm element	-
Z-2GN-L2W	19046613	950 mm element	-
Z-3GN	19046614	1.375 mm element	-
Z-3GN-LW	19046615	1.375 mm element	-
Z-3GN-L2W	19046616	1.375 mm element	-
Z-4GN	19046617	1.600 mm element	-
Z-4GN-LW	19046618	1.600 mm element	-
Z-4GN-L2W	19046619	1.600 mm element	-
Z-5GN	19046620	1.985 mm element	-
Z-5GN-LW	19046621	1.985 mm element	-
Z-5GN-L2W	19046622	1.985 mm element	-
Z-6GN	19046623	2.335 mm element	-
Z-6GN-LW	19046624	2.335 mm element	-
Z-6GN-L2W	19046625	2.335 mm element	-
Z-3GN-ISL	19046626	1.265 mm island-type lement	-
Z-4GN-ISL	19046627	1.590 mm island-type element	-
Z-5GN-ISL	19046628	1.975 mm island-type element	-
Z-6GN-ISL	19046629	2.325 mm island-type element	-

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		-
DDATC	50/60	19105738	132x84x70	Thermometer (cold)		-
DDATCS	50/60	19105739	132x84x70	Thermometer (cold)		-
DDATH	50/60	19105740	132x84x70	Thermometer (hot)		-
DDATHS	50/60	19105741	132x84x70	Thermometer (hot) - Switch		-

MODEL	CODE	DESCRIPTION	€
END OF LINE DECORATION			
DBFLI	19080942	Basic color decoration end of line left	-
DBFLD	19080943	Basic color decoration end of line right	-

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

Automatic filling function for bain marie

- OBM0010 Automatic filling function and level detector for bain marie elements.

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	-
	TS-2-59	19092938	995x595x975	900x500	-
	TS-2-610	19092939	1.095x695x975	1.000x600	-
3 SHELVES					
	TS-3-58	19092943	895x595x975	800x500	-
	TS-3-59	19092944	995x595x975	900x500	-
	TS-3-610	19092945	1.095x695x975	1.000x600	-
4 SHELVES					
	TS-4-59	19092949	995x595x1.270	900x500	-
	TS-4-610	19092950	1.095x695x1.270	1.000x600	-

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	-	TAG6	19097562	-	Garbage bag holder
TAC5	19092952	-	TAC6	19097563	-	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	-	TTTD11-17	19092953	-	455x640x1.700	GN 1/1	18
TTT21-17	19106192	-	TTTD21-17	19092954	-	660x760x1.700	GN 2/1	18
TTT11-9	19106193	-	TTTD11-9	19092957	-	455x640x900	GN 1/1	8
TTT21-9	19106194	-	TTTD21-9	19092958	-	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	-

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	-	TTTD64-17	19092955	-	530x700x1.720	16
TTT64-9	19106196	-	TTTD64-9	19092959	-	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	-	TTTD53-10	19097621	-	505x640x1.720	10
TTT53-20	19106198	-	TTTD53-20	19097623	-	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	-	TTD55-17	19092960	-	631x640x1.720	7

TT55-17

Racking trolley covers

- Transparent PVC cover, 200 microns thick.
- Zip closure.

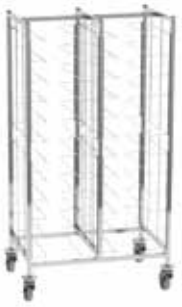
MODEL	CODE	DIMENSIONS (mm)	DESCRIPTION	€
PC11-17	19092965	455x640x1.700	PVC cover for TTT11(D)-17	-
PC21-17	19092966	660x760x1.700	PVC cover for TTT21(D)-17	-
PC64-17	19092967	530x700x1.720	PVC cover for TTT64 (D)-17	-
PC55-17	19092968	631x640x1.720	PVC cover for TT55 (D)-17	-

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	-
TTSA2-24	19092963	963x640x1.720	12 + 12	-

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	-
TTD-300	19089284	1.125x783x825	Double	300	320/260	-

Accessories for plate trolleys

MODEL	CODE	DESCRIPTION	€
PCD-150	19092969	PVC cover for TTD-150	-
PCD-300	19092970	PVC cover for TTD-300	-
TASR	19089285	Plate stack dividers	-

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.

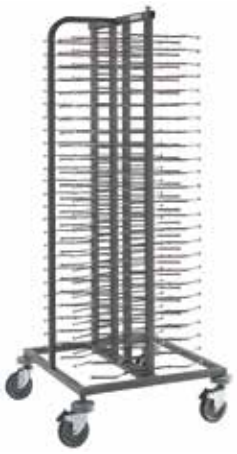
TTDP-710

MODEL	CODE	DIMENSIONS (mm)	€
TTDP-710	19095153	1.100x710x800	-

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	-

Plate stacking trolley covers

- Transparent PVC cover, 200 microns thick.
- Zip closure.

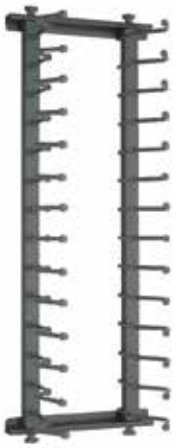
MODEL	CODE	DESCRIPTION	€
PCP-100	19092972	PVC cover for TTP-100	-

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	-



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	-

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	-
TTH55-1	19089282	587x627x900	With handle	-

TTH55-1 TT55-1

Dishwashing basket trolley covers

MODEL	CODE	DESCRIPTION	€
PC55-1	19092971	PVC cover for TT-55-1 and TTH-55-1	-

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	-

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	-	-	-	-
	Ø 460x695	90	BSS-100	19095156	-	BSS-100 P	19095154	-

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	-
	CCHF-20	230 V-1+N - 50/60 Hz	19044549	790x935x1.855	1	20	2.000	-
	CCHF-40	230 V-1+N - 50/60 Hz	19044551	1.525x935x1.885	2	40	3.000	-

			CCHF-10 (€)	CCHF-20 (€)	CCHF-40 (€)
G type plug	CI		O	O	O

Hot trolleys for distribution

TYPE F

ICCB-6 ICCB-6-3C CCF-10 CCF-20 CCF-40

General characteristics

- Hot trolley specially designed to maintain temperature, transport and serve previously prepared hot food.
- Food service can be carried out by placing food on trays or plates using wire shelves, or in Gastronorm containers.
- Trolleys made of stainless steel.
- Double wall with injected ecological polyurethane insulation, CFC-free, with a density of 40 kg/m³. This insulation reduces heat loss and provides significant energy savings.
- Heating by electric resistances and forced air circulation.
- Control thermostat from 0 °C to 90 °C.
- Hinges equipped with an automatic closing mechanism; when the door is positioned at an angle of less than 90°, it closes completely, preventing temperature loss and saving energy.
- Lock with keys.
- Wire shelves and Gastronorm containers not included.
- Voltage and frequency: 220–240 V 1N 50/60 Hz.

ICCB MODELS

- ICCB-6 model: Distance between guides 70 mm.
- ICCB-6-3 model: 3 drawers with GN 1/1 – 65 mm capacity.
- Equipped with 4 soundless swivel castors, Ø 75 mm, 2 with brake.

CCF MODELS

- Distance between guides 60 mm.
- Equipped with 4 soundless swivel castors, Ø 160 mm, 2 with brake, with special non-marking rubber bumper around the entire base of the trolley.
- Horizontal handles on each side for optimal movement.
- Includes a tank with anti-wave system, where water is placed to generate humidity.

	MODEL	CODE	DRAWERS	DOORS	LEVELS	DIMENSIONS (mm)	POWER (W)	€
	ICCB-6	19043639	0	1	6 GN1/1	685x670x730	850	-
	ICCB-6-3C	19043641	3	0	3 GN1/1	685x670x730	850	-
	CCF-10	19036263	0	1	10 GN2/1	799x876x1.190	2000	-
	CCF-20	19036264	0	1	20 GN2/1	799x876x1.640	2000	-
	CCF-40	19036265	0	2	40 GN2/1	1.489x876x1.640	3500	-

			ICCB-6 (€)	ICCB-6-3C (€)	CCF-10 (€)	CCF-20 (€)	CCF-40 (€)
G type plug	CI		O	O	O	O	O

Refrigerated trolleys for distribution

TYPE F

60 mm

ECFF-20 HC

ECFF-40 HC

General characteristics

- Carts designed to complement or replace the cold room. Ideal for holding and serving previously prepared cold meals.
- Operating temperature from +2 °C to +8 °C (climatic class 4).
- Temperature control and defrost cycle managed by an electronic controller with digital display.
- Double-wall cabinets with injected ecological polyurethane insulation, CFC-free, with a density of 40 kg/m³.
- Fully manufactured in stainless steel.
- 60 mm spacing between guides.
- Hinges equipped with an automatic closing mechanism. When the door is positioned at an angle of less than 90°, it closes completely, preventing cold loss.
- Lock with key.
- Equipped with 4 soundproof swivel castors Ø 125 mm, 2 of them with brakes, with rubber bumpers on each corner.
- Voltage: 220–240V 1N.

	MODEL	GAS	FRECUENCY	CODE	DOORS	LEVELS	COOLING POWER (W)	ELECTRICAL POWER (W)	DIMENSIONS (mm)	€
	ECFF-20 HC	R-290	50/60	19099008	1	17	369	249	826x866x1.875	-
	ECFF-40 HC	R-290	50/60	19099009	2	40	593	332	1.516x864x1.775	-

Options

			ECFF-20 HC (€)	ECFF-40 HC (€)
G type plug	CI		O	O

Standard accessories

CODE	DESCRIPTION		ECFF-20 HC (€)	ECFF-40 HC (€)	€
19097787	Epoxy Grid GN 2/1	pc	5	10	-

STATIC
PREPARATION

60 65
FAGOR

Sinks, hand basins, professional faucets

Sinks 435
— 500 Range 435
— 600 Range 437
— 700 Range 439
— Large capacity 441
— With sorting hole 442
— Food processing 443
— Pot wash 443
— Accessories 444
— Options 445
Wall and floor type hand basins 446
Professional faucets 447
— Shower units 447
— Manual faucets 450
— Sensor faucets 451
— Hose reels 451
— Accessories 452

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	-	19092984	-
		B1 D1L	340x365x150	19092981	-	19092985	-
SK-513	1.350x500	B2 D1R	340x365x150	19092982	-	19092986	-
		B2 D1L	340x365x150	19092983	-	19092987	-

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	-
		B1 D1L	340x365x150	19092989	-
SK-513	1.350x500	B2 D1R	340x365x150	19092990	-
		B2 D1L	340x365x150	19092991	-

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	-

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	-	19093008	-	19093024	-
SK-610	1.000x600	B1 D1R	400x400x250	19092993	-	19093009	-	19093025	-
		B1 D1L	400x400x250	19092994	-	19093010	-	19093026	-
		B2	400x400x250	19092995	-	19093011	-	19093027	-
SK-612	1.200x600	B1 D1R	500x400x250	19092996	-	19093012	-	19093028	-
		B1 D1L	500x400x250	19092997	-	19093013	-	19093029	-
		B2	500x400x250	19092998	-	19093014	-	19093030	-
SK-614	1.400x600	B2 D1R	400x400x250	19092999	-	19093015	-	19093031	-
		B2 D1L	400x400x250	19093000	-	19093016	-	19093032	-
		B1 D1R	500x400x250	19093001	-	19093017	-	19093033	-
		B1 D1L	500x400x250	19093002	-	19093018	-	19093034	-
SK-616	1.600x600	B2 D1R	500x400x250	19093003	-	19093019	-	19093035	-
		B2 D1L	500x400x250	19093004	-	19093020	-	19093036	-
SK-618	1.800x600	B2 D1R	500x400x250	19093005	-	19093021	-	19093037	-
		B2 D1L	500x400x250	19093006	-	19093022	-	19093038	-
SK-620	2.000x600	B2 D2RL	500x400x250	19093007	-	19093023	-	19093039	-

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	-
SK-610	1.000x600	B1 D1R	400x400x250	19093041	Sliding	-
		B1 D1L	400x400x250	19093042	Sliding	-
		B2	400x400x250	19093043	Sliding	-
SK-612	1.200x600	B1 D1R	500x400x250	19093044	Sliding	-
		B1 D1L	500x400x250	19093045	Sliding	-
		B2	500x400x250	19093046	Sliding	-
SK-614	1.400x600	B2 D1R	400x400x250	19093047	Sliding	-
		B2 D1L	400x400x250	19093048	Sliding	-
		B1 D1R	500x400x250	19093049	Sliding	-
		B1 D1L	500x400x250	19093050	Sliding	-
SK-616	1.600x600	B2 D1R	500x400x250	19093051	Sliding	-
		B2 D1L	500x400x250	19093052	Sliding	-
SK-618	1.800x600	B2 D1R	500x400x250	19093053	Sliding	-
		B2 D1L	500x400x250	19093054	Sliding	-
SK-620	2.000x600	B2 D2RL	500x400x250	19093055	Sliding	-

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	-	19093062	-	19093068	Swing	-
		B1 D1L	400x400x250	19093057	-	19093063	-	19093069	Swing	-
SK-614	1.400x600	B1 D1R	400x400x250	19093058	-	19093064	-	19093070	Swing	-
		B1 D1L	400x400x250	19093059	-	19093065	-	19093071	Swing	-
SK-618	1.800x600	B1 D1R	500x400x250	19093060	-	19093066	-	19093072	Sliding	-
		B1 D1L	500x400x250	19093061	-	19093067	-	19093073	Sliding	-

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	-	19093092	-	19093110	-
SK-710	1.000x700	B1 D1R	400x500x300	19093075	-	19093093	-	19093111	-
		B1 D1L	400x500x300	19093076	-	19093094	-	19093112	-
		B2	400x500x300	19093077	-	19093095	-	19093113	-
SK-712	1.200x700	B1 D1R	500x500x300	19093078	-	19093096	-	19093114	-
		B1 D1L	500x500x300	19093079	-	19093097	-	19093115	-
		B2	500x500x300	19093080	-	19093098	-	19093116	-
SK-714	1.400x700	B1 D1R	600x500x300	19093081	-	19093099	-	19093117	-
		B1 D1L	600x500x300	19093082	-	19093100	-	19093118	-
		B2	600x500x300	19093083	-	19093101	-	19093119	-
SK-716	1.600x700	B2 D1R	500x500x300	19093084	-	19093102	-	19093120	-
		B2 D1L	500x500x300	19093085	-	19093103	-	19093121	-
SK-718	1.800x700	B2 D1R	500x500x300	19093086	-	19093104	-	19093122	-
		B2 D1L	500x500x300	19093087	-	19093105	-	19093123	-
		B3	500x500x300	19093088	-	19093106	-	19093124	-
SK-720	2.000x700	B2 D1R	600x500x300	19093089	-	19093107	-	19093125	-
		B2 D1L	600x500x300	19093090	-	19093108	-	19093126	-

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	-
SK-710	1.000x700	B1 D1R	400x500x300	19093129	Sliding	-
		B1 D1L	400x500x300	19093130	Sliding	-
		B2	400x500x300	19093131	Sliding	-
SK-712	1.200x700	B1 D1R	500x500x300	19093132	Sliding	-
		B1 D1L	500x500x300	19093133	Sliding	-
		B2	500x500x300	19093134	Sliding	-
SK-714	1.400x700	B1 D1R	600x500x300	19093135	Sliding	-
		B1 D1L	600x500x300	19093136	Sliding	-
		B2	600x500x300	19093137	Sliding	-
SK-716	1.600x700	B2 D1R	500x500x300	19093138	Sliding	-
		B2 D1L	500x500x300	19093139	Sliding	-
SK-718	1.800x700	B2 D1R	500x500x300	19093140	Sliding	-
		B2 D1L	500x500x300	19093141	Sliding	-
		B3	500x500x300	19093142	Sliding	-
SK-720	2.000x700	B2 D1R	600x500x300	19093143	Sliding	-
		B2 D1L	600x500x300	19093144	Sliding	-

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	-	19093151	-	19093157	Swing	-
		B1 D1L	500x500x300	19093146	-	19093152	-	19093158	Swing	-
SK-714	1.400x700	B1 D1R	600x500x300	19093147	-	19093153	-	19093159	Swing	-
		B1 D1L	600x500x300	19093148	-	19093154	-	19093160	Swing	-
SK-718	1.800x700	B2 D1R	500x500x300	19093149	-	19093155	-	19093161	Sliding	-
		B2 D1L	500x500x300	19093150	-	19093156	-	19093162	Sliding	-

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	-	19093169	-	19093175	-	19093181	-
SKBB-712	1.200x700	B1	955x510x380	19093164	-	19093170	-	19093176	-	19093182	-
SKBB-714	1.400x700	B1	1.280x510x380	19093165	-	19093171	-	19093177	-	19093183	-
SKBB-718	1.800x700	B2	800x500x400	19093167	-	19093173	-	19093179	-	19093185	-

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	-

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	-	19093191	-	-	-
		B1 S1R	500x400x250	19093188	-	19093192	-	-	-
SK-618	1.800x600	B1 D1R S1L	500x400x250	19093189	-	19093193	-	19093195	-
		B1 D1L S1R	500x400x250	19093190	-	19093194	-	19093196	-

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	-	19093201	-	-	-
		B1 S1R	500x500x300	19093198	-	19093202	-	-	-
SK-718	1.800x700	B1 D1R S1L	500x500x300	19093199	-	19093203	-	19093205	-
		B1 D1L S1R	500x500x300	19093200	-	19093204	-	19093206	-

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	-	SKVEP-714 L	19093209	-
Meat and fish preparation table	1.400x700	1.140x320x30	SKMFP-714 T	19093208	-	SKMFP-714 L	19093210	-

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	-
700x700x555	500x500x300	SKDU-77 F	19093212	-

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	-
	TPB-6 L	19092814	Left	-
700	TPB-7 R	19092815	Right	-
	TPB-7 L	19092816	Left	-

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	-
500x400	Right	SKFPB-54 R	19092780	-
	Left	SKFPB-54 L	19092489	-
500x500	Right/Left	SKFPB-55	19092782	-
600x500	Right	SKFPB-65 R	19092784	-
	Left	SKFPB-65 L	19092783	-

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	-	-	-	-
700	-	-	-	NS-77	19094240	-
1.000	NS-610	19094224	-	NS-710	19094243	-
1.200	NS-612	19094226	-	NS-712	19094245	-
1.400	NS-614	19094228	-	NS-714	19094247	-
1.600	NS-616	19094230	-	NS-716	19094249	-
1.800	NS-618	19094232	-	NS-718	19094251	-
2.000	NS-620	19094234	-	NS-720	19094253	-
FOR SINKS WITH LEGS AND UNDERCOUNTER DISHWASHER						
1.200	NS-66	19094220	-	NS-76	19094206	-
1.400	NS-66	19094220	-	NS-77	19094240	-
1.800	NS-612	19094226	-	NS-712	19094245	-

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	-
Bracket with leg	CP-6	19092786	-

Sorting hole lid

- Specially designed to be placed on the sorting hole to cover it.

MODEL	CODE	€
RL-232	19092820	-

Options

Option shipped assembled.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
A	0201-0001	Up to 1.200 mm	-
A	0201-0002	Up to 2.000 mm	-
A	0201-0003	Up to 2.800 mm	-

Option element height.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
H9	0202-0001	900 mm (-10/+50)	-

Option stainless steel reinforcements with profile.

ABBREVIATION ONE (1) SHELF	CODE	DIMENSIONS (mm)	€
SS	0205-0006	Up to 1.200 mm	-
SS	0205-0007	Up to 1.600 mm	-
SS	0205-0008	Up to 2.000 mm	-

Option door lock.

ABBREVIATION	CODE	DESCRIPTION	€
CR	0206-0001	One (1) lock	-

Option faucet hole Ø 33 mm.

ABBREVIATION	CODE		DESCRIPTION	€
33R1	0208-0001		One (1) hole to the right	-
33L1	0208-0002		One (1) hole to the left	-
33C1	0208-0003		One (1) hole centered	-
33B1	0208-0004		One (1) hole between two (2) bowls	-
33R2	0208-0005		Two (2) holes to the right	-
33L2	0208-0006		Two (2) holes to the left	-
33C2	0208-0007		Two (2) holes centered	-
33B2	0208-0008		Two (2) holes between three (3) bowls	-
33R3	0208-0009		Three (3) holes to the right	-
33L3	0208-0010		Three (3) holes to the left	-
33C3	0208-0011		Three (3) holes centered	-

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	-	-
HWW-44	19092822	400x400x173	Ø 360x130	No	-	-
HWW-44-D	19092823	400x400x173	Ø 360x130	Yes	-	-
FLOOR TYPE HAND BASINS						
HWF-44	19092826	400x440x850	Ø 360x130	No	1	-
HWF-44-D	19092827	400x440x850	Ø 360x130	Yes	1	-

Electronic tap

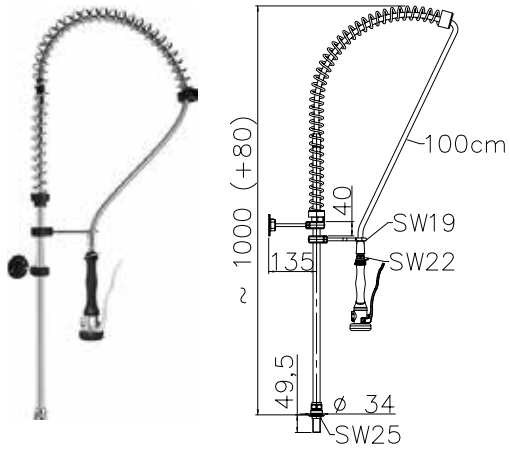
- Electronic tap with electrical connection 230V 1N 50/60 Hz.

MODEL	CODE	DIMENSIONS (mm)	BOWL DIMENSIONS (mm)	SOAP DISPENSER	€
WALL TYPE HAND BASINS					
HWW-44-E	19092824	400x400x173	Ø 360x130	No	-
HWW-44-E-D	19092825	400x400x173	Ø 360x130	Yes	-
FLOOR TYPE HAND BASINS					
HWF-44-E	19092828	400x440x850	Ø 360x130	No	-
HWF-44-E-D	19092829	400x440x850	Ø 360x130	Yes	-

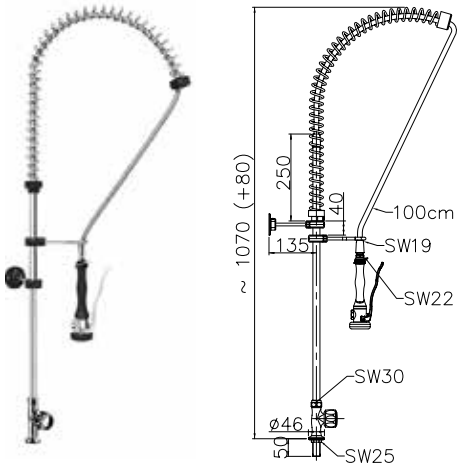
Shower units

1200 mm height

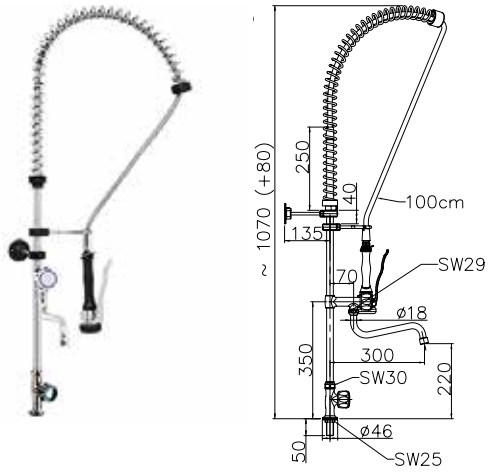
- High-quality, durable and ergonomic shower unit. Designed for intensive use in professional kitchens.
- Polished chrome plated brass body, with steel spring hose and flexible tube with protective coating in transparent plastic resistant to high temperature and water pressure.
- Support column in AISI-304 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.
- Aerators to reduce the flow rate, to be ordered separately (see accessories).



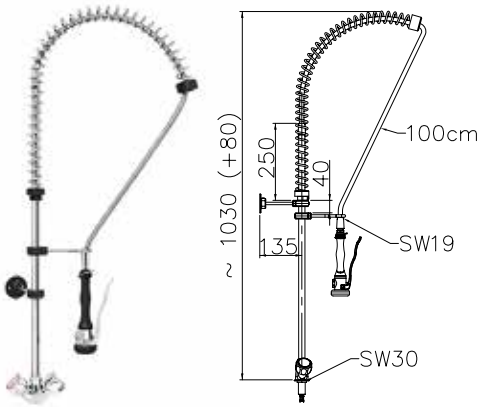
MODEL	CODE	DESCRIPTION	€
FPD-11	19095041	Direct water shower unit	-



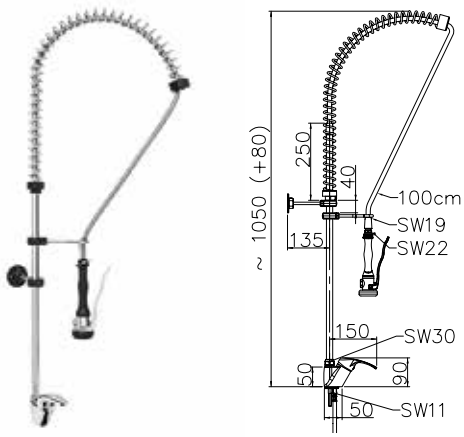
MODEL	CODE	DESCRIPTION	€
FPTH-11	19095042	One-hole connection shower unit	-



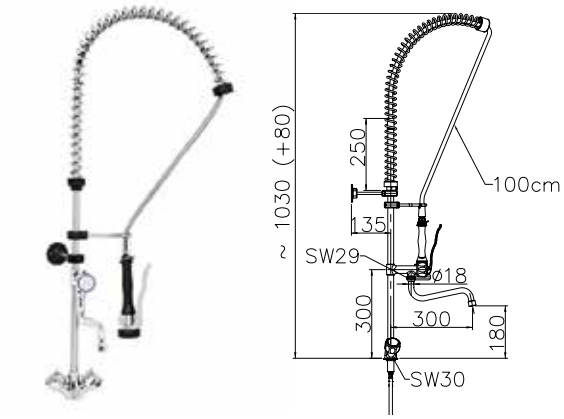
MODEL	CODE	DESCRIPTION	€
FPTH-11-MS	19095043	One-hole shower unit with faucet	-



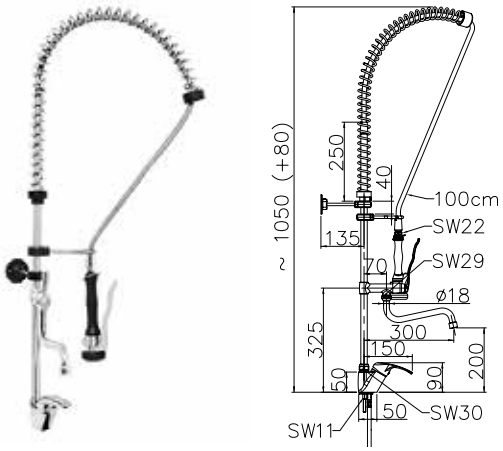
MODEL	CODE	DESCRIPTION	€
FPTH-21	19095044	Two-hole connection shower unit	-



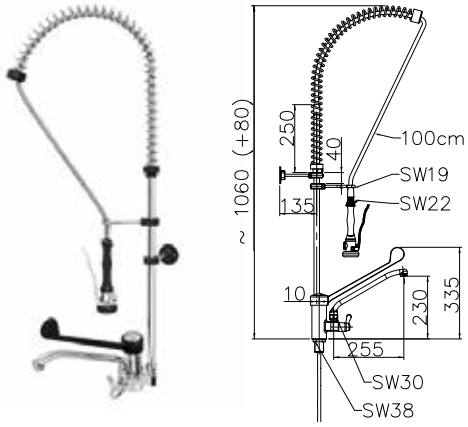
MODEL	CODE	DESCRIPTION	€
FPSL-21	19095045	Two-hole shower unit with single lever	-



MODEL	CODE	DESCRIPTION	€
FPTH-21-MS	19095046	Two-hole shower unit with faucet	-

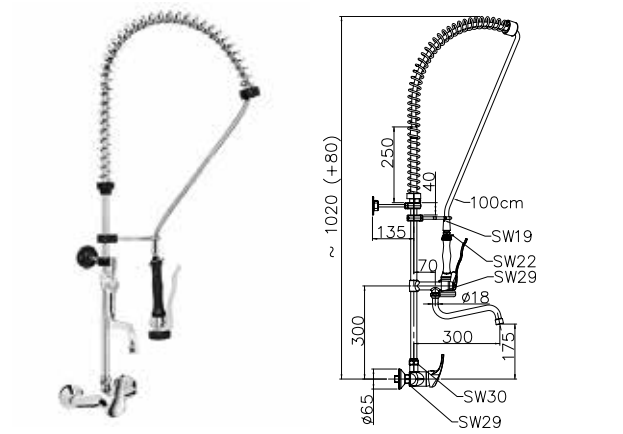


MODEL	CODE	DESCRIPTION	€
FPSL-21-MS	19095047	Two-hole shower unit with single lever and faucet	-

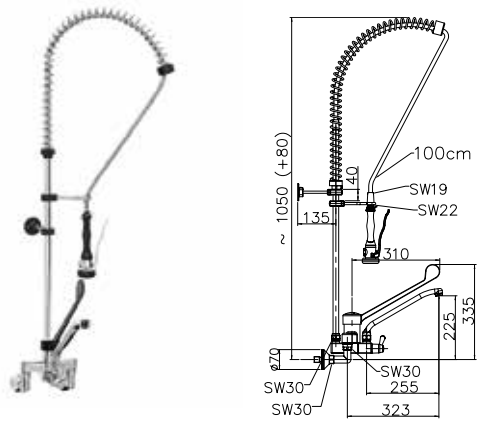


MODEL	CODE	DESCRIPTION	€
FPCL-21	19095048	Gerontological shower unit with faucet	-

1200 mm height

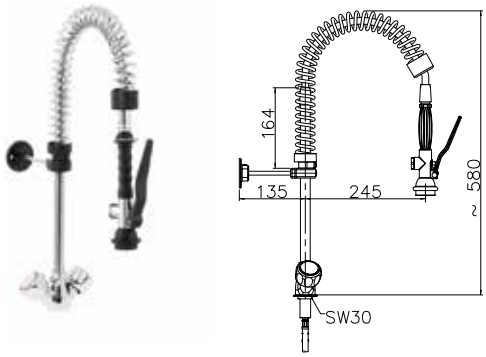


MODEL	CODE	DESCRIPTION	€
FPSL-22W-MS	19095049	Wall-mounted shower unit with faucet	-

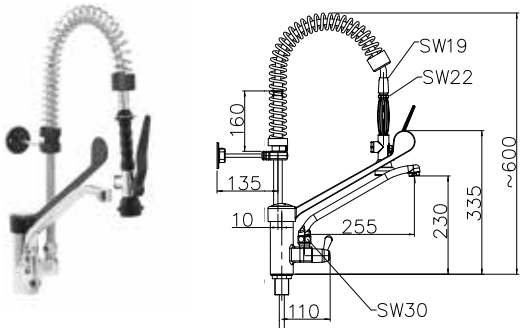


MODEL	CODE	DESCRIPTION	€
FPCL-22W	19095060	Gerontological wall-mounted shower unit	-

600 mm height



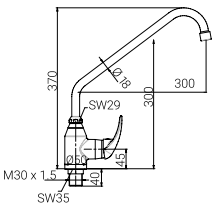
MODEL	CODE	DESCRIPTION	€
FP6TH-21	19095061	Two-hole shower unit height 600 mm	-



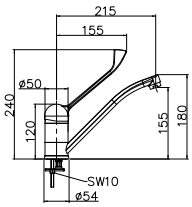
MODEL	CODE	DESCRIPTION	€
FP6CL-21	19095062	Two-hole gerontological shower unit height 600 mm	-

Manual faucets

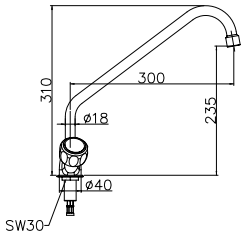
- High-quality manual faucet. Designed for intensive use in professional kitchens.
- Polished chrome plated brass body.
- Handle ergonomic design makes easier water flow opening, regulating and closing operations.
- Connecting tubes and all needed accessories for installation included.
- Aerators to reduce the flow rate, to be ordered separately (see accessories)



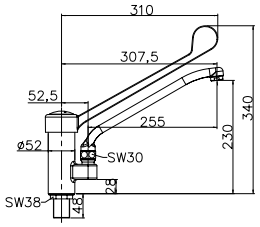
MODEL	CODE	DESCRIPTION	€
FMSL-123	19115239	Single lever mixer faucet with high swivel nozzle	-



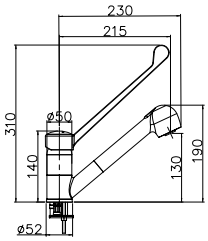
MODEL	CODE	DESCRIPTION	€
FMCL-112	19095064	High single lever mixer faucet with low swivel nozzle	-



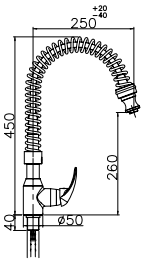
MODEL	CODE	DESCRIPTION	€
FMTH-123	19095065	Mixer faucet with knobs	-



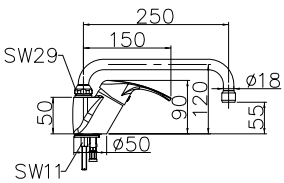
MODEL	CODE	DESCRIPTION	€
FMCL-123	19095066	Gerontological mixer faucet	-



MODEL	CODE	DESCRIPTION	€
FMCL-112R	19095067	Single lever mixer faucet with removable swivel nozzle	-



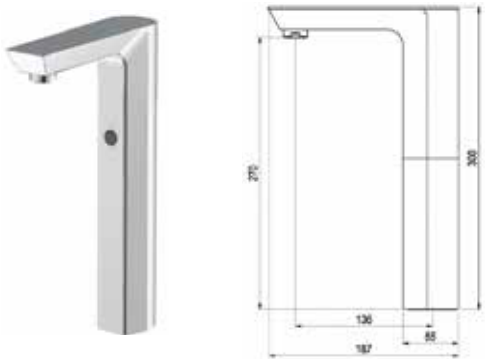
MODEL	CODE	DESCRIPTION	€
FSMSL-122	19095068	Single lever mixer faucet with springs	-



MODEL	CODE	DESCRIPTION	€
FMSL-112	19095070	Single lever mixer faucet with low swivel nozzle	-

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.
- Aerators to reduce the flow rate, to be ordered separately (see accessories).



MODEL	CODE	DESCRIPTION	€
FE-121	19095073	Electronic faucet with high nozzle mains-operated	-

MODEL	CODE	DESCRIPTION	€
FE-111	19095074	Electronic faucet mains-operated	-
FE-111 B	19095075	Electronic faucet battery-operated	-

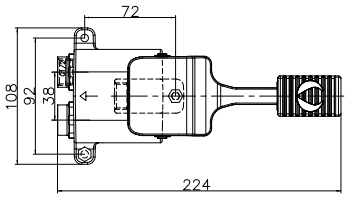
Hose reels

- 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.
- Aerators to reduce the flow rate, to be ordered separately (see accessories).

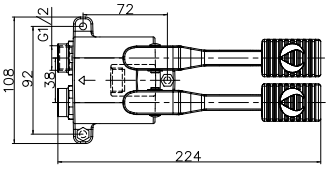
MODEL	CODE	HOSE LENGTH (m)	€
WOR-10	19101240	10	-
WOR-15	19101242	15	-

Accessories

Foot-operated faucet

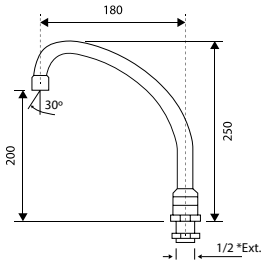


MODEL	CODE	DESCRIPTION	€
FM-1	19095076	Foot-operated two-hole faucet, single	-



MODEL	CODE	DESCRIPTION	€
FM-2	19095077	Foot-operated two-hole faucet, double	-

Other accessories



MODEL	CODE	DESCRIPTION	€
FM-111	19095078	High nozzle swing faucet	-

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.	-

MODEL	CODE	DESCRIPTION	€
MV	19095552	Mixing valve with regulator and back-flow preventer	-

Tap aerators

To be installed on taps to reduce water flow.

MODEL	CODE	APPLIES TO	FLOW RATE (L/MIN)	€
FFR1	19115225	FPD-11, FPTH-11, FPTH-21, FPSL-21, FP6TH-21, FMCL-112R, WOR-10, WOR-15	3,8	-
FFR2	19115226	FPTH-11-MS, FPTH-21-MS, FPSL-21-MS, FPCL-21, FPSL-22W-MS, FPCL-22W, FP6CL-21	3,8	-
FFR3	19115227	FMSL-123, FMCL-112, FMTH-123, FMCL-123, FSMSL-122, FMSL-112	3,8	-
FFR4	19115228	FE-121, FE-111, FE-111 B	1,32	-

Work tables and cabinets

Work tables 453
— Wall-mounted tables 455
— Central tables 457
— Wall-mounted tables with bowl 459
— Work tables 600 mm high 461
— Worktops 463
— Wall-mounted tables with drawers 465
— Corner tables 465
— Waste collection tables 466
— Recycling tables 466
— Countertop shelves 467
— Accessories 468
— Options 471
Cabinets 472
— Wall-mounted cabinets 472
— High cabinets 473

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	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	DOOR TYPE	€
	TWLR-5		TWS1-5		TWS2-5		TWD-5		
600x500x850	19093246	-	19093257	-	19093268	-	-	-	-
800x500x850	19093247	-	19093258	-	19093269	-	19093279	Swing	-
1.000x500x850	19093248	-	19093259	-	19093270	-	19093280	Sliding	-
1.200x500x850	19093249	-	19093260	-	19093271	-	19093281	Sliding	-
1.400x500x850	19093250	-	19093261	-	19093272	-	19093282	Sliding	-
1.500x500x850	19093251	-	19093262	-	19093273	-	-	-	-
1.600x500x850	19093252	-	19093263	-	19093274	-	19093283	Sliding	-
1.800x500x850	19093253	-	19093264	-	19093275	-	19093284	Sliding	-
2.000x500x850	19093254	-	19093265	-	19093276	-	19093285	Sliding	-
2.200x500x850	19093255	-	19093266	-	19093277	-	-	-	-
2.400x500x850	19093256	-	19093267	-	19093278	-	-	-	-

600 Range

DIMENSIONS (mm)	WITH REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	DOOR TYPE	€	SLIDING DOORS AND DRAWERS		€
										TO THE RIGHT	TO THE LEFT	
	TWLR-6		TWS1-6		TWS2-6		TWD-6			TWDDR3R-6	TWDDR3L-6	
600x600x850	19093364	-	19093383	-	19093402	-	-	-	-	-	-	-
700x600x850	19093365	-	19093384	-	19093403	-	-	-	-	-	-	-
800x600x850	19093366	-	19093385	-	19093404	-	19093421	Swing	-	-	-	-
900x600x850	19093367	-	19093386	-	19093405	-	-	-	-	-	-	-
1.000x600x850	19093368	-	19093387	-	19093406	-	19093422	Sliding	-	-	-	-
1.100x600x850	19093369	-	19093388	-	19093407	-	-	-	-	-	-	-
1.200x600x850	19093370	-	19093389	-	19093408	-	19093423	Sliding	-	-	-	-
1.300x600x850	19093371	-	19093390	-	19093409	-	-	-	-	-	-	-
1.400x600x850	19093372	-	19093391	-	19093410	-	19093424	Sliding	-	19093590	19093596	-
1.500x600x850	19093373	-	19093392	-	19093411	-	-	-	-	-	-	-
1.600x600x850	19093374	-	19093393	-	19093412	-	19093425	Sliding	-	19093591	19093597	-
1.700x600x850	19093375	-	19093394	-	19093413	-	-	-	-	-	-	-
1.800x600x850	19093376	-	19093395	-	19093414	-	19093426	Sliding	-	19093592	19093598	-
1.900x600x850	19093377	-	19093396	-	19093415	-	-	-	-	-	-	-
2.000x600x850	19093378	-	19093397	-	19093416	-	19093427	Sliding	-	19093593	19093599	-
2.200x600x850	19093379	-	19093398	-	19093417	-	19093428	Sliding	-	19093594	19093600	-
2.400x600x850	19093380	-	19093399	-	19093418	-	19093429	Sliding	-	19093595	19093601	-
2.600x600x850	19093381	-	19093400	-	19093419	-	19093430	Sliding	-	-	-	-
2.800x600x850	19093382	-	19093401	-	19093420	-	19093431	Sliding	-	-	-	-

700 Range

DIMENSIONS (mm)	WITH REINFORCEMENT FRAME	€	WITH ONE (1) SHELF	€	WITH TWO (2) SHELVES	€	WITH DOORS	DOOR TYPE	€	SLIDING DOORS AND DRAWERS		€
										TO THE RIGHT	TO THE LEFT	
	TWLR-7		TWS1-7		TWS2-7		TWD-7			TWDDR3R-7	TWDDR3L-7	
600x700x850	19093510	-	19093529	-	19093548	-	-	-	-	-	-	-
700x700x850	19093511	-	19093530	-	19093549	-	-	-	-	-	-	-
800x700x850	19093512	-	19093531	-	19093550	-	19093567	Swing	-	-	-	-
900x700x850	19093513	-	19093532	-	19093551	-	-	-	-	-	-	-
1.000x700x850	19093514	-	19093533	-	19093552	-	19093568	Sliding	-	-	-	-
1.100x700x850	19093515	-	19093534	-	19093553	-	-	-	-	-	-	-
1.200x700x850	19093516	-	19093535	-	19093554	-	19093569	Sliding	-	-	-	-
1.300x700x850	19093517	-	19093536	-	19093555	-	-	-	-	-	-	-
1.400x700x850	19093518	-	19093537	-	19093556	-	19093570	Sliding	-	19093614	19093620	-
1.500x700x850	19093519	-	19093538	-	19093557	-	-	-	-	-	-	-
1.600x700x850	19093520	-	19093539	-	19093558	-	19093571	Sliding	-	19093615	19093621	-
1.700x700x850	19093521	-	19093540	-	19093559	-	-	-	-	-	-	-
1.800x700x850	19093522	-	19093541	-	19093560	-	19093572	Sliding	-	19093616	19093622	-
1.900x700x850	19093523	-	19093542	-	19093561	-	-	-	-	-	-	-
2.000x700x850	19093524	-	19093543	-	19093562	-	19093573	Sliding	-	19093617	19093623	-
2.200x700x850	19093525	-	19093544	-	19093563	-	19093574	Sliding	-	19093618	19093624	-
2.400x700x850	19093526	-	19093545	-	19093564	-	19093575	Sliding	-	19093619	19093625	-
2.600x700x850	19093527	-	19093546	-	19093565	-	19093576	Sliding	-	-	-	-
2.800x700x850	19093528	-	19093547	-	19093566	-	19093577	Sliding	-	-	-	-

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	-	19093224	-	19093235	-
800x500x850	19093214	-	19093225	-	19093236	-
1.000x500x850	19093215	-	19093226	-	19093237	-
1.200x500x850	19093216	-	19093227	-	19093238	-
1.400x500x850	19093217	-	19093228	-	19093239	-
1.500x500x850	19093218	-	19093229	-	19093240	-
1.600x500x850	19093219	-	19093230	-	19093241	-
1.800x500x850	19093220	-	19093231	-	19093242	-
2.000x500x850	19093221	-	19093232	-	19093243	-
2.200x500x850	19093222	-	19093233	-	19093244	-
2.400x500x850	19093223	-	19093234	-	19093245	-

600 Range

DIMENSIONS (mm)	WITH REINFORCEMENT FRAME TCLR-6	€	WITH ONE (1) SHELF TCS1-6	€	WITH TWO (2) SHELVES TCS2-6	€	WITH DOORS TCD-6	€	PASS-THROUGH DOORS TCDP-6	€	DOOR TYPE	SLIDING DOORS AND DRAWERS TO THE RIGHT TCDDR3R-6	TO THE LEFT TCDDR3L-6	€
600x600x850	19093286	-	19093305	-	19093324	-	-	-	-	-	-	-	-	-
700x600x850	19093287	-	19093306	-	19093325	-	-	-	-	-	-	-	-	-
800x600x850	19093288	-	19093307	-	19093326	-	19093343	-	-	-	Swing	-	-	-
900x600x850	19093289	-	19093308	-	19093327	-	-	-	-	-	-	-	-	-
1.000x600x850	19093290	-	19093309	-	19093328	-	19093344	-	19093354	-	Sliding	-	-	-
1.100x600x850	19093291	-	19093310	-	19093329	-	-	-	-	-	-	-	-	-
1.200x600x850	19093292	-	19093311	-	19093330	-	19093345	-	19093355	-	Sliding	-	-	-
1.300x600x850	19093293	-	19093312	-	19093331	-	-	-	-	-	-	-	-	-
1.400x600x850	19093294	-	19093313	-	19093332	-	19093346	-	19093356	-	Sliding	19093578	19093584	-
1.500x600x850	19093295	-	19093314	-	19093333	-	-	-	-	-	-	-	-	-
1.600x600x850	19093296	-	19093315	-	19093334	-	19093347	-	19093357	-	Sliding	19093579	19093585	-
1.700x600x850	19093297	-	19093316	-	19093335	-	-	-	-	-	-	-	-	-
1.800x600x850	19093298	-	19093317	-	19093336	-	19093348	-	19093358	-	Sliding	19093580	19093586	-
1.900x600x850	19093299	-	19093318	-	19093337	-	-	-	-	-	-	-	-	-
2.000x600x850	19093300	-	19093319	-	19093338	-	19093349	-	19093359	-	Sliding	19093581	19093587	-
2.200x600x850	19093301	-	19093320	-	19093339	-	19093350	-	19093360	-	Sliding	19093582	19093588	-
2.400x600x850	19093302	-	19093321	-	19093340	-	19093351	-	19093361	-	Sliding	19093583	19093589	-
2.600x600x850	19093303	-	19093322	-	19093341	-	19093352	-	19093362	-	Sliding	-	-	-
2.800x600x850	19093304	-	19093323	-	19093342	-	19093353	-	19093363	-	Sliding	-	-	-

700 Range

DIMENSIONS (mm)	WITH REINFORCEMENT FRAME TCLR-7	€	WITH ONE (1) SHELF TCS1-7	€	WITH TWO (2) SHELVES TCS2-7	€	WITH DOORS TCD-7	€	PASS-THROUGH DOORS TCDP-7	€	DOOR TYPE	SLIDING DOORS AND DRAWERS TO THE RIGHT TCDDR3R-7	TO THE LEFT TCDDR3L-7	€
600x700x850	19093432	-	19093451	-	19093470	-	-	-	-	-	-	-	-	-
700x700x850	19093433	-	19093452	-	19093471	-	-	-	-	-	-	-	-	-
800x700x850	19093434	-	19093453	-	19093472	-	19093489	-	-	-	Swing	-	-	-
900x700x850	19093435	-	19093454	-	19093473	-	-	-	-	-	-	-	-	-
1.000x700x850	19093436	-	19093455	-	19093474	-	19093490	-	19093500	-	Sliding	-	-	-
1.100x700x850	19093437	-	19093456	-	19093475	-	-	-	-	-	-	-	-	-
1.200x700x850	19093438	-	19093457	-	19093476	-	19093491	-	19093501	-	Sliding	-	-	-
1.300x700x850	19093439	-	19093458	-	19093477	-	-	-	-	-	-	-	-	-
1.400x700x850	19093440	-	19093459	-	19093478	-	19093492	-	19093502	-	Sliding	19093602	19093608	-
1.500x700x850	19093441	-	19093460	-	19093479	-	-	-	-	-	-	-	-	-
1.600x700x850	19093442	-	19093461	-	19093480	-	19093493	-	19093503	-	Sliding	19093603	19093609	-
1.700x700x850	19093443	-	19093462	-	19093481	-	-	-	-	-	-	-	-	-
1.800x700x850	19093444	-	19093463	-	19093482	-	19093494	-	19093504	-	Sliding	19093604	19093610	-
1.900x700x850	19093445	-	19093464	-	19093483	-	-	-	-	-	-	-	-	-
2.000x700x850	19093446	-	19093465	-	19093484	-	19093495	-	19093505	-	Sliding	19093605	19093611	-
2.200x700x850	19093447	-	19093466	-	19093485	-	19093496	-	19093506	-	Sliding	19093606	19093612	-
2.400x700x850	19093448	-	19093467	-	19093486	-	19093497	-	19093507	-	Sliding	19093607	19093613	-
2.600x700x850	19093449	-	19093468	-	19093487	-	19093498	-	19093508	-	Sliding	-	-	-
2.800x700x850	19093450	-	19093469	-	19093488	-	19093499	-	19093509	-	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	-	19093637	-	-	-	19093678	-	19093689	-	-	-
1.200x600x850	19093627	-	19093638	-	-	-	19093679	-	19093690	-	-	-
1.400x600x850	19093628	-	19093639	-	-	-	19093680	-	19093691	-	-	-
1.500x600x850	19093629	-	19093640	-	19093648	-	19093681	-	19093692	-	19093700	-
1.600x600x850	19093630	-	19093641	-	19093649	-	19093682	-	19093693	-	19093701	-
1.800x600x850	19093631	-	19093642	-	19093650	-	19093683	-	19093694	-	19093702	-
2.000x600x850	19093632	-	19093643	-	19093651	-	19093684	-	19093695	-	19093703	-
2.200x600x850	19093633	-	19093644	-	-	-	19093685	-	19093696	-	-	-
2.400x600x850	19093634	-	19093645	-	-	-	19093686	-	19093697	-	-	-
2.600x600x850	19093635	-	19093646	-	-	-	19093687	-	19093698	-	-	-
2.800x600x850	19093636	-	19093647	-	-	-	19093688	-	19093699	-	-	-

	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	-	19093740	-	-	-	-	-	-	-
1.200x600x850	19093731	-	19093741	-	-	-	-	-	-	-
1.400x600x850	19093732	-	19093742	-	-	-	19093776	-	19093782	-
1.600x600x850	19093733	-	19093743	-	19093750	-	19093777	-	19093783	-
1.800x600x850	19093734	-	19093744	-	19093751	-	19093778	-	19093784	-
2.000x600x850	19093735	-	19093745	-	19093752	-	19093779	-	19093785	-
2.200x600x850	19093736	-	19093746	-	-	-	19093780	-	19093786	-
2.400x600x850	19093737	-	19093747	-	-	-	19093781	-	19093787	-
2.600x600x850	19093738	-	19093748	-	-	-	-	-	-	-
2.800x600x850	19093739	-	19093749	-	-	-	-	-	-	-

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	-	19093663	-	-	-	19093704	-	19093715	-	-	-
1.200x700x850	19093653	-	19093664	-	-	-	19093705	-	19093716	-	-	-
1.400x700x850	19093654	-	19093665	-	-	-	19093706	-	19093717	-	-	-
1.500x700x850	19093655	-	19093666	-	19093674	-	19093707	-	19093718	-	19093726	-
1.600x700x850	19093656	-	19093667	-	19093675	-	19093708	-	19093719	-	19093727	-
1.800x700x850	19093657	-	19093668	-	19093676	-	19093709	-	19093720	-	19093728	-
2.000x700x850	19093658	-	19093669	-	19093677	-	19093710	-	19093721	-	19093729	-
2.200x700x850	19093659	-	19093670	-	-	-	19093711	-	19093722	-	-	-
2.400x700x850	19093660	-	19093671	-	-	-	19093712	-	19093723	-	-	-
2.600x700x850	19093661	-	19093672	-	-	-	19093713	-	19093724	-	-	-
2.800x700x850	19093662	-	19093673	-	-	-	19093714	-	19093725	-	-	-

	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	-	19093763	-	-	-	-	-	-	-
1.200x700x850	19093754	-	19093764	-	-	-	-	-	-	-
1.400x700x850	19093755	-	19093765	-	-	-	19093788	-	19093794	-
1.600x700x850	19093756	-	19093766	-	19093773	-	19093789	-	19093795	-
1.800x700x850	19093757	-	19093767	-	19093774	-	19093790	-	19093796	-
2.000x700x850	19093758	-	19093768	-	19093775	-	19093791	-	19093797	-
2.200x700x850	19093759	-	19093769	-	-	-	19093792	-	19093798	-
2.400x700x850	19093760	-	19093770	-	-	-	19093793	-	19093799	-
2.600x700x850	19093761	-	19093771	-	-	-	-	-	-	-
2.800x700x850	19093762	-	19093772	-	-	-	-	-	-	-

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	-	19094015	-	19093958	-	19093977	-
700x600x600	19093997	-	19094016	-	19093959	-	19093978	-
800x600x600	19093998	-	19094017	-	19093960	-	19093979	-
900x600x600	19093999	-	19094018	-	19093961	-	19093980	-
1.000x600x600	19094000	-	19094019	-	19093962	-	19093981	-
1.100x600x600	19094001	-	19094020	-	19093963	-	19093982	-
1.200x600x600	19094002	-	19094021	-	19093964	-	19093983	-
1.300x600x600	19094003	-	19094022	-	19093965	-	19093984	-
1.400x600x600	19094004	-	19094023	-	19093966	-	19093985	-
1.500x600x600	19094005	-	19094024	-	19093967	-	19093986	-
1.600x600x600	19094006	-	19094025	-	19093968	-	19093987	-
1.700x600x600	19094007	-	19094026	-	19093969	-	19093988	-
1.800x600x600	19094008	-	19094027	-	19093970	-	19093989	-
1.900x600x600	19094009	-	19094028	-	19093971	-	19093990	-
2.000x600x600	19094010	-	19094029	-	19093972	-	19093991	-
2.200x600x600	19094011	-	19094030	-	19093973	-	19093992	-
2.400x600x600	19094012	-	19094031	-	19093974	-	19093993	-
2.600x600x600	19094013	-	19094032	-	19093975	-	19093994	-
2.800x600x600	19094014	-	19094033	-	19093976	-	19093995	-

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	-	19094091	-	19094034	-	19094053	-
700x700x600	19094073	-	19094092	-	19094035	-	19094054	-
800x700x600	19094074	-	19094093	-	19094036	-	19094055	-
900x700x600	19094075	-	19094094	-	19094037	-	19094056	-
1.000x700x600	19094076	-	19094095	-	19094038	-	19094057	-
1.100x700x600	19094077	-	19094096	-	19094039	-	19094058	-
1.200x700x600	19094078	-	19094097	-	19094040	-	19094059	-
1.300x700x600	19094079	-	19094098	-	19094041	-	19094060	-
1.400x700x600	19094080	-	19094099	-	19094042	-	19094061	-
1.500x700x600	19094081	-	19094100	-	19094043	-	19094062	-
1.600x700x600	19094082	-	19094101	-	19094044	-	19094063	-
1.700x700x600	19094083	-	19094102	-	19094045	-	19094064	-
1.800x700x600	19094084	-	19094103	-	19094046	-	19094065	-
1.900x700x600	19094085	-	19094104	-	19094047	-	19094066	-
2.000x700x600	19094086	-	19094105	-	19094048	-	19094067	-
2.200x700x600	19094087	-	19094106	-	19094049	-	19094068	-
2.400x700x600	19094088	-	19094107	-	19094050	-	19094069	-
2.600x700x600	19094089	-	19094108	-	19094051	-	19094070	-
2.800x700x600	19094090	-	19094109	-	19094052	-	19094071	-

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

Flat worktops

Option customization in length

600 Range

DIMENSIONS (mm)	WALL-MOUNTED TTW-6	€	CENTRAL TTC-6	€
600x600	19093823	-	19093800	-
700x600	19093824	-	19093801	-
800x600	19093825	-	19093802	-
900x600	19093826	-	19093803	-
1.000x600	19093827	-	19093804	-
1.100x600	19093828	-	19093805	-
1.200x600	19093829	-	19093806	-
1.300x600	19093830	-	19093807	-
1.400x600	19093831	-	19093808	-
1.500x600	19093832	-	19093809	-
1.600x600	19093833	-	19093810	-
1.700x600	19093834	-	19093811	-
1.800x600	19093835	-	19093812	-
1.900x600	19093836	-	19093813	-
2.000x600	19093837	-	19093814	-
2.100x600	19093838	-	19093815	-
2.200x600	19093839	-	19093816	-
2.300x600	19093840	-	19093817	-
2.400x600	19093841	-	19093818	-
2.500x600	19093842	-	19093819	-
2.600x600	19093843	-	19093820	-
2.700x600	19093844	-	19093821	-
2.800x600	19093845	-	19093822	-

700 Range

DIMENSIONS (mm)	WALL-MOUNTED TTW-7	€	CENTRAL TTC-7	€
600x700	19093869	-	19093846	-
700x700	19093870	-	19093847	-
800x700	19093871	-	19093848	-
900x700	19093872	-	19093849	-
1.000x700	19093873	-	19093850	-
1.100x700	19093874	-	19093851	-
1.200x700	19093875	-	19093852	-
1.300x700	19093876	-	19093853	-
1.400x700	19093877	-	19093854	-
1.500x700	19093878	-	19093855	-
1.600x700	19093879	-	19093856	-
1.700x700	19093880	-	19093857	-
1.800x700	19093881	-	19093858	-
1.900x700	19093882	-	19093859	-
2.000x700	19093883	-	19093860	-
2.100x700	19093884	-	19093861	-
2.200x700	19093885	-	19093862	-
2.300x700	19093886	-	19093863	-
2.400x700	19093887	-	19093864	-
2.500x700	19093888	-	19093865	-
2.600x700	19093889	-	19093866	-
2.700x700	19093890	-	19093867	-
2.800x700	19093891	-	19093868	-

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	-	19093903	-	19093914	-
1.200x600	19093893	-	19093904	-	19093915	-
1.400x600	19093894	-	19093905	-	19093916	-
1.500x600	19093895	-	19093906	-	19093917	-
1.600x600	19093896	-	19093907	-	19093918	-
1.800x600	19093897	-	19093908	-	19093919	-
2.000x600	19093898	-	19093909	-	19093920	-
2.200x600	19093899	-	19093910	-	19093921	-
2.400x600	19093900	-	19093911	-	19093922	-
2.600x600	19093901	-	19093912	-	19093923	-
2.800x600	19093902	-	19093913	-	19093924	-

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	-	19093936	-	19093947	-
1.200x700	19093926	-	19093937	-	19093948	-
1.400x700	19093927	-	19093938	-	19093949	-
1.500x700	19093928	-	19093939	-	19093950	-
1.600x700	19093929	-	19093940	-	19093951	-
1.800x700	19093930	-	19093941	-	19093952	-
2.000x700	19093931	-	19093942	-	19093953	-
2.200x700	19093932	-	19093943	-	19093954	-
2.400x700	19093933	-	19093944	-	19093955	-
2.600x700	19093934	-	19093945	-	19093956	-
2.800x700	19093935	-	19093946	-	19093957	-

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	-
Bracket with leg	CP-6	19092786	-

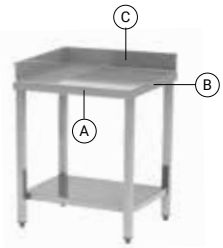
Wall-mounted tables with drawers

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	-
700	TWDR3-75	19094113	500x700x850	3	-

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).
- Model with tank (T90WS1-B1): welded tank 400 × 400 × 250
- **Supplied disassembled.**
- **Option shipped assembled.**
- Optional Ø 33 mm hole for tap, made on side C only.

DIMENSIONS (mm)		MODEL	WITH ONE (1) SHELF	€	MODEL	WITH CUBA AND A (1) SHELF	€	MODEL	WITH TWO (2) SHELVES	€
A	B									
600	600	T90WS1-66	19094114	-	T90WS1-B1-66	19115414	-	T90WS2-66	19094118	-
700	700	T90WS1-77	19094115	-	T90WS1-B1-77	19115415	-	T90WS2-77	19094119	-
600	700	T90WS1-67	19094116	-	T90WS1-B1-67	19115416	-	T90WS2-67	19094120	-
700	600	T90WS1-76	19094117	-	T90WS1-B1-76	19115417	-	T90WS2-76	19094121	-

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	-
700	T90WD-7	19094123	1.000x1.000x700x850	-

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	-
700	TWD-R-77	19094111	700x700x850	-

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	-
TWLR-R-617	19094127	1.700x600x850	3	-
KIDS				
TWLR-R-K-612	19094260	1.200x600x700	2	-
TWLR-R-K-617	19094261	1.700x600x700	3	-

Central

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TCLR-R-612	19094124	1.200x600x850	2	-
TCLR-R-617	19094125	1.700x600x850	3	-
KIDS				
TCLR-R-K-612	19094258	1.200x600x700	2	-
TCLR-R-K-617	19094259	1.700x600x700	3	-

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	-
R-B232	19092788	Blue	-
R-R232	19092789	Red	-
R-G232	19092790	Green	-

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	-	50/60	230V 1N	-	-	-	-	-	-
1.200	900x350x400	19094129	-	50/60	230V 1N	19094138	600	-	19094147	500	-
1.400	1.100x350x400	19094130	-	50/60	230V 1N	19094139	600	-	19094148	500	-
1.600	1.300x350x400	19094131	-	50/60	230V 1N	19094140	900	-	19094149	750	-
1.800	1.500x350x400	19094132	-	50/60	230V 1N	19094141	900	-	19094150	750	-
2.000	1.700x350x400	19094133	-	50/60	230V 1N	19094142	1.200	-	19094151	1.000	-
2.200	1.900x350x400	19094134	-	50/60	230V 1N	19094143	1.200	-	19094152	1.000	-
2400	2.100x350x400	19094135	-	50/60	230V 1N	19094144	1.500	-	19094153	1.250	-
2.600	2.300x350x400	19094136	-	50/60	230V 1N	19094145	1.500	-	19094154	1.250	-
2.800	2.500x350x400	19094137	-	50/60	230V 1N	19094146	1.800	-	19094155	1.500	-

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	-	-	-	-	-		-	-	-
1.200	900x350x700	19094157	-	50/60	230V 1N	19094166	1.200		19094175	1.000	-
1.400	1.100x350x700	19094158	-	50/60	230V 1N	19094167	1.200		19094176	1.000	-
1.600	1.300x350x700	19094159	-	50/60	230V 1N	19094168	1.800		19094177	1.500	-
1.800	1.500x350x700	19094160	-	50/60	230V 1N	19094169	1.800		19094178	1.500	-
2.000	1.700x350x700	19094161	-	50/60	230V 1N	19094170	2.400		19094179	2.000	-
2.200	1.900x350x700	19094162	-	50/60	230V 1N	19094171	2.400		19094180	2.000	-
2.400	2.100x350x700	19094163	-	50/60	230V 1N	19094172	3.000		19094181	2.500	-
2.600	2.300x350x700	19094164	-	50/60	230V 1N	19094173	3.000		19094182	2.500	-
2.800	2.500x350x700	19094165	-	50/60	230V 1N	19094174	3.600		19094183	3.000	-

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	-	C-8	19092795	500	-
1.200x150x60	50/60	230V 1N	H-12	19092792	900	-	C-12	19092796	750	-
1.600x150x60	50/60	230V 1N	H-16	19092793	1.200	-	C-16	19092797	1.000	-
2.000x150x60	50/60	230V 1N	H-20	19092794	1.500	-	C-20	19092798	1.250	-

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	-

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	-
	DR3-64	19092801	465x510x600	3	-
700	DR2-74	19092802	465x610x600	2	-
	DR3-74	19092803	465x610x600	3	-

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	-
700	DR1-74	19092805	465x610x600	-

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	-
700	WH-7	19106212	400x610x600	-

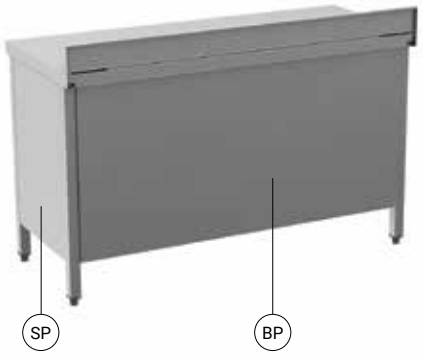
Rack module

- 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	-
600x400	GS-46	19092807	660x436x596	-

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	-
600	SP-6	19092809	-
700	SP-7	19092810	-

Back panel

Option customization in length

See options

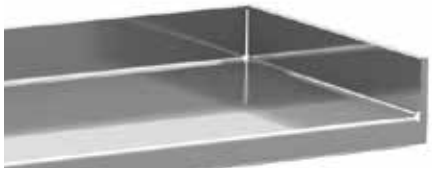
- Designed to protect walkways and divide storage areas.
- Made from stainless steel.
- Ease of assembly without the need for welding.
- To be assembled to tables with shelf.

MODEL	TABLE SIZE (mm)	CODE	€
BP-6	600	19094184	-
BP-7	700	19094185	-
BP-8	800	19094186	-
BP-9	900	19094187	-
BP-10	1.000	19094188	-
BP-11	1.100	19094189	-
BP-12	1.200	19094190	-
BP-13	1.300	19094191	-
BP-14	1.400	19094192	-
BP-15	1.500	19094193	-

MODEL	TABLE SIZE (mm)	CODE	€
BP-16	1.600	19094194	-
BP-17	1.700	19094195	-
BP-18	1.800	19094196	-
BP-19	1.900	19094197	-
BP-20	2.000	19094198	-
BP-22	2.200	19094199	-
BP-24	2.400	19094200	-
BP-26	2.600	19094201	-
BP-28	2.800	19094202	-

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	-
	TPB-5 L	19092812	Left	-
600	TPB-6 R	19092813	Right	-
	TPB-6 L	19092814	Left	-
700	TPB-7 R	19092815	Right	-
	TPB-7 L	19092816	Left	-

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)	€	CODE (600 RANGE)	€	CODE (700 RANGE)	€
	NS-5		NS-6		NS-7	
600	19094209	-	19094220	-	19094239	-
700	-	--	19094221	-	19094240	-
800	19094210	-	19094222	-	19094241	-
900	-	-	19094223	-	19094242	-
1.000	19094211	-	19094224	-	19094243	-
1.100	-	-	19094225	-	19094244	-
1.200	19094212	-	19094226	-	19094245	-
1.300	-	-	19094227	-	19094246	-
1.400	19094213	-	19094228	-	19094247	-
1.500	19094214	-	19094229	-	19094248	-
1.600	19094215	-	19094230	-	19094249	-
1.700	-	-	19094231	-	19094250	-
1.800	19094216	-	19094232	-	19094251	-
1.900	-	-	19094233	-	19094252	-
2.000	19094217	-	19094234	-	19094253	-
2.200	19094218	-	19094235	-	19094254	-
2.400	19094219	-	19094236	-	19094255	-
2.600	-	-	19094237	-	19094256	-
2.800	-	-	19094238	-	19094257	-

Sorting hole lid

- Specially designed to be placed on the sorting hole to cover it.

MODEL	CODE	€
RL-232	19092820	-

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	-
CK-5	19092818	5	corner tables with door	-
CK-6	19092819	6	> 2.000 mm	-

Options

Option shipped assembled.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
A	0201-0001	Up to 1.200 mm	-
A	0201-0002	Up to 2.000 mm	-
A	0201-0003	Up to 2.800 mm	-

Option element height.

ABBREVIATION	CODE	DIMENSIONS (mm)	€
H9	0202-0001	900 mm (-10/+50)	-

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	-
1,5	0204-0002	Up to 2.000 mm	-
1,5	0204-0003	Up to 2.800 mm	-

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	-	SS	0205-0006	-	STS	0205-0011	-	ST2S	0205-0016	-
Up to 1.600 mm	ST	0205-0002	-	SS	0205-0007	-	STS	0205-0012	-	ST2S	0205-0017	-
Up to 2.000 mm	ST	0205-0003	-	SS	0205-0008	-	STS	0205-0013	-	ST2S	0205-0018	-
Up to 2.400 mm	ST	0205-0004	-	SS	0205-0009	-	STS	0205-0014	-	ST2S	0205-0019	-
Up to 2.800 mm	ST	0205-0005	-	SS	0205-0010	-	STS	0205-0015	-	ST2S	0205-0020	-

Option door lock.

ABBREVIATION	CODE	DESCRIPTION	€
CR	0206-0001	One (1) lock	-
CR	0206-0002	Two (2) locks	-
CR	0206-0004	Four (4) locks	-

Option side splash folded and welded to the worktop.

ABBREVIATION	CODE	SIDE	€
SPR	0207-0001	Right	-
SPL	0207-0002	Left	-
SPRL	0207-0003 *	Right + Left	-

* Maximum length up to 2600 mm.

Option faucet hole Ø 33 mm.

ABBREVIATION	CODE		DESCRIPTION	€
33R1	0208-0001		One (1) hole to the right	-
33L1	0208-0002		One (1) hole to the left	-
33C1	0208-0003		One (1) hole centered	-

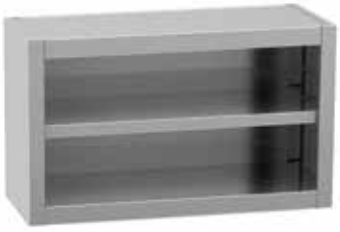
Option one (1) sorting hole with black rubber ring on the worktop to throw waste.

ABBREVIATION	CODE		DESCRIPTION	€
RR	0209-0001		One (1) hole with ring to the right	-
RL	0209-0002		One (1) hole with ring to the left	-
RC	0209-0003		One (1) hole with ring centered	-
RCR	0209-0004		One (1) hole with ring on the center right. From 2200 mm worktops on.	-
RCL	0209-0005		One (1) hole with ring on the center left. From 2200 mm worktops on.	-
R	0209-0006		One (1) custom sorting hole.	-

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	-
CWS1-412	19092848	1.200x400x600	-
CWS1-414	19092849	1.400x400x600	-
CWS1-416	19092850	1.600x400x600	-
CWS1-418	19092851	1.800x400x600	-

Swing doors

MODEL	CODE	DIMENSIONS (mm)	No. DOORS	€
CWHD-45	19092845	500x400x600	1	-
CWHD-410	19092846	1.000x400x600	2	-

Sliding doors

MODEL	CODE	DIMENSIONS (mm)	€
CWD-410	19092852	1.000x400x600	-
CWD-412	19092853	1.200x400x600	-
CWD-414	19092854	1.400x400x600	-
CWD-416	19092855	1.600x400x600	-
CWD-418	19092856	1.800x400x600	-

Corner cabinet with door

- Model to join wall-mounted cabinets in 90° angle corners.

MODEL	CODE	DIMENSIONS (mm)	€
C90WD-4	19092859	700x400x600	-

Sliding doors with drainer

- Model with storing capacity of 36 plates with max Ø280 mm.

MODEL	CODE	DIMENSIONS (mm)	€
CWDD-410	19092857	1.000x400x600	-
CWDD-412	19092858	1.200x400x600	-

Hanging spice rack

- Made of stainless steel.
- Support for pans to be placed under the cabinets (pans not included).

MODEL	CODE	€
GNS-4	19092860	-

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	-
CSHD-610	19092863	1.000x600x1.900	2	-

With sliding doors

MODEL	CODE	DIMENSIONS (mm)	€
CSD-612	19092864	1.200x600x1.900	-
CSD-614	19092865	1.400x600x1.900	-
CSD-616	19092866	1.600x600x1.900	-

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	-
CCHD-610	19092875	1.000x600x1.900	2	-

Sloped roof

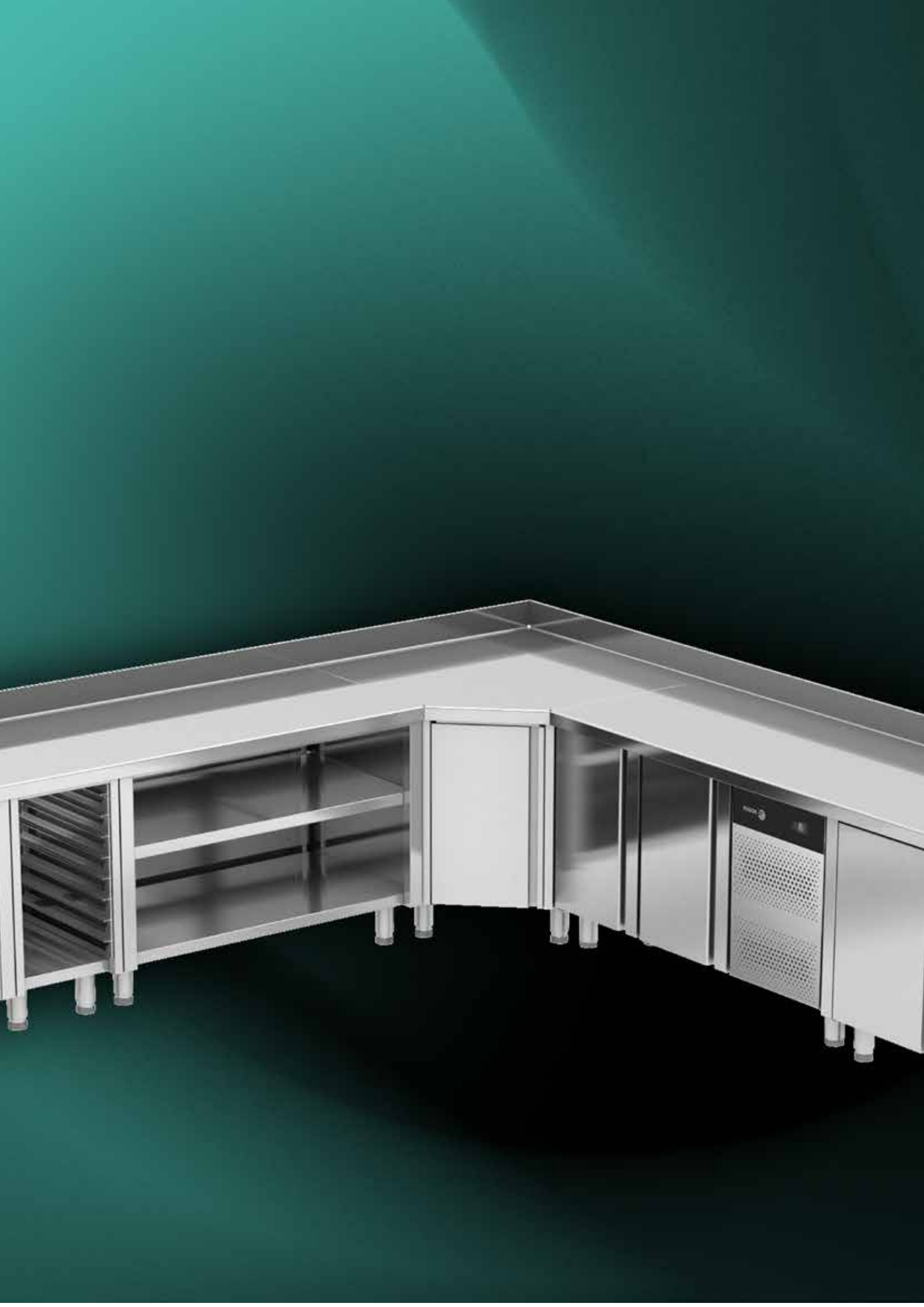
- Specially designed to prevent dust and dirt built-up on the upper part of the cabinet.
- Made of stainless steel.
- Easy installation on cupboards

DIMENSIONS (mm)	MODEL	CODE	€
600x600x200	CSHDIP-66	19092867	-
1.000x600x200	CSHDIP-610	19092868	-
1.200x600x200	CSDIP-612	19092871	-
1.400x600x200	CSDIP-614	19092872	-
1.600x600x200	CSDIP-616	19092873	-

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	-



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	-	19094363	-	19094373	-	19094313	-	19094323	-
800x600x850	19094354	-	19094364	-	19094374	-	19094314	-	19094324	-
1.000x600x850	19094355	-	19094365	-	19094375	-	19094315	-	19094325	-
1.200x600x850	19094356	-	19094366	-	19094376	-	19094316	-	19094326	-
1.400x600x850	19094357	-	19094367	-	19094377	-	19094317	-	19094327	-
1.600x600x850	19094358	-	19094368	-	19094378	-	19094318	-	19094328	-
1.800x600x850	19094359	-	19094369	-	19094379	-	19094319	-	19094329	-
2.000x600x850	19094360	-	19094370	-	19094380	-	19094320	-	19094330	-
2.200x600x850	19094361	-	19094371	-	19094381	-	19094321	-	19094331	-
2.400x600x850	19094362	-	19094372	-	19094382	-	19094322	-	19094332	-

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	-	19094393	-	19094403	-	19094333	-	19094343	-
800x700x850	19094384	-	19094394	-	19094404	-	19094334	-	19094344	-
1.000x700x850	19094385	-	19094395	-	19094405	-	19094335	-	19094345	-
1.200x700x850	19094386	-	19094396	-	19094406	-	19094336	-	19094346	-
1.400x700x850	19094387	-	19094397	-	19094407	-	19094337	-	19094347	-
1.600x700x850	19094388	-	19094398	-	19094408	-	19094338	-	19094348	-
1.800x700x850	19094389	-	19094399	-	19094409	-	19094339	-	19094349	-
2.000x700x850	19094390	-	19094400	-	19094410	-	19094340	-	19094350	-
2.200x700x850	19094391	-	19094401	-	19094411	-	19094341	-	19094351	-
2.400x700x850	19094392	-	19094402	-	19094412	-	19094342	-	19094352	-

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	-	19094443	-	19094449	-	19094455	-	19094413	-	19094419	-
1.200x600x850	19094438	-	19094444	-	19094450	-	19094456	-	19094414	-	19094420	-
1.400x600x850	19094439	-	19094445	-	19094451	-	19094457	-	19094415	-	19094421	-
1.600x600x850	19094440	-	19094446	-	19094452	-	19094458	-	19094416	-	19094422	-
1.800x600x850	19094441	-	19094447	-	19094453	-	19094459	-	19094417	-	19094423	-
2.000x600x850	19094442	-	19094448	-	19094454	-	19094460	-	19094418	-	19094424	-

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	-	19094467	-	19094473	-	19094479	-	19094425	-	19094431	-
1.200x700x850	19094462	-	19094468	-	19094474	-	19094480	-	19094426	-	19094432	-
1.400x700x850	19094463	-	19094469	-	19094475	-	19094481	-	19094427	-	19094433	-
1.600x700x850	19094464	-	19094470	-	19094476	-	19094482	-	19094428	-	19094434	-
1.800x700x850	19094465	-	19094471	-	19094477	-	19094483	-	19094429	-	19094435	-
2.000x700x850	19094466	-	19094472	-	19094478	-	19094484	-	19094430	-	19094436	-

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	-	19094501	-	19094505	-	-	-	19094527	-	19094531	-
600x600x850	19094498	-	19094502	-	19094506	-	19094509	-	19094528	-	19094532	-
800x600x850	19094499	-	19094503	-	19094507	-	19094510	-	19094529	-	19094533	-
1.000x600x850	19094500	-	19094504	-	19094508	-	19094511	-	19094530	-	19094534	-

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	-	19094516	-	19094520	-	-	-	19094535	-	19094539	-
600x700x850	19094513	-	19094517	-	19094521	-	19094524	-	19094536	-	19094540	-
800x700x850	19094514	-	19094518	-	19094522	-	19094525	-	19094537	-	19094541	-
1.000x700x850	19094515	-	19094519	-	19094523	-	19094526	-	19094538	-	19094542	-

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	-	TMCDR3-64	19094486	-	TMDR3-64 SE	19094487	-
700	400x700x850	TMWDR3-74	19094488	-	TMCDR3-74	19094489	-	TMDR3-74 SE	19094490	-

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	-	TMCDR1-66	19094492	-	TMDR1-66 SE	19094493	-
700	600x700x850	TMWDR1-76	19094494	-	TMCDR1-76	19094495	-	TMDR1-76 SE	19094496	-

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	-	TMCWH-66	19106418	-	TMWH-66 SE	19106421	-
700	600x700x850	TMWWH-76	19106417	-	TMCWH-76	19106420	-	TMWH-76 SE	19106422	-

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	-	19094585	-	19094591	-
1.600x600x850	19094580	-	19094586	-	19094592	-
1.800x600x850	19094581	-	19094587	-	19094593	-
2.000x600x850	19094582	-	19094588	-	19094594	-
2.200x600x850	19094583	-	19094589	-	19094595	-
2.400x600x850	19094584	-	19094590	-	19094596	-

700 Range

DIMENSIONS (mm)	WALL-MOUNTED TMWDDR3R-7	€	CENTRAL TMCDDR3R-7	€	WITHOUT WORKTOP TMDDR3R-7 SE	€
1.400x700x850	19094597	-	19094603	-	19094609	-
1.600x700x850	19094598	-	19094604	-	19094610	-
1.800x700x850	19094599	-	19094605	-	19094611	-
2.000x700x850	19094600	-	19094606	-	19094612	-
2.200x700x850	19094601	-	19094607	-	19094613	-
2.400x700x850	19094602	-	19094608	-	19094614	-

Drawers at the left

600 Range

DIMENSIONS (mm)	WALL-MOUNTED TMWDDR3L-6	€	CENTRAL TMCDDR3L-6	€	WITHOUT WORKTOP TMDDR3L-6 SE	€
1.400x600x850	19094543	-	19094549	-	19094555	-
1.600x600x850	19094544	-	19094550	-	19094556	-
1.800x600x850	19094545	-	19094551	-	19094557	-
2.000x600x850	19094546	-	19094552	-	19094558	-
2.200x600x850	19094547	-	19094553	-	19094559	-
2.400x600x850	19094548	-	19094554	-	19094560	-

700 Range

DIMENSIONS (mm)	WALL-MOUNTED TMWDDR3L-7	€	CENTRAL TMCDDR3L-7	€	WITHOUT WORKTOP TMDDR3L-7 SE	€
1.400x700x850	19094561	-	19094567	-	19094573	-
1.600x700x850	19094562	-	19094568	-	19094574	-
1.800x700x850	19094563	-	19094569	-	19094575	-
2.000x700x850	19094564	-	19094570	-	19094576	-
2.200x700x850	19094565	-	19094571	-	19094577	-
2.400x700x850	19094566	-	19094572	-	19094578	-

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	-	19094645	-	19094649	-
1.400x600x850	50/60	230V 1N	1.565	19094682	-	19094646	-	19094650	-
1.600x600x850	50/60	230V 1N	2.600	19094683	-	19094647	-	19094651	-
1.800x600x850	50/60	230V 1N	2.600	19094684	-	19094648	-	19094652	-

DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	PASSTHROUGH TMPH-6	€	PASSTHROUGH WITHOUT WORKTOP TMPH-6 SE	€
1200x600x850	50/60	230V 1N	1565	19094663	-	19094667	-
1400x600x850	50/60	230V 1N	2600	19094664	-	19094668	-
1600x600x850	50/60	230V 1N	2600	19094665	-	19094669	-
1800x600x850	50/60	230V 1N	3000	19094666	-	19094670	-

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	-	19094653	-	19094658	-
1.400x700x850	50/60	230V 1N	1.565	19094686	-	19094654	-	19094659	-
1.600x700x850	50/60	230V 1N	2.600	19094687	-	19094655	-	19094660	-
1.800x700x850	50/60	230V 1N	2.600	19094688	-	19094656	-	19094661	-
2.000x700x850	50/60	230V 1N	3.000	19094689	-	19094657	-	19094662	-

DIMENSIONS (mm)	Hz	VOLTAGE	POWER (W)	PASSTHROUGH TMPH-7	€	PASSTHROUGH WITHOUT WORKTOP TMPH-7 SE	€
1.200x700x850	50/60	230V 1N	2.600	19094671	-	19094676	-
1.400x700x850	50/60	230V 1N	2.600	19094672	-	19094677	-
1.600x700x850	50/60	230V 1N	2.600	19094673	-	19094678	-
1.800x700x850	50/60	230V 1N	3.000	19094674	-	19094679	-
2.000x700x850	50/60	230V 1N	3.000	19094675	-	19094680	-

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	-	TMC-64 GN	19094629	-	TM-64 GN SE	19094631	-
2xGN 1/1	800x600x850	TMW-68 GN	19094628	-	TMC-68 GN	19094630	-	TM-68 GN SE	19094632	-

700 Range

CAPACITY	DIMENSIONS (mm)	MODEL	WALL-MOUNTED	€	MODEL	CENTRAL	€	MODEL	WITHOUT WORKTOP	€
1xGN 1/1	400x700x850	TMW-74 GN	19094633	-	TMC-74 GN	19094637	-	TM-74 GN SE	19094641	-
1x600x400	500x700x850	TMW-75 P	19094634	-	TMC-75 P	19094638	-	TM-75 P SE	19094642	-
2xGN 1/1	800x700x850	TMW-78 GN	19094635	-	TMC-78 GN	19094639	-	TM-78 GN SE	19094643	-
2x600x400	1.000x700x850	TMW-710 P	19094636	-	TMC-710 P	19094640	-	TM-710 P SE	19094644	-

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	-	19094696	-	19094702	-
800x600x600	19094691	-	19094697	-	19094703	-
1.000x600x600	19094692	-	19094698	-	19094704	-
1.200x600x600	19094693	-	19094699	-	19094705	-
1.400x600x600	19094694	-	19094700	-	19094706	-
1.600x600x600	19094695	-	19094701	-	19094707	-
700 RANGE						
600x700x600	19094708	-	19094714	-	19094720	-
800x700x600	19094709	-	19094715	-	19094721	-
1.000x700x600	19094710	-	19094716	-	19094722	-
1.200x700x600	19094711	-	19094717	-	19094723	-
1.400x700x600	19094712	-	19094718	-	19094724	-
1.600x700x600	19094713	-	19094719	-	19094725	-

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	-	19094730	-	19094734	-
600x600x600	19094727	-	19094731	-	19094735	-
800x600x600	19094728	-	19094732	-	19094736	-
1.000x600x600	19094729	-	19094733	-	19094737	-
700 RANGE						
400x700x600	19094738	-	19094742	-	19094746	-
600x700x600	19094739	-	19094743	-	19094747	-
800x700x600	19094740	-	19094744	-	19094748	-
1.000x700x600	19094741	-	19094745	-	19094749	-

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	-
TM90W-6 L	19094622	1.100x600x850	Left	-

700 Range

MODEL	CODE	DIMENSIONS (mm)	POSITION	€
TM90W-7 R	19094623	1.200x700x850	Right	-
TM90W-7 L	19094624	1.200x700x850	Left	-

Corner elements with door

600 Range

MODEL	CODE	DIMENSIONS (mm)	€
TM90WD-6	19094625	1.000x1.000x600x850	-

700 Range

MODEL	CODE	DIMENSIONS (mm)	€
TM90WD-7	19094626	1.000x1.000x700x850	-

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	-	TMCD-R-66	19094616	-	TMD-R-66 SE	19094617	-
700	600x700x850	TMWD-R-76	19094618	-	TMCD-R-76	19094619	-	TMD-R-76 SE	19094620	-

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 D	DOOR TYPE	€	ELEMENTS WITH DOORS AND SPACE FOR UNDERCOUNTER DISHWASHER WD	DOOR TYPE	€
SKM-66	600x600	B1	500x400x250	19094750	Swing	-	-	-	-
SKM-610	1.000x600	B1 D1R	400x400x250	19094751	Sliding	-	-	-	-
		B1 D1L	400x400x250	19094752	Sliding	-	-	-	-
		B2	400x400x250	19094753	Sliding	-	-	-	-
SKM-612	1.200x600	B1 D1R	500x400x250	19094754	Sliding	-	19094766	Swing	-
		B1 D1L	500x400x250	19094755	Sliding	-	19094767	Swing	-
		B2	500x400x250	19094756	Sliding	-	-	-	-
SKM-614	1.400x600	B2 D1R	400x400x250	19094757	Sliding	-	-	-	-
		B2 D1L	400x400x250	19094758	Sliding	-	-	-	-
		B1 D1R	500x400x250	19094759	Sliding	-	19094768	Swing	-
		B1 D1L	500x400x250	19094760	Sliding	-	19094769	Swing	-
SKM-616	1.600x600	B2 D1R	500x400x250	19094761	Sliding	-	-	-	-
		B2 D1L	500x400x250	19094762	Sliding	-	-	-	-
SKM-618	1.800x600	B2 D1R	500x400x250	19094763	Sliding	-	19094770	Sliding	-
		B2 D1L	500x400x250	19094764	Sliding	-	19094771	Sliding	-
SKM-620	2.000x600	B2 D2RL	500x400x250	19094765	Sliding	-	-	-	-

700 Range

MODEL	DIMENSIONS (mm)		BOWL DIMENSIONS (mm)	ELEMENTS WITH DOORS D	DOOR TYPE	€	ELEMENTS WITH DOORS AND SPACE FOR UNDERCOUNTER DISHWASHER WD	DOOR TYPE	€
SKM-77	700x700	B1	500x500x300	19094772	Swing	-	-	-	-
SKM-710	1.000x700	B1 D1R	400x500x300	19094773	Sliding	-	-	-	-
		B1 D1L	400x500x300	19094774	Sliding	-	-	-	-
		B2	400x500x300	19094775	Sliding	-	-	-	-
SKM-712	1.200x700	B1 D1R	500x500x300	19094776	Sliding	-	19094789	Swing	-
		B1 D1L	500x500x300	19094777	Sliding	-	19094790	Swing	-
		B2	500x500x300	19094778	Sliding	-	-	-	-
SKM-714	1.400x700	B1 D1R	600x500x300	19094779	Sliding	-	19094791	Swing	-
		B1 D1L	600x500x300	19094780	Sliding	-	19094792	Swing	-
		B2	600x500x300	19094781	Sliding	-	-	-	-
SKM-716	1.600x700	B2 D1R	500x500x300	19094782	Sliding	-	-	-	-
		B2 D1L	500x500x300	19094783	Sliding	-	-	-	-
SKM-718	1.800x700	B2 D1R	500x500x300	19094784	Sliding	-	19094793	Sliding	-
		B2 D1L	500x500x300	19094785	Sliding	-	19094794	Sliding	-
		B3	500x500x300	19094786	Sliding	-	-	-	-
SKM-720	2.000x700	B2 D1R	600x500x300	19094787	Sliding	-	-	-	-
		B2 D1L	600x500x300	19094788	Sliding	-	-	-	-

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	-	19094880	-
700x600	19094904	-	19094881	-
800x600	19094905	-	19094882	-
900x600	19094906	-	19094883	-
1.000x600	19094907	-	19094884	-
1.100x600	19094908	-	19094885	-
1.200x600	19094909	-	19094886	-
1.300x600	19094910	-	19094887	-
1.400x600	19094911	-	19094888	-
1.500x600	19094912	-	19094889	-
1.600x600	19094913	-	19094890	-
1.700x600	19094914	-	19094891	-
1.800x600	19094915	-	19094892	-
1.900x600	19094916	-	19094893	-
2.000x600	19094917	-	19094894	-
2.100x600	19094918	-	19094895	-
2.200x600	19094919	-	19094896	-
2.300x600	19094920	-	19094897	-
2.400x600	19094921	-	19094898	-
2.500x600	19094922	-	19094899	-
2.600x600	19094923	-	19094900	-
2.700x600	19094924	-	19094901	-
2.800x600	19094925	-	19094902	-

700 Range

DIMENSIONS (mm)	WALL-MOUNTED MTTW-7	€	CENTRAL MTTC-7	€
600x700	19094949	-	19094926	-
700x700	19094950	-	19094927	-
800x700	19094951	-	19094928	-
900x700	19094952	-	19094929	-
1.000x700	19094953	-	19094930	-
1.100x700	19094954	-	19094931	-
1.200x700	19094955	-	19094932	-
1.300x700	19094956	-	19094933	-
1.400x700	19094957	-	19094934	-
1.500x700	19094958	-	19094935	-
1.600x700	19094959	-	19094936	-
1.700x700	19094960	-	19094937	-
1.800x700	19094961	-	19094938	-
1.900x700	19094962	-	19094939	-
2.000x700	19094963	-	19094940	-
2.100x700	19094964	-	19094941	-
2.200x700	19094965	-	19094942	-
2.300x700	19094966	-	19094943	-
2.400x700	19094967	-	19094944	-
2.500x700	19094968	-	19094945	-
2.600x700	19094969	-	19094946	-
2.700x700	19094970	-	19094947	-
2.800x700	19094971	-	19094948	-

Double central flat worktop

1200 Range

MODEL	CODE	DIMENSIONS (mm)	€
MTTC-1214	19094795	1.400x1.200	-
MTTC-1216	19094796	1.600x1.200	-
MTTC-1218	19094797	1.800x1.200	-
MTTC-1220	19094798	2.000x1.200	-
MTTC-1222	19094799	2.200x1.200	-
MTTC-1224	19094800	2.400x1.200	-
MTTC-1226	19094801	2.600x1.200	-
MTTC-1228	19094802	2.800x1.200	-

1300 Range

MODEL	CODE	DIMENSIONS (mm)	€
MTTC-1314	19094803	1.400x1.300	-
MTTC-1316	19094804	1.600x1.300	-
MTTC-1318	19094805	1.800x1.300	-
MTTC-1320	19094806	2.000x1.300	-
MTTC-1322	19094807	2.200x1.300	-
MTTC-1324	19094808	2.400x1.300	-
MTTC-1326	19094809	2.600x1.300	-
MTTC-1328	19094810	2.800x1.300	-

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	-	19094983	-	19094994	-
1.200x600	19094973	-	19094984	-	19094995	-
1.400x600	19094974	-	19094985	-	19094996	-
1.500x600	19094975	-	19094986	-	19094997	-
1.600x600	19094976	-	19094987	-	19094998	-
1.800x600	19094977	-	19094988	-	19094999	-
2.000x600	19094978	-	19094989	-	19095000	-
2.200x600	19094979	-	19094990	-	19095001	-
2.400x600	19094980	-	19094991	-	19095002	-
2.600x600	19094981	-	19094992	-	19095003	-
2.800x600	19094982	-	19094993	-	19095004	-

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	-	19095016	-	19095027	-
1.200x700	19095006	-	19095017	-	19095028	-
1.400x700	19095007	-	19095018	-	19095029	-
1.500x700	19095008	-	19095019	-	19095030	-
1.600x700	19095009	-	19095020	-	19095031	-
1.800x700	19095010	-	19095021	-	19095032	-
2.000x700	19095011	-	19095022	-	19095033	-
2.200x700	19095012	-	19095023	-	19095034	-
2.400x700	19095013	-	19095024	-	19095035	-
2.600x700	19095014	-	19095025	-	19095036	-
2.800x700	19095015	-	19095026	-	19095037	-

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	-
R-CCP-G	19095384	GN CCP refrigerated counters	-
R-CCP-S	19095385	Snack CCP refrigerated counters	-

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	-
TMW-R-618	19094814	1.800x600x850	3	-
KIDS kids				
TMW-R-K-612	19094817	1.200x600x700	2	-
TMW-R-K-618	19094818	1.800x600x700	3	-

Central

MODEL	CODE	DIMENSIONS (mm)	HOLES	€
ADULTS				
TMC-R-612	19094811	1.200x600x850	2	-
TMC-R-618	19094812	1.800x600x850	3	-
KIDS kids				
TMC-R-K-612	19094815	1.200x600x700	2	-
TMC-R-K-618	19094816	1.800x600x700	3	-

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	-
R-B232	19092788	Blue	-
R-R232	19092789	Red	-
R-G232	19092790	Green	-

Accessories

Sorting hole lid

- Specially designed to be placed on the sorting hole to cover it.

MODEL	CODE	€
RL-232	19092820	-

Castors kit

- Ø125 mm castors.

MODEL	CODE	No. CASTORS	TABLE LENGTH	€
CMK-4	19092830	4	<= 2.000 mm	-
CMK-5	19092831	5	Closed corner elements	-
CMK-6	19092832	6	> 2.000 mm	-

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	-
PF-5	19094820	500	-
PF-6	19094821	600	-
PF-8	19094822	800	-
PF-10	19094823	1.000	-
PF-12	19094824	1.200	-
PF-14	19094825	1.400	-
PF-16	19094826	1.600	-
PF-18	19094827	1.800	-
PF-20	19094828	2.000	-
PF-22	19092779	2.200	-
PF-24	19095040	2.400	-
SF-6	19092843	600 mm side	-
SF-7	19092844	700 mm side	-
PF-90WD	19095380	Closed corner elements	-
PF-90W	19095381	Corner elements with door - right or left worktop	-

For refrigerated counters Concept

MODEL	CODE	APPLIES TO	€
PF-CC-2G	19092833	Concept GN 2-door refrigerated counters	-
PF-CC-3G	19092834	Concept GN 3-door refrigerated counters	-
PF-CC-4G	19092835	Concept GN 4-door refrigerated counters	-
PF-CC-2G R	19092836	Concept GN 2-door remote refrigerated counters	-
PF-CC-3G R	19092837	Concept GN 3-door remote refrigerated counters	-
PF-CC-4G R	19092838	Concept GN 4-door remote refrigerated counters	-
PF-CC-2S	19107247	Concept Snack 2-door refrigerated counters	-
PF-CC-3S	19092839	Concept Snack 3-door refrigerated counters	-
PF-CC-4S	19092840	Concept Snack 4-door refrigerated counters	-
PF-CC-2S R	19092841	Concept Snack 2-door remote refrigerated counters	-
PF-CC-3S R	19092842	Concept Snack 3-door remote refrigerated counters	-
PF-CC-4S R	19107248	Concept Snack 4-door remote refrigerated counters	-
SF-G	19107249	Side plinth for Concept GN refrigerated counters	-
SF-S	19107251	Side plinth for Concept Snack refrigerated counters	-

For refrigerated counters Advance

MODEL	CODE	APPLIES TO	€
PF-AC-2G	19095562	Advance GN 2-door refrigerated counters	-
PF-AC-3G	19095563	Advance GN 3-door refrigerated counters	-
PF-AC-4G	19095564	Advance GN 4-door refrigerated counters	-
SF-A	19107252	Side plinth for Advance GN refrigerated counters	-

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	-
1,5	0204-0002	Up to 2.000 mm	-
1,5	0204-0003	Up to 2.800 mm	-

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	-	SS	0205-0006	-	STS	0205-0011	-	ST2S	0205-0016	-
Up to 1.600 mm	ST	0205-0002	-	SS	0205-0007	-	STS	0205-0012	-	ST2S	0205-0017	-
Up to 2.000 mm	ST	0205-0003	-	SS	0205-0008	-	STS	0205-0013	-	ST2S	0205-0018	-
Up to 2.400 mm	ST	0205-0004	-	SS	0205-0009	-	STS	0205-0014	-	ST2S	0205-0019	-

Option door lock.

ABBREVIATION	CODE	DESCRIPTION	€
CR	0206-0001	One (1) lock	-
CR	0206-0002	Two (2) locks	-
CR	0206-0004	Four (4) locks	-

Option side splash folded and welded to the worktop.

ABBREVIATION	CODE	SIDE	€
SPR	0207-0001	Right	-
SPL	0207-0002	Left	-
SPRL	0207-0003 *	Right + Left	-

* 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	-
33L1	0208-0002		One (1) hole to the left	-
33C1	0208-0003		One (1) hole centered	-
33B1	0208-0004		One (1) hole between two (2) bowls	-
33R2	0208-0005		Two (2) holes to the right	-
33L2	0208-0006		Two (2) holes to the left	-

ABBREVIATION	CODE		DESCRIPTION	€
33C2	0208-0007		Two (2) holes centered	-
33B2	0208-0008		Two (2) holes between three (3) bowls	-
33R3	0208-0009		Three (3) holes to the right	-
33L3	0208-0010		Three (3) holes to the left	-
33C3	0208-0011		Three (3) holes centered	-

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	-
R	0209-0006		One (1) custom hole with ring	-

Composition examples

Wall-mounted corner composition with integrated refrigerated counter:

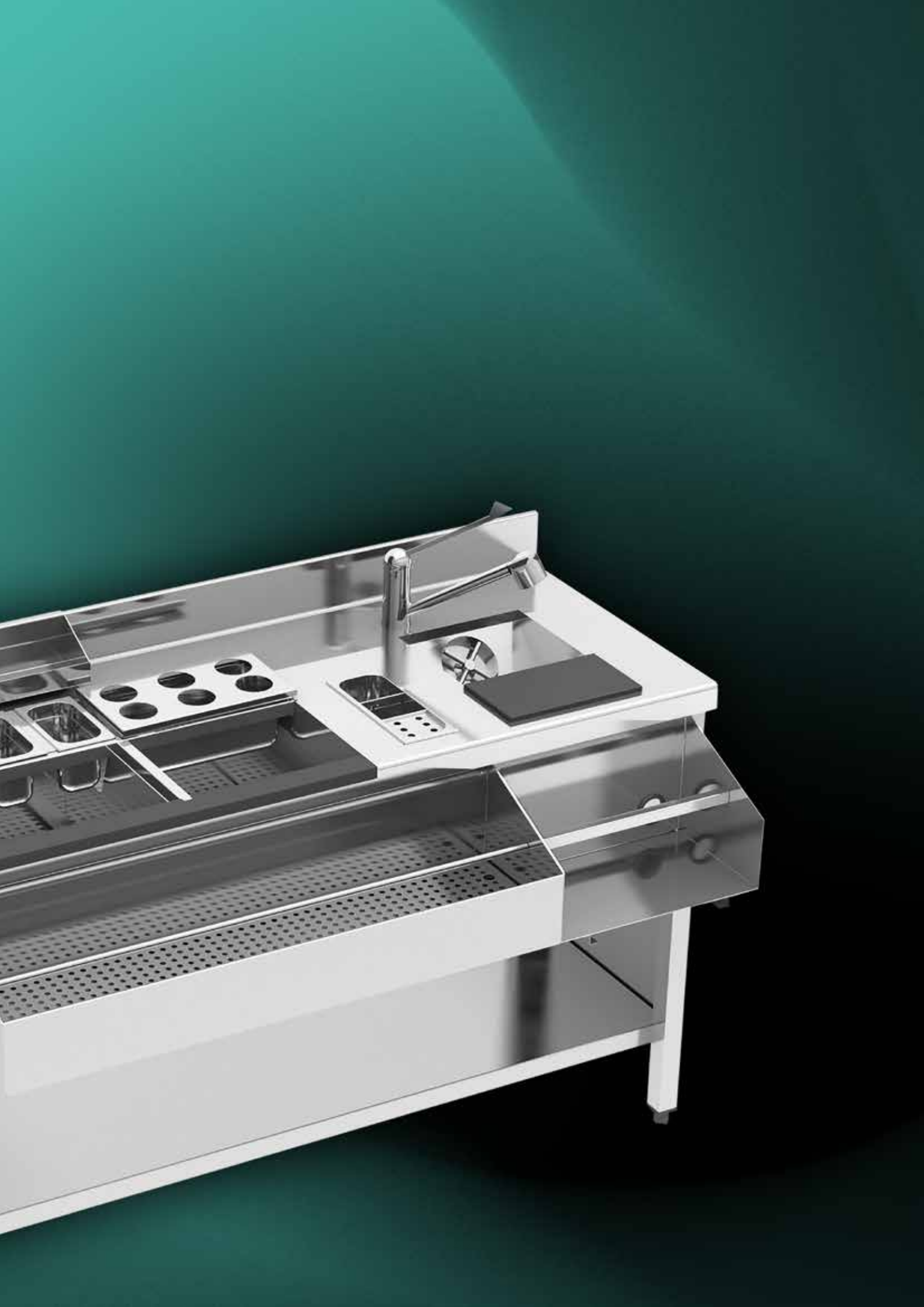
No	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	QUANTITY
1	MTTW-726	19094969	Wall-mounted flat worktop	2.600x700	1
2	TMDR3-74 SE	19094490	Element with 3 drawers without worktop	400x700x850	1
3	TMHD-76 SE	19094521	Elements with swing doors without worktop	600x700x850	1
4	TM-74 GN SE	19094641	Element with rack 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



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	-	TFS1-610 R WH	19094267	-	TFS1-610 R SE	19094268	-
1000x600x1050	Left	TFS1-610 L	19094269	-	TFS1-610 L WH	19094270	-	TFS1-610 L SE	19094271	-
1500x600x1050	Center	TFS1-615	19094272	-	TFS1-615 WH	19094273	-	TFS1-615 SE	19094274	-
2000x600x1050	Center	TFS1-620	19094275	-	TFS1-620 WH	19094276	-	TFS1-620 SE	19094277	-
2500x600x1050	Center	TFS1-625	19094278	-	TFS1-625 WH	19094279	-	TFS1-625 SE	19094280	-

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	-	19094285	-	19094289	-	19094293	-
1.500x350x1.050	19094282	-	19094286	-	19094290	-	19094294	-
2.000x350x1.050	19094283	-	19094287	-	19094291	-	19094295	-
2.500x350x1.050	19094284	-	19094288	-	19094292	-	19094296	-

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	-	19094301	-	19094305	-	19094309	-
1.500x600x1.050	19094298	-	19094302	-	19094306	-	19094310	-
2.000x600x1.050	19094299	-	19094303	-	19094307	-	19094311	-
2.500x600x1.050	19094300	-	19094304	-	19094308	-	19094312	-

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	-
CKS1-12 BR1	19094867	1.200x610x900	With shelf	Single	No	-

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	-
CKS1-S-12 BR1	19094870	1.200x610x900	With shelf	Single	No	-
CKLR-S-12 BR1 BS	19107493	1.200x720x900	Reinforcement frame	Single	Yes	-
CKS1-S-12 BR1 BS	19107490	1.200x720x900	With shelf	Single	Yes	-
CKLR-S-12 BR2 BS	19094872	1.200x720x900	Reinforcement frame	Double	Yes	-
CKS1-S-12 BR2 BS	19094871	1.200x720x900	With shelf	Double	Yes	-
CKLR-S-15 BR1 BS	19107495	1.500x720x900	Reinforcement frame	Single	Yes	-
CKS1-S-15 BR1 BS	19107494	1.500x720x900	With shelf	Single	Yes	-
CKLR-S-15 BR2 BS	19094874	1.500x720x900	Reinforcement frame	Double	Yes	-
CKS1-S-15 BR2 BS	19094873	1.500x720x900	With shelf	Double	Yes	-

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	-

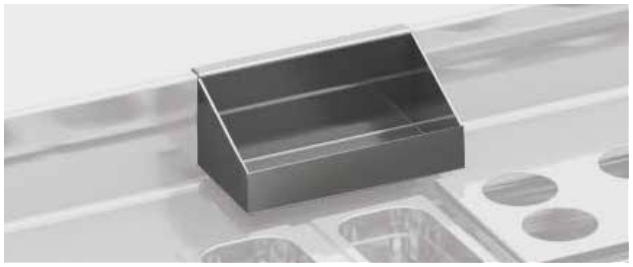
CKRF-S-DW-15 BR2 BS

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	-
CKRF-S-DW-15 BR2 BS	R290	50/60	19094879	1.500x720x900	Double	Yes	Yes	255	-

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	-

Bottle support

- Specially designed to store bottles inside a GN 1/3 pan (not included).

MODEL	CODE	€
SB-13	19092976	-

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	-
1,5	0204-0002	Up to 2.000 mm	-
1,5	0204-0003	Up to 2.800 mm	-

Note: applies to back bar elements.

Option side splash folded and welded to the worktop.

ABBREVIATION	CODE	SIDE	€
SPR	0207-0001	Right	-
SPL	0207-0002	Left	-
SPRL	0207-0003	Right + left	-

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	-	STS	0205-0011	-
Up to 1.600 mm	SS	0205-0007	-	STS	0205-0012	-
Up to 2.000 mm	SS	0205-0008	-	STS	0205-0013	-
Up to 2.800 mm	SS	0205-0010	-	STS	0205-0015	-

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	-
SW-28	19094832	800x250x150	-
SW-210	19094833	1.000x250x150	-
SW-212	19094834	1.200x250x150	-
SW-214	19094835	1.400x250x150	-
SW-215	19094836	1.500x250x150	-
SW-216	19094837	1.600x250x150	-
SW-218	19094838	1.800x250x150	-
SW-220	19094839	2.000x250x150	-
SW-46	19094840	600x400x250	-
SW-48	19094841	800x400x250	-
SW-410	19094842	1.000x400x250	-
SW-412	19094843	1.200x400x250	-
SW-414	19094844	1.400x400x250	-
SW-415	19094845	1.500x400x250	-
SW-416	19094846	1.600x400x250	-
SW-418	19094847	1.800x400x250	-
SW-420	19094848	2.000x400x250	-

Flat shelves with brackets

- Made from stainless steel.
- Wall brackets with drills (screws and plugs included).
- Quick and easy assembly.

Option customization in length

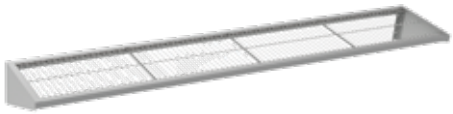
MODEL	CODE	DIMENSIONS (mm)	€
SWD-36	19094857	600x300x200	-
SWD-38	19094858	800x300x200	-
SWD-310	19094859	1.000x300x200	-
SWD-312	19094860	1.200x300x200	-
SWD-314	19094861	1.400x300x200	-
SWD-315	19094862	1.500x300x200	-
SWD-316	19094863	1.600x300x200	-
SWD-318	19094864	1.800x300x200	-
SWD-320	19094865	2.000x300x200	-

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	-
SD-314	19092877	1.535x300x200	-

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	-
SH-411	19092879	1.125x390x200	-
SH-416	19092880	1.655x390x200	-
SH-421	19092881	2.185x390x200	-

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	-
SMW-57	19092883	700x550x280	-
SMW-48	19092884	800x400x230	-

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	-
SP-48	19094850	800x400x250	-
SP-410	19094851	1.000x400x250	-
SP-412	19094852	1.200x400x250	-
SP-414	19094853	1.400x400x250	-
SP-416	19094854	1.600x400x250	-
SP-418	19094855	1.800x400x250	-
SP-420	19094856	2.000x400x250	-

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	-
SWW-516	19092902	1.600x505x231	-

Wall-mounted shelves on racks

- Made from stainless steel.

Vertical rack

MODEL	CODE	DIMENSIONS (mm)	€/UNIT
SAS-6	19092885	600	-
SAS-10	19092886	1.000	-
SAS-15	19092887	1.500	-

Flat shelf

MODEL	CODE	DIMENSIONS (mm)	€
SPF-210	19092888	1.000x250	-
SPF-212	19092889	1.200x250	-
SPF-214	19092890	1.400x250	-
SPF-216	19092891	1.600x250	-
SPF-410	19092892	1.000x400	-
SPF-412	19092893	1.200x400	-
SPF-414	19092894	1.400x400	-
SPF-416	19092895	1.600x400	-

Tilted shelf

MODEL	CODE	DIMENSIONS (mm)	No PANS	PANS SIZE	€
SI-210	19092896	1.000x250	4	GN 1/6	-
SI-410	19092897	1.000x400	4	GN 1/3	-

Hanging bar

- Made from stainless steel fully welded.
- Ø30 mm tube.
- Welded plates with drills (screws and plugs included).

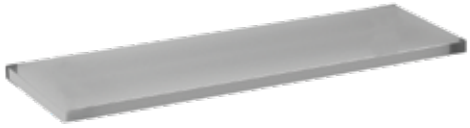
MODEL	CODE	DIMENSIONS (mm)	€
UH-10	19092898	1.000x150	-
UH-15	19092899	1.500x150	-
UH-20	19092900	2.000x150	-

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	-
SF-20	19092936	2.000	-

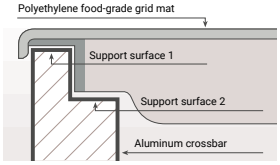


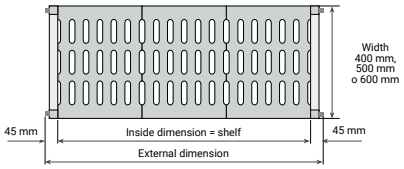
Stainless steel flat shelves

- 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	-	19092911	260	-	19092919	280	-	19092927	330	-
1.000x400	19092904	160	-	19092912	210	-	19092920	230	-	19092928	280	-
1.200x400	19092905	110	-	19092913	160	-	19092921	130	-	19092929	180	-
1.400x400	19092906	85	-	19092914	135	-	19092922	105	-	19092930	155	-
800x500	19092907	205	-	19092915	255	-	19092923	280	-	19092931	330	-
1.000x500	19092908	155	-	19092916	205	-	19092924	230	-	19092932	280	-
1.200x500	19092909	105	-	19092917	155	-	19092925	130	-	19092933	180	-
1.400x500	19092910	80	-	19092918	130	-	19092926	105	-	19092934	155	-

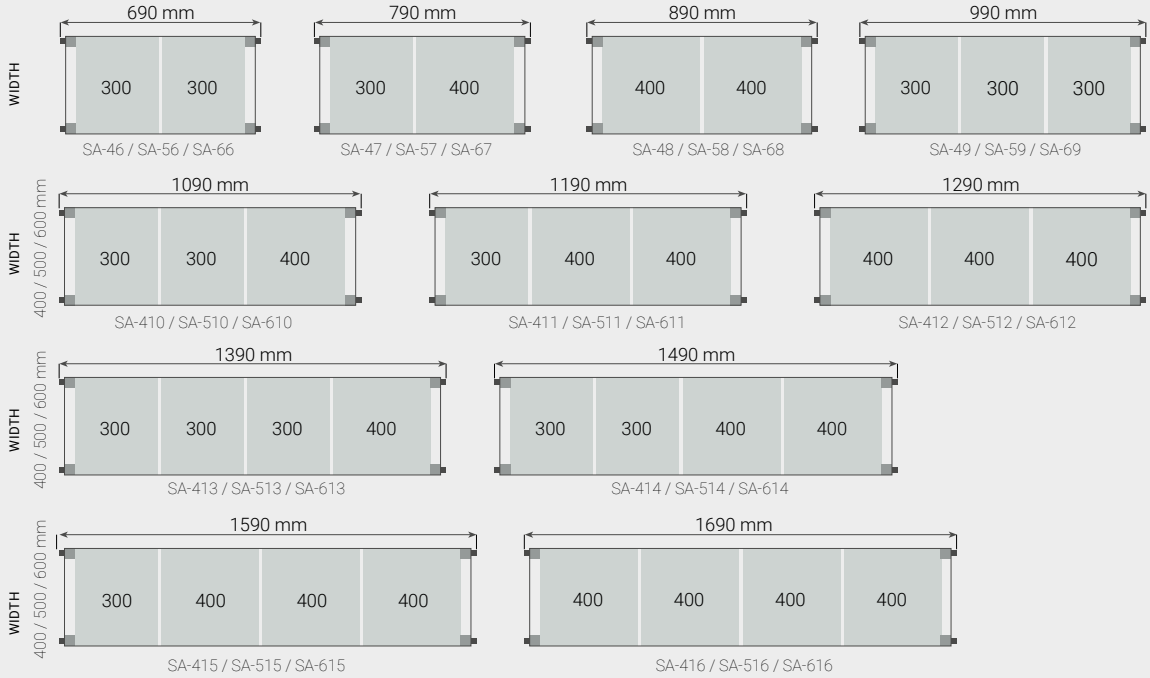
Polyethylene shelves





- 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	-
SA-47	19091196	700x400	-
SA-48	19091197	800x400	-
SA-49	19091198	900x400	-
SA-410	19091199	1.000x400	-
SA-411	19091350	1.100x400	-
SA-412	19091351	1.200x400	-
SA-413	19091352	1.300x400	-
SA-414	19091353	1.400x400	-
SA-415	19091354	1.500x400	-
SA-416	19091355	1.600x400	-

Width 500 mm

MODEL	CODE	DIMENSIONS (mm)	€
SA-56	19091356	600x500	-
SA-57	19091358	700x500	-
SA-58	19091359	800x500	-
SA-59	19091360	900x500	-
SA-510	19091361	1.000x500	-
SA-511	19091362	1.100x500	-
SA-512	19091363	1.200x500	-
SA-513	19091365	1.300x500	-
SA-514	19091366	1.400x500	-
SA-515	19091367	1.500x500	-
SA-516	19091368	1.600x500	-

Width 600 mm

MODEL	CODE	DIMENSIONS (mm)	€
SA-66	19106115	600x600	-
SA-67	19106116	700x600	-
SA-68	19106117	800x600	-
SA-69	19106118	900x600	-
SA-610	19106119	1.000x600	-
SA-611	19106160	1.100x600	-
SA-612	19106161	1.200x600	-
SA-613	19106162	1.300x600	-
SA-614	19106163	1.400x600	-
SA-615	19106164	1.500x600	-
SA-616	19106165	1.600x600	-

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	-
AF17-44	19091370	1.750x400	4	-
AF17-45	19091371	1.750x400	5	-
AF20-45	19091372	2.000x400	5	-
AF20-46	19091373	2.000x400	6	-
WIDTH 500 mm				
AF17-53	19091374	1.750x500	3	-
AF17-54	19091375	1.750x500	4	-
AF17-55	19091376	1.750x500	5	-
AF20-55	19091377	2.000x500	5	-
AF20-56	19091378	2.000x500	6	-
WIDTH 600 mm				
AF17-63	19106166	1.750x600	3	-
AF17-64	19106167	1.750x600	4	-
AF17-65	19106168	1.750x600	5	-
AF20-65	19106169	2.000x600	5	-
AF20-66	19106170	2.000x600	6	-

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	-
KMA17-45	19091381	1.750x400	5	-
WIDTH 500 mm				
KMA17-54	19091382	1.750x500	4	-
KMA17-55	19091383	1.750x500	5	-
WIDTH 600 mm				
KMA17-64	19106171	1.750x600	4	-
KMA17-65	19106172	1.750x600	5	-

Benches

- Specially designed to store boxes in cold rooms.
- Robust stainless steel structure.

MODEL	CODE	DIMENSIONS (mm)	€
KSA2-1-510	19091391	1.085x500x250	-
KSA2-1-512	19091392	1.285x500x250	-
KSA2-1-516	19091393	1.685x500x250	-

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	-
SP-44	19091385	400x400	-
SP-53	19091386	300x500	-
SP-54	19091388	400x500	-
SP-63	19106173	300x600	-
SP-64	19106174	400x600	-

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	-

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	-

Crossbars

- Supplied as an accessory, since they are included in each shelf.

MODEL	CODE	DIMENSIONS (mm)	€
CA-6	19091394	600	-
CA-7	19091395	700	-
CA-8	19091396	800	-
CA-9	19091397	900	-
CA-10	19091398	1.000	-
CA-11	19091399	1.100	-
CA-12	19091400	1.200	-
CA-13	19091401	1.300	-
CA-14	19091402	1.400	-
CA-15	19091403	1.500	-
CA-16	19091404	1.600	-

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?

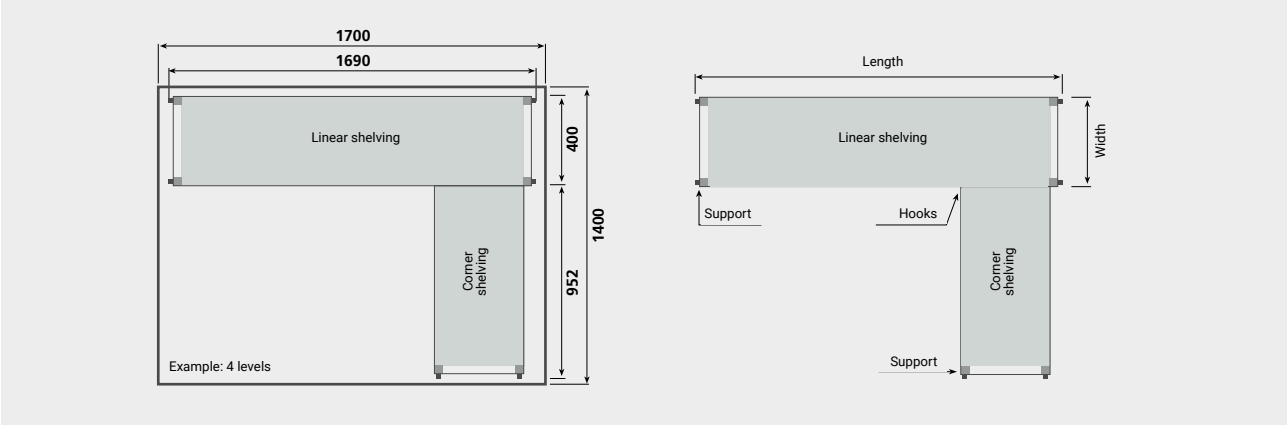
- There are standard sets with 3, 4 or 5 levels.
- Additional levels can be ordered.

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	-	96	-	175	-
1.490	18	-	97	-	176	-
1.590	19	-	98	-	177	-
1.690	20	-	99	-	178	-
1.726	21	-	100	-	179	-
1.826	22	-	101	-	180	-
1.926	23	-	102	-	181	-

Corner shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
652	500	-	579	-	658	-
752	501	-	580	-	659	-
852	502	-	581	-	660	-
952	503	-	582	-	661	-
1.052	504	-	583	-	662	-
1.152	505	-	584	-	663	-
1.252	506	-	585	-	664	-

Linear shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET Nº	€	SET Nº	€	SET Nº	€
690	10	-	89	-	168	-
790	11	-	90	-	169	-
890	12	-	91	-	170	-
990	13	-	92	-	171	-
1.090	14	-	93	-	172	-
1.190	15	-	94	-	173	-
1.290	16	-	95	-	174	-
1.390	17	-	96	-	175	-
1.490	18	-	97	-	176	-
1.590	19	-	98	-	177	-
1.690	20	-	99	-	178	-
1.726	21	-	100	-	179	-
1.826	22	-	101	-	180	-
1.926	23	-	102	-	181	-
2.026	24	-	103	-	182	-
2.126	25	-	104	-	183	-
2.226	26	-	105	-	184	-
2.326	27	-	106	-	185	-
2.426	28	-	107	-	186	-
2.526	29	-	108	-	187	-
2.626	30	-	109	-	188	-
2.726	31	-	110	-	189	-
2.826	32	-	111	-	190	-
2.926	33	-	112	-	191	-
3.026	34	-	113	-	192	-
3.126	35	-	114	-	193	-
3.226	36	-	115	-	194	-
3.326	37	-	116	-	195	-
3.362	38	-	117	-	196	-
3.462	39	-	118	-	197	-
3.562	40	-	119	-	198	-
3.662	41	-	120	-	199	-
3.762	42	-	121	-	200	-
3.862	43	-	122	-	201	-
3.962	44	-	123	-	202	-
4.062	45	-	124	-	203	-
4.162	46	-	125	-	204	-
4.262	47	-	126	-	205	-
4.362	48	-	127	-	206	-
4.462	49	-	128	-	207	-
4.562	50	-	129	-	208	-
4.662	51	-	130	-	209	-
4.762	52	-	131	-	210	-
4.862	53	-	132	-	211	-
4.962	54	-	133	-	212	-
4.998	55	-	134	-	213	-
5.098	56	-	135	-	214	-
5.198	57	-	136	-	215	-
5.298	58	-	137	-	216	-
5.398	59	-	138	-	217	-
5.498	60	-	139	-	218	-
5.598	61	-	140	-	219	-
5.698	62	-	141	-	220	-
5.798	63	-	142	-	221	-

Linear shelving 500mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET Nº	€	SET Nº	€	SET Nº	€
247	-	326	-	405	-
248	-	327	-	406	-
249	-	328	-	407	-
250	-	329	-	408	-
251	-	330	-	409	-
252	-	331	-	410	-
253	-	332	-	411	-
254	-	333	-	412	-
255	-	334	-	413	-
256	-	335	-	414	-
257	-	336	-	415	-
258	-	337	-	416	-
259	-	338	-	417	-
260	-	339	-	418	-
261	-	340	-	419	-
262	-	341	-	420	-
263	-	342	-	421	-
264	-	343	-	422	-
265	-	344	-	423	-
266	-	345	-	424	-
267	-	346	-	425	-
268	-	347	-	426	-
269	-	348	-	427	-
270	-	349	-	428	-
271	-	350	-	429	-
272	-	351	-	430	-
273	-	352	-	431	-
274	-	353	-	432	-
275	-	354	-	433	-
276	-	355	-	434	-
277	-	356	-	435	-
278	-	357	-	436	-
279	-	358	-	437	-
280	-	359	-	438	-
281	-	360	-	439	-
282	-	361	-	440	-
283	-	362	-	441	-
284	-	363	-	442	-
285	-	364	-	443	-
286	-	365	-	444	-
287	-	366	-	445	-
288	-	367	-	446	-
289	-	368	-	447	-
290	-	369	-	448	-
291	-	370	-	449	-
292	-	371	-	450	-
293	-	372	-	451	-
294	-	373	-	452	-
295	-	374	-	453	-
296	-	375	-	454	-
297	-	376	-	455	-
298	-	377	-	456	-
299	-	378	-	457	-
300	-	379	-	458	-

Linear shelving 600 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET Nº	€	SET Nº	€	SET Nº	€
1.010	-	1.089	-	1.168	-
1.011	-	1.090	-	1.169	-
1.012	-	1.091	-	1.170	-
1.013	-	1.092	-	1.171	-
1.014	-	1.093	-	1.172	-
1.015	-	1.094	-	1.173	-
1.016	-	1.095	-	1.174	-
1.017	-	1.096	-	1.175	-
1.018	-	1.097	-	1.176	-
1.019	-	1.098	-	1.177	-
1.020	-	1.099	-	1.178	-
1.021	-	1.000	-	1.179	-
1.022	-	1.101	-	1.180	-
1.023	-	1.102	-	1.181	-
1.024	-	1.103	-	1.182	-
1.025	-	1.104	-	1.183	-
1.026	-	1.105	-	1.184	-
1.027	-	1.106	-	1.185	-
1.028	-	1.107	-	1.186	-
1.029	-	1.108	-	1.187	-
1.030	-	1.109	-	1.188	-
1.031	-	1.110	-	1.189	-
1.032	-	1.111	-	1.190	-
1.033	-	1.112	-	1.191	-
1.034	-	1.113	-	1.192	-
1.035	-	1.114	-	1.193	-
1.036	-	1.115	-	1.194	-
1.037	-	1.116	-	1.195	-
1.038	-	1.117	-	1.196	-
1.039	-	1.118	-	1.197	-
1.040	-	1.119	-	1.198	-
1.041	-	1.120	-	1.199	-
1.042	-	1.121	-	1.200	-
1.043	-	1.122	-	1.201	-
1.044	-	1.123	-	1.202	-
1.045	-	1.124	-	1.203	-
1.046	-	1.125	-	1.204	-
1.047	-	1.126	-	1.205	-
1.048	-	1.127	-	1.206	-
1.049	-	1.128	-	1.207	-
1.050	-	1.129	-	1.208	-
1.051	-	1.130	-	1.209	-
1.052	-	1.131	-	1.210	-
1.053	-	1.132	-	1.211	-
1.054	-	1.133	-	1.212	-
1.055	-	1.134	-	1.213	-
1.056	-	1.135	-	1.214	-
1.057	-	1.136	-	1.215	-
1.058	-	1.137	-	1.216	-
1.059	-	1.138	-	1.217	-
1.060	-	1.139	-	1.218	-
1.061	-	1.140	-	1.219	-
1.062	-	1.141	-	1.220	-
1.063	-	1.142	-	1.221	-

Corner shelving 400 mm

SHELVING TOTAL LENGTH (mm)	3 LEVELS		4 LEVELS		5 LEVELS	
	SET N°	€	SET N°	€	SET N°	€
652	500		579	-	658	-
752	501	-	580	-	659	-
852	502	-	581	-	660	-
952	503	-	582	-	661	-
1.052	504	-	583	-	662	-
1.152	505	-	584	-	663	-
1.252	506	-	585	-	664	-
1.352	507	-	586	-	665	-
1.452	508	-	587	-	666	-
1.552	509	-	588	-	667	-
1.652	510	-	589	-	668	-
1.688	511	-	590	-	669	-
1.788	512	-	591	-	670	-
1.888	513	-	592	-	671	-
1.988	514	-	593	-	672	-
2.088	515	-	594	-	673	-
2.188	516	-	595	-	674	-
2.288	517	-	596	-	675	-
2.388	518	-	597	-	676	-
2.488	519	-	598	-	677	-
2.588	520	-	599	-	678	-
2.688	521	-	600	-	679	-
2.788	522	-	601	-	680	-
2.888	523	-	602	-	681	-
2.988	524	-	603	-	682	-
3.088	525	-	604	-	683	-
3.188	526	-	605	-	684	-
3.288	527	-	606	-	685	-
3.324	528	-	607	-	686	-
3.424	529	-	608	-	687	-
3.524	530	-	609	-	688	-
3.624	531	-	610	-	689	-
3.724	532	-	611	-	690	-
3.824	533	-	612	-	691	-
3.924	534	-	613	-	692	-
4.024	535	-	614	-	693	-
4.124	536	-	615	-	694	-
4.224	537	-	616	-	695	-
4.324	538	-	617	-	696	-
4.424	539	-	618	-	697	-
4.524	540	-	619	-	698	-
4.624	541	-	620	-	699	-
4.724	542	-	621	-	700	-
4.824	543	-	622	-	701	-
4.924	544	-	623	-	702	-
4.960	545	-	624	-	703	-
5.060	546	-	625	-	704	-
5.160	547	-	626	-	705	-
5.260	548	-	627	-	706	-
5.360	549	-	628	-	707	-
5.460	550	-	629	-	708	-
5.569	551	-	630	-	709	-
5.660	552	-	631	-	710	-
5.760	553	-	632	-	711	-

Corner shelving 500 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET N°	€	SET N°	€	SET N°	€
737	-	816	-	895	-
738	-	817	-	896	-
739	-	818	-	897	-
740	-	819	-	898	-
741	-	820	-	899	-
742	-	821	-	900	-
743	-	822	-	901	-
744	-	823	-	902	-
745	-	824	-	903	-
746	-	825	-	904	-
747	-	826	-	905	-
748	-	827	-	906	-
749	-	828	-	907	-
750	-	829	-	908	-
751	-	830	-	909	-
752	-	831	-	910	-
753	-	832	-	911	-
754	-	833	-	912	-
755	-	834	-	913	-
756	-	835	-	914	-
757	-	836	-	915	-
758	-	837	-	916	-
759	-	838	-	917	-
760	-	839	-	918	-
761	-	840	-	919	-
762	-	841	-	920	-
763	-	842	-	921	-
764	-	843	-	922	-
765	-	844	-	923	-
766	-	845	-	924	-
767	-	846	-	925	-
768	-	847	-	926	-
769	-	848	-	927	-
770	-	849	-	928	-
771	-	850	-	929	-
772	-	851	-	930	-
773	-	852	-	931	-
774	-	853	-	932	-
775	-	854	-	933	-
776	-	855	-	934	-
777	-	856	-	935	-
778	-	857	-	936	-
779	-	858	-	937	-
780	-	859	-	938	-
781	-	860	-	939	-
782	-	861	-	940	-
783	-	862	-	941	-
784	-	863	-	942	-
785	-	864	-	943	-
786	-	865	-	944	-
787	-	866	-	945	-
788	-	867	-	946	-
789	-	868	-	947	-
790	-	869	-	948	-

Corner shelving 600 mm

3 LEVELS		4 LEVELS		5 LEVELS	
SET N°	€	SET N°	€	SET N°	€
1.500	-	1.579	-	1.658	-
1.501	-	1.580	-	1.659	-
1.502	-	1.581	-	1.660	-
1.503	-	1.582	-	1.661	-
1.504	-	1.583	-	1.662	-
1.505	-	1.584	-	1.663	-
1.506	-	1.585	-	1.664	-
1.507	-	1.586	-	1.665	-
1.508	-	1.587	-	1.666	-
1.509	-	1.588	-	1.667	-
1.510	-	1.589	-	1.668	-
1.511	-	1.590	-	1.669	-
1.512	-	1.591	-	1.670	-
1.513	-	1.592	-	1.671	-
1.514	-	1.593	-	1.672	-
1.515	-	1.594	-	1.673	-
1.516	-	1.595	-	1.674	-
1.517	-	1.596	-	1.675	-
1.518	-	1.597	-	1.676	-
1.519	-	1.598	-	1.677	-
1.520	-	1.599	-	1.678	-
1.521	-	1.600	-	1.679	-
1.522	-	1.601	-	1.680	-
1.523	-	1.602	-	1.681	-
1.524	-	1.603	-	1.682	-
1.525	-	1.604	-	1.683	-
1.526	-	1.605	-	1.684	-
1.527	-	1.606	-	1.685	-
1.528	-	1.607	-	1.686	-
1.529	-	1.608	-	1.687	-
1.530	-	1.609	-	1.688	-
1.531	-	1.610	-	1.689	-
1.532	-	1.611	-	1.690	-
1.533	-	1.612	-	1.691	-
1.534	-	1.613	-	1.692	-
1.535	-	1.614	-	1.693	-
1.536	-	1.615	-	1.694	-
1.537	-	1.616	-	1.695	-
1.538	-	1.617	-	1.696	-
1.539	-	1.618	-	1.697	-
1.540	-	1.619	-	1.698	-
1.541	-	1.620	-	1.699	-
1.542	-	1.621	-	1.700	-
1.543	-	1.622	-	1.701	-
1.544	-	1.623	-	1.702	-
1.545	-	1.624	-	1.703	-
1.546	-	1.625	-	1.704	-
1.547	-	1.626	-	1.705	-
1.548	-	1.627	-	1.706	-
1.549	-	1.628	-	1.707	-
1.550	-	1.629	-	1.708	-
1.551	-	1.630	-	1.709	-
1.552	-	1.631	-	1.710	-
1.553	-	1.632	-	1.711	-

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

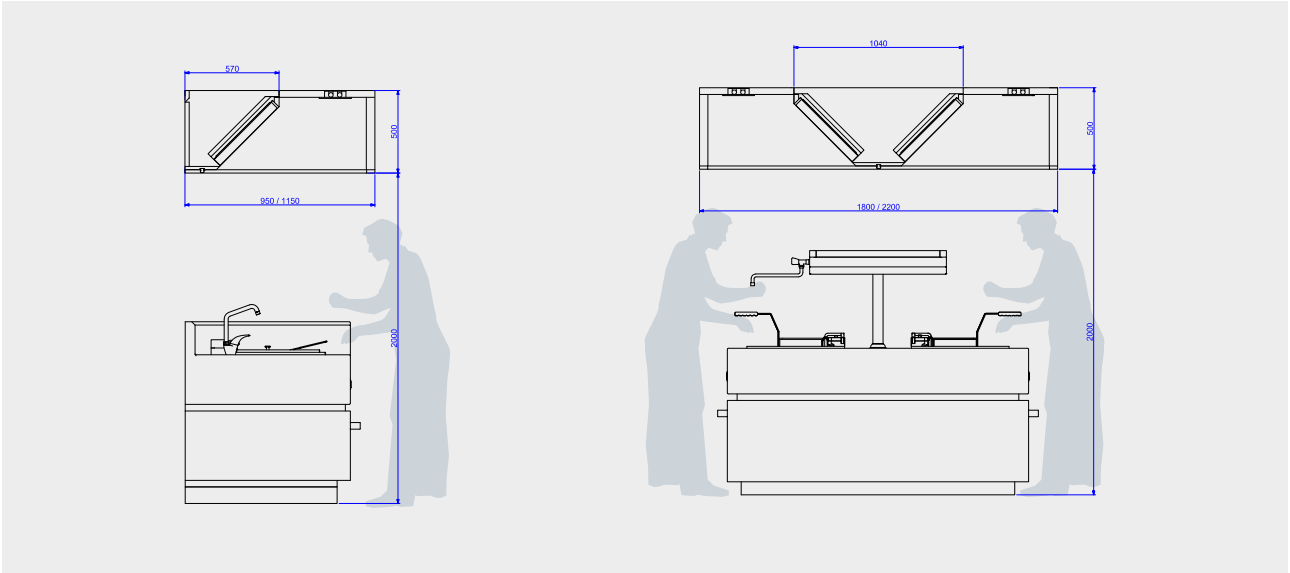
EXTRACTION

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**

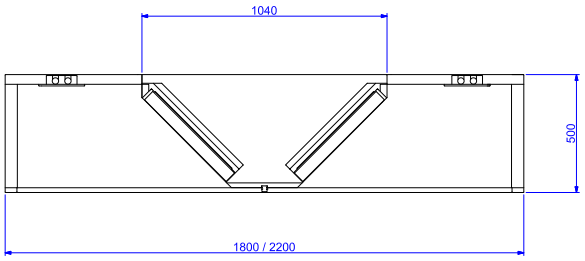
Hoods por cooking blocks

- 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

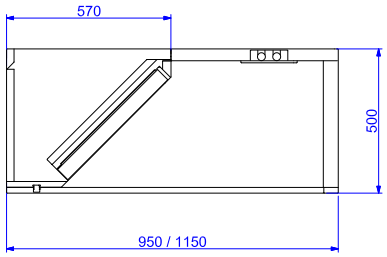


		1800 mm WIDTH			2200 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBPC	CODE	€	MODEL EHBPC	CODE	€
1200	4	120180	19083377	-	120220	19084046	-
1200	4	120180-L	19083378	-	120220-L	19084047	-
1500	4	150180	19083379	-	150220	19083443	-
1500	4	150180-L	19083380	-	150220-L	19083444	-
1700	6	170180	19083381	-	170220	19083445	-
1700	6	170180-L	19083382	-	170220-L	19083446	-
2000	6	200180	19083383	-	200220	19084048	-
2000	6	200180-L	19083384	-	200220-L	19084049	-
2200	8	220180	19083385	-	220220	19084050	-
2200	8	220180-L	19083386	-	220220-L	19084051	-
2400	8	240180	19083387	-	240220	19083451	-
2400	8	240180-L	19083388	-	240220-L	19083452	-
2500	8	250180	19083389	-	250220	19083453	-
2500	8	250180-L	19083390	-	250220-L	19083454	-
2700	8	270180	19083391	-	270220	19083455	-
2700	8	270180-L	19083392	-	270220-L	19083456	-
2900	10	290180	19083393	-	290220	19083457	-
2900	10	290180-L	19083394	-	290220-L	19083458	-
3000	8	300180	19083395	-	300220	19083459	-
3000	8	300180-L	19083396	-	300220-L	19083460	-
3200	10	320180	19083397	-	320220	19083461	-
3200	10	320180-L	19083398	-	320220-L	19083462	-
3400	12	340180	19083399	-	340220	19083463	-
3400	12	340180-L	19083400	-	340220-L	19083464	-
3500	10	350180	19083401	-	350220	19083465	-
3500	10	350180-L	19083402	-	350220-L	19083466	-
3600	12	360180	19083403	-	360220	19084052	-
3600	12	360180-L	19083404	-	360220-L	19084053	-
3700	12	370180	19083405	-	370220	19083469	-
3700	12	370180-L	19083406	-	370220-L	19083470	-
3900	14	390180	19083407	-	390220	19083471	-
3900	14	390180-L	19083408	-	390220-L	19083472	-

		1800 mm WIDTH			2200 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBPC	CODE	€	MODEL EHBPC	CODE	€
4000	12	400180	19083409	-	400220	19083473	-
4000	12	400180-L	19083410	-	400220-L	19083474	-
4200	14	420180	19083411	-	420220	19083475	-
4200	14	420180-L	19083412	-	420220-L	19083476	-
4400	16	440180	19083413	-	440220	19083477	-
4400	16	440180-L	19083414	-	440220-L	19083478	-
4500	14	450180	19083415	-	450220	19083479	-
4500	14	450180-L	19083416	-	450220-L	19083480	-
4600	16	460180	19083417	-	460220	19084054	-
4600	16	460180-L	19083418	-	460220-L	19084055	-
4700	16	470180	19083419	-	470220	19083483	-
4700	16	470180-L	19083420	-	470220-L	19083484	-
4900	16	490180	19083421	-	490220	19083485	-
4900	16	490180-L	19083422	-	490220-L	19083486	-
5000	16	500180	19083423	-	500220	19083487	-
5000	16	500180-L	19083424	-	500220-L	19083488	-
5100	18	510180	19083425	-	510220	19083489	-
5100	18	510180-L	19083426	-	510220-L	19083490	-
5200	16	520180	19083427	-	520220	19084056	-
5200	16	520180-L	19083428	-	520220-L	19084057	-
5400	18	540180	19083429	-	540220	19084058	-
5400	18	540180-L	19083430	-	540220-L	19084059	-
5500	16	550180	19083431	-	550220	19084060	-
5500	16	550180-L	19083432	-	550220-L	19084061	-
5600	20	560180	19083433	-	560220	19084062	-
5600	20	560180-L	19083434	-	560220-L	19084063	-
5700	18	570180	19083435	-	570220	19084064	-
5700	18	570180-L	19083436	-	570220-L	19084065	-
5900	20	590180	19083437	-	590220	19084066	-
5900	20	590180-L	19083438	-	590220-L	19084067	-
6000	18	600180	19083439	-	600220	19084068	-
6000	18	600180-L	19083440	-	600220-L	19084069	-

- -L: With LED lighting

Wall-type with plenum

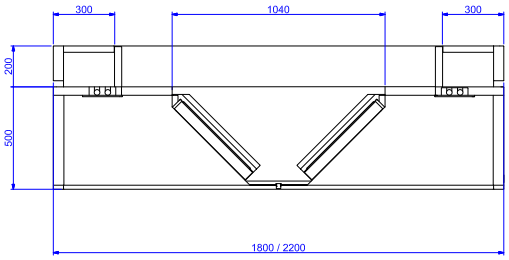


		950 mm WIDTH			1150 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBPW	CODE	€	MODEL EHBPW	CODE	€
1200	2	120950	19082439	-	120115	19083313	-
1200	2	120950-L	19083250	-	120115-L	19083314	-
1500	2	150950	19083216	-	150115	19084016	-
1500	2	150950-L	19083217	-	150115-L	19084017	-
1700	3	170950	19083218	-	170115	19084018	-
1700	3	170950-L	19083219	-	170115-L	19084019	-
2000	3	200950	19083255	-	200115	19083319	-
2000	3	200950-L	19083256	-	200115-L	19083320	-
2200	4	220950	19083257	-	220115	19083321	-
2200	4	220950-L	19083258	-	220115-L	19083322	-
2400	4	240950	19083259	-	240115	19083323	-
2400	4	240950-L	19083260	-	240115-L	19083324	-
2500	4	250950	19083990	-	250115	19084020	-
2500	4	250950-L	19083991	-	250115-L	19084021	-
2700	4	270950	19083992	-	270115	19084022	-
2700	4	270950-L	19083993	-	270115-L	19084023	-
2900	5	290950	19083994	-	290115	19084024	-
2900	5	290950-L	19083995	-	290115-L	19084025	-
3000	4	300950	19083267	-	300115	19083331	-
3000	4	300950-L	19083268	-	300115-L	19083332	-
3200	5	320950	19083269	-	320115	19083333	-
3200	5	320950-L	19083270	-	320115-L	19083334	-
3400	6	340950	19083271	-	340115	19083335	-
3400	6	340950-L	19083272	-	340115-L	19083336	-
3500	5	350950	19083996	-	350115	19084026	-
3500	5	350950-L	19083997	-	350115-L	19084027	-
3600	6	360950	19083275	-	360115	19083339	-
3600	6	360950-L	19083276	-	360115-L	19083340	-
3700	6	370950	19083998	-	370115	19084028	-
3700	6	370950-L	19083999	-	370115-L	19084029	-
3900	7	390950	19084000	-	390115	19084030	-
3900	7	390950-L	19084001	-	390115-L	19084031	-

		950 mm WIDTH			1150 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBPW	CODE	€	MODEL EHBPW	CODE	€
4000	6	400950	19083281	-	400115	19083345	-
4000	6	400950-L	19083282	-	400115-L	19083346	-
4200	7	420950	19083283	-	420115	19083347	-
4200	7	420950-L	19083284	-	420115-L	19083348	-
4400	8	440950	19083285	-	440115	19083349	-
4400	8	440950-L	19083286	-	440115-L	19083350	-
4500	7	450950	19084002	-	450115	19084032	-
4500	7	450950-L	19084003	-	450115-L	19084033	-
4600	8	460950	19083289	-	460115	19083353	-
4600	8	460950-L	19083290	-	460115-L	19083354	-
4700	8	470950	19084004	-	470115	19084034	-
4700	8	470950-L	19084005	-	470115-L	19084035	-
4900	8	490950	19084006	-	490115	19084036	-
4900	8	490950-L	19084007	-	490115-L	19084037	-
5000	8	500950	19083295	-	500115	19083359	-
5000	8	500950-L	19083296	-	500115-L	19083360	-
5100	9	510950	19084008	-	510115	19084038	-
5100	9	510950-L	19084009	-	510115-L	19084039	-
5200	8	520950	19083299	-	520115	19083363	-
5200	8	520950-L	19083300	-	520115-L	19083364	-
5400	9	540950	19083301	-	540115	19083365	-
5400	9	540950-L	19083302	-	540115-L	19083366	-
5500	8	550950	19084010	-	550115	19084040	-
5500	8	550950-L	19084011	-	550115-L	19084041	-
5600	10	560950	19083305	-	560115	19083369	-
5600	10	560950-L	19083306	-	560115-L	19083370	-
5700	9	570950	19084012	-	570115	19084042	-
5700	9	570950-L	19084013	-	570115-L	19084043	-
5900	10	590950	19084014	-	590115	19084044	-
5900	10	590950-L	19084015	-	590115-L	19084045	-
6000	9	600950	19083311	-	600115	19083375	-
6000	9	600950-L	19083312	-	600115-L	19083376	-

- -L: With LED lighting

Central compensating

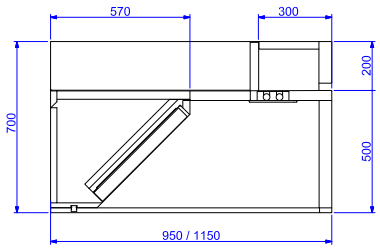


		1800 mm WIDTH			2200 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBCOC	CODE	€	MODEL EHBCOC	CODE	€
1200	4	120180	19083633	-	120220	19083697	-
1200	4	120180-L	19083634	-	120220-L	19083698	-
1500	4	150180	19083635	-	150220	19083699	-
1500	4	150180-L	19083636	-	150220-L	19083700	-
1700	6	170180	19083637	-	170220	19083701	-
1700	6	170180-L	19083638	-	170220-L	19083702	-
2000	6	200180	19083639	-	200220	19083703	-
2000	6	200180-L	19083640	-	200220-L	19083704	-
2200	8	220180	19083641	-	220220	19083705	-
2200	8	220180-L	19083642	-	220220-L	19083706	-
2400	8	240180	19083643	-	240220	19083707	-
2400	8	240180-L	19083644	-	240220-L	19083708	-
2500	8	250180	19083645	-	250220	19083709	-
2500	8	250180-L	19083646	-	250220-L	19083710	-
2700	8	270180	19083647	-	270220	19083711	-
2700	8	270180-L	19083648	-	270220-L	19083712	-
2900	10	290180	19083649	-	290220	19083713	-
2900	10	290180-L	19083650	-	290220-L	19083714	-
3000	8	300180	19083651	-	300220	19083715	-
3000	8	300180-L	19083652	-	300220-L	19083716	-
3200	10	320180	19083653	-	320220	19083717	-
3200	10	320180-L	19083654	-	320220-L	19083718	-
3400	12	340180	19083655	-	340220	19083719	-
3400	12	340180-L	19083656	-	340220-L	19083720	-
3500	10	350180	19083657	-	350220	19083721	-
3500	10	350180-L	19083658	-	350220-L	19083722	-
3600	12	360180	19083659	-	360220	19083723	-
3600	12	360180-L	19083660	-	360220-L	19083724	-
3700	12	370180	19083661	-	370220	19083725	-
3700	12	370180-L	19083662	-	370220-L	19083726	-
3900	14	390180	19083663	-	390220	19083727	-
3900	14	390180-L	19083664	-	390220-L	19083728	-

		1800 mm WIDTH			2200 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBCOC	CODE	€	MODEL EHBCOC	CODE	€
4000	12	400180	19083665	-	400220	19083729	-
4000	12	400180-L	19083666	-	400220-L	19083730	-
4200	14	420180	19083667	-	420220	19083731	-
4200	14	420180-L	19083668	-	420220-L	19083732	-
4400	16	440180	19083669	-	440220	19083733	-
4400	16	440180-L	19083670	-	440220-L	19083734	-
4500	14	450180	19083671	-	450220	19083735	-
4500	14	450180-L	19083672	-	450220-L	19083736	-
4600	16	460180	19083673	-	460220	19083737	-
4600	16	460180-L	19083674	-	460220-L	19083738	-
4700	16	470180	19083675	-	470220	19083739	-
4700	16	470180-L	19083676	-	470220-L	19083740	-
4900	16	490180	19083677	-	490220	19083741	-
4900	16	490180-L	19083678	-	490220-L	19083742	-
5000	16	500180	19083679	-	500220	19083743	-
5000	16	500180-L	19083680	-	500220-L	19083744	-
5100	18	510180	19083681	-	510220	19083745	-
5100	18	510180-L	19083682	-	510220-L	19083746	-
5200	16	520180	19083683	-	520220	19083747	-
5200	16	520180-L	19083684	-	520220-L	19083748	-
5400	18	540180	19083685	-	540220	19083749	-
5400	18	540180-L	19083686	-	540220-L	19083750	-
5500	16	550180	19083687	-	550220	19083751	-
5500	16	550180-L	19083688	-	550220-L	19083752	-
5600	20	560180	19083689	-	560220	19083753	-
5600	20	560180-L	19083690	-	560220-L	19083754	-
5700	18	570180	19083691	-	570220	19083755	-
5700	18	570180-L	19083692	-	570220-L	19083756	-
5900	20	590180	19083693	-	590220	19083757	-
5900	20	590180-L	19083694	-	590220-L	19083758	-
6000	18	600180	19083695	-	600220	19083759	-
6000	18	600180-L	19083696	-	600220-L	19083760	-

- -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	-	120115	19083569	-
1200	2	120950-L	19083506	-	120115-L	19083570	-
1500	2	150950	19084070	-	150115	19084100	-
1500	2	150950-L	19084071	-	150115-L	19084101	-
1700	3	170950	19084072	-	170115	19084102	-
1700	3	170950-L	19084073	-	170115-L	19084103	-
2000	3	200950	19083511	-	200115	19083575	-
2000	3	200950-L	19083512	-	200115-L	19083576	-
2200	4	220950	19083513	-	220115	19083577	-
2200	4	220950-L	19083514	-	220115-L	19083578	-
2400	4	240950	19083515	-	240115	19083579	-
2400	4	240950-L	19083516	-	240115-L	19083580	-
2500	4	250950	19084074	-	250115	19084104	-
2500	4	250950-L	19084075	-	250115-L	19084105	-
2700	4	270950	19084076	-	270115	19084106	-
2700	4	270950-L	19084077	-	270115-L	19084107	-
2900	5	290950	19084078	-	290115	19084108	-
2900	5	290950-L	19084079	-	290115-L	19084109	-
3000	4	300950	19083523	-	300115	19083587	-
3000	4	300950-L	19083524	-	300115-L	19083588	-
3200	5	320950	19083525	-	320115	19083589	-
3200	5	320950-L	19083526	-	320115-L	19083590	-
3400	6	340950	19083527	-	340115	19083591	-
3400	6	340950-L	19083528	-	340115-L	19083592	-
3500	5	350950	19084080	-	350115	19084110	-
3500	5	350950-L	19084081	-	350115-L	19084111	-
3600	6	360950	19083531	-	360115	19083595	-
3600	6	360950-L	19083532	-	360115-L	19083596	-
3700	6	370950	19084082	-	370115	19084112	-
3700	6	370950-L	19084083	-	370115-L	19084113	-
3900	7	390950	19084084	-	390115	19084114	-
3900	7	390950-L	19084085	-	390115-L	19084115	-

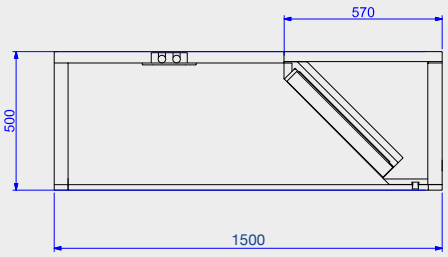
		950 mm WIDTH			1150 mm WIDTH		
LENGTH (mm)	NO. FILTERS	MODEL EHBCOW	CODE	€	MODEL EHBCOW	CODE	€
4000	6	400950	19083537	-	400115	19083601	-
4000	6	400950-L	19083538	-	400115-L	19083602	-
4200	7	420950	19083539	-	420115	19083603	-
4200	7	420950-L	19083540	-	420115-L	19083604	-
4400	8	440950	19083541	-	440115	19083605	-
4400	8	440950-L	19083542	-	440115-L	19083606	-
4500	7	450950	19084086	-	450115	19084116	-
4500	7	450950-L	19084087	-	450115-L	19084117	-
4600	8	460950	19083545	-	460115	19083609	-
4600	8	460950-L	19083546	-	460115-L	19083610	-
4700	8	470950	19084088	-	470115	19084118	-
4700	8	470950-L	19084089	-	470115-L	19084119	-
4900	8	490950	19084090	-	490115	19084120	-
4900	8	490950-L	19084091	-	490115-L	19084121	-
5000	8	500950	19083551	-	500115	19083615	-
5000	8	500950-L	19083552	-	500115-L	19083616	-
5100	9	510950	19084092	-	510115	19084122	-
5100	9	510950-L	19084093	-	510115-L	19084123	-
5200	8	520950	19083555	-	520115	19083619	-
5200	8	520950-L	19083556	-	520115-L	19083620	-
5400	9	540950	19083557	-	540115	19083621	-
5400	9	540950-L	19083558	-	540115-L	19083622	-
5500	8	550950	19084094	-	550115	19084124	-
5500	8	550950-L	19084095	-	550115-L	19084125	-
5600	10	560950	19083561	-	560115	19083625	-
5600	10	560950-L	19083562	-	560115-L	19083626	-
5700	9	570950	19084096	-	570115	19084126	-
5700	9	570950-L	19084097	-	570115-L	19084127	-
5900	10	590950	19084098	-	590115	19084128	-
5900	10	590950-L	19084099	-	590115-L	19084129	-
6000	9	600950	19083567	-	600115	19083631	-
6000	9	600950-L	19083568	-	600115-L	19083632	-

• -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



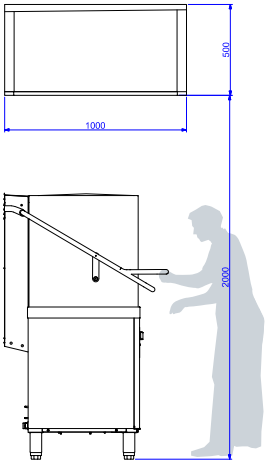
1500 mm width

MODEL	CODE	LENGTH (mm)	NO. FILTERS	€
EHBINVPW120150	19095446	1200	2	-
EHBINVPW120150-L	19095447	1200	2	-
EHBINVPW150150	19095448	1500	2	-
EHBINVPW150150-L	19095449	1500	2	-
EHBINVPW170150	19095450	1700	3	-
EHBINVPW170150-L	19095451	1700	3	-
EHBINVPW200150	19095452	2000	3	-
EHBINVPW200150-L	19095453	2000	3	-
EHBINVPW220150	19095454	2200	4	-
EHBINVPW220150-L	19095455	2200	4	-
EHBINVPW240150	19095456	2400	4	-
EHBINVPW240150-L	19095457	2400	4	-
EHBINVPW250150	19095458	2500	4	-
EHBINVPW250150-L	19095459	2500	4	-
EHBINVPW270150	19095460	2700	4	-
EHBINVPW270150-L	19095461	2700	4	-
EHBINVPW290150	19095462	2900	5	-
EHBINVPW290150-L	19095463	2900	5	-
EHBINVPW300150	19095464	3000	4	-
EHBINVPW300150-L	19095465	3000	4	-
EHBINVPW320150	19095466	3200	5	-
EHBINVPW320150-L	19095467	3200	5	-
EHBINVPW340150	19095468	3400	6	-
EHBINVPW340150-L	19095469	3400	6	-
EHBINVPW350150	19095470	3500	5	-
EHBINVPW350150-L	19095471	3500	5	-
EHBINVPW360150	19095472	3600	6	-
EHBINVPW360150-L	19095473	3600	6	-
EHBINVPW370150	19095474	3700	6	-
EHBINVPW370150-L	19095475	3700	6	-
EHBINVPW390150	19095476	3900	7	-
EHBINVPW390150-L	19095477	3900	7	-

MODEL	CODE	LENGTH (mm)	NO. FILTERS	€
EHBINVPW400150	19095478	4000	6	-
EHBINVPW400150-L	19095479	4000	6	-
EHBINVPW420150	19095480	4200	7	-
EHBINVPW420150-L	19095481	4200	7	-
EHBINVPW440150	19095482	4400	8	-
EHBINVPW440150-L	19095483	4400	8	-
EHBINVPW450150	19095484	4500	7	-
EHBINVPW450150-L	19095485	4500	7	-
EHBINVPW460150	19095486	4600	8	-
EHBINVPW460150-L	19095487	4600	8	-
EHBINVPW470150	19095488	4700	8	-
EHBINVPW470150-L	19095489	4700	8	-
EHBINVPW490150	19095490	4900	8	-
EHBINVPW490150-L	19095491	4900	8	-
EHBINVPW500150	19095492	5000	8	-
EHBINVPW500150-L	19095493	5000	8	-
EHBINVPW510150	19095494	5100	9	-
EHBINVPW510150-L	19095495	5100	9	-
EHBINVPW520150	19095496	5200	8	-
EHBINVPW520150-L	19095497	5200	8	-
EHBINVPW540150	19095498	5400	9	-
EHBINVPW540150-L	19095499	5400	9	-
EHBINVPW550150	19095500	5500	8	-
EHBINVPW550150-L	19095501	5500	8	-
EHBINVPW560150	19095502	5600	10	-
EHBINVPW560150-L	19095503	5600	10	-
EHBINVPW570150	19095504	5700	9	-
EHBINVPW570150-L	19095505	5700	9	-
EHBINVPW590150	19095506	5900	10	-
EHBINVPW590150-L	19095507	5900	10	-
EHBINVPW600150	19095508	6000	9	-
EHBINVPW600150-L	19095509	6000	9	-

- -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.

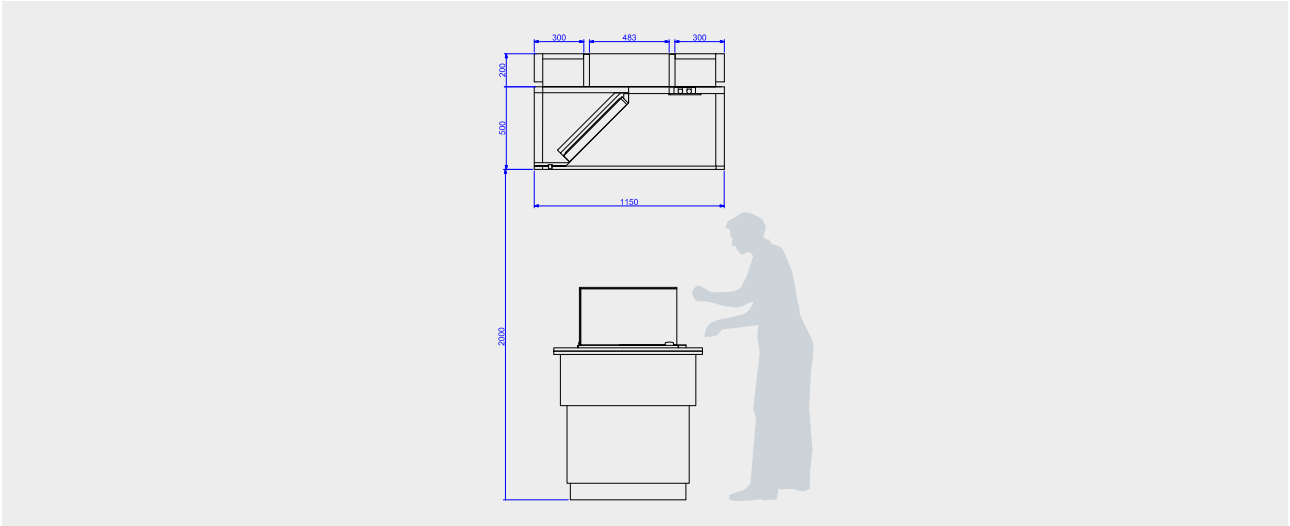
1000 mm width

MODEL	CODE	LENGTH (mm)	€
EHBVW100100	19083825	1000	-
EHBVW120100	19083826	1200	-
EHBVW150100	19083827	1500	-
EHBVW170100	19083828	1700	-
EHBVW200100	19083829	2000	-
EHBVW220100	19083830	2200	-
EHBVW240100	19083831	2400	-
EHBVW250100	19083832	2500	-
EHBVW270100	19083833	2700	-
EHBVW290100	19083834	2900	-
EHBVW300100	19083835	3000	-
EHBVW320100	19083836	3200	-
EHBVW340100	19083837	3400	-
EHBVW360100	19083838	3600	-
EHBVW370100	19083839	3700	-
EHBVW390100	19083840	3900	-

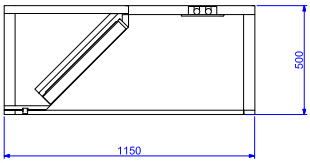
MODEL	CODE	LENGTH (mm)	€
EHBVW400100	19083841	4000	-
EHBVW420100	19083842	4200	-
EHBVW440100	19083843	4400	-
EHBVW450100	19083844	4500	-
EHBVW460100	19083845	4600	-
EHBVW470100	19083846	4700	-
EHBVW490100	19083847	4900	-
EHBVW500100	19083848	5000	-
EHBVW510100	19083849	5100	-
EHBVW520100	19083850	5200	-
EHBVW540100	19083851	5400	-
EHBVW550100	19083852	5500	-
EHBVW560100	19083853	5600	-
EHBVW570100	19083854	5700	-
EHBVW590100	19083855	5900	-
EHBVW600100	19083856	6000	-

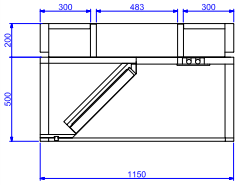
Buffet hoods

- 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	-	120115	19083921	-
1200	2	120115-L	19083858	-	120115-L	19083922	-
1500	2	150115	19084130	-	150115	19084160	-
1500	2	150115-L	19084131	-	150115-L	19084161	-
1700	3	170115	19084132	-	170115	19084162	-
1700	3	170115-L	19084133	-	170115-L	19084163	-
2000	3	200115	19083863	-	200115	19083927	-
2000	3	200115-L	19083864	-	200115-L	19083928	-
2200	4	220115	19083865	-	220115	19083929	-
2200	4	220115-L	19083866	-	220115-L	19083930	-
2400	4	240115	19083867	-	240115	19083931	-
2400	4	240115-L	19083868	-	240115-L	19083932	-
2500	4	250115	19084134	-	250115	19084164	-
2500	4	250115-L	19084135	-	250115-L	19084165	-
2700	4	270115	19084136	-	270115	19084166	-
2700	4	270115-L	19084137	-	270115-L	19084167	-
2900	5	290115	19084138	-	290115	19084168	-
2900	5	290115-L	19084139	-	290115-L	19084169	-
3000	4	300115	19083875	-	300115	19083939	-
3000	4	300115-L	19083876	-	300115-L	19083940	-
3200	5	320115	19083877	-	320115	19083941	-
3200	5	320115-L	19083878	-	320115-L	19083942	-
3400	6	340115	19083879	-	340115	19083943	-
3400	6	340115-L	19083880	-	340115-L	19083944	-
3500	5	350115	19084140	-	350115	19084170	-
3500	5	350115-L	19084141	-	350115-L	19084171	-
3600	6	360115	19083883	-	360115	19083947	-
3600	6	360115-L	19083884	-	360115-L	19083948	-
3700	6	370115	19084142	-	370115	19084172	-
3700	6	370115-L	19084143	-	370115-L	19084173	-
3900	7	390115	19084144	-	390115	19084174	-
3900	7	390115-L	19084145	-	390115-L	19084175	-

		WITH PLENUM			COMPENSATING		
LENGTH (mm)	NO. FILTERS	MODEL EHBPB	CODE	€	MODEL EHBCOB	CODE	€
4000	6	400115	19083889	-	400115	19083953	-
4000	6	400115-L	19083890	-	400115-L	19083954	-
4200	7	420115	19083891	-	420115	19083955	-
4200	7	420115-L	19083892	-	420115-L	19083956	-
4400	8	440115	19083893	-	440115	19083957	-
4400	8	440115-L	19083894	-	440115-L	19083958	-
4500	7	450115	19084146	-	450115	19084176	-
4500	7	450115-L	19084147	-	450115-L	19084177	-
4600	8	460115	19083897	-	460115	19083961	-
4600	8	460115-L	19083898	-	460115-L	19083962	-
4700	8	470115	19084148	-	470115	19084178	-
4700	8	470115-L	19084149	-	470115-L	19084179	-
4900	8	490115	19084150	-	490115	19084180	-
4900	8	490115-L	19084151	-	490115-L	19084181	-
5000	8	500115	19083903	-	500115	19083967	-
5000	8	500115-L	19083904	-	500115-L	19083968	-
5100	9	510115	19084152	-	510115	19084182	-
5100	9	510115-L	19084153	-	510115-L	19084183	-
5200	8	520115	19083907	-	520115	19083971	-
5200	8	520115-L	19083908	-	520115-L	19083972	-
5400	9	540115	19083909	-	540115	19083973	-
5400	9	540115-L	19083910	-	540115-L	19083974	-
5500	8	550115	19084154	-	550115	19084184	-
5500	8	550115-L	19084155	-	550115-L	19084185	-
5600	10	560115	19083913	-	560115	19083977	-
5600	10	560115-L	19083914	-	560115-L	19083978	-
5700	9	570115	19084156	-	570115	19084186	-
5700	9	570115-L	19084157	-	570115-L	19084187	-
5900	10	590115	19084158	-	590115	19084188	-
5900	10	590115-L	19084159	-	590115-L	19084189	-
6000	9	600115	19083919	-	600115	19083983	-
6000	9	600115-L	19083920	-	600115-L	19083984	-

- -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 15 MONTHS from invoice 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.

Onnera Group S.Coop. 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. Onnera Group S.Coop. 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

ONNERA GROUP

HUMANITY AT WORK | MONDRAGON

SILVER 2020 ecovadis Sustainability Rating

ISO 9001

AENOR Gestión Ambiental GA-2006/0166

AENOR ER Empresa Registrada ER 022/1/91

CE

ACTIVELY SUPPORTING

FCSI FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL

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