





Commercial Refrigeration



# Refrigerated cabinets

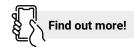
Gastronom	277
— Advance	277
Monoblock Concept	279
— Concept	281
Snack	289
— Concept	289
Pastry	294
— Concept	294
Fish	295
— Concept	295

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.



European refrigeration for demanding professionals.







Access the website

Sales brochure

## The right cabinet for every need

A wide range of products to meet every market need. The Advance range represents Fagor's commitment to innovation and alignment with the most demanding levels of energy efficiency, obtaining Class A in the most popular models.

The Concept range is characterised by being the most economical line, but with a wide range unique in the market (GN, Snack, Pastry, Fish).

		2/1 GASTRONORM		SNACK	PASTRY	FISH
	ADVANCE	CONCEPT MONOBLOCK	CONCEPT	CONCEPT	CONCEPT	CONCEPT
DIMENSIONS (1 door)	693 x 856 x 2.106	653 x 796 x 1.996	653 x 842 x 2.040	693 x 726 x 2.067	760 X 742 X 2.006	760 X 742 X 2.006
Interior	EMBEDDED TRAY SLIDES	' EMBEDDED TRAY SLIDES	EMBEDDED TRAY SLIDES	RACK HOLDERS AND GUIDES	RACK HOLDERS AND GUIDES	RACK HOLDERS AND GUIDES
CapaciTY (Nº levels 1 door cabinet)	24 x GN 2/1	23 x GN 2/1	24 x GN 2/1	18 x Snack	17 x 600 x 400	7 drawers
ENERGY EFFICIENCY CLASS (1 door refrigerated cabinet)	Α	В	С	C		-
Insulation	80 mm	60 mm	60 mm	50 mm	50 mm	50 mm
COOLANT +/-	R600a / R290	R600a / R290	R600a / R290	R600a / R290	R600a	R600a
CLIMATE CLASS (1 door)	5	4	4	4	4	4
COOLING SYSTEM	BUILT-IN	MONOBLOCK	BUILT-IN	BUILT-IN	BUILT-IN	BUILT-IN
LIGHTING	LED	LED	LED	LED	LED	LED
HACCP	YES	NO	NO	NO	NO	NO
ECO MODE	YES	YES	YES	YES	YES	YES
LOCK (large door)	YES	OPTIONAL Standard with glass doors	OPTIONAL Standard with glass doors	OPTIONAL Standard with glass doors	OPTIONAL	OPTIONAL
PROTECTION GRADE	IPX5	IPX5	IPX5	IPX4	IPX5	IPX5
OPTIONAL DOOR OPENING PEDAL	YES	YES	YES	NO	YES	YES

### **ADVANCE | Gastronorm**

ADVANCE is our line of technologically innovative cabinets that seeks to fulfil the expectations of the most demanding users.



#### General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- 80 mm, 40 kg/m³ injected polyurethane insulation.
- Embedded inner tray slides. Storage trays at 24 different levels 55 mm from each other.
- Forced draught cooling system.
- Copper piping and aluminium flaps evaporator.
- HACCP system that keeps running logs.
- Digital display for electronic and digital control of temperature and defrosting.
- Acoustic and visual alarm connected to three sensors at strategic spots.
   They provide a total control and block the compressor in case of dirt or failure.
- Opened door delay alarm.
- Self-closing and stay open doors. When

- opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Removable plastic covered steel grid shelves (GN 2/1) for easy cleaning.
   Equipment: 3 shelves per large door.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climatic class V.
- Negative cabinets:
- · Thermostatic expansion valve that ensures optimal management of the cold circuit.

- · Hot gas defrost.
- Inner LED lights with power switch (now also in freezing units).
- Locks included as a standard in all doors.

#### Options:

- Castor kit (factory assembly).
- Reversible door.
- Door opening pedal (factory assembly).
- Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
- Stainless steel back panel.

### Single door upright cabinets

### Double door upright cabinets

### Refrigerated display cabinets







AUP-22G



AUP-11G GD / AUP-22G GD VISIBILITY: Vertical LED light for greater visibility.

	MODEL	COOLANT	HZ.	CODE	CLIMATIC CLASS	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrige	rated cabinets											
2	AUP-11G LC	R600a	50	19089406	5	1	А	610	337	158	- 693x856x2.106 —	-
14.1	AUP-TTG LC	R290	60	19089395	3		-	010	-	310	- 093X630X2.100	-
The state of the s	AUP-22G LC	R600a	50	19089396	5	_ 2	С	1.332	833	192	-1.358x856x2.106-	-
-1].	AUP-22G LC	Rouua	60	19089397	4		-	1.332	-	209	-1.536X630X2.100	-
Freeze	r cabinets											
2	ALINI 11C LC	Dano	50	19089398	5	1	D	610	2.754	471	- 693x856x2.106 —	-
14.1	AUN-11G LC R290		60	19089399	3		-	010	-	496	- 093X630X2.100	-
'n	AUN-22G LC	R290	50	19089420	4	2	D	1.332	4.599	749	-1.358x856x2.106	-
-1].	AUN-22G LC	NZ90	60	19089421	4		-	1.552	-	831	1.556865082.100	-
	AUN-22G CC5	R290	50	19089422	5	2	D	1.332	4.258	825	1.358x856x2.106	-
Refrigerated display cabinets												
	AUP-11G GD	R600a	50	19089423	4	1	А	610	505	158	693x856x2.106	-
Ħ.	AUP-22G GD	R600a	50	19089424	4	2	С	1.332	1.249	192	1.358x856x2.106	-

### **CONCEPT** | Monoblock

Our CONCEPT Monoblock cabinets present a wide range of products in its Gastronorm version that are characterised by the optimisation of their storage capacity.



#### General characteristics

- Structure built with AISI-304.
- 60 mm, 40 kg/m³ injected polyurethane insulation.
- Embedded inner tray slides. Storage trays at 23 different levels 55 mm from each other.
- Forced draught system with cooling unit outside the room and monoblock system to optimise storage capacity.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135°

- they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Removable plastic covered steel grid shelves (GN 2/1) for easy cleaning. Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Climatic class IV.
- Inner LED lights with power switch (now also in freezing units).

#### Options:

- Lock (large door models)
   Standard with glass doors.
- Castor kit (factory assembly).
- Reversible door.
- Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
- Door opening pedal (factory assembly).
- Stainless steel back panel.

#### Full door cabinets

#### Half door cabinets

### Refrigerated display cabinets

#### Dual temperature cabinets









MUP-22G

MUP-23G

MUP-11G GD

VISIBILITY: Vertical LED light for greater visibility.

MUD-2-2 DUAL TEMPERATURE: Models with two storage temperatures and independent refrigeration systems.

	MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigera	ted Cabinets										
	MUP-11G	R600a	50	19089425	1	В	572	423	143	653x796x1.996	-
.;.	MUP-12G	R600a	50	19089426	1	В	572	423	143	653x796x1.996	-
.1,.	MUP-22G	R600a	50	19089427	2	С	1.144	756	184	1.318x796x1.996	-
.1,.	MUP-23G	R600a	50	19089428	2	С	1.144	756	184	1.318x796x1.996	-
.1,.	MUP-24G	R600a	50	19089429	2	С	1.144	756	184	1.318x796x1.996	-
Freezer c	abinets										
	MUN-11G	R290	50	19089430	1	D	- 572	2.040	678	– 653x796x1.996 <i>–</i>	-
	MUN-11G	R290	60	19089431	1	-	- 5/2	-	719	— 653X/96X1.996 —	-
	MUN 100	Dooo	50	19089432	1	D	570	2.040	684	(50.706.1.006	-
	MUN-12G	R290	60	19089433	1	-	- 572	-	725	— 653x796x1.996 —	-
			50	19089434	2	E		4.855	942		-
.1,.	MUN-22G	R290	60	19089435	2	-	- 1.144	-	998	— 1.318x796x1.996 —	-
			50	19089436	2	E		4.855	948		-
.1,.	MUN-23G	R290	60	19089437	2	-	- 1.144	-	1.004	− 1.318x796x1.996 <del>−</del>	-
			50	19089438	2	Е		4.855	954		-
.l <sub>j</sub> .	MUN-24G	R290	60	19089439	2	-	- 1.144	-	1.010	− 1.318x796x1.996 <b>−</b>	-
Refrigera	ted cabinets										
Ķ.	MUP-11G GD	R600a	50	19089440	1	-	572	-	146	653x796x1.996	-
Ħ.	MUP-22G GD	R600a	50	19089441	2	-	1.144	-	190	1.318x796x1.996	-
Dual temp	perature units										
	MUD 000	R600a	50	19089442	2		1111		821	1.010.706.1.006	-
	MUD-22G -	R290	60	19089443	2	-	1.144	-	972	——— 1.318x796x1.996 — 2	-

### **CONCEPT** | Gastronorm

Our CONCEPT cabinets in their Gastronorm version offer a wide and diverse range of quality products to suit every business' needs and requirements.



### General characteristics

- Structure built with AISI-304.
- 60 mm, 40 kg/m³ injected polyurethane insulation.
- Embedded inner tray slides. Storage trays at 23 different levels 55 mm from each other.
- Forced draught cooling system with hermetically sealed compressor.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.

- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Removable plastic covered steel grid shelves (GN 2/1) for easy cleaning. Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Negative cabinets: hot gas defrost.
- Tested in climate class IV.
- Inner LED lights with power switch (in refrigerated cabinets and now also in freezing units).

#### Options:

- Lock (large door models)
   Standard with glass doors.
- Castor kit (factory assembly).
- Reversible door.
- Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
- Door opening pedal (factory assembly).
- Stainless steel back panel.

### Refrigerated cabinets



		MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS	THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€		
	Refrige	rated cabinet	ts													
O-7	5	CUP-11G	R600a	50	19089444	1	С	543	60		548	183	- 650 040 0 040 -	-		
•••	14.1	COF-11G	R290	60	19089445		-	343	60	+	-	275	- 653x842x2.040	-		
	4	CLID 12C	R600a	50	19089446	1	С	543	60		548	183	- (50 040 0040 -	-		
	CUP-120		R290	60	19089447	'	-	- 543	60	+	-	275	- 653x842x2.040	-		
<u></u>	· į ·		DC00-	50	19089448	2	С	- 1.186	60		913	206	— 1.318x842x2.040 —	-		
•		COF-22G	R600a	60	19089449	2	-	1.100	00	+	-	223	1.318X84ZXZ.U4U	-		
	13	CLID 33C	D(00	50	19089450	2	С	1.186	60		913	206	- 1 010 040 0 040	-		
	CUP-23		R600a	60	19089451		-	1.100	60	+	-	223	- 1.318x842x2.040	-		
	in CUR 2		DC00-	50	19089452	2	С	1.186	60		913	206	- 1 010 040 0 040 -	-		
		CUP-24G	CUP-24G	CUP-24G	R600a	60	19089453		-	1.100	00	+	-	223	- 1.318x842x2.040 -	-

### Freezer cabinets



		MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
	Freezer	cabinets												
	9	CUN-11G	5000	50	19089454	1	D	543			2.714	471	(F0.040.0040	-
~	14.1	CUN-11G	R290	60	19089455	. 1 -	-	543	60	+	-	496	- 653x842x2.040-	-
-	2	OUN 100		50	19089456	1	D	F40			2.714	477		-
		CUN-12G	R290	60	19089457	. 1 -	-	543	60	+	-	502	- 653x842x2.040	-
<u></u>	is OUNLOOD		5000	50	19089458		Е	1.186	60		4.793	749		-
•	.l <sub>.</sub> ,	CUN-22G	R290	60	19089459	· 2 -	-	1.180	60	+	-	831	- 1.318x842x2.040	-
-	ie	01111 000		50	19089460	. 2	Е	1 100			4.793	755		-
	.l <sub>.</sub> .	CUN-23G	R290	60	19089461	. 2 -	-	1.186	60	+	-	837	- 1.318x842x2.040	-
	Pr	CLINI 24C	5000	50	19089462	. 2	E	1 106			4.793	760		-
	CUN-24G	R290	60	19089463	. 2 -	-	1.186	60	+	-	842	- 1.318x842x2.040	-	

### Refrigerated display cabinets



CUP-22G GD

VISIBILITY: Vertical LED light which optimises the visibility of the products on display

		MODEL	GAS	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED TRAY SLIDES	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
	Refrige	rated display ca	abinets											
	À	OUD 110 OD	R600a	50	19089464	1	В	543	60		822	186	650.040.0040	-
•	• 🖟	CUP-11G GD —	R290	60	19089465			543	60	+		278	-653x842x2.040	-
•	7 015	CUD 100 CD	R600a	50	19089466	1	В	F 40			822	185	653x842x2.040	-
	CUP-120	COP-12G GD —	R290	60	19089467	ı		- 543	60	+	277	277	-053X84ZXZ.U4U	-
	ika	CUP-22G GD F	D600a	50	19089468	2	В	1 100	60		1.370	212	1.318x842	-
	麗.			0a ——— 60	19089469	2 19	1.183	60	+		229	x 2.040	-	

### Cabinets for refrigeration and freezing

### Dual temperature cabinets



CUD-22G/M

Two independent modules with their respective refrigeration units and electronic controls.

- Forced draught refrigeration Operational temperature: 0 °C, +8 °C /

- Freezer module: Forced draught evaporator Operational temperature: -18 °C, -22 °C.

### Refrigeration cabinets with freezing compartment



CUD-12G/N

CUD-23G/N

Freezer compartment (  $\stackrel{\bigstar}{\otimes}$  ): Equipment: (3 drawers in sanitary PVC Independent hermetic compressor with ventilated condenser. Evaporator with copper pipe and aluminium cooling fins. Environmentally-friendly refrigerant R290. Forced draught refrigeration / Automatic evaporation of frost water) / Operational temperature: -18 °C, -22 °C.

	MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€				
Mixed r	efrigeration and r	eezer cabinet												
79	CUD-22G/M —	R600a	50	19089470	2	1.220	60 -	654	- 1.318x842x2.040	-				
	CUD-ZZG/IVI —	R290	60	19089471	2	1.220	60 -	771	— 1.318X84ZXZ.U4U ——	-				
Refriger	Refrigeration cabinets with freezing compartment													
11k	CUD-12G/N	I P200		19089472	1	F06	60	1.091	602702672 000	-				
***	COD-12G/N	R290	60	19089473	1	<del></del>	60 -	1.178	— 693x826x2.008 —	-				
	CUD-23G/N	R600a	50	19089474	2	1.301	60 -	1.008	– 1.388x826x2.008 –––	-				
**	COD-23G/N	Roud	60	19089475	2	1.501	00 -	1.067	- 1.300X0Z0XZ.000	-				
	CUD-24G/N	R600a	50 19089476 2		1 201	60	1.008	1 200,0006,0000	-					
森山	CUD-24G/N	Rouua	60	19089477	9089477 2 1.301 60		1.067		— 1.388x826x2.008 ——	-				

### Refrigeration cabinets with fish compartment



CUD 12G/F

Fish compartment ( ):
Equipment: 3 drawers in sanitary PVC. Independent hermetic compressor with ventilated condenser. Copper tube evaporator and aluminum fins. R290 ecological refrigerant. Forced draft cooling. Automatic evaporation of the defrost water.

Operational temperature: -4 °C, +4 °C.

MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated cabinet	s with fish com	partmen	t						
CUD-12G/F	R290	50	19089478	1+	596	60	954	693x826x2.008	-
CUD-23G/F	R600a	50	19089479	2+	1.301	60	852	1.388x826x2.008	-
CUD-24G/F	R600a	50	19089480	2+ 🖈	1.301	60	852	1.388x826x2.008	-

### Dual temperature cabinets





CUD - 22G/2

CUD - 12G/2

 $\label{two-temperatures} TWO\ TEMPERATURES\\ 2\ separate\ compartments\ with\ independent\ refrigeration\ units,\ systems\ and\ thermostats.$ 

	MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€		
Dual	Dual temperature cabinets														
1 2	CUD-12G/2 R290 50 19089481 1 D 596 50 + 679 616 693x826x2.008 -														
1 2	CUD-22G/2	R600a	50	19089482	2	D	1.301	50	+	905	367	1.388x826x2.008	-		
1 2 2	CUD-23G/2	R600a	50	19089483	2	D	1.301	50	+	905	367	1.388x826x2.008	-		
1 2 1 2	CUD-24G/2	R600a	50	19089484	2	D	1.301	50	+	905	367	1.388x826x2.008	-		

### **CONCEPT** | 1/1 Gastronorm

Our CONCEPT cabinets in their 1/1 Gastronorm version offer a new solution for storage in small spaces.



### General characteristics

- Structure built with AISI-304.
- 60 mm, 40 kg/m³ injected polyurethane insulation.
- Storage trays at 18 different levels 70 mm from each other.
- Forced draught cooling system with hermetically sealed compressor.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Removable plastic covered steel grid shelves (GN 1/1) for easy cleaning.
   Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climate class IV.
- Inner LED lights with power switch (in refrigerated cabinets and now also in freezing units).

#### Options:

- Lock.

Standard with glass doors.

- Reversible door.
- Heated door frame to avoid condensation in high humidity environments.
- Stainless steel back panel.

	MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€		
Refrig	erated cabine	t												
9	CUP-11G1/1	R600a	50	19089485	-1	D	205	60	726	205	400.700.000	-		
14.5	COF-11G1/1	R290	60	19089486	1	-	305	60	-	297	488x703x2.008	-		
Displa	Display refrigerated cabinet													
81	CUP-11G1/1 GE	R600a	50	19089487	-1	С	205	60		000	400.700.000	-		
<u></u>	COP-11G1/1GL	R290	60	19089488	1	-	305	60	-	208	488x703x2.008	-		
Freezer cabinet														
9	CUN-11G1/1	DOOO	50	19089489	E		205	60	2.197	719		-		
14.1	COIN-11G1/1	R290 —	60	19089490	1	-	305	60	-	760	488x703x2.008			

### **CONCEPT | Snack**

Adaptable to every single space and need, we provide Snack size CONCEPT cabinets, with similar features and identical quality standards.



#### General characteristics

- Interior and exterior built with foodgrade stainless steel.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Removable and height adjustable plastic covered steel shelves (17 Snack size levels) for easy cleaning. Equipment: 3 shelves per large door.
- Forced draught cooling system.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.

- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climate class IV.
- Inner LED lights with power switch (in refrigerated display cabinets and now also in freezing units).

#### Options:

- Lock (large door models).
   Standard with glass doors.
- Castor kit (factory assembly).
- Reversible door (1 large door models).
- Meat bar.
- Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
- Stainless steel back panel.

### Refrigerated cabinets

### Refrigerated cabinets

### Refrigerated display cabinets







CUP-11S

CUP-22S

CUP-11S GD

VISIBILITY: Vertical LED light which optimises the visibility of the products on display

		MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
	Refrige	erated cabinets	;									
9	-	CUP-11S	D.C.O.O.	50	19089491	1	С	F0.6	548	183	600 706 0 067	-
•		CUP-115	R600a	60	19089492	ı	-	506	-	275	693x726x2.067 —	-
<u></u>		CUD 100	Denn	50	19089493	1	С	F0.6	548	183	600 706 0 067	-
•		CUP-12S	R600a	60	19089494	ı	-	506	-	275	693x726x2.067 —	-
<u>_</u>	N.	CUP-22S	Denn	50	19089495	2	С	4.400	975	206	1 000 704 0 047	-
•		CUP-225	R600a	60	19089496	Z	-	1.109	-	223	1.388x726x2.067 —	-
<b>O</b>		CUP-23S		50	19089497	0	С		975	206		-
•	$\mathcal{A}_{\mathcal{A}}$	CUP-23S	R600a	60	19089498	2	-	1.109	-	223	1.388x726x2.067 —	-
<u>_</u>	7	0110 040	Denn	50	19089499	0	С	1.100	975	206	1 000 704 0 047	-
	1	CUP-24S	R600a	60	19089500	2	-	1.109	-	223	1.388x726x2.067 —	-
•	Refrige	erated display o	cabinets									
9	N	OUD 110 OD		50	19089501		В		920	186		-
•	Z.	CUP-11S GD	R600a	60	19089502	1	-	506	-	278	693x726x2.067 —	-
				50	19089503		С		1530	212		-
	CUP-22S GD		R600a	60	19089504	2	-	1.109	-	229	1.388x726x2.067 —	-

### Freezer cabinets



		MODEL	GAS	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€					
	Freezer ca	binets															
<b>%</b>	44	CUN-11S	Dooo	50	19089505	1	D	F06	2.179	700	600 706 0.067	-					
			R290	60	19089506	ı	-	506	-	741	693x726x2.067 —	-					
		CUN-12S	Dooo	50	19089507	1	D	F06	2.179	706	600 706 0.067	-					
		0011 120	R290	60	19089508	Į.	-	506	-	747	- 693x726x2.067 —	-					
ω.		CUN-22S	R290 <u>50</u>	50	19089509	2	Е	1 100	4.855	1.251	- 1 000 706 0 067	-					
				60	19089510	۷	-	1.109	-	1.307	- 1.388x726x2.067 —	-					
		CUN-23S	D000	50	19089511	2	Е	1 100	4.855	1.257	- 1 2007060 067	-					
		CUIN-233	R290	60	19089512	۷.	-	1.109	-	1.313	- 1.388x726x2.067 —	-					
		CUN-24S	D000	50	19089513	2	Е	. 1100	4.855	1.263	- 1 2007060 067						
	1	CUIN-243	R290	R290	R290	R290	R290	R290	0 60	19089514	2 -	-	1.109	-	1.319	- 1.388x726x2.067 —	-

### Cabinets for refrigeration and freezing

### Refrigeration and freezer mixed cabinet



CUD - 22S/MEAF-1402 MIX

### Refrigeration cabinets with freezing compartment



CUD - 12S/N

 $\label{eq:mixed} \begin{array}{l} \text{MIXED} \\ \text{Two independent modules with their respective refrigeration units and electronic controls.} \end{array}$ 

- Refrigeration module: Refrigerant R600a, CFC-free. Forced draught refrigeration
- Operational temperature: 0 °C, +8 °C (ambient 38 °C)

#### Freezer module:

- Refrigerant R290, CFC-free. Forced draught evaporator Operational temperature: -18 °C, -22 °C.

	MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€	
Refrigeration and freezer mixed cabinet										
ì'n	CUD-22S/M	R600a	50	19089515	- 2	1.012	883	1 000 704 0 047	-	
1		Rouua	60	19089516			1.016	1.388x726x2.067	-	
Refrig	eration cabinets	with freezing c	ompartmer	nt						
*	CUD-12S/N	D200	R290	50	19089517	_ 1	506	931	(00.70(.0.0(7	-
		K290	60	19089518	- 1+	506	1.018	693x726x2.067	-	
***	OLID 000 (N	R600a	50	19089519			928		-	
-	CUD-23S/N	Rouua	60	19089520	- 2+ <b>₩</b>	1.109	987	1.388x726x2.067	-	
**	CLID 24C/N	D600a	50	19089521	0.446	1.100	928	1 000 704 0 047	-	
	CUD-24S/N	R600a -	60	19089522	─ 2+ <b>※</b> 1.109 ─	987	1.388x726x2.067	-		

### Refrigeration cabinets with fish compartment



CUD-24S F

FISH COMPARTMENT ():
Equipment:3 drawers in sanitary PVC with perforated stainless steel bottom. Independent hermetic compressor with ventilated condenser. Ecological refrigerant R290 without CFC. Cold plate evaporator. Drain in evaporator tray. Drain pipe of the enclosure to connect to an external drain.

Operational temperature: -4 °C, + 4 °C, Volume: 300 litres.

	MODEL	COOLANT	HZ.	CODE	NO. OF DOOR	ENERGY EFFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrige	Refrigeration cabinets with fish compartment										
	CUD-12S F	R290	50	19089523	1+ 🖈	D	506	679	874	693x726x2.067	-
•	CUD-23S F	R600a	50	19089524	2+ 🖈	D	1.109	906	852	1.388x726x2.067	-
•	CUD-24S F	R600a	50	19089525	3+	D	1.109	906	852	1.388x726x2.067	-

### CONCEPT | Pastry

We manufacture special cabinets for pastry with a single door and 17 levels for 600 x 400 mm trays.



#### General characteristics

- Structure built with AISI-304.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Stainless steel inside with robust tray slides for standard 600 x 400 mm baking trays (up to 17 levels).
- The standard equipment includes 3 plastic covered steel baking trays.
- Copper piping and aluminium flaps evaporator with rust free protective coating.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- LED lighting system.
- Removable plastic covered steel grid shelves for easy cleaning. Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Forced draught cooling system to keep the working temperature between 0  $^{\circ}\text{C}$  and +8  $^{\circ}\text{C}.$
- Tested in climate class IV.

		MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€	
þ	· ] .	CUP-11B	R290	50	19089526	1	Е	574	927	251	760x729x2.006	-	

#### Pastry Accessories \*

DESCRIPTION	CODE	€
Epoxy pastry grid (600 x 400)	19097776	-
Stainless steel pastry grid (600 x 400)	19001001	-
Stainless steel pastry tray (600 x 400)	19010201	-
Pastry grid slide (485mm - 1 piece)	19097780	-

### **CONCEPT** | Fish

As a complement to our CONCEPT range we provide a compartment for fish. The compartment is fitted with special drawers and is programmed to work at the most suitable temperature to keep fish fresh for a longer time.



#### General characteristics

- Structure built with AISI-304.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- 7 large capacity drawers for fish made of sanitary PVC and fitted with a perforated steel double bottom.
- Copper piping and aluminium flaps evaporator with rust free protective coating
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Back pipe to collect the waste from each drawer into a general drain.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- LED lighting system.
- Height adjustable stainless steel legs.
- Forced draught cooling system to keep the working temperature between -4  $^{\circ}\text{C}$  and +4  $^{\circ}\text{C}$ .
- Ambient temperature: 43 °C (\*)
- Tested in climate class IV.

	MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
· .	CU-11F	R290	50	19089527	1	574	618	760x729x2.006	-



#### Fish Accessories \*

DESCRIPTION	CODE	€
Grey drawer with handles (600x400x120)	19097771	-

### Available options and price increment per model

AUF-176	MODEL	STAINLESS STEEL BACK PANEL	LOCK (LARGE DOOR)	WHEELS KIT (FACTORY ASSEMBLY)	HEATED DOR FRAME	REVERSED OPENING	OPENING PEDAL		UK TYPE PLUG
Albentes destantamen  Albentes   Stat   0   0   0   0   0   0   0   0    Albentes   0   Stat   0   0   0   0   0   0   0   0    Albentes   0   Stat   0   0   0   0   0   0   0   0    Albentes   0   Stat   0   0   0   0   0   0   0    Albentes   0   Stat   0   0   0   0   0   0   0   0    Albentes   0   Stat   0   0   0   0   0   0   0   0    Albentes   0   Stat   0   0   0   0   0   0   0   0   0    Albentes   0   Stat   0   0   0   0   0   0   0   0   0    Albentes   0   Stat   0   0   0   0   0   0   0   0   0									
AUP120	Advance Gastronorm								
ANN-11G		0	Std	0	0	0	0	0	0
AMP22G			Std		0			0	
AIP-116 GP						0		-	
AMP-216									
Consept Monoblock  MILPTIGS									
MUP-11G		0	Std	0	0	-	0	0	0
MMP-176									
MMP-22G									
MMP-226									
MIN-11G									
MIN-11G									_
MUN-12G									
MUN-22G									
MUN24G									
MUN-24G   0									
MUP-11G GD									
MUP22G GO									
MUD-22G									0
Concept Gastronorm   College Gastronorm   CUP-11G   0									
CUP-11G		· · · · · · · · · · · · · · · · · · ·							
CUP-12G	CUP-11G	0	0	0	0	0	0	0	0
CUP-22S									
CUP-29G         -         0         0         -         0 </td <td></td> <td>0</td> <td>0</td> <td>0</td> <td>0</td> <td></td> <td>0</td> <td>0</td> <td>0</td>		0	0	0	0		0	0	0
CUP-24G		-	0	0	0	-	-	0	0
CUN12G - 0 0 Std - 0 0 0 CUN2G 0 0 0 0 Std - 0 0 0 0 CUN2G 0 0 0 0 Std - 0 0 0 0 CUN2G 0 0 0 0 Std - 0 0 0 CUN2G 0 0 0 Std - 0 0 0 CUN2G 0 0 0 Std - 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		-	0	0	0	-	-	0	0
CUN12G		0	0	0	Std	0	0	-	0
CUN-226		-	0	0		-	-	-	0
CUN-246	CUN-22G	0	0	0		-	0	-	0
CUP-11G GD	CUN-23G	-	0	0		-	-	-	0
CUP-11G GD	CUN-24G	-	0	0		-	-	-	0
CUP-22G DM		0	Std	0	0	0	0	0	0
CUD-22G/M  OUD-23G/N  OUD-23G/N  OUD-23G/N  OUD-23G/N  OUD-24G/N  OUD-23G/F  OUD-24G/N  OUD-24G/N  OUD-24G/R  OUD-24G/R		0	-	0	0	-	-	0	0
CUD-12G/N  O		0	Std	0	0	-	0	0	0
CUD-23G/N  CUD-24G/N  CUD-24G/N  CUD-22G/F  CUD-23G/F  CUD-23G/C  CUD-24G/C  CUD-23G/C  CUD-24G/C  CUD-24G/C			130			-	0	-	
CUD-24G/N  O			-			-	-	-	
CUD-126/F			-			-			
CUD-23G/F			-			-	-	-	
CUD-24G/F			-			-	-	-	
CUD-12G/2			-			-		-	
CUD-226/2         0         0         0         0         .         0         0         .         0         0         .         .         0         0         .         .         0         0         .         .         .         0         0         .         .         .         .         0         0         .			-			-	-	-	
CUD-23G/2         0         -         0         0         -         0         0         -         0         0         -         0									
CUD-24G/2			0			-			
Concept GN-1/1						-	-	-	
CUP-11G1/1         0		0	-	0	0	-	-	-	0
CUP-11G1/1 GD         o         Std         o         o         c         o           CUN-11G1/1         o         o         o         std         o         c         o           CON-11G1/1         o         o         o         std         o         o         o           CUP-11S         o         o         o         o         o         o         o         o           CUP-12S F         o         -         o         o         o         -         o         o           CUP-23S F         o         -         o         o         o         -         o         o           CUP-24S F         o         -         o         o         o         -         o         o           CUP-24S F         o         -         o         o         std         o         o         o           CUP-12S F         o         o         o         std         o <td< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></td<>									
CUN-11G1/1         0         0         Std         0         -         0           CONCEPT SNACK         0 <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>_</td>									_
Concept Snack  CUP-12S									
CUP-11S         0 </td <td></td> <td>0</td> <td>0</td> <td></td> <td>Std</td> <td>0</td> <td>-</td> <td>0</td> <td></td>		0	0		Std	0	-	0	
CUP-12S F         0         -         0         0         -         0         0           CUP-22S         0         0         0         0         -         -         0         0           CUP-24S F         0         -         0         0         -         -         0         0           CUP-24S F         0         -         0         0         -         -         0         0           CUN-11S         0         0         0         Std         0         -         0         0           CUN-12S         0         0         0         Std         -         -         0         0           CUN-22S         0         0         0         Std         -         -         0         0           CUN-23S         0         -         0         Std         -         -         0         0           CUP-11S GD         0         Std         0         0         Std         -         -         0         0           CUP-12S GD         0         Std         0         0         -         -         -         0         0           CUP-12S/M			•		•			•	
CUP-22S         0         0         0         0         -         -         0         0           CUP-23S F         0         -         0         0         -         -         0         0           CUP-24S F         0         -         0         0         -         -         0         0           CUN-11S         0         0         0         Std         0         -         0         0           CUN-12S         0         0         0         Std         -         -         0         0           CUN-22S         0         0         0         Std         -         -         0         0           CUN-23S         0         -         0         Std         -         -         0         0           CUP-11S GD         0         Std         0									
CUP-23S F         0         -         0         0         -         -         0         0           CUP-24S F         0         -         0         0         -         -         0         0           CUN-11S         0         0         0         Std         0         -         0         0           CUN-12S         0         0         0         Std         -         -         0         0           CUN-22S         0         0         0         Std         -         -         0         0           CUN-22S         0         -         0         Std         -         -         0         0           CUN-23S         0         -         0         Std         -         -         0         0           CUP-11S GD         0         Std         0         0         0         -         0         0           CUP-22S GD         0         Std         0         0         0         -         -         0         0           CUP-22S/M         0         0         0         0         -         -         -         0           CUP-12S/N									
CUP-24S F         0         -         -         0         0           CUN-11S         0         0         Std         0         -         0           CUN-12S         0         0         Std         -         -         0         0           CUN-22S         0         0         0         Std         -         -         0         0           CUN-23S         0         -         0         Std         -         -         0         0           CUN-24S         0         -         0         Std         -         -         0         0           CUP-11S GD         0         Std         0         0         0         -         0         0           CUP-21S GD         0         Std         0         0         -         0									
CUN-11S         0         0         Std         0         -         0         0           CUN-12S         0         0         0         Std         -         -         0         0           CUN-22S         0         0         0         Std         -         -         0         0           CUN-23S         0         -         0         Std         -         -         0         0           CUN-24S         0         -         0         Std         -         -         0         0           CUP-11S GD         0         Std         0         0         0         -         0         0           CUP-22S GD         0         Std         0         0         -         -         0         0           CUP-22S/M         0         0         0         0         -         -         0         0           CUP-12S/N         0         0         0         0         -         -         -         0           CUP-24S/N         0         -         0         0         -         -         -         -         0           CUP-23S/2         0									
CUN-12S         0         Stid         -         -         0         0           CUN-22S         0         0         0         Stid         -         -         0         0           CUN-23S         0         -         0         Stid         -         -         0         0           CUN-24S         0         -         0         Stid         -         -         0         0           CUP-11S GD         0         Stid         0         0         0         -         0         0           CUP-22S GD         0         Stid         0         0         -         -         0         0           CUP-22S/M         0         0         0         0         -         -         -         0         0           CUP-12S/N         0         0         0         0         -         -         -         -         0           CUP-23S/N         0         -         0         0         -         -         -         -         0           CUP-12S/2         0         -         0         0         -         -         -         -         -         -									
CUN-22S         0         0         Std         -         -         0         0           CUN-23S         0         -         0         Std         -         -         0         0           CUN-24S         0         -         0         Std         -         -         0         0           CUP-11S GD         0         Std         0         0         0         -         0         0           CUP-22S GD         0         Std         0         0         -         -         0         0           CUP-22S/M         0         0         0         0         -         -         0         0           CUP-12S/N         0         -         0         0         -         -         -         -         0           CUP-23S/N         0         -         0         0         -         -         -         -         0           CUP-24S/N         0         -         0         0         -         -         -         -         0           CUP-12S/2         0         -         0         0         -         -         -         -         - <td< td=""><td></td><td></td><td>•</td><td></td><td></td><td></td><td></td><td></td><td></td></td<>			•						
CUN-23S			0						
CUN-24S         0         -         0         Std         -         0         0           CUP-11S GD         0         Std         0         0         0         -         0         0           CUP-22S GD         0         Std         0         0         -         -         0         0           CUP-22S/M         0         0         0         0         -         -         0         0           CUP-12S/N         0         -         0         0         -         -         0         0           CUP-23S/N         0         -         0         0         -         -         0         0           CUP-24S/N         0         -         0         0         -         -         0         0           CUP-12S/2         0         -         0         0         -         -         0         0           CUP-24S/N         0         -         0         0         -         -         -         0         0         -         -         -         0         0         -         -         -         0         0         -         -         -         -	<u> </u>								
CUP-11S GD         0         Std         0         0         -         0         0           CUP-22S GD         0         Std         0         0         -         -         0         0           CUP-22S/M         0         0         0         -         -         -         0           CUP-12S/N         0         -         0         0         -         -         0           CUP-23S/N         0         -         0         0         -         -         0           CUP-24S/N         0         -         0         0         -         -         0           CUP-12S/2         0         -         0         0         -         -         -         0           CUP-23S/2         0         -         0         0         -         -         -         0         0           CUP-24S/2         0         -         0         0         -         -         -         0         0           Concept PASTELERÍA         0         0         0         0         0         0         0         0         0         0         0           Concept PESCADO									
CUP-22S GD         0         Std         0         0         -         -         0         0           CUP-22S/M         0         0         0         0         -         -         -         0           CUP-12S/N         0         -         0         0         -         -         0           CUP-24S/N         0         -         0         0         -         -         0           CUP-12S/2         0         -         0         0         -         -         0           CUP-23S/2         0         -         0         0         -         -         0           CUP-24S/2         0         -         0         0         -         -         0           CUP-24S/2         0         -         0         0         -         -         -         0           Concept PASTELERÍA         CUP-11B         0         0         0         0         0         0         0         0									
CUP-22S/M         0         0         0         -         -         -         0           CUP-12S/N         0         -         0         0         -         -         0           CUP-23S/N         0         -         0         0         -         -         0           CUP-24S/N         0         -         0         0         -         -         0           CUP-12S/2         0         -         0         0         -         -         0         0           CUP-23S/2         0         -         0         0         -         -         0         0           CUP-24S/2         0         -         0         0         -         -         0         0           Concept PASTELERÍA         CUP-11B         0         0         0         0         0         0         0         0									
CUP-12S/N         0         0         -         -         0           CUP-23S/N         0         -         -         -         -         0           CUP-24S/N         0         -         0         0         -         -         0           CUP-12S/2         0         -         0         0         -         -         -         0           CUP-23S/2         0         -         0         0         -         -         -         0           CUP-24S/2         0         -         0         0         -         -         0         0           Concept PASTELERÍA         CUP-11B         0         0         0         0         0         0         0           Concept PESCADO         -									
CUP-23S/N         0         -         -         -         -         0           CUP-24S/N         0         -         0         0         -         -         0           CUP-12S/2         0         -         0         0         -         -         0         0           CUP-23S/2         0         -         0         0         -         -         0         0           CUP-24S/2         0         -         0         0         0         0         0         0           Concept PASTELERÍA         CUP-11B         0         0         0         0         0         0         0         0           Concept PESCADO         0         0         0         0         0         0         0         0									
CUP-24S/N         0         -         -         -         0           CUP-12S/2         0         -         0         0         -         -         0           CUP-23S/2         0         -         0         0         -         -         -         0           CUP-24S/2         0         -         0         0         -         -         -         0           Concept PASTELERÍA         CUP-11B         0         0         0         0         0         0         0           Concept PESCADO         0         0         0         0         0         0         0									
CUP-12S/2         0         0         1         1         0           CUP-23S/2         0         1         0         0         1         1         0           CUP-24S/2         0         1         0         0         1         1         1         0           Concept PASTELERÍA         0         0         0         0         0         0         0         0           Concept PESCADO         0         0         0         0         0         0         0         0									
CUP-23S/2       0       -       0       0       -       -       0         CUP-24S/2       0       -       0       0       -       -       -       0         Concept PASTELERÍA       0       0       0       0       0       0       0       0         Cup-11B       0       0       0       0       0       0       0       0         Concept PESCADO       0       0       0       0       0       0       0       0	-								
CUP-24S/2         °         -									
Concept PASTELERÍA         CUP-11B         o <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>									
CUP-11B         0         0         0         0         0         0         0           Concept PESCADO         0			-	<del>-</del>	<del>-</del>	-	<u> </u>	-	
Concept PESCADO		0	0	0	0	0	0	0	0
			<u> </u>						
	CU-11F	0	0	0	0	0	0	0	0

### Accessories \*

OR MODELS:	ACCESSORY	CODE	€
SNACK CABINETS	GRID made in Epoxi (560x542)	19097772	-
SNACK CABINETS	SUPPLEMENTARY GRID made in Epoxi (500x158)	19097785	-
	DRAWER for Fishes - 530x460x100 mm	19097759	-
SNACK CABINETS - FISH COMPARTMENT	PERFORATED BOTTOM - 530x460 mm	19097773	-
TIGHT GOWIT AUXTWILLT	GUIDE for Fish compartment - 613 mm - 1 piece	19097781	-
SNACK CABINETS -	DRAWER for Frozen product - 530x540x100 mm	19097770	-
FROZEN COMPARTMENT	GUIDE for Frozen compartment - 562 mm - 1 piece	19097784	-
	GN-2/1 GRID made in Epoxi (650x530)	19097787	-
GASTRONORM CABINETS	ROD SHELF INOX EVI 2/1	19085068	-
	GUIDE for GN grid - 562 mm - 1 p.	19097784	-
	DRAWER for Fishes - 530x540x100 mm	19097770	-
GN CABINETS - FISH COMPARTMENT	PERFORATED BOTTOM - 530x540 mm	19097774	-
TIGHT GOIVII / WEIVI	GUIDE for Fish compartment - 613 mm - 1 piece	19097781	-
GN CABINETS -	DRAWER for Frozen product - 530x540x100 mm	19097770	-
FROZEN COMPARTMENT	GUIDE for Frozen compartment - 662 mm - 1 piece	19097786	-
	Pastry GRID made in Epoxi (600x400)	19097776	-
	Pastry GRID Inox, (600x400)	19001001	-
FISH CABINETS, PASTRY CABINETS	Pastry TRAY Inox, (600x400)	19010201	-
	GUIDE for Pastry grid - 485 mm - 1 piece	19097780	-
	Grey DRAWER with handles - 600x400x120 mm	19097771	-

### Castors Kit

DESCRIPTION	CODE	€
KIT 4 CASTORS Ø100 (2 brake + 2 without brake) - CABINETS	19015964	-
KIT 6 CASTORS Ø100 (3 brake + 3 without brake) - MIXED CABINETS	19046863	-



### Standard lock



Lock for Glass door



Opening Pedal



Meat bar kit



DESCRIPTION	CODE	CODE FOR MODELS		€
		EAFP-801/802		
		EAAFP-801	_ 1	
Meat bar 1 DOOR - GN (Embedded sides)	19048712	EAFN-801/802		-
(=		EAAFN-801		
		EAF-1602 MIX	2	
		EAFP-1602/1603/1604		
Meat bar 2 DOORS - GN	10040710	EAAFP-1602/1603/1604	_ 1	
(Embedded sides)	19048713	EAFN-1602/1603/1604	, _	-
		EAAFN-1602/1603/1604		
		EAFP - 701/702	_ 1	
Marthan ONAOK OFFICO	10040715	EAFN - 701/702	<u>'</u>	
Meat bar - SNACK SERIES	19048715	EAFP-1402/1403/1404	- 0	-
		EAFN-1402/1403/1404	- 2	



## Refrigerated Counters

Gastronom 700	303
— Advance	303
— Concept	306
Snack 600	319
— Concept	319
Pastry 800	327
— Concept	327

Special units or any variations on 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.



Efficiency and quality for professional needs.



We respond to all types of requirement with our broad catalogue of counters.

The Advance range represents Fagor's steadfast commitment to innovation and alignment with the most demanding levels of energy efficiency, obtaining Class A in all refrigeration counters with 2 or 3 doors.

The Concept range is characterised as the more cost-effective line, but with a range breadth unique on the market (GN-700, Snack-600 and Pastry series), thanks to the different options available.

	GASTRON	IORM - 700	SNACK - 600	PASTRY - 800	
	GLOBE ADVANCE	GLOBE CONCEPT	GLOBE CONCEPT	GLOBE CONCEPT	
DIMENSIONS (3 doors)	1.800 x 700 x 850	1.792 x 700 x 850	2.017 x 600 x 850	2.017 x 800 x 850	
CAPACITY (N° of levels per door)	6	6	3	10	
ENERGY EFFICIENCY CLASS	Α	В	С	С	
INSULATION	60 mm SIDES 50 + 30 mm Double roof	50 mm	50 mm	50 mm	
COOLANT	R600a / R290	R600a / R290	R600a / R290	R600a	
CLIMATE CLASS	5	4	4	4	
COOLING SYSTEM	FORCED AIR	FORCED AIR	FORCED AIR	GRAVITY	
HACCP	YES	NO	NO	NO	
ECO MODE	YES	YES	YES	YES	
LOCK	OPTIONAL Standard with glass doors	OPTIONAL Standard with glass doors	OPTIONAL Standard with glass doors	OPTIONAL	
HUMIDITY PROTECTION GRADE	IPX4	IPX4	IPX4	IPX4	

### **ADVANCE | 700 Gastronorm**

ADVANCE counters are available with 700 mm depth and for Gastronorm size containers. ADVANCE counters have been designed to offer an efficient more profitable and sustainable product to improve daily working conditions.



#### General characteristics

- Interior and exterior completely built with AISI-304.
- Copper piping and aluminium flaps evaporator.
- HACCP system that keeps running logs.
- Digital display for electronic and digital control of temperature and defrosting.
- The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning (GN1/1 size).
- Equipment per door: 1 GN 1/1 grid and 2 sets of height adjustable tray slides.

- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Interior LED lighting (only for models with glass doors).
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climate class V.

#### Options:

- Castor kit (factory assembly).
- Without splashback.
- Without worktop.
- Different drawer models.
- Left side cooling unit.
- Panoramic door opening.
- Stainless steel back.
- Granite worktops.
- Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
- Lock (standard in glass doors).

### Refrigeration counters \*

### Freezer counters

### Refrigerated counters with glass doors

### Refrigerated Central counters







ACP-2G GD

ACP-4G

(\*) We can provide granite worktops on our refrigerated counters.
(\*) We offer the option of panoramic door opening in models with 2, 3 and 4 doors. (Only solid doors).

VISIBILITY: Double panel door and anodised aluminium frame with double vacuum chamber.

FLEXIBILITY: Doors on both sides for enhance flexibility at work.

	MODEL	HZ	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
Refrige	rated counters	S									
	ACP-2G	50	19089528	2	А	300	381	159	R600a	1.342x700x850	-
	ACP-3G	50	19089529	3	А	450	514	159	R600a	1.792x700x850	-
	ACP-4G	50	19089530	4	В	600	810	159	R600a	2.242x700x850	-
Freezei	r counters										
	ACN-2G	50	19089531	2	D	300	2.044	307	R290		-
	ACIV-2G	60	19089532	۷.	-	300	-	348	R290		-
7	ACN-3G	50	19089533	3	D	- 450 -	2.654	316	R290	1 702×700×850 —	-
- IQ.	ACIVOO	60	19089534		-	430 -	-	357	11290	1.79287008030	-
	ACN-4G	50	19089055	4	D	- 600 -	3.322	325	R290	2242 x 700 x 850	
	7011 40	60	19096650		-		-	366			
Refrige	rated counters	s with gl	ass doors								
	ACP-2G GD	50	19089535	2	В	300	609	159	R600a	1.342x700x850	-
	ACP-3G GD	50	19089536	3	В	450	822	159	R600a	1.792x700x850	-
	ACP-4G GD	50	19089537	4	В	600	1296	159	R600a	2.242x700x850	-
Refrige	rated central c	counters	;								
	ACP-2G/C	50	19089538	2+2	-	300	-	159	R600a	1.342x768x850	-
	ACP-3G/C	50	19089539	3+3	-	450	-	159	R600a	1.792x768x850	-
	ACP-4G/C	50	19089540	4+4	-	600	-	159	R600a	2242 x 768 x 850	-

### Refrigerated counters with drawers \*





ACP-3G-TTT

ACP-4G--HHHD

VERSATILITY: Different sets of drawers for the most specific requirements. ROBUSTNESS: Our bottom perforated drawers can stand up to 40 kg.

 $^{\star}$  We have different versions of drawer kits and doors available: Set 2 drawers ( H ), Set 3 drawers ( T ) and Doors ( D ).

	MODEL	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€	
Refrigerated counters with "h" drawers											
7/4	ACP-2G HD	19089541	1 H 1 D	А	258	381	152	R600a	1.350x700x850	-	
	ACP-2G HH	19089542	2 H	А	258	381	152	R600a	1.350x700x850	-	
	ACP-3G HDD	19089543	1 H 2 D	А	403	514	173	R600a	1.800x700x850	-	
	ACP-3G HHD	19089544	2 H 1 D	А	403	514	173	R600a	1.800x700x850	-	
	ACP-3G HHH	19089545	3 H	А	403	514	173	R600a	1.800x700x850	-	
	ACP-4G HDDD	19089546	1 H 3 D	В	549	810	195	R600a	2.250x700x850	-	
1	ACP-4G HHDD	19089547	2 H 2 D	В	549	810	195	R600a	2.250x700x850	-	
	ACP-4G HHHD	19089548	3 H 1 D	В	549	810	195	R600a	2.250x700x850	-	
	ACP-4G HHHH	19089549	4 H	В	549	810	195	R600a	2.250x700x850	-	
Refrigerated counters with "t" drawers											
	ACP-2G TT	19089550	3T	А	258	381	152	R600a	1.350x700x850	-	
	ACP-3G TTT	19089551	3T	А	403	514	152	R600a	1.800x700x850		

### Drawers for refrigerated counters

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
KIT DRAWERS 1/2+1/2 GN ADV	Н	19096243	ADVANCE Gastronorm		-
KIT 2 DRAWERS 1/3+2/3 GN ADV	W	19096244	ADVANCE Gastronorm		-
\$ KIT 3 DRAWERS 1/3+1/3+1/3 GN ADV	Т	19096245	ADVANCE Gastronorm		-

### CONCEPT | 700 Gastronorm

Our 700 mm deep CONCEPT range with capacity for Gastronorm containers provides one of the widest refrigerated counter choices in the market. We provide a wide range of versions and options to suit every user's needs with a robust, ergonomic, functional and easy to clean product.



#### General characteristics

- Structure built with AISI-304.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- The controls are integrated in the front panel for a better protection against dirt.
   IPX5 compliant, the controls are protected against water splash and jets.
- Opened door delay alarm.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning (GN1/1 size).

- Equipment per door: 1 GN 1/1 grid and 2 sets of height adjustable tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Interior LED lighting (only for models with glass doors).
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).

#### Options:

- Castor kit (factory assembly).
- Without splashback.
- Without worktop.
- Different drawer models.
- Left side cooling unit.
- Panoramic door opening.
- Stainless steel back.
- Granite worktops.
- Heated door frame to avoid condensation in high humidity environments (std. on freezer models).
- Lock (standard in glass doors).

## Refrigerated counters

## Refrigerated counters



# Refrigerated counters with pre-installation



ADAPTABILITY: Units ready for the connection of a remote cooling unit. The cooling unit is not included.

		MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
	Refriger	ated counters										
<u></u>		CCP-2G	R600a	50	19089552	2	В	274	752	203	- 1.342x700x850 —	-
•	.17	CCP-2G	R290	60	19089553	2	-	2/4	-	295	- 1.342X/00X850 —	-
•		000.00	R600a	50	19089554	0	С	400	931	203	1 700700050	-
•••	J.	CCP-3G	R290	60	19089555	3	-	428	-	295	- 1.792x700x850 —	-
9		000 40	D600-	50	19089556	4	С	F01	1.096	224	0.040700050	-
•	المل	CCP-4G	R600a	60	19089557	4	-	581	-	241	- 2.242x700x850 —	-
	Refriger	ated counters with p	ore-installa	tion								
	JT. (	CCP-2G/R	-	50/60	19089558	2	-	274	-	29	1.042x700x850	-
	J.J.	CCP-2G/R	-	50/60	19089559	3	-	428	-	29	1.492x700x850	-
	THI.	CCP-4G/R	-	50/60	19089560	4	-	581	-	29	1.942x700x850	-

### Freezer counters

## Freezer counters



## Freezer counters with pre-installation



ADAPTABILITY: Units ready for the connection of a remote cooling unit. The cooling unit is not included.

		MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
	Freezer	counters										
<u></u>		CCN-2G	R290	50	19089561	2	D	274	2.212	667	- 1.342x700x850 —	-
•		CCN-2G	R290	60	19089562	۷	-	2/4	-	737	1.342x700x630 —	-
<b>O</b>		CCN-3G	R290	50	19089563	3	D	428	2.467	676	- 1.792x700x850 —	-
•		CCN-3G	R290	60	19089564	3	-	420	-	746	1.792x700x630 —	-
	Freezer	counters with pre-	installation									
	ŊŢ.	CCN-2G/R		50/60	19089565	2	-	274	-	414	1.042x700x850	-
		CCN-3G/R		50/60	19089566	3	-	428	-	423	1.492x700x850	-

# Refrigerated counters with drawers (\*)



ROBUSTNESS: Our perforated stainless steel drawers can stand loads up to 40 kg.



(\*) We have different versions of drawer kits and doors available Set 2 drawers ( H ) Doors ( D)

	MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerat	ed counters with draw	ers									
11	CCP-2G HD	R600a	50	19089567	1 H 1 D	С	274	752	203	– 1.342x700x850 —	-
) M	CCP-2G HH	R600a	50	19089568	2 H	С	2/4	752	203	- 1.54287008630	-
	CCP-3G HDD	R600a	50	19089569	1 H 2 D	С		931	203		-
	CCP-3G HHD	R600a	50	19089570	2 H 1 D	С	428	931	203	1.792x700x850	-
	CCP-3G HHH	R600a	50	19089571	3 H	С	-	931	203		-
) <b>k</b>	CCP-4G HDDD	R600a	50	19089572	1 H 3 D	С		1.096	224		-
) <b>)</b>	CCP-4G HHDD	R600a	50	19089573	2 H 2 D	С	– – 581 –	1.096	224	- 2.242x700x850 —	-
	CCP-4G HHHD	R600a	50	19089574	3 H 1 D	С		1.096	224	2.2428/008030 —	-
	CCP-4G HHHH	R600a	50	19089575	4 H	С		1.096	224		-

#### Drawers for refrigerated counters

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
KIT 2 DRAWERS (1/2+1/2)	Н	19010993	CONCEPT Gastronorm		-
KIT 2 DRAWERS (1/2+1/2) RIGHT	Н	19015952	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) LEFT	Н	19036401	CONCEPT Gastronorm		-
KIT 2 DRAWERS (1/3+2/3)	W	19015953	CONCEPT Gastronorm		-
KIT 3 DRAWERS (1/3+1/3+1/3)	Т	19015954	CONCEPT Gastronorm		-

# Refrigerated counters with drawers and pre-installation



ADAPTABILITY: Units ready for the connection of a remote cooling unit. The cooling unit is not included.

	MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigera	ated counters with drawers	with pre-in	stallatio	n							
	CCP-2G/R HD	-	50/60	19089576	1 H 1 D	-	074	-	29	1.040.700.050	-
	CCP-2G/R HH	-	50/60	19089577	2 H	-	274	-	29	- 1.042x700x850	-
	CCP-3G/R HDD	-	50/60	19089578	1 H 2 D	-		-	29		-
	CCP-3G/R HHD	-	50/60	19089579	2 H 1 D	-	428	-	29	1.492x700x850	-
	CCP-3G/R HHH	-	50/60	19089580	3 H	-		-	29		-
- A	CCP-4G/R HDDD	-	50/60	19089581	1 H 3 D	-	_	-	29	_	-
7	CCP-4G/R HHDD	-	50/60	19089582	2 H 2 D	-	- 501	-	29	- 1.040,700,050	-
<u> </u>	CCP-4G/R HHHD	-	50/60	19089583	3 H 1 D	-	581	-	29	- 1.942x700x850	-
	CCP-4G/R HHHH	-	50/60	19089584	4 H	-	-	-	29	_	-

## Refrigerated counters with glass doors

## Refrigerated counters with glass doors



CCP-3G GD

VISIBILITY: Double pane door and anodised aluminium frame with double vacuum chamber.

## Refrigerated counters with glass doors and pre-installation



CCP-2G/R GD

ADAPTABILITY: Units ready for the connection of a remote cooling unit. The cooling unit is not included.

				EFFICIENCY CLASS	CAPACITY (L)	CONSUMPTION (KW-H)	POWER (W)	DIMENSIONS (MM)	
doors									
R600a	50	19089585	2	С	274	1.203	205	1.342x700x850	-
R600a	50	19089586	3	В	428	1.489	207	1.792x700x850	-
R600a	50	19089587	4	В	581	1.753	230	2.242x700x850	-
doors and p	ore-insta	llation							
-	50/60	19089588	2	-	274	-	-	1.042x700x850	-
-	50/60	19089589	3	-	428	-	-	1.492x700x850	-
-	50/60	19089590	4	-	581	-	-	1.942x700x850	-
	R600a R600a R600a doors and p	R600a 50  R600a 50  R600a 50  doors and pre-insta - 50/60  - 50/60	R600a       50       19089585         R600a       50       19089586         R600a       50       19089587         doors and pre-installation         -       50/60       19089588         -       50/60       19089589	R600a     50     19089585     2       R600a     50     19089586     3       R600a     50     19089587     4       doors and pre-installation       -     50/60     19089588     2       -     50/60     19089589     3	R600a       50       19089585       2       C         R600a       50       19089586       3       B         R600a       50       19089587       4       B         doors and pre-installation         -       50/60       19089588       2       -         -       50/60       19089589       3       -	R600a       50       19089585       2       C       274         R600a       50       19089586       3       B       428         R600a       50       19089587       4       B       581         cloors and pre-installation         -       50/60       19089588       2       -       274         -       50/60       19089589       3       -       428	R600a       50       19089585       2       C       274       1.203         R600a       50       19089586       3       B       428       1.489         R600a       50       19089587       4       B       581       1.753         Boors and pre-installation         -       50/60       19089588       2       -       274       -         -       50/60       19089589       3       -       428       -	R600a       50       19089585       2       C       274       1.203       205         R600a       50       19089586       3       B       428       1.489       207         R600a       50       19089587       4       B       581       1.753       230         Boors and pre-installation         -       50/60       19089588       2       -       274       -       -         -       50/60       19089589       3       -       428       -       -	R600a         50         19089585         2         C         274         1.203         205         1.342x700x850           R600a         50         19089586         3         B         428         1.489         207         1.792x700x850           R600a         50         19089587         4         B         581         1.753         230         2.242x700x850           Boors and pre-installation           -         50/60         19089588         2         -         274         -         -         1.042x700x850           -         50/60         19089589         3         -         428         -         -         1.492x700x850

## Refrigerated counters with sink



CCP-4G/S

SINK:  $(330 \times 365 \times 140 \text{ mm})$  sink included with rinse grid on the worktop.

## Refrigerated central counters



CCPC-3G/C

FLEXIBILITY: Doors on both sides for easier reaching in.

#### Refrigerated counters with sink

		MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
	Refrigerate	ed counters with sink										
9		CCP-2G/S	R600a	50	19089591	2	В	274	752	203	1.342x700x850	-
<b>*</b>	THE STATE OF THE S	CCP-3G/S	R600a	50	19089592	3	С	428	931	203	1.792x700x850	-
		CCP-4G/S	R600a	50	19089593	4	С	581	1.096	224	2.242x700x850	-

#### Refrigerated central counters

	MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerate	ed central counters										
	CCP-2G/C	R600a	50	19089594	2+2	-	274	-	203	1.342x778x850	-
1	CCP-3G/C	R600a	50	19089595	3+3	-	428	-	203	1.792x778x850	-
THE STATE OF THE S	CCP-4G/C	R600a	50	19089596	4+4	-	581	-	224	2.242x778x850	-

#### Refrigerated bases

Intended to give support to counter top cooking equipment. Ideal for refrigeration solutions in small rooms.





	MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerate	ed bases with door	s									
4,	CCPB-2G	R600a	50	19089597	- 2 .	С	- 177	752	203	- 1.342x700x584 —	-
1	CCPB-2G	R290	60	19089598	- 2	-	- 1//	-	295	- 1.342x700x384 —	-
Ŋ.	0000 00	R600a	50	19089599		С	077	931	203	1 700, 700, 504	-
. J. J.	CCPB-3G	R290	60	19089600	- 3 -	-	- 277	-	295	– 1.792x700x584 —	-
	0000 10	D.C.0.0	50	19089601		-	077	1006	004	0.040 700 504	-
17	CCPB-4G	R600a	60	19089602	- 4	D	377	1096	224	2.242x700x584 —	-
Refrigerate	ed bases with 2/3 o	drawers									
×	00DD 00 W	R600a	50	19089603	00/0	С	177	752	203	1.040700504	-
· 4.	CCPB-2G W	R290	60	19089604	- 2 x 2/3 ·	-	177	-	295	– 1.342x700x584 <i>—</i>	-
	0000000000	R600a	50	19089605	0.010	С	077	931	203	1 700 700 504	-
.Tr	CCPB-3G W	R290	60	19089606	- 3 x 2/3	-	- 277	-	295	– 1.792x700x584 —	-
_	0000 40 111	D.C.0.0	50	19089607	4 0/0	С	077	1.096	224	0.040 700 504	-
· M.	CCPB-4G W	R600a	60	19089608	- 4 x 2/3	-	- 377	-	241	- 2.242x700x584 —	-
Refrigerate	ed bases with 1/3 a	and 2/3 drawers						-			
	0000 00 7	R600a	50	19089609	2 x 1/3	С	177	752	203	1.040.700.504	-
Ang.	CCPB-2G T	R290	60	19089610	1 x 2/3	-	- 177	-	295	– 1.342x700x584 <i>—</i>	-
	0000 00 7	R600a	50	19089611	4 x 1/3	С	077	931	203	1 700 700 55 :	-
· 1	CCPB-3G T	R290	60	19089612	1 x 2/3	-	- 277	-	295	— 1.792x700x584 —	-
<u></u>			50	19089613	6 x 1/3	D		1.096	224		-
1	CCPB-4G T	R600a	60	19089614	1 x 2/3	-	- 377		241	- 2.242x700x584 —	

#### Refrigerated stands Kore 900



#### General characteristics

- Structure built in AISI-304.
- Sealed compressor with ventilated condenser.
- Copper pipe evaporator with aluminum wings.
- 50 mm injected polyurethane insulation with a density of  $40 kg/m^{3}. \label{eq:mass}$
- BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
- Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to
- Forced air refrigeration system
- Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
- Tested in climate class 4.
- Electronic temperature and defrosting control and display.
- W model with GN 1/1 holding capacity drawers.
- W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
- Stainless steel back panel.

#### Options:

- Kit of 6 castors (2 with brakes). Factory fitted.
- 60Hz

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER(W)	DIMENSIONS (MM)	€
Models with doors										
CCP9-2G	R290	50	19089615	2	В	169	714	250	1.200x900x590	-
Models with 2/3 drawers										
CCP9-2G W	R290	50	19089616	2 x 2/3	В	169	714	250	1.200x900x590	-
Models with full length flat d	Irawers									
CCP9-2G W2	R290	50	19089617	2 x GN 2/1	С	169	777	262	1.200x900x590	-
Models with doors			-							
CCP9-3G	R290	50	19089618	3	D	240	1113	249	1.600x900x590	-
Models with 2/3 drawers										
CCP9-3G W	R290	50	19089619	3 x GN 1/1	D	240	1113	249	1.600x900x590	-
									-	

#### Refrigerated stands KORE 700

#### General characteristics

- Structure built in AISI-304.
- Sealed compressor with ventilated condenser.
- Copper pipe evaporator with aluminum wings.
- 50 mm injected polyurethane insulation with a density of 40kg/m³.
- BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
- Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
- Forced air refrigeration system
- Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
- Tested in climate class 4.
- Electronic temperature and defrosting control and display.
- W model with GN 1/1 holding capacity drawers.
- W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
- Stainless steel back panel.

#### Options:

- Kit of 6 castors (2 with brakes). Factory fitted.
- 60Hz

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER(W)	DIMENSIONS (MM)	€
Models with doors										
CCP7-2G	R290	50	19089620	2	В	110	657	249	1200x630x590	-
Models with 2/3 drawers			,							
CCP7-2G W	R290	50	19089621	2 x GN 2/3	В	110	714	249	1200x630x590	-
Models with full length flat dra	wers									
CCP7-2G W2	R290	50	19089622	2 x GN 4/3	С	110	777	262	1200x630x590	-
Models with doors										
CCP7-3G	R290	50	19089623	3	D	169	1113	249	1.600x630x590	-
Models with 2/3 drawers										
CCP7-3G W	R290	50	19089624	3 x GN 2/3	D	169	1113	249	1.600x630x590	-



#### GN counters - available options and price increase per model

MODEL	ST. STEEL BACK PANEL	3 CM GRANITE WORKTOP	WITHOUT WORKTOP	WITHOUT SPLASHBACK	WHEELS SET	LOCK (PER DOOR)	DRAWERS SET [1/2] UNIT	DRAWERS SET [1/3] UNIT	COMPRESSOR ON THE LEFT	HEATED DOOR FRAME	PANORAMIC OPENING	UK TYPE PLUG
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
	BS	GR	NT	NS	С	LC	Н	T	LG	FH	PO	CI
ADVANCE - 700 GAS	TRONORM	,							·	·		
ACP-2G	0	0	0	0	0	0	0	0	0	0	0	0
ACP-3G	0	0	0	0	0	0	0	0	0	0	0	0
ACP-4G	0	0	0	0	0	0	0	0	0	0	0	0
ACN-2G	0	0	0	0	0	0	-	-	0	Std	0	0
ACN-3G	0	0	0	0	0	0	-	-	0	Std	0	0
ACN-4G (NEW)	0	0	0	0	0	0	-	-	0	Std	0	0
ACP-2G GD	0	0	0	0	0	Std	-	-	0	0	0	0
ACP-3G GD	0	0	0	0	0	Std	-	-	0	0	0	0
ACP-4G GD	0	0	0	0	0	Std	-	-	0	0	0	0
ACP-2G/C	-	-	0	Std	0	0	-	-	-	0	0	0
ACP-3G/C	-	-	0	Std	0	0	-	-	-	0	0	0
ACP-4G/C												
CONCEPT - 700 GAS	TRONORM											
CCP-2G	0	0	0	0	0	0	0	0	0	0	0	0
CCP-3G	0	0	0	0	0	0	0	0	0	0	0	0
CCP-4G	0	0	0	0	0	0	0	0	0	0	0	0
CCN-2G	0	0	0	0	0	0	-	-	0	Std	0	o
CCN-3G	0	0	0	0	0	0	-	-	0	Std	0	0
CCP-2G GD	0	0	0	0	0	Std	-	-	0	0	-	-
CCP-3G GD	0	0	0	0	0	Std	-	-	0	0	-	-
CCP-4G GD	0	0	0	0	0	Std	-	-	0	0	-	-
CCP-2G/S	0	-	-	0	-	0	0	0	-	0	0	0
CCP-3G/S	0	-	-	0	-	0	0	0	-	0	0	0
CCP-4G/S	0	-	-	0	-	0	0	0	-	0	0	0
CCPB-2G	0	-	-	Std	0	0	-	-	-	0	-	-
CCPB-3G	0	-	-	Std	0	0	-	-	-	0	-	-
CCPB-4G	0	-	-	Std	0	0	-	-	-	0	-	-
CCPC-2G/C	-	-	0	Std	0	0	-	-	-	0	0	0
CCPC-3G/C	-	-	0	Std	0	0	-	-	-	0	0	0
CCPC-4G/C	-	-	0	Std	0	0	-	-	-	0	0	0
CCP-2G/R	0	0	0	0	-	0	0	0	-		0	0
CCP-3G/R	0	0	0	0	-	0	0	0	-		0	0
CCP-4G/R	0	0	0	0	-	0	0	0	-		0	0
CCN-2G/R	0	0	0	0	-	0	-	-	Std	0	0	0
CCN-3G/R	0	0	0	0	-	0	-	-	Std	0	0	0
CCP-2G/R GD	0	0	0	0	-	Std	-	-	-		-	-
CCP-3G/R GD	0	0	0	0	-	Std	-	-	-		-	-
CCP-4G/R GD	0	0	0	0	-	Std	-	-	-		-	-

#### Drawers for refrigerated counters

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
KIT 2 DRAWERS 1/2+1/2 GN ADV	Н	19096243	ADVANCE Gastronorm		-
KIT 2 DRAWERS 1/3+2/3 GN ADV	W	19096244	ADVANCE Gastronorm		-
KIT 3 DRAWERS 1/3+1/3+1/3 GN	Т	19096245	ADVANCE Gastronorm		-
KIT 2 DRAWERS (1/2+1/2)	Н	19010993	CONCEPT Gastronorm		-
KIT 2 DRAWERS (1/2+1/2) RIGHT	Н	19015952	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) LEFT	Н	19036401	CONCEPT Gastronorm		-
KIT 2 DRAWERS (1/3+2/3)	W	19015953	CONCEPT Gastronorm		-
\$ KIT 3 DRAWERS (1/3+1/3+1/3)	Т	19015954	CONCEPT Gastronorm		-

#### Kits castors to assembly

DESCRIPTION	CODE	€
KIT 4 WHEELS, 2 with bracked	19016846	-
KIT 6 WHEELS, 3 with bracked	19011005	-

#### Accessories for gn counters \*

DESCRIPTION	CODE	€
GRID GN 1/1 Epoxi (530x325)	19097778	-
EVI 1/1 stainless steel wire shelves	19085067	-
GUIDE for grid GN-1/1 - Side grid - 562 mm - 1 element	19097784	-
GUIDE for grid GN-1/1 - Central grid - 612 mm - 1 element	19097781	-
GUIDE for grid GN-1/1 - ADVANCE counters - Side and Central - 519 mm - 1 element	19097782	-

#### Panoramic Opening (AP)













## Concept | 600 Snack

Our 600 mm deep CONCEPT range with Snack dimensions offers a wide choice of refrigerated counter worktops to fit into reduced spaces with a robust, ergonomic, functional and easy to clean product.



#### General characteristics

- Interior and exterior built with foodgrade stainless steel.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps
- Digital display for electronic and digital control of temperature and defrosting.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning.
   Grid self-dimensions: 405 x 460 mm.

- Equipment: 1 grid per door and 1 set of tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Interior LED lighting (only for models with glass doors).
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climate class 4.

#### Options:

- Castor kit (factory assembly).
- Without splashback.
- Without worktop.
- Different drawer models.
- Left side cooling unit.
- Panoramic door opening.
- Stainless steel back.
- Lock (standard in glass doors).
- Heated door frame to avoid condensation in high humidity environments (std. on freezer models).



#### Refrigerated counters

## Refrigerated counters



## Refrigerated counters with pre-installation (\*)



CCP-3S/R

\* ADAPTABILITY: Units ready for the connection of a remote cooling unit. The cooling unit is not included.

		MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
	Refriger	ated counters										
<b>)</b>	3	CCP-2S	R600a	50	19089625	0	С	060	836	203	1 400 600 050	-
~		CCF-23	R290	60	19089626	2 -	-	268	-	295	- 1.492x600x850 —	-
_		CCD 2C	R600a	50	19089627		С	44.5	931	203	0.047 (00.050	-
		CCP-3S	R290	60	19089628	3 -	-	416	-	295	- 2.017x600x850 —	-
•		CCP-4S R600a	50	19089629		С	F	1.096	224	0.540, 600, 050	-	
			R600a	60	19089630	4	-	- 564	-	241	- 2.542x600x850 —	-
	Refriger	ated counters with	pre-installation									
		CCP-2S/R	-	50/60	19089631	2	-	268	-	29	1.192x600x850	-
	7	CCP-3S/R	-	50/60	19089632	3	-	416	-	29	1.717x600x850	-
	777	CCP-4S/R	-	50/60	19089633	4	-	564	-	29	2.242x600x850	-

#### Freezer counters

## Freezer counters



## Freezer counters with pre-installation (\*)



CCN-2S/R

\* ADAPTABILITY: Units ready for the connection of a remote cooling unit. The cooling unit is not included.

MODEL		COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Freezer	counters										
4.	CCN-2S	R290	50	19089634	- 0 -	D	268	2.212	669	- 1 400	-
The second	CCIN-23	11230		19089635	- 2 -	-	200	-	739	1.492x600x850 —	-
1	CCN-3S	R290	50	19089636	- 3 -	D	416	2.467	679	0.047 600 050	-
The contract of	0011-33		60	19089637	3	-	410	-	749	- 2.017x600x850 —	-
Freezer	counters with pre-inst	allation									
7	CCN-2S/R	-	50/60	19089638	2	-	268	-	416	1.192x600x850	-
7	CCN-3S/R	-	50/60	19089639	3	-	416	-	426	1.717x600x850	-

#### Refrigerated counters with drawers



ROBUSTNESS: Our perforated stainless steel drawers can stand loads up to 40 kg.

We have different versions of drawer kits and doors available Set 2 drawers (  $\rm H$  ) Doors (  $\rm D)$ 

	MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigera	ated counters with drawers										
	CCP-2S HD	R600a	50	19089640	1 H 1 D	С	- 060	836	203	-1 400 600 050-	-
	CCP-2S HH	R600a	50	19089641	2 H	С	268	836	203	1.492x600x850	-
	CCP-3S HDD	R600a	50	19089642	1 H 2 D	С		931	203		-
	CCP-3S HHD	R600a	50	19089643	2 H 1 D	С	416	931	203	2.017x600x850	-
	CCP-3S HHH	R600a	50	19089644	3 H	С		931	203		-
	CCP-4S HDDD	R600a	50	19089645	1 H 3 D	С		1.096	224		-
	CCP-4S HHDD	R600a	50	19089646	2 H 2 D	С	- 564	1.096	224	-0.540,600,050-	-
	CCP-4S HHHD	R600a	50	19089647	3 H 1 D	С	564	1.096	224	2.542x600x850	-
	CCP-4S HHHH	R600a	50	19089648	4 H	С		1.096	224	_	-

#### Drawers for snack refrigerated counters

	MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
	KIT 2 DRAWERS (1/2+1/2)	Н	19004925	Snack		-
<b>7</b>	KIT 2 DRAWERS (1/2+1/2) RIGHT	Н	19004921	Snack		-
	KIT 2 DRAWERS (1/2+1/2) LEFT	Н	19004930	Snack		-
\$3	KIT 2 DRAWERS (1/3+2/3)	W	19004927	Snack		-
	KIT 3 DRAWERS (1/3+1/3+1/3)	Т	19004923	Snack		-

# Refrigerated counters with drawers and pre-installation



ADAPTABILITY: Units ready for the connection of a remote cooling unit. The cooling unit is not included.

	MODEL		HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerate	ed counters with drawers	and pre-in	stallatio	on							
	CCP-2S/R HD	-	50/60	19089649	1 H 1 D	-	268	-	29	1.192x600x850	-
- 57.	CCP-2S/R HH	-	50/60	19089650	2 H	-	268	-	29	1.192x600x850	-
	CCP-3S/R HDD	-	50/60	19089651	1 H 2 D	-	416	-	29	1.717x600x850	-
	CCP-3S/R HHD	-	50/60	19089653	2 H 1 D	-	416	-	29	1.717x600x850	-
	CCP-3S/R HHH	-	50/60	19089654	3 H	-	416	-	29	1.717x600x850	-
	CCP-4S/R HDDD	-	50/60	19089655	1 H 3 D	-	564	-	29	2.242x600x850	-
	CCP-4S/R HHDD	-	50/60	19089656	2 H 2 D	-	564	-	29	2.242x600x850	-
	CCP-4S/R HHHD	-	50/60	19089657	3 H 1 D	-	564	-	29	2.242x600x850	-
7	CCP-4S/R HHHH	-	50/60	19089658	4 H	-	564	-	29	2.242x600x850	-

#### Refrigerated counters with glass doors

## Refrigerated counters with glass doors



CCP - 2S GD

VISIBILITY: Double pane door and anodised aluminium frame with double vacuum chamber.

## Refrigerated counters with sink



CCP - 2S/S

SINK: Sink dimensions: 330 x 365 x 140 mm

#### Refrigerated counters with glass doors

	MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
1	CCP-2S GD	R600a	50	19089659	2	E	268	1.337	207	1.492x600x850	-
	CCP-3S GD	R600a	50	19089660	3	E	416	1.489	209	2.017x600x850	-
	CCP-4S GD	R600a	50	19089661	4	E	564	1.753	232	2.542x600x850	-

#### Refrigerated counters with sink

		MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
•	T	CCP-2S/S	R600a	50	19089662	2	С	268	836	203	1.492x600x850	-
	1	CCP-3S/S	R600a	50	19089663	3	С	416	931	203	2.017x600x850	-
-	) In the second	CCP-4S/S	R600a	50	19089664	4	С	564	1.096	224	2.542x600x850	-

#### Drawers for snack refrigerated counters

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
KIT 2 DRAWERS (1/2+1/2)	Н	19004925	Snack		-
KIT 2 DRAWERS (1/2+1/2) RIGHT	Н	19004921	Snack		-
KIT 2 DRAWERS (1/2+1/2) LEFT	Н	19004930	Snack	<b>-</b>	-
KIT 2 DRAWERS (1/3+2/3)	W	19004927	Snack		-
KIT 3 DRAWERS (1/3+1/3+1/3)	Т	19004923	Snack		-

#### Snack counters - available options and price increase per model

MODEL	ST. STEEL BACK PANEL	3 CM GRANITE WORKTOP	WITHOUT WORKTOP	WITHOUT SPLASHBACK	WHEELS SET	LOCK (PER DOOR)	DRAWERS SET [1/2] UNIT	DRAWERS SET [1/3] UNIT	COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING	UK TYPE PLUG
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	
	RI	GR	SE	SP	R	CR	H/W	Т	GI	Т	AP	
GLOBE - 600 SNA	CK										(#)	
CCP-2S	0	-	0	0	0	0	0	0	0	0	0	
CCP-3S	0	-	0	0	0	0	0	0	0	0	0	=
CCP-4S	0	-	0	0	0	0	0	0	0	0	0	
CCN-2S	0	-	0	0	0	0	-	-	0	0	0	-
CCN-3S	0	-	0	0	0	0	-	-	0	0	0	
CCP-2S PC CR PC	0	-	0	0	0	Std	-	-	o	0	-	
CCP-3S PC CR PC	0	-	0	0	0	Std	-	-	0	0	-	-
CCP-4S PC CR PC	. О	-	0	0	0	Std	-	-	0	0	-	
CCP-2S/S	0	-	-	0	-	0	0	0	-	0	0	=
CCP-3S/S	0	-	-	0	-	0	0	0	-	0	0	
CCP-4S/S	0	-	-	0	-	0	0	0	-	0	0	-
CCP-2S/R	0	-	0	0	-	0	0	0	-	0	0	
CCP-3S/R	0	-	0	0	-	0	0	0	-	0	0	
CCP-4S/R	0	-	0	0	-	0	0	0	-	0	0	-
CCN-2S/R	0	-	0	0	-	0	-	-	-	0	0	
CCN-3S/R	0	-	0	0	-	0	-	-	-	0	0	-

<sup>(#)</sup> PANORAMIC OPENING - possible OPTIONS









#### Kit castors for counters

DESCRIPTION	CODE	€
KIT 4 WHEELS Ø 80, 2 with bracket - For 2 and 3 doors counters	19016846	-
KIT 6 WHEELS Ø 80, 3 with bracket - For 4 doors counters	19011005	-

#### Accessories \*

DESCRIPTION	CODE	€
Side GRID Epoxi (405x460)	19097777	-
Central GRID Epoxi (405x525)	19097775	-
Support for Snack GRID	19097783	-

<sup>\*</sup> Check prices at accessories and spare parts list

## Concept | Pastry counters - depth 800 mm

Pastry counters complete our offer for equipment specially designed for this industry.



#### General characteristics

- Structure built with AISI-304.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Natural draught cooling system.
- Vertical evaporator to allow a larger storage capacity.
- Digital display for electronic and digital control of temperature and defrosting.
- The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning (600 x 400 mm).
- Equipment per door: 1 600 x 400 mm grid and 2 sets of height adjustable tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.

- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: 0 °C, +8 °C.
- Tested in climate class IV.

MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
CCP-2B	50	19089665	2	325	220	R290	1.492x800x850	-
ССР-ЗВ	50	19089666	3	584	303	R290	2.017x800x850	-
CCP-4B	50	19089667	4	792	303	R290	2.542x800x850	-

#### Pastry counters - available options and price increase per model

MODEL	ST. STEEL BACK PANEL <b>BS</b>	3 CM GRANITE WORKTOP GR	WITHOUT WORKTOP NT	WITHOUT SPLASHBACK NS	WHEELS SET C	LOCK (PER DOOR) LC	HEATED DOOR FRAME <b>FH</b>	PANORAMIC OPENING (#) PO	UK TYPE PLUG <b>CI</b>
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CCP-2B	o	0	0	0	0	0	0	0	0
CCP-3B	0	0	0	0	0	0	0	0	0
CCP-4B	0	0	0	0	0	0	0	0	0

(#) Panoramic opening - possible options







#### Kit castors for counters

DESCRIPTION	CODE	€
KIT 4 WHEELS Ø 80, 2 with bracket - For 2 and 3 doors counters	19016846	-
KIT 6 WHEELS Ø 80, 3 with bracket - For 4 doors counters	19011005	-

#### Accessories \*

DESCRIPTION	CODE
GRID - Epoxi (600x400)	19097776
GRID - Stainless steel, (600x400)	19001001
PASTRY CONTAINER - Stainless steel, (600x400)	19010201
SIDE GUIDE for grid - 649 mm - 1 element	19097779
CENTRAL GUIDE for grid - 711 mm - 1 element	19097788



# Preparation Counters

Configurable pizza counters	333
Compact pizza counter, professional series	335
Compact pizza counter, standard serie	337
Sandwich & Salad counter	339
Saladette	341

Special units or any variations on 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.



Special tables for specific tasks.





Access the website

We offer special tables designed for preparing specific foods: pizzas, salads, sandwiches.

We also provide the option of customising tables to the needs of each customer, combining optional elements with our special tables.

		FOR	RPIZZA		FOR	SALADS AND SANDWICH	HES
	CONFIGU	RABLES	СОМЕ	PACTS	SALADS	SALAE	ETTES
	700 MM	800 MM	PROFESSIONALS	STANDARD	EMEP-135/180	EMEP-100	EMEP-100-G
Dimensions (2 doors)	1.342x700x850	1.492x800x850	1.590x700x854	1.350x700x850	1.342x700x850	915x700x875	915x700x895
INTERNAL CAPACITY	GN-1/1	600x400	GN-1/1 600x400	GN-1/1	GN-1/1	GN-1/1	GN-1/1
WORKTOP	Granite	IN OPTION	Granite	Stainless steel	Stainless steel	Polyamide	Stainless steel
INGREDIENT UNIT FOR GN CONTAINERS	In option EMI / EMIT	In option EMI / EMIT	Rear unit	Rear unit	Hole in worktop	Hole in worktop	Rear unit
COOLANT	R-600a	R-290	R-290	R-290	R-290	R-290	R-290
CLIMATE CLASS	4	4	4	4	4	4	4
EVAPORATOR	INTERNAL	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR
REFRIGERATION SYSTEM	Forced	Static	Forced	Forced	Forced	Forced	Forced
ECO MODE	YES	YES	YES	YES	YES	YES	YES
LOCK KEY	IN OPTION	IN OPTION	IN OPTION	IN OPTION	IN OPTION	NO	NO
PROTECTION GRADE	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4

## Preparation counters | configurables Depth 700 /800 mm

We offer a series of tables with a granite work surface, with the option of positioning different types of cabinet with ingredients on them, to suit each need.



	MODEL	COOLANT	HZ.	CODE	DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerat	ed counters 700 mr	n with granit	e work	top							
	CCP-2G GR	R-600a	50	19089668	2	В	274	752	203	1.342x700x850	-
	CCP-3G GR	R-600a	50	19089669	3	С	428	931	203	1.792x700x850	-
	CCP-4G GR	R-600a	50	19089670	4	С	581	1.096	224	2.242x700x850	-
Refrigerat	ed counters 800 mr	n with granit	e work	top in option							
	CCP-2B GV	R-290	50	19089665 (*)	2	-	376	-	220	1.492x800x850	-
	CCP-3B GV	R-290	50	19089666 (*)	3	-	584	-	303	2.017x800x850	-

 $<sup>(\</sup>mbox{\ensuremath{\star}})$  Granite worktop not included. See options.





#### Ingredient units

	MODEL	FOR COUNTER:	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€
Glass cov	ered cases	for 1/4 gn cont	tainers						
4.	SP-2G	CCP-2G GR	19089671	Glass	5xGN 1/4	178	R-600a	1.340x336x450	-
- Commercial Contraction of the	SP-3G	CCP-3G GR	19089672	Glass	8xGN 1/4	178	R-600a	1.790x336x450	-
( Sandarana	SP-4G	CCP-4G GR	19089673	Glass	10xGN 1/4	216	R-600a	2.240x336x450	-
- Bar	SP-2B	CCP-2B GV	19089674	Glass	6xGN 1/4	178	R-600a	1.496x336x450	-
N. S.	SP-3B	CCP-3B GV	19089675	Glass	9xGN 1/4	178	R-600a	2.019x336x450	
Cases w	ith cover	for 1/4 gn conta	ainers						
43.	SPT-2G	CCP-2G GR	19089676	Stainless steel cover	5xGN 1/4	178	R-600a	1.340x336x250	-
	SPT-3G	CCP-3G GR	19089677	Stainless steel cover	8xGN 1/4	178	R-600a	1.790x336x250	-
	SPT-4G	CCP-4G GR	19089678	Stainless steel cover	10xGN 1/4	216	R-600a	2.240x336x250	-
43	SPT-2B	CCP-2B GV	19089679	Stainless steel cover	6xGN 1/4	178	R-600a	1.496x336x250	-
	SPT-3B	CCP-3B GV	19089680	Stainless steel cover	9xGN 1/4	178	R-600a	2.019x336x250	-

#### Possible options. Prices increased by model

MODEL BACK STAINLESS				WITHOUT REAR	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT CAJONES		COMPRESSOR ON THE LEFT	HEATED DOOR FRAME	OPENING	UK TIPE
	STEEL BS	WORKTOP GR	WORKTOP <b>NT</b>	GUARD <b>NS</b>	c	LC	[1/2] UNIT <b>H</b>	[1/3] UNIT <b>T</b>	LG	FH	PO	PLUG
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CCP-2G GR	0	Std	0	0	0	0	0	0	0	0	0	0
CCP-3G GR	0	Std	0	0	0	0	0	0	0	0	0	0
CCP-4G GR	0	Std	0	0	0	0	0	0	0	0	0	0
CCP-2B GV	0	0	0	0	0	0	-	-	-	0	0	0
CCP-3B GV	0	0	0	0	0	0	-	-	-	0	0	0

#### Accessories for preparation counters (\*)

FOR MODELS:	ACCESSORY	CODE	€
	RACK GN-1/1 in Epoxi (530x325)	19097778	-
GN TABLES	EVI 1/1 stainless steel wire shelves	19085067	-
	GUIDE for rack GN-1/1 - Wall - 562 mm - 1 piece	19097784	-
	GUIDE for rack GN-1/1 - Central - 612 mm - 1 piece	19097781	-
	PASTRY RACK in Epoxi (600x400)	19097776	-
	PASTRY RACK in Stainless steel (600x400)	19001001	-
PASTRY TABLES	PASTRY TRAY Stainless steel (600x400)	19010201	-
	GUIDE for pastry rack - Wall - 649 mm - 1 piece	19097779	-
	GUIDE for pastry rack - Central - 711 mm - 1 p.	19097788	-

# Preparation counters | Compact professional for pizza Depth 700 mm

Prep pizza counters include specific features according to customer's requirements. Fagor Professional has developed a product to satisfy every customer.



#### General characteristics

- Structure built with stainless steel AISI-304.
- 3 cm thick granite worktop with granite sides and splashback (2 cm thick and 9 cm high).
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.

- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning.
- Equipment per door: 1 grid and 2 sets of height adjustable tray slides.
- Inner drainage to get rid of waste waters.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: 0 °C, +8 °C (room temperature: 38 °C).
- Tested in climatic class IV.

		MODEL	HZ.	CODE	DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMMENSIONS (mm)	€
	Proffesio	nal compact counte	ers for pizza							
)		CPZC-2G	50	19089681	2	325	262	R-290	1.590x700x854	-
ı	H	CPZC-3G	50	19089682	3	505	262	R-290	2.110x700x854	-

#### Possible options. Prices increased by model

MODELO	BACK STAINLESS	GRANITE 3 CM	E WITHOUT WORKTOP		SET OF CASTORS C	LOCK KEY (BY DOOR)	KIT DR	KIT DRAWERS		HEATED DOR FRAME	PANORAMIC OPENING	UK TYPE
	STEEL BS	WORKTOP GR	NT				[1/2] UNIT <b>H</b>	[1/3] UNIT <b>T</b>	LG	FH	PO	PLUG CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CONCEPT												
CPZC-2G	0	-	-	-	-	0	-	-	-	0	0	0
CPZC-3G	0	-	-	-	-	0	-	-	-	0	0	0

#### Accessories for compact counters (\*)

ACCESSORY	CODE	€
Pastel grill.600x400 epoxy	19097776	-
Guide in u I=562 [mm]	19097784	-
Stainless steel rod shelf evi 64	19001001	-
Stainless steel bucket GN 1/4-150	19000685	-

## Preparation counters | for pizza depth 700 mm

The tables for pizza come with particular characteristics which respond to the demands of this specific market category. Fagor Professional has developed this product with the purpose of satisfying each customer.



#### General characteristics

- Structure built with stainless steel AISI-304.
- Built-in ingredients unit.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning.
- Equipment per door: 1 grid and 2 sets of height adjustable tray slides.
- Inner drainage to get rid of waste waters.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: 0 °C, +8 °C
- GN containers not included.
- Tested in climatic class IV.



#### CONSERVATION:

Includes a unit for refrigerated ingredients on the surface top with capacity to house 7 and 9 GN  $\[mathbb{M}\]$  trays with a depth of 150 mm (in table with 2 and 3 doors respectively).

MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€
Compact counters for piz	za							
CPZ-2G GN	50	19089683	_ 0	200	262	D 000	1.350x708x850	-
. CPZ-ZG GIN	60	19089684	- 2	290	308	R-290	1.330x706x630	-
CPZ-3G GN	50	19089685	0	200	522	R-290	1.800x708x850 ——	-
CPZ-3G GIV	60	19089686	- 3	290 -	484			-

#### Possible options. Prices increased by model

MODEL	BACK STAINLESS	GRANITE 3 CM	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING	UK TYPE PLUG
	STEEL	WORKTOP	WORKTO			(B) BOOK)	[1/2] UNIT	[1/3] UNIT	ON THE EET T	TIVAME	OI LIVINO	111 21 200
	BS	GR	NT	NS	С	LC	Н	Т	LG	FH	PO	CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CONCEPT - Me	esas de prepa	aración										
CPZ-2G GN1/3	0	-	-	-	0	0	0	0	-	0	0	0
CPZ-3G GN1/3	0	-	-	-	0	0	0	0	-	0	0	0

#### Accessories for compact counters (\*)

ACCESSORY	CODE	€
GN-1/1 GRILL - Epoxi (530x325)	19097778	-
EVI 1/1 stainless steel wire shelves	19085067	-
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	19097784	-
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	19097781	-
GN-1/3 INOX CONTAINER - 150 mm depth	19000682	-

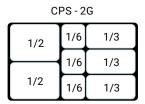
## Preparation counters | For salads and sandwiches

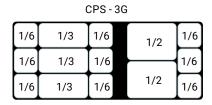
CONCEPT includes specially designed counters for sandwiches and salads preparation and includes specific spaces for different sizes Gastronorm containers.



#### General characteristics

- Structure built with stainless steel AISI-304.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning.
- Equipment per door: 1 grid and 2 sets of height adjustable tray slides. GN containers not included.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: 0 °C, +8 °C
- GN containers not included.
- Tested in climatic class IV.





MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€
Salad counters								
CPS-2G	50	19089687	- 2	274	280	- R-290	1.342x700x850	-
. CPS-2G	60	19089688			326			-
CPS-3G	50	19089689	0	428	414	- R-290	1.792x700x850	
CPS-3G	60	19089690	3		520			-

#### Possible options. Prices increased by model

MODEL		BACK STAINLESS	GRANITE 3 CM	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
		STEEL	WORKTOP			CASTORS	(BT DOOK)	[1/2] UNIT	[1/3] UNIT	ONTHELEFT	TIVAME	OI EMINO
	BS	GR	NT	NS	С	LC	Н	Т	LG	FH	PO	CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CPS-2G	0	-	-	-	0	0	-	-	-	0	0	0
CPS-3G	0	-	-	-	0	0	-	-	-	0	0	0

#### Accessories for salad counters (\*)

ACCESSORY	CODE	€
GN-1/1 GRILL - Epoxi (530x325)	19097778	-
EVI 1/1 stainless steel wire shelves	19085067	-
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	19097784	-
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	19097781	-
GN-1/3 INOX CONTAINER - 150 mm depth	19000682	-

## Preparation counters | Saladettes

Fagor Professional offers two small, compact salad tables with many properties incorporated, for the smallest work spaces.



#### General characteristics

- Structure built with stainless steel AISI-304.
- 50 mm of injected polyurethane insulation with density of 40 kg/m3.
- Forced draught refrigeration system located inside the chamber.
- Evaporator with copper tube and aluminium cooling fins.
- Electronic and digital control of temperature and of defrosting with digital display.
- Automatic door closure and blocking mechanism, which makes loading and unloading the appliance more convenient.
- Plastified steel shelves, easily removable for cleaning, with height-adjustable guides.
- Equipment included per door: 1 rack and 2 sets of guides for positioning at different heights.
- Interior drain which allows the drainage of waste waters.
- Inbuilt floor and curved interiors to facilitate cleaning and conservation.
- Height-adjustable stainless steel feet
- Operational temperature: 0 °C, +8 °C
- Tested in climatic class IV.





#### CPSB-2G

Example of distribution a

1/1	1/4	1/1
-----	-----	-----

#### Example of distribution b

1/2	1/6	1/3
<b>——</b>	1/6	1/3
1/2	1/6	1/3

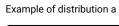
#### CPSB 2G GR

#### Display

Cristal cover with containers unit for 1/6 GN containers, 100 mm

#### Granite 3 Cm Worktop:

Cooling units underneath allow for a shorter length.



Example of distribution b

1/3	1/6	1/3	
-----	-----	-----	--

$\overline{}$	_	_	_	$\overline{}$
1/6	1/6	1/6	1/6	1/6
L''	[ ', ]	[ ", "]	., 0	., 0

	MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€
	Saladette - sandwiches a	nd salads							
ь	CPSB-2G	50	19089691	0	177 -	254	R-290	906x700x1.010	-
•	CPSD-2G	60	19089692	2		300			
	Saladette - pizza								
	CPSB-2G GR	50	19089693	0	177 -	254	D 000	906x700x894	_
	CPSB-2G GR	60	19089694	2		300	R-290		

#### Possible options. Prices increased by model

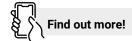
MODEL	BACK STAINLESS	GRANITE 3 CM	WITHOUT WORKTOP	WITHOUT REAR	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DR	AWERS	COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING	UK TYPE PLUG
	STEEL	WORKTOP	WORKTOF	GUARD	CASTORS	(BT DOOK)	[1/2] UNIT	[1/3] UNIT	ON THE EET 1			
	BS	GR	NT	NS	С	LC	Н	Т	LG	FH	PO	CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CPSB-2G GR	0	-	-	-	0	-	-	-	-	0	0	0

#### Accessories for saladettes (\*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	19097778
Estante varilla inox EVI 1/1	19085067
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	19097784
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	19097781
GN-1/1 CONTAINER - 100 mm depth	19000669



Compact and reliable components ideal for storing bottles.





Access the website

# Bottle coolers

Back bar counters	345
Back bar coolers	349
Top-load bottle coolers	353
Professional refrigeration cabinets	355
Glass frosters	359

Special units or any variations on 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



With all the features of the refrigerated counters of the Snack range

#### General characteristics

- Interior and exterior in high quality austenitic stainless steel.
- Rear guard of 10 cm / Right side cooling unit with pivoting grille door.
- Internal shelves of plastic-coated steel, adjustable in height.
- Equipment: 2 grids per door.
- Neutral drawer over refrigeration unit.
- R-600a ecological coolant, CFC free.
- Copper pipe evaporator with aluminium wings. Forced draught.
- Automatic evaporation of defrosting water.

- Climatic class: IV.
- Working temperature 0 °C, +8 °C.
- Electronic temperature and defrosting control, and display.

#### HEIGHT:

Counter units are 1045 mm tall. This height makes them ideal to combine with our coffee counters and shelves.

#### Back bar counters



Neutral drawer over refrigeration unit.

## Back bar counters with glass doors



Glass doors with vacuum chamber / LED lighting / Lock standard with glass doors.

		MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
	Refrigerat	ed front counters										
•		CBCP-2S	R-600a	50	19089695	2	С	355	835	203	1.492x600x1.045	-
<b>*</b>		CBCP-3S	R-600a	50	19089697	3	С		988	203	2.017x600x1.045	-
		CBCP-4S	R-600a	50	19089698	4	С	747	1.171	224	2.542x600x1.045	-
	Refrigerat	ed front counters wit	h glass doors									
		CBCP-2S GD	R-600a	50	19089699	2	Е	355	1.336	202	1.492x600x1.045	-
<b>*</b>		CBCP-3S GD	R-600a	50	19089700	3	Е	551	1.580	209	2.017x600x1.045	-
		CBCP-4S GD	R-600a	50	19089701	4	E	747	1.873	232	2.542x600x1.045	-

## Remote back bar counters

Remote back bar counters with pre-installation\*

Remote back bar counters with glass doors and pre-installation\*







(\*) Cooling unit not included / Control panel with electronic thermostat / Start switch.

	MODEL	HZ.	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€			
Refriger	efrigerated back bar counters with pre-installation													
	CBCP-2S/R	50/60	19089702	2	-	355	-	-	29	1.192x600x1.045	-			
	CCBP-3S/R	50/60	19089703	3	-	551	-	-	29	1.717x600x1.045	-			
	CCBP-4S/R	50/60	19089704	4	-	747	-	-	29	2.242x600x1.045	-			
Refriger	ated back bar counter	s with gla	ss doors and	pre-inst	allation									
	CBCP-2S/R GD	50/60	19089705	2	-	355	-	-	34	1.192x600x1.045	-			
<u> </u>	CCBP-3S/R GD	50/60	19089706	3	-	551	-	-	36	1.717x600x1.045	-			
JJJJ.	CCBP-4S/R GD	50/60	19089707	4	-	747	-	-	38	2.242x600x1.045	-			

#### Drawers for back bar counters

KIT MODEL	CODE	COUNTER TYPE	POSITION OF THE KIT IN THE UNIT	€
KIT 2 DRAWERS (1/2+2/3)	19004924	EFMP		-

#### Available options and price increase per model

MODEL	STAINLESS STEEL BACK PANEL	WITHOUT WORKTOP	WITHOUT SPLASHBACK	WHEELS SET	LOCK (PER DOOR)	DRAWERS SET [1/2 + 2/3] UNIT	HOPPER (#)	COMPRESSOR ON THE LEFT	HEATED DOR FRAME	UK TYPE PLUG
	BS	NT	NS	С	LC	н	TV	LG	FH	CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CBCP-2S	0	0	0	0	0	О	0	0	0	0
CBCP-3S	0	0	0	0	0	0	0	0	0	0
CBCP-4S	0	0	0	0	0	0	0	0	0	0
CBCP-2S GD	0	0	0	0	Std	-	-	0	0	0
CBCP-3S GD	0	0	0	0	Std	-	-	0	0	0
CBCP-4S GD	0	0	0	0	Std	-	-	0	0	0
CBCP-2S/R	0	0	0	-	0	-	-	-	0	0
CCBP-3S/R	0	0	0	-	0	-	-	-	0	0
CCBP-4S/R	0	0	0	-	0	-	-	-	0	0
CBCP-2S/R GD	0	0	0	-	Std	-	-	-	0	0
CCBP-3S/R GD	0	0	0	-	Std	-	-	-	0	0
CCBP-4S/R GD	0	0	0	-	Std	-	-	-	0	0

<sup>#</sup> Replaces the neutral drawer

#### Possible options. Prices increased by model (\*)

DESCRIPTION	CODE	€
Side grill in Epoxi(405x460)	12034975	-
Central grill in Epoxi (405x525)	12034847	-
Snack rack support	12037728	-

## Back bar coolers

New range of bar back coolers with a modern and elegant design that offers several options and finishes to suit your business' different needs.



#### General characteristics

- High quality matte austenitic stainless steel inside and black plastic covered galvanised steel outside.
- $40\ kg/m^3$  injected polyurethane insulation and reinforced worktop.
- Removable cassette type forced draught cooling system for quick replacement.
- Optimised air circulation system for larger storage capacity.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic control of temperature.
- Double glazed doors and anodised aluminium frame with stainless steel finish.
- LED lighting system.
- Working temperature: 0 °C, +8 °C (room temperature: 32 °C).
- Lock at the door's upper section.





MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75CL)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
BBC-2	R-290	50	19089708	2	300	200	336	1.544x570x860	-
BBC-3	R-290	50	19089709	3	510	290	337	2.105x570x860	-

## Back bar coolers

#### **ERM** series



#### General characteristics

- Sanitary epoxy coated galvanised steel inside.
- Two outside finish options: either satin stainless steel (Inox version) .
- $40\ kg/m^3$  injected polyurethane insulation.
- Copper piping and aluminium flaps evaporator.
- Hermetically sealed copper serpentine ventilated compressor.
- Double glazed doors with anti-mist protection (low E) with inner air chamber and handle.
- Fitted with a lock.
- Digital display for electronic control of temperature.
- ON/OFF power switch.
- Vertical led lighting located in the frame.
- Fitted with two plastic covered steel grid
- Working temperature: +2 °C, +8 °C (room temperature: 32 °C).





EERM-2

	MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75CL)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated	wall displays erm s	eries (exterior	in stainle:	ss steel)						
	EERM-1 SS	R-290	50/60	19089710	1	142	49	220	625x565x900	-
	EERM-2 SS	R-290	50/60	19089711	2	214	77	280	925x565x900	-
	EERM-3 SS	R-290	50/60	19089712	3	327	119	285	1.375x565x900	-
Refrigerated	wall displays erm s	eries (black pla	astic cove	ered)						
	EERM-1	R-290	50/60	19089713	1	142	49	220	625x565x900	-
	EERM-2	R-290	50/60	19089714	2	214	77	280	925x565x900	-
	EERM-3	R-290	50/60	19089715	3	327	119	285	1.375x565x900	-
HEIGHT 800	mm - UNDERCOUN	TER								
Refrigerated	wall displays ermu	series (exterio	r in stainle	ess steel)						
	EERMU-1	R-290	50/60	19089716	1	121	49	220	625x565x800	-
	EERMU-2	R-290	50/60	19089717	2	182	77	280	925x565x800	-
	EERMU-3	R-290	50/60	19089718	3	277	119	285	1.375x565x800	-
Refrigerated	wall displays ermu	series (black p	plastic co	vered)						
	EERMU-1	R-290	50/60	19089719	1	121	49	220	625x565x800	-
	EERMU-2	R-290	50/60	19089720	2	182	77	280	925x565x800	-
	EERMU-3	R-290	50/60	19089721	3	277	119	285	1.375x565x800	-

## Top load bottle coolers

Our experience as manufacturers of bottle coolers ensures a top quality and reliable product. Designed for optimal storage optimum.



#### Stainless steel series | General characteristics

- Outside and inner sides made of high quality austenitic stainless steel.
- 40 kg/m³ injected polyurethane insulation.
- Hermetically sealed ventilated compressor at the bottom of the equipment.
- Static copper piping and aluminium flaps evaporator.
- Analogical thermostat for temperature control.
- Sliding doors with built-in handles.
- Height adjustable stainless steel legs.
- Right side cooling unit with grilled door.
- Fitted with vertical dividers made of plastic covered steel grid.
- Waste water drainage and curved joints between inner panels for easy cleaning.
- Working temperature: +2 °C, +6 °C (room temperature: 38 °C).
- Optional: Evaporator drain tray.

	MODEL	COOLANTE	HZ.	CODE	NO. OF DOORS	NO OF SEPARATOR GRIDS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
<b>*</b>	TLC-2 SS I	R-600a	50	19089722	2	1	223	109	1.010x552x850	-
•	TLC-3 SS I	R-600a	50	19089723	3	2	381	207	1.500x552x850	-
	TLC-4 SS I	R-600a	50	19089724	4	3	539	207	1.990x552x850	-
-	TLC-5 SS I	R-600a	50	19089725	5	4	696	207	2.480x552x850	-

#### Skin plate series | General characteristics

- White plastic covered stainless steel outside finish and galvanised steel inside finish
- 40 kg/m $^{\scriptscriptstyle 3}$  injected polyurethane insulation.
- Hermetically sealed compressor with ventilated condenser.
- Static copper piping and aluminium flaps evaporator.
- Analogical thermostat for temperature control.
- Sliding doors with built in handles.
- Height adjustable stainless steel legs.
- Inner cooling unit.
- Fitted with vertical dividers made of plastic covered steel grid.
- Waste water drainage and curved joints between inner panels for easy cleaning.
- Working temperature: +2 °C, +6 °C (room temperature: 32 °C).

	MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	NO OF SEPARATOR GRIDS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
	TLC-2 SK	R-600a	50	19089726	2	1	137	109	1.017x545x840	-
	TLC-3 SK	R-600a	50	19089727	3	2	230	178	1.510x545x840	-
	TLC-4 SK	R-600a	50	19089728	4	3	314	256	2.023x545x840	-

## Professional refrigeration cabinets

We present the new range of professional refrigeration cabinets, with large capacity and different external finishes optimum.



#### General characteristics

- Stainless steel external case.
- Inner body in food-standard ABS material.
- Interior corners and edges rounded to facilitate cleaning.
- Door with handle incorporated.
- Reversible door.
- Equipped with lock and key as standard.
- Digital thermometer with temperature control.
- Operational voltage: 230 V 50 Hz.

#### Refrigerated cabinets:

- Supplied with 3 upper racks and 1 rack for the lower space (model AFP-251-I, 2 upper racks).
- Guides inbuilt into the sides of the cabinet with anti-tip system.
- Drain inside the chamber.
- Forced refrigeration. Evaporator integrated into the back wall of the cabinet. A fan distributes the cold, obtaining a uniform temperature inside.
- R-600a hydrocarbon refrigerant gas.

- Operational temperature: -1 °C  $\div$  +6 °C, Ambient temperature 32 °C.
- Frozen product maintenance cabinets:
- Equipped with 6 fixed shelves (model AFN-251-I, 2 shelves).
- Static refrigeration by means of evaporator
- R-290 hydrocarbon refrigerant gas.
- Operational temperature: -22 °C  $\div$  -15 °C. Ambient temperature 32 °C.

#### Stainless steel series











UP-461 SS

	MODEL	REFRIGERANT	HZ.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ENERGY EFFICIENCY CLASS	ELECTRICAL POWER (W)	DIMENSIONS (mm)	€
Professiona	l refrigerated c	abinets									
	UP-251 SS	R-600a	50	19089729	125	2	4	В	91	626 x 600 x 850	-
	UP-451 SS	R-600a	50	19089730	460	3+1	4	D	186	626 x 740 x 1,865	-
	UP-651 SS	R-600a	50	19089731	600	3 (GN-2/1) + 1	4	D	186	780 x 740 x 1,865	-
Professiona	l freezer maint	enance cabine	ts								
	UN-251 SS	R-290	50	19089732	125	2	4	-	142	626 x 600 x 850	-
	UN-451 SS	R-290	50	19089733	460	6	4	-	143	626 x 740 x 1,865	-
	UN-651 SS	R-290	50	19089734	600	6	4	-	145	780 x 740 x 1,865	-

#### **Epoxy series**







UP-451



UP-651

#### General characteristics

- Steel sheet exterior with white epoxy coating that provides high resistance to impacts and daily use.
- Inner body in food-standard ABS material.
- Interior corners and edges rounded to facilitate cleaning.
- Door with handle incorporated.
- Reversible door.
- Equipped with lock and key as standard.
- Digital thermometer with temperature control
- Operational voltage: 230 V 50 Hz.

#### Refrigerated cabinets:

- Supplied with 3 upper racks and 1 rack for the lower space (model AFP-251, 2 upper racks).
- Guides inbuilt into the sides of the cabinet with anti-tip system.
- Drain inside the chamber.
- Forced refrigeration. Evaporator integrated into the back wall of the cabinet. A fan distributes the cold, obtaining a uniform temperature inside.
- R-600a hydrocarbon refrigerant gas.
- Operational temperature: -1 °C  $\div$  +6 °C, Ambient temperature 32 °C.

Frozen product maintenance cabinets:

- Equipped with 7 fixed shelves (model AFN-251, 2 shelves).
- Static refrigeration by means of evaporator shelves.
- R-290 hydrocarbon refrigerant gas.
- Operational temperature: -22 °C  $\div$  -15 °C. Ambient temperature 32 °C.

	MODEL	REFRIGERANT	HZ.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ENERGY EFFICIENCY CLASS	ELECTRICAL POWER (W)	DIMENSIONS (mm)	€
Professiona	l refrigerated	cabinets									
	UP-251	R-600a	50	19089735	125	2	4	В	91	626 x 600 x 850	-
	UP-451	R-600a	50	19089736	460	3+1	4	D	186	626 x 740 x 1.865	-
	UP-651	R-600a	50	19089737	600	3 (GN-2/1) + 1	4	D	186	780 x 740 x 1.865	-
Professiona	l freezer mair	ntenance cabine	ts								
	UN-251	R-290	50	19089738	125	2	4	-	142	975 x 647 x 715	-
	UN-451	R-290	50	19089739	460	7	4	-	143	626×740×1.865	-
	UN-651	R-290	50	19089740	600	7	4	-	145	780 x 740 x 1.865	-

#### Display cabinets







UP-451GD



UP-651GD

#### General characteristics

- Steel sheet exterior with white epoxy coating that provides high resistance to impacts and daily use.
- Inner body in food-standard ABS material.
- Interior corners and edges rounded to facilitate cleaning.
- Equipped with inner fluorescent lighting to help display and draw attention to your products.
- Double glazed door with handle incorporated into the frame

- Reversible door with frame manufactured in aluminium, providing it with an elegant and very aesthetically pleasing finish.
- Equipped with lock and key as standard.
- Digital thermometer with temperature control.
- Operational voltage: 230 V 50 Hz.
- Supplied with 3 upper racks and 1 rack for the lower space (AEP-251 model, 2 upper racks).
- Guides inbuilt into the sides of the cabinet

with anti-tip system.

- Drain inside the chamber.
- Forced refrigeration. Evaporator integrated into the back wall of the cabinet. A fan distributes the cold, obtaining a uniform temperature inside.
- R-600a hydrocarbon refrigerant gas.
- Operational temperature: -1 °C  $\div$  +6 °C, Ambient temperature 32 °C.

	MODEL	REFRIGERANT	HZ.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ELECTRICAL POWER (W)	DIMENSIONS (mm)	€			
Professional display refrigerated cabinets													
	UP-251 GD	R-600a	50	19089741	125	2	4	91	780 x 740 x1.865	-			
	UP-451 GD	R-600a	50	19089742	460	3+1	4	193	626 x 740 x 1.865	-			
1	UP-651 GD	R-600a	50	19089743	600	3 (GN-2/1) + 1	4	193	780 x 740 x 1.865	-			

## Glass frosters

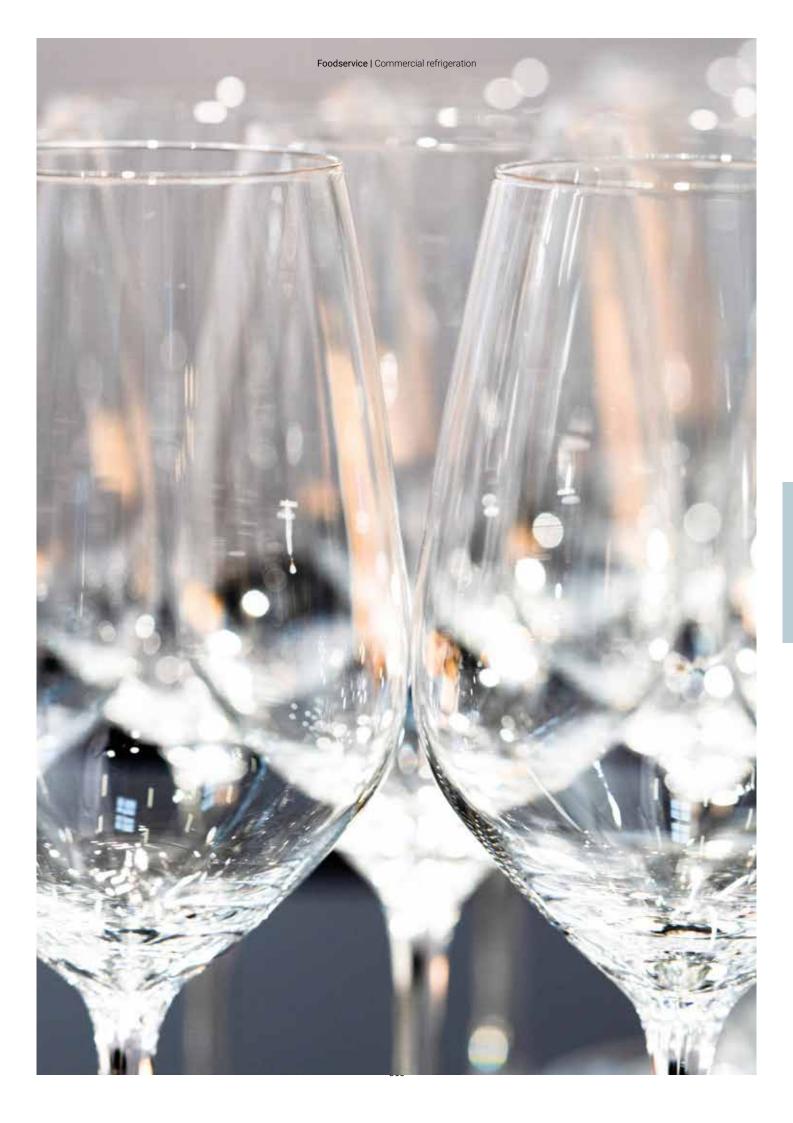
Glass frosters are an ideal complement for bars and cafés when drinks are to be served at their best. Thanks to their compact size, they are perfect for reduced size businesses.



#### General characteristics

- High quality austenitic stainless steel inside.
- Static refrigeration systems with ventilated condenser.
- Digital temperature control and manual defrosting.
- Triple glazed doors with anti-mist system that allows viewing the defrosting process.
- Aluminium door frame to ensure optimum resistance.
- Equipment includes removable shelf for easy cleaning.
- LED lighting system.
- Working temperature: -18 °C, -12 °C (room temperature: 32 °C).

MODEL	CODE	NO. OF DOORS	Tª RANK	CAPACITY (L)	ELECTRICITY CONSUMPTION (W)	COOLANT	DIMENSIONS (mm)	€
GF-45	19089744	1	-18 °C / -12 °C	52,5	265	R-290	565x365x763	-





## Showcases

Snack Showcases	363
Sushi Showcases	365
Refrigerated cases for ingredients	366

Special units or any variations on 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.

## Snack showcase

Some products require specific care for their conservation and presentation. Fagor Professional offers specifically designed display cases for those products.



#### General characteristics

- Inner tray made of steel high quality austenitic stainless.
- Anodised aluminium outside panels. Glass with PVC on the sides.
- Curved glass cover (one piece) or flat cover (two pieces) and glass sliding doors.
- $40\ kg/m^3$  injected polyurethane insulation. CFC free.
- It can fit GN -1/3, 40 mm deep containers. (NOT included in neutral models)
- Lighted power switch.

Only refrigerated models:

- Cold plate with copper tube evaporator.
- Emergency waste water drainage.
- Electronic thermostat for temperature control.
- Shielded inner lighting system.
- Working temperature: +4 °C, +8 °C (room temperature: 32 °C).
- The containers are included in the standard equipment.





ST139P ST139C

	MODEL	COOLANT	CODE	GLASS TYPE	CONTAINERS CAPACITY	COOLING UNIT TYPE	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated fla	t glass								
G. Company	ST-139P	R-600a	19089745	Plano	6*GN	Interior	105	1.380x415x270	-
George D	ST-139P	R-600a	19089746	Plano	8*GN	Interior	106	1.732x415x270	-
Refrigerated cu	rved glass								
6	ST-139C	R-600a	19089747	Curvo	6*GN	Interior	105	1.380x415x270	-
Garage P	ST-175C	R-600a	19089748	Curvo	8*GN	Interior	106	1.732x415x270	-
Neutral flat glas	SS								
	ST-139NP	-	19089749	Plano	7*GN	No	-	1.380x415x270	-
	ST-175NP	-	19089750	Plano	9*GN	No	-	1.732x415x270	-
Neutral curved	glass								
	ST-139NC	-	19089751	Curvo	7*GN	No	-	1.380x415x270	-
	ST-175NC	-	19089752	Curvo	9*GN	No	-	1.732x415x270	-

## Sushi showcase



#### General characteristics

- Perforated stainless steel inner tray for food
- Anodised aluminium outside panels. Glass with PVC on the sides.
- Curved glass cover and glass sliding doors.
- $40\ kg/m^3$  injected polyurethane insulation. CFC free.
- Static cooling system.
- Double built-in evaporation system by means of bottom tray and a copper pipe on the surface of the curved glass cover.
- Emergency waste water drainage.
- Electronic thermostat for temperature control.
- Shielded inner lighting system.
- Lighted power switch.
- Working temperature: -1 °C, +2 °C (room temperature: 27 °C).

	MODEL	COOLANT	CODE	GLASS TYPE	COOLING UNIT TYPE	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Garage Contraction of the Contra	SS-139C	R-600a	19089753	Bended	Built-in	105	1.380x415x278	-
Carrier V	SS-175C	R-600a	19089754	Bended	Built-in	106	1.730x415x270	-

## Refrigerated cases for ingredients

Ingredient cases have their own cooling units to to provide flexibility. They are the ideal complement to turn a refrigerated counter into a complete working station for the preparation of cold dishes, pizzas or sandwiches.



#### General characteristics

- It can fit GN 1/4, 150 mm deep containers. Containers are not included in the standard equipment.
- Cooling unit included.
- R-600a ecological cooling.
- Cold plate refrigeration system.
- Thermostatic control of temperature (+2 °C, +8 °C). Digital display.

#### Glass covered cases for GN-1/4 containers

	MODEL	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
A. C.	SP-2G	19089671	Glass	5*GN 1/4	102	R-600a	1.340x336x450	-
-1964°	SP-2B	19089674	Glass	6*GN 1/4	102	R-600a	1.496x336x450	-
10 Mary	SP-3G	19089672	Glass	8*GN 1/4	102	R-600a	1.790x336x450	-
No many	SP-3B	19089675	Glass	9*GN 1/4	102	R-600a	2.019x336x450	-
Sammer !	SP-4G	19089673	Glass	10*GN 1/4	102	R-600a	2.240x336x450	-

#### Cases for stainless steel GN-1/4 containers with cover

		MODEL	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
	$\mathcal{Q}_{\mathcal{I}}$	SPT-2G	19089676	Stainless steel	5*GN 1/4	102	R-600a	1.340x336x250	-
9	$\mathcal{L}_{\mathcal{A}}$	SPT-2B	19089679	Stainless steel	6*GN 1/4	102	R-600a	1.496x336x250	-
		SPT-3G	19089677	Stainless steel	8*GN 1/4	102	R-600a	1.790x336x250	-
		SPT-3B	19089680	Stainless steel	9*GN 1/4	102	R-600a	2.019x336x250	-
	5	SPT-4G	19089678	Stainless steel	10*GN 1/4	102	R-600a	1.590x700x880	-



A wide range of chices of ice.





Access the website

## Ice makers

Ice makers	369
Solid ice-cube makers	370
Hollow ice-cube makers	372
Dice-shaped ice-cube makers	373
Modular nugget ice makers	375
Granular ice makers	375
Flake ice makers	376
Tank for modular ice-cube makers (Silo) and carts	377
Filters and accesories	378

Special units or any variations on 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.

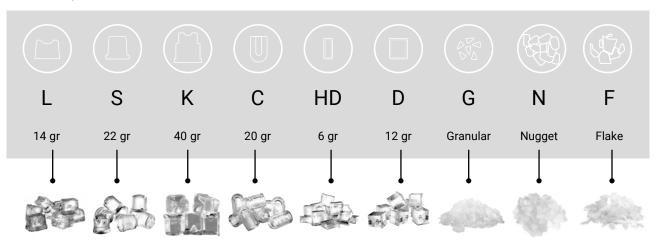
## Ice makers

A WIDE RANGE OF PRODUCTS TO PRODUCE ICE IN A LARGE VARIETY OF SIZES AND SHAPES.

Overdimensioned condensers for hot climate conditions both for air and water refrigerated versions. Simple, reliable ice making system intended to be used with heavily lime scaled water and under hard working conditions.



#### Ice cube types, versions and sizes



	UNITS	PRODUCTION		CUBE		HOLLOW	DIC	Œ	GRA	NULAR
	·	KG / DAY	L - 14 G	S - 22 G	K - 40 G	C - 20 G	HD - 6 G	D - 12 G	DRY	WET
		20	FIM-L			FIM-C				
		30		FIM-S	FIM-K	FIM-C				
		40		FIM-S	FIM-K	FIM-C				
	UNITS WITH BUILT-IN TANK	45							GIM	
		60		FIM-S	FIM-K	FIM-C	FICE-HD	FICE-D		
		80 -90		FIM-S	FIM-K	FIM-C	FICE-HD	FICE-D	GIM	
		130-140		FIM-S	FIM-K	FIM-C	FICE-HD	FICE-D		GIM
entering.		150		MFIM-S	MFIM-K					MGIM
	MODULAR	200					FICE-HD	FICE-D		MGIM
	UNITS	400	-	MFIM-S	MFIM-K		FICE-HD	FICE-D		MGIM
32.36	_	500								MGIM

## Solid ice-cube makers



#### With built-in tank

Crystal clear and compact Gourmet ice cubes take a long time to melt while chilling your

Large compact Gourmet ice cubes are highly demanded by professionals and consumers. They are ideal for alcohol free drinks and spirits.

These ice cubes melt very slowly and consumers can enjoy their drinks at their ease.

#### Gourmet type ice cubes







#### General characteristics

- High efficiency machines, low energy consumption.
- Made of AISI-304 high quality steel and built-in door.
- Hazard-free stainless steel inward opening
- Front ventilation system.

- Outside ON/OFF switch.
- Flexible injectors for improved performance with heavily scaled water supply.
- Machines with electronics for optimal control with high performance. Made by top performance electromechanical equipment.

A limescale filter is recommended for water with high limescale content.

- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- ¾" water inlet.
- Single phase 230V/50Hz connection (230V/60Hz optional connection).

		MODEL	CONDENS. SYSTEM	CODE	ICE (	CUBE GRAMS	COOLANT	PRODUCTION _ (KG/DAY)	(KG)	ANK ICE CUBES	POWER (W)	DIMENSIONS (MM)	€
_		EEU 4 001	Air	19001066	0.0		D000	22	, ,	225	060	250470505	
<b>*</b>		EFIM-20L -	Water	19082343		14	R290	24	6	385	260	350x470x595	
		EFIM-30S -	Air	19031770		20	D200	32	15	652	295	435x605x695	
	20 B	EFIIVI-305	Water	19082344		20	R290	34	15	052	290	43380038093	
		EFIM-30K	Air	19001068	$\sim$	40	D200	32	15	417	295	435x605x695	
	-	EFIIVI-3UK	Water	19082345		40	R290	34	15	417	290	43380038093	
<b>-</b>		FFINA 400 -	Air	19031772		20	D200	43	15	870	313	435x605x695	
~	1	EFIM-40S	Water	19082347		20	R290	45	15	870	313	43380038093	
	- 40 m	FFINA 40K-	Air	19001072	$\sim$	40	D000	43	1.5	FF6	313	435x605x695	
		EFIM-40K	Water	19082348		40	R290	45	15	556	313	43380038093	
		EFIM-60S	Air	19031774		20	R290	62	30	1.087	425	515x645x840	
			Water	19082349			R290	65	30	1.087	423	31380438840	
<b>-</b>	12	EEINA COIC-	Air	19001076	$\sim$	40	R290	62	30	694	425	515x645x840	
	<u> </u>	EFIM-60K	Water	19082370		40		65	30	694	423	31380438840	
	200	EFIM-80 _	Air	19031776		00 -	R290	82	40	1 500	570	645x645x870	
		S W	Water	19096208		20 -	R452A	86	40	1.522	370	04380438870	
<b>-</b>		EFIM-80 _	Air	19082371	$\sim$	40 -	R290	82	40	972	570	645x645x870	
₹.		KW	Water	19096209		40 -	R452A	86	40	972	370	04380438870	
		EFIM-130 _	Air	19082372	$\cap$	20 -	R290	- 134/136	60	2.061	780	930x565x1.050	
		SW	Water	19096210		20 -	R452A	134/130	00	3.261	700	950030031.050	
		EFIM-130	Air	19082373	$\sim$		R290	_ 12//126	60 2.083	780	930x565x1.050		
			Water	19096211		40 -	R452A	<del></del> 134/136		2.083	700	950030031.050	

#### Modular



#### Gourmet type ice cubes





•

#### General characteristics

- Highly efficient equipment, low power consumption.
- Flexible injectors for improved performance with heavily scaled water supply.
- Stackable units by means of specific stacking kit.
- Troubleshooting acoustic alarm (only 400 model).
- Cleaning function for regular maintenance (only 400 model).
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- R404a coolant.

- ¾" water inlet.
- Single phase 230V/50Hz connection (220V/60Hz optional connection).
- Except for MFIM-400 models 380V/3N/50Hz (220V/60HZ optional).

	MODEL	CONDENS. SYSTEM	CODE _	ICE (	GRAMS	COOLANT	PRODUCTION (KG/DAY)	(KG)	TANK ICE CUBES	POWER (W)	DIMENSIONS (MM)	€
	NATINA 1500—	Air	19031792		00	R452A	147	-	-	1 F00 1 N	775	
	MFIM-150S	Water	19031793		20	R452A	150	-	-	1.500 - 1+N	775x625x805	
	NATINA 1501/	Air	19001092	Μ	40	R452A	147	-	-	1 F00 1.N	775 (05 005	
	MFIM-150K	Water	19001094		40	R452A	150	-	-	1.500 - 1+N	775x625x805	-
	NATINA 4000	Air	19031794		00	R452A	381	-	-	0.000 O.N	1.001.600.070	_
-	MFIM-400S	Water	19031795		20	R452A	385	-	-	3.300 - 3+N	1.321x638x978	-
	MFIM-400K	Air	19031796		40	R452A	380	-	-	2 200 2 1 1	1.001.600.070	_
	IVIFIIVI-4UUK	Water	19031797		40	R452A		-	-	3.300 - 3+N	1.321x638x978	
	MFIM-400	Air	19096220									
	1+N	Water										-
	MFIM-400		19096221									
	1+N	Water										-

## Hollow ice-cube makers



Hollow ice-cubes to chill your drink more quickly thanks to an increased contact surface.

Made by means of top performance electromechanical equipment that uses an advanced paddle system suitable for heavily lime scaled water even without a filter.

A new design of the evaporator for an excellent performance with lime scaled water.

#### General characteristics

- Made of AISI-304 high quality steel and built-in door.
- Hazard-free stainless steel inward opening door.
- Front ventilation system.

- Outside ON/OFF switch.
- Height adjustable legs.
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- ¾" water inlet.
- Single phase 230V/50Hz connection (220V/60Hz optional connection).



#### With built-in tank

	MODEL	CONDENS. SYSTEM	CODE	ICE (	CUBE GRAMS	COOLANT	PRODUCTION _ (KG/DAY)	(KG)	ANK ICE CUBES	POWER (W)	DIMENSIONS (MM)	€
	FINA 2000 -	Air	19096212	m	00	R290	22/24	16	360	235	405x510x690	
	FIM-20C -	Water	19096213		20	R290	22/24	10	300	233	403X310X090	-
	FIL 4 000	Air	19096214			Dago	04/06	10	400	006	405510745	
	FIM-30C -	Water	19096215	<u> </u>	20	R290	34/36	12	480	236	405x510x745	-
	FII.4.400	Air	19096216			R290	40/43	12	720	325	401x506x699	
	FIM-40C	Water	19096216		20	R290	40/43	12	. 720	525	401X300X099	-
12.	FINA 600 -	Air	19031786	m	00	R452A	64/66	30	1.200	480	513x557x934	
	FIM-60C -	Water	19031787		20	R452A	04/00	30	1.200	400	313X337X934	-
	FIM 000 -	Air	19031788	m	00	R452A	80/84	37	1 400	775	675x555x995	
	FIM-90C =	Water	19031789	U	20	R452A	80/84	37	1.480	773	073X333X993	-
	FINA 1000 -	Air	19031790	Ш	00	R452A	122/120	50	2 000	900	94575557005	
FIM-130C —	Water	19031791		20	R452A	— 122/130 \	50	50 2.000	800	845x555x995	-	

## Dice-shaped ice-cube makers



Dice and half a dice shaped ice-cubes for quick chilling of drinks at high demand business.

High performance units with vertical evaporator that can produce ice in a shorter time cycle to meet any urging demand. They are ideal for businesses with a large ice-cube demand.

Because of the large production capacity and reduced dimensions these units are generally used by fast food restaurants and also for medical services.

#### General characteristics

- Highly efficient, Energy Star certificate.
- Made of AISI-304 high quality steel and built in door.
- Front ventilation system.
- Cleaning function for regular maintenance.
- Outside ON/OFF switch.
- Height adjustable legs.
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- ¾" water inlet.
- Single phase 230V/50Hz connection

(220V/60Hz optional connection).

#### With built-in tank



	MODEL	CONDENS. SYSTEM	CODE _	ICE (	ICE CUBE FORM GRAMS		PRODUCTION (KG/DAY)	(KG)	ICE CUBES	POWER (W)	DIMENSIONS (MM)	€
	EFICE-50 D	Air	19082420		12	R452A	60	20	1.500	450	535x595x795	
A	EFICE-50 HD	Air	19082421		6	R452A	60	20	3.000	450	535x595x795	
	EFICE-70 D	Air	19082401		12	R452A	90	35	2.692	550	660x700x838	
	EFICE-70 HD	Air	19082402		6	R452A	90	35	5.384	550	660x700x838	
	EFICE-100 D	Air	19082403		12	R452A	135	45	3.461	790	762x762x838	
	EFICE-100 HD	Air	19082404		6	R452A	135	45	6.923	790	762x762x838	
	EFICE-150D	Air	19082407		12	R290	145	45	3.461	700	762x762x832	
	EFICE-150HD	Air	19082409		6	R290	145	45	6.923	700	762x762x832	-

#### Modular



- Produces full dice ice cubes or half dice ice cubes.
- High efficient evaporator.
- Smart water distributor that improves drop-off efficiency.
- Easy access by removing the panels wiht a single screwdriver.
- Smart electronic board controls every parameter in the machine and shows the diagnosis of possible incidences.
- Hig resistance external frame in AISI 304 stainless steel.



	MODEL	CONDENS. SYSTEM	CODE _	ICE O	GRAMS	COOLANT	PRODUCTION (KG/DAY)	(KG)	ANK ICE CUBES	POWER (W)	DIMENSIONS (MM)	€
	EFICE-200 D	Aire	19096218		13	R290	220	-	-	1.120 - 1+N	762x620x500	
	EFICE-200 HD	Aire	19096219		7	R290	220	-	-	1.120 - 1+N	762x620x500	-
< 0.	FICE-400 D	Aire	19031814		13	R452A	405	-	-	1.800 - 3+N	762x620x760	
1	FICE-400 HD	Aire	19031815		7	R452A	405	-	-	1.800 - 3+N	762x620x760	-
	FICE-400 FD	Aire	19082410		13	R452A	405	-	-	1.800- 1+N	762x620x760	
	FICE-400 HD	Aire	19082411		7	R452A	405	-	-	1.800- 1+N	762x620x760	-
	FICE-300 FD FIT	Air	19082422		13	R452A	300	-	-	1.400-1+N	559x621x659	
	FICE-300 HD FIT	Air	19082423		7	R452A	300	-		1.400-1+N	559x621x659	-

#### Stock dispenser for dice ice-cube makers



Ice dispenser that can be installed on a FICE unit. To collect the ice, you only have to place a container underneath and push. Quick and easy to cover the demand from many users in a short time. Suitable for buffets, groups, hotels, catering...

#### General characteristics

- 104 kg tank for ice storage.
- AISI-304 stainless steel and sanitary plastic.-No need to remove the ice maker to access the tank for cleaning operations.

- Adjustable height legs.

MODEL	CODE	CAPACITY (KG)	IN WHICH CUBE MANUFACTURERS?	DIMENSIONS (MM)	€
DISPENSER DHD	19031818	104	FICE- 200 y FICE-400	769x835x1383	-
DISPENSER DHD & WATER	19082412	104	FICE- 200 y FICE-400	769x835x1383	-
DISPENSER DHD FIT	19082413	58	FICE- 300 FD FIT	559x835x1.218	-
DISPENSER DHD FIT & WATER	19082463	58	FICE-300 FD FIT	559x835x1.218	-

## Modular nugget ice makers



- Produces nugget ice.
- High evaporator efficiency: lower energy consumption and higher ice production.
- Autodiagnosis led lights signaling operation status &
- Electronic control. ON/OFF lighted switch in front
- Stainless steel auger with resilient coating to maximize lifespan.
- Powerful motor gear.
- AISI 304 stainless steel body.
- Optical pinpoint control system to set ice stock level. Ice drops out through the opening on the bottom of
- Tropicalized machines (T CLASS).
- The installation of the anti-scale filter and periodic cleaning are advised in areas with medium or high limescale content (HARD WATER).



MODEL	CONDENS. SYSTEM	CODE	FORM	GRAMS	COOLANT	PRODUCTION (KG/DAY)	€
ENGIM-300A	Air	19082419		1gr	R290	330	-

## Flake ice makers



- Produces cold and dry flat flakes. Flake thickness may be adjusted between 1.5mm 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.
- The most efficient evaporator of the market, less energy consumption and higher ice production.
- Electronic stop system. Electrical control panel. Drive direct gear motor. Magnetic drive pump. Low water safety device
- Stainless steel soleplate.
- Controllers to detect: low water level, temperature rise due to motor overload or full vat.



MODEL	CONDENS, SYSTEM	S. SYSTEM CODE		CUBE	COOLANT	PRODUCTION	€
			FORM	GRAMS		(KG/DAY)	
FLAKE 1000	Air	19082465		nugget	R449	335	-

## Granular ice makers



These units can produce granular ice thanks to a vertical cylinder evaporator and a high resistance spindle. There are two types of granular ice; dry ice for cocktails and wet granular ice for fishmonger's, fruit shops...

#### General characteristics

- High performance electromechanical equipment that produces granular ice by means of a vertical cylinder evaporator and a high resistance spindle.
- A limescale filter and regular maintenance cleaning procedures are recommended for medium or highly limescaled water.
- Productive capacity kg/24h at room temperature 20° C and water temperature 15° C.
- Low energy consumption thanks to their high performance evaporator.
- Long life stainless steel spindle.
- Cleaning function for regular maintenance (only GIM 45 and GIM 85 models).
- IN-OUT front ventilation in counter models.
- Robust doors in counter models.
- Height adjustable legs in counter models.

#### With built-in tank dry granular ice



	MODEL	CONDENS.	CODE	ICE CUBE		COOLANT	PRODUCTION	Т	ANK	POWER	DIMENSIONS	€
		SYSTEM		FORM	GRAMS		(KG/DAY)	(KG)	ICE CUBES	(W)	(MM)	
	E0154.45	Air	19001086	480	-	R290	55	20	-	401	465 505 705	
_	EGIM-45	Water	19082387	₽\0	-	R290	58	20	-	421	465x595x795	-
	500405	Air	19001088	100 A	-	R290	94	20	-	- 470	465x595x795	
	EGIM-85 -	Water	19082388	88 -	_	R290	88	20	-			-

#### Wet granular ice



	MODEL	CONDENS. SYSTEM	CODE	FORM	GRAMS	COOLANT	PRODUCTION (KG/DAY)	(KG)	ICE CUBES	POWER (W)	DIMENSIONS (MM)	€
· .	EGIM-160-	Air	19082389	. e24	_	- D000	164	6.1		650	F1FFF01 0FF	
	EGIIVI-100	Water	19096226	24.	-	R290	104	64	-	650	515x550x1.355	-

Modular wet granular ice

	MODEL	CONDENS. SYSTEM	CODE	FORM	GRAMS	COOLANT	PRODUCTION _ (KG/DAY)	(KG) ICE CUBES		POWER (W)	DIMENSIONS (MM)	€
1	EMGIM-150_	Air	19082392	^₽ <b>≜</b>	-	R290	164	-	-	650 1.N	F1F FF0 F00	
	MGIM-150	Water	19031820	\$₹ <b>.</b>	-	R290	166	-	-	- 650 - 1+N	515x550x500	
	EMGIM-200_	Air	19088147	.₽ <b>≜</b>	-	R290	211	-	-	- 700 1 N	F1E EE0 E7E	
	MGIM-200	Water	19031822	\$\$	-	R290	225	-	-	780 - 1+N	515x550x575	
	MGIM-400 _	Air	19031824	65 <b>6</b> -	-	R290	450	-	-	-1000.0.N		
	IVIOIIVI 400 -	Water	19031825		-	R452A	395	-	-	1300+3+N		
	MOIN4 400 -	Air	19082397	854	-	R452A	- 390 -	-	-	-1000 1.N		
	MGIM-400 -	Water	19082398	DA.	-	R452A	390	-	-	-1300 - 1+N	675x550x800	
	MGIM-500 _	Air	19031827		-	R290	655	-	-	-1700 O.N	(75,,550,,000	
		Water	19031828		-	- R452A 634		-	-	1700 - 3+N	675x550x800	
	140114 500	Air	19082399		-	R290	655	-	-	-1700 1.11	67EvEE0v000	
	MGIM-500 —	Water	19082400		-	R452A	52A 634	-	-	-1700 - 1+N	+N 675x550x800	

## Tank for modular ice-cube makers (Silo) and carts

Ice tanks are a guarantee to have a regular stock to meet your business's ice demand. During low consumption periods, the ice produced is stored in the modules to cover the demand during peak consumption periods.



#### General characteristics

- AISI-304 stainless steel tanks.
- 40 kg/m³ insulation by injected polyurethane for adequate ice keeping conditions.
- Inner design without sharp corners for easy cleaning and hygienic conditions.
- High density polyethylene and shock resistant one-piece inside.
- Stainless steel door for intensive use.
- Soft-closing doors.
- Different capacity models for all kinds of modular ice makers.
- Lower drainage.
- Ice removing shovel.
- Height adjustable legs.

#### General characteristics

- AISI 304 stainless steel bin.
- Hard sanitary polyethylene vat, resistant to blows, and scratches.
- Easy cleaning: seamless one-piece vat with rounded corners, avoinding possible dirty points and facilitating cleaning.
- Drainage system that collects and drives the water to the drain keeping the bin and floor clean & dry.
- Cart: has a braking and drainage system.
- Cart is made of sanitary polyethylene, with smooth surface to facilitate cleaning. It includes a cover to prevent dirt from contaminating the ice.
- Baskets for distributing ice quickly and efforlessly.

MODEL	CODE	CAPACITY (KG)	COMPATIBILITY	DIMENSIONS (MM)	€
S-130 GMIM / NGIM	19082414	160	See the different possible	762x819x740	-
S-130 FICE FIT	19082415	160	See the different possible	762x819x740	-
S-160 GMM / NGIM	19082416	180	See the different possible	559x872x1.122	-
S-160 FICE FIT	19082417	180	See the different possible	559x872x1.122	-
S-220 GMIM	19031843	220	See the different possible	762x819x1.071	-
S-220 MFIM / FICE	19031799	220	See the different possible	762x819x1.071	-
S-350 GMIM	19082374	340	See the different possible	1.067x819x1.067	-
S-350 MFIM / FICE	19082418	340	See the different possible	1.067x819x1.071	-
S400 GMIM	19096224	400	See the different possible	1.219x819x1.071	-
S400 MFIW FICE	19096225	400	See the different possible	1.219x819x1.071	-
S-500 GMIM	19031844	480	See the different possible	1.321x872x1.122	-
S-500 MFIM / FICE	19031802	480	See the different possible	1.321x872x1.122	-
S CART 300 GMIM / NGIM	19082380	300 + 112 carro	Ver tabla combinaciones	962x1.216x2.065	-
S CART 300 FICE / MFIM 150	19082382	300 + 112 carro	Ver tabla combinaciones	962x1.216x2.065	-
S 2CART 600 GMIM / NGIM	19082383	600 + (2 x 112) carros	Ver tabla combinaciones	1.630x1.240x1.980	-
S 2CART 600 MFIM	19082384	600 + (2 x 112) carros	Ver tabla combinaciones	1.630x1.240x1.980	<u> </u>
S 2CART 600 FICE	19082385	600 + (2 x 112) carros	Ver tabla combinaciones	1.630x1.240x1.980	

#### Combination of silos and modular ice makers









						TA	NKS					T	ANKS WIT	H TROLI	LEY	TANK DISPE	WITH NSER		
		S-1	130	S-1	160	S-2	220	S-C	350	S-	500	SC	CART	S 20	CART	DH	lD.	S-4	400
NUMBER OF ICE	MAKERS	1	2	1	2	1	2	1	2	1	2	1	2	1	2	1	2	1	2
ICE MAKERS TYPE	ICE MAKER MODEL																		
GOURMET AND HOLLOW ICE	MFIM-150	0	00	-	-	0	0	•	0	•	0	•	•		•	-	-	•	0
CUBES	MFIM-400	-	-	-	-	-	-	-	-	-	-	0	-	-	-	-	-	•	-
DICE SHAPED ICE CUBES	FICE-200-D	0	00	-	-	0	00	0	00	0	00	•		0	•	0	-	0	00
102 00520	FICE-200-HD	0	0	-	-	0	0	0	0	0	0	•	0	0	•	0	-	0	00
	FICE-300-D FIT	0	-	0	-	0	-	-	-	0	-	•	-	0	-	0	-	0	-
	FICE-300-HD FIT	0	-	0	-	0	-	-	-	0	-	•	-	0	-	0	-	0	-
	FICE-400-D	0	•	-	-	•	•	-	-	•	•	•	•	•	•	0	-	0	00
	FICE-400-HD	0	•	-	-	0	00	-	-	0	0	0	00	0	•	0	-	0	00
GRANULATED ICE	MGIM-150	0	-	0	-	•	-	-	-	•	••	•	• •	•	-	-	-	•	00
	MGIM-200	0	-	0	-	0	-	-	-	•	00	•	• •	0	-	-	-	•	00
	MGIM-400	0	-	•	-	0	-	-	-	-	-	0	00	0	-	-	-	0	00
	MGIM-500	0	-	•	-	0	-	-	-	0	-	0	00	0	-	-	-	0	00
ICE NUGGET	NGIM 300A	0	-	-	-	0	-	-	-	0	-	0	00	0	-	-	-	0	00
ICE FLAKES	FLAKE1000	0	-	-	-	-	-	-	-	-	-	0	-	•	-	-	-	-	00

 $<sup>\</sup>mbox{\ensuremath{^{\star}}}$  The silos cover may vary depending on the ice maker model.

#### Filters and accessories

MODEL	CHARACTERISTICS	CODE	€
ICE CRUSHER	Crusher	19082464	-
FC-100	Lime scale filter	19038797	-
FP-100	Particles	19038798	-
CC-100	Spare part	19038799	-
CP-100	Spare cartridge particles	19038800	-
CS-101	Anti-scale / active carbon / particulate filter	19031839	-
CS-102	Anti-scale / active carbon / particulate filter	19082428	-
SMALL SHOVEL	Small shovel	19082429	-
MEDIUM SHOVEL	Medium shovel	19082462	-
STACKING KIT MFIM 150	Stacked kit	19082425	-
STACKING KIT MFIM 400	Stacked kit	19082426	-
STACKING KIT FICE	Stacked kit	19082427	-