

Commercial Refrigeration



**Europe's leading manufacturer
of commercial
refrigeration equipment.**



Being the leading manufacturer of commercial refrigeration in Europe enables us to do the necessary investments in technology, R&D and production capacity. Due to this, Fagor is able to offer one of the most complete and extensive ranges of Commercial Refrigeration in the market, using the latest energy efficient hydrocarbon based coolants (R-600a and R-290) achieving "A class" energy efficiency rating in the top of the range models.



Refrigerated cabinets

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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 Industrial for any other variation or option that is not included on this list.



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 characterized 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
	GLOBE ADVANCE	GLOBE CONCEPT MONOBLOCK	GLOBE CONCEPT	GLOBE CONCEPT	GLOBE CONCEPT	GLOBE 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)						-
Insulation	80 mm	60 mm	60 mm	50 mm	50 mm	50 mm
COOLANT +/-	R-600a / R-290	R-600a / R-290	R-600a / R-290	R-600a / R-290	R-600a	R-600a
CLIMATE CLASS (1 door)	5	4	4	4	4	4
AMBIENT TEMPERATURE (*)	43 °C	43 °C	43 °C	43 °C	43 °C	43 °C
COOLING SYSTEM	BUILT-IN	MONOBLOCK	BUILT-IN	BUILT-IN	BUILT-IN	BUILT-IN
LIGHTING	LED	LED	LED	LED	LED	LED
HACCP	YES	OPTIONAL	OPTIONAL	NO	NO	NO
ECO MODE	YES	YES	YES	NO	YES	YES
LOCK (large door)	YES	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	OPTIONAL	OPTIONAL
PROTECTION GRADE	IPX5	IPX5	IPX5	IPX4	IPX5	IPX5
OPTIONAL DOOR OPENING PEDAL	YES	YES	YES	NO	YES	YES

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

ADVANCE | Gastronorm

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



01.

Haccp System

Hazard Analysis and Critical Control Points (HACCP). HACCP is a system that ensures that food is kept in good conditions by monitoring the equipment temperature and providing an alarm log as well as the inspection and correct regulation of food control.

02.

Door opening pedal

The new opening pedal allows you to open the cabinet without hands to provide more flexibility to users. This is an optional accessory and must be specified in your order for factory assembly.

03.

Insulation thickness (80 mm)

Insulation is a key factor for the performance of refrigeration equipment. Our 80 mm thick insulation in our ADVANCE range is the top in the market for this type of equipment.

04.

Zero Impact

Hydrocarbon natural gas (R290 and R600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

05.

Multiflow System

Intelligent air circulation system to ensure a consistent and constant distribution inside the equipment, so that the temperature stays uniform. This system contributes to keep food in good conditions for a longer period of time and to reduce energy consumption.

Refrigerated Cabinets



EAAFP-801

Freezer Cabinets



EAAFN-1602

Refrigerated display cabinets



EAAEP-801/ EAAEP-1602

VISIBILITY:
Vertical LED light for greater visibility.

General characteristics

- Constructed with AISI-304 stainless steel and also includes stainless steel back panel.
 - High quality austenitic stainless steel inside and outside (included stainless steel back panel).
 - 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 -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
 - Ambient temperature: 43 °C (*)
 - 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.

MODEL	COOLANT	HZ.	CODE	CLIMATIC CLASS	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (MM)	€	
Refrigerated cabinets												
	EAAFP-801	R-600a	50	19038342	5	1	A	610	314	158	693x856x2.106	-
			60	19074206			-		250			
	EAAFP-1602	R-600a	50	19038352	4	2	B	1.332	558	160	1.358x856x2.106	-
			60	19074207			-		252			
	EAAFP-1602	R-600a	50	19058706	5	2	B	1.332	829	192	1.358x856x2.106	-
Freezer cabinets												
	EAAFN-801	R-290	50	19038344	5	1	D	610	2.139	678	693x856x2.106	-
			60	19074208			-		719			
	EAAFN-1602	R-290	50	19038357	4	2	D	1.332	4.492	749	1.358x856x2.106	-
			60	19073514			-		831			
	EAAFN-1602	R-290	50	19059043	5	2	D	1.332	4.258	750	1.358x856x2.106	-
Refrigerated display cabinets												
	EAAEP-801	R-600a	50	19038343	4	1	-	610	-	161	693x856x2.106	-
	EAAEP-1602	R-600a	50	19038353	4	2	-	1.332	-	166	1.358x856x2.106	-

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

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.



01.

Monoblock System

The refrigeration units with Monoblock system are fitted with a cooling unit outside the main storage area, at the top of the device to allow front access for convenient maintenance operations.

02.

Zero Impact

Hydrocarbon natural gas (R290 and R600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

03.

Multiflow System

Cold air circulates inside our cabinets following a "U" shape. This effect is achieved by means of a diffuser for an even distribution of the air.

Refrigerated cabinets



EMAFP-1602

Freezer cabinets



EMAFN-801

Refrigerated display cabinets



EMAEP-801

VISIBILITY:
Vertical LED light for greater visibility.

Mixed refrigeration cabinet and freezer



EMAF-1602 MIX

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

General characteristics

- Constructed with AISI-304 stainless steel.
 - High quality austenitic stainless steel inside and outside (except for galvanised back panel).
 - 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 -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
 - Ambient temperature: 43 °C (*)
 - Climatic class 4.
 - 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.
 - HACCP.
 - Door opening pedal (factory assembly).
 - Stainless steel back panel.

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW·H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated Cabinets										
EMAFP-801	R-600a	50	19037603	1	B	572	423	143	653x796x1.996	-
EMAFP-802	R-600a	50	19037604	2	B	572	423	143	653x796x1.996	-
EMAFP-1602	R-600a	50	19037606	2	C	1.144	756	184	1.318x796x1.996	-
EMAFP-1603	R-600a	50	19037607	3	C	1.144	756	184	1.318x796x1.996	-
EMAFP-1604	R-600a	50	19037608	4	C	1.144	756	184	1.318x796x1.996	-
Freezer cabinets										
EMAFN-801	R-290	50	19037691	1	D	572	2.040	678	653x796x1.996	-
		60	19074215		-		-	719		
EMAFN-802	R-290	50	19037692	2	D	572	2.040	684	653x796x1.996	-
		60	19074216		-		-	725		
EMAFN-1602	R-290	50	19037695	2	E	1.144	4.855	942	1.318x796x1.996	-
		60	19073516		-		-	998		
EMAFN-1603	R-290	50	19037696	3	E	1.144	4.855	948	1.318x796x1.996	-
		60	19074226		-		-	1.004		
EMAFN-1604	R-290	50	19037697	4	E	1.144	4.855	954	1.318x796x1.996	-
		60	19074227		-		-	1.010		
Refrigerated display cabinets										
EMAEP-801	R-600a	50	19037605	1	-	572	-	146	653x796x1.996	-
EMAEP-1602	R-600a	50	19037610	2	-	1.144	-	190	1.318x796x1.996	-
Mixed refrigeration and freezer cabinet										
EMAF-1602 MIX	R-600a+R-290	50	19038300	2	-	1.144	-	821	1.318x796x1.996	-
		60	19074231		-		-	972		

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

CONCEPT | Gastronorm

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



01.

Zero impact (Globe, hc gases)

Natural hydrocarbon gas (R290 and R600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

02.

Better insulation (Globe, HC gases)

Insulation is a key factor for the performance of refrigeration equipment. That is why we have increase insulation thickness in the CONCEPT range up to 20 % (50 -> 60 mm).

03.

Intelligent thermostat that includes ECO mode

This working mode optimises the performance of our equipment. When the door remains closed for a period of time, temperature and time are automatically selected so that the cooling unit only works when required.

04.

Embedded tray slides

Embedded slides for easier introduction of GN containers or grids at any of its 24 levels. More robust equipment, easier cleaning operations and no need to purchase additional tray slides.



General characteristics

- Constructed with AISI-304 stainless steel.
 - High quality austenitic stainless steel inside and outside (except for galvanised back panel).
 - 60 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 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 -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
 - Ambient temperature: 43 °C (*)
 - Climatic class 4.
 - 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.
 - Door opening pedal (factory assembly).
 - HACCP.
 - Stainless steel back panel.

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

Refrigerated cabinets



EAFP-1602

EAFP-802

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS	INSULATION THICKNESS (MM)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
REFRIGERATED CABINETS												
EAFP-801	R-600a	50	19037764	1	C	610	60	+	548	183	653x842x2.040	-
		60	19073313		-				275			
EAFP-802	R-600a	50	19037772	2	C	610	60	+	548	183	653x842x2.040	-
		60	19074232		-				275			
EAFP-1602	R-600a	50	19037832	2	C	1.332	60	+	913	206	1.318x842x2.040	-
		60	19073269		-				223			
EAFP-1603	R-600a	50	19037834	3	C	1.332	60	+	913	206	1.318x842x2.040	-
		60	19074233		-				223			
EAFP-1604	R-600a	50	19037835	4	C	1.332	60	+	913	206	1.318x842x2.040	-
		60	19074234		-				223			

Freezer cabinets



EAFN-1602

EAFN-801




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												
EAFN-801	R-290	50	19037864	1	D	610	60	+	2.179	700	653x842x2.040	-
		60	19073267						-	741		
EAFN-802	R-290	50	19037868	2	D	610	60	+	2.179	706	653x842x2.040	-
		60	19074235						-	747		
EAFN-1602	R-290	50	19037918	2	E	1.332	60	+	4.855	1.251	1.318x842x2.040	-
		60	19073518						-	1.307		
EAFN-1603	R-290	50	19037924	3	E	1.332	60	+	4.855	1.257	1.318x842x2.040	-
		60	19074236						-	1.313		
EAFN-1604	R-290	50	19037925	4	E	1.332	60	+	4.855	1.263	1.318x842x2.040	-
		60	19074238						-	1.319		

Refrigerated display cabinets



EAEP-1602

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

MODEL	GAS	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	INSULATION THICKNESS (MM)	EMBEDDED TRAY SLIDES	ELECTRIC POWER (W)	DIMENSIONS (MM)	€	
REFRIGERATED DISPLAY CABINETS											
	EAEP-801	R-600a	50	19037812	1	610	60	+	186	653x842x2.040	-
			60	19074239					278		
	EAEP-802	R-600a	50	19037813	2	610	60	+	185	653x842x2.040	-
			60	19074240					277		
	EAEP-1602	R-600a	50	19037843	2	1.332	60	+	212	1.318x842x2.040	-
			60	19074241					229		

Cabinets for refrigeration and freezing

Mixed cabinet Refrigeration and freezing



EAF-1602 MIX

Refrigeration cabinets with freezing compartment



EAF-802 C



EAF-1603 C

Mixed

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

Refrigeration module:

- Forced draught refrigeration
- Operational temperature: -2 °C, +8 °C /





Freezer module:

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

Freezer compartment (❄️):

Equipment: (3 drawers in sanitary PVC Independent hermetic compressor with ventilated condenser.

Evaporator with copper pipe and aluminium cooling fins. Environmentally-friendly refrigerant R-290. 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 REFRIGERATION AND FREEZER CABINET										
	EAF-1602 MIX	R-600a+R290	50	19038287	1+1	1.220	60	883	1.318x842x2.040	-
			60	19074243						
REFRIGERATION CABINETS WITH FREEZING COMPARTMENT										
	EAF-802 C	R-290	50	19038516	1+❄️	596	60	1.091	693x826x2.008	-
			60	19074244						
	EAF-1603 C	R-600a+R-290	50	19038521	2+❄️	1.301	60	1.008	1.388x826x2.008	-
			60	19074245						
	EAF-1604 C	R-600a+R-290	50	19038522	3+❄️	1.301	60	1.008	1.388x826x2.008	-
			60	19074246						

Refrigeration cabinets with fish compartment






EAFP-802-P



EAF-1603 P

Fish compartment (🐟):

Equipment: 3 drawers in sanitary PVC. Independent hermetic compressor with ventilated condenser. Copper tube evaporator and aluminum fins. R-290 ecological refrigerant. Forced draft cooling. Automatic evaporation of the defrost water. Operational temperature: -18 °C, -22 °C.

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)	€
REFRIGERATED CABINETS WITH FISH COMPARTMENT												
 EAF-802 P	R-290	50	19038518	1+🐟	D	596	60	+	679	954	693x826x2.008	-
 EAF-1603 P	R-600a+R-290	50	19038531	2+🐟	D	1.301	60	+	906	852	1.388x826x2.008	-
 EAF-1604 P	R-600a+R-290	50	19038532	3+🐟	D	1.301	60	+	906	852	1.388x826x2.008	-

Dual temperature cabinets







EAFP-1602/2



EAFP-802/2

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 TEMPERATURE CABINETS												
 EAFP-802/2	R-290	50	19042469	1+1	D	596	50	+	679	616	693x826x2.008	-
 EAFP-1602/2	R-600a	50	19042473	1+1	D	1.301	50	+	905	367	1.388x826x2.008	-
 EAFP-1603/2	R-600a	50	19042470	2+1	D	1.301	50	+	905	367	1.388x826x2.008	-
 EAFP-1604/2	R-600a	50	19042471	3+1	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.



01.

Zero impact

Natural hydrocarbon gas (R-290 and R-600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

02.

Better insulation

Insulation is a key factor for the performance of refrigeration equipment. That is why we have increase insulation thickness in the CONCEPT range up to 20 % (50 -> 60 mm).




03.

Intelligent thermostat that includes ECO mode

This working mode optimises the performance of our equipment. When the door remains closed for a period of time, temperature and time are automatically selected so that the cooling unit only works when required.

General characteristics

- Constructed with AISI-304 stainless steel.
 - High quality austenitic stainless steel inside and outside (except for galvanised back panel).
 - 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 -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
 - Ambient temperature: 43 °C (*)
 - Climatic class 4.
 - 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)	€
REFRIGERATED CABINET											
	EAFP-401	R-600a	50	19058720	1	E	305	726	205	488x703x2.008	-
			60	19074254		-		297			
DISPLAY REFRIGERATED CABINET											
	EAEP-401	R-600a	50	19059011	1	-	305	-	208	488x703x2.008	-
			60	19074255		-		-			
FREEZER CABINET											
	EAFN-401	R-290	50	19058721	1	E	305	2.197	719	488x703x2.008	-
			60	19074256		-		760			

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

CONCEPT | Snack

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



01.

Zero impact (Globe, hc gases)

Hydrocarbon natural gas (R290 and R600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

02.

Simple and user friendly interface

Control Panel with a design for functional and quick use.

03.

Self-closing and stay open feature

Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.

04.

Built-in drain

All our units are fitted with a built-in drain for remove waste waters.



General characteristics

- Constructed with AISI-304 stainless steel.
- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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 -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Ambient temperature: 43 °C (*)
- Climatic class 4.
- 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.
- Tropicalised units: Heated door frame to avoid condensation in high humidity environments.
- Stainless steel back panel.

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

Refrigerated cabinets

Refrigerated cabinets

Refrigerated display cabinets



EAFP-701



EAFP-1402



EAEP-701

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)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
REFRIGERATED CABINETS											
	EAFP-701	R-600a	50	19037070	1	C	506	548	183	693x726x2.067	-
			60	19074257		-		275			
	EAFP-702	R-600a	50	19037071	2	C	506	548	183	693x726x2.067	-
			60	19074258		-		275			
	EAFP-1402	R-600a	50	19037139	2	C	1.109	975	206	1.388x726x2.067	-
			60	19074259		-		223			
	EAFP-1403	R-600a	50	19037140	3	C	1.109	975	206	1.388x726x2.067	-
			60	19074260		-		223			
	EAFP-1404	R-600a	50	19037141	4	C	1.109	975	206	1.388x726x2.067	-
			60	19074261		-		223			
REFRIGERATED DISPLAY CABINETS											
	EAEP-701	R-600a	50	19037072	1	-	506	-	186	693x726x2.067	-
			60	19074267		-		278			
	EAEP-1402	R-600a	50	19037143	2	-	1.109	-	212	1.388x726x2.067	-
			60	19074268		-		229			

Freezer cabinets



EAFN-1404



EAFN-702

	MODEL	GAS	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
FREEZER CABINETS											
	EAFN-701	R-290	50	19037702	1	D	506	2.179	700	693x726x2.067	-
			60	19074262		-		741			
	EAFN-702	R-290	50	19037703	2	D	506	2.179	706	693x726x2.067	-
			60	19074263		-		747			
	EAFN-1402	R-290	50	19037712	2	E	1.109	4.855	1.251	1.388x726x2.067	-
			60	19074264		-		1.307			
	EAFN-1403	R-290	50	19037713	3	E	1.109	4.855	1.257	1.388x726x2.067	-
			60	19074265		-		1.313			
	EAFN-1404	R-290	50	19037714	4	E	1.109	4.855	1.263	1.388x726x2.067	-
			60	19074266		-		1.319			

Cabinets for refrigeration and freezing

Refrigeration and freezer mixed cabinet



EAF-1402 MIX

Refrigeration cabinets with freezing compartment



EAF-702 C

MIXED

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

Refrigeration module:





- Refrigerant R-600a, CFC-free. Forced draught refrigeration
- Operational temperature: -2 °C, +8 °C (ambient 38 °C)

Freezer module:

- Refrigerant R-290, CFC-free. Forced draught evaporator
- Operational temperature: -18 °C, -22 °C.

FREEZER COMPARTMENT (❄️):

Equipment: 3 drawers in sanitary PVC. Independent hermetic compressor with ventilated condenser. Copper tube evaporator and aluminum fins. Ecological refrigerant R-290 without CFC. Forced draught cooling. Automatic evaporation of the defrost water. 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									
	EAF-1402 MIX	R-600a+R-290	50	19037927	1+1	1.012	883	1.388x726x2.067	-
			60	19074269			1.016		
REFRIGERATION CABINETS WITH FREEZING COMPARTMENT									
	EAF-702 C	R-290	50	19038534	1+❄️	506	931	693x726x2.067	-
			60	19074270			1.018		
	EAF-1403 C	R-600a+R-290	50	19038536	2+❄️	1.109	928	1.388x726x2.067	-
			60	19074271			987		
	EAF-1404 C	R-600a+R-290	50	19038537	3+❄️	1.109	928	1.388x726x2.067	-
			60	19074273			987		




Refrigeration cabinets with fish compartment



EAF-1403 P

FISH COMPARTMENT (🐟):

Equipment: 3 drawers in sanitary PVC with perforated stainless steel bottom. Independent hermetic compressor with ventilated condenser. Ecological refrigerant R-290 without CFC. Cold plate evaporator. Drain in evaporator tray. Drain pipe of the enclosure to connect to an external drain. Operational temperature: -4 °C, -1 °C. / Volume: 300 litres.

MODEL	COOLANT	HZ.	CODE	NO. OF DOOR	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
REFRIGERATION CABINETS WITH FISH COMPARTMENT										
 EAF-702 P	R-290	50	19038535	1+ 🐟	D	506	679	874	693x726x2.067	-
 EAF-1403 P	R-600a+R-290	50	19038538	2+ 🐟	D	1.109	906	852	1.388x726x2.067	-
 EAF-1404 P	R-600a+R-290	50	19038539	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.



01.

Technology

Specially designed units for pastry and bakery use fitted with forced draught refrigeration systems to guarantee perfect food conservation.

02.

Capacity

Capacity for 17 Euronorm pastry trays (400 x 600 mm). The standard equipment includes 3 plastic covered steel baking grids, with slides.


03.

Construction

Stainless steel inner compartment with robust tray slides.

General characteristics

- Constructed with AISI-304 stainless steel.
- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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 +2 °C and +8 °C.
- Ambient temperature: 43 °C (*)
- Climatic class 4.

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
 EAPP-701	R-290	50	19037778	1	E	574	986	182	760x742x2.006	-

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. For specific intensive usage please check with Fagor Commercial Manager.

Pastry Accessories *

DESCRIPTION	CODE
Epoxy pastry grid (600 x 400)	12034886
Stainless steel pastry grid (600 x 400)	19001001
Stainless steel pastry tray (600 x 400)	19010201
Pastry grid slide (485mm - 1 piece)	12036689

* Check prices at the list of accessories and spare parts.

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.



01.

Working temperature (-4 °C, -1 °C)

Forced draught cooling system to maintain the working temperature between -4 °C and -1 °C.

02.

Capacity

Fitted with 7 large capacity drawers made of sanitary PVC with a steel double bottom specifically designed for fish storage.

03.

Separate drain

Each one of the drawers has a drain hole that leads to the general drain area which is also connected to an external drain system.



General characteristics

- Constructed with AISI-304 stainless steel.
- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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 °C and -1 °C.
- Ambient temperature: 43 °C (*)
- Climatic class 4.

MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
EAP-701	R-290	50	19037780	1	574	549	760x742x2.006	-

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. For specific intensive usage please check with Fagor Commercial Manager.

Fish Accessories *

* Check prices at the list of accessories and spare parts.

DESCRIPTION	CODE
Grey drawer with handles (600x400x120)	12033925

Available options and price increment per model

MODEL	STAINLESS STEEL BACK PANEL	LOCK (LARGE DOOR)	HACCP	WHEELS KIT (FACTORY ASSEMBLY)	HEATED DOR FRAME	REVERSED OPENING	OPENING PEDAL
	RI (€)	CR (€)	(€)	R (€)	T (€)	AC (€)	PA (€)
Advance Gastronorm							
EAAFP-801	STANDARD	STANDARD	STANDARD	o	o	o	o
EAAFP-1602	STANDARD	STANDARD	STANDARD	o	o	-	o
EAAFN-801	STANDARD	STANDARD	STANDARD	o	STANDARD	o	o
EAAFN-1602	STANDARD	STANDARD	STANDARD	o	STANDARD	-	o
EAAEP-801	STANDARD	STANDARD	STANDARD	o	o	o	o
EAAEP-1602	STANDARD	STANDARD	STANDARD	o	o	-	o
Concept Monoblock							
EMAFP-801	o	o	o	o	o	o	o
EMAFP-802	o	-	o	o	o	-	-
EMAFP-1602	o	o	o	o	o	-	o
EMAFP-1603	o	-	o	o	o	-	-
EMAFP-1604	o	-	o	o	o	-	-
EMAFN-801	o	o	o	o	STANDARD	o	o
EMAFN-802	o	-	o	o	STANDARD	-	-
EMAFN-1602	o	o	o	o	STANDARD	-	o
EMAFN-1603	o	-	o	o	STANDARD	-	-
EMAFN-1604	o	-	o	o	STANDARD	-	-
EMAEP-801	o	STANDARD	o	o	o	o	o
EMAEP-1602	o	STANDARD	o	o	o	-	o
EMAF-1602 MIX	o	o	o	o	o	-	o
Concept Gastronorm							
EAFP-801	o	o	o	o	o	o	o
EAFP-802	o	-	o	o	o	-	-
EAFP-1602	o	o	o	o	o	-	o
EAFP-1603	o	-	o	o	o	-	-
EAFP-1604	o	-	o	o	o	-	-
EAFN-801	o	o	o	o	STANDARD	o	o
EAFN-802	o	-	o	o	STANDARD	-	-
EAFN-1602	o	o	o	o	STANDARD	-	o
EAFN-1603	o	-	o	o	STANDARD	-	-
EAFN-1604	o	-	o	o	STANDARD	-	-
EAEP-801	o	STANDARD	o	o	o	o	o
EAEP-802	o	-	o	o	o	-	-
EAEP-1602	o	STANDARD	o	o	o	-	o
EAF-1602 MIX	o	o	o	o	o	-	o
EAF-802 C	o	-	o	o	o	-	-
EAF-1603 C	o	-	o	o	o	-	-
EAF-1604 C	o	-	o	o	o	-	-
EAF-802 P	o	-	o	o	o	-	-
EAF-1603 P	o	-	o	o	o	-	-
EAF-1604 P	o	-	o	o	o	-	-
EAFP-802/2	o	-	o	o	o	-	-
EAFP-1602/2	o	o	o	o	o	-	o
EAFP-1603/2	o	-	o	o	o	-	-
EAFP-1604/2	o	-	o	o	o	-	-
Concept GN-1/1							
EAFP-401	o	o	-	o	o	o	-
EAEP-401	o	STANDARD	-	o	o	o	-
EAFN-401	o	o	-	o	STANDARD	o	-
Concept Snack							
EAFP-701	o	o	-	o	o	o	-
EAFP-702	o	-	-	o	o	-	-
EAFP-1402	o	o	-	o	o	-	-
EAFP-1403	o	-	-	o	o	-	-
EAFP-1404	o	-	-	o	o	-	-
EAFN-701	o	o	-	o	STANDARD	o	-
EAFN-702	o	-	-	o	STANDARD	-	-
EAFN-1402	o	o	-	o	STANDARD	-	-
EAFN-1403	o	-	-	o	STANDARD	-	-
EAFN-1404	o	-	-	o	STANDARD	-	-
EAEP-701	o	STANDARD	-	o	o	o	-
EAEP-1402	o	STANDARD	-	o	o	-	-
EAF-1402-MIX	o	o	-	o	o	-	-
EAF-702 C	o	-	-	o	o	-	-
EAF-1403 C	o	-	-	o	o	-	-
EAF-1404 C	o	-	-	o	o	-	-
EAF-702 P	o	-	-	o	o	-	-
EAF-1403 P	o	-	-	o	o	-	-
EAF-1404 P	o	-	-	o	o	-	-
Concept PASTELERÍA							
EAPP-701	o	o	-	o	o	o	o
Concept PESCADO							
EAP-701	o	o	-	o	o	o	o

Accessories *

FOR MODELS:	ACCESSORY	CODE
SNACK CABINETS	GRID made in Epoxi (560x542)	12034317
	SUPPLEMENTARY GRID made in Epoxi (500x158)	12037946
SNACK CABINETS - FISH COMPARTMENT	DRAWER for Fishes - 530x460x100 mm	12033758
	PERFORATED BOTTOM - 530x460 mm	12034642
	GUIDE for Fish compartment - 613 mm - 1 piece	12036716
SNACK CABINETS - FROZEN COMPARTMENT	DRAWER for Frozen product - 530x540x100 mm	12033784
	GUIDE for Frozen compartment - 562 mm - 1 piece	12037936
GASTRONORM CABINETS	GN-2/1 GRID made in Epoxi (650x530)	12037958
	GN-2/1 GRID Inox. (650x530)	19001000
	GUIDE for GN grid - 562 mm - 1 p.	12037936
GN CABINETS - FISH COMPARTMENT	DRAWER for Fishes - 530x540x100 mm	12033784
	PERFORATED BOTTOM - 530x540 mm	12034707
GN CABINETS - FROZEN COMPARTMENT	GUIDE for Fish compartment - 613 mm - 1 piece	12036716
	DRAWER for Frozen product - 530x540x100 mm	12033784
FISH CABINETS, PASTRY CABINETS	GUIDE for Frozen compartment - 662 mm - 1 piece	12037948
	Pastry GRID made in Epoxi (600x400)	12034886
	Pastry GRID Inox, (600x400)	19001001
	Pastry TRAY Inox, (600x400)	19010201
	GUIDE for Pastry grid - 485 mm - 1 piece	12036689
	Grey DRAWER with handles - 600x400x120 mm	12033925

* Check prices at the list of accessories and spare parts

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	FOR MODELS	QUANTITY	€
Meat bar 1 DOOR - GN (Embedded sides)	19048712	EAFP-801/802	1	-
		EAAFP-801		
		EAFN-801/802		
		EAAFN-801		
Meat bar 2 DOORS - GN (Embedded sides)	19048713	EAF-1602 MIX	2	-
		EAFP-1602/1603/1604		
		EAAFP-1602/1603/1604		
		EAFN-1602/1603/1604		
Meat bar - SNACK SERIES	19048715	EAAFN-1602/1603/1604	1	-
		EAFP - 701/702		
		EAFN - 701/702		
		EAFP-1402/1403/1404		
		EAFN-1402/1403/1404	2	



Refrigerated Counters

Gastronom 700.....	328
— Advance.....	328
— Concept.....	332
Snack 600.....	346
— Concept.....	346
Pastry 800.....	354
— Concept.....	354

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 Industrial 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.

	GASTRONORM - 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	A	B	C	C
INSULATION	60 mm SIDES 50 + 40 mm Double roof	50 mm	50 mm	50 mm
COOLANT	R-600a / R-290	R-600a / R-290	R-600a / R-290	R-600a
CLIMATE CLASS	4	4	4	4
AMBIENT TEMPERATURE (*)	43 °C	43 °C	43 °C	43 °C
COOLING SYSTEM	MONOBLOCK	INTERNAL	INTERNAL	INTERNAL CENTRAL
HACCP	YES	NO	NO	NO
ECO MODE	YES	YES	NO	NO
LOCK	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	IN OPTION Standard with glass doors	IN OPTION
HUMIDITY PROTECTION GRADE	IPX4	IPX4	IPX4	IPX4

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

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.



01.

Insulation

Insulation is a key factor for the performance of refrigeration equipment. Our ADVANCE counters not only achieve an improved performance but also are fitted with 60 mm thick injected polyurethane insulation for an enhanced thermal protection and energy saving.

02.

Zero impact

Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressor's performance is greater and noise level is also reduced.

03.

Haccp system

Hazard Analysis and Critical Control Points (HACCP). HACCP is a system that ensures that food is kept in good conditions by monitoring the equipment temperature and providing an alarm log as well as the inspection and correct regulation of food control.

04.

Cleaning

Our ADVANCE range is fitted with inner filters to protect the condenser and for easy cleaning and maintenance operations.

05.

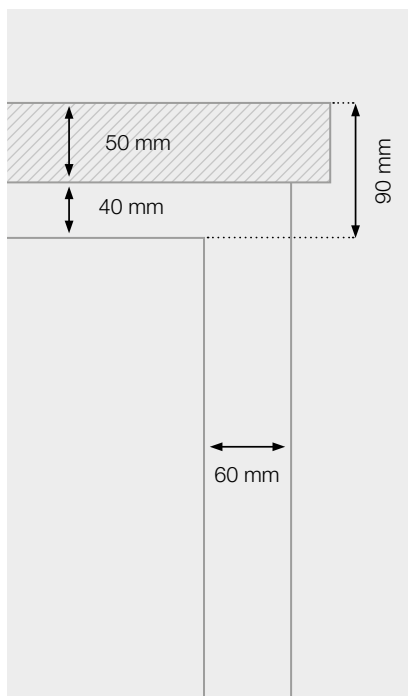
Multiflow system

Intelligent air circulation system to ensure a consistent and constant distribution inside the equipment, so that the temperature stays uniform. This system contributes to keep food in good conditions for a longer period of time and to reduce power consumption.

06.

Storage space system

Monoblock refrigeration units achieve a more even distribution of temperature and larger storage capacity. +20 % compared to models with the refrigeration unit inside.



General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 40 kg/m³ injected polyurethane isolation. 60 mm thick side walls, while the ceiling is 40 mm thick with a 50 mm worktop on it to make a total 90 mm thickness.
- 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.
- 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.
- 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 -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Ambient temperature: 43 °C (*)
- Climatic class 4.

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.
- Lock (standard in glass doors).

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

Refrigeration
Counters *
Freezer
Counters

Refrigerated counters
With glass doors

Refrigerated
Central counters



EAMFP-225

EAMFN-180



EAMFP-135-PC



EAMCP-180

(*) 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)	€
REFRIGERATED COUNTERS										
EAMFP-135	50	19037783	2	A	258	381	152	R-600a	1.350x700x850	-
EAMFP-180	50	19037784	3	A	403	514	152	R-600a	1.800x700x850	-
EAMFP-225	50	19037785	4	B	549	810	195	R-600a	2.250x700x850	-
Freezer COUNTERS										
EAMFN-135	50	19037806	2	D	258	2.044	615	R-290	1.350x700x850	-
	60	19074306		-		-	699			
EAMFN-180	50	19037809	3	D	403	2.654	624	R-290	1.800x700x850	-
	60	19074308		-		-	708			
Refrigerated COUNTERS with glass doors										
EAMFP-135-CR-PC	50	19037798	2	-	258	-	178	R-600a	1.350x700x850	-
EAMFP-180-CR-PC	50	19037800	3	-	403	-	180	R-600a	1.800x700x850	-
EAMFP-225-CR-PC	50	19037802	4	-	549	-	203	R-600a	2.250x700x850	-
Refrigerated central COUNTERS										
EAMCP-135	50	19037803	2+2	-	258	-	174	R-600a	1.350x768x850	-
EAMCP-180	50	19037804	3+3	-	403	-	174	R-600a	1.800x768x850	-
EAMCP-225	50	19037805	4+4	-	546	-	195	R-600a	2.250x768x850	-

Refrigerated counters With drawers *



EAMFP-225-HHHD



EAMFP-180-TTT

VERSATILITY:
Different sets of drawers for the most specific requirements.

ROBUSTNESS:
Our bottom perforated drawers can stand up to 40 kg.

* 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										
	EAMFP-135-HD	19037786	1 H 1 D	A	258	381	152	R-600a	1.350x700x850	-
	EAMFP-135-HH	19037789	2 H	A	258	381	152	R-600a	1.350x700x850	-
	EAMFP-180-HDD	19037790	1 H 2 D	A	403	514	173	R-600a	1.800x700x850	-
	EAMFP-180-HHD	19037791	2 H 1 D	A	403	514	173	R-600a	1.800x700x850	-
	EAMFP-180-HHH	19037792	3 H	A	403	514	173	R-600a	1.800x700x850	-
	EAMFP-225-HDDD	19037793	1 H 3 D	B	549	810	195	R-600a	2.250x700x850	-
	EAMFP-225-HHDD	19037795	2 H 2 D	B	549	810	195	R-600a	2.250x700x850	-
	EAMFP-225-HHHD	19037796	3 H 1 D	B	549	810	195	R-600a	2.250x700x850	-
	EAMFP-225-HHHH	19037797	4 H	B	549	810	195	R-600a	2.250x700x850	-
REFRIGERATED COUNTERS WITH "T" DRAWERS										
	EAMFP-135-TT	19048245	3T	A	258	381	152	R-600a	1.350x700x850	-
	EAMFP-180-TTT	19058976	3T	A	403	514	152	R-600a	1.800x700x850	-

Drawers for refrigerated counters

	MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
	KIT 2 DRAWERS (1/2+1/2)	H	19012537	ADVANCE Gastronorm		-
	KIT 2 DRAWERS (1/3+2/3)	W	19012538	ADVANCE Gastronorm		-
	KIT 3 DRAWERS (1/3+1/3+1/3)	T	19012539	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.



35% ENERGY
SAVING WITH HC
COOLANTS

01.

Robustness

Robustness is an essential characteristic in our units to make them suitable for the intense use that they will have to stand in a professional kitchen.

02.

Zero impact

Natural hydrocarbon gas (R-290 and R-600a). Natural non-toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

03.

Hygiene

Our products have been designed to minimise efforts. That is why our engineers have designed our CONCEPT Gastronorm range while keeping in mind some very important details such as screw free, rounded edges, embedded design... all for easier cleaning.

04.

Eco mode

This working mode optimises the performance of our equipment. When the door remains closed for a period of time, temperature and time are automatically selected so that the cooling unit only works when required.

05.

Reliability

High quality and environmentally friendly components to ensure utmost energy efficiency and optimal levels of refrigeration capacity.



General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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.
- 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 -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Ambient temperature: 43 °C (*)
- Climatic class 4.

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.
- Lock (standard in glass doors).

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

Refrigerated counters

Refrigerated Counters



EMFP-135-GN

Refrigerated counters With pre-installation



EMFP-192-GN-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 (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
REFRIGERATED COUNTERS											
	EMFP-135-GN	R-600a	50	19036976	2	B	274	752	203	1.342x700x850	-
			60	19073998		-		-	295		
	EMFP-180-GN	R-600a	50	19036983	3	C	428	931	203	1.792x700x850	-
			60	19074329		-		-	295		
	EMFP-225-GN	R-600a	50	19036995	4	C	581	1.096	224	2.242x700x850	-
			60	19073991		-		-	241		
REFRIGERATED COUNTERS WITH PRE-INSTALLATION											
	EMFP-102-GN-R	-	50/60	19037590	2	-	274	-	-	1.042x700x850	-
	EMFP-147-GN-R	-	50/60	19037591	3	-	428	-	-	1.492x700x850	-
	EMFP-192-GN-R	-	50/60	19037592	4	-	581	-	-	1.942x700x850	-

Freezer counters

Freezer Counters



EMFN-180-GN

Freezer counters With pre-installation



EMFN-102-GN-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 (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
FREEZER COUNTERS										
EMFN-135-GN	R-290	50	19037545	2	D	274	2.212	667	1.342x700x850	-
		60	19074330		-		737			
EMFN-180-GN	R-290	50	19037550	3	D	428	2.467	676	1.792x700x850	-
		60	19073268		-		746			
FREEZER COUNTERS WITH PRE-INSTALLATION										
EMFN-102-GN-R		50/60	19037636	2	-	274	-	414	1.042x700x850	-
EMFN-147-GN-R		50/60	19037637	3	-	428	-	423	1.492x700x850	-

Refrigerated counters With drawers (*)












EMFP-180-GN HHH




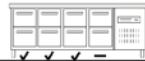








EMFP-135-GN HD

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)	€
REFRIGERATED COUNTERS WITH DRAWERS										
 EMFP-135-GN HD	R-600a	50	19036978	1 H 1 D	C	274	752	203	1.342x700x850	-
 EMFP-135-GN HH	R-600a	50	19036979	2 H	C		752	203		-
 EMFP-180-GN HDD	R-600a	50	19036985	1 H 2 D	C	428	931	203	1.792x700x850	-
 EMFP-180-GN HHD	R-600a	50	19036986	2 H 1 D	C		931	203		-
 EMFP-180-GN HHH	R-600a	50	19036992	3 H	C	581	931	203	2.242x700x850	-
 EMFP-225-GN HDDD	R-600a	50	19036997	1 H 3 D	C		1.096	224		-
 EMFP-225-GN HHDD	R-600a	50	19036998	2 H 2 D	C	581	1.096	224	2.242x700x850	-
 EMFP-225-GN HHHH	R-600a	50	19036999	3 H 1 D	C		1.096	224		-
 EMFP-225-GN HHHH	R-600a	50	19037000	4 H	C	1.096	224	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)	H	19010993	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19015952	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) LEFT	H	19036401	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/3+2/3)	W	19015953	CONCEPT Gastronorm		-
 KIT 3 DRAWERS (1/3+1/3+1/3)	T	19015954	CONCEPT Gastronorm		-

Refrigerated counters with drawers And pre-installation



EMFP-192-GN HHDD-R

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)	€
REFRIGERATED COUNTERS WITH DRAWERS WITH PRE-INSTALLATION										
 EMFP-102-GN-R HD	-	50/60	19037613	1 H 1 D	-	274	-	-	1.042x700x850	-
 EMFP-102-GN-R HH	-	50/60	19037615	2 H	-		-	-		-
 EMFP-147-GN-R HDD	-	50/60	19037616	1 H 2 D	-	428	-	-	1.492x700x850	-
 EMFP-147-GN-R HHD	-	50/60	19037619	2 H 1 D	-		-	-		-
 EMFP-147-GN-R HHH	-	50/60	19037630	3 H	-	-	-	-	-	-
 EMFP-192-GN-R HDDD	-	50/60	19037631	1 H 3 D	-	581	-	-	1.942x700x850	-
 EMFP-192-GN-R HHDD	-	50/60	19037632	2 H 2 D	-		-	-		-
 EMFP-192-GN-R HHHD	-	50/60	19037633	3 H 1 D	-	-	-	-	-	-
 EMFP-192-GN-R HHHH	-	50/60	19037635	4 H	-	-	-	-	-	-

Refrigerated counters with glass doors

Refrigerated counters With glass doors



EMFP-180-GN CR PC







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

Refrigerated counters With glass doors and pre-installation



EMFP-102-GN-R CR PC

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)	€
REFRIGERATED COUNTERS WITH GLASS DOORS										
 EMFP-135-GN CR PC	R-600a	50	19036977	2	-	274	-	205	1.342x700x850	-
 EMFP-180-GN CR PC	R-600a	50	19036984	3	-	428	-	207	1.792x700x850	-
 EMFP-225-GN CR PC	R-600a	50	19036996	4	-	581	-	230	2.242x700x850	-
REFRIGERATED COUNTERS WITH GLASS DOORS AND PRE-INSTALLATION										
 EMFP-102-GN-R CR PC	-	50/60	19037609	2	-	274	-	-	1.042x700x850	-
 EMFP-147-GN-R CR PC	-	50/60	19037611	3	-	428	-	-	1.492x700x850	-
 EMFP-192-GN-R CR PC	-	50/60	19037612	4	-	581	-	-	1.942x700x850	-

Refrigerated counters With sink



EMFP-225-GN F

SINK:
(330 x 365 x 140 mm) sink included
with rinse grid on the worktop.

Refrigerated Central counters



EMCP-180-GN

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)	€
REFRIGERATED COUNTERS WITH SINK											
	EMFP-135-GN-F	R-600a	50	19036982	2	B	274	752	203	1.342x700x850	-
	EMFP-180-GN-F	R-600a	50	19036993	3	C	428	931	203	1.792x700x850	-
	EMFP-225-GN-F	R-600a	50	19037001	4	C	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)	€
REFRIGERATED CENTRAL COUNTERS											
	EMCP-135-GN	R-600a	50	19037012	2+2	-	274	-	203	1.342x768x850	-
	EMCP-180-GN	R-600a	50	19037013	3+3	-	428	-	203	1.792x768x850	-
	EMCP-225-GN	R-600a	50	19037014	4+4	-	581	-	224	2.242x768x850	-

Refrigerated bases

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

Models with doors



EMFP-180-BP

Models with drawers 1/3 et 2/3



EMFP-180-B2

	MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
REFRIGERATED BASES WITH DOORS											
	EMFP-135-BP	R-600a	50	19037038	2	C	177	752	202	1.342x700x584	-
	EMFP-180-BP	R-600a	50	19037042	3	C	277	931	202	1.792x700x584	-
	EMFP-225-BP	R-600a	50	19037048	4	D	377	1096	224	2.242x700x584	-
REFRIGERATED BASES WITH 2/3 DRAWERS											
	EMFP-135-B	R-600a	50	19037039	2 x 2/3	C	177	752	202	1.342x700x584	-
	EMFP-180-B	R-600a	50	19037043	3 x 2/3	C	277	931	202	1.792x700x584	-
	EMFP-225-B	R-600a	50	19037049	4 x 2/3	C	377	1.096	224	2.242x700x584	-
REFRIGERATED BASES WITH 1/3 AND 2/3 DRAWERS											
	EMFP-135-B2	R-600a	50	19037040	2 x 1/3 1 x 2/3	C	177	752	202	1.342x700x584	-
	EMFP-180-B2	R-600a	50	19037044	4 x 1/3 1 x 2/3	C	277	931	202	1.792x700x584	-
	EMFP-225-B2	R-600a	50	19037050	6 x 1/3 1 x 2/3	D	377	1.096	224	2.242x700x584	-

Refrigerated stands Kore 900



General characteristics

- 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.
- Climate Class 4
- Electronic temperature and defrosting control and display.
- BP model with doors and B model with GN 1/1 holding capacity drawers.
- BH model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.

Options:

- Kit of 6 castors (2 with brakes). Factory fitted.
- Heated door frame to avoid condensation in high humidity environments.
- Locks on doors.
- 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										
EMFP9-120 BP	R-290	50	19048089	2	C	169	714	250	1.200x900x590	-
MODELS WITH 2/3 DRAWERS										
EMFP9120 B	R-290	50	19048090	2 x 2/3	C	169	714	250	1.200x900x590	-
MODELS WITH FULL LENGTH FLAT DRAWERS										
EMFP9-120 BH	R-290	50	19047995	2 x GN 2/1	C	169	777	250	1.200x900x590	-



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										
EMFP9-160 BP	R-290	50	19068878	3	C	240	1113	250	1.600x900x590	-
MODELS WITH 2/3 DRAWERS										
EMFP9-160 B	R-290	50	19068870	3 x GN 1/1	C	240	1113	250	1.600x900x590	-

Refrigerated stands Kore 700

General characteristics

- 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.
- Climate Class 4.
- Electronic temperature and defrosting control and display.
- BP model with doors and B model with GN 2/3 holding capacity drawers.
- BH model with a full-length flat drawer with 2XGN2/3 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
- Options:
 - Kit of 6 castors (2 with brakes). Factory fitted.
 - Heated door frame to avoid condensation in high humidity environments.
 - Locks on doors.
 - 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										
EMFP7-120 BP	R-290	50	19074945	2	C	110	657	250	1200x630x590	-
MODELS WITH 2/3 DRAWERS										
EMFP7-120 B	R-290	50	19074943	2 x GN 2/3	C	110	657	250	1200x630x590	-
MODELS WITH FULL LENGTH FLAT DRAWERS										
EMFP7-120 BH	R-290	50	19075072	2 x GN 4/3	c	110	777	250	1200x630x590	-

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										
EMFP7-160 BP	R-290	50	19076353	3	C	169	1113	250	1.600x630x590	
MODELS WITH 2/3 DRAWERS										
EMFP7-160 B	R-290	50	19076352	3 x GN 2/3	C	169	1113	250	1.600x630x590	







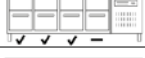



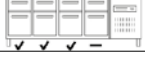

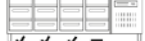


GN counters - available options and price increase per model

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
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
	RI	GR	SE	SP	R	CR	H	T	GI	T	AP
ADVANCE - 700 GASTRONORM											
EAMFP-135	0	0	0	0	0	0	0	0	-	0	0
EAMFP-180	0	0	0	0	0	0	0	0	-	0	0
EAMFP-225	0	0	0	0	0	0	0	0	-	0	0
EAMFN-135	0	0	0	0	0	0	-	-	-	STD	0
EAMFN-180	0	0	0	0	0	0	-	-	-	STD	0
EAMFP-135-PC	0	0	0	0	0	STD	-	-	-	0	-
EAMFP-180-PC	0	0	0	0	0	STD	-	-	-	0	-
EAMFP-225-PC	0	0	0	0	0	STD	-	-	-	0	-
EAMCP-135	-	0	0	STD	0	0	-	-	-	0	0
EAMCP-180	-	0	0	STD	0	0	-	-	-	0	0
EAMCP-225	-	0	0	STD	0	0	-	-	-	0	0
CONCEPT - 700 GASTRONORM											
EMFP-135 GN	0	0	0	0	0	0	0	0	0	0	0
EMFP-180 GN	0	0	0	0	0	0	0	0	0	0	0
EMFP-225 GN	0	0	0	0	0	0	0	0	0	0	0
EMFN-135 GN	0	0	0	0	0	0	-	-	0	STD	0
EMFN-180 GN	0	0	0	0	0	0	-	-	0	STD	0
EMFP-135 GN-PC	0	0	0	0	0	STD	-	-	0	0	-
EMFP-180 GN-PC	0	0	0	0	0	STD	-	-	0	0	-
EMFP-225 GN-PC	0	0	0	0	0	STD	-	-	0	0	-
EMFP-135 GN-F	0	-	-	0	-	0	0	0	-	0	0
EMFP-180 GN-F	0	-	-	0	-	0	0	0	-	0	0
EMFP-225 GN-F	0	-	-	0	-	0	0	0	-	0	0
EMFP-135 BP	0	-	-	STD	0	0	-	-	-	0	-
EMFP-180 BP	0	-	-	STD	0	0	-	-	-	0	-
EMFP-225 BP	0	-	-	STD	0	0	-	-	-	0	-
EMCP-135 GN	-	0	0	STD	0	0	-	-	-	0	0
EMCP-180 GN	-	0	0	STD	0	0	-	-	-	0	0
EMCP-225 GN	-	0	0	STD	0	0	-	-	-	0	0
EMFP-102 GN-R	0	0	0	0	-	0	0	0	-	0	0
EMFP-147 GN-R	0	0	0	0	-	0	0	0	-	0	0
EMFP-192 GN-R	0	0	0	0	-	0	0	0	-	0	0
EMFN-102 GN-R	0	0	0	0	-	0	-	-	-	0	0
EMFN-147 GN-R	0	0	0	0	-	0	-	-	-	0	0
EMFP-102 GN-R PC	0	0	0	0	-	STD	-	-	-	0	-
EMFP-147 GN-R PC	0	0	0	0	-	STD	-	-	-	0	-
EMFP-192 GN-R PC	0	0	0	0	-	STD	-	-	-	0	-

* Applies to all refrigeration front counters (B, BP, B2).

Drawers for refrigerated counters

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
 KIT 2 DRAWERS (1/2+1/2)	H	19012537	ADVANCE Gastronorm		-
 KIT 2 DRAWERS (1/3+2/3)	W	19012538	ADVANCE Gastronorm		-
 KIT 3 DRAWERS (1/3+1/3+1/3)	T	19012539	ADVANCE Gastronorm		-
KIT 2 DRAWERS (1/2+1/2)	H	19010993	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19015952	CONCEPT Gastronorm		-
KIT 2 DRAWERS (1/2+1/2) LEFT	H	19036401	CONCEPT Gastronorm		-
 KIT 2 DRAWERS (1/3+2/3)	W	19015953	CONCEPT Gastronorm		-
 KIT 3 DRAWERS (1/3+1/3+1/3)	T	19015954	CONCEPT Gastronorm		-

Kits castors to assembly

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

Accessories for gn counters *

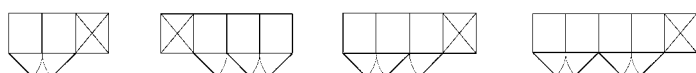
DESCRIPTION	CODE
GRID GN 1/1 Epoxi (530x325)	12035781
GRID GN 1/1 Stainless steel (530x325)	19000999
GUIDE for grid GN-1/1 - Side grid - 562 mm - 1 element	12037936
GUIDE for grid GN-1/1 - Central grid - 612 mm - 1 element	12036716
GUIDE for grid GN-1/1 - ADVANCE counters - Side and Central - 519 mm - 1 element	12036880

* Check prices at accessories and spare parts list

Panoramic Opening



(#) PANORAMIC OPENING - possible OPTIONS



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.



01.

Zero impact

Natural hydrocarbon gas (R-290 and R-600a). Natural-non toxic gas with a reduced environmental impact on the ozone layer. Also, thanks to a smaller load of coolant in our units, compressors' performance is greater and noise level is also reduced.

02.

Reliability

High quality and environmentally friendly components to ensure utmost energy efficiency and optimal levels of refrigeration capacity.

03.

Different versions and options

Thanks to our experience and our collaborative policy with customers, we have designed a wide range of models to suit every user's requirements.

04.

Hygiene

Our products have been designed to minimise efforts. That is why our engineers have designed our CONCEPT Snack range while keeping in mind some very important details such as screw free, rounded edges, embedded design... all for easier cleaning.

05.

Self-closing and stay open feature

GLOBE generation products are fitted with a self-closing and stay open feature for easier loading and unloading.



General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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.
- 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.

- 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 -2 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Ambient temperature: 43 °C (*)
- Climatic 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.

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

Refrigerated counters

Refrigerated
Counters

EMSP-150

Refrigerated counters
With pre-installation (*)

EMSP-169-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)	€
REFRIGERATED COUNTERS											
	EMSP-150	R-600a	50	19036912	2	C	268	836	203	1.492x600x850	-
			60	19074528		-		-	295		
	EMSP-200	R-600a	50	19036970	3	C	416	931	203	2.017x600x850	-
			60	19074529		-		-	295		
	EMSP-250	R-600a	50	19037002	4	C	564	1.096	224	2.542x600x850	-
			60	19074530		-		-	241		
REFRIGERATED COUNTERS WITH PRE-INSTALLATION											
	EMSP-117-R	-	50/60	19037640	2	-	268	-	-	1.192x600x850	-
	EMSP-169-R	-	50/60	19037641	3	-	416	-	-	1.717x600x850	-
	EMSP-222-R	-	50/60	19037642	4	-	564	-	-	2.242x600x850	-

Freezer counters

Freezer Counters







EMSN-200-GN

Freezer counters With pre-installation (*)



EMSN-117-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										
 EMSN-150	R-290	50	19037552	2	D	268	2.212	669	1.492x600x850	-
		60	19074531		-		-	739		
 EMSN-200	R-290	50	19037553	3	D	416	2.467	679	2.017x600x850	-
		60	19074532		-		-	749		
FREEZER COUNTERS WITH PRE-INSTALLATION										
 EMSN-117-R	-	50/60	19037666	2	-	268	-	416	1.192x600x850	-
 EMSN-169-R	-	50/60	19037668	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 (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)	€	
REFRIGERATED COUNTERS WITH DRAWERS											
	EMSP-150-HD	R-600a	50	19036948	1 H 1 D	C	268	836	203	1.492x600x850	-
	EMSP-150-HH	R-600a	50	19036953	2 H	C		836	203	-	
	EMSP-200-HDD	R-600a	50	19036973	1 H 2 D	C	416	931	203	-	
	EMSP-200-HHD	R-600a	50	19036974	2 H 1 D	C		931	203	2.017x600x850	-
	EMSP-200-HHH	R-600a	50	19036975	3 H	C		931	203	-	
	EMSP-250-HDDD	R-600a	50	19037006	1 H 3 D	C		1.096	224	-	
	EMSP-250-HHDD	R-600a	50	19037007	2 H 2 D	C	564	1.096	224	2.542x600x850	-
	EMSP-250-HHHD	R-600a	50	19037008	3 H 1 D	C		1.096	224	-	
	EMSP-250-HHHH	R-600a	50	19037009	4 H	C		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)	H	19004925	Snack	-
	KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19004921	Snack	-
	KIT 2 DRAWERS (1/2+1/2) LEFT	H	19004930	Snack	-
	KIT 2 DRAWERS (1/3+2/3)	W	19004927	Snack	-
	KIT 3 DRAWERS (1/3+1/3+1/3)	T	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	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
REFRIGERATED COUNTERS WITH DRAWERS AND PRE-INSTALLATION											
	EMSP-117-R HD	-	50/60	19037645	1 H 1 D	-	268	-	-	1.192x600x850	-
	EMSP-117-R HH	-	50/60	19037646	2 H	-	268	-	-	1.192x600x850	-
	EMSP-169-R HDD	-	50/60	19037648	1 H 2 D	-	416	-	-	1.717x600x850	-
	EMSP-169-R HHD	-	50/60	19037649	2 H 1 D	-	416	-	-	1.717x600x850	-
	EMSP-169-R HHH	-	50/60	19037650	3 H	-	416	-	-	1.717x600x850	-
	EMSP-222-R HDDD	-	50/60	19037651	1 H 3 D	-	564	-	-	2.242x600x850	-
	EMSP-222-R HHDD	-	50/60	19037652	2 H 2 D	-	564	-	-	2.242x600x850	-
	EMSP-222-R HHHD	-	50/60	19037654	3 H 1 D	-	564	-	-	2.242x600x850	-
	EMSP-222-R HHHH	-	50/60	19037655	4 H	-	564	-	-	2.242x600x850	-

Refrigerated counters with glass doors

Refrigerated counters
With glass doors

EMSP-150-PC

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

Refrigerated counters
With sink

EMSP-150-F

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)	€
	EMSP-150-CR-PC	R-600a	50	19036937	2	-	268	-	207	1.492x600x850	-
	EMSP-200-CR-PC	R-600a	50	19036972	3	-	416	-	209	2.017x600x850	-
	EMSP-250-CR-PC	R-600a	50	19037004	4	-	564	-	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)	€
	EMSP-150-F	R-600a	50	19036915	2	C	268	836	203	1.492x600x850	-
	EMSP-200-F	R-600a	50	19036971	3	C	416	931	203	2.017x600x850	-
	EMSP-250-F	R-600a	50	19037003	4	C	564	1.096	224	2.542x600x850	-

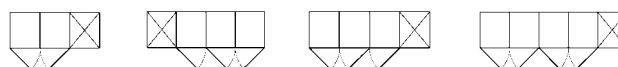
Drawers for snack refrigerated counters

MODEL	KIT	CODE	TYPE OF COUNTER	POSITION OF THE KIT IN THE UNIT	€
KIT 2 DRAWERS (1/2+1/2)	H	19004925	Snack		-
KIT 2 DRAWERS (1/2+1/2) RIGHT	H	19004921	Snack		-
KIT 2 DRAWERS (1/2+1/2) LEFT	H	19004930	Snack		-
KIT 2 DRAWERS (1/3+2/3)	W	19004927	Snack		-
KIT 3 DRAWERS (1/3+1/3+1/3)	T	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 (€)
	RI	GR	SE	SP	R	CR	H	T	GI	T	AP
GLOBE - 600 SNACK											(#)
EMSP-150	o	-	o	o	o	o	o	o	o	o	o
EMSP-200	o	-	o	o	o	o	o	o	o	o	o
EMSP-250	o	-	o	o	o	o	o	o	o	o	o
EMSN-150	o	-	o	o	o	o	-	-	o	STANDARD	o
EMSN-200	o	-	o	o	o	o	-	-	o	STANDARD	o
EMSP-150-PC	o	-	o	o	o	STANDARD	-	-	o	o	-
EMSP-200-PC	o	-	o	o	o	STANDARD	-	-	o	o	-
EMSP-250-PC	o	-	o	o	o	STANDARD	-	-	o	o	-
EMSP-150-F	o	-	-	o	-	o	o	o	-	o	o
EMSP-200-F	o	-	-	o	-	o	o	o	-	o	o
EMSP-250-F	o	-	-	o	-	o	o	o	-	o	o
EMSP-117-R	o	-	o	o	-	o	o	o	-	o	o
EMSP-169-R	o	-	o	o	-	o	o	o	-	o	o
EMSP-222-R	o	-	o	o	-	o	o	o	-	o	o
EMSN-117-R	o	-	o	o	-	o	-	-	-	STANDARD	o
EMSN-169-R	o	-	o	o	-	o	-	-	-	STANDARD	o

(#) 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)	12034975
Central GRID Epoxi (405x525)	12034847
Support for Snack GRID	12037728

* 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.



01.

Technology

Specially designed units for pastry and bakery use with natural draught refrigeration systems to optimise the conservation of the delicate ingredients normally used in this sector. Vertical fan for optimised distribution of cold air to any spot on the counter even when fully loaded.

02.

Capacity

Suitable for Euronorm pastry trays (400 x 600 mm).




03.

Construction

Stainless steel inner compartment on robust slides for standard pastry trays.

General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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.
- 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 (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: -2 °C, +8 °C.
- Ambient temperature: 43 °C (*)
- Climatic class 4.

	MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
	EMPP-150-GV	50	19037745	2	376	220	R-290	1.492x800x850	-
	EMPP-202-GV	50	19037746	3	584	303	R-290	2.017x800x850	-
	EMPP-255-GV	50	19037747	4	792	303	R-290	2.542x800x850	-

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. For specific intensive usage please check with Fagor Commercial Manager.

Pastry 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)	HEATED DOOR FRAME	PANORAMIC OPENING (#)
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
EMPP-150	-	-	-	-	-	-	-	-
EMPP-202	-	-	-	-	-	-	-	-
EMPP-255	-	-	-	-	-	-	-	-

(#) 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)	12034886
GRID - Stainless steel, (600x400)	19001001
PASTRY CONTAINER - Stainless steel, (600x400)	19010201
SIDE GUIDE for grid - 649 mm - 1 element	12036419
CENTRAL GUIDE for grid - 711 mm - 1 element	12038109

* Assembly available on demand.



Preparation Counters

Configurable pizza counters	360
Compact pizza counter, professional series.....	362
Compact pizza counter, standard serie.....	364
Sandwich & Salad counter	366
Saladette.....	368

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 Industrial for any other variation or option that is not included on this list.



Special tables for specific tasks.

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 PIZZA				FOR SALADS AND SANDWICHES		
	CONFIGURABLES		COMPACTS		SALADS	SALADETTES	
	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	Granite	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
HACCP	NO	NO	NO	NO	NO	NO	NO
ECO MODE	YES	YES	YES	NO	NO	NO	NO
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.



01.






Adaptability

By combining the table with granite work surface with the different types of glass cabinets for ingredients, you will obtain a complete preparation table, customised for the needs of the user.

02.

Preservation

The table and glass cabinet for ingredients have their corresponding independent refrigeration units, with their respective temperature controls.

MODEL	COOLANT	HZ.	CODE	DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
REFRIGERATED COUNTERS 700 mm WITH GRANITE WORKTOP										
 EMFP-135-GN GR	R-600a	50	19043010	2	B	274	752	202	1.342x700x850	-
 EMFP-180-GN GR	R-600a	50	19043035	3	C	428	931	202	1.792x700x850	-
 EMFP-225-GN GR	R-600a	50	19043048	4	C	581	1.096	224	2.242x700x850	-
REFRIGERATED COUNTERS 800 mm WITH GRANITE WORKTOP IN OPTION										
 EMPP-150-GV	R-290	50	19037745 (*)	2	-	376	-	212	1.492x800x850	-
 EMPP-202-GV	R-290	50	19037746 (*)	3	-	584	-	361	2.017x800x850	-

(*) Granite worktop not included. See options.








EMI-135



EMIT-180

Ingredient units

MODEL	FOR COUNTER:	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
GLASS COVERED CASES FOR 1/4 GN CONTAINERS								
EMI-135	135 GN GR	19061729	Glass	5xGN 1/4	178	R-600a	1.340x336x450	-
EMI-180	180 GN GR	19061743	Glass	8xGN 1/4	178	R-600a	1.790x336x450	-
EMI-225	225 GN GR	19061747	Glass	10xGN 1/4	216	R-600a	2.240x336x450	-
EMI-150	EMPP-150 GR	19061741	Glass	6xGN 1/4	178	R-600a	1.496x336x450	-
EMI-202	EMPP-202 GR	19061745	Glass	9xGN 1/4	178	R-600a	2.019x336x450	-
CASES WITH COVER FOR 1/4 GN CONTAINERS								
 EMIT-135	135 GN GR	19061740	Stainless steel cover	5xGN 1/4	178	R-600a	1.340x336x250	-
 EMIT-180	180 GN GR	19061744	Stainless steel cover	8xGN 1/4	178	R-600a	1.790x336x250	-
 EMIT-225	225 GN GR	19061748	Stainless steel cover	10xGN 1/4	216	R-600a	2.240x336x250	-
 EMIT-150	EMPP-150 GR	19061742	Stainless steel cover	6xGN 1/4	178	R-600a	1.496x336x250	-
 EMIT-202	EMPP-202 GR	19061746	Stainless steel cover	9xGN 1/4	178	R-600a	2.019x336x250	-

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL (€)	GRANITE 3 CM WORKTOP (€)	WITHOUT WORKTOP (€)	WITHOUT REAR GUARD (€)	SET OF CASTORS (€)	LOCK KEY (BY DOOR) (€)	KIT CAJONES		COMPRESSOR ON THE LEFT (€)	HEATED DOOR FRAME (€)	PANORAMIC OPENING (€)
							[1/2] UNIT (€)	[1/3] UNIT (€)			
EMFP-135 GN GR	0	0	-	-	-	0	0	0	0	0	0
EMFP-180 GN GR	0	0	-	-	-	0	0	0	0	0	0
EMFP-225 GN GR	0	0	-	-	-	0	0	0	0	0	0
EMPP-150 GR	0	0	-	-	-	0	-	-	-	0	0
EMPP-202 GR	0	0	-	-	-	0	-	-	-	0	0

Accessories for preparation counters (*)

FOR MODELS:	ACCESSORY	CODE
GN TABLES	RACK GN-1/1 in Epoxi (530x325)	12035781
	RACK GN-1/1 Stainless steel. (530x325)	19000999
	GUIDE for rack GN-1/1 - Wall - 562 mm - 1 piece	12037936
	GUIDE for rack GN-1/1 - Central - 612 mm - 1 piece	12036716
PASTRY TABLES	PASTRY RACK in Epoxi (600x400)	12034886
	PASTRY RACK in Stainless steel (600x400)	19001001
	PASTRY TRAY Stainless steel (600x400)	19010201
	GUIDE for pastry rack - Wall - 649 mm - 1 piece	12036419
	GUIDE for pastry rack - Central - 711 mm - 1 p.	12038109

* Check prices at accessories and spare parts list

Preparation counters | **Compact professional for pizza** Depth 700 mm

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



01.

Robustness

3 cm thick granite worktop with granite sides and splashback (2 cm thick and 9 cm high).

02.

Technology

Central evaporator to optimise even refrigeration inside the counter even when fully loaded. This design allows a working area at 0 - 8 °C, while the containers area remains at 4 - 10 °C.

03.

Display

Glass lid with a zone for GN1/4 and 150 mm deep containers for food display. Capacity to hold 6 to 8 containers (2 or 3 doors respectively).

04.

Conservation

Units include 3 non-refrigerated drawers over the cooling unit that use the warm air that comes out of the equipment. These are ideal conditions to keep pizza dough.





05.

Versatility

700 mm deep counters with capacity for GN 1/1 containers and 400 x 600 mm pastry trays.

General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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.
- 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.
- 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).

MODEL	HZ.	CODE	DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMMENSIONS (MM)	€	
Professional COMPACT COUNTERS FOR PIZZA									
 	EMPZ-160	50	19037748	2	325	250	R-290	1.590x700x854	-
 	EMPZ-210	50	19037749	3	505	250	R-290	2.110x700x854	-

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL (€)	GRANITE 3 CM WORKTOP (€)	WITHOUT WORKTOP (€)	WITHOUT REAR GUARD (€)	SET OF CASTORS (€)	LOCK KEY (BY DOOR) (€)	KIT DRAWERS		COMPRESSOR ON THE LEFT (€)	HEATED DOR FRAME (€)	PANORAMIC OPENING (€)
							[1/2] UNIT (€)	[1/3] UNIT (€)			
CONCEPT											
EMPZ-160	0	-	-	-	-	-	-	-	-	0	0
EMPZ-210	0	-	-	-	-	-	-	-	-	0	0

Accessories for compact counters (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716

* Check prices at accessories and spare parts list

Preparation counters | **Compact for pizza** depth 700 mm

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



01.

Adaptability

In a single unit, we offer the refrigerated table and the cabinet for ingredients, providing the user with a complete and cost-effective solution for their needs.

02.

Simplicity

The refrigerating unit of the table also provides the refrigeration required by the upper cabinet for ingredients.

03.

Ease of cleaning

The ingredients unit joined to the work surface facilitates the cleaning tasks of the surface.



EMPZ2-180

CONSERVATION:

Includes a unit for refrigerated ingredients on the surface top with capacity to house 7 and 9 GN 1/3 trays with a depth of 150 mm (in table with 2 and 3 doors respectively).

General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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.
- 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.
- 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: +2 °C, +8 °C (room temperature: 38 °C).

MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
Compact COUNTERS for pizza								
	50	19069340	2	290	262	R-290	1.350x700x850	-
	60	19074201			308			
	50	19068877	3	290	522	R-290	1.800x700x850	-
	60	19074202			530			

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
	RI	GR	SE	SP	R	CR	[1/2] UNIT	[1/3] UNIT	GI	T	AP
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CONCEPT - Mesas de preparación											
EMPZ2-135	o	-	-	-	o	o	o	o	-	o	o
EMPZ2-180	o	-	-	-	o	o	o	o	-	o	o

Accessories for compact counters (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/3 INOX CONTAINER - 150 mm depth	19000682

* Check prices at accessories and spare parts list

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.



01.

Adaptability

Ingredients zone with capacity to hold different GN container combinations. Collapsible cover to keep food fresher for a longer time.

02.

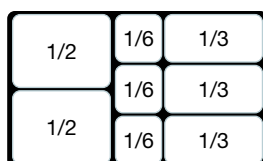
Conservation

Working temperature: +2 °C, +8 °C (38 °C room temperature).

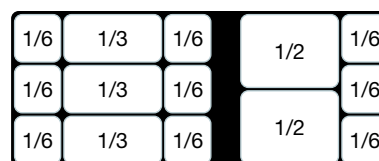
General characteristics



- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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.
- 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.
- 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: 2 °C, +8 °C (room temperature: 38 °C).

EMEP-135



EMEP-180



MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€	
SALAD COUNTERS									
	EMEP-135-GN T	50	19037762	2	274	280	R-290	1.342x700x850	-
		60	19074603						
	EMEP-180-GN T	50	19037765	3	428	414	R-290	1.792x700x850	-
		60	19074604						

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
							H	T			
	RI	GR	SE	SP	R	CR	H	T	GI	T	AP
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
EMEP-135-GN	o	-	-	-	o	o	-	-	-	STANDARD	o
EMEP-180-GN	o	-	-	-	o	o	-	-	-	STANDARD	o

Accessories for salad counters (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/1 CONTAINER - 150 mm depth	19000669

* Check prices at accessories and spare parts list

Preparation counters | **Saladettes**

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



01.



Functionality

The EMEP-100 model includes a polyamide board, ideal for preparing sandwiches. It is easily removable to aid cleaning and guarantee hygiene and food safety. The EMEP-100 G has a granite work surface, and is a small table ideal for preparing pizzas.

02.

Capacity

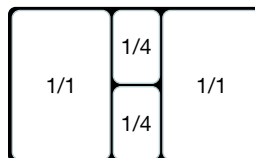
Both versions of saladette have an ingredients zone with capacity for housing different distributions of GN containers on the work surface. The EMEP-100 includes a folding cover which keeps the food fresher. The EMEP-100 G has a glass back cover to protect the ingredients zone.

MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
SALADETTE - SANDWICHES AND SALADS								
 EMEP-100	50	19037766	2	177	254	R-290	915x700x875	-
	60	19074203			300			
SALADETTE - PIZZA								
 EMEP-100 G GR	50	19037768	2	177	254	R-290	915x700x895	-
	60	19074605			300			

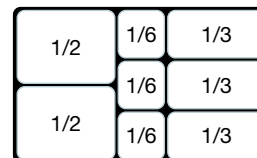


EMEP-100

Example of distribution a



Example of distribution b



EMEP-100 G



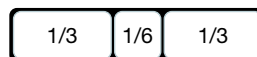
Display

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

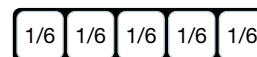
Granite 3 Cm Worktop:

Cooling units underneath allow for a shorter length.

Example of distribution a



Example of distribution b



General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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.
- Alarm to avoid prolonged door opening.
- 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: +2 °C, +8 °C (ambient 38 °C).

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
	RI	GR	SE	SP	R	CR	H	T	GI	T	AP
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
EMEP-100 / 100G	0	-	-	-	0	-	-	-	-	0	0

Accessories for saladettes (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/1 CONTAINER - 100 mm depth	19000668

* Check prices at accessories and spare parts list



Bottle coolers

Back bar counters	372
Non refrigerated back bar counters	376
Back bar coolers.....	378
Top-load bottle coolers	382
Professional refrigeration cabinets.....	384
Mear dry ager	388
Wine displays cabinets	392
Glass frosters	395

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 Industrial 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



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: 4.

Working temperature -2 °C, +8 °C, at room temperature of 43 °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.

(*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. Excluded display models with glass doors. For specific intensive usage please check with Fagor Commercial Manager.

Back bar counters



EMFP-202

Neutral drawer over refrigeration unit.

Back bar counters With glass doors



EFMP-202-PC

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)	€
Refrigerated FRONT counters											
	EFMP-150	R-600a	50	19036966	2	C	355	835	202	1.492x600x1.045	-
	EFMP-202	R-600a	50	19036968	3	C		988	202	2.017x600x1.045	-
	EFMP-255	R-600a	50	19037010	4	C	747	1.171	224	2.542x600x1.045	-
Refrigerated FRONT counters with glass doors											
	EFMP-150 CR PC	R-600a	50	19036967	2	-	355	-	202	1.492x600x1.045	-
	EFMP-202 CR PC	R-600a	50	19036969	3	-	551	-	209	2.017x600x1.045	-
	EFMP-255 CR PC	R-600a	50	19037011	4	-	747	-	234	2.542x600x1.045	-

Remote back bar counters

Remote back bar counters With pre-installation*









EFMP-117

Remote back bar counters With glass doors and pre-installation*





EFMP-169-R PC

(*) 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)	€
Refrigerated back bar counters with pre-installation										
 EFMP-117-R	50	19037657	2	-	355	-	-	-	1.192x600x1.045	-
 EFMP-169-R	50	19037659	3	-	551	-	-	-	1.717x600x1.045	-
 EFMP-222-R	50	19037661	4	-	747	-	-	-	2.242x600x1.045	-
Refrigerated back bar counters with glass doors and pre-installation										
 EFMP-117-R CR PC	50	19037662	2	-	355	-	-	-	1.192x600x1.045	-
 EFMP-169-R CR PC	50	19037664	3	-	551	-	-	-	1.717x600x1.045	-
 EFMP-222-R CR PC	50	19037665	4	-	747	-	-	-	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 [1/3 + 2/3] UNIT	HOPPER (#)	COMPRESSOR ON THE LEFT	HEATED DOR FRAME
	RI (€)	SE (€)	SP (€)	R (€)	CR (€)	H (€)	TV (€)	GI (€)	T (€)
EFMP-150	0	0	0	0	0	0	0	0	0
EFMP-202	0	0	0	0	0	0	0	0	0
EFMP-255	0	0	0	0	0	0	0	0	0
EFMP-150-PC	0	0	0	0	STANDARD	-	0	0	0
EFMP-202-PC	0	0	0	0	STANDARD	-	0	0	0
EFMP-255-PC	0	0	0	0	STANDARD	-	0	0	0
EFMP-117-R	0	0	0	-	0	-	-	-	0
EFMP-169-R	0	0	0	-	0	-	-	-	0
EFMP-222-R	0	0	0	-	0	-	-	-	0
EFMP-117-R-PC	0	0	0	-	STANDARD	-	-	-	0
EFMP-169-R-PC	0	0	0	-	STANDARD	-	-	-	0
EFMP-222-R-PC	0	0	0	-	STANDARD	-	-	-	0

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

* Check prices at accessories and spare parts list

Non-refrigerated back bar counters



MODELOS MMC



MODELOS MME

01.

Quality

All of our units are made in high quality austenitic stainless steel with sanitary finish.

02.

Hygiene

Worktop with rounded front and guards for easier cleaning.

03.

Variety

Different lengths and widths to suit your business's needs.

04.

Adaptability

1045 maximum height to match our range of CONCEPT Snack counters.

General characteristics

- Built with high quality austenitic stainless steel.
- Worktop with 10 cm high splashback.
- Height adjustable stainless steel legs.
- Rounded edges.

MMC models

- Match perfectly with counter fronts and 60 series shelves.
- The basic models include one shelf, but more shelves can be added.
- Stainless steel drawers on ball bearing tray slides.
- Removable waste collecting stainless steel hopper.
- Some models have a disposer hole at the worktop.

MME models

- 600 mm models can fit non-refrigerated drawers.
- Some models have 1 or 2 intermediate shelves.

Coffee non-refrigerated units

MODEL	CODE	NO. OF SHELVES	NO. OF DRAWERS	MODULE POSITION	WORKTOP HOLE	DIMENSIONS (MM)	€
MMC-100	19006486	1	1	Right	-	990x600x1.045	-
	19010481	1	1	Right	Yes	990x600x1.045	-
MMC-100 I	19006489	1	1	Left	-	990x600x1.045	-
	19010106	1	1	Left	Yes	990x600x1.045	-
MMC-150	19006777	1	2	Central	-	1.500x600x1.045	-
	19006781	1	2	Central	Yes	1.500x600x1.045	-
MMC-200	19007146	1	2	Central	-	2.025x600x1.045	-
	19007148	1	2	Central	Yes	2.025x600x1.045	-
MMC-250	19007420	1	2	Central	-	2.550x600x1.045	-
	19011375	1	2	Central	Yes	2.550x600x1.045	-
ACCESSORIES (OPTIONAL SHELVES)							
EMMC-100	19005429	For MMC-100 and MMC-150 coffee units	-	-	-	-	-
EMMC-200	19006226	For MMC-200 coffee unit	-	-	-	-	-
EMMC-250	19006225	For MMC-250 coffee unit	-	-	-	-	-

Non-refrigerated front counter shelves

MODEL	CODE	NO. OF SHELVES	DIMENSIONS (MM)	€
MME-35/100	19005427	1	990x350x1.045	-
MME-35/100 2E	19005446	2	990x350x1.045	-
MME-35/150	19005723	1	1.500x350x1.045	-
MME-35/150 2E	19005781	2	1.500x350x1.045	-
MME-35/200	19006223	1	2.025x350x1.045	-
MME-35/200 2E	19006245	2	2.025x350x1.045	-
MME-35/250	19006448	1	2.550x350x1.045	-
MME-35/250 2E	19006471	2	2.550x350x1.045	-
MME-60/100	19005746	1	990x600x1.045	-
MME-60/100 2E	19005784	2	990x600x1.045	-
MME-60/150	19006473	1	1.500x600x1.045	-
MME-60/150 2E	19006480	2	1.500x600x1.045	-
MME-60/200	19007015	1	2.025x600x1.045	-
MME-60/200 2E	19007054	2	2.025x600x1.045	-
MME-60/250	19007282	1	2.550x600x1.045	-
MME-60/250 2E	19007351	2	2.550x600x1.045	-

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's different needs.

EBBC series



01.

Easy access for maintenance operations

External compact cooling unit with cassette system for increased storage capacity. Easy to remove grid door for easy cleaning and maintenance operations.

02.

Energy saving

Double pane doors with argon gas for optimized insulation and energy saving.

03.

Even distribution of cold air

Hermetically sealed compressor with ventilated condenser. "U" shaped air circulation for an even distribution of cold air inside the unit.

04.

Visibility

LED lighting system.



General characteristics

- High quality matte austenitic stainless steel inside and black plastic covered galvanised steel outside (galvanised back panel).
- 40 kg/m³ 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.
- The standard equipment includes a plastic covered shelf per door.
- LED lighting system.
- Working temperature: +2 °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)	€
EBBC2	R-290	50	19037810	2	300	200	238	1.544x535x860	-
EBBC3	R-290	50	19037744	3	510	290	241	2.105x535x860	-

Back bar coolers

ERM series



01.

Energy saving

Double pane doors with high thermal protection.

02.

Visibility

LED lighting system.

03.

Hygiene

Easy to remove plastic covered steel shelves and door seals for easy cleaning.

04.

Technology

High quality components to ensure reliability. Optimised parameters after laboratory testing.



EERM-150 INOX



EERM-250

General characteristics

- Sanitary epoxy coated galvanised steel inside.
- Two outside finish options: either satin stainless steel (Inox version) or black plastic covered galvanised steel (black version).
- 40 kg/m³ 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.
- Top horizontal lightning.
- Fitted with two plastic covered steel grid shelves.
- Working temperature: +2 °C, +8 °C (room temperature: 32 °C).

	MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75CL)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated wall displays ERM SERIES (exterior in stainless steel)										
	EERM-150 SS	R-600a	50	19048035	1	142	49	160	625x565x900	-
	EERM-250 SS	R-600a	50	19048036	2	214	77	160	925x565x900	-
	EERM-350 SS	R-600a	50	19048037	3	327	119	160	1.375x565x900	-
Refrigerated wall displays ERM SERIES (black plastic covered)										
	EERM-150	R-600a	50	19048033	1	142	49	160	625x565x900	-
			60	19075355				-		
	EERM-250	R-600a	50	19046985	2	214	77	160	925x565x900	-
			60	19075356				-		
	EERM-350	R-600a	50	19048034	3	327	119	160	1.375x565x900	-
			60	19075357				-		
HEIGHT 800 mm - UNDERCOUNTER										
Refrigerated wall displays ERMU SERIES (exterior in stainless steel)										
	EERMU-150 SS	R-600a	50	19048291	1	121	49	160	625x565x800	-
	EERMU-250 SS	R-600a	50	19048292	2	182	77	160	925x565x800	-
	EERMU-350 SS	R-600a	50	19048293	3	277	119	160	1.375x565x800	-
Refrigerated wall displays ERMU SERIES (black plastic covered)										
	EERMU-150	R-600a	50	19048288	1	121	49	160	625x565x800	-
			60	19075361				-		
	EERMU-250	R-600a	50	19048289	2	182	77	160	925x565x800	-
			60	19075362				-		
	EERMU-350	R-600a	50	19048290	3	277	119	160	1.375x565x800	-
			60	19075363				-		

Top load bottle coolers

Our experience as manufacturers of bottle coolers ensures a top quality and reliable product. Designed for optimal storage of bottles at any business.



01.

Range variety

We can provide to different versions to suit our customers' needs. Stainless Steel finished products hold the cooling unit on the right hand side, while Skin plate models have the cooling unit underneath.

02.

Functionality

Sliding doors with built-in handle for easy and practical access. It is also fitted with vertical plastic covered steel separators for a better distribution of contents.








03.

Zero impact

Natural hydrocarbon gas (R-600a). Low carbon print gases that reduce consumption by 15-20% and with a low environmental impact. Longer life of the compressor and reduced maintenance operations.





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)	€
	 EBFP-100 I	R-600a	50	19048052	2	1	223	109	1.010x552x850	-
	 EBFP-150 I	R-600a	50	19048054	3	2	381	205	1.500x552x850	-
	 EBFP-200 I	R-600a	50	19048061	4	3	539	205	1.990x552x850	-
	 EBFP-250 I	R-600a	50	19048088	5	4	696	205	2.480x552x850	-

Skin plate series | General characteristics

- White plastic covered stainless steel outside finish and galvanised steel inside finish.
- 40 kg/m³ 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	CODE	NO. OF DOORS	NO OF SEPARATOR GRIDS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
	 BEG-100	19010156	2	1	137	150	R600a	1.017x545x840	-
	 BEG-150	19010149	3	2	230	165	R600a	1.510x545x840	-
	 BEG-200	19010150	4	3	314	190	R600a	2.023x545x840	-

Professional refrigeration cabinets

We present the new range of professional refrigeration cabinets, with large capacity and different external finishes to best meet your business needs.



01.

Range variety

We have two different versions to meet the different needs of our customers: units with a stainless steel exterior finish, and with a white epoxy finish. In both versions, we offer the different models for positive and negative temperatures. In the version with white epoxy exterior finish, we also offer refrigerated display models with glass doors.

02.

Zero impact

We use natural hydrocarbon gases (R-600a). These gases help to reduce the energy consumption of the appliances by between 15-20%, and are respectful to the environment. Moreover, since they are less aggressive, they lengthen the useful life of the compressor and reduce its maintenance costs.

Stainless steel series



AFP-251-I



AFP-451-I



AFP-651-I

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 ÷ +6 °C, Ambient temperature 32 °C.

Frozen product maintenance cabinets:

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

	MODEL	REFRIGERANT	HZ.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ENERGY EFFICIENCY CLASS	ELECTRICAL POWER (W)	DIMENSIONS (MM)	€
PROFESSIONAL REFRIGERATED CABINETS											
	AFP-251-I	R-600a	50	19059667	125	2	4	B	91	626 x 600 x 850	-
	AFP-451-I	R-600a	50	19059665	460	3+1	4	D	186	626 x 740 x 1,865	-
	AFP-651-I	R-600a	50	19059666	600	3 (GN-2/1) + 1	4	D	186	780 x 740 x 1,865	-
PROFESSIONAL FREEZER MAINTENANCE CABINETS											
	AFN-251-I	R-290	50	19059677	125	2	4	-	142	626 x 600 x 850	-
	AFN-451-I	R-290	50	19059675	460	7	4	-	143	626 x 740 x 1,865	-
	AFN-651-I	R-290	50	19059676	600	7	4	-	145	780 x 740 x 1,865	-

Epoxy series



AFP-251



AFP-451



AFP-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: $-1\text{ }^{\circ}\text{C} \div +6\text{ }^{\circ}\text{C}$, Ambient temperature $32\text{ }^{\circ}\text{C}$.

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: $-22\text{ }^{\circ}\text{C} \div -15\text{ }^{\circ}\text{C}$. Ambient temperature $32\text{ }^{\circ}\text{C}$.

	MODEL	REFRIGERANT	HZ.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ENERGY EFFICIENCY CLASS	ELECTRICAL POWER (W)	DIMENSIONS (MM)	€
PROFESSIONAL REFRIGERATED CABINETS											
	AFP-251	R-600a	50	19059664	125	2	4	B	91	626 x 600 x 850	-
	AFP-451	R-600a	50	19059662	460	3+1	4	D	186	626 x 742 x 1,865	-
	AFP-651	R-600a	50	19059663	600	3 (GN-2/1) + 1	4	D	186	780 x 742 x 1,865	-
PROFESSIONAL FREEZER MAINTENANCE CABINETS											
	AFN-251	R-290	50	19059674	125	2	4	-	142	626 x 600 x 850	-
	AFN-451	R-290	50	19059672	460	7	4	-	143	626 x 742 x 1,865	-
	AFN-651	R-290	50	19059673	600	7	4	-	145	780 x 742 x 1,865	-

Display cabinets



AEP-251






AEP-451



AEP-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.
- 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 ÷ +6 °C, Ambient temperature 32 °C.

MODEL	REFRIGERANT	HZ.	CODE	VOLUME (L)	SHELVES	CLIMATE CLASS	ELECTRICAL POWER (W)	DIMENSIONS (MM)	€
PROFESSIONAL DISPLAY REFRIGERATED CABINETS									
 AEP-251	R-600a	50	19059671	125	2	4	91	626 x 600 x 850	-
 AEP-451	R-600a	50	19059668	460	3+1	4	193	626 x 742 x 1.865	-
 AEP-651	R-600a	50	19059670	600	3 (GN-2/1) + 1	4	193	780 x 742 x 1.865	-

Meat dry ager

Fagor's Meat Ager cabinet stands out from the competition thanks to its innovative design and its efficient performance. Its humidity and temperature control system, along with its UVC sterilisation, provide it with maximum safety, creating perfect air circulation within the cabinet.



01.

Reliable and efficient

The maturation process guarantees that all microorganisms are completely eliminated, thanks to its activated carbon filter, which acts as an air purifier and helps produce excellent quality meat while ensuring minimum weight loss.

02.

Design

The chamber tinted glass doors not only protect the meat against UV light, but also improves the appearance of the meat. Its elegant and functional design allow it to be installed in a wide range of locations.

03.

Simple

In addition to being easy to install, it is also simple to use. All you have to do is place the meat inside and wait a few weeks while the maturation process is carried out before being able to enjoy the unparalleled culinary experience. When the process is completed, you will be left with excellent quality, mouth-watering meat.



FMA-1650

FMA-1650 B

FMA-900

FMA-900 B

General characteristics

- Interior LED vertical light maximising the visibility of the product, with no ultraviolet radiation.
- Steel-plated interior and exterior, providing a sturdy build quality.
- UV air sterilisation.
- Activated carbon filter.
- Injected polyurethane insulation, CFC-free and with a density of 40kg/m³.
- Double-glazed hinged door with automatic closing system and fixed opening.
- Two adjustable front feet and four rear rollers, allowing it to be transported easily.
- Even distribution of cold inside the cabinet

- thanks to its excellent ventilated refrigeration system and its anti-corrosion evaporator.
- Temperature control through a digital thermostat, with an automatic defrosting system.
- Automatic evaporation of defrost water.
- Electronic humidistat.
- Low-maintenance condenser.
- Cabinet exterior available in stainless steel or black finish.
- Supplied with four shelves, each with a 40 kg load weight. Standard shelves made from metal rods covered in anti-bacterial

- plastic.
- Locked fitted as standard.
- Individually palletised.
- Options
- Shelves with electro-polished finish.
- Horizontal interior support for hanging products.
- Trays for Himalaya salt.
- Optional stand.

CODE	REFRIGERANT	VOLUMEN INTERNETNO (L)	CONSUMO ELÉCTRICO 24H (KW)	RANGO DE TEMPERATURA (°C)	NIVEL DE HUMEDAD (%)	VOLTAJE / FRECUENCIA	DIMENSIONES INTERNAS (MM)	DIMENSIONES EXTERNAS (MM)	€
FMA-1650	R-600a	496	1,7	0 / +20	60 al 90	230v / 50Hz	595 x 615 x 1424	700 x 750 x 1665	-
FMA-1650 B	R-600a	496	1,7	0 / +20	60 al 90	230v / 50Hz	595 x 615 x 1424	700 x 750 x 1665	-
FMA-900	R-600a	140	1	0 / +20	60 al 90	230v / 50Hz	490 x 474 x 686	600 x 620 x 925	-
FMA-900 B	R-600a	140	1	0 / +20	60 al 90	230v / 50Hz	490 x 474 x 686	600 x 620 x 925	-

Accessories

CODE	MODEL	FOR MODELS	€
12236057	HIMALAYA SALT BLOCK 200X200X30MM		-
12241490	HIMALAYA SALT SUPPORT	FMA-1650	-
12241489	HIMALAYA SALT SUPPORT	FMA-900	-
19074041	BAR+HOOK KIT FMA-1650	FMA-1650	-
19074042	BAR+HOOK KIT FMA-900	FMA-900	-
19074043	STAND FMA-1650 B	FMA-1650	-

* Check prices at the list of accessories and spare parts.





Wine display cabinets

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



01.

Wine keeping

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

02.

Visibility

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

03.

Storage

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

04.

Perfect temperature

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



WR-180



WR-300



WR-600

General characteristics

- Pre-lacquered steel outside. Sanitary thermoformed plastic inside with embedded inner tray slides (polystyrene).
- 45 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system with low vibration compressor.
- Inner evaporator with forced draught. Outer low maintenance condenser with forced draught.
- Digital display for electronic and digital control of temperature and defrosting.

- Double pane door with tinted glass and UV filter for sunlight protection.
- Black plastic covered steel grid removable shelves for easy cleaning.
- Equipment: 3 flat shelves and 1 tipped shelf for main bottles or the conservation of opened bottles (models WR-300/600) one flat unit for model WR-180.
- LED vertical lighting system.
- Working temperature: +5 °C, +16 °C (room temperature: 32 °C).

- Options:
- We offer unvarnished wooden shelves.

	MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75 CL)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
	WR-180	R-600a	50	19034852	1	130	25	225	505x570x950	-
			60	19075367				-		
	WR-300	R-600a	50	19034732	1	400	72	257	620x655x1.850	-
			60	19075368				-		
	WR-600	R-600a	50	19034762	2	800	144	513	1.240x655x1.850	-
			60	19075369				-		

Accessories for wine display cabinets



WR-180



WR-300



WR-600



KIT	CODE	QUANTITY OF KITS TO ORDER BY APPLIANCE			€
		WR-180	WR-300	WR-600	
KIT SHELVES OF WOOD FOR WR					
KIT WR-180	19045931	x 1	-	-	-
KIT WR-300	19045612	-	x 1	x 2	-

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.



01.

Lighting

LED lighting system.


02.

Anti-mist system

Triple glazed doors with anti-mist system that allows viewing the defrosting process.

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	T° RANK	CAPACITY (L)	ELECTRICITY CONSUMPTION (W)	COOLANT	DIMENSIONS (MM)	€
 EC-45	19036349	1	-18 °C / -12 °C	52,5	265	R-290	558x316x763	-



Showcases

Snack Showcases	398
Sushi Showcases	400
Refrigerated cases for ingredients	401

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 Industrial 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 Industrial offers specifically designed display cases for those products.



01.

Hygiene

Stainless steel inner tray with embedded bottom for GN 1/3 containers (40 mm deep) and accessible from glass sliding door. The units are fitted with waste water drains.

02.

Lighting

All our units are fitted with LED lighting system according to our environmental policy that intends to optimise and reduce energy consumption.





03.

Variety

Different glass sizes and shapes (flat, bended or one piece).

General characteristics

- High quality austenitic stainless steel inner tray.
- 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/m³ injected polyurethane insulation. CFC free.
- It can fit GN -1/3, 40 mm deep containers. The containers are included in the standard equipment.
- The cooling unit may be inside or outside the room and can be placed at a distance from the cabinet.
- Cold plate with copper tube evaporator.
- Emergency waste water drainage.
- Electronic thermostat for temperature control.
- Shielded inner lighting system.
- Lighted power switch.
- Working temperature: +4 °C, +8 °C (room temperature: 32 °C).

	MODEL	COOLANT	CODE	GLASS TYPE	CONTAINERS CAPACITY	COOLING UNIT TYPE	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
	EVTP-139 P	R-600a	19048039	Flat	6*GN 1/3	Built-in	82	1.380x415x278	-
	EVTP-139 C	R-600a	19048038	Bended	6*GN 1/3	Built-in	82	1.380x415x278	-
	EVTP-175 P	R-600a	19048042	Flat	8*GN 1/3	Built-in	82	1.732x415x278	-
	EVTP-175 C	R-600a	19048041	Bended	8*GN 1/3	Built-in	82	1.732x415x278	-

Sushi showcase



01.

Reliability

Static refrigeration with built-in double evaporation system on the lower tray and on the bended glass cover. This allows us to achieve optimal working temperatures (-1 °C to 2 °C) for the conservation of delicate food such as sushi.

02.

Construction

Perforated stainless steel embedded inner tray ready to directly hold sushi dishes. Accessible through sliding glass door.

03.

Hygiene

Thanks to its emergency drain for waste liquids is one of the most hygienic cases in the market.

04.

Lighting

All our units are fitted with LED lighting system according to our environmental policy that intends to optimise and reduce energy consumption.

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/m³ 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)	€
<i>(Open)</i> EVTP-139 C - SUSHI	R-600a	19048040	Bended	Built-in	82	1.380x415x278	-
<i>(Standard)</i> EVTP-175 C - SUSHI	R-600a	19048043	Bended	Built-in	82	1.732x415x278	-

Refrigerated cases for ingredients






Ingredient cases have their own cooling units to provide total location 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)	€
 EMI-135	19061729	Glass	5*GN 1/4	178	R-600a	1.340x336x450	-
 EMI-150	19061741	Glass	6*GN 1/4	178	R-600a	1.496x336x450	-
 EMI-180	19061743	Glass	8*GN 1/4	178	R-600a	1.790x336x450	-
 EMI-202	19061745	Glass	9*GN 1/4	178	R-600a	2.019x336x450	-
 EMI-225	19061747	Glass	10*GN 1/4	216	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)	€
 MIT-135	19061740	Stainless steel	5*GN 1/4	178	R-600a	1.340x336x250	-
 MIT-150	19061742	Stainless steel	6*GN 1/4	178	R-600a	1.496x336x250	-
 MIT-180	19061744	Stainless steel	8*GN 1/4	178	R-600a	1.790x336x250	-
 MIT-202	19061746	Stainless steel	9*GN 1/4	178	R-600a	2.019x336x250	-
 MIT-225	19061748	Stainless steel	10*GN 1/4	216	R-600a	2.240x336x250	-



Blast chillers

ATM Series blast chillers	406
ECO Series blast chillers	408
Roll in blast chillers	410

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 Industrial for any other variation or option that is not included on this list.

Why using blast chillers is important.

Blast chillers are equipment units designed to lower food temperature quickly. Food can go from cooking temperature at 90 °C to a mere 3 °C in no more than 90 minutes. This stops bacteria from growing.

Our range of mixed blast chillers can make temperature drop to -18 °C in just 4 hours. This high-speed freezing of food stops bacterial growth and prevents the appearance of macro crystal structures.



Chilling process

The combination of combi ovens and blast chillers is highly efficient and makes planning jobs in the kitchen easier.

The correct use of blast chillers and mixed ovens results in reduction of waste, time saving and a product that can be served right away.

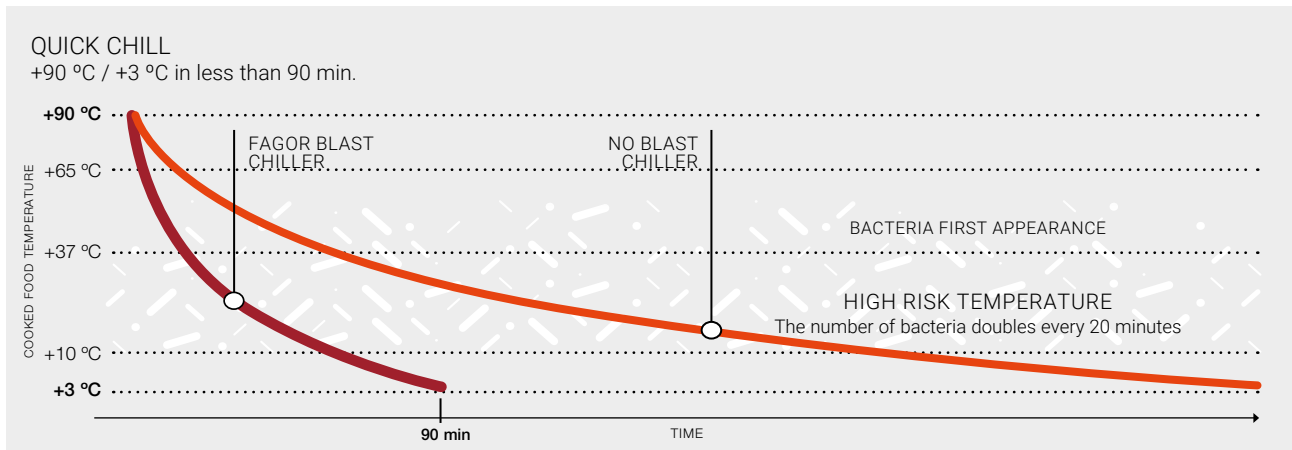
Blast chilling

SOFT CYCLE (STANDARD) - 90'

The right cycle for small size, light, fine food.

STRONG CYCLE (INTENSIVE) - 90'

Recommended for high density or large size food, as well as for packed food.



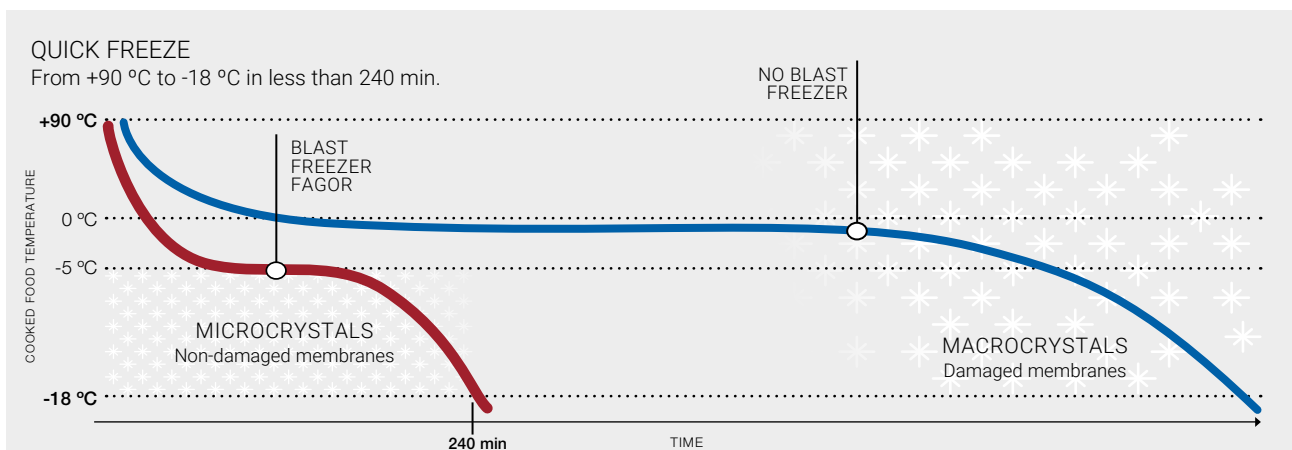
Blast freezing

SOFT CYCLE (STANDARD) - 240'

This is a cycle to freeze food with an even temperature and is therefore suitable for food that is to be cooled consistently and without sharp temperature changes or when cooked with different ingredients.

STRONG CYCLE (INTENSIVE) - 240'

This is the ideal cycle to freeze half cooked food or semi-prepared dishes. It is also suitable for raw food. It allows you to keep frozen food for a long time.



CONCEPT+ | Blast chillers and freezers

Our CONCEPT+ blast chillers and freezers come in different sizes to suit every user's needs. All of them, from the small counter top blast chillers to the large size freezers with capacity for GN2/1 trays, are fitted with an electronic control system entirely developed by Fagor Industrial R & D & i.



01.

Easy to clean

Rounded joints for easier cleaning. Easily removable inner parts and tilted drain to get rid of waste liquids. Blast freezers are fitted with a water collecting tray.

02.

Proprietary technology

We have mixed models, that feature refrigeration cycles (90 °C to 3 °C) in 90 minutes or freezing cycles (90 °C to -18 °C) in 240 minutes to keep food at the desired temperature after completing the cycle. Each working cycle includes two modes: strong and soft, for different density and food thickness (over or under 2 cm thick). Our technology is highly competitive under the most demanding conditions.

03.

Versatility

Our slides can hold GN or pastry trays and provide the flexibility that catering and restaurant business need.

04.

10 programmes

Fagor control provides a user friendly menu for an easier handling of our units and to create up to 10 programmes. The cycles can be run on a time basis or according to the signal from a probe inside the food. When no probe is used, the time mode is activated.

Concept+



General characteristics

- Mixed models, for chiller blasting (+2 °C) or freezing cycles (-18 °C).
 - There two working options both for chiller blasting and freezing:
 - Power cycle: for over 2 cm thick compact products.
 - Soft cycle: for less than 2 cm thick or low density products. The cycle is run in two programmed stages. The soft cycle prevents frost on the product.
 - Cycle duration:
 - Refrigerating cycle: 90 minutes.
 - Freezing cycle: 240 minutes.
 - Control panel with touch screen.
 - Electronic programming of the cycles and core probe.
 - The cycles can be controlled by time or by temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
 - When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
 - Hermetically sealed compressor with ventilated condenser.
 - R-452A ecological cooling (CFC free).
 - EATM-031 model with R-290 coolant
 - 60 mm injected polyurethane insulation (except for the 031 models, with 35 mm thick insulation). 40 kg/m³ density. CFC free.
 - Copper piping and aluminium flaps evaporator.
 - Forced draught cooling system.
 - Automatic defrosting device activated by the user. Water evaporation device without power consumption.
 - Inner tray slides included.
- Ordering options:
- Heated probe.
 - HACCP printer (model 031 in all its versions excluded)
 - USB connection for data extraction.

MODEL	COOLANT	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE)*		TENSION	POWER (W)		DIMENSIONS (MM)	€
				GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
EATM-031	R-290	50	19047207	3	-	-	12	6	230V-1N	365	365	590x700x520	-
ATM-031 CD	R-452A	50	19056795	3	-	-	15	6	230V-1N	590	490	560x700x514	-
		60	19059645										
ATM-051 CD	R-452A	50	19056793	5	-	5	23	13	230V-1N	1.200	690	790x700x850	-
		60	19059646										
ATM-081 CD	R-452A	50	19056796	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
		60	19059647										
ATM-101 CD	R-452A	50	19056797	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
		60	19059648										
ATM-121 CD	R-452A	50	19056825	12	-	12	60	40	230V-1N	2.000	1.300	790x800x1.600	-
		60	19059649										
ATM-161 CD	R-452A	50	19056827	16	-	16	80	50	400V-3N	3.500	2.850	790x800x1.950	-
		60	19059691										
ATM-102 CD	R-452A	50	19056839	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1.090x1.766	-
		60	19059692										

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
Heated probe	-
HACCP printer	-
USB connection for data extraction	-

CONCEPT | Blast chillers and freezers

As a response to market requirements, we have simplified our blast chillers and freezers produced an economic CONCEPT range. This allows us to offer this essential technology as a key factor for the right management of all kinds of businesses.



01.

Easy to handle

Simplified controls for easier use while keeping very competitive performance under the most demanding conditions.

02.

Easy to clean

Rounded joints for easier cleaning. Easily removable inner parts and tilted drain to get rid of waste liquids.

03.

Two cycle control options

The cycles can be run on a time basis or according to the signal from a probe inside the food. When no probe is used, the time mode is activated.





Concept



The electronic control allows refrigeration (+3 °C) or freezing (-18 °C) cycles.

General characteristics

- Satin finish stainless steel outside except for back panel (plastic covered).
- AISI-304 18/10 stainless steel inside.
- Fully injected compact structure.
- AISI-304 18/10 stainless steel tray slides included.
- 60 mm injected polyurethane insulation. 40 kg/m³ density. CFC free.
- Hermetically sealed compressor with ventilated condenser.
- Control panel with touch screen.
- R-452A ecological cooling (CFC free).
- ECO type, user friendly control panel.
- Thermostat control cycles with end of cycle acoustic alarm.
- The cycles can be controlled by time or by temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
- Fitted with non-heated temperature probe.
- Automatic defrosting device activated by the user. Water evaporation device without power consumption.

MODEL	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE) *		TENSION	POWER (W)		DIMENSIONS (MM)	€
			GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
 ATM-031 ECO	50	19036020	3	-	-	15	6	230V-1N	590	490	560x700x514	-
	60	19036042										
 ATM-051 ECO	50	19036021	5	-	5	18	10	230V-1N	1.100	650	790x700x850	-
	60	19036043										
 ATM-081 ECO	50	19048325	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
	60	19048720										
 ATM-101 ECO	50	19048326	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
	60	19048757										

(*) Productions calculated in accordance with EN 17032

Roll in blast chillers

Specially designed for catering or restaurant business which use our Cook & Chill system. Blast chillers are an essential element in the cook-chill-regenerate chain.



01.

HACCP

All our blast chill cells are fitted with HACCP control system to ensure that food is kept in good conditions by monitoring the equipment temperature and providing an alarm log as well as the inspection and correct regulation of food control.

02.

Insulation

100 mm thick insulation in our mixed models is 20 % above the market average. This feature provides not only a better performance, particularly when freezing, but also a considerable energy saving.

03.

Proprietary technology

Blast chilling cells provide optimum running quality, for refrigeration (up to +3 °C) and for freezing (up to -18 °C). The whole process, including design and manufacturing is entirely carried out by Fagor Industrial.

04.

Functionality

Blast chill cells have been designed to hold pastry tray trolleys directly from the oven. They can be supplied either in their standard version (roll-in one door) or pass-through (two doors). They can also be fitted with an enhanced cooling unit. Fagor Industrial offers standard or enhanced remote cooling units.

Roll in blast chillers- for trolleys



202 OVEN WITH TROLLEY



201

General characteristics

- Inside and outside made of high quality austenitic stainless steel.
- With our insulation by means of injected 40 kg/m³ polyurethane, we are 20 % above the market average, particularly for freezing performance and with a noticeable reduction in consumption. (70 mm thick insulation in refrigerated models and 100 mm thick insulation in mixed models).
- Eco-friendly coolant R452a .
- Forced draught cooling system with optimised air circulation.
- Tropicalised cooling unit. Suitable to work at a room temperature up to 43 °C and 65 % humidity.
- Hermetically sealed compressor/scroll/ semi-hermetic with ventilated condenser.
- Electronic and digital control of defrosting temperature.
- Opened door delay alarm.
- HACCP tracking system with alarm and temperature log. An optional printer can be installed to print data.
- Bottom:
 - CSK models: refrigeration cells without any bottom. 2 mm thick steel bottom.
 - CMK models: mixed cells. 100 mm thick bottom board with 40 kg/m³ injected polyurethane insulation.
- Control panel with touch screen.

NO. OF DOORS	TROLLEY SIZE	UNIT	REFRIGERATED		MIXED	
			STANDARD	ENHANCED	STANDARD	ENHANCED
1 door	201 (GN-1/1)	Cell	CSK-201	CSKP-201	CMK-201	CMKP-201
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	CSK-202	CSKP-202	CMK-202	CMKP-202
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052
2 doors (Pass-through)	201 (GN-1/1)	Cell	CSK-201-D	CSKP-201-D	CMK-201-D	CMKP-201-D
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	CSK-202-D	CSKP-202-D	CMK-202-D	CMKP-202-D
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052

Roll in blast chillers

MODEL	CODE	TROLLEY TYPE	PRODUCTION (KG)/CYCLE	TENSION	HZ. (s)	CONDENS. UNIT.	DIMENSIONS (MM)	€
			+90 / +3 °C					
CSK-201	19048108	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
CSKP-201	19048109	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
CSK-202	19048110	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
CSKP-202	19048112	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	-
CSK-201-D	19048092	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
CSKP-201-D	19048096	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
CSK-202-D	19048097	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
CSKP-202-D	19048100	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	-

Condensing units for roll in blast chillers

MODEL	CODE	POWER (W)		HZ. (s)	WEIGHT (KG)	DIMENSIONS (MM)	€
		COOLING	ELECTRIC - 400V 3+N				
UCS-424	19017466	5.970	4.250	50	135	1.100x805x650	-
UCS-528	19017467	6.950	4.980	50	139	1.100x805x650	-
UCS-842	19017468	10.530	6.500	50	205	1.450x850x785	-
UCS-1052	19017469	13.580	8.450	50	214	1.450x850x785	-

Roll in blast chillers freezers

MODEL	CODE	TROLLEY TYPE	PRODUCTION (KG)/CYCLE		TENSION	HZ. (s)	CONDENS. UNIT.	DIMENSIONS (MM)	€
			+90/+3 °C	+90/-18 °C					
CMK-201	19048104	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
CMKP-201	19048105	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
CMK-202	19048106	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
CMKP-202	19048107	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-
CMK-201-D	19048101	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
CMKP-201-D	19048102	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
CMK-202-D	19048103	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
CMKP-202-D	19048113	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-

Condensing units for roll in blast chillers freezers

MODEL	CODE	POWER (W)		HZ. (s)	WEIGHT (KG)	DIMENSIONS (MM)	€
		COOLING	ELECTRIC - 400V 3+N				
UCC-424	19015799	5.970	4.250	50	135	1.100x805x650	-
UCC-528	19015800	6.950	4.980	50	139	1.100x805x650	-
UCC-842	19015801	10.530	6.500	50	205	1.450x850x785	-
UCC-1052	19015802	13.580	8.450	50	214	1.450x850x785	-

* For other voltages and frequencies, consult the manufacturer.

Options - factory fitted

DESCRIPTION	€
Cell with HACCP printer	-

Access ramp to roll in blast chillers

MODEL	CODE	DESCRIPTION	WIDTH (MM)	€
RC-700	19015797	Access ramp for 201 type cells with floor	700	-
RC-800	19015798	Access ramp for 202 type cells with floor	800	-



Ice makers

Ice makers	416
Solid ice-cube makers.....	418
Hollow ice-cube makers	420
Dice-shaped ice-cube makers	421
Granular ice makers	423
Tank for modular ice-cube makers.....	424

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 Industrial 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.



01.

Versatility and flexibility

We have a complete range of ice making machines to meet the demand from restaurants, hotels, supermarkets, sport medicine centres, etc.

Our units provide ice in different shapes and sizes, ice cubes, granulated ice or ice flakes just to meet our customers' needs. We can also provide stackable modular units for large production as well as insulated silos for ice storage.

02.

Technology and reliability

Tropicalised units to ensure their correct operation even under high temperature conditions (up to 43 °C). Electric board fitted with two thermostats to regulate production time and amount of stored ice.

03.

Simplicity, robustness, reliability...

AISI-304 stainless steel frame with easily removable panel to allow access to all the unit components.

04.

Hygiene and cleaning

Fitted with a cleaning mode for easier maintenance depending on the model, to allow non-refrigerated water circulation to clear lime scale deposits. With all hygienic and sanitary guarantees.

05.

Efficiency

Superior density insulation to ensure quality and optimise energy consumption.

06.

Ergonomics

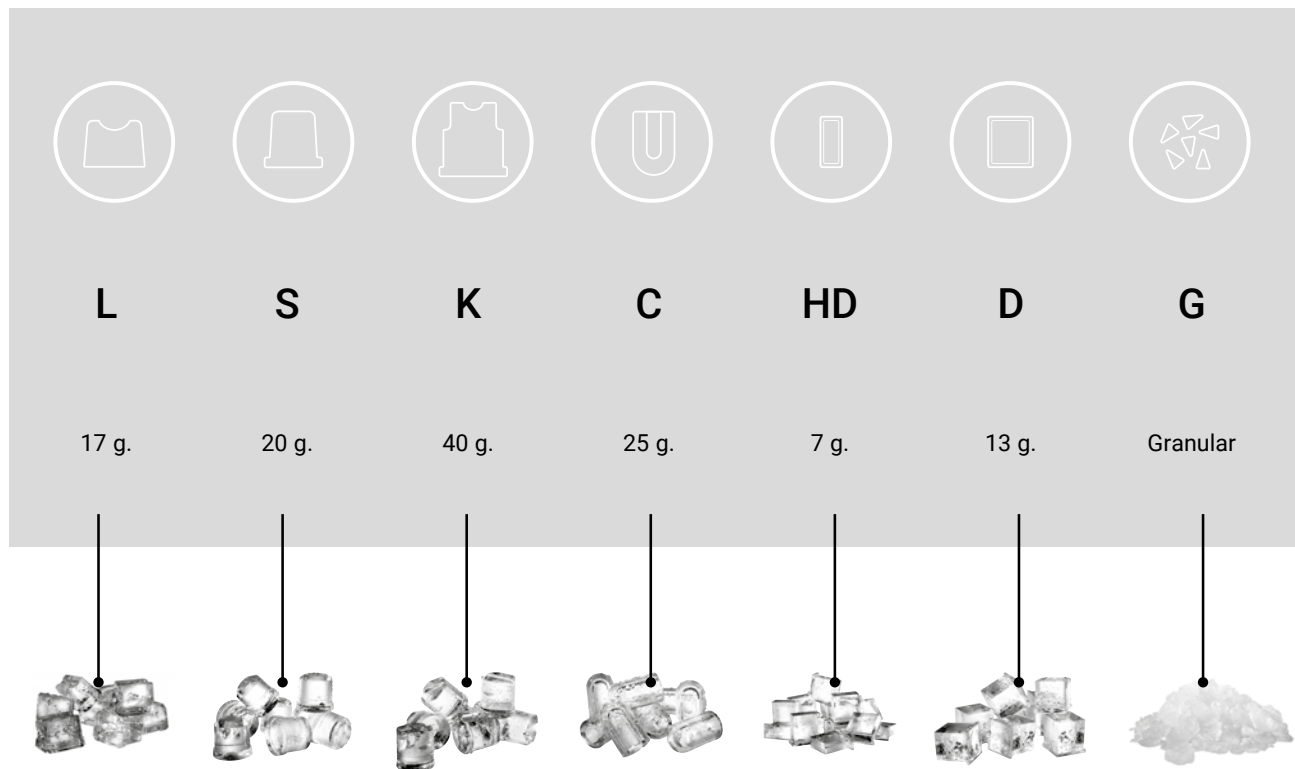
A design which allows an easier access to all the unit components for easier installation and maintenance procedures.



07.

Ecology

All our units are 100% recyclable since all of their components can be dismantled and recycled.

Ice cube types, versions and sizes



UNITS	PRODUCTION	CUBE			HOLLOW		DICE		GRANULAR	
		KG / DAY	L - 17 G	S - 20 G	K - 40 G	C - 25 G	HD - 7 G	D - 13 G	DRY	WET
 UNITS WITH BUILT-IN TANK	20	FIM-L			FIM-C					
	30		FIM-S	FIM-K	FIM-C					
	40		FIM-S	FIM-K	FIM-C					
	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	
 MODULAR UNITS	150		MFIM-S	MFIM-K					MGIM	
	200				MFIM-C	FICE-HD	FICE-D		MGIM	
	400		MFIM-S	MFIM-K		FICE-HD	FICE-D		MGIM	
	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 drink.

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.

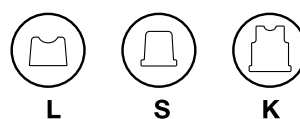


01.

Spray system

Flexible injectors for improved performance with heavily scaled water supply.

Gourmet type ice cubes



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.
- Flexible injectors for improved performance

with heavily scaled water supply.

- 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		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
				FORM	GRAMS			(KG)	ICE CUBES			
	FIM-20L	Air	19001066		17	R290	22	6	385	355	350x470x590	-
		Water	19001067			R452A						
	FIM-30S	Air	19031770		20	R290	31	15	652	425	435x605x695	-
		Water	19031771			R452A						
	FIM-30K	Air	19001068		40	R290	31	15	417	425	435x605x695	-
		Water	19001071			R452A						
	FIM-40S	Air	19031772		20	R290	40	20	870	540	435x605x695	-
		Water	19031773			R452A						
	FIM-40K	Air	19001072		40	R290	45	20	556	550	435x605x695	-
		Water	19001075			R452A						
	FIM-60S	Air	19031774		20	R290	55	25	1.087	650	515x640x830	-
		Water	19031775			R452A						
	FIM-60K	Air	19001076		40	R290	60	25	694	650	515x640x830	-
		Water	19001079			R452A						
	FIM-80S	Air	19031776		20	R290	74	35	1.522	775	645x640x860	-
		Water	19031777			R452A						
	FIM-80K	Air	19001080		40	R452A	81	35	972	780	645x640x860	-
		Water	19001083			R452A						
	FIM-130S	Air	19031778		20	R452A	130	75	3.261	1.350	930x565x1.050	-
		Water	19031779			R452A						
	FIM-130K	Air	19001062		40	R452A	130	75	2.083	1.350	930x565x1.050	-
		Water	19001065			R452A						

Modular

01.

Spray system

Flexible injectors for improved performance with heavily scaled water supply.

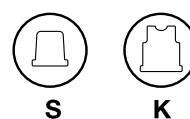
02.

Energy efficiency

Highly efficient equipment with low energy consumption.











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 CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
	Air	19031792		20	R452A	153	-	-	1.500 - 1+N	775x625x805	-
	Water	19031793			R452A						
	Air	19001092		40	R452A	153	-	-	1.500 - 1+N	775x625x805	-
	Water	19001094			R452A						
	Air	19031794		20	R452A	380	-	-	3.300 - 3+N	1.321x638x978	-
	Water	19031795			R452A						
	Air	19031796		40	R452A	380	-	-	3.300 - 3+N	1.321x638x978	-
	Water	19031797			R452A						

Hollow ice-cube makers

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

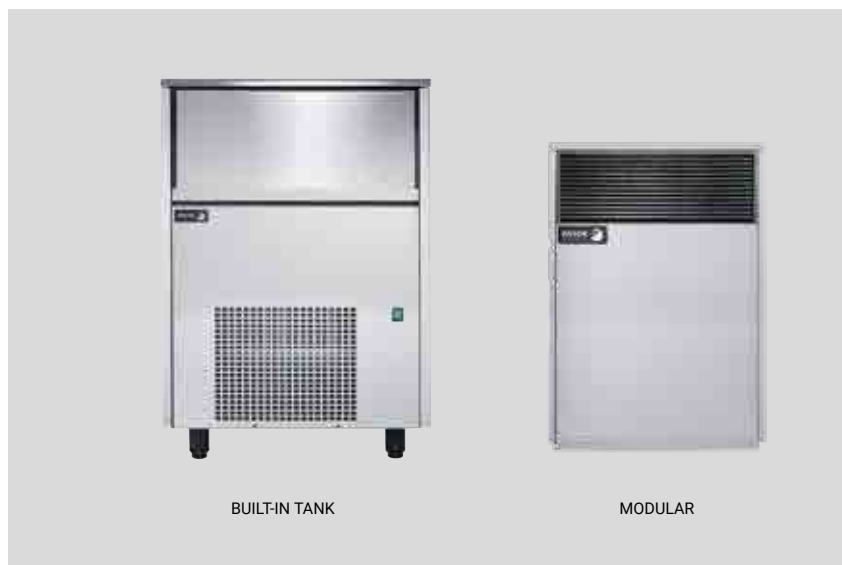
Made by means of top performance electromechanical equipment that uses an advanced paddle system suitable for heavily lime scaled water even without a filter.

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

01.

Paddle system

System for modular hollow ice-cube maker.



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		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
FIM-20C	Air	19031780	U	20	R452A	20	9	360	330	405x510x690	-
	Water	19031781			R452A						
FIM-30C	Air	19031782	U	20	R452A	31	12	480	330	405x510x745	-
	Water	19031783			R452A						
FIM-40C	Air	19031784	U	20	R452A	42	18	720	355	405x510x870	-
	Water	19031785			R452A						
FIM-60C	Air	19031786	U	20	R452A	60	30	1.200	425	595x555x995	-
	Water	19031787			R452A						
FIM-90C	Air	19031788	U	20	R452A	81	37	1.480	650	675x555x995	-
	Water	19031789			R452A						
FIM-130C	Air	19031790	U	20	R452A	130	50	2.000	775	845x555x995	-
	Water	19031791			R452A						

Modular



MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
MFIM-200C	Air	19031798	U	25	R452A	190	-	-	1.550	690x565x1.125	-
	Water	19031800			R452A						

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.



01.

High efficiency

High efficiency, certified.
Energy Star.

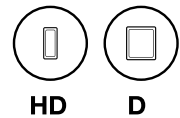
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









Vertical system

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 CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 FICE-60 D	Air	19031803		13	R452A	60	20	1.500	450	535x595x795	-
 FICE-60 HD	Air	19031805		7	R452A	60	20	3.000	450	535x595x795	-
 FICE-90 D	Air	19031806		13	R452A	90	35	2.692	550	660x700x838	-
 FICE-90 HD	Air	19031807		7	R452A	90	35	5.384	550	660x700x838	-
 FICE-140 D	Air	19031808		13	R452A	135	45	3.461	790	762x762x838	-
 FICE-140 HD	Air	19031810		7	R452A	135	45	6.923	790	762x762x838	-

Modular

01.

Hygiene

Cleaning mode for easy regular maintenance procedures.

02.

Warning signals

Diagnosis warning signals.

03.

Stackable system

Stackable by means of a FICE stacking kit.

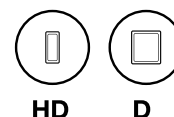
04.

High efficiency

High efficiency, certified Energy Star.

05.

Vertical system



	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
				FORM	GRAMS			(KG)	ICE CUBES			
	FICE-200 D	Air	19031811		13	R452A	220	-	-	1.120 - 1+N	762x620x500	-
	FICE-200 HD	Air	19031813		7	R452A	220	-	-	1.120 - 1+N	762x620x500	-
	FICE-400 D	Air	19031814		13	R452A	405	-	-	1.800 - 3+N	762x620x760	-
	FICE-400 HD	Air	19031815		7	R452A	405	-	-	1.800 - 3+N	762x620x760	-

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.
- No need to remove the ice maker to access the tank for cleaning operations.
- Adjustable height legs.
- AISI-304 stainless steel and sanitary plastic.

MODEL	CODE	CAPACITY (KG)	DESCRIPTION	DIMENSIONS (MM)	€
DHD	19031818	104	To be installed with ice-cube makers FICE- 200 and FICE-400	769x835x1.537	-

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...



01.

Axial system

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.



G

With built-in tank dry granular ice

MODELO	SISTEMA CONDENSACIÓN	CÓDIGO	CUBITO		REFRI-GERANTE	PRODUCCIÓN (KG/DÍA)	TANQUE		POTENCIA (W)	DIMENSIONES (mm)	€
			FORMA	GRAMOS			(KG)	CUBITOS			
GIM-45	Aire	19001086		-	R290	40	-	-	460	465x595x795	-
	Agua	19001087		-	R452A	42	-	-			
GIM-85	Aire	19001088		-	R290	85	-	-	533	465x595x795	-
	Agua	19001089		-	R452A	-	-	-			



G

Wet granular ice

MODELO	SISTEMA CONDENSACIÓN	CÓDIGO	CUBITO		REFRI-GERANTE	PRODUCCIÓN (KG/DÍA)	TANQUE		POTENCIA (W)	DIMENSIONES (mm)	€
			FORMA	GRAMOS			(KG)	CUBITOS			
GIM-135	Aire	19001084		-	R452A	135	-	-	650	515x550x1.355	-
	Agua	19001085		-	R452A		-	-			

Modular wet granular ice

MODELO	SISTEMA CONDENSACIÓN	CÓDIGO	CUBITO		REFRI-GERANTE	PRODUCCIÓN (KG/DÍA)	TANQUE		POTENCIA (W)	DIMENSIONES (mm)	€
			FORMA	GRAMOS			(KG)	CUBITOS			
MGIM-150	Aire	19031819		-	R452A	142	-	-	650 - 1+N	515x550x500	-
	Agua	19031820		-	R452A		-	-			
MGIM-200	Aire	19031821		-	R452A	220	-	-	780 - 1+N	515x550x575	-
	Agua	19031822		-	R452A		-	-			
MGIM-400	Aire	19031824		-	R452A	390	-	-	1300 - 1+N	675x550x660	-
	Agua	19031825		-	R452A		-	-			
MGIM-500	Aire	19031827		-	R452A	565	-	-	1700 - 1+N	675x550x800	-
	Agua	19031828		-	R452A		-	-			

Tank for modular ice-cube makers (Silos)

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.



01.

Range variety

We have a wide range of tanks to fit any ice-maker unit. Each unit can install one or two ice-makers depending on the modular unit selected.

02.

Conservation

Made in AISI-304 stainless steel and fitted with high density insulation for the adequate ice storage.

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.

MODEL	CODE	CAPACITY (KG)	COMPATIBILITY	DIMENSIONS (MM)	€
S-220	19031799	230	See the different possible combinations at the counter	762x819x1.071	-
S-350	19038796	350	See the different possible combinations at the counter	1.067x819x1.067	-
S-500	19031802	500	See the different possible combinations at the counter	1.321x872x1.122	-

Combination of silos and modular ice makers

		TANKS						TANK WITH DISPENSER	
		S-220		S-350 NEW		S-500		DHD	
NUMBER OF ICE MAKERS		1	2	1	2	1	2	1	2
ICE MAKERS TYPE	ICE MAKER MODEL								
GOURMET AND HOLLOW ICE CUBES	MFIM-150	o	ø	o	ø	o	ø	-	-
	MFIM-400	-	-	-	-	o	-	-	-
	MFIM-200C	o	-	o	-	o	-	-	-
DICE SHAPED ICE CUBES	FICE-200-D	o	ø	o	ø	o	ø	o	-
	FICE-200-HD	o	ø	o	ø	o	ø	o	-
	FICE-300-D FIT	o	-	o	-	o	-	o	-
	FICE-300-HD FIT	o	-	o	-	o	-	o	-
	FICE-400-D	o	ø	o	ø	o	ø	o	-
GRANULAR ICE	FICE-400-HD	o	ø	o	ø	o	ø	o	-
	MGIM-150	o	-	o	oo	o	oo	-	-
	MGIM-200	o	-	o	oo	o	oo	-	-
	MGIM-400	o	-	o	-	o	oo	-	-
	MGIM-500	o	-	o	-	o	oo	-	-

* The silos cover may vary depending on the ice maker model.

Filters

MODEL	CHARACTERISTICS	CODE	€
FC-100	Lime scale filter	19038797	-
FP-100	Particles	19038798	-
CC-100	Spare part	19038799	-
CP-100	Spare cartridge particles	19038800	-