PRODUCT FLEXIBILITY FOR ALL TYPES OF NEEDS AND SPACES

INDEX

FAGOR

FAGOR INDUSTRIAL

PRODUCT FLEXIBILITY
FOR ALL TYPES
OF NEEDS AND SPACES.

Loyal to the Fagor Industrial philosophy, the Advance ovens have been designed to get the best out of every kitchen.

We offer **five sizes with varying features plus gas and electric options**, which means that we can provide you with **the solution that best matches your tastes and needs**, whatever the type or size of your business.

STRUCTURE
—

A RESISTANT, ROBUST OVEN WHICH IS BUILT TO LAST

-20%

LESS IS MORE
The base area of the oven is 20% smaller. More productivity in less space.

01.

MORE ERGONOMIC HANDLE

All our ovens feature a handle with a more ergonomic and sturdy design. They also have a dual system which enables them to be opened from either side.

02.

HOLD-OPEN DOOR SYSTEM

The Hold-Open Door system features a toothed hinge to prevent the door from being closed accidentally, thereby offering increased control of opening and safety.

03.

OVEN ENCLOSURE

The cube-shaped, hygienic oven enclosure has no cracks or gaps, which prevents dirt from building up inside.

04.

REMOVABLE SEAL

The removable seal helps with cleaning and maintenance.

MADE ENTIRELY FROM **AUSTENITIC STAINLESS STEEL,** WITH AN AISI-304 STAINLESS STEEL INTERIOR.

THE ADVANCE RANGE EXCELS IN DESIGN AND STURDINESS.

05.

DOUBLE GLAZED REINFORCED DOOR

The door has been designed with double glazing to prevent heat from escaping, which in turn reduces the amount of energy consumed.

06.

DRIP TRAY

The tray collects liquid that has condensed on both the door and body of the oven.

FUNCTIONS AND BENEFITS
—

9 REASONS TO CHOOSE AN OVEN FROM THE ADVANCE GENERATION

01.

AN OVEN FOR EVERY PROFESSIONAL REQUIREMENT

Dozens of models, 5 sizes, 3 different ranges… every professional need is catered for through a robust, resilient oven that is built to last.

02.

EASY TO USE

Simplicity above all else. Every function at your fingertips.

It also has self-explanatory interfaces, an ergonomic probe, automatic self-cleaning system… Dozens of features that will make cooking easier than ever before.

03.

EXCELLENT RESULTS, MINIMAL SHRINKAGE

Thanks to their powerful steam generator and optimum distribution of temperature, Advance ovens achieve excellent cooking results with minimum shrinkage.

More succulence, more even distribution of heat and consistency during cooking and, above all, more precision throughout the whole process. (Graph 1)

07.

DURABILITY

The Advance ovens have undergone significant improvements in terms of their structure and transport system, including a new handle, double glazed door, double wheels… all of which guarantees a robust, resilient product that is built to last.

08.

INCREASED PRODUCTIVITY

Advance generation ovens offer greater productivity from a smaller surface area. It can also be installed as a column, which makes the kitchen more versatile by offering more in less space.

09.

ENERGY EFFICIENCY

Fagor remains firmly committed to economy and the environment. The Advance ovens come equipped with high-efficiency burners which emit less CO_2 and use resources efficiently. (Graph 2)

04.

SAVE ON MAINTENANCE

The customer care and technical service has been improved with systems and functions that enable the user to save time and money on aftersales and maintenance services. Examples include the single maintenance access point, plus applications for monitoring, configuration, maintenance and autocalibration, to name a few.
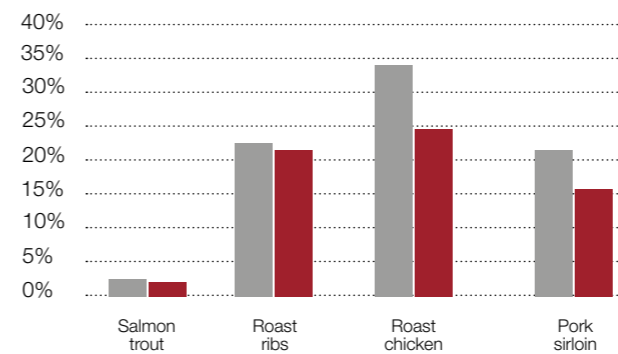
05.

BETTER HYGIENE

With the Advance generation ovens, the pure water steam is replenished constantly and combustion takes place outside the oven enclosure. They also feature a number of improvements with regards to food safety, such as the removable seal which runs across the entire range, or the fact that the shell of the oven is welded on the inside, which helps to prevent the build-up of dirt.
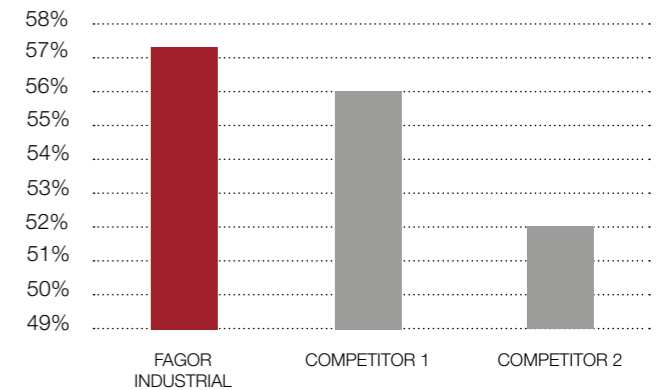
06.

ENHANCED WORKING ENVIRONMENT

An oven opening system that is more convenient for the chef, a probe with ergonomic grip, trolleys with enhanced manoeuvrability, soundless burners and better self-cleaning systems which undoubtedly make the work area safer and more comfortable.

GRAPH 1. MINIMAL SHRINKAGE

40%
35%
30%
25%
20%
15%
10%
5%
0%

Salmon trout | Roast ribs | Roast chicken | Pork sirloin

● FAGOR INDUSTRIAL   ● COMPETITOR

GRAPH 2. EFFICIENCY OF ADVANCE OVENS

58%
57%
56%
55%
54%
53%
52%
51%
50%
49%

FAGOR INDUSTRIAL | COMPETITOR 1 | COMPETITOR 2

ONE GENERATION, THREE RANGES.

—

One must be prepared to offer each client a different response, to meet all needs. Fagor industrial is.

The ADVANCE generation has **one of the largest ranges of ovens on the market with regard to sizes and performance.** Simply choose the suitable model for each professional need among the 30 available. With options for gas or electric in all sizes and options.

They come in **five different sizes** for the three different levels of performance: **ADVANCE PLUS, ADVANCE y CONCEPT.**

ADVANCE+

A ROBUST, RELIABLE AND SMART OVEN WHICH OFFERS HIGH PERFORMANCE.

ADVANCE PLUS ovens are designed for professionals who do not want to compromise when it comes to functionality. These ovens are among **the highest performing on the market** and achieve a perfect balance between **cooking quality, efficiency and safety.**

ADVANCE

A COMPETITIVE RANGE WITH STEAM GENERATOR AND MUCH MORE.

The ADVANCE ovens are the ideal solution for those professionals who require an **affordable** oven with **advanced features** and seek **perfect results together with simplicity.**

CONCEPT

A SIMPLE AND AFFORDABLE INJECTION COMBI OVEN WHICH IS POWERFUL AND ROBUST.

CONCEPT ovens are **the basic solution** for any professional looking for an oven that is **simple and affordable, yet powerful and robust.**

A ROBUST, RELIABLE AND SMART OVEN WHICH OFFERS HIGH PERFORMANCE.

—

ADVANCE +

High technology brought to the kitchen.
Professionalism, precision, toughness, perfect cooking, less time and cost.

ADVANCE PLUS SOFTWARE

Designed to offer a high level of performance, Advance ovens come with **cutting-edge technological features and the** latest **software.** The **USB connection** allows the user to update the software, add recipes or download HACCP data relating to food safety standards.

ADVANCE+ | OVENS

ADVANCE PLUS ovens are designed for professionals who do not want to compromise when it comes to functionality. These ovens are among the highest performing on the market and achieve a perfect balance between professionalism, precision, toughness, perfect cooking and less time and cost.

| APE-061 | APE-101 | APE-102 | APE-201 | APE-202 |

FAGOR COMBI OS · **FAGOR TOUCH** · **COMBI CLEAN** · **ECO STEAMING** · **HA CONTROL** · **EZ SENSOR**

ELECTRIC ADVANCE PLUS OVENS

	MODEL	DOOR OPENING	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)
	APE-061	Right	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846
	APE-061 I	Left	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846
	APE-101	Right	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117
	APE-101 I	Left	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117
	APE-102	Right	10 GN-2/1- 20 GN-1/1	-	31,20	1.130x1.063x1.117
	APE-201	Right	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841
	APE-202	Right	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841

GAS ADVANCE PLUS OVENS

	MODEL	Hz.	CAPACITY	INCLUDES (*)	POWER		DIMENSIONS (mm)
					GAS (kW)	ELECTRIC (kW)	
	APG-061	50 / 60	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x922x846
	APG-101	50 / 60	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x922x1.117
	APG-102	50 / 60	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117
	APG-201	50 / 60	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841
	APG-202	50 / 60	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841

CHARACTERISTICS

- "Touch control" screen.
- 5 cooking modes: steam, adjustable steam (Humidity control during cooking), combi, regeneration and convection (up to 300 ºC).
- Preheating option.
- Fagor Easy cooking mode.
- Fagor Cooking, range of cooking programmes.
- Fagor Multi-Tray System, control cooking by tray.
- Delayed programming for: Cooking / Low-temperature cooking / Washing.
- Memory function: records the different cooking modes used.
- 3 Speeds - 2 power ranges.
- Cool-down chamber cooling system.
- "Auto-reverse" system to reverse fan rotation.

- 5 wash programmes.
- Multisensor temperature probe.
- PC management software: History, recipes. HACCP, manuals, …
- HACCP cooking data recording system.
- Steam generator equipped with limescale detector.
- Steam generator automatically empties every 24 hours of cooking.
- Semi-automatic limescale removal system.
- Quick door-closing system (061, 101 and 102 models).
- Integrated cart (201 and 202 models).
- Error detection system.
- Repair service mode system.
- IPX-5 protection.

- Retractable shower.
- Voltage - Electric models: 400 V - 3+N -230V 3 - 50/60 Hz.
- Voltage - Gas models: 230V 1+N - 50 Hz o 60 Hz.

INCLUDES:
- 2 kg Drum of detergent (AB BOOST), tu use with the self-cleaning program.

OPTIONS:
- Left opening in models 061 and 101, electric.

THE BEST QUALITY
TO PRICE RATIO AVAILABLE
FOR OVENS
WITH A STEAM GENERATOR

—

ADVANCE

Quick, high-quality cooking.
Professionalism, simplicity, speed, perfect cooking, affordability.

ADVANCE SOFTWARE

The software permanently monitors the oven system and **constantly reports back on how it is operating**.
It enables engineers to determine the status and working condition of each component, **reducing the time and effort** spent on maintenance and aftersales issues.

ADVANCE | OVENS

The ADVANCE ovens are the ideal solution for those professionals who require an affordable oven with advanced features and seek perfect results in terms of cooking quality, efficiency and safety.

AE-0623   AE-061   AE-101 I   AE-102   AE-201   AE-202

(*) Supports, grids and containers NOT INCLUDED.

ELECTRIC ADVANCE OVENS

	MODEL	DOOR OPENING	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)
	AE-0623	Dcha.	6 GN-2/3	-	5,80	657x563x570
	AE-061	Right	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846
	AE-061 I	Left	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846
	AE-101	Right	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117
	AE-101 I	Left	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117
	AE-102	Right	10 GN-2/1- 20 GN-1/1	-	31,20	1.130x1.063x1.117
	AE-201	Right	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841
	AE-202	Right	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841

GAS ADVANCE OVENS

	MODEL	Hz.	CAPACITY	INCLUDES (*)	POWER		DIMENSIONS (mm)
					GAS (kW)	ELECTRIC (kW)	
	AG-061	50 / 60	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x922x846
	AG-101	50 / 60	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x922x1.117
	AG-102	50 / 60	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117
	AG-201	50 / 60	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841
	AG-202	50 / 60	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841

AUTOMATIC CLEAN

AUTOMATIC CLEAN THE ENTIRE RANGE.

AUTOMATIC CLEANING | ECO STEAMING | HA CONTROL | EZ SENSOR

CHARACTERISTICS

- Push-button and "Scrolling" controls.
- 5 cooking modes: steam, adjustable-temperature steam, regeneration, combi and convection (up to 300 ℃).
- Preheating option.
- Overnight cooking or low-temperature programme.
- 3 Speeds - 2 power ranges.
- Cool-down chamber cooling system.
- "Auto-reverse" system to reverse fan rotation.
- Electronic temperature probe.
- Steam generator equipped with limescale detector.

- Steam generator automatically empties every 24 hours of cooking.
- Semi-automatic limescale removal system.
- Wash program for the cooking chamber (Automatic Cleaning).
- Quick door-closing system (061, 101 and 102 models).
- Integrated cart (201 and 202 models).
- Error detection system.
- Repair service mode system.
- IPX-5 protection.
- Retractable shower.

- Voltage - Electric models: 400 V - 3+N -230V 3 - 50/60 Hz.
- Voltage - Gas models: 230V 1+N - 50Hz (estándar) o 60 Hz.

OPTIONS:
- Left opening in models 061 and 101, electric.

A SIMPLE AND AFFORDABLE INJECTION COMBI OVEN WHICH IS POWERFUL AND ROBUST

—

CONCEPT

58% energy efficient with fewer CO_2 emissions and an efficient use of resources.

SOFTWARE CONCEPT

Thanks to its **Stop/Start** button, the oven can begin operating whenever the user wants.

CONCEPT | OVENS

CONCEPT ovens are the basic solution for any professional looking for an oven that is simple and affordable, yet powerful and robust.

The electric version offers convection, steam, combination and regeneration cooking.

CONCEPT
OPTIMA

| ACE-0623 | ACE-061 | ACE-101 | ACE-102 | ACE-201 | ACE-202 |

ELECTRIC CONCEPT OVENS

	MODEL	DOOR OPENING	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)
	ACE-0623	Dcha.	6 GN-2/3	-	5,80	657x563x570
	ACE-061	Right	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846
	ACE-061 I	Left	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846
	ACE-101	Right	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117
	ACE-101 I	Left	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117
	ACE-102	Right	10 GN-2/1- 20 GN-1/1	-	31,20	1.130x1.063x1.117
	ACE-201	Right	20 GN-1/1 - 40 GN-1/2	-	38,40	929x964x1.841
	ACE-201-C	Right	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841
	ACE-202	Right	20 GN-2/1- 40 GN-1/1	-	62,40	1.162x1.074x1.841
	ACE-202-C	Right	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841

GAS CONCEPT OVENS

	MODEL	Hz.	CAPACITY	INCLUDES (*)	POWER		DIMENSIONS (mm)
					GAS (kW)	ELECTRIC (kW)	
	ACG-061	50 / 60	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x867x846
	ACG-101	50 / 60	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x867x1.117
	ACG-102	50 / 60	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117
	ACG-201	50 / 60	20 GN-1/1 - 40 GN-1/2	-	36,00	2,40	929x964x1.841
	ACG-201-C	50 / 60	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841
	ACG-202	50 / 60	20 GN-2/1- 40 GN-1/1	-	65,00	2,40	1.162x1.074x1.841
	ACG-202-C	50 / 60	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841

AUTOMATIC CLEAN

AUTOMATIC CLEAN THE ENTIRE RANGE.

AUTOMATIC CLEANING | HA CONTROL | EZ SENSOR

Upto 300º

Our gas ovens offer temperatures of upto 300 ºC

CHARACTERISTICS

- Digital push-button controls + Two "Scroll" buttons.
- 4 cooking modes: steam, regeneration, combi and convection (up to 300 ºC).
- Temperature probe.
- Preheating option.
- 2 Speeds - 2 power ranges.
- Cool-down chamber cooling system.
- Wash program for the cooking chamber (Automatic Cleaning).

- "Auto-reverse" system to reverse fan rotation.
- Quick door-closing system (061 and 101 models).
- Error detection system.
- Repair service mode system.
- IPX-5 protection.
- Voltage - Electric models:
  400 V - 3+N -230V 3 - 50/60 Hz.
- Voltage - Gas models:
  230V 1+N - 50Hz (standard) o 60 Hz.

OPTIONS:

- Left opening in models 061 and 101, electric.

FUNCTIONS AND BENEFITS
—

DESIGNED TO GET THE MOST OUT OF EVERY KITCHEN

FAGOR TOUCH

EVERY OPTION AT YOUR FINGERTIPS
—

The Advance generation ovens have an intuitive, easy-to-use **8-inch TFT touchscreen** which has automatic programmes such as "Fagor Easy" and "Fagor Cooking".

The **Fagor Touch** system is **completely sealed in glass**, which makes it very easy to clean. It also repels water and grease stains, as well as being highly scratch-resistant. Its capacitive technology allows a wide angle of vision and the screen can be operated even while wearing latex gloves.

FAGOR COMBI OS

THE ADVANCE PLUS OPERATING SYSTEM MEANS THERE ARE NO LIMITS
—

Fagor Cooking allows the user to programme their cooking automatically and create, save, import and export recipes, which helps to make daily life easier and more productive.

Fagor Easy has 4 modes for manual cooking: Convection, steam, combination and regeneration.

Fagor Multi-Tray System monitors and controls the temperature and time for each individual tray so that all kinds of food can be cooked at the same time. Flexible cooking to save both time and money.

Fagor USB enables recipes to be uploaded and downloaded and HACCP data to be documented so as to ensure the highest standards of food safety.

COMBI CLEAN

PERFECT HYGIENE, GUARANTEED WARRANTY
—

The oven's **automatic cleaning** system guarantees the highest possible levels of hygiene.

Combi Clean has 5 **cleaning programmes** which are tailored to the needs of every professional.

It has a built-in **safety programme** which is activated when the cleaning process is interrupted unexpectedly.

ECO STEAMING

CONTINUOUS STEAM: PERFECT COOKING AND HEALTHY FOOD
—

Independent and separate from the oven enclosure, the powerful **steam generator** in the Advance oven supplies **fresh steam** at all times for **perfect quality cooking**, thereby making food more succulent.

The system ensures that the water is **continually replaced** after every 24 hours of cooking, ensuring high quality and guaranteeing **hygiene inside the oven** at all times.

HA CONTROL

TEMPERATURE CONTROL: UNBEATABLE TASTE AND FLAVOUR
—

HA Control ensures that the **temperature remains uniform and constant**, which translates into the finest results: food which is unbeatable in appearance, flavour and taste.

The two-way fan system creates **optimum air flow** which guarantees that food is cooked to perfection. The **speed of the fans** can be **adjusted** to meet specific cooking requirements at any given time.

EZ SENSOR

BETTER PRECISION FOR OPTIMUM RESULTS
—

Simple and highly easy to use, the Advance probe provides a temperature reading taken from the food's core in order to **guarantee precision throughout the entire cooking process.**

With its ergonomic design and easier handling, the **EZ Sensor** guarantees the safety of the chef and, above all, helps to save on time and effort.

TABLE OF FUNCTIONS AND FEATURES
—

BASIC FEATURES	ADVANCE PLUS	ADVANCE	CONCEPT
ECO-STEAMING	●	●	-
Steam generator with lime detector	●	●	-
Automatic emptying of the generator	●	●	-
Semiautomatic decalcification system	●	●	-
HA-Control	●	●	●
Exclusive bidirectional fan system	●	●	●
Cool-down (rapid cooling function)	●	●	●
"Auto-reverse" system to invert the fan direction	●	●	●
EZ-Sensor	●	●	●
Probe with temperature multi-sensor mechanism	●	●	●
FAGOR TOUCH	CAPACITIVE 8" TFT TOUCHSCREEN WITH FRONT GLASS	SCREEN + SELECTOR DIAL	DISPLAY 7 SEGMENTS + 2 DIALS
FAGOR CombiOS	●	-	-
Fagor Cooking	●	-	-
Fagor Easy	●	-	-.
Fagor Multi-Tray System	●	-	-
Fagor USB	●	-	-
Cooking modes	4 + Humidity control	5	5
FAGOR CombiClean (WITH PROGRAMS OF AUTOMATIC WASHING)	● 5	● 1	● 1
OTHER FUNCTIONS			
Delayed programming (traditional cooking and Fagor cooking)	●	●	●
Delta cooking	●	●	●
Thermal stop (count down when temperature is reached)	●	●	-
Monitor App & Maintenance App (self-diagnostic alerts and errors)	●	●	●
Log file App (history of cycles)	●	●	●
Log file App (history of errors)	●	●	-
Configuration App (power-speed)	3 speed 2 power	3 speed 2 power	3 speed 2 power
Humidifier	●	●	●
Languages	33	25	-
HACCP	●	Optional	-
SAT mode	●	●	●
Trade show mode	●	●	●
Calibration	Auto	Auto	Manual
Rapid-close-door system (models 061,101 and 102)	●	●	●
Integrated rack-structure trolley (models 201 and 202)	●	●	Optional
Retractable shower	●	●	-
External shower	-	-	Optional
IPX-5 protection	●	●	●

COLUMN OVENS
BANQUETING SYSTEM

—

Column layout for a more versatile kitchen.
Stacking the ovens or arranging them in a column **increases the productivity and versatility of the kitchen.** This type of set-up gives the professional the opportunity to cook more and, even more importantly, to use **different cooking modes at the same time.**

—

For serving every dish at the same time and temperature.
All ranges and models within the Advance generation offer the possibility of working with **banqueting systems** which turn the professional kitchen into a veritable culinary factory. Every food event is destined to be a success thanks to the fact that every dish to be served at the same time and temperature.

ONE OF THE WIDEST RANGES OF ACCESSORIES AND EXTRAS ON THE MARKET

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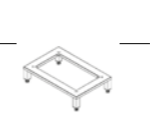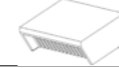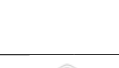
The Advance Generation is complemented with **a wide variety of containers and accessories** which caters for the most demanding of needs and allows you to get the best out of our ovens, improving the ergonomics and flexibility of tasks in a professional kitchen.

SPECIFIC ACCESSORIES

ACCESSORIES FOR 0623 OVENS

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| SH-23 | SH-23-R | SH-23-B | SH-23-RB | MSH-23 | SHP-23 | STHH-23 | EX-23 + SH-23 |
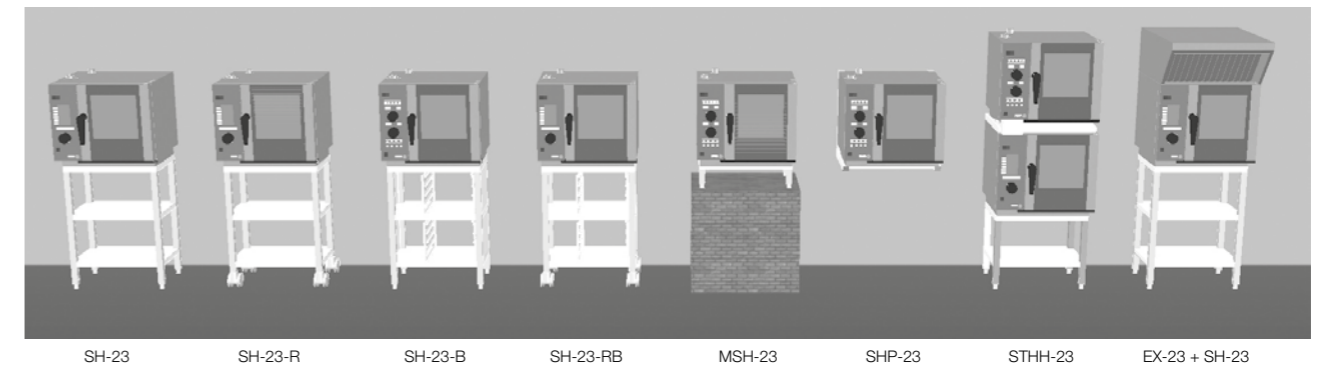
MODEL	DESCRIPTION	DIMENSIONS (mm)
SUPPORTS		
SH-23	SUPPORT Height = 850 mm. 2 racks.	625x415x850
SH-23-R	SUPPORT Height = 850 mm. 2 racks. 4 castors, two with brake. .	625x415x850
SH-23-B	SUPPORT Height = 850 mm. 2 racks. 2 kit guides for 4 GN-2/3 levels.	625x415x850
SH-23-RB	SUPPORT Height = 850 mm. 2 racks. 2 kit guides for 4 GN-2/3 levels. 4 castors, two with brake.	625x415x850
MSH-23	SUPPORT to place the oven over a stand or worktop	625x415X150
WALL SUPPORT		
SHP-23	WALL SUPPORT. With hanging elements..	
EXHAUST HOOD		
EX-23	EXHAUST HOOD for 0623 oven.	660x800x400
KIT STACKING		
STHH-23	KIT STACKING - TWO OVENS 0623 model	
STHA-23	KIT STACKING - OVEN 0623 model + BLAST CHILLER 031 size	
OTHER ACCESSORIES		
GD-AD	SHOWER TAP - External installation. **(ONLY FOR ACE AND ACG VERSIONS FROM CONCEPT RANGE)**	
TRAYS	See standard accessories and trays	

ACCESORIES FOR 061 AND 101 MODELS
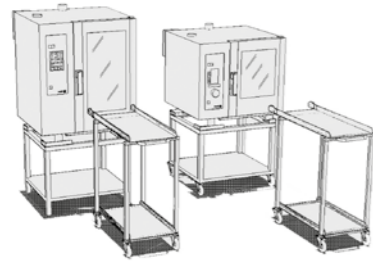
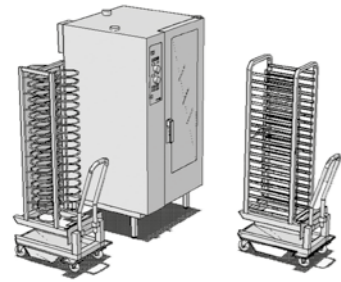| MODEL	DESCRIPTION	DIMENSIONS (mm)
SH-11	SUPPORT Height = 650 mm.	815x724x650
SH-11-R	SUPPORT WITH CASTORS Height = 650 mm. 4 castors, two with brake.	815x724x650
SH-11-B	SUPPORT - Height = 650 mm. 2 kit guides for 6 GN-1/1 levels.	815x724x650
SH-11-RB	SUPPORT WITH CASTORS - Height = 650 mm. 4 castors, two with brake. 2 kit guides for 6 GN-1/1 levels.	815x724x650
ANH-11	NEUTRAL SUPPORT - Height = 650 mm. Sliding doors.	815x725x650
ACH-11	HOT SUPPORT - Height = 650 mm. Sliding doors. Forced convection.	815x725x650
CP-11	(*) TROLLEY FOR STRUCTURE To put 061 and 101 structures in the ovens placed over SH-11 supports.	530x840x1.020
CP-11-R	(*) REGLABLE TROLLEY FOR STRUCTURE To put 061 and 101 structures in the ovens placed over other supports at different height.	-
GE-101	RAIL GUIDES FOR STRUCTURE To place in the cooking chamber. For structures 061 and 101.	420x590x113
GD-AD	SHOWER TAP (ONLY FOR ACE AND ACG VERSIONS FROM CONCEPT RANGE)	-
AP-10	KIT OF FASTENING ELEMENTS Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).	-
Z-11-E	KIT LOWER COVER to place an 061 or 101 electric oven over top.	-
Z-11-G	KIT LOWER COVER to place an 061 or 101 gas oven over top.	-

SPECIFIC ACCESSORIES FOR 061 MODELS

MODEL	DESCRIPTION	DIMENSIONS (mm)
EB-061	STRUCTURE FOR TRAYS Capacity for 6 GN-1/1 levels or 12 GN-1/2. It is necessary to install with GE-101 rail guides.	398x584x458
EP-061	STRUCTURE FOR PLATES Capacity for 18 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x455
LTE-061	THERMICAL COVER For structure EP-061. Maintains food temperature 20'.	405x500x440
GP-061	Kit PASTRY GUIDES 5 levels 60 x 40 cm.	-

SPECIFIC ACCESSORIES FOR 101 MODELS

MODEL	DESCRIPTION	DIMENSIONS (mm)
EB-101	STRUCTURE FOR TRAYS Capacity for 10 GN-1/1 levels or 20 GN-1/2. It is necessary to install with GE-101 rail guides.	398x584x730
EP-101	STRUCTURE FOR PLATES Capacity for 30 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x725
LTE-101	THERMICAL COVER For structure EP-101. Maintains food temperature 20'.	405x500x700
GP-101	Kit PASTRY GUIDES 8 levels 60 x 40 cm.	-

ACCESORIES FOR 102 MODELS

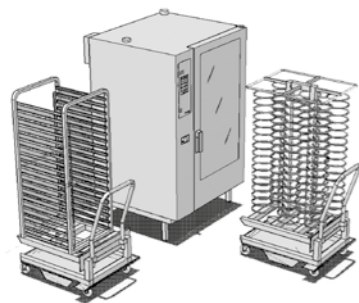| MODEL	DESCRIPTION	DIMENSIONS (mm)
SH-102	SUPPORT Height = 650 mm.	1.043x870x650
SH-102-R	SUPPORT WITH CASTORS Height = 650 mm. 4 castors, two with brake.	1.043x870x650
SH-102-B	SUPPORT - Height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels.	1.043x870x650
SH-102-RB	SUPPORT WITH CASTORS - Height = 650 mm. 4 castors, two with brake. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1.	1.043x870x650
ANH-102	NEUTRAL SUPPORT - Height = 650 mm. Sliding doors.	1.050x925x650
ACH-102	HOT SUPPORT - Height = 650 mm. Sliding doors. Forced convection.	1.050 x925x650
EB-102	STRUCTURE FOR TRAYS Capacity for 10 GN-2/1 levels or 20 GN-1/1. It is necessary to install with GE-102 rail guides.	605x714x730
EP-102	STRUCTURE FOR PLATES Capacity for 52 dishes Ø 31 cm. It is necessary to install with GE-102 rail guides.	620x790x720
GE-102	RAIL GUIDES FOR STRUCTURE To place in the cooking chamber. For structures 102 type.	630x790x113
CP-102	(*) TROLLEY FOR STRUCTURE To put 102 type structures in the ovens placed over SH-102 supports.	742x965x1.018
CP-102-R	(*) REGLABLE TROLLEY FOR STRUCTURE To put 102 type structures in the ovens placed over other supports at different height.	-
LTE-102	THERMICAL COVER For structure EP-102. Maintains food temperature 20'.	610x720x710
GP-102	Kit PASTRY GUIDES 16 levels 60 x 40 cm.	-
GD-AD	SHOWER TAP (ONLY FOR ACE AND ACG VERSIONS FROM CONCEPT RANGE).	-
AP-10	KIT OF FASTENING ELEMENTS Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).	-
Z-102	Kit LOWER COVER to place an 102 oven over top.	-

ACCESORIES FOR 201 MODELS

MODEL	DESCRIPTION	DIMENSIONS (mm)
CEB-201	TROLLEY WITH STRUCTURE **(INCLUDED IN ADVANCE+ AND ADVANCE RANGE)** For 20 GN-1/1 levels or 40 GN-1/2 levels.	560x769x1.750
CEP-201	TROLLEY WITH STRUTURE For 50 dishes Ø 31 cm.	560x769x1.750
LTE-201	THERMICAL COVER For CEP-201 structure. Maintains food temperature 20'.	610x380x1.220
R4-20	KIT OF CASTORS 4 castors, two with brake. For 201 and 202 models. **(FACTORY MOUNTED)**	-
AP-20	KIT OF FASTENING ELEMENTS 2 pieces to fix the legs to the floor. For 201 and 202 models.	-
GD-AD	SHOWER TAP. Outdoor use. **(ONLY FOR ACE AND ACG VERSIONS OF CONCEPT RANGE).**	-
PRE-H201	PREHEAT KIT Kit of sealing elements to preheat oven without trolley.	-
RH-201	LEVELLING RAMP for 201 trolleys.	-

ACCESORIES FOR 202 MODELS

MODEL	DESCRIPTION	DIMENSIONS (mm)
CEB-202	TROLLEY WITH STRUCTURE **(INCLUDED IN ADVANCE PLUS AND ADVANCE RANGES)** For 20 GN-2/1 levels or 40 GN-1/1 levels.	764x915x1.810
CEP-202	THERMICAL COVER For CEP-202 structure. Maintains food temperature 20'.	764x915x1.810
LTE-202	THERMICAL COVER For CEP-202 structure. Maintains food temperature 20'.	650x820x1.335
R4-20	KIT OF CASTORS 4 castors, two with brake. For 201 and 202 models. **(FACTORY MOUNTED)**	-
AP-20	KIT OF FASTENING ELEMENTS 2 pieces to fix the legs to the floor. For 201 and 202 models.	-
GD-AD	SHOWER TAP. Outdoor use. **(ONLY FOR ACE AND ACG VERSIONS OF CONCEPT RANGE).**	-
PRE-H202	PREHEAT KIT Kit of sealing elements to preheat oven without trolley.	-
RH-202	LEVELLING RAMP for 201 trolleys.	-

GASTRONORM CONTAINERS

Made of stainless steel AISI-304 1 mm thick.
According to EN631 standard. 1/1 GN and 2/1 GN sizes.

FLAT CONTAINERS

	MODEL	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)
	GN-23-20 OPTIMA	1,70	GN-2/3	20	325x354x20
	GN-23-40 OPTIMA	3,20	GN-2/3	40	325x354x40
	GN-11-20	2,50	GN-1/1	20	325x530x20
	GN-11-40	5,50	GN-1/1	40	325x530x40
	GN-11-65	9,50	GN-1/1	65	325x530x65
	GN-11-100	14,00	GN-1/1	100	325x530x100
	GN-21-20	3,00	GN-2/1	20	650x530x20
	GN-21-40	10,50	GN-2/1	40	650x530x40
	GN-21-65	18,50	GN-2/1	65	650x530x65
	GN-21-100	28,00	GN-2/1	100	650x530x100

PERFORATED CONTAINERS

| MODEL	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	DIMENSIONES (mm)
GNP-23-20 OPTIMA	1,70	GN-2/3	20		325x354x20
GNP-23-40 OPTIMA	3,20	GN-2/3	40		325x354x40
GNP-11-40	5,50	GN-1/1	40		325x530x40
GNP-11-65	9,50	GN-1/1	65		325x530x65
GNP-11-100	14,00	GN-1/1	100		325x530x100
GNP-21-40	10,50	GN-2/1	40		650x530x40
GNP-21-65	18,50	GN-2/1	65		650x530x65
GNP-21-100	28,00	GN-2/1	100		650x530x100

GRANITE GASTRONORM CONTAINERS

MODEL	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)
TP23-20 OPTIMA	1,70	GN-2/3	20	325x354x20
TP23-40 OPTIMA	3,20	GN-2/3	40	325x354x40
TP11-20	2,50	GN-1/1	20	325x530x20
TP11-40	5,50	GN-1/1	40	325x530x40
TP11-65	9,50	GN-1/1	65	325x530x65
TP21-20	3,50	GN-2/1	20	650x530x20
TP21-40	10,50	GN-2/1	40	650x530x40
TP21-65	18,50	GN-2/1	65	650x530x65

PASTRY **CONTAINERS**

	MODEL		FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)
	BPA-23	OPTIMA	Asados pastelería	GN-2/3 - Lisa	325x354
	BPP-23	OPTIMA	Cocción pastelería	GN-2/3 - Perforada	325x354
	BPA-11		Asados pastelería	GN-1/1 - Lisa	325x530
	BPP-11		Cocción pastelería	GN-1/1 - Perforada	325x530
	BB-11		Baguettes - pan	GN-1/1 - 5 cavidades	325x530

EGGS, OMELETTE AND CREPES **CONTAINERS**

	MODEL		FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)
	MOLDE-23	OPTIMA	Huevos fritos Tortillas Crepes	GN-2/3 5 huecos x Ø 12,5 cm	325x354
	MOLDE-11		Huevos fritos Tortillas Crepes	GN-1/1 6 huecos x Ø 12,5 cm	325x530
	MOLDE-21		Huevos fritos Tortillas Crepes	GN-2/1 12 huecos x Ø 12,5 cm	650x530

Made of enamelled aluminum with non-stick coating.

PUDDINGS AND MUFFINS **CONTAINERS**
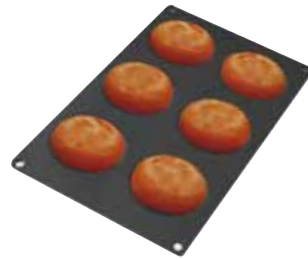
	MODEL	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)
	MUFFIN-6	Muffins Puddings	SET 3 PIEZAS MUFFIN-6 6 huecos x (Ø 7 cm x H=4 cm)	325x175

Made of silicone.

CHIPS AND FRIED **CONTAINERS**

	MODEL		FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)
	FRI-23	OPTIMA	Patatas fritas Frituras	GN-2/3	325x354
	FRI-11		Patatas fritas Frituras	GN-1/1	325x530

Made of stainless steel grid. Introduce the frozen product in the tray and placing it in the oven.

GASTRONORM **GRIDS**

	MODEL		FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)
	PARRILLA GN-23	OPTIMA	Parrilla soporte	GN-2/3	325x354
	PARRILLA GN-11		Parrilla soporte	GN-1/1	325x530
	PARRILLA GN-21		Parrilla soporte	GN-2/1	650x530

Made of AISI-304 wire.

CHICKEN SUPERSPIKE AND RIB **GRID**
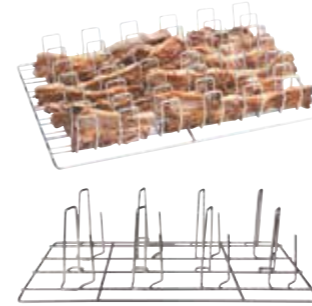
	MODEL	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)
	PO-GN-1/1	8 chickens	GN-1/1 It allows to place 8 chickens in vertical position	530x325
	CO-GN-1/1	Chicken and ribs	GN-1/1 It allows to place food in vertical position	530x325

Made of AISI-304 wire.

GRIDDLE GRIDS TO ROAST OR MARK

	MODEL		FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)
	GRILL-2/3	OPTIMA	Marcado	Ranurada	354x325
	MULTIGRILL 2/3	OPTIMA	Marcado y asado	Parrilla con dos caras: lisa, para asado y ranurada, para marcado.	354x325
	GRILL-1/1		Marcado	Ranurada	530x325
	MULTIGRILL 1/1		Marcado y asado	Parrilla con dos caras: lisa, para asado y ranurada, para marcado.	530x325

Made of enamelled aluminum with non-stick coating.

FAGOR

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