Ovens

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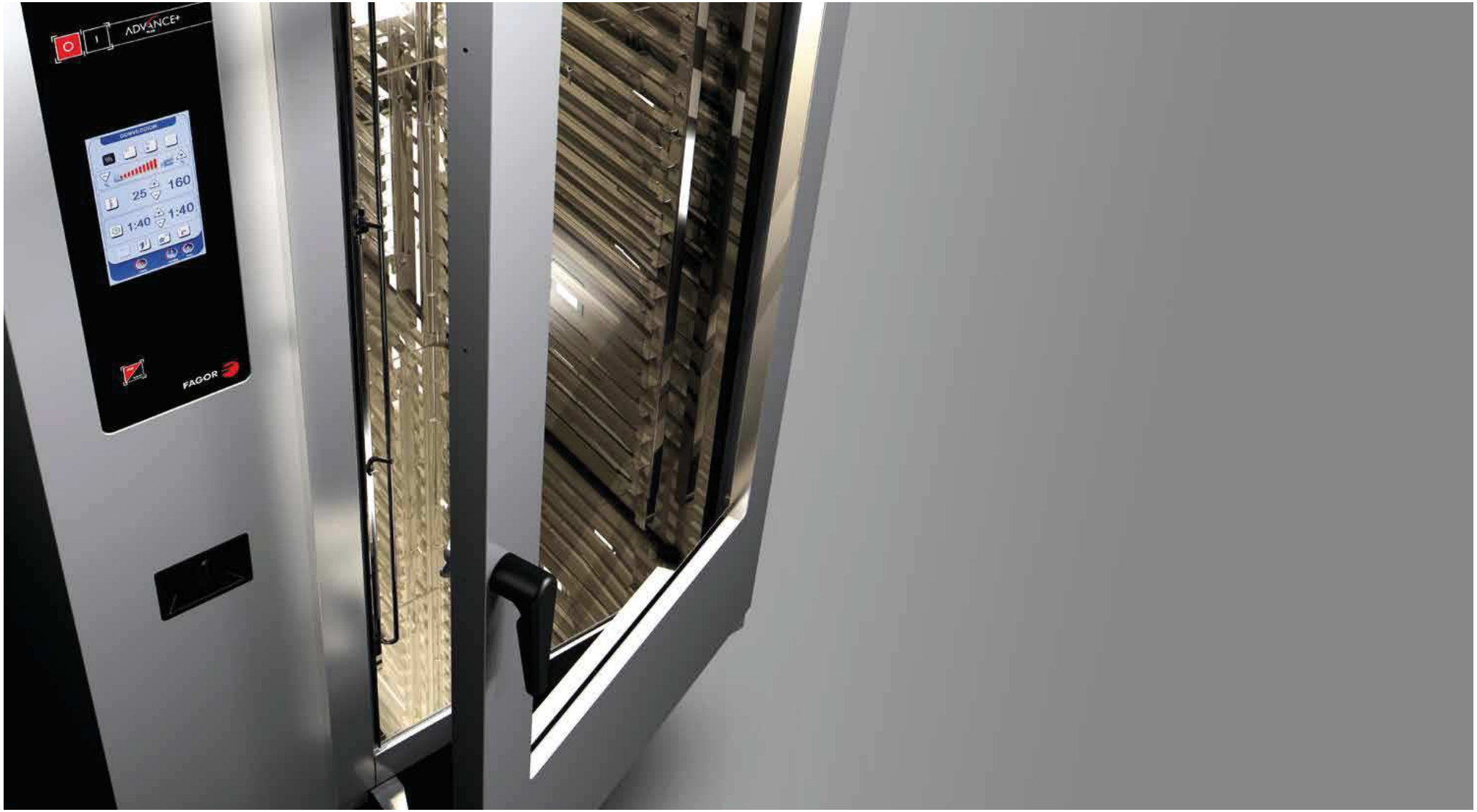
All ovens requiring water must be connected to a treated water supply when the local water at any time is over 7 HF / 4.0 HD, or has a Cl concentration over 150 mg/litre, or a salt content in excess of 30 mg/litre.

Ovens boilers must be drained down at the end of each shift. Manufacturers warranty will be void if this is not complied with.

LPG: 37 g/cm^2
Natural Gas: 20 g/cm^2

Operating problems arising from faulty installation that does not meet these requirements will not be taken into account as a guarantee.



Product flexibility for all types of needs and spaces.

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 and CONCEPT.

ADVANCE +

One of the best ovens
On the market

ADVANCE PLUS ovens are made for professionals who do not want to give up any functionality. They have the highest performance of the market, achieving a perfect balance between cooking quality, simplicity, efficiency and safety.

ADVANCE

The best value for money in ovens with steam generators

ADVANCE ovens are the ideal solution for those professionals who need an affordable oven, with advanced features, guaranteeing perfect cooking results, safety and efficiency.

CONCEPT

Simple, economical,
Powerful and robust oven

CONCEPT ovens are the basic answer for any professional who is looking for a simple, economical, powerful and robust oven.

	COOKING QUALITY	EASY-OF-USE / WORKING SMART	ECO-FRIENDLY / USE SAVINGS	HYGIENE / SAFETY
ECO STEAMING				
HA CONTROL				
EZ SENSOR				
FAGOR TOUCH				
FAGOR COMBI OS				
COMBI CLEAN				

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	4
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	●	-	-
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	●	●	●

Advance + | Ovens

ADVANCE PLUS ovens are made for professionals who do not want to give up any functionality. They have the highest performance of the market, achieving a perfect balance between cooking quality, simplicity, efficiency and safety.

General 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 core temperature probe.
- Core probe positioning aid to facilitate the process of temperature measurement in soft-consistency foods, avoiding it to fall out.
- 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 trolley (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 or 60 Hz.

Note: All ovens need neutral wire (N).

If no neutral wire in the electrical installation, you must order the accessory "Kit Neutral" with code 19013247 (see the chapter "Accessories").

Includes:

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

Options:

- Left opening in models 061 and 101, electric.

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

Electric advance plus ovens

	MODEL	DOOR OPENING	CODE	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)	€
	APE-061	Right	19010970	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	8.427,00
	APE-061 I	Left	19042535	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	8.658,00
	APE-101	Right	19011023	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	10.009,00
	APE-101 I	Left	19042541	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	10.239,00
	APE-102	Right	19010816	10 GN-2/1- 20 GN-1/1	-	31,20	1.130x1.063x1.117	12.619,00
	APE-201	Right	19011025	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841	16.496,00
	APE-202	Right	19010954	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841	21.045,00

Gas advance plus ovens

	MODEL	HZ.	CODE		CAPACITY	INCLUDES (*)	POWER		DIMENSIONES (mm)	€
			LPG	GN			GAS (kW)	ELECTRIC (KW)		
	APG-061	50	19010042	19011886	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x922x846	10.132,00
		60	19011885	19011887						
	APG-101	50	19011070	19011903	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x922x1.117	12.225,00
		60	19011902	19011904						
	APG-102	50	19011096	19011912	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117	15.235,00
		60	19011911	19011913						
	APG-201	50	19011174	19011921	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841	18.739,00
		60	19011920	19011922						
	APG-202	50	19010040	19011930	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841	24.496,00
		60	19011929	19011931						

Includes (*) : CEB: Structure with incorporated loading trolley.

Advance | Ovens

ADVANCE ovens are the ideal solution for those professionals who need an affordable oven, with advanced features, guaranteeing perfect cooking results, safety and efficiency.

General characteristics

- Push-button and "Scrolling" controls.
- 5 cooking modes: steam, adjustable steam, regeneration, combi and convection (up to 300 ºC).
- 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.
- Multisensor core temperature probe.
- Core probe positioning aid to facilitate the process of temperature measurement in soft-consistency foods, avoiding it to fall out.
- 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 trolley (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 (standard) or 60 Hz.

Note: All ovens need neutral wire (N).

If no neutral wire in the electrical installation, you must order the accessory "Kit Neutral" with code 19013247 (see the chapter "Accessories").

Options:

- Left opening in models 061 and 101, electric.

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

Electric advance ovens

	MODEL	DOOR OPENING	CODE	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)	€
	AE-0623	Right	19048005	6 GN-2/3	-	5,80	657x563x570	5.150,00
	AE-061	Right	19010984	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	5.906,00
	AE-061 I	Left	19042537	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	6.136,00
	AE-101	Right	19011021	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	8.879,00
	AE-101 I	Left	19042540	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	9.110,00
	AE-102	Right	19011020	10 GN-2/1- 20 GN-1/1	-	31,20	1.130x1.063x1.117	11.930,00
	AE-201	Right	19010557	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841	15.424,00
	AE-202	Right	19010961	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841	19.485,00

Gas advance ovens

	MODEL	HZ.	CODE		CAPACITY	INCLUDES (*)	POWER		DIMENSIONES (mm)	€
			LPG	GN			GAS (kW)	ELECTRIC (KW)		
	AG-061	50	19011040	19011882	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x922x846	7.895,00
		60	19011881	19011883						
	AG-101	50	19010041	19011899	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x922x1.117	10.051,00
		60	19011898	19011901						
	AG-102	50	19011126	19011909	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117	13.554,00
		60	19011908	19011910						
	AG-201	50	19011193	19011918	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841	17.420,00
		60	19011917	19011919						
	AG-202	50	19011108	19011927	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841	22.537,00
		60	19011926	19011928						

Includes (*) : CEB: Structure with incorporated loading trolley.

Concept | Ovens

CONCEPT ovens are the basic answer for any professional who is looking for a simple, economical, powerful and robust oven.

General characteristics

- Digital push-button controls + Two "Scroll" buttons.
- 4 cooking modes: steam, regeneration, combi and convection (up to 300 ºC).
- Multisensor core temperature probe.
- Core probe positioning aid to facilitate the process of temperature measurement in soft-consistency foods, avoiding it to fall out.
- 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) or 60 Hz.

Note: All ovens need a good neutral connection.

If no neutral wire in the electrical installation, you must order the accessory "Kit Neutral" with code 19013247 (see the chapter "Accessories").

Ask Fagor Industrial.

Options:

- Left opening in models 061 and 101, electric.

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

Electric concept ovens

	MODEL	DOOR OPENING	CODE	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)	€
	ACE-0623	Right	19048181	6 GN-2/3	-	5,80	657x563x570	4.517,00
	ACE-061	Right	19010988	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	5.050,00
	ACE-061 I	Left	19042538	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	5.280,00
	ACE-101	Right	19011022	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	7.161,00
	ACE-101 I	Left	19042539	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	7.392,00
	ACE-102	Right	19011028	10 GN-2/1- 20 GN-1/1	-	31,20	1.130x1.063x1.117	9.000,00
	ACE-201	Right	19011049	20 GN-1/1 - 40 GN-1/2	-	38,40	929x964x1.841	10.160,00
	ACE-201-C	Right	19013091	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841	12.666,00
	ACE-202	Right	19010991	20 GN-2/1- 40 GN-1/1	-	62,40	1.162x1.074x1.841	14.904,00
	ACE-202-C	Right	19017132	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841	17.557,00

Gas concept ovens

	MODEL	HZ.	CODE LPG	CODE GN	CAPACITY	INCLUDES (*)	POWER GAS (kW)	POWER ELECTRIC (KW)	DIMENSIONS (mm)	€
	ACG-061	50	19011043	19011615	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x867x846	6.252,00
		60	19011617	19011880						
	ACG-101	50	19011071	19011893	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x867x1.117	7.466,00
		60	19011892	19011894						
	ACG-102	50	19011127	19011906	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117	8.711,00
		60	19011905	19011907						
	ACG-201	50	19011234	19011915	20 GN-1/1 - 40 GN-1/2	-	36,00	2,40	929x964x1.841	11.001,00
		60	19011914	19011916						
	ACG-201-C	50	19031191	19034322	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841	13.502,00
		60	19034324	19034323						
	ACG-202	50	19011124	19011924	20 GN-2/1- 40 GN-1/1	-	65,00	2,40	1.162x1.074x1.841	15.461,00
		60	19011923	19011925						
	ACG-202-C	50	19020731	19034325	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841	18.119,00
		60	19034326	19034327						

Includes (*) : CEB: Structure with incorporated loading trolley.

Cook & Chill

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All ovens requiring water must be connected to a treated water supply when the local water at any time is over 7 HF / 4.0 HD, or has a Cl concentration over 150 mg/litre, or a salt content in excess of 30 mg/litre.

Ovens boilers must be drained down at the end of each shift. Manufacturers warranty will be void if this is not complied with.

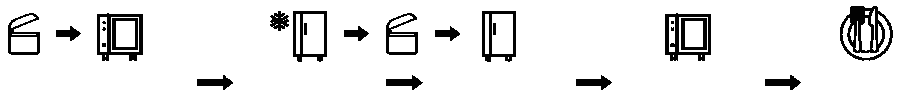
LPG: 37 g/cm^2
Natural Gas: 20 g/cm^2

Operating problems arising from faulty installation that does not meet these requirements will not be taken into account as a guarantee.

Optimise the work and productivity of a professional kitchen.

As specialists in ovens and refrigeration, Fagor Industrial presents the perfect Cook & Chill solution, which combines ovens and blast chillers to optimise the work, performance, effectiveness and productivity of a professional kitchen.

Cost savings, optimizing resources, safety and hygiene, and a product just been made



Our cook & chill Solutions

Cook & chill 061
40 ÷ 60 Meals per day

COOK & CHILL 061 SOLUTIONS

ELECTRIC OVEN
APE-061 19010970
AE-061 19010984

GAS OVEN (*)
APG-061
AG-061

STACKING KIT 061
Electric and gas models
ACG 19020971

Gas models
APG and AG 19020972

BLAST CHILLER ATA-061
19018754 (50 Hz)
19030606 (60 Hz)

TROLLEY FOR REMOVABLE RACKS
CP-11-R 19018752

REMOVABLE TRAY HOLDER
EB-061 19011559

REMOVABLE PLATE RACK
EP-061 19013353

RAIL GUIDES FOR STRUCTURE
GE-101 19011569

THERMAL COVER LTE-061
EP-061 19011738

Cook & chill 101
60 ÷ 100 Meals per day

COOK & CHILL 101 SOLUTIONS

ELECTRIC OVEN
APE-101 19011023
AE-101 19011021

GAS OVEN (*)
APG-101
AG-101

Support SH-11
10013205

CLOSED Support GUIDES
SH-11-B C 19073923

Support GUIDES SH-11-B
19013401

CLOSED Support GUIDES
AND DOORS SH-11-B C P
19073674

BLAST CHILLER ATA-101
19020653 (50 Hz)
19030442 (60 Hz)

TROLLEY FOR REMOVABLE RACKS
CP-11 19013352

REMOVABLE TRAY HOLDER
EB-101 19011561

REMOVABLE PLATE RACK
EP-101 19013354

RAIL GUIDES FOR STRUCTURE
GE-101 19011569

THERMAL COVER LTE-101
19011739

Cook & chill 102
100 ÷ 150 Meals per day

COOK & CHILL 102 SOLUTIONS

Electric oven
APE-102 19010816
AE-102 19011020

GAS OVEN (*)
APG-102
AG-102

Support SH-102
19013212

CLOSED Support GUIDES
SH-102-B C 19076582

Support GUIDES SH-102-B
19013403

CLOSED Support GUIDES
AND DOORS SH-102-B C P
19076506

BLAST CHILLER ATA-102
19033204 (50 Hz)
19033245 (60 Hz)

TROLLEY FOR REMOVABLE RACKS
CP-102 19013355

REMOVABLE TRAY HOLDER
EB-102 19011562

REMOVABLE PLATE RACK
EP-102 19013356

RAIL GUIDES FOR STRUCTURE
GE-102 19011570

THERMAL COVER LTE-102
19011740

(*): Consult gases and frequencies.

Cook & chill 201
150 ÷ 200 Meals per day

COOK & CHILL 201 SOLUTIONS

ELECTRIC OVEN
APE-201 19011025
AE-201 19010557

GAS OVEN (*)
APG-201
AG-201

BLAST CHILLER
CSK-201

BLAST CHILLER AND FREEZER
CMK-201

LOADING TROLLEY
FOR TRAYS CEB-201
19011551

LOADING TROLLEY
FOR PLATES CEP-201
19013357

THERMAL COVER LTE-201
19011741

Cook & chill 202
200 ÷ 360 Meals per day

COOK & CHILL 202 SOLUTIONS

ELECTRIC OVEN
APE-202 19010954
AE-202 19010961

GAS OVEN (*)
APG-202
AG-202

BLAST CHILLER
CSK-202

BLAST CHILLER AND FREEZER
CMK-202

LOADING TROLLEY
FOR TRAYS CEB-202
19011550

LOADING TROLLEY
FOR PLATES CEP-202
19011552

THERMAL COVER LTE-202
19011742

(*): Consult gases and frequencies.

ATA series | Blast chillers

Thanks to their design, ATA compact blast chillers can be combined with ADVANCE range ovens.This combo equipment known as Cook & Chill is very convenient when you want to move around in the kitchen, reduces hazards, is more comfortable for cooks and provides an enhanced performance.

01.

Functional

Door opening, unit height, and every single detail has been designed to make your kitchen a safe and easy place to move around.

02.

Complete range

As a complement to our

Cook & Chill units we provide a complete range of accessories perfectly adapted to both lines.

03.

Easy to handle

The control panel has been designed for a friendly use of Cook & Chill processes.

04.

Design

Polished lines to create an integrated system in the kitchen.

Ata series

ATA-061

ATA-101

ATA-102

Stacking 6gn 1/1

ATA 061 + OVEN

Stacking solution 6G-GN1/1 for reduced spaces.

Online solution

ATA 102 BLAST CHILLER + OVEN

Online solution for oven units + blast chiller sizes 101 and 102.

General characteristics

- Mixed models, for chiller blasting (+3 °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.
- Electronic timer and temperature sensor.
- 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).
- 60 mm thick injected polyurethane insulation.
- 40 kg density. CFC free.
- Copper piping and aluminium flaps evaporator.
- Forced draught cooling system.
- Automatic defrosting device activated by the user, and water evaporation device without power consumption (all models except for ATA-102).
- Inner tray slides included.

Ordering options:

- Heated probe.
- USB port.

MODEL	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE) *		TENSION	POWER (W)		DIMENSIONS (mm)	€
			GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
ATA-061	50	19018754	6	-	6	27	21	230V-1N	1.600	990	900x935x1.105	6.070,00
	60	19030606										
ATA-101	50	19020653	10	-	10	50	30	230V-1N	2.000	1.300	900x935x1.766	8.111,00
	60	19030442										
ATA-102	50	19033204	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	12.836,00
	60	19033749										

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
Heated probe	272,00
USB port	101,00

Vacuum packers

New

Complete the process

"The constant evolution of culinary techniques requires reliable conservation and elaboration systems that use technological innovations. The new generation of industrial packaging machines is extremely precise thanks to the sensor control and Busch pumps, the undisputed leader of vacuum pumps, which are known for their reliability and quality.

The new professional vacuum packers by Fagor Industrial make it possible to increase the shelf life of foods, preserving their aroma and organoleptic qualities, as well as broadening cooking possibilities and optimising culinary processes."

01.

High-precision digital control using sensor

High-precision microprocessor which controls the desired vacuum percentage of the chamber, therefore enabling precise and consistent results at all times, regardless of the type/quantity of the product to be packaged.

02.

Cleaning

Their design and materials - stainless steel, no sharp corners, rounded edges and a cable-free sealing bar - enable quick and easy cleaning.

03.

Maintenance

Easy maintenance thanks to the tilting opening system which enables easy and ergonomic access to all parts for maintenance, therefore reducing maintenance costs. Additionally, it has audio and visual alarms for oil change.

General characteristics

- Vacuum packers with digital controls, controlled by sensor.
- Made of stainless steel, no sharp corners and rounded edges.
- 2 units of high-quality polycarbonate fill sheets.
- High-precision microprocessor which controls the vacuum percentage of the chamber, therefore enabling precise and consistent results at all times, regardless of the type/quantity of the product to be packaged.
- Digital control panel with display included.
- Easily programmable memory for 10 programmes.
- Possibility of performing additional 60" vacuum.
- Possibility of packaging liquids.
- H2Oout programme to dehumidify the pump.
- Programme for external packing both in bags and containers.
- All models include Busch pumps.
- Reed switch for automatic start the vacuum cycle once the lid is closed.
- Lid with gas shock absorbers for smooth opening.
- Piston with two positions: operation and standby. In standby position, the lid is not stressed by the piston, ensuring that it does not become deformed over time.
- Cable-free sealing bars with pneumatic pistons. Their shape ensures a hermetic seal even when using multiple packaging (2-3 bags).
- Protection against possible entry of water into the machine.
- Thanks to the injection of inert gas, the G models make it possible to package delicate or soft products.
- Oil level indicator.
- Audio and visual alarms: vacuum alarm (warning if the configured vacuum level is not reached) and oil change.
- Visualisation of the complete machine cycles.
- Tilting opening system which enable easy access to all parts for maintenance.
- Internal electronic cards, protected with hermetic casing (waterproof and flame-retardant).
- Easy to replace teflon of the sealing bar."

MODEL	CODE	Nº WELDING BARS	BAR LENGTH (MM)	PUMP CAPACITY (M3/H)	CHAMBER DIMENSIONS (MM)	POWER (KW)	DIMENSIONS (MM)	€
SVS-1-310/8	19074224	1	310 _	8	332 x 335 x 170	600	395 x 490 x 374	2.249,00
SVS-1-310/8 G	19075908	1	310 _	8	332 x 335 x 170	600	395 x 490 x 374	2.355,00
SVS-1-410/10	19074237	1	410 _	10	441 x 449 x 170	750	535 x 591 x 438	2.866,00
SVS-1-410/10 G	19075909	1	410 _	10	441 x 449 x 170	750	535 x 591 x 438	2.970,00
SVS-1-410/20	19074242	1	410 _	20	441 x 591 x 438	1000	535 x 591 x 438	3.157,00
SVS-1-410/20 G	19075910	1	410 _	20	441 x 591 x 438	1000	535 x 591 x 438	3.260,00
SVS-2-410/20	19075911	2	410 +410 =	20	441 x 591 x 438	1000	535 x 591 x 438	3.790,00
SVS-2-410/20 G	19075912	2	410 +410 =	20	441 x 591 x 438	1000	535 x 591 x 438	3.905,00
SVP-2-455/25	19075913	2	455 + 455 =	25	485 x 550 x 175	1200	600 x 710 x 1035	6.841,00
SVP-2-455/25 G	19075914	2	455 + 455 =	25	485 x 550 x 175	1200	600 x 710 x 1035	7.210,00
SVP-2-520/25	19074279	2	520 + 520 I I	25	485 x 550 x 175	1200	600 x 710 x 1035	6.871,00
SVP-2-520/25 G	19075915	2	520 + 520 I I	25	485 x 550 x 175	1200	600 x 710 x 1035	7.240,00
SVP-2-505/63	19075916	2	505 + 505 I I	63	650 x 535 x 200	1500	765 x 710 x 1050	10.138,00
SVP-2-505/63 G	19075917	2	505 + 505 I I	63	650 x 535 x 200	1500	765 x 710 x 1050	10.490,00
SVP-2-620/63	19074280	2	620 + 620 =	63	650 x 535 x 200	1500	765 x 710 x 1050	10.190,00
SVP-2-620/63 G	19075918	2	620 + 620 =	63	650 x 535 x 200	1500	765 x 710 x 1050	10.540,00
SVP-2-560/100	19075919	2	560 + 560 I I	100	980 x 585 x 230	2500	1100 x 800 x 1070	13.125,00
SVP-2-560/100 G	19075920	2	560 + 560 I I	100	980 x 585 x 230	2500	1100 x 800 x 1070	14.265,00
SVP-2-950/100	19074281	2	950 + 950 =	100	980 x 585 x 230	2500	1100 x 800 x 1070	13.250,00
SVP-2-950/100 G	19075921	2	950 + 950 =	100	980 x 585 x 230	2500	1100 x 800 x 1070	14.390,00

G: Models with inert gas inlet

New

Accessories

Complete the process

Fagor Industrial packaging machines are complemented by a large catalogue of accessories to meet the most demanding requirements. They allow users to make the most of packaging machines, improving the ergonomics and flexibility of operations in professional kitchens.

CODE	DESCRIPTION	SUITABLE FOR MODELS	€
Trolleys for tabletop models			
19076888	Trolley with 4 wheels 590x550x610h mm	SVS-1-310/8	574,00
19076889	Trolley with 4 wheels 690x730x610h mm	SVS-1-410/10 SVS-1-410/20	560,00
Tilted flat shelves for packaging liquids			
19076890	Stainless steel tilted flat shelf for packaging liquids	SVS-1-310/8	70,00
19076891	Stainless steel tilted flat shelf for packaging liquids	SVS-1-410/10 SVS-1-410/20	75,00
19076892	Stainless steel tilted flat shelf for packaging liquids	SVP-2-520/25	118,00
19076893	Stainless steel tilted flat shelf for packaging liquids	SVP-2-620/63	125,00
Suction tube for emptying into containers			
19076894	Suction tube for emptying into external containers		36,00
SYV valve for core temperature probe			
19076895	Core temperature probe for vacuum cooking inox.		87,00
19076896	Set of valve seals (10 pieces)		37,00
19076897	Stainless steel filter for liquids		396,00

Accessories

Specific accessories 184

Gastronorm containers, trays and grills 190

Cooking accessories 194

Stacking kits 195

Conversion kits 196

Cleaning accessories 197

All ovens requiring water must be connected to a treated water supply when the local water at any time is over 7 HF / 4.0 HD, or has a Cl concentration over 150 mg/litre, or a salt content in excess of 30 mg/litre.

Ovens boilers must be drained down at the end of each shift. Manufacturers warranty will be void if this is not complied with.

LPG: 37 g/cm^2
Natural Gas: 20 g/cm^2

Operating problems arising from faulty installation that does not meet these requirements will not be taken into account as a guarantee.

One of the largest ranges on the market.

The Advance generation ovens by Fagor Industrial are complemented by an extensive catalogue of receptacles and accessories to meet even the most demanding needs of professionals and enable them to get the best out of their ovens, improving ergonomics and flexibility in professional kitchen operations.

O P T I M A

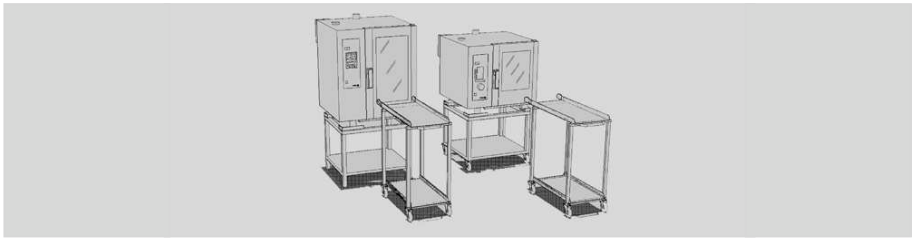
Specific accessories

Accessories for 0623 OVENS

SH-23 | SH-23-R | SH-23-B | SH-23-RB | MSH-23 | SHP-23 | STHH-23 | EX-23 + SH-23

	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
SUPPORTS					
	SH-23	19058933	SUPPORT Height = 850 mm. 2 racks.	625x415x850	465,00
	SH-23-R	19058940	MOBILE SUPPORT Height = 850 mm. 2 racks. 4 castors, two with brake. .	625x415x850	880,00
	SH-23-B	19058941	SUPPORT Height = 850 mm. 2 racks. 2 kit guides for 4 GN-2/3 levels. (Heigh between guides 62 mm)	625x415x850	574,00
	SH-23-RB	19058943	MOBILE SUPPORT Height = 850 mm. 2 racks. Closed side. 2 kit guides for 4 GN-2/3 levels. (Heigh between guides 62 mm) 4 castors, two with brake.	625x415x850	1.165,00
	MSH-23	19059319	NIVELABLE SUPPORT to place the oven over a stand or worktop	625x415X150	177,00
WALL SUPPORT					
	SHP-23	19059282	WALL SUPPORT. With hanging elements..		226,00
EXHAUST HOOD					
New	EXH-23	19073213	EXHAUST HOOD for 0623 oven. With Speed control.	660x600x255	1.937,00
KIT STACKING					
	STHH-23	19059364	KIT STACKING - TWO OVENS 0623 model		818,00
	STHA-23	19066344	KIT STACKING - OVEN 0623 model + BLAST CHILLER 031 size		818,00
OTHER ACCESSORIES					
	GD-AD	19004504	SHOWER TAP - External installation. (Only for ACE and ACG versions FROM CONCEPT RANGE)		532,00
	TRAYS		See standard accessories and trays		

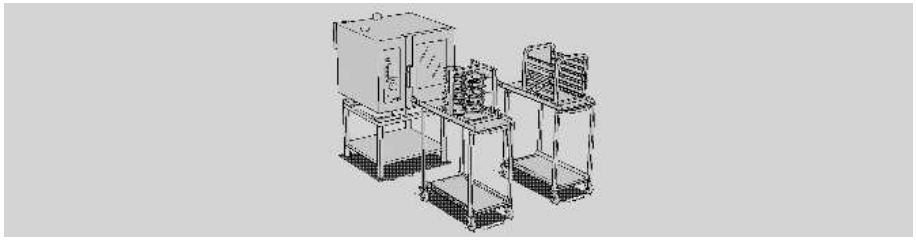
Accessories for 061 and 101 models



	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
SUPPORTS					
	SH-11	19013205	SUPPORT Height = 650 mm.	815x724x650	717,00
	SH-11-R	19013208	SUPPORT WITH CASTORS Height = 650 mm. 4 castors, two with brake.	815x724x650	1.024,00
	SH-11-B	19013401	SUPPORT - Height = 650 mm. 2 kit guides for 6 GN-1/1 levels. (Heigh between guides 68 mm)	815x724x650	1.072,00
	SH-11-RB	19013402	SUPPORT WITH CASTORS - Height = 650 mm. 4 castors, two with brake. 2 kit guides for 6 GN-1/1 levels. (Heigh between guides 68 mm)	815x724x650	1.452,00
New	SH-11-B C	19073923	CLOSED SUPPORT WITH GUIDES height = 650 mm. Equipped with 2 6-level GN-1/1 guide kits	815x724x650	1.304,00
	SH-11-B C P	19073674	CLOSED SUPPORT WITH GUIDES AND DOORS height = 650 mm. Equipped with 2 6-level GN-1/1 guide kits	815x724x650	1.567,00
	ACH-11	19011733	HOT SUPPORT - Height = 650 mm. Swing doors. Forced convection.	815x725x650	3.093,00
TROLLEYS FOR STRUCTURES					
	CP-11	19013352	(*) TROLLEY FOR STRUCTURE To put 061 and 101 structures in the ovens placed over SH-11 supports.	530x840x1.020	1.160,00
	CP-11-R	19018752	(*) REGULABLE TROLLEY FOR STRUCTURE To put 061 and 101 structures in the ovens placed over other supports at different height.	530x840x1.020	1.892,00
	GE-101	19011569	RAIL GUIDES FOR STRUCTURE To place in the cooking chamber For structures 061 and 101.	420x590x113	293,00
OTHER ACCESSORIES					
	GD-AD	19004504	SHOWER TAP (Only for ACE and ACG versions FROM CONCEPT RANGE)	-	532,00
	AP-10	19004439	KIT OF FASTENING ELEMENTS Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).	-	43,00
	Z-11-E	19020762	Kit LOWER COVER to place an ACG 061 or 101 electric oven over top.	-	257,00
	Z-11-G	19020763	Kit LOWER COVER to place an AG or APG 061 or 101 gas oven over top.	-	258,00
		19069736	DOUBLE-LOCKING FASTENING KIT		60,00

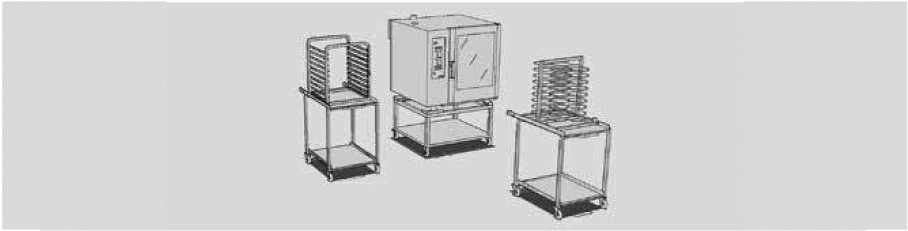
(*) : Obligatory use of GE-101 structure guides.

Accessories for 061 models



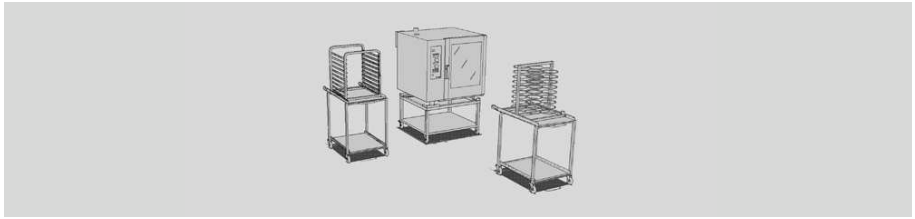
	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
STRUCTURES					
	EB-061	19011559	STRUCTURE FOR TRAYS Capacity for 6 GN-1/1 levels or 12 GN-1/2. It is necessary to install with GE-101 rail guides. (Height between trays 62 mm)	398x584x458	667,00
	EP-061	19013353	STRUCTURE FOR PLATES Capacity for 18 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x455	837,00
OTHER ACCESSORIES					
	LTE-061	19011738	THERMICAL COVER For structure EP-061. Maintains food temperature 20'.	405x500x440	462,00
	GP-061	19011982	Kit PASTRY GUIDES 5 levels 60 x 40 cm. (Height between trays 85 mm)	-	166,00

Accessories for 101 models



	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
STRUCTURES					
	EB-101	19011561	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. (Height between trays 62 mm)	398x584x730	767,00
	EP-101	19013354	STRUCTURE FOR PLATES Capacity for 30 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x725	872,00
OTHER ACCESSORIES					
	LTE-101	19011739	THERMICAL COVER For structure EP-101. Maintains food temperature 20'.	405x500x700	586,00
	GP-101	19011983	Kit PASTRY GUIDES 8 levels 60 x 40 cm. (Height between trays 85 mm)	-	210,00

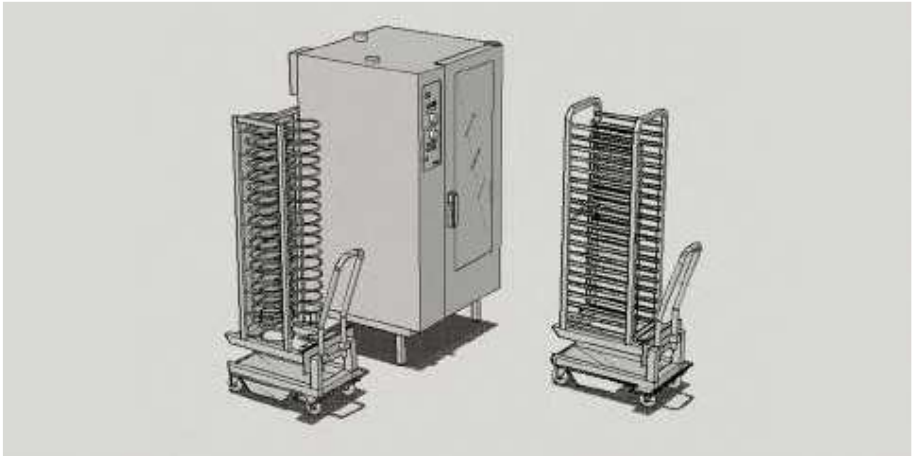
Accessories for 102 models



	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
SUPPORTS					
	SH-102	19013212	SUPPORT Height = 650 mm.	1.043x870x650	713,00
	SH-102-R	19013211	SUPPORT WITH CASTORS Height = 650 mm. 4 castors, two with brake.	1.043x870x650	1.229,00
	SH-102-B	19013403	SUPPORT - Height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels. (Heigh between guides 68 mm)	1.043x870x650	1.128,00
	SH-102-RB	19013404	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. (Heigh between guides 68mm)	1.043x870x650	1.577,00
New	SH-102-B C	19076582	CLOSED SUPPORT WITH GUIDES height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels. (Heigh between guides 68 mm)	1.043x870x650	1.563,00
	SH-102-B C P	19076506	CLOSED SUPPORT WITH GUIDES AND DOORS height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels. (Heigh between guides 68 mm)	1.043x870x650	1.826,00
	ACH-102	19011736	HOT SUPPORT - Height = 650 mm. Swing doors. Forced convection.	1.050 x925x650	3.710,00
STRUCTURES AND TROLLEYS					
	EB-102	19011562	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. (Height between trays 62 mm)	605x714x730	797,00
	EP-102	19013356	STRUCTURE FOR PLATES Capacity for 52 dishes Ø 31 cm. It is necessary to install with GE-102 rail guides.	620x790x720	1.625,00
	GE-102	19011570	RAIL GUIDES FOR STRUCTURE To place in the cooking chamber. For structures 102 type.	630x790x113	330,00
	CP-102	19013355	(*) TROLLEY FOR STRUCTURE To put 102 type structures in the ovens placed over SH-102 supports.	742x965x1.018	1.209,00
	CP-102-R	19018751	(*) REGULABLE TROLLEY FOR STRUCTURE To put 102 type structures in the ovens placed over other supports at different height.	742x965x1.018	2.029,00
OTHER ACCESSORIES					
	LTE-102	19011740	THERMICAL COVER For structure EP-102. Maintains food temperature 20'.	610x720x710	757,00
	GP-102	19012134	Kit PASTRY GUIDES 16 levels 60 x 40 cm. (Height between trays 85 mm)	-	222,00
	GD-AD	19004504	SHOWER TAP (Only for ACE and ACG versions FROM CONCEPT RANGE).	-	532,00
	AP-10	19004439	KIT OF FASTENING ELEMENTS Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).	-	43,00
	Z-102	19020764	Kit LOWER COVER to place an 102 oven over top.	-	274,00
		19069736	DOUBLE-LOCKING FASTENING KIT		60,00

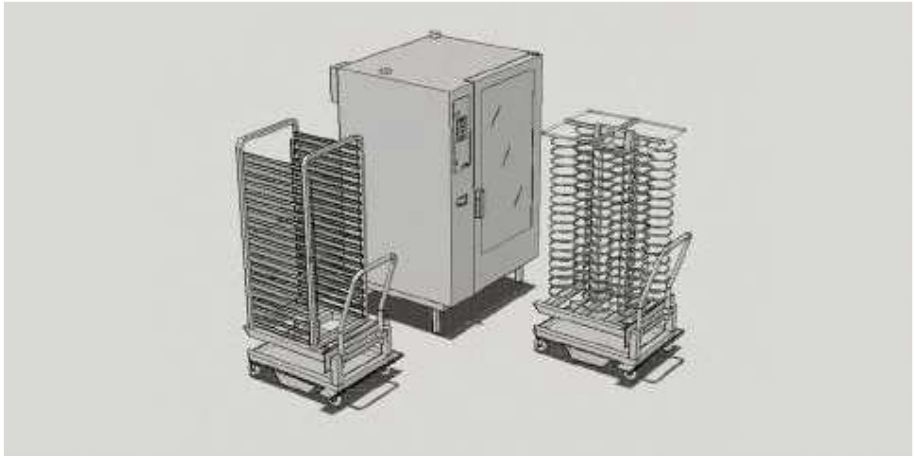
(*) :Obligatory use of GE-102 structure guides.

Accessories for 201 models



	MODEL	CODE	DESCRIPTION	DIMENSIONS (MM)	€
	CEB-201	19011551	TROLLEY WITH STRUCTURE (INCLUDED IN ADVANCE+ AND ADVANCE RANGE) For 20 GN-1/1 levels or 40 GN-1/2 levels.(Height between trays 63 mm)	560x769x1.750	2.155,00
	CEP-201	19013357	TROLLEY WITH STRUCTURE For 50 dishes Ø 31 cm.	560x769x1.750	2.380,00
	LTE-201	19011741	THERMICAL COVER For CEP-201 structure. Maintains food temperature 20'.	610x380x1.220	1.139,00
	R4-20	Consult	KIT OF CASTORS 4 castors, two with brake. For 201 and 202 models. (FACTORY MOUNTED)	-	Consult
	AP-20	19012270	KIT OF FASTENING ELEMENTS 2 pieces to fix the legs to the floor. For 201 and 202 models.	-	43,00
	GD-AD	19004504	SHOWER TAP. Outdoor use. (Only for ACE and ACG versions OF Concept RANGE).	-	532,00
	PRE-H201	19011979	PREHEAT KIT Kit of sealing elements to preheat oven without trolley.	-	178,00
	RH-201	19044716	LEVELLING RAMP for 201 trolleys.	-	578,00
	GP-201	19076154	Kit PASTRY GUIDES 17 levels for tray 60 x 40 cm (Height between trays 85 mm)	-	700,00

Accessories for 202 models



	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
	CEB-202	19011550	TROLLEY WITH STRUCTURE (INCLUDED IN ADVANCE PLUS AND ADVANCE RANGES) For 20 GN-2/1 levels or 40 GN-1/1 levels. (Height between trays 63 mm)	764x915x1.810	2.364,00
	CEP-202	19011552	TROLLEY WITH STRUCTURE For CEP-202 structure. Maintains food temperature 20'.	764x915x1.810	2.948,00
	LTE-202	19011742	THERMICAL COVER For CEP-202 structure. Maintains food temperature 20'.	650x820x1.335	1.612,00
	R4-20	Consult	KIT OF CASTORS 4 castors, two with brake. For 201 and 202 models. (FACTORY MOUNTED)	-	Consult
	AP-20	19012270	KIT OF FASTENING ELEMENTS 2 pieces to fix the legs to the floor. For 201 and 202 models.	-	43,00
	GD-AD	19004504	SHOWER TAP. Outdoor use. (Only for ACE and ACG versions OF Concept RANGE).	-	532,00
	PRE-H202	19011980	PREHEAT KIT Kit of sealing elements to preheat oven without trolley.	-	185,00
	RH-202	19034438	LEVELLING RAMP for 202 trolleys.	-	636,00
	GP-202	19076575	Kit PASTRY GUIDES 34 levels for tray 60 x 40 cm (Height between trays 85 mm)	-	867,00

Gastronorm containers

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

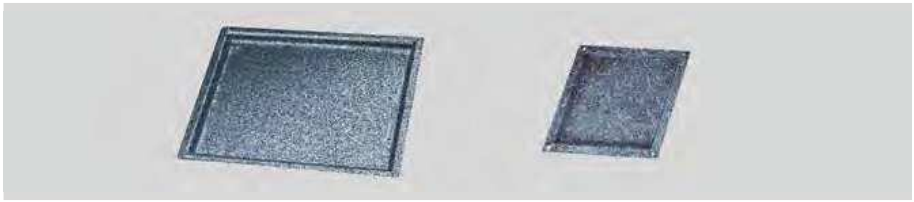
Flat containers

	MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	€
	GN-23-20 OPTIMA	19058658	1,70	GN-2/3	20	325x354x20	20,00
	GN-23-40 OPTIMA	19058659	3,20	GN-2/3	40	325x354x40	25,00
	GN-11-20	19001669	2,50	GN-1/1	20	325x530x20	29,00
	GN-11-40	19048493	5,50	GN-1/1	40	325x530x40	37,00
	GN-11-65	19048494	9,50	GN-1/1	65	325x530x65	40,00
	GN-11-100	19048495	14,00	GN-1/1	100	325x530x100	50,00
	GN-21-20	19001673	3,00	GN-2/1	20	650x530x20	53,00
	GN-21-40	19001674	10,50	GN-2/1	40	650x530x40	57,00
	GN-21-65	19001675	18,50	GN-2/1	65	650x530x65	65,00
	GN-21-100	19001672	28,00	GN-2/1	100	650x530x100	73,00

Perforated containers

	MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	€
	GNP-23-20 OPTIMA	19058660	1,70	GN-2/3	20	325x354x20	23,00
	GNP-23-40 OPTIMA	19058661	3,20	GN-2/3	40	325x354x40	26,00
	GNP-11-40	19001677	5,50	GN-1/1	40	325x530x40	31,00
	GNP-11-65	19048496	9,50	GN-1/1	65	325x530x65	34,00
	GNP-11-100	19001676	14,00	GN-1/1	100	325x530x100	61,00
	GNP-21-40	19001680	10,50	GN-2/1	40	650x530x40	100,00
	GNP-21-65	19001681	18,50	GN-2/1	65	650x530x65	108,00
	GNP-21-100	19001679	28,00	GN-2/1	100	650x530x100	154,00

Granite containers



MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	€
TP23-20 OPTIMA	19058663	1,70	GN-2/3	20	325x354x20	51,00
TP23-40 OPTIMA	19059569	3,20	GN-2/3	40	325x354x40	58,00
TP11-20	19001978	2,50	GN-1/1	20	325x530x20	51,00
TP11-40	19001979	5,50	GN-1/1	40	325x530x40	57,00
TP11-65	19001980	9,50	GN-1/1	65	325x530x65	62,00
TP21-20	19001981	3,50	GN-2/1	20	650x530x20	71,00
TP21-40	19001982	10,50	GN-2/1	40	650x530x40	85,00
TP21-65	19001983	18,50	GN-2/1	65	650x530x65	89,00

Pastry containers

	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
	BPA-23 OPTIMA	19058657	Pastry roasting	GN-2/3 - Lisa	325x354	62,00
	BPP-23 OPTIMA	19058656	Pastry cooking	GN-2/3 - Perforada	325x354	62,00
	BPA-11	19000313	Pastry roasting	GN-1/1 - Flat	325x530	111,00
	BPP-11	19000314	Pastry cooking	GN-1/1 - Perforated	325x530	99,00
	BB-11	19000279	Baguettes - Bread	GN-1/1 - 4 loaves	325x530	103,00

Eggs, omelette and crepes containers

Made of enamelled aluminum with non-stick coating.

	MODEL		CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
	MOLDE-23	OPTIMA	19059113	Eggs Omelettes Crepes	GN-2/3 5 holes x Ø 12,5 cm	325x354	179,00
	MOLDE-11		19001410	Eggs Omelettes Crepes	GN-1/1 6 holes x Ø 12,5 cm	325x530	145,00
	MOLDE-21		19001411	Eggs Omelettes Crepes	GN-2/1 12 holes x Ø 12,5 cm	650x530	215,00

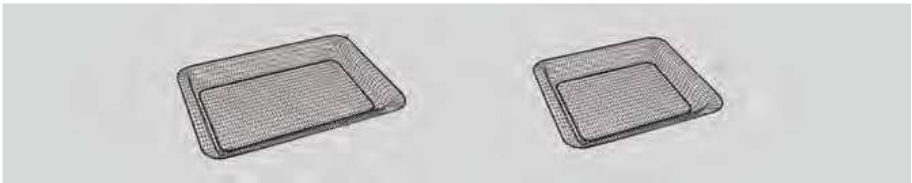
Puddings and muffins container

Made of silicone.

	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€ 3 UD.
	MUFFIN-6	19001459	Muffins Puddings	3 pieces SET MUFFIN-6 6 holes x (Ø 7 cm x H=4 cm)	325x175	53,00

Chips and fried container

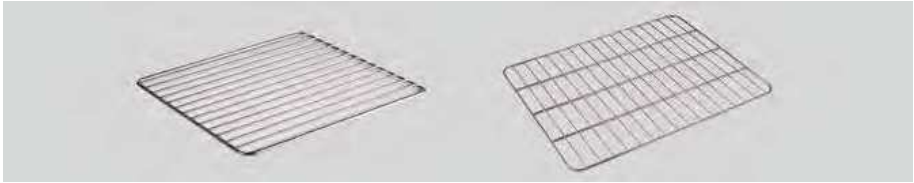
Made of stainless steel grid. Introduce the frozen product in the tray and placing it in the oven.



	MODEL		CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
	FRI-23	OPTIMA	19058655	Chips Fried	GN-2/3	325x354	172,00
	FRI-11		19012415	Chips Fried	GN-1/1	325x530	193,00

Gastronorm grids

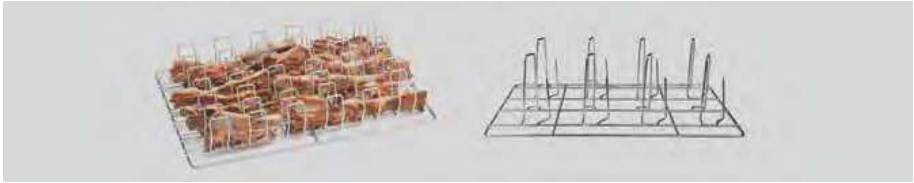
Made of AISI-304 wire.



	MODEL		CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
	GRID GN-23	OPTIMA	19058664	Support grill	GN-2/3	325x354	34,00
	GRID GN-11		19000999	Support grill	GN-1/1	325x530	27,00
	GRID GN-21		19001000	Support grill	GN-2/1	650x530	53,00

Chicken superspike and rib grid

Made of AISI-304 wire.



	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
New	PO-GN-2/3	19068400	6 chickens	GN-2/3 It allows to place 6 chickens in vertical position	373x266	170,00
	PO-GN-1/1	19001496	8 chickens	GN-1/1 It allows to place 8 chickens in vertical position	325x530	107,00
	CO-GN-1/1	19000545	Chicken and ribs	GN-1/1 It allows to place food in vertical position	325x530	158,00

Griddle grids to roast or mark

Made of enamelled aluminum with non-stick coating.

	MODEL		CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
	MULTIGRILL 2/3	OPTIMA	19058654	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	325x354	131,00
	GRILL-1/1	OPTIMA	19002844	Grill pattern	Ribbed grill	325x530	191,00
	MULTIGRILL 1/1		19001460	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	325x530	172,00
New	FRY GRILL 2/3		19059568	Grill pattern	Ribbed grill	325x354	113,00
	FRY GRILL 1/1		19076583	Grill pattern	Ribbed grill	325x530	150,00

Cooking accessories

Smoker

Smoking is a method which has been used for centuries to preserve food for longer or to give it a different taste, especially for meats, fish and vegetables.

By using the "smoker" accessory presented by Fagor Industrial, the combination oven is optimised and transformed into a smoker, saving space and time.

The user can apply typical smoked tastes and aromas as they cook in the oven by using chips of different types of wood, suitable for each cooking.

Once the smoker has been inserted into the oven, the time and temperature can be adjusted to regulate the intensity of the smoke.

MODEL	CODE	POWER W	VOLTAGE	HZ	DIMENSIONS (mm)	€
SMOKER	19059112	250	230 V 1N	50 / 60	95 x 268 x 54	440,00

Kit "sous vide" kit vacuum cooking

MODEL	CODE	DESCRIPTION	€
SOUS-AD	19032607	Special temperature control probe for vacuum cooking ("sous-vide"). The user chooses to connect to the control panel the probe with which they wish to work: that of the oven itself (multi-temperature) or the one for "sous-vide". Machines with a probe for vacuum cooking should be requested by indicating the following on the order: Machine code + SOUS-AD kit code. The oven will be dispatched from the factory ready prepared with the two probes and the connector on the control panel which allows one or the other to be connected depending on the type of cooking.	1.362,00

Assembly for ovens in column

General characteristics

- The kits for ovens in column are composed of a set of parts which allows the ovens to be positioned one above another.
- This type of assembly is carried out with 1/1 tray ovens, from any of the three electric ranges.
- The codes of the two ovens must be specified when placing the order, as well as the code of the kit of parts to carry out the assembly in column.
- Fagor Industrial supplies the column of ovens ready assembled and finished from the factory.
- Available only with electric models.
- Factory built-in only.

MODEL	CODE	DESCRIPTION	FOR OVENS:	€
STHH-23 OPTIMA	19059364	Kit elements for 2 stacking ovens, models:	660x685x1735	818,00
2AD-66	19012191	Kit elements for 2 stacking ovens, models:	898x867x1710	889,00
2AD-610	19012163	Kit elements for 2 stacking ovens, models:	898x867x1995	889,00
2AD-66-I	19058004	Kit elements for 2 stacking ovens, left opening, models:	898x867x1710	889,00
2AD-610-I	19058005	Kit elements for 2 stacking ovens, left opening, models:	898x867x1995	889,00

Assembly for "Cook & chill" stacking

General characteristics

- Kit of elements to make a stacking system "Cook & Chill" with an oven and a blast chiller or freezer.
- In the order you must indicate these data:
· Code for the oven.
· Code for the blast chiller.
· Code for the assembly kit elements to carry out assembly in column.
- Fagor Industrial supplies the column of ovens ready assembled and finished from the factory.
- Factory built-in only.

MODEL	CODE	DESCRIPTION	€
KIT STHA-23 OPTIMA	19066344	Kit elements for a COOK & CHILL oven 0623 + blast chiller & freezer 031	818,00
KIT C&C-061 ELEC	19020971	Kit elements for a COOK & CHILL 061 stacking with electric oven + blast chiller & freezer ATA-061	889,00
KIT C&C-061 GAS	19020972	Kit elements for a COOK & CHILL 061 stacking with gas oven + blast chiller & freezer ATA-061	889,00
CP-11-R (*)	19018752	(*) REGULABLE TROLLEY FOR STRUCTURE To put 061 and 101 structures in the ovens placed over other supports at different height.	1.892,00

(*) : Obligatory use of GE-101 structure guides.