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Cook & Chill

FAGOR
PureSteam
13:25
FAGOR
You make it happen
ADVANCE

Cook & Chill

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A new concept of cooking

Find out more!

Access the website

Sales brochure

Features

iKORE ovens

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Features and characteristics

Cooking Control

We must have the edge, which is why we guarantee the highest precision during cooking for the optimum result. We measure humidity and quantity of oxygen with iClima, guarantee the purity of the steam with PureSteam, and ensure even heat distribution with HA control.

And we certify it with the EZ Sensor range, a number of ergonomic probes which measure the core temperature of foods to make sure they are cooking with the required heat.

Accuracy ensures the best results.

iCooking

New smart cooking technology.

Lets you select the product and your desired finishes quickly and intuitively; the oven adjusts the phases and parameters accordingly.

During execution, the oven automatically and continually recalculates the temperature, humidity, air speed and time required to obtain a product with the optimum finish and minimum energy consumption.

Moreover, the finish can be modified during execution. iCooking rapidly readjusts the parameters so you achieve your desired result.

User experience

Intuitive, simple and clear. Our oven is the perfect guide to help you in your cooking. It contains a wide array of recipes with all possible cooking levels and results for your dish. An exceptional kitchen-hands which will become a gastronomic essential for any chef. Facilitate and boost the most complicated of recipes, cooked to perfection and with the highest accuracy thanks to the “Easy Cooking” and “Fagor Cooking” automatic programs.

The Advance generation includes the Fagor Touch system, a touch screen completely sealed in glass, very easy to clean, water and grease-mark repellent, and highly scratch resistant. Technology so that your oven thinks for you, to facilitate your daily work.

Food Safety

Importance has been placed on the shape to ensure the oven’s cleanliness, with the cooking processes recorded by the HACCP control system. The oven’s design is engineered to guarantee maximum hygiene together with precise operation and cooking. Moreover, with the iWASHING smart cleaning system, you will reach all the oven surfaces for cleaning.

An automatic methodology, with different washing programs, which ensures the consumer’s safety. The wash cycle takes place via a complete hydraulic system which adapts to the professional’s needs. In short, maximum disinfection for unique performance.

Robust design

Built with an eye to detail in the highest quality stainless steel. A robust design composed for durability over time, the machine will not deteriorate despite continuous use. Solid and ergonomic, our ovens are very resistant.

Oven body in AISI-304 stainless steel (polished mirror interior).

Special design to guarantee uniform heat distribution throughout the chamber, together with the HA control.

FagorKonnect

FagorKonnect provides a unique connection between you and your oven. It lets you connect with your kitchen, supervise it and manage it, wherever you are, and at any time. With it, you will be able to manage and monitor your cooking processes remotely.

Access the control panels, review the data history and optimise the use of your iKORE ovens. Just what you needed to be freer and more efficient.

ADVANCE

Quality cooking, efficiency and safety.

- 10” touchscreen
- 7” touchscreen for the 0623 oven

Features	APW	AP	AW	A
PureSteam. Steam generator equipped with lime detector. PureSteam generator with automatic filling feature.	•	•	–	–
iCooking (meat, poultry, fish, seafood, vegetables, rice and pulses, eggs and dairy, pastries and bread). Smart cooking process with automatic adjustment	•	•	•	•
Additional Features (regeneration, vacuum cooking, overnight cooking, fermentation, pasteurisation, smoking, cured meats, dehydration). Smart cooking process with automatic adjustment.	•	•	•	•
iClima (management and regulation of humidity with a percentage of 1%)	•	•	•	•
Fagor Cooking Center	•	•	•	•
Multitray	•	•	•	•
Cooking modes: low-temperature steam 30-98°, steam at 99°, super steam at 100-130°, combination 30-300° and convection 30-300°	•	•	•	•
Operation				
List of favourite recipes in the FagorCookingCenter	•	•	•	•
Easy Cooking (adapts to the user and their applications)	•	•	•	•
10.1” glass capacitive TFT screen (7” for oven 0623) for simple and intuitive operation	•	•	•	•
Control and supervision of the appliance from mobile devices via FagorKonnect	•	•	•	•
Cleaning				
iWASHING Solid (environmentally efficient)	•	–	•	–
iWASHING Liquid (environmentally efficient)	o	–	o	–
Retractable Shower with integrated water shut-off feature	•	•	o	o
Equipment characteristics				
EZ-Sensor. Multi-point internal probe	•	•	•	•
Cooking chamber door with triple glazing and ventilation	•	•	•	•
FagorKonnect				
Ethernet connection	•	•	•	•
WiFi connection	o	o	o	o

CONCEPT

Power and robustness.

- 2.8” screen with manual buttons for electronic control.

Functions	CPW	CP	CW	C
PureSteam. Steam generator equipped with lime detector. PureSteam generator withautomatic filling feature	•	•	-	-
iCooking (meat, poultry, fish, seafood, vegetables, rice and pulses, eggs and dairy, pastries and bread)	•	•	•	•
iFunction (regeneration, vacuum cooking, overnight cooking, fermentation, pasteurisation, smoking, cured meats, dehydration)	•	•	•	•
iClima (management and regulation of humidity with a percentage of 10%)	•	•	•	•
Cooking modes: low-temperature steam 30-98°, steam at 99°, super steam at 100-130°, combination 30-300° and convection 30-300°	•	•	•	•
Operation				
List of favourite recipes in the Fagor Recipie Center	•	•	•	•
2.8” screen with rotating knob with push function to set and confirm the entries	•	•	•	•
Cleaning				
iWASHING Solid (environmentally efficient)	•	–	•	–
iWASHING Liquid (environmentally efficient)	o	–	o	–
Retractable Shower with integrated water shut-off feature	•	•	o	o
Equipment characteristics				
EZ-Sensor. Multi-point internal probe	•	•	•	•
Cooking chamber door with triple glazing and ventilation	•	•	•	•

• Serial supply.
o Optional when ordering with the order.
- Not available.

FagorKonnect

The connectivity in Fagor Professional.

Foodservice Business Perspective

· Efficiency and convenience at your fingertip
· Manage all your Fagor equipment remotely through our cloud-based application
· Both Foodservice & Laundry business equipment
· FagorKonnect is here

Main benefits

Distributor

a) Improves your customer service
by bringing immediacy to your post-sales service: see the oven alarms instantly, analyse the possible causes and the troubleshooting videos, inspect the machine in real time wherever you are with the powerful "remote desktop" and, in this way, identify the response you may need during your intervention visit. As a result, ensure that your client's equipment is out of order for the shortest time possible.

b) Process efficiency and cost savings

Save on your post-sales service: fewer visits, greater probability of providing the right response

Real-time notification of the interventions required for both preventative and remedial maintenance.

Centralised, remote management of software updates.

c) FagorKonnect offers you the base technology to set up new services with your clients, such as renting, "connected" maintenance services, etc.

Owner

a) Improve the management of your business:
FagorKonnect has a fully personalisable Control Panel which lets you monitor every aspect of your ovens in real time and at a glance to help you make the best decisions.
· Monitor the "Current State" of the machines selected (available, error, running, offline) and reduce downtime.
· Manage production by analysing the cycles executed, and which the most used recipes are out of all those cycles.
· Manage the occupation of your machines with intuitively-presented viewing of how much time they have been occupied and unoccupied in a given period.

b) Process assurance:
validate that the different cooking processes are being performed correctly, to guarantee hygiene and food safety. Monitor HACCP traceability while viewing all the cycles on graphs.

c) Efficiency and convenience:
Manage all your Fagor appliances wherever you are and with any device. Import/export recipes; view the operational state and errors if there are any; run processes remotely, such as carrying out an auto-wash and controlling the oven itself remotely.

Accessories for connectivity

RANGE	MODEL	CODE	DESCRIPTION	€
Advance	Ethernet cable kit	19095311	Cable and cable gland to take the Ethernet socket out of the oven.	-
Advance	Advance-range wifi connection kit	-	Wifi kit for connecting ovens to the internet	-

Functionalities

	DISTRIBUTOR	OWNER
Dashboard:		
Customise graphics to see desired information of your machines and manage your business	•	•
Devices		
Visualise your connected ovens in a list or gelocate them in a map	•	•
Organise your machines in groups as you wish with the "label" system	•	•
Check the real time operational status of your ovens	•	•
Take "remote control" of your oven and operate the touch panel as if you were in front of it	• (*)	•
Update the software version with FagorKonnect as required	-	•
Recipes		
Create detailed recipes in a friendly manner: with picture, necessary accesories, ingredients list, elaboration, cooking phases	-	•
Export/Import recipes to/from any oven remotely when oven connected to internet (or by USB if not connected)	-	•
Use the advanced filters to select your desired recipes or simply choose your "favorites"	-	•
Hygiene		
Complete HACCP management: one file for each cycle, advanced filters, import as needed, visualize charts and data in FagorKonnect or download to PDF	•	•
Manage HACCP remotely if oven connect to Internet or by USB if not connected	•	•
Monitor the automatic-washing of you ovens and "start" a washing cycle remotely from your FagorKonnect APP as you wish	-	•
Technical Service		
Visualise which of your connected machines are having any type of incidence in real time and geolocate them	•	•
Access the detailed list of all the “real time” incidences reported by the machines	•	•
Receive desired notifications from your machines in your FagorKonnect	•	•
Access to the "troubleshooting" section of each alarm; you will find the necessary technical documents and a video to show you how to solve each possible cause of the alarm.	•	-

(*) Requires owner validation.

Registration Process

How to register as a distributor on the FagorKonnect platform?

1. Contact your Fagor Professional sales manager
2. You will receive an email with a link to complete the registration process
3. Complete the registration form
4. **Welcome to FagorKonnect!**
   You can now grant access to your customers

How to register your customers on the FagorKonnect platform?

1. Log in to FagorKonnect and create an invitation for your customer
2. They will receive an email with a link to complete the registration process
3. They will need to complete the registration form
4. **Your customer now has access to FagorKonnect!**
   They can now register their machines and start taking advantage of their full potential.

ADVANCE

PureSteam

Boiler models.
Touch control panel.
0623 to 062

	0623		061			
Capacity	6 GN-2/3		6 GN-1/1 - 12 GN-1/2			
Energy class	⚡		⚡		🔥	
Frecuency	50/60Hz		50/60Hz		50Hz	
Characteristics						
Model Advance A, boiler P, solid iwashing system SW, right opening R and shower S included	**APW-0623-E R SW S**	€	**APW-061-E R SW S**	€	**APW-061-G NG R SW S**	€
Code	19079298	-	19078616	-	19088205	-
Power (kw)	5,80		11,10		0,83	
Dimensions (mm)	658x564x570		898x867x846		922x898x846	
Butane propane lpg 50hz version					**APW-061 LPG** 50Hz 19078662	-
Configure options						
Code with options	**APW-0623-E** 18004353		**APW-061-E** 18004257		**APW-061-G** 18004265	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** AP-0623 -E 18004352	-	**BW** AP-061-E 18004256	-	**BW** AP-061-G NG 18004264	-
Reverse opening (left) **L**	**L**	-	**L**	-	**L**	-
Without retractable shower **S**	**S**	-	**S**	-	**S**	-
Bakery frames **B**	**B**	-	**B**	-	**B**	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
2 external SousVide probe units **2SV**	**2SV**	-	**2SV**	-	**2SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
2 external thermal probe units **2ST**	**2ST**	-	**2ST**	-	**2ST**	-
1 external SousVide probe unit and 1 thermal probe **1SV1ST**	**1SV1ST**	-	**1SV1ST**	-	**1SV1ST**	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories	See page. 165				See page. 166	

⚡ Electric 🔥 Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

	101		062	
Capacity	10 GN-1/1 - 20 GN-1/2		6 GN-2/1	
Energy class				
Frecuency	50/60Hz	50Hz	50/60Hz	
Characteristics				
Model Advance A, boiler P, solid iwashing system SW, right opening R and shower S included	**APW-101-E R SW S**	€	**APW-101-G NG R SW S**	€	**APW-062-E R SW S**	€
Code	19078668	-	19088215	-	19087724	-
Power (kw)	18,60		0,83		22,20	
Dimensions (mm)	898x867x1.117		922x898x1.150		1.130x1.063x878	
Butane propane lpg 50hz version	-		**APW-101-LPG** 50Hz **19079387**	-		
Configure options						
Code with options	**APW-101-E** 18004289		**APW-101-G** 18004297		**APW-062-E** 18004273	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** AP-101-E 18004288	-	**BW** AP-101-G NG 18004296	-	**BW** AP-0623 -E 18004272	-
Reverse opening (left) **L**	**L**	-	**L**	-	**L**	-
Without retractable shower **S**	**S**	-	**S**	-	**S**	-
Bakery frames **B**	**B**	-	**B**	-	**B**	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
2 external SousVide probe units **2SV**	**2SV**	-	**2SV**	-	**2SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
2 external thermal probe units **2ST**	**2ST**	-	**2ST**	-	**2ST**	-
1 external SousVide probe unit and 1 thermal probe **1SV1ST**	**1SV1ST**	-	**1SV1ST**	-	**1SV1ST**	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories	See page. 166				See page. 168	

ADVANCE

DirectSteam

Injection models.
Touch control panel.
0623 to 062

	0623		061			
Capacity	6 GN-2/3		6 GN-1/1 - 12 GN-1/2			
Energy class	⚡		⚡		🔥	
Frequency	50/60Hz		50/60Hz		50Hz	
Characteristics						
Model Advance A, Injection, solid iwashing system SW, right opening R and shower S included	**AW-0623-E R SW**	€	**AW-061-E R SW**	€	**AW-061-G NG R SW**	€
Code	19079299	-	19078613	-	19088204	-
Power (Kw)	5,80		10,20		0,83	
Dimensions (mm)	657x563x570		898x867x846		824x898x846	
Butane Propane LPG 50Hz version	-		-		**AW-061 LPG R SW** 19078664	-
Configure options						
Code with options	**AW-0623-E** 18004351		**AW-061-E** 18004255		**AW-061-G NG** 18004263	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** A-0623-E 18004350	-	**BW** A-061-E 18004254	-	**BW** A-061-G NG 18004262	-
Reverse opening (left) **L**	**L**	-	**L**	-	**L**	-
Retractable shower **S**	**S**	-	**S**	-	**S**	-
Bakery frames **B**	**B**	-	**B**	-	**B**	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
2 external SousVide probe units **2SV**	**2SV**	-	**2SV**	-	**2SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
2 external thermal probe units **2ST**	**2ST**	-	**2ST**	-	**2ST**	-
1 external SousVide probe unit and 1 thermal probe **1SV1ST**	**1SV1ST**	-	**1SV1ST**	-	**1SV1ST**	-
VOLTAGE OPTIONS Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories	See page. 165				See page. 166	

⚡ Electric 🔥 Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

* For intensive use in steam mode, we recommend the PureSteam models (with boiler).

	101		062	
Capacity	10 GN-1/1 - 20 GN-1/2		6 GN-2/1	
Energy class				
Frequency	50/60Hz	50Hz	50/60Hz	
Characteristics				
Model Advance A, Injection, solid iwashing system SW, right opening R and shower S included	**AW-101-E R SW**	€	**AW-101-G NG R SW**	€	**AW-062-E R SW**	€
Code	19078671	-	19088214	-	19088209	-
Power (Kw)	18,60		0,83		22,2	
Dimensions (mm)	898x867x1.117		922x898X1.150		1.130x1069x878	
Butane Propane LPG 50Hz version	-		**AW-101-LPG 50Hz** 19079402	-		
Configure options						
Code with options	**AW-101-E** 18004287		**AW-101-G** 18004295		**AW-062-E** 18004271	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** A-101-E 18004286	-	**BW** A-101-G NG 18004294	-	**BW** A-062-E 18004270	-
Reverse opening (left) **L**	**L**	-	**L**	-	**L**	-
Retractable shower **S**	**S**	-	**S**	-	**S**	-
Bakery frames **B**	**B**	-	**B**	-	**B**	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
2 external SousVide probe units **2SV**	**2SV**	-	**2SV**	-	**2SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
2 external thermal probe units **2ST**	**2ST**	-	**2ST**	-	**2ST**	-
1 external SousVide probe unit and 1 thermal probe **1SV1ST**	**1SV1ST**	-	**1SV1ST**	-	**1SV1ST**	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories	See page. 166				See page. 168	

ADVANCE

PureSteam

Boiler models.
Touch control panel.
102 to 202

	102		201	
Capacity	10 GN-2/1- 20 GN-1/1		20 GN-1/1 - 40 GN-1/2	
Energy class	⚡	🔥	⚡	
Frequency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model Advance A, boiler P, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	**APW-102-E R SW S**	€ **APW-102-G NG R SW S**	€ **APW-201-E R SW T**	€
Code	19079785	- 19088221	- 19079328	-
Power (kw)	33,60	0,83	37,20	
Dimensions (mm)	1130x1063x1.117	1063x1130x1150	929x964x1.840	
Butane propane lpg 50hz version	-	**APW-102-G LPG R SW S** 19084513 -	**-**	
Configure options				
Code with options	**APW-102-E** 18004305	**APW-102-GN** 18004313	**APW-201-E** 18004321	
Liquid Wash system **LW**	**LW** -	**LW** -	**LW** -	
Basic Wash system **BW**	**BW** AP-102-E 18004304 -	**BW** AP-102-GN 18004312 -	**BW** AP-201-E 18004320 -	
Reverse opening (left) **L**	**L** -	**L** -	**L** -	
Without retractable shower **S**	**S** -	**S** -	**S** -	
Without trolley **T**	**T** -	**T** -	**T** -	
Bakery frames **B**	**B** -	**B** -	**B** (only models without trolley) -	
1 external SousVide probe unit **1SV**	**1SV** -	**1SV** -	**1SV** -	
2 external SousVide probe units **2SV**	**2SV** -	**2SV** -	**2SV** -	
1 external thermal probe unit **1ST**	**1ST** -	**1ST** -	**1ST** -	
2 external thermal probe units **2ST**	**2ST** -	**2ST** -	**2ST** -	
1 external SousVide probe unit and 1 thermal probe **1SV1ST**	**1SV1ST** -	**1SV1ST** -	**1SV1ST** -	
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	**230V 3~** -	**230V 3~** -	**230V 3~** -	
Single phase 230V	**230V 1N** -	**230V 1N** -	**230V 1N** -	
Marine version	**440V 3~ (NO N)** -	**440V 3~ (NO N)** -	**440V 3~ (NO N)** -	
Gas voltages				
60HZ	**60HZ** -	**60HZ** -	**60HZ** -	
Without neutral 230V 1~	**230V 1~** -	**230V 1~** -	**230V 1~** -	
Town Gas TG	**TG** -	**TG** -	**TG** -	
Accessories				
Find your ideal accessories	See page. 168		See page. 169	

⚡ Electric 🔥 Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

	201		202			
Capacity	20 GN-1/1 - 40 GN-1/2		20 GN-2/1- 40 GN-1/1			
Energy class						
Frequency	50 Hz		50/60 Hz		50Hz	
Characteristics						
Model Advance A, boiler P, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	**APW-201-G NG R SW S T**	€	**APW-202-E R SW S T**	€	**APW-202-G NG R SW S T**	€
Code	19088272	-	19078839	-	19088278	-
Power (kw)	1,545		67,20		1,545	
Dimensions (mm)	929x964x1.841		1074x1162x1.841		1074x1162x1841	
Butane propane lpg 50hz version	**APW-201-G LPG R SW S T** 19081898	-	-		**APW-202-G LPG R SW S T** 19078832	-
Configure options						
Code with options	**APW-201-G** 18004329		**APW-202-E** 18004337		**APW-202-G** 18004345	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** **AP-201-G** 18004328	-	**BW** **AP-202-E** 18004336	-	**BW** **AP-202-G** 18004344	-
Reverse opening (left) **Ł**	**Ł**	-	**Ł**	-	**Ł**	-
Without retractable shower **S**	**S**	-	**S**	-	**S**	-
Without trolley **T**	**T**	-	**T**	-	**T**	-
Bakery frames **B**	**B** (only models without trolley)	-	**B**	-	**B** (only models without trolley)	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
2 external SousVide probe units **2SV**	**2SV**	-	**2SV**	-	**2SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
2 external thermal probe units **2ST**	**2ST**	-	**2ST**	-	**2ST**	-
1 external SousVide probe unit and 1 thermal probe **1SV1ST**	**1SV1ST**	-	**1SV1ST**	-	**1SV1ST**	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town GasTG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories	See page. 169				See page. 169	

ADVANCE

DirectSteam

Injection models.
Touch control panel.
102 to 202

	102		201	
Capacity	10 GN-2/1- 20 GN-1/1		20 GN-1/1 - 40 GN-1/2	
Energy class	⚡	🔥	⚡	
Frecuency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model Advance A, Inyection, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	**AW-102-E R SW** €	**AW-102-G NG R SW** €	**AW-201-E R SW T**	€
Code	19079784 -	19088220 -	19079330	-
Power (kw)	33,60	0,83	37,2	
Dimensions (mm)	1130x1063x1117	1063x1130x1.150	929x964x1.841	
Butane propane lpg 50hz version	-	**AW-102-G LPG R SW** 19084514 -		
Configure options				
Code with options	**AW-102-E** 18004303	**AW-102-G NG** 18004311	**AW-201-E** 18004319	
Liquid Wash system **LW**	**LW** -	**LW** -	**LW**	-
Basic Wash system **BW**	**BW** **A-102-E** 18004302 -	**BW** **A-102-G NG** 18004310 -	**BW** **A-201-E** 18004318	-
Reverse opening (left) **L**	**L** -	**L** -	**L**	-
Retractable shower **S**	**S** -	**S** -	**S**	-
Without trolley **T**	**T** -	**T** -	**T**	-
Bakery frames **B**	**B** -	**B** -	**B** (only models without trolley)	-
1 external SousVide probe unit **1SV**	**1SV** -	**1SV** -	**1SV**	-
2 external SousVide probe units **2SV**	**2SV** -	**2SV** -	**2SV**	-
1 external thermal probe unit **1ST**	**1ST** -	**1ST** -	**1ST**	-
2 external thermal probe units **2ST**	**2ST** -	**2ST** -	**2ST**	-
1 external SousVide probe unit and 1 thermal probe **1SV1ST**	**1SV1ST** -	**1SV1ST** -	**1SV1ST**	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	**230V 3~** -	**230V 3~** -	**230V 3~**	-
Single phase 230V	**230V 1N** -	**230V 1N** -	**230V 1N**	-
Marine version	**440V 3~ (NO N)** -	**440V 3~ (NO N)** -	**440V 3~ (NO N)**	-
Gas voltages				
60HZ	**60HZ** -	**60HZ** -	**60HZ**	-
Without neutral 230V 1~	**230V 1~** -	**230V 1~** -	**230V 1~**	-
Town Gas TG	**TG** -	**TG** -	**TG**	-
Accessories				
Find your ideal accessories	See page. 168		See page. 169	

⚡ Electric 🔥 Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

* For intensive use in steam mode, we recommend the PureSteam models (with boiler).

	201		202			
Capacity	20 GN-1/1 - 40 GN-1/2		20 GN-2/1- 40 GN-1/1			
Energy class						
Frecuency	50 Hz		50/60 Hz		50Hz	
Characteristics						
Model Advance A, Inyection, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	**AW-201-G NG R SW T**	€	**AW-202-E R SW T**	€	**AW-202-G NG R SW T**	€
Code	19091667	-	19078837	-	19091670	-
Power (kw)	1,545		67,20		1,545	
Dimensions (mm)	964x930x1.870		1074x1162x1.841		1074x1162x1.870	
Butane propane lpg 50hz version	**AW-201-G LPG R SW T** 19091668	-	-		**AW-202-G LPG R SW T** 19078830	-
Configure options						
Code with options	**AW-201-G** 18004327		**AW-202-E** 18004335		**AW-202-G R SW T** 18004343	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** **A-201-G** 18004326	-	**BW** **A-202-E** 18004334	-	**BW** **A-202-G** 18004342	-
Reverse opening (left) **Ł**	**Ł**	-	**Ł**	-	**Ł**	-
Retractable shower **S**	**S**	-	**S**	-	**S**	-
Without trolley **Ŧ**	**Ŧ**	-	**Ŧ**	-	**Ŧ**	-
Bakery frames **B**	**B** (only models without trolley)	-	**B** (only models without trolley)	-	**B** (only models without trolley)	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
2 external SousVide probe units **2SV**	**2SV**	-	**2SV**	-	**2SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
2 external thermal probe units **2ST**	**2ST**	-	**2ST**	-	**2ST**	-
1 external SousVide probe unit and 1 thermal probe **1SV1ST**	**1SV1ST**	-	**1SV1ST**	-	**1SV1ST**	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories			See page. 169		See page. 169	

CONCEPT

PureSteam

Boiler models.
Digital control panel.
0623 to 062

	0623		061			
Capacity	6 GN-2/3		6 GN-1/1 - 12 GN-1/2			
Energy class	⚡		⚡		🔥	
Frecuency	50/60 Hz		50/60 Hz		50Hz	
Characteristics						
Model Concept C, boiler P, solid iwashing system SW, right opening R and shower S included	**CPW-0623-E R SW S**	€	**CPW-061-E R SW S**	€	**CPW-061-G NG R SW S**	€
Code	19073931 🚚	-	19073648 🚚	-	19088202	-
Power (kw)	5,80		11,10		0,83	
Dimensions (mm)			898x867x846		922x898x846	
Butane Propane LPG 50Hz version	658x564x570		-		**CPW-061-G LPG R SW S** 19077398	-
Configure options	-					
Code with options	**CPW-0623-E** 18004349		**CPW-061-E** 18004253		**CPW-061-G** 18004261	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** **CP-0623-E** 18004348	-	**BW** CP-061-E 18004252	-	**BW** CP-061-G 18004260	-
Reverse opening (left) **L**	**L**	-	**L**	-	**L**	-
Without retractable shower **S**	**S**	-	**S**	-	**S**	-
Bakery frames **B**	**B**	-	**B**	-	**B**	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
VOLTAGE OPTIONS Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories	See page. 165				See page. 166	

⚡ Electric 🔥 Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

	101		062	
Capacity	6 GN-1/1 - 12 GN-1/2		6 GN-2/1 - 12 GN-1/1	
Energy class				
Frecuency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model Concept C, boiler P, solid iwashing system SW, right opening R and shower S included	**CPW-101-E R SW S**	€	**CPW-101-G NG R SW S**	€	**CPW-062-E R SW S**	€
Code	19072806	-	19088212	-	19087480	-
Power (kw)	18,60		0,83		22,2	
Dimensions (mm)	898x867x1.117		922x898x1.150		1130x1063x878	
Butane Propane LPG 50Hz version	-		**CPW-101-G** 19078761	-		
Configure options						
Code with options	**CPW-101-E** 18004285		**CPW-101-G NG** 18004293		**CPW-062-E** 18004269	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** **CP-101-E** 18004284	-	**BW** **CP-101-G** 18004292	-	**BW** **CP-062-E** 18004268	-
Reverse opening (left) **L**	**L**	-	**L**	-	**L**	-
Without retractable shower **S**	**S**	-	**S**	-	**S**	-
Bakery frames **B**	**B**	-	**B**	-	**B**	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
VOLTAGE OPTIONS Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories			See page. 167		See page. 168	

CONCEPT

DirectSteam

Injection models.
Digital control panel.
0623 to 062

	0623		061			
Capacity	6 GN-2/3		6 GN-1/1 - 12 GN-1/2			
Energy class	⚡		⚡		🔥	
Frecuency	50/60 Hz		50/60 Hz		50Hz	
Characteristics						
Model Concept C, Inyection, solid iwashing system SW, right opening R and shower S included	**CW-0623-E R SW**	€	**CW-061-E R SW**	€	**CW-061-G NG R SW**	€
Code	19075070	-	19076322	-	19088201	-
Power (kw)	5,80		11,10		0,83	
Dimensions (mm)	657x563x570		898x817x846		824x898x846	
Butane Propane LPG 50Hz version	-		-		**CW-061-G LPG R SW** 19078641	-
Configure options	-					
Code with options	**CW-0623-E** 18004347		**CW-061-E** 18004251		**CW-061-G** 18004259	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** C-0623-E 18004346	-	**BW** C-061-E 18004250	-	**BW** C-061-G NG 18004258	-
Reverse opening (left) **L**	**L**	-	**L**	-	**L**	-
Retractable shower **S**	**S**	-	**S**	-	**S**	-
Bakery frames **B**	**B**	-	**B**	-	**B**	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
1 external thermal probe unit 1**ST**	**1ST**	-	**1ST**	-	**1ST**	-
VOLTAGE OPTIONS Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories	See page. 165				See page. 166	

⚡ Electric 🔥 Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

* For intensive use in steam mode, we recommend the PureSteam models (with boiler).

		101			**062**	
Capacity		10 GN-1/1 - 20 GN-1/2			6 GN-2/1 - 12 GN-1/1	
Energy class						
Frecuency	50/60 Hz		50Hz		50/60 Hz	
Characteristics						
Model Concept C, Inyection, solid iwashing system SW, right opening R and shower S included	**CW-101-ERSW**	€	**CW-101-G NG R SW**	€	**CW-062-E R SW**	€
Code	19073625	-	19088211	-	19088207	-
Power (kw)	22,20		0,83		22,2	
Dimensions (mm)	898x816x1.117		824x898x1.150		1130x1069x878	
Butane Propane LPG 50Hz version	-		**CW-101-LPG 50Hz** 19079344	-		
Configure options						
Code with options	**CW-101-E** 18004283		**CW-101-G** 18004291		**CW-062-E** 18004267	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** C-101-E 18004282	-	**BW** C-101-G NG 18004290	-	**BW** C-062-E 18004266	-
Reverse opening (left) **L**	**L**	-	**L**	-	**L**	-
Retractable shower **S**	**S**	-	**S**	-	**S**	-
Bakery frames **B**	**B**	-	**B**	-	**B**	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
VOLTAGE OPTIONS Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories			See page. 167		See page. 168	

CONCEPT

PureSteam

Boiler models.
Digital control panel.
102 to 202

	102		201	
Capacity	10 GN-2/1- 20 GN-1/1		20 GN-1/1 - 40 GN-1/2	
Energy class	⚡	🔥	⚡	
Frecuency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model Concept C, boiler P, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	**CPW-102-E R SW S**	€	**CPW-102-G NG R SW S**	€	**CPW-201-E R SW S T**	€
Code	19079303	-	19088218	-	19078184	-
Power (kw)	33,60		0,83		37,2	
Dimensions (mm)	1130x1063x1117		1063x1130x1150		929x964x1840	
Butane Propane LPG 50Hz version	-		**CPW-102-G LPG R SW S** 19080971	-	-	
Configure options					-	
Code with options	**CPW-102-E** 18004301		**CPW-102-G** 18004309		**CPW-201-E** 18004317	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** CP-102-E 18004300	-	**BW** CP-102-G 18004308	-	**BW** CP-201-E 18004316	-
Reverse opening (left) **L**	**L**	-	**L**	-	**L**	-
Without retractable shower **S**	**S**	-	**S**	-	**S**	-
Without trolley **T**	**T**	-	**T**	-	**T**	-
Bakery frames **B**	**B**	-	**B**	-	**B** (only models without trolley)	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	60HZ	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	230V 1~	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	TG	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories			See page. 168		See page. 169	

⚡ Electric 🔥 Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

	201		202			
Capacity	10 GN-2/1- 20 GN-1/1		20 GN-2/1- 40 GN-1/1			
Energy class						
Frecuency	50 Hz		50/60 Hz		50 Hz	
Characteristics						
Model Concept C, boiler P, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	**CPW-201-G NG R SW ST**	€	**CPW-202-E R SW S T**	€	**CPW-202-G NG R SW S T**	€
Code	19088259	-	19075005	-	19088276	-
Power (kw)	1,545		67,20		1,545	
Dimensions (mm)	929x964x1841		1074x1162x1.841		1074x1162x1.841	
Butane Propane LPG 50Hz version	**CPW-201-G LPG R SW S T** 19080953	-	**-**		**CPW-202-G LPG R SW S** T 19078418	-
Configure options					-	
Code with options	**CPW-201-G** 18004325		**CPW-202-E** 18004333		**CPW-202-G** 18004341	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** CP-201-G 18004324	-	**BW** CP-202-E 18004332	-	**BW** CP-202-G 18004340	-
Reverse opening (left) **Ł**	**Ł**	-	**Ł**	-	**Ł**	-
Without retractable shower **S**	**S**	-	**S**	-	**S**	-
Without trolley **Ŧ**	**Ŧ**	-	**Ŧ**	-	**Ŧ**	-
Bakery frames **B**	**B** (only models without trolley)	-	**B** (only models without trolley)	-	**B** (only models without trolley)	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
1 external thermal probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories			Ver pag. 169		Ver pag. 169	

CONCEPT

DirectSteam

Injection models.
Digital control panel.
102 to 202

	102		201	
Capacity	10 GN-2/1- 20 GN-1/1		20 GN-1/1 - 40 GN-1/2	
Energy class	⚡	🔥	⚡	
Frecuency	50/60 Hz	50Hz	50/60 Hz	
Characteristics				
Model Concept C, Injection, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	**CW-102-E R SW**	€ **CW-102-G NG R SW**	€ **CW-201-E R SW T**	€
Code	19079564	- 19088217	- 19079085	-
Power (kw)	33,60	0,83	37,2	
Dimensions (mm)	1130x1063x1117	1063x1130x1.150	929x964x1841	
Butane Propane LPG 50Hz version	-	**CW-102-G LPG R SW** 19084510	-	
Configure options			-	
Code with options	**CW-102-E** 18004299	**CW-102-G** 18004307	**CW-201-E** 18004315	
Liquid Wash system **LW**	**LW**	- **LW**	- **LW**	-
Basic Wash system **BW**	**BW** C-102-E 18004298	- **BW** C-102-G 18004306	- **BW** C-201-E 18004314	-
Reverse opening (left) **L**	**L**	- **L**	- **L**	-
Retractable shower **S**	**S**	- **S**	- **S**	-
Without trolley ~~**T**~~	~~**T**~~	- ~~**T**~~	- ~~**T**~~	-
Bakery frames **B**	**B**	- **B**	- **B**	-
1 external SousVide probe unit **1SV**	**1SV**	- **1SV**	- **1SV**	-
1 external SousVide probe unit **1ST**	**1ST**	- **1ST**	- **1ST**	-
VOLTAGE OPTIONS				
Electrical Voltages				
Three phase 230V	**230V 3~**	- **230V 3~**	- **230V 3~**	-
Single phase 230V	**230V 1N**	- **230V 1N**	- **230V 1N**	-
Marine version	**440V 3~ (NO N)**	- **440V 3~ (NO N)**	- **440V 3~ (NO N)**	-
Gas voltages				
60HZ	**60HZ**	- **60HZ**	- **60HZ**	-
Without neutral 230V 1~	**230V 1~**	- **230V 1~**	- **230V 1~**	-
Town Gas TG	**TG**	- **TG**	- **TG**	-
Accessories				
Find your ideal accessories		See page. 168		See page. 169

⚡ Electric 🔥 Gas - Not available.

* All the electric ovens are supplied in 50/60hz.

*All models available with WRAS approval. Check the price.

* For intensive use in steam mode, we recommend the PureSteam models (with boiler).

	201		202			
Capacity	10 GN-2/1- 20 GN-1/1		20 GN-2/1- 40 GN-1/1			
Energy class						
Frecuency	50 Hz		50/60 Hz		50 Hz	
Characteristics						
Model Concept C, Injection, solid iwashing system SW, right opening R and shower S included (T Trolley included 201-202)	**CW-201-G NG R SW T**	€	**CW-202-E R SW T**	€	**CW-202-G NG R SW T**	€
Code	19091665	-	19078517	-	19091669	-
Power (kw)	1,545		67,20		1.545	
Dimensions (mm)	964x930x1.870		1074x1162x1.841		1074x1162x1.870	
Butane Propane LPG 50Hz version	**CW-201-G LPG R SW T** 19091666	-	**-**		**CW-202-G LPG R SW T** 19078808	-
Configure options					-	
Code with options	**CW-201-G** 18004323		**CW-202-E** 18004331		**CW-202-G** 18004339	
Liquid Wash system **LW**	**LW**	-	**LW**	-	**LW**	-
Basic Wash system **BW**	**BW** C-201-G 18004322	-	**BW** C-202-E 18004330	-	**BW** C-202-G 18004338	-
Reverse opening (left) **Ł**	**Ł**	-	**Ł**	-	**Ł**	-
Retractable shower **S**	**S**	-	**S**	-	**S**	-
Without trolley **Ŧ**	**Ŧ**	-	**Ŧ**	-	**Ŧ**	-
Bakery frames **B**	**B**	-	**B**	-	**B**	-
1 external SousVide probe unit **1SV**	**1SV**	-	**1SV**	-	**1SV**	-
1 external SousVide probe unit **1ST**	**1ST**	-	**1ST**	-	**1ST**	-
VOLTAGE OPTIONS						
Electrical Voltages						
Three phase 230V	**230V 3~**	-	**230V 3~**	-	**230V 3~**	-
Single phase 230V	**230V 1N**	-	**230V 1N**	-	**230V 1N**	-
Marine version	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-	**440V 3~ (NO N)**	-
Gas voltages						
60HZ	**60HZ**	-	**60HZ**	-	**60HZ**	-
Without neutral 230V 1~	**230V 1~**	-	**230V 1~**	-	**230V 1~**	-
Town Gas TG	**TG**	-	**TG**	-	**TG**	-
Accessories						
Find your ideal accessories			See page. 168		See page. 169	

One of the largest ranges on the market.

Find out more!

Access the website

iKORE ovens accessories

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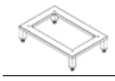
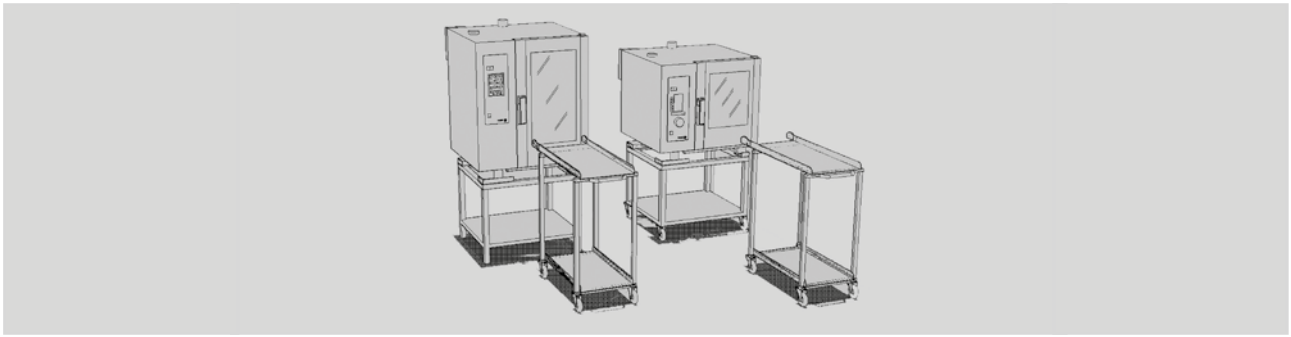
Specific accessories

Accessories for 0623 models

	MODEL	CODE	DESCRIPTION	€
Supports				
	SH-23	19058933	Support Height = 850 mm. 2 racks.	-
	SH-23-R	19058940	Mobile support height = 850 mm. 2 racks. 4 castors, two with brake. .	-
	SH-23-B	19058941	Support Height = 850 mm. 2 racks. 2 kit guides for 4 GN-2/3 levels. (Heigh between guides 62 mm)	-
	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.	-
	SH-23-RBM	19079266	Mobile cart for outdoor use, suitable for catering open-air meals and banquets. Includes 2 15-litre containers, one for drinking water and another for waste water, so it only needs to be connected to the electricity.	-
	MSH-23	19059319	Nivelable support to place the oven over a stand or worktop	-
Wall support				
	SHP-23	19059282	Wall support. With hanging elements..	-
Exhaust hood				
	EXH-23	19073213	Exhaust hood for 0623 oven. With Speed control.	-
Kit stacking				
	STHH-23	19059364	Kit stacking - two ovens 0623 model	-
	STHA-23	19087772	Kit stacking - oven 0623 model + BLAST CHILLER 031 size	-
Other accessories				
	GD-AD	19004504	Shower tap - External installation. (Only for ACE and ACG versions from concept range)	-
	TRAYS		See standard accessories and trays	-
	DOUBLE CLOSURE ANCHOR KIT	19069736	Double closure anchor kit	-
	KIT MARINE 0623	19087161	Kit Marine 0623 440v 3 50 / 60hz	-

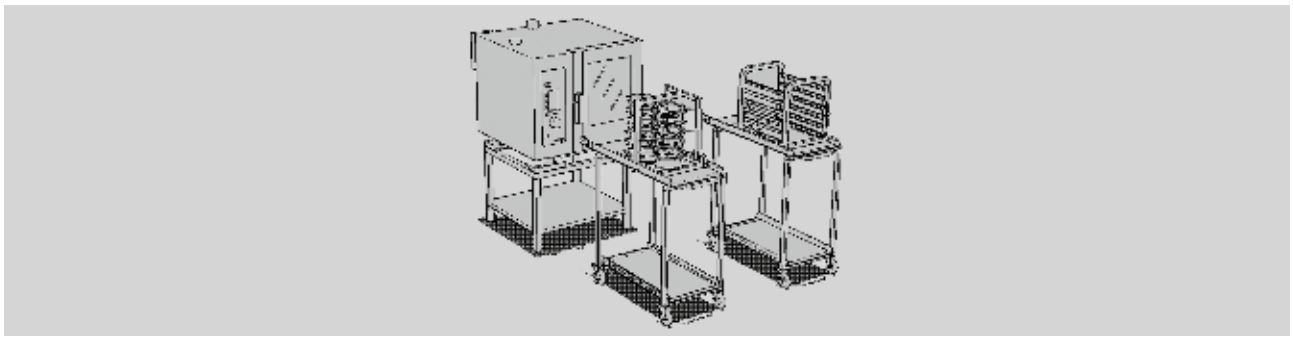
Accessories for 061 and 101 models



	MODEL	CODE	€	DESCRIPTION	MODEL	CODE	€
Supports							
					(Boiler)		
	SH-11 E iKORE	19082326	-	Support height = 650 mm.	SH-11 G iKORE	19082327	-
	SH-11-R E iKORE	19083237	-	Support with castors Height = 650 mm. 4 castors, two with brake.	SH-11-R G iKORE	19083234	-
	SH-11-B E iKORE	19082006	-	Support - Height = 650 mm. 2 kit guides for 6 GN-1/1 levels. (Heigh between guides 68 mm)	SH-11-B-G iKORE	19082005	-
	SH-11-BR E iKORE	19083238	-	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)	SH-11-BR G iKORE	19083239	-
	SH-11-B C iKORE	19084329	-	Closed support with guides height = 650 mm. Equipped with 2 6-level GN-1/1 guide kits * Only suitable for electric ovens.	SH-101-G iKORE	19084543	-
	SH-101-E iKORE	19079211	-	Closed support with guides and doors height = 650 mm. Equipped with 2 6-level GN-1/1 guide kits * Only suitable for electric ovens.	SH-101-G iKORE	19079233	-
	HSO-061-101	19095861		Hot support - Height = 650 mm. Swing doors. Forced convection.			
Trolleys for structures							
	CP-11	19013352		(*) Trolley for structure To put 061 and 101 structures in the ovens placed over SH-11 supports.			
	CP-11-R	19018752		(*) Regulable trolley for structure To put 061 and 101 structures in the ovens placed over other supports at different height.			
	GE-101	19011569		Rail guides for structure To place in the cooking chamber For structures 061 and 101.			
Other accessories							
	GD-AD	19004504		Shower tap (Only for ACE and ACG versions FROM CONCEPT RANGE)			
	AP-10	19004439		Kit of fastening elements Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).			
		19069736		Double-locking fastening kit			
	KIT ZOCALO ENCIMERA	19087305		PureSteam. Skirting kit 061 & 101 gas next			
		19087303		DirecSteam. Kit zocalo worktop 061 & 101 elec next			
Hoods							
	EXH-061-101	19085190		Hood 061-101 Electric condensing			

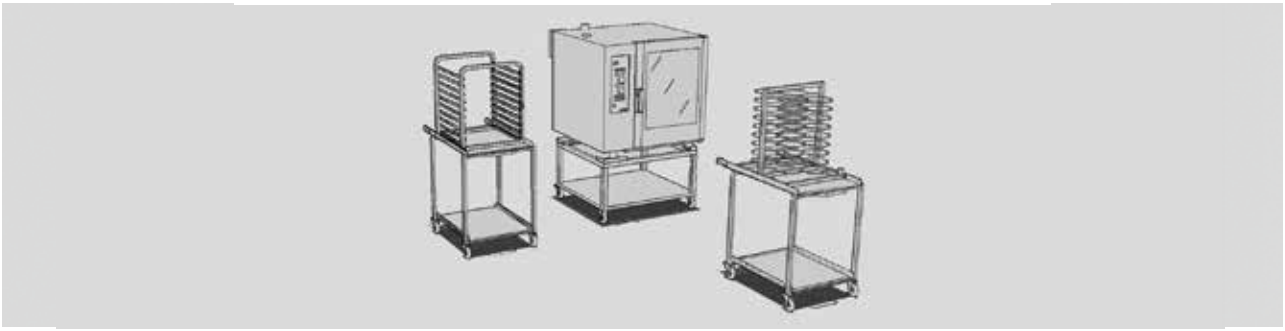
(*) : Obligatory use of GE-101 structure guides.

Accessories for 061 models



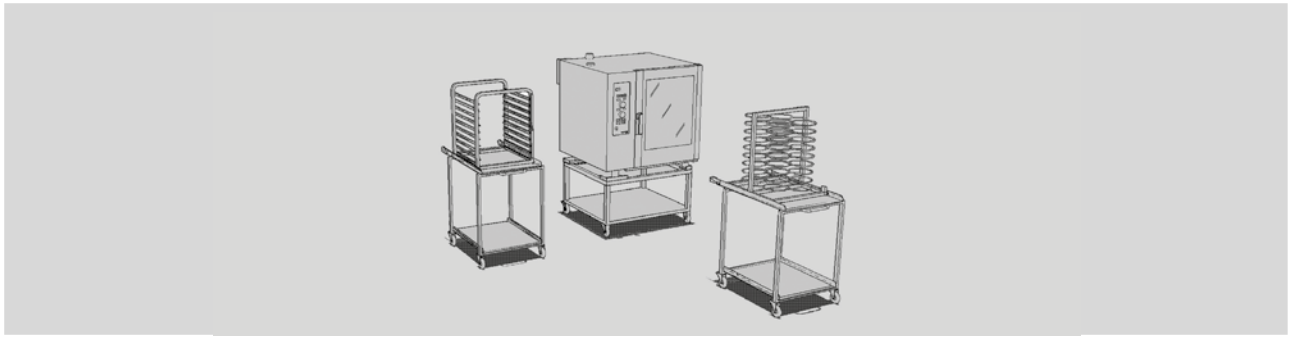
	MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
Structures					
	EB-061	19011559	Structure for trays Capacity for 6 GN-1/1 levels or 12 GN-1/2. It is necessary to install with GE-101 rail guides. (Height between trays 62 mm)	398x584x458	-
	EP-061	19013353	Structure for plates Capacity for 18 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x455	-
Other accessories					
	LTE-061	19011738	Thermical cover For structure EP-061. Maintains food temperature 20'.	405x500x440	-
	GP-061	19011982	Kit pastry guides 5 levels 60 x 40 cm. (Height between trays 85 mm)	-	-

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	-
	EP-101	19013354	Structure for plates Capacity for 30 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x725	-
Other accessories					
	LTE-101	19011739	Thermical cover For structure EP-101. Maintains food temperature 20'.	405x500x700	-
	GP-101	19011983	Kit pastry guides 8 levels 60 x 40 cm. (Height between trays 85 mm)	-	-

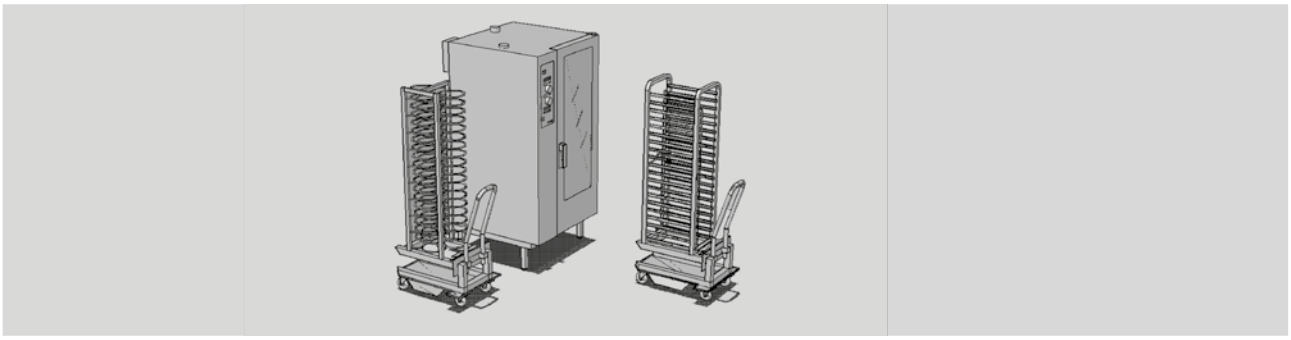
Accessories for 062 and 102 models

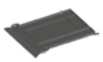


	MODEL	CODE	€	DESCRIPTION	MODEL	CODE	€
Supports							
	062				**102**		
	SH-102	19084190	-	Support height = 650 mm.			-
	SH-102-R	19084191	-	Support with castors Height = 650 mm. 4 castors, two with brake.			-
	SH-102-B	19083224	-	Support - Height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels. (Heigh between guides 68 mm)			-
	SH-102-RB	19084192	-	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)			-
	SH-102-B C	19084540	-	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)			-
	SH-102-B C P IKORE	19084190	-	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)			-
	HSO-062-102	19095836	-	Hot support - height = 650 mm. Swing doors. Forced convection.			-
Structures and Trolleys							
	EB-062	19095517	-	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)	EB-102	19011562	-
	EP-062	19095518	-	Structure for plates Capacity for 52 dishes Ø 31 cm. It is necessary to install with GE-102 rail guides.	EP-102	19013356	-
	GE-062	19011570		Rail guides for structure To place in the cooking chamber. For structures 102 type.			
	CP-102	19013355		(*) Trolley for structure To put 102 type structures in the ovens placed over SH 102 supports.			
	CP-102-R	19018751		(*) Regulable trolley for structure To put 102 type structures in the ovens placed over other supports at different height.			
Other accessories							
	LTE-102	19011740		Thermical cover For structure EP-102. Maintains food temperature 20'.			
	GP-102	19095570	-	Kit pastry guides 16 levels 60 x 40 cm. (Height between trays 85 mm)	GP-102	19012134	-
	GD-AD	19004504		Shower tap (Only for ACE and ACG versions from CONCEPT range).			
	AP-10	19004439		Kit of fastening elements kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).			
	Z-102	19087306		Kit lower cover to place an 102 oven over top.			
		19069736		Double-locking fastening kit			

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

Accessories for 201 and 202 models



	MODEL	CODE	€	DESCRIPTION	MODEL	CODE	€
Supports							
	201				202		
	CEB-201	19011551	-	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)	CEB-202	19011550	-
	CEP-201	19013357	-	Trolley with structure For CEP-202 structure. Maintains food temperature 20'. (Height between plates 75 mm)	CEP-202	19011552	-
	LTE-201	19011741	-	Thermical cover For CEP-202 structure. Maintains food temperature 20'.	LTE-202	19011742	-
	R4-20	Consultar		Kit of castors 4 castors, two with brake. For 201 and 202 models. (Factory mounted)			
	AP-20	19012270		Kit of fastening elements 2 pieces to fix the legs to the floor. For 201 and 202 models.			
	GD-AD	19004504		Shower tap. Outdoor use. (Only for ACE and ACG versions OF Concept RANGE).			
	PRE-H201	19011979	-	Preheat kit Kit of sealing elements to preheat oven without trolley.	PRE-H202	19011980	-
	RH-201	19044716	-	Levelling ramp for 202 trolleys.	RH-202	19034438	-
	GP-201	19076154	-	Kit pastry guides 34 levels for tray 60 x 40 cm (Height between trays 85 mm). Compatible only for ovens WITHOUT trolley.	GP-202	19076575	-
	KIT SOPORTE ASA	19087163		Handle support kit 201-202			

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 Professional, 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	-

Kit “sous vide” kit vacuum cooking

MODEL	CODE	DESCRIPTION	€
SOUS VIDE	19087745	Special temperature control probe for sous vide cooking (“sous-vide”).	-
SINGLE POINT OUTDOOR PROBE	19087746	Single point control probe.	-

* ADVANCE models: possibility of working with an internal probe and up to 2 external probes at the same time (total 3 probes working at the same time) Multitray.

* CONCEPT models: possibility of working with an internal or external probe (1 single probe working).

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 Professional 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:	€
2AD-6161 R iKORE	19087274	KIT 2AD-6161 DCHA- iKORE	061-R + 061-R	-
2AD-610 iKORE	19087272	KIT 2AD-610 DCHA- iKORE	061-R + 101-R	-
2AD-6161 L iKORE	19087275	KIT 2AD-6161 IZDA- iKORE	061-L + 061-L	-
2AD-610 L iKORE	19087273	KIT 2AD-610 IZDA- iKORE	061-L + 101-L	-
2AD-62 R iKORE	19087551	KIT 2AD-62 DCHA- iKORE	062-R + 062-R	-
2AD-62 L iKORE	19088030	KIT 2AD-62 IZDA- iKORE	062-L + 102-L	-
2AD-62_102 R iKORE	19088031	KIT 2AD-62_102 DCHA- iKORE	062-R + 102-R	-
2AD-62_102 L iKORE	19088032	KIT 2AD-62_102 IZDA- iKORE	062-L + 102-L	-

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	FOR OVENS:	€
KIT C&C-0623 iKORE	19087772	Stacking blast chiller oven 0623 iKORE	Oven 0623 + blast chiller 031	-
KIT C&C-061 E iKORE	19088139	Blast chiller kit-610e iKORE	061 with electric oven + blast chiller ABCO-061	-
KIT C&C-061 G iKORE	19095521	Blast chiller-610g iKORE (Boiler)	061 with electric oven + blast chiller ABCO-061 (Boiler)	-

Transformation Kits

Kit baffle (gas ovens)

MODEL	CODE	DESCRIPTION	€
FLUE GAS EVACUATION CHIMNEY 061-101 iKORE	19095581	Flue gas evacuation chimney 061-101 iKORE	-
FLUE GAS EVACUATION CHIMNEY 102 iKORE	19095590	Flue gas evacuation chimney 102 iKORE	-
FLUE GAS EVACUATION CHIMNEY 201 iKORE	19095591	Flue gas evacuation chimney 201 iKORE	-
FLUE GAS EVACUATION CHIMNEY 202 iKORE	19095592	Flue gas evacuation chimney 202 iKORE	-

Kits (various)

MODEL	CODE	DESCRIPTION	€
ADVANCE Touch Control Panel kit for exhibitions	19095582	ADVANCE Touch Control Panel kit for exhibitions	-
CONCEPT Digital Control Panel kit for exhibitions	19095583	CONCEPT Digital Control Panel kit for exhibitions	-

Kit back-up battery

MODEL	CODE	DESCRIPTION	€
KIT BACK-UP BATTERY	19084561	Kit back-up battery	-

Kit for converting SW solid wash to LW liquid wash

MODEL	CODE	DESCRIPTION	€
iWASHING LIQUID KIT	19087788	Kit for converting SW solid wash to LW liquid wash	-

Cleaning accessories

Detergents

To clean the internal cooking chamber.

MODEL	CODE	DESCRIPTION	€
Solid wash SW			
BUCKET OF DETERGENT TABLETS	19086761	Bucket of detergent tablets, 56 units	-
BUCKET OF RINSE AID TABLETS	19086763	Bucket of rinse aid tablets, 56 units	-
AB BOOST	19084643	Powder detergent- 8kg drum	-
Liquid wash LW			
LIQUID DET. 10L	19086053	Liquid detergent 10L	-
LIQUID R. AID 10L	19086054	Liquid rinse aid 10L	-
Basic wash - Spray mode			
KOI PLUS	19084644	Degreaser- 6kg bottle	-
Shower			
Shower Kit	19004504	External shower kit	-

Gastronorm containers

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

	MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	€
Flat containers							
	GN-23-20 OPTIMA	19058658	1,70	GN-2/3	20	325x354x20	-
	GN-23-40 OPTIMA	19058659	3,20	GN-2/3	40	325x354x40	-
	GN-11-20	19001669	2,50	GN-1/1	20	325x530x20	-
	GN-11-40	19048493	5,50	GN-1/1	40	325x530x40	-
	GN-11-65	19048494	9,50	GN-1/1	65	325x530x65	-
	GN-11-100	19048495	14,00	GN-1/1	100	325x530x100	-
	GN-21-20	19001673	3,00	GN-2/1	20	650x530x20	-
	GN-21-40	19001674	10,50	GN-2/1	40	650x530x40	-
	GN-21-65	19001675	18,50	GN-2/1	65	650x530x65	-
	GN-21-100	19001672	28,00	GN-2/1	100	650x530x100	-
Perforated containers							
	GNP-23-20 OPTIMA	19058660	1,70	GN-2/3	20	325x354x20	-
	GNP-23-40 OPTIMA	19058661	3,20	GN-2/3	40	325x354x40	-
	GNP-11-40	19001677	5,50	GN-1/1	40	325x530x40	-
	GNP-11-65	19048496	9,50	GN-1/1	65	325x530x65	-
	GNP-11-100	19001676	14,00	GN-1/1	100	325x530x100	-
	GNP-21-40	19001680	10,50	GN-2/1	40	650x530x40	-
	GNP-21-65	19001681	18,50	GN-2/1	65	650x530x65	-
	GNP-21-100	19001679	28,00	GN-2/1	100	650x530x100	-

Granite containers

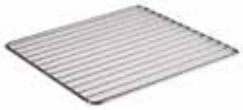
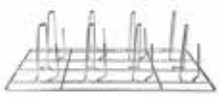
MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	€
TP23-20 OPTIMA	19058663	1,70	GN-2/3	20	325x354x20	-
TP23-40 OPTIMA	19059569	3,20	GN-2/3	40	325x354x40	-
TP11-20	19001978	2,50	GN-1/1	20	325x530x20	-
TP11-40	19001979	5,50	GN-1/1	40	325x530x40	-
TP11-65	19001980	9,50	GN-1/1	65	325x530x65	-
TP21-20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

Pastry containers

	BPA-23 OPTIMA	19058657	Pastry roasting	GN-2/3 - Flat	325x354	-
	BPP-23 OPTIMA	19058656	Pastry cooking	GN-2/3 - Perforated	325x354	-
	BPA-11	19000313	Pastry roasting	GN-1/1 - Flat	325x530	-
	BPP-11	19000314	Pastry cooking	GN-1/1 - Perforated	325x530	-
	BB-11	19000279	Baguettes - Bread	GN-1/1 - 4 loaves	325x530	-

Containers

	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
Eggs, omelette and crepes containers Made of enamelled aluminum with non-stick coating. .						
	MOLDE-23	19059113	Eggs Omelettes Crepes	GN-2/3 5 holes x Ø 12,5 cm	325x354	-
	MOLDE-11	19001410	Eggs Omelettes Crepes	GN-1/1 6 holes x Ø 12,5 cm	325x530	-
	MOLDE-21	19001411	Eggs Omelettes Crepes	GN-2/1 12 holes x Ø 12,5 cm	650x530	-
Puddings and muffins container Made of silicone.						
	MUFFIN-6	19001459	Muffins Puddings	3 pieces SET MUFFIN-6 6 holes x (Ø 7 cm x H=4 cm)	325x175	-
Chips and fried container Made of stainless steel grid. Introduce the frozen product in the tray and placing it in the oven.						
	FRI-23	19058655	Chips Fried	GN-2/3	325x354	-
	FRI-11	19012415	Chips Fried	GN-1/1	325x530	-

	MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
Made of AISI-304 wire.						
	GRID GN-23	19058664	Support grill	GN-2/3	325x354	-
	STAINLESS STEEL ROD SHELF EVI 1/1	19085067	Support grill	GN-1/1	325x530	-
	STAINLESS STEEL ROD SHELF EVI 2/1.	19085068	Support grill	GN-2/1	650x530	-
Chicken superspike and rib grid Made of AISI-304 wire.						
	PO-GN-2/3	19068400	6 chickens	GN-2/3 It allows to place 6 chickens in vertical position	373x266	-
	PO-GN-1/1	19001496	8 chickens	GN-1/1 It allows to place 8 chickens in vertical position	325x530	-
	CO-GN-1/1	19000545	Chicken and ribs	GN-1/1 It allows to place food in vertical position	325x530	-
Griddle grids to roast or mark Made of enamelled aluminum with non-stick coating.						
	MULTIGRILL 2/3	19058654	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	325x354	-
	GRILL-1/1	19002844	Grill pattern	Ribbed grill	325x530	-
	MULTIGRILL 1/1	19001460	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	325x530	-
	FRY GRILL 2/3	19059568	Grill pattern	Ribbed grill	325x354	-
	FRY GRILL 1/1	19076583	Grill pattern	Ribbed grill	325x530	-

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

Optimise the work and productivity of a professional kitchen.

Find out more!

Access the website

Cook & Chill solutions

Cook & Chill process 181
Cook & Chill solutions 183

Cook & Chill solutions

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 ºC to a mere 3 ºC in no more than 90 minutes. This stops bacteria from growing.

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

Safe, effective and respectful chilling with your food.

Find out more!

Access the website

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 than can be served right away.

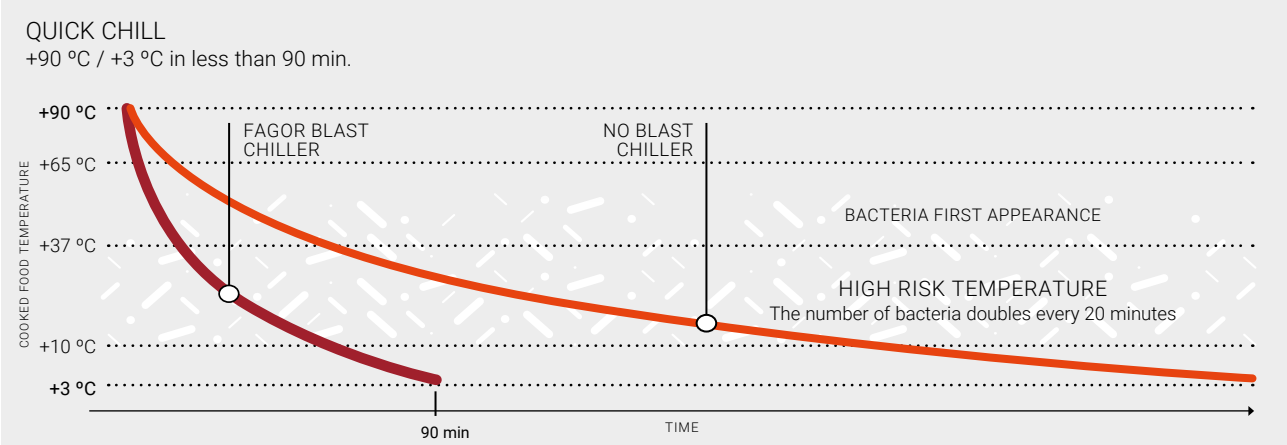
Blast chilling

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.



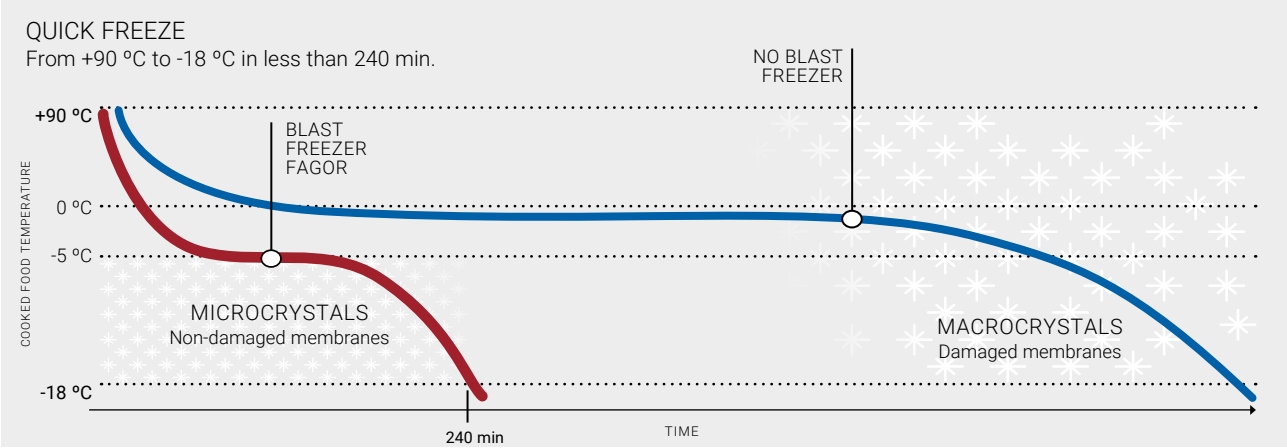
Blast freezing

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.



Our Cook & Chill Solutions

Cook & Chill 0623
40 ÷ 60 Meals per day

Cook & Chill 0623 SOLUTIONS

Electric oven
APW-0623-E 18004353
CPW-0623-E 18004349

Stacking kit 0623
Electric and gas models
19087772

Blast Chiller 0623
ABCO-06 2/3 50Hz
19087540

Vacuum packer (**)
SVS-1-310/8 19074224
SVS-1-410/10 19074237

Cook & Chill 061
60 ÷ 100 Meals per day

Cook & Chill 061 SOLUTIONS

Electric oven
APW-061-E 18004257
CPW-061-E 18004253

Gas oven (*)
APW-061-G NG 18004265
CPW-061-G NG 18004261

Stacking kit 061
Electric models
19088139 KIT ABATIDOR-610E
Gas models
19095521KIT ABATIDOR-610G

Blast Chiller 061
19091409 ABCO-061 50Hz
19091440 ABCO-061 60Hz

Vacuum packer (**)
SVS-1-310/8 19074224
SVS-1-410/10 19074237

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
19011738

Cook & Chill 101
100 ÷ 150 Meals per day

Cook & Chill 101 SOLUTIONS

Electric oven
APW-101-E 18004289
CPW-101-E 18004285
Gas oven (*)
APW-101-G 18004297
CPW-101-G 18004293

Stacking kit 101
19079211 SH-101-E iKORE
19079233 SH-101-G iKORE

Blast Chiller 101
19091441 ABCO-101 50Hz
19091442 ABCO-101 60Hz

Vacuum packer (**)
SVS-1-410/20 19074242
SVS-2-410/20 19075911

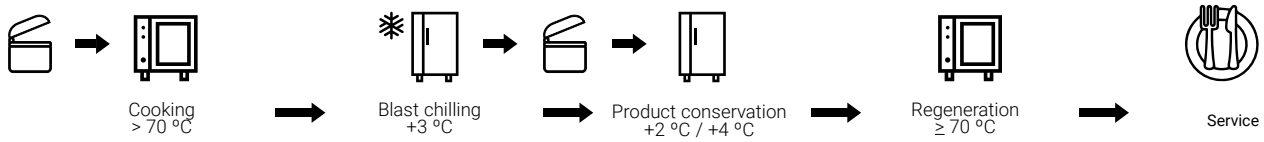
Trolley for removable racks
CP-11
19013352

Removable tray holder
EB-101 19011561
REMOVABLE PLATE RACK
EP-101 19013354

Rail guides for structure
GE-101 19011569

Thermal cover
LTE-101
19011739

(*): Consult gases and frequencies.
(**): Consult the same models with gas.



Cook & Chill 102
150 ÷ 200 Meals per day

Cook & Chill 102 SOLUTIONS

Electric oven
APW-102-E 18004305
CPW-102-E 18004301

Gas oven (*)
APW-102-G 18004313
CPW-102-G 18004309

Kit stacking 102

OVEN SUPPORT
SH-102 19082394

Blast Chiller 102

19091443 ABCO-102 50Hz
19091444 ABCO-102 60Hz

Vacuum packer (**)

SVS-2-410/20 19075911
SVP-2-455/25 19075913
SVP-2-520/25 19074279

Trolley for removable racks

CP-102
19013355

Removable tray holder and plates
EST. HOLDER EB-102 19011562
EST. PLATE EP-102
19013356

Rail guides for structure
GE-102 19011570

Thermal cover
LTE-102
19011740

Cook & Chill 201
150 ÷ 200 Meals per day

Soluciones Cook & Chill 201

Electric oven
APW-201-E 18004321
CPW-201-E 18004317

Gas oven (*)
APW-201-G 18004329
CPW-201-G 18004325

Cooling cells 201

RBP-201 19089779

RBM-201 19089788

Vacuum packer (**)

SVP-2-505/63 19075916
SVP-2-620/25 19074280

Trolley for removable racks

CEB-201 19011551

Removable tray holder

CEP-201 19013357

Thermal cover
LTE-201
19011741

Cook & Chill 202
200 ÷ 360 Meals per day

Soluciones Cook & Chill 202

Electric oven
APW-202-E 18004337
CPW-202-E 18004333

Gas oven (*)
APW-202-G NG 18004345
CPW-202-G NG 18004341

Cooling cells 202

RBP-202 19089782

RBM-202 19089790

Vacuum packer (**)

SVP-2-560/100 19075919
SVP-2-950/100 19074281

Trolley for removable racks

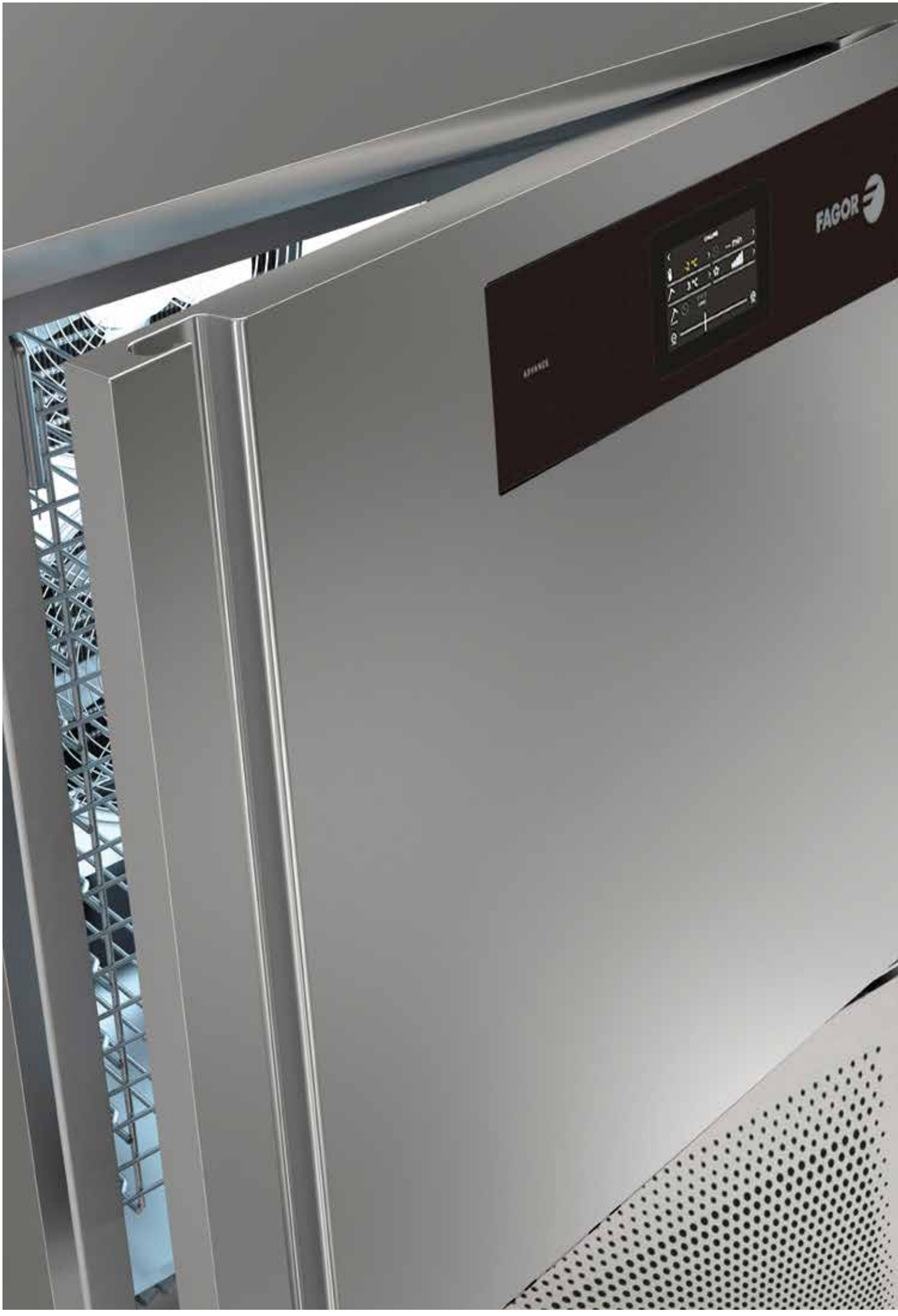
CEB-202
19011550

Removable tray holder

CEP-202
19011552

Thermal cover
LTE-202
19011742

(*): Consult gases and frequencies.
(**): Consult the same models with gas.


FAGOR

Blast chillers

Cook & Chill series 187
Advance series 189
Conceptc series..... 195

Cook & Chill series | Blast chillers

General characteristics

- Blast chillers with 5" touch screen.
- Blast refrigeration and blast freezing cycles, which can be set for management by time, or by temperature probe inserted into the centre of the food. (If the probe is not used, time management of the cycle is activated automatically.)
- Chilling processes:
· Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
· Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- The duration of the time-managed chilling cycles are as follows:
· Refrigerating cycle: 90 minutes.
· Freezing cycle: 240 minutes.
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 ºC, or as a freezer, with temperatures under -18 ºC.
- 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.
- Device with defrosting activated by the user. Automatic evaporation of the condensate without electrical energy
- Inner tray slides included.
- Heated probe.

Ordering options:

- USB port.

ABCO series

Stacking 6GN 1/1

Online solution

ABCO-06 2/3

ABCO-061

ABCO-101

ABCO-102

ABCO 061 + OVEN

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

ABCO 102 BLAST CHILLER + OVEN

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

MODEL	HZ.	CODE	LEVELS				PRODUCTION (KG/CYCLE) *		TENSION	POWER (W)		DIMENSIONS (mm)	€
			GN-2/3	GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
ABCO-06 2/3	50	19087540	6	-	-	-	12	6	230V-1N	410	565	656x633x630	-
ABCO-061	50	19091409	-	6	-	6	27	21	230V-1N	1.600	990	900x935x1.105	-
	60	19091440											-
ABCO-101	50	19091441	-	10	-	10	50	30	230V-1N	2.000	1.300	900x935x1.766	-
	60	19091442											-
ABCO-102	50	19091443	-	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	-
	60	19091444											-

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
USB port	-

ADVANCE | Blast chillers

General characteristics

- Blast chillers with 5" touch screen.
- Blast refrigeration and blast freezing cycles, which can be set for management by time, or by temperature probe inserted into the centre of the food. (If the probe is not used, time management of the cycle is activated automatically.)
- Chilling processes:
· Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
· Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- Cycle duration:
· Refrigerating cycle: 90 minutes.
· Freezing cycle: 240 minutes.
- 5 additional special cycles for the management of defrosting, ice hardening, drying, fish sanitisation and heating of the skewer probe.
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 ºC, or as a freezer, with temperatures under -18 ºC.
- Hermetically sealed compressor with ventilated condenser.
- R-452A ecological cooling (CFC free).
- ABC-031 model with R-290 coolant
- 60 mm injected polyurethane insulation (except for the 031 models, with 35 mm thick insulation). 40 kg/m^3 density. CFC free.
- Copper piping and aluminium flaps evaporator.
- Forced draught cooling system.
- Device with defrosting activated by the user. Automatic evaporation of the condensate without electrical energy- Inner tray slides included.
- Heated probe.

Ordering options:
- USB connection for data extraction.
- Castor kit (factory assembly).

ABC-031 ABC-051 ABC-081 ABC-101 ABC-121 ABC-161 ABC-102

	MODEL	COOLANT	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE) *		TENSION	POWER (W)		DIMENSIONS (MM)	€
					GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
	ABC-031	R-290	50	19089755	3	-	-	12	6	230V-1N	365	565	590x700x520	-
	ABC-031	R-452A	50	19089756	3	-	-	15	6	230V-1N	590	490	560x700x514	-
			60	19089757										-
	ABC-051	R-452A	50	19089759	5	-	5	23	13	230V-1N	1.200	690	790x700x850	-
			60	19089760										-
	ABC-081	R-452A	50	19089761	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
			60	19089762										-
	ABC-101	R-452A	50	19089763	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
			60	19089764										-
	ABC-121	R-452A	50	19089765	12	-	12	60	40	230V-1N	2.000	1.300	790x800x1.600	-
			60	19089766										-
	ABC-161	R-452A	50	19089767	16	-	16	80	50	400V-3N	3.500	2.850	790x800x1.950	-
			60	19089768										-
	ABC-102	R-452A	50	19089769	20	10	20	100	65	400V-3N	-	5450	1.200x1.090x1.766	-
			60	19089770										-

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
USB connection for data extraction	-
Castor kit (factory assembly).	-

ADVANCE | Roll in blast chillers

General characteristics

- Inside and outside made of high quality austenitic stainless steel.
- With our insulation by means of injected 40 kg/m^3 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 ºC 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.
- USB data extraction.
- Heated probe.
- 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/m^3 injected polyurethane insulation.
- Control panel with touch screen.

Roll in blast chillers- for trolleys

202

201

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 +90 / +3 °C	TENSION	HZ. (*)	CONDENS. UNIT.	DIMENSIONS (MM)	€
RBP-201	19089779	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
RBP-201H	19089780	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
RBP-202	19089782	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
RBP-202H	19089783	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	-
RBP-201C	19089784	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
RBP-201HC	19089785	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
RBP-202C	19089786	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
RBP-202HC	19089787	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	-

Condensing units for roll in blast chilliers

MODEL	CODE	POWER (W)		HZ. (*)	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. (*)	CONDENS. UNIT.	DIMENSIONS (MM)	€
			+90/+3 °C	+90/-18 °C					
RBM-201	19089788	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
RBM-201H	19089789	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
RBM-202	19089790	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
RBM-202H	19089791	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-
RBM-201 C	19089792	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
RBM-201HC	19089793	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
RBM-202 C	19089794	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
RBM-202HC	19089795	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. (*)	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.

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	-

CONCEPT | Blast chillers

General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 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/m^3 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 ºC, or as a freezer, with temperatures under -18 ºC.
- Fitted with non-heated temperature probe.
- Automatic defrosting device activated by the user. Water evaporation device without power consumption.
- Castor kit (factory assembly).

Concept

CBD - 031

CBC - 051

CBC- 081

CBC - 101

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

	MODEL	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE) *		TENSION	POWER (W)		DIMENSIONS (MM)	€
				GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
	CBC-031	50	19089771	3	-	-	15	6	230V-1N	590	490	560x700x514	-
		60	19089772										
	CBC-051	50	19089773	5	-	5	18	10	230V-1N	1.100	650	790x700x850	-
		60	19089774										
	CBC-081	50	19089775	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
		60	19089776										
	CBC-101	50	19089777	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
		60	19089778										

(*) Productions calculated in accordance with EN 17032

Vacuum packers

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."

Complete the process

The constant evolution of culinary techniques requires reliable conservation and elaboration systems that use technological innovations.
The new generation of Professional 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 Professional 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.

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	-
SVS-1-310/8 G	19075908	1	310 _	8	332 x 335 x 170	600	395 x 490 x 374	-
SVS-1-410/10	19074237	1	410 _	10	441 x 449 x 170	750	535 x 591 x 438	-
SVS-1-410/10 G	19075909	1	410 _	10	441 x 449 x 170	750	535 x 591 x 438	-
SVS-1-410/20	19074242	1	410 _	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVS-1-410/20 G	19075910	1	410 _	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVS-2-410/20	19075911	2	410 +410 =	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVS-2-410/20 G	19075912	2	410 +410 =	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVP-2-455/25	19075913	2	455 + 455 =	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-455/25 G	19075914	2	455 + 455 =	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-520/25	19074279	2	520 + 520 I I	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-520/25 G	19075915	2	520 + 520 I I	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-505/63	19075916	2	505 + 505 I I	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-505/63 G	19075917	2	505 + 505 I I	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-620/63	19074280	2	620 + 620 =	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-620/63 G	19075918	2	620 + 620 =	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-560/100	19075919	2	560 + 560 I I	100	980 x 585 x 230	2500	1100 x 800 x 1070	-
SVP-2-560/100 G	19075920	2	560 + 560 I I	100	980 x 585 x 230	2500	1100 x 800 x 1070	-
SVP-2-950/100	19074281	2	950 + 950 =	100	980 x 585 x 230	2500	1100 x 800 x 1070	-
SVP-2-950/100 G	19075921	2	950 + 950 =	100	980 x 585 x 230	2500	1100 x 800 x 1070	-

G: Models with inert gas inlet

Accessories for vacuum packaging machines

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