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Commercial Refrigeration



Refrigerated cabinets

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Special units or any variations from the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Professional for any other variation or option that is not included on this list.



European refrigeration
for demanding
professionals.



Find out more!



Access the website







Sales brochure

The right cabinet for every need

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

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

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

ADVANCE | Gastronorm

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



UP TO 70%
ENERGY SAVING

General characteristics

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

opened less than 90° they close by themselves. When opened more than 135° they stay open.

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

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

Options:

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

Single door upright cabinets



AUP-11G

Double door upright cabinets



AUP-22G

Refrigerated display cabinets



AUP-11G GD / AUP-22G GD

VISIBILITY:
Vertical LED light for greater visibility.

MODEL	COOLANT	HZ.	CODE	CLIMATIC CLASS	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated cabinets											
AUP-11G LC	R600a	50	19089406	5	1	A	610	337	158	693x856x2.106	-
	R290	60	19089395			-		-	310		-
AUP-22G LC	R600a	50	19089396	4	2	C	1.332	833	192	1.358x856x2.106	-
		60	19089397			-		-	209		-
Freezer cabinets											
AUN-11G LC	R290	50	19089398	5	1	D	610	2.754	471	693x856x2.106	-
		60	19089399			-		-	496		-
AUN-22G LC	R290	50	19089420	4	2	D	1.332	4.599	749	1.358x856x2.106	-
		60	19089421			-		-	831		-
AUN-22G CC5	R290	50	19089422	5	2	D	1.332	4.258	825	1.358x856x2.106	-
Refrigerated display cabinets											
AUP-11G GD	R600a	50	19089423	4	1	A	610	505	158	693x856x2.106	-
AUP-22G GD	R600a	50	19089424	4	2	C	1.332	1.249	192	1.358x856x2.106	-

CONCEPT | Monoblock

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



General characteristics

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

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

Options:

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

Full door cabinets

Half door cabinets

Refrigerated display cabinets

Dual temperature cabinets



MUP-22G



MUP-23G



MUP-11G GD

VISIBILITY:
Vertical LED light for
greater visibility.



MUD-2-2

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

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated Cabinets										
MUP-11G	R600a	50	19089425	1	B	572	423	143	653x796x1.996	-
MUP-12G	R600a	50	19089426	1	B	572	423	143	653x796x1.996	-
MUP-22G	R600a	50	19089427	2	C	1.144	756	184	1.318x796x1.996	-
MUP-23G	R600a	50	19089428	2	C	1.144	756	184	1.318x796x1.996	-
MUP-24G	R600a	50	19089429	2	C	1.144	756	184	1.318x796x1.996	-
Freezer cabinets										
MUN-11G	R290	50	19089430	1	D	572	2.040	678	653x796x1.996	-
		60	19089431	1	-		-	719		-
MUN-12G	R290	50	19089432	1	D	572	2.040	684	653x796x1.996	-
		60	19089433	1	-		-	725		-
MUN-22G	R290	50	19089434	2	E	1.144	4.855	942	1.318x796x1.996	-
		60	19089435	2	-		-	998		-
MUN-23G	R290	50	19089436	2	E	1.144	4.855	948	1.318x796x1.996	-
		60	19089437	2	-		-	1.004		-
MUN-24G	R290	50	19089438	2	E	1.144	4.855	954	1.318x796x1.996	-
		60	19089439	2	-		-	1.010		-
Refrigerated cabinets										
MUP-11G GD	R600a	50	19089440	1	-	572	-	146	653x796x1.996	-
MUP-22G GD	R600a	50	19089441	2	-	1.144	-	190	1.318x796x1.996	-
Dual temperature units										
MUD-22G	R600a	50	19089442	2	-	1.144	-	821	1.318x796x1.996	-
	R290	60	19089443	2	-		-	972		-

CONCEPT | Gastronorm

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



UP TO 60%
ENERGY SAVING
WITH HC GASES

General characteristics

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

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

Options:

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

Refrigerated cabinets



CUP-22G



CUP-12G

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated cabinets												
CUP-11G	R600a	50	19089444	1	C	543	60	+	548	183	653x842x2.040	-
	R290	60	19089445		-				-	275		-
CUP-12G	R600a	50	19089446	1	C	543	60	+	548	183	653x842x2.040	-
	R290	60	19089447		-				-	275		-
CUP-22G	R600a	50	19089448	2	C	1.186	60	+	913	206	1.318x842x2.040	-
		60	19089449		-				-	223		-
CUP-23G	R600a	50	19089450	2	C	1.186	60	+	913	206	1.318x842x2.040	-
		60	19089451		-				-	223		-
CUP-24G	R600a	50	19089452	2	C	1.186	60	+	913	206	1.318x842x2.040	-
		60	19089453		-				-	223		-

Freezer cabinets



CUN-23G



CUN-11G

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS	INSULATION THICKNESS (mm)	EMBEDDED GUIDES	ANNUAL ENERGY CONSUMPTION (kWh)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Freezer cabinets												
CUN-11G	R290	50	19089454	1	D	543	60	+	2.714	471	653x842x2.040	-
		60	19089455		-				496	-		
CUN-12G	R290	50	19089456	1	D	543	60	+	2.714	477	653x842x2.040	-
		60	19089457		-				502	-		
CUN-22G	R290	50	19089458	2	E	1.186	60	+	4.793	749	1.318x842x2.040	-
		60	19089459		-				831	-		
CUN-23G	R290	50	19089460	2	E	1.186	60	+	4.793	755	1.318x842x2.040	-
		60	19089461		-				837	-		
CUN-24G	R290	50	19089462	2	E	1.186	60	+	4.793	760	1.318x842x2.040	-
		60	19089463		-				842	-		

Refrigerated display cabinets



CUP-22G GD

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

MODEL	GAS	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	EMBEDDED TRAY SLIDES	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated display cabinets												
CUP-11G GD	R600a	50	19089464	1	B	543	60	+	822	186	653x842x2.040	-
	R290	60	19089465							278		-
CUP-12G GD	R600a	50	19089466	1	B	543	60	+	822	185	653x842x2.040	-
	R290	60	19089467							277		-
CUP-22G GD	R600a	50	19089468	2	B	1.183	60	+	1.370	212	1.318x842 x 2.040	-
		60	19089469							229		-

Cabinets for refrigeration and freezing

Dual temperature cabinets



CUD-22G/M

Refrigeration cabinets with freezing compartment



CUD-12G/N



CUD-23G/N

Mixed

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

Refrigeration module:

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





Freezer module:

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

Freezer compartment (❄️):

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

Evaporator with copper pipe and aluminium cooling fins. Environmentally-friendly refrigerant R290. Forced draught refrigeration / Automatic evaporation of frost water) / Operational temperature: -18 °C, -22 °C.

MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Mixed refrigeration and freezer cabinet									
	CUD-22G/M	R600a	50	19089470	2	1.220	654	1.318x842x2.040	-
		R290	60	19089471	2		771		-
Refrigeration cabinets with freezing compartment									
	CUD-12G/N	R290	50	19089472	1	596	1.091	693x826x2.008	-
			60	19089473	1		1.178		-
	CUD-23G/N	R600a	50	19089474	2	1.301	1.008	1.388x826x2.008	-
			60	19089475	2		1.067		-
	CUD-24G/N	R600a	50	19089476	2	1.301	1.008	1.388x826x2.008	-
			60	19089477	2		1.067		-

Refrigeration cabinets with fish compartment






CUD 12G/F



CUD 23G/F

Fish compartment (🐟);
 Equipment: 3 drawers in sanitary PVC. Independent hermetic compressor with ventilated condenser. Copper tube evaporator and aluminum fins. R290 ecological refrigerant. Forced draft cooling. Automatic evaporation of the defrost water.
 Operational temperature: - 4 °C, + 4 °C.

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

Dual temperature cabinets







CUD - 22G/2

TWO TEMPERATURES

2 separate compartments with independent refrigeration units, systems and thermostats.



CUD - 12G/2

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

CONCEPT | 1/1 Gastronorm

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



General characteristics

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

Options:

- Lock.
- Standard with glass doors.
- Reversible door.
- Heated door frame to avoid condensation in high humidity environments.
- Stainless steel back panel.

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	INSULATION THICKNESS (mm)	ANNUAL ENERGY CONSUMPTION (KW·H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated cabinet											
CUP-11G1/1	R600a	50	19089485	1	D	305	60	726	205	488x703x2.008	-
	R290	60	19089486		-			-	297		-
Display refrigerated cabinet											
CUP-11G1/1GD	R600a	50	19089487	1	C	305	60	-	208	488x703x2.008	-
	R290	60	19089488		-						-
Freezer cabinet											
CUN-11G1/1 R290	R290	50	19089489	1	E	305	60	2.197	719	488x703x2.008	-
		60	19089490		-			-	760		-

CONCEPT | Snack

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



UP TO 50%
ENERGY SAVING
WITH HC GASES

General characteristics

- Interior and exterior built with foodgrade stainless steel.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Removable and height adjustable plastic covered steel shelves (17 Snack size levels) for easy cleaning. Equipment: 3 shelves per large door.
- Forced draught cooling system.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climate class IV.
- Inner LED lights with power switch (in refrigerated display cabinets and now also in freezing units).

Options:

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

Refrigerated cabinets

Refrigerated cabinets

Refrigerated display cabinets



CUP-11S



CUP-22S



CUP-11S GD

VISIBILITY:

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

	MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated cabinets											
	CUP-11S	R600a	50	19089491	1	C	506	548	183	693x726x2.067	-
			60	19089492		-		-	275		-
	CUP-12S	R600a	50	19089493	1	C	506	548	183	693x726x2.067	-
			60	19089494		-		-	275		-
	CUP-22S	R600a	50	19089495	2	C	1.109	975	206	1.388x726x2.067	-
			60	19089496		-		-	223		-
	CUP-23S	R600a	50	19089497	2	C	1.109	975	206	1.388x726x2.067	-
			60	19089498		-		-	223		-
	CUP-24S	R600a	50	19089499	2	C	1.109	975	206	1.388x726x2.067	-
			60	19089500		-		-	223		-
Refrigerated display cabinets											
	CUP-11S GD	R600a	50	19089501	1	B	506	920	186	693x726x2.067	-
			60	19089502		-		-	278		-
	CUP-22S GD	R600a	50	19089503	2	C	1.109	1530	212	1.388x726x2.067	-
			60	19089504		-		-	229		-

Freezer cabinets



CUN-24S



CUN-12S

	MODEL	GAS	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Freezer cabinets											
	CUN-11S	R290	50	19089505	1	D	506	2.179	700	693x726x2.067	-
			60	19089506		-		741	-		
	CUN-12S	R290	50	19089507	1	D	506	2.179	706	693x726x2.067	-
			60	19089508		-		747	-		
	CUN-22S	R290	50	19089509	2	E	1.109	4.855	1.251	1.388x726x2.067	-
			60	19089510		-		1.307	-		
	CUN-23S	R290	50	19089511	2	E	1.109	4.855	1.257	1.388x726x2.067	-
			60	19089512		-		1.313	-		
	CUN-24S	R290	50	19089513	2	E	1.109	4.855	1.263	1.388x726x2.067	-
			60	19089514		-		1.319	-		

Cabinets for refrigeration and freezing

Refrigeration and freezer mixed cabinet



CUD - 22S/MEAF-1402 MIX

Refrigeration cabinets with freezing compartment



CUD - 12S/N

MIXED

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

Refrigeration module:

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

Freezer module:

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

FREEZER COMPARTMENT (❄️):

Equipment: 3 drawers in sanitary PVC. Independent hermetic compressor with ventilated condenser. Copper tube evaporator and aluminum fins. Ecological refrigerant R290 without CFC. Forced draft cooling. Automatic evaporation of the defrost water. Operational temperature: -18 °C, -22 °C.

MODEL	COOLANT	HZ.	CODE	N° DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigeration and freezer mixed cabinet								
	CUD-22S/M	R600a	50	19089515	2	883	1.388x726x2.067	-
			60	19089516		1.016		-
Refrigeration cabinets with freezing compartment								
	CUD-12S/N	R290	50	19089517	1+ ❄️	931	693x726x2.067	-
			60	19089518		1.018		-
	CUD-23S/N	R600a	50	19089519	2+ ❄️	928	1.388x726x2.067	-
			60	19089520		987		-
	CUD-24S/N	R600a	50	19089521	2+ ❄️	928	1.388x726x2.067	-
			60	19089522		987		-




Refrigeration cabinets with fish compartment



CUD-24S F

FISH COMPARTMENT (🐟):

Equipment: 3 drawers in sanitary PVC with perforated stainless steel bottom. Independent hermetic compressor with ventilated condenser. Ecological refrigerant R290 without CFC. Cold plate evaporator. Drain in evaporator tray. Drain pipe of the enclosure to connect to an external drain. Operational temperature: -4 °C, + 4 °C./ Volume: 300 litres.

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

CONCEPT | Pastry

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



General characteristics

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

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

Pastry Accessories *

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

CONCEPT | Fish

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



General characteristics

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

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

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

Fish Accessories *

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

Available options and price increment per model

MODEL	STAINLESS STEEL BACK PANEL	LOCK (LARGE DOOR)	WHEELS KIT (FACTORY ASSEMBLY)	HEATED DOR FRAME	REVERSED OPENING	OPENING PEDAL	UK TYPE PLUG	
	BS (€)	LC (€)	C (€)	FH (€)	OP (€)	PO (€)	/R (€)	CI (€)
Advance Gastronorm								
AUP-11G	o	Std	o	o	o	o	o	o
AUP-22G	o	Std	o	o	-	o	o	o
AUN-11G	o	Std	o	Std	o	o	-	o
AUN-22G	o	Std	o	Std	-	o	-	o
AUP-11G GD	o	Std	o	o	o	o	o	o
AUP-22G GD	o	Std	o	o	-	o	o	o
Concept Monoblock								
MUP-11G	o	o	o	o	o	o	o	o
MUP-12G	o	-	o	o	-	-	o	o
MUP-22G	o	o	o	o	-	o	o	o
MUP-23G	o	-	o	o	-	-	o	o
MUP-24G	o	-	o	o	-	-	o	o
MUN-11G	o	o	o	Std	o	o	o	o
MUN-12G	o	-	o	Std	-	-	o	o
MUN-22G	o	o	o	Std	-	o	o	o
MUN-23G	o	-	o	Std	-	-	o	o
MUN-24G	o	-	o	Std	-	-	o	o
MUP-11G GD	o	Std	o	o	o	o	-	o
MUP-22G GD	o	Std	o	o	o	o	-	o
MUD-22G	o	o	o	o	o	o	-	o
Concept Gastronorm								
CUP-11G	o	o	o	o	o	o	o	o
CUP-12G	-	o	o	o	-	-	o	o
CUP-22G	o	o	o	o	-	o	o	o
CUP-23G	-	o	o	o	-	-	o	o
CUP-24G	-	o	o	o	-	-	o	o
CUN-11G	o	o	o	Std	o	o	-	o
CUN-12G	-	o	o	Std	-	-	-	o
CUN-22G	o	o	o	Std	-	o	-	o
CUN-23G	-	o	o	Std	-	-	-	o
CUN-24G	-	o	o	Std	-	-	-	o
CUP-11G GD	o	Std	o	o	o	o	o	o
CUP-12G GD	o	-	o	o	-	-	o	o
CUP-22G GD	o	Std	o	o	-	o	o	o
CUD-22G/M	o	130	o	o	-	o	-	o
CUD-12G/N	o	-	o	o	-	-	-	o
CUD-23G/N	o	-	o	o	-	-	-	o
CUD-24G/N	o	-	o	o	-	-	-	o
CUD-12G/F	o	-	o	o	-	-	-	o
CUD-23G/F	o	-	o	o	-	-	-	o
CUD-24G/F	o	-	o	o	-	-	-	o
CUD-12G/2	o	-	o	o	-	-	-	o
CUD-22G/2	o	o	o	o	-	o	-	o
CUD-23G/2	o	-	o	o	-	-	-	o
CUD-24G/2	o	-	o	o	-	-	-	o
Concept GN-1/1								
CUP-11G1/1	o	o	o	o	o	-	o	o
CUP-11G1/1 GD	o	Std	o	o	o	-	o	o
CUN-11G1/1	o	o	o	Std	o	-	o	o
Concept Snack								
CUP-11S	o	o	o	o	o	-	o	o
CUP-12S F	o	-	o	o	-	-	o	o
CUP-22S	o	o	o	o	-	-	o	o
CUP-23S F	o	-	o	o	-	-	o	o
CUP-24S F	o	-	o	o	-	-	o	o
CUN-11S	o	o	o	Std	o	-	o	o
CUN-12S	o	-	o	Std	-	-	o	o
CUN-22S	o	o	o	Std	-	-	o	o
CUN-23S	o	-	o	Std	-	-	o	o
CUN-24S	o	-	o	Std	-	-	o	o
CUP-11S GD	o	Std	o	o	o	-	o	o
CUP-22S GD	o	Std	o	o	-	-	o	o
CUP-22S/M	o	o	o	o	-	-	-	o
CUP-12S/N	o	-	o	o	-	-	-	o
CUP-23S/N	o	-	o	o	-	-	-	o
CUP-24S/N	o	-	o	o	-	-	-	o
CUP-12S/2	o	-	o	o	-	-	-	o
CUP-23S/2	o	-	o	o	-	-	-	o
CUP-24S/2	o	-	o	o	-	-	-	o
Concept PASTELERÍA								
CUP-11B	o	o	o	o	o	o	o	o
Concept PESCADO								
CU-11F	o	o	o	o	o	o	o	o

Accessories *

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

Castors Kit

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



Standard lock



Lock for Glass door



Opening Pedal



Meat bar kit



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



Refrigerated Counters

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

Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Professional for any other variation or option that is not included on this list.



Efficiency and quality
for professional needs.



Find out more!



Access the website

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

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

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

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

ADVANCE | 700 Gastronorm

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



General characteristics

- Interior and exterior completely built with AISI-304.
- Copper piping and aluminium flaps evaporator.
- HACCP system that keeps running logs.
- Digital display for electronic and digital control of temperature and defrosting.
- The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning (GN1/1 size).
- Equipment per door: 1 GN 1/1 grid and 2 sets of height adjustable tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Interior LED lighting (only for models with glass doors).
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climate class V.

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

Refrigeration
counters *

Freezer
counters



ACP-4G

ACN-3G

Refrigerated counters
with glass doors



ACP-2G GD

Refrigerated
Central counters



ACP-4G

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

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

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

MODEL	HZ	CODE	NO. OF DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
Refrigerated counters										
ACP-2G	50	19089528	2	A	300	381	159	R600a	1.342x700x850	-
ACP-3G	50	19089529	3	A	450	514	159	R600a	1.792x700x850	-
ACP-4G	50	19089530	4	B	600	810	159	R600a	2.242x700x850	-
Freezer counters										
ACN-2G	50	19089531	2	D	300	2.044	307	R290	1.342x700x850	-
	60	19089532		-		-	348			-
ACN-3G	50	19089533	3	D	450	2.654	316	R290	1.792x700x850	-
	60	19089534		-		-	357			-
ACN-4G	50	19089055	4	D	600	3.322	325	R290	2242 x 700 x 850	-
	60	19096650		-		-	366			-
Refrigerated counters with glass doors										
ACP-2G GD	50	19089535	2	B	300	609	159	R600a	1.342x700x850	-
ACP-3G GD	50	19089536	3	B	450	822	159	R600a	1.792x700x850	-
ACP-4G GD	50	19089537	4	B	600	1296	159	R600a	2.242x700x850	-
Refrigerated central counters										
ACP-2G/C	50	19089538	2+2	-	300	-	159	R600a	1.342x768x850	-
ACP-3G/C	50	19089539	3+3	-	450	-	159	R600a	1.792x768x850	-
ACP-4G/C	50	19089540	4+4	-	600	-	159	R600a	2242 x 768 x 850	-

Refrigerated counters with drawers *



ACP-4G-HHHD



ACP-3G-TTT

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

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

* We have different versions of drawer kits and doors available:
Set 2 drawers (H), Set 3 drawers (T) and Doors (D).

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

Drawers for refrigerated counters

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

CONCEPT | 700 Gastronorm

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



35% ENERGY
SAVING WITH HC
COOLANTS

General characteristics

- Structure built with AISI-304.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
- Opened door delay alarm.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning (GN1/1 size).
- Equipment per door: 1 GN 1/1 grid and 2 sets of height adjustable tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Interior LED lighting (only for models with glass doors).
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).

Options:

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

Refrigerated counters

Refrigerated counters



CCP-2G

Refrigerated counters with pre-installation



CCP-4G/R

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

	MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters											
🚚	CCP-2G	R600a R290	50	19089552	2	B	274	752	203	1.342x700x850	-
			60	19089553		-		295	-		
🚚	CCP-3G	R600a R290	50	19089554	3	C	428	931	203	1.792x700x850	-
			60	19089555		-		295	-		
🚚	CCP-4G	R600a	50	19089556	4	C	581	1.096	224	2.242x700x850	-
			60	19089557		-		241	-		
Refrigerated counters with pre-installation											
	CCP-2G/R	-	50/60	19089558	2	-	274	-	29	1.042x700x850	-
	CCP-2G/R	-	50/60	19089559	3	-	428	-	29	1.492x700x850	-
	CCP-4G/R	-	50/60	19089560	4	-	581	-	29	1.942x700x850	-

Freezer counters

Freezer counters



CCN-3G

Freezer counters with pre-installation



CCN-2G/R

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

MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Freezer counters										
	CCN-2G	R290	50	19089561	2	274	2.212	667	1.342x700x850	-
			60	19089562			-	737		-
	CCN-3G	R290	50	19089563	3	428	2.467	676	1.792x700x850	-
			60	19089564			-	746		-
Freezer counters with pre-installation										
	CCN-2G/R		50/60	19089565	2	274	-	414	1.042x700x850	-
	CCN-3G/R		50/60	19089566	3	428	-	423	1.492x700x850	-

Refrigerated counters with drawers (*)












CCP-3G HDD




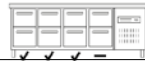








CCP-2G HD

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

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

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters with drawers										
 CCP-2G HD	R600a	50	19089567	1 H 1 D	C	274	752	203	1.342x700x850	-
 CCP-2G HH	R600a	50	19089568	2 H	C		752	203		-
 CCP-3G HDD	R600a	50	19089569	1 H 2 D	C	428	931	203	1.792x700x850	-
 CCP-3G HDD	R600a	50	19089570	2 H 1 D	C		931	203		-
 CCP-3G HHH	R600a	50	19089571	3 H	C	931	203	-		
 CCP-4G HDDD	R600a	50	19089572	1 H 3 D	C	581	1.096	224	2.242x700x850	-
 CCP-4G HHDD	R600a	50	19089573	2 H 2 D	C		1.096	224		-
 CCP-4G HHHH	R600a	50	19089574	3 H 1 D	C	1.096	224	-		
 CCP-4G HHHH	R600a	50	19089575	4 H	C	1.096	224	-		

Drawers for refrigerated counters










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

Refrigerated counters with drawers and pre-installation



CCP-4G/R-HHDD

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

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW·H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters with drawers with pre-installation										
 CCP-2G/R HD	-	50/60	19089576	1 H 1 D	-	274	-	29	1.042x700x850	-
 CCP-2G/R HH	-	50/60	19089577	2 H	-		-	29		-
 CCP-3G/R HDD	-	50/60	19089578	1 H 2 D	-	428	-	29	1.492x700x850	-
 CCP-3G/R HHDD	-	50/60	19089579	2 H 1 D	-		-	29		-
 CCP-3G/R HHH	-	50/60	19089580	3 H	-	-	-	29	-	-
 CCP-4G/R HDDD	-	50/60	19089581	1 H 3 D	-	581	-	29	1.942x700x850	-
 CCP-4G/R HHDD	-	50/60	19089582	2 H 2 D	-		-	29		-
 CCP-4G/R HHHD	-	50/60	19089583	3 H 1 D	-	-	-	29	-	-
 CCP-4G/R HHHH	-	50/60	19089584	4 H	-	-	-	29	-	-

Refrigerated counters with glass doors

Refrigerated counters with glass doors



CCP-3G GD







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

Refrigerated counters with glass doors and pre-installation



CCP-2G/R GD

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

MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters with glass doors										
 CCP-2G GD	R600a	50	19089585	2	C	274	1.203	205	1.342x700x850	-
 CCP-3G GD	R600a	50	19089586	3	B	428	1.489	207	1.792x700x850	-
 CCP-4G GD	R600a	50	19089587	4	B	581	1.753	230	2.242x700x850	-
Refrigerated counters with glass doors and pre-installation										
 CCP-2G/R GD	-	50/60	19089588	2	-	274	-	-	1.042x700x850	-
 CCP-3G/R GD	-	50/60	19089589	3	-	428	-	-	1.492x700x850	-
 CCP-4G/R GD	-	50/60	19089590	4	-	581	-	-	1.942x700x850	-

Refrigerated counters with sink



CCP-4G/S

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

Refrigerated central counters



CCPC-3G/C

FLEXIBILITY:
Doors on both sides for easier reaching in.

Refrigerated counters with sink

	MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters with sink											
	CCP-2G/S	R600a	50	19089591	2	B	274	752	203	1.342x700x850	-
	CCP-3G/S	R600a	50	19089592	3	C	428	931	203	1.792x700x850	-
	CCP-4G/S	R600a	50	19089593	4	C	581	1.096	224	2.242x700x850	-

Refrigerated central counters

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

Refrigerated bases

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

Models with doors



CCPB-3G

Models with drawers 1/3 et 2/3



CCPB-3G T

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€	
Refrigerated bases with doors											
	CCPB-2G	R600a R290	50	19089597	2	C	177	752	203	1.342x700x584	-
			60	19089598		-		295	-		
	CCPB-3G	R600a R290	50	19089599	3	C	277	931	203	1.792x700x584	-
			60	19089600		-		295	-		
	CCPB-4G	R600a	50	19089601	4	D	377	1096	224	2.242x700x584	-
			60	19089602		-		-	-		
Refrigerated bases with 2/3 drawers											
	CCPB-2G W	R600a R290	50	19089603	2 x 2/3	C	177	752	203	1.342x700x584	-
			60	19089604		-		295	-		
	CCPB-3G W	R600a R290	50	19089605	3 x 2/3	C	277	931	203	1.792x700x584	-
			60	19089606		-		295	-		
	CCPB-4G W	R600a	50	19089607	4 x 2/3	C	377	1.096	224	2.242x700x584	-
			60	19089608		-		241	-		
Refrigerated bases with 1/3 and 2/3 drawers											
	CCPB-2G T	R600a R290	50	19089609	2 x 1/3 1 x 2/3	C	177	752	203	1.342x700x584	-
			60	19089610		-		295	-		
	CCPB-3G T	R600a R290	50	19089611	4 x 1/3 1 x 2/3	C	277	931	203	1.792x700x584	-
			60	19089612		-		295	-		
	CCPB-4G T	R600a	50	19089613	6 x 1/3 1 x 2/3	D	377	1.096	224	2.242x700x584	-
			60	19089614		-		241	-		

Refrigerated stands Kore 900



General characteristics

- Structure built in AISI-304.
 - Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
 - Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
 - Forced air refrigeration system
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Tested in climate class 4.
 - Electronic temperature and defrosting control and display.
 - W model with GN 1/1 holding capacity drawers.
 - W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
 - Stainless steel back panel.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz

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

Refrigerated stands KORE 700

General characteristics

- Structure built in AISI-304.
 - Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
 - Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
 - Forced air refrigeration system
 - Working temperature: -2 °C, +8 °C, at room temperature of 38 °C.
 - Tested in climate class 4.
 - Electronic temperature and defrosting control and display.
 - W model with GN 1/1 holding capacity drawers.
 - W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
 - Stainless steel back panel.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz
















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



GN counters - available options and price increase per model

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

Drawers for refrigerated counters

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

Kits castors to assembly

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

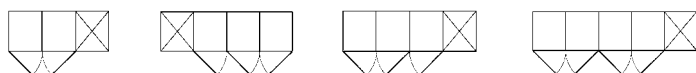
Accessories for gn counters *

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

Panoramic Opening (AP)



(#) PANORAMIC OPENING - possible OPTIONS



Concept | 600 Snack

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



General characteristics

- Interior and exterior built with foodgrade stainless steel.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning. Grid self-dimensions: 405 x 460 mm.
- Equipment: 1 grid per door and 1 set of tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Interior LED lighting (only for models with glass doors).
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: from 0 °C to +8 °C (refrigerators) and from -18 °C to -22 °C (freezers).
- Tested in climate class 4.
- Options:
 - Castor kit (factory assembly).
 - Without splashback.
 - Without worktop.
 - Different drawer models.
 - Left side cooling unit.
 - Panoramic door opening.
 - Stainless steel back.
 - Lock (standard in glass doors).
 - Heated door frame to avoid condensation in high humidity environments (std. on freezer models).



Refrigerated counters

Refrigerated counters



CCP-2S

Refrigerated counters with pre-installation (*)



CCP-3S/R

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

	MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Refrigerated counters											
	CCP-2S	R600a R290	50	19089625	2	C	268	836	203	1.492x600x850	-
			60	19089626		-		-	295		-
	CCP-3S	R600a R290	50	19089627	3	C	416	931	203	2.017x600x850	-
			60	19089628		-		-	295		-
	CCP-4S	R600a	50	19089629	4	C	564	1.096	224	2.542x600x850	-
			60	19089630		-		-	241		-
Refrigerated counters with pre-installation											
	CCP-2S/R	-	50/60	19089631	2	-	268	-	29	1.192x600x850	-
	CCP-3S/R	-	50/60	19089632	3	-	416	-	29	1.717x600x850	-
	CCP-4S/R	-	50/60	19089633	4	-	564	-	29	2.242x600x850	-

Freezer counters

Freezer counters







CCN - 3S

Freezer counters with pre-installation (*)



CCN- 2S/R

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










MODEL	COOLANT	HZ.	CODE	N. DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
Freezer counters										
 CCN-2S	R290	50	19089634	2	D	268	2.212	669	1.492x600x850	-
		60	19089635		-		-	739		-
 CCN-3S	R290	50	19089636	3	D	416	2.467	679	2.017x600x850	-
		60	19089637		-		-	749		-
Freezer counters with pre-installation										
 CCN-2S/R	-	50/60	19089638	2	-	268	-	416	1.192x600x850	-
 CCN-3S/R	-	50/60	19089639	3	-	416	-	426	1.717x600x850	-

Refrigerated counters with drawers


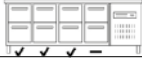

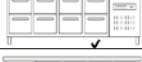

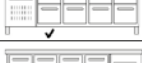

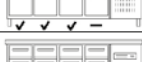

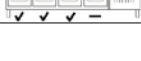


ROBUSTNESS:
Our perforated stainless steel drawers can stand loads up to 40 kg.

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

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

Drawers for snack refrigerated counters

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

Refrigerated counters with drawers and pre-installation



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

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

Refrigerated counters with glass doors

Refrigerated counters with glass doors



CCP - 2S GD

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

Refrigerated counters with sink



CCP - 2S/S

SINK:
Sink dimensions: 330 x 365 x 140 mm









Refrigerated counters with glass doors

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

Refrigerated counters with sink

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

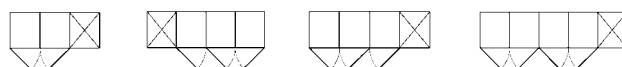
Drawers for snack refrigerated counters

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

Snack counters - available options and price increase per model

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

(#) PANORAMIC OPENING - possible OPTIONS



Kit castors for counters

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

Accessories *

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

* Check prices at accessories and spare parts list




Concept | Pastry counters - depth 800 mm

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



General characteristics

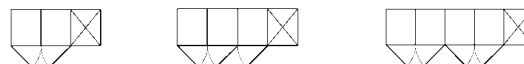
- Structure built with AISI-304.
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Natural draught cooling system.
- Vertical evaporator to allow a larger storage capacity.
- Digital display for electronic and digital control of temperature and defrosting.
- The controls are integrated in the front panel for a better protection against dirt. IPX5 compliant, the controls are protected against water splash and jets.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning (600 x 400 mm).
- Equipment per door: 1 600 x 400 mm grid and 2 sets of height adjustable tray slides.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- 10 cm high splashback.
- Working temperature: 0 °C, +8 °C.
- Tested in climate class IV.

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

Pastry counters - available options and price increase per model

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

(#) Panoramic opening - possible options



Kit castors for counters

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

Accessories *

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



Preparation Counters

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

Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Professional for any other variation or option that is not included on this list.



Special tables
for specific tasks.



Find out more!



Access the website






We offer special tables designed for preparing specific foods:
pizzas, salads, sandwiches.
We also provide the option of customising tables to the needs of each customer, combining optional elements with our special tables.

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

Preparation counters | configurables Depth 700 /800 mm

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



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

(*) Granite worktop not included. See options.



SP-2G



SPT-3G

Ingredient units

MODEL	FOR COUNTER:	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€	
Glass covered cases for 1/4 gn containers									
	SP-2G	CCP-2G GR	19089671	Glass	5xGN 1/4	178	R-600a	1.340x336x450	-
	SP-3G	CCP-3G GR	19089672	Glass	8xGN 1/4	178	R-600a	1.790x336x450	-
	SP-4G	CCP-4G GR	19089673	Glass	10xGN 1/4	216	R-600a	2.240x336x450	-
	SP-2B	CCP-2B GV	19089674	Glass	6xGN 1/4	178	R-600a	1.496x336x450	-
	SP-3B	CCP-3B GV	19089675	Glass	9xGN 1/4	178	R-600a	2.019x336x450	-
Cases with cover for 1/4 gn containers									
	SPT-2G	CCP-2G GR	19089676	Stainless steel cover	5xGN 1/4	178	R-600a	1.340x336x250	-
	SPT-3G	CCP-3G GR	19089677	Stainless steel cover	8xGN 1/4	178	R-600a	1.790x336x250	-
	SPT-4G	CCP-4G GR	19089678	Stainless steel cover	10xGN 1/4	216	R-600a	2.240x336x250	-
	SPT-2B	CCP-2B GV	19089679	Stainless steel cover	6xGN 1/4	178	R-600a	1.496x336x250	-
	SPT-3B	CCP-3B GV	19089680	Stainless steel cover	9xGN 1/4	178	R-600a	2.019x336x250	-

Possible options. Prices increased by model

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

Accessories for preparation counters (*)

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

Preparation counters | Compact professional for pizza

Depth 700 mm



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



CPZC-3G

General characteristics

- Structure built with stainless steel AISI-304.
- 3 cm thick granite worktop with granite sides and splashback (2 cm thick and 9 cm high).
- 50 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system inside the room.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
- Easier loading and unloading thanks to its door self-closing and stay open features.
- Removable and height adjustable plastic covered steel shelves for easy cleaning.
- Equipment per door: 1 grid and 2 sets of height adjustable tray slides.
- Inner drainage to get rid of waste waters.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
- Working temperature: 0 °C, +8 °C (room temperature: 38 °C).
- Tested in climatic class IV.

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

Possible options. Prices increased by model

MODELO	BACK STAINLESS STEEL BS (€)	GRANITE 3 CM WORKTOP GR (€)	WITHOUT WORKTOP NT (€)	WITHOUT REAR GUARD NS (€)	SET OF CASTORS C (€)	LOCK KEY (BY DOOR) LC (€)	KIT DRAWERS		COMPRESSOR ON THE LEFT LG (€)	HEATED DOR FRAME FH (€)	PANORAMIC OPENING PO (€)	UK TYPE PLUG CI (€)
							[1/2] UNIT H (€)	[1/3] UNIT T (€)				
CONCEPT												
CPZC-2G	0	-	-	-	-	0	-	-	-	0	0	0
CPZC-3G	0	-	-	-	-	0	-	-	-	0	0	0

Accessories for compact counters (*)

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

Preparation counters | for pizza depth 700 mm

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



CPZ - 2G

General characteristics



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



CPZ-3G

CONSERVATION:

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

MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (mm)	€
Compact counters for pizza								
	CPZ-2G GN	50	19089683	2	290	R-290	1.350x708x850	-
		60	19089684					308
	CPZ-3G GN	50	19089685	3	290	R-290	1.800x708x850	-
		60	19089686					484

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING	UK TYPE PLUG
	BS	GR	NT	NS	C	LC	[1/2] UNIT	[1/3] UNIT	LG	FH	PO	CI
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CONCEPT - Mesas de preparación												
CPZ-2G GN1/3	o	-	-	-	o	o	o	o	-	o	o	o
CPZ-3G GN1/3	o	-	-	-	o	o	o	o	-	o	o	o

Accessories for compact counters (*)

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

Preparation counters | For salads and sandwiches

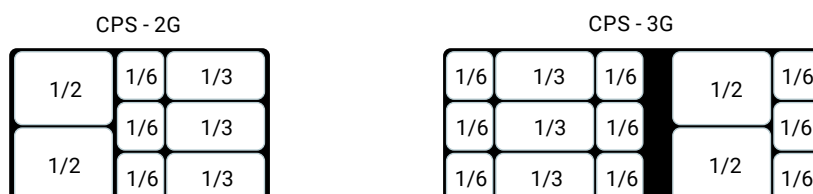
CONCEPT includes specially designed counters for sandwiches and salads preparation and includes specific spaces for different sizes Gastronorm containers.





CPS-2G GN

General characteristics

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



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

Possible options. Prices increased by model

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

Accessories for salad counters (*)

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

Preparation counters | Saladettes

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



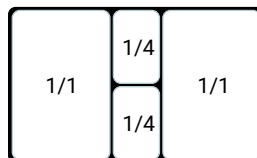
General characteristics

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

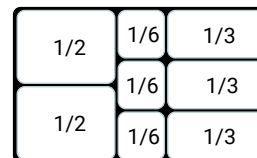


CPSB-2G

Example of distribution a



Example of distribution b



CPSB 2G GR

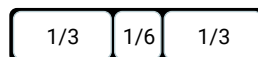
Display

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

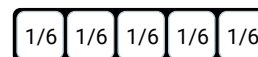
Granite 3 Cm Worktop:

Cooling units underneath allow for a shorter length.

Example of distribution a



Example of distribution b



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

Possible options. Prices increased by model

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

Accessories for saladettes (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	19097778
Estante varilla inox EV1 1/1	19085067
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	19097784
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	19097781
GN-1/1 CONTAINER - 100 mm depth	19000669



Compact and reliable
components ideal for
storing bottles.



Find out more!



Access the website

Bottle coolers

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Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Professional for any other variation or option that is not included on this list.

Back bar counters



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

General characteristics

- Interior and exterior in high quality austenitic stainless steel.
- Rear guard of 10 cm / Right side cooling unit with pivoting grille door.
- Internal shelves of plastic-coated steel, adjustable in height.
- Equipment: 2 grids per door.
- Neutral drawer over refrigeration unit.
- R-600a ecological coolant, CFC free.
- Copper pipe evaporator with aluminium wings. Forced draught.
- Automatic evaporation of defrosting water.
- Climatic class: IV.
- Working temperature 0 °C, +8 °C.
- Electronic temperature and defrosting control, and display.

HEIGHT:

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

Back bar counters



CBCP-3S










Neutral drawer over refrigeration unit.

Back bar counters with glass doors



CBCP-3S GD

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

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

Remote back bar counters

Remote back bar counters with pre-installation*









CBCP-2S

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





CCBP-3S/R

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

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

Drawers for back bar counters

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

Available options and price increase per model

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

Replaces the neutral drawer

Possible options. Prices increased by model (*)

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

Back bar coolers

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



General characteristics

- High quality matte austenitic stainless steel inside and black plastic covered galvanised steel outside.
- 40 kg/m³ injected polyurethane insulation and reinforced worktop.
- Removable cassette type forced draught cooling system for quick replacement.
- Optimised air circulation system for larger storage capacity.
- Copper piping and aluminium flaps evaporator.
- Digital display for electronic control of temperature.
- Double glazed doors and anodised aluminium frame with stainless steel finish.
- LED lighting system.
- Working temperature: 0 °C, +8 °C (room temperature: 32 °C).
- Lock at the door's upper section.



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

Back bar coolers

ERM series



General characteristics

- Sanitary epoxy coated galvanised steel inside.
- Two outside finish options: either satin stainless steel (Inox version) .
- 40 kg/m³ injected polyurethane insulation.
- Copper piping and aluminium flaps evaporator.
- Hermetically sealed copper serpentine ventilated compressor.
- Double glazed doors with anti-mist protection (low E) with inner air chamber and handle.
- Fitted with a lock.
- Digital display for electronic control of temperature.
- ON/OFF power switch.
- Vertical led lighting located in the frame.
- Fitted with two plastic covered steel grid shelves.
- Working temperature: +2 °C, +8 °C (room temperature: 32 °C).



EERM-1 SS



EERM-2

	MODEL	COOLANT	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75CL)	ELECTRIC POWER (W)	DIMENSIONS (mm)	€
Refrigerated wall displays erm series (exterior in stainless steel)										
	EERM-1 SS	R-290	50/60	19089710	1	142	49	220	625x565x900	-
	EERM-2 SS	R-290	50/60	19089711	2	214	77	280	925x565x900	-
	EERM-3 SS	R-290	50/60	19089712	3	327	119	285	1.375x565x900	-
Refrigerated wall displays erm series (black plastic covered)										
	EERM-1	R-290	50/60	19089713	1	142	49	220	625x565x900	-
	EERM-2	R-290	50/60	19089714	2	214	77	280	925x565x900	-
	EERM-3	R-290	50/60	19089715	3	327	119	285	1.375x565x900	-
HEIGHT 800 mm - UNDERCOUNTER										
Refrigerated wall displays emu series (exterior in stainless steel)										
	EERMU-1	R-290	50/60	19089716	1	121	49	220	625x565x800	-
	EERMU-2	R-290	50/60	19089717	2	182	77	280	925x565x800	-
	EERMU-3	R-290	50/60	19089718	3	277	119	285	1.375x565x800	-
Refrigerated wall displays emu series (black plastic covered)										
	EERMU-1	R-290	50/60	19089719	1	121	49	220	625x565x800	-
	EERMU-2	R-290	50/60	19089720	2	182	77	280	925x565x800	-
	EERMU-3	R-290	50/60	19089721	3	277	119	285	1.375x565x800	-








Top load bottle coolers

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







Stainless steel series | General characteristics

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

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

Skin plate series | General characteristics

- White plastic covered stainless steel outside finish and galvanised steel inside finish.
- 40 kg/m³ injected polyurethane insulation.
- Hermetically sealed compressor with ventilated condenser.
- Static copper piping and aluminium flaps evaporator.
- Analogical thermostat for temperature control.
- Sliding doors with built in handles.
- Height adjustable stainless steel legs.
- Inner cooling unit.
- Fitted with vertical dividers made of plastic covered steel grid.
- Waste water drainage and curved joints between inner panels for easy cleaning.
- Working temperature: +2 °C, +6 °C (room temperature: 32 °C).

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

Professional refrigeration cabinets

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



General characteristics

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

Refrigerated cabinets:

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

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

Frozen product maintenance cabinets:

- Equipped with 6 fixed shelves (model AFN-251-I, 2 shelves).
- Static refrigeration by means of evaporator shelves.
- R-290 hydrocarbon refrigerant gas.
- Operational temperature: $-22^{\circ}\text{C} \div -15^{\circ}\text{C}$. Ambient temperature 32°C .

Stainless steel series









UP-251 SS



UP-451 SS



UP-461 SS

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

Epoxy series



UP-251



UP-451



UP-651

General characteristics







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

Refrigerated cabinets:

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

Frozen product maintenance cabinets:

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

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

Display cabinets



UP-251GD






UP-451GD



UP-651GD

General characteristics

- Steel sheet exterior with white epoxy coating that provides high resistance to impacts and daily use.
- Inner body in food-standard ABS material.
- Interior corners and edges rounded to facilitate cleaning.
- Equipped with inner fluorescent lighting to help display and draw attention to your products.
- Double glazed door with handle incorporated into the frame
- Reversible door with frame manufactured in aluminium, providing it with an elegant and very aesthetically pleasing finish.
- Equipped with lock and key as standard.
- Digital thermometer with temperature control.
- Operational voltage: 230 V - 50 Hz.
- Supplied with 3 upper racks and 1 rack for the lower space (AEP-251 model, 2 upper racks).
- Guides inbuilt into the sides of the cabinet
- with anti-tip system.
- Drain inside the chamber.
- Forced refrigeration. Evaporator integrated into the back wall of the cabinet. A fan distributes the cold, obtaining a uniform temperature inside.
- R-600a hydrocarbon refrigerant gas.
- Operational temperature: -1 °C ÷ +6 °C, Ambient temperature 32 °C.

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


Glass frosters

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



General characteristics

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

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





Showcases

Snack Showcases	363
Sushi Showcases	365
Refrigerated cases for ingredients.....	366

Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Professional for any other variation or option that is not included on this list.

Snack showcase

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



General characteristics









- Inner tray made of steel high quality austenitic stainless.
- Anodised aluminium outside panels. Glass with PVC on the sides.
- Curved glass cover (one piece) or flat cover (two pieces) and glass sliding doors.
- 40 kg/m³ injected polyurethane insulation. CFC free.
- It can fit GN -1/3, 40 mm deep containers. (NOT included in neutral models)
- Lighted power switch.
Only refrigerated models:
 - Cold plate with copper tube evaporator.
 - Emergency waste water drainage.
- Electronic thermostat for temperature control.
- Shielded inner lighting system.
- Working temperature: +4 °C, +8 °C (room temperature: 32 °C).
- The containers are included in the standard equipment.



ST139P



ST139C

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

Sushi showcase



General characteristics

- Perforated stainless steel inner tray for food.
- Anodised aluminium outside panels. Glass with PVC on the sides.
- Curved glass cover and glass sliding doors.
- 40 kg/m³ injected polyurethane insulation. CFC free.
- Static cooling system.
- Double built-in evaporation system by means of bottom tray and a copper pipe on the surface of the curved glass cover.
- Emergency waste water drainage.
- Electronic thermostat for temperature control.
- Shielded inner lighting system.
- Lighted power switch.
- Working temperature: -1 °C, +2 °C (room temperature: 27 °C).

MODEL	COOLANT	CODE	GLASS TYPE	COOLING UNIT TYPE	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
<i>Open</i> SS-139C	R-600a	19089753	Bended	Built-in	105	1.380x415x278	-
<i>Open</i> SS-175C	R-600a	19089754	Bended	Built-in	106	1.730x415x270	-

Refrigerated cases for ingredients

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



General characteristics

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

Glass covered cases for GN-1/4 containers

	MODEL	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
	SP-2G	19089671	Glass	5*GN 1/4	102	R-600a	1.340x336x450	-
	SP-2B	19089674	Glass	6*GN 1/4	102	R-600a	1.496x336x450	-
	SP-3G	19089672	Glass	8*GN 1/4	102	R-600a	1.790x336x450	-
	SP-3B	19089675	Glass	9*GN 1/4	102	R-600a	2.019x336x450	-
	SP-4G	19089673	Glass	10*GN 1/4	102	R-600a	2.240x336x450	-

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

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



A wide range of
chices of ice.



Find out more!



Access the website

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Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Professional for any other variation or option that is not included on this list.

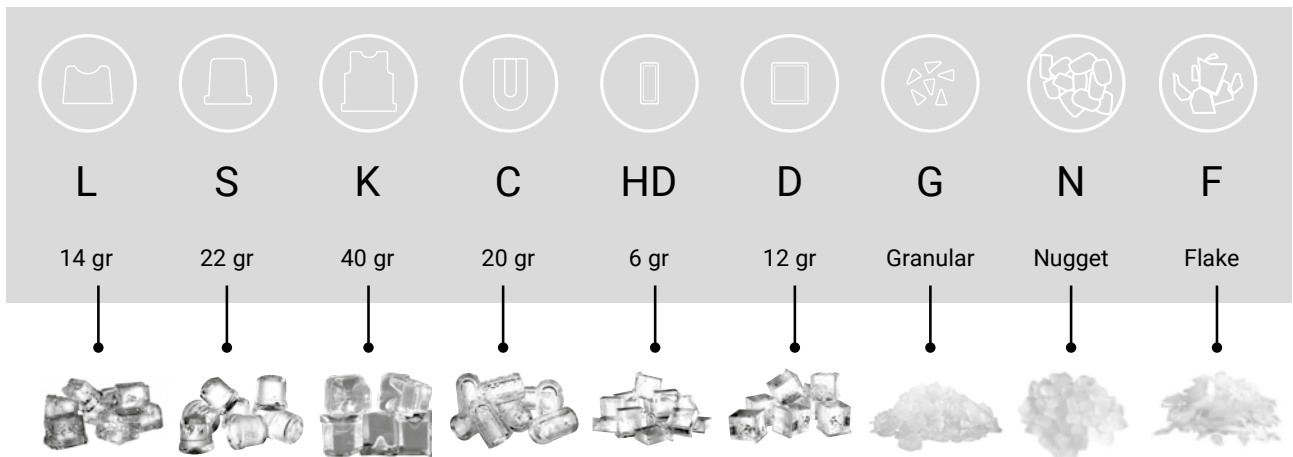
Ice makers



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

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



Ice cube types, versions and sizes



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

Solid ice-cube makers



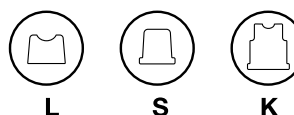
With built-in tank

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

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

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

Gourmet type ice cubes



General characteristics

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

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

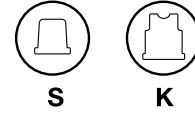
- A limescale filter is recommended for water with high limescale content.
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- 3/4" water inlet.
- Single phase 230V/50Hz connection (230V/60Hz optional connection).

	MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
				FORM	GRAMS			(KG)	ICE CUBES			
	EFIM-20L	Air	19001066		14	R290	22	6	385	260	350x470x595	-
		Water	19082343				24					
	EFIM-30S	Air	19031770		20	R290	32	15	652	295	435x605x695	-
		Water	19082344				34					
	EFIM-30K	Air	19001068		40	R290	32	15	417	295	435x605x695	-
		Water	19082345				34					
	EFIM-40S	Air	19031772		20	R290	43	15	870	313	435x605x695	-
		Water	19082347				45					
	EFIM-40K	Air	19001072		40	R290	43	15	556	313	435x605x695	-
		Water	19082348				45					
	EFIM-60S	Air	19031774		20	R290	62	30	1.087	425	515x645x840	-
		Water	19082349				65					
	EFIM-60K	Air	19001076		40	R290	62	30	694	425	515x645x840	-
		Water	19082370				65					
	EFIM-80 SW	Air	19031776		20	R290	82	40	1.522	570	645x645x870	-
		Water	19096208			R452A	86					
	EFIM-80 KW	Air	19082371		40	R290	82	40	972	570	645x645x870	-
		Water	19096209			R452A	86					
	EFIM-130 SW	Air	19082372		20	R290	134/136	60	3.261	780	930x565x1.050	-
		Water	19096210			R452A	134/136					
	EFIM-130 KW	Air	19082373		40	R290	134/136	60	2.083	780	930x565x1.050	-
		Water	19096211			R452A	134/136					

Modular











Gourmet type ice cubes



General characteristics

- Highly efficient equipment, low power consumption.
- Flexible injectors for improved performance with heavily scaled water supply.
- Stackable units by means of specific stacking kit.
- Troubleshooting acoustic alarm (only 400 model).
- Cleaning function for regular maintenance (only 400 model).
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- R404a coolant.
- ¾" water inlet.
- Single phase 230V/50Hz connection (220V/60Hz optional connection).
- Except for MFIM-400 models 380V/3N/50Hz (220V/60HZ optional).

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
	Air	19031792		20	R452A	147	-	-	1.500 - 1+N	775x625x805	-
	Water	19031793			R452A	150	-	-			
	Air	19001092		40	R452A	147	-	-	1.500 - 1+N	775x625x805	-
	Water	19001094			R452A	150	-	-			
	Air	19031794		20	R452A	381	-	-	3.300 - 3+N	1.321x638x978	-
	Water	19031795			R452A	385	-	-			
	Air	19031796		40	R452A	380	-	-	3.300 - 3+N	1.321x638x978	-
	Water	19031797			R452A	-	-				
MFIM-400 1+N	Air	19096220									-
	Water										
MFIM-400 1+N	Air	19096221									-
	Water										

Hollow ice-cube makers



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

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

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

General characteristics

- Made of AISI-304 high quality steel and built-in door.
- Hazard-free stainless steel inward opening door.
- Front ventilation system.
- Outside ON/OFF switch.
- Height adjustable legs.
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- ¾" water inlet.
- Single phase 230V/50Hz connection (220V/60Hz optional connection).



C

With built-in tank

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
FIM-20C	Air	19096212	U	20	R290	22/24	16	360	235	405x510x690	-
	Water	19096213									
FIM-30C	Air	19096214	U	20	R290	34/36	12	480	236	405x510x745	-
	Water	19096215									
FIM-40C	Air	19096216	U	20	R290	40/43	12	720	325	401x506x699	-
	Water	19096216									
FIM-60C	Air	19031786	U	20	R452A	64/66	30	1.200	480	513x557x934	-
	Water	19031787			R452A						
FIM-90C	Air	19031788	U	20	R452A	80/84	37	1.480	775	675x555x995	-
	Water	19031789			R452A						
FIM-130C	Air	19031790	U	20	R452A	122/130	50	2.000	800	845x555x995	-
	Water	19031791			R452A						

Dice-shaped ice-cube makers



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

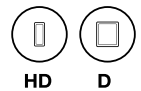
High performance units with vertical evaporator that can produce ice in a shorter time cycle to meet any urging demand. They are ideal for businesses with a large ice-cube demand.

















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

General characteristics

- Highly efficient, Energy Star certificate.
- Made of AISI-304 high quality steel and built in door.
- Front ventilation system.
- Cleaning function for regular maintenance.
- Outside ON/OFF switch.
- Height adjustable legs.
- Kg/24h production capacity at 20 °C room temperature and 15 °C water supply.
- 3/4" water inlet.
- Single phase 230V/50Hz connection
- (220V/60Hz optional connection).

With built-in tank

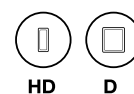














MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 EFICE-50 D	Air	19082420		12	R452A	60	20	1.500	450	535x595x795	-
 EFICE-50 HD	Air	19082421		6	R452A	60	20	3.000	450	535x595x795	-
 EFICE-70 D	Air	19082401		12	R452A	90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

Modular



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



MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 EFICE-200 D	Aire	19096218		13	R290	220	-	-	1.120 - 1+N	762x620x500	-
 EFICE-200 HD	Aire	19096219		7	R290	220	-	-	1.120 - 1+N	762x620x500	-
 FICE-400 D	Aire	19031814		13	R452A	405	-	-	1.800 - 3+N	762x620x760	-
 FICE-400 HD	Aire	19031815		7	R452A	405	-	-	1.800 - 3+N	762x620x760	-
FICE-400 FD	Aire	19082410		13	R452A	405	-	-	1.800- 1+N	762x620x760	-
FICE-400 HD	Aire	19082411		7	R452A	405	-	-	1.800- 1+N	762x620x760	-
FICE300FDFT	Air	19082422		13	R452A	300	-	-	1.400-1+N	559x621x659	-
FICE300HDFT	Air	19082423		7	R452A	300	-	-	1.400-1+N	559x621x659	-

Stock dispenser for dice ice-cube makers



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

General characteristics

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

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

Modular nugget ice makers



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



N

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

Flake ice makers



- Produces cold and dry flat flakes. Flake thickness may be adjusted between 1.5mm and 3 mm.
- Based on a static cylinder which is free from swivel joints (helical reamer) coupled with a milling tool that detaches the ice without any strained or forced movements.
- The most efficient evaporator of the market, less energy consumption and higher ice production.
- Electronic stop system. Electrical control panel. Drive direct gear motor. Magnetic drive pump. Low water safety device
- Stainless steel soleplate.
- Controllers to detect: low water level, temperature rise due to motor overload or full vat.



F

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

Granular ice makers



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





General characteristics

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

With built-in tank dry granular ice





G

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 EGIM-45	Air	19001086		-	R290	55	20	-	421	465x595x795	-
	Water	19082387		-	R290	58	20	-			
 EGIM-85	Air	19001088		-	R290	94	20	-	470	465x595x795	-
	Water	19082388		-	R290	88	20	-			











Wet granular ice



G

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 EGIM-160	Air	19082389		-	R290	164	64	-	650	515x550x1.355	-
	Water	19096226		-							

Modular wet granular ice

MODEL	CONDENS. SYSTEM	CODE	ICE CUBE		COOLANT	PRODUCTION (KG/DAY)	TANK		POWER (W)	DIMENSIONS (MM)	€
			FORM	GRAMS			(KG)	ICE CUBES			
 EMGIM-150 MGIM-150	Air	19082392		-	R290	164	-	-	650 - 1+N	515x550x500	-
	Water	19031820		-	R290	166	-	-			
 EMGIM-200 MGIM-200	Air	19088147		-	R290	211	-	-	780 - 1+N	515x550x575	-
	Water	19031822		-	R290	225	-	-			
 MGIM-400	Air	19031824		-	R290	450	-	-	1300+3+N	675x550x660	-
	Water	19031825		-	R452A	395	-	-			
 MGIM-400	Air	19082397		-	R452A	390	-	-	1300 - 1+N	675x550x800	-
	Water	19082398		-	R452A		-	-			
 MGIM-500	Air	19031827		-	R290	655	-	-	1700 - 3+N	675x550x800	-
	Water	19031828		-	R452A	634	-	-			
 MGIM-500	Air	19082399		-	R290	655	-	-	1700 - 1+N	675x550x800	-
	Water	19082400		-	R452A	634	-	-			

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

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



General characteristics

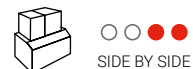
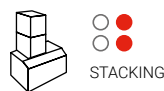
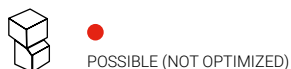
- AISI-304 stainless steel tanks.
- 40 kg/m³ insulation by injected polyurethane for adequate ice keeping conditions.
- Inner design without sharp corners for easy cleaning and hygienic conditions.
- High density polyethylene and shock resistant one-piece inside.
- Stainless steel door for intensive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

General characteristics

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

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

Combination of silos and modular ice makers



		TANKS								TANKS WITH TROLLEY				TANK WITH DISPENSER						
		S-130		S-160		S-220		S-350		S-500		S CART		S 2CART		DHD		S-400		
NUMBER OF ICE MAKERS		1	2	1	2	1	2	1	2	1	2	1	2	1	2	1	2	1	2	
ICE MAKERS TYPE	ICE MAKER MODEL																			
GOURMET AND HOLLOW ICE CUBES	MFIM-150	○	○	-	-	○	○	●	○	●	○	●	●	●	-	-	●	○		
	MFIM-400	-	-	-	-	-	-	-	-	-	-	○	-	-	-	-	-	●	-	
DICE SHAPED ICE CUBES	FICE-200-D	○	○	-	-	○	○	○	○	○	○	●	-	○	●	○	-	○	○	
	FICE-200-HD	○	○	-	-	○	○	○	○	○	○	●	○	○	●	○	-	○	○	
	FICE-300-D FIT	○	-	○	-	○	-	-	-	○	-	●	-	○	-	○	-	○	-	
	FICE-300-HD FIT	○	-	○	-	○	-	-	-	○	-	●	-	○	-	○	-	○	-	
	FICE-400-D	○	●	-	-	●	●	-	-	●	●	●	●	●	●	○	-	○	○	
	FICE-400-HD	○	●	-	-	○	○	-	-	○	○	○	○	○	○	○	-	○	○	
GRANULATED ICE	MGIM-150	○	-	○	-	●	-	-	-	●	●	●	●	●	●	-	-	-	●	○
	MGIM-200	○	-	○	-	○	-	-	-	●	○	○	●	●	○	-	-	-	●	○
	MGIM-400	○	-	●	-	○	-	-	-	-	-	○	○	○	○	-	-	-	○	○
	MGIM-500	○	-	●	-	○	-	-	-	○	-	○	○	○	○	-	-	-	○	○
ICE NUGGET	NGIM 300A	○	-	-	-	○	-	-	-	○	-	○	○	○	-	-	-	○	○	
ICE FLAKES	FLAKE1000	○	-	-	-	-	-	-	-	-	-	○	-	●	-	-	-	-	○	○

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

Filters and accessories

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