FAGOR

Cook & Chill
Ovens / Blast chillers
Catalogue

Cook & Chill

Ovens - Blast chillers

Cook & Chill

As specialists in ovens and refrigeration, Fagor Industrial is proud to present its new COOK & CHILL solution, a new range of combi ovens and blast chillers that will optimise the work, performance, efficiency and productivity of a professional kitchen.

This is a process in which the cooked food is subjected to quick cooling, rapidly crossing the danger zone for food temperatures (from 65º to 3º). In this perfectly controlled way, the food is stored at an ideal temperature until the moment it is once again required.

The Cook & Chill process is becoming increasingly more necessary in busy professional kitchens, where the number of diners and the services to be provided is high, preventing residual heat from altering the product's quality, or requiring the dishes to be reheated, with the loss of nutrients that this entails.

It is a system that will enhance your dishes' success, reducing the spread of bacteria, extending food preservation times, preventing food from drying out and losing volume.

The Fagor blast chilling system with oven will enable you to offer a wider, more flexible range of products, as well as improving the quality of your dishes.

Cook & Chill system

USE OF THE FAGOR COOK & CHILL EQUIPMENT

This is an important choice not only from the point of view of rules and regulations, but also and above all in terms of working methods.

Correct use of the blast chiller/freezer limits the weight loss of the product in the cooling phase (positive chilling) which must be performed by lowering the product temperature from +90 °C to +3°C as quickly as possible and in any case within 90 minutes.

The result will be a soft succulent product which can be kept for longer and, after regeneration, will have all the flavour of a freshly cooked product.

The blast chiller also allows you to program your work in the kitchen, using the time to build up stocks for the rest of the week.

Correct use of the blast chiller ensures less waste, greater saving on time, higher earnings and a healthy tasty product.

BLAST CHILLING

Soft Cycle (standard) - 90 '

As the term «soft» suggest, this is a gentle cycle specifically designed for light and thin products.

Hard Cycle (intensive) - 90 '

The «hard» cycle enables to reduce the overall blast chilling time and is ideal for products that have a high density or a high fat content, as well as for packaged food.

SHOCK FREEZING

Soft Cycle (standard) - 240 '

This cycle freezes the food product more homogeneously, therefore it is suitable for food that should not be exposed to temperature shocks or that is made with different ingredients.

Hard Cycle (intensive) - 240 '

This cycle is ideal for semi-finished food or raw materials. It enables to have flexible long-term stocks of products

EXAMPLE OF CYCLE FOR COOKING AND CHILLING / FREEZING USING COOK & CHILL SYSTEM

COOKING
(> 90 ℃)

APE-101
or
APG-101

BLAST CHILLING
(+3 ℃)
DEEP FREEZING
(- 18 ℃)

ATA-101

MAINTENANCE
-18 ℃ ÷ -20 ℃

Cabimet
AFN-1602

REGENERATION
(> 70 ℃)

APE-101
or
APG-101

FAGOR
Cook & Chill

They are the result of a symbiosis between oven and refrigeration divisions, coming together for the first time in the brand's history.

Fagor Industrial reinvents itself, making the most of this moment thanks to the launch of its new ovens, and materialising these synergies with the presentation of its 3 new temperature blast chillers under the wing of the Advance line.

These references will combine with their corresponding models in any of the 3 Advance oven ranges.

10 GN-1/1 OR GN-2/1 TRAYS

In these 2 cases, the perfect combination of the 2 appliances is immediately evident. By placing one next to the other, the design's symmetry and the subsequent ease of use are clear.

6 GN-1/1 TRAYS

Only possible with this size, the stacking arrangement of the 2 appliances allows for space savings. Once again we emphasise the importance of the system designed in line with its global nature for the first time.

Think global, think smart

SMART MOVE

Door openings, height of elements, every detail of the system has been designed with the whole set in mind, to simplify movements around the kitchen and make them safe.

1 RANGE

In addition to our Cook & Chill appliances, we offer a full range of accessories that are perfectly adapted to suit both models.

EASY TOUCH

Logic in the positioning and in the design of the control panels makes the combined programming of a Cook & Chill process a reality.

DESIGN

As a symbol of the integrated system, the refined, parallel lines of the 2 models reflect the desire to create one single management system for your kitchen.

New Advance blast chillers

New design, new control, new approach; The Advance blast chillers symbolise the new generation of Fagor products. We are improving our processes as technologies advance, to offer solutions that are more than just tools.

- Savings in the planning and management of your kitchen work flows.
- Economical savings in provisioning and consequently, a reduction in unnecessary expenses and waste.
- Improved health and hygiene, and better preservation of food cooked there and then.
- Management of more simple, hygienic and safe cooking and cooling processes.
- Electronic control of the entire system, possibility to pre-programme the chilling cycles and to conserve them with a USB connection.

NEW CONTROL PANEL

Cook & Chill Solutions

The Cook & Chill solutions provide:

- Cost savings (optimizing resources)
- Safety and hygiene
- A product just been made

1. Cook & Chill solutions A LA CARTE
> Cooking (Oven) using trays
> Freezing (Blast chiller / freezer) using trays
> Plate service
> Regeneration using "MULTI TRAY" function

2. Cook & Chill solutions FOR BANQUETS
> Cooking (Oven) using structure for trays
> Freezing (Blast chiller / freezer) using structure for trays
> Plate service
> Regeneration using structure for dishes (Oven)
> Thermal cover
> Service - Distribution

3. Cook & Chill solutions FOR BUFFETS
> Cooking (Oven) using trays
> Freezing (Blast chiller / freezer) using trays
> Regeneration using trays (Oven)
> Service - Distribution

4. Cook & Chill solutions VACUUM COOKING
> Vacuum packaging
> Cooking (Oven) with "ECO STEAMING / Low Temperature" function, using trays
> Freezing (Blast chiller / freezer) using trays
> Regeneration (Oven) with "ECO STEAMING" function
> Finishing using FAGOR cooking appliances

Solutions
for all catering events

Fagor Industrial project the most suitable
COOK & CHILL equipment for every requirement

Cook & Chill 061

40 ÷ 60
meals
per day

COOK & CHILL 061 Solutions	
Electric oven	**Gas oven (*)**
APE-061 19010970	**APG-061**
AE-061 19010984	**AG-061**

Kit Stacking 061	
Electric models and gas ACG 19020971	Gas models APG and AG 19020972

Blast chiller and freezer
ATA-061
19018754 (50 Hz) - 19030606 (60 Hz)

TrolleyCP-11-R
19018752

Structure for trays	**Structure for dishes**
EB-061 19011559	**EP-061** 19013353

Rail guide for structure
GE-101
19011569

Thermal cover
LTE-061
19011738

(*)   Gas and frequency: see OVENS chapter

Cook & Chill 101
60 ÷ 100   meals per day

COOK & CHILL 101 Solutions	
Electric oven	Gas oven (*)
APE-101 19011023	APG-101
AE-101 19011021	AG-101
Support SH-11 19013205	Support with guides SH-11-B 19013401
Blast chiller and freezer ATA-101 19020653 (50 Hz) - 19030442 (60 Hz)	
Trolley CP-11 19013352	
Structure for trays EB-101 19011561	Structure for dishes EP-101 19013354
Rail guide for structure GE-101 19011569	
Thermal cover LTE-101 19011739	

(*)   Gas and frequency: see OVENS chapter

Cook & Chill 102
100 ÷ 150   meals per day

COOK & CHILL 102 Solutions	
Electric oven	Gas oven (*)
APE-102 19010816	APG-102
AE-102 19011020	AG-102
Support SH-102 19013212	Support with guides SH-102-B 19013403
Blast chiller and freezer ATA-102 19017470	
Trolley CP-102 19013355	
Structure for trays EB-102 19011562	Structure for dishes EP-102 19013356
Rail guide for structure GE-102 19011570	
Thermal cover LTE-102 19011740	

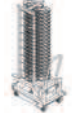(*)   Gas and frequency: see OVENS chapter

Cook & Chill 201
150 ÷ 200 meals per day

COOK & CHILL 201 Solutions	
Electric oven	Gas oven (*)
APE-201 19011025	APG-201
AE-201 19010557	AG-201
Blast chiller	Blast chiller and freezer
CS-201 19013305	CM-201 19015793
Trolley with structure for trays CEB-201 19011551	
Trolley with structure for dishes CEP-201 19013357	
Thermal cover LTE-201 19011741	

(*) Gas and frequency: see OVENS chapter

Cook & Chill 202
200 ÷ 360 meals per day

COOK & CHILL 202 Solutions	
Electric oven	Gas oven (*)
APE-202 19010954	APG-202
AE-202 19010961	AG-202
Blast chiller	Blast chiller and freezer
CS-202 19013307	CM-202 19015795
Trolley with structure for trays CEB-202 19011550	
Trolley with structure for dishes CEP-202 19011552	
Thermal cover LTE-202 19011742	

(*) Gas and frequency: see OVENS chapter

Cook & Chill
Advance Ovens

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

Ovens boilers must be drained down at the end of each shift.

Manufacturers warranty will be void if this is not complied with.

Availability for these voltages:
   230 V - 3Ph + E
   400 V - 3Ph+N+E

All ovens should be fitted with gas governors:
   LPG: 37 g/cm^2
   Natural Gas: 20 g/cm^2

ADVANCE

Product flexibility for all types of needs and spaces

ONE MUST BE PREPARED TO OFFER EACH CLIENT A
DIFFERENT RESPONSE, TO MEET ALL NEEDS.
FAGOR INDUSTRIAL IS.

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

They come in five different sizes for the three different levels of performance:
Advance Plus, Advance and Advance Concept.

ADVANCE +

ONE OF THE BEST OVENS ON THE MARKET.

ADVANCE PLUS ovens are made for professionals who do not want to give up any functionality.

They have **the highest performance of the market,** achieving a perfect balance between **cooking quality, simplicity, efficiency and safety.**

ADVANCE

THE BEST VALUE FOR MONEY IN OVENS WITH STEAM GENERATORS.

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

CONCEPT

SIMPLE, ECONOMIC, POWERFUL AND ROBUST OVEN.

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

Designed to get the most out of kitchens

BASIC FUNCTIONS

ECO STEAMING

CONTINUOUS STEAM: PERFECT COOKING AND HEALTHY FOODS

Independent and separated from the cooking chamber, the powerful steam generator of Advance ovens secures a continuous supply of fresh steam at all times, for perfect quality cooking and improving the juiciness of all food. The system guarantees a continued renewal of the water every 24 hours of cooking, maintaining high quality and guaranteeing hygiene inside the chamber at all times.

FAGOR COMBI OS

THE ADVANCE PLUS OPERATING SYSTEM KNOWS NO BOUNDARIES

Fagor Cooking is the automatic cooking program. Infinite recipes can be created, stored, imported and exported, helping to make the day-to-day easier and more productive.

Fagor Easy is the manual cooking program, with 4 cooking cycles: Convection, Steam, Mixed and Regeneration.

Fagor Multi-Tray System monitors and controls the temperature and time of each tray independently, in order to cook different types of dishes at the same time. It allows flexible cooking during peak hours, saving time and money.

Fagor USB allows for easy uploading and downloading of recipes and the documentation of the HACCP data to guarantee the maximum standards of food safety.

CORE FUNCTIONALITIES & BENEFITS

	Cooking quality	Easy-of-use / Working smart	Eco-friendly / Use savings	Hygiene / safety
eCO-STEAMING	• Continuous supply of steam improves food quality and juiciness. • Prevents transfer of food taste.		• Less lime build-up. • Reduced maintenance costs.	• Fresh, pure water supply guarantees hygiene and food safety.
HA-CONTROL	• Uniform temperature ensures cooking consistency		• Highly efficient gas burners. • Less CO emissions than other competitors.	• Combustion takes place outside chamber. • Silent gas burners.
EZ-SENSOR	• Sensor probe guarantees high precision.	• Ergonomic, yet robust, sensor probe.	• High precision leads to reduced weight loss.	• High precision sensor improves food safety.
FAGOR TOUCH		• Self-explanatory user interface. • Less training / recruiting expenses. • Wide viewing angle.	• Scratch-resistant • Oil spill/water-repellent • Reduced maintenance costs.	• Easy-to-clean.
FAGOR COMBIOS	• +40 recipes specially designed to ensure maximum quality.	• Infinite cooking families and recipes can be add, modified or adjust in any moment	• Multi-tray allows flexible cooking during peak hours, saving time and money.	• HACCP control with Fagor USB.
COMBICLEAN		• 5 different programs. • Retractable or external shower for manual cleaning.	• Flexibility in programs types saves money. • Efficient consumption of energy, chemicals and water.	• Optimum safety and hygiene standards. • 3 emergency quick rinses if cleaning process is aborted.

EZ SENSOR

THE HIGHEST PRECISION FOR OPTIMUM RESULTS

Simple and very easy to use, the new Advance probe allows the temperature to be taken at the core of foods, ensuring precision during the entire cooking process.

EZ Sensor has an ergonomic design, easier to hold, guaranteeing the safety of the chef and, above all, saving time and effort.

FAGOR TOUCH

ALL OPTIONS WITHIN REACH OF A FINGER

The new generation Advance has an 8 inch touch-screen TFT, which is intuitive and very easy to use, including automatic programs such as "Fagor Easy" and "Fagor Cooking".

The Fagor Touch system is completely sealed in glass, very easy to clean, repels water and grease stains and is very resistant to scratches. Its capacitive technology allows wide viewing angles and its screen can be activated even with latex gloves.

HA CONTROL

TEMPERATURE CONTROL: UNEQUALLED FLAVOURS AND AROMAS

HA Control guarantees uniform and constant temperature which means obtaining the best results: food with unequalled appearance, flavour and aroma.

The bidirectional fan system creates optimum air flow which ensures perfect cooking. The speed of the fans is adjustable in function of the culinary needs of each moment.

COMBI CLEAN

PERFECT HYGIENE, ASSURED SAFETY

Combi Clean is the automatic cleaning system of the cooking chamber, ensuring the maximum levels of hygiene.

Combi Clean has 5 washing programs, which adapts to the needs of each professional.

If the cleaning process is unexpectedly interrupted, a safety automatic cleaning program is activated to ensure complete food safety.

SOFTWARE

Multiple applications, simple and intuitive

Designed with a high level of quality demand, Advance ovens incorporate the latest technology and software services.
The USB connection allows easy upload or download of cooking recipes to the oven, or document HACCP data to ensure maximum standards of food safety.

MONITOR APP

It monitors permanently the system, eventually informing if some particular part of the unit is not in a perfect working condition.

MAINTENANCE APP

It allows technicians to determine the working conditions and state of each component in the unit, saving time and effort in after-sales maintenance operations.

CONFIGURATION APP

It gives technicians the possibility to adjust values of important parameters: fan speed, type of gas, condensation time, water draining, etc.

LOG FILE APP

It automatically records cooking events, in order to provide an audit trail that can be used to understand the activity of the unit.

OPERATION AND MAINTENANCE

Greater efficiency in technical support

The new generation Advance incorporates innovations that make easier the resolution of any problems or technical modifications, ensuring a quicker and more effective response.

SINGLE-ACCESS MAINTENANCE POINT

It guarantees an easy access to all hardware and circuitry components from only one side of the oven.

STEAM GENERATOR MAINTENANCE

The new design of the steam generator makes maintenance and technical support operations easier than ever.

AUTO-CALIBRATION FUNCTION

The operation parameters of the oven can be easily adjusted in accordance with the specific geographic conditions such as altitude and atmospheric pressure.

PLUG-AND-PLAY GAS TRANSFORMATION

Alternating between different types of gases (LPG, Natural Gas) was never as simple and safe. With an easy, plug-and-play replacement of injectors, Advance ovens can easily exchange its source of gas from one type to another.

10 Reasons to choose an Advance oven

AN OVEN FOR EACH PROFESSIONAL NEED

Whatever the professional need is, there is a Fagor Advance oven: Dozens of models, 5 sizes, 3 different ranges... to respond to any need.

EASY USE

Above all, simplicity. Any function within reach of a finger.

It also has self-explanatory interfaces, ergonomic probe, automatic cleaning system, new ergonomic door-handle... dozens of new features which will make cooking easier than ever.

EXCELLENT RESULTS, MINIMAL LOSSES

Thanks to the power steam generator and the optimal temperature distribution, Advance ovens achieve excellent cooking results with minimal losses.

Greater juiciness, greater uniformity in heat distribution and cooking consistency and, above all, greater precision throughout the entire cooking process.

SAVINGS ON MAINTENANCE

Huge improvements in technical service and customer service. Advance ovens incorporate dozens of systems to save time and money in after-sales service operations, like the Single-Access Point, monitoring, configuration, maintenance and auto-calibration applications among others.

GREATER HYGIENE

Fresh, pure water steam in Advance generation ovens is constantly renewed, whilst the combustion occurs outside the cooking chamber. In addition, they incorporate numerous improvements with regard to food safety such as HACCP documentation, seamless welded-rounded-edge cooking chamber, removable gasket and a new, very precise probe.

IMPROVEMENT OF THE WORK ENVIRONMENT

The oven's new opening system is more comfortable for the chef, probe with an ergonomic handle, trolleys with greater manoeuvrability, silent burners and improved self-cleaning systems which, without a doubt, improve safety and comfort in the work environment.

DURABILITY

A robust and resistant product which is designed to last. The new generation Advance incorporates important improvements in its structure and transport system: all built in stainless steel, new handle, double-glass door, dual wheel castors...

GREATER PRODUCTIVITY

Smaller oven footprint and stackable stations provide with more productivity and better use of space in the professional kitchens.
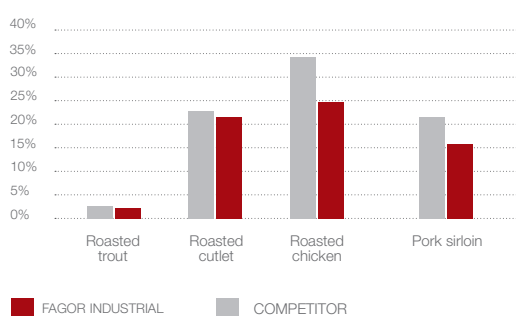
ENERGY EFFICIENCY

Fagor continues firmly committed to saving and the environment. The new ovens have high efficiency burners which emit less CO and use resources more efficiently.
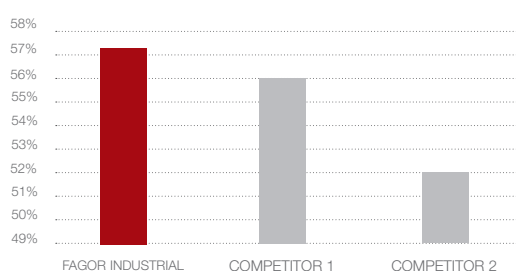
TOGETHER WE VOLVE

Evolving together has been Fagor's true commitment with its customers over these last 30 years. That is why at Fagor Industrial we have a 360º integral service which will allow you to focus on what is truly important: to get the most out of professional kitchens.

MINIMAL LOSSES

- FAGOR INDUSTRIAL
- COMPETITOR

ADVANCE OVENS EFFICIENCY

ADVANCE GENERATION
Table of functions and features

CORE FUNCTIONALITIES	ADVANCE PLUS	ADVANCE	ADVANCE CONCEPT
Eco-Steaming	●	●	-
Steam generator with lime detector	●	●	-
Automatic emptying of the generator	●	●	-
Semiautomatic decalcification system	●	●	-
HA-Control	●	●	●
Exclusive bidirectional fan system	●	●	●
Cool down	●	●	●
"Auto-reverse" system to invert the fan direction	●	●	●
EZ-Sensor	●	●	●
Probe with temperature multi-sensor mechanism	●	●	●
FagorTouch	Capacitive 8" TFT Touchscreen with front glass	Screen + Selector dial	Display 7 segments + 2 dials
Fagor CombiOS	●	-	-
Fagor Cooking	●	-	-
Fagor Easy	●	-	-
Fagor Multi-Tray System	●	-	-
Fagor USB	●	-	-
Cooking modes	4 + Humidity control	5	Electric: 4 / Gas : 1
Fagor CombiClean (5 programs of automatic washing)	●	-	-
OTHER FUNCTIONS			
Delayed programming (traditional Cooking and Fagor Cooking)	●	●	●
Delta cooking	●	●	●
Thermal stop (count down when temperature is reached)	●	●	-
Monitor App & Maintenance App (self-diagnostic alerts and errors)	●	●	●
Log file App (history of cycles)	●	●	●
Log file App (history of errors)	●	●	-
Configuration App (power-speed)	3 speed / 2 power	3 speed / 2 power	3 speed / 2 power
Humidifier	●	●	●
Languages	33	25	-
HACCP	●	Optional	-
SAT mode	●	●	●
Trade show mode	●	●	●
Calibration App	Auto	Auto	Manual
Rapid-close-door system (models 061,101 and 102)	●	●	●
Integrated rack-structure trolley (models 201 and 202)	●	●	Optional
Retractable shower	●	●	-
External shower	-	-	Optional
IPX-5 protection	●	●	●

ADVANCE +

ONE OF THE BEST OVENS ON THE MARKET.

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

FAGOR COMBI OS | FAGOR TOUCH | COMBI CLEAN | ECO STEAMING | HA CONTROL | EZ SENSOR

INNOVATIVE TECHNOLOGY IN THE KITCHEN

· Professional quality
· Precision
· Excellence
· Perfect results
· Save time and money

CHARACTERISTICS

· "Touch control" screen
· 4 cooking methods: Steam, Adjustable Steam (Humidity control during cooking), Regeneration and Convection (up to 300ºC)
· Preheating option
· Fagor Easy cooking mode
· Fagor Cooking, range of cooking programmes
· Fagor Multi-Tray System, control cooking by tray
· Delayed programming for: Cooking / Low-temperature cooking / Washing
· Memory function: records the different cooking methods used
· 3 Speeds - 2 power ranges
· Cold-Down chamber cooling system
· "Auto-reverse" system to reverse fan rotation
· 5 wash programmes
· Multisensor temperature probe
· PC management software: History, recipes. HACCP, manuals, …
· HACCP cooking data recording system
· Steam generator equipped with limescale detector
· Steam generator automatically empties every 24 hours of cooking
· Semi-automatic limescale removal system
· Quick door-closing system (061, 101 and 102 models)

· Integrated cart (201 and 202 models)
· Error detection system
· "Repair service" mode system
· IPX-5 protection
· Retractable shower
· User language option

· Voltage - electric models: 400 V - 3+N - 50/60 Hz
· Voltage - gas models: 230V 1+N - 50 Hz or 60 Hz

Electric Advance-Plus ovens

	Model	Reference	Capacity	Features *	Power kW	Dimensions mm	
	APE-061	19010970	6 GN-1/1 - 12 GN-1/2	-	10,20	898 x 867 x 846	
	APE-101	19011023	10 GN-1/1 - 20 GN-1/2	-	19,20	898 x 867 x 1.117	
	APE-102	19010816	10 GN-2/1- 20 GN-1/1	-	31,20	1.130 x 1.063 x 1.117	
	APE-201	19011025	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929 x 964 x 1.841	
	APE-202	19010954	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162 x 1.074 x 1.841	

(*) Built-in:
CEB: Structure with incorporated loading trolley

APE-061

APE-101

APE-102 + SH-102

APE-201

APE-202

Gas Advance-Plus ovens

	Model	Hz.	Reference LPG	GN	Capacity	Features *	kW - gas	kW el.	Dimensions mm	
	APG-061	50	19010042	19011886	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898 x 922 x 846	
		60	19011885	19011887						
	APG-101	50	19011070	19011903	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898 x 922 x 1.117	
		60	19011902	19011904						
	APG-102	50	19011096	19011912	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130 x 1.063 x 1.117	
		60	19011911	19011913						
	APG-201	50	19011174	19011921	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929 x 964 x 1.841	
		60	19011920	19011922						
	APG-202	50	19010040	19011930	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162 x 1.074 x 1.841	
		60	19011929	19011931						

ADVANCE

THE BEST VALUE FOR MONEY IN OVENS WITH STEAM GENERATORS.

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

ECO STEAMING   **HA** CONTROL   **EZ** SENSOR

HIGH QUALITY, FAST COOKING

· Professional quality
· Easy to use
· Efficient
· Perfect results
· Affordable

CARACTERÍSTICAS

· Push-button and "Scrolling" controls
· 5 cooking methods: Steam, Low-temperature steam, Regeneration, Combination and Convection (up to 300ºC)
· Preheating option
· Overnight cooking or low-temperature programme
· 3 Speeds - 2 power ranges
· Cold-Down chamber cooling system
· "Auto-reverse" system to reverse fan rotation
· Electronic temperature probe
· Steam generator equipped with limescale detector
· Steam generator automatically empties every 24 hours of cooking
· Semi-automatic limescale removal system
· Quick door-closing system (061, 101 and 102 models)
· Integrated cart (201 and 202 models)
· Error detection system

· "Repair service" mode system
· IPX-5 protection
· Retractable shower

· Voltage:
400 V - 3+N - 50/60 Hz
· Voltage - gas models:
230V 1+N - 50Hz (standard) or 60 Hz

Electric Advance Ovens

	Model	Reference	Capacity	Features *	Power kW	Dimensions mm	
	AE-061	19010984	6 GN-1/1 - 12 GN-1/2	-	10,20	898 x 867 x 846	
	AE-101	19011021	10 GN-1/1 - 20 GN-1/2	-	19,20	898 x 867 x 1.117	
	AE-102	19011020	10 GN-2/1- 20 GN-1/1	-	31,20	1.130 x 1.063 x 1.117	
	AE-201	19010557	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929 x 964 x 1.841	
	AE-202	19010961	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162 x 1.074 x 1.841	

(*) Built-in:

CEB: Structure withincorporated loading trolley

Pictures: supports, grids and containers NOT INCLUDED

AE-061

AE-102

AE-101 + SH-101

AE-201

AE-202

Gas Advance Ovens

	Model	Hz.	Reference		Capacity	Features *	Power		Dimensions mm	
			LPG	GN			kW - gas	kW el.		
	AG-061	50	19011040	19011882	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898 x 922 x 846	
		60	19011881	19011883						
	AG-101	50	19010041	19011899	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898 x 922 x 1.117	
		60	19011898	19011901						
	AG-102	50	19011126	19011909	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130 x 1.063 x 1.117	
		60	19011908	19011910						
	AG-201	50	19011193	19011918	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929 x 964 x 1.841	
		60	19011917	19011919						
	AG-202	50	19011108	19011927	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162 x 1.074 x 1.841	
		60	19011926	19011928						

CONCEPT

SIMPLE, ECONOMIC, POWERFUL AND ROBUST OVEN.

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

· You can work on convection, steam, combi mode and regeneration.

· It has the "Cold Down" function, humidifier and temperature function with core probe.

· Support system for service by which, without removing any

outer panel, the user can check the correct operation of all components of the oven.

· Area of warnings that warn consumers if the oven detects an alarm or malfunction.

HA CONTROL   EZ SENSOR

TECHNOLOGY MADE SIMPLE

· Affordable
· Easy to use
· Efficient
· Simple
· Perfect results

CHARACTERISTICS

· Digital push-button controls + Two "Scroll" buttons.

· Cooking methods:

  Electric version: Steam, Combi, Regeneration and Convection (up to 300ºC)

  Gas version: Convection (up to 300ºC)

· Preheating option

· 2 Speeds - 2 power ranges

· Cold-Down chamber cooling system

· "Auto-reverse" system to reverse fan rotation

· Quick door-closing system (061 and 101 models)

· Error detection system

· "Repair service" mode system

· IPX-5 protection

OPTIONAL ACCESSORIES AND ELEMENTS:

· External shower (factory fitted only)

· Models 201 and 202 with guides or with integrated structure

  Note: Integrated structure cannot be introduced in a model with guides

· Voltage - electric models:
  400 V - 3+N - 50/60 Hz

· Voltage - gas models:
  230 V - 1+N - 50 Hz or 60 Hz

Electric Advance Concept injection ovens

	Model	Reference	Capacity	Built-in	Power kW	Dimensions mm	
	ACE-061	19010988	6 GN-1/1 - 12 GN-1/2	-	10,20	898 x 867 x 846	
	ACE-101	19011022	10 GN-1/1 - 20 GN-1/2	-	19,20	898 x 867 x 1.117	
	ACE-102	19011028	10 GN-2/1- 20 GN-1/1	-	31,20	1.130 x 1.063 x 1.117	
	ACE-201	19011049	20 GN-1/1 - 40 GN-1/2	-	38,40	929 x 964 x 1.841	
	ACE-201-C	19013091	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929 x 964 x 1.841	
	ACE-202	19010991	20 GN-2/1- 40 GN-1/1	-	62,40	1.162 x 1.074 x 1.841	
	ACE-202-C	19017132	20 GN-2/1- 40 GN-1/1	CEB-202	62,40	1.162 x 1.074 x 1.841	

Pictures: supports, grids and containers NOT INCLUDED

ACE-102   ACE-101 + SH-101   ACE-061 + SH-061   ACE-201   ACE-202

Gas Advance Concept convection ovens

	Model	Hz.	Reference		Capacity	Features *	Power		Dimensions mm	
			LPG	GN			kW - gas	kW el.		
	ACG-061	50	19011043	19011615	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898 x 867 x 846	
		60	19011617	19011880						
	ACG-101	50	19011071	19011893	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898 x 867 x 1.117	
		60	19011892	19011894						
	ACG-102	50	19011127	19011906	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130 x 1.063 x 1.117	
		60	19011905	19011907						
	ACG-201	50	19011234	19011915	20 GN-1/1 - 40 GN-1/2	-	36,00	2,40	929 x 964 x 1.841	
		60	19011914	19011916						
	ACG-201-C	50			20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929 x 964 x 1.841	
		60								
	ACG-202	50	19011124	19011924	20 GN-2/1- 40 GN-1/1	-	65,00	2,40	1.162 x 1.074 x 1.841	
		60	19011923	19011925						
	ACG-202-C	50	19020731		20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162 x 1.074 x 1.841	
		60								

Cook & Chill
Accessories

Accessories for Advance Ovens

Fagor Industrial provides a wide range of accessories, complements and containers that facilitate the installation, the use and the methods to cook all kinds of food

ACCESSORIES

Supports
Supports with castors
Neutral and hot supports with doors
Structures for trays
Structures for dishes
Trolleys for structures
Thermical covers
Guides for pastry trays
Extraction kit for gas ovens
Drain pipe

CONTAINERS

Trays and GN containers
Granite enamelled containers
Eggs and crepes containers
Chips and fried containers
Griddle grids
Chicken superspike and rib grids
Puddings and muffins containers

COMPLEMENTARY ELEMENTS

Kit guides for pastry trays

Sealing elements to preheat oven without trolley

Kit elements for stacking assembly

Core probe for vacuum cooking

Haccp kit for advance range

Big ovens with castors

Kit for fastening elements for ovens

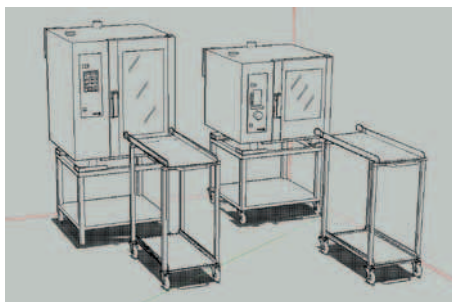Soportes de amarre a suelo

KITS FOR TRANSFORMATIONS

Fagor supplies the ovens ready for Different voltages, frequencies and Gases

Voltage for ships: kit for 440 v 3 phase

Kit frequency transformer 60 hz for gas ovens

Transformations for different gases

Accessories for 061 and 101 models
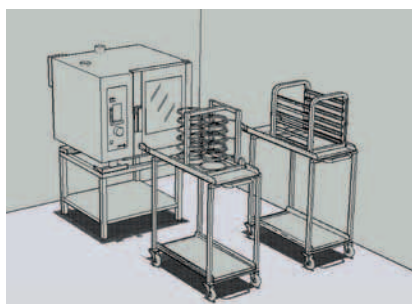

For all 061 and 101 models of any version.

Except:
SHOWER TAPS: ONLY for CONCEPT models. (ADVANCE and ADVANCE-PLUS versions are built-in shower tap)

|	Model	Reference	Description	Dimensions mm	
	SH-11	19013205	SUPPORT Height = 650 mm	815 x 724 x 650	
	SH-11-R	19013208	SUPPORT WITH CASTORS Height = 650 mm. 4 castors, two with brake.	815 x 724 x 650	
	SH-11-B	19013401	SUPPORT - Height = 650 mm. 2 kit guides for 6 GN-1/1 levels.	815 x 724 x 650	
	SH-11-RB	19013402	SUPPORT WITH CASTORS - Height = 650 mm 4 castors, two with brake. 2 kit guides for 6 GN-1/1 levels.	815 x 724 x 650	
	ANH-11	19011732	NEUTRAL SUPPORT - Height = 650 mm Sliding doors.	815 x 725 x 650	
	ACH-11	19011733	HOT SUPPORT - Height = 650 mm Sliding doors. Forced convection	815 x 725 x 650	
	CP-11	19013352	TROLLEY FOR STRUCTURE To put 061 and 101 structures in the ovens placed over SH-11 supports.	530 x 840 x 1.020	
	CP-11-R	19018752	REGLABLE TROLLEY FOR STRUCTURE To put 061 and 101 structures in the ovens placed over other supports at different height.		
	GD-AD	19004504	SHOWER TAP Only for ACE and ACG versions.		
	AP-10	19004439	KIT OF FASTENING ELEMENTS Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).		
	Z-11-E	19020762	Kit LOWER COVER to place an 061 or 101 electric oven over top		
	Z-11-G	19020763	Kit LOWER COVER to place an 061 or 101 gas oven over top		

Specific accessories for 061 models

For all 061 models of any version.

	Model	Reference	Description	Dimensions mm	
	EB-061	19011559	STRUCTURE FOR TRAYS Capacity for 6 GN-1/1 levels or 12 GN-1/2. It is necessary to install with GE-101 rail guides.	398 x 584 x 458	
	EP-061	19013353	STRUCTURE FOR PLATES Capacity for 18 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422 x 635 x 455	
	GE-101	19011569	RAIL GUIDES FOR STRUCTURE To place in the cooking chamber For structures 061 and 101	420 x 590 x 113	
	LTE-061	19011738	THERMICAL COVER For structure EP-061. Maintains food temperature 20'.	405 x 500 x 440	
	GP-061	19011982	Kit PASTRY GUIDES 5 levels 60 x 40 cm.		

Specific accessories for 101 models

For all 101 models of any version.

	Model	Reference	Description	Dimensions mm	
	EB-101	19011561	STRUCTURE FOR TRAYS Capacity for 10 GN-1/1 levels or 20 GN-1/2. It is necessary to install with GE-101 rail guides.	398 x 584 x 730	
	EP-101	19013354	STRUCTURE FOR PLATES Capacity for 30 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422 x 635 x 725	
	GE-101	19011569	RAIL GUIDES FOR STRUCTURE To place in the cooking chamber For structures 061 and 101	420 x 590 x 113	
	LTE-101	19011739	THERMICAL COVER For structure EP-101. Maintains food temperature 20'.	405 x 500 x 700	
	GP-101	19011983	Kit PASTRY GUIDES 8 levels 60 x 40 cm.		
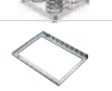
Accessories for 102 models

For all 102 models of any version.

Except:
SHOWER TAPS: ONLY for CONCEPT models. (ADVANCE and ADVANCE-PLUS versions are built-in shower tap)
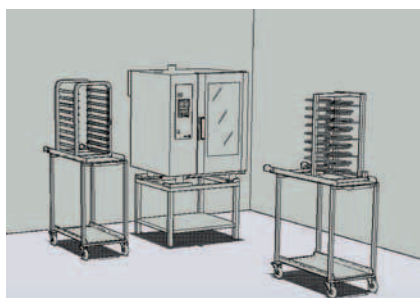
	Model	Reference	Description	Dimensiones mm	
	SH-102	19013212	SUPPORT Height = 650 mm	1.043 x 870 x 650	
	SH-102-R	19013211	SUPPORT WITH CASTORS Height = 650 mm. 4 castors, two with brake.	1.043 x 870 x 650	
	SH-102-B	19013403	SUPPORT - Height = 650 mm. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1 levels.	1.043 x 870 x 650	
	SH-102-RB	19013404	SUPPORT WITH CASTORS - Height = 650 mm. 4 castors, two with brake. Two kit guides, one for 6 GN-1/1 levels and another one for 6 GN-2/1.	1.043 x 870 x 650	
	ANH-102	19011734	NEUTRAL SUPPORT - Height = 650 mm Sliding doors.	1.050 x 925 x 650	
	ACH-102	19011736	HOT SUPPORT - Height = 650 mm Sliding doors. Forced convection	1.050 x 925 x 650	
	EB-102	19011562	STRUCTURE FOR TRAYS Capacity for 10 GN-2/1 levels or 20 GN-1/1. It is necessary to install with GE-102 rail guides.	605 x 714 x 730	
	EP-102	19013356	STRUCTURE FOR PLATES Capacity for 52 dishes Ø 31 cm. It is necessary to install with GE-102 rail guides..	620 x 790 x 720	
	GE-102	19011570	RAIL GUIDES FOR STRUCTURE To place in the cooking chamber For structures 102 type.	630 x 790 x 113	
	CP-102	19013355	TROLLEY FOR STRUCTURE To put 102 type structures in the ovens placed over SH-102 supports.	742 x 965 x 1.018	
	CP-102-R	19018751	REGLABLE TROLLEY FOR STRUCTURE To put 102 type structures in the ovens placed over other supports at different height.		
	LTE-102	19011740	THERMICAL COVER For structure EP-102. Maintains food temperature 20'.	610 x 720 x 710	
	GP-102	19012134	Kit PASTRY GUIDES 16 levels 60 x 40 cm.		
	GD-AD	19004504	SHOWER TAP Only for ACE and ACG versions.		
	AP-10	19004439	KIT OF FASTENING ELEMENTS Kit of pieces to fix the legs to a worktop. (Not necessary for SH ovens supports).		
	Z-102	19020764	Kit LOWER COVER to place an 102 oven over top		235,00

Accessories for 201 models

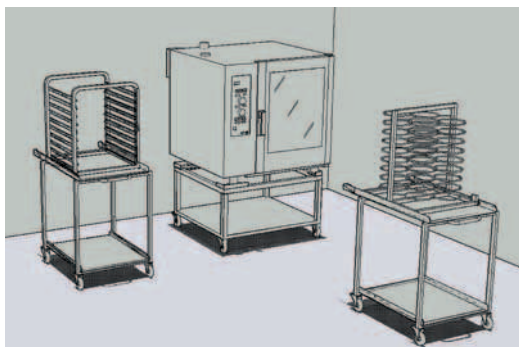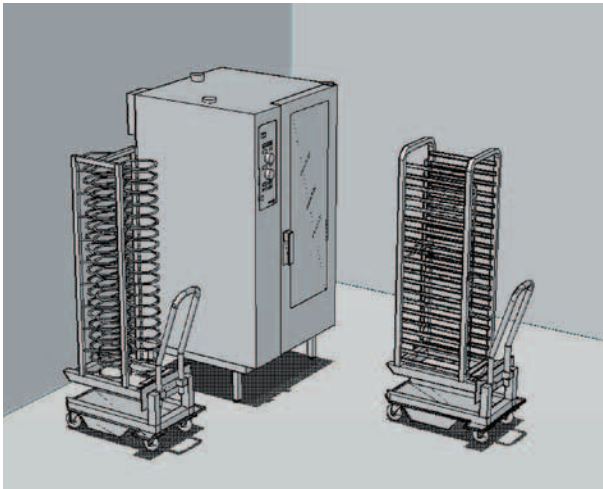For all 201 models of any version.

Except:
SHOWER TAPS: for CONCEPT models ADVANCE and ADVANCE-PLUS versions are built-in shower tap
ADVANCE and ADVANCE-PLUS versions are built-in structure with incorporated loading trolley

	Model	Reference	Description	Dimensions mm	
	CEB-201	19011551	**TROLLEY WITH STRUCTURE** For 20 GN-1/1 levels or 40 GN-1/2 levels	560x769x1.750	
	CEP-201	19013357	**TROLLEY WITH STRUTURE** For 50 dishes Ø 31 cm	560x769x1.750	
	LTE-201	19011741	**THERMICAL COVER** For CEP-201 structure. Maintains food temperature 20'.	610x380x1.220	
	R4-20	Consultar	**KIT OF CASTORS** 4 castors, two with brake. For 201 and 202 models.	Exclusivamente MONTADO EN FÁBRICA	
	AP-20	19012270	**KIT OF FASTENING ELEMENTS** 2 pieces to fix the legs to the floor. For 201 and 202 models		
	GD-AD	19004504	**SHOWER TAP** Only for ACE and ACG versions.		
	PRE-H201	19011979	**PREHEAT KIT** Kit of sealing elements to preheat oven without trolley		

Accessories for 202 models
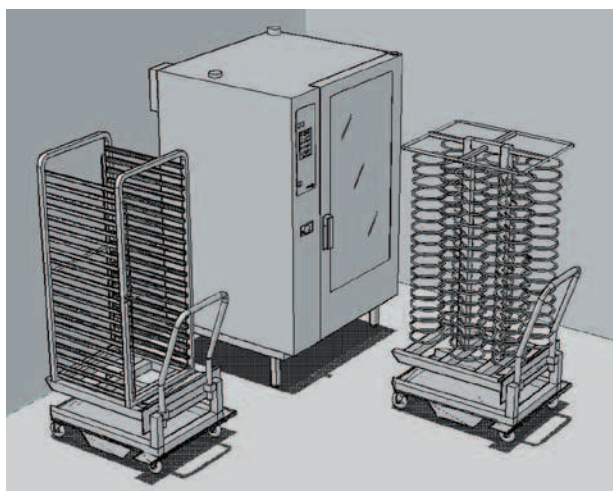
For all 202 models of any version.

Except:
SHOWER TAPS: for CONCEPT models ADVANCE and ADVANCE-PLUS versions are built-in shower tap
ADVANCE and ADVANCE-PLUS versions are built-in structure with incorporated loading trolley

	Model	Reference	Description	Dimensions mm	
	CEB-202	19011550	TROLLEY WITH STRUCTURE For 20 GN-2/1 levels or 40 GN-1/1 levels	764x915x1.810	
	CEP-202	19011552	TROLLEY WITH STRUTURE For 100 dishes Ø 31 cm	764x915x1.810	
	LTE-202	19011742	THERMICAL COVER For CEP-202 structure. Maintains food temperature 20'.	650x820x1.335	
	R4-20	Consultar	KIT OF CASTORS 4 castors, two with brake. For 201 and 202 models.	Exclusivamente MONTADO EN FÁBRICA	
	AP-20	19012270	KIT OF FASTENING ELEMENTS 2 pieces to fixe the legs to the floor. For 201 and 202 models		
	GD-AD	19004504	SHOWER TAP Only for ACE and ACG versions.		
	PRE-H202	19011980	PREHEAT KIT Kit of sealing elements to preheat oven without trolley		

Stacking ovens

Kit of elements to make a stacking system with two ovens.

FACTORING BUILT-IN ONLY.
Warning: available only with electric ovens:
061 over 061
061 over 101

Model	Reference	Element	For the ovens:	
2AD-66	19012191	Kit elements for stacking ovens	061 + 061	
2AD-610	19012163	Kit elements for stacking ovens	061 + 101	

Assembly kit for "Cook & chill 061" stacking

Kit of elements to make a stacking system "Cook & Chill 061" with an 061 oven and ATA-061 blast chiller or freezer.

In the order you must indicate these data:
- Code for the 061 oven
- Code for the ATA-061 blast chiller and freezer
- Code for the assembly kit elements

FACTORING BUILT-IN ONLY.

Model	Reference	Description
KIT C&C-061 ELEC	19020971	Kit elements for a COOK & CHILL 061 stacking with electric oven
KIT C&C-061 GAS	19020972	Kit elements for a COOK & CHILL 061 stacking with gas oven

Kit vacuum cooking

Kit of elements to connect a core probe for cooking temperature control in vacuum cooking.
The temperature control passes to the connected probe, canceling the camera's internal probe.
Machines with vacuum cooking probe should be requested in the order indicating these data :
- Code for the standard machine
- Code for vacuum cooking kit "SOUS-AD"

Model	Code	
SOUS-AD	19012271	

Kit HACCP - advance range

With this kit, in the ADVANCE range ovens can be integrated HACCP system, for the historical record of the cooking values: modes, temperature, time ...
ADVANCE PLUS range already have this integrated system.
In ADVANCE CONCEPT ovens can not install this kit.

Model	Code	
HACCP-AD	19003730	

Kit baffle (gas ovens)

Set of elements that can be installed in a gas oven for connecting the outputs to an external extraction.

Model	For gas ovens size	Code	
CEX-ADG-101	061 - 101	19012272	
CEX-ADG-102	102	19012273	
CEX-ADG-201	201	19012290	
CEX-ADG-202	202	19012291	

Kit drain pipe

Necessary for proper drainage of the oven.

	Model	Code	
	DES-CN	19012125	

Transformation to other voltages - ship voltage

Machines destined for ships, 400 V - 3 Phase, should be requested in the order indicating these data:
- Code for the standard appliance
- Code for 400 V - 3 Phase Kit
The machine will be shipped from factory prepared for this voltage

Model	Code	
Kit transformation ship voltage 400 V - 3 Phase - 50 / 60 Hz	19012546	

Gastronorm containers

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

FLAT CONTAINERS

	Model	Reference	Capacity Litres	Type	Depth mm	Dimensions mm	
	GN-11-20	19001669	2,5	1/1 GN	20	325 x 530 x 20	
	GN-11-40	19000666	5,5	1/1 GN	40	325 x 530 x 40	
	GN-11-65	19000667	9,5	1/1 GN	65	325 x 530 x 65	
	GN-11-100	19000668	14	1/1 GN	100	325 x 530 x 100	
	GN-21-20	19001673	3,0	2/1 GN	20	650 x 530 x 20	
	GN-21-40	19001674	10,5	2/1 GN	40	650 x 530 x 40	
	GN-21-65	19001675	18,5	2/1 GN	65	650 x 530 x 65	
	GN-21-100	19001672	28,0	2/1 GN	100	650 x 530 x 100	

PERFORATED CONTAINERS

	Model	Reference	Capacity Litres	Type	Depth mm	Dimensions mm	
	GNP-11-40	19001677	5,5	1/1 GN	40	325 x 530 x 40	
	GNP-11-65	19001678	9,5	1/1 GN	65	325 x 530 x 65	
	GNP-11-100	19001676	14	1/1 GN	100	325 x 530 x 100	
	GNP-21-40	19001680	10,5	2/1 GN	40	650 x 530 x 40	
	GNP-21-65	19001681	18,5	2/1 GN	65	650 x 530 x 65	
	GNP-21-100	19001679	28	2/1 GN	100	650 x 530 x 100	

Granite enamelled containers

Model	Reference	Capacity Litres	Type	Depth mm	Dimensions mm	
TP11-20	19001978	2,5	1/1 GN	20	325 x 530 x 20	
TP11-40	19001979	5,5	1/1 GN	40	325 x 530 x 40	
TP11-65	19001980	9,5	1/1 GN	65	325 x 530 x 65	
TP21-20	19001981	3,5	2/1 GN	20	650 x 530 x 20	
TP21-40	19001982	10,5	2/1 GN	40	650 x 530 x 40	
TP21-65	19001983	18,5	2/1 GN	65	650 x 530 x 65	

Pastry containers

	Model	Reference	Function Cooking	Characteristics	Dimensions mm	
	BPA-11	19000313	Roasting	GN-1/1 - Flat	325 x 530	
	BPP-11	19000314	Cooking	GN-1/1 - Perforated	325 x 530	
	BB-11	19000279	Loaves	GN-1/1 - Capacity: 5 loaves	325 x 530	

Eggs and crepes containers
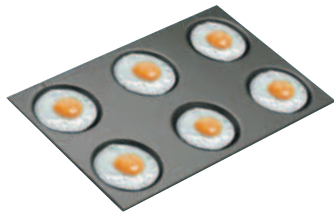
Made of enamelled aluminum
with non-stick coating.

	Model	Reference	Function Cooking	Characteristics	Dimensions mm	
	MOLDE-11	19001410	Eggs Omelettes Crepes	GN-1/1 6 holes x Ø 12,5 cm	325 x 530	
	MOLDE-21	19001411	Eggs Omelettes Crepes	GN-2/1 12 holes x Ø 12,5 cm	650 x 530	

Puddings and muffins container
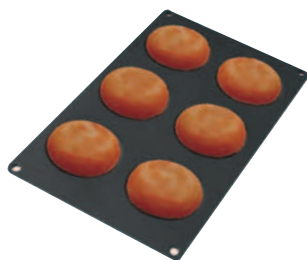
Made of silicone.

	Model	Reference	Function Cooking	Characteristics	Dimensions mm	
	MUFFIN-6	19001459	Muffins Puddings	SET 3 MUFFIN-6 6 holes x (Ø 7 cm x H=4 cm)	325 x 175	

Chips and fried container

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

	Model	Reference	Function Cooking	Characteristics	Dimensions mm	
	FRI-11	19012415	Chips Fried	GN-1/1	325 x 530	

Gastronorm grids

Made of AISI-304 wire

	Model	Reference	Function Cooking	Characteristics	Dimensions mm	
	1/1 GN GRID	19000999	Full size 1/1GN wire oven shelfs	GN-1/1	325 x 530	
	2/1 GN GRID	19001000	Full size 2/1GN wire oven shelfs	GN-2/1	650 x 530	

Chicken superspike and rib grid

Arranging chickens, ducks and ribs in a vertical position makes breast meat especially succulent and gives crisp, evenly browned skin

	Model	Reference	Function Cooking	Characteristics	Dimensions mm	
	PO-GN-1/1	19001496	Chickens	1/1 GN Capacity: 8 chickens	530 x 325	
	CO-GN-1/1	19000545	Ribs	1/1 GN - The ribs are arranged vertically on the Rib Grid, which means they can be gently pre-cooked to perfecting - even overnight - while fully utilising the available capacity.	530 x 325	

Griddle grids
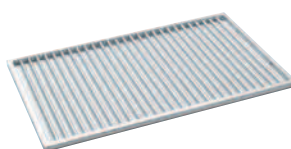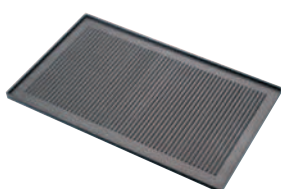
Made of enamelled aluminum with non-stick coating.
The Griddle Grid gives a perfect grill pattern on pan fries, frozen fish and grilled vegetables.

	Model	Reference	Function Cooking	Characteristics	Dimensions mm	
	GRILL-1/1	19002844	Grill pattern	1/1 GN Ribbed grill	530 x 325	
	MULTIGRILL 1/1	19001460	Grill pattern and roast	1/1 GN Two surfaces grid: roasting and grill pattern	530 x 325	

Detergents

To clean the internal cooking chamber.

Model	Reference	Description	Volume kg	
AB BOOST	12038038	DETERGENT - Detergent Can	8,00	
KOI PLUS	12032405	CLEANER - Cleaner Carafe	6,00	

Water softeners

Water Softeners are used to treat hard water.

They work by replacing the calcium and magnesium in the water with sodium.

They may also remove a small amount of iron or manganese, but for high levels, it is not recommended.

Water Softeners will generally require a professional installation.

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

Ovens boilers must be drained down at the end of each shift.

The problems of functioning that come from a defective installation that does not fulfill these conditions will not be born in mind in the guarantee of the product.
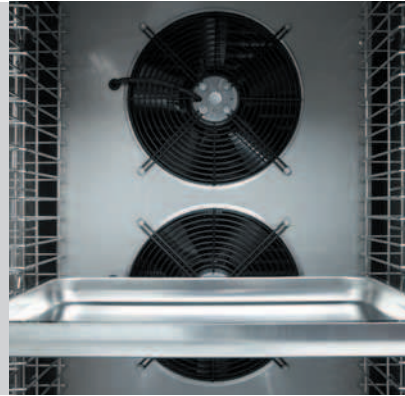
Cook & Chill
Blast chillers and freezers

Blast chillers and freezers

BLAST CHILLERS: WHY IS IT NECESSARY TO USE?

All fresh organic food products contain a natural bacterial load which, in favourable ambient conditions (temperature and humidity), multiplies producing hazardous effects on consumer health.

The most dangerous thermal threshold is between +65°C and +3°C: in this temperature range, bacterial multiplication is accelerated.

Blast chilling means lowering the temperature in the centre of the product from +90°C to +3°C as quickly as possible, and in any case within 90 minutes.

The critical temperature range between +65 ºC and +3 ºC, where the highest bacterial proliferation occurs, is thus passed through so quickly that food safety is not affected, and indeed the product can be stored for 5-8 days.

Blast chilling of a cooked product not only prevents bacterial proliferation but also prolongs product conservation time.

The quality of the food is not affected, and the product can be stored up to a couple of month.

WORK CYCLES IN A BLAST CHILLER

120 ºC

Destruction
of the bacterial flora

70 ºC

REFRIGERATION
CYCLE

Proliferation
of the bacterial flora

3 ºC
0 ºC

FREEZING
CYCLE

Detention
of the bacterial activity

-18 ºC

0 min.   90 min   240 min
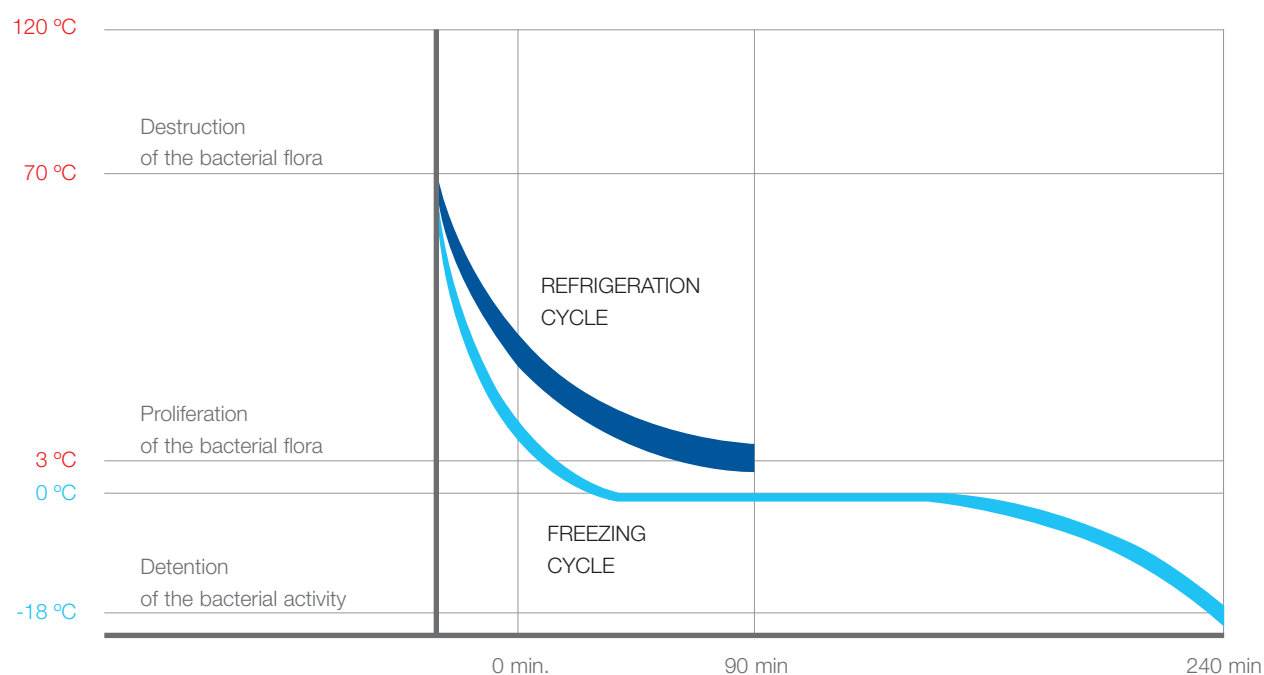
DEEP-FREEZING OR FREEZING

These two terms are often confused but the end result is the same in both cases: the temperature of a food product is lowered but the water contained in it does not freeze completely.

The difference is that with freezing there are no time limits and macrocrystals are formed internally, whereas deep-freezing means reaching a temperature of –18°C in the centre of the product within 4 hours, avoiding the formation of macrocrystals.

As the macrocrystals form, they break the cell membrane and in the thawing phase mineral salts and nutritional substances are lost in the form of liquids.

There are two deep-freezing cycles: hard and soft, both are manual and therefore programmed by the operator according to his specific requirements.

Blast chillers and freezers, CONCEPT Series

| ATM-031 VCH | ATM-051 VCH | ATM-081 VCH | ATM-101 VCH | ATM-121 VCH | ATM-161 VCH | ATM-102 VCH |

Made of austenitic stainless steel.

Adjustable legs in stainless steel.

Sliding guides for Gastronorm trays and Euronorm trays (60x40 cm).

Doors with automatic locking device.

Blast chiller / freezer models designed to reduce the temperature from +70ºC to +3ºC (chilling) or from +20ºC to -18ºC (freezing).

A choice of hard or soft chilling programmes.

Two chilling and two freezing cycles:

-Hard cycle:for products of more than 2 cm of thickness.

-Soft cycle:for products of less than 2 cm of thickness, or low density.

This cycle is made in two programmed steps.

The soft cycle avoids the frost formation in the product.

Duration of the cycles:

- Chilling: 90 minutes.

- Freezing: 240 minutes (4 hours).

Electronic timer and temperature probe standard on all models.

Probe controlled or time controlled blast chilling options.

Automatic end-of cycle alarm.

At the end of a cycle the chiller functions as a storage cabinet, maintaining temperatures of +2/+4ºC when chilling, and -18ºC when freezing.

Removable, ventilated airtight compressor.

R-404 A cooler, CFC free.

60 mm thick injected polyurethane insulation, 40 kg/m^3 density.

No CFC.

Copper evaporator with aluminium fins.

Forced draught.

Automatic evaporation of water during defrosting.

| | Model | Hz. | Reference | Levels | | | Production Kg/cycle | | Voltage | Power W | | Dimensions |
				GN-1/1	GN-2/1	60x40	+90/+3ºC	+90/-18ºC		Electrical	Refrigeration	mm
	ATM-031 VCH	50	19005585	3	-	-	8	5	230V-1N	590	490	560x700x514
		60	19005583									
	ATM-051 VCH	50	19006671	5	-	5	12	8	230V-1N	1.200	690	790x800x850
		60	19013841									
	ATM-081 VCH	50	19007580	8	-	8	25	16	230V-1N	2.000	1.300	790x800x1.290
		60	19013843									
	ATM-101 VCH	50	19007784	10	-	10	30	20	230V-1N	2.000	1.300	790x800x1.420
		60	19007786									
	ATM-121 VCH	50	19015787	12	-	12	36	24	230V-1N	2.000	1.300	790x800x1.600
		60	19011448									
	ATM-161 VCH	50	19008338	16	-	16	40	28	400V-3N	2.300	2.850	790x800x1.950
		60	19015790									
	ATM-102 VCH	50/60	19009030	20	10	20	70	50	400V-3N	2.300	2.850	1.270x1.090x1.800

Note:

The indicated productions in the tables are calculated applying the most demanding protocols, using trays with mash of 4,5 cm of thickness, at -30 ºC temperature of evaporation, and at 38 ºC of environmental temperature.

Blast chillers and freezers, ADVANCE Series

ATA-061   ATA-101   ATA-102

Model	Hz.	Reference	Levels			Production kg/cycle		Voltage	Power W		Dimensions	
			GN-1/1	GN-2/1	60x40	+90/+3ºC	+90/-18ºC		Electrical	Refrigeration	mm	
ATA-061	50	19018754	6	-	6	18	12	230V-1N	1.600	990	900x870x1.105	
	60	19030606										
ATA-101	50	19020653	10	-	10	30	20	230V-1N	2.000	1.300	900x870x1.765	
	60	19030442										
ATA-102	50/60	19017470	20	10	20	70	50	400V-3N	2.300	2.850	1.200x1.065x1.765	

Cook & Chill equipments (Oven + Blast chiller ADVANCE)

COOK & CHILL 061   COOK & CHILL 101   COOK & CHILL 102

Blast chillers and freezers for trolleys - remote unit

Technical features

Interior and exterior in austenitic stainless steel of high quality.

70 mm thick injected polyurethane insulation for chillers, 100 mm for freezers, 40 kg/m³ density.

The insulation is 20 % thicker than the average used on the market, and providing better performance, especially for freezing, and substantial energy savings.

R-404 A cooler, CFC-free.

Removable, ventilated airtight compressor.

Tropicalized element.

Designed to function properly and efficiently with ambient temperatures of 43 ºC and humidity 65 %H.

Airtight compressor with ventilated condenser.

Electronic temperature and defrost control, with digital indicator.

Electronic control timer and temperature core probe.

Alarm to avoid an opening door during a long time.

Integrated HACCP system, with alarms and temperatures history.

In option, one printer can be integrated for HACCP data print.

Note:

The indicated productions in the tables are calculated applying the most demanding protocols, using trays with mash of 4,5 cm of thickness, at -30 ºC temperature of evaporation, and at 38 ºC of environmental temperature.

- 202 -

- 201 -

CAPACITIES, VERSIONS AND MODELS

Capacity Trolleys	N. of doors	Trolley size	Element	BLAST CHILLER		FREEZER	
				Standard	Powered	Standard	Powered
1 trolley	1 door	201 (GN-1/1)	Blast chiller	CS-201	CSP-201	CM-201	CMP-201
			Group	UCS-424	UCS-528	UCC-424	UCC-528
		202 (GN-2/1)	Blast chiller	CS-202	CSP-202	CM-202	CMP-202
			Group	UCS-842	UCS-1051	UCC-842	UCC-1051
	2 doors Pass-through	201 (GN-1/1)	Blast chiller	CS-201-D	CSP-201-D	CM-201-D	CMP-201-D
			Group	UCS-424	UCS-528	UCC-424	UCC-528
		202 (GN-2/1)	Blast chiller	CS-202-D	CSP-202-D	CM-202-D	CMP-202-D
			Group	UCS-842	UCS-1051	UCC-842	UCC-1051

Blast chillers

Model	Reference	Trolley size	Production kg/cycle +90 / +3ºC	Voltage	Remote unit	Dimensions mm	
CS-201	19017462	20 GN-1/1	70	230V 1+N	UCS-424	1.490x1.110x2.220	
CSP-201	19017463	20 GN-1/1	105	230V 1+N	UCS-528	1.490x1.110x2.220	
CS-202	19017464	20 GN-2/1	150	400V 3+N	UCS-842	1.700x1.320x2.220	
CSP-202	19017465	20 GN-2/1	210	400V 3+N	UCS-1051	1.700x1.320x2.220	
CS-201-D	19013309	20 GN-1/1	70	230V 1+N	UCS-424	1.490x1.110x2.220	
CSP-201-D	19013310	20 GN-1/1	105	230V 1+N	UCS-528	1.490x1.110x2.220	
CS-202-D	19013311	20 GN-2/1	150	400V 3+N	UCS-842	1.700x1.320x2.220	
CSP-202-D	19013312	20 GN-2/1	210	400V 3+N	UCS-1051	1.700x1.320x2.220	

Remote units for blast chillers

Model	Reference	Power (W) Refrigeration	Consumption	Weight kg	Dimensions Lx , Ly , Lz (mm)	
UCS-424	19017466	6.420	3.300	92	935 x 700 x 575	
UCS-528	19017467	9.620	4.740	120	1.004 x 700 x 650	
UCS-842	19017468	11.300	4.820	138	1.004 x 700 x 650	
UCS-1051	19017469	15.730	7.630	191	1.370 x 950 x 785	

Blast chillers and freezers

Model	Reference	Trolley size	Production kg/cycle +90/+3ºC	+90/-18ºC	Voltage	Remote unit	Dimensions mm	
CM-201	19015793	20 GN-1/1	70	48	230V 1+N	UCC-424	1.490x1.110x2.220	
CMP-201	19015794	20 GN-1/1	105	70	230V 1+N	UCC-528	1.490x1.110x2.220	
CM-202	19015795	20 GN-2/1	150	100	400V 3+N	UCC-842	1.700x1.320x2.220	
CMP-202	19015796	20 GN-2/1	210	135	400V 3+N	UCC-1051	1.700x1.320x2.220	
CM-201-D	19013318	20 GN-1/1	70	48	230V 1+N	UCC-424	1.490x1.110x2.220	
CMP-201-D	19013319	20 GN-1/1	105	70	230V 1+N	UCC-528	1.490x1.110x2.220	
CM-202-D	19013320	20 GN-2/1	150	100	400V 3+N	UCC-842	1.700x1.320x2.220	
CMP-202-D	19020657	20 GN-2/1	210	135	400V 3+N	UCC-1051	1.700x1.320x2.220	

Remote units for blast chillers and freezers

Model	Reference	Power (W) Refrigeration	Consumption	Weight kg	Dimensions Lx , Ly , Lz (mm)	
UCC-424	19015799	5.970	4.220	119	1.004 x 700 x 650	
UCC-528	19015800	6.750	4.960	121	1.004 x 700 x 650	
UCC-842	19015801	9.650	6.650	186	1.370 x 950 x 785	
UCC-1051	19015802	12.100	8.470	194	1.370 x 950 x 785	

Ramps for blast chillers

Model	Reference	Description	Wide mm	
RC-700	19015797	Ramp for 201 type Blast chillers	700	
RC-800	19015798	Ramp for 201 type Blast chillers	800	

Cook & Chill
Regeneration ovens

Fagor new regeneration ovens

FAGOR now offers a complete range of ventilated ovens for regeneration. On a regeneration oveneverything must be calibrated, starting from the ventilation, which must guarantee uniformed temperatures within the chamber and regenerates the food by the time stated by the standards in force, avoiding damaging or drying out the food.

These are products that have already been processed (cooked) and - especially the more delicate, such as vegetables or fish,

- it is only possible to regenerate them in a regeneration oven, therefore not risking cooking them again.

In addition, the humidity must be measured perfectly, because low humidity dries out the fi nal product and too much humidity makes the dish watery, rendering the food inedible and unpresentable.

The FAGOR ovens guarantee regeneration with a good quality final product and a cavity temperature measured perfectly for the type of product you wish to regenerate.

Savings and advantages using regeneration ovens

Less electrical consumption: The power is calibrated for the regeneration

Less water consumption: The humidifier is precise and calibrated for the regeneration

Less installation costs: Fast power supply and water supply connection; extraction hood not required

Less work: Labour cost savings thanks to a better organisation

Less waste: Only the necessary product is used, keeping the rest in the fridge

Less purchasing: Purchasing higher quantities of food when prices are advantageous

Less qualified personnel: The equipment is easy to use and completely automatic

Greater final quality food: Minimisation of microbiological risk, nutritional values intact, optimisation of organoleptic and proposed unlimited dietary benefits

Cleaner: Decreasing the cooking frequency, the hours usually devoted to cleaning the kitchen are drastically reduced

Faster: Fast service and without causing difficulties in the kitchen; the service is optimised and time wasting is eliminated

More flexibility: The equipment can be used with trays/pans and plates easily available on the market
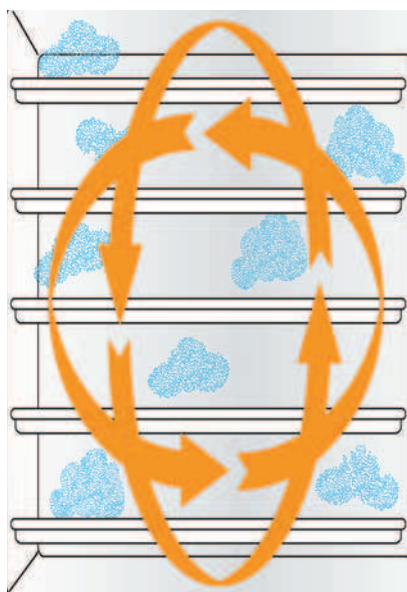
Quality regenerating

The best in terms of technological evolution and great containment capacity, these ovens represent the perfect and reliable response for today's unscheduled catering, where being early or late is the norm.

It is possible, as well as pleasing and safe, to regenerate products on the plate, in containers or trays with the certainty of excellent results in terms of fragrance, flavour, appearance, attractiveness and absolute safety for the customer.

REGENERATING ON DISH

Plates that are perfect for serving as they are: fresh, fragrant, succulent and cooked just nicely, without drips and with bright colours, a feast for the eyes.

REGENERATING ON TRAY

A leap in quality in the kitchen: any preparation on a tray or in a container is fresh as if it has just been cooked, whether roast beef, lasagne, vegetables or ratatouille.

REGENERATING ON CONTAINER

The standard container (tray) is perfect for deferred service, thanks to regeneration and keeping warm until serving time.

Regeneration ovens HRH series
with temperature switch and humidifier

Control panel for HRH Series

· Tightness chamber with radiused corners
· Total thermic insulation with rock or glass wool, 35 mm thickness
· Long lasting front seals made up of food grade of high heat resistance
· Removable side racks to facilitate cleaning
· Direct water system connection
· Internal drain for easy cleaning
· Ventilated heating provided by highefficiency protected heating elements
· Snap-shut door with internal glass
· Simplified, user-friendly controls
· Operating temperature 30°C - 160°C
· Regeneration temperature setting switch 140°/160°C. It is advisable to set to 140°C for normal regenerating and 160°C for regenerating fried foods.
· Chamber with safety thermostat
· Regeneration or keeping warm mode.
· Manual humidity vent
· Periodic reversal of direction of rotation of the fans for better air distribution
· Automatic stopping of fans when is opened
· End-of-cycle buzzer
· Adjustable feet
· Easy access to facilitate maintenance and repair
· Stands in option, not included

TEMPERATURE SWITCH AND HUMIDIFIER

Electromecanical easy control.
· Main switch.
· Regeneration or keeping warm mode.
· Regeneration time setting knob, with warming light indicating operation
· Humidity setting knob, with warming light indicating operation.
· Regeneration temperature setting switch

| HRH-023 | HRH-072 | HRH-081 | HRH-082 | HRH-111 |

(Pictures with optional stands, not included)

Regeneration ovens HRH series
with temperature switch and humidifier

TABLE TOP REGENERATION OVENS

	Model	Code	Capacity		Distance	Voltage	Power	Dimensions	
			GN	Dishes	guides (mm)		kW	mm	
	HRH-023	19013261	5 GN-2/3	5	90	230 V -1+N	3,2	595 x 555 x 630	
	HRH-051	19013262	5 GN-1/1	10	90	400 V -3+N	6,2	800 x 700 x 815	
	HRH-061	19013263	6 GN-1/1	12	70	400 V -3+N	6,2	800 x 700 x 815	
	HRH-081	19013264	8 GN-1/1	16	90	400 V -3+N	12,5	800 x 700 x 1.115	
	HRH-101	19013265	10 GN-1/1	20	70	400 V -3+N	12,5	800 x 700 x 1.115	
	HRH-062	19013266	6 GN-2/1	24	90	400 V -3+N	12,5	860 x 850 x 895	
	HRH-072	19013267	7 GN-2/1	28	70	400 V -3+N	12,5	860 x 850 x 895	
	HRH-082	19013268	8 GN-2/1	32	90	400 V -3+N	16,0	860 x 850 x 1.115	
	HRH-102	19013269	10 GN-2/1	40	70	400 V -3+N	16,0	860 x 850 x 1.115	

STANDS

	Model	Code	For models:	Dimensions	
				mm	
	BA-023	19013258	023	560 x 475 x 840	
	BA-011	19013259	051 / 061 / 081 / 101	790 x 645 x 840	
	BA-021	19013260	062 / 072 / 082 / 102	850 x 759 x 840	

FREESTANDING REGENERATION OVENS

	Model	Code	Capacity		Distance	Voltage	Power	Dimensions	
			GN	Dishes	guides (mm)		kW	mm	
	HRH-111	19013270	11 GN-1/1	22	90	400 V -3+N	16,0	800 x 700 x 1.610	
	HRH-141	19013271	14 GN-1/1	28	70	400 V -3+N	16,0	800 x 700 x 1.610	
	HRH-112	19013272	11 GN-2/1	44	90	400 V -3+N	23,0	860 x 850 x 1.610	
	HRH-142	19013273	14 GN-2/1	56	70	400 V -3+N	23,0	860 x 850 x 1.610	

Regeneration ovens HRT series with temperature switch

· Tightness chamber with radiused corners
· Total thermic insulation with rock or glass wool, 35 mm thickness
· Long lasting front seals made up of food grade of high heat resistance
· Removable side racks to facilitate cleaning
· Internal drain for easy cleaning
· Ventilated heating provided by highefficiency protected heating elements
· Snap-shut door with internal glass
· Simplified, user-friendly controls
· Operating temperature 30°C - 160°C
· Regeneration temperature setting switch 140°/160°C. It is advisable to set to 140°C for normal regenerating and 160°C for regenerating fried foods.
· Chamber with safety thermostat
· Manual humidity vent
· Periodic reversal of direction of rotation of the fans for better air distribution
· Automatic stopping of fans when is opened
· End-of-cycle buzzer
· Adjustable feet
· Easy access to facilitate maintenance and repair
· Stands in option, not included

Control panel for HRT Series

TEMPERATURE SWITCH

Electromecanical easy control.
· Main switch.
· Regeneration time setting knob, with warming light indicating operation
· Regeneration temperature setting switch

| HRT-023 | HRT-051 | HRT-101 | HRT-102 | HRT-142 |

(Pictures with optional stands, not included)

Regeneration ovens HRT series with temperature switch

TABLE TOP REGENERATION OVENS

	Model	Code	Capacity		Distance	Voltage	Power	Dimensions	
			GN	Dishes	guides (mm)		kW	mm	
	HRT-023	19013274	5 GN-2/3	5	90	230 V -1+N	3,2	595 x 555 x 630	
	HRT-051	19013275	5 GN-1/1	10	90	400 V -3+N	6,2	800 x 700 x 815	
	HRT-061	19013276	6 GN-1/1	12	70	400 V -3+N	6,2	800 x 700 x 815	
	HRT-081	19013277	8 GN-1/1	16	90	400 V -3+N	12,5	800 x 700 x 1.115	
	HRT-101	19013278	10 GN-1/1	20	70	400 V -3+N	12,5	800 x 700 x 1.115	
	HRT-062	19013279	6 GN-2/1	24	90	400 V -3+N	12,5	860 x 850 x 895	
	HRT-072	19013280	7 GN-2/1	28	70	400 V -3+N	12,5	860 x 850 x 895	
	HRT-082	19013281	8 GN-2/1	32	90	400 V -3+N	16,0	860 x 850 x 1.115	
	HRT-102	19013282	10 GN-2/1	40	70	400 V -3+N	16,0	860 x 850 x 1.115	

STANDS

	Model	Code	For models:	Dimensions	
				mm	
	BA-023	19013258	023	560 x 475 x 840	
	BA-011	19013259	051 / 061 / 081 / 101	790 x 645 x 840	
	BA-021	19013260	062 / 072 / 082 / 102	850 x 759 x 840	

FREESTANDING REGENERATION OVENS

	Model	Code	Capacity		Distance	Voltage	Power	Dimensions	
			GN	Dishes	guides (mm)		kW	mm	
	HRT-111	19013283	11 GN-1/1	22	90	400 V -3+N	16,0	800 x 700 x 1.610	
	HRT-141	19013284	14 GN-1/1	28	70	400 V -3+N	16,0	800 x 700 x 1.610	
	HRT-112	19013285	11 GN-2/1	44	90	400 V -3+N	23,0	860 x 850 x 1.610	
	HRT-142	19013286	14 GN-2/1	56	70	400 V -3+N	23,0	860 x 850 x 1.610	

Regeneration ovens HR basic series

· Tightness chamber with radiused corners
· Total thermic insulation with rock or glass wool, 35 mm thickness
· Long lasting front seals made up of food grade of high heat resistance
· Removable side racks to facilitate cleaning
· Internal drain for easy cleaning
· Ventilated heating provided by highefficiency protected heating elements
· Snap-shut door with internal glass
· Simplified, user-friendly controls
· Operating temperature 30°C - 160°C
· Chamber with safety thermostat
· Manual humidity vent
· Periodic reversal of direction of rotation of the fans for better air distribution
· Automatic stopping of fans when is opened
· End-of-cycle buzzer
· Adjustable feet
· Easy access to facilitate maintenance and repair
· Stands in option, not included

Control panel for HR Series

BASIC MODELS
Electromecanical easy control.
· Regeneration time setting knob, with warming light indicating operation
· Main switch.

(Pictures with optional stands, not included)

HR-105   HR-110

TABLE TOP REGENERATION OVENS
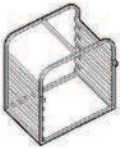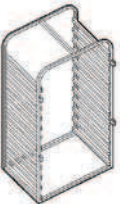
	Model	Code	Capacity		Distance guides (mm)	Voltage	Power kW	Dimensions mm	
			GN	Dishes					
	HR-105	19013255	5 GN-1/1	10	70	400V 3+N	6,2	825 x 625 x 575	
	HR-110	19013167	10 GN-1/1	20	70	400V 3+N	12,5	825 x 625 x 950	

STANDS

	Model	Code	For models:	Dimensions mm	
	BA-001	19013256	HR-105 / HR-110	815 x 530 x 840	

Removable oven racks

	Model	Code	Container size	N. of levels	Distance between guides (mm)	For models:	
	ST-051	19013287	GN-1/1	5	85	051 / 061	
	ST-061	19013288	GN-1/1	6	65	051 / 061	
	ST-081	19013289	GN-1/1	8	85	081 / 101	
	ST-101	19013290	GN-1/1	10	65	081 / 101	
	ST-062	19013291	GN-2/1	6	85	062 / 072	
	ST-072	19013292	GN-2/1	7	65	062 / 072	
	ST-082	19013293	GN-2/1	8	85	082 / 102	
	ST-102	19013294	GN-2/1	10	65	082 / 102	
	ST-111	19013295	GN-1/1	11	85	111 / 141	
	ST-141	19013296	GN-1/1	14	65	111 / 141	
	ST-112	19013297	GN-2/1	11	85	112 / 142	
	ST-142	19013298	GN-2/1	14	65	112 / 142	

Trolleys for oven racks for table top ovens

STANDARD TROLLEYS

	Model	Code	To use with oven racks:	For models:	Dimensions mm	
	CS-011	19013299	ST-051 / ST-061 ST-081 / ST-101	051 / 061 / 081 / 101	740 x 520 X 1.060	
	CS-021	19013300	ST-062 / ST-072 ST-082 / ST-102	062 / 072 / 082 / 102	790 x 650 X 1.060	

FOLDING TROLLEYS

	Model	Code	To use with oven racks:	For models:	Dimensions mm	
	CR-011	19013301	ST-051 / ST-061 ST-081 / ST-101	051 / 061 / 081 / 101	740 x 520 X 1.060	
	CR-021	19013302	ST-062 / ST-072 ST-082 / ST-102	062 / 072 / 082 / 102	790 x 650 X 1.060	

Trolleys for oven racks for freestanding ovens

	Model	Code	To use with oven racks:	For models:	Dimensions mm	
	CS-141	19013303	ST-111 / ST-141	111 / 141	625 x 610 X 1.290	
	CS-142	19013304	ST-112 / ST-142	112 / 142	675 x 820 X 1.290	

ISO 9001

AENOR
Gestión
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GA-2006/0166

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ONNERA GROUP