

ADVANCE +

COOKING

The control panel features several rows of icons and settings. The top row contains four small square icons. The second row includes a downward-pointing triangle, a red bar graph, and a water tap icon. The third row shows a temperature setting of 23 on the left and 140 on the right, with a central upward-pointing triangle. The fourth row displays a timer setting of 1:31 on both the left and right, with a central downward-pointing triangle. The bottom row contains four more square icons, and the very bottom row has three circular icons.



FAGOR



Ovens



Product flexibility
for all types
of needs and spaces.



Find out more!



Access the website



Sales brochure

Ovens

Advance Generation	125
— Advance + ovens	127
— Advance ovens	129
— Concept ovens	131

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

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

LPG: 37 g/cm²
 Natural Gas: 20 g/cm²

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

ADVANCE +

One of the best ovens
On the market

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

ADVANCE

The best value for money in ovens
with steam generators

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

CONCEPT

Simple, economical,
Powerful and robust oven

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

Functions and 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.		- 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 COMBI-OS	- +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 (Hazard Analysis and Critical Control Points) with Fagor USB.
	COMBI-CLEAN		- 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.

Table of functions and features

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

Advance + | Ovens

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












General characteristics








- "Touch control" screen.
 - 5 cooking modes: steam, adjustable steam (Humidity control during cooking), combi, regeneration and convection (up to 300 °C).
 - Preheating option.
 - Fagor Easy cooking mode.
 - Fagor Cooking, range of cooking programmes.
 - Fagor Multi-Tray System, control cooking by tray.
 - Delayed programming for: Cooking / Low-temperature cooking / Washing.
 - Memory function: records the different cooking modes used.
 - 3 Speeds - 2 power ranges.
 - Cool-down chamber cooling system.
 - "Auto-reverse" system to reverse fan rotation.
 - 5 wash programmes.
 - Multisensor core temperature probe.
 - Core probe positioning aid to facilitate the process of temperature measurement in soft-consistency foods, avoiding it to fall out.
 - PC management software: History, recipes. HACCP, manuals...
 - HACCP cooking data recording system.
 - Steam generator equipped with limescale detector.
 - Steam generator automatically empties every 24 hours of cooking.
 - Semi-automatic limescale removal system.
 - Quick door-closing system (061, 101 and 102 models).
 - Integrated trolley (201 and 202 models).
 - Error detection system.
 - Repair service mode system.
 - IPX-5 protection.
 - Retractable shower.
 - Voltage - Electric models: 400 V - 3+N -230V 3 - 50/60 Hz.
 - Voltage - Gas models: 230V 1+N - 50 Hz or 60 Hz.
- Note: All ovens need neutral wire (N).
If no neutral wire in the electrical installation, you must order the accessory "Kit Neutral" with code 19013247 (see the chapter "Accessories").
- Includes:
- 2 kg Drum of detergent (AB BOOST), tu use with the self-cleaning program.
- Options:
- Left opening in models 061 and 101, electric.



Electric advance plus ovens

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

Gas advance plus ovens

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

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

Advance | Ovens

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



General characteristics

- Push-button and "Scrolling" controls.
 - 5 cooking modes: steam, adjustable steam, regeneration, combi and convection (up to 300 °C).
 - Preheating option.
 - Overnight cooking or low-temperature programme.
 - 3 Speeds - 2 power ranges.
 - Cool-down chamber cooling system.
 - "Auto-reverse" system to reverse fan rotation.
 - Multisensor core temperature probe.
 - Core probe positioning aid to facilitate the process of temperature measurement in soft-consistency foods, avoiding it to fall out.
 - Steam generator equipped with limescale detector.
 - Steam generator automatically empties every 24 hours of cooking.
 - Semi-automatic limescale removal system.
 - Wash program for the cooking chamber (Automatic Cleaning).
 - Quick door-closing system (061, 101 and 102 models).
 - Integrated trolley (201 and 202 models).
 - Error detection system.
 - Repair service mode system.
 - IPX-5 protection.
 - Retractable shower.
 - Voltage - Electric models:
 - 400 V - 3+N -230V 3 - 50/60 Hz.
 - 230V 1N 50/60Hz (AE-0623)
 - Voltage - Gas models:
 - 230V 1+N - 50Hz (standard) or 60 Hz.
- Note: All ovens need neutral wire (N).
If no neutral wire in the electrical installation, you must order the accessory "Kit Neutral" with code 19013247 (see the chapter "Accessories").
- Options:
- Left opening in models 061 and 101, electric.

ADVANCE
OPTIMA



Electric advance ovens

	MODEL	DOOR OPENING	CODE	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)	€
	AE-0623	Right	19048005	6 GN-2/3	-	5,80	657x563x570	-
New	AE-0623*	Right	19079272	6 GN-2/3	-	5,80	657x563x570	-
	AE-061	Right	19010984	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	-
	AE-061 I	Left	19042537	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	-
	AE-101	Right	19011021	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	-
	AE-101 I	Left	19042540	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	-
	AE-102	Right	19011020	10 GN-2/1 - 20 GN-1/1	-	31,20	1.130x1.063x1.117	-
	AE-201	Right	19010557	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841	-
	AE-202	Right	19010961	20 GN-2/1 - 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841	-

*230V 1N 50/60Hz

Gas advance ovens

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

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

Concept | Ovens

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



General characteristics

- Digital push-button controls + Two "Scroll" buttons.
- 4 cooking modes: steam, regeneration, combi and convection (up to 300 °C).
- Multisensor core temperature probe.
- Core probe positioning aid to facilitate the process of temperature measurement in soft-consistency foods, avoiding it to fall out.
- Preheating option.
- 2 Speeds - 2 power ranges.
- Cool-down chamber cooling system.
- Wash program for the cooking chamber

- (Automatic Cleaning).
- "Auto-reverse" system to reverse fan rotation.
- Quick door-closing system (061 and 101 models).
- Error detection system.
- Repair service mode system.
- IPX-5 protection.
- Voltage - Electric models:
-400 V - 3+N -230V 3 - 50/60 Hz.
-230V 1N 50/60Hz (ACE-0623)

- Voltage - Gas models:
230V 1+N - 50Hz (standard) or 60 Hz.

Note: All ovens need a good neutral connection.

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

Ask Fagor Industrial.

Options:

- Left opening in models 061 and 101, electric.

CONCEPT
OPTIMA



ACE-0623



ACE-061



ACE-101



ACE-102






ACE-201





ACE-202

Electric concept ovens

	MODEL	DOOR OPENING	CODE	CAPACITY	INCLUDES (*)	POWER (kW)	DIMENSIONS (mm)	€
	ACE-0623	Right	19048181	6 GN-2/3	-	5,80	657x563x570	-
	ACE-0623*	Right	19079271	6 GN-2/3	-	5,80	657x563x570	-
	ACE-061	Right	19010988	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	-
	ACE-061 I	Left	19042538	6 GN-1/1 - 12 GN-1/2	-	10,20	898x867x846	-
	ACE-101	Right	19011022	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	-
	ACE-101 I	Left	19042539	10 GN-1/1 - 20 GN-1/2	-	19,20	898x867x1.117	-
	ACE-102	Right	19011028	10 GN-2/1 - 20 GN-1/1	-	31,20	1.130x1.063x1.117	-
	ACE-201	Right	19011049	20 GN-1/1 - 40 GN-1/2	-	38,40	929x964x1.841	-
	ACE-201-C	Right	19013091	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40	929x964x1.841	-
	ACE-202	Right	19010991	20 GN-2/1 - 40 GN-1/1	-	62,40	1.162x1.074x1.841	-
	ACE-202-C	Right	19017132	20 GN-2/1 - 40 GN-1/1	CEB-202	62,40	1.162x1.074x1.841	-

*230V 1N 50/60Hz

Gas concept ovens

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

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



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

Optimise the work
and productivity of a
professional kitchen.



Find out more!



Access the website

Cook & Chill

Cook & Chill process	135
Cook & Chill solutions	136
Blast chillers	137
Vacuum packers.....	139

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

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

LPG: 37 g/cm²
Natural Gas: 20 g/cm²

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

Our Cook & Chill Solutions

Cook & chill 061

40 ÷ 60 Meals per day



Cook & chill 101

60 ÷ 100 Meals per day



Cook & chill 102

100 ÷ 150 Meals per day



COOK & CHILL 061 SOLUTIONS



ELECTRIC OVEN
APE-061 19010970
AE-061 19010984

GAS OVEN (*)
APG-061
AG-061



STACKING KIT 061
Electric and gas models
ACG 19020971

Gas models
APG and AG 19020972



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



VACUUM PACKER (**)
SVS-1-310/8 19074224
SVS-1-410/10 19074237



TROLLEY FOR REMOVABLE
RACKS
CP-11-R 19018752



REMOVABLE TRAY HOLDER
EB-061 19011559

REMOVABLE PLATE RACK
EP-061 19013353



RAIL GUIDES FOR STRUCTURE
GE-101 19011569



THERMAL COVER LTE-061
EP-061 19011738

COOK & CHILL 101 SOLUTIONS



ELECTRIC OVEN
APE-101 19011023
AE-101 19011021

GAS OVEN (*)
APG-101
AG-101

Support SH-11
19013205

CLOSED Support
GUIDES SH-11-B C
19073923

Support GUIDES SH-
11-B
19013401

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



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



VACUUM PACKER (**)
SVS-1-410/20 19074242
SVS-2-410/20 19075911



TROLLEY FOR REMOVABLE
RACKS
CP-11 19013352



REMOVABLE TRAY HOLDER
EB-101 19011561

REMOVABLE PLATE RACK
EP-101 19013354



RAIL GUIDES FOR STRUCTURE
GE-101 19011569



THERMAL COVER LTE-101
19011739

COOK & CHILL 102 SOLUTIONS



Electric oven
APE-102 19010816
AE-102 19011020

GAS OVEN (*)
APG-102
AG-102

Support SH-102
19013212

CLOSED Support
GUIDES SH-102-B C
19076582

Support GUIDES SH-
102-B
19013403

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



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



VACUUM PACKER (**)
SVS-2-410/20 19075911
SVP-2-455/25 19075913
SVP-2-520/25 19074279



TROLLEY FOR REMOVABLE
RACKS
CP-102 19013355



REMOVABLE TRAY HOLDER
EB-102 19011562

REMOVABLE PLATE RACK
EP-102 19013356

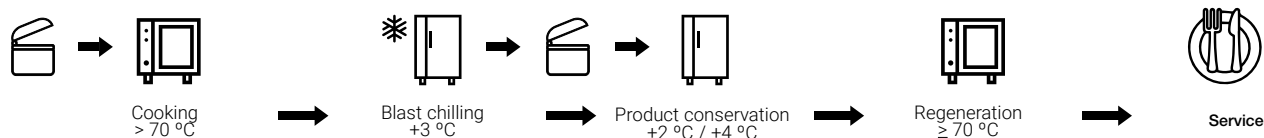


RAIL GUIDES FOR STRUCTURE
GE-102 19011570



THERMAL COVER LTE-102
19011740

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



Cook & chill 201

150 ÷ 200 Meals per day

Cook & chill 202

200 ÷ 360 Meals per day

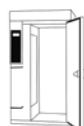


COOK & CHILL 201 SOLUTIONS



ELECTRIC OVEN
APE-201 19011025
AE-201 19010557

GAS OVEN (*)
APG-201
AG-201



BLAST CHILLER
CSK-201

BLAST CHILLER AND FREEZER
CMK-201



VACUUM PACKER (**)

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



LOADING TROLLEY
FOR TRAYS CEB-201
19011551



LOADING TROLLEY
FOR PLATES CEP-201
19013357



THERMAL COVER LTE-201
19011741

COOK & CHILL 202 SOLUTIONS



ELECTRIC OVEN
APE-202 19010954
AE-202 19010961

GAS OVEN (*)
APG-202
AG-202



BLAST CHILLER
CSK-202

BLAST CHILLER AND FREEZER
CMK-202



VACUUM PACKER (**)

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



LOADING TROLLEY
FOR TRAYS CEB-202
19011550



LOADING TROLLEY
FOR PLATES CEP-202
19011552



THERMAL COVER LTE-202
19011742

(*): Consult gases and frequencies.

(**): Consult the same models with gas.

ATA series | Blast chillers

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



ATA series

Stacking 6GN 1/1

Online solution



ATA-061

ATA-101

ATA-102

ATA 061 + OVEN

ATA 102 BLAST CHILLER + OVEN

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

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

General characteristics

- Mixed models, for chiller blasting (+3 °C) or freezing cycles (-18 °C).
- There two working options both for chiller blasting and freezing:
- Power cycle: for over 2 cm thick compact products.
- Soft cycle: for less than 2 cm thick or low density products. The cycle is run in two programmed stages. The soft cycle prevents frost on the product.
- Cycle duration:
 - Refrigerating cycle: 90 minutes.
 - Freezing cycle: 240 minutes.
- Electronic timer and temperature sensor.
- The cycles can be controlled by time or by

- temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
- Hermetically sealed compressor with ventilated condenser.
- R-452A ecological cooling (CFC free).
- 60 mm thick injected polyurethane insulation.
- 40 kg density. CFC free.

- Copper piping and aluminium flaps evaporator.
- Forced draught cooling system.
- Automatic defrosting device activated by the user, and water evaporation device without power consumption (all models except for ATA-102).
- Inner tray slides included.

Ordering options:

- Heated probe.
- USB port.

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

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
Heated probe	-
USB port	-

Vacuum packers

Complete the process

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

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



General characteristics

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

MODEL	CODE	N° WELDING BARS	BAR LENGTH (mm)	PUMP CAPACITY (M3/H)	CHAMBER DIMENSIONS (mm)	POWER (KW)	DIMENSIONS (mm)	€
SVS-1-310/8	19074224	1	310 _	8	332 x 335 x 170	600	395 x 490 x 374	-
SVS-1-310/8 G	19075908	1	310 _	8	332 x 335 x 170	600	395 x 490 x 374	-
 SVS-1-410/10	19074237	1	410 _	10	441 x 449 x 170	750	535 x 591 x 438	-
SVS-1-410/10 G	19075909	1	410 _	10	441 x 449 x 170	750	535 x 591 x 438	-
SVS-1-410/20	19074242	1	410 _	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVS-1-410/20 G	19075910	1	410 _	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVS-2-410/20	19075911	2	410 +410 =	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVS-2-410/20 G	19075912	2	410 +410 =	20	441 x 449 x 170	1000	535 x 591 x 438	-
SVP-2-455/25	19075913	2	455 + 455 =	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-455/25 G	19075914	2	455 + 455 =	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-520/25	19074279	2	520 + 520	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-520/25 G	19075915	2	520 + 520	25	485 x 550 x 175	1200	600 x 710 x 1035	-
SVP-2-505/63	19075916	2	505 + 505	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-505/63 G	19075917	2	505 + 505	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-620/63	19074280	2	620 + 620 =	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-620/63 G	19075918	2	620 + 620 =	63	650 x 535 x 200	1500	765 x 710 x 1050	-
SVP-2-560/100	19075919	2	560 + 560	100	980 x 585 x 230	2500	1100 x 800 x 1070	-
SVP-2-560/100 G	19075920	2	560 + 560	100	980 x 585 x 230	2500	1100 x 800 x 1070	-
SVP-2-950/100	19074281	2	950 + 950 =	100	980 x 585 x 230	2500	1100 x 800 x 1070	-
SVP-2-950/100 G	19075921	2	950 + 950 =	100	980 x 585 x 230	2500	1100 x 800 x 1070	-

G: Models with inert gas inlet

Accessories

Complete the process

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

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





One of the largest
ranges on the market.



Find out more!



Access the website

Accessories

Specific accessories	145
Gastronorm containers, trays and grills	151
Cooking accessories.....	155
Stacking kits	156
Conversion kits.....	157
Cleaning accessories.....	158

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

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

LPG: 37 g/cm²
Natural Gas: 20 g/cm²

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

Specific accessories

Accessories for 0623 OVENS



SH-23

SH-23-R

SH-23-B






SH-23-RB

MSH-23

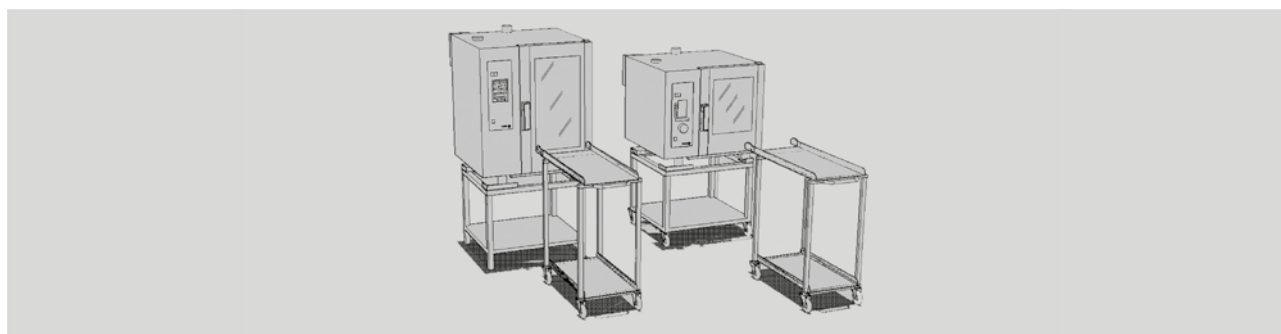
SHP-23





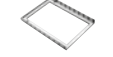


STHH-23

EX-23 + SH-23

MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	
SUPPORTS					
	SH-23	19058933	SUPPORT Height = 850 mm. 2 racks.	625x415x850	-
	SH-23-R	19058940	MOBILE SUPPORT Height = 850 mm. 2 racks. 4 castors, two with brake. .	625x415x850	-
	SH-23-B	19058941	SUPPORT Height = 850 mm. 2 racks. 2 kit guides for 4 GN-2/3 levels. (Heigh between guides 62 mm)	625x415x850	-
	SH-23-RB	19058943	MOBILE SUPPORT Height = 850 mm. 2 racks. Closed side. 2 kit guides for 4 GN-2/3 levels. (Heigh between guides 62 mm) 4 castors, two with brake.	625x415x850	-
	SH-23-RBM	19079266	Mobile cart for outdoor use, suitable for catering open-air meals and banquets. Includes 2 15-litre containers, one for drinking water and another for waste water, so it only needs to be connected to the electricity.	1540 x 710 x 850	-
	MSH-23	19059319	NIVELABLE SUPPORT to place the oven over a stand or worktop	625x415X150	-
WALL SUPPORT					
	SHP-23	19059282	WALL SUPPORT. With hanging elements..		-
EXHAUST HOOD					
	EXH-23	19073213	EXHAUST HOOD for 0623 oven. With Speed control.	660x600x255	-
KIT STACKING					
	STHH-23	19059364	KIT STACKING - TWO OVENS 0623 model		-
	STHA-23	19066344	KIT STACKING - OVEN 0623 model + BLAST CHILLER 031 size		-
OTHER ACCESSORIES					
	GD-AD	19004504	SHOWER TAP - External installation. (Only for ACE and ACG versions FROM CONCEPT RANGE)		-
	TRAYS		See standard accessories and trays		-

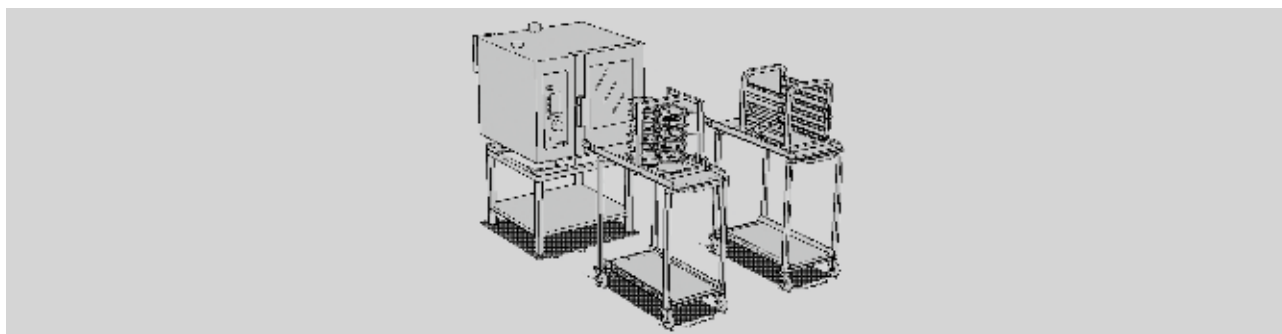
Accessories for 061 and 101 models






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

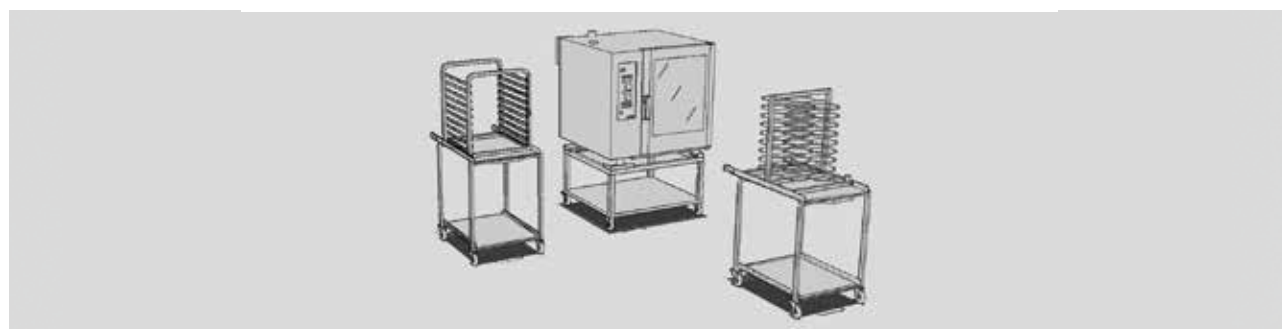
(*) : Obligatory use of GE-101 structure guides.




Accessories for 061 models



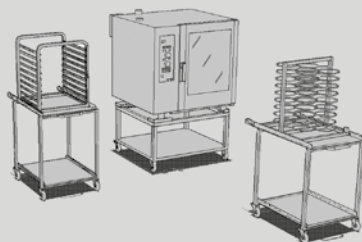
MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	
STRUCTURES					
	EB-061	19011559	STRUCTURE FOR TRAYS Capacity for 6 GN-1/1 levels or 12 GN-1/2. It is necessary to install with GE-101 rail guides. (Height between trays 62 mm)	398x584x458	-
	EP-061	19013353	STRUCTURE FOR PLATES Capacity for 18 dishes Ø 31 cm.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

Accessories for 101 models



MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	
STRUCTURES					
	EB-101	19011561	STRUCTURE FOR TRAYS Capacity for 10 GN-1/1 levels or 20 GN-1/2. It is necessary to install with GE-101 rail guides. (Height between trays 62 mm)	398x584x730	-
	EP-101	19013354	STRUCTURE FOR PLATES Capacity for 30 dishes Ø 31 cm. It is necessary to install with GE-101 rail guides.	422x635x725	-
OTHER ACCESSORIES					
	LTE-101	19011739	THERMICAL COVER For structure EP-101. Maintains food temperature 20'.	405x500x700	-
	GP-101	19011983	Kit PASTRY GUIDES 8 levels 60 x 40 cm. (Height between trays 85 mm)	-	-

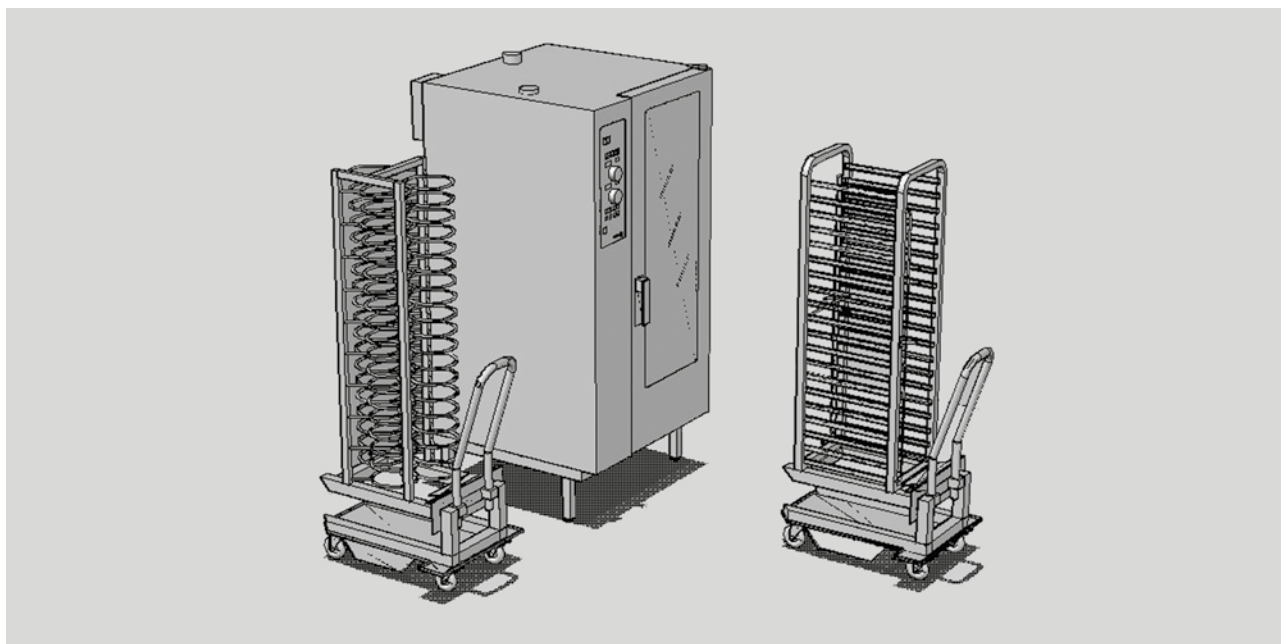
Accessories for 102 models



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

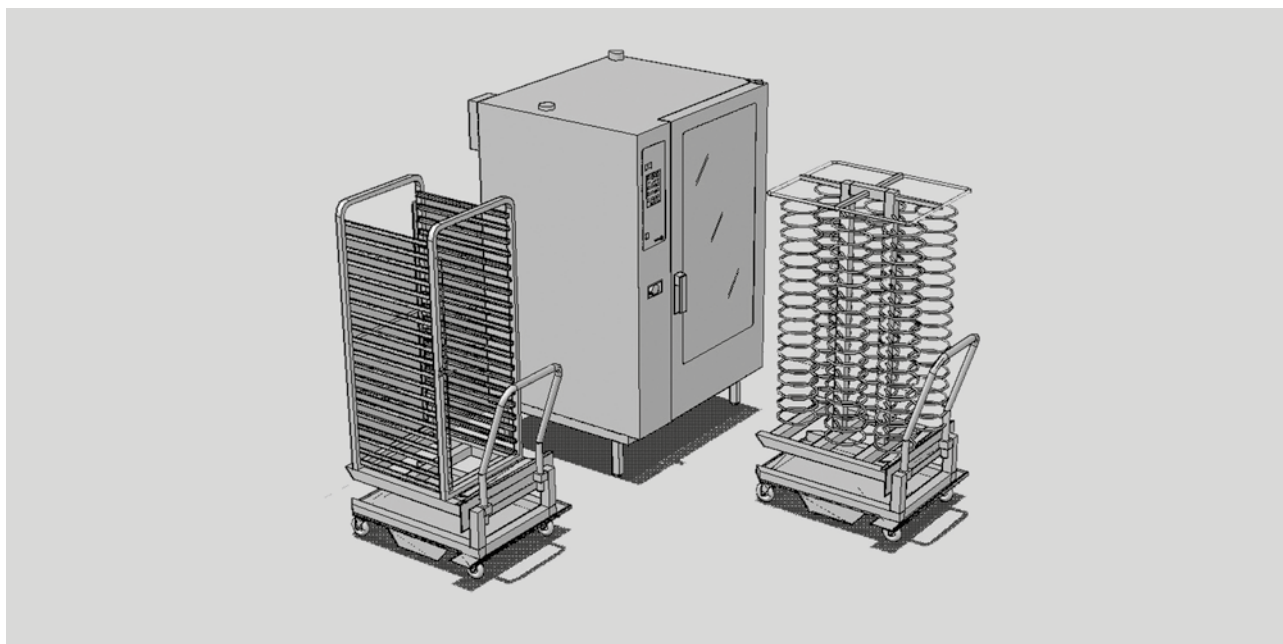
(*) :Obligatory use of GE-102 structure guides.

Accessories for 201 models



MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€	
	CEB-201	19011551	TROLLEY WITH STRUCTURE (INCLUDED IN ADVANCE+ AND ADVANCE RANGE) For 20 GN-1/1 levels or 40 GN-1/2 levels.(Height between trays 63 mm)	560x769x1.750	-
	CEP-201	19013357	TROLLEY WITH STRUCTURE For 50 dishes Ø 31 cm.(Height between plates 75 mm)	560x769x1.750	-
	LTE-201	19011741	THERMICAL COVER For CEP-201 structure. Maintains food temperature 20'.	610x380x1.220	-
	R4-20	Consult	KIT OF CASTORS 4 castors, two with brake. For 201 and 202 models. (FACTORY MOUNTED)	-	-
	AP-20	19012270	KIT OF FASTENING ELEMENTS 2 pieces to fix the legs to the floor. For 201 and 202 models.	-	-
	GD-AD	19004504	SHOWER TAP. Outdoor use. (Only for ACE and ACG versions OF Concept RANGE).	-	-
	PRE-H201	19011979	PREHEAT KIT Kit of sealing elements to preheat oven without trolley.	-	-
	RH-201	19044716	LEVELLING RAMP for 201 trolleys.	-	-
	GP-201	19076154	Kit PASTRY GUIDES 17 levels for tray 60 x 40 cm (Height between trays 85 mm)	-	-

Accessories for 202 models













MODEL	CODE	DESCRIPTION	DIMENSIONS (mm)	€
	CEB-202	19011550 TROLLEY WITH STRUCTURE (INCLUDED IN ADVANCE PLUS AND ADVANCE RANGES) For 20 GN-2/1 levels or 40 GN-1/1 levels. (Height between trays 63 mm)	764x915x1.810	-
	CEP-202	19011552 TROLLEY WITH STRUCTURE For CEP-202 structure. Maintains food temperature 20'. (Height between plates 75 mm)	764x915x1.810	-
	LTE-202	19011742 THERMICAL COVER For CEP-202 structure. Maintains food temperature 20'.	650x820x1.335	-
	R4-20	Consult KIT OF CASTORS 4 castors, two with brake. For 201 and 202 models. (FACTORY MOUNTED)	-	-
	AP-20	19012270 KIT OF FASTENING ELEMENTS 2 pieces to fix the legs to the floor. For 201 and 202 models.	-	-
	GD-AD	19004504 SHOWER TAP. Outdoor use. (Only for ACE and ACG versions OF Concept RANGE).	-	-
	PRE-H202	19011980 PREHEAT KIT Kit of sealing elements to preheat oven without trolley.	-	-
	RH-202	19034438 LEVELLING RAMP for 202 trolleys.	-	-
	GP-202	19076575 Kit PASTRY GUIDES 34 levels for tray 60 x 40 cm (Height between trays 85 mm)	-	-

Gastronorm containers

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








Flat containers



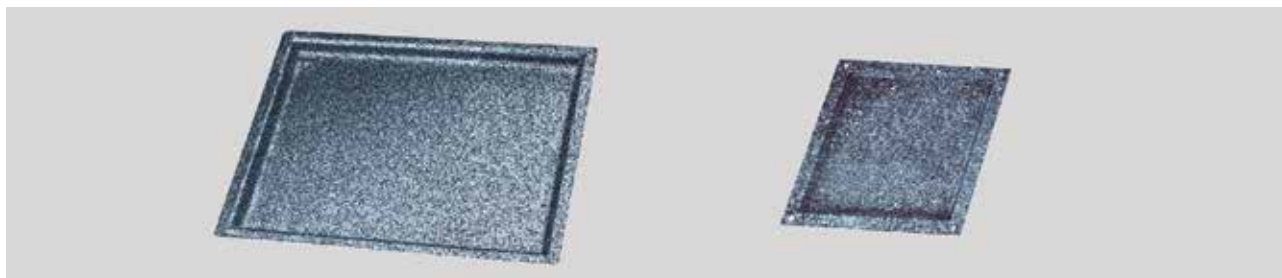
MODEL	CODE	CAPACITY (L)	TYPE	DEPTH (mm)	DIMENSIONS (mm)	€
 GN-23-20 OPTIMA	19058658	1,70	GN-2/3	20	325x354x20	-
 GN-23-40 OPTIMA	19058659	3,20	GN-2/3	40	325x354x40	-
 GN-11-20	19001669	2,50	GN-1/1	20	325x530x20	-
 GN-11-40	19048493	5,50	GN-1/1	40	325x530x40	-
 GN-11-65	19048494	9,50	GN-1/1	65	325x530x65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

Perforated containers



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





Granite containers



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

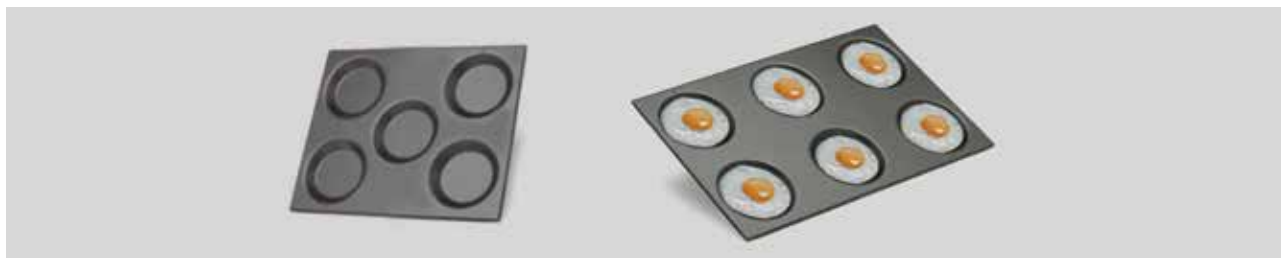
Pastry containers



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

Eggs, omelette and crepes containers

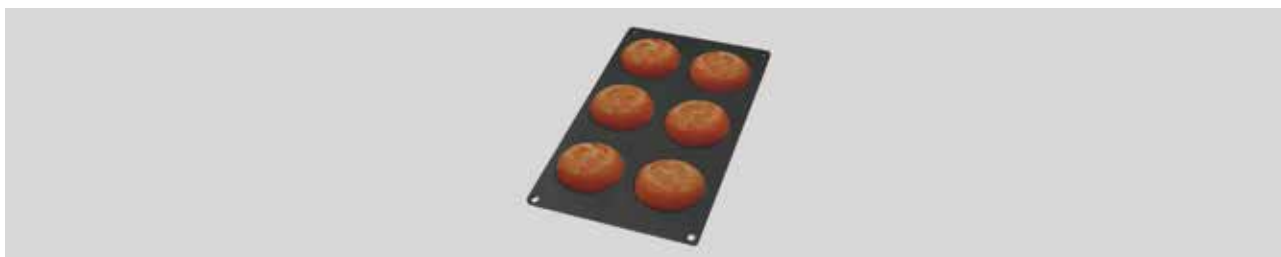
Made of enamelled aluminum with non-stick coating.




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

Puddings and muffins container

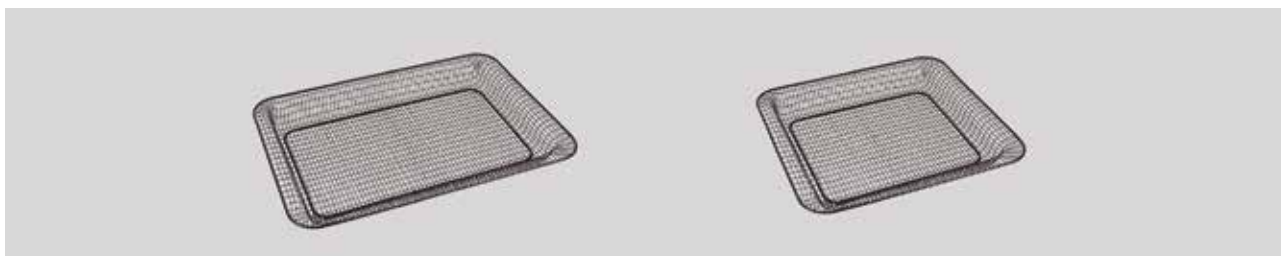
Made of silicone.





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

Chips and fried container

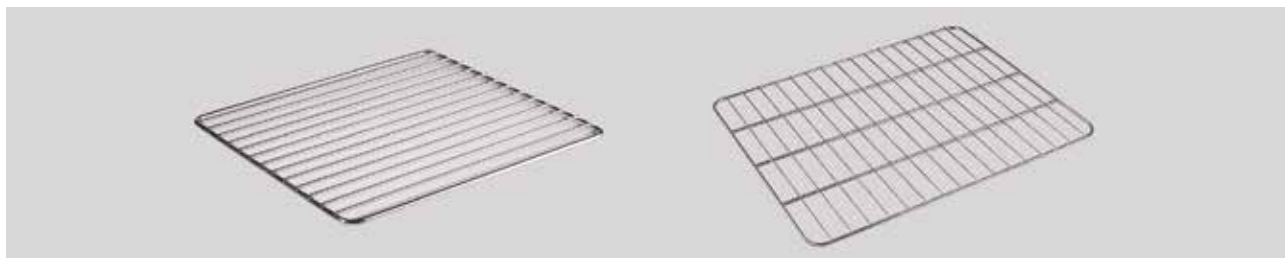
Made of stainless steel grid. Introduce the frozen product in the tray and placing it in the oven.




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

Gastronorm grids

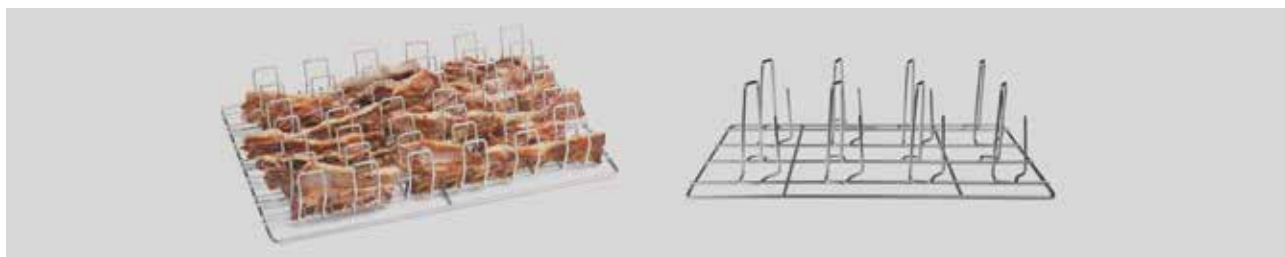
Made of AISI-304 wire.






MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
 GRID GN-23	OPTIMA [®] 19058664	Support grill	GN-2/3	325x354	-
 GRID GN-11	19000999	Support grill	GN-1/1	325x530	-
 GRID GN-21	19001000	Support grill	GN-2/1	650x530	-

Chicken superspike and rib grid

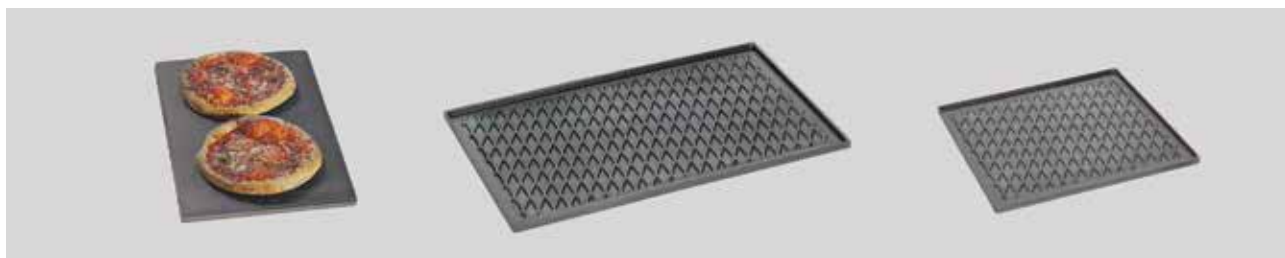
Made of AISI-304 wire.








MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
 PO-GN-2/3	OPTIMA [®] 19068400	6 chickens	GN-2/3 It allows to place 6 chickens in vertical position	373x266	-
 PO-GN-1/1	19001496	8 chickens	GN-1/1 It allows to place 8 chickens in vertical position	325x530	-
 CO-GN-1/1	19000545	Chicken and ribs	GN-1/1 It allows to place food in vertical position	325x530	-

Griddle grids to roast or mark

Made of enamelled aluminum with non-stick coating.



MODEL	CODE	FUNCTION COOKING	CHARACTERISTICS	DIMENSIONS (mm)	€
 MULTIGRILL 2/3	OPTIMA [®] 19058654	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	325x354	-
 GRILL-1/1	19002844	Grill pattern	Ribbed grill	325x530	-
 MULTIGRILL 1/1	19001460	Grill pattern and roast	Two surfaces grid: roasting and grill pattern	325x530	-
 FRY GRILL 2/3	OPTIMA [®] 19059568	Grill pattern	Ribbed grill	325x354	-
 FRY GRILL 1/1	19076583	Grill pattern	Ribbed grill	325x530	-

Cooking accessories

Smoker



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

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

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

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

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



Kit "sous vide" kit vacuum cooking

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

Assembly for ovens in column



General characteristics

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

MODEL	CODE	DESCRIPTION	FOR OVENS:	€
STHH-23 OPTIMA	19059364	Kit elements for 2 stacking ovens, models:	0623 + 0623	-
2AD-66	19012191	Kit elements for 2 stacking ovens, models:	061 + 061	-
2AD-610	19012163	Kit elements for 2 stacking ovens, models:	061 + 101	-
2AD-66-I	19058005	Kit elements for 2 stacking ovens, left opening, models:	061-I + 061-I	-
2AD-610-I	19058004	Kit elements for 2 stacking ovens, left opening, models:	061-I + 101-I	-

Most common sets:

CODE	DESCRIPTION	€
19069633	Stacking Set (KIT STHH-23 + AE-0623+AE-0623)	-
19072563	Stacking Set (KIT 2AD-66 + APE-061+APE-061)	-
19073668	Stacking Set (KIT 2AD-66 + AE-061+AE-061)	-
19073669	Stacking Set (KIT 2AD-610 + APE-061 + APE-101)	-
19069336	Stacking Set (KIT 2AD-610 + AE-061 + AE-101)	-

Assembly for "Cook & chill" stacking



General characteristics

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

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


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

Most common sets:

CODE	DESCRIPTION	€
19073670	Stacking Set (KIT STHA-23 + AE-0623 + ATM-031 CD)	-
19073671	Stacking Set (KIT STHA-23 + ACE-0623 + ATM-031 CD)	-
19070753	Stacking Set (KIT C&C-061 + APE-061+ATA-061)	-

Transformation Kits

Kit drain pipe

MODEL	CODE	DESCRIPTION	€
 DES-CN	19012125	Necessary for proper drainage of the oven.	-

Kit baffle (gas ovens)

MODEL	CODE	DESCRIPTION	FOR GAS OVENS TYPE:	€
CEX-ADG-101	19012272	Set of elements that can be installed in a gas oven for connecting the outputs to an external extraction.	061 - 101	-
CEX-ADG-102	19012273		102	-
CEX-ADG-201	19012290		201	-
CEX-ADG-202	19012291		202	-

Kit fat - filter

MODEL	CODE	DESCRIPTION	€
Kit fat filter ADV-10	19020765	For Ovens 061 - 101 - 102	-
Kit fat filter ADV-20	19047250	For Ovens 201 - 202	-

Kits (various)

MODEL	CODE	DESCRIPTION	€
Sirena Kit	19053202	Audio and visual alarm for APE and APG ovens only.	-
Sicotronic Kit	19053217	Kit to connect the Sicotronic system for maximum consumption optimisation. Only for electric models.	-
Exhibition Control Panel Kit	19055976	Frontales de los 3 modelos de hornos (ACE, AE y APE) para expositores	-

Transformation to other voltages - ship voltage

MODEL	CODE	DESCRIPTION	FOR ELECTRIC OVENS TYPE:	€
400 V-AD Transformation kit for ships 400 V - 3 phase 50 / 60 Hz	19012546	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.	061 - 101 - 102	-
400 V-AD Transformation kit for ships 400 V - 3 phase 50 / 60 Hz	19035948		201 - 202	-

Kit "neutral + earth ground" for gas ovens

MODEL	CODE	€
Kit Neutral + earth ground	19013247	-

Cleaning accessories

Detergents

To clean the internal cooking chamber.



MODEL	CODE	DESCRIPTION	VOLUME (KG)	€
AB BOOST	19084643	DETERGENT - Detergent Can	8,00	-
KOI PLUS	19084644	CLEANER - Cleaner Carafe	6,00	-