



Commercial
Refrigeration

A commitment to a more sustainable world.

The iKOLD generation has been designed with the kitchen professional in mind. A renewed aesthetic, perfectly integrated with the Fagor Professional brand and our Catering equipment (cooking blocks, ovens, refrigeration, neutral furniture...) for professional kitchens.

An optimized refrigeration technology, reaching highest energy efficiency index with lowest energy consumption.

Cooling devices developed with Hydrocarbon (HC) gases with Global Warming Potential (GWP) = 3, in commitment to our sustainability values.

Designed with high efficiency electronic components which guarantees high cooling performance for optimal food preservation.

Complete range of product (storage cabinets and counters, preparation counters, blast chillers, bar coolers etc...) focused on food preparation, chilling and storing.

Thus, contemplating your needs and our experience as the first manufacturer of Commercial Refrigeration in Europe, the iKOLD generation was born.



Efficiency

Low impact and up to 65% lower consumption.



Performance

Durability and quality, guarantee of preservation for your food.



Versatility

Wide range of solutions for your kitchen.



Sustainability

Committed to environment Hydrocarbon gases (HC) in all product range.





Find out in detail how FagorKonnnect can specifically enhance the functionality of our refrigeration equipment.

This tool stands out for its ability to manage critical indoor temperatures, ensuring accurate and efficient control.



It will be possible to interact with the machine in order to carry out the necessary actions for this type of product, such as:

- Machine Configuration
- Turn on/off machine and light
- Launch defrost

Detail data relevant to the refrigeration equipment will be displayed. In this way, the status of this type of equipment can be correctly monitored:

- Compressor ON
- Temperatures (chamber, evaporator, condenser)
- Duration of defrosting.
- Condition of the doors.
- Activation of the fans.
- Active alarms

Specific graphs designed for the analysis of refrigeration equipment:

- States
- Alarms
- Compressor active hours
- Status of Doors





Commercial refrigeration

Refrigerated uprights	251
Refrigerated counters	281
Preparation counters.....	311
Bast chillers	327
Bar line	339
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Refrigerated uprights

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

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



The leader manufacturer of
Commercial Refrigeration



Access the website



Sales brochure



Efficient. Profitable. Sustainable.



A

B

C

C

D

ADVANCE

CONCEPT MONOBLOCK

CONCEPT

SNACK CABINETS

PASTRY CABINETS

FISH CABINETS

AUP-11G

MUP-11G

CUP-11G

CUP-11S

CUP-11B

CUF-11

Capacity (N° of shelves per door)

24

23

23

18

20

7

Size of shelves

GN 2/1

GN 2/1

GN 2/1

560 x 542

600x400

600x400

Energy class

A

B

C

C

E

-

Insulation (mm)

80

60

60

50

50

50

Refrigerant + / -

R600a

R600a

R600a

R600a

R290

R290

Climate class (1 door)

5

4

4

4

4

4

Multiflow

Yes

Yes

No

No

No

No

HACCP compliant

Yes

No

No

No

No

No

Electronic control

Capacitive 5"

Capacitive 3"

Capacitive 3"

Capacitive 3"

Capacitive 3"

Capacitive 3"

Interface





Characteristics

Electronic control Easy to use

Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions.



Embedded tray guides

The embedded tray guides facilitate cleaning in the cabinets. They also increase storage flexibility, allowing it to be adapted to the user's needs.



Automatic closing door

Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.



ECO function

Function that optimizes the performance by automatically setting temperatures, when doors are not opened so that the cooling unit works only when needed and always, efficiently.



Led lighting on the inside

The low energy consumption LED lights, strategically located on the sides, provide optimal illumination of the entire compartment.



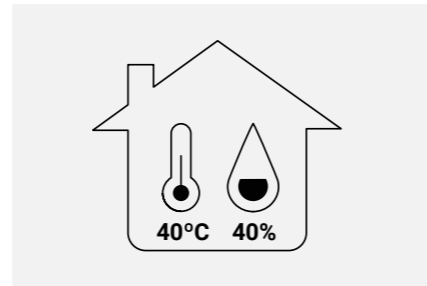
Pivotable panel

Pivotable panel with better access to control that facilitates service, thus enlarging the useful life of the equipment



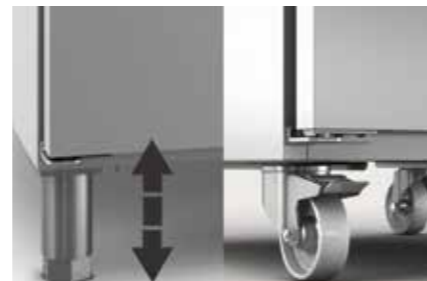
Climatic Class 5

Devices tested in harshest working environments, which ensure product preservation in high temperature and humidity conditions.



Maximum stability

Height-adjustable stainless steel legs as standard. Height of the legs can be adjusted individually. In addition, there is also the option to choose swivel wheels or legs for marine.



Optimal refrigeration circuit

Internally designed forced draft cooling system with low consumption electronic components to guarantee optimal equipment efficiency and performance.



Accesible door opening

Opening pedal as an option in all cabinets range, allowing to access the interior in a comfortable way.



Connectivity

Guarantee the correct conservation of stored food through precise monitoring of your refrigeration equipment thanks to Fagor Konnect



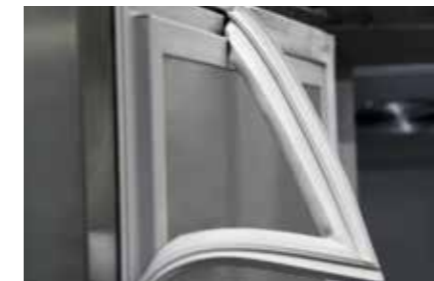
Multiflow

Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.



Removable door gasket

Removable triple camera pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Higher insulation thicknesses

Insulation thickness is a key factor in preventing losing cold. The new iKOLD generation increases the insulation levels of all mid ranges to provide greater cooling efficiency.



Integrated handles

Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening of the drawers and avoids dust and dirt collection.



Option available in the ADVANCE range (K Connectivity).



ADVANCE

GN 2/1 700



General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- 80 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 24 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are store when high temperature variation and devices power failure.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (95 mm - 115 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Suitable for 1 x GN 2/1 GN 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089406	AUP-11G	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,158	Stop	610	336 (4)	A	693 x 856 x 2106	-
19103143	AUPT-11G	50Hz	-2°C +8 °C	R-290	0,361 (1)	0,688	Electric	610	451 (4)	B	693 x 856 x 2106	-
19089398	AUN-11G	50Hz	-18°C -22°C	R-290	0,535 (2)	0,471	Hot gas (3)	610	2752 (4)	D	693 x 856 x 2106	-

(1) Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C/ Cond. 45°C

(3) Remote Group Electric

(4) According to En22041 standard

Options

		AUP-11G	AUPT-11G	AUN-11G
Connectivity	K	0	0	0
Opposite Opening	OP	0	0	0
G Type Plug	CI	0	0	0
Remote Group	RG	0	0	0
Castors	C	0	0	0
Back in Steel	BS	0	0	0
Frame Heater	FH	0	0	●
60Hz Version	60Hz	0	0	0
Door Pedal	PD	0	0	0

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Standard Accessories

	19097787	GN 2/1 EPOXY GRID	pc	3
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ADVANCE

GN 2/1 1400



General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- 80 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 24 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are store when high temperature variation and devices power failure.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (95 mm - 115 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089396	AUP-22G	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,192	Stop	1332	832 (4)	C	1358 x 856 x 2106	-
19103142	AUPT-22G	50Hz	-2°C +8 °C	R-600a	0,436 (1)	0,436	Electric	1332	944 (4)	C	1358 x 856 x 2106	-
19089420	AUN-22G	50Hz	-18°C -22°C	R-290	0,907 (2)	0,749	Hot gas (3)	1332	4599 (4)	D	1358 x 856 x 2106	-
19089422	AUN-22G CC5	50Hz	-18°C -22°C	R-290	0,907 (2)	0,825	Hot gas	1332	4234 (4)	D	1358 x 856 x 2106	-

(1) Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C/ Cond. 45°C



(3) Remote Group Electric

(4) According to En22041 standard

Options

		AUP-22G	AUPT-22G	AUN-22G	AUN-22G CC5
Connectivity	K	0	0	0	0
G Type Plug	CI	0	0	0	0
Remote Group	RG	0	0	0	-
Castors	C	0	0	0	0
Back in Steel	BS	0	0	0	0
Frame Heater	FH	0	0	●	●
60Hz Version	60Hz	0	0	0	0
Door Pedal	PD	0	0	0	0

Standard Accessories

	19097787	GN 2/1 Epoxy coated grid	PC	6
	19014778	Tray support guides l=562mm	PC	3

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GN 2/1 DISPLAY 700



General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- 80 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 24 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are store when high temperature variation and devices power failure.
- Glass door.
 - Refrigeration Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
 - Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (95 mm - 115 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N.


Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089423	AUP-11G GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,158	Stop	610	555 (5)	A	693 x 856 x 2106	-
19106080	AUPT-11G GD	50Hz	-2°C +8 °C	R-600a	0,361 (1)	0,768	Electric	610	1971 (5)	C	693 x 856 x 2106	-
19106024	AUN-11G GD	50Hz	-18°C -22°C	R-290	0,535 (2)	0,551	Hot gas (3)	610	5143 (5)	E	693 x 856 x 2106	-
		(1) Evap. -10°C/ Cond. 45°C			(2) Evap. -25°C/ Cond. 45°C			(3) Remote Group Electric			(5) According to EN23953 standard	

Options

		AUP-22G GD	AUPT-22G GD	AUN-22G GD
Connectivity	K	0	0	0
Opposite Opening	OP	0	0	0
G Type Plug	CI	0	0	0
Remote Group	RG	0	0	0
Castors	C	0	0	0
Back in Steel	BS	0	0	0
Frame Heater	FH	0	0	●
60Hz Version	60Hz	0	0	0
Door Pedal	PD	0	0	0

Standard Accessories

	19097787	GN 2/1 EPOXY GRID	pc	3
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GN 2/1 DISPLAY 1400



General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- 80 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 24 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are store when high temperature variation and devices power failure
- Glass door.
 - Refrigeration Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
 - Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (95 mm - 115 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N



Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089424	AUP-22G GD	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,192	Stop	1332	1374 (5)	C	1358 x 856 x 2106	-
19106086	AUPT-22G GD	50Hz	-2°C +8 °C	R-600a	0,436 (1)	0,436	Electric	1332	3278 (5)	F	1358 x 856 x 2106	-
19106053	AUN-22G GD	50Hz	-18°C -22°C	R-290	0,907 (2)	0,907	Hot gas (3)	1332	9721 (5)	F	1358 x 856 x 2106	-
		(1) Evap. -10°C/ Cond. 45°C			(2) Evap. -25°C/ Cond. 45°C			(3) Remote Group Electric			(5) According to EN23953 standard	

Options

		AUP-22G GD	AUPT-22G GD	AUN-22G GD
Connectivity	K	0	0	0
G Type Plug	CI	0	0	0
Remote Group	RG	0	0	0
Castors	C	0	0	0
Back in Steel	BS	0	0	0
Frame Heater	FH	0	0	●
60Hz Version	60Hz	0	0	0
Door Pedal	PD	0	0	0

Standard Accessories

	19097787	GN 2/1 Epoxy coated grid	PC	6
	19014778	Tray support guides l=562mm	PC	3

Monoblock GN 2/1 700



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Equipped with 3 GN 2/1 grid per each full door.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089425	MUP-11G	50Hz	0°C +8 °C	R-600a	0,274 (1)	0,143	Stop	572	423 (4)	B	653 x 796 x 1996	-
19089426	MUP-12G	50Hz	0°C +8 °C	R-600a	0,274 (1)	0,143	Stop	572	423 (4)	B	653 x 796 x 1996	-
19089430	MUN-11G	50Hz	-18°C -22°C	R-290	0,364 (2)	0,328	Electric	572	2726 (4)	D	653 x 796 x 1996	-
19089432	MUN-12G	50Hz	-18°C -22°C	R-290	0,364 (2)	0,334	Electric	572	2726 (4)	D	653 x 796 x 1996	-

(1) Evap. -10°C/ Cond. 45°C


(2) Evap. -25°C/ Cond. 45°C

(4) According to En22041 standard

Options

		MUP-11G	MUP-12G	MUN-11G	MUN-12G
Opposite Opening	OP	0	0	0	0
G Type Plug	CI	0	0	0	0
Lock	LC	0	-	0	-
Remote Group	RG	0	0	0	0
Castors	C	0	0	0	0
Back in Stainless Steel	BS	0	0	0	0
Frame heater	FH	0	0	●	●
60Hz	60Hz	0	0	0	0
Pedal	PD	0	-	0	-

Standard Accessories

	19097787	GN 2/1 EPOXY GRID	pc	3
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Monoblock GN 2/1 1400



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Equipped with 3 GN 2/1 grid per each full door. and a set of grid support guides for middle beam.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N.

Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089427	MUP-22G	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,184	Stop	1144	756 (4)	C	1318 x 796 x 1996	-
19089428	MUP-23G	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,184	Stop	1144	756 (4)	C	1318 x 796 x 1996	-
19089429	MUP-24G	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,184	Stop	1144	756 (4)	C	1318 x 796 x 1996	-
19089434	MUN-22G	50Hz	-18°C -22°C	R-290	0,735 (2)	0,592	Electric	1144	4855 (4)	E	1318 x 796 x 1996	-
19089436	MUN-23G	50Hz	-18°C -22°C	R-290	0,735 (2)	0,598	Electric	1144	4855 (4)	E	1318 x 796 x 1996	-
19089438	MUN-24G	50Hz	-18°C -22°C	R-290	0,735 (2)	0,592	Electric	1144	4855 (4)	E	1318 x 796 x 1996	-

(1) Evap. -10°C/ Cond. 45°C



(2) Evap. -25°C/ Cond. 45°C

(4) According to En22041 standard

Options

		MUP-22G	MUP-23G	MUP-24G	MUN-22G	MUN-23G	MUN-24G
G Type Plug	CI	0	0	0	0	0	0
Lock	LC	0	-	-	0	-	-
Remote Group	RG	0	0	0	0	0	0
Castors	C	0	0	0	0	0	0
Back in Stainless Steel	BS	0	0	0	0	0	0
Frame heater	FH	0	0	0	●	●	●
60Hz	60Hz	0	0	0	0	0	0
Pedal	PD	0	-	-	0	-	-

Standard Accessories

	19097787	GN 2/1 Epoxy coated grid	PC	6
	19014778	Tray support guides l=562mm	PC	3

Monoblock GN 2/1 Display



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Equipped with 3 GN 2/1 grid per each full door and a set of grid support guides for middle beam in double body uprights.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089440	MUP-11G GD	50Hz	0°C +8 °C	R-600a	0,274 (1)	0,146	Stop	572	1971 (5)	C	653 x 796 x 1996	-
19089441	MUP-22G GD	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,19	Stop	1144	3278 (5)	D	1318 x 796 x 1996	-

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

		MUP-11G GD	MUP-22G GD
Opposite Opening	OP	0	-
G Type Plug	CI	0	0
Lock	LC	●	●
Remote Group	RG	0	0
Castors	C	0	0
Back in Stainless Steel	BS	0	0
Frame heater	FH	0	0
60Hz	60Hz	0	0
Glass Door	GD	●	●
Pedal	PD	0	0

Standard Accessories

			MUP-11G	MUP-22G
	19097787	GN 2/1 EPOXY GRID	3	6
	19014778	TRAY SUPPORT GUIDES L=562mm	0	3

Monoblock GN 2/1 Dual Temperature



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Mixed refrigeration and freezer cabinet.
 - Refrigeration compartment working T^a: 0 °C, +8 °C.
 - Freezer compartment working temperature: -18 °C, -22 °C.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	COMPART-MENT	WORKING TEMPERATURE (°C)	GAS	COOLING POWER (kW)	DEFROST	GROSS VOLUME (L)	ELECTRIC POWER (kW)	DIMENSIONS	€
19089442	MUD-22G/M	50Hz	+	+0°C +8°C	R-600a	0,274 (1)	Stop	1144	0,471	1318 x 796 x 1996	-
			-	-18°C -22°C	R290	0,364 (2)	Electric				

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

		MUD-22G/M
G Type Plug	CI	0
Lock	LC	0
Castors	C	0
Back in Stainless Steel	BS	0
Frame heater	FH	0
60Hz	60Hz	0
Pedal	PD	0

Standard Accessories

	19097787	GN 2/1 Epoxy coated grid	PC	6

CONCEPT

GN 2/1 700



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Suitable for 1 x GN 2/1 or 2 x GN 1/1 food containers.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DESESCARCHE	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089444	CUP-11G	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,183	Stop	543	548 (4)	C	653 x 842 x 2040	-
19089446	CUP-12G	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,183	Stop	543	548 (4)	C	653 x 842 x 2040	-
19103938	CUPT-11G	50Hz	-2°C +8 °C	R-600a	0,361 (1)	0,361	Electric	543	604 (4)	C	653 x 842 x 2040	-
19106019	CUPT-12G	50Hz	-2°C +8 °C	R-600a	0,361 (1)	0,361	Electric	543	604 (4)	C	653 x 842 x 2040	-
19089454	CUN-11G	50Hz	-18°C -22°C	R-290	0,535 (2)	0,471	Hot gas (3)	543	2714 (4)	D	653 x 842 x 2040	-
19089456	CUN-12G	50Hz	-18°C -22°C	R-290	0,535 (2)	0,477	Hot gas (3)	543	2714 (4)	D	653 x 842 x 2040	-

(1) Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C/ Cond. 45°C


(3) Remote Group Electric

(4) According to En22041 standard

Options

		CUP-11G	CUP-12G	CUPT-11G	CUPT-12G	CUN-11G	CUN-12G
Opposite Opening	OP	0	0	0	0	0	0
G Type Plug	CI	0	0	0	0	0	0
Lock	LC	0	-	0	-	0	-
Remote Group	RG	0	0	0	0	0	0
Castors	C	0	0	0	0	0	0
Back in Stainless	BS	0	0	0	0	0	0
Frame heater	FH	0	0	0	0	●	●
60Hz	60Hz	0	0	0	0	0	0
Pedal	PD	0	-	0	-	0	-

Standard Accessories

		MUP-11G	MUP-22G
 19097787	GN 2/1 EPOXY GRID	pc	3
			6

CONCEPT



GN 2/1 1400



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N

Standard Accessories

	19097787	GN 2/1 Epoxy coated grid	PC	6
	19014778	Tray support guides l=562mm	PC	3

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DESESCARCHE	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089448	CUP-22G	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,206	Stop	1186	913 (4)	C	1318 x 842 x 2040	-
19089450	CUP-23G	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,206	Stop	1186	913 (4)	C	1318 x 842 x 2040	-
19089452	CUP-24G	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,206	Stop	1186	913 (4)	C	1318 x 842 x 2040	-
19103265	CUPT-22G	50Hz	-2°C +8 °C	R-290	0,436 (1)	0,436	Electric	1186	944 (4)	C	1318 x 842 x 2040	-
19106055	CUPT-23G	50Hz	-2°C +8 °C	R-290	0,436 (1)	0,436	Electric	1186	944 (4)	C	1318 x 842 x 2040	-
19106056	CUPT-24G	50Hz	-2°C +8 °C	R-600a	0,436 (1)	0,436	Electric	1186	944 (4)	C	1318 x 842 x 2040	-
19089458	CUN-22G	50Hz	-18°C -22°C	R-290	0,907 (2)	0,749	Hot gas (3)	1186	4793 (4)	E	1318 x 842 x 2040	-
19089460	CUN-23G	50Hz	-18°C -22°C	R-290	0,907 (2)	0,755	Hot gas (3)	1186	4793 (4)	E	1318 x 842 x 2040	-
19089462	CUN-24G	50Hz	-18°C -22°C	R-290	0,907 (2)	0,76	Hot gas (3)	1186	4793 (4)	E	1318 x 842 x 2040	-

(1) Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C/ Cond. 45°C

(3) Remote Group Electric

(4) According to En22041 standard

Options

		CUP-22G	CUP-23G	CUP-24G	CUPT-22G	CUPT-23G	CUPT-24G	CUN-22G	CUN-23G	CUN-24G
G Type Plug	CI	0	0	0	0	0	0	0	0	0
Lock	LC	0	-	-	0	-	0	-	-	-
Remote Group	RG	0	0	0	0	0	-	-	-	-
Castors	C	0	0	0	0	0	0	0	0	0
Back in Stainless Steel	BS	0	0	0	0	0	0	0	0	0
Frame heater	FH	0	0	0	0	0	●	●	●	●
60Hz	60Hz	0	0	0	0	0	0	0	0	0
Pedal	PD	0	-	-	0	-	0	-	-	-

CONCEPT

GN 2/1 Display 700



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Glass door
 - Refrigeration Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
 - Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Equipped with a door lock in full door models.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089464	CUP-11G GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,186	Stop	610	904 (5)	B	653 x 842 x 2040	-
19106095	CUPT-11G GD	50Hz	-2°C +8 °C	R-600a	0,361 (1)	0,361	Electric	1186	1981 (5)	C	1318 x 842 x 2040	-
19097604	CUN-11G GD	50Hz	-18°C -22°C	R-290	0,535 (2)	0,58	Hot gas (3)	543	5906 (5)	F	653 x 842 x 2040	-

(1) Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C/ Cond. 45°C


(3) Remote Group Electric

(5) According to EN23953 standard

Options

		CUP-11G GD	CUPT-11G GD	CUN-11G GD
Opposite Opening	OP	0	0	0
G Type Plug	CI	0	0	0
Lock	LC	●	●	●
Remote Group	RG	0	0	0
Castors	C	0	0	0
Back in Stainless Steel	BS	0	0	0
Frame heater	FH	0	0	●
60Hz	60Hz	0	0	0
Pedal	PD	0	0	0

Standard Accessories

			MUP-11G	MUP-22G
	19097787	GN 2/1 EPOXY GRID	pc	3

CONCEPT

GN 2/1 Display 1400



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Glass door
 - Refrigeration Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
 - Freezer and tropicalized uprights: Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Equipped with a door lock in full door models.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089468	CUP-22G GD	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,212	Stop	1332	1369 (5)	B	1318 x 842 x 2040	-
19106098	CUPT-22G GD	50Hz	-2°C +8 °C	R-600a	0,436 (1)	0,896	Electric	543	3321 (5)	D	653 x 842 x 2040	-
19099968	CUN-22G GD	50Hz	-18°C -22°C	R-290	0,907 (2)	0,749	Hot gas (3)	1186	9721 (5)	F	1318 x 842 x 2040	-

(1) Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C/ Cond. 45°C



(3) Remote Group Electric

(5) According to EN23953 standard

Options

		CUP-22G GD	CUPT-22G GD	CUN-22G
G Type Plug	CI	0	0	0
Lock	LC	●	●	●
Remote Group	RG	0	0	0
Castors	C	0	0	0
Back in Stainless Steel	BS	0	0	0
Frame heater	FH	0	0	●
60Hz	60Hz	0	0	0
Pedal	PD	0	0	0

Standard Accessories

	19097787	GN 2/1 Epoxy coated grid	PC	6
	19014778	Tray support guides l=562mm	PC	3

GN 2/1 700 with Freezing Compartment



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- CUD-22G/M
 - 60 mm insulation, embedded and inner guides independent modules with their respective refrigeration units and electronic controls.
 - Equipped with removable and height adjustable epoxy coated 3 x GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- CUD-XXG/N
 - 50 mm insulation, with zipper and Removable guiding rails system
 - Refrigeration compartment equipped with GN 2/1 guides
 - Freezer compartment equipped with 3 PVC 530X540 sanitary baskets
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	COMPARTMENT	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	DEFROST	GROSS VOLUME (L)	ELECTRIC POWER (kW)	DIMENSIONS	€
19089470	CUD-22G/M	50Hz	+	0°C +8 °C	R-600a	0,361 (1)	Stop	1220	0,654	1318 x 842 x 2040	-
			-	-18°C -22°C	R290	0,535 (2)	Electric				
19089472	CUD-12G/N	50Hz	+	0°C +8 °C	R-290	0,369 (1)	Stop	596	0,741	693 x 826 x 2008	-
			-	-18°C -22°C	R290	0,364 (2)	Electric				
19089474	CUD-23G/N	50Hz	+	0°C +8 °C	R-600a	0,436 (1)	Stop	1301	0,658	1388 x 826 x 2008	-
			-	-18°C -22°C	R290	0,364 (2)	Electric				
19089476	CUD-24G/N	50Hz	+	0°C +8 °C	R-600a	0,436 (1)	Stop	1301	0,658	1388 x 826 x 2008	-
			-	-18°C -22°C	R290	0,364 (2)	Electric				

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

		CUD-22G/M	CUD-12G/N	CUD-23G/N	CUD-24G/N
Opposite Opening	OP	-	0	-	-
G Type Plug	CI	0	0	0	0
Castors	C	0	0	0	0
Back in Stainless Steel	BS	0	0	0	0
Frame heater	FH	0	0	0	0
60Hz	60Hz	0	0	0	0
Pedal	PD	0	-	-	-

Standard Accessories

			CUD-12G/N	CUD-23G/N	CUD-24G/N
	19097787	GN 2/1 EPOXY GRID	pc	3	6
	19010206	TRAY SUPPORT GUIDES L=662 mm	pc	0	4 7 7
	19097770	530x540x100 PLASTIC TRAY	pc	0	3 3 3

GN 2/1 1400 with Fish Compartment



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Refrigeration compartment
 - Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
 - Height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Fish compartment
 - Equipped with 3 sanitary PVC baskets 530x540
 - Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	COMPARTMENT	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	DEFROST	GROSS VOLUME (L)	ELECTRIC POWER (kW)	DIMENSIONS	€
19089478	CUD-12G/F	50Hz	+	0°C +8 °C	R-290	0,369 (1)	Stop	596	0,954	693 x 826 x 2008	-
			F	-4°C -2°C	R290	0,25 (1)	Electric				
19089479	CUD-23G/F	50Hz	+	0°C +8 °C	R-600a	0,436 (1)	Stop	1301	0,852	1388 x 826 x 2008	-
			F	-4°C -2°C	R290	0,25 (1)	Electric				
19089480	CUD-24G/F	50Hz	+	0°C +8 °C	R-600a	0,436 (1)	Stop	1301	0,852	1388 x 826 x 2008	-
			F	-4°C -2°C	R290	0,25 (1)	Electric				

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

			CUD-12G/F	CUD-23G/F	CUD-24G/F
Opposite Opening	OP		0	-	-
G Type Plug	CI		0	0	0
Castors	C		0	0	0
Back in Stainless Steel	BS		0	0	0
Frame heater	FH		0	0	0
60Hz	60Hz		0	0	0

Standard Accessories

				CUD-12G/F	CUD-23G/F	CUD-24G/F
	19097787	GN 2/1 Epoxy coated grid	PC	1	4	4
	19014778	Tray support guides l=562mm	PC	2	4	4
	19097759	530x460x100 PLASTIC TRAY	PC	3	3	3
	19097774	SS PERFORATED BOTTOM		3	3	3
	19097781	TRAY SUPPORT GUIDES L=613mm		3	3	3

GN 2/1 Dual Temperature



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.
- Suitable for 1 x GN2/1 or 2 x GN1/1 food containers.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FRE-QUENCY	COMPART-MENT	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	ELECTRIC POWER (kW)	DIMENSIONS	€
19089481	CUD-12G/2	50Hz	+1	0°C +8 °C	R-290	0,369 (1)	Stop	596	679 (4)	D	0,616	693 x 826 x 2008	-
			+2	0°C +8 °C	R-290	0,25 (1)	Electric						
19089482	CUD-22G/2	50Hz	+1	0°C +8 °C	R-600a	0,361 (1)	Stop	1301	905 (4)	D	0,367	1388 x 826 x 2008	-
			+2	0°C +8 °C	R-600a	0,361 (1)	Electric						
19089483	CUD-23G/2	50Hz	+1	0°C +8 °C	R-600a	0,361 (1)	Stop	1301	905 (4)	D	0,367	1388 x 826 x 2008	-
			+2	0°C +8 °C	R-600a	0,361 (1)	Electric						
19089484	CUD-24G/2	50Hz	+1	0°C +8 °C	R-600a	0,361 (1)	Stop	1301	905 (4)	D	0,367	1388 x 826 x 2008	-
			+2	0°C +8 °C	R-600a	0,361 (1)	Electric						

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to En22041 standard

Options

		CUD-12G/2	CUD-22G/2	CUD-23G/2	CUD-24G/2
G Type Plug	CI	0	0	0	0
Lock	LC	-	0	-	-
Castors	C	0	0	0	0
Back in Stainless Steel	BS	0	0	0	0
Frame heater	FH	0	0	0	0
60Hz	60Hz	0	0	0	0
Pedal	PD	-	0	-	-

Standard Accessories

			CUD-12G/2	CUD-22G/2	CUD-23G/2	CUD-24G/2
	19097787	GN 2/1 EPOXY GRID	pc	2	6	6
	19010206	TRAY SUPPORT GUIDES L=662 mm	pc	2	6	6

GN 1/1 400



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Removable guiding rails construction with 18 grid level position per each full door with 70 mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089485	CUP-11G1/1	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,205	Stop	305	726 (4)	D	490 x 700 x 2010	-
19089487	CUP-11G1/1 GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,208	Stop	305	1198 (5)	C	490 x 700 x 2010	-
19089489	CUN-11G1/1	50Hz	-18°C -22°C	R-290	0,364 (2)	0,369	Electric	305	2197 (4)	E	490 x 700 x 2010	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to En22041 standard (5) According to EN23953 standard

Options

		CUP-11G1/1	CUP-11G1/1 GD	CUN-11G1/1
Opposite Opening	OP	0	0	0
G Type Plug	CI	0	0	0
Lock	LC	0	●	0
Remote Group	RG	0	0	0
Castors	C	0	0	0
Back in Stainless Steel	BS	0	0	0
Frame heater	FH	0	0	●
60Hz	60Hz	0	0	0
Glass Door	GD	-	●	-
Pedal	PD	0	0	0

Standard Accessories

	19097778	GN 1/1 Epoxy coated grid 530x325	3
	19100845	TRAY SUPPORT GUIDES L=532 mm	3

Snack 600



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Removable and height adjustable epoxy coated 560x542 size grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089491	CUP-11S	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,183	Stop	506	548 (4)	C	693 x 726 x 2067	-
19089493	CUP-12S	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,183	Stop	506	548 (4)	C	693 x 726 x 2067	-
19089505	CUN-11S	50Hz	-18°C -22°C	R-290	0,364 (2)	0,35	Electric	506	2179 (4)	D	693 x 726 x 2067	-
19089507	CUN-12S	50Hz	-18°C -22°C	R-290	0,364 (2)	0,356	Electric	506	2179 (4)	D	693 x 726 x 2067	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to En22041 standard

Options

		CUP-11S	CUP-12S	CUN-11S	CUN-12S
Opposite Opening	OP	0	0	0	0
G Type Plug	CI	0	0	0	0
Lock	LC	0	-	0	-
Remote Group	RG	0	0	0	0
Castors	C	0	0	0	0
Back in Stainless Steel	BS	0	0	0	0
Frame heater	FH	0	0	●	●
60Hz	60Hz	0	0	0	0
Pedal	PD	0	-	0	-

Standard Accessories

	19097772	560x542 EPOXY GRID	pc	3
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Snack 1200



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated 560x542 size grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089495	CUP-22S	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,206	Stop	1109	975 (4)	C	1388 x 726 x 2067	-
19089497	CUP-23S	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,206	Stop	1109	975 (4)	C	1388 x 726 x 2067	-
19089499	CUP-24S	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,206	Stop	1109	975 (4)	C	1388 x 726 x 2067	-
19089509	CUN-22S	50Hz	-18°C -22°C	R-290	0,735 (2)	0,601	Electric	1109	4855 (4)	E	1388 x 726 x 2067	-
19089511	CUN-23S	50Hz	-18°C -22°C	R-290	0,735 (2)	0,607	Electric	1109	4855 (4)	E	1388 x 726 x 2067	-
19089513	CUN-24S	50Hz	-18°C -22°C	R-290	0,735 (2)	0,613	Electric	1109	4855 (4)	E	1388 x 726 x 2067	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to En22041 standard

Options

		CUP-22S	CUP-23S	CUP-24S	CUN-22S	CUN-23S	CUN-24S
G Type Plug	CI	0	0	0	0	0	0
Lock	LC	0	-	-	0	-	-
Remote Group	RG	0	0	0	0	0	0
Castors	C	0	0	0	0	0	0
Back in Stainless Steel	BS	0	0	0	0	0	0
Frame heater	FH	0	0	0	●	●	●
60Hz	60Hz	0	0	0	0	0	0
Pedal	PD	0	-	-	0	-	-

Standard Accessories

	19097772	560x542 EPOXY GRID	pc	6
	19097785	500x154 EPOXY GRID	pc	3

Snack Display



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated 560x542 size grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089501	CUP-11S GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,186	Stop	506	904 (5)	B	693 x 726 x 2067	-
19089503	CUP-22S GD	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,212	Stop	1109	1609 (5)	B	1388 x 726 x 2067	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

		CUP-11S GD	CUP-22S GD
G Type Plug	CI	0	0
Lock	LC	●	●
Remote Group	RG	0	0
Castors	C	0	0
Back in Stainless Steel	BS	0	0
Frame heater	FH	0	0
60Hz	60Hz	0	0
Pedal	PD	0	0

Standard Accessories

			CUP-11S	CUP-22S
	19097772	560x542 EPOXY GRID	3	6
	19097785	500x154 EPOXY GRID	0	3

Snack with Freezing Compartment



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- CUD-22S/M
 - Equipped with 3 560x542 grid per each full door with a maximum loading capacity of up to 40 kg.
- CUD-XXS/N
 - Refrigeration chamber equipped with 3 560x542 grid per full door compartment and 1 piece in half door compartment
 - freezer compartment equipped with 3 PVC 530x540 sanitary baskets
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	COMPARTMENT COLUMEN	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	DEFROST	GROSS VOLUME (L)	ELECTRIC POWER (kW)	DIMENSIONS	€
19089515	CUD-22S/M	50Hz	+	0°C +8 °C	R-600a	0,361 (1)	Stop	1012	0,533	1388 x 726 x 2067	-
			-	-18°C -22°C	R290	0,364 (2)	Electric				
19089517	CUD-12S/N	50Hz	+	0°C +8 °C	R-290	0,369 (1)	Stop	506	0,581	693 x 726 x 2067	-
			-	-18°C -22°C	R290	0,364 (2)	Electric				
19089519	CUD-23S/N	50Hz	+	0°C +8 °C	R-600a	0,436 (1)	Stop	1109	0,578	1388 x 726 x 2067	-
			-	-18°C -22°C	R290	0,364 (2)	Electric				
19089521	CUD-24S/N	50Hz	+	0°C +8 °C	R-600a	0,436 (1)	Stop	1109	0,578	1388 x 726 x 2067	-
			-	-18°C -22°C	R290	0,364 (2)	Electric				

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

		CUD-22S/M	CUD-12S/N	CUD-23S/N	CUD-24S/N
G Type Plug	CI	0	0	0	0
Lock	LC	0	-	-	-
Castors	C	0	0	0	0
Back in Stainless Steel	BS	0	0	0	0
Frame heater	FH	0	0	0	0
60Hz	60Hz	0	0	0	0
Pedal	PD	0	-	-	-

Standard Accessories

			CUD-22S/M	CUD-12S/N	CUD-23S/N	CUD-24S/N
	19097772	560x542 EPOXY GRID	6	1	4	4
	19097785	500x154 EPOXY GRID	0	0	1	1
	19097784	TRAY SUPPORT GUIDES L=562mm	0	3	3	3
	19097770	530x540x100 PLASTIC TRAY	0	3	3	3

Snack with Fish Compartment



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 18 grid level position and 70mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Refrigeration chamber equipped with 3 560x542 grid per each full door and 1 per each half door.
- Fish compartment equipped with 3 PVC 530X540 sanitary baskets
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	COMPARTMENT	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	DEFROST	GROSS VOLUME (L)	ELECTRIC POWER (kW)	DIMENSIONS	€
19089523	CUD-12S/F	50Hz	+	0°C +8 °C	R-290	0,369 (1)	Stop	506	0,874	693 x 726 x 2067	-
			F	-4°C -2°C	R290	0,25 (1)	Electric				
19089524	CUD-23S/F	50Hz	+	0°C +8 °C	R-600a	0,436 (1)	Stop	1109	0,852	1388 x 726 x 2067	-
			F	-4°C -2°C	R290	0,25 (1)	Electric				
19089525	CUD-24S/F	50Hz	+	0°C +8 °C	R-600a	0,436 (1)	Stop	1109	0,852	1388 x 726 x 2067	-
			F	-4°C -2°C	R290	0,25 (1)	Electric				

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C

Options

		CUD-12S/F	CUD-23S/F	CUD-24S/F
Opposite Opening	OP	0	-	-
G Type Plug	CI	0	0	0
Castors	C	0	0	0
Back in Stainless Steel	BS	0	0	0
Frame heater	FH	0	0	0
60Hz	60Hz	0	0	0

Standard Accessories

			CUD-12S/F	CUD-23S/F	CUD-24S/F
	19097772	560x542 EPOXY GRID	pc	1	4
	19097785	500x154 EPOXY GRID	pc	0	1
	19097759	530x460x100 PLASTIC TRAY	pc	3	3
	19097773	SS PERFORATED BOTTOM	pc	3	3
	19015961	TRAY SUPPORT GUIDES L=519mm	pc	3	3

Pastry EN60x40



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 20 grid level position and 60mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated EN60x40 size grids with a maximum loading capacity of up to 40 kg.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089526	CUP-11B	50Hz	0°C +8 °C	R-290	0,369 (1)	0,251	Stop	574	927 (4)	E	760 x 729 x 2006	-
19106057	CUN-11B	50Hz	-18°C -22°C	R-290	0,364 (2)	0,348	Electric	574	2978 (4)	E	760 x 729 x 2006	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (4) According to EN22041 standard

Options

		CUP-11B	CUN-11B
Opposite Opening	OP	0	0
G Type Plug	CI	0	0
Lock	LC	0	0
Remote Group	RG	0	0
Castors	C	0	0
Back in Stainless Steel	BS	0	0
Frame heater	FH	0	●
60Hz	60Hz	0	0
Pedal	PD	0	0

Standard Accessories

	19097772	560x542 EPOXY GRID	pc	3
	19033558	TRAY SUPPORT GUIDES L=496mm	pc	3

Fish EN60x40



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Constructed with a rail system placed in the front and back of the upright with 20 grid level position and 60mm distance among them.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable 600x400x120 baskets with a maximum loading capacity of up to 40Kg.
- Equipped with 7 600x400x120 PVC baskets with a stainless steel manufactured perforated bottom and 7 sets of guiding support.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE (°C)	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	DIMENSIONS	€
19089527	CU-11F	50Hz	-4°C -2 °C	R-290	0,369 (1)	0,268	ELECTRIC	574	760 x 729 x 2006	-




(1) Evap. -10°C/ Cond. 45°C

(2) Evap. -25°C/ Cond. 45°C








Options

		CU-11F
Opposite Opening	OP	0
G Type Plug	CI	0
Lock	LC	0
Remote Group	RG	0
Castors	C	0
Back in Stainless Steel	BS	0
Frame heater	FH	0
60Hz	60Hz	0
Pedal	PD	0

Standard Accessories

			CU-11F
	19097771	PASTRY TRAY 600x400x120	pc 7
	19097758	SS PERFORATED BOTTOM	pc 7
	19033558	TRAY SUPPORT GUIDES L=496mm	pc 7

Accessories

PICTURE	MODELO	REFERENCIA	DESCRIPTION	WHERE USED	€
GRIDS					
	EG-GN2/1	19097787	GN 2/1 EPOXY GRID	GN 2/1 UPRIGHT	-
	EG-GN1/1	19097778	GN 1/1 EPOXY GRID	GN 1/1 UPRIGHT	-
	EG-EN6040	19097776	EN600x400 EPOXY GRID	PASTRY UPRIGHT	-
	EG-SNU	19097772	560x542 EPOXY GRID	SNACK UPRIGHT	-
	EG-SNU2	19097785	500x154 EPOXY GRID	DOUBLE BODY SNACK UPRIGHT	-
GRID SUPPORT KIT					
	GSK-496	19033558	TRAY SUPPORT GUIDES L=496mm	PASTRY UPRIGHT	-
	GSK-613	19010200	TRAY SUPPORT GUIDES L=613mm	FISH COMPARTMENT CUD-XXG	-
	GSK-519	19015961	TRAY SUPPORT GUIDES L=519mm	FISH COMPARTMENT CUD-XXS	-
	GSK-562	19014778	TRAY SUPPORT GUIDES L=562mm	GN 2/1 UPRIGHT DOUBLE BODY	-
	GSK-662	19010206	TRAY SUPPORT GUIDES L= 662 mm	CUD-XXG REFRIGERATION COMPARTMENT	-
	GSK-532	19100845	TRAY SUPPORT GUIDES L=532 mm	GN 1/1 UPRIGHT	-
PLASTIC TRAYS					
	PTF-5346	19097759	530x460x100 PLASTIC TRAY FOR FISH COMPARTMENT	CUD-XXS/F	-
	PTF-5453	19097770	530x540x100 PLASTIC TRAY FOR FROZEN COMPARTMENT	CUD-XXG/N, CUD-XXS/N	-
	PTF-6040	19097771	600x400x120 PLASTIC TRAY	FISH UPRIGHT	-
STAINLESS STEEL PERFORATED BOTTOM					
	SSPB-6040	19097758	600x400 STAINLESS STEEL PERFORATED BOTTOM	FOR 600x400x100 TRAY	-
	SSPB-5346	19097773	530x460 STAINLESS STEEL PERFORATED BOTTOM	FOR 530x460x100 TRAY	-
	SSPB-5453	19097774	530x540 STAINLESS STEEL PERFORATED BOTTOM	FOR 530x540x100 TRAY	-
MEAT HANGING BAR					
	MHB-1GN	19048712	MEAT BAR GN UPRIGHTS SINGLE BODY	GN 2/1 SINGLE BODY UPRIGHT	-
	MHB-2GN	19048713	MEAT BAR GN UPRIGHTS DOUBLE BODY	GN 2/1 DOUBLE BODY UPRIGHT	-
	MHB-SN	19048715	MEAT BAR SNACK UPRIGHTS	SNACK UPRIGHT	-
DOOR ORIENTATION KIT					
	KDO-1-L	19098278	DOOR ORIENTATION KIT LEFT	ALL SINGLE DOOR UPRIGHT	-
	KDO-1-R	19098279	DOOR ORIENTATION KIT RIGHT		-
	KDO-2-L	19098300	DOOR ORIENTATION KIT LEFT	DOUBLE DOOR SNACK UPRIGHTS	-
	KDO-2-R	19098301	DOOR ORIENTATION KIT LEFT		-
	KDO-3-L	19098302	DOOR ORIENTATION KIT RIGHT	DOUBLE DOOR GN UPRIGHTS	-
	KDO-3-R	19098303	DOOR ORIENTATION KIT RIGHT		-
CASTOR KIT					
	KC-4 Ø100	19015964	KIT 4 CASTORS	ALL UPRIGHTS	-
	KC-6 Ø100	19046863	KIT 6 CASTORS	DUAL TEMPERATURE UPRIGHTS	-

Refrigerated counters

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

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







Efficiency and quality
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Efficiency and quality for professional needs.



	ADVANCE	CONCEPT	SNACK CABINETS	PASTRY CABINETS
	ACP-3G	CCP-3G	CCP-3S	CCP-3B
Capacity (N° of shelves per door)	13	7	3	6
Size of shelves	GN 1/1	GN 1/1	405 x 460 x 2 + 405 x 525	EN 60x40
Energy class	A	C	C	D
Insulation (mm)	60 + 30	50	50	50
Refrigerant + / -	R600a	R600a	R600a	R290
Climate class (1 door)	5	4	4	4
Multiflow	Yes	No	No	No
HACCP compliant	Yes	No	No	No
Electronic control	Capacitive 5"	Capacitive 3"	Capacitive 3"	Capacitive 3"
Interface				



Characteristics

Electronic control Easy to use

Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions



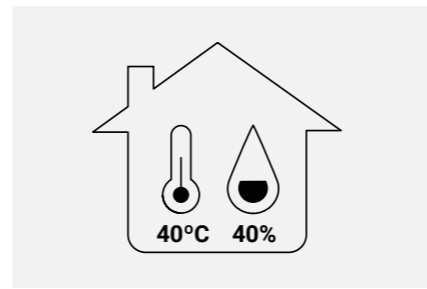
ECO function

Function that optimizes the performance by automatically setting temperatures, when doors are not opened so that the cooling unit works only when needed and always, efficiently.



Climatic Class 5

Devices tested in harshest working environments, which ensure product preservation in high temperature and humidity conditions



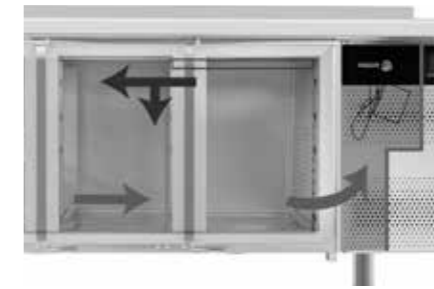
Optimal refrigeration circuit

Internally designed forced draft cooling system with low consumption electronic components to guarantee optimal equipment efficiency and performance.



Multiflow

Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.



Front breathing

The front condensation ventilation system allows the installation of equipment, without compromising performance, in such a way that it enables the correct preservation of food in the most demanding work areas.



Removable door gasket

Removable triple camera pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Integrated handles

Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening of the drawers and avoids dust and dirt collection.



Automatic closing door

Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.



Higher insulation thicknesses

Insulation thickness is a key factor in preventing losing cold. The new iKOLD generation increases the insulation levels of all mid ranges to provide greater cooling efficiency.



Guide and zippers system

Removable Stainless steel rack and guide system without use of tools which allows a proper distribution of products.



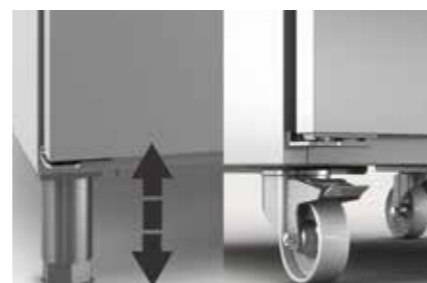
Telescopic sliding drawers

Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.



Maximum stability

Height-adjustable stainless steel legs as standard. Height of the legs can be adjusted individually. In addition, there is also the option to choose swivel wheels or legs for marine.



Pivotable panel

Pivotable panel with better access to control that facilitates service, thus enlarging the useful life of the equipment



Connectivity

Guarantee the correct conservation of stored food through precise monitoring of your refrigeration equipment thanks to Fagor Konnect.



ADVANCE

700 GN 1/1



General characteristics

- Interior and exterior completely manufactured in AISI-304 stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- 30 mm stainless steel built in and polyurethane insulated working top with 100 mm high splash-back, preventing spillage behind the counter.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are store when high temperature variation and devices power failure
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers and avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	19089528	19089529	19089530	19089531	19089533	19089055
MODEL	ACP-2G	ACP-3G	ACP-4G	ACN-2G	ACN-3G	ACN-4G
Energy Efficiency	A	A	A	D	D	D
Annual Consumption (kWh) (4)	423	453	584	2026	2661	2989
Gas Type	R-600a	R-600a	R-600a	R290	R290	R290
Cooling Power (kW)	0,36 (1)	0,36 (1)	0,36 (1)	0,364 (2)	0,364 (2)	0,364 (2)
Defrost	Stop	Stop	Stop	Hot Gas (3)	Hot Gas (3)	Hot Gas (3)
Electric power (kW)	0,16	160	160	0,307	0,316	0,325
Gross Volume (L)	302	446	590	302	446	590
Length (mm)	1340	1790	2240	1340	1790	2240
Depth (mm)	700	700	700	700	700	700
Height (mm)	850	850	850	850	850	850

(1) Evap. -10°C/ Cond. 55°C

(2) Evap. -25°C/ Cond. 55°C

(3) Remote version electric

(4) According to En22041 standard

Standard Accessories

			2G	3G	4G	
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19015961	TRAY SUPPORT GUIDES L=519mm	pc	4	6	8



REFERENCE	DESCRIPTION	TEMPERATURE	FREQUENCY	DOOR (D)	DRAWER (H) 1/2+1/2	T DRAWER 1/3+1/3+1/3	€
19089528	ACP-2G	0°C +8 °C	50Hz	2	-	-	-
19089529	ACP-3G	0°C +8 °C	50Hz	3	-	-	-
19089530	ACP-4G	0°C +8 °C	50Hz	4	-	-	-
19089541	ACP-2G HD	0°C +8 °C	50Hz	1	1	-	-
19089542	ACP-2G HH	0°C +8 °C	50Hz	-	2	-	-
19089543	ACP-3G HDD	0°C +8 °C	50Hz	2	1	-	-
19089544	ACP-3G HHD	0°C +8 °C	50Hz	1	2	-	-
19089545	ACP-3G HHH	0°C +8 °C	50Hz	-	3	-	-
19089546	ACP-4G HDDD	0°C +8 °C	50Hz	3	1	-	-
19089547	ACP-4G HHDD	0°C +8 °C	50Hz	2	2	-	-
19089548	ACP-4G HHHD	0°C +8 °C	50Hz	1	3	-	-
19089549	ACP-4G HHHH	0°C +8 °C	50Hz	-	4	-	-
19089550	ACP-2G TT	0°C +8 °C	50Hz	-	-	2	-
19089551	ACP-3G TTT	0°C +8 °C	50Hz	-	-	3	-
19091640	ACP-4G TTTT	0°C +8 °C	50Hz	-	-	4	-
19089531	ACN-2G	-22 °C -18 °C	50Hz	2	-	-	-
19089533	ACN-3G	-22 °C -18 °C	50Hz	3	-	-	-
19089055	ACN-4G	-22 °C -18 °C	50Hz	4	-	-	-

Options

			ACP-2G	ACP-3G	ACP-4G	ACN-2G	ACN-3G	ACN-4G
Connectivity	K		0	0	0	0	0	0
Panoramic Opening	PO		0	0	0	0	0	0
Left Group	LG		0	0	0	0	0	0
No Top	NT		0	0	0	0	0	0
No Splash-back	NS		0	0	0	0	0	0
1/2 + 1/2 Drawer	H		0	0	0	-	-	-
1/3 + 1/3 + 1/3 Drawer	T_1_3		0	0	0	-	-	-
2/3 + 1/3 Drawer	W		0	0	0	-	-	-
UK Plug (G Type)	Cl		0	0	0	0	0	0
Lock	LC		0	0	0	0	0	0
Remote Group	RG		0	0	0	0	0	0
Granit Top	GR		0	0	0	0	0	0
Castors	C		0	0	0	0	0	0
Back in Steel	BS		0	0	0	0	0	0
Frame Heater	FH		0	0	0	●	●	●
60Hz Version	60Hz		0	0	0	0	0	0

700 GN 1/1 Central



General characteristics

- Interior and exterior completely manufactured in AISI-304 stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- 30 mm stainless steel built in and polyurethane insulated flat working top without splashback.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Doors on both sides to enhance back and front access to the cooling chamber thus gaining flexibility at work.
- 10 HACCP alarms capacity which are stored when high temperature variation and devices power failure
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening and avoids dust and dirt collection.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N/

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER	ELECTRIC POWER	DEFROST	GROSS VOLUME	DIMENSIONS (LxDxH)	€
19089538	ACP-2G/C	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,16	Stop	302	1340 x 768 x 850	-
19089539	ACP-3G/C	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,16	Stop	446	1790 x 768 x 850	-
19089540	ACP-4G/C	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,16	Stop	590	2240 x 768 x 850	-

(1) Evap. -10°C/ Cond. 55°C

Options

		ACP-2G/C	ACP-3G/C	ACP-4G/C
Connectivity	K	O	O	O
Panoramic Opening	PO		O	O
Left Group	LG		O	O
No Top	NT		O	O
No Splash-back	NS		●	●
UK Plug (G Type)	CI		O	O
Lock	LC	O	O	O
Remote Group	RG	O	O	O

		ACP-2G/C	ACP-3G/C	ACP-4G/C
Castors	C	O	O	O
Frame Heater	FH	O	O	O
60Hz Version	60Hz	O	O	O

Standard Accessories

			2G	3G	4G	
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19010200	TRAY SUPPORT GUIDES L=613mm	pc	4	6	8

700 GN 1/1 Display



General characteristics

- Interior and exterior completely manufactured in AISI-304 stainless steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- 30 mm stainless steel built in and polyurethane insulated working top with 100 mm high splash-back, preventing spillage behind the counter.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are stored when high temperature variation and devices power failure
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER	ELECTRIC POWER	DEFROST	ANNUAL CONSUMPTION	GROSS VOLUME (L)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089535	ACP-2G GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,17	STOP	697 (5)	302	D	1340 x 700 x 850	-
19089536	ACP-3G GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,17	STOP	730 (5)	446	C	1790 x 700 x 850	-
19089537	ACP-4G GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,17	STOP	949 (5)	590	D	2240 x 700 x 850	-

(1) Evap. -10°C/ Cond. 45°C

(5) According to EN23953 standard

Options

		ACP-2G GD	ACP-3G GD	ACP-4G GD
Connectivity	K	O	O	O
Panoramic Opening	PO		O	O
Left Group	LG		O	O
No Top	NT		O	O
No Splash-back	NS		O	O
UK Plug (G Type)	CI		O	O
Lock	LC	●	●	●
Remote Group	RG	O	O	O

		ACP-2G GD	ACP-3G GD	ACP-4G GD
Granite Top	GR	O	O	O
Castors	C	O	O	O
Back in Steel	BS	O	O	O
Frame heater	FH	O	O	O
60Hz	60Hz	O	O	O

Standard Accessories

			2G	3G	4G	
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19015961	TRAY SUPPORT GUIDES L=519mm	pc	4	6	8

CONCEPT

700 GN 1/1



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	19089552	19089554	19089556	19089561	19089563
MODEL	CCP-2G	CCP-3G	CCP-4G	CCN-2G	CCN-3G
Energy Efficiency	B	C	C	D	E
Annual Consumption (kWh) (4)	752 (4)	931 (4)	1096 (4)	2120 (4)	2879 (4)
Gas Type	R-600a	R-600a	R-600a	R290	R290
Cooling Power (kW)	0,361 (1)	0,361 (1)	0,436 (1)	0,364 (2)	0,364 (2)
Defrost	STOP	STOP	STOP	ELECTRIC	ELECTRIC
Electric power (kW)	0,203	0,203	0,224	0,317	0,326
Gross Volume (L)	274	428	581	274	428
Length (mm)	1342	1792	2242	1342	1792
Depth (mm)	700	700	700	700	700
Height (mm)	850	850	850	850	850

(1) Evap. -10°C/ Cond. 55°C (2) Evap. -25°C/ Cond. 55°C (4) According to En22041 standard

Standard Accessories

				2G	3G	4G
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19014778	TRAY SUPPORT GUIDES L=562mm	pc	4	6	8



REFERENCE	DESCRIPTION	TEMPERATURE	FREQUENCY	DOOR (D)	DRAWER (H) 1/2 + 1/2	T DRAWER 1/3 + 1/3 + 1/3	€
19089552	CCP-2G	0°C +8 °C	50Hz	2	-	-	-
19089554	CCP-3G	0°C +8 °C	50Hz	3	-	-	-
19089556	CCP-4G	0°C +8 °C	50Hz	4	-	-	-
19089567	CCP-2G HD	0°C +8 °C	50Hz	1	1	-	-
19089568	CCP-2G HH	0°C +8 °C	50Hz	0	2	-	-
19089569	CCP-3G HDD	0°C +8 °C	50Hz	2	1	-	-
19089570	CCP-3G HHD	0°C +8 °C	50Hz	1	2	-	-
19089571	CCP-3G HHH	0°C +8 °C	50Hz	0	3	-	-
19089572	CCP-4G HDDD	0°C +8 °C	50Hz	3	1	-	-
19089573	CCP-4G HHDD	0°C +8 °C	50Hz	2	2	-	-
19089574	CCP-4G HHHD	0°C +8 °C	50Hz	1	3	-	-
19089575	CCP-4G HHHH	0°C +8 °C	50Hz	0	4	-	-
19089561	CCN-2G	-18°C / -22°C	50Hz	2	-	-	-
19089563	CCN-3G	-18°C / -22°C	50Hz	3	-	-	-

Options

			CCP-2G	CCP-3G	CCP-4G	CCN-2G	CCN-3G
Panoramic Opening	PO		0	0	0	0	0
Left Group	LG		0	0	0	0	0
No Top	NT		0	0	0	0	0
No Splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		0	0	0	-	-
1/3 + 1/3 + 1/3 Drawer	T_1_3		0	0	0	-	-
2/3 + 1/3 Drawer	W		0	0	0	-	-
UK Plug (G Type)	CI		0	0	0	0	0
Lock	LC		0	0	0	0	0
Granite Top	GR		0	0	0	0	0
Castors	C		0	0	0	0	0
Back in Stainless Steel	BS		0	0	0	0	0
Frame Heater	FH		0	0	0	●	●
60Hz Version	60Hz		0	0	0	0	0

CONCEPT

700 GN 1/1 with Sinks



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter with 330x330x200 mm stamped bowl.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic

- sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089591	CCP-2G-S	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,203	STOP	274	752 (4)	B	1342 x 700 x 850	-
19089592	CCP-3G-S	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,203	STOP	428	931 (4)	C	1792 x 700 x 850	-
19089593	CCP-4G-S	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,224	STOP	581	1096 (4)	C	2242 x 700 x 850	-
19106963	CCN-2G/S	50Hz	-18°C -22°C	R-290	0,364 (2)	0,317	ELECTRIC	274	2120 (4)	D	1342 x 700 x 850	-
19106020	CCN-3G/S	50Hz	-18°C -22°C	R-290	0,364 (2)	0,326	ELECTRIC	428	2879 (4)	E	1792 x 700 x 850	-

(1) Evap. -10°C/ Cond. 55°C (2) Evap. -25°C/ Cond. 55°C (4) According to En22041 standard

Options

			CCP-2G-S	CCP-3G-S	CCP-4G-S	CCN-2G-S	CCN-3G-S
Panoramic Opening	PO		0	0	0	0	0
Left Group	LG		0	0	0	0	0
No Splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		0	0	0	-	-
1/3 + 1/3 + 1/3 Drawer	T_1_3		0	0	0	-	-
1/3 + 2/3 Drawer	W		0	0	0	-	-
UK Plug (G Type)	CI		0	0	0	0	0

			CCP-2G-S	CCP-3G-S	CCP-4G-S	CCN-2G-S	CCN-3G-S
Lock	LC		0	0	0	0	0
Back in Stainless Steel	BS		0	0	0	0	0
Castors	C		0	0	0	●	●
Frame Heater	FH		0	0	0	0	0
60Hz Version	60Hz		0	0	0	0	0

Standard Accessories

				2G	3G	4G
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19014778	TRAY SUPPORT GUIDES L=562mm	pc	4	6	8

CONCEPT

700 GN 1/1 Central



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel flat working top without splashback.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Doors on both sides for enhance back and front access to the cooling chamber thus gaining flexibility at work.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER	ELECTRIC POWER	DEFROST	GROSS VOLUME (L)	DIMENSIONS	€
19089594	CCPC-2G/C	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,203	STOP	274	1342 x 778 x 850	-
19089595	CCPC-3G/C	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,203	STOP	428	1792 x 778 x 850	-
19089596	CCPC-4G/C	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,224	STOP	581	2242 x 778 x 850	-

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			CCPC-2G/C	CCPC-3G/C	CCPC-4G/C
Panoramic Opening	PO		0	0	0
No Top	NT		0	0	0
No Splash-back	NS		●	●	●
UK Plug (G Type)	CI		0	0	0
Lock	LC		0	0	0
Frame heater	FH		0	0	0
60Hz	60Hz		0	0	0

Standard Accessories

				2G	3G	4G
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19010200	TRAY SUPPORT GUIDES L=613mm		4	6	8

CONCEPT

700 GN 1/1 Remote



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Equipment without unit condenser, ready for remote cooling unit connection.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N

Technical data

	19089558	19089559	19089560	19089565	19089566
	CCP-2G/R	CCP-3G/R	CCP-4G/R	CCN-2G/R	CCN-3G/R
Energy Efficiency	-	-	-	-	-
Annual Consumption (kWh) (1)	-	-	-	-	-
Gas Type	(6)	(6)	(6)	(6)	(6)
Cooling Power (kW)	0,361 (1)	0,361 (1)	0,436 (1)	0,364 (2)	0,364 (2)
Defrost	STOP	STOP	STOP	ELECTRIC	ELECTRIC
Electric power (kW)	0,029	0,029	0,029	0,064	0,073
Gross Volume (L)	274	428	581	274	428
Length (mm)	1042	1492	1942	1042	1492
Depth (mm)	700	700	700	700	700
Height (mm)	850	850	850	850	850

(1) Evap. -10°C/ Cond. 55°C

(2) Evap. -25°C/ Cond. 55°C

(6) Consult the manufacturer

Standard Accessories

				2G	3G	4G
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19014778	TRAY SUPPORT GUIDES L=562mm	pc	4	6	8



REFERENCE	DESCRIPTION	TEMPERATURE	FREQUENCY	DOOR (D)	DRAWER (H) 1/2 + 1/2	€
19089558	CCP-2G/R	0°C +8 °C	50/60	2	-	-
19089559	CCP-3G/R	0°C +8 °C	50/60	3	-	-
19089560	CCP-4G/R	0°C +8 °C	50/60	4	-	-
19089576	CCP-2G/R HD	0°C +8 °C	50/60	1	1	-
19089577	CCP-2G/R HH	0°C +8 °C	50/60	-	2	-
19089578	CCP-3G/R HDD	0°C +8 °C	50/60	2	1	-
19089579	CCP-3G/R HHD	0°C +8 °C	50/60	1	2	-
19089580	CCP-3G/R HHH	0°C +8 °C	50/60	-	3	-
19089581	CCP-4G/R HDDD	0°C +8 °C	50/60	3	1	-
19089582	CCP-4G/R HHDD	0°C +8 °C	50/60	2	2	-
19089583	CCP-4G/R HHHH	0°C +8 °C	50/60	1	3	-
19089584	CCP-4G/R HHHH	0°C +8 °C	50/60	-	4	-
19089565	CCN-2G/R	-18°C / -22°C	50/60	2	-	-
19089566	CCN-3G/R	-18°C / -22°C	50/60	3	-	-

Options

			CCP-2G/R	CCP-3G/R	CCP-4G/R	CCN-2G/R	CCN-3G/R
Panoramic Opening	PO		0	0	0	0	0
No Top	NT		0	0	0	0	0
No Splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		0	0	0	-	-
1/3 + 1/3 + 1/3 Drawer	T_1_3		0	0	0	-	-
2/3 + 1/3 Drawer	W		0	0	0	-	-
UK Plug (G Type)	CI		0	0	0	0	0
Lock	LC		0	0	0	0	0
Granite Top	GR		0	0	0	0	0
Back in Stainless Steel	BS		0	0	0	0	0
Frame Heater	FH		0	0	0	●	●

CONCEPT

700 GN 1/1 Display



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089585	CCP-2G GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,205	STOP	274	1241 (5)	C	1342 x 700 x 850	-
19089586	CCP-3G GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,207	STOP	428	1536 (5)	C	1792 x 700 x 850	-
19089587	CCP-4G GD	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,23	STOP	581	1808 (5)	C	2242 x 700 x 850	-

(1)Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			CCP-2G GD	CCP-3G GD	CCP-4G GD
Panoramic Opening	PO		0	0	0
Left Group	LG		0	0	0
No Top	NT		0	0	0
No Splash-back	NS		0	0	0
UK Plug (G Type)	CI		0	0	0
Lock	LC		●	●	●
Granite Top	GR		0	0	0
Castors	C		0	0	0

Standard Accessories

				2G	3G	4G
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19014778	TRAY SUPPORT GUIDES L=562mm	pc	4	6	8

CONCEPT

700 GN 1/1 Display Remote



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Equipment without unit condenser, ready for remote cooling unit connection.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	COOLING POWER	ELECTRIC POWER	DEFROST	GROSS VOLUME (L)	DIMENSIONS	€
19089588	CCP-2G/R GD	50/60Hz	0°C +8 °C	0,361 (1)	0,031	STOP	274	1042 x 700 x 850	-
19089589	CCP-3G/R GD	50/60Hz	0°C +8 °C	0,361 (1)	0,033	STOP	428	1492 x 700 x 850	-
19089590	CCP-4G/R GD	50/60Hz	0°C +8 °C	0,436 (1)	0,035	STOP	581	1942 x 700 x 850	-

(1) Evap. -10°C/ Cond. 45°C

Options

			CCP-2G/R GD	CCP-3G/R GD	CCP-4G/R GD
Panoramic Opening	PO		0	0	0
No Top	NT		0	0	0
No Splash-back	NS		0	0	0
UK Plug (G Type)	CI		0	0	0
Lock	LC		●	●	●
Granite Top	GR		0	0	0
Back in Stainless Steel	BS		0	0	0
Frame heater	FH		0	0	0

Standard Accessories

				2G	3G	4G
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19014778	TRAY SUPPORT GUIDES L=562mm		4	6	8

CONCEPT

700 GN 1/1 Refrigerated bases





General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Intended to give support to counter top cooking equipment. Ideal for refrigeration solutions in small rooms.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data





	19089597	19089599	19089601
	CCPB-2G	CCPB-3G	CCPB-4G
Energy Efficiency	C	C	D
Annual Consumption (kWh) (4)	956	1095	1245
Gas Type	R-600a	R-600a	R-600a
Cooling Power (kW)	0,361 (1)	0,361 (1)	0,436 (1)
Defrost	STOP	STOP	STOP
Electric power (kW)	0,203	0,203	0,224
Gross Volume (L)	177	277	377
Length (mm)	1342	1792	2242
Depth (mm)	700	700	700
Height (mm)	584	584	584
	(1) Evap. -10°C/ Cond. 55°C	(2) Evap. -25°C/ Cond. 55°C	(4) According to En22041 standard

Standard Accessories

			2G	3G	4G	
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19014778	TRAY SUPPORT GUIDES L=562mm	pc	4	6	8

REFERENCE	DESCRIPTION	TEMPERATURE	FREQUENCY	DOOR (D)	DRAWER (W) 2/3	DRAWER (T) 1/3 + 1/3	€
19089597	CCPB-2G	0°C +8 °C	50Hz	2	-	-	-
19089599	CCPB-3G	0°C +8 °C	50Hz	3	-	-	-
19089601	CCPB-4G	0°C +8 °C	50Hz	4	-	-	-
19089603	CCPB-2G W	0°C +8 °C	50Hz	-	2	-	-
19089605	CCPB-3G W	0°C +8 °C	50Hz	-	3	-	-
19089607	CCPB-4G W	0°C +8 °C	50Hz	-	4	-	-
19089609	CCPB-2G T	0°C +8 °C	50Hz	1	-	1	-
19089611	CCPB-3G T	0°C +8 °C	50Hz	1	-	2	-
19089613	CCPB-4G T	0°C +8 °C	50Hz	1	-	3	-

Options

			CCPB-2G	CCPB-3G	CCPB-4G
Panoramic Opening	PO		0	0	0
No Splash-back	NS		●	●	●
2/3 + 1/3 Drawer	W		0	0	0
UK Plug (G Type)	CI		0	0	0
Lock	LC		0	0	0
Castors	C		0	0	0
Back in Stainless Steel	BS		0	0	0
Frame heater	FH		0	0	0
60Hz	60Hz		0	0	0

Refrigerated base 700



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 2/3 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 2/3 grids and height adjustable 2 sets of tray slides per each full door.
- W model drawers with GN 2/3 holding capacity.
- W2 model drawers with 2x GN 2/3 holding capacity.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19104999	CCP7-2G	50Hz	0°C +8 °C	R-290	0,369 (1)	0,249	STOP	110	730 (4)	B	1200 x 630 x 590	-
19105020	CCP7-2G W	50Hz	0°C +8 °C	R-290	0,369 (1)	0,249	STOP	110	730 (4)	B	1200 x 630 x 590	-
19105021	CCP7-2G W2	50Hz	0°C +8 °C	R-290	0,369 (1)	0,262	STOP	110	730 (4)	C	1200 x 630 x 590	-
19105022	CCP7-3G	50Hz	0°C +8 °C	R-290	0,369 (1)	0,249	STOP	169	1245 (4)	D	1600 x 630 x 590	-
19105023	CCP7-3G W	50Hz	0°C +8 °C	R-290	0,369 (1)	0,249	STOP	169	1245 (4)	D	1600 x 630 x 590	-

(1) Evap. -10°C/ Cond. 55°C

(4) According to En22041 standard

Options

			CCP7-2G	CCP7-3G
Panoramic Opening	PO		●	●
No Splash-back	NS		●	●
UK Plug (G Type)	CI		0	0
Remote Group	RG		0	0
Castors	C		0	0
Back in Stainless Steel	BS		●	●

		CCP7-2G	CCP7-3G
Frame heater	FH	0	0
60Hz	60Hz	0	0

Standard Accessories

			2G	3G
	19106414	GN 2/3 EPOXY GRID	2	3
	19033558	TRAY SUPPORT GUIDES L=496mm	4	6

Refrigerated base 900



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- W model drawers with GN 1/1 holding capacity.
- W2 model drawers with 2 x GN 1/1 OR 1x GN 2/1 holding capacity.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19105024	CCP9-2G	50Hz	0°C +8 °C	R-290	0,369 (1)	0,25	STOP	169	730 (4)	B	1207 x 840 x 590	-
19105025	CCP9-2G W	50Hz	0°C +8 °C	R-290	0,369 (1)	0,25	STOP	169	730 (4)	B	1207 x 840 x 590	-
19105026	CCP9-2G W2	50Hz	0°C +8 °C	R-290	0,369 (1)	0,262	STOP	169	730 (4)	C	1207 x 840 x 590	-
19105027	CCP9-3G	50Hz	0°C +8 °C	R-290	0,369 (1)	0,249	STOP	240	1245 (4)	D	1607 x 840 x 590	-
19105028	CCP9-3G W	50Hz	0°C +8 °C	R-290	0,369 (1)	0,249	STOP	240	1245 (4)	D	1607 x 840 x 590	-

(1) Evap. -10°C/ Cond. 55°C

(4) According to En22041 standard

Options

			CCP9-2G	CCP9-3G
Panoramic Opening	PO		●	●
No Splash-back	NS		●	●
UK Plug (G Type)	CI		0	0
Remote Group	RG		0	0
Castors	C		0	0
Back in Stainless Steel	BS		●	●

			CCP9-2G	CCP9-3G
Frame heater	FH		0	0
60Hz	60Hz		0	0

Standard Accessories

			2G	3G
	19097778	GN 1/1 EPOXY GRID	2	3
	19033557	TRAY SUPPORT GUIDES L=649mm	4	6

600 Snack



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

	19089625	19089627	19089629	19089634	19089636
	CCP-2S	CCP-3S	CCP-4S	CCN-2S	CCN-3S
Energy Efficiency	B	C	C	D	E
Annual Consumption (kWh) (4)	836	931	1096	2120	2879
Gas Type	R-600a	R-600a	R-600a	R290	R290
Cooling Power (kW)	0,361 (1)	0,361 (1)	0,436 (1)	0,364 (2)	0,364 (2)
Defrost	STOP	STOP	STOP	ELECTRIC	ELECTRIC
Electric power (kW)	0,203	0,203	0,224	0,317	0,326
Gross Volume (L)	268	416	564	268	416
Length (mm)	1492	2017	2542	1492	2017
Depth (mm)	600	600	600	600	600
Height (mm)	850	850	850	850	850

(1) Evap. -10°C/ Cond. 55°C

(2) Evap. -25°C/ Cond. 55°C

(4) According to En22041 standard

Standard Accessories

				2S	3S	4S
	19097777	EPOXY GRID SACK 405x460	pc	2	2	2
	19097775	EPOXY GRID SACK 405x525	pc	0	1	2



REFERENCE	DESCRIPTION	TEMPERATURE	FREQUENCY	DOOR (D)	DRAWER (H) 1/2 + 1/2	€
19089625	CCP-2S	0°C +8 °C	50	2	-	-
19089627	CCP-3S	0°C +8 °C	50	3	-	-
19089629	CCP-4S	0°C +8 °C	50	4	-	-
19089640	CCP-2S HD	0°C +8 °C	50	1	1	-
19089641	CCP-2S HH	0°C +8 °C	50	-	2	-
19089642	CCP-3S HDD	0°C +8 °C	50	2	1	-
19089643	CCP-3S HHD	0°C +8 °C	50	1	2	-
19089644	CCP-3S HHH	0°C +8 °C	50	-	3	-
19089645	CCP-4S HDDD	0°C +8 °C	50	3	1	-
19089646	CCP-4S HHDD	0°C +8 °C	50	2	2	-
19089647	CCP-4S HHHH	0°C +8 °C	50	1	3	-
19089648	CCP-4S HHHH	0°C +8 °C	50	-	4	-
⊙ STOCK	19089634	CCN-2S	-18°C / -22°C	2	-	-
⊙ STOCK	19089636	CCN-3S	-18°C / -22°C	3	-	-

Options

			CCP-2S	CCP-3S	CCP-4S	CCN-2S	CCN-3S
Panoramic Opening	PO		0	0	0	0	0
No Top	NT		0	0	0	0	0
No Splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		0	0	0	0	0
1/3 + 1/3 + 1/3 Drawer	T_1_3		0	0	0	-	-
2/3 + 1/3 Drawer	W		0	0	0	-	-
UK Plug (G Type)	CI		0	0	0	-	-
Lock	LC		0	0	0	0	0
Castors	C		0	0	0	0	0
Back in Stainless Steel	BS		0	0	0	0	0
Frame heater	FH		0	0	0	●	●
60Hz	60Hz		0	0	0	0	0

600 Snack remote



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Equipped without unit condenser
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

	19089558	19089559	19089560	19089565	19089566
	CCP-2G/R	CCP-3G/R	CCP-4G/R	CCN-2G/R	CCN-3G/R
Energy Efficiency	-	-	-	-	-
Annual Consumption (kWh) (1)	-	-	-	-	-
Gas Type	(6)	(6)	(6)	(6)	(6)
Cooling Power (kW)	0,361 (1)	0,361 (1)	0,436 (1)	0,364 (2)	0,364 (2)
Defrost	STOP	STOP	STOP	ELECTRIC	ELECTRIC
Electric power (kW)	0,029	0,029	0,029	0,066	0,076
Gross Volume (L)	1192	1717	2242	1192	1717
Length (mm)	1192	1717	2242	1192	1717
Depth (mm)	600	600	600	600	600
Height (mm)	850	850	850	850	850

(1) Evap. -10°C/ Cond. 55°C (2) Evap. -25°C/ Cond. 55°C (6) Consult the manufacturer

Standard Accessories

				2S	3S	4S
	19097777	EPOXY GRID SACK 405x460	pc	2	2	2
	19097775	EPOXY GRID SACK 405x525	pc	0	1	2



REFERENCE	DESCRIPTION	TEMPERATURE	FREQUENCY	DOOR (D)	DRAWER (H) 1/2 + 1/2	€
19089631	CCP-2S/R	0°C +8 °C	50/60	2	-	-
19089632	CCP-3S/R	0°C +8 °C	50/60	3	-	-
19089633	CCP-4S/R	0°C +8 °C	50/60	4	-	-
19089649	CCP-2S/R HD	0°C +8 °C	50/60	2	1	-
19089650	CCP-2S/R HH	0°C +8 °C	50/60	1	2	-
19089651	CCP-3S/R HDD	0°C +8 °C	50/60	-	3	-
19089653	CCP-3S/R HHD	0°C +8 °C	50/60	3	1	-
19089654	CCP-3S/R HHH	0°C +8 °C	50/60	2	2	-
19089655	CCP-4S/R HDDD	0°C +8 °C	50/60	1	3	-
19089656	CCP-4S/R HHDD	0°C +8 °C	50/60	-	4	-
19089657	CCP-4S/R HHHH	0°C +8 °C	50/60	2	-	-
19089658	CCP-4S/R HHHH	0°C +8 °C	50/60	3	-	-
19089638	CCN-2S/R	-18°C / -22°C	50/60	1	1	-
19089639	CCN-3S/R	-18°C / -22°C	50/60	-	2	-

Options

			CCP-2S/R	CCP-3S/R	CCP-4S/R	CCN-2S/R	CCN-3S/R
Panoramic Opening	PO		0	0	0	0	0
No Top	NT		0	0	0	0	0
No Splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		0	0	0	-	-
1/3 + 1/3 + 1/3 Drawer	T_1_3		0	0	0	-	-
2/3 + 1/3 Drawer	W		0	0	0	-	-
UK Plug (G Type)	CI		0	0	0	0	0
Lock	LC		0	0	0	0	0
Back in Stainless Steel	BS		0	0	0	0	0
Frame heater	FH		0	0	0	●	●

600 Snack with Sinks



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter with 330x330x200 mm stamped bowl.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089662	CCP-2S/S	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,203	STOP	268	836 (4)	C	1492 x 600 x 850	-
19089663	CCP-3S/S	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,203	STOP	416	931 (4)	C	2017 x 600 x 850	-
19089664	CCP-4S/S	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,224	STOP	564	1096 (4)	C	2542 x 600 x 850	-
19106964	CCN-2S/S	50Hz	-18°C -22°C	R-290	0,364 (2)	0,319	ELECTRIC	268	2120 (4)	D	1492 x 600 x 850	-
19106965	CCN-3S/S	50Hz	-18°C -22°C	R-290	0,364 (2)	0,329	ELECTRIC	416	2879 (4)	E	2017 x 600 x 850	-

(1)Evap. -10°C/ Cond. 45°C (2) Evap. -25°C / Cond. 45°C (4) According to EN22041 standard

Options

			CCP-2S/S	CCP-3S/S	CCP-4S/S	CCN-2S/S	CCN-3S/S
Panoramic Opening	PO		0	0	0	0	0
Left Group	LG		0	0	0	0	0
No Splash-back	NS		0	0	0	0	0
1/2 + 1/2 Drawer	H		0	0	0	-	-
1/3 + 1/3 + 1/3 Drawer	T_1_3		0	0	0	-	-
1/3 + 2/3 Drawer	W		0	0	0	-	-
UK Plug (G Type)	CI		0	0	0	0	0

			CCP-2S/S	CCP-3S/S	CCP-4S/S	CCN-2S/S	CCN-3S/S
Lock	LC		0	0	0	0	0
Castors	C		0	0	0	0	0
Back in Stainless Steel	BS		0	0	0	0	0
Frame heater	FH		0	0	0	-	-
60Hz	60Hz		0	0	0	0	0

			2G	3G	4G	
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19014778	TRAY SUPPORT GUIDES L=562mm	pc	4	6	8

Standard Accessories

600 Snack Display



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19089659	CCP-2S GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,207	STOP	268	1379 (5)	C	1492 x 600 x 850	-
19089660	CCP-3S GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,209	STOP	416	1536 (5)	C	2017 x 600 x 850	-
19089661	CCP-4S GD	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,232	STOP	564	1808 (5)	D	2542 x 600 x 850	-

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			CCP-2S GD	CCP-3S GD	CCP-4S GD
Panoramic Opening	PO		0	0	0
Left Group	LG		0	0	0
No Top	NT		0	0	0
No Splash-back	NS		0	0	0
UK Plug (G Type)	CI		0	0	0
Lock	LC		●	●	●
Castors	C		0	0	0
Back in Stainless Steel	BS		0	0	0

			CCP-2S GD	CCP-3S GD	CCP-4S GD
Frame heater	FH		0	0	0
60Hz	60Hz		0	0	0

			2G	3G	4G	
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19014778	TRAY SUPPORT GUIDES L=562mm		4	6	8

Standard Accessories

800 Pastry EN60x40



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted

- individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 EN60x40 grids and height adjustable 2 sets of tray slides per each full door
- 2 Version of cooling system
 - Standard one forced air refrigeration equipment with evaporator.
 - GV version Static cooling equipment.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19102582	CCP-2B	50Hz	0°C +8 °C	R-290	0,369 (1)	0,262	STOP	325	1477 (4)	D	1492 x 800 x 850	-
19102583	CCP-3B	50Hz	0°C +8 °C	R-290	0,369 (1)	0,262	STOP	584	1723 (4)	D	2017 x 800 x 850	-
19102618	CCP-4B	50Hz	0°C +8 °C	R-290	0,593 (1)	0,387	STOP	792	2442 (4)	E	2542 x 800 x 850	-
19089665	CCP-2B GV	50Hz	0°C +8 °C	R-290	0,369 (1)	0,22	STOP	325	-	-	1492 x 800 x 850	-
19089666	CCP-3B GV	50Hz	0°C +8 °C	R-290	0,593 (1)	0,303	STOP	584	-	-	2017 x 800 x 850	-
19089667	CCP-4B GV	50Hz	0°C +8 °C	R-290	0,593 (1)	0,303	STOP	792	-	-	2542 x 800 x 850	-

(1) Evap. -10°C/ Cond. 55°C (4) According to EN22041 standard

Options

			CCP-2B	CCP-3B	CCP-4B
Panoramic Opening	PO		0	0	0
Left Group	LG		0	0	0
No Top	NT		0	0	0
No Splash-back	NS		0	0	0
UK Plug (G Type)	CI		0	0	0
Lock	LC		0	0	0
Remote Group	RG		0	0	0
Granite Top	GR		0	0	0

			CCP-2G GD	CCP-3G GD	CCP-4G GD
Castors	C		0	0	0
Back in Stainless Steel	BS		0	0	0
Frame heater	FH		0	0	0
60Hz	60Hz		0	0	0

Standard Accessories

			2G	3G	4G
	19097776	EN600x400 EPOXY GRID	2	3	4
	19033557	TRAY SUPPORT GUIDES L=649mm	4	6	8

Accessories

PICTURE	MODEL	REFERENCE	DESCRIPTION	WHERE USED	€
GRIDS					
	EG-GN1/1	19097778	GN 1/1 EPOXY GRID	GN 1/1 COUNTERS	-
	EG-GN2/3	19106414	GN 2/3 EPOXY GRID	KORE 700 REFRIGERATED BASE	-
	EG-SNC1	19097775	EPOXY GRID SNACK 405x525	SNACK COUNTERS	-
	EG-SNC2	19097777	EPOXY GRID SNACK 405x460	SNACK COUNTERS	-
	EG-EN6040	19097776	EN600x400 EPOXY GRID	EN60x40 COUNTERS	-
GRID SUPPORT KIT					
	GSK-519	19015961	TRAY SUPPORT GUIDES L=519mm	ADVANCE GN 1/1 COUNTERS	-
	GSK-562	19014778	TRAY SUPPORT GUIDES L=562mm	CONCEPT GN 1/1 COUNTERS	-
	GSK-613	19010200	TRAY SUPPORT GUIDES L=613mm	CONCEPT CCPC MODELS	-
	GSK-649	19033557	TRAY SUPPORT GUIDES L=649mm	EN60x40 COUNTERS & KORE 900	-
	GSK-496	19033558	TRAY SUPPORT GUIDES L=496mm	KORE 700 REFRIGERATED BASE	-
DOOR ORIENTATION KIT					
	KDO-4-R	19098305	DOOR ORIENTATION KIT RIGHT	ALL COUNTERS	-
	KDO-4-L	19098304	DOOR ORIENTATION KIT LEFT	ALL COUNTERS	-
CASTORS KIT					
	KC-6 Ø80	19016846	CASTOR KIT 6 (3B + 3WB)	2 AND 3 BODY COUNTERS	-
	KC-6 Ø80	19011005	CASTOR KIT 6 (3B + 3WB)	4 BODY COUNTERS	-
DRAWERS KIT					
	KR-CA-1/2+1/2	19096243	KIT DRAWERS 1/2+1/2 GN	ADVANCE GN 1/1	-
	KR-CA-1/3+1/3+1/3	19096245	KIT DRAWERS 1/3+1/3+1/3 GN	ADVANCE GN 1/1	-
	KR-CA-1/3+2/3	19096244	KIT DRAWERS 1/3+2/3 GN	ADVANCE GN 1/1	-
	KR-CG-1/2+1/2	19010993	KIT DRAWERS 1/2+1/2	CONCEPT GN 1/1	-
	KR-CG-1/2+1/2 G	19015952	KIT DRAWERS 1/2+1/2 GROUP SIDE	CONCEPT GN 1/1	-
	KR-CG-1/2+1/2 LG	19036401	KIT DRAWERS 1/2+1/2 GROUP SIDE LG	CONCEPT GN 1/1	-
	KR-CG-1/3+1/3+1/3	19015954	KIT DRAWERS 1/3+1/3+1/3	CONCEPT GN 1/1	-
	KR-CG-1/3+2/3	19015953	KIT DRAWER 1/3+2/3	CONCEPT GN 1/1	-
	KR-CG-1/3+1/3	19072745	KIT DRAWERS (1/3+1/3)	GN 1/1 REFRIGERATED BASES	-
	KR-CS-1/2+1/2	19004925	KIT DRAWERS 1/2+1/2	SNACK	-
	KR-CS-1/2+1/2 G	19004921	KIT DRAWERS 1/2+1/2 GROUP SIDE	SNACK	-
	KR-CS-1/2+1/2 LG	19004930	KIT DRAWERS 1/2+1/2 GROUP SIDE LG	SNACK	-
	KR-CS-1/3+2/3	19004927	KIT DRAWER 1/3+2/3	SNACK	-
	KR-CS-1/3+1/3+1/3	19004923	KIT DRAWERS 1/3+1/3+1/3	SNACK	-

Preparation counters

- Features..... **313**
- Configurable Pizza Counters **315**
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- Accessories **325**

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

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



Special tables
for specific tasks.



Access the website

Characteristics

Wide range

Complete range of refrigerated preparation counters, constructed in 700 and 800mm depth with diverse worktop configurations (Stainless Steel, Granit, Polypropilene etc...).



Multiflow

Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.



Integrated handles

Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening of the drawers and avoids dust and dirt collection.



ECO function

Function that optimizes the performance by automatically setting temperatures, when doors are not opened so that the cooling unit works only when needed and always, efficiently.



Removable door gasket

Removable triple camera pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



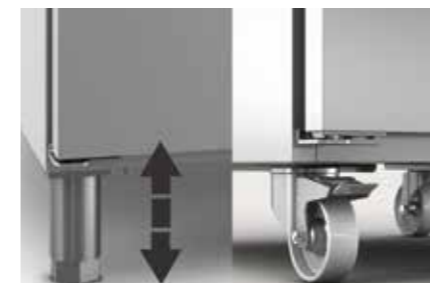
Electronic control Easy to use

Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions



Maximum stability

Height-adjustable stainless steel legs as standard. Height of the legs can be adjusted individually. In addition, there is also the option to choose swivel wheels or legs for marine.



Telescopic sliding drawers

Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.



Guide and zippers system

Removable Stainless steel rack and guide system without use of tools which allows a proper distribution of products.



CONFIGURABLE PIZZA COUNTERS

700 GN 1/1



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty 30mm granite working top with side and rear splash-back of 160mm high, preventing spillage behind the counter.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS (MM)	€
19089668	CCP-2G	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,203	STOP	274	956 (4)	B	1342 x 700 x 850	-
19089669	CCP-3G	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,203	STOP	428	1095 (4)	C	1792 x 700 x 850	-
19089670	CCP-4G	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,224	STOP	581	1245 (4)	C	2242 x 700 x 850	-

(1) Evap. -10°C/ Cond. 45°C (4) According to En22041 standard

Options

			CCP-2G	CCP-3G	CCP-4G		CCP-2G	CCP-3G	CCP-4G	
Panoramic Opening	PO		O	O	O	Back in Stainless Steel	BS	O	O	O
Left Group	LG		O	O	O	Frame heater	FH	O	O	O
1/2 + 1/2 Drawer	H		O	O	O	60Hz	60Hz	O	O	O
1/3 + 1/3 + 1/3 Drawer	T_1_3		O	O	O					
1/3 + 2/3 Drawer	W		O	O	O					
UK Plug (G Type)	CI		O	O	O					
Lock	LC		O	O	O					
Granite Top	GR		●	●	●					

Standard Accessories

				2G	3G	4G
	19097778	GN 1/1 EPOXY GRID	pc	2	3	4
	19014778	TRAY SUPPORT GUIDES L=562mm	pc	4	6	8

CONFIGURABLE PIZZA COUNTERS

800 EN60x40



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty 30mm granite working top with side and rear splash-back of 160mm high, preventing spillage behind the counter.
- Neutral compartment with drawers which incorporate euronorm size, sanitary PVC made baskets. Drawers are assembled over telescopic sliding guides, capable of complete retraction, to maximize storage capacity.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 EN60x40 grids and height adjustable 2 sets of tray slides per each full door
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19102651	CCP-2B	50Hz	0°C +8 °C	R-290	0,369 (1)	0,262	STOP	325	1478 (4)	D	1492 x 800 x 850	-
19102652	CCP-3B	50Hz	0°C +8 °C	R-290	0,369 (1)	0,262	STOP	584	1723 (4)	D	2017 x 800 x 850	-
19102653	CCP-4B	50Hz	0°C +8 °C	R-290	0,593 (1)	0,387	STOP	792	2442 (4)	E	2542 x 800 x 850	-
19102754	CCP-2B GR D7	50Hz	0°C +8 °C	R-290	0,369 (1)	0,262	STOP	325	1478 (4)	D	2017 x 800 x 850	-
19102782	CCP-3B GR D7	50Hz	0°C +8 °C	R-290	0,369 (1)	0,262	STOP	584	1723 (4)	D	2542 x 800 x 850	-
19102722	CCP-2B GR D4	50Hz	0°C +8 °C	R-290	0,369 (1)	0,262	STOP	325	1478 (4)	D	2017 x 800 x 850	-
19102759	CCP-3B GR D4	50Hz	0°C +8 °C	R-290	0,369 (1)	0,262	STOP	584	1723 (4)	D	2542 x 800 x 850	-

(1) Evap. -10°C/ Cond. 45°C (4) According to En22041 standard

Options

			CCP-2B GR	CCP-3B GR	CCP-4B GR		CCP-2B GR	CCP-3B GR	CCP-4B GR	
Panoramic opening	PO		O	O	O	Frame heater	FH	O	O	O
G Type Plug	CI		O	O	O	60Hz	60Hz	O	O	O
Lock	LC		O	O	O					
Remote Group	RG		O	O	O					
Back in Stainless Steel	BS		O	O	O					
Frame heater	FH		O	O	O					
60Hz	60Hz		O	O	O					

Standard Accessories

				2B	3B	4B
	19097776	EN600x400 EPOXY GRID	pc	2	3	4
	19033557	TRAY SUPPORT GUIDES L=649mm	pc	4	6	8

REFRIGERATED WORK STATION

Ingredient Vitrines



General characteristics


- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas, salads, and sandwiches.
- CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Two versions available:
 - Exterior constructed with tempered glass and anodized aluminum profiles.
 - Stainless steel hinged lid with operating position at 90°C
- Designed in a wide variety of length, so as to fit with all configurable pizza counters options.
- Static cooling system. Cold is generated through a copper coil located on the bottom plate of the vitrin.
- Water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	DIMENSIONS (MM)	WHERE USED	€	
STOCK	19089671	SP-2G	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	1340 x 336 x 450	CCP-2G GR	-
STOCK	19089672	SP-3G	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	1790 x 336 x 450	CCP-3G GR	-
	19089673	SP-4G	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	2240 x 336 x 450	CCP-4G GR	-
	19089674	SP-2B	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	1496 x 336 x 450	CCP-2B GR	-
	19089675	SP-3B	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	2019 x 336 x 450	CCP-3B GR + CCP-2B GRV D4 & D7	-
	19096958	SP-4B	50Hz	+2°C +8°C	R-600a	0,361 (1)	0,169	2542 x 336 x 450	CCP-4B GR + CCP-3B GR D4 & D7	-
	19096956	SP-2B GN 1/3	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	1492 x 396 x 450	CCP-2B GR	-
	19096957	SP-3B GN 1/3	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	2017 x 396 x 450	CCP-3B GR + CCP-2B GR D4 & D7	-
	19096959	SP-4B GN 1/3	50Hz	+2°C +8°C	R-600a	0,361 (1)	0,169	2542 x 396 x 450	CCP-4B GR + CCP-3B GR D4 & D7	-
STOCK	19089676	SPT-2G	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	1340 x 336 x 250	CCP-2G GR	-
STOCK	19089677	SPT-3G	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	1790 x 336 x 250	CCP-3G GR	-
	19089678	SPT-4G	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	2240 x 336 x 250	CCP-4G GR	-
	19089679	SPT-2B	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	1496 x 336 x 250	CCP-2B GR	-
	19089680	SPT-3B	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	2019 x 336 x 250	CCP-3B GR + CCP-2B GRV D4 & D7	-
	19096982	SPT-4B	50Hz	+2°C +8°C	R-600a	0,361 (1)	0,169	2542 x 336 x 450	CCP-4B GR + CCP-3B GR D4 & D7	-
	19096980	SPT-2B GN 1/3	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	1492 x 396 x 450	CCP-2B GR	-
	19096981	SPT-3B GN 1/3	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,102	2017 x 396 x 450	CCP-3B GR + CCP-2B GR D4 & D7	-
	19096983	SPT-4B GN 1/3	50Hz	+2°C +8°C	R-600a	0,361 (1)	0,169	2542 x 396 x 450	CCP-4B GR + CCP-3B GR D4 & D7	-

(1) Evap. -10°C/ Cond. 45°C

Options

		2G	3G	4G	2B	3B	4B
G Type Plug	Cl 	0	0	0	0	0	0
60Hz	60Hz	0	0	0	0	0	0

Compact Pizza Counters



Características generales

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation counter
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty 30mm granite working top with 88mm height splashback and a cutout to place 100 mm GN 1/6 bowls. 6 in CPZC-2G and 11 in CPZC-3G.
- Worktop ingredients vitrines are refrigerated by the air circulation of the cooling unit. Location of evaporator in the middle beam



- and the correct isolation of the worktop ensures an uniform cold distribution.
- Additional neutral compartment with 3 drawers EN 60x40 size.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 EN60x40 grids and height adjustable 2 sets of tray slides per each full door
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	DIMENSIONS	€	
STOCK	19089681	CPZC-2G	50Hz	+0°C +8°C	R-290	0,369 (1)	0,262	STOP	325	1590 x 700 x 880	-
STOCK	19089682	CPZC-3G	50Hz	+0°C +8°C	R-290	0,369 (1)	0,262	STOP	480	2110 x 700 x 880	-

(1) Evap. -10°C/ Cond. 45°C

Options

		CCP-2B GR	CCP-3B GR
Panoramic Opening	PO 	0	0
UK Plug (G Type)	Cl 	0	0
Lock	LC	0	0
Remote Group	RG	0	0
Granite Top	GR	●	●
Back in Stainless Steel	BS	0	0
Frame heater	FH	0	0
60Hz	60Hz	0	0

Standard Accessories

			2B	3B	4B	
	19097776	EN600x400 EPOXY GRID	pc	2	3	4
	19014778	TRAY SUPPORT GUIDES L=562mm	pc	4	6	8

REFRIGERATED WORK STATION

700 GN 1/1 for Pizza



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas, salads, and sandwiches.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel 50mm working top with Built-in neutral unit designed to house 8 or 10 containers GN ¼ or GN-1/3 of maximum 100mm depth (not included).
- Stainless steel hinged lid with opening position at 90°.

- Worktop ingredients bowls are refrigerated by the air circulation of the cooling unit. Location of evaporator in the middle beam and the correct isolation of the worktop ensures an uniform cold distribution.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	T*	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	VOLUME (L)	DIMENSIONS (MM)	€
19089683	CPZ-2G GN1/3	50Hz	+0°C +8°C	R-290	0,369 (1)	0,262	STOP	290	1350 x 700 x 850	-
19089685	CPZ-3G GN1/3	50Hz	+0°C +8°C	R-290	0,796 (1)	0,522	STOP	445	1800 x 700 x 850	-
19096514	CPZ-2G GN1/4	50Hz	+0°C +8°C	R-290	0,369 (1)	0,262	STOP	290	1350 x 700 x 850	-
19096515	CPZ-3G GN1/4	50Hz	+0°C +8°C	R-290	0,796 (1)	0,522	STOP	445	1800 x 700 x 850	-

Options

(1) Evap. -10°C/ Cond. 45°C

			CCP-2G	CCP-3G
Panoramic Opening	PO		0	0
1/2 + 1/2 Drawer	H		0	0
1/3 + 1/3 + 1/3 Drawer	T_1_3		0	0
UK Plug (G Type)	CI		0	0
Lock	LC		0	0
Remote Group	RG		0	0
Castors	C		0	0
Back in Stainless Steel	BS		0	0

Standard Accessories

		2G	3G
	19097778 GN 1/1 EPOXY GRID	2	3
	19014778 TRAY SUPPORT GUIDES L=562mm	4	6

REFRIGERATED WORK STATION

800 EN60x40 for Pizza



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel 50mm working top with Built-in neutral unit designed to house 8 or 10 containers GN ¼ or GN-1/3 of maximum 100mm depth (not included).
- Stainless steel hinged lid with opening position at 90°.
- Worktop ingredients vitrines are refrigerated by the air circulation

of the cooling unit. Location of evaporator in the middle beam and the correct isolation of the worktop ensures an uniform cold distribution.

- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 EN60x40 grids and height adjustable 2 sets of tray slides per each full door
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	DIMENSIONS	€
19102515	CPZ-2B GN 1/3	50Hz	+0°C +8°C	R-290	0,369 (1)	0,262	STOP	470	1495 x 800 x 1055	-
19102518	CPZ-2B GN 1/4	50Hz	+0°C +8°C	R-290	0,369 (1)	0,262	STOP	685	1495 x 800 x 1055	-
19102562	CPZ-3B GN 1/3	50Hz	+0°C +8°C	R-290	0,796 (1)	0,522	STOP	470	1495 x 800 x 1055	-
19102565	CPZ-3B GN 1/4	50Hz	+0°C +8°C	R-290	0,796 (1)	0,522	STOP	685	1495 x 800 x 1055	-

(1) Evap. -10°C/ Cond. 45°C

Options

			CCP-2B GR	CCP-3B GR
Panoramic Opening	PO		0	0
UK Plug (G Type)	CI		0	0
Lock	LC		0	0
Remote Group	RG		0	0
Castors	C		0	0
Back in Stainless Steel	BS		0	0
Frame heater	FH		0	0
60Hz	60Hz		0	0

Standard Accessories

			2B	3B
	19097778 GN 1/1 EPOXY GRID		2	3
	19033557 TRAY SUPPORT GUIDES L=649mm		4	6

REFRIGERATED WORK STATION

700 GN 1/1 for Salads



General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel 50mm working top with open surface prepared to hold different configuration of 100mm depth GN containers.
- Stainless steel hinged lid with opening position at 90°.
- Worktop ingredients bowls are refrigerated by the air circulation

- of the cooling unit. Location of evaporator in the middle beam and the correct isolation of the worktop ensures an uniform cold distribution.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated GN 1/1 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 GN 1/1 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	DIMENSIONS (MM)	€
19089687	CPS-2G	50Hz	+0°C +8°C	R-290	0,369 (1)	0,28	STOP	209	1342 x 700 x 850	-
19089689	CPS-3G	50Hz	+0°C +8°C	R-290	0,593 (1)	0,414	STOP	313	1792 x 700 x 850	-

(1) Evap. -10°C/ Cond. 45°C

Options

			CPZ-3B	CPS-2G
Panoramic Opening	PO		0	0
UK Plug (G Type)	CI		0	0
Lock	LC		0	0
Castors	C		0	0
Back in Stainless Steel	BS		0	0
60Hz	60Hz		0	0

Standard Accessories

			2G	3G
	19097778	GN 1/1 EPOXY GRID	2	3
	19014778	TRAY SUPPORT GUIDES L=562 mm	4	6

Saladettes

General characteristics

- Specially manufactured in high-quality stainless-steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty 30mm granite working top with side and rear splash-back of 160mm high, preventing spillage behind the counter.
- Neutral compartment with drawers which incorporate euronorm size, sanitary PVC made baskets. Drawers are assembled over telescopic

- slidding guides, capable of complete retraction, to maximize storage capacity.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated EN60x40 grids with a maximum loading capacity of up to 40 kg.
- Equipment with 1 EN60x40 grids and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Options

			RPS-2G	RPS-3G
Panoramic Opening	PO		●	●
1/2 + 1/2 Drawer	H		0	0
UK Plug (G Type)	CI		0	0
Remote Group	RG		0	0
60Hz	60Hz		0	0

Standard Accessories

			2G	3G
	19104363	GN 1/1 EPOXY GRID FOR SALADETTE	2	3
	19014778	TRAY SUPPORT GUIDES L=562 mm	2	3

Solid worktop saladettes



- 30 mm CFC free polyurethane injected stainless Steel worktop without splashback.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS	€
19105458	RPS-2G NS	50Hz	+0°C +8°C	R-290	0,369 (1)	0,245	STOP	209	1403 (4)	D	894 x 700 x 850	-
19105459	RPS-3G NS	50Hz	+0°C +8°C	R-290	0,369 (1)	0,267	STOP	313	1608 (4)	D	1358 x 700 x 850	-

(1) Evap. -10°C/ Cond. 45°C (4) According to En22041 standard

Polyethylene worktop saladettes



- Open worktop suitable for GN container and removable high density polyethylene worktop surface suitable for handling food.
Tilting lid with opening fix position.

* GN containers not included as standard
* GN containers configuration available on accessories page (225).

Technical data

MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	DIMENSIONS (MM)	€	
19105614	RPS-2GP	50Hz	+0°C+8°C	R-290	0,369 (1)	0,245	STOP	209	894 x 700 x 861	-
19105067	RPS-3GP	50Hz	+0°C+8°C	R-290	0,369 (1)	0,267	STOP	313	1358 x 700 x 861	-

Pizza worktop saladettes



- 30 mm CFC free polyurethane injected stainless Steel worktop with open area for GN 1/6 containers.

* GN containers not included as standard

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	DIMENSIONS (MM)	€
19105615	RPS-2GZ	50Hz	+0°C+8°C	R-290	0,369 (1)	0,245	STOP	209	894 x 700 x 955	-
19105611	RPS-3GZ	50Hz	+0°C+8°C	R-290	0,369 (1)	0,267	STOP	313	1358 x 700 x 955	-

(1) Evap. -10°C/ Cond. 45°C

Sandwich worktop saladettes



- Heavy duty 30mm Granit built worktop with an open space suitable for GN 1/6 containers

* GN containers not included as standard

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	DIMENSIONS (MM)	€
19105616	RPS-2GS	50Hz	+0°C+8°C	R-290	0,369 (1)	0,245	STOP	209	894 x 700 x 1140	-
19105617	RPS-3GS	50Hz	+0°C+8°C	R-290	0,369 (1)	0,267	STOP	313	1358 x 700 x 1140	-

Compact pizza saladettes



- Heavy-duty 30mm granite working top with side splash-back with 160 mm height.

- Available to fit GV- range ingredient vitrines range. Compatible models:






- GV-135 5 x GN 1/4
- GVL-135, 5 x GN 1/4







Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	DIMENSIONS (MM)	€
19104297	RPS-2G GR D6	50Hz	+0°C+8°C	R-290	0,369 (1)	0,245	STOP	209	1358 x 700 x 1010	-
19105613	RPS-3G GR	50Hz	+0°C+8°C	R-290	0,369 (1)	0,267	STOP	313	1358 x 700 x 1010	-

(1) Evap. -10°C/ Cond. 45°C

Accessories

PICTURE	MODEL	REFERENCE	DESCRIPTION	CAPACITY (L)	WHERE USED	€
GRIDS						
	EG-GN1/1	19097778	GN1/1 EPOXY GRID	-	GN 1/1 PREPARATION COUNTERS	-
	EG-EN6040	19097776	EN600x400 EPOXY GRID	-	800 COUNTERS + COMPACT PIZZA COUNTERS	-
	EGS-GN1/1	19104363	GN1/1 EPOXY GRID FOR SALADETTE	-	SALADETTES	-
GRID SUPPORT KIT						
	GSK-562	19014778	TRAY SUPPORT GUIDES L=562mm	-	700 COUNTERS + SALADETTES	-
	GSK-649	19033557	TRAY SUPPORT GUIDES L=649mm	-	800 COUNTERS	-
DOOR ORIENTATION KIT						
	KDO-4-R	19098305	DOOR ORIENTATION KIT RIGHT	-	ALL COUNTERS	-
	KDO-4-L	19098304	DOOR ORIENTATION KIT LEFT	-	ALL COUNTERS	-
GN BOWLS						
	GN-1/6-65	19104382	GN1/6 65 mm DEPTH BOWL	1,0	SALADETTES	-
	GN-1/6-100	19104383	GN1/6 100 mm DEPTH BOWL	1,6	SALADETTES	-
	GN-1/4-40	19104384	GN1/4 40 mm DEPTH BOWL	1,0	SALADETTES	-
	GN-1/4-65	19104385	GN1/4 65 mm DEPTH BOWL	1,8	SALADETTES	-
	GN-1/4-100	19104386	GN1/4 100 mm DEPTH BOWL	2,8	SALADETTES	-
	GN-1/4-150	19106427	GN 1/4 150mm DEPTH BOWL	1,5	INGREDIENT VITRINES	-
	GN-1/3-40	19104387	GN1/3 40 mm DEPTH BOWL	2,5	SALADETTES	-
	GN-1/3-65	19104388	GN1/3 65 mm DEPTH BOWL	4,0	SALADETTES	-
	GN-1/3-100	19104389	GN1/3 100 mm DEPTH BOWL	2,5	SALADETTES	-
	GN-1/3-150	19106426	GN 1/3 150mm DEPTH BOWL	4,0	INGREDIENT VITRINES	-
	GN-1/2-40	19104390	GN1/2 40 mm DEPTH BOWL	6,5	SALADETTES	-
	GN-1/2-65	19104391	GN1/2 65 mm DEPTH BOWL	5,5	SALADETTES	-
	GN-1/2-100	19104392	GN1/2 100 mm DEPTH BOWL	9,0	SALADETTES	-
	GN-1/1-40	19048493	GN1/1 40 mm DEPTH BOWL	14,0	SALADETTES	-
	GN-1/1-65	19048494	GN1/1 65 mm DEPTH BOWL	5,7	SALADETTES	-
	GN-1/1-100	19048495	GN1/1 100 mm DEPTH BOWL	4,0	SALADETTES	-
KIT SUPPORTS FOR GN BOWLS						
	KG1/6S9	19104364	KIT SUPPORT FOR GN1/6 BOWLS		RPS-2GP	-
	KG1/3S9	19104365	KIT SUPPORT FOR GN1/3 + GN1/6 BOWLS		RPS-2GP	-
	KG1/6S14	19104366	KIT SUPPORT FOR GN1/6 BOWLS		RPS-3GP	-
	KG1/4S14	19104367	KIT SUPPORT FOR GN1/4 BOWLS		RPS-3GP	-
	KG1/3S14	19104368	KIT SUPPORT FOR GN1/3 BOWLS		RPS-3GP	-
	KG1/2S14	19104369	KIT SUPPORT FOR GN1/2 BOWLS		RPS-3GP	-

PICTURE	MODEL	REFERENCE	DESCRIPTION	WHERE USED	€
DRAWERS KIT					
	KR-CG-1/2+1/2	19010993	KIT DRAWERS 1/2+1/2	GN 1/1 PREPARATION COUNTERS	-
	KR-CG-1/2+1/2 G	19015952	KIT DRAWERS 1/2+1/2 GROUP SIDE	GN 1/1 PREPARATION COUNTERS	-
	KR-CG-1/2+1/2 LG	19036401	KIT DRAWERS 1/2+1/2 GROUP SIDE LG	GN 1/1 PREPARATION COUNTERS	-
	KR-CG-1/3+1/3+1/3	19015954	KIT DRAWERS 1/3+1/3+1/3	GN 1/1 PREPARATION COUNTERS	-
	KR-CG-1/3+2/3	19015953	KIT DRAWER 1/3+2/3	GN 1/1 PREPARATION COUNTERS	-
	KR-SA-1/2+1/2	19106089	KIT DRAWERS 1/2+1/2 SALADETTES	SALADETTES	-

Blast chillers

- Why use a blast chiller?..... **329**
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- COOK&CHILL Blast chillers..... **335**
- Roll-in Blast chillers..... **336**



Safe, effective and respectful chilling with your food.

Blast chillers

Why use a blast chiller?

1. Hygiene and safety

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.

Between +65°C and +3°C: in this temperature range, bacterial multiplication is accelerated exponentially.

Blast chilling means lowering the temperature of the product from +90°C to +3°C in less than 90 minutes. Passing through the critical temperature range between so fast where effects of harmful bacteria are disabled.

Blast chilling cooked product not only prevents bacterial proliferation but also prolongs product conservation time, avoiding loss of flavor and aroma.

The quality of the food is not affected, enlarging product storing time.

2. Work streamlining

Blast chillers allow a large quantity of product to be prepared and, once blast chilled, it can be consumed within a period of 5-7 day, while frozen product duration can extend to several months, maintaining organoleptic condition of the food.

The preservation of product quality, allows advance planning of kitchen work, improving raw ingredients purchase, as well as work load with advantages in terms of hygiene and menu variety.

3. Time savings

The advance preparation of foods and blast chilling of them allows kitchens to offer a more delicious and varied menu when required. The chef does not have to constantly oversee the process of preparing several dishes.

The simple operation of reheating the food allows a wide range of dishes to be served within a short period of time.

Blast chillers increase production capacity, thereby reducing staff costs and providing outstanding advantages in terms of profitability and time.

4. Quality

The rapid reduction in temperature makes it possible to conserve food moisture content and prevent normal bacterial proliferation.

Fast freezing encourages the formation of intercellular microcrystals (figure 2), which maintain the compactability, flavour and freshness characteristics of foods over time.

Asber blast chillers are also exceptional at preserving fresh and raw foods, such as fish, crustaceans, vegetables, bread and partially-finished products such as fresh pasta and sauces.

5. Applications

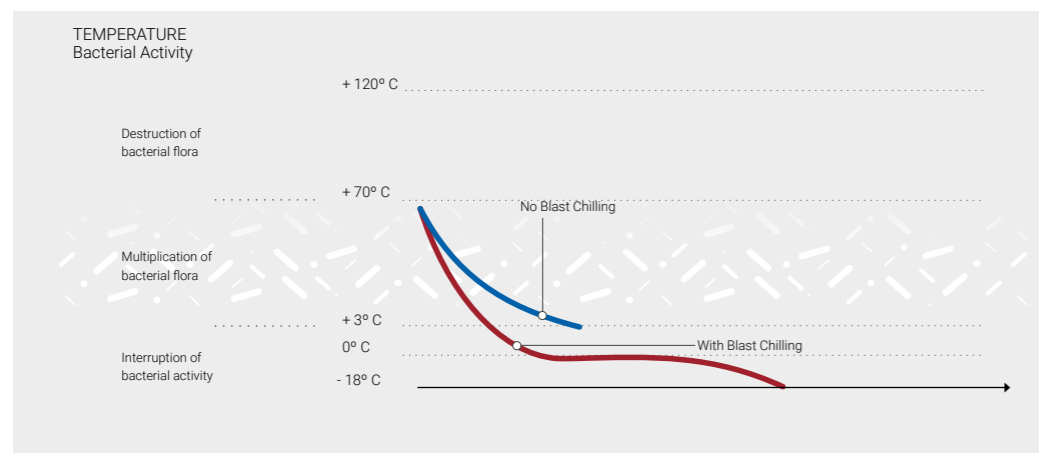
This kitchen work streamlining system is highly advantageous for all types of catering and especially for canteens, hospitals and restaurants, as well as for special occasions such as large banquets.

It also allows to all kind of restaurants and catering business to offer their well-presented dishes which are ready to eat.

6. Other advantages

Blast chillers optimize stock management by:

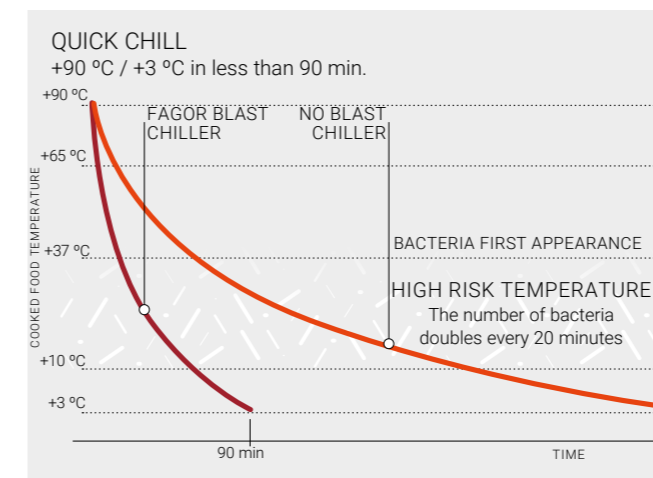
- Reductions in lost weight due to the natural evaporation of moisture from cooked food
- Planned food purchases, thereby improving kitchen stock organisation
- Organization of storage capacities and work load, adjusting capable personal attention
- Drastic reductions in waste and unused food



Blast chilling

SOFT CYCLE (STANDARD) - 90'
The right cycle for small size, light, fine food.

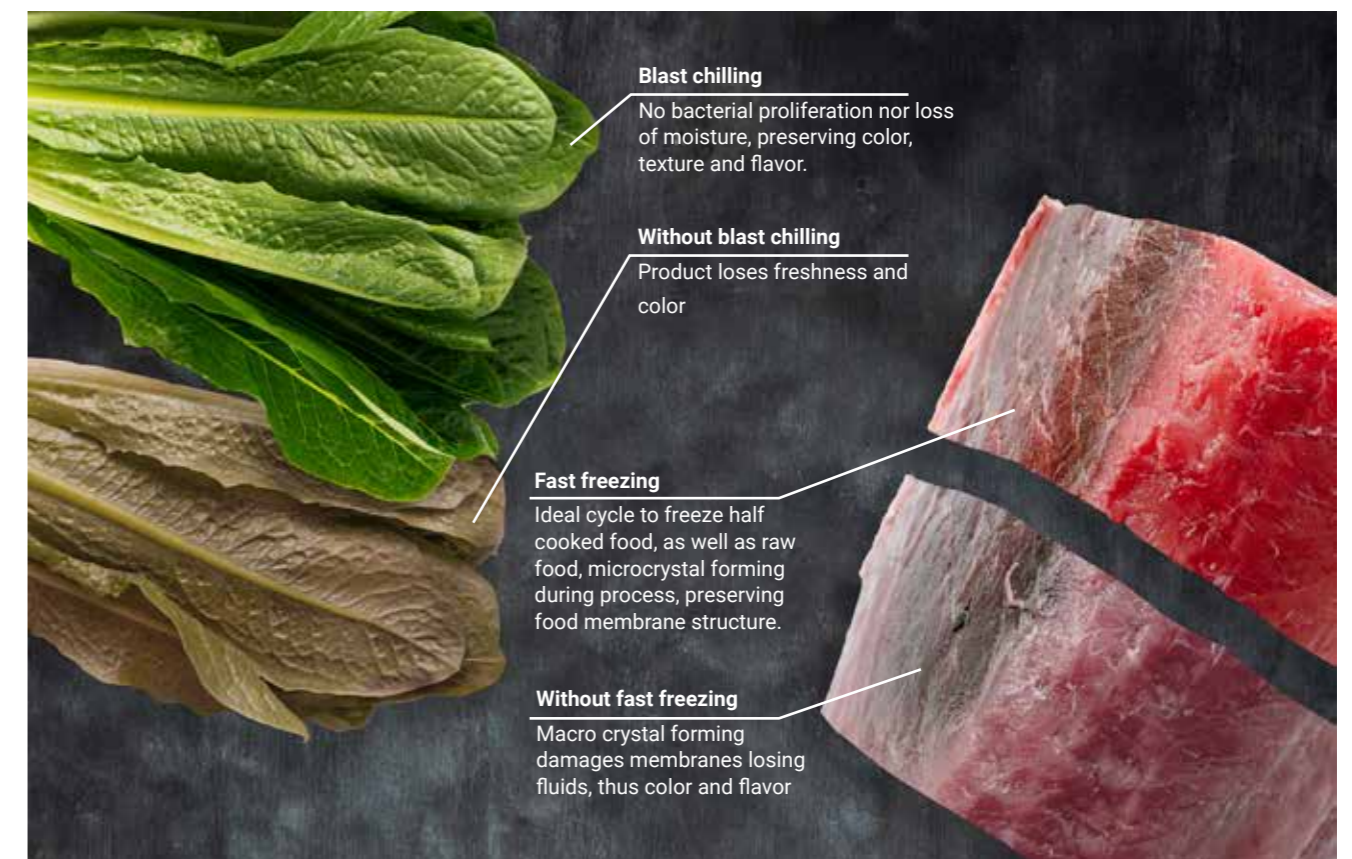
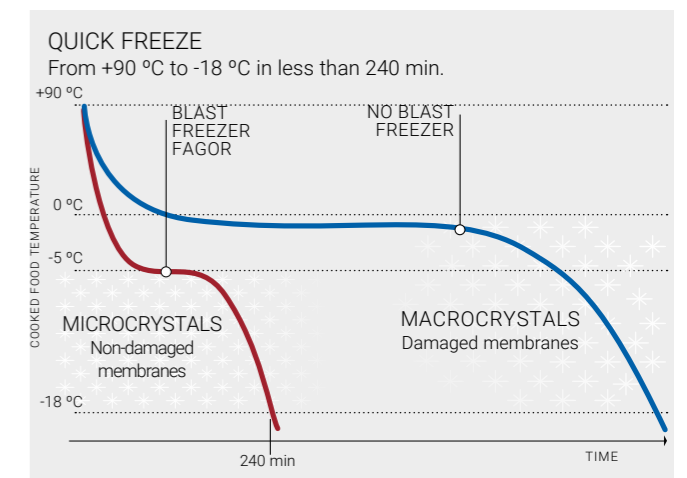
STRONG CYCLE (INTENSIVE) - 90'
Recommended for high density or large size food, as well as for packed food.



Blast freezing

SOFT CYCLE (STANDARD) - 240'
This is a cycle to freeze food with an even temperature and is therefore suitable for food that is to be cooled consistently and without sharp temperature changes or when cooked with different ingredients.

STRONG CYCLE (INTENSIVE) - 240'
This is the ideal cycle to freeze half cooked food or semi-prepared dishes. It is also suitable for raw food. It allows you to keep frozen food for a long time.

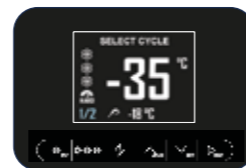


Features



	ADVANCE	CONCEPT	COOK & CHILL	ROLL-IN
Insulation (mm)	60	60	60	100
Refrigerant + / -	R290 / R452a	R290	R290 / R452a	R452a
Climate class	5	5	5	5
CHILLING CYCLE	Yes	Yes	Yes	Yes
FREEZING CYCLE	Yes	Yes	Yes	Yes
HARD MODE	Yes	Yes	Yes	Yes
SOFT MODE	Yes	Yes	Yes	Yes
HACCP compliant	Yes	Yes	Yes	Yes
Special Cycle				
Fish Sanitization	Yes	Yes	Yes	Yes
Ice Cream Hardening	Yes	Yes	Yes	Yes
Pre-Cooling	Yes	Yes	Yes	Yes
Drying	Yes	No	Yes	Yes
Heated Prove	Standard	Optional	Standard	Standard
Ventilation Control	Yes	No	Yes	Yes
Recipee Book by Fagor	Yes	No	Yes	Yes

Electronic control



Automatic closing door

Functional and intuitive electronic control with capacitive keyboard that allows direct access to main functions.



Pivotable Evaporator Cover

Function that optimizes the performance by automatically setting temperatures, when doors are not opened so that the cooling unit works only when needed and always, efficiently.



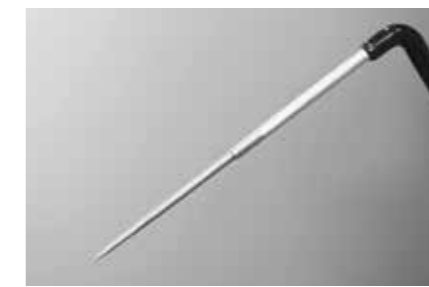
Multipurpose rack

The embedded tray guides facilitate cleaning in the cabinets. They also increase storage flexibility, allowing it to be adapted to the user's needs.



Needle probe

The low energy consumption LED lights, strategically located on the sides, provide optimal illumination of the entire compartment.



ADVANCE

Blast chillers



General characteristics

- Intuitive 5" Screen touch electronic control placed in the door for more ergonomic use.
- Manual chilling process by time or probe control, both of them adjustable in each cycle as well as the evaporator fan ventilation adjustment in 5 different levels.
- 2 Manual chilling modes
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- 96 preset chilling programmes by Fagor, divided in 8 food categories.
- Possibility to create a personalized cook book with up to 40 self made recipes.
- Additional cycles (Pre-Cooling, Continuous cycle, manual defrost, fish sanitization, ice cream hardening, Drying).
- Storing capacity for GN 1/1 and EN 60x40 trays (Except 3 trays version) with 65 mm distance among them.
- Electric connection 220V-240V 1N.

Technical data

REFERENCE	MODEL	ELECTRIC CONNECTION	TEMPERATURE	PRODUCTION (KG)		GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DIMENSIONS (MM)	€	
				COOLING	FREEZING						
19089755	ABC-031 HC	220V-240V 50Hz	+3°C / -18°C	12	6	R-290	0,565	0,41	590 x 700 x 520	-	
◎ STOCK	19099866	ABC-051 HC	220V-240V 50Hz	+3°C / -18°C	23	13	R-290	0,71	0,713	790 x 700 x 850	-
	19105085	ABC-081 HC	220V-240V 50Hz	+3°C / -18°C	40	24	R-290	1,18	0,713	790 x 800 x 1290	-
◎ STOCK	19099947	ABC-101 HC	220V-240V 50Hz	+3°C / -18°C	50	30	R-290	1,62	1,426	790 x 800 x 1420	-
	19089765	ABC-121	220V-240V 50Hz	+3°C / -18°C	60	40	R-452a	1,3	2	790 x 800 x 1600	-
	19089767	ABC-161	380V-415V 50Hz	+3°C / -18°C	80	50	R-452a	2,85	3,5	790 x 800 x 1950	-
	19089769	ABC-102	380V-415V 50Hz	+3°C / -18°C	100	65	R-452a	5,45	0	1200 x 1090 x 1766	-

Options

		ABC-031 HC	ABC-051 HC	ABC-081 HC	ABC-101 HC	ABC-121	ABC-161	ABC-102
Opposite Opening	OP	-	0	0	0	0	0	-
UK Plug (G Type)	CI	0	0	0	0	0	0	-
Castors	C	-	0	0	0	0	0	0
60Hz	60Hz	0	0	0	0	0	0	0
USB	USB	0	0	0	0	0	0	0

CONCEPT

Blast chillers



General characteristics

- Intuitive 2,8" capacitive electronic control with chilling and freezing cycles which can be controlled by time or by temperature.
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- Storing capacity for GN 1/1 and EN 60x40 trays (Except 3 trays version) with 65 mm distance among them.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	ELECTRIC CONNECTION	TEMPERATURE	PRODUCTION (KG)		GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	DIMENSIONS (MM)	€	
				COOLING	FREEZING							
◎ STOCK	19101748	CBC-031 HC	220V-240V 50Hz	+3°C / -18°C	12	6	R-290	0,565	0,41	STOP	590 x 700 x 520	-
◎ STOCK	19102977	CBC-051 HC	220V-240V 50Hz	+3°C / -18°C	23	13	R-290	0,71	0,55	STOP	790 x 700 x 850	-
	19105381	CBC-081 HC	220V-240V 50Hz	+3°C / -18°C	40	24	R-290	1,18	0,713	STOP	790 x 800 x 1290	-
◎ STOCK	19104477	CBC-101 HC	220V-240V 50Hz	+3°C / -18°C	50	30	R-290	1,62	1,426	STOP	790 x 800 x 1420	-

Options

		CBC-031 HC	CBC-051 HC	CBC-081 HC	CBC-101 HC
Opposite Opening	OP	-	0	0	0
UK Plug (G Type)	CI	0	0	0	0
Castors	C	-	0	0	0
60Hz	60Hz	0	0	0	0

COOK & CHILL blast chillers



General characteristics

- Range of blast chillers designed to be in line with the cooking capacities of ikore ovens to perfectly balance the work loads. 6 trays blast chillers are available to order them stack with the ovens.
- Intuitive 5" Screen touch electronic control placed in the door for more ergonomic use.
- Manual chilling process by time or probe control, both of them adjustable in each cycle as well as the evaporator fan ventilation adjustment in 5 different levels.

- 2 Manual chilling modess
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- Storing capacity for GN 1/1 and EN 60x40 trays (Except 3 trays version) with 65 mm distance among them.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	ELECTRIC CONNECTION	TEMPERATURE	PRODUCTION (KG)		GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DIMENSIONS (MM)	€
				COOLING	FREEZING					
19087540	ABCO-06 2/3 HC	220V-240V 50Hz	+3°C / -18°C	12	6	R290	0,565	0,41	656 x 633 x 630	-
19105609	ABCO-061 HC	220V-240V 50Hz	+3°C / -18°C	27	21	R290	0,71	0,713	900 x 935 x 1105	-
19105605	ABCO-101 HC	220V-240V 50Hz	+3°C / -18°C	50	30	R290	1,62	1,426	900 x 935 x 1766	-
19091443	ABCO-102	380V-415V 50Hz	+3°C / -18°C	100	65	R-452A	2,85	2,3	1200 x 1130 x 1766	-

Options

			ABCO-06 2/3 HC	ABCO-061 HC	ABCO-101 HC	ABCO-102
UK Plug (G Type)	CI		0	0	0	-
60Hz	60Hz		0	0	0	0
USB	USB		0	0	0	0

20 GN 1/1 Roll-in Blast Chillers



General characteristics

- Cold room structure made by CFC-free, high quality (40 kg/m³) polyurethane insulation panels. 70mm thickness for refrigeration models and 100 mm thickness in mixed cooling version
- Intuitive 7" Screen touch electronic control placed in the door for more ergonomic use.
- Manual chilling process by time or probe control, both of them adjustable in each cycle.
- 2 Manual chilling modes
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- 2 Additional version of Cold Rooms
 - Pass-Through: Cold room could be feed from the front and back.(C)
 - High Powered version with higher evaporator capacity to blast chill or freeze higher amount of product (H)
- Tropicalised cooling unit. Suitable to work at a room temperature up to 43 °C and 65 % humidity.
- Cooling chamber and unit condenser delivered separately.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	ELECTRIC CONNECTION	TEMPERATURE	PRODUCTION (KG)		GAS	ELECTRIC POWER (kW)	DEFROST	DIMENSIONS (MM)	UNIT CONDENSER	€
				COOLING	FREEZING						
19089779	RBP-201	220V-240V 50Hz	+3°C	70	0	R-452A	0,85	STOP	1480 x 1205 x 2120	UCS-424	-
19089780	RBP-201H	220V-240V 50Hz	+3°C	105	0	R-452A	0,85	STOP	1480 x 1205 x 2120	UCS-528	-
19089784	RBP-201C	220V-240V 50Hz	+3°C	70	0	R-452A	0,85	STOP	1480 x 1205 x 2120	UCS-424	-
19089785	RBP-201HC	220V-240V 50Hz	+3°C	105	0	R-452A	0,85	STOP	1480 x 1205 x 2120	UCS-528	-
19089788	RBM-201	220V-240V 50Hz	+3°C / -18°C	70	48	R-452A	0,85	STOP	1530 x 1255 x 2220	UCC-424	-
19089789	RBM-201H	220V-240V 50Hz	+3°C / -18°C	105	70	R-452A	0,85	STOP	1530 x 1255 x 2220	UCC-528	-
19089792	RBM-201 C	220V-240V 50Hz	+3°C / -18°C	70	48	R-452A	0,85	STOP	1530 x 1255 x 2220	UCC-424	-
19089793	RBM-201HC	220V-240V 50Hz	+3°C / -18°C	105	70	R-452A	0,85	STOP	1530 x 1255 x 2220	UCC-528	-

REFERENCE	MODEL	ELECTRIC CONNECTION	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DIMENSIONS (MM)	€
19017466	UCS-424	380V-415V 50Hz	R-452A	5,97	4,25	1100 x 805 x 650	-
19017467	UCS-528	380V-415V 50Hz	R-452A	6,95	4,98	1100 x 805 x 650	-
19017468	UCC-424	380V-415V 50Hz	R-452A	5,97	4,25	1045 x 765 x 637	-
19017469	UCC-528	380V-415V 50Hz	R-452A	6,95	4,98	1045 x 765 x 637	-

Accessories

MODEL	CODE	DESCRIPTION	WIDTH	€
RC-700	19015797	Access ramp for RBM-201 Roll-in Blast Chillers	700	-

20 GN 2/1 Roll-in Blast Chillers



General characteristics

- Cold room structure made by CFC-free, high quality (40 kg/m³) polyurethane insulation panels. 70mm thickness for refrigeration models and 100 mm thickness in mixed cooling version
- Intuitive 7" Screen touch electronic control placed in the door for more ergonomic use.
- Manual chilling process by time or probe control, both of them adjustable in each cycle.
- 2 Manual chilling modes
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- 2 Additional version of Cold Rooms
 - Pass-Through: Cold room could be feed from the front and back.(C)
 - High Powered version with higher evaporator capacity to blast chill or freeze higher amount of product (H)
- Tropicalised cooling unit. Suitable to work at a room temperature up to 43 °C and 65 % humidity.
- Cooling chamber and unit condenser delivered separately.
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	ELECTRIC CONNECTION	TEMPERATURE	PRODUCTION (KG)		GAS	ELECTRIC POWER (kW)	DEFROST	DIMENSIONS (MM)	UNIT CONDENSER	€
				COOLING	FREEZING						
19089783	RBP-202H	50Hz	+3°C	210	0	R-452A	1,05	STOP	1670 x 1395 x 2120	UCS-842	-
19089782	RBP-202	50/60Hz	+3°C	150	0	R-452A	0,85	STOP	1670 x 1395 x 2120	UCS-1052	-
19089786	RBP-202C	50/60Hz	+3°C	150	0	R-452A	0,85	STOP	1670 x 1395 x 2120	UCC-842	-
19089787	RBP-202HC	50Hz	+3°C	210	0	R-452A	1,05	STOP	1670 x 1395 x 2120	UCC-1052	-
19089790	RBM-202	50/60Hz	+3°C / -18°C	150	100	R-452A	0,85	STOP	1720 x 1445 x 2220	UCS-842	-
19089791	RBM-202H	50/60Hz	+3°C / -18°C	210	135	R-452A	1,05	STOP	1720 x 1445 x 2220	UCS-1052	-
19089794	RBM-202 C	50/60Hz	+3°C / -18°C	150	100	R-452A	0,85	STOP	1720 x 1445 x 2220	UCC-842	-
19089795	RBM-202HC	50/60Hz	+3°C / -18°C	210	135	R-452A	1,05	STOP	1720 x 1445 x 2220	UCC-1052	-

REFERENCE	MODEL	ELECTRIC CONNECTION	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DIMENSIONS (MM)	€
19017468	UCS-842	380V-415V 50Hz	R-452A	10,53	6,5	1450 x 850 x 785	-
19017469	UCS-1052	380V-415V 50Hz	R-452A	13,58	8,45	1450 x 850 x 785	-
19015801	UCC-842	380V-415V 50Hz	R-452A	10,53	6,5	1450 x 850 x 785	-
19015802	UCC-1052	380V-415V 50Hz	R-452A	13,58	8,45	1450 x 850 x 785	-

Accessories

MODEL	CODE	DESCRIPTION	WIDTH	€
RC-800	19015798	Access ramp for RBM-202 Roll-in Blast Chillers	800	-





Bar line

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

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

Back bar counters



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS (LxDxH)	€
19089695	CBCP-2S	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,203	STOP	355	1095 (4)	C	1492 x 600 x 1045	-
19089697	CBCP-3S	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,203	STOP	551	1259 (4)	C	2017 x 600 x 1045	-
19089698	CBCP-4S	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,224	STOP	747	1427 (4)	C	2542 x 600 x 1045	-
19089699	CBCP-2S GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,207	STOP	355	1378 (5)	C	1492 x 600 x 1045	-
19089700	CBCP-3S GD	50Hz	0°C +8 °C	R-600a	0,361 (1)	0,209	STOP	551	1630 (5)	C	2017 x 600 x 1045	-
19089701	CBCP-4S GD	50Hz	0°C +8 °C	R-600a	0,436 (1)	0,232	STOP	747	1932 (5)	C	2542 x 600 x 1045	-

(1) Evap. -10°C/ Cond. 45°C (4) According to En22041 standard (5) According to EN23953 standard

Options

			CBCP-2S	CBCP-3S	CBCP-4S
Panoramic Opening	PO		0	0	0
Left Group	LG		0	0	0
No Top	NT		0	0	0
No Splash-back	NS		0	0	0
1/3 + 2/3 Drawer	W		0	0	0
UK Plug (G Type)	CI		0	0	0
Lock	LC		0	0	0

			CBCP-2S	CBCP-3S	CBCP-4S
Castors	C		0	0	0
Back in Stainless Steel	BS		0	0	0
Frame heater	FH		0	0	0
60Hz	60Hz		0	0	0
Tilting Drawer	TV		0	0	0

Standard Accessories

				2S	3S	4S
	19097777	EPOXY GRID SACK 405x460	pc	2	2	2
	19097775	EPOXY GRID SACK 405x525	pc	0	1	2

Back bar remote counters



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 100mm high splash-back, preventing spillage behind the counter.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Equipment without unit condenser, ready for remote cooling unit connection.

- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning.
- Stamped edge interiors, easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 in centered doors and height adjustable 2 sets of tray slides per each full door.
- Electrical power supply: 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	COOLING POWER	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	DIMENSIONS	€
19089702	CBCP-2S/R	50/60Hz	0°C +8 °C	0,361	0,029	STOP	355	1192 x 600 x 1045	-
19089703	CBCP-3S/R	50/60Hz	0°C +8 °C	0,361	0,029	STOP	551	1717 x 600 x 1045	-
19089704	CBCP-4S/R	50/60Hz	0°C +8 °C	0,436	0,029	STOP	747	2242 x 600 x 1045	-
19089705	CBCP-2S/R GD	50/60Hz	0°C +8 °C	0,361	0,034	STOP	355	1192 x 600 x 1045	-
19089706	CBCP-3S/R GD	50/60Hz	0°C +8 °C	0,361	0,036	STOP	551	1717 x 600 x 1045	-
19089707	CBCP-4S/R GD	50/60Hz	0°C +8 °C	0,436	0,038	STOP	747	2242 x 600 x 1045	-

(1) Evap. -10°C/ Cond. 45°C

Options

			CBCP-2S/R	CBCP-3S/R	CBCP-4S/R
Panoramic Opening	PO		0	0	0
No Top	NT		0	0	0
No Splash-back	NS		0	0	0
1/3 + 2/3 Drawer	W		0	0	0
UK Plug (G Type)	CI		0	0	0
Lock	LC		0	0	0

			CBCP-2S/R	CBCP-3S/R	CBCP-4S/R
Back in Stainless Steel	BS		0	0	0
Frame heater	FH		0	0	0
Tilting Drawer	TV		0	0	0

Standard Accessories

				2S	3S	4S
	19097777	EPOXY GRID SACK 405x460	pc	2	2	2
	19097775	EPOXY GRID SACK 405x525	pc	0	1	2

BACK BAR COOLERS

BBC Series



General characteristics

- Interior constructed in grey plastic coated steel, exterior constructed in black plastic coated steel.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 30mm CFC-free, high-density (40 kg/m³) polyurethane insulation.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Integrated door handle that avoids dust and dirt collection.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle. (Display models)
- Equipped with door lock.
- Removable and height adjustable grey coated steel grids with a maximum loading capacity of up to 40 kg.
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS (LxDxH)	€
19106108	RBBC-2	50Hz	0°C +8 °C	R600a	0,293	0,175	STOP	264	171 (4)	B	1435 x 512 x 850	-
19106109	RBBC-3	50Hz	0°C +8 °C	R600a	0,293	0,175	STOP	413	288 (4)	B	1989 x 512 x 850	-

(1) Evap. -10°C/ Cond. 45°C

(5) According to EN23953 standard

Options

			RBBC-2	RBBC-3
Panoramic Opening	PO		●	●
Left Group	LG		●	●
UK Plug (G Type)	CI		0	0
Lock	LC		●	●
60Hz	60Hz		0	0

Standard Accessories

				RBBC-2	RBBC-3
	19097777	EPOXY GRID SACK 405x460	pc	2	2
	19097775	EPOXY GRID SACK 405x525	pc	0	1
	19106517	STEEL GRID SUPPORT	pc	2	3

BACK BAR COOLERS

BBC Series Display



General characteristics

- Interior constructed in grey coated steel, exterior constructed in black coated steel.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Heavy-duty stainless-steel working top with 20mm CFC-free, high-density (40 kg/m³) polyurethane insulation.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Equipped with door lock.
- Removable and height adjustable grey coated steel grids with a maximum loading capacity of up to 40 kg.
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS (LxDxH)	€
19106034	RBBC-2 GD	50Hz	0°C +8 °C	R600a	0,293	0,175	STOP	264	257	B	1435 x 512 x 850	-
19106035	RBBC-3 GD	50Hz	0°C +8 °C	R600a	0,293	0,175	STOP	413	387	C	1989 x 512 x 850	-

(1) Evap. -10°C/ Cond. 45°C

(5) According to EN23953 standard

Options

			RBBC-2 GD	RBBC-3 GD
Panoramic Opening	PO		●	●
Left Group	LG		●	●
UK Plug (G Type)	CI		0	0
Lock	LC		●	●
60Hz	60Hz		0	0
Glass Door	GD		●	●

Standard Accessories

				RBBC-2	RBBC-3
	19097777	EPOXY GRID SACK 405x460	pc	2	2
	19097775	EPOXY GRID SACK 405x525	pc	0	1
	19106517	STEEL GRID SUPPORT	pc	2	3

BACK BAR COOLERS

ERM Series



General characteristics

- Interior constructed in grey coated steel, exterior constructed in black coated steel.
- Interior and exterior built-in with food grade stainless steel for intensive professional applications. (SS Models)
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- ON/OFF power switch
- Integrated door handle that avoids dust and dirt collection.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle. (Display models)
- Equipped with door lock.
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS (LXDXH)	€
900 mm Height												
Black Coated												
19089713	EERM-1	50/60Hz	0°C +8 °C	R290	0,49 (1)	0,22	STOP	142	1063 (5)	G	625 x 565 x 900	-
19089714	EERM-2	50/60Hz	0°C +8 °C	R290	0,369 (1)	0,28	STOP	214	1175 (5)	G	925 x 565 x 900	-
19089715	EERM-3	50/60Hz	0°C +8 °C	R290	0,369 (1)	0,285	STOP	327	1186 (5)	G	1375 x 565 x 900	-
Stainless Steel												
19089710	EERM-1 SS	50/60Hz	0°C +8 °C	R290	0,49 (1)	0,22	STOP	142	1063 (5)	G	625 x 565 x 900	-
19089711	EERM-2 SS	50/60Hz	0°C +8 °C	R290	0,369 (1)	0,28	STOP	214	1281 (5)	G	925 x 565 x 900	-
19089712	EERM-3 SS	50/60Hz	0°C +8 °C	R290	0,369 (1)	0,285	STOP	327	1475 (5)	G	1375 x 565 x 900	-
900 mm Height												
Black Coated												
19089719	EERMU-1	50/60Hz	0°C +8 °C	R290	0,49 (1)	0,22	STOP	142	1063 (5)	G	625 x 565 x 800	-
19089720	EERMU-2	50/60Hz	0°C +8 °C	R290	0,369 (1)	0,28	STOP	214	1281 (5)	G	925 x 565 x 800	-
19089721	EERMU-3	50/60Hz	0°C +8 °C	R290	0,369 (1)	0,285	STOP	327	1475 (5)	G	1375 x 565 x 800	-
Stainless Steel												
19089716	EERMU-1 SS	50/60Hz	0°C +8 °C	R290	0,49 (1)	0,22	STOP	142	1063 (5)	G	625 x 565 x 800	-
19089717	EERMU-2 SS	50/60Hz	0°C +8 °C	R290	0,369 (1)	0,28	STOP	214	1281 (5)	G	925 x 565 x 800	-
19089718	EERMU-3 SS	50/60Hz	0°C +8 °C	R290	0,369 (1)	0,285	STOP	327	1475 (5)	G	1375 x 565 x 800	-

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			EERM-1	EERM-2	EERM-3
Panoramic Opening	PO		●	●	●
UK Plug (G Type)	CI		○	○	○
Lock	LC		●	●	●
60Hz	60Hz		●	●	●
Glass Door	GD		●	●	●

Standard Accessories

			EERM-1	EERM-2	EERM-3
	19106469	EPOXY GRID ERM-1	2		
	19106510	EPOXY GRID ERM-2		2	
	19106511	EPOXY GRID ERM-3			2
	19106517	STEEL GRID SUPPORT	2	3	4

BACK BAR COOLERS

Top Load Bottle Coolers



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications.
- CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Static cooling system generated by copper piping and aluminum flaps evaporator.
- Analogical thermostat for temperature control.
- Top mounted, fully integrated handle stainless-steel sliding door.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (65 mm - 88 mm) to enable convenient balance of the equipment.
- Hermetically sealed compressor located in the right-front of the devices.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Waste water drainage and curved joints between inner panels for easy cleaning.
- Electrical power supply: 220V-240V 1N 50Hz

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS (LXDXH)	€
19089722	TLC-2 SS	50Hz	-1°C +6°C	R-600a	0,105 (1)	0,109	223	383 (5)	C	1014 x 560 x 850	-
19089723	TLC-3 SS	50Hz	-1°C +6°C	R-600a	0,292 (1)	0,207	381	369 (5)	C	1504 x 560 x 850	-
19089724	TLC-4 SS	50Hz	-1°C +6°C	R-600a	0,292 (1)	0,207	539	843 (5)	D	1994 x 560 x 850	-
19089725	TLC-5 SS	50Hz	-1°C +6°C	R-600a	0,292 (1)	0,207	696	770 (5)	D	2482 x 560 x 850	-

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			TLC-2 SS	TLC-3 SS	TLC-4 SS	TLC-5 SS
UK Plug (G Type)	CI		○	○	○	○
60Hz	60Hz		○	○	○	○

Professional Refrigeration Upright



General characteristics

- Interior constructed with thermoformed food grade ABS.
- Exterior finishing
 - Satin finished food grade stainless steel.
 - White coated galvanized steel
- CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Rounded edge interiors, for easier cleaning operations to reduce potential dirt traps with a built-in drainage to get rid of waste liquid inside units.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.

- ON/OFF power switch.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Door designed for easy opening orientation modification.
- Electrical power supply: 220V-240V 1N

Standard Accessories

				UP-251	UP-451	UP-651	UN-251	UN-451	UN-651
	19106512	EPOXY GRID 493x392MM	pc	2					
	19106517	STEEL GRID SUPPORT	pc	2					
	19106513	EPOXY GRID 497x510MM	pc		3				
	19106514	EPOXY GRID 497x380MM	pc		1				
	19106515	EPOXY GRID 651x510MM	pc			3			
	19106516	EPOXY GRID 651x380MM	pc			1			

PROFESSIONAL REFRIGERATION UPRIGHT

Refrigerators



Specific characteristics

- Doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening and avoids dust and dirt collection.
- Internally designed forced draft cooling system with the evaporator integrated in the back side of the upright guarantees optimal cold distribution, efficiency and performance.

- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.

Technical data

	REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS (LxDxH)	€
⊕ STOCK	19089735	UP-251	50Hz	0°C +8 °C	R-600a	0,14 (1)	0,091	STOP	125	488 (4)	A	626 x 600 x 850	-
⊕ STOCK	19089736	UP-451	50Hz	0°C +8 °C	R-600a	0,292 (1)	0,186	STOP	460	866 (4)	D	626 x 740 x 1865	-
⊕ STOCK	19089737	UP-651	50Hz	0°C +8 °C	R-600a	0,292 (1)	0,186	STOP	600	954 (4)	D	780 x 740 x 1865	-
⊕ STOCK	19089729	UP-251 SS	50Hz	0°C +8 °C	R-600a	0,14 (1)	0,091	STOP	125	488 (4)	A	626 x 600 x 850	-
	19089730	UP-451 SS	50Hz	0°C +8 °C	R-600a	0,292 (1)	0,186	STOP	460	866 (4)	D	626 x 740 x 1865	-
	19089731	UP-651 SS	50Hz	0°C +8 °C	R-600a	0,292 (1)	0,186	STOP	600	954 (4)	D	780 x 740 x 1865	-

(1) Evap. -10°C/ Cond. 45°C

(4) According to En22041 standard

Options

			UP-251	UP-451	UP-651	UP-251 SS	UP-451 SS	UP-651 SS
UK Plug (G Type)	Cl		0	0	0	0	0	0
60Hz	60Hz		0	0	0	0	0	0

Freezers



Specific characteristics

- Doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening and avoids dust and dirt collection.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties
- Hinged doors with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Internally designed static cooling system. Interior shelves built-in epoxy coated copper pipes, acts as an evaporator to cool down the products.
- Ice defrosting process needs to be done manually.
- 400 and 600 models with 7 levels of grills and 235mm distance among them.
- 200 models with 3 levels and 200mm distance among them.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	DIMENSIONS (LXDHX)	€
STOCK 19089738	UN-251	50Hz	-15°C -22°C	R-290	0,218 (2)	0,142	-	125	626 x 600 x 850	-
STOCK 19089739	UN-451	50Hz	-15°C -22°C	R-290	0,228 (2)	0,143	-	460	626 x 740 x 1865	-
STOCK 19089740	UN-651	50Hz	-15°C -22°C	R-290	0,199 (2)	0,145	-	600	780 x 740 x 1865	-
STOCK 19089732	UN-251 SS	50Hz	-15°C -22°C	R-290	0,218 (2)	0,142	-	125	626 x 600 x 850	-
19089733	UN-451 SS	50Hz	-15°C -22°C	R-290	0,228 (2)	0,143	-	460	626 x 740 x 1865	-
19089734	UN-651 SS	50Hz	-15°C -22°C	R-290	0,199 (2)	0,145	-	600	780 x 740 x 1865	-

(1) Evap. -10°C/ Cond. 45°C

(4) According to En22041 standard

Options

			UN-251	UN-451	UN-651	UN-251 SS	UN-451 SS	UN-651 SS
UK Plug (G Type)	Cl		0	0	0	0	0	0
60Hz	60Hz		0	0	0	0	0	0

Displays



Specific characteristics

- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer with ergonomic handle.
- Internally designed forced draft cooling system with the evaporator integrated in the back side of the upright guarantees optimal cold distribution, efficiency and performance.
- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.
- Low energy consumption LED lighting horizontally located in the frame.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	DEFROST	GROSS VOLUME (L)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS (LXDHX)	€
STOCK 19089741	UP-251 GD	50Hz	0°C +8 °C	R-600a	0,14 (1)	0,091	STOP	125	613 (5)	B	626 x 600 x 850	-
19089742	UP-451 GD	50Hz	0°C +8 °C	R-600a	0,292 (1)	0,193	STOP	460	1024 (5)	B	626 x 740 x 1865	-
19089743	UP-651 GD	50Hz	0°C +8 °C	R-600a	0,292 (1)	0,193	STOP	600	1095 (5)	B	780 x 740 x 1865	-
19100114	UP-251 SS GD	50Hz	0°C +8 °C	R-600a	0,14 (1)	0,091	STOP	125	613 (5)	B	626 x 600 x 850	-
19100115	UP-451 SS GD	50Hz	0°C +8 °C	R-600a	0,292 (1)	0,193	STOP	460	1024 (5)	B	626 x 740 x 1865	-
19100116	UP-651 SS GD	50Hz	0°C +8 °C	R-600a	0,292 (1)	0,193	STOP	600	1095 (5)	B	780 x 740 x 1865	-

(1) Evap. -10°C/ Cond. 45°C

(5) According to En22041 standard

Options

			UP-251 SS	UP-451 SS	UP-651 SS	UP-251 SS GD	UP-451 SS GD	UP-651 SS GD
UK Plug (G Type)	Cl		0	0	0	0	0	0
60Hz	60Hz		0	0	0	0	0	0
Glass door	GD		●	●	●	●	●	●

Snack Showcases



General characteristics

- Interior built-in with food grade stainless steel for intensive professional applications.
- Exterior constructed with anodized aluminum profile, tempered glass on top and back and Black coated PVC in the laterals.
- 2 cover versions available:
 - Curved glass cover (C)
 - Flat glass cover with sliding door in the front. (P)
- CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Intuitive digital control allows temperature parameters to be adjusted

- easily and quickly.
- Internal compartment sized to fit with 40mm depth GN 1/3 containers (not included)
- Low energy consumption LED lighting horizontally located in the frame.
- Static cooling system. Cold is generated through a copper coil located on the bottom plate of the vitrin. Except neutral version
- Water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS (LxDxH)	€
19089745	ST-139P	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,105	587 (5)	B	1380 x 415 x 270	-
19089747	ST-139C	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,105	587 (5)	B	1380 x 415 x 270	-
19089746	ST-175P	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,106	641 (5)	B	1732 x 415 x 270	-
19089748	ST-175C	50Hz	+2°C +8°C	R-600a	0,169 (1)	0,106	641 (5)	B	1732 x 415 x 270	-
19089749	ST-139NP	-	-	-	-	-	-	-	1380 x 415 x 270	-
19089750	ST-175NP	-	-	-	-	-	-	-	1732 x 415 x 270	-
19089751	ST-139NC	-	-	-	-	-	-	-	1380 x 415 x 270	-
19089752	ST-175NC	-	-	-	-	-	-	-	1732 x 415 x 270	-

(1) Evap. -10°C/ Cond. 45°C

(5) According to EN23953 standard

Options

			ST-139P	ST-175C
UK Plug (G Type)	Cl		0	0
60Hz	60Hz		0	0

Sushi Showcases



General characteristics

- Interior and exterior built-in with food grade stainless steel for intensive professional applications with perforated inner tray for food.
- Exterior constructed with anodized aluminum profile, tempered glass on top and back and Black coated PVC in the laterals.
- CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Low energy consumption LED lighting horizontally located in the frame.
- Double static cooling system. Cold is generated through a copper

- coil located on the bottom plate of the vitrin and a copper coil with aluminum fins mounted in the urved glass cover.
- Water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Electrical power supply: 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	DIMENSIONS (LxDxH)	€
19089753	SS-139C	50Hz	-4°C +1°C	R-600a	0,169 (1)	0,105	548 (5)	B	1380 x 415 x 278	-
19089754	SS-175C	50Hz	-4°C +1°C	R-600a	0,169 (1)	0,106	730 (5)	B	1730 x 415 x 270	-

(1) Evap. -10°C/ Cond. 45°C

(5) According to EN23953 standard

Options

			SS-139C	SS-175C
UK Plug (G Type)	Cl		0	0
60Hz	60Hz		0	0



Wine cellars & meat dry agers

- Wine cellars..... 359
- Meat dry agers 362



Compact and reliable components ideal for any bar professional

A wine cellar for each need

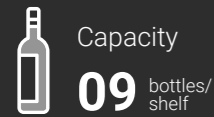
How many bottles will fit in ?

We suggest you to use this type of shelf for ...

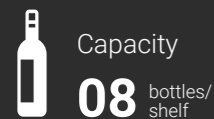


Layout example according to the wine cellar height 2300 / 2600

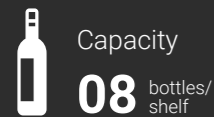
Cellar height
2300 / 2600
mm



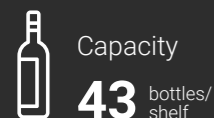
Capacity
09 bottles/
shelf



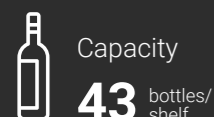
Capacity
08 bottles/
shelf



Capacity
08 bottles/
shelf



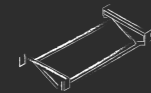
Capacity
43 bottles/
shelf



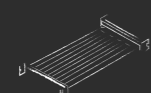
Capacity
43 bottles/
shelf

Still and/or low alcohol wines

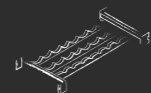
Champagne, sparkling and high alcohol wines



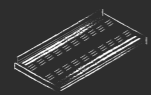
x2 / x2
DIS-20



x1 / x2
DIS-0-180

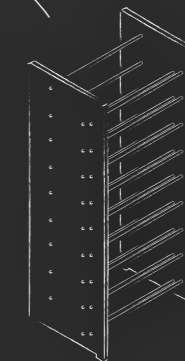


x1 / x2
DIS-0-90



x1 / x1
DIS-90

Base



DIM-20-23

DIM-20-26

Capacity
63 bottles/
block

Capacity
77 bottles/
block

09 shelves/
block

11 shelves/
block

DIM-20-23
DIM-20-26



Capacity
07 bottles/
shelf

ADVANCE

Wine cellars

General characteristics

- Wine cellar specially designed to preserve, display and distribute wine.
- Interior and exterior built-in with coated stainless steel for intensive professional applications.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Models available in central or wall configuration. – Double glazed side and central walls with double-layered glass and air chamber filled with argon between them.
- Glasses and door frames heated to avoid condensations.
 - Models available in one (1) and two (2) doors.
- Hinged doors for optimize space usage and easy work.
- Models available in two (2) colors: Black (BLA) and Gray (GRE).
- For easy delivery, wine cellars are shipped in two sections: body and removable top section containing complete refrigeration unit.
- Decorative plinth included as a standard element. Shelves and hooks should be requested separately and are supplied disassembled.
- Operating temperature: climate class V (ambient temperature up to +40°C and relative humidity 40%).
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FRE-QUENCY	TEMPERATURE	DOORS	TEMPERATURES	GAS	COOLING POWER	ELECTRIC POWER	DEFROST	DIMENSIONS (LXDXH)	€
CENTRAL WINE CELLARS											
19092285	FWC-2301-T1-C-L-W-GRE TR	50Hz	+4°C +18°C	1	1	R-290	0,74(6)	1,335	ELECTRIC	862 x 632 x 1800	-
19092297	FWC-2302-T2-C-LR-W-GRE TR	50Hz	+4°C +18°C	2	2	R-290	0,74(6)	2,52	ELECTRIC	1697 x 632 x 1800	-
19092282	FWC-2301-T1-C-L-W-BLA TR	50Hz	+4°C +18°C	1	1	R-290	0,74(6)	1,335	ELECTRIC	862 x 632 x 1800	-
19092294	FWC-2302-T2-C-LR-W-BLA TR	50Hz	+4°C +18°C	2	2	R-290	0,74(6)	2,52	ELECTRIC	1697 x 632 x 1800	-
19092303	FWC-2601-T1-C-L-W-GRE TR	50Hz	+4°C +18°C	1	1	R-290	0,74(6)	1,42	ELECTRIC	862 x 632 x 2100	-
19092315	FWC-2602-T2-C-LR-W-GRE TR	50Hz	+4°C +18°C	2	2	R-290	0,74(6)	2,8	ELECTRIC	1697 x 632 x 2100	-
19092300	FWC-2601-T1-C-L-W-BLA TR	50Hz	+4°C +18°C	1	1	R-290	0,74(6)	1,42	ELECTRIC	862 x 632 x 2100	-
19092312	FWC-2602-T2-C-LR-W-BLA TR	50Hz	+4°C +18°C	2	2	R-290	0,74(6)	2,8	ELECTRIC	1697 x 632 x 2100	-
19092291	FWC-2302-T1-C-LR-W-GRE TR	50Hz	+4°C +18°C	2	1	R-290	1,48(6)	2,295	ELECTRIC	1697 x 632 x 1800	-
19092288	FWC-2302-T1-C-LR-W-BLA TR	50Hz	+4°C +18°C	2	1	R-290	1,48(6)	2,295	ELECTRIC	1697 x 632 x 1800	-
19092309	FWC-2602-T1-C-LR-W-GRE TR	50Hz	+4°C +18°C	2	1	R-290	1,48(6)	2,7	ELECTRIC	1697 x 632 x 2100	-
19092306	FWC-2602-T1-C-LR-W-BLA TR	50Hz	+4°C +18°C	2	1	R-290	1,48(6)	2,7	ELECTRIC	1697 x 632 x 2100	-
WALL-MOUNTED WINE CELLARS											
19092321	FWC-2301-T1-W-L-W-GRE TR	50Hz	+4°C +18°C	1	1	R-290	0,74(6)	1,275	ELECTRIC	862 x 632 x 1800	-
19092333	FWC-2302-T2-W-LR-W-GRE TR	50Hz	+4°C +18°C	2	2	R-290	0,74(6)	2,4	ELECTRIC	1697 x 632 x 1800	-
19092318	FWC-2301-T1-W-L-W-BLA TR	50Hz	+4°C +18°C	1	1	R-290	0,74(6)	1,275	ELECTRIC	862 x 632 x 1800	-
19092330	FWC-2302-T2-W-LR-W-BLA TR	50Hz	+4°C +18°C	2	2	R-290	0,74(6)	2,4	ELECTRIC	1697 x 632 x 1800	-
19092339	FWC-2601-T1-W-L-W-GRE TR	50Hz	+4°C +18°C	1	1	R-290	0,74(6)	1,36	ELECTRIC	862 x 632 x 2100	-
19092351	FWC-2602-T2-W-LR-W-GRE TR	50Hz	+4°C +18°C	2	2	R-290	0,74(6)	2,68	ELECTRIC	1697 x 632 x 2100	-
19092336	FWC-2601-T1-W-L-W-BLA TR	50Hz	+4°C +18°C	1	1	R-290	0,74(6)	1,36	ELECTRIC	862 x 632 x 2100	-
19092348	FWC-2602-T2-W-LR-W-BLA TR	50Hz	+4°C +18°C	2	2	R-290	0,74(6)	2,68	ELECTRIC	1697 x 632 x 2100	-
19092327	FWC-2302-T1-W-LR-W-GRE TR	50Hz	+4°C +18°C	2	1	R-290	1,48(6)	2,175	ELECTRIC	1697 x 632 x 1800	-
19092324	FWC-2302-T1-W-LR-W-BLA TR	50Hz	+4°C +18°C	2	1	R-290	1,48(6)	2,175	ELECTRIC	1697 x 632 x 1800	-
19092345	FWC-2602-T1-W-LR-W-GRE TR	50Hz	+4°C +18°C	2	1	R-290	1,48(6)	2,58	ELECTRIC	1697 x 632 x 2100	-
19092342	FWC-2602-T1-W-LR-W-BLA TR	50Hz	+4°C +18°C	2	1	R-290	1,48(6)	2,58	ELECTRIC	1697 x 632 x 2100	-

(6) Evap. -10°C/ Cond. 55°C

Options

		FWC
UK Plug (G Type)	CI	0
Remote Group	RG	0
60Hz	60Hz	0

Accessories

PICTURE	ICON	MODEL	REFERENCE	BOTTLES PER SHELF	SHELVES X BODY CELLAR	BOTTLES PER BODY CELLAR	WHERE USED	€
METHACRYLATE STRUCTURE WITH ROD SHELVING								
		19067947	DIM 20-23	7	9	63	H=2300mm Cellars	
		19067948	DIM 20-26	7	11	77	H=2600mm Cellars	

PICTURE	ICON	MODEL	REFERENCE	BOTTLES PER SHELF	SHELVES X BODY CELLAR	BOTTLES PER BODY CELLAR	BOTTLES PER BODY CELLAR		€
							H=2300MM	H=2600MM	
STAINLESS STEEL SHELVES									
		19067949	DIS-90	43	3	4	168	210	
		19067950	DIS 0-90	8	9	11	72	108	
		19067951	DIS 0-180	8	9	11	72	108	
		19067952	DIS-20	9	9	11	81	99	

Examples of shelf layout

 <table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">No SHELVES</th> </tr> <tr> <th>2300 mm (118 BOTTLES)</th> <th>2600 mm (134 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>- DIS-0-180</td> <td>2</td> <td>3</td> </tr> <tr> <td>- DIS-0-90</td> <td>2</td> <td>3</td> </tr> <tr> <td>- DIS-90</td> <td>1</td> <td>1</td> </tr> <tr> <td>- BASE</td> <td>1</td> <td>1</td> </tr> </tbody> </table>	TYPE	No SHELVES		2300 mm (118 BOTTLES)	2600 mm (134 BOTTLES)	- DIS-0-180	2	3	- DIS-0-90	2	3	- DIS-90	1	1	- BASE	1	1	 <table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">No SHELVES</th> </tr> <tr> <th>2300 mm (147 BOTTLES)</th> <th>2600 mm (165 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>- DIS-20</td> <td>2</td> <td>4</td> </tr> <tr> <td>- DIS-90</td> <td>2</td> <td>2</td> </tr> <tr> <td>- BASE</td> <td>1</td> <td>1</td> </tr> </tbody> </table>	TYPE	No SHELVES		2300 mm (147 BOTTLES)	2600 mm (165 BOTTLES)	- DIS-20	2	4	- DIS-90	2	2	- BASE	1	1	 <table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">No SHELVES</th> </tr> <tr> <th>2300 mm (77 BOTTLES)</th> <th>2600 mm (94 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>- DIS-0-180</td> <td>4</td> <td>5</td> </tr> <tr> <td>- DIS-20</td> <td>5</td> <td>6</td> </tr> </tbody> </table>	TYPE	No SHELVES		2300 mm (77 BOTTLES)	2600 mm (94 BOTTLES)	- DIS-0-180	4	5	- DIS-20	5	6
TYPE		No SHELVES																																										
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- DIS-0-180	2	3																																										
- DIS-0-90	2	3																																										
- DIS-90	1	1																																										
- BASE	1	1																																										
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- DIS-20	2	4																																										
- DIS-90	2	2																																										
- BASE	1	1																																										
TYPE	No SHELVES																																											
	2300 mm (77 BOTTLES)	2600 mm (94 BOTTLES)																																										
- DIS-0-180	4	5																																										
- DIS-20	5	6																																										
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CONCEPT

Wine cellars



General characteristics

- Wine cooler cabinets with modern and elegant solutions for wine storage and distribute bottles ready for consumption.
- Exterior constructed with black coated galvanized steel and interior with sanitary thermoformed plastic with embedded inner tray slides.
- 45 mm, thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Intuitive, digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- Internally designed forced draft cooling system with low consumption electronic components to guarantee optimal equipment efficiency and performance.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration and UV filter for sunlight.
- Removable and height adjustable black epoxy coated grids. Wooden shelves are available under request.
- Low energy consumption LED lighting horizontally located in the interior of compartment.
- Electric connection 220V-240V 1N.

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER	ELECTRIC POWER	DEFROST	ANNUAL CONSUMPTION kWh	ENERGY EFFICIENCY CLASS	DIMENSIONS (LxDxH)	€
Ø STOCK 19089796	CWC-180	50Hz	+4°C +18°C	R-600a	0,209 (1)	0,225	STOP	423 (5)	D	506 x 579 x 941	-
Ø STOCK 19089798	CWC-300	50Hz	+4°C +18°C	R-600a	0,292 (1)	0,257	STOP	909 (5)	E	620 x 655 x 1850	-
19089800	CWC-600	50Hz	+4°C +18°C	R-600a	0,584 (1)	0,513	STOP	1495 (5)	E	1250 x 655 x 1850	-

(1) Evap. -10°C/ Cond. 45°C (5) According to EN23953 standard

Options

			CWC-180	CWC-300	CWC-600
UK Plug (G Type)	Cl		0	0	0
60Hz	60Hz		0	0	0

Standard Accessories

			CWC-180	CWC-300	CWC-600
	19106526	EPOXY GRID CWC-180	pc	1	-
	19106524	EPOXY GRID CWC-300	pc	-	1
	19106525	EPOXY GRID CWC-300 45°	pc	-	3

Optional Accessories

			CWC-180	CWC-300	CWC-600
	19045931	WOODEN GRID CWC-180	pc	1	-
	19097791	WOODEN GRID CWC-300	pc	-	1
	19097792	WOODEN GRID CWC-300 45°	pc	-	3

Dry agers

Fagor Meat Dry Ager, with a refrigeration circuit designed with its own technology, guarantees a homogeneous distribution of both temperature and interior humidity, essential to obtain maximum quality results in the maturation process, whose results have been verified by BCC Innovation, Basque Culinary Center technological center.



General characteristics

- Interior compartment completely built with AISI-304 stainless steel.
- Exterior finishing available in 2 finishings:
 - AISI-304 Stainless steel
 - Black coated Steel (B)
- Black coated Stainless steel base available for FMA-1650 models (S)
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Intuitive, large digital display for electronic control with energy saving function to ensure an optimal control of storing products.
- 10 HACCP alarms capacity which are store when high temperature variation and devices power failure.
- Double-glazed doors insulated with low thermal emissivity to reduce heat transfer in refrigeration.
- UV air sterilization lamp to prevent bacterial proliferation inside the compartment
- Two adjustable front feet and four rear rollers, allowing it to be transported easily.
- Removable and height adjustable epoxy coated grids with a maximum loading capacity of up to 40 kg.
- Meat hanging bar with a maximum loading capacity of up to 80 kg available under request
- Electric connection 220V-240V 1N

Technical data

REFERENCE	MODEL	FREQUENCY	TEMPERATURE	GAS	COOLING POWER	ELECTRIC POWER	DEFROST	GROSS VOLUME (L)	DIMENSIONS	€
Ø STOCK 19073881	FMA-900	50Hz	+1°C +20°C	R-600a	0,169 (1)	0,169	ELECTRIC	149	620 x 600 x 925	-
Ø STOCK 19073882	FMA-900 B	50Hz	+1°C +20°C	R-600a	0,169 (1)	0,169	ELECTRIC	149	620 x 600 x 925	-
Ø STOCK 19073883	FMA-1650	50Hz	+1°C +20°C	R-600a	0,296 (1)	0,296	ELECTRIC	493	700 x 750 x 1665	-
19073884	FMA-1650 B	50Hz	+1°C +20°C	R-600a	0,296 (1)	0,296	ELECTRIC	493	700 x 750 x 1665	-
19081264	FMA-1650 S	50Hz	+1°C +20°C	R-600a	0,296 (1)	0,296	ELECTRIC	493	700 x 750 x 2050	-
19081265	FMA-1650 BS	50Hz	+1°C +20°C	R-600a	0,296 (1)	0,296	ELECTRIC	493	700 x 750 x 2050	-

(1) Evap. -10°C/ Cond. 45°C







Options

			FMA-900	FMA-1650
UK Plug (G Type)	Cl		0	0
60Hz	60Hz		0	0

Standard Accessories

			FMA-900	FMA-1650
	19097799	Epoxy grid 482x368mm	pc	1
	19097804	Epoxy grid 487x582mm	pc	-
	19097802	Epoxy grid 467x277x62,5mm	pc	1
	19097803	Epoxy grid 558x413x62,5mm	pc	-
	19097798	HIMALAYAN SALT BLOCK	pc	2
	19097801	SALT BLOCK SUPPORT FMA-1650	pc	1
	19097800	SALT BLOCK SUPPORT FMA-900	pc	1

Accessories

PICTURE	MODEL	REFERENCE	DESCRIPTION	WHERE USED	€
GRIDS					
	EG-1650I	19097804	EPOXY GRID 487X582MM	FMA-1650	-
	EG-1650	19097799	EPOXY GRID 482x368MM	FMA-900	-
	EG-900	19097803	EPOXY GRID 558X413X62,5MM	FMA-1650	-
	EG-900I	19097802	EPOXY GRID 467X277X62,5MM	FMA-900	-
	KEG-1650	19081971	KIT ELECTROPOLISHED GRIDS	FMA-1650	-
	KEG-900	19081972	KIT ELECTROPOLISHED GRIDS	FMA-900	-
HIMALAYAN SALT BLOCK					
	HMS	19097798	HIMALAYAN SALT BLOCK	FMA	-
	HMSS-900	19097801	SALT BLOCK SUPPORT	FMA-1650	-
	HMSS-1650	19097800	SALT BLOCK SUPPORT	FMA-900	-
BAR					
	MHB-1650	19074041	KIT HANGIN BAR + HOOK	FMA-1650	-
	MHB-900	19074042	KIT HANGIN BAR + HOOK	FMA-900	-
BASES					
	B1650	19074043	BLACK COATED BASE	FMA-1650	-
	B900	19081970	BLACK COATED BASE	FMA-900	-





Ice makers

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

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

The minimum recommended water quality is 15 to 40°F.

WITH BUILT-IN TANK

Solid ice-cube makers



General characteristics

- Produces solid gourmet crystal clear ice cubes.
- Spray system with flexible nozzles that avoid limescale deposits with small vibrations.
- Smart front ventilation system that allows built-in installation of the unit.
- Motor pump without seals, which avoids deterioration in hard water.
- Door opening movement with damping system to avoid accidents.
- On/off lighted rocker switch in front panel.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- The installation of an anti-scale filter is advised in areas with medium or high limescale content (hard water), over 30 °f of hardness.
- Equipment prepared for extreme ambient temperatures (43 °C).
- Electric connection 220V-240V 50Hz 1N. For other voltages and frequencies, consult the manufacturer.

Technical data

REFERENCE	MODEL	CONDENSATION SYSTEM	GAS	TANK CAPACITY (KG)	PRODUCTION (KG/DAY)	N° CUBES PER CYCLE	POWER (W)	DIMENSIONS (MM)	€
L shaped cubes (14 gr)									
19107214	EFIM-20 L	Air	R290	6	22	18	862	350x475x595	-
19107215	EFIM-20 L	Water	R290	6	23	18	862	350x475x595	-
S shaped cubes (22 gr)									
19107216	EFIM-30 S	Air	R290	15	33	24	837	435x605x695	-
19107217	EFIM-30 S	Water	R290	15	37	24	837	435x605x695	-
19107218	EFIM-40 S	Air	R290	15	40	24	1266	435x605x695	-
19107219	EFIM-40 S	Water	R290	15	44	24	1266	435x605x695	-
19107220	EFIM-60 S	Air	R290	30	52	36	1266	515x645x840	-
19107221	EFIM-60 S	Water	R290	30	53	36	1266	515x645x840	-
19107222	EFIM-80 S	Air	R290	40	79	48	1967	645x645x870	-
19107223	EFIM-80 S	Water	R290	40	81	48	1967	645x645x870	-
19107224	EFIM-130 S	Air	R290	60	113	72	2292	930x565x915	-
19107235	EFIM-130 S	Water	R290	60	121	72	2292	930x565x915	-
K shaped cubes (40 gr)									
19107225	EFIM-30 K	Air	R290	15	33	24	975	435x605x695	-
19107226	EFIM-30 K	Water	R290	15	37	24	975	435x605x695	-
19107227	EFIM-40 K	Air	R290	15	40	24	1266	435x605x695	-
19107228	EFIM-40 K	Water	R290	15	44	24	1266	435x605x695	-
19107229	EFIM-60 K	Air	R290	30	52	36	1266	515x645x840	-
19107230	EFIM-60 K	Water	R290	30	53	36	1266	515x645x840	-
19107231	EFIM-80 K	Air	R290	40	79	48	1967	645x645x870	-
19107232	EFIM-80 K	Water	R290	40	81	48	1967	645x645x870	-
19107233	EFIM-130 K	Air	R290	60	113	72	2292	930x565x915	-
19107234	EFIM-130 K	Water	R290	60	121	72	2292	930x565x915	-

Options

MODEL	60HZ	UK	DP
EFIM-20	0	0	-
EFIM-30	0	0	0
EFIM-40	0	0	0
EFIM-60	0	0	0
EFIM-80	0	0	0
EFIM-130	0	0	0

Standard Accessories

MODEL	WATER INLET FILTER GASKET	WATER INLET HOSE	WATER OUTLET HOSE	SMALL SCOOP	4 LEG KIT
EFIM-20	1	1	1	1	-
EFIM-30	1	1	1	1	1
EFIM-40	1	1	1	1	1
EFIM-60	1	1	1	1	1
EFIM-80	1	1	1	1	1
EFIM-130	1	1	1	1	1

MODULAR

Solid ice-cube makers



General characteristics

- Produces solid gourmet crystal clear ice cubes.
- Spray system with flexible nozzles that avoid limescale deposits with small vibrations.
- High efficiency machines with low electrical consumption.
- Stackable machines. Connection kit accessory required.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- The installation of an anti-scale filter is advised in areas with medium or high limescale content (hard water), over 30 °f of hardness.
- Electric connection 220V-240V 50Hz 1N. For other voltages and frequencies, consult the manufacturer.

Technical data

REFERENCE	MODEL	CONDENSATION SYSTEM	GAS	TANK CAPACITY (KG)	PRODUCTION (KG/DAY)	N° CUBES PER CYCLE	POWER (W)	DIMENSIONS (MM)	€
S shaped cubes (22 gr)									
19107236	EMFIM-150 S	Air	R290	-	154	96	3610	775x625x805	-
19107239	EMFIM-150 S	Water	R290	-	154	96	3610	775x625x805	-
19107018	MFIM-400 S	Air	R-452a	-	390	192	13500	1321x638x978	-
19107032	MFIM-400 S	Water	R-452a	-	400	192	13500	1321x638x978	-
K shaped cubes (40 gr)									
19107237	EMFIM-150 K	Air	R290	-	154	96	3610	775x625x805	-
19107238	EMFIM-150 K	Water	R290	-	154	96	3610	775x625x805	-
19107019	MFIM-400 K	Air	R-452a	-	390	192	13500	1321x638x978	-
19107031	MFIM-400 K	Water	R-452a	-	400	192	13500	1321x638x978	-

Compatible tanks

MODEL	CAPACITY	S-130		S-160		S-220		S-350	
		160 KG	€	180 KG	€	230 KG	€	340 KG	€
EMFIM-150		19082415	-	-	-	19031799	-	19082418	-
MFIM-400		-	-	-	-	-	-	-	-
MODEL	CAPACITY	39,36		S-500		S CART		S2CART	
		390 KG	€	480 KG	€	300 + 112 KG	€	617 + 224 KG	€
EMFIM-150		19096225	-	19031802	-	19082382	-	19082384	-
MFIM-400		19096225	-	19031802	-	-	-	-	-

Options

MODEL	60HZ	UK	DP
EMFIM-150	0	0	-
MFIM-400	0	-	-

Standard Accessories

MODEL	WATER INLET FILTER GASKET	WATER INLET HOSE	WATER OUTLET HOSE	SMALL SCOOP
EMFIM-150	1	1	1	1
MFIM-400	1	1	1	-

Dice-shaped ice-cube makers



General characteristics

- Produces full dice ice cubes or half dice ice cubes.
- Easy access for service and installation. All panels can be disassembled separately.
- Strong door opening system. Door made in stainless steel.
- Smart front ventilation system that allows built-in installation of the unit.
- On/off lighted rocker switch in front panel.
- Cleaning switch that allows circulation of water with descaling product without cooling.
- Electronic control that enhances the performance of the machine and allows it to adapt to extreme climates.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- Equipment prepared for extreme ambient temperatures (43 °C).
- Height adjustable legs from 105 mm to 155 mm.
- Electric connection 220V-240V 50Hz 1N. For other voltages and frequencies, consult the manufacturer.



HD



D

Technical data

MODEL	CONDENSATION SYSTEM	GAS	TANK CAPACITY (KG)	PRODUCTION (KG/DAY)	N° CUBES PER CYCLE	POWER (W)	DIMENSIONS (MM)	€
HD shaped cubes (6 gr)								
19107202 EFICE-50 HD	Air	R290	20	47	75	770	535x595x789	-
19107203 EFICE-70 HD	Air	R290	20	74	75	1007	535x595x789	-
19107204 EFICE-100 HD	Air	R290	35	108	120	1154	660x700x832	-
19107205 EFICE-150 HD	Air	R290	45	145	144	1868	762x762x832	-
D shaped cubes (12 gr)								
19107208 EFICE-50 D	Air	R290	20	45	75	770	535x595x789	-
19107209 EFICE-70 D	Air	R290	20	76	75	1007	535x595x789	-
19107210 EFICE-100 D	Air	R290	35	99	120	1154	660x700x832	-
19107211 EFICE-150 D	Air	R290	45	145	144	1868	762x762x832	-

Options

MODEL	60HZ	UK	DP
EFICE-50	0	0	0
EFICE-70	0	0	0
EFICE-100	0	0	0
EFICE-150	0	0	0

Standard Accessories

MODEL	WATER INLET FILTER GASKET	WATER INLET HOSE	WATER OUTLET HOSE	SMALL SCOOP	4 LEG KIT (ADJUSTABLE HEIGHT)
EFICE-50	1	1	1	1	1
EFICE-70	1	1	1	1	1
EFICE-100	1	1	1	1	1
EFICE-150	1	1	1	1	1

MODULAR

Dice-shaped ice-cube makers



General characteristics

- Produces full dice ice cubes or half dice ice cubes.
- High evaporator efficiency. Lower energy consumption and higher ice production.
- Smart water distributor that improves drop-off efficiency.
- Easy access by removing the panels with a single screwdriver.
- Smart electronic board that controls every parameter in the machine and shows the diagnosis of possible incidences.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- Electric connection 220V-240V 50Hz 1N (except for FICE-400, 380V-415V 50Hz 3N). For other voltages and frequencies, consult the manufacturer.



HD



D

Technical data

REFERENCE	MODEL	CONDENSATION SYSTEM	GAS	TANK CAPACITY (KG)	PRODUCTION (KG/DAY)	N° CUBES PER CYCLE	POWER (W)	DIMENSIONS (MM)	€
HD shaped cubes (6 gr)									
19107206	EFICE-200 HD	Air	R290	-	220	400	1868	762x620x500	-
19107207	EFICE-300 HD FIT	Air	R290	-	300	480	2348	559x621x659	-
19107015	FICE-400 HD*	Air	R-452a	-	405	800	11185	762x620x760	-
D shaped cubes (12 gr)									
19107212	EFICE-200 D	Air	R290	-	220	200	1868	762x620x500	-
19107213	EFICE-300 D FIT	Air	R290	-	300	240	2348	559x621x659	-
19107016	FICE-400 D*	Air	R-452a	-	405	400	11185	762x620x760	-

*Electric connection 380V-415V 50Hz 3N. For other voltages and frequencies, consult the manufacturer.

Compatible tanks

MODEL CAPACITY	S-130 160 KG		S-160 180 KG		S-220 230 KG		S-350 340 KG	
	CODE	€	CODE	€	CODE	€	CODE	€
EFICE-200	19082415	-	-	-	19031799	-	19082418	-
EFICE-300	19082415	-	19082417	-	19031799	-	19082418	-
FICE-400	19082415	-	-	-	19031799	-	19082418	-
MODEL CAPACITY	S-400 390 KG		S-500 480 KG		S-CART 300 + 112 KG		S2CART 617 + 224 KG	
	CODE	€	CODE	€	CODE	€	CODE	€
EFICE-200	19096225	-	19031802	-	19082382	-	19082385	-
EFICE-300	19096225	-	19031802	-	19082382	-	19082385	-
FICE-400	19096225	-	19031802	-	19082382	-	19082385	-



CODE	MODEL	SUITABLE FOR	CAPACITY	DIMENSIONS (MM)	€
19031818	Dispenser DHD	EFICE-200 FICE-400	104	769x835x1383	-
19082463	Dispenser DHD FIT & WATER	EFICE-300	58	559x835x1218	-

Options

MODEL	60HZ	UK	DP
EFICE-200	0	0	-
EFICE-300	0	0	-
FICE-400	0	0	-

Standard Accessories

MODEL	WATER INLET FILTER GASKET	WATER INLET HOSE	WATER OUTLET HOSE
EFICE-200	1	1	1
EFICE-300	1	1	1
FICE-400	1	1	1

Granular ice-cube makers



- Granular ice production.
- High efficient evaporator, without gaskets or seals.
- Stainless steel auger with resilient coating to maximize lifespan.
- Powerful speed reducer on top.
- Easy access for service and installation. All panels can be disassembled separately.
- Strong door opening system. Door made in stainless steel.
- Smart front ventilation system that allows built-in installation of the unit.
- On/off lighted rocker switch in front panel.
- Cleaning switch: disconnects the cooling system while circulating water with descaling product.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- Equipment prepared for extreme ambient temperatures (43 °C).
- The installation of an anti-scale filter is advised in areas with medium or high limescale content (hard water), over 30 °f of hardness.
- Height adjustable legs from 105 mm to 155 mm.
- Electric connection 220V-240V 50Hz 1N. For other voltages and frequencies, consult the manufacturer.

Technical data

REFERENCE	MODEL	CONDENSATION SYSTEM	GAS	TANK CAPACITY (KG)	PRODUCTION (KG/DAY)	N° CUBES PER CYCLE	POWER (W)	DIMENSIONS (MM)	€
19107174	EGIM-45	Air	R290	20	55	-	679	465x595x784	-
19107182	EGIM-45	Water	R290	20	78	-	679	465x595x784	-
19107175	EGIM-85	Air	R290	20	95	-	758	465x595x784	-
19107177	EGIM-85	Water	R290	20	95	-	758	465x595x784	-
19107176	EGIM-135	Air	R290	64	178	-	1267	515x550x1355	-
19107185	EGIM-135	Water	R290	64	202	-	1267	515x550x1355	-

Options

MODEL	60HZ	UK	DP
EGIM-45	0	0	-
EGIM-85	0	0	-
EGIM-135	0	0	-

Standard Accessories

MODEL	WATER INLET FILTER GASKET	WATER INLET HOSE	WATER OUTLET HOSE	SMALL SCOOP	KIT DE 4 PATAS (ALTURA AJUSTABLE)
EGIM-45	1	1	1	1	1
EGIM-85	1	1	1	1	1
EGIM-135	1	1	1	1	-

MODULAR

Granular ice-cube makers



General characteristics

- Granular ice production.
- Ice drops out through the opening on the bottom of the unit.
- High efficient evaporator, without gaskets or seals.
- Stainless steel auger with resilient coating to maximize lifespan.
- Powerful speed reducer on top.
- Electromechanical control system.
- On/off lighted rocker switch in the front panel.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- The installation of an anti-scale filter is advised in areas with medium or high limescale content (hard water), over 30 °f of hardness.
- Equipment prepared for extreme ambient temperatures (43 °C).
- Electric connection 220V-240V 50Hz 1N (except for EMGIM-500, 380V-415V 50Hz 3N). For other voltages and frequencies, consult the manufacturer.

Technical data

MODEL	REF	TYPE	GAS	PRODUCTION (KG/DAY)	POWER (W)	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	€
EMGIM-150	19107178	Air	R290	55	679	182	515	1355	-
EMGIM-150	19107183	Water	R290	78	679	202	515	1355	-
EMGIM-200	19107179	Air	R290	95	758	230	515	575	-
EMGIM-200	19107189	Water	R290	95	758	211	515	575	-
EMGIM-400	19107180	Air	R290	178	1267	482	675	660	-
EMGIM-400	19107186	Water	R290	178	1267	541	675	660	-
EMGIM-500*	19107273	Air	R290	356	2534	655	675	800	-
EMGIM-500*	19107276	Water	R290	410	2534	620	675	800	-

*Electric connection 380V-415V 50Hz 3N. For other voltages and frequencies, consult the manufacturer.

Compatible tanks

MODEL	S-130	S-160	S-220	S-350
CAPACITY	160 KG	180 KG	230 KG	340 KG
	CODE	CODE	CODE	CODE
EMGIM-150	19082414	19082416	19031843	19082374
EMGIM-200	19082414	19082416	19031843	19082374
EMGIM-400	19082414	19082416	19031843	19082374
EMGIM-500	19082414	19082416	19031843	19082374

MODEL	39,36	S-500	S CART	S2CART
CAPACITY	390 KG	480 KG	300 + 112 KG	617 + 224 KG
	CODE	CODE	CODE	CODE
EMGIM-150	19096224	19031844	19082380	19082383
EMGIM-200	19096224	19031844	19082380	19082383
EMGIM-400	19096224	19031844	19082380	19082383
EMGIM-500	19096224	19031844	19082380	19082383

Options

MODEL	60 FREQUENCY	UK	DP
EMGIM-150	0	0	-
EMGIM-200	0	0	-
EMGIM-400	0	0	-
EMGIM-500	0	-	-

Standard Accessories

MODEL	WATER INLET FILTER GASKET	WATER INLET HOSE	WATER OUTLET HOSE
EMGIM-150	1	1	1
EMGIM-200	1	1	1
EMGIM-400	1	1	1
EMGIM-500	1	1	1

MODULAR

Nugget ice-cube makers



N

- Nugget ice production.
- Ice drops out through the opening on the bottom of the unit.
- High evaporator efficiency. Lower energy consumption and higher ice production.
- Stainless steel auger with resilient coating to maximize lifespan.
- Powerful speed reducer on top.
- Optical pinpoint control system to set ice stock level.
- On/off lighted rocker switch in the front panel.
- Autodiagnosis led lights signaling operation status & alerts.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- The installation of an anti-scale filter is advised in areas with medium or high limescale content (hard water), over 30 °f of hardness.
- Equipment prepared for extreme ambient temperatures (43 °C).
- Electric connection 220V-240V 50Hz 1N. For other voltages and frequencies, consult the manufacturer.

Technical data

REFERENCE	MODEL	CONDENSATION SYSTEM	GAS	TANK CAPACITY (KG)	PRODUCTION (KG/DAY)	N° CUBES PER CYCLE	POWER (W)	DIMENSIONS (MM)	€
19107190	ENGIM-300	Air	R290	-	310	-	3240	559x622x712	-

Options

MODEL	60HZ	UK	DP
ENGIM-300	0	0	-

Standard Accessories

MODEL	60HZ	UK	DP
ENGIM-300	1	1	1

Compatible tanks

MODEL/CAPACITY	S-130/ 160 KG CODE	€	S-160/ 180 KG CODE	€	S-220/ 230 KG CODE	€	S-350/ 340 KG CODE	€
ENGIM-300	19082414	-	19082416	-	19031843	-	19082374	-
	39,36/ 390 KG CODE	-	S-500/ 480 KG CODE	-	S CART/ 300 + 112 KG CODE	-	S2CART/ 617 + 224 KG CODE	-
ENGIM-300	19096224	-	19031844	-	19082380	-	19082383	-

Flake ice-cube makers



F

General characteristics

- Cold and dry flat flakes production. Flake thickness may be adjusted between 1.5 mm and 3 mm.
- Based on a static cylinder which is free from swivel joints (helical reamer) coupled with a milling tool that detaches the ice without any strained or forced movements.
- High evaporator efficiency. Lower energy consumption and higher ice production.
- Powerful speed reducer on top.
- Magnetic drive pump.
- Electronic stop system.
- Controllers to detect: low water level, temperature rise due to motor overload or full vat.
- Specially manufactured from high quality stainless steel for intensive professional applications
- Electric connection 380V-415V 50Hz 3N. For other voltages and frequencies, consult the manufacturer.

Technical data

REFERENCE	MODEL	CONDENSATION SYSTEM	GAS	TANK CAPACITY (KG)	PRODUCTION (KG/DAY)	N° CUBES PER CYCLE	POWER (W)	DIMENSIONS (MM)	€
19082465	FLAKE 1000*	Air	R-452a	-	1000	-	5500	1340x1150x870	-

*Electric connection 380V-415V 50Hz 3N. For other voltages and frequencies, consult the manufacturer.

Options

MODEL	60HZ	UK	DP
FLAKE 1000	0	-	-

Standard Accessories

MODEL	WATER INLET FILTER GASKET	WATER INLET HOSE	WATER OUTLET HOSE
FLAKE 1000	1	1	1

Compatible tanks

MODEL/CAPACITY	39,36/ 390 KG CODE	€	S-500/ 480 KG CODE	€	S CART/ 300 + 112 KG CODE	€	S2CART/ 617 + 224 KG CODE	€
FLAKE 1000	-	-	-	-	-	-	19082383	-

Hollow ice-cube makers



C

General characteristics

- Produces a semi-hollow cube with a greater surface that cools faster the drink.
- Paddle system to produce ice in the most adverse conditions of water quality (hardwater) and in the least adequate sites.
- Paddle system that makes water filters unnecessary, avoiding their costs.
- Water movement thanks to paddles grants that the purest water touches the evaporator and get frozen, obtaining the clearest ice cube.
- Designed without thermostat, avoiding problems & getting all ice is possible.
- Without timer. Detection of end of cycle and full bin are detected through mechanical devices.
- Door-opening movement dampening system to avoid accidents.
- On/off lighted rocker switch in front panel.
- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- Equipment prepared for extreme ambient temperatures (43 °C).
- Electric connection 220V-240V 50Hz 1N. For other voltages and frequencies, consult the manufacturer.

Technical data

REFERENCE	MODEL	CONDENSATION SYSTEM	GAS	TANK CAPACITY (KG)	PRODUCTION (KG/DAY)	N° CUBES PER CYCLE	POWER (W)	DIMENSIONS (MM)	€
C shaped cubes (20 gr)									
19107192	EFIM-20 C	Air	R290	6	24	15	778	401x506x643	-
19107193	EFIM-20 C	Water	R290	6	24	15	778	401x506x643	-
19107194	EFIM-30 C	Air	R290	12	38	25	778	401x506x698	-
19107195	EFIM-30 C	Water	R290	12	38	25	778	401x506x698	-
19107196	EFIM-40 C	Air	R290	12	40	25	404	401x506x698	-
19107197	EFIM-40 C	Water	R290	12	40	25	404	401x506x698	-
19107198	EFIM-60 C	Air	R290	30	63	45	1266	594x557x934	-
19107199	EFIM-60 C	Water	R290	30	66	45	1266	594x557x934	-
19107200	EFIM-90 C	Air	R290	37	83	55	1804	674x557x984	-
19107191	EFIM-90 C	Water	R290	37	83	55	1804	674x557x984	-
19107201	EFIM-130 C	Air	R290	50	119	80	2292	844x557x984	-
19107240	EFIM-130 C	Water	R290	50	114	80	2292	844x557x984	-

Options

MODEL	60HZ	UK	DP
EFIM-20	0	0	-
EFIM-30	0	0	-
EFIM-40	0	0	-
EFIM-60	0	0	-
EFIM-90	0	0	-
EFIM-130	0	0	-

Standard Accessories

MODEL	WATER INLET FILTER GASKET	WATER INLET HOSE	WATER OUTLET HOSE	SMALL SCOOP	KIT DE 4 PATAS (ALTURA AJUSTABLE)
EFIM-20	1	1	1	1	-
EFIM-30	1	1	1	1	1
EFIM-40	1	1	1	1	1
EFIM-60	1	1	1	1	1
EFIM-90	1	1	1	1	1
EFIM-130	1	1	1	1	1

Tanks for modular ice-cube makers (Silos)



General characteristics

- Specially manufactured from high quality stainless steel for intensive professional applications, featuring a very robust design and perfect finish.
- Very hard sanitary polyethylene vat, resistant to blows, and scratches.
- Seamless one-piece vat with rounded corners, avoiding possible dirty points and facilitating cleaning.
- Drainage system that collects and drives the water to the drain keeping the bin clean and dry.

Specific features: Tanks with trolley

- Ergonomic, easy to move with little effort.
- It has a braking and drainage system.
- Made of sanitary polyethylene, with smooth surface to facilitate cleaning.
- Includes a cover to prevent dirt from contaminating the ice.
- Buckets for distributing ice quickly and effortlessly can be included.









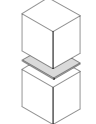
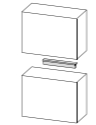
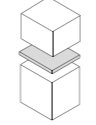

Technical data

MODEL	SUITABLE FOR	REFERENCE	TANK CAPACITY (KG)	DIMENSIONS (MM)	€
Tanks					
S-130	FICE	19082415	160	762x819x740	-
	MGIM / NGIM	19082414			
S-160	FICE	19082417	180	559x872x1122	-
	MGIM / NGIM	19082416			
S-220	MFIM / FICE	19031799	230	762x819x1071	-
	MGIM / NGIM	19031843			
S-350	MFIM / FICE	19082418	340	1067x819x1071	-
	MGIM	19082374			
S-400	MFIM / FICE	19096225	390	1219x819x1071	-
	S400 MGIM	19096224			
S-500	MFIM / FICE	19031802	480	1321x872x1122	-
	MGIM	19031844			
Tanks with trolley					
SCART	MFIM / FICE	19082382	300+112	762x1016x1865	-
	MGIM / NGIM	19082380			
S2CART	MFIM	19082384	617+224	1524x1016x1820	-
	FICE	19082385			
	MGIM / NGIM	19082383			

Standard Accessories

MODEL	WATER OUTLET HOSE	CODO DE DESAGÜE	LARGE SCOOP	*4 LEG KIT (ADJUSTABLE HEIGHT)	ICE PADDLE	ICE PADDLE SUPPORT
Tanks	1	1	1	1	-	-
Tanks with trolley	1	-	1	-	1	1

Accessories

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