

## CONCEPT | Pastry

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



01.

### Technology

Specially designed units for pastry and bakery use fitted with forced draught refrigeration systems to guarantee perfect food conservation.

02.

### Capacity

Capacity for 17 Euronorm pastry trays (400 x 600 mm). The standard equipment includes 3 plastic covered steel baking grids, with slides.

03.

### Construction

Stainless steel inner compartment with robust tray slides.

## General characteristics

- Constructed with AISI-304 stainless steel.
- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- 50 mm, 40 kg/m<sup>3</sup> injected polyurethane insulation.
- Stainless steel inside with robust tray slides for standard 600 x 400 mm baking trays (up to 17 levels).
- The standard equipment includes 3 plastic covered steel baking trays.
- Copper piping and aluminium flaps evaporator with rust free protective coating.
- Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
- Self-closing and stay open doors. When opened less than 90° they close by themselves. When opened more than 135° they stay open.
- Built-in drainage to get rid of waste liquids inside the unit.
- Embedded bottom and curved panels inside for easy cleaning and maintenance.
- LED lighting system.
- Removable plastic covered steel grid shelves for easy cleaning. Equipment: 3 shelves per large door.
- Height adjustable stainless steel legs.
- Forced draught cooling system to keep the working temperature between +2 °C and +8 °C.
- Ambient temperature: 43 °C (\*)
- Climatic class 4.

MODEL	COOLANT	HZ.	CODE	N° DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KWH)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
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(\*) AMBIENT TEMPERATURE: Guaranteed operation at 43°C. For specific intensive usage please check with Fagor Commercial Manager.

## Pastry Accessories \*

DESCRIPTION	CODE
Epoxy pastry grid (600 x 400)	12034886
Stainless steel pastry grid (600 x 400)	19001001
Stainless steel pastry tray (600 x 400)	19010201
Pastry grid slide (485mm - 1 piece)	12036689

\* Check prices at the list of accessories and spare parts.