

## New ADVANCE blast chillers

NEW DESIGN, NEW CONTROL, NEW APPROACH.  
THE ADVANCE BLAST CHILLERS SYMBOLISE THE NEW GENERATION OF FAGOR PRODUCTS.

We are improving our processes as technologies advance, to offer solutions that are more than just tools.

Savings in the planning and management of your kitchen work flows.

Economical savings in provisioning and consequently, a reduction in unnecessary expenses and waste.

Improved health and hygiene, and better preservation of food cooked there and then.

Management of more simple, hygienic and safe cooking and cooling processes.

Electronic control of the entire system, possibility to pre-programme the chilling cycles and to conserve them with a USB connection.



ATA-061

ATA-101

ATA-102

## Think global, think smart

### SMART MOVE

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

### 1 RANGE

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

### EASY TOUCH

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

### DESIGN

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

## ADVANCE GENERATION BLAST CHILLERS

### MODELS AND CHARACTERISTICS

Model	Levels			Production kg / cycle		Power		Dimensions (mm)
	GN-1/1	GN-2/1	60 x 40 cm	+90 °C / +3 °C	+90 °C / -18 °C	Refrigeration (W)	Electrical (W)	
ATA-061	6	-	6	18	12	900	1.600	900 x 870 x 1.105
ATA-101	10	-	10	30	20	1.300	2.000	900 x 870 x 1.765
ATA-102	20	10	20	70	50	2.850	2.300	1.200 x 1.065 x 1.765

## 10 Reasons to choose an Advance oven

### AN OVEN FOR EACH PROFESSIONAL NEED

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

### SAVINGS ON MAINTENANCE

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

### DURABILITY

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

### TOGETHER WE EVOLVE

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

### EASY USE

Above all, simplicity. Any function within reach of a finger. It also has self-explanatory interfaces, ergonomic probe, automatic cleaning system, new ergonomic door-handle... dozens of new features which will make cooking easier than ever.

### GREATER HYGIENE

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

### GREATER PRODUCTIVITY

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

## Cook and Chill

### EXCELLENT RESULTS, MINIMAL LOSSES

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

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

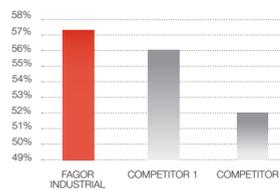
### IMPROVEMENT OF THE WORK ENVIRONMENT

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

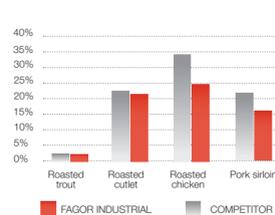
### ENERGY EFFICIENCY

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

ADVANCE OVENS EFFICIENCY



MINIMAL LOSSES



ONNERA GROUP



www.fagorindustrial.com



## Cook and Chill ADVANCE Generation

*A la minute!*



## Cook & Chill equipments ADVANCE generation

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

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

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

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

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



061

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101

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

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

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

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

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

### 6 GN-1/1 TRAYS

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

## The new generation of ADVANCE ovens: a world of possibilities

**FAGOR COMBI OS**

THE OPERATING SYSTEM OF THE ADVANCE PLUS KNOWS NO BOUNDARIES

**Fagor Cooking** is the automatic cooking program that helps to make the day-to-day easier and more productive.

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

**Fagor Multi-Tray System** monitors and controls the temperature and time of each tray independently, in order to cook different types of dishes at the same time.

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

**FAGOR TOUCH**

ALL OPTIONS WITHIN REACH OF A FINGER

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

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

**COMBI CLEAN**

PERFECT HYGIENE, ASSURED SAFETY

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

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

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

**ECO STEAMING**

CONTINUOUS STEAM: PERFECT COOKING AND HEALTHY FOODS

Independent and separated from the cooking chamber, the powerful **steam generator** of Advance ovens secures a continuous supply of **fresh steam** at all times, for **perfect quality cooking** and improving the juiciness of all food.

The system guarantees a **continued renewal** of the water every 24 hours of cooking, maintaining high quality and guaranteeing **hygiene inside the chamber** at all times.

**HA CONTROL**

TEMPERATURE CONTROL: UNEQUALLED FLAVOURS AND AROMAS

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

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

**EZ SENSOR**

THE HIGHEST PRECISION FOR OPTIMUM RESULTS

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

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

ADVANCE +



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

### ONE OF THE BEST OVENS ON THE MARKET.

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



Model	Energy	Type	Capacity	Built-in: Loading trolley	Power Electric. (kW)	Power Gas (kW)	Dimensions (mm)
APE-061	Electricity	Combi	6 GN-1/1 - 12 GN-1/2	-	10,2	-	898 x 867 x 846
APG-061	Gas	Combi	6 GN-1/1 - 12 GN-1/2	-	1,2	12,0	898 x 867 x 846
APE-101	Electricity	Combi	10 GN-1/1 - 20 GN-1/2	-	19,2	-	898 x 867 x 1.117
APG-101	Gas	Combi	10 GN-1/1 - 20 GN-1/2	-	1,2	18,0	898 x 867 x 1.117
APE-102	Electricity	Combi	10 GN-2/1 - 20 GN-1/1	-	31,2	-	1.130 x 1.063 x 1.117
APG-102	Gas	Combi	10 GN-2/1 - 20 GN-1/1	-	1,2	35,0	1.130 x 1.063 x 1.117
APE-201	Electricity	Combi	20 GN-1/1 - 40 GN-1/2	CEB-201	38,4	-	929 x 964 x 1.841
APG-201	Gas	Combi	20 GN-1/1 - 40 GN-1/2	CEB-201	2,4	36,0	929 x 964 x 1.841
APE-202	Electricity	Combi	20 GN-2/1 - 40 GN-1/1	CEB-202	62,4	-	1.162 x 1.074 x 1.841
APG-202	Gas	Combi	20 GN-2/1 - 40 GN-1/1	CEB-202	2,4	65,0	1.162 x 1.074 x 1.841

ADVANCE



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

### THE BEST VALUE FOR MONEY IN OVENS WITH STEAM GENERATORS.

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



Model	Energy	Type	Capacity	Built-in: Loading trolley	Power Electric. (kW)	Power Gas (kW)	Dimensions (mm)
AE-061	Electricity	Combi	6 GN-1/1 - 12 GN-1/2	-	10,2	-	898 x 867 x 846
AG-061	Gas	Combi	6 GN-1/1 - 12 GN-1/2	-	1,2	12,0	898 x 867 x 846
AE-101	Electricity	Combi	10 GN-1/1 - 20 GN-1/2	-	19,2	-	898 x 867 x 1.117
AG-101	Gas	Combi	10 GN-1/1 - 20 GN-1/2	-	1,2	18,0	898 x 867 x 1.117
AE-102	Electricity	Combi	10 GN-2/1 - 20 GN-1/1	-	31,2	-	1.130 x 1.063 x 1.117
AG-102	Gas	Combi	10 GN-2/1 - 20 GN-1/1	-	1,2	35,0	1.130 x 1.063 x 1.117
AE-201	Electricity	Combi	20 GN-1/1 - 40 GN-1/2	CEB-201	38,4	-	929 x 964 x 1.841
AG-201	Gas	Combi	20 GN-1/1 - 40 GN-1/2	CEB-201	2,4	36,0	929 x 964 x 1.841
AE-202	Electricity	Combi	20 GN-2/1 - 40 GN-1/1	CEB-202	62,4	-	1.162 x 1.074 x 1.841
AG-202	Gas	Combi	20 GN-2/1 - 40 GN-1/1	CEB-202	2,4	65,0	1.162 x 1.074 x 1.841

CONCEPT



**HA CONTROL** **EZ SENSOR**

### SIMPLE, ECONOMIC, POWERFUL AND ROBUST OVEN.

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

- You can work on convection, steam, combi mode and regeneration.
- It has the "Cold Down" function, humidifier and temperature function with core probe.
- Support system for service by which, without removing any outer panel, the user can check the correct operation of all components of the oven.
- Area of warnings that warn consumers if the oven detects an alarm or malfunction.



Model	Energy	Type	Capacity	Built-in: Loading trolley	Power Electric. (kW)	Power Gas (kW)	Dimensions (mm)
ACE-061	Electricity	Combi	6 GN-1/1 - 12 GN-1/2	-	10,2	-	898 x 867 x 846
ACG-061	Gas	Convection	6 GN-1/1 - 12 GN-1/2	-	1,2	12,0	898 x 867 x 846
ACE-101	Electricity	Combi	10 GN-1/1 - 20 GN-1/2	-	19,2	-	898 x 867 x 1.117
ACG-101	Gas	Convection	10 GN-1/1 - 20 GN-1/2	-	1,2	18,0	898 x 867 x 1.117
ACE-102	Electricity	Combi	10 GN-2/1 - 20 GN-1/1	-	31,2	-	1.130 x 1.063 x 1.117
ACG-102	Gas	Convection	10 GN-2/1 - 20 GN-1/1	-	1,2	35,0	1.130 x 1.063 x 1.117
ACE-201	Electricity	Combi	20 GN-1/1 - 40 GN-1/2	-	38,4	-	929 x 964 x 1.841
ACG-201	Gas	Convection	20 GN-1/1 - 40 GN-1/2	-	2,4	36,0	929 x 964 x 1.841
ACE-202	Electricity	Combi	20 GN-2/1 - 40 GN-1/1	-	62,4	-	1.162 x 1.074 x 1.841
ACG-202	Gas	Convection	20 GN-2/1 - 40 GN-1/1	-	2,4	65,0	1.162 x 1.074 x 1.841

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101



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201



202



## ADVANCE GENERATION OVENS

### TABLE OF FUNCTIONS AND FEATURES

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