

BENEFITS



POWER

900 Series burners offers the largest powers on the market: 5.250, 8.000 and 10.500 kcal/h, and are designed to offer high-energy performance.

- In electrical equipment, performance is guaranteed thanks to the design and location of the heating elements (with flat faces on roasting grills, frying pans, etc.) and through the use of tubular burners in gas equipment.
- Deep fat fryers with a very high power/litre ratio and high performance.
- High-performance and efficient distribution Fry-tops. Rapid recovery of plate temperature.
- High performance boiling pans with excellent heat distribution around the perimeter of the well.
- Bratt pan well with large heating surface and excellent temperature distribution.



SAFETY

All 900 Series products incorporate major improvements as well as all the systems required to guarantee maximum safety and protection.

- Table safety system that ensures that gas is fed to the burner only when there is a flame present, thereby avoiding gas leaks.
- Permanent use of pilot flames for igniting burners.
- Piezoelectric ignition in gas equipment.
- Pressure gauge built in to bain marie boiling pans.
- Pressure safety valves in pressure pans and bain marie boiling pans.
- Rounded edges on all equipment, avoiding sharp and dangerous edges and corners.
- Safety thermostats that avoid accidental overheating in fryers, tilting bratt pans, boiling pans, bain maris, etc.



QUALITY, STURDINESS, FIABILITY

Professionals require quality, safety and hygiene, above anything else. We understand this very well as these kitchens have to cope with large numbers of guests. For this reason, the 900 Series meets the requirements of the European Union and every country in which it is sold.

- In accordance with CE directives for gas and electrical equipment.
- In compliance with the ISO-9001 Standard.
- Use of certified components.
- Construction in austenitic AISI 304 (18/10) stainless steel, and where especially demanding features are required, in AISI-316.
- Ultrafine satin polish of steel surfaces.
- Fastening screws hidden from the user's view.
- Sturdy construction, both individually and in the installation of the monoblock system.



HYGIENE

The production of grease in a kitchen is unavoidable. And worst of all is the fact that grease hides itself. Now, by eliminating hiding places and facilitating cleaning, we make it very difficult for grease.

Monoblock system:

Exclusive to Fagor, it is simple to install and the different modules fit hermetically ensuring perfect hygiene. It eliminates grooves in table fronts, high chimneys and lateral pieces between the different equipment.

- In addition, here you have our intelligent anti-grease engineering:
- Individual overflows on tabletop burners.
- Oven door that extends to the bottom of the appliance, eliminating unnecessary lower panels and gaps.
- Castors, if appropriate, to facilitate cleaning underneath.
- Cantilever blocks to facilitate cleaning the floor and underneath the equipment.
- Rounded edges for easier cleaning.
- Strategically-placed welds that eliminate grooves.



EASE OF USE

Only great chefs know how to improve a good recipe. And for them, ease of use in the daily handling of their kitchen equipment is a fundamental requirement.

For this reason, the 900 Series improves handling:

- New, more convenient and safer position for the control panel. Better visibility and eliminates the risk of trolleys knocking against the panel when they pass by.
- Ergonomic controls, handles and knobs, placed on top, avoiding uncomfortable working positions.
- Adjustable legs between 830 and 910 mm, in order to adjust the height of the worktable.
- Simple ignition and operation. Control elements accessible from the front.
- Luminous indicators in electrical equipment.
- Burner grills appropriate also for small vessels, with no need for supplements.



VERSATILITY

According to the position they occupy in the kitchen, our blocks can be classified into central or wall mounted blocks.

- Due to the different possibilities of assembly, they can be classified in standard blocks, bridge blocks, tabletop and cantilever system with legs.
- Due to the type of energy used: Gas or Electricity (the most common voltages and frequencies in the world).
- Fagor's central blocks, be these standard or cantilever, are further characterised by their optimum use of space. Our intelligent design allows cables to be hidden without increasing the depth of the block. As a result, this allows for a compact and elegantly simple central arrangement.

Cooking

900 SERIES



700 SERIES



600 SERIES



ONNERA GROUP



www.fagorindustrial.com



Cooking

900 Series

More than 50 years of innovation in large kitchens

EVERYTHING YOU CAN ASK OF A LARGE KITCHEN

We are keeping abreast of the times. For that reason, the changing requirements of today's kitchens are reflected in our new products. In our new designs. Each and every one of the innovations we introduce is in response to your requests and some of them even anticipate your needs.

The 900 Series offers you everything you can ask of a large kitchen. By extending the range and making improvements in its ergonomics and aesthetic appeal.



Gas ranges



Electric ranges



Gas ranges with electric oven



Gas ranges - Open burners

Model	Burners			GN-2/1 Oven		Power kW	Dimensions mm
	5,25 kW	8 kW	10,2 kW	8,6 kW	NC		
CG9-20	1	1	-	-	-	13,25	425x900x290
CG9-20 H	-	1	1	-	-	18,20	425x900x290
CG9-40	2	1	1	-	-	28,70	850x900x290
CG9-40 H	-	3	1	-	-	34,20	850x900x290
CG9-60	3	2	1	-	-	41,95	1.275x900x290
CG9-60 H	-	5	1	-	-	50,20	1.275x900x290
CG9-41	2	1	1	1	-	37,30	850x900x850
CG9-41 H	-	3	1	1	-	42,80	850x900x850
CG9-61	3	2	1	1	1	50,55	1.275x900x850
CG9-61 H	-	5	1	1	1	58,80	1.275x900x850
CG9-82	4	2	2	2	-	74,60	1.700x900x850
CG9-61 OP	3	2	1	1x16 kW	-	57,95	1.275x900x850

NC : Neutral cabinet

Gas ranges with solid top

Model	Burners			Solid top		GN-2/1 Oven		Power kW	Dimensions mm
	5,25 kW	8 kW	11 kW	5,25 kW	8,6 kW	NC			
CGF9-120-I	1	1	Left	-	-	-	-	24,25	1.275x900x290
CGF9-120-D	1	1	Right	-	-	-	-	24,25	1.275x900x290
CGF9-121-I	1	1	Left	-	1	1	-	32,85	1.275x900x850
CGF9-121-D	1	1	Right	-	1	1	-	32,85	1.275x900x850
CG9-31 PLUS-I	1	1	-	Left	1	-	-	27,10	850x900x850
CG9-31 PLUS-D	1	1	-	Right	1	-	-	27,10	850x900x850

NC : Neutral cabinet

Solid top - "Coup de feu"

Model	Solid top		GN-2/1 Oven		Power kW	Dimensions mm
	11 kW	5,25 kW	8,6 kW	8,6 kW		
CG9-05 PLUS	-	1	-	-	5,25	425x900x290
CG9-10	1	-	-	-	11,00	850x900x290
CG9-11	1	-	-	1	19,60	850x900x850

Gas ranges with fry-top

Model	Burners			Fry-top		GN-2/1 Oven		Power kW	Dimensions mm
	5,25 kW	8 kW	10,2 kW	9,34 kW	8,6 kW	NC			
CG9-51 L	2	1	1	L	1	1	-	46,64	1.275x900x850
CG9-51 R	2	1	1	R	1	1	-	46,64	1.275x900x850
CG9-51 LC	2	1	1	L/C	1	1	-	46,64	1.275x900x850
CG9-51 RC	2	1	1	R/C	1	1	-	46,64	1.275x900x850

L : SMOOTH plate
R : RIBBED plate
L+R : 2/3 SMOOTH & 1/3 RIBBED
C : Surface of CHROMIUM 50 microns

Ranges for paella

Modelo	Double crown type burner		Oven for paella		Power kW	Dimensions mm
	Internal 5 kW	External 11 kW	7,3 kW	7,3 kW		
CGP9-10	1	1	-	-	16,00	425x900x290
CGP9-11	1	1	1	-	23,30	850x900x290

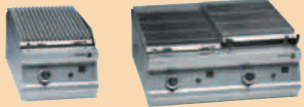
Model	Plates			GN-2/1 Oven		Power kW	Dimensions mm
	3 kW	4 kW	6 kW	6 kW	6 kW		
CE9-20	1	1	-	-	-	7,00	425x900x290
CE9-40	3	1	-	-	-	13,00	850x900x290
CE9-41	3	1	1	-	-	19,00	850x900x850
Infrared plates							
5 kW							
CV9-20 PLUS	2	-	-	-	-	10,00	425x900x290
CV9-40 PLUS	4	-	-	-	-	20,00	850x900x290
Induction plates							
5 kW							
CI9-20 PLUS	2	-	-	-	-	10,00	425x900x290
CI9-40 PLUS	4	-	-	-	-	20,00	850x900x290

Model	Burners			Solid top		GN-2/1 Oven		Gas power kW	Dimensions mm
	5,25 kW	8 kW	10,2 kW	11 kW	8,6 kW	NC			
CGE9-41	2	1	1	-	1	1	-	28,70	1.275x900x850
CGE9-11	-	-	-	1	1	1	-	11,00	1.275x900x850

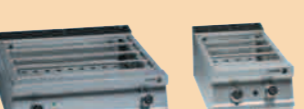
Fry-tops



Gas charcoal grills



Bain marie



Pasta cookers



Gas - Max - Min valve

Model	Type (*)	Plate		Gas power kW	Dimensions mm
		Areas	dm2		
FTG9-05 V L	L	1	25	9,34	425x900x290
FTG9-05 V R	R	1	25	9,34	425x900x290
FTG9-10 V L	L	2	52	18,68	850x900x290
FTG9-10 V R	R	2	52	18,68	850x900x290
FTG9-10 V L+R	L+R	2	52	18,68	850x900x290

Gas - thermostatic control

Model	Type (*)	Plate		Gas power kW	Dimensions mm
		Areas	dm2		
FTG9-05 L	L	1	25	9,34	425x900x290
FTG9-05 R	R	1	25	9,34	425x900x290
FTG9-10 L	L	2	52	18,68	850x900x290
FTG9-10 R	R	2	52	18,68	850x900x290
FTG9-10 L+R	L+R	2	52	18,68	850x900x290

CHROMIUM surface

FTG/C9-05 L	L	1	25	9,34	425x900x290
FTG/C9-05 R	R	1	25	9,34	425x900x290
FTG/C9-10 L	L/C	2	52	18,68	850x900x290
FTG/C9-10 R	R/C	2	52	18,68	850x900x290
FTG/C9-10 L+R	L+R / C	2	52	18,68	850x900x290

Electric - thermostatic control

Model	Type (*)	Plate		Elec. power kW	Dimensions mm
		Areas	dm2		
FTE9-05 L	L	1	25	6,00	425x900x290
FTE9-05 R	R	1	25	6,00	425x900x290
FTE9-10 L	L	2	52	12,00	850x900x290
FTE9-10 R	R	2	52	12,00	850x900x290
FTE9-10 L+R	L+R	2	52	12,00	850x900x290

CHROMIUM surface

FTE/C9-05 L	L	1	25	12,00	425x900x290
FTE/C9-05 R	R	1	25	12,00	425x900x290
FTE/C9-10 L	L/C	2	52	12,00	850x900x290
FTE/C9-10 R	R/C	2	52	12,00	850x900x290
FTE/C9-10 L+R	L+R / C	2	52	12,00	850x900x290

L : SMOOTH plate
R : RIBBED plate
L+R : 2/3 SMOOTH & 1/3 RIBBED
C : Surface of CHROMIUM 50 microns

Model	Type (*)	Grids		Gas power kW	Dimensions mm
		Quantity	dm2		
BG9-05	Fe	1	26	11,00	425x900x290
BG9-10	Fe	2	52	22,00	425x900x290
BG9-05 I	Inox	1	26	11,00	850x900x290
BG9-10 I	Inox	2	52	22,00	850x900x290

Fe : Cast iron grid
Inox : Stainless steel grid

Gas

Model	Vat		Gas power kW	Dimensions mm
	Volume (litres)	dm2		
BMG9-05	22	4,07	425x900x290	
BMG9-10	45	7,21	850x900x290	

Electric

Model	Vat		Elec. power kW	Dimensions mm
	Volume (litres)	dm2		
BME9-05	22	2,80	425x900x290	
BME9-10	45	6,00	850x900x290	

Gas

Model	Tank		Gas power kW	Dimensions mm
	Volume (l)	Baskets (1/3)		
CPG9-05	33	3	16,70	425x900x850

Electric

Model	Tank		Elec. power kW	Dimensions mm
	Volume (l)	Baskets (1/3)		
CPE9-05	33	3	12,00	425x900x850

Boiling pans



Tilting bratt pans



Gas - Direct heating

Model	Tank		Gas power kW	Dimensions mm
	Volume (litres)	dm2		
MG9-10	100	18,00	850x900x850	
MG9-15	150	24,00	850x900x850	
MG9-20	200	24,00	850x900x850	

Gas - Direct heating - Pressure system

Model	Tank		Gas power kW	Dimensions mm
	Volume (litres)	dm2		
MPG9-10	100	18,00	850x900x850	
MPG9-15	150	24,00	850x900x850	
MPG9-20	200	24,00	850x900x850	

Gas - Indirect heating - Bain marie

Model	Tank		Gas power kW	Dimensions mm
	Volume (litres)	dm2		
MG9-10 BM	100	18,00	850x900x850	
MG9-15 BM	150	24,00	850x900x850	
MG9-15 BM-316 - CUBA AISI 316	150	24,00	850x900x850	

Gas - Indirect heating - Bain marie - Pressure system

Model	Tank		Gas power kW	Dimensions mm
	Volume (litres)	dm2		
MPG9-10 BM	100	18,00	850x900x850	
MPG9-15 BM	150	24,00	850x900x850	

Electric - Indirect heating - Bain marie

Model	Tank		Electric power kW	Dimensions mm
	Volume (litres)	dm2		
ME9-10 BM	100	18,00	850x900x850	
ME9-15 BM	150	18,00	850x900x850	
ME9-15 BM-316 - CUBA AISI 316	150	18,00	850x900x850	

Electric - Indirect heating - Bain marie - Pressure system

Model	Tank		Electric power kW	Dimensions mm
	Volume (litres)	dm2		
MPE9-10 BM	100	18,00	850x900x850	
MPE9-15 BM	150	18,00	850x900x850	

Steam

Model	Tank		Steam		Dimensions mm
	Volume (litres)	kg/h	0 inlet	1"	
MV9-10	100	25	1"	-	850x900x850
MV9-15	150				