

BENEFITS



POWER

- Powerful 3.5 KW burners for gas ranges, installed on a flat stovetop for easy cleaning.



SAFETY

- Table safety system.
- Permanent use of pilot flames for igniting burners.
- Rounded edges on all equipment, avoiding sharp and dangerous edges and corners.
- Safety thermostats in fryers, cookers, bain marie...



QUALITY

- In accordance with CE directives for gas and electrical equipment.
- In compliance with the ISO-9001 Standard.
- Use of certified components.
- Construction in austenitic stainless steel
- Ultrafine satin polish of steel surfaces.



HYGIENE

- Stainless steel tray for grease collection integrated in the front panel.
- Tanks in fryers easy to use and clean because the tanks are manufactured with rounded corners and are easily emptied by means of a lever.
- Stainless steel handles and chimneys.



EASE OF USE

- Ergonomic controls, handles and knobs.
- Adjustable legs
- Simple ignition and operation.
- Luminous indicators in electrical equipment.



STILLING AND CLEANING

- New styling, practical and efficient solutions and important improvements for users.
- Rounded edges on all equipment, avoiding sharp and dangerous edges and corners.
- Fastening screws hidden from the user's view.



VERSATILITY

- The modular design allows for installation of many machines in a small space.
- Different possibilities of assembly:
 - Standard wall block
 - Work top assembly
 - Top assembly over support



Cooking

FAGOR
FAGOR INDUSTRIAL

900 SERIES



700 SERIES



600 SERIES



Cooking

600 Series

FAGOR
FAGOR INDUSTRIAL

ONNERA GROUP



www.fagorindustrial.com

Less is more

THE PERFECT SOLUTION FOR BARS, CAFETERIAS AND SMALL ESTABLISHMENTS

Fagor Industrial's new **600 Series** caters to the needs of bars, cafeterias and all types of small establishments.

This series offers identical features and quality demands as its "older sisters," (700 and 900 Series) and a similar appearance. With the highest work capacity on the market, the 600 series has excellent performance and recovery ratios.



Gas ranges



Electric ranges



Gas range with electric oven

Glass-ceramic ranges



Electric pasta cookers



Electric bratt pan



Chips scuttle



Electric bain marie



Model	Burners 4 kW	Oven 6 kW	Gas power kW	Dimensions mm
CG6-20	2		8,00	400x650x290
CG6-40	4		16,00	600x650x290
With oven				
CG6-41	4	1	22,00	600x650x850

Model	Plates 2,0 kW	1,5 kW	Oven 6 kW	Power kW	Dimensions mm
CE6-20	2	-	-	4,00	400x650x290
CE6-40	3	1	-	7,50	600x650x290
With oven					
CE6-41	3	1	1	13,50	600x650x850

Model	Burners 4 kW - Gas	Oven 6 kW - Elect.	Gas Power kW	Elect. Power kW	Dimensions mm
CGE7-41	4	1	16,00	6,00	600x650x850

Model	2,0 kW	Areas Ø mm	1,5 kW	Ø mm	Power kW	Dimensions mm
CV6-20	1	210	1	180	3,50	400x650x290
CV6-40	2	210	2	180	7,00	600x650x290

Model	Well Volume (L)	Baskets (1/4)	Power kW	Dimensions mm
CPE6-05	15	4	6,00	400x650x290

Model	Tank Volume (L)	Power kW	Dimensions mm
CMF6-05	15	3,20	400x650x850

Model	Tank Size	Power kW	Dimensions mm
MF6-05	GN-1/1	1,00	400x650x290

Model	Tank Volume (Litres)	Power kW	Dimensions mm
BME6-05	15	1,60	400x650x290

Fry-tops



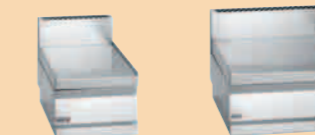
Gas Charcoal grill



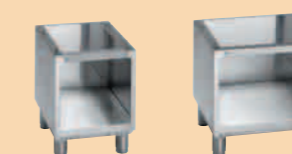
Deep fat fryers



Work tops



Stands



Gas - with Max-Min valve

Model	Type (°)	Plate Areas	Gas power dm2	kW	Dimensions mm
FTG6-05 V L	L	1	20	4,00	400x650x290
FTG6-05 V R	R	1	20	4,00	400x650x290
FTG6-10 V L	L	2	30	7,00	600x650x290
FTG6-10 V R	R	2	30	7,00	600x650x290
FTG6-10 V L+R	L+R	2	30	7,00	600x650x290
Chromium plate - Thermostatic control					
FTG/C6-05 L	L / C	1	20	4,00	400x650x290
FTG/C6-10 L	L / C	2	30	7,00	600x650x290
FTG/C6-10 L+R	L+R / C	2	30	7,00	600x650x290

Electric - with thermostatic control

Model	Type (°)	Plate Areas	Electric power dm2	kW	Dimensions mm
FTE6-05 L	L	1	20	4,80	400x650x290
FTE6-05 R	R	1	20	4,80	400x650x290
FTE6-10 L	L	1	30	6,40	600x650x290
FTE6-10 R	R	1	30	6,40	600x650x290
FTE6-10 L+R	L+R	1	30	6,40	600x650x290
Chromium plate					
FTE/C6-05 L	L / C	1	20	4,80	400x650x290
FTE/C6-10 L	L / C	1	30	6,40	600x650x290
FTE/C6-10 L+R	L+R / C	1	30	6,40	600x650x290

L : Smooth hot-plate
R : Ribbed hot-plate
L+R : 1/2 Smooth hot-plate & 1/2 Ribbed hot-plate
C : 50 microns thickness chromium coated steel shheting hot-plate

Model	Grills Type	N.	Gas power dm2	kW	Dimensions mm
BG6-05 I	Stainless steel	1	20	6,80	400x650x290

Gas

Model	Wells Quantity	Vol. Litres	Gas power kW	Dimensions mm
FG6-05	1	8	7,00	400x650x290
FG6-10	2	2 x 8	14,00	600x650x290

Electric

Model	Wells Quantity	Vol. Litres	Electric power kW	Dimensions mm
FE6-05 TE	1	8	6,00	400x650x290
FE6-10 TE	2	2 x 8	12,00	600x650x290

Model	Dimensions mm
EN6-05	400x650x290
EN6-10	600x650x290

Model	Doors for optional assembly (not included)	Dimensions mm
MB6-05	1 DOOR	400x650x560
MB6-10	1/2 RIGHT DOOR + 1/2 LEFT DOOR	600x650x560