

Distribution



**Passion
for spaces.**



Fagor has developed a new range of distribution solutions for the hospitality industry.

Our aim is to design and create optimum spaces, with sophisticated visual identities, tailored to specific foodservice concepts. The perfect frame to enjoy food.



Wine cellars

Enolux wine cellars.....	439
Optional accessories	441





ENOLUX

Wine in the center of the hall.

Wine has become an essential ingredient of meals all over the world, a massive trend that cannot be ignored by restaurateurs. Wine flavors, textures and varieties have seduced dinner guests in such a way that chefs and entrepreneurs cannot even consider designing a food menu without its corresponding matching wine list.

Guests' curiosity to discover new wines, beyond the limitations set by traditional wine lists, has created the need to display wine in innovative ways. In this regard, the sensory examination of wine may well start before the tasting by examining the shape of a bottle, its elaborated label design or lavish wine color.

To meet these needs, Fagor presents ENOLUX.

Wine display.

ENOLUX is Fagor's concept for wine exhibition that adds value to each one of the bottles stored.

The solution is based on a set of benefits.

ENOLUX



- Hall decoration
- Freedom of arrangement
- Wine preservation

Decoration element.



ENOLUX is an elegant showcase for wine. These displays have been designed to be the focal point in the dining area, drawing customers' attention in all kinds of gastronomic environments. Due to its sleek design, ENOLUX displays become decorative objects that add value to the restaurant spaces.



360° display is an open design concept with full length glasses in all sides, a unique feature of ENOLUX wine cellars. All four glass walls enhance product visibility from any angle.



A fully lit wine library. This is one of the main principles of ENOLUX design. LED lighting on all corners allows recreating a warm, stylish setting. Light intensity could be controlled by a remote control to adjust the wine cellar lighting to that of the environment.

Maximum freedom of arrangement.



Modular design. ENOLUX has been conceived with a flexible design that allows combining multiple units when joined one against the other. This feature enables to create separating walls in large dining halls with a stylish, attractive aesthetics that ensures the visual continuity of the room.



Flexible layout. ENOLUX displays have a set of accessories that provide maximum flexibility to arrange the wine bottles obliquely, vertically or horizontally, within the same cabinet. It is possible to choose the favorite bottle arrangement for each circumstance, whether focused on capacity or visibility.

Best wine preservation.



ENOLUX has a ventilated refrigeration system that guarantees thermal stability and uniformity between +4 and + 18°C.

As an option, ENOLUX wine cellars could be delivered with a control to maintain humidity level between 50-60%, optimum environment to preserve wine, avoiding cork dehydration and keeping the label in perfect condition.

Excellent insulation thanks to their double-layered glass walls with air chamber and magnetic door gaskets. As a result, the temperature inside recovers quickly when a door is opened. ENOLUX wine cellars provide excellent thermal efficiency, avoid condensations and reduce energy consumption.

As an option, ENOLUX wine cellars could be delivered with remote condensing unit to avoid vibrations that could spoil wine.

Details that make the difference.



Maximum display area

360° display enhances product visibility from any angle. Full length glasses in all sides.



Humidity control

As an option, control to maintain humidity level between 50-60%, optimum environment to preserve wine.



Flexible layout

Wine bottles could be arranged obliquely, vertically or horizontally, depending on the need of each establishment.



Modular design

Flexible design that allows combining multiple units when joined one against the other. This feature enables to create separating walls in large dining halls with a stylish, attractive aesthetics that ensures the visual continuity of the room.



Ventilated system

Refrigeration system with ventilated evaporator that distributes the cool air, obtaining a uniform temperature inside.



Color options

Other options of wine cellar color and LED light available on demand.



Remote group

As an option, wine cellars could be delivered with remote condensing unit. In these models, the height of the upper part is reduced to 300 mm.



Tropicalized version

Version for climate class V (temperature up to 40°C and relative humidity 40%) including heated glass frames.



Easy delivery

Wine cellars are shipped in two sections, body and removable top evaporator section, for easy delivery. During installation, it is enough to place the cold unit on top of the body to attain a hermetic block.



Two different environments

Two-door models have two different environments, completely isolated between them, and regulated by separate digital thermostats. It is possible to store and serve white and red wines at the perfect temperature.



A fully lit wine library

Light intensity could be controlled by a remote control to adjust the wine cellar lighting to that of the environment.



No drain required

Automatic defrost water evaporation. It is not required to install a connection to the sanitation network.

Technical features of wine cellars.



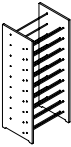

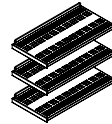

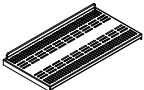
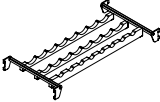
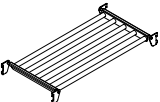
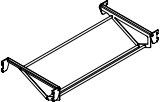
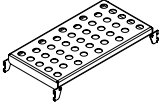

- Wine cellar specially designed to preserve, display and distribute wine.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Optional humidity control to create an optimal wine conservation environment.
- Independent digital thermostat for each environment.
- Tray to collect defrost water and automatic evaporation. No drain required.
- White LED lighting in all perimeters, adjustable by remote control. Other LED color options available on demand.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, wine cellars are shipped in two sections: body and removable top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
- Operating temperature (in climate class IV conditions, ambient temperature up to +30°C and relative humidity 55%): +4°C to +18°C.

Enolux wine cellar basic range.

REF.	MODEL NAME	VOLTAGE (V)	FREQUENCY	POWER (KW)	DIMMENSIONS (MM)	FINISHING	DOORS	TYPE	TEMPERATURES	€
19067714	WC-2302-T2-C-LR-W-GRE	230V 1N	50 Hz.	2,70	1697 x 632 x 2300	Grey	2	Central	2	-
19067715	WC-2301-T1-C-L-W-BLA	230V 1N	50 Hz.	1,35	862 x 632 x 2300	Black	1	Central	1	-
19067716	WC-2302-T2-C-LR-W-BLA	230V 1N	50 Hz.	2,70	1697 x 632 x 2300	Black	2	Central	2	-
19067717	WC-2601-T1-C-L-W-GRE	230V 1N	50 Hz.	1,44	862 x 632 x 2600	Grey	1	Central	1	-
19067718	WC-2602-T2-C-LR-W-GRE	230V 1N	50 Hz.	2,87	1697 x 632 x 2600	Grey	2	Central	2	-
19067719	WC-2601-T1-C-L-W-BLA	230V 1N	50 Hz.	1,44	862 x 632 x 2600	Black	1	Central	1	-
19067840	WC-2602-T2-C-LR-W-BLA	230V 1N	50 Hz.	2,87	1697 x 632 x 2600	Black	2	Central	2	-
19067841	WC-2301-T1-W-L-W-GRE	230V 1N	50 Hz.	1,35	862 x 632 x 2300	Grey	1	Wall	1	-
19067842	WC-2302-T2-W-LR-W-GRE	230V 1N	50 Hz.	2,70	1697 x 632 x 2300	Grey	2	Wall	2	-
19067843	WC-2301-T1-W-L-W-BLA	230V 1N	50 Hz.	1,35	862 x 632 x 2300	Black	1	Wall	1	-
19067844	WC-2302-T2-W-LR-W-BLA	230V 1N	50 Hz.	2,70	1697 x 632 x 2300	Black	2	Wall	2	-
19067845	WC-2601-T1-W-L-W-GRE	230V 1N	50 Hz.	1,44	862 x 632 x 2600	Grey	1	Wall	1	-
19067846	WC-2602-T2-W-LR-W-GRE	230V 1N	50 Hz.	2,87	1697 x 632 x 2600	Grey	2	Wall	2	-
19067847	WC-2601-T1-W-L-W-BLA	230V 1N	50 Hz.	1,44	862 x 632 x 2600	Black	1	Wall	1	-
19067848	WC-2602-T2-W-LR-W-BLA	230V 1N	50 Hz.	2,87	1697 x 632 x 2600	Black	2	Wall	2	-
19067849	WC-2302-T1-C-LR-W-GRE	230V 1N	50 Hz.	2,30	1697 x 632 x 2300	Grey	2	Central	1	-
19067850	WC-2302-T1-C-LR-W-BLA	230V 1N	50 Hz.	2,30	1697 x 632 x 2300	Black	2	Central	1	-
19067851	WC-2602-T1-C-LR-W-GRE	230V 1N	50 Hz.	2,38	1697 x 632 x 2600	Grey	2	Central	1	-
19067852	WC-2602-T1-C-LR-W-BLA	230V 1N	50 Hz.	2,38	1697 x 632 x 2600	Black	2	Central	1	-
19067853	WC-2302-T1-W-LR-W-GRE	230V 1N	50 Hz.	2,30	1697 x 632 x 2300	Grey	2	Wall	1	-
19067854	WC-2302-T1-W-LR-W-BLA	230V 1N	50 Hz.	2,30	1697 x 632 x 2300	Black	2	Wall	1	-
19067855	WC-2602-T1-W-LR-W-GRE	230V 1N	50 Hz.	2,38	1697 x 632 x 2600	Grey	2	Wall	1	-
19067856	WC-2602-T1-W-LR-W-BLA	230V 1N	50 Hz.	2,38	1697 x 632 x 2600	Black	2	Wall	1	-

Cold group options: 60Hz, climate class V (ambient temperature up to +40°C and relative humidity 40%), 60Hz plus climate class V and remote cold group.

Optional accessories.

METHACRYLATE SIDES WITH ROD SHELVING	BOTTLES X SHELF	SHELVES X BODY CELLAR	SHELVES X BODY CELLAR	€	
	 BORDEAUX				
19067947 DIM-20-23 (h 2300 mm)	7 bottles	9 shelves	63 bottles	-	
19067948 DIM-20-26 (h 2600 mm)	7 bottles	11 shelves	77 bottles	-	
STAINLESS STEEL OR METHACRYLATE SHELVES AND SALAMI HANGING HOOK	BOTTLES X SHELF	SHELVES X BODY CELLAR (H 2300 / 2600 MM)	SHELVES X BODY CELLAR (H 2300 / 2600 MM)		
	19067949 DIS-90	42 bottles	3 / 4 shelves	168 / 210 bottles (using cellar base)	-
	19067950 DIS-0-90	8 bottles	9 / 11 shelves	72 / 108 bottles	-
	19067951 DIS-0-180	8 bottles	9 / 11 shelves	72 / 108 bottles	-
	19067952 DIS-20	9 bottles	9 / 11 shelves	81 / 99 bottles	-
	19067953 DIM-90	20 kg (transparent methacrylate shelf to place salami and cheese)	5 / 6 shelves	100 Kg / 120 Kg	-
	19067988 G-10	10 kg (salami)			

SF (front separating element): Accessory to join two modules improving ventilation and performance of the resulting block. If the wine cellar is central, 2 units should be requested. Width: 100 mm / Powe: 50 W, 230V 1N 50/60 Hz.

- 19067954 SF-23-BLA · 19067956 SF-26-BLA
- 19067955 SF-23-GRE · 19067957 SF-26-GRE



Dry-aging cabinet

Dry-aging meat, salami and cheese cabinet (MA).....	451
Dry-aging meat cabinet (MD).....	452





Rising product's value.

Meat, cheese or salami dry aging is a process that provides added value to the product. This is obtained by keeping these foods in very precise set of conditions of cold, humidity and ventilation for a certain amount of time.

During meat maturation, as an example, meat is evolving, softening its texture while its flavor gets concentrated. This fact allows selling the meat at a price higher than the original, increasing the business profits.

Meat-Ager.

MEAT-AGER is Fagor's concept for dry aging and display that increases the value of each product (meat, salami, cheese) stored inside. The solution is based on a set of benefits.

MEAT  AGER



Dry Aging
Display
Flexibility



Dry aging.



Gourmet food. Meat-Ager is the ideal product for any business that wants to sell aged meat, salami or cheese as it serves a dual purpose: it ages the product thanks to its very precise control systems that allows keeping the food in the optimal zone for aging and at the same time it displays the offer to the client.

With no weight loss. Part of the aging process implies weight-loss due to the evaporation of water held within the product, specially in meat. This weight loss directly affects the investment made. Thanks to the humidity control with a water contribution system, Meat-Ager is able to reduce the weight loss due to evaporation. In this way, the profitability is guaranteed.

Display with modular design.



Great product display since dry-aging cabinets have full length glasses with LED light in all sides. It is also possible to combine Meat-Ager cabinets with Enolux cellars to create spaces that allow the joint display of food and wine.

Flexibility in two ranges.



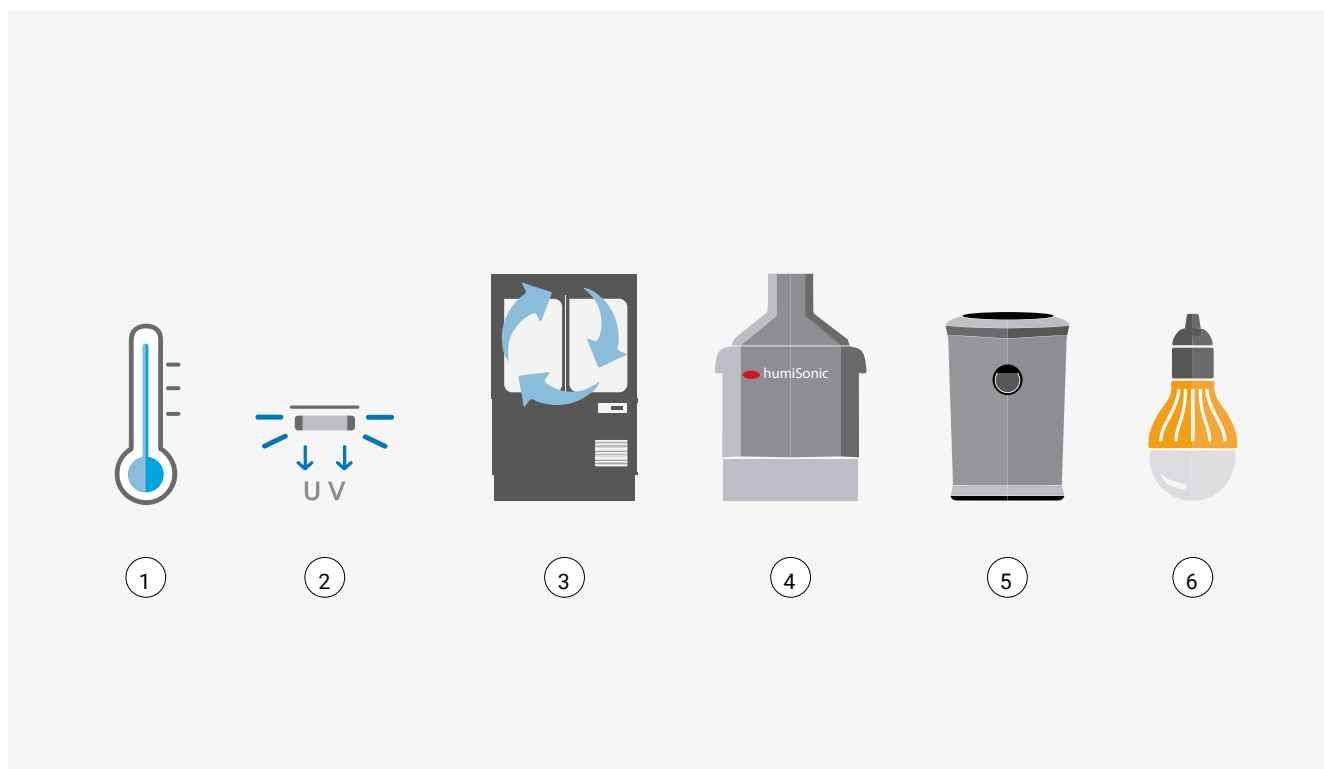
Two product ranges depending on the application required.

MA models include external water supply for dry aging of meat, salami and cheese. The contribution of water allows the humidity to be independent of the temperature, so it is possible to dry age salami or cheeses.

MD models, without water supply, are designed for maturation and presentation of meat. They are able to maintain the temperature between 0 and 4° and the relative humidity between 60 and 90%, required conditions to dry-age meat.

Product can be placed on different shelves or hung on hooks, depending on the need of each establishment.

Dry-aging meat technology.



- | | | | | | |
|---|---|--|--|--|---|
| <p>01.</p> <p>Refrigeration system adjustable between 0 and 4°C with 0.1°C increments. Maximum variation margin of 2°C, thermal stability is ensured.</p> | <p>02.</p> <p>Germicidal ultraviolet light in the aspiration of the evaporator for air sterilization.</p> | <p>03.</p> <p>Powerful ventilation system that allows an airflow speed between 1,5 and 2 m/s. This airflow is essential to protect the product from external agents.</p> | <p>04.</p> <p>MA cabinets: Ultra-sound nebulizer. MD cabinets: Electronic control. Adjustment of relative humidity between 60 and 90%.</p> | <p>05.</p> <p>5. MA cabinets: Water treatment through inverse osmosis. This system winnows and purifies the water, avoiding pollution through untreated water.</p> | <p>06.</p> <p>LED lighting with a color temperature of 2800°K. This color temperature is not visible by most insects. This makes product invisible and protects it from insects avoiding their entry.</p> |
|---|---|--|--|--|---|

Details that make the difference.



Maximum display area

360° display enhances product visibility from any angle. Full length glasses in all sides.



Humidity control

System controlled by a compact ultrasonic nebulizer (MA) or by evaporator and fan (MD).



Water supply

In MA models, external water supply through reverse osmosis system. Its filters purify water from odors, flavors and impurities.



Flexible layout

Product can be placed on different shelves or hung on hooks, depending on the need of each establishment.



Modular design

Flexible design that allows combining multiple units when joined one against the other. This feature enables to create separating walls in large dining halls with a stylish, attractive aesthetics that ensures the visual continuity of the room.



Remote group

As an option, dry-aging cabinets could be delivered with remote condensing unit. In these models, the height of the upper part is reduced to 300 mm.



UV light evaporators

Very precise ventilated refrigeration system. Germicidal ultraviolet light in the aspiration of the evaporator for air sterilization.



Tropicalized version

Version for climate class V (temperature up to 40°C and relative humidity 40%) including heated glass frames.



Easy delivery

Dry-aging cabinets are shipped in two sections, body and removable top evaporator section, for easy delivery. During installation, it is enough to place the cold unit on top of the body to attain a hermetic block.



A fully lit dry-aging cabinet

Light intensity could be controlled by a remote control to adjust the lighting to that of the environment.



Color options

Other options of wine cellar color and LED light available on demand.

Technical features of dry-aging meat, salami and cheese cabinet (MA).

- Dry aging cabinet specially designed to age, display and distribute meat, salami and cheese.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +20°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light on the evaporator aspiration for air sterilization.
- Water supply with ½ "inlet. ½ " Drain.
- Water treatment through a reverse osmosis system.
- Ultra sound nebulizer allowing humidity adjustment between 60 and 90%.
- High intensity LED lighting with color temperature 2700°K
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable



- top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).

· Operating conditions: climate class IV (ambient temperature up to +30°C and relative humidity 55%).

REF.	MODEL NAME	VOLTAGE (V)	FREQUENCY	POWER (KW)	DIMMENSIONS (MM)	FINISHING	DOORS	TYPE	€
19067881	MA-2301-W-L-W-GRE	230V 1N	50 Hz.	1,08	862 x 632 x 2300	Grey	1	Wall	-
19067882	MA-2301-W-L-W-BLA	230V 1N	50 Hz.	1,08	862 x 632 x 2300	Black	1	Wall	-
19067883	MA-2601-W-L-W-GRE	230V 1N	50 Hz.	1,11	862 x 632 x 2600	Grey	1	Wall	-
19067884	MA-2601-W-L-W-BLA	230V 1N	50 Hz.	1,11	862 x 632 x 2600	Black	1	Wall	-
19067889	MA-2302-W-LR-W-GRE	230V 1N	50 Hz.	1,95	1697 x 632 x 2300	Grey	2	Wall	-
19067890	MA-2302-W-LR-W-BLA	230V 1N	50 Hz.	1,95	1697 x 632 x 2300	Black	2	Wall	-
19067891	MA-2302-C-LR-W-GRE	230V 1N	50 Hz.	1,95	1697 x 632 x 2300	Grey	2	Central	-
19067892	MA-2302-C-LR-W-BLA	230V 1N	50 Hz.	1,95	1697 x 632 x 2300	Black	2	Central	-
19067893	MA-2602-W-LR-W-GRE	230V 1N	50 Hz.	2,05	1697 x 632 x 2600	Grey	2	Wall	-
19067894	MA-2602-W-LR-W-BLA	230V 1N	50 Hz.	2,05	1697 x 632 x 2600	Black	2	Wall	-
19067895	MA-2602-C-LR-W-GRE	230V 1N	50 Hz.	2,05	1697 x 632 x 2600	Grey	2	Central	-
19067896	MA-2602-C-LR-W-BLA	230V 1N	50 Hz.	2,05	1697 x 632 x 2600	Black	2	Central	-

Cold group options: 60Hz, climate class V (ambient temperature up to +40°C and relative humidity 40%), 60Hz plus climate class V and remote cold group.

Technical features of dry-aging meat cabinet (MD).

- Dry aging cabinet specially designed to age, display and distribute meat.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +20°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light on the evaporator aspiration for air sterilization.
- Tray to collect defrost water and automatic evaporation. No drain required.
- Thermostat to adjust humidity between 60 and 90%.
- High intensity LED lighting with color temperature 2700°K.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration



unit.

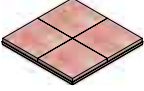
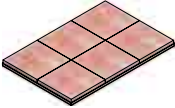


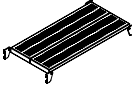

- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
- Operating conditions: climate class IV

(ambient temperature up to +30°C and relative humidity 55%).

REF.	MODEL NAME	VOLTAGE (V)	FREQUENCY	POWER (KW)	DIMMENSIONS (MM)	FINISHING	DOORS	TYPE	€
19067885	MD-2301-W-L-W-GRE	230V 1N	50 Hz.	1,83	862 x 632 x 2300	Grey	1	Wall	-
19067886	MD-2301-W-L-W-BLA	230V 1N	50 Hz.	1,83	862 x 632 x 2300	Black	1	Wall	-
19067887	MD-2301-C-L-W-GRE	230V 1N	50 Hz.	1,83	862 x 632 x 2300	Grey	1	Central	-
19067888	MD-2301-C-L-W-BLA	230V 1N	50 Hz.	1,83	862 x 632 x 2300	Black	1	Central	-
19071154	MD-2601-W-L-W-GRE	230V 1N	50 Hz.	1,91	862 x 632 x 2600	Grey	1	Wall	-
19071155	MD-2601-W-L-W-BLA	230V 1N	50 Hz.	1,91	862 x 632 x 2600	Black	1	Wall	-
19071156	MD-2601-C-L-W-GRE	230V 1N	50 Hz.	1,91	862 x 632 x 2600	Grey	1	Central	-
19071157	MD-2601-C-L-W-BLA	230V 1N	50 Hz.	1,91	862 x 632 x 2600	Black	1	Central	-
19067897	MD-2302-W-LR-W-GRE	230V 1N	50 Hz.	3,07	1697 x 632 x 2300	Grey	2	Wall	-
19067898	MD-2302-W-LR-W-BLA	230V 1N	50 Hz.	3,07	1697 x 632 x 2300	Black	2	Wall	-
19067899	MD-2302-C-LR-W-GRE	230V 1N	50 Hz.	3,07	1697 x 632 x 2300	Grey	2	Central	-
19067900	MD-2302-C-LR-W-BLA	230V 1N	50 Hz.	3,07	1697 x 632 x 2300	Black	2	Central	-
19067901	MD-2602-W-LR-W-GRE	230V 1N	50 Hz.	3,25	1697 x 632 x 2600	Grey	2	Wall	-
19067902	MD-2602-W-LR-W-BLA	230V 1N	50 Hz.	3,25	1697 x 632 x 2600	Black	2	Wall	-
19067903	MD-2602-C-LR-W-GRE	230V 1N	50 Hz.	3,25	1697 x 632 x 2600	Grey	2	Central	-
19067904	MD-2602-C-LR-W-BLA	230V 1N	50 Hz.	3,25	1697 x 632 x 2600	Black	2	Central	-

Cold group options: 60Hz, climate class V (ambient temperature up to +40°C and relative humidity 40%), 60Hz plus climate class V and remote cold group.

Optional accessories.

				€
	19067989	HSM-4	4 Himalayan pink salt blocks*. Tray included. Only applies to MD models.	-
	19068295	HSM-6	6 Himalayan pink salt blocks*. Tray included. Only applies to MD models.	-
	19067991	BS1	Top bar to hang large pieces of meat. Maximum 200 kg. 2 BS1 per door.	-
	19067951	DIS-0-180	Stainless steel shelf to hang salamis, sausages and smaller pieces of meat.	-
	19067990	DIS-MB	Perforated stainless steel shelf to place pieces of meat.	-
	19067994	DIS-M	Perforated stainless steel shelf. Only applies to 1-body MA models.	-
	19067953	DIM-90	Transparent methacrylate shelf to place salami and cheese.	-
	19067988	G-10	Hook to hang salami and smaller pieces of meat. Maximum 10 kg.	-
	19067993	G-200	Hook to hang large pieces of meat. Maximum 200 kg.	-

SF (front separating element): Accessory to join two modules improving ventilation and performance of the resulting block. If the dry-aging cabinet is central, 2 units should be requested. Width: 100 mm / Powe: 50 W, 230V 1N 50/60 Hz.

· 19067954 SF-23-BLA · 19067956 SF-26-BLA
 · 19067955 SF-23-GRE · 19067957 SF-26-GRE

* Himalayan pink salt stabilizes moisture in the dry-aging cabinet and enhances meat flavor.



Trolleys and counters for distribution

Hot trolleys with humidity control	456
Hot trolleys for distribution.....	457
Refrigerated trolleys for distribution	458
Hot counters.....	459




Hot trolleys with humidity control

All parts of the trolley have been carefully analysed and tested to offer maximum temperature performance in the interior, bearing in mind the following most important requirements: ease of use, minimum maintenance and facilitation of cleaning tasks.



General characteristics

- Modern and intuitive electronic control panels.
- Double walled sides and door, insulated with high density polyurethane, giving great robustness and firmness.
- Recessed monoblock guides with wide radii, guaranteeing maximum hygiene.
- Efficient heat production system composed of heating element and fan.
- Recessed water reservoir with rounded corners. The heat is produced by a high-performance silicon heating element.
- 4-level humidity regulation system to adapt to the different products kept inside. The humidity system can also be fully switched off, reducing energy consumption.
- The 270° opening door offers users maximum freedom of movements and safety during daily use, increasing comfort and well-being during work operations.
- The inner door panel is completely smooth and free from any elements that might prevent thorough cleaning.
- No heat loss. Door seal fixed to the frame of the structure. Can be replaced easily without the need for tools.
- The whole perimeter is protected by a bumper, manufactured in resistant, non-marking material.
- Pivoting wheels, 2 with brakes.
- Manufactured completely in AISI-304 stainless steel.
- Heat system designed to reach the operational temperature in a very short space of time.
- Electronic membrane keypad and digital display.
- Ergonomic latch with lock.
- Modern, elegant and very robust design.
- Operational temperature 30 °C to 90 °C.
- Storage of GN 2/1 y GN 1/1 trays with depth of up to 65 mm.
- Shelves and Gastronorm pans are not included.

	MODEL	CODE	DOORS	LEVELS GN-2/1 (SEPARATION 70 MM)	POWER (W)	VOLTAGE	DIMENSIONS (MM)	€
	CCHF-10	19044546	1	10	2.000	230 V-1+N - 50/60 Hz	790x935x1.215	-
	CCHF-20	19044549	1	20	2.000	230 V-1+N - 50/60 Hz	790x935x1.855	-
	CCHF-40	19044551	2	40	3.500	230 V-1+N - 50/60 Hz	1.525x935x1.885	-




Hot trolleys for distribution

Especially designed for maintaining and serving previously prepared hot food. Food can be hold inside the trolley directly on plates by using of rod shelves or in Gastronorm pans.



General characteristics

- 10, 20 or 40 GN2/1 rack rails (according to the model) with 60 mm separation between rack rails.
- Doubled wall with an injected CFC-free, ecological polyurethane 40 kg/m³ density isolation. With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.
- Heating system by using two (2) forced-air electric resistors in each cabinet body to ensure that heat is distributed trough all the unit. The special design of the chamber and rack rails enables the creation of a uniform, even airflow distribution, ensuring that food is always maintained at its right temperature.
- Waveless evaporation tray system to control humidity in the chamber and prevent food from drying out.
- Thermostat and external thermometer to monitor, control and regulate the temperature at desired setpoint: from 0 °C to 90 °C.
- Horizontal handle system for fast opening and closing of door.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding loss of temperature and achieving energy savings.
- Four (4) sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts along the whole trolley base.
- Key locked door.
- Made of stainless steel.
- Shelves and Gastronorm pans are not included.

	MODEL	CODE	DOORS	LEVELS GN-2/1 (SEPARATION 70 MM)	POWER (W)	VOLTAGE	DIMENSIONS (MM)	€
	CCF-10	19036263	1	10	2.000	230 V-1+N - 50/60 Hz	799x876x1.190	-
	CCF-20	19036264	1	20	2.000	230 V-1+N - 50/60 Hz	799x876x1.640	-
	CCF-40	19036265	2	40	3.500	230 V-1+N - 50/60 Hz	1.489x876x1.640	-



Refrigerated trolleys for distribution

Especially designed for maintaining and serving previously prepared cold food. Ideal to replace cold chambers or refrigeration units.



General characteristics

- Refrigeration unit with fan built inside the chamber. A constant flow of chilled air is generated by the evaporation fans, leading to a fastest temperature drop, as well as a better, more uniform cool air distribution.
- Digital reading electronic to monitor and control chamber temperature and defrosting cycle.
- Operating temperature ranges from +2 °C to +8 °C with a 32 °C room temperature.
- Doubled wall with an injected CFC-free, ecological polyurethane.
- 40 kg/m³ density isolation. With its highly-insulated walls, heat transfers are reduced thus obtaining energy savings.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding rising of temperature.
- Four (4) sound-proof castors of 125 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Key locked door.
- Made of stainless steel.
- GN 2/1 shelves supplied as standard depending on model.
- Operating voltage and frequency: 230 V - 1+N 50 Hz.

	MODEL	CODE	DOORS	LEVELS GN-2/1 (SEPARATION 60MM)	INCLUDED (GN-2/1)		POWER (W)	DIMENSIONS (MM)	€
					PAIRS OF GUIDES	SHELVES			
	CFF-20	19036266	1	17	5	5	350	799x876x1.878	-
	CFF-40	19036280	2	40	10	10	575	1.489x876x1.878	-

Hot counters







General characteristics

- Designed to keep food hot in kitchen area, before its distribution or service.
- Internally and externally made of stainless steel.
- Forced-air heating system.
- Double-wall doors, ecological CFC-free,

- polyurethane insulated with a density of 40 kg/m³.
- Reinforced structure and insulation, body with rounded edges.
- Intermediate undershelf included.
- Thermostat control to maintain temperature

- at desired setpoint.
- Analog thermometer.
- Auto safety operating pilot.
- Stainless steel legs with adjustable working height.

MODEL	CODE	TYPE (*)	POWER (KW)	DIMENSIONS (MM)	€
 AC-120	19006746	Wall	2,20	1.200x700x850	-
 AC-180	19007770	Wall	3,68	1.800x700x850	-
 ACC-120	19006745	Pass-through	2,20	1.200x700x850	-
 ACC-180	19007769	Pass-through	3,68	1.800x700x850	-

(*) **Tipo:** **WALL MODELS:** 2 sliding doors. / **PASS-THROUGH MODELS:** 2 sliding doors at each side.