



LESS IS MORE
HORIZONTAL COOKING - 600 RANGE





INDEX

LESS IS MORE
04

ONE KITCHEN,
ENDLESS POSSIBILITIES
12



LESS IS MORE.

The **600 Cooking Range** is an answer from Fagor Industrial to the needs of professionals of bars, cafeterias and all kinds of small establishment.

The range offers **identical properties and the same demanding quality as its big sisters** (the 700 Range and 900 Range), as well as a similar appearance. With the **highest working power ratings on the market**, the 600 Range is endowed with excellent performance and recovery ratios.

01.

POWER

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

02.

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...

03.

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.

04.

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.



05.

EASE OF USE

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

06.

STILLING AND CLEANING

- Styling, practical and efficient solutions and important improvements for users.
- Fastening screws hidden from the user's view.

07.

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



07.



Top assembly over support



Work top assembly



Standard wall block

GAS RANGES



MODEL	BURNERS		OVEN	TOTAL POWER (kW)	DIMENSIONS (mm)
	3 kW	5,2 kW			
CG6-20	2	-	-	6,00	400x650x290
CG6-40	4	-	-	12,00	600x650x290
CG6-41	4	1	1	17,20	600x650x850

GAS RANGES WITH ELECTRIC OVEN



MODEL	BURNERS	ELECTRIC OVEN	POWER		DIMENSIONS (mm)
	3 kW	3+3 kW	GAS (kW)	ELECTRIC (kW)	
CGE6-41	4	1	12,00	6,00	600x650x850

ELECTRIC RANGES



MODEL	PLATES		OVEN	TOTAL POWER (kW)	DIMENSIONS (mm)
	2,0 kW	1,5 kW	3+3 kW		
CE6-20	2	-	-	4,00	400x650x290
CE6-40	3	1	-	7,50	600x650x290
CE6-41	3	1	1	13,50	600x650x850

GLASS-CERAMIC RANGES



MODEL	PLATES		SURFACE (mm)	TOTAL POWER (kW)	DIMENSIONS (mm)
	2 kW	1,5 kW			
CV6-20	1	1	315x545	3,50	400x650x290
CV6-40	2	2	515x545	7,00	600x650x290

GAS FRY-TOPS



MODEL	PLACA		GAS POWER (kW)	DIMENSIONS (mm)
	TYPE	ZONAS (dm²)		
MODELOS CON VÁLVULA MÁX-MÍN				
FTG6-05 V L	L	1 20	4,050	400x650x290
FTG6-05 V R	R	1 20	4,050	400x650x290
FTG6-10 V L	L	2 30	6,020	600x650x290
FTG6-10 V L+R	L+R	2 30	6,020	600x650x290
FTG6-10 V R	R	2 30	6,020	600x650x290
MODELOS CON PLACA DE CROMO DURO Y TERMOSTATO (120 °C - 310 °C)				
FTG/C6-05 L	L / C	1 20	3,450	400x650x290
FTG/C6-10 L	L / C	2 30	6,020	600x650x290
FTG/C6-10 L+R	L+R / C	2 30	6,020	600x650x290


ELECTRIC FRY-TOPS



MODEL	PLACA		ELECTRIC POWER (kW)	DIMENSIONS (mm)
	TYPE	ZONAS (dm²)		
MODELOS CON REGULACIÓN TERMOSTÁTICA (120 °C - 310 °C)				
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 L+R	L+R	1 30	6,40	600x650x290
FTE6-10 R	R	1 30	6,40	600x650x290
MODELOS CON PLACA DE CROMO DURO				
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


ELECTRIC PASTA COOKER



MODEL	TANK		POWER (kW)	DIMENSIONS (mm)
	DIMENSIONS (mm)	(L)		
 CPE6-05	250x350	15	6,00	400x650x290



ELECTRIC BRATT PAN



MODEL	TANK		ELECTRIC POWER (kW)	DIMENSIONS (mm)
	SIZE	(L)		
 CMF6-05	GN-1/1	15	3,20	400x650x850



GAS FRYERS



MODEL	QUANTITY	TANKS		POWER		DIMENSIONS (mm)
		VOLUME (L)	BASKETS	(kcal/h)	(kW)	
 FG6-05	1	8	1	6.000	7,00	400x650x290
 FG6-10	2	2x8	2	12.000	14,00	600x650x290


ELECTRIC FRYERS



MODEL	QUANTITY	TANKS		ELECTRIC POWER (kW)	DIMENSIONS (mm)
		VOLUME (L)	BASKETS		
 FE6-05 TE	1	8	1	6,00	400x650x290
 FE6-10 TE	2	2x8	2	12,00	600x650x290


CHIPS SCUTTLE



MODEL	TANK		POWER (kW)			DIMENSIONS (mm)
	CONTAINER	(dm ²)	UPPER	LOWER	TOTAL	
 MF6-05	GN-1/1	20	1,00	-	1,00	400x650x290


ELECTRIC BAIN MARIE



MODEL	TANK		ELECTRIC POWER (kW)	DIMENSIONS (mm)
	SIZE	(L)		
 BME6-05	GN-1/1	15	1,60	400x650x290


GAS CHARCOAL GRILLS



MODEL	GRIDS			GAS POWER		DIMENSIONS (mm)
	TYPE	QUANTITY	(dm ²)	(kcal/h)	(kW)	
 BG6-05 I	Inox	1	20	6.000	6,98	400x650x440



NEUTRAL ELEMENTS



MODEL	DIMENSIONS (mm)
 EN6-05	400x650x290
 EN6-10	600x650x290






STANDS AND DOORS



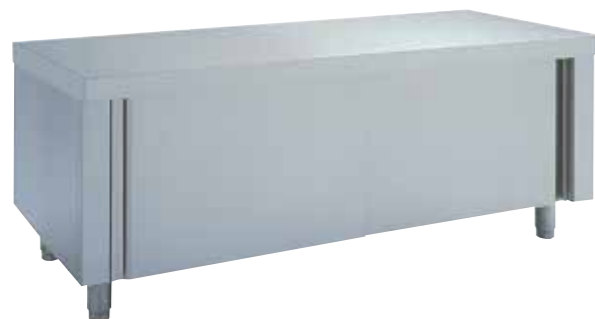
MODEL	ASSEMBLY OPTIONS CHARACTERISTICS	DIMENSIONS (mm)
STANDS		
 MB6-05	Option: Kit Door 400	400x650x560
 MB6-10	Option: Kit Door 600	600x650x560
DOORS		
KIT DOOR 600	Complete door (2 pieces) for MB6-10 stand	2 (300x560)
KIT DOOR 400	Single right or left door for MB6-05 stand	400x560






TABLES - SUPPORTS



MODEL	DIMENSIONS (mm)
 MNB-120	1.200x700x600
 MNB-140	1.400x700x600
 MNB-160	1.600x700x600
 MNB-180	1.800x700x600
 MNB-200	2.000x700x600

TABLES - SUPPORTS WITH DOORS



MODEL	DIMENSIONS (mm)
 ANB-120	1.200x700x600
 ANB-140	1.400x700x 600
 ANB-160	1.600x700x600
 ANB-180	1.800x700x600
 ANB-200	2.000x700x600



FAGOR INDUSTRIAL S. COOP.
Santxolopetegi auzoa, 22
20560 Oñati, Gipuzkoa (España)
T. (+34) 943 71 80 30
F. (+34) 943 71 81 81
info@fagorindustrial.com

www.fagorindustrial.com

