

BENEFITS



POWER

900 Series burners offers the largest powers on the market: 5,25, 8,0 and 10,2 kW, 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.



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.



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.



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.



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.



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

Table with columns: Model, Burners (5,25 kW, 8 kW, 10,2 kW), GN-2/1 Oven (8,6 kW, NC), Power kW, Dimensions mm.

Gas ranges with solid top

Table with columns: Model, Burners (5,25 kW, 8 kW, 11 kW), Solid top, GN-2/1 Oven (5,25 kW, NC), Power kW, Dimensions mm.

Solid top - "Coup de feu"

Table with columns: Model, Burners (11 kW), Solid top, GN-2/1 Oven (5,25 kW, 8,6 kW), Power kW, Dimensions mm.

Gas ranges with fry-top

Table with columns: Model, Burners (5,25 kW, 8 kW, 10,2 kW), Fry-top (9,34 kW), GN-2/1 Oven (8,6 kW, NC), Power kW, Dimensions mm.

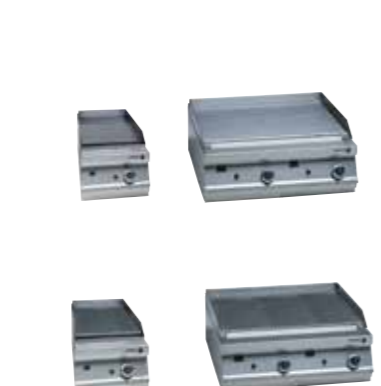
Ranges for paella

Table with columns: Modelo, Burners (Double crown type, Internal 5 kW, External 11 kW), Oven for paella (7,3 kW), Power kW, Dimensions mm.

Table with columns: Model, Plates (3 kW, 4 kW, 6 kW), GN-2/1 Oven (6 kW), Power kW, Dimensions mm.

Table with columns: Model, Burners (5,25 kW, 8 kW, 10,2 kW), Solid top (11 kW), GN-2/1 Oven (8,6 kW - Elec, NC), Gas power kW, Dimensions mm.

Fry-tops



Gas charcoal grills



Bain marie



Pasta cookers



Gas - Max - Min valve

Table with columns: Model, Type (*), Plate Areas, dm2, Gas power kW, Dimensions mm.

Gas - termostatic control

Table with columns: Model, Type (*), Plate Areas, dm2, Gas power kW, Dimensions mm.

CHROMIUM surface

Table with columns: Model, Type (*), Plate Areas, dm2, Gas power kW, Dimensions mm.

Electric - termostatic control

Table with columns: Model, Type (*), Plate Areas, dm2, Elec. power kW, Dimensions mm.

CHROMIUM surface

Table with columns: Model, Type (*), Plate Areas, dm2, Elec. power kW, Dimensions mm.

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

Table with columns: Model, Type (*), Grids Quantity, dm2, Gas power kW, Dimensions mm.

Fe: Cast iron grid Inox: Stainless steel grid

Gas

Table with columns: Model, Vat Volume (litres), Gas power kW, Dimensions mm.

Electric

Table with columns: Model, Vat Volume (litres), Elec. power kW, Dimensions mm.

Gas

Table with columns: Model, Tank Volume (l), Baskets (1/3), Gas power kW, Dimensions mm.

Electric

Table with columns: Model, Tank Volume (l), Baskets (1/3), Elec. power kW, Dimensions mm.

Boiling pans



Tilting bratt pans



Gas - Direct heating

Table with columns: Model, Pan Volume (litres), Gas power kW, Dimensions mm.

Gas - Direct heating - Pressure system

Table with columns: Model, Pan Volume (litres), Gas power kW, Dimensions mm.

Gas - Indirect heating - Bain marie

Table with columns: Model, Pan Volume (litres), Gas power kW, Dimensions mm.

Gas - Indirect heating - Bain marie - Pressure system

Table with columns: Model, Pan Volume (litres), Gas power kW, Dimensions mm.

Electric - Indirect heating - Bain marie

Table with columns: Model, Pan Volume (litres), Electric power kW, Dimensions mm.

Electric - Indirect heating - Bain marie - Pressure system

Table with columns: Model, Pan Volume (litres), Electric power kW, Dimensions mm.

Steam

Table with columns: Model, Pan Volume (litres), Steam kg/h, 0 inlet, Dimensions mm.

Gas

Table with columns: Model, Tilting system, Pan Type, Capacity litres, Surface dm2, Gas power kW, Dimensions mm.

Electric

Table with columns: Model, Tilting system, Pan Type, Capacity litres, Surface dm2, Elect. power kW, Dimensions mm.

V: Manual tilting system M: Motorized tilting system Fe: Cast iron pan Inox: Stainless steel pan

Deep fat fryers



Chips scuttle



Work tops



Stands



Gas

Table with columns: Model, Quantity, Tank size, Vol. litres, Type, Gas power kW, Dimensions mm.

Electric

Table with columns: Model, Quantity, Tank size, Vol. litres, Type, Elec. power kW, Dimensions mm.

Electric

Table with columns: Model, Tank size, Elec. power kW, Dimensions mm.

Electric

Table with columns: Model, Drawers, Dimensions mm.

Electric

Table with columns: Model, Doors in option (not included), Dimensions mm.

Examples of assembly



CANTILEVER CENTRAL BLOCK

STANDARD WALL BLOCK



BRIDGE SYSTEM



STANDARD WALL BLOCK WITH DOORS AND KICKING STRIP