

# CONDUCTING YOUR OWN MELODY

The **Symphony kitchen range** provides professional cooks with an array of elements from different cooking product lines according to their tastes, preferences and way of working. A wide range of elements, shapes, sizes, accessories and design finishes capable of being integrated in the unit to create the perfect tool with which to delight the audience.

## PERSONALISED ELEMENTS

The Symphony range of kitchen offers you a tailored, functional and aesthetically pleasing solution for your working needs thanks to functional cooking elements such as gas burners, electric fryers, pasta cookers controlled by thermostat, fry-tops with water systems, induction hobs and griddles, bains marie or Coup de Feu (Solid top ranges).

## MADE TO MEASURE

A series designed to make optimum use of the space you have available. Thanks to its versatility in terms of its shape and size, professionals can choose between devices and machinery in different measurements, allowing them to work as comfortably and efficiently as possible.

## DESIGN OF FINISHES ACCESORIES

Symphony allows users to design the kitchen that is best adapted to their needs, choosing between the most appropriate shape (wall mounted, island, shaped, with simple supports, compact, with units, etc.), different construction features with different finishes, and a wide range of accessories to give the finishing touch to a perfect setup.



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

www.fagorindustrial.com



ONNERA GROUP

# MUSIC TO YOUR EARS

The **Symphony range of kitchens** has been created to provide a solution to the design and functionality needs of a professional kitchen. In addition they include a wide range of setting options that make it possible to optimise the space available, organising work in the kitchen effectively and in line with your tastes and way of working.

## OPTIMISATION OF SPACE

Optimisation of the available space, allowing customers to tailor their working areas and position the different elements to their own taste. It also makes it possible to create designs that would be impossible with conventional machinery, without having to follow any type of modular system or standard dimensions.

## MAXIMUM SAFETY

Maximum safety and quality thanks to full compliance with quality and hygiene standards, the use of officially authorised components, a construction in stainless steel, exterior panels with temperatures of less than 80°C, the use of pilot lights and gauges on all electrical elements, "table safety" system to prevent gas leaks, and rounded sides and edges.

## ABSOLUTE COMFORT

Absolute comfort as a result of the user selecting and defining the best position for the components used in the block, optimising and facilitating their work.

## EASY TO CLEAN

Easy to clean thanks to all of the elements fitting into a single section countertop. Symphony elements are compact, without any grooves in which dirt or grease can collect.

## RANGE OF MATERIALS

A wide range of materials may be included in the unit, made entirely from stainless steel, with a 3 mm-thick countertop.

## OPTIMISED PERFORMANCE

Possibility to include gas, electric or induction elements, optimising the performance required in each case.



# Cooking Symphony



# THE COMPOSITION OF A PERFECT SYMPHONY

**On the contrary to what many believe,** composing is not a mechanical process, nor is it the result of a rigid, specific approach. Composing is a subtle, innate process that combines passion and genius, which opens and uses the mind to imagine the best way of arranging musical notes, and making them flow naturally, no longer considering them as isolated elements and converting them into a single, perfect melody.

**The Symphony line of kitchens** allows you to mix and arrange each of the ingredients in the order defined by your instinct, experience, needs and know-how.

Different sizes for a top-class professional kitchen that offers the very best in terms of the technological, functional and visual aspects of the equipment, combining the different cooking elements into a single, harmonious whole, arranging them according to the conductor's taste.

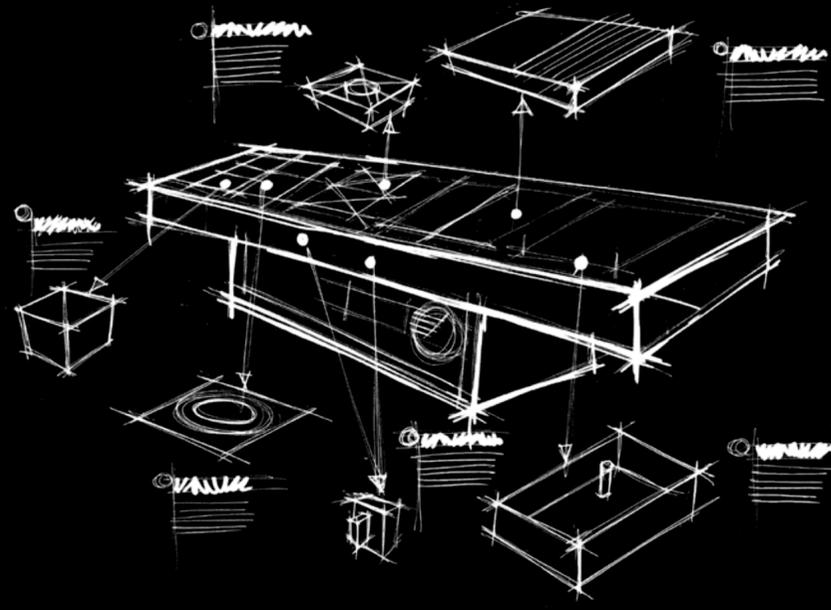
**Because only a great Chef knows the kind of kitchen their hands need to create and compose the recipe of a perfect symphony.**



# AN EXQUISITE PERFORMANCE

Each kitchen is different, and each Chef interprets their needs in a different way, installing the equipment in the most functional and visually attractive way. Because each professional is unique, and their kitchens must respond to their individual needs, which call for an exquisite design and planning.

For this reason, the design and planning department advises customers on the most appropriate appearance, construction and distribution, as well as the possibility of including other components or replacing them.



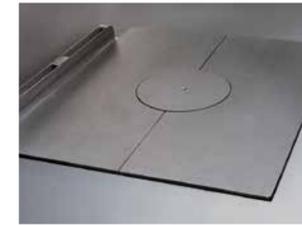
# PERSONALISED ELEMENTS

Based on the functional cooking elements, it is possible to include gas burners, piezo ignition systems, electric fryers, pasta cookers, fry-tops, induction hobs and griddles, and bains marie with automatic water filling.



## FRY TOP GRIDDLE

Perfect for roasting. Excellent heat distribution, ideal for preparing meats and fish. Drip tray around edge with water sluice controlled by solenoid valve.



## COUP DE FEU SOLID TOP

Large top with powerful burner providing graduated heat surface.



## GAS BURNERS

Burner with stainless steel grates (available in lacquered finish), piezo ignition and drip tray system with water sluice.



## INDUCTION ELEMENTS

Induction hobs in different sizes and power ratings can be included for each type of requirement, together with induction woks and griddles, with uniform heat dispersal and low energy consumption.



## CHARCOAL GRILLS

Lava rocks heated using tubular burners in AISI-18/10 stainless steel. Support grate for rocks. Removable drip tray.



## ELECTRIC FRYERS

Controlled by thermostat to guarantee safety and longer oil duration, equipped with a support to help drain off the oil. Can be recessed into the surface with a flanged edge to prevent waste material from falling inside.



## SOUS-VIDE COOKER

Thanks to its precise electronic temperature control that keeps the whole unit at the same temperature, together with its circulating water system, it is an ideal element for sous-vide cooking of food sealed in airtight bags, capable of cooking at low temperatures (of between 56 and 95°C).



## BAIN MARIE

Recipient with automatic water filling feature. Allows GN pans to be used for preserving sauces and garnishes.



## PASTA COOKER

Thermostatic control with automatic water filling feature, made completely of stainless steel with integrated baskets.

# DESIGN OF ACCESSORIES AND FINISHES

A wide range of finishes for the countertops, structure, interiors and front control panels, together with a variety of options for the table support, cabinets and other accessory elements such as upper grates, support for salamander, water faucets or auxiliary plugs.



## FRONT CONTROL PANEL

Removable, in 1.5 mm stainless steel sheeting (Also available lacquered in RAL colours, recessed from front, with gentle folds to make cleaning easier).



## NEUTRAL CABINETS, HOT DRAWERS FOR DISHES AND REFRIGERATED DRAWERS

Heated cabinets and units to keep plates at the right temperatures.



## TECHNICAL CABINETS

Used to connect installations, electrical panels, taps and stopcocks. (Multi-purpose cabinets also available, and/or hollow cabinets with tray guides).



HANDRAIL OPTION AVAILABLE

# A WIDE RANGE OF MADE-TO-MEASURE SOLUTIONS

To solve and optimise available space, Symphony offers you the possibility to design and personalise your kitchen in complete freedom, based on your needs, combining the different elements, devices and accessories available.



## SYMPHONY CENTRAL

Island-type kitchen with all-round access to the units so that cooks can work from any side of the kitchen.



## SYMPHONY MURAL

Wall supported kitchen, in which the machinery and operational elements are arranged in a line. Includes a rear plate that serves as a trim and as a protective element.



## SYMPHONY SUPPORTED ON A PEDESTAL

In any of the wall supported or island versions, the worktop is supported on one or more pedestals, leaving the rest of the space open beneath the working surface.



## SYMPHONY ON LOW UNIT

In any of the wall supported or island versions, the worktop is supported on a ground fixture which can be used for different type of storage and support elements: open or closed cabinets, multi-purpose units, heating or cooling units, electric ovens, or technical cabinets for connections and supplies...

## EXAMPLE 01

Island kitchen unit 1,100 mm wide with two pedestals containing technical cabinets with the gas, water and electricity connections.

## EXAMPLE 02

Wall supported kitchen 1,000 mm wide, over a ground fixture with technical cabinets, multi-purpose unit and plate warming drawers.

## EXAMPLE 03

Wall supported kitchen 1,000 mm wide on a pedestal containing the technical cabinets for the gas, water and electricity connections.

## EXAMPLE 04

Central kitchen 2,000 mm wide over a ground fixture, which apart from the technical cabinets contains plate warming drawers, closed multi-purpose units, open units with shelves and an electric oven.

