

COOKING EQUIPMENT



The 900 Series

FAGOR 

Together we evolve

The 900 Series

Working with an internationally prestigious brand

For 50 years, Fagor Industrial has been focused on meeting the equipment needs of the restaurant, hotel and catering industries. Fagor is known across the world as a leading manufacturer of commercial catering equipment.

Today, the company has more than 1600 employees around the world, 11 company-owned manufacturing plants and 30 commercial offices.

Fagor Industrial is the perfect partner for professionals carrying out comprehensive projects around the world: a prestigious company offering quality products and competitive pre- and post-sales service.

Fagor Australasia is one of Fagor Industrial's factory offices and has been selling Fagor's products throughout Australia since 2000, supported by our network of worldwide factories.



The 900 Series



CG9-61 OP

Fagor's stylish equipment is particularly well suited to the increasingly open and exposed nature of today's kitchens

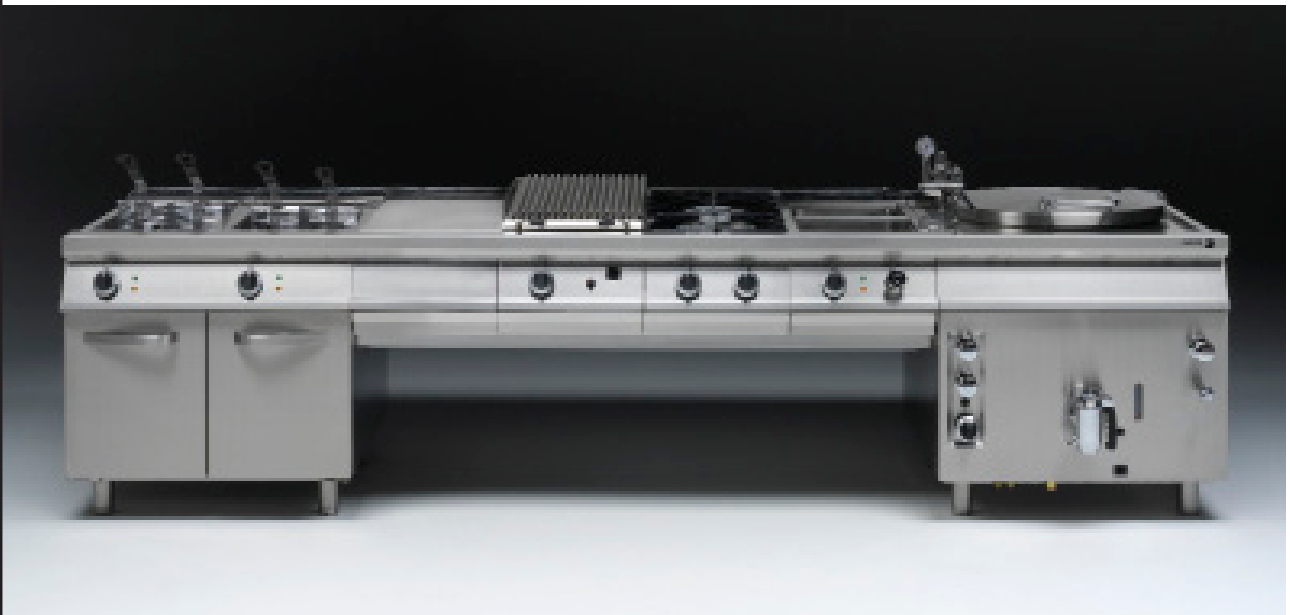
The 900 Series

Everything you can ask of a large kitchen

After more than 50 years of innovation in large kitchens, we are still keeping abreast of the times so the ever-changing requirements of today's kitchens are reflected in our new products.

The 900 Range offers you everything you can ask of a large kitchen. The 900 Series is an extensive range of ergonomically and aesthetically appealing equipment for large commercial kitchens.

As a Spanish-owned company, the quality, elegance and reliability of our equipment is clear to see. Our 900 Series equipment is solidly built and can be arranged and adapted to meet your unique needs.



ISO 9001



Empresa Registrada
ER 022 /1/81



Gestión Ambiental
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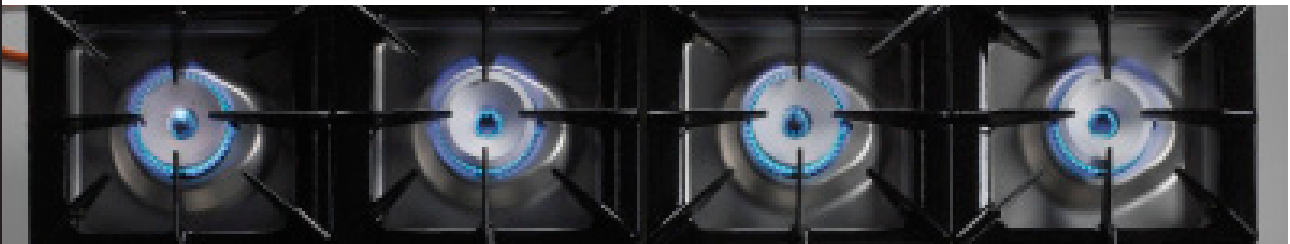


Fagor's large number of international quality certificates are proof of our continuing commitment to the quality of our products and to producing environmentally responsible machines.

Performance

Power

- 900 Series burners offers the largest powers on the market: - 38.5 Mj.h - and are designed to offer high-energy performance.
- Performance of electrical equipment 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 have a very high power/litre ratio and high performance.
- High-performance and efficient distribution fry-tops. Rapid, energy-efficient 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.



Cleaning

The build-up of grease in a kitchen is unavoidable but our unique seamless front top panels and joining strips eliminate gaps between equipment so that grease has nowhere to hide! This monoblock system makes cleaning quick and hygienic whilst preserving the elegant look of your kitchen for years to come.

Exclusive to Fagor, this monoblock system is simple to install and the different modules fit together perfectly, ensuring perfect hygiene.

Additional anti-grease features of our 900 Series include:

- Individual overflows on tabletop burners.
- Oven doors that extend to the bottom of the appliance, eliminating unnecessary lower panels and gaps.
- Castors, if appropriate, to facilitate cleaning underneath.
- Bridge kit system to facilitate cleaning the floor and underneath the equipment.
- Rounded edges for easier cleaning.
- Strategically-placed welds that eliminate grooves.

“What I liked about the Fagor 900 Series was that you have a connecting face all the way along. I have joined five pieces with one piece of connect so nothing moves - it looks like a fully sealed unit, which from a cleanliness perspective is important as well as being aesthetically pleasing.”

Ross Lusted
The Bridge Room, Sydney



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 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 marie, etc.



The 900 Series

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 offers the following features:

- 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 avoid uncomfortable working positions and are easy to use.
- Adjustable legs between 830 and 910 mm, in order to adjust equipment to a perfect, level height.
- Simple ignition and operation. Control elements accessible from the front.
- Luminous indicators on electrical equipment.
- Burner grills suitable for use with all sizes of pots and pans, with no need for additional equipment.

“I’ve been cooking for over 20 years and have never been more excited about cooking with such wonderful equipment as now. Not only does all the equipment look fantastic, it also performs incredibly well.”

Justin North
Becasse & Quarter 21
Sydney



The 900 Series

Quality

Professionals require quality, safety and hygiene, above anything else. We understand very well that professional kitchens have to cope with large numbers of guests. For over fifty years Fagor has diligently monitored the performance of our products and invested heavily into research and development. This ensures that we continually supply superior quality equipment.

Every part of our 900 Series is designed for a long product lifespan, delivering both economic and environmental savings. The 900 Series is robustly constructed in austenitic AISI 304 (18/10) stainless steel and in AISI-316. Steel surfaces have an ultrafine satin finish and fastening screws are hidden away to be aesthetically pleasing.

Fagor offers outstanding post-sale warranty and service for our 900 Series via our national network of Fagor-approved technicians. Fagor also offers long-term parts availability and technical support, from our Head Office in Sydney. All of our product information, including manuals and parts diagrams, is available online so can be easily accessed anytime, from anywhere in Australia.

“In the end, it’s really a matter of fitting out the kitchen with the best technologies, which we know work for us.”

Andoni Luis Aduriz
Mugaritz Restaurant, Spain
(Number 3 in
The San Pellegrino
World’s Best Restaurant Awards 2011)



MODELS AND CHARACTERISTICS

GAS BOILING TOPS



CG9-20 H



CG9-60 H



CG9-40 H with stand MB9-10

Model	Burners Mj/h		Total Gas Power		Dimensions mm
	26.5	38.5	KW	Mj/h	
CG9-20 H	2	-	15	53	425x900x290
CG9-40 H	3	1	32.7	118	850x900x290
CG9-60 H	5	1	47.5	171	1275x900x290

GAS RANGES with Oven



CG9-41 H

Model	Burners Mj/h			Oven/Ambient Cabinet		Total Gas Power		Dimensions mm
	16.7	26.5	38.5	34 Mj/h	A.C.	KW	Mj/h	
CG9-41 H	-	3	1	1	-	42.2	152	850x900x850
CG9-61 H	-	5	1	1	1	56.9	205	1275x900x850
CG9-61 OP	3	2	1	1 OP oven		39.3	141.6	1275x900x850

GAS RANGES with Fry-Top



CG9-51 L

Model	Burners Mj/h		Oven	Fry-Top	Total Gas Power		Dimensions mm
	26.5	38.5	34 Mj/h	25 Mj/h	KW	Mj/h	
CG9-51 L	1	3	1	Smooth	49.1	177	1275x900x850
CG9-51 LC	1	3	1	Smooth; chrome	49.1	177	1275x900x850

GAS SOLID Top Ranges



CG9-10



CG9-11

Model	Burners Mj/h	Oven	Total Gas Power		Dimensions mm
	46	34 Mj/h	KW	Mj/h	
CG9-10	1	-	13	46	850x900x290
CG9-11	1	1	22	86	850x900x850

**GAS SOLID TOP WITH
Open Burners**



CGF9-120-D

Model	Burners Mj/h		Solid-Top Mj/h 46	Total Gas Power		Dimensions mm
	16.5	26.5		KW	Mj/h	
CGF9-120-I	1	1	LEFT	24.7	89	1275x900x290
CGF9-120-D	1	1	RIGHT	24.7	89	1275x900x290

**GAS SOLID TOP RANGES
with Open Burners and Oven**



CGF9-121-I

Model	Burners Mj/h		Solid-Top Mj/h 46	Oven/Ambient Cabinet		Total Gas Power		Dimensions mm
	16.5	26.5		34 Mj/h	A.C.	KW	Mj/h	
CGF9-121-I	1	1	LEFT	1	1	34.1	123	1275x900x850
CGF9-121-D	1	1	RIGHT	1	1	34.1	123	1275x900x850

ELECTRIC RANGES



CE9-20



CE9-40



CE9-41

Model	Electric Plate KW		Elec. Oven KW 6	Total Electric Power KW	Dimensions mm
	3	4			
CE9-20	1	1	-	7	425x900x290
CE9-40	3	1	-	13	850x900x290
CE9-41	3	1	1	19	850x900x850

**GAS RANGES
with Electric Oven**



CGE9-41

Model	Burners Mj/h 26.5	Elec. Oven KW 6	Total Gas Power		Dimensions mm
			KW	Mj/h	
CGE9-41	4	1	35.4	106	850x900x850

MODELS AND CHARACTERISTICS

GAS FRY-TOPS with Control by Thermostat



FTG/C9-05 L



FTG9-10 L with MB9-10

Model	Fry-Top			Total Gas Power		Dimensions
	Type	Zones	dm2	KW	Mj/h	mm
FTG9-05 L	Smooth	1	24	10.5	38	425x900x290
FTG9-10 L	Smooth	2	50	21	76	850x900x290
FTG/C9-05 L	Smooth; chrome	1	24	10.5	38	425x900x290
FTG/C9-10 L	Smooth; chrome	2	50	21	76	850x900x290

GAS FRY-TOPS with Oven



FTG9-11 L

Model	Fry-Top 76 Mj/h			Oven 33 Mj/h	Total Gas Power		Dimensions
	Type	Zones	dm2	33 Mj/h	KW	Mj/h	mm
FTG9-11 L	Smooth	2	50	1	30.2	109	850x900x850
FTG/C9-11 L	Smooth; chrome	2	50	1	30.2	109	850x900x850

ELECTRIC FRY-TOPS



FTE9-05 L



FTE9-10 L



FTE/C9-10 L

Model	Fry-Top			Elec. Power	Dimensions
	Type	Zones	dm2	KW	mm
FTE9-05 L	Smooth	1	24	6	425x900x290
FTE9-10 L	Smooth	2	50	12	850x900x290
FTE/C9-05 L	Smooth; chrome	1	24	6	425x900x290
FTE/C9-10 L	Smooth; chrome	2	50	12	850x900x290

MODELS AND CHARACTERISTICS

GAS DIRECT Boiling Pans



MG9-10

Model	Well Volume (Litres)	Total Gas Power		Dimensions mm
		KW	Mj/h	
MG9-10	100	17.79	64.0	850x900x850
MG9-15	150	23.02	82.8	850x900x850
MG9-20	200	26.74	96.2	850x900x850

GAS INDIRECT Boiling Pans



MG9-10 BM

Model	Well Volume (Litres)	Total Gas Power		Dimensions mm
		KW	Mj/h	
MG9-10 BM	100	17.79	64.0	850x900x850
MG9-15 BM	150	23.02	82.8	850x900x850
MG9-15 BM 316	150	26.74	96.2	850x900x850

ELECTRIC INDIRECT Boiling Pans



ME9-10 BM

Model	Well Volume (Litres)	Elec. Power		Dimensions mm
		KW		
ME9-10 BM	100	18		850x900x850
ME9-15 BM	150	18		850x900x850
ME9-15 BM 316	150	18		850x900x850

STEAM BOILING PANS



MV9-10 BM

Model	Well Volume (Litres)	Steam		Dimensions mm
		Kg/h	Ø inlet	
MV9-10 BM	100	25	1 "	850x900x850
MV9-15 BM	150	25	1 "	850x900x850

MODELS AND CHARACTERISTICS

GAS DEEP FAT FRYERS



FG9-05 2C

Model	Well		Gas Power		Dimensions mm
	Quantity	Vol. Litres	KW	Mj/h	
FG9-05 2C	1	20	24	87.86	425x900x850

ELECTRIC DEEP FAT FRYER



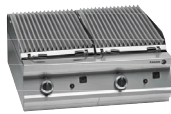
FE9-05 2C

Model	Well		Elec. Power	Dimensions mm
	Quantity	Vol. Litres	KW	
FE9-05 2C	1	20	18	425x900x850

GAS CHARCOAL GRILLS



BG9-05



BG9-10 I



BG9-10 with MB9-10

Model	Grids			Gas Power		Dimensions mm
	Type	Zones	dm2	KW	Mj/h	
BG9-05	Cast Iron	1	26	10.5	38	425x900x290
BG9-10	Cast Iron	2	52	21	76	850x900x290
BG9-05 I	Stainless Steel	1	26	10.5	38	425x900x290
BG9-10 I	Stainless Steel	2	52	21	76	850x900x290

ACCESSORIES FOR CHARCOAL GRILLS

Model	Grids		Dimensions mm
	Code	dm2	
CAST IRON GRID	T055458000	26	410 x 640
ST. STEEL GRID	T055462000	26	410 x 640

GAS TILTING BRATT PANS



SBG9-10 I

Model	Pan	Raising System	Capacity	Surface	Gas Power		Dimensions mm
			Litres	dm2	KW	Mj/h	
SBG9-10 I	Stainless Steel	Crank tilting system	80	50	18.6	66	850x900x850
SBG9-10 IM	Stainless Steel	Motorized tilting system	80	50	18.6	66	850x900x850
SBG9-15 IM	Stainless Steel	Motorized tilting system	120	75	27	96	1275x900x850

ELECTRIC TILTING BRATT PANS



SBE9-10 I

Model	Pan Cuve	Raising System	Capacity	Surface	Elec. Power	Dimensions mm
			Litres	dm2	KW	
SBE9-10 I	Stainless Steel	Crank tilting system	80	50	12	850x900x850
SBE9-10 IM	Stainless Steel	Motorized tilting system	80	50	12	850x900x850
SBE9-15 IM	Stainless Steel	Motorized tilting system	120	75	18	1275x900x850

INDUCTION BOILING TOPS



CI9-20

Model	Cooking Zones	Total Power	Dimensions mm
	5KW each	KW	
CI9-20	2	10	425x900x290
CI9-40	4	20	850x900x290

MODELS AND CHARACTERISTICS

GAS BAIN MARIES



BMG9-10

BMG9-05

Model	Well	Gas Power		Dimensions mm
	Volume (Litres)	KW	Mj/h	
BMG9-05	22	4	14	425x900x290
BMG9-10	45	26	26	850x900x290

ELECTRIC BAIN MARIES



BME9-10

BME9-05

Model Modèle	Well	Elec. Power		Dimensions mm
	Volume (Litres)	KW		
BME9-05	22	2.8		425x900x290
BME9-10	45	6.0		850x900x290

GAS PASTA COOKERS



CPG9-05

Model	Well	Gas Power		Dimensions mm
	Vol. Litres	KW	Mj/h	
CPG9-05	33	18.6	66.9	425x900x850

ELECTRIC PASTA COOKERS



CPE9-05

Model	Well	Elec. Power		Dimensions mm
	Vol. Litres	KW		
CPE9-05	33	12		425x900x850

WORK TOPS



EN9-05

EN9-10

Model	Dimensions mm
EN9-05	425x900x290
EN9-10	850x900x290

STANDS



MB9-10

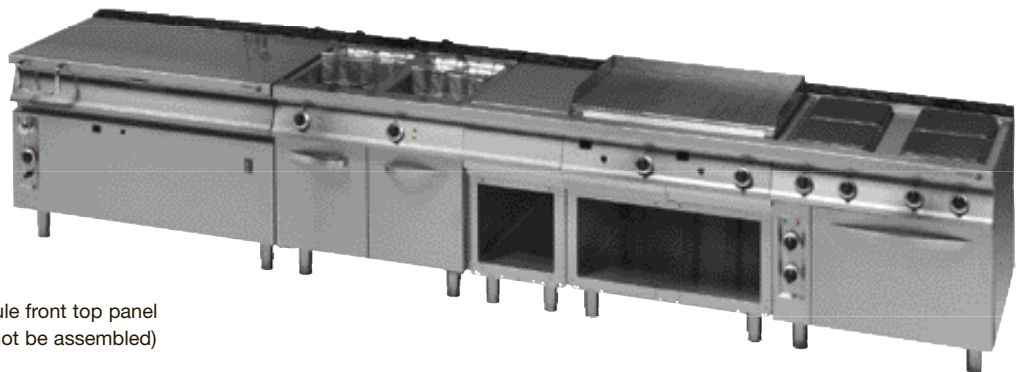
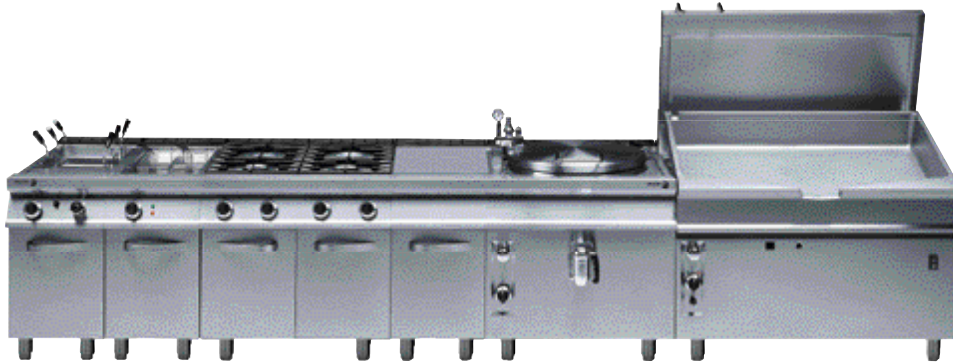
CE9-40 with MB9-10

Model	Dimensions mm	
MB9-05	TO SUIT -05 MODELS	425x900x560
MB9-10	TO SUIT -10 MODELS	850x900x560
MB9-15	TO SUIT -15 MODELS	1,275x900x560

MONOBLOCK SYSTEM

FRONT TOP PANELS

Fagor's unique seamless front top panels, made of austenitic stainless steel 20/10mm, create a sleek, tidy and hygienic look.



5 modules with 3.5 module front top panel
(the tilting bratt pan cannot be assembled)

BRIDGE SYSTEM

Bridge kits make cleaning easy and create additional useful space for bins and storage.



4 modules Wall block with kit bridge 2 modules

ADDITIONAL OPTIONS - MADE TO ORDER

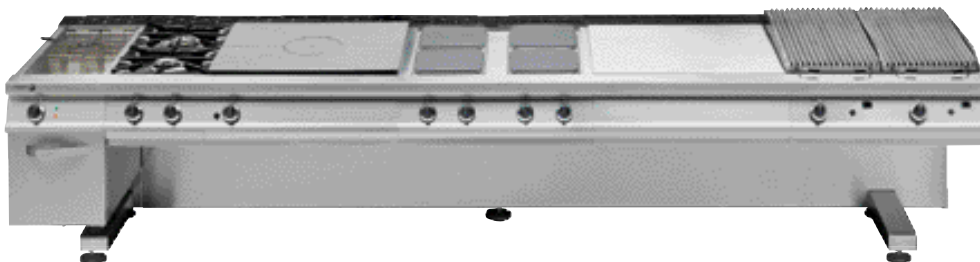
CANTILEVER SYSTEM

Cantilever systems, including the bottom base, cast iron supports for each appliance, elements for anchorage, and external panels, allow optimum use of space. The intelligent design allows cables to be hidden without increasing the depth of the block. The resulting central arrangement is compact and elegantly simple.



CANTILEVER SYSTEM WITH LEGS WALL MODULE SUPPORTS

The wall cantilever block with legs system include legs, metallic base, fastening elements and external panels.



Wall cantilever system block with legs of 5 modules

CANTILEVER SYSTEM WITH LEGS CENTRAL MODULE SUPPORTS

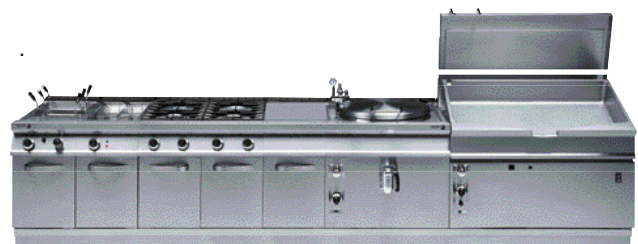
The central cantilever block with legs system includes legs, metallic base, fastening elements and external panels.



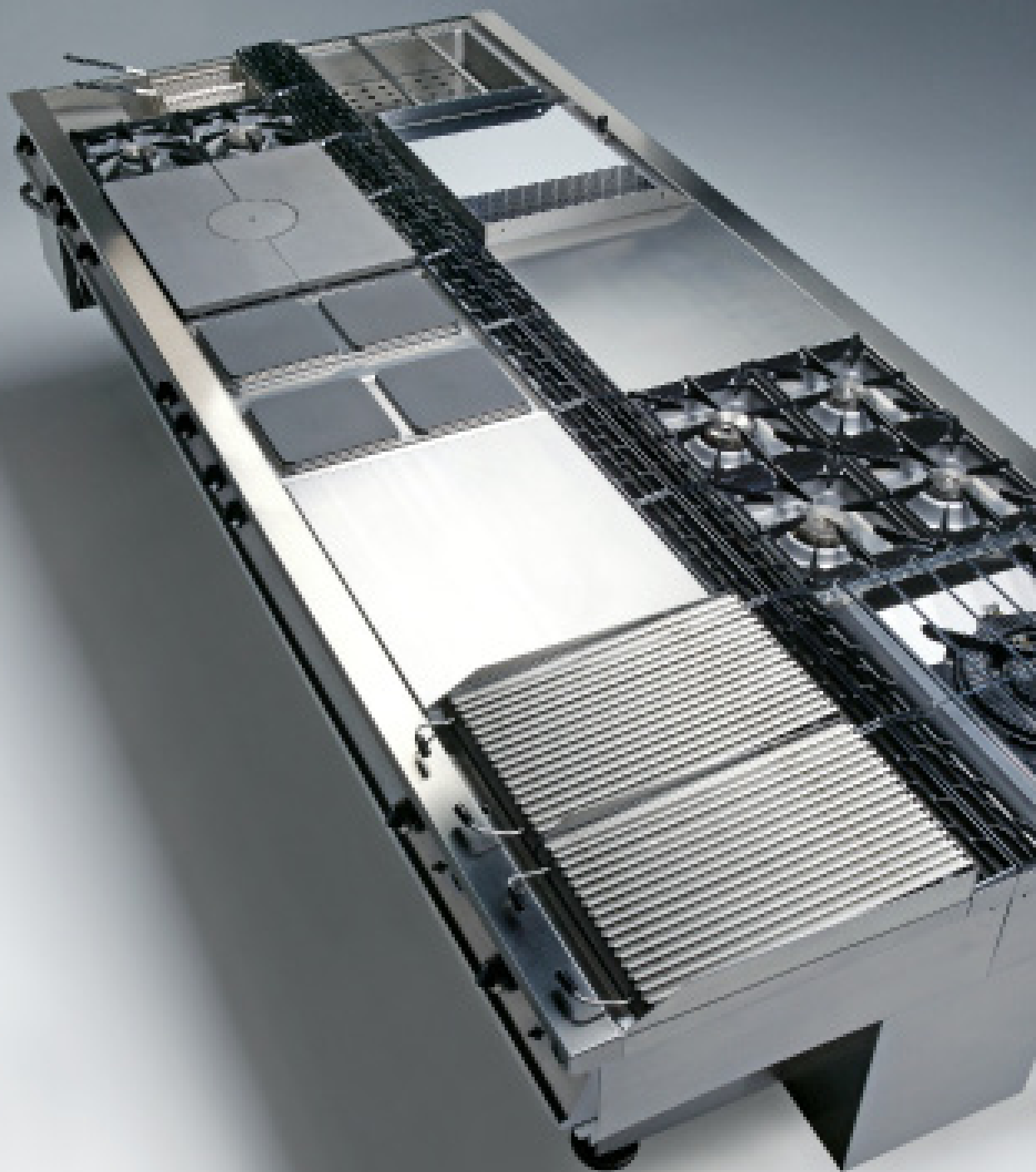
Central cantilever system block with legs of 5 modules

KICKING STRIPS

Kicking strips are also available.



Wall block with Kicking strip for 5 modules





F A G O R I N D U S T R I A L

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