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FAGOR 2

FAGOR



FAGOR IKORE ADVANCED BOILER 10 TRAY ELECTRIC COMBI OVEN ~ APW-101-E R SW

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W898 X D867 X H1117 mm

FUNCTIONS:

- 10.1'' glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment: . Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
- Ability to modify smart cooking processes in progress and adjust parameters at any time - Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration): Smart cooking process with automatic adjustment
- iClima: . Humidity management and control by means of direct measurement with a humidity sensor .
  1% regulation capacity - Fagor Cooking Center: . 200 factory preset and culinary tested recipes .
- Ability to manage your favourite recipes . Unlimited 9-stage recipe storage capacity
- Air and water cool-down (rapid cabinet cooling function)
- Multitray
- Cooking modes: low temperature steam 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- Chamber dehumidification for crispy roasts - DeltaT cooking for delicate cooking

Read More
SKU: APW-101-E R SW



FAGOR 900 KORE FLOOR-STANDING TWIN TANK ELECTRIC PASTA COOKER 24KW (415/50/3) ~ CP-E910

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W930 X D800 X H850 mm

FEATURES

- Pasta cookers are devices specially designed to boil pasta, and they can also be used to boil vegetables, rice or eggs.
- Electric range, twin tank
- Capacity: 2 x 40 litre
- Come with 3 x GN-1/3 baskets per tank
- Electrical filling valve with 2-position switch: fast & medium filling speed
- AISI 304 stainless steel electrical resistances at the pan bottom to heat the water directly
- Power regulator to control heating
- Low water level auto safety shut-off
- Provided with integrated drip zone on which baskets can be placed for draining purposes

Read More
SKU: CP-E910



FAGOR GAS ADVANCE OVEN 40 GN 1/1 OR 20 GN 2/1 TRAYS ~ AG-202

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W1162 X D1074 X H1841 mm

FEATURES

- Water Consumption: 30,00 L/H
- Pressure (Kg/Cm2): 2 - 4

Read More
SKU: AG-202



FAGOR ELECTRIC ADVANCE OVEN 40 GN 1/1 OR 20 GN 2/1 TRAYS ~ AE-202

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W1162 X D1074 X H1841 mm

FEATURES

- High quality, fast cooking
- Capacity for 20 2/1-GN trays or 40 1/1-FN trays
- Built-in structure for trays with incorporated loading trolley CEB-202
- Push-button and "Scrolling" controls
- 5 cooking methods: Steam, Low-temperature steam, Regeneration, Combination, and Convection (up to 300°C)
- Preheating option
- Overnight cooking or low-temperature programme
- 3 speeds - 2 power ranges
- Cold-down chamber cooling system
- "Auto-reverse" system to reverse fan rotation
- Electronic temperature probe
- Steam generator equipped with limescale detector
- Steam generator automatically empties every 24 hours of cooking
- Semi-automatic limescale removal system
- Error detection system. "Repair Service" mode system.
- IPX-5 protection
- Automatic cleaning
- Retractable shower
- Door with double glass

Read More
SKU: AE-202



FAGOR ELECTRIC ADVANCE OVEN C/W STAND 6 GN-1/1 ~ AE-061

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W898 X D867 X H846 mm

FEATURES

- **AE-061** is an electric advance oven with boiler and stronger steaming function.

Read More
SKU: AE-061



FAGOR GAS RANGE 6 OPEN BURNER WITH OVEN ~ CG7-61H

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W1090 X D855 X H1090 mm

FEATURES

- Body Construction
- Stainless Steel, Open Hobs With Safety Valve And Thermocouples, Pilots For Ignition, Cast
- Iron Gratings And Burners.
- Burners: 6 X 6.9 Kw
- Oven Burner: 7.8 Kw

Read More
SKU: CG7-61H



FAGOR ELECTRIC ADVANCE OVEN C/W STAND 6 GN-1/1 ~ APE-061

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W932 X D898 X H846 mm

FEATURES

- “Touch control” screen
- Preheating option
- Delayed programming for: Cooking / Low-temperature cooking / Washing
- 3 Speeds - 2 power ranges
- Cool-down chamber cooling system
- “Auto-reverse” system to reverse fan rotation
- 5 wash programmes
- Multisensor core temperature probe
- PC management software: History, recipes. HACCP, manuals
- HACCP cooking data recording system
- Steam generator
- Semi-automatic limescale removal system
- Quick door-closing system
- IPX-5 protection

5 cooking modes

- Steam
- Adjustable steam (Humidity control during cooking)
- Combi
- Regeneration
- Convection (up to 300 ºC)

Read More
SKU: APE-061



FAGOR GAS ADVANCE OVEN 10 GN 1/1 ~ AG-101

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W987 X D896 X H1150 mm

FEATURES

- Stainless Steel burner with electronic control system with sparking plug ignition
- Frequency modulation for the convection burner
- Push-button and "Scrolling" controls
- 5 cooking methods
  - Steam
  - Low-temperature steam
  - Regeneration
  - Combination
  - Convection (up to 300°C)
- Preheating option
- Overnight cooking or low temperature programme
- 3 Speeds - 2 Power Ranges
- Cold-down chamber cooling system
- "Auto-reverse" system to reverse fan rotation
- Multi-sensor core temperature probe
- Steam generator equipped with limescale detector
- Steam generator automatically empties every 24 hours of cooking
- Semi-automatic limescale removal system
- Error detection system & “Repair service” mode system
- IPX-5 protection
- Automatic cleaning
- Retractable shower.

Read More
SKU: AG-101



FAGOR GAS ADVANCE OVEN 20 GN 1/1 ~ AG-201

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W929 X D964 X H1841 mm

FEATURES

- Capacity:20 GN 1/1 trays
- New features exclusive to Fagor
- **Eco Steaming**
- Steam is generated in a boiler
- Independent from the cooking chamber
- Ensures perfect quality of cooking
- Electronic temperature probe
- Choose the cooking method via a screen and push-buttons
- Assures maximum accuracy in the cooking process
- Choose the cooking method via a screen and push-buttons
- **5 cooking modes**
- Steam, low-temperature steam , regeneration, combination and convection
- Convection up to 300°C
- Pre-heating option
- Auto-reverse fan rotation
- Steam generator with limescale detector
- IPX-5 protection
- Retractable shower
- Easy to service
- Warning and error lights
- Detects oven malfunctions
- Power: 415/50/3; 38.4 KW

Read More
SKU: AG-201



FAGOR ELECTRIC ADVANCE OVEN 20 GN 1/1 ~ AE-201

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W964 X D929 X h1841 mm

FEATURES

- Capacity:20 GN 1/1 trays
- New features exclusive to Fagor
- **Eco Steaming**
- Steam is generated in a boiler
- Independent from the cooking chamber
- Ensures perfect quality of cooking
- Electronic temperature probe
- Choose the cooking method via a screen and push-buttons
- Assures maximum accuracy in the cooking process
- Choose the cooking method via a screen and push-buttons
- **5 cooking modes**
- Steam, low-temperature steam , regeneration, combination and convection
- Convection up to 300°C
- Pre-heating option
- Auto-reverse fan rotation
- Steam generator with limescale detector
- IPX-5 protection
- Retractable shower
- Easy to service
- Warning and error lights
- Detects oven malfunctions
- Power: 415/50/3; 38.4 KW

Read More
SKU: AE-201



FAGOR GAS COUNTERTOP CARCOAL GRILLER WITH TWO GRIDS ~ BG7-10

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W780 X D700 X H290 mm

FEATURES

Read More
SKU: FTG7-10VL+R-1



FAGOR GAS SMOOTH & RIBBED GRIDDLE COUNTERTOP ~ FTG7-10VL+R

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W740 X D840 X H590 mm

FEATURES

- Gas range
- Made of stainless steel
- ½ smooth + ½ ribbed hot-plate
- 2 tubular burners in stainless steel with pilot
- Burners in stainless steel with pilot
- Safety valves and thermocouples
- Fat collector under the grill

Read More
SKU: FTG7-10VL+R



FAGOR GAS TILTING BRATT PAN 120 LITRES ~ SBG9-15IM

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W1275 X D900 X H850 mm

FEATURES

- Counterweighted folding lid.
- Stainless steel tubular burner controlled by solenoid valve
- Thermostat temperature control (50 ºC - 315 ºC).
- Safety system to extinguish the flame if the pan raises.
- Water feed.
- Electrical supply: 230 V - 1 + N

Read More
SKU: SBG9-15IM



FAGOR SINGLE DOOR AGING CABINET ~ MD2301 CLW BLA

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W862 X D632 X H2300 mm

FEATURES

- Fully manufactured in stainless steel
- Side and central walls with double-layered glass and air chamber between them
- 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
- 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 2700ºK
- 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%)

Read More
SKU: MD2301 CLW BLA



FAGOR 150L GAS BOILING PAN (DIRECT FIRE) ~ M-G915

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W930 X D800 X H850 mm

FEATURES

- Ideal for cook, simmer or stew
- Made of stainless steel AISI-304, the bottom is made of stainless steel AISI-316L
- Side walls with satin polished
- Laser cut and automatic welding for a perfect adjustment of sides between modules with square angle finish
- The pan is integrated in the top by robotic welding
- Electronic ignition of the burners group, access tube for manual ignition
- 2" pan discharge safety tap with thermal insulator handle
- Perfect adjustment of the lid to reduce cooking time & energy
- Double side lid, balance by hinge and front handle for diagonal opening at 75° that allows the lid to remain open at any position
- High temperature protector for the chimney made of enamelled cast iron
- IPX5 grade water protection equipment

Read More
SKU: M-G915



FAGOR ELECTRIC RANGE 2 OPEN BURNER ~ CE7-20

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W840 X D390 X H530 mm

FEATURES

- Made of stainless steel
- Open hobs with safety valve and thermocouples
- Pilot for ignition
- Cast iron gratings and burners
- Burners: 4 x 3 kW
- Dimensions of the double grill: 285 x 535 mm

Read More
SKU: CE7-20



FAGOR GAS RANGE 4 OPEN BURNER ~ CG6-40

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W650 X D600 X H400 mm

FEATURES

- Made of stainless steel
- Open hobs with safety valve and thermocouples
- Pilot for ignition
- Cast iron gratings and burners
- Burners: 4 x 3 kW
- Dimensions of the double grill: 285 x 535 mm

Read More
SKU: CG6-40



FAGOR GAS RANGE 6 OPEN BURNER ~ CG7-60H

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W1050 X D775 X H290 mm

FEATURES

- Made of Stainless Steel
- Open hobs with safety valve and thermocouples
- Pilots for ignition
- Cast iron gratings and burners
- Burners : 6 x 6.9 kW
- Dimensions of the grll : 347 x 310 mm

Read More
SKU: CG7-60H



FAGOR ELECTRIC RANGE 4 OPEN BURNER ~ CE7-40

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W775 X D700 X H290 mm

FEATURES

- Made of stainless steel AISI-304 (18/10)
- Thermostat temperature control

Read More
SKU: CE7-40



FAGOR GAS TILTING BRATT PAN 80L ~ SBG9-10I

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W900 X D850 X H850 mm

FEATURES

- Made of stainless steel AISI-304 (18/10)
- With heat diffuser bottom 10mm
- Thick crank raising system
- Counter weighted folding lid
- Use steel burners with six branches (eight in the pan with one and a half modules), operated and controlled by safety valve with thermocouple
- Pilot lights
- Thermostat temperature control
- Water filling tap

Read More
SKU: SBG9-10I

-3%



FAGOR 4 OPEN BURNER C/W OVEN ~ FTG-CG7-41H

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W800 X D730 X H950 mm

FEATURES

GAS COOKER WITH OPEN BURNERS, C-G741 H

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws.
- Burners are easy to position
- Low-consumption pilot light and thermocouple
- Flexible stainless-steel gas pipes
- Controls with a protective support base and system to prevent water infiltration
- High-temperature enamelled cast iron flue protector which is flush with the grates
- Access to components from the front

STATIC GAS OVEN WITH DIMENSIONS GN-2/1

- Controls positioned on the upper panel for a better ergonomy
- Cooking chamber made entirely of stainless steel
- Trays are inserted sideways
- Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition
- Heating power of 8,60 kW
- Thermostatic valve for temperature control (125 - 310°C)
- Rails on three height levels to offer different cooking options
- Rails with anti-tipping system
- Cast iron oven floor
- Fibreglass closing seal
- Deep-drawn oven frame and inner door
- Detachable oven door to facilitate repairs
- Stainless steel feet with adjustable height
- Four burners on the worktop with different powers, enabling the use of different pots and pans and different foods: 4 x 8,0 kW (Ø 120 mm)

Read More
SKU: FTG-CG7-41H
Price: ~~RM14,800.00~~ RM14,400.00



FAGOR GAS RANGE SOLID TOP WITH OVEN ~ CG9-11

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W900 X D850 X H850 mm

FEATURES

- Made of stainless steel
- Capacity: two 15 litre oil/well
- Tank equipment: 2 baskets 250x135 mm by tank
- Cast iron burners
- Thermostats temperature control 60 ºC to 195 ºC
- Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple
- Safety thermostat
- Drainage taps

Read More
SKU: CG9-11



FAGOR DOUBLE TANK DEEP FRYER ~ FG7-10 4C

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W775 X D700 X H850 mm

FEATURES

- Made of stainless steel
- Capacity: two 15 litre oil/well
- Tank equipment: 2 baskets 250x135 mm by tank
- Cast iron burners
- Thermostats temperature control 60 ºC to 195 ºC
- Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple
- Safety thermostat
- Drainage taps

Read More
SKU: FG7-10 4C



FAGOR ELECTRIC ADVANCE OVEN AE-202 TROLLEY ~ CEB-202

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W825 X D900 X H1810 mm

FEATURES

- Trolley to hold 20x 2/1GN or 40x 1/1GN trays.

Read More
SKU: CEB-202



FAGOR ELECTRIC RANGE SOLID TOP WITH STAND ~ C-E910

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W930 X D800 X H850 mm

FEATURES

- Surface tops manufactured in 2mm thick AISI-304 stainless steel, designed to prevent liquids split from the pans from penetrating into the cooker
- Laser-cut joints, automatic welding and polishes
- Screws hidden from view
- 4 heating elements beneath the 15mm thick cast steel fry-top, distributed so as to heat the 4 quadrants of the fry-top independently
- Power control for each heating element
- With interior fan to lower the temperature of the components
- Stamped surface with rounded corners for easy cleaning
- High temperature enamelled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection

Read More
SKU: C-E910



FAGOR 100L ELECTRIC BOILING PAN ~ M-E910 BM

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W930 X D800 X H850 mm

FEATURES

- Surface tops manufactured in 2mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishes
- Screws hidden from view
- Double side lid, balance by hinge and front handle for diagonal opening at 75° which allows the lid to remain open at any position
- Well filling with hot or cold water by electrovalve, activated with a single switch located on the front panel
- 2" safety valve with handle in athermic material and safe and effortless handling

- Robust and reliable filter for draining the well manufactured in AISI-304 stainless steel
- Controls with protective base and system against water infiltration
- High temperature enamelled cast iron flue protector
- Front access to components
- IPX5 grade water protection
- Heat by heating elements located in the lower part of the bain marie
- Heating controlled by energy regulator and pressure switch

Read More
SKU: M-E910 BM



FAGOR GAS RANGE 4 OPEN BURNER ~ C-G740H

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W800 X D730 X H290 mm

FEATURES

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- 397 x 580 mm double grates (397 x 290 mm for each burner).
- Distance of 75 mm between the central bars makes it possible to use pots with a very small diameter (8 cm).
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).
- Double-crown burners and diffusers made of nickel-plated cast iron.
- Burners are easy to position.
- Low-consumption pilot light and thermocouple.
- Flexible stainless-steel gas pipes, facilitating internal manipulations.
- Controls with a protective support base and system.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Four burners on the worktop with different powers, enabling the use of different pots and pans and different foods: 4 x 8,0 kW (Ø 120 mm).

Read More
SKU: C-G740H



FAGOR ELECTRIC TILTING CYLINDRICAL BOILING PANS ~ MCBIE-150

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W1600 X D885 X H1050 mm

FEATURES

- Made of stainless steel AISI-304 (18/10)
- With heat diffuser bottom 10mm
- Thick crank raising system
- Counter weighted folding lid
- Shielded elements controlled by thermostat
- Pilot lights
- Thermostat temperature control
- Water filling tap

Read More
SKU: MCBIE-150



FAGOR ELECTRIC TILTING BRATT PAN ~ SBE9-10I

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W900 X D850 X H850 mm

FEATURES

- Made of stainless steel AISI-304 (18/10)
- With heat diffuser bottom 10mm
- Thick crank raising system
- Counter weighted folding lid
- Shielded elements controlled by thermostat
- Pilot lights
- Thermostat temperature control
- Water filling tap

Read More
SKU: SBE9-10I



FAGOR ELECTRIC FRYER WITH CABINET ~ FE7-05-1C

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W780 X D350 X H850 mm

FEATURES

Read More
SKU: FE7-05-1C



FAGOR SINGLE DOOR AGING CABINET ~ FMA1650

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W750 X D700 X H1665 mm

FEATURES

- Interior LED vertical light, with no ultraviolet radiation
- Steel-plated interior and exterior, providing a sturdy build quality
- UV air sterilisation
- Activated carbon filter
- Injected polyurethane insulation, CFC-free and with a density of 40kg/m³
- Double-glazed hinged door with automatic closing system and fixed opening
- Two adjustable front feet and four rear rollers
- Even distribution of cold inside the cabinet
- Excellent ventilated refrigeration system and its anti-corrosion evaporator
- Temperature control through a digital thermostat
- Automatic defrosting system
- Automatic evaporation of defrost water
- Electronic humidistat
- Low-maintenance condenser
- Locked fitted as standard
- Individually palletised
- Cabinet exterior in stainless steel finish
- Supplied with 4 shelves, each with a 40 kg load weight. Standard

shelves made from metal rods covered in anti-bacterial plastic

Read More
SKU: FMA1650



FAGOR GAS FRY-TOP (TABLE TOP) ~ FTG7-10VL

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W775 X D700 X H290 mm

FEATURES

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 12 or 15 mm thick mild steel fry tops which are quick-heating and high power
- Gas heated models with high efficiency burners (separate burners for whole-module models)
- Burner ignition through electronic spark igniter. With an access tube for manual ignition.
- Two separate heating areas
- Rapid reaction and recovery times of the fry-top temperature
- Fry tops are welded to the stamped surface top
- Stamped shell and its rounded edges and corners
- Fry top is tilted towards the front to make it easier to collect grease and liquids
- Fitted with an opening to collect cooking grease and a tray to store it which has capacity to store up to 2 litres depending on the model
- High-temperature enamelled cast iron flue protector
- Access to components from the front
- IPX5 grade water protection

Read More
SKU: FTG7-10VL-1



FAGOR GAS FRY-TOP (TABLE TOP) ~ FTG7-10VL

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W775 X D700 X H290 mm

FEATURES

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 12 or 15 mm thick mild steel fry tops which are quick-heating and high power
- Gas heated models with high efficiency burners (separate burners for whole-module models)
- Burner ignition through electronic spark igniter. With an access tube for manual ignition.
- Two separate heating areas
- Rapid reaction and recovery times of the fry-top temperature
- Fry tops are welded to the stamped surface top
- Stamped shell and its rounded edges and corners
- Fry top is tilted towards the front to make it easier to collect grease and liquids
- Fitted with an opening to collect cooking grease and a tray to store it which has capacity to store up to 2 litres depending on the model
- High-temperature enamelled cast iron flue protector
- Access to components from the front
- IPX5 grade water protection

Read More
SKU: FTG7-10VL



FAGOR GAS RANGE SOLID TOP ~ CG7-10

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W800 X D730 X H290 mm

FEATURES

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding
- 10 mm-thick cast iron plate with rounded corners
- Fry-top dimensions: 800 x 580 mm
- Shield with 300 mm diameter
- Refractory brick inside for improved heat use and distribution
- Differentiated usage temperatures: 500 °C at the centre and 200 °C at the edges
- Double-crown burner and diffuser made of cast iron which guarantee an even distribution of heat from the flame
- Burner power: 8.4 kW
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier
- Controls with a protective support base and system to prevent water infiltration
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area
- Access to components from the front

Read More
SKU: CG7-10



FAGOR GAS RANGE SOLID TOP ~ CG7-11

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W775 X D700 X H850 mm

FEATURES

- Made of stainless steel
- Solid top on the work-top
- Cast iron burner under the solid top
- Dimensions of the solid top plate: 695 x 620 mm
- Burner power: 8.4 kW. 2/1 GN oven made of stainless steel, with tubular burner in stainless steel
- Pilot and thermocouple
- Thermostatic control (130 ºC - 350 ºC)

Read More
SKU: C-E911-1



FAGOR ELECTRIC RANGE SOLID TOP ~ C-E911

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W800 X D930 X H850 mm

FEATURES

- Surface tops manufactured in 2mm thick AISI-304 stainless steel, designed to prevent liquids split from the pans from penetrating into the cooker.
- Laser-cut joints, automatic welding and polishes. Screw hidden from view.
- Hot plates manufactured with 300 x 300mm cast iron, with 4 kW of power, hermetically sealed into the funnelled surface top.
- Power regulation by 7 position selector.
- Safety thermostat for each plate.
- Interior fan to lower the temperature of the components.
- Funnelled surface with rounded corners for easy cleaning.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.
- “Fry-top” models with four heating elements beneath the 16 mm thick cast iron fry-top, distributed so as to heat the four quadrants

of the fry-top independently.
- Independent thermostatic control for each heating element. This allows the user to work with different temperature gradients on the fry-top.

Read More
SKU: C-E911



FAGOR ADVANCE PLUS COMBI OVEN ~ APE-201

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W964 X D929 X H1841 mm

FEATURES

- Capacity: 20 x GN-1/1 trays or 40 x GN-1/2
- Touch control screen
- 5 cooking modes: steam, adjustable steam (Humidity control during cooking), combi, regeneration and convection (up to 300 ºC)
- Pre-heating option & delayed programming for cooking, low-temperature cooking & washing
- Memory function
- 3 speeds – 2 power ranges
- Cold-Down chamber cooling system
- "Auto-reverse" system to reverse fan rotation
- 5 wash programs
- Multi-sensor temperature probe
- PC management software
- HACCP cooking data recording system
- Semi-auto limescale removal system
- Error detection system & "Repair service" mode system
- Retractable shower, built-in trolley & structure for trays

Read More
SKU: APE-201



FAGOR ELECTRIC COMBI STEAMER OVEN ~ APE-202

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W1162 X D1074 X H1841 mm

FEATURES

- HA Control: guarantees a constant, uniform temperature
- Eco Steaming: steam is generated in a boiler which is independent of the cooking chamber to ensure perfect quality of cooking
- Fagor Touch: choose the cooking method via a system of glass-sealed touchscreens
- Fagor Combi OS: a unique operating system with multiple cooking programmes for even cooking simultaneously in different trays
- EZ Sensor: the new temperature sensor which assures maximum accuracy in the cooking process
- Combi Clean: an automatic cooking chamber cleaning system with five wash programmes
- 4 cooking modes: steam, adjustable steam, regeneration, and convection (up to 300ºC)
- Pre-heating option
- Auto-reverse fan rotation
- Easily serviced without the removal of any exterior panels

Read More
SKU: APE-202



FAGOR 15L UNDERCOUNTER GLASS WASHER ~ CO402

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W520 X D470 X H720 Mm

FEATURES

- Without rinsing pump
- With electronic control
- Rinse with thermostop system
- 90” - 120” – 180” washing cycles
- Magnetic security micro in door opening

Read More
SKU: CO402



FAGOR ELECTRIC PASTA COOKER ~ CP-G7126

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W780 X D350 X H850 mm

FEATURES

- Gas Pasta Cooker with 2 Baskets - CP-G7126
- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top.
- Wells that suit with different arrangements and measures of baskets.
- The well is filled through the inlet solenoid valve with a two-position switch: average and high-speed filling.
- Well drainage through a mechanical ball valve which is resistant to high temperatures and has a safety overflow.
- Automatic safety system to stop the current if the water runs out.
- Controls with a protective support base and system to prevent water infiltration.
- Machines with IPX5 grade water protection.
- GN-2/3 wells, with 26 litre capacity (they can be used with different positions of baskets of different sizes).
- High-performance stainless-steel burner located outside of the well with a combustion chamber that enables heating of the base and sides of the well (up to the minimum filling level).
- Burner ignition through electronic spark igniter. With an access tube for manual ignition.
- Heating controlled through safety valve.
- Standard provision: Two 1/3 type baskets.

Read More
SKU: CP-G7126



FAGOR ADVANCE CONCEPT OVEN ~ ACE-101

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W932 X D868 X H1117 mm

FEATURES

- Capacity for 10 1/1-GN trays.
- Digital push-button controls and two “Scroll” buttons.
- Cooking methods: Steam, Combi and Convection (up to 300ºC).
- Steam generated by injection in the cooking chamber. Electronic temperature core probe.
- External hand shower
- Preheating option.
- External hand shower
- 3 Speeds - 2 power ranges. >
- Cold-Down chamber cooling system.
- “Auto-reverse” system to reverse fan rotation.
- Error detection system.
- Quick door-closing system.
- IPX-5 protection.

Read More
SKU: ACE101



FAGOR ADVANCE CONCEPT OVEN ~ ACE-061

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W898 X D867 X H846 mm

FEATURES

- Capacity for 6 1/1-GN trays
- Digital push-button controls
- 2 “Scroll” buttons
- 5 Cooking methods
    - Steam, Combi, Delta, Regeneration and Convection (up to 300ºC)
- Steam generated by injection in the cooking chamber
- Electronic temperature core probe
- Preheating option

- 3 Speeds - 2 power ranges
- Cold-Down chamber cooling system
- “Auto-reverse” system to reverse fan rotation
- Error detection system
- Quick door-closing system
- Double glass
- “Repair service” mode system
- IPX5 Protection
- AUTOMATIC CLEANING - Wash program for the cooking chamber

Read More
SKU: ACE-061



FAGOR CONVEYOR DISHWASHER ~ CCO-120 D

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W1180 X D790 X H1560 mm

FEATURES

- All the main parts are manufactured in AISI-304 anti-corrosion stainless steel
- Upwards-opening double panel door
- Tank tray filters are easy to access and remove for cleaning and access to the tank
- Safety filter for pump suction
- Rinsing boiler with heat insulation
- Electrical panel designed for easy connection of dosers
- Emergency stop button incorporated
- Washing arms easily removable as a set
- Rinse jets easily dismountable and removable
- System of electronic regulation of speeds by means of frequency shifter
- Pressure regulator for flow control
- Open door blocking system
- IPX4 protection system
- System for detection of blockage of conveyor carriage
- Automatic reverse function
- High-power washing system
- Auto-timer which deactivates the conveyor motor after a pre-set period of inactivity (10 minutes)

Read More
SKU: CCO-120 D



FAGOR ELECTRIC FRYER 8L ~ FE-8

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W485 X D355 X H270 mm

FEATURES

- Control by thermostat (60 ºC to 195 ºC)
- Safety thermostat
- Safety switch for assembly
- Removable shielded heating elements in stainless steel
- Pilot light for heating
- Power: 6kW

Read More
SKU: FE-8



FAGOR ELECTRIC FRYER 7L ~ F-E7108

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W730 X D400 X H290 mm

FEATURES

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Well built into the surface top with robotic welding and polishing
- Cold area in the lower part of the well to preserve the quality of the oil used for longer
- Safety thermostat in all models
- Fitted with individual lids for each well
- Drainage of oil from the well through a mechanical ball valve which is robust, reliable and resistant to high temperatures
- High power machine that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre)
- Electric model with AISI 304 stainless steel heating elements located inside the well which can be tilted by over 90º to ensure perfect cleaning

Read More
SKU: F-E7108



FAGOR ADVANCE CONCEPT OVEN ~ ACE-201

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W964 X D929 X H1841 mm

FEATURES

- Capacity: 20 x GN-1/1 trays or 40 x GN-1/2 trays
- Digital push-button controls & two scroll buttons
- 4 cooking modes: steam, regeneration, combi and convection (up to 300 ºC)
- Steam generated by injection in the cooking chamber
- Electronic temperature probe
- Cold-down chamber cooling system
- Auto reverse system to reverse fan rotation
- Error detection system & repair service mode system
- Auto cleaning
- Built-in structure for trays with incorporated loading trolley, CEB-201

Read More
SKU: ACE-201



FAGOR ADVANCE CONCEPT OVEN ~ CW101

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W898 X D824 X H1149 mm

FEATURES

- 2.8'' Screen With Rotary Knob And Push Function
- Humidity Sensor
- 100 Factory Preset And Culinary Tested Recipes
- Storage Capacity For More Than 100 9-stage Recipes
- Steam Generation
- Positioning Aid For Temperature Sensor
- Manual Steam Injection
- Variable Humidification With 5 Levels
- 6 Programmable Air Circulation Speeds (From 1400 Rpm To

Turbine Stop)
- Automatic Humidification System
- Automatic Dehumidification System
- Automatic Boiling Point Adjustment
- Auto-reverse System For Reversing Fan Rotation
- Triple-glazed, Ventilated Cooking Chamber Door
- Led Lighting In The Cooking Chamber
- Interior And Outer Material: Aisi 304 Stainless Steel (Interior Mirror Polished)
- Ipx5 Protection Against Splashes And Jets Of Water

Cooking Modes

- Low Temperature Steam 30-98º
- Steam 99º
- Super Steam 100- 130º
- Mixed 30-300º
- Convection 30-300º

Read More
SKU: CW101



FAGOR ELECTRIC PASTA COOKER ~ CPE9-05

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W900 X D425 X H850 mm

FEATURES

- Made Of Stainless Steel Aisi-304 (18/10)
- Three Baskets For Pasta Cooking
- Heater Elements In Stainless Steel
- Thermostatic Control Of Temperature
- Water Filling Tap
- Drainage Tap
- Laser-cut Joints, Automatic Welding And Polishes
- Screws Hidden From View
- Wells Integrated Into The Surface Top, Manufactured In 1.5Mm Thick Aisi-316L Stainless Steel
- Well Filling By Means Of Entrance Electrovalve With Two Position Switch: Medium Filling Speed And High Speed
- Draining Of Well By Means Of High Temperature Resistant Mechanical Ball Valve With Safety Overflow
- Automatic Safety System That Breaks The Circuit If The Water Runs Out
- Drainer Located At The Front For The Baskets To Be Rested On
- Controls With Protective Base And System Against Water Infiltration
- High Temperature Enamelled Cast Iron Flue Protector
- Access To The Components From The Front

- Machines With Ipx5 Grade Water Protection
- Heating Controls By Energy Regulator

Read More
SKU: CPE9-05



FAGOR GAS COUNTERTOP CHARBROILER ~ B-G710

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W800 X D730 X H290 mm

FEATURES

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- Mild steel grills, dismountable without the need for tools, in 170 mm wide sections
- The mild steel grills are reversible, with different finishes on each side
    - Tilted and grooved with ridges for meat
    - Horizontal and flat for fish and vegetables
- Grills reach a very high temperature (400 ºC)
- Fitted with an opening to collect cooking grease and a tray to store it
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel
- High temperature enamelled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection
- Groups of high-efficiency tube burners, (a group of two burners for half-sized module models, two groups for whole module models)
- Independent control for each group of burners via a safety valve with a thermocouple
- Burners turned on using Piezo electric ignition
- The burners heat ceramic stones that sit on a supporting rack, so that they can then heat food on the grill

Read More
SKU: B-G710



FAGOR GAS FRYER ~ F-G7115

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W730 X D400 X H920 mm

FEATURES

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Cold area in the lower part of the well - to preserve the characteristics and quality of the oil used for longer
- Safety thermostat
- Fitted with individual lids for each well
- Drainage of oil from the well through a mechanical ball valve which is robust, reliable and resistant to high temperatures
- High power machine that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre)
- Three longitudinal heat transfer tubes
- High-efficiency
- Flue flush with the rest of the machines thanks to the perfect combustion achieved
- Number of wells: one of 15 litres capacity

Basket provided

- 1 large basket (250 x 280 x 100 mm)

Read More
SKU: F-G7115



FAGOR GAS FRY-TOP ~ FTG-710L

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W775 X D700 X H370 mm

FEATURES

- Made of stainless steel
- Smooth hot-plate
- Surface area: 40 dm². 69 x 55 cm
- 2 tubular burners in stainless steel with pilot
- Thermostat control of the hot-plate temperature 120 Cº -310ºC
- Fat collector under the grill

Read More

SKU: FTG-710L

-3%



FAGOR ELECTRIC FRYER ~ F-E7115

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W730 X D400 X H920 mm

Features

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Cold area in the lower part of the well - to preserve the characteristics and quality of the oil used for longer
- Safety thermostat
- Fitted with individual lids for each well
- Drainage of oil from the well through a mechanical ball valve which is robust, reliable and resistant to high temperatures
- High power machine that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre)
- AISI 304 stainless steel heating elements located inside the well which can be tilted by over 90º to ensure perfect cleaning
- Number of wells: one of 15 litres capacity

Basket provided

- 1 large basket (250 x 280 x 100 mm)

Read More
SKU: F-E7115
Price: ~~RM9,510.00~~ RM9,210.00



FAGOR GAS TILTING BRATT PAN ~ SB-G915

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W1200 X D930 X H850 mm

FEATURES:

- Front access lid handle
- Laser-cut joints, automatic welding and polishes.
- Machines with IPX5 grade water protection
- Stainless Steel Pan
- Temperature controlled : 50°C ~ 310°C
- Engine power 0,09 kW
- Electric power 0,090 kW
- Amperage (A) 0,7
- Voltage 230V - 1N
- Electric frequency 50Hz
- Gas type LPG
- Gas power 25,00 kW
- Gas consumption 1,920 kg/h
- Regulated LPG G30/G31 28-30/37 mbar
- NG G20/G25/G25.1 20/25/25 mbar

Read More
SKU: SB-G915
Price: RM42,000.00



FAGOR HOT TROLLEY ~ CCF-20

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W876 x D799 x H1640 mm

FEATURES:

- The special design of the chamber and rack rails enables the free circulation of hot air through all the trolley, leading to the creation of a uniform airflow distribution, ensuring that food is always maintained at its right temperature.
- Two (2) forced-air electric resistors in each cabinet body to ensure that heat is distributed trough all the unit in a perfectly even, uniform manner. Safety security mechanism in resistors in case of malfunctioning.
- 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.
- Thermostat to control and regulate the temperature at desired setpoint: from 0°to 90° C. Stamped control panel. Protected from receiving direct impacts since itis located in a safe place.
- Durable, robust bumper along whole trollet base to protect body from direct impacts.
- Waveless evaporation tray system to control humidity in the chamber and prevent food from drying out.
- Sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use.
- Rack rail system that can be quickly removed for easy cleaning.
- Up to eight (8) plates of a maximum diameter of 300 mm can be stored per level. That makes a total of 160 plates.
- Especially designed for mainteining 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.
- 10, 20 or 40 GN2/1 rack rails (according to the model) with 60 mm separation between rack rails.
- 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.
- Entirely made of stainless steel.
- Rod shelves and Gastronorm pans are not included. To be ordered serparately.

Read More
SKU: CCF-20
Price: RM21,500.00



FAGOR ELECTRIC TILTING BRATT PAN ~ SB-E915

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

FEATURES:

- Front access lid handle
- Laser-cut joints, automatic welding and polishes.
- Machines with IPX5 grade water protection
- Stainless Steel Pan
- Temperature controlled : 50°C ~ 310°C

Read More
SKU: SB-E915
Price: RM42,000.00

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