

900 SERIES



NOTES:

The 900 Series models can installed in the following configurations:

- I : Freestanding
- P : Countertop,
on a bridge system,
or on stands
- S : For cantilever system only

All gas cooking equipment should be fitted with gas regulators:

LPG:	2.75kpa
Natural Gas:	1kpa

The pictures and photographs are for display purposes only.

NEW DESIGN OF THE 900 SERIES-

The 900 series of Fagor Industrial has changed its design and now has a more modern appearance improved ergonomics and hygiene features.

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- o Constructed in heavy gauge stainless steel
Inclined control panel for better access to the control knobs and improved protection against damage by trolleys.
- o Stainless steel handles
Stainless steel drip trays
Vitreous enamel chimney vents

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- o Strong, robust enamelled trivets
- o Ovens made of stainless steel, with cast iron flame diffusor for better heat distribution.
- o Grease collectors on the fry-tops and charcoals integrated on the appliance.
- o Open crown burners nickel plated.
- o The bottom of the well in the boiling pans is constructed of AISI-316 stainless steel

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NEW DESIGN OF THE 900 SERIES-

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- o One of the most powerful burners on the market
- o Safety protection index IPX5

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- o Completely modular
- o Bridge system, Cantilever system, and Cantilever system with legs

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- o Illustration showing Monobloc method of assembly
- o Optional kick plate with sanitary coving

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RANGES

GAS BOILING TOPS

Made of stainless steel AISI-304 (18/10). Open hobs with flame failure devices. Pilots for ignition. Cast iron trivets and burners. Trivet dimensions: 425 x 350 mm. with Drip tray under.

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CG9-40 Model

	Model	Reference	Burners (kcal/h)			Oven	Power		Dimensions m m
			4.000	8000	10500		kcal/h	Mj/h	
P	CG9-20	1120320100 LPG 1120320101 NG	1	1		-	12.000	50	425x900x290
P	CG9-40	1120320400 LPG 1120320401 NG	2	1	1	-	26.500	112	850x900x290
P	CG9-60	1120321500 LPG 1120321501 NG	3	2	1	-	38.500	162	1.275x900x290



CG9-20 Model



CG9-60 Model



CG9-40 Model with stand MB9-10

GAS BOILING TOPS WITH HIGH POWER BURNERS

High power burners: 8,000 and 10,500 Kcal/h.

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	Model	Reference	Burners (kcal/h)			Oven	Power		Dimensions m m
			4.000	8.000	10.500		kcal/h	Mj/H	
P	CG9-20 H	1120320111 LPG 1120320112 NG	-	1	1	-	18.500	77	425x900x290
P	CG9-40 H	1120320411 LPG 1120320412 NG	-	3	1	-	34.500	144	850x900x290
P	CG9-60 H	1120321511 LPG 1120321512 NG	-	5	1	-	50.500	212	1.275x900x290

SPECIFIC MODELS:

P : Counter top.

GAS RANGES

Made of stainless steel AISI-304 (18/10). Open hobs with flame failure devices. Pilots for ignition. Cast iron trivets and burners. Trivet dimensions: 425 x 350 mm. with drip tray under. 2/1- GN oven in stainless steel with burner in stainless steel, 8.000 Kcal/h. Pilot and flame failure. Thermostatic control (130 °C - 350 °C).



CG9-61 Model

	Model	Reference	Burners (kcal/h)			Oven	Power		Dimensions m m
			4.000	8.000	10,500		kcal/h	Mj/h	
I	CG9-41	1120322500 LPG 1120322501 NG	2	1	1	1	34.500	144	850x900x850
I	CG9-61	1120323600 LPG 1120323601 NG	3	2	1	1 + NC	46.500	194	1.275x900x850
I	CG9-82	1120325400 LPG 1120325401 NG	4	2	2	2	69.000	288	1.700x900x850



CG9-82 Model



CG9-41 Model

GAS RANGES WITH HIGH POWER BURNERS

High power burners: 8,000 and 10,500 Kcal/h.

	Model	Reference	Burners (kcal/h)			Oven	Power		Dimensions m m
			4.000	8.000	10,500		kcal/h	Mj/h	
I	CG9-41 H	1120322511 LPG 1120322512 NG	-	3	1	1	42.500	177	850x900x850
I	CG9-61 H	1120323611 LPG 1120323612 NG	-	5	1	1 + NC	58.500	244	1.275x900x850

SPECIFIC MODELS:

I : Free Standing.

SPECIFIC CHARACTERISTICS:

NC : Neutral cabinet

RANGES

GAS RANGES WITH FRY-TOP

Made of stainless steel AISI-304 (18/10). Open hobs with flame failure devices. Pilots for ignition. Cast iron trivets and burners. 2/1- GN oven in stainless steel with burner in stainless steel, power 8.000 Kcal/h. Pilot and thermocouple. Thermostatic control (130 °C-350°C). Thermostat control of the hot-plate temperature. Tubular burner made of stainless steel. Greasecollector under the grill. Neutral cabinet.



	Model	Reference	Burners - kcal/h			Plate	Power		Dimensions m m
			4.000	8.000	10,500		kcal/h	kW	
I	CG9-51 L	1120324200 LPG 1120324201 NG	2	1	1	L	43.500	182	1.275x900x850
I	CG9-51 R	1120324400 LPG 1120324401 NG	2	1	1	R	43.500	182	1.275x900x850
I	CG9-51 CL	1120324600 LPG 1120324601 NG	2	1	1	C L	43.500	182	1.275x900x850
I	CG9-51 CR	1120324800 LPG 1120324801 NG	2	1	1	C R	43.500	182	1.275x900x850

SPECIFIC CHARACTERISTICS:

L: Smooth hot-plate.
R: Ribbed hot-plate.

C: 50 microns thickness chromium coated steel sheeting hot-plate.

GAS SOLID TOP RANGES

Made of stainless steel AISI-304 (18/10). Consists of Target top, cast iron burner with firebrick protection ensuring even heat distribution. Piezoelectric burner ignition. Control knob with flame failure device. Solid top dimensions: 840 x 695 mm.



	Model	Reference	Oven	Power		Dimensions m m
				kcal/h	Mj/h	
P	CG9-10	1120320600 LPG 1120320601 NG	-	11.000	46	850x900x290
I	CG9-11	1120322900 LPG 1120322901 NG	1HG	19.000	79	850x900x850

SPECIFIC MODELS:

P: Counter Top.
I: Free Standing.

HG: 2/1- GN oven in stainless steel, with burner in stainless steel, 8.000 Kcal/h. Pilot and thermocouple. Thermostatic control (130 °C - 350 °C).

GAS SOLID TOP WITH OPEN BURNERS

Made of stainless steel AISI-304 (18/10). Two open hobs with flame failure devices. Pilots for ignition.

Cast iron trivets and burners..Trivet dimensions: 425 x 350 mm. with drip tray under. Target top, cast iron burner with firebrick protection ensuring even heat distribution. Control knob with flame failure. Piezoelectric burner ignition. Target top dimensions: 840 x 695 mm.



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Model	Code	Solid top plate	Power (Kcal/h) Plate Burners	Total Power Kcal/h Mj/h	Dimensions m m
P CGF9-120-I	1120321700 LPG 1120321701 NG	LEFT	11.000 8.000 4000	23.000 96	1.275x900x290
P CGF9-120-D	1120321900 LPG 1120321901 NG	RIGHT	11.000 8.000 4000	23.000 96	1.275x900x290

SPECIFIC MODELS:

P: Counter Top.

GAS SOLID TOP RANGES WITH OPEN BURNERS

Made of stainless steel AISI-304 (18/10). Two open hobs with flame failure devices. Pilots for ignition.

Cast iron trivets and burners.Trivet dimensions: 425 x 350 mm. with drip tray under. Target top, cast iron burner with firebrick protection ensuring even heat distribution. Control knob with flame failure. Piezoelectric burner ignition. Target top dimensions: 840 x 695 mm. 2/1- GN oven in stainless steel, with burner in stainless steel, 8.000 Kcal/h. Pilot and thermocouple. Thermostatic control (130 °C - 350 °C). Neutral cabinet.



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Model	Code	Solid top plate	Power (Kcal/h) Plate Burners	Total Power Kcal/h Mj/h	Dimensions m m
I CGF9-121-I	1120323800 LPG 1120323801 NG	LEFT	11.000 8.000 4000	31.000 130	1.275x900x850
I CGF9-121-D	1120324000 LPG 1120324001 NG	RIGHT	11.000 8.000 4000	31.000 130	1.275x900x850

SPECIFIC MODELS:

I: Free Standing.

RANGES

ELECTRIC RANGES

Made of stainless steel AISI-304 (18/10). Cast iron hot- plates with shielded elements. 6 settings switch. Indicator lights.

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	Model	Reference	Plates			Oven	Power kW	Dimensions m m
			3 kW	4 kW				
P	CE9-20	1120326000	1	1	-	7	425x900x290	
P	CE9-40	1120326800	3	1	-	13	850x900x290	
I	CE9-41	1120327600	3	1	1HE	19	850x900x850	

SPECIFIC MODELS:

P : Counter top.
I : Free standing.

HE : Electrical 2/1 GN oven in stainless steel with heating elements in the bottom and top. Thermostatic control (55 °C - 350 °C).

GAS RANGE WITH ELECTRIC OVEN

Made of stainless steel AISI-304 (18/10). Open hobs with flame failure devices. Pilots for ignition. Cast iron trivets and burners with drip trays under
Electrical 2/1 GN oven in stainless steel, with heating elements in the bottom and grill. Thermostatic control (55 °C - 350 °C). Selector switch for the upper and lower elements.

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	Model	Reference	Burners - kcal/h			Elec. Power kW	Gas Power		Dimensions m m
			4,000	8,000	10,500		kcal/h	Mj/h	
I	CGE9-41	1120328600 LPG 1120328601 NG	2	1	1	6	26.500	112	850x900x850

GAS RANGES FOR PAELLAS

Made of stainless steel AISI-304 (18/10). Double open hob with flame failure devices. Pilots for ignition.

Power: external burner: 10.500 Kcal/h;

internal burner: 4.800 Kcal/h.

Upper grid in stainless steel, dimensions 850 x 700 mm. with drip trays under.

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	Model	Reference	Oven	Power		Dimensions m m
				kcal/h	Mj/h	
P	CGP9-10	1120321000 LPG 1120321001 NG	-	15.300	64	850x900x290
I	CGP9-11	1120323100 LPG 1120323101 NG	1HP	22.300	94	850x900x850

SPECIFIC MODELS:

- P : Counter top.
- I : Free standing.

SPECIFIC CHARACTERISTICS:

- HP : Big oven 730x730x330 mm, for containers of 72 cm diameter. Stainless steel burner, 7.000 Kcal/h on the rear side. Pilot and thermocouple. Thermostatic control of the temperature (130 - 350 °C).



GAS FRY-TOPS

Made of stainless steel AISI-304 (18/10).
Burner in stainless steel with pilot.

Piezoelectric burner ignition. Thermostat control of the hot-plate temperature (120 °C-310°C).

Grease collector under the grill.



Fry-top **FTG9-05 L**

Fry-top **FTG/C9-10 L+R**

Model	Reference	Plate	Chromium	Surface dm ₂	Power kcal/h	Mj/h	Dimensions m m
P FTG9-05 L	1120220000 LPG 1120220001 NG	L	-	24	9.000	38	425x900x290
P FTG9-05 R	1120220025 LPG 1120220026 NG	R	-	24	9.000	38	425x900x290
P FTG9-10 L	1120221400 LPG 1120221401 NG	L	-	50	18.000	76	850x900x290
P FTG9-10 R	1120221415 LPG 1120221416 NG	R	-	50	18.000	76	850x900x290
P FTG9-10 L+R	1120221430 LPG 1120221431 NG	L+R	-	50	18.000	76	850x900x290
P FTG/C9-05 L	1120220050 LPG 1120220051 NG	L	C	24	8.000	38	425x900x290
P FTG/C9-05 R	1120220075 LPG 1120220076 NG	R	C	24	8.000	38	425x900x290
P FTG/C9-10 L	1120221445 LPG 1120221446 NG	L	C	50	16.000	76	850x900x290
P FTG/C9-10 R	1120221460 LPG 1120221461 NG	R	C	50	16.000	76	850x900x290
P FTG/C9-10 L+R	1120221475 LPG 1120221476 NG	L+R	C	50	16.000	76	850x900x290



Fry-top **FTG9-10 L** with stand **MB9-10**

GAS FRY-TOPS WITH OVEN

Made of stainless steel AISI-304 (18/10).
 Burner in stainless steel with pilot.

Piezoelectric ignition
 Fat collector under the grill. Thermostat control of the hot plate temperature: 120°C- 310 °C.

2/1 GN oven in stainless steel, with burner in stainless steel, 8.000 Kcal/h. Pilot and thermocouple.

Oven with thermostatic control (130 °C - 350 °C).

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Model	Reference	Plate	Chromium	Surface dm ²	Power kcal/h Mj/h	Dimensions m m
I FTG9-11 L	1120222800 LPG 1120222801 NG	L	-	50	26.000 108	850x900x850
I FTG9-11 R	1120222815 LPG 1120222816 NG	R	-	50	26.000 108	850x900x850
I FTG9-11 L+R	1120222830 LPG 1120222831 NG	L+R	-	50	26.000 108	850x900x850
I FTG/C9-11 L	1120222845 LPG 1120222846 NG	L	C	50	24.000 100	850x900x850
I FTG/C9-11 R	1120222860 LPG 1120222861 NG	R	C	50	24.000 100	850x900x850
I FTG/C9-11 L+R	1120222875 LPG 1120222876 NG	L+R	C	50	24.000 100	850x900x850

SPECIFIC MODELS:

I : Free Standing.
 P : Counter top.

C : 50 microns thickness chromium coated steel sheeting hot-plate.

L : Smooth hot-plate.

L+R : 2/3 smooth & 1/3 ribbed

R : Ribbed hot-plate.



Fry-top with oven FTG9-11 L+R

FRY-TOPS

ELECTRIC FRY-TOPS

Made of stainless steel AISI-304 (18/10). Shielded elements in stainless steel for heating. Thermostat control of the hot-plate temperature: 120 °C - 310 °C.

Fat collector under the grill.

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Fry-top *FTE9-05 L*

Fry-top *FTE9-10 R*

	Model	Reference	Plate	Chromium	Surface dm ²	Power kW	Dimensions m m
P	FTE9-05 L	1120220800	L	-	24	6	425x900x290
P	FTE9-05 R	1120220825	R	-	24	6	425x900x290
P	FTE9-10 L	1120222200	L	-	50	12	850x900x290
P	FTE9-10 R	1120222215	R	-	50	12	850x900x290
P	FTE9-10 L+R	1120222230	L+R	-	50	12	850x900x290
P	FTE/C9-05 L	1120220850	L	C	24	6	425x900x290
P	FTE/C9-05 R	1120220875	R	C	24	6	425x900x290
P	FTE/C9-10 L	1120222245	L	C	50	12	850x900x290
P	FTE/C9-10 R	1120222260	R	C	50	12	850x900x290
P	FTE/C9-10 L+R	1120222275	L+R	C	50	12	850x900x290

SPECIFIC MODELS:

P : Counter top.

SPECIFIC

CHARACTERISTICS:

C : 50 microns thickness chromium coated steel sheeting hot-plate.

L : Smooth hot-plate.

L+R : 2/3 smooth & 1/3 ribbed

R : Ribbed hot-plate.



Fry-top *FTE9-10 L*

GAS CHARCOAL GRILLS

Made of stainless steel AISI-304 (18/10).
 Burner in stainless steel with pilot.
 Piezoelectric burner ignition.
 Flame failure. Lava rocks.
 Grease collector.

Grid dimensions: 410 x 580 mm. The angle of the cooking grid can be adjusted to three positions.



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	Model	Reference	Grids (*)	Power		Dimensions m m
				kcal/h	Mj/h	
P	BG9-05	1130120006 LPG 1130120007 NG	1 H	9.000	38	425x900x290
P	BG9-10	1130120306 LPG 1130120307 NG	2 H	18.000	76	850x900x290
P	BG9-05 I	1130120000 LPG 1130120001 NG	1 A	9.000	38	425x900x290
P	BG9-10 I	1130120300 LPG 1130120301 NG	2 A	18.000	76	850x900x290

SPECIFIC MODELS:

P: Counter top.

(*) SPECIFIC CHARACTERISTICS (GRIDS):

H: Cast iron grid.
 A: Stainless steel grid.



NEW DESIGN:

Gas Charcoal **BG9-05 I** (Stainless steel grid)

ACCESSORIES FOR THE CHARCOALS

Reference	Grid type	Dimensions mm
T055413000	Cast iron Grid	410 x 580
T055452000	Stainless steel grid	410 x 580

SPL : Spare parts list.

BOILING PANS

GAS DIRECT BOILING PANS

Made of stainless steel AISI-304 (18/10). Bottom of the well in stainless steel AISI-316-L. Counterweighted folding lid.

Stainless steel burner, with flame failure Piezoelectric ignition with pilot. Cold and hot water feeds. Drainage tap.

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	Model	Reference	Capacity litres	Power		Dimensions m m
				kcal/h	Mj/h	
I	MG9-10	1120520000 LPG 1120520001 NG	100	15.300	64	850x900x850
S	MG9-10 S	1120520100 LPG 1120520101 NG	100	15.300	64	850x900x620
I	MG9-15	1120522300 LPG 1120522301 NG	150	19.800	82	850x900x850
S	MG9-15 S	1120522400 LPG 1120522401 NG	150	19.800	82	850x900x750
I	MG9-20	1120524600 LPG 1120524601 NG	200	23.000	26,7	850x900x850
S	MG9-20 S	1120524700 LPG 1120524701 NG	200	23.000	26,7	850x900x750

GAS PRESSURE DIRECT BOILING PANS

Made of stainless steel AISI-304 (18/10). Bottom of the well in stainless steel AISI-316-L. Counterweighted folding lid.

Low pressure system. Over-pressure safety valve. Closure clamps in the lid.

Stainless steel burner, with safety valve and thermo-couple. Piezoelectric ignition with pilot.

Cold and hot water feeds. Drainage tap.

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	Model	Reference	Capacity litres	Power		Dimensions m m
				kcal/h	kW	
I	MPG9-10	1120520200 LPG 1120520201 NG	100	15.300	17,8	850x900x850
S	MPG9-10 S	1120520300 LPG 1120520301 NG	100	15.300	17,8	850x900x620
I	MPG9-15	1120522500 LPG 1120522501 NG	150	19.800	23,0	850x900x850
S	MPG9-15 S	1120522600 LPG 1120522601 NG	150	19.800	23,0	850x900x750
I	MPG9-20	1120524800 LPG 1120524801 NG	200	23.000	26,7	850x900x850
S	MPG9-20 S	1120524900 LPG 1120524901 NG	200	23.000	26,7	850x900x750

S: Cantilever.
I: Free Standing.

GAS INDIRECT BOILING PANS

Made of stainless steel AISI-304 (18/10). Bottom of the well in stainless steel AISI-316-L. Double jacket pan (bain-marie system). Filling tap and control tap for the level of the bain-marie. Level indicator. Over-pressure safety valve and manometer. Safety device for the bain-marie extinguishes the burner in the event of low water level.

Counterweighted folding lid. Stainless steel burner, with flame failure. Piezoelectric ignition with pilot.

Cold and hot water feeds. Drainage tap.

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	Model	Reference	Note	Capacity litres	Power kcal/h	Mj/h	Dimensions m m
I	MG9-10 BM	1120520600 LPG 1120520601 NG	-	100	15.300	64	850x900x850
S	MG9-10 BM S	1120520700 LPG 1120520701 NG	-	100	15.300	64	850x900x620
I	MG9-15 BM	1120522900 LPG 1120522901 NG	-	150	19.800	82	850x900x850
S	MG9-15 BM S	1120523000 LPG 1120523001 NG	-	150	19.800	82	850x900x750
I	MG9-15 BM 316	1120522905 LPG 1120522906 NG	*	150	19.800	82	850x900x850

ELECTRIC INDIRECT BOILING PANS

Made of stainless steel AISI-304 (18/10). Bottom of the well in stainless steel AISI-316-L. Double jacket pan (bain-marie system). Counterweighted folding lid. Shielded heating elements in stainless steel. Pilot light to indicate heating. Control by thermostat. Cold and hot water feeds. Drainage tap.

Filling tap and control tap for the level of the double jacket pan (bain-marie). Level indicator.

Over-pressure safety valve and manometer.

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	Model	Reference	Note	Capacity litres	Power kcal/h	kW	Dimensions m m
I	ME9-10 BM	1120521200	-	100	18,0		850x900x850
S	ME9-10 BM S	1120521300	-	100	18,0		850x900x620
I	ME9-15 BM	1120523500	-	150	18,0		850x900x850
S	ME9-15 BM S	1120523600	-	150	18,0		850x900x750
I	ME9-15 BM 316	1120523505	*	150	18,0		850x900x850

I : Free Standing.
S : Cantilever.

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Well, lid, handle, hinge and water pipe made of stainless steel AISI-316.

DEEP FAT FRYERS

GAS DEEP FAT FRYERS

Made of stainless steel AISI-304 (18/10).
 Cast iron burners. **Tubular type**
 Thermostat temperature control: 60 °C to 195 °C.
 Automatic burner ignition by means of an

electromagnetic valve, with pilot light and thermocouple. Safety thermostat. Drainage tap.

Supplied with 2 small baskets in each well.

REQUIRES: Electric power for ignition
 230 V - 1 + N.



	Model	Reference	Wells	Capacity litres	Power kcal/h	Mj/h	Dimensions m m
I	FG9-05	1120820100 LPG 1120820101 NG	1	20	21.000	88	425x900x850
S	FG9-05 S	1120820300 LPG 1120820301 NG	1	20	21.000	88	425x900x620
I	FG9-10	1120821500 LPG 1120821501 NG	2	40	42.000	176	850x900x850

ELECTRIC DEEP FAT FRYER

Made of stainless steel AISI-304 (18/10).
 Shielded heating elements in stainless steel.
 Pilot light to indicate heating.
 Control by thermostat (60 °C to 195 °C).
 Safety thermostat. Drainage tap.
 Supplied with 2 small baskets in each well:
 315x160x120 mm.

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	Model	Reference	Wells	Capacity litres	Power kW	Dimensions mm
I	FE9-05	1120822500	1	20	18	425x900x850
S	FE9-05 S	1120822700	1	20	18	425x900x620
I	FE9-10	1120824000	2	40	36	850x900x850

I: Free Standing.
 S: Cantilever.

GAS DEEP FAT FRYERS, INDIRECT HEATING

Made of stainless steel AISI-304 (18/10).
"V" shaped tank.

Indirect heating made from the laterals of the well.
 Thermostat temperature control: 60 °C to 195 °C.
 Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple.

Safety thermostat. Drainage tap. Supplied with 2 small baskets in each well. **REQUIRES: Electrical power for ignition 230 V - 1 + N.**

NEW



	Model	Reference	Wells	Capacity litres	Power		Dimensions m m
					kcal/h	kW	
I	FGCL9-05	1120812000 LPG 1120812001 NG	1	20	21.000	24,4	425x900x850
S	FGCL9-05 S	1120820600 LPG 1120820601 NG	1	20	21.000	24,4	425x900x620

BRATT PANS

GAS TILTING BRATT PANS

Made of stainless steel AISI-304 (18/10).
 Counterweighted hinged lid.
 Stainless steel tubular burner controlled by solenoid valve and thermostat temperature control (50 °C - 315 °C).
 Safety system to extinguish the flame if the pan raises.
 Water feed.
REQUIRES: Electrical intake:
 230 V - 1 + N.



Model
SBG9-10 I

Model	Reference	Pan	Raising system	Capacity litres	Surface dm ²	Power kcal/h	Mj/h	Dimensions mm
I SBG9-10	1121125000 LPG 1121125001 NG	H	V	80	50	16.000	66	850x900x850
S SBG9-10 S	1121125100 LPG 1121125101 NG	H	V	80	50	16.000	66	850x900x620
I SBG9-10 I	1121126000 LPG 1121126001 NG	A	V	80	50	16.000	66	850x900x850
S SBG9-10 IS	1121126100 LPG 1121126101 NG	A	V	80	50	16.000	66	850x900x620
I SBG9-10 M	1121125200 LPG 1121125201 NG	H	M	80	50	16.000	66	850x900x850
S SBG9-10 MS	1121125300 LPG 1121125301 NG	H	M	80	50	16.000	66	850x900x750
I SBG9-10 IM	1121126200 LPG 1121126201 NG	A	M	80	50	16.000	66	850x900x850
S SBG9-10 IMS	1121126300 LPG 1121126301 NG	A	M	80	50	16.000	66	850x900x750
I SBG9-15 IM	1121127000 LPG 1121127001 NG	A	M	120	75	23.000	96	1.275x900x850
S SBG9-15 IMS	1121127100 LPG 1121127101 NG	A	M	120	75	23.000	96	1.275x900x750

SPECIFIC MODELS:

I: Free standing.
 S: Cantilever.

SPECIFIC CHARACTERISTICS:

H: Cast iron pan.
 A: Stainless steel pan. Heat diffuser base 10 mm
 V: manual
 M: Motorized tilt system.



SBG9-15 IM

ELECTRIC TILTING BRATT PANS

Made of stainless steel AISI-304 (18/10).
 Counterweighted hinged lid.
 Shielded elements controlled by thermostat.
 Pilot lights.
 Thermostat temperature control (50 °C - 315 °C).
 Water feed.

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Model
SBE9-10

	Model	Reference	Pan	Raising system	Capacity litres	Surface dm ²	Power kW	Dimensions m m
I	SBE9-10	1121125400	H	V	80	50	12	850x900x850
S	SBE9-10 S	1121125500	H	V	80	50	12	850x900x620
I	SBE9-10 I	1121126400	A	V	80	50	12	850x900x850
S	SBE9-10 IS	1121126500	A	V	80	50	12	850x900x620
I	SBE9-10 M	1121125600	H	M	80	50	12	850x900x850
S	SBE9-10 MS	1121125700	H	M	80	50	12	850x900x750
I	SBE9-10 IM	1121126600	A	M	80	50	12	850x900x850
S	SBE9-10 IMS	1121126700	A	M	80	50	12	850x900x750
I	SBE9-15 IM	1121127200	A	M	120	75	18	1.275x900x850
S	SBE9-15 IMS	1121127300	A	M	120	75	18	1.275x900x750

SPECIFIC MODELS:

I : Free standing.
 S : Cantilever.

SPECIFIC CHARACTERISTICS:

H : Cast iron pan.
 A : Stainless steel pan. Heat diffuser base 10 mm thick.
 V : Crank tilting system.
 M : Motorized tilt system.

Model
SBE9-10 IM



BAIN - MARIES

GAS BAIN MARIES

Made of stainless steel AISI-304 (18/10). The well is designed to suit GN containers- not supplied.

Piezoelectric ignition and pilot. Safety thermocouple.

Thermostat temperature control (30 °C to 90 °C).

Water feed.

Drainage with overflow.

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*Bain-Marie
9-05 model*



	Model	Reference	Capacity litres	Power		Dimensions mm
				kcal/h	Mj/h	
P	BMG9-05	1121220000 LPG 1121220001 NG	22	3.500	15	425x900x290
P	BMG9-10	1121220700 LPG 1121220701 NG	45	6.200	30	850x900x290

P : Countertop.

ELECTRIC BAIN MARIES

Made of stainless steel AISI-304 (18/10). The well is designed to suit GN containers - not supplied

Shielded elements controlled by thermostat.

Pilot lights.

Thermostat temperature control (30 °C to 90 °C).

Water feed.

Drainage with overflow.

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*Bain-Marie
9-05 model*



	Model	Reference	Capacity litres	Power	Dimensions mm
				K W	
P	BME9-05	1121220300	22	2,8	425x900x290
✕ P	BME9-10	1121221100	45	6,0	850x900x290

P : Countertop.

GAS PASTA COOKERS

Made of stainless steel AISI-316 (18/10).
 Cast iron burners.
 Thermostat temperature control.
 Supplied with 3 baskets size 1/3.
 Piezoelectric ignition.
 Water feed.
 Drainage tap.



	Model	Reference	Capacity litres	Power		Dimensions m m
				Kcal/h	Mj/h	
I	CPG9-05	1121225000 LPG 1121225001 NG	45	16.000	67	425x900x850
S	CPG9-05 S	1121225300 LPG 1121225301 NG	45	16.000	67	425x900x620

ELECTRIC PASTA COOKERS

Made of stainless steel AISI-316 (18/10).
 Thermostat temperature control.
 Supplied with 3 baskets size 1/3.
 Water feed. Drainage tap.

	Model	Reference	Capacity litres	Power KW	Dimensions mm
S	CPE9-05 S	112122____	45	12,0	425x900x620

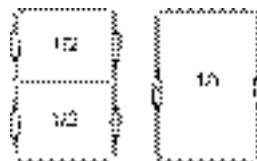
I : Free Standing.
 S : Cantilever.

ACCESSORIES FOR THE PASTA COOKERS

Reference	Baskets	Dimensions mm
1100002805	BASKET SIZE-1/1 - TYPE H506121	298x488x230
1100002804	BASKET SIZE-1/2 - TYPE H506120	298x243x230
1100002800	BASKET SIZE-1/3 - TYPE H506500	298x163x230
1100002802	LEFT BASKET SIZE-1/6 - TYPE H506118	143x163x230
1100002803	RIGHT BASKET SIZE-1/6 - TYPE H506119	143x163x230
1100002801	ROUND BASKET SIZE 1/6 - TYPE H506117	Ø152x230

SPL : Spare parts list.

DISTRIBUTION OF BASKETS



WORK TOPS

WORK TOPS

Made of stainless steel AISI-304 (18/10).
Removable worktop.

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	Model	Reference	Drawers	Dimensions mm
P	EN9-05	1110120000	-	425x900x290
P	EN9-05 C	1110120100	1	425x900x290
P	EN9-10	1110120400	-	850x900x290
P	EN9-10 C	1110120500	2	850x900x290

P : Countertop



Work top with drawers, *EN9-10 C model*

STANDS

Made of stainless steel AISI-304 (18/10). Stands for adding to the counter top appliances of 900 Series to obtain a free standing unit.
Option for door kits.

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*Electric Range CE9-40
over stand MB9-10*

Model	Reference	Dimensions mm
MB9-05	1121720000	425x900x560
MB9-10	1121720010	850x900x560
MB9-15	1121720020	1.275x900x560

DOORS FOR STANDS

Model	Reference	Description
LEFT DOOR	1100002746	For the MB9- stands. Left hinged
RIGHT DOOR	1100002745	For the MB9- stands. Right hinged

**Example: Assembly of a compact block:
3 appliances over stand**

- Stand **MB9-15**
- Charcoal **BG9-05**
- Gas range **CG9-20**
- Bain Marie **BME9-05**
- One **RIGHT DOOR**
- Two **LEFT DOORS**
- Front top panel 1-1/2 mod.



MONOBLOCK SYSTEM

FRONT TOP PANELS

Made of s

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Picture 5 modules assembly with front top panel of 3-1/2 modules (the tilting bratt pan cannot be assembled)

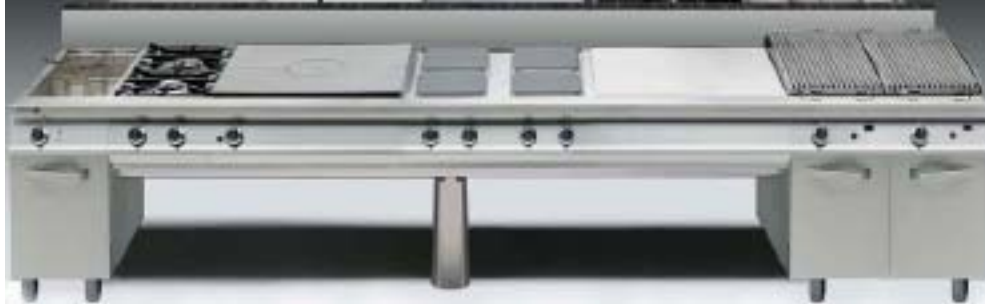
Model	Reference	Wide mm
FRONT TOP PANEL 1/2 MOD.	1100003200	100
FRONT TOP PANEL 1 MOD.	1100003201	100
FRONT TOP PANEL 1-1/2 MOD.	1100003202	100
FRONT TOP PANEL 2 MOD.	1100003203	100
FRONT TOP PANEL 2-1/2 MOD.	1100003204	100
FRONT TOP PANEL 3 MOD.	1100003205	100
FRONT TOP PANEL 3-1/2 MOD.	1100003206	100
FRONT TOP PANEL 4 MOD.	1100003207	100
FRONT TOP PANEL 4-1/2 MOD.	1100003208	100
FRONT TOP PANEL 5 MOD.	1100003209	100
MODULE JOINT	1100002696	-
PLATE SHELF 1 MOD.	110000____ (*)	220
PLATE SHELF 1-1/2 MOD.	110000____ (*)	220
PLATE SHELF 2 MOD.	110000____ (*)	220
PLATE SHELF 2-1/2 MOD.	110000____ (*)	220
PLATE SHELF 3 MOD.	110000____ (*)	220
PLATE SHELF 3-1/2 MOD.	110000____ (*)	220
PLATE SHELF 4 MOD.	110000____ (*)	220
PLATE SHELF 4-1/2 MOD.	110000____ (*)	220
PLATE SHELF 5 MOD.	110000____ (*)	220

(*) Contact FAGOR INDUSTRIAL for these articles

WALL CHIMNEYS

Made of stainless steel AISI-304 (18/10).

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Picture: 5 modules wall block with front top panel and wall chimney of 5 modules.

Model		Reference	Price
WALL CHIMNEY	1/2 MOD.	1100002710	
WALL CHIMNEY	1 MOD.	1100002711	
WALL CHIMNEY	1-1/2 MOD.	1100002712	
WALL CHIMNEY	2 MOD.	1100002713	
WALL CHIMNEY	2-1/2 MOD.	1100002714	
WALL CHIMNEY	3 MOD.	1100002715	
WALL CHIMNEY	3-1/2 MOD.	1100002716	
WALL CHIMNEY	4 MOD.	1100002717	
WALL CHIMNEY	4-1/2 MOD.	1100002718	
WALL CHIMNEY	5 MOD.	1100002719	
WALL CHIMNEY	1/2 MOD. FE9-05	1100002720	



Picture: 5 modules cantilever block with legs, with front top panel of 5 modules.

CANTILEVER SYSTEM

WALL MODULE SUPPORTS

Accessories for a wall cantilever system Includes: bottom base, cast iron supports, components for anchorage and external panels.

Elements for monoblock system not included.

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Model	Reference
KIT WALL MODULATION 1-1/2 MOD.	1100002521
KIT WALL MODULATION 2 MOD.	1100002522
KIT WALL MODULATION 2-1/2 MOD.	1100002523
KIT WALL MODULATION 3 MOD.	1100002524
KIT WALL MODULATION 3-1/2 MOD.	1100002525
KIT WALL MODULATION 4 MOD.	1100002526
KIT WALL MODULATION 4-1/2 MOD.	1100002527
KIT WALL MODULATION 5 MOD.	1100002528
KIT WALL MODULATION 5-1/2 MOD.	1100002529
KIT WALL MODULATION 6 MOD.	1100002530

STEEL FRAMES (O PTION) FOR WALL CANTILEVER BLOCKS

Made of stainless steel profile with anti-corrosive coating.

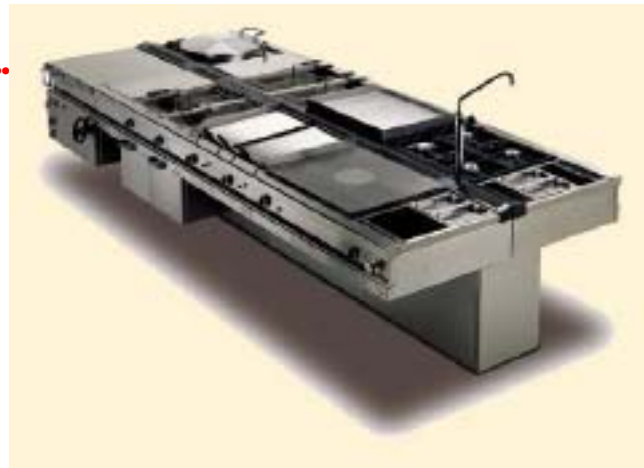
Included elements for fastening to the ground.

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Model	Reference
FRAME 1-1/2 MOD.	2103722100
FRAME 2 MOD.	2103722101
FRAME 2-1/2 MOD.	2103722102
FRAME 3 MOD.	2103722103
FRAME 3-1/2 MOD.	2103722104
FRAME 4 MOD.	2103722105
FRAME 4-1/2 MOD.	2103722106
FRAME 5 MOD.	2103722107
FRAME 5-1/2 MOD.	2103722109
FRAME 6 MOD.	2103722110

CENTRAL MODULE SUPPORTS

Accessories for a central cantilever system. Includes: bottom base, cast iron supports, components for anchorage and external panels. **Elements for monoblock system not included.**



Model	Reference
KIT CENTRAL MODULATION 1-1/2 MOD.	1100002531
KIT CENTRAL MODULATION 2 MOD.	1100002532
KIT CENTRAL MODULATION 2-1/2 MOD.	1100002533
KIT CENTRAL MODULATION 3 MOD.	1100002534
KIT CENTRAL MODULATION 3-1/2 MOD.	1100002535
KIT CENTRAL MODULATION 4 MOD.	1100002536
KIT CENTRAL MODULATION 4-1/2 MOD.	1100002537
KIT CENTRAL MODULATION 5 MOD.	1100002538
KIT CENTRAL MODULATION 5-1/2 MOD.	1100002708
KIT CENTRAL MODULATION 6 MOD.	1100002709

STEEL FRAMES(OPTION) FOR CENTRAL CANTILEVER BLOCKS

Made of stainless steel profile with anti-corrosive coating. Includes components for fastening to the ground.



Model	Reference
FRAME 1-1/2 MOD.	2103722300
FRAME 2 MOD.	2103722301
FRAME 2-1/2 MOD.	2103722302
FRAME 3 MOD.	2103722303
FRAME 3-1/2 MOD.	2103722304
FRAME 4 MOD.	2103722305
FRAME 4-1/2 MOD.	2103722306
FRAME 5 MOD.	2103722307
FRAME 5-1/2 MOD.	2103722308
FRAME 6 MOD.	2103722309

CANTILEVER SYSTEM WITH LEGS

WALL MODULE SUPPORTS

Accessories for a wall or central cantilever system with legs.
Includes: legs, metallic base, fastening components
and external panels.

Elements for monoblock system not included.

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Picture:
Central cantilever system block with legs of 5 modules

Model	Reference
KIT WALL MODULATION WITH LEGS, 1-1/2 MOD.	1100002904
KIT WALL MODULATION WITH LEGS, 2 MOD.	1100002905
KIT WALL MODULATION WITH LEGS, 2-1/2 MOD.	1100002906
KIT WALL MODULATION WITH LEGS, 3 MOD.	1100002907
KIT WALL MODULATION WITH LEGS, 3-1/2 MOD.	1100002908
KIT WALL MODULATION WITH LEGS, 4 MOD.	1100002909
KIT WALL MODULATION WITH LEGS, 4-1/2 MOD.	1100002910
KIT WALL MODULATION WITH LEGS, 5 MOD.	1100002911
KIT WALL MODULATION WITH LEGS, 5-1/2 MOD.	1100002912
KIT WALL MODULATION WITH LEGS, 6 MOD.	1100002913
KIT CENTRAL MODULATION WITH LEGS, 1-1/2 MOD.	1100002920
KIT CENTRAL MODULATION WITH LEGS, 2 MOD.	1100002921
KIT CENTRAL MODULATION WITH LEGS, 2-1/2 MOD.	1100002922
KIT CENTRAL MODULATION WITH LEGS, 3 MOD.	1100002923
KIT CENTRAL MODULATION WITH LEGS, 3-1/2 MOD.	1100002924
KIT CENTRAL MODULATION WITH LEGS, 4 MOD.	1100002925
KIT CENTRAL MODULATION WITH LEGS, 4-1/2 MOD.	1100002926
KIT CENTRAL MODULATION WITH LEGS, 5 MOD.	1100002927
KIT CENTRAL MODULATION WITH LEGS, 5-1/2 MOD.	1100002928
KIT CENTRAL MODULATION WITH LEGS, 6 MOD.	1100002929

KIT BRIDGE

Made of stainless steel AISI-304 (18/10). Kit of components to make one bridge system.

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Picture:
5 modules Wall block with kit bridge 3-1/2 modules
(including central support)

Model	Reference	Description
KIT BRIDGE 1 MODULE	1100002643	Bridge 1 module
KIT BRIDGE 1-1/2 MODULE	1100002644	Bridge 1-1/2 module
KIT BRIDGE 2 MODULES	1100002645	Bridge 2 modules
KIT BRIDGE 2-1/2 MODULES	1100002646	Bridge 2-1/2 modules with central support
KIT BRIDGE 3 MODULES	1100002647	Bridge 3 modules with central support
KIT BRIDGE 3-1/2 MODULES	1100002648	Bridge 3-1/2 modules with central support
KIT BRIDGE 4 MODULES	1100002649	Bridge 4 modules with central support

KICKING STRIPS

KICKING STRIPS

Made of stainless steel AISI-304 (18/10).
With sanitary curve

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Picture: Wall block of 5 modules with kicking strip

Model	Reference	Length mm
KICKING STRIP 1/2 MOD.	11_____ (*)	425
KICKING STRIP 1 MOD.	11_____ (*)	900
KICKING STRIP 1-1/2 MOD.	11_____ (*)	1,275
KICKING STRIP 2 MOD.	11_____ (*)	1,700
KICKING STRIP 2-1/2 MOD.	11_____ (*)	2,125
KICKING STRIP 3 MOD.	11_____ (*)	2,550
KICKING STRIP 3-1/2 MOD.	11_____ (*)	2,975
KICKING STRIP 4 MOD.	11_____ (*)	3,400
KICKING STRIP 4-1/2 MOD.	11_____ (*)	3,825
KICKING STRIP 5 MOD.	11_____ (*)	4,250
KICKING STRIP 5-1/2 MOD.	11_____ (*)	4,675
KICKING STRIP 6 MOD.	11_____ (*)	5,100
KICKING STRIP FOR RIGHT SIDE	11_____ (*)	900
KICKING STRIP FOR LEFT SIDE	11_____ (*)	900

(*) Contact FAGOR INDUSTRIAL for these articles

MOBILE APPLIANCES

Kit of castors with safety chain.

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Reference	Accessories
1100002655	KIT OF 4 CASTORS FOR 1 MODULE OR BIGGER APPLIANCES
1100002842	KIT OF 2 CASTORS FOR 1/2 MODULE APPLIANCES
1100002654	KIT OF 4 CASTORS & FLEXIBLE GAS CONNECTION
1100002652	KIT OF 4 CASTORS & FLEXIBLE GAS CONNECTION "S.M." For countertop appliances on stand

RANGES

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Reference	Accessories	Dimensions mm
U565406000	RADIANT PLATE for the 4.000 kcal/h burners of 900 series ranges	425x350
U025411000	GRID FOR OPEN BURNER	425x350
U135635000	2/1 GN OVEN GRID	530x650
1100002703	WATER COLUMN L with cold and hot taps (*). For left chimney	-
1100002704	WATER COLUMN R with cold and hot taps (*). For right chimney	-

(*) : ONLY FOR RANGES AND NEUTRAL ELEMENTS. Supplied with a chimney bracket for support.

SPL : Spare parts list.

DEEP FAT FRYERS

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Reference	Accessories	Dimensions mm
X166526000	BIG BASKET	315x330x120
X166525000	LITTLE BASKET	315x160x120

SPL : Spare parts list.

BOILING PANS

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Reference	Accessories	Dimensions mm
1100002755	COUSCOUS BASKET. With perforated bottom. For 150 and 200 l. pans	Ø= 610, H=410
1100002756	PERFORATED BASKETS MOD. 100. For 100 l. models	Ø= 550, H=257
1100002757	PERFORATED BASKETS MOD. 150. For 150 and 200 l. models	Ø= 550, H=420

