



OVENS

COOK & CHILL
SOLUTION

FAGOR



OPTIMISE THE WORK AND PRODUCTIVITY
OF A PROFESSIONAL KITCHEN





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OPTIMISE THE WORK AND
PRODUCTIVITY OF A
PROFESSIONAL KITCHEN

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OPTIMISE THE WORK
AND PRODUCTIVITY OF A
PROFESSIONAL KITCHEN.

As specialists in ovens and refrigeration, Fagor Industrial is proud to present its Cook & Chill solution, **a combined range of ovens and blast chillers & freezers** that will optimise the work, performance, efficiency and productivity of a professional kitchen.



COOK & CHILL PROCESS

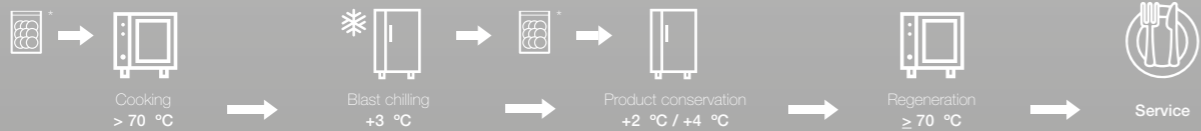
The Cook & Chill process is becoming ever more necessary for demanding kitchens. **This is a procedure which combines cooking and blast temperature chilling.**


After employing any of the modes and functions of the Advance ovens, the cooked products are submitted to rapid cooling (blast chilling), by which the dangerous temperature zone for foods (from 65 °C to 3 °C) is rapidly crossed. In this perfectly controlled manner, the product can be stored at an ideal temperature until it is needed. At this point, thanks to the regeneration function included in the ovens, cooked products are made ready again to be served to the diners in perfect condition.

This system broadens the offer of products, ensuring quality dishes, reducing the proliferation of bacteria and increasing food storage time and preventing dehydration and the resultant weight loss.



Cost savings, optimizing resources, safety and hygiene,
and a product just been made



 *Vacuum packing option.



THINK GLOBAL, THINK SMART

THE MOST CONVENIENT SOLUTION

Fagor combines the heating and chilling processes by bringing them together into an all-in-one solution that simplifies movement around the kitchen, reduces occupational risks and provides greater convenience for chefs and greater efficiency in the workplace.

Using the Advance ovens and blast chillers & freezers, it is possible to programme work in the kitchen, using downtimes or quiet periods to prepare the food for the rest of the week.

The correct use of the blast chiller combined with the ovens ensures less waste, time savings, higher returns and a recently cooked tasty product.

COOK & CHILL COOKING METHODS

Fresh products, starters, main dishes, garnishes, side dishes, desserts, baked products.



A LA CARTE

- Cooking (oven) using trays.
- Chilling (in blast chiller) using trays.
- Plating.
- Regeneration using a dish by dish "MULTI TRAY" system.



BUFFETS

- Cooking (in oven) using trays.
- Chilling (in blast chiller) using trays.
- Regeneration using trays (oven).
- Service.



BANQUETS

- Cooking (in oven) with loading trolley for trays.
- Chilling (in blast chiller) with loading trolley for trays.
- Plating.
- Regeneration using plate rack (oven).
- Thermal cover.
- Service - Distribution.



VACUUM COOKING

¿WHAT CAN BE DONE WITH THE VACUUM?

- | | | |
|---|--|--|
| <ul style="list-style-type: none"> - Preserve raw product. - Preserve raw product with freezing. - Preserve cooked product with/without pasteurisation. - Preserve cooked/pasteurised product with freezing. - Stuffings and shapes without the need to bind or sew. | <ul style="list-style-type: none"> - Cook raw product with cooked product (assemblage). - 100% vacuum cooking. - Antioxidant cooking. - Prepare vacuum packed products for cooking in the traditional manner. - Use the vacuum technique for immediate consumption. | <ul style="list-style-type: none"> - Compacting with and without heat treatment (raw). - Gelatine extraction. - Instant maceration and seasoning. - Extraction of undesired added air. - Sweet vacuuming. |
|---|--|--|

OVENS AND BLAST CHILLERS & FREEZERS

COOK & CHILL PROCESS



01.

SMART MOVE

Door openings, height of elements, every detail of the system has been designed with the whole set in mind, to simplify movements around the kitchen and make them safe.

02.

1 RANGE

In addition to our Cook & Chill appliances, we offer a full range of accessories that are perfectly adapted to suit both models.

03.

EASY TOUCH

Logic in the positioning and in the design of the control panels makes the combined programming of a Cook & Chill process a reality.

04.

DESIGN

As a symbol of the integrated system, the refined, parallel lines of the 2 models reflect the desire to create one single management system for your kitchen.



ADVANTAGES:

- Eliminates health risks.
- Minimises stock shrinkage.
- Reduces raw material and staff costs.
- Controls the quality of products.
- Streamlines workflows.
- Standardised work processes.
- Minimises the oxidation and evaporation of foodstuffs.

Less waste,
higher returns and a recently
cooked tasty product.

USE OF THE BLAST CHILLER & FREEZER AND OVEN

COOK & CHILL PROCESS

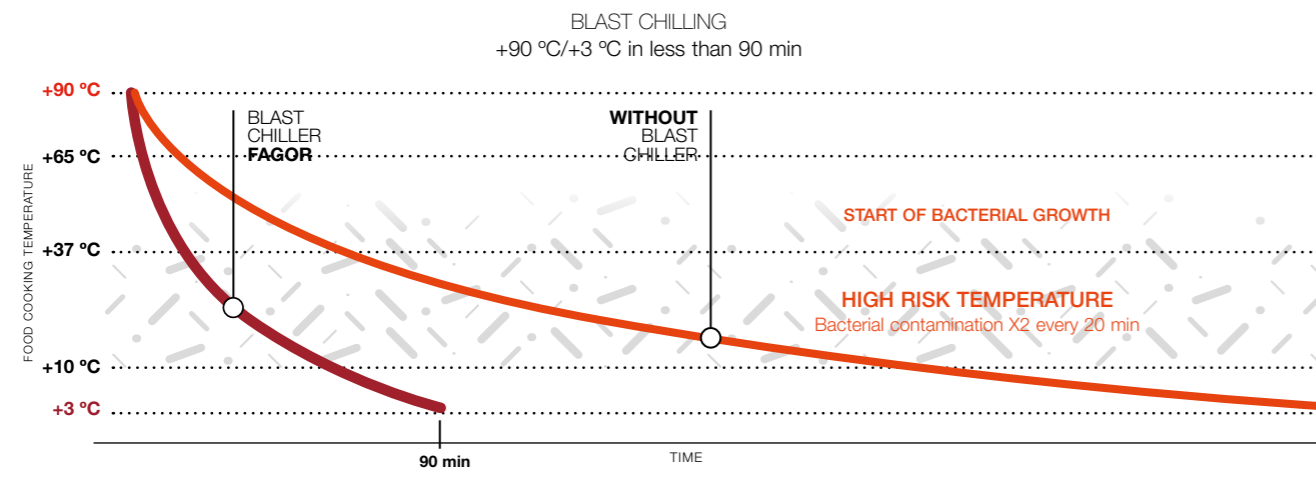
BLAST CHILLING

Soft cycle (standard) - 90 minutes

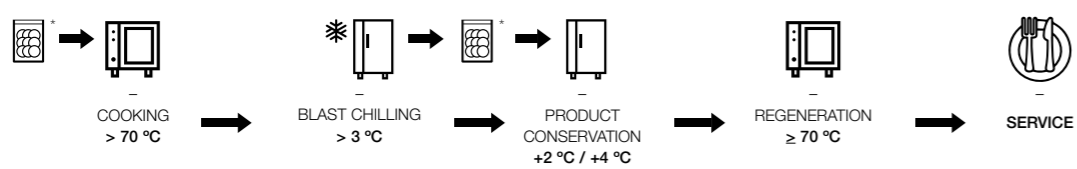
This cycle is suitable for soft, light or thin foods, small in size or volume.

Hard cycle (intensive) - 90 minutes

This is ideal for high density or large size products and for preparing packaged food.



Based on a cooked product



*Vacuum packing option.

BLAST FREEZING

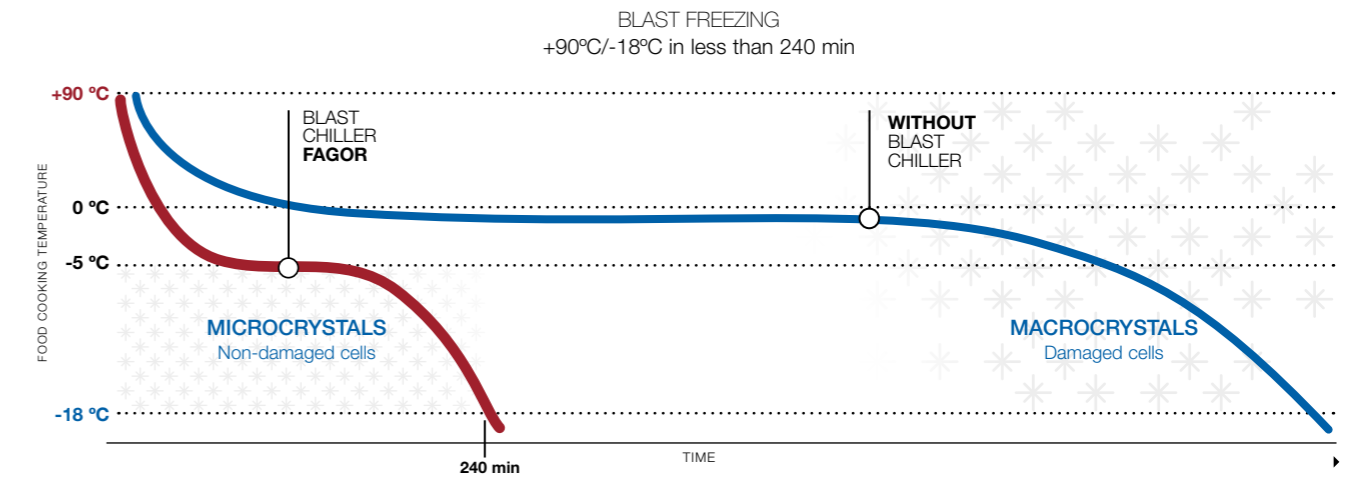
Soft cycle (standard) - 240 minutes

This cycle freezes food very evenly making it suitable for food that should not be subject to sudden temperature changes or that is made from several ingredients.

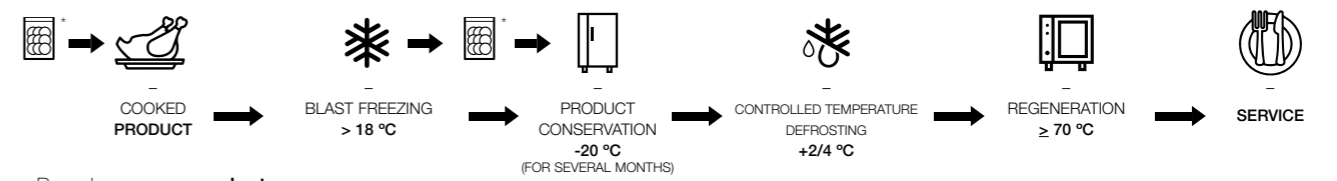
Hard cycle (intensive) - 240 minutes

This cycle is ideal for semi-finished products or semi-prepared dishes. It is also suitable for raw food.

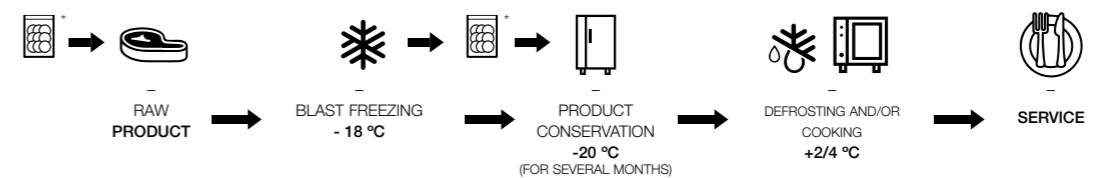
It makes it possible to maintain a stock of frozen products for a long time, to be consumed during the course of the year.



Based on a cooked product



Based on a raw product



*Vacuum packing option.

OUR COOK & CHILL RANGE

COOK & CHILL 061
40 ÷ 60 MEALS PER DAY



COOK & CHILL 101
60 ÷ 100 MEALS PER DAY



COOK & CHILL 102
100 ÷ 150 MEALS PER DAY





COOK & CHILL 201
150 ÷ 200 MEALS PER DAY






COOK & CHILL 202
200 ÷ 360 MEALS PER DAY




COOK & CHILL 061 SOLUTIONS

-  **ELECTRIC OVEN**
APE-061
AE-061
-  **GAS OVEN (*)**
APG-061
AG-061

-  **STACKING KIT 061**
Electric and gas models
ACG
-  Gas models
APG y AG

-  **BLAST CHILLER ATA-061**
(50 Hz)
(60 Hz)



-  **TROLLEY FOR REMOVABLE RACKS**
CP-11-R



-  **REMOVABLE TRAY HOLDER**
EB-061
-  **REMOVABLE PLATE RACK**
EP-061


-  **RAIL GUIDES FOR STRUCTURE**
GE-101


-  **THERMAL COVER LTE-101**
EP-061



COOK & CHILL 101 SOLUTIONS

-  **ELECTRIC OVEN**
APE-101
AE-101
-  **GAS OVEN (*)**
APG-101
AG-101

-  **STAND SH-11**
-  **STAND WITH RAILS SH-11-B**

-  **BLAST CHILLER ATA-101**
(50 Hz)
(60 Hz)



-  **TROLLEY FOR REMOVABLE RACKS**
CP-11



-  **REMOVABLE TRAY HOLDER**
EB-101
-  **REMOVABLE PLATE RACK**
EP-101


-  **RAIL GUIDES FOR STRUCTURE**
GE-101


-  **THERMAL COVER LTE-101**



COOK & CHILL 102 SOLUTIONS

-  **ELECTRIC OVEN**
APE-102
AE-102
-  **GAS OVEN (*)**
APG-102
AG-102

-  **STAND SH-102**
-  **STAND WITH RAILS SH-102-B**

-  **BLAST CHILLER ATA-102**
(50 Hz)
(60 Hz)



-  **TROLLEY FOR REMOVABLE RACKS**
CP-102

-  **REMOVABLE TRAY HOLDER**
EB-102
-  **REMOVABLE PLATE RACK**
EP-102


-  **RAIL GUIDES FOR STRUCTURE**
GE-102

-  **THERMAL COVER LTE-102**


COOK & CHILL 201 SOLUTIONS


-  **ELECTRIC OVEN**
APE-201
AE-201
-  **GAS OVEN (*)**
APG-201
AG-201

-  **BLAST CHILLER**
CSK-201
-  **BLAST CHILLER AND FREEZER**
CMK-201



-  **LOADING TROLLEY FOR TRAYS CEB-201**


-  **LOADING TROLLEY FOR PLATES CEP-201**


-  **THERMAL COVER-201**

-  **THERMAL COVER-201**


COOK & CHILL 202 SOLUTIONS


-  **ELECTRIC OVEN**
APE-202
AE-202
-  **GAS OVEN (*)**
APG-202
AG-202

-  **BLAST CHILLER**
CSK-202
-  **BLAST CHILLER AND FREEZER**
CMK-202

-  **LOADING TROLLEY FOR TRAYS CEB-202**

-  **LOADING TROLLEY FOR PLATES CEP-202**

-  **THERMAL COVER-202**

-  **THERMAL COVER-202**

(*): See gas and frequency

(*): See gas and frequency

OUR VACUUM PACKERS

SENSOR-PRO
SV-2-850L/100



SENSOR-PRO
SV-1-460/20 + CEV










T-CONTROL
TV-1-410/10












T-CONTROL
TV-2-850L/100



MODEL	VOLTAGE Hz.	N° SEALING BARS	LENGTH OF SEAL (mm)	BUSCH PUMP CAPACITY (m³/h)	CHAMBER DIMENSIONS (mm)	POWER (W)	DIMENSIONS (mm)
TABLETOP PACKERS							
LENGTH OF LARGE SEAL							
SV-1-410/10	230 1+N - 50/60	1 	410	10	450 x 420 x 180	540	480 x 560 x 440
SV-1-410/20	230 1+N - 50/60	1 	410	20	450 x 420 x 180	750	480 x 560 x 440
LENGTH OF VERY LARGE SEAL							
SV-1-460/20	230 1+N - 50/60	1 	460	20	550 x 470 x 180	750	610 x 575 x 440
SV-2-460/20	230 1+N - 50/60	2 	460+460	20	550 x 470 x 180	750	610 x 575 x 440
STANDING PACKERS WITH WHEELS							
LENGTH OF VERY LARGE SEAL							
SV-2-460/40	230 1+N - 50/60	2 	460+460	40	700 x 480 x 210	1,500	820 x 600 x 1,030
SV-2-460/63	230 1+N - 50/60	2 	460+460	63	700 x 480 x 210	1,500	820 x 600 x 1,030
SV-2-850L/100	230 1+N - 50/60	2 	850+580	100	950 x 600 x 210	2,200	1,070 x 720 x 1,060

TROLLEY FOR PACKER

MODEL	N° SHELVES	HEIGHT OF LOW SHELF (mm)	HEIGHT OF SECOND SHELF (mm)	HEIGHT OF THE TOP HANDLE (mm)	HEIGHT OF THE BOTTOM HANDLE (mm)	DIMENSIONS (mm)
CEV	2	150	445	850	565	810 x 630 x 850








MODEL	VOLTAGE Hz.	N° SEALING BARS	LENGTH OF SEAL (mm)	PUMP CAPACITY (m³/h)	CHAMBER DIMENSIONS (mm)	POWER (W)	DIMENSIONS (mm)
TABLETOP PACKERS							
LENGTH OF SMALL SEAL							
TV-1-270/6	230 1+N - 50/60	1 	270	6	280 x 355 x 90	260	340 x 460 x 325
LENGTH OF MEDIUM SEAL							
TV-1-340/8	230 1+N - 50/60	1 	340	8	350 x 350 x 120	350	410 x 455 x 360
LENGTH OF LARGE SEAL							
TV-1-410/10	230 1+N - 50/60	1 	410	10	450 x 420 x 180	540	480 x 560 x 440
TV-1-410/20	230 1+N - 50/60	1 	410	20	450 x 420 x 180	750	480 x 560 x 440
LENGTH OF VERY LARGE SEAL							
TV-1-460/20	230 1+N - 50/60	1 	460	20	550 x 470 x 180	750	610 x 575 x 440
TV-2-460/20	230 1+N - 50/60	2 	460+460	20	550 x 470 x 180	750	610 x 575 x 440
STANDING PACKERS WITH WHEELS							
LENGTH OF VERY LARGE SEAL							
TV-2-460/40	230 1+N - 50/60	2 	460+460	40	700 x 480 x 210	1,500	820 x 600 x 1,030
TV-2-460/63	230 1+N - 50/60	2 	460+460	63	700 x 480 x 210	1,500	820 x 600 x 1,030
TV-2-850L/100	230 1+N - 50/60	2 	850+580	100	950 x 600 x 210	2,200	1,070 x 720 x 1,060

TROLLEY FOR PACKER






MODEL	N° SHELVES	HEIGHT OF LOW SHELF (mm)	HEIGHT OF SECOND SHELF (mm)	HEIGHT OF THE TOP HANDLE (mm)	HEIGHT OF THE BOTTOM HANDLE (mm)	DIMENSIONS (mm)
CEV	2	150	445	850	565	810 x 630 x 850

OVEN RANGE CHARACTERISTICS

ADVANCE+ ELECTRIC









MODEL	DOOR OPENING	CAPACITY	INCLUDES (*)	POWER (kW)		DIMENSIONS (mm)
				GAS (kW)	ELECTRIC (kW)	
 APE-061	Right	6 GN-1/1 - 12 GN-1/2	-	10,20		898x867x846
 APE-061 I	Left	6 GN-1/1 - 12 GN-1/2	-	10,20		898x867x846
 APE-101	Right	10 GN-1/1 - 20 GN-1/2	-	19,20		898x867x1.117
 APE-101 I	Left	10 GN-1/1 - 20 GN-1/2	-	19,20		898x867x1.117
 APE-102	Right	10 GN-2/1- 20 GN-1/1	-	31,20		1.130x1.063x1.117
 APE-201	Right	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40		929x964x1.841
 APE-202	Right	20 GN-2/1- 40 GN-1/1	CEB-202	62,40		1.162x1.074x1.841

GAS






MODEL	Hz.	CAPACITY	INCLUDES (*)	POWER (kW)		DIMENSIONS (mm)
				GAS (kW)	ELECTRIC (kW)	
 APG-061	50 60	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x922x846
 APG-101	50 60	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x922x1.117
 APG-102	50 60	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117
 APG-201	50 60	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841
 APG-202	50 60	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841

Includes (*) : CEB: Structure with incorporated loading trolley.

ADVANCE ELECTRIC











MODEL	DOOR OPENING	CAPACITY	INCLUDES (*)	POWER (kW)		DIMENSIONS (mm)
				GAS (kW)	ELECTRIC (kW)	
 AE-0623	Right	6 GN-2/3	-	5,80		657x563x570
 AE-061	Right	6 GN-1/1 - 12 GN-1/2	-	10,20		898x867x846
 AE-061 I	Left	6 GN-1/1 - 12 GN-1/2	-	10,20		898x867x846
 AE-101	Right	10 GN-1/1 - 20 GN-1/2	-	19,20		898x867x1.117
 AE-101 I	Left	10 GN-1/1 - 20 GN-1/2	-	19,20		898x867x1.117
 AE-102	Right	10 GN-2/1- 20 GN-1/1	-	31,20		1.130x1.063x1.117
 AE-201	Right	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40		929x964x1.841
 AE-202	Right	20 GN-2/1- 40 GN-1/1	CEB-202	62,40		1.162x1.074x1.841

ADVANCE GAS








MODEL	Hz.	CAPACITY	INCLUDES (*)	POWER (kW)		DIMENSIONS (mm)
				GAS (kW)	ELECTRIC (kW)	
 AG-061	50 60	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x922x846
 AG-101	50 60	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x922x1.117
 AG-102	50 60	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117
 AG-201	50 60	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841
 AG-202	50 60	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841

Includes (*) : CEB: Structure with incorporated loading trolley.

CONCEPT ELECTRIC

MODEL	DOOR OPENING	CAPACITY	INCLUDES (*)	POWER (kW)		DIMENSIONS (mm)
				GAS (kW)	ELECTRIC (kW)	
 ACE-0623	Right	6 GN-2/3	-	5,80		657x563x570
 ACE-061	Right	6 GN-1/1 - 12 GN-1/2	-	10,20		898x867x846
 ACE-061 I	Left	6 GN-1/1 - 12 GN-1/2	-	10,20		898x867x846
 ACE-101	Right	10 GN-1/1 - 20 GN-1/2	-	19,20		898x867x1.117
 ACE-101 I	Left	10 GN-1/1 - 20 GN-1/2	-	19,20		898x867x1.117
 ACE-102	Right	10 GN-2/1- 20 GN-1/1	-	31,20		1.130x1.063x1.117
 ACE-201	Right	20 GN-1/1 - 40 GN-1/2	-	38,40		929x964x1.841
 ACE-201-C	Right	20 GN-1/1 - 40 GN-1/2	CEB-201	38,40		929x964x1.841
 ACE-202	Right	20 GN-2/1- 40 GN-1/1	-	62,40		1.162x1.074x1.841
 ACE-202-C	Right	20 GN-2/1- 40 GN-1/1	CEB-202	62,40		1.162x1.074x1.841

GAS

MODEL	Hz.	CAPACITY	INCLUDES (*)	POWER (kW)		DIMENSIONS (mm)
				GAS (kW)	ELECTRIC (kW)	
 ACG-061	50 60	6 GN-1/1 - 12 GN-1/2	-	12,00	1,20	898x867x846
 ACG-101	50 60	10 GN-1/1 - 20 GN-1/2	-	18,00	1,20	898x867x1.117
 ACG-102	50 60	10 GN-2/1- 20 GN-1/1	-	35,00	1,20	1.130x1.063x1.117
 ACG-201	50 60	20 GN-1/1 - 40 GN-1/2	-	36,00	2,40	929x964x1.841
 ACG-201-C	50 60	20 GN-1/1 - 40 GN-1/2	CEB-201	36,00	2,40	929x964x1.841
 ACG-202	50 60	20 GN-2/1- 40 GN-1/1	-	65,00	2,40	1.162x1.074x1.841
 ACG-202-C	50 60	20 GN-2/1- 40 GN-1/1	CEB-202	65,00	2,40	1.162x1.074x1.841

BLAST CHILLERS & FREEZERS ATM MODELS



ATM-031 CD

ATM-051 CD

ATM-081 CD

ATM-101 CD

ATM-121 CD

ATM-161 CD

ATM-102 CD

TECHNICAL CHARACTERISTICS

MODEL	COOLANT	Hz.	LEVELS			PRODUCTION (kg/ciclo) *		TENSION	POWER (W)		DIMENSIONS (mm)
			GN-1/1	GN-2/1	60x40	REFRIG.	FREEZING.		ELECTRIC	COOLING	
EATM-031	R-290	50	3	-	-	15	6	230V-1N	410	565	590x700x520
ATM-031 CD	R-404A	50	3	-	-	15	6	230V-1N	590	490	560x700x514
		60									
ATM-051 CD	R-404A	50	5	-	5	23	13	230V-1N	1.200	690	790x700x850
		60									
ATM-081 CD	R-404A	50	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290
		60									
ATM-101 CD	R-404A	50	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420
		60									
ATM-121 CD	R-404A	50	12	-	12	60	40	230V-1N	2.000	1.300	790x800x1.600
		60									
ATM-161 CD	R-404A	50	16	-	16	80	50	400V-3N	3.500	2.850	790x800x1.950
		60									
ATM-102 CD	R-404A	50	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1.090x1.766
		60									

BLAST CHILLERS & FREEZERS ATA MODELS



ATA-061

ATA-101

ATA-102

TECHNICAL CHARACTERISTICS

MODEL	HZ.	LEVELS			PRODUCTION BY CYCLE IN KG		VOLTAGE	POWER W		DIMENSIONS mm
		GN-1/1	GN-2/1	60x40	+90/+3°C	+90/-18°C		ELECTRIC	REFRIGERATOR	
ATA-061	50	6	-	6	18	12	230V-1N	1.600	990	900x870x1.105
	60									
ATA-101	50	10	-	10	30	20	230V-1N	2.000	1.300	900x870x1.765
	60									
ATA-102	50/60	20	10	20	70	50	400V-3N	2.300	2.850	1.200x1.065x1.765

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