

OVENS ACCESSORIES



OVENS ACCESSORIES

Accessories for 061 models	124
Accessories for 101 models	125
Accessories for 102 models	126
Accessories for 201 models	127
Accessories for 202 models	128
Stacking system	129
Gastronorm containers	130
Granite containers	131
Pasrty containers	131
Special containers	132
Special grids	133
Detergents	134

ACCESSORIES



Fagor Industrial provides a wide range of accessories, complements and containers





that facilitate the installation, the use and the methods to cook all kinds of food



ACCESSORIES

ACCESSORIES FOR 061 MODELS

For all **061 models** of any version.

Except:

- **HOODS** : only for electrical versions
- **SHOWER TAPS**:
VISUAL and VISUAL PLUS versions
are built-in shower tap



Model	Reference	Description	Dimensions mm	
CHF-061	2103768061	EXHAUST HOOD For all 061 electrical models. Extraction flow: 1,500 m3. - 550 W	1.155 x 908 x 466	
CHF/C-061	2103768060	CONDENSATION HOOD For all 061 electrical models. Extraction flow: 1,500 m3. - 550 W Coil for cold water. It needs a drain.	1.155 x 908 x 466	
SH-611	2151502211	SUPPORT - Height = 885 mm	860x605x885	
SH-611-R	2151502212	SUPPORT - Height = 885 mm 4 castors, two with brake.	860x605x885	
GS-11	2151502215	Kit GUIDES for trays for SH-611 and SH-1011 supports. 5 GN-1/1 levels.		
ANH-611	2151502240	NEUTRAL SUPPORT - Height = 885 mm Sliding doors.	860x605x885	
ACH-611	2151502241	HOT SUPPORT - Height = 885 mm Sliding doors. Forced convection	860x605x885	
KD-CONCEPT	1100003137	SHOWER TAP Only for COE and COG versions.		

BLAST CHILLERS & FREEZERS

Recommended models:

ATM-031 S

ATM-051




ACCESSORIES FOR 101 MODELS

For all 101 models of any version.

Except:

- **HOODS** : only for electrical versions
- **SHOWER TAPS:**
VISUAL and VISUAL PLUS versions
are built-in shower tap



Model	Reference	Description	Dimensions mm
 CHF-101	2103768101	EXHAUST HOOD For all 101 electrical models. Extraction flow: 1,500 m3. - 550 W	1.155 x 908 x 466
CHF/C-101	2103768100	CONDENSATION HOOD For all 101 electrical models. Extraction flow: 1,500 m3. - 550 W Coil for cold water. It needs a drain.	1.155 x 908 x 466
 SH-1011	2151502213	SUPPORT - Height = 650 mm	860x605x650
SH-1011-R	2151502214	SUPPORT - Height = 650 mm 4 castors, two with brake.	860x605x650
GS-11	2151502215	Kit GUIDES for trays for SH-611 and SH-1011 supports. 5 GN-1/1 levels.	
 EH-10/11	2100171100	STRUCTURE FOR TRAYS AND PLATES For 10 GN-1/1 levels. Built in run-in rails for the cooking chamber.	561x330x640
CH-10/11	2151502110	TROLLEY FOR STRUCTURE For EH-10/11 structure	600x455x860
 ANH-1011	2151502242	NEUTRAL SUPPORT - Height = 650 mm Sliding doors.	860x605x650
ACH-1011	2151502243	HOT SUPPORT - Height = 650 mm Sliding doors. Forced convection	860x605x650
 KD-CONCEPT	1100003137	SHOWER TAP Only for COE and COG versions.	

BLAST CHILLERS & FREEZERS - Recommended models:

ATM-081

ATM-101

ACCESSORIES

ACCESSORIES FOR 102 MODELS

For all **102 models** of any version.

Except:

- **SHOWER TAPS:**
VISUAL and VISUAL PLUS versions are built-in shower tap



Model	Reference	Description	Dimensions mm	
6040/1021	1100002859	Kit PASTRY GUIDES 10 levels for pastry trays 60 x 40 cm.		
SH-21	2151502216	SUPPORT - Height = 650 mm	1,330x890x650	
SH-21-R	2151502217	SUPPORT - Height = 650 mm 4 castors, two with brake.	1,330x890x650	
GS-21	2151502218	Kit GUIDES for trays for SH-21. 5 GN-2/1 levels.		
EB-1021	2100171115	STRUCTURE FOR TRAYS AND PLATES For 10 GN-2/1 levels or 20 GN-1/1.	600x455x860	
GE-1021	2100171116	RUN-IN RAILS. For use with 102 counter top oven to allow for mobile structure	600x455	
CP-1021	2100171114	TROLLEY FOR STRUCTURE For EB-1021 structure	720x660x860	
ANH-1021	2151502244	NEUTRAL SUPPORT - Height = 650 mm Sliding doors.	1.300x890x650	
ACH-1021	2151502245	HOT SUPPORT - Height = 650 mm Sliding doors. Forced convection	1.300x890x650	
LT-102	2105510502	THERMICAL COVER For EB-1021 structure. Maintains food temperature 20'.	610 x 680 x 710	
KD-CONCEPT	1100003137	SHOWER TAP Only for COE and COG versions.		

BLAST CHILLERS & FREEZERS - Recommended models:

ATM-102

ACCESSORIES FOR 201 MODELS

For all 201 models of any version.

Except:

- **SHOWER TAPS:**
VISUAL and VISUAL PLUS versions are built-in shower tap
- VISUAL and VISUAL PLUS versions are built-in structure with incorporated loading trolley



Model	Reference	Description	Dimensions mm
CEB-2011	2100171121	TROLLEY WITH STRUTURE For 20 GN-1/1 levels	780x500x1,540
CEB-1411	2100171122	TROLLEY WITH STRUTURE For 14 GN-1/1 containers, 65 mm depth	780x500x1,540
CEP-50	2100171120	TROLLEY WITH STRUTURE For 50 dishes Ø 28 cm	780x500x1,540
LT-201	2105510503	THERMICAL COVER For CEP-50 structure. Maintains food temperature 20°.	610 x 380 x 1.220
R4	1100003112	KIT OF CASTORS 4 castors, two with brake.	Factoring built-in only
AP	1100003122	KIT OF FASTENING ELEMENTS 2 pieces to fixed the legs to the floor. For 201 and 202 models	860x605x650
KD-CONCEPT	1100003137	SHOWER TAP Only for COE and COG versions.	

BLAST CHILLERS & FREEZERS - Recommended models:

For information consult Fagor Industrial



ACCESSORIES

ACCESSORIES FOR 202 MODELS

For all **202 models** of any version.

Except:

- **SHOWER TAPS:**
VISUAL and VISUAL PLUS versions are built-in shower tap
- VISUAL and VISUAL PLUS versions are built-in structure with incorporated loading trolley



Model	Reference	Description	Dimensions mm	
CEB-2021	1100003138	TROLLEY WITH STRUTURE For 20 GN-2/1 levels or 40 GN-1/1 levels	825x900x1,810	
CEB-1421	2100171119	TROLLEY WITH STRUTURE For 14 GN-2/1 containers, or 28 GN-1/1. 65 mm depth	825x900x1,810	
CEP-100	2100171118	TROLLEY WITH STRUTURE For 100 dishes Ø 32 cm	825x900x1,810	
LT-202	2105510505	THERMICAL COVER For CEP-100 structure. Maintains food temperature 20'.	650x820x1.335	
R4	1100003112	KIT OF CASTORS 4 castors, two with brake.	Factoring built-in only	
AP	1100003122	KIT OF FASTENING ELEMENTS 2 pieces to fixed the legs to the floor. For 201 and 202 models	860x605x650	
KD-CONCEPT	1100003137	SHOWER TAP Only for COE and COG versions.		

BLAST CHILLERS & FREEZERS - Recommended models:

For more information consult Fagor Industrial

STACKING OVENS

Kit of elements to make a stacking system with two ovens.

FACTORING BUILT-IN ONLY.

Warning:

available only with electric ovens:
 061 over 061
 061 over 101
 101 over 101



Model	Reference	Element	For the ovens:	
KIT 2 x H-061	1100003150	Kit elements for stacking ovens	061 + 061	
KIT H-061+ H-101	1100003150	Kit elements for stacking ovens	061 + 101	
KIT 2 x H-101	1100003150	Kit elements for stacking ovens	101 + 101	



CONTAINERS AND TRAYS

GASTRONORM CONTAINERS

Made of stainless steel AISI-304
1 mm thick.

According to EN631 standard.

1/1 GN and 2/1 GN sizes.

FLAT CONTAINERS



Model	Reference	Capacity Litres	Type	Depth mm	Dimensions mm	
GN-11-20	2105510000	2,5	1/1 GN	20	325 x 530 x 20	
GN-11-40	2105510001	5,5	1/1 GN	40	325 x 530 x 40	
GN-11-65	2105510002	9,5	1/1 GN	65	325 x 530 x 65	
GN-11-100	2105510003	14	1/1 GN	100	325 x 530 x 100	
GN-21-20	2105510010	2,5	2/1 GN	20	650 x 530 x 20	
GN-21-40	2105510011	5,5	2/1 GN	40	650 x 530 x 40	
GN-21-65	2105510012	9,5	2/1 GN	65	650 x 530 x 65	
GN-21-100	2105510013	14	2/1 GN	100	650 x 530 x 100	

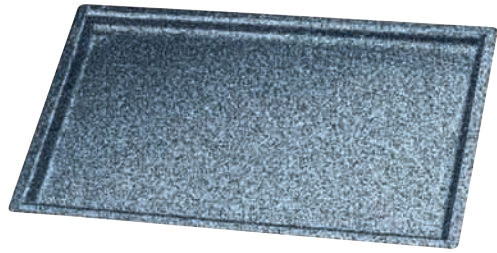
PERFORATED CONTAINERS



Model	Reference	Capacity Litres	Type	Depth mm	Dimensions mm	
GNP-11-40	2105510020	5,5	1/1 GN	40	325 x 530 x 40	
GNP-11-65	2105510021	9,5	1/1 GN	65	325 x 530 x 65	
GNP-11-100	2105510022	14	1/1 GN	100	325 x 530 x 100	
GNP-21-40	2105510030	5,5	2/1 GN	40	650 x 530 x 40	
GNP-21-65	2105510031	9,5	2/1 GN	65	650 x 530 x 65	
GNP-21-100	2105510032	14	2/1 GN	100	650 x 530 x 100	

GRANITE ENAMELLED CONTAINERS

Especially suitable for all types of tray bake, cake mixture, pizzas.
Excellent thermal conductivity also ensures that bakery products are evenly browned underneath.



Model	Reference	Capacity Litres	Type	Depth mm	Dimensions mm	
TP11-20	2107307120	5,5	1/1 GN	40	325 x 530 x 40	
TP11-40	2107307140	9,5	1/1 GN	65	325 x 530 x 65	
TP11-65	2107307165	14	1/1 GN	100	325 x 530 x 100	
TP21-20	2107307220	5,5	2/1 GN	40	650 x 530 x 40	
TP21-40	2107307240	9,5	2/1 GN	65	650 x 530 x 65	
TP21-65	2107307265	14	2/1 GN	100	650 x 530 x 100	

PASTRY CONTAINERS



Model	Reference	Function Cooking	Characteristics	Dimensions mm	
BPA-11	2105510109	Roasting	GN-1/1 - Flat	325 x 530	
BPP-11	2105510110	Cooking	GN-1/1 - Perforated	325 x 530	
BB-11	2105510112	Loaves	GN-1/1 - Capacity: 5 loaves	325 x 530	

CONTAINERS AND TRAYS

EGGS AND CREPES CONTAINERS

Made of enamelled aluminum with non-stick coating.



Model	Reference	Function Cooking	Characteristics	Dimensions mm	
MOLDE-11	2105510101	Eggs Omelettes Crepes	1/1 GN 6 holes x Ø 12,5 cm	325 x 530	
MOLDE-21	2105510102	Eggs Omelettes Crepes	2/1 GN 12 holes x Ø 12,5 cm	650 x 530	

PUDDINGS AND MUFFINS CONTAINER

Made of silicone.



Model	Reference	Function Cooking	Characteristics	Dimensions mm	
MUFFIN-6	2105510103	Muffins Puddings	SET 3 MUFFIN-6 6 holes x (Ø 7 cm x H=4 cm)	325 x 175	

CHIPS AND FRIED CONTAINER

Made of stainless steel grid.
Introduce the frozen product in the tray and placing it in the oven.



Model	Reference	Function Cooking	Characteristics	Dimensions mm	
FRI-11	2107263001	Chips Fried	1/1 GN	325 x 530	

GASTRONORM GRIDS

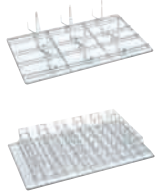
Made of AISI-304 wire



Model	Reference	Function Cooking	Characteristics	Dimensions mm	
1/1 GN GRID	2112025201	Full size 1/1GN wire oven shelves	1/1 GN	325 x 530	
2/1 GN GRID	2112025200	Full size 2/1GN wire oven shelves	2/1 GN	650 x 530	

CHICKEN SUPERSPIKE AND RIB GRID

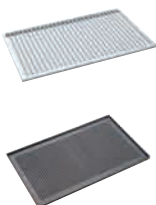
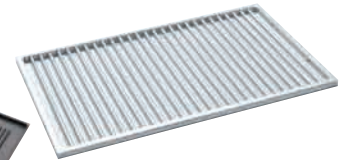
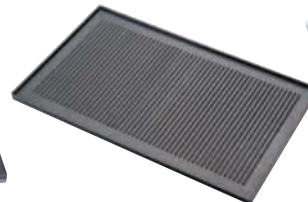
Arranging chickens, ducks and ribs in a vertical position makes breast meat especially succulent and gives crisp, evenly browned skin



Model	Reference	Function Cooking	Characteristics	Dimensions mm	
PO-GN-1/1	2105510111	Chickens	1/1 GN Capacity: 8 chickens	530 x 325	
CO-GN-1/1	2107263005	Ribs	1/1 GN The ribs are arranged vertically on the Rib Grid, which means they can be gently pre-cooked to perfecting	530 x 325	

GRIDDLE GRIDS

Made of enamelled aluminum with non-stick coating. The Griddle Grid gives a perfect grill pattern on pan fries, frozen fish and grilled vegetables.



Model	Reference	Function Cooking	Characteristics	Dimensions mm	
GRILL-1/1	2105510100	Grill pattern	1/1 GN Ribbed grill	530 x 325	
MULTIGRILL 1/1	2107333001	Grill pattern and roast	1/1 GN Two surfaces grid: roasting and grill pattern	530 x 325	

ACCESSORIES

DETERGENTS

To clean the internal cooking chamber.

Model	Reference	Description	Volume Kg	(*)
AB BOOST	EA62080010	DETERGENT - Detergent Can	8,00	S.P.L.
KOI PLUS	EA62080000	CLEANER - Cleaner Carafe	6,00	S.P.L.

(*) S.P.L. : See the spare parts list

WATER SOFTENERS

Water Softeners are used to treat hard water. They work by replacing the calcium and magnesium in the water with sodium. They may also remove a small amount of iron or manganese, but for high levels, it is not recommended. Water Softeners will generally require a professional installation.

All ovens requiring water must be connected to a treated water supply when the local water at any time is over 7 HF / 4.0 HD, or has a Cl concentration over 150 mg/litre, or a salt content in excess of 30 mg/litre.

Ovens boilers must be drained down at the end of each shift.

The problems of functioning that come from a defective installation that does not fulfill these conditions will not be born in mind in the guarantee of the product.



