

**OVENS**





## OVENS



## OVENS

Visual-Plus Ovens	110
· Models	113
Visual Ovens	114
· Models	115
Concept Ovens	117
· Models	118

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.

Manufacturers warranty will be void if this is not complied with.

Availability for these voltages:

230 V - 3Ph + E  
400 V - 3Ph+N+E

Availability for these frequencies:

50 Hz / 60 Hz

All ovens should be fitted with gas governors:

LPG : 37 g / cm<sup>2</sup>  
Natural Gas : 20 g / cm<sup>2</sup>

**FAGOR**



**VISUAL  
PLUS**

## New Generation of Visual Ovens

Fagor Industrial presents a new generation of innovative ovens that are easy to use and intuitive: the new **Visual** Ovens, manufactured to respond to the needs of all chefs.

The following characteristics are among the advantages of this new and innovative range of ovens: ergonomics, hygiene and perfect results thanks to the incorporation of state-of-the-art electronics. All of this together means you save time and money.

Five different sizes are available for the three lines:

### **Visual Plus, Visual and Concept.**

Each line includes electric and gas versions.





## VISUAL PLUS OVENS



### Visual Plus Line

These ovens can be described with two words: precision and excellence.

The Visual Plus ovens represent the top of the line of the Visual Generation and include the latest visual and process technology. You can choose your cooking method by using the VGA touch screen.



Steam is generated in an independent boiler that is separate from the cooking chamber.

When the oven is turned on, it is in manual mode, with a choice of “Fagor Cooking” mode (your own recipes or those recommended by Fagor) or “Fagor Easy” mode, specially designed to make cooking easy: you simply choose the cooking method, temperature and time.

The user can also use the “Menu” button to choose from various other options: wash, thermal stop, multi-tray timer, delta value change (multi-point probe), delayed programming, automatic blocking, humidity control, three speeds, etc.



The Visual Plus oven also provides advantages concerning hygiene and cleaning because it has five different wash programmes for the cooking chamber:

The ovens in this series are equipped with a multi-temperature probe and a retractable shower that can be accessed from the control panel.

- o Quick rinse ..... 8 ‘
- o Semi-automatic wash (spray)..... 35 ‘
- o Soft wash ..... 57 ‘
- o Medium wash..... 89 ‘
- o Intensive wash..... 152 ‘

*Our 50 years of experience in the catering world is our guarantee. One of our greatest concerns is taking care of the environment and energy resources.*

**CONTROL PANEL “VISUAL PLUS” - “TOUCH CONTROL” SCREEN - Examples**  
Your favorite options just by pressing the screen



**MANUAL COOKING:**  
Cooking as you like

- COOKING MODES
- PERCENTAGE OF HUMIDITY
- TEMPERATURE
- TIME / PROBE TEMPERATURE / “DELTA T” FUNCTION
- POWER AND SPEED



**THE AUTOMATIC COOKING:**  
**RECIPES**

- Make your own cooking programs in the oven or in one PC.
- Import and export recipes from an oven to another
- Copy or modify your recipes
- Record or save recipes to or from an external device (USB or Ethernet)



**“FAGOR EASY” COOKING:**  
**THE SIMPLE COOKING**  
For those that don't want complications

- COOKING MODES
- TEMPERATURE
- TIME



**PROGRAMMING**

- Program your oven to cook or self-wash in one fixed day and hour
- Select the time of cooking for each tray of your oven, and he will warn you when being completed.
- And see in the screen the data and graphics of the registrations of cooking for the last month.

## VISUAL PLUS OVENS



All the options available can be chosen by simply pressing the intuitive icons. The oven's HACCP can be downloaded via a standard USB connection and it can also be programmed externally.

Like all the new generation of ovens, the Visual Plus oven can be easily serviced without having to remove any exterior panels. The user can easily verify the correct functioning of all the oven's components thanks to technical service help system. Furthermore, warning and error lights warn the user if the oven detects any type of malfunction or alarm.



### INNOVATIVE TECHNOLOGY IN THE KITCHEN

- Professional quality
- Precision
- Excellence
- Perfect results
- Save time and money

### CHARACTERISTICS

- "Touch control" screen
  - 4 cooking methods: Steam, Adjustable Steam (Humidity control during cooking), Regeneration and Convection (up to 300°C)
  - Preheating option
  - Fagor Easy cooking mode
  - Fagor Cooking, range of cooking programmes
  - Fagor Multi-Tray System, control cooking by tray
  - Delayed programming for: Cooking / Low-temperature cooking / Washing
  - Memory function: records the different cooking methods used
  - 3 Speeds - 2 power ranges
  - Cold-Down chamber cooling system
  - "Auto-reverse" system to reverse fan rotation
  - 5 wash programmes
  - Multisensor temperature probe
  - PC management software: History, recipes, HACCP, manuals, ...
  - HACCP cooking data recording system
  - Steam generator equipped with limescale detector
  - Steam generator automatically empties every 24 hours of cooking
  - Semi-automatic limescale removal system
  - Quick door-closing system (061 and 101 models)
  - Integrated cart (201 and 202 models)
  - Error detection system
  - "Repair service" mode system
  - IPX-5 protection
  - Retractable shower
  - User language option
- 
- Voltage: 230V 3 50Hz or 60 Hz / 400V 3 50Hz or 60Hz
  - Voltage - gas models: 230V 1+N - 50Hz or 60 Hz



**ELECTRIC VISUAL PLUS OVENS**

Model	Reference	Capacity	Features *	Power KW	Dimensions mm	Pris NOK
VPE-061	1121334200	6 GN-1/1	-	9,30	905x930x730	68 500
VPE-101	1121333200	10 GN-1/1	-	18,30	905x930x965	81 350
VPE-102	1121331200	10 GN-2/1- 20 GN-1/1	-	31,50	1.260x1.070x1.150	105 600
VPE-201	1121332200	20 GN-1/1	CEB-2011	36,60	905x930x1.610	138 050
VPE-202	1121330200	20 GN-2/1- 40 GN-1/1	CEB-2021	62,40	1.260x1.045x1.885	176 100

Photographies: grids and containers  
NOT INCLUDED

(\*) **Built-in:**  
**CEB:** Structure with incorporated loading trolley



**GAS VISUAL PLUS OVENS**

Model	Reference	Capacity	Features *	Gas Power		Dimensions mm (**)	Pris NOK
				Kcalh	KW		
VPG-101	1121333700 LPG 1121333701 Nat	10 GN-1/1	-	34.400	40,00	1.026 x 1.038 x 1.057 (1.362)	99 400
VPG-102	1121331700 LPG 1121331701 Nat	10 GN-2/1- 20 GN-1/1	-	42.160	49,00	1.332 x 1.105 x 1.235 (1.540)	127 500
VPG-201	1121332700 LPG 1121332701 Nat	20 GN-1/1	CEB-2011	44.720	52,00	1.042 x 1.065 x 1.670 (1.975)	156 800
VPG-202	1121330700 LPG 1121330701 Nat	20 GN-2/1- 40 GN-1/1	CEB-2021	79.160	92,00	1.362 x 1.116 x 1.947 (2.252)	205 000

(\*\*) Total depth with door handle. Height without chimney - (Height with chimney)

## VISUAL OVENS

### Visual Line

Like the Visual Plus ovens, these ovens produce steam in a boiler that is separate from the cooking chamber.

The ovens in this series are equipped with a temperature probe and a retractable shower that can be accessed from the control panel without having to open the door, so heat does not escape from the oven.



In this line, cooking controls are located on a panel that includes a screen and push-buttons for selecting and confirming options. The user can easily choose the options that appear on the screen and programme the oven accordingly.

Apart from the technical service help functions, the oven also includes a “stand-by” function that allows users to choose when the oven should begin countdown of the cooking time: as soon as the button is pushed or when the desired temperature is reached. The Stop/Start button allows users to turn the oven on and off on demand.



#### HIGH QUALITY, FAST COOKING

- Professional quality
- Easy to use
- Efficient
- Perfect results
- Affordable

#### CHARACTERISTICS

- 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
- Quick door-closing system (061 and 101 models)
- Integrated cart (201 and 202 models)
- Error detection system
- “Repair service” mode system
- IPX-5 protection
- Retractable shower
  
- Voltage: 230V 3 50Hz or 60 Hz / 400V 3 50Hz or 60Hz
- Voltage - gas models: 230V 1+N - 50Hz or 60 Hz



ELECTRIC VISUAL OVENS

Model	Reference	Capacity	Features *	Power KW	Dimensions mm	Pris NOK
VE-061	1121334100	6 GN-1/1	-	9,30	905x930x730	61 800
VE-101	1121333100	10 GN-1/1	-	18,30	905x930x965	74 950
VE-102	1121331100	10 GN-2/1- 20 GN-1/1	-	31,50	1.260x1.070x1.150	97 450
VE-201	1121332100	20 GN-1/1	CEB-2011	36,60	905x930x1.610	126 000
VE-202	1121330100	20 GN-2/1- 40 GN-1/1	CEB-2021	62,40	1.260x1.045x1.885	159 150

Photographies: supports, grids and containers NOT INCLUDED

(\*) **Built-in:**  
**CEB:** Structure with incorporated loading trolley



GAS VISUAL OVENS

Model	Reference	Capacity	Features *	Gas Power		Dimensions mm (**)	Pris NOK
				Kcalh	KW		
VG-101	1121333600 LPG 1121333601 Nat	10 GN-1/1	-	34.400	40,00	1.026 x 1.038 x 1.057 (1.362)	88 750
VG-102	1121331600 LPG 1121331601 Nat	10 GN-2/1- 20 GN-1/1	-	42.160	49,00	1.332 x 1.105 x 1.235 (1.540)	110 700
VG-201	1121332600 LPG 1121332601 Nat	20 GN-1/1	CEB-2011	44.720	52,00	1.042 x 1.065 x 1.670 (1.975)	142 300
VG-202	1121330600 LPG 1121330601 Nat	20 GN-2/1- 40 GN-1/1	CEB-2021	79.160	92,00	1.362 x 1.116 x 1.947 (2.252)	184 110

(\*\*) Total depth with door handle. Height without chimney - (Height with chimney)



FAGOR  
DUAL  
CANCER

FAGOR  
VSUAL

FAGOR  
VSUAL

FAGOR  
RESERVA  
17 120  
1:40 1:40  
VSUAL

FAGOR  
VSUAL

FAGOR  
VSUAL

## Concept Line

This is the basic oven within the new generation offered by Fagor Industrial. The gas Concept ovens only offer convection cooking while the electric Concept models offer both steam and convection cooking. The maximum dry heat temperature is 300°C.

All Concept ovens include a cold down function and humidifier. There is also the version with probe function included.



Thanks to the Stop/Start button, the user can turn the oven on and off on demand.

Concept ovens have a technical service help system that allows users to verify that all the oven components are working properly without the need to remove any exterior panels. Warning and error lights warn the user if the oven detects any type of malfunction or alarm.



### TECHNOLOGY MADE SIMPLE

- Affordable
- Easy to use
- Efficient
- Simple
- Perfect results

### CHARACTERISTICS

- Digital push-button controls + Two "Scroll" buttons.
- Cooking methods: Steam, Combi and Convection (up to 300°C)
- Preheating option
- 2 Speeds - 2 power ranges
- Cold-Down chamber cooling system
- "Auto-reverse" system to reverse fan rotation
- Quick door-closing system (061 and 101 models)
- Error detection system
- "Repair service" mode system
- IPX-5 protection

### Optional accessories and elements:

- External shower (factory fitted only)
- Integrated structure (for 201 and 202 models)
- Voltage: 230V 3 50Hz or 60 Hz / 400V 3 50Hz or 60Hz
- Voltage - gas models: 230V 1+N - 50Hz or 60 Hz



## ELECTRIC CONCEPT OVENS

### ELECTRIC CONCEPT OVENS

Model	Reference	Capacity	Power KW	Dimensions mm	Pris NOK
COE-061	1121334000	6 GN-1/1	9,30	905x930x730	43 950
COE-101	1121333000	10 GN-1/1	18,30	905x930x965	57 850
COE-102	1121331000	10 GN-2/1- 20 GN-1/1	31,50	1,260x1,045x1,175	73 100
COE-201	1121332000	20 GN-1/1	36,60	905x930x1,610	82 750
COE-202	1121330000	20 GN-2/1- 40 GN-1/1	62,40	1.260x1.045x1.885	122 100



### ELECTRIC CONCEPT OVENS WITH CORE PROBE



Model	Reference	Capacity	Power KW	Dimensions mm	Pris NOK
COE-061-P	1121334001	6 GN-1/1	9,30	905x930x730	45 500
COE-101-P	1121333001	10 GN-1/1	18,30	905x930x965	59 350
COE-102-P	1121331001	10 GN-2/1- 20 GN-1/1	31,50	1,260x1,045x1,175	74 600
COE-201-P	1121332001	20 GN-1/1	36,60	905x930x1,610	84 250
COE-202-P	1121330001	20 GN-2/1- 40 GN-1/1	62,40	1.260x1.045x1.885	123 550

**GAS CONCEPT OVENS**

Model	Reference	Capacity	Gas Power		Dimensions mm (**)	Pris NOK
			Kcal/h	KW		
<b>COG-061</b>	1121334500 LPG 1121334501 Nat	6 GN-1/1	12.000	13,95	910 x 1.000 x 781 (1.006)	<b>50 250</b>
<b>COG-101</b>	1121333500 LPG 1121333501 Nat	10 GN-1/1	16.340	19,00	910 x 1.000 x 1.015 (1.240)	<b>60 350</b>
<b>COG-102</b>	1121331500 LPG 1121331501 Nat	10 GN-2/1- 20 GN-1/1	24.100	28,00	1.260 x 1,103 x 1.278 (1.473)	<b>70 650</b>
<b>COG-201</b>	1121332500 LPG 1121332501 Nat	20 GN-1/1	26.660	31,00	921 x 1.026 x 1,661 (1.930)	<b>89 700</b>
<b>COG-202</b>	1121330500 LPG 1121330501 Nat	20 GN-2/1- 40 GN-1/1	43.020	50,00	1.246 x 1,117 x 1.936 (2.158)	<b>126 800</b>

**COG-201**

**COG-101 + SH-1011**

**COG-061 + SH-1011**



Photographies: supports, grids and containers NOT INCLUDED

**COG-102**

**COG-202**

**GAS CONCEPT OVENS WITH CORE PROBE**



Model	Reference	Capacity	Gas Power		Dimensions mm (**)	Pris NOK
			Kcal/h	KW		
<b>COG-061-P</b>	1121334504 LPG 1121334505 Nat	6 GN-1/1	12.000	13,95	910 x 1.000 x 781 (1.006)	<b>51 800</b>
<b>COG-101-P</b>	1121333504 LPG 1121333505 Nat	10 GN-1/1	16.340	19,00	910 x 1.000 x 1.015 (1.240)	<b>61 900</b>
<b>COG-102-P</b>	1121331504 LPG 1121331505 Nat	10 GN-2/1- 20 GN-1/1	24.100	28,00	1.260 x 1,103 x 1.278 (1.473)	<b>72 200</b>
<b>COG-201-P</b>	1121332504 LPG 1121332505 Nat	20 GN-1/1	26.660	31,00	921 x 1.026 x 1,661 (1.930)	<b>91 200</b>
<b>COG-202-P</b>	1121330504 LPG 1121330505 Nat	20 GN-2/1- 40 GN-1/1	43.020	50,00	1.246 x 1,117 x 1.936 (2.158)	<b>128 200</b>

(\*\*) Total depth with door handle. Height without chimney - (Height with chimney)

