

COOKING





## 600 SERIES



## 600 SERIES

Gas ranges	22
Electric ranges	23
Glass-ceramic ranges	23
Fry-tops	24
Pasta cooker	25
Bratt pan	25
Fryers	26
Chips scuttle	27
Bain marie	27
Gas Charcoals	28
Neutral elements and stands	28
Neutral supports	29
Refrigerated supports	30

Gas appliances are prepared to be connected using the indicated pressures:

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

The 600 Series  
from Fagor Industrial  
was born as a response to a need to  
offer a small modular range especially  
designed for bars, cafeterias and  
small communities of every kind



- Made of AISI-304 (18/10) **austenitic stainless steel**
- Tilted control panels to provide **better access** to buttons and controls
- Big and robust **control buttons**, on the machine front panel
- **Stainless steel handles**
- **Piezoelectric unit to light the burners**



- Tanks for fryer, cooking device, bain-marie, cooked meal keepers and multipurpose pan, with **round corners**, to facilitate cleaning
- Emptying of tanks using **an arm**
- **Rear chimney trimming covers** made of stainless steel

- Table burners in gas ranges of 3,500 kcal/h, **some of the most powerful units in the market.**
- **Pilot protecting** ring between the burner and dump
- **Fat collector** under stove burners made of stainless steel
  
- **Ranges ovens fully made of stainless steel,** with flame difusser to better distribute heat, and **power of 5,000 Kcal/h**
- **Machines with work power of the highest level in its industry and excellent performance and recovery**



**For the 600 Series we offer the same features, power ratios and performance, and the same quality requirements that we apply to our large cooking ranges.**

# RANGES

## GAS RANGES

Open burners with security valve and thermocouples.  
Piezoelectric unit to light the burners.  
Grids and burners made of enameled iron.  
Grid dimensions: 400x275 mm.  
Grease-collector made in stainless steel.

**CG6-41:** **Stainless steel oven**  
with 5,000 kcal/h tube-shaped burner.  
with ignition pilot and thermocouple.  
Temperature control with thermostatic  
valve (130 - 350 °C).  
Oven dimensions: 450 x 420 x 300 mm.



CG6-20

CG6-40

CG6-41

Model	Reference	Burners 3500 Kcal/h	Oven 5,000 Kcal	Gas power		Dimensions mm	
				Kcal/h	KW		
CG6-20	1121840100 LPG	2	-	7.000	8,14	400x650x290	
	1121840101 Nat						
CG6-40	1121840200 LPG	4		14.000	16,28	600x650x290	
	1121840201 Nat						
CG6-41	1121840500 LPG	4	1	19.000	22,09	600x650x850	
	1121840501 Nat						

## GAS RANGES WITH ELECTRIC OVEN

Open burners with security valve and thermocouples.  
Piezoelectric unit to light the burners.  
Grids and burners made of enameled iron.  
Grid dimensions: 400x275 mm.  
Grease-collector made in stainless steel.

**Electric oven** made of stainless steel, with resistors  
on the base (3 KW) and upper part (3 KW).  
Thermostatic valve (130 - 350 °C).  
Oven dimensions: 450 x 420 x 300 mm.



Model	Reference	Burners 3500 Kcal/h	El. Oven 3+3 KW	Power		Dimensions mm	
				Gas-Kcal/h	Elect-KW		
CGE6-41	1121848000 LPG	4	1	14.000	6,00	600x650x850	
	1121848001 Nat						

**ELECTRIC RANGES**

Electric plates made of cast iron with built-in shielded resistors, controlled by 6-position switches.

**CE6-41 :** **Electric oven** made of stainless steel, with resistors on the base (3 KW) and upper part (3 KW).  
Thermostatic valve (130 - 350 °C).  
Oven dimensions: 450 x 420 x 300 mm.



Model	Reference	Plates - KW		Oven 3 + 3 KW	Power Total KW	Dimensions mm	
		2,0	1,5				
CE6-20	1121844000	2			4,00	400x650x290	
CE6-40	1121844100	3	1		7,50	600x650x290	
CE6-41	1121844500	3	1	1	13,50	600x650x850	

**GLASS-CERAMIC RANGES**

Ceramic hob with circular radiant focal points  
1,5 KW (Ø 180 mm) and 2 KW (Ø 210 mm), with power control with 8 positions.



Model	Reference	Cooking areas		Electr. Power KW	Dimensions mm	
		2,00 KW	1,50 KW			
CV6-20	1121944000	1	1	3,50	400x650x290	
CV6-40	1121944100	2	2	7,00	600x650x290	

# FRY-TOPS

## GAS FRY-TOPS

Stainless steel burner with ignition pilot.  
Removable grease-collector drawer.



**FTG6-10 VL**

**FTG6-05 VL**

### MODELS WITH MAXIMUM-MINIMUM VALVE

Model	Reference	Plate			Gas power		Dimensions mm	
		Type (*)	Areas	dm2	Kcal/h	KW		
<b>FTG6-05 V L</b>	1120240100 LPG	L	1	20	4.050	4,70	400x650x290	
	1120240101 Nat							
<b>FTG6-05 V R</b>	1120240103 LPG	R	1	20	4.050	4,70	400x650x290	
	1120240104 Nat							
<b>FTG6-10 V L</b>	1120240600 LPG	L	2	30	6.020	7,00	600x650x290	
	1120240601 Nat							
<b>FTG6-10 V R</b>	1120240603 LPG	R	2	30	6.020	7,00	600x650x290	
	1120240604 Nat							

### MODELS WITH CHROMIUM PLATE AND THERMOSTAT

Model	Reference	Plate			Gas power		Dimensions mm	
		Type (*)	Areas	dm2	Kcal/h	KW		
<b>FTG/C6-05 L</b>	1120240175 LPG	L / C	1	20	3.450	4,00	400x650x290	
	1120240176 Nat							
<b>FTG/C6-10 L</b>	1120240675 LPG	L / C	2	30	6.020	7,00	600x650x290	
	1120240676 Nat							

## ELECTRIC FRY-TOPS

Shielded resistors with pilots to indicate machine connected and machine warming up.  
Thermostatic regulation of the plate temperature:120 °C - 310 °C.  
Removable grease-collector drawer.



**FTE6-05 R**

**FTE6-10 L**

Model	Reference	Plate			Electr. Power KW	Dimensions mm	
		Type (*)	Areas	dm2			
<b>FTE6-05 L</b>	1120244000	L	1	20	4,80	400x650x290	
<b>FTE6-05 R</b>	1120244003	R	1	20	4,80	400x650x290	
<b>FTE/C6-05 L</b>	1120244070	L / C	1	20	4,80	400x650x290	
<b>FTE6-10 L</b>	1120244500	L	1	30	6,40	600x650x290	
<b>FTE6-10 R</b>	1120244503	R	1	30	6,40	600x650x290	
<b>FTE/C6-10 L</b>	1120244570	L / C	1	30	6,40	600x650x290	

### SPECIFIC FEATURES:

- L :** Smooth hot-plate.
- R :** Ribbed hot-plate.
- C :** 50 micron Chromium coating.

**ELECTRIC PASTA COOKER**

AISI-316 stainless steel cask.  
 Temperature control with energy regulator with 8 positions.  
 Lever tap to empty the tank.  
 Tank dimensions: 250 x 350 x 130 mm.

Including: Four 120 x 160 x 120 mm baskets



**CPE6-05**



**CPE6-05 + MB6-05**

Model	Reference	Tank		Electr. Power KW	Dimensions mm	
		Dimensions	Litres			
<b>CPE6-05</b>	1120644000	250 x 350	15	6,00	400x650x290	

**ELECTRIC BRATT PAN**

**Versatile machine that can be used as:**

- Roasting grill
- Frying meal pan
- Pot to cook with liquid
- Bain-Marie

Made of stainless steel, with integrated tank, GN-1/1 dimensions.

Heating resistors hidden under the bottom of the tank, controlled by a thermostat regulating the temperature between 50 °C - 250 °C.

Lever tap to empty the tank.

Container to collect draining water from the tank, located in the lower furniture, 200 mm deep.



Model	Reference	Tank		Electr. Power KW	Dimensions mm	
		Dimensions	Litres			
<b>CMF6-05</b>	1122144000	GN-1/1	15	3,20	400x650x850	

# FRYERS

## GAS FRYERS

Thermostatic regulation of temperature between 60° C and 195° C.  
Automatic ignition of burners using electromagnetic valve with pilot and thermocouple.  
Security thermostat.  
Lever tap to empty the tank.  
Built-in tank cover.



FG6-05



FG6-10

Model	Reference	Tanks			Gas power		Dimensions mm	
		Quantity	Vol. Litres	Baskets	Kcal/h	KW		
FG6-05	1120840000 LPG	1	8	1	6.000	7,00	400x650x290	
	1120840001 Nat							
FG6-10	1120840500 LPG	2	2 x 8	2	12.000	14,00	600x650x290	
	1120840501 Nat							

## ELECTRIC FRYERS

Thermostatic regulation of temperature between 60° C and 195° C.  
Security thermostat.  
Lever tap to empty the tank.  
Heating elements with tilting system  
Built-in tank cover.



FE6-05 TE



FE6-10 TE + MB6-10

Model	Reference	Tanks			Electr. Power KW	Dimensions mm	
		Quantity	Vol. Litres	Baskets			
FE6-05 TE	1120844100	1	8	1	6,00	400x650x290	
FE6-10 TE	1120844600	2	2 x 8	1	12,00	600x650x290	

**CHIPS SCUTTLE**

Made of stainless steel, with removable tank, GN-1/1 size.  
Removable filter.  
Higher ceramic heating element, power 650 W.  
On/off switch.



Included elements



**MF6-05**



**MF6-05 + MB6-05**

Model	Reference	Tank		Power KW			Dimensions mm	
		Container	dm2	Upper	Lower	Total		
<b>MF6-05</b>	1122044000	GN-1/1	20	1,00	-	1,00	400x650x290	

**BAIN-MARIE**

**ELECTRIC BAIN MARIE**

Built-in tank GN-1/1 size, 150 mm deep.  
Stainless steel resistors hidden under the tank bottom.  
Thermostatic control of temperature from 30 °C to 90 °C.  
Lever tap to empty the tank.

**Containers not included.**



**BME6-05**



**BME6-05 + MB6-05**

Model	Reference	Tank		Electr. Power KW	Dimensions mm	
		Dimensions	Litres			
<b>BME6-05</b>	1121244000	GN-1/1	15	1,60	400x650x290	

# CHARCOAL GRILLS

## GAS CHARCOAL GRILLS

Burner in stainless steel with pilot.  
 Safety valve and thermocouple.  
 Lava rock.  
 The angle of the cooking grid can be adjusted.  
 Fat collector.  
 Grid dimensions: 400 x 500 mm.



Model	Reference	Grids			Gas Power		Dimensions mm	
		Type (*)	Qty.	dm2	Kcal/h	KW		
<b>BG6-05 I</b>	1130140100 LPG	ST.	1	20	6.000	6,98	400x650x440	
	1130140101 Nat							

(\*) **SPECIFIC CHARACTERISTICS (GRIDS):**  
**ST. :** Stainless steel grid.

# NEUTRAL ELEMENTS

## NEUTRAL ELEMENTS

Removable cover for cleaning.



**EN6-05**



**EN6-10**

Model	Reference		Dimensions mm	
<b>EN6-05</b>	1110140000		400x650x290	
<b>EN6-10</b>	1110140500		600x650x290	

## STANDS AND DOORS

Support element on which multi-purpose or table-top appliances from the 700 Range can be installed to make up a compact machine.

As an option, doors can be installed.



MB6-05

MB6-10

CG6-40 + MB6-10

CPE6-05 + MB6-05

Model	Reference	Assembly options Characteristics	Dimensions mm	
MB6-05	1121741000	Option: Kit Door 400	400x650x560	
MB6-10	1121742000	Option: Kit Door 600	600x650x560	
KIT DOOR 600	1100003425	Complete door (2 pieces) for MB6-10 stand	2 (300x560)	
KIT DOOR 400	1100003420	Single right or left door for MB6-05 stand	400x560	

## ACCESSORIES

Accessorie	Reference	
MODULE JOINT	1100003430	

## NEUTRAL SUPPORTS

### TABLES - SUPPORTS

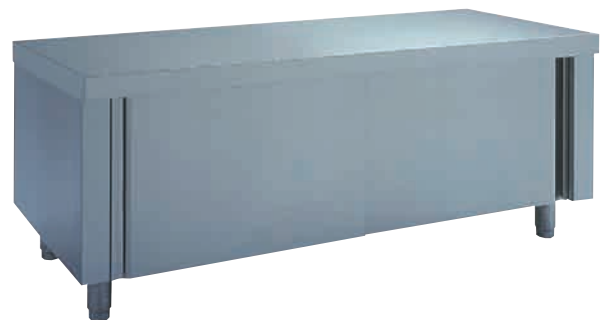
Made of stainless steel.  
Low rack.



Model	Reference	Dimensions mm	
MNB-120	2160771000	1.200 x 700 x 600	
MNB-140	2160771001	1.400 x 700 x 600	
MNB-160	2160771002	1.600 x 700 x 600	
MNB-180	2160771003	1.800 x 700 x 600	
MNB-200	2160771004	2.000 x 700 x 600	

### TABLES - SUPPORTS WITH DOORS

Made of stainless steel.  
Sliding doors.



Model	Reference	Dimensions mm	
ANB-120	2160771100	1.200 x 700 x 600	
ANB-140	2160771101	1.400 x 700 x 600	
ANB-160	2160771102	1.600 x 700 x 600	
ANB-180	2160771103	1.800 x 700 x 600	
ANB-200	2160771104	2.000 x 700 x 600	

## GN REFRIGERATED BASES

Table top with rounded front.  
 Height 600 mm to place the top elements.  
 Rotating door-type grid panel.  
 60 mm thick injected polyurethane insulation.  
 Density 40 kg. No CFC.  
 Removable, ventilated airtight compressor.  
 R-134 A coolant.  
 Cooper evaporator with aluminium fins.  
 Forced draught.  
 Automatic evaporation of water during defrosting.  
 Working temperature: -2 °C, +8 °C, at room temp 38 °C.  
 Electronic temperature and defrosting control and display.  
 Operating voltage: 230 V - 1N - 50 or 60 Hz.



### MODELS WITH DRAWERS

Perforated stainless steel - AISI-304 (18/10) - drawers (2/3) for GN containers.

Model	Reference	Drawers	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	
<b>MFP-135-B</b>	148317000000	2	255	368	250	1,342x700x560	
<b>MFP-180-B</b>	148315000000	3	360	414	300	1,792x700x560	
<b>MFP-225-B</b>	148316000000	4	550	414	300	2,242x700x560	
<b>MFP-270-B</b>	148318000000	5	675	644	500	2,692x700x560	

Perforated stainless steel - AISI-304 (18/10) - drawers (1/3) for GN containers.

Model	Reference	Drawers		Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	
		1/3	2/3					
<b>MFP-135-B2</b>	148317200000	2	1	255	368	250	1,342x700x560	
<b>MFP-180-B2</b>	148315200000	4	1	360	414	300	1,792x700x560	
<b>MFP-225-B2</b>	148316200000	6	1	550	414	300	2,242x700x560	
<b>MFP-270-B2</b>	148318200000	8	1	675	644	500	2,692x700x560	

### MODELS WITH DOORS

Doors with automatic locking device and fixed opening.

Model	Reference	Doors	Capacity litres	Electricity Power-W	Refrig, Power-W	Dimensions mm	
<b>MFP-135-BP</b>	148317100000	2	255	368	250	1,342x700x560	
<b>MFP-180-BP</b>	148315100000	3	360	414	300	1,792x700x560	
<b>MFP-225-BP</b>	148316100000	4	550	414	300	2,242x700x560	
<b>MFP-270-BP</b>	148318100000	5	675	644	500	2,692x700x560	