



Summary of novelties



Price list **2025**

Introduction to connectivity:

- FagorKonnnect - Dishwashing
- FagorKonnnect - Refrigeration

Reorganisation of content:

- Warewashing - **NEW!**

2025

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 **FagorKonnnect**

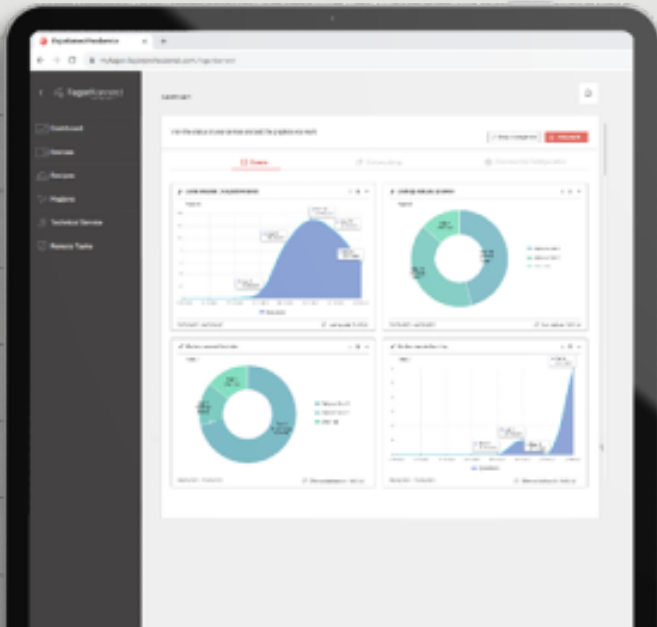
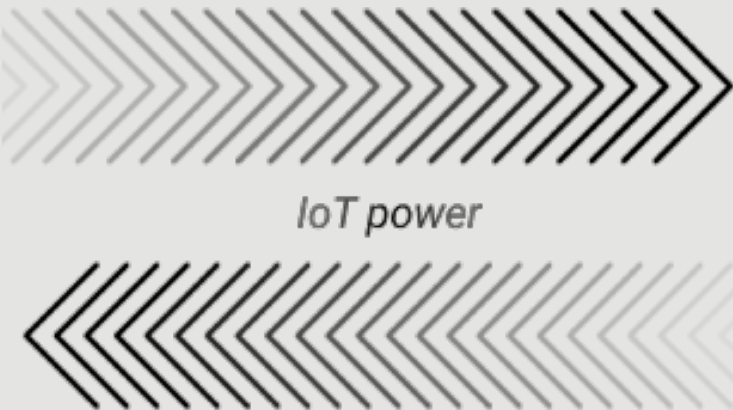
Imagine having
everything konnected...

 **FagorKonnnect**
Foodservice

Getting the most out of your kitchen from wherever and whenever you want.

New connectivity solution that allows the user to consult information about their business and operate with the machines remotely.

- Manage your business
- Control your device
- Create your recipes
- Ensure hygiene
- Improve your service





Connectivity
standard.

- Ovens:
ADVANCE

Connectivity like
option.

- Dishwashing (Low and medium production):
CONCEPT+ y ADVANCE
- Commercial Refrigeration (Refrigerated uprights and counters):
ADVANCE

Connectivity like
accessory.

Kit FagorKonnnect - Dishwashing:

- Dishwashing (Low and medium production):
CONCEPT+ y ADVANCE

Kit FagorKonnnect - Commercial Refrigeration

- Commercial Refrigeration (Refrigerated uprights and counters):
ADVANCE

ADVANCE

iKORE 0623

PureSteam or DirectSteam

General information	Version
Capacity (standard)	6 GN2/3
Opening between rack rails	47mm
Electric power	5,8 kW
Frequency	50/60 Hz
Voltage	380-415V 3N
Width	600mm
Depth (with handle)	564mm (600mm)
Height	570
Net weight (gross)	~46

Codes and prices
PureSteam boiler Solid iWash APW-0623-E R SW S K 191
DirectSteam injection Solid iWash AW-0623-E R SW S K 191

Configurable options

Lowvoltage	LV*	Wash Liquids *Only for models with W
RE04	RE04	Water regulations and compliance - British Sta

230V 3~ 50/60Hz

230V 1N 50/60Hz

Mainline 440V 3~ 50/60Hz *

*External modules, not integrated in the oven

0102 0063

ADVANCE

GN 2/1 Display 700

General characteristics

- Interior and exterior completely built with AISI-304 stainless steel.
- Embedded inner guides with 24 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- 10 HACCP alarms capacity which are store when high temperature variation and devices power failure.
- Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.
- Glass door:
- Refrigeration Double glazed doors insulated with low thermal sensitivity to reduce heat transfer in refrigeration.
- Freezer and tropicalized apertures. Triple glazed door with electric heating system to avoid any kind of condensation in the doors.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.

Options				
Connectivity	K	•	•	•
G type plug	CI	•	•	•
Opposite opening	OP	•	•	•
Lock	LC	•	•	•
Castors	C	•	•	•
Remote group	RG	•	•	•
Back in Stainless Steel	BS	•	•	•
Frame heater	FH	•	•	•
Heater	PD	•	•	•
Glass Door	GD	•	•	•

Accessories

Detergent dispenser and drain pump kit

Model	Code	Applies to
W402	19116071	Glasswashers, front loading dishwashers and front top dishwashers
W403	19116072	Glasswashers and front loading dishwashers
W404	19116083	Hood type dishwashers

Rinse aid/detergent low level sensor kit

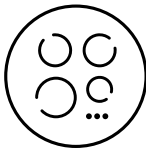
Model	Code	Applies to
W405	19111334	Concept + and Advance range with sensorless option (S)

Connectivity Kit

Model	Code	Applies to
KIT FAGORKONNECT Networking	19110679	Concept + and Advance range

Stands

Model	Code	Applies to
W406-S	19105017	Glasswasher
W406-L	19105018	Glasswasher
W406-H	19105019	Front loading dishwasher



Cooking

Updates main

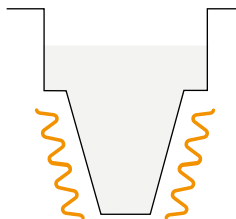
- Introduction of 60 Hz codes.
- Fryers with external heaters in KORE 900 range.

1. Symphony
2. KORE Monoblock
3. KORE Modular
4. Independet cooking
5. Large capacity cooking equipment

REMINDER

Fryers with external heaters.

- Fryers with tanks integrated into the worktop with robotised welding and polishing.
- Easy to clean V-shapped tank into the surface top with robotized weld and polished.
- External high efficiency heating elements.





Ovens

Updates main

- Reorganisation of content for better understanding and greater intuitiveness.
- Introduction of the section “Care & maintenance”.
- Introduction of WRAS models.
- New models of compact ovens iKORE Kompact.

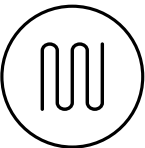
-
1. Compact ovens - iKORE Kompact
 2. Industrial combi ovens - iKORE
 3. Vacuum packers
 4. Set-ups
 5. Other accessories

REMINDER

New iKORE Kompact.

Challenge your kitchen space with the maximum performance of a professional oven. In production since September 2024.





Ovens

Reorganisation
of content.

Fagor Professional

Foodservice | Ovens

ADVANCE

iKORE 201

PureSteam or DirectSteam



FagorTouch
10.1"



General information		Version	
FIELD	DATA	 ELECTRIC (E)	 NATURAL GAS (G)
Capacity (standard)	Racks and tray type of trolley (T)*	20 GN1/1	20 GN1/1
	Spacing between rack rails	63mm	63mm
Energy supply (standard)	Electric / gas power	37,2 kW	1,55 kW / 36 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	935mm	935mm
	Depth (with handle)	966 mm (1.032 mm)	966 mm (1.032 mm)
	Height (with hinge)	1.840 mm (1.871 mm)	1.840 mm (1.871 mm)
	Net weight (gross)	~272,5Kg (331,5Kg)	~309Kg (341,5Kg)

Codes and prices					
HUMIDITY	WASHING	SHOWER	MODEL	 CODE	€
 PureSteam boiler	Solid iWash	•	APW-201-(E/G) R SW S T K	19079328 	-
		-	APW-201-(E/G) R SW T K	19107046	-
 DirectSteam injection	Solid iWash	•	AW-201-(E/G) R SW S T K	19107048	-
		-	AW-201-(E/G) R SW T K	19079330 	-

Configurable options				
OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW	Liquid iWash (Only available for models with W)	0104-0002	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-

* Consult for other trolley configurations (T)

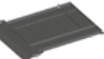
VOLTAGE OPTIONS			GAS OPTIONS		
	CONF. CODE	€		CONF. CODE	€
 230V 3~ 50/60Hz	0102-0041	-	Butane-Propane LPG	0101-0001	-
 Marine 440V 3~ 50/60Hz	0102-0043	-	Town gas TG	0101-0002	-
 230V 1N 60Hz	0102-0047	-			
 230V 2~ 50Hz	0102-0048	-			
 230V 2~ 60Hz	0102-0049	-			

Accessories 201

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	 Kit CTG-21*	Flue gas discharge stack for 201 * For gas ovens only	19095591	-

TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-201	20 GN1/1 (63mm)	19011551	-
	CEB-201-69	18 GN1/1 (69mm)	19103883	-
	CEB-201-80	16 GN1/1 (80mm)	19107454	-
	CEB-201-85	15 GN1/1 (85mm)	19107590	-
	CBK-16	Trolley for 16 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107596	-
	CBK-15	Trolley for 15 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107668	-
	CEP-201	50 plates Ø31 (75mm)	19013357	-

COVER	MODEL	DESCRIPTION	CODE	€
	LTE-201	Cover for the protection and heat maintenance of food. For CEB and CEP trolleys	19011741	-

RAMP	MODEL	DESCRIPTION	CODE	€
	RH-201	Levelling ramp for 201 trolley	19044716	-

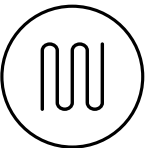
FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-20	Floor fastening kit for 201 ovens	19012270	-

KIT HANDLE	MODEL	DESCRIPTION	CODE	€
	Kit ASA	Side support kit for trolley handle	19087163	-

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-201	Gas transformation kit G25,1 for iKORE 201	19103098	-

x Included - Not included

For more accessories, check 'other accessories' chapter



Ovens

Care & maintenance.

Fagor Professional

CARE & MAINTENANCE

Oven cleaning

Solid iWash SW

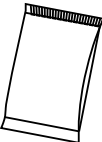
MODEL	DESCRIPTION	CODE	€
	OVENCLEAN: Bucket of detergent tablets - 75 units	19086761	-



Detergent for degreasing and cleaning ovens with solid iWash cleaning system (SW):

- Powerful cleaning: Dissolves and removes the most stubborn organic fouling, such as grease.
- Ultra-concentrated formula: Ensures deep and reliable cleaning with small doses.
- No phosphates or hazardous substances: Safe and environmentally friendly, ideal for the food industry.
- Compatible with Ovenbrite: the complementary polishing agent for a perfect finish.

	OVENBRITE: Bucket of rinse aid tablets - 75 units	19086763	-
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Water-soluble rinse aid for ovens with solid iWash cleaning system (SW):

- Anti-limescale effect: Active protection against limescale deposits.
- Prolongs the service life: Advanced ingredients care for and preserve the performance of the oven.
- Exceptional results: Clean, hygienic and shiny cooking chamber after each cleaning cycle, ready to use in optimal conditions.

Liquid iWash LW

MODEL	DESCRIPTION	CODE	€
	DECAFORN: Liquid detergent 10l can (external connection)	19086053	-



Degreasing liquid detergent for ovens with liquid iWash cleaning system (LW):

- Advanced formulation: effective degreasing and scale removal.
- Superior performance: powerful action with a small dosage.
- Protects surfaces: keeps stainless steel in a perfect condition with no risk of scratching or dulling.

	HIDROFORN: Liquid rinse aid 10l can (external connection)	19086054	-
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Water repellent and drying liquid rinse aid for ovens with liquid iWash cleaning system (LW):

- High performance: acts as a brightener, drier, neutraliser and water repellent protector.
- Limescale removal: removes limescale deposits and prevents redeposition of lime particles.
- Long-lasting shine: ensures a glossy, residue-free finish.
- Odour and flavour free: guarantees a clean and neutral process, without altering the food.

Basic wash (manual)

MODEL	DESCRIPTION	CODE	€
	KOI PLUS: Degreaser - 4 x 6kg bottles pack (spray mode)	19086765	-



Oven degreaser canisters for basic cleaning system ovens (without W), for manual application.

Foodservice | Ovens

CARE & MAINTENANCE

Water treatment

Cartridge filtration systems:

Using properly treated water at each catering point ensures that water failures are kept to a minimum and recipes can be produced with the quality customers demand. Oven filters ensure protection against limescale deposits, the effects of chlorine and particles in the water, as well as corrosion. This saves on repair costs and provides a clean and hygienic oven image to match the business standards.

By measuring two parameters: hardness and chlorides, we can determine which filter the oven requires:

PARAMETER	RECOMMENDATION	PROTECTION	FILTER
Water hardness	> 6 dH°: Anti-limescale filter	- Retains particles - Removes chlorine - Prevents limescale formation	Ovens until 6 x GN1/1: C500 (K-061, K-101, 0623, 061)
	* Even if the hardness is less than 6 dH°, the use of the filter is always recommended to prevent problems with chlorine and particles coming from tap water.		Ovens from 10 x GN1/1 : C1100 (062, 101, 102, 201, 202)
Chlorides	> 150 mg/l : Anti-limescale + anti-corrosion filter	- Retains particles - Removes chlorine - Prevents limescale formation - Prevents the formation of gypsum - Prevents corrosion	X1100

Anti-limescale filtering

MODEL	DESCRIPTION	CODE	€
	Kit C500	First installation kit - Water filtration system for ovens. Anti-limescale treatment, standard capacity. Includes: Head + cartridge C500 + flowmeter + 3/8 - 3/4 adapter for filtering water containing lime scale	19111541 -
	Kit C1100	First installation kit - Water filtration system for ovens. Anti-limescale treatment, large capacity. Includes: Head + cartridge C1100 + flowmeter + 3/8 - 3/4 adapter for filtering water containing lime scale	19111542 -

	C500	Replacement cartridge for filter kit C500	19111544 -
	C1100	Replacement cartridge for filter kit C1100	19111547 -

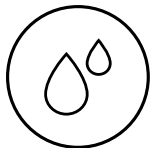
*The cartridge shall be replaced when the water consumption of the oven has reached the litre capacity of the filter, with a maximum replacement period of one year.

Anti-limescale + anti-corrosion filtering

MODEL	DESCRIPTION	CODE	€
	Kit X1100	First installation kit - Water filtration system for ovens. Anti-limescale and anti-corrosion treatment. Includes: Filter head + filter X1100 + flow meter + 3/8 - 3/4 adapter for filtering water containing lime and salinity.	19111543 -

	X1100	Replacement cartridge for filter kit X1100	19111548 -
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*The cartridge shall be replaced when the water consumption of the oven has reached the litre capacity of the filter, with a maximum replacement period of one year.



Dishwashing

Main updates.

- **New generation:**
- Glasswashers
- Front loading dishwashers
- Hood type dishwashers
- Utensilwashers

1. Glasswasher *

2. Front loading dishwasher *

3. Hood-type dishwasher *

4. Utensilwashers *

5. Rack conveyor

6. Flight type dishwashers

7. Accesories



Dishwashing

New
generation.

iNOVA
GENERATION



CONCEPT+ | P



CONCEPT | C

GLASSWASHERS



ADVANCE | A



CONCEPT+ | P



CONCEPT | C

FRONT LOADING DISHWASHERS



ADVANCE | A



CONCEPT+ | P



CONCEPT | C

HOOD TYPE DISHWASHERS



Dishwashing

Reorganisation of content.

iNOVA
GENERATION

Fagor Professional

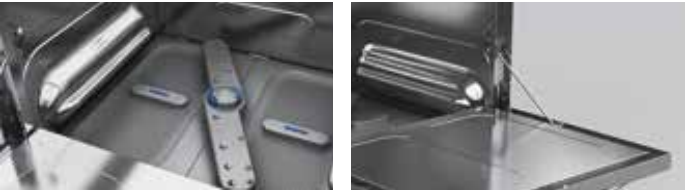
Foodservice | Warewashing

CONCEPT +

Glasswashers 400x400



- General features**
- 2.8" backlit colour liquid crystal display (TFT) and five-buttons membrane keypad.
 - Stamped tank with slope for a complete drainage.
 - Stamped basket guides.
 - Sides of the washing chamber in partial double-skin and integral double-skin door.
 - Double in stages filtration system. Composite tank surface filters as standard.
 - Dual-flow wash pump with soft-start.
 - Duo-KLIP upper and lower wash/rinse arms made of composite material.
 - Hydraulic (in models with mains pressure WGP-400) or peristaltic (in models with rinse pump WGP-401) rinse aid dispenser as standard.
 - Thermostop in models with rinse pump (WGP-401).



Technical data

Max. theoretical productivity (1)	Baskets/h	40
Dimensions (2)	mm	466x535x725
Net weight	Kg	34
Tank capacity	L	9
Boiler capacity	L	4
Tank heater power	kW	0,8
Boiler heater power	kW	2,4
Wash pump power	50Hz	kW 0,29
	60Hz	kW 0,36
Rinse pump power	kW	0,13
Drain pump power	kW	0,04
Total power	50Hz	kW 3,49
	60Hz	kW 3,56
Total amperes	50Hz	A 15,17
	60Hz	A 15,48
Connection	Sim/Alt	Simultaneous
Voltage	V	220-240 1N~
Supply water pressure min. - max. in WGP-400 models	bar	2-4
Supply water pressure min. - max. in WGP-400 S models	bar	3-4
Supply water pressure min. - max. in WGP-401 models	bar	1-4
Supply water temperature max.	°C	60
Level of protection against water	IPX	4

Programmes

PROGRAMME	DESCRIPTION	WATER CONSUMPTION (L/ CYCLE) (3)	DURATION (S)	WASH TEMPERATURE (°C)	RINSE TEMPERATURE (°C)
Programmes for GLASS - as standard					
	Light	2,1	90	60	65
	Standard	2,1	120	60	65
	Intensive	2,1	180	60	65
	Cold rinse (4)	2,1	90	65	65
Additional programmes					
Programmes for CROCKERY					
Programmes for BAR					

Codes and prices

	MODEL	CODE 50HZ	€	CODE 60HZ	€	RINSE PUMP	SMART SOFTENER (S)	COLD RINSE (C) (S)	DRAIN PUMP (B)	DETERGENT DISPENSER (D)
⊗ STOCK	WGP-400	19109781	-	19110573	-					
	WGP-400 B	19110484	-	19110574	-				X	
	WGP-400 D	19110485	-	19110575	-					X
⊗ STOCK	WGP-400 B D	19110486	-	19110576	-				X	X
	WGP-400 C	19110487	-	19110577	-			X		
	WGP-400 C B	19110488	-	19110578	-			X	X	
	WGP-400 C D	19110489	-	19110579	-			X		X
	WGP-400 C B D	19110490	-	19110580	-			X	X	X
	WGP-400 S	19110491	-	19110581	-		X			
	WGP-400 S B	19110492	-	19110582	-		X		X	
	WGP-400 S D	19110493	-	19110583	-		X			X
	WGP-400 S B D	19110494	-	19110584	-		X		X	X
	WGP-401	19108942	-	19110586	-	X				
	WGP-401 B	19110495	-	19110588	-	X			X	
	WGP-401 D	19110496	-	19110589	-	X				X
	WGP-401 B D	19110497	-	19110590	-	X			X	X
	WGP-401 S	19108391	-	19110591	-	X	X			
	WGP-401 S B	19110498	-	19110592	-	X	X		X	
	WGP-401 S D	19110499	-	19110593	-	X	X			X
	WGP-401 S B D	19110500	-	19110594	-	X	X		X	X

Options

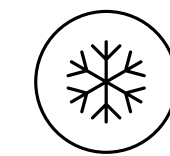
DESCRIPTION	ABBREVIATION	€
Double-skin (6)	P	-
Round basket (+ support) 19110751 (+19110752) (7)	O	-
Glass rod basket 19107614 (8)	R	-
Connectivity	K	-
Sensorisation (9)	Z	-
UK plug (G type) (10)	CI	-
Australian model (11)	AU	-

Standard accessories

	Glass basket 19082432	pc	2
	Plates insert 19084452	pc	1
	Cutlery insert 19102721	pc	1

(1) Hot water supply at 50°C.
(2) Adjustable height (+25/+0 mm).
(3) In models with mains pressure (WGP-400), consumption may vary depending on the supply water pressure. Water consumption per programme (2 bar): 2/ 2,2/ 2,5/ 2 l/ cycle.
(4) In machines with the cold rinse option (C), the second rinse is carried out with cold water, whereas without the option, the rinse is carried out with cold water by switching off the boiler heating element.
(5) Not compatible with models with water softener (S).

(6) Increases the width of the machine by 20 mm, 10 mm in each side.
(7) This option excludes glass baskets (19082432) and plates insert (19084452) from the standard accessories.
(8) This option excludes the standard accessories.
(9) Standard in models with water softener (S).
(10) Power reduction to limit consumption to 13A.
(11) Includes Australian plug (I type) and Watermark approval.



Commercial
refrigeration

Main updates.

- Reorganisation of content for better understanding and greater intuitiveness.
- Introduction of 60 Hz codes.
- New cabinets specially designed for high humidity environments.
- New models of professional uprights: Freezers with glass doors.

1. Refrigerated uprights *

2. Refrigerated counters

3. Preparation counters

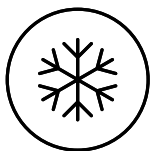
4. Blast chillers

5. Bar line *

6. Wine cellars & meat agers

7. Ice makers





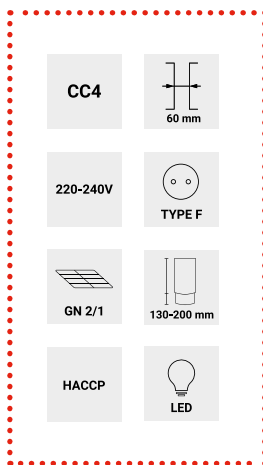
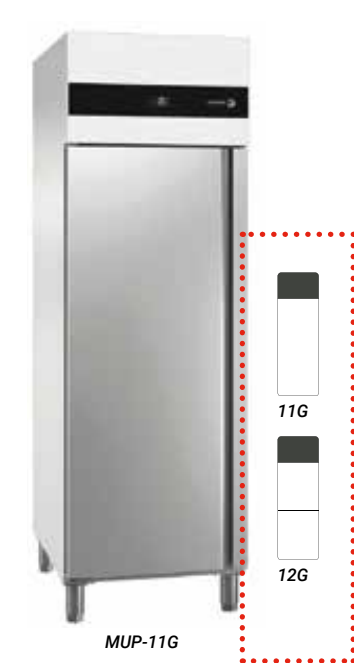
Commercial
refrigeration

Reorganisation of content.

Fagor Professional

CONCEPT

Monoblock GN 2/1 700



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
MUP-11G	653 x 796 x 1.996	572	0 +8 °C	Stop	R-600a	0,274 (1)	0,143	B	423 (4)	50 Hz	19089425	-
					R290	0,398 (1)	0,253	-	-	60 Hz	19090283	-
MUP-12G	653 x 796 x 1.996	572	0 +8 °C	Stop	R-600a	0,274 (1)	0,143	B	423 (4)	50 Hz	19089426	-
					R290	0,398 (1)	0,253	-	-	60 Hz	19090321	-
MUN-11G	653 x 796 x 1.996	572	-18 -22 °C	Electric	R290	0,364 (2)	0,328	D	2.686 (4)	50 Hz	19089430	-
					R290	0,381 (2)	0,369	-	-	60 Hz	19089431	-
MUN-12G	653 x 796 x 1.996	572	-18 -22 °C	Electric	R290	0,364 (2)	0,334	D	2.686 (4)	50 Hz	19089432	-
					R290	0,381 (2)	0,375	-	-	60 Hz	19089433	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			MUP-11G (€)	MUP-12G (€)	MUN-11G (€)	MUN-12G (€)
G type plug	CI		o	o	o	o
Opposite opening	OP		o	o	o	o
Lock	LC		o	-	o	-
Castors	C		o	o	o	o
Remote group	RG		o	o	o	o
Back in Stainless Steel	BS		o	o	o	o
Frame heater	FH		o	o	●	●
Pedal	PD		o	-	o	-

Standard Accessories

	CODE	DESCRIPTION		11G	12G	€
	19097787	GN 2/1 epoxy grid	pc	3	3	-

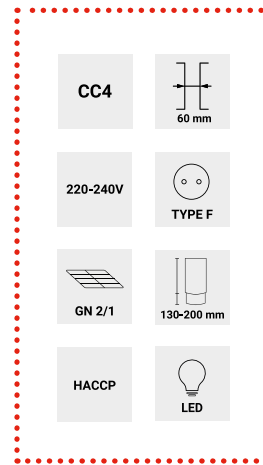
Other Accessories

CODE	DESCRIPTION	€
19048712	Meat bar GN uprights single body	-

Foodservice | Commercial refrigeration

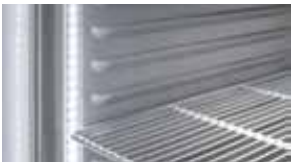
CONCEPT

Monoblock GN 2/1 1400



General characteristics

- Interior constructed with AISI-304 stainless steel exterior in food grade stainless steel.
- Embedded inner guides with 23 different level position 55 mm distance among them, enable more convenient cleaning operations without difficulties.
- Internally designed monoblock cooling system. Top mounted evaporator ensure an easy maintenance of refrigeration unit, as well as an optimized use of storage compartment.
- Removable and height adjustable epoxy coated GN 2/1 grids with a maximum loading capacity of up to 40 kg.



MODEL	DIMENSIONS (mm)	VOLUME (L)	TEMPERATURE (°C)	DEFROST	GAS	COOLING POWER (kW)	ELECTRIC POWER (kW)	ANNUAL CONSUMPTION (kWh)	ENERGY EFFICIENCY CLASS	FREQUENCY	REFERENCE	€
MUP-22G	1.318 x 796 x 1.996	1.144	0 +8 °C	Stop	R-600a	0,436 (1)	0,184	C	756 (4)	50 Hz	19089427	-
					R-600a	0,437 (1)	0,201	-	-	60 Hz	19090322	-
MUP-23G	1.318 x 796 x 1.996	1.144	0 +8 °C	Stop	R-600a	0,436 (1)	0,184	C	756 (4)	50 Hz	19089428	-
					R-600a	0,437 (1)	0,201	-	-	60 Hz	19090323	-
MUP-24G	1.318 x 796 x 1.996	1.144	0 +8 °C	Stop	R-600a	0,436 (1)	0,184	C	756 (4)	50 Hz	19089429	-
					R-600a	0,437 (1)	0,201	-	-	60 Hz	19090324	-
MUN-22G	1.318 x 796 x 1.996	1.144	-18 -22 °C	Electric	R290	0,735 (2)	0,592	E	4.855 (4)	50 Hz	19089434	-
					R290	0,802 (2)	0,648	-	-	60 Hz	19089435	-
MUN-23G	1.318 x 796 x 1.996	1.144	-18 -22 °C	Electric	R290	0,735 (2)	0,598	E	4.855 (4)	50 Hz	19089436	-
					R290	0,802 (2)	0,654	-	-	60 Hz	19089437	-
MUN-24G	1.318 x 796 x 1.996	1.144	-18 -22 °C	Electric	R290	0,735 (2)	0,592	E	4.855 (4)	50 Hz	19089438	-
					R290	0,802 (2)	0,66	-	-	60 Hz	19089439	-

(1) Evap. -10°C/ Cond. 45°C (2) Evap. -25°C/ Cond. 45°C (3) Remote Group Electric (4) According to EN22041 standard

Options

			MUP-22G (€)	MUP-23G (€)	MUP-24G (€)	MUN-22G (€)	MUN-23G (€)	MUN-24G (€)
G type plug	CI		o	o	o	o	o	o
Lock	LC		o	-	-	o	-	-
Castors	C		o	o	o	o	o	o
Remote group	RG		o	o	o	o	o	o
Back in Stainless Steel	BS		o	o	o	o	o	o
Frame heater	FH		o	o	o	●	●	●
Pedal	PD		o	-	-	o	-	-

Standard Accessories

	CODE	DESCRIPTION		22G	23G	24G	€
	19097787	GN 2/1 epoxy grid	pc	6	6	6	-
	19014778	Tray support guides L=562mm	pc	3	3	3	-

Other Accessories

CODE	DESCRIPTION	€
19048713	Meat bar GN uprights double body	-



Cabinets for high humidity environments.

New cabinets specially designed for high humidity environments, in Advance and Concept ranges.



Back bar coolers.

Introduction of new models.



Professional uprights.

Introduction of new freezers with glass doors.





Summary of novelties



Price list **2025**