

ADVANCE COMBI OVENS



PRICE LIST: EFFECTIVE MAY 2013



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ADVANCE COMBI OVENS

FAGOR: AN INTERNATIONALLY PRESTIGIOUS BRAND

Fagor Industrial has been focused on meeting the equipment needs of the restaurant, hotel and catering industries for more than fifty years. Fagor is known across the world as a leading manufacturer of commercial catering equipment and is the first choice for quality combi oven solutions for the food-service industry in many countries around the world.

FAGOR ADVANCE COMBI OVENS

The new generation of Fagor Advance combi ovens opens a new world of possibilities. In line with Fagor Industrial's philosophy, these ovens have been designed to get the most out of professional kitchens, whatever the type or size of business.

This generation of combi ovens is available in three ranges: ADVANCE PLUS, ADVANCE and ADVANCE CONCEPT. Each of these ranges is available in five sizes and in gas and electric options so there are thirty models to choose from and each customer will be offered a solution which is fully suited to their space and specific requirements.

Advance ovens are designed to be the most technologically advanced range of combi ovens available on the market and have highly competitive prices, thanks to Fagor's unique position in the Australian market as a fully supported extension of the Spanish Fagor Industrial factory. Advance ovens incorporate state of the art features in terms of technology and software and are easy to use thanks to their intuitive touch screen menu and their full range of applications for monitoring, maintenance, configuration and logging of cooking events. Above all, advance ovens are versatile, robust and designed to last.

ROBUST AND DURABLE OVENS, DESIGNED TO LAST

- Weld-free, seamless hygienic cooking chamber to prevent dirt accumulating
- Ergonomic and robust door handle
- Robust and stable trolley for better manoeuvrability
- High productivity in minimal space: footprint is 20% smaller than previous models
- 100% stainless steel: ovens are built in austenitic stainless steel with the internal chamber made from AISI-304 for resistance and strength
- Removable gasket
- Hold-open door system
- Built in condensation tray (drip tray)

MULTIPLE APPLICATIONS, SIMPLE AND INTUITIVE

Designed to meet high expectations, the Advance combi ovens offer a range of features which incorporate the latest technology and software available.

- Monitor app permanently monitors the system, noting if any part of the oven is not in perfect working condition
- Maintenance app allows technicians to determine the working conditions and state of each component in the oven, saving time and effort in after-sales maintenance operations
- Configuration app gives technicians the possibility to adjust parameters for fan speed, type of gas, condensation time, water draining etc
- Log file app automatically records cooking events in order to provide an audit trail for the oven's activity

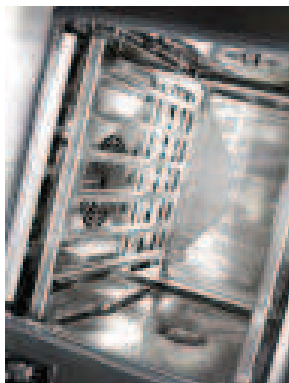
(Features vary by model: please refer to equipment specification sheets for full details)



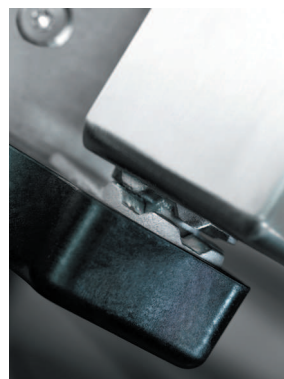
Built-in drip tray



Removable gasket



AISI-304 internal chamber



Hold-open door system



Weld-free cooking chamber



Key Functions

Eco Steaming: steam generator is separate from the cooking chamber and provides a continuous supply of fresh steam at all times for perfect cooking, healthy foods and hygiene inside the chamber, thanks to the continued renewal of water every 24 hours of cooking



HA Control: constant temperature control via a bidirectional, adjustable-speed fan system which creates optimum air flow to cook food with unequalled appearance, flavours and aromas



EZ Sensor: simple and very easy to use, the new Advance probe has an ergonomic, easy-to-hold design and allows the temperature to be taken at the core of foods, ensuring the highest precision for optimum results and maximum accuracy



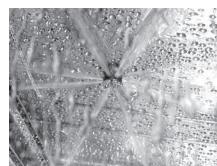
Fagor Touch: access all options (such as Fagor Easy mode and Fagor Cooking programme) at the touch of a finger via easy-to-clean, intuitive, durable, glass-sealed 8-inch touchscreens which repel water and grease stains and are very resistant to scratches. The capacitive technology allows wide viewing angles and the screen can even be activated when wearing latex gloves

Fagor Combi OS: the operating system that knows no bounds and offers multiple cooking programmes for even cooking, simultaneously in different trays



Combi Clean: perfect hygiene and assured safety via the automatic cleaning system with five washing programmes and a safety automatic cooking programme which is activated if the cleaning process is unexpectedly interrupted, to ensure complete food safety

Fagor Cooking: the automatic cooking programme that helps make day-to-day cooking easier and more productive



Fagor Easy: the option to transform the oven to a simple, manual cooking programme with four cooking options: Convection, Steam, Mixed and Regeneration. Perfect for simplifying the oven!

Fagor Multi-Tray System: monitors and controls the temperature and cooking time of each tray independently, in order to cook different types of dishes at the same time



Fagor USB: allows for easy uploading and downloading of cooking recipes and also enables documentation of HACCP data to meet the highest standards of food safety

When choosing or installing a Fagor Combi Oven product please refer to the Fagor Australasia Pty Ltd Terms & Conditions of Sale and Warranty (available from the Fagor Service Team and Fagor Sales Managers). In particular, please note the following points:

1e) The parts and labour warranty is subject to [...] terms and conditions, which may vary without notice. As our policy is one of continual product development, we reserve the right to amend price and specification without notice. A copy of the current terms and conditions can be obtained from Fagor Australasia Pty Ltd.

5e) Repairs in accordance with this warranty should be carried out between the hours of 8.30am and 5.00pm Monday to Friday. Out of hours call-out rates and charges will not be accepted without prior agreement. Penalty rates for after-hours service apply and, when charged, the difference between normal hourly rates and penalty rates will be the customer's responsibility.

5v) Additional labour costs associated with restricted access (either restricted access hours or restricted physical access) are excluded from this warranty.

5x) All warranty will be void for combi ovens which are installed without a Fagor-approved filter, regardless of whether the warranty claim relates to water damage or not. Warranty claims relating to internal water damage will be void on combi ovens that are not protected with a Fagor-approved water filter (or any other filtration system which delivers the recommended water quality), installed at time of purchase. Recommended water quality:

PH 6.5 ÷ 7.5

Chlorides <150 mg/lit

Water hardness 5 ÷ 10 oF

Water conductivity 400 ÷ 2000 µS

Chlorine concentration Cl. 0.2 ÷ 0.5 mg/litre

Impurities in the water O < 0.08 mm

COMMISSIONING CHECKLIST FOR WARRANTY REGISTRATION

To validate warranty, this warranty registration form and commissioning checklist must be returned to Fagor Australasia Pty Ltd within four weeks of the date of invoice. Units that are not registered within the four weeks are not eligible for a warranty.

All installations and commissioning must be carried out by a Fagor approved technician (at the customer's cost) in accordance with local Installation Code and Local Authority requirements covering electricity, gas, fire and health and in accordance with the appropriate National Gas Installation Code NZS5261/AS/NZ 3000 Wiring Rules and as per Australian standard AS5601. Installation and commissioning procedures must be carried out in accordance with the instructions in the manuals supplied with all equipment.

All Appliances

Adjustment to regulation 900mm high prior to connection	Yes	No
Each unit 100% level (left to right and front to back)		
All grey coloured adjustable legs removed if aligning counter top units		
All plastic protective coating removed prior to assembly		
3 phase electrical appliances hard wired to the isolator by client's electrician		
Gas pressure is 1 KPa for Natural Gas Appliances and 2.65 KPa for LP Gas Appliances		

Combi Ovens

Installed absolutely level (left to right and front to back)	Yes	No
Water quality tested and correct filter fitted		
Pressure reduction valve fitted if required		
Drain includes an air break and a copper tun dish		
Hard wired through the base gland provided to the control board		
Wiring not damaged when opening or closing the control board assembly		
Oven not slid into place (legs are static load bearing only)		
Minimum distance from other sources of heat on left hand side is 500mm		

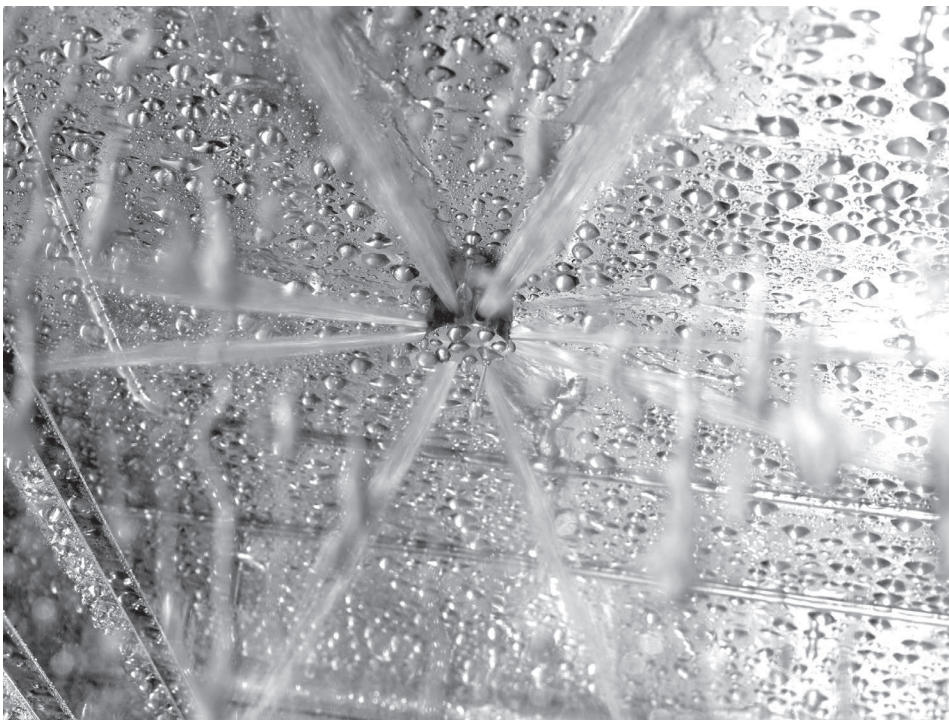
Service Phone Number: 1300 149 280

FAGOR FILTERS

All Fagor Advance Combi Ovens are supplied with a Fagor filter package, including an installation kit, flow meter and filter cartridge.

Fagor offers a choice of two filter packages: one suitable for ovens installed without reverse osmosis or filtration and one suitable for ovens installed with reverse osmosis.

For assistance with Fagor Filters please call the Fagor service helpline: 1300 149 280





The star of this new generation of ovens is without a doubt the ADVANCE PLUS range, targeting the most demanding professionals who require full-on functionality and the highest performance on the market.

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

This range comes equipped with all the new features exclusive to Fagor:

- HA Control: guarantees a constant, uniform temperature
- Eco Steaming : steam is generated in a boiler which is independent from the cooking chamber to ensure perfect quality of cooking
- EZ Sensor: the new temperature sensor which assures maximum accuracy in the cooking process
- Fagor Touch: choose the cooking method via a system of glass-sealed touchscreens, which offers easy cleaning and protection from dents and scratches
- Fagor Combi OS: a unique operating system with multiple cooking programmes for even cooking simultaneously in different trays
- Combi Clean: an automatic cooking chamber cleaning system with five wash programmes
- Fagor Cooking mode: use your own recipes or those which are pre-programmed
- Fagor Easy mode: a simple mode where only the cooking method, temperature and time can be adjusted
- 4 cooking modes: steam, adjustable steam, regeneration and convection (up to 300°C)
- Pre-heating option
- Built-in USB port: enable software updates, the addition of new recipes and downloading of HACCP data for health and safety purposes
- Menu button: to access wash, thermal stop, multi-tray timer, delta value change (multi-point probe), delayed programming, humidity control and choice of three speeds
- Auto-reverse fan rotation
- Steam generator with limescale detector
- IPX-5 protection
- Retractable shower
- Easily serviced without the removal of any exterior panels
- Warning and error lights if oven detects any malfunctions

Advance plus ovens achieve a perfect balance between cooking quality, simplicity, efficiency and safety.