



FROM ONE PROFESSIONAL TO ANOTHER
COMMERCIAL REFRIGERATION
CATALOG 2018



FAGOR INDUSTRIAL

A WORLDWIDE LEADING
MANUFACTURER
OF EQUIPMENT FOR
THE FOODSERVICE
AND COMMERCIAL
LAUNDRY SECTORS.

With over 60 years of experience and intimate knowledge of the day-to-day work and needs of the hotel and restaurant professional, Fagor Industrial offers a complete range of products under the same brand.

A labour that we carry out with a committed and accessible team who guarantee excellent results to the most demanding professionals also looking for a prestigious brand.



**Specialized in
the manufacturing**
of Commercial Cooking, Ovens,
Dishwashers, Refrigeration and
Laundry Solutions.





30 own delegation in 20 countries



8 own manufacturing plants with a total area of more than 130,000m²



Over 2,000 employees

FAGOR INDUSTRIAL PRESENT ALL OVER THE WORLD

Our structure makes it possible for us to attend our customers wherever they are with the professionalism and accessibility characteristic of a recognised prestigious brand.



MORE THAN 60 YEARS OF EXPERIENCE

WE ARE PART OF ONNERA GROUP

An international front runner and world leader with 8 manufacturing plants strategically distributed all around the world, with over 2.000 employees.

...AND OF MONDRAGON CORPORATION

MONDRAGON is the top business group in the Basque Country and the tenth in Spain, made up of more than 260 businesses and bodies, and more than 74,000 workers.



MEXICO FACTORY

Located in San Luis de Potosi, same day transit to the US/Mexican border. ISO 9001 certified to serve the America's with North American product specifications.

In-house R&D department with laboratory, pre-approved for self-testing. The product is double tested and inspected prior to shipment by qualified technicians. Factory is also NSF approved for custom stainless steel fabrication.

U.S. HEADQUARTER

Located in Miami, our 30,000 sq.ft. Headquarter centralizes all services, with specialized departments all working closely to provide comprehensive and personalized solutions to each customer.

Marketing, Sales, Operations, Accounting, Service and Technical Support are always available to guide and assist you before and after sales, serving you through-out your product's life.

NETWORK

Sales representatives and distributors coast to coast helping build a strong and structured dealer network. Strategically located distribution centers for availability, agility and convenience. All with the goal to get our product delivered in a timely manner.

Nationwide authorized and specialized service agents including parts distribution facilities for prompt support and service.

REACH-INS

Refrigerators & Freezers

Fagor Reach-in line comes in multiple standard sizes and various options, to fit every space in your restaurant, bar or professional kitchen.

Our solid built units incorporate the latest Industry technology and provide you with stable refrigerated storage for years to come.



N - "NEXT GENERATION" | QV SERIES REACH IN'S



QVR(F)-1-N















QVR-2G-N



QVR(F)-3-N

SPECIFICATIONS

-  Our new "Next Generation" reach-in's have been completely re-designed to ensure proper temperature even in 100°F environments.
-  **All stainless steel interior and exterior** construction with coved corner interior floor. Accepts full size **18" x 26" bun pans**.
-  Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.
-  Hot gas condensate system for increased efficiency while preventing water overflow in pan.
-  2-3/8" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.
-  Refrigerators maintain product temperature from 33° to 38°F, Freezers from -8° to 0°F. Automatic defrost.
-  Digital controller/display for a more precise temperature reading and **door alarm** to protect you food from spoilage.
-  Recessed evaporator for greater interior capacity and airflow to better maintain your products at optimal temperature.
-  Bottom mount refrigeration system with a service friendly rail system for ease of serviceability.
-  Self-closing door with **90° stay open feature** for convenient loading and unloading of products.
-  Magnetic door gaskets, easily removed without tools for cleaning and replacement.
-  Glass door units utilize **dual pane** glass with aluminum frames. **LED interior light** for greater visibility.



Conforms to UL and NSF-7 Standards

N - "NEXT GENERATION"

Model	Doors	Shelves	HP	Volts	Amps	Capacity (cu. ft.)	Crated Weight (lbs)	Cabinet Dimensions		
								L	D	H*
Refrigerators										
QVR-1-N	1	3	1/4	115	5.0	24.5	295	27-1/2"	31-1/8"	79-3/8"
QVR-2-N	2	6	1/3	115	6.9	52	460	55-1/2"	31-1/8"	79-3/8"
QVR-3-N	3	9	3/4	115	11.5	76	665	83-1/4"	31-1/8"	79-3/8"
Refrigerators w/ Glass Door(s)										
QVR-1G-N	1	3	1/4	115	5.2	24.5	315	27-1/2"	33"	79-3/8"
QVR-2G-N	2	6	1/3	115	7.3	52	495	55-1/2"	33"	79-3/8"
QVR-3G-N	3	9	3/4	115	11.5	76	705	83-1/4"	33"	79-3/8"
Freezers										
QVF-1-N	1	3	3/4	115	9.8	24.5	305	27-1/2"	31-1/8"	79-3/8"
QVF-2-N	2	6	1	115	11.5	52	475	55-1/2"	31-1/8"	79-3/8"
QVF-3-N	3	9	1-1/4	115	14.5	76	685	83-1/4"	31-1/8"	79-3/8"

*Height does not include 4" castors (5" overall) or 6" for legs. // ** All specifications are subject to change without notice

TABLES

Refrigerators & Freezers

Fagor prep tables set up a sturdy, comfortable and clean workspace while featuring an efficient and reliable refrigeration system.

01.

INCREASED INTERNAL CAPACITY

Exclusive base design for over 30% greater interior capacity than most in it's class.

02.

DOOR HANDLES

Stainless steel door with full length recessed door handles, instep design for added protection of doors gaskets.

03.

STAINLESS STEEL INTERIOR

All stainless steel interior and exterior construction with coved corner interior floor to meet NSF requirements.

04.

LOCKING PAN RAILS

To prevent movement of your containers during normal operations and prevent containers from falling.



05.

INSULATED LIDS AND HOOD

Insulated Lids and Hoods to protect your product from condensation falling onto the products.

06.

SELF CLOSING DOOR

90° self closing doors to keep products fresh with 120° stay open feature for easy loading and unloading of products.

07.

GENTLE CLOSE DRAWERS

Drawers are equipped with gentle soft closing mechanism to help prevent abuse during normal operations.

08.

REFRIGERATION SYSTEM

Our new "Next Generation" undercounters have been completely re-designed to ensure proper temperature even at 100°F environments.

09.

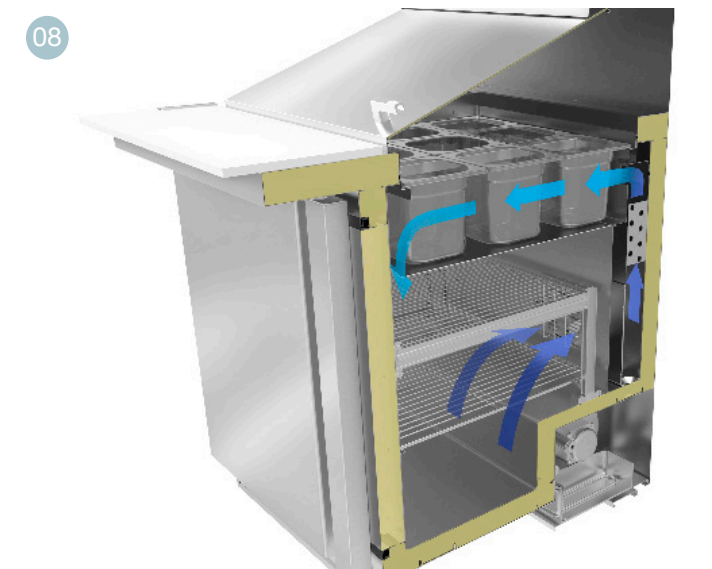
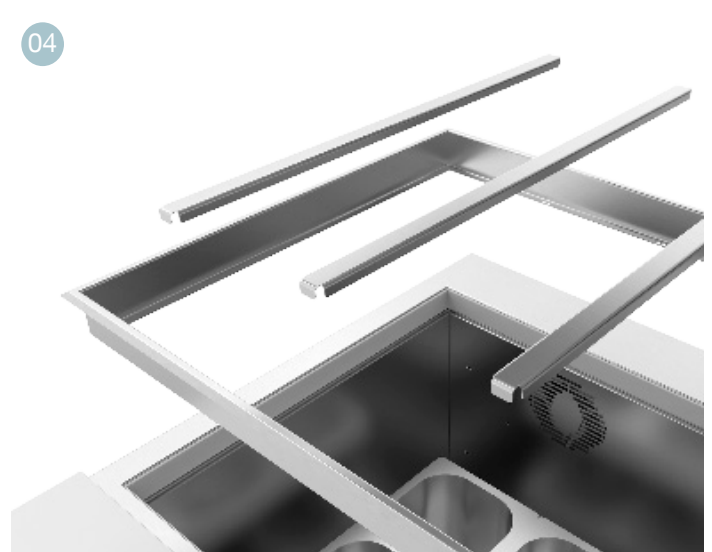
2" ECOMATE INSULATION

2" CFC-Free Ecomate insulation, foamed in place for added strength and energy efficiency.

10.

SERVICE FRIENDLY

Easily serviced from the back with the entire system can be pulled out for easy servicing.



N - "NEXT GENERATION" | UNDERCOUNTERS



FUR(F)-27-N



FUR(F)-60-N



FUR-72-N

SPECIFICATIONS

- Our new "Next Generation" undercounters have been completely re-designed to ensure proper temperature even in 100°F environments.
- Exclusive base design for over **30% greater interior capacity** than most in it's class.
- All stainless steel interior and exterior** construction with coved corner interior floor to meet NSF requirements.
- Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.
- Refrigerators maintain product temperature from 33° to 38°F, Freezers from -8° to 0°F. **Automatic defrost.**
- Hot gas condensate system for increased efficiency while preventing water overflow in pan.
- Analog controller on refrigerators/ digital control on freezers to better handle extreme environments.
- Two adjustable heavy duty epoxy coated wire shelves with clips per door.
- 36" working height. Optional: 3" casters for 34" high undercounter applications.
- 2" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.
- Self-closing door with **120° stay open feature** for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tools for cleaning and replacement.



Conforms to UL and NSF-7 Standards

N - "NEXT GENERATION"

Model	Doors	Shelves	HP	Volts	Amps	Capacity (cu. ft.)	Crated Weight (lbs)	Cabinet Dimensions		
								L	D*	H
Refrigerators										
FUR-27-N	1	2	1/6	115	2.7	9.5	182	27-3/4"	30-1/8"	36"
FUR-36-N	2	2	1/6	115	2.7	13.1	258	36-3/8"	30-1/8"	36"
FUR-48-N	2	4	1/4	115	5	16.7	260	48-3/8"	30-1/8"	36"
FUR-60-N	2	4	1/4	115	5	20.6	305	60-3/8"	30-1/8"	36"
FUR-72-N	3	6	1/4	115	5	25.4	365	72-1/2"	30-1/8"	36"
Freezers										
FUF-27-N	1	2	1/4	115	2.7	9.5	183	27-3/4"	30-1/8"	36"
FUF-48-N	2	4	1/2	115	6.5	13.1	265	48-3/8"	30-1/8"	36"
FUF-60-N	2	4	1/2	115	6.5	16.7	310	60-3/8"	30-1/8"	36"

New model

* Depth does not include 1" bumper // ** All specifications are subject to change without notice.

UNDERCOUNTERS | WITH DRAWERS



FUR-27-D2-N



FUR-60-D4-N



FUR-72-D2-N

SPECIFICATIONS

- Our new "Next Generation" undercounters have been completely re-designed to ensure proper temperature even in 100°F environments.
- Exclusive base design for over **30% greater interior capacity** than most in it's class.
- All stainless steel interior and exterior** construction with coved corner interior floor to meet NSF requirements.
- Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.
- Refrigerators maintain product temperature from 33° to 38°F, Freezers from -8° to 0°F. **Automatic defrost.**
- Hot gas condensate system for increased efficiency while preventing water overflow in pan.
- Heavy duty drawer slides with gentle self closing mechanism, accommodates (1) 12" x 18" x 6" deep food box or (1) 1/3rd & (1) 1/2 food pan. (Box & pan sold separately)
- Two adjustable heavy duty epoxy coated wire shelves with clips per door.
- 36" working height. Optional: 3" casters for 34" high undercounter applications.
- 2" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.
- Self-closing door with for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tools for cleaning and replacement.

N - "NEXT GENERATION"



Conforms to UL and NSF-7 Standards

Model	Drawers	Doors	Shelves	HP	Volts	Amps	Capacity (cu. ft.)	Crated Weight (lbs)	Cabinet Dimensions		
									L	D*	H
Refrigerators											
FUR-27-D2-N	2	0	0	1/6	115	2.7	9.5	220	27-3/4"	30-1/8"	36"
FUR-48-D2-N	2	1	2	1/4	115	5	16.7	309	48-3/8"	30-1/8"	36"
FUR-48-D4-N	4	0	0	1/4	115	5	16.7	329	48-3/8"	30-1/8"	36"
FUR-60-D2-N	2	1	2	1/4	115	5	20.6	363	60-3/8"	30-1/8"	36"
FUR-60-D4-N	4	0	0	1/4	115	5	20.6	383	60-3/8"	30-1/8"	36"
FUR-72-D2-N	2	2	4	1/4	115	5	25.4	433	72-1/2"	30-1/8"	36"
FUR-72-D4-N	4	1	2	1/4	115	5	25.4	453	72-1/2"	30-1/8"	36"
FUR-72-D6-N	6	0	0	1/4	115	5	25.4	473	72-1/2"	30-1/8"	36"

* Depth does not include 1" bumper // ** All specifications are subject to change without notice.

N - "NEXT GENERATION" | WORKTOPS



FWR(F)-27-N



FWR(F)-60-N



FWR-72 -N

SPECIFICATIONS

- Our new "Next Generation" worktops have been completely re-designed to ensure proper temperature even in 100°F environments.
- Exclusive base design for over **30% greater interior capacity** than most in it's class.
- All stainless steel interior and exterior** construction with coved corner interior floor to meet NSF requirements.
- Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.
- Refrigerators maintain product temperature from 33° to 38°F, Freezers from -8° to 0°F. **Automatic defrost.**
- Hot gas condensate system for increased efficiency while preventing water overflow in pan.
- Analog controller on refrigerators/ digital control on freezers to better handle extreme environments.
- Two adjustable heavy duty epoxy coated wire shelves with clips per door.
- 36" working height. Optional: 3" casters for 34" high undercounter applications.
- 2" insulation, foamed in place for added strength and energy efficiency.
- Self-closing door with **120° stay open feature** for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tools for cleaning and replacement.



Conforms to UL and NSF-7 Standards

N - "NEXT GENERATION"

Model	Doors	Shelves	HP	Volts	Amps	Capacity (cu. ft.)	Crated Weight (lbs)	Cabinet Dimensions		
								L	D*	H
Refrigerators										
FWR-27-N	1	2	1/6	115	2.7	9.5	190	27-3/4"	29-3/8"	39-5/8"
FWR-36-N	2	2	1/6	115	2.7	13.1	258	36-3/8"	29-3/8"	39-5/8"
FWR-48-N	2	4	1/4	115	5	16.7	270	48-3/8"	29-3/8"	39-5/8"
FWR-60-N	2	4	1/4	115	5	20.6	320	60-3/8"	29-3/8"	39-5/8"
FWR-72-N	3	6	1/4	115	5	25.4	385	72-1/2"	29-3/8"	39-5/8"
Freezers										
FWF-27-N	1	2	1/4	115	2.7	9.5	195	27-3/4"	29-3/8"	39-5/8"
FWF-48-N	2	4	1/2	115	6.5	13.1	275	48-3/8"	29-3/8"	39-5/8"
FWF-60-N	2	4	1/2	115	6.5	16.7	325	60-3/8"	29-3/8"	39-5/8"

New model

*Depth does not include 1" bumper // ** All specifications are subject to change without notice.

WORKTOPS | WITH DRAWERS



FWR-27-D2-N



FWR-60-D4-N



FWR-72-D2-N

SPECIFICATIONS

- Our new “Next Generation” worktops have been completely re-designed to ensure proper temperature even in 100°F environments.
- Exclusive base design for over **30% greater interior capacity** than most in it’s class.
- All stainless steel interior and exterior** construction with coved corner interior floor to meet NSF requirements.
- Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.
- Refrigerators maintain product temperature from 33° to 38°F, Freezers from -8° to 0°F. **Automatic defrost.**
- Hot gas condensate system for increased efficiency while preventing water overflow in pan.
- Heavy duty drawer slides with gentle self closing mechanism, accommodates (1) 12” x 18” x 6” deep food box or (1) 1/3rd & (1) 1/2 food pan. (Box & pan sold separately)
- Analog controller on refrigerators/ digital control on freezers to better handle extreme environments.
- 36” working height. Optional: 3” casters for 34” high undercounter applications.
- 2” **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.
- Self-closing door with **120° stay open feature** for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tools for cleaning and replacement.

N -“NEXT GENERATION”



Model	Drawers	Doors	Shelves	HP	Volts	Amps	Capacity (Cu. Ft.)	Crated Weight (lbs)	Cabinet Dimensions			
									L	D*	H	
Refrigerators												
FWR-27-D2-N	2	0	0	1/6	115	2.5	9.5	224	27-3/4"	30-1/8"	39-5/8"	
FWR-48-D2-N	2	1	2	1/4	115	5	16.7	309	48-3/8"	30-1/8"	39-5/8"	
FWR-48-D4-N	4	0	0	1/4	115	5	16.7	329	48-3/8"	30-1/8"	39-5/8"	
FWR-60-D2-N	2	1	2	1/4	115	5	20.6	363	60-3/8"	30-1/8"	39-5/8"	
FWR-60-D4-N	4	0	0	1/4	115	5	20.6	383	60-3/8"	30-1/8"	39-5/8"	
FWR-72-D2-N	2	2	4	1/4	115	5	25.4	433	72-1/2"	30-1/8"	39-5/8"	
FWR-72-D4-N	4	1	2	1/4	115	5	25.4	453	72-1/2"	30-1/8"	39-5/8"	
FWR-72-D6-N	6	0	0	1/4	115	5	25.4	473	72-1/2"	30-1/8"	39-5/8"	

* Depth does not include 1" bumper // ** All specifications are subject to change without notice.

N - "NEXT GENERATION" | SALAD PREP TABLE



FST-27-8-N



FST-48-12-N



FST-72-18-N

SPECIFICATIONS

- Our new "Next Generation" sandwich/salad prep tables have been completely re-designed to ensure proper temperature even in 100°F environments.
- Exclusive base design for over **30% greater interior capacity** than most in it's class.
- All stainless steel interior and exterior** construction with coved corner interior floor to meet NSF requirements.
- Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.
- Forced air design** underneath the pans. Keep products fresher and maintains temperature.
- Refrigerators maintain product temperature from 33° to 41°F. **Automatic defrost.**
- Hot gas condensate system for increased efficiency while preventing water overflow in pan.
- Standard with full set of **1/6 size pans**, clear poly carbonate, 4" deep. Will accommodate 6" deep pans. Locking pan rails.
- 10" x 1/2" full length removable and reversible polyethylene cutting board.
- Insulated hood and lid** helps maintain product temperature while minimizing condensation. Removable for easy cleaning.
- 2" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.
- Self-closing door with **120° stay open feature** for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tools for cleaning and replacement.



Conforms to UL and NSF-7 Standards

N - "NEXT GENERATION"

Model	Doors	Shelves	Pans	HP	Volts	Amps	Crated Weight (lbs)	Cabinet Dimensions		
								L	D*	H
Refrigerators										
FST-27-8-N	1	1	8	1/6	115	2.7	205	27-3/4"	30-1/8"	44-5/8"
FST-36-10-N	1	1	10	1/6	115	2.7	258	36-3/8"	30-1/8"	44-5/8"
FST-48-12-N	2	2	12	1/4	115	5	295	48-3/8"	30-1/8"	44-5/8"
FST-60-16-N	2	2	16	1/4	115	5	342	60-3/8"	30-1/8"	44-5/8"
FST-72-18-N	3	3	18	1/4	115	5	405	72-1/2"	30-1/8"	44-5/8"

New model

* Depth does not include 1" bumper // ** All specifications are subject to change without notice

SALAD PREP TABLE | WITH DRAWERS



FST-27-8-D2-N



FST-48-12-D4-N



FST-72-18-D2-N

SPECIFICATIONS

- Our new “Next Generation” sandwich/salad prep tables have been completely re-designed to ensure proper temperature even in 100°F environments.
- Exclusive base design for over **30% greater interior capacity** than most in it's class.
- All stainless steel interior and exterior** construction with coved corner interior floor to meet NSF requirements.
- Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.
- Forced air design** underneath the pans. Keep products fresher and maintains temperature.
- Refrigerators maintain product temperature from 33° to 41°F. **Automatic defrost.**
- Hot gas condensate system for increased efficiency while preventing water overflow in pan.
- Heavy duty drawer slides with gentle self closing mechanism, accommodates (1) 12” x 18” x 6” deep food box or (1) 1/3rd & (1) 1/2 food pan. (Box & pan sold separately)
- Standard with full set of **1/6 size pans**, clear poly carbonate, 4” deep. Will accommodate 6” deep pans. Locking pan rails.
- 10” x 1/2” full length removable and reversible polyethylene cutting board.
- Insulated hood and lid** helps maintain product temperature while minimizing condensation. Removable for easy cleaning.
- 2” **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.
- Self-closing door with **120° stay open feature** for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tools for cleaning and replacement.

N -“NEXT GENERATION”



Conforms to UL and NSF-7 Standards

Model	Drawers	Doors	Shelves	Top Pans	HP	Volts	Amps	Crated Weight (lbs)	Cabinet Dimensions			
									L	D*	H	
Refrigerators												
FST-27-8-D2-N	2	0	0	8	1/6	115	2.7	234	27-3/4"	30-1/8"	44-5/8"	
FST-48-12-D2-N	2	1	1	12	1/6	115	2.7	325	48-3/8"	30-1/8"	44-5/8"	
FST-48-12-D4-N	4	0	0	12	1/4	115	5	245	48-3/8"	30-1/8"	44-5/8"	
FST-60-16-D2-N	2	1	1	16	1/4	115	5	390	60-3/8"	30-1/8"	44-5/8"	
FST-60-16-D4-N	4	0	0	16	1/4	115	5	410	60-3/8"	30-1/8"	44-5/8"	
FST-72-18-D2-N	2	2	2	18	1/4	115	5	475	72-1/2"	30-1/8"	44-5/8"	
FST-72-18-D4-N	4	1	1	18	1/4	115	5	495	72-1/2"	30-1/8"	44-5/8"	
FST-72-18-D6-N	6	0	0	18	1/4	115	5	515	72-1/2"	30-1/8"	44-5/8"	

* Depth does not include 1" bumper // ** All specifications are subject to change without notice

N - "NEXT GENERATION" | MEGA-TOP PREP TABLE



FMT-27-12-N



FMT-48-18-N



FMT-72-30-N

SPECIFICATIONS

- Our new "Next Generation" mega-top have been completely re-designed to ensure proper temperature even in 100°F environments.
- Exclusive base design for over **30% greater interior capacity** than most in it's class.
- All stainless steel interior and exterior** construction with coved corner interior floor to meet NSF requirements.
- Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.
- Forced air design** underneath the pans. Keep products fresher and maintains temperature.
- Refrigerators maintain product temperature from 33° to 41°F. **Automatic defrost.**
- Hot gas condensate system for increased efficiency while preventing water overflow in pan.
- Standard with full set of **1/6 size pans**, clear poly carbonate, 4" deep. Will accommodate 6" deep pans.
- 10" x 1/2" full length removable and reversible polyethylene cutting board.
- Insulated hood and lid** helps maintain product temperature while minimizing condensation. Removable for easy cleaning.
- 2" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.
- Self-closing door with **120° stay open feature** for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tools for cleaning and replacement.



Conforms to UL and NSF-7 Standards

N - "NEXT GENERATION"

Model	Doors	Shelves	Pans	HP	Volts	Amps	Crated Weight (lbs)	Cabinet Dimensions		
								L	D*	H
Refrigerators										
FMT-27-12-N	1	1	12	1/6	115	2.7	225	27-3/4"	36-1/8"	44-5/8"
FMT-36-15-N	2	2	15	1/6	115	2.7	258	36-3/8"	36-1/8"	44-5/8"
FMT-48-18-N	2	2	18	1/4	115	5	327	48-3/8"	36-1/8"	44-5/8"
FMT-60-24-N	2	2	24	1/4	115	5	360	60-3/8"	36-1/8"	44-5/8"
FMT-72-30-N	3	3	30	1/4	115	5	465	72-1/2"	36-1/8"	44-5/8"

New model

* Depth does not include 1" bumper // ** All specifications are subject to change without notice

MEGA-TOP PREP TABLE | WITH DRAWERS



FMT-27-12-D2-N



FMT-48-18-D4-N



FMT-72-30-D2-N

SPECIFICATIONS

- Our new "Next Generation" mega-top have been completely re-designed to ensure proper temperature even in 100°F environments.
- Exclusive base design for over **30% greater interior capacity** than most in it's class.
- All stainless steel interior and exterior** construction with coved corner interior floor to meet NSF requirements.
- Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.
- Forced air design** underneath the pans. Keep products fresher and maintains temperature.
- Refrigerators maintain product temperature from 33° to 41°F. **Automatic defrost.**
- Hot gas condensate system for increased efficiency while preventing water overflow in pan.
- Heavy duty drawer slides with gentle self closing mechanism, accommodates (1) 12" x 18" x 6" deep food box or (1) 1/3rd & (1) 1/2 food pan. (Box & pan sold separately)
- Standard with full set of **1/6 size pans**, clear poly carbonate, 4" deep. Will accommodate 6" deep pans.
- 10" x 1/2" full length removable and reversible polyethylene cutting board.
- Insulated hood and lid** helps maintain product temperature while minimizing condensation. Removable for easy cleaning.
- 2" insulation, foamed in place for added strength and energy efficiency.
- Self-closing door with **120° stay open feature** for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tools for cleaning and replacement.



Conforms to UL and NSF-7 Standards

N - "NEXT GENERATION"

Model	Drawers	Doors	Shelves	Top Pans	HP	Volts	Amps	Crated Weight (lbs)	Cabinet Dimensions			
									L	D*	H	
Refrigerators												
FMT-27-12-D2-N	2	0	0	12	1/6	115	2.7	245	27-3/4"	36-1/8"	44-5/8"	
FMT-48-18-D2-N	2	1	1	18	1/4	115	5	347	48-3/8"	36-1/8"	44-5/8"	
FMT-48-18-D4-N	4	0	0	18	1/4	115	5	367	48-3/8"	36-1/8"	44-5/8"	
FMT-60-24-D2-N	2	1	1	24	1/4	115	5	400	60-3/8"	36-1/8"	44-5/8"	
FMT-60-24-D4-N	4	0	0	24	1/4	115	5	420	60-3/8"	36-1/8"	44-5/8"	
FMT-72-30-D2-N	2	2	2	30	1/4	115	5	485	72-1/2"	36-1/8"	44-5/8"	
FMT-72-30-D4-N	4	1	1	30	1/4	115	5	505	72-1/2"	36-1/8"	44-5/8"	
FMT-72-30-D6-N	6	0	0	30	1/4	115	5	525	72-1/2"	36-1/8"	44-5/8"	

* Depth does not include 1" bumper // ** All specifications are subject to change without notice

PIZZA PREP TABLE



FPT-46



FPT-67



FPT-93

SPECIFICATIONS



All stainless steel interior and exterior construction with coved corner interior floor to meet NSF requirements.



Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.



2" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.



Forced air design underneath the pans. Keep products fresher and maintains temperature.



Refrigerators maintain product temperature from 33° to 41°F. **Automatic defrost.**



Hot gas condensate system for increased efficiency while preventing water overflow in pan.



Front and side breathing refrigeration system for built-in applications.



Standard with full set of , clear poly carbonate, 4" deep. Will accommodate 6" deep pans.



19" full length removable and reversible polyethylene cutting board.



Insulated hood and lid helps maintain product temperature while minimizing condensation. Removable for easy cleaning.



Standard (2) epoxy shelves per door and rail system which can hold 12" x 20" foodservice pans. (Pans sold separately). Optional universal pan rails for 18" x 26" bun pans.



Self-closing door with **120° stay open feature** for convenient loading and unloading of products.



Magnetic door gaskets, easily removed without tools for cleaning and replacement.



Conforms to UL and NSF-7 Standards

Model	Doors	Shelves	Top Pans	HP	Volts	Amps	Capacity (cu. ft.)	Crated Weight (lbs)	Cabinet Dimensions			
									L	D*	H**	
Pizza Tables												
FPT-46	1	2	6	1/4	115	5	9.9	328	46"	35"	43-7/8"	
FPT-67	2	4	9	1/4	115	5	18.6	450	67-1/4"	35"	43-7/8"	
FPT-93	3	6	12	1/3	115	6.5	26.5	570	93-1/8"	35"	43-7/8"	

* Depth does not include 1" bumper // ** Height does not include 5" castors(6" overall) // *** All specifications are subject to change without notice

PIZZA PREP TABLE | WITH DRAWERS



FPT-46-D2



FPT-67-D2



FPT-93-D6

SPECIFICATIONS



All stainless steel interior and exterior construction with covered corner interior floor to meet NSF requirements.



Stainless steel door with full length recessed door handles, instep design for added protection of doors gaskets.



2" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.



Forced air design underneath the pans. Keep products fresher and maintains temperature.



Refrigerators maintain product temperature from 33° to 41°F. **Automatic defrost.**



Hot gas condensate system for increased efficiency while preventing water overflow in pan.



Front and side breathing refrigeration system for built-in applications.



Heavy duty drawer slides with gentle self closing mechanism, accommodates (2) 12" x 20" x 6" food pan. (Pans sold separately)



Standard with full set of **1/3rd size pans**, clear poly-carbonate, 4" deep. Will accommodate 6" deep pans.



19" full length removable and reversible polyethylene cutting board.



Insulated hood and lid helps maintain product temperature while minimizing condensation. Removable for easy cleaning.



Standard (2) epoxy shelves per door and rail system which can hold 12" x 20" foodservice pans. (Pans sold separately). Optional universal pan rails for 18" x 26" bun pans.



Self-closing door with **120° stay open feature** for convenient loading and unloading of products.



Magnetic door gaskets, easily removed without tools for cleaning and replacement.



Conforms to UL and NSF-7 Standards

Model	Drawers	Doors	Top Pans	HP	Volts	Amps	Capacity (cu. ft.)	Crated Weight (lbs)	Cabinet Dimensions			
									L	D*	H**	
Pizza Tables												
FPT-46-D2	2	0	6	1/4	115	5	9.9	368	46"	36-1/4"	43-7/8"	
FPT-67-D2	2	1	9	1/4	115	5	18.6	486	67-1/4"	36-1/4"	43-7/8"	
FPT-67-D4	4	0	9	1/4	115	5	18.6	526	67-1/4"	36-1/4"	43-7/8"	
FPT-93-D2	2	2	12	1/3	115	6.5	26.5	596	93-1/8"	36-1/4"	43-7/8"	
FPT-93-D4	4	1	12	1/3	115	6.5	26.5	636	93-1/8"	36-1/4"	43-7/8"	
FPT-93-D6	6	0	12	1/3	115	6.5	26.5	676	93-1/8"	36-1/4"	43-7/8"	

* Depth does not include 1" bumper // ** Height does not include 5" castors (6" overall) // *** All specifications are subject to change without notice

DEEP UNDERCOUNTER/ WORKTOP



SUR-46



SWR-67



SUR-93

SPECIFICATIONS



All stainless steel interior and exterior construction with coved corner interior floor to meet NSF requirements.



Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.



2" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.



Refrigerators maintain product temperature from 33° to 41°F. **Automatic defrost.**



Hot gas condensate system for increased efficiency while preventing water overflow in pan.



Front and side breathing refrigeration system for built-in applications.



"SUR" model. 36" working height. Optional: 3" casters for 34" high undercounter applications.



"SWR" model. 36" working height with **fixed 4" backsplash** and casters standard.



Standard (2) epoxy shelves per door and rail system which can hold 12" x 20" foodservice pans. (Pans sold separately). Optional universal pan rails for 18" x 26" bun pans.



Self-closing door with **120° stay open feature** for convenient loading and unloading of products.



Magnetic door gaskets, easily removed without tools for cleaning and replacement.



Conforms to UL and NSF-7 Standards

Model	Doors	Shelves	HP	Volts	Amps	Capacity (cu.ft.)	Crated Weight (lbs)	Cabinet Dimensions			
								L	D*	H**	
Deep Undercounter Refrigerators											
SUR-46	1	2	1/4	115	5	9.9	280	46"	32-1/2"	30"	
SUR-67	2	4	1/4	115	5	18.6	345	67-1/4"	32-1/2"	30"	
SUR-93	3	6	1/3	115	6.5	26.5	490	93"	32-1/2"	30"	
Deep Worktop Refrigerators											
SWR-46	1	2	1/4	115	5	9.9	290	46"	32-1/2"	34"	
SWR-67	2	4	1/4	115	5	18.6	360	67-1/4"	32-1/2"	34"	
SWR-93	3	6	1/3	115	6.5	26.5	510	93"	32-1/2"	34"	

* Depth does not include 1" bumper // ** Height does not include 5" castors (6" overall) // *** All specifications are subject to change without notice

DEEP UNDERCOUNTER/ WORKTOP | WITH DRAWERS



SUR-46-D2

SWR-67-D4

SUR-93-D2

SPECIFICATIONS



All stainless steel interior and exterior construction with coved corner interior floor to meet NSF requirements.



Stainless steel door with **full length recessed door handles, instep design** for added protection of door gaskets.



2" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.



Refrigerators maintain product temperature from 33° to 38°F. **Automatic defrost.**



Hot gas condensate system for increased efficiency while preventing water overflow in pan.



Front and side breathing refrigeration system for built-in applications.



Heavy duty drawer slides with gentle self closing mechanism, accommodates (2) 12" x 20" x 6" food pan. (pans sold separately)



"SUR" model. 36" working height. Optional: 3" casters for 34" high undercounter applications.



"SWR" model. 36" working height with **fixed 4" backsplash** and casters standard.



Standard (2) epoxy shelves per door and rail system which can hold 12" x 20" foodservice pans. (pans sold separately). Optional universal pan rails for 18" x 26" bun pans.



Self-closing door with **120° stay open feature** for convenient loading and unloading of products.



Magnetic door gaskets, easily removed without tools for cleaning and replacement.



Conforms to UL and NSF-7 Standards

Model	Drawers	Doors	HP	Volts	Amps	Capacity (cu.ft.)	Crated Weight (lbs)	Cabinet Dimensions		
								L	D*	H
Deep Undercounter Refrigerators with Drawers										
SUR-46-D2	2	0	1/4	115	5	9.9	289	46"	32-1/2"	30"
SUR-67-D2	2	1	1/4	115	5	18.6	363	67-1/4"	32-1/2"	30"
SUR-67-D4	4	0	1/4	115	5	18.6	403	67-1/4"	32-1/2"	30"
SUR-93-D2	2	2	1/3	115	6.5	26.5	440	93"	32-1/2"	30"
SUR-93-D4	4	1	1/3	115	6.5	26.5	480	93"	32-1/2"	30"
SUR-93-D6	6	0	1/3	115	6.5	26.5	520	93"	32-1/2"	30"
Deep Worktop Refrigerators with Drawers										
SWR-46-D2	2	0	1/4	115	5	9.9	289	46"	32-1/2"	34"
SWR-67-D2	2	1	1/4	115	5	18.6	363	67-1/4"	32-1/2"	34"
SWR-67-D4	4	0	1/4	115	5	18.6	403	67-1/4"	32-1/2"	34"
SWR-93-D2	2	2	1/3	115	6.5	26.5	440	93"	32-1/2"	34"
SWR-93-D4	4	1	1/3	115	6.5	26.5	480	93"	32-1/2"	34"
SWR-93-D6	6	0	1/3	115	6.5	26.5	520	93"	32-1/2"	34"

* Depth does not include 1" bumper // ** Height does not include 5" castors (6" overall) // *** All specifications are subject to change without notice

CHEF BASE

Fagor Chef Base feature 2 up to 4 drawers, contributing to higher capacity and efficiency.

Marine edge top, front and sides of heavy duty stainless steel.



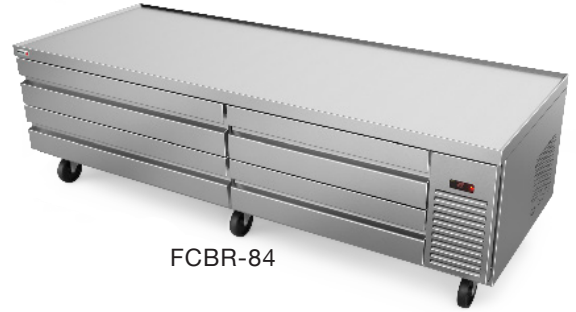
REFRIGERATED CHEF BASE



FCBR-52



FCBR-72



FCBR-84

SPECIFICATIONS



All stainless steel interior and exterior construction with coved corner interior floor to meet NSF requirements.



Stainless steel drawer with **full length recessed door handle**.



Reinforced 16 gauge stainless steel top, insulated utilizing Eco-Mate high density foam.



Refrigerators maintain product temperature from 33° to 38°F. **Automatic defrost.**



Front and side breathing refrigeration system for built-in applications.



“V” Style Marine Edge to protect against spills.



Heavy duty drawer slides accommodates (2) or (3) 12” x 20” x 4” food pan. (pans sold separately)



Digital controller/display for a more precise temperature reading with ability to handle those extreme environments.



2” **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.



Hot gas condensate system for increased efficiency while preventing water overflow in pan.



Equipment mounted on heavy duty 4” casters.



Conforms to UL and NSF-7 Standards

Model	Drawers	Pans	HP	Volts	Amps	Nema Plug	Cord	Crated Weight (lbs)	Cabinet Dimensions			
									L	D**	H*	
Chef Base Refrigerators												
FCBR-52	2	36	1/6	115	2.7	5-15P	8'	380	53"	32"	25-3/8"	
FCBR-52-60	2	36	1/6	115	2.7	5-15P	8'	410	60"	32"	25-3/8"	
FCBR-72	4	48	1/4	115	5	5-15P	8'	515	72-1/2"	32"	25-3/8"	
FCBR-84	4	60	1/4	115	5	5-15P	8'	560	84"	32"	25-3/8"	
FCBR-96	4	72	1/4	115	5	5-15P	8'	640	96-5/8"	32"	25-3/8"	

* Height does not include 4” castors (5” overall) // ** Depth does not include 1” bumper

MERCHANDISER

Fagor merchandisers feature dual and triple pane glass door, contributing to energy efficiency and savings.

Standard digital control displays precise temperature for customer convenience while LED lights showcase the best of your products.



MERCHANDISER | SWING DOOR



FM-16



FMD-23



FMD-49



FMD-72

SPECIFICATIONS



From 2" to 2-3/8" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.



Refrigerators maintain product temperature from 33° to 40°F. **Automatic defrost.**



Hot gas condensate system for increased efficiency while preventing water overflow in pan.



Black vinyl coated steel exterior, white aluminum interior with stainless steel floor. Also available in painted white exterior.



Thermal insulated doors, with double pane glass & aluminum frames. **Illuminated sign panel** for greater visibility.



Interior LED lighting for low energy consumption & greater visibility.



Swing door with On & Off Rocker switch, reduces the amount of moisture and favours temperature preservation.



Bottom mount refrigeration system with a service friendly rail system for ease of serviceability.



Heavy duty adjustable epoxy coated wire shelves (4 per door standard).



Digital thermostat and display for precise temperature control.



Conforms to UL and NSF-7 Standards

Model	Doors	Capacity (cu. ft.)	Shelves	HP	Volts	Nema Plug	Amps	Crated Weight (lbs)	Cabinet Dimensions			
									L	D	H	
Refrigerators												
FM-16	1	16	4	1/4	115	5-15P	5.2	240	27"	26-3/4"	72-5/8"	
FMD-23	1	23	4	1/4	115	5-15P	5.2	300	27"	32"	78-5/8"	
FMD-49	2	49	8	1/3	115	5-15P	7.3	475	54"	32"	78-5/8"	
FMD-72	3	72	12	3/4	115	5-15P	12	690	81-7/8"	32"	78-5/8"	

* All specifications are subject to change without notice

MERCHANDISER | SLIDE DOOR



FMD-35-SD



FMD-47-SD



FMD-69-SD

SPECIFICATIONS



From 2" to 2-3/8" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.



Refrigerators maintain product temperature from 33° to 40°F. **Automatic defrost.**



Hot gas condensate system for increased efficiency while preventing water overflow in pan.



Black vinyl coated steel exterior, white aluminum interior with stainless steel floor. Also available in painted white exterior.



Digital thermostat and display for precise temperature control.



Interior LED lighting for low energy consumption & greater visibility.



Self-closing sliding doors, counter balanced system for a smooth and positive door closing.



Bottom mount refrigeration system with a service friendly rail system for ease of serviceability.



Heavy duty adjustable epoxy coated wire shelves (4 per door standard).



Conforms to UL and NSF-7 Standards

Model	Doors	Capacity (cu. ft.)	Shelves	HP	Volts	Nema Plug	Amps	Crated Weight (lbs)	Cabinet Dimensions			
									L	D	H	
Refrigerators												
FMD-35-SD	2	35	8	1/3	120	5-15P	7.3	400	43-1/2"	32"	78-5/8"	
FMD-47-SD	2	47	8	1/3	120	5-15P	7.3	460	54"	32"	78-5/8"	
FMD-69-SD	3	69	12	3/4	120	5-15P	11.5	670	83"	32"	78-5/8"	











* All specifications are subject to change without notice

MERCHANDISER FREEZER | SWING DOOR



FMD-23F

SPECIFICATIONS

-  From 2" to 2-3/8" **CFC-Free Ecomate** insulation, foamed in place for added strength and energy efficiency.
-  Refrigerators maintain product temperature at 0°F. **Automatic defrost.**
-  Hot gas condensate system for increased efficiency while preventing water overflow in pan.
-  Black vinyl coated steel exterior, white aluminum interior with stainless steel floor. Also available in painted white exterior.
-  **Thermal insulated doors**, with double pane glass & aluminum frames. **Illuminated sign panel** for greater visibility.
-  **Interior LED lighting** for low energy consumption & greater visibility.
-  Swing door with On & Off Rocker switch, reduces the amount of moisture and favours temperature preservation.
-  Bottom mount refrigeration system with a service friendly rail system for ease of serviceability.
-  Heavy duty adjustable epoxy coated wire shelves (4 per door standard).
-  Digital thermostat and display for precise temperature control.



Model	Doors	Capacity (cu. ft.)	Shelves	HP	Volts	Nema Plug	Amps	Crated Weight (lbs)	Cabinet Dimensions			
									L	D	H	
Freezer												
FMD-23F	1	23	4	3/4	115	5-15P	9.8	330	27"	32"	78-5/8"	

* All specifications are subject to change without notice

BAR LINE

Fagor bar line presents design, performance and efficiency unlike any of its kind.

With lights and locks standard, these robust units offer multiple feature rich configurations: vinyl, stainless steel, glass/solid doors, bottle rails, bin dividers, wine racks...

Details make this line unique.

01.

SIDE EVAPORATOR COIL

Evaporator coil to one side to allow complete access to your product to maximize your usable capacity.

02.

FRONT BREATHING

Fully Front Breathing refrigeration system capable of exceeding ambient temperature up to 100° F.

03.

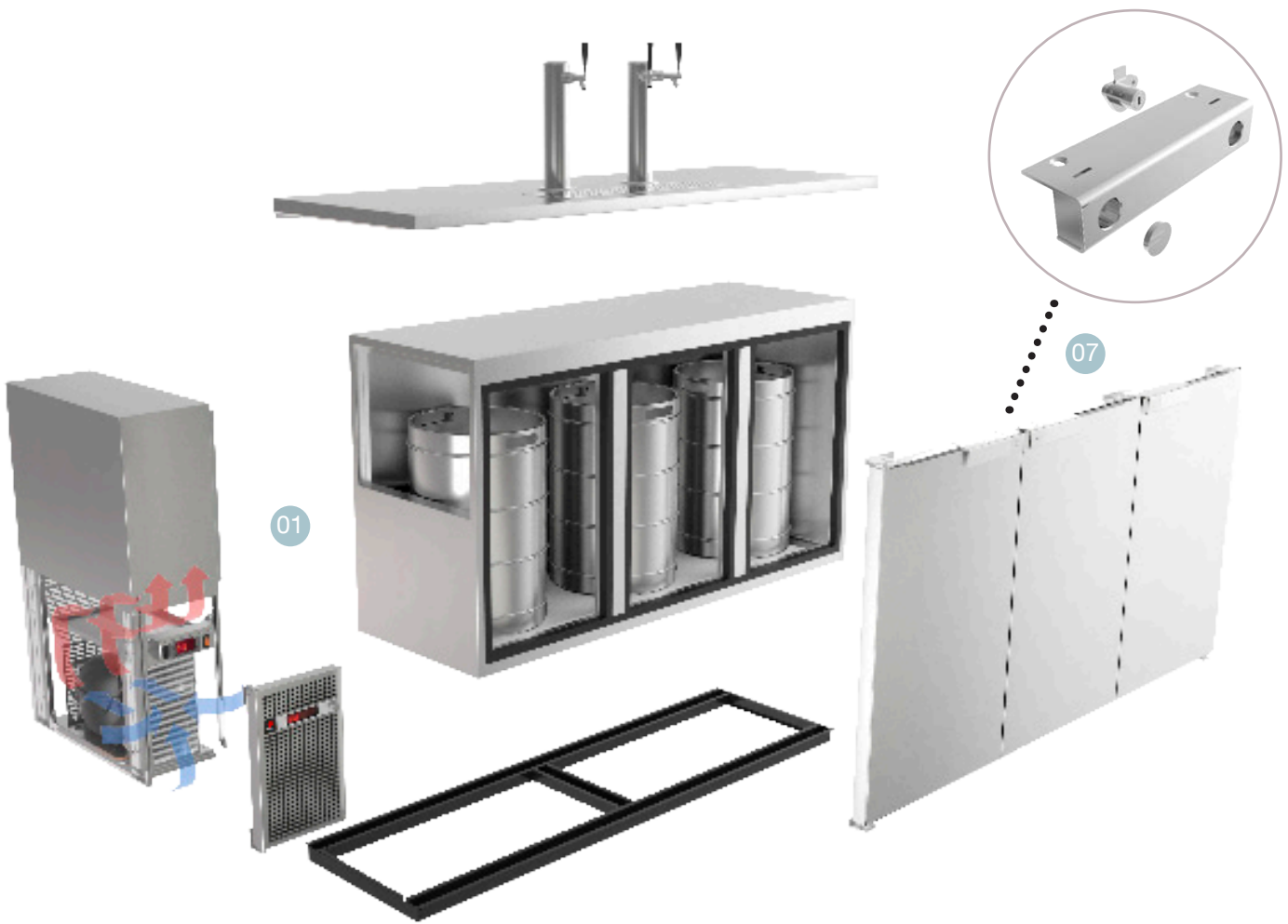
FREE FLOWING AIR THROUGHOUT

Air flows horizontally throughout the cavity to prevent from air escaping during normal operation

04.

FRONT ACCESS

Front access to your evaporator for easy cleaning and servicing of your unit.



05. FIELD INTERCHANGABLE DOORS

Field interchangeable doors from Solid to Glass or Glass to Solid to adapt to your ever changing needs.

06. STAINLESS STEEL INTERIOR

All units comes standard with 201 grade Stainless Steel interior.

Exterior available in Stainless Steel front and sides or Black Vinyl front sides and back.

07. DOOR & HANDLE

Self closing doors - Why wouldn't you!

Heavy Duty ZAMAC door handle with integrated locking mechanism.

08. LED LIGHTNING

LED Lightning underneath the mullion to merchandise your beer even when the door is open.

09. DUNNAGE SHELF

Direct Draw units comes standard with removable polymer dunnage protective floor, added protection against abuse and provides air flow underneath the kegs.

10. POLISHED STAINLESS STEEL TOWER

3" diameter polished stainless steel draft tower. Standard with **more taps per unit** than competitive brands.

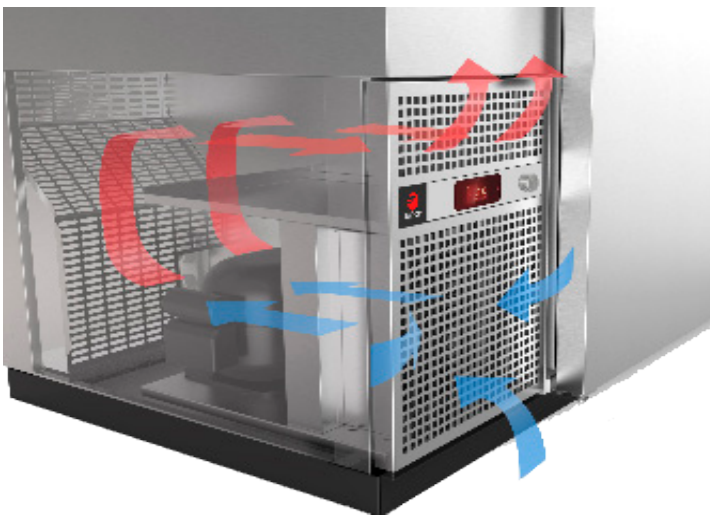
11. 3" TALL BOY BEER HIGH

Greater usable capacity with the ability for store 3" tall boy beers high.

12. BOTTLE RAILS

Adjustable bottle rails to enhance the "merchandising" and inventory control of your products.

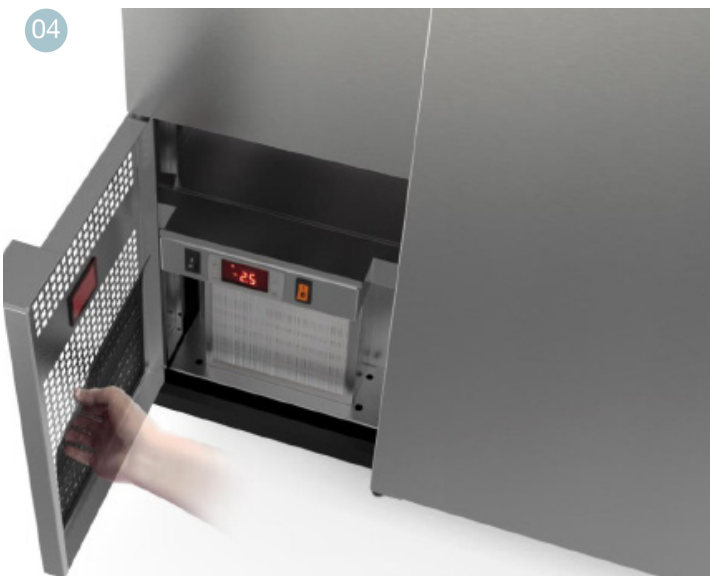
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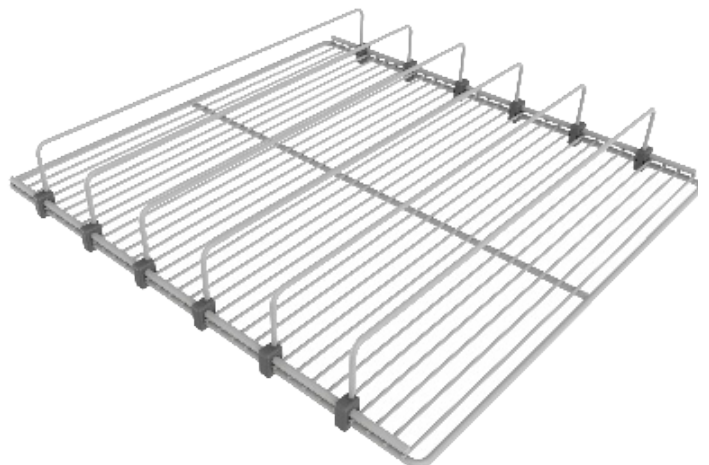
11



04



12



BACK BAR | BLACK FINISH



FBB-36G-N



FBB-59-N



FBB-95G-N

SPECIFICATIONS

- Our new "Next Generation" back bar units are fully front breathing, able to handle **extreme 100°F environments**.
- Refrigeration system is a free flowing air flow throughout the box to ensure **"Ice Cold"** products at all times.
- Stylish wear-resistant black vinyl steel finish front, sides and back. **Stainless steel interior walls and floor.**
- Refrigerators maintain product temperature from 33° to 38°F. **Automatic defrost.**
- Heavy duty 18 gauge stainless steel top.
- Left side compressor section on slide rails for ease of service and maintenance. Analog thermostat.
- Field interchangeable** doors from Solid to Glass or Glass to Solid to adapt to your ever changing needs. Locks standard.
- Adjustable bottle rails** to enhance the **"merchandising"** and inventory control of your products.
- Internal capacity to merchandise **Three "Tall Boy" Beers** high for greater flexibility within your back bar.
- LED interior lights per door underneath the mullion for added protection and enhance product visibility.
- Self-closing doors** with center door stoppers to prevent damages to your door.
- "G" models have **thermal dual pane glass** doors with black aluminum frame.
- FBB-24(G)-N single units are rear breathing, standard with 2 epoxy coated flat shelves and comes standard on casters.

N -"NEXT GENERATION"



Model	Doors	Shelves	Keys	Capacity		HP	Amps	Crated Weight (lbs)	Cabinet Dimensions		
				12 Oz. Can	12 Oz. Bottle				L	D	H
Back Bar											
FBB-24-N	1	2	1	350	216	1/6	2.5	175	24-1/2"	29"	36-7/8"
FBB-36-N	1	2	2	430	254	1/6	3.5	275	36-3/4"	29"	36-7/8"
FBB-59-N	2	4	3	852	486	1/3	6.5	305	59-1/2"	29"	36-7/8"
FBB-69-N	2	4	3	1014	594	1/3	6.5	335	69-1/2"	29"	36-7/8"
FBB-79-N	3	6	4	1092	702	1/3	6.5	375	80"	29"	36-7/8"
FBB-95-N	3	6	5	1302	864	1/3	6.5	445	95-1/2"	29"	36-7/8"
Back Bar w/ Glass Door(s)											
FBB-24G-N	1	2	1	350	216	1/6	2.5	188	24-1/2"	29"	36-7/8"
FBB-36G-N	1	2	2	430	254	1/6	3.5	288	36-3/4"	29"	36-7/8"
FBB-59G-N	2	4	3	852	486	1/3	6.5	330	59-1/2"	29"	36-7/8"
FBB-69G-N	2	4	3	1014	594	1/3	6.5	360	69-1/2"	29"	36-7/8"
FBB-79G-N	3	6	4	1092	702	1/3	6.5	396	80"	29"	36-7/8"
FBB-95G-N	3	6	5	1302	864	1/3	6.5	470	95-1/2"	29"	36-7/8"

* All specifications are subject to change without notice

BACK BAR | STAINLESS STEEL



FBB-36S-N
















FBB-59GS-N



FBB-95S-N

SPECIFICATIONS

-  Our new "Next Generation" back bar units are fully front breathing, able to handle **extreme 100°F environments**.
-  Refrigeration system is a free flowing air flow throughout the box to ensure **"Ice Cold"** products at all times.
-  Heavy duty stainless steel finish front and sides. Galvanized back. Stainless steel interior walls and floor.
-  Refrigerators maintain product temperature from 33° to 38°F. **Automatic defrost.**
-  Heavy duty 18 gauge stainless steel top.
-  Left side compressor section on slide rails for ease of service and maintenance. Analog thermostat.
-  **Field interchangeable** doors from Solid to Glass or Glass to Solid to adapt to your ever changing needs. Locks standard.
-  **Adjustable bottle rails** to enhance the **"merchandising"** and inventory control of your products.
-  Internal capacity to merchandise **Three "Tall Boy" Beers** high for greater flexibility within your back bar.
-  LED interior lights per door underneath the mullion for added protection and enhance product visibility.
-  **Self-closing doors** with center door stoppers to prevent damages to your door.
-  "G" models have **thermal dual pane glass** doors with black aluminum frame.
-  FBB-24(G)-N single units are rear breathing, standard with 2 epoxy coated flat shelves and comes standard on casters.

N - "NEXT GENERATION"



Model	Doors	Shelves	Kegs	Capacities		HP	Amps	Crated Weight (lbs)	Cabinet Dimensions			
				12 Oz. Can	12 Oz. Bottle				L	D	H	
Back Bar - Stainless												
FBB-24S-N	1	2	1	350	216	1/6	3.6	190	24-1/2"	29"	36-7/8"	
FBB-36S-N	1	2	2	430	254	1/6	3.5	275	36-3/4"	29"	36-7/8"	
FBB-59S-N	2	4	3	852	486	1/3	6.5	335	59-1/2"	29"	36-7/8"	
FBB-69S-N	2	4	3	1014	594	1/3	6.5	375	69-1/2"	29"	36-7/8"	
FBB-79S-N	3	6	4	1092	702	1/3	6.5	415	80"	29"	36-7/8"	
FBB-95S-N	3	6	5	1302	864	1/3	6.5	495	95-1/2"	29"	36-7/8"	
Back Bar w/ Glass Door(s) - Stainless												
FBB-24GS-N	1	2	1	350	216	1/6	3.6	200	24-1/2"	29"	36-7/8"	
FBB-36GS-N	1	2	2	430	254	1/6	3.5	288	36-3/4"	29"	36-7/8"	
FBB-59GS-N	2	4	3	852	486	1/3	6.5	343	59-1/2"	29"	36-7/8"	
FBB-69GS-N	2	4	3	1014	594	1/3	6.5	390	69-1/2"	29"	36-7/8"	
FBB-79GS-N	3	6	4	1092	702	1/3	6.5	440	80"	29"	36-7/8"	
FBB-95GS-N	3	6	5	1302	864	1/3	6.5	525	95-1/2"	29"	36-7/8"	

* (S) Stainless steel units, (G) Glass door units // ** All specifications are subject to change without notice

SLIM LINE BACK BAR | SWING DOOR



FBB-24-48S



FBB-24-60G



FBB-24-72S

SPECIFICATIONS



Our new slim line back bar units are fully front breathing, able to handle **extreme 100°F environments.**



Refrigeration system is a free flowing air flow throughout the box to ensure **"Ice Cold"** products at all times.



Stylish wear-resistant black vinyl steel finish front, sides and back. Stainless steel interior walls and floor.



Refrigerators maintain product temperature from 33° to 38°F. **Automatic defrost.**



Heavy duty stainless steel finish front and sides. Galvanized back. Stainless steel interior walls and floor.



Left side compressor section on slide rails for ease of service and maintenance. Analog thermostat.



Internal capacity to merchandise **Three "Tall Boy" Beers** high for greater flexibility within your back bar.



LED interior lights per door underneath the mullion for added protection and enhance product visibility.



Self-closing doors with center door stoppers to prevent damages to your door.



"G" models have **thermal dual pane glass** doors with black aluminum frame.



Heavy duty 18 gauge stainless steel top.



Field interchangeable doors from Solid to Glass or Glass to Solid to adapt to your ever changing needs. Locks standard.

NEW PRODUCT



Conforms to UL and NSF-7 Standards

Model	Doors	Shelves	Kegs	Capacities		HP	Amps	Crated Weight (lbs)	Cabinet Dimensions			
				12 Oz.Can	12 Oz. Bottle				L	D	H	
Back Bar												
FBB-24-48(S)	2	4	2	300	180	1/3	5.5	235	49-5/8"	24-5/8"	35-1/2"	
FBB-24-60(S)	2	4	3	390	234	1/3	5.5	290	61-1/4"	24-5/8"	35-1/2"	
FBB-24-72(S)	3	6	3	540	324	1/3	5.5	340	72"	24-5/8"	35-1/2"	
Back Bar w/ Glass Door(s)												
FBB-24-48G(S)	2	4	2	300	180	1/3	5.5	250	49-5/8"	24-5/8"	35-1/2"	
FBB-24-60G(S)	2	4	3	390	234	1/3	5.5	310	61-1/4"	24-5/8"	35-1/2"	
FBB-24-72G(S)	3	6	3	540	324	1/3	5.5	365	72"	24-5/8"	35-1/2"	

* All specifications are subject to change without notice // ** (S): Stainless Steel

SLIM LINE BACK BAR | SLIDING DOOR



FBB-24-48SD



FBB-24-60S-SD



FBB-24-72SD

SPECIFICATIONS



Our new slim line back bar sliding door units are fully front breathing, able to handle **extreme 100°F environments**.



Refrigeration system is a free flowing air flow throughout the box to ensure **"Ice Cold"** products at all times.



Stylish wear-resistant black vinyl steel finish front, sides and back. Stainless steel interior walls and floor.



Refrigerators maintain product temperature from 33° to 38°F. **Automatic defrost.**



Heavy duty 18 gauge stainless steel top.



Internal capacity to merchandise **Three "Tall Boy" Beers** high for greater flexibility within your back bar.



LED interior lights per door underneath the mullion for added protection and enhance product visibility.



Self-closing doors with center door stoppers to prevent damages to your door.



Heavy duty stainless steel finish front and sides. Galvanized back. Stainless steel interior walls and floor.



Left side compressor section on slide rails for ease of service and maintenance. Analog thermostat.



Conforms to UL and NSF-7 Standards

NEW PRODUCT

Model	Doors	Shelves	Kegs	Capacity		HP	Amps	Crated Weight (lbs)	Cabinet Dimensions			
				12 Oz. Can	12 Oz. Bottle				L	D	H	
Black Slim Sliding Glass Door												
FBB-24-48G-SD	2	4	2	300	180	1/3	5.5	250	49-5/8"	24-5/8"	35-1/2"	
FBB-24-60G-SD	2	4	3	390	234	1/3	5.5	310	61-1/4"	24-5/8"	35-1/2"	
FBB-24-72G-SD	3	6	3	540	324	1/3	5.5	365	72"	24-5/8"	35-1/2"	
Stainless Steel Slim Sliding Glass Door												
FBB-24-48GS-SD	2	4	2	300	180	1/3	5.5	260	49-5/8"	24-5/8"	35-1/2"	
FBB-24-60GS-SD	2	4	3	390	234	1/3	5.5	320	61-1/4"	24-5/8"	35-1/2"	
FBB-24-72GS-SD	3	6	3	540	324	1/3	5.5	375	72"	24-5/8"	35-1/2"	

*All specifications are subject to change without notice.

N - "NEXT GENERATION" | DIRECT DRAW



FDD-24-N



FDD-69S-N



FDD-95-N

SPECIFICATIONS



Our new "Next Generation" direct draw units are fully front breathing, able to handle **extreme 100°F environments**.



Refrigeration system is a free flowing air flow throughout the box to ensure **"Ice Cold"** products at all times.



Black vinyl steel front, sides and back. "S" models are S/S front and sides with galvanized back. Interior S/S walls.



Refrigerators maintain product temperature from 33° to 38°F. **Automatic defrost**



Heavy duty stainless steel floor and door frame to protect your investment from normal operations.



Left side compressor section on slide rails for ease of service and maintenance. Analog thermostat.



Field interchangeable doors from Solid to Glass or Glass to Solid to adapt to your ever changing needs. Locks standard.



Removable **polymer dunnage protective floor**, added protection against abuse and provides air flow underneath the kegs.



3" diameter polished stainless steel draft tower. Standard with **more taps per unit** than competitive brands.



59" & 69" units come with (1) three way **gas valves**, 79" & 95" units comes standard with (1) 4 way gas valve.



LED interior lights per door underneath the mullion for added protection and enhance product visibility.



Self-closing doors with center door stoppers to prevent damages to your door.



"G" models have **thermal dual pane glass** doors with black aluminum frame.



FDD-24(S) single keg units are rear breathing with internal drain, CO2 harness and standard on casters.



Conforms to UL and NSF-7 Standards

N - "NEXT GENERATION"

Model	Doors	Towers	Taps	Kegs	HP	Amps	Crated Weight (lbs)	Cabinet Dimensions		
								L	D	H
Direct Draw Beer Dispensers - Black										
FDD-24-N	1	1	1	1	1/6	2.5	175	24-1/2"	29"	36-7/8"
FDD-36-N	1	1	2	2	1/6	3.5	275	36-3/4"	29"	36-7/8"
FDD-59-N	2	2	3	3	1/3	6.5	305	59-1/2"	29"	36-7/8"
FDD-69-N	2	2	3	3	1/3	6.5	335	69-1/2"	29"	36-7/8"
FDD-79-N	3	2	4	4	1/3	6.5	375	80"	29"	36-7/8"
FDD-95-N	3	2	4	5	1/3	6.5	445	95-1/2"	29"	36-7/8"
Direct Draw Beer Dispensers - Stainless Steel										
FDD-24S-N	1	1	1	1	1/6	2.5	180	24-1/2"	29"	36-7/8"
FDD-36S-N	1	1	2	2	1/6	3.5	280	36-3/4"	29"	36-7/8"
FDD-59S-N	2	2	3	3	1/3	6.5	310	59-1/2"	29"	36-7/8"
FDD-69S-N	2	2	3	3	1/3	6.5	345	69-1/2"	29"	36-7/8"
FDD-79S-N	3	2	4	4	1/3	6.5	396	80"	29"	36-7/8"
FDD-95S-N	3	2	4	5	1/3	6.5	455	95-1/2"	29"	36-7/8"

* All specifications are subject to change without notice

DIRECT DRAW COOLERS | SLIM LINE



FDD-24-48



FDD-24-60S



FDD-24-72

SPECIFICATIONS



Our new slim line Direct Draw units are fully front breathing, able to handle **extreme 100°F environments**.



Refrigeration system is a free flowing air flow throughout the box to ensure **"Ice Cold"** products at all times.



Black vinyl steel front, sides and back. "S" models are S/S front and sides with galvanized back. Interior S/S walls.



Refrigerators maintain product temperature from 33° to 38°F. **Automatic defrost.**



Heavy duty stainless steel finish front and sides. Galvanized back. Stainless steel interior walls and floor.



Left side compressor section on slide rails for ease of service and maintenance. Analog thermostat.



Field interchangeable doors from Solid to Glass or Glass to Solid to adapt to your ever changing needs. Locks standard.



Removable **polymer dunnage protective floor**, added protection against abuse and provides air flow underneath the kegs.



3" diameter polished stainless steel draft tower. Standard with **more taps per unit** than competitive brands.



48" unit comes standard with (1) two way **gas valve**, 60" & 72" units come standard with (1) three way **gas valves**.



LED interior lights per door underneath the mullion for added protection and enhance product visibility.



Self-closing doors with center door stoppers to prevent damages to your door.



"G" models have **thermal dual pane glass** doors with black aluminum frame.



FDD-24(S) single keg units are rear breathing with internal drain, CO2 harness and standard on casters.



Conforms to UL and NSF-7 Standards

NEW PRODUCT

Model	Doors	Towers	Taps	Kegs	HP	Amps	Crated Weight (lbs)	Cabinet Dimensions		
								L	D	H
Slim Line Direct Draw Beer Dispenser - Black										
FDD-24-48	2	1	2	2	1/3	5.5	235	49-5/8"	24-5/8"	35-1/2"
FDD-24-60	2	2	3	3	1/3	5.5	290	61-1/4"	24-5/8"	35-1/2"
FDD-24-72	3	2	3	3	1/3	5.5	340	72"	24-5/8"	35-1/2"
Slim Line Direct Draw Beer Dispenser - Stainless Steel										
FDD-24-48S	2	1	2	2	1/3	5.5	240	49-5/8"	24-5/8"	35-1/2"
FDD-24-60S	2	2	3	3	1/3	5.5	300	61-1/4"	24-5/8"	35-1/2"
FDD-24-72S	3	2	3	3	1/3	5.5	350	72"	24-5/8"	35-1/2"

* All specifications are subject to change without notice // ** (S): Stainless Steel

SLIDE TOP COOLERS | DEEP WELL



FBC-50



FBC-65S



FBC-95

SPECIFICATIONS



Refrigeration system is a free flowing air flow throughout the box to ensure **"Ice Cold"** products at all times.



Black vinyl steel front, sides and back. "S" models are S/S front and sides with galvanized back. Interior galvanized walls with stainless steel floors.



Heavy duty 18 gauge stainless steel top and lid over the lip of the top for ease of use and durability.



Right side compressor section on slide rails for ease of service and maintenance. Analog thermostat.



Bottle Cooler maintains product temperature from 33° to 38°F. **Automatic defrost.**



LED interior lights per unit underneath the top for added protection and enhance product visibility.



Heavy duty adjustable epoxy coated bin dividers for maximum storage capacity.



2" CFC-Free polyurethane insulation, foamed in place for **added strength and energy efficiency.**



After hours protection with our exclusive design **lid locks** to prevent theft during the off hours.



Removable sturdy bottle opener and cap catcher.



Conforms to UL and NSF-7 Standards

Model	Lids	Dividers	Case Capacities		HP	Amps	Crated Weight (lbs)	Cabinet Dimensions		
			12 Oz. Can	12 Oz. Bottle				L	D*	H
Bottle Coolers - Black										
FBC-50	2	3	24.75	19	1/4	4.2	245	50-1/2"	26-1/2"	33-3/8"
FBC-65	2	4	33.5	26	1/3	6.5	280	65-1/2"	26-1/2"	33-3/8"
FBC-79	3	7	45	33.5	1/3	6.5	390	80"	26-1/2"	33-3/8"
FBC-95	3	7	57	42	1/3	6.5	508	95"	26-1/2"	33-3/8"
Bottle Coolers - Stainless Steel										
FBC-50S	2	3	24.75	19	1/4	4.2	260	50-1/2"	26-1/2"	33-3/8"
FBC-65S	2	4	33.5	26	1/3	6.5	310	65-1/2"	26-1/2"	33-3/8"
FBC-79S	3	7	45	33.5	1/3	6.5	400	80"	26-1/2"	33-3/8"
FBC-95S	3	7	57	42	1/3	6.5	530	95"	26-1/2"	33-3/8"

* Depth does not include 1" bumper // ** All specifications are subject to change without notice

GLASS FROSTER | DEEP WELL



FGF-24



FGF-36



FGF-50S

SPECIFICATIONS



Refrigeration system is a free flowing air flow throughout the box to ensure **"Ice Cold"** products at all times.



Black vinyl steel front, sides and back. "S" models are S/S front and sides with galvanized back. Interior galvanized walls with stainless steel floors.



Heavy duty 18 gauge stainless steel top and lid over the lip of the top for ease of use and durability.



Right side compressor section on slide rails for ease of service and maintenance. Analog thermostat.



Glass Froster maintains product temperature from 0 to -5°F. **Automatic defrost.**



Exclusive 4 heavy duty shelving system with slides in order to take full advantage without sacrificing any space.



Shelving slides from one side to the other on both top and middle shelves for maximum usage.



2" CFC-Free polyurethane insulation, foamed in place for **added strength and energy efficiency.**



Digital thermostat and display for precise temperature control.



Conforms to UL and NSF-7 Standards

Model	Lids	Shelves	Capacities		HP	Amps	Crated Weight (lbs)	Cabinet Dimensions			
			8" Mugs	10 oz. Steins				L	D*	H	
Glass Frosters - Black											
FGF-24	1	6	35	96	1/2	6.5	176	24-5/8"	27"	35-3/4"	
FGF-36	1	6	60	162	3/4	8.0	234	36-5/8"	27"	35-3/4"	
FBC-50	2	6	84	234	3/4	8.0	269	49-5/8"	27"	35-3/4"	
Glass Frosters - Stainless Steel											
FGF-24S	1	6	35	96	1/2	6.5	180	24-5/8"	27"	35-3/4"	
FGF-36S	1	6	60	162	3/4	8.0	240	36-5/8"	27"	35-3/4"	
FGF-50S	2	6	84	234	3/4	8.0	280	49-5/8"	27"	35-3/4"	

* Depth does not include 1" bumper // ** All specifications are subject to change without notice

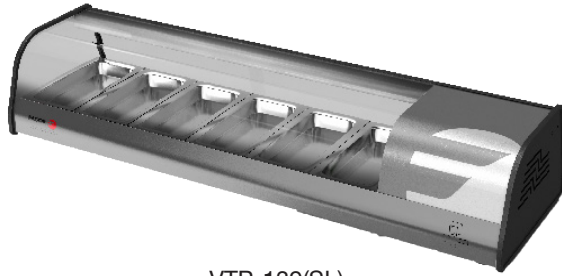
Sushi & Tapas

Fagor display cases bring the perfect combination of quality materials and modern design. Polished stainless steel, elegant curved glass and anodized aluminium work together under a bright LED blue light for an attractive product display.

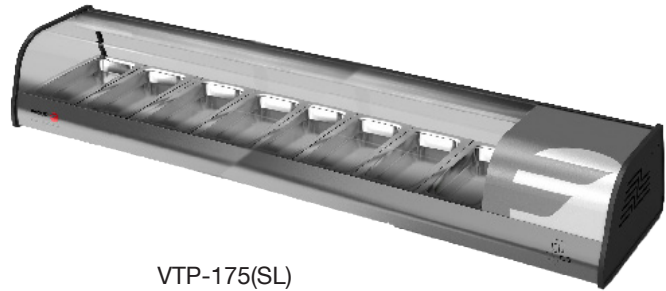
These self contained units keep a constant airflow, maintaining all the flavor and texture of your fresh dishes.



TAPAS & SUSHI CASES



VTP-139(SL)



VTP-175(SL)

SPECIFICATIONS



Stainless steel construction with durable acrylic side panels.



Front curved glass display window offers wide viewing area and provides an easy cleaning surface.



Self-contained system. Compressor mount on right side and drain fitting for easy installation.



Interior will allow up to 11.5" plate for display.



Cold plate design underneath the pans keeps products fresher maintaining optimal temperature at 36°-41° F in food pans.



Electronic controller for maximum efficiency and temperature precision.



Interior LED lighting for low energy consumption, greater visibility and attractive display.



Rear sliding and removable glass doors for convenient loading and unloading of dishes and easy cleaning.



Exterior on/off power switch in back of unit.



Tapas Cases (VTP) come standard with (4) or (6) 1/3rd gastronorm pans, 1.5" deep.



Sushi Cases (VTP-SL) feature an upper evaporator coil .



Conforms to UL and NSF-7 Standards

Model	Pans	Volts	Amps	HP	Crated Weight (lbs)	Cabinet Dimensions		
						L	D*	H
Tapas Cases								
VTP-139	6	115	2.3	1/6	112	54-1/2"	16"	10"
VTP-175	8	115	2.3	1/6	135	68-1/2"	16"	10"
Sushi Cases								
VTP-139SL	6	115	2.3	1/6	112	54-1/2"	16"	10"
VTP-175SL	8	115	2.3	1/6	135	68-1/2"	16"	10"

* All specifications are subject to change without notice

Refrigerated display case - Not for overnight storage

Counter Tops

Fagor new countertop prep rails are the perfect solution to upgrade your preparation area or create an attractive self-service station for your take away.

These refrigerated stainless steel units are designed to maintain a safe food environment and keep your toppings cool and moist. Now it is finally the time to go creative with hotdogs, sandwiches, salads, and much more. Enjoy!



02.
PUMP
STATION



01.
TO GO
STATION

03.
FRESH
STATION

REFRIGERATED COUNTERTOP RAILS



CPR-60-4



CPR-4



CPR-8

SPECIFICATIONS



Refrigeration system to keep pans at NSF required temperatures at all times, 33° to 41°F



High density insulation, foamed in place for added strength and energy efficiency.



Digital temperature controller with automatic defrost and temperature display to keep food quality for a longer period of time.



All stainless steel interior and exterior construction for durability, easy of cleaning and safer environment.



Units come standard with 4 clear polycarbonate 1/6 size pans with lids - 4" deep. Can accommodate up to 6" deep pans.



Optional: (CPR-4 Only) 4, 5 or 6 Fixed hinged lids system for pans. Kits comes complete with additional pans.



Mounted on 1/2" adjustable legs.



Conforms to UL and NSF-7 Standards

Model	Pans	Volts	Amps	HP	Crated Weight (lbs)	Cabinet Dimensions		
						W	D*	H
Counter Top Rails								
CPR-4	4	115	2.5	1/6	66	15-3/4"	26-1/8"	11-1/4"
CPR-8	8	115	2.5	1/6	108	28-1/8"	26-1/8"	11-1/4"
CPR-60-4	4	115	2.5	1/6	60	28-1/8"	16"	10"

* Depth does not include 1" bumper

Customizable Standards

Fagor goes beyond the standards to offer and guide you thru personalized options to better fit your special needs.

We can customize our products using different materials, accessories and graphics to find the best solution for your business requirements.



Designing Solutions for every professional need :

Tops, sneeze guards, overshelves, preparation islands



Accessories

Castors & Legs

Description	Item
3" Stem - Casters Kit - set of 4	CAS-3
3" Stem - Casters Kit - set of 6 (3 door units)	CAS-36
4" Stem - Casters Kit - set of 4	CAS-4
4" Stem - Casters Kit - set of 6 (3 door units)	CAS-46
Low profile casters: Bar 36", 59" & 69" - exc. FBC / FGF units	CAS-3X
Low profile casters: Bar 79" & 95" - except FBC / FGF units	CAS-36X
3" Casters Rail: Bar 36", 59" & 69" - except FBC / FGF units	CAS-3-CH
3" Casters Rail: Bar 79" x 95" - except FBC / FGF units	CAS-36-CH
Legs - 6" kit - set of 4	LEG-6
Legs - 6" kit - set of 6	LEG-66



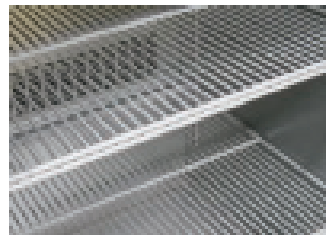
4" Stem Casters

Shelves: Reach-ins, Tables & Merchandisers

Description	Item
QV Series - Epoxy with clips - 1 & 2 door units	ECS-QV
QV Series - Epoxy with clips - 3 door units	ECS-QV-3
FU(W) / FST / FMT - 27" - Epoxy / clips	ECS-FT-27-N
FU(W) / FST / FMT - 36" - Epoxy / clips	ECS-FT-36-N
FU(W) / FST / FMT - 48" / 72" - Epoxy / clips	ECS-FT-48-N
FU(W) / FST / FMT - 60" - Epoxy / clips	ECS-FT-60-N
FU(W) / FST / FMT - 72" Center Shelf - Epoxy/clips	ECS-FT-72C-N
FPT / SU(W) - Epoxy shelve w/supports 46" & 67"	ECS-FS
FPT / SU(W) - Epoxy shelve w/supports 93"	ECS-FS-93
FM-16 - Epoxy w/ clips	ECS-FM-16
FMD-23 - Epoxy w/ clips	ECS-FM-23
FMD-49 & 72 - Epoxy w/clips	ECS-FM-49
FMD-35 - Epoxy w/ clips	ECS-FM-35
FMD-47 & 69 - Epoxy w/ clips	ECS-FM-47
FMD-69 Center Shelf - Epoxy w/clips center	ECS-FM-69C



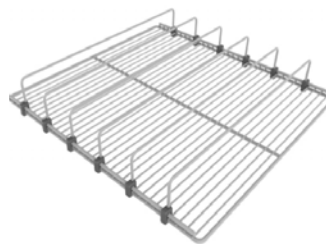
Legs



Epoxy Coated Shelves

Shelves: Back Bar - Clips included

Description	Item
Flat Shelf - 59"	BSF-59-N
Flat Shelf - 69"	BSF-69-N
Flat Shelf - 79" Left	BSF-79L-N
Flat Shelf - 79" Center	BSF-79C-N
Flat Shelf - 79" Right	BSF-79R-N
Flat Shelf - 95"	BSF-95-N
Flat Shelf - 48" Slim Line	BSF-24-48
Flat Shelf - 60" Slim Line	BSF-24-60
Flat Shelf - 72" Slim Line	BSF-24-72
Bottle Rail w/clips (Excluding Slim Line)	BR



Bottle Rails

Bun Tray Racks: QV Reach-ins

Description	Item
Half Door - 5 slots - 4" spacing	BTRHD
Full Door - 11 slots - 4" spacing	BTRFD



Bun Tray Racks

Accessories

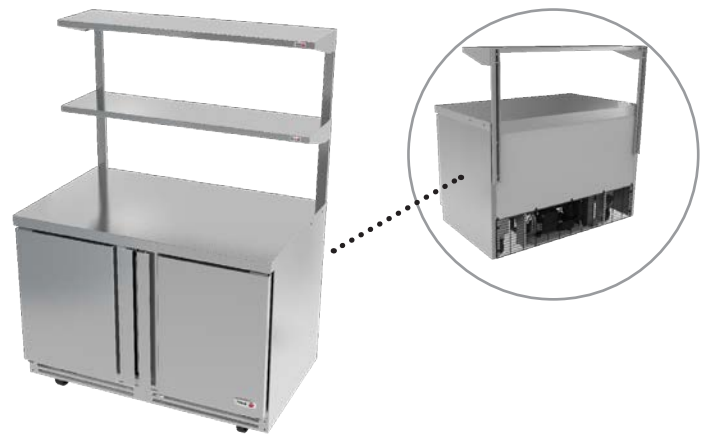
Overshelves - Pizza & Prep Tables

Description	Item
Overshelf 27" Single	SOS-27 Prep
Overshelf 27" Double	DOS-27 Prep
Overshelf 36" Single	SOS-36 Prep
Overshelf 36" Double	DOS-36 Prep
Overshelf 48" Single	SOS-48 Prep
Overshelf 48" Double	DOS-48 Prep
Overshelf 60" Single	SOS-60 Prep
Overshelf 60" Double	DOS-60 Prep
Overshelf 72" Single	SOS-72 Prep
Overshelf 72" Double	DOS-72 Prep
Overshelf 46" Single	SOS-46 Pizza
Overshelf 46" Double	DOS-46 Pizza
Overshelf 67" Single	SOS-67 Pizza
Overshelf 67" Double	DOS-67 Pizza
Overshelf 93" Single	SOS-93 Pizza
Overshelf 93" Double	DOS-93 Pizza

Pizza Overshelf



Prep Overshelf



Night Cover

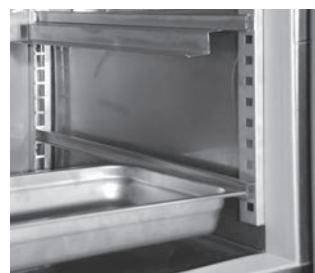
Description	Item
Night Cover 27", Mega	NC-27-MT
Night Cover 27", Salad	NC-27-ST
Night Cover 36", Mega	NC-36-MT
Night Cover 36", Salad	NC-36-ST
Night Cover 48", Mega	NC-48-MT
Night Cover 48", Salad	NC-48-ST
Night Cover 60", Mega	NC-60-MT
Night Cover 60", Salad	NC-60-ST
Night Cover 72", Mega	NC-72-MT
Night Cover 72", Salad	NC-72-ST



Night Cover

Slides & Supports

Description	Item
Universal Pan Rails - FPT / SU(W) - Pair	UPR-FS



Universal Pan Rail

Accessories

Bar Doors

Description	Item
Black - Excluding 48", 72" & 79" Left	BBD-N
Black - 48" unit	BBD-48
Black - 72" & 79" unit - Left Door	BBD-79L-N
Black Glass - Excluding 48", 72" & 79" Left	BBGD-N
Black Glass - 48" unit	BBGD-48
Black Glass - 72" & 79" - Left Door	BBGD-79L-N
Stainless Steel Excluding 48", 72" & 79" Left	BSD-N
Stainless Steel 48" Unit	BSD-48
Stainless Steel - 72" & 79" - Left Door	BSD-79L-N
Stainless Steel Glass Excluding 48", 72" & 79" Left	BSGD-N
Stainless Steel Glass - 48" Unit - Left Door	BSGD-48
Stainless Steel Glass - 72" & 79" unit - Left Door	BSGD-79L-N



Black Door



Stainless Steel Glass Door

Shelving Kit: Direct Draw

Description	Item
Flat Shelf w/hardware, pilasters & clips - 59"	DDF-59-N
Flat Shelf w/hardware, pilasters & clips - 69"	DDF-69-N
Flat - Shelf 79" w/hardware, pilasters & clips - 79" (C)	DDF-79C-N
Flat - Shelf 79" w/hardware, pilasters & clips - 79" (R only)	DDF-79R-N
Flat - Shelf 95" w/hardware, pilasters & clips - 95"	DDF-95-N



Direct Draw Shelving Kit

Direct Draw Draft Tower

Description	Item
Single Tap Tower	SDT
Double Tap Tower	DDT

Single/Double Tower



Slide Top Cooler Dividers

Description	Item
Dividers Left & Right (Except L 79" & L 95" left)	BCD
Dividers Center	BCD-C
Divider Left 79" & 95"	BCD-95L

Slide Top Dividers



Others

Description	Item
220 volts / 50 cycles / 1 phase	Export Voltage

Limited Warranty

AS OF JANUARY 1, 2018

REFRIGERATION

Two Years Parts & Labor Warranty: Fagor Commercial, Inc. ("Fagor") Warrants to the first-end-user purchaser (the "User") that the Fagor brand equipment sold hereunder, except for parts and accessories which carry the warranty of a supplier (the "Equipment") will be free from defects in material and factory workmanship under normal conditions of use and maintenance and upon proper installation and start-up in accordance with the User manual supplied with each Fagor unit. The obligation of this warranty is covered by Fagor for a period of two (2) years from the date of installation (Warranty commencement date), but in no event to exceed thirty-nine (39) months from the date of shipment from Fagor. with the exception of the Countertop models, which will be one (1) year warranty from the date of installation, but in no event to exceed fifteen (15) months from the date of shipment from Fagor. This warranty only applies to the original purchaser/user. Warranty is Not Transferable.

Warranty Coverage: If there is a defect in material or factory workmanship covered by this Warranty reported to Fagor during the period the applicable Warranty is in force and effect, Fagor will repair or replace, at Fagor's option, that part of the Equipment that has become defective and will cover reasonable labor cost within the corresponding warranty period of time. Fagor shall bear all reasonable labor costs in connection with the installation of these replacement parts, provided that, the installation is conducted by Fagor or its authorized representative. Charges for warranty travel time round trip, total two (2) hours or up to 100 miles total. Any charges exceeding those stated herein must have prior authorization by Fagor. In case Fagor deems the equipment non-repairable, said equipment will be replaced and the replacement unit(s) will carry the same warranty period from the original unit's installation date (original Warranty commencement date). Fagor is not responsible for the relocation of a unit from a user's premises to perform a warranty repair.

Additional Two Year Compressor Part Warranty: In addition to the warranty set above, Fagor warrants the sealed compressor (part only) for an additional two (2) years based on the original installation date, but not to exceed thirty-nine (39) months after shipment from the manufacturer. with the exception of Countertop models, which will have an additional four (4) years compressor warranty. This warranty is for defects, both in workmanship and material, under the normal and proper use and maintenance service. The two (2) year extended warranty only applies to sealed parts of the compressor and does not apply to any other part or component, including, but not limited to cabinet, temperature control, refrigerant, motor starting equipment, fan assembly, or any other electrical or mechanical component.

Exclusions from and Conditions to Warranty Coverage: This Warranty does not cover parts or accessories, which (a) carry the warranty of a supplier or (b) are abused. Application of this Warranty is further conditioned upon the following:

- **Installation:** The Equipment must be properly installed in accordance with Fagor's installation procedures and by a professional technician.
- **No Alteration:** The Equipment must not have been modified or altered from its condition at the date of original installation.
- **Use:** FAGOR EQUIPMENT IS NOT DESIGNED FOR PERSONAL, FAMILY, OR HOUSEHOLD PURPOSES, AND ITS SALE FOR SUCH PURPOSES IS NOT INTENDED. IN THE EVENT THE EQUIPMENT IS SO USED, THIS WARRANTY SHALL BE NULL AND VOID, AND THE EQUIPMENT IS SO USED, THIS WARRANTY SHALL BE NULL AND VOID, AND THE EQUIPMENT SHALL BE DEEMED TO HAVE BEEN SOLD "AS IS-WHERE IS" WITHOUT ANY WARRANTY OF ANY KIND, INCLUDING WITHOUT LIMITATION ANY WARRANTY OF TITLE, NON-INFRINGEMENT, MERCHANT-ABILITY OR FITNESS FOR A PARTICULAR PURPOSE.
- **Proper Maintenance and Operation:** The Equipment must be properly maintained and operated in accordance with Fagor's maintenance and operating procedures. All service, labor and parts must be acquired from Fagor or its authorized service representative for the User's area.
- This warranty is void if failure is a direct result of handling and/or transportation, fire, water, accident, misuse, acts of god(s), attempted repair by unauthorized persons, use of non OEM parts, improper installation, if serial number has been removed or altered, or if unit is used for purpose other than it was originally intended.
- **Electrical Connection:** Fagor is not responsible for the repair or replacement of failed or damaged components resulting from incorrect supply voltage, the use of extension cords, low voltage, or unstable supply voltage.
- Soft, self-closing drawer mechanism.

Failure to comply with any of these conditions will void this Warranty. In addition, this Warranty does not cover warranty claims made on units sold or used outside of the Continental United States and Canada

Parts Warranty Coverage: Fagor warrants all new machine parts produced or authorized by Fagor to be free from defects in material and workmanship for

a period of 90 days from the Warranty Commencement Date. If any defect in material and workmanship is found to exist within the warranty period, Fagor will replace the defective part without charge. Defective parts become the property of Fagor.

Fagor will have no responsibility to honor claims received after the date the applicable Warranty expires. Notwithstanding the foregoing, any claim with reference to the Equipment or any parts therefore for any cause shall be deemed waived unless submitted by the User to Fagor within (30) days after the date the User discovered, or should have discovered, the claim. In connection with all claims under this Warranty, Fagor will have the right, at its own expense, to have its representatives inspect the Equipment at the User's premises and to request all of the User's records pertaining to the Equipment to determine whether a defect exists, whether the conditions set forth in this Warranty have been satisfied, and whether or not the applicable Warranty is in effect.

THE FOREGOING WARRANTY IS IN LIEU OF AND EXCLUDES ALL OTHER WARRANTIES NOT EXPRESSLY SET FORTH HEREIN, WHETHER EXPRESS OR IMPLIED BY OPERATION OF LAW OR OTHERWISE, INCLUDING BUT NOT LIMITED TO ANY REPRESENTATION OF PERFORMANCE AND ANY IMPLIED WARRANTIES OF TITLE, NON-INFRINGEMENT, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. NO OTHER WARRANTIES ARE AUTHORIZED ON BEHALF OF FAGOR UNLESS SPECIFICALLY ISSUED BY FAGOR.

Fagor shall have no liability for incidental or consequential losses, damages including without limitation or expenses, loss of sales, spoiled food, profits or goodwill, claims whether or not on account of refrigeration failure or punitive or exemplary damages directly or indirectly arising from the sale, handling or use of the Equipment or from any other cause relating thereto, whether arising in contract, tort, warranty, strict liability or otherwise. Fagor's liability hereunder in any case is expressly limited, at Fagor's election, to repair or replacement of Equipment or parts therefore or to the repayment of, or crediting the user with, an amount equal to the purchase price of such goods.

Terms & Conditions

Prices & Specifications: Fagor reserves the right to change the prices and specifications of the equipment and/or material without notice. Prices are FOB Fagor warehouses. All orders are subject to acceptance by Fagor Commercial, Inc.

Terms: All orders are subject to credit approval. All Invoices not paid within the specified terms will be subject to a 1.5% per month delinquency charge. Buyer agrees to pay all costs of collection including such attorney's fees as may be allowed by law.

Taxes: This price list does not include any Federal, State, City or Local taxes, which may apply and are subject thereto.

Shipment: Requested carrier will be used upon request. Fagor has the right to ship via any responsible carrier if requested carrier is unavailable. Shipping charges are payable by consignee and any claims arising as such charges shall be resolved between the carrier and the consignee. Shipping dates are approximate. Fagor is not responsible for any delays in deliveries that are beyond our control.

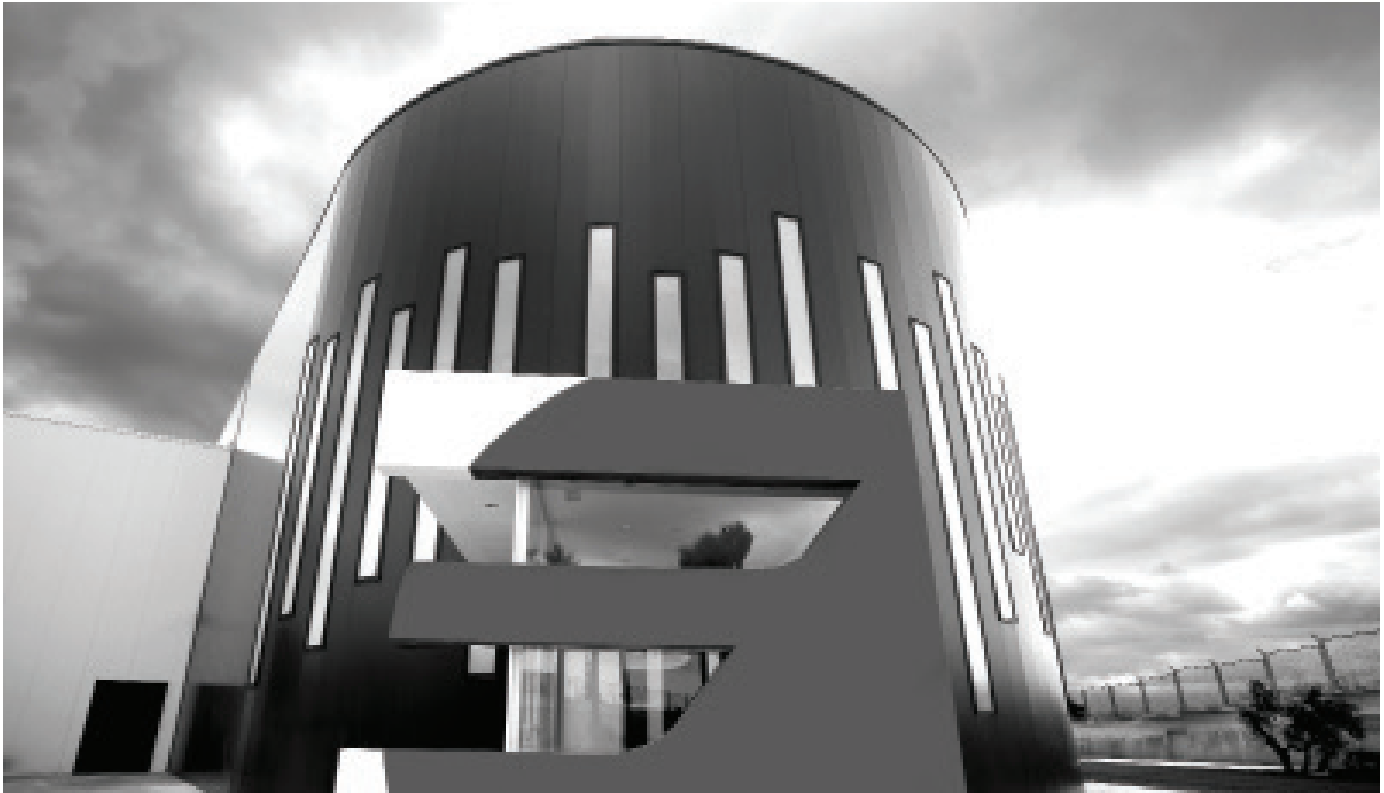
Damaged Merchandise: Inspect shipment for any damage, before accepting it. If damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipts. Fagor assumes no responsibility for damages while in transit.

Concealed Damage: If there is concealed damage to the equipment, notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made.

Cancellations & Returns: Cancelled orders and returned merchandise are subject to a 25% restocking and handling charge. Written authorization is required for a return of any equipment. All equipment returned must be in its original factory crate; freight prepaid and must be in the same condition as originally shipped by Fagor. Returns will only be authorized within 30 days of invoice date.

Warranty: Register your product with Fagor Commercial to validate you warranty. Service calls must be made directly through Fagor service department. 1-(866)-463-2467 or e-mail us.service@onneragroup.com.

*You may register your product online at <http://www.fagorcommercial.com>



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Together we evolve



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