



Preparation Counters

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Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Industrial for any other variation or option that is not included on this list.

Special tables for specific tasks.

We offer special tables designed for preparing specific foods:
pizzas, salads, sandwiches.
We also provide the option of customising tables to the needs of each customer, combining
optional elements with our special tables.



	FOR PIZZA				FOR SALADS AND SANDWICHES		
	CONFIGURABLES		COMPACTS		SALADS	SALADETTES	
	700 MM	800 MM	PROFESSIONALS	STANDARD	EMEP-135/180	EMEP-100	EMEP-100-G
Dimensions (2 doors)	1.342x700x850	1.492x800x850	1.590x700x854	1.350x700x850	1.342x700x850	915x700x875	915x700x895
INTERNAL CAPACITY	GN-1/1	600x400	GN-1/1 600x400	GN-1/1	GN-1/1	GN-1/1	GN-1/1
WORKTOP	Granite	Granite	Granite	Stainless steel	Stainless steel	Polyamide	Stainless steel
INGREDIENT UNIT FOR GN CONTAINERS	In option EMI / EMIT	In option EMI / EMIT	Rear unit	Rear unit	Hole in worktop	Hole in worktop	Rear unit
COOLANT	R-600a	R-290	R-290	R-290	R-290	R-290	R-290
CLIMATE CLASS	4	4	4	4	4	4	4
EVAPORATOR	INTERNAL	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR	CENTRAL EVAPORATOR
REFRIGERATION SYSTEM	Forced	Static	Forced	Forced	Forced	Forced	Forced
HACCP	NO	NO	NO	NO	NO	NO	NO
ECO MODE	YES	YES	YES	NO	NO	NO	NO
LOCK KEY	IN OPTION	IN OPTION	IN OPTION	IN OPTION	IN OPTION	NO	NO
PROTECTION GRADE	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4

Preparation counters | **configurables** Depth 700 /800 mm






We offer a series of tables with a granite work surface, with the option of positioning different types of cabinet with ingredients on them, to suit each need.



01.

Adaptability

By combining the table with granite work surface with the different types of glass cabinets for ingredients, you will obtain a complete preparation table, customised for the needs of the user.

MODEL	COOLANT	HZ.	CODE	DOORS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW·H)	ELECTRIC POWER (W)	DIMENSIONS (MM)	€
REFRIGERATED COUNTERS 700 mm WITH GRANITE WORKTOP										
 EMFP-135-GN GR	R-600a	50	19043010	2	B	274	752	202	1.342x700x850	-
 EMFP-180-GN GR	R-600a	50	19043035	3	C	428	931	202	1.792x700x850	-
 EMFP-225-GN GR	R-600a	50	19043048	4	C	581	1.096	224	2.242x700x850	-
REFRIGERATED COUNTERS 800 mm WITH GRANITE WORKTOP IN OPTION										
 EMPP-150-GV	R-290	50	19037745 (*)	2	-	376	-	212	1.492x800x850	-
 EMPP-202-GV	R-290	50	19037746 (*)	3	-	584	-	361	2.017x800x850	-

(*) Granite worktop not included. See options.

02.

Preservation

The table and glass cabinet for ingredients have their corresponding independent refrigeration units, with their respective temperature controls.

















EMI-135



EMIT-180

Ingredient units

	MODEL	FOR COUNTER:	CODE	COVER	CONTAINERS CAPACITY	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
GLASS COVERED CASES FOR 1/4 GN CONTAINERS									
	EMI-135	135 GN GR	19061729	Glass	5xGN 1/4	178	R-600a	1.340x336x450	-
	EMI-180	180 GN GR	19061743	Glass	8xGN 1/4	178	R-600a	1.790x336x450	-
	EMI-225	225 GN GR	19061747	Glass	10xGN 1/4	216	R-600a	2.240x336x450	-
	EMI-150	EMPP-150 GR	19061741	Glass	6xGN 1/4	178	R-600a	1.496x336x450	-
	EMI-202	EMPP-202 GR	19061745	Glass	9xGN 1/4	178	R-600a	2.019x336x450	-
CASES WITH COVER FOR 1/4 GN CONTAINERS									
	 EMIT-135	135 GN GR	19061740	Stainless steel cover	5xGN 1/4	178	R-600a	1.340x336x250	-
	 EMIT-180	180 GN GR	19061744	Stainless steel cover	8xGN 1/4	178	R-600a	1.790x336x250	-
	 EMIT-225	225 GN GR	19061748	Stainless steel cover	10xGN 1/4	216	R-600a	2.240x336x250	-
	 EMIT-150	EMPP-150 GR	19061742	Stainless steel cover	6xGN 1/4	178	R-600a	1.496x336x250	-
	 EMIT-202	EMPP-202 GR	19061746	Stainless steel cover	9xGN 1/4	178	R-600a	2.019x336x250	-

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL (€)	GRANITE 3 CM WORKTOP (€)	WITHOUT WORKTOP (€)	WITHOUT REAR GUARD (€)	SET OF CASTORS (€)	LOCK KEY (BY DOOR) (€)	KIT CAJONES		COMPRESSOR ON THE LEFT (€)	TROPICALLIZED ELEMENT (€)	PANORAMIC OPENING (€)
							[1/2] UNIT (€)	[1/3] UNIT (€)			
EMFP-135 GN GR	o	o	-	-	-	o	o	o	o	o	o
EMFP-180 GN GR	o	o	-	-	-	o	o	o	o	o	o
EMFP-225 GN GR	o	o	-	-	-	o	o	o	o	o	o
EMPP-150 GR	o	o	-	-	-	o	-	-	-	o	o
EMPP-202 GR	o	o	-	-	-	o	-	-	-	o	o

Accessories for preparation counters (*)

FOR MODELS:	ACCESSORY	CODE
GN TABLES	RACK GN-1/1 in Epoxi (530x325)	12035781
	RACK GN-1/1 Stainless steel. (530x325)	19000999
	GUIDE for rack GN-1/1 - Wall - 562 mm - 1 piece	12037936
	GUIDE for rack GN-1/1 - Central - 612 mm - 1 piece	12036716
PASTRY TABLES	PASTRY RACK in Epoxi (600x400)	12034886
	PASTRY RACK in Stainless steel (600x400)	19001001
	PASTRY TRAY Stainless steel (600x400)	19010201
	GUIDE for pastry rack - Wall - 649 mm - 1 piece	12036419
	GUIDE for pastry rack - Central - 711 mm - 1 p.	12038109

* Check prices at accessories and spare parts list

Preparation counters | Compact professional for pizza

Depth 700 mm

Prep pizza counters include specific features according to customer’s requirements. Fagor Industrial has developed a product to satisfy every customer.



General characteristics

- High quality austenitic stainless steel AISI-304 inside and outside
 - 3 cm thick granite worktop with granite sides and splashback (2 cm thick and 9 cm high).
 - 50 mm, 40 kg/m³ injected polyurethane insulation.
 - Forced draught cooling system inside the room.
 - Copper piping and aluminium flaps evaporator.
- Digital display for electronic and digital control of temperature and defrosting.
 - Opened door delay alarm.
 - Easier loading and unloading thanks to its door self-closing and stay open features.
 - Removable and height adjustable plastic covered steel shelves for easy cleaning.
 - Equipment per door: 1 grid and 2 sets of height adjustable tray slides.
 - Inner drainage to get rid of waste waters.
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
- Height adjustable stainless steel legs.
 - Working temperature: 0 °C, +8 °C (room temperature: 38 °C).

	MODEL	HZ.	CODE	DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMMENSIONS (MM)	€
Profesional COMPACT COUNTERS FOR PIZZA									
	EMPZ-160	50	19037748	2	325	250	R-290	1.590x700x854	-
	EMPZ-210	50	19037749	3	505	250	R-290	2.110x700x854	-

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CONCEPT											
EMPZ-160	0	-	-	-	-	-	-	-	-	0	0
EMPZ-210	0	-	-	-	-	-	-	-	-	0	0

01.

Robustness

3 cm thick granite worktop with granite sides and splashback (2 cm thick and 9 cm high).

02.

Technology

Central evaporator to optimise even refrigeration inside the counter even when fully loaded. This design allows a working area at 0 - 8 °C, while the containers area remains at 4 - 10 °C.

03.

Display

Glass lid with a zone for GN1/4 and 150 mm deep containers for food display. Capacity to hold 6 to 8 containers (2 or 3 doors respectively).

04.

Conservation

Units include 3 non-refrigerated drawers over the cooling unit that use the warm air that comes out of the equipment. These are ideal conditions to keep pizza dough.

05.

Versatility

700 mm deep counters with capacity for GN 1/1 containers and 400 x 600 mm pastry trays.

Accessories for compact counters (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716

* Check prices at accessories and spare parts list

Preparation counters | **Compact for pizza** depth 700 mm

The tables for pizza come with particular characteristics which respond to the demands of this specific market category. Fagor Industrial has developed this product with the purpose of satisfying each customer.



EMPZ2-135

01.

Adaptability

In a single unit, we offer the refrigerated table and the cabinet for ingredients, providing the user with a complete and cost-effective solution for their needs.

02.

Simplicity

The refrigerating unit of the table also provides the refrigeration required by the upper cabinet for ingredients.

03.

Ease of cleaning

The ingredients unit joined to the work surface facilitates the cleaning tasks of the surface.



EMPZ2-180

CONSERVATION:
Includes a unit for refrigerated ingredients on the surface top with capacity to house 7 and 9 GN 1/3 trays with a depth of 150 mm (in table with 2 and 3 doors respectively).

General characteristics

- High quality austenitic stainless steel AISI-304 inside and outside
 - Built-in ingredients unit.
 - 50 mm, 40 kg/m³ injected polyurethane insulation.
 - Forced draught cooling system inside the room.
 - Copper piping and aluminium flaps evaporator.
 - Digital display for electronic and digital control of temperature and defrosting.
- Opened door delay alarm.
 - Easier loading and unloading thanks to its door self-closing and stay open features.
 - Removable and height adjustable plastic covered steel shelves for easy cleaning.
 - Equipment per door: 1 grid and 2 sets of height adjustable tray slides.
 - Inner drainage to get rid of waste waters.
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Height adjustable stainless steel legs.
- Working temperature: +2 °C, +8 °C (room temperature: 38 °C).

	MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€
compact COUNTERS for pizza									
	EMPZ2-135	50	19069340	2	290	262	R-290	1.350x700x850	-
		60	19074201			308			
	EMPZ2-180	50	19068877	3	290	522	R-290	1.800x700x850	-
		60	19074202			530			

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
	RI	GR	SE	SP	R	CR	H	T			
(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
CONCEPT - Mesas de preparación											
EMPZ2-135	O	-	-	-	O	O	O	O	-	O	O
EMPZ2-180	O	-	-	-	O	O	O	O	-	O	O

Accessories for compact counters (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/3 INOX CONTAINER - 150 mm depth	19000682

* Check prices at accessories and spare parts list

Preparation counters | **For salads and sandwiches**

CONCEPT includes specially designed counters for sandwiches and salads preparation and includes specific spaces for different sizes Gastronorm containers.



01.

Adaptability

Ingredients zone with capacity to hold different GN container combinations. Collapsible cover to keep food fresher for a longer time.

02.

Conservation

Working temperature: +2 °C, +8 °C (38 °C room temperature).

General characteristics



- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
 - 50 mm, 40 kg/m³ injected polyurethane insulation.
 - Forced draught cooling system inside the room.
 - Copper piping and aluminium flaps evaporator.
 - Digital display for electronic and digital
- control of temperature and defrosting.
 - Opened door delay alarm.
 - Easier loading and unloading thanks to its door self-closing and stay open features.
 - Removable and height adjustable plastic covered steel shelves for easy cleaning.
 - Equipment per door: 1 grid and 2 sets of height adjustable tray slides. GN containers not included.
 - Built-in drainage to get rid of waste liquids
- inside the unit.
 - Embedded bottom and curved panels inside for easy cleaning and maintenance.
 - Height adjustable stainless steel legs.
 - Working temperature: 2 °C, +8 °C (room temperature: 38 °C).

EMEP-135

1/2	1/6	1/3
	1/6	1/3
1/2	1/6	1/3

EMEP-180

1/6	1/3	1/6	1/2	1/6
1/6	1/3	1/6		1/6
1/6	1/3	1/6	1/2	1/6

MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)	€	
SALAD COUNTERS									
	EMEP-135-GN T	50	19037762	2	274	280	R-290	1.342x700x850	-
		60	19074603			326			
	EMEP-180-GN T	50	19037765	3	428	414	R-290	1.792x700x850	-
		60	19074604			520			

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
	RI	GR	SE	SP	R	CR	[1/2] UNIT	[1/3] UNIT	GI	T	AP
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
EMEP-135-GN	o	-	-	-	o	o	-	-	-	STANDARD	o
EMEP-180-GN	o	-	-	-	o	o	-	-	-	STANDARD	o

Accessories for salad counters (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/1 CONTAINER - 150 mm depth	19000669

* Check prices at accessories and spare parts list

Preparation counters | **Saladettes**

Fagor Industrial offers two small, compact salad tables with many properties incorporated, for the smallest work spaces.



EMEP-100

01.



Functionality

The EMEP-100 model includes a polyamide board, ideal for preparing sandwiches. It is easily removable to aid cleaning and guarantee hygiene and food safety. The EMEP-100 G has a granite work surface, and is a small table ideal for preparing pizzas.

02.

Capacity

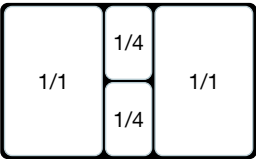
Both versions of saladette have an ingredients zone with capacity for housing different distributions of GN containers on the work surface. The EMEP-100 includes a folding cover which keeps the food fresher. The EMEP-100 G has a glass back cover to protect the ingredients zone.

MODEL	HZ.	CODE	NO. OF DOORS	GROSS CAPACITY (L)	ELECTRIC POWER (W)	COOLANT	DIMENSIONS (MM)		
SALADETTE - SANDWICHES AND SALADS									
	EMEP-100	50	19037766	2	177	254	R-290	915x700x875	-
		60	19074203						
SALADETTE - PIZZA									
	EMEP-100 G GR	50	19037768	2	177	254	R-290	915x700x895	-
		60	19074605						

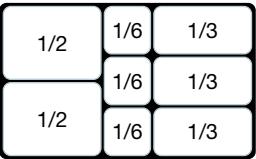


EMEP-100

Example of distribution a



Example of distribution b



EMEP-100 G

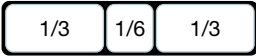
Display

Cristal cover with containers unit for 1/6 GN containers, 100 mm

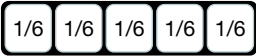
Granite 3 Cm Worktop:

Cooling units underneath allow for a shorter length.

Example of distribution a



Example of distribution b



General characteristics

- Manufactured in AISI-304 stainless steel.
- 50 mm of injected polyurethane insulation with density of 40 kg/m3.
- Forced draught refrigeration system located inside the chamber.
- Evaporator with copper tube and aluminium cooling fins.
- Electronic and digital control of temperature and of defrosting with digital display.
- Alarm to avoid prolonged door opening.
- Automatic door closure and blocking mechanism, which makes loading and unloading the appliance more convenient.
- Plastified steel shelves, easily removable for cleaning, with height-adjustable guides.
- Equipment included per door: 1 rack and 2 sets of guides for positioning at different heights.
- Interior drain which allows the drainage of waste waters.
- Inbuilt floor and curved interiors to facilitate cleaning and conservation.
- Height-adjustable stainless steel feet
- Operational temperature: +2 °C, +8 °C (ambient 38 °C).

Possible options. Prices increased by model

MODEL	BACK STAINLESS STEEL	GRANITE 3 CM WORKTOP	WITHOUT WORKTOP	WITHOUT REAR GUARD	SET OF CASTORS	LOCK KEY (BY DOOR)	KIT DRAWERS		COMPRESSOR ON THE LEFT	HEATED DOR FRAME	PANORAMIC OPENING
							[1/2] UNIT	[1/3] UNIT			
	RI	GR	SE	SP	R	CR	H	T	GI	T	AP
	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)	(€)
EMEP-100 / 100G	0	-	-	-	0	-	-	-	-	0	0

Accessories for saladettes (*)

ACCESSORY	CODE
GN-1/1 GRILL - Epoxi (530x325)	12035781
GN-1/1 GRILL - Stainless steel (530x325)	19000999
SIDE GUIDE FOR GN-1/1 GRILL - 562 mm - 1 unit	12037936
CENTRAL GUIDE FOR GN-1/1 GRILL - 612 mm - 1 unit	12036716
GN-1/1 CONTAINER - 100 mm depth	19000668

* Check prices at accessories and spare parts list