



Flexibility to adapt
to all spaces



Self-service



*You make
it happen*

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Passion for spaces

Fagor is a leading manufacturing brand specialized in cutting-edge serving equipment for the modern hospitality industry.

Our aim is to design and create optimal spaces, with sophisticated visual identities, that connect with the emotions of the guests. The perfect frame to enjoy food.

Tempting the appetite

Large 360° glass surfaces that create a sense of transparency. LED lighting that enhances food presentation, creating a seductive experience that arouses the appetite of the most demanding guests.

- Aesthetically consistent throughout the range to ensure the project harmony.
- Facade decoration options: 16 basic colors, 8 woods or 6 metals.
- Worktop customization: material (Silestone, granite, etc.) or finishing (mirror).
- Tray slider customization: material (Silestone, granite) or shape (curved end).

In addition to their functional and technical features, Self-Suite elements play a key role as decorative objects that confer personality and identity to the dining area.

Distribution | Self-service



Flexibility to adapt to all spaces

Whatever your foodservice segment -corporate, education, healthcare or commercial- Fagor has a self-service solution that turns your dining room into an elegant, comfortable and efficient space, so that the guest's experience is unique.

To this end, Fagor has developed Self-Suite, a complete range of standardized self-service elements, that includes multiple customization options in designs and materials, to adapt to all kind of spaces and menus.



Achieving the
perfect service



Robustness and
reliability



Installation and
maintenance



Best possible
conditions



Achieving the perfect service

Ergonomic quality, a comfortable work space for the operator employees.

No edges or corners on the service side.

180° hinged doors and telescopic drawers to make product loading and replacement operations easier.

Wide range of displays, reserves and trolleys that increases storage capacity and allows quick product replacement over the same footprint.

New compressors that reduce ambient noise, vibrations and heat in the dining room. Complete suppression of noise, vibration and heat by using remote group elements.

So that the guest's experience is unique

With its open and ergonomic design, Self-Suite elements guarantee easy and simple access to the products displayed, resulting in faster and more agile dining services.

Self-Suite elements are also tremendously compact and precise, ensuring an optimum usage of space in the dining room.

800 mm height tray sliders, providing easy access to people with reduced mobility.

Tray slider tubes with rounded design allows smooth tray guiding.

Bread, cutlery and glass dispensers with frame tilted towards guests.

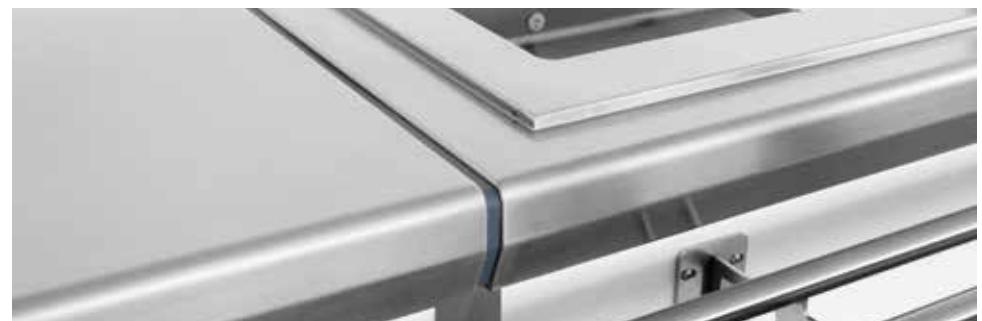


Robustness and reliability

A range conceived to last

Structure entirely built in sturdy, high-quality, welded stainless steel.

Stainless steel worktop, offering a great durability and resilience during daily work.



01

Robust philosophy

Legs, brackets, tray slider, profiles on the facade, etc.

02

Easy cleaning

New "easy-to-clean" foodshield design. Rounded design in foodshield brackets and tray sliders. Scratch-resistant worktop in vibration finish as option. Removable pull-out/push-in magnetic door gasket in refrigerated reserves. Wells with rounded internal edges.

03

Silicone joint

Food grade, waterproof, elastic, silicone joint placed between the worktops to ensure a precise adjustment. It ensures water tightness, avoids food waste or dirt build-up and allows an easy access during cleaning operations.



Installation and maintenance

Effortless maintenance

Condensing unit mounted over sliding rails.

Junction box, housing electrical connections, providing access to the power supply.

Electrical components in a single, easy-access point.

Self-suite installation, assembly and levelling are easy and quick tasks.



Compliance with food regulations

01

Front side panels in water-resistant medium density fiberboard (MDF) and M1 classification against fire.

02

Tempered glasses to increase work safety during service operations.

03

Power outlets with IP55 water protection rate.

04

Compliance with European CE labeling standards.



Best possible conditions

The main technical function of Self-Suite elements is to keep the temperature of the food and beverages on display outside the limits of the danger zone, in which food-borne bacteria can grow.



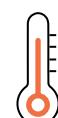
Safe zone cold
Less than 8°C

8°C



Danger zone
bacteria food
poisoning

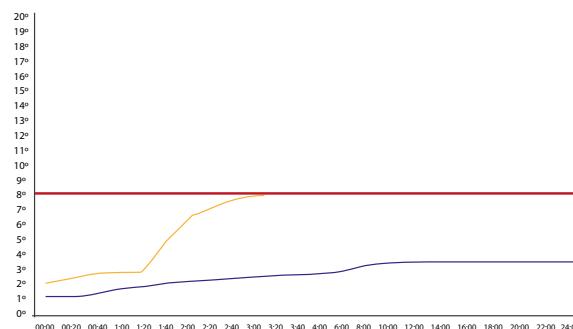
< X <



Safe zone hot
More than 65°C

65°C

Self-suite ventilated elements ensure greater freshness for foods on display



- Models with static well VCRE (M)7
- Models with ventilate well V(C/V)R(M)7
- Temperature limit +8°C (+1°C)

Acting efficiently and respectfully with the environment

New, more efficient refrigeration components: low energy consumption compressors, large area evaporators and high performing electronic fans.

Deferred start-up function in refrigerated elements.



R452a olefin Hydrofluorocarbon (HFC) refrigerant gas with a very low Global Warming Potential (GWP).



Light with LED technology.
Bain-marie elements with automatic filling function and level detector.



Automatic defrost and evaporation system for defrost water with level detector.



Compliance with European Directives on Waste Electrical and Electronic Equipment (WEEE). Actively recycling to reduce environmental pollution.

Basic guidelines of standard design

01

1,5 mm thickness stainless steel worktop in fine satin finish. 100 mm height front with rounded upper edge.

02

Front and side panels in water-resistant medium density fiberboard (MDF), at 150 mm from the ground.

03

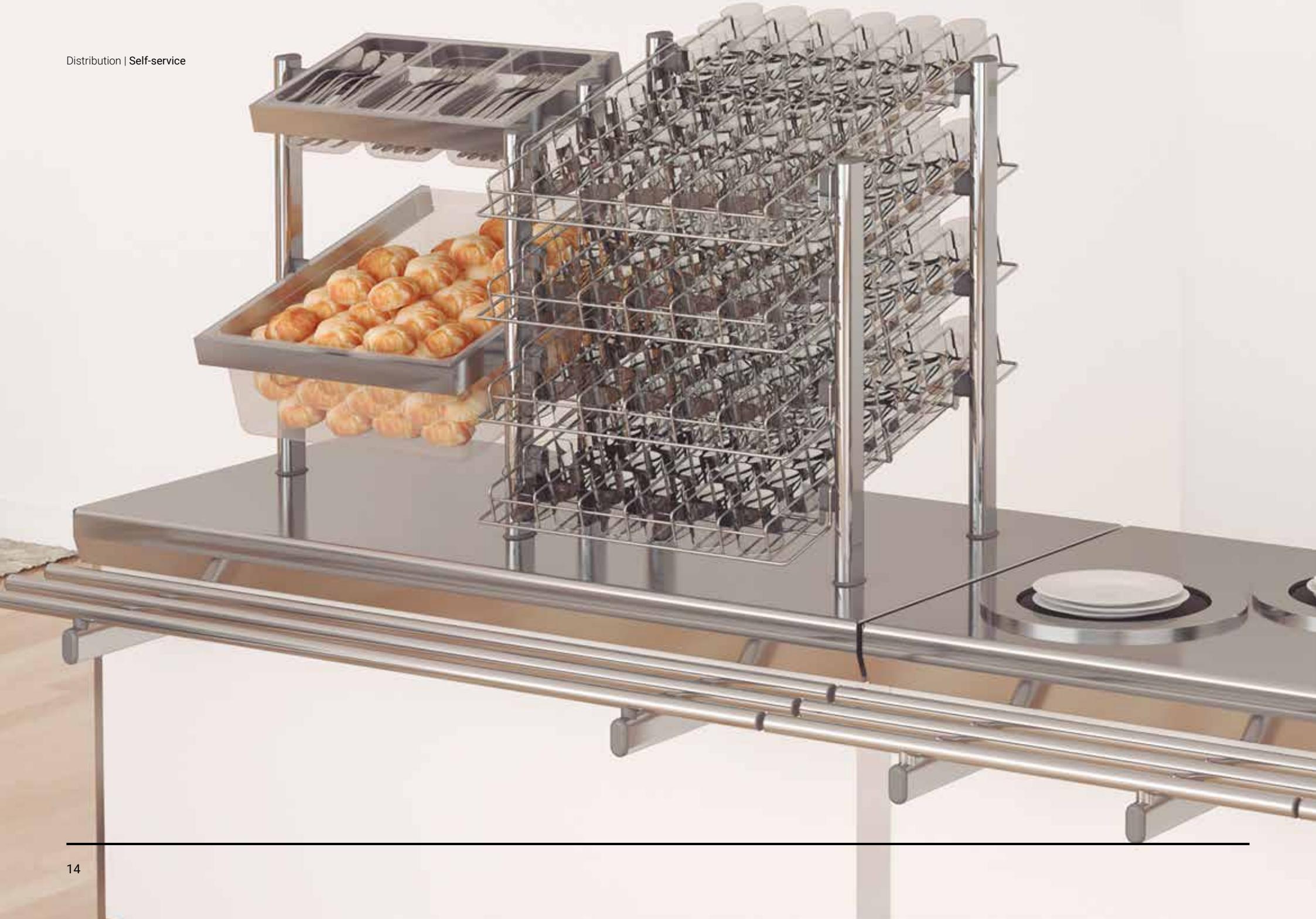
800 mm height tray slider. Made up of three (3) Ø 30 mm stainless steel round tubes and two (2) support oblong section tubes with end cap.

04

Stainless steel protection profiles on the facade, with 40 mm width on both sides.







Dispensers



Tray, cutlery, bread and glass dispensers.



SS-72 | SS-147

Tray dispenser.



D-313 | D-613 | D-R-313 | D-R-613

Tray and cutlery dispenser.



D-313/2 | D-613/2 |

D-R-313/2 | D-R-613/2

Tray, cutlery and bread dispenser.



DV-6 | DV-8 | DV-62 | DV-82 |

DV-R-6 | DV-R-8 | DV-62 | DV-R-82

Glass dispenser.



DVCP | DVCP-R

Tray, cutlery, bread and glass dispenser.



DC-1 | DC-2 | DC-R-1 | DC-R-2

Cutlery dispenser to be fixed over neutral elements.



DP-1 | DP-2 | DP-R-1 | DP-R-2

Bread dispenser to be fixed over neutral elements.



DCP | DCP-R

Cutlery and bread dispenser to be fixed over neutral elements.



DV-4 SB | DV-4-R SB

Glass dispenser to be fixed over neutral elements.



Neutral elements



SM-450 | SM
Neutral element 2-6 GN.



SM-P
Neutral element with 2-door
reserve. 3-6 GN.



**SA-I-90 | SA-I-45 |
SA-E-90 | SA-E-45**
45° or 90° internal or external angle
corner element.



SME
Show cooking element.
3-6 GN.



F
Facade element.



SMC-D | SMC-I | SMC | SMC-F
Cash register element with side
arm to the right or left, both sides
or without them. 1375 - 1600 - 605
- 800 mm.



DAN-95 | DAC-95
Neutral or heated 2 column plate
dispenser.



DPAN-95
Glass basket dispenser.



BL
End of line element.



Refrigerated elements



SCR-SR-30 | SCR-CR-30
Static refrigerated well element 30 mm depth with or without reserve. 3-6 GN.



SCR-SR-80 | SCR-CR-80
Static refrigerated well element 80 mm depth with or without reserve. 3-6 GN.



SCV-SR | SCV-CR
Ventilated refrigerated well element 115 mm depth with or without reserve 3-6 GN.



SCR
Island-type static refrigerated well element. 80 mm depth. 3-6 GN



SCV
Island-type ventilated refrigerated well element. 3-6 GN.



SCNH-80
Island-type ice well element 80 mm depth. 3-6 GN.



SCNH-120
Island-type ice well element 120 mm depth with light. 3-6 GN.

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Refrigerated displays



VCR-SR-CT | VCR-CR-CT

3-level cubic refrigerated display
with ventilated well 115mm depth,
with or without reserve. 3 - 6 GN.



VCR-SR-CT-4 | VCR-CR-CT-4

4-level cubic refrigerated display
with ventilated well 115mm depth,
with or without reserve. 3 - 6 GN.



Hot elements



SI-SR | SI-CR
Stainless steel hot worktop element with or without hot reserve. 3 - 6 GN.



SV-SR | SV-CR
Glass ceramic hot plate element with or without hot reserve. 2-6 GN.



SBM-SR | SBM-CR
Wet bain marie hot element with or without hot reserve. 2 - 6 GN.



SBMV-SR | SBMV-CR
Dry bain marie hot element with or without hot reserve. 3-6 GN.



SV
Island-type glass ceramic plate hot element. 3 - 6 GN.



SBM
Island-type wet bain marie hot element. 3 - 6 GN.



VCC-SR-2 | VCC-CR-2
2-level glass ceramic hot display cubic, with or without reserve. 3 - 6 GN.



ICCB-6 | ICCB-6-3C
Undercounter hot trolley with 1 door or 3 drawers.



Foodshields



- Bracket range, oblong or rectangular.
- Elements from 2 to 6 GN 1/1.
- Light and heat foodshields for refrigerated and hot elements of the range.
- Neutral brackets for glasses.



IPLS | IPLS-R | IPLS-2 | IPLS-R-2
1 or 2 level foodshield with LED light.



IPCS | IPCS-R
1 Level foodshield with halogen heat.



IPCS C | IPCS-R C
1 Level foodshield with ceramic heat.



ISPCCS | ISPCCS-R
Neutral bracket for central, frontal or closed glasses.



SCP | SCP-R
Neutral foodshield with vertical protection glass.



SCPP | SCPP-R
Neutral foodshield with passing plate platform and vertical protection glass.



ECS | ECR
Neutral foodshield with stainless steel shelf and protection frontal glass.



ECS-LC | ECR-LC
Light and halogen heat foodshield with stainless steel shelf and protection frontal glass.



ECS-LC C | ECR-LC C
Light and ceramic heat foodshield with stainless steel shelf and protection frontal glass.



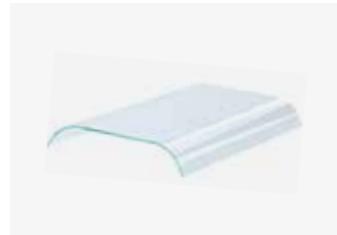
Glasses



- Tempered glasses, curved or straight.
- Elements from 2 to 6 GN 1/1.
- Frontal, central or closed frontal glases.



ICC-1C | ICC-R-1C
Frontal glass.



ICC-2C | ICC-R-2C
Central glass.



ICCS-FP | ICCS-R-FP
Closed frontal glass.



Accessories



ESN | ESF | ESC
Height-adjustable shelf for neutral (N), refrigerated (F) and hot (C) elements.



ES-I-45 | ES-I-90
Intermediate shelf accessory for angled neutral elements (90° or 45°).



**IPCIC | IPCTD | IPCTI |
IPCTD-C | IPCTI-C**
Digital thermometer kit for foodshields.



KUV
Germicidal lamp for wells and displays.



EV-KIT
Evaporation kit defrost water from 3 to 6 GN 1/1.



OF-PAN
Overflow pan for defrost water.



PAL-DROPIN
Tool to lift technical elements.



Z
Plinth for self-suit elements.



KR
Kit sound-proof castors.



DBFLI | DBFLD
Left or right end of line decoration.



FS-VIT
Stainless steel support frame for glass ceramic.

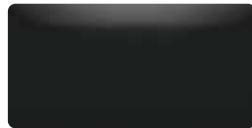
Configuration options **Worktop**

Colors to be chosen

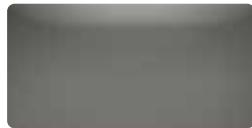
Silestone



Zeus Extreme white



Thebas Black



Expo Grey



Monza Rosso



Spa Concrete

Granitos



Black Zimbabwe



Black South Africa



Grey Mondariz



Crystal white

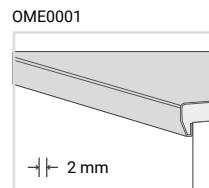
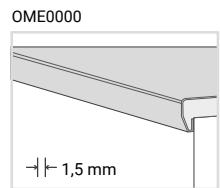
Standard

1,5 mm thickness stainless steel worktop in satin finish, offering a great durability and resilience. 100 mm height front in fine satin finish with rounded upper edge.

Material options:

OME0000: 1,5mm thickness stainless steel worktop.

OME0001: 2mm thickness stainless steel worktop.

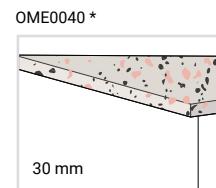
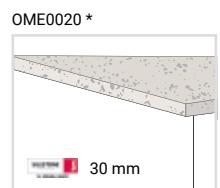
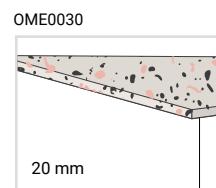
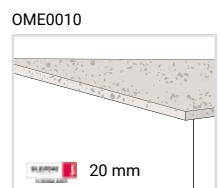


OME0010: 20 mm thickness Silestone quartz worktop.

OME0030: 20 mm thickness granite worktop.

OME0020: 30 mm thickness Silestone quartz worktop.*

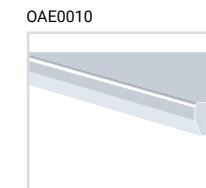
OME0040: 30 mm thickness granite worktop.*



Finishing options:

OAE0000: Satined front stainless steel worktop.

OAE0010: Mirror front stainless steel worktop.



OAE0013: Miter edge worktop.

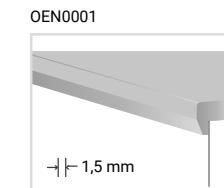
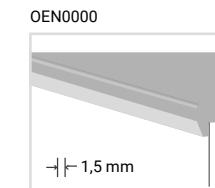
OAE0011: Polished front worktop.*

OAE0012: Double thickness edge worktop.*



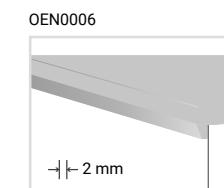
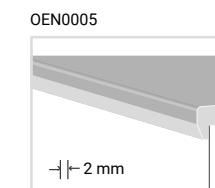
OEN0000: 1,5mm thickness satined stainless steel worktop.

OEN0001: 1,5mm thickness vibrated stainless steel worktop.



OEN0005: 2mm thickness satined stainless steel worktop.

OEN0006: 2mm thickness vibrated stainless steel worktop.



(*) Custom options.

Configuration options

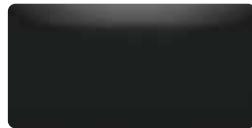
Tray slider

Colors to be chosen

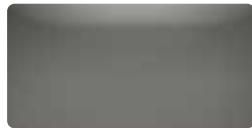
Silestone



Zeus Extreme white



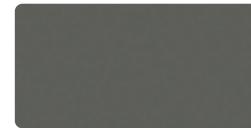
Thebas Black



Expo Grey



Monza Rosso



Spa Concrete

Granitos



Black Zimbabwe



Black South Africa



Grey Mondariz



Crystal white

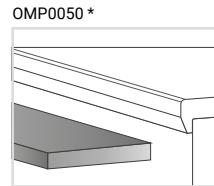
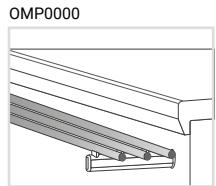
Standard

800 mm height tray slider, providing easy access to people with reduced mobility. Made up of three (3) Ø 30 mm stainless steel round tubes and two (2) support oblong section tube with end cap.

Material options:

OMP0000: 3 stainless steel tubes.

OMP0050: Solid stainless steel section.*

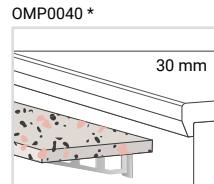
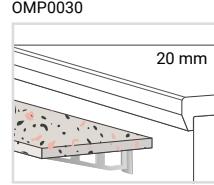


OMP0010: 20 mm thickness Silestone quartz tray slider.

OMP0030: 20 mm thickness granite tray slider.

OMP0020: 30 mm thickness Silestone quartz tray slider.*

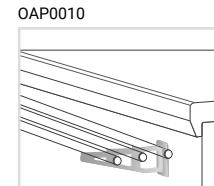
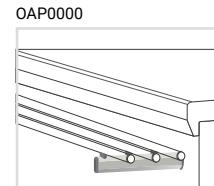
OMP0040: 30 mm thickness granite tray slider.*



Finishing options:

OAP0000: Oblong-section tube stainless steel support.

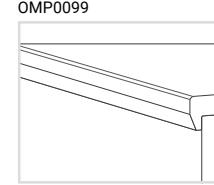
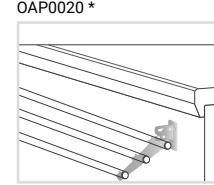
OAP0010: Straight stainless steel support.



OAP0020: Folding and retractable stainless steel tray slider.*

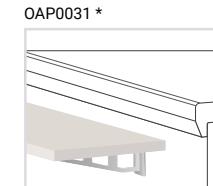
OAP0099: Without tray slider.*

OAP0033: Miter edge tray slider.



OAP0031: Polished front tray slider.*

OAP0032: Double thickness edge tray slider.*



Light options:

LUD0020: LED Light under tray sider. Available for tray sliders without tubes.*

Closure options:

OPC0010: Closed, curved right end for round tube tray slider unit.

OPC0011: Closed, curved left end for round tube tray slider unit.

(*) Custom options.

Configuration options

Façade

Colors to be chosen:

Vitaminated basic colors



BF3091
Crystal White



BF7927
Folkestone



BF7912
Storm



BF2253
Diamond Black



BF7940
Spectrum Yellow



BF3210
Levante



BF1238
Carnival



BF6907
Amarena



BF4177
Lime



BF8755
Lemon



BF6901
Vibrant Green



BF0187
Kashmir



BF5347
Maui



BF1326
Capri



BF5127
Monaco



BF0157
Tahiti

Contemporary metal tones



MM2032
Brushed Pewter
Aluminium*



MM6423
Brushed Brass*



MM2052
Brushed Copper
Aluminum*



MM6431
Hammered
Graphite*



MM6431
Woven Argent*



MM5309
Plex Gold*

Classic woods



WF1079
Natural Oak



WF5374
Elegant Oak



WF2726
Natural Beech



WF0190
Finn Beech



WF8839
Ashen
Ribbonwood*



WF8849
Natural Teak*



WF0873
Ebony
Ribbonwood*



WF1614
Punga Punga
Wood

Standard

Front and side panels in water-resistant medium density fiberboard (MDF) at 150 mm from the ground.

Options for facade decoration:

ODF0010: Facade decorated with stainless steel panels with satin finishing.

ODF0020: Facade decorated with laminated panels in color. To be chosen from 16 basic colors, 8 woods or 6 metals.

ODF0020_BF: For bright colours.

ODF0020_WF: For woods.

ODF0020_MM: For metallic colours.

Other facade colors are available under request as custom projects.

OVF0010: Sense of the decoration wood grain in vertical direction instead of horizontal.

Side decoration options:

OLF0010: Right side closed for decoration.

OLF0011: Left side closed for decoration.

OLF0030: Right side closed in stainless steel. Next to a facade element.

OLF0031: Left side closed in stainless steel. Next to a facade element.

Ventilation grill options:

ORF0020: Ventilation grill decorated as facade on the customer side.

Light options:

LUD0010: LED light on plinth. Available for facade models with plinth. *.

(*) Custom options.

* 3-4 week delivery for these decorative panels. For the rest, immediate delivery.

Configuration options Electricity

Power outlets types



OTE000F: European standard socket (German, Italy, Spain). Type F.



OTE000E: European standard socket (France, Belgium). Type E.



OTE000G: British standard socket. Type G.

Additional power outlets



OVS0010: Three-phase power outlets instead of standard single-phase ones. Available only for showcooking models.



OVS0020: 1 or 2 additional single-phase power outlets in refrigerated and/or hot assisted elements.

Refrigerated elements

Options for refrigerated elements:

OGF0010: 230V 1N 60Hz elements. Climate class IV.

OGF0030: 230V 1N 50Hz elements. Climate class V.

Options for refrigerated display cabinets:

OGF0041: 230V 1N 60 Hz elements. Climate class III.

OGF0000: 230V 1N 50Hz elements. Climate class IV

OGF0010: 230V 1N 60Hz elements. Climate class IV.

Options for refrigerated elements and display cabinets:

OGF0099: Remote cold group elements.

OPF0020: Condensing unit mounted over sliding rails.

Electrical protection

OPE0010: 30mA sensitivity electric differential to protect single-phase power outlets against electrical shunts.

OPE0020: 30mA sensitivity electric differential to protect three-phase power outlets against electrical shunts.

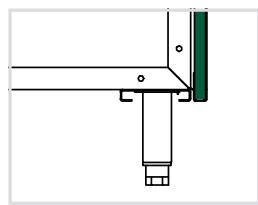
Configuration options

Bases

Standard

OAF0000: Facade decoration at 150mm from the ground.

OAF0000

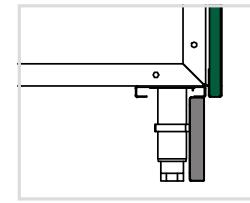


Base options

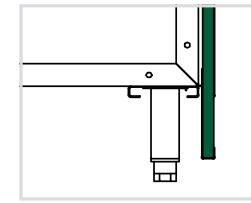
OAF0010: Stainless steel plinth.

OAF0020: Facade decoration at 40mm from the ground.

OAF0010



OAF0020



Other options

ORF0010: Lock key for cold reserve doors.

ORF0011: Drawers instead of cold reserve.

OPM0010: Bumper for distributors to protect against direct impacts.

OBM0010: Automatic filling function and level detector for bain marie elements.

OBF0011: Swivel castor with brake.

OBF0012: Swivel castor without brake.

OAF0000+OBF0010

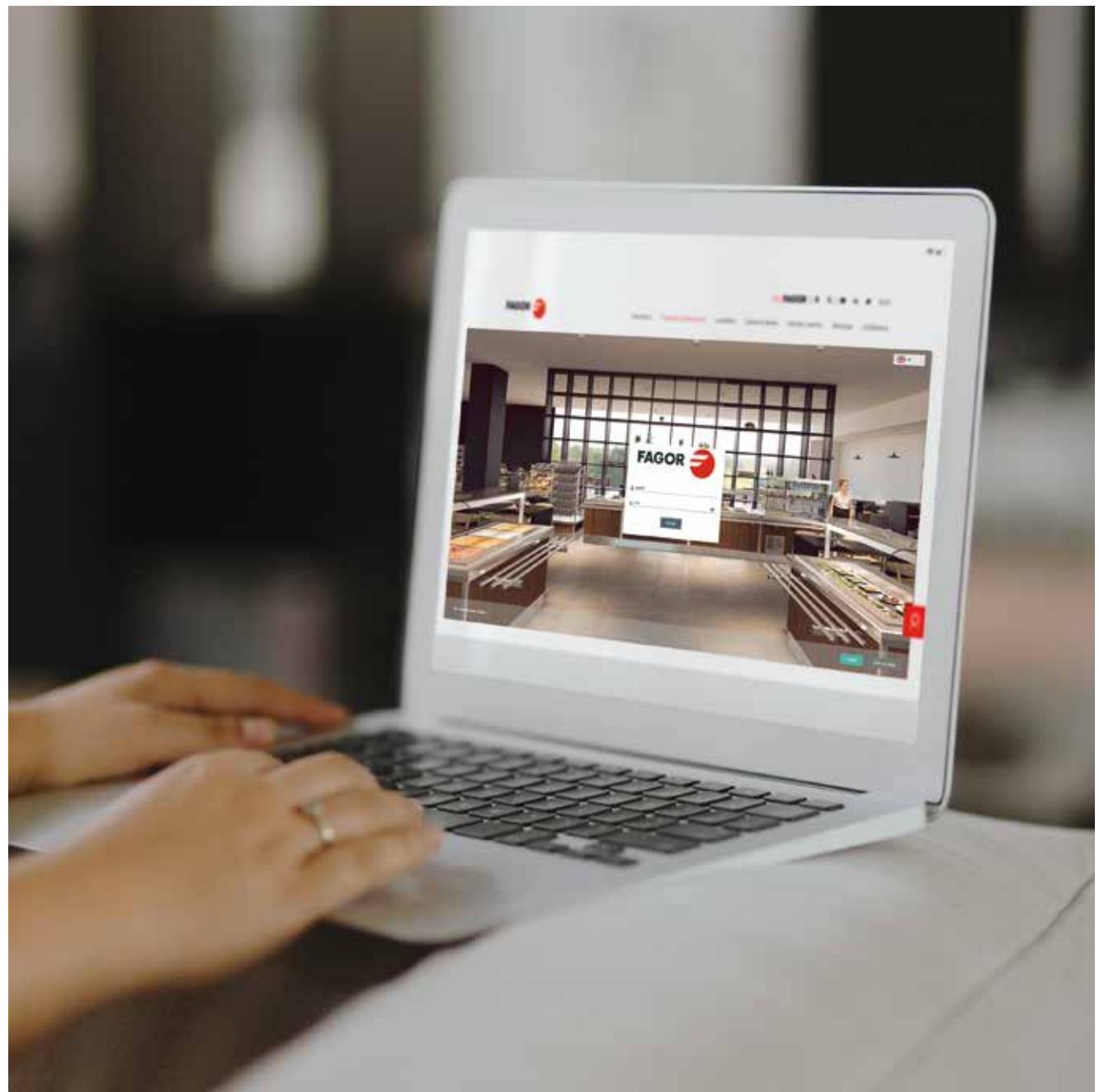


Self-suite planner

Easy and intuitive distribution systems configuration with Self-Suite Planner.

Self-Suite Planner allows you to design self-service lines with multiple decoration options: worktop, tray slider, façade, etc. All elements of this range could be configured effortlessly.

Self-Suite planner also automatically generates technical specifications, 3D views of the line and CAD symbols. The application is web accessible by computer, tablet or phone.







ONNERA GROUP



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