



High-production dishwasher



Rack and flight type
dishwashers

CONCEPT

*You make
it happen*

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Conveyor dishwashers

A range designed for large and continuous work loads which need speed and perfect results.

Two dishwasher types designed to offer you the best solution for your business' needs, both for a wide range of items and for more uniform washes. For less repetitive work loads and for more regular loads. For smaller or larger spaces. And for sectors with large productive loads but little space or large facilities.

Two dishwashers which offer great benefits to your business: flight type and rack type conveyor.

CONCEPT

Robust & reliable machines, with more production capacity.

Sometimes, in order to really learn to do something well, you have to pay attention to the best. And the best option in this case is our Concept range of dishwashers. The result of a complete process re-engineering, the machines that make up this range feature the newest technological innovations and are perfect example of sturdiness, reliability and flexibility. In addition, they have a great output capacity and off-the-charts energy performance data both in terms of water and electricity consumption. And if that wasn't enough, this new range offers the best price-quality relationship on the market. That really is a professional wash. That's how you get things done.

01

Perfect wash

02

Robust and reliable

03

Increased production capacity

04

Reduced operating costs

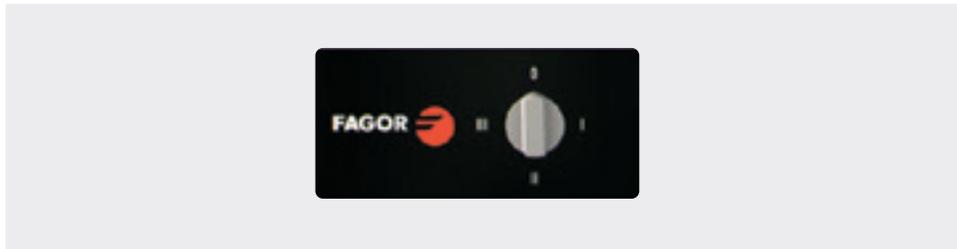




Perfect wash

Intensive program with DIN 10534 standard

Intensive program (in modular models), is in accordance with DIN10534. This norm ensures the hygienic operation of dishwasher equipment used in commercial food preparation settings.



Efficient water contact time to eliminate microbes (DIN 10534)

For each phase of the dishwashing process, a minimum contact time of 120 seconds is set in order to obtain a hygienically safe result.



High temperature (85°C) during the rinse process



High-power washing system thanks to the upper and lower washing arms

High power washing system with 4 upper and 4 lower washing arms (in compact models). They ensure optimal results even when large quantities need to be washed in a short period of time.



Robust and reliable

Corrosion-resistant AISI-340 stainless steel

All the main parts are manufactured in AISI-304 anti-corrosion stainless steel, to withstand the most intense use of the market.

Anti-blockage system

The stop switch and the alarm system avoid any damage in the machine by stopping the conveyor when a rack weight overload or a blockage occurs.



Alarm

Functioning :

- 1 – Warning: the machine stops and gives warning (audible noise and flashing orange pushbutton).
- 2 – Backward motion: you have to press the backward motion button (the same that give the warning).
- 3 – Remove blockage: open the door and remove blockage.
- 4 – Restart: close the door and press the start.



Increased production capacity

Variable-frequency drive with 3 speeds

Thanks to the frequency inverter, integrated in all models, it is possible to adjust 3 different speeds.

In this way, it allows to adapt the most appropriate program (one for each possible speed), to the workload or dirt.



Reduced operating costs

Stand-by mode: reduces consumption

Energy saving system: reduces consumption by halting operation of the pumps, and by passing the heating of the rinse to stand-by mode (70 °C). Finishes the stand-by mode once the basket is again detected.



Energy recycler included as standard in flight type models



Auto-Timer: deactivation after inactivity

Auto-timer which deactivates the conveyor motor after a pre-set period of inactivity (10 minutes). The system restarts by pressing the start button.



Energy recycler as an optional component in rack type models

01.

The energy recovery system draws out the steam generated in the tunnel. It condenses this steam, preventing it from leaving by expelling dry air instead.

02.

The cold water comes from the mains supply and passes first through the energy recovery system. Thanks to the heat exchanger, the heat generated by the steam is used to increase the water temperature. After the temperature is increased from 15/18 °C to 35/40 °C, the water is sent to the cylinder.

Two different solutions for the same level of requirements.

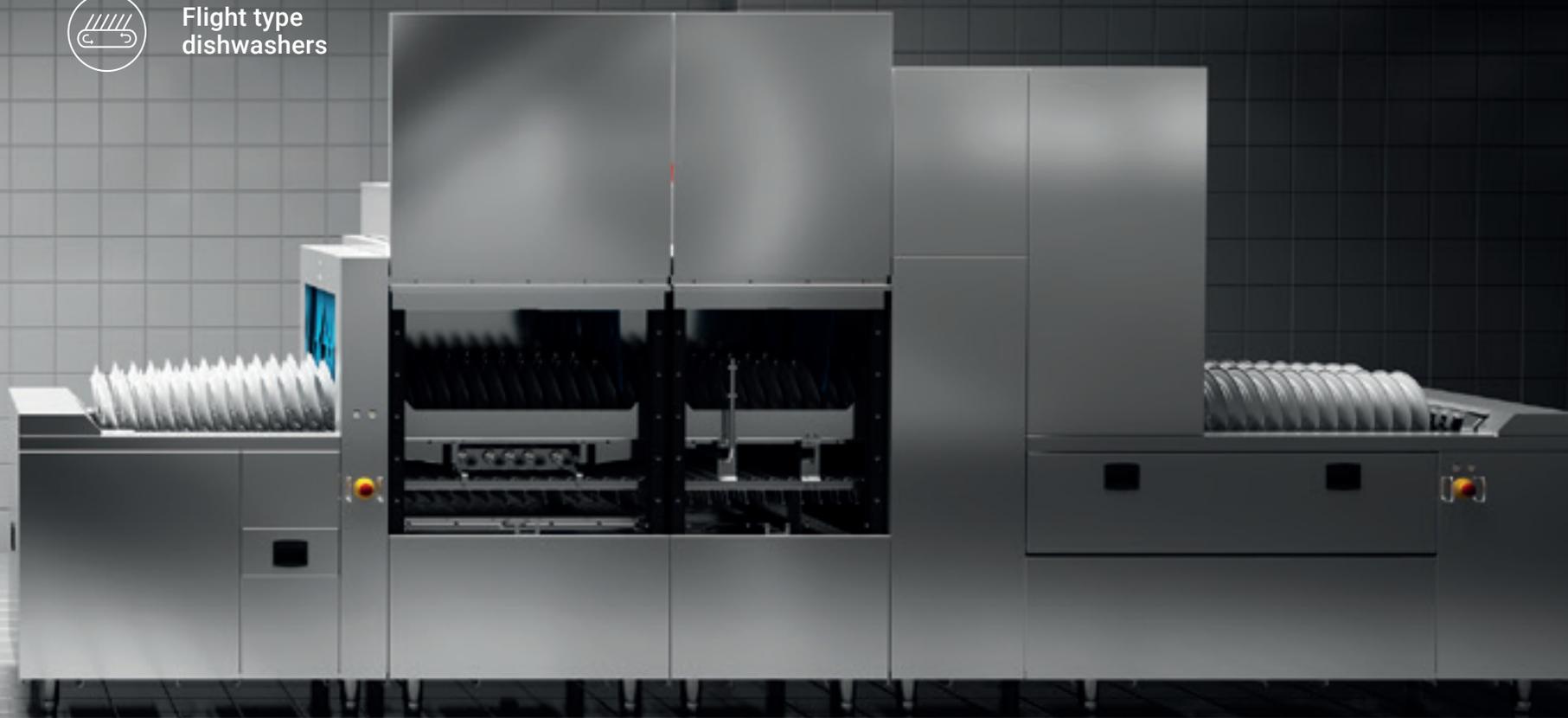


Rack type
dishwashers





Flight type
dishwashers



Rack type dishwashers

Robust & reliable machines, with more production capacity.





In the world of the restaurant trade, high-production machines are often necessary. When the available surface area is limited, the best solution is to be found in compact rack conveyor dishwashers. When the requirements involve obtaining much greater productivity, and more space is available, modular dishwashers are the ideal machines for every need, thanks to their type of build.

At Fagor Industrial we are aware of all of this. With our compact and modular rack conveyor dishwashers from the Concept line, and with our entry/exit accessory parts, the customer is sure to find the solution that best meets their needs.

01.

The best value for money on the market

A full re-engineering process has been completed to offer a robust and reliable machine with higher productive capacity and unbeatable energy efficiency data (in terms of water and electricity consumption). Increased productivity and lower consumption at a competitive price. The best value for money.

03.

Eco range, gas powered dishwashers, a unique model on the market

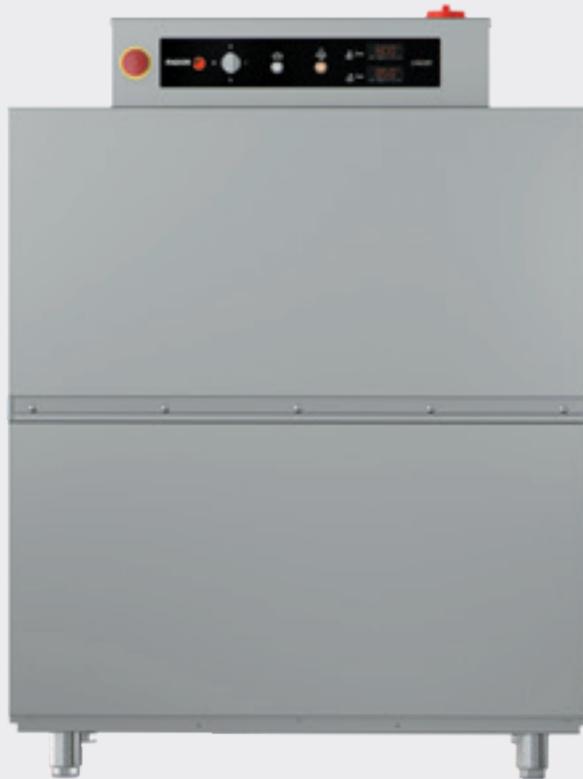
Through the use of gas hot water generators, Fagor brings a unique model to the market which will provide the user with savings of up to 60% on their energy bill and a recovery of the investment made in 3 years (according to energy rate). A unique concept, which we believe will revolutionise the market.

02.

Flexibility

This line is also more flexible, so it can adapt to the customer's needs:

- Thanks to the frequency inverter, which is integrated into all models, it is possible to adjust 3 different speeds.
- Hot and cold water models to adapt to the client installation.
- Connection flexibility depending on the contracted power rating of the premises.



CONCEPT

Compact dishwashers

Our Concept compact rack type dishwashers offer the perfect solution for installations that require high throughputs and have limited space.

The models and versions available depend on both the type of energy used, and on the type of heating, thus adapting to the temperature of the mains water of the premises, which enables the selection of the most appropriate machine.

Increased productivity in less space

The washing and rinsing system are in a single block. Compact dishwasher system in minimum surface.

CCO-120	CCO-160
	
Baskets/h	Baskets/h
120	160



See more detailed information on page 3



CONCEPT

Modular dishwashers

The Concept modular dishwashers are composed of different assembled modules that perform the various operations of which the washing process is composed. Since each function (washing, rinsing, drying, etc.) is found in a specific module, you can select the most suitable machine for the production level that needs to be obtained in each case, according to the characteristics of the premises.

We offer the most appropriate solution

Each function (washing, rinsing, drying ...) is in a specific module.

Modules are added to give the machine greater production.

CCO-180	CCO-225	CCO-270	CCO-320
			
Baskets/h	Baskets/h	Baskets/h	Baskets/h
180	225	270	320



See more detailed information on page 7



Eco saving

A unique proposal in the market that will allow the user to save up to 60% on their energy bill and a recovery of the extra charge compared to the electric version in around 3 years.

01.

Given the heating power of the generator, the dishwasher can be installed in facilities with a very cold water supply (>5 °C).

02.

The gas hot water boiler (GWB-40) replaces the electric boiler for the rinse, which leads to considerable energy saving.

03.

The dishwasher has a motor pump to send water from the generator to the rinsing jets. Furthermore, it features a flow controller to ensure a constant consumption of water.

04.

The first filling of the dishwasher tank is carried out using water from the generator, rapidly reaching the operating temperature. Both the first fill of the tank and the rinsing process are carried out with water heated by the generator.



Complementary modules and accessories

Anti-splash guard

- Its installation avoids splashing water to the exterior of the entrance area.
- With separator curtains.
- Includes extra anti-entrapment protection element.
- With upperfittingfor steam exhaust piping connection.
- Can be fitted at the entrance or the end of the tunnel.
- Fitted as optional in compact dishwashers and as standard at the entrance of modular dishwashers.
- Fagor recommends its installation.



Conveyor drying tunnel

- 2 models available, depending on the size of the machine you want to incorporate it into.
- Module with conveyor system included, for placement at the end of the machine.
- Equipped with separating curtains and bottom shelf.



Conveyor recovery system

Aspires the steam generated inside the tunnel and sends the condensed water to the tank of the machine, increasing the water temperature.

CRS 600 | COMPACT

- Module with conveyance system included.
- With separator curtains and bottom shelf.
- To be placed in the entrance.



CRS-600

RS 700 | MODULAR

- Fitted into the top of the dishwasher.
- The CRS-700 energy recovery system is located on top of the rinsing module.
- Recommended to use with drying tunnel.
- Does not increase length.



CRS-700



See more detailed information on pages 6 and 10

Entrance and exit tables

Smooth tables

- Flat table with panels and lower rails to accommodate baskets.
- Can be placed at the entrance or the exit.



Pre-washing tables

- Table with a sink and tap.
- With panels and lower rails to accommodate baskets.



Plate clearing tables

- Table with a hole to clear plates, sink and tap.
- With panels and lower rails to accommodate rack.



Entry/exit elements

Automatized curves

- Enables the baskets to move from the dishwasher.
- Versions with exits at 90 ° and 180 °.



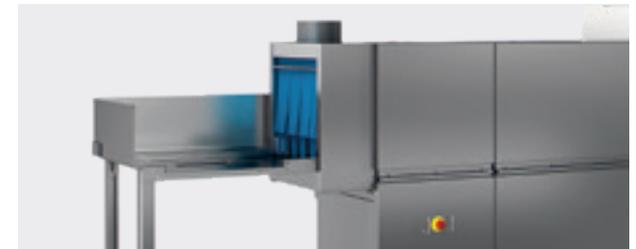
Rolling tables

- Enables baskets to move forward using the conveyor system of the dishwasher itself, moving the baskets over the rollers.



Angled basket loader

- Device to attach at an angle to the entrance of the rack conveyor dishwasher and automatically introduce the baskets.

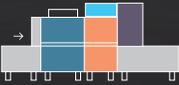
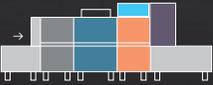
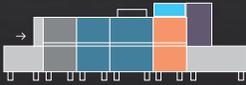
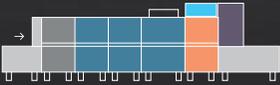


Flight type dishwashers

A high-performance solution.



The result of a full re-engineering process, we offer you a robust and reliable machine with higher productive capacity and unbeatable energy efficiency data (in terms of water and electricity consumption). This new range offers the best price-quality proposal on the market.

Model	FCO-W4-RD	FCO-PW4-RD	FCO-P2W4-RD	FCO-P3W4-RD
Electric				
	Plate/h	Plate/h	Plate/h	Plate/h
	3100	4600	6600	8600





01

The perfect result: perfect drying

The air inside is drawn off and sent to turbines which, through heating elements, increase their temperature up to 50/60 °C. To achieve perfect drying, even in complicated cases, we offer the possibility of adding consecutive drying modules.

02

Don't waste energy

The energy recovery system draws off steam generated in the tunnel. This heat generated through steam is recovered since it is redirected towards the energy recovery system. Thanks to the heat exchanger, the heat generated through steam can be used to increase the temperature of the water that is then sent to the boiler.

03

We adapt to your rhythm

The adaptive rinse system results in low and homogeneous consumption. The quantity of water used in the rinse adapts to each speed: the lower the speed, the lower the quantity of water needed, since the time the dishes are in contact with the water is increased.

04

Your comfort is our goal

The steam extraction system 0-STEAM prevents steam from escaping the machine, guaranteeing an ideal climate in the work environment. During the entire activity, the washing tunnel recovers heat generated as steam saving unnecessary expenses.

05

Ready, set, go!

The photocell located at the machine entrance detects dishes and starts up the machine. At the machine exit, there is also a detector to stop the belt from continuing when it reaches the end.

06

Because we believe in a sustainable world

In accordance with the energy saving philosophy of Fagor Industrial, we offer a solution which is unique among European manufacturers: gas dishwashers. In the case of rack type dishwashers, by using a gas generator in the ECO models and, in the case of flight type dishwashers, with gas models with an integrated generator.

Energy recovery system

01

The energy recovery system sucks up the steam generated inside the tunnel. It condenses this steam, preventing it from escaping, and expels dry air instead.

02

The 0-STEAM steam suction system prevents steam in the machine entrance from escaping out of the machine. This heat generated as steam is recovered by being redirected to the energy recovery system, saving unnecessary costs.

03

The cold water coming from the network connection passes through the energy recovery system first. The heat exchanger takes advantage of the heat generated by the steam to increase the temperature of the water which then travels on to the boiler.

Drying tunnel

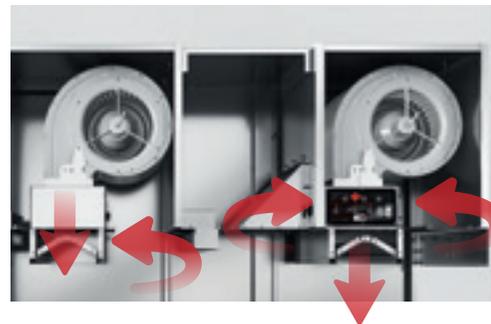
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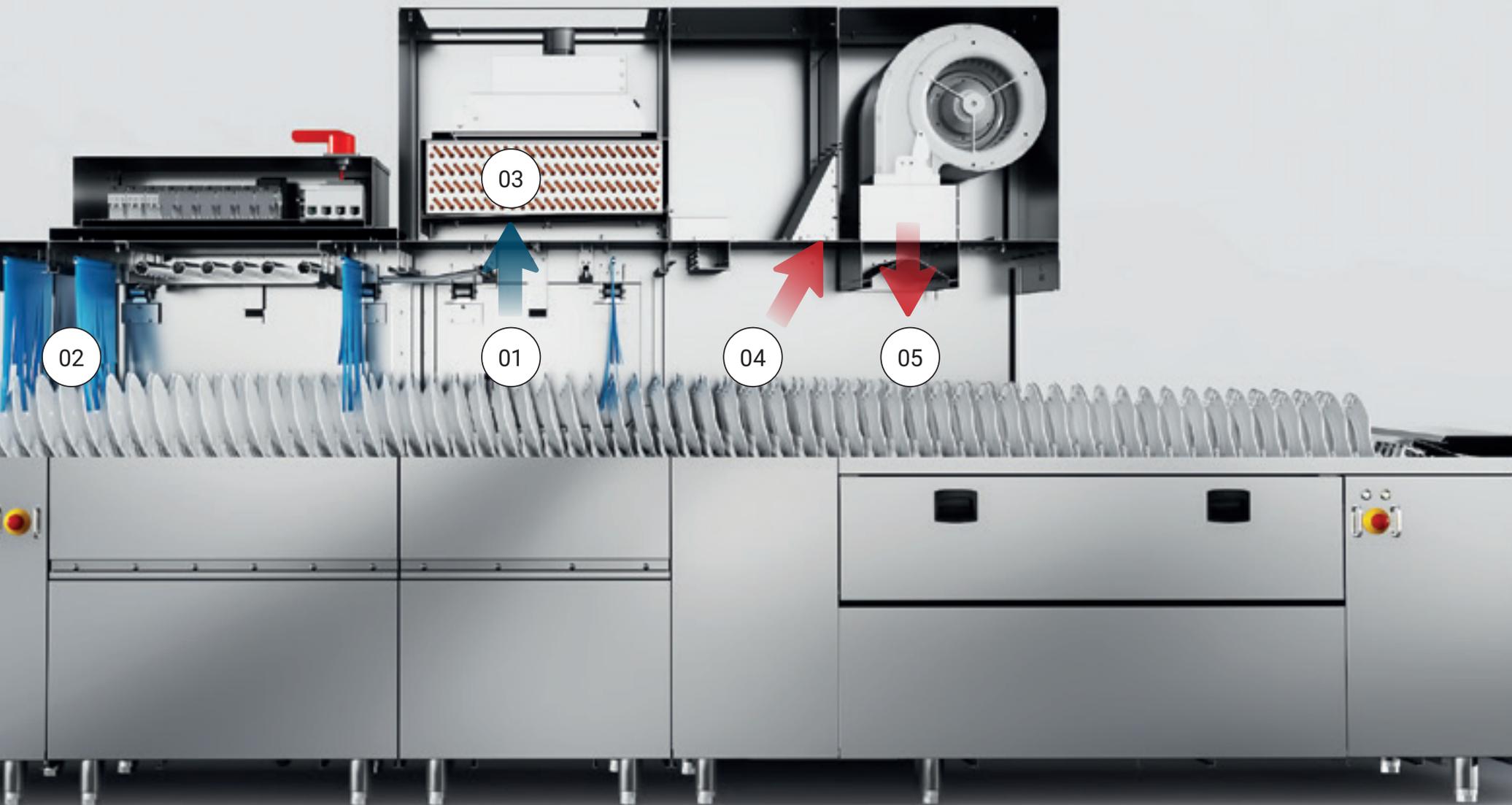
The air inside the machine is aspirated and sent to turbines which increase its temperature to 50/60°C by means of heating elements.

05

Once the air has been heated, it is used to dry the dishes. The drying zone has been optimised to guide the air in a more efficient manner. We offer the option of adding consecutive drying modules to achieve perfect drying results even in complicated cases.

**TURBO
DRY**







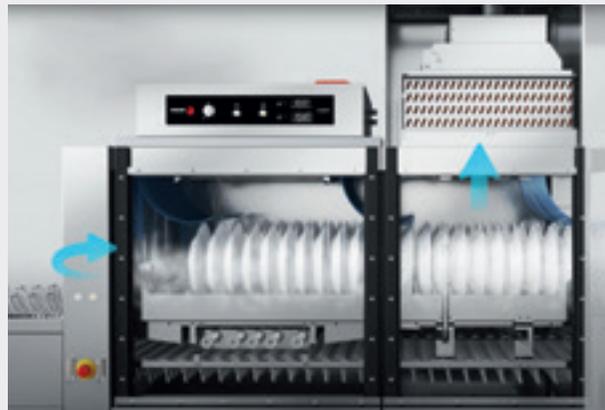
Adaptive rinse system

The adaptive final rinse system uses a rinse pump and break tank to achieve a low and uniform consumption, as the amount of rinse water adapts to each speed. The lower the speed, the less water is required since the contact time of the dishes with the water increases.



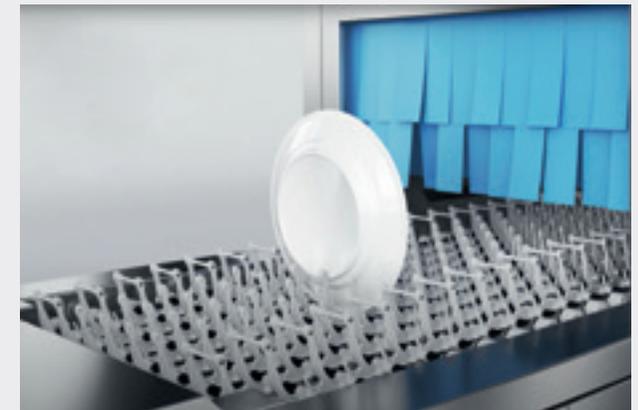
Steam suction system

The 0-STEAM suction system prevents steam from leaving the machine, which ensures an ideal climate in the work area. Before being used, the cold water coming from the network connection passes through the energy recovery system. Thanks to the heat exchanger, the heat generated by the steam is used to increase the temperature of the water to 45-50°C before it enters the boiler.



Automatic dish detection

The photocell located at the machine entrance detects the dishes, and only starts up the machine when the dishes are detected. There is also a detector at the machine exit to stop the belt from advancing when it reaches the end of its run.



Complementary modules and accessories



See more detailed information on page 5

To ensure it adapts perfectly to the items you need to wash, you can equip our flight type dishwashers with the belt that best suits your needs:

Standard belt for dishes and baskets



This belt is recommended for washing mainly plates and crockery. With this belt you can arrange plates in different ways, to find the optimal position for each type of plate, but it's also designed so you can put in baskets with smaller crockery as well.

Belt for pots and containers



If you need to wash larger quantities of kitchenware, such as various pots and containers of different sizes, this belt is perfectly designed so you can correctly position these types of items as well.

Belt for isothermal trays



This belt is intended for facilities that wash large quantities of isothermal trays every day, and it is designed so you can position the trays correctly to ensure everything comes out perfectly clean.



ONNERA GROUP

