



Low and medium
production



E-VO Generation



*You make
it happen*

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The rhythm of professionalism

A true kitchen professional also needs efficient solutions so that all the equipment is immediately available again. Our range of dishwashers is comprehensive, from small glasswashers for bars, cafes or small restaurants to high capacity dishwashers.



The best for all. The highest performance for all market segments.

E-VO Generation offers all the benefits and features of the high-end ranges, but for all market segments, from the lowest to the highest.

E-VO Generation is a dream come true, it's far more than a step forward. It's a new and innovative range. It's revolutionary. This generation of commercial dishwashers meets every possible market requirement, starting with a single body structure and selecting the technology which is best suited to the needs and requirements of each segment. It's three ranges, Advance, Concept and Concept Plus, not only cover to the specific needs of each client (restaurants, bars, cafés, pubs, schools, hotels, etc.), they also create a smarter, simpler, more robust and efficient product designed to revolutionise the commercial dishwashing world

01

Food safety

02

Always simple

03

Sustainability and energy efficiency



Glasswasher



Front loading dishwashers



Hood-type dishwashers



Utensilwashers





Cleanliness with no limits

Fagor dishwashers eliminate bacteria thanks to a constant water rinsing temperature of 85 °C. Bacteria thrives in environments with temperatures of between 20 and 60 °C* (max. 75 °C), but the EFFI RINSE feature guarantees optimal rinsing and disinfection.

It helps maintain constant water pressure and temperature during rinsing, whatever the condition of the water supply network.

In addition, thanks to functions that ensure the cleanliness of the machine, the dishwashers prevent the build-up of bacteria when not in use.

First thing's first: reaching the perfect temperature

Thanks to Thermostop, the dishwasher **won't start rinsing until it reaches the ideal rinsing temperature, 85 °C**. When enabled, and if necessary, Thermostop extends the wash cycle until the boiler reaches a rinse temperature that ensures correct sanitisation according to hygiene standards.

Some models leave the factory with this mode deactivated, but it can be easily activated.



THERMO
STOP

Once reached, maintain it

The EFFI-RINSE system guarantees a perfect, **hygienic result with a complete, linear rinse cycle at 85°C** thanks to the built-in rinsing pump and the Air Break system design. It also works with low input water pressure, making it the perfect system when the mains water of the installation does not reach the minimum recommended pressure of 2 bars.



EFFI
RINSE

Safe filtering

Consists in a simple 3 steps filtering system for big, medium and small size dirtiness particles; allowing to keep the wash tank water clean for a longer period of time.



SCI
FILTER

Lavado de máquina automático

It allows the user to avoid cleaning the dishwasher by hand, because the machine will do it for you with this function. It will wash the chamber with detergent, rinse it all and drain everything away, leaving the machine without water in the tank and boiler. This will prevent bad smells and increase your machine's lifetime.



**SELF
CLEANING**

Clean tank

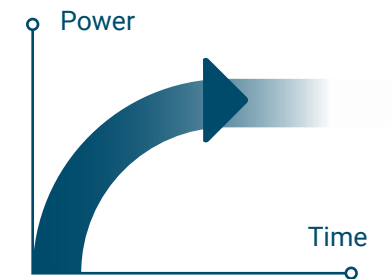
After each wash cycle, Auto-drain removes the dirty water from the wash tank just before the clean rinsing water reaches the plates. This means that the tank is kept cleaner for longer, optimising operating costs thanks to the energy savings generated.



**SELF
DRAIN**

Silence and safety

It reduces the noise levels of the bar or restaurant where it is fitted and stops glasses and plates from moving inside the basket, protecting them against breakage and improving the wash cycle for all dishware.



**SOFT
START**

Simple cleanliness, perfect results

Our machines are easy to use, meaning that you are in full control at all times. This way, you'll always obtain the desired results: impeccable dishware.

Intuitive at first sight

Our Advance dishwashers are simpler and more intuitive than ever before: with just a single multichromatic button, it's easy to work and its intuitive 3-colour code optimises operating costs. Fully electronic machine: pressure detector, temperature detector, electronic system and control, automatic drainage, timer, etc.



ADVANCE

Temperature display

Available on both our Concept Plus and Concept front-loading dishwashers. It shows the operating temperature of the machine, allowing you to quickly and visually check that the machine is operating within the suitable parameters.



CONCEPT+ CONCEPT

Easier than ever before

The Concept range is simplicity personified. The simple interface has been designed with ease of use in mind, taking into consideration the high number of operators that regularly use this type of machine. It is fundamental to reduce training time to ensure that more operators can use the machine correctly.



CONCEPT

The perfect amount of rinse aid

All machines are equipped with a rinse aid dispenser by default. Rinse aid is required in order to correctly disperse and drain water from dishware so that it doesn't leave spots, and it also helps speed up drying, which is why choosing the right rinse aid and detergent and dispensing the correct amount is essential for achieving optimal results.



Let's make it easy for you

Making things simpler. That's our goal. That's why we focus on making sure our machines are simple to use, both before, during and after operation.

Easy to install

Reduce stock and simplify your order by just selecting the basic versions and adding the kits when required: detergent dispenser and drain pump. No need to have many versions in your stock.

Easy to install kits with easy accessibility to the components minimizing the installation risks.



KITS
PHILOSOPHY

Choose the right power

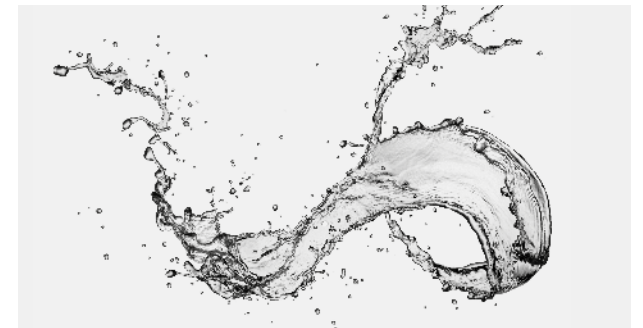
Multi-power and multi-voltage machines. With the single-phase version, you can achieve maximum power to take full advantage of the machine's productivity by easily configuring it from the outside. If you prefer lower consumption, just make the suitable connection in the multi-connection box.



MULTI
POWER

Cleaning and maintaining your device

Designed to offer comprehensive IPX5 protection allowing you to clean it with a hose and keeping it safe from external humidity.



ZERO
HUMIDITY

Water softening

SOFT version dishwashers feature an automatic integrated water softening system for the inlet water. The integrated water softener is designed to remove water hardness caused by excess calcium and magnesium, the main culprits of scale deposits in the system.



Everything under control

Access the password-protected interior menu to see and check the status of all components: pumps, switches, heating elements, and water and pressure sensors. It also lets the operator know if there are any problems in the machine.



Smart design for smart use

Our machines are designed and devised to use only the necessary amount of resources. Using less equals saving more. This means that we are thinking more about what surrounds us. Because we're sure that every drop counts.

Energy-saving mode

Our Advance range boasts an energy-saving feature which keeps the boiler at a temperature 5 °C below the setpoint temperature whenever it is in standby.

Energy-saving mode: If the machine does not complete a programme within a 30-minute window, the equipment will go into "Energy-saving mode" and the boiler and tank temperatures will be kept at 10 °C and 5 °C below the setpoint temperatures, respectively.



Faster start-up

The new ECO FILL "thermostatic filling" system dramatically speeds up the machine's start-up time as the wash tank fills with water that has previously been heated by the boiler, which is normally more powerful.



ECO
FILL

Annual water and electricity savings



Lower water
consumption:
28-litre tank
Hood, 2.4 l/cycle



Lower energy
consumption:
max. 11.7 kW



Lower water
consumption:
14-litre tankl



Lower energy
consumption:
max. 7.2 kW

Glasswasher

Small, versatile solutions for big, shiny results

The Fagor Professional glasswashers range is characterised by its versatility and adaptability and is designed to wash small plates, glasses, cups and utensils.

Our professional glasswashers are only available in the Concept range and in two different basket sizes. Simple and reliable commercial glasswashers offer guaranteed professional results which are very simple and easy to use.

	COP-404	CO-402	CO-400	CO-350
Range	Concept Plus	Concept	Concept	Concept
Control				
Basket size	400x400	400x400	400x400	350x350
Production (baskets hour)	40	40	30	30



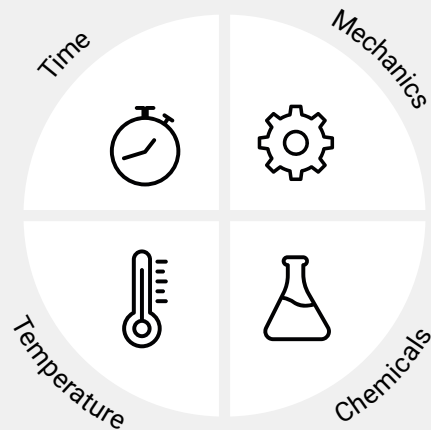
Outstanding performance for small spaces



See more detailed
information

Perfect balance

This hydraulic system offers intense mechanical action combined with the perfectly clean water in the tank and the balanced power to maintain an optimum hygienic temperature for the entire lifespan of the machine - all whilst guaranteeing the productivity promised. An efficient system that ensures one of the most important factors of the Sinner circle: mechanical action. It also leads to savings in chemical products and reduces washing time.



Adapted baskets

The glasswasher models available make it possible to use smaller baskets compared to the front-opening dishwashers. With these models, 400 x 400 and 350 x 350 sized baskets can be used.



The easier the faster and better

Straightforward experience

The E-VO Generation has been thought up to make life easier for everyone who interacts with the machine. With natural-feeling and robust handles, a simple and intuitive interface, direct accessibility to the components and much more, a straightforward and pleasant washing experience is guaranteed. The whole world is in need of something that's easy to use, easy to handle, easy to clean, easy to maintain and easy to repair.



Quick cool-down

Thanks to being easy to use, everything is faster. That means that you can continue serving your customers without having to wait for your glasses to cool down. Thanks to our COLD model with a cold rinse feature, you'll be able to pour the best beer in chilled and disinfected glasses without having to wait for them to cool down after washing them.



Doors

Reliability and comfort coupled with great cost-effectiveness

The front loading dishwashers are specifically designed for the catering sector and can be installed under the counter. Perfectly suited to the needs of restaurants, bars and cafes for the reliable and simple washing of dishes, cutlery and glassware.

The front loading dishwashers from Fagor Professional are based on the EVO Generation idea to create a single base body that contains benefits across its three ranges and by selecting the appropriate technology to meet the needs of each segment. Thus, we offer a wide range of solutions to meet the requirements of different users.

	AD-505	COP-504	CO-502	CO-501	CO-500
Range	Advance	Concept Plus	Concept	Concept	Concept
Control					
Basket size	500x500	500x500	500x500	500x500	500x500
Production	60	40	40	40	30



Thinking about the future: robustness and durability

Our under-counter dishwashers offer you the reliability and long-lasting quality that you expect from a dishwasher. Our 3 ranges - Advance, Concept Plus and Concept - share some structural characteristics:

Double wall

E-VO Generation has been built with a single idea in mind: creating a single body which is full of benefits for all three ranges. Thanks to this, even our most basic range features a double-walled design. This helps soundproof the machine, creating a much more tranquil environment.



**EFFI
SILENT**

Long-lasting hinges

Double spring and stainless steel hinge system tested to resist the strongest usage of the market, with more than 360.000 openings. It also protects the user from burnings with steam thanks to the 3 compensated steps designed:

- (1) - remove steam.
- (2) - check basket.
- (3) - remove/ place basket.



**ROCK
COUNTER-
BALANCED
DOOR**



See more detailed
information

Durable stainless steel

A fully new stainless steel body and structure made to resist and resist to the strongest usage of the market. An evolved generation with stamped new door design, stamped wash tank and basket guides... We bet for this philosophy because it reduces your running costs so that you will spend less time cleaning and increase machine's lifetime.



STAMPED
PHILOSOPHY

Large opening

Using our special basket CB7-GN, E-VO CONCEPT, CONCEPT PLUS and ADVANCE undercounters and hood-type machines are able to wash perfectly GN 1/1 trays. A huge advantage for our customers, thanks to its 380 mm clearance for undercounters

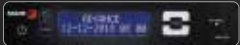


GN-1/1

Hoods

Agile and fast for professional and coordinated work

Industrial hood-type dishwashers, also known as dome dishwashers, are perfect for intense use in restaurants and catering services. Hood-type dishwashers enable you to wash your plates at a comfortable operating height, while also featuring pre-wash and basket outlet tables. This creates a perfectly coordinated wash process: lift the hood and put the new basket in, lower it, and while the machine gets to work, you can put away the already-clean material. Once finished, lift the handle to remove the basket and load the next one.

	AD-125	COP-144	CO-142	CO-110
Range	Advance	Concept Plus	Concept	Concept
Control				
Basket size	500x500	500x500	500x500	500x500
Production	60	40	40	40



The robustness and reliability that define us



See more detailed information

All 3 ranges, Advance, Concept plus and Concept, boast common structural characteristics: the hood-type dishwashers are based on the E-VO generation concept of creating a single base body that contains benefits across its three ranges and by selecting the appropriate technology to meet the needs of each segment. Thus, we offer a wide range of solutions to meet the requirements of different users.

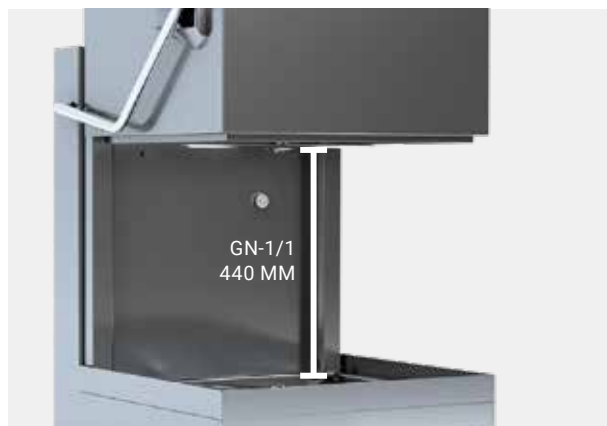
Insulates noise

Our Advance range has a double-walled hood which helps soundproof the machine and create a quieter work environment.



Large opening

All of our Concept, Concept Plus and Advance hood-type dishwashers are perfectly able to wash GN-1/1 trays. Their large 440 mm opening offers a great deal of versatility.



Customisable programmes

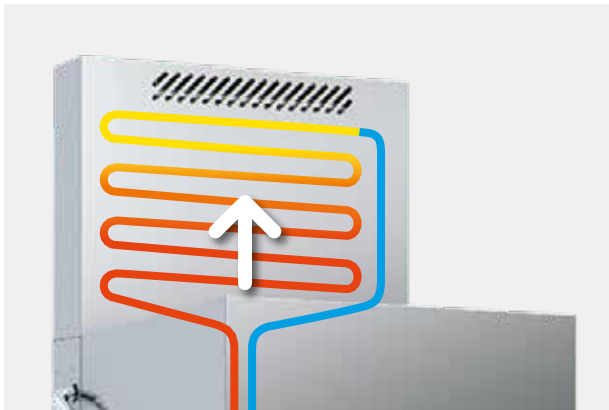
Our technical team can modify the temperature and duration of the wash and rinse programmes to meet the precise needs of the end user.

The Advance range includes a special default programme (P4/PG) for glassware, in compliance with DIN 10511 European hygiene requirements, featuring a 90" cycle, a 60 °C washing temperature and a 65 °C rinsing temperature.



Efficiency guaranteed

Fagor Professional's heat recovery system (HRS) collects and condenses the steam released by the machine after a full wash cycle and heats the inlet water by between 10 and 25 °C (for example), improving its energy efficiency.



HRS

Stamped philosophy

A body and structure made entirely of stainless steel to withstand the most intensive use. A generation that has evolved with a new hood design, new basket rails and an embedded wash tank. We support this philosophy because it makes it possible to reduce cleaning time and daily maintenance costs and, at the same time, increases the lifespan of the machine.



STAMPED
PHILOSOPHY



Utensil washers

Great strength against
even the dirtiest plates

Utensilwashers are machines for washing pans, pots, kitchen receptacles, utensils, baking sheets and baskets with perfect washing results.

	LP-61	LP-62	LP-63	LP-70	LP-130
Basket size	500x600	560x630	560x630	700x700	1320x700



Special programmes mean special results

Utensilwashers must be able to deal with a wide range of items, from oven trays, saucepans and frying pans to bread baskets and plates, all with different levels of dirtiness. That's why these machines also have a wide range of specialised programmes. Our programmes take into consideration the wash and rinse temperature, the amount of water needed and the duration of the programme, allowing a single machine to tackle all the needs that can arise during a day's work. The full selection of programmes and their main characteristics can be

found in the following table. The number and type of the programme depends on the chosen model and the cut-out level.

Washing at a higher temperature means better results, greater detergent efficiency and faster drying, guaranteeing better performance and cost savings.





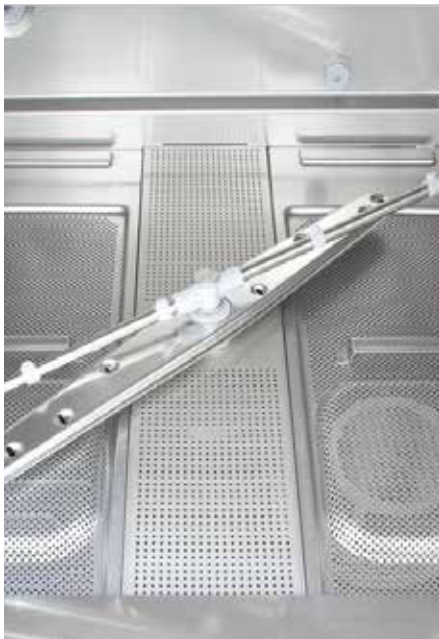
See more detailed
information

The perfect temperature, at all times

Our HotWash technology operates the tank and boiler elements independently, each of which is controlled by a separate electronic circuit which activates the element when it is needed and for just the right amount of time. This keeps the wash tank's water temperature 10 °C warmer in case of the need for consecutive cycles.

This technology was developed to avoid the drastic drop-off in water temperature that occurs in traditional machines when operating cycles in quick succession, due to the interlocked boiler and tank heating elements.

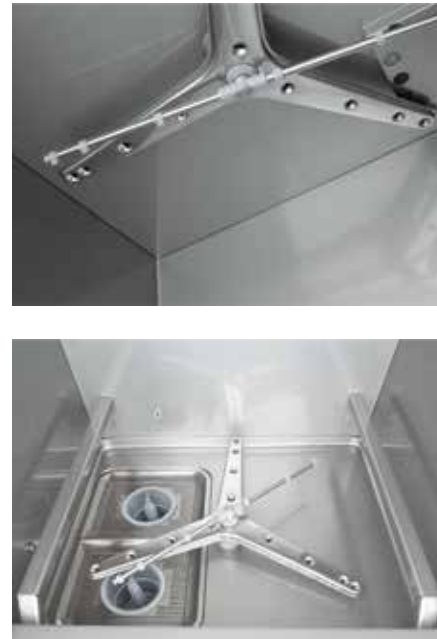
LP-61



LP-62 y 63



LP-70



LP-130



Simple, eco-friendly and cost-effective utensil cleaning



See more detailed information

Our utensil-cleaning machines offer the greatest ease of use and ergonomics thanks to components such as the doors, which are split into two interlinked parts that allow for easy and stable opening, stainless steel grids with sliding anti-friction cushions for simple and quick loading and unloading, and the automatic dispensing system which avoids the need for frequent manual intervention.

The simple interface has been designed with ease of use in mind, taking into consideration the high number of operators that regularly use this machine. It is fundamental to reduce training time to ensure that more operators can use the machine correctly. More qualified operators and service technicians can take full advantage of a wide range of functions to control, adjust and maintain the machine. These functions are structured in menus and are button-protected to prevent incorrect or accident selections.

LP-130



LP-70



LP-63



LP-62



LP-61



132 x 70



70 x 70



56x63



56x63

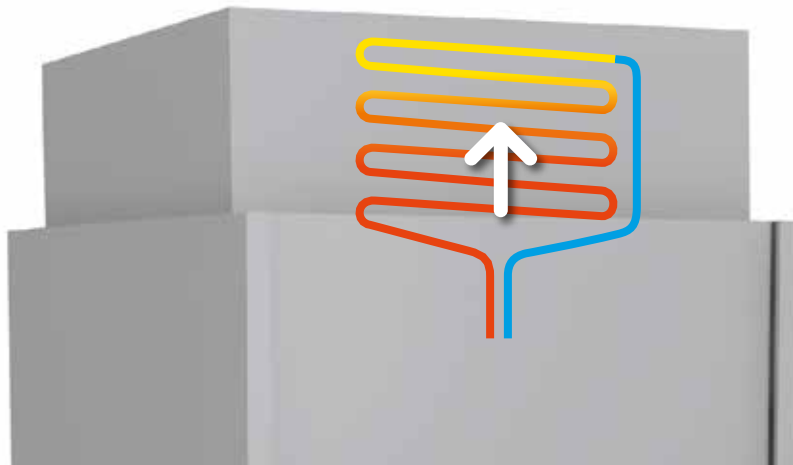


50 x 60



The steam stays inside

After rinsing, a centrifugal fan extracts the steam from the wash chamber and transfers it to a series of copper and aluminium heat exchangers, where it is condensed, with its internal and untapped heat being sent to the cold water that comes from the outside and goes to the boiler, increasing its temperature to approximately 20 °C. This leads to a reduction in the energy (electricity) needed to heat the rinse water by up to 30%, depending on the chosen programme. Its most obvious impact is the almost complete elimination of steam leaving the machine when you open the door. The cycle time is extended by 30" or 60", depending on the model of the machine. The use of osmotic water requires a special stainless steel battery which helps prevent corrosion.



Accessories

The best parts and accessories for the entire range

We also offer an articulated range of accessories to complement our wide range of commercial dishwashers.

01

Specific accessories for
every type of dishwasher



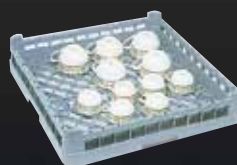
02

Water
treatment



03

Baskets





Choose the best for you

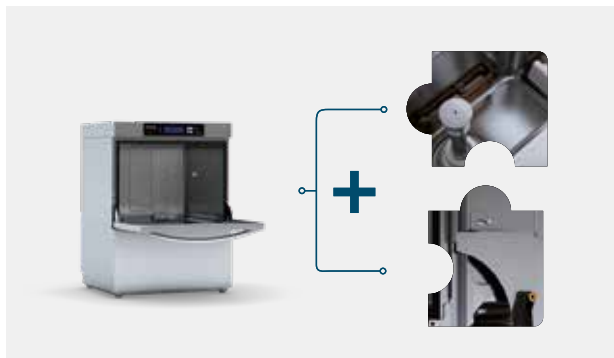


See more detailed information

Conversion kits

Reduce stock and simplify orders by choosing the basic versions and adding only the kits that you need: detergent dispenser and drainage valve.

This avoids us having to keep different versions in the warehouse. Kits that are simple to install, with easy access to parts and keeping installation problems to a minimum.



Stands for front-loading glass and dishwashers

If you want to be able to freely load the dishwasher at an optimal work height or tidily place baskets and detergent or rinse-aid recipients under the machine, then we've got the perfect solution for you. We've thought long and hard about it and we've come up with special stands just for these machines. They maximise space and guarantee user comfort.



Entrance and exit tables for hoods

Wide range of entrance, exit and pre-wash tables which offer solutions for all production needs and usable surfaces.



Water treatment

Most water that comes out of the tap seems to be perfectly pure, but it may contain invisible contaminants. By getting rid of these elements, you can have a dramatic impact on your water quality. Calcium and magnesium (hardness) are eliminated and the useful life of the machines is notably extended, reducing maintenance operations and the use of detergents and rinse-aid.



Baskets

In our catalogue, you'll be able to find the dishware baskets that best meet your needs at all times, whether for different sized plates, glasses with different heights, trays or cutlery.



	Machine type Range	Glasswasher		Front loading dishwashers			Hood-type dishwashers		
		Concept+	Concept	Advance	Concept+	Concept	Advance	Concept+	Concept
EFFI WASH	Effi-Wash Newly optimized hydraulic system provides a strong mechanical action combined with the optimum clean water in the tank, and the balanced power to keep the perfect hygienic temperature during the whole lifetime of the machine.	•	•	•	•	•	•	•	•
EFFI RINSE	Effi-Rinse EFFI-RINSE system assures a perfect hygienic result with a linear 85°C full rinsing cycle thanks to its incorporated rinsing pump and air break system design.	•	–	•	•	–	•	•	–
EFFI SILENT	Effi-Silent Full Double skin body to isolate machine's noise from the environment, making the atmosphere more peaceful.	–	–	•	•	•	•	–	–
HRS	HRS Fagor's HRS collects and condenses the steam exhausted by the machine after a full cleaning cycle, and heats up the input water from 10°C to 25°C (for example). It also allows to avoid installing a hood in most of the cases.	–	–	–	–	–	o	o	o
MULTI-POWER	Multipower With the single-phase version, you can achieve maximum power to take full advantage of the machine's productivity by easily configuring it from the outside. If you prefer lower consumption, just make the suitable connection in the multi-connection box.	–	–	•	•	• Except CO-500	•	•	•
SELF DRAIN	Self-Drain Every washing cycle, SELF-DRAIN takes care of removing dirty water from the tank just before starting to fall the rinsing clean and hot water over the ware.	–	–	•	–	–	•	–	–

	Machine type Range	Glasswasher		Front loading dishwashers			Hood-type dishwashers		
		Concept+	Concept	Advance	Concept+	Concept	Advance	Concept+	Concept
SCI FILTER	Sci filter Consists in a simple 3 steps filtering system for big, medium and small size dirtiness particles; allowing to keep the wash tank water clean for a longer period of time.	–	–	•	–	–	•	–	–
SOFT START	Soft-Start It assures a low noise level of the bar or restaurant where it is installed and prevents the glasses and ware from moving inside the basket, protecting them from breaking and improving the washing cycle of all the ware.	•	•	•	•	•	•	•	•
FAGOR SERVICE	Fagor Service Access to internal menu through password to display and check the status of all components: pumps, switches, heating elements, temperature and pressure sensors, etc.	–	–	•	–	–	•	–	–
SCIENCE	Science ONE TOUCH AT A GLANCE elevates its simplicity and smartness to one single Multi-chromatic button, making operator's life easier and optimizing the operating costs thanks to its intuitive 3 colors code.	–	–	•	–	–	•	–	–
ECO FILL	Eco Fill The NEW Thermostatic tank water filling system: allows to speed up drastically the start-up time of the machine, because the wash tank is filled in with hot water previously heat in the boiler.	•	–	•	•	–	•	•	–
GN-1/1	GN-1/1 Using our special basket CB7-GN, E-VO Concept, Concept+ and Advance undercounters and hood-type machines are able to wash perfectly GN 1/1 trays. A huge advantage for our customers, thanks to its 380 mm	–	–	•	•	•	•	•	•

		Machine type	Glasswasher		Front loading dishwashers			Hood-type dishwashers		
		Range	Concept+	Concept	Advance	Concept+	Concept	Advance	Concept+	Concept
ROCK COUNTER-BALANCED DOOR	Rock Counterbalanced Door A double-spring, stainless steel hinge system which has been tested in the most intense operating conditions.		–	–	•	•	•	–	–	–
STAMPED PHILOSOPHY	Stamped Philosophy A new body and structure made from stainless steel and resistant to the most intense use in the sector.		–	–	•	•	•	•	•	•
IPX5 ZERO HUMIDITY	IPX5 Zero-Humidity Designed to offer comprehensive IPX5 protection allowing you to clean it with a hose and keeping it safe from external humidity.		–	–	•	–	–	•	–	–
SELF CLEANING	Self-Cleaning A function that stops the user from having to clean the machine by hand, as the machine does it itself. It cleans the inner chamber with detergent and completely rinses and drains it, emptying all the water from the tank and the boiler.		–	–	•	–	–	•	–	–
MULTI-VOLATGE	Multivolatge 230 1+N / 400 3+N		–	–	•	•	• Except CO-500	•	•	•
THER-MOSTOP	Thermostop 83 °C		•	• Only CO-402	•	•	• Factory disabled	•	•	• Factory disabled





