



Cooking



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900 Series

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All gas cooking equipment
should be fitted with gas governors:
LPG: 37 g/cm^2
Natural Gas: 20 g/cm^2

Gas cookers



General characteristics

- Stamped surface tops, manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Hobs with dimensions 397 x 350 mm allowing the use of large pans and pots. The shortened distance between the central prongs, 75 mm, allows them to support pans with a very small diameter (8 cm). This also avoids the danger of small containers tipping over.
- The hobs are manufactured in RAAF enamelled cast iron (resistant to acid and alkali products, and to fire and high temperatures).
- Double crown burners and diffusers in nickel-plated cast iron, guaranteeing the even distribution of heat from the flame in the bottom of the pans, even large ones. This avoids the accumulation of heat at a single point and optimises the energy transfer of the product.

- Burners of different power ratings to adapt to the containers and their use with different foodstuffs:

· 5,25 kW (Ø 100 mm),

· 8,0 kW (Ø 120 mm)

· 10,2 kW (Ø 140 mm).

- Burners slot back in with no way of confusing their position.
- Low consumption pilots and thermocouples positioned within the body of the burner for greater protection.
- Gas conduction in flexible stainless steel tubes, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with a system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuverability and supporting larger containers, increasing useful surface area.
- Access to the components from the front.

OVEN

- Option to choose between a GN 2/1 static oven with dimensions of 1,000 x 700 x 290 mm (OP version cookers); or an electrical oven with GN 2/1 dimensions.
- User-friendly, with controls set on the upper panel for better ergonomics.
- Cooking chamber made entirely from stainless steel, making it easier to clean and ensuring a better level of hygiene.
- Tray inserted sideways, making it more user-friendly.
- Guide rails at three levels which offers different usage options.
- Guides rails with “U” shape to prevent the racks from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Heating:
  · Gas: Stainless steel tube burner (two branches in OP version), with pilot flame, thermocouple, and Piezo electric ignition.
  ·Electric: Heating via stainless steel covered elements with selector switch to control the upper and/or lower zones.
- Oven floor made from 6 mm cast iron, which guarantees better performance and even heat distribution.
- Fibre glass closing seal that improves the thermal efficiency of the oven and guarantees durability.
- Detachable oven door which makes repairs easier.

OPTIONAL ACCESSORIES

(see accessories page at end of chapter)

- Plate to place over 5,25 kW burners.
- Water column.

	MODEL	GAS	CODE	GRILLS (mm)	BURNERS			OVENS		TOTAL POWER (KW)	DIMENSIONS (mm)	€
					5,25 KW	8,0 KW	10,2 KW	SIZE	POWER(kW)			
COUNTERTOP												
	C-G920	LPG	19075525	397x350	1	1	-	-	-	13,25	400x930x290	-
		NG	19075526									
	C-G920 H	LPG	19075521	397x350	-	1	1	-	-	18,20	400x930x290	-
		NG	19075523									
	C-G920 XH	LPG	19085164	397x350	-	-	2	-	-	20,40	400x930x290	-
		NG	19085165									
	C-G940	LPG	19075531	397x350	2	1	1	-	-	28,70	800x930x290	-
		NG	19075532									
	C-G940 H	LPG	19075527	397x350	-	3	1	-	-	34,20	800x930x290	-
		NG	19075529									
	C-G940 XH	LPG	19085166	397x350	-	-	4	-	-	40,80	800x930x290	-
		NG	19085167									
	C-G960	LPG	19075543	397x350	3	2	1	-	-	41,95	1200x930x290	-
		NG	19075544									
	C-G960 H	LPG	19075539	397x350	-	5	1	-	-	50,20	1200x930x290	-
		NG	19075541									
GN 2/1 STATIC GAS OVEN												
	C-G941	LPG	19075537	397x350	2	1	1	GN-2/1	8,60	37,30	800x930x850	-
		NG	19075538									
	C-G941 H	LPG	19075533	397x350	-	3	1	GN-2/1	8,60	42,80	800x930x850	-
		NG	19075535									
	C-G941 XH	LPG	19085168	397x350	-	-	4	GN-2/1	8,60	49,40	800x930x850	-
		NG	19085169									
	C-G961	LPG	19075549	397x350	3	2	1	GN-2/1	8,60	50,55	1200x930x850	-
		NG	19075550									
	C-G961 H	LPG	19075545	397x350	-	5	1	GN-2/1	8,60	58,80	1200x930x850	-
		NG	19075547									
PANORAMIC STATIC GAS OVEN												
	C-G961 OP	LPG	19075555	397x350	3	2	1	1.000x700x290	14,00	55,95	1200x930x850	-
		NG	19075556									
	C-G961 OP H	LPG	19075551	397x350	-	5	1	1.000x700x290	14,00	64,20	1200x930x850	-
		NG	19075553									
GN 2/1 STATIC ELECTRIC OVEN												
	C-GE941	LPG	19075559	397x350	2	1	1	GN-2/1	6,00	34,70	800x930x850	-
		NG	19075572									

MODELS: H: With high power burners. **/ OP:** With panoramic oven.

Gas solid tops



General characteristics

- Stamped surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- 10 mm thick cast iron plate with rounded corners. 300 mm diameter surface.
- Refractory brick with cast iron shield inside to take better advantage of the heat and distribute it better.
- Temperatures for differentiated use: 500 °C at the centre and 200 °C near the edges.
- Low consumption pilot and thermocouple.
- Gas conduction in flexible stainless steel tube, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and support of the containers, increasing the useful surface area.
- Access to the components from the front.

OVEN

- Easy to use static GN 2/1 size oven, with the controls positioned on the upper panel.
- Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
- Tray introduced sideways, making it easier to handle.
- Guides at three heights to offer different working options.
- Guides with “U” shape to prevent the trays from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Tubular stainless steel burner, with pilot and thermocouple, and piezoelectric ignition.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven’s thermal efficiency.

	MODEL	GAS	CODE	SOLID TOP (mm)	BURNERS	OVEN		TOTAL POWER (KW)	DIMENSIONS (mm)	€
					11,0 KW	DIMENSIONS	POWER (KW)			
SOLID TOP										
	C-G910	LPG	19075517	800x700	1	-	-	11,00	800x930x290	-
		NG	19075518							
SOLID TOP WITH OVEN										
	C-G911	LPG	19075519	800x700	1	GN-2/1	8,60	19,60	800x930x850	-
		NG	19075520							

Paella cookers



General characteristics

- Stamped surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Double crown burner with four rows of flames in each, guaranteeing the even distribution of heat from the flame to the bottom of the paella pan.
- Low consumption pilot and thermocouple.
- Gas conduction in flexible stainless steel tube, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and support of the containers, increasing the useful surface area.
- Access to the components from the front.

PAELLA OVEN

- 665 x 665 x 325 mm static paella oven, with the controls located on the top panel.
- Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
- Temperature controlled by thermostatic valve (125 – 350°C).
- Tubular stainless steel burner at the front; operates with temperature gradient. Pilot with piezoelectric ignition and thermocouple.
- Oven floor manufactured in stainless steel.
- Side opening double panel door.

	MODEL	GAS	CODE	BURNERS			OVEN		TOTAL POWER (KW)	DIMENSIONS (mm)	€
				Ø OUTER CROWN (mm)	Ø INNER CROWN (mm)	POWER (KW)	SIZE	POWER (KW)			
BOILING TOP											
	C-GP910	LPG	19075573	450	330	27,00	-	-	27,00	800x930x290	-
		NG	19075574								
WITH OVEN											
	C-GP911	LPG	19075575	450	330	27,00	665x665x325	7,30	34,30	800x930x850	-
		NG	19075576								

Electric cookers



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel, designed to prevent liquids spilt from the pans from penetrating into the cooker.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Hot plates manufactured with 300 x 300 mm cast iron, with 4 kW of power, hermetically sealed into the stamped surface top.
- Power regulation by 7 position selector.
- Safety thermostat for each plate.
- Interior fan to lower the temperature of the components.
- Stamped surface with rounded corners for easy cleaning.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

OVEN

- Easy to use static GN 2/1 size oven with the controls positioned on the upper panel for better ergonomics.
- Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
- Tray introduced sideways for easier handling.
- Guides at three heights to offer different working options.
- Guides with “U” shape to prevent the trays from tipping.
- Thermostatic temperature control (125 – 310 °C).
- Heating by means of stainless steel shielded heating elements with selector switch to operate the upper and/or lower zone.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven’s thermal efficiency.
- Dismountable oven door to facilitate repair.

VOLTAGE:

- 400 V 3+N.
- Ask for other voltages.

	MODEL	CODE	PLATES		OVEN		TOTAL POWER (KW)	DIMENSIONS (mm)	€
			(mm)	4,0 KW	SIZE	POWER (kW)			
BOILING TOP									
	C-E920	19075501	300x300	2	-	-	8,00	400x930x290	-
	C-E940	19075505	300x300	4	-	-	16,00	800x930x290	-
	C-E960	19075513	300x300	6	-	-	24,00	1.200x930x290	-
WITH OVEN									
	C-E941	19075509	300x300	4	GN-2/1	6,00	22,00	800x930x850	-
	C-E961	19075514	300x300	6	GN-2/1	6,00	30,00	1.200x930x850	-
	C-E961 OP	19075516	300x300	6	1.000x700x290	12,00	36,00	1.200x930x850	-

OP MODELS: With large oven 1.000 x 700 x 290 mm.

Electric solid tops with 4 cooking zones



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel, designed to prevent liquids spilt from the pans from penetrating into the cooker.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- "Solid-top" models with four heating elements beneath the 15 mm thick cast steel fry-top, distributed so as to heat the four quadrants of the fry-top independently.
- Power control for each heating element. This allows the user to work with different temperature gradients on the fry-top.- Interior fan to lower the temperature of the components.
- Stamped surface with rounded corners for easy cleaning.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

OVEN

- Easy to use static GN 2/1 size oven with the controls positioned on the upper panel for better ergonomics.
- Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
- Tray introduced sideways for easier handling.
- Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.
- Thermostatic temperature control (125 – 310 °C).
- Heating by means of stainless steel shielded heating elements with selector switch to operate the upper and/or lower zone.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven's thermal efficiency.
- Dismountable oven door to facilitate repair.

VOLTAGE: 400 V 3+N . Ask for other voltages.

	MODEL	CODE	FRY-TOP		OVEN			TOTAL POWER (KW)	DIMENSIONS (mm)	€
			MEASUREMENTS COOKING AREAS		POWER (KW)	SIZE	POWER (KW)			
SOLID TOP										
	C-E910	19075495	720x720	4	4x4	-	-	16,00	800x930x290	-
WITH OVEN										
	C-E911	19075498	720x720	4	4x4	GN-2/1	6,00	22,00	800x930x850	-

Induction cookers



General characteristics

- 6 mm thick glass ceramic, hermetically sealed into the 2 mm thick AISI-304 stainless steel surface top.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Cooking areas demarcated by Ø 280 mm circular screen print, with 5 kW of power in each area, rapidly heated and ideal for à la carte service.
- Perfect control of cooking thanks to the energy regulator with 10 power levels, which allows you to work at low power for delicate recipes or at maximum power for fast service.
- Supplies energy only to the area upon which the container rests, with the rest of the glass ceramic surface remaining cold.
- Only functions when the presence of a cooking container is detected. Heating is interrupted upon removing the container.
- As a result, a great energy saving is obtained (energy consumption is reduced by around 50 % compared to gas burners).
- The working environment and atmosphere is more comfortable, as the energy is concentrated on the base of the container to be heated, irradiation and heat dispersal are reduced and the cooking temperature is reached rapidly.
- Safety against overheating. Diagnosis of errors (flashing lights).
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

- VOLTAGE: 400 V 3ph-

	MODEL	CODE	PLATES		TOTAL POWER (KW)	DIMENSIONS (mm)	€
			5,0 KW	Ø MM			
INDUCTION PANELS							
	C-I925	19075577	2	280	10,00	400x930x290	-
	C-I945	19075578	4	280	20,00	800x930x290	-
WOK							
	W-I905	19075893	1	300	5,00	400x930x290	-

Fry-tops



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Fry-tops manufactured in 20 mm thick mild steel, high powered and with rapid temperature attainment.
- Versions with 50 micron thick chrome surface for the three types of fry-top.
- Models with smooth, grooved and mixed (2/3 smooth and 1/3 grooved) fry-tops.
- Electrical heated models use stainless steel shielded heating elements; temperature controlled by thermostat, between 100 and 300 °C.
- Gas heated models have burners with two branches (one burner for half module models, two independent burners for models with a whole module).
- Gas models come with the option of thermostatic temperature control (between 100 and 300 °C) or with operation by security valve with thermocouple.
- Gas: Ignition by electronic spark train. Have access tube for manual ignition.
- The whole module fry-tops come with independent heating zones.
- Safety thermostat in models with thermostatic control.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry-tops are integrated into the stamped surface top.
- The stamped housing with rounded edges and corners make them very easy to clean.
- Fry-top tilted towards the front to facilitate fat and liquid collection.
- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 2 litres depending on the model.
- Option of easily dismountable side and back splash guards.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

OPTIONAL ACCESSORIES

(see accessories page at end of chapter)

- Scraper (*).
- Splash guard (in three pieces to facilitate cleaning).

VOLTAGE FOR ELECTRIC MODELS:

- 400 V 3+N - Ask for other voltages.



(*) Models with chrome surface, scraper included

Fry-tops

	MODEL	GAS	CODE	PLATE				TOTAL POWER (KW)	DIMENSIONS (mm)	€
				TYPE (*)	AREAS	(mm)	DM²			
GAS-FRY-TOPS										
MAX-MIN VALVE										
	FT-G905 V L	LPG	19075677	L	1	335x640	21,50	9,25	400x930x290	-
		GN	19075678							
	FT-G905 V R	LPG	19075679	R	1	335x640	21,50	9,25	400x930x290	-
		GN	19075680							
	FT-G910 V L	LPG	19075705	L	2	735x640	47,00	18,50	800x930x290	-
		GN	19075706							
	FT-G910 V R	LPG	19075709	R	2	735x640	47,00	18,50	800x930x290	-
		GN	19075710							
	FT-G910 V LR	LPG	19075707	L+R	2	735x640	47,00	18,50	800x930x290	-
		GN	19075708							
CONTROL BY THERMOSTAT										
	FT-G905 L	LPG	19075669	L	1	335x640	21,50	9,25	400x930x290	-
		GN	19075671							
	FT-G905 R	LPG	19075673	R	1	335x640	21,50	9,25	400x930x290	-
		GN	19075675							
	FT-G910 L	LPG	19075693	L	2	735x640	47,00	18,50	800x930x290	-
		GN	19075695							
	FT-G910 R	LPG	19075701	R	2	735x640	47,00	18,50	800x930x290	-
		GN	19075703							
	FT-G910 LR	LPG	19075697	L+R	2	735x640	47,00	18,50	800x930x290	-
		GN	19075699							
CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE										
	FT-G905 C L	LPG	19075661	L / C	1	335x640	21,50	9,25	400x930x290	-
		GN	19075663							
	FT-G905 C R	LPG	19075665	R / C	1	335x640	21,50	9,25	400x930x290	-
		GN	19075667							
	FT-G910 C L	LPG	19075681	L / C	2	735x640	47,00	18,50	800x930x290	-
		GN	19075683							
	FT-G910 C R	LPG	19075689	R / C	2	735x640	47,00	18,50	800x930x290	-
		GN	19075691							
	FT-G910 C LR	LPG	19075685	L+R / C	2	735x640	47,00	18,50	800x930x290	-
		GN	19075687							
ELECTRIC - FRY-TOPS										
CONTROL BY THERMOSTAT										
	FT-E905 L	-	19075639	L	1	335x640	21,50	7,50	400x930x290	-
	FT-E905 R	-	19075642	R	1	335x640	21,50	7,50	400x930x290	-
	FT-E910 L	-	19075654	L	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 R	-	19075660	R	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 LR	-	19075657	L+R	2	735x640	47,00	15,00	800x930x290	-
CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE										
	FT-E905 C L	-	19075633	L / C	1	335x640	21,50	7,50	400x930x290	-
	FT-E905 C R	-	19075636	R / C	1	335x640	21,50	7,50	400x930x290	-
	FT-E910 C L	-	19075645	L / C	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 C R	-	19075651	R / C	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 C LR	-	19075648	L+R / C	2	735x640	47,00	15,00	800x930x290	-

(*) TYPE OF PLATE:
L: Smooth hot-plate
R: ribbed hot-plate
L+R: 2/3 smooth and 1/3 ribbed hot-plate
C: chrome surface

Grill



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Cast iron grills, dismountable without the need for tools, in 170 mm wide sections.
- The iron grills are reversible, with different finishes on each side:
  · Tilted and grooved with ridges for meat.
  · Horizontal and flat for fish and vegetables.
- The grills reach a very high temperature (400 °C), meaning that the surface of the product seals rapidly, keeping the inside of the food much juicier.
- In the models with stainless steel grill, this is manufactured with sheets of AISI-304 in "V" shape to facilitate cleaning.
- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 12 litres (one tray in half module machines, two trays in machines with a whole module).
- The fat collection trays offer the option of putting water in them, and thanks to the heat irradiation of the gas burners or electrical heating elements, low intensity steam is generated, so that the food can be grilled in an atmosphere of steam.
- Grills fitted with 130 mm high dismountable guard to avoid splashing, manufactured in stainless steel.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

ELECTRIC COUNTERTOP MODELS

- Groups of stainless steel covered elements upon which you can cook food directly (a group of 3 elements for half-sized module models and 2 groups for whole module models).
- Water tray for safety. It also allows an adequate level of humidity to be reached for optimum cooking conditions.

ELECTRIC FLOOR MODELS

- Groups of three stainless steel elements under the roasting rack, with radiant deflector (a group of three elements for half-sized module models, two groups for whole module models).
- Independent control for each group of elements via an energy regulator.

GAS COUNTERTOP MODELS

- Groups of high-efficiency tube burners, (a group of two burners for half-sized module models, two groups for a single module models).
- Independent control for each group of burners via a safety valve with a thermocouple.
- Burners turned on using Piezo electric ignition.
- The burners heat ceramic stones that sit on a supporting rack, so that they can then heat food on the grill.

GAS FLOOR MODELS

- Groups of three high-efficiency tube burners, with a radiant deflector (a group of three burners for half-sized module models, two groups for whole module models).
- Independent control for each group of burners via a safety valve with a thermocouple.
- Burners turned on using electric multi-spark ignition. With an access tube for manual ignition.

Accessories included (See accessories page at the end of the chapter)



Special scraper with two profiles for models with cast iron grill.



Special scraper adapted for models with stainless steel grill.

MODEL	GAS	CODE	GRIDS					TOTAL POWER (kW)	DIMENSIONS (mm)	€
			TYPE	AREAS	QUANTITY	(mm)	(DM²)			
GAS GRILL										
New **Countertop**										
B-G905 I	LPG	19078584	Inox	1	1	340x690	24	11	400x930x290	-
	NG	19081684								
B-G905	LPG	19078902	Mild steel	1	2	340x690	24	11	400x930x290	-
	NG	19081682								
B-G910 I	LPG	19078582	Inox	2	2	680x690	48	22	800x930x290	-
	NG	19081686								
B-G910	LPG	19078901	Mild steel	2	4	680x690	48	22	800x930x290	-
	NG	19081685								
B-G915 I	LPG	19081680	Inox	3	3	1020x690	72	33	1200x930x290	-
	NG	19081681								
B-G915	LPG	19079204	Mild steel	3	6	1020x690	72	33	1200x930x290	-
	NG	19081639								
Floor										
B-G9051 I	LPG	19075474	Inox	1	1	340x690	24	11	400x930x850	-
	NG	19075475								
B-G9051	LPG	19075476	Mild steel	1	2	340x690	24	11	400x930x850	-
	NG	19075478								
B-G9101 I	LPG	19075480	Inox	2	2	680x690	48	22	800x930x850	-
	NG	19075481								
B-G9101	LPG	19075482	Mild steel	2	4	680x690	48	22	800x930x850	-
	NG	19075484								
ELECTRIC GRILL										
New **Countertop**										
B-E905	-	19078931	Inox	1	1	255x640	16	5,42	400x930x290	-
B-E910	-	19078922	Inox	2	1	545x640	35	10,84	800x930x290	-
Floor										
B-E9051 I	-	19075417	Inox	1	1	340x690	24	7,5	400x930x850	-
B-E9051	-	19075413	Mild steel	1	2	340x690	24	7,5	400x930x850	-
B-E9101 I	-	19075473	Inox	2	2	680x690	48	15	800x930x850	-
B-E9101	-	19075470	Mild steel	2	4	680x690	48	15	800x930x850	-

Pasta cookers



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Wells integrated into the surface top, manufactured in 1.5 mm thick AISI-316L stainless steel.
- Wells with 1/1 dimensions, capacity 40 litres. Accommodate different configurations of different sized baskets
- Standard configuration : three 1/3 type baskets per well.
- · Optional kit basket type 1/4 and type 1/6.
- Well filling by means of entrance electrovalve with two position switch: medium filling speed and high speed.
- Draining of well by means of high temperature resistant mechanical ball valve with safety overflow.
- Automatic safety system that breaks the circuit if the water runs out.
- Drainer located at the front for the baskets to be rested on.
- Controls with protective base and system against water infiltration. High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

GAS MODELS

- Gas models with stainless steel burner situated on the outside of the well with combustion chamber that allows the well to be heated from the bottom and sides (up to the minimum filling level).
- Electronic ignition by spark train.Alternative manual ignition tube.
- Heating controlled by safety valve.

ELECTRIC MODELS

- Electric models with AISI-304 stainless steel heating elements situated in the bottom of the well to heat the water directly.
- Heating controls by energy regulator.
- Voltage: 400 V 3+N - Ask for other voltages.

Optional accessories

(see accessories page at end of chapter)

- Kit of 6 baskets 1/6 square.
- Kit of 6 baskets 1/6 round.
- Kit of 2 baskets 1/2.

	MODEL	GAS	CODE	WELL			TOTAL POWER (KW)	DIMENSIONS (mm)	€
				QUANTITY	SIZE	BASKETS (1/3)			
GAS PASTA COOKERS									
	CP-G905	LPG	19075585	1	GN-1/1	3	16,00	400x930x850	-
		NG	19075587						
	CP-G910	LPG	19075589	2	GN-1/1	6	32,00	800x930x850	-
		NG	19075590						
ELECTRIC PASTA COOKERS									
	CP-E905	-	19075581	1	GN-1/1	3	12,00	400x930x850	-
	CP-E910	-	19075584	2	GN-1/1	6	24,00	800x930x850	-

Boiling pans



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Double walled lid balanced by means of a hinge with front handle, with diagonal opening to 75° which allows the lid to be kept open in any position.
- Well stamped into the surface top by robotic welding, manufactured in AISI-304 stainless steel, with the bottom of the well in AISI-316L stainless steel.
- Well filling with hot or cold water by electrovalve, activated with a single switch located on the front panel.
- Well emptying by 2” safety valve with handle in athermic material and safe and effortless handling.
- Robust and reliable filter for draining the well manufactured in AISI-304 stainless steel. Easily extractable.
- Controls with protective base and system against water infiltration.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

Indirectly heated models – bain marie

- Bain marie chamber around the well, with automatic filling system when the machine is connected.
- Automatic chamber level control with quadruple security: pressure switch to control the pressure in the chamber, overpressure security valve, thermostat to limit overheating in the chamber and pressure gauge incorporated into the surface top.
- Automatic flushing of the chamber.
- Heating at the bottom of the pan acts on the water in the surrounding chamber, meaning that the saturated steam generated at a temperature of 107 °C heats the bottom and sides of the well in a uniform manner. The temperature reached is lower than that obtained with direct heating.
- Stamped pan floor to avoid deformations.
- Indicator light to show when the machine is connected and when it is heating.

GAS MODELS

- Group of optimised combustion stainless steel tubular burners, controlled by energy regulator and by pressure switch.
- Control by energy regulator and by pressure switch, permitting lower water and energy consumption.
- Ignition of group of burners by spark train.

ELECTRIC MODELS

- Heating by heating elements located in the lower part of the bain marie.
- Heating controlled by energy regulator and pressure switch.
- Voltage:400 V 3+N - Ask for other voltages.

PRESSURE OPERATION

- Folding and compensated lid, with flange closure
- Operation with pressure in the cooking well, 0.3 atmospheres.
- Overpressure safety valve on the lid.

		MODEL	HZ.	CODE		TANK		TOTAL POWER (KW)	DIMENSIONS (mm)	€
				LPG	NG	Ø X H (mm)	VOLUME (L)			
GAS BOILING PANS										
Direct fire										
		M-G910	50	19075824	19075826	600x400	100	20,00	800x930x850	-
			60	19075825	19075827					
		M-G915	50	19075832	19075834	600x550	150	24,00	800x930x850	-
			60	19075833	19075835					
		M-G920	50	19075836	19075838	600x650	200	24,00	800x930x850	-
			60	19075837	19075839					
Indirect flame										
		M-G910 BM	50	19075819	19075822	600x400	100	20,00	800x930x850	-
			60	19075820	19075823					
		M-G915 BM	50	19075828	19075830	600x550	150	24,00	800x930x850	-
			60	19075829	19075831					
Pressure										
		MP-G910	50	19075840	19075842	600x400	100	20,00	800x930x850	-
			60	19075841	19075843					
		MP-G915	50	19075845	19075846	600x550	150	24,00	800x930x850	-
			60	19075844	19075847					
		MP-G920	50	19075848	19075850	600x650	200	24,00	800x930x850	-
			60	19075849	19075851					
ELECTRIC BOILING PANS										
Indirect flame										
		M-E910 BM	-		19075814	600x400	100	22,00	800x930x850	-
		M-E915 BM	-		19075817	600x550	150	22,00	800x930x850	-

Fryers



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Wells stamped into the surface top.
- Cold zone in the lower part of the well, which helps to maintain the quality and characteristics of the oil in use for longer.
- Thermostatic temperature control between 60 and 200 °C.
- Gas models with three longitudinal heating tubes integrated into the well.
- High efficiency gas burners.
- Electric models with AISI-304 stainless steel heating elements located inside the well, which can be swivelled by more than 90° for perfect cleaning.
- High-power machines which heat up very fast and with a high power:litre ratio (up to 1.00 kW/litre in gas models).
- Ignition by spark train for the gas models.
- Safety thermostat in all models.

- Unloading of oil from the well by means of a robust and reliable ball valve, resistant to high temperatures.
- With individual lids for each well.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

MODEL WITH DIGITAL CONTROL:

- High-precision electronic oil temperature control between 60-200ºC, +/- 1ºC.
- Setpoint temperature display with an indicator to show when temperature has been reached.
- Time control card per basket with audible alarm.
- “Melting” programme.

SUPPLIED BASKETS

- 21-litre fryers: 2 small bas-kets per well (130 x 330 x 130 mm).
- 15-litre fryers: 1 small basket per well (250 x 280 x 100 mm).

Optional accesso-ries

(see accessories page at the end of the chapter)

- 21-litre fryers: large basket (260 x 330 x 130 mm).
- 15-litre fryers: small basket (125 x 280 x 100 mm).

	MODEL	HZ.	CODE		TANKS			TOTAL POWER (KW)	DIMENSIONS (mm)	€	
			LPG	GN	QUANTITY	VOLUME (L)	BASKETS				
GAS FRYERS											
	F-G9115	50	19078845	19081732	1	1x15	1 large	15,00	400x930x850	-	New
		60	19081730	19081733							
	F-G9215	50	19081735	19081738	2	2x15	2 large	30,00	800x930x850	-	New
		60	19081736	19081739							
	F-G9121	50	19075613	19075616	1	1x21	2 small	21,00	400x930x850	-	
		60	19075615	19075618							
	F-G9221	50	19075625	19075628	2	2x21	4 small	42,00	800x930x850	-	
		60	19075627	19075630							
ELECTRIC FRYERS											
	F-E9115	19075597	19078867		1	1x15	1 large	12,00	400x930x850	-	New
	F-E9215	19081692	19081692		2	2x15	2 large	24,00	800x930x850	-	New
	F-E9121	19075600	19075600		1	1x21	2 small	18,00	400x930x850	-	
	F-E9121 D	19075900	19075900		1	1x21	2 small	21,00	400x930x850	-	
	F-E9221	19075606	19075606		2	2x21	4 small	36,00	800x930x850	-	

D: Digital control.

Chips scuttle



General characteristics

- Half module electrical heating machine, heated by infrared light.
- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Pan stamped into surface top, with capacity for 150 mm high Gastronorm GN-1/1 container.
- Perforated double bottom manufactured in stainless steel, tilted to remove excess frying oil and collect it in the container.
- Heat maintained by infrared lamp located at the back of the machine, operated by ON/OFF switch.
- Control with system against water infiltration.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

	MODEL	CODE	WELLS	POWER (KW)	DIMENSIONS (mm)	€
	MF-E905	19075818	GN-1/1	1,00	400x930x290	-

Tilting bratt pans



General characteristics

- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Motorised or crank operated elevation systems which are able to raise the pan until it is vertical, to empty it completely.
- Versions with cast iron and stainless steel pans.
- Pan design with a rounded corners and no edges, and with a wide opening for unloading, making all cooking and cleaning operations easier.
- Flange around the perimeter to stop any condensed water from spilling over.
- The bottom of the wells is very thick (8 mm for iron pans and 10 mm for stainless steel pans), guaranteeing even heat distribution.
- Pans filled with water by means of electric valve operated with switch on the front of the machine. The filling pipe is located at the back of the machine.

- Double walled lid with drainer at the back to redirect water of condensation back into the well.
- Lid balance system by springs. Compensation system to avoid heavy falls. Can be regulated, with the same system for all modules.
- Micro breaking switch halts heating when the pan is raised.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.
- Front access lid handle.
- Electrically heated models use shielded stainless steel heating elements located under the bottom of the pan.
- Gas heated models use steel burners with six branches (eight in the pan with one and a half modules), operated and controlled by safety valve with thermocouple.
- Temperature of the bottom of the pan controlled by thermostat, between 50 and 310 °C.
- The heating by branched burners or electrical heating elements located in the base of the pan itself, together with the high thickness of the bottom of the pan, ensure maximum uniformity of temperature distribution in all cases, guaranteeing even cooking.

VOLTAGE FOR ELECTRIC MODELS:

- 400 V 3+N - Ask for other voltages.

	MODEL	HZ.	CODE LPG	CODE GN	RAISING SYSTEM	TANK TYPE (*)	CAPACITY (L)	SURFACE (mm)	SURFACE (DM^2)	TOTAL POWER (KW)	DIMENSIONS (mm)	€
GAS TILTING BRATT PANS												
	SB-G910 I	50	19075867	19075876	Manual	Stainless steel	90	730x616	45	18,00	800x930x850	-
		60	19075869	19075878								
	SB-G910	50	19075879	19075885	Manual	Cast Iron	90	730x616	45	18,00	800x930x850	-
		60	19075880	19075886								
	SB-G910 IM	50	19075870	19075873	Motorized	Stainless steel	90	730x616	45	18,00	800x930x850	-
		60	19075872	19075875								
	SB-G910 M	50	19075881	19075883	Motorized	Cast Iron	90	730x616	45	18,00	800x930x850	-
		60	19075882	19075884								
	SB-G915 IM	50	19075887	19075890	Motorized	Stainless steel	120	1.130x616	70	25,00	1.200x930x850	-
		60	19075889	19075892								
ELECTRIC TILTING BRATT PANS												
	SB-E910 I		19075857		Manual	Stainless steel	90	730x616	45	15,00	800x930x850	-
	SB-E910		19075854		Manual	Cast Iron	90	730x616	45	15,00	800x930x850	-
	SB-E910 IM		19075860		Motorized	Stainless steel	90	730x616	45	15,00	800x930x850	-
	SB-E910 M		19075863		Motorized	Cast Iron	90	730x616	45	15,00	800x930x850	-
	SB-E915 IM		19075866		Motorized	Stainless steel	120	1.130x616	70	22,50	1.200x930x850	-

Bain maries



General characteristics

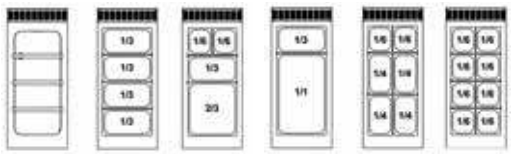
- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Wells accommodating different configurations of Gastronorm containers of different sizes, 150 mm high and with dimensions:
· Half module: GN-1/1+1/3, with 22 litres capacity.
· One module: GN-2/1+(2x1/3), with 44 litres capacity.
- Wells stamped into the surface top, manufactured with AISI-304 stainless steel.
- Standard format: 3 crosspieces to support Gastronorm containers.
- Simple draining of the well by removing the overflow tube.
- The filling tap is sold as an optional accessory.
- Regulation of water temperature by thermostat, between 30 and 90 °C.
- Controls with protective base and system against water infiltration (IPX5 grade protection).
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

GAS MODELS
- Insulated combustion chamber, reducing heating of components.
- High efficiency stainless steel burner, located on the outside of the well.
- Electronic ignition by spark train.
- Tube for alternative manual ignition.

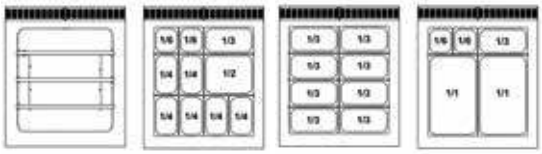
ELECTRIC MODELS
- AISI-304 stainless steel heating elements located on the outside of the well.
- Safety thermostat in the electric models
- Voltage: 400 V 3+N. It can be transformed to other voltages..

OPTIONAL ACCESSORIES

(see accessories page at end of chapter)
- Simple tap to install at the back of the bain marie.



BM 905 WellS



BM 910 WellS

	MODEL	GAS	CODE	TANK SIZE	TANK VOLUME (L)	TOTAL POWER (KW)	DIMENSIONS (mm)	€
GAS BAIN MARIE								
	BM-G905	LPG	19075491	GN-4/3	22	3,25	400x930x290	-
		NG	19075492					
	BM-G910	LPG	19075493	GN-8/3	44	6,50	800x930x290	-
		NG	19075494					
ELECTRIC BAIN MARIE								
 	BM-E905	-	19075487	GN-4/3	22	3,00	400x930x290	-
 	BM-E910	-	19075490	GN-8/3	44	6,00	800x930x290	-

Neutral elements



General characteristics

- Half module and one module appliances.
- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Machines adapted for the connection of a filling tap or water column at the back.
- High temperature enamelled cast iron back flue trim.

	MODEL	CODE	DRAWERS		DIMENSIONS (mm)	€
			QUANTITY	(mm)		
	EN-9025	19048351	-	-	200x930x290	-
	EN-905	19075591	-	-	400x930x290	-
	EN-910	19075593	-	-	800x930x290	-
	EN-905 C	19075592	1	300x590x105 (valid GN-1/1)	400x930x290	-
	EN-910 C	19075594	1	700x590x105	800x930x290	-

(*) It can only be in central blocks or murals without verticality.

Stands



General characteristics

- Manufactured with a solid structure in AISI-304 stainless steel.
- Screws hidden from view.
- Rapidly connected to serve as supports for surface top type elements from the 900 KORE range.
- Can be used as open storage elements.
- Designed for the attachment of doors to turn them into closed cupboards.

	MODEL	CODE	DOORS IN OPTION (NOT INCLUDED)	DIMENSIONS (mm)	€
	MB-9025	19048470	-	200x860x560	-
	MB-905	19018700	1	400x860x560	-
	MB-910	19022189	2	800x860x560	-
	MB-915	19020374	3	1.200x860x560	-

Doors for stands

The kit allows the door to be reversible, so that it can be assembled opening to the left or to the right. The number of doors depends on the stand to which they are to be mounted:

	CODE	DESCRIPTION	€
	19040900	DOOR KIT KORE	-

Refrigerated stands



General characteristics

- Sealed compressor with ventilated condenser.
- Copper pipe evaporator with aluminum wings.
- 50 mm injected polyurethane insulation with a density of 40kg/m3.
- BP models with panoramic door opening and automatic closing device with stay open feature above 90º.
- Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
- Forced air refrigeration system
- Working temperature: -2 ºC, +8 ºC, at room temperature of 38 ºC.
- Climate Class 4
- Electronic temperature and defrosting control and display.
- BP model with doors and B model with GN 1/1 holding capacity drawers.
- BH model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.

Options:

- Kit of 6 castors (2 with brakes). Factory fitted.
- 60Hz

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER(W)	DIMENSIONS (mm)	€
MODELS WITH DOORS										
EMFP9-120 BP	R-290	50	19048089	2	C	169	714	250	1.200x900x590	-
EMFP9-160 BP	R-290	50	19068878	3	C	240	1113	250	1.600x900x590	-
MODELS WITH 2/3 DRAWERS										
EMFP9-120 B	R-290	50	19048090	2 x 2/3	C	169	714	250	1.200x900x590	-
EMFP9-160 B	R-290	50	19068870	3 x GN 1/1	C	240	1113	250	1.600x900x590	-
MODELS WITH FULL LENGTH FLAT DRAWERS										
EMFP9-120 BH	R-290	50	19047995	2 x GN 2/1	C	169	777	250	1.200x900x590	-

Kore 900 cantilever system

New

Central or wall blocks

Non-vertical blocks



New

Supports

TYPE	BLOCK TYPE	DESCRIPTION	CODE	€
SINGLE SMOOTH PANEL FOR MACHINERY				
	CENTRAL OR WALL BLOCK	Left smooth panel	19081817	-
		Right smooth panel	19081818	-
		Left smooth panel for block with a tilting bratt pan on the end.	19081819	-
		Right smooth panel for block with a tilting bratt pan on the end.	19081820	-
DOUBLE WALL TRIMMING FOR EACH SIDE BLOCK*				
	CENTRAL BLOCK	Side trim for Kore 900 block	19081826	-
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900.	19081827	-
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Left Kore 900.	19081828	-
	WALL BLOCK	Left side trim	19081824	-
		Right side trim	19081825	-

Racks and shelves

TYPE	DESCRIPTION	CODE	€
GAS*			
	Gas burner base 1 M	19081800	-
	Gas burner base 1,5 M	19081789	-
	Gas burner base 2 M	19081788	-
	Gas burner base 2,5 M	19081787	-
	Gas burner base 3 M	19081786	-
	Gas burner base 3,5 M	19081785	-
	Gas burner base 4 M	19081784	-
	Gas burner base 4,5 M	19081783	-
	Gas burner base 5 M	19081782	-
ELECTRIC			
	Electric burner base 1 M	19081809	-
	Electric burner base 1,5 M	19081808	-
	Electric burner base 2 M	19081807	-
	Electric burner base 2,5 M	19081806	-
	Electric burner base 3 M	19081805	-
	Electric burner base 3,5 M	19081804	-
	Electric burner base 4 M	19081803	-
	Electric burner base 4,5 M	19081802	-
	Electric burner base 5 M	19081801	-

*If one appliance on the block uses gas, select gas burners bases.

New

Central or wall block

Vertical blocks



New

Supports

TYPE	DESCRIPTION	CODE	€
NEUTRAL ELEMENTS			
	Standard	19075224	-
	Standard with plug	19075225	-
	Standard with tap	19075226	-
FOR MACHINERY*			
	For optima oven	19075227	-
	For salamander	19075228	-

*You cannot put trimming on if a tilting bratt pan is attached to the end.

Racks and shelves

TYPE	SUPPORT TYPE	BLOCK LENGTH					
		2M	2 1/2M	3M	3 1/2M	4M	4 1/2M
CENTRAL BLOCK							
Rack	For two standard elements	19075320 -	19075321 -	19075322 -	19075323 -	19075324 -	19075325 -
	For 1 standard support + 1 machine support	19075327 -	19075328 -	19075329 -	19075330 -	19075331 -	19075332 -
	For 2 machinery supports	- -	19075335 -	19075336 -	19075337 -	19075338 -	19075339 -
Shelf	For two standard elements	19075344 -	19075345 -	19075347 -	19075348 -	19075349 -	19075370 -
	For 1 standard support + 1 machinery support	19075372 -	19075373 -	19075374 -	19075375 -	19075376 -	19075377 -
	For 2 machinery supports	- -	19075380 -	19075381 -	19075382 -	19075383 -	19075384 -
WALL BLOCK							
Rack	For two standard elements	19075316 -	19075317 -	19075318 -	19075319 -	19075340 -	19075341 -
							
Shelf	For two standard elements	19075386 -	19075387 -	19075388 -	19075389 -	19075390 -	19075391 -
							

New

Finishings

TIPO	DESCRIPCIÓN	CÓDIGO	€
CENTRAL BLOCK			
Single smooth panel for machinery	Left smooth panel	19081769	-
	Right smooth panel	19081770	-
	Left smooth panel for block with a tilting bratt pan on the end	19081771	-
	Right smooth panel for block with a tilting bratt pan on the end	19081772	-
Double trim for each side block *	Side trim for Kore 900 central block	19081778	-
	Side trim for mixed Kore 900 + Kore 700 central block: Left Kore 700 right Kore 900	19081779	-
	Side trim for mixed Kore 900 + Kore 700 central block: Right Kore 700 left Kore 900	19081780	-
WALL BLOCK			
Single smooth panel for machinery	Left smooth panel	19081765	-
	Right smooth panel	19081766	-
	Left smooth panel for block with a tilting bratt pan on the end.	19075227	-
	Right smooth panel for block with a tilting bratt pan on the end.	19075228	-
Double trim for each side block *	Left side trim	19081776	-
	Right side trim	19081777	-

*You cannot put trimming on if a tilting bratt pan is attached to the end.

Burner base

TIPE	DESCRIPTION	CODE	€
GAS*	Gas burner base 1 M	19081800	-
	Gas burner base 1,5 M	19081789	-
	Gas burner base 2 M	19081788	-
	Gas burner base 2,5 M	19081787	-
	Gas burner base 3 M	19081786	-
	Gas burner base 3,5 M	19081785	-
	Gas burner base 4 M	19081784	-
	Gas burner base 4,5 M	19081783	-
	Gas burner base 5 M	19081782	-
ELECTRIC	Electric burner base 1 M	19081809	-
	Electric burner base 1,5 M	19081808	-
	Electric burner base 2 M	19081807	-
	Electric burner base 2,5 M	19081806	-
	Electric burner base 3 M	19081805	-
	Electric burner base 3,5 M	19081804	-
	Electric burner base 4 M	19081803	-
	Electric burner base 4,5 M	19081802	-
	Electric burner base 5 M	19081801	-

*If one appliance on the block uses gas, select gas burners bases.

New

Suspended blocks: Central or wall

Non-vertical blocks



Finishings

Each kit below contains:
- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.
- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.

*All these parts will be provided after receiving the machinery plan.

TYPE	DESCRIPTION	CODE	€
ASSEMBLY KITS WITH SMOOTH PANEL FINISH.			
Suspended central block	Kore central suspended kit 1,5 M	19044944	-
	Kore central suspended kit 2 M	19044945	-
	Kore central suspended kit 2,5 M	19044946	-
	Kore central suspended kit 3 M	19044947	-
	Kore central suspended kit 3,5 M	19044948	-
	Kore central suspended kit 4 M	19044949	-
	Kore central suspended kit 4,5 M	19044950	-
	Kore central suspended kit 5 M	19044951	-
	Kore central suspended kit 5,5 M	19044952	-
	Kore central suspended kit 6 M	19044953	-
Suspended wall block	Suspended wall block 1,5 M	19044933	-
	Suspended wall block 2 M	19044934	-
	Suspended wall block 2,5 M	19044935	-
	Suspended wall block 3 M	19044936	-
	Suspended wall block 3,5 M	19044937	-
	Suspended wall block 4 M	19044938	-
	Suspended wall block 4,5 M	19044939	-
	Suspended wall block 5 M	19044940	-
	Suspended wall block 5,5 M	19044941	-
	Suspended wall block 6 M	19044942	-
SIDE TRIM FINISHING			
Suspended central or wall block	Kit to provide a suspended block with lateral supports and side trim*	Consultar	

* Add to the kit order.

New

Vertical blocks

Supports

TYPE	DESCRPTION	CODE	€
Neutral elements	Standard	19075392	-
	Standard with plug	19075393	-
	Standard with tap	19075394	-
For machinery*	For optima oven	19075395	-
	For salamander	19075396	-

* Not suitable for suspended wall blocks. Must be placed on neutral parts measuring 1 M on both sides.

Racks and shelves

TYPE	SUPPORT TYPE	BLOCK LENGTH					
		2M	2 1/2M	3M	3 1/2M	4M	4 1/2M
SUSPENDED CENTRAL BLOCK							
Rack	For two standard elements	19075398 -	19075399 -	19075400 -	19075401 -	19075402 -	19075403 -
	For 1 standard support + 1 machine support	19075405 -	19075406 -	19075407 -	19075408 -	19075409 -	19075420 -
	For 2 machinery supports	- -	19075423 -	19075424 -	19075425 -	19075426 -	19075427 -
Shelf	For two standard elements	19075436 -	19075437 -	19075438 -	19075439 -	19075440 -	19075441 -
	For 1 standard support + 1 machine support	19075443 -	19075444 -	19075445 -	19075446 -	19075447 -	19075448 -
	For 2 machinery supports	- -	19075453 -	19075454 -	19075455 -	19075456 -	19075457 -
SUSPENDED WALL BLOCK							
Rack	For two standard elements	19075429 -	19075430 -	19075431 -	19075432 -	19075433 -	19075434 -
							
Shelf	For two standard elements	19075459 -	19075460 -	19075461 -	19075462 -	19075463 -	19075464 -
							

Finishings



Each kit below contains:
- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.
- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.

*All these parts will be provided after receiving the machinery plan.

TYPE	DESCRIPTION	CODE	€
ASSEMBLY KITS WITH SMOOTH PANEL FINISH.			
Suspended central block	Kore central suspended kit 1,5 M	19044944	-
	Kore central suspended kit 2 M	19044945	-
	Kore central suspended kit 2,5 M	19044946	-
	Kore central suspended kit 3 M	19044947	-
	Kore central suspended kit 3,5 M	19044948	-
	Kore central suspended kit 4 M	19044949	-
	Kore central suspended kit 4,5 M	19044950	-
	Kore central suspended kit 5 M	19044951	-
	Kore central suspended kit 5,5 M	19044952	-
	Kore central suspended kit 6 M	19044953	-
Suspended wall block	Kore central suspended kit 1,5 M	19044933	-
	Kore central suspended kit 2 M	19044934	-
	Kore central suspended kit 2,5 M	19044935	-
	Kore central suspended kit 3 M	19044936	-
	Kore central suspended kit 3,5 M	19044937	-
	Kore central suspended kit 4 M	19044938	-
	Kore central suspended kit 4,5 M	19044939	-
	Kore central suspended kit 5 M	19044940	-
	Kore central suspended kit 5,5 M	19044941	-
	Kore central suspended kit 6 M	19044942	-
SIDE TRIM FINISHING			
Suspended central or wall block	Kit to provide a suspended block with lateral supports and side trim*	Consultar	-

* Add to the kit order.

Bridge block

New



Each kit below contains:
- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.
- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.

* All these parts will be provided after receiving the machinery plan.

TYPE	DESCRIPTION	CODE	€
ASSEMBLY KITS			
	Bridge kit for Kore block 1 M	19044954	-
	Bridge kit for Kore block 1,5 M	19044955	-
	Bridge kit for Kore block 2 M	19044956	-
	Bridge kit for Kore block 2,5 M	19044957	-
	Bridge kit for Kore block 3 M	19044958	-
	Bridge kit for Kore block 3,5 M	19044959	-
	Bridge kit for Kore block 4 M	19044960	-
EXTERIOR TERMINATION			
Single smooth panel for machinery 	Left smooth panel	19081817	-
	Right smooth panel	19081818	-
	Left smooth panel for block with a tilting bratt pan on the end	19081819	-
	Right smooth panel for block with a tilting bratt pan on the end	19081820	-
Double trim for each side block * 	Left side trim	19081824	-
	Right side trim	19081825	-
INTERIOR TERMINATION			
	Interior individual panel for bridge block	19081993	-

Burner base

TYPE	DESCRIPTION	CODE	€
GAS* 	Gas burner base 0,5 M	19081990	-
	Gas burner base 1 M	19081800	-
	Gas burner base 1,5 M	19081789	-
	Gas burner base 2 M	19081788	-
	Gas burner base 2,5 M	19081787	-
	Gas burner base de 3 M	19081786	-
	Gas burner base 3,5 M	19081785	-
	Gas burner base 4 M	19081784	-
	Gas burner base 4,5 M	19081783	-
	Gas burner base 5 M	19081782	-
ELECTRIC 	Electric burner base 0,5 M	19081991	-
	Electric burner base 1 M	19081809	-
	Electric burner base 1,5 M	19081808	-
	Electric burner base 2 M	19081807	-
	Electric burner base 2,5 M	19081806	-
	Electric burner base 3 M	19081805	-
	Electric burner base 3,5 M	19081804	-
	Electric burner base 4 M	19081803	-
	Electric burner base 4,5 M	19081802	-
	Electric burner base 5 M	19081801	-

*If one appliance on the block uses gas, select gas burners bases.

Accessories

Cooker accessories

	DESCRIPTION	FOR MODELS	CODE	€
	KORE water column kit left		19044979	-
	KORE water column kit right		19044980	-
	KORE SMOOTH FRY-TOP (350 x 300 mm)		19045076	-
	Wok pan adaptor		19045085	-
	Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw)	C-G920	19084551	-
	Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw)	C-G920 H	19084552	-
	Kit 4 brass transmitters (2 x 5.25 kW + 1 x 8 kW + 1 x 10.2 kW)	C-G940, C-G941, C-GE941	19084553	-
	Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW)	C-G940 H, C-G941 H	19084554	-
	Kit 6 brass transmitters (3 x 5.25 kW + 2 x 8 kW + 1 x 10.2 kW)	C-G960, C-G961, C-G961 OP	19084555	-
	Kit 6 high power brass transmitters (5 x 8 kW + 1 x 10.2 kW)	C-G960 H, C-G961 H, C-G961 OP H	19084556	-

Fryer accessories

	DESCRIPTION	CODE	€
	21L large fryer basket	19045077	-
	15L small fryer basket	19045079	-

Fry-top accessories

	DESCRIPTION	CODE	€
	KORE 0.5M fry-top guard	19045081	-
	KORE 1M fry-top guard	19045082	-
	Fry-top scraper	19045083	-

Accessories for charcoals

	DESCRIPTION	CODE	€
	KORE charcoal scraper - FE Grill	19045084	-
	KORE charcoal scraper - Stainless steel Grill	19058313	-

Accessories for boiling pans

	DESCRIPTION	CODE	€
	Kit two perforated baskets for 100 litres boiling pans	19060752	-
	Kit two perforated baskets for 150 litres boiling pans	19061190	-
	Couscoussier kit for pans	19052940	-

Pasta cooker accessories

	DESCRIPTION	CODE	€
	Pasta cooker baskets kit – 6x1/6 square	19036341	-
	Pasta cooker baskets kit – 6x1/6 round	19036342	-
	Pasta cooker baskets kit – 2x1/2	19036340	-

Tall chimney kit

	DESCRIPTION	CODE	€
	Tall chimney kit	19081001	-
	Tall chimney kit 1/4 M Kore 900 appliances	19080999	-
	Tall chimney kit 1/2 M Kore 900 appliances	19080990	-
	Tall chimney kit 1 M Kore 900 appliances	19081000	-

* Can be installed in all appliances except electric fryers.

Bain marie accessories

	DESCRIPTION	CODE	€
	KORE filling tap kit left	19044981	-
	KORE filling tap kit right	19044982	-

Machines with wheels

	DESCRIPTION	CODE	€
	KORE kit of 4 wheels	19044983	-
	KORE kit of 2 fixed wheels	19044985	-

Transformations to other voltages - "marine" version (*)

Machines destined for ships, 440 V - 3 Phase, should be requested in the order indicating these data:
- Code for the standard appliance 400 V 3+N.
- Note for assembly 440 V - 3 phases without neutral.

DESCRIPTION	CODE	€
MARINE - Tiliting bratt pans and boiling pans - Transformation for ship - 440 III	19057294	-
MARINE - Other appliances - Transformation for ship - 440 III	(*)	-
230 III - Transformation to 230 V three-phase without neutral	(*)	-
230 1N - Transformation to 230 V single-phase	(*)	-

(*): Consult the existence of a version for this voltage



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700 Series

Gas cookers 047
Gas solid tops with open burners 049
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Paella cookers 051
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Accessories 077

All gas cooking equipment
should be fitted with gas governors:
LPG: 37 g/cm^2
Natural Gas: 20 g/cm^2

Gas cookers



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it possible to use pots with a very small diameter (8 cm), avoiding the risk of smaller pans tipping over.
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans. This therefore prevents heat from building up in a specific point and optimises energy transfer to the product.
- Burners of different strengths to adapt to containers and for use with different foods:
  · 5.25 kW (Ø 100 mm),
  · 8.0 kW(Ø 120 mm),
- Burners are easy to position
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
- Flexible stainless-steel gas pipes, facilitating internal manipulations in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.

OVEN

- Possibility of choosing between a static gas oven with dimensions NG 2/1 or a side-opening English-style oven with dimensions 860 x 570 x 410 mm with a side-opening double door; or an electric oven with dimensions NG 2/1.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Heating:
  · Gas: Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
  · Electric: Heating through stainless steel heating elements with selector switch for operation of the upper and/or inner part.
- Thermostatic valve for temperature control (125 - 310 °C).
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring a better oven closure.
- Detachable oven door to facilitate repairs.

Optional accessories (See accessories page at the end of the chapter)

- Frying plate to place on 5.25 kW burners.
- Water column.

MODEL	GAS	CODE	GRILLS (mm)	BURNERS		OVEN		TOTAL POWER(kW)	DIMENSIONS	€
				5,25 KW	8 KW	SIZE	POWER (KW)			
TOP										
C-G720	LPG	19068008	397x290	2	-	-	-	10,50	400x730x290	-
	NG	19074175								
C-G720 H	LPG	19068057	397x290	-	2	-	-	16,00	400x730x290	-
	NG	19074760								
C-G740	LPG	19060614	397x290	3	1	-	-	23,75	800x730x290	-
	NG	19073557								
C-G740 H	LPG	19068058	397x290	-	4	-	-	32,00	800x730x290	-
	NG	19074761								
C-G760	LPG	19068059	397x290	4	2	-	-	37,00	1200x730x290	-
	NG	19074762								
C-G760 H	LPG	19068110	397x290	-	6	-	-	48,00	1200x730x290	-
	NG	19074763								
GAS STATIC OVEN NG 2/1										
C-G741	LPG	19058530	397x290	3	1	NG-2/1	8,60	32,35	800x730x850	-
	NG	19073558								
C-G741 H	LPG	19068112	397x290	-	4	NG-2/1	8,60	40,60	800x730x850	-
	NG	19074765								
C-G761	LPG	19071404	397x290	4	2	NG-2/1	8,60	45,60	1200x730x850	-
	NG	19073560								
C-G761 H	LPG	19071463	397x290	-	6	NG-2/1	8,60	56,60	1200x730x850	-
	NG	19074766								
BRITISH STYLE GAS OVEN										
C-GB761	LPG	19074812	397x290	4	2	860X570X410	8,60	45,60	1200x730x850	-
	NG	19074813								
C-GB761 R	LPG	19074814	397x290	4	2	860X570X410	8,60	45,60	1200x730x850	-
	NG	19074815								
C-GB761 H	LPG	19074816	397x290	-	6	860X570X410	8,60	56,60	1200x730x850	-
	NG	19074817								
C-GB761 RH	LPG	19074819	397x290	-	6	860X570X410	8,60	56,60	1200x730x850	-
	NG	19074820								
ELECTRIC STATIC OVEN NG 2/1										
C-GE741	LPG	19074821	397x290	3	1	NG-2/1	6,00	29,75	800x730x850	-
	NG	19074822								
C-GE741 H	LPG	19074823	397x290	-	4	NG-2/1	6,00	38,00	800x730x850	-
	NG	19074824								

H MODELS: With high-power burners
R MODELS: With wheels

Gas solid tops with open burners



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it possible to use pots with a very small diameter (8 cm), avoiding the risk of smaller pans tipping over.
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans. This therefore prevents heat from building up in a specific point and optimises energy transfer to the product.
- Burners of different strengths to adapt to containers and for use with different foods:
  ·5.25 kW (Ø 100 mm),
  ·8.0 kW (Ø 120 mm),
- Burners are easy to position.

- 10 mm-thick cast iron plate with rounded corners, 400 x 580 mm, and shield with 210 mm diameter.
- 5.25 kW burner beneath fry top.
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.

OVEN
- Static oven size NG 2/1.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

Optional accessories (see accessories page at the end of the chapter)
- Frying plate to place on 5.25 kW burners
- Water column

MODEL	GAS	CODE	BURNERS		SOLID TOP 5,25 kW	OVEN 8,6 kW	TOTAL POWER (kW)	STANDS	DIMENSIONS	€
			5,25 kW	8 kW						
TOP										
C-G730-I	LPG	19073679	1	1	Left	-	18,50	-	800x730x290	-
	NG	19074769								
C-G730-D	LPG	19073680	1	1	Right	-	18,50	-	800x730x290	-
	NG	19074771								
C-G750	LPG	19070794	2	2	Centre	-	31,75	-	1200x730x290	-
	NG	19074772								
WITH OVEN										
C-G731-I	LPG	19073681	1	1	Left	1	27,1	-	800x730x850	-
	NG	19074773								
C-G731-D	LPG	19073682	1	1	Right	1	27,1	-	800x730x850	-
	NG	19074775								
C-G751	LPG	19074776	2	2	Centre	1	40,35	1	1200x730x850	-
	NG	19074777								

Gas solid tops



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- 10 mm-thick cast iron plate with rounded corners.
- Fry-top dimensions: 800 x 580 mm.
- Shield with 300 mm diameter.
- Refractory brick inside for improved heat use and distribution.
- Differentiated usage temperatures: 500 °C at the centre and 200 °C at the edges.
- Double-crown burner and diffuser made of cast iron which guarantee an even distribution of heat from the flame.
- Burner power: 8.4 kW.
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.

OVEN

- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

MODEL	GAS	CODE	SOLID TOP (mm)	BURNER 8,4 kW	OVEN		TOTAL POWER (kW)	DIMENSION S	€
					DIMENSIONS	POWER (kW)			
TOP									
C-G710	LPG	19070754	800x580	1	-	-	8,4	800x730x290	-
	NG	19073645							
WITH OVEN									
C-G711	LPG	19073088	800x580	1	NG-2/1	8,60	17	800x730x850	-
	NG	19074767							

Paella cookers



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- Double-crown burner with four rows of flames per crown, guaranteeing an even distribution of heat from the flame to the bottom of the paella.
- Low-consumption pilot light and thermocouple.
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.

PAELLA OVEN.

- 665 x 665 x 325 mm static paella oven with controls located on the upper panel.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner in the rear part; operation with temperature gradient. Operation pilot light, piezoelectric ignition and thermocouple.
- Side-opening double door.

MODEL	GAS	CODE	BURNERS			OVEN		TOTAL POWER (kW)	DIMENSIONS	€
			OUTER	INNER	POWER (kW)	DIMENSIONS	POWER (kW)			
TOP										
C-GP710	LPG	19074804	450	330	27	-	-	27,00	800x730x290	-
	NG	19074806								
WITH OVEN										
C-GP711	LPG	19074808	450	330	27	665x665x325	7,30	34,30	800x730x850	-
	NG	19074811								

Electric cookers



General characteristics

- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven.
- Stamped surface top with rounded corners for easy cleaning.
- Laser-cut joints and automatic welding. Hidden screws.
- Cast iron hot plates,
  ·ROUND, 223 Ø (2.6 kW), hermetically fixed to the stamped surface top
  · SQUARE, 230 x 230 (2.6 kW), hermetically fixed to the stamped surface top
- Power regulation via selector with 7 positions
- Protection against overheating for each plate.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front
- Easy connection and compliant with health standards.

- Machines with IPX5 grade water protection.

OVEN

- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Thermostatic temperature control (125 - 310 °C).
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or lower area.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

Voltage

- 400 V 3+N
- For other voltages, consult the options at the end of the chapter.

MODEL	CODE	PLATES		OVEN		TOTAL POWER (kW)	NEUTRAL CABINET	DIMENSIONS	€
		(mm)	2,6 kW	DIMENSIONS	POWER (kW)				
ROUND PLATES									
TOP									
C-E720	19068321	223	2	-	-	5,20	-	400x730x290	-
C-E740	19067975	223	4	-	-	10,40	-	800x730x290	-
C-E760	19068322	223	6	-	-	15,60	-	1200x730x290	-
WITH OVEN									
C-E741	19068498	223	4	NG-2/1	6	16,40	-	800x730x850	-
C-E761	19068645	223	6	NG-2/1	6	21,60	1	1200x730x850	-
SQUARE PLATES									
TOP									
C-E720Q	19072313	230x230	2	-	-	5,20	-	400x730x290	-
C-E740Q	19072312	230x230	4	-	-	10,40	-	800x730x290	-
WITH OVEN									
C-E741Q	19071619	230x230	4	NG-2/1	6	16,40	-	800x730x850	-

Electric solid tops with 4 cooking zones



General characteristics

- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven.
- Stamped surface top with rounded corners for easy cleaning.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- “Solid top” model with four elements underneath the 16 mm-thick, 13CrMo4 plate, distributed so that they independently heat the four quarters of the plate. Solid-top dimensions: 720 x 455 mm.
- Power control with 7 positions for each heating element which makes it possible to work with different temperature gradients on the plate.
- 2.6 kW heating power for each heat point.
- Protection in the event of overheating of each heat source.
- Thermostat that activates the cooling fan for the electric components.
- Safety thermostat that ensures that the machine does not operate in the event of the overheating of the components.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Easy connection and compliant with health standards.
- Machines with IPX5 grade water protection.

OVEN

- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Thermostatic temperature control (125 - 310 °C).
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or lower area.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

VOLTAGE

- 400 V 3+N
- For other voltages, consult the options at the end of the chapter.

MODEL	CODE	SOLID TOP			OVEN		TOTAL POWER (kW)	DIMENSIONS	€
		MEASUREMENTS	COOKING AREAS	POWER (kW)	SIZE	POWER (kW)			
TOP									
C-E710	19068530	720 x 455	4	4X2,60	-	-	10,40	800x730x290	-
WITH OVEN									
C-E711	19068566	720 x 455	4	4X2,60	NG-2/1	6,00	16,40	800x730x850	-

Induction cookers



General characteristics

- 6 mm thick vitro ceramic glass, hermetically sealed in the 1.5 mm thick AISI-304 stainless steel surface top.
- Laser-cut joints and automatic welding. Hidden screws.
- Cooking areas demarcated by a circular Ø 260 mm screen print, with 5 kW power in each area, quick heating and ideal for à la carte service.
- Perfect control of cooking thanks to the energy regulator with 10 power levels which makes it possible to work at low temperatures for delicate recipes or at the highest temperature for quick service.
- Energy is only transferred to the area below the container and the rest of the vitro ceramic surface remains cold.
- It operates when it detects the presence of the container. When the container is removed, it stops heating.
- Consequently, it provides considerable energy savings (energy use is reduced by around 50% compared to gas burners).
- The working environment and atmosphere are more comfortable since the energy is concentrated at the base of the pan, heat radiation and dispersal are reduced and the cooking temperature is reached quickly.
- Safety against overheating. Error messages shown through flashing lights.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Machines with IPX5 grade water protection.

VOLTAGE

- 400 V 3ph-
- For other voltages, consult the options at the end of the chapter.

MODEL	CODE	PLATES		TOTAL POWER (kW)	DIMENSIONS	€
		(Ø mm)	5,0 KW			
Induction panels						
C-I725	19057292	300	2	10,00	400x730x290	-
C-I745	19057293	300	4	20,00	800x730x290	-
Wok						
W-I705	19074716	300	1	5,00	400x730x290	-

Fry-tops



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 12 or 15 mm thick mild steel fry tops which are quick-heating and high power.
- Models with smooth, grooved and mixed hot plates (2/3 smooth + 1/3 grooved).
- Versions with 50-micron thick chrome surface for the three hot plate types.
- Electrically heated models with stainless steel heating elements; thermostatic temperature control, between 100 and 300 °C.
- Gas heated models with high efficiency burners (separate burners for whole-module models).
- Gas heated models with thermostatic temperature control (between100 and 300 °C) or operation via safety thermostat with thermocouple.
- Burner ignition through electronic spark igniter. Therefore, the gas models do not need electricity for installation. With an access tube for manual ignition.
- Whole-module fry tops have two separate heating areas.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry tops are welded to the stamped surface top.
- The stamped shell and its rounded edges and corners make cleaning much easier.
- The fry top is tilted towards the front to make it easier to collect grease and liquids.
- Fitted with an opening to collect cooking grease and a tray to store it which has capacity to store up to 2 litres depending on the model.
- Optional anti-splash side and rear guards, easy to remove.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Machines with IPX5 grade water protection.

Optional accessories (See accessories page at the end of the chapter)

- Scraper (*)
- Anti-splash guard (in three parts to make cleaning easier).

(*) The models with a chrome surface include the scraper as standard.

Voltage of electric models

- 400 V 3+N. For other voltages, consult the options at the end of the chapter.



(*) Models with chrome surface, scraper included

MODEL	GAS	CODE	PLATES				TOTAL POWER (kW)	DIMENSIONS (mm)	€
			TYPE	AREAS	(mm)	dm^2			
GAS FRY TOP									
Max-min valve									
FT-G705 V L	LPG	19068811	L	1	328x468	15,40	7,50	400x730x290	-
	NG	19074756							
FT-G710 V L	LPG	19068518	L	2	728x468	34,10	15,00	800x730x290	-
	NG	19074757							
FT-G705 V R	LPG	19073230	R	1	328x468	15,40	7,50	400x730x290	-
	NG	19076381							
FT-G710 V R	LPG	19073233	R	2	728x468	34,10	15,00	800x730x290	-
	NG	19074830							
FT-G710 V L+R	LPG	19074841	L+R	2	728x468	34,10	15,00	800x730x290	-
	NG	19074842							
Control by thermostat									
FT-G705 L	LPG	19030765	L	1	328x468	15,40	7,50	400x730x290	-
	NG	19074843							
FT-G710 L	LPG	19029450	L	2	728x468	34,10	15,00	800x730x290	-
	NG	19074844							
FT-G705 R	LPG	19074845	R	1	328x468	15,40	7,50	400x730x290	-
	NG	19073228							
FT-G710 R	LPG	19073231	R	2	728x468	34,10	15,00	800x730x290	-
	NG	19074758							
FT-G710 L+R	LPG	19073232	L+R	2	728x468	34,10	15,00	800x730x290	-
	NG	19074846							
Control by thermostat and chromium hot-plate									
FT-G705 C L	LPG	19073059	L/C	1	328x468	15,40	7,50	400x730x290	-
	NG	19073189							
FT-G710 C L	LPG	19072626	L/C	2	728x468	34,10	15,00	800x730x290	-
	NG	19073222							
FT-G705 C R	LPG	19073210	R/C	1	328x468	15,40	7,50	400x730x290	-
	NG	19073221							
FT-G710 C R	LPG	19073211	R/C	2	728x468	34,10	15,00	800x730x290	-
	NG	19073223							
FT-G710 C L+R	LPG	19073212	L+R/C	2	728x468	34,10	15,00	800x730x290	-
	NG	19073224							
ELECTRIC FRYTOPS									
Control by tehermostat									
FT-E705 L	-	19058922	L	1	328x468	15,40	5,00	400x730x290	-
FT-E710 L	-	19029261	L	2	728x468	34,10	10,00	800x730x290	-
FT-E705 R	-	19074847	R	1	328x468	15,40	5,00	400x730x290	-
FT-E710 R	-	19074848	R	2	728x468	34,10	10,00	800x730x290	-
FT-E710 L+R	-	19073218	L+R	2	728x468	34,10	10,00	800x730x290	-
Control by thermostat and chromium hot-plate									
FT-E705 C R	-	19074850	R/C	1	328x468	15,40	5,00	400x730x290	-
FT-E710 C R	-	19074852	R/C	2	728x468	34,10	10,00	800x730x290	-
FT-E705 C L	-	19074849	L/C	1	328x468	15,40	5,00	400x730x290	-
FT-E710 C L	-	19074851	L/C	2	728x468	34,10	10,00	800x730x290	-
FT-E710 C L+R	-	19074853	L+R/C	2	728x468	34,10	10,00	800x730x290	-

Grills



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- Mild steel grills, dismountable without the need for tools, in 170 mm wide sections.
- The mild steel grills are reversible, with different finishes on each side:
  ·Tilted and grooved with ridges for meat
  ·Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 ºC), meaning that the surface of the product is quickly sealed and inside it remains much juicier.
- The models with stainless steel grills are manufactured using “Z” shaped AISI-304 stainless steel slats to make cleaning easier.
- Fitted with an opening to collect cooking grease and a tray to store it.
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel.

ELECTRIC COUNTERTOP MODELS
- Groups of stainless steel covered elements upon which you can cook food directly (a group of 3 elements for half-sized module models and 2 groups for whole module models).
- Water tray for safety. It also allows an adequate level of humidity to be reached for optimum cooking conditions.

ELECTRIC FLOOR MODELS
- Groups of three stainless steel elements under the roasting rack, with radiant deflector (a group of three elements for half-sized module models, two groups for whole module models).
- Independent control for each group of elements via an energy regulator.
- The fat collection trays provide the option of adding water into them, and thanks to heat radiated from the gas burners or electrical elements, a low intensity steam is generated, causing the roast to be carried out in a humid environment.

GAS COUNTERTOP MODELS
- Groups of high-efficiency tube burners, (a group of two burners for half-sized module models, two groups for whole module models).
- Independent control for each group of burners via a safety valve with a thermocouple.
- Burners turned on using Piezo electric ignition.
- The burners heat ceramic stones that sit on a supporting rack, so that they can then heat food on the grill.

GAS FLOOR MODELS
- Groups of three high-efficiency tube burners, with a radiant deflector (a group of three burners for half-sized module models, two groups for whole module models).
- Independent control for each group of burners via a safety valve with a thermocouple.
- Burners turned on using electric multi-spark ignition. With an access tube for manual ignition.
- The fat collection trays provide the option of adding water into them, and thanks to heat radiated from the gas burners or electrical elements, a low intensity steam is generated, causing the roast to be carried out in a humid environment.

Optional accessories: (See accessories page at the end of the chapter)



Special scraper with two profiles for models with cast iron grill.



Special scraper adapted for models with stainless steel grill.

MODEL	GAS	CODE	GRIDS					TOTAL POWER (kW)	DIMENSIONS (mm)	€
			TYPE	AREAS	QUANTITY	(mm)	dm^2			
GAS GRILLS										
Countertop										
B-G705 I	LPG	19074781	Inox	1	1	515x344	17,72	8,10	400x730x290	-
	NG	19074782								
B-G705	LPG	19074120	Mild steel	1	2	515x172	17,72	8,10	400x730x290	-
	NG	19074779								
B-G710 I	LPG	19072463	Inox	2	2	515x344	35,43	16,20	800x730x290	-
	NG	19074784								
B-G710	LPG	19067288	Mild steel	2	4	515x172	35,43	16,20	800x730x290	-
	NG	19074783								
New Ground										
B-G7051 I	LPG	19078755	Inox	1	1	515x344	17,72	8,1	400x730x850	-
	NG	19081688								
B-G7051	LPG	19078909	Mild steel	1	2	515x172	17,72	8,1	400x730x850	-
	NG	19081687								
B-G7101 I	LPG	19078771	Inox	2	2	515x344	35,43	16,2	400x730x850	-
	NG	19081689								
B-G7101	LPG	19078905	Mild steel	2	4	515x172	35,43	16,2	400x730x850	-
	NG	19081700								
Electric grills										
Countertop										
B-E705 I	-	19074788	Inox	1	1	270x430	11,61	4,08	400x730x290	-
B-E710 I	-	19070294	Inox	2	1	545x430	23,44	8,16	800x730x290	-

Pasta cookers



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top.
- 2 well sizes (they can be used with different positions of baskets of different sizes):
  · GN-2/3 wells, with 26 litre capacity
  · GN-1/1 wells, with 40 litre capacity
- The well is filled through the inlet solenoid valve with a two-position switch: average and high-speed filling.
- Well drainage through a mechanical ball valve which is resistant to high temperatures and has a safety overflow.
- Automatic safety system to stop the current if the water runs out.
- Controls with a protective support base and system to prevent water infiltration.
- Machines with IPX5 grade water protection.

GAS MODELS

- High-performance stainless-steel burner located outside of the well with a combustion chamber that enables heating of the base and sides of the well (up to the minimum filling level)
- Burner ignition through electronic spark igniter. With an access tube for manual ignition
- Heating controlled through safety valve.

ELECTRIC MODELS

- AISI 304 stainless-steel heating elements located inside the well to directly heat the water.
- Heating controlled through energy regulator.
- Voltage: 400 V 3+N. For other voltages, consult the options at the end of the chapter.

Standard provision

- 26 L models: 2 x 1/3 baskets per well
- 40 L models: 3 x 1/3 baskets per well

Optional accessories: (See accessories page at the end of the chapter)

- 6 x 1/6 square baskets kit
- 6 x 1/6 round baskets kit
- 4 x ¼ baskets kit
- 2 x ½ baskets kit

MODEL	GAS	CODE	WELL			TOTAL POWER (kW)	DIMENSIONS (mm)	€
			QUANTITY	SIZE	BASKETS (1/3)			
Gas pasta cookers								
CP-G7126	LPG	19071621	1	NG-2/3	2	10,00	400x730x850	-
	NG	19074728						
CP-G7226	LPG	19071360	2	NG-2/3	4	20,00	800x730x850	-
	NG	19074729						
CP-G7140	LPG	19074764	1	NG-1/1	3	16,50	400x730x850	-
	NG	19074770						
CP-G7240	LPG	19074774	2	NG-1/1	6	33,00	800x730x850	-
	NG	19074778						
Electric pasta cookers								
CP-E7126	-	19071569	1	NG-2/3	2	9,00	400x730x850	-
CP-E7226	-	19072437	2	NG-2/3	4	18,00	800x730x850	-
CP-E7140	-	19074747	1	NG-1/1	3	12,00	400x730x850	-
CP-E7240	-	19074780	2	NG-1/1	6	24,00	800x730x850	-

Boiling pans



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Lid with a front handle designed to prevent burns. Diagonal 70° opening.
- Drainage hole to redirect possible liquid spillages.
- 80-litre AISI-304 stainless-steel well built into the surface top using robotic welding, with a 2 mm-thick AISI 316L stainless steel well base.
- Well filled with cold or hot water though solenoid valves activated by a single switch located on the front panel.
- Well drainage through G1-1/2" UNI ISO 228 safety valve with athermic handle, safe and effortless.
- Filter for well drainage made of AISI-304 stainless-steel which is robust, reliable and easy to remove.

- Controls with a protective support base and system to prevent water infiltration.
- Indicator light to show when the machine is connected and when it is heating.
- IPX5 level protection.

DIRECT FLAME MODELS

- High-performance stainless-steel tubular burner with optimised combustion and sequential operation. Controlled by an energy regulator which enables slower cooking.
- Heating of the burner at the base of the boiling pan is evenly distributed, resulting in gradual heating of the contents of the well.
- Possibility of regulating heating of the burner since there are different levels of power.
- Burner is lit by spark ignition. Indirect flame models or bain-marie
- Bain-marie chamber surrounding the well with an automatic filling system
- Automatic control of the level of the chamber with three-way safety system: pressure switch to control pressure in the chamber, limiter thermostat to prevent overheating of the chamber and overpressure safety valve.
- Automatic clearing of the chamber.
- Heating at the base of the boiling pan acts on the water in the surrounding chamber so that the saturated steam produced at a temperature of 107 °C evenly heats the base and sides of the well.

GAS MODELS

- High-performance stainless-steel tubular burner with optimised combustion.
- Controlled by energy regulator and pressure switch enabling lower energy and water use.
- Burner is lit by spark ignition.

ELECTRIC MODELS

- Heating through heating elements located in the lower part of the bain-marie chamber.
- Heating controlled through energy regulator and pressure switch.
- Voltage: 400 V 3+N. For other voltages, consult the options at the end the chapter.

MODEL	HZ	CODE		TANKS		TOTAL POWER (kW)	DIMENSIONS (mm)	€
		LPG	NG	D X H	VOLUME (L)			
GAS BOILING PANS								
Direct fire								
M-G710	50	19061151	19074790	Ø420x605	80	17,00	800x730x850	-
	60	19074792	19074793					
Indirect heating or bain marie								
M-G710 BM	50	19066324	19074807	Ø420x605	80	17,00	800x730x850	-
	60	19074809	19074810					
ELECTRIC BOILING PANS								
Indirect heating or bain marie								
M-E710 BM	-	19067268		Ø420x605	80	9,00	800x730x850	-

Fryers



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing Hidden screws.
- 8 L electric countertop models and 15 L gas and electric floor models.
- Wells built into the surface top with robotic welding and polishing.
- Cold area in the lower part of the well which helps to preserve the characteristics and quality of the oil used for longer.
- Thermostatic temperature control, between 60 and 200 °C.
- Safety thermostat in all models.
- Fitted with individual lids for each well.
- Drainage of oil from the well through a mechanical ball valve which is robust, reliable and resistant to high temperatures. For 8 L models, the discharge control is located in the control panel.
- High power machines that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre).

GAS MODELS
- Gas models with three longitudinal heat transfer tubes built into the well.
- High-efficiency gas burners
- Flue flush with the rest of the machines thanks to the perfect combustion achieved.

ELECTRIC MODELS
- Electric models with AISI 304 stainless steel heating elements located inside the well which can be tilted by over 90º to ensure perfect cleaning.
- Voltage: 400 V 3+N. For other voltages, consult the options at the end of the chapter.

Baskets provided:
- 8 L fryers: 1 small basket per well (125 x 280 x 100 mm)
- 15 L fryers: 1 large basket per well (250 x 280 x 100 mm).

Optional accessories:
(See accessories page at the end of the chapter)
- 15 L fryers: small basket (125 x 280 x 100 mm).

MODEL	HZ	CODE		TANKS			TOTAL POWER (kW)	DIMENSIONS (mm)	€
		LPG	NG	QUANTITY	VOLUME (L)	BASKETS			
GAS FRYERS									
F-G7115	50	19074143	19074785	1	1x15	1 large	15,00	400x730x850	-
	60	19074786	19074787						
F-G7215	50	19074791	19074794	2	2x15	2 larges	30,00	800x730x850	-
	60	19074795	19074796						
ELECTRIC FRYERS									
F-E7108	-	19072100		1	1x8	1 small	6,00	400x730x290	-
F-E7208	-	19072444		2	2x8	2 smalls	12,00	800x730x290	-
F-E7115	-	19071300		1	1x15	1 large	12,00	400x730x850	-
F-E7215	-	19071455		2	2x15	2 larges	24,00	800x730x850	-

Chips scuttle



General characteristics

- Half-module electrically heated machine, heated by infrared light located at the back of the machine which is activated by the ON/OFF switch.
- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Well built into the surface top with capacity for 150 mm high Gastronorm NG-1/1 recipient.
- Fitted with a removable, perforated, stainless-steel filter which is tilted to remove excess oil from the fryer.
- Controls with a system to prevent water infiltration, IPX5 grade protection.

	MODEL	CODE	WELLS	TOTAL POWER (kW)	DIMENSIONS (mm)	€
	MF-E705	19072598	NG-1/1	1,00	400x730x290	-

Tilting bratt pans



General characteristics

- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Lever system to raise the well. The well can be raised until it is vertical to completely drain it.
- Entire machine structure made of stainless steel.
- Well designed with rounded corners and no edges, with a large opening for unloading to facilitate all cooking and cleaning operations.
- The great thickness of the well base (10 mm) guarantees even heat distribution.
- Well filled with water through a solenoid value which is operated by a switch on the front of the machine. The filling pipe is located at the back of the machine.
- Double-walled lid with a draining rack at the back to redirect condensation water towards the well interior.
- The closed lid is the same height as surface tops of the range and since it does not require any protruding element or reinforcement, it can be used as a worktop.
- Compensation system to prevent sharp falls.
- Front access lid handle.
- Electrically heated using stainless steel heating elements located below the base of the well.
- Gas heating with high-efficiency stainless steel burners made of four tubes which are activated and controlled by a safety valve with a thermocouple.
- Thermostatic temperature control of the well floor, between 50 and 300 °C.
- Heating through burner tubes or electric heating elements located in the base of the well itself which, together with the great thickness of the well base, ensure maximum uniformity in heat distribution in all cases, guaranteeing consistent cooking.

Voltage of electric models

- 400 V 3+N. For other voltages, consult the options at the end of the chapter.

MODEL	HZ	CODE		RAISING SYSTEM	TANK TYPE	CAPACITY (L)	SURFACE		TOTAL POWER (kW)	DIMENSIONS (mm)	€
		LPG	NG				(mm)	(dm²)			
Gas tilting bratt pans											
SB-G710	50-60	19058021	19074854	Manual	Inox	60	734x464	34	15	800x730x850	-
Electric tilting bratt pans											
SB-E710	-	19057670		Manual	Inox	60	734x464	34	10	800x730x850	-

Bain maries



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Wells that can be used with different types of Gastronorm containers of different sizes, 150 mm high, and with the following dimensions:
- Half-module: NG-1/1, with 17 litre capacity.
- Whole-module: NG-2/1, with 30 litre capacity.
- AISI-304 stainless steel wells built into the surface top.
- Gravity drainage: simple well drainage through removal of the overflow pipe.
- Thermostatic temperature control of the water, between 30 and 90 °C.
- Controls with a protective support base and system to prevent water infiltration (IPX5 protection).

GAS MODELS

- Insulated combustion chamber which reduces heating of the components.
- High-efficiency stainless steel burner located outside the well.
- Pilot light via piezo ignition.
- Tube for alternative manual ignition.
- Does not require electrical installation.

ELECTRIC MODELS

- AISI 304 stainless steel heating elements located outside the well.
- Safety thermostat.

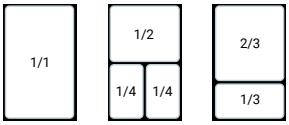
Standard provision:

- 2 crossbars to support Gastronorm containers.
- Containers not included.

Accessory (See accessories page at the end of the chapter)

- Filling valve.

BM 705



BM 710



MODEL	GAS	CODE	TANK		TOTAL POWER (kW)	DIMENSIONS (mm)	€
			SIZE	VOLUME (L)			
Gas Bain maries							
BM-G705	LPG	19069826	NG-1/1	17	3,20	400x730x290	-
	NG	19073060					
BM-G710	LPG	19071631	NG-2/1	30	6,40	800x730x290	-
	NG	19074727					
Electric Bain maries							
BM-E705	-	19071437	NG-1/1	17	2,00	400x730x290	-
BM-E710	-	19071800	NG-2/1	30	6,00	800x730x290	-

Neutral elements



General characteristics

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- Machines designed to attach to a filling valve or water column at the back.
- High-temperature enamelled cast iron flue trim.

	MODEL	CODE	DRAWERS		DIMENSIONS (mm)	€
			QUANTITY	(mm)		
	EN-7025	19076626	-	-	200x730x290	-
	EN-705	19056719	-	-	400x730x290	-
	EN-710	19056790	-	-	800x730x290	-
	EN-705 C	19068696	1	300x590x105 (válido GN-1/1)	400x730x290	-
	EN-710 C	19068697	1	700x590x105	800x730x290	-

* It can only be placed in central blocks or murals without verticality.

Stands



General characteristics

- Manufactured with a solid structure in AISI-304 stainless steel.
- Hidden screws.
- Can be quickly connected to serve as a support for surface top elements from the KORE 700 range.
- Can be used as an open storage element.
- Designed to be attached to optional kits:
- Doors.
- 2 NG drawers (for MB-705 model).
- Rails for NG containers, 5 levels (for MB-705 model, compatible with the doors kit).

MODEL	CODE	DOORS IN OPTION (NOT INCLUDED)	DRAWERS	GUIDES (5 LEVELS)	DIMENSIONS (mm)	€
MB-7025	19076625	-	-	-	200x660x560	-
MB-705	19057229	1	-	-	400x660x560	-
MB-705 C	19067227	-	2	-	400x660x560	-
MB-705 G	19074825	1	-	1	400x660x560	-
MB-710	19057290	2	-	-	800x660x560	-
MB-715	19057291	3	-	-	1200x660x560	-

Kits for stands

CODE	DESCRIPTION	€
19040900	DOOR KIT: The kit allows the door to be reversible, so that it can be assembled opening to the left or to the right. The number of doors depends on the stand to which they are to be mounted.	-

Refrigerated stands



General characteristics

- Sealed compressor with ventilated condenser.
- Copper pipe evaporator with aluminum wings.
- 50 mm injected polyurethane insulation with a density of 40kg/m3.
- BP models with panoramic door opening and automatic closing device with stay open feature above 90º.
- Height adjustable stainless-steel legs (from 130mm to 190mm) allows adjusting the overall height of the counter from 580 to 640mm.
- Forced air refrigeration system.
- Working temperature: -2 ºC, +8 ºC, at room temperature of 38 ºC.
- Climate Class 4.
- Electronic temperature and defrosting control and display.
- BP model with doors and B model with GN 2/3 holding capacity drawers.
- BH model with a full-length flat drawer with 2XGN2/3 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.

Options:

- Kit of 6 castors (2 with brakes). Factory fitted.
- Heated door frame to avoid condensation in high humidity environments.
- Locks on doors.
- 60Hz.

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER(W)	DIMENSIONS (MM)	€
MODELS WITH DOORS										
EMFP7-120 BP	R-290	50	19074945	2	C	110	657	250	1200x630x590	-
EMFP7-160 BP	R-290	50	19076353	3	C	169	1113	250	1.600x630x590	-
MODELS WITH 2/3 DRAWERS										
EMFP7-120 B	R-290	50	19074943	2 x GN 2/3	C	110	657	250	1200x630x590	-
EMFP7-160 B	R-290	50	19076352	3 x GN 2/3	C	169	1113	250	1.600x630x590	-
MODELS WITH FULL LENGTH FLAT DRAWERS										
EMFP7-120 BH	R-290	50	19075072	2 x GN 4/3	c	110	777	250	1200x630x590	-

Kore 700 blocks

New

Central or wall block

Non-vertical blocks



New

Finishings

TYPE	BLOCK TYPE	DESCRIPTION	CODE	€
Single smooth panel for machinery 	CENTRAL OR WALL BLOCK	Left smooth panel	19081813	-
		Right smooth panel	19081814	-
		Left smooth panel for block with a tilting bratt pan on the end.	19081815	-
		Right smooth panel for block with a tilting bratt pan on the end.	19081816	-
Double wall trimming for each side block 	CENTRAL BLOCK	Side trim for Kore 700 block	19081823	-
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900.	19081827	-
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900.	19081828	-
	WALL BLOCK	Left side trim	19081821	-
		Right side trim	19081822	-

*You cannot put trimming on if a tilting bratt pan is attached to the end.

Burner base

TIPE	DESCRIPTION	CODE	€
GAS* 	Gas burner base 1 M	19081800	-
	Gas burner base 1,5 M	19081789	-
	Gas burner base 2 M	19081788	-
	Gas burner base 2,5 M	19081787	-
	Gas burner base de 3 M	19081786	-
	Gas burner base 3,5 M	19081785	-
	Gas burner base 4 M	19081784	-
	Gas burner base 4,5 M	19081783	-
	Gas burner base 5 M	19081782	-
ELECTRIC 	Electric burner base 1 M	19081809	-
	Electric burner base 1,5 M	19081808	-
	Electric burner base 2 M	19081807	-
	Electric burner base 2,5 M	19081806	-
	Electric burner base 3 M	19081805	-
	Electric burner base 3,5 M	19081804	-
	Electric burner base 4 M	19081803	-
	Electric burner base 4,5 M	19081802	-
	Electric burner base 5 M	19081801	-

New

Non-vertical blocks

Supports

TIPE	DESCRIPTION	CODE	€
Neutral elements	Standard	19075224	-
	Standard with plug	19075225	-
	Standard with tap	19075226	-
For machinery*	For optima oven	19075227	-
	For salamander	19075228	-

* Not suitable for suspended wall blocks. Must be placed on neutral parts measuring 1 M on both sides.

Racks and shelves

TIPE	TIPE SOPORTE	LARGURA BLOQUE					
		2M	2 1/2M	3M	3 1/2M	4M	4 1/2M
SUSPENDED CENTRAL BLOCK							
Rack	For two standard elements	19075398 -	19075399 -	19075400 -	19075401 -	19075402 -	19075403 -
	For 1 standard support + 1 machinery support	19075405 -	19075406 -	19075407 -	19075408 -	19075409 -	19075420 -
	For 2 machinery supports	- -	19075423 -	19075424 -	19075425 -	19075426 -	19075427 -
Shelf	For two standard elements	19075436 -	19075437 -	19075438 -	19075439 -	19075440 -	19075441 -
	For 1 standard support + 1 machinery support	19075443 -	19075444 -	19075445 -	19075446 -	19075447 -	19075448 -
	For 2 machinery supports	- -	19075453 -	19075454 -	19075455 -	19075456 -	19075457 -
SUSPENDED WALL BLOCK							
Rack	For two standard elements	19075429 -	19075430 -	19075431 -	19075432 -	19075433 -	19075434 -
							
Shelf	For two standard elements	19075459 -	19075460 -	19075461 -	19075462 -	19075463 -	19075464 -
							

New

Finishings

TIPE	DESCRIPTION	CODE	€
CENTRAL BLOCK			
Single smooth panel for machinery	Left smooth panel	19081760	-
	Right smooth panel	19081761	-
	Left smooth panel for block with a tilting bratt pan on the end	19081762	-
	Right smooth panel for block with a tilting bratt pan on the end	19081763	-
Double trim for each side block *	Side trim for Kore 700 central block	19081775	-
	Side trim for mixed Kore 900 + Kore 700 central block: Left Kore 700 right Kore 900	19081779	-
	Side trim for mixed Kore 900 + Kore 700 central block: Right Kore 700 left Kore 900	19081780	-
WALL BLOCK			
Single smooth panel for machinery	Left smooth panel	19081755	-
	Right smooth panel	19081757	-
	Left smooth panel for block with a tilting bratt pan on the end	19081758	-
	Right smooth panel for block with a tilting bratt pan on the end	19081759	-
Double trim for each side block *	Left side trim	19081773	-
	Right side trim	19081774	-

*You cannot put trimming on if a tilting bratt pan is attached to the end.

Burner base

TIPE	DESCRIPTION	CODE	€
GAS*	Gas burner base 1 M	19081800	-
	Gas burner base 1,5 M	19081789	-
	Gas burner base 2 M	19081788	-
	Gas burner base 2,5 M	19081787	-
	Gas burner base de 3 M	19081786	-
	Gas burner base 3,5 M	19081785	-
	Gas burner base 4 M	19081784	-
	Gas burner base 4,5 M	19081783	-
	Gas burner base 5 M	19081782	-
ELÉCTRICO	Electric burner base 1 M	19081809	-
	Electric burner base 1,5 M	19081808	-
	Electric burner base 2 M	19081807	-
	Electric burner base 2,5 M	19081806	-
	Electric burner base 3 M	19081805	-
	Electric burner base 3,5 M	19081804	-
	Electric burner base 4 M	19081803	-
	Electric burner base 4,5 M	19081802	-
	Electric burner base 5 M	19081801	-

*If one appliance on the block uses gas, select gas burners bases.

New

Suspended central or wall block

Non-vertical blocks



Each kit below contains:
- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.
- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.

*All these parts will be provided after receiving the machinery plan.

TIPE	DESCRIPTION	CODE	€
ASSEMBLY KITS WITH SMOOTH PANEL FINISH.			
Cantilever central block	Kore central cantilever kit 1,5 M	19076835	-
	Kore central cantilever kit 2 M	19076836	-
	Kore central cantilever kit 2,5 M	19076837	-
	Kore central cantilever kit 3 M	19076838	-
	Kore central cantilever kit 3,5 M	19076839	-
	Kore central cantilever kit 4 M	19076840	-
	Kore central cantilever kit 4,5 M	19076841	-
	Kore central cantilever kit 5 M	19076842	-
	Kore central cantilever kit 5,5 M	19076843	-
	Kore central cantilever kit 6 M	19076844	-
Cantilever wall block	Kore central cantilever kit 1,5 M	19076825	-
	Kore central cantilever kit 2 M	19076826	-
	Kore central cantilever kit 2,5 M	19076827	-
	Kore central cantilever kit 3 M	19076828	-
	Kore central cantilever kit 3,5 M	19076829	-
	Kore central cantilever kit 4 M	19076830	-
	Kore central cantilever kit 4,5 M	19076831	-
	Kore central cantilever kit 5 M	19076832	-
	Kore central cantilever kit 5,5 M	19076833	-
	Kore central cantilever kit 6 M	19076834	-
SIDE TRIM FINISHING			
Cantilever central or wall block	Kit to provide a cantilever block with lateral supports and side trim*	Consult	

* Add to the kit order.

New

Vertical blocks

Supports

TIPE	DESCRIPTION	CODE	€
Neutral elements 	Standard	19075392	-
	Standard with plug	19075393	-
	Standard with tap	19075394	-
Para maquinaría* 	Para horno optima	19075395	-
	Para salamandra	19075396	-

* Not suitable for suspended wall blocks. Must be placed on neutral parts measuring 1 M on both sides.

Racks and shelves

TIPE	TIPE SOPORT	LARGURA BLOQUE					
		2M	2 1/2M	3M	3 1/2M	4M	4 1/2M
SUSPENDED CENTRAL BLOCK							
Rack 	For two standard elements	19075398 -	19075399 -	19075400 -	19075401 -	19075402 -	19075403 -
	For 1 standard support + 1 machinery support	19075405 -	19075406 -	19075407 -	19075408 -	19075409 -	19075420 -
	For 2 machinery supports	- -	19075423 -	19075424 -	19075425 -	19075426 -	19075427 -
Shelf 	For two standard elements	19075436 -	19075437 -	19075438 -	19075439 -	19075440 -	19075441 -
	For 1 standard support + 1 machinery support	19075443 -	19075444 -	19075445 -	19075446 -	19075447 -	19075448 -
	For 2 machinery supports	- -	19075453 -	19075454 -	19075455 -	19075456 -	19075457 -
SUSPENDED WALL BLOCK							
Rack 	For two standard elements	19075429 -	19075430 -	19075431 -	19075432 -	19075433 -	19075434 -
Shelf 	For two standard elements	19075459 -	19075560 -	19075561 -	19075562 -	19075563 -	19075564 -

New

Bridge block

Finishings

Each kit below contains:
- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.
- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.

* All these parts will be provided after receiving the machinery plan.

TYPE	DESCRIPTION	CODE	€
ASSEMBLY KITS WITH SMOOTH PANEL FINISH.			
Cantilever central block	Kore central cantilever kit 1,5 M	19076835	-
	Kore central cantilever kit 2 M	19076836	-
	Kore central cantilever kit 2,5 M	19076837	-
	Kore central cantilever kit 3 M	19076838	-
	Kore central cantilever kit 3,5 M	19076839	-
	Kore central cantilever kit 4 M	19076840	-
	Kore central cantilever kit 4,5 M	19076841	-
	Kore central cantilever kit 5 M	19076842	-
	Kore central cantilever kit 5,5 M	19076843	-
	Kore central cantilever kit 6 M	19076844	-
Cantilever wall block	Kore central cantilever kit 1,5 M	19076825	-
	Kore central cantilever kit 2 M	19076826	-
	Kore central cantilever kit 2,5 M	19076827	-
	Kore central cantilever kit 3 M	19076828	-
	Kore central cantilever kit 3,5 M	19076829	-
	Kore central cantilever kit 4 M	19076830	-
	Kore central cantilever kit 4,5 M	19076831	-
	Kore central cantilever kit 5 M	19076832	-
	Kore central cantilever kit 5,5 M	19076833	-
	Kore central cantilever kit 6 M	19076834	-
SIDE TRIM FINISHING			
Cantilever central or wall block	Kit to provide a cantilever block with lateral supports and side trim*	Consult	-

* Add to the kit order.

New

Bridge block



Finishings

Each kit below contains:
- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.
- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.

*All these parts will be provided after receiving the machinery plan.

TYPE	DESCRIPTION	CODE	€
ASSEMBLY KITS			
	Bridge kit for Kore block 1 M	19044954	-
	Bridge kit for Kore block 1,5 M	19044955	-
	Bridge kit for Kore block 2 M	19044956	-
	Bridge kit for Kore block 2,5 M	19044957	-
	Bridge kit for Kore block 3 M	19044958	-
	Bridge kit for Kore block 3,5 M	19044959	-
	Bridge kit for Kore block 4 M	19044960	-
EXTERNAL TERMINATION			
Single smooth panel for machinery	Left smooth panel	19081813	-
	Right smooth panel	19081814	-
	Left smooth panel for block with a tilting bratt pan on the end	19081815	-
	Right smooth panel for block with a tilting bratt pan on the end	19081816	-
Double trim for each side block * 	Left side trim	19081821	-
	Right side trim	19081822	-
INTERIOR TERMINATION			
	Interior individual panel for bridge block	19081993	-

New

Burner base

TYPE	DESCRIPTION	CODE	€
GAS	Gas burner base 0,5 M	19081990	-
	Gas burner base 1 M	19081800	-
	Gas burner base 1,5 M	19081789	-
	Gas burner base 2 M	19081788	-
	Gas burner base 2,5 M	19081787	-
	Gas burner base de 3 M	19081786	-
	Gas burner base 3,5 M	19081785	-
	Gas burner base 4 M	19081784	-
	Gas burner base 4,5 M	19081783	-
	Gas burner base 5 M	19081782	-
ELECTRIC	Electric burner base 0,5 M	19081991	-
	Electric burner base 1 M	19081809	-
	Electric burner base 1,5 M	19081808	-
	Electric burner base 2 M	19081807	-
	Electric burner base 2,5 M	19081806	-
	Electric burner base 3 M	19081805	-
	Electric burner base 3,5 M	19081804	-
	Electric burner base 4 M	19081803	-
	Electric burner base 4,5 M	19081802	-
	Electric burner base 5 M	19081801	-

*If one appliance on the block uses gas, select gas burners bases.

Accessories

Cooker accessories

	DESCRIPTION		CODE	€
	KORE water column kit left		19076661	-
	KORE water column kit right		19076662	-
	Kore smooth fry-top (350 x 300 mm)		19078476	-
	Wok pan adaptor		19078477	-
	Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw)	C-G720	19084557	-
	Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw)	C-G720 H	19084558	-
	Kit 4 brass transmitters (2 x 5.25 kW + 1 x 8 kW + 1 x 10.2 kW)	C-G740, C-G741, C-GE741	19084559	-
	Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW)	C-G750, C-G751	19084571	-
	Kit 6 brass transmitters (3 x 5.25 kW + 2 x 8 kW + 1 x 10.2 kW)	C-G740 H, C-G741 H, C-GE741 H	19084570	-
	Kit 6 high power brass transmitters (5 x 8 kW + 1 x 10.2 kW)	C-G760, C-G761, C-GB761, C-GB761 R	19084572	-
	Kit 6 difusores de latón alta potencia (6 x 8 kW)	C-G760 H, C-G761 H, C-GB761 H, C-GB761 RH	19084573	-

Fryer accessories

	DESCRIPTION	CODE	€
	15L small fryer basket	19078478	-

Fry-top accessories

	DESCRIPTION	CODE	€
	KORE 0.5M fry-top guard	19078921	-
	KORE 1M fry-top guard	19078920	-
	Fry-top scraper	19045083	-

Accessories for charcoals

	DESCRIPTION	CODE	€
	KORE charcoal scraper - FE Grill	19045084	-
	KORE charcoal scraper - Stainless steel Grill	19058313	-

Bain marie accessories

	DESCRIPTION	CODE	€
	KORE filling tap kit	19074221	-

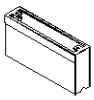
Machines with wheels

	DESCRIPTION	CODE	€
	KORE kit of 4 wheels	19044983	-
	KORE kit of 2 fixed wheels	19044985	-

Pasta cooker accessories

	DESCRIPTION	CODE	€
	Pasta cooker baskets kit 40 L – 6x1/6 square	19036341	-
	Pasta cooker baskets kit 40 L– 6x1/6 round	19036342	-
	Pasta cooker baskets kit 40 L – 4x1/4	19036344	-
	Pasta cooker baskets kit 40 L– 2x1/2	19036340	-
	Pasta cooker baskets kit 26 L– 4x1/6 square	19076807	-
	Pasta cooker baskets kit 26 L– 4x1/6 round	19076809	-

Tall chimney kit

	DESCRIPTION	CODE	€
	Tall chimney kit 1/4 M Kore 900 appliances	19081001	-
	Tall chimney kit 1/2 M Kore 900 appliances	19080999	-
	Tall chimney kit 1 M Kore 900 appliances	19080990	-
	Tall chimney kit 1 1/4 M Kore 900 appliances	19081000	-

* Can be installed in all appliances except electric fryers.

Transformations to other voltages - "marine" version (*)

Machines destined for ships, 440 V - 3 Phase, should be requested in the order indicating these data:
- Code for the standard appliance 400 V 3+N.
- Note for assembly 440 V - 3 phases without neutral.

DESCRIPTION	CODE	€
MARINE - Tiliting bratt pans and boilling pans - Transformation for ship - 440 III	19057294	-
MARINE - Other appliances - Transformation for ship - 440 III	(*)	-
230 III - Transformation to 230 V three-phase without neutral	(*)	-
230 1N - Transformation to 230 V single-phase	(*)	-

(*): Consult the existence of a version for this voltage