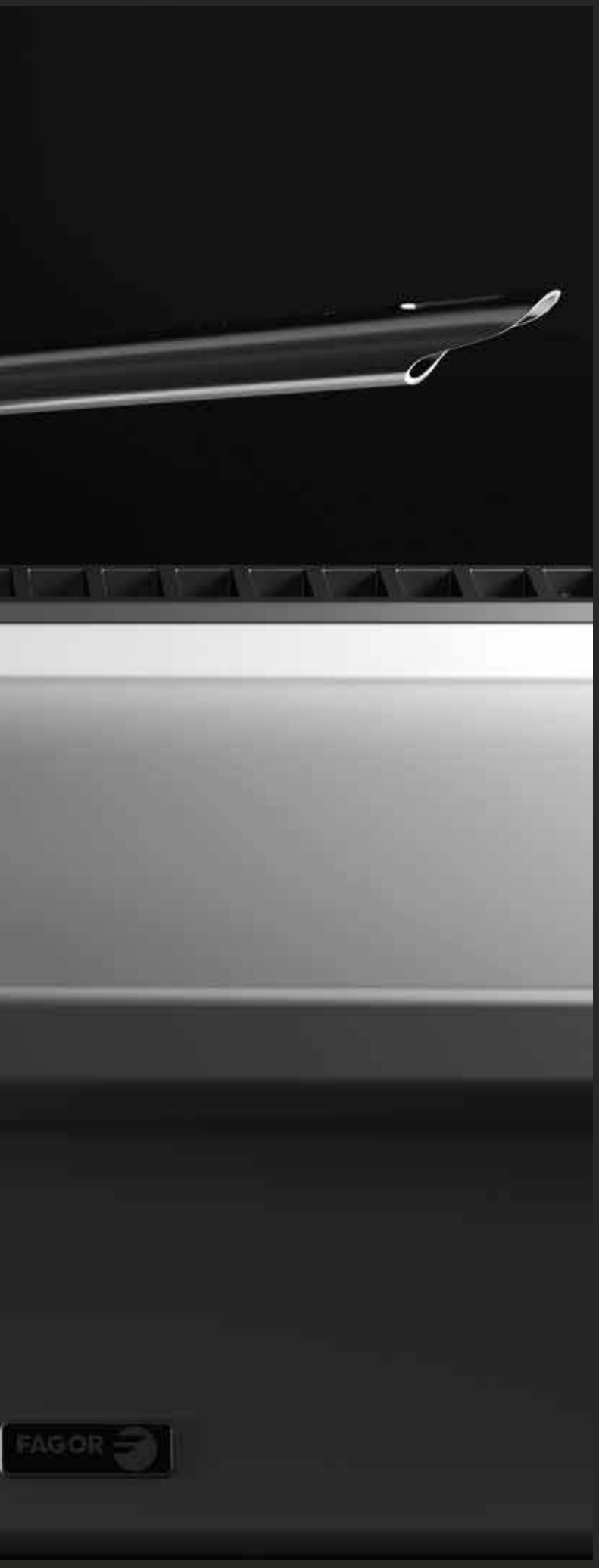





# Cooking



# Cooking

Tailor-made kitchen: Symphony ..... 012

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High production equipment ..... 107

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# According to your needs.

**Find out more!**

Access the website

# Symphony

Symphony offers you the possibility to design and personalise your kitchen with complete freedom, based on your operating needs, combining the different elements, devices and accessories available, symphony will solve and optimise any space.

*Symphony*

# The composition of a perfect symphony

The Symphony range of kitchens enables the kitchen professional to design a tailor-made commercial kitchen with complete freedom, arranging and adapting its various components to suit their style of working.

A wide range of excellent design, high-quality components, shapes, sizes, complements and finished, which let´s you customise is the ideal solution to enjoy cooking and delight the most demanding of palates.



# Every chef’s dream.

The Symphony range has been created to offer design and functional solutions to meet the requirements of kitchen professionals. Elegant, versatile, high powered and high-quality, it is designed by and for the most demanding professionals.

In addition to this, a multitude of advantages that enable optimisation of the available space and management of the work in the kitchen in an effective way according to the chef’s tastes and style of working.

Space optimisation

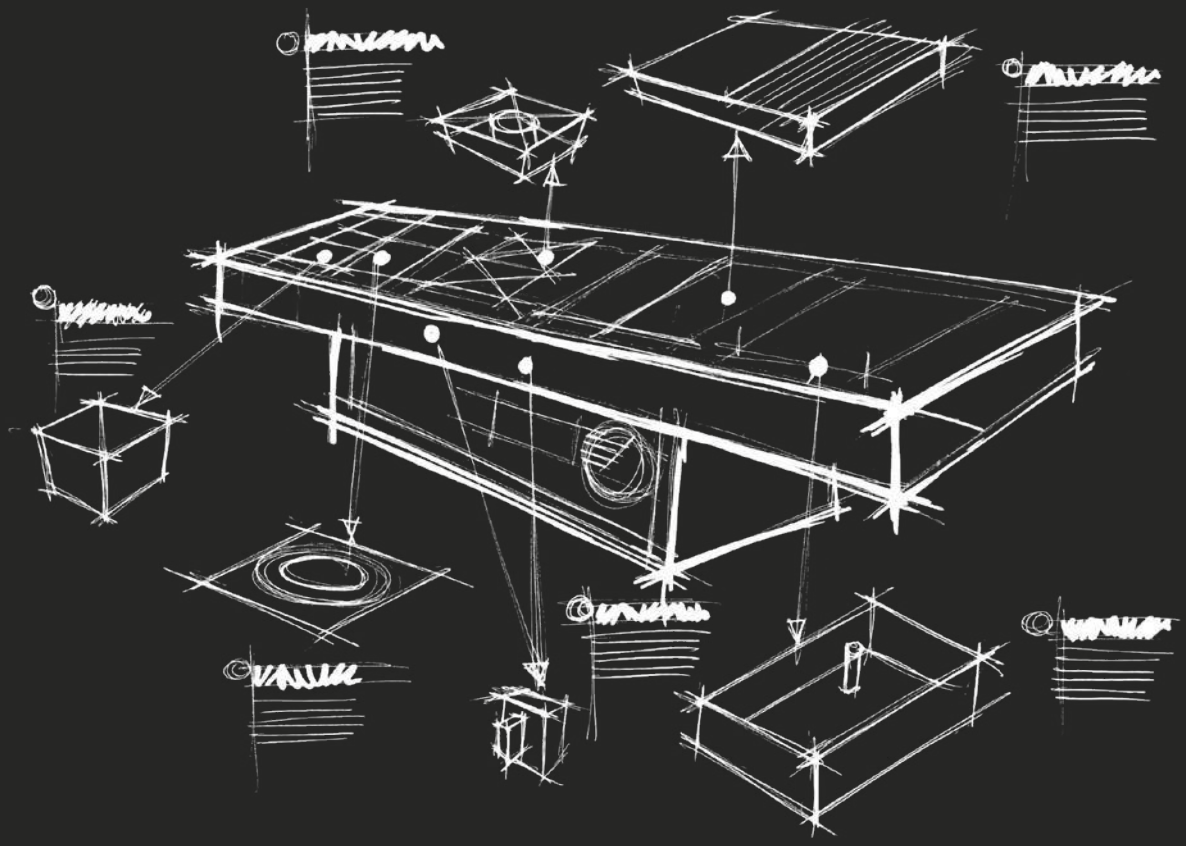
Absolute comfort

Robust and available in a variety of finishing materials

Maximun safety

Optimised performance

Easy to clean





# Performance and productivity maximised.

**Find out more!**

Access the website

Sales brochure

# Kore Monoblock

How to configure a block ..... 017
Main features ..... 019
Example blocks ..... 020
Differences ..... 025

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

# Choose the configuration that is best adapted to your menu.

The option to use the KORE 900 range increases the number of combinations and variations available to help you achieve a result that meets your expectations. You can choose the power and size of the equipment for your Monoblock worktop, allowing you to adapt it to your workspace and the menu that you'd like to create.

## Choose the type of bloc

Whether you're looking for an island because you have plenty of available space, or you'd prefer a worktop against the wall so you can make the most of your limited space, our solutions are designed to meet all your expectations.




## Select the equipment for your worktop

Choose the equipment you'd like to include in your kitchen worktop. You can choose from a wide range of products within our KORE 900 range.



## Select elements to go under the worktop

Complete your design by adding the equipment you want under your worktop. They make it possible to store elements that are not being used, so they are organised and close at hand, allowing you to optimise your kitchen space.



# Every kitchen is unique.

You can give your KORE Monoblock its own unique character. An elegant and personal touch that will turn your cooker into a unique and special piece of equipment.

## Select elements to go above your worktop

In addition to the technological elements, a professional kitchen should also offer efficiency, hygiene and safety. This is why we have developed a range of vertical structures.



## Personalised finishes

Choose the colours and finish to give your design a unique and personal touch.






## Configure your own block:

| CODE | DESCRIPTION |
|---|---|
| 18006781 | Using this configurable code, the different configurations of the KORE Monoblock blocks can be requested. |

# Main features

- 2mm countertop
- Countertop height from the ground 900mm
- Possible lengths from 2 to 5 modules
- Block types: Central or wall
  - Wall: Each wall block will be welded at the factory, no welding or polishing operation will be required in situ

  - Central: They are two wall blocks united in the central part
    - · Easy assembly at site using connecting the two wall blocks
    - · Facilitate repairability
    - · Accessibility to the back of the machines that make up the block
- With and without verticality
- Lower block structure reinforced with respect to a modular kitchen

- All the functions of the 900 KORE range except for boiling pans and brat pans:
- Special gas cooker for Monoblock:
  - Water in “basin” with button for filling
  - Makes cleaning easier
  - Avoids overheating of countertop
  - Drain with overflow integrated in countertop
- Special fry-top for Monoblock:
  - Special width: 600mm and 1000mm
  - Wide water channel with button for filling
  - Avoid overheating of the hob
  - Drain with overflow integrated in countertop
- Each machine has its individual connections (it is not necessary to certify the block).



# Or you can also choose between the blocks that we have designed for you

## Block 1

XS Size - Walll - without verticality



| MODEL | DESCRIPTION | QUANTITY |
|---|---|---|
| **On worktop** | | |
| C-I925 | Induction cooker 2 areas | 1 |
| EN-905 | Half module neutral element | 1 |
| FT-E9075 L | Smooth electric fry-top | 1 |
| EN-9025 | Quarter module neutral element | 1 |
| F-E9115 | Electric fryer 1 tank of 15 litres | 1 |
| **Under the worktop** | | |
| CCP9-2G W | Refrigerated stand with drawers | 1 |
| MB-905 | Half module stand | 1 |

### Main features

| CODE | ELECTRIC POWER (kW) | GAS POWER (kW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|
| 19096279 | 31,5 | - | 2180x1030x900 | - |

## Block 2

S size – Wall - without verticality



| MODEL | DESCRIPTION | QUANTITY |
|---|---|---|
| **On worktop** | | |
| C-G940 LPG | 4 burners gas cooker | 1 |
| EN-905 | Half module neutral element | 1 |
| FT-E9075 L | Smooth electric fry-top | 1 |
| EN-9025 | Quarter module neutral element | 1 |
| F-G9121 | Electric fryer 1 tank of 21 litres | 1 |
| **Under the worktop** | | |
| CCP9-2G W | Refrigerated stand with drawers | 1 |
| MB-910 | Stand | 1 |

### Main features

| CODE | ELECTRIC POWER (kW) | GAS POWER (kW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|
| 19096097 | 9,5 | 49,7 | 2580x1030x900 | - |

## Block 3

M size - Central - without verticality



| MODEL | DESCRIPTION | QUANTITY |
|---|---|---|
| **On worktop** | | |
| SIDE A | | |
| C-G941 LPG | 4 burners gas cooker with oven | 1 |
| EN-9025 | Quarter module neutral element | 1 |
| FT-E1000 L R | Smooth and ribbed electric fry-top | 1 |
| SIDE B | | |
| C-G940 LPG | 4 burners gas cooker | 1 |
| EN-905 | Half module neutral element | 1 |
| F-G9221 | Gas fryer 2 tanks of 21 litres | 1 |
| **Under the worktop** | | |
| SIDE A | | |
| CCP9-2G W | Refrigerated stand with drawers | 1 |
| SIDE B | | |
| MB-910 | Stand | 1 |
| MB-905 | Half module stand | 1 |

### Main features

| CODE | ELECTRIC POWER (kW) | GAS POWER (kW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|
| 19096342 | 18,75 | 79,3 | 2180x1960x900 | - |

## Block 4

L  size - Wall - without verticality



| MODEL | DESCRIPTION | QUANTITY |
|---|---|---|
| **On worktop** | | |
| C-G961 OP LPG | 6 burners gas cooker with oven | 1 |
| EN-905 | Half module neutral element | 1 |
| EN-9025 | Quarter module neutral element | 1 |
| FT-E9075 L | Smooth electric fry-top | 1 |
| B-G905 LPG | Gas grill | 1 |
| EN-905 | Half module neutral element | 1 |
| F-G9221 | Gas fryer 2 tanks of 21 litres | 1 |
| **Under the worktop** | | |
| CCP9-2G W | Refrigerated stand with drawers | 1 |
| MB-905 | Half module stand | 2 |

### Main features

| CODE | ELECTRIC POWER (kW) | GAS POWER (kW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|
| 19096381 | 9,5 | 108,95 | 4180x1030x900 | - |

## Block 5

M size - Central - without verticality



| MODEL | DESCRIPTION | QUANTITY |
|---|---|---|
| **On worktop** | | |
| SIDE A | | |
| FT-E9075 L | Smooth electric fry-top | 1 |
| EN-9025 | Quarter module neutral element | 1 |
| CP-G905 LPG | Gas pasta cooker 1 tank | 1 |
| EN-905 | Half module neutral element | 2 |
| C-G940 LPG | 4 burners gas cooker | 1 |
| SIDE B | | |
| F-G9121 | Gas fryer 1 tank of 21 litres | 1 |
| EN-905 | Half module neutral element | 1 |
| FT-E9125 R | Ribbed electric fry-top | 1 |
| EN-9025 | Quarter module neutral element | 1 |
| C-G941 LPG | 4 burners gas cooker with oven | 1 |
| **Under the worktop** | | |
| MB-910 | Stand | 2 |
| MB-905 | Half module stand | 3 |
| CCP9-2G W | Refrigerated stand with drawers | 1 |

### Main features

| CODE | ELECTRIC POWER (kW) | GAS POWER (kW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|
| 19096391 | 28 | 103 | 2980x1960x900 | - |

## Block 6

M size - Wall - with verticality



| MODEL | QUANTITY |
|---|---|
| **Verticality** | |
| Standard support | 2 |
| Rack | 1 |

| MODEL | DESCRIPTION | QUANTITY |
|---|---|---|
| **On worktop** | | |
| SIDE A | | |
| EN-905 | Half module neutral element | 3 |
| C-I945 | Induction cooker 4 areas | 1 |
| CP-E905 | Electric pasta cooker 1 tank | 1 |
| SIDE B | | |
| EN-905 | Half module neutral element | 2 |
| F-G9121 | Gas fryer 1 tank of 21 litres | 1 |
| EN-9025 | Quarter module neutral element | 1 |
| FT-E9125 L | Smooth electric fry-top | 1 |
| **Under the worktop** | | |
| MB-915 | Stand | 1 |
| MB-905 | Half module stand | 4 |
| CCP9-2G W | Refrigerated stand with drawers | 1 |

### Main features

| CODE | ELECTRIC POWER (kW) | GAS POWER (kW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|
| 19096405 | 50,75 | 21 | 2980x1960x900 | - |

## Block 7

M size - Central - with Verticality with oven



| MODEL | DESCRIPTION | QUANTITY |
|---|---|---|
| **On worktop** | | |
| SIDE A | | |
| EN-910 | Half module neutral element | 1 |
| F-E9121 | Electric fryer 1 tank of 21 litres | 1 |
| FT-E9075 L | Smooth electric fry-top | 1 |
| C-I945 | Induction cooker 4 areas | 1 |
| EN-925 | Quarter module neutral element | 1 |
| SIDE B | | |
| EN-910 | Half module neutral element | 1 |
| C-I925 | Induction cooker 2 areas | 1 |
| EN-905 | Half module neutral element | 1 |
| FT-E9075 R | Ribbed electric fry-top | 1 |
| F-E9121 | Electric fryer 1 tank of 21 litres | 1 |
| EN-905 | Half module neutral element | 1 |

| MODEL | DESCRIPTION | QUANTITY |
|---|---|---|
| **Under the worktop** | | |
| MB-910 | Stand | 4 |
| MB-905 G | Half module stand | 1 |
| CCP9-2G W | Refrigerated stand with drawers | 1 |

| MODEL | QUANTITY |
|---|---|
| **Verticality** | |
| Standard stand | 1 |
| Oven support<br>*Oven not included | 1 |
| Rack | 1 |

## Main features

| CODE | ELECTRIC POWER (kW) | GAS POWER (kW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|
| 19096154 | 84,75 | - | 2980x1960x900 | - |

## Block 8

L size - Wall - without verticality

| MODEL | CODE | QUANTITY |
|---|---|---|
| **On worktop** | | |
| C-G940 LPG | 4 burners gas cooker | 2 |
| FT-E9125 L | Smooth electric fry-top | 1 |
| EN-9025 | Quarter module neutral element | 1 |
| EN-905 | Half module neutral element | 1 |
| F-G9221 | Gas fryer 2 tanks of 21 liters | 1 |
| **Under the worktop** | | |
| MB-905 | Half module neutral element | 1 |
| MB-910 | Stand | 2 |
| MB-915 | Half module stand | 2 |

### Main features

| CODE | ELECTRIC POWER (kW) | GAS POWER (kW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|
| 19096407 | 18,5 | 99,4 | 4180x1030x900 | - |

## Block 9

L size - Central - without verticality

| MODEL | CODE | QUANTITY |
|---|---|---|
| **On worktop** | | |
| F-G9221 | Gas fryer 2 tanks of 21 litres | 2 |
| EN-905 | Half module neutral element | 2 |
| FT-E9125 L | Smooth electric fry-top | 2 |
| EN-9025 | Quarter module neutral element | 2 |
| C-G940 LPG | 4 burners gas cooker | 4 |
| **Under the worktop** | | |
| MB-905 | Stand | 2 |
| MB-910 | Half module stand | 4 |
| MB-915 | Refrigerated stand with drawers | 2 |

### Main features

| CODE | ELECTRIC POWER (kW) | GAS POWER (kW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|
| 19096408 | 18,5 | 141,4 | 4180x1030x900 | - |

# Main differences between Symphony and KORE Monoblock

| | SYMPHONY | KORE Monoblock |
|---|---|---|
| **Connections** | Single connection | Individual connection.<br>Optional a module in which to centralize all the connections. |
| **Thickness** | 3 mm (+ 3 mm reinforcement) | 2 mm |
| **Customization** | Endless options | Customizable details. Colours in specific elements: strip and knobs. |
| **Configuration** (functionalities) | Made to measure design process. | Wide range of functions.<br>Nearly same as in modular but with some exceptions:<br>• No boling pans and bratt pans.<br>• Special open burners and fry tops |
| **Design and quoting process** | Made to measure design process. | Easily achievable design. |
| **Transport** | It can be shipped the way you need it. The “tailor-made” applies to shipping as well. | Standard packing. No welding or polishing operation will be necessary in situ. |
| **Availability** | On request. Custom manufacturing book and build. | Fast availability, on request. Manufacturing based on modular equipment which speeds up manufacturing. |

## Tailor-made kitchen: Symphony

The composition of a perfect Symphony



## One piece worktop kitchen: Kore Monoblock

A unique solution for your kitchen



KORE
GENERATION



# Performance and productivity maximised.

**Find out more!**

Access the website

Comercial video

Sales brochure

# 900 Series


| | |
|---|---|
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| Grills | 038 |
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| Stands | 048 |
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| Kore 900 blocks and verticality | 050 |
| Accessories | 059 |


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 polished.
- 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, 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 with 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).

- Reassemble with easy slot burners.
- 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 controls set on the upper panel for better ergonomics.
- Stainless steel cooking chamber, 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.
- Brass transmitters.

| | 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 polished.
- 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.
- Stainless steel cooking chamber, making it easier to clean and provides 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 polished.
- 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.
- Stainless steel cooking chamber, making it easier to clean and provides 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 polished.
- 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.
- Stainless steel cooking chamber, 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 polished.
- "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.
- Stainless steel cooking chamber, 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 polished.
- 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 polished.
- 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. Easy 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 | - |
| | | NG | 19075678 | | | | | | | |
|  | FT-G905 V R | LPG | 19075679 | R | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | NG | 19075680 | | | | | | | |
|  | FT-G910 V L | LPG | 19075705 | L | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | NG | 19075706 | | | | | | | |
|  | FT-G910 V R | LPG | 19075709 | R | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | NG | 19075710 | | | | | | | |
|  | FT-G910 V LR | LPG | 19075707 | L+R | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | NG | 19075708 | | | | | | | |
| CONTROL BY THERMOSTAT | | | | | | | | | | |
|  | FT-G905 L | LPG | 19075669 | L | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | NG | 19075671 | | | | | | | |
|  | FT-G905 R | LPG | 19075673 | R | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | NG | 19075675 | | | | | | | |
|  | FT-G910 L | LPG | 19075693 | L | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | NG | 19075695 | | | | | | | |
|  | FT-G910 R | LPG | 19075701 | R | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | NG | 19075703 | | | | | | | |
|  | FT-G910 LR | LPG | 19075697 | L+R | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | NG | 19075699 | | | | | | | |
| CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE | | | | | | | | | | |
|  | FT-G905 C L | LPG | 19075661 | L / C | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | NG | 19075663 | | | | | | | |
|  | FT-G905 C R | LPG | 19075665 | R / C | 1 | 335x640 | 21,50 | 9,25 | 400x930x290 | - |
| | | NG | 19075667 | | | | | | | |
|  | FT-G910 C L | LPG | 19075681 | L / C | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | NG | 19075683 | | | | | | | |
|  | FT-G910 C R | LPG | 19075689 | R / C | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | NG | 19075691 | | | | | | | |
|  | FT-G910 C LR | LPG | 19075685 | L+R / C | 2 | 735x640 | 47,00 | 18,50 | 800x930x290 | - |
| | | NG | 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 polished.
- 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 offers 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 are turned using an 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** | | | | | | | | | | |
| 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** | | | | | | | | | | |
| 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 polished.
- 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.
- Medium & high speed well filling using electrovalve positioning.
- Draining of well using 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 polished.
- 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 as previous page.
- 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 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 polished.
- 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 | - |
| | | 60 | 19081730 | 19081733 | | | | | | |
| | F-G9215 | 50 | 19081735 | 19081738 | 2 | 2x15 | 2 large | 30,00 | 800x930x850 | - |
| | | 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 | | 19078867 | | 1 | 1x15 | 1 large | 12,00 | 400x930x850 | - |
| | F-E9215 | | 19081692 | | 2 | 2x15 | 2 large | 24,00 | 800x930x850 | - |
| | F-E9121 | | 19075600 | | 1 | 1x21 | 2 small | 18,00 | 400x930x850 | - |
| | F-E9121 D | | 19075900 | | 1 | 1x21 | 2 small | 21,00 | 400x930x850 | - |
| | F-E9221 | | 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 polished.
- 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 collected 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 polished.
- Motorised or crank operated elevation systems which raises 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 (DM²) | 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

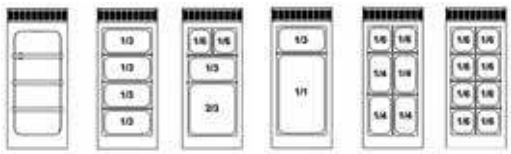
- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Wells accommodating different configurations of Gastronorm containers of different sizes, 150 mm high and with dimensions:
· Half module: GN-1/1+1/3, with 22 litres capacity.
· One 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.

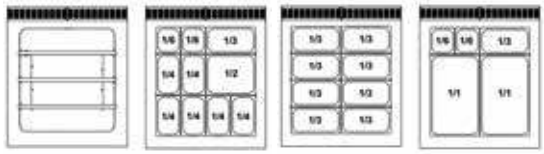
ELECTRIC MODELS
- AISI-304 stainless steel heating elements located on the outside of the well.
- Safety thermostat in the electric models
- Voltage: 400 V 3+N. It can be transformed to other voltages..

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 polished.
- 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.
- Easy connection to support 900 Kore range equipment.
- Can be used as open storage.
- Designed for the attachment of doors to turn them into closed cupboards.

| | MODEL | CODE | DOORS IN OPTION (NOT INCLUDED) | DRAWERS | GUIDES (5 LEVELS) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|
| | MB-9025 | 19048470 | - | - | - | 200x660x560 | - |
| | MB-905 | 19018700 | 1 | - | - | 400x660x560 | - |
| | MB-905 C | 19084564 | - | 2 | - | 400x660x560 | - |
| | MB-905 G | 19086897 | 1 | - | 1 | 400x660x560 | - |
| | MB-910 | 19022189 | 2 | - | - | 800x660x560 | - |
| | MB-915 | 19020374 | 3 | - | - | 1.200x660x560 | - |

## 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

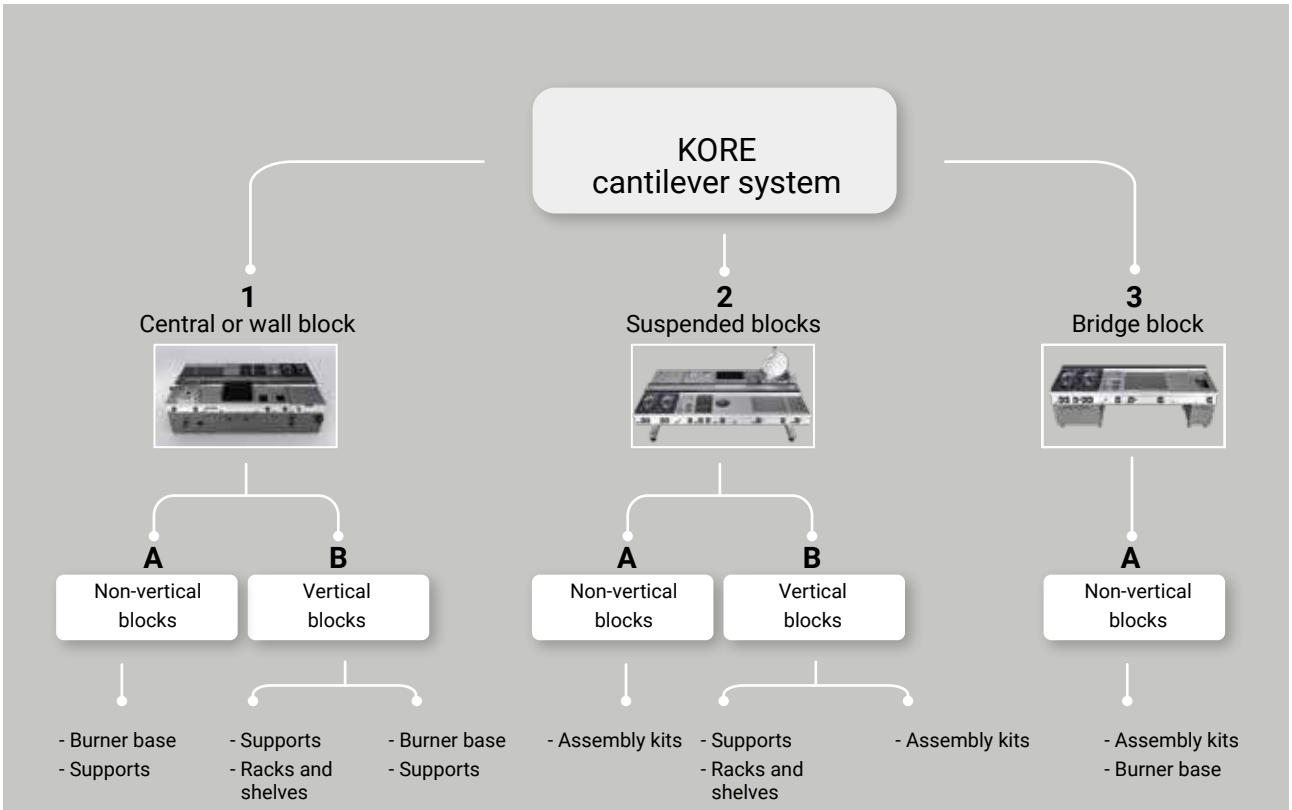
- Structure built in AISI-304.
- Sealed compressor with ventilated condenser.
- Copper pipe evaporator with aluminum wings.
- 50 mm injected polyurethane insulation with a density of 40kg/m³.
- BP models with panoramic door opening and automatic closing device with stay open feature above 90º.
- Height 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.
- Tested in climate class 4.
- Electronic temperature and defrosting control and display.
- W model with GN 1/1 holding capacity drawers.
- W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
- Stainless steel back panel.

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** | | | | | | | | | | |
| CCP9-2G | R290 | 50 | 19089615 | 2 | B | 169 | 714 | 250 | 1.200x900x590 | - |
| **Models with 2/3 drawers** | | | | | | | | | | |
| CCP9-2G W | R290 | 50 | 19089616 | 2 x 2/3 | B | 169 | 714 | 250 | 1.200x900x590 | - |
| **Models with full length flat drawers** | | | | | | | | | | |
| CCP9-2G W2 | R290 | 50 | 19089617 | 2 x GN 2/1 | C | 169 | 777 | 262 | 1.200x900x590 | - |
| **Models with doors** | | | | | | | | | | |
| CCP9-3G | R290 | 50 | 19089618 | 3 | D | 240 | 1113 | 249 | 1.600x900x590 | - |
| **Models with 2/3 drawers** | | | | | | | | | | |
| CCP9-3G W | R290 | 50 | 19089619 | 3 x GN 1/1 | D | 240 | 1113 | 249 | 1.600x900x590 | - |

# Kore 900 cantilever system






# **1-** Central or wall blocks

## **A -** Non-vertical blocks

### 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 | - |

### Burner base

| 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.

# **1 -** Central or wall block

## **B -** Vertical blocks



# **1 -** Central or wall block

## **B -** Vertical blocks

### 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<br>- | 19075321<br>- | 19075322<br>- | 19075323<br>- | 19075324<br>- | 19075325<br>- |
|  | For 1 standard support + 1 machinery support | 19075327<br>- | 19075328<br>- | 19075329<br>- | 19075330<br>- | 19075331<br>- | 19075332<br>- |
| | For 2 machinery supports | -<br>- | 19075335<br>- | 19075336<br>- | 19075337<br>- | 19075338<br>- | 19075339<br>- |
| Shelf | For two standard elements | 19075344<br>- | 19075345<br>- | 19075347<br>- | 19075348<br>- | 19075349<br>- | 19075370<br>- |
|  | For 1 standard support + 1 machinery support | 19075372<br>- | 19075373<br>- | 19075374<br>- | 19075375<br>- | 19075376<br>- | 19075377<br>- |
| | For 2 machinery supports | -<br>- | 19075380<br>- | 19075381<br>- | 19075382<br>- | 19075383<br>- | 19075384<br>- |
| **Wall block** | | | | | | | |
| Rack | For two standard elements | 19075316<br>- | 19075317<br>- | 19075318<br>- | 19075319<br>- | 19075340<br>- | 19075341<br>- |
|  | | | | | | | |
| Shelf | For two standard elements | 19075386<br>- | 19075387<br>- | 19075388<br>- | 19075389<br>- | 19075390<br>- | 19075391<br>- |
|  | | | | | | | |

# **1 -** Central or wall block

## **B -** Vertical blocks

### 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. | 19081767 | - |
| | Right smooth panel for block with a tilting bratt pan on the end. | 19081768 | - |
| 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.

# **2 -** Suspended blocks: Central or wall

## **A -** 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.

# **2 -** Suspended blocks: Central or wall

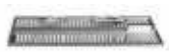
## **B -** Vertical blocks

### 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<br>- | 19075399<br>- | 19075400<br>- | 19075401<br>- | 19075402<br>- | 19075403<br>- |
|  | For 1 standard support + 1 machinery support | 19075405<br>- | 19075406<br>- | 19075407<br>- | 19075408<br>- | 19075409<br>- | 19075420<br>- |
| | For 2 machinery supports | -<br>- | 19075423<br>- | 19075424<br>- | 19075425<br>- | 19075426<br>- | 19075427<br>- |
| Shelf | For two standard elements | 19075436<br>- | 19075437<br>- | 19075438<br>- | 19075439<br>- | 19075440<br>- | 19075441<br>- |
|  | For 1 standard support + 1 machine support | 19075443<br>- | 19075444<br>- | 19075445<br>- | 19075446<br>- | 19075447<br>- | 19075448<br>- |
| | For 2 machinery supports | -<br>- | 19075453<br>- | 19075454<br>- | 19075455<br>- | 19075456<br>- | 19075457<br>- |
| **Suspended wall block** | | | | | | | |
| Rack | For two standard elements | 19075429<br>- | 19075430<br>- | 19075431<br>- | 19075432<br>- | 19075433<br>- | 19075434<br>- |
|  | | | | | | | |
| Shelf | For two standard elements | 19075459<br>- | 19075460<br>- | 19075461<br>- | 19075462<br>- | 19075463<br>- | 19075464<br>- |
|  | | | | | | | |

# **2 -** Suspended blocks: Central or wall

## **B -** 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 | 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.

# **3 -** Bridge block

## **A -** 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.

| 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 | 19078478 | - |

## 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 | - |
|  | Pasta cooker baskets kit – 4x1/4 | 19036344 | - |

## 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 | BM-E 700 900 | F-TE 705 905 | F-TE 710 910 | B-E9051 | B-E9101 | F-E 7 ONE CONTAINER | F-E 7 TWO CONTAINERS | SB-E 710 MANUAL | CP-E 7, 9 ONE CONTAINER | CP-E 7, 9 TWO CONTAINERS | M-E 710 | F-E 9 ONE CONTAINER | F-E 9 TWO CONTAINERS | SB-E 91X MANUAL | M-E 900 | SB-E 91 MOTORISED | € |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Ship kit 16A | 19087491 | 1 | 1 | 2 | | | | | | | | | | | | | | - |
| Ship kit 16A with Energy Regulator | 19089410 | | | | 1 | 2 | | | | | | | | | | | | - |
| Ship kit 20A | 19087492 | | | | | | 1 | 2 | 1 | | | | | | | | | - |
| Ship kit 20A with Energy Regulator | 19087493 | | | | | | | | | 1 | 2 | 1 | | | | | | - |
| Ship kit 40A | 19087494 | | | | | | | | | | | | 1 | 2 | 1 | | | - |
| Ship kit with Transformer | 19057294 | | | | | | | | | | | | | | | 1 | 1 | - |
| 230 III - Conversion to 230 V three phase without neutral | (*) | | | | | | | | | | | | | | | | | - |
| 230 1N - Conversion to 230 V single phase | (*) | | | | | | | | | | | | | | | | | - |

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



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# 700 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 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.
- Brass transmitters.

| 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.
- Stainless steel cooking chamber 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.
- Brass transmitters.

| MODEL | GAS | CODE | BURNERS 5,25 kW | BURNERS 8 kW | SOLID TOP 5,25 kW | OVEN 8,6 kW | TOTAL POWER (kW) | STANDS | DIMENSIONS | € |
|---|---|---|---|---|---|---|---|---|---|---|
| **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.
- Stainless steel cooking chamber 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.
- Stainless steel cooking chamber 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.
- Stainless steel cooking chamber 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 polished. 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 & safety 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.
- Stainless steel cooking chamber 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 is 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 polished.
- 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) | dm² | | | |
| **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
- Group 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.

GAS COUNTERTOP MODELS
- Group 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
- Group 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) | dm² | | | |
| **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 | | | | | | | | |
| 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 | 800x730x850 | - |
| | NG | 19081689 | | | | | | | | |
| B-G7101 | LPG | 19078905 | Mild steel | 2 | 4 | 515x172 | 35,43 | 16,2 | 800x730x850 | - |
| | 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 polished.
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top.
- 2 well 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 polished. 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 as 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

- Heated through 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 | 11,00 | 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 polished.
- 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 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 polished. 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 polished. Hidden screws.
- Lever system to raise the well. The well can be raised until it is vertical to drain it completely.
- 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 have 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 with, 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 polished. 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.

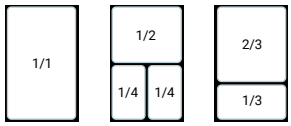
Standard provision:

- 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 to open to the left or to the right.<br>The number of doors depends on the stand to which they are to be mounted. | - |

# Refrigerated stands



## General characteristics

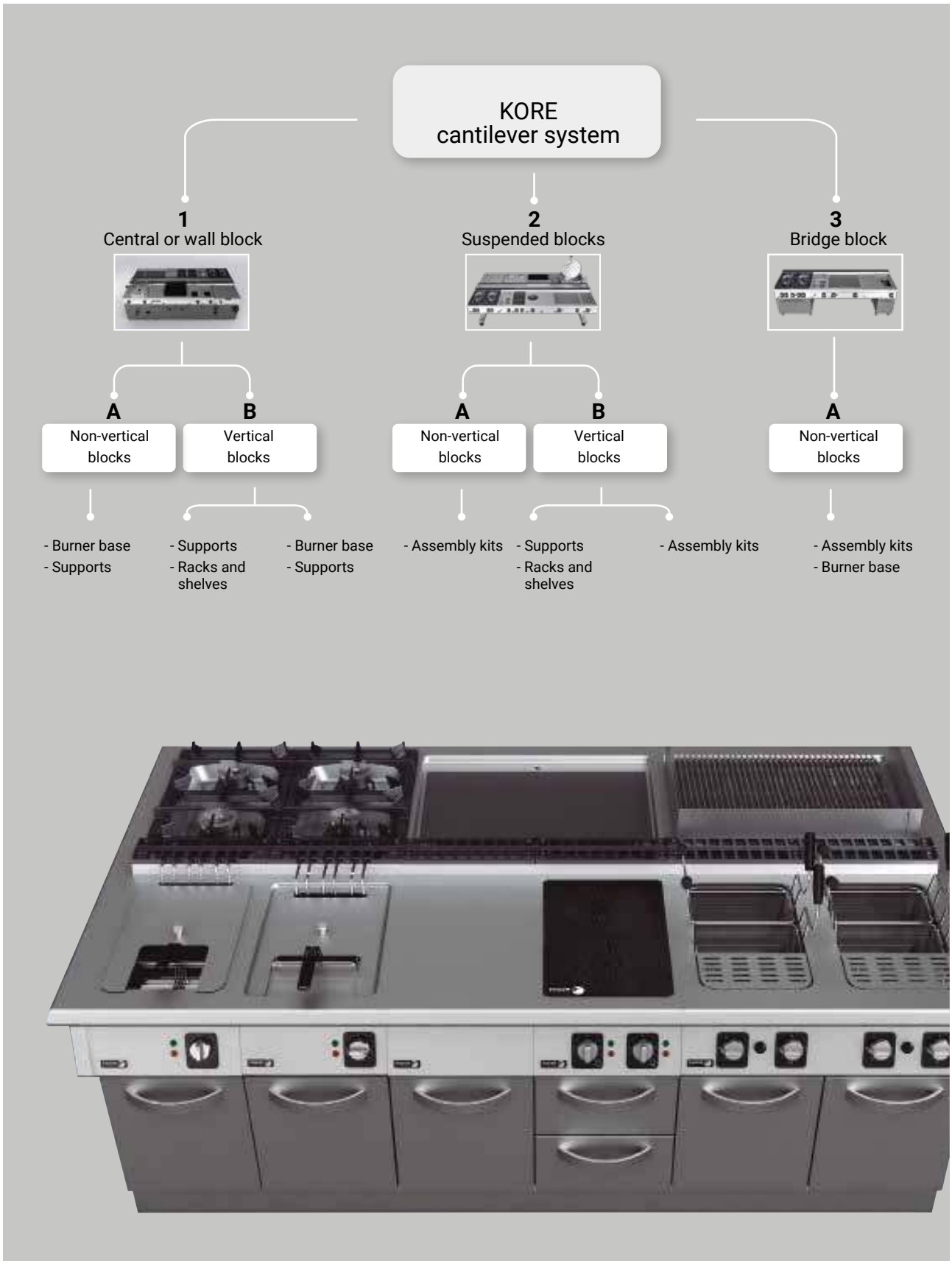
- Structure built in AISI-304.
- Sealed compressor with ventilated condenser.
- Copper pipe evaporator with aluminum wings.
- 50 mm injected polyurethane insulation with a density of 40kg/m$^3$.
- BP models with panoramic door opening and automatic closing device with a stay open feature above 90º.
- 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.
- Tested in climate class 4.
- Electronic temperature and defrosting control and display.
- W model with GN 1/1 holding capacity drawers.
- W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
- Stainless steel back panel.

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** | | | | | | | | | | |
| CCP7-2G | R290 | 50 | 19089620 | 2 | B | 110 | 657 | 249 | 1200x630x590 | - |
| **Models with 2/3 drawers** | | | | | | | | | | |
| CCP7-2G W | R290 | 50 | 19089621 | 2 x GN 2/3 | B | 110 | 714 | 249 | 1200x630x590 | - |
| **Models with full length flat drawers** | | | | | | | | | | |
| CCP7-2G W2 | R290 | 50 | 19089622 | 2 x GN 4/3 | c | 110 | 777 | 262 | 1200x630x590 | - |
| **Models with doors** | | | | | | | | | | |
| CCP7-3G | R290 | 50 | 19089623 | 3 | D | 169 | 1113 | 249 | 1.600x630x590 | - |
| **Models with 2/3 drawers** | | | | | | | | | | |
| CCP7-3G W | R290 | 50 | 19089624 | 3 x GN 2/3 | D | 169 | 1113 | 249 | 1.600x630x590 | - |

# Kore 700 blocks



# **1-** Central or wall block

## **A -** Non-vertical blocks

### 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

| 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 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 | - |

# **1-** Central or wall block

## **B -** Vertical blocks

### 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 | - |

* 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 |
| **Central block** | | | | | | | |
| Rack | For two standard elements | 19075398<br>- | 19075399<br>- | 19075400<br>- | 19075401<br>- | 19075402<br>- | 19075403<br>- |
|  | For 1 standard support + 1 machinery support | 19075405<br>- | 19075406<br>- | 19075407<br>- | 19075408<br>- | 19075409<br>- | 19075420<br>- |
| | For 2 machinery supports | -<br>- | 19075423<br>- | 19075424<br>- | 19075425<br>- | 19075426<br>- | 19075427<br>- |
| Shelf | For two standard elements | 19075436<br>- | 19075437<br>- | 19075438<br>- | 19075439<br>- | 19075440<br>- | 19075441<br>- |
|  | For 1 standard support + 1 machinery support | 19075443<br>- | 19075444<br>- | 19075445<br>- | 19075446<br>- | 19075447<br>- | 19075448<br>- |
| | For 2 machinery supports | -<br>- | 19075453<br>- | 19075454<br>- | 19075455<br>- | 19075456<br>- | 19075457<br>- |
| **Suspended wall block** | | | | | | | |
| Rack | For two standard elements | 19075429<br>- | 19075430<br>- | 19075431<br>- | 19075432<br>- | 19075433<br>- | 19075434<br>- |
|  | | | | | | | |
| Shelf | For two standard elements | 19075459<br>- | 19075460<br>- | 19075461<br>- | 19075462<br>- | 19075463<br>- | 19075464<br>- |
|  | | | | | | | |

# **1-** Central or wall block

## **A -** Vertical blocks

### Finishings

| TYPE | 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

| 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 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 | - |

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

# **2 -** Suspended central or wall block

## **A -** 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.

| 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.

# **2 -** Suspended central or wall block

## **B -** Vertical blocks

### Supports

| TYPE | DESCRIPTION | CODE | € |
|---|---|---|---|
| Neutral elements  | Standard | 19075392 | - |
| | Standard with plug | 19075393 | - |
| | Standard with tap | 19075394 | - |
| For machinery*  | For optimum 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<br>- | 19075399<br>- | 19075400<br>- | 19075401<br>- | 19075402<br>- | 19075403<br>- |
| | For 1 standard support + 1 machinery support | 19075405<br>- | 19075406<br>- | 19075407<br>- | 19075408<br>- | 19075409<br>- | 19075420<br>- |
| | For 2 machinery supports | -<br>- | 19075423<br>- | 19075424<br>- | 19075425<br>- | 19075426<br>- | 19075427<br>- |
| Shelf  | For two standard elements | 19075436<br>- | 19075437<br>- | 19075438<br>- | 19075439<br>- | 19075440<br>- | 19075441<br>- |
| | For 1 standard support + 1 machinery support | 19075443<br>- | 19075444<br>- | 19075445<br>- | 19075446<br>- | 19075447<br>- | 19075448<br>- |
| | For 2 machinery supports | -<br>- | 19075453<br>- | 19075454<br>- | 19075455<br>- | 19075456<br>- | 19075457<br>- |
| **Suspended wall block** | | | | | | | |
| Rack  | For two standard elements | 19075429<br>- | 19075430<br>- | 19075431<br>- | 19075432<br>- | 19075433<br>- | 19075434<br>- |
| Shelf  | For two standard elements | 19075459<br>- | 19075560<br>- | 19075561<br>- | 19075562<br>- | 19075563<br>- | 19075564<br>- |

# **2 -** Suspended central or wall block

## **B -** 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.** | | | |
| 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.

# **3 -** Bridge block

## **A -** 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** | | | |
| | 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 | - |

## 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 high power brass diffusers (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 700 appliances | 19081053 | - |
|  | Tall chimney kit 1/2 M Kore 700 appliances | 19081052 | - |
| | Tall chimney kit 1 M Kore 700 appliances | 19081051 | - |
| | Tall chimney kit 1 1/4 M Kore 700 appliances | 19081054 | - |

* 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 | BM-E 700 900 | FTE 705 905 | FTE 710 910 | B-E9051 | B-E9101 | F-E 7 ONE CONTAINER | F-E 7 TWO CONTAINERS | SB-E 710 MANUAL | CP-E 7, 9 ONE CONTAINER | CP-E 7, 9 TWO CONTAINERS | M-E 710 | F-E 9 ONE CONTAINER | F-E 9 TWO CONTAINERS | SB-E 91X MANUAL | M-E 900 | SB-E 91 MOTORISED | € |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Ship kit 16A | 19087491 | 1 | 1 | 2 | | | | | | | | | | | | | | - |
| Ship kit 16A with Energy Regulator | 19089410 | | | | 1 | 2 | | | | | | | | | | | | - |
| Ship kit 20A | 19087492 | | | | | | 1 | 2 | 1 | | | | | | | | | - |
| Ship kit 20A with Energy Regulator | 19087493 | | | | | | | | | 1 | 2 | 1 | | | | | | - |
| Ship kit 40A | 19087494 | | | | | | | | | | | | 1 | 2 | 1 | | | - |
| Ship kit with Transformer | 19057294 | | | | | | | | | | | | | | | 1 | 1 | - |
| 230 III - Conversion to 230 V three phase without neutral | (*) | | | | | | | | | | | | | | | | | - |
| 230 1N - Conversion to 230 V single phase | (*) | | | | | | | | | | | | | | | | | - |

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



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# 600 Series

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Gas appliances are prepared to be connected using
the indicated pressures:
LPG: 37 g/cm$^2$
Natural Gas: 20 g/cm$^2$

# Open burner gas cookers



## General characteristics

- Stamped stainless steel surface top.
- Double grill and nickel-plated burners.
- Dimensions of the double grill: 286 x 534 mm.
- Open burners with safety valve and thermocouples.
- Controls with a protective support base and system to prevent water infiltration.
- Access to the components from the front.

OVEN

- Possibility of choosing between a stainless steel gas or electric static oven measuring 450 x 420 x 300 mm.
- Gas oven with 5.2 kW tubular burner with pilot flame and thermocouple.
- Electric oven with two 3 kW heating elements, one in the base and one at the top.
- Temperature controlled by thermostatic valve (120 – 350 °C).

| | MODEL | GAS | CODE | BURNERS 4,75 kW | OVEN KW | TOTAL POWER (KW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|---|---|---|---|
| |  C-G620 | LPG | 19095666 | 2 | - | 9,50 | 400x650x290 | - |
| | | NG | 19095667 | | | | | |
| |  C-G640 | LPG | 19095668 | 4 | - | 19,00 | 600x650x290 | - |
| | | NG | 19095669 | | | | | |
| |  C-G641 | LPG | 19095760 | 4 | 5,20 | 24,20 | 600x650x850 | - |
| | | NG | 19095761 | | | | | |
| |  C-GE641 | LPG | 19095762 | 4 | 6,00 | 25,00 | 600x650x850 | - |
| | | NG | 19095763 | | | | | |

# Electric cookers



## General characteristics

- Stamped stainless steel surface top.
- Cast iron electric plates with built-in heating elements controlled by 7-position switches.
- Controls with a protective support base and system to prevent water infiltration.
- Access to the components from the front.

OVEN

- Stainless steel electric static oven measuring 450 x 420 x 300 mm.
- Heating element in the base (3 kW) and upper part (3 kW).
- Temperature controlled by thermostatic valve (50 – 350 °C).

| | MODEL | CODE | PLATES | | OVEN | TOTAL POWER (KW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|---|---|---|---|
| | | | 2,0 KW | 1,5 KW | 3+3 KW | | | |
|  | C-E620 | 19080720 | 2 | - | - | 4,00 | 400x650x290 | - |
|   | C-E640 | 19080721 | 3 | 1 | - | 7,50 | 600x650x290 | - |
|  | C-E641 | 19080722 | 3 | 1 | 1 | 13,50 | 600x650x850 | - |

# Glass-ceramic cookers



## General characteristics

- Stainless steel surface top.
- Two circular radiant heating element, one with a power of 1.5 kW and a circumference of 80 mm, and another of 2 kW and 210 mm.
- Power controlled by an 8-position switch.
- Controls with a protective support base and system to prevent water infiltration.

| | MODEL | CODE | PLATES | | SURFACE (MM) | TOTAL POWER (KW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|---|---|---|---|
| | | | 2 KW | 1,5 KW | | | | |
|   | C-V620 | 19080725 | 1 | 1 | 315x545 | 3,50 | 400x650x290 | - |
|   | C-V640 | 19080726 | 2 | 2 | 515x545 | 7,00 | 600x650x290 | - |

# Fry-tops




## General characteristics

- Models with flat, grooved or mixed stovetop (1/2 flat and 1/2 grooved).
- Electric models: Electric-heating models with embedded stainless steel heating elements and thermostat temperature control, from 50 to 310 °C.
- Gas: Stainless steel burner with pilot flame for ignition.
- Versions featuring galvanised carbon steel valve or safety valve with thermocouple.
- One type of grill offers two separate heating areas.
- Removable grease collection drawer.

| | MODEL | GAS | CODE | TYPE | PLATE AREAS | (DM²) | GAS POWER (kW) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|---|---|
| | **GAS FRY TOP** | | | | | | | | |
| | Models with max-min valve | | | | | | | | |
| |  FT-G605 V L | LPG | 19080739 | L | 1 | 20 | 4,70 | 400x650x290 | - |
| | | NG | 19080750 | | | | | | |
| |  FT-G605 V R | LPG | 19080751 | R | 1 | 20 | 4,70 | 400x650x290 | - |
| | | NG | 19080752 | | | | | | |
| |  FT-G610 V L | LPG | 19080758 | L | 2 | 30 | 7,00 | 600x650x290 | - |
| | | NG | 19080759 | | | | | | |
| |  FT-G610 V R | LPG | 19080762 | R | 2 | 30 | 7,00 | 600x650x290 | - |
| | | NG | 19080763 | | | | | | |
| |  FT-G610 V L+R | LPG | 19080760 | L+R | 2 | 30 | 7,00 | 600x650x290 | - |
| | | NG | 19080761 | | | | | | |
| | Models with chromium plate and thermostat (120 ºC - 310 ºC) | | | | | | | | |
| |  FT-G605 C L | LPG | 19080736 | C L | 1 | 20 | 4,00 | 400x650x290 | - |
| | | NG | 19080738 | | | | | | |
| |  FT-G610 C L | LPG | 19080753 | C L | 2 | 30 | 7,00 | 600x650x290 | - |
| | | NG | 19080754 | | | | | | |
| |  FT-G610 C L+R | LPG | 19080755 | C L+R | 2 | 30 | 7,00 | 600x650x290 | - |
| | | NG | 19080756 | | | | | | |
| | **ELECTRIC FRY-TOPS** | | | | | | | | |
| | Control by tehermostat (120 ºC - 310 ºC) | | | | | | | | |
| |  FT-E605 L | - | 19080765 | L | 1 | 20 | 4,80 | 400x650x290 | - |
| |  FT-E605 R | - | 19080766 | R | 1 | 20 | 4,80 | 400x650x290 | - |
| |  FT-E610 L | - | 19080769 | L | 1 | 30 | 6,40 | 600x650x290 | - |
| |  FT-E610 R | - | 19080771 | R | 1 | 30 | 6,40 | 600x650x290 | - |
| |  FT-E610 L+R | - | 19080770 | L+R | 1 | 30 | 6,40 | 600x650x290 | - |
| | Control by thermostat and chromium hot-plate | | | | | | | | |
| |  FT-E605 C L | - | 19080764 | C L | 1 | 20 | 4,80 | 400x650x290 | - |
| |  FT-E610 C L | - | 19080767 | C L | 1 | 30 | 6,40 | 600x650x290 | - |
| |  FT-E610 C L+R | - | 19080768 | C L+R | 1 | 30 | 6,40 | 600x650x290 | - |

TYPE OF PLATES: L: Smooth hot-plate. / R: Ribbed hot-plate. / L+R: 1/2 smooth hot-plate - 1/2 ribbed hot-plate. / C: 50 microns thickness chromium coated steel sheeting hot-plate.

# Electric pasta cooker



## General characteristics

- Well stamped in AISI-316 stainless steel integrated into the stainless steel surface top.
- 15-litre capacity well.
- Heating controlled by energy regulator with 8 positions.
- Lever tap to empty the well.
- Controls with a protective support base and a system that prevents water infiltration.
- Well dimensions: 250 x 350 x 130 mm.
- Equipment included: 4 baskets (120 x 160 x 120 mm).

| | MODEL | CODE | TANK | | POWER (KW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|---|---|---|
| | | | DIMENSIONS (MM) | (L) | | | |
| |  CP-E605 | 19080710 | 250x350 | 15 | 6,00 | 400x650x290 | - |

# Electric bratt pan



## General characteristics

- Versatile machine that can be used as:
- Roasting.
· Frying.
· Boiling.
· Holding.
- Made of stainless steel, with integrated well, GN-1/1 dimensions.
- Heating resistors hidden under the bottom of the well, controlled by a thermostat regulating the temperature between 50 ºC - 250 ºC.
- Lever tap to empty the well.
- Container to collect draining water from the well, located in the lower chamber, 200 mm deep.
- Also in Monophase version - 230 V - 1+N.

| | MODEL | CODE | TANK | | ELECTRIC POWER (KW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|---|---|---|
| | | | SIZE | (L) | | | |
|  | CMF6-05 | 19080711 | GN-1/1 | 15 | 3,20 | 400x650x850 | - |

# Fryers



## General characteristics

- Well stamped in stainless steel integrated into the stainless steel surface top.
- Thermostatic temperature control between 60 and 200 °C.
- Safety thermostat.
- Gas models: automatic ignition of burners using electromagnetic valve with pilot and thermocouple.
- Electric models: swivelling heating element making it easier to clean inside the well.
- Lever tap to empty the well located in the control panel.
- Basket dimensions: 200 x 250 x 100 mm.
- Built-in well cover.
- Controls with a protective support base and system to prevent water infiltration.

| | MODEL | GAS | CODE | TANKS | | | POWER (kW) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|---|---|
| | | | | QUANTITY | VOLUMEN (L) | BASKETS | | | |
| **Gas fryers** | | | | | | | | | |
| | F-G6108 | LPG | 19080729 | 1 | 8 | 1 | 7 | 400x650x290 | - |
| | | NG | 19080730 | | | | | | |
| | F-G6208 | LPG | 19080731 | 2 | 2x8 | 2 | 14 | 600x650x290 | - |
| | | NG | 19080732 | | | | | | |
| **Electric fryers** | | | | | | | | | |
| | F-E6108 | - | 19080734 | 1 | 8 | 1 | 6 | 400x650x290 | - |
| | F-E6208 | - | 19080735 | 2 | 2x8 | 2 | 12 | 600x650x290 | - |

# Chips scuttle



## General characteristics

- Made of stainless steel with a removable GN-1/1-size well.
- Removable filter.
- Upper 1 kW ceramic heating element.
- On/off switch.

| | MODEL | CODE | TANK | | POWER (KW) | | | DIMENSIONS (MM) | € |
|---|---|---|---|---|---|---|---|---|---|
| | | | CONTAINER | ($DM^2$) | UPPER | LOWER | TOTAL | | |
|  | MF-E605 | 19080772 | GN-1/1 | 20 | 1,00 | - | 1,00 | 400x650x290 | - |

# Bain marie



## General characteristics

- Integrated stainless-steel stamped well in GN-1/1 size with a depth of 150 mm.
- Silicone heating elements hidden underneath the well.
- Thermostatic temperature control between 30 and 90 °C.
- Safety thermostat.
- Lever tap to empty the well.
- Containers not included.
- Controls with a protective support base and system to prevent water infiltration.

| | | MODEL | CODE | TANK | | ELECTRIC POWER (KW) | DIMENSIONS (MM) | € |
|---|---|---|---|---|---|---|---|---|
| | | | | SIZE | (L) | | | |
| |  | BM-E605 | 19080577 | GN-1/1 | 15 | 1,60 | 400x650x290 | - |

# Gas charcoal grills



## General characteristics

- Tabletop appliances.
- Stainless-steel grill with adjustable height.
- Grill dimensions: 400 x 500 mm
- Heating the volcanic rocks through stainless-steel tubular burners.
- Burner ignition through electronic spark igniter
- Appliances fitted with stainless-steel rear plate to prevent splashes.
- Removable grease collection drawer.
- Controls with a protective support base and a system that prevents water infiltration.

| | MODEL | GAS | CODE | GRIDS | | | GAS POWER | | DIMENSIONS (MM) | € |
|---|---|---|---|---|---|---|---|---|---|---|
| | | | | TYPE | QUANTITY | ($DM^2$) | (KCAL/H) | (KW) | | |
| |  B-G605 I | LPG | 19080578 | Stainless Steel | 1 | 20 | 6.000 | 6,98 | 400x650x440 | - |
| | | NG | 19080579 | | | | | | | |

# Neutral elements



## General characteristics

- Removable stainless steel surface top.

| | MODEL | CODE | DIMENSIONS (MM) | € |
|---|---|---|---|---|
| |  EN-605 | 19080727 | 400x650x290 | - |
| |  EN-610 | 19080728 | 600x650x290 | - |

# Stands and doors

- Manufactured with a stainless-steel solid structure.
- Easy connection serve as a support for surface-top elements from the 600 range.
- Can be used as an open storage element.
- Designed for the attachment of doors to transform them into closed cupboards.



| | | MODEL | CODE | DOORS OPTIONAL (NOT INCLUDED) | DIMENSIONS (MM) | € |
|---|---|---|---|---|---|---|
| **Stands** | | | | | | |
| |  | MB-605 | 19004904 | Kit Door 400 | 400x650x560 | - |
| |  | MB-610 | 19004987 | Kit Door 600 | 600x650x560 | - |
| **Doors** | | | | | | |
| | | KIT DOOR 600 | 19089392 | Complete door (2 pieces) for MB6-10 stand | 2 (300x560) | - |
| | | KIT DOOR 400 | 19004581 | Single right or left door for MB6-05 stand | 400x560 | - |
| | | 600 RANGE JOINT | 19004478 | Module joint 600 range | | - |






# Large capacity cooking equipment.

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# Large capacity cooking equipment


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# Fixed cylindrical boiling pans



## General Characteristics

- Boiling pan with cylindrical structure and recipient, suitable for placement in transit areas with reduced dimensions where appliances with sharp edges and surfaces may cause ergonomic and movement problems, allowing it to be used comfortably from different angles.
- Well with AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, suitable for products that are particularly acidic.
- AISI-304 stainless steel walls with a thickness of between 20/10 and 40/10. Double wall in indirect versions.
- AISI-304 stainless steel cover with a thickness of 15/10, balance springs and an athermic handle.
- Supporting structure in AISI-304 stainless steel.
- Satin AISI-304 exterior coating.
- Adjustable stainless-steel feet.
- Heat insulation guaranteed by high-density ceramic fibre plates.
- Tank drainage hole with a removable filter.
- Front drainage tap with an insulated athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual valve for emptying air in order to depressurise the chamber during heating.
- Water is added to the well through a tap with a moveable outlet.
- Heating:

. Gas:

- High-performance stainless-steel tubular burners.
- Manual piezoelectric ignition and pilot flame.
- Smoke extraction grille.
- Tap with safety valve and thermocouples (direct version).

. Indirect electric:

- Heated by elements immersed in Incoloy alloy with adjustable power via an energy variator.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option.
- Standard operating voltage of 400V-3N-50Hz

. Indirect steam:

- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
- Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.
- The pressure or autoclave versions allow the cooking cycles to speed up through the day. They are fitted with a silicone rubber airtight joint and clamps to hermetically close it and a safety valve set to 0.05 bar.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|
| **Cylinrical gas boiling pans** | | | | | |
| Directly heated gas | | | | | |
| MCG-300 | 19003043 | 39 | 300 | 1290x1391x950 | - |
| MCG-500 | 19001445 | 55 | 500 | 1390x1479x1020 | - |
| Directly pressure heated gas | | | | | |
| MCG-300 A | 19003041 | 39 | 300 | 1290x1391x950 | - |
| MCG-500 A | 19001446 | 55 | 500 | 1390x1479x1020 | - |
| Indirectly heated gas | | | | | |
| MCIG-200 | 19003078 | 39 | 200 | 1090x1195x900 | - |
| MCIG-300 | 19001448 | 48 | 300 | 1290x1391x950 | - |
| MCIG-500 | 19003079 | 55 | 500 | 1390x1479x1020 | - |
| Indirectly pressure heated gas | | | | | |
| MCIG-200 A | 19001447 | 39 | 200 | 1090x1195x900 | - |
| MCIG-300 A | 19001449 | 48 | 300 | 1290x1391x950 | - |
| MCIG-500 A | 19001450 | 55 | 500 | 1390x1479x1020 | - |
| **Electric cylindrical boiling pans** | | | | | |
| Indirectly heated electric | | | | | |
| MCIE-200 | 19003076 | 24 | 200 | 1060x1000x900 | - |
| MCIE-300 | 19001443 | 36 | 300 | 1260x1200x950 | - |
| MCIE-500 | 19003077 | 48 | 500 | 1360x1300x1000 | - |
| Indirectly pressure heated electric | | | | | |
| MCIE-200 A | 19001442 | 24 | 200 | 1060x1000x900 | - |
| MCIE-300 A | 19003040 | 36 | 300 | 1260x1200x950 | - |
| MCIE-500 A | 19001444 | 48 | 500 | 1360x1300x1000 | - |
| **Steam cylindrical boiling pans** | | | | | |
| Indirectly heated steam | | | | | |
| MCIV-200 | 19003080 | - | 200 | 1095x1000x900 | - |
| MCIV-300 | 19001453 | - | 300 | 1295x1200x950 | - |
| MCIV-500 | 19003081 | - | 500 | 1395x1300x1000 | - |
| Indirectly pressure heated steam | | | | | |
| MCIV-200 A | 19001452 | - | 200 | 1095x1000x900 | - |
| MCIV-300 A | 19003051 | - | 300 | 1295x1200x950 | - |
| MCIV-500 A | 19001454 | - | 500 | 1395x1300x1000 | - |

## Accesories

| MODEL | CODE | DESCRIPTION | € |
|---|---|---|---|
| CM-2200 | 19084524 | Kit 2 1/2 baskets for 200-litre boiling pan | - |
| CM-2300 | 19084525 | Kit 2 1/2 baskets for 300-litre boiling pan | - |
| CM-4300 | 19084526 | Kit 4 1/4 baskets for 300-litre boiling pan | - |
| CM-4500 | 19084527 | Kit 4 1/4 baskets for 500-litre boiling pan | - |
| GF-M | 19084528 | Drainage tap with 2" AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5" AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |

# Fixed cylindrical boiling pans with mixer



## General Characteristics

- Well with AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, suitable for products that are particularly acidic.
- AISI-304 stainless steel cooking well walls with thickness of between 20/10 and 25/10.
- Tank drainage hole with a removable filter.
- 2" front drainage tap with insulated athermic handle.
- Double wall with AISI-304 stainless steel bottom and walls.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a chromed steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- 2 versions:

. Normal version: safety valve with a spring set to 0.5 bar.

. Autoclave version: silicone rubber joint restraint, clamps to hermetically seal the cover and a safety valve set to 0.05 bar.

- Stainless steel supporting structure with a thickness of 30/10 fitted on steel feet with an adjustable height.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- Removable inner coating to enable easy inspection of internal parts.
- Heat insulation guaranteed by high-density ceramic fibre plates.
- Mixing system:

. AISI-316 stainless steel mixer with an adjustable rotation speed of between 7 and 28 g/m with a force of up to 386 N·m

. Possibility to reverse the operating direction with the electronic switch.

. Removable mixer to ease cleaning and product extraction.

. Mixer fitted with stainless steel radial arms and Teflon ceramic blades.

- Heating:

. Indirect electric with double wall.

- Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
- Thermoregulation and electronic time delay of the temperature and process time.
- Heating elements fitted with a safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option with probes.
- Pressure control of the double wall through a pressure switch and a safety valve set to 0.5 bar, a depression valve and a gauge.
- Standard operating voltage of 400V-3N-50Hz.

. Indirect steam with double wall.

- Heated by steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.
- Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge.
- Standard operating voltage of 400V-3N-50Hz.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|
| **Electric cylindrical boiling pans with mixer** | | | | | |
| Indirectly heated electric | | | | | |
| MCIE-200 M | 19084225 | 24.37 | 200 | 1120x1000x1000 | - |
| MCIE-300 M | 19084227 | 36.37 | 300 | 1320x1200x950 | - |
| MCIE-500 M | 19084231 | 48.37 | 500 | 1420x1300x1050 | - |
| Indirectly pressure heated electric | | | | | |
| MCIE-200 A M | 19084226 | 24.37 | 200 | 1120x1000x1000 | - |
| MCIE-300 A M | 19084229 | 36.37 | 300 | 1320x1200x950 | - |
| MCIE-500 A M | 19084232 | 48.37 | 500 | 1420x1300x1050 | - |
| **Steam cylindrical boiling pans with mixer** | | | | | |
| Indirectly heated steam | | | | | |
| MCIV-200 M | 19084233 | 0.37 | 200 | 1120x1000x1000 | - |
| MCIV-300 M | 19084235 | 0.37 | 300 | 1320x1200x950 | - |
| MCIV-500 M | 19084237 | 0.37 | 500 | 1420x1300x1050 | - |
| Indirectly pressure heated steam | | | | | |
| MCIV-200 A M | 19084234 | 0.37 | 200 | 1120x1000x1000 | - |
| MCIV-300 A M | 19084236 | 0.37 | 300 | 1320x1200x950 | - |
| MCIV-500 A M | 19084238 | 0.37 | 500 | 1420x1300x1050 | - |



GF-M



VM-M



TD-M



DA-M



CENA-M



CECA-M

## Accessories

| MODEL | CODE | DESCRIPTION | € |
|---|---|---|---|
| GF-M | 19084528 | Drainage tap with 2” AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5” AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |

# Tilting cylindrical boiling pans



## General Characteristics

- Automatic tilting boiling pan with lateral loading columns. The tilting of the well eases the transfer of solid foods. This is the quickest and easiest way of cooking high quantities.
- Cooking well with an AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, and an AISI-304 stainless steel double wall with thicknesses of between 20/10 and 25/10.
- AISI-304 stainless steel cover with a thickness of 15/10, balance springs, an athermic handle and an insulated cover available upon request.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- Stainless steel supporting structure with a thickness of 30/10 fitted on a frame.
- Fine satin AISI-304 exterior. Thermal insulation guaranteed by high-density ceramic fibre panels.
- Automatic tilting system via a hydraulic cylinder.
- Automatic shut-off system when inclined.
- Heating:

GAS:

- High-performance stainless-steel tubular burners.
- Manual piezoelectric ignition and pilot flame.
- Smoke extraction grille.
- Tap with safety valve and thermocouples (direct version).

. Indirect electric:

- Heated by heating elements immersed in Incoloy alloy with adjustable power via an energy variator.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option.
- Standard operating voltage of 400V-3N-50Hz

INDIRECT STEAM:

- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
- Indirectly heated equipment: pressure control in the double wall through the safety valve set to 0.5 bar, manual depression valve and gauge.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|
| **Gas tilting cylindrical boiling pans** | | | | | |
| Directly heated gas | | | | | |
| MCBG-100 | 19001283 | 26.4 | 100 | 1600x970x1050 | - |
| MCBG-150 | 19001227 | 26.4 | 150 | 1600x970x1050 | - |
| MCBG-200 | 19001284 | 39.4 | 200 | 1750x1135x1050 | - |
| MCBG-300 | 19001228 | 39.4 | 300 | 1960x1325x1300 | - |
| MCBG-500 | 19001285 | 55.4 | 500 | 2050x1475x1300 | - |
| Indirectly heated gas | | | | | |
| MCBIG-100 | 19001229 | 26.4 | 100 | 1600x970x1050 | - |
| MCBIG-150 | 19001286 | 26.4 | 150 | 1600x970x1050 | - |
| MCBIG-200 | 19001230 | 39.4 | 200 | 1750x1135x1050 | - |
| MCBIG-300 | 19001287 | 48.4 | 300 | 1960x1325x1300 | - |
| MCBIG-500 | 19001231 | 55.4 | 500 | 2050x1475x1300 | - |
| **Electric tilting cylindrical boiling pans** | | | | | |
| Indirectly heated steam | | | | | |
| MCBIE-100 | 19001278 | 12.4 | 100 | 1600x885x1050 | - |
| MCBIE-150 | 19003052 | 16.4 | 150 | 1600x885x1050 | - |
| MCBIE-200 | 19001280 | 24.4 | 200 | 1750x1035x1050 | - |
| MCBIE-300 | 19003053 | 36.4 | 300 | 1950x1230x1300 | - |
| MCBIE-500 | 19001282 | 48.4 | 500 | 2050x1370x1300 | - |
| **Steam tilting cylindrical boiling pans** | | | | | |
| Indirectly heated steam | | | | | |
| MCBIV-100 | 19003072 | 0.4 | 100 | 1600x885x1050 | - |
| MCBIV-150 | 19001289 | 0.4 | 150 | 1600x885x1050 | - |
| MCBIV-200 | 19003073 | 0.4 | 200 | 1750x1035x1050 | - |
| MCBIV-300 | 19001291 | 0.4 | 300 | 1950x1230x1300 | - |
| MCBIV-500 | 19003074 | 0.4 | 500 | 2050x1370x1300 | - |

## Accessories

| MODEL | CODE | DESCRIPTION | € |
|---|---|---|---|
| GF-M | 19084528 | Drainage tap with 2” AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5” AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |
| FBM-150 | 19084533 | Drainage filter nozzle for 100-150-litre boiling pan | - |
| FBM-200 | 19084534 | Drainage filter nozzle for 200-litre boiling pan | - |
| FBM-300 | 19084535 | Drainage filter nozzle for 300-litre boiling pan | - |
| FBM-500 | 19084536 | Drainage filter nozzle for 500-litre boiling pan | - |

# Fixed rectangular boiling pans



## General Characteristics

- Rectangular boiling pan with a cylindrical well. Can be assembled on its own or with other machines. Thanks to its rigidity and functionality, it is suitable for prolonged and continuous use.
- Cooking well with an AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, and AISI-304 stainless steel walls with thicknesses of between 20/10 and 25/10.
- Tank drainage hole with a removable filter.
- Front drainage tap with insulated athermic handle.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a chromed steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- 2 versions:

. Normal version: spring and weight safety valve (depending on the capacity of the machine) set to 0.5 bar.

. Autoclave version: silicone rubber joint restraint, clamps to hermetically seal the cover. Safety valve set to 0.05 bar.

- Stainless steel supporting structure with a thickness of 30/10 fitted on steel feet with an adjustable height.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- Heating:

GAS:

- High-performance stainless-steel tubular burners.
- Manual piezoelectric ignition and pilot flame.
- Smoke extraction grille.
- Tap with safety valve and thermocouples (direct version).

. Indirect electric:

- Heated by heating elements immersed in Incoloy alloy with adjustable power via an energy variator.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option.
- Standard operating voltage of 400V-3N-50Hz

INDIRECT STEAM:

- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
- Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|
| **Gas rectangular boiling pans** | | | | | |
| Directly heated gas | | | | | |
| MRG-300 | 19001273 | 39 | 300 | 1200x1270x900 | - |
| MRG-500 | 19001418 | 55 | 500 | 1300x1400x1000 | - |
| Directly pressure heated gas | | | | | |
| MRG-300 A | 19003031 | 39 | 300 | 1200x1270x900 | - |
| MRG-500 A | 19001419 | 55 | 500 | 1300x1400x1000 | - |
| Indirectly heated gas | | | | | |
| MRIG-200 | 19003091 | 39 | 200 | 1000x1150x850 | - |
| MRIG-300 | 19001421 | 48 | 300 | 1200x1270x900 | - |
| MRIG-500 | 19001272 | 55 | 500 | 1300x1400x1000 | - |
| Indirectly pressure heated gas | | | | | |
| MRIG-200 A | 19001420 | 39 | 200 | 1000x1150x850 | - |
| MRIG-300 A | 19003045 | 48 | 300 | 1200x1270x900 | - |
| MRIG-500 A | 19001422 | 55 | 500 | 1300x1400x1000 | - |
| **Electric rectangular boiling pans** | | | | | |
| Indirectly heated electric | | | | | |
| MRIE-200 | 19001414 | 24 | 200 | 1000x1150x850 | - |
| MRIE-300 | 19003082 | 36 | 300 | 1200x1270x900 | - |
| MRIE-500 | 19001416 | 48 | 500 | 1300x1400x1000 | - |
| Indirectly pressure heated electricn | | | | | |
| MRIE-200 A | 19001274 | 24 | 200 | 1000x1150x850 | - |
| MRIE-300 A | 19001415 | 36 | 300 | 1200x1270x900 | - |
| MRIE-500 A | 19001275 | 48 | 500 | 1300x1400x1000 | - |
| **Steam rectangular boiling pans** | | | | | |
| Indirectly heated steam | | | | | |
| MRIV-200 | 19001424 | - | 200 | 1000x1150x850 | - |
| MRIV-300 | 19003087 | - | 300 | 1200x1270x900 | - |
| MRIV-500 | 19001426 | - | 500 | 1300x1400x1000 | - |
| Indirectly pressure heated steam | | | | | |
| MRIV-200 A | 19003089 | - | 200 | 1000x1150x850 | - |
| MRIV-300 A | 19001425 | - | 300 | 1200x1270x900 | - |
| MRIV-500 A | 19003090 | - | 500 | 1300x1400x1000 | - |

## Accessories

| MODEL | CODE | DESCRIPTION | € |
|---|---|---|---|
| CM-2200 | 19084524 | Kit 2 1/2 baskets for 200-litre boiling pan | - |
| CM-2300 | 19084525 | Kit 2 1/2 baskets for 300-litre boiling pan | - |
| CM-4300 | 19084526 | Kit 4 1/4 baskets for 300-litre boiling pan | - |
| CM-4500 | 19084527 | Kit 4 1/4 baskets for 500-litre boiling pan | - |
| GF-M | 19084528 | Drainage tap with 2" AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5" AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |

# Fixed Gastronorm rectangular boiling pans



## General Characteristics

- Rectangular boiling pan with a Gastronorm rectangular well. Can be assembled on its own or with other machines. Due to its rigidity and functionality, it is suitable for prolonged and continuous use.
- Cooking well with an AISI-316 stainless steel bottom with a thickness of 25/10 and AISI-304 stainless steel walls with thicknesses of between 20/10 and 25/10.
- Front drainage tap with an insulated athermic handle.
- AISI-304 stainless steel cover with a thickness of 15/10, balance springs, an athermic handle and an insulated cover available upon request.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- With a stainless steel supporting structure.
- Equipped with stainless steel support feet with an adjustable height and a manually emptied liner filter.
- AISI-304 exterior coating. Fine satin. Heat insulation guaranteed by high-density ceramic fibre plates.
- Heating:

GAS:

- High-performance stainless-steel tubular burners.
- Manual piezoelectric ignition and pilot flame.
- Smoke extraction grille.
- Tap with safety valve and thermocouples (direct version).

. Indirect electric:

- Heated by heating elements immersed in Incoloy alloy with adjustable power via an energy variator.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option.
- Standard operating voltage of 400V-3N-50Hz

INDIRECT STEAM:

- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
- Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|
| **Gas gastronorm rectangular boiling pans** | | | | | |
| Directly heated gas | | | | | |
| MGNG-280 | 19084264 | 35 | 280 | 1400x900x850 | - |
| Indirectly heated gas | | | | | |
| MGNIG-180 | 19001394 | 29 | 180 | 1000x900x850 | - |
| MGNIG-280 | 19003083 | 35 | 280 | 1400x900x850 | - |
| MGNIG-400 | 19003084 | 45 | 400 | 2000x900x850 | - |
| **Electric gastronorm rectangular boiling pans** | | | | | |
| Indirectly heated electric | | | | | |
| MGNIE-180 | 19003046 | 18 | 180 | 1000x900x850 | - |
| MGNIE-280 | 19001312 | 24 | 280 | 1400x900x850 | - |
| MGNIE-400 | 19001393 | 36 | 400 | 2000x900x850 | - |
| **Steam gastronorm rectangular boiling pans** | | | | | |
| Indirectly heated steam | | | | | |
| MGNIV-180 | 19001396 | 0.05 | 180 | 1000x900x850 | - |
| MGNIV-280 | 19003049 | 0.05 | 280 | 1400x900x850 | - |
| MGNIV-400 | 19003050 | 0.05 | 400 | 2000x900x850 | - |


GF-M


VM-M


TD-M


DA-M


CENA-M


CECA-M

## Accessories

| MODEL | CODE | DESCRIPTION | € |
|---|---|---|---|
| GF-M | 19084528 | Drainage tap with 2” AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5” AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |

# Automatic tilting rectangular boiling pans with mixer and PLC monitor



## General Characteristics

- AISI-316 lucid stainless steel recipient bottom, suitable for products that are particularly acidic, with a thickness of between 20/10 and 40/10.
- AISI-304 stainless steel cooking well walls with thickness of between 20/10 and 25/10.
- Double wall with AISI-304 stainless steel bottom and walls.
- Tank drainage hole with removable filter (optional).
- Front drainage tap with insulated athermic handle (optional).
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- Stainless steel supporting structure with a thickness of 40/10 fitted on steel feet with an adjustable height and a clamp for attaching it to the floor.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- AISI-316 stainless steel removable mixer with an adjustable rotation speed of between 7 and 28 g/m with a force of up to 386 N·m.
- Possibility to reverse the operating direction with the electronic switch.
- Stainless steel radial arms and Teflon ceramic scraping blades.
- PLC monitor:

. Allows up to 100 modifiable cooking programmes that can be managed and personalised, even during cooking.

. Fitted with a touch screen and manual controls for operation, water load, inclination and movement of the mixer.

. Fitted with acoustic warning message indicators (yellow) for correct functioning or alarms (red) in case of incorrect functioning.

. All of the settings are customisable and can be viewed and modified even during cooking (name, wait, water load, times, temperatures, probes, mixing speed, time, etc.).

- Heating:

. Indirectly heated gas:

- Ignited with a manual piezoelectric and pilot flame.
- Heated by tubular boilers and high-performance AISI-304 stainless steel.
- Smoke extraction grille.
- Set of nozzles for different types of gas.
- Water level control in the double wall with maximum/minimum taps and an automatic water load option.
- Pressure control of the double wall through the safety valve set to 0.5 bar, depression valve and gauge.

. Indirectly heated electric:

- Heated by a set of electric heating elements.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Temperature control (50 - 120 °C).

. Indirectly heated steam:

- Heated by steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.
- Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|
| **Indirectly heated gas** | | | | | |
| MRBIG-200 M | 19084239 | 35.75 | 200 | 1674x1450x1140 | - |
| MRBIG-300 M | 19084240 | 35.75 | 300 | 1874x1650x1140 | - |
| MRBIG-500 M | 19084241 | 42.75 | 500 | 1976x1835x1140 | - |
| **Indirectly heated electric** | | | | | |
| MRBIE-200 M | 19084242 | 24.75 | 200 | 1674x1450x1140 | - |
| MRBIE-300 M | 19084243 | 36.75 | 300 | 1874x1650x1140 | - |
| MRBIE-500 M | 19084244 | 48.75 | 500 | 1976x1835x1140 | - |
| **Indirectly heated steam** | | | | | |
| MRBIV-200 M | 19084245 | 0.75 | 200 | 1674x1450x1140 | - |
| MRBIV-300 M | 19084246 | 0.75 | 300 | 1874x1650x1140 | - |
| MRBIV-500 M | 19084247 | 0.75 | 500 | 1976x1835x1140 | - |


GF-M


VM-M


TD-M


DA-M


CENA-M

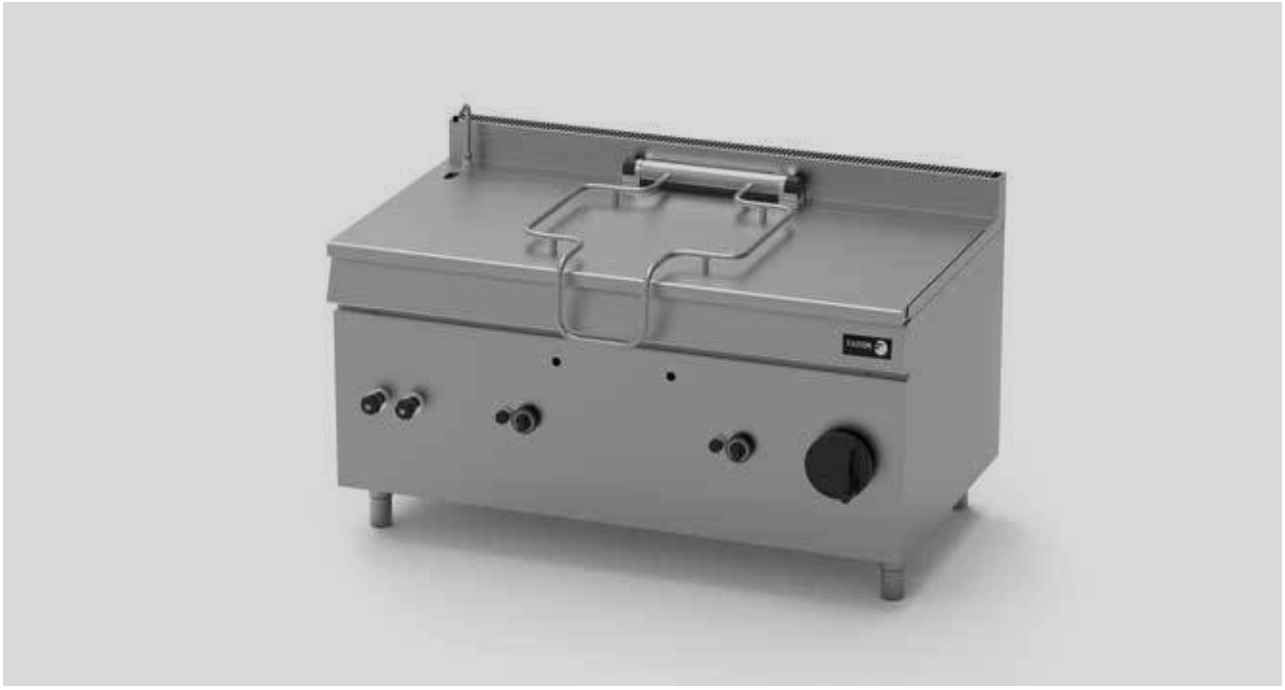

CECA-M


FBM-500

## Accessories

| MODEL | CODE | DESCRIPTION | € |
|---|---|---|---|
| GF-M | 19084528 | Drainage tap with 2” AISI-316 clamp connection | - |
| VM-M | 19084529 | 2.5” AISI-304 butterfly valve ISO DN50 | - |
| TD-M | 19084539 | Flexible tube with shower | - |
| DA-M | 19084530 | Device for automatic drainage of air from double wall | - |
| CENA-M | 19084531 | Electronic control of water load in double wall | - |
| CECA-M | 19084532 | Electronic control of water load in the well with display and volumetric probe | - |
| FBM-150 | 19084533 | Drainage filter nozzle for 100-150-litre boiling pan | - |
| FBM-200 | 19084534 | Drainage filter nozzle for 200-litre boiling pan | - |
| FBM-300 | 19084535 | Drainage filter nozzle for 300-litre boiling pan | - |
| FBM-500 | 19084536 | Drainage filter nozzle for 500-litre boiling pan | - |

# Motorised tilting bratt pans



## General features

- Cooking chamber walls made from AISI 304 stainless steel.
- Bottom made from 10 mm thick AISI 304 stainless steel Option: 12 mm thick bottom made from composite (9 mm iron + 3 mm steel).
- Cooking chamber with non-stick finish and ceramic microspheres.
- Water can be added into the chamber using a single hole tap.
- 10/10 thick AISI 304 stainless steel lid, with chrome plated rack and preloaded spring and stainless steel handle.
- 20/10 thick stainless steel supporting structure, mounted on adjustable steel feet for levelling.
- 10/10 thick satin-finished AISI 304 stainless steel external walls.
- 20/10 thick satin-finished AISI 304 stainless steel shelf.
- Automatic motorised tilting - Includes a manual tilting system in the event of a fault.
- Automatic shutdown in the event of system failure.
- Heating:

DIRECT GAS:

- Manual Piezoelectric ignition and pilot flame.
- Heating via tube and high performance AISI 304 stainless steel burners.
- Smoke extraction grille.
- Set of nozzles for different types of gas.
- Safety thermostat
- Tap with safety valve and thermocouple.
- Temperature regulated between 100 °C and 300 °C

DIRECT ELECTRIC:

- Heating via a set of electric elements.
- Safety thermostat for elements that prevents overheating.
- Temperature control (50 °C - 260 °C).
- Standard supply voltage 400 V 3N 50/60 Hz.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|
| **Direct gas heating** | | | | | |
| SBG-150 M | 19072688 | 33,01 | 150 | 1200x900x850 | - |
| SBG-200 M | 19079430 | 44,01 | 200 | 1600X900X850 | - |
| **Direct electric heating** | | | | | |
| SBE-150 M | 19072695 | 15,1 | 150 | 1200x900x850 | - |
| SBE-200 M | 19085076 | 20,1 | 200 | 1600X900X850 | - |

## Options

| CÓDIGO | DESCRIPTION | € |
|---|---|---|
| * | 12 mm composite bottom (9mm iron + 3 mm steel) for 150 L pans. | - |
| * | 12 mm composite bottom (9mm iron + 3 mm steel) for 200 L pans. | - |

(*) Check version.

# Automatic tilting bratt pans on frame



## General features

- Base and walls of cooking chamber made from AISI 304 stainless steel:
- SBGA and SBEA models: bottom made from 10 mm thick AISI 316 stainless steel Option: 12 mm thick composite (9 mm iron + 3 mm steel).
- SBGAX and SBEAX models: bottom made from 15 mm thick AISI 316 stainless steel Option: 15 mm thick composite (12mm iron + 3mm steel).
- Cooking chamber with non-stick finish and ceramic microspheres.
- Water can be added into the chamber via a single tap point.
- 10/10 thick AISI 304 stainless steel lid, with chrome plated rack and preloaded spring and stainless steel handle.
- Supporting structure made from 40/10 thick stainless steel, mounted on adjustable steel feet for levelling.
- 10/10 thick satin-finished AISI 304 stainless steel external walls.
- 15/10 thick satin-finished AISI 304 stainless steel shelf.
- Automatic tilting with hydraulic drive on the front axle
- Automatic shutdown in the event of system failure.
- Heating system:

DIRECT GAS:

- Manual or electric Piezo electric ignition and pilot flame (SBGAX and SBEAX versions).
- Heating via tube and high performance AISI 304 stainless steel burners.
- Smoke extraction grille.
- Set of nozzles for different types of gas.
- Safety thermostat.
- Tap with safety valve and thermocouple.
- Temperature regulated between 100 °C and 250°C

DIRECT ELECTRIC:

- Heating via a set of electric elements.
- Safety thermostat for elements that prevents overheating or inadequate heat levels.
- Temperature control (100°C - 250°C).
- Standard supply voltage 400 V 3N 50/60 Hz.

| MODEL | CODE | POWER (KW) | CAPACITY (L) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|
| **Direct gas heating** | | | | | |
| SBGA-130 | 19085077 | 33,04 | 130 | 1600x905x930 | - |
| SBGA-150 | 19085078 | 33,04 | 150 | 1600x905x930 | - |
| SBGA-165 | 19085079 | 44,04 | 165 | 2000x905x930 | - |
| SBGA-210 | 19085080 | 44,04 | 210 | 2000x905x930 | - |
| SBGAX-300 | 19085082 | 33,75 | 300 | 1420x1840x1350 | - |
| SBGAX-400 | 19085083 | 33,75 | 400 | 1420x1840x1350 | - |
| **Direct electric heating** | | | | | |
| SBEA-130 | 19085084 | 15,4 | 130 | 1600x905x930 | - |
| SBEA-150 | 19085085 | 15,4 | 150 | 1600x905x930 | - |
| SBEA-165 | 19085086 | 20,4 | 165 | 2000x905x930 | - |
| SBEA-210 | 19085087 | 20,4 | 210 | 2000x905x930 | - |
| SBEAX-300 | 19085088 | 28,75 | 300 | 1420x1840x1350 | - |
| SBEAX-400 | 19085089 | 28,75 | 400 | 1420x1840x1350 | - |

## Accesories

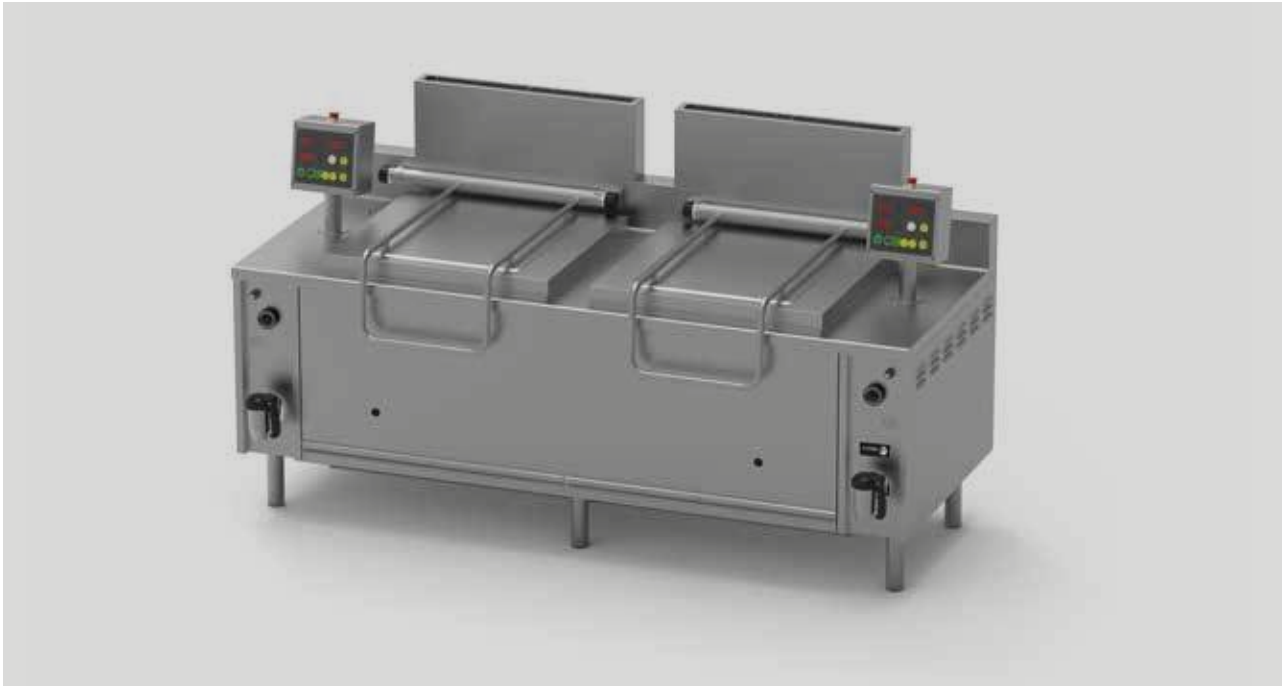
| MODEL | CODE | DESCRIPTION | € |
|---|---|---|---|
| TD-M | 19084539 | Flexible hose with shower | - |

## Options

| CODE | DESCRIPTION | € |
|---|---|---|
| * | 12 mm composite bottom (9mm iron + 3 mm steel) for 130 and 150 L pans. | - |
| * | 12 mm composite bottom (9mm iron + 3 mm steel) for 165, 200 and 210 L pans. | - |
| * | 15 mm composite bottom (12mm iron + 3mm steel) for 300 and 400 L pans. | - |

(*) Check version.

# Automatic cookers



## General Characteristics

- Well fully made from AISI-316 satin stainless steel.
- AISI-316 satin stainless steel baskets.
- Overflow and tap for output and drainage.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- Stainless steel supporting structure with a thickness of 20/10 fitted on stainless steel feet that can be adjusted between 150 mm and 180 mm.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- Fitted with digital controls with 3 displays showing 4 numbers, enabling the temperature to be adjusted between 20 °C and 110 °C.
- Possibility to change amount of time the basket is submerged, with a minimum interval of 1 second.
- Acoustic illuminated indicator to inform of the end of the cooking cycle.
- Cooking shut-off with time delayed water reintegration at the end of cooking.
- Automatic raising of the basket at the end of cooking.
- Possibility to manage the position of the basket: first drip and then unload or direct front unload.
- Heating:

. Directly heated gas:

- Ignited with a manual piezoelectric and pilot flame.
- Heated by tubular boilers and high-performance AISI-304 stainless steel.
- Smoke extraction grille.
- Set of nozzles for different types of gas.
- Tap with a safety valve and thermocouple.
- Safety thermostat to protect against overheating and lack of water.

. Directly heated electric:

- Heated by a set of electric heating elements.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Temperature control (50 - 120 °C).
- Standard operating voltage of 400V-3N-50Hz

. Indirectly heated steam with double wall:

- Double wall with AISI-304 stainless steel bottom and walls.
- Heated by steam (from the user's connection) with a counter-pressure electrovalve that allows steam to be added gradually to the double wall.
- Pressure control of the double wall through a pressure switch and a safety valve set to 0.5 bar, depression valve and gauge.

| MODEL | CODE | POWER (KW) | TANKS | | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|
| | | | QUANTITY | CAPACITY (L) | | |
| **Directly heated gas** | | | | | | |
| CAG-1132 | 19084248 | 24,1 | 1 | 132 | 900x900x850 | - |
| CAG-1223 | 19084249 | 39,1 | 1 | 223 | 1250x1000x925 | - |
| CAG-2132 | 19084254 | 48,2 | 2 | 132+132 | 1800x900x850 | - |
| CAG-2223 | 19084255 | 78,2 | 2 | 223+223 | 2500x1000x925 | - |
| **Directly heated electric** | | | | | | |
| CAE-1132 | 19084250 | 13,7 | 1 | 132 | 900x900x850 | - |
| CAE-1223 | 19084251 | 25,0 | 1 | 223 | 1250x1000x925 | - |
| CAE-2132 | 19084256 | 27,4 | 2 | 132+132 | 1800x900x850 | - |
| CAE-2223 | 19084257 | 50,0 | 2 | 223+223 | 2500x1000x925 | - |
| **Indirectly heated steam** | | | | | | |
| CAIV-1132 | 19084252 | 0,1 | 1 | 132 | 900x900x850 | - |
| CAIV-1223 | 19084253 | 0,1 | 1 | 223 | 1250x1000x925 | - |
| CAIV-2132 | 19084258 | 0,2 | 2 | 132+132 | 1800x900x850 | - |
| CAIV-2223 | 19084260 | 0,2 | 2 | 223+223 | 2500x1000x925 | - |



# Specific equipment for non-modular cooking.

**Find out more!**

Access the website

# Independent cooking

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

# Grilling | **Basque Grill**



## General characteristics

- Offers precision cooking with natural charcoal. In addition, it can be used as a showcooking element for preparing dishes in front of the customer.
- Unit designed for installation against wall.
- Surface top manufactured in 3 mm thick AISI-310 stainless steel, with rounded edges for easy cleaning.
- Mouth of grill raised above the surface top to allow the grill to be brought as close as possible to the embers and funnel the outlet of heat, for greater efficiency.
- Inner floor of the grill protected by refractory brick to insulate and concentrate the heat and improve efficiency.
- Easy withdrawal of the ashes.
- Includes an ash collection drawer by grill.
- Each grill has a lower zone with door (without shelf or rack), designed for housing a charcoal trolley (optional) or another trolley of the premises.
- Base with cut-out at the bottom back to bridge any skirting board on the wall.
- Unit clad in stainless steel down to the floor.

- With 4 height-adjustable feet and 4 castors.
- Back cover to hide the guide system and give an easier-to-clean finish. Includes grill guide, system of counterweights and fixed top grill.
- Top vents for optimum temperature diffusion.
- Grill constructed in stainless steel.
- Cooking grill height-adjustable by crank at front, making it possible to cook at different intensities to achieve the perfect cooking point. Includes counterweight to soften the adjustment action.
- Grill with larger dimensions for greater versatility.
- Includes fat collection tray, easily removable without tools.
- The grill is tilted by 5°. This allows the fat to run along the grill by capillary motion to the fat collection tray. This prevents fat from falling onto the embers, which would cause flame-ups that alter the cooking of the food.
- Includes a second fixed grill at the top for temperature maintenance of the product.
- All the grills are dismountable, to facilitate cleaning.

OPTIONAL ACCESSORY:

- Trolley for charcoal.
- Stainless steel drawer with reinforced upper part.
- With four wheels for easy movement.
- Designed for storing charcoal to feed the Basque grill mid-service more conveniently.
- Allows the charcoal to be stored in an external zone which does not affect the hygiene of the food handling areas.
- Dimensions: 370 x 380 x 536 mm.
- Interior capacity: 48 litres.

| | MODEL | CODE | GRILL DIMENSIONS (mm) | POWER IN CARBON EQUIVALENT (kW) | ELECTRICAL CONNECTION | ELECTRICAL POWER (kW) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|---|
|  | BGF-1000 | 19048685 | 650 x 560 | 4,6 | 230 V 1+N | 0,025 | 800 x 870 x 1.500 | - |
|  | BGF-2000 | 19058110 | 2 x 650 x 560 | 9,2 | 230 V 1+N | 0,05 | 1.600 x 870 x 1.500 | - |

## Accessory: Trolley for charcoal

| | MODEL | CODE | CAPACITY (LITRES) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|
|  | CBGF | 19048692 | 48 | 370 x 380 x 536 | - |

# Grilling | **Robatas**



## General characteristics

- In Japanese cooking, robatayaki refers to food prepared in front of the customers, in which the ingredients, normally on brochettes, are grilled slowly over charcoal embers, in a way which is similar to a barbecue.
- Surface top manufactured in 2 mm thick AISI-304 stainless steel, with rounded edges for easy cleaning.
- Raised edge to allow cooking at barbecue level, with no superstructure.
- Thick base in refractory steel to bear the charcoal, with perforations to improve air circulation and provide better combustion.
- Easy withdrawal of the ashes.
- Tank insulated with 30 mm of rock wool to prevent temperature loss and improve the ergonomics of your work.
- Outer body separated from the tank, in stainless steel, with perforations to allow external air flow that improves heat dissipation.

- Includes 1 or 2 drawers for ash collection.

CENTRAL UNIT MODEL

- Robata on stainless steel unit for independent use.
- Can be used from both sides.
- 150 mm free work-surface on both sides of the robata.
- Equipped with 4 wheels (two with brake).
- Includes folding frame on one side to accommodate two GN 1/9 trays.
- Comes with two large, multi-purpose drawers with reinforced guides.
- Superstructure in stainless steel profile with 3 different levels.
- 82 mm for cooking
- 239 mm for slow cooking of the core
- 396 mm to preheat or maintain the temperature of the product.
- Includes brochette rests, distance-adjustable to hold brochettes of different lengths.
- The superstructure is dismountable, without the need for tools, to allow cooking at barbecue level.

TABLETOP MODELS

- Robatas designed for installation onto furniture of the premises.
- Height of surface top of the supporting unit: 570 mm, to allow a working height of 900 mm.
- If positioned against a wall (whether of the building or a perimeter of the surface top), leave 5 cm between the Robata and the ends of the wall to allow heat dispersal.

ACCESSORIES:

- Poker for keeping the embers alive.
- Stainless steel mesh grill for cooking food without the use of brochettes
- Stainless steel grill for cooking and marking meat.

| | MODEL | CODE | GRILL DIMENSIONS (mm) | LEVELS OF THE SUPERSTRUCTURE | POWER IN CARBON EQUIVALENT (KW) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|
|  | RGF-060 | 19048686 | 355 x 216 | 3 | 1 | 590 x 450 x 330 | - |
|  | RGF-100 | 19048688 | 800 x 216 | 3 | 2 | 1.107 x 450 x 330 | - |
|  | RGF-1000 | 19048689 | 800 x 216 | 3 | 2 | 1.107 x 850 x 900 | - |

## Accesories

| DESCRIPTION | CODE | € |
|---|---|---|
| Attacher | 19048789 | - |
| Stainless steel mesh grill | 19048690 | - |
| Stainless steel grill for marking meat | 19048691 | - |

# Gas counter top ranges



## General characteristics

- Open hob and smooth hot-plate with safety valve and thermocouples.
- Pilots for ignition.
- Cast iron gratings and burners.
- Fat collector under the grill.

OVEN

- 1/1-GN oven in stainless steel, with tubular burner in stainless steel.
- Pilot and thermocouple.
- Thermostatic control (130 ºC to 350 ºC).

| | MODEL | GAS | CODE | OPEN BURNERS 4,41 KW | OPEN BURNERS 6,5 KW | PLATE 4,41 KW | OVEN 5,46 KW | OVEN GRILL | NEUTRAL CABINET | GAS POWER (KW) | DIMENSIONES (mm) | € |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| DESKTOP | | | | | | | | | | | | |
| | CG-200S | LPG | 19005515 | - | 1 | 1 | - | - | - | 10,91 | 850x585x270 | - |
| | | NG | 19005514 | | | | | | | | | |
| | CG-200S SP | LPG | 19005508 | 1 | 1 | - | - | - | - | 10,91 | 850x585x270 | - |
| | | NG | 19005507 | | | | | | | | | |
| | CG-300S | LPG | 19005647 | 1 | 1 | 1 | - | - | - | 15,32 | 1.275x585x270 | - |
| | | NG | 19006072 | | | | | | | | | |
| | CG-300S SP | LPG | 19005644 | 2 | 1 | - | - | - | - | 15,32 | 1.275x585x270 | - |
| | | NG | 19005643 | | | | | | | | | |
| OVEN GN 1/1 | | | | | | | | | | | | |
| | CG-210 | LPG | 19006930 | - | 1 | 1 | 1 | - | - | 16,37 | 850x585x850 | - |
| | | NG | 19006854 | | | | | | | | | |
| | CG-210 SP | LPG | 19032464 | 1 | 1 | - | 1 | - | - | 16,37 | 850x585x850 | - |
| | | NG | 19056053 | | | | | | | | | |
| | CG-310 | LPG | 19007728 | 1 | 1 | 1 | 1 | - | 1 | 20,78 | 1.275x585x850 | - |
| | | NG | 19007797 | | | | | | | | | |
| | CG-310 SP | LPG | 19036950 | 2 | 1 | - | 1 | - | 1 | 20,78 | 1.275x585x850 | - |
| | | NG | 19036951 | | | | | | | | | |
| GN 1/1 OVEN WITH ELECTRIC GRILL | | | | | | | | | | | | |
| | CG-210 G | LPG | 19006861 | - | 1 | 1 | 1 | 1 | - | 16,37 | 850x585x850 | - |
| | | NG | 19006858 | | | | | | | | | |
| | CG-210 SPG | LPG | 19047990 | 1 | 1 | - | 1 | 1 | - | 16,37 | 850x585x850 | - |
| | | NG | 19047991 | | | | | | | | | |
| | CG-310 G | LPG | 19007788 | 1 | 1 | 1 | 1 | 1 | 1 | 20,78 | 1.275x585x850 | - |
| | | NG | 19007804 | | | | | | | | | |
| | CG-310 SPG | LPG | 19018757 | 2 | 1 | - | 1 | 1 | 1 | 20,78 | 1.275x585x850 | - |
| | | NG | 19037436 | | | | | | | | | |

**SP MODELS:** Only grids. (No plate). **MODELS SPG:** Racks only.+ grill in the oven.

## Accessories for ranges

| DESCRIPTION | CODE | DIMENSIONS (mm) | € |
|---|---|---|---|
| Radiant plate - For burners of 4.1 kW - 425 x 350 mm | 19036329 | 425x350 | - |

# Electric counter top deep fat fryers



## General characteristics

- Control by thermostat (60 ºC to 195 ºC).
- Safety thermostat. Safety switch for assembly.
- Removable shielded heating elements in stainless steel.
- Pilot light for heating.

DESKTOP MODEL:

- Safety micro switch that cuts off operation in case of incorrect assembly of the assembly.

PEDESTAL MODEL:

- Pilot light for heating. Cold zone.
- Removable shielded heating elements in stainles steel.
- Lower cabinet.
- Drainage cock.

| | MODELS | CODE | BASKETS | TANK CAPACITY (L) | | | ELECTRIC POWER (kW) | VOLTAGE | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|---|---|---|
| | | | | TOTAL | OIL | COLD ZONE | | | | |
| DESKTOP | | | | | | | | | | |
| | FE-4 | 19004652 | 1 | | 4 | | 3,00 | 230 V - 1+N | 175x485x270 | - |
| | FE-6 - TRI | 19004713 | 1 | | 6 | | 4,50 | 400 V - 3+N | 265x485x270 | - |
| | FE-6 - MONO | 19004709 | 1 | | 6 | | 4,50 | 230 V - 1+N | 265x485x270 | - |
| | FE-8 - TRI | 19004728 | 1 | | 8 | | 6,00 | 400 V - 3+N | 355x485x270 | - |
| | FE-8 - MONO | 19004749 | 1 | | 8 | | 6,00 | 230 V - 1+N | 355x485x270 | - |
| WITH PEDESTAL | | | | | | | | | | |
| | FE-18 | 19005130 | 1 | 18 | 12 | 6 | 9,00 | - | 355x520x850 | - |
| | FE-25 | 19005404 | 1 | 25 | 17 | 8 | 12,70 | - | 430x585x850 | - |

## Baskets for fryers

| | DESCRIPTION | CODE | DIMENSIONS (mm) | € |
|---|---|---|---|---|
| | Kit 2 small baskets for FE-25 | 19036334 | 325x150x120 | - |

# Gas fry-tops



## General characteristics

- Countertop appliances.
- Burners in stainless steel with pilot.
- Fat collector under the plate.

| | | MODEL | GAS | CODE | TYPE | PLATE AREAS | (DM²) | POWER (KCAL/H) | (KW) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|---|---|---|---|
| |  | PL-105 L | LPG | 19005594 | L | 2 | 25 | 7.740 | 9,00 | 600x550x250 | - |
| | | | NG | 19005604 | | | | | | | |
| |  | PL-105 C | LPG | 19005607 | L / C | 2 | 25 | 7.740 | 9,00 | 600x550x250 | - |
| | | | NG | 19005606 | | | | | | | |
| |  | PL-110 L | LPG | 19006146 | L | 3 | 38 | 11.610 | 13,50 | 900x550x250 | - |
| | | | NG | 19006197 | | | | | | | |
| |  | PL-110 R | LPG | 19006203 | R | 3 | 38 | 11.610 | 13,50 | 900x550x250 | - |
| | | | NG | 19006202 | | | | | | | |
| |  | PL-110 L+R | LPG | 19006200 | L+R | 3 | 38 | 11.610 | 13,50 | 900x550x250 | - |
| | | | NG | 19006199 | | | | | | | |
| |  | PL-110 C | LPG | 19006205 | L / C | 3 | 38 | 11.610 | 13,50 | 900x550x250 | - |
| | | | NG | 19006206 | | | | | | | |

**TYPE OF PLATES: L:** Smooth hot-plate. / **R:** Ribbed hot-plate. / **L+R:** 1/2 smooth hot-plate - 1/2 ribbed hot-plate. / **C:** 50 microns thickness chromium coated steel sheeting hot-plate.

# Gas central ranges



## General characteristics

- Made of austenitic stainless steel.
- Open hobs and smooth hot-plates with safety valves and thermocouples.
- Pilots for ignition.
- Dimensions of the grills and plates: 425 x 350 mm.
- Cast iron gratings and burners.
- Fat collector under the grills.
- Front handrails.

PASS-THROUGH OVENS:

- Made in stainless steel.
- Three levels for trays.
- Tubular burners in stainless steel.
- Pilots and thermocouples.
- Thermostatic control (130 °C to 350 °C).

IN OPTION:

- Column with hot and cold water tap (see accessories).

| | MODEL | GAS | CODE | BURNERS | | | OVEN (*) | | POWER | | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | 4,41 KW | 8,14 KW | 10,5 KW | PASS | SIDE | (KCAL/H) | (KW) | | |
|  | CG-1002 | LPG | 19008069 | 2 | 1 | 1 | 1 | 0 | 32.300 | 37,53 | 850x1.140x850 | - |
| | | NG | 19008068 | | | | | | | | | |
|  | CG-1502 | LPG | 19009073 | 4 | 1 | 1 | 1 | 1 | 44.600 | 51,81 | 1.400x1.140x850 | - |
| | | NG | 19009027 | | | | | | | | | |
|  | CG-2002 | LPG | 19009365 | 4 | 2 | 2 | 2 | 0 | 64.600 | 75,06 | 2.000x1.140x850 | - |
| | | NG | 19009373 | | | | | | | | | |

OVENS (*) :
**PASS OVEN:** Pass-through oven 540 x 900 mm - Power: 10,071 kW.
**SIDE OVEN:** Side oven 540 x 440 mm GN-1/1 - Power: 5,46 kW.

## Accessories

| | DESCRIPTION | CODE | DIMENSIONS (mm) | € |
|---|---|---|---|---|
|  | Radiant plate - For the 4.000 kcal/h burners - 425 x 350 mm | 19036329 | 425x350 | - |
|  | Water column - For CG-1002 | 19003595 | - | - |
| | Water column - For CG-1502 | 19003904 | - | - |
| | Water column - For CG-2002 | 19004670 | - | - |

# Gas static ovens



## General characteristics

- Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
- Panoramic tray for increased manoeuvrability.
- Guide rods on three levels to offer different work possibilities.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Heating
  - · Gas: Stainless steel tubular burner (two arms on H-G915 version), with pilot, thermocouple and piezoelectric ignition.
  - · Electric: Heated by stainless steel shielded heating elements with selector switch.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass seal gasket which improves the oven's thermal efficiency and ensures its durability.
- Removable oven door, allowing it to be repaired.
- Choose between a GN 2/1 (H-G910 or H-G920) or 1,000 x 700 x 290 mm (H-G915) static gas oven, or a GN 2/1 (H-E910 or H-E920) electric oven.

| | MODEL | GAS | CODE | SIZE | LEVELS CAPACITY | GAS POWER (kW) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|---|
|  | HG9-10 | LPG | 19095787 | GN-2/1 | 3 | 8,60 | 800x930x560 | - |
| | | NG | 19095788 | | | | | |
|  | HG9-20 | LPG | 19095791 | GN-2/1 | 2x3 | 17,20 | 800x930x1.120 | - |
| | | NG | 19095792 | | | | | |
|  | HG9-15 | LPG | 19095789 | 1.000x660 | 3 | 16,00 | 1.200x930x560 | - |
| | | NG | 19095790 | | | | | |
|  | HE9-10 | | 19095795 | GN-2/1 | 3 | 6,00 | 800x930x560 | - |
|  | HE9-20 | | 19095798 | GN-2/1 | 2x3 | 12,00 | 800x930x1.120 | - |

# Gas stockpot stoves with cast iron burner



## General characteristics

- Cast iron burner.
- Cast iron grill.
- Pilot for ignition.
- Safety thermocouple.

| | MODEL | GAS | CODE | BURNER 13,6 - KW | GAS POWER (KCAL/H) | GAS POWER (KW) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|---|
|  | HPG-15 | LPG | 19007259 | 1 | 11.700 | 13,6 | 590x590x400 | - |
| | | NG | 19005112 | | | | | |

# Salamander



## General characteristics

- Ideal for grilling, roasting or keep food warm before serving.
- Stainless steel construction, satin polished.
- Mobile top with adjustable height.
- Two independent zones.
- Grid and drip tray.

MOBILE ROOF MODELS:

- Tubular heating element, easy to cleaning.
- Energy reguiator for temperature: range: 50 ÷ 300 °C.

ULTRA-FAST MODEL

- Heating elements of tungsten filament. The machine can be used 20 seconds after starting. The machine can be connected only when it will be used.
- Control panel with digital display for the cooking time (5 seconds to 99 minutes).
- Selector switch for heating elements that allows use the cooking zones independently.
- Possibility to work in continuos cycle.

| | MODEL | CODE | COOKING ZONES | COOKING AREA (mm) | VOLTAGE | POWER (KW) | DIMENSIONS (mm) | € |
|---|---|---|---|---|---|---|---|---|
| MOBILE ROOF | | | | | | | | |
|  | SE-60-0 | 19036361 | 2 | 600x350 | 230 V - 1+N | 4,0 | 600x450x500 | - |
| | SE-60-4 | 19036362 | 2 | 600x350 | 400 V - 3+N | 4,0 | 600x450x500 | - |
| ULTRA-FAST | | | | | | | | |
|  | SEQ-60-4 | 19036363 | 2 | 600x450 | 400 V - 3+N | 4,0 | 600x480x525 | - |

## Accessory for salamanders

| | MODEL | CODE | DESCRIPTION | € |
|---|---|---|---|---|
|  | SS-60 | 19036364 | Support for wall mounting salamanders SE-60 and SEQ-60-4 | - |