Cooking

Cooking

A free expression kitchen,
tailored to your needs

Access the website

Symphony

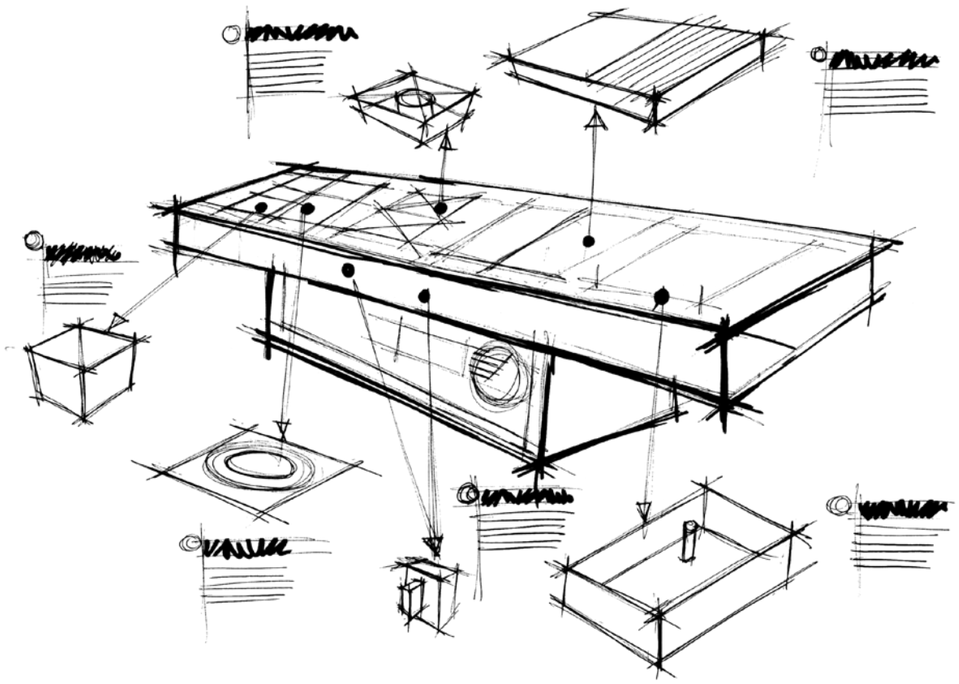
Symphony offers you the possibility to design and personalise your kitchen with complete freedom, based on your operating needs, combining the different elements, devices and accessories available, symphony will solve and optimise any space.

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

Main differences between Symphony and KORE Monoblock

	SYMPHONY	KORE Monoblock
Connections	Centralized connections	Individual connection. Optional a module in which to centralize all the connections.
Thickness	3 mm (+ 3 mm reinforcement)	KORE 900: 2mm KORE 700: 1,5mm
Customization	Endless options	Unique aesthetic front panel, side finishes and coloured controls available.
Configuration (functionalities)	Made to measure design process.	Exceptions: - Worktop height = 900mm - Not possible to integrate boiling and bratt pans. - Maximum length = 5 modules. - Special brass open burners - Special fry-tops with water channel and drain system integrated in countertop.
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 packaging. No welding or no on-site welding or polishing in situ. Each wall block is a package (the central blocks are divided into two packages). Verticality is shipped separately.
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

Symphony

The composition of a perfect Symphony

One piece worktop kitchen:

KORE Monoblock

A unique solution for your kitchen

A unique solution
for your kitchen

Access the website

Folleto comercial

KORE Monoblock

KORE Monoblock is a unique worktop designed to offer all the benefits of our modular equipment and highlight its capabilities.

A unique solution for your kitchen

The KORE Monoblock range has been designed to offer all the benefits of our modular units; combined in a single worktop that also brings great advantages.

Configuring the ideal block is easier than ever, thanks to the possibility of combining the modular units of the **KORE 900 and KORE 700 range** as you wish.

The worktop is designed as one single piece, without joints or gaps, so you can ensure an impeccable level of cleaning. All of this is in addition to an elegant aesthetic that is intricately designed to draw everyone's attention. A solution that guarantees optimum hygiene and durability for your equipment, thanks to its robust design created to withstand intensive work levels and offer maximum performance.

The perfect worktop for your kitchen

KORE Monoblock offers integration and functionality and is the ideal finish for your workspace. The perfect worktop to bring your kitchen together in the same style, making it look more impressive.

- Wide range of products
- Availability
- Cost
- Product certifications
- Hygiene and cleaning
- Robust design
- Easy instalation
- Ergonomics and versatility
- Attractive

Choose the configuration that suits your menu best

1 Block type

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.

Choose the type of block

Kore Monoblock 900

CODE : **18006781**

Central

Wall

Kore Monoblock 700

CODE : **18007031**

Central

Wall

Kore Monoblock 900+700

CODE : **18007032**

Central

2 On worktop

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 and KORE 700 range.

3 Under worktop

Select elements under the worktop

Complete your design by adding the equipment under your worktop. You can add neutral stands to store elements that are not being used, so they are organised and you optimise your kitchen space. You can also include refrigerated stands to have the refrigerated food really.

4 Verticality

Select elements to go above your worktop

Choose the supports that best suit your needs (standard, with tap, with plug or special supports for machinery like iKORE 0623 ovens or salamanders) and the corresponding racks in between.

5 Finishes

Select side-panels to complete the block

Add side-finishes to improve aesthetics, hygiene and ergonomics.

End result

Real block configuration example

Side A
KORE 900

MODELO	DESCRIPCIÓN	CANTIDAD
On worktop		
EN-905	1/2 Module neutral element	1
CP-E910	Pasta cooker	1
EN-910	1 Module neutral element	1
C-G940 LPG	4 burners gas cooker	1
Under worktop		
MB-905	1 Module stand	2
CCP9-2G	Refrigerated stand with doors	1

Side B
KORE 700

MODELO	DESCRIPCIÓN	CANTIDAD
On worktop		
F-E7115	Fryer	1
EN-7025	1/4 Module neutral element	1
FT- E7125	Smooth & chromed fry-top	1
EN-705	1/2 Module neutral element	1
C-I745	4 cooking areas induction	1
Under worktop		
MB-715	1.5 Module stand	1
CCP7-2G W	Refrigerated stand with drawers	1

Verticality

MODELO	DESCRIPCIÓN	CANTIDAD
S2	Support with tap	2
R	Rack	1
LAT	Side-finishes	2

Summary

DESCRIPTION	DIMENSIONS (mm)	€
KORE Monoblock 900/700, 3.5M	2.980 x 1760 x 900	-

Main differences between KORE Monoblock and KORE Modular

	KORE MONOBLOCK	KORE MODULAR
Connections	One connection for each machine. Centralized connections module available.	One connection for each machine.
Thickness	900: 2 mm + reinforced structure	900: 2 mm
	700: 1,5 mm + reinforced structure	700: 1,5 mm
Customization	Endless options	Coloured controls available
	Aesthetical single front panel, side-finishes and coloured controls available	There are no customization options.
Configuration (functionalities)	Exceptions: - Worktop height = 900mm - Not possible to integrate boiling and bratt pans. - Maximum length = 5 modules. - Special gas cookers with brass burner crowns and drainage system - Special fry-tops with bigger surface, water channel and drainage system.	Wide range of products, limited to specific limitations per unit.
Design and quotation process	Easily achievable design.	Set price per product unit
	Online configurator .	
Transport	Each wall block is a package (central blocks are divided into two walls). Verticality is sent separately. Standard packaging. No welding or polishing needed in situ.	Each machine is shipped with its packaging.
Price	+ 25-30% compared to the KORE Modular range.	
Availability	Quick availability, on request. Manufacturing based on modular equipment that streamlines manufacturing. Estimated delivery time of 3 weeks.	Fast delivery. Stocked products.

KORE Monoblock

A unique solution for your kitchen

KORE Modular

Wide variety and maximum quality

KORE
GENERATION

Performance and productivity maximised.

Access the website

Comercial video

Sales brochure

900 Series

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												
STOCK		**C-G920**	**LPG**	**19075525**	**397x350**	**1**	**1**	**-**	**-**	**-**	**13,25**	**400x930x290**	-
STOCK			NG	19075526									
STOCK		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									
STOCK		**C-G940**	**LPG**	**19075531**	**397x350**	**2**	**1**	**1**	**-**	**-**	**28,70**	**800x930x290**	-
STOCK			NG	19075532									
STOCK		C-G940 H	LPG	19075527	397x350	-	3	1	-	-	34,20	800x930x290	-
STOCK			NG	19075529									
		C-G940 XH	LPG	19085166	397x350	-	-	4	-	-	40,80	800x930x290	-
			NG	19085167									
STOCK		**C-G960**	**LPG**	**19075543**	**397x350**	**3**	**2**	**1**	**-**	**-**	**41,95**	**1200x930x290**	-
STOCK			NG	19075544									
STOCK		C-G960 H	LPG	19075539	397x350	-	5	1	-	-	50,20	1200x930x290	-
STOCK			NG	19075541									
	GN 2/1 Static gas oven												
STOCK		**C-G941**	**LPG**	**19075537**	**397x350**	**2**	**1**	**1**	**GN-2/1**	**8,60**	**37,30**	**800x930x850**	-
STOCK			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									
STOCK		**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												
STOCK		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	-
STOCK		C-E940	19075505	300x300	4	-	-	16,00	800x930x290	-
		C-E960	19075513	300x300	6	-	-	24,00	1.200x930x290	-
With oven										
STOCK		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

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.
- 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 5,0 kW	PLATES Ø mm	TOTAL POWER (kW)	DIMENSIONS (mm)	€
	Induction panels						
STOCK	C-I925	19075577	2	280	10,00	400x930x290	-
STOCK	C-I945	19075578	4	280	20,00	800x930x290	-
	Wok						
	W-I905	19075893	1	300	5,00	400x930x290	-

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 QUANTITY	WELL SIZE	WELL BASKETS (1/3)	TOTAL POWER (kW)	DIMENSIONS (mm)	€
	Gas pasta cookers									
STOCK		CP-G905	LPG	19075585	1	GN-1/1	3	16,00	400x930x850	-
STOCK			NG	19075587						
		CP-G910	LPG	19075589	2	GN-1/1	6	32,00	800x930x850	-
			NG	19075590						
	Electric pasta cookers									
STOCK		CP-E905	-	19075581	1	GN-1/1	3	12,00	400x930x850	-
		CP-E910	-	19075584	2	GN-1/1	6	24,00	800x930x850	-

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.

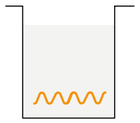
(*) Models with chrome surface, scraper included

		MODEL	GAS	CODE	PLATE TYPE (*)	PLATE AREAS	PLATE (mm)	PLATE dm²	TOTAL POWER (kW)	DIMENSIONS (mm)	€
		GAS-FRY-TOPS									
		Max-min valve									
		FT-G905 V L	LPG	19101457	L	1	335x640	21,50	9,25	400x930x290	-
			NG	19101458							
		FT-G905 V R	LPG	19101459	R	1	335x640	21,50	9,25	400x930x290	-
			NG	19101460							
STOCK		FT-G910 V L	LPG	19101485	L	2	735x640	47,00	18,50	800x930x290	-
			NG	19101486							
		FT-G910 V R	LPG	19101489	R	2	735x640	47,00	18,50	800x930x290	-
			NG	19101490							
		FT-G910 V LR	LPG	19101487	L+R	2	735x640	47,00	18,50	800x930x290	-
			NG	19101488							
		CONTROL BY THERMOSTAT									
		FT-G905 L	LPG	19101449	L	1	335x640	21,50	9,25	400x930x290	-
			NG	19101451							
		FT-G905 R	LPG	19101453	R	1	335x640	21,50	9,25	400x930x290	-
			NG	19101455							
STOCK		FT-G910 L	LPG	19101473	L	2	735x640	47,00	18,50	800x930x290	-
STOCK			NG	19101475							
		FT-G910 R	LPG	19101481	R	2	735x640	47,00	18,50	800x930x290	-
			NG	19101483							
		FT-G910 LR	LPG	19101477	L+R	2	735x640	47,00	18,50	800x930x290	-
			NG	19101479							
		CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE									
STOCK		FT-G905 C L	LPG	19101134	L / C	1	335x640	21,50	9,25	400x930x290	-
			NG	19101136							
		FT-G905 C R	LPG	19101144	R / C	1	335x640	21,50	9,25	400x930x290	-
			NG	19101146							
STOCK		FT-G910 C L	LPG	19101461	L / C	2	735x640	47,00	18,50	800x930x290	-
STOCK			NG	19101463							
		FT-G910 C R	LPG	19101469	R / C	2	735x640	47,00	18,50	800x930x290	-
			NG	19101471							
		FT-G910 C LR	LPG	19101465	L+R / C	2	735x640	47,00	18,50	800x930x290	-
			NG	19101467							
		Electric - fry-tops									
		CONTROL BY THERMOSTAT									
STOCK		FT-E905 L	-	19101427	L	1	335x640	21,50	7,50	400x930x290	-
		FT-E905 R	-	19101430	R	1	335x640	21,50	7,50	400x930x290	-
STOCK		FT-E910 L	-	19101442	L	2	735x640	47,00	15,00	800x930x290	-
		FT-E910 R	-	19101448	R	2	735x640	47,00	15,00	800x930x290	-
		FT-E910 LR	-	19101445	L+R	2	735x640	47,00	15,00	800x930x290	-
		Control by thermostat and chromium hot-plate									
		FT-E905 C L	-	19101131	L / C	1	335x640	21,50	7,50	400x930x290	-
		FT-E905 C R	-	19101141	R / C	1	335x640	21,50	7,50	400x930x290	-
		FT-E910 C L	-	19101433	L / C	2	735x640	47,00	15,00	800x930x290	-
		FT-E910 C R	-	19101439	R / C	2	735x640	47,00	15,00	800x930x290	-
		FT-E910 C LR	-	19101436	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

INTERNAL HEATERS

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)

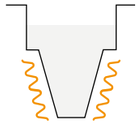
- 21-litre fryers: large basket (260 x 330 x 130 mm).
- 15-litre fryers: small basket (125 x 280 x 100 mm).

MODEL	CODE LPG	CODE NG	HZ.	TANKS QUANTITY	TANKS VOLUME (l)	TANKS BASKETS	TOTAL POWER (kW)	DIMENSIONS (mm)	€
Gas Fryers*									
F-G9115	19078845	19081732	50	1	1x15	1 large	15,00	400x930x850	-
F-G9215	19081735	19081738	50	2	2x15	2 large	30,00	800x930x850	-
F-G9121	19075613	19075616	50	1	1x21	2 small	21,00	400x930x850	-
F-G9221	19075625	19075628	50	2	2x21	4 small	42,00	800x930x850	-
Electric fryers									
F-E9115	19078867	400V 3N	50/60	1	1x15	1 large	12,00	400x930x850	-
F-E9215	19081692	400V 3N	50/60	2	2x15	2 large	24,00	800x930x850	-
F-E9121	19075600	400V 3N	50/60	1	1x21	2 small	18,00	400x930x850	-
F-E9221	19075606	400V 3N	50/60	2	2x21	4 small	36,00	800x930x850	-
Electric fryers with digital control									
F-E9121 D	19075900	400V 3N	50/60	1	1x21	2 small	29,00	400x930x850	-

(*): Check availability on other frequencies.

EXTERNAL HEATERS

Fryers



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Cold zone in the lower part of the tank, which helps to maintain the quality and characteristics of the oil in use for longer.
- Safety thermostat in all models.
- Unloading of oil from the tank by means of a robust and reliable ball valve, resistant to high temperatures.
- Individual lid.
- High temperature enamelled cast iron flue protector. - Access to the components from the front.
- Machines with IPX5 grade water protection.
- Easy to clean V-shapped tank into the surface top with robotized weld and polished.
- External high efficiency heating elements.
- Container placed under the tank for oil drains with filter.
- Thermostatic temperature control between 60 and 200 °C.
- 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.

MODEL	CODE LPG	CODE NG	Hz.	TANKS QUANTITY	TANKS VOLUME (l)	TANKS BASKETS	TOTAL POWER (kW)	DIMENSIONS (mm)	€
Gas Fryers*									
F-G9123	19099107	19099109	50	1	1x23	2 small	23,00	400x930x850	-
Electric fryers									
F-E9123	19097622	400V 3N	50/60	1	1x23	2 small	23,00	400x930x850	-

(*): Check availability on other frequencies.

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	-

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	-
	M-G915	50	19075832	19075834	600x550	150	24,00	800x930x850	-
	M-G920	50	19075836	19075838	600x650	200	24,00	800x930x850	-
Indirect flame									
	M-G910 BM	50	19075819	19075822	600x400	100	20,00	800x930x850	-
	M-G915 BM	50	19075828	19075830	600x550	150	24,00	800x930x850	-
Pressure									
	MP-G910	50	19075840	19075842	600x400	100	20,00	800x930x850	-
	MP-G915	50	19075845	19075846	600x550	150	24,00	800x930x850	-
	MP-G920	50	19075848	19075850	600x650	200	24,00	800x930x850	-
ELECTRIC BOILING PANS									
Indirect flame									
	M-E910 BM	-	19075814		600x400	100	22,00	800x930x850	-
	M-E915 BM	-	19075817		600x550	150	22,00	800x930x850	-

(*): Check availability on other frequencies.

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	-
	SB-G910	50	19075879	19075885	Manual	Cast Iron	90	730x616	45	18,00	800x930x850	-
	SB-G910 IM	50	19075870	19075873	Motorized	Stainless steel	90	730x616	45	18,00	800x930x850	-
	SB-G910 M	50	19075881	19075883	Motorized	Cast Iron	90	730x616	45	18,00	800x930x850	-
	SB-G915 IM	50	19075887	19075890	Motorized	Stainless steel	120	1.130x616	70	25,00	1.200x930x850	-
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	-

(*): Check availability on other frequencies.

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.

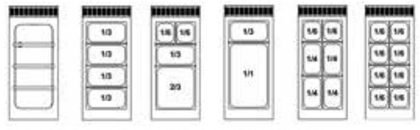
ELECTRIC MODELS

- 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..

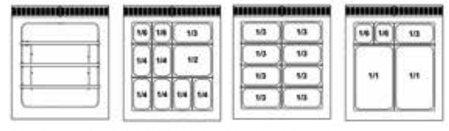
OPTIONAL ACCESSORIES

(see accessories page at end of chapter)

- Simple tap to install at the back of the bain marie.



BM 905 POSSIBLE HUB COMBINATIONS



BM 910 POSSIBLE TANK COMBINATIONS

	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	-

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	-

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	-	-	-	200x850x600	-
	MB-905	19018700	1	-	-	400x850x600	-
	MB-905 C	19084564	-	2	-	400x850x600	-
	MB-905 G	19086897	1	-	1	400x850x600	-
	MB-910	19022189	2	-	-	800x850x600	-
	MB-915	19020374	3	-	-	1.200x850x600	-

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:

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

Refrigerated stands

General characteristics

- 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 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	-

Configuration and finishes

KORE Modular 900

Configurable blocks KORE 900

BLOCK TYPE	CONFIGURATION		ASSEMBLY KITS	VERTICALITY			SIDE FINISHES		PLINTH	
KITCHEN	WALL	CENTRAL	ADITIONAL STRUCTURE	"STANDARD SUPPORTS"	SUPPORTS FOR MACHINERY	RACKS	SIDE TRIM	FLAT PANEL	STANDARD	SPECIAL
	KORE	KORE KORE		KORE	KORE	KORE				
GROUND										
	900	900/900 900/700	-	o	o	o	o	o	o	o
BRIDGE										
	900	900/900 900/700	x	o	o	o	o	o	o	o
SUSPENDED										
	900	900/900 900/700	x	o	o	o	*	o	-	o

-: Does not need
x: Mandatory
o: Optional
•: Serial
* : Consult

Assembly kits

Bridge block kit

Structure to assemble a BRIDGE block

CONFIGURATION		BLOCK LENGTH	CODE	€
CENTRAL	WALL	MODULES	REF.	
		1M	19044954	-
		1.5M	19044955	-
KORE		2M	19044956	-
KORE	KORE	2.5M	19044957	-
		3M	19044958	-
		3.5M	19044959	-
		4M	19044960	-

* Order 1 unit for each side of the bridge, i.e. 2 units in case of central block and 1 unit for murals.

Suspended kit

Structure for mounting a SUSPENDED block

CONFIGURATION	BLOCK LENGTH	CODE	€
BLOCK TYPE	MODULES	REF.	
	2M	19044934	-
	2.5M	19044935	-
Wall	3M	19044936	-
KORE	3.5M	19044937	-
	4M	19044938	-
	4.5M	19044939	-
	5M	19044940	-
	5.5M	19044941	-
	6M	19044942	-
	2M	19044945	-
	2.5M	19044946	-
	3M	19044947	-
	3.5M	19044948	-
	4M	19044949	-
Central	4.5M	19044950	-
KORE KORE	5M	19044951	-
	5.5M	19044952	-
	6M	19044953	-

*The kit includes side termination with smooth paneling

Verticality

Supports

Supports for verticality in GROUND, BRIDGE and SUSPENDED blocks

SUPPORTS		CONFIGURATION	CODE	€
Type		With or without additional elements	Ref.	
Standard 100x100mm profile		Standard (no added items)	19095368	-
		Standard with tap (included in profile)	19095390	-
		Standard with 220V plug (included in profile)	19095369	-
Special for machinery		For iKORE 0623 oven	19095391	-
		For salamander	19095392	-

Notes:

* Select a combination of 2 supports. Total = 2 units/codes, even if they are repeated.

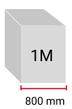
*** Not suitable for suspended wall blocks.**

*** Must be placed on neutral parts measuring 1M on both sides.**

Racks

Racks for verticality in GROUND, BRIDGE and SUSPENDED blocks

	WALL KORE BLOCK		CENTRAL KORE/KORE BLOCK					
							
BLOCK LENGTH	2 X STANDARD SUPPORTS		2 X STANDARD SUPPORTS		1 X STANDARD SUPPORT + 1 X SPECIAL SUPPORT		2 X SPECIAL SUPPORTS	
MODULES	CODE	€	CODE	€	CODE	€	CODE	€
2M	19096849	-	19096559	-	-	-	-	-
2.25M	19096849	-	19096559	-	-	-	-	-
2.5M	19096852	-	19096116	-	19104184	-	-	-
2.75M	19096852	-	19096116	-	19104184	-	-	-
3M	19096853	-	19096349	-	19104185	-	19104186	-
3.25M	19096853	-	19096349	-	19104185	-	19104186	-
3.5M	19096854	-	19096532	-	19104187	-	19104188	-
3.75M	19096854	-	19096532	-	19104187	-	19104188	-
4M	19096855	-	19096535	-	19104189	-	19104190	-
4.25M	19096855	-	19096535	-	19104189	-	19104190	-
4.5	19096856	-	19096525	-	19104191	-	19104192	-
4.75M	19096856	-	19096525	-	19104191	-	19104192	-
5M	19096858	-	19096526	-	19104193	-	19104194	-



* 1M = 1 module = 800mm

Plinths

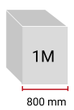
Modular plinths 900

Plinths for GROUND and BRIDGE blocks

PLINTH	BLOCK LENGTH	WORKTOP HEIGHT		CODES		€
FINISH	MODULES	850	900	ELECTRIC	GAS*	
	0.5M	x		19081991	19081990	-
			x	19100199	19100454	-
	0.75M	x		19087898	19087869	-
			x	19100200	19100455	-
	1M	x		19081809	19081800	-
			x	19100201	19100456	-
	1.25M	x		19087897	19087868	-
			x	19100202	19100457	-
	1,5M	x		19081808	19081789	-
			x	19100203	19100458	-
	1,75M	x		19087896	19087867	-
			x	19100204	19100459	-
	2M	x		19081807	19081788	-
			x	19100205	19100470	-
	2.25M	x		19087895	19087866	-
			x	19100433	19100471	-
	2,5M	x		19081806	19081787	-
			x	19100434	19100472	-
	2,75M	x		19087894	19087865	-
			x	19100435	19100473	-
	3M	x		19081805	19081786	-
			x	19100436	19100474	-
	3.25M	x		19087893	19087706	-
			x	19100437	19100475	-
	3,5M	x		19081804	19081785	-
			x	19100438	19100476	-
	3,75M	x		19087892	19087864	-
			x	19100478	19100477	-
	4M	x		19081803	19081784	-
			x	19100479	19100490	-
	4.25M	x		19087891	19087863	-
			x	19100491	19100492	-
	4,5M	x		19081802	19081783	-
			x	19100494	19100495	-
	4,75M	x		19087890	19087862	-
			x	19100497	19100498	-
	5M	x		19081801	19081782	-
			x	19100499	19100500	-

* If the block consists of a gas machine, select the code shown in the gas column.

* 1M = 1 módulo = 800mm



Special plinth for V-shaped fryer

Divided plinth for V-shaped fryer

PLINTH	MODEL	WORKTOP HEIGHT		CODES	€
FINISH	V-SHAPED FRYER	850	900	REF.	
	F-(E/G)9123	x		19107373	-
			x	19107374	-

Side finishes

Side finish for 900 modular blocks

Side ends for GROUND and BRIDGE blocks

FINISH	CONFIGURATION	VERTICALITY		WORKTOP HEIGHT		SIDE		CODE	€
SIDE TRIM	WALL OR CENTRAL BLOCK	YES	NO	850	900	SIDE A	SIDE B	REF.	
			X	X		X		19098884	-
			X	X			X	19098685	-
	Top view:		X		X	X		19098935	-
			X		X		X	19098913	-
	A KORE 900 B	X		X		X		19098883	-
	Wall	X		X			X	19098684	-
		X			X	X		19098934	-
		X			X		X	19098912	-
			X	X		X		19098703	-
	A KORE 900 A		X		X	X		19098931	-
	KORE 900	X		X		X		19098037	-
	Central	X			X	X		19098930	-
			X	X		X		19098874	-
			X	X			X	19098817	-
	KORE 900		X		X	X		19098908	-
	A KORE 700 B		X		X		X	19098907	-
		X		X		X		19098203	-
	Central	X		X			X	19098686	-
		X			X	X		19098910	-
		X			X		X	19098909	-
			X	X		X		19100019	-
	Top view:		X	X			X	19100013	-
			X		X	X		19100030	-
	A KORE 900 B		X		X		X	19100018	-
	Wall	X		X		X		19099899	-
		X		X			X	19099898	-
		X			X	X		19099913	-
		X			X		X	19099911	-
			X	X		X		19106558	-
	A KORE 900 A		X		X	X		19106559	-
	KORE 900	X		X		X		19106601	-
	Central	X			X	X		19106557	-
			X	X		X		19106946	-
			X	X			X	19106949	-
			X		X	X		19106990	-
	A KORE 900 B		X		X		X	19106991	-
	KORE 700	X		X		X		19106992	-
	Central	X		X			X	19106993	-
		X			X	X		19106994	-
		X			X		X	19106995	-

Side trim
ergonomic/aesthetical
(+90mm each side)

Flat end
smooth panel
(+2mm per side)

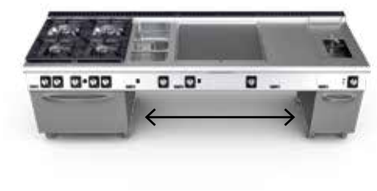
Side finish for suspended blocks

Side ends for SUSPENDED blocks

* Side finishes are included in the SUSPENDED assembly kits

Inner finishes for bridge blocks

Side ends for BRIDGE block interiors



CONFIGURATION	WORKTOP HEIGHT		CODE	€
BRIDGE BLOCKS	850	900	REF.	
L R	X		19107487	-
		X	19107488	-

*Unitary units per side. Select as many as needed.

Special side finishes for tilting bratt pans

Side ends for blocks with a tilting pan at their ends

FINISHING	CONFIGURATION	VERTICALITY		WORKTOP HEIGHT		SIDE		CODE	€
TYPE OF FINISHING	CENTRAL OR WALL CENTRAL	SI	NO	850	900	IZDA (L)	DCHA (R)	REF.	
			X	X		X		19081819	-
			X	X			X	19081820	-
			X		X	X		19100194	-
			X		X		X	19100148	-
	KORE 900	X		X		X		19100123	-
	Wall	X		X			X	19100121	-
		X			X	X		19100124	-
		X			X		X	19100122	-
			X	X		X		19081819	-
			X	X			X	19081820	-
			X		X	X		19100194	-
	KORE 900		X		X		X	19100148	-
	KORE 900	X		X		X		19100130	-
	Central	X		X			X	19100108	-
		X			X	X		19100131	-
		X			X		X	19100109	-

L R

Flat panel
Smooth finish
(+2mm per side)

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	€
	2 small baskets for 15l	19078478	-
	1 large basket for 21l	19045077	-

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	FT-E 705, 905	FT-E 710, 910	B-E9051	B-E9101	F-E 7 ONE CONTAINER	F-E 7 TWO CONTAINERS	SB-E 710 MANUAL	CPE 7 9 ONE CONTAINER	CPE 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

Maximum performance
in reduced spaces.

Access the website

Comercial video

Sales brochure

700 Series

All gas cooking equipment should be fitted with gas governors:
- LPG: 37 g/cm²
- Natural Gas: 20 g/cm²

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 DIMENSIONS	OVEN POWER (kW)	TOTAL POWER (kW)	DIMENSION S	€
Top									
C-G710	LPG	19070754	800x580	1	-	-	8	800x730x290	-
	NG	19073645							
With oven									
C-G711	LPG	19073088	800x580	1	NG-2/1	8,60	16,6	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	19101392	L	1	328x468	15,40	7,50	400x730x290	-
	NG	19101409							
FT-G710 V L	LPG	19101391	L	2	728x468	34,10	15,00	800x730x290	-
	NG	19101410							
FT-G705 V R	LPG	19101405	R	1	328x468	15,40	7,50	400x730x290	-
	NG	19101491							
FT-G710 V R	LPG	19101408	R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101412							
FT-G710 V L+R	LPG	19101413	L+R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101414							
Control by thermostat									
FT-G705 L	LPG	19101249	L	1	328x468	15,40	7,50	400x730x290	-
	NG	19101415							
FT-G710 L	LPG	19101248	L	2	728x468	34,10	15,00	800x730x290	-
	NG	19101416							
FT-G705 R	LPG	19101417	R	1	328x468	15,40	7,50	400x730x290	-
	NG	19101404							
FT-G710 R	LPG	19101406	R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101411							
FT-G710 L+R	LPG	19101407	L+R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101418							
Control by thermostat and chromium hot-plate									
FT-G705 C L	LPG	19101394	L/C	1	328x468	15,40	7,50	400x730x290	-
	NG	19101395							
FT-G710 C L	LPG	19101393	L/C	2	728x468	34,10	15,00	800x730x290	-
	NG	19101401							
FT-G705 C R	LPG	19101396	R/C	1	328x468	15,40	7,50	400x730x290	-
	NG	19101400							
FT-G710 C R	LPG	19101397	R/C	2	728x468	34,10	15,00	800x730x290	-
	NG	19101402							
FT-G710 C L+R	LPG	19101398	L+R/C	2	728x468	34,10	15,00	800x730x290	-
	NG	19101403							
ELECTRIC FRYTOPS									
Control by tehermostat									
FT-E705 L	-	19101390	L	1	328x468	15,40	5,00	400x730x290	-
FT-E710 L	-	19101247	L	2	728x468	34,10	10,00	800x730x290	-
FT-E705 R	-	19101419	R	1	328x468	15,40	5,00	400x730x290	-
FT-E710 R	-	19101420	R	2	728x468	34,10	10,00	800x730x290	-
FT-E710 L+R	-	19101399	L+R	2	728x468	34,10	10,00	800x730x290	-
Control by thermostat and chromium hot-plate									
FT-E705 C R	-	19101421	R/C	1	328x468	15,40	5,00	400x730x290	-
FT-E710 C R	-	19101423	R/C	2	728x468	34,10	10,00	800x730x290	-
FT-E705 C L	-	19101116	L/C	1	328x468	15,40	5,00	400x730x290	-
FT-E710 C L	-	19101422	L/C	2	728x468	34,10	10,00	800x730x290	-
FT-E710 C L+R	-	19101424	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	19098553	1	NG-1/1	3	16,50	400x730x850	-
	NG	19098554						
CP-G7240	LPG	19098555	2	NG-1/1	6	33,00	800x730x850	-
	NG	19098556						
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 ºC 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	GAS	CODE	TANKS		TOTAL POWER (kW)	DIMENSIONS (mm)	€
				D X H	VOLUME (l)			
Gas boiling pans *								
Direct fire								
M-G710	50	LPG	19061151	Ø420x605	80	17,00	800x730x850	-
		GN	19074790					
Indirect heating or bain marie								
M-G710 BM	50	LPG	19066324	Ø420x605	80	17,00	800x730x850	-
		GN	19074807					
Electric boiling pans								
Indirect heating or bain marie								
M-E710 BM	-		19067268	Ø420x605	80	11,00	800x730x850	-

(*): Check availability on other frequencies.

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	-
F-G7215	50	19074791	19074794	2	2x15	2 larges	30,00	800x730x850	-
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	-

(*): Check availability on other frequencies.

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	-	-	-	200x660x600	-
MB-705	19057229	1	-	-	400x660x600	-
MB-705 C	19067227	-	2	-	400x660x600	-
MB-705 G	19074825	1	-	1	400x660x600	-
MB-710	19057290	2	-	-	800x660x600	-
MB-715	19057291	3	-	-	1200x660x600	-

Kits for stands

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

Refrigerated stands

General characteristics

- 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	-

Configuration and finishes

KORE Modular 700

Configurable blocks KORE 700

BLOCK TYPE	CONFIGURATION		ASSEMBLY KITS	VERTICALITY			SIDE FINISHES		PLINTH	
KITCHEN	WALL	CENTRAL	ADITIONAL STRUCTURE	"STANDARD SUPPORTS"	SUPPORTS FOR MACHINERY	RACKS	SIDE TRIM	FLAT PANEL	STANDARD	SPECIAL
	KORE	KORE KORE		KORE	KORE	KORE				
GROUND										
	700	700/700 900/700	-	o	o	o	o	o	o	o
BRIDGE										
	700	700/700 900/700	x	o	o	o	o	o	o	o
SUSPENDED										
	700	700/700 900/700	x	o	o	o	*	o	-	o

-: Does not need
x: Mandatory
o: Optional
•: Serial
* : Consult

Assembly kits

Bridge block kit

Structure to assemble a BRIDGE block

CONFIGURATION		BLOCK LENGTH	CODE	€
CENTRAL	WALL	MODULES	REF.	
KORE KORE	KORE	1M	19044954	-
		1.5M	19044955	-
		2M	19044956	-
		2.5M	19044957	-
		3M	19044958	-
		3.5M	19044959	-
		4M	19044960	-

* Order 1 unit per bridge side (wall block). If it is a central block, 2 units will be required, 1 for each side.

Suspended block kit

Structure to assemble a SUSPENDED block

CONFIGURATION	BLOCK LENGTH	CODE	€
BLOCK TYPE	MODULES	REF.	
Wall KORE	2M	19076826	-
	2.5M	19076827	-
	3M	19076828	-
	3.5M	19076829	-
	4M	19076830	-
	4.5M	19076831	-
	5M	19076832	-
	5.5M	19076833	-
	6M	19076834	-
Central KORE KORE	2M	19076836	-
	2.5M	19076837	-
	3M	19076838	-
	3.5M	19076839	-
	4M	19076840	-
	4.5M	19076841	-
	5M	19076842	-
	5.5M	19076843	-
	6M	19076844	-

*The kit includes side termination with smooth paneling

Verticality

Supports

Supports for verticality in GROUND, BRIDGE and SUSPENDED blocks

SUPPORTS		CONFIGURATION	CODE	€
Type		With or without additional elements	Ref.	
Standard 100x100mm profile		Standard (no added items)	19095368	-
		Standard with tap (included in profile)	19095390	-
		Standard with 220V plug (included in profile)	19095369	-
Special for machinery		For iKORE 0623 oven	19095391	-
		For salamander	19095392	-

Notes:

* Select a combination of 2 supports. Total = 2 units/codes, even if they are repeated.

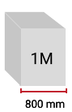
*** Not suitable for suspended wall blocks.**

*** Must be placed on neutral parts measuring 1M on both sides.**

Racks

Racks for verticality in GROUND, BRIDGE and SUSPENDED blocks

	WALL KORE BLOCK	CENTRAL KORE/KORE BLOCK					
							
BLOCK LENGTH	2 X STANDARD SUPPORTS	2 X STANDARD SUPPORTS		1 X STANDARD SUPPORT + 1 X SPECIAL SUPPORT		2 X SPECIAL SUPPORTS	
MODULES	CODE	€	CODE	€	CODE	€	CODE	€
2M	19096849	-	19096559	-	-	-	-	-
2.25M	19096849	-	19096559	-	-	-	-	-
2.5M	19096852	-	19096116	-	19104184	-	-	-
2.75M	19096852	-	19096116	-	19104184	-	-	-
3M	19096853	-	19096349	-	19104185	-	19104186	-
3.25M	19096853	-	19096349	-	19104185	-	19104186	-
3.5M	19096854	-	19096532	-	19104187	-	19104188	-
3.75M	19096854	-	19096532	-	19104187	-	19104188	-
4M	19096855	-	19096535	-	19104189	-	19104190	-
4.25M	19096855	-	19096535	-	19104189	-	19104190	-
4.5	19096856	-	19096525	-	19104191	-	19104192	-
4.75M	19096856	-	19096525	-	19104191	-	19104192	-
5M	19096858	-	19096526	-	19104193	-	19104194	-



* 1M = 1 module = 800mm

Plinths

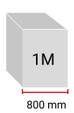
Modular plinths 700

Plinths for GROUND and BRIDGE blocks

PLINTH	BLOCK LENGTH	WORKTOP HEIGHT		CODES		€
FINISH	MODULES	850	900	ELECTRIC	GAS*	
	0.5M	x		19081991	19081990	-
			x	19100199	19100454	-
	0.75M	x		19087898	19087869	-
			x	19100200	19100455	-
	1M	x		19081809	19081800	-
			x	19100201	19100456	-
	1.25M	x		19087897	19087868	-
			x	19100202	19100457	-
	1,5M	x		19081808	19081789	-
			x	19100203	19100458	-
	1,75M	x		19087896	19087867	-
			x	19100204	19100459	-
	2M	x		19081807	19081788	-
			x	19100205	19100470	-
	2.25M	x		19087895	19087866	-
			x	19100433	19100471	-
	2,5M	x		19081806	19081787	-
			x	19100434	19100472	-
	2,75M	x		19087894	19087865	-
			x	19100435	19100473	-
	3M	x		19081805	19081786	-
			x	19100436	19100474	-
	3.25M	x		19087893	19087706	-
			x	19100437	19100475	-
	3,5M	x		19081804	19081785	-
			x	19100438	19100476	-
	3,75M	x		19087892	19087864	-
			x	19100478	19100477	-
	4M	x		19081803	19081784	-
			x	19100479	19100490	-
	4.25M	x		19087891	19087863	-
			x	19100491	19100492	-
	4,5M	x		19081802	19081783	-
			x	19100494	19100495	-
	4,75M	x		19087890	19087862	-
			x	19100497	19100498	-
	5M	x		19081801	19081782	-
			x	19100499	19100500	-

* If the block consists of a gas machine, select the code shown in the gas column.

* 1M = 1 módulo = 800mm



Special plinth for V-shaped fryer

Divided plinth for V-shaped fryer

PLINTH	MODEL	WORKTOP HEIGHT		CODES	€
FINISH	V-SHAPED FRYER	850	900	REF.	
	F-(E/G)9123	x		19107373	-
			x	19107374	-

Side finishes

Side finish for 700 modular blocks

Side ends for GROUND and BRIDGE blocks

FINISH	CONFIGURATION	VERTICALITY		WORKTOP HEIGHT		SIDE		CODE	€
SIDE TRIM	WALL OR CENTRAL BLOCK	YES	NO	850	900	SIDE A	SIDE B		
			X	X		X		19098681	-
			X	X			X	19098680	-
	Top view:		X		X	X		19097858	-
			X		X		X	19097898	-
	A KORE 700 B	X		X		X		19098882	-
	Wall	X		X			X	19098706	-
		X			X	X		19098932	-
		X			X		X	19098911	-
			X	X		X		19098705	-
	A KORE 700 A		X		X	X		19098898	-
	KORE 700	X		X		X		19097849	-
	Central	X			X	X		19099427	-
			X	X		X		19098874	-
			X	X			X	19098817	-
			X		X	X		19098908	-
	A KORE 900 B		X		X		X	19098907	-
	KORE 700	X		X		X		19098203	-
	Central	X		X			X	19098686	-
		X			X	X		19098910	-
		X			X		X	19098909	-
			X	X		X		19100012	-
	Top view:		X	X			X	19099919	-
			X		X	X		19100015	-
	A KORE 700 B		X		X		X	19100014	-
	Wall	X		X		X		19099893	-
		X		X			X	19099891	-
		X			X	X		19099894	-
		X			X		X	19099892	-
			X	X		X		19106940	-
	A KORE 700 A		X		X	X		19106941	-
	KORE 700	X		X		X		19106942	-
	Central	X			X	X		19106943	-
			X	X		X		19106946	-
			X	X			X	19106949	-
			X		X	X		19106990	-
	A KORE 900 B		X		X		X	19106991	-
	KORE 700	X		X		X		19106992	-
	Central	X		X			X	19106993	-
		X			X	X		19106994	-
		X			X		X	19106995	-

Side trim
ergonomic/aesthetical
(+90mm each side)

Flat end
smooth panel
(+2mm per side)

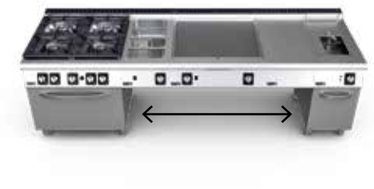
Side finish for suspended blocks

Side ends for SUSPENDED blocks

* Side finishes are included in the SUSPENDED assembly kits

Inner finishes for bridge blocks

Side ends for BRIDGE block interiors



CONFIGURATION	WORKTOP HEIGHT		CODE	€
BRIDGE BLOCKS	850	900	REF.	
L R	X		19107489	-
		X	19107510	-

*Unitary units per side. Select as many as needed.

Special side finishes for tilting bratt pans

Side ends for blocks with a tilting pan at their ends

FINISHING	CONFIGURATION	VERTICALITY		WORKTOP HEIGHT		SIDE		CODE	€
TYPE OF FINISHING	CENTRAL OR WALL	SI	NO	850	900	IZDA (L)	DCHA (R)	REF.	
			X	X		X		19081815	-
			X	X			X	19081816	-
			X		X	X		19100086	-
L R			X		X		X	19100085	-
	KORE 700	X		X		X		19100039	-
	Wall	X		X			X	19100037	-
		X			X	X		19100120	-
		X			X		X	19100038	-
			X	X		X		19081815	-
			X	X			X	19081816	-
			X		X	X		19100086	-
	KORE 700		X		X		X	19100085	-
	KORE 700	X		X		X		19100034	-
	Central	X		X			X	19100032	-
		X			X	X		19100035	-
		X			X		X	19100033	-

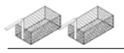
Flat panel
Smooth finish
(+2mm per side)

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 R H	19084573	-

Fryer accessories

	DESCRIPTION	CODE	€
	2 small baskets for 15l	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	FT-E 705, 905	FT-E 710, 910	B-E9051	B-E9101	F-E7 ONE CONTAINER	F-E7 TWO CONTAINERS	SB-E 710 MANUAL	CPE-7 9 ONE CONTAINER	CPE-7 9 TWO CONTAINERS	M-E 710	F-E9 ONE CONTAINER	F-E9 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

Specific equipment for non-modular cooking.

Access the website

Independent cooking

All gas cooking equipment should be fitted with gas governors:
- LPG: 37 g/cm²
- Natural Gas: 20 g/cm²

Gas cookers

General characteristics

- Stamped stainless steel surface top.
- Double grill and nickel-plated burners.
- Dimensions of the double grill: 286 x 533mm.
- Open burners, one with 3,5kW and the other 6kW, safety valve and thermocouples.
- Controls with a protective support base and system to prevent water infiltration.
- Access to the components from the front.
- Gas oven option measuring 450x420x300mm with 5.2 tubular burner, pilot flame and thermocouple.
- Temperature controlled by thermostatic valve (110 – 310 °C).

SUPPLY	MODEL	GAS	CODE	BURNERS	OVEN	POWER (kW)	DIMENSIONS (WXDXH mm)	€
Gas cookers	CI-CG604T 2	LPG	19102772	2	-	9,5	400x650x290	-
		NG	19102806					
	CI-CG606T 4	LPG	19102674	4	-	19	600x650x290	-
		NG	19102805					
	CI-CG606O 4	LPG	19102642	4	1	19 + 5,2	600x650x850	-
		NG	19102804					

Stockpot stoves

General characteristics

- Double crown burner made of cast iron.
- Enamelled cast iron grill.
- Ignition pilot.
- Safety thermocouple.

SUPPLY	MODEL	GAS	CODE	BURNERS	CONSUMPTION (KCAL/H)	POWER (kW)	DIMENSIONS (WXDXH mm)	€
Stockpot stove	CI-HPG 1	LPG	19102935	1	11.700	13.6	590x590x400	-
		NG	19102956					

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.
- Standard power supply for electric versions 400V 3+N

SUPPLY	MODEL	GAS	CODE	TANKS X VOLUME	BASKETS	POWER (kW)	DIMENSIONS (WXDXH mm)	€
Gas fryers	CI-FG604T 18	LPG	19103128	1 x 8l	1	7	400x650x290	-
		NG	19103129					
	CI-FG606T 28	LPG	19103250	2 x 8l	2	14	600x650x290	-
		NG	19103251					
Electric fryers	CI-FE604T 18	-	19103252	1 x 8l	1	6	400x650x290	-
	CI-FE606T 28	-	19103253	2 x 8l	2	12	600x650x290	-

Electric 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) TOTAL	OIL	COLD ZONE	ELECTRIC POWER (kW)	VOLTAGE	DIMENSIONS (mm)	€
DESKTOP										
	FE-4	19004652	1		4		3,00	230 V - 1+N	175x485x270	-
	FE-6	19004713	1		6		4,50	400 V - 3+N	265x485x270	-
		19004709	1		6		4,50	230 V - 1+N	265x485x270	-
	FE-8	19004728	1		8		6,00	400 V - 3+N	355x485x270	-
		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	-

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.

SUPPLY	MODEL	GAS	CODE	Hz	PLATE			POWER (kW)	DIMENSIONS (W X D X H mm)	€
					COOKING AREAS	FINISH	SURFACE dm2			
	Control by thermostat (100 to 300ºC)									
	CI-FTG604T 1 S	LPG	19102967	50	1	S	20	7,5	400x650x290	-
		NG	19106482							
	CI-FTG604T 1 R	LPG	19106483	50	1	R	20	7,5	400x650x290	-
		NG	19106484							
	CI-FTG608T 2 S	LPG	19103041	50	2	S	30	15	800x650x290	-
		NG	19106537							
	CI-FTG608T 2 R	LPG	19106538	50	2	R	30	15	800x650x290	-
		NG	19106539							
	CI-FTG608T 2 SR	LPG	19106540	50	2	SR	30	15	800x650x290	-
		NG	19106541							
	Models with max-min gas valve (only for mild steel plates)									
	CI-FTG604T 1 V S	LPG	19103419	50	1	S	20	7,5	400x650x290	-
		NG	19106485							
	CI-FTG604T 1 V R	LPG	19106534	50	1	R	20	7,5	400x650x290	-
		NG	19106536							
Gas frytops	CI-FTG608T 2 V S	LPG	19103418	50	2	S	30	15	800x650x290	-
		NG	19106542							
	CI-FTG608T 2 V R	LPG	19106543	50	2	R	30	15	800x650x290	-
		NG	19106544							
	CI-FTG608T 2 V SR	LPG	19106546	50	2	SR	30	15	800x650x290	-
		NG	19106547							
	Control by thermostat (100 to 300ºC) **and chromium hot-plate**									
	CI-FTG604T 1 C S	LPG	19106575	50	1	C S	20	7,5	400x650x290	-
		NG	19106576							
	CI-FTG604T 1 C R	LPG	19106577	50	1	C R	20	7,5	400x650x290	-
		NG	19106579							
	CI-FTG608T 2 C S	LPG	19106580	50	2	C S	30	15	800x650x290	-
		NG	19106581							
	CI-FTG608T 2 C R	LPG	19106582	50	2	C R	30	15	800x650x290	-
		NG	19106583							
	CI-FTG608T 2 C SR	LPG	19106584	50	2	C SR	30	15	800x650x290	-
		NG	19106585							
	Control by thermostat									
	CI-FTE604T 1 S	-	19103030	50/60	1	S	20	5	400x650x290	-
	CI-FTE604T 1 R	-	19106551	50/60	1	R	20	5	400x650x290	-
	CI-FTE608T 2 S	-	19103402	50/60	2	S	30	10	800x650x290	-
	CI-FTE608T 2 R	-	19106563	50/60	2	R	30	10	800x650x290	-
Electric frytops	CI-FTE608T 2 SR	-	19106574	50/60	2	SR	30	10	800x650x290	-
	Control by thermostat and chromium hot-plate									
	CI-FTE604T 1 C S	-	19106586	50/60	1	C S	20	5	400x650x290	-
	CI-FTE604T 1 C R	-	19106587	50/60	1	C R	20	5	400x650x290	-
	CI-FTE608T 2 C S	-	19106588	50/60	2	C S	30	10	800x650x290	-
	CI-FTE608T 2 C R	-	19106589	50/60	2	C R	30	10	800x650x290	-
	CI-FTE608T 2 C SR	-	19106590	50/60	2	C SR	30	10	800x650x290	-

Finishes: S = Smooth ; R = Ribbed ; SR = 1/2 smooth + 1/2 ribbed ; C = 50 microns thickness chromium coated hot-plate.

Salamanders

Ultrarapid salamanders

- Perfect cooking uniformity, guaranteed by the redesigned deflectors and a perfect positioning.
- 20 seconds to reach maximum temperature from ignition; max. 5 seconds already in operation.
- Removable chrome-plated steel juice collection trays and grids with athermic handles.
- Rounded corners and adjustable feet.
- Wall mounting possible.
- Redesigned control panel for maximum functionality.
- Insulated handle with bakelite spacer and improved shielding of external surfaces.
- Two independent cooking zones on the QSET60 model.
- The contact models contain a plate detection bar for automatic on and off switching.

MODEL	CODE	GRILL		VOLTAGE (kW)	POWER (kW)	DIMENSIONS	€
		COOKING ZONES	COOKING (mm)				
SEQ 60-4	19107720	2	600x350	380-415 3N~	4,0	600x480x525	-
Contact models*							
SEQ 60-4 T	19107717	2	600x350	380-415 3N~	4,0	600x480x525	-

* Ultraspeed Contact Salamanders offer maximum performances thanks to infrared cooking generated by tungsten heaters and protected by a glass ceramic plate. Perfect for intensive use, meeting the highest speed and efficiency requirements, they are ideal for demanding and energy-conscious chefs.

Classic salamanders

- AISI 304 Satin-finished stainless steel.
- Easy-to-clean Incoloy tilting heating elements in the upper movable deck.
- Drip trays and chrome-plated grids are removable, with heating resistant handle.
- Rounded corners.
- Adjustable feet.
- Possibility of fixing to the wall.
- The best usability with the redesigned control panel.
- Handle insulated by a Bakelite spacer and an enhanced shielding of the surfaces for high safety.
- Single zone compact salamander version SEC 40 or double cooking zone in SEC 60 models.

MODEL	CODE	GRILL		VOLTAGE (kW)	POWER (kW)	DIMENSIONS	€
		COOKING ZONES	COOKING (mm)				
SEC 40-0	19107712	1	400x350	220-240 1~	2	400x550x500	-
SEC 60-4	19107716	2	600x350	380-415 3N~	4	600x550x500	-

Light salamanders

- Stainless Steel AISI 430.
- Movable cover with 90° welded corners.
- Plastic handle with phenolic base (bakelite)
- Tilting easy-to-clean heating elements.
- Sauce collection containers and removable chrome-plated steel grills
- Drip trays and chrome-plated grids removable for cleaning.
- Two independent cooking zones.

MODEL	CODE	GRILL		VOLTAGE (kW)	POWER (kW)	DIMENSIONS	€
		COOKING ZONES	COOKING (mm)				
SEL 60-4	19107719	2	600x350	400 2N~	4,0	600x450x500	-

Accessories

Supports for wall-mounting salamanders

MODEL	CODE	€
SS-60	19036364	-

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 (L)	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.

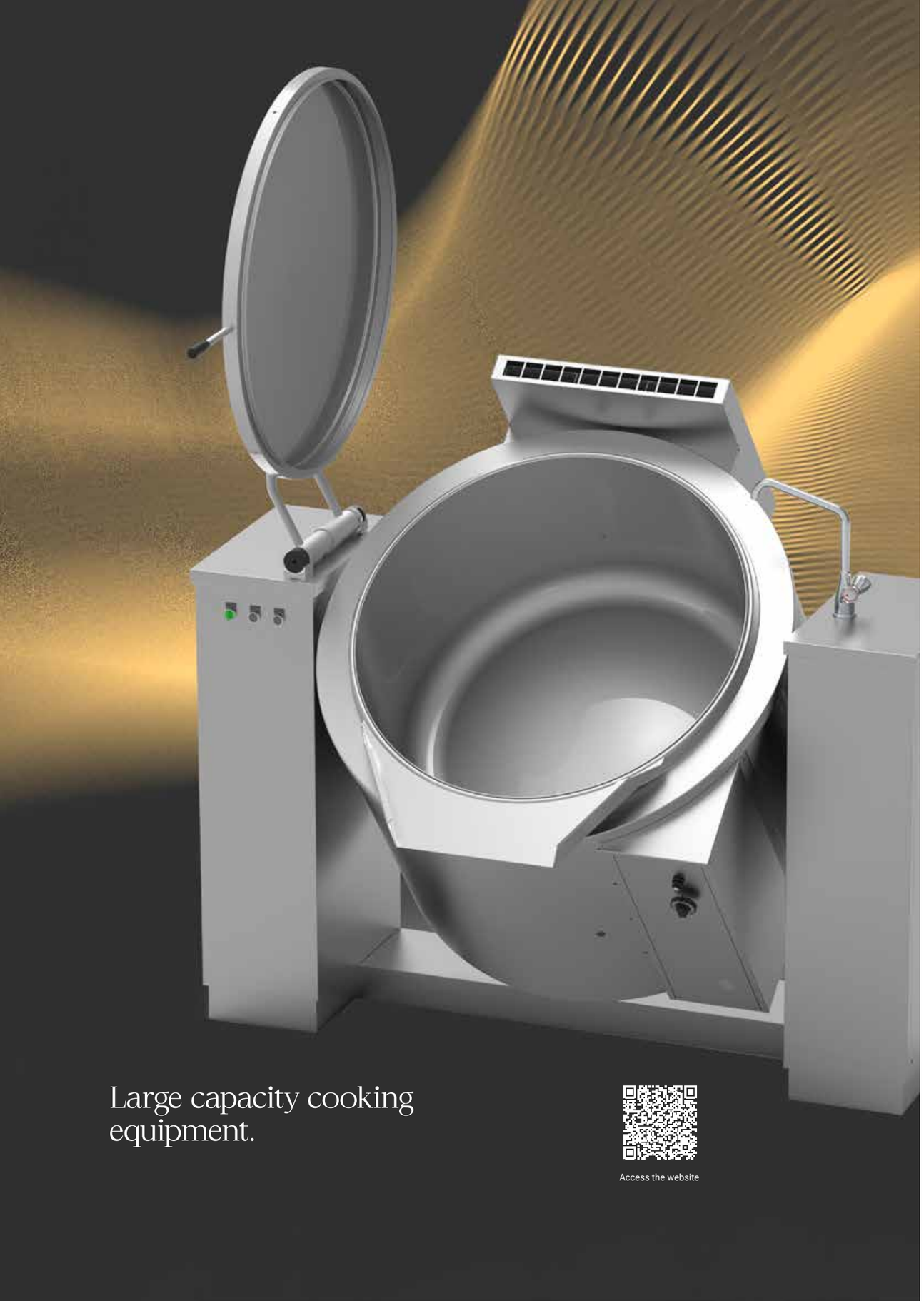
ACCESSORIES:

- 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	-



Large capacity cooking equipment

Boiling pans

Tilting bratt pans

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	-

Options

		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	-

* Highly recomended

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	-

Fixed cylindrical boiling pans with mixer

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	-

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	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	-

* Highly recomended

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	-

Options

		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	-

* Highly recomended

Accesories

	MODEL	CODE	DESCRIPTION	€
	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 electric					
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	-

Options

	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	-

* Highly recomended

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	-

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	-

Options

	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	-

* Highly recomended

Automatic tilting rectangular boiling pans with mixer and PLC monitor

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	-

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.

Options

	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	-

* Highly recomended

Accesories

	MODEL	CODE	DESCRIPTION	€
	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

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

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

(*) Check version.

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.

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.

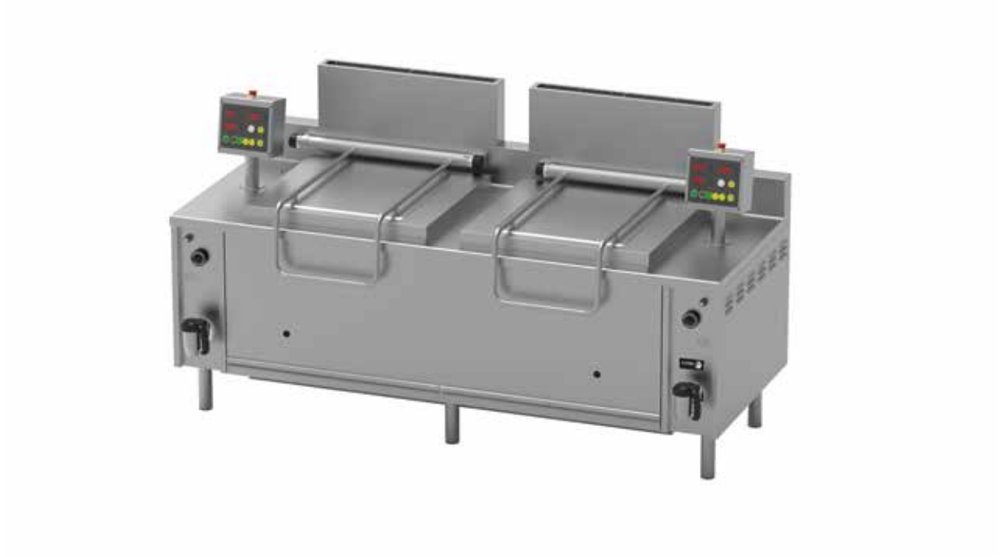
MODEL	CODE	POWER (kW)	CAPACITY (l)	DIMENSIONS (mm)	€
Direct gas heating					
SBGA-150	19085078	33,04	150	1600x905x930	-
SBGA-210	19085080	44,04	200	2000x905x930	-
SBGAX-300	19085082	33,75	300	1420x1840x1350	-
SBGAX-400	19085083	33,75	400	1420x1840x1350	-
Direct electric heating					
SBEA-150	19085085	15,4	150	1600x905x930	-
SBEA-210	19085087	20,4	200	2000x905x930	-
SBEAX-300	19085088	28,75	300	1420x1840x1350	-
SBEAX-400	19085089	28,75	400	1420x1840x1350	-

Options

CODE	MODEL	DESCRIPTION	€
*	COMPOUND	12 mm composite bottom (9mm iron + 3 mm steel) for 130 and 150 L pans.	-
*	COMPOUND	12 mm composite bottom (9mm iron + 3 mm steel) for 165, 200 and 210 L pans.	-
*	COMPOUND	15 mm composite bottom (12mm iron + 3mm steel) for 300 and 400 L pans.	-
19084539	TD-M	Flexible hose with shower	-

(*) Check version.

Automatic cookers



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	-

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.