



**A unique
solution for
your kitchen**



KORE Monoblock

— EN

KORE

MONOBLOCK

*You make
it happen*

Contents

Introduction

04

KORE Monoblock

06

Configuration

08

Personalisation

10

Verticality

26

Accessories

27

KORE

MONOBLOCK

A unique solution for your kitchen

The new KORE Monoblock has been designed to provide all the benefits of our modular equipment, combined in a unique worktop that offers significant advantages. It offers the possibility to design a configuration that is best adapted to you, with the option to use modular equipment from the KORE 900 range so you can design the perfect block to suit your needs. 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.

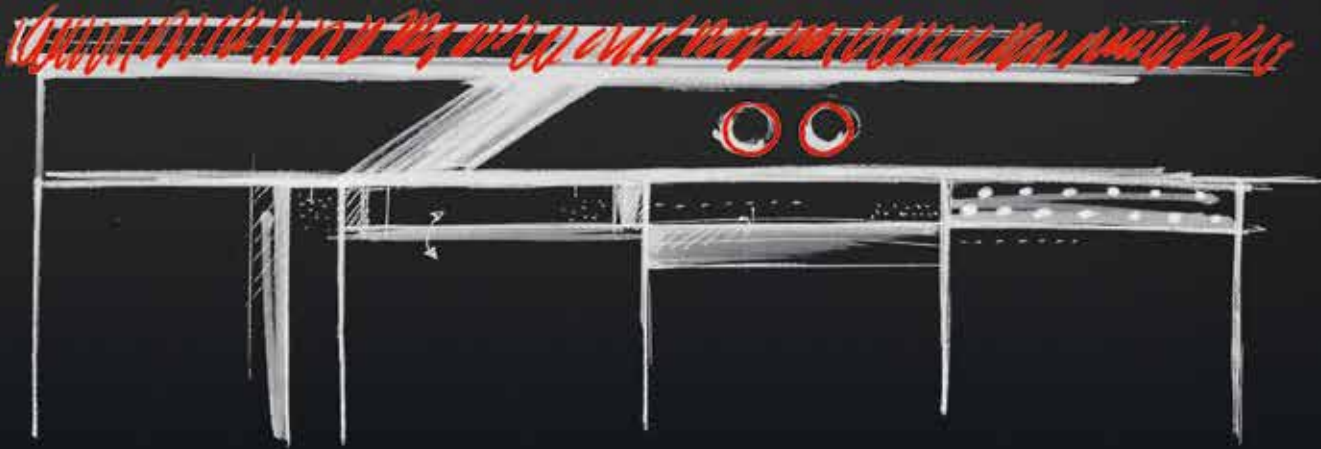




The perfect worktop for your kitchen

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.

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





Choose the configuration that is best adapted to your menu.

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

Choose the type of block

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



Select the equipment for your worktop

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



Select elements to go under the worktop

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





KORE 900

Freedom of choice.
Quality of choice.

You can choose from a wide range of products within our KORE 900 range to configure your KORE Monoblock.

This range has been specially designed for large and mid-size restaurants and cafés that need large workspaces with high power and optimum performance.

The following pages will show you the range of equipment available to you.

* The KORE Monoblock equipment will have minor aesthetic differences to the KORE 900 range (colour of control holders, cookers and fry-tops with water channels, redesigned controls, etc.).





Gas cookers

01.

Our own design of double-crown burners that provide optimum heat distribution and are the most powerful on the market.

02.

Maximum safety thanks to the pilot light and thermocouple protection.

03.

The embedded worktop and the easy-to-remove grills and burners may cleaning incredibly easy.

04.

Its grills are multipurpose with a functional design.

05.

You can integrate static gas ovens, panoramic gas ovens or static electric ovens.

06.

Manufactured entirely in stainless steel.

07.

There is a basin that can be filled with water via a pushbutton, to make cleaning easier and to prevent the worktop from overheating. There is also a drain with an overflow pipe built into the worktop.



Gas solid tops

01.

One single plate with several areas offering different temperatures, using a single high-power central burner.

02.

High productivity thanks to its large surface.

03.

Rounded corners, making it easy and quick to clean.

04.

Internal fire brick for better use and distribution of heat.

05.

It has a powerful burner and a double-crown cast iron diffuser which guarantees the uniformity and heat distribution of the flame.



Paella cookers

- 01. Double-crown burner with four rows of flames.
- 02. Great stability.
- 03. Double doors so you can insert the tray sideways.



Wok induction cooktop

- 01. An AISI-304 stainless steel worktop with space for a wok.



Induction cookers

01.

Speed and efficiency with energy savings.

02.

High performance and low heat irradiation.

03.

Glass vitroceramic worktops with a thickness of 6 mm.

04.

300 mm Ø and 5 kW cooking areas, with energy regulation.

05.

Energy savings of over 50%.



Electric cookers

01.
Embedded worktop and plates positioned to ensure that liquids cannot penetrate inside the machine.

02.
Control switch for each plate, with 7 different power positions.

03.
A fan inside the cooker helps to lower the temperature of the components.

04.
GN-2/1 oven with an upper and/or lower heat switch (3 + 3 kW) and a thermostat control (125 ÷ 310 °C).

05.
300x300 square plates (4 kW) in the KORE 900.



Solid-top electric cookers

01.
4 separate cooking areas.

02.
The capability to operate at different temperatures on the surface simultaneously.

03.
16 mm thick highly robust electric fry-top made from 13CrMo4.de, with four groups of resistors.

04.
Easy to use thanks to all the fry-tops being at the same level.



Fry-top

01.
20 mm thick mild steel fry-top in the KORE 900, which complies with the EC-1935/2021 European directive.

02.
Tilted fry-top that helps to collect the cooking fat.

03.
Fast reaction and response. Very quick after detecting food.

04.
Very good, even temperature distribution.

05.
Complies with equipment temperature regulations.

06.
Fry-top joined to the worktop via robot welding.

07.
Varied range to suit all needs.

08.
Available in a version with a 50-micron chrome-coated surface that prevents heat loss through irradiation and dispersion.

09.
There is a water channel that can be filled with a pushbutton, to make cleaning easier and to prevent the worktop from overheating. There is also a drain with an overflow pipe built into the worktop.

10.
Width 600 mm and 1.000 mm.



Grills

- 01. Cast iron and stainless steel reversible grills.
- 02. High-power heating elements and gas burners.
- 03. Very good, even temperature distribution.
- 04. Option to cook in a steam atmosphere.
- 05. Functional components located in the cold area.
- 06. Stainless steel burners.



Ceramic stone grills

- 01. Ceramic stones that create a shield against droplets of grease falling into the burners, therefore preventing flames.
- 02. Versatile installation as they are worktop models, not built into the furniture.



Fryers

- 01. Gas-heated cookers with a high power-to-volume ratio.
- 02. One or two 8 or 15-litre tubs in the KORE 700. 21 or 15-litre tubs in the KORE 900.
- 03. Perfect combustion.
- 04. High power and fast start-up.
- 05. Tubs embedded and soldered into the worktop.



Chip scuttle

- 01. Holds the chips and drains the oil.
- 02. Rounded internal angles to make cleaning easier.
- 03. Tub integrated into the worktop, with a double-perforated inclined base.
- 04. Infrared lamp located at the back.



Pasta cookers

01.

Gas and electricity range including models with one or two tubs: 26L GN-2/3 in the KORE 700 and 40L GN-1/1 in both the KORE 700 and 900.

02.

Filling tap with two speeds built into the tub.

03.

High-power gas or electric-heated equipment.

04.

Standard baskets included, with the option to add other types.



Neutral elements

- 01. Robust AISI-304 stainless steel worktops that are easy to clean thanks to their rounded design.
- 02. Machines adapted to be connected to a filling tap or water column.
- 03. It is possible to add a drawer.
- 04. Devices with half-sized or full-sized modules, useful for adding to workspaces.



Stands

- 01. Can be quickly connected to serve as a support for worktop elements.
- 02. They can be quickly connected to be used as a support for countertop elements.
- 03. Storage capacity.
- 04. Models with drawers or guides in stands with half-sized modules.



Refrigerated stands

01. Available in two widths, with or without a door, and with GN or panoramic draws that can be adapted to hold different sized containers.
02. Electronic control of temperature and of defrosting with digital indicator display.
03. Reversible doors, an automatic closure device and a 90° fixed opening.



Every kitchen is unique.

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

Select elements to go above your worktop

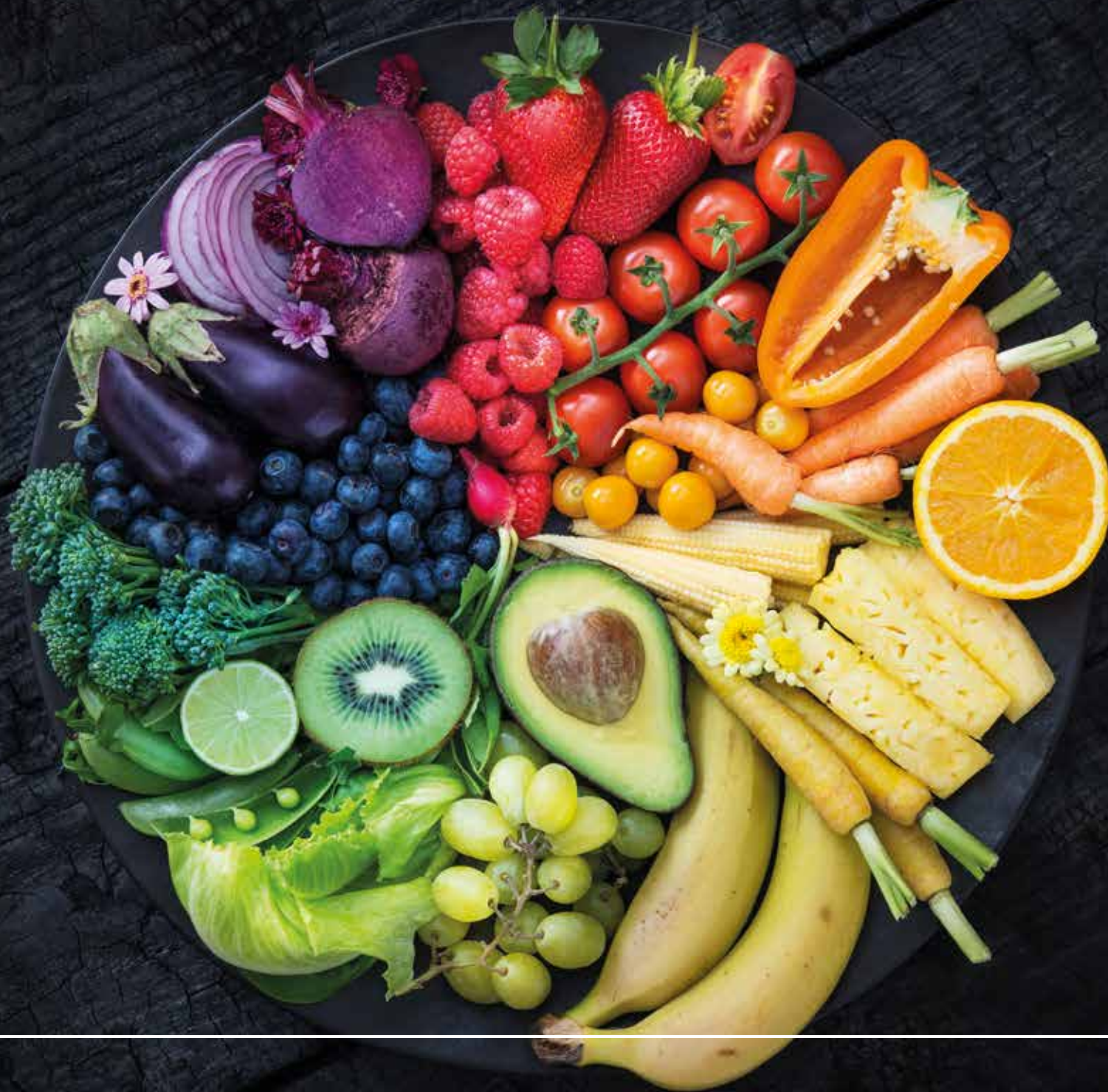
In addition to the technological elements, a professional kitchen should also offer other basics for day-to-day operations that ensure order, hygiene and safety. This is why we have developed a range of vertical structures.



Personalised finishes

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





Verticality

Your best kitchen: everything within reach, everything in order.

In addition to the technological elements, a professional kitchen should also offer other basics for day-to-day operations that ensure order, hygiene and safety. This is why we have developed a new range of vertical structures:

Upper verticality

a) Shelves with a double column or stainless steel racks.

Very easy to clean since they can be taken apart and washed in the dishwasher.

They enable you to hang spoons, pans, etc. which would otherwise be left on top of the neutral elements in the kitchen.

They make it possible to store trays and containers for quick and easy access and to free up space. Depending on the use, the containers remain hot thanks to the heat radiated by the cooker.

b) Supports

Support for oven:

They can support an Optima oven above the cooker. An ideal solution for professionals who need to have a small, advanced oven at hand.

Salamander supports:

They can hold a salamander so it is close by without taking up surface space in the kitchen.



Accessories

Details that make you stand out.

A wide variety of accessories to meet the most demanding requirements of each chef and allow them to get the most out of their kitchens.









ONNERA GROUP

