

Cooking



Cooking

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According
to your needs.



Find out more!



Access the website

Symphony

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

Symphony

The composition of a perfect symphony

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

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



Every chef's dream.

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

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

Space
optimisation

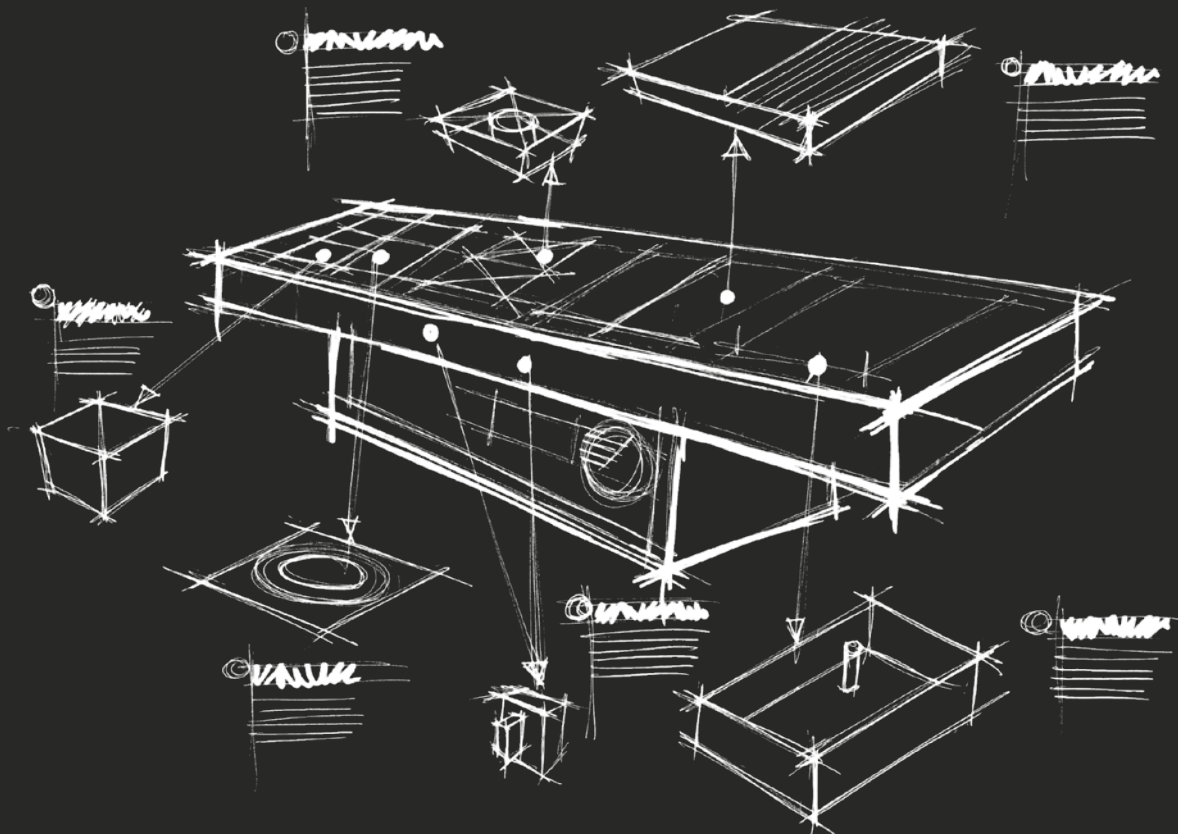
Absolute
comfort

Robust and available
in a variety of finishing
materials

Maximun
safety

Optimised
performance

Easy to
clean





**Performance and
productivity
maximised.**



Find out more!



Access the website



Sales brochure

Kore Monoblock

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

Choose the configuration that is best adapted to your menu.

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

Choose the type of bloc

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



Select the equipment for your worktop

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



Select elements to go under the worktop

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



Every kitchen is unique.

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

Select elements to go above your worktop

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



Personalised finishes

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



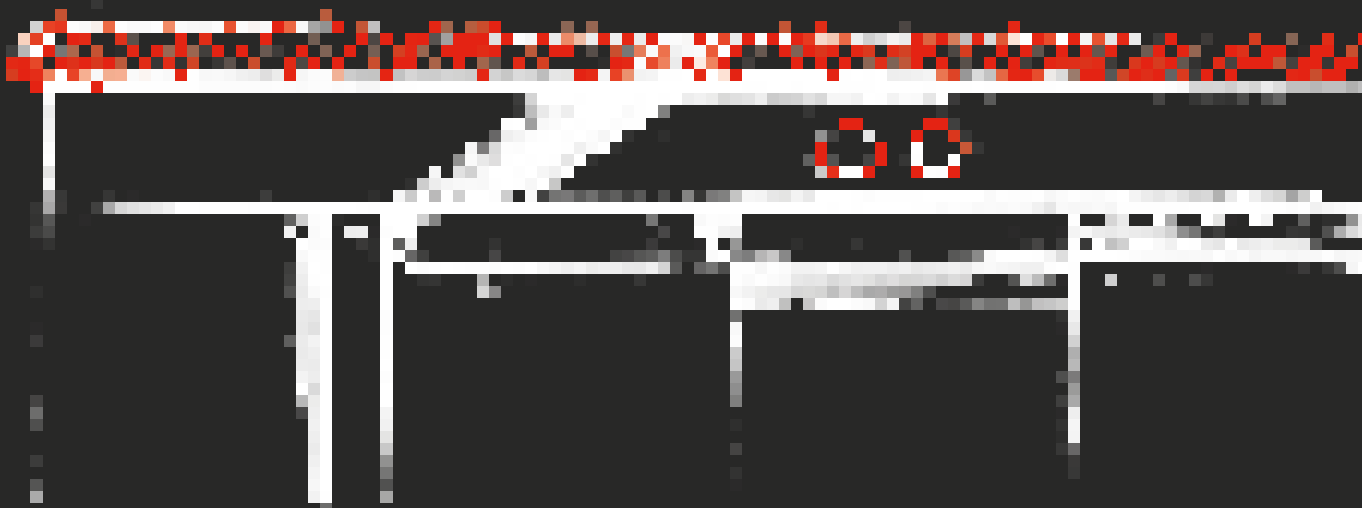
Configure your own block:

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

Main features

- 2mm countertop
- Countertop height from the ground 900mm
- Possible lengths from 2 to 5 modules
- Block types: Central or wall
 - Wall: Each wall block will be welded at the factory, no welding or polishing operation will be required in situ
 - Central: They are two wall blocks united in the central part
 - Easy assembly at site using connecting the two wall blocks
 - Facilitate reparability
 - Accessibility to the back of the machines that make up the block
- With and without verticality
- Lower block structure reinforced with respect to a modular kitchen
- All the functions of the 900 KORE range except for boiling pans and brat pans:

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



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

Block 1

XS Size - Walll - without verticality



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

Main features

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

Block 2

S size – Wall - without verticality



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

Main features

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

Block 3

M size - Central - without verticality



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

Main features

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

Block 4

L size - Wall - without verticality



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

Main features

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

Block 5

M size - Central - without verticality



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

Main features

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

Block 6

M size - Wall - with verticality



MODEL	QUANTITY
Verticality	
Standard support	2
Rack	1

MODEL	DESCRIPTION	QUANTITY
On worktop		
SIDE A		
EN-905	Half module neutral element	3
C-1945	Induction cooker 4 areas	1
CP-E905	Electric pasta cooker 1 tank	1
SIDE B		
EN-905	Half module neutral element	2
F-G9121	Gas fryer 1 tank of 21 litres	1
EN-9025	Quarter module neutral element	1
FT-E9125 L	Smooth electric fry-top	1
Under the worktop		
MB-915	Stand	1
MB-905	Half module stand	4
CCP9-2G W	Refrigerated stand with drawers	1

Main features

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

Block 7

M size - Central - with Verticality with oven



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

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

MODEL	QUANTITY
Verticality	
Standard stand	1
Oven support *Oven not included	1
Rack	1

Main features

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

Block 8

L size - Wall - without verticality

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

Main features

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

Block 9

L size - Central - without verticality

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

Main features

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

Main differences between Symphony and KORE Monoblock

	SYMPHONY	KORE Monoblock
Connections	Single connection	Individual connection. Optional a module in which to centralize all the connections.
Thickness	3 mm (+ 3 mm reinforcement)	2 mm
Customization	Endless options	Customizable details. Colours in specific elements: strip and knobs.
Configuration (functionalities)	Made to measure design process.	Wide range of functions. Nearly same as in modular but with some exceptions: <ul style="list-style-type: none"> • No boiling pans and bratt pans. • Special open burners and fry tops
Design and quoting process	Made to measure design process.	Easily achievable design.
Transport	It can be shipped the way you need it. The "tailor-made" applies to shipping as well.	Standard packing. No welding or polishing operation will be necessary in situ.
Availability	On request. Custom manufacturing book and build.	Fast availability, on request. Manufacturing based on modular equipment which speeds up manufacturing.

Tailor-made kitchen: Symphony

The composition of a perfect Symphony



One piece worktop kitchen: Kore Monoblock

A unique solution for your kitchen



KORE
GENERATION



**Performance and
productivity
maximised.**



Find out more!



Access the website



Comercial video



Sales brochure

900 Series

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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 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 manoeuvrability and supporting larger containers, increasing useful surface area.
- Access to the components from the front.








OVEN

- Option to choose between a GN 2/1 static oven with dimensions of 1,000 x 700 x 290 mm (OP version cookers); or an electrical oven with GN 2/1 dimensions.
- User-friendly controls set on the upper panel for better ergonomics.
- Stainless steel cooking chamber, making it easier to clean and ensuring a better level of hygiene.
- Tray inserted sideways, making it more user-friendly.
- Guide rails at three levels which offers different usage options.

- Guides rails with "U" shape to prevent the racks from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Heating:
 - Gas: Stainless steel tube burner (two branches in OP version), with pilot flame, thermocouple, and Piezo electric ignition.
 - Electric: Heating via stainless steel covered elements with selector switch to control the upper and/or lower zones.
- Oven floor made from 6 mm cast iron, which guarantees better performance and even heat distribution.
- Fibre glass closing seal that improves the thermal efficiency of the oven and guarantees durability.
- Detachable oven door which makes repairs easier.

OPTIONAL ACCESSORIES

- (see accessories page at end of chapter)
- Plate to place over 5,25 kW burners.
 - Water column.
 - Brass transmitters.

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

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

Gas solid tops



General characteristics



- Stamped surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- 10 mm thick cast iron plate with rounded corners. 300 mm diameter surface.
- Refractory brick with cast iron shield inside to take better advantage of the heat and distribute it better.
- Temperatures for differentiated use: 500 °C at the centre and 200 °C near the edges.
- Low consumption pilot and thermocouple.
- Gas conduction in flexible stainless steel tube, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with system against water infiltration.

- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and support of the containers, increasing the useful surface area.
- Access to the components from the front.

OVEN

- Easy to use static GN 2/1 size oven, with the controls positioned on the upper panel.
- Stainless steel cooking chamber, making it easier to clean and provides better hygiene.
- Tray introduced sideways, making it easier to handle.

- Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Tubular stainless steel burner, with pilot and thermocouple, and piezoelectric ignition.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven's thermal efficiency.

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

Paella cookers



General characteristics

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

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.

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

Electric cookers



General characteristics

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

- Access to the components from the front.
- Machines with IPX5 grade water protection.





OVEN

- Easy to use static GN 2/1 size oven with the controls positioned on the upper panel for better ergonomics.
- Stainless steel cooking chamber, making it easier to clean and providing better hygiene.
- Tray introduced sideways for easier handling.
- Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.
- Thermostatic temperature control (125 – 310 °C).

- Heating by means of stainless steel shielded heating elements with selector switch to operate the upper and/or lower zone.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven's thermal efficiency.
- Dismountable oven door to facilitate repair.

VOLTAGE:

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

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

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

Electric solid tops with 4 cooking zones



General characteristics

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



- Access to the components from the front.
- Machines with IPX5 grade water protection.

OVEN

- Easy to use static GN 2/1 size oven with the controls positioned on the upper panel for better ergonomics.
- Stainless steel cooking chamber, making it easier to clean and providing better hygiene.
- Tray introduced sideways for easier handling.
- Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.

- Thermostatic temperature control (125 – 310 °C).
- Heating by means of stainless steel shielded heating elements with selector switch to operate the upper and/or lower zone.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven's thermal efficiency.
- Dismountable oven door to facilitate repair.

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




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

Induction cookers



General characteristics

- 6 mm thick glass ceramic, hermetically sealed into the 2 mm thick AISI-304 stainless steel surface top.
- Laser-cut joints, automatic welding and polished.
- Cooking areas demarcated by Ø 280 mm circular screen print, with 5 kW of power in each area, rapidly heated and ideal for à la carte service.
- Perfect control of cooking thanks to the energy regulator with 10 power levels, which allows you to work at low power for delicate recipes or at maximum power for fast service.
- Supplies energy only to the area upon which the container rests, with the rest of the glass ceramic surface remaining cold.
- Only functions when the presence of a cooking container is detected. Heating is interrupted upon removing the container.
- As a result, a great energy saving is obtained (energy consumption is reduced by around 50 % compared to gas burners).
- The working environment and atmosphere is more comfortable, as the energy is concentrated on the base of the container to be heated, irradiation and heat dispersal are reduced and the cooking temperature is reached rapidly.
- Safety against overheating. Diagnosis of errors (flashing lights).
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.
- VOLTAGE: 400 V 3ph-

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

Fry-tops



General characteristics

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

OPTIONAL ACCESSORIES

(see accessories page at end of chapter)

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

VOLTAGE FOR ELECTRIC MODELS:

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



(*). Models with chrome surface, scraper included

Fry-tops

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

(*) TYPE OF PLATE:

L: Smooth hot-plate

R: ribbed hot-plate

L+R: 2/3 smooth and 1/3 ribbed hot-plate

C: chrome surface

Grill



General characteristics

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

- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

ELECTRIC COUNTERTOP MODELS

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

ELECTRIC FLOOR MODELS

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

GAS COUNTERTOP MODELS

- Groups of high-efficiency tube burners, (a group of two burners for half-sized module models, two groups for a single module models).
- Independent control for each group of burners via a safety valve with a thermocouple.
- Burners turned on using Piezo electric ignition.

- The burners heat ceramic stones that sit on a supporting rack, so that they can then heat food on the grill.

GAS FLOOR MODELS

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

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



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



Special scraper adapted for models with stainless steel grill.

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

Pasta cookers



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Wells integrated into the surface top, manufactured in 1.5 mm thick AISI-316L stainless steel.
- Wells with 1/1 dimensions, capacity 40 litres. Accommodate different configurations of different sized baskets
- Standard configuration : three 1/3 type baskets per well.
- Optional kit basket type 1/4 and type 1/6.
- Medium & high speed well filling using electrovalve positioning.
- Draining of well using of high temperature resistant mechanical ball valve with safety overflow.

- Automatic safety system that breaks the circuit if the water runs out.
- Drainer located at the front for the baskets to be rested on.
- Controls with protective base and system against water infiltration. High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

GAS MODELS

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

ELECTRIC MODELS

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

Optional accessories
(see accessories page at end of chapter)

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

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

Boiling pans



General characteristics

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

Indirectly heated models – bain marie

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

GAS MODELS















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

ELECTRIC MODELS

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

PRESSURE OPERATION

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

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

Fryers



General characteristics

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

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

MODEL WITH DIGITAL CONTROL:

- High-precision electronic oil temperature control between 60-200°C, +/- 1°C.

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

Optional accessories

(see accessories page at the end of the chapter)

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

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


D: Digital control.

Chips scuttle



General characteristics

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

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

Tilting bratt pans



General characteristics

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

to redirect water of condensation back into the well.

- Lid balance system by springs. Compensation system to avoid heavy falls. Can be regulated, with the same system for all modules.
- Micro breaking switch halts heating when the pan is raised.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

- Front access lid handle.
- Electrically heated models use shielded stainless steel heating elements located under the bottom of the pan.
- Gas heated models use steel burners with six branches (eight in the pan with one and a half modules), operated and controlled by safety valve with thermocouple.
- Temperature of the bottom of the pan controlled by thermostat, between 50 and 310 °C.
- The heating by branched burners or electrical heating elements located in

the base of the pan itself, together with the high thickness of the bottom of the pan, ensure maximum uniformity of temperature distribution in all cases, guaranteeing even cooking.

VOLTAGE FOR ELECTRIC MODELS:
- 400 V 3+N - Ask for other voltages.

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

Bain maries



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Wells accommodating different configurations of Gastronorm containers of different sizes, 150 mm high and with dimensions:
- Half module: GN-1/1+1/3, with 22 litres capacity.
- One module: GN-2/1+(2x1/3), with 44 litres capacity.
- Wells stamped into the surface top, manufactured with AISI-304 stainless steel.
- Standard format: 3 crosspieces to support Gastronorm containers.

- Simple draining of the well by removing the overflow tube.
- The filling tap is sold as an optional accessory.
- Regulation of water temperature by thermostat, between 30 and 90 °C.
- Controls with protective base and system against water infiltration (IPX5 grade protection).
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

GAS MODELS

- Insulated combustion chamber, reducing heating of components.
- High efficiency stainless steel burner, located on the outside of the well.

- Electronic ignition by spark train.
- Tube for alternative manual ignition.

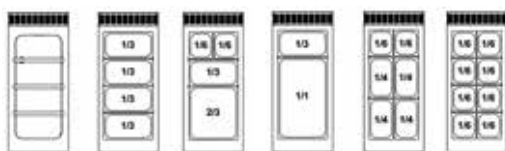
ELECTRIC MODELS

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

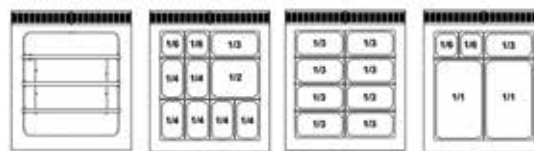
OPTIONAL ACCESSORIES

(see accessories page at end of chapter)





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



BM 905 Wells



BM 910 Wells

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

Neutral elements








General characteristics

- Half module and one module appliances.
- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.

- Laser-cut joints, automatic welding and polished.
- Machines adapted for the connection of a filling tap or water column at the back.

- High temperature enamelled cast iron back flue trim.

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








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

Stands




General characteristics

- Manufactured with a solid structure in AISI-304 stainless steel.
- Easy connection to support 900 Kore range equipment.
- Can be used as open storage.
- Designed for the attachment of doors to turn them into closed cupboards.

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

Doors for stands

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





CODE	DESCRIPTION	€
 19040900	DOOR KIT KORE	-

Refrigerated stands

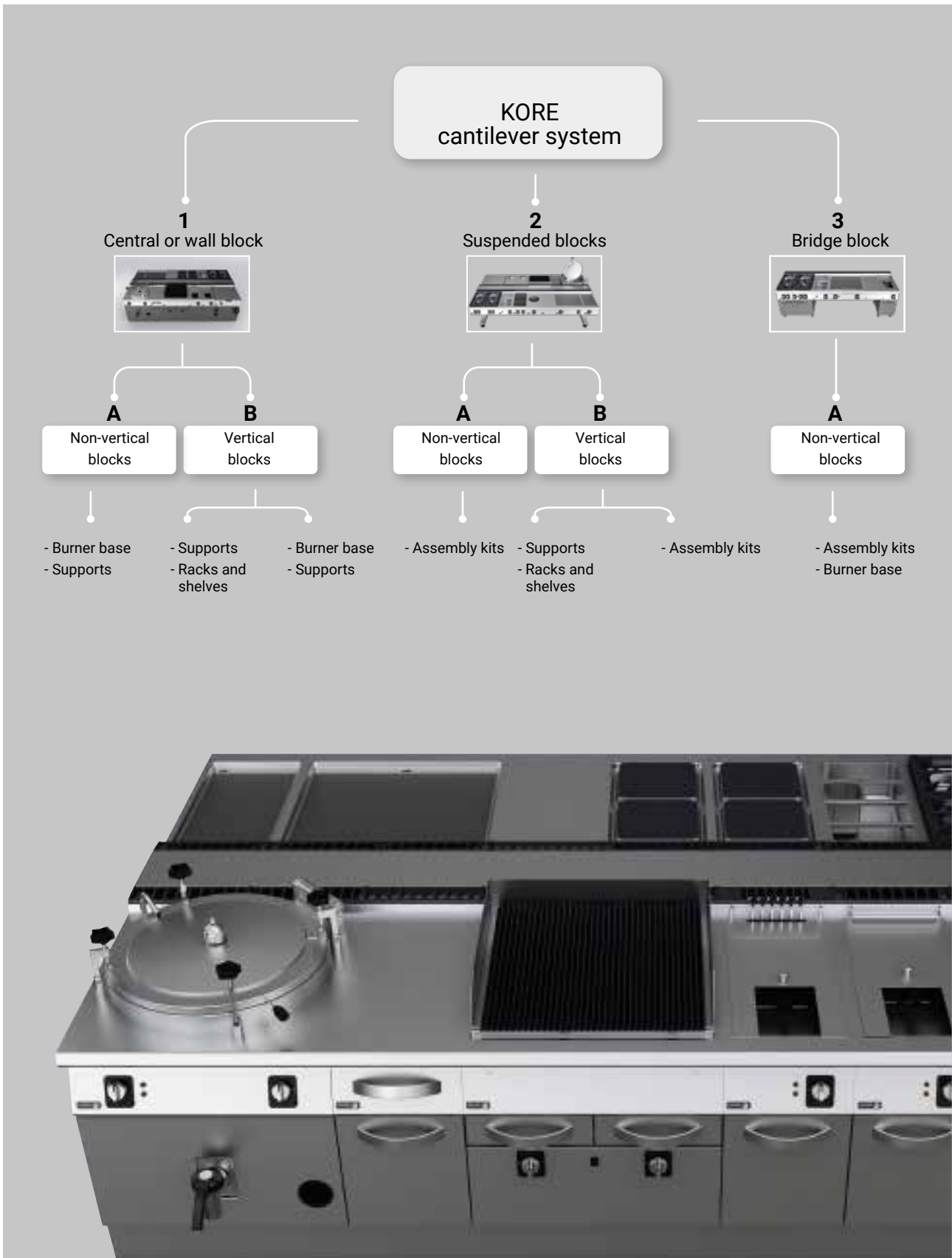


General characteristics

- Structure built in AISI-304.
 - Sealed compressor with ventilated condenser.
 - Copper pipe evaporator with aluminum wings.
 - 50 mm injected polyurethane insulation with a density of 40kg/m³.
 - BP models with panoramic door opening and automatic closing device with stay open feature above 90°.
 - 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 °C, +8 °C, at room temperature of 38 °C.
 - Tested in climate class 4.
 - Electronic temperature and defrosting control and display.
 - W model with GN 1/1 holding capacity drawers.
 - W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
 - Stainless steel back panel.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW-H)	ELECTRIC POWER(W)	DIMENSIONS (MM)	€
Models with doors										
 CCP9-2G	R290	50	19089615	2	B	169	714	250	1.200x900x590	-
Models with 2/3 drawers										
 CCP9-2G W	R290	50	19089616	2 x 2/3	B	169	714	250	1.200x900x590	-
Models with full length flat drawers										
CCP9-2G W2	R290	50	19089617	2 x GN 2/1	C	169	777	262	1.200x900x590	-
Models with doors										
 CCP9-3G	R290	50	19089618	3	D	240	1113	249	1.600x900x590	-
Models with 2/3 drawers										
 CCP9-3G W	R290	50	19089619	3 x GN 1/1	D	240	1113	249	1.600x900x590	-



Kore 900 cantilever system





1- Central or wall blocks

A - Non-vertical blocks

Supports

TYPE	BLOCK TYPE	DESCRIPTION	CODE	€
Single smooth panel for machinery				
	CENTRAL OR WALL BLOCK	Left smooth panel	19081817	-
		Right smooth panel	19081818	-
		Left smooth panel for block with a tilting bratt pan on the end.	19081819	-
		Right smooth panel for block with a tilting bratt pan on the end.	19081820	-
Double wall trimming for each side block*				
	CENTRAL BLOCK	Side trim for Kore 900 block	19081826	-
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Right Kore 900.	19081827	-
		Side trim for mixed Kore 900 + Kore 700 block Left Kore 700 and Left Kore 900.	19081828	-
	WALL BLOCK	Left side trim	19081824	-
		Right side trim	19081825	-

Burner base

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

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

1 - Central or wall block



B - Vertical blocks



1 - Central or wall block







B - Vertical blocks

Supports

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

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





Racks and shelves

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

1 - Central or wall block



B - Vertical blocks

Finishings

TIPO	DESCRIPCIÓN	CÓDIGO	€
Central block			
	Left smooth panel	19081769	-
	Right smooth panel	19081770	-
	Left smooth panel for block with a tilting bratt pan on the end	19081771	-
	Right smooth panel for block with a tilting bratt pan on the end	19081772	-
	Side trim for Kore 900 central block	19081778	-
	Side trim for mixed Kore 900 + Kore 700 central block: Left Kore 700 right Kore 900	19081779	-
	Side trim for mixed Kore 900 + Kore 700 central block: Right Kore 700 left Kore 900	19081780	-
WALL BLOCK			
	Left smooth panel	19081765	-
	Right smooth panel	19081766	-
	Left smooth panel for block with a tilting bratt pan on the end.	19081767	-
	Right smooth panel for block with a tilting bratt pan on the end.	19081768	-
	Left side trim	19081776	-
	Right side trim	19081777	-

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

Burner base

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

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

2 - Suspended blocks: Central or wall

A - Non-vertical blocks



Finishings

Each kit below contains:

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

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


TYPE	DESCRIPTION	CODE	€
Assembly kits with smooth panel finish.			
Suspended central block	Kore central suspended kit 1,5 M	19044944	-
	Kore central suspended kit 2 M	19044945	-
	Kore central suspended kit 2,5 M	19044946	-
	Kore central suspended kit 3 M	19044947	-
	Kore central suspended kit 3,5 M	19044948	-
	Kore central suspended kit 4 M	19044949	-
	Kore central suspended kit 4,5 M	19044950	-
	Kore central suspended kit 5 M	19044951	-
	Kore central suspended kit 5,5 M	19044952	-
	Kore central suspended kit 6 M	19044953	-
Suspended wall block	Suspended wall block 1,5 M	19044933	-
	Suspended wall block 2 M	19044934	-
	Suspended wall block 2,5 M	19044935	-
	Suspended wall block 3 M	19044936	-
	Suspended wall block 3,5 M	19044937	-
	Suspended wall block 4 M	19044938	-
	Suspended wall block 4,5 M	19044939	-
	Suspended wall block 5 M	19044940	-
	Suspended wall block 5,5 M	19044941	-
Suspended wall block 6 M	19044942	-	
Side trim finishing			
Suspended central or wall block	Kit to provide a suspended block with lateral supports and side trim*	Consultar	

* Add to the kit order.

2 - Suspended blocks: Central or wall





B - Vertical blocks

Supports

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

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

Racks and shelves

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

2 - Suspended blocks: Central or wall

B - Vertical blocks

Finishings

Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.

- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.
- *All these parts will be provided after receiving the machinery plan.

TYPE	DESCRIPTION	CODE	€
Assembly kits with smooth panel finish.			
Suspended central block	Kore central suspended kit 1,5 M	19044944	-
	Kore central suspended kit 2 M	19044945	-
	Kore central suspended kit 2,5 M	19044946	-
	Kore central suspended kit 3 M	19044947	-
	Kore central suspended kit 3,5 M	19044948	-
	Kore central suspended kit 4 M	19044949	-
	Kore central suspended kit 4,5 M	19044950	-
	Kore central suspended kit 5 M	19044951	-
	Kore central suspended kit 5,5 M	19044952	-
	Kore central suspended kit 6 M	19044953	-
Suspended wall block	Kore central suspended kit 1,5 M	19044933	-
	Kore central suspended kit 2 M	19044934	-
	Kore central suspended kit 2,5 M	19044935	-
	Kore central suspended kit 3 M	19044936	-
	Kore central suspended kit 3,5 M	19044937	-
	Kore central suspended kit 4 M	19044938	-
	Kore central suspended kit 4,5 M	19044939	-
	Kore central suspended kit 5 M	19044940	-
	Kore central suspended kit 5,5 M	19044941	-
Kore central suspended kit 6 M	19044942	-	
Side trim finishing			
Suspended central or wall block	Kit to provide a suspended block with lateral supports and side trim*	Consultar	-

* Add to the kit order.




3 - Bridge block

A - Non-vertical blocks




Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
 - Support arms to hold the machines in place, made from AISI-304 stainless steel.
 - Rear supports also made from AISI-304.
 - Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
 - Supporting feet.
- * All these parts will be provided after receiving the machinery plan.

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





Burner base

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



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

Accessories




Cooker accessories

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



Fryer accessories

	DESCRIPTION	CODE	€
	21L large fryer basket	19045077	-
	15L small fryer basket	19078478	-



Fry-top accessories

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





Accessories for charcoals

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


Accessories for boiling pans

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

Pasta cooker accessories


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

Tall chimney kit

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

* Can be installed in all appliances except electric fryers.

Bain marie accessories

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

Machines with wheels

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

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

Machines destined for ships, 440 V - 3 Phase, should be requested in the order indicating these data:

- Code for the standard appliance 400 V 3+N.

- Note for assembly 440 V - 3 phases without neutral.

DESCRIPTION	CODE	BW-E 700-900	FT-E 705-905	FT-E 710-910	BE9051	BE9101	ONE CONTAINER	F-E7 TWO CONTAINERS	SB-E 710 MANUAL	ONE CONTAINER	CP-E 7.9 TWO CONTAINERS	M-E 710	ONE CONTAINER	F-E 9 TWO CONTAINERS	SB-E 91X MANUAL	M-E 910	SB-E 91 MOTORISED	€
Ship kit 16A	19087491	1	1	2														-
Ship kit 16A with Energy Regulator	19089410				1	2												-
Ship kit 20A	19087492						1	2	1									-
Ship kit 20A with Energy Regulator	19087493									1	2	1						-
Ship kit 40A	19087494												1	2	1			-
Ship kit with Transformer	19057294															1	1	-
230 III - Conversion to 230 V three phase without neutral	(*)																	-
230 1N - Conversion to 230 V single phase	(*)																	-

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



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Comercial video



Sales brochure

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

Gas solid tops



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- 10 mm-thick cast iron plate with rounded corners.
- Fry-top dimensions: 800 x 580 mm.
- Shield with 300 mm diameter.
- Refractory brick inside for improved heat use and distribution.
- Differentiated usage temperatures: 500 °C at the centre and 200 °C at the edges.
- Double-crown burner and diffuser made of cast iron which guarantee an even distribution of heat from the flame.
- Burner power: 8.4 kW.
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.

- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.

OVEN

- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Stainless steel cooking chamber which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.

- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

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



Paella cookers



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- Double-crown burner with four rows of flames per crown, guaranteeing an even distribution of heat from the flame to the bottom of the paella.
- Low-consumption pilot light and thermocouple.
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.

- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.

PAELLA OVEN.

- 665 x 665 x 325 mm static paella oven with controls located on the upper panel.
- Stainless steel cooking chamber which makes cleaning easier and ensures greater hygiene.

- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner in the rear part operation with temperature gradient. Operation pilot light, piezoelectric ignition and thermocouple.
- Side-opening double door.

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

Electric cookers



General characteristics

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


- Machines with IPX5 grade water protection.

OVEN

- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Stainless steel cooking chamber which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.

- Rails with anti-tipping system to prevent trays from overturning.
- Thermostatic temperature control (125 - 310 °C).
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or lower area.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.

- Stamped oven frame and inner door, ensuring better oven closure.
 - Detachable oven door to facilitate repairs.
- Voltage
- 400 V 3+N
 - For other voltages, consult the options at the end of the chapter.

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

Electric solid tops with 4 cooking zones



General characteristics

- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven.
- Stamped surface top with rounded corners for easy cleaning.
- Laser-cut joints, automatic welding and polished. Hidden screws.
- "Solid top" model with four elements underneath the 16 mm-thick, 13CrMo4 plate, distributed so that they independently heat the four quarters of the plate. Solid-top dimensions: 720 x 455 mm.
- Power control with 7 positions for each heating element which makes it possible to work with different temperature gradients on the plate.
- 2.6 kW heating power for each heat point.
- Protection in the event of overheating of each heat source.
- Thermostat that activates the cooling fan for the electric components.

- Safety thermostat that ensures that the machine does not operate in the event of the overheating of the components.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Easy connection and compliant with Health & safety standards.
- Machines with IPX5 grade water protection.

OVEN

- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Stainless steel cooking chamber which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.

- Thermostatic temperature control (125 - 310 °C).
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or lower area.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

VOLTAGE

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

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

Induction cookers



General characteristics

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

VOLTAGE

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

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

Fry-tops















General characteristics

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



(*) Models with chrome surface, scraper included

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

Grills



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- Mild steel grills, dismantlable 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 °C), 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) dm ²				
Gas grills										
Countertop										
B-G705 I	LPG	19074781	Inox	1	1	515x344	17,72	8,10	400x730x290	-
	NG	19074782								
B-G705	LPG	19074120	Mild steel	1	2	515x172	17,72	8,10	400x730x290	-
	NG	19074779								
B-G710 I	LPG	19072463	Inox	2	2	515x344	35,43	16,20	800x730x290	-
	NG	19074784								
B-G710	LPG	19067288	Mild steel	2	4	515x172	35,43	16,20	800x730x290	-
	NG	19074783								
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 1/4 baskets kit
- 2 x 1/2 baskets kit

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

Boiling pans



General characteristics

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

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

DIRECT FLAME MODELS

- High-performance stainless-steel tubular burner with optimised combustion and sequential operation. Controlled by an energy regulator which enables slower cooking.
- Heating of the burner at the base of the boiling pan is evenly distributed, resulting in gradual heating of the contents of the well.
- Possibility of regulating heating of the burner as there are different levels of power.

- Burner is lit by spark ignition. Indirect flame models or bain-marie
- Bain-marie chamber surrounding the well with an automatic filling system
- Automatic control of the level of the chamber with three-way safety system pressure switch to control pressure in the chamber, limiter thermostat to prevent overheating of the chamber and overpressure safety valve.
- Automatic clearing of the chamber.
- Heating at the base of the boiling pan acts on the water in the surrounding chamber so that the saturated steam produced at a temperature of 107 °C evenly heats the base and sides of the well.

GAS MODELS

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

ELECTRIC MODELS

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

MODEL	HZ	CODE		TANKS		TOTAL POWER (kW)	DIMENSIONS (mm)	€
		LPG	NG	D X H	VOLUME (L)			
Gas boiling pans								
Direct fire								
M-G710	50	19061151	19074790	Ø420x605	80	17,00	800x730x850	-
	60	19074792	19074793					
Indirect heating or bain marie								
M-G710 BM	50	19066324	19074807	Ø420x605	80	17,00	800x730x850	-
	60	19074809	19074810					
Electric boiling pans								
Indirect heating or bain marie								
M-E710 BM	-	19067268		Ø420x605	80	11,00	800x730x850	-

Fryers



General characteristics

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

- located in the control panel.
- High power machines that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre).

GAS MODELS

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

ELECTRIC MODELS

- Electric models with AISI 304 stainless steel heating elements located inside the well which can be tilted by over 90° to ensure perfect cleaning.

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

Baskets provided:

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

Optional accessories:

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


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

Chips scuttle



General characteristics

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

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

Tilting bratt pans



General characteristics


- Laser-cut joints, automatic welding and polished. Hidden screws.
- Lever system to raise the well. The well can be raised until it is vertical to drain it completely.
- Entire machine structure made of stainless steel.
- Well designed with rounded corners and no edges, with a large opening for unloading to facilitate all cooking and cleaning operations.
- The great thickness of the well base (10 mm) guarantees even heat distribution.
- Well filled with water through a solenoid valve 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)	(dm ²)			

Gas tilting bratt pans

	SB-G710	50-60	19058021	19074854	Manual	Inox	60	734x464	34	15	800x730x850	-
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Electric tilting bratt pans

	SB-E710	-	19057670		Manual	Inox	60	734x464	34	10	800x730x850	-
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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

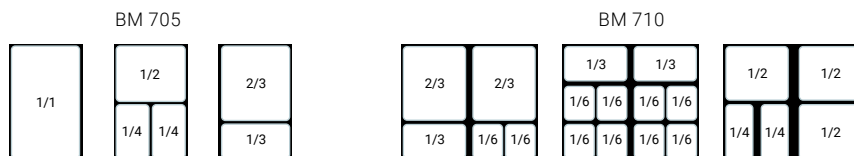
- AISI 304 stainless steel heating elements located outside the well.
- Safety thermostat.

Standard provision:

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

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

- Filling valve.



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



Neutral elements








General characteristics

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding.

- Hidden screws.
- Machines designed to attach to a filling valve or water column at the back.

- High-temperature enamelled cast iron flue trim.

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




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

Stands




General characteristics

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

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

Kits for stands






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

Refrigerated stands

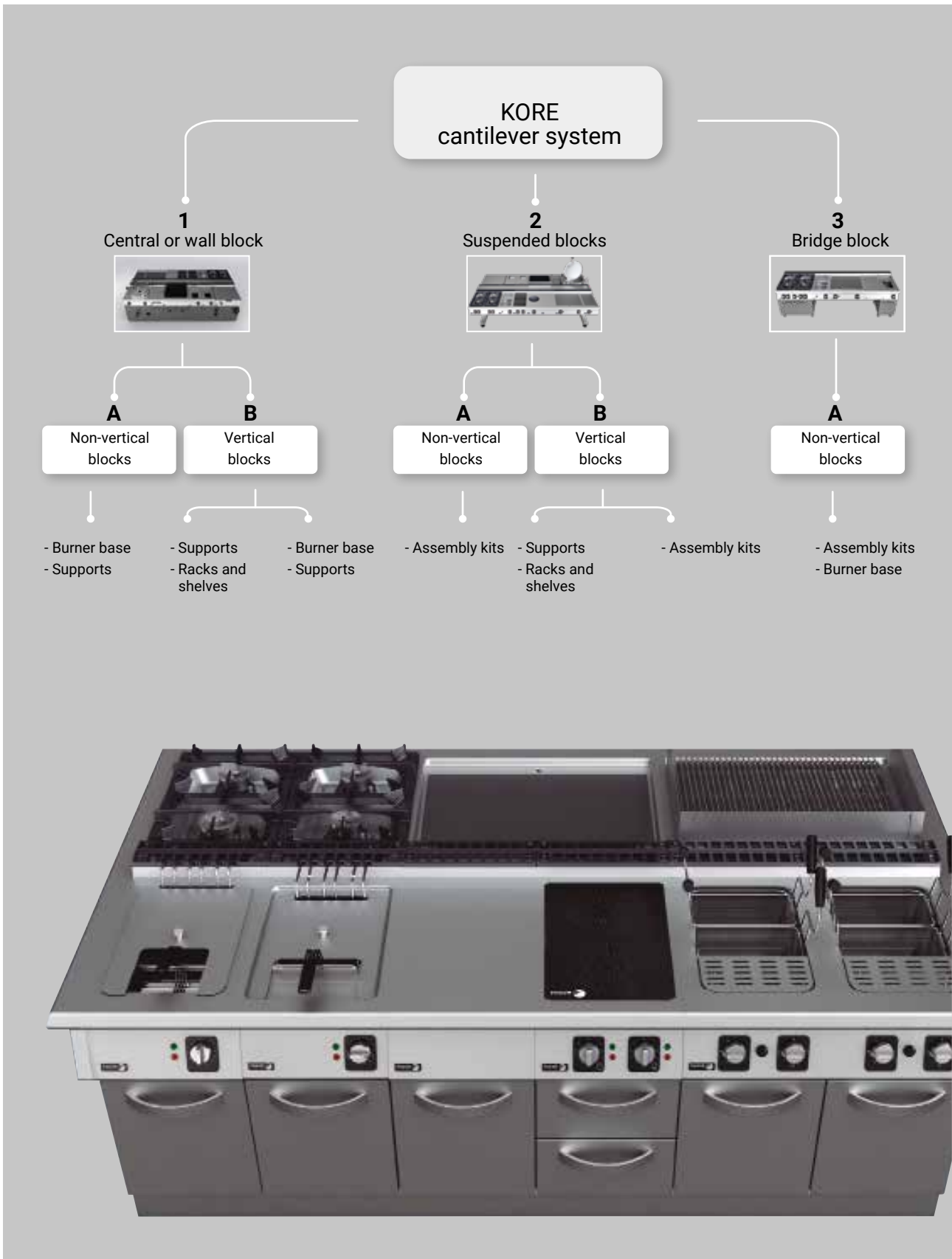


General characteristics

- 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/m³.
 - BP models with panoramic door opening and automatic closing device with a stay open feature above 90°.
 - 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 °C, +8 °C, at room temperature of 38 °C.
 - Tested in climate class 4.
 - Electronic temperature and defrosting control and display.
 - W model with GN 1/1 holding capacity drawers.
 - W2 model with a full-length flat drawer with GN2/1 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.
 - Stainless steel back panel.
- Options:
- Kit of 6 castors (2 with brakes). Factory fitted.
 - 60Hz

MODEL	COOLANT	HZ.	CODE	N. DOORS AND DRAWERS	ENERGY EFFICIENCY CLASS	GROSS CAPACITY (L)	ANNUAL ENERGY CONSUMPTION (KW·H)	ELECTRIC POWER(W)	DIMENSIONS (MM)	€
Models with doors										
 CCP7-2G	R290	50	19089620	2	B	110	657	249	1200x630x590	-
Models with 2/3 drawers										
 CCP7-2G W	R290	50	19089621	2 x GN 2/3	B	110	714	249	1200x630x590	-
Models with full length flat drawers										
 CCP7-2G W2	R290	50	19089622	2 x GN 4/3	c	110	777	262	1200x630x590	-
Models with doors										
 CCP7-3G	R290	50	19089623	3	D	169	1113	249	1.600x630x590	-
Models with 2/3 drawers										
 CCP7-3G W	R290	50	19089624	3 x GN 2/3	D	169	1113	249	1.600x630x590	-



Kore 700 blocks



1- Central or wall block



A - Non-vertical blocks

Finishings

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

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


Burner base

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

1- Central or wall block





B - Vertical blocks

Supports

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

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





Racks and shelves

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

1- Central or wall block



A - Vertical blocks

Finishings

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

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

Burner base

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

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

2 - Suspended central or wall block

A - Non-vertical blocks



Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
 - Support arms to hold the machines in place, made from AISI-304 stainless steel.
 - Rear supports also made from AISI-304.
 - Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
 - Supporting feet.
- *All these parts will be provided after receiving the machinery plan.



TYPE	DESCRIPTION	CODE	€
Assembly kits with smooth panel finish.			
Cantilever central block	Kore central cantilever kit 1,5 M	19076835	-
	Kore central cantilever kit 2 M	19076836	-
	Kore central cantilever kit 2,5 M	19076837	-
	Kore central cantilever kit 3 M	19076838	-
	Kore central cantilever kit 3,5 M	19076839	-
	Kore central cantilever kit 4 M	19076840	-
	Kore central cantilever kit 4,5 M	19076841	-
	Kore central cantilever kit 5 M	19076842	-
	Kore central cantilever kit 5,5 M	19076843	-
	Kore central cantilever kit 6 M	19076844	-
Cantilever wall block	Kore central cantilever kit 1,5 M	19076825	-
	Kore central cantilever kit 2 M	19076826	-
	Kore central cantilever kit 2,5 M	19076827	-
	Kore central cantilever kit 3 M	19076828	-
	Kore central cantilever kit 3,5 M	19076829	-
	Kore central cantilever kit 4 M	19076830	-
	Kore central cantilever kit 4,5 M	19076831	-
	Kore central cantilever kit 5 M	19076832	-
	Kore central cantilever kit 5,5 M	19076833	-
	Kore central cantilever kit 6 M	19076834	-
Side trim finishing			
Cantilever central or wall block	Kit to provide a cantilever block with lateral supports and side trim*	Consult	

* Add to the kit order.

2 - Suspended central or wall block





B - Vertical blocks

Supports

TYPE	DESCRIPTION	CODE	€
Neutral elements 	Standard	19075392	-
	Standard with plug	19075393	-
	Standard with tap	19075394	-
For machinery* 	For optimum oven	19075395	-
	For Salamander	19075396	-

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

Racks and shelves

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

2 - Suspended central or wall block

B - Vertical blocks

Finishings

Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.

- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).

- Supporting feet.

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

TYPE	DESCRIPTION	CODE	€
Assembly kits with smooth panel finish.			
Cantilever central block	Kore central cantilever kit 1,5 M	19076835	-
	Kore central cantilever kit 2 M	19076836	-
	Kore central cantilever kit 2,5 M	19076837	-
	Kore central cantilever kit 3 M	19076838	-
	Kore central cantilever kit 3,5 M	19076839	-
	Kore central cantilever kit 4 M	19076840	-
	Kore central cantilever kit 4,5 M	19076841	-
	Kore central cantilever kit 5 M	19076842	-
	Kore central cantilever kit 5,5 M	19076843	-
	Kore central cantilever kit 6 M	19076844	-
Cantilever wall block	Kore central cantilever kit 1,5 M	19076825	-
	Kore central cantilever kit 2 M	19076826	-
	Kore central cantilever kit 2,5 M	19076827	-
	Kore central cantilever kit 3 M	19076828	-
	Kore central cantilever kit 3,5 M	19076829	-
	Kore central cantilever kit 4 M	19076830	-
	Kore central cantilever kit 4,5 M	19076831	-
	Kore central cantilever kit 5 M	19076832	-
	Kore central cantilever kit 5,5 M	19076833	-
Kore central cantilever kit 6 M	19076834	-	
Side trim finishing			
Cantilever central or wall block	Kit to provide a cantilever block with lateral supports and side trim*	Consult	-

* Add to the kit order.

3 - Bridge block

A - Non-vertical blocks




Finishings

Each kit below contains:

- Support modules built with 4 mm AISI-304 stainless steel frames.
- Support arms to hold the machines in place, made from AISI-304 stainless steel.
- Rear supports also made from AISI-304.

- Smooth closure panels at the side as well as the front (if you want a finish with side trim instead of a flat panel, request the kit and check).
- Supporting feet.

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

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





Burner base

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


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

Accessories




Cooker accessories

	DESCRIPTION	CODE	€
	KORE water column kit left	19076661	-
	KORE water column kit right	19076662	-
	Kore smooth fry-top (350 x 300 mm)	19078476	-
	Wok pan adaptor	19078477	-
	Kit 2 brass transmitters (1 x 5.25 kW + 1 x 8 Kw) C-G720	19084557	-
	Kit 2 high power brass transmitters (1 x 8 kW + 1 x 10.2 Kw) C-G720 H	19084558	-
	Kit 4 brass transmitters (2 x 5.25 kW + 1 x 8 kW + 1 x 10.2 kW) C-G740, C-G741, C-GE741	19084559	-
	Kit 4 high power brass transmitters (3 x 8 kW + 1 x 10.2 kW) C-G750, C-G751	19084571	-
	Kit 6 brass transmitters (3 x 5.25 kW + 2 x 8 kW + 1 x 10.2 kW) C-G740 H, C-G741 H, C-GE741 H	19084570	-
	Kit 6 high power brass transmitters (5 x 8 kW + 1 x 10.2 kW) C-G760, C-G761, C-GB761, C-GB761 R	19084572	-
	Kit 6 high power brass diffusers (6 x 8 kW) C-G760H,C-G761 H,C-GB761 H,C-GB761 RH	19084573	-



Fryer accessories

	DESCRIPTION	CODE	€
	15L small fryer basket	19078478	-


Fry-top accessories

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

Accessories for charcoals

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

Bain marie accessories

	DESCRIPTION	CODE	€
	KORE filling tap kit	19074221	-


Machines with wheels

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

Pasta cooker accessories

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

Tall chimney kit

DESCRIPTION	CODE	€
Tall chimney kit 1/4 M Kore 700 appliances	19081053	-
 Tall chimney kit 1/2 M Kore 700 appliances	19081052	-
Tall chimney kit 1 M Kore 700 appliances	19081051	-
Tall chimney kit 1 1/4 M Kore 700 appliances	19081054	-

* Can be installed in all appliances except electric fryers.

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

Machines destined for ships, 440 V - 3 Phase, should be requested in the order indicating these data:

- Code for the standard appliance 400 V 3+N.

- Note for assembly 440 V - 3 phases without neutral.

DESCRIPTION	CODE	BW-E 700-900	FT-E 705-905	FT-E 710-910	BE9051	BE9101	ONE CONTAINER	F-E7 TWO CONTAINERS	SB-E710 MANUAL	ONE CONTAINER	CP-E7.9 TWO CONTAINERS	M-E-710	ONE CONTAINER	F-E9 TWO CONTAINERS	SB-E-91X MANUAL	M-E-910	SB-E-91 MOTORISED	€
Ship kit 16A	19087491	1	1	2														-
Ship kit 16A with Energy Regulator	19089410				1	2												-
Ship kit 20A	19087492						1	2	1									-
Ship kit 20A with Energy Regulator	19087493									1	2	1						-
Ship kit 40A	19087494												1	2	1			-
Ship kit with Transformer	19057294															1	1	-
230 III - Conversion to 230 V three phase without neutral	(*)																	-
230 1N - Conversion to 230 V single phase	(*)																	-

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



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Gas appliances are prepared to be connected using
the indicated pressures:
LPG: 37 g/cm²
Natural Gas: 20 g/cm²

Open burner gas cookers



General characteristics









- Stamped stainless steel surface top.
- Double grill and nickel-plated burners.
- Dimensions of the double grill: 286 x 534 mm.
- Open burners with safety valve and thermocouples.

- Controls with a protective support base and system to prevent water infiltration.
- Access to the components from the front.

OVEN

- Possibility of choosing between a stainless steel gas or electric static oven measuring 450 x 420 x 300 mm.

- Gas oven with 5.2 kW tubular burner with pilot flame and thermocouple.
- Electric oven with two 3 kW heating elements, one in the base and one at the top.
- Temperature controlled by thermostatic valve (120 – 350 °C).

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

Electric cookers



General characteristics

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

OVEN

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

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

Glass-ceramic cookers



General characteristics

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

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

Fry-tops



General characteristics

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

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


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

Electric pasta cooker



General characteristics

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


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

Electric bratt pan



General characteristics

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









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

Fryers



General characteristics

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


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

Chips scuttle



General characteristics

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


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

Bain marie



General characteristics

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

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

Gas charcoal grills



General characteristics

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

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



Neutral elements



General characteristics

- Removable stainless steel surface top.





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



Stands and doors

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



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





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Fixed cylindrical boiling pans



General Characteristics

- Boiling pan with cylindrical structure and recipient, suitable for placement in transit areas with reduced dimensions where appliances with sharp edges and surfaces may cause ergonomic and movement problems, allowing it to be used comfortably from different angles.
- Well with AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, suitable for products that are particularly acidic.
- AISI-304 stainless steel walls with a thickness of between 20/10 and 40/10. Double wall in indirect versions.
- AISI-304 stainless steel cover with a thickness of 15/10, balance springs and an athermic handle.
- Supporting structure in AISI-304 stainless steel.
- Satin AISI-304 exterior coating.
- Adjustable stainless-steel feet.
- Heat insulation guaranteed by high-density ceramic fibre plates.
- Tank drainage hole with a removable filter.
- Front drainage tap with an insulated athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual valve for emptying air in order to depressurise the chamber during heating.
- Water is added to the well through a tap with a moveable outlet.
- Heating:
 - . Gas:
 - High-performance stainless-steel tubular burners.
 - Manual piezoelectric ignition and pilot flame.
 - Smoke extraction grille.
 - Tap with safety valve and thermocouples (direct version).
 - . Indirect electric:
 - Heated by elements immersed in Incoloy alloy with adjustable power via an energy variator.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option.
- Standard operating voltage of 400V-3N-50Hz
 - . Indirect steam:
 - Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
 - Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.
- The pressure or autoclave versions allow the cooking cycles to speed up through the day. They are fitted with a silicone rubber airtight joint and clamps to hermetically close it and a safety valve set to 0.05 bar.

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

Accessories

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

Fixed cylindrical boiling pans with mixer



General Characteristics

- Well with AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, suitable for products that are particularly acidic.
- AISI-304 stainless steel cooking well walls with thickness of between 20/10 and 25/10.
- Tank drainage hole with a removable filter.
- 2" front drainage tap with insulated athermic handle.
- Double wall with AISI-304 stainless steel bottom and walls.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a chromed steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- 2 versions:
 - . Normal version: safety valve with a spring set to 0.5 bar.
 - . Autoclave version: silicone rubber joint restraint, clamps to hermetically seal the cover and a safety valve set to 0.05 bar.
- Stainless steel supporting structure with a thickness of 30/10 fitted on steel feet with an adjustable height.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- Removable inner coating to enable easy inspection of internal parts.
- Heat insulation guaranteed by high-density ceramic fibre plates.
- Mixing system:
 - . AISI-316 stainless steel mixer with an adjustable rotation speed of between 7 and 28 g/m with a force of up to 386 N-m
 - . Possibility to reverse the operating direction with the electronic switch.
 - . Removable mixer to ease cleaning and product extraction.
 - . Mixer fitted with stainless steel radial arms and Teflon ceramic blades.
- Heating:
 - . Indirect electric with double wall.
 - Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
- Thermoregulation and electronic time delay of the temperature and process time.
- Heating elements fitted with a safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option with probes.
- Pressure control of the double wall through a pressure switch and a safety valve set to 0.5 bar, a depression valve and a gauge.
- Standard operating voltage of 400V-3N-50Hz.
- . Indirect steam with double wall.
- Heated by steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.
- Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge.
- Standard operating voltage of 400V-3N-50Hz.

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



GF-M



VM-M



TD-M



DA-M



CENA-M



CECA-M

Accessories

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

Tilting cylindrical boiling pans



General Characteristics

- Automatic tilting boiling pan with lateral loading columns. The tilting of the well eases the transfer of solid foods. This is the quickest and easiest way of cooking high quantities.
 - Cooking well with an AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, and an AISI-304 stainless steel double wall with thicknesses of between 20/10 and 25/10.
 - AISI-304 stainless steel cover with a thickness of 15/10, balance springs, an athermic handle and an insulated cover available upon request.
 - Gauge for controlling pressure inside the double wall.
 - Manual air escape valve for depressurising the air produced in the double wall during the heating process.
 - Adjustable chromed bronze mixer with hot and cold water.
 - Weight safety valve set to 0.5 bar.
 - Stainless steel supporting structure with a thickness of 30/10 fitted on a frame.
 - Fine satin AISI-304 exterior. Thermal insulation guaranteed by high-density ceramic fibre panels.
 - Automatic tilting system via a hydraulic cylinder.
 - Automatic shut-off system when inclined.
 - Heating:
 - GAS:
 - High-performance stainless-steel tubular burners.
 - Manual piezoelectric ignition and pilot flame.
 - Smoke extraction grille.
 - Tap with safety valve and thermocouples (direct version).
 - Indirect electric:
 - Heated by heating elements immersed in Incoloy alloy with adjustable power via an energy variator.
 - Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
 - Water control in the double wall with maximum/minimum taps and an automatic water load option.
 - Standard operating voltage of 400V-3N-50Hz
- INDIRECT STEAM:**
- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
 - Indirectly heated equipment: pressure control in the double wall through the safety valve set to 0.5 bar, manual depression valve and gauge.

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

Accessories

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

Fixed rectangular boiling pans



General Characteristics

- Rectangular boiling pan with a cylindrical well. Can be assembled on its own or with other machines. Thanks to its rigidity and functionality, it is suitable for prolonged and continuous use.
- Cooking well with an AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, and AISI-304 stainless steel walls with thicknesses of between 20/10 and 25/10.
- Tank drainage hole with a removable filter.
- Front drainage tap with insulated athermic handle.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a chromed steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- 2 versions:
 - . Normal version: spring and weight safety valve (depending on the capacity of the machine) set to 0.5 bar.
 - . Autoclave version: silicone rubber joint restraint, clamps to hermetically seal the cover. Safety valve set to 0.05 bar.
- Stainless steel supporting structure with a thickness of 30/10 fitted on steel feet with an adjustable height.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- Heating:
 - GAS:
 - High-performance stainless-steel tubular burners.
 - Manual piezoelectric ignition and pilot flame.
 - Smoke extraction grille.
 - Tap with safety valve and thermocouples (direct version).
 - . Indirect electric:
 - Heated by heating elements immersed in Incoloy alloy with adjustable power via an energy variator.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option.
- Standard operating voltage of 400V-3N-50Hz

INDIRECT STEAM:

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

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
Gas rectangular boiling pans					
Directly heated gas					
MRG-300	19001273	39	300	1200x1270x900	-
MRG-500	19001418	55	500	1300x1400x1000	-
Directly pressure heated gas					
MRG-300 A	19003031	39	300	1200x1270x900	-
MRG-500 A	19001419	55	500	1300x1400x1000	-
Indirectly heated gas					
MRIG-200	19003091	39	200	1000x1150x850	-
MRIG-300	19001421	48	300	1200x1270x900	-
MRIG-500	19001272	55	500	1300x1400x1000	-
Indirectly pressure heated gas					
MRIG-200 A	19001420	39	200	1000x1150x850	-
MRIG-300 A	19003045	48	300	1200x1270x900	-
MRIG-500 A	19001422	55	500	1300x1400x1000	-
Electric rectangular boiling pans					
Indirectly heated electric					
MRIE-200	19001414	24	200	1000x1150x850	-
MRIE-300	19003082	36	300	1200x1270x900	-
MRIE-500	19001416	48	500	1300x1400x1000	-
Indirectly pressure heated 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	-

Accessories

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

Fixed Gastronorm rectangular boiling pans



General Characteristics

- Rectangular boiling pan with a Gastronorm rectangular well. Can be assembled on its own or with other machines. Due to its rigidity and functionality, it is suitable for prolonged and continuous use.
- Cooking well with an AISI-316 stainless steel bottom with a thickness of 25/10 and AISI-304 stainless steel walls with thicknesses of between 20/10 and 25/10.
- Front drainage tap with an insulated athermic handle.
- AISI-304 stainless steel cover with a thickness of 15/10, balance springs, an athermic handle and an insulated cover available upon request.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- With a stainless steel supporting structure.
- Equipped with stainless steel support feet with an adjustable height and a manually emptied liner filter.
- AISI-304 exterior coating. Fine satin. Heat insulation guaranteed by high-density ceramic fibre plates.
- Heating:
 - GAS:
 - High-performance stainless-steel tubular burners.
 - Manual piezoelectric ignition and pilot flame.
 - Smoke extraction grille.
 - Tap with safety valve and thermocouples (direct version).
 - Indirect electric:
 - Heated by heating elements immersed in Incoloy alloy with adjustable power via an energy variator.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option.
- Standard operating voltage of 400V-3N-50Hz

INDIRECT STEAM:

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

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



GF-M



VM-M



TD-M



DA-M



CENA-M



CECA-M

Accessories

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

Automatic tilting rectangular boiling pans with mixer and PLC monitor



General Characteristics

- AISI-316 lucid stainless steel recipient bottom, suitable for products that are particularly acidic, with a thickness of between 20/10 and 40/10.
- AISI-304 stainless steel cooking well walls with thickness of between 20/10 and 25/10.
- Double wall with AISI-304 stainless steel bottom and walls.
- Tank drainage hole with removable filter (optional).
- Front drainage tap with insulated athermic handle (optional).
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- Stainless steel supporting structure with a thickness of 40/10 fitted on steel feet with an adjustable height and a clamp for attaching it to the floor.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- AISI-316 stainless steel removable mixer with an adjustable rotation speed of between 7 and 28 g/m with a force of up to 386 N·m.
- Possibility to reverse the operating direction with the electronic switch.
- Stainless steel radial arms and Teflon ceramic scraping blades.
- PLC monitor:
 - . Allows up to 100 modifiable cooking programmes that can be managed and personalised, even during cooking.
 - . Fitted with a touch screen and manual controls for operation, water load, inclination and movement of the mixer.
 - . Fitted with acoustic warning message indicators (yellow) for correct functioning or alarms (red) in case of incorrect functioning.
 - . All of the settings are customisable and can be viewed and modified even during cooking (name, wait, water load, times, temperatures, probes, mixing speed, time, etc.).
- Heating:
 - . Indirectly heated gas:
 - Ignited with a manual piezoelectric and pilot flame.
 - Heated by tubular boilers and high-performance AISI-304 stainless steel.
 - Smoke extraction grille.
 - Set of nozzles for different types of gas.
 - Water level control in the double wall with maximum/minimum taps and an automatic water load option.
 - Pressure control of the double wall through the safety valve set to 0.5 bar, depression valve and gauge.
 - . Indirectly heated electric:
 - Heated by a set of electric heating elements.
 - Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
 - Temperature control (50 - 120 °C).
 - . Indirectly heated steam:
 - Heated by steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.
 - Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge.

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



Accessories

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

Motorised tilting bratt pans



General features

- Cooking chamber walls made from AISI 304 stainless steel.
- Bottom made from 10 mm thick AISI 304 stainless steel Option: 12 mm thick bottom made from composite (9 mm iron + 3 mm steel).
- Cooking chamber with non-stick finish and ceramic microspheres.
- Water can be added into the chamber using a single hole tap.
- 10/10 thick AISI 304 stainless steel lid, with chrome plated rack and preloaded spring and stainless steel handle.
- 20/10 thick stainless steel supporting structure, mounted on adjustable steel feet for levelling.
- 10/10 thick satin-finished AISI 304 stainless steel external walls.
- 20/10 thick satin-finished AISI 304 stainless steel shelf.
- Automatic motorised tilting - Includes a manual tilting system in the event of a fault.
- Automatic shutdown in the event of system failure.
- Heating:
DIRECT GAS:
 - Manual Piezoelectric ignition and pilot flame.
 - Heating via tube and high performance AISI 304 stainless steel burners.
 - Smoke extraction grille.
 - Set of nozzles for different types of gas.
 - Safety thermostat
 - Tap with safety valve and thermocouple.
- Temperature regulated between 100 °C and 300 °C
DIRECT ELECTRIC:
 - Heating via a set of electric elements.
 - Safety thermostat for elements that prevents overheating.
 - Temperature control (50 °C - 260 °C).
 - Standard supply voltage 400 V 3N 50/60 Hz.

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

Options

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

(*) Check version.

Automatic tilting bratt pans on frame



General features

- Base and walls of cooking chamber made from AISI 304 stainless steel:
 - SBGA and SBEA models: bottom made from 10 mm thick AISI 316 stainless steel
Option: 12 mm thick composite (9 mm iron + 3 mm steel).
 - SBGAX and SBEAX models: bottom made from 15 mm thick AISI 316 stainless steel
Option: 15 mm thick composite (12mm iron + 3mm steel).
 - Cooking chamber with non-stick finish and ceramic microspheres.
 - Water can be added into the chamber via a single tap point.
 - 10/10 thick AISI 304 stainless steel lid, with chrome plated rack and preloaded spring and stainless steel handle.
 - Supporting structure made from 40/10 thick stainless steel, mounted on adjustable steel feet for levelling.
 - 10/10 thick satin-finished AISI 304 stainless steel external walls.
 - 15/10 thick satin-finished AISI 304 stainless steel shelf.
 - Automatic tilting with hydraulic drive on the front axle
 - Automatic shutdown in the event of system failure.
 - Heating system:
DIRECT GAS:
 - Manual or electric Piezo electric ignition and pilot flame (SBGAX and SBEAX versions).
 - Heating via tube and high performance AISI 304 stainless steel burners.
 - Smoke extraction grille.
 - Set of nozzles for different types of gas.
 - Safety thermostat.
 - Tap with safety valve and thermocouple.
 - Temperature regulated between 100 °C and 250°C
- DIRECT ELECTRIC:
- Heating via a set of electric elements.
 - Safety thermostat for elements that prevents overheating or inadequate heat levels.
 - Temperature control (100°C - 250°C).
 - Standard supply voltage 400 V 3N 50/60 Hz.

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

Accessories

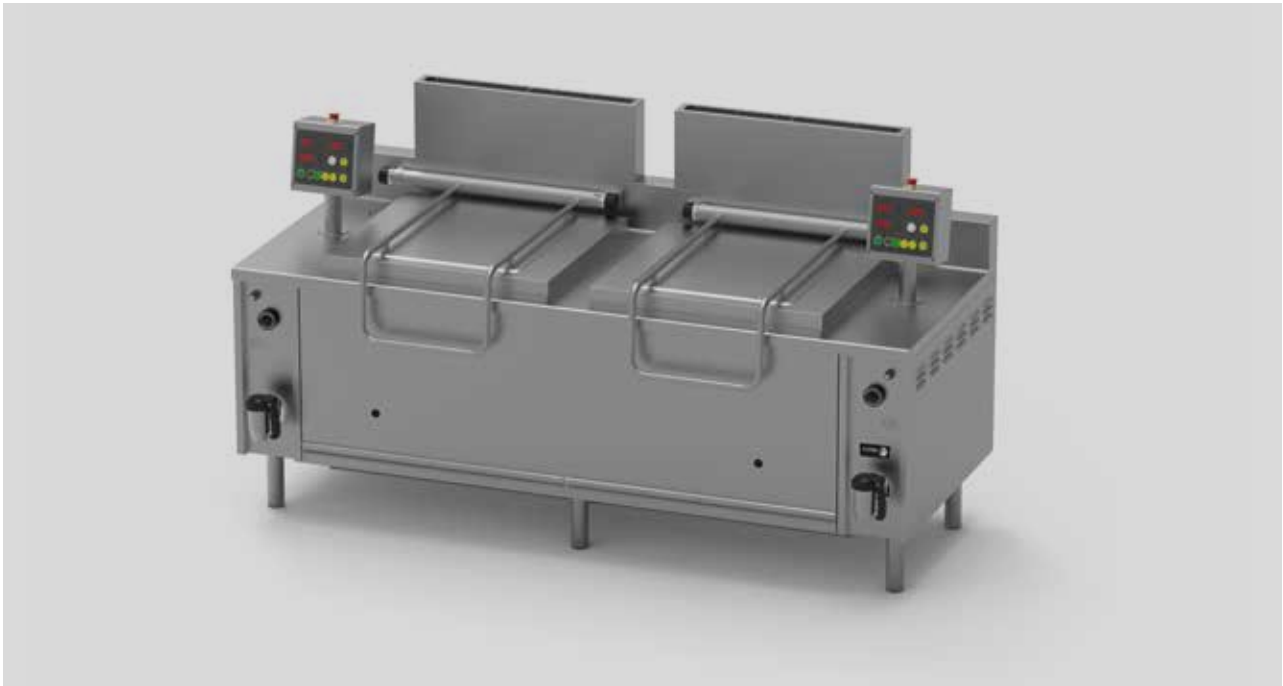
MODEL	CODE	DESCRIPTION	€
TD-M	19084539	Flexible hose with shower	-

Options

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

(*) Check version.

Automatic cookers



General Characteristics

- Well fully made from AISI-316 satin stainless steel.
- AISI-316 satin stainless steel baskets.
- Overflow and tap for output and drainage.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- Stainless steel supporting structure with a thickness of 20/10 fitted on stainless steel feet that can be adjusted between 150 mm and 180 mm.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- Fitted with digital controls with 3 displays showing 4 numbers, enabling the temperature to be adjusted between 20 °C and 110 °C.
- Possibility to change amount of time the basket is submerged, with a minimum interval of 1 second.
- Acoustic illuminated indicator to inform of the end of the cooking cycle.
- Cooking shut-off with time delayed water reintegration at the end of cooking.
- Automatic raising of the basket at the end of cooking.
- Possibility to manage the position of the basket: first drip and then unload or direct front unload.
- Heating:
 - . Directly heated gas:
 - Ignited with a manual piezoelectric and pilot flame.
 - Heated by tubular boilers and high-performance AISI-304 stainless steel.
 - . 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.
- Tap with a safety valve and thermocouple.
- Safety thermostat to protect against overheating and lack of water.
- Standard operating voltage of 400V-3N-50Hz
- Temperature control (50 - 120 °C).
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Set of nozzles for different types of gas.

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



**Specific equipment
for non-modular
cooking.**



Find out more!



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Independent cooking

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

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 dismantlable, to facilitate cleaning.

OPTIONAL ACCESSORY:

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

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

Accessory: Trolley for charcoal

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

Grilling | Robatas



General characteristics

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

- Includes 1 or 2 drawers for ash collection.

CENTRAL UNIT MODEL

- Robata on stainless steel unit for independent use.
- Can be used from both sides.
- 150 mm free work-surface on both sides of the robata.
- Equipped with 4 wheels (two with brake).
- Includes folding frame on one side to accommodate two GN 1/9 trays.
- Comes with two large, multi-purpose drawers with reinforced guides.
- Superstructure in stainless steel profile with 3 different levels.
- 82 mm for cooking

- 239 mm for slow cooking of the core
- 396 mm to preheat or maintain the temperature of the product.
- Includes brochette rests, distance-adjustable to hold brochettes of different lengths.
- The superstructure is dismantable, 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	-

Accessories

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

Gas counter top ranges







General characteristics

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

OVEN

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

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

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

Accessories for ranges

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

Electric counter top deep fat fryers



General characteristics













- Control by thermostat (60 °C to 195 °C).
- 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 stainless steel.
- Lower cabinet.
- Drainage cock.

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

Baskets for fryers

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

Gas fry-tops



General characteristics

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

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




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

Gas central ranges



General characteristics

- Made of austenitic stainless steel.
- Open hobs and smooth hot-plates with safety valves and thermocouples.
- Pilots for ignition.
- Dimensions of the grills and plates: 425 x 350 mm.
- Cast iron gratings and burners.
- Fat collector under the grills.
- Front handrails.
- PASS-THROUGH OVENS:**
 - Made in stainless steel.
 - Three levels for trays.
 - Tubular burners in stainless steel.
 - Pilots and thermocouples.
- Thermostatic control (130 °C to 350 °C).
- IN OPTION:**
 - Column with hot and cold water tap (see accessories).



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

OVENS (*):

PASS OVEN: Pass-through oven 540 x 900 mm - Power: 10,071 kW.

SIDE OVEN: Side oven 540 x 440 mm GN-1/1 - Power: 5,46 kW.

Accessories

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

Gas static ovens



General characteristics

- Cooking chamber constructed entirely in stainless steel, making it easier to clean and providing better hygiene.
- Panoramic tray for increased manoeuvrability.
- Guide rods on three levels to offer different work possibilities.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Heating
 - Gas: Stainless steel tubular burner (two arms on H-G915 version), with pilot, thermocouple and piezoelectric ignition.

- Electric: Heated by stainless steel shielded heating elements with selector switch.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.

- Fibreglass seal gasket which improves the oven's thermal efficiency and ensures its durability.

- Removable oven door, allowing it to be repaired.

- Choose between a GN 2/1 (H-G910 or H-G920) or 1,000 x 700 x 290 mm (H-G915) static gas oven, or a GN 2/1 (H-E910 or H-E920) electric oven.

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

Gas stockpot stoves with cast iron burner



General characteristics

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

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



Salamander



General characteristics




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

MOBILE ROOF MODELS:


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

ULTRA-FAST MODEL

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

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

Accessory for salamanders

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