Kore 700

Deliveries of KORE700 series starting from March 2020
Bringing together Tradition and innovation For over 60 years

The new KORE Generation is fruit of more than 60 years of knowledge and experience in the world of the restaurant trade, which began with cooking taking centre stage. Designed in accordance with the European standards, it is capable of adapting to the needs of the top chefs and the current demands of a professional kitchen with comfort and ease, so you can obtain the best results.

Consisting of 2 ranges, in 2 sizes, has been designed to facilitate the daily work of the kitchen professional. A robust generation prepared to respond to intensive use whilst performing to the maximum. Ergonomic, safe and with simple maintenance, it meets the high levels of safety, reliability and confidence that a professional kitchen demands. The result: a cooking generation which guarantees the durability of the machines, with a clean and careful design.
Maximum performance in reduced spaces

The KORE 700 range has been specially designed for small and medium restaurants and canteens which require the same features as a large kitchen, that is, durability, reliability and high power.
All gas cooking equipment should be fitted with gas governors:

LPG: 37 g/cm²

Natural Gas: 20 g/cm²

700 Kore

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Temporary Pricing
01. Maximum power with the greatest safety

The KORE 700 range offers the most powerful burners on the market. With a total of 8 kW per burner, it is possible to achieve the optimum power all chefs are looking for. Moreover, the burners have been designed to guarantee the safety of the pilot light and thermocouple, protecting them from any knocks. The burner diffusers and the grills of the cooker have been designed to prevent the burner flame from being directed towards the centre of the grates.

- Deep-drawn 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 flu 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.

02. Convenience

Components such as the deep-drawn surface top or the stainless-steel oven make cleaning easy and convenient, ensuring greater hygiene. Moreover, the flexible gas pipes make repairs and maintenance quick and easy, saving time and effort.

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- 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 flu 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.

03. Attention to detail

The oven was meticulously designed in order to ensure optimum usability:
- Rails with an anti-tip system, therefore improving the stability of the grills.
- 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.
- Deep-drawn 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.
### Gas Cookers

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

*Images and model names used for illustrative purposes.*

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**Temporary Pricing**

- **Gas Cookers:**
  - **C-G730:** LPG - 39068008
  - **C-G740:** LPG - 39068014
  - **C-G740 H:** LPG - 39068018
  - **C-G750:** LPG - 39068057
  - **C-G760:** LPG - 39068058
  - **C-G741:** LPG - 39068023
  - **C-G741 H:** LPG - 39068023
  - **C-G751:** LPG - 39068057
  - **C-G761:** LPG - 39068058
  - **C-G8761:** LPG - 39071407
  - **C-G8761 R:** LPG - 39071407
  - **C-G8761 H:** LPG - 39071407

*Images and model names used for illustrative purposes.*
Gas solid tops with open burners

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- 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.

Models C-0731 I/D and C-0751 with oven
- Static oven size NG 2/1.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Deep-drawn oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

### General characteristics

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<th>MODEL</th>
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<th>SIZE OVEN</th>
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### Cooking flexibility

Combination of open flames and half fry top making it possible to experiment with different cooking methods.

### Cleaning

The half fry top is very quick and easy to clean thanks to its rounded edges. Moreover, the deep drawn surface top and the easy-to-remove grates and burners make cleaning very easy.
Gas solid tops

**General characteristics**

- Surface tops manufactured in 1.5 mm thick AISI 304 stainless steel.
- 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.

**C-G711 model with oven**
- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays 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.

**Cooking chamber**

- With oven:

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<tr>
<td>LPG</td>
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</table>

**Models**

01. **Versatility**

With a powerful 8.4 kW burner and double crown diffuser made of nickel-plated cast iron which guarantee an even distribution of heat from the flame. The temperature range (500 °C at the centre and 200 °C at the edges) obtained in the different parts of the fry-top makes it possible to experiment with different cooking methods.

02. **High productivity and cleanliness**

Ensures high productivity due to its large surface area of 800 x 580 mm. Moreover, due to its rounded corners, it is quick and easy to clean.
Paella cookers

01. High power and performance
Professional gas range for paellas, with high power and performance, ideal for cooking all kinds of rice, seafood and vegetables.

02. Heat distribution
The burner guarantees even distribution of heat from the flame to the paella.

03. High stability
The grate is designed to provide greater stability to recipients.

04. Paella oven
Double door so that trays can be inserted sideways, and manoeuvrability improved. The burner is specially designed to diffuse the heat from top to bottom to dry out the paella.

General characteristics
- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- 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 grate; therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.
- 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 | MODEL | CODE | MODEL | CODE | MODEL | CODE | TOTAL POWER (kW) | DIMENSIONS
---|---|---|---|---|---|---|---|---|---|---
TOP | | | | | | | | | | |
C-GP710 | LPG | 19074834 | 450 | 330 | 27 | - | - | - | 27/30 | 830x730x290 | -
C-GP710 | NG | 19074836 | 450 | 330 | 27 | - | - | - | 27/30 | 830x730x290 | -
WITH OVEN | | | | | | | | | | |
C-GP711 | LPG | 19074838 | 450 | 330 | 27 | 665x665x225 | 7,30 | 34,20 | 830x730x850 | -
C-GP711 | NG | 19074811 | 450 | 330 | 27 | 665x665x225 | 7,30 | 34,20 | 830x730x850 | -
Electric Cookers

01. Powerful and effective

It is possible to regulate power to the hot plates using a selector with 7 positions.

02. Cleanliness

- 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.
- Deep-drawn 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 deep-drawn surface top.
- SQUARE, 230 x 230 (2.6 kW), hermetically fixed to the deep-drawn 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.

Models with an oven

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

General characteristics

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<tr>
<th>MODEL</th>
<th>CODE PLATES OVEN TOTAL POWER</th>
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<th>DIMENSIONS</th>
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01. Flexibility

The electric “solid top” cooker makes it possible to work with different surface temperatures thanks to the controls that regulate heating of the four section of the plate.

02. Ease of movement and cleaning

Since the cooking areas are on the same level, this makes it easier to move containers and prevent them from falling. The design of the deep-drawn surface top with rounded corners ensures quick and easy cleaning.

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.
- Deep-drawn surface top with rounded corners for easy cleaning.
- “Solid top” model with four elements underneath the 16 mm thick, 13CrMo4 plate, distributed so that they independently heat the four quarters of the plate. Solid top dimensions: 720 x 455 mm.
- Power control with 7 positions for each heating element which makes it possible to work with different temperature gradients on the plate.
- 2.6 kW heating power for each heat point.
- Protection in the event of overheating of each heat source.
- Thermostat that activates the cooling fan for the electric components.
- Safety thermostat that ensures that the machine does not operate in the event of the overheating of the components.

- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Easy connection and compliant with health standards.
- Machines with IPX5 grade water protection.

C-E711 model with oven

- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Thermostatic temperature control (125 - 310 °C).
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or lower area.

- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Deep-drawn 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.

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<th>TOTAL POWER (kW)</th>
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<td>-</td>
<td>4X2,60</td>
<td>800x730x850</td>
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</tbody>
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- Temporary Pricing
- Fagor Industrial
Induction cookers

01. Powerful
All areas are equipped with 5 kW, a great deal of power which is offered by few machines.

02. High performance
Rapid response guaranteed by the high output power. Extremely low heat radiation.

03. Savings
Energy use reduced by over 50% compared to traditional electric plates.

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 55% compared to gas burners).
- The working environment and atmosphere are more comfortable since the energy is concentrated at the base of the pan, heat radiation and dispersal are reduced and the cooking temperature is reached quickly.
- Safety against overheating. Error messages shown through flashing lights.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Machines with IPX5 grade water protection.

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

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CODE</th>
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Temporary Pricing
Fry-tops

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- 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 deep-drawn surface top.
- The deep-drawn 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.

General characteristics

01. Grill welded to the surface top
Cast iron grill up to 15 mm thick. Using robotic soldering to fix the grill to the surface top ensures that it fulfils European norm EN-203-3 on materials that come into contact with foods, obtaining radii of curvature of at least 3.5 mm in all joints.

02. Tilted grill
The fry top is tilted towards the front to ensure that fat runs towards the opening of the fat collection tray.

03. Quick reaction and response
Quick reaction after detecting food.

04. Power
Heating control depending on the version:
- Via thermostatic valve (100 ÷ 300 °C).
- MAX/MIN valve.
High power of the heating elements and the gas burners.

05. Temperature distribution
Very good and uniform distribution of temperature. The difference between the average of the 5 maximum and minimum temperatures, in terms of the average temperature, is below 8%.

06. Compliance with temperature regulations
The temperatures measured at the front of the surface top (work area) are below those included in regulation EN 203-1.
# Fagor Industrial

<table>
<thead>
<tr>
<th>Model</th>
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<th>PLATE</th>
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<th>DIMENSIONS (mm)</th>
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(*) HOT PLATE TYPE:  
L: smooth plate  
R: grooved plate  
L+R: 2/3 smooth and 1/3 grooved plate  
C: chrome surface
Grills

01. Versatile
The grills of the KORE 700 range are available in a wide variety of models: both half module and whole module and with iron or stainless steel grills. Moreover, they include a scraper to perfectly clean the grill as standard.

02. Clean
The gas model grills are made of ceramic stone which creates a shield against drops of fat on the burners, preventing flames from occurring, and ensuring optimum temperature distribution. They are also much quicker and easier to clean than volcanic rock.

03. Powerful
They can reach up to 8.1 kW, higher than other products on the market.

General characteristics

- Countertop machines
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser cut joints and automatic welding. Hidden screws
- Cast iron grills which can be removed without tools, in 170 mm wide sections
- The iron grills are reversible with two different finishes on each side:
  - Tiled and grooved with ridges for meat
  - Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 ºC), meaning that the surface of the product is quickly sealed and inside it remains much juicier.
- The models with stainless steel grills are manufactured using “Z” shaped AISI-304 stainless steel slats to make cleaning easier.
- Fitted with an opening to collect cooking grease and a tray to store it.

- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel.

Electric models
- Groups of stainless-steel heating elements upon which food is cooked directly (one group of three heating elements for half-module models and two groups for whole-module models).
- Safety water tray. Moreover, it makes it possible to achieve the correct moisture for optimum cooking.

Gas models
- Groups of two high-efficiency tubular burners (one group of two burners for half-module models and two groups for whole-module models).
- Independent control for each group of burners through a safety valve with thermocouple.

Optional accessories:
- Special two-sided scraper for cast iron grill models.
- Special scraper for stainless steel grill models.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>GAS</th>
<th>CODE</th>
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<th>AMOUNT</th>
<th>QUANTITY</th>
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(*) GRILL TYPE: Fe: Cast iron Inox: Stainless steel
Pasta Cookers

01. Powerful
The pasta cooker achieves power of 10 kW for 26 L, making it one of the best you will find on the market.

02. Compact
In the KORE 700 range, it is possible to find a well of up to 40 litres with a half-module appliance, unlike other options on the market. This allows for great savings in usable kitchen space.

03. Ergonomic
It includes baskets supplied with "crossed" handles, designed to make them easier to handle and to provide greater ease and stability when lifting them.

General characteristics

- Surface tops manufactured in 1.5 mm thick AISI 304 stainless steel
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top
- 2 well sizes (they can be used with different positions of baskets of different sizes):
  - NG-2/3 wells, with 26 litre capacity
  - NG-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 filing 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
- 6 x 1/6 square baskets kit
- 6 x 1/6 round baskets kit
- 4 x ½ baskets kit
- 2 x ½ baskets kit

Models:

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<tr>
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<th>CODE</th>
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Gas models

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Boiling Pans

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- 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 since there are different levels of power.
- Burner is lit by spark ignition.

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

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

Electric models
- Heating through heating elements located in the lower part of the bain-marie chamber.
- Heating controlled through energy regulator and pressure switch.
- Voltage: 400 V 3+N. For other voltages, please contact us.

General characteristics

01. Powerful
The boiling pan offers optimum performance thanks to its high power of up to 17 kW.

02. Safe
Safety systems for bain marie boiling pans:
- Safety thermostat that acts in case the pressure switch or level control failure
- External safety elements:
  - Relief valve
  - Safety valve

03. Clean
The KORE 700 range boiling pan enables quick, easy and perfect cleaning:
- thanks to its rounded deep-drawn wall made of 2 mm thick AISI-316L stainless steel, integrated into the surface top through flawless robotic welding.
- Thanks to its well drainage filter made of AISI-304 stainless steel, which is robust, reliable and easy to remove.
- New accessories: perforated basket.

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</table>
**General characteristics**

- **Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.**
- **Laser-cut joints, automatic welding and polishing Hidden screws.**
- **Wells built into the surface top with robotic welding and polishing.**
- **Cold area in the lower part of the well which helps to preserve the characteristics and quality of the oil used for longer.**
- **Thermostatic temperature control, between 60 and 210 °C.**
- **Safety thermostat in all models.**
- **Fitted with individual lids for each well.**
- **Drainage of oil from the well through a mechanical ball valve which is robust, reliable and resistant to high temperatures.** For 8 L models, the discharge control is located in the.

**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).

**Models**

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**Perfect combustion**

The KORE 700 range fryer achieves perfect combustion so, unlike other fryers on the market, it is possible to make the flue flush with the other equipment.

**Power**

High power machines that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre)
Chips scuttle

01. Results under control
The ideal solution to keep fried products crunchy as if recently cooked.

02. Cleaning
The internal angles of the well are rounded to aid cleaning.

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.
- 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.

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<th>MODEL</th>
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Temporary Pricing
Robust

The entire structure of the KORE 700 tilting Bratt pan is manufactured in stainless steel, with a very thick well base that ensures even heat distribution.

Clean

Well designed with rounded corners and no edges, with a large opening for unloading to facilitate all cooking and cleaning operations.

Versatile

Double-walled lid with a draining rack at the back to redirect condensation water towards the well interior.

- Lever system to raise the well. The well can be raised until it is vertical to completely drain it.
- Entire machine structure made of stainless steel.
- Well designed with rounded corners and no edges, with a large opening for unloading to facilitate all cooking and cleaning operations.
- The great thickness of the well base (10 mm) guarantees even heat distribution.
- Well filled with water through a solenoid 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 require any protruding element or reinforcement, it can be used as a worktop.
- Compensator 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 thermostatic control of the well floor, between 50 and 300 °C.
- Heating through burner tubes or electric heating elements located in the base of the well itself which, together with the great thickness of the well base, ensure maximum uniformity in heat distribution in all cases, guaranteeing consistent cooking.

Voltage of electric models

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

General characteristics

<table>
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<th>CODE</th>
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</table>
Bain maries

**B1 Power**

Gas or electric heated machines with enough power to quickly reach the optimum heating point.

**B2 Comfort**

3 crossbars included to support the NG recipients, in order to make kitchen work easier.

---

**General characteristics**

- Surface tops manufactured in 1.5 mm thick AISI 304 stainless steel.
- Wells that can be used with different types of Gastronorm containers of various 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**

- Filling valve.

---

### Model Gas Code Tank Total Power (kW) Dimensions (mm) €

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<th>Tank Code</th>
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<td>BM-E705</td>
<td>- 79071427</td>
<td>NG-1/1</td>
<td>17</td>
<td>2.00</td>
<td>400x730x850</td>
<td>-</td>
</tr>
<tr>
<td>BM-E710</td>
<td>- 79071803</td>
<td>NG-2/1</td>
<td>30</td>
<td>6.00</td>
<td>800x730x850</td>
<td>-</td>
</tr>
</tbody>
</table>
Neutral elements

- Half-module and one-module appliances.
- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Machines designed to attach to a filling valve or water column at the back.
- High-temperature enameled cast iron flue trim.

General characteristics

Stands

- 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).

General characteristics

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CODE</th>
<th>QUANTITY</th>
<th>DRAWERS</th>
<th>DIMENSIONS (mm)</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>EN-705</td>
<td>19058779</td>
<td>-</td>
<td>-</td>
<td>400x730x290</td>
<td>-</td>
</tr>
<tr>
<td>EN-710</td>
<td>19058790</td>
<td>-</td>
<td>-</td>
<td>800x730x290</td>
<td>-</td>
</tr>
<tr>
<td>EN-705 C</td>
<td>19068896</td>
<td>1</td>
<td>330x590x105 (valid for NG-1/1)</td>
<td>400x730x290</td>
<td>-</td>
</tr>
<tr>
<td>EN-710 C</td>
<td>19068907</td>
<td>1</td>
<td>700x590x105</td>
<td>800x730x290</td>
<td>-</td>
</tr>
</tbody>
</table>

Kits for stands

<table>
<thead>
<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>19049900</td>
<td>DOOR KIT: The kit allows the door to be reversible, so that it can be assembled opening to the left or to the right. The number of doors depends on the stand to which they are to be mounted</td>
<td>-</td>
</tr>
</tbody>
</table>
**Cantilever system**

Distribution of personalised products according to each customer’s needs. We offer two types of installations to this end: wall and central. The cantilever system positions the link-ups so that they are out of sight.

**Bridge blocks**

With the bridge system, we offer another cooking blocks assembly option, to obtain a lighter work space.

---

**Kits for bridge blocks**

Each kit consists of:
- Two support beams for the cantilevered machines.
- Joining pieces from the beams to the side machines.
- Joining pieces to the cantilevered machines.
- Central support for bridges of more than two modules.

Consult.

---

**Kits for cantilever system**

Each kit consists of:
- Support modules constructed with 4 mm AISI-304 stainless steel profiles.
- Support arms to hold the machines up, manufactured in AISI-304 stainless steel.
- Back supports also manufactured in AISI-304.
- Front and side closure panels.
- Support feet.

Consult.

---

**Cleaning**

The fact that the products are suspended facilitates cleaning of the bottom of the machines. Cantilever system kit parts are manufactured in AISI-304 stainless steel, guaranteeing a long life and fulfilment of regulation IPX5.

**Design**

Cantilever system designed to provide the kitchen professional with greater comfort and ergonomics in their daily work. Central blocks with central support ledge designed to hold accessories for the cooking block.
Verticality

Vertical structures that provide order, hygiene and safety to the kitchen.

01. Cleanliness

Stainless steel shelving, with removable shelves and racks washable in dishwasher.

02. Order in the kitchen

Shelvings allow to hang anything necessary on hand, as well as store trays and recipients that may need to quickly access and to maintain the temperature thanks to the heat radiated from the cooker.

03. Space optimisation

Supports for our Optima ovens and salamanders that allow quick access and guarantee excellent management of the space.

<table>
<thead>
<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>Consult</td>
<td>Shelving with shelves: Double column with two shelf type shelves fronts made of stainless steel AISI 304. Length adaptable to the number of modules of the cooking block.</td>
<td>-</td>
</tr>
<tr>
<td>Consult</td>
<td>Shelving with grids: Double column with two grid type shelves fronts made of stainless steel AISI 304. Length adaptable to the number of modules of the cooking block.</td>
<td>-</td>
</tr>
<tr>
<td>Consult</td>
<td>Optima oven stand</td>
<td>-</td>
</tr>
<tr>
<td>Consult</td>
<td>Salamander stand</td>
<td>-</td>
</tr>
</tbody>
</table>
**Accessories**

### Cooker accessories

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>CODE</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>KORE water column kit left</td>
<td>19044979</td>
<td>-</td>
</tr>
<tr>
<td>KORE water column kit right</td>
<td>19044980</td>
<td>-</td>
</tr>
<tr>
<td>Kore smooth fry-top (350 x 300 mm)</td>
<td>19044978</td>
<td>-</td>
</tr>
<tr>
<td>Wick pan adaptor</td>
<td>19045085</td>
<td>-</td>
</tr>
</tbody>
</table>

### Fryer accessories

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>CODE</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>15L small fryer basket</td>
<td>19045079</td>
<td>-</td>
</tr>
</tbody>
</table>

### Fry-top accessories

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>CODE</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>KORE U3M fry-top guard</td>
<td>19045081</td>
<td>-</td>
</tr>
<tr>
<td>KORE T1M fry-top guard</td>
<td>19045082</td>
<td>-</td>
</tr>
<tr>
<td>Fry-top scraper</td>
<td>19045083</td>
<td>-</td>
</tr>
</tbody>
</table>

### Accessories for charcoals

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>CODE</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>KORE charcoal scraper - FE Grill</td>
<td>19045084</td>
<td>-</td>
</tr>
<tr>
<td>KORE charcoal scraper - Stainless steel Grill</td>
<td>19045083</td>
<td>-</td>
</tr>
</tbody>
</table>

### Bain marie accessories

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>CODE</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>KORE filling tap kit left</td>
<td>19044981</td>
<td>-</td>
</tr>
<tr>
<td>KORE filling tap kit right</td>
<td>19044982</td>
<td>-</td>
</tr>
</tbody>
</table>

### Pasta cooker accessories

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>CODE</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta cooker baskets kit 40 L – 6x1/6 square</td>
<td>19036341</td>
<td>-</td>
</tr>
<tr>
<td>Pasta cooker baskets kit 40 L – 6x1/6 round</td>
<td>19036342</td>
<td>-</td>
</tr>
<tr>
<td>Pasta cooker baskets kit 40 L – 4x1/4</td>
<td>19036343</td>
<td>-</td>
</tr>
<tr>
<td>Pasta cooker baskets kit 36 L – 4x1/6 square</td>
<td>Consult</td>
<td>-</td>
</tr>
<tr>
<td>Pasta cooker baskets kit 36 L – 4x1/6 round</td>
<td>Consult</td>
<td>-</td>
</tr>
</tbody>
</table>

### Machines with wheels

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>CODE</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>KORE kit of 4 wheels</td>
<td>19045083</td>
<td>-</td>
</tr>
<tr>
<td>KORE kit of 2 fixed wheels</td>
<td>19045085</td>
<td>-</td>
</tr>
</tbody>
</table>

### 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.

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>CODE</th>
<th>€</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARINE - TILTING BRATT PANS AND BOILING PANS - Transformation for ship - 440 V 3+N</td>
<td>19057294</td>
<td>-</td>
</tr>
<tr>
<td>MARINE - Other appliances - Transformation for ship - 440 V 3+N</td>
<td>Consult</td>
<td>-</td>
</tr>
<tr>
<td>230 V - Transformation to 230 V three-phase without neutral</td>
<td>Consult</td>
<td>-</td>
</tr>
<tr>
<td>230 V - Transformation to 230 V single-phase</td>
<td>Consult</td>
<td>-</td>
</tr>
</tbody>
</table>

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