



700 Kore

Řada 700 KORE	
Plynové sporáky	
Plynové sporáky s otevřenými hořáky ..	
Plynové sporáky s talem	
Paella cookers	
Elektrické sporáky	
Elektrické sporáky s talem	
Indukční sporáky	
Opékací plotny	
Grily	
Variče těstovin	
Varné kotle	
Fritézy	
Udržovač hranolků	
Výklopné pánve	
Vodní lázně	
Neutrální moduly	
Podstavce	
Chladicí podstavce	
Závěsné sestavy	
Mostové sestavy	
Vertikální sestavy	
Příslušenství	

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



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.

Plynové sporáky



01.

Maximum power with the greatest safety

The KORE 700 range offers the most powerful burners on the market. With a maximum 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.

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.

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.
- Guaranteed perfect oven closure thanks to the deep-drawn frame and inner door.

02.

03.

General characteristics

- 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 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.
- 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.

Plynové sporáky

MODEL	PLYN	KÓD	ROŠTY (mm)	HOŘÁKY		TROUBA		CELKOVÝ VÝKON(kW)	ROZMĚRY	CENA (€)	CENA (Kč)
				5,25 kW	8 kW	ROZMĚRY	VÝKON (kW)				
TOP											
C-G720	LPG	19068008	397x290	2	-	-	-	10,50	400x730x290	749	19 100
	NG	19074175									
C-G720 H	LPG	19068057	397x290	-	2	-	-	16,00	400x730x290	898	22 900
	NG	19074760									
C-G740	LPG	19060614	397x290	3	1	-	-	23,75	800x730x290	1 188	30 300
	NG	19073557									
C-G740 H	LPG	19068058	397x290	-	4	-	-	32,00	800x730x290	1 424	36 300
	NG	19074761									
C-G760	LPG	19068059	397x290	4	2	-	-	37,00	1200x730x290	1 722	43 900
	NG	19074762									
C-G760 H	LPG	19068110	397x290	-	6	-	-	48,00	1200x730x290	2 004	51 100
	NG	19074763									
GAS STATIC OVEN NG 2/1											
C-G741	LPG	19058530	397x290	3	1	NG-2/1	8,60	32,35	800x730x850	2 114	53 900
	NG	19073558									
C-G741 H	LPG	19068112	397x290	-	4	NG-2/1	8,60	40,60	800x730x850	2 290	58 400
	NG	19074765									
C-G761	LPG	19071404	397x290	4	2	NG-2/1	8,60	45,60	1200x730x850	2 875	73 300
	NG	19073560									
C-G761 H	LPG	19071463	397x290	-	6	NG-2/1	8,60	56,60	1200x730x850	3 141	80 100
	NG	19074766									
ELECTRIC STATIC OVEN NG 2/1											
C-GE741	LPG	19074821	397x290	3	1	NG-2/1	6,00	29,75	800x730x850	2 310	58 900
	NG	19074822									
C-GE741 H	LPG	19074823	397x290	-	4	NG-2/1	6,00	38,00	800x730x850	2 475	63 100
	NG	19074824									

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



Plynové sporáky s otevřenými hořáky



01.

Cooking flexibility

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

02.

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.

General characteristics

- 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.
- 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-G731 I/D and C-G751 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.

Optional accessories (see accessories page at the end of the chapter)

- Frying plate to place on 5.25 kW burners
- Water column

MODEL	PLYN	KÓD	HOŘÁKY		PLOTNA 5,25 kW	TROUBA 8,6 kW	CELKOVÝ VÝKON (kW)	ROZMĚRY	CENA (€)	CENA (Kč)
			5,25 kW	8 kW						
TOP										
C-G730-I	LPG	19073679	1	1	Left	-	18,50	800x730x290	1 565	39 900
	NG	19074769								
C-G730-D	LPG	19073680	1	1	Right	-	18,50	800x730x290	1 565	39 900
	NG	19074771								
C-G750	LPG	19070794	2	2	Centre	-	31,75	1200x730x290	1 969	50 200
	NG	19074772								
WITH OVEN										
C-G731-I	LPG	19073681	1	1	Left	1	27,1	800x730x850	2 408	61 400
	NG	19074773								
C-G731-D	LPG	19073682	1	1	Right	1	27,1	800x730x850	2 408	61 400
	NG	19074775								
C-G751	LPG	19074776	2	2	Centre	1	40,35	1200x730x850	2 831	72 200
	NG	19074777								

Plynové sporáky s tálem



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.



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.

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 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.

MODEL	PLYN	KÓD	TÁL (mm)	HOŘÁKY 8,4 kW	TROUBA		CELKOVÝ VÝKON (kW)	ROZMĚRY	CENA (€)	CENA (Kč)
					DIMENSIONS	POWER (kW)				
TOP										
C-G710	LPG	19070754	800x580	1	-	-	8,4	800x730x290	1 369	34 900
	NG	19073645								
WITH OVEN										
C-G711	LPG	19073088	800x580	1	NG-2/1	8,60	17	800x730x850	2 173	55 400
	NG	19074767								

Elektrické sporáky



01.

Powerful and effective

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

02.

Cleanliness

The design of the pressed surface top and the positioning of the plates prevent spilled liquid from pans from entering the interior of the oven. Moreover, the rounded corners ensure quick and easy cleaning. The oven is made entirely of stainless steel which makes cleaning easier and ensures greater hygiene. The inner rails can be removed.

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.
- 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.

MODEL	KÓD	PLOTNA		TROUBA		CELKOVÝ VÝKON (kW)	NEUTRÁLNÍ MODUL	ROZMĚRY	CENA (€)	CENA (Kč)
		(mm)	2,6 kW	ROZMĚRY	VÝKON (kW)					
SQUARE PLATES										
TOP										
C-E720	19068321	223	2	-	-	5,20	-	400x730x290	690	17 600
C-E740	19067975	223	4	-	-	10,40	-	800x730x290	1 012	25 800
C-E760	19068322	223	6	-	-	15,60	-	1200x730x290	1 349	34 400
WITH OVEN										
C-E741	19068498	223	4	NG-2/1	6	16,40	-	800x730x850	1 808	46 100
C-E761	19068645	223	6	NG-2/1	6	21,60	1	1200x730x850	2 337	59 600
ROUND PLATES										
TOP										
C-E720Q	19072313	230x230	2	-	-	5,20	-	400x730x290	953	24 300
C-E740Q	19072312	230x230	4	-	-	10,40	-	800x730x290	24 300	24 300
WITH OVEN										
C-E741Q	19071619	230x230	4	NG-2/1	6	16,40	-	800x730x850	2 427	61 900

Elektrické sporáky s tálem



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.

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.

02.



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.
- Laser-cut joints, automatic welding and polishing. 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 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.

MODEL	KÓD	PLOTNA		TROUBA		CELKOVÝ VÝKON (kW)	ROZMĚRY	CENA (€)	CENA (KČ)
		VÝKON (kW)	KAPACITA	VÝKON (kW)					
TOP									
C-E710	19068530	4X2,60	-	-	10,40	800x730x290	2 031	51 800	
WITH OVEN									
C-E711	19068566	4X2,60	NG-2/1	6,00	16,40	800x730x850	3 587	91 500	

Indukční sporáky



01.

Powerful

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

High performance

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

Savings

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

Available
March
2020

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 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.

MODEL	KÓD	TÁL		CELKOVÝ VÝKON (kW)	ROZMĚRY	CENA (€)	CENA (Kč)
		(Ø mm)	5,0 KW				
Induction panels							
C-I725	19057292	300	2	10,00	400x730x290	4 310	119 900
C-I745	19057293	300	4	20,00	800x730x290	6 867	199 900
Wok							
W-I705	19074716	300	1	5,00	400x730x290	4 420	112 900

Opékací plotny



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.

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.

General characteristics

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
 - Laser-cut joints, automatic welding and polishing. Hidden screws.
 - 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 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.

Fagor Industrial

MODEL	PLYN	KÓD	PLOTNA				CELKOVÝ VÝKON (kW)	ROZMĚRY (mm)	CENA (€)	CENA (Kč)
			TYP	ZÓNA	(mm)	dm ²				
GAS FRY TOP										
Max-min valve										
FT-G705 V L	LPG	19068811	L	1	328x468	15,40	7,50	400x730x290	933	23 800
	NG	19074756								
FT-G710 V L	LPG	19068518	L	2	728x468	34,10	15,00	800x730x290	1 329	33 900
	NG	19074757								
FT-G705 V R	LPG	19073230	R	1	328x468	15,40	7,50	400x730x290	1 333	33800
	NG	19076381								
FT-G710 V R	LPG	19073233	R	2	728x468	34,10	15,00	800x730x290	1 541	39 300
	NG	19074830								
FT-G710 V L+R	LPG	19074841	L+R	2	728x468	34,10	15,00	800x730x290	1 514	38 600
	NG	19074842								
Control by thermostat										
FT-G705 L	LPG	19030765	L	1	328x468	15,40	7,50	400x730x290	976	24 900
	NG	19074843								
FT-G710 L	LPG	19029450	L	2	728x468	34,10	15,00	800x730x290	1 420	36 200
	NG	19074844								
FT-G705 R	LPG	19074845	R	1	328x468	15,40	7,50	400x730x290	1 086	27 700
	NG	19073228								
FT-G710 R	LPG	19073231	R	2	728x468	34,10	15,00	800x730x290	1 608	41 000
	NG	19074758								
FT-G710 L+R	LPG	19073232	L+R	2	728x468	34,10	15,00	800x730x290	2 024	51 600
	NG	19074846								
Control by thermostat and chromium hot-plate										
FT-G705 C L	LPG	19073059	L/C	1	328x468	15,40	7,50	400x730x290	1 275	32 500
	NG	19073189								
FT-G710 C L	LPG	19072626	L/C	2	728x468	34,10	15,00	800x730x290	1 882	48 000
	NG	19073222								
FT-G705 C R	LPG	19073210	R/C	1	328x468	15,40	7,50	400x730x290	1 447	36 900
	NG	19073221								
FT-G710 C R	LPG	19073211	R/C	2	728x468	34,10	15,00	800x730x290	2 157	55 000
	NG	19073223								
FT-G710 C L+R	LPG	19073212	L+R/C	2	728x468	34,10	15,00	800x730x290	2 540	64 800
	NG	19073224								
ELECTRIC FRYTOPS										
Control by thermostat										
FT-E705 L	-	19058922	L	1	328x468	15,40	5,00	400x730x290	922	23 500
FT-E710 L	-	19029261	L	2	728x468	34,10	10,00	800x730x290	1 384	35 300
FT-E705 R	-	19074847	R	1	328x468	15,40	5,00	400x730x290	1 020	26 000
FT-E710 R	-	19074848	R	2	728x468	34,10	10,00	800x730x290	1 592	40 600
FT-E710 L+R	-	19073218	L+R	2	728x468	34,10	10,00	800x730x290	1 514	38 600
Control by thermostat and chromium hot-plate										
FT-E705 C R	-	19074849	L/C	1	328x468	15,40	5,00	400x730x290	1 282	32 700
FT-E710 C R	-	19074851	L/C	2	728x468	34,10	10,00	800x730x290	1 906	48 600
FT-E705 C L	-	19074850	R/C	1	328x468	15,40	5,00	400x730x290		
FT-E710 C L	-	19074852	R/C	2	728x468	34,10	10,00	800x730x290	2 129	54 300
FT-E710 C L+R	-	19074853	L+R/C	2	728x468	34,10	10,00	800x730x290	2 642	67 400

(*) HOT PLATE TYPE:

L: smooth plate

R: grooved plate

L+R: 2/3 smooth and 1/3 grooved plate

C: chrome surface

Available
March
2020



Grily



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.

Powerful

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

03.

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:
 - 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 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.

- Burner ignition through electronic spark igniter.
- The burners heat the ceramic stones that are underneath a support grid so that they in turn heat the food on the grill.

Optional accessories:

- Special scraper with two profiles for models with cast iron grill.
- Special scraper adapted for models with stainless steel grill.

MODEL	PLYN	KÓD	ROŠT					CELKOVÝ VÝKON (kW)	ROZMĚRY (mm)	CENA (€)	CENA (Kč)
			TIP	ZÓNA	POČET	(mm)	dm ²				
Gas grills											
B-G705	LPG	19074120	LITINA	1	2	515x172	17,72	8,10	400x730x290	1 008	25 700
	NG	19074779									
B-G705 I	LPG	19074781	NEREZ	1	1	515x344	17,72	8,10	400x730x290	1 098	28 000
	NG	19074782									
B-G710	LPG	19067288	LITINA	2	2	515x172	35,43	16,20	800x730x290	1 635	41 700
	NG	19074783									
B-G710 I	LPG	19072463	NEREZ	2	4	515x344	35,43	16,20	800x730x290	1 741	44 400
	NG	19074784									
Electric grills											
B-E705	-	19074788	NEREZ	1	1	270x430	11,61	4,08	400x730x290	1 565	39 900

(*) GRILL TYPE: Fe: Cast iron Inox: Stainless steel

Vařiče těstovin



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.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 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 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

- 6 x 1/6 square baskets kit
- 6 x 1/6 round baskets kit
- 4 x ¼ baskets kit
- 2 x ½ baskets kit

MODEL	PLYN	KÓD	WELL			CELKOVÝ VÝKON (kW)	ROZMĚRY (mm)	CENA (€)	CENA (Kč)
			OBJEM	KAPACITA	KOŠE (1/3)				
Gas pasta cookers									
CP-G7126	LPG	19071621	1	NG-2/3	2	10,00	400x730x850	1 698	43 300
	NG	19074728							
CP-G7226	LPG	19071360	2	NG-2/3	4	20,00	800x730x850	3 043	77 600
	NG	19074729							
CP-G7140	LPG	19074764	1	NG-1/1	3	16,50	400x730x850	1 996	50 900
	NG	19074770							
CP-G7240	LPG	19074774	2	NG-1/1	6	33,00	800x730x850	3 333	85 000
	NG	19074778							
Electric pasta cookers									
CP-E7126	-	19071569	1	NG-2/3	2	9,00	400x730x850	1 663	42 400
CP-E7226	-	19072437	2	NG-2/3	4	18,00	800x730x850	2 820	71 900
CP-E7140	-	19074747	1	NG-1/1	3	12,00	400x730x850	1 902	48 500
CP-E7240	-	19074780	2	NG-1/1	6	24,00	800x730x850	3 180	81 100

Varné kotle



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 well 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.

General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. 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 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 °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

- 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, consult the options at the end of the chapter.

MODEL	HZ	KÓD		OBJEM VANY (L)	CELKOVÝ VÝKON (kW)	ROZMĚRY (mm)	CENA (€)	CENA (Kč)
		LPG	NG					
GAS BOILING PANS								
Direct fire								
M-G710	50	19061151	19074790	80	17,00	800x730x850	2 490	63 500
Indirect heating or bain marie								
M-G710 BM	50	19066324	19074807	80	17,00	800x730x850	3 633	92 800
ELECTRIC BOILING PANS								
Indirect heating or bain marie								
M-E710 BM	-	19067268		80	9,00	800x730x850	3 665	93 900

Fritézy



01.

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.

02.

Power

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



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 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 200 °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 .

- 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	KÓD		VANY			CELKOVÝ VÝKON (kW)	ROZMĚRY (mm)	CENA (€)	CENA (Kč)
		LPG	NG	POČET	OBJEM (L)	KOŠE				
Gas Fryers										
F-G7115	50	19074143	19074785	1	1x15	1 large	15,00	400x730x850	1 529	39 000
	60	19074786	19074787							
F-G7215	50	19074791	19074794	2	2x15	2 larges	30,00	800x730x850	2 784	71 000
	60	19074795	19074796							
Electric Fryers										
F-E7108	-	19072100		1	1x8	1 small	6,00	400x730x290	1 035	26 400
F-E7208	-	19072444		2	2x8	2 smalls	12,00	800x730x290	1 682	42 900
F-E7115	-	19071300		1	1x15	1 large	12,00	400x730x850	1 396	35 600
F-E7215	-	19071455		2	2x15	2 larges	24,00	800x730x850	2 522	64 300

Udržovač hranolků



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.

Available
March
2020

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 polishing. 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	KÓD	VANA	CELKOVÝ VÝKON (kW)	ROZMĚRY (mm)	CENA (€)	CENA (Kč)
MF-E705	19072598	NG-1/1	1,00	400x730x290	808	20 600

Výklopné pánve



01.

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.

02.

Clean

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

03.

Versatile

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 elements or reinforcement, it can be used as a worktop. Finally, it has a compensation system to prevent sharp falls.



General characteristics

- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 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.
- 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 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.

MODEL	KÓD		SYSTÉM ZVEDÁNÍ	VANA	OBJEM (L)	POVRCH		CELKOVÝ VÝKON (kW)	ROZMĚRY (mm)	CENA (€)	CENA (Kč)
	LPG	NG				(mm)	(dm ²)				
Gas tilting bratt pans											
SB-G710	19058021	19074854	Manuální	NEREZ	60	734x464	34	15	800x730x850	3 227	82 300
Electric tilting bratt pans											
SB-E710	19057670		Manuální	NEREZ	60	734x464	34	10	800x730x850	3094	78 900

Vodní lázně



01.

Power

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

02.

Comfort

2 crossbars are 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.
 - Laser-cut joints, automatic welding and polishing. 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
- Filling valve.





MODEL	PLYN	KÓD	VANA		CELKOVÝ VÝKON (kW)	ROZMĚRY (mm)	CENA (€)	CENA (Kč)
			SIZE	VOLUME (L)				
Gas Bain maries								
BM-G705	LPG	19069826	NG-1/1	17	3,20	400x730x850	896	22 855
	NG	19073060						
BM-G710	LPG	19071631	NG-2/1	30	6,40	800x730x850	1 079	27 508
	NG	19074727						
Electric Bain maries								
BM-E705	-	19071437	NG-1/1	17	2,00	400x730x850	787	20 079
BM-E710	-	19071800	NG-2/1	30	6,00	800x730x850	1 073	27 365

Neutrální moduly



General characteristics

- Half-module and one-module appliances.
- 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	KÓD	ZÁSUVKY		ROZMĚRY (mm)	CENA (€)	CENA (Kč)
		POČET	(mm)			
 EN-7025	19076626	-	-	200x730x290	318	8 100
 EN-705	19056719	-	-	400x730x290	325	8 300
 EN-710	19056790	-	-	800x730x290	431	11 000
 EN-705 C	19068696	1	300x590x105 (válido GN-1/1)	400x730x290	451	11 500
EN-710 C	19068697	1	700x590x105	800x730x290	604	15 400

Available
March
2020

Podstavce



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	KÓD	MOŽNOSTI DVÍŘEK (NENÍ V CENĚ)	DRAWERS	ROZMĚRY (mm)	CENA (€)	CENA (Kč)
MB-7025	19076625	-	-	200x730x560		
MB-705	19057229	1	-	400x730x560	243	6 200
MB-705 C	19067227	-	2	400x730x560	839	21 400
MB-705 G	19074825	1	-	400x730x560	294	7 500
MB-710	19057290	2	-	800x730x560	325	8 300
MB-715	19057291	3	-	1200x730x560	431	11 000

Dveře pro podstavce

KÓD	POPIS	CENA (€)	CENA (Kč)
19040900	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.		

Chladicí podstavce



General characteristics

- 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.
- Climate Class 4.
- Electronic temperature and defrosting control and display.
- BP model with doors and B model with GN 2/3 holding capacity drawers.
- BH model with a full-length flat drawer with 2XGN2/3 holding capacity and equipped with 5 crosspieces to support different combinations of GN containers.

Options:

- Kit of 6 castors (2 with brakes). Factory fitted.
- Heated door frame to avoid condensation in high humidity environments.
- Locks on doors.
- 60Hz.

MODEL	KÓD	POČET DVEŘÍ/ZÁSUVK	INDEX ENERGETICKÉ ÚČINNOSTI	OBJEM BRUTTO(L)	PŘÍKON ELEKTRICKÝ (W)	ROZMĚRY (MM)	CENA (€)	CENA (Kč)
MODELS WITH DOORS								
EMFP7-120 BP	19074945	2	C	110	250	1200x630x590		
MODELS WITH 2/3 DRAWERS								
EMFP7-120 B	19074943	2 x GN 2/3	C	110	250	1200x630x590		
MODELS WITH FULL LENGTH FLAT DRAWERS								
EMFP7-120 BH	19075072	2 x GN 4/3	c	110	250	1200x630x590		

Available
March
2020

MODEL	KÓD	POČET DVEŘÍ/ ZÁSUVK	INDEX ENERGETICKÉ ÚČINNOSTI (kW)	OBJEM BRUTTO (L)	PŘÍKON ELEKTRICKÝ (kW)	ROZMĚRY (MM)	CENA (€)	CENA (Kč)
MODELS WITH DOORS								
EMFP7-160 BP	19076353	3	C	169	250	1.600x630x590		
MODELS WITH 2/3 DRAWERS								
EMFP7-160 B	19076352	3 x GN 2/3	C	169	250	1.600x630x590		



Závěsné sestavy

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.



01. 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.

02. 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.

Available
March
2020

Kits for cantilever system

Each kit indicated below 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.

All these parts will be supplied on prior receipt of the machinery distribution plan.

CODE	DESCRIPTION
WALL MODULATION KITS	
19076825	KORE wall modulation kit 1.5M
19076826	KORE wall modulation kit 2M
19076827	KORE wall modulation kit 2,5M
19076828	KORE wall modulation kit 3M
19076829	KORE wall modulation kit 3,5M
19076830	KORE wall modulation kit 4M
19076831	KORE wall modulation kit 4,5M
19076832	KORE wall modulation kit 5M
19076833	KORE wall modulation kit 5,5M
19076834	KORE wall modulation kit 6M
CENTRAL MODULATION KITS	
19076835	KORE central modulation kit 1,5M
19076836	KORE central modulation kit 2M
19076837	KORE central modulation kit 2,5M
19076838	KORE central modulation kit 3M
19076839	KORE central modulation kit 3,5M
19076840	KORE central modulation kit 4M
19076841	KORE central modulation kit 4,5M
19076842	KORE central modulation kit 5M
19076843	KORE central modulation kit 5,5M
19076844	KORE central modulation kit 6M

CODE	DESCRIPTION
AESTHETIC SIDE COVERING PANELS	
19076776	Kit of elements to assembly the side covering panels for cantilever installations



Mostové sestavy

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.

CODE	DESCRIPTION
BRIDGE ASSEMBLY	
19044954	KORE 900 bridge kit 1M
19044955	KORE 900 bridge kit 1,5M
19044956	KORE 900 bridge kit 2M
19044957	KORE 900 bridge kit 2,5M
19044958	KORE 900 bridge kit 3M
19044959	KORE 900 bridge kit 3,5M
19044960	KORE 900 bridge kit 4M
PLINTH FOR GAS BLOCKS	
19076866	KORE gas plinth kit 1M
19076848	KORE gas plinth kit 1,5M
19076849	KORE gas plinth kit 2M
19076850	KORE gas plinth kit 2,5M
19076851	KORE gas plinth kit 3M
19076852	KORE gas plinth kit 3,5M
19076853	KORE gas plinth kit 4M
19076854	KORE gas plinth kit 4,5M
19076855	KORE gas plinth kit 5M
PLINTH FOR ELECTRIC BLOCKS	
19076857	KORE electric plinth kit 1M
19076858	KORE electric plinth kit 1,5M
19076859	KORE electric plinth kit 2M
19076860	KORE electric plinth kit 2,5M
19076861	KORE electric plinth kit 3M
19076862	KORE electric plinth kit 3,5M
19076863	KORE electric plinth kit 4M
19076864	KORE electric plinth kit 4,5M
19076865	KORE electric plinth kit 5M

Vertikální sestavy

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

Shelving allows 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.

Available
March
2020

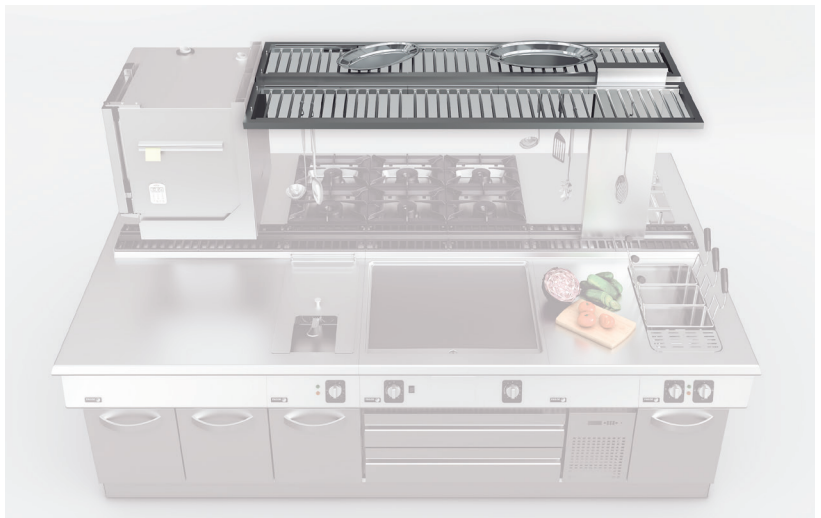
Single supports



Supports for machinery (Optimum Ovens and Salamanders)



Racks and shelves



(*) To request other options consult the factory.

Central or wall block

Supports

	DESCRIPTION	CODE
Single supports	Vertical support	19075224
	Vertical support with outlet	19075225
	Vertical support with tap	19075226
Machinery supports	Vertical support with optimum oven	19075227
	Vertical support for salamander	19075228

To order supports, you must take into account the type of block and its length:

	LENGTH AVAILABLE (BLOCK)	
	1M	2M - 4 1/2 M
Wall block	Order 1 single support	Order 2 supports
	It is NOT possible to order the oven support or the salamander support	
Central block	Order 1 single support	Order 2 supports
	The oven and salamander supports must be positioned on top of a single-module neutral element	

Racks and shelves

For wall block

	DESCRIPTION	LENGTH AVAILABLE (BLOCK)	CODE
Rack	1 m central wall trim with guides	1M	19075315
	2 m central wall trim with guides	2M	19075316
	2 1/2 m central wall trim with guides	2 1/2M	19075317
	3 m central wall trim with guides	3M	19075318
	3 1/2 m central wall trim with guides	3 1/2M	19075319
	4 m central wall trim with guides	4M	19075340
	4 1/2 m central wall trim with guides	4 1/2M	19075341
Shelf	1 m central wall trim with guides shelf	1M	19075385
	2 m central wall trim with guides shelf	2M	19075386
	2 1/2 m central wall trim with guides shelf	2 1/2M	19075387
	3 m central wall trim with guides shelf	3M	19075388
	3 1/2 m central wall trim with guides shelf	3 1/2M	19075389
	4 m central wall trim with guides shelf	4M	19075390
	4 1/2 m central wall trim with guides shelf	4 1/2M	19075391



Racks and shelves

For central block

DESCRIPTION	LENGTH AVAILABLE (BLOCK)	CODE
Rack	1M	19075229
	2M	19075320
	2 1/2M	19075321
	3M	19075322
	3 1/2M	19075323
	4M	19075324
	4 1/2M	19075325
	2M	19075327
	2 1/2M	19075328
	3M	19075329
Rack	3 1/2M	19075330
	4M	19075331
	4 1/2M	19075332
	2M	19075334
	2 1/2M	19075335
	3M	19075336
	3 1/2M	19075337
	4M	19075338
	4 1/2M	19075339
	Shelf	1M
2M		19075344
2 1/2M		19075345
3M		19075347
3 1/2M		19075348
4M		19075349
4 1/2M		19075370
2M		19075372
2 1/2M		19075373
3M		19075374
Shelf	3 1/2M	19075375
	4M	19075376
	4 1/2M	19075377
	2M	19075379
	2 1/2M	19075380
	3M	19075381
	3 1/2M	19075382
	4M	19075383
	4 1/2M	19075384

Suspended block

Supports

	DESCRIPTION	CODE
Single supports	Vertical support - suspended	19075392
	Vertical support with outlet - suspended	19075393
	Vertical support with tap - suspended	19075394
Machinery supports	Vertical support with optimum oven - suspended	19075395
	Vertical support for salamander - suspended	19075396

To order supports, you must take into account the type of block and its length:

	LENGTH AVAILABLE (BLOCK)	
	1M	2M - 4 1/2 M
Suspended wall block	Order 1 single support	Order 2 supports
	It is NOT possible to order the oven support or the salamander support	
Suspended central block	Order 1 single support	Order 2 supports
	The oven and salamander supports must be positioned on top of a single-module neutral element	

Racks and shelves

For suspended wall block

	DESCRIPTION	LENGTH AVAILABLE (BLOCK)	CODE
Rack	1 m suspended central wall trim with guides	1M	19075428
	2 m suspended central wall trim with guides	2M	19075429
	2 1/2 m suspended central wall trim with guides	2 1/2M	19075430
	3 m suspended central wall trim with guides	3M	19075431
	3 1/2 m suspended central wall trim with guides	3 1/2M	19075432
	4 m suspended central wall trim with guides	4M	19075433
	4 1/2 m suspended central wall trim with guides	4 1/2M	19075434
Shelf	1 m suspended central wall trim with guides shelf	1M	19075458
	2 m suspended central wall trim with guides shelf	2M	19075459
	2 1/2 m suspended central wall trim with guides shelf	2 1/2M	19075560
	3 m suspended central wall trim with guides shelf	3M	19075561
	3 1/2 m suspended central wall trim with guides shelf	3 1/2M	19075562
	4 m suspended central wall trim with guides shelf	4M	19075563
	4 1/2 m suspended central wall trim with guides shelf	4 1/2M	19075564






Racks and shelves

For suspended central block


	DESCRIPTION	LENGTH AVAILABLE (BLOCK)	CODE	
		1M	19075397	
		2M	19075398	
		2 1/2M	19075399	
	Central trim with guides for single supports	3M	19075400	
		3 1/2M	19075401	
		4M	19075402	
		4 1/2M	19075403	
Rack	Central trim with guides for single supports + machinery supports	2M	19075405	
		2 1/2M	19075406	
		3M	19075407	
		3 1/2M	19075408	
		4M	19075409	
			4 1/2M	19075420
	Central trim with guides for machinery supports	2M	19075422	
		2 1/2M	19075423	
		3M	19075424	
		3 1/2M	19075425	
4M		19075426		
		4 1/2M	19075427	
Shelf	Central trim with shelf for machinery supports	1M	19075435	
		2M	19075436	
		2 1/2M	19075437	
		3M	19075438	
		3 1/2M	19075439	
			4M	19075440
			4 1/2M	19075441
	Central trim with shelf for single support + machinery supports	2M	19075443	
		2 1/2M	19075444	
		3M	19075445	
3 1/2M		19075446		
4M		19075447		
		4 1/2M	19075448	
Central trim with shelf for single supports + machinery supports	2M	19075452		
	2 1/2M	19075453		
	3M	19075454		
	3 1/2M	19075455		
	4M	19075456		
		4 1/2M	19075457	

Příslušenství




Cooker accessories

	DESCRIPTION	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

Fryer accessories

	DESCRIPTION	CODE
	15L small fryer basket	19045079


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

Bain marie accessories

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



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

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
MARINE - TILTING BRATT PANS AND BOILLING PANS - Transformation for ship - 440 III	19057294
MARINE - Other appliances - Transformation for ship - 440 III	(*)
230 III - Transformation to 230 V three-phase without neutral	(*)
230 1N - Transformation to 230 V single-phase	(*)

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