



Cooking



Maximum performance  
in reduced spaces

Modular kitchen: Kore 700



# KORE

## GENERATION

The KORE generation is the result of over 60 years of experience and knowledge in the world of catering which began by putting cooking at the centre.

**It has been specially designed to make your day to day life easier. A robust, industrial, modular kitchen range which is perfect for intense work and guarantees maximum performance. Its ergonomic, safe, simple and easy-to-maintain design meets the high levels of safety, reliability and trust required in professional kitchens.**

The result: a new generation of cooking equipment that guarantees the durability of machines, with a clean and sophisticated design.





**General characteristics**  
Kore Generation

## Robust design

### Perfect finishes and great strength

The laser soldering and automatic polishing guarantee the robustness of the machines and therefore their strength and reliability.



#### **New!**

**The laser soldering joins components with high soldering speeds and low thermal distortion. It only heats the parts that are to be soldered in order to prevent distortion of the machine's surface. It ensures perfect finishes and invisible joints between the machines.**

### Standard dimensions

200, 400, 800 or 1200 mm wide.

### Deep-drawn surface tops

Deep-drawn surface tops made of a single 1.5 mm thick sheet.

### Manufacturing

Manufactured in AISI 304 (20/10) stainless steel; and AISI 316 stainless steel in areas where greater strength is required (boiling pan vats, pasta cookers).

### Power

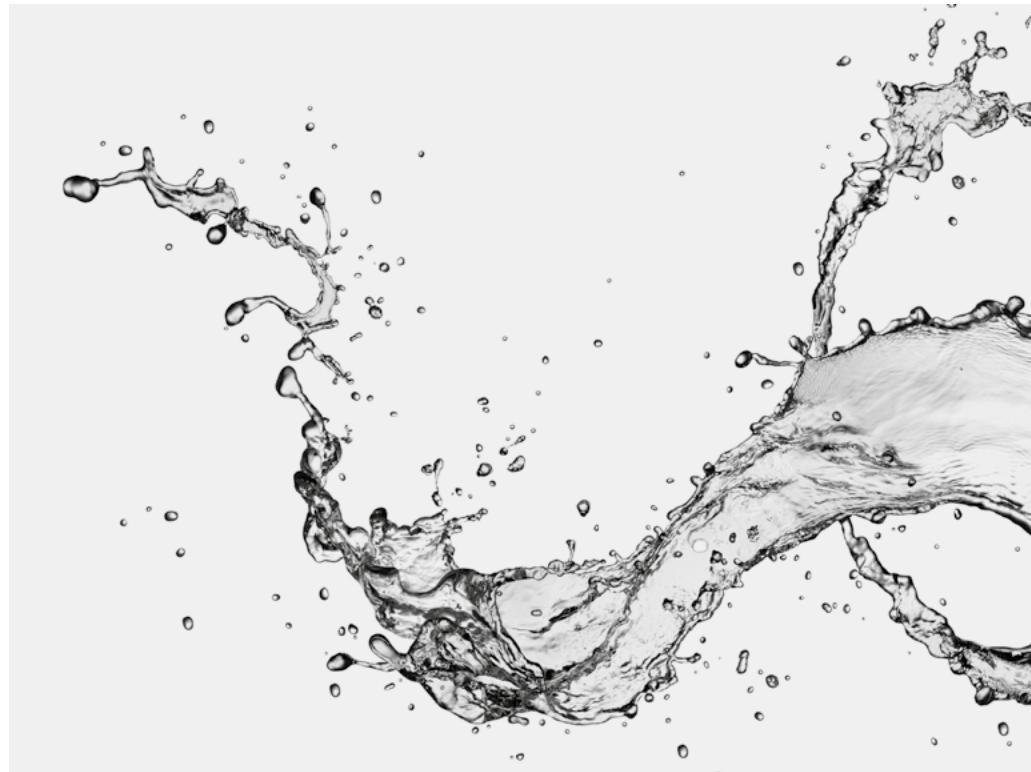
The most powerful burners on the market: 5.25 kW and 8 kW. Our own unique design which ensures uniform heat distribution and the best possible transmission of heat to the pots and pans. The high power and efficiency result in maximum performance.

### Metal controls

A robust and ergonomic design that is easy to use and simplifies movement in professional kitchens, with control panels safely and conveniently located in the upper part of the machine.

### Stability for pans of all sizes

Cookers with grates to enable cooking with small pans (8 cm diameter), guaranteeing their stability and users' safety.



**General characteristics**  
Kore Generation

# Impeccable cleanliness

**Design free from areas where  
dirt can build up**

The deep-drawn surface tops, curved edges and rounded corners make cleaning much easier. Designed to offer workers maximum comfort. Rounded work surfaces for quick and easy cleaning.

**Attachment**

The different modules have been designed to join together hermetically. This ensures there are no hard-to-reach areas during maintenance, and it also prevents the filtration of liquids guaranteeing maximum hygiene.

**Detachable parts**

The KORE components, such as the trays, rails, grease collection trays, splash guards, etc. are detachable and can be put in the dishwasher, therefore ensuring the proper hygiene of all accessories.

**Cantilever system**

The cantilever block design prevents dirt or grease from accumulating underneath the machines and enables quick and easy daily cleaning.

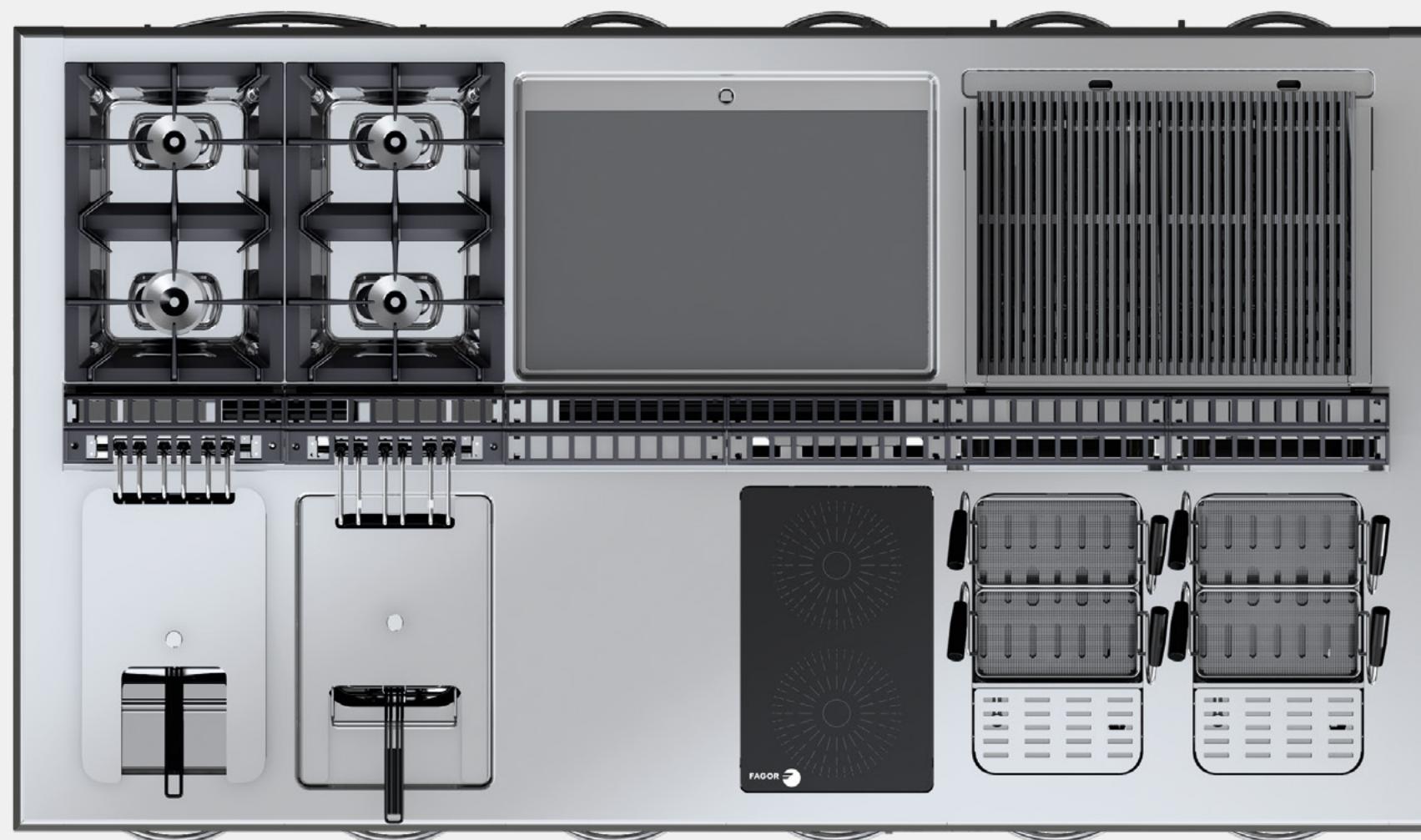
**IPX5 protection**

Protection against the entry of water in accordance with the IPX5 classification, an international standard.

# Kore 700

## Maximum performance in reduced spaces

The new KORE 700 range has been specially designed to facilitate the daily work of professionals in small and medium-sized restaurants that require the same performance as large kitchens in terms of durability, reliability and high power.





## Gas cookers

Making your recipes and burners the most powerful on the market.

Specially designed to be one of the most powerful on the market and ensure great performance.

### • Maximum power

Our own design of unique double-crown burners which provide optimum heat distribution.

The most powerful burners on the market, up to 8kW per burner.

### • Safety

The burners are designed to guarantee the protection of the pilot light and thermocouple.

The diffusers and grates of the cooker are designed to prevent the burner flame from being directed towards the centre of the grates, enabling optimum combustion.

### • Convenience

The integrated and easy-to-remove surface top of the grates and burners makes cleaning easy and ensures greater hygiene.

The flexible gas pipes make repairs and maintenance quick and easy, saving time and effort.

### • Multi-use grates

Designed to enable cooking with a wide variety of pans (small and large diameter).

### • Option with an oven

#### 3 options:

1. Static gas oven GN 2/1.
2. British-style gas oven with side-opening doors.
3. Static electric oven GN 2/1.

### Carefully designed for optimum functionality

Manufactured entirely in stainless steel, making cleaning easier and ensuring greater hygiene.

Rails with an anti-tip system to make the grills more stable.

Trays inserted sideways for easier handling and a better view of the food.

Cast iron oven floor to guarantee better performance and a more even heat distribution.

Perfect oven closure thanks to the deep-drawn frame and door.



## Solid top gas cookers

The perfect dance of temperatures to set the pace of your kitchen.

They provides areas with different temperatures on the same plate using a single high-power central burner. This feature enables cooking at a high temperature, pan frying and temperature maintenance simultaneously..

### • Great productivity

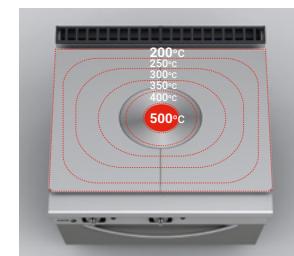
They ensure high productivity thanks to the large surface area of 800 x 580 mm.

### • Cleanliness

Thanks to the rounded corners, they are quick and easy to clean.

### • Fire brick

Internal fire brick for better heat use and distribution.



## Paella cookers

Rediscover the authentic flavour of the most traditional cuisine.

Professional paella cookers with a powerful and high-performance gas burner, ideal for cooking all kinds of rice, seafood and vegetable dishes..

### • High power and performance

Double-crown burner with four rows of flames in each one, guaranteeing evenheat distribution from the flame to the base of the paella pan.

### • Great stability

The grate is designed to provide high stability to pans..

### • Paella oven

Double doors enabling you to insert the tray sideways therefore making it easier to handle.

The burner is specially designed to spread heat from top to bottom to dry out the paella.



## Solid top gas cookers with open burners

The best of both worlds in a single cooker.

The perfect combination of open burners and fry-top to allow you to experiment with different ways of cooking.



## Electric cookers

Power and cleanliness combined to ensure success.

Made of powerful cast iron heating plates which guarantee high performance and excellent results.

### • Powerful and effective

- 2 types of heating plates:
- Round plates: 223 Ø (2.6 kW)
- Square plates: 230x230 (2.6 kW)

Power control with a 7-position selector switch for each plate..

### • Cleanliness

The design of the embutida y deep-drawn surface top and the position of the places ensure that liquids cannot penetrate inside the machine.

The deep-drawn surface top,

which has rounded corners and no indents, makes cleaning easy. The oven is manufactured entirely in stainless steel, making cleaning easier and ensuring greater hygiene.

### • Electric oven GN 2/1

Static oven size GN 2/1, easy to use with controls in the upper panel for improved ergonomics. Heating elements with a selector to control the upper and/or lower area..



### Solid top electric cookers

A single surface, four independent areas.

Thanks to its 4 independent cooking areas, it allows you to work with different temperatures at the same time.

#### • Solid

Fry-top manufactured in 13CrMo4 to resist high temperatures and ensure it doesn't become distorted.

#### • Convenient

The cooking areas on the same level make it easier to move pans and prevent them from falling.

#### • Flexible

The 4 heating elements underneath the fry-top make it possible to experiment with different ways of cooking since different temperatures can be used thanks to the power control of the four quarters.



### Induction cookers

Direct your energy to where you need it.

They cook quickly and efficiently, providing significant energy savings when compared to other kinds of cookers.

#### • Power

Great power of 5 kW, unlike many other options on the market.

#### • Great performance

They offer a guaranteed quick response due to their great power output and their very low heat radiation.

Energy is only sent to areas where a pan is detected.

#### • Savings

They reduce energy use by over 50% in comparison to traditional electric plates.



### Fry tops

The greatest power, heat and efficiency.

Ideal for grilling foods quickly and efficiently.

#### • Wide range

Different heat control options, finishes, materials, etc. A version for every requirement.

#### • Rapid reaction

Very quick after detecting food.

#### • New fry-tops with chrome plates

The heat retention of the chrome surface prevents heat radiation and dispersal, reducing cooking time and heat recovery time and therefore creating a more comfortable work environment.

It makes cleaning easier.

It prevents flavours from being transferred when changing between different types of food.

#### • Great power and temperature distribution

All the plates provide great power with an even temperature distribution.



### Barbecues

Bring a real BBQ flavour to your kitchen.

Ideal for grilling food to preserve its nutritional value.

#### • Powerful

They can reach a temperature of up to 8.1 kW, higher than other machines on the market.

#### • Versatile

The grills of the KORE 700 range are available in a wide variety of models: both for half-top and full-grill, gas or electric, and with cast iron or stainless steel grills.

#### • Clean

The new grills of the gas models have ceramic stones which create a shield against droplets of grease falling into the burners therefore preventing flames. They are also very quick and easy to clean.



## Pasta cookers

For chefs who are a cut above the rest.

Specially designed to ensure greater productivity in pasta cooking.

### • Versatility

In the electric and gas versions we have developed professional machines in 2 sizes so that chefs can choose which suits their needs best:

- 1 or 2 26 L wells
- 1 or 2 40 L wells

### • Compacts

We have managed to incorporate a well of up to 40 L in the half module and 2 40 L wells in the whole module. This helps you save space in the kitchen.

### • Power

The pasta cooker reaches a maximum of 10 kW for 26 L, making it one of the best on the market.



## Boiling pans

The safety of modernity together with the power of tradition.

Collective cooking machines to enable the preparation of large volumes of boiled foods, soups or stews, with heating controlled via an energy regulator.

### • Powerful

The boiling pans offer optimum performance thanks to their high power of up to 17KW.

### • Safety

Automatic water level control in the chamber of the bain marie models. Safety systems for the bain marie models. Safety thermostat which acts in the case of a pressure or water level failure.

External safety elements:

- Relief valve
- Safety valve

### • Cleanliness

The deep-drawn surface top, which has rounded corners and no indents, makes cleaning the work surface much easier.

The boiling pan has a filter in the drainage pipe to collect food waste which is easy to detach and clean.

The drainage tap is very easy to clean and maintain.



## Fryers

The perfect temperature for perfect coverage.

High-performance fryers to produce large quantities of fried foods which quickly reach the required temperature.

### • Versatility

New electric tabletop fryers with 1 or 2 8 L vats.  
For larger proportions, 1 or 2 15 L vats

### • Perfect combustion

All Kore 700 fryers provide perfect combustion and so, unlike other options on the market, it is possible to level the chimney with the rest of the machines.

### • Power

Very powerful machines, quick start-up and great power/litre ratio: up to 1.00 kW/litre



## Chip scuttle

As good as freshly made.

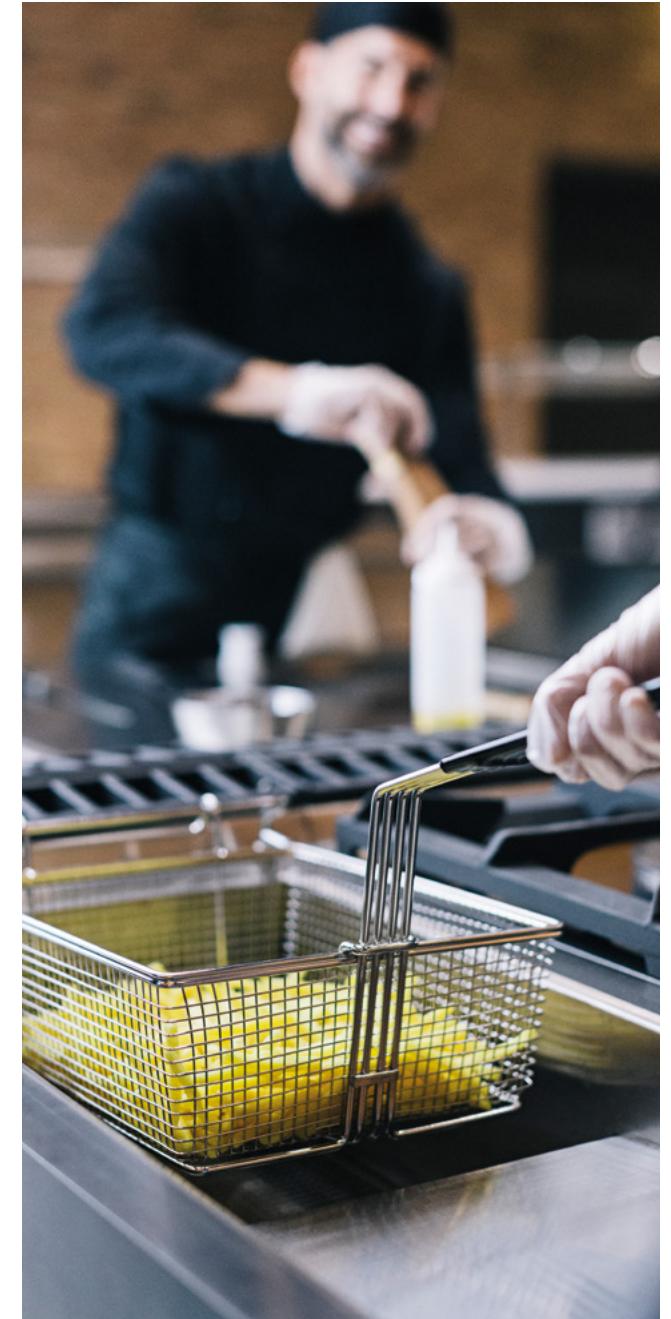
Essential complement to the fryer to heat and store fried foods, ensuring they remain as though they were freshly made and draining off excess oil and grease..

### • Results under control

The ideal solution to keep chips as though they were freshly made.

### • Cleanliness

The internal angles of the vat are rounded to make cleaning easier.





### Tilting bratt pans

Four in one. Versatility and convenience for demanding kitchens.

Very versatile and high-capacity machines.

- **Multi-use**

Thanks to the functional elements incorporated into the pan (thermostat to regulate temperature between 100°C and 310°C, filling valve for water, etc.), it can be used as if it were four different devices: fryer, fry-top, boiling pan and bain marie.

When it is closed, it can be used as a work surface.

- **Robust**

Manufactured entirely in stainless steel. Vats with a very thick base to guarantee even heat distribution.

- **Clean**

Vat designed with rounded corners and without edges, with a wide opening, making cooking and cleaning easier.



### Bain marie

Maintain quality and flavour.

Allows you to maintain the temperature of sauces, garnishes and other foods and cooked dishes which can be placed directly in pots or pans or using GN containers.

- **Power**

Machines with gas and electric heating with the necessary power to quickly reach the optimum heat point.

- **Convenience**

It includes two bars to support GN containers easily.



### Neutral elements

For those who are looking for space and freedom to move.

They offer a robust and comfortable work space with a large usable work surface.

- **Large work surface**

Robust and easy-to-clean work surfaces.

- **Options**

Machines adapted to be connected to a filling tap or water column at the rear. It is possible to add a drawer.



### Stands

Make the most of the space in your kitchen.

Ideal if you are looking for storage space. Easy to attach to be used as a support for tabletop elements. They can be used as an open or closed storage element.

- **Versatile and resistant**

They can be quickly connected to be used as a support for tabletop elements of the KORE 700 range.

They can be used as open storage elements. They are designed for doors to be attached to make them into closed cupboards. It is also possible to attach rails or drawers.



### Refrigerated stands

Work space and cold area, because every detail matters.

Ideal solution to keep foods cold in small spaces, since they can also be used as a support for the Kore 700 tabletop cooking machines.

- **Made to measure**

Available in two widths, they can be fitted with a door or with drawers to adapt to the needs of each chef.

- **Guaranteed temperature**

Electronic temperature and defrosting control with digital display.



## Verticality

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

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

### 1. Upper verticality

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

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

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

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

#### b) Supports

Oven supports:

Can hold an Optima oven, an ideal solution for professionals who need to have a small, advanced oven at hand.

Salamander supports:

Can hold a salamander and in order to have it close by without taking up surface room in the kitchen.

### 2. Lower verticality

#### a) Half-module low stands with 2 drawers:

They make it possible to store elements that are not being used in an organised way and close at hand in order to optimise the kitchen space.

#### b) Half-module low stands with rails:

They allow you to store GN 1/1 trays and therefore make the most of the space.



## Cantilever or bridge blocks

If your recipes are unique, your kitchen should be too.

### 1. Cantilever blocks:

They make it possible to adapt the distribution of devices to the needs of each customer. We have two types of installations for this: wall and central blocks. Cantilever solutions take into account the location of electrical connection so that they are hidden from view.

### 2. Bridge blocks:

The bridge system is an option for assembling cooking blocks in order to achieve a lighter work space.



## Accessories

Details that make you stand out.

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



**ONNERA GROUP**



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