



The heart of the
professional
kitchen



KORE 900 and 700

— EN

KORE
GENERATION

*You make
it happen*

Contents

Introduction
04

KORE Generation
10

Type of blocks
28

Verticality
30

Accessories
31

KORE

GENERATION

The heart of the professional kitchen

The KORE generation has been designed to facilitate the daily work of a kitchen professional. A generation of robust commercial modular kitchen prepared to respond to intense work and perform at its best. Ergonomic, safe and easy to maintain, it meets the high level of safety, reliability and confidence required in a professional kitchen.

The result is a range of kitchens which guarantee the durability of the equipment, with a clean and careful design.

A new range of reliable, durable machines capable of withstanding the intense use required by a professional kitchen, maintaining the quality and functionality of the very first day. Equipment that combines a robust design with ergonomics, making your work more agile and comfortable.





Robust design

A reliable, durable range capable of standing up to the intense use required by a professional kitchen, while maintaining the quality and functionality of the first day. Robust and ergonomic equipment which makes your work more comfortable and streamlined.

Power

The most powerful burners on the market. A unique design which offers uniform heat distribution and the best possible transmission of heat to the pots and pans. The high power and efficiency results in maximum performance.



Robust, built-in surface top

The 900 range made from a single 2 mm-thick piece, and the 700 range a 1.5 mm-thick piece.



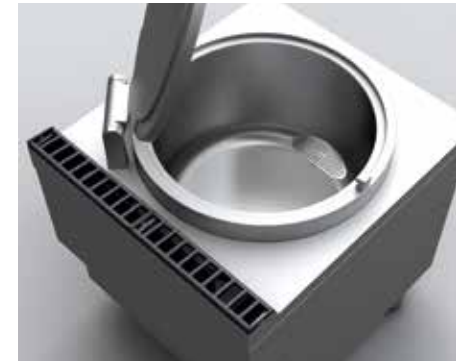
Metallic controls

A robust and ergonomic design which facilitates ease of use and simplifies the movements of the kitchen professional, with a safer and more comfortable positioning of the control panels at the top.



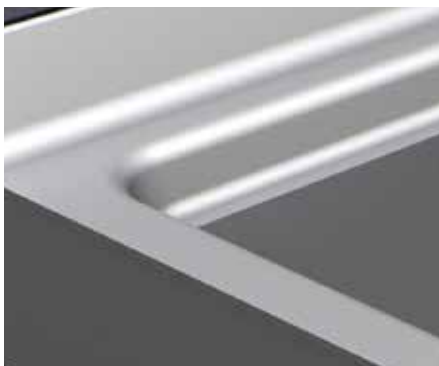
Construction

Manufactured in AISI 304 (20/10) stainless steel and where the properties required are particularly demanding (such as for the cooking tanks of boiling pans, pasta cookers...), AISI 316.



Perfect finishes and great strength

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



Standard dimensions

200, 400, 800 or 1200 mm wide.



Stability for receptacles of any size

Cookers equipped with burner grills suitable for supporting pans with very small diameters (8 cm), ensuring they are stable and safe for the users.



An impeccable level of cleanliness

Machines designed to facilitate daily maintenance and guarantee the impeccable cleanliness required by any professional kitchen.

Design with no dirt accumulation points

The built-in elements, curved edges and rounded corners make cleaning a whole lot easier. Designed to provide the worker with maximum comfort. Rounded work surfaces for quick and easy cleaning.



Coupling

The different modules have been designed to slot into each other hermetically. This eliminates difficult to access grooves for maintenance as well as leakage of liquids, ensuring maximum hygiene.



Cantilever system

The design for assembly of cantilever blocks prevents the accumulation of dirt or grease underneath the unit and permits simple and efficient daily cleaning.



Removable parts

KORE parts such as trays, their guides, fat collection trays and splash guards are removable and can be put in the dishwasher, ensuring the correct hygiene of all accessories.



IPX5 protection

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



KORE 900

Wide variety and maximum quality

The KORE 900 range has been specially designed for large and medium sized restaurants and canteens which require ample workspaces, high powers and very high performance levels.



KORE 700

Maximum performance
in reduced spaces

The KORE 700 range condenses the full performance and all the features of a large kitchen into a smaller establishment. All the power, durability and reliability in a small or medium-sized kitchen.



Gas cookers

01.

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

02.

Maximum safety thanks to the pilot light and thermocouple protection.

03.

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

04.

Its grills are multipurpose with a functional design.

05.

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

06.

Manufactured entirely in stainless steel.



Gas solid tops

01.

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

02.

High productivity thanks to its large surface.

03.

Rounded corners, making it easy and quick to clean.

04.

Internal fire brick for better use and distribution of heat.

05.

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



Gas solid top cookers with open burners

01.

The perfect combination of open burners and fry-top to allow you to experiment with different ways of cooking. Only available on the KORE 700.



Paella cookers

01.

Double-crown burner with four rows of flames.

02.

Great stability.

03.

Double doors so you can insert the tray sideways.



Induction cookers

- 01. Speed and efficiency with energy savings.
- 02. High performance and low heat irradiation.
- 03. Glass vitroceramic worktops with a thickness of 6 mm.
- 04. 300 mm Ø and 5 kW cooking areas, with energy regulation.
- 05. Energy savings of over 50%.



Wok induction cooktop

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



Electric cookers

01.

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

02.

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

03.

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

04.

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

05.

300x300 square plates (4 kW) in the KORE 900. 223 Ø round plates (2.6 kW) or 230x230 square plates (2.6 kW).



Solid-top electric cookers

01.
4 separate cooking areas.

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

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

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



Fry-top

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

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

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

04.
Very good, even temperature distribution.

05.
Complies with equipment temperature regulations.

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

07.
Varied range to suit all needs.

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



Grills

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



Ceramic stone grills

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



Fryers

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



Mantenedor de fritos

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



Pasta cookers

01.

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

02.

Filling tap with two speeds built into the tub.

03.

High-power gas or electric-heated equipment.

04.

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



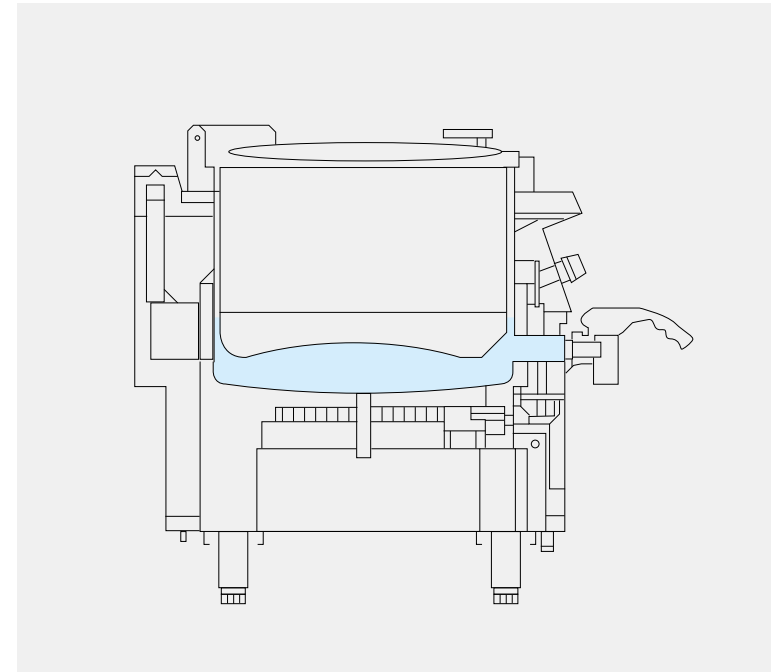
Boiling pan

- 01. Robust, easy to adjust and safe.
- 02. Controlled by an energy regulator which enables slower cooking.
- 03. High-power gas or electric-heated equipment.
- 04. Optimal performance thanks to its great power.
- 05. It features a detachable and easy-to-clean filter in the drainage pipe which collects food waste.



Bain marie boiling pan

- 01. Efficient heating and water level control.
- 02. External thermostat and safety elements.
- 03. Automatic water level control in the chamber of the bain-marie models.



Tilting bratt pan

- 01. Thermostatic control and a range of different tank types.
- 02. Unit and structure made entirely from stainless steel.
- 03. Robust and useful double-walled cover.
- 04. Multifunctional equipment which can be used in three different ways: as a fry top, boiling pan or bain-marie.
- 05. Vats with a very thick base to guarantee even heat distribution.
- 06. Rounded corners and no edges, with a wide opening for unloading.



Bain marie

- 01. Insulated combustion chamber and pilot with electrical ignition.
- 02. Gravity drainage and built-in overflow pipe.
- 03. Gas or electric-heated equipment.
- 04. Configurable distribution thanks to featuring three bars for supporting GN recipients on the KORE 900 and two bars on the 700.



Neutral elements

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



Stands

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



Refrigerated stands

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

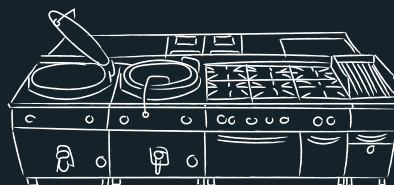
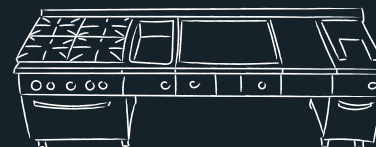
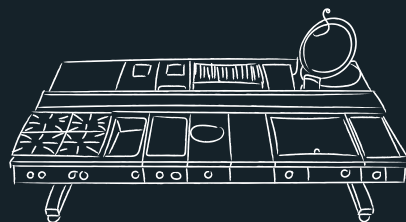




One kitchen, unlimited possibilities

Fagor Professional offers a wide range of commercial kitchens, ideally suited to satisfy the requirements of every chef and their way of cooking.

They are all carefully analysed and designed in terms of quality, safety and hygiene. Their design is also based on reliability and ease of use, elegant aesthetic and technological innovation, satisfying the needs of the most demanding chefs.



Type of blocks

If your recipes are unique, so is your kitchen.

Central or wall blocks



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.



Bridge block

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



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:

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.

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.



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

