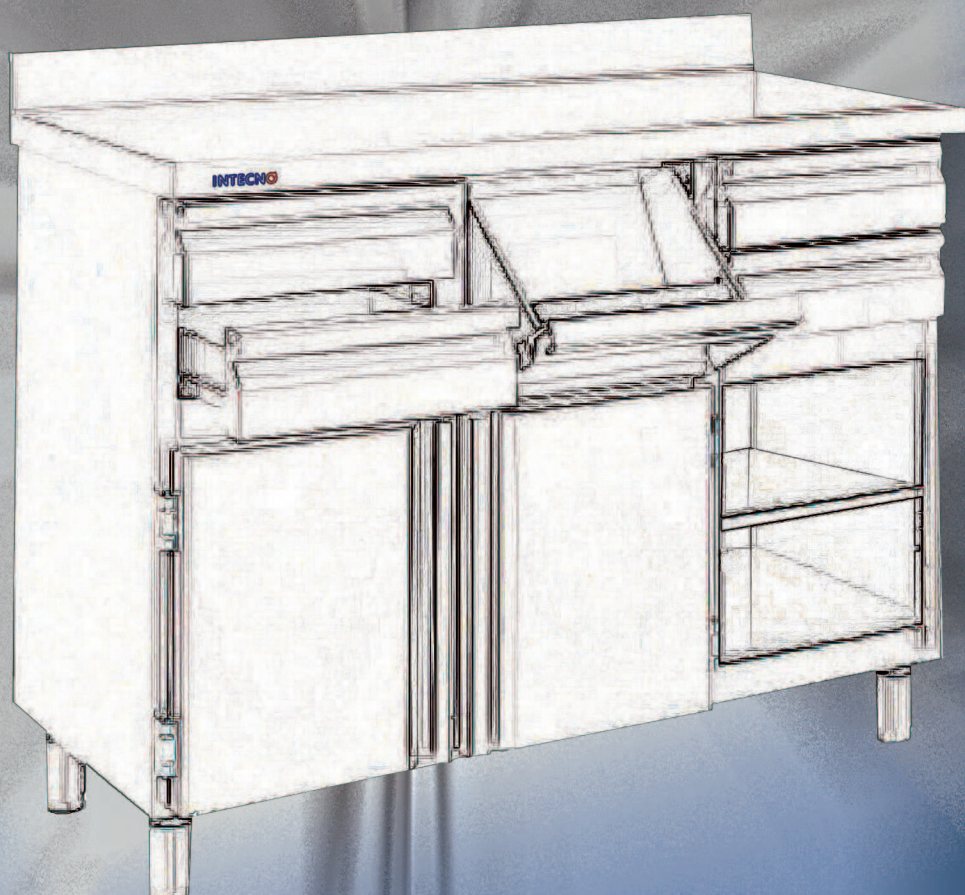




MUEBLES AUXILIARES Y ESPECIALES



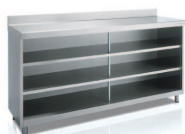
Frente mostrador cafetera compacto.

4



Frente mostrador cafetera.

6



Estantería frente mostrador.

8



Mesas de trabajo desmontables, altura 850 mm.

10



Mesas bajo cocina altura 600 mm., montadas y soldadas.

11



Accesorios mesas de trabajo

12



Mesas preparación

13



Mesa de entrada / salida lavavajillas.

14



Lavamanos mural y de pie.

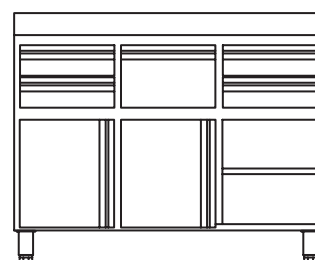
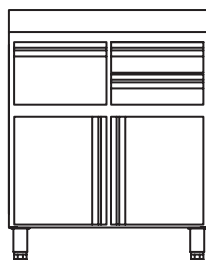
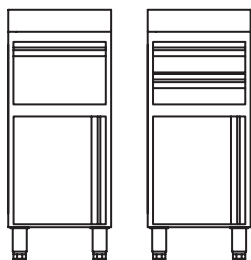
15

Fabricados especiales.

16



CO-MCC-50-T CO-MCC-50-C



CO-MCC-50-T	
CO-MCC-50-C	

CO-MCC-90	
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CO-MCC-140	
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Características técnicas - Technical data

ref.	largo length (mm)	alto height (mm)	fondo depth (mm)	peso neto net weight (Kg)	cajones drawers	tolva hopper	puertas doors
CO-MCC-50-T	475	1040	600	28	0	1	1
CO-MCC-50-C	475	1040	600	28	2	0	1
CO-MCC-90	915	1040	600	55	2	1	2
CO-MCC-140	1375	1040	600	85	4	1	2

Características técnicas y constructivas sujetas a variación sin previo aviso.

- Módulos de diseño compacto
- Exterior y estantes en acero inox AISI-304, excepto el respaldo
- Respaldo en acero plastificado
- Encimera de acero inox AISI-304 con frente curvo y peto trasero sanitario de 100 mm (Opcional sin peto)
- Cajones con guías de rodamientos
- Cajón tolva para café, desmontable
- Cajones y tolva, son intercambiables
- Pies en tubo de acero inox ajustables en altura 125 - 200 mm

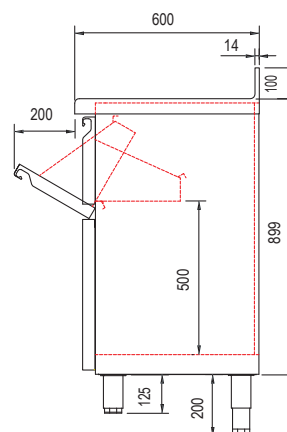
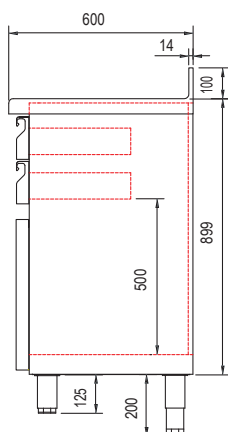
Pueden fabricarse, bajo pedido, en diferentes medidas

MC-50-T: 1 x cajón tolva para café
MC-50-C: 2 x cajones con guías

We reserve the right to change specifications without prior notice.

- Compact designed modules
- AISI-304 stainless steel exterior and shelf, except the rear side
- Rear panel in plasticized steel
- AISI-304/18/10 stainless steel worktop, with rounded front and 100 mm sanitary upstand (optional without upstand)
- Drawers with slides
- Detachable coffee sediment special drawer with hitting surface
- Interchangeable drawers (auxiliary and coffee)
- AISI -304 adjustable legs, 125 to 200 mm

Can be produced on request, in different measures
MC-50-T: 1 x ediment special drawer
MC-50-C: 2 x drawers with slides



Frente mostrador cafetera compacto
Compact coffe counter



CO-MCC-50-T



CO-MCC-90

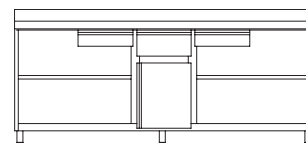
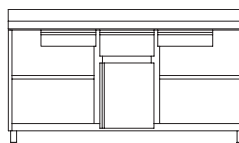
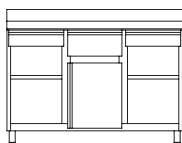


CO-FMR-150 + MCC-50T
Encimera especial
Special worktop



CO-MCC-140

Forma línea con mesas frías gama FMR y FMRV, páginas 24 y 29 • Match with refrigerated counters FMR and FMRV pages 24 and 29



CO-MC-100		CO-MC-150		CO-MC-200		CO-MC-250	
CO-MC-100-2		CO-MC-150-2		CO-MC-200-2		CO-MC-250-2	

Características técnicas - Technical data

ref.	largo length (mm)	alto height (mm)	fondo depth (mm)	peso neto net weight (Kg)	cajones drawers
CO-MC-100	1000	1040	600	66	1
CO-MC-150	1495	1040	600	75	2
CO-MC-200	2020	1040	600	84	2
CO-MC-250	2545	1040	600	93	2

Características técnicas y constructivas sujetas a variación sin previo aviso.

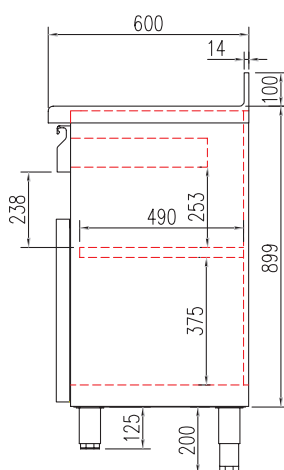
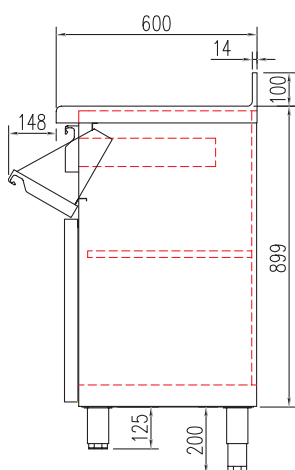
- Exterior en acero inox AISI-304, excepto el respaldo.
- Respaldo en acero plastificado.
- Apoyos inox, regulables en altura.
- Cajones auxiliares sobre guías con rodamientos.
- Tolva para café con golpeador.
- MC - Un estante intermedio.
- MC-2 - Dos estantes intermedios.

Pueden fabricarse, bajo pedido, en diferentes medidas

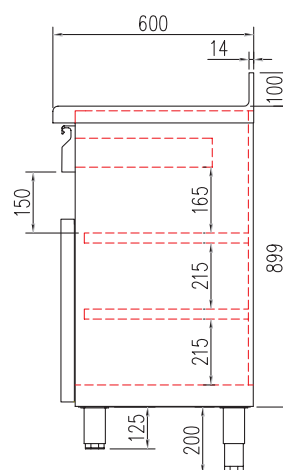
We reserve the right to change specifications without prior notice.

- AISI-304 stainless steel exterior and shelf, except the rear side
- Plasticised steel backing.
- Height-adjustable stainless steel supports.
- Auxiliary drawers on guides with wheels.
- Coffee sediment special drawer with hitting surface
- MC - One intermediate shelf.
- MC-2 - Two intermediate shelves.

Can be produced on request, in different measures

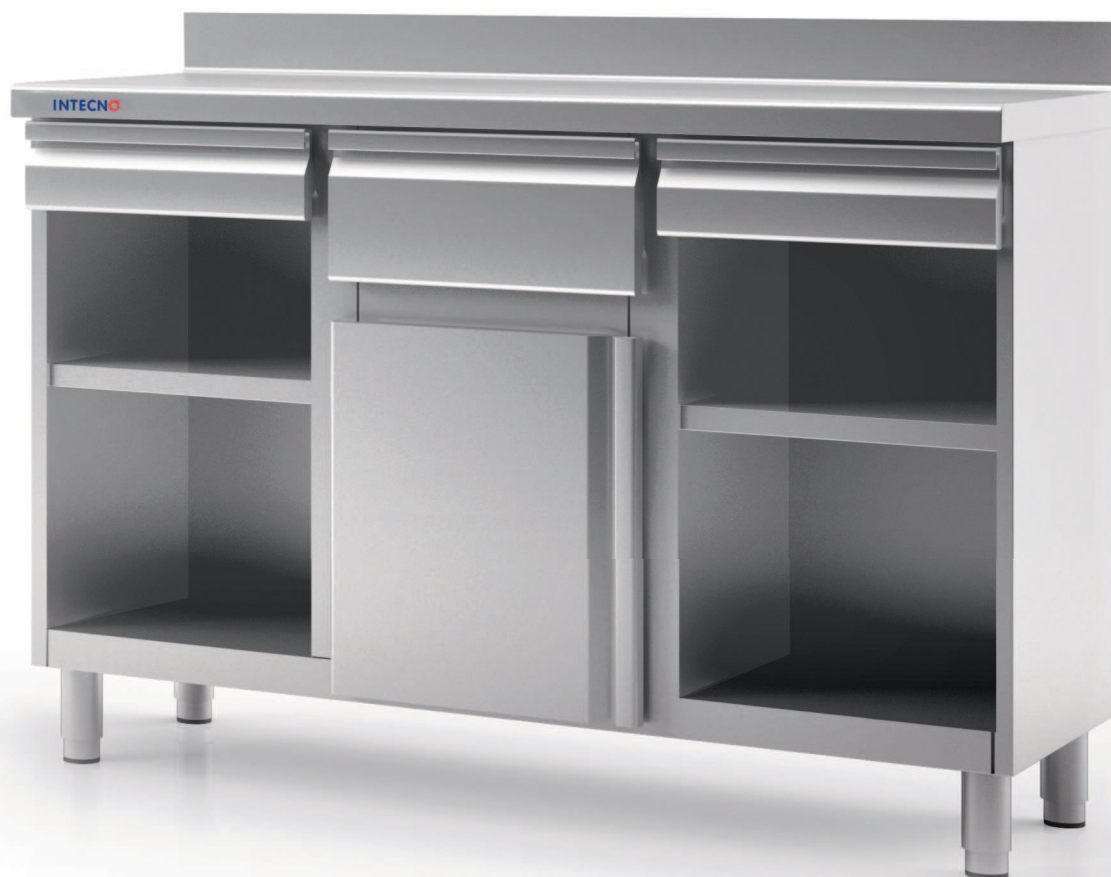


CO-MC



CO-MC - 2

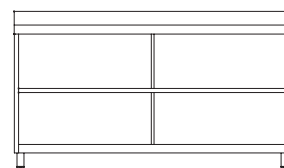
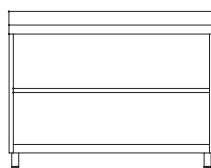
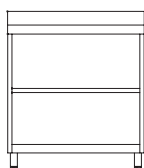
Frente mostrador cafetera
Coffe counter



CO-MC - 150



Forma línea con mesas frías gama FMR y FMRV, páginas 26 a 31 • Match with refrigerated counters FMR and FMRV pages 26 to 31



CO-EFM60-100	
CO-EFM60-100-2	
CO-EFM35-100	
CO-EFM35-100-2	

CO-EFM60-150	
CO-EFM60-150-2	
CO-EFM35-150	
CO-EFM35-150-2	

CO-EFM60-200	
CO-EFM60-200-2	
CO-EFM35-200	
CO-EFM35-200-2	

Características técnicas - Technical data

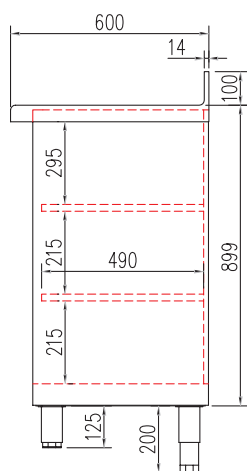
ref.	largo length (mm)	alto height (mm)	fondo depth (mm)	peso neto net weight (Kg)
CO-EFM60-100	1000	1040	600	49
CO-EFM60-150	1495	1040	600	60
CO-EFM60-200	2020	1040	600	71
CO-EFM35-100	1000	1040	350	34
CO-EFM35-150	1495	1040	350	45
CO-EFM35-200	2020	1040	350	56

Características técnicas y constructivas sujetas a variación sin previo aviso.

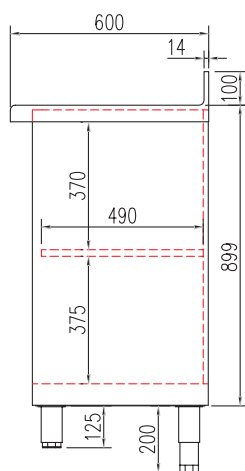
We reserve the right to change specifications without prior notice.

- Exterior y estantes en acero inox AISI-304, excepto el respaldo
 - Respaldo en acero plastificado
 - Encimera de acero inox AISI-304 con frente curvo y peto trasero sanitario de 100 mm (Opcional sin peto)
 - Pies en tubo de acero inox ajustables en altura 125 - 200 mm
- EFM-2: de serie dos estantes
- Pueden fabricarse, bajo pedido, en diferentes medidas

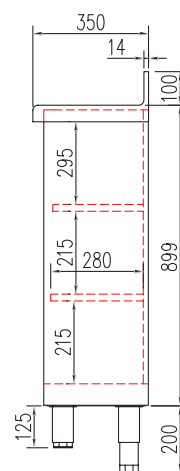
- AISI-304 stainless steel exterior and shelves, except the rear side
 - Rear panel in plasticized steel
 - AISI-304/18/10 stainless steel worktop, with rounded front and 100 mm sanitary upstand (optional without upstand)
 - AISI -304 adjustable legs, 125 to 200 mm
- EFM-2: two shelves as standard
- Can be produced on request, in different measures



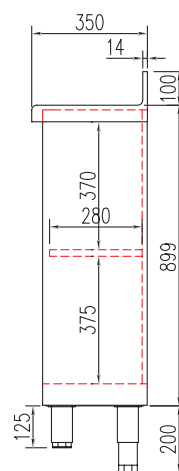
CO-EFM60-2



CO-EFM60



CO-EFM35-2



CO-EFM35

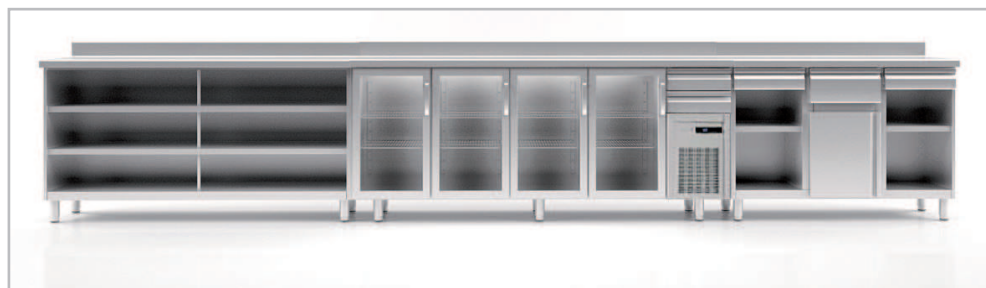
Estantería frente mostrador *BACK BAR table with shelves*



CO-EFM60 -200 - 2

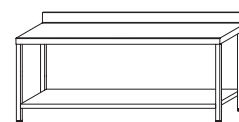
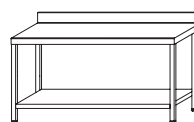
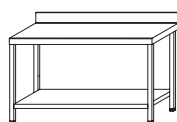
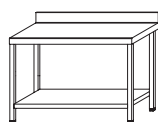
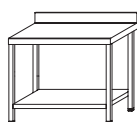


CO-EFM35 -150



Forma línea con mesas frías gama FMR y FMRV, páginas 26 a 31 • Match with refrigerated counters FMR and FMRV pages 26 to 31

Mesas de trabajo desmontadas, 850 altura 850 height detachable mural table



Características técnicas - Technical data

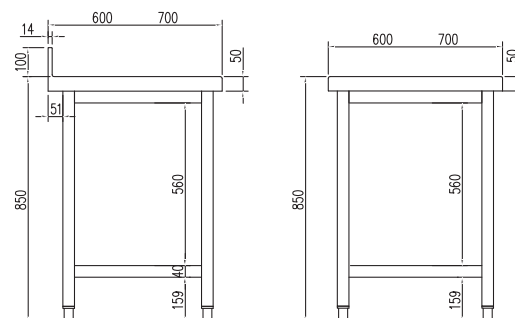
	CON ESTANTE WITH SHELF	largo length (mm)	fondo depth (mm)	alto height (mm)	estante adicional additional shelf	SIN ESTANTE WITHOUT SHELF	
MURALES	CO-MMD60-80	800	600	850 + 100		MMSD60-80	
	CO-MMD60-100	1000	600	850 + 100		MMSD60-100	
	CO-MMD60-120	1200	600	850 + 100		MMSD60-120	
	CO-MMD60-140	1400	600	850 + 100		MMSD60-140	
	CO-MMD60-160	1600	600	850 + 100		MMSD60-160	
	CO-MMD60-180	1800	600	850 + 100		MMSD60-180	
	CO-MMD60-200	2000	600	850 + 100		MMSD60-200	
	CO-MMD60-220	2200	600	850 + 100		MMSD60-220	
	CO-MMD70-80	800	700	850 + 100		MMSD70-80	
	CO-MMD70-100	1000	700	850 + 100		MMSD70-100	
	CO-MMD70-120	1200	700	850 + 100		MMSD70-120	
	CO-MMD70-140	1400	700	850 + 100		MMSD70-140	
	CO-MMD70-160	1600	700	850 + 100		MMSD70-160	
	CO-MMD70-180	1800	700	850 + 100		MMSD70-180	
CENTRALES	CO-MCD60-80	800	600	850		MCSD60-80	
	CO-MCD60-100	1000	600	850		MCSD60-100	
	CO-MCD60-120	1200	600	850		MCSD60-120	
	CO-MCD60-140	1400	600	850		MCSD60-140	
	CO-MCD60-160	1600	600	850		MCSD60-160	
	CO-MCD60-180	1800	600	850		MCSD60-180	
	CO-MCD60-200	2000	600	850		MCSD60-200	
	CO-MCD60-220	2200	600	850		MCSD60-220	
	CO-MCD70-80	800	700	850		MCSD70-80	
	CO-MCD70-100	1000	700	850		MCSD70-100	
	CO-MCD70-120	1200	700	850		MCSD70-120	
	CO-MCD70-140	1400	700	850		MCSD70-140	
	CO-MCD70-160	1600	700	850		MCSD70-160	
	CO-MCD70-180	1800	700	850		MCSD70-180	
	CO-MCD70-200	2000	700	850		MCSD70-200	
	CO-MCD70-220	2200	700	850		MCSD70-220	

Características técnicas

- Fabricadas en acero inoxidable AISI-304
- Encimera soldada, con frontal curvado
- Encimeras y estantes reforzados mediante omegas.
- Patas en tubo de 40x40 con taco regulable en altura
- Montaje fácil y rápido mediante tornillería (llave incluida).
- Máxima robustez gracias al sistema de sujeción mediante escuadras de refuerzo.

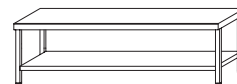
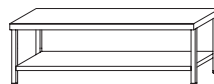
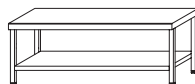
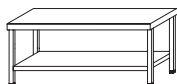
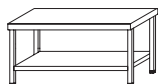
Technical data

- Made of stainless steel AISI 304
- Countertop welded with curved front
- Countertops and shelves reinforced with omegas.
- 40x40 tubular legs with adjustable heel height
- Easy and quick means of screws (wrench included).
- Extremely robust thanks to the anchoring with gussets.



Mesa bajo cocinas, 600 altura, montadas y soldadas Mounted an welded 600 under broiler table

all photos must be considered as a reference - fotografías no contractuales



Características técnicas - Technical data

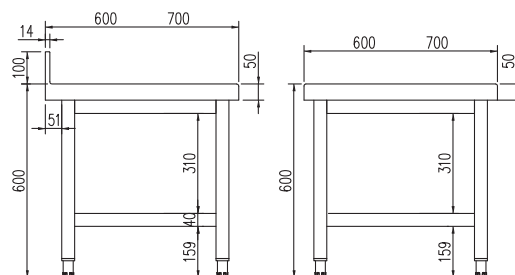
	CON ESTANTE WITH SHELF	largo length (mm)	fondo depth (mm)	alto height (mm)		SIN ESTANTE WITHOUT SHELF	
MURALES	CO-MMB60-80	800	600	600 + 100		MMSB60-80	
	CO-MMB60-100	1000	600	600 + 100		MMSB60-100	
	CO-MMB60-120	1200	600	600 + 100		MMSB60-120	
	CO-MMB60-140	1400	600	600 + 100		MMSB60-140	
	CO-MMB60-160	1600	600	600 + 100		MMSB60-160	
	CO-MMB70-80	800	700	600 + 100		MMSB70-80	
	CO-MMD70-100	1000	700	600 + 100		MMSB70-100	
	CO-MMB70-120	1200	700	600 + 100		MMSB70-120	
	CO-MMB70-140	1400	700	600 + 100		MMSB70-140	
	CO-MMB70-160	1600	700	600 + 100		MMSB70-160	
CENTRALES	CO-MCB60-80	800	600	600		MCSB60-80	
	CO-MCB60-100	1000	600	600		MCSB60-100	
	CO-MCB60-120	1200	600	600		MCSB60-120	
	CO-MCB60-140	1400	600	600		MCSB60-140	
	CO-MCB60-160	1600	600	600		MCSB60-160	
	CO-MCB70-80	800	700	600		MCSB70-80	
	CO-MCB70-100	1000	700	600		MCSB70-100	
	CO-MCB70-120	1200	700	600		MCSB70-120	
	CO-MCB70-140	1400	700	600		MCSB70-140	
	CO-MCB70-160	1600	700	600		MCSB70-160	

Características técnicas

- Fabricadas en acero inoxidable AISI-304
- Encimera soldada, con frontal curvado
- Encimeras y estantes reforzados mediante omegas.
- Patas en tubo de 40x40 con taco regulable en altura
- Se suministran montadas y soldadas.

Technical data

- Made of stainless steel AISI 304
- Countertop welded with curved front
- Countertops and shelves reinforced with omegas.
- 40x40 tubular legs with adjustable heel height
- Supplied mounted and welded.





Mesa en ángulo - Angular table

- Fabricadas en acero inoxidable AISI-304
- Encimera soldada,
- Encimeras y estantes reforzados mediante omegas.
- Patas en tubo de 40x40 con taco regulable en altura
- Montaje fácil y rápido mediante tornillería (llave incluida).
- Máxima robustez gracias al sistema de sujeción mediante escuadras de refuerzo.
- Made of stainless steel AISI 304
- Welded countertop
- Countertops and shelves reinforced with omegas.
- 40x40 tubular legs with adjustable heel height
- Easy and quick assembly (wrench included).
- Extremely robust thanks to the anchoring with gussets.

CO-MMR-66	600x600x850	
CO-MMR-77	700x700x850	



Cajón - Drawer

- Fabricados en acero inoxidable AISI-304
- Guías telescópicas extraíbles
- Capacidad GN1/1-100
- Made of stainless steel AISI 304
- Removable telescopic rails
- GN1/1-100 capacity

CO-CM60	330x560x190	
CO-CM70	330x625x190	



Cajón - Drawer

- Estructura y cajones fabricados en acero inoxidable AISI-304
- Guías telescópicas extraíbles
- Capacidad GN1/1-100
- Drawers and structure, made of stainless steel AISI 304
- Removable telescopic rails
- GN1/1-100 capacity

CO-CM3	390x560x596	
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Módulo guías - Rails set

- Estructura fabricada en acero inoxidable AISI-304
- Structure, made of stainless steel AISI 304

CO-CG - GN	380x570x590	GN 1/1	
CO-CG - PS	650x570x590	600x400	

Características técnicas

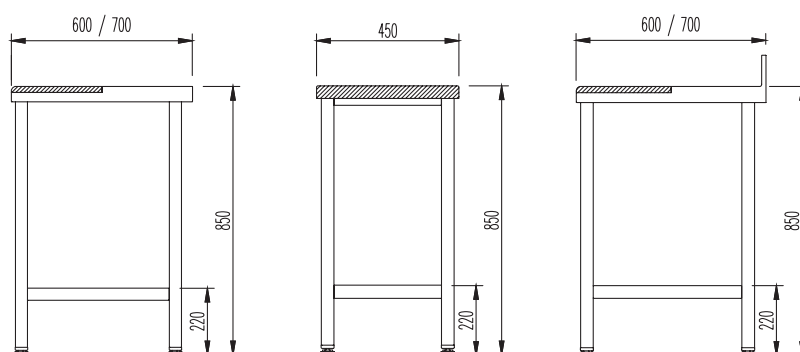
- Mesas especialmente construidas para la preparación de alimentos.
- Polietileno fácilmente desmontable para su limpieza, reversible.
- Encimera y estante contruidos en acero Inox.AISI 304.
- Se suministran montadas y estante intermedio de serie.
- Pueden fabricarse, bajo pedido, en diferentes medidas

Technical data

- Table made for food preparation.
- Polyurethane board easy to remove for cleaning and is reversible.
- Worktop and shelf made of AISI 304 Stainless Steel.
- Assembly supplied with middle shelf included.
- Can be produced in different measures on request

Características técnicas - Technical data

ref.	largo length (mm)	alto height (mm)	fondo depth (mm)	1 estante price 1 shelf	estante adicional additional shelf
CO-CMCP-045	450	850	450		
CO-CMMP-106	1000	850	600		
CO-CMMP-156	1500	850	600		
CO-CMMP-107	1000	850	700		
CO-CMMP-157	1500	850	700		
CO-CMCP-106	1000	850	600		
CO-CMCP-156	1500	850	600		
CO-CMCP-107	1000	850	700		
CO-CMCP-157	1500	850	700		



Características técnicas y constructivas sujetas a variación sin previo aviso.

We reserve the right to change specifications without prior notice.

Características técnicas

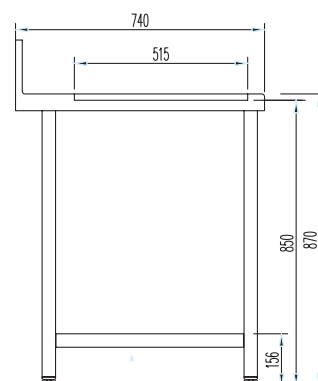
- Mesas especialmente construidas para adaptar a lavavajillas
- Encimera y estante contruidos en acero Inox.AISI 304.
- Fregadero 450x450x250.
- Se suministran montadas y estante intermedio de serie.
- Pueden fabricarse, bajo pedido, en diferentes medidas

Technical data

- Table made for dishwashing machines.
- Constructed in AISI 304 stainless steel
- 400x400x250 mm sink.
- Assembly supplied with middle shelf included.
- Can be produced in different measures on request

Características técnicas - Technical data

ref.	largo - length (mm)	alto - height (mm)	fondo - depth (mm)	
CO-MPD-7	725	850	740	
CO-MPI-7	725	850	740	
CO-MPD-12	1225	850	740	
CO-MPI-12	1225	850	740	
CO-MPD-15-F	1525	850	740	
CO-MPI-15-F	1525	850	740	
CO-MPD-15-FD	1525	850	740	
CO-MPI-15-FD	1525	850	740	



MP - 7



MP - 12



MP - 15 - F



MP - 15 - FD

Características técnicas y constructivas sujetas a variación sin previo aviso.

We reserve the right to change specifications without prior notice.

Lavamanos mural y de pie Hand wish basin, mural and vertical

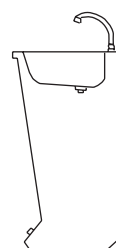


CO-CLM-33

CO-CLM-54

Características técnicas

- Construidos en acero Inox AISI 304
- Encimera con cubeta embutida y esquinas soldadas
- Puerta frontal desmontable
- Incorpora pulsador de pie y caño con base giratoria
- Válvula mezcladora de agua fría y caliente



CO-CLP-54

Technical data

- Made of AISI 304 stainless steel.
- Supplied with high spout tap and push button.
- Different push button systems.
- Frontal door removable.

Características técnicas - Technical data

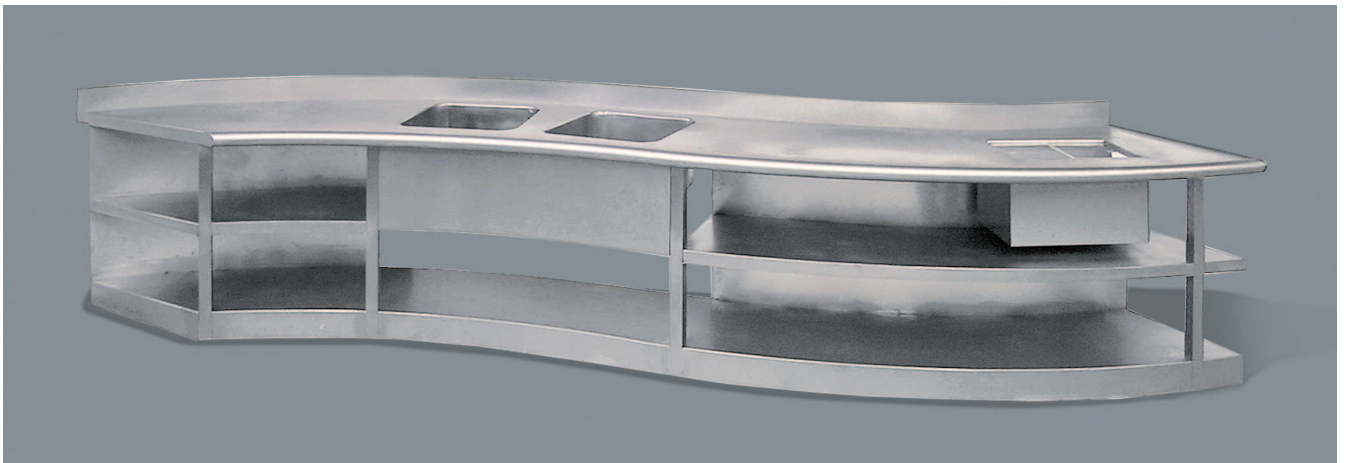
ref.	largo - lenght (mm)	alto - height (mm)	fondo - depth (mm)
CO-CLM-33	400	230	295
CO-CLM-54	500	200	450
CO-CLP-54	500	850	450



Para facilitar e integrar en un solo proyecto sus instalaciones, CORECO crea una línea de fabricación especial, recogiendo toda la gama neutra de frío y de calor que posibilite, bajo un mismo conjunto de diseño, sus proyectos.

CORECO pondrá a su disposición personal cualificado para ayudarle a la integración del conjunto en el establecimiento de su cliente.

No dude en consultarnos sobre cualquier proyecto que incorpore muebles especiales, nuestros técnicos se pondrán a su disposición para encontrar mejores soluciones.



To help you make one single project for your installation, CORECO has created a range of customized manufacturing units that combines the entire neutral, cold and hot range to make your project a reality under one design concept.

CORECO has got qualified staff who will help you combine all the elements of the project on the client's premises.

Please do not hesitate to contact us about any project that includes special manufacturing. Our technicians are at your disposal to find the best solution for you.



Tenemos como objetivo ofrecer un servicio de alto valor añadido en el sector de la hostelería mediante el diseño, la fabricación y la instalación de elementos especiales en acero inoxidable.

Realizamos todo tipo de muebles de forma artesanal, manteniendo la rentabilidad y calidad que nos identifica.

«muebles fabricados
de forma artesanal y
a medida»

Our aim is to offer a high quality service to the catering sector through the design, manufacturing and installation of customized stainless steel units.

All our range of products is hand made, maintaining the profitability and quality which identify us.

«Customized and hand
made products »

Construidos con los mejores materiales. Robustas estructuras de acero y encimeras de granito o silestone de una sola pieza se unen a los mejores componentes de frio y calor.



Made with the best materials. Strong steel structures and granite or Silestone work tops made from one single piece join to the best components for cold and heat.



BUFFET Y SHOW COOKING BUFFET AND SHOW COOKING

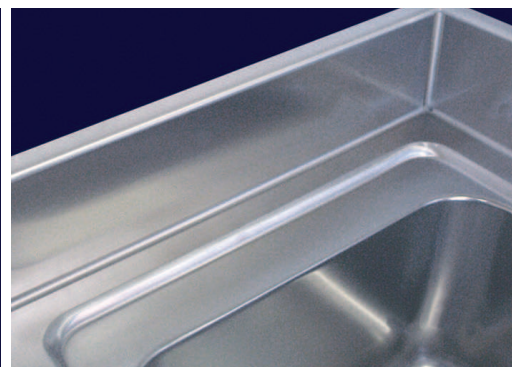
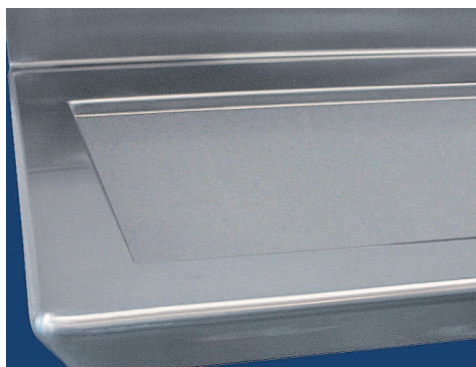
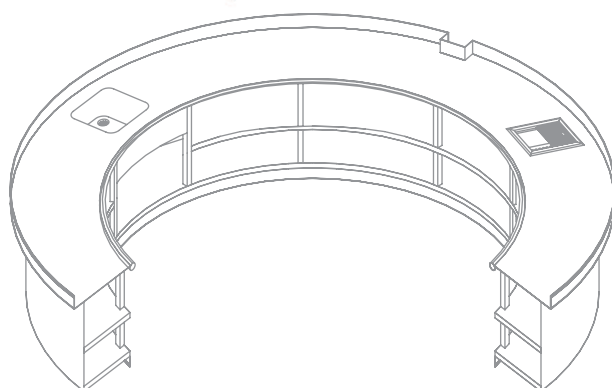
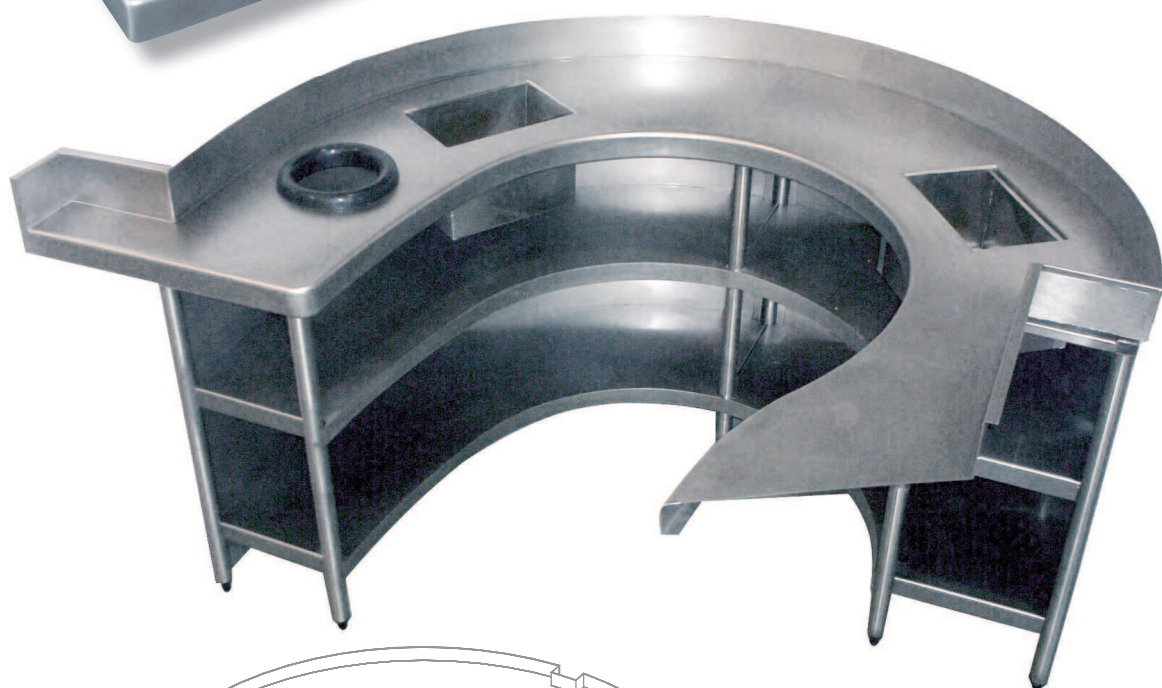


- Buffet fríos y neutros.
- Show-Cooking
- Islas rodantes ó fijas
- Buffet suspendidos y autoportantes.
- Pantallas con luz y/o calor
- Placas de ladrillo refractario.
- Cubas y placas frías o calientes, de encastre o sobre encimera.
- Paelleros y trinchantes, y todo tipo de elemento que desee integrar en un buffet.

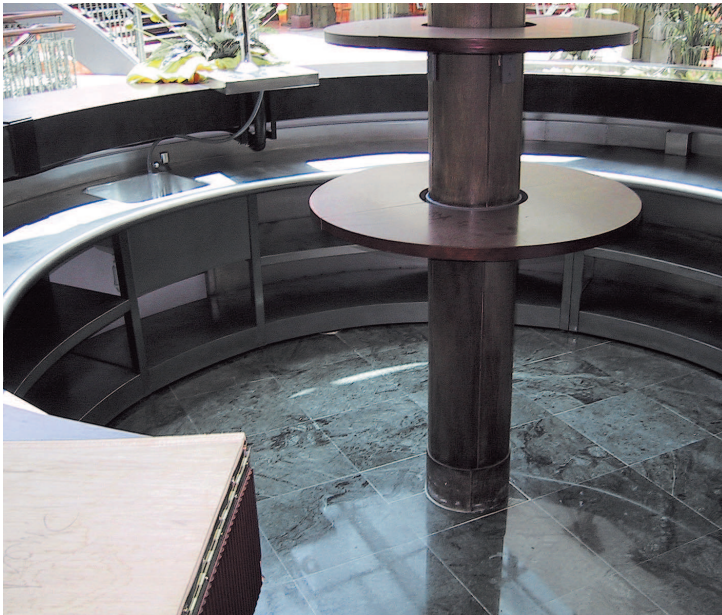
- Cold and Neutral Buffets.
- Show-Cooking
- Fix and mobile islands
- Hanging and Self-supporting Buffets.
- Glass screen with light and/or heat
- Refractory brick plates.
- Refrigerated units and cold or hot plates, recessed or counter-top fitted.
- Paella dishes and carvers as well as all the types of equipment that you would like to include in a buffet.



Limpieza e higiene garantizados. Fondo redondeado.
Guaranteed cleanliness and hygiene. Rounded back.



ENCIMERAS, COCINAS Y BAJO BARRAS WORKTOPS, COOKERS AND UNDER COUNTER UNITS



MONOBLOCK BAJOMOSTRADOR.

Un concepto de mueble bajomostrador creado para dar respuesta a las necesidades más exigentes y exclusivas, donde todos los elementos, tanto fríos como neutros, forman una sola pieza montados sobre un bastidor común.

MONO-BLOCK UNDER COUNTER

An under counter unit concept created to respond to the needs and exclusive requirements, where all the elements, as cold as neutral, are one single unit mounted on a common frame.

ACCESORIOS Y MUEBLES VARIOS.

Mesas y estantes calientes, mesas para hornos, de prelavado y de rodillos, barradas, campanas de vahos, porta-botellas, elementos de decoración y en general, cualquier elemento de fabricación especial para completar el equipamiento de cocinas industriales, zonas de lavado de vajilla o bares.

ACCESSORIES AND VARIOUS PRODUCTS

Hot tables and shelves, tables for ovens, pre-wash and roller tables, bars for counter-tops, hoods, bottle racks, decorative elements and, in general, any customized element that complements industrial cooking equipment, dishwashing areas or bars.



Diseñamos y fabricamos todo tipo de campanas especiales, ofreciendo soluciones y respuesta a cualquier necesidad particular.

Nuestras campanas, construidas en una pieza, sin juntas, sin aristas vivas, totalmente soldadas y perfectamente pulidas, se convierten en el elemento central de cualquier cocina, aportando personalidad, calidad y exclusividad.

Estos detalles hacen de nuestras campanas un elemento fácilmente integrable tanto en cocinas tradicionales como en cocinas vistas.

We design and manufacture all types of special hoods, offering solutions to any specific requirement.

Our hoods are made from a single piece without any joint. Fully welded and perfectly polished, becomes it shelf in a centre element for any kitchen, giving personality, quality and exclusivity.

These details become our hoods into an element that is easy to integrate in traditional and even open plan kitchens.

