



## Cooking

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**600 Series**  
**750 Series**  
**900 Series**  
**1000 Series**  
**Monoblock**



**Jemi** Simply  
built to last

Professional Dishwashing  
and Cooking Equipment



power  
is the  
key

**Jemi** Simply  
built to last

# Simply built to last

**Leaders in the manufacturing of professional dishwashers and prime cooking equipment for use in the hospitality and foodservice business. Established worldwide reputation, over 50 years within the industry.**

- ✓ Quality and reliable products that last.
- ✓ Commitment and familiarity with our clients.
- ✓ Excellent technical and aftersales service, with fast and efficient response.

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## 600 Series

Compact and dynamic Snack series. Optimal power in a small and practical size, in countertop format, with stand or oven.



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## 750 Series

Robustness, productivity and excellent performance of a large kitchen making the most of space.



## 900 Series

High performance, productivity and durability, in modular cooking sets perfectly adapted to every need.



## 1000 Series

Design and superior performance. Modular elements and assemblies in island format, offering to cook on both sides.



## Monoblock

Custom designed kitchens in a single 3 mm working plane with all the necessary and desired cooking elements. Personalization to the last detail, obtaining an exclusive and unrepeatabe cuisine.





Jemi



# Modular Cookers

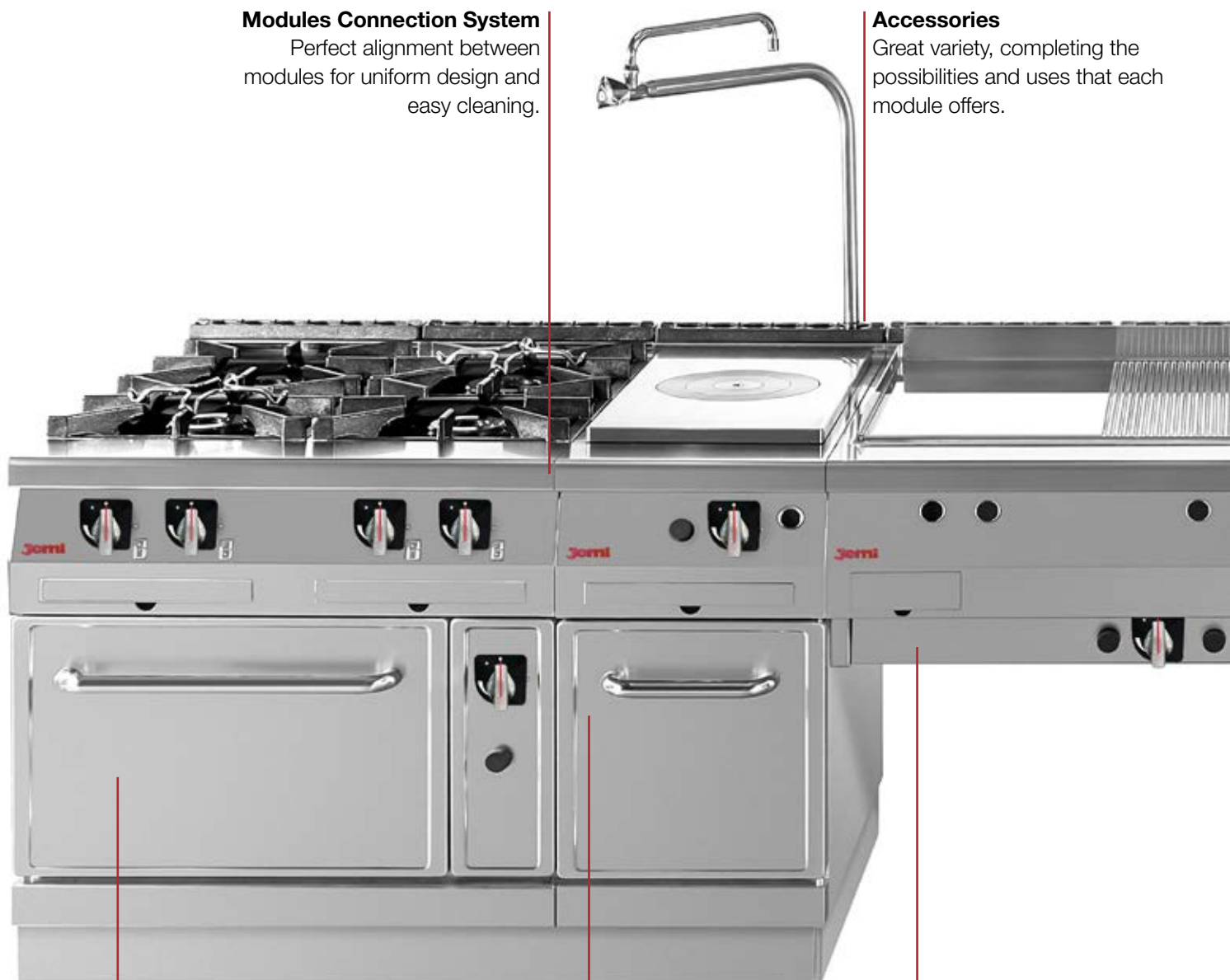
A range of cookers with infinite possibilities and combinations, capable of satisfying the needs of compact professional kitchens in small spaces, to large format professional kitchens with a large production capacity.

## Modules Connection System

Perfect alignment between modules for uniform design and easy cleaning.

## Accessories

Great variety, completing the possibilities and uses that each module offers.



## Ovens

Possibility of adding standard ovens in all series, and besides HG ovens in 900 series. Direct heat or convection.

## Doors

On piece built - in pressed doors to complete modules with stand.

## Bridge Cooker

Bridge configuration with suspended modules up to 2.4 meters.

*Cleaning*

*Versatile*

*Solutions*

*Sturdiness*



**New Knobs**

**Solutions for diferent  
SERIES**

- S600 EV
- S750 EV
- S900 EV
- S1000 EV

**Countertops**

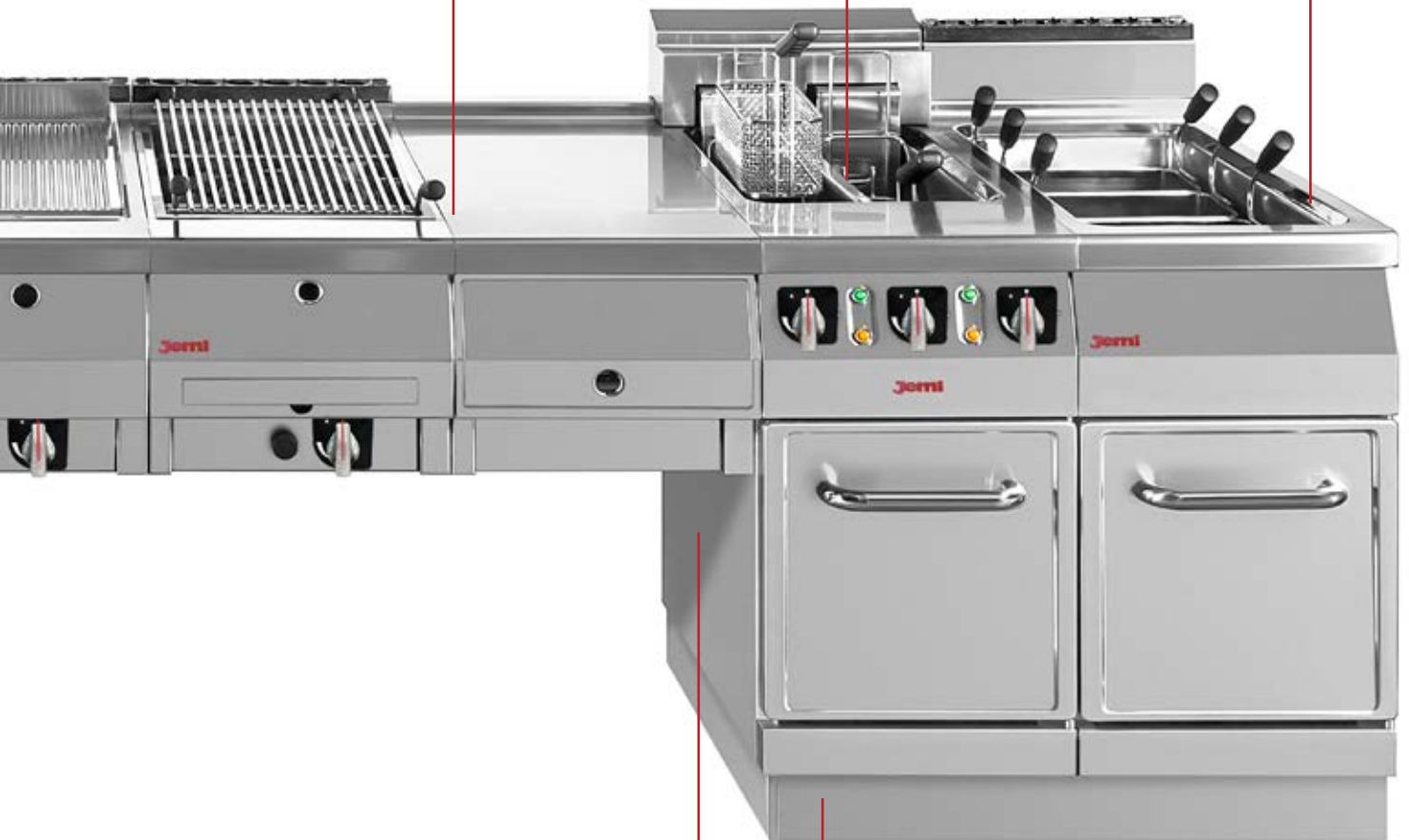
From 1.5 mm to 2 mm thickness depending on the series.

**Pressed tanks**

One piece built - in pressed tanks stainless steel quality AISI 316.

**Hygienic edge**

Elements perfectly welded to the working plane.



**Structure**

All the internal structure made of AISI 304 stainless steel.

**Embellisse plinth**

Block design, prevents dirt from accumulating under modules.

**MODULES**

- Width of:
- 400 mm
  - 800 mm
  - 1200 mm

**TYPE**

- For:
- Countertop
  - With Stand
  - With Oven

**FORMAT**

- Modules Sets:
- Mural
  - Central
  - Suspended

# Gas Cookers

The kitchen par excellence, powerful, robust and versatile. It offers multiple modes of use and cooking. Different widths of modules in each series, adapted to the need of fires, and with option of Oven, stand or Countertop.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

**Chef**  
Water tank

**Chef Version**  
*S750 EV*  
*S900 EV*  
*S1000 EV*



## Burners

Special cast iron, self-stabilized double flame crown.  
Removable for easy cleaning.  
Pilot protector and thermocouple to prevent dirt spills.

## Frontal

Ergonomic front for a good handling of the controls.  
Design with protection function of the controls.  
Drawer collects fats for easy cleaning.

## Chef Series

Water tank collects fats preventing dirt from getting stuck.  
Provided entrance and drainage of water.

## Cleaning

All elements are removable for easy cleaning.  
Batteries collect fat with pilot protection and thermocouple.  
Extra support for small size pots and pans.





# Electric Cooker

Fast and hygienic electric cookers equipped with a built-in surface with hygienic edge.  
Possibility of incorporating electric oven.



*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Plates

Two versions of plates depending on the series:

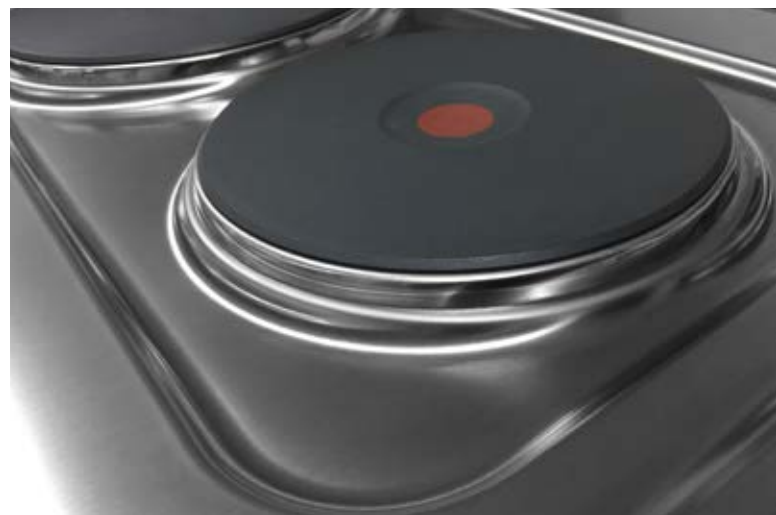
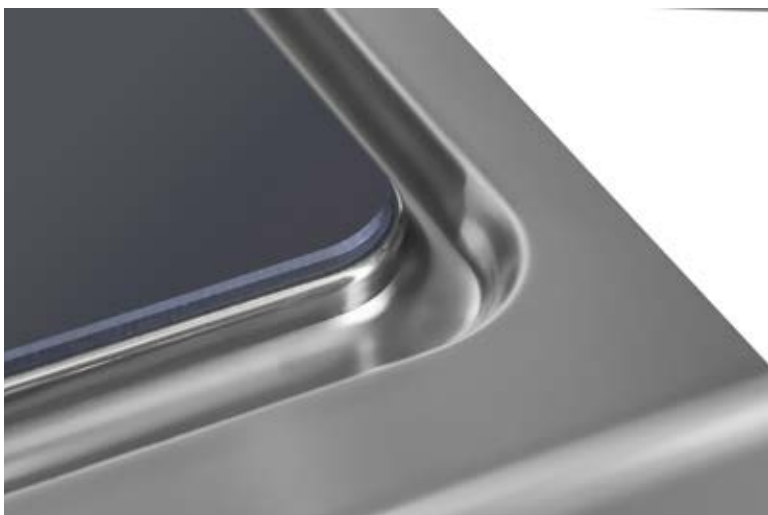
- Round (S600 EV, S750 EV)
- Square (S750 EV, S900 EV, S1000 EV)

## Cleaning

The electric plates are embedded in a 4 mm built-in frame.  
Hygienic edge for quick cleaning.

## Refrigeration

Forced cooling system to ensure good performance and durability.

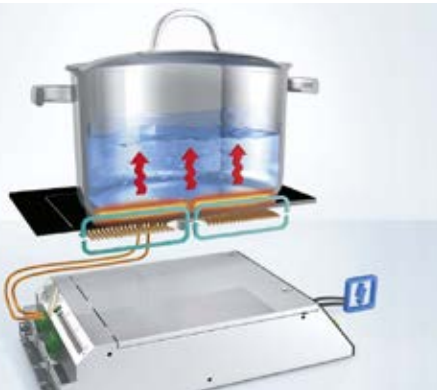


# Induction

Induction plates of very fast and hygienic cooking. Ideal to cook any type of food in a short time and efficiently.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## How it works



### Cooking surface

High scratch resistance cooking surface.

### Cleaning

Fully integrated in the working plane with high strength joints for a perfect wash.

Quick and easy cleaning after use.

### Power

10 levels of power regulation.

Forced cooling system, to guarantee a good operation and durability.

### Security

Heat is generated only in the pot.

The part of the surface that is not covered by the container is not heated.



# Fryers

Fast and powerful with a great heat recovery capacity.  
Different sizes of fry tanks in both electric and gas models.



## Electronic control

*Novelty*

Thermostat with electronic temperature control for greater precision.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Heating element

Perfect thermal distribution between the resistance length and the Kw, avoiding to burn the oil.

## Racks

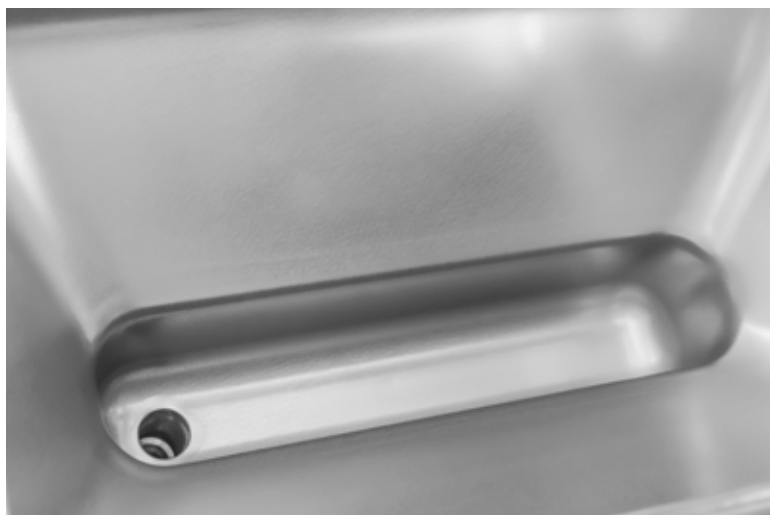
Tinned steel basket with thermal grip.  
Supports to hang baskets and keep out of oil facilitating draining.

## Tank

One piece pressed with rounded corners.  
Perfectly welded to the countertop surface.  
Cold zone at the bottom to accumulate waste.

## Cleaning

Drain the oil in the lower front with safety control for quick and safe emptying.  
Electrical heating element lift for easy access.



# Ceramic Hob

Hygienic surface for quick and easy cooking. Precise temperature control for precise heat maintenance, ideal for low temperatures.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Cooking surface

Glass ceramic surface 6 mm thick with one or two cooking zones.

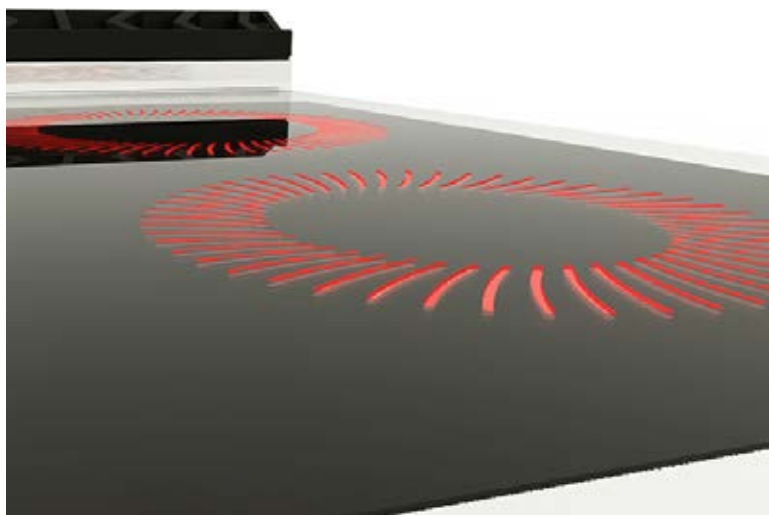
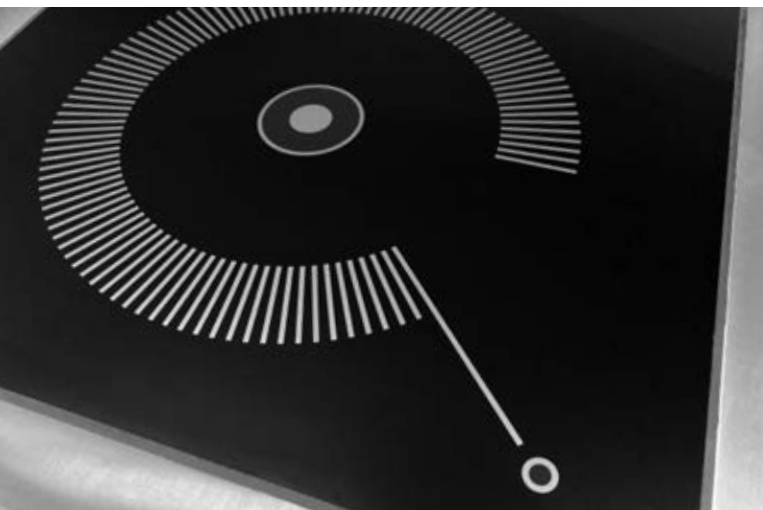


## Cleaning

Fully integrated in the working plane with high strength joints for a perfect wash.

## Power

Electromechanical power regulator.  
Forced cooling system, to guarantee a good operation and durability.



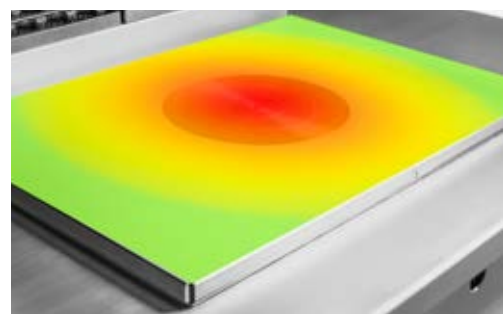
# Coup de feu

Cooking with indirect heat, with different thermal zones, or direct heat thanks to its three rings with different diameters.



S600 EV  
S750 EV  
S900 EV  
S1000 EV

*Perfect distribution, gradually, of the heat.*



## **Cooking surface**

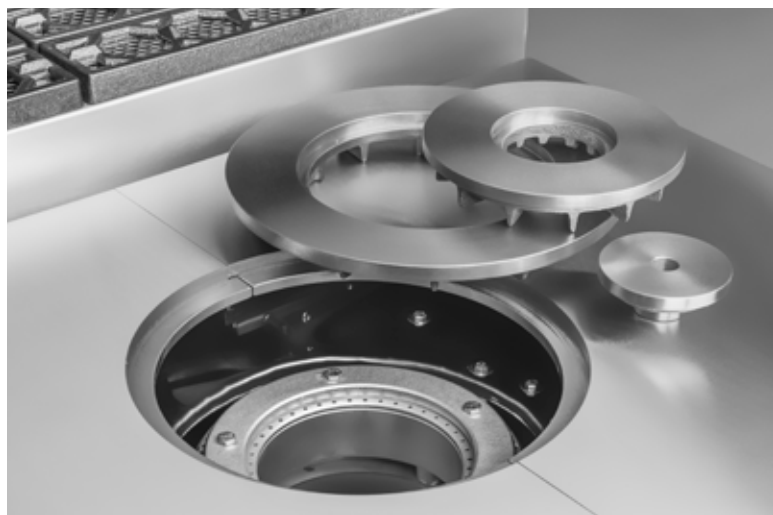
Thermal maintenance thanks to its 20 mm thickness.  
Permanent ignition pilot with thermocouple.

## **Homogeneity**

Perfect distribution of the heat thanks to the system of radial ribs in the inferior part of the rings.

## **Direct cooking**

Three rings centered and removable in the cooking plane. Three diameters of direct cooking according to the pan with which you want to cook.



# Fry Top

Cooking surfaces of great thickness and with a perfect homogeneity of temperature in the surface. Different types of plates and widths for each series. Smooth or grooved, and possibility of mixed, all with option of finishing in Hard Chrome.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Plate Finishes

- Smooth
- Grooved
- 1/2 Grooved
- Chrome plate

## Perimeter shells

Welded perimeter breastplate in steel.  
Holes to facilitate removal of the plate.



***Chef***  
Water canal

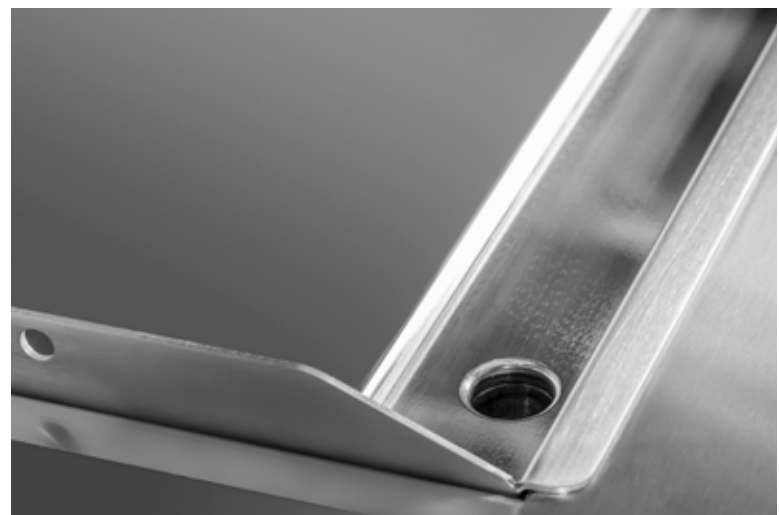
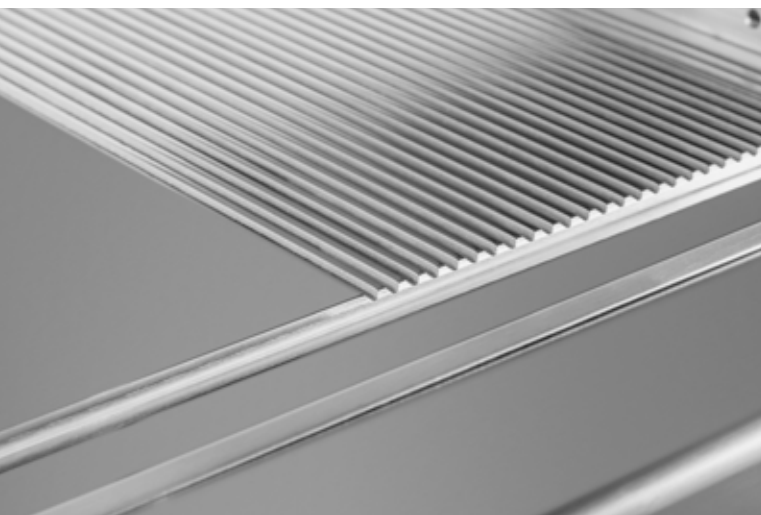
***Chef Version***  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Cleaning

Front channel collects grease with deburring hole connected to a front extraction tray for emptying and cleaning.

## Cooking surface

Two burners every 400 mm with independent controls.  
Laminated steel 12 mm and 20 mm thickness.  
Different surface finishes, smooth, grooved and hard chrome.



# Grills

Excellent results ensuring the juiciness of the food at all times. Three possibilities of grilling: Water Grill, incorporating an inferior water tray; Lava Grill, maximum speed in the transmission and retention of the heat with the version of volcanic stones; Electric Grill, perfect cooking and diffusion of heat.



*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Cleaning

Fully removable without tools.  
Grill without charcoal, clean and comfortable.  
Version with water, humidifies and facilitates cleaning.

## Three Versions

Water version in the base to maintain the juiciness of the food and reduce the cooking fumes. Volcanic rock version, fast and great power of irradiation. Electrical version.

## Cooking

Reclining grill with three levels of heat intensity.  
It facilitates the conduction of the fats to a frontal drawer avoiding that they burn and generate fumes.



# Pasta Cookers

Boiling pasta or rice cooking and even boiled vegetables, with maximum speed and excellent results.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Cleaning

Water inlet and drain for filling and cleaning.  
Self cleaning system creating a small stream of water during use.



## Racks

Possibility to combine two types and sizes of baskets.  
Front area for draining.  
Baskets with thermal grip.

## Tank

One piece pressed built - in tank quality AISI 316 stainless steel for high resistance.  
Rounded edges to avoid accumulation of waste.





# Bain Marie

The ideal module to complete your kitchen when it comes to keeping foods or sauces in gastronorm containers.



*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Water Fill

Filling valve with faucet.  
Drain and overflow hole.

## Tank

One piece pressed built - in tank quality AISI 316 stainless steel for high resistance.

Rounded edges to avoid accumulation of waste.

## Capacity

Compatible with gastronorm containers.

Multiple possibilities and combinations.



# Containers

A multifunctional element with which it can drain and maintain any type of food and especially indicated for fried food with control of temperature by infrared.

*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

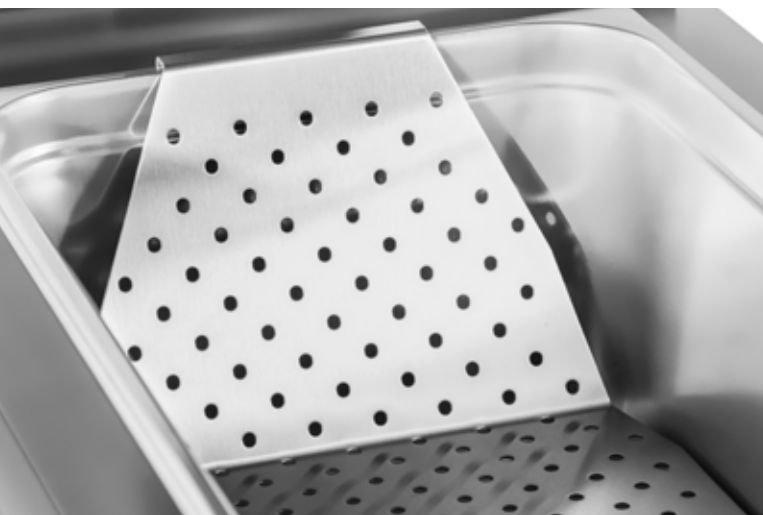


## **Tank**

One piece built - in tank stainless Steel.  
Gastronorm GN 2/3 200 mm deep.  
Double perforated bottom to drain leftover oil.

## **Heat lamp**

Possibility of incorporating an infrared heat lamp to keep the fries warm.



# Wok / Paella Cooker

Ideal wok for oriental style cooking and Paella cookers. Cooking techniques that requires high performance burners for very fast cooking with maximum power.



*S600 EV*  
*S750 EV*  
*S900 EV*  
*S1000 EV*

## Paella cookers

Homogeneous and powerful heat.  
Large surface.

## Several possibilities

Special ring self-ventilated for Wok pan.  
Ideal for cooking with large diameter Wok pans.

## Burner

Special crown with a large surface. 27 kW high power special cast iron burner.

## Burner

Self-stabilized double flame crown.  
Special high-performance burner 8,4 kW.



# Tilting pan

Versatile cooking equipment, sturdy and highly powerful. Optimum temperature maintenance and superior cleaning.

*S750 EV*  
*S900 EV*

## Tank

Bimetallic plate 17 mm thick in stainless steel AISI 304 and iron, micromelted. Excellent caloric performance and cleanliness. Sandblasted finish.



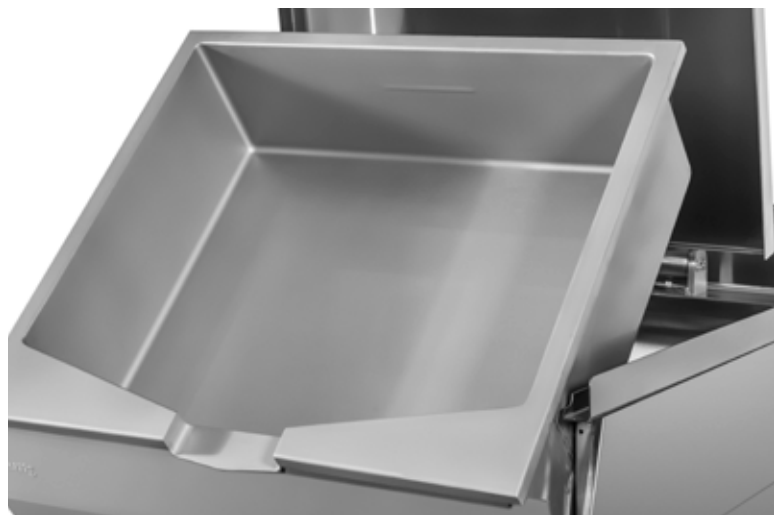
## Filling and emptying system

Filling with integrated water tap.

Emptying by tilting the tank automatically motorized or manual.

## Security

Safety system that turns off the burner in case of lifting the tank, while the pilot light is on.

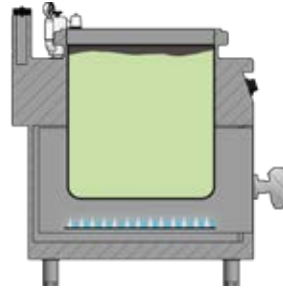


# Boiling Pan

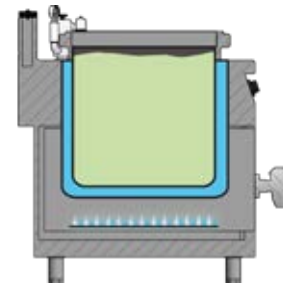
Great capacity for cooking and productivity in pots with high quality tanks and finishes. Direct and indirect cooking.



*S750 EV*  
*S900 EV*



Direct heating



Indirect heating

## Tank

Construction in stainless steel 18/10 AISI 304 and base in AISI 316.

Capacity of the tank from 50 to 150 liters.

## Burners

Stainless steel tubular burners powered by safety valve and ignited by electric piezo.

## Heating system

Two heating versions of the tank:

- Direct heating
- Indirect heating

## Filling and emptying system

Large diameter discharge tap for easy cleaning.  
Built-in cold and hot water filling tap.



# Ovens

Available in all series in gas or electric version.



## Assembly

Built-in guides with 60 mm of separation and rounded edges for easy cleaning and sliding of the trays. Stainless steel cooking chamber.

## Burner base

Cast iron base for good transmission and heat retention in 900 and 1000 Series. Stainless steel base for 600 and 750 Series.





### Features

- Capacity 4 Trays GN 1/1 or 4 of 530 x 600 mm.
- Distance between guides 60 mm.
- Gas version: 5 kW power with piezo ignition.
- Electrical version: Power of 6 kW configured with a resistance up and down one and can use one or both at a time.
- Static model, without forced air circulation.
- Convection Model Ventilated, equipped with a fan that can be used at will to homogenize the temperature in the cooking chamber and to accelerate the cooking time.

### Oven types

- Standard: 530 x 750 x 330 mm
- HG: 735 x 750 x 330 mm

## Cool Down

Fixing point to keep the door half open. We avoid excessive accumulation of steam and cooling the cooking chamber.



# Options and Accessories

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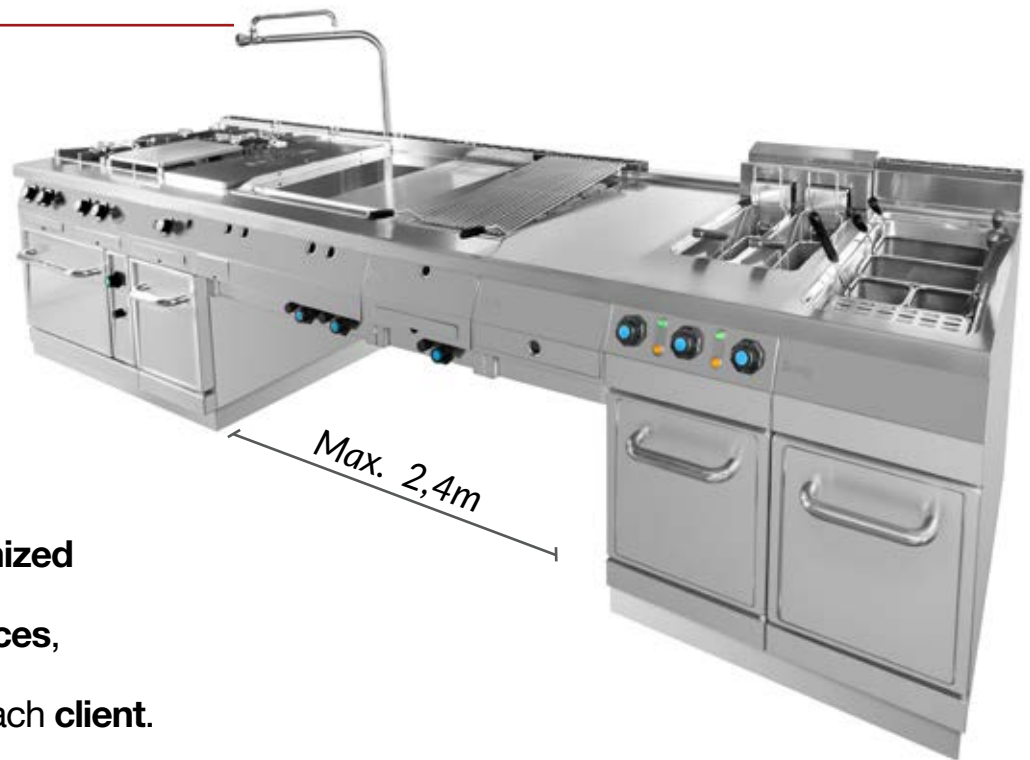
Multiple possibilities in finishes and accessories to complete your Professional kitchen to your pleasure and according to preferences and needs.





### Water Column

- Cold
- Hot
- Cold and Hot



We offer **Cookers**

**designed and customized**

according to **preferences,**

**needs** and tastes of each **client.**

**Bras knobs**



**Small pot / pan support (New)**



**Gold or Brass finish door handle**



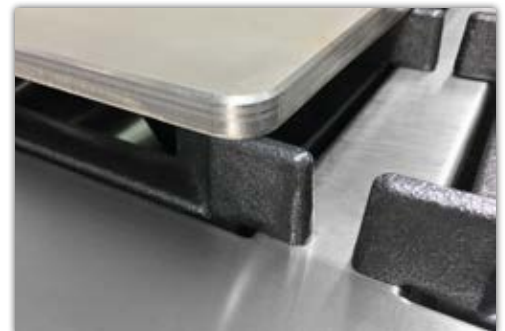
**Embellishe plinth**



**Brass burner crown**



**Gas cooker plate**





# Design and Color

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Personalize your professional kitchen to your taste giving a touch of color and design.





## Color Elements

- Doors
- Oven + Corner cupboard
- Front control panel
- Plinth





Muna Restaurant / Michelin Star - Ponferrada, Spain



[www.morei.es](http://www.morei.es)



Domestic line



# Monobloc por Morei

Excellence in the design of bespoke cooking suites.

*Morei, the most exclusive line of bespoke cooking suites, and high-end domestic cookers with semi-professional performance, of the highest quality.*





**Restaurant Aarde, Groupe Paraguas - Madrid, Spain**



**Casa Taberna - Pedraza, Spain**



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**Morei - Bespoke cooking suites**

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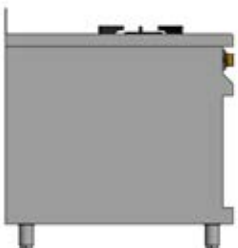
# Monoblock

Excellence in the design of custom kitchens.



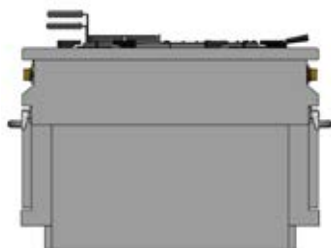
## Mural Cookers

Kitchen located against a wall.  
Cooking and controls located on the front.



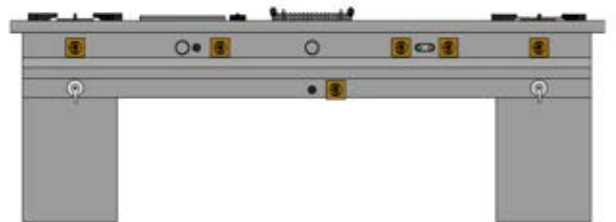
## Central Cookers

Central kitchen on island.  
Control and cooking from both sides.



## Bridge Cooker

Suspended kitchen or bridge.  
Possibilities with kitchen mural or central.





- Single and one piece countertop plans.
- Plane dimensions at preference and desired choice.
- Composition of elements on the plane matching client's taste, according to preferences and needs.
- Color design.
- Options and accessories available.



## 3 mm thickness

Sturdy cookers designed to last. Worktop surface thickness of 3 mm.



## Personalized

100% custom Kitchens designed and adapted to your needs.



**Jemi** Simply  
built to last

visit us at  
[www.jemi.es](http://www.jemi.es)

commercial  
information

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technical  
information







**Jemi** **Simply**  
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Professional Dishwashing  
and Cooking Equipment

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