

**KONČAR**  
profesionalne kuhinje



CATALOGUE

**Montona**  
700 - 900

MEET

# Montona

by **Končar** profesionalne kuhinje d.o.o.

We invite you to meet **Montona** – your sous-chef in creating masterpieces. With over 400 products in our range from induction plates, bratt pans to pasta cookers, we have it all. Our aim is to provide our customers with products that meet their expectations.

For over seventy years we have been manufacturing catering equipment, responding to the different needs of large restaurants, centralised kitchens, canteens, family restaurants with attention to every detail. Končar products are a synonym for a durable product. With Montona we provided you with **excellent quality and elegant design.**



// Designed and manufactured in Croatia.



INTRODUCING

# New product series

## Montona

### 700 - 900

Creating dishes is not just a routine; it involves thoroughness, art, innovation and attention. Končar Montona provides you with a kitchen that reflects your commitment to each dish you make. With Montona, your food speaks a thousand words.



Montona features updated design  
in addition to many new products.

### **Maximum functionality**

A kitchen should be two things – small in m<sup>2</sup>, spacious in working surfaces. All of our products were carefully planned to obtain everything chefs could use when making their magic.

Starting from extensive fry tops, fryers with two wells in just 400mm width to boiling pans up to 300 litres, we assure you, not an inch of your working area was wasted. Easy access to components for routine maintenance.

### **Energy efficiency**

High power components, we provide you with high quality components that have more kW but perform better and therefore use less energy = lower costs.

We equipped our fryers with cool zones to extend lifespan of oil.

### **Advanced technology**

Products such as induction hobs and woks, which are up to 50% more efficient than traditional electric ranges, are the novelty of this range.

### **Elegant design**

Sophisticated lines, laser cut side edges for perfect fitting of units

### **Robust build**

Durable as all Končar products, Montona is constructed in Aisi 304 stainless steel with 1,5 mm (730) and 2,0 mm (930) tops with pressed and rounded worktops for easy and rapid cleaning.



# See our selection

<b>Gas ranges</b> .....	<b>5</b>
<b>Fryers</b> .....	<b>6</b>
<b>Chip shuttle</b> .....	<b>6</b>
<b>Natural elements</b> .....	<b>7</b>
<b>Fry tops</b> .....	<b>8</b>
<b>Induction hobs</b> .....	<b>9</b>
<b>Electric cookers</b> .....	<b>9</b>
<b>Solid top</b> .....	<b>10</b>
<b>Grills</b> .....	<b>10</b>
<b>Boiling pans</b> .....	<b>11</b>
<b>Glass ceramic cookers</b> .....	<b>11</b>
<b>Tilting bratt pans</b> .....	<b>12</b>
<b>Pasta cookers</b> .....	<b>12</b>
<b>Bain maries</b> .....	<b>13</b>
<b>Multiple bratt pans</b> .....	<b>13</b>
<b>Gas wok cookers</b> .....	<b>13</b>

# GAS RANGES

Maximum productivity is guaranteed with 26 diverse devices. Our gas ranges come in two categories: **OPTIMA** and **LUX**. Both are made from one piece pressed worktop to facilitate cleaning. Maximum distance between burners for large pans.

**OPTIMA** - High power watertight burners completely made in cast-iron with a nickel-plated external finishing sealed on a pressed cooking top made in AISI 304 stainless steel 1,5 mm for 730 and 2,0 mm for 930. scotch brite finish. Burners ranging from 3,5 to 8,0 kW

**LUX** - High power cast iron burners with single and double crown. They also have water protection. Possibility to order with drain: Water can be used directly on the hob so that it is always clean and prevents any spilt food from burning. Burners ranging from 4,5 to 9,5kW. The GN 2/1 static oven is available electric and gas. The oven includes runners for 3 trays.



ONE PIECE  
PRESSED  
WORKTOP





# FRYERS

Almost **1kW per litre**, our fryers help you increase speed of cooking, add a delicious flavour to the food without worrying of overcooking. You can be sure to have a tender meal when it is cooked in Montona deep fryer.

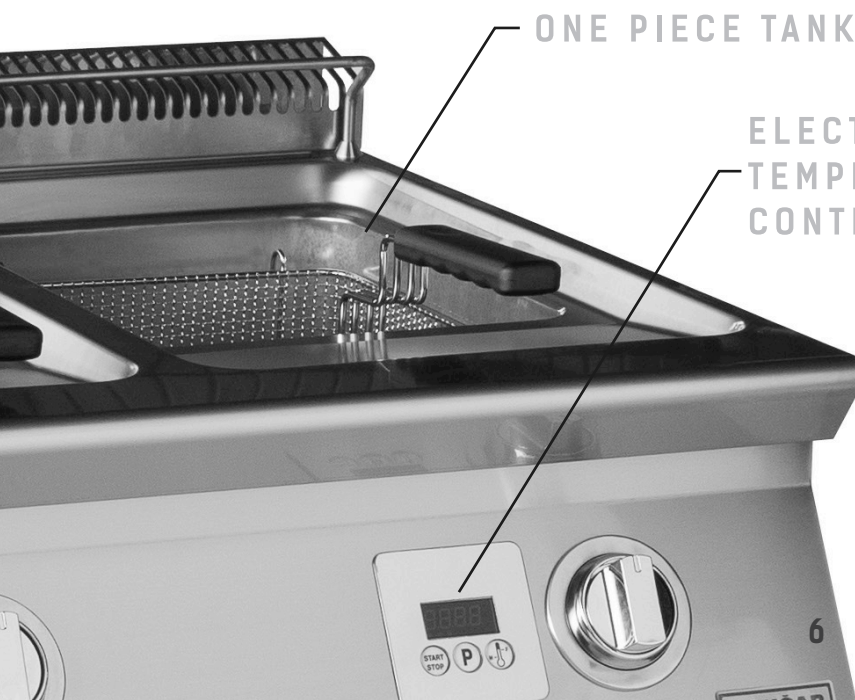
The tanks are pressed in one piece, weld-free, deep-drawn and fully integrated with the top to ensure easy cleaning and **maximum hygiene**. Heating elements in electric fryers can rotate over 90° for perfect cleaning. A large cool zone, both in electric and gas fryers to prolong oil life and reduce your costs.

All models are also available in "melting" version with **electronic temperature control** - digital display for the reading of the temperature and a button for gradual melting of solid fats by means of intermittent initial heating.



# CHIP SCUTTLE

Keep your chips crispy at all times with our chip scuttle!



ONE PIECE TANKS

ELECTRONIC TEMPERATURE CONTROL

# NEUTRAL ELEMENTS

Thick worktops made in one piece, easy-to-clean, useful for preparing food and having everything at hand. Spacious cabinets to store pots, pans, containers etc. To help make your kitchen organized and tidy we offer you a wide range of neutral elements to create you unique work area.

Neutral cabinets come in **200, 400, 600** and **800**mm.

Available in **top version**, open cabinet or cabinet with door, with drawer and as a base only. For an even more functional kitchen, novelty is a sink unit in module 400.



EASY-TO-CLEAN  
SURFACES

CURVED EDGES



# FRY TOPS

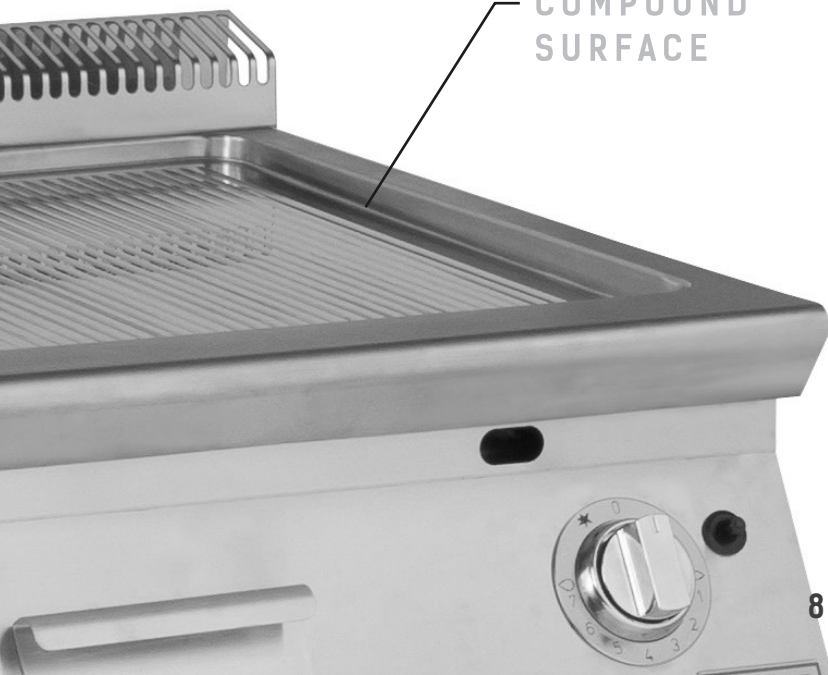
Our new fry tops have a 16mm compound surface for better energy containment. The plate is welded to the top to ensure maximum **ease of cleaning** and **energy efficiency**.

Fry tops are available in steel or chrome versions as well as smooth, mixed and ribbed versions.

Large removable grease collection drawer included.



16MM  
COMPOUND  
SURFACE



# INDUCTION HOBS

Induction cooking ensures extremely high thermal efficiency; it **saves up to 50%** cooking time comparing to classic cooking. Heat loss is at its minimum. A high powered induction zone allows very fast cooking with optimal results. It is available with either **3,5 kW** or **5,0 kW** per cooking zone. Circle cooking zone diameter is 23cm. Induction woks are also available in 3,5 kW or 5,0 kW. Heat is only transmitted to the area which is in contact with the pan. 6 mm thick glass, easy to clean.



# ELECTRIC COOKERS

Simple and durable, square hotplates come with 6 positions selector switch. 1,5mm – 2,0mm thick pressed tops with rounded corners.

Hotplates are made in **cast iron** 230x230 with **2,6kw** each in line 730 or 300x300 with **3,5 kW** in line 930. The GN 2/1 static oven is available electric and gas. The oven includes runners for 3 trays.



CAST  
IRON  
HOTPLATES





## SOLID TOP

The solid top is intended for indirect cooking. The main characteristic of solid top is the range of temperatures one can cook on – from **500°C** in the middle of the plate to **200°C** on the outer edge. The hotplate is in special material with different thermal efficiency, 16mm thick. Large cooking surface. Gas solid tops are available in a freestanding range version as well as with gas oven. Heated by **9,0 kW** burner.

## GRILLS

Montona has another novelty, **lava** and **aqua** grills. Lava rocks are excellent heat-holding source, allowing you to distribute heat throughout your grill, into areas where the gas flames may not otherwise reach.

Proper care, use and maintenance of lava rocks can create an ideal grilling experience. Another new product, aqua grill, allows you to cook directly on the electric heating elements. Meat and fish keep their flavour and weight without losing moisture. Removable water tray serves to contain the grease for **easy cleaning**.



COOK DIRECTLY ON  
THE ELECTRIC HEATING  
ELEMENTS

# BOILING PANS

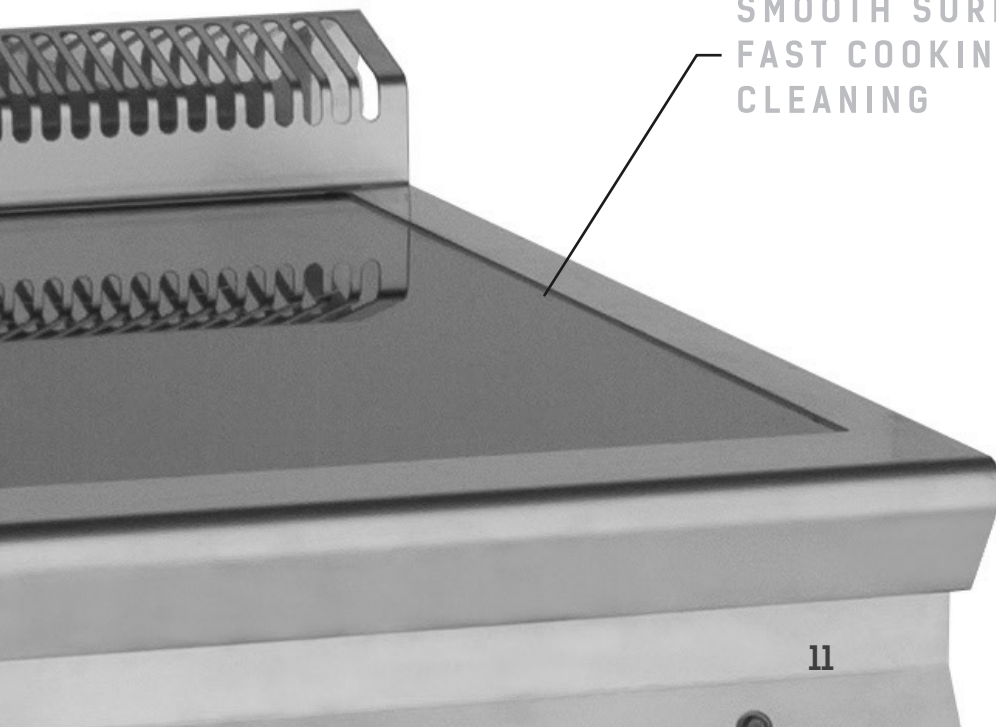
Boiling pans are ideal for hospitals, cafeterias, hotels and restaurants. **Direct** and **indirect** boiling pans are suitable for all types of immersion cooking. Safety valve guarantees working pressure on models with indirect heating. Double jacket pan. Available in 60, 100, 150 and 300 litres.

# GLASS CERAMIC COOKERS

Cookers come with two or four heating zones, each with 2,5kW. A surface that is perfectly smooth, for **rapid cooking** as well as **rapid cleaning**.



SMOOTH SURFACE FOR  
FAST COOKING AND  
CLEANING





## TILTING BRATT PANS

Bratt pans are so versatile they can be used for a huge variety of foods and easily replace numerous other pieces of heavy kitchen equipment. It can be used for braising, searing, shallow frying and general cooking. Montona features either **manual** or **electrical tilting**. We increased the volume to **60** litres in line 730 and it goes up to **120** litres.

## PASTA COOKERS

Make pasta more efficiently in your restaurant with Montona pasta cooker. Pasta cookers are designed to **rapidly boil** water and cook any type of pasta to perfection every time. Deep-drawn tank is made in Aisi 316L stainless steel with **rounded corners**. Modules of one or two basins set into worktop, gas or electric. For safety purposes, pasta cooker comes with a pressure switch which prevents the activation of the pasta cooker with an empty basin.



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## BAIN MARIES

Bain-marie can be a great help in the kitchen. Its purpose is to heat food slowly **without losing flavour** or nutritional properties. Basin is suitable for one GN 1/1 container H15 cm or two in module 800. It comes with perforated **false bottom**.

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## MULTIPLE BRATT PANS

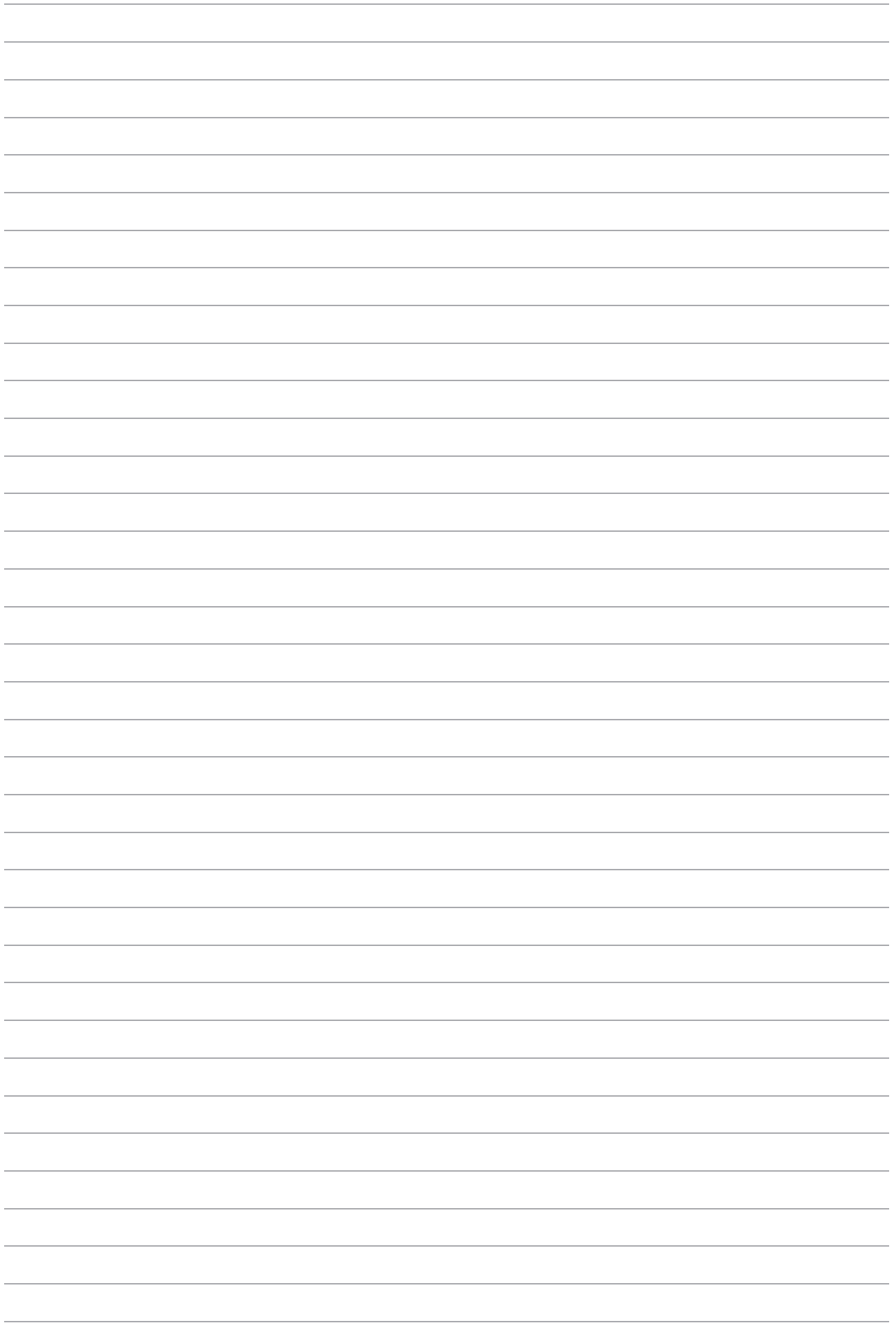
Three appliances in one. Our newest product is ideal for small areas where you need to think thoroughly how to use your space. Multiple bratt pan can be used as a bratt pan, fry top or a shallow fryer.

The tank is made in compound with a **large drain**. Once you are finished cooking you can **easily remove the tap** and the content will pour out to the GN 1/1 stored in the cabinet below.

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## GAS WOK COOKERS

Produced in monobloc version, new gas wok ranges are equipped with powerful **18,0 kW** double crown burner, one in module 600 and 2 in 1000. Removable cast-iron wok support ring. The top has a drainage outlet for liquids. It is a product highly requested in any global kitchen.





PHONE\_ 00385 1 2404 884

ADDRESS\_ Slavonska avenija 18, 10000 Zagreb

EMAIL\_ [prodaja@koncar-pk.hr](mailto:prodaja@koncar-pk.hr)

WEBSITE\_ [www.koncar-pk.hr](http://www.koncar-pk.hr)

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