

ADVANTAGES OF ELEGANCE LINE

Worktops:

- rounded edges;
- rounded corners (bullets);
- V-drip edges that prevent any spilling of liquid on the lower parts of the furniture;
- deepenings on Worktops of different shapes and dimensions;
- different shapes of backsplashes on worktops;
- worktops are reinforced with water-proof wooden inserts and optionally, with inox profiles without any wooden inserts;

Rounded insides of drawers.

Rounded insides of countertops.

Double-sided, isolated versions of slide or hanging doors.

All sides of drawers and doors are equipped with sound isolation.

The height of middle shelves in all cupboards is adjustable.

Different versions of furniture elements' base: square or circular inox regulation furniture foot, optionally covered with removable inox plinth masks, the elements could be set on a fixed inox plinth frame. The elements could be prepared for placing on a concrete base.

Digital or mechanical regulation of heating cabinets and cooling tables, bain-maries and heating upgrades for countertops.

Cooling tables are made completely out of stainless steel sheet metal AISI304 / Wr.Nr. 1.4301 and isolated with two-component polyurethane foam.

Possible version of cooling tables for deep freezing (down to -22 °C).

Completely rounded version of cooling basins and bain-marie sinks.

Bain-maries are equipped with external heating elements, which are glued on the bottom of the basin (Hygiene Edition); optionally, you can order bain-maries with automatic water filling, regulation of water level and motorized discharge of water.

POSSIBLE USES

Gastronomy

- hotel kitchens;
- free flow elements;
- self-service lines;
- front cooking;
- restaurants;
- Pizzerias;
- bars;
- canteens.

Medicine

- pharmacy equipment;
- hospital equipment;
- pharmaceutical factory equipment.

Butcher's shops:

- butcher's shop equipment;
- equipment for tourist farms and cheese factories;
- equipment for large meat processing facilities.

Bakeries:

- equipment for mini bakeries;
- confectioneries;
- equipment for large bakeries.

Wine cellars:

- equipment for wine cellars;
- equipment for bottling.

CONVENIANT ACCESSORIES

Switch mechanism for seasoning;

inox mesh filter in the kitchen ventilation hoods;

LED lighting built in the inox framework of kitchen hoods;

optional digital regulation and temperature control;

removable, washable mesh filter in refrigerating counters.

TOP QUALITY STAINLESS STEEL FURNITURE IN HYGIENE EDITION

ELEGANCE LINE

BASIC HYGIENE EDITION OF COOKINOX'S INOX FURNITURE

SOFT, MODERNLY DESIGNED LINES

STRONG EMPHASIS ON KITCHEN HYGIENE

COMPLETE CUSTOMIZATION IN ACCORDANCE WITH CLIENT'S REQUIREMENTS

LONG LIFESPAN

HIGH ENERGY EFFICIENCY

ADVANTAGES OF COOKINOX'S FURNITURE – ELEGANCE LINE

Long lifespan

Provides the highest level of kitchen hygiene

Soft, modern and user-friendly lines

High energy-efficiency

We completely customize our products in accordance with clients' requirements (dimension-, design- and function-wise)

Easier cleaning

HYGIENE EDITION

IN ACCORDANCE WITH THE STANDARD DIN 18865-9



H1

The bottom shelf, back and side panels are completely and tightly welded together.

The transition between the bottom shelf, back and side panels is done with a sharp bending radius $R \leq 2$ mm.



H2

The bottom shelf, back and side panels are completely and tightly welded together.

The transition between the bottom shelf, back and side panels is done with the radius $R = 10$ mm.



H3

The bottom shelf, back and side panels and top are completely and tightly welded together.

The transition between the bottom shelf, back and side panels and the top is done with the radius $R = 10$ mm.



DRAWER FRONTS AND DOORS ARE MADE OUT OF INOX DECORATIVE FRAMES

E D

E Elegance line **D** Hygiene edition in accordance with the standard DIN 18865-9



ROUNDED EDGES AND DEEPENING ON WORKTOP (AN INDENTED WATER BARRIER)

E D



V-DRIP EDGE (DOWNSPOUT EDGE) ON WORKTOPS

E D



BACKSPLASH WITH RADIUS, AND ROUNDED CORNERS

E D



DRAWERS WITH ROUNDED INSIDES

E D



BOTTOMLESS DRAWERS AS A HOLDING FRAME FOR GN CONTAINERS

E D



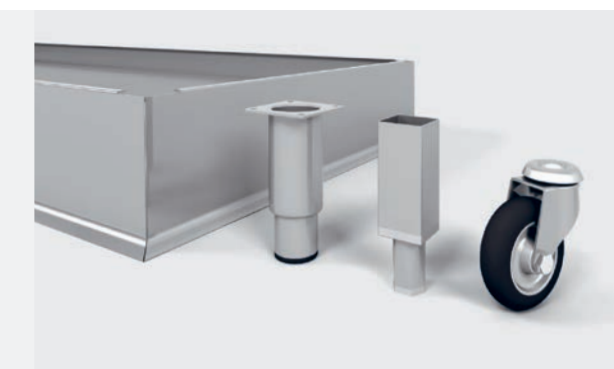
LED LIGHTING (IN THE KITCHEN VENTILATION HOODS, UNDER WALL CUPBOARDS, WALL SHELVES OR OVER SHELVES)

E D



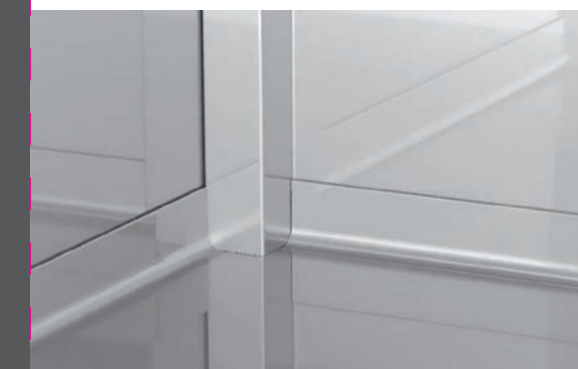
POWDER COATED DOORS AND DRAWER FRONTS

E D



POSSIBLE VERSIONS OF FURNITURE LEGS, WHEELS, INOX PLINTH MASKS OR INOX PLINTH FRAMES

E D



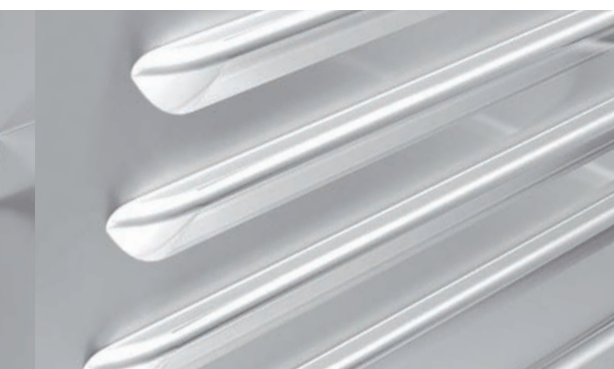
ROUNDED INSIDES ALREADY INCLUDED IN THE ELEGANCE LINE (BASIC HYGIENE EDITION OF FURNITURE)

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DEEP DRAWN HOLDERS FOR HEIGHT ADJUSTABLE SHELVES IN THE HYGIENE EDITION

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DEEP DRAWN SLIDES FOR GN CONTAINERS AND TRAYS

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