



FIRST-CLASS

STAINLESS STEEL FURNITURE

IN HYGIENE EDITION

HIGH-QUALITY SOLUTIONS

COOKINOX

Today, the development and existence of the company are in the hands of the third generation. For more than 55 years, Cookinox has been manufacturing equipment for furnishing a wide-range of spaces intended for preparing and serving food. Our references include some of the biggest hotel chains, as well as luxury restaurants and international resorts. Our products are designed for both the private and public sector. Our product range is an indispensable part of the equipment in bars, canteens, coffee shops, wine cellars, stores, butcher's shops, etc. as well as in medical and pharmaceutical institutions.



DEVELOPMENT

Our mission is to help customers overcome the challenges they face in the development and management of systems related to food production and preparation processes as well as serving food and drinks.

We boast five decades' experience in conducting test activities for the research and development of marketable products. Extensive knowledge, thousands of successfully completed projects, dozens of successfully finalised internal research and development projects, and more than 20 highly experienced specialists provide for successful operation in the field of hospitality, tourism, pharmacy, hospitals, and homes for the elderly, as well as elsewhere.

TECHNOLOGY

Our production facility covers more than 4,500 m². It is highly productive and equipped with state-of-the-art stainless sheet metal forming machines, and digital solutions for achieving maximum productivity in the production process and ensuring premium product quality and flexibility.

We keep up with the latest technological developments in the field of sheet metal forming, and implement well-tested modern technologies in our production process. The passion and dedication of our production experts are the virtues that make our products superb, just shy of perfection.

We guarantee that we will fully understand your needs and consider every detail, providing a dedicated solution on this basis that will contribute to the success of your business and simplify the daily use of our products.



COOKINOX



QUALITY

We are aware that, in a broader sense, the quality of our equipment is crucial to your satisfaction. That is why we are committed to making durable products with attractive appearance and great usability, which comply with the strictest environmental and hygiene regulations. We use top equipment and the most advanced technological means available, with the aim of producing a superb end product. This ensures maximum product durability and quality, as well as complete control over the management of the materials used. Our product range includes a wide variety of additional colours and decors, so that the equipment we produce will match the ambiance of your premises.

400 +
Satisfied partners

10 +
Countries

3000 +
Professional Kitchens around
the world

55
Years of traditon

A WELL THOUGHT CONSTRUCTION

Stainless steel furniture structure

The stainless steel furniture produced by Cookinox comprises a full assortment of the furniture elements used in professional modern kitchens, free-flow restaurants, canteens, bars and other HoReCa activities, as well as in medical and pharmaceutical institutions.

Stainless steel furniture is divided into four categories

1 Upgrade elements for furniture made in stainless steel as well as especially for worktops

2 Worktops

3 Counter cabinets, tubular frames as well as freestanding and wall hanging cabinets

4 Bases for counters



Wide range
of decors



Wide selection of colors and
versions of decorative inlays.



A WIDE RANGE OF PRODUCTS

Counter cabinets, tubular frames as well as freestanding and wall hanging cabinets

Available in the form of a welded tubular frame or welded cabinets made of bent sheet metal panels. The cabinets are manufactured in one of five hygienic designs, namely the two in-house Cookinox versions (the Elegance Line and the H2 Light Line), or in compliance with the DIN18865-9 standard in H1, H2, or H3 versions.

- The cabinets of all lines are robust, featuring numerous reinforcement profiles, ensuring complete stability and a long service life.
- All doors and drawer sides are fully soundproofed and more sturdy due to insulation.

- The longitudinal edges of the drawers of the furniture elements are rounded with a radius of $R=10$ mm to provide for greater hygienic efficiency. They are fitted with dividers to keep the inserted Gastronorm containers in place upon opening and closing. Drawers have built-in full extension stainless steel slides from the world's most established manufacturer Fulterer, with a load capacity of 60 kg or 120 kg, depending on the intended purpose or the customer's needs.



The ELEGANCE and H2 LIGHT furniture lines are unique and entirely the result of in-house development. The Elegance Line is simpler and the H2 Light Line more complex. In developing both, the primary goal was to enable the maintaining of a high level of hygiene of the space and the furniture itself as simply as possible, as well as to achieve robust build quality so as to ensure low maintenance costs and an extremely long service life, and consequently the highest added value for the user.



ELEGANCE Line

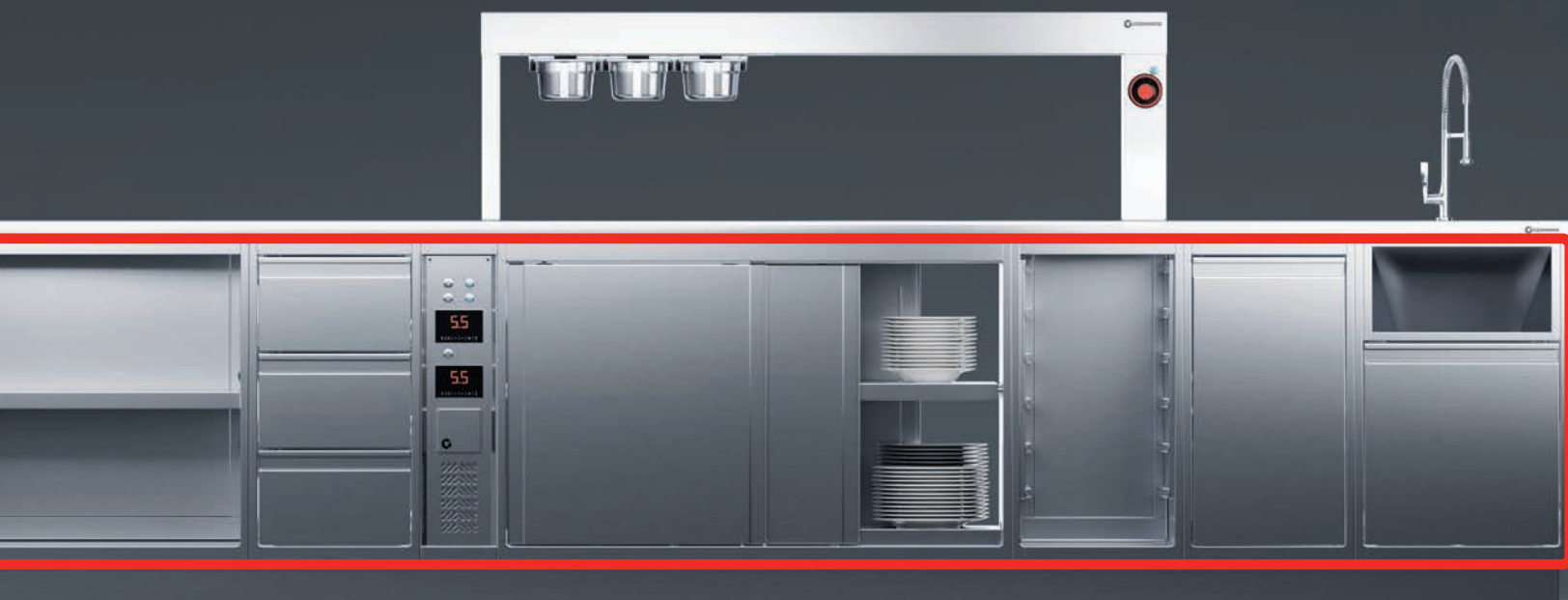
A special feature of the Elegance Line is the single-skin design, along with the rounded transition between the inner edges of the bottom shelf and the back and side panels of the cabinets. The radius is $R>10$ mm. This detail represents a great added value for the user in terms of hygiene, as it very much simplifies the cleaning of the interior of the cabinets. Moreover, there is no gap at the joints between the edges of bottom shelf, the sides, and the back of the cabinet. The junctions on edges of bottom shelf are elevated for 40 mm.



H2 LIGHT Line

The H2 Light Line is characterised by the roundness of all its edges, both horizontal and vertical, as well as the corners inside the cabinets, with a radius of $R>10$ mm. The bottom shelf is tightly welded. H2 Light line furniture is double-skin. The middle shelves' brackets are made as impressions according to the principle of deep drawing, which enables the maintaining of the highest level of hygiene. The deep drawn brackets can also be replaced with screw rollers in cases where increased load capacity of

the shelves is required, or in cabinets closed with sliding doors. The external design of the H2 Light Line cabinets is completely identical to the H2 version manufactured according to the DIN18865-9 standard. So customers are provided even greater flexibility in the design and optimisation of their investment, as they can freely combine the more affordable H2 Light with the slightly more expensive DIN H2 design, while still keeping the external appearance of the equipment identical.



DIN 18865-9 is a hygiene standard and determines the design of the interior of stainless steel furniture installed in professional facilities for the preparation and/or processing and serving of food and drinks, as well as in pharmaceutical and medical premises. This standard prescribes three potential cabinet designs, which differ in terms of the level of hygiene assurance.



Din H1 Line

Represents the lowest level of equipment manufactured according to the DIN standard. In H1 equipment, the horizontal and vertical transitions between the bottom shelf and the sides of the cabinet are completely welded. At transitions, the roundness of the edges is less than or equal to 3 mm.



Din H2 Line

Represents the middle level of equipment manufactured according to the DIN standard. In H2 equipment, the horizontal and vertical transitions between the bottom shelf and the sides of the cabinet are completely welded and rounded. The roundness of the edges at transitions must be greater than 10 mm.



Din H3 Line

Represents the highest level of equipment manufactured according to the DIN standard. In H3 equipment, the horizontal and vertical transitions between the bottom shelf and the sides of the cabinet, as well as between the sides and the top, are completely welded and rounded. The roundness of the edges at transitions must be greater than 10 mm.

MODERN DESIGN, ROBUST CONSTRUCTION, HIGHEST QUALITY

Worktops

Our worktops, like all other Cookinox furniture elements, are made of first-class stainless steel. In cooperation with our partners, we also manufacture and supply worktops made of natural or artificial stone, wood, etc., at the customer's request.

Worktops are fully tailored to the space. Assembled on-site, worktops are usually in one piece without any gaps or joints, since they are welded into a single unit and finalised at the end customer's facility. This ensures the highest possible level of hygiene in facilities for the preparation, processing, and serving of food and drinks, as well as in pharmaceutical and medical institutions.

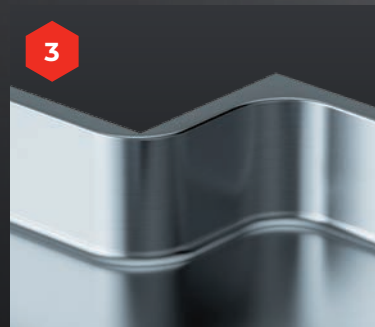
Our stainless steel worktops are produced by Cookinox in their entirety. We offer extreme flexibility in worktop production, as we are skilled in manufacturing every detail requested by a customer.

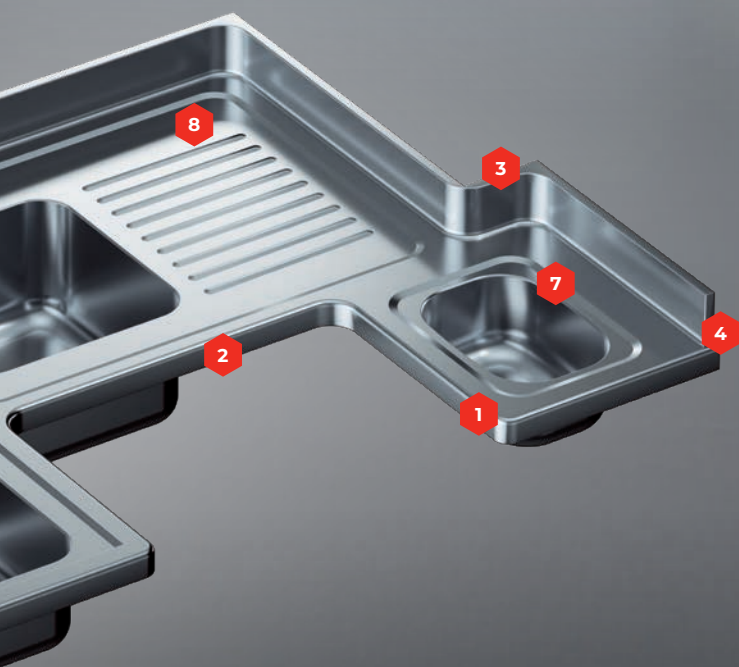
- The worktops are made from AISI304 stainless steel (Wr.Nr. 1.4301).
- The selection of sheet metal thickness available to customers is 1.5, 2.0 or 3.0 mm.
- Worktops can be reinforced by natural materials (waterproof wooden inserts), stainless steel profiles, or stainless steel profiles combined with aluminum.
- The underside, which is not visible, can be completely or partially closed with stainless steel sheet or left open so that the reinforcing supports are accessible and visible to the user.



Design and details

The design and details of the worktops can be selected by the customer, and completely depend on the purpose of use as well as the needs and wishes of the customer. The design is defined by the height of the worktop edges, the shape and height of the backsplash, the roundness radius of edges, corners, and the transitions between the working area of worktop and the backsplash, as well as various built-in accessories such as saladette inserts, draining trays and racks, sink-bowls, Bain-maries, cut-outs, etc.





Worktop accessories

We install a number of accessories in worktops on the customer's request, such as:

- thermal cooking appliances,
- sink-bowls of standard and non-standard dimensions,
- drip-trays and draining boards,
- recesses with or without a slope,
- cut-outs of various shapes and purposes,
- cooling basins,
- saladette cut-outs and covers,
- Bain-maries,
- recesses for cutting boards,
- etc.



WIDE RANGE OF FURNITURE ELEMENTS

Bases for counters



Concrete base (plinth)

The customer prepares the base before installing the equipment. Our equipment is installed without adjustable legs. The gap between the concrete base and the installed furniture equipment is sealed during the installation using a suitable permanently elastic sealant, which prevents any intrusion of liquids and impurities under the equipment. The base is provided by the customer's contractor, and the project documentation is prepared by the designer of the kitchen and/or bar equipment. Cookinox customises the furniture equipment to the project in such a way that it can be placed on a concrete base, and that the overhangs are completely closed from the underside, which prevents any intrusion of liquids and impurities under the equipment during use and cleaning of both the equipment and the space.

Stainless steel plinths – frames

They are fixed, fully closed bases to which the furniture is attached during assembly. The cabinets' overhangs above the stainless steel frames are completely closed from the underside, which prevents any intrusion of liquids and impurities under the equipment. Stainless steel frames are usually permanently installed in the floor of the room before the equipment is mounted. The floor provider places floor covering as the top layer over the floor and the entire exterior of the stainless-steel bases. The gap between the concrete base and the installed furniture equipment is sealed during installation using a suitable permanently elastic sealant, which prevents any intrusion of liquids and impurities under the equipment.

Adjustable legs

Cookinox furniture is equipped with square levelling feet's which are placed in 40x40 mm stainless steel tubular fittings. The adjustable legs are made of a combination of plastic and stainless steel. The lower part consists of a PVC plug in the colour of stainless steel, which prevents any damage to the floor area during handling.

Stainless steel plinth-masks

If the furniture is placed on adjustable legs, the space between the floor of the room and the bottom shelf of the cabinets can be closed off with stainless steel cover plates or plinths, which can be fixed or removable.

An additional seal can be fitted, which helps to more effectively prevent the intrusion of impurities under the furniture.

If the plinths are removable, they can be screwed onto the leg tubes or installed using the click-on system, which makes it easier to clean the floor under the equipment since no tools are needed to remove the plinth covers.

Non-removable plinth covers are welded to the leg tubes and are not designed to be removed. In this case, it is highly recommended that an additional seal is used, as the space under the equipment, between the floor of the room and the bottom shelf of the cabinets, cannot be cleaned.

Castor wheels (mobile furniture elements)

Cookinox furniture elements come in a mobile version, i.e. equipped with castor wheels. Castor wheels are available in different heights, swivel or fixed, and with or without a brake. An addition to elements with this mobile design, we offer bumper guards made of synthetic material, which can be installed on the furniture to prevent damage to the elements or the room during handling.

WE FULFILL YOUR WISHES

Upgrade elements for furniture as well as especially for worktops

Worktop upgrades are furniture elements that boost productivity at the workplace, that increase the usability of the furniture as a whole, that increase space utilisation, or that are simply necessary from a hygienic point of view.

Worktop upgrades include a variety of over-shelves placed on top of the worktop. For the purposes of ergonomics and greater hygiene in the workplace, they can also be suspended from the ceiling. Over-shelves can either be heated or not. They can be fitted with integrated lighting to illuminate the workspace underneath. Upgrade elements are made entirely of stainless steel, or else in combination with built-in glass shelves and hygienic barriers. Worktop upgrades also include various partitions or dividers where their installation is required for hygienic or practical reasons. Partitions and walls are made of stainless steel or tempered glass.



Other upgrade elements of our stainless steel furniture

Independent elements that are usually wall-mounted for better utilisation of the working space, as well as for greater flexibility and, above all, productivity in the workplace. Stainless steel furniture upgrade elements mainly comprise of a wide variety of wall cabinets, storage shelves, draining shelves, and various hangers for kitchen tools, glasses, etc.



**We make cooking
easy and joyfull.**



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