



COOKINOX

COOKING SUITE

Cooking Suites in various designs made of first-class materials, with built-in appliances of the highest quality.

MODERN DESIGN, ROBUST CONSTRUCTION, HIGHEST QUALITY

Cooking Suite

COOKINOX



Cookinox cooking suites in different designs in highest quality materials, with built-in electric or gas cooking appliances of the highest quality class.

A cooking suite is the heart and lungs of any kitchen. It is a product that Chefs use to draw inspiration from and flow from the soul onto the guest's plate.

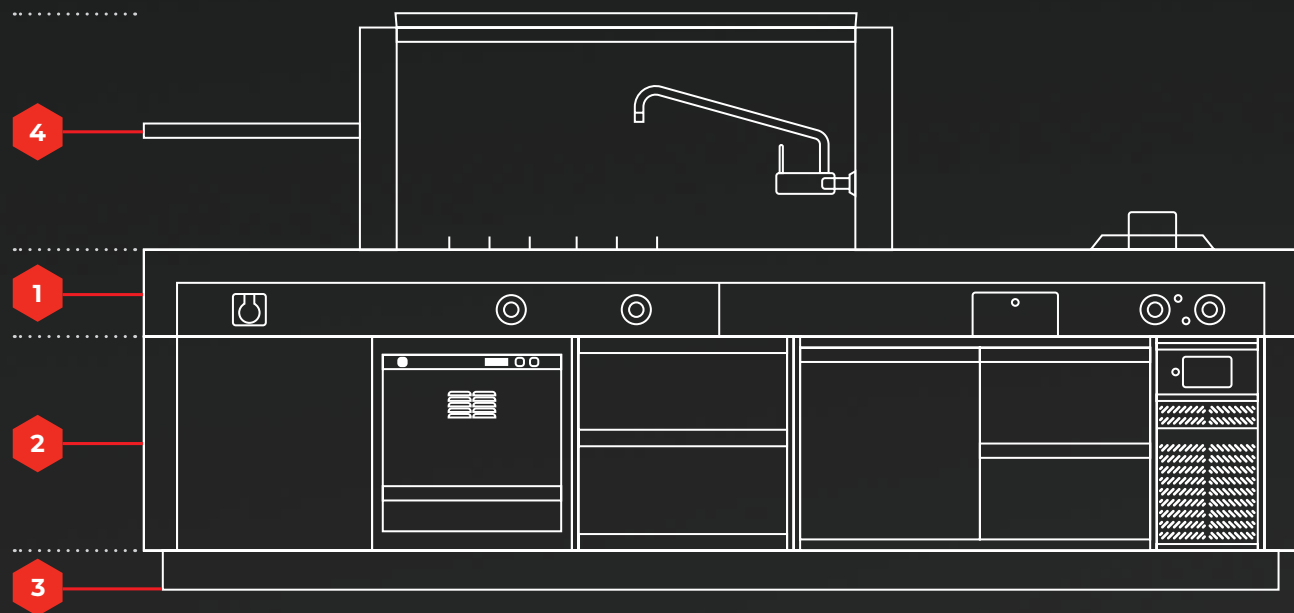
The Cookinox cooking suite is always a tailor made product. A unique product, always adapted to the Chefs needs.

There are countless configuration options of Cookinox suites, but the quality of workmanship always remain at the highest level.

With the latest technology due to high heat stress are deformations of the worktop kept at minimum.



The structure of the Cooking Suite



1

The upper part of the cooking suite has a height of 240 mm assembled combined with a very robust construction. This part of the cooking suite contains the worktop, built-in appliances, support frame and the control panels.

This is the most important and high-tech part of the cooking suite. It is produced with the highest quality materials. Reinforcement profiles are hidden underneath to prevent any conductivity of high temperatures that can cause deformation.

Design of the tiltable control panels offer easy and maintenance-friendly approach. Maintenance of the built-in appliances is easy and without additional positioning of the control panel.

2

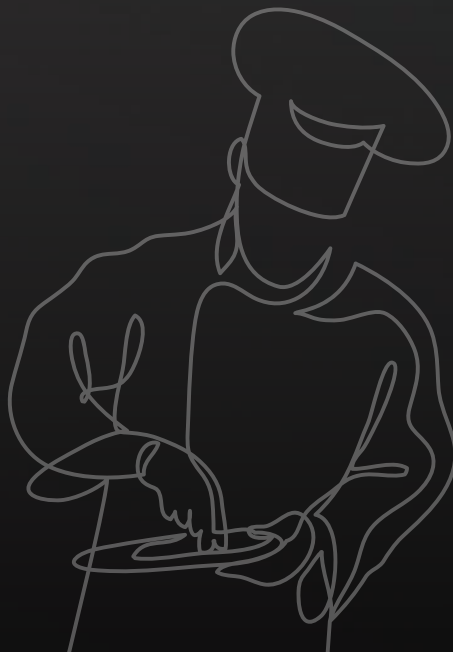
The middle part of the cooking suite is made up of the combined undercounter cabinets. Substructures can be combined of neutral, heated or refrigerated elements.

Depending on the customer's choice, the cabinets can be designed in one of five different versions or in combination of them. Cookinox offers: Elegance line, H2 Light line or H1, H2, H3 version according to standard DIN18865-9. Also installation compartments for the supply of water installation, electrical and/or gas installations, as well as generator compartments for the installation of the induction generators as a separate cabinets are provided in the middle part of the cooking suite.



3

The cooking suite can be built on different bases. On-site concrete base, a stainless steel base frame, or on height-adjustable leveling feets combined with stainless steel plinth.



4

The upper part of the cooking suite is not a mandatory part, but offers an ergonomic and efficient way of working and is a great added value in everyday use.

It is individualized and can be adapted to the needs and desires of the Chef itself. This option creates wide range of options and it can be mounted on the worktop or constructed to hang from the ceiling.

Upper part is used to store cooking utilities or to install additional tools or kitchen appliances such as salamanders, tab mixers, sockets, fittings, etc.

3 designs of cooking suites

- 3 different designs (different execution and price ranges).
- All versions of the cooking suites can be equipped with a high-quality powder coating of certain components and/or by incorporating the customer's logo on visible sides.
- Highest quality.
- Robust construction and long service life.
- Possible installation of built-in appliances with Pactan joint or permanently welded in the worktop of the cooking suite.
- Installation of built-in appliances, from a wide range of high-quality built-in appliances from our program or "A la carte" from any manufacturer.
- Base cabinets of the cooking suite are made in one of the five Cookinox product lines (Elegance line, H2 Light line or H1, H2, H3 version according to DIN18865-9 standard).
- Base cabinets can be in neutral, heated or refrigerated version.



1

1. Cooking Suite "A la Cookinox"

- Modern design
- Smooth transitions between the worktop, visible side panels and base cabinets of the cooking suite
- Robust construction
- The upper part of the cooking suite, including the worktop, control panels, and reinforcing tubular frame, is assembled as one piece
- Base cabinets and plinth are manufactured separately from the stove part
- The biggest advantages of this design are; user friendly, robust construction, hygiene in the workplace and easy maintenance

2

2. Cooking Suite "Optimal"

- Robust design
- Worktop with built-in appliances, rounded on the long side R13 mm
- Worktop 80 mm thick
- The worktop is separately manufactured from the support frame and control panels
- Base cabinets and plinths are as separate component of the cooking suite
- Lateral visible panels are designed in the total height from table top to the cabinets bottom

Elegance
line

H2
Light
line

H1
DIN 18865-9

H2
DIN 18865-9

H3
DIN 18865-9

COOKING SUITES

COOKINOX®



3

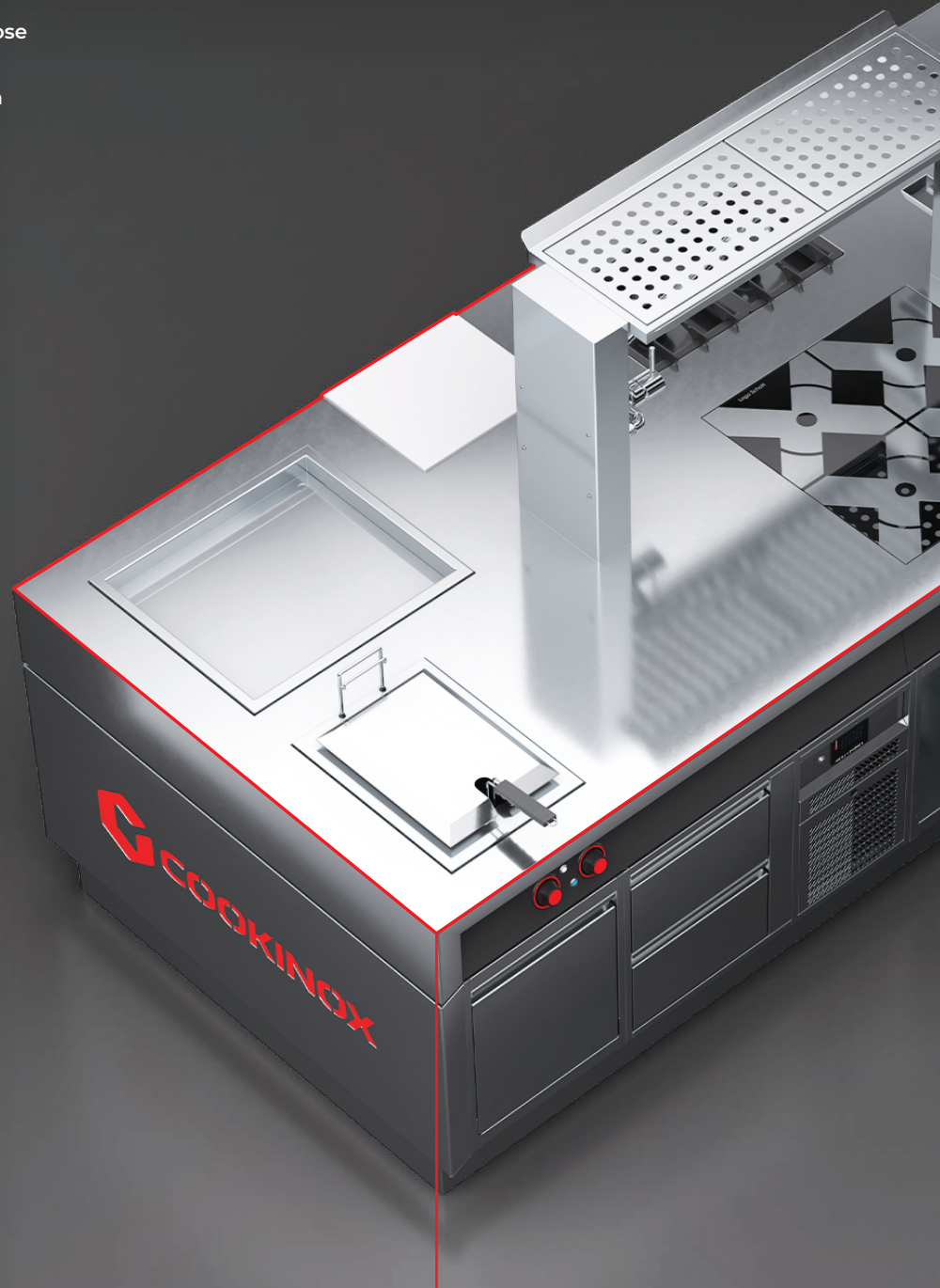
3. Cooking Suite "Economic"

- Simple Cooking Suites
- Countertop with built-in appliances closed with the manufactured cabinet underneath
- Each base cabinet is built independently with built-in control panel
- Cooking suite without reinforced frame between table top and base cabinets
- The base is manufactured separately from the cabinets

WE FULFILL YOUR WISHES

Customized solutions

When ordering the cooking suite, the customer can choose the Cookinox range of built-in appliances, or supply their own appliances which we only install, or we can make on customer request just installation preparation and he installs them himself.



Gas cookers



Electric induction cookers



Electric glass-ceramic cookers



Gas wok cookers, wok induction cookers



Electric solid-top



Electric frytops with hartchrome plate



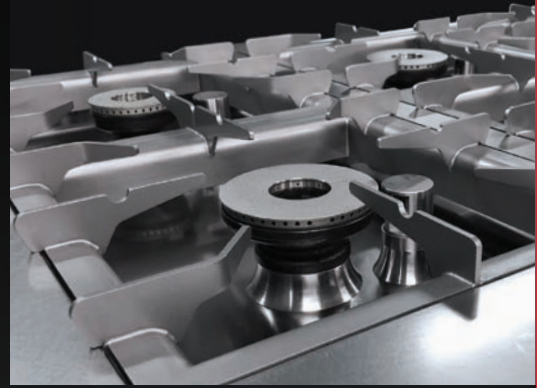
Electric multi-purpose pans



Electric water contact grills



Gas cooker



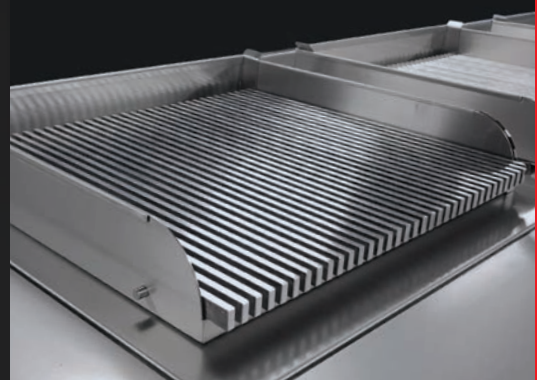
Electric induction cooker



Electric deep fryer



Gas lava stone grill



Electric pasta cooker



Gas lava stone grills



Electric deep fryers



Electric pasta cookers



Electric Bain-maries

COOKINOX COOKING SUITES



Cooking Suite “A la Cookinox”

In our cooking suites we install built-in appliances from our own large selection of kitchen appliances or built-in appliances of any kind and from a manufacturer of your choice.

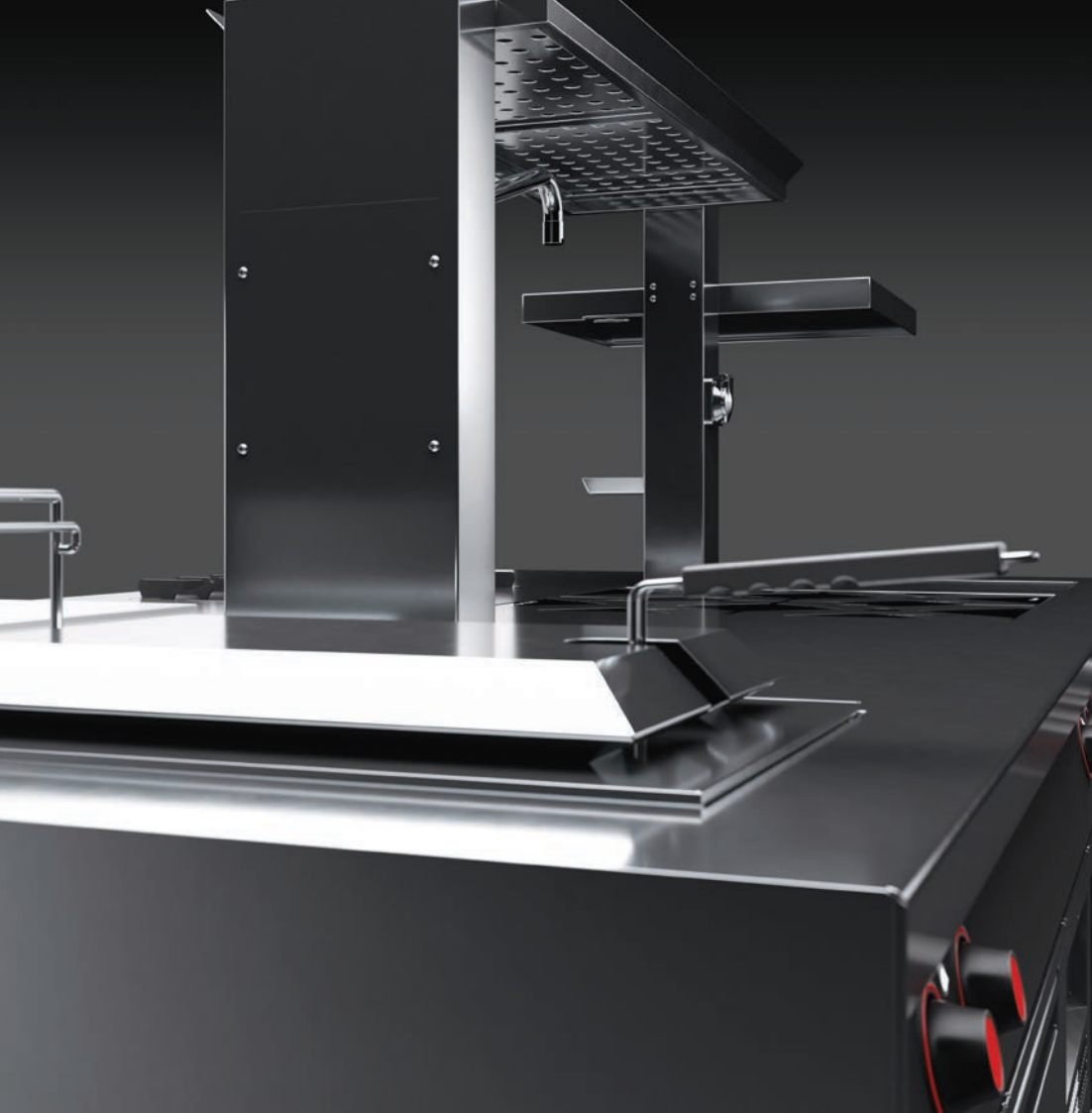
Built-in appliances from Cookinox range can be firmly welded or easily dismantled with Pactan joint installation.

Depending on the customer's choice, we can install any gas or electric built-in appliances.

You can also install your own gas or electrical appliances. For a nice consistent look, the original manufacturer's knobs are replaced with Cookinox knobs.



A magical
place to create
divine flavors



**We make cooking
easy and joyfull.**



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