



TOP QUALITY STAINLESS STEEL FURNITURE MANUFACTURER

WITH THE HIGHEST EMPHASIS ON QUALITY
AND KITCHEN HYGIENE

www.cookinox.si



COOKINOX d.o.o., Stantetova ulica 27, 1295 Ivančna Gorica, Slovenija, EU
T: +386 1 786 13 13, W: www.cookinox.si, E: info@cookinox.si





FAMILY COMPANY WITH TRADITION

TRADITION

Today, the development and existence of the company is in the hands of its third generation. For more than 50 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. The company's products are intended for both the private and public sector. Our products are indispensable in bars, canteens, coffee shops, wine cellars, stores and butcher's shops.

RECOGNITION

We are well known in Slovenia, from where we originate, and wider areas - especially in Europe, to where we export most of the manufactured furniture. Only the industry's best companies have decided to collaborate with us throughout the years. They see us as an ideal partner, with the help of whom they can embellish any space with an aesthetic flair and upgrade its functionality. The installed equipment is homogeneous, energy-efficient and is completely customized in accordance with the space, clients' wishes or needs and professional requirements.

MODERN PRODUCTION

Our production facility spans over 4500 m², is highly productive and equipped with state-of-the-art machines for forming stainless sheet metal. In order to achieve maximum productivity in the production process and to ensure the highest level of quality and adjustability of products, we constantly monitor the development of state-of-the-art technologies in the field of sheet metal forming, as well as implement such technologies into our production process. The passion and dedication of our production experts are virtues that make our products excellent and ever so close to perfection.

WIDE-RANGE

Our production programmes cover a whole range of furniture intended for use in the food industry. From central cooking ranges, to neutral furniture, cooling tables or heated cupboards that ensure a homogeneous whole and a uniform design.

We channel our passion into details that make our products different, better, prettier.

HIGH-QUALITY AND MODERN DESIGN

We further our care for quality by choosing appropriate work materials and built-in components of highest quality, in addition to state-of-the-art production technologies and specialized production experts. In order to ensure variety and adjustability for any space and client, we use materials in addition to stainless sheet metal, which must also meet the highest standards of quality and reliability during use.

CLIENT-ORIENTED FUTURE

We will continue to strive for users' satisfaction, as using our products shall meet all requirements of our clients and therefore, will enable them to achieve the best results in their field.

Completely customized in accordance with client's requests

GASTRONOMY

MEDICINE

BUTCHER'S SHOPS and MEAT PROCESSING FACILITIES

NAUTICS

GROCERY STORES

BAKERIES

WINE CELLARS

"ELEGANCE" LINE

BASIC HYGIENE VERSION OF COOKINOX'S FURNITURE

Rounded insides



HYGIENE EDITION

IN ACCORDANCE WITH 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 $R \leq 2 \text{ mm}$



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 $R = 10 \text{ mm}$.



H3

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

The transition between the bottom, back, sides and the top is done with the radius $R = 10 \text{ mm}$.

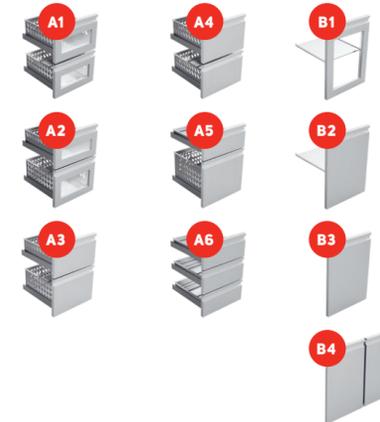
REFRIGERATED COUNTERS FOR BEVERAGES

DRAWER UNITS

- A1 Isolation glass (UV 320/320)
- A2 Isolation glass (UV 280/360)
- A3 Inox (UV 320/320)
- A4 Inox (UV 280 / 360)
- A5 Inox (UV 185 / 450)
- A6 Inox (UV 185 / 185 / 185)

DOOR UNITS

- B1 Isolation glass with an inox middle shelf
- B2 Inox with middle shelf
- B3 Inox, one-door (for barrels)
- B4 Inox, two-door (for barrels)



WIDE RANGE OF DECORS

Wide selection of colors and versions of decorative inlays.

COOKINOX CENTRAL COOKING BLOCKS

Central cooking blocks of various designs are made from first-rate materials and have built-in thermal appliances of the highest standards.

Every Cookinox cooking block is unique, both due to its form and its configuration. When designing an individual cooking block, we completely adhere to the wishes and needs of a client, for whom we completely customize the cooking block during its construction.

The upper part of the cooking block is very robust and homogeneous, made from thick materials and numerous invisible reinforcements, preventing any twists or thermal deformations during its use or heat strains. The bottom part of the cooking block, the base, is always manufactured in one of the hygiene versions (H1, H2 and H3) in accordance with standard DIN 18865-9. Per the client's request, we can install cooling or heating cupboards into the base of the cooking block.

