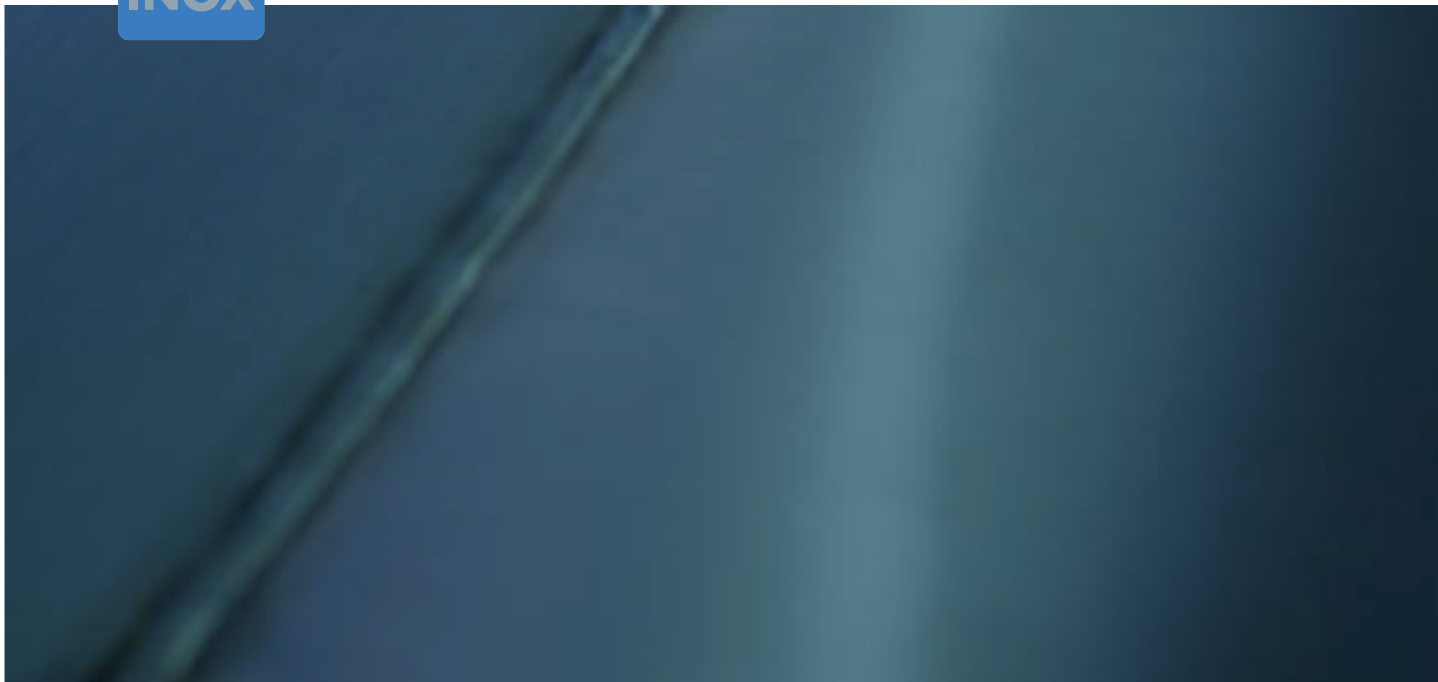


Euroinox kitchens dress well





# Static preparation in the kitchen...

The **static preparation** areas in a modern kitchen need to be carefully studied either to optimize the production work flow or to obtain a perfect cleanability of internal and external surfaces.

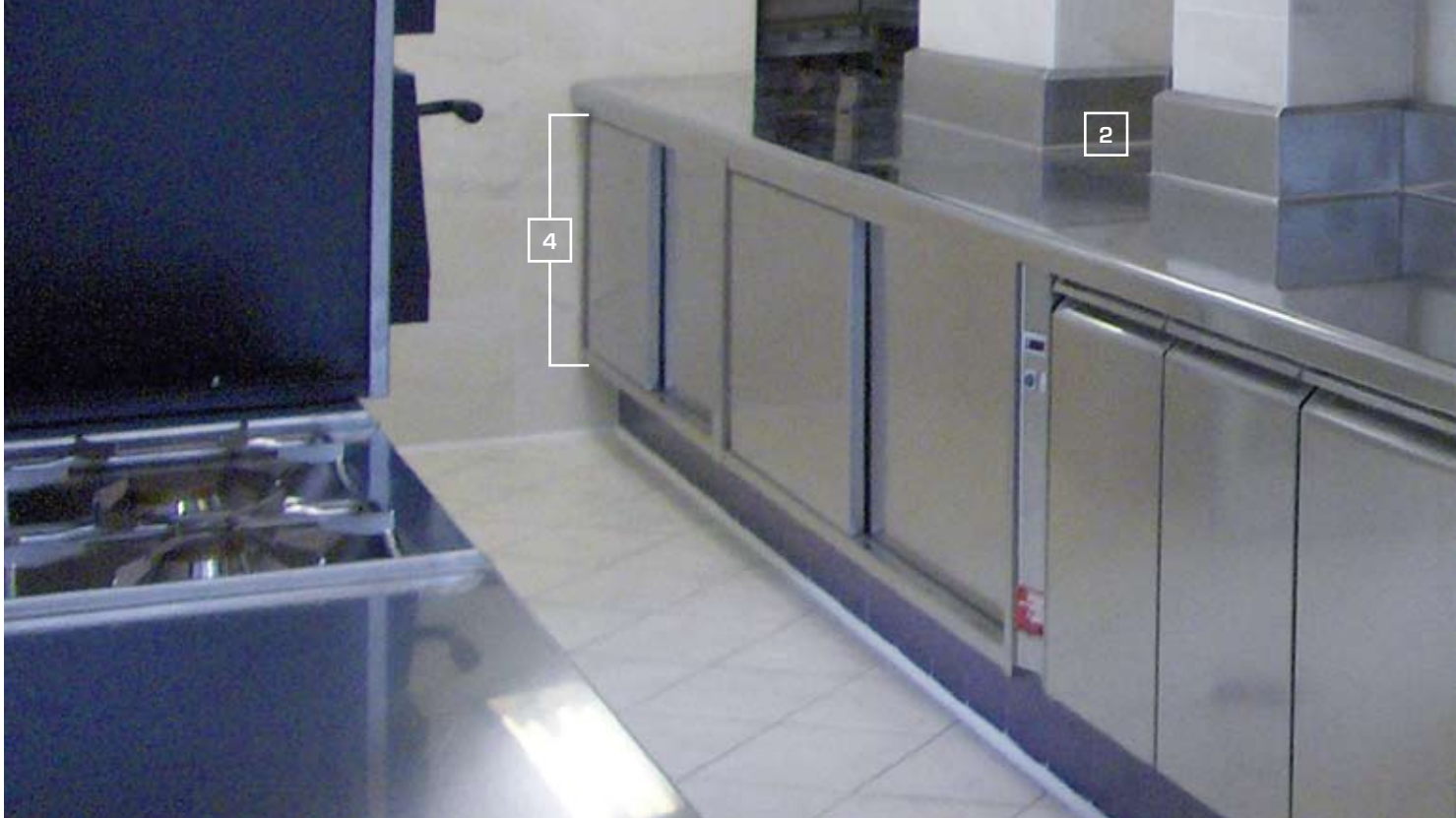
The preparation process starts after the arrival and storage of the goods. A functional separation of the different work phases is a fundamental hygiene requirement of the kitchen's activities.

The working phases generally organized as a "cascade" are identified by the progression of the food in all its different stages. The most important target to reach at a design level is to avoid cross-contamination. Also the equipment should be separate in line with the different work phases (before and after cooking).

Stainless steel is world wide recognized as the best material to use in food processing. Different thicknesses and different percentage of nickel chrome depend on the specific needs of different work areas. Also the positioning of the equipment (cantilever, feet, castors and plinth) need to be coherent with the hygiene and cleansing needs of the different areas within a kitchen.

Our construction philosophy is based on a perfect integration of neutral, refrigerated and heated functions. Our equipment is mixture of aesthetical and dimensional homogeneity, which integrate perfectly with our "tailor-made" worktops.

# ...and our Advantages



**1** - Worktops **in one piece**, for guaranteed maximum hygiene (improved washability of surfaces, and consequently **“guaranteed” hygiene**);

**2 - Shaped** worktops, to guarantee the maximum use of available space, doing away with difficult to access and clean niches, and thus optimising the cost of the available space;

- Reduced cleaning times;

- Reduced costs of staff dedicated to cleaning operations;

- More suitable and comfortable work environment in order to guarantee improved and more rapid production, for an improved Service.



- 3** - Possibility of customising the profiles of the work surface, of corners and containment splashback according to specific requirements and aesthetic appearance.
- 4** - Possibility of increasing the storage capacity (up to 15% more) in the available space (often narrow) thanks to the extensive range offered (h. 660 - 710 - 760 mm).

# Care for details



## Corner, profiles and bullnose

Customisable work surface profiles according to requirements and aesthetic appearance. Bullnose to protect the underlying surfaces during operating times.

 Bullnose.



## Splashback

Rear and/or side splashbacks, which can be shaped and customised according to the project requirements or the Customer's own requirements.



## Shaping

To do away with niches that are hard or impossible to use and difficult to clean (dead points).



## Lowering

Modeling of work surfaces according to requirements in order to maximise flows in the kitchen, and optimise staff production.

# Care for details



## SHy bottom

Maximum safety and hygiene, thanks to the high quality of the standard offer (removal of niches and sharp corners).



## Hy2 bottom

Possibility of enhancing the **safety** and **hygiene** thanks to superior hygiene standards available, compliant with DIN 18865-9, which specifies the technical and construction characteristics of the cells making up the furniture units. Fully welded, watertight, leakless cells devoid of any niches or sharp corners.



## Handle

- Ergonomic to guarantee a better grip/aperture;
- Complete with finger-proof/anti-cutting fold;
- Aesthetic match with all other handles available.



## Hinge

- Strictly stainless steel;
- Built into the structure in order to facilitate cleaning operations;
- 180° aperture, to minimise bulk.



## Runners

- Strictly stainless steel;
- Boosted capacity;
- Telescopic runners available to allow full drawer extraction as well as greater capacity.





# Our competence areas



## Static preparation in the kitchen

Static preparation - in a modern kitchen – must be carried out rationally and in a perfectly cleanable way. The functional separation among the different processes is an essential hygienic requirement for the kitchen activities. The so called “waterfall” criterion for food processing determines the sequence of the different food processing steps. Another important factor to take into consideration is that the equipment must be specific for certain – pre-cooking and/or post-cooking – operations as well. Also the position of the equipment must meet the different hygiene and cleanability needs in the kitchen.

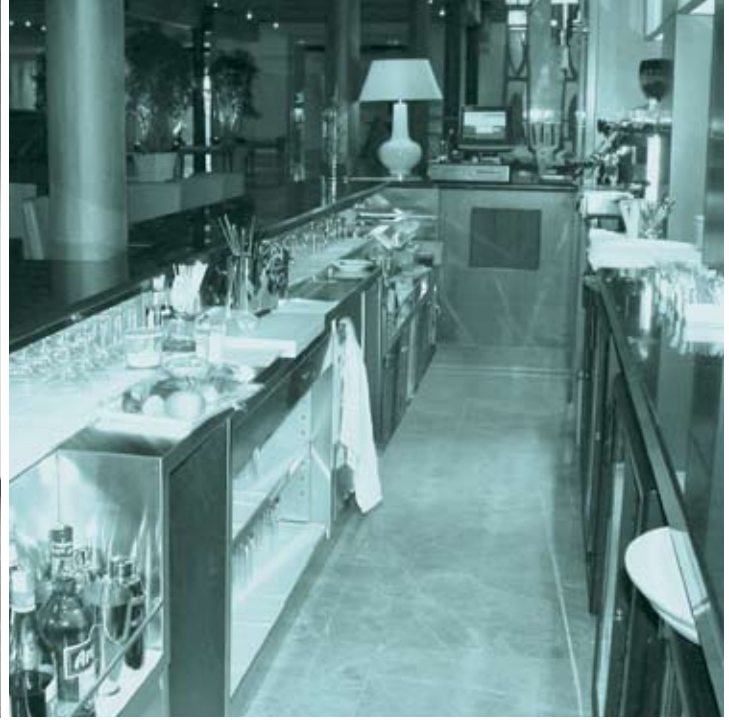
## Front of house

The high standard of quality and attention to aesthetic unity, combined with customizability such as a personalized choice of handles, the sections of the work surfaces, glass door solutions, coloured fronts and fronts made of different materials, are all fundamental ingredients for a sound product offering in this market niche, one which is attracting an ever increasing level of interest: **Front of house.**



## Self Service, Free Flow & Staff Canteen

Euroinox, together with our Partners (Designers, Planners and Architects), designs, develops and produces “made to measure” Self-service and Free Flow solutions. The great flexibility of construction, meticulous attention to workmanship and combination of a diverse range of materials such as steel, granites, Corian and glass enable Euroinox to create personalized solutions, which are unique in terms of the materials used, the layout and the design, to satisfy even the most demanding requirements in the market. Simple, functional and safe solutions.



## Bars & Cafeteria

Euroinox works closely with specialist professionals in the industry such as Interior Designers and Architects to design, develop and create Bars, Cafeterias and “made to measure” decor solutions in general. The hallmarks of a Euroinox creation are its great flexibility of construction, meticulous attention to workmanship and combination of a diverse range of materials. This enables an idea, a style or a concept, whether grand or small, as is typical in the world of interior design, to be developed into a unique and highly individual solution. It is an opportunity not only to satisfy the most demanding customer requirements, but also to give full expression to our design and implementation skills and our instinct for “tailored” style.

# Our References



- Chateaux & Relais
- Resorts
- Restaurants
- Trattorias

- Bars and Pubs
- Cafés
- Staff Canteens
- Fish shops

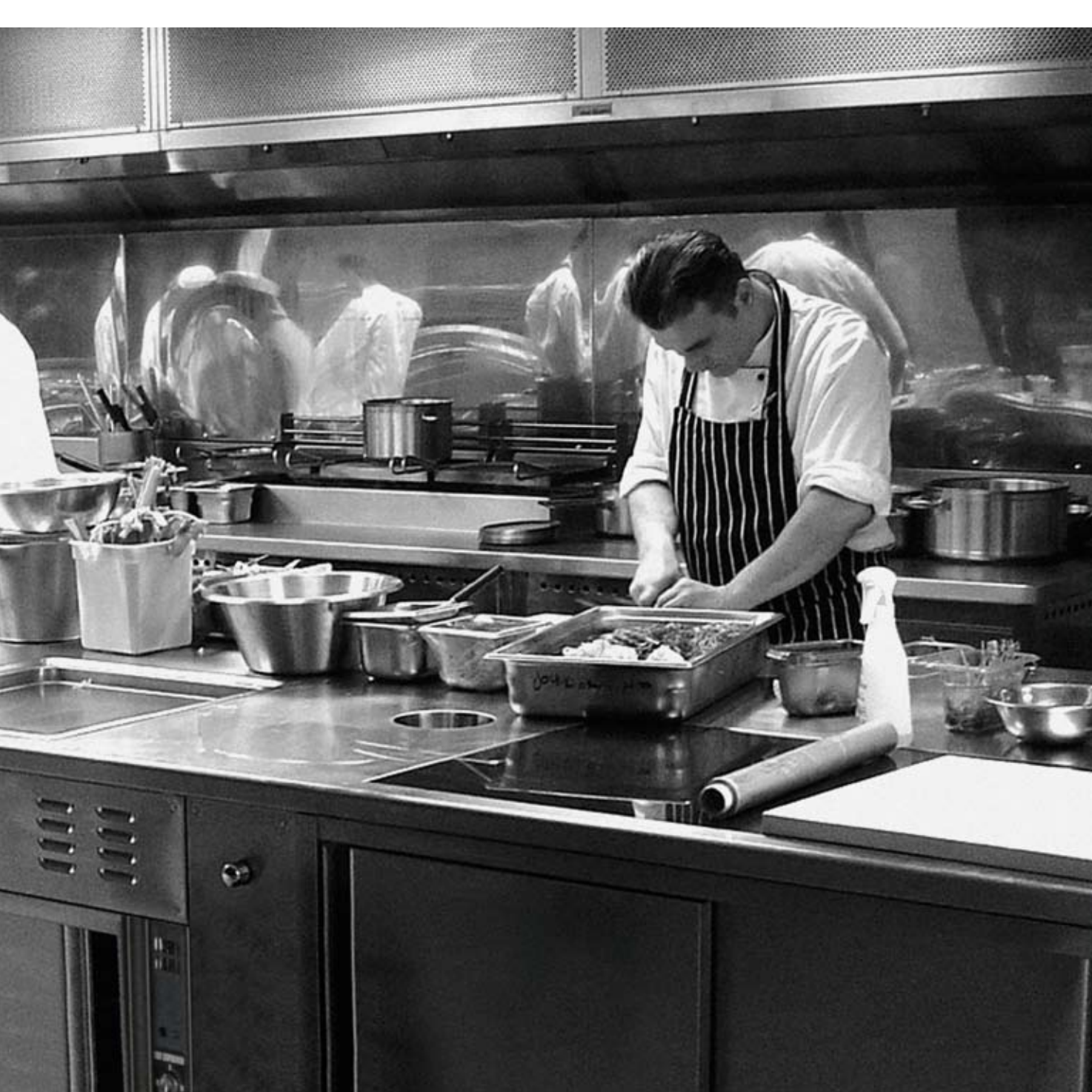
- Butcher's shops
- Bakeries



**The following chains have also chosen us for our professionalism:**

- HILTON, SHERATON,
  - INTERCONTINENTAL,
  - MARRIOT,
  - FOUR SEASON,
  - CROWNE PLAZA
- and more.**







## From the idea to implementation

Extreme construction flexibility, combined usage of heterogeneous materials, care for processing are our key features together with an always accurate inspection analysis of the incoming raw material (certified-quality steel) and employment of high-qualified personnel. Accuracy and scrupulousness at any phase, numerical control machines that allow

for steadfastness, repetitiveness and tracking of each single processing over time. A well-established network of external accurately selected and coordinated specialists enables Euroinox to integrate skills which are not typical of the steel processing (glass, granites, etc.).



## Our philosophy

Flexible and tailor-made solutions. These are our key words, that's our philosophy. Each single processing area is for us like a body that needs to be dressed, each single product is a chance to put our knowledge and our know-how to good use. Innovation and continuous research for the best solutions, designed according to hygiene and safety standards. That is almost an obsession to us. We'd like to answer to each single request and meet each single need. We'd like to optimize every single space. What about quality? Absolutely the best. Otherwise we wouldn't call us Euroinox.



## Our service

We are a strategic partner for our customers. That is because we use a designing software integrated in the company operative system that allows us to simulate, design, and change specific or tailor-made solutions. Every single phase in the dialogue between the technical and sales departments is accurately regulated. That enables us to avoid any kind of misunderstandings and mistakes on the basis of our experience.



# EUROINOX

Stainless Steel Applications

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