

WHY CHOOSE CORE?

INFINITE POSSIBILITIES

- **COOKING SOLUTIONS**

Choose from all the electric cooking appliances* in the Tecno90 and Tecno74 ranges: induction hobs, fry tops, grills, fryers, pasta cookers, bain-maries, and more.

- **COLOURS**

Make any colour a reality painting the steel doors and dashboards.

- **TOP, SIDE AND FRAME FINISHES**

Satin, vibration, mirror-polished and sandblasted.

- **ACCESSORIES**

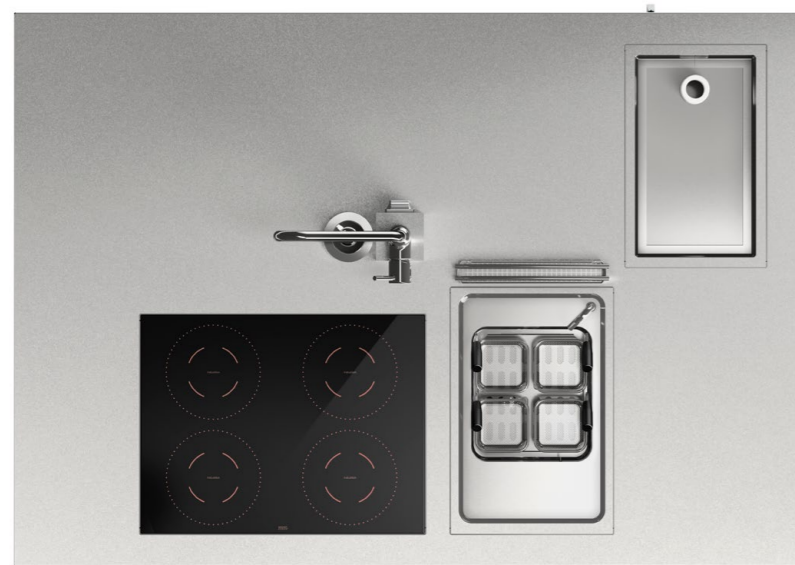
Water pumps, electrical outlets, pan racks, mixer holders and salamander supports.

- **COMPARTMENTS**

H1, H2, H3 hygienic compartments available.

A feasibility study is performed for each suite design according to the chosen combination of appliances. Delivery takes approximately 8 weeks once the feasibility study and order have been finalised.

* Gas appliances available with certification on completion of the project.



FIND OUT MORE AT TECNOINOX.IT

 **TECNOINOX**

THE CHEF'S RELIABLE PARTNER

Tecnoinox is an Italian manufacturing company offering an extensive range of modular kitchens and professional ovens for the catering industry.

After more than 30 years in the business, Tecnoinox manages the full production cycle, from the stainless steel sheets to the finished product, to guarantee the highest quality and the very best care. It also guarantees a prompt and reliable service, providing active sales support, warranties and after-sales service. All Tecnoinox appliances are built in compliance with the law.

The perfection rate of Tecnoinox products is above 99%, thanks to the extensive testing each machine undergoes and must pass before being sold.

Tecnoinox designs and manufactures customised compositions to meet the requests of restaurant owners.



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CORE
SINGLE TOP, INFINITE OPTIONS

 **TECNOINOX**

CORE: A SINGLE TOP WITH A MODULAR BUILD

We combine the heart of Tecnoinox technology and the personality of those who believe in it: the result is the CORE SINGLE TOP. Certified performance and imagination, for a unique, statement solution.



MODULAR AT THE HEART

The Core Single Top has a modular build, created by combining appliances and accessories, the operating core of Tecnoinox's product range, with a continuous top and hygienic compartments. Each component is fitted flush with the top and can be easily maintained or replaced as needed, without affecting the structure itself.



EXCLUSIVE DESIGN

The Core Single Top has been studied and designed to perfectly meet the needs of restaurant owners. All the equipment, sizes, finishes, structures, colours and more can be chosen by the chef and arranged according to a customised design, to bring your dream kitchen to life.



EASY TO INSTALL

The island has a single, easy access point for managing all connections to the water and power supplies. Tecnoinox's hallmark modular production technologies – developed, tried and tested, and fully guaranteed – have been used to create this single top.



MORE HYGIENE IN A FLASH

The seamless surface is quick and easy to clean, which means less effort and less time wasted at the end of a shift. This makes for happier kitchen staff and a tidy work space. H2 hygienic compartments with rounded edges make cleaning easy, even on the inside and in hidden corners.

