

CORE

**Masterpiece of performance
and customization.**

EN



Core: unique architecture, modular core.



ACCESSORY:
MIXER HOLDER

CUSTOMISABLE WITH THE NAME
OF THE RESTAURANT OR CHEF
USING LASER TECHNOLOGY



ACCESSORY:
ELECTRICAL OUTLETS

ACCESSORIO:
VASCHETTA
LAVA-MESTOLI

AISI 304
STAINLESS STEEL
THICKNESS 30/10



CUSTOMISABLE
DOOR AND
DASHBOARD COLOUR

EASY
TO REPLACE

HYGIENIC
COMPARTMENTS

PUSH-PULL DOOR
OPENING

Why choose Core?

Core is customisation: its unique architecture and modular build offer design, performance and functionality, to meet the wants and wishes of catering professionals.

- **COOKING SOLUTIONS**

Choose from the full array of Tecnoinox electric* cooking functions in the Tecno90 and Tecno74 ranges: induction hobs, fry tops, grills, fryers, pasta cookers, bain-maries, and more.

- **COLOURS**

When it comes to colour, Core can make all your dreams come true. The steel doors and control panelling are all paintable.

- **TOP, SIDE AND FRAME FINISHES**

Satin, vibration, mirror-polished and sandblasted.

- **ACCESSORIES AND OPTIONALS**

Water pumps, electrical outlets, pan racks, mixer holders, salamander supports and scoop-washer trays.

- **HYGIENIC COMPARTMENTS**

The following hygienic compartments are available: H1, H2 and H3.

- **DESIGN STUDY**

A feasibility study is performed for each Core suite design, according to the configuration and combination of the chosen appliances.

* Gas appliances available with certification upon project completion.



FIND OUT MORE AT [TECNOINOX.EN](https://www.tecnoinox.com)

Core. A single top with a modular build.

It contains Tecnoinox's core technology, manufacturing experience in modular cooking equipment, and passion for customised solutions. It stands out for its unique, robust qualities.

This is Core: a single top with a modular build.



Modular build

core has a unique architecture with a modular build: Tecnoinox gas and electric cooking technology, a single worktop, hygienic compartments, and analogue and digital controls.

The equipment is installed flush with the top with no welding.

This makes maintaining, replacing or adding to it quick and easy, without needing to alter the structure.



Pure design

core is customisation: designed and manufactured to meet the design needs of chefs and restaurateurs. All the equipment, sizes, finishes, structures and colours can be chosen according to a customised design, because our aim is to bring your dream kitchen to life.



Easy installation

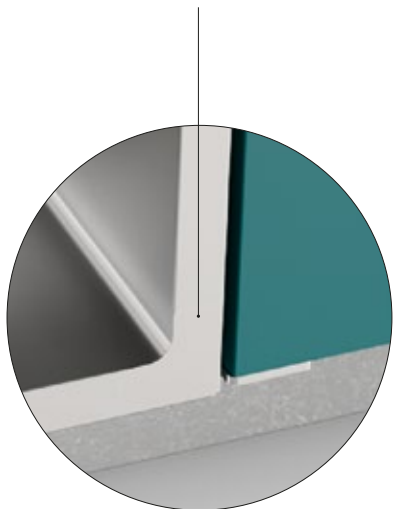
each Core unit has a single access point for managing water, electricity and gas* connections easily.



Uncompromising hygiene

core's seamless surface is quick and easy to clean, and the hygienic compartments make cleaning the inside and hidden corners a breeze.

This optimises your use of time and resources at the end of a shift, ensuring your working environment is clean and tidy.





Italian excellence in professional cooking.

Tecnoinox is a leading Italian manufacturing company which has been designing and creating modular kitchens, salamanders and combi ovens for the foodservice and hospitality professionals since 1984.

What makes it unique is that its entire production cycle is carried out at the long-standing site in Porcia, in Friuli Venezia Giulia.

This is where the company has consolidated its comprehensive skills and expertise in the field of professional cooking equipment.

Quality is guaranteed by a rigorous attention to detail and vigorous passion for innovation - key to the way Tecnoinox works, designs and manufactures its products.

Tecnoinox designs and manufactures customised compositions to meet the personalisation requests of chefs, restaurateurs and hospitality professionals alike.

