



**High-performance**

**Cooking facilities**

**tailored  
to your needs**

### This admires the kitchen crew:

- ◆ More targeted pre-production = Less stress at meal hand-out
- ◆ Pleasant working atmosphere and conditions due to less heat = Well being thanks to increased fresh air
- ◆ Less cleaning efforts = Faster finishing-time and fewer chemicals in the kitchen

### This admires the restaurant owner/ operator:

- ◆ Time savings and more effective deployment of kitchen staff = improved personnel capacity
- ◆ Higher hand-out speeds in à-la-minute preparation = higher turnover
- ◆ Consistently high quality of dishes = satisfied guests who will come back
- ◆ Optimised use of energy = lower electricity costs

### This admires everyone at BOHNER-cooking facilities:

- ◆ Innovative technology at the highest proficiency level, planned by one millimetre and realised at customer’s option.



### Induction-stove – A stove which is „speedy“ but remains „cool“ at the same time How quick do you want to become in future?

- ◆ Universally adjustable energy, available immediately, without pre-heating!
- ◆ Energy consumption only when cookware is in place due to pan recognition.
- ◆ No heat radiation with induction technology.



### Large cooking plate – clears a space on the induction stove (gas/electric stove)! How many pots and pans do you want to shift?

- ◆ Exact and cooking to the point, finishing in the low-temperature range and keeping warm each food.
- ◆ Also at occupancy the temperature doesn’t fall and remains powerful in peaks of massive use.
- ◆ Minimal power consumption at stand-by-mode.



### Electric-griddle plate – The largest frying pan in your kitchen! Why wash a number of pans every day when you can have a BOHNER griddle plate?

- ◆ No transfer of taste when various articles are grilled.
- ◆ Optimal grilling results without sticking, without scorching, without burning (even with fish and difficult grill stuff).
- ◆ Only very thin spraying of cooking oil by means of a spray bottle.



competence in kitchen technique

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