



High-performance **Front-cooking station**
SMOG STOPP edge suction

**Cooking
without smoke signals**

BOHNER Frontcooking-station "SMOG STOPP" with edge suction - independence of exhauster hoods and ventilation panels

When do you cook practically smoke and smell-free where the guests are and eat?

- Mobile in use and flexible in equipping with appliances
- Direct communication with the guests
- **Wide range of models:**
SMOG STOPP with niche: for electric griddle plates or chip-fryers
SMOG STOPP with inserted trough: for flexible use with the possibility of inserting various appliances, e.g.:
electric griddle plate with induction stove "SLK" ■ induction stove with pasta cooker ■ electric griddle plate with chip-fryer ■ glass/ceramik stove with electric griddle plate, etc.
spacer base as height compensation for various heights of appliances.
Finishes in 16 Ampere or 32 Ampere.
- Options such as:
Transparent splash protection (CNS/front of toughened glass)
Cough protection with or without side parts
Front decorations
- Function, smell destruction of practically 100 %. Safety, hygiene and fire protection are guaranteed according to the highest safety norms.
- Suction system fulfils the directives of the employers' insurance association and also the VDE guidelines.



Model: RA 1100W-16
with electric griddle plate "BG 40 A"
and induction stove "SLK" as a wok version
including options:
Splash protection CNS/GLASS
Cough protection
Front decoration beech / filling pearl violett



RA 1200W-32



RA 800G-16



RA 900F-32

**Brief
extract
from
the variety
of models**

BOHNER®
competence in kitchen technique

Bohner Produktions GmbH
Industriestraße 13
D-88339 Bad Waldsee-Gaisbeuren

Fon: ++49(0)7524-9706-21 E-mail: info@bohnergmbh.de
Fax: ++49(0)7524-9706-22 Web: www.bohnergmbh.de



GERMANY

Only available from good trade partners