

**BOHNER-High-performance COOKING FACILITY****COOKING FACILITY „custom made“**

**Guesthouse  
„GAUM“  
88444 Ummendorf**

**COOKING FACILITY  
„Gastro-à la carte“**

Single cooking device  
Operated from one side  
with 1 chef with integrated  
service-station  
(thermal-bridge)

Material Bohner 2000

**Restaurant  
„MARGAUX“  
10117 Berlin**

**COOKING FACILITY  
„Klassik-Gourmet II“**

Double cooking device  
Operated from two sides  
(meat and garnishing station)

Exhibit with following  
assembly in the restaurant

Material Bohner  
Fair INTERGASTRA 2000  
Stuttgart

