

COOKING SUITES “TAILOR-MADE”

Cooking suites in stainless steel, **design-stoves** or **cooking islands** with granite counter tops as well as wooden, glass or stone elements, equipped with **BOHNER®-drop-in-appliances**, will be customized according to your wishes. The use of fine materials and of up-to-date technology make cooking pure enjoyment!



Design-suite



*Cooking suite “Bullerei”, Hamburg –
Kitchen project of Tim Mälzer and Patrick Rüther*



Kitchen – Stefan Marquard



The latest BOHNER® technology with high performance and low energy consumption.

COOKING SUITES “TAILOR-MADE”

BOHNER® kitchen equipment is developed for the demanding kitchen professional.

Innovative technology at its highest level, exceptional quality and stylish design speak for themselves.

We at BOHNER® realize your kitchen desires with individual planning and professional know-how.



Restaurant “Zum Reussenstein”, Böblingen



COOKING SUITES “TAILOR-MADE”



*Restaurant “Zum Schweizerbartl”,
Garmisch-Partenkirchen*



COOKING SUITES “À LA CARTE”

Innovative cooking and kitchen solutions increase your productivity during the daily à-la-carte business.

Short-distance kitchens – specially planned and matched to your requirements.

Powerful technology and highest efficiency with new energy-saving concepts.



Restaurant “Landgasthof Hirsch”, Hüttenreute



COOKING SUITES “À LA CARTE”



Restaurant “Birkenhof”, Hanau



Restaurant “Ochsen”, Berkheim

