

A NEW METHOD OF PORCELAIN HEATING

Improving ergonomics in the professional kitchen

Cooks in Michelin starred and fine dining restaurants cope with long working days under high pressure. Working weeks of 70 to 80 hours and the constant pressure of performing better everyday requires a productive and ergonomic work environment.

This design project aims to improve the physical and cognitive ergonomics, which simultaneously will improve the efficiency of the professional kitchen.

FEATURES

- + LARGE FIELD OF INDUCTION COILS DESIGNED FOR PORCELAIN HEATING
- + PLATE DETECTION AND TEMPERATURE CONTROL
- + 20°C TO 50°C WITHIN 20 SECONDS

BENEFITS

- + IMPROVED MANOEUVRABILITY
- + LOW RESIDUAL HEAT
- + HIGH ENERGY EFFICIENCY
- + QUICK HEATING
- + REPLACING OLD INEFFICIENT HEATING SYSTEMS

