

## Cook anywhere

The concept of Front cooking is the culinary art form where chefs prepare the food where guests can see it. It can be presented either as entertainment where the chef interacts with the guests or as part of a buffet.

Front cooking makes the dining experience more interactive and livelier. The chef can customize the dishes from the menu according to individual tastes.

Front cooking makes for great presentations, is visually more tantalising to the senses and showcases a more transparent method of cooking.

Another advantage is that waste of food can be minimized, as the food is prepared as per requirement.

The Vianen Front cooking system comes with a built-in air extraction in which unpleasant smoke, fumes, odours and contaminants are extracted away from the guests and filtered within in the unit.

## CONSTRUCTION

- Stainless steel construction
- Curved, tempered and insulated hardened, double glass
- User friendly maintenance
- Integrated Jet Stream technology
- Multiple filter stages to remove grease, smoke particles and cooking smells released during the cooking process

2290 x 1190 x 1425 mm (LxWxH)

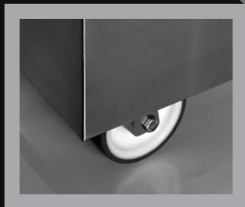
(Optional – the dimension can be altered to meet specific customer requirements.)

The unit is fabricated from stainless steel, all joints are welded and exposed surfaces are made of double sided, satin finish, stainless steel 304. The sheet thickness is 1.0 - 1.2 mm.

The unit is mounted on 4 wheels with ball bearings and brake. Placement of the unit is therefore flexible and functional as a plug and play extraction solution.

The unit consists of:

- |  |   |
|--|---|
| A. Stainless steel FECON® Filters (UL/NSF certified) | H. Protection glass 34mm thickness          |
| B. Washable Pre-Filter                               | a. Hardened                                 |
| C. Electrostatic Precipitator                        | b. Curved                                   |
| D. Disposable F7 panel Filter                        | c. Clearness                                |
| E. Activated Carbon Filters                          | d. HACCP sealant ed. Double Insulatedglass  |
| F. High Efficiency Exhaust Fans                      | I. User interface with adjustable fan speed |
| G. Jet Stream Technology                             |   |



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## **SOLISTE - FRONT COOKING UNIT**