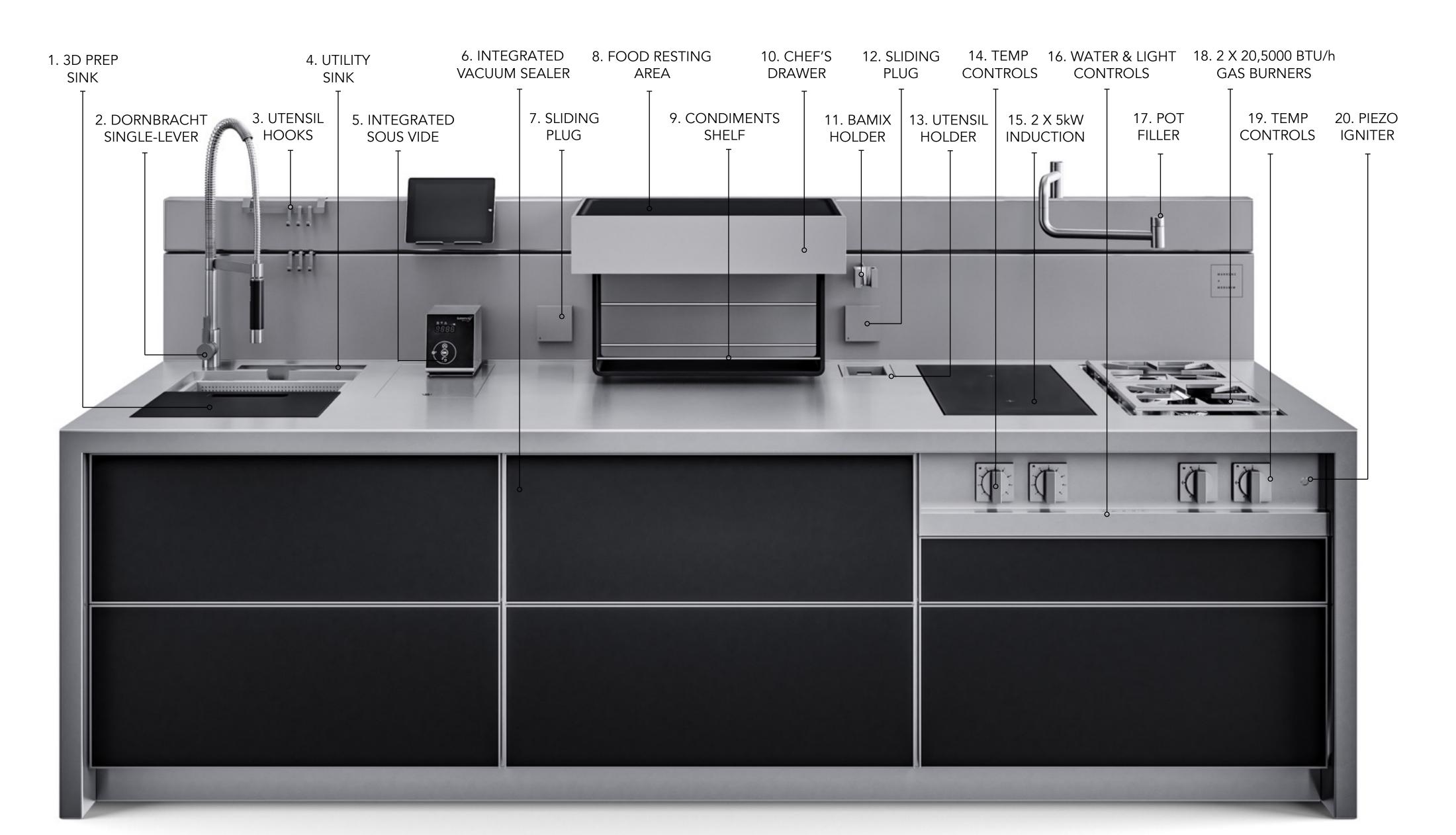
# 20 CULINARY FEATURES



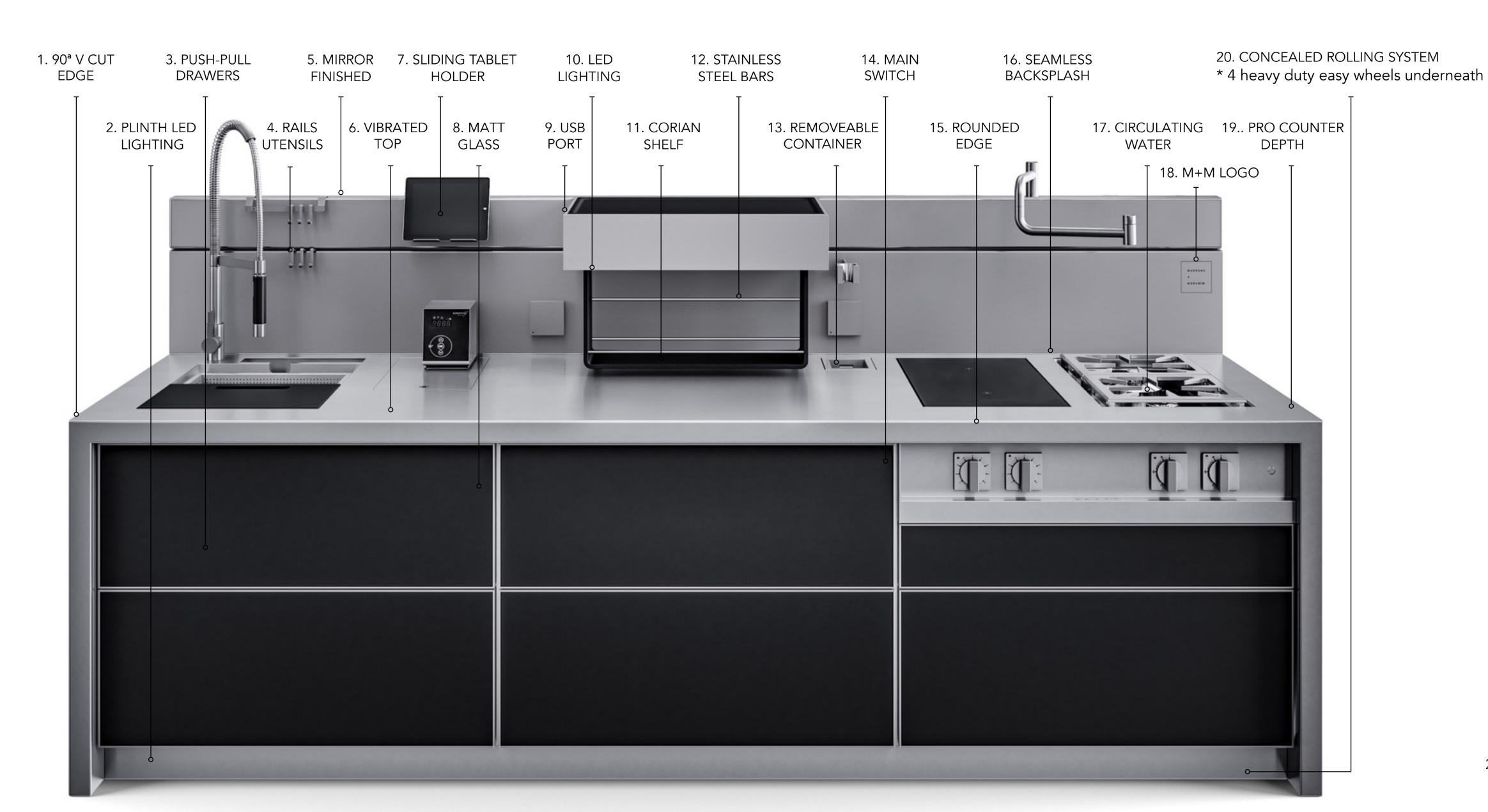
### 20 CULINARY FEATURES

#### EASY ACCESS TO PROFESSIONAL FEATURES

- 1. 3D sink with sliding wet basket, peeling board and GN container support
- 2. Dornbracht single-lever mixer with extendable hose for flexible water supply
- 3. Sliding hooks to hang culinary tools
- 4. Utility sink including soap and sponge tray separate from main sink
- 5. Integrated sous vide with water bath, electric plug, water circulation and heating pump next to the sink
- 6. Integrated chamber vacuum sealer and bags storage in the top center drawer for sous vide cooking off the counter
- 7. Plug with sliding cover for water protection
- 8. Resting area for resting & holding foods centered in the  $C \mid 3000$
- 9. Moveable condiments shelf made of corian with integrated lighting for condiments at arm's reach
- 10. Dedicated chef's drawer with electro-magnetic lock to store precious knives and other articles

- 11. Emulsification tool support for Bamix tool with electric sliding plug below
- 12. Plug with sliding cover for water protection
- 13. Utensil holder with automatic water circulation to wash utensils, or the Bamix emulsification tool
- 14. Professional induction controls for comfortable and precise temperature control
- 15. Professional induction with 5 kW on each zone for a new standard in domestic cooking power
- 16. Button water and lights control
- 17. Swivel Dornbracht pot filler for easy water supply without moving pots
- 18. Professional gas burners with 20,500 BTU/h on each burner for a new domestic cooking power
- 19. Professional gas burner controls for comfortable and precise temperature control
- 20. Electric piezo for easy gas burner ignition

# 20 DESIGN FEATURES



### 20 DESIGN FEATURES

#### DESIGN FOR A NEW HOME COOKING EXPERIENCE

- 1. 90° V-Cut edge for easy integration into any kitchen cabinets
- 2. LED lighting below plinth
- 3. Push-pull drawer system to operate drawers handsfree
- 4. Rails for sliding utensil supports
- 5. Mirror finished counter frame edge
- 6. Vibrated counter top finish to avoid easy scratches
- 7. Sliding tablet holder to communicate and source recipes
- 8. Matt glass fronts in black or white
- 9. USB port access to charge tablets and phones
- 10. LED lighting above cutting area
- 11. Corian moveable condiments shelf in black or white

- 12. Stainless Steel condiments holding bars
- 13. Removable utensil holder for easy cleaning
- 14. Main switch key locker for secure shutdown of all electrical culinary features
- 15. Rounded counter frame edges for comfortable counter cooking
- 16. Seamless counter top and backsplash for easy cleaning
- 17. Gas burners with integrated water circulation for easy cleaning
- 18. Marrone + Mesubim flush stainless steel logo
- 19. Pro counter depth of 942mm or 37,09" to cook comfortably with 4 pots/pans at the same time
- 20. Concealed removable rolling system for easy installation and positioning