



NAME / AH16

DESIGN / Alessandro Andreucci – Christian Hoisl / 2016 -2017

INSPIRATION / Cooking in a light and healthy way as food is naturally cooked on the plate without any use of condiments.
Cooking a variety of different foods in sequence, yet maintaining flavours. I.e. Chicken after sausages or courgettes after meat or crepes and caramelized pineapple after meat.
Cooking without condiments does not make smoke that could disturb the neighbors. Odour levels are very low and cooking smell quickly disappears.
Quick and easy maintenance and cleaning. The plate has an inclination towards the front side that allows both flow and collection of liquids into a removable front pan, to be cleaned at the end of every cooking session.

DESCRIPTION / Kitchen mono-blocks for outdoor use, to meet all needs of outside cooking, with tubular structure in AISI 316 stainless steel.
The BBQ lid can be blocked once opened (wind resistant). The cooking zone is customised with professional burners and FryTop plate in AISI 304 stainless steel.
Compatible to hold standard gas BBQ cylinders (5L.).
Additional washing block with lowerable tap.
Block with worktop in Paperstone® Slate (2 dimensions) and joining corner element.

TECHNICAL FEATURES / Mono-block in AISI316 stainless steel including cooking zone, washing zone, worktop and drawer in Paperstone® Slate.
Accessories: protecting louvres for cooking zone; unit for cylinder covering; cover for syphon (island version), protective waterproof outdoor cover for each kitchen element.

Dimensions:

h.860 W.1200 d.600	cooking zone
h.860 W.1200 d.600	washing zone (feasible in wall version only)
h.860 W.1200 d.600	stainless steel block with worktop in Paperstone®
h.860 W. 600 d.600	block with drawer– worktop in Paperstone®
h.860 W. 600 d.600	stainless steel corner joining block

"The concept comes from the desire to achieve a flexible and minimally invasive cooking element when not in use, extremely functional and professional when in use. We introduced a highly mechanical lid with assisted opening/closing system that showcases and protects the operative areas of cooking and washing. Consistent with the company's philosophy aimed at wellness and the principles of healthy living, AH16 allows to cook different types of food without mixing flavours on a professional steel plate, all this with no need of condiments. It does not produce smoke and its cooking area can be quickly and easily cleaned." A.Andreucci - C.Hoisl

