

CHIC NONNA

Florence

CASE STUDY

 www.heko.it

HEKO
smart kitchen

Via delle Industrie ,15
33098 Valvasone (PN) - Italy



LOOKING FOR UNIQUE FUNCTIONAL, AESTHETIC AND PRACTICAL SOLUTIONS THAT OPTIMIZES YOUR KITCHEN PROCESSES?

→
unique

adjective

"being the only existing one of its type or, more generally, unusual, or special in some way:

Each person's genetic code is unique except in the case of identical twins.

I'd recognize your handwriting anywhere - it's unique.

Do not miss this unique opportunity to buy all six pans at half the recommended price.

As many as 100 species of fish, some unique to (= only found in) these waters, may have been affected by the pollution."

Since 1984 with our path in research on innovation technologies always at the cutting edge.



HOW HEKO MAKES YOU UNIQUE:

- *Flexible and unique solutions for you kitchen space*
- *Private labelling to underline your brand*



Challenges:

- *Energy efficiency*
- *Low operating costs and high performance*
- *Optimisation of time and work processes*
- *High hygiene standards*

FROM WORDS TO REALITY:



CHIC NONNA CASE STUDY

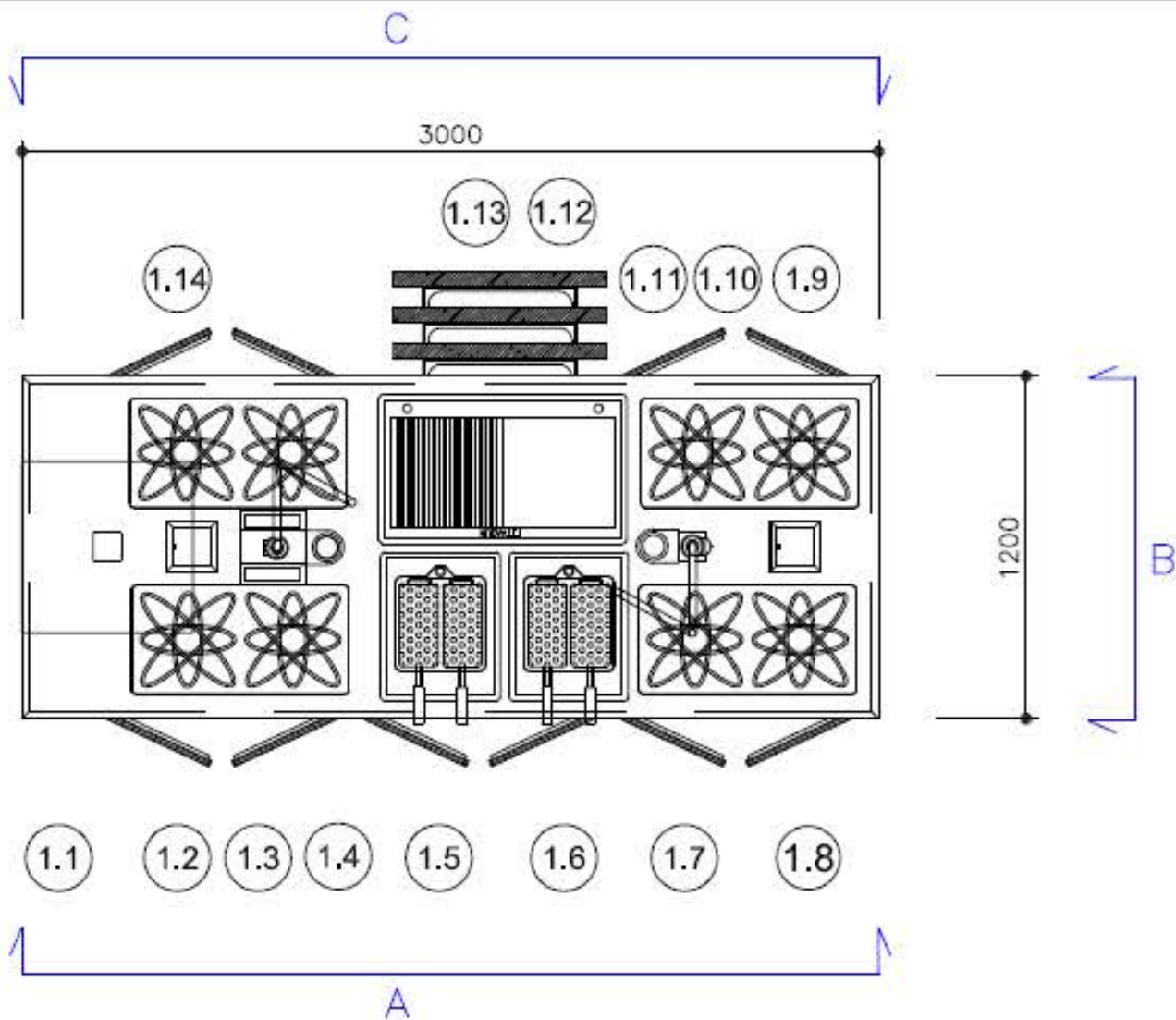
One of Heko's latest realisation is the starred Michelin restaurant of Chef Vito Mollica, located inside the famous Palazzo Portinari Salviati, in Florence, Italy.

The restaurant kitchen units, designed in collaboration with the professional kitchen designer Andrea Viacava, are characterised by modern and efficient solutions and are the perfect example of Heko's commitment in providing innovative and high-quality kitchen units for the best tasting experience.

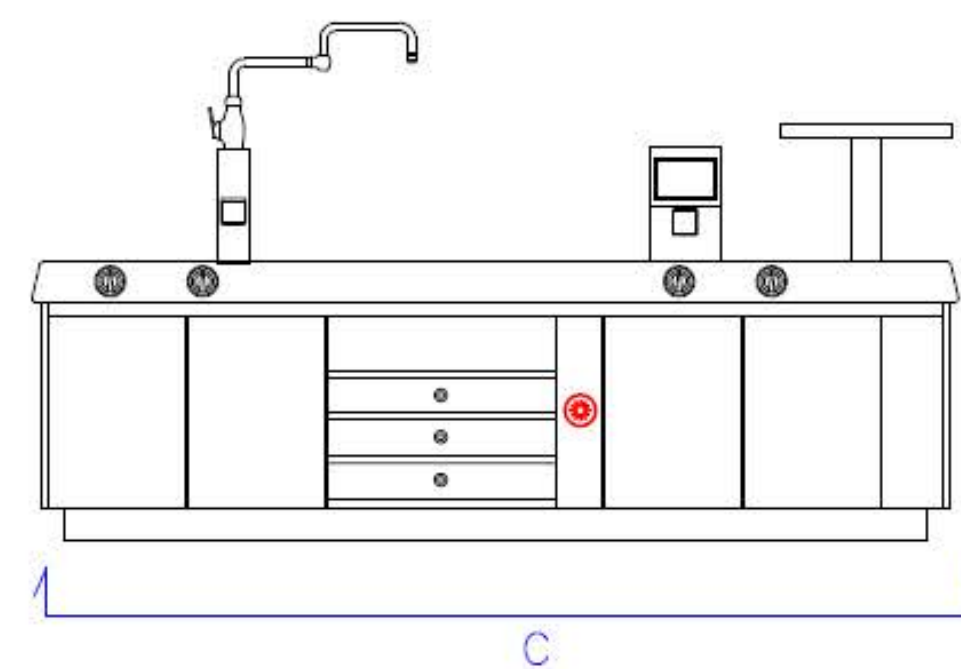
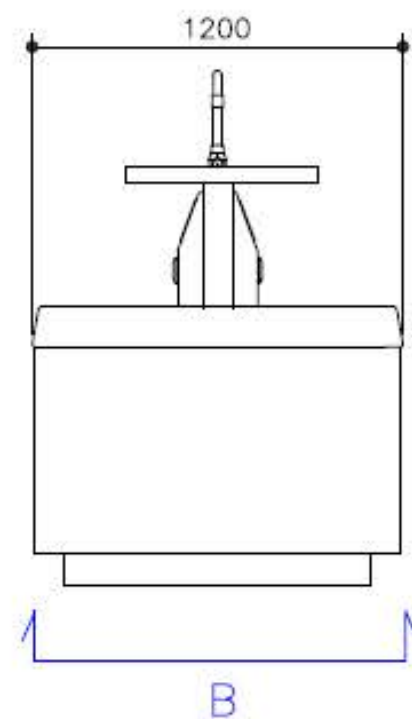
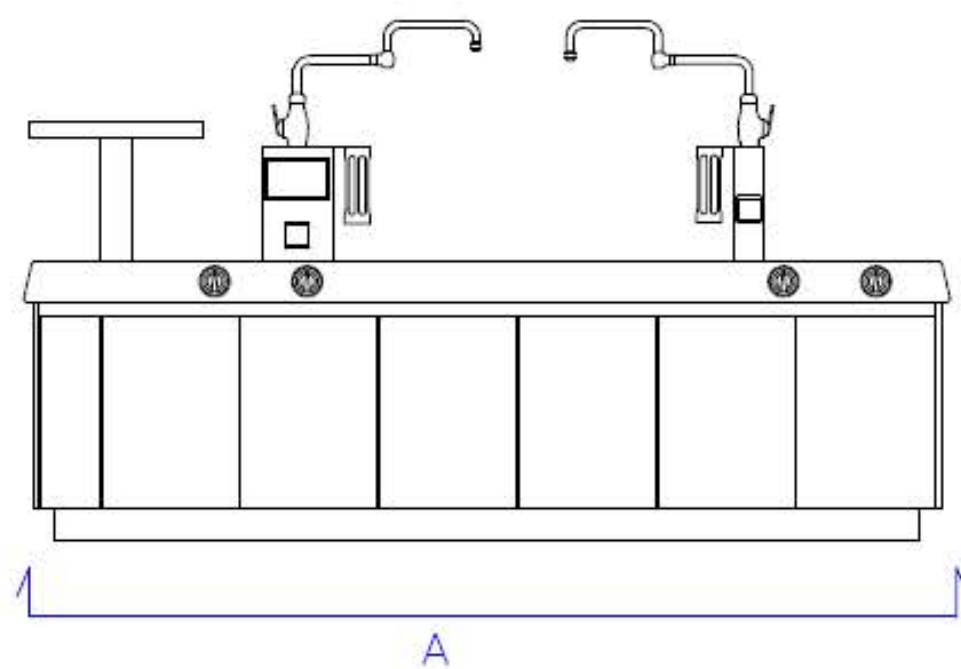
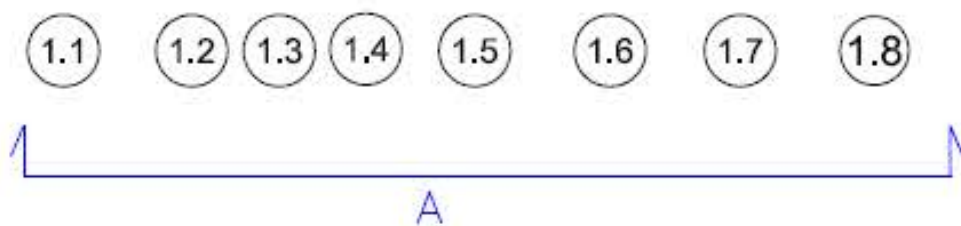
What we have:

- *Layout*
- *Specification*
- *Design to study*
- *Technical solution*





POS	Q.	DESCRIZIONE	DIMENSIONE MM		
		01-MONOBLOCCO ZONA SECONDI PIATTI			
1	1	MONOBLOCCO DI COTTURA AD ALTO RISPARMIO ENERGETICO - TOUCHLINE	3000	1200	900
1.1	1	VANO TECNICO ELETTRICO	200	1200	560
1.2	1	PIANO COTTURA INDUZIONE 2 ZONE	450	900	900
1.3	1	TORRETTA DI CONTROLLO TOUCH SCREEN CON COLONNINA ACQUA	200	260	370
1.4	1	ELEMENTO PORTA PINNER	0	0	0
1.5	1	CUOCIPASTA 26 LT	450	600	900
1.6	1	CUOCIPASTA 26 LT	450	600	900
1.7	1	PIANO COTTURA INDUZIONE 2 ZONE	450	900	900
1.8	1	VASCETTA PORTACUCCHIAI	180	180	170
1.9	1	PIANO COTTURA INDUZIONE 2 ZONE	450	900	900
1.10	1	TORRETTA CON COLONNINA ACQUA	0	0	0
1.11	1	ELEMENTO PORTA PINNER	0	0	0
1.12	1	CASSETTIERA MULTIFUNZIONE CALDA VENTILATA	900	650	560
1.13	1	FRY TOP 2 ZONE (1LISCIA 1RIGATA)	900	600	900
1.14	1	PIANO COTTURA INDUZIONE 2 ZONE	450	900	900



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Designed by	TD
Date	22-11-2021
Scale*	*To print in A3 format

Project	H0172021 - ANDREA VIACAVA
Descr.1	PALAZZO PORTINARI
Descr.2	ZONA SECONDI PIATTI

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SPECIFICATIONS:

Request 001

Kitchen units that are very easy to clean, linear surfaces and with any gaps or joints ..

Request 002

Kitchen unit equipped with a lowered cooking area for special cooking pots

Request 003

Customised kitchen units that allow chefs to collaborate and have everything at their fingertips, using spaces strategically.

HOW CAN YOU APPROACH THE PROJECT WITH HEKO?

- *Possibility of customization of the units with suitable solutions for any project*
- *Unique product, practical in maintenance and cleaning that guarantees a high quality*
- *Wide range of technical solution and features*
- *Excellent quality "Made in Italy"*



3D DRAWINGS

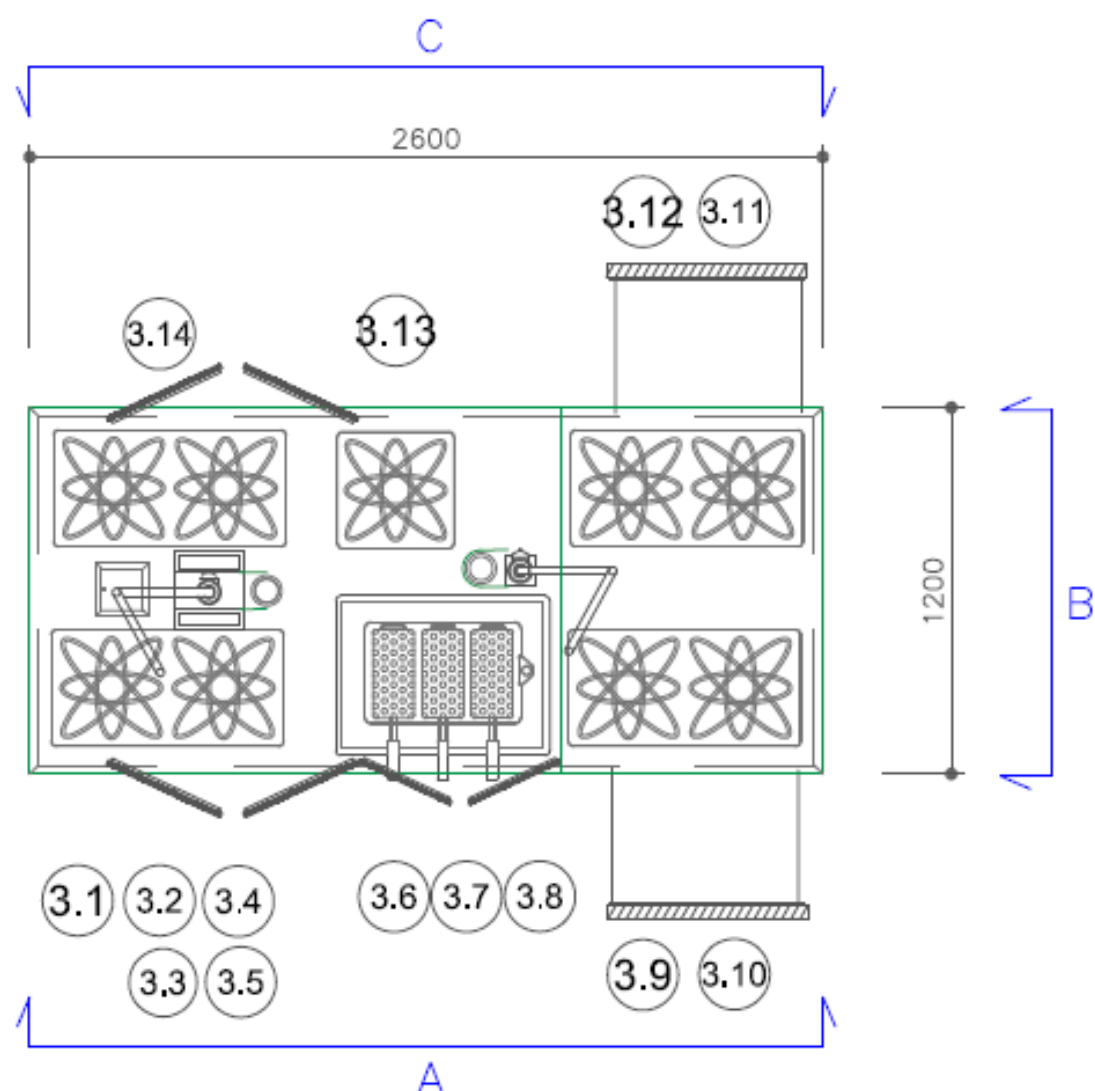
01 - Second Course Area



03 - Unit Bistro Area

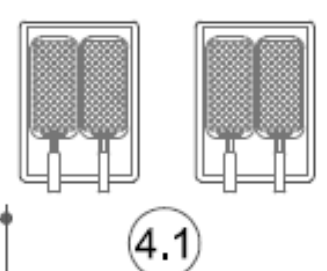


Our technical department always at your disposal with suggestion to improve customer experience.

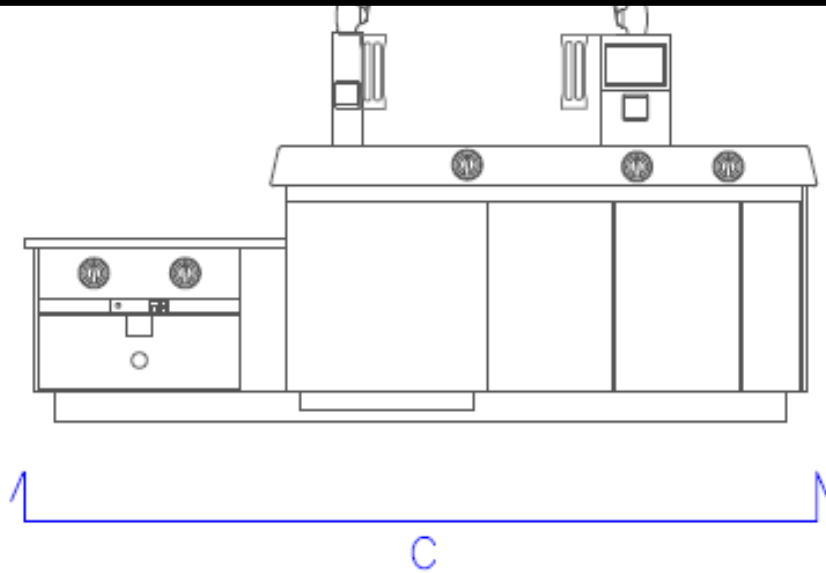
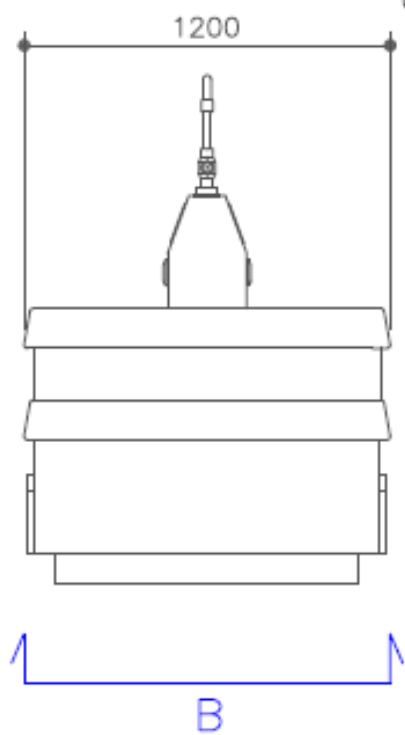
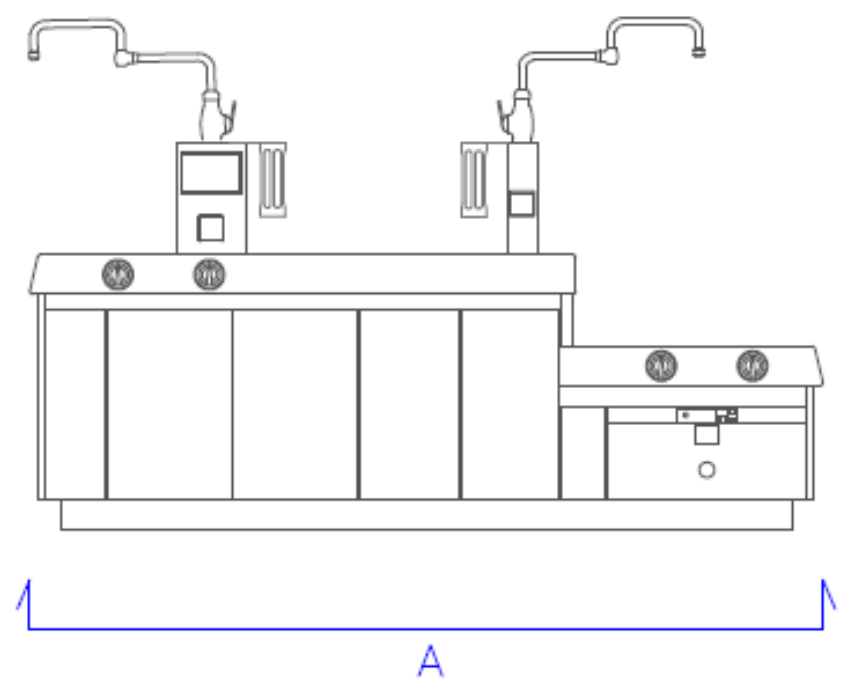


03-MONOBLOCCO ZONA BISTROT					
3	1	MONOBLOCCO DI COTTURA AD ALTO RISPARMIO ENERGETICO - TOUCHLINE	2600	1200	900
3.1	1	VANO TECNICO ELETTRICO	200	1200	623
3.2	1	PIANO COTTURA INDUZIONE 2 ZONE	450	900	900
3.3	1	VASCHETTA PORTACUCCHIAI	180	180	170
3.4	1	TORRETTA DI CONTROLLO TOUCH SCREEN CON COLONNINA ACQUA	200	260	370
3.5	1	ELEMENTO PORTA PINNER	0	0	0
3.6	1	CUOCIPASTA 40 LT	900	600	900
3.7	1	ELEMENTO PORTA PINNER	0	0	0
3.8	1	TORRETTA CON COLONNINA ACQUA	0	0	0
3.9	1	CASSETTO MANTENITORE CALDO MODULINE	660	585	300
3.10	1	PIANO COTTURA INDUZIONE 2 ZONE	450	900	900
3.11	1	PIANO COTTURA INDUZIONE 2 ZONE	450	900	900
3.12	1	CASSETTO MANTENITORE CALDO MODULINE	450	650	510
3.13	1	PIANO COTTURA INDUZIONE 1 ZONA	450	600	900
3.14	1	PIANO COTTURA INDUZIONE 2 ZONE	450	900	900
04-ATTREZZATURA AGGIUNTIVA					
4	1	ATTREZZATURE AGGIUNTIVE	0	0	0
4.1	1	FRIGGITRICE 8+8 LT	400	600	900

④ ATTREZZATURA AGGIUNTIVA



• Technical specifications and details for every single model
 • Costant technical support for drawing to installation until after sales service.



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Designed by	TD	Project	H0172021 - ANDREA VIACAVA
Date	19-11-2021	Descr.1	PALAZZO PORTINARI
Scale*	*To print in A3 format	Descr.2	ZONA BISTROT



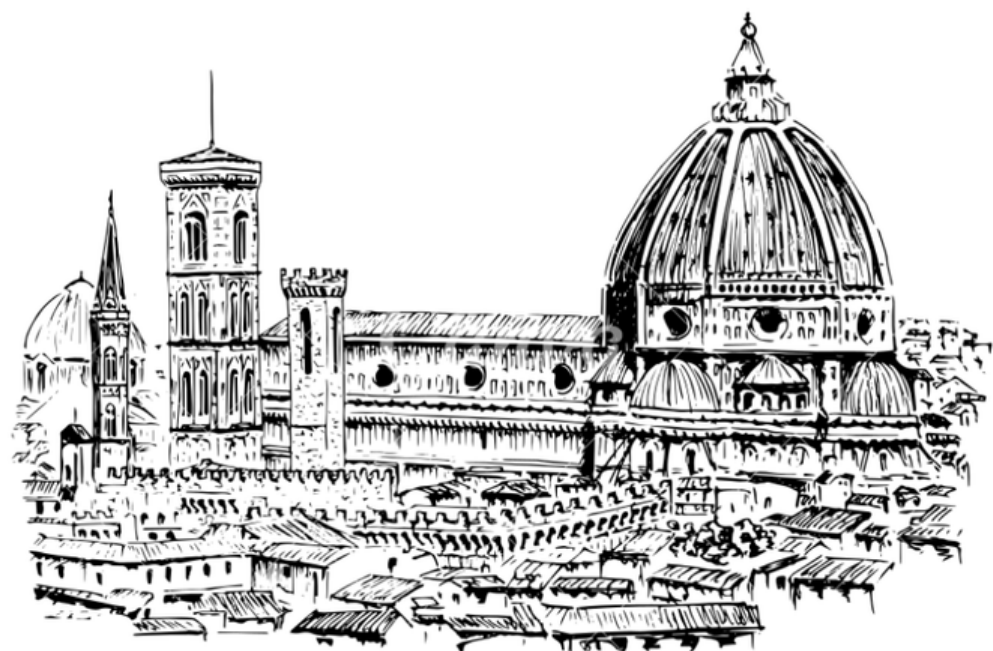


The Heko team dedicated itself to understanding and analysing the specific needs of chef Vito Mollica, presenting customised solutions that exceeded all expectations.

The kitchen units featured a reinforced structure with 5-mm-thick stainless-steel worktop, for solidity and reliability, and high-quality electronics, such as the new touch display to manage all cooking equipment.

Moreover, the technology of Heko kitchen units is able to improve the working environment thanks to excellent energy performances, and shapes and materials, which guarantee the utmost hygiene.

Created with great passion and loved by every Chef.



Chic Nonna team.

THE FINAL RESULT



Heko X Chic Mourna

A chef in a white uniform is shown from the chest up, holding a silver spoon with a red sauce dripping from it. The chef is positioned in the upper left and center of the frame. In the foreground, a black plate holds a colorful salad with green leafy vegetables, red and orange fruits, and a piece of bread. To the right, a stainless steel pot is visible, slightly out of focus. The background is a blurred kitchen setting.

WHAT'S NEXT?

We are here to discuss the projects that we can develop together

We are at your disposal to assist you in person or via video call

In what project Heko will help you next?