

Restore the freedom of cooking. Become a revolutionist!



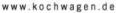
With our exceptional KOCHWAGEN® a dream comes true: Being mobile while preparing culinary delights.

Having a meal together with friends and family has always taken a central and meaningful role in our everyday life. Together we indulge in delicate meals, either in restaurants or at the dinner table at home, where gusto meets communication.

Unfortunately, we often miss out on one of the most palatable ingredients: The shared experience of cooking.

With KOCHWAGEN® you will bring the magic and joy of cooking back to where those ingredients belong: to the table, to your guests.









What's special about KOCHWAGEN®?



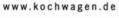
In addition to its noble design, this unique kitchen furniture impresses with its functionality!

Every single chassis is handcrafted and made of high-strength aluminium alloy. The worktop, made of selected premium woods, rounds off the frame of this mobile furniture. We believe the high-quality hobs manufactured by leading European producers will contribute to your pleasurable cooking experience.

Neither annoying cables nor rigid conduits will impede your freedom to cook wherever you want. A portable standard gas cylinder is our simple yet practical solution for maximum flexibility.

Solid lockable castor wheels made of metal help KOCHWAGEN® to its mobility while assuring it will not roll away during your cooking session.









The right KOCHWAGEN® for all tastes

The KOCHWAGEN® comes in three different designs: the standard model KW100 (width 100cm) and the extra versions KW80 (width 80cm) and KW120 (width 120cm).



KW120: solid oak [RAL 9005], 5 burner stainless steel

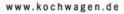


KW120: multiplex beech wood [RAL 9005]. 5 burner stainless steel

The chassis is made of highstrength, welded aluminium tubes whereas the side panels and doors are crafted from 3mm thick aluminium sheet.

Chassis, side panels and doors are all covered with a protective powder coating. All assembly components used for the KOCHWAGEN® are fabricated in Germany or other European countries.









For the worktop we use assorted timber. It is up to you to choose between oak or beech wood. By default we use beech wood as multiplex board. On the one hand, oak impresses with its distinctive look and its solidness. On the other hand, it is subject to a natural process where it expands and shrinks and is therefore not torsion-resistent.

This is why we decided on beech wood to be our standard.

Multi-bonded layers of beech wood constitute a board which is absolutely torsion-resistent, does not cup at normal use and thus will fully meet all your requirements.

The wooden surface of both oak and beech wood is treated with an environmentally friendly, multilayered hard oil and is then polished in several stages. The all-round handrail makes it easy to move the KOCHWAGEN® in any direction.



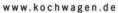
KW80: multiplex beech wood [RAL 9005], 2 burner ceramic glass

Depending on the size you choose, your KOCHWAGEN® comes with 2 up to 5 burners, all made of ceramic glass or stainless steal and topped off with a cast-iron grate. To prevent gas outflow, each single hob is equipped with a safety device. Renowned European producers account for the high quality of our hobs.

The partial lockable castor wheels with their abrasion-proof polyurethane surface have two merits: they are easy to move and at the same time they protect your floor from streaks.

Neither annoying cables nor rigid conduits impede your freedom to cook wherever you want. A portable standard gas cylinder is our simple yet practical solution for maximum flexibility. The KW80 can hold a 5kg cylinder whereas the KW100 and KW120 can optionally be loaded with a 11kg cylinder. Please take note that this will influence the weight of your KOCHWAGEN®.









The gas connections are subject to EN 12864 and DIN 4811, which ensures your safety. The KOCHWAGEN® is absolutely safe to be used indoors for both private and commercial purposes.

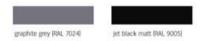
A 50mbar nozzle for propane gas comes as standard feature with our KOCH-WAGEN®. Its usage is generally permitted in Germany and Austria. If you want to use the KOCHWAGEN® in another country, please take into account that you might need a specific nozzle, analogue to the source of gas that is used.

Besides the cylinder there is enough space to store your pots, pans and other cooking utensils.

Each KOCHWAGEN® is individually made for you and thus carries its own serial number.

more colour

The chassis, side panels and doors of the KOCHWAGEN® are by default powder-coated in jet black matt (RAL 9005). Optionally, a graphite grey* (RAL 7024) coating is available without additional charge.



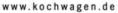
If you wish to have other colours for the side panels and doors of your KOCHWAGEN®, we are happy to offer a few additional options: at extra charge you can choose between ultramarine blue (RAL 5002), ruby red (RAL 3003) and maize yellow (RAL 1006).



*The colours depicted above serve as an orientation only as the shades on your print-out or monitor might differ from the original colours.

Please let us know if your favoured colour is not among these and we will find the right colour for you.









more space

We are happy to give you some extra space.

Combine your chosen KOCHWAGEN® with a compatible serving trolley. As an extension to your worktop, the serving trolley BW80 comes with your chosen wood surface and with a width of 80cm.



With our concept of KOCHWAGEN® we make it possible for you to create your own kitchen unit in a new, lively and flexible way.

When are you going to enjoy the KOCHWAGEN® experience?



