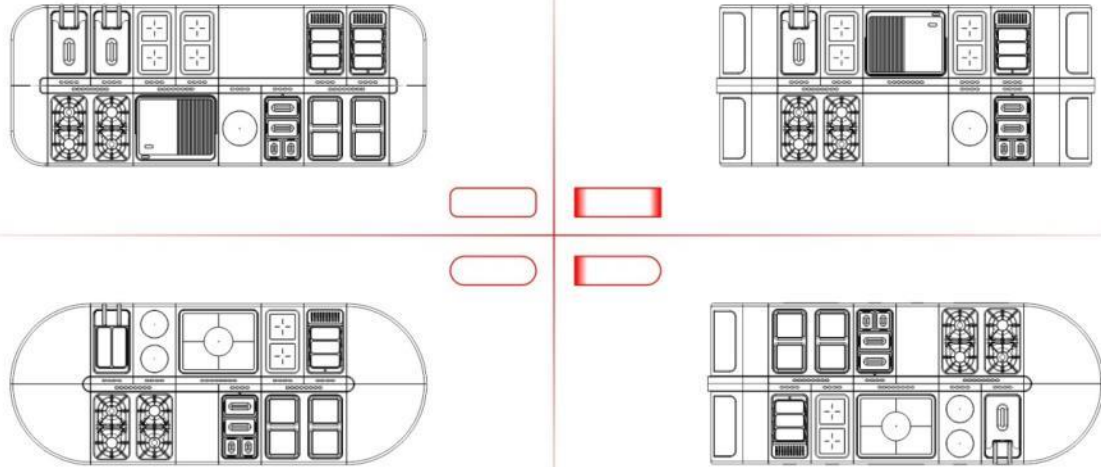


POLE
Industrial Cooking Line
Product Design for **KAYALAR**

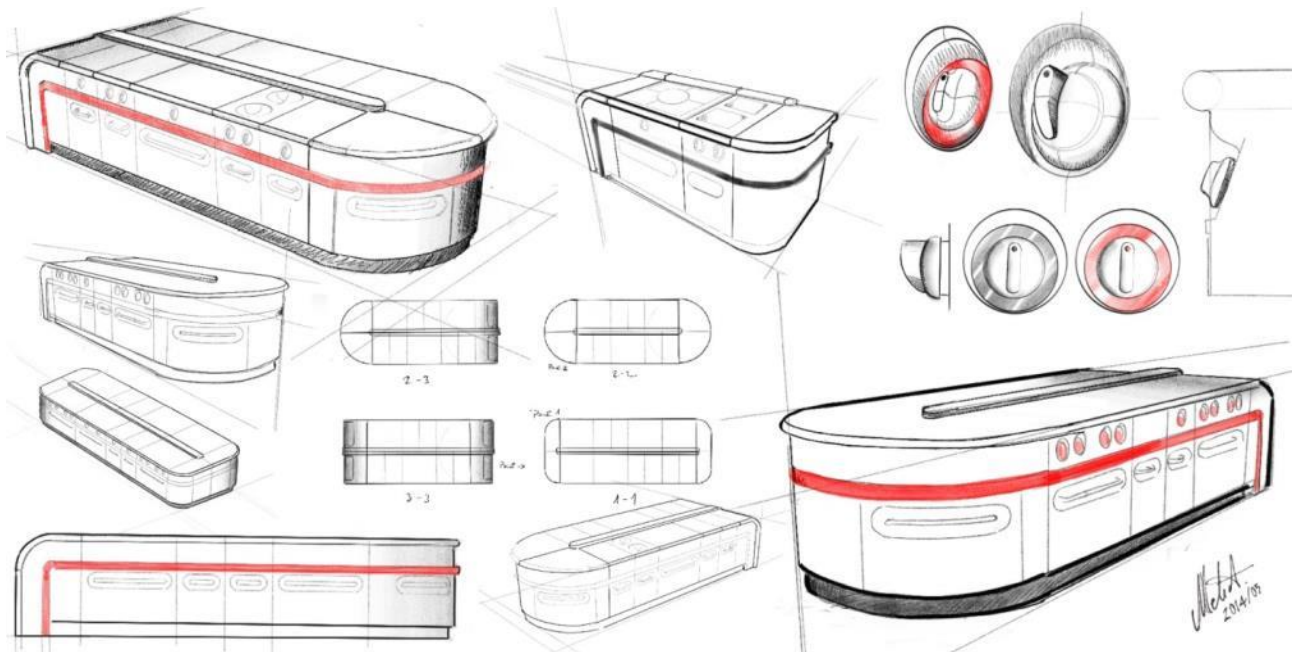


Pole is an industrial cooking line with its 750 and 900 series, which are designed for industrial kitchen environments.





The needs of industrial kitchens can differ greatly, depending on their service capacity and environment. Pole's modular design and flexible constructional system offer a great variety of design combinations and architectural installation options without compromising in its exquisite esthetics. In combination with the hygienic design the customer can create his own personal kitchen and tailor it to his needs.



Hygiene is one of the most important topics in the industrial kitchen environment. Pole is shaped with smooth and continuous curves in its every single detail to offer an easy & fast to clean environment.



Pole's exclusive end units offer many varieties of structural combinations without any sharp or abrupt finishes to comply with hygienic design, which results in reduced cleaning times and use of chemical products. These units can be converted into functional areas so that the kitchen area can be utilized in the most efficient manner.



gas stove



electric stove



induction stove



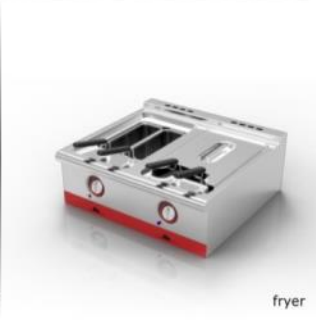
pasta cooker



griddle plate



solid top



fryer



induction wok



bain marie



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