

DESIGN AND  
FABRICATION

Materials and execution

An 8 mm top ensures that its heat resistance and rigidity are of the highest specification. The whole cooking suite is made in AISI 304 stainless steel, and its sides are mirror finished for added elegance.

Cooking at its Finest

All the individual requirements and ideas implemented in one unique cooking suite. Our specially trained experts manufacture the cooking suites with great attention to detail, the idea will match with reality. With the Vesta there are so many options open to everyone: premium induction technology options,

a one-piece hygienic worktop, welded functional appliances, individual colour options, integration of logos and many other features. Ginox's tailor-made equipment ensures the best possible outcome.

Standard furniture and undercounter units

The standard furniture and undercounter units of the VESTA range can be tailored to all the equipment and module variants.

Health and safety standards

It supports the HACCP method, meets the IP44 water and dust rating, and the furniture elements comply with the H2 hygiene standard.

EQUIPMENT

Tools and built-in appliances

Customised VESTA cooking suites are the solution of choice for leading chefs on the international culinary scene. Cook quickly and precisely thanks to an advanced generation of induction technology. A wide range of modules that can be integrated when required: induction hobs with pan detection, single or multi-zone, smooth or grooved, pasta cookers, bain-maries, planchas, single or double built-in fryers, with a range of different power consumptions and specifications. Heated plating surfaces, refrigerated tanks or basins and a platform for salamanders can also be selected.

Electrical and sanitary connections

Electrical panel supplied as standard.

Single, ergonomically positioned EC/EF connection.

Automatic filling and emptying option with solenoid valve.

Exclusive to GINOX

Exclusive GINOX equipment including heated drawers, neutral or refrigerated compartments, electrical panel, spare socket, and technical parts.



VESTA  
COOKING  
SUITE



CERTIFICATIONS, SIGNS OF EXCELLENCE



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GINOX reserves the right to change its specifications without notice.

[GINOXGROUP.COM](http://GINOXGROUP.COM)



REFINED FUNCTIONALITY  
AND DESIGN FOR AN  
UNLIMITED CREATIVITY

Swiss designed, VESTA cooking suite is an exceptional product that combines innovative functions, ergonomic design with minimalist curves for a result that will satisfy all of today's requirements in terms of functionality, efficiency, and return on investment.



A 100% BESPOKE  
LAYOUT

The VESTA cooking suite is designed to suit every need. Whatever the size or configuration of the kitchen, we'll tailor the item to the customer's requirements, whether in terms of equipment (integration of bain-maries, warming drawers, refrigerated tanks, etc.), number of cooking zones, or dimensions.

KNOWHOW | ECOLOGY | DESIGN

**Delivery and assembly at the  
customer's premises**

Product delivered in one piece or assembled on site to allow easy access to the installation area.  
No joints or assembly welding required.  
Possibility of coordination with the contractor and all other utility providers.



100% SWISS  
DESIGNED  
COOKING  
SUITE

From the design of the project to its final realisation, including installation and after-sales service, everything is designed, produced, and handled by Ginox. Thanks to our in-house mastery of the entire manufacturing process, we can offer our customers the best value for money in the market.

100% GINOX  
EXPERTISE

Swiss Know How: Ginox Swiss Kitchen is an industrial company founded in 1875, active in the manufacturing and supply of innovative, high quality and sustainable food service solutions for commercial kitchens. Manufactured products include hoods and ventilated ceiling with patented and proprietary self-cleaning and filtration technology, cooking suites with modern design, versatile and practical refrigerated displays and a full range of fridges,

cabinets, and furniture in stainless steel conforming to the highest specifications in terms of hygiene, usability, and durability.

From its headquarters in Montreux, Switzerland, to its factory in Ras Al Khaimah, United Arab Emirates, it provides turnkey project solutions and services and delivers standard and custom-made products and appliances to clients and kitchen contractors around the world.

PERSONALISATION **Countertop dimensions**

VESTA cooking suites are entirely custom made. From the dimensions to the stainless steel qualities and surface treatments, a multitude of customised options are available on request.

**Colour options**

A choice of RAL colors is available for the vertical facings, as well as for the control knobs.