





OUR HISTORY

We are a family owned company with a long tradition in the field of the production of industrial kitchens. The company was first founded in 1982 by Andrea Zuccatti and now continues today with the contribution of his son Nicola. We have designed and created solutions for a number of professional kitchens in hotels and restaurants of international renown, some of which are Michelin rated.

We are proud of our unique kitchens, full of tradition, and innovative design. To date a new brand was born **HORO Custom Cooking**. Our kitchens are designed to set a new benchmark in innovative and qualitative technological progress, and this is possible due to the wealth of experience accumulated over the years.

We have a long history and family tradition in the production of **charming kitchens**, of **high quality** and in the development of **cutting-edge innovative technologies**.

At HORO Custom Cooking, we focus every resource exclusively on the manufacture of induction kitchen units, characterised by **high energy saving** and **low operating costs**.

HORO Custom Cooking products are **made on order** and are **customized according** to satisfy the customer's needs and requirements. A specialized team studies and analyses the specific needs and designs **tailor-made solutions** using **high performance equipment**.

The **technology** of HORO Custom Cooking units transforms the kitchen working environment, thanks to its excellent energy performances, which are monitored by a computerized system called "**Power Monitor**". The **clean design** of HORO Custom Cooking units guarantees the **highest hygiene**.

The **robustness** and **reliability** of monoblocks HORO Custom Cooking is guaranteed by a non-deformable structure with a cooktop **made of thick 3/5 mm stainless steel** and high quality electronic components **guaranteed 3 years**.

HORO Custom Cooking represents the reference standard for **energy saving** and **respect for the environment**.

HORO Custom Cooking is a brand **made in EUROPE**.

HORO

COOKING MONOBLOCK
TO WALL

SERIES

900



DESCRIPTION

- Dimensions: W 2790 x D 900 x H 900 mm
- 2 sockets 230 volt
- 3 neutral element
- 4 Maxi inductions plates with technology Full-zones
- 1 pasta cooker 40 litres High efficiency
- 1 multifunction fry top two independent zones
- 1 deep fryer 10 litres High efficiency

HORO

COOKING MONOBLOCK
PASSERBY

SERIES

900



DESCRIPTION

- Dimensions: W 3390 x D 900 x H 900 mm
- 2 sockets 230 volt
- 1 neutral element
- 1 water column 360° adjustable
- 1 heating cabinet passthrough with hinged doors
- 4 Maxi inductions plates with technology Full-zones
- 1 pasta cooker 40 litres High efficiency
- 1 multifunction fry top two independent zones
- 1 deep fryer 10 + 10 litres High efficiency



DESCRIPTION

- Dimensions: W 3050 x D 1200 x H 900 mm
- Touch Control with double screen
- 2 sockets 230 volt
- 1 neutral element
- 1 water column 360° adjustable
- 6 Maxi inductions plates with technology Full-zones
- 1 humidified maintenance three drawers GN 1/1, drying and humidification, low temperature cooking
- 1 pasta cooker 26 litres High efficiency
- 1 deep fryer 10 + 10 litres High efficiency
- 1 multifunction fry top two independent zones
- 1 hinged worktop

HORO

COOKING MONOBLOCK
PASSERBY

SERIES
1500



DESCRIPTION

- Dimensions: W 3000 x D 1500 x H 900 mm
- 2 sockets 230 volt
- 2 hinged worktop
- 8 Maxi inductions plates with technology Full-zones
- 1 water column 360° adjustable
- 1 pasta cooker 40 litres High efficiency
- 1 multifunction braising pan 27 litres
- 1 multifunction fry top four independent zones
- 1 deep fryer 10 + 10 litres High efficiency



DESCRIPTION

- Dimensions: W 3950 x D 1800 x H 900 mm
- 4 sockets 230 volt
- 1 water column 360° adjustable
- 3 neutral element
- 1 shelf for pans and ladles
- 2 hinged worktop
- Double wok induction
- 10 Maxi inductions plates with technology Full-zones
- Backing for salamander with heating elements infrared
- Heated and ventilated drawer for plates
- 1 humidified maintenance three drawers GN 1/1, drying and humidification, low temperature cooking
- Bain-marie 5x GN 1/6
- 1 multifunction fry top two independent zones
- 1 pasta cooker 40 litres High efficiency
- 1 deep fryer 20 litres High efficiency
- 1 multifunction braising pan 27 litres
- 1 refrigerated two drawers GN 1/1

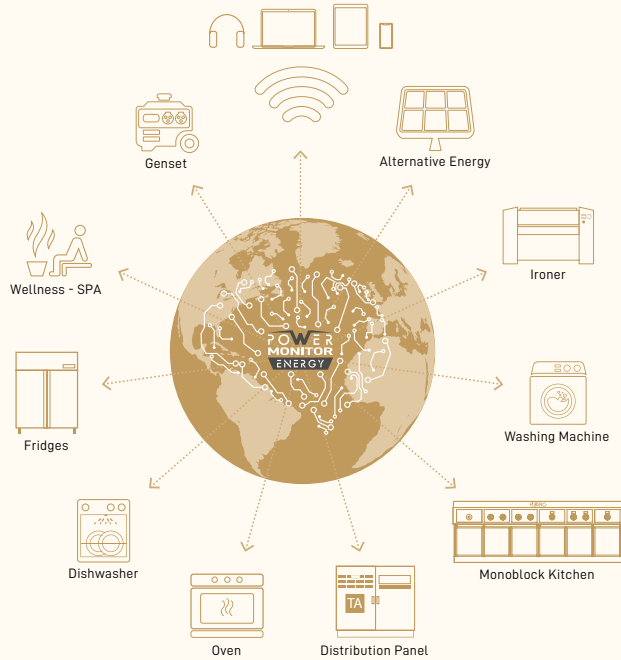
HORO

INSPIRED KITCHEN
FOR THE CHEF

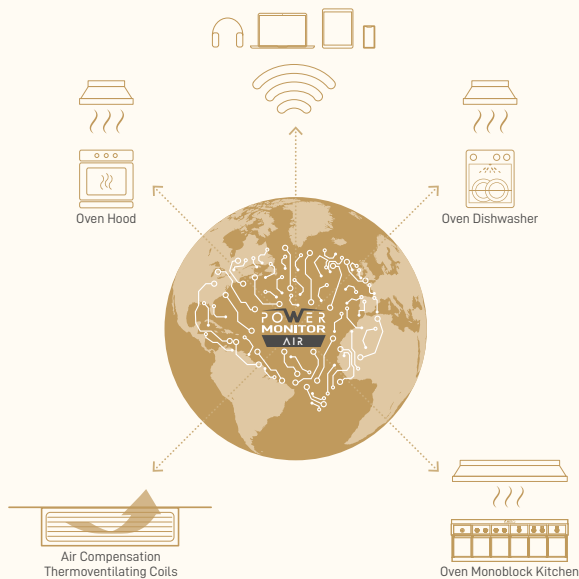


HORO is synonymous with **safety, quality** and **cleaning**. HORO kitchens guarantee **optimal** and **effective service** thanks to careful planning in the organization of the spaces. We also offer a **wide range of equipment** suited to meet every need of the chef.

The core of every kitchen by **HORO Custom Cooking** is the **POWER MONITOR**. It is a remote-control system which **allows for the calibration of the energy supply** of equipments, **based on the actual power needed** by the cooking process. HORO Custom Cooking's special projects, make it possible to **cut down kiloWatts** which normally are needed based on the data plate of equipment. HORO Custom Cooking provides a **remote maintenance system** that is able to verify the proper functioning of equipment and update the kitchen software (if it's necessary).



The HORO System does **regulate the Air Flow Rate** for each Fan Hood, **precisely and independently** for each unit. It can **reduces up to 64%** the Air intake quantity, with incredible saving in power consumption from the heating and air conditioning system. The Fun extractor are **optimized and electronically regulated** to adjust their speed depending on the load. The **System balance itself** for air suction and air vent operations self regulating the circuits. It can be controlled through its **intuitive interface** and the onboard touchscreen.



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COPENAGHEN - ODESSA - KIEV - LEOPOLI - NEW DELHI - COLOMBO - DUBAI - DOHA - SINGAPORE - LAGOS - ABUJA.



The company reserves the right to modify the technical and construction features of the product and the showed layout without prior notice.



Horo Custom Cooking d.o.o.

MANUFACTORY PLANT
Polje, 9 - 6310 Izola
Slovenia

SHOWROOM
via di Coltura, 33 - 38123 Cadine di Trento
Italy

www.horokitchens.com
sales@horokitchens.com