

Chef de Cuisine

For chefs, the kitchen is not just a necessary part of the furniture in their home or restaurant, but rather a tool and an 'ally' which conveys a genuine work method to share. It needs to adapt to the chef's movements, facilitate their tasks in preparing dishes, and keep utensils neat and tidy: just like a sous-chef at the complete disposal of the user. This is the objective of the new Chef de Cuisine collection by Toncelli, devised to bring the technology and performance levels typically found in a professional kitchen into the home environment. It is no accident that its characteristics and operation have been painstakingly devised by the Tuscan-based company in partnership with Emanuele Scarello, the 2 Michelin star owner of the "Agli Amici" restaurant in Udine, who provided the guidelines for the construction of this perfect 'machine'.

"By observing Emanuele at work and charmed by his infinite passion, we came up with Chef de Cuisine, which makes it possible to have all the kitchen tools necessary to prepare his famous dishes at hand" comments the company's Sales Manager, Lorenzo Toncelli. So it is not a mere item of furniture, but rather a genuine work centre that can be transplanted into a domestic setting, giving foodies the chance to feel like they are in one of the famous restaurants listed in one of the leading guides.

Chef de Cuisine therefore comprises a Base Unit and a Tall Unit, both highly-accessorised with all the utensils and small household appliances that are indispensable for preparing, chopping, cutting, composing and putting together one's culinary creations.

The Base Unit, which can be integrated into any model of the Toncelli collections, consists of a volume topped by a seamless hob, equipped with an induction hot plate, a teppanyaki, a wok and two chopping boards for vegetables and meat, and divided up on the inside with shelves and generously-sized drawers. This is where plates, pots and pans are stored, along with a large quantity of tools placed in Corian® supports: poultry shears, truffle slicer, pizza cutter, potato peeler, bottle opener, and scissors are just some of the sophisticated utensils supplied and ready to be used by chefs, both professional and novice. The depth of the doors, which are genuine 6 cm thick parallelepipeds that open 160°, also makes it possible to hang knives, ladles and lids, which makes for excellent functional optimisation.

Last but by no means least, the Tall Unit is based on the same design as the Base Unit but it offers a considerable expansion: crockery and utensils alternate with larger storage compartments and household appliances - a steam oven with vacuum machine, a traditional oven or a microwave - while a pull-out top helps in food preparation before the dishes are cooked.

TONCELLI

manufatto italiano

Business know-how and a professional approach, technical performance levels and innovative contents all merge into one in Chef de Cuisine, a definite 'must have' for all those who want to feel like small and large gourmet artists at work.

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