



HEKO
smart kitchen



HEKO,
to give shape
to your projects

HEKO

smart kitchen

**SINCE 1984 HEKO FOLLOWS
A PATH SEARCHING FOR
THE MOST ADVANCED AND
INNOVATIVE TECHNOLOGIES.**

HEKO is a company specialised in the production and manufacturing of electric induction kitchen units characterised by **high energy savings** and low operating costs.

HEKO manufactures tailor-made products, customised according to the customer's needs and requirements. A specialised team studies and analyses the specific needs and carries out custom-made solutions with high-performance equipment.

The technology of Heko kitchen units **transforms the kitchen working** environment thanks to excellent energy performances, which are monitored by a computerised system, and to shapes and materials, which guarantee the utmost hygiene.

The **solidity** and **reliability** of Heko kitchen units is guaranteed by a reinforced structure, a 5-mm-thick stainless steel worktop and **high quality electronics**.

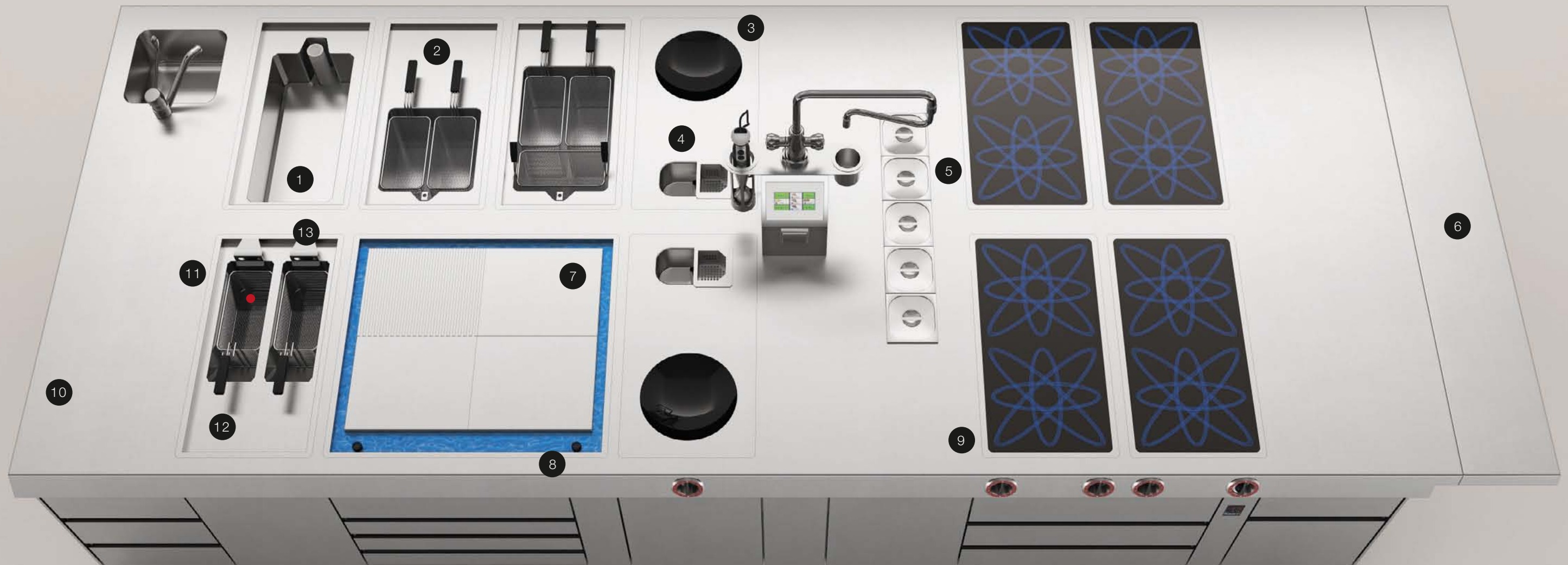
Heko sets the **benchmark for energy saving** and **respect for the environment**.

HEKO is a “Made in Italy” product.

A CHEF-PROOF KITCHEN

CREATED WITH GREAT PASSION AND LOVED BY EVERY CHEF.

- 1 Multifunction braising pan suitable for different kinds of cooking: boiling, braising, frying, grilling and low-temperature cooking.
- 2 Instant pasta cooker with automatic water inlet and sensor level.
- 3 Wok for fast cooking. Suitable for quick output of large quantities, portion flexibility and great cooking results.
- 4 Sink with water tap, cutlery and tools tray.
- 5 Automated warmholding well for sauces.
- 6 Solid tilting worktop.
- 7 TITANIUM fry-top, easy cleaning, high performances with 4 multifunction independent temperatures: direct cooking on the top, boiling and warmholding.
- 8 Drain for water holding in the inset, direct drain.

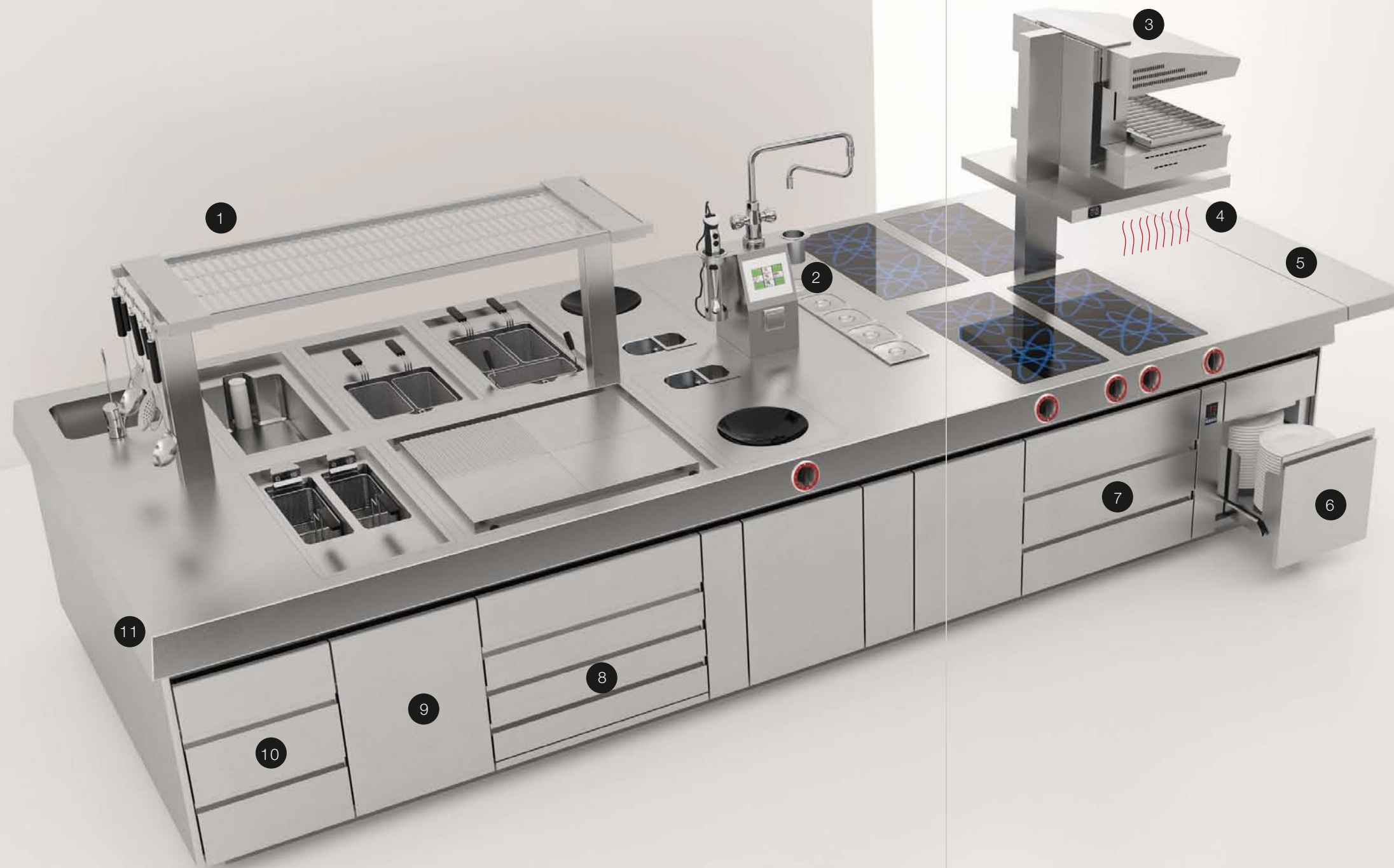


- 9 5-induction technologies for every need:
 - 10 5mm of stainless steel to avoid deforming, with anti-scratch surface finish.
 - 11 Fryer with record-setting performance, thanks to the innovative temperature management system. Well equipped with double drains.
 - 12 Fryer ramp to avoid oil leakage during cooking of frozen food.
 - 13 Electronic programmable basket-lift SSI system by Heko integrated in the kitchen unit.
- Tec1.** Round coil, quick cooking. Used only with one pot.
Tec2. Squared coil, full-coverage, for one or two pots, quick cooking.
Tec3. Double oval coil, full-coverage, for one to 4 pots.
Tec4. Four round coils, full-coverage to distribute power on all four ends.
Tec5. Oval coil. HDS system by Heko for a quick cooking variation depending on the position of the pot.

PASS-THROUGH KITCHEN UNIT

LINE

1800



1 Shelf for pots, spoon hook, removable grid for easy cleaning.

4 Warmholding heating shelf.

7 Refrigerated unit (0-10 degrees), 2 drawers with capacity 4 GN 1/1 or 2 GN 2/1 trays.

10 Neutral drawers for small tools.

13 Neutral units with hygienic cupboards.

2 **Touch control tower** with water tap, socket, mixer holder and spoons tray.

5 Tilting worktop.

8 **Multifunction set of drawers:** warmholding, low-temperature cooking, drying.

11 Worktop with anti-drip edge.

14 Lid flush with worktop for pasta cooker, braising pan and fryer.

3 Salamander with gratin and warmholding function.

6 Heated and ventilated set of drawers for 50-60 plates, capacity 100 kg.

9 Pull-out shower tap for kitchenware washing.

12 Steamer kit for pasta cooker.

PASS-THROUGH KITCHEN UNIT

LINE

900

DOUBLE COOKING
LINE.

COMPACT AND
ECONOMICAL.
MINIMUM SPACE,
MAXIMUM PERFORMANCE.



DESCRIPTION

- › Dimensions 3450 x 900 x 900 H.
- › Neutral worktop with heated ventilated cabinet for plates.
- › Cooking top with 4 full-coverage induction points.
- › 40-litres pasta cooker with automatic filling.
- › Double-sided touch control tower.
- › Fry-top Titanium with 2 independent fields.
- › Cooking top with 2 woks.
- › Stainless steel plinth.

WALL KITCHEN UNIT

LINE

900

SINGLE COOKING
LINE.

MINIMAL AND TIDY FOR
A COMFORTABLE
AND FUNCTIONAL
ENVIRONMENT.



DESCRIPTION

- › Dimensions 3000 x 900 x 900 H.
- › Neutral worktop.
- › Cooking top with 4 full-coverage induction points.
- › Touch control tower.
- › 26-litres pasta cooker with automatic filling.
- › Fry-top Titanium with 2 independent zones and warmholding cabinet underneath.
- › 10-litres fryer with pull-out shower tap for kitchenware washing.
- › Stainless steel plinth.

PASS-THROUGH KITCHEN UNIT

LINE

1200

DOUBLE COOKING
LINE.

THE OPTIMAL SOLUTION,
COMPACT AND ERGONOMIC,
WITH LINEAR SHAPES
AND FULLY EQUIPPED
WITH THE MOST ADVANCED
AND INNOVATIVE TECHNOLOGIES.
IT PERFECTLY COMBINES
EFFICIENCY WITH CONVENIENCE.



DESCRIPTION

- › Dimensions 4000 x 1200 x 900 H.
- › Cooking top with 4 independent full-coverage induction points, with warmholding set of drawers underneath, low-temperature cooking, drying.
- › Pass-through neutral worktop with refrigerated cabinet 0-10 degrees underneath.
- › 26-litres pasta cooker with automatic filling.
- › Cooking top with 2 independent full-coverage induction fields.
- › Double-sided touch control tower.
- › Fry-top Titanium with 3 independent points.
- › Multifunction boiling pan.
- › Neutral worktop.
- › 10+10-litres fryer with automatic oil filtration.

PASS-THROUGH KITCHEN UNIT

LINE

1800

DOUBLE COOKING
LINE.

IT IS THE TOP-LEVEL LINE
OF OUR COLLECTION.
POWERFUL BUT EFFICIENT
THANKS TO ITS SMART
ENERGY MANAGEMENT,
IT PERFECTLY COMBINES
THE MOST ADVANCED
TECHNOLOGIES WITH COMFORT.



DESCRIPTION

- › Dimensions 3450 x 1800 x 900 H.
- › Neutral worktop with built-in bainmarie.
- › Cooking top with 8 independent full-coverage induction points.
- › Double-sided touch control tower.
- › Fry-top Titanium with 4 independent zones, with warmholding set of drawers underneath.
- › 40-litres pasta cooker with automatic filling.
- › Neutral worktop.
- › Multifunction boiling pan.
- › 10+10-litres fryer with automatic oil filtration.
- › Pass-through neutral worktop.
- › Shelf for pots, spoon hook, removable grid for easy cleaning.
- › Salamander with gratin and warmholding function.

THE KITCHEN DESIRED BY EVERY CHEF.

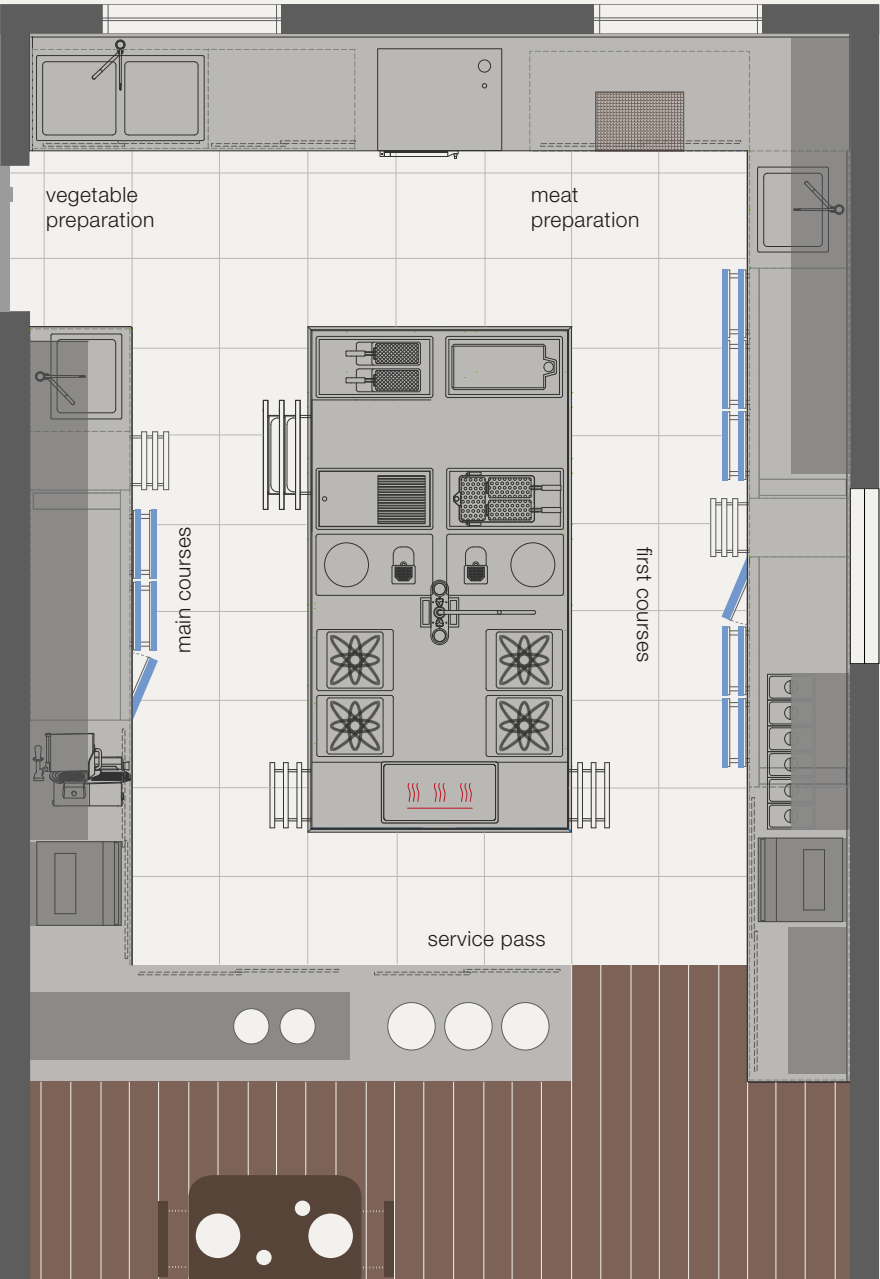


INTEGRATED 1800 PASS-THROUGH ISLAND KITCHEN UNIT

HEKO means **evolution**, **safety** and **quality**.
HEKO kitchens guarantee an expert and effective service thanks to the optimal space organisation, choice of materials and wide range of equipment

which fully suit the chef's needs.
Using **HEKO** kitchens the chef strengthens his passion for cooking, offering customers high-quality performances.

PLANNING

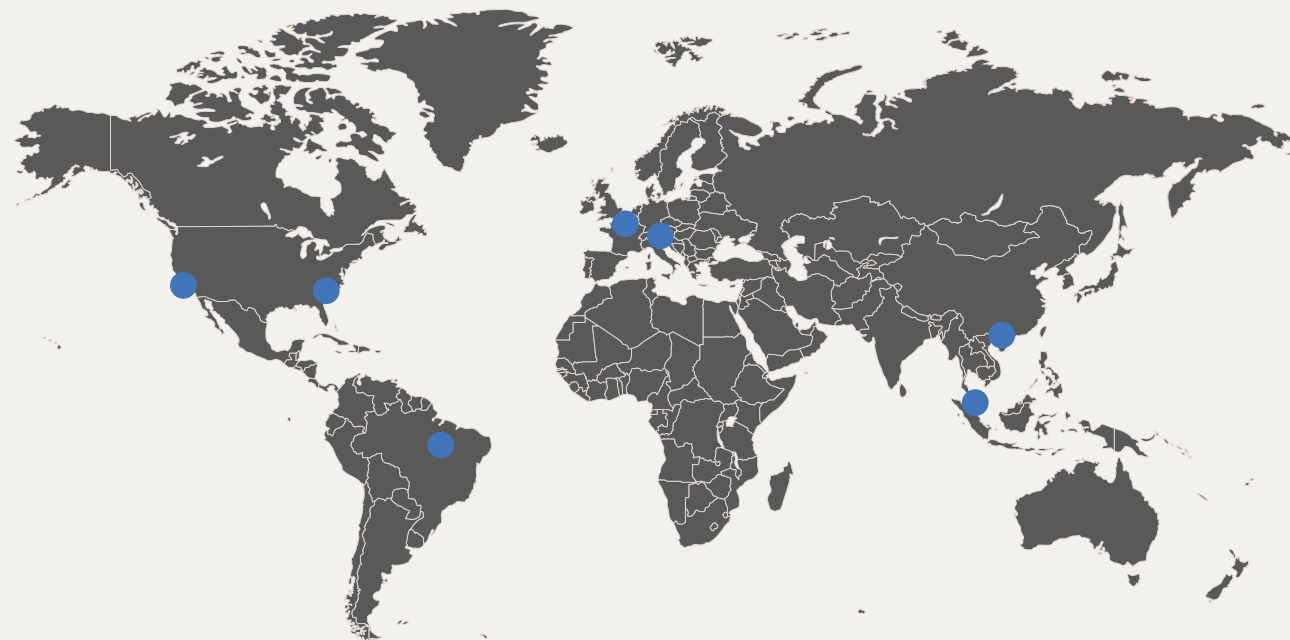


LAYOUT

HEKO and its technical team, offers 30 years' experience in planning and consultancy, guaranteeing a complete turnkey service.

HEKO CONTROL

ALWAYS BY YOUR SIDE,
WHEREVER YOU ARE.



● SERVERS
ALL OVER THE WORLD

HEKO CONTROL

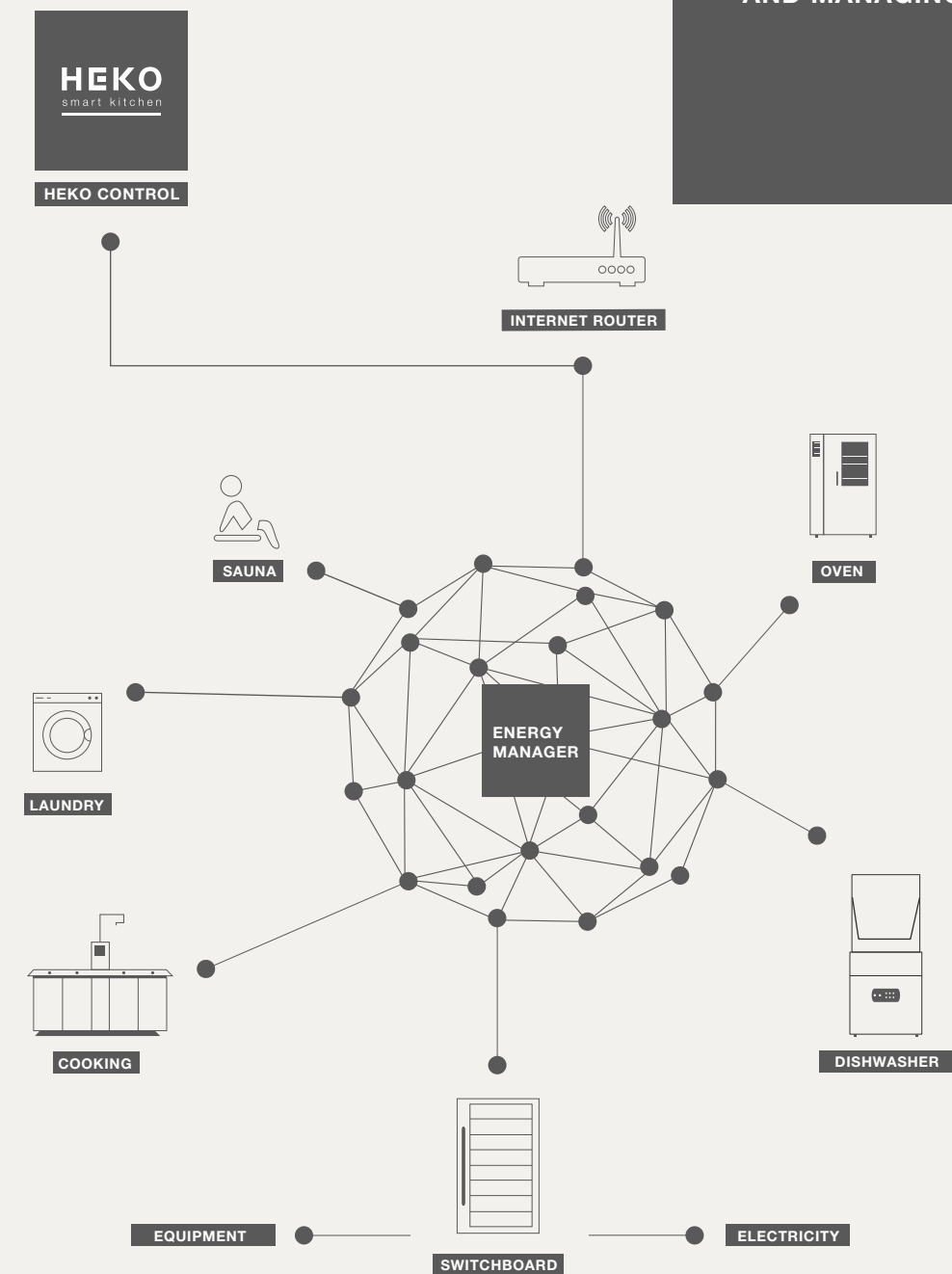
For prompt support, Heko uses an innovative remote assistance service, which enables it to carry out remote monitoring and maintenance operations.

HEKO CONTROL enables:

- › Testing by the first installation of the equipment.
- › Monitoring of the proper functioning of the equipment.
- › Customisation and expansion of the operating software.
- › Software update.
- › Checking energy consumption.
- › Planned assistance for maintenance operations.
- › Calibration and customisation of the energy optimisation system.

ENERGY MANAGER

POWER MONITORING
AND MANAGING SYSTEM



POWER MANAGEMENT

ENERGY MANAGEMENT

Enables the permanent monitoring of the electricity absorption used by the kitchen and the wellness centres.

Optimises the electric power consumption and enables to halve the power (kW) which is normally used.

OUR DEALERS WORLDWIDE



Melbourne	Warsaw
Manila	Oslo
Singapore	Barcelona
Shenzhen	Rabat
Colombo	Brussels
New Delhi	Amsterdam
Dubai	Luxembourg
Moscow	Copenhagen
Athens	Budapest
Belgrade	Geneva
Monaco	Bucharest
Berlin	Vienna
London	Zurich
Paris	

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