

ITINERIS

Haute
cuisine,
wherever
you are.

ITINERIS is more than just a mobile kitchen: it's an extension of your professional space, designed to take your culinary art outside the kitchen and create immersive, show-stopping experiences.

Perfect for special events, live cooking demonstrations or to increase your serving capacity, ITINERIS combines the robustness and reliability of a Tecnoinox professional kitchen with the freedom and versatility of a mobile solution.



ITI NER IS

 **TECNOINOX**

We make
kitchens
you can
trust.

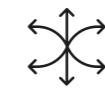


Your professional outdoor kitchen.



With the ITINERIS professional cooker, Tecnoinox is taking excellence and efficiency outdoors. It's more than just a cooking solution on wheels. It's professionalism on the move.

It's the freedom to express your culinary art with the same quality and control as in a static kitchen, anywhere.



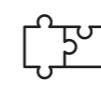
VERSATILE AND FUNCTIONAL

ITINERIS is a high-performance, inherently versatile solution, ideal for professionals looking to broaden their offering in external settings. Whether for events, catering or new formats, this cooker is ready for action, offering efficiency and style, to bring Tecnoinox quality wherever you need it.



PROFESSIONALISM ON THE MOVE

With ITINERIS, the kitchen designed for the outdoors, you can take culinary excellence with you wherever you go. It combines durability, engineering, smart design, and professional technology to guarantee high performance in any context. Easy to handle, it can be used at catering events and trade fairs stress-free. It offers the same quality and reliability as indoor cooking equipment, providing flawless results wherever you are. Thanks to its statement design, it turns every preparation into a show-stopping spectacle, attracting attention and enhancing your culinary offering.



MODULAR AND FLEXIBLE

The modular structure of the ITINERIS equipment lets you to configure you to configure your design, integrating modules from the popular T74 range. Combine up to four specific functions to create a solution perfectly aligned with the operational and creative needs of each and every Chef and client. This level of flexibility ensures space and workflows are optimised in every context.



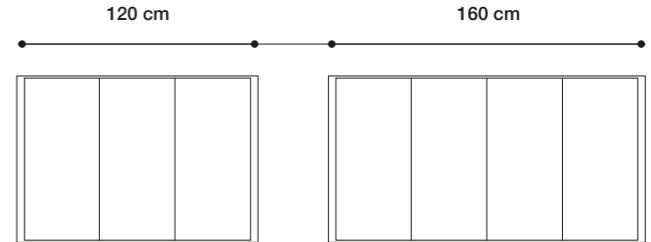
CUSTOMISATION

ITINERIS is about more than just performance, it's also an expression of style. Doors, side panels, control panel, splashbacks and back can all be customised in a wide range of RAL colours. This outdoor cooking solution thus becomes something unique, perfectly aligned with brand identity and space aesthetics, combining state-of-the-art functionality with a statement look.



MODULAR UNITS

The ITINERIS cooker can be composed of 40 cm modules and is available in two versions: with 3 or 4 modules.



 **TECNOINOX**

- 1 Splashback supplied as standard. Lower splashback available on request.
- 2 Neutral cabinets.
- 3 Integrated refrigerated base, can only be installed on 160 cm model on request.
- 4 Stainless steel wheels, diameter 12.5 cm, width 3 cm. With and without brake.
- 5 Utility top: fold-down shelf to optimise space (can be installed on both the left and the right).

COMPLETE YOUR KITCHEN WITH:

- Aesthetic customisations with customer logo on splashback (front and back).
- Gas bottle trolley on wheels.

