



Maestro
by **BONNET**

... with and for Chefs



*"So the flame never stops burning ...
This Maestro cooking suite will be handed down
from generation to generation"*

MICHEL TROISGROS - MAISON TROISGROS
(Ouches)

You need to have seen a chef taking possession of their suite. Running their hand over the polished surfaces. Activating the buttons. Trying out an oven door. And already imagining what could be cooked with this exceptional equipment.

A cooking suite is **any cook's essential work tool**. Without it, nothing can be cooked or created. It is simply the soul of any establishment.

Aware of the importance of the suite and cooking, Maestro has dedicated itself to **the design, manufacture and installation of the best cooking suites** for close to 30 years. Yet, chefs' expectations still need to be understood. Thus, by listening to their requirements, assessing their constraints, analysing their needs, and discovering their cooking styles, Maestro is **the solution by being able to adapt to the specific requirements of each establishment**.

Maestro's success is built around stories of people. Firstly, because the design and manufacture of Maestro cooking suites is site specific and **made-to-measure**. Each Maestro is born from a blank page that is gradually developed from the client's requirements, desires, dimensions and observations. Step by step, through **exchanges** with the Maestro specialists, the perfect suite comes to life.



*"With Maestro, I expect above all,
ease of use at all times"*

THIERRY MECHINAUD - RESTAURANT PIERRE GAGNAIRE
(Paris)

Maestro's **made-to-measure** approach also makes it possible to design and manufacture suites with **sizes adapted to meet the most physical constraints** when faced with small or awkward spaces. The made-to-measure approach also enables the suite to retain its performance and productivity qualities even when installed in a **restricted space**. Whenever **ethnic modules** need to be incorporated (robatayaki, Argentinian grill, tandoori oven, etc.), it can be done, Maestro suites can integrate any module.

The Maestro suite is to be admired. Robust, dominantly positioned in any kitchen, it is the core of the culinary creations. Enamelled **finishes**, rounded **angles** and **surfaces** alternating mat and shiny areas turn these suites into **works of art** clients would dream to own. Maestros attract the eye of professionals and aspirations of apprentices alike. Always with an eye on the smallest of detail, which can be immediately recognisable to the informed connoisseurs, of **made-to-measure objects**. **Open kitchens**, so fashionable nowadays, they seem to have been adopted to showcase these masters of engineering and beauty.

A unique know-how ...





The made-to-measure design of Maestro suites makes it possible to enhance **innovation** and **versatility**. These suites are not just pleasant to look at, they are above all **high-performance tools** at the service of **quality**, along with **production volume** and **ease of use**. Maestro suites integrate the latest technologies designed to be at the service of chefs. Maestro suites are first and foremost designed for production of **flavour**.



A history of excellence

*"I could easily spend my whole life
browning a piece of meat on this plancha"*

MATHIEU **TECHER** - **LE BON SAINT POURCAIN**
(Paris)



The multizone planchas allow you to sear at a high temperature and cook at a gentle heat at the same time, and on the same surface. The induction hobs give you **maximum power** just when you need it. As does the Maestro, a high-performance **multifunction** cooking module that offers unique precision and responsiveness no matter what you are preparing.

*"The quality of a restaurant
- and therefore its success -
starts with the quality of its suite"*

CHRIS GALVIN - GALVIN AT THE WINDOWS
(London)



Maestro's ambition does not stop there. Cooking is also a question of durability and persistence. Maestro suites are designed to meet the challenge of the most demanding service periods, without a hitch or delay. The Maestro design guarantees the **durability of the materials** along with being **easy to service and maintain**. The suites stand the test of time. They live and adapt to the rhythm of the restaurant. For many years. Maestro suites make it possible to contemplate the future with confidence.



*"My relationship with Maestro is based on the trust
I developed with their team.*

*Project after project, they have never let me down.
Today, whenever I'm planning a new restaurant project,
my first phone call is to Maestro "*

DAVID LANHER - **RACINE DES PRES**
(The owner of several Parisian restaurants)

A good suite is the fruit of perfect understanding between the future user, the buyer and the Maestro teams. A suite must be able to meet various constraints and requirements with one major concern: it is the beating heart of the restaurant. The aim is therefore to design the **perfect project**.

Maestro's **sales and technical teams** excel in this area. Cooking runs in their blood and they benefit from the **experience** cumulated over dozens of past and future projects. They above all know how to **listen** which enables them to understand the projects in hand, down to the smallest detail and **advise** on the best solutions.



A history of
relationship

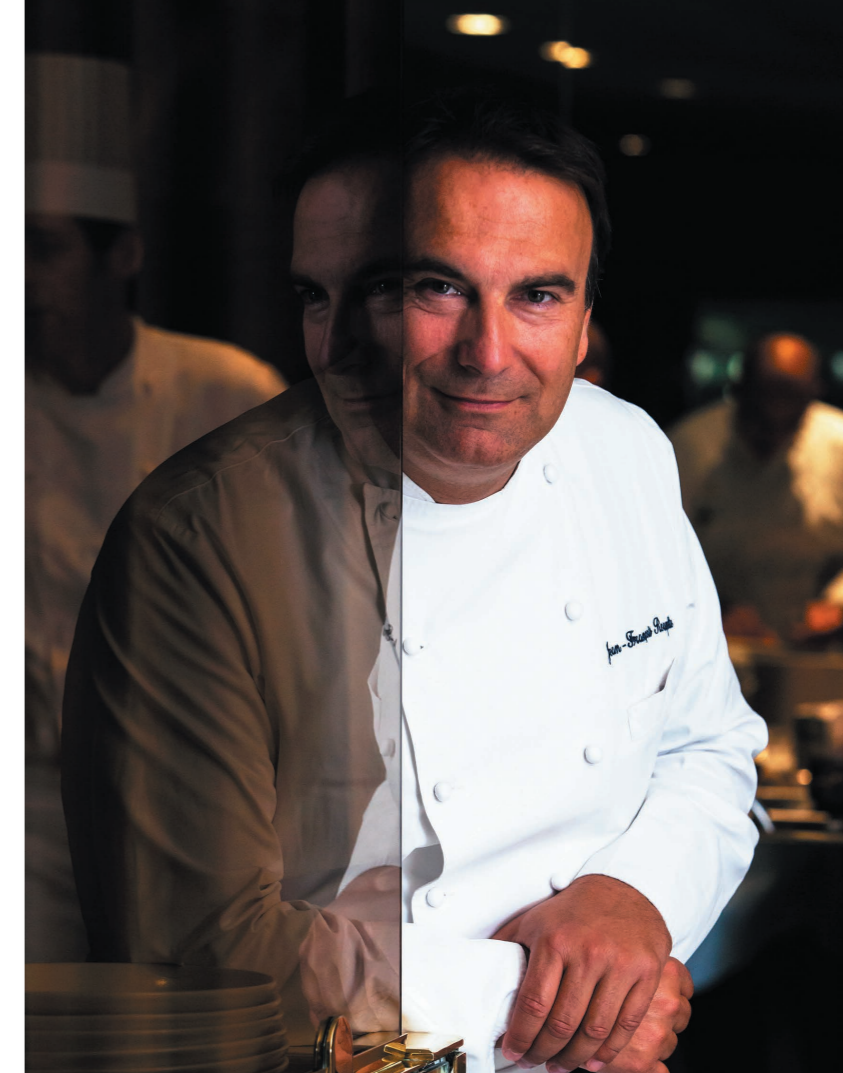


"Just like us, Maestro always wants to be the best and to do this with excellence".



Maestro's approach goes far as : it includes designing the suite in its environment while integrating the **ancillary equipment**. It is not just about cooking or a workstation. Maestro designs and installs a kitchen in its entirety, considering all the constraints and providing the best adapted solutions.

Working with Maestro, ensures that all aspects of the project will be implemented correctly from start to finish. This unique approach to the market is what makes **Maestro** the **difference**.



JEAN-FRANCOIS ROUQUETTE - HÔTEL PARK HYATT PARIS VENDÔME
(Executive Chef - Paris)



"Maestro and I share the same values of listening and exacting standards. They can develop my cooking range to suit the menu. They pay close attention to every detail, something that is vital to a luxury establishment like ours"



... a custom-made suite





Open Burners

Open burners designed to be seen!

Combining **performance** and **comfort**, the patented Maestro burners help you keep the suite clean, right in front of your guests.



A **clean** suite in only a few minutes.

Linked to a vent connected to the **drain**, the burners can be removed without a tool (patented), **making cleaning easier** once the service is over.

You've never cooked this fast on a flame this **powerful!**

The horizontal flame (patented) gives a **yield of 60%**, practically the **highest in the market**.



Induction

*"With Maestro,
I was able to test the durability
and reliability of the 100% induction cold suite"*

MICHEL TROISGROS - MAISON TROISGROS
(Ouches)

Real highly renowned **expertise** in integration!
The generators are positioned **strategically** and **preserve** heat.
The **guarantee** of **optimum** longevity.

Save even more space.
Put drawers under the induction furnaces. A real **advantage** for **improving the ergonomics** and **optimising** all the spaces in the suite.

Ever more **versatility**.
The **power** of 4 induction zones, 3.5 kW each, automatically adapts to the size of the container. Your boiling time is reduced to a minimum.





Gas Solid Top

An exceptional **temperature range**.

With a gradient going from 200°C to more than 500°C, from simmering to searing meat, Maestro's induction gas hob meets all your **needs**.

Increase your **cooking surface**.

Its design and integration help to exploit the heat emitted, on the sides of the **module**. Placed on the side of the induction hob, your food **keep its temperature**.

Electric Solid Top



A **multizone** induction hob.

By adjusting the **power** of each of the heat zones, you modulate the **cooking temperature as needed**, depending on the time of day. The maximum temperature, higher than 450°C lets you sear your food **right away**.

Keep your cooking area clean.

The induction hob is flush with the work surface and has a filler channel device for **collecting** and **draining** liquids or anything else in **total comfort**.



Plancha

Bake different products **simultaneously** on a single plancha.

Sear meat and finish cooking it at a lower temperature or cook a fish while bringing its garnish to the right temperature- everything becomes possible with Maestro thanks to the **natural temperature gradient that's available** on the Maestro planchas.

A constantly clean plancha, even during the service.

The **channel device**, continuously supplied with water and connected to the **drain*** is indispensable for keeping your plancha clean. At the end of the day, all you need is a few minutes to get your Plancha looking like new, ready for the next day.

A true **multizone plancha** inspired by past projects.

Maestro has developed a Teppanyaki, which has **2 separate heating zones**, and integrates the channel device.





Equapan

"I chose Maestro as they were the only ones able to guarantee me such heading power during the service"

PASCAL CLEMENT - LA BELLE EPOQUE
(La Clayette)

More
than
per 1°C
second

8 COOKING MODES

SIMMER
GRILL PAN WORK
SAUTE BRAISE
BOIL FRY **STEAM**

Enter a **new era** of productivity !

Save time while clearing up.

Once you're finished cooking, with Equapan you can retrieve your products in a **tray** provided for this purpose located under the **tank**. No specific manipulation, Equapan brings **comfort** back into cooking.

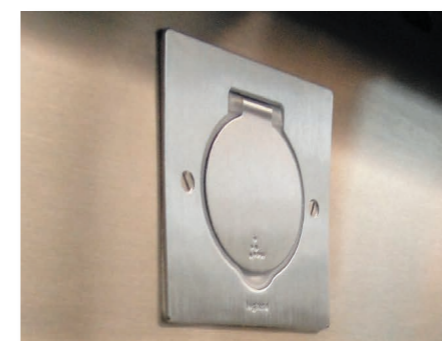
Equapan, the **connected skillet!**

It's connected to the **drain** and equipped with a **water inlet***, and it only takes a few seconds to fill or empty the 18L tank.

* available in certain countries only

Accessories

Electrical outlet



The IPxx electrical outlet means no wires in **restricted spaces**.

Water point



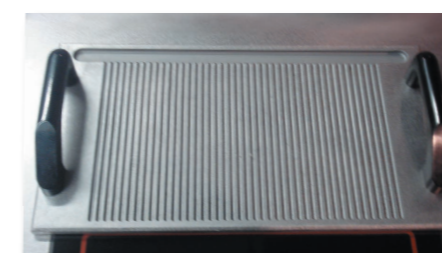
The Maestro suite's water inlet means less going back and forth and **saves you time** even during the service.

Spoon Rinse



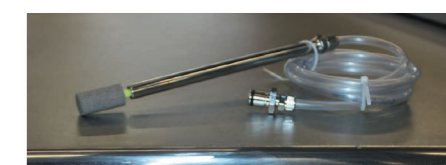
The spoon rinse, which right above the suite and **supplied with water**, provides indispensable **storage** for your spoons and other **utensils** used during the service, so they're always available.

Scoring grid



The induction-compatible scoring grid gives your meat, fish and vegetables **taste** and **attractiveness**.

Foamer



The foamer in the front of your suite will **whip up** your sauces, while keeping your work space **available** for plating.



Maestro

by

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