

LEARNING KITCHEN

The culinary experience kitchen



Making a dough mixture

+ Step 1



Mix the flour with the baking powder. If possible, use a bowl – but it also works on a granite work surface.

+ Step 2



Form the flour and baking powder into a mound and gradually add all the remaining ingredients on top.

Ingredients

1.5 kg flour
1 packet of baking powder
500 g sugar
1 kg butter (room temperature)

+ Step 3



Now knead everything into a smooth mixture. It's hard work, if only there is a small bowl to hand!

+ Step 4



You win some, you lose some – next time it will definitely work! It's not at all as easy as it looks.

Learning kitchen 01

Colour example: red – light grey – anthracite



Large work areas

Let's rock and roll! Our learning kitchens create the perfect space for culinary enjoyment. In Home Economics lessons, they enable people to work together in groups to prepare food, cook, as well as wash and clean up. The island work stations couldn't be easier to access and offer plenty of space for saucepans, tableware and all cooking utensils.

The image shows a bright, modern home economics classroom. In the foreground, there is a long, curved kitchen island with red cabinetry, a dark grey countertop, and a built-in cooktop. A tall, stainless steel range hood is mounted above the island. In the background, a large white rectangular table is surrounded by black chairs. The walls are white, and the ceiling is made of light-colored wood panels. Large windows on the left side of the room provide natural light. A red banner is overlaid on the bottom left corner of the image.

Study and eating area

Group tables with accompanying board systems are the perfect addition for introducing the various topics to be studied in Home Economics lessons. Schoolbag cabinets enable school equipment to be stored away in an organised way and ensure that there are no accidents during cooking lessons.



Where do eggs come from?

New things can be learnt all over Hohenloher learning kitchens. Whether in small groups or with the whole class – our room designs offer enough zones for studying and experimenting in order to pass on knowledge in a practical way.

The image shows a bright, modern dining area. In the foreground, a long white rectangular table is surrounded by yellow chairs with black seats. To the left, there is a red kitchen unit with white shelves and a sink. The ceiling is made of light-colored wood, and the walls are a mix of concrete and white. A large abstract artwork made of sticks and green paint is mounted on the concrete wall. A long white bench with a red cushion runs along the right wall, and five colorful striped cushions are placed on it. The floor is made of light-colored wood.

Tasty setting

The dining area is where the success of the menus is put to the test. In a cosy atmosphere, pupils are not only able to learn together, but samples can also be eaten at the same time. To ensure the required flexibility, we recommend modular multi-purpose tables and chairs.

Larder unit details

Larder units offer easy access, a clear overview and optimum use of space for storing cooking supplies, equipment and kitchen accessories. High quality, smooth-opening pull-out units with drawer runners each with three adjustable wire baskets and suspended trays make work easier and provide convenience.

- + Optimum storage
- + High quality materials
- + Maximum convenience



The treasures packed inside

Keep track of everything. Our drawer systems can be fully pulled out and fitted with a soft-close mechanism on request. Higher drawers are always equipped with a rail or attachable side panels – this prevents utensils from slipping out.

Learning kitchen 02

Colour example: natural maple – anthracite



Full steam ahead

Your pupils can cook, bake and roast for all they're worth. Our extractor hoods effectively extract any steam that is generated and convey this to the outside via the room exhaust air system.

A photograph of three students in a modern kitchen. On the left, a young boy in a white t-shirt and dark trousers, wearing a white apron, stands with his back to the camera looking into an open AEG oven. In the center, a girl in a white t-shirt, white apron, and a white baseball cap with a colorful design is using a white hand mixer in a white bowl. To her right, another girl in a purple long-sleeved shirt, white apron, and a colorful patterned baseball cap is holding the bowl. The kitchen has light wood cabinets, a white countertop, and a red wall in the background. A stainless steel colander and a metal bowl are on the counter.

Mmmm, that'll be delicious

To enable pupils to get their hands on things and experiment in any part of your learning kitchen, we integrate several safety sockets in the work zones. All your pupils have to do is plug in the equipment and off they go!

Household appliance details

Steam cookers enable the food to be cooked gently and to perfection – the vitamins and minerals are preserved as best as possible. Induction hobs offer very high levels of safety, an energy saving of up to 30%, a quick reaction time when heating up and lowering the temperature, and the hotplates are easy to clean.

- + Gentle cooking method
- + High level of safety
- + Easy to use



Learning kitchen 03

Colour example: white – anthracite



Learning islands

Hohenloher learning kitchens are perfectly designed for group lessons. Each cooking island is equipped with all the features enabling entire menus to be prepared collaboratively. Thanks to the integration of the hobs into the work surfaces, clear cooking lessons are guaranteed.



Cooking is teamwork

Some people slice the food, while others cook or wash up. For an optimal workflow, hobs and sinks are positioned in the centre of the island work station. Pull-out base cabinet units with integrated, hook-on plastic containers are used for waste sorting.

Waste sorting & sink centre details

The environmentally friendly sorting of recyclable materials is something that has to be learnt. The waste sorting systems in our learning kitchens can be integrated in several locations or located centrally. At the end of a class, the tableware has to be cleaned quickly for the following lesson. For large volumes of tableware, commercial sink systems offer maximum convenience and shorten the clearing away time.

- + Practical waste sorting
- + Quick cleaning
- + Maximum convenience





Cooking sharpens your brain

There is a recipe for learning in Hohenloher learning kitchens. Knowledge about vitamins and important minerals, the preparation of fruit and vegetables – in addition, team-oriented work is not only fun, but also raises awareness of a balanced and healthy diet.

Material & quality details

Whether it's work surfaces, fittings, drawers or kitchen appliances, Hohenloher uses only top quality materials which have been tried and tested for schools. Decades of experience and exceptional expertise are particular strengths which can really be seen in the details.

- + Top quality
- + Decades of experience
- + With attention to detail



Learning kitchen 04

Colour example: white – light grey



Perfect arrangement

The right cabinet in the right location. Our learning kitchens guarantee maximum functionality for your specific Home Economics lesson. This guarantees you optimum workflows and several cooking groups working in parallel.



School-specific

Everything is robust and ergonomic here. Electrical appliances, such as ovens, steam cookers or microwaves, are positioned at a height that has been specially adapted for school use, and thus guarantee safe access during cooking and baking activities. Your pupils will be delighted.

Accessibility details

To integrate pupils with physical impairments into Home Economics lessons, individual adjustment of the working height is absolutely essential. The rapid adjustment of the working height is done in a convenient and entirely individual way.

- + Design suitable for disabled people
- + Individual adjustment
- + Variable working height



Inclusion

For adjusting the height, the areas are already designed with the appropriate clearances to accommodate a wheelchair during the planning stage. Height-adjustable work surfaces and wall units that can be lowered enable people who are sitting down to also access the learning kitchen.






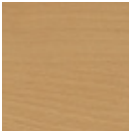

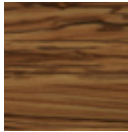
Culinary delights

Cooking takes practice. If at first you don't succeed, try, try again. The Hohenloher learning kitchens are perfectly equipped for culinary experiments.

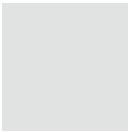
Learning kitchen colour lounge

Cabinets

Wood decors for cabinet fronts

			
Natural maple 0142	Light beech 0066	Natural oak 0294	Dark walnut 0272

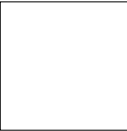
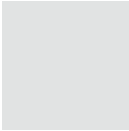


Cabinet carcass






Light grey 0009

Cabinet plinth


Stainless steel look

Single-colour decors for cabinet fronts

			
White 1063	Light grey 0009	Medium grey 0092	Anthracite 0103



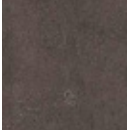
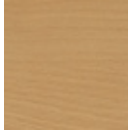
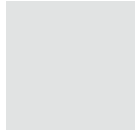
			
Orange 0277	Cherry red 0158	Apple green 0201	Blue 0274

Work surfaces

Stone


Granite

Decors

				
Terrano grey 0166	Basaltino grey 0297	Dark concrete 0298	Light beech 0066	Light grey 0009

Product range

School equipment

Scientific equipment

Equipment for
further education and training

Services

Consultation & Planning

Production & Installation

Service & Maintenance



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