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UNOX India expands in Kochi, launches UNOX Lounge

The lounge was launched in collaboration with Savvy Kitchen Equipment

By **Sanjiv Das** | February 26, 2026



Unox

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UNOX, a leading Italian brand and manufacturer of professional cooking equipment marked a significant milestone in its India growth journey with the successful launch of the UNOX Lounge Kochi at Rising Loaf Academy of Baking and Pastry Arts, Palarivattom, Kochi. The lounge was launched in collaboration with Savvy Kitchen Equipment, represented by its Partner, Ajith Prasad.

The new lounge strengthens UNOX India’s presence in South India, bringing its advanced professional cooking solutions closer to chefs, hoteliers, restaurateurs, bakers, and food entrepreneurs across Kerala and neighbouring markets. UNOX’s portfolio includes intelligent combi ovens, high-speed ovens, and convection ovens designed to deliver precision, consistency, energy efficiency, and operational excellence in professional kitchens.

The inauguration ceremony began with an opening address by the UNOX India leadership team and was graced by Chief Guest Chef George K George, Executive Committee member of the South India Chef Association (SICA), who officially unveiled the experience centre.

Vivek Mishra, Team Leader Sales, India, UNOX, said, "The launch of the UNOX Lounge in Kochi is a proud moment for us and a strong step forward in our India expansion journey. South India has always been a vibrant and progressive food market. With this new lounge, we aim to provide chefs and food entrepreneurs with a dedicated platform to experience and test our cooking solutions firsthand, direct access to cutting-edge professional cooking technology that enhances efficiency, consistency, and sustainability in commercial kitchens. Our goal is not just to supply equipment, but to build long-term partnerships and empower culinary businesses to scale with confidence.”

Chief Guest Chef George K George, Executive Committee member of the South India Chef Association (SICA) shared, "Kochi and the larger South Indian culinary community are evolving rapidly, with growing demand for precision, innovation, and global standards in kitchen operations. The UNOX Lounge will serve as an important platform for chefs to experience advanced technology firsthand, learn, experiment, and elevate their craft. This initiative will

certainly contribute to raising professional kitchen standards in the region.”

The event brought together industry professionals, hospitality leaders, bakery entrepreneurs, and culinary experts for an immersive technology and culinary showcase. Guests witnessed live cooking demonstrations by the UNOX Corporate Chef team, featuring bakery and multi-cuisine preparations using flagship equipment such as the CHEFTOP-X and the CHEFTOP MIND. Maps PLUS commercial combi ovens. The demonstrations highlighted the precision, performance, and intelligent automation that define UNOX’s professional solutions for modern kitchens.

Read online: https://nuffoodsspectrum.in/news/30/23178/unox-india-expands-in-kochi-launches-unox-lounge.html
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