

**capo·cuòco**  
outdoor cooking











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Enhanced by natural light, the mood is set to enjoy your great outdoor.

Spectacular view and a perfect meal is the ultimate combination.











# Our story

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## Complete outdoor hosting experience

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capocuòco outdoor kitchens provide you with the finest, most complete outdoor hosting experience.

Each unit is planned, manufactured and installed with one thing in mind - the joy of great cuisine, high-end design and the love of hosting, in the comfort of your backyard, garden or terrace.

The capocuòco brand stands for much more than just cooking outside. It's about nature's beauty, elevates life's pleasures. The sizzle of food, the laughter of loved ones, and the open skies create a symphony of joy.

Outdoor cooking isn't just a meal – it's a celebration of simplicity and connection.

















Innovative design allows optimal airflow, a unique ventilation system specifically engineered for outdoor environments helps to reduce energy consumption, making it an eco-friendly choice for your outdoor space.



Custom-designed U-shaped drawer that perfectly hugs the contours of the sink's plumbing, seamless integration between form and function.

# Functionality

## A key feature in our outdoor kitchen design

Creating a functional outdoor kitchen involves careful planning to ensure it meets your needs while also withstanding the elements.

**Layout Design** | Determine the layout of your outdoor kitchen based on the available space and your cooking preferences. Common layouts include L-shaped, U-shaped, or linear designs, with considerations for the placement of appliances, countertops, and storage.

**Appliances** | Choose durable, weather-resistant appliances designed specifically for outdoor use. This typically includes a grill, outdoor refrigerator, sink, and possibly other appliances like a pizza oven, smoker, or side burner. Ensure these appliances are properly installed and have adequate ventilation.

**Countertops** | Select countertops made from materials that can withstand outdoor conditions, such as granite, stainless steel, concrete, or tile. These materials are durable, easy to clean, and resistant to heat, moisture, and UV rays.

**Storage** | Incorporate ample storage space for utensils, cookware, and outdoor dining essentials. Cabinets and drawers should be weatherproof and equipped with durable hardware to withstand outdoor elements.













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In the often limited spaces that we live in, it is tricky to introduce a change of scenery.

Our own outdoor is sometimes the perfect getaway.





# Complete outdoor

Hosting experience



# unica

Built with high-quality, powder-coated aluminum, the unica is our signature collection.

Envisioned by an esteemed team of creative designers, it showcases a beautiful mix of modern design and excellent practicality.

The unica modularity makes it a tailor-made dream kitchen, with endless storage solutions. It is designed to accommodate any type of application, such as grill, pizza oven, teppanyaki, refrigerator, sink, or anything you wish.

As an ever-evolving collection, the unica offers the latest and most innovative technological improvements and trends.





unica 270 | white

Cabinets:  
A60L / A60R / B60 / C90

Countertop:  
Porcelain Grigia 2.72m X 0.92cm

Sink:  
Barazza 40cmx40cm

Faucet:  
MGS RH

BBQ:  
Broilchef BBQ BCP-500







unica 240 | wenge

Cabinets:  
A60L / A60R / A120

Countertop:  
Concrete 2.42m X 0.92cm

Teppanyaki:  
Pla.net IN.80.LR

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# Brera Design District

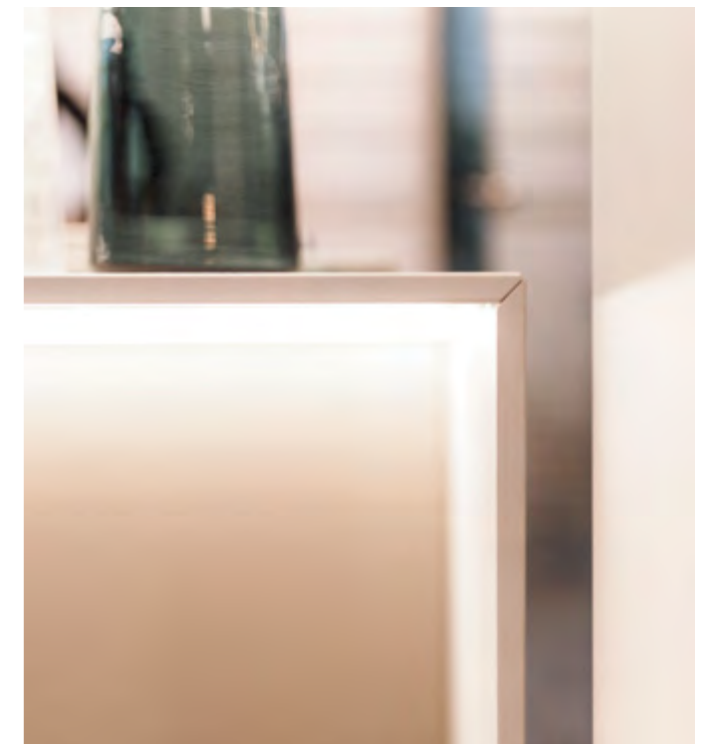


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Design is an art, and the passion for design can be seen in every little detail.







Never without  
**Style**





unica 240 | wenge

Cabinets:  
A60L / A60R / A120

Countertop:  
Concrete 2.42m X 0.92cm

Teppanyaki:  
Pla.net IN.80.LR

# Accs.

## Teppanyaki

Mastering the secrets of Japanese cuisine takes years and effort. It has precise cooking techniques, full of small nuances. So we do not mean to make you an expert from head to toe: we will just try to teach you a bit about this cuisine and explain what teppanyaki is.

The word teppanyaki is built around two different names: teppan, meaning iron plate or griddle, and yaki, meaning something grilled or boiled. Altogether, it is like "grilled or cooked on a griddle". In Japan, teppanyaki is also used to talk about some dishes made on a griddle, like yakisoba (fried noodles) or monjayaki (a dough with several ingredients with a sort of melted cheese texture).

Performances and tricks are part of the teppanyaki's professional chefs work at the restaurants. They can even put food straight from the working surface into the guests' mouths or crack an egg in the air (successfully, most of the time, do not worry).

Experience of dining at a teppanyaki is not only about enjoying delicious food but also about the entertaining.







## unica 240 | wenge

Cabinets:  
A60L / A60R / A120

Countertop:  
Stainless steel 2.42m X 0.96cm

Sink:  
Barazza 40cmx40cm

Faucet:  
MGS RH

Teppanyaki:  
Pla.net IN.80.LR









## unica 300 | Linen

Cabinets:  
A60R / A60R / C90 / A120

Countertop:  
Porcelain Linen 3.05m X 0.95cm

Sink:  
Barazza 40cmx40cm

Faucet:  
MGS RH

Teppanyaki:  
Pla.net IN.80.LR







The  
passion  
for design  
**In every  
little detail.**







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Outdoor cooking is about more than just the food—

it's about the experience, the connection to nature, and the creativity that comes with exploring different cooking methods.





# Good mood

Creates perfect food

## Roasted eggplant in tahini paste

- Roast eggplant on the BBQ until scorched on all sides.
- Cool it down.
- Remove skin, leaving cap and stem attached.
- In a small bowl, mix ginger, garlic, soy sauce and pepper.
- Place eggplant on a serving dish. Pour dressing over eggplant, drizzle with tahini paste and sprinkle with sesame.

Serves 1-2

1 eggplant  
1/2 ginger root, grated  
2 cloves garlic, grated  
2 tsp. soy sauce  
1/2 tsp. black pepper  
2 tap. tahini paste  
2 tap. sesame seeds

By chef Avital Sebbag "Five Season"







# Custom made Outdoor cooking

Our kitchen design is completely modular. Each and every kitchen is entirely customized to your wishes and needs, We meet any specific project requirement, so please let your dream run wild.

We offer a large variety of countertops so you can choose the perfect material and texture to suit your lifestyle, taste, and home design. All of our countertops are weather-resistant and easy to maintain.

Whether you need a gas grill, a meat smoker, an induction stove, a pizza oven or even a griddle - whatever you desire, we can probably install it.

But wait, there's so much more. Our kitchens' cutting edge modularity means not only a large variety of cooking installations, but also any other appliance or device to make your outdoor cooking experience exceptional, with a built-in refrigerator, a beer tap and a wine cooler to name a few options.

The capocuòco outdoor cooking experience is brought to you with comfort and practicality in mind - you decide the number, location, and size of your cupboards, drawers, and shelves.

Our agenda is quite simple - with a custom-built outdoor kitchen tailored to your wishes and needs, cooking is so much more fun and easy, and even the food seems to taste better.









### unica 150 | wenge

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Cabinets:  
C90 / B60

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Countertop:  
Granite 1.51m X 0.65cm

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BBQ:  
Broilchef BBQ BCP-500

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### unica 180 | wenge

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Cabinets:  
A60L / BC63 / A60R

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Countertop:  
Granite 1.84m X 0.65cm

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Sink:  
Barazza 40cmx40cm

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Faucet:  
MGS RH

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Fridge:  
Blastcool xp1

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Before manufacturing your custom-designed kitchen, we will provide you with a short planning questionnaire to understand your needs and wishes. Your answers will help us envision and deliver your dream kitchen.

We would love to offer our professional knowledge to help you with designing decisions, but if you already have everything figured out, we will enjoy bringing your vision to life.

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# Modular







# Why Aluminum?

Aluminum powder coating is an effective way to protect metal surfaces from the harsh outdoor elements. It provides a protective layer that is resistant to corrosion, UV radiation, and extreme temperatures.

This makes it an ideal choice for outdoor applications such as furniture and outdoor kitchen.

In addition, powder coated aluminum is also resistant to scratches and other damage caused by everyday wear and tear. With proper maintenance and care, aluminum powder coated surfaces can last for many years with minimal maintenance required.









# Design & Quality

Our kitchens are not just beautifully designed – our highly advanced ergonomics makes cooking a pleasant and smooth experience.

Hidden handles with the perfect angle for easy opening, drawers that slide out effortlessly, and high standard hinges and drawer slides make our kitchens smooth, quiet and durable.

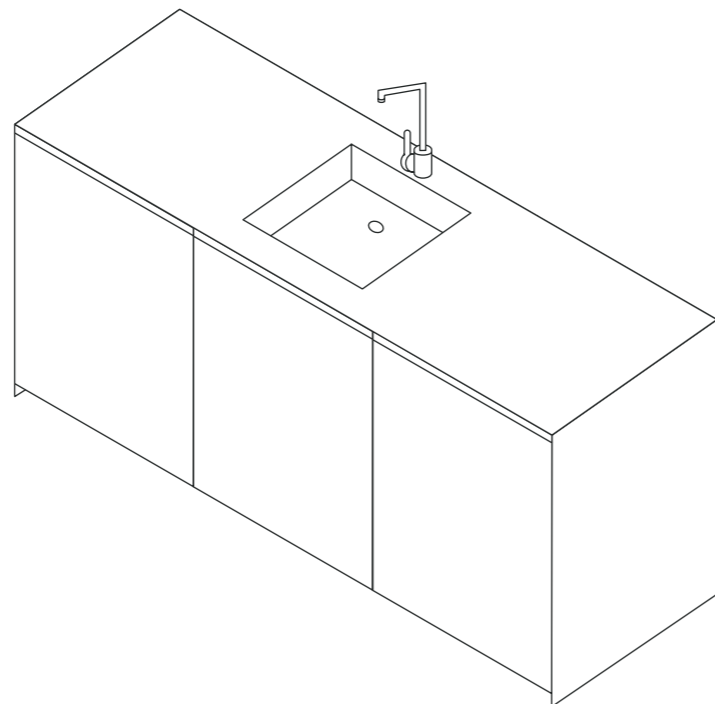
Even if you live in a moderate climate, you probably have a few days of harsh weather each year. Let alone if you live in a place with extreme winter or summer weather.

capocuòco outdoor kitchens are renowned for their durability, and can resist any kind of weather.

High-grade raw materials, cutting-edge storage technology, covering solutions and meticulous production processes ensure your perfect enjoyment of your outdoor kitchen 365 days a year, season after season.



unica 180  
Simplicity at it's best



# Material & Color

## Unique features, same high standards

Every kitchen we build is different and unique, but the standards are always the same. Elegance, modularity and an exceptional finishing touch are our guiding principles – qualities that may be seen and felt in every kitchen we provide.

Whether sophisticated urban, natural rugged or industrial chic, the looks of your outdoor kitchen is determined by your personal taste to naturally blend in with your lifestyle and home. No matter the choice, our kitchens always deliver elegance and style.



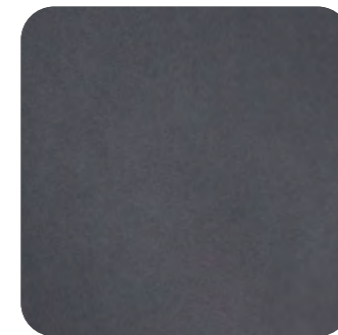
Our kitchens provide the perfect combination of style and practicality, we use powder coating method to provide you the best benefits outdoor kitchens deserves.

**Eco-Friendliness:** While it is available in a multitude of hues, powder coating is undeniably green. For starters, there is much less waste with powder coating. The application method produces far less overspray than traditional painting techniques, and that overspray isn't necessarily lost like it would be with conventional paints. Because the powder is dry, much of the overspray can be recovered. In addition, the powder used in powder coating doesn't contain many of the harsh chemicals used in traditional paints like solvents and volatile organic compounds.

**Durability:** While the aesthetic benefits of a finish are important, there's no point in applying a beautiful coating that won't last. Powder coating produces a finish that is both harder and more flexible than traditional paint. In addition, it results in a coating that is significantly thicker. Although the differences in hardness, flexibility, and thickness may be invisible to the naked eye, they generate extra protection for the core material by providing a finish that is better able to withstand the elements, resist rust, and repel nicks, dings, chips, and scratches. Ultimately, this means more durability and less maintenance, a combination that is understandably appealing to consumers.

## Colors

### Aluminum powder coating



Wenge



White



Linen



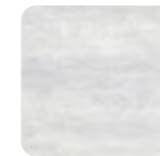
Mist



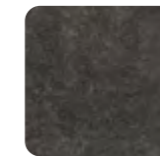
# Countertops

Made in Italy and Spain, Our porcelain countertops are extremely resistant to scratches and stains.

## Porcelain collection



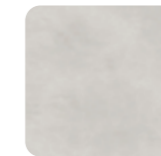
Linen



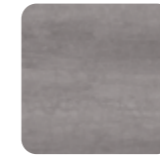
Wenge



White



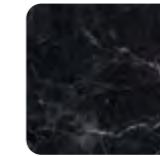
Concrete



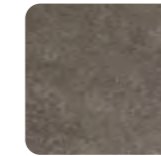
Grigia



Carrara



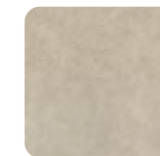
Calacatta Black



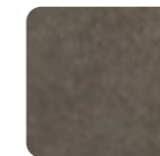
Piombio



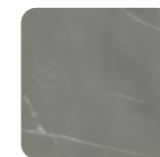
Talco



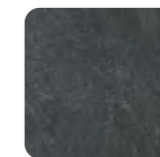
Matera



Saturnia



Pietra Grigio



Pietra Nero





# Rooftop

## Harmony between nature and urban life

As the sun begins to set, the rooftop undergoes a magical transformation. The distant hum of traffic blends harmoniously with laughter and chatter, as friends and family gathers around.

Our outdoor kitchen on the city rooftop at night epitomizes the harmony between nature and urban life. It's a place where the culinary delights meet the boundless creativity of city dwellers. Here, dreams take flight under the stars, and the vibrancy of the city finds its reflection in the warmth of shared experiences.

In this unique urban haven, time seems to slow down. The city's relentless pace temporarily gives way to the serenity of this rooftop sanctuary. As the night deepens, the city's energy remains palpable, but it's accompanied by a sense of peace and togetherness that comes from embracing the beauty of the moment.

In the centerpiece of our outdoor kitchen is a sleek, stainless steel grill, standing boldly against the backdrop of twinkling skyscrapers. Its fiery flames dance and flicker, casting warm, golden hues across the faces of those gathered. The tantalizing aroma of sizzling meat and smoky herbs wafts through the air, enticing appetites and igniting excitement for the forthcoming feast.








Desgined to cook outside

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