culinary co.

Inspiring Hospitality

COMPANY PROFILE



CULINARY COMPANY (G.P.) LTD

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TRAINING CENTER

the Bar Edition

the PRO Collection

OUR STORY

WHEN IT STARTED Culinary Co. was founded in 2015 with the vision of redefining standards in the food service industry. Drawing on years of experience in hotels and restaurants, founder George Pieri identified key challenges and unmet needs, setting out to support chefs and business owners in delivering exceptional culinary experiences through premium ingredients and smart cooking methods. Since then, the company has grown into a dynamic team of passionate professionals, constantly evolving through new partnerships and collaborations. Our chefs are dedicated to researching innovative techniques and unique products, always with the goal of elevating our partners' offerings. Culinary Co. has also expanded into new areas, introducing a refined selection of premium beverages—including luxury premium beer, fine wines, extra premium Gin, Mezcal and Mixers—alongside decorative elements such as pearls, edible flowers, rim salts and spices to enhance cocktail taste and presentation. In parallel, we offer professional-grade innovative equipment, including wine coolers, cigar humidors, advanced ware-washing systems, micro gardens, and multifunctional cooking units , providing comprehensive solutions for modern kitchens and bars. With a focus on top quality, innovation, and client success, we continue to deliver inspired ideas, hands-on demonstrations, tailored iKitchen training, and expert guidance —helping our partners reach new culinary heights.



OUR MISSION

To offer solutions to our partners and create the best culinary experience to their guests.

OUR VISION

To ensure production, efficiency, consistency, tasty food, enhanced service and experience for your guests. Upgrading your business daily to provide better food and beverage service and deliver value to your customers.

OUR VALUES

We are a partner, not just a dealer. We try our best daily to get improved and satisfy our valuable partners.

OUR COMPANY STRUCTURE

The Bar Edition by Culinary Company specializes in importing and representing premium beverages for high-end restaurants, bars and hotels, curating exceptional taste experiences. At its core is a deep commitment to collaboration and uncompromising quality, partnering with renowned international brands that share a passion for excellence. Among these is NOAM, a uniquely unfiltered craft beer from Munich, instantly recognizable by its elegant, transparent bottle—a symbol of luxury. Complementing the portfolio is LE TRIBUTE, an ultra-premium Gin and Mezcal brand, accompanied by its line of exquisite mixers, creating a truly elevated liquid experience. Completing the collection are RON SANTISIMA TRINIDAD premium aged rum from Cuba, an exclusive wine portfolio from Austria, Spain, and Greece, contemporary spirits from leading Greek distilleries, and UNDONE innovative non-alcoholic spirits designed for sophisticated cocktail making.

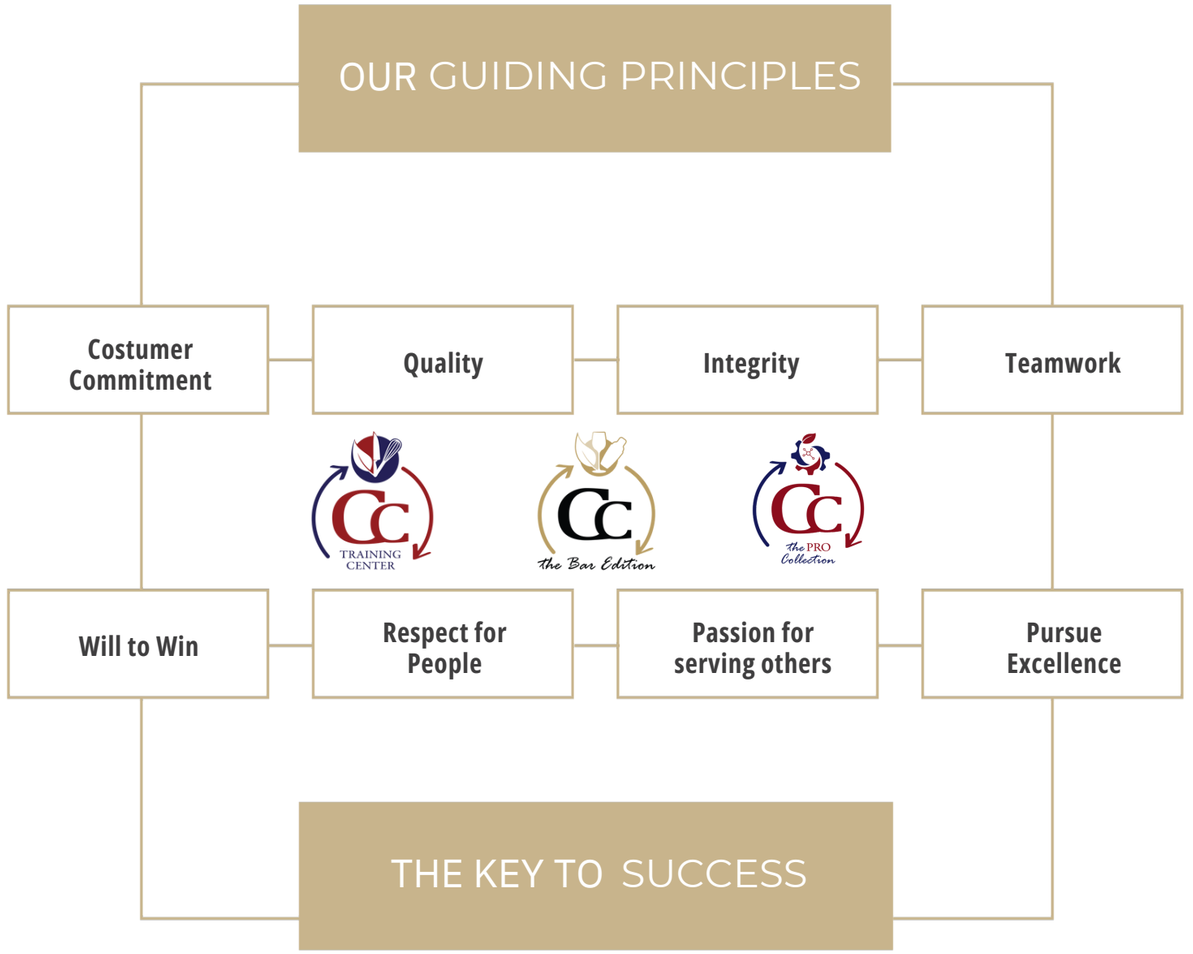
The Training Center, part of Culinary Company, provides practical and specialized training for professional kitchens, ensuring high standards of quality and efficiency in the hospitality industry. The programs cover all key aspects of a professional kitchen, including modern cooking techniques, standardized recipes, optimized workflows, food hygiene and safety and the proper use of our premium products, which are essential in enhancing the quality of the final result. With experienced chefs and hands-on demonstrations, the Training Center helps businesses deliver a consistently premium result, improving both the quality of food and the overall efficiency for your business.

The Pro Collection, part of Culinary Company, specializes in importing and representing smart professional equipment for the hospitality and food service industry. With a focus on innovation and efficiency, it offers solutions that automate and optimize daily kitchen and bar operations. It collaborates with leading global brands such as RATIONAL from Germany, a pioneer in thermal food preparation equipment, and WINTERHALTER, known for its cutting-edge warewashing solutions that ensure hygiene, polished result and speed without unnecessary steps. Through these partnerships, Culinary Pro brings state-of-the-art technology to hospitality professionals, enhancing both efficiency and service quality.

WHAT WE DO

WE PROVIDE CREATIVE SOLUTIONS FOR ALL YOUR NEEDS!

We offer specialized and creative solutions tailored to the unique needs of every professional in the culinary industry. Our team consists of experienced and highly skilled professionals who work daily with dedication, consistency, and creativity, aiming to elevate the overall gastronomic experience. We conduct in-depth analysis of each partner's needs, carry out targeted research, and propose practical solutions that provide real added value. Our team of chefs actively contributes to the development of new ideas and practices, adapted to the modern demands of the industry and the specific profile of each business. We provide comprehensive services that cover the full range of needs within the culinary sector. Our expertise includes the creation of original gastronomic concepts, consulting on kitchen organization and operations, as well as staff training and the development of efficient procedures. In addition, we closely monitor market trends and developments, offering strategic guidance for the sustainable growth of your business. With a focus on innovation, quality, and professional integrity, we stand by your side as a valuable partner—ready to deliver reliable and creative solutions that enhance your competitiveness and highlight your brand identity.



WHAT WE OFFER

TRAINING CENTER



PREMIUM, UNIQUE CULINARY PRODUCTS

We collaborate with the world's best producers in the market to ensure the maximum quality and consistency for your business.



PROFESSIONAL CONSULTING

From designing functional kitchens and bars, developing innovative menus to professional training and exclusive coaching, our specialists will be there for you. Also, daily advising meetings are held with our customers to inspire them for the use our premium products.

the Bar Edition



EXPERIENCE

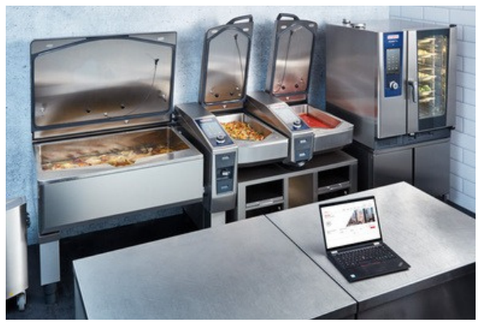
Curating an exclusive range of premium beverages, we focus on exceptional quality and craftsmanship. Partnering with top producers, we provide the hospitality industry with extra premium beverages that elevate every experience and ensure the highest standards in taste and performance.



THE BAR SELECTION

Bringing an exclusiveselection of extra premium beverages including gastronomic beer, luxury gin, mezcal, mixers, selected wines and other exceptional spirits with a focus on quality and authenticity. We collaborate with top producers to provide outstanding beverage experiences for the hospitality industry only.

WHAT WE OFFER



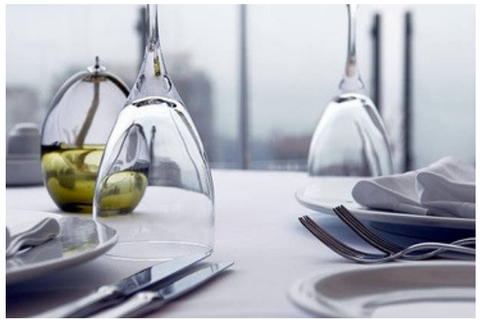
iKITCHEN SYSTEMS

Your kitchen environment as easy as possible. Our Chefs' team certified by RATIONAL AG provides professional solutions and trainings all over Cyprus, to ensure the food production and consistency with RATIONAL intelligent units.



LUXURY DRY AGERS

Masterzen redefines dry aging with high-end cabinets for meat and fish. Combining precision control and sleek design, they deliver professional performance with a touch of luxury.



THE POLISH-FREE SOLUTION

We offer a high-performance, pre-wash-free and polish-free advanced solution for cleaning glassware, cutlery, and dishes — powered by Winterhalter, the leading German brand trusted by professionals worldwide. Perfect for meeting the demands of any business.



LUXURY FOR WINE, CIGARS & MORE

Masterzen delivers specialized climate-controlled solutions for wine, cigars, and premium goods — designed to meet the highest standards of hospitality and fine dining. A seamless blend of functionality, precision, and refined aesthetics, tailored for restaurants, hotels, and luxury spaces.



AUTOMATED MICRO GARDENS

Elevate your culinary creations with Urban Cultivator — a fully automated kitchen micro-garden designed for professional chefs. Access fresh, nutrient-rich microgreens anytime, enhancing flavor and delivering an exceptional dining experience for your guests — with zero waste.



ADVANCED TRAINING & SEMINARS

We offer professional training led by our skilled and specialized culinary team, providing expert guidance and tailored support. From maximizing the use of our premium ingredients to getting the most out of our innovative equipment, our team is by your side year- round — helping you continuously elevate your guests' experience.

COLLABORATORS

CC TRAINING CENTER

STAY SPICED!

Nännerl SALZBURG

NOBLEZA DEL SUR PREMIUM GOURMET

Cellers AVGVSTVS FORVM

SABATINO · CASA FONDATA · UMBRIA 1911 ITALIA

Antica e Rinomata Riseria FERRON Fondata nel 1650

LES ASSAISONNEMENTS BRIARDS Moutardes & Vinaigres Français 1632 1760

MOUTARDE POMMERY à l'Ancienne

PETITS GOURMETS

REISETBAUER Brand

SUPER GARDEN

KROKOS KOZANIS

AVGOTARAXO GOLD SELECTION

Ariston Greek for "The Very Best"

messino

Perles de Saveurs

BLACK GARLIC DOWNVILLAGE

LOS MEXIKANOS CORN TORTILLAS & PRODUCTS

tajin

JUKEROS

CC the Bar Edition

CC the PRO Collection

NOAM

LE TRIBUTE OLD BUT NEW

winterhalter

Cellers AVGVSTVS FORVM

ANIDA

RATIONAL

MAYER AM PFARRPLATZ

MORAITIS ESTATE SINCE 1910

Masterzen

35 CRETAN DISTILLERY

OUZO VETO ΜΥΤΙΛΗΝΗΣ

Urban Cultivator

KOPA GRILLING SOLUTIONS

RON SANTISIMA TRINIDAD de Cuba

UNDONE alcohol-free

carpus DieM

PRODUCTS

Culinary Co.

WE OFFER AN EXTRAORDINARY TASTE!
MORE PLEASURE FOR YOUR GUESTS!



Premium Herbs, Spices and Seasonings



Premium Oils & Vinegars



Extra Premium Gourmet Olive Oil



Stocks - Bouillons & Sauces



Salt & Pepper Mills
and Bottle Cruets



Extra Premium Balsamic Vinegars
(Organic & Aged)



Premium Truffle Products



Bio-Organic Soy Sauce



Premium Mustards



Molecular Pearls



Premium Chutneys



Freeze Dried Fruits



Dessert Products



Premium Dried Fruits



Premium Avgotaracho - Bottarga



Premium Risotto



Mexican & Peruvian Products

PRODUCTS

The Bar Edition



Premium Wines



Luxury Beer, Unfiltered



Extra Premium Gin & Mezcal



Luxury Mixers



Premium Single
Variety Grape Spirits



Premium Ouzo



Premium Liqueurs



Premium Non Alcohol Spirits



Extra Premium Rum

PRODUCTS

The Pro Collection



Intelligent Cooking Systems



Pre-Wash & Polish Free Solution Warewashers

PRODUCTS

The Pro Collection



Luxury Wine Coolers



Automated Micro Gardens



Charcoal Ovens



Care Products

SERVICES



iKitchen Training



iKitchen Academy



Training & Coaching



Connected Cooking



Smart Washing Solutions and Training



Connected Wash



Consulting & Design



Advance Techincal Service

INDUSTRY

WE ARE YOUR RELIABLE PARTNER Our clientele consists of several among the most famous luxury Hotels, Restaurants, Bars, Cafeterias, Bakeries, Confectionaries, Catering Companies, Supermarkets, Office Businesses, Take Aways and any other type of Food Business in Cyprus. Names and References available upon request as we respect the confidentially of our partner customers.



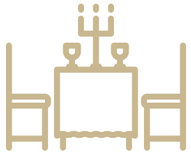
FOOD TO GO



BAKERY / PASTRY



CASUAL DINING



FINE DINING



COCKTAIL BARS / PUBS



DELI / BUTCHERY



SNACK / CAFÉ



HOTELS



SUPERMARKET



BUSINESS



ETHNIC



CATERING INDUSTRY



SCHOOLS



HOSPITALS

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