



The Nice Kitchen®

TNK

One group
One style
One kitchen

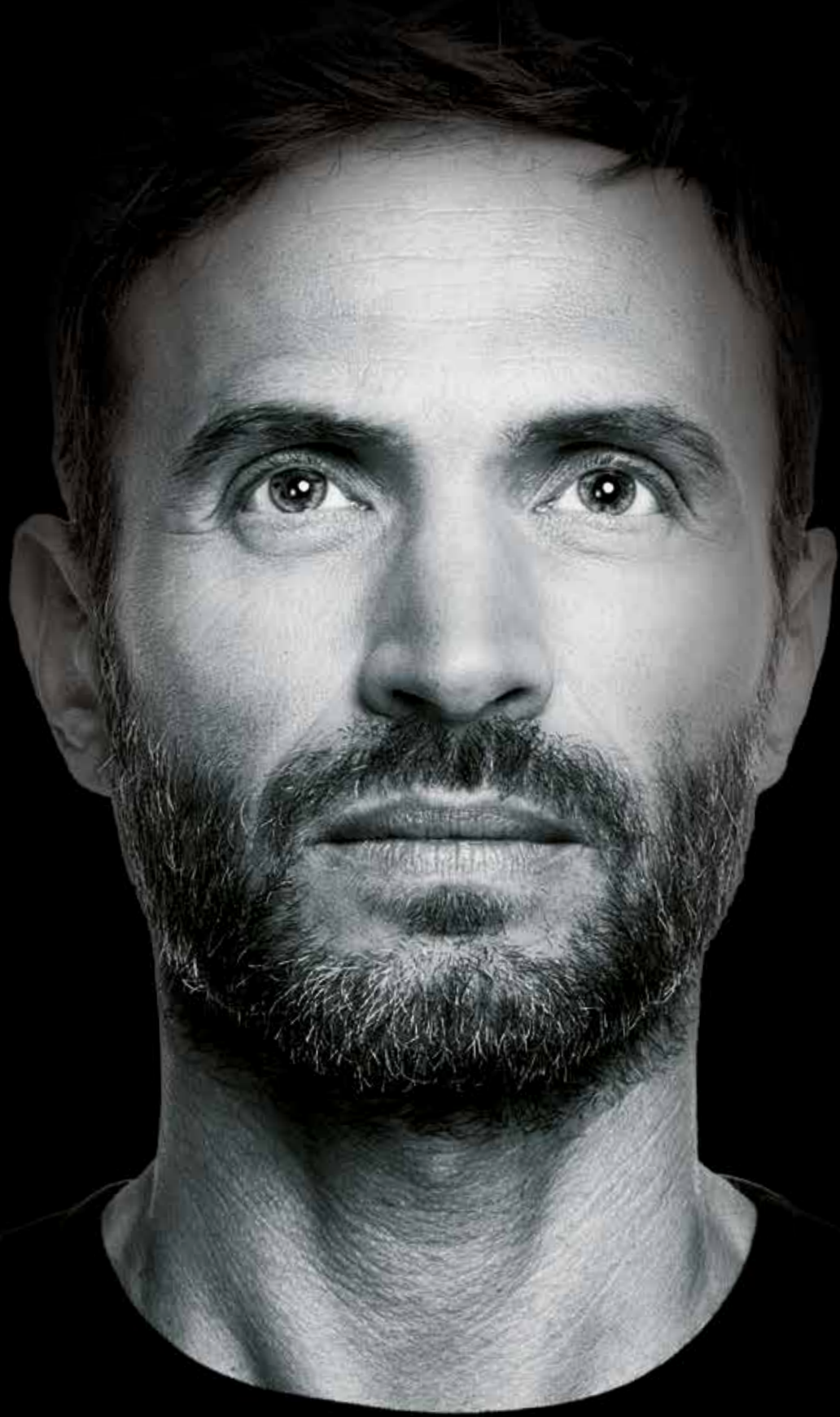
coldline

 modular

NEVO

TU
LS

LINDEK



**Integrated technologies
for catering companies.
The Nice Kitchen produces
a full range of complementary
solutions designed according
to dimensional, aesthetic
and technological
compatibility criteria.**



Production is our strength.
The Nice Kitchen modern
production centers are based
in Italy, encompassing
over 50.000 m² in 12 operating
plants, for a production of over
45.000 units per year.



The Nice Kitchen Academy.
The training space dedicated
to catering entrepreneurs.
A path for learning how to
successfully run a restaurant
business.

TNK brands.
 Designed to be complementary.

coldline



- Refrigeration**
 Blast chillers
 Refrigerated cabinets
 Refrigerated counters
 Thawing cabinets
 Retarder provers
 Display cases for ingredients

modular



- Cooking**
 Electric and gas ranges
 Induction and infrared cookers
 Solid tops and fry tops
 Fryers
 Pasta cookers
 Bain marie
 Grids
 Cookware
 Bratt pans

NEVO



- Ovens**
 Catering ovens
 Pastry ovens
 Convection ovens
 Steam ovens
 Combi ovens

TULS



- Neutral elements**
 Tables
 Wall cabinets
 Cabinets
 Sinks
 Extractor hoods
 Shelves
 Trolleys

LINDEK



- Washing**
 Glass washers
 Utensils washers
 Under counter dishwashers
 Hood dishwashers



**The Nice Kitchen
philosophy.
Dimensional compatibility.
Shared design.
Integrated technology.**

Dimensional compatibility.
Shared heights and depths,
aligned elements and tops for
an ergonomic kitchen system.



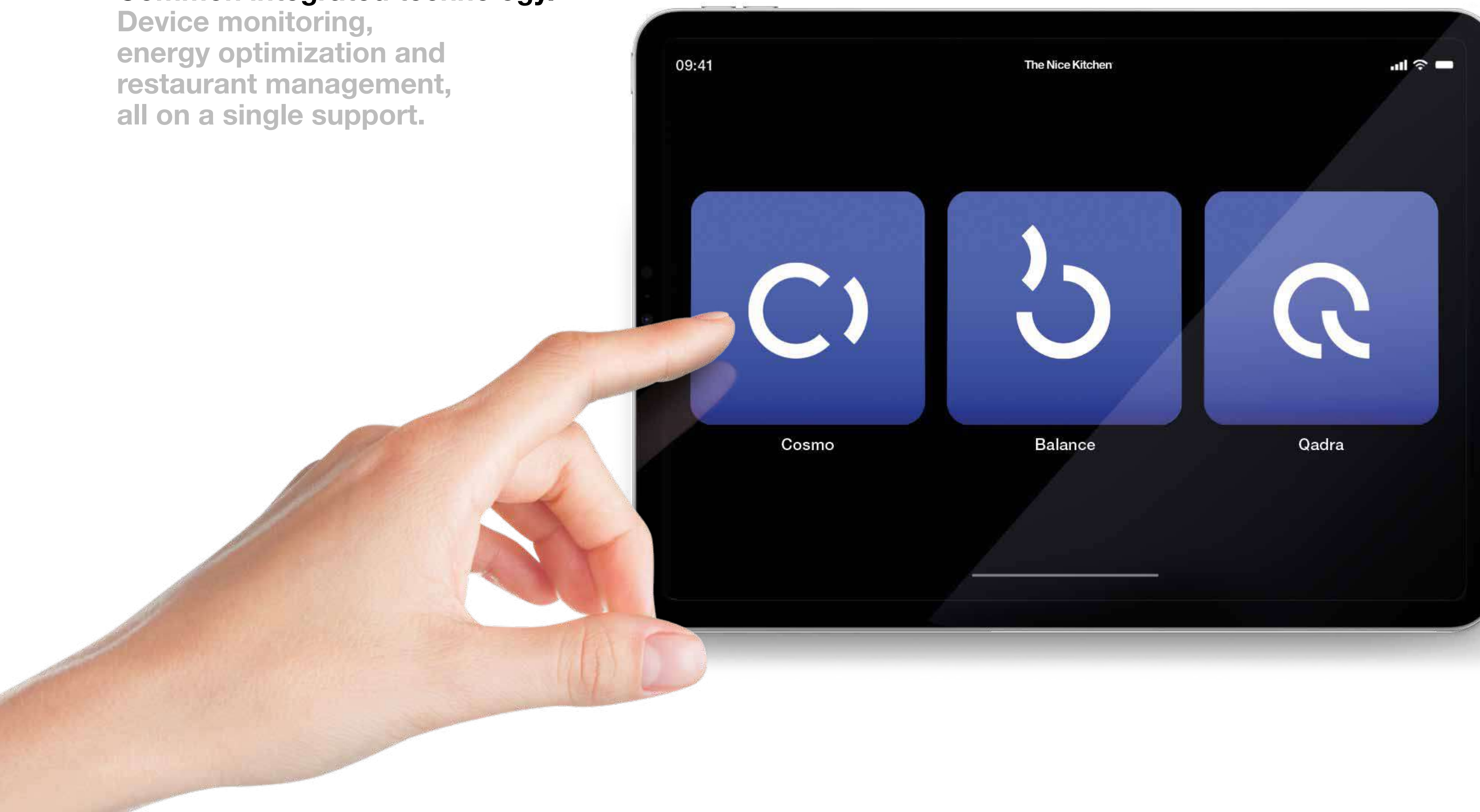
Shared design.

The common aesthetic creates a pleasant family feeling that improves comfort during use.



Common integrated technology.

Device monitoring,
energy optimization and
restaurant management,
all on a single support.





The kitchen in your hands.
Cosmo is the innovative Wi-Fi technology that allows you to connect all The Nice Kitchen appliances in the kitchen and monitor them remotely with a single App.



No need for thousands of Apps.
With Cosmo, everything in the kitchen
speaks the same language.



Notifications and alerts. Whatsapp or SMS messages notify you of any abnormal operation of TNK technologies.



Software update. TNK software receives periodically released updates with the latest features developed.



Service. TNK collects the operating data of the devices in real time for any quick and timely technical interventions.



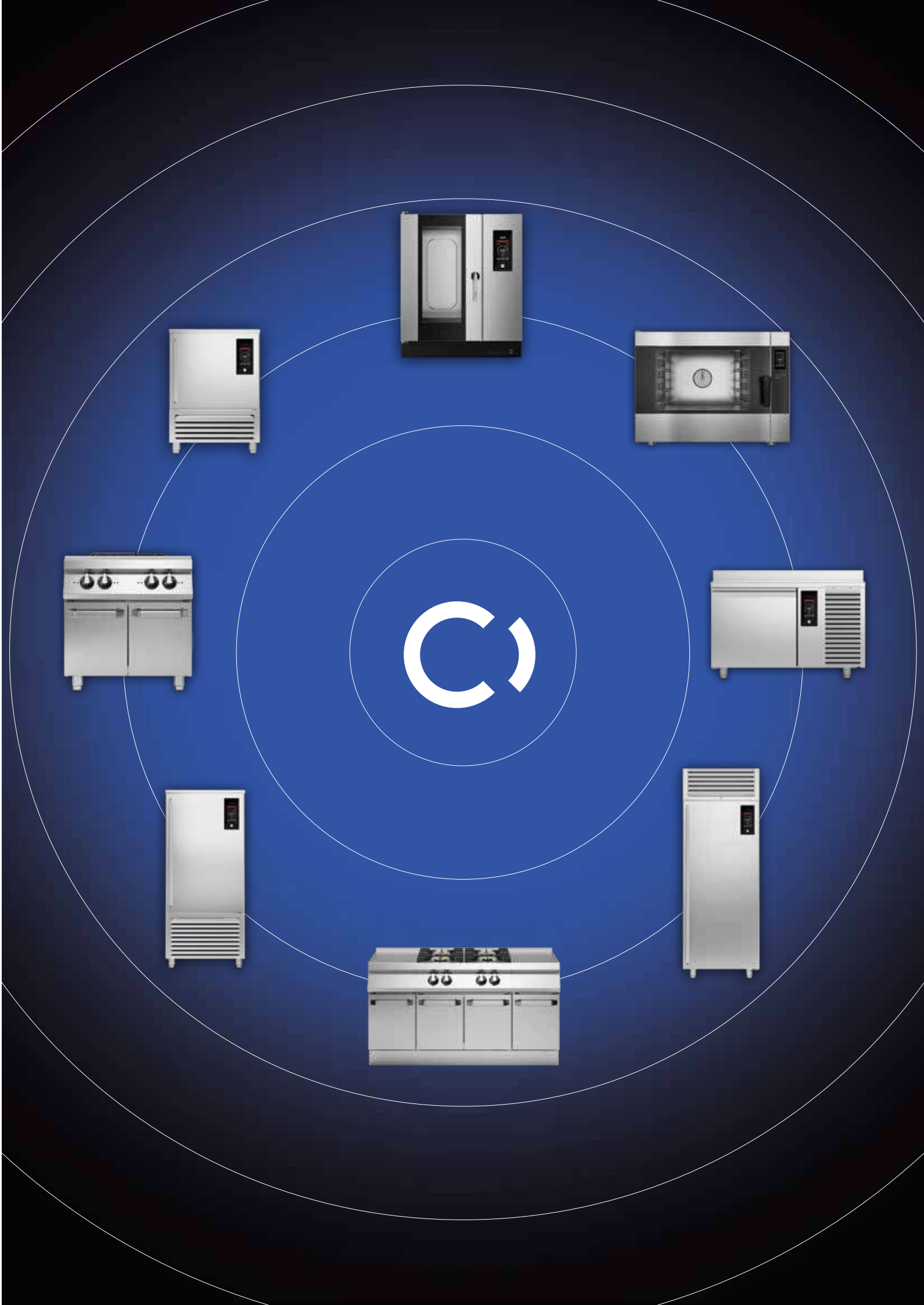
Haccp Report. With Cosmo App you can download daily Haccp reports and view previous ones.



Work programming. Kitchen activity and work cycles can be scheduled by the CosmoApp.



Predictive maintenance. Cosmo compares performance with ideal performance. In case of significant differences, it suggests maintenance.





**100% performance
with 50% power.**

**Balance is the only wi-fi
technology that allows you
to take advantage of 100%
appliance performance in
the kitchen using only 50%
of the nominal power.**

Stop wasting energy. Balance manages energy and saves on fixed business costs.



No installation costs.
Thanks to Wi-Fi, Balance eliminates the costs for construction or electrical works required by traditional systems.



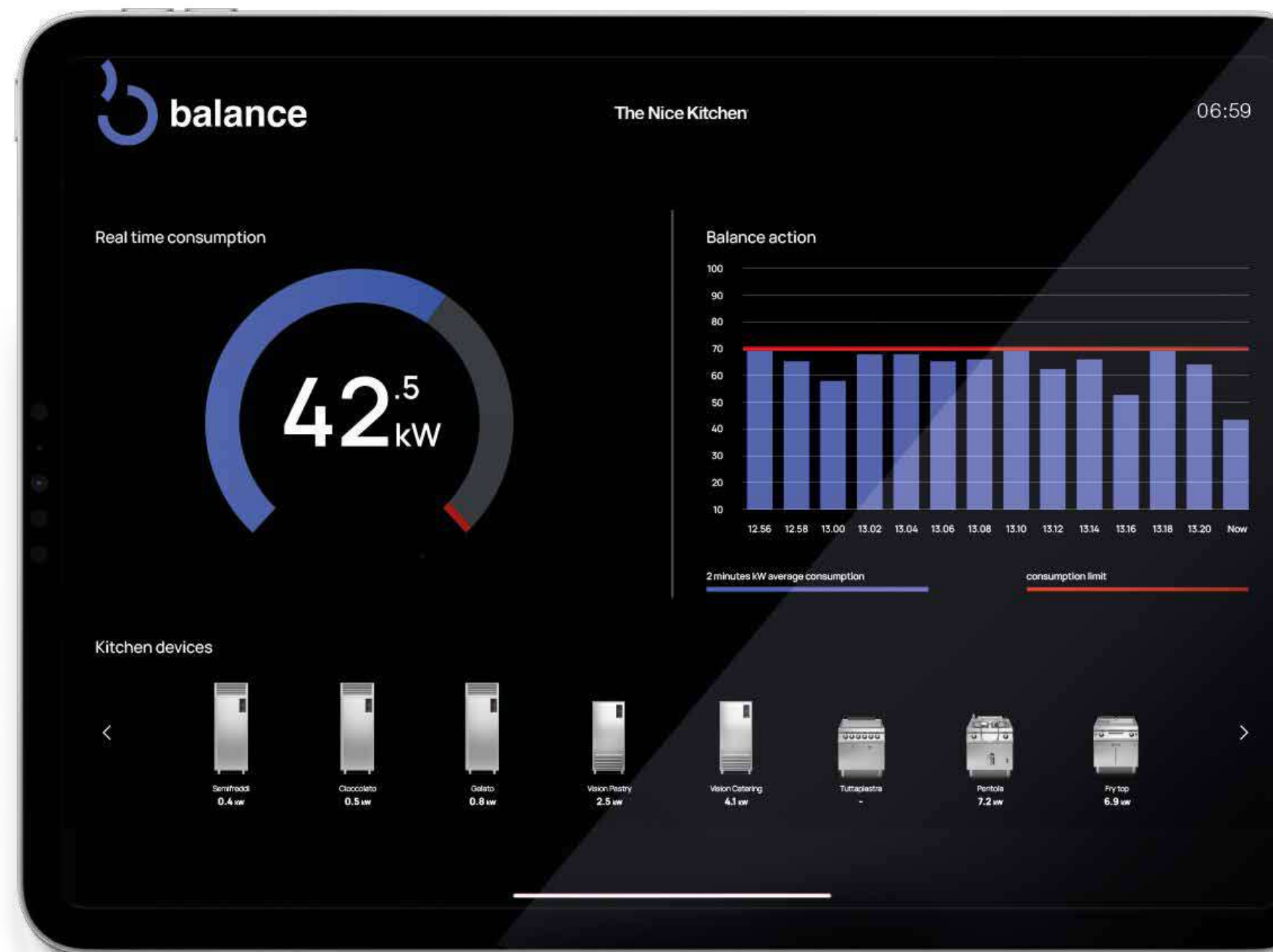
Only uses available energy.
Balance allows you to create an efficient kitchen even in locations with limited energy availability.



Everything under control.
Balance allows you to monitor in real time the electrical absorption of each unit.



Savings. Unused energy is transformed into financial savings of thousands of euros per year.





**The successful enterprise
is managed with data.**

**Qadra is the ERP that can manage
your catering business, allowing
you to reduce costs and maximize
profits. Together with Cosmo and
Balance, it creates a single system
totally integrated from the kitchen
to the dining room.**

**Take control
of your business.**
Manage your business
by monitoring key areas.



Orders. Collects orders, in the room and online, notifies the production and service times.



Delivery. Food delivery perfectly integrated with traditional catering.



Performance. Monitor sales, manage food cost and mark up for an informed management of the company.



Purchases. Offers purchase orders to preferred suppliers and monitors inventory.



Production. It manages production in the kitchen, schedules incoming orders, production times for semi-finished products and finished dishes.



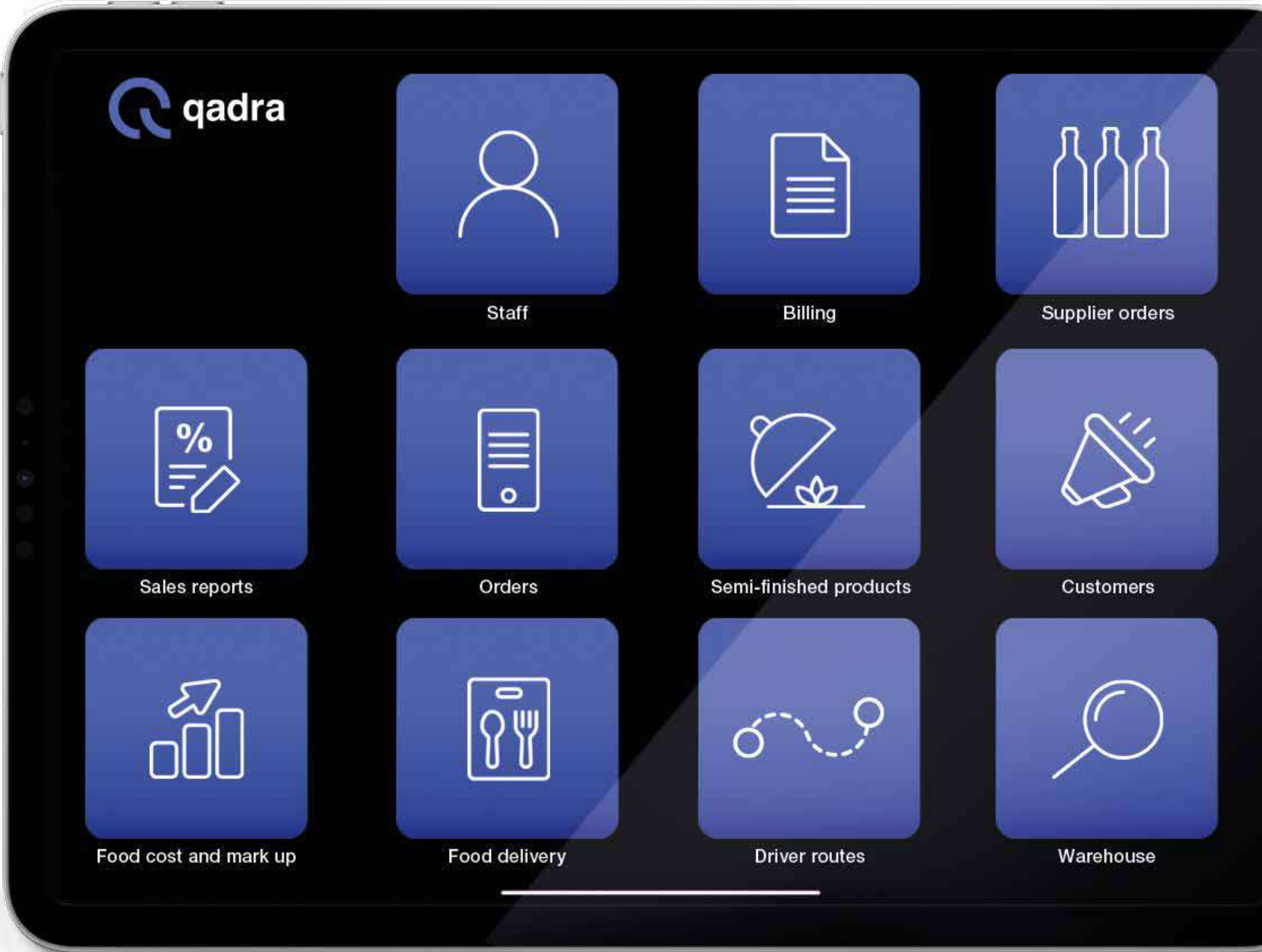
Marketing. Profiles customers and consumer habits. Manages fidelity cards, promotional coupons and rechargeable cards.



Cash system. It issues receipts and electronic invoices, automatically downloads the warehouse.



Staff. Manage personnel costs, operating procedures and staff self-training.



Orders.

Room, delivery and take-away always synchronized.



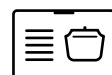
Digital orders. Orders collected online and from the room are automatically scheduled in the correct order sequence.



Table map. The layout of the room can be changed with a simple touch to add seats, join or separate tables.



Go and wait. Room and kitchen communicate in real time. The waiters, with a digital 'Go', authorize the preparation of dishes facilitating the work of the kitchen brigade.



Kitchen monitor. Orders are displayed by priority and production time. The order, whether total or partial, can be printed for the pass or preparation area.



QR menu. Seasonal proposals, extraordinary events, new dishes: the digital menu is always updated and accessible to customers with a convenient QR code.



Production. Organization creates efficiency.



Bill of materials. Ingredients, semi-finished products with their quantities, operations and appliances involved in the production process of the dishes.



Waste. Definition of percentage waste for each ingredient in order to calibrate purchases and to correctly calculate food cost.



Semi-finished products. Shelf life, minimum stock and minimum batch of production for an effective Cook&Chill.



Locations. Ingredients and semi-finished products are assigned a location that creates order and speeds up preparation.



Ingredients. Ingredients registry with price, allergens and replenishment from preferred supplier.



Labelling. The data of semi-finished products and finished plates are printed on the label in full compliance with HACCP standards.



Purchases.

Everything under control,
even with your eyes closed.



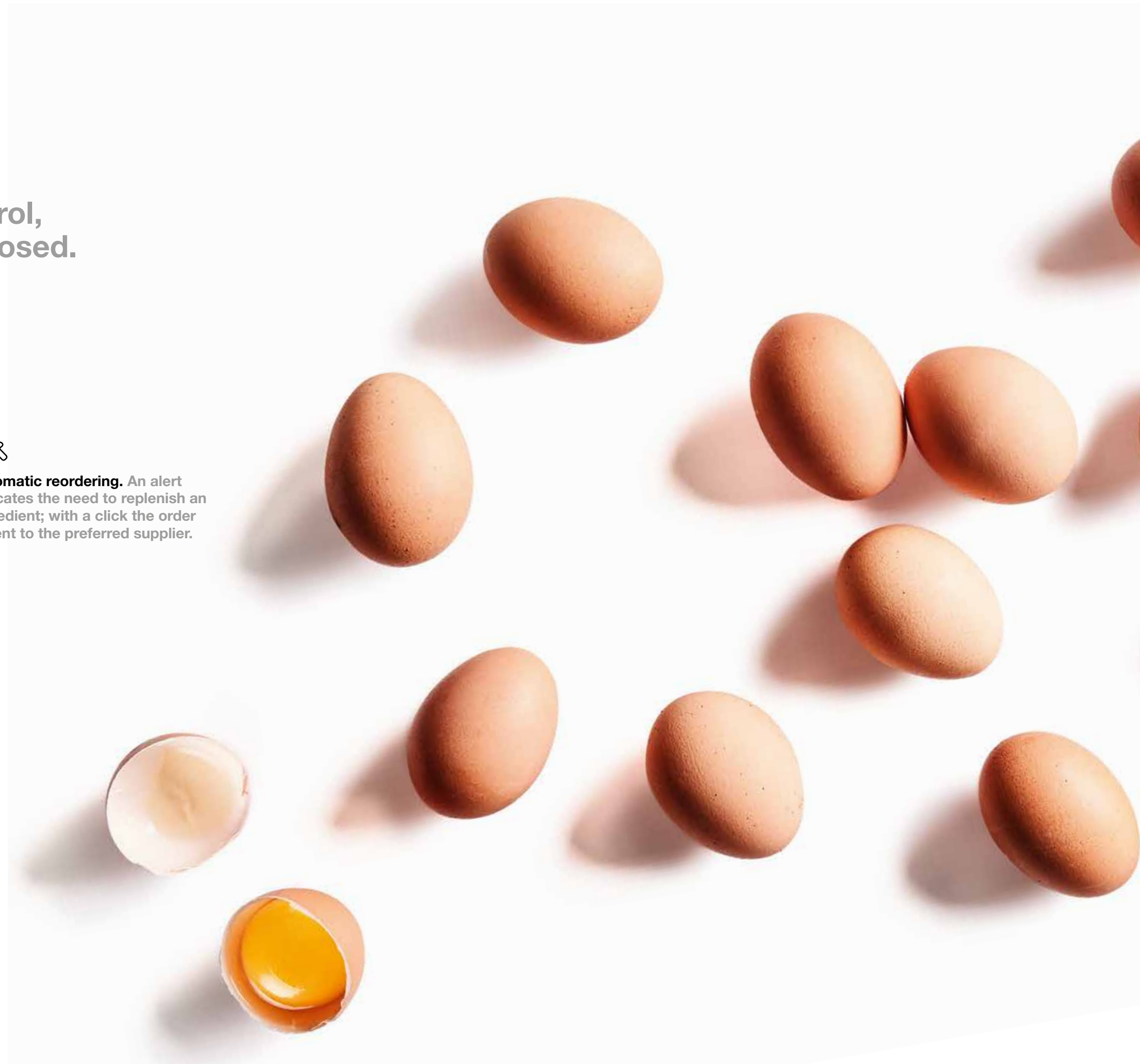
Warehouse. Purchases are recorded. Any cost changes are notified to avoid margin loss.



Automatic reordering. An alert indicates the need to replenish an ingredient; with a click the order is sent to the preferred supplier.



Personal data suppliers. The names and contact details of the selected suppliers are sorted and always available to facilitate the management of daily business.



Staff.

The added value
of a close-knit team.



Personal data. Roles and personnel costs are classified in tabs available to the administrator.



Procedures. A shared and repeatable work process is the basis for a successful task. Each process is accessible by the entire team.



Bonus. Average receipt, number of covers served, dishes sold and other info to analyze the work of each employee and reward the most deserving.



Audit. A check list allows you to verify compliance with procedures and record the degree of satisfaction obtained.



Self-Training. Qadra instructs staff by indicating recipes, locations, operations to be performed and programs to be run on TNK technologies.



Food delivery.

A new business unit at no cost.



Home delivery. Online menu integrated to the website or social channels of the premises.



Business delivery. Menus dedicated to companies that order online and receive dishes directly at their office.



Custom dishes. You can define the variants of the dishes as sauces or additions.



Hot or cold. Qadra defines the box in which to insert the dish considering the service temperatures.



Slot management. For each delivery slot you can set the maximum number of dishes achievable.



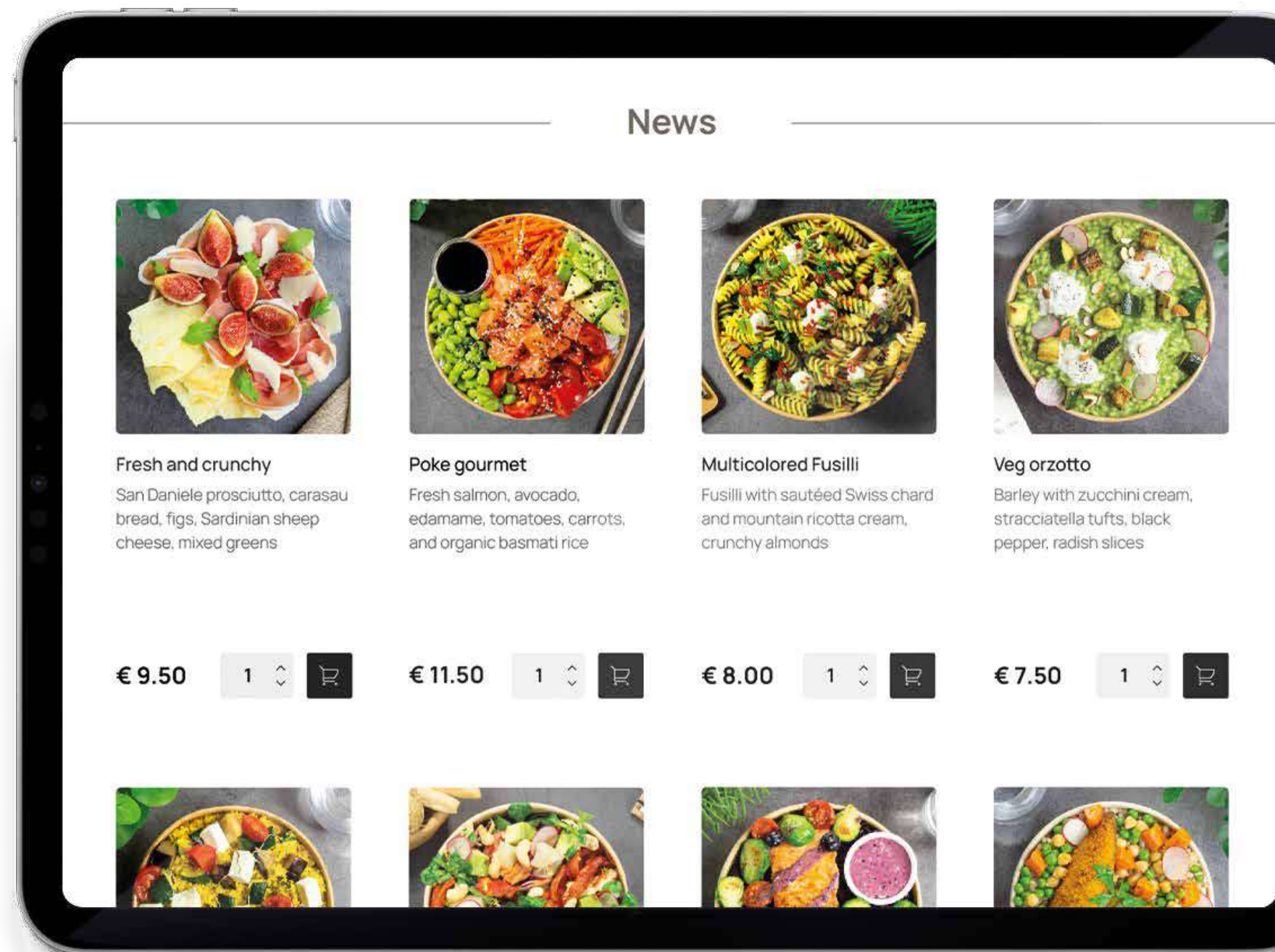
Delivery areas. By drawing delivery areas on the interactive map you can differentiate delivery costs.



Completely secure payments. Payments are made in complete safety. The revenue generated online is regularly credited to your account.



Optimises routes. Rider routes are optimised to ensure punctual delivery and maximise vehicle load.



Marketing.

The customer,
a value to cultivate.



Get to know your customers. With Qadra you create a comprehensive database to develop promotional activities and cultivate a fruitful relationship with your customers.



Attractive photos. Posting photos of your dishes online or in the digital menu makes them more desirable and helps you increase sales.



Consumption preferences. With Qadra you know how many times a person has placed an order, the average receipt, favorite dishes and wines. Information to help you improve your service.



Fidelity card. Loyalty card, free and prepaid cards can be used in all your restaurants. Voucher, credit card and cash charges are available. A notification notifies the customer when the credit is running out.



Performance.
Know the results and
make informed choices.



Sales report. Each sales data is available to make choices supported by certain and objective data.



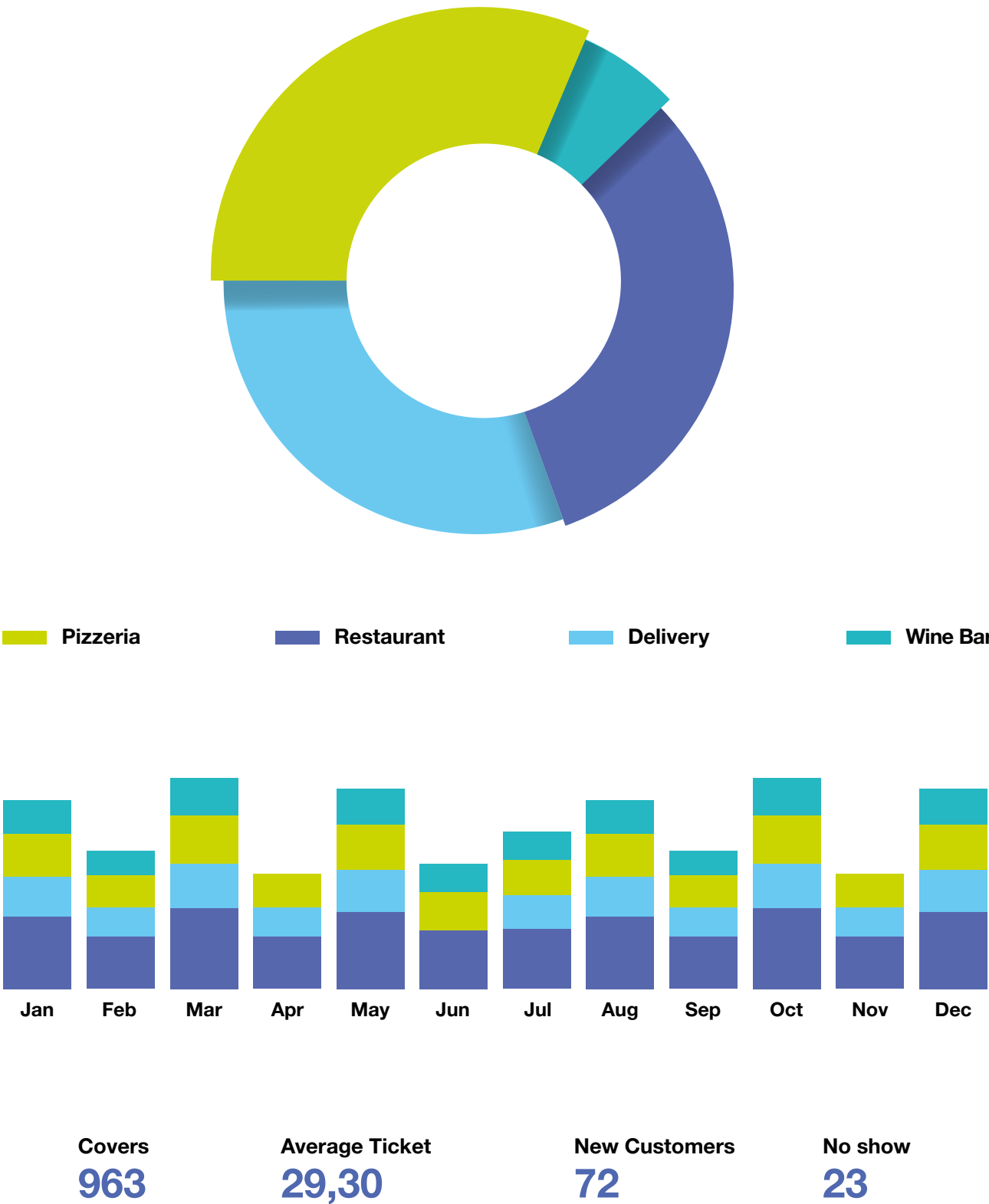
Cost change. Fluctuation in purchase prices can erode margins. Qadra monitors any change by reporting unwanted increases.



Food costs and markup. Qadra calculates the margins of each item by considering production costs and raw materials.



Tutor. Are the results in line with your expectations? Qadra monitors the performance of your company on your behalf and alerts you when your intervention is needed.



Billing. Simple, fast and secure.



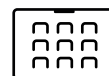
Electronic invoicing. Receipts and invoices are synchronized with orders collected in the room and online orders. All data is integrated and monitored in the dashboard to analyze performance.



Payment methods. Qadra is intuitive and helps you choose and manage the most common payment methods.



Promo and discounts. For each customer or company you can define a standard discount or create occasional promos. Qadra allows you the freedom to apply exceptions to your usual conditions.



Tables open. Who hasn't paid? Qadra tells you by automatically selecting the tables with pending payment. With a simple touch you can manage your payment.



Ecosystem The Nice Kitchen.
Technology integrated to serve
people and businesses.

cosmo balance qadra





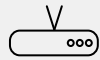
Connection kits and kitchen-hall management systems.



Find out about prices and how to connect.
Contact your sales account to receive a
customised offer.



Balance Console



Balance Router



Balance Repeater



Balance Hub



Balance Coldline kit



Balance Modular kit



Cosmo cable kit



Cosmo Wi-Fi kit



Vision touch screen for storage
device control



Kitchen monitor



Orders printer



Android digital checkout



Checkout thermal printer



IOS digital checkout



Labels printer



Android ordering tablet



Wi-Fi router



IOS ordering tablet



Wi-Fi repeater



Pos terminal



Training



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