



**The Nice Kitchen®**





**One group  
One style  
One kitchen**

**coldline**

 **modular**

**NEVO**



**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 m<sup>2</sup> 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**

**modular**



**Refrigeration**

- Balst chillers
- Refrigerated cabinets
- Refrigerated counters
- Thawing cabinets
- Retarder provers
- Display cases for ingredients

**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

T  
U  
L  
S**Neutral elements**

Tables  
Wall cabinets  
Cabinets  
Sinks  
Extractor hoods  
Shelves  
Trolleys

LINDØK

**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.



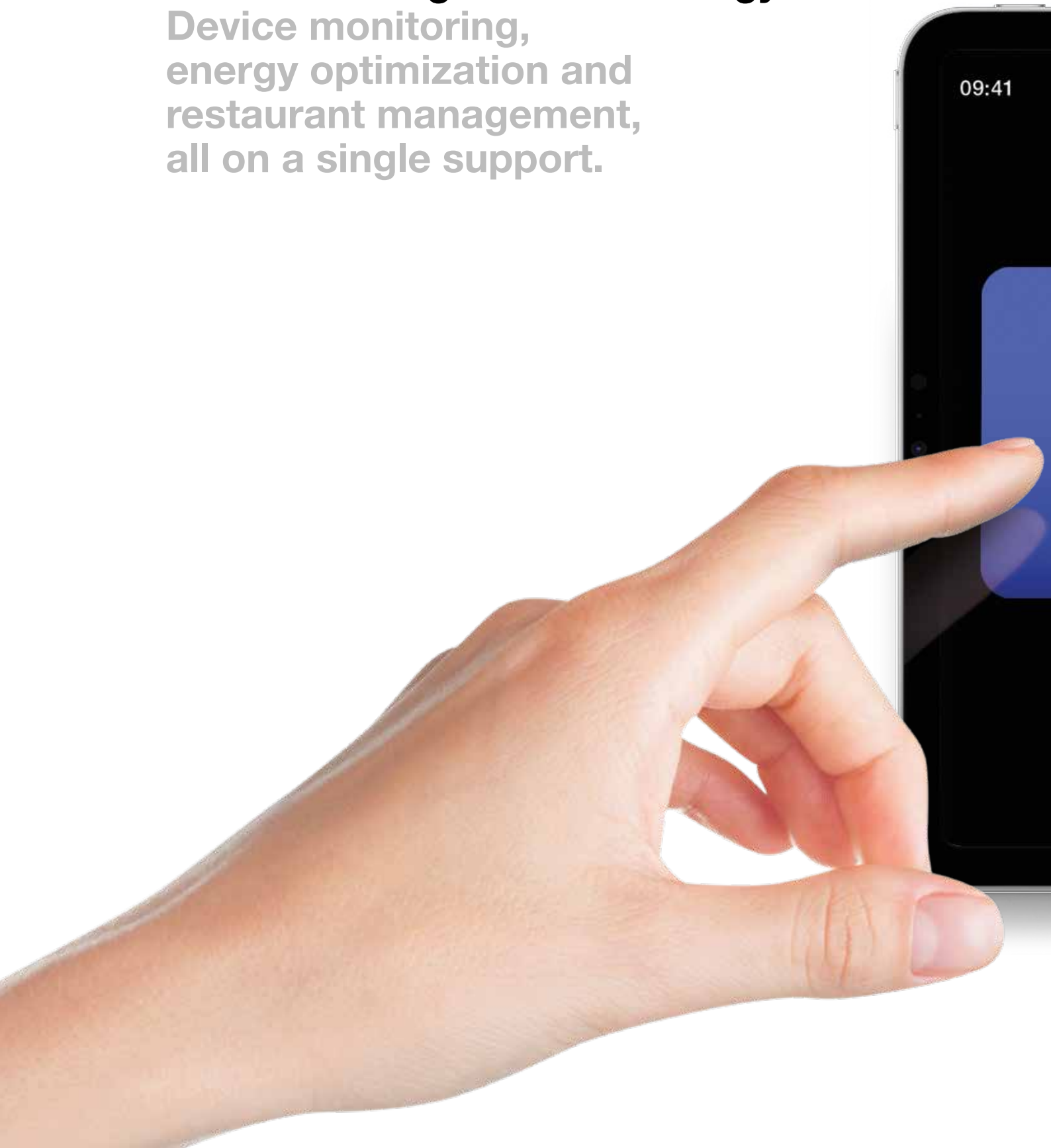




**TNK**

**Common integrated technology.**

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



The Nice Kitchen



Cosmo



Balance



Qadra





Qubi



### SLOW COOKING

Roast beef

Fase 2 - 0720"



Sonde



70°C



20.3°C

Setpoint



70°C



30%





**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.



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



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



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



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



**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.**



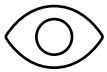
# Stop wasting energy. Balance manages energy and saves on fixed business costs.



**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.





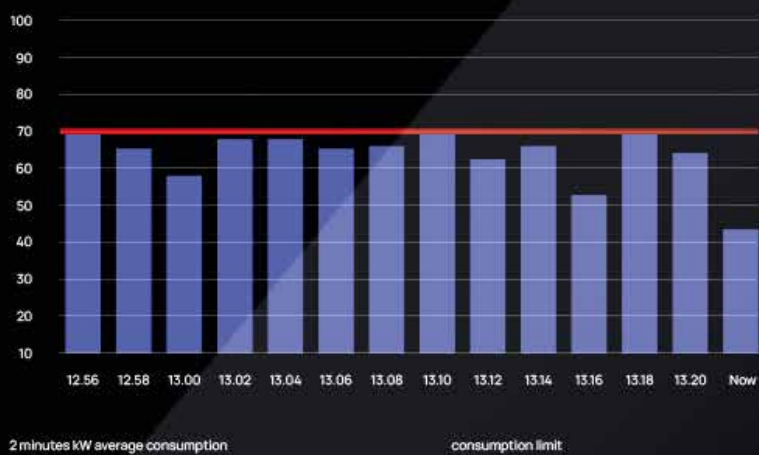
The Nice Kitchen

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Time consumption



Balance action



When devices



Semifreddo  
0.4 kW



Cioccolato  
0.5 kW



Gelato  
0.8 kW



Vision Pastry  
2.5 kW



Vision Catering  
4.1 kW



Tuttopasta  
-



Pentola  
7.2 kW



Fry top  
6.9 kW







**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.



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



**Delivery.** Food delivery perfectly integrated with traditional catering.



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



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



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





Staff



Billing



Supplier orders



Sales reports



Orders



Semi-finished products



Customers



Food cost and mark up



Food delivery



Driver routes



Warehouse



**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.



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



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



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



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



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



**merryday**

## Purchases.

Everything under control,  
even with your eyes closed.



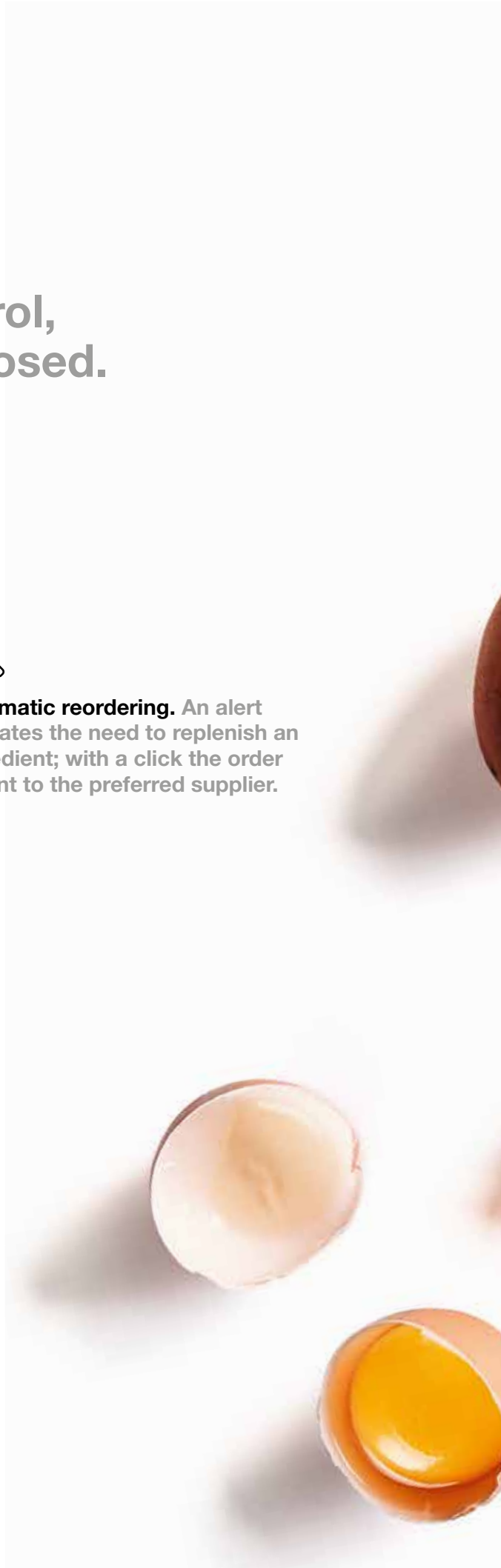
**Warehouse.** Purchases are recorded. Any cost changes are notified to avoid margin losses.

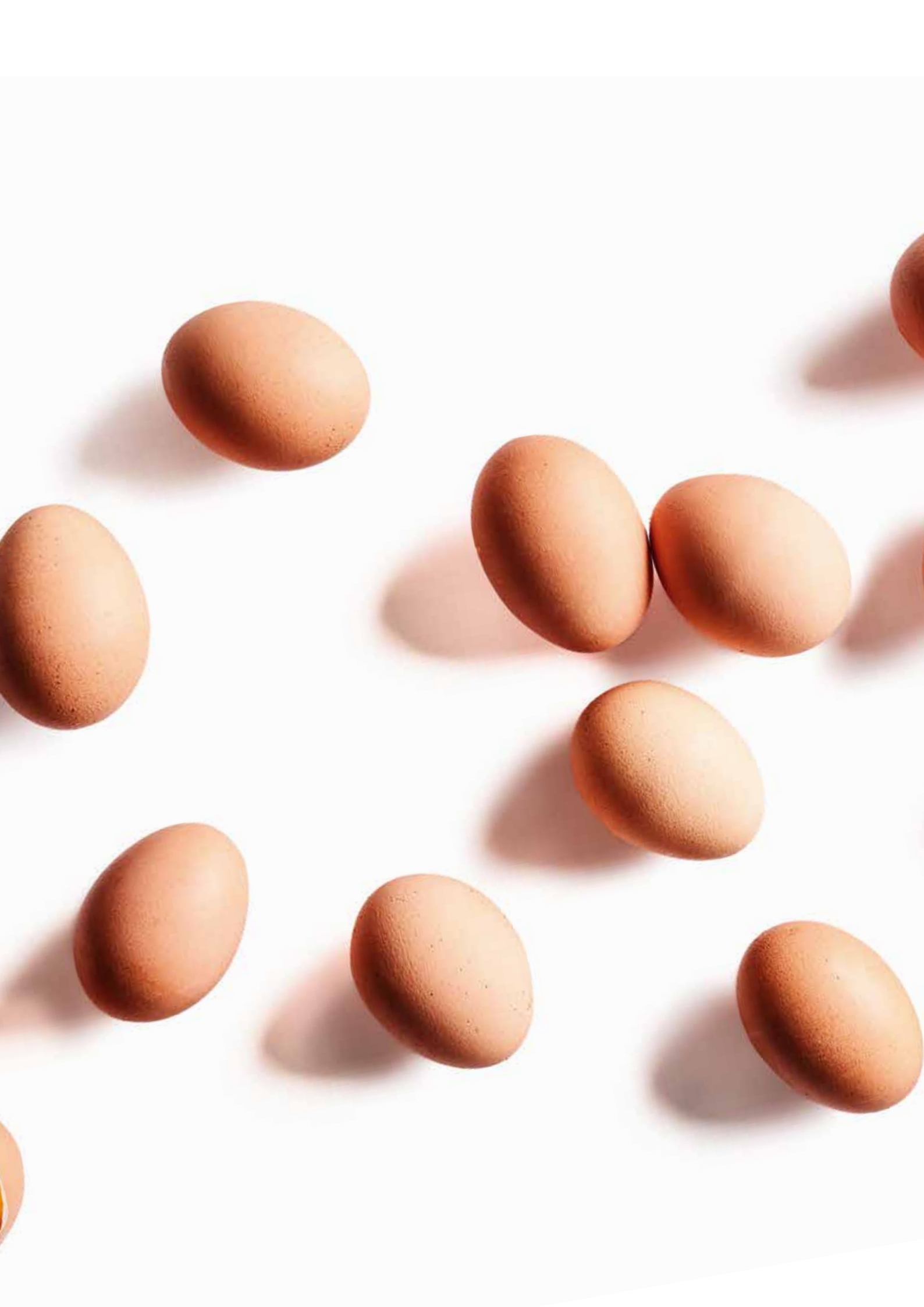


**Automatic reordering.** An alert indicates the need to replenish an ingredient; with a click the order is sent to the preferred supplier.



**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.



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



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



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



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



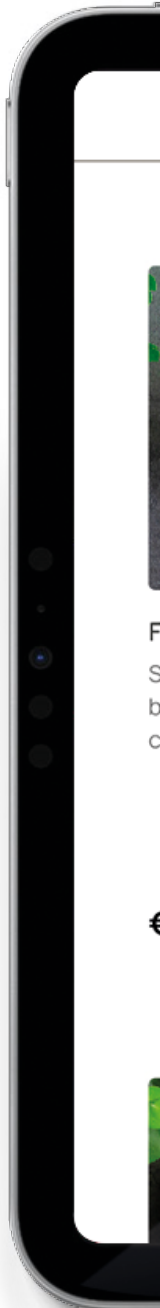
**Completely secure payments.** Payments are made in complete safety. The revenue generated online is regularly credited to your account.



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



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





## News



### Fresh and crunchy

Man Daniele prosciutto, carasau bread, figs, Sardinian sheep cheese, mixed greens

€ 9.50

1



### Poke gourmet

Fresh salmon, avocado, edamame, tomatoes, carrots, and organic basmati rice

€ 11.50

1



### Multicolored Fusilli

Fusilli with sautéed Swiss chard and mountain ricotta cream, crunchy almonds

€ 8.00

1



### Veg orzotto

Barley with zucchini cream, stracciatella tufts, black pepper, radish slices

€ 7.50

1



## 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.



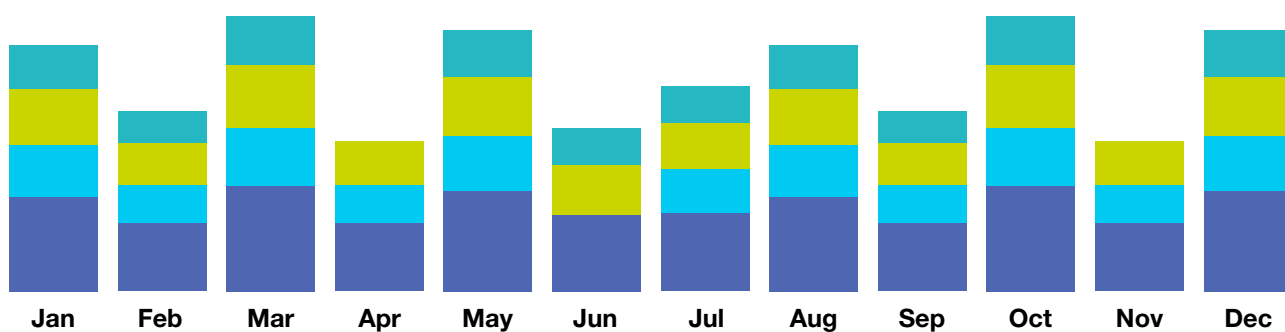
**Food costs and markup.** Qadra calculates the margins of each item by considering production costs and raw materials.



**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.



■ Pizzeria     
 ■ Restaurant     
 ■ Delivery     
 ■ Wine Bar



**Covers**  
**963**

**Average Ticket**  
**29,30**

**New Customers**  
**72**

**No show**  
**23**

## Billing.

Simple,  
fast and secure.



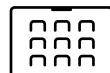
**Electronic invoicing.** Receipts and invoices are synchronized with orders collected in the room and online orders. All data is integrated and monitored in the dashboard to analyze performance.



**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.



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



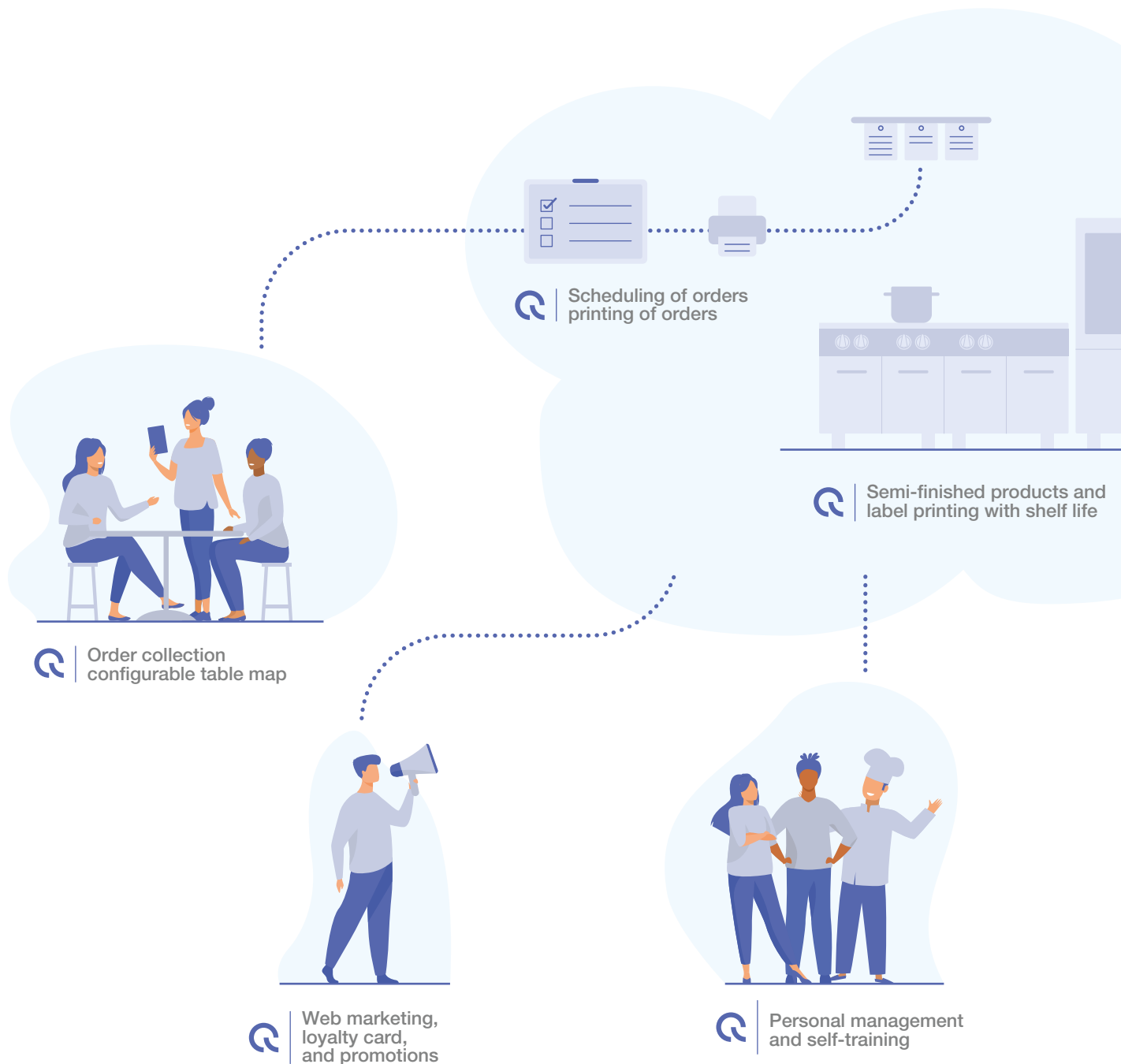
**Tables open.** Who hasn't paid? Qadra tells you by automatically selecting the tables with pending payment. With a simple touch you can manage your payment.





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

 **cosmo**     **balance**     **qadra**







🔄 E-commerce business and home delivery

🔄 Delivery optimization and vehicle management



🔄 Remote device control, software updates, HACCP reports



🔄 Energy management and consumption reduction

🔄 Management of locations, spaces and stocks

🔄 Box delivery management



🔄 Fiscal cash register, receipt printing, electronic invoices, and performance



🔄 Automatic reordering from suppliers



## Connection kits and kitchen-hall management systems.



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



**Cosmo cable kit**

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**Cosmo Wi-Fi kit**

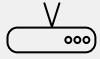
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**Vision touch screen for storage  
device control**



**Balance Console**



**Balance Router**



**Balance Repeater**



**Balance Hub**



**Balance Coldline kit**



**Balance Modular kit**



**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**





**Torreglia Headquarters**

Via E. Mattei, 38 - 35038 Torreglia Padova - Italy  
Tel. +39 049.9903830

**San Vendemiano Headquarters**

Via Palù, 93 - 31020 San Vendemiano Treviso - Italy  
Tel. +39 0438.7714

**info@thenicekitchen.com**  
**thenicekitchen.com**





**The Nice Kitchen®**