COMPANY PROFILE

TNK

One group
One style
One kitchen

TNK



One group
One style
One kitchen

TNK manufactures a complete range of complementary equipment for restaurant businesses, designed according to criteria of dimensional, aesthetic and technological compatibility.

TNK coldline Modular KRUPPS NEVO TULS



Pro-
duc-
tion

TNK’s modern production facilities are based in Italy and cover 50.000 m² across 12 plants, producing over 45.000 units a year.

Designed to be complementary



coldline

Refrigeration



Modular

Cooking

TNK



KRUPPS

Warewashing



NEVO

Ovens



TULS

Neutral elements



Vi-
si-
on



We believe in organised, measurable and efficient foodservice that improves business performance and people’s well-being.



Com-
pati-
bility



Shared heights and depths, modular elements and aligned worktops to create a tidy, ergonomic and consistent kitchen system.



De-
si-
gn



Coordinated aesthetics
and common controls create
a refined environment, a simple
user experience for staff
and shorter learning times.



Tech-nol-ogy



Equipment monitoring, energy optimisation and restaurant business management in a single App.

cosmo balance qadra

cosmo

Cosmo is the Wi-Fi technology that connects the TNK equipment in your kitchen and lets you monitor it remotely with a single App.

TNK


Qubi
SLOW COOKING
Roast beef
Fase 2 - 0720”
Sonde
70°C
20.3°C
Setpoint
70°C
30%

balance

Balance is the only Wi-Fi technology that lets you use 100% of your kitchen equipment's performance while drawing only 50% of the rated power.



TNK

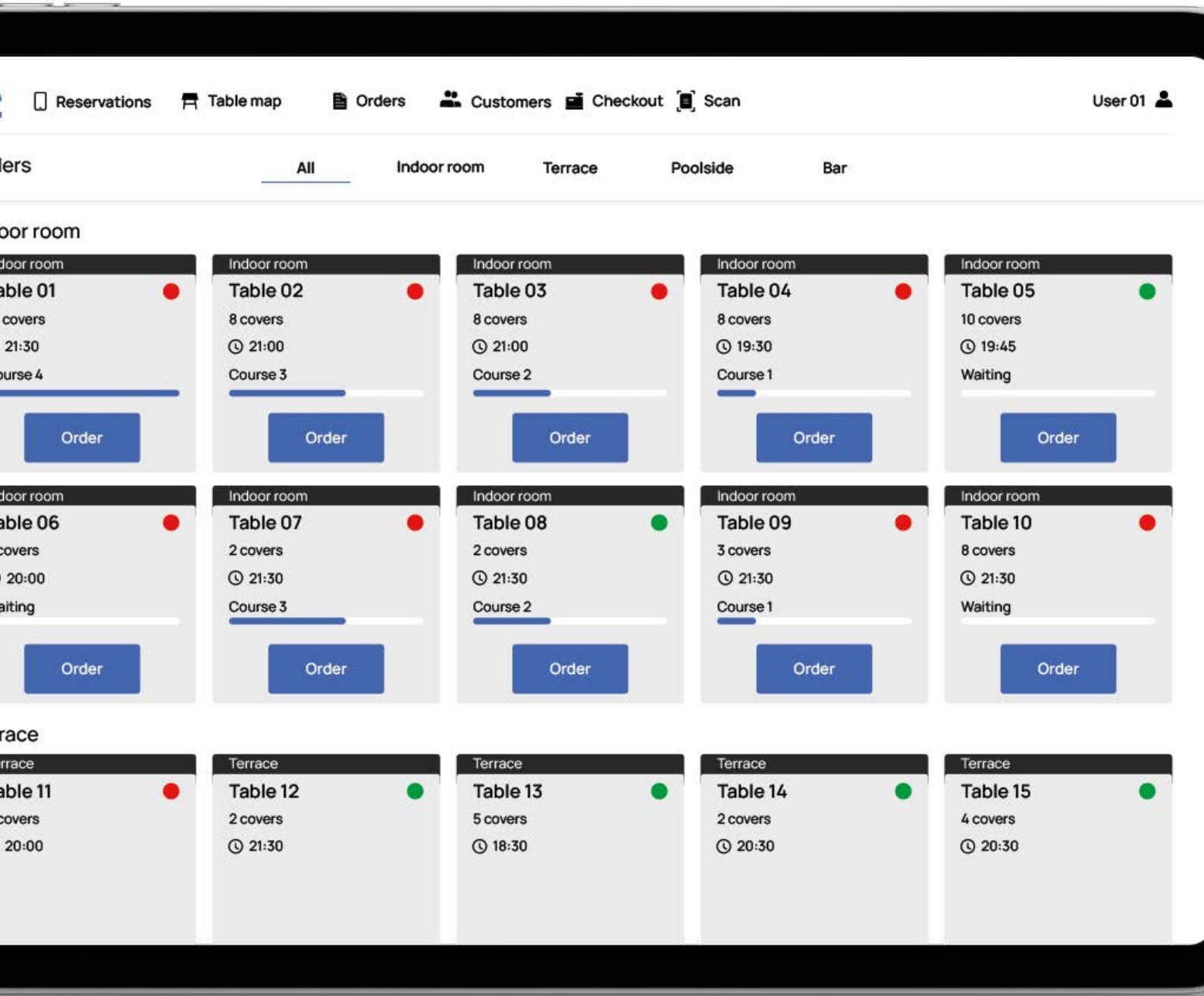

balance
al time consumption
42.5 kW
Balance action
100
90
80
70
60
50
40
30
20
10
12.56
12.58
13.00
13.02
13.04
13.06
13.08
13.10
13.12
13.14
2 minutes kW average consumption
consumption limit
tchen devices
Ciocolate
0.5 kW
Ice-Cream
0.8 kW
Vision Catering
4.1 kW
Vision Pastry
2.8 kW
Dishwashing
3.1 kW
Solidtop
-
Boiling pan
7.2 kW
Fry top
6.9 kW

qadra

Qadra is TNK’s technology for managing a restaurant business. It maximises profits by integrating front and back of house into a single ecosystem.



TNK


Reservations
Table map
Orders
Customers
Checkout
Scan
User 01
All
Indoor room
Terrace
Poolside
Bar
Indoor room
Table 02
8 covers
21:00
Course 3
Order
Indoor room
Table 03
8 covers
21:00
Course 2
Order
Indoor room
Table 04
8 covers
19:30
Course 1
Order
Indoor room
Table 05
10 covers
19:45
Waiting
Order
Indoor room
Table 07
2 covers
21:30
Course 3
Order
Indoor room
Table 08
2 covers
21:30
Course 2
Order
Indoor room
Table 09
3 covers
21:30
Course 1
Order
Indoor room
Table 10
8 covers
21:30
Waiting
Order
Terrace
Table 12
2 covers
21:30
Terrace
Table 13
5 covers
18:30
Terrace
Table 14
2 covers
20:30
Terrace
Table 15
4 covers
20:30



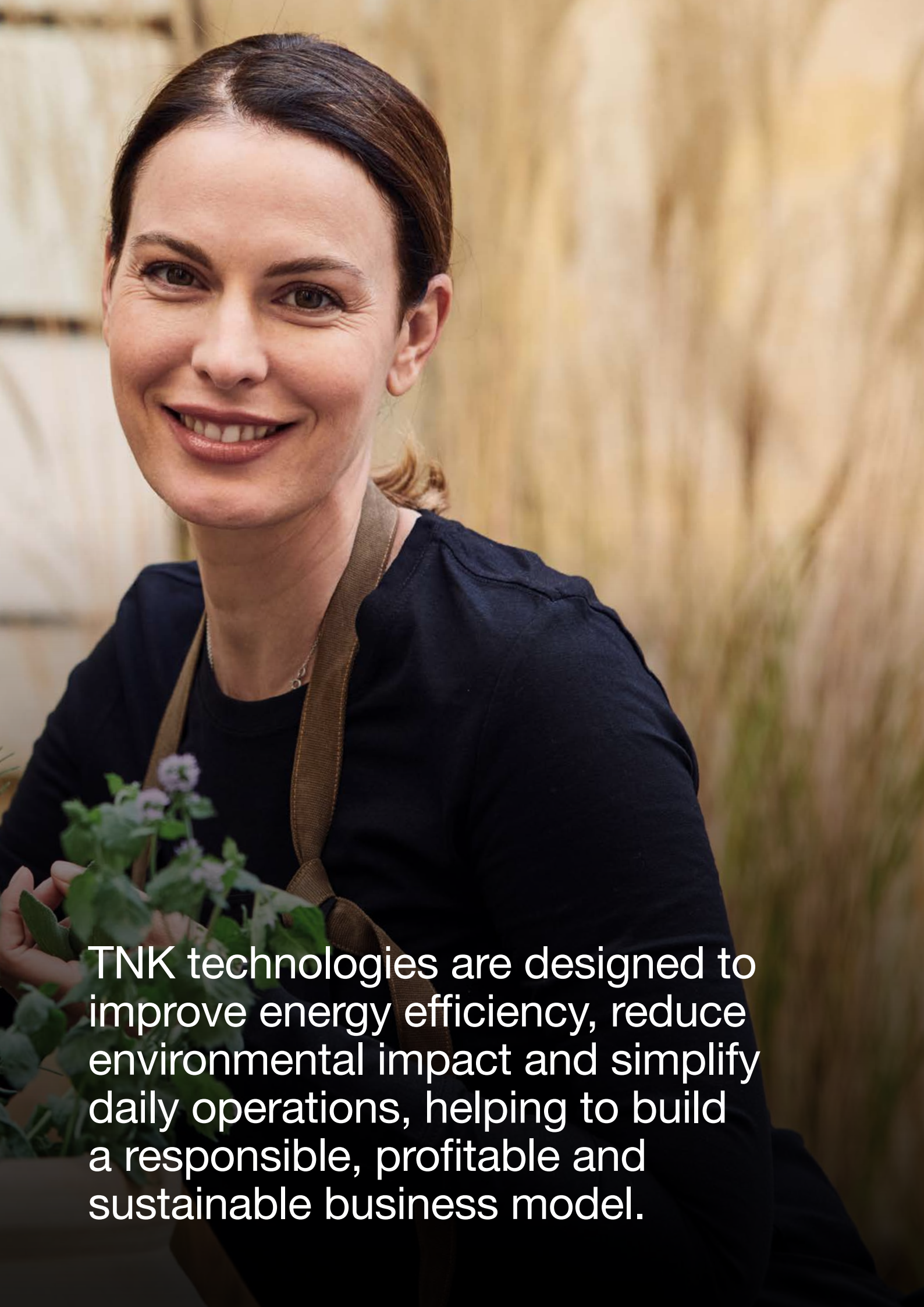
Ser-
vic-
es

TNK

TNK offers its business partners exclusive services: **technical courses** on equipment installation and maintenance, support with **kitchen design** and **Masterclasses** on restaurant business management.



Sus-
taina-
bility



TNK technologies are designed to improve energy efficiency, reduce environmental impact and simplify daily operations, helping to build a responsible, profitable and sustainable business model.



Eco-sys-tem



The only range of products
that integrate with one another
and are compatible in technology,
dimensions and design.

TNK coldline

Coldline designs and manufactures refrigeration technologies: blast chillers, storage cabinets, refrigerated counters, thawing cabinets, retarder-provers and ingredient display cases.

06	3500
Product ranges	Models




VISION
6°
STOP
TNK coldline

TNK Modular

Modular designs and manufactures modular and monobloc cooking systems. Electric and gas ranges, fry tops, solid tops, grills, fryers, pasta cookers, bain-maries, boiling pans and bratt pans.

06	850
Product ranges	Cooking modules





TNK KRUPPS

Krupps designs and manufactures warewashing systems: undercounter dishwashers, hood-type dishwashers, utensil washers and rack conveyor systems.

04	80
Product ranges	Warewashing systems




KRUPPS

Nevo designs and manufactures convection, steam and combi ovens for foodservice and pastry.

03	60
Product ranges	Models








QUBI
TNK NEVO

TNK TULS

Tuls designs and manufactures modules for static food preparation and storage: tables, wall cupboards, cupboards, sinks, trolleys, shelving, and exhaust hoods.

16	1600
Product ranges	Models








TULS
TULS





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