



the Nice kitchen™

One group
One style
One kitchen



theNicekitchen™

coldline

 **modular**

NEVO



merryday

Born with passion. The kitchen.

The Nice kitchen offers a whole range of complementary technologies for the professional kitchen to ensure dimensional and design compatibility: horizontal and vertical cooking appliances, blast chillers, refrigerators, dishwashers and appliances for preparation and storage. High performance is combined with an integrated software and hardware system so as to offer maximum ergonomic comfort in a distinctive style.

12

Operational offices

410

Collaborators

65

Markets



Our daily commitments.

We are committed to creating a new concept of professional cooking where knowledge and experience are integrated with a technology shared between the brands of the group to ensure the best performance for the food service providers.



At the service of excellent cuisine.

We offer specific solutions for every catering company. Small bistros, prestigious restaurants or large cooking centers will be able to meet their own production needs using multiple technologies adapted to their specific business model. Each individual element is able to integrate perfectly into the kitchen system, creating an efficient and harmonious environment.



Where does
the future lie?
It is in research
and innovation.

In our companies, innovation comes first. The brands of the Nice kitchen group are based on continuous research, aimed at perfecting the products through the study of materials, design and digital technology, ensuring excellent performance with a unique user experience.



Production is our strength.

The modern production centers of the Nice kitchen group were founded in Italy, a land of ingenuity and application. In an area of more than 50,000 square meters is installed the latest automated systems for the processing of stainless steel, robotised welding stations, and foaming and assembly areas. Each production technology lightens the workload of the operative who can devote more attention to the quality of the products.

45.000

Units produced per year




We listen
to our customers'
different needs
in order to provide
unique solutions.

Our specific knowledge of production
processes and kitchen organization
allows us to enhance the use of space,
and to design tailor-made solutions
for every catering business.









Experience, knowledge and sharing.

The relationship with the customer begins with helpful advice at the point of purchase and continues after sales. A bond of trust that is constantly renewed to create a fruitful relationship. For this, the Nice kitchen dealers attend technical training courses, while our customers are provided with training programs held by the group's corporate chefs.



Stay connected to your kitchen.

Cosmo is the innovative wi-fi technology that allows you to stay connected to your the Nice kitchen appliances and to monitor them remotely.

A revolutionary solution developed thanks to the group's digital know-how, it has become the flagship of the products so far developed.



MERRYDAY



Qubi



SLOW COOKING

Roast beef

Fase 2 - 07'20"



Sonde



70°C



20.3°C

Setpoint



70°C



5%









The versatile and unlimited refrigeration.

Coldline designs and manufactures refrigeration technologies that simplify the daily work of cooks, pastry chefs, bakers, pizza chefs and ice cream makers. Anticipating the needs of the market by offering innovative solutions for the conservation of all types of food is Coldline's daily challenge.

06

Product lines

| 3500

Models





Cooking equipment for making extraordinary dishes.

Supplying kitchens all over the world for 40 years.
Modular specializes in the design and manufacture
of cooking systems for the professional kitchen.
Modular, robust and reliable elements, designed to
offer maximum performance for the timeless kitchen.

06

Product ranges

850

Cooking modules





Performance ovens for successful Cook&Chill.

Nevo develops solutions for cooking and regenerating food with absolute precision.

Ovens that are designed to work non-stop day and night: versatile in the production phase, indispensable during service, they make work in the kitchen more effective. Nevo technologies lighten the workload, so staff can focus on what matters most: the customer.

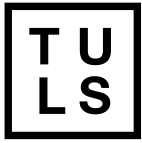
03

Product ranges

60

Models





Stainless steel supply with a common design.

In compliance with the philosophy of coherence and design which distinguishes the Nice kitchen, Tuls offers a wide range of elements in stainless steel; appliances for preparation and storage that make the kitchen an harmonious and comfortable work space for cooks and pastry chefs.

16

Family products

1600

Models





Systems for a quality food delivery service.

Food delivery is a growing business which has added to the traditional food service business. LinearBi technology is integrated into the Nice kitchen and allows you to manage the relationship with the customer with full autonomy delivering dishes with the same fragrance as when served at a table.

06

Delivery box

03

Software solutions



merryday[®]

Premium ghost kitchen.

Merryday is the modern ghost kitchen that unites quality catering and home delivery.

It is also a research laboratory where, on a daily basis, we study the effects that the Nice kitchen technologies have on food and develop new solutions for the cooking process. An experience shared with our the Nice kitchen partners.

2500

Optimised recipes

280

Codified Cook&Chill
processes



merryday®

day®
di fiducia

TRAGGIO

X8M
P67



coldline

- Blast chillers
- Refrigerated cabinets
- Refrigerated counters
- Retarder proofers
- Display cases for ingredients



modular

- Electric and gas ranges
- Induction cookers
- Infrared cookers
- Solid tops
- Fry tops
- Fryers
- Pasta cookers
- Bain marie
- Grids
- Cookware
- Bratt pans



NEVO

- Catering ovens
- Pastry ovens
- Convection ovens
- Steam ovens
- Combi ovens



Multifunction blast chillers
for the home



Tables
Wall cabinets
Cabinets
Sinks
Extractor hoods
Shelves
Trolleys



Patented boxes for food delivery
Order management app
Delivery management app

VISION

Blast chilling

Blast freezing

Thawing

Proving

Slow cooking

Pasteurisation

Sanitisation



coldline





theNicekitchen™

thenicekitchen.com

coldline.it

modular.it

nevo.it

tuls.it

linearbi.com

merryday.it



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