

FUNCTION

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One group One style One 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, refrigerated cabinets and counters, dishwashers and other units. High performance is combined with an integrated software and hardware system so as to offer maximum ergonomic comfort in a distinctive style.



theNicekitchen™

coldline

 **modular**

NEVO



merryday





Nevo, new horizons

Our constant research for innovative solutions has allowed us to create a wide range of cooking technologies. The versatile ovens are capable of satisfying the needs of bars and bistros, pastry shops, restaurants and cooking centers.



Function ovens, concentrated effectiveness and efficiency

Function ovens are the ideal solution for cooking sweet and savory dishes in an effective and quick way. Ideal for daily use in kitchens and for bars and bistros in the preparation of croissants, brioches, ready-to-cook bread and cool desserts, and can be used for regenerating pizzas and other dishes.

The wide range, along with its compatibility with gastronomy and pastry trays as well as its double opening system make the Function ovens the best solution for optimizing space.



Programmable or electro-mechanical ovens?



Electro-mechanic ovens

Manual input

Set time on control panel

Manual control, settings on a graphic scale

Fan inversion (Function with a hinged door)

—


Humidity


Grill


Temperature


Fan


Recipes


Humidity


Grill


Temperature


Fan


Recipes

Programmable ovens

Timed entry.
Five quantity settings:
from 20 to 100%

On / Off

Digital control,
precise to one degree

Fan inversion
(Function with
a hinged door)

99 storable
recipes



Cooking with Function ovens

Three main cooking modes which combine to allow you to cook and regenerate a wide range of foods.



Convection cooking

Convection is the usual method for cooking brioches, dry and savory pastry products, vols au vent, pizza slices, savory pies, bread, roast potatoes and meats. It is extremely versatile and can be used with the addition of steam for combined cooking or concluded with a grilling phase to give the food extra crunchiness.

Temperature range: 50°-300°C.



Cooking with humidity

The introduction of humidity into the oven allows you to preserve the softness and juiciness of the food. The percentage and phase in which steam is added are managed manually.



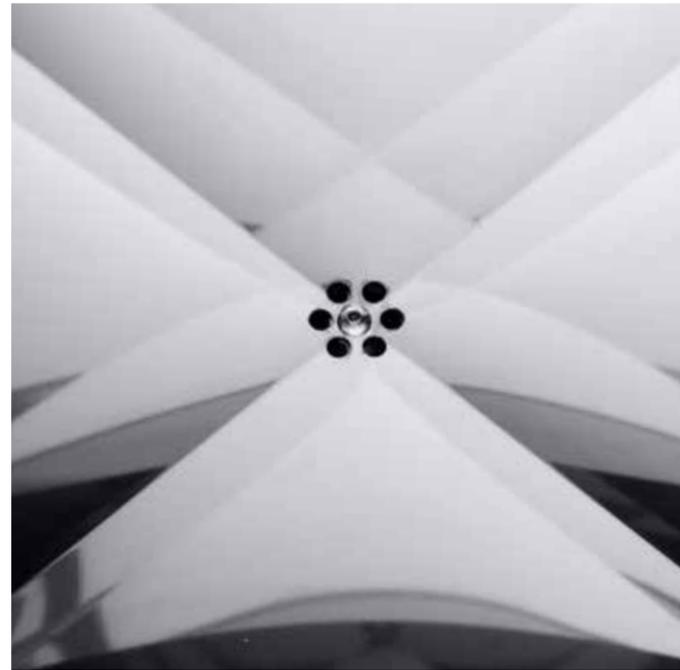
Gratin

The grilling function allows you to brown foods so as to obtain crispy and golden dishes during the preparation or the serving stage.



Lighting

Internal lighting allows the cooking of the food to be managed under optimal conditions.



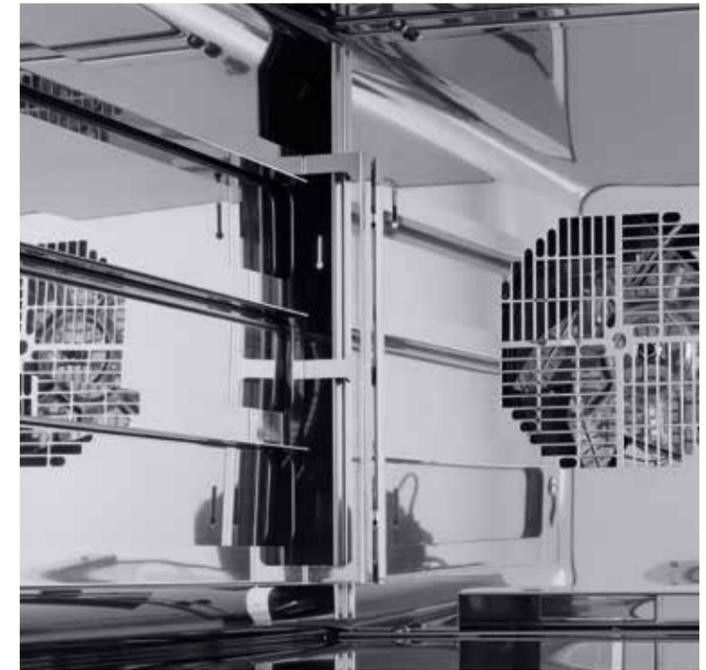
Base

The diamond-shaped base of the cooking chamber allows the condensates to drain.



Door gasket

The door is double glazed which guarantees high thermal insulation (hinged door models). The gasket is easily replaceable.



Cooking chamber

Stainless steel cooking chamber with rounded edges made of AISI 430 stainless steel.



Tray holder kit

The entire Function range is available with supports for gastronomy (GN) and pastry (EN) trays.



Fan

Made of stainless steel and complete with a unidirectional one-speed turbine. In models with a hinged door, the autoreverse fan is designed to turn off when the door is opened.



Chimney regulation

In models with hinged door, a shutter allows for the adjustment of the flue (optional).



Protection for drain outlet

In models with a drop down door, the flue on the back is protected to avoid accidental obstruction.

Function programmable

4T
drop down door



L 557 D 640 H 563

GN 2/3 or 433x333 mm

70 mm

3.5 kW

220-240V 1N 50/60 Hz

1 tray - 1 stainless steel grid

-

4T
drop down door



L 724 D 730 H 597

GN 1/1 or 600x400 mm

70 mm

3.5 kW

220-240V 1N 50/60 Hz

1 stainless steel grid

-

4T
side hinged door



L 825 D 752 H 561

GN 1/1 or 600x400 mm

75 mm

6.3 kW

380-415 3N 50/60 Hz

1 stainless steel grid

Monophase

6T
side hinged door



L 833 D 780 H 711

GN 1/1 or 600x400 mm

75 mm

7.7 kW

380-415 3N 50/60 Hz

1 stainless steel grid

-

10T
side hinged door



L 833 D 780 H 1011

GN 1/1 or 600x400 mm

75 mm

11.5 kW

380-415 3N 50/60 Hz

1 stainless steel grid

-

Dimensions - mm

Type of tray

Distance between trays

Power

Voltage

Equipment

Variants

Function electro-mechanical

4T
drop down door



L 557 D 640 H 563

GN 2/3 or 433x333 mm

70 mm

3.3 kW

220-240 V 1N 50/60 Hz

1 tray - 1 stainless steel grid

Eco - Grill

4T
drop down door



L 724 D 730 H 597

GN 1/1 or 600x400 mm

70 mm

3.3 kW

220-240 V 1N 50/60 Hz

1 stainless steel grid

Enhanced - Grill

4T
side hinged door



L 658 D 752 H 561

GN 2/3 or 433x333 mm

75 mm

3.5 kW

220-240 V 1N 50/60 Hz

1 tray - 1 stainless steel grid

-

4T
side hinged door



L 825 D 752 H 561

GN 1/1 or 600x400 mm

75 mm

6.3 kW

380-415 3N 50/60 Hz

1 stainless steel grid

Monophase

6T
side hinged door



L 833 D 780 H 711

GN 1/1 or 600x400 mm

75 mm

7.7 kW

380 -415 3N 50/60 Hz

1 stainless steel grid

-

10T
side hinged door



L 833 D 780 H 1011

GN 1/1 or 600x400 mm

75 mm

11.5 kW

380 -415 3N 50/60 Hz

1 stainless steel grid

-

Dimensions - mm

Type of tray

Distance between trays

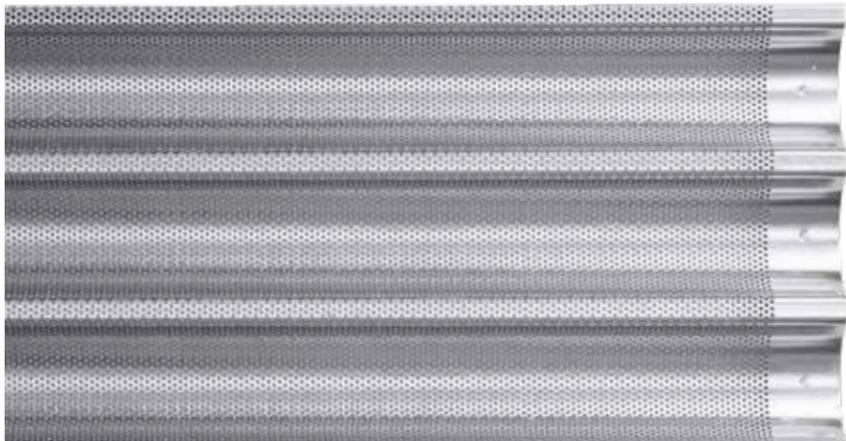
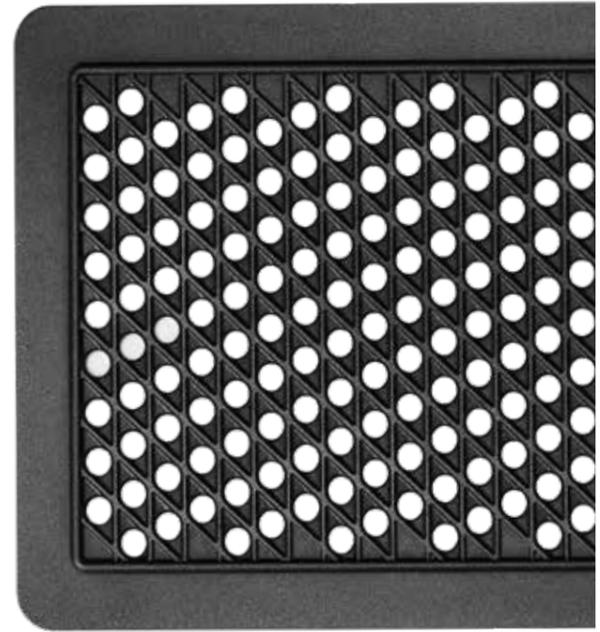
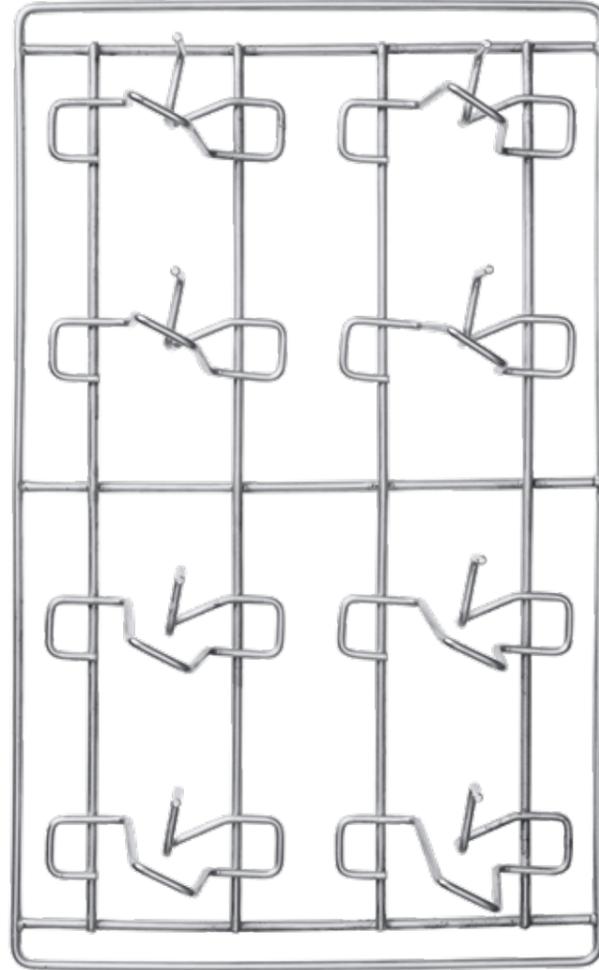
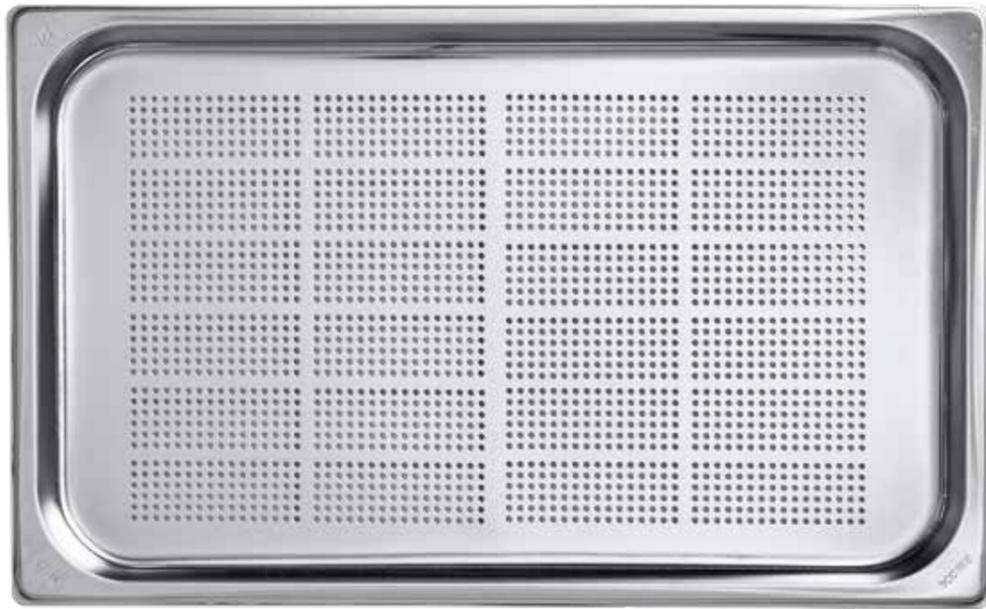
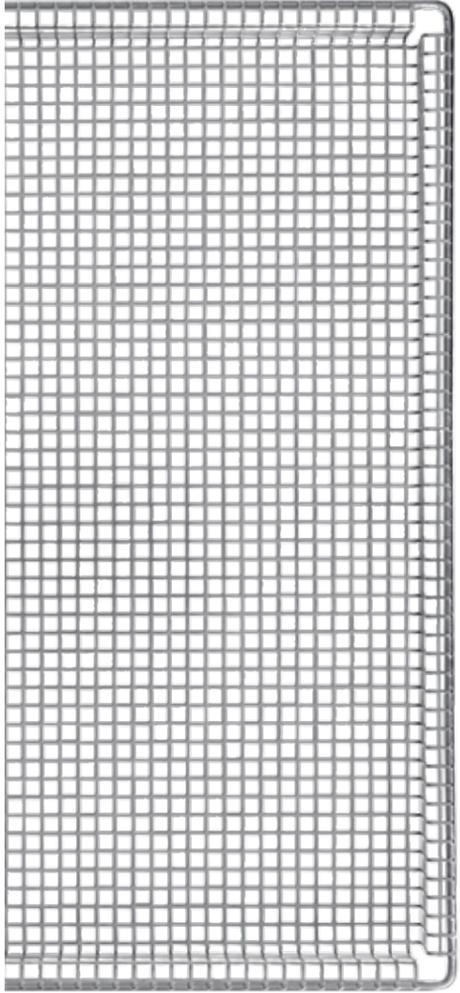
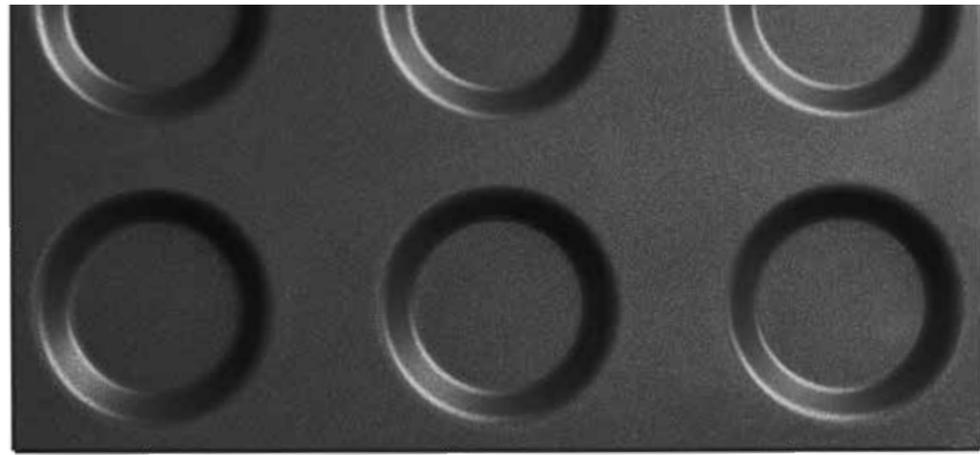
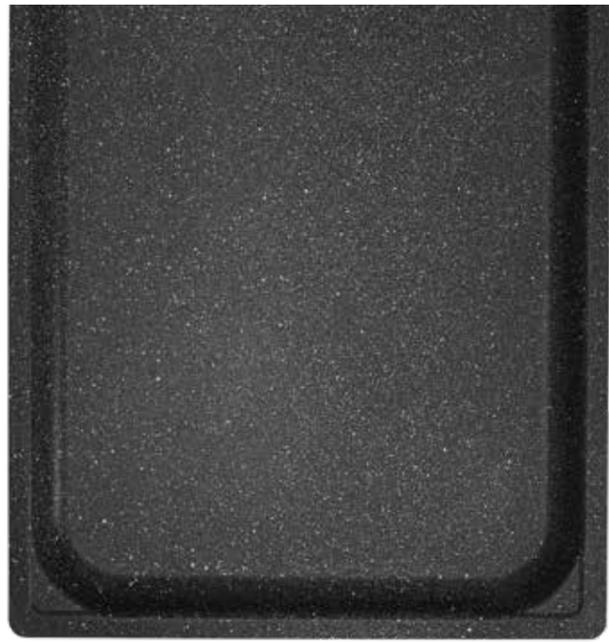
Power

Voltage

Equipment

Variants

Trays





Marbled tray

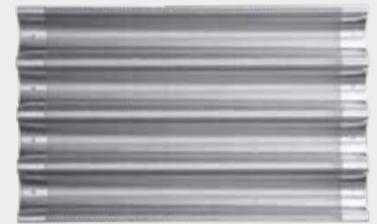


Models
TP GN 1/1

Recommended for cooking
pizza, biscuits, croissants, bread



Tray for baguette

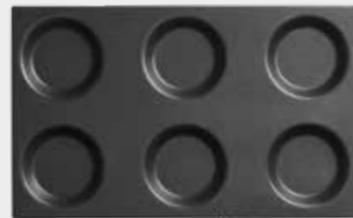


Models
TB GN 1/1 4P

Recommended for cooking
cooking baguettes, bread,
frozen foods



Tray for eggs



Models
TF GN 1/1

Recommended for cooking
omelettes, fried eggs, small pizzas



Non-stick micro-perforated tray



Models
TMA GN 1/1

Recommended for cooking
leavened products



Perforated tray



Models
GF GN 1/1

Recommended for cooking
steaming, sous-vide,
frozen foods



Stainless steel tray



Models
TI GN 1/1

Recommended for cooking
all types of food



Teflon tray

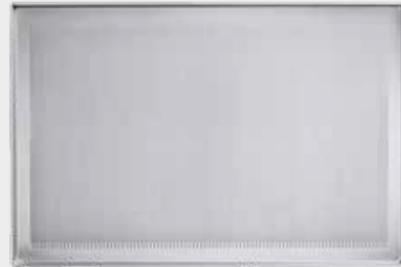


Models
TAS GN 1/1

Recommended for cooking
all types of food



Micro-perforated pastry tray



Models
TAM 60402

Recommended for baking
biscuits and brioches



Grid



Models
TI GR 1/1

Recommended for cooking
focaccia, pizzas, meat





Function proofer

Maturing the dough and raising brioches, croissants and bread are extremely easy with Function proofers.

Thanks to its humidity and temperature control, yeast development is regular and constant. During the process they help to keep dishes and freshly cooked food warm.



Temperature

Temperature range 20°-60°C adjustable with electromechanical control.



Humidity setting

The water contained in the GN 1/1 tray positioned in the bottom of the tank evaporates to create the necessary humidity to maintain the hydration of the dough.



Tray holder

The removable rack allows the housing of pastry or gastronomy supports.



Proofers

8T
GN 2/3 - 43x33 cm



8T
GN-EN



12T
GN-EN



16T
GN-EN



Dimensions - mm

Type of tray

Distance between trays

Power

Voltage

L 560 D 601 H 930

Dual tray versatility

GN 2/3 - 433x333 mm

75 mm

1.5 kW

220-240 V 1N 50/60 Hz

L 825 D 726 H 930

Dual tray versatility

GN 1/1 - 600x400 mm

75 mm

2 kW

220-240 V 1N 50/60 Hz

L 995 D 811 H 730

Dual tray versatility

GN 1/1 - 600x400 mm

75 mm

2 kW

220-240 V 1N 50/60 Hz

L 995 D 811 H 830

Dual tray versatility

GN 1/1 - 600x400 mm

75 mm

2 kW

220-240 V 1N 50/60 Hz

Nevo
Via Palù, 93 - 31020 San Vendemiano Treviso - Italy
Tel. +39 0438.7714, www.nevo.it, info@nevo.it

Nevo reserves the right to make, at any time and without notice, improvements to the products contained in this catalogue.



theNicekitchen™