

QUBI

NEVO

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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 search 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.



Qubi. Excellent cooking and regeneration

Qubi is the premium oven from Nevo. Its advanced technology allows you to cook and regenerate with absolute precision. Qubi is designed to work non-stop day and night. Its versatility ensures that the peculiarity and quality of the food are enhanced during cooking. Work in the kitchen will become more effective and efficient. Qubi lightens the workload, allowing the staff to concentrate on the thing that count the most, the clients.

Simplicity is a search for the essence

Qubi is the synthesis of an evolutionary process that takes the form of a new high-performance and easy-to-use cooking technology. Every chef's dream.



Multi-climate cooking chamber

With Qubi it is possible to set the parameters which determine the quality of the finished dishes by adjusting the temperature in dry, steam or mixed mode. The results will be extraordinary.



The highest level of Cook&Chill

The Cook&Chill work philosophy finds its ultimate expression in Qubi Multilevel technology. Simultaneously cooking foods with different cooking times allows you to organize production cycles in order to obtain high levels of economy and efficiency. During the process, a specific Basket of foods can be regenerated, allowing you to work without worries.



Double Steam Balance

The balanced combination of direct and indirect steam allows for high accuracy and temperature stability and humidity advantages that translate into excellent cooking, even at low temperatures. *Double Steam Balance* minimizes the use of energy and provides significant energy savings.



Cooking phases

A cooking cycle can consist of one or more phases which enhances the characteristics of the food. The settings for each phase can be adjusted even while cooking is in progress.



Recipe book

Qubi offers a wide range of cooking programs perfected by our Nevo corporate chefs. They possess a wealth of experience which is always available, and which guarantees excellent results, even for the less experienced chef. Each cooking cycle can be customized according to your needs.



Qubi connects to Cosmo

Qubi connects to Cosmo, the wi-fi technology for the Nice kitchen which integrates the cooking and refrigeration systems in a common dialogue. You can monitor the production cycle remotely to be sure that the kitchen is operating in the way you want it to.



Cooking functions

Programming is the secret for success. This is why Qubi offers cooking cycles which optimize the operation so as to enhance the quality of each type of food.



**Dry
cooking**



**Steam
cooking**



**Mixed
cooking**



**Slow
cooking**



Multilevel



Desiccation



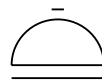
Regeneration



Finishing



Pasteurization



Maintenance

Dry cooking

The dry program allows you to roast, grill, fry fresh or frozen food, using its convection technology Temperature range 30°-300°C.

Intense heat

The design of the rack for trays, along with the arrangement of the heating and dynamic ventilation elements, distribute the heat uniformly. Even on occasions when you are using the full capacity of the oven the food is cooked evenly, regardless of the position of the tray.

The right degree of softness

Flue management - with 10 opening positions - offers the opportunity to keep some of the moisture released by the product in the cooking chamber. Foods that need a hot and dry climate can often benefit from small percentages of moisture to maintain softness.



Steam cooking

Saturated steam allows you to stew, blanch and cook vegetables, meat and fish at low temperature while maintaining the unaltered organoleptic and aesthetic properties of food.

Double Steam Balance, instant speed

Short-duration steaming benefits from *Double Steam Balance* technology which saturates the chamber with steam during its preheating phase. The food will be enveloped in the ideal climate, and will cook to the parameters as defined by the chef.

Accuracy and stability

The balanced combination of direct and indirect steam generated by the boiler allows for high precision and temperature stability. When delicate cooking at a temperature below 100°C is required, micro injections of atomized steam regulate the climate inside the chamber.

Gentle, fat-free cooking

Steamed foods keep their natural softness without the addition of fat, making them an ideal solution for healthy, low-calorie menus. The delicacy of steam enhances the colors of the vegetables, and favors the maintenance of the nutrients, which are dissolved and lost in the water when boiled. Fish and meat will be more tender and the preservation of their proteins will make them more nutritious products.



Mixed cooking

The infinite nuances which exist between dry and steam cooking are available with mixed cooking. The correct intensity of heat and level of humidity can be used to create the ideal climate to cook and regenerate food, so that the juiciness, hydration and flavor of the food are maintained at the optimum levels.

Micro-atomized steam

Foods can also remain hydrated when cooking at high temperatures, thanks to the use of delicate micro-atomized steam. The percentage of humidity introduced is managed by the chef who can intervene at set points, even when cooking is in progress.



Slow cooking

Low temperature cooking enhances flavors, colors and the consistency of the food. *Double Steam Balance* technology keeps the temperature stable and activates the maturing mode at the end of the cycle.

Roasting, slow cooking, maturing

Qubi performs all the necessary steps to cook delicious meat in full autonomy. The initial roasting creates a crispy golden layer and retains the juices of the meat. Once broths or sauces have been added, Qubi continues the delicate, low temperature cooking which, combined with the final maturing, softens even the hardest cuts of meat.

Delta T cooking

The solution for cooking even fibrous and stubborn foods. Thanks to the difference in temperature between the chamber and the heart of the food, it is possible to cook boiled meats and broths of extraordinary quality with minimal weight loss. Once cooked, the food continues to mature.

Cooking vacuum packed or bagless food

With Qubi it is possible to cook vacuum packed or bagless food. Based on the characteristics of the product and the production cycle, a more comfortable and effective solution can be adopted.



Multilevel

Foods that share the same cooking climate can be cooked at the same time. The cooking of a mixed Basket of foods allows you to optimize the times of preparation and service, while the advanced ventilation system means that contamination of flavors can be avoided.

Ample freedom for your own approach

Ease of use makes the Qubi multilevel the extra weapon for Cook&Chill. Its effectiveness allow you to achieve fast finishing and regeneration times, while respecting service times.

Manual multilevel

For every level it is possible set a different cooking time, and to monitor the core temperature of the food with the probe. Qubi will inform you when a cycle is completed.

Create a new Basket

Qubi filters compatible recipes and suggests those suitable for the selected cooking mode. It is possible to order the selected programs according to the best working scheme. The saved Basket will always be available in the menu.

Energy save

Production cycles organized with multilevel cooking allow you to save energy and take advantage of the full load capacity. After cooking it is possible continue with blast chilling or freezing.

Multilevel intelligence

If the oven door is opened during the cooking process, Qubi will automatically change the cooking time for each level.



Desiccation

Dehydrate food by eliminating the liquids it contains.
The flavors intensify and the storage times lengthen.

100% desiccation

Aromatic herbs, vegetables, mushrooms and the less noble parts of meat are dried and chopped fish are transformed into tasty seasonings and broths. The total elimination of liquids extends storage times by eliminating risks of bacterial proliferation.

Partial dehydration

The partial removal of moisture allows you to create recipes and semi-finished products with an intense flavor. Vegetable and fruit confit dehydrate in a few hours and intensify the flavor of your dishes.

Combination of factors

The percentage of dehydration is the result of the correct combination of ventilation intensity, flue management and temperature. Settings may vary at each stage of the program.



Maintenance

Ready-made food can be stored at the service temperature by setting the best humidity percentage. The core probe control ensures excellent levels of precision.

Coordinated service

For banquets, the dining room staff can serve guests in a few minutes, so avoiding an unpleasant wait for customers. Foods can be kept at the serving temperature on the plates or inside cooking trays.

Cooking in advance

Highly hydrated foods such as soups, broths, meat and fish can be cooked in advance of the service time, and kept at the required temperature. Even if the kitchen staff are no longer present, customers can be served a great hot meal.



Pasteurization

Pasteurized foods increase shelf life ensuring greater food safety.

More resistant fresh pasta

Pasteurization of fresh pasta offers a double advantage: it extends storage times and increases surface elasticity, eliminating the risk of unpleasant breaks during cooking.

Sauces and jams

You will be able to offer new products. Making sauces and jams with seasonal fruit creates new dishes and, therefore, new business opportunities for the company.



Finishing

Finishing is the final touch before a dish can be served. Semi-finished products and ready dishes can be browned, au gratin or grilled to complete the cooking.

More attention for the customer

Working with Cook&Chill allows you to devote more attention to the dish and to the customer. Good service should include well composed dishes with an original aesthetic taste, with a finish that enhances the taste and aroma of the dish.



Regeneration

Blast chilled or frozen foods are regenerated to serving temperature.

The final step before the service

87% of hot food can be regenerated with Qubi and then served. The secret in achieving this lies in the organization that allows you to operate calmly, even in the event of high workloads. Regenerating with Qubi avoids the use of unnecessary cooking, while at the same time enables you to reduce costs.





Qubi clean

One-time cleaning without using a rinsing agent.
The closed circuit washing Qubi Clean system guarantees a perfectly clean, sanitized cooking chamber with the use of only a single dose of an effective detergent. Qubi Clean is developed to operate with the minimum use of water both during the washing and rinsing phases.



Closed circuit washing

Cleaning with recirculated water ensures a high degree of water saving, and the use of small amounts of detergent also guarantees a considerable economic saving.



Linen Stainless Steel with a luster finish

The linen stainless steel surfaces makes cleaning with detergents more effective and does not require the use of a rinsing agent. Regardless of the hardness of the water the cooking chamber keeps its luster.



3 washing intensities

The 3 washing programs - Soft, Medium and Hard - let you clean in the way that suits the condition of the cooking chamber. The rinse cycle, used following a period of quick cooking, avoids the use of detergent and removes small residues and odors.



Single-dose detergent

Each wash cycle contains 1 or 2 single doses of Qubi Clean detergent which avoids waste of detergent and reduces the environmental impact.

Your connected kitchen

Cosmo is the innovative wi-fi technology the Nice kitchen that allows you to connect cooking, blast chilling and storage appliances to each other and remotely monitor them. Thanks to Cosmo you can manage the entire kitchen from your smartphone and be sure that all devices are operating correctly.



The software is always updated

Thanks to Cosmo, Qubi software receives periodic updates containing the latest features and new recipes. The new recipes will arrive periodically, adding new opportunities for your business. Make sure your device is connected, we'll take care of everything else.

Organize your work

On the Cosmo App it is possible to program work cycles remotely. The staff will find the cooking sequences already defined on their machines.

Consistent care and performance

Cosmo compares the performance of your Qubi to the ideal performance. In the event of significant differences, it will suggest maintenance interventions necessary to ensure it performs at its optimum level.

24 hour security

Thanks to the constant monitoring of Cosmo you can be sure that cooking takes place correctly. In case of anomalies, the system sends you a notification to intervene promptly.

Haccp online

With Cosmo the HACCP register is always up to date. From the CosmoApp it is possible to consult and download daily reports or recall previous ones. Correct data management is very simple, even for the largest of kitchens.

Constant support

The sharing of data offers you a great opportunity. The corporate Chefs of the Nice kitchen are able to offer concrete support so that you can achieve extraordinary cooking results.





Qubi technology

Boiler

The essential element for the production of indirect steam in the Double Steam Balance system. Available as standard for the whole Qubi range.

Core probe

Equipped with 3 detection points, it measures the core temperature of the food with a high accuracy. It can also be used with food of a thin thickness.

Software made in Nevo

The heart of the Qubi oven is developed by the Software Team of the Nice kitchen, and receives free periodic upgrades with the latest newly developed features.

Highly responsive touch screen

The high capacitive responsive control panel allows for easy use, even for less experienced staff. It is possible to choose between Dual Tone or Color Mode display.

Cooling

The cooling of the chamber reduces the waiting time between a cooking cycle that has just ended and the next one at a lower temperature.

USB port

Through the USB connection it is possible to download cooking programs, HACCP data and software updates.

Flues

The 2 flues, one in the chamber and one in the basin, maintain the correct pressure during cooking and regulate the percentage of humidity present.

Linen Stainlees Steel with a luster finish

The linen stainless steel surfaces makes cleaning with detergents more effective and does not require the use of a rinsing agent. Regardless of the hardness of the water the cooking chamber keeps its luster.

Qubi oven

6T
electric



Dimensions - mm
Type of tray
Distance between trays
Electric power
Gas power
Voltage
Equipment

L 900 D 850 H 840
GN 1/1
70 mm
14.1 kW
-
380-415 V 3N 50-60 Hz
-

10T
electric



L 900 D 850 H 1120
GN 1/1
70 mm
19.2 kW
-
380-415 V 3N 50-60 Hz
-

20T
electric



L 960 D 910 H 1950
GN 1/1
63 mm
39 kW
-
380-415 V 3N 50-60 Hz
1 cart with 20-tray rack

6T
gas



L 900 D 850 H 840
GN 1/1
70 mm
3 kW
9 kW
220-240 V 1N 50-60 Hz
-

10T
gas



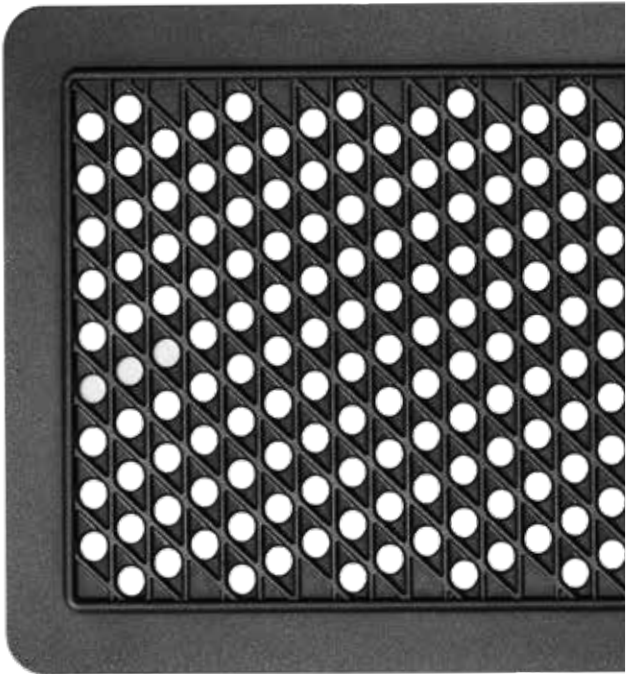
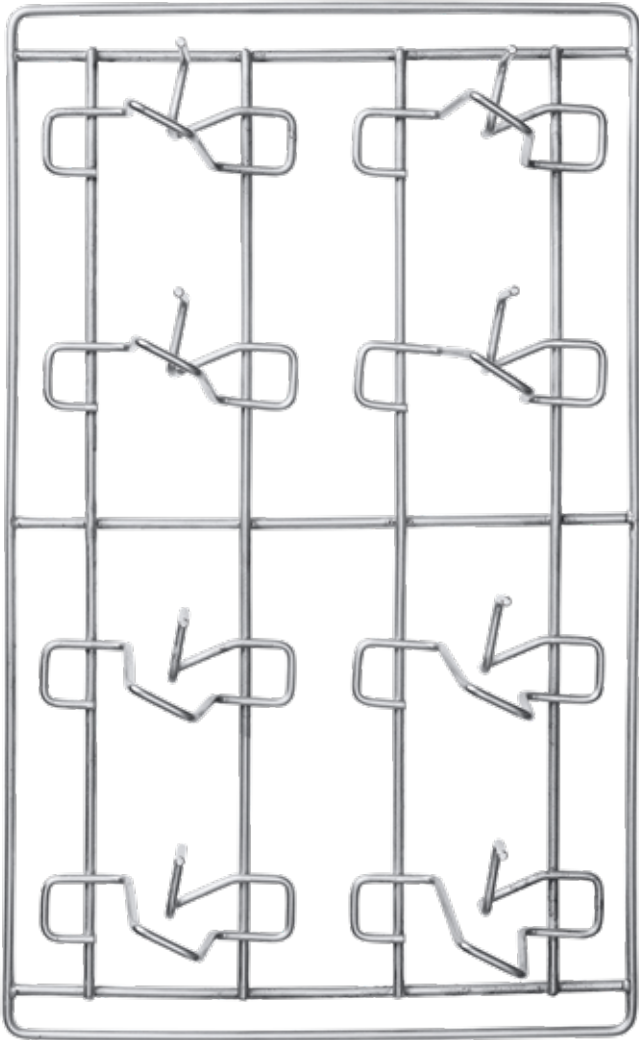
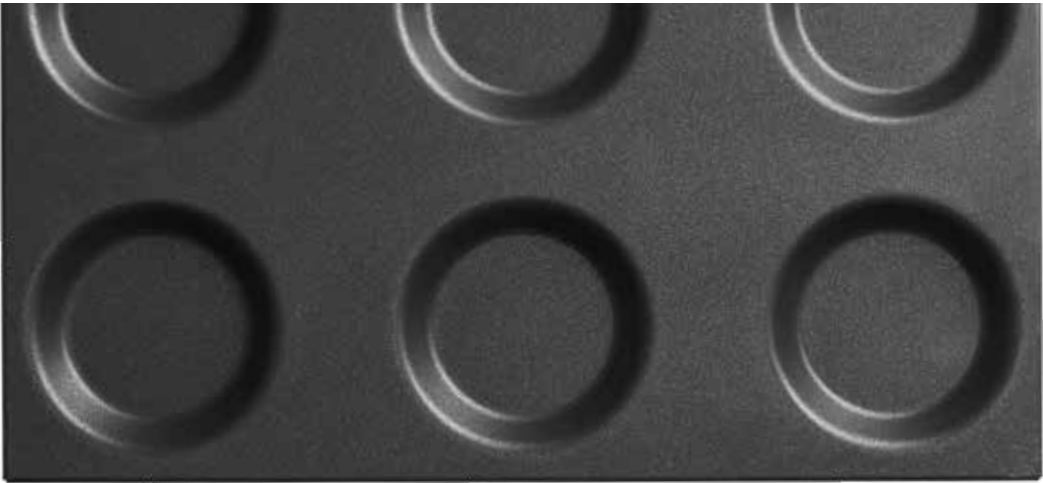
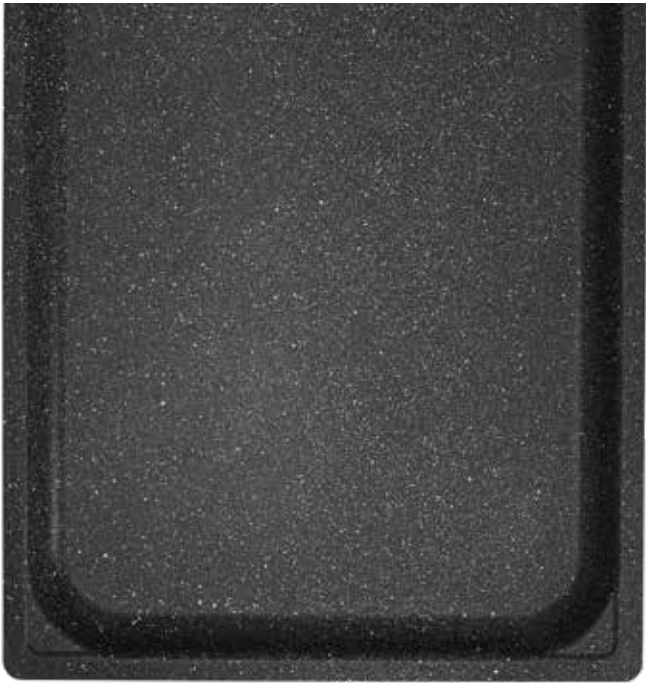
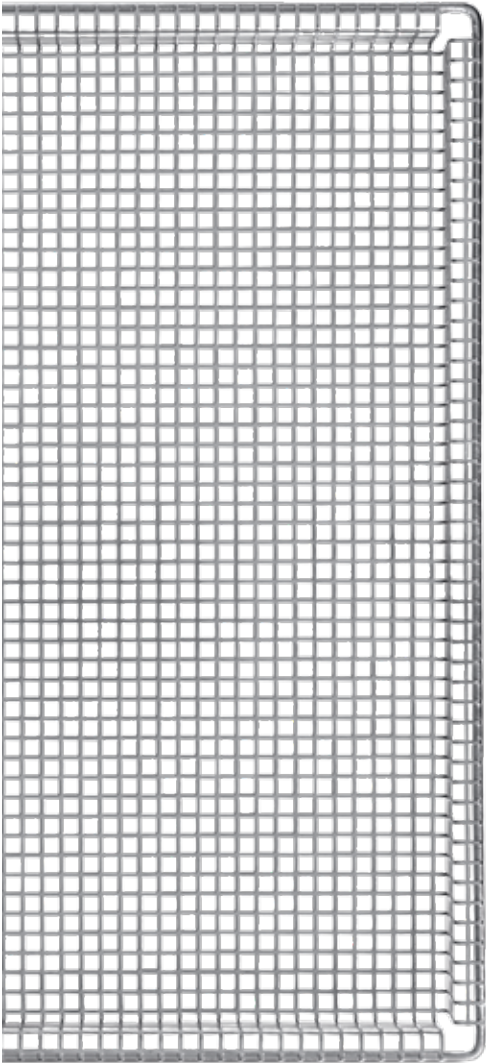
L 900 D 850 H 1120
GN 1/1
70 mm
3 kW
20 kW
220-240 V 1N 50-60 Hz
-

20T
gas



L 960 D 910 H 1950
GN 1/1
63 mm
4 kW
40 kW
220-240 V 1N 50-60 Hz
1 cart with 20-tray rack

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

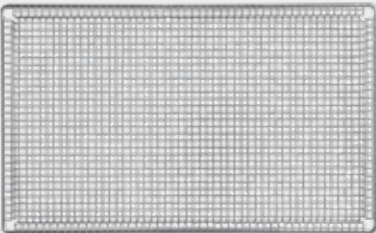


Models
TF GN 1/1

Recommended for cooking
omelettes, fried eggs, small pizzas

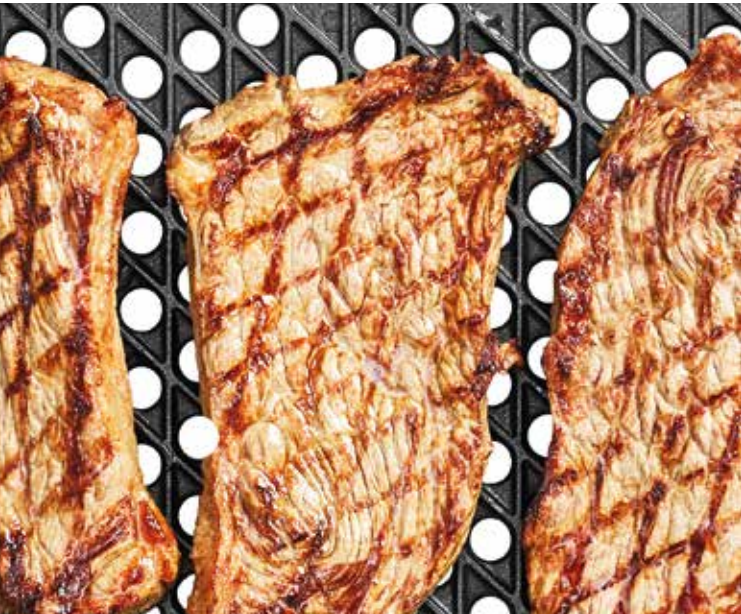


Tray for frying

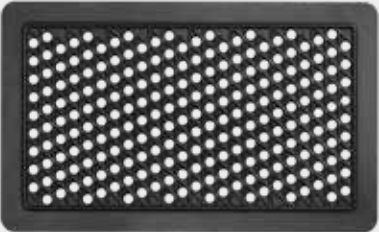


Models
TFR GN 1/1

Recommended for cooking
steaming food and frying
frozen products

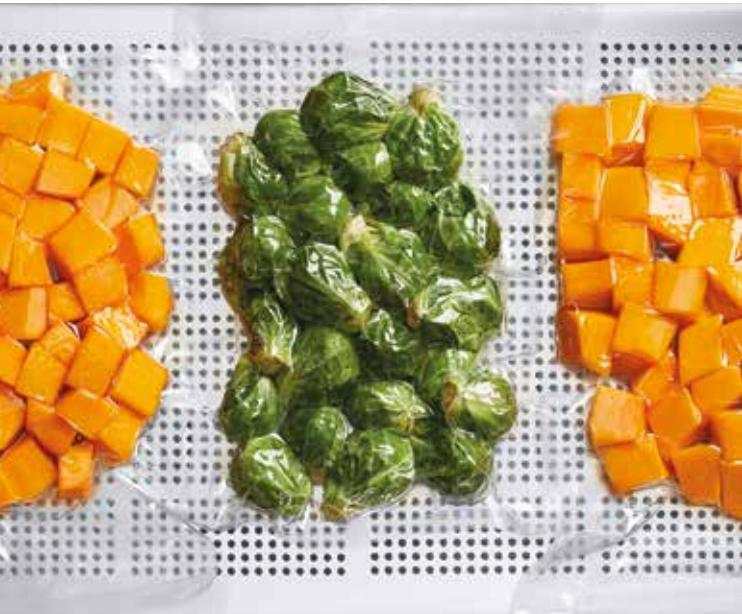


Perforated grilling tray



Models
TV GN 1/1

Recommended for cooking
meat, chicken, fish



Perforated tray



Models
GF GN 1/1

Recommended for cooking
steaming, sous-vide, frozen food



Teflon tray

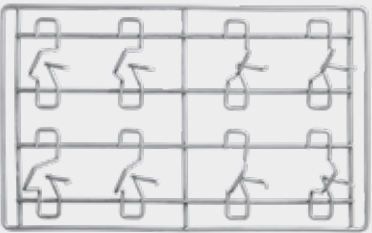


Models
TAS GN 1/1

Recommended for cooking
all types of food



Chicken grid



Models
GR GN 1/1 P8

Recommended for cooking
and roasting 8 chickens



Stainless steel tray



Models
TI GN 1/1

Recommended for cooking
all types of food



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



theNicekitchen™