

PRATIKA

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.



Your trusted collaborator

Pratika ovens offer the 3 most sought-after features by chefs from around the world: excellent cooking results, ease of use and consistent performance. Models with 5 and 10 trays with a touch screen or with electro-mechanical control are available with gastronomy and pastry set-up and with a gas or electric power supply. To enhance even small spaces, Pratika Kompact provides a solution which ensures high performance in the smallest of spaces.





The combi oven

With its touch screen, Pratika is a high-performance oven. Flexible and reliable, it allows you to realize excellent convection, steam and mixed cooking results. The 5" capacitive control panel facilitates and speeds up the work of kitchen operators who not only have over 100 editable cooking programs already available, but can create a new customised recipe book. It also means that the chef's desired recipes can be easily recreated on a daily basis to their exact standards.

3

Combi oven

3 cooking functions:
convection, steam and mixed

5"

Touch screen

5" display

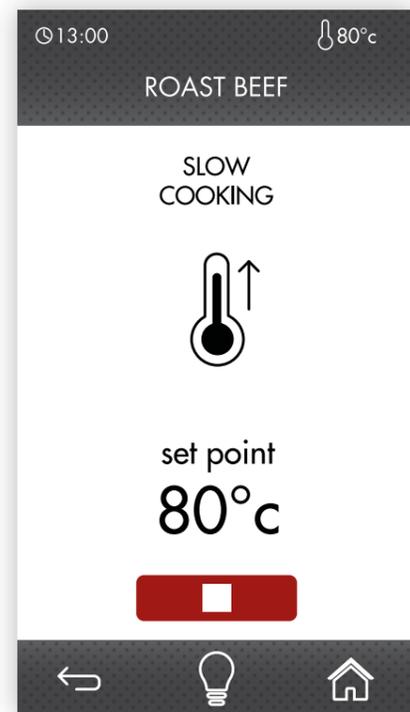


Cookbook

Editable cookbook

You are in control

In manual cooking mode, the chef is responsible for all the settings. Temperature, humidity, cooking time, the use of the core probe and the details of each of the phases can be changed at any time. Saving the recipe guarantees that the results are consistent and easily repeatable.



Automatic recipe

The Pratika oven cookbook offers 100 ready to use gastronomy and pastry recipes. Each recipe, tested by Nevo corporate chefs, is complete with ingredients, cooking process and necessary parameters. Any preferred changes can be saved to make a personal recipe book.



Cooling

The rapid cooling of the chamber speeds up workflows and allows the cooking of different dishes to be carried out at different temperatures. Thanks to the Cooling function, once the last items of the day are complete, the Pratika oven can be immediately cooled and washed, avoiding lost time through unnecessary waiting.



Washing

A clean oven is synonymous with hygiene and professionalism. Daily care allows you to maintain high levels of performance over time. Three modes of washing are available:

- Rinsing, using water:** which can be activated and stopped manually.
- Manual:** a mix of water and liquid detergent managed by an operator.
- Automatic:** there are three washing intensities - soft, medium and hard - to choose from, according to the degree of cleaning required.



Convection cooking

The wide temperature range allows you to roast, grill, fry fresh or frozen food as well as make dry pastry products. The excellent temperature uniformity is maintained even when cooking with a full load.

Temperature range: 30°-280°C



Multilevel

You can simultaneously cook different foods, thereby improving preparation and service times. The advanced ventilation system avoids the contamination of flavors, leaving the chef free to bake different products at the same time, even if they possess different flavors.

There are two multilevel cooking modes:

All in: the foods are introduced at the same time, but cooking ends at different times.

All out: the cooking end time is pre-defined and the dishes are inserted as guided by the oven instructions.



Steam cooking

Steam is ideal for stewing, blanching and cooking vegetables and meat and fish at low temperatures, as it allows the organoleptic and aesthetic properties of the food remain unchanged.

Temperature range: 30°-130°C



Phased cooking

Phased cooking increases accuracy and maintains the quality of the food at a higher level. Each recipe can be composed of 1 to 3 phases with different durations, temperatures and humidity levels; they can be modified even when cooking is in progress.



Mixed cooking

The correct intensity of heat and degree of humidity are essential for creating the ideal conditions for cooking and regenerating food. Juiciness, hydration and flavor are preserved at the desired levels so as to ensure that dishes are always served at a high standard. The steam control also offers remarkable advantages in the cooking of pastries and other baked products for which softness is an essential requirement. It is also excellent for the leavening process.

Temperature range: 30°-280°C



Core probe and Delta T cooking

The use of the core probe is particularly recommended for the slow cooking of food of large sizes. The Delta T function guarantees a constant difference between the food's core temperature and that of the cooking chamber. The result is that the weight loss of the food is very low, while the food remains juicy and tasty.



Electro-mechanical Pratika ovens

Pratika convection ovens guarantee excellent cooking results through the use of dry, intense heat. By adjusting the appropriate control it is possible to introduce steam into the chamber in order to keep the food soft and juicy.



Convection cooking

Convection cooking
30° - 280°C



Steam

Timed steam
management

Pratika combi ovens are versatile and suitable for cooking all types of sweet and savory food. The desired cooking mode can be set as convection, steam or mixed. It is also possible to set the temperature, time and humidity percentage inside the chamber.



Combi oven

3 cooking functions:
convection, steam and mixed



Steam

Timed steam
management

Pratika is easy and intuitive

All the factors that determine the quality of your cooking are managed with ergonomic and easy-to-read controls which facilitate the work of the kitchen staff.



Timer

The timer is adjustable from 1 to 120 minutes. In "infinite" mode the cooking cycle is continuous and is turned off manually.



Humidity

The introduction of steam into the chamber is timed and regulated from 20% to 100% to enhance the softness of the food being cooked.



Temperature

The temperature range of 30°-280°C allows you to cook a wide variety of dishes.



Ventilation

The autoreverse fan distributes the heat evenly throughout the oven chamber which allows for uniform cooking.



Convection cooking

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Temperature range: 30°-280°C



Design

The ergonomic design of the handle and the double-click opening system (optional) ensure comfort and high levels of safety even in the case of steam cooking.



Tray holder kit

The entire Pratika range is available with removable tray holding racks. They are made of AISI 304 stainless steel and compatible with GN 1/1 gastronomy and pastry EN 60x40 supports. Distance between grids: 74 mm.



Lighting

Internal LED lighting at 2800° Kelvin allows for optimal monitoring of the food being cooked.



Double glazed

The door is double glazed, thereby improving insulation. The easy system of opening the windows simplifies the cleaning process. Removable and replaceable gasket.



Fans

Made of AISI 304 stainless steel it is equipped with auto-reverse technology for uniform cooking across all levels.



Usb port

Downloading of the entire recipe book onto a USB allows for the transfer of all cooking processes to other ovens, guaranteeing that high quality standards are precisely maintained.



Chamber with a diamond shaped base

The cooking compartment is made of AISI 304 stainless steel with a mirror finish and rounded corners. The diamond base allows the drainage of condensates and cleaning water.



Steam condensing hood

In electric models, the steam and cooking fumes are drawn in by the condensation hood installed directly on the oven (optional). Removable and dishwasher safe filters.

Touch screen Pratika ovens

**5T
gas**



**5T
electric**



**10T
gas**



**10T
electric**



Dimensions - mm

Type of tray

Distance between trays

Gas power

Electric power

Voltage

Equipment

L 905 D 845 H 750

Dual tray versatility

GN 1/1 - 600x400 mm

74 mm

9.5 kW

0.4 kW

220-240 V 1N 50 Hz

1 stainless steel grid
Automatic washing
Single-point core probe

L 905 D 845 H 730

Dual tray versatility

GN 1/1 - 600x400 mm

74 mm

-

7.9 kW

380 - 415 V 3N 50-60 Hz

1 stainless steel grid
Automatic washing
Single-point core probe

L 905 D 845 H 1130

Dual tray versatility

GN 1/1 - 600x400 mm

74 mm

19 kW

0.8 kW

220-240 V 1N 50 Hz

1 stainless steel grid
Automatic washing
Single-point core probe

L 905 D 845 H 1110

Dual tray versatility

GN 1/1 - 600x400 mm

74 mm

-

15.8 kW

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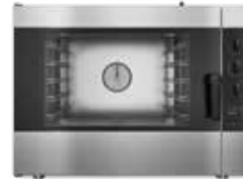
1 stainless steel grid
Automatic washing
Single-point core probe

Electro-mechanical convection Pratika ovens

5T
gas



5T
electric



10T
gas



10T
electric



Dimensions - mm

Type of tray

Distance between trays

Gas power

Electric power

Voltage

Equipment

L 905 D 845 H 750

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Electro-mechanical combi Pratika ovens

5T
gas



5T
electric



10T
gas



10T
electric



Dimensions - mm

Type of tray

Distance between trays

Gas power

Electric power

Voltage

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L 905 D 845 H 750

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GN 1/1 - 600x400 mm

74 mm

-

15.8 kW

380-415 V 3N 50/60 Hz

1 stainless steel grid





Big performance in small spaces

The Pratika Kompact ovens have width of just 52 cm, and the excellent performances of the programmable Pratika combi ovens allow for convection, steam and mixed cooking. Pratika Kompact ovens are the ideal choice for discerning chefs who want the best, but who work in kitchens with limited space.



Timer

The timer is adjustable from 1 to 240 minutes. The cooking cycle in "infinite" mode is continuous and must be turned off manually.



Temperature

The temperature range of 30°-280°C allows the chef to cook a wide variety of dishes.



Humidity

The introduction of steam into the chamber is set on a timer and can be adjusted from 20% to 100% to enhance the softness of the food being cooked.



Ventilation

The autoreverse fan distributes the heat evenly throughout the oven chamber to ensure the food is cooked uniformly.



Cooking phases

Each recipe can be cooked using 1 to 3 phases with different durations, temperatures and levels of humidity to enhance the precision of the cooking process.



Cookbook

Pratika Kompact ovens allow you to save up to 99 recipes. This allows you to create repeatable cooking standards, which can be easily shared with the staff.



Combi oven

3 cooking function: convection, steam and mixed.

Cooking mode



Convection cooking

The wide temperature range allows you to roast, grill, fry fresh or frozen food as well as make dry pastry products. The excellent temperature uniformity is maintained even when cooking with a full load.

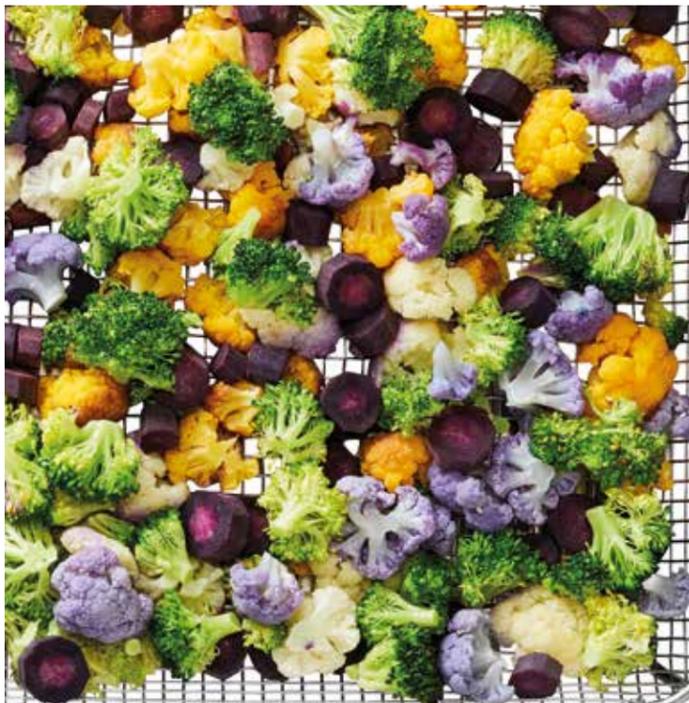
Temperature range: 30°-280°C



Mixed cooking

The correct intensity of heat and degree of humidity are essential for creating the ideal conditions for cooking and regenerating food. Juiciness, hydration and flavor are preserved at the desired levels so as to ensure that dishes are always served at a high standard. The steam control also offers remarkable advantages in the cooking of pastries and other baked products for which softness is an essential requirement. It is also excellent for the leavening process.

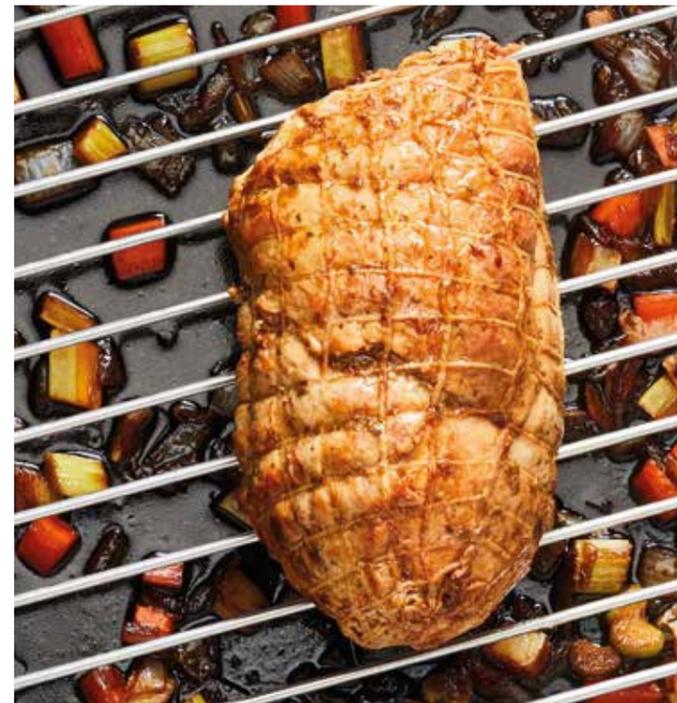
Temperature range: 30°-280°C



Steam cooking

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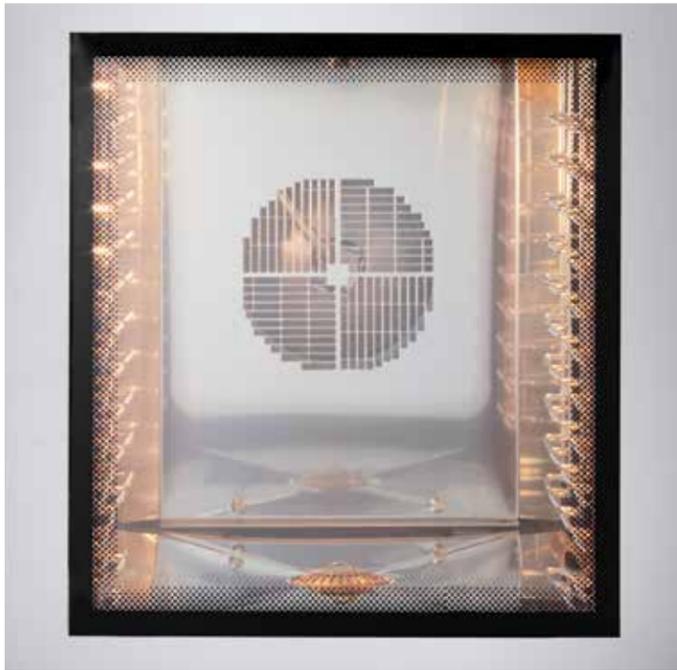
Temperature range: 30°-130°C



Core probe and Delta T cooking

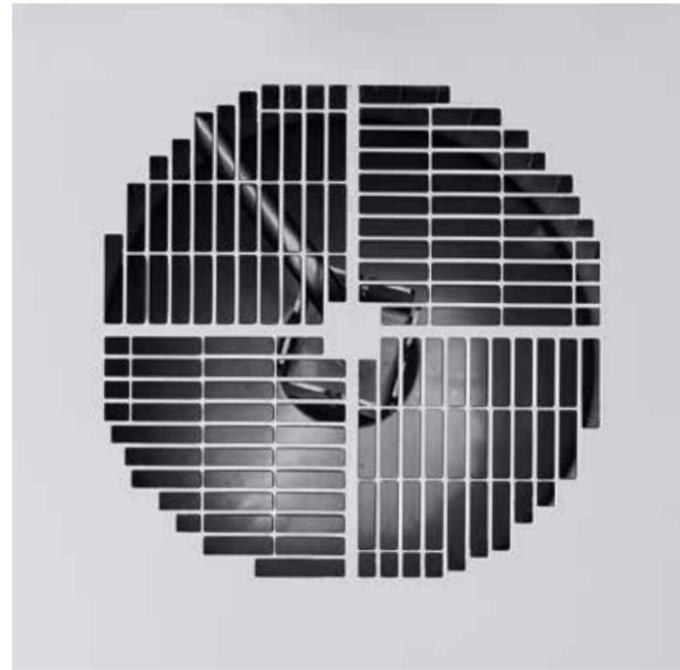
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Temperature range: 30°-280°C



Lighting

The lighting of the cooking chamber highlights the natural coloring of the dishes and facilitates visual inspection.



Fan

Made of stainless steel it is equipped with two speed ventilation and inversion technology with an automatic timer.



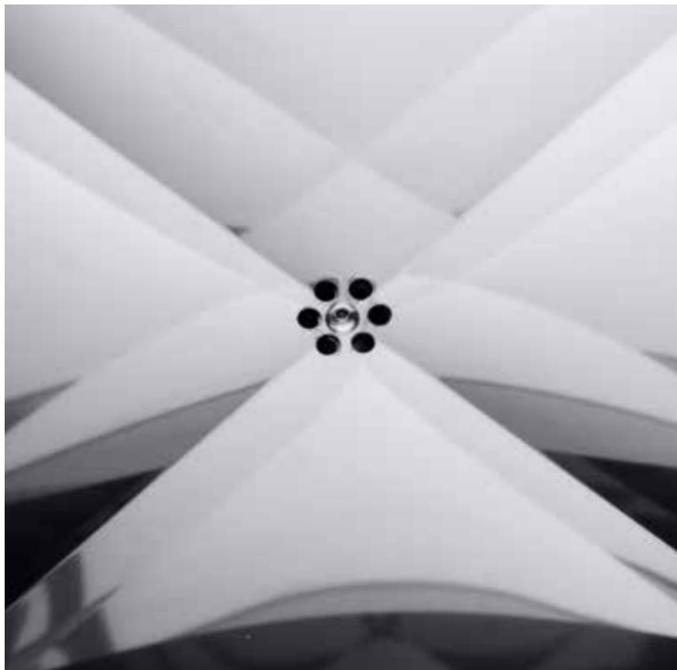
Core probe

Single point needle for temperature measurement and connected externally to the cooking chamber.



Door

The door is double glazed ensuring a high degree of insulation. The easy window opening system simplifies cleaning tasks. Removable and replaceable gasket. The ergonomic design of the handle ensures user comfort.



Chamber with diamond shaped base

The cooking compartment is made of AISI 304 stainless steel with a mirror finish and rounded corners. The diamond base allows the drainage of condensates and cleaning water.



Automatic washing

There are three washing intensities - soft - medium and hard - to choose from, based on the type of cleaning required.



Selection control

The characteristic scroller allows you to navigate between programs and to select the cooking parameters.



Tray holder kit

Removable AISI 304 stainless steel tray rack, compatible with GN 1/1 - GN 2/3 gastronomy supports wheelbase 60 mm.

Pratika Kompact

6T
GN 2/3



6T
GN 1/1



10T
GN 1/1



Dimensions - mm

L 517 D 715 H 770

Type of tray

GN 2/3

Distance between trays

60 mm

Electric power

6.4 kW

Voltage

380-415 V 3N 50/60 Hz

Equipment

1 stainless steel grid

Variants

Washing

L 517 D 925 H 770

GN 1/1

60 mm

7.9 kW

380-415 V 3N 50/60 Hz

1 stainless steel grid

Washing

L 517 D 890 H 1010

GN 1/1

60 mm

15.7 kW

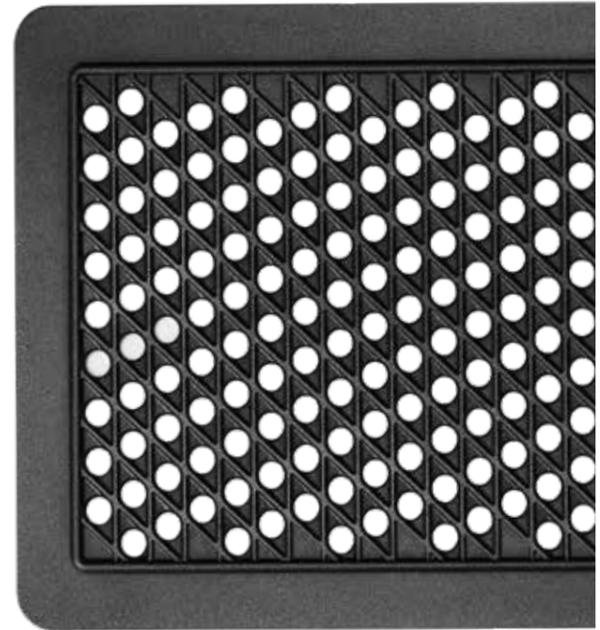
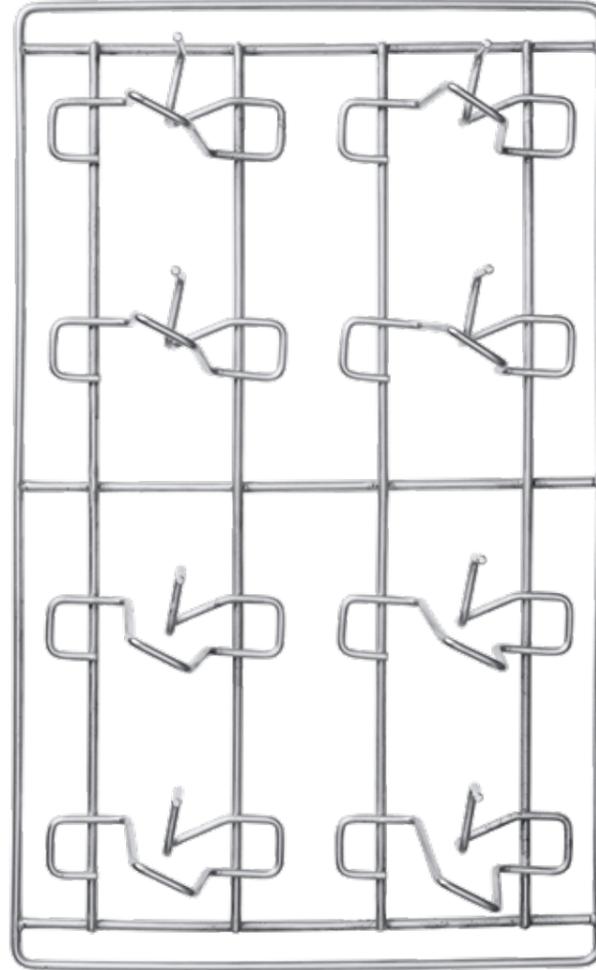
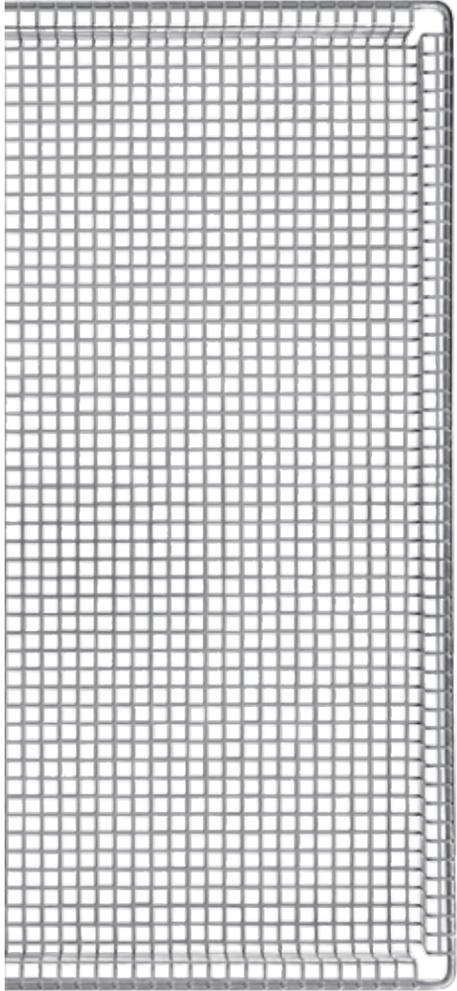
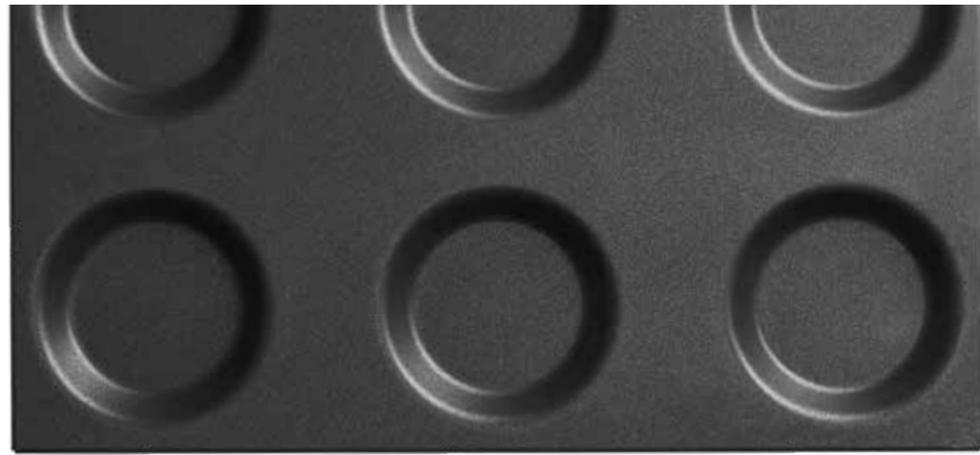
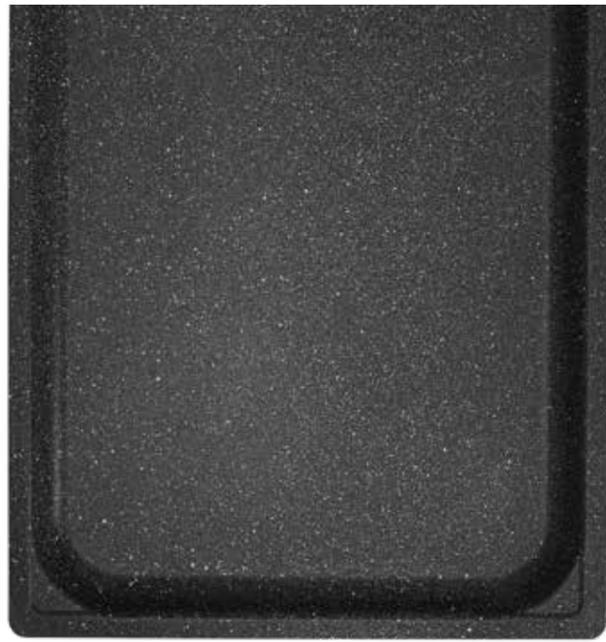
380-415 V 3N 50/60 Hz

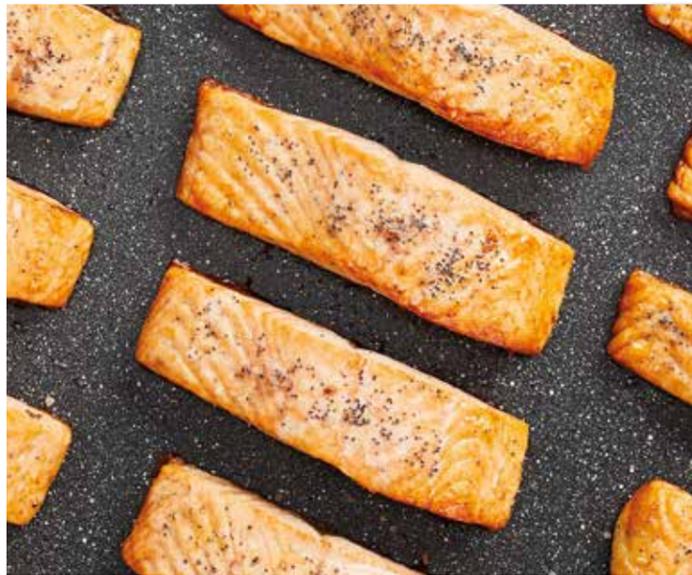
1 stainless steel grid

Washing



Trays





Marbled tray

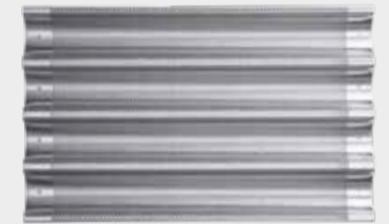


Models
TP GN 1/1

Recommended for cooking
pizza, biscuits, croissants, bread



Tray for baguette

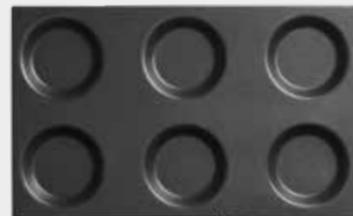


Models
TB GN 1/1 4P

Recommended for cooking
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

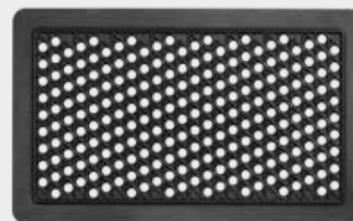


Models
TMA GN 1/1

Recommended for cooking
leavened products



Perforated grilling tray



Models
TV GN 1/1

Recommended for cooking
meat, chicken, fish



Preforated tray



Models
GF GN 1/1

Recommended for cooking
steaming, sous-vide,
frozen foods



Teflon tray

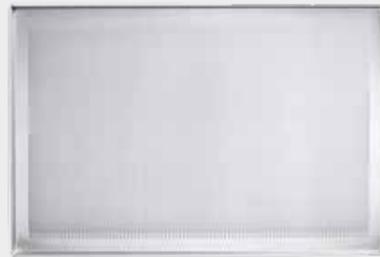


Models
TAS GN 1/1

Recommended for cooking
all types of food



Micro-perforated pastry tray



Models
TAM 60402

Recommended for cooking
biscuits and brioches



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™