

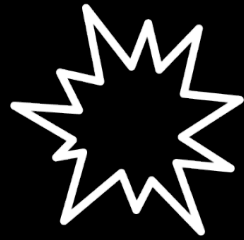


wireless saving



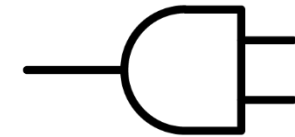
?



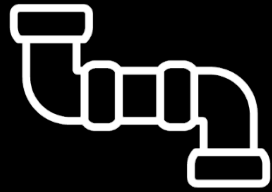


## Regole rigide

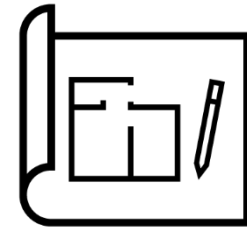
Norme antincendio, valvole, sistemi  
evacuazione fumi, ricambio d'aria,  
serrande tagliafuoco, estintori.



## Installazione rapida



**Posizione  
vincolata**



**Posizione  
libera**

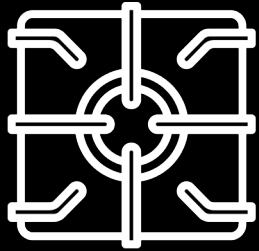


**Dispersione  
calore**

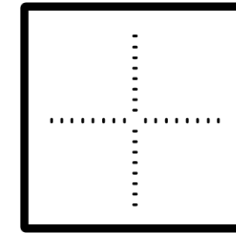


**Ambiente  
confortevole**

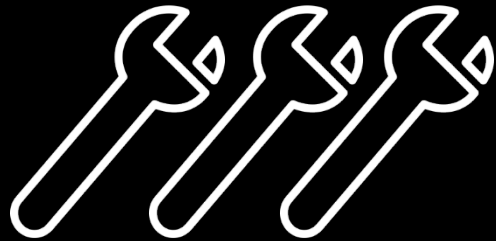




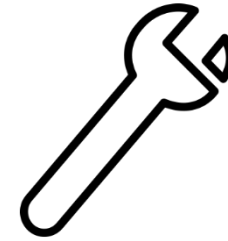
**Pulizia difficile**



**Pulizia facile**



**Manutenzione  
costante**



**Manutenzione  
occasionale**



**Installazione e posizionamento**

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**Sicurezza**

---



**Controllo su set-point**

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**Costo e disponibilità energia**

---



**Manutenzione**

---



**Certificazioni**

---



**Comfort cucina**

---



**Pulizia**





**Cucine con alimentazione  
elettrica obbligatoria**





# Aeropporti e stazioni



# Centro commerciale





# Centro città

A rooftop restaurant table set for dining. The table is covered with a dark, marbled surface and is set with white plates, glasses, and silverware. The background shows a city skyline at dusk or dawn, with buildings and lights visible. The text "Centro città" is overlaid in the center of the image.



A photograph of a gas station at night. The station is illuminated by bright overhead lights, creating a warm glow. The canopy is supported by several pillars. In the background, there is a convenience store with shelves of goods. The foreground shows several gas pumps with yellow and red accents. The text "Aree di servizio" is overlaid in large white letters across the center of the image.

# Aree di servizio

The image features a low-angle shot of a tall, dark metal power line tower against a vibrant sunset sky. The sky transitions from a deep blue at the top to a bright orange and yellow near the horizon. A worker in silhouette is visible on a ladder or platform attached to the tower, positioned on the right side. Several power lines stretch across the frame from the top left towards the bottom right. The overall scene conveys a sense of industrial activity and energy infrastructure.

# Scarsa disponibilità energetica

OGGI

**Sistemi di ottimizzazione dei consumi  
con cablaggio delle apparecchiature**



# Modifiche ai prodotti

A professional kitchen with stainless steel equipment, a checkered floor, and large ventilation hoods. The kitchen is clean and organized, with various cooking stations and equipment visible. The text "Modifiche ai prodotti" is overlaid in the center.





# Costosi impianti elettrici



A photograph showing a demolition site. The floor is covered with broken tiles and debris. A wooden-handled hammer lies horizontally across the upper right. A pair of red and black work gloves is on the left. A black and orange power tool, possibly a jackhammer, is positioned vertically in the lower center. The text "Onerose opere murarie" is overlaid in white, bold, sans-serif font across the middle of the image.

# Onerose opere murarie





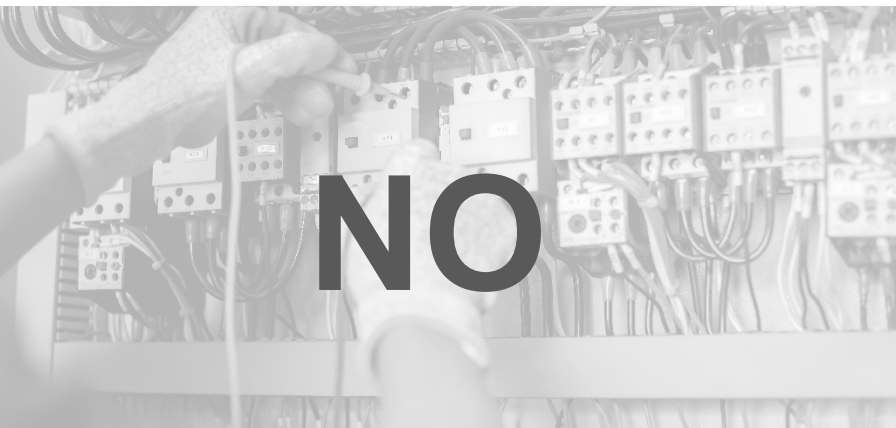
**L'unica tecnologia wi-fi  
che abbatte la potenza impegnata**



**Fino a -50%**  
**di potenza impegnata**



# Connessione wi-fi





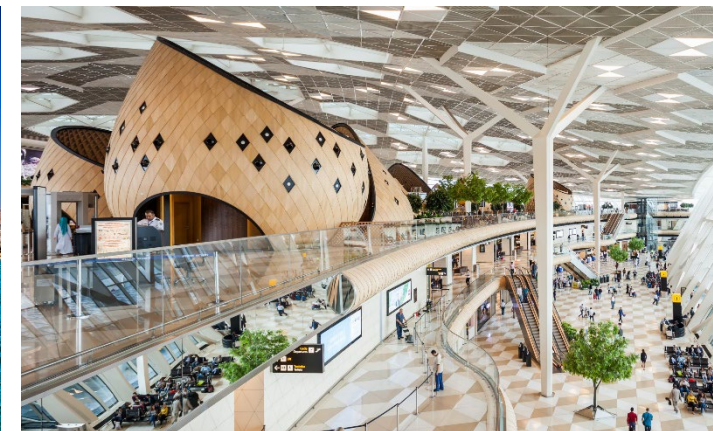
# Di serie su device TNK







# Libertà di realizzare cucine in ogni luogo





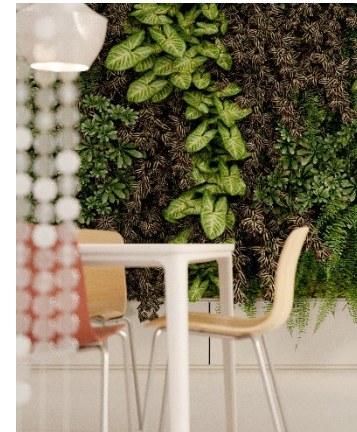
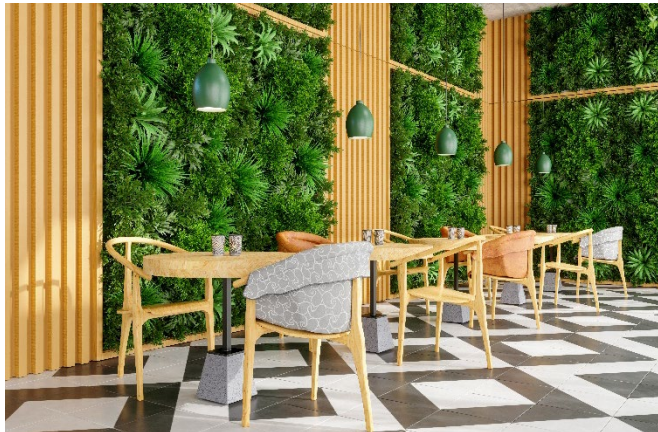
# Cucine nuove e ristrutturazioni





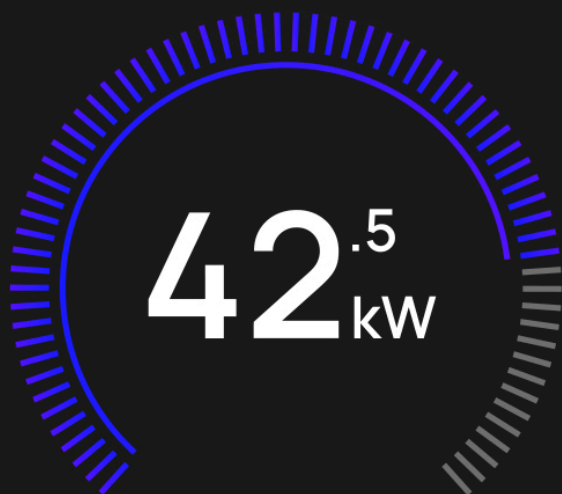


# Risparmio energetico ed economico

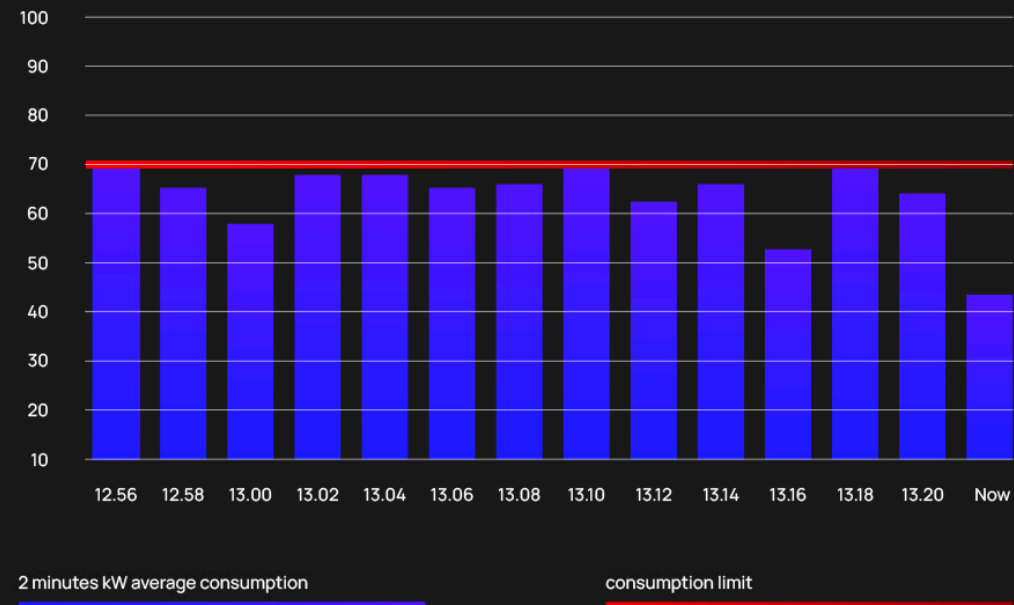




## Real time consumption

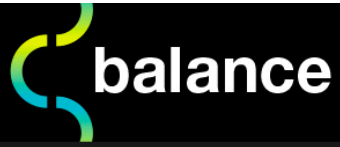


## Balance action

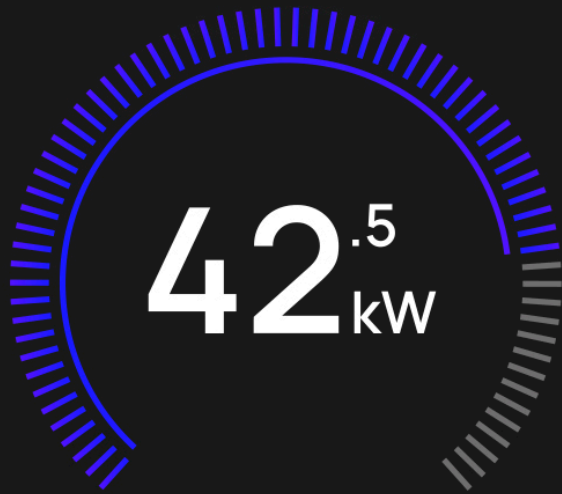


## Kitchen devices

Semifreddi 0.4 kW	Cioccolato 0.5 kW	Gelato 0.8 kW	Vision Pastry 2.5 kW	Vision Catering 4.1 kW	Tuttaplastra -	Pentola 7.2 kW	Fry top 6.9 kW
0.4 kW Semifreddi	0.5 kW Cioccolato	0.8 kW Gelato	2.5 kW Vision Pastry	4.1 kW Vision Catering	- Tuttaplastra	7.2 kW Pentola	6.9 kW Fry top



Real time consumption



Kitchen devices



Semifreddi  
0.4 kW

0.4 kW  
Semi-freddi



Cioccolato  
0.5 kW

0.5 kW  
Cioccolato



Gelato  
0.8 kW

0.8 kW  
Gelato



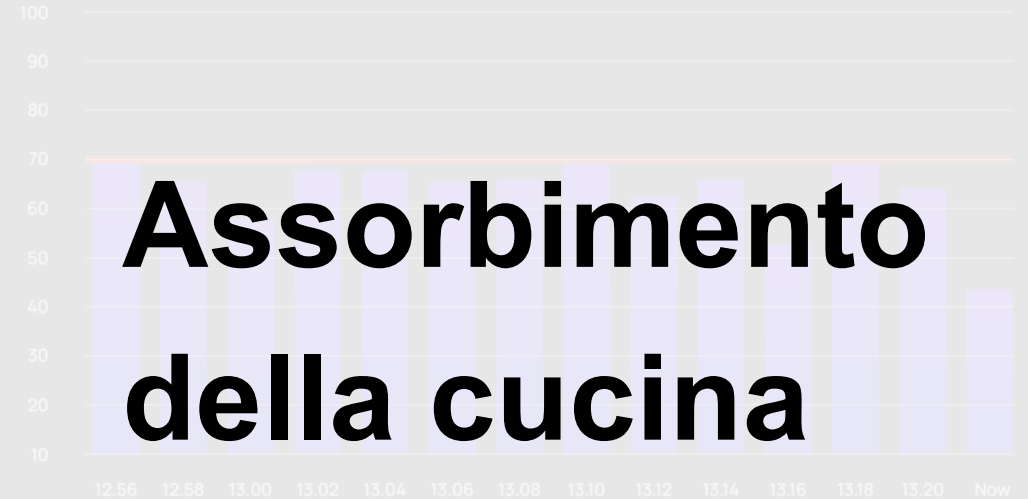
Vision Pastry  
2.5 kW

2.5 kW  
Vision Pastry

Consumptions database

Settings

Balance action



# Assorbimento della cucina

# in tempo reale

2 minutes kW consumption



Vision Catering  
4.1 kW

4.1 kW  
Vision Catering



Tuttopiastre  
-

-  
Tuttopiastre



Pentola  
7.2 kW

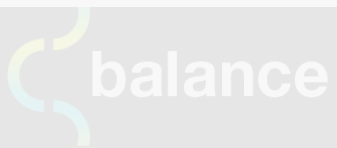
7.2 kW  
Pentola



Fry top  
6.9 kW

6.9 kW  
Fry top





Real time consumption

# Assorbimento medio in una frazione tempo

42 kW

Kitchen devices



Semifreddi  
0.4 kw



Cioccolato  
0.5 kw



Gelato  
0.8 kw



Vision Pastry  
2.5 kw

0.4 kw

0.5 kw

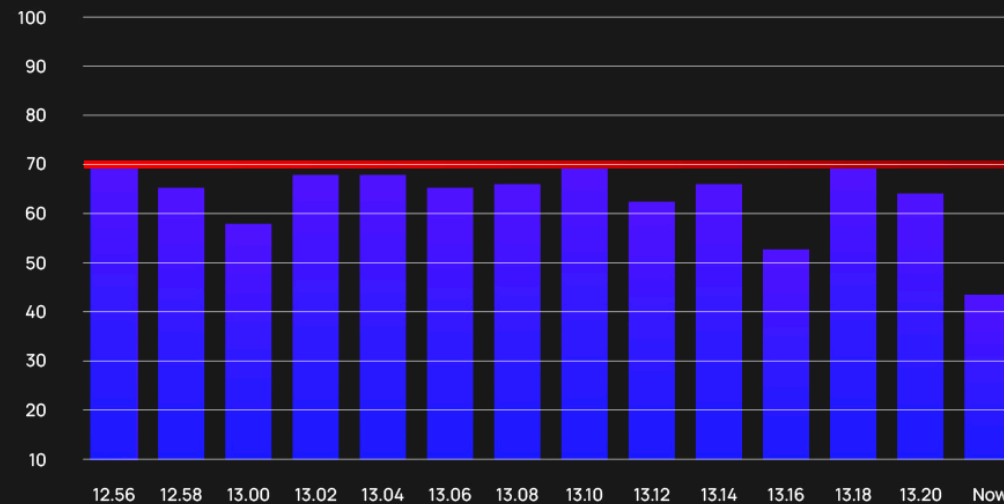
0.8 kw

2.5 kw

Consumptions database

Settings

## Balance action



2 minutes kW average consumption

consumption limit



Vision Catering  
4.1 kw



Tuttaplastra  
-



Pentola  
7.2 kw



Fry top  
6.9 kw

4.1 kw  
Vision Catering

-  
Tuttaplastra

7.2 kw  
Pentola

6.9 kw  
Fry top



Real time consumption

Balance action

# Apparecchi connessi e ottimizzati con Balance



2 minutes kW average consumption

consumption limit

## Kitchen devices



Semifreddi  
0.4 kW

0.4 kW  
Semifreddi



Cioccolato  
0.5 kW

0.5 kW  
Cioccolato



Gelato  
0.8 kW

0.8 kW  
Gelato



Vision Pastry  
2.5 kW

2.5 kW  
Vision Pastry



Vision Catering  
4.1 kW

4.1 kW  
Vision Catering



Tuttaplastra  
-

-  
Tuttaplastra



Pentola  
7.2 kW

7.2 kW  
Pentola



Fry top  
6.9 kW

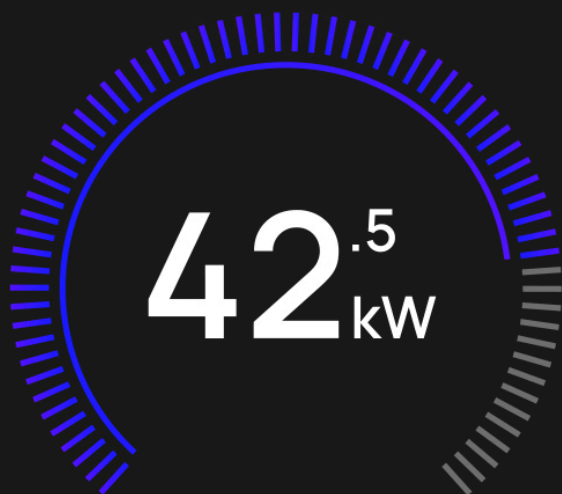
6.9 kW  
Fry top



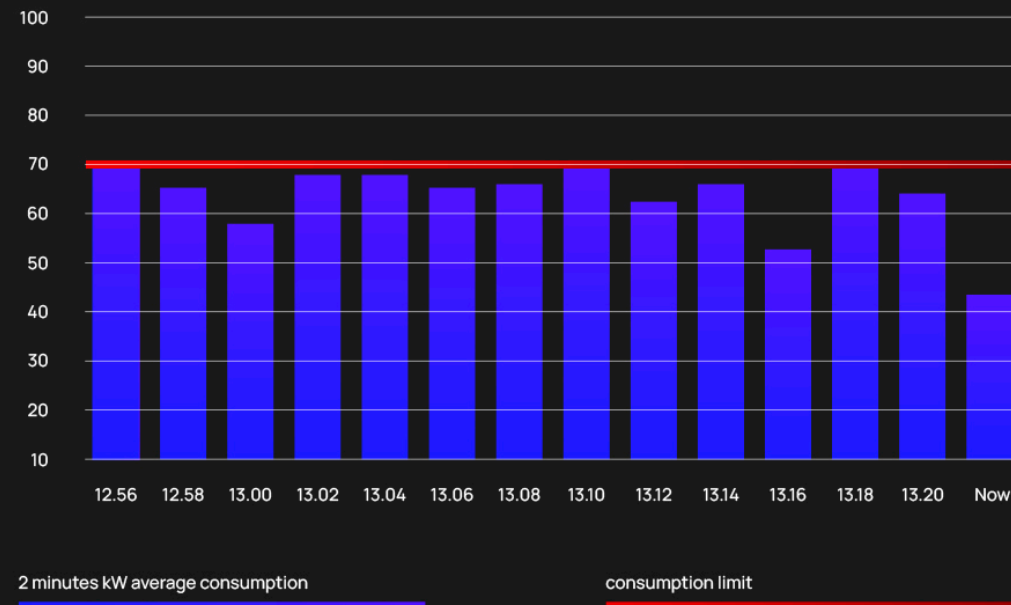




## Real time consumption



## Balance action



## Kitchen devices

Semifreddi 0.4 kW	Cioccolato 0.5 kW	Gelato 0.8 kW	Vision Pastry 2.5 kW	Vision Catering 4.1 kW	Tuttaplastra -	Pentola 7.2 kW	Fry top 6.9 kW
0.4 kW Semifreddi	0.5 kW Cioccolato	0.8 kW Gelato	2.5 kW Vision Pastry	4.1 kW Vision Catering	- Tuttaplastra	7.2 kW Pentola	6.9 kW Fry top



## Altri sistemi

**NO**



**Modifiche ai prodotti**

**SI**

**NO**



**Opere murarie**

**SI**

**NO**



**Quadro elettrico aggiuntivo**

**SI**

**NO**



**Cablaggi dedicati**

**SI**

**ZERO**



**Costi**

**SI**



# La cucina connessa



**Monitoraggio in tempo reale di  
forni, cottura e refrigerazione TNK**



**Finalmente 1 app  
per tutta la cucina**

