



# NUOVAIR

INNOVATORS OF REFRIGERATION



**NUOVAIR meets CONVOTHERM**  
**The most powerful Cook&Chill**  
**System in North America**

# INCREASE PRODUCTIVITY AND PERFORMANCE IN THE KITCHEN



What do chefs expect from Cook&Chill technology?

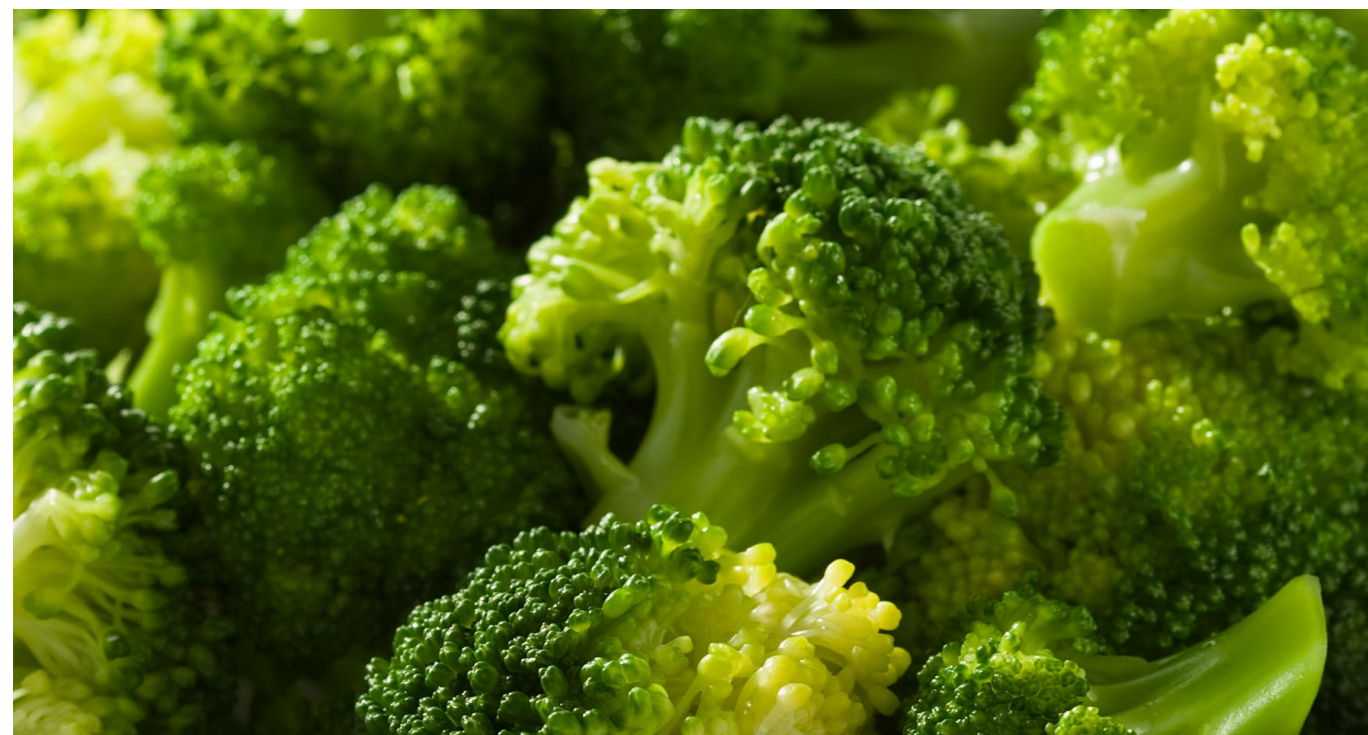
High-speed blast freezing, starting from higher temperatures.

Capacity, power and safety, combined with low consumption.

Simplicity of use and customized work cycles.

Nuovair and Convothem technologies bring all this into the kitchen at the highest standards. Food professionals across the world who have chosen them, know this well and are thrilled to have tripled shelf life, increased output and guaranteed unrivalled quality even for the most sensitive menu items.

Join us!



NUOVAIR



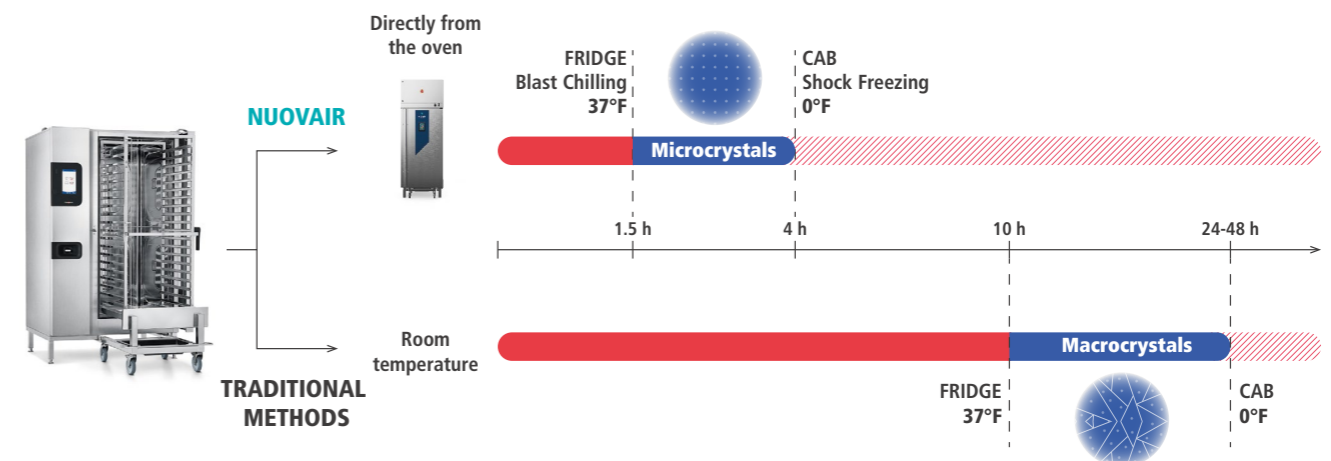
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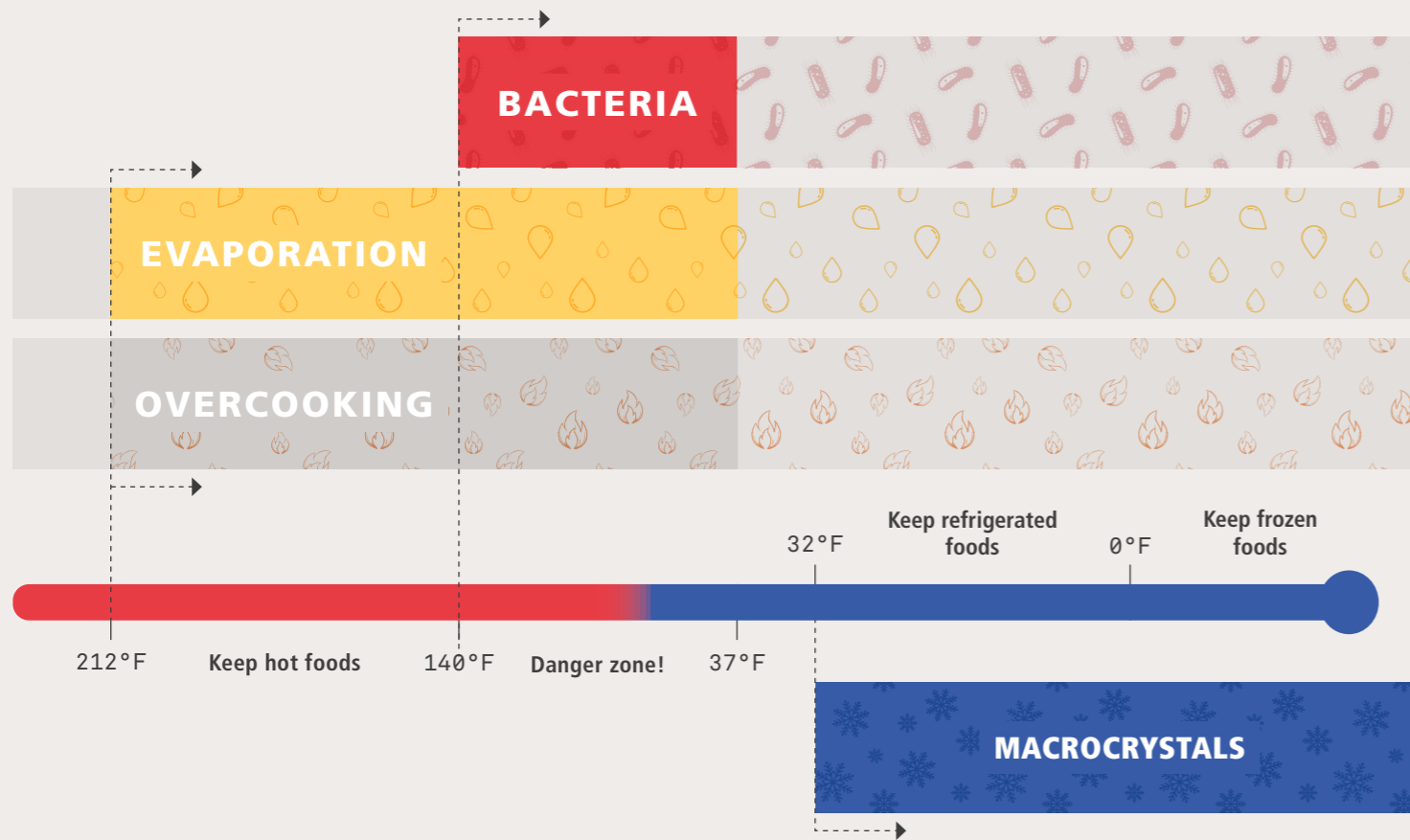
## IMPORTANCE TO FOODSERVICE OPERATION



COOK&CHILL SYSTEM



# WHY A BLAST CHILLER



# & SHOCK FREEZER?

FOOD PROBLEMS	NUOVAIR SOLUTIONS
Between 140 and 37°F foods are subject to bacterial growth.	→ Reduces bacterial growth, increasing food quality, safety and shelf life.
In the first 15' after cooking food loses up to 80% of its relative humidity.	→ Maintains the weight and humidity of the food.
Cooked foods continue cooking while standing, changing their characteristics.	→ Immediately stops the overcooking process.
Cell structure bursts, resulting in mushy foods and depleted nutrients.	→ Forms microcrystals, which preserve all the characteristics of fresh food.

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## COMPETITORS VS. NUOVAIR

	COMPETITOR 1	COMPETITOR 2	NUOVAIR
EVAPORATOR FANS	On-off	Electronic	Bionic blade with speed regulator and air flow control
MAXIMUM FOOD TEMPERATURE	From 149°F	From 194°F	From >200°F
AIR FLOW IN THE CABINET (m³/h)	6,300	7,000	9,000
EXPANSION VALVE TYPE	Mechanical	Mechanical	Electronic
EVAPORATOR PROTECTION	Standard coating	Cataphoresis coating	Electrofin® E-coating
CABINET DOOR FRAME	Plastic	Plastic	Stainless steel
ELECTRIC PANEL	Electronic	Electronic	PLC hardened industrial computer

NUOVAIR IS

- + PRODUCTION**  
 More refrigeration power and more air volume.
- TIME**  
 Blast chilling cycles 30% faster (than competitors 1 and 2).
- CONSUMPTION**  
 Over 30% less energy consumption (when compared to competitor 2).
- + CONTROL**  
 Electronic valve controls chilling every 200 milliseconds.

- + TEMPERATURE**  
 Working from >200°F means higher food quality and longer shelf life.
- + HYGIENE**  
 Stainless steel frame is more hygienic than plastic.
- + DURABLE**  
 Evaporator more resistant to corrosion.



# IDEAL FOR

Nuovair technology meets all the requirements of:

## HOTELS

- Big volumes
- Flexibility in offering different types of cooking
- Different working hours
- Organization
- Banqueting



## HOSPITALS – HOMES FOR THE ELDERLY– NURSING HOMES – PRISONS

- Various menus (including special diets)
- Time between cooking and service
- Staff not present during holidays
- Work division in the kitchen during the day
- Organized purchases



## RESTAURANTS – GROUPS/ CHAINS

- Great flexibility
- Wide menu while maintaining quality
- Staff costs
- Quality of presentation
- Quick service



## EXTERNAL CATERINGS – SELF-SERVICES

- Cooking with no certainty of sales
- Need for a supply of food to regenerate when necessary
- Meeting customers' requests even when there are no chefs in the kitchen
- Flexibility and savings on costs



## PASTRIES – BAKERIES

- A huge range to satisfy customers' requests
- Zero waste, only use the amount you need
- Reduced working time
- Optimization of production line



## DELICATESSENS

- Usually all types of food sold cold
- All food produced to specification
- Quality with a focus on cost
- Organization



## AIR CATERINGS

- Warranty of quality all over the world and in every type of kitchen
- Risks due to time gap between preparation and cooking eliminated

# OUR CHEFS' RECOMMENDATIONS

What can you do with our Cook&Chill System?

## MEAT

**Blast chilling 37°F:** I cook twice a week and the product remains perfect. There is no natural evaporation of moisture and the product does not suffer any weight loss or change in flavor.  
**Shock freezing 0°F:** the formation of microcrystals does not damage the structure of the meat and I can purchase large quantities, which is more economical.



## PASTA

**Dry pasta:** remains al dente and the flavor doesn't change (no oil). My service is much faster: customers only wait a short while.  
**Fresh pasta:** in order to guarantee freshness, I should prepare it several times a week, if not every day. With Nuovair I can prepare and store large quantities of product in very little time. Pasta is just like freshly made, and as I use fresh eggs, I guarantee greater food safety.



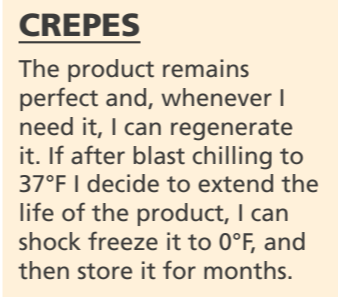
## FISH

I can triple the life of the product if blast chilled to 37°F as soon as it is cooked, or keep it for months by shock freezing. I can buy almost any kind of fish and shock freeze it raw, thus preserving all its characteristics.



## POTATOES

I make oven-baked potatoes once instead of 12 times a week (blast chilling takes 1.5 hours instead of 10). I use equipment to its full capacity, so production costs are much lower. And the potatoes are as good as if they had just been baked.



## CREPES

The product remains perfect and, whenever I need it, I can regenerate it. If after blast chilling to 37°F I decide to extend the life of the product, I can shock freeze it to 0°F, and then store it for months.



## SEAFOOD SALAD

Blast chilled seafood retains the same fresh flavor for 5-6 days. I can buy it when I want and have the variety I want on hand.



## VEGETABLES

I can finally shop smart: I buy seasonal, healthy and cheaper products and shock freeze them so I can regenerate them when I need to. If I cook fresh vegetables instead, I can move them directly from the oven to the blast chiller (I can only do that with Nuovair!).



## DESSERTS

Using either the positive or negative cycle, I can produce some fantastic homemade products at very low cost. With Nuovair, I can make use of my downtime to prepare high quality finished or semi-finished desserts. When kept in the storage cabinet, they are always on hand for any event and any number of people.





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Or contact your Welbilt Convotherm rep in the U.S. or Canada