



New
evolution

piadacooking[®]
EVOLUTION
patented

The **best** cooking quality
The **highest** energy efficiency



The number ONE
technology for cooking piadina

ZERNIKE
ALTERNATIVE HO.RE.CA. SOLUTIONS

Made in Italy

Zernike Innovation never stops

The Research&Development lab is the heart of Zernike, where, since 1998 we have been conducting our mission: **creating innovative and efficient technological solutions for the food service sector.**

We believe a company dedicated to technological innovation must never stop: **every client, every project, every intuition are part of a growth path for creating unique and performing devices.**

This approach laid the bases for the creation of **Piadacooking Evolution, the new generation of griddles for cooking piadina, pita, tortillas, etc.** Quality and performance reliability, cost reduction and hygiene safety are brought to the highest levels, in a unique and patented device.

Piadacooking Evolution is a griddle designed **for cooking using low temperatures.** The innovative indirect heating technology with diathermic oil considerably **cuts electrical consumption,** reduces the cooking smoke and the **heat spread in the kitchen, enhances food taste** making it more healthy and with no burns.

Piadacooking Evolution is completely designed and **manufactured in Italy,** a quality detail which means reliability.

Furthermore, **Piadacooking Evolution** has undergone an important series of stress tests whose results allowed us to extend the warranty on the mechanical parts to 5 years.

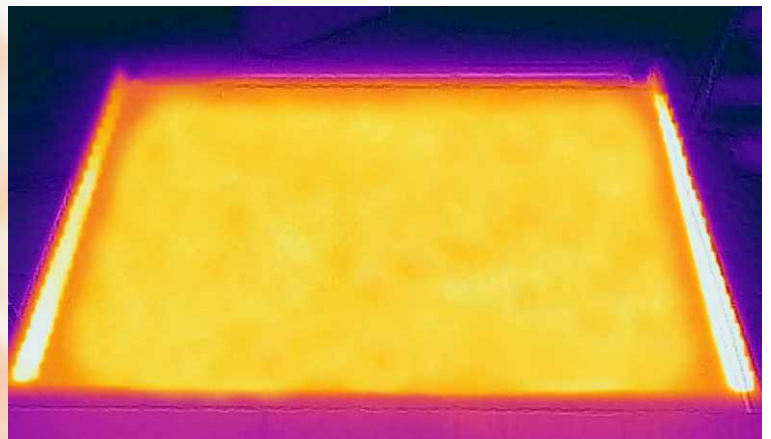


In designing this new range, we managed to keep the same clean and sinuous lines which made the **Piadacooking** visual style unique, easy to use and clean, but at the same we modified the mechanical system.

With a **newly designed internal structure, Piadacooking Evolution** guarantees total reliability even in the harshest working conditions.

Energy consumption reduction

Thanks to the structural changes implemented, **Piadacooking Evolution** performs better and is more efficient. It allows to **cut an additional 15%** from the electric bill.



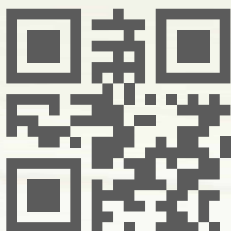
* Piadacooking Evolution photographed with a thermographic camera which shows the heat. The picture was taken when the given set temperature was reached and clearly shows the temperature uniformity on the entire cooking surface.

5 year warranty

Thanks to the improvements in the new design, we can **grant a 5 year warranty on all the mechanical and structural parts of the machine.**

Additional *news* functions

Several new **functions have been added in the touch screen display**, in order to satisfy any need of the user: from the ordinary maintenance alarm, to the active hours counter, to the possibility of presetting the working programs.



Link to video



Piadinas being cooked on the Piadacooking Evolution. The user can operate on the griddle without scalding their hands.

We care about your health...

PiadaCooking Evolution is the new generation of griddles for cooking piadina with low temperatures as well as many other products like pita, tortillas, etc. Two of the great advantages for the user are the **low energetic consumption** and the **minimal heat refraction**.

Evenly heated up by the diathermic oil, once Piadacooking Evolution **reaches the set temperature the infrared and the released heat do not reach the user, considerably reducing heating in the kitchen and heat-related health issues for the user.** Less stress for the staff!

During the hot seasons, especially during lunch breaks, **it is easy to see the difference that Piadacooking Evolution** can make, besides guaranteeing unique performances in terms of energetic efficiency and food's organoleptic qualities.

...and your clients'

The low temperature cooking (201°-240°C) prevents the griddle **from reaching the burning point of saturated fats**, and to avoid producing dangerous amines and carboxylic acid: all substances which are normally generated using traditional cooking systems.

This feature allows you to preserve the original taste of the most popular and appreciated street food of the world.

Enjoy the infinite possibilities **of creating and customizing** your piadinas in a simple and healthy way!

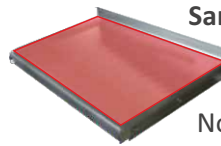
4 advantages you will never give up

In designing Piadacooking Evolution our efforts aimed at creating functional solutions and practices to make the work in the kitchen easier.

Low heat refraction

Piadacooking Evolution generates a **very low heat refraction: this creates better conditions in the working environment.** The user's comfort is improved and thus their productivity increases.

The only one griddle using the 100% of its cooking surface



Same constant temperature on the entire cooking surface, corners and borders included.

No need to move food from one point to another when cooking anymore!

CE
made in Italy
● ○ ●



Easy cleaning

All continuously shaped without joints or welding hard to clean. It works at lower temperature than other technologies and therefore is not subject to encrustation.

OPTICAL RADIATION	FREQUENZE OTTICHE	
	EYE	SKIN
INFRARED	Corneal burns	Vasodilatation
	Thermal cataract	Erythema
	Thermal damages	Burns

LO SAICHE:

"[...]Artificial optical radiations [...] can provoke biological effects which in some case can damage health.

The effects involving eyes and skin are due to superficial exposition to thermal energy and deep heat conduction.

Workers exposed to hot environment with infrared presence for 10-15 years developed various pathologies [...]"

(Public Health Department – Workplace Safety Prevention Office)

You choose the temperature



You set the exact temperature degree knowing that it will perfectly reflect on the surface.

Thanks to **the new touch screen display, programming and setting are even more easy**, precise and functional. With just one click you can choose the preset cooking programs or set a fixed cooking time to help the unexperienced user.



Piadina: a street food successful story

Street food has become a very successful business in Italy and abroad. It is a crucial task for the market to respond to this demand with high quality product as **nowadays consumers are more careful, informed and exacting than before**. Thus a piadina, a crescia or a tortilla become gourmet dishes, popular worldwide.

Besides the **creativity of chefs and firms owners**, the secret of street food's success owns a great deal to the technologies employed. In fact, **Piadacooking Evolution is designed to respect the food's organoleptic qualities and keep it healthy** thanks to an indirect heating system with low temperatures which prevent burns and the consequential creation of potentially toxic substances.

Using **low temperatures** thanks to the diathermic oil heating system, Piadacooking Evolution **allows to considerably reduce the energetic consumption and thus save on the electric bills**. A detail which means a **quick return on investment further heightened by the increased productivity** given by the possibility to **cook on every spot of the cooking surface** different kinds of food.



Vincenzo Liguori,
PIADINERIA MORGAN
Desenzano del Garda - BS
Italy

"..I am very satisfied with PIADACOOKING. Since I have been using it I can achieve an even, fast, precise and effective cooking. I must say that not only has the cooking quality improved radically but also the working environment and our health benefitted thanks to the very low heat radiation which PIADACOOKING produces. From an economic perspective we are very satisfied too: we save 40% on the electricity cost. This is real data verifiable with test or just by looking at the bills..."

Economical and versatile ... it's Piadacooking

ROI, return on investment, is extremely quick.

Reduced energy consumption makes a quick return on investment in a few months.

Energetic consumption is lower. This is possible because diathermic fluid accumulates heat, working as a thermal store, and releases it slowly.

No parts subject to wear and tear. The special steel alloy the cooking surface is made of is crushproof. It does not wear out and it allows to cut food directly on the surface.

Very low thermal dispersion. As it does not overheat the workplace and it produces little smoke, Piadacooking Evolution is ideal for front cooking and can be placed anywhere.

No pollution. It does not produce toxic substances, it does not spoil food, it does not produce pollutants, it does not burn gas or other combustible.

Made of stainless steel. Precious long life material, not subject to changes or rust. It can be recycled at the end of its life.

**2.000,00 € per year!
of potential savings * !**

* A comparison of the yearly savings on electricity bills of a 90x75cm sized Piadacooking Evolution to an identically sized electric grill of another brand, calculated on a 6 hours daily use for 6 days per week, during 11 months/year.





Elena Benin,
LA PIDA SÉ PARSOT
Milano - MI

"...Thanks to Pidadacooking Evolution now I can cook using the entire cooking surface. Thanks to the diathermic fluid heating system the temperature is even all over the griddle, there are no colder points and this allows a way better control on the cooking process. The low heat refraction hugely improved working conditions in our kitchen ..."

PiadaCooking, the innovative solution

For an already established piadina store, **PiadaCooking Evolution** is a **concrete step toward success**; it constitutes the detail able to give a radical turn to the product's quality, to costs and work organization. It is as well a solution for whom is looking for a **patented, high performing, cost reducing, innovative solution** to start up a new piadina kiosk, store or truck.

For Zernike, PiadaCooking Evolution is not simply a griddle, it is part of a precise philosophy: **it is the choice of cooking in a healthy and efficient way, of giving the possibility, through technology, to combine tradition with high qualitative standards.**

For clients eager to start up their first piadina store without anxiety, our distributors are at their disposal for illustrating all the cultural, economic, technological and operational aspects of the "Piadina world".



Piadina

Quality

Piadina is a genuine product, made with simple and fresh ingredients. Prepared, cooked and filled in few minutes: you can offer your clients a healthy and fresh dish.

Versatile

Clients can choose a different filling every day and so will never get tired of eating piadina. You can offer piadina as a complete lunch or dinner replacement or as a simple snack. The filling combination are infinite: salami, cheese, sausages, gratinated vegetables, herbs, grilled meat, fish; as well as sweet filling like Nutella, honey or jam. Furthermore, you can serve it in the pizza version.

Quick

Quick and easy to prepare, piadina does not require particular cooking skills. Anybody, after a brief training, can be able to prepare it, cook it and fill it.

Take away

Piadina is a traditional dish perfect for take-away shop.



PiadaCooking Evolution.

All the versatility for all the different needs



	Length 600 Depth 750		Length 900 Depth 750		Length 1200 Depth 800
Model					
Flat without edges	PE6075L1S		PE9075L1S		/
Flat with edges	PE6075L1C		PE9075L1C		PE1275L2C
Dimensions	600x750x260h		900x750x260h		1200x800x300h
Power	4.8 Kw		6.6 Kw		9.6 Kw
Tension	400 V ~ 3N		400 V ~ 3N		400 V ~ 3N
Piadine Ø 30cm	4 piadinas		6 piadinas		8 piadinas

The technical data reported are subject to possible future modifications. The company does not take responsibility for any imprecision present in this brochure



Base on legs	
BG607585	600x570x630h
BG907585	900x570x630h
BG127585	1200x570x630h
BG157585	1500x570x630h
BG187585	1800x570x630h

Base with doors	
BA607585	600x570x630h
BA907585	900x570x630h
BA127585	1200x570x630h
BA157585	1500x570x630h
BA187585	1800x570x630h

Base with 2 drawers + 1 door	
BAC900PC	900x570x630h

Shelf. It creates a space above the griddle for allowing the user to have everything they need at hand.



The spatula to flip or move the food when cooking.



The scraper with flat side to facilitate the cleaning of the griddle.



CLEANING TOOL. It can be extended and bent to clean hot surfaces.





Heated and fan-assisted
base unit, with 2 doors

BCV900-PC

900x570x630h



Refrigerated base unit,
with 1 drawer

BREF800TN-PC

1200x800x600h

FLASHCLEAN.
Detergent for the
proper cleaning of
the cooking
surface.
Comes in 8 bottle boxes.



5 different models with the same
efficiency, **to satisfy any
productive and space related
need.**

5 bases models to help you
create the kitchen layout and
better organize the work.



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