

MINI STEAM

Automatic steaming oven without pressure



A GOOD STEAM SHOWS IN THE COOKING

Whit Mini Steam, Nilma have created a steaming oven to cook without pressure which, with its advanced technology, guarantees maximum functionality and perfect results.

In fact, the Mini Steam cooks without air in the oven, using the thermodynamic convection of the steam it produces, thus avoiding the oxidation of the product and long cooking times. In addition, its dry saturated steam prevents the food cooked from being soaked in condensation.

Consequently, green vegetables, meat, fish and eggs retain all the features required in the best gastronomic tradition, if advantage is taken of Mini Steam cooking, such as:

- preservation of the principal nutrients in the food, as the vitamins, proteins and mineral salts are not lost in the cooking water;

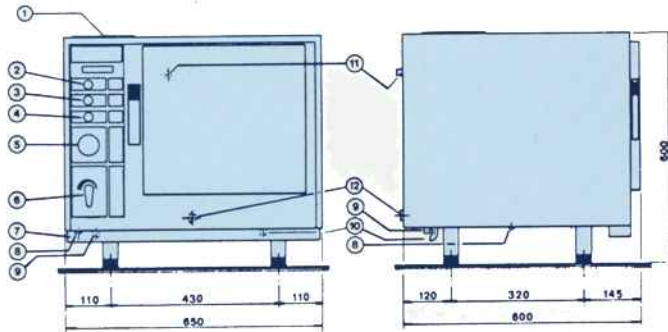
- cooking times reduced by 30-40% compared with cooking in water;
- defrosting and reheating of ready-cooked and deep frozen products without drying them out;
- labour-saving, as the Mini Steam is fully automatic, completely independent of the operator during cooking and always ready for use;
- savings in energy and maintenance thanks to its exclusive technical features such as the heat recovery. It is without doubt the appliance which uses the least electricity in its class.

Whit the Mini Steam, Nilma offer a new cooking system designed to enable hotel, restaurant and institutional caterers to handle their menus more economically and efficiently and improve their quality.

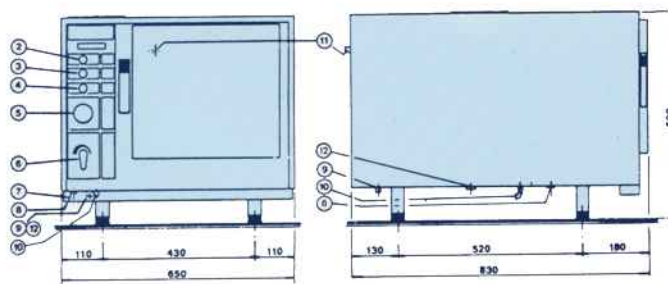
Nilma
LA SCIENZA DELLE GRANDI CUCINE

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GN 1/2 version



GN 1/1 version

KEY

- 1) Softener cap 2) Start/stop button 3) Power pilot light
- 4) Machine ready light 5) Timer 6) Boiler drain lever
- 7) Condensate collector 8) Electric power connection
- 9) Outlet dia. ϕ 3/4" 10) Water connection point dia. ϕ 3/4"
- 11) Discharge safety valve 12) Exchanger drain plug.

PRODUCTION AND COOKING TIMES

FOOD	CONT. GN 1/2	CONT. N°	CAPACITY		COOKING TIME in min.
			in kg GN 1/2	in kg GN 1/1	
VEGETABLES:					
Peas	h 40 F	4	8,5	17	15
Sliced potatoes	h 40 F	4	7	14	25
Sliced carrots	h 40 F	4	6	12	25
Spinach and spinach beet	h 40 F	4	1,6	3,2	10
Sliced courgettes	h 40 F	4	6	12	15
Fennel quarters	h 40 F	4	6	12	22
Brussels sprouts	h 65 F	3	4,5	9	20
Asparagus	h 40 F	4	6	12	15
MEAT:					
Beef in 2 kg portions	h 65 P	3	6	12	100
Chickens in quarters	h 40 P	4	6	12	30
Pork sausages 700 g.	h 65 P	3	6	12	90
FISH AND SEAFOOD:					
Trout 250 g.	h 20 F	6	6	12	16
Sole	h 20 F	6	3,5	7	6
Mussels	h 40 F	4	6	12	6
Crayfish and prawns	h 20 F	6	6	12	12
OTHER FOODS:					
Hard boiled eggs	h 40 F	4	n° 48	n° 96	12
Minestrone	h 65 P	3	6 lt	12 lt	60
Sliced mushrooms	h 40 F	4	4	8	5
Pears	h 40 F	4	5,5	11	35

P = SOLID F = PERFORATED

The cooking times for the products shown in the above table can vary according to the initial temperature, the size and quality of the product itself.

CHARACTERISTICS STRUCTURAL

- Electric steam generator with Incoloy steel heating elements, equipped with a safety valve and special device for producing dry saturated steam.
- External panelling, inside oven, steam generator and door in stainless steel 18/10.
- Oven and steam generator fully insulated.
- Adjustable feet.
- Stainless steel 18/10 grid-rack removable for cleaning.
- Door equipped with seal, handle and removable condensation drip-tray.

FUNCTIONAL

- Low voltage (24 V), control panel equipped with: start/stop button, power pilot light, ready light, programmer for cooking times with sound signal when cycle completed, boiler drain lever.
- Control circuit on electromechanical board.
- Water softener device, placed inside the appliance, only in the GN 1/2 version.
- Automatic control of water level in boiler.
- Special energy economizer and heat recovery facility.
- Safety device to prevent elements to go on if there is no water in generator.
- Connections: water inlet dia. 3/4", main drain dia. 3/4".
Electrics: GN 1/2 version 3,4 kW- 230. 1.50 + E or 220/380.3.50 + N + E - GN 1/1 version 6,4 kW 230.1.50 + E or 230/400.3.50 + N + E.

DIMENSIONS

	GN 1/2	GN 1/1
Lenght	600 mm	830 mm
Width	650 mm	650 mm
Height	600 mm	600 mm



DESIGNED AND MANUFACTURED TO CE STANDARDS



Wilma

LA SCIENZA DELLE GRANDI CUCINE