

DOUGH.O.MAT

Automatic pasta cooker



TECHNOLOGY AT THE SERVICE OF TRADITION

In Italy, besides being a staple, pasta is considered as a national dish. Everybody here knows that it must cook in a lot of water, and that it must be put into the pan just as water starts boiling. However, in addition to these, there are many other secrets one needs to know when preparing spaghetti. But not everybody knows them. For example:

- pasta should cook at controlled temperature to avoid wasting starch and gluten;
- each type of pasta should be stirred at the appropriate speed so that it is

homogeneously cooked;

- the lid should not be lifted to avoid temperature drops.

NILMA has taken all of these elements into account when designing Dough.o.Mat, and has been able to develop a revolutionary unit in strict compliance with culinary rules: this pasta cooker is so perfect that it also cooks "difficult" products like tortellini and gnocchi. But, above all, Nilma pasta cooker is fully automatic, to improve not only the quality of the dishes, but also the working environment.

Nilma
LA SCIENZA DELLE GRANDI CUCINE



Talking about savings: energy...

Dough.o.Mat heating system (whether gas, electric or steam-operated) is switched on and automatically switched off as soon as the required water temperature is reached.

This accurate thermostat control, together with the full insulation of the cooking vat, ensures considerable savings in energy cost.

... and labour!

Dough.o.Mat requires but three operations: setting the cooking programme, introducing salt and pasta and, when cooking is over, completing the pasta discharge.

One person can easily perform these operations... and others while Dough.o.Mat is working.

safest way to cook large bulks, with gre



C40 Loading capacity: 7 Kg
Servings/hour: 250 to 350

C40/2 Loading capacity: 7 + 7 Kg
Servings/hour: 500 to 700

DESIGN FEATURES - C40 - C40/2 - C80 - C80/2

- Construction materials: internal vat and perforated vat made of AISI 316 s/s, outer panelling, flue and cover made of 18/10 s/s.
- Framework mounted on adjustable legs.
- Lid with handle (C80 and C80/2 self-balanced lids).
- Jacketed cooking vat with overflow pipe.
- Tilting vat perforated on the sides and bottom.
- Automatic vat tilting system.
- Pasta mixing hydrodynamic system with continuous/alternate/stop selection (for C80 and C80/2 with adjustable intensity).
- Low voltage control board with electronic programmer.
- Electronic control of water temperature.
- Device to stop mixing when tilting is operated.
- Electronic regulator of water level in the cooking vat.
- Automatic device to lift the perforated vat when the cooking cycle is over, with stop device to allow the pasta to drain.
- Water drain on the cooking vat.
- Safety device to prevent heating in case of no water in the vat.
- Independent operation of perforated vats and heating systems (mod. C40/2-C80/2).
- Finish: product contact parts are polished, while the outer panelling, the lid and the flue are satin-finished.

Total hygiene

With Dough.o.Mat all surfaces in contact with the product are made of polished AISI 316 stainless steel with rounded corners, which allows an easy and safe cleaning.

Moreover, the machine can be automatically cleaned even in the most recessed parts by adding detergent to the whirling water.



at advantages and unparalleled results



Safety of operation guaranteed through H.A.C.C.P. control system

Upon request, this machine may be equipped to run Nilma's "Creative Control Machine Point" software. This software is capable of recording not only the temperature/time function, but also the ingredients, quantity and procedures to execute any recipe. Data collected are recorded in special files in the Chef's computer.



C80 Loading capacity: 20 Kg
Servings/hour: 800 to 1000

C80/2 Loading capacity: 20 + 20 Kg
Servings/hour: 1500 to 2000

DESIGN FEATURES - VERSION "SM" (WHITOUT STIRRING DEVICE)

- Construction materials: fully made of 18/10 stainless steel, internal vat and perforated vat made of AISI 316 s/s.
- Framework mounted on adjustable legs.
- Lid with handle (C80 and C80/2 self-balanced lids).
- Jacketed cooking vat with overflow pipe.
- Tilting vat perforated on the sides and bottom.
- Hydraulic vat tilting system.
- Electromechanical control board equipped with electronic timer for the cooking times, cooking cycle start push-button, vat up/down selector, stop/vat filling/start selector, tension light.
Gas version: reached temperature light, burner unlock push-button.
- Electronic control of water temperature (gas version).
- Automatic device to lift the perforated vat when the cooking cycle is over, with stop device to allow the pasta to drain.
- Water drain on the cooking vat.
- Independent operation of perforated vats and heating systems (mod. C40/2-C80/2).
- Finish: product contact parts are polished, while the outer panelling, the lid and the flue are satin-finished.

ACCESSORIES

Double-walled wheeled vat made of 18/10 stainless steel, with lower shelf and four castors (two with brake).

C80 - C80/2
dimensions: 1058 x 620 x 912 (h) mm
capacity: No. 3 GN 1/1
(530 x 325 x 200 mm)

C40 and C40/2
dimensions: 740 x 620 x 912 (h) mm
capacity: No. 2 GN 1/1
(530 x 325 x 200 mm)



A cloud-free working environment

As no manual intervention is required and the cooking cycle is completed with the lid down, Dough.o.Mat does not produce – unlike traditional pans and cooking vessels – the unpleasant and unhealthy fumes that are normally present in every kitchen.

All this in a very reduced space

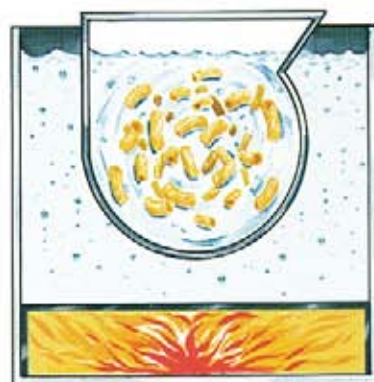
Dough.o.Mat C80/2 enables you to prepare up to 2000 dishes of pasta per hour in only 2 square metres. No other machine requires such a limited space for such a large production.

Complete automation for perfect italian-style cooking

Total programming capability



this is a key advantage for the chef: to be able to perform other operations while Dough.o.Mat cooks safely and automatically. Both the cooking time and the mixing speed of our machine can be set by the operator, for a totally automatic operation. At the end of the cooking, pasta is drained by the machine itself.



Never beyond 96°C

above this temperature the product pores tend to swell and release the starch and gluten, while pasta comes out overcooked. Thanks to a built-in thermostat,

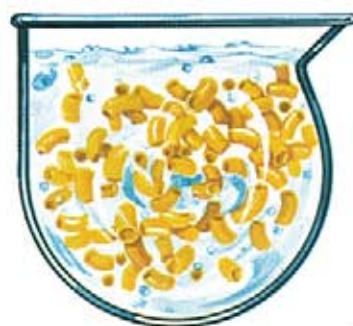
Dough.o.Mat is the only pasta cooker operating below boiling temperature: in this way, pasta "holds" its texture and nutritious contents.

Automatic pasta mixing



this is obtained through a special pump and control valve, which eliminate one of the most unpleasant and exhausting operations for the kitchen personnel.

The speed of the motion is adjustable according to the type of product: this helps avoiding the sticking, clotting and breaking of the pasta, to obtain a uniform cooking throughout.



One kg pasta to 10 litres water

this is the formula used by Dough.o.Mat: an ideal proportion which allows obtaining a homogenous cooking, less starch waste and

virtually no sticking of pasta at the end of cooking.

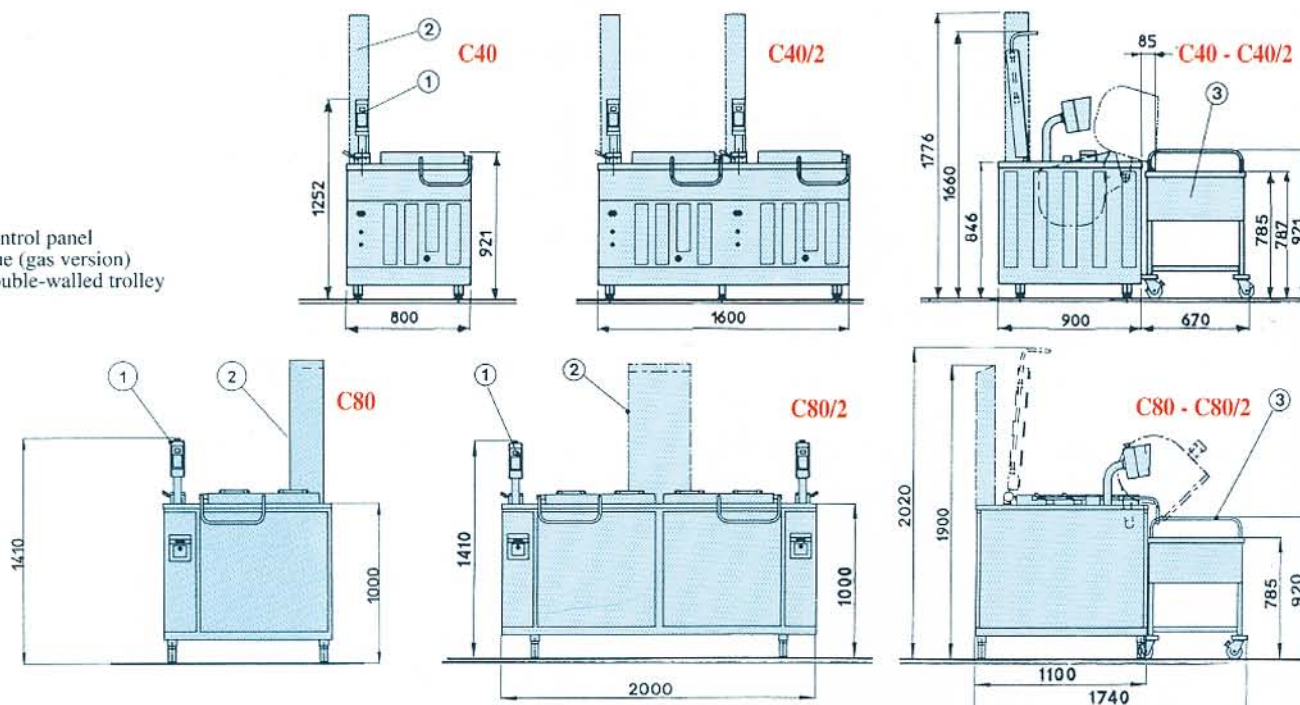


DOUGH.O.MAT

Automatic pasta cooker

LEGEND

- 1 - Control panel
- 2 - Flue (gas version)
- 3 - Double-walled trolley



The dimensions for the pasta cooker without mixing device do not change.

TECHNICAL DATA

	DOUGH.O.MAT C40			DOUGH.O.MAT C40/2			DOUGH.O.MAT C80			DOUGH.O.MAT C80/2			
	electric	gas	steam	electric	gas	steam	electric	gas	steam	electric	gas	steam	
Loading capacity	kg	7		7+7			20			20+20			
Hot water	Ø	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	1"	1"	1"	
Vat capacity	ltr	115	80	110	2x115	2x80	2x110	200	200	200	2x200	2x200	2x200
Main drain	Ø	1 1/2"	1 1/2"	1 1/2"	2x1 1/2"	2x1 1/2"	2x1 1/2"	2"	2"	2"	2x2"	2x2"	2x2"
Steam	Ø		3/4"			2x3/4"			1"			1 1/2"	
Condens. drain	Ø		1/2"			2x1/2"			1/2"			1"	
Steam consumpt.	kg/h		50			100			120			240	
Gas	Ø	1"			1 1/4"			3/4"			1 1/4"		
Heat output	kW	17			2x17			29			2x29		
Install. power	kW	12,5	0,75	0,75	25	1,5	1,5	38	1,75	1,75	2x38	3,5	3,5
Power connection		230/400 V 3.50+T	230/400 V 3.50+T	230/400 V 3.50+T	230/400 V 3.50+T	230/400 V 3.50+T	230/400 V 3.50+T	230/400 V 3.50+T	230/400 V 3.50+T+N	230/400 V 3.50+T	230/400 V 3.50+T+N	230/400 V 3.50+T	
Weight	kg	184	225	184	370	450	370	350	320	350	700	650	700

TECHNICAL DATA "SM" VERSION

Install. power	kW	12,3	0,3	0,3	2x12,3	0,6	0,6	36,5	0,5	0,5	2x36,5	1	1
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The other data remain unchanged.



Wilma

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