

# KONVECTIO

## Convection oven



### WE HAVE MAINTAINED ONLY THE ADVANTAGES OF CONVENTIONAL OVENS

With the KONVECTIO ovens, a few simple operations are enough to roast, grill, gratinate and regenerate... and the results are always perfect!

Their exclusive forced air system (used by Nilma for the first time in Italy) ensures uniform cooking throughout the food. Moreover, effective thermostat control allows significant savings in energy costs.

The oven is extremely easy to operate thanks to a neatly designed control panel: you only have to set the time, temperature and moistening values you want, and you will get a perfect cooking - with no need to check - in a very short time. The advantages of KONVECTIO are far more.

Besides being extremely flexible and reliable - like all of Nilma's products - they feature the following advantages:

- less grease used, i.e. healthier meals
- cooking temperature reached in less time
- high production capacity
- easy to clean
- rational handling of pans through a trolley which rolls into the cooking chamber and is compatible with the blast chiller Quick Frost.

All of this, combined with the other superior features of NILMA products, make KONVECTIO a unique, unrivalled aid for modern catering.

**Nilma**  
LA SCIENZA DELLE GRANDI CUCINE



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Convection oven



**KONVECTIO 10**



**KONVECTIO 20**

## DESIGN FEATURES

Entirely made of 18/10 stainless steel. Insulated cooking chamber in polished stainless steel with specially designed bottom plate to let out the grease. Door made of satin-finished stainless steel, with handle and safety switch, with tempered glass window.

Solenoid valve in stainless steel. Low voltage control panel including: power indicator and "reached temperature" light, manual/off/automatic switch, timer with buzzer to stop the cooking, thermostat, automatic humidifier.

## VERSIONS AND MODELS

**GAS:** including stainless steel burners, electronic ignition and flame detector.

**ELECTRIC:** provided with heating elements made of incoloy steel

Model	K10 gas	K10 elet.	K20 gas	K20 elet.
Capacity	10 GN 1/1	10 GN 1/1	10 GN 2/1	10 GN 2/1
Electric power kW	0,5	12,5	1	25
Thermic power kW	13	-	26	-
Power connection V	230/400 50Hz,3ph+N+E			
Gas connection Ø	3/4"	-	3/4"	-
Water connection for humidifier Ø	3/4"	3/4"	3/4"	3/4"
Weight kg	140	120	270	250
Dimensions mm	1000x860x1535*	1000x860x1535*	1180x1145x1337*	1180x1145x1337*

(\*): height whitout flue. Height of gas version with flue K10 mm 1685 - K20 mm 1487

## ACCESSORIES

Grease filter, automatic humidifier, flue (gas) - trolley and rack in stainless steel, chromium-plated grids GN 1/1 (530x325 mm) and GN 2/1 (530x650 mm), stainless steel pans GN 1/1 and GN 2/1 in 20, 40, 65 mm height, teflon lined pans GN 1/1 and GN 2/1, detergent dispenser, Mudex detergent.

## OUTPUT AND COOKING TIMES

Product	Container	Capacity K10	Capacity K20	Temperature C°	Time min.
Whole chicken	grid	20 kg	50 kg	180	50'
Veal roast 1 kg	pan h 65	25 kg	55 kg	170	100'
Pork roast 1 kg	pan h 65	25 kg	55 kg	170	90'
Roast-beef	pan h 40	25 kg	55 kg	180	40'
Steak cutlet	grid	150 n°	300 n°	180	10'
Hamburger	pan h 40	200 n°	400 n°	180	15'
Trout	pan h 40	10 kg	18 kg	170	15'
Sole	pan h 20	150 n°	300 n°	170	10'
Lasagna	pan h 65	25 kg	50 kg	180	40'
Omelette	teflon covered pan	60 n°	120 n°	180	6'
Tomatoes au gratin	pan h 40	100 n°	200 n°	180	25'
Stuffed peppers	pan h 40	50 n°	100 n°	160	30'
Fennels au gratin	pan h 40	10 kg	25 kg	170	30'
Potatoes in quarters	pan h 40	10 kg	25 kg	180	35'
Regeneration of single portions 110x160x40 mm	grid	60 n°	160 n°	180	30'



DESIGNED AND MANUFACTURED TO CE STANDARDS



# Nilma

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