QUICK-STEAM

Automatic steam cooker

COMPACT, QUICK, PRACTICAL: IT IS THE ANSWER TO MOST OF YOUR COOKING PROBLEMS

When compared to the other cooking methods, steam cooking presents many gastronomic, nutritional and economical advantages. For these reasons, NILMA was the first in Italy to introduce steam cooking and, through Quick-Steam models, offers these advantages to the restaurants and small catering centers with lack of space. In fact, Quick-Steam is a compact and well designed machine which can cook large quantities in short times, allowing the preparation of complex and varied menu. Thanks to NILMA know-how and long lasting technical experience, Quick-Steam is able to handle in a few minutes 6 to 18 kgs. of different kinds of foods: vegetables, fish, meat, fruit, soup, etc., in only a half square meter of space. It can practically cook a whole menu preserving nutritional value, aroma, flavour and appetizing quality and presentation.

Nilma

LA SCIENZA DELLE GRANDI CUCINE

Quick-Steam the ideal cooking

because it reduces cooking times

The remarkable saving of time (and costs) achievable with steam cooking is even more appreciable with Quick-Steam, thanks to its total automation, its cooking pressure (which is of 1 Bar, equal to 120°C) and its excellent insulation.

because it is extremely versatile

With Quick-Steam any kind of food can be cooked even simultaneously – vegetables, meat, fish, fruit – also ready diced, sliced or in portions, etc. Everything can be positioned in a very limited space, because Quick-Steam takes up only a half square meter in the kitchen.

because it saves in energy and labour

With Quick-Steam the only necessary operations are to place the food in the cooking chamber, set the cooking time and, at the end of cycle, take the cooked food out. No control is necessary during the cooking, so that kitchen staff can carry out other jobs. Moreover, the reduction in cooking times and the special construction and insulation result in an energy saving as high as 90% against traditional cooking methods.

system for the professional caterer

It retains the natural texture and quality of the product

Conventional boiling of food results in a high wastage of vitamins and mineral salts, thus robbing the food of its precious nourishing qualities. This waste is greatly reduced with Quick-Steam by ensuring better nutritional value. This is today a very important element and the comparative table shows the results of laboratory tests.

and it makes the most of its gastronomical qualities

Another positive feature of steam cooking with regard to boiling system is that vegetables are not spoiled, meat preserves its natural tenderness and, above all, food taste is improved making seasoning less necessary.

Vegetable nutritional values and the percentage reduction during cooking:

Vegetables	Main nourishing values	Contents mg/hg	Reduction during cooking: in water or stewed	Reduction during cooking: Quick-Steam steam cooking
PEAS	iron	1,8	61%	27%
	potassium	259	51%	18%
	magnesium	35	61%	10%
BEANS	iron	3	18%	4,8%
	potassium	220	21%	16%
	magnesium	30	24%	16%
	calcium	44	43%	26%
POTATOTES	potassium	498	53%	19%
SPINACH	iron	2,9	58%	42%
	vitamin A	485	64%	38%
	vitamin B2	0,37	55%	19%
BROCCOLI	calcium	28	41%	31%
CARROTS	vitamin A	1148	38%	31%
FRENCH BEANS	vitamin A	41	19%	8%
	vitamin C	16	48%	31%

Production and cooking times

Cooking times indicated in the following table may vary according to the inlet temperature, the size and the quality of the product itself and they have been calculated starting from when the necessary operating pressure is achieved in the cooking chamber.

FOOD	Container type GN1/1	Container Q.ty	Container capacity Kg.	Production per cycle Kg.	Cooking times minutes
VEGETABLES					
Sliced potatoes	h. 65 P.	3	5	15	10-12
Diced carrots	h. 65 P.	3	5	15	10-12
Peas	h. 65 P.	3	4	12	4-5
Sliced zucchini	h. 65 P.	3	4	12	6-8
Fennel quarters	h. 100 P.	2	6	12	6-8
Broccoli	h. 100 P.	2	4	8	8-10
Cauliflower in pieces	h. 100 P.	2	4	8	8-10
Spinach	h. 200 P.	1	6	6	5-6
Chards	h. 200 P.	1	6	6	6-7
MEAT					
Chicken quarters	h. 65 N.P.	3	4	12	35-40
Spiced sausage	h. 65 N.P.	3	6	18	90-100
Beef	h. 100 N.P.	2	6	12	80-90
FISH					
Trout	h. 65 P.	3	4		10-12
Cod	h. 65 P.	3	4,5	12	12-15
Hake	h. 65 P..	3	4	12	15-20
OTHER KINDS OF FOOD					
Vegetable soup	h. 65 N.P.	3	6 lt.	18 lt.	12-15
Hard-boiled eggs	h. 65 P.	3	200 pcs.	600 pcs.	12
Apples, pears	h. 65 N.P.	3	6	18	14-16
Mushrooms	h. 65 N.P.	3	3	9	12-15

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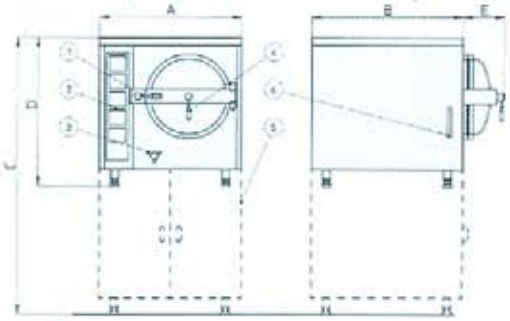
THE MODELS

ELECTRIC

Provided with steam generator with armoured heating elements, made of stainless steel.

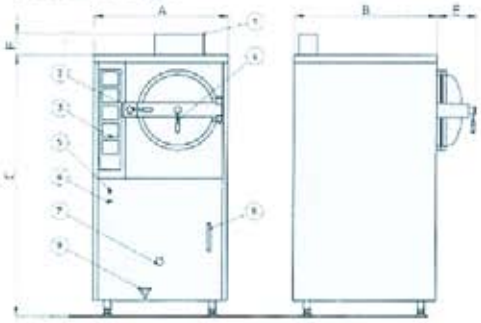


KEY

1) Steam control handle 2) Control board 3) Boiler drainage knob 4) Door control handle 5) Pan-holding base (optional) 6) Level gauge

GAS

Provided with tube nest steam generator, with electric ignition atmospheric burners, pilot flame, safety thermocouple.



KEY

1) Flue 2) Steam control handle 3) Control board 4) Door control handle 5) Burner ignition push button 6) Burner stop push button 7)Sight glass 8) Level gauge 9) Boiler drainage knob

ACCESSORIES (OPTIONAL)

Base for the Electric version with compartment for Gastronorm containers, made of 18/10 stainless steel with two doors and adjustable feet.
Dimensions: 750x800x795 (h) mm
Gastronorm containers (GN 1/1 530x325 mm), can be supplied in different heights and types (perforated or not perforated).

DESIGN FEATURES

- External panelling, cooking chamber and locking door in 18/10 stainless steel.
- Completely insulated cooking chamber and steam generator.
- Adjustable supporting feet.
- 18/10 stainless steel extractable pan-holding rack. Capacity: 3 containers GN 1/1 (h) 65 mm, or 2 containers GN 1/1 (h) 100 mm, or 1 container GN 1/1 (h) 200 mm.

SPECIFICATIONS

- Hinged door provided with sealing gasket and handle with mechanical locking device.
- Cooking time programmer with sound signal for end of cycle.
- Pressure control gauges for cooking chamber and steam generator.
- Water level electronic adjustment in the steam generator with sight glass.
- Safety device preventing the heating system operation in case of water lack in the steam generator.
- Pressure adjustment pressure switch in cooking chamber and steam generator.
- Approved safety valve, calibrated at 1.5 Bar.
- Mechanical safety device preventing steam from getting into the cooking chamber when the door is open, and preventing the door from being opened when the cooking chamber is under pressure.

	ELECTRIC MOD.	GAS MOD.
Electric connection	230-400V 50Hz 3ph +N+T	230V 50 Hz 1ph +T
Thermal power kW	---	13
Electric power kW	12	0.5
Gas connection	—	1/2"
Main drain	3/4"	3/4"
Softened water inlet ø	3/4"	3/4"
Weight of empty machine	98	216

DIMENSIONS

	ELECTRIC MOD.	GAS MOD.
A	750	750
B	800	800
C	1515	1515
D	790	---
E	220	220
F	---	120

CE DESIGNED AND MANUFACTURED TO CE STANDARD

ISO 9001 REGISTERED BY GASTEC

Nilma

LA SCIENZA DELLE GRANDI CUCINE

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