

VAPHOOR

Automatic steam cooker



A NEW AND BETTER METHOD OF COOKING

If compared with other methods, steam cooking has really many advantages: reduction of cooking and cleaning times, increase of employee productivity, reduction of wastes and retaining of food nutritional values. In order to reach these aims, especially in large establishments, we have created a machine by using the highest level of design and technology.

We have studied the fundamental requirements of the very best gastronomy to preserve the highest level of vitamins and mineral salts and not to alter the taste, consistency or appearance of the food.

We believe that Vaphoor meets all the needs of the sophisticated large kitchen.

Wilma
LA SCIENZA DELLE GRANDI CUCINE

Vaphoor, the automatic machine which gives quick and economical cooking of many main dishes and vegetables.



Production and cooking times

The product cooking times indicated in the following table can be more or less sensibly altered, according to the introduction temperature, the size and quality of the product, and they have been calculated starting from when the necessary operating pressure is achieved in the cooking chamber.

	Cooking pressure (bar)	Container GN 1/1	Introduced containers No.	Container capacity Kg.	Cooking time min.	Production per cycle Kg.
VEGETABLES:						
Whole potatoes	1	h.200P.	6	15	15/20	90
Cauliflower	1	h.200P.	6	9	10/12	54
Spinach	0,5	h.200P.	6	6	6/8	36
Ribs	0,5	h.200P.	6	6	6/8	36
Cabbage	0,5	h.200P.	6	6	6/8	36
Fennel quarters	1	h.100P.	12	6	8/10	72
Brussel sprouts	1	h.100P.	12	4,5	10/12	54
Cut peppers	1	h.100P.	12	5	8/10	60
Onions	1	h.100P.	12	5	12/15	72
Broccoli	1	h.100P.	12	5	10/12	60
Sliced potatoes	1	h. 65P.	18	5	15/20	90
Diced potatoes	1	h. 65P.	18	5	15/20	90
Peas	0,5	h. 65P.	18	4	8/10	72
French green beans	1	h. 65P.	18	2,5	12/15	45
Sliced carrots	1	h. 65P.	18	5	10/12	90
Sliced zucchini	0,5	h. 65P.	18	4	8/10	72
Asparagus	0,5	h. 65P.	18	2,5	8/10	45
Borlotti beans	1	h. 65P.	18	4	12/15	72
Chick-peas	1	h. 65P.	18	4	10/12	72
Sliced turnips	1	h. 65P.	18	4	12/15	72



MEAT:

Cotechino	0,5	h.100P.	12	5	90/120	60
Zampone	0,5	h.100P.	12	6	90/120	72
Beef	1	h.100N.P.	12	8	80/90	96
Pork	1	h.100N.P.	12	8	60/80	96
Chicken quarters	1	h.100N.P.	12	6	25/30	72
Veal stew	1	h. 65N.P.	18	4	35/40	72



FISH

Trout	0,5	h. 65P.	18	3	10/12	54
Cod	1	h. 65P.	18	4	10/12	72
Hake	1	h. 65P.	18	3	12/14	54
Salmon	1	h. 65P.	18	4	12/14	72



PASTA AND OTHER KINDS OF FOOD

Mixed veget. and pasta soup	1	h.100N.P.	12	12,5	15/20	150 lt
Pasta	1	h.100N.P.	12	3 + Water	8/12	36
Rice	1	h.100N.P.	12	3 + Water	10/15	36
Hard boiled eggs	0,5	h. 65P.	18	150 pcs	5/6	2700 pcs
Apples, pears	0,5	h. 65N.P.	18	4	15/20	72
Truffled mushrooms	0,5	h. 65N.P.	18	2	20	38
Egg-plants	0,5	h. 65N.P.	18	3	20	54
Stuffed tomatoes	0,5	h. 65N.P.	18	60/70 pcs.	12	1000/1250 pcs



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THE MODELS

ELECTRIC

With steam generator with armoured heating elements, provided with safety against overheating.

INDIRECT STEAM

With tube nest steam generator fed with mains steam at a pressure included between 5 and 8 bar.

GAS

With steam generator equipped with special burner and electronic ignition, supplied with a safety device approved by the Italian Ministry of Interior.

VAPORE DIRETTO

It is fed with clean steam, at a maximum pressure of 1 bar.

THE ACCESSORIES



TRANSPORT TROLLEY

it is made of stainless steel 18/10, equipped with 4 swivel castors, two with brakes, quick hooking system to the machine and rack locking device.

Dimensions: 830x630x960 (h) mm.



TROLLEY-MOUNTED RACK

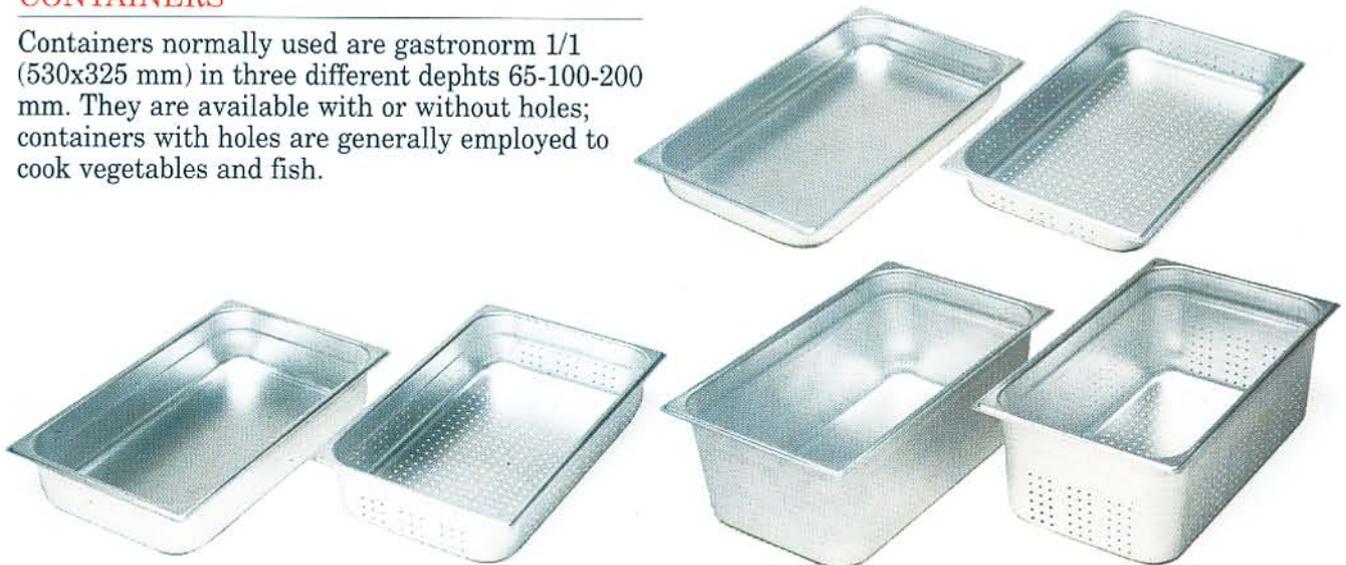
It is made of stainless steel 18/10, provided with slide guides for pans and with handle, it has a capacity of:

- 18 pans GN 1/1 (h) 65 mm. or
- 12 pans GN 1/1 (h) 100 mm. or
- 6 pans GN 1/1 (h) 200 mm.

Dimensions: 700x435x705 (h) mm.

CONTAINERS

Containers normally used are gastronorm 1/1 (530x325 mm) in three different depths 65-100-200 mm. They are available with or without holes; containers with holes are generally employed to cook vegetables and fish.



Vaphoor: all the merits of steam cooking together with all the advantages of Nilma technology.

Vaphoor treats its vegetables with respect

Vegetables	Main nourishing values	Contents mg/hg	Reduction during cooking	
			in water or stewed	Vaphoor steam cooking
PEAS	iron	1,8	61%	27%
	potassium	259	51%	18%
	magnesium	35	51%	10%
BEANS	iron	3	18%	4,8%
	potassium	220	21%	16%
	magnesium	30	24%	16%
	calcium	40	43%	26%
POTATOES	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%

The table above shows how Vaphoor treats its vegetables with respect as well as other kinds of food nourishing principles: there is a great difference between boiling vegetables in water – a strongly dispersive one – and steam cooking. Laboratory tests have proved that Vaphoor steam cooking improves the appearance and taste of the food. Vegetables in fact retain less water and they are unspoiled, meat becomes more tender and everything is much tastier, thus requiring smaller quantities of seasoning.

Vaphoor cooks better and quicker

Vaphoor has a pressure selector which allows the operator to choose the most suitable temperature for the different kinds of food and their degree of delicacy from 0,5 bar (111°C) to 0,9 bar (118°C). As it cooks, Vaphoor produces steam, it restores automatically the evaporation water level and it adjusts its operating pressure with a precision assuring among other things a great reduction in cooking times.

For example, Vaphoor can process in an hour up to 400 Kg. potatoes, 200 Kg. spinach, 100 Kg. pork rolls.

Moreover, when steaming meat a very good stock is obtained which can be used to prepare soups. Vaphoor is equipped with 2 trolleys and 2 racks and this makes it possible to alternate the preparation and cooking phases, thus obtaining a full working schedule.

Vaphoor quickly reactivates pre-cooked and deep frozen foods

Vaphoor is also ideal for the reactivation of deep-frozen or refrigerated food, because it proceeds directly from the defrosting to the final steaming.

Vaphoor saves energy

With vaphoor cooking times are greatly reduced and this leads to a substantial reduction in energy consumption.

Vaphoor is automatic and therefore it also saves on labour costs

All you have to do with Vaphoor after introducing food is simply to set the time and close the door. At the end of the cooking cycle both the steam exhaust and the door opening are automatic; all you need to do is to lock the trolley against the steamer and take out the racks with the food thoroughly cooked. Even in cleaning operations the saving of labour is huge; in fact at the end of the cooking cycle a self cleaning device operates automatically.

Another advantage: the safety of the operating personnel

The many safety devices make all operations automatic and safe for the operating personnel. For example, the door remains locked all through the cooking period and it is unlocked only at the end of the cooking cycle, when all the steam has been automatically condensated and expelled. Both food introduction and extraction is carried out with a trolley-mounted rack.

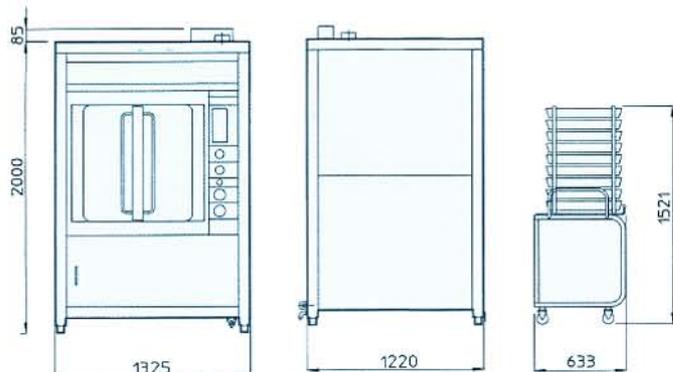
And the safety of operation guaranteed through HACCP control system

Upon request, Vaphoor 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.



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CONSTRUCTION

- Outside frame, cooking chamber, locking door and external panelling made of stainless steel 18/10.
- Closing system with sliding door rotating on the vertical axis of the cooking chamber.
- Completely insulated cooking chamber and steam generator.
- Adjustable stainless steel supporting feet.

DIMENSIONS

Width	1325	mm(*)
Length	1220	mm
Height	2000	mm

* (GAS version "S" 1700 mm)

THE FEATURES

OPERATION

- Door automatic release device at the end of the cooking cycle.
- Digital electronic programmer for cooking times and main operating functions such as steam inlet and discharge at the end of the cooking cycle.
- Generator and cooking chamber pressure control gauges.
- Cooking pressure selector: 0,5 bar or 0,98 bar.
- Cooking chamber bottom automatic washing device.
- Floating particles filtering device placed at the water inlet.
- Device for quick hooking of the pan holding trolley at the entrance of the cooking chamber.
- Water level electronic adjustment in the steam generator with external window.
- Safety device preventing the heating system from being switched on in case there should be no water in the steam generator.
- Safety devices: cooking chamber pressure switch, steam generator pressure switch, safety valve calibrated at a maximum pressure of 0,9 bar and safety microswitch on the door.
- Machine built according to I.S.P.E.S.L. regulations and provided with test and inspection certificate.
- VAPHOOR Mod. Gas "S" has been especially designed for the cooking of the frozen foodstuffs.

	Direct Steam Mod.	Indirect Steam Mod.	Gas Mod.	Gas "S" Mod.	Electric Mod.
Water inlet	1/2"	1/2"	1/2"	1/2"	1/2"
Main exhaust	1 1/2"	1 1/2"	1 1/2"	1 1/2"	1 1/2"
Water consumption l/h	480	700	525	525	600
Steam connection	1 1/2"	3/4"	-	-	-
Condensate drainage	-	1/2"	-	-	-
Steam consumption Kg/h	150	200	-	-	-
Gas connection	-	-	3/4"	3/4"	-
Thermal power kW	-	-	75	95	-
Empty weight Kg	605	725	710	780	675
Electric power kW	1	1	1	1	73
Electric connection	230.1.50+T	230.1.50+T	230.1.50+T	230.1.50+T	230/400.3.50+N+T

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Nilma

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NILMA SpA - Via E. Zacconi 24/A - 43100 Parma - Tel. +39 0521 785241 - Fax +39 0521 273050 - E-mail: export@nilma.it - Home Page: www.nilma.it
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