

KONVECTIO-STEAM

Combi oven



>> THE OVEN WITH THE MAXIMUM FLEXIBILITY OF OPERATION

KONVECTIO-STEAM is the result of two innovative cooking systems, which Nilma with its specialistic equipment introduced in Italy as the first: the convection and steam cooking systems.

This combination makes it possible both to cook with steam and to roast, grill and gratinate with one oven only; also to obtain new cooking possibilities by combining these two systems or by alternating them.

The above ensures that the final cooking is perfectly uniform on each pan.

Anyway, KONVECTIO-STEAM advantages go beyond the simple functional aspects, as they also include:

- full respect of the food organoleptic characteristics;
- less flavouring for more dietetic dishes;
- more yield of product (less loss of weight);

- high productivity with minimum overall dimensions;
- great costs savings;
- short heating times;
- easy cleaning;
- rational handling of the product: the exclusive trolley with grid-rack fits also the chiller mod. Quick Frost. All these qualities make KONVECTIO-STEAM a proper answer to the needs of innovation, rationality and economy of each large kitchen.

Nilma

LA SCIENZA DELLE GRANDI CUCINE



KONVECTIO-STEAM >> 10



KONVECTIO-STEAM >> 20



KONVECTIO-STEAM >> 40

>> VERY EASY TO OPERATE AND USE

Thanks to the easy and clear electronic control board, it is easy to programme the different cookings in the KONVECTIO-STEAM. Each cooking system (convection-steam-mix) has got its proper display showing temperature and time. Cooking phases are stored as per the programmed order and automatically follow one another without any intervention. Besides, it is possible to change the already selected programme (amending times and temperatures) without interrupting the cooking cycle. By operating the proper push-buttons on the control board the suitable fan speed (high or low according to the type of product) and the proper heating power (full or half) can be selected, this allowing considerable energy savings. The core probe is equipped with a proper display which shows the reached temperature and takes priority on the other selected parameters. The internal light in the cooking chamber shows the cooking results. Finally, the upper part of the control board refers to a very important function: the fault-tracing. Thanks to six warning lights, the possible faults of the oven are automatically indicated.



>> A REALLY UNIFORM COOKING IN THE OVEN

The special technical characteristics of the KONVECTIO-STEAM ovens - such as the special baffles, the perfect air circulation and speed - allow cooking to be really uniform on each pan. This with all cooking selected systems and all types of products.

>> ...AND REALLY PERFECT TO THE CORE OF THE PRODUCT TOO

When large volume foodstuffs have to be cooked, it is difficult to obtain the required cooking both on the surface (browning or gilding) and on the core of the product. The best example is the roast-beef: to a very good outside browning, it corresponds a partial inside cooking. With KONVECTIO-STEAM it is possible to obtain these two different cookings without continuous checkings and trials: you just have to put the probe into the core of the product, select the temperature (i.e.70°C) and, at the same time, select the external cooking (i.e.180°C). When the probe points out that the core temperature has been reached, the cooking is over, aside from the time and the temperature programmed for the outside.



On demand, the KONVECTIO-STEAM may be equipped with a printer for the recording of the cooking process (number of the operation, date, time, product temperature), according to the ISO 9000 standards and HACCP procedures.

>> SAFETY OF OPERATION GUARANTEED THROUGH HACCP CONTROL SYSTEM

Upon request, KONVECTIO-STEAM 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.



>> THE TROLLEY IS PRACTICAL AND EASY TO HANDLE

Thanks to the exclusive trolley which can be directly inserted in the cooking chamber, with the KONVECTIO-STEAM the job in the kitchen really becomes more rational and risks of burns are avoided. Nilma, designed this trolley considering also the need to chill the foodstuffs after cooking.

For this reason the trolley perfectly fits the Quick-Frost and any further transfer of pans can be avoided.



Example of trolley interchangeability between KONVECTIO-STEAM 10-20-40 and QUICK FROST 10-20-40.

>> A QUICK AND EASY CLEANING

Cooking chamber cleaning takes just a very short time, as there are no more edges and gorges. Internal edges are round and walls perfectly smooth with hermetic weldings. The stainless steel fat filter is removable for cleaning and easy to be washed. The grid-rack does not enter the oven on welded rails, but it glides on the bottom of the cooking chamber which is shaped in the Konvectio-Steam 10 and perfectly smooth in the Konvectio-Steam 20.



>> THE MODELS

KONVECTIO-STEAM >> 10 20 40

>> THE VERSIONS

GAS: with double exchanger for steam or convection cookings, made of 18/10 stainless steel with independent functioning. Stainless steel burners with electronic ignition, with ionisation flame detector.

ELECTRIC: operating with stainless steel incoloy heating elements (convection). Electric steam generator with 18/10 stainless steel exchanger (steam).

>> THE ACCESSORIES

TROLLEY FOR KONVECTIO-STEAM 10: with wheel-mounted grid-rack, equipped with quick hooking device to the oven, two fix wheels and two castors with brake.
•Made of 18/10 stainless steel
•Loading capacity: 10 pans GN 1/1
•Dimensions: 550 x 600 x 1460 mm

TROLLEY FOR KONVECTIO-STEAM 20: with fix grid rack that fits the cooking chamber, equipped with removable handle, with two fix wheels and two castors with brake.
•Made of 18/10 stainless steel
•Loading capacity: 20 pans GN 1/1 or 10 pans GN 2/1
•Dimensions: 700 x 890 x 1250 mm

TROLLEY FOR KONVECTIO-STEAM 40: with fix grid rack that fits the cooking chamber, equipped with removable handle, with two fix wheels and two castors with brake.
•Made of 18/10 stainless steel
•Loading capacity: 40 pans GN 1/1 or 20 pans GN 2/1
•Dimensions: 850 x 750 x 1860 mm

Stainless steel or Teflon covered **PANS**, gastronorm GN 1/1 (530x325 mm) or GN 2/1 (530x650 mm), available in the heights of 20-40-65 mm.

Stainless steel or Chromium-plated **GRIDS**, gastronorm GN 1/1 (530x325 mm) or GN 2/1 (530x650 mm).

Stainless steel full size or perforated **CONTAINERS**, gastronorm GN 1/1 (530x325 mm) or GN 2/1 (530x650 mm), available in the heights of 20-40-65-100-200 mm.

PRINTER for the recording of the cooking process. It shows the number of operations, the date, the time and the temperature of product.

MAXIMUM FLEXIBILITY OF OPERATION

KONVECTIO-STEAM is really an oven that can cook every kind of product obtaining such good

results that the same are unobtainable with the traditional ovens.

>> CONVECTION COOKING



This is the traditional oven or grill cooking with temperature up to 250°C and, thanks to the perfect forced-air circulation, there are no risks of burns or not uniform results. It is perfect to roast meat, to cook pizza, bread, cakes and omelettes, to gratinate and grill meat and vegetables with, moreover, the possibility of selecting ventilation and moisture or setting the cooking at product core, through the special probe.

	COOKING TEMPERATURE	COOKING TIME	CONTAINER H mm	TOTAL CAPACITY Kg		
				KS-10	KS-20	KS-40
Lasagne	170°C	25'	65	25	60	100
Cannelloni	170°C	20'	40	20	50	100
Gnocchi romana style	170°C	20'	40	20	50	100
Whole chickens	180°C	30'	grid	20	50	100
Liver Venice style	230°C	8'	20	15	30	60
Meat ball (50 gr)	250°C	12'	20	25	60	110
Cutlet milan style (100 gr)	190°C	8'	20	12	28	60
Whole trout (200 gr)	230°C	12'	20	25	55	100
Deep-frozen fish	180°C	18'	15	15	35	70
Roast potatoes in quarters	180°C	45'	40	25	55	100
Deep-frozen brochets	160°C	15'	10	10	22	44
Fruit jam tart	170°C	25'	40	15	40	80

>> STEAM COOKING



From the nutritional and economical point of view, it is an excellent cooking system: it helps limiting the nourishing substances and vitamins dispersion, it exalts flavour and colour of the food. Besides, with this system, it is not necessary to boil big quantities of water or to cook for long times, with considerable energy savings. It is ideal for cooking vegetables, fish and fruit, or -operating on the temperature- for particular cookings, such as bain-marie.

	COOKING TEMPERATURE	COOKING TIME	CONTAINER H mm	TOTAL CAPACITY Kg		
				KS-10	KS-20	KS-40
Whole salmon (1Kg)	100°C	25'	40 perf.	25	55	100
Whole trout (200gr)	100°C	12'	40 perf.	26	55	100
Whole zampone	100°C	60'	40	20	45	90
300 gr beef	100°C	90'	40	25	55	110
Chicken in quarters	100°C	30'	40	25	55	110
Spinach	100°C	8'	65 perf.	10	25	40
Sliced carrots	100°C	20'	65 perf.	25	55	100
Fennels	100°C	20'	65 perf.	20	45	90
French beans	100°C	25'	40 perf.	20	45	90
Whole new potatoes	100°C	20'	65 perf.	15	35	70
Deep-frozen broccoli	100°C	25'	65 perf.	15	35	70
Deep-frozen cauliflower	100°C	25'	65 perf.	15	35	70

>> COMBINED COOKING



It is a cooking system which sums up the advantages of both steam and convection cooking.

Therefore you can obtain more quick cookings with a high percentage of moisture, so that foods don't get dry (less loss of weight), the outside remains soft and taste and look are exalted.

	COOKING TEMPERATURE	COOKING TIME	CONTAINER H mm	TOTAL CAPACITY Kg		
				KS-10	KS-20	KS-40
Gratiné fennels (in quarter)	170°C	8'	40	12	25	50
Zucchini	180°C	10'	40	20	45	100
Stew	175°C	120'	65	15	35	70
Roast chicken (500gr)	170°C	60'	40	25	55	100
Rabbit pieces	170°C	90'	40	25	55	100
Roast veal (1Kg)	170°C	90'	40	25	55	100
Fresh sole (150gr)	170°C	12'	20	15	35	70
Deep-frozen sole	180°C	18'	20	18	38	75
Deep-frozen monopartions (110x160x40)	140°C	35'	grids	100	216	420

>>> COOKINGS IN SUCCESSION



The flexibility of the Konvectio-Steam oven makes it possible to have many different combinings (27) which alternate the steam/convection/combi cooking systems.

All these phases can be stored as they are programmed. Each single cooking can be selected as per time and temperature required for that specific food.

In this way each product is cooked according to its organoleptic characteristics, the gastronomical results required and to the chef's fantasy.

	COOKING TEMPERATURE	COOKING TIME	CONTAINER H mm	TOTAL CAPACITY Kg		
				KS-10	KS-20	KS-40
Stuffed pepper	Steam 100°C	12'	20	25	55	100
	Forced Air 170°C	20'				
Gratiné fennels	Steam 100°C	10'	40	12	25	50
	Forced Air 170°C	15'				
Meat loaf	Steam 100°C	15'	40	20	50	100
	Combi 170°C	55'				
Deep-frozen shank	Steam 100°C	20'	40	20	45	90
	Combi 170°C	50'				
Whole duck	Forced Air 180°C	20'	40	20	50	80
	Steam 100°C	10'				
Lamb (pieces)	Combi 170°C	50'	40	25	55	100
	Forced Air 180°C	10'				
Deep-frozen bread	Combi 180°C	5'	20	25	55	60
	Forced Air 180°C	18'				

>> RECONSTITUTION AND REGENERATION

By using the combi system it is possible to reconstitute pre-cooked foods (at 130°C) without the risk of getting them dry on the outside. While, talking about deep-frozen products, it is possible to immediately cook them after defrosting.

The steam system, at controlled temperature, makes it possible to reconstitute vacuum-packed products by placing them directly on the pans. The required temperature can be obtained by inserting the probe inside the packing.

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THE FEATURES

STRUCTURAL

- Construction in satin-finished 18/10 stainless steel
- 18/10 stainless steel cooking chamber, fully insulated, with round edges, hermetic weldings, bottom properly shaped to allow the fats drain.
- 18/10 stainless steel door, fully insulated, with tempered double-glass window and handle.
- 18/10 stainless steel bearing frame with adjustable feet.
- Condensate collecting groove placed under the door (for KS 10).
- 18/10 stainless steel fume exhaust chimney.
- 18/10 stainless steel fat filter removable for cleaning operation.

- Low voltage electronic control board, provided with three cooking programmes to be memorized, digital thermostat and timer for each cooking system (steam-combi-convection). Fault tracing of the most important functions of the oven. Power selector (electric version).
- Internal light in the cooking chamber.
- Safety micro-switch on the door opening.
- Temperature uniforming device (patented).
- Device for automatic condensation of fumes.
- Automatic safety systems on main parts of oven (solenoid valve, boiler, burners, probe, temperature control, door).
- Automatic washing cycle of the steam generator at the end of work.
- Steam generator discharge control.

FUNCTIONAL

- Thermometric digital probe for 'core' temperature.
- Two-speed motor.

Technical drawings KONVECTIO-STEAM >>



Technical data

>> model	KS/10 gas	KS/10 electric	KS/20 gas	KS/20 electric	KS/40 gas	KS/40 electric
Capacity	10 GN 1/1	10 GN 1/1	20 GN 1/1	20 GN 1/1	40 GN 1/1	40 GN 1/1
Electric connection V	230or400.3.50+N+E	230or400.3.50+N+E	230or400.3.50+N+E	230or400.3.50+N+E	230or400.3.50+N+E	230or400.3.50+N+E
Installed power Kw	0,5	21,5	1	37	2	74
Water connection Ø	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Heating power Kw	26	-	48	-	96	-
Gas connection Ø	3/4"	-	1"	-	1"	-
Machine weight kg	180	160	320	300	550	510
Noise level dB _A	60	60	68	68	68	68



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The factory reserves the right to make all the necessary alterations and technical improvements without notice