

MINI STEAM

Automatic atmospheric steaming oven



**EFFECTIVE STEAMING...
EXCELLENT COOKING**

Nilma have created **MINI STEAM**, a steaming oven that uses an atmospheric cooking system and, thanks to its innovative technological design, can guarantee maximum functionality and perfect results. **MINI STEAM** cooks by heat diffusion: the dry saturated steam that develops inside the oven prevents food oxidization and condensation formation. Meat, vegetables, fish and eggs will preserve all their nutritional properties since the vitamins, proteins and mineral salts are not dispersed in water.

Cooking times are reduced by 30%-40% compared to traditional cooking in water; frozen or pre-cooked food prepared with **MINI STEAM**,

will be tender and perfectly moist. **MINI STEAM** also allows significant savings on labour, because it is completely automatic, and on power, thanks to its exclusive heat recovery system; **MINI STEAM** is the equipment with the lower energy consumption in its category. **MINI STEAM** with its new cooking system is ideal for hotels, restaurants and small communities, because it make every menu tastier and more economical.

Nilma

LA SCIENZA DELLE GRANDI CUCINE

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>> FEATURES

- >> **CONSTRUCTION**
- > Electric steam generator with "Incoloy" stainless steel heating elements, equipped with a safety valve and dry steam production device.
- > Covering, interior and door in stainless steel 18/10.
- > Oven and steam generator fully insulated.
- > Height-adjustable feet.
- > Stainless steel 18/10 rack, may be removed for cleaning.
- > Door equipped with seal, handle and removable condensation drip-tray.

- >> **FUNCTIONAL**
- > Low voltage (24 V) control panel with: start/preheat/stop switch, power light, temperature ready light, programmer for cooking times with end-of-cycle sound signal, boiler drain knob.
- > Automatic control of water level in boiler.
- > Heat-recovery energy saver.
- > Safety device to prevent elements from heating up when water runs out in the generator.

PRODUCTION AND COOKING TIMES

FOOD	PANS	NO. OF PANS	CAPACITY in Kg GN1/1	COOKING TIME (min.)
VEGETABLES				
Peas	h 40 P	4	17	15
Sliced potatoes	h 40 P	4	14	25
Sliced carrots	h 40 P	4	12	25
Beets and spinach	h 40 P	4	3,2	10
Sliced courgettes	h 40 P	4	12	15
Fennel quarters	h 40 P	4	12	22
Brussels sprouts	h 65 P	3	9	20
Asparagus	h 40 P	4	12	15
MEAT				
2 kg beef chunks	h 65 P	3	12	100
Chicken quarters	h 40 P	4	12	30
700 g. pork sausage	h 65 P	3	12	90
FISH AND SEAFOOD				
250 g trout	h 20 P	6	12	16
Sole fish	h 20 P	6	7	6
Mussels	h 40 P	4	12	6
Lobsters and prawns	h 20 P	6	12	12
OTHER FOOD				
Boiled eggs	h 40 P	4	n° 96	12
Soup	h 65 S	3	lt 12	60
Sliced mushrooms	h 40 P	4	8	5
Pears	h 40 P	4	11	35

The above cooking times may vary depending on the initial temperature, size and quality of the product.

Specifications

• Pan capacity	4 GN 1/1 h40 perforate=P or solid=S
• Power supply	V 230.1.50+T or 230/400.3.50+N+T
• Power absorption	kW 6,4
• Water connections, inlet and outlet	Ø 3/4" and 1"
• Weight	Kg 60

Technical drawings

