

KSP 40

Pass-through convection-steam oven



>> THE EVOLUTION OF THE SPECIES

Nilma, a leading manufacturer of high quality professional equipment has designed a new revolutionary convection steam oven, the KSP 40, based on the latest trends in manufacturing and hygiene, and particularly in the HACCP and Cook & Chill sectors.

This innovative, patented oven has a 20 GN 2/1 container capacity, a dual through door for loading products in the cooking area and taking them out in the chill or distribution area.

The oven is placed between these two areas to create a "heat barrier" during cooking which guarantees hygienic conditions for foods. Plus the KSP 40 features operating functions for reheating in kitchens where food is chilled.

In this case, the KSP 40 can quickly heat up foods from cold store to distribution temperatures, with a minimum weight loss

and without altering the organoleptic characteristics.

The KSP 40 design has been based on Nilma's long-standing experience manufacturing combined convection steam ovens and guarantees all the benefits of the range, including versatility, the use of less seasoning, better product performance, uniform cooking on all racks, large-scale production capacity, plus the easy and safe handling of foods.

The KSP 40 is a unique combination oven, for professionals that want to add value to their cooking.

Nilma
LA SCIENZA DELLE GRANDI CUCINE

KSP 40

Pass-through convection-steam oven



>> CHARACTERISTICS

>> CONSTRUCTION

- >> Built entirely in 18/10 stainless steel.
- >> Insulated cooking chamber in 18/10 stainless steel, with air conveyer and detachable grease filter. Rounded edges; seam welding (airtight) and shaped base for drainage.
- >> Insulated rack trolley inlet and outlet doors in 18/10 stainless steel with viewing window in double, safety glass. Dual handle and device for stopping ventilation.
- >> Load-bearing frame in 18/10 stainless steel with adjustable feet to level the oven.
- >> Stainless steel grease filters which can be manually removed for cleaning.

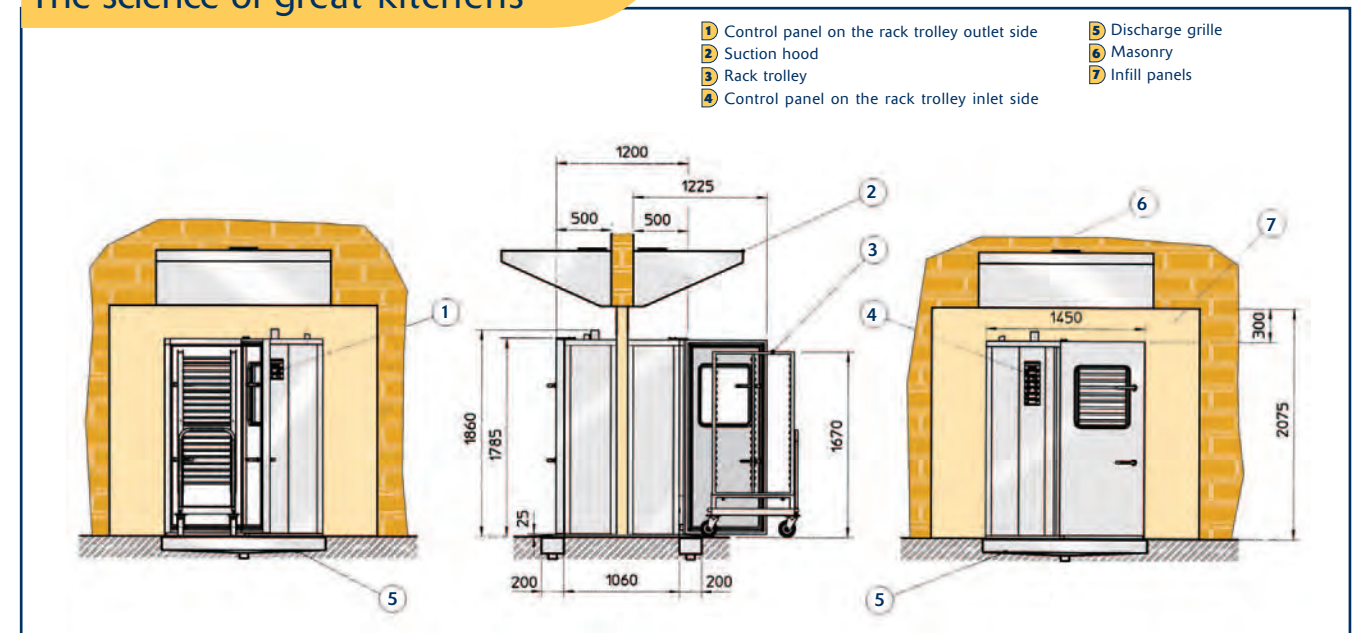
>> FUNCTIONS

- >> Low voltage, electro-mechanical control panel, with 3 cooking programmes, digital thermostat and timers. Digital selector for combined steam-convection cooking, dual ventilation rate, energy saving selector. Version with electronic control panel available on request. Equipped with auto-diagnostics for main oven functions.
- >> Electric steam generator, in 18/10 stainless steel, with safety valve.
- >> 84 kW armoured heating resistances in Incoloy stainless steel.
- >> Cooking chamber light.
- >> Digital thermometer probe to adjust temperature in the middle of the product.
- >> Door opening safety micro switch.
- >> Uniform temperature device (patented).
- >> Automatic condensation device for discharged steam.
- >> Automatic safety devices on main oven parts (solenoid valve, boiler, probes, temperature control).
- >> Automatic steam generator washing cycle at the end of operations.
- >> Steam generator discharge control.

Technical data

Model	KSP 40 pass-through convection-steam oven
Container capacity	20 GN 2/1
Power supply	230/400 V 3.50+N+E
Installed electrical power	86 kW
Softened cold water supply	Ø 1/2"
Weight	820 kg
Ambient noise	75 dBA

The science of great kitchens



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CE DEVICE MANUFACTURED TO HARMONIZED STANDARDS, WITH CE MARKING

Company with UNI ENI ISO 9001:2008 certified Quality System

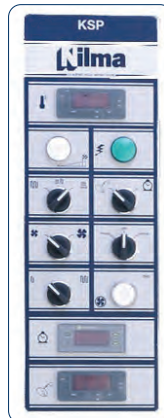
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Convection-steam through oven

>> A DUAL CONTROL PANEL



The KSP 40 is easily and fully programmable, for both the basic version equipped with an electro-mechanical control panel and the electronic version, available on request.

With the control panel, on the side of the door where products are loaded, you can select the convection-steam cooking programme, set and control the temperature displays for the cooking chamber and middle of products and choose cooking times.

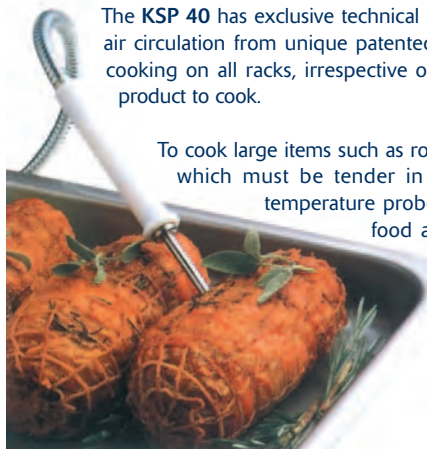
You can also select the ventilation rate and heating power during cooking or reheating, and save considerably on electricity when reheating.

The KSP 40 has a second control panel to check cooking on the side where products are unloaded, with operating and safety controls for all main oven functions.



>> UNIFORM, CONTROLLED COOKING THROUGHOUT

The KSP 40 has exclusive technical features, such as optimal air circulation from unique patented deflectors, for uniform cooking on all racks, irrespective of the cooking system or product to cook.



To cook large items such as roast meats and roast beef which must be tender in the middle, insert the temperature probe into the middle of the food and set the temperature you want.

When the probe reads the set temperature, the food is cooked.

>> EVERYTHING UNDER CONTROL

A connection for Nilma CCMP "Creative Control Machine Point" software can be fitted on the KSP 40, on request.

This system ensures that process parameters are constantly controlled and records each cooking stage, to guarantee operating safety and production standards according to HACCP procedures.

The latest release of this software, CCMP 4.0, can also identify and trace products used in all recipes.



>> EASY HANDLING

The exclusive rack trolley easily slides into and out of the cooking chamber, without risks of burns in the chill area, and can go into the QFP 40 through chiller.



>> MODELS

KSP 40 - ELECTRIC: with convection heating system and Incoloy 800 stainless steel armoured resistances. Electric steam generator, with exchanger, in 18/10 stainless steel.

>> ACCESSORIES

TROLLEY: with racks, which directly slides into the cooking chamber, with dual handle, two fixed casters and two revolving devices with brake.

- Built in 18/10 stainless steel
- 20 containers GN2/1 or 40 GN 1/1 capacity
- Dimensions: 750 x 850 x 1670(h) mm

RACKS: Gastronorm GN2/1 (530 x 650 mm) or GN1/1 (530x 325 mm) h 20-40-65 mm stainless steel or Teflon coated racks.

GRILLS: Gastronorm GN2/1 (530 x 650 mm) or GN1/1 (530 x 325 mm) stainless steel or chrome plated grills.

CONTAINERS: Gastronorm GN2/1 (530x650mm) or GN1/1 (530 x 325 mm) h 20-40-65-100-200 mm solid or hollow stainless steel containers.

>> OUTSTANDING VERSATILITY IN THE KITCHEN

KSP40 lets you cook all foods, from the most delicate to the most robust, giving every chef the chance to get creative and conjure up superb dishes. Some cooking stages and temperatures for the KSP 40 combination oven are given below. Data and results may vary depending on the quality and size of the product used.

	Cooking T°	Cooking time	GN h mm	Product cap. kg
Convection cooking				
Lasagne	170°	25'	65	100
Semolina gnocchi	170°	20'	40	100
Whole chicken	180°	30'	grill	100
Milanese veal cutlet (100g)	190°	8'	20	60
Whole trout (200g)	230°	12'	20	100
Fruit tart	170°	25'	40	80
Steam cooked				
Whole salmon (1 kg)	100°	25'	40 F	100
Spinach	100°	8'	65 F	40
Diced carrots	100°	20'	65 F	100
Whole new potatoes	100°	20'	65 F	70
Combined cooking				
Sliced courgettes	180°	10'	40	100
Rabbit pieces	170°	90'	40	100
Roast veal (1 kg)	170°	90'	40	110
Fresh sole (150g)	170°	12'	20	70
Sequence cooking				
Fennel au gratin	steam 100°	10'	40	50
	convection 170°	15'		
Whole duck a l'orange	steam 100°	10'	40	80
	combined 170°	50'		
	convection 200°	10'		
Lamb pieces	steam 100°	15'	40	100
	combined 170°	50'		
Frozen bread	convection 180°	10'	20	60
	combined 180°	5'		
	convection 180°	18'		

