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## The best pasta? It's cooked by Nilma!

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[Pressbox \(Press Release\)](#) - There is one very simple dish in the Italian culinary tradition that is surprisingly difficult to cook, especially in large quantities: pasta, in all its variants. From spaghetti to fusilli, from trenette to penne and macaroni, every pasta shape needs different cooking times and procedures, and they must be complied with!

First of all, pasta has to cook in a lot of water (10 litres per kg) to prevent sticky, uneven results. A constant, controlled temperature is fundamental. It must not exceed 98°, as otherwise the pasta will release starch and gluten and tend to overcook. Last but not least, even stirring is needed as otherwise the pasta will break or stick to the pan or itself. If the quantities to be cooked are large, following these rules becomes more difficult but no less essential.

To perform every step correctly and cook every kind of pasta to perfection - even including tortellini, potato gnocchi and rice - Nilma has designed and produced the Dough.O.Mat pasta cooker, a restaurant kitchen appliance available in six models, with one or two cooking vats, able to cook up to 2400 portions of pasta an hour. Totally automatic, the Nilma pasta cooker lets the user set the heating system at the correct cooking temperature, keeping it constant and providing impressive energy savings. No labour is required during use except just one operative who programs cooking, loads the pasta and adds the salt: the basket is removed from the water to drain the pasta automatically, so it cannot overcook. No steam is dispersed through the kitchen because the pasta cooker works with the lid closed, while a hydrodynamic stirrer keeps the pasta on the move during cooking with no need for hand stirring, delivering greater safety and ensuring that the pasta does not break or spoil as it cooks.

The Dough.O.Mat can be connected to the Creative Control Machine Point software, which records the temperature, time, ingredients, quantity and working phases, and can also form part of the Pastaline system, the pasta cooking and chilling line that is essential when production requirements make rapid chilling of dishes necessary, in locations like industrial kitchens or hospital, company or school canteens, which need to adopt a Cook&Chill process.

As well as cooking large quantities of pasta, thanks to its quick cooling function Pastaline means pasta can be cooked first and served later without any deterioration in its characteristics. Performing all the phases of the Cook&Chill process, the Pastaline chiller, supplied with freezing cold water, stirs the pasta with a swirling motion, stopping the cooking process and chilling the food in no more than two minutes. The pasta is then stored in a

cold store to await regeneration, through re-immersion in boiling hot water, or by heating in a pan, in an oven or using steam. The result is an impeccably cooked, safe dish that complies in full with the HACCP standards, produced using latest-generation catering appliances that guarantee outstanding results combine with unbeatable kitchen hygiene: in the Dough.O.Mat and Pastaline, all the walls in contact with the cooking water are in AISI 316 stainless steel to withstand salt corrosion. Surfaces are easier to clean thanks to polished cooking baskets and counter-vats with rounded corners and the mixing pump, which can be used to pump water and detergent through even the least accessible parts at the end of the working session.

For more information about Nilma automatic pasta cookers and cooling lines, and to find out about appliances and solutions for Cook&Chill processes and all the other products we design and produce - catering machinery, industrial kitchens and catering equipment- please visit [http://www.nilma.it/index\\_eng.jsp.pressbox.co.uk](http://www.nilma.it/index_eng.jsp.pressbox.co.uk)



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