

MINI STEAM

Atmospheric pressure steam oven



EFFECTIVE STEAMING EXCELLENT COOKING

Mini Steam is an atmospheric pressure steam oven with the unique ability of cooking foods in **dry saturated steam** at the temperature of **120 °C**.

This exclusive characteristic makes **Mini Steam** similar to a pressure oven, because it cooks foods in just a few minutes. Vegetables, meat, fish, shellfish, crustaceans, eggs and other foods will retain their organoleptic characteristics unaltered, with healthier and tastier cooking results. What's more, the thermodynamic convection of the dry saturated steam within the cooking

chamber prevents moisture from forming on foods, keeping the colour of vegetables bright and their shape intact, for a perfect presentation.

Mini Steam cooks without breaks between cooking processes and energy is saved because, thanks to an economizer, it only consumes one third of the electric power theoretically required. **Mini Steam** is ideal for fast cooking and for reactivating and cooking precooked and frozen foods, as well as for a faster and tastier cooking of elaborate menus in restaurants, hotels and institutions.

Kilma

LA SCIENZA DELLE GRANDI CUCINE



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COOKING TIMES AND OUTPUT

	1/1 GN containers	Numbers of containers	Capacity kg	Cooking minutes
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VEGETABLES

Peas	h 40	4	17	15
Sliced potatoes	h 40	4	14	25
Sliced carrots	h 40	4	12	25
Spinach	h 40	4	3.2	10
Sliced courgettes	h 40	4	12	15
Fennel quarters	h 40	4	12	22
Brussels sprouts	h 65	3	9	20
Asparagus	h 40	4	12	15

MEAT

Beef in 2 kg joints	h 65	3	12	100
Chicken quarters	h 40	4	12	30
Sausage 700 g	h 65	3	12	90

FISH, SHELLFISH AND CRUSTACEANS

Trout, 250 g	h 20	6	12	16
Sole	h 20	6	7	6
Mussels	h 40	4	12	6
Prawns and scampi	h 20	6	12	12

OTHER FOODS

Hard-boiled eggs	h 40	4	Pcs 96	12
Vegetable soup	h 65	3	l 12	60
Sliced mushrooms	h 40	4	8	5
Pears	h 40	4	11	35

Cooking times may vary depending on product temperature, piece size and characteristics.

CONSTRUCTION FEATURES

- Appliance made of AISI 304 stainless steel throughout.
- Electric steam generator with Incoloy steel heating elements, safety valve and a special device for producing dry saturated steam.
- Insulated cooking chamber and steam generator.
- Height-adjustable feet.
- Rack made of AISI 304 stainless steel, removable for cleaning.
- Door with gasket and handle. Removable moisture basin.

FUNCTIONAL FEATURES

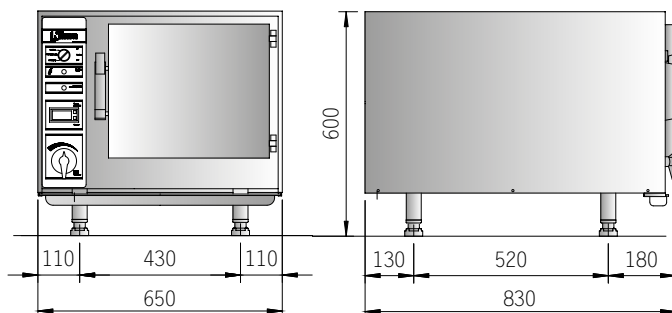
- Low voltage (24V) control panel with: stop/preheating/cycle start switch, power light, reached-temperature light, cooking time programmer, cycle-ended buzzer, boiler drain knob.
- Automatic boiler water level regulator.
- Heat recovery energy economizer.
- Safety device preventing heating elements from starting in case of a lack of water in the generator.

TECHNICAL DATA

Voltage	1 ~ 230 V 50 Hz + PE or 3/N ~ 230/400 V 50 Hz + PE
Power kW	6.4
Softened water connection Ø	3/4"
Drain Ø	1"
Weight kg	72

TECHNICAL DRAWINGS

MINI STEAM



APPLIANCE MANUFACTURED IN ACCORDANCE WITH HARMONISED STANDARDS AND PROVIDED WITH THE CE MARKING

Company with EN ISO 9001 certified Quality Management System

NILMA S.p.A.

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We reserve the right to make any changes or technical improvements considered necessary without notice



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