

PASTALINE

Pasta cooking and chilling line

TECHNICAL DATA	Pastaline C/40		Pastaline C/80			Pastaline C/80-2			Pastaline C/150		Pastaline C/300	
	Electric	Steam	Electric	Gas	Steam	Electric	Gas	Steam	Electric	Steam	Electric	Steam
PASTA COOKER												
Vat capacity litres	115	110	200			2 x 200			385	400	590	600
Water inlet (60°C) Ø	3/4"		1"			1"			1"		1"	
Drain Ø	1" 1/2		2"			2 x 2"			2"		2"	
2" softened water inlet Ø	-	-	3/4"	-	-	3/4"	-	-	1/2"	-	1/2"	-
Steam inlet Ø	-	3/4"	-	-	1"	-	-	1"	-	1"	-	1"
Steam pressure bar	-	1	-	-	0.5 - 2	-	-	0.5 - 2	-	2 - 4	-	2 - 4
Steam trap Ø	-	1/2"	-	-	1/2"	-	-	1"	-	1/2"	-	3/4"
Steam consumption kg/h	-	50	-	-	120	-	-	240	-	200	-	250
Gas inlet Ø	-	-	-	3/4"	-	-	-	1"1/4	-	-	-	-
Thermal power kW	-	-	-	29	-	-	-	58	-	-	-	-
Electric power kW	13	1.25	40	3.5	3.5	2 x 40	5.35	5.35	64.9	4.9	126.5	9.5
Voltage	3 ~ N° 400 / 230 V 50Hz + PE											
* In gas-heated models only												
CHILLER												
Vat capacity litres	115		200			625			425		640	
Water inlet Ø	3/4"		1"			1"			1"		1"	

Ideal for...



INNOVATION WITH RESPECT FOR TRADITION

Two concepts which may seem polar opposites, but which unite in **Pastaline**: a new pasta cooking and quick chilling line which combines the benefits of Italian cooking with **modern Cook & Chill technology**. Pasta overcooks very quickly and, once cooked, it should be served as quickly as possible. But production requirements often do not permit pasta to be cooked in a hot line (cook and serve), for example in airport kitchens or central kitchens preparing meals for hospitals, company and school canteens, or food industries and cooking centres producing ready-to-eat meals. Nilma has thus developed **Pastaline**, to

satisfy the requirement of cooking large amounts of pasta to the highest standards, with the right time, temperature and water/pasta ratio. But it also solves the problem of separating cooking from distribution, while maintaining the special qualities of a good plate of Italian pasta and **observing the HACCP rules**. **Pastaline** is a genuinely universal cooking and chilling line which can be used **for all types of pasta**: long format, like tagliatelle and spaghetti, short format like penne, but also gnocchi, rice, stuffed pasta like tortellini and ravioli, and other foods cooked in the same way.

Nilma

LA SCIENZA DELLE GRANDI CUCINE



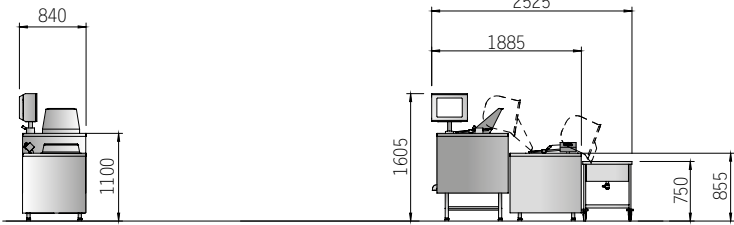
PASTALINE

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TECHNICAL DRAWINGS

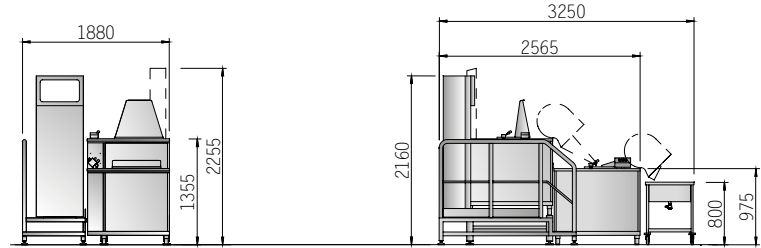
PASTALINE

C/40



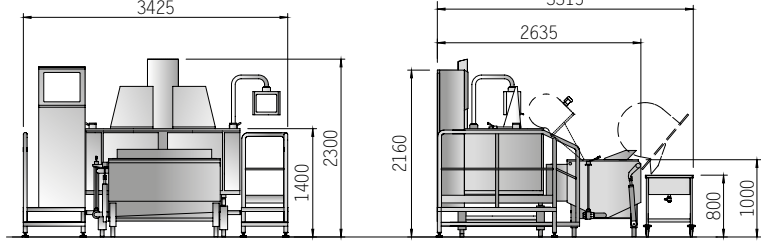
PASTALINE

C/80



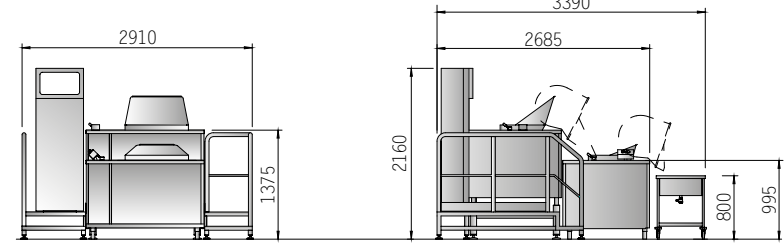
PASTALINE

C/80-2



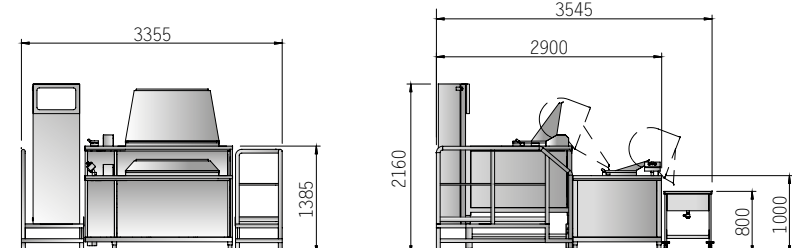
PASTALINE

C/150



PASTALINE

C/300



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

Company with EN ISO 9001 certified Quality Management System

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



Nilma
LA SCIENZA DELLE GRANDI CUCINE

PASTALINE

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PERFECT RESULTS... IN THE BEST TRADITION

Once cooked and dripped, pasta tends to overcook in just a few minutes. If stored in multi-portion Gastronorm containers, it maintains its heat for even longer. But it tends to lose its freshly cooked texture, thus compromising quality.

This is usually managed by shortening cooking times, so that, while left to rest at temperature, it reaches the right cooking time. This gives good results up to around half an hour after cooking.

But if food cannot be served within this limit, **the only solution is the Cook & Chill technology**: cooking followed by a quick chilling.

Pastaline, the fully automatic cooking and chilling line, makes this possible. The operator only needs to put pasta and salt into the cooking water.

The rest of the cooking process is managed by the pasta cooker, the line's main component, which automatically controls the cooking temperature and the water level, **hydrodynamically stirs pasta to prevent sticking**, and finally loads the product into the chiller.

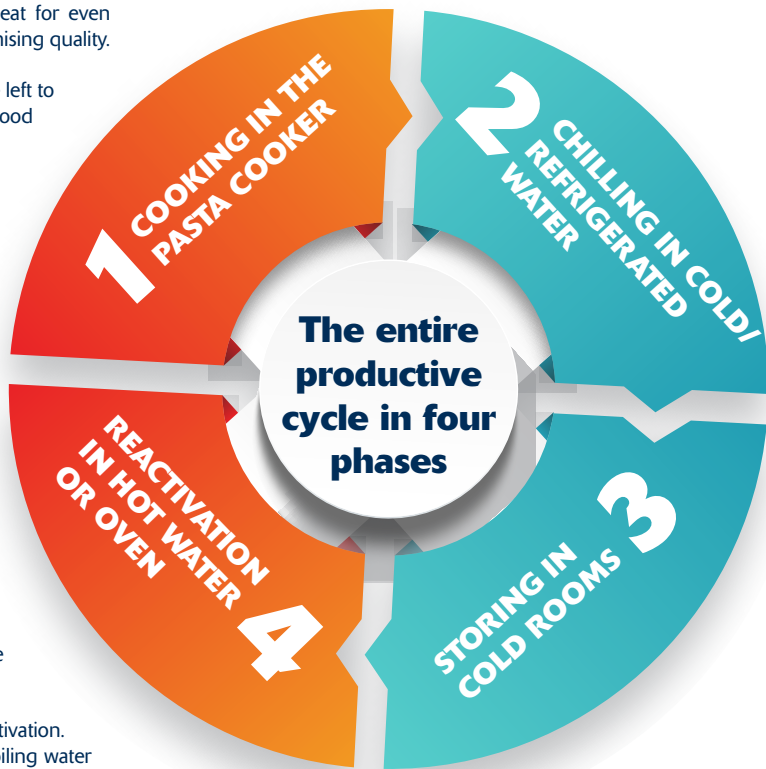
The chiller, fed with either cold or refrigerated water, hydrodynamically stirs pasta, stopping the cooking process and **chilling the product in 1-2 minutes**.

The chilling cycle is controlled by a time and temperature programmer.

When chilling is completed, the basket rises up to the dripping position. Then the operator only needs to discharge pasta into the trolley.

Chilled pasta must then be stored in a cold room while awaiting reactivation.

Pasta may be reactivated either by submerging it once more in boiling water for a short time, or by heating it in a saucepan, a microwave oven or a combi steamer.



SAVINGS: TIME, LABOUR AND ENERGY!

The possibility to process large amounts of pasta and store them for reactivation is an enormous advantage both in terms of production scheduling, and hence reduced costs, and in terms of quality, **under the terms of the HACCP rules**.

Both the pasta cooker and chiller used in **Pastaline** are fully automated. Once they have been programmed, they reduce the operator's work to a minimum. Lastly, the pasta cooker's heating system, with its perfect water thermostatic temperature control and efficient insulation, gives significant energy savings.

BIG PERFORMANCE - SMALL SPACE

Pastaline is very compact and is composed of: a pasta cooker, placed on a frame with a walking platform, a water chiller and a product collection trolley. Production capacity varies in accordance with the model of pasta cooker, the type of pasta and the cooking time. The pasta cooker is available in five models, with one or two vats.

LOADING CAPACITIES			
Models		loading capacities	portions/hour*
Pastaline C/40	1 vat	7 kg	200-300
Pastaline C/80	1 vat	20 kg	600-800
Pastaline C/80-2	2 vats	20+20 kg	1200-1600
Pastaline C/150	1 vat	40 kg	1200-1600
Pastaline C/300	1 vat	60 kg	1800-2400

* portion size: 100 g of uncooked pasta

COMPLETE PROGRAMS FOR COOKING...

The touch screen controls set the cooking times and temperature, and the mixing mode (continuous, stopped, pulsed) and intensity.

At the end of cooking, the basket automatically rises to load pasta into the chiller.

...AND CHILLING

On the digital programmer chilling times and temperatures are set, as well as the mixing mode and intensity.

At the end of the cycle, pasta is dripped and automatically discharged into the trolley.

HYGIENE? TOTAL

All surfaces in contact with the cooking water are made of AISI 316 stainless steel to resist the corrosion of salt. Cooking baskets, containing vats and chilling baskets are polished and with **rounded corners**.

At the end of the process, cooker and chiller can be **automatically washed** by running the mixing pump with water and a specific detergent.



MODELS

PASTALINE

C/40

PASTALINE

C/80

PASTALINE

C/80-2

PASTALINE

C/150

PASTALINE

C/300

VERSIONS

GAS

Direct heating with burners by electric ignition with stabilised flame.

STEAM

Indirect steam heating with a jacket or coil.

ELECTRIC

Heating, indirect with a jacket or direct, with Incoloy steel resistors.



EVERYTHING UNDER CONTROL

On request, **Pastaline**, in the most advanced version, can be **equipped with a PLC** which grants the programming of cooking processes and the storing of recipes, the control of the HACCP parameters, the diagnostic of the functions of the machine and the monitoring and recording of alarms. Furthermore, with the installation of the **CCMP Patented Software**, **Pastaline** connects to the chef's PC, granting the remote monitoring, also on smartphone and tablet, of the line's operations, the data downloading, the updating of recipes and the adjustment of the cooking parameters.

ACCESSORIES

Product collection trolley, entirely made of AISI 304 stainless steel, with four stainless steel wheels, two of which with brake.

Model for:

• **Pastaline C/40**
Dimensions (WxDxH):
740x620x800 mm
Capacity: 2 units of 1/1 GN containers (height: 200 mm)

• **Pastaline C/80**
Dimensions (WxDxH):
1058x620x800 mm
Capacity: 3 units of 1/1 GN containers (height: 200 mm)

• **Pastaline C/80-2 - C/150 - C/300**
Dimensions (WxDxH):
1875x620x800 mm
Capacity: 5 units of 1/1 GN containers (height: 200 mm)

PASTA COOKER CHARACTERISTICS	CONSTRUCTIVE	• Frame made of AISI 304 stainless steel with adjustable feet. • Cooking baskets with 2-mm holes (1,5 mm available as an option) on sides and base. • Containing vats and baskets with rounded corners for an easy cleaning. • Cooking vats with an adjustable draining system and overflow. • Walking platform, to support the control panel, made of AISI 304 st/st and equipped with adjustable feet. • Finishes: polished containing vats and baskets; satin-finished external panelling, control panel and chimney.
	FUNCTIONAL	• Touch screen programmer of the operative functions of the machine. • Cooking baskets with automatic and sequential position restoring. • Hydrodynamic mixing device of pasta with adjustable intensity and continuous/stop/pulsed mode. • Hydraulic rising of the cooking baskets. • Automatic water level control in the cooking vats. • IP65 AISI 304 stainless steel control panel. • Thermostatic setting of the cooking water at 98 °C. • Safety device disabling the heating system in case of a lack of water in the cooking vats. • Independently-working baskets and heating systems in the model with two cooking vats.

CHILLER CHARACTERISTICS

CONSTRUCTIVE	• Entirely made of AISI 304 stainless steel. • Frame with adjustable feet. • Chilling basket made of AISI 316 stainless steel, with 2-mm holes on sides and base. • Basket and containing vat with rounded corners for an easy cleaning. • Containing vat with an adjustable draining system and overflow. • Finishes: polished basket and containing vat; satin-finished external panelling.
FUNCTIONAL	• Additional on-board control panel for the basket rising/descending. • Hydraulic rising of the chilling basket. • Adjustable mixing intensity. • Automatic water level control in the chilling vat. • Thermostatic setting of the chilling water. • Controls integrated in the main panel of the line.