

PASTALINE

pasta cooking and cooling line

Technical data

PASTA COOKER	C/40			C/80			C/80-2			C/150		C/300	
	Electricity	Gas	Steam	Electricity	Gas	Steam	Electricity	Gas	Steam	Electricity	Steam	Electricity	Steam
Vat capacity l	115	80	110	200			2 x 200			385	400	590	600
Hot water Ø	3/4"			1"			1"			1"		1"	
General drain Ø	1" 1/2			2"			2 x 2"			2"		2"	
Softened water 2"Ø	-	-	-	3/4"	-	-	3/4"	-	-	1/2"	-	1/2"	-
Steam inlet Ø	-	-	3/4"	-	-	1"	-	-	1"	-	1"	-	1"
Steam pressure bar (kPa)	-	-	1 (100)	-	-	2 (200)	-	-	2 (200)	-	2 (200)	-	2 (200)
Steam trap Ø	-	-	1/2"	-	-	1/2"	-	-	1"	-	1/2"	-	3/4"
Steam flow rate kg/h	-	-	50	-	-	120	-	-	240	-	120	-	250
Gas inlet Ø	-	3/4"	-	-	3/4"	-	-	1" 1/4	-	-	-	-	-
Heating value (inf ₁ -Hi) kW	-	17	-	-	29	-	-	58	-	-	-	-	-
Installed power kW	13	1.25	1.25	40	3.5	3.5	2 x 40	5.35	5.35	64.9	4.9	126.5	9.5
Weight kg	184	225	184	350	308	350	700	610	700	400	405	790	650
Voltage	3 - N° 400 / 230 V 50Hz + PE												

*gas-fired models only

CHILLER	C/40	C/80	C/80-2	C/150	C/300
Vat capacity l	115	200	625	425	640
Cold water Ø	3/4"	1"	1"	1"	1"
Weight kg	180	300	280	375	510

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 cooling line which combines the benefits of Italian cooling with modern Cook & Chill technology. Pasta overcooks very quickly and, once cooked, 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 to cook 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 HACCP regulations. **Pastaline** is a genuinely universal cooking and cooling line which can be used for all types of pasta: long format, like tagliatelle, spaghetti, short format like penne, but also gnocchi, rice, stuffed pasta like tortellini and ravioli and other foods cooked in the same way.

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LA SCIENZA DELLE GRANDI CUCINE



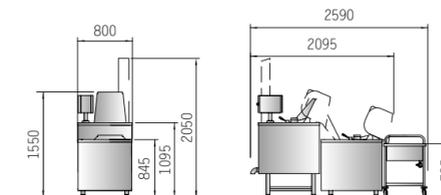
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TECHNICAL DRAWINGS

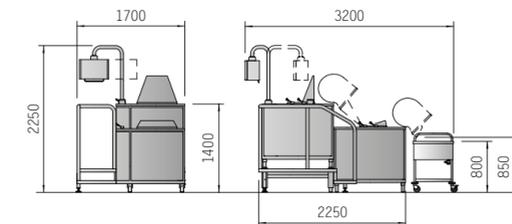
PASTALINE

C/40



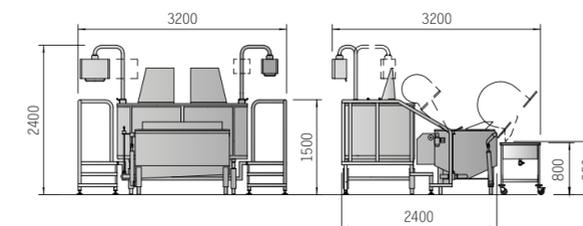
PASTALINE

C/80



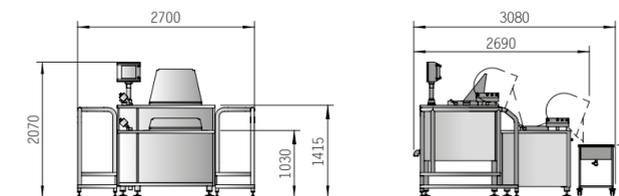
PASTALINE

C/80-2



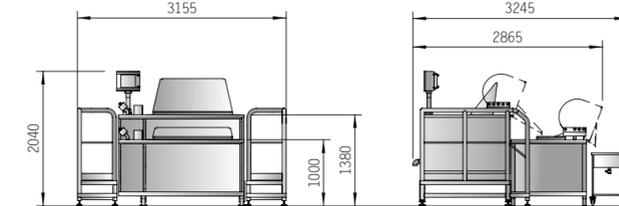
PASTALINE

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

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Perfect results... in the best tradition

Once cooked and drained, 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 quality, thus compromising quality.

This is usually dealt with by shortening cook times, so that when left to rest at temperature, the pasta finishes cooking by itself. This gives good results up to around half an hour after cooking.

But if the food cannot be served within this limit, the only solution is Cook & Chill: cooking and quick cooling.

Pastaline, the fully automatic cooking and cooling line, makes this possible. The operator needs only put the pasta and salt into the water. The rest of the cooking process is handled by the pasta cooker, the line's main component, which automatically controls the cooking temperature, the water level, stirs the pasta to prevent it sticking and then delivers it to the cooler.

The cooler, supplied with refrigerated water, hydrodynamically stirs the pasta, thus stopping the cooking process and chilling the food in 1-2 minutes. The cooling cycle is controlled by a time and temperature programmer. When cooling completed, the basket lifts the pasta to the drain position. The operator needs then only unload the pasta into the trolley.

The cooled pasta must then be stored in a cold room while awaiting reactivation. The pasta may be reactivated either by submerging it once more in boiling water for a short time or by heating in a saucepan, in a microwave oven with steam.

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 standards.

Both the pasta cooker and cooler used in **Pastaline** are fully automated. Once they have been programmed, they reduce the operator's work to a minimum.

And 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, composed of: a pasta cooker, on a frame with platform, a water cooler and product collecting trolley. Production capacity varies with the model of pasta cooker, pasta type and cook time. The pasta cooker is available in four models, with one or two vats.

model	capacity	portions/hour*
C/40 1 vat	7 kg	200-300
C/80 1 vat	20 kg	600-800
C/80-2 2 vats	20+20 kg	1200-1600
C/150 1 vat	40 kg	1200-1600
C/300 1 vat	60 kg	1800-2400

* portion size: 100 g of uncooked pasta

Integrated cooking programs

The programmer automatically controls the cook time and stirring modes (stop-continuous-alternating). At the end of cooking, the basket lifts automatically to pour the pasta into the cooler.



...and cooling programs

The programmer automatically controls the cooling time and unloading into the trolley.

Hygiene? Total

All surfaces in contact with the cooking water are in AISI 316 stainless steel for perfect resistance to corrosion by salt. The cooking baskets, counter vats and cooler baskets are polished, with rounded corners. At the end of the job, for effective self-cleaning, simply add some "Keal" detergent to the water and run the mixing pump.



Everything under control

On request, the pasta cooker and cooler can be connected to the "Creative Control Machine Point" software which not only records temperature/time values, but also: ingredients, quantities and steps required to cook any recipe. Interactive use with the chef's PC allows you to track all ingredients and log all data. The "CCMP" software also runs fault-tracing on the cooker and cooler to highlight and log any alarm conditions.



Accessories

Cooler product collecting trolley.
Made in 18/10 stainless steel, polished interior finish, with four castor wheels (two with brakes).

C/40

Dimensions: 740x620x912 h mm
Capacity: n. 2 GN 1/1 h 200 mm

C/80 and C/80-2

Dimensions: 1,058x620x912 h mm
Capacity: n. 3 GN 1/1 h 200

C/150 and C/300

Dimensions: 1,875x620x800 h mm
Capacity: n. 5 GN 1/1 h 200



The production cycle in four phases



PASTA COOKER CHARACTERISTICS	CONSTRUCTION
	<ul style="list-style-type: none"> • Frame in 18/10 stainless steel tubing, on adjustable feet. • Counter vat and cooking baskets in AISI 316 stainless steel, external panelling, control panel and frame in AISI 304 stainless steel. • Tilting basket, perforated side walls and base, with product unloading hopper. • Finishing: parts in contact with product: polished finish. External panelling, lid and flue: fine satin finish. • Cooking vat, insulated, with drain and overflow device.
PASTA COOKER CHARACTERISTICS	FUNCTIONAL SPECIFICATIONS
	<ul style="list-style-type: none"> • Automatic basket tilt system controlled by electronic programmer. • Hydrodynamic stirrer with stop/continuous/alternating modes and stirring intensity adjustment. • Indirect heating system with double jacket. • Stirrer automatically switches off when the basket is tilted. • Cooking and cooling vat with electronic water level control. • Control panel in AISI 304 stainless steel, rating IP55, mounted on mobile arm. • Thermostatic water temperature control, set to 98°C. • Automatic basket lift at the end of cooking cycle. • Cooking water drain device. • Safety device switches off heating power if water is lacking in the vat. • Electronic digital programmer, manual/automatic mode buttons, basket raise buttons. • Two vat model with independent operation of the baskets and heating systems.

CHILLER CHARACTERISTICS	CONSTRUCTION
	<ul style="list-style-type: none"> • Constructed in 18/10 AISI 304 stainless steel throughout. • Adjustable levelling feet. • Cooling basket in AISI 304 stainless steel with polished finish, holes suited to cooling pasta and rice. • Insulated version available on request.
CHILLER CHARACTERISTICS	FUNCTIONAL SPECIFICATIONS
	<ul style="list-style-type: none"> • Counter-vat equipped with drain and overflow. • Product unload hopper. • Automatic basket tilt, hydraulically operated. • Stirrer vortex power adjustment. • Automatic vat water level control. • Thermostatic water temperature control. • Controls integrated into main panel, equipped with: water temperature thermostat, electronic timer, start button, basket up/down switch.