



Nilma Presents Cook and Chill System

Nilma SpA has developed a new way of producing foodstuffs that first of all respect the principles of HACCP and that on top of that allow for an excellent taste and a beautiful presentation of the product. The system is completely automatic; once one has programmed the machine and have inserted salt, the cooking cycle allows the product to be cooked with a time and temperature control system while being mixed either continuously or with pause times. The intensity of the mixing system is also programmable. At the end of the cooking cycle the cooking basket automatically pours the product in the water cooler. During a few minutes the pasta for example is cooled down to the desired temperature and loses also the starch that has developed on its surface during the cooking cycle. The product that needs to be kept in a cold room, can after re-activation be consumed as a fresh product because it does not show any difference in taste and consistency in comparison to a freshly cooked product. On top of that the procedure offers all the advantages of traceability that only Nilma can offer. This system in first place is ideal for cooking and chilling all kinds of pasta, fresh, hand made, dry long



Nilma's new system ideal for cooking and chilling all kinds of pasta

as well as rice, and eventually also the blanching and cooling of vegetables, and also shellfish. ■

NITROSWING® for the Food Industry

During the various production stages of food the use of gaseous nitrogen is becoming a very common practice. Nitrogen is a gas that is inert, odorless, it cannot be dissolved, it is non-toxic and it allows controlling



IGS Italia's Nitrogen Generators NITROSWING® self-generate Nitrogen at low costs

chemical, enzymatic and microbiological reactions, even reducing the use of additives. With the **IGS Italia's** Nitrogen Generators NITROSWING® it's possible to self-generate this gas at extremely low costs and based on the specific needs in terms of capacity and purity, being completely independent from conventional gas suppliers. An on-board residual oxygen analyzer constantly controls the purity of the produced gas. The NITROSWING® product line is the result of years of research and experience. The main results are very low running costs and a modular design that allows the end-user to increase the plant output by means of an easy addition of modules, without any need of intervention by specialized personnel. Moreover the extremely compact design of the systems allows easy handling and significant transport costs savings. The components used for the NITROSWING® product line are from world first class brands, thus ensuring safe functioning, low maintenance costs and easy local availability of the components. The fully automatic working and the control via telemetry of the generators results in savings in terms of handling costs as well as avoiding of even heavier costs, due to facility stops because of lack or late gas supply from the gas supplier. ■