

CREATIVE CONTROL MACHINE POINT H.A.C.C.P. Nilma System



THE INTELLIGENT SOFTWARE TO CONTROL THE KITCHEN OPERATION BY A SIMPLE "CLICK"

An exclusive software product created by Nilma to meet the requirements of the HACCP standards. These HACCP standards allows the control of the critical points during the various stages of foodstuffs processing, in all sectors: public and private kitchens, as well as food industries.

Following its consolidated philosophy of standing besides its customers, Nilma has created a state-of-the-art software product capable of providing the right solution to the various needs. Unlike other

systems available on the market, the "Critical Control Point" records not only the temperature/time parameter, but also, quantities, procedures and ingredients needed for the production of any recipe, in addition to the recording of data in specific files. The amount and variety of data measured allows for complete monitoring of the work cycle and, in the end, more constant results and safer operations are achieved.

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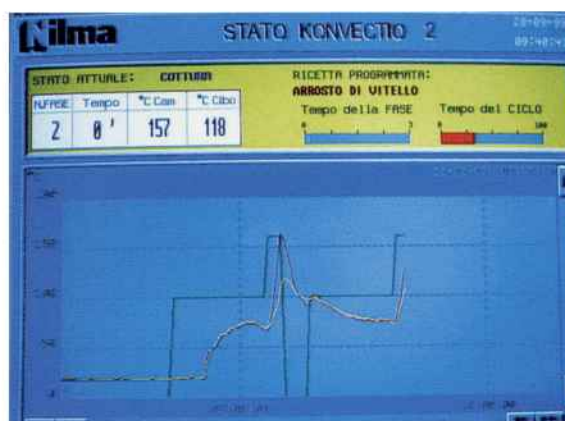
LA SCIENZA DELLE GRANDI CUCINE

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Thanks to this software product created by Nilma, the Chef has a direct view on his office PC of what is happening in the kitchen equipment. In fact, all the machines connected to the system are interactive with the central unit and constantly communicate their status at any given time: pausing, cooking, heating, quick-chilling, freezing etc.

By simply moving the mouse of his PC, the Chef can decide, e.g., the cooking temperature of the oven, type of heat (dry or wet), amount of air to be circulated around the product and the operations to be executed during the cooking cycle. All of this, and much more, can be set-off by a simple click sending the recipe to the unit.

The kitchen operator - who needn't be an experienced chef - can read on the display of the unit which ingredients and procedures must be used to obtain a product with constant quality. The system records any phase - including possible variations to the original recipe that may have been made by the operator during the execution - and can point out to the Chef any abnormal conditions occurring in the process through the troubleshooting function.



All new cooking and blast chilling equipment manufactured by NILMA can be connected to the "Creative Control Point" by installing a special display interfaced to the PC.



Salsamat e Konveccio-Steam: two of new NILMA cooking equipment provided with the special display for HACCP control.



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