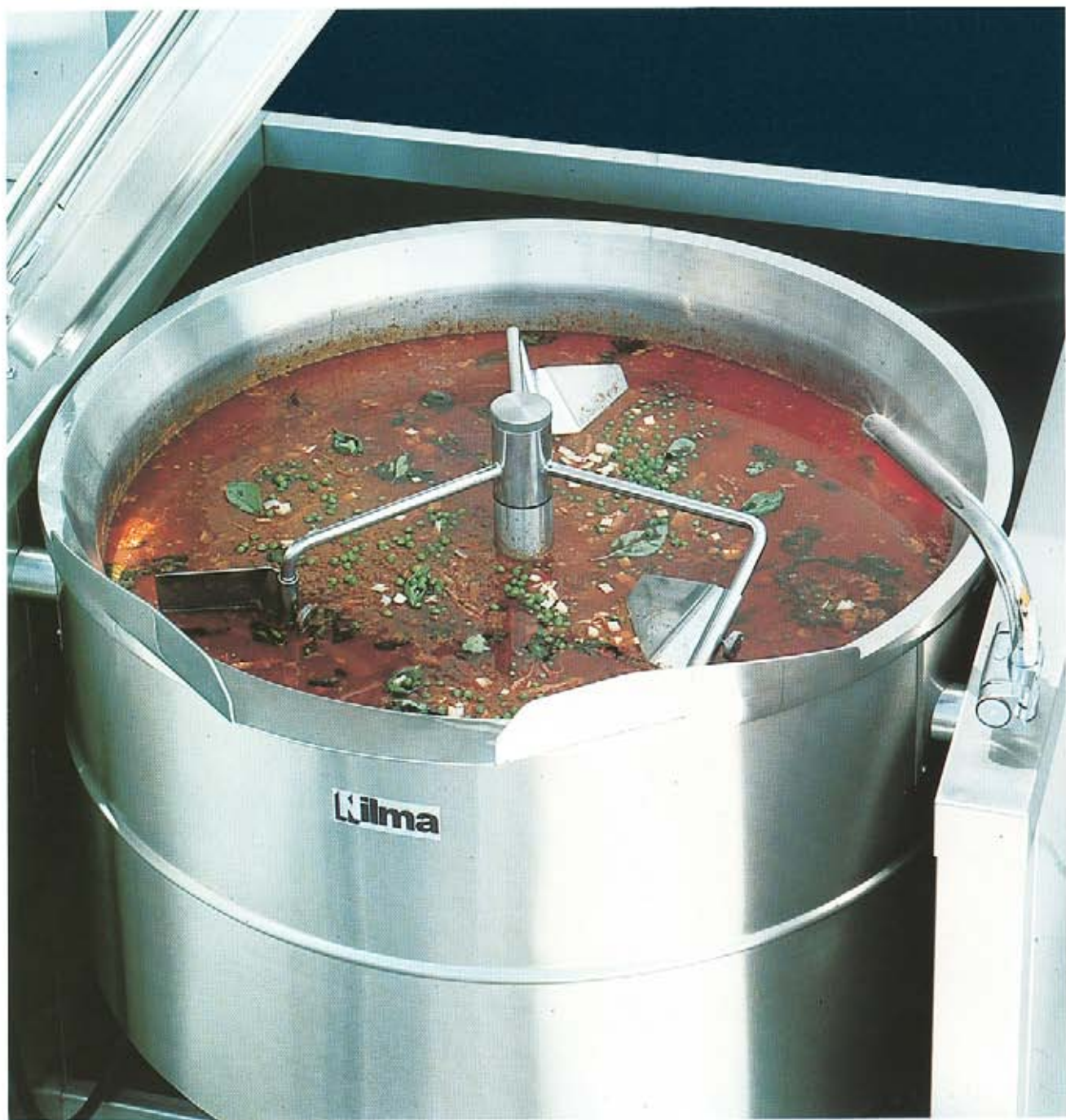


SALSAMAT

Automatic tilting braising pan



THE VERY BEST IN TECHNOLOGY AND OPERATION

SALSAMAT combines considerable savings of time, labour and energy with new gastronomic possibilities.

It is an extremely versatile machine, thanks to the full automation of the different operations, heating included, the maximum heating distribution, the possibility to program various cooking functions, the exclusive mixing system, with special scrapers. For these reasons, SALSAMAT can be used on a

much larger scale than a normal braising pan. Roasting, cooking and braising meat, stews, ragouts, sauces, puree and vegetables is no longer a problem. On the contrary, with SALSAMAT it is now possible to cook all sort of gastronomic specialties, being sure that the results will always be of a superior quality.

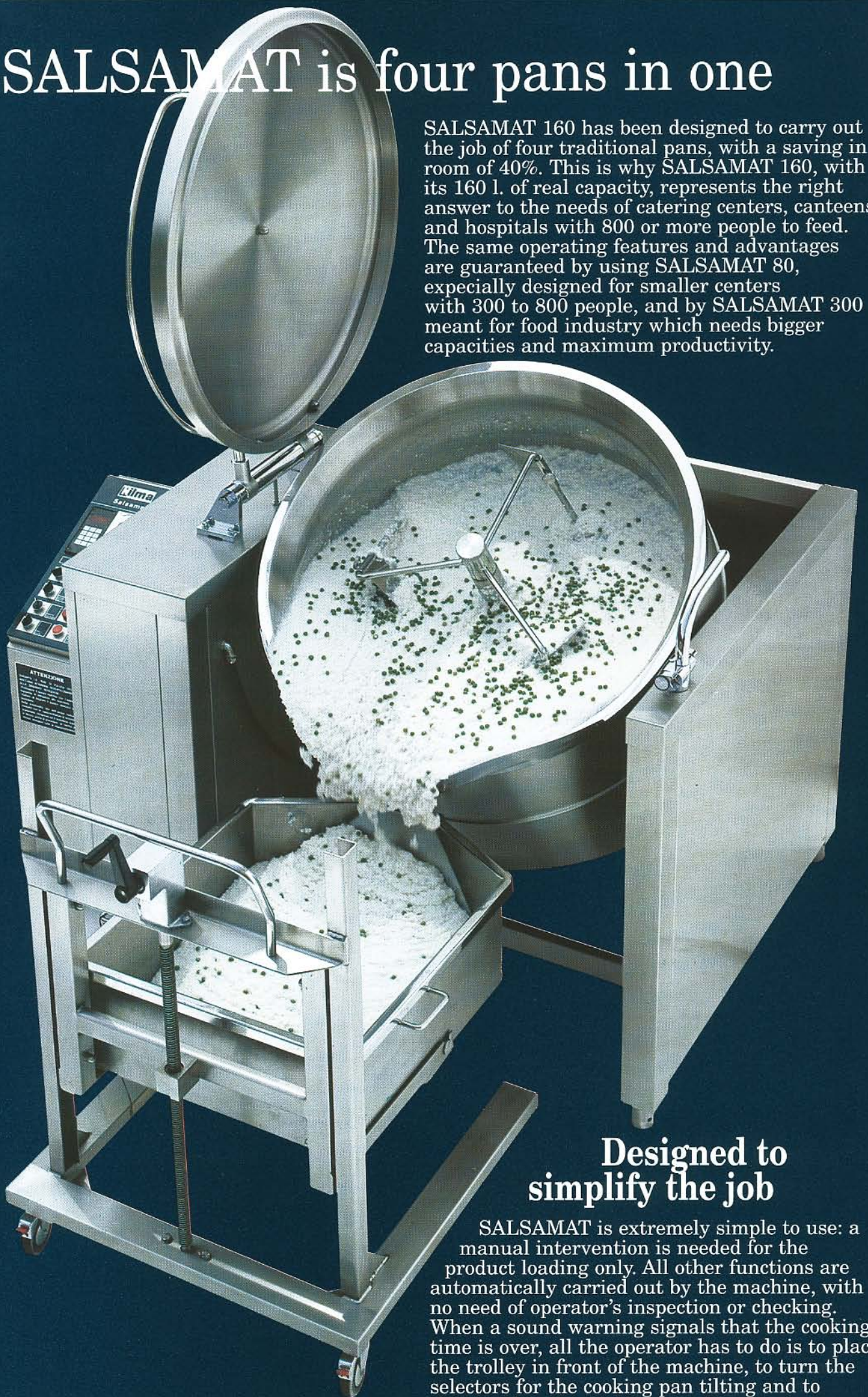
This is what SALSAMAT offers to the catering centers.

Wilma

LA SCIENZA DELLE GRANDI CUCINE

SALSAMAT is four pans in one

SALSAMAT 160 has been designed to carry out the job of four traditional pans, with a saving in room of 40%. This is why SALSAMAT 160, with its 160 l. of real capacity, represents the right answer to the needs of catering centers, canteens and hospitals with 800 or more people to feed. The same operating features and advantages are guaranteed by using SALSAMAT 80, especially designed for smaller centers with 300 to 800 people, and by SALSAMAT 300 meant for food industry which needs bigger capacities and maximum productivity.

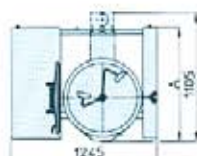
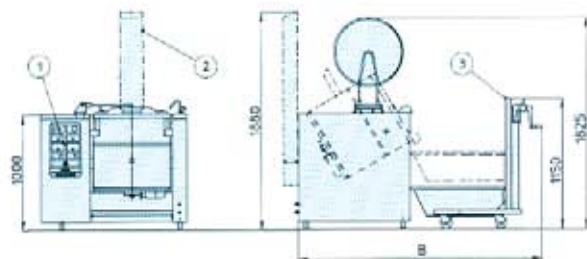


Designed to simplify the job

SALSAMAT is extremely simple to use: a manual intervention is needed for the product loading only. All other functions are automatically carried out by the machine, with no need of operator's inspection or checking. When a sound warning signals that the cooking time is over, all the operator has to do is to place the trolley in front of the machine, to turn the selectors for the cooking pan tilting and to observe that the result is excellent!

SALSAMAT

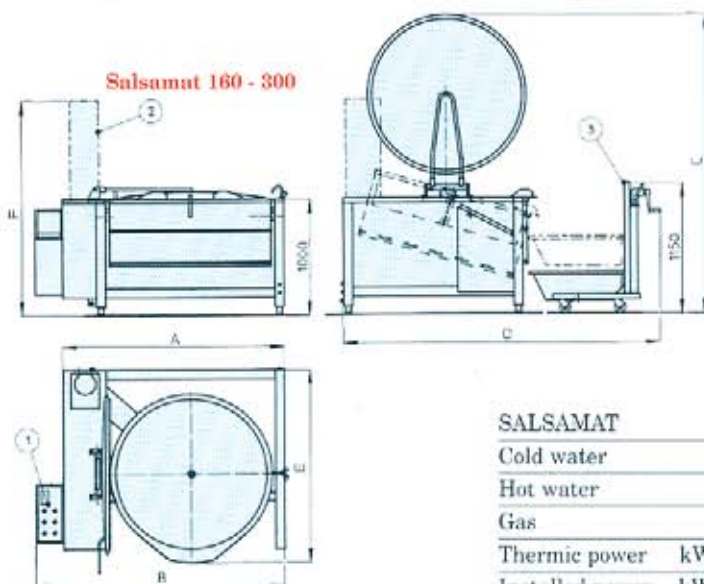
Automatic tilting braising pan



Salsamat 80

- 1 - Control board
- 2 - Chimney (gas version)
- 3 - Trolley

	S80	S80G	S160	S160G	S300	S300G
A	850	956	1450	1450	1920	1920
B	1990	2090	1685	1685	2155	2155
C			2205	2205	2675	2675
D			2280	2280	2800	2800
E			1225	1225	1740	1740
F				1750		1930



Salsamat 160 - 300

THE FEATURES

CONSTRUCTION

- Cooking pan, lid, mixing arms and external panelling made of 18/10 stainless steel.
- Hydraulically driven tilting of the cooking pan.
- Lid mounted on balanced hinges.
- Fully insulated cooking pan and heating system.
- Hot and cold water mixing tap.
- Special heating-diffusion pan bottom, made of 18/10 stainless steel, 18 mm. thick.
- Automatic mixing device with three arms (two for SALSAMAT 80) equipped with stainless steel scrapers and adjustable mixing paddles.

OPERATION

- Digital electronic programmer for cooking times and mixing.
- Electronic programmable mixing: clockwise or anticlockwise, continuous or alternate, with variable mixing and pause times. For SALSAMAT 80, the mixing is clockwise only, continuous or alternate, with fixed mixing and pause times.
- Electronic thermostat for the temperature regulation, equipped with reached temperature warning light.
- Safety device placed on the lid, to prevent the tilting when the lid is closed.

SALSAMAT	S80	S80G	S160	S160G	S300	S300G
Cold water	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
Hot water	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
Gas		3/4"		3/4"		3/4"
Thermic power kW		14		37		53.5
Installed power kW	9.5	0.75	24.7	0.7	51	1.1
Electric connection	230/400 V 3.50+E	230/400 V 3.50+E+N	230/400 V 3.50+E	230/400 V 3.50+E+N	230/400 V 3.50+E	230/400 V 3.50+E+N
Weight Kg	250	270	530	570	700	750
Loading capacity l	65	65	160	160	300	300



LA SCIENZA DELLE GRANDI CUCINE

THE MODELS

SALSAMAT 80
pan capacity: 80 litres
max loading capacity: 65 litres

SALSAMAT 160
pan capacity: 220 litres
max loading capacity: 160 litres

SALSAMAT 300
pan capacity: 400 litres
max loading capacity: 300 litres



SALSAMAT 80

It is meant for catering centers with 300 to 800 people

THE VERSIONS

Besides having designed three models, NILMA has made different versions, according to the energy requirements of the customers, thus offering an extremely functional choice.

ELECTRIC VERSION

Electric version with heating system by means of special heating elements placed on the bottom of the cooking pan.

GAS VERSION

Gas version with air burner and electronic ignition, equipped with ignition electrode and flame ionization signal tracer.

SALSAMAT 160

It has been designed for needs of catering centers, canteens and hospitals with 800 or more people to feed



SALSAMAT 300

It is meant for biggest requests of food industry



It is fully automatic

All the operations are automated:

- the cooking process
- the mixing
- the heating ignition and pause
- the tilting of the cooking pan

During a working cycle, all the components installed in the control panel, the electronic temperature regulator and the timer carry out the functions

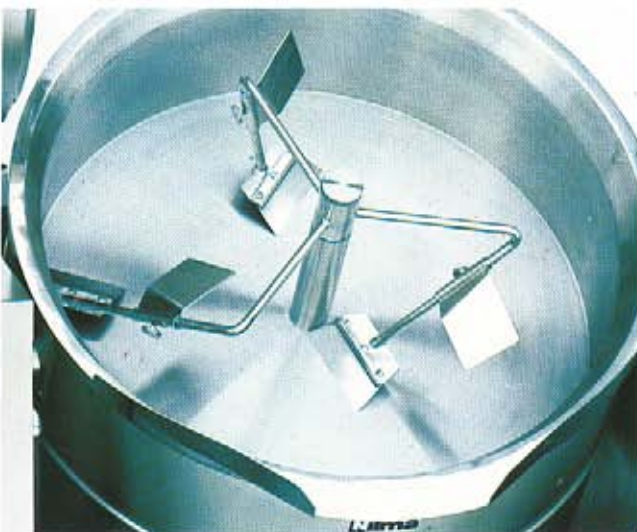
set by the operator automatically, thereby ensuring a perfect execution.



It eliminates the risks of burns

SALSAMAT has an absolutely exclusive mixing system.

It consists of rotating arms, equipped with mixing paddles and special stainless steel scrapers, which, by covering the whole bottom surface, prevent the product from sticking to the pan. The possibility of programming the movement of the mixing arms enables the product to be always correctly stirred, while cooking: continuously or alternate, clockwise or anticlockwise, with variable mixing and pause times.



It reduces energy costs

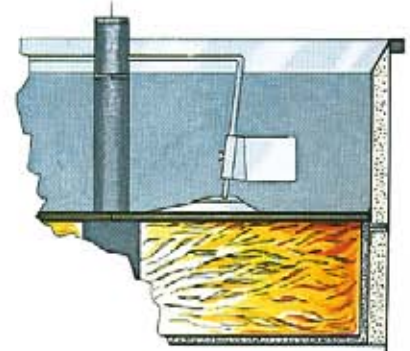
Both the gas and the electric versions have been designed to minimize energy costs, still granting to reach the desired temperature as quick as possible.

These are the technical reasons why a lot of energy can be saved:

- the thermostatic temperature regulation
- the full insulation of the cooking pan and of the heat source
- the high thickness of the pan bottom, that keeps the heat for a long time

And this is not all... The gas version has been equipped with an exclusive combustion chamber with thermic accumulation, which guarantees the maximum exploitation of the combustion heat.

These great energy savings can be ensured only by a high technology.



It has the maximum efficacy

The trolley, made of 18/10 stainless steel, has been designed by NILMA for easy and safe loading and unloading operations.

This trolley is provided with manual lifting and tilting devices on the collecting vat.

The vat can be thoroughly cleaned, being simply and quickly removable.

- max vat capacity: 80 l.
- adjustable vat height: from 375 to 915 mm.
- weight: 56 kg.
- dimensions: 805x1030x1050 (h) mm.



SALSAMAT is more than just a pan

It offers surprising gastronomic results

because of its exclusive operating features SALSAMAT has the maximum flexibility with every kind of product. With SALSAMAT it is possible to roast, braise and cook all sorts of dish: stews, braised meat, sweet pepper stews, ragout, sauces, puree, vegetables and the results are always first class.

