

Автоматическая сковорода для
тушения под давлением SALSAMAT

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Россия +7(495)268-04-70	Казахстан +(727)345-47-04	Беларусь +(375)257-127-884	Узбекистан +998(71)205-18-59	Киргизия +996(312)96-26-47

эл.почта: nab@nt-rt.ru || сайт: http://nilma.nt-rt.ru/



CONSTRUCTION FEATURES

- Entirely made of AISI 304 stainless steel.
- Bearing frame made of AISI 304 stainless steel and assembled on adjustable feet.
- High-thickness heating surface.
- Electric and gas-heated versions equipped with an AISI 304 stainless steel heating surface.
- Steam-heated versions equipped with an AISI 316 stainless steel heating surface.
- Self-balanced hinged-lid made of AISI 304 stainless steel.
- Control panel assembled on a stainless steel rotating arm.
- Automatic tilting of the pan.
- Cooking pan and heating system fully insulated.
- Warm and cold water tap.
- Automatic stirring system equipped with base scrapers and adjustable/removable mixing paddles.

WORKING FEATURES

- Analogic control panel with digital displays.
- Programmable stirring device: continuous/pulsed/reversed.
- Safety devices on lid and tilting.

MODELS

80

160

300

500

750*

* Available upon request

VERSIONS

- ELECTRIC:** heating by means of electric elements made of Incoloy stainless steel and placed underneath the whole base of the cooking pan.
- GAS-HEATED:** combustion chamber made of heat-treated steel. Atmospheric burner by electronic ignition, equipped with an ignition electrode and with a flame detector by ionization.
- STEAM HEATED:** equipped with a safety valve and a steam trap. Needed steam pressure: 6 bar. Maximum cooking temperature: 165 °C.

AN ALLY WITH A GREAT FANTASY

Top technology, top functionality. These aspects mean considerable savings of time, labour and energy and grant new culinary possibilities.

This is what **SALSAMAT** offers to communities, centralized kitchens, canteens and food industries.

The integrated automation of the various operating and heating phases, the optimal heat distribution, the programmable cooking

functions and the exclusive stirring system equipped with special scrapers, make **SALSAMAT** extremely versatile.

Browning, cooking and braising meats, preparing stews, meat sauces, risottos, side dishes, jams and even gastronomic specialties is no longer a problem: **SALSAMAT** gives you high quality results every time.



LA SCIENZA DELLE GRANDI CUCINE

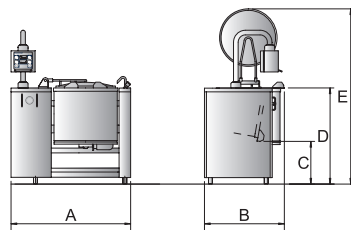


TECHNICAL DATA	SALSAMAT 80		SALSAMAT 160			SALSAMAT 300			SALSAMAT 500
	Gas	Electric	Gas	Electric	Steam	Gas	Electric	Steam	Steam
Loading capacity (litres)	65		160			300			500
Electric power (kW)	0,7	9,5	0,7	24,7	0,75	1,1	51	1,1	4
Thermal power (kW)	14	-	37	-		53,5	-		-
Warm and cold water inlets diameter	1/2"		1/2 "			1/2 "			3/4"
Gas inlet diameter	3/4"	-	3/4 "	-		3/4 "	-		-
Steam inlet diameter	-		-			-			1"
Steam consumption (kg/h)	-		-			-			200
Voltage	3/N~230/400 V 50Hz + T	3~230/400 V 50Hz + T	3/N~230/400 V 50Hz + T	3~230/400 V 50Hz + T		3/N~230/400 V 50Hz + T	3~230/400 V 50Hz + T		3~230/400 V 50Hz + T
Maximum temperature	230°C		230°C			230°C			160°C
Net weight (kg)	340	250	570	530	550	930	820	860	1680
Cooking pan depth (mm)	300		300			300			300
Cooking base diameter (mm)	600		970			1300			1600
Heating exchange surface (m2)	0,28		0,74			1,32			2

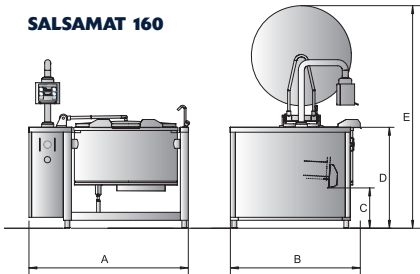
Dimensions (mm)									
A	1245		1600			2000			2440
B	1106	850	1200			1860			2100
C	592	450	420		404	290		404	700
D	1000		1000			1100			1740
E	1880	1850	2200	2200	2230	2700	2700	2800	3760

TECHNICAL DRAWINGS

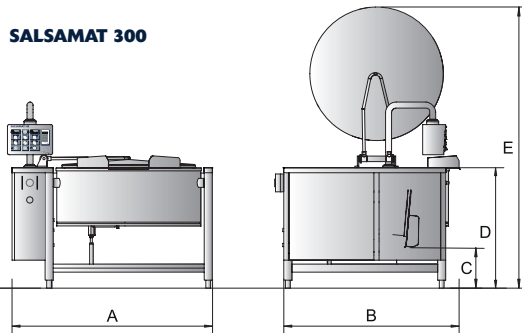
SALSAMAT 80



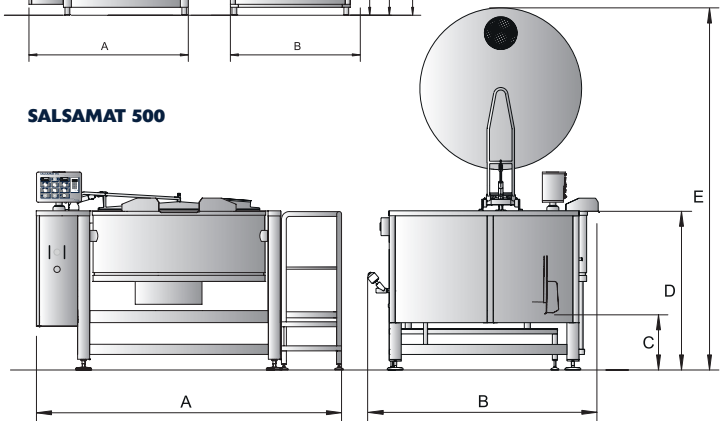
SALSAMAT 160



SALSAMAT 300



SALSAMAT 500



SALSAMAT

Tilting automatic braising pan

SALSAMAT 80

Ideal for small gastronomic productions and catering services up to 500 people
Maximum capacity: 65 litres



SALSAMAT 160

Ideal for medium gastronomic productions and for cooking centres, canteens and hospitals, with over 600 people.
Maximum capacity: 160 litres



SALSAMAT 300

Ideal for large canteens, centralized kitchens and food industries.
Maximum capacity: 300 litres



SALSAMAT 500

Ideal for large food industries.
Maximum capacity: 500 litres



MUCH MORE THAN A BRAISING PAN



SALSAMAT offers surprising gastronomic results thanks to its exclusive functional features ensuring the maximum flexibility of use with every type of product. With **SALSAMAT** you can now brown, braise and cook many foods: risottos, braised meats, vegetables, sauces and other condiments, with excellent results every time!

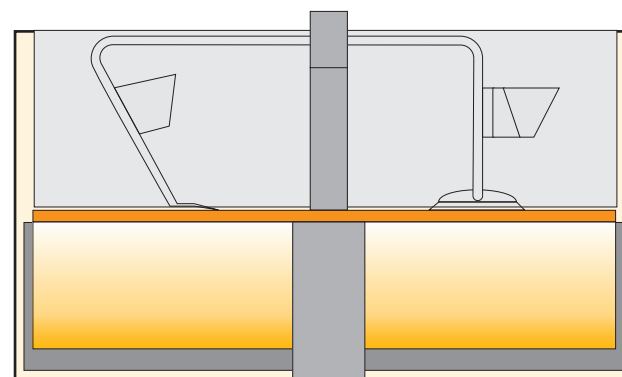
UNIFORM COOKING

SALSAMAT uses an absolutely exclusive programmable stirring system allowing the choice of 3 different modes of stirring during cooking: continuous, pulsed and reversed. The cooking vat is large and not very deep and the base is made of a single 18-mm-thick piece of AISI 304 stainless steel; it has rotating arms fitted with removable mixing paddles and special stainless steel scrapers reaching every part of the vat and keeping the product from sticking to the bottom during the browning stage.



LOW POWER CONSUMPTION

All versions of **SALSAMAT**, electric, steam and gas, are designed to reduce energy consumptions to the minimum. In effect, for one hour of cooking, Salsamat has an energy consumption time of only 20 minutes. The technical features that help to achieve this energy saving are: the thermostatic temperature adjustment, the complete insulation of the cooking vat and the large thickness of the vat base which ensures, once heated, an effective thermal retention.



MAXIMUM OPERATIONAL CONTROL

When equipped with a PLC, **SALSAMAT** can be configured for the connection to the Nilma "CCMP – Creative Control Machine Point" patented PC software. This system ensures the automatic execution of recipes, the control and recording of all the cooking parameters (HACCP), the tracking of the processed products and the self-diagnostic of the machine functions.

EASY TO USE

SALSAMAT requires no manual interventions and performs the various cooking procedures in a fully automatic way. The operator only has to program the machine and add the ingredients. **SALSAMAT** will do the rest automatically, controlling the temperature, stirring the ingredients and, once the cooking is completed, informing the staff that the product is ready to be automatically poured into the relevant trolley.



OPTIONS

TROLLEY

- It is equipped with a product collection vat made of AISI 304 stainless steel and having a capacity of 100 litres. It is also provided with a height-adjusting device, a handle and four stainless steel wheels (two of them being steering and equipped with brakes). Dimensions: mm 780x726x1156 (h).

CLEANING SHOWER

- With progressive flow (16 l/min.).

STIRRING SPEED REGULATOR

- Adjustable stirring speed: 4 to 18 rpm.

FLOW METER

- Automatic filling device.

PRODUCT DISCHARGING VALVE

- AISI 304 stainless steel ball valve suitable for the connection of pumps.

PRODUCT TEMPERATURE PROBE

- To detect the temperature of the product in the pan.

VAPOUR-EVACUATION AND INGREDIENT-ADDING HOLE

- Placed on the lid, it is equipped with a protective grid and a lid.
- Made of AISI 304 stainless steel.

SELF-SUPPORTING LOADING PLATFORM

- Made of AISI 304 stainless steel.
- Available for models from 300 to 500 litres.

200-LITRE EUROBIN ELEVATING SYSTEM

- Lifting column to load the pan automatically.

STRAINER FILTER

- Placed on the pouring guides of the pan rim, it allows, during the tilting phase, the separation of liquids from solid products.

PROTECTIVE DOOR ON THE CONTROL PANEL

- It increases the protection level to IP65.



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Орел (4862)44-53-42
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