



Ideal for small gastronomic productions and catering for up to 500 people  
Max. capacity: 65 litres

SALSAMAT >> 80



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

SALSAMAT >> 160



Ideal for large productions in food processing industries  
Max. capacity: 300 litres

SALSAMAT >> 300

>> **MUCH MORE THAN A BRAISING PAN**



**SALSAMAT** offers surprising gastronomic results thanks to its exclusive functional features that ensure maximum flexibility of use with every type of product. With **SALSAMAT** you can now

brown, braise and cook most foods: pasta and rice dishes, braised meats, vegetables, sauces and other condiments with excellent results every time!

>> **FULLY AUTOMATIC**



All the operating phases are fully automated through the control panel, located on a movable arm. The electronic timer, thermostat, temperature control and other components automatically perform the functions set by the operator, ensuring perfect execution of the desired recipe.

>> **UNIFORM COOKING**

**SALSAMAT** uses an absolutely exclusive stirring system: it can be programmed to choose a suitable type of stirring action during cooking with 3 different modes: continuous, alternated and with direction reversal. The cooking vat is large and not very deep, the bottom is stainless steel 18/10, constructed in a single 18 mm thick piece; it has rotating arms fitted with removable mixing paddles and special stainless steel scrapers that reach every part of the vat to keep the product from sticking to the bottom during the browning stage.



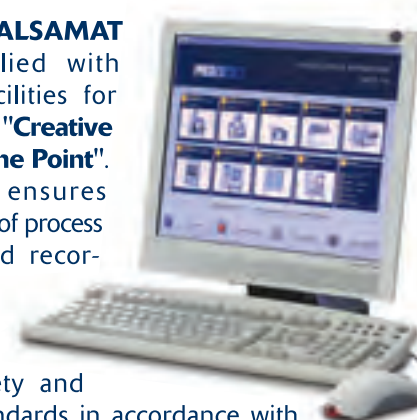
>> **LOW POWER CONSUMPTION**



Both the electric and gas versions of **SALSAMAT** are designed to reduce energy consumption to the minimum. The technical characteristics that help achieve this power saving are: thermostatic temperature adjustment, complete insulation of cooking vat and extra-thick pan bottom which, once heated, ensures effective thermal retention. The gas version also features an exclusive, patented combustion chamber with thermal accumulation, to guarantee maximum exploitation of combustion heat.

>> **MAXIMUM OPERATIONAL CONTROL (H.A.C.C.P.)**

If requested, **SALSAMAT** can be supplied with connection facilities for Nilma's software "**Creative Control Machine Point**". This system ensures constant control of process parameters and recording of every cooking phase, to guarantee operating safety and production standards in accordance with HACCP procedures. Version 1.2 of the software complies with EC regulation no. 852/2004 on food product hygiene (HACCP) and the new version 4.0 also enables the retracing of food products along the supply chain, as required by EC regulation no. 178/2002 (TRACEABILITY). The system also makes it possible to perform the cooking phases in the required sequence and monitor the main functions and system alarms.



>> **EASY TO USE**

**SALSAMAT** requires no manual actions and performs the various cooking procedures completely automatically. The operator only has to place the ingredients in the vat and, when cooked, tip the product into the trolley. This is equipped with a device for lifting and tilting the collection vat to make product unloading operations safer and more functional. The structure is fitted on four swivel wheels for easier handling around small areas.



>> **I MODELS**

SALSAMAT >> 80 160 300

*500 litre capacity only available upon request.*

>> **LE VERSIONS**

**ELECTRIC:** heating system features section armored heating elements, made of stainless steel "Incoloy 800", located on the bottom of the cooking vat.

**GAS:** with air burner, electronic ignition, equipped with ignition electrode and flame ionisation signal tracer.







>> Safe unloading operations

# SALSAMAT

## Tilting automatic braising pan



### >> ACCESSORIES

#### TROLLEY

With product collecting vat, tilting device, fitted with height adjustment device, handles, two fixed wheels and two swivel wheels with break.

- Construction stainless steel 18/10
- Max. vat capacity 80 litres
- Weight 56 kg
- Dimensions: 805x1030x1050(h)mm
- Vat height adjustable between 375 and 915 mm

#### RINSING SHOWER HEAD

Handy, sturdy and functional, with progressive opening even with high pressure, anti hammer device, double effect concentric water jet, flow rate at 3 bar: 16 l/min.



#### SPEED VARIATOR

Stirring regulation system with inverter.

#### LITRE COUNTER

Automatic vat filling device, with volumetric measuring unit.

#### DISCHARGE VALVE

Stainless steel 18/10, butterfly valve fitted with hose connector.

#### STEAM DISCHARGE SYSTEM

With protection guard, hopper and hinged lid

#### TREND MACHINE POINT

Software for time-temperature data collection.

#### SOFTWARE CREATIVE CONTROL MACHINE POINT 1.2

To enable programming of 6 cooking phases, constant control of process monitors and recording of every phase or alarm.

#### SOFTWARE CREATIVE CONTROL MACHINE POINT 4.0

To enable programming of 9 cooking phases, constant control of process inputs and recording of every phase or alarm, with product traceability function.

### >> A RIGHT-HAND WITH LOTS OF NEW IDEAS

Top technology, top functionality. This means considerable savings in time, labour and energy together with new culinary possibilities.

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

The integrated automation of the various operating and heating phases, the optimal heat distribution, the programmable cooking functions and the exclusive stirring system, complete with special scrapers,

make **SALSAMAT** extremely versatile. Browning, cooking and braising meats, preparing stews, meat sauces, sauces, risottos, purees, vegetables, jams and other specialties is no longer a problem: **SALSAMAT** gives you high quality results every time.

**Wilma**  
LA SCIENZA DELLE GRANDI CUCINE

# SALSAMAT

## Tilting automatic braising pan

### >> FEATURES

#### >> CONSTRUCTION

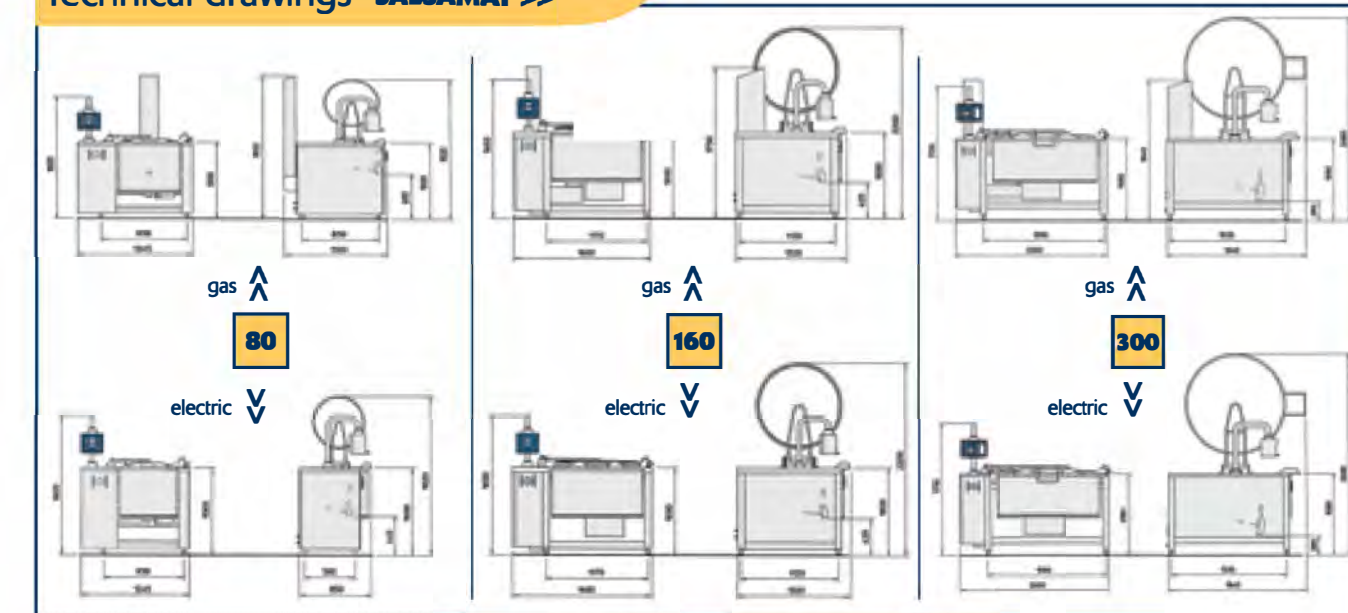
- >> Cooking pan, lid, stirring arms and outer panelling in stainless steel 18/10.
- >> Heat-diffusion bottom of cooking pan made of stainless steel 18/10, in a single 18 mm-thick piece.
- >> Support frame in stainless steel 18/10, minimum thickness 30/10, fitted with adjustable feet for levelling.
- >> Lid fitted on balanced hinges.
- >> Control panel located on movable arm in stainless steel 18/10.
- >> Automatic cooking pan tilting device.

- >> Insulated cooking pan and heating system.
- >> Hot and cold water mixer tap.
- >> Automatic three-arm mixing device (two arms in mod. 80) provided with stainless steel scrapers and movable stirring paddles.

#### >> OPERATION

- >> Low-voltage, analogue control panel with digital display.
- >> Programmable stirring device: continuous, alternated and direction reversal mode.
- >> Safety device fitted on pan tilting unit and stirring unit.

### Technical drawings SALSAMAT >>



### Technical data

>> model	80 elect.	80 gas	160 elect.	160 gas	300 elect.	300 gas
Loading capacity	65 l	65 l	160 l	160	300 l	300 l
Electric power V	9,5	0,5	24,7	0,7	51	1,1
Thermal power kW	-	14	-	37	-	53,5
Heating surface dm <sup>2</sup>	28	28	74	74	132	132
Hot and cold water	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
Gas	-	3/4"	-	3/4"	-	3/4"
Electrical connection	230/400V 3.50+T	230/400V 3.50+T+N	230/400V 3.50+T	230/400V 3.50+T+N	230/400V 3.50+T	230/400V 3.50+T+N
Temperature	30°-250°C	30°-250°C	30°-250°C	30°-250°C	30°-250°C	30°-250°C
Weight kg	250	270	530	570	700	840
Cooking pan height mm	300	300	300	300	300	300

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MANUFACTURED IN ACCORDANCE WITH HARMONIZED REGULATIONS AND BEARING CE MARK

Company with UNI ENI ISO 9001:2008 certified Quality System

**Wilma**  
LA SCIENZA DELLE GRANDI CUCINE

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Nilma reserves the right to make all the necessary alterations and technical improvements without notice