

SALSAMAT SV

Tilting vacuum braising pan with mixing system



FOR CHEFS WHO INSIST ON THE BEST

Salsamat SV is a tilting braising pan with mixing system designed for vacuum cooking.

This special appliance is ideal for use in restaurants, food production centres, delicatessens, and small industrial food processing and ready-meal production plants.

It is particularly suitable for cooking jams and fillings, browning meat, sautéing vegetables, cooking sauces and ragouts, and making stews, goulash and risottos.

As well as the countless practical and cost-saving benefits of the standard **Salsamat** pan, the **SV** model also provides the vacuum cooking capability. This is enabled by the creation inside the pan, which has an airtight lid, of vacuum, reducing the boiling point for a more delicate cooking.

Furthermore, since air is removed from the pan, the absence of oxygen prevents the oxidation of foods, guaranteeing a brighter and more natural colour.

Wilma

LA SCIENZA DELLE GRANDI CUCINE



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MACHINE FEATURES

Entirely made of AISI 304 stainless steel

Bearing frame made of AISI 304 stainless steel and equipped with adjustable feet

Mixing system with two arms equipped with stainless steel scrapers

Automatic pan tilting

Fully insulated pan

Pan base by thermal accumulation

Self-balanced hinged lid, with airtight closing, equipped with handle, gasket and relief valve

Electric heating by means of Incoloy steel elements

Control panel assembled on adjustable arm

Vacuum system

FUNCTIONAL FEATURES

Continuous, pulsed and reversed mixing system

Electro-mechanical control panel with digital displays

Pan tilting buttons

Vacuum manometer

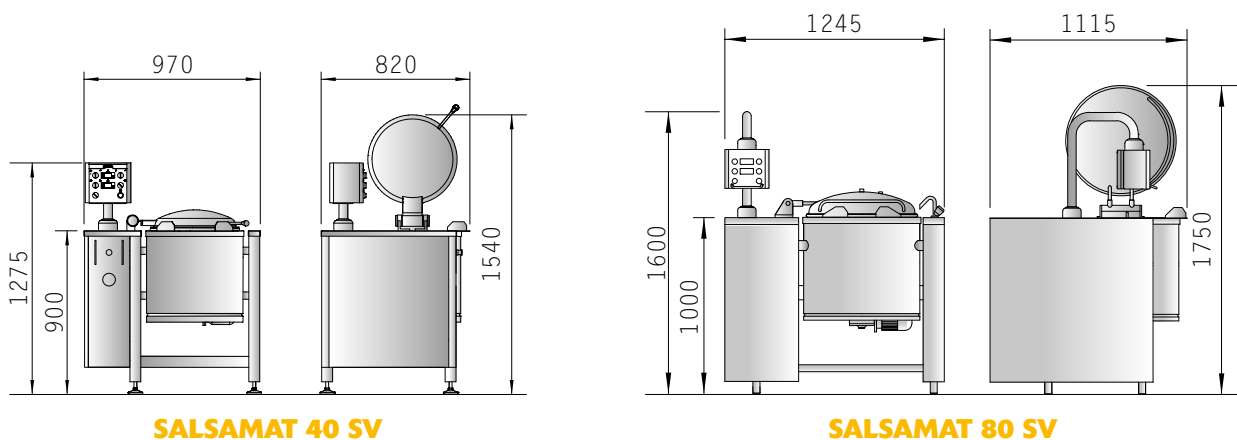
Mixing system removable for cleaning

Cooking-ended buzzer

Safety devices on lid opening and pan tilting

TECHNICAL DATA	SALSAMAT 40 SV	SALSAMAT 80 SV
Pan capacity litres	40	80
Loading capacity litres	35	65
Maximum temperature °C	230	230
Vacuum bar	- 0.5	- 0.5
Power kW	4.6	11
Voltage	3~230/400V 50Hz + PE	3~230/400V 50Hz + PE
Net weight kg	200	300

TECHNICAL DRAWINGS



SALSAMAT 40 SV

SALSAMAT 80 SV



APPLIANCE CONSTRUCTED TO HARMONISED STANDARDS AND COMPLETE WITH CE MARKING

Company with UNI EN ISO 9001 certified Quality Management System

