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Automatic tilting cooking pans NILMA SALSAMAT

Nilma S.p.A. (Italy) · useful capacity 65–500 l · sauces, ragù, risotto, stews, vegetables and soups



SALSAMAT tips the pan automatically and discharges the finished product into a trolley — photo by the manufacturer Nilma S.p.A.

Application

SALSAMAT is an automatic tilting cooking pan (brat pan) with a built-in stirrer for making sauces, ragù, risotto, stewed meat, vegetables, creams and soups. One batch holds from 65 to 500 l of product, so the machine suits catering plants, canteens, hospitals, central kitchens and food factories. The operator sets the program and loads the ingredients; the machine does the rest by itself — it holds the temperature, stirs the product in the chosen mode and, when cooking is over, gives a signal and tips the pan.

How it works

The product is cooked in a wide shallow stainless steel pan with an 18 mm thermal diffusion bottom: the thick bottom gives a large heat flywheel and even browning. Inside the pan swivelling arms with removable blades and bottom scrapers rotate; the scrapers sweep the whole surface of the bottom, so the product does not stick. The pan and the heating system are insulated and the temperature is held by a thermostat — during an hour of cooking the heating works only about 20 minutes.

The range

Model	Main data
SALSAMAT 80	useful capacity 65 l · bottom diameter 600 mm · gas and electric versions. For small delicatessen production and catering up to 500 portions
SALSAMAT 160	useful capacity 160 l · bottom diameter 970 mm · gas, electric and steam versions. For catering plants, canteens and hospitals from 600 portions
SALSAMAT 300	useful capacity 300 l · bottom diameter 1300 mm · gas, electric and steam versions. For large canteens, central kitchens and the food industry
SALSAMAT 500	useful capacity 500 l · bottom diameter 1600 mm · steam version. For large food plants
SALSAMAT 750	made to order

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Design features

— the machine is made entirely of AISI 304 stainless steel;
— load-bearing frame of AISI 304 tubular sections on height-adjustable feet;
— thermal diffusion bottom of increased thickness — a solid 18 mm plate;
— AISI 304 stainless steel bottom for the gas and the electric versions;
— AISI 316 stainless steel bottom for the steam version;
— stainless steel lid on balanced hinges, with a handle and a microswitch that prevents the pan from being tipped with the lid closed;
— control panel on a movable stainless steel bracket;
— automatic tipping of the pan by a piston from a hydraulic unit;
— the pan and the heating system are thermally insulated;
— hot and cold water connections with taps;
— automatic stirring device with bottom scrapers and swivelling removable blades; the stirrer unit is removed by hand for washing.

Functional features

— analogue control panel with digital displays; on request — a touch screen with a PLC;
— stirring is programmed in three modes: continuous, intermittent and reversing; with the stirrer stopped the machine works as an ordinary brat pan;
— safety devices on the lid and on the tipping mechanism; a microswitch blocks stirring while the lid is open;
— in the PLC version the machine supports the Nilma CCMP software (Creative Control Machine Point): automatic execution of recipes, monitoring and recording of the cooking parameters (HACCP), traceability of the ingredients and self-diagnostics of the machine functions.



SALSAMAT 80 (65 l) and SALSAMAT 160 (160 l) — photos by the manufacturer Nilma S.p.A. The machines are shown at the same image scale, not in their true size ratio.

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The pan at work: swivelling arms with blades and bottom scrapers — photo by the manufacturer Nilma S.p.A.

Heating versions

All three versions are designed to keep the energy consumption to a minimum: thermostatic temperature control, full thermal insulation and a very thick pan bottom.

Version	Heating system
Electric	heating elements of incoloy stainless steel, distributed over the whole bottom of the pan
Gas	combustion chamber of heat-resistant steel; atmospheric burner with electronic ignition, an ignition electrode and an ionisation flame sensor
Steam	pan with a double-heated bottom, a safety valve and an air vent; working pressure 6 bar, maximum cooking temperature 165 °C

Technical data

The values are given for the models 80 · 160 · 300 · 500 in that order.

Parameter	Value
Useful capacity	65 · 160 · 300 · 500 l
Cooking bottom diameter	600 · 970 · 1300 · 1600 mm
Useful depth of the pan	300 mm — the same for all models
Heat exchange surface	0.28 · 0.74 · 1.32 · 2.0 m²
Maximum temperature	230 °C — gas and electric versions; 160 °C — steam
Hot and cold water connection	1/2" — models 80 and 160, and also 300 in the gas and electric versions; 3/4" — 300 steam and 500
Weight	in the order gas / electric / steam: 80 — 340 / 250 kg · 160 — 570 / 530 / 550 kg · 300 — 930 / 820 / 860 kg · 500 — 1680 kg
Compliance	to EN 60335-1 and EN 60335-2-39, CE marking

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Power and connections

Model and version	Value
SALSAMAT 80, gas	thermal power 14 kW · electrical 0.7 kW · gas 3/4" · 3/N~230/400 V 50 Hz + E
SALSAMAT 80, electric	electrical power 9.5 kW · 3~230/400 V 50 Hz + E
SALSAMAT 160, gas	thermal power 37 kW · electrical 0.7 kW · gas 3/4" · 3/N~230/400 V 50 Hz + E
SALSAMAT 160, electric	electrical power 24.7 kW · 3~230/400 V 50 Hz + E
SALSAMAT 160, steam	electrical power 0.75 kW · steam connection 3/4" · steam consumption 100 kg/h
SALSAMAT 300, gas	thermal power 53.5 kW · electrical 1.1 kW · gas 3/4" · 3/N~230/400 V 50 Hz + E
SALSAMAT 300, electric	heating elements 48 kW, connected load 51 kW · 3~230/400 V 50 Hz + E
SALSAMAT 300, steam	electrical power 1.1 kW · steam connection 1" · steam consumption 200 kg/h
SALSAMAT 500, steam	electrical power 4 kW · steam connection 1" · steam consumption 300 kg/h · 3~230/400 V 50 Hz + E

Drives

Stirring — a geared motor placed under the cooking pan; for SALSAMAT 300 its power is 1.1 kW. Tipping of the pan — a piston driven by a 0.25 kW hydraulic unit (SALSAMAT 300).



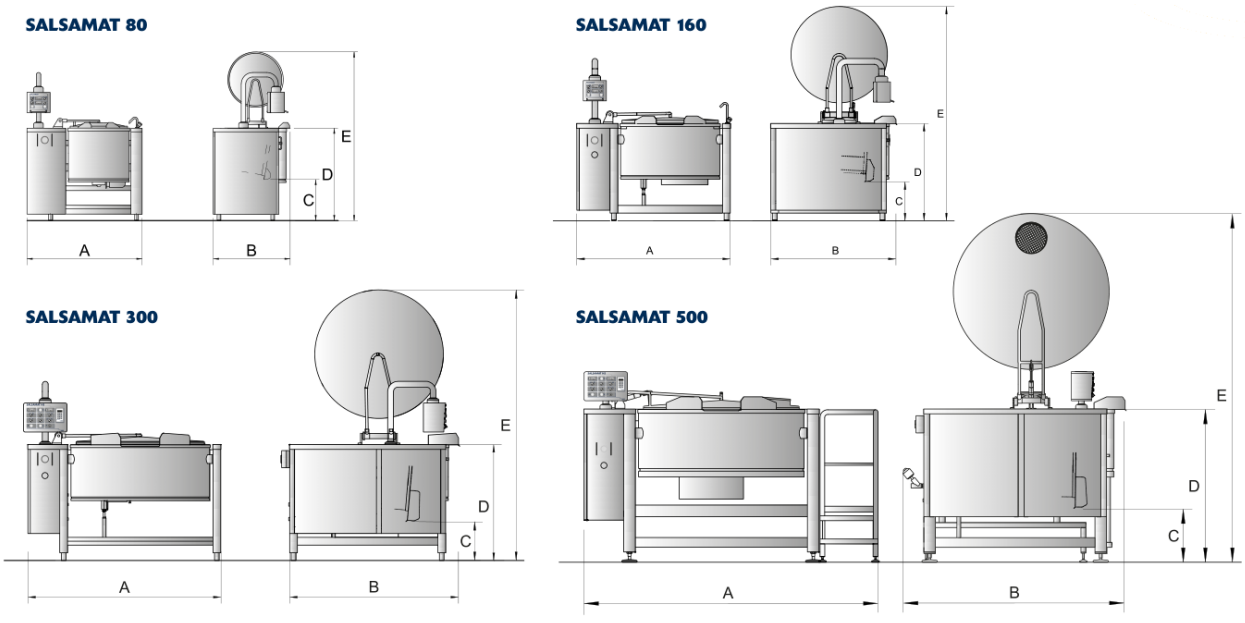
SALSAMAT 300 (300 l) and SALSAMAT 500 (500 l) — photos by the manufacturer Nilma S.p.A.

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Overall dimensions

The letters refer to the dimensional drawings below: A — width, B — depth, C — discharge height, D — machine height, E — height with the lid open. Dimensions in millimetres; the values are given for the models 80 · 160 · 300 · 500.

Dimension	Value
A — width	1245 · 1600 · 2000 · 2440 mm
B — depth	80 — 1106 mm gas / 850 mm electric · 160 — 1200 mm · 300 — 1860 mm · 500 — 2100 mm
C — discharge height	80 — 592 / 450 mm · 160 — 420 mm gas and electric, 404 mm steam · 300 — 290 mm gas and electric, 404 mm steam · 500 — 700 mm
D — machine height	80 — 1000 mm · 160 — 1000 mm · 300 — 1100 mm gas and electric, 1200 mm steam · 500 — 1740 mm
E — height with the lid open	80 — 1880 / 1850 mm · 160 — 2200 mm gas and electric, 2230 mm steam · 300 — 2700 mm gas and electric, 2800 mm steam · 500 — 3760 mm



Dimensional drawings of SALSAMAT 80, 160, 300 and 500 — drawings by the manufacturer Nilma S.p.A., dimensions in mm

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Accessories and options

— product collecting trolley: a 100 l tub of 18/10 (AISI 304) stainless steel, 780 × 726 × 1156 (h) mm, with height adjustment, a handle and stainless steel wheels, two of them swivelling with a brake;
— washing shower with a smoothly opening jet, flow rate 16 l/min;
— stirring speed variator from 4 to 18 rpm;
— water meter — a device for filling the pan automatically;
— drain ball valve of 18/10 stainless steel with a hose connector (DN 65);
— probe monitoring the product temperature inside the cooking pan;
— steam extraction and ingredient loading system: mounted on the lid, with a protective grid and a hinged hatch, 18/10 stainless steel — it lets the product be reduced and spices added without opening the lid;
— self-supporting stainless steel 18/10 service platform — for the 300 and 500 l models;
— 200 l trolley lift for loading the product into the pan automatically;
— liquid drain filter on the discharge opening — it separates the liquid from the solid product while the pan is being tipped;
— protective door for the control panel, protection class IP65.

Indicative output

Manufacturer’s data for SALSAMAT 300 working with fresh, unfrozen meat.

Product	Figure
Ragù for lasagne	270 kg of ragù containing 90 kg of meat in 2.5 hours
Meat for tortellini	120 kg of minced or finely cut meat per batch
Béchamel	270 kg in 1 hour

Supply and service

Delivery, installation and commissioning, staff training, warranty and post-warranty service, spare parts. The standard supply voltage is 400/3/50 or 230/3/50; any other voltage by separate agreement. The model, the heating version and the equipment are selected for the customer’s recipes and volumes.

The data are indicative; the manufacturer reserves the right to change them without notice. The exact configuration is agreed when ordering.