

TILTING BRAISING PAN

Automatic Hydraulically Driven

SALSAMAT



Possible to **ROAST, BRAISE, COOK** all sorts of dish with **surprising gastronomic results: stews / ragout / sauces / puree, etc.**

Ideal for catering/ elderly centers, hospitals from **300-800** people or above to serve.

Designed to **minimize energy costs**, still granting to reach the desired temperature as quick as possible.

- **thermostic temperature regulation, 18 mm thick, fully insulated cooking pan with special heating elements placed on bottom**

ELIMINATES THE RISKS OF BURNS

- exclusive mixing system with **adjustable paddles and special stainless steel scrapers** covering the whole bottom surface prevent the product from sticking to the pan while cooking: (*continuous/ alternate, clockwise/ anticlockwise, with variable mixing and pause times*)



DESIGNED TO SIMPLIFY THE JOB

manual intervention for product loading only; mixing & cooking process/ heating ignition and pause/ tilting automatically carried out by the machine; when a **sound warning signals that the cooking time is over**, operator has to do is to place the adjustable vat height mobile trolley (*for easy and safe loading and unloading operations*) in front of machine, to turn the selectors for the cooking pan tilting