



#### Salamander digital 3 heating elements movable upper part Hi-Touch 400 V

**Model SAP Code** 00008951



- Removable bottom shelf: Yes
- Continuously sliding upper part of the device with heating elements: Yes
- Automatic temperature control: Yes
- Stainless steel holder included for easy wall mounting: Yes
- Automatic switch off at the end of the cycle and acoustic signaling: Yes
- HOLD function for temperature maintenance: Yes
- Number of heating elements: 3 topné elementy, 2 variant ohřevu

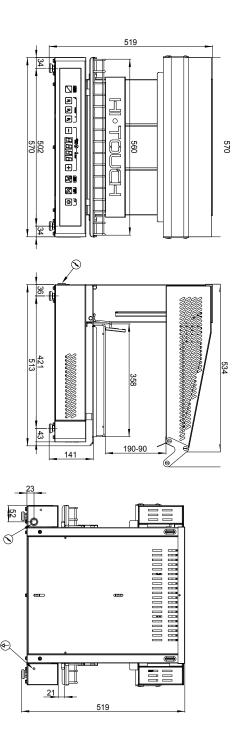
SAP Code	00008951	Power electric [kW]	4.500
Net Width [mm]	570	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	580	Removable bottom shelf	Yes
Net Height [mm]	520	Number of heating elements	3 topné elementy, 2 variant ohřevu
Net Weight [kg]	58.00		





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#### Vermiculite heating segment cover

immediate barrier-free penetration of heat and light from the heating segments very durable material

- intensive heat treatment of food

#### Special heating elements,

instant thermal run-up

 salamander does not need to be continuously switched on, food is cooked in real time, no waste heat is generated in the kitchen

#### Sliding system

a sliding system enabling a smooth shift of the lift and setting the required distance from the food

 convenient control without the need to exert force to adjust the distance needed to cook the food

#### **Programmable**

the control panel allows you to set individual times for different foods

 setting of programmed times allows operation by non-expert personnel

#### **Individual zone control**

control elements enabling switching on individual zones of the device  $% \left( 1\right) =\left( 1\right) \left( 1$ 

saves energy and extends its life

- energy saving
- allows for the preparation of different sized foods

#### **Stainless steel construction**

construction material is high quality stainless steel ensuring long life high hygiene standard

- safe food preparation; long service life; easy cleaning

#### Wall mount

construction allowing hanging on a wall or structure

- space saving in the kitchen; easy access

#### Automatic shutdown

automatic shutdown at the end of the set cycle acoustic signal  $\,$ 

- Prevents food spoilage



### Technical parameters

Model	SAP Code	00008951	
<b>1. SAP Code:</b> 00008951		13. Power electric [kW]: 4.500	
<b>2. Net Width [mm]:</b> 570		<b>14. Loading:</b> 400 V / 3N - 50 Hz	
<b>3. Net Depth [mm]:</b> 580		15. Maximum device temperature [°C]: 230	
4. Net Height [mm]: 520		16. Control type: Touchscreen	
5. Net Weight [kg]: 58.00		<b>17. GN / EN size in device:</b> GN 1/1	
<b>6. Gross Width [mm]:</b> 685		18. Removable bottom shelf: Yes	
7. Gross depth [mm]:		19. Continuously sliding upper part of the device with heating elements:  Yes	
8. Gross Height [mm]: 730		<b>20. Automatic temperature control:</b> Yes	
<b>9. Gross Weight [kg]:</b> 74.00		21. Stainless steel holder included for easy wall mounting:  Yes	
1.0. Device type: Electric unit		22. Automatic switch off at the end of the cycle and acoustic signaling:  Yes	
1. Material: Stainless steel		<b>23. HOLD function for temperature maintenance:</b> Yes	
12. Device heating type:		24. Number of heating elements:	

3 topné elementy, 2 variant ohřevu

Infrared emitter