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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Model	**SAP Code**	00008951

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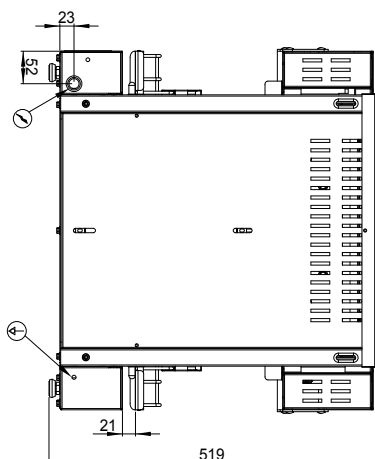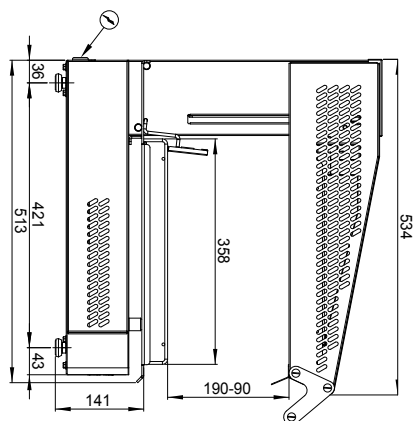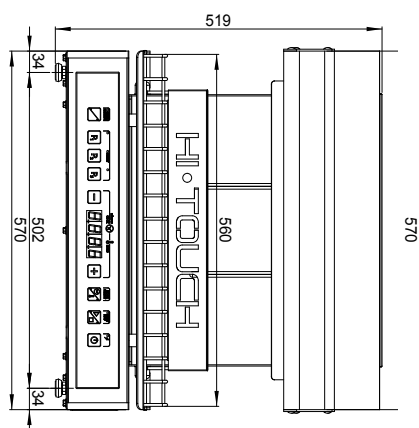
Salamander digital 3 heating elements movable upper part Hi-Touch 400 V

Model	SAP Code	00008951

1 **Vermiculite heating segment cover**

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

– intensive heat treatment of food

2 **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

3 **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

4 **Programmable**

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

– setting of programmed times allows operation by non-expert personnel

5 **Individual zone control**

control elements enabling switching on individual zones of the device
saves energy and extends its life

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

6 **Stainless steel construction**

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

– safe food preparation; long service life; easy cleaning

7 **Wall mount**

construction allowing hanging on a wall or structure

– space saving in the kitchen; easy access

8 **Automatic shutdown**

automatic shutdown at the end of the set cycle
acoustic signal

– Prevents food spoilage

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Technical data sheet

Technical parameters

Salamander digital 3 heating elements movable upper part Hi-Touch 400 V		
Model	**SAP Code**	00008951

1. SAP Code:
00008951

2. Net Width [mm]:
570

3. Net Depth [mm]:
580

4. Net Height [mm]:
520

5. Net Weight [kg]:
58.00

6. Gross Width [mm]:
685

7. Gross depth [mm]:
620

8. Gross Height [mm]:
730

9. Gross Weight [kg]:
74.00

10. Device type:
Electric unit

11. Material:
Stainless steel

12. Device heating type:
Infrared emitter

13. Power electric [kW]:
4.500

14. Loading:
400 V / 3N - 50 Hz

15. Maximum device temperature [°C]:
230

16. Control type:
Touchscreen

17. GN / EN size in device:
GN 1/1

18. Removable bottom shelf:
Yes

19. Continuously sliding upper part of the device with heating elements:
Yes

20. Automatic temperature control:
Yes

21. Stainless steel holder included for easy wall mounting:
Yes

22. Automatic switch off at the end of the cycle and acoustic signaling:
Yes

23. HOLD function for temperature maintenance:
Yes

24. Number of heating elements:
3 topné elementy, 2 variant ohřevu

25. Cross-section of conductors CU [mm²]:
1

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