Salamander Metos Hi-Lite Plus SHP30



Product information

SKU	4172733
Productnaam	Salamander Metos Hi-Lite Plus SHP30
Afmetingen	570 × 580 × 520 mm
Gewicht	65,000 kg
Technical information	400 V, 16 A, 4,5 kW, 3NPE, 50/60 Hz

Description

Salamander Metos Hi-Lite Plus SHP30 is ideal system for dish finishing, specially au-gratin, and for food heating. Salamander is also suitable for complete cooking when toasting or grating is required. Exclusive patented heating system whose heating elements are hosted by a special reflecting ceramic dish and protected by a diffuser glass enhances heat transmission, allowing to reach quick the cooking temperature, making it easy to clean and lower heat dispersion in the environment.

Dish detection function allows that the heater elements can be simply started when the dish touches the bar on the grid plane. When the dish is removed, the system automatically switches back to the stop position. However the operator can start or stop the machine at any time, change the usage modes of the heating elements, or adjust cooking times using traditional commands on the control panel.

- frying area 540 x 365 mm
- three infrared heating elements can be operated at the same time or independently

- cooking and warm hold function
- plate detector switch activates elements or able to use traditional commands
- cooking time can be set from one to fifteen minutes with fifteen seconds intervals
- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- touch panel
- stainless steel construction
- overheating mode

Delivery includes:
- special stainless steel support for wall mounting