

Salamander Metos Hi-Touch ST40



Product information

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| SKU | 4172739 |
| Productnaam | Salamander Metos Hi-Touch ST40 |
| Afmetingen | 735 × 580 × 520 mm |
| Gewicht | 80,500 kg |
| Technical information | 400 V, 16 A, 6 kW, 3NPE, 50/60 Hz |

Description

Salamander Metos Hi-Touch ST40 is ideal system for dish finishing, especially 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 reaching the cooking temperature quickly, making it easy to clean and lower heat dispersion in the environment.

Able to choose

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.



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In addition it is possibility of storing three different cooking program which can be selected from control panel. Program function allows cooking and then maintaining a dish at a desired temperature according to parameter that are stored in a memory.

- frying area 700 x 365 mm
- neljä infrared heating elements can be operated at the same time or independently
- possibility of storing three cooking programmes
- cooking, warm hold and program 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