Salamander Metos Hi-Lite SH20



Product information

SKU	4172741
Productnaam	Salamander Metos Hi-Lite SH20
Afmetingen	400 × 545 × 515 mm
Gewicht	43,000 kg
Technical information	230 V, 16 A, 3 kW, 1NPE, 50/60 Hz

Description

Salamander Metos Hi-Lite SH20 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.

- frying area 370 x 310 mm
- two infrared heating elements can be operated at the same time or separately
- 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
- stainless steel construction

Delivery includes:

- special stainless steel support for wall mounting