Salamander Metos Hi-Lite SH30



Product information

SKU	4172743
Productnaam	Salamander Metos Hi-Lite SH30
Afmetingen	570 × 530 × 520 mm
Gewicht	65,000 kg
Technical information	400 V, 16 A, 4,5 kW, 3NPE, 50/60 Hz

Description

Salamander Metos Hi-Lite SH30 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 540 x 365 mm
- three infrared heating elements can be operated at the same time or only the central one
- 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