Technical data sheet

Product features

Salamander digital 4 heating elements movable upper part Hi-Touch 400 V / 3N		
Model	**SAP Code**	00010730
ST 42	**A group of articles - web**	Salamanders



- 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: 4 heating elements, 2 heating options

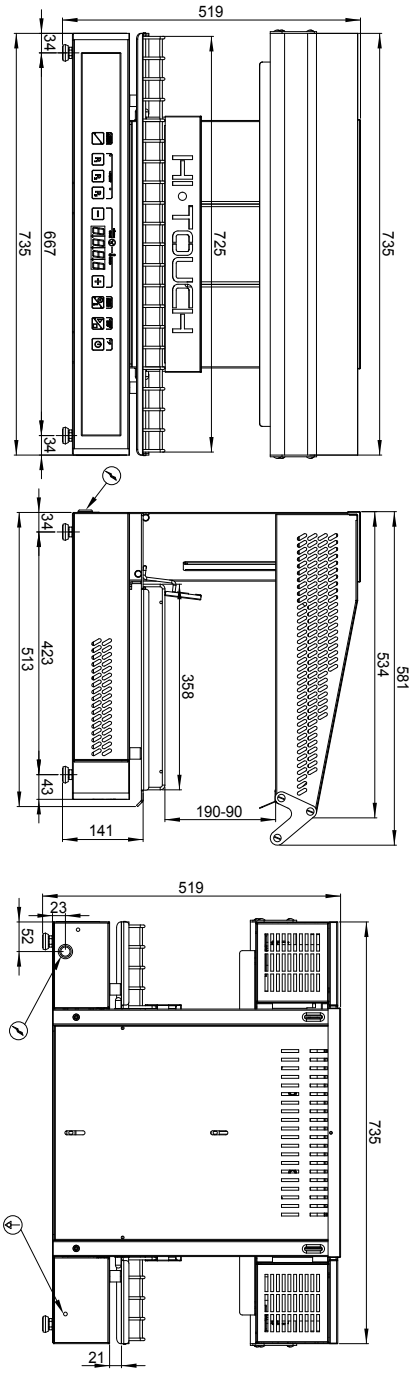
SAP Code	00010730	**Power electric [kW]**	6.000
Net Width [mm]	735	**Loading**	400 V / 3N - 50 Hz
Net Depth [mm]	580	**Removable bottom shelf**	Yes
Net Height [mm]	520	**Number of heating elements**	4 heating elements, 2 heating options
Net Weight [kg]	65.00		

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Technical drawing

Salamander digital 4 heating elements movable upper part Hi-Touch 400 V / 3N		
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Product benefits

Salamander digital 4 heating elements movable upper part Hi-Touch 400 V / 3N		
Model	**SAP Code**	00010730
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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 parameters

Salamander digital 4 heating elements movable upper part Hi-Touch 400 V / 3N		
Model	**SAP Code**	00010730
ST 42	**A group of articles - web**	Salamanders

1. **SAP Code:**
   00010730
2. **Net Width [mm]:**
   735
3. **Net Depth [mm]:**
   580
4. **Net Height [mm]:**
   520
5. **Net Weight [kg]:**
   65.00
6. **Gross Width [mm]:**
   830
7. **Gross depth [mm]:**
   645
8. **Gross Height [mm]:**
   730
9. **Gross Weight [kg]:**
   78.00
10. **Device type:**
    Electric unit
11. **Material:**
    Stainless steel
12. **Device heating type:**
    Infrared emitter
13. **Power electric [kW]:**
    6.000
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:**
    4 heating elements, 2 heating options
    - 4 topné elementy, 2 varianty ohřevu
25. **Cross-section of conductors CU [mm²]:**
    1

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