# Technical data sheet

Product features

| Salamander digital 4 heating elements movable upper part 400 V / 3N | | |
|---|---|---|
| **Model** | **SAP Code** | 00010738 |
| SD 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: No
- Number of heating elements: 4 heating elements, 2 heating options

| | | | |
|---|---|---|---|
| **SAP Code** | 00010738 | **Power electric [kW]** | 5.300 |
| **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]** | 68.00 | | |

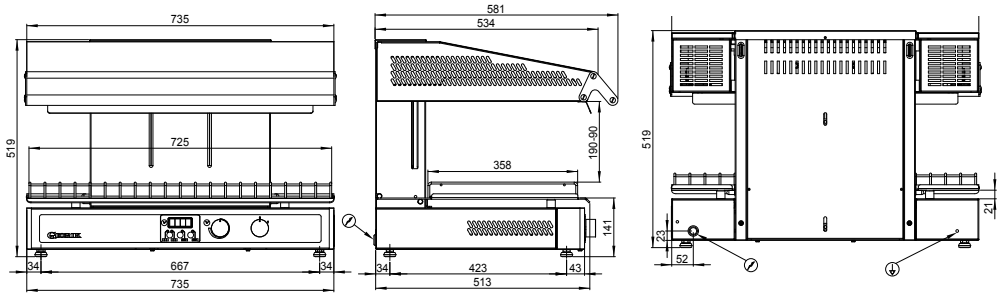


RM GASTRO, s.r.o.,
Třída Čs. armády 816,
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Technical drawing

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

| Salamander digital 4 heating elements movable upper part 400 V / 3N | | |
|---|---|---|
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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** **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

**5** **Stainless steel construction**

construction material is high quality stainless steel ensuring long life
high hygiene standard

- safe food preparation; long service life; easy cleaning

**6** **Wall mount**

construction allowing hanging on a wall or structure

- space saving in the kitchen; easy access

**7** **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 400 V / 3N | | |
|---|---|---|
| **Model** | **SAP Code** | 00010738 |
| SD 42 | **A group of articles - web** | Salamanders |

1. **SAP Code:**
   00010738
2. **Net Width [mm]:**
   735
3. **Net Depth [mm]:**
   580
4. **Net Height [mm]:**
   520
5. **Net Weight [kg]:**
   68.00
6. **Gross Width [mm]:**
   830
7. **Gross depth [mm]:**
   650
8. **Gross Height [mm]:**
   710
9. **Gross Weight [kg]:**
   74.00
10. **Device type:**
    Electric unit
11. **Material:**
    Stainless steel
12. **Device heating type:**
    Infrared emitter
13. **Power electric [kW]:**
    5.300
14. **Loading:**
    400 V / 3N - 50 Hz
15. **Maximum device temperature [°C]:**
    230
16. **Control type:**
    Digital
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:**
    No
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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