Instruction manual



2026-11-15

Salamander digital 3 heating elements movable upper part automatic 400 V / 3N SD 37

www.rmgastro.com

TABLE OF CONTENTS

1. DECLARATION OF CONFORMITY 3

2. TECHNICAL DATA 3

3. LOCATION ELECTRIC 3

4. SAFETY MEASURES FOR FIRE PROTECTION 3

5. INSTALLATION 4

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK 4

7. INSTRUCTIONS FOR USE 5

8. CLEANING AND MAINTENANCE 12

1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]
570	520	520	58.00	4.500

Loading	Gross depth [mm]	Gross Height [mm]	Maximum device temperature [°C]	Gross Volume [m3]
400 V / 3N - 50 Hz	650	620	230	0.274

Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]
0.172	62.00	680

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance""""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!

- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

CONNECTION TO MAINS POWER

- Before connecting the unit to the mains power supply, check that the voltage and frequency values on the type plate are the same as those of the mains power supply system.
- The unit is supplied for use at the power supply specified on the type plate located on the rear of the unit.
- To connect the unit to the mains power supply, pass the power cable (shortened to the correct length) through the hole in the rear of the appliance and plug in the junction box located on the right side, following the instructions in the electrical connection chart. Then fit a standard plug, sized for the rated power consumption, to the power cord and plug it into a suitable socket, ensuring first that this socket has the correct earthing in accordance with current standards.

- For direct connection to the mains supply, a 4-pole switch must be included between the unit and the mains supplyrated for the load and with contacts that have a minimum clearance of 3 mm when the switch is disconnected.

- When operating the unit, check that the supply voltage fluctuation is within a maximum tolerance of ±10% of the nominal voltage value.

- In addition, the unit must be connected to an equipotential system which must be checked to ensure that it complies with current regulations.

7. INSTRUCTIONS FOR USE

INSTRUCTIONS FOR SD MODELS

The unit must be used only for its intended purpose. Any other use is misuse. At
do not leave the appliance unattended during operation.

CONSUMPTION

The unit is designed to cook, reheat, grill and keep food warm using infrared rays of
the high temperature produced by the heat source located at the top of the unit. By adjusting the height of the grate cover, it is possible to regulate the heat on the food to be cooked. The greater the distance between the food and the heating element, the lower the heat intensity.

Before turning on the Salamander for the first time, remove all packing materials, and thoroughly clean the unit by removing all
protective industrial fatty vaseline, as follows:

- clean the unit with a damp sponge and mild detergent;
- rinse the grate with clean water

SETUP (Fig. 1)

- 1Choice of heating elements:

units with two resistors: if the L1 LED is lit, both resistors heat at maximum power if the right L2 LED is lit, both resistors heat alternately).

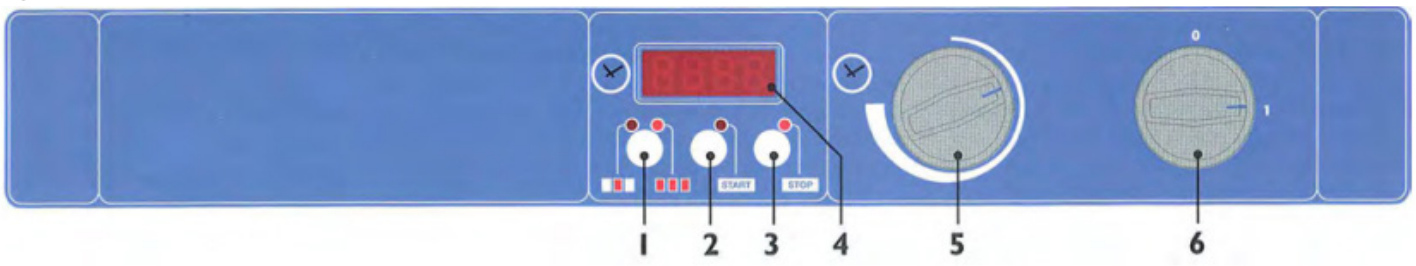
Units with three or four resistors: if the left L1 LED is on, only the middle resistors are heating, if the right L2 LED is on, the unit is operating at maximum power, and the middle resistors are heating alternately).

- 2 START button

- 3 The STOP button can also be used to turn off the buzzer.
- 4 Display the set time
- 5 Timing device
- 6 Main switch (units without temperature hold function): 0= OFF; 1 = ON

Main switch (units with temperature hold function): 0= OFF ; 1 = Preheat/temperature hold; 2 = ON

Fig. 1



SALAMANDER WITH THREE HEATING ELEMENTS

ON:

- Turn off the mains switch in the direction of the appliance.
- Switch the rotary knob (6) to position 1.
- Adjust the cooking time (15 seconds to 15 minutes) by turning the knob (5). The set time will be shown on the display (4)
- Press the button (1) to select the heating element.

If the light (2) is on in the version with 3 heating elements, the middle heating element is switched on at regular intervals during cooking.

If the light (2) is on in the version with 4 heating elements, the two middle heating elements are switched on alternately at regular intervals during cooking.

This system of switching on and off the central heating elements ensures even heat distribution over the entire surface of the appliance.

- Press the button (2) to start the cooking cycle.
- At the end of the set cooking time, the Salamander automatically switches off and the buzzer also switches off. Press the button (3) to switch it off.

DON'T OVERLOOK!:

- By pressing the button (2) again, the Salamander starts a new cooking cycle, with the same settings as the previous cycle.
- The salamander can be switched off during cooking, without the buzzer signal, by pressing the button (3).

OFF:

- Press the button (3).
- Switch the rotary knob (6) to position 0.
- Turn on the mains switch in the direction of the appliance.

INSTRUCTIONS FOR MODELS WITH PLATE (equipped with plate)

The unit must be used only for its intended purpose. Any other use is considered misuse. Do not leave the appliance unattended during operation.

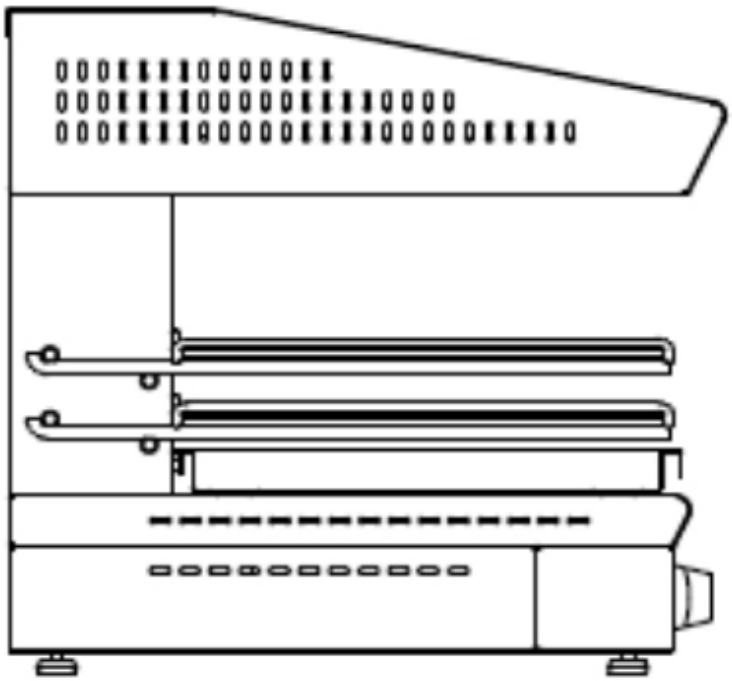
CONSUMPTION

COOKING mode:

By adjusting the height of the grill cover, it is possible to regulate the heat of the food to be cooked. The greater the distance between the food and the heating element, the lower the heat intensity. For appliances with a fixed grill cover (SFH..), select the heat intensity by placing the pan at different levels as shown in Fig. 2.

WARNING: The grate may be hot. Be careful when handling the grate.

Fig. 2



HEAT CONSERVATION mode:

The salamander must be at a maximum height above the level of the plate (Fig. 3).

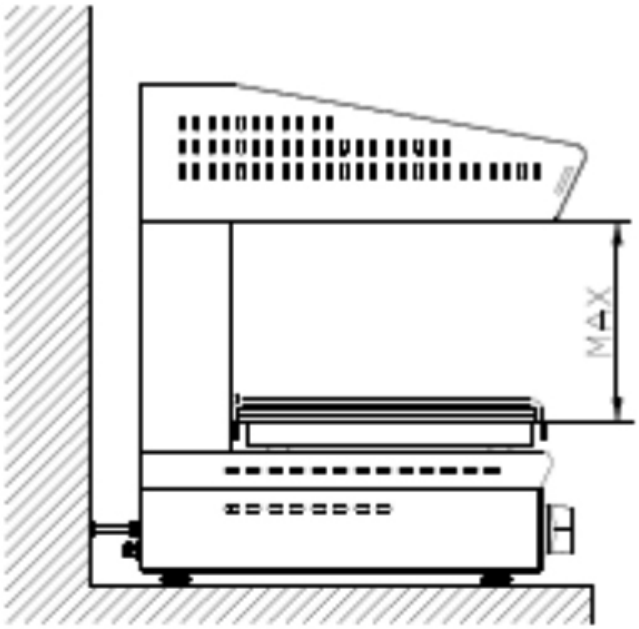
By switching the side heating elements on and off, the food in the pan retains the cooking temperature reached during the previous cooking cycle.

SETTINGS

Before turning on the Salamander for the first time, remove all packing materials, and thoroughly clean the unit by removing any remaining protective industrial grease as follows:

- clean the unit with a damp sponge and mild detergent;
- rinse the grate with clean water.

Fig. 3



Controls (Fig. 4)

1a Selecting the left heating element
1b Choice of medium heating element(s)
1c Choosing the right heating element
2 Select cooking (COOKING) or maintenance (MAINTENANCE) mode
3 START button and STOP button
4 Display
5 Decoder for setting the cooking time or temperature hold mode
6 Main switch

COOKING MODE:
ON:
- Turn off the mains switch in the direction of the appliance.
- Switch the rotary knob (6) to position 1.
The display (4) flashes to show the last setting.
- Press the button (2) to switch on the COOKING function: the corresponding LED will flash.
- Turn the decoder knob (5) to set the cooking time: this time will be shown on the display (4).
- Switch on the heating elements you wish to use by pressing the corresponding buttons (1). The heating element will start heating as soon as the corresponding LED lights up
- In case you select all three (or four) heating elements, the middle element is switched on and off.link at regular intervals to ensure even heat distribution over the entire surface of all bowls.
- There are two ways to start this cycle:

HAND:
Press the button (3) to activate the START function (the corresponding LED will flash).
AUTOMATICALLY (BY THE BOARD):
Place the bowl with the food to be cooked towards the back of the hob to trigger the detection mechanism.
The unit will automatically go into START mode to start the cooking cycle.

OFF:

- Once the set cooking time has elapsed, the cooking cycle stops automatically and an acoustic signal is emitted. If no cooking time has been set, the system remains in START mode until the pan is removed from the hob, or

the button (3) is not pressed, which causes the corresponding STOP LED to illuminate.

- Switch the rotary knob (6) to position 0.
- Turn on the mains switch in the direction of the appliance.

DON'T OVERLOOK!: The operator can STOP-SPUSH the unit, or switch the heating elements on or off at any time by pressing the buttons on the panel (1), or by using the decoder (5) to set the cooking time.

MAINTENANCE MODE

ON:

- Turn off the mains switch in the direction of the appliance.
- Switch the rotary knob (6) to position 1.
- The display (4) flashes to show the last setting.
- Press the button (2) to activate the MAINTENANCE function: the corresponding LED will flash.
- Adjust the heat intensity (1 to 8) by turning the decoder knob (5). The set value is shown on the display (4).
- There are two ways to start this cycle:

HAND:

Press the button (3) to activate the START function (the corresponding LED will flash).

AUTOMATICALLY (BY THE BOARD):

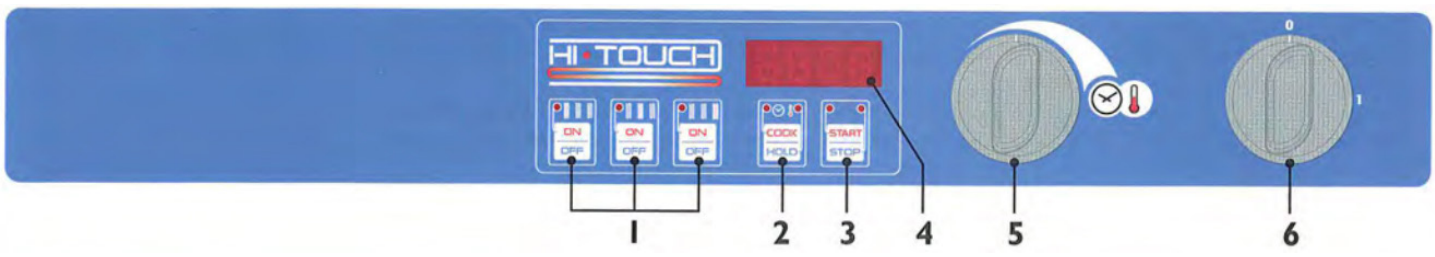
Place the bowl with the food to be cooked towards the back of the hob to trigger the detection mechanism.

The unit will automatically go into START mode to start the cooking cycle.

OFF:

- The MAINTENANCE cycle can be terminated by removing the bowl from the hotplate or by pressing the button (3) which causes the corresponding STOP LED to illuminate.
- Switch the rotary knob (6) to position 0.
- Turn on the mains switch in the direction of the appliance.

Fig. 4



INSTRUCTIONS FOR ST MODELS (equipped with plate)

The unit must be used only for its intended purpose. Any other use is considered misuse. Do not leave the appliance unattended during operation.

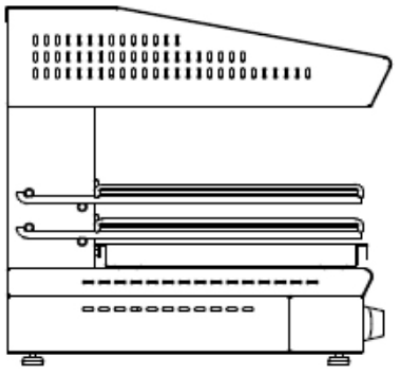
COOKING mode:

By adjusting the height of the grill cover, it is possible to regulate the heat of the food to be cooked. The greater the distance between the food and the heating element, the lower the heat intensity.

MAINTENANCE mode:

The grate cover must be at the maximum height above the level of the hob (Fig. 2). Alternating side heating elements keep the food on the pan at the cooking temperature reached during the cooking cycle.

Fig. 2



SETTINGS

Before turning on the Salamander for the first time, remove all packing materials, and thoroughly clean the unit by removing any remaining protective industrial grease as follows:

- clean the unit with a damp sponge and mild detergent;
- rinse the grate with clean water.

USER INTERFACE





On/Off button; when the device is switched off, all functions are also switched off.



This button allows you to start or stop the cooking and holding mode;



This button allows you to select either the cooking mode or the holding mode in manual cooking mode; if you select a programme, you can switch from cooking to holding mode and vice versa;



These buttons increase or decrease the time and/or intensity of the heat in maintenance mode



This button allows you to set the cooking cycle with either all heating elements or only the middle heating elements;



These buttons cannot be used when the appliance is in START mode; the following instructions therefore only apply to ON or STOP mode; you can select a programme by briefly pressing the relevant button. If this button is held down, you can enter the programme selection mode; you can then save the current

MANUAL MODE

Switch on the Salamander by pressing the ON/OFF button

Press the MODE SELECT button to select the desired mode (cooking or holding - the corresponding LED above the display will light up).

Set the cooking time and heat intensity and then press START, or place the plate on the plate detection device to start the selected cycle (the cooking mode will be terminated after the set cooking time, and the buzzer will be activated); pressing the START/STOP button, or removing the plate (the plate detection device will turn off the appliance), will cause the MAINTENANCE mode to turn off.

AUTOMATIC MODE

Switch on the Salamander by pressing the ON/OFF button

Select the desired program by pressing the P1, or P2, or P3 button

Press START, or place the board on the device to detect this board as in manual mode.

PROGRAM SETTINGS

Switch on the Salamander by pressing the ON/OFF button
Hold down the button for the desired program (P1, or P2, or P3) until the display flashes

Set the cooking or holding mode by pressing the SELECT/REST button, then set the time using the + and - buttons.

If cooking mode has been selected, you can set the hold mode at the end of the cooking cycle by pressing the SELECT/REST button immediately after setting the time, and then adjust the heat intensity from 1 to 8. Press this button again to save the program. If you press the program button again without first setting the hold mode, the cooking cycle will only be stored.

OFF:
When finished, switch off the appliance using the ON/OFF switch and the multi-position switch on the appliance.

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**