

ELECTRIC SALAMANDER WITH MOVABLE RADIANT PLATE - THREE-PHASE

CODICE
CR0957089

MODELLO
SDSM6E

SERIE
SERIE 600



GENERAL CHARACTERISTICS

A line of small-sized cooking equipment designed for those who, even in small spaces, do not want to give up great performance. Made of AISI 304 18/10 stainless steel, finely finished with Scotch Brite satin finish, it has rounded edges and large capacity enclosures; it has 600/650 mm depth and modular width of 400/600/700/800/1000 mm; the series is completed by open, armored or refrigerated base supports. The equipment is easily modular to one another until it forms a compact, gap-free whole thanks to a leak-covering profile that provides protection against leakage and thus maximum hygiene. High chimneys, ergonomic knobs mounted on a sloping dashboard for easy visibility, give the range ease of use from the first approach. All models are CE approved.

TECHNICAL SPECIFICATIONS

■ Electric salamander made of Aisi 304 stainless steel. ■ Ideal for finishing dishes, gratinating or reheating food. ■ Heating element movable in height from 115 to 220 mm. ■ Tray with flat presence sensor. ■ Control panel for setting the mode of use in cooking or holding, time and temperature adjustment with digital display. ■ Storage of programs and firing cycles. ■ Heating system with 3 heating elements activated in total or partial operation. ■ Resistors housed within a ceramic reflective dish, protected by a diffuser glass. ■ Baking temperature of 230 °C, holding from 40 °C.

■ ULTRARIGHT ELECTRIC SALAMANDER WITH MOVABLE RADIANT PLATE - THREE-PHASE - Construction in AISI 304 steel - Height

adjustment 260/160mm - Heating system with radiant elements that allow the cooking temperature to be reached in a few seconds. - Timer that interrupts the power supply at the end of the set time (signaled by an acoustic warning) and, with the memorization of the cooking cycle, allows easy and convenient "repetitions". - Partializable heating (total or central heating element activation only) - Stainless steel sauce catch basins and chrome-plated steel grids are removable for cleaning and feature a safety catch against accidental tipping. - "Hold" function useful for keeping freshly cooked foods warm. - Cooking zone 540x365 GN 1/1 - Total power 4.5 Kw

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Technical Information

| SPECIFICATION | DATA |
|-----------------------|-------------------------------------|
| MATERIAL | CR0957089 |
| DEFINITION | SALAMANDRA HIPER M60 ELETTR. SDSM6E |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 600 mm |
| DIM. PRODUCTIVITY | 530 mm |
| DIM. HEIGHT | 500 mm |
| NET WEIGHT | 69 Kg |
| PACKAGE LENGTH | 720 mm |
| PACKAGE WIDTH | 400 mm |
| PACKAGING HEIGHT | 430 mm |
| PACKAGE VOLUME | 0,124 m3 |
| GROSS PACKING WEIGHT | 79 Kg |
| STANDARD POWER SUPPLY | 380-415V 3N |
| FREQUENCY | 50-60 Hz |
| ELECTRICAL POWER | 4.5 kW |
| IP GRADE | IPX3 |
| CERTIFIED MODEL | SDSM6E |

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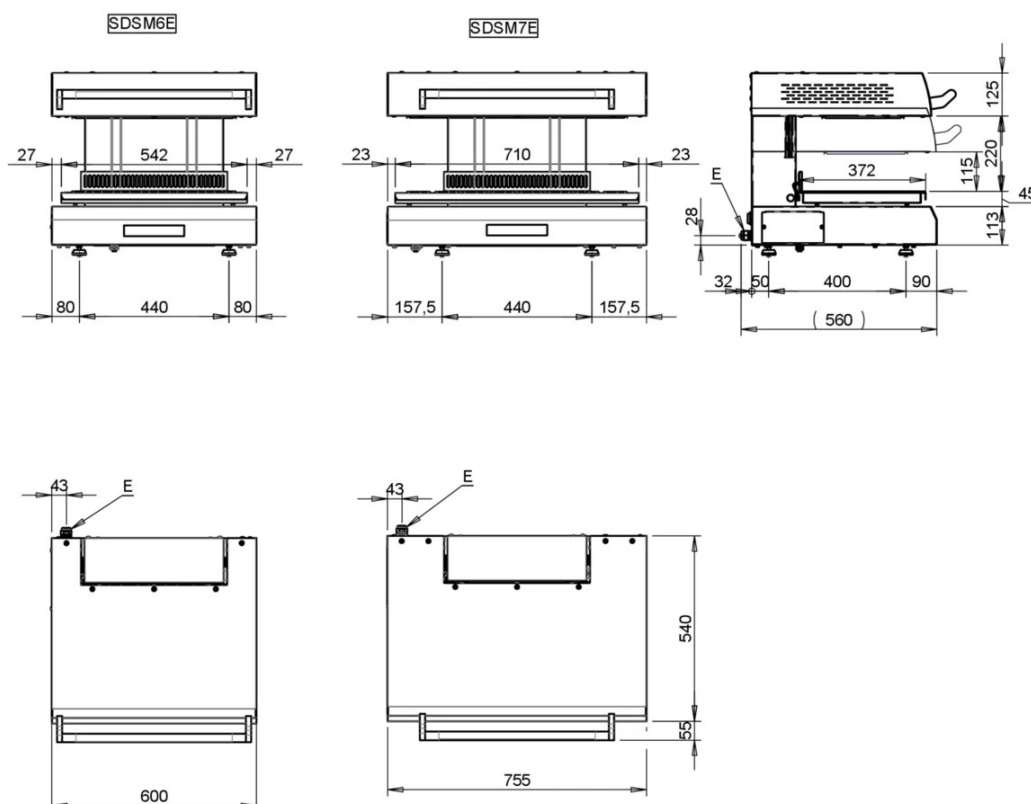
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -
ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRIJNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse etoupe de cable el Pisacable - Elektrische kabelwartel