

ELECTRIC SALAMANDER WITH MOVABLE RADIANT PLATE - THREE-PHASE

Project
Rev.:
Zone:
Location:



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
COMMERCIAL LINE	SERIE M1 900
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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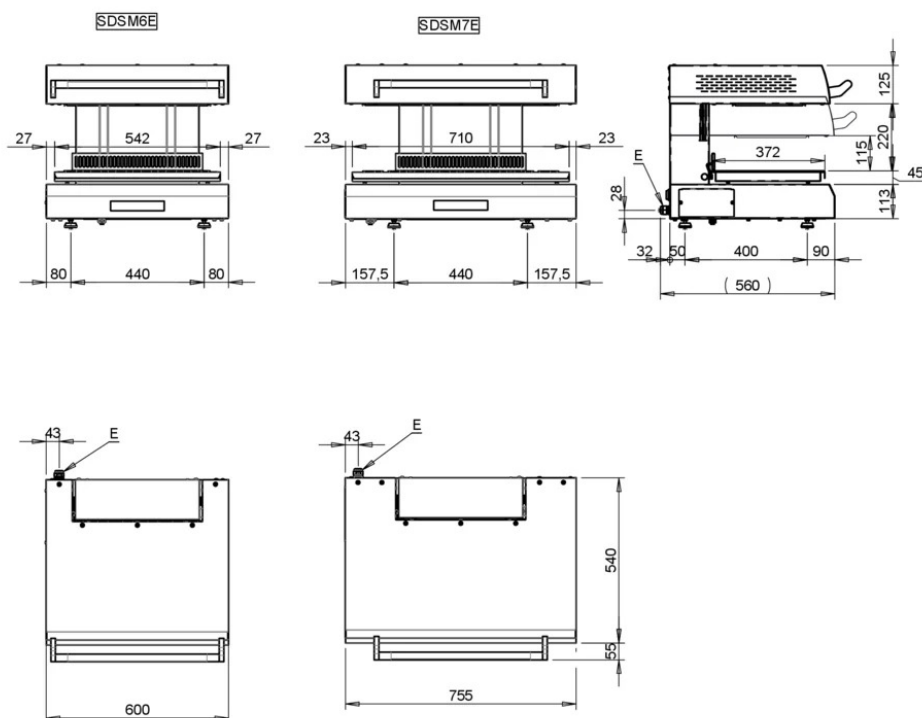
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -
ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRIITNINGAR

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