

# Technical data sheet

## Product features



### Salamander digital 3 heating elements movable upper part automatic 400 V

<b>Model</b>	<b>SAP Code</b>	00010737
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- 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: 3 heating elements, 7 heating options

<b>SAP Code</b>	00010737	<b>Power electric [kW]</b>	4.500
<b>Net Width [mm]</b>	570	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	580	<b>Removable bottom shelf</b>	Yes
<b>Net Height [mm]</b>	520	<b>Number of heating elements</b>	3 heating elements, 7 heating options
<b>Net Weight [kg]</b>	58.00		

# Technical data sheet

Technical drawing

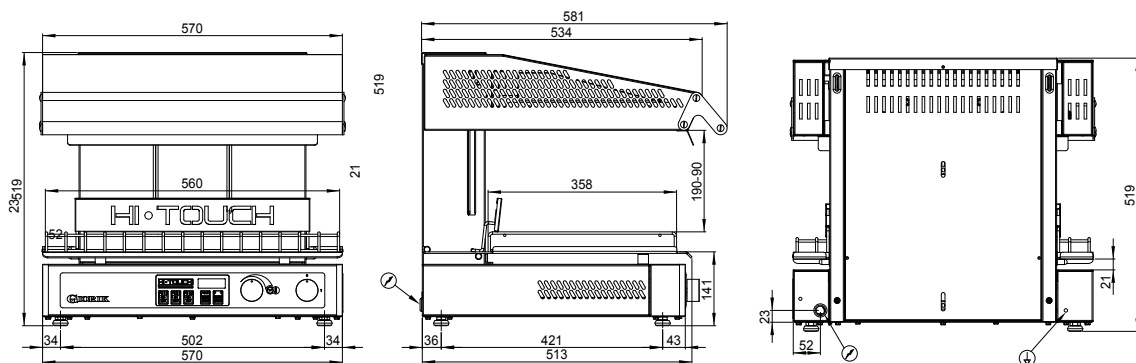


## Salamander digital 3 heating elements movable upper part automatic 400 V

Model

SAP Code

00010737



# Technical data sheet

## Product benefits



### Salamander digital 3 heating elements movable upper part automatic 400 V

<b>Model</b>	<b>SAP Code</b>	00010737
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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

# Technical data sheet

Technical parameters



## Salamander digital 3 heating elements movable upper part automatic 400 V

**Model**

**SAP Code**

00010737

**1. SAP Code:**

00010737

**2. Net Width [mm]:**

570

**3. Net Depth [mm]:**

580

**4. Net Height [mm]:**

520

**5. Net Weight [kg]:**

58.00

**6. Gross Width [mm]:**

680

**7. Gross depth [mm]:**

650

**8. Gross Height [mm]:**

620

**9. Gross Weight [kg]:**

62.00

**10. Device type:**

Electric unit

**11. Material:**

Stainless steel

**12. Device heating type:**

Infrared emitter

**13. Power electric [kW]:**

4.500

**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:**

Yes

**24. Number of heating elements:**

3 heating elements, 7 heating options  
– 3 topné elementy, 7 variant ohřevu