

Salamander Metos Hi-Lite SH20 is ideal system for dish finishing, specially au-gratin, and for food heating. Salamander is also suitable for complete cooking when toasting or grating is required. Exclusive patented heating system whose heating elements are hosted by a special reflecting ceramic dish and protected by a diffuser glass enhances heat transmission, allowing to reach quick the cooking temperature, making it easy to clean and lower heat dispersion in the environment.

- frying area 370 x 310 mm
- two infrared heating elements can be operated at the same time or separately
- cooking time can be set from one to fifteen minutes with fifteen seconds intervals
- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- stainless steel construction

Delivery includes:

- special stainless steel support for wall mounting



Package volume	0.162
Unit of volume	m ³
Package volume	0.162 m ³
Package length	50
Package width	60
Package height	54
Package unit of dimension	cm
Package dimensions (LxWxH)	50x60x54 cm
Net weight	43
Net weight	43 kg
Gross weight	48
Package weight	48 kg
Unit of weight	kg