

# Salamander Metos Hi-Lite SH30

Salamander Metos Hi-Lite SH30 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 540 x 365 mm
- three infrared heating elements can be operated at the same time or only the central one
- 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



## Salamander Metos Hi-Lite SH30

Item width mm	570
Item depth mm	530
Item height mm	520
Package volume	0.195
Unit of volume	m3
Package volume	0.195 m3
Package length	59
Package width	60
Package height	55
Package unit of dimension	cm
Package dimensions (LxWxH)	59x60x55 cm
Net weight	65
Net weight	65 kg
Gross weight	70
Package weight	70 kg
Unit of weight	kg
Connection power kW	4.5
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type of electrical connection	Semifixed
Electrical conn. height mm	25
Operation type	electronical
Programmability	programmable
Timer	Yes