



Description

SEM 600 PDS: THE smart and professional salamander!

The **professional salamander SEM 600 PDS** presents a worldwide technological innovation: this is a **ceramic salamander fitted out with a plate detection system (PDS)**. This revolutionary system ensures **instant cooking** and real **energy savings**:

- **400 ° C in 5 seconds and 570 ° C on the ceramic hob!**

- **35% energy saving!**

The Plate Detection System (PDS) is recognized as an "action station" during the service in the kitchen. Once the PDS function is selected, the ceramic plate heats up when the dish is in contact with the stainless-steel bar above the grid. As soon as the dish is removed, the ceramic heating area is off. The commutator allows **independent control of 3 heating zones**.

= > **Instant cooking and energy saving guaranteed!**

This **single-phase electric salamander** can also be used conventionally without dish detection.

Your cooking is precise and varied with the ceramic electric salamander SEM 600 PDS!

With a ceramic plate in the upper part, the SEM 600 PDS **electric salamander** can **defrost, heat, brown, glaze, grill** toasts, dishes, gratins, onion soups ... **without preheating!**

The power control system regulates very precisely the heating power of the vitroceramic areas. The "maxi position" makes it possible **to flash and grill a dish in record time** while the "mini position" **keeps the food warm.**

This **cheese melter** is completely open on 3 sides to accept dishes of any size.

Nothing is easier to use and clean than the salamander SEM 600 PDS with a movable top!

The movable top of the salamander grill SEM 600 PDS has a **precise height adjustment system** to bring the right heat to the dish without any effort! This **electric salamander grill** is equipped with a **brick-mounted counterweight** and a **patented ball-bearing system** to facilitate **the up and down of the roof to the nearest millimeter.**

The salamander SEM 600 PDS with plate detection is **easy to clean**: the stainless-steel detection bar, the grid, and the lower tray are **completely removable**. The ceramic plate **can easily be wiped with a sponge** once the electric salamander is turned off and cooled down.

Features: 1 ceramic plate with 2 heating areas, plate detection system, 4-position switch, power control system, grid, and bottom tray.

Option: wall-mounted holder (SM 1)

Technical characteristics

Power	3 kW ou 5 kW
Outside dimensions	600 x 640 x 590 mm
Baking surface	495 x 375 mm
Weight	56 kg
volts	230 V ou 380 V

