



GRILL PLUS SEH003E

Ultra-rapid
Salamander

**CONSTRUCTION
FEATURES**

- Stainless steel construction
- Adjustable upper plate to have the heating surface closer to the food
- Ultra rapid and high-performance heating elements
- Safety thermostat to avoid overheating
- Steel grill and drip tray to collect cooking juices, simple to remove to facilitate cleaning

**FUNCTIONAL
FEATURES**

- Electronic controls with digital display protected by a polycarbonate panel
- Possibility of selecting the cooking zone, activating 1 or 3 heating elements
- Encoder to adjust cooking time up to 20'
- Warm holding function after the cooking cycle has finished, to be set during programming separately
- Plate detection system for automatic switching on or off
- (3) heating elements housed in a special ceramic dish
- Kit for hanging the salamander on the wall, included

**OPTIONS
& ACCESSORIES**


- Trays
- Adjustable feet
- Stand with side racks GN1/1
- Non-stick trays
- Top cover (stainless steel or painted RAL)

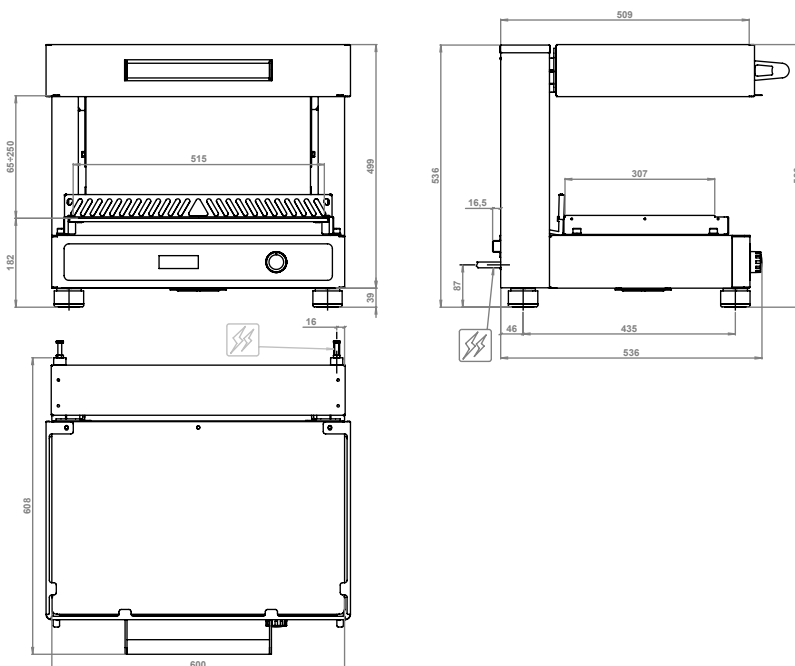
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TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet 



Overall dimensions (W x D x H) - mm 600 x 608 x 536h

Cooking plate 1 GN 1/1

Upper heating plate [mm] 490 x 260 (3 heating elements)

Net weight [Kg] 54,5

Power supply 380-415V 3N 50/60Hz

Total input [kW] 4,6 (400V)

Amps. [A] 6,7 (400V)

A B C D E F



- A ON/OFF switch
- B Display
- C Selection of upper heating elements
- D Cooking / Warm holding
- E START/STOP button
- F Knob

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