

MODEL
SDSM7E
CODE
CR0957139

ULTRA RAPID ELECTRIC SALAMANDER

ROYAL LINE

- The Royal line of Baron is conceived according to the strictest international norms for safety, hygiene and reliability.
- The use of stainless steel of the highest grade and gauges is extensive.
- High performance, long life and ergonomic usage are the keys of this line.



Technical / functional characteristics

- S/S Aisi 304 construction
- Adjustable height 260/160 mm
- Heating by means of heating elements which allow to reach the required temperature in few seconds.
- Timer which stops the electric supply when the time setting has been reached (buzzer). It is possible to memorize cooking cycles and to recall them easily.
- Partial heating (it is possible to switch the complete heating element or part of it)
- The fat collecting drawers and the grids are in S/S and are removable for an easy cleaning and are provided with a safety block to prevent overturning.
- Temperature maintenance function to keep food warm.
- Cooking surface 700x365=GN4/3
- Total power 6 kW

DIMENSIONS	
Width (mm)	755
Depth (mm)	540
Height (mm)	500
Gas connection (Ø)	
Electric connection (V/~ /Hz)	400V/3N 50-60 Hz
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (Mj/hr)	
Electric power (kW)	6
Plate dimensions (mm)	
Tank capacity (L)	
Tank dimensions (mm)	
Internal oven dimensions (mm)	

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