



ELECTRIC SALAMANDER

Model SAL-1

Hatco's new electric Salamander is specially-designed for versatility in the kitchen with the capability to cook, grill, reheat, and keep foods hot.

The COOK function uses the full intensity of the overhead, "instant-on" heating elements to cook food. The HOLD function activates only the two outside overhead heating elements at a lower intensity to maintain the temperature reached during the cooking cycle.

FLEXIBILITY

The plate detection feature activates the instant-on heating elements automatically when a food plate comes into contact with the plate detection bar. Removal of the food plate turns off the heating elements automatically, conserving energy and saving you money.

The unique features and flexibility of the Hatco Salamander make it easy to operate, energy efficient, and highly functional in any kitchen.

QUALITY

The following features assure the finest performance for years to come:

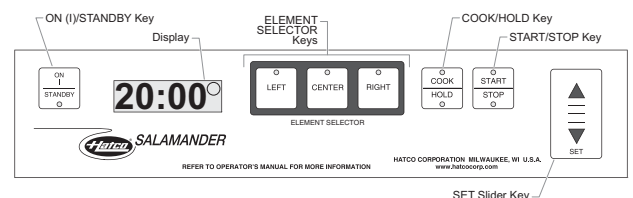
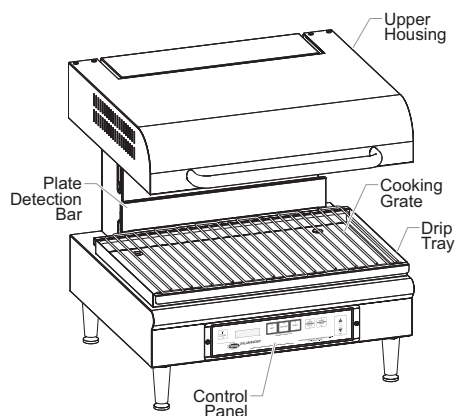
- Three independently-controlled instant-on heating elements provide the benefits of on-demand cooking and energy conservation
- Adjustable upper housing gives 4.5" (114 mm) of vertical movement for maximum versatility
- Featuring high-powered infrared ribbon heating elements
- Heating elements are on only when a cook or hold cycle has been activated, eliminating residual heat in the kitchen environment
- The HOLD function has eight programmable heat levels and is ideal for keeping foods hot or reheating foods
- Featuring a flat, touch control panel
- Stainless steel construction ensures durability and easy clean-up
- Removable cooking grate and drip tray
- Wall mounting hardware included
- Optional hardwiring available (in lieu of standard 4' [1219 mm] cord and plug)



Model SAL-1 shown with pan (not included)



Model SAL-1 Adjustable upper housing has movement range of 4.5" (114 mm)



ONE YEAR ON-SITE PARTS AND LABOR WARRANTY.



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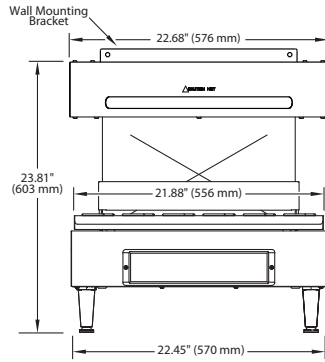
Form No. SAL Spec Sheet

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 June 2013

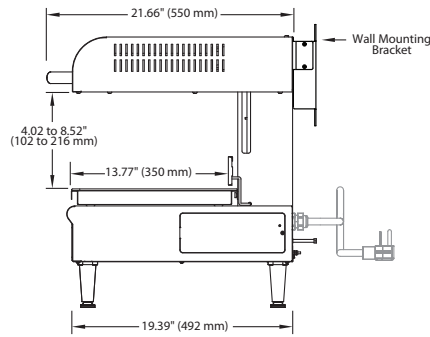


ELECTRIC SALAMANDER

Model SAL-1



Front View



Side View

SPECIFICATIONS

Model	Volts	Watts	Amps	Phase	Shipping Weight
SAL-1	208	4500	21.6	1	144 lbs. (66 kg)
	240	4500	18.8	1	144 lbs. (66 kg)

DIMENSIONS

22.68"-W x 21.66"D x 23.81"H (576 x 550 x 603 mm)
(height includes 4" legs)
(add 2.01" [51 mm] to depth for wall-mounted units).

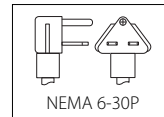
VOLTAGE

208 volts, 4500 watts, 21.6 amps, single phase, 50/60 Hz
(use NEMA 6-30P)
240 volts, 4500 watts, 18.8 amps, single phase, 50/60Hz
(use NEMA 6-30P)
Export voltages available.

CORD LOCATION

Back of unit, lower left side.

PLUG CONFIGURATIONS



OPTION (Available at time of purchase only)

- 4" (102 mm) adjustable metal legs (in lieu of standard legs)
- Hardwiring (in lieu of standard 4' [1219 mm] cord and plug)

PRODUCT SPECS

Salamander

The Salamander shall be model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Salamander shall be rated at ... watts, ... volts, and be ... inches (millimeters) in overall width. It shall consist of stainless steel construction, three heating elements.

a drip tray, cooking grate, plate detection bar, 4" adjustable black plastic legs, and a cord with plug attached.

One year on-site parts and labor warranty, with 24/7 service (U.S. and Canada only).

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