

ST40T

Traditional Salamander - Electric, 2/3 GN

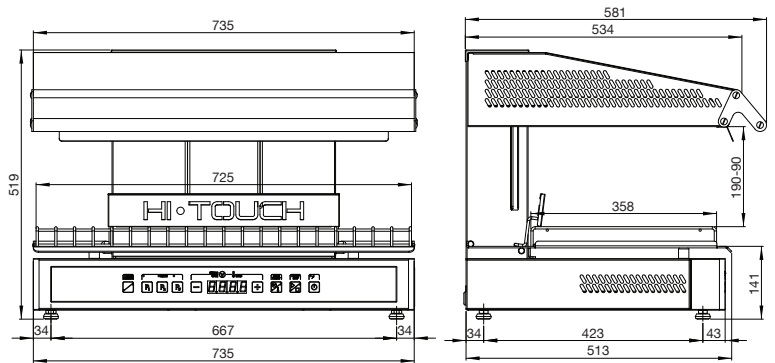
Product Information

- High performance ultra-rapid salamander unit with GIORIK exclusive patented heating system
 - Touch Screen panel that responds instantly to the touch of a finger
 - 3 Operation Modes:
 - **Cook Mode** for cooking food from 1 second – 20 minutes
 - **Hold Mode** to maintain dish at a stable temperate utilising 8 settings from 40°C to 80°C
 - **Program Mode** (P1, P2, P3) that cooks & then holds food at a required set temperature
 - Automatic pan/plate detection for maximum energy savings
 - Class leading heat up of elements in just 8 seconds
 - Up to 79% energy saving compared to traditional salamanders
 - Full power, or alternating mode for more gentle cooking
 - Robust easy slide fully adjustable top
 - Automatic repetition feature
 - Extremely easy to clean unit
 - Stainless Steel wall mount included as standard (adjustable feet supplied in cases where wall mount is not being used)
- 24-month warranty (Terms and conditions apply)



Specifications

Model	ST40T
W x D x H (mm)	735 x 581 x 519
Weight	80kg
Capacity	1/1 GN Pans
Cooking Plate Size	725 x 358
Total Connected Load	6.0kW
Electrical Connection	3Ø + N + E 415VAC / 50Hz (On-site connection)
- Convertible to:	1Ø + N + E 240VAC / 50Hz



Legend

A Electrical Connection

