

PRODUCT SHEET

VITROCERAMIC SALAMANDER SEM 600 PDS WITH PLATE DETECTION SYSTEM





Specifications

Ref.	SEM 600 PDS
Dimensions	600 x 640 x 590 mm
Weight	56 kg
Voltage	380 v
Power	5 kW
Cooking surface	495 x 375 mm

Description

Worldwide innovation! This salamander SEM 600 PDS starts without electronic when the plate pushes the contact stainless steel bar.

Plate Detection System (PDS) = Instant cooking (570°C in 5 s!) + 35% energy saving

Plate Detection System (PDS): for heavy-duty use in the same time. As soon as the PDS function is selected, the vitro-ceramic plate automatically heats up when the plate is in contact with the bar above the grid. As soon as the tray is removed, the heating top is off. => Instantaneous cooking and energy saving. **Easy cleaning:** the stainless steel detection bar is completely removable.

Power control system : The most precise regulation today for vitro-ceramic version. Example : position mini to keep warm; position maxi to seize a meal => **Precise and various cooking**

Commutator to select the heating area: Independent control of heating areas => Flexibility and energy control

Features: 1 vitroceramic surface (Schott specific glass), 2 independent heating areas, power control, commutator, plate detection system, removable inside tray and grid.

Option: wall-mounting set

Made in France.