

The Thor Salamander Grill is a popular item in many cafes, small restaurants and eateries. The unit comes with independent upper and lower elements that provide a variety of grilling options. The elements are available in quartz (glass) or incoloy (metal sheath) and provide a consistent and even grilling surface.

The Thor Salamander Grill is heavy duty in construction, fully insulated and comes with a manual timer. The unit is ideal for toasting, grilling, melting cheese and any other products that need variable grilling control.

Product Features

- Stainless steel construction
- Temperature range: 100°C-300°C / 220°F 570°F
- Easy remove/clean stainless steel crumb trays
- Easy remove/clean chrome plated grilling rack
- ABS control dial
- Non slip rubber feet

Salamander Grill









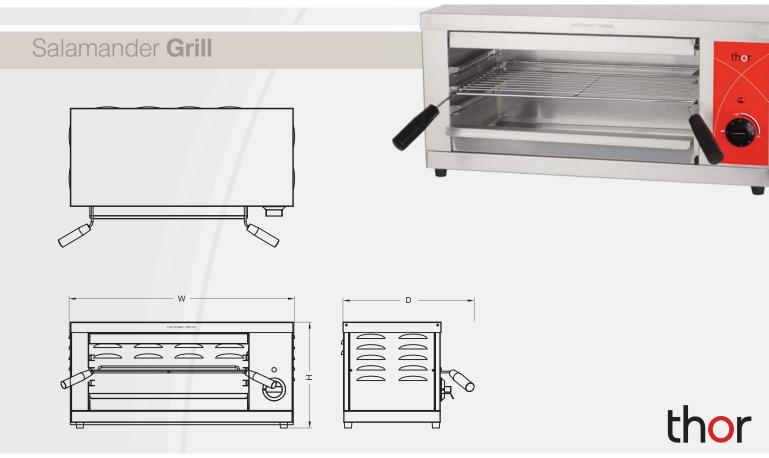












Product Code	Capacity/ Cooking Area	Electrical	Element	Product Overall Dimensions (mm/inch)		ons (mm/inch)	
TR00540	240 x 436.5mm 9.4" x 17.1"	220-240 V, 50 Hz, 2.8 kW, 12.1 A	Metal	Width 643/25.3	Depth 384/15.1	Height 302/11.9	

The dimensions given are reference dimensions only. Due to a continuous program of product improvement, United Foodservice Equipment reserves the right to make product changes without notice.

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