



COOKING  
SALAMANDER GRILL

# SAL600 SERIES

EFFICIENT – RELIABLE – INNOVATIVE



## BEST COOKING RESULTS

HOBART's Salamander Grills are known and used by the kitchen chefs all around the world.

Depending on the model, high quality glass ceramic surfaces, infrared quartz tubes (electric models) or infrared burners (gas model) assure perfect cooking results. Each model of the SAL600 series is equipped with two cooking areas – both can be used independent from each other. Thanks to the rapid heat up of the Salamander Grills there is no need for pre-heating the grill - you save time and can serve the customer within minutes.



## RELIABILITY & FLEXIBILITY

Made out of stainless steel, the SAL600 series assures high quality products, saves time and thanks to the built in state-of-the-art technology, the models consume less energy and save you money.

With the HOBART Salamander Grills you can grill, cook "au gratin", glaze, caramelize and make crispy food in no time.



## EASY TO USE

HOBART's SAL600 series is built for secure cleaning and maintenance, plus it assures easy access to all sides and parts of the grill.

The flexible cover of the Salamander Grills can effortlessly be moved and enables the operator to increase or reduce the intensity of the heat on the product to achieve the desired finished effect.

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## FEATURES

**SAL600EVC**

Electric model equipped with two ultra fast burners (right and left). The ceramic stove top makes it possible to reach high temperatures in a very short time (570°C on the surface in a few seconds) and gives perfect homogeneous cooking results.

**SAL600G**

Gas model equipped with two modules, each with infrared burners (front and back). Thanks to the strong power of 5.3 kW you can reach high temperatures of even 700 °C up to 800 °C in no time.

**SAL600EQI**

Electric model equipped with two modules, each with four quartz infrared lamps (right and left). Each module reaches a temperature of 1050°C and assures a perfect balance between the quality of the infrared radiation and the longevity and durability.

Each model can be mounted to the wall with the optional wall-mounting set.

## TECHNICAL DATA

MODEL	SAL600EQI	SAL600EVC	SAL600G
Voltage	230/50/1+N+T		
Energy supply	Electric Quartz Infrared	Electric Ceramic Stove Top	Propane / Natural Gas
Power in kW	3	3	5.3
Dimensions in mm LxDxH	600 x 590 x 590		
Dimensions of hob in mm	495 x 375		
Weight in kg	44	44	49