THERMMAX SALAMANDER

High-Speed Salamander



TMS2-1H is Hatco's second generation high-speed Salamander with electronic controls. The TMS2-1H is specially designed for versatility in the kitchen with the capabilities to cook, grill, hold and reheat food products. Using a gravity sensor and infrared technology, the optimum temperature is reached instantly and efficiently when food products are placed on the grill plate.



TMS2-1H with standard drip tray and cooking grate

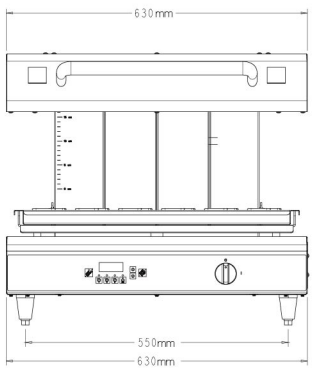
Standard features

- Instant-On heating elements located in the upper housing
- Plate detection feature activates the Instant-On heating elements when a food plate is placed on the grill plate, and deactivates when removed
- Heating elements are only on when in use, eliminating residual heat in the kitchen
- Made of stainless steel for easy cleaning and durability
- Can be placed on a countertop or wall-mounted
- Hold mode could be adjusted to save 25%-50% power
- Adjustable upper housing give 6.7" (170 mm) of vertical movement
- Flat, tactile control panel
- Standard model shipped with removeable cooking grate & drip tray and wall mounting hardware

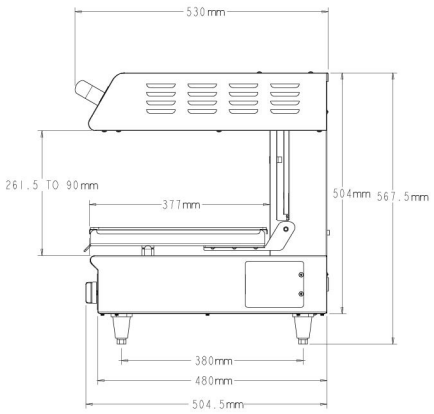
Hatco® CORPORATION

THERMMAX SALAMANDER

Model TMS2-1H



Front View



Side View

SPECIFICATIONS

MODEL	Dimensions (W x D x H)	Cooking Area (W x D x H)	Voltage	Phase	Watts	Amps	Ship Weight
TMS2-1H	630 x 505 x 568 mm ($24^{51}/_{64}$ x $19^{7}/_{8}$ x $22^{23}/_{64}$")	540 x 373 x 90 to 262 mm ($21^{17}/_{64}$ x $14^{11}/_{16}$ x $3^{35}/_{64}$ to $10^{5}/_{16}$")	230V	1	4133	17.2	176 lbs (80 kg)
			400V	3	4133	6.0	

Models Shipped with grill, drip pan and wall mounting bracket.
*Shipping weight includes packaging.

CE

PRODUCT SPECS

Therm-Max® Salamanders

The electric Salamander shall be a model ... as manufactured by Hatco Corporation China.

The Salamander shall be a Therm-Max® Model ..., rated at ... watts, ... volts, single or three phase and be ... inches (millimeters) in overall width.

The Salamander shall consist of stainless steel construction, three instant-on heating elements, a drip tray, cooking grate and wall-mount hardware.

The Salamander shall be factory assembled, ready for electrical installation.

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