Individual Unit

Product data sheet — Electric Salamander Vario Intelligence

MKN-No.: 10027133

Multifunctional appliance for use in the commercial preparation of food in the catering industry, frontcooking, free flow systems and snack bars. To prepare au gratin dishes and food with baked toppings, for glazing and caramelisation, to warm up dishes and keep them warm and for defrosting food.

Quality MADE IN GERMANY

Technical highlights

Material:
Housing and cover are completely made of special steel. Visible surfaces are polished.

Bendings:

Body:
Buckling resistant, self-supporting construction with vertically adjustable heating element, back wall and bottom.

Control panel:
With TOUCH control panel, protected behind hardened safety glass.

Effective area:
Grill plate with chrome nickel steel fat drip tray and grill grid. Three infrared radiant heating elements. Equipped with a contact switch for plates. Automatic switch on function, function for keeping food warm.

Installation:
Suitable for flexible application as desktop model or to be inserted into appropriate spaces in food serving counters and work tables made of various materials.

Type of energy:
Appliance completely wired inside electrically for fixed electric connection to be provided by customer, all of the contactors required for operation are installed. Without plugs.

Special feature:
Equipped with a contact switch for plates, which switches the heating elements on and off when plates are put in place or taken out of the appliance.

Heating:
Heating with radiant heating elements for long term durability. Fast reaction time and short heating up time. The appliance can therefore be kept on standby instead of being in continuous operation. This reduces electricity consumption and ensures a pleasant indoor climate. Heating element continuously adjustable in height, 90 -190 mm. "Cook" function with individually adjustable cooking time or "Hold" function for keeping food warm at 8 individually adjustable heating levels. Individual selection of the heating function using only the heating elements in the middle or all of them. Integrated appliance switch. Contactor installed. Including terminal box and bonding screw.

MKN

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Multifunctional appliance for caramelisation, to warm up dishes and keep them warm, for defrosting food, to prepare au gratin dishes, …

Current drawings you will find here:
www.mkn.com
► Partner Login
► spare parts database & download

Further features

- grill plate with chrome nickel steel fat drip tray and grill grid
- fat drip tray which can be filled with water for easy cleaning
- 3 infrared radiant heating elements – 3 individually adjustable and storable time programmes for keeping food warm, cooking, for baking toppings and for au gratin dishes
- it's possible to store the cooking function "Cook" combined with the subsequent "Hold" function for keeping food warm
- acoustic signal after a preset period of time has elapsed
- manual time setting, full or reduced heating surface setting
- automatic switch on function, function for keeping food warm
- contact switch for plates, which switches the heating elements on and off when plates are put in place or taken out of the appliance
- appliance can be connected to:
  - 3 NPE AC 400 V, electrical supply provided by customer/ cable with CEE plug connector, Recommended fuse protection: 3x 16 A
  - 1 NPE AC 230 V, only electrical supply provided by customer, Recommended fuse protection: min. 20 A
  - 3 PE AC 230 V, electrical supply provided by customer/cable with CEE plug connector, Recommended fuse protection: 3x 16 A
- must not be positioned over heat sources which exceed 50 °C

Technical data

Dimensions (LxWxH*) (mm):	570 x 590 x 518
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	568 x 359 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	4,5
Voltage¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas² (mbar):	
Standard gas pressure – liquid gas² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	61
Gross weight³ (kg):	77
Heat emission latent (W):	788
Heat emission sensitive (W):	3600
Type of protection:	IPX3

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer

Option / accessories

MKN-No.:	Description:
10013066	wall mount Salamander Intelligence

¹ special voltages on request   ² further types of gas on request
³ seaworthy packing on request