

THERMMAX® Salamander

Hatco's THERMMAX® Salamander is specially designed for versatility in the kitchen with the capabilities to cook, grill and reheat food. The unparalleled start-up speed is a result of "Instant/On" heating elements located in the upper housing of the salamander. The THERMMAX Salamander is energy efficient and easy to operate.

- The high-powered heating elements are ready for use within 8 seconds
- Two sets of independently-controlled heating element sections give the benefits of flexibility and energy conservation
- Cook mode selection switch controls left, right or both locations
- Units have 10 minute mechanical timer
- Made of stainless steel for easy cleaning and durability
- Can be placed on a countertop or mounted to a brick or cement wall
- Hold mode switch provides 25% more power (TMS-1H models only)



THERMMAX® SALAMANDER									
Model	Dimensions	Cooking Area	Voltage	230V Single Phase		230/400V Three Phase		Ship Weight	
	W x D x H	W x D x H	50/60 Hz	Watts	Amps	Watts	Amps		
TMS-1	600 x 503 x 517 mm	540 x 373 x 90-260 mm	230/400	4000	17.4	4000	8.7	70 kg	
TMS-1	600 x 503 x 517 mm	540 x 373 x 90-260 mm	240/415	4000	8.7	4000	8.7	70 kg	
TMS-1H	600 x 503 x 517 mm	540 x 373 x 90-260 mm	230	4000	17.4	—	—	70 kg	
TMS-1H	600 x 503 x 517 mm	540 x 373 x 90-260 mm	240	3673	16.0	—	—	70 kg	

All THERMMAX Salamander Models Feature:
Models Shipped with: Grill, drip pan and wall mounting bracket.
Power Location:
TMS-1: Right side of back of unit near bottom (no cord).
TMS-1H: 2000 mm cord on right side of back of unit near bottom.