



# TMS-1H SALAMANDER

## FLEXIBILITY

The heating elements are strategically positioned inside the moveable upper housing to reduce the transfer of heat to surrounding areas while precisely positioning heat over food product.

The **TMS-1H** salamander's left and right heating elements may be operated independently, allowing the benefits of flexibility and energy conservation. Different combinations of elements may be selected to cook the desired quantities of food the way you like.

**TMS-1H** salamander includes a hold mode switch that reduces power to 25% and keeps food at proper serving temperatures.

TMS-1H moveable upper housing to reduce the transfer of heat to surrounding areas while precisely positioning heat over food product



## QUALITY

The following features assure the finest performance for years to come:

- The high-powered heating elements are ready for use within 10 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.
- Made of stainless steel for easy cleaning and durability.
- The Salamander can be placed on a countertop or mounted to a brick or cement wall.
- Units come standard with grill, drip pan, and wall mounting bracket.



**HATCO's** Therm-Max 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. Therm-Max Salamander is energy efficient and easy to operate.



People who serve, products that solve.™

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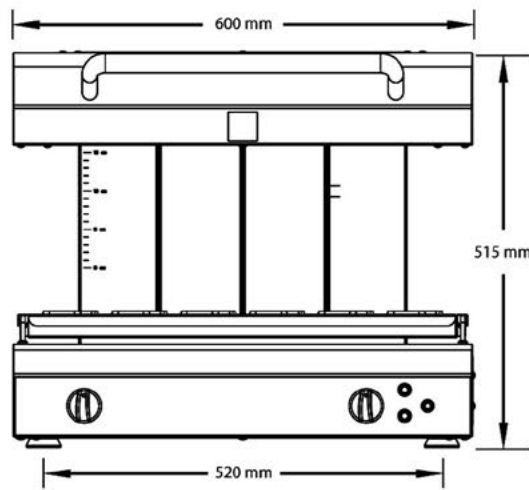
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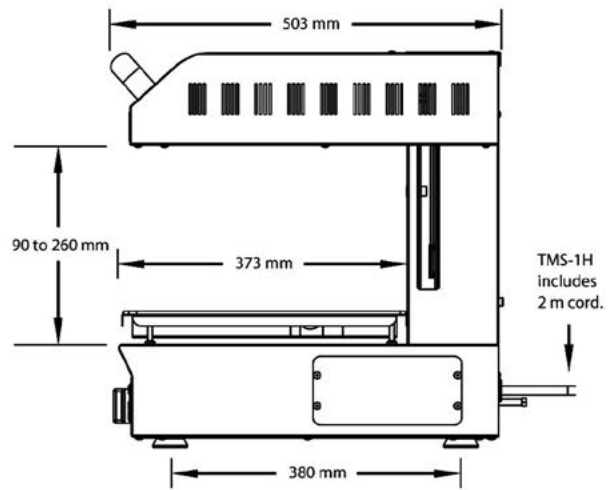


# THERM-MAX Salamander

Model TMS-1H



FRONT VIEW



SIDE VIEW

## SPECIFICATION

Model	Voltage	Hertz	Phase	Watts	Amps	Shipping Weight
TMS-1H	230	50/60	1	4000	17.4	72 kg

## DIMENSIONS

TMS-1H: 600 W x 503 D x 515 H mm.

### Cooking Area:

540 W x 373 D x 90 to 260 H mm.

## VOLTAGE

TMS-1H: 230 volt, single phase, 50/60 Hz.

## CORD LOCATION

Right side of back of unit near bottom (cap not included).

## PLUG CONFIGURATION

Plug not included.

## PRODUCT SPECS

### Therm-Max

The Salamander shall be a Therm-Max Model **TM-10H**

The Salamander shall consist of stainless steel housing.

The upper housing, that contain infrared heating elements, and shall be movable.

The infrared heating element shall be instant-on ribbon. The Salamander shall be factory assembled with mounting hardware, ready for electrical installation.

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