



*we*innovate cooking

KITCHENS XXLINE

XXLINE

Model

SDSM7E

Code

CR0957139

General characteristics

The XXLine is a large range for professional cooking including 6 functional units, which are flexible and particularly suitable for high-performance catering.

A perfect synthesis of efficiency, productivity and modern technology for catering.

HIGH SPEED SALAMANDER - COOKING SURFACE 640X365MM



Technical/functional characteristics

S/S aisi 304 construction.

Adjustable height 260/160 mm.

Heating by means of heating elements which allow to reach the required temperature in few seconds.

Timer which stops the electric supply when the time setting has been reached (buzzer).

It is possible to memorize cooking cycles and to recall them easily.

Partial heating (it is possible to switch the complete heating element or part of it).

The fat collecting drawers and the grids are in S/S and are removable for an easy cleaning and are provided with a safety block to prevent overturning.

Temperature maintenance function to keep food warm.

Technical Data

Model SDSM7E

Width (mm) 755,00

Depth (mm) 540,00

Height (mm) 500,00

VOLUME 0,20

WEIGHT 0,00

SUPPLY

Gas power

Electric power

Internal ovens dimension

OVEN CAPACITY

Plate dimensions (mm)

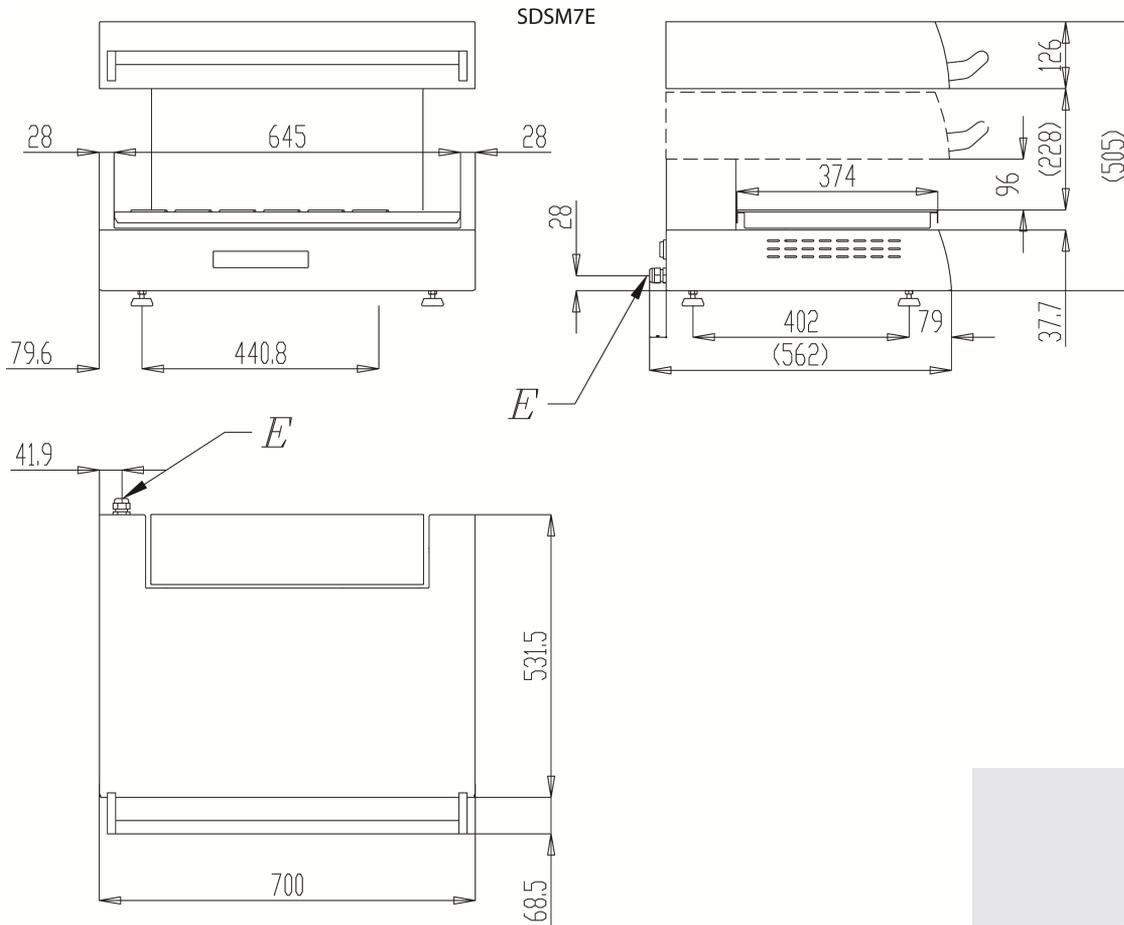
TANK DIMENSIONS

Tank capacity (l)

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KEY

- E** power supply
- G** gas connection
- H2O** water inlet
- S** water outlet

Connection	Power	Diameter	Supply
Gas connecton			
Electric connecton			
Cold water connecton			
Hot water connecton			
Cold soft water connecton			
Drain (∅)			
2° Drain (∅)			