

## 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

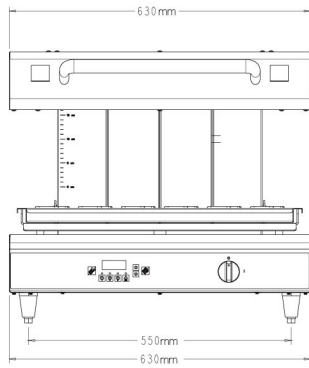
### Standard features

- 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

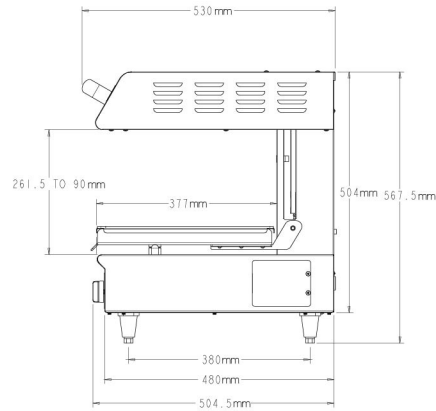


# THERMMAX SALAMANDER

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 <sup>51</sup> / <sub>64</sub> x 19 <sup>7</sup> / <sub>8</sub> x 22 <sup>23</sup> / <sub>64</sub> ")	540 x 373 x 90 to 262 mm (21 <sup>17</sup> / <sub>64</sub> x 14 <sup>11</sup> / <sub>16</sub> x 3 <sup>35</sup> / <sub>64</sub> to 10 <sup>5</sup> / <sub>16</sub> ")	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.



### PRODUCT SPECS

Therm-Max<sup>®</sup> Salamanders

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

The Salamander shall be a Therm-Max<sup>®</sup> 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.