



Salamander Grill

The SEM600VC-PDS

The SEM600-VC puts versatile powerful performance at the heart of your kitchen. Ideal for grilling and finishing, our precise height adjustment system allows you to bring the right heat to your food giving quality results on time every time. Featuring our clean efficient vitro ceramic infrared technology which minimises smoke and odours, the speed of cooking and the rapid heat up times (400°C in under 30 seconds !) save on energy consumption without compromising on performance.

Can be operated with standard on/off control or by using the Plate Detection System which automatically turns the elements on when a dish is placed beneath the grill bringing even greater energy efficiency.

Features: 2 cooking zones.



Weight	45kg
Dimensions (mm)	600 x 590 x 590
Element Type	Infrared Ceramic
Power	3Kw
Power Connection	13amp plug
Cooking Grid Area (mm)	600 x 400



Salamander Grill

The SEM600VC

Energy Efficiency

A traditional hard incoloy element salamander grill has a heat up time of approximately 10 minutes. The SEM600VC has a heat up time to 400°C of just 9 seconds! Therefore the SEM600VC will use 500W less electricity simply reaching cooking temperature, saving 6.25 pence against your electricity bill;

3Kwh / 60minutes x 10 minutes = 500W energy saving = approx £0.0625 cost saving

The SEM600VC saves energy through its rapid heat up time, thereby not being required to be left on all day awaiting use. The SEM600VC is turned on only when required, reducing energy waste, reducing component wear and bringing real savings against your energy costs. If the grill was only actually cooking for half the day the SEM600VC will save over £13 per week

10 hour day x 3Kw/h = 30Kwh @ 15.5pence per Kwh = £4.65 per day
Divide by 2 = £2.32 saving per day x 7 day week = weekly saving of £16.24

2016 MRP = £1660 divided by £16.24 = 104 week pay back.

On this basis the SEM600VC would pay for itself in 2 years!

