



Light Cooking Solutions

*Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Concessions*



TMS-1 pg. 2



TMS-1 pg. 2



TMS-1 pg. 2



Therm-Max® Salamander

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. The Therm-Max Salamander is energy efficient and easy to operate.

- The high-powered heating elements are ready for use within 8 seconds
- Two (2) 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
- Can be placed on a countertop or mounted to a brick or cement wall



THERM-MAX® SALAMANDER

Model	Dimensions W x D x H	Voltage 50/60 Hz	Phase	Cooking Area W x D x H	Watts	Amps	Ship Weight
TMS-1	600 x 503 x 515 mm	230/400	3	540 x 373 x 90-260	4000	8.7	72 kg

All Therm-Max® Salamander Models Feature:

Models Shipped with: A grill, a drip pan and a wall mounting bracket.

Power Location: Right side of back of unit near bottom (no cord).

ALL THERM-MAX® SALAMANDER
UNITS WARRANTED FOR ONE (1) YEAR PARTS.

Therm-Max ——— TMS - 1
Salamander ——— Capacity = Full-Size
Gastronorm Pan



Scan with web-enabled
mobile device to visit
www.hatcocorp.com

Hatco Corporation

P.O. BOX 340500 | Milwaukee, WI 53234-0500 USA
414-671-6350
www.hatcocorp.com | support@hatcocorp.com