



# Light Cooking Equipment Solutions

*Supermarkets & Delis • Restaurants & Cafés  
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## 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. Therm-Max Salamander is energy efficient and easy to operate.

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

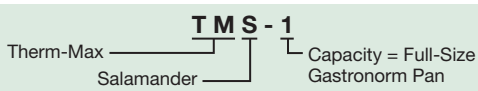


### Therm-Max® SALAMANDER

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

#### Therm-Max® Salamander Features:

Model Shipped with: Grill, drip pan and wall mounting bracket.  
 Cooking Area: 540 W x 373 D x 90-260 H mm.  
 Power Location: Right side of back of unit near bottom (no cord).



ALL THERM-MAX SALAMANDER  
 UNITS WARRANTED FOR ONE YEAR PARTS.



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**Hatco Corporation**  
P.O. Box 340500 | Milwaukee WI 53234-0500 USA  
Tel: 414-671-6350 | Fax: 414-671-3976  
[www.hatcocorp.com](http://www.hatcocorp.com) | [intlsales@hatcocorp.com](mailto:intlsales@hatcocorp.com)