

STANDARD FEATURES

 HESTAN

SALAMANDER

- ◆ Unique wide - open chassis design for maximum visibility from all directions
- ◆ Heavy duty gas - powered infrared burner, up to 30,000 Btu/hour, with intense and efficient infrared heat
- ◆ Heavy duty Inconel burner screen with optimum combustion efficiency, durability, and flame stability
- ◆ Tilted burner design for heat deflection and rear flue system to direct heat away from the user and controls
- ◆ Durable attachment design to allow complete horizontal movement of the broiler along the length of the riser (*Patent Pending*)

Vertical Mechanism



Horizontal Mechanism



Infrared Inconel Screen Burner



- ◆ Front mounted ON-OFF gas valve for optimum flame control and stability
- ◆ Elevation rack mechanism for smooth 5" vertical operation, infinite height adjustment, and maximum heating control (*Patent Pending*)
- ◆ Full extension concealed horizontal glide system for smooth operation and easy access
- ◆ Removable stainless steel drip tray for ease of cleaning
- ◆ Range mount (R) model with Tall Riser, Wall mount (W) model with mounting bracket, or Counter (C) model with 4" countertop legs
- ◆ Available in 24" and 36" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screw (*Patented*)
- ◆ Full width Marquise accented™ stainless steel rack handle (*Patented*)
- ◆ Stainless steel front, sides, top and bottom
- ◆ 3/4" manifold and rear gas supply connection

OPTIONS

- ◆ Customizable Marquise accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Removable side shields (2). Units may be mounted adjacent to one another with 0" side clearance



Model number as shown HSMW36



