

silex[®]

Made in Germany

Grill-Machines
Waffle-Bakers
Snack-Concepts

S-TRONIC

Quality preserving and energy saving grilling technology



Weight reduction



Core temperature sensor (optional)



Grease collection tray



Quality preserving and energy saving grilling technology



Large display simple visibility



4 height adjustable feet



Brushed stainless steel



High volume output energy saving



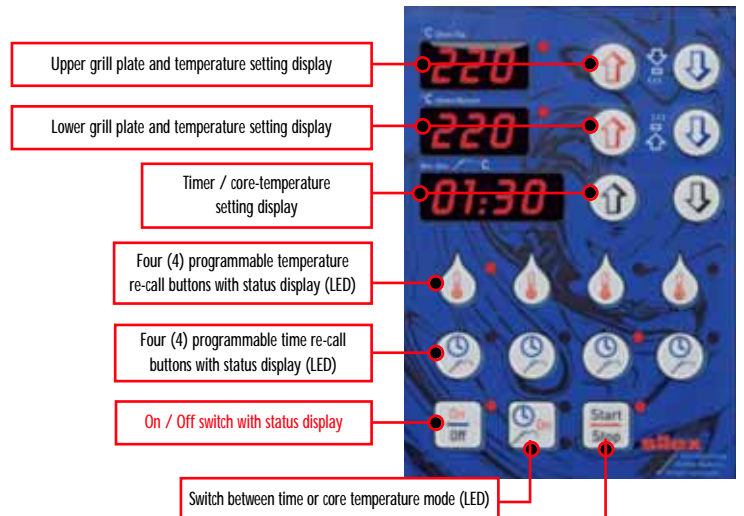
S-161 GR
with Duranel® plates and weight reduction (GR)



S-165 GR
Both sides cast iron with grooved plates and weight reduction function (GR)

The fastest meat/food grilling machine in its field!

Digital Electronic-Panel Software controlled



S-261 GR Double
with one continuous Duranel®- plate below, 2 single plates at the top and weight reduction (GR)

SPECIAL FEATURES

Electronic digital control

The digital electronic temperature control system is operated by a microprocessor. The plate temperature setting is displayed by an LED and maintained exactly. An intelligent PID control prevents the temperature from exceeding the setting. Up to 4 temperature pairs can be saved and re-called whenever necessary. The plate's temperatures can be adjusted at the touch of a button whilst grilling. The top / bottom plates can be selectively temperature re-adjusted if necessary whilst operating.

Electronic timer

A digital timer that displays the actual time setting on an LED display has been integrated in the grill and up to 4 time settings can be saved and re-called / accessed whenever needed. A warning signal sounds when the time has expired, the operator must acknowledge it by pressing the start/stop button. It is not necessary to confirm the button on the control unit as an additional timer start/stop button has been fitted on the front of the grill for safer handling. The temperature settings and times remain saved when the machine is turned off.

Core temperature reading (optional)

Fitting a special PID core temperature sensor in the grill can expand the unit's features: This feature is used instead of a timer. Using a set core-temperature, a warning signal sounds when the desired temperature setting is reached for a product to be ready / cooked. For HACCP-conformity, controlled quality checking [random testing i.e. case-by-case], spot-centre temperature achievement. Operation is similar to that of the timer.

SPECIFICATIONS

Model	Voltage	Power consumption	Fusing	Grilling surface	Height closed	Height open	Depth open	Area for place	Weight
S-Tronic 161	400 V 3N	6,0 kW	3x16 Amp.	360x360 mm	450 mm	675 mm	670 mm	400x670 mm	41 kg
S-Tronic 165	400 V 3N	6,0 kW	3x16 Amp.	360x360 mm	450 mm	675 mm	670 mm	400x670 mm	56 kg
S-Tronic 261	400 V 3N	12,0 kW	3x25 Amp.	720x360 mm	450 mm	675 mm	670 mm	760x670 mm	72 kg

