

Roller Grill SEM 600 Q

Infrared Salamander Grill with Movable Top



Brand	Roller Grill
Model	SEM 600 Q
Origin	France
Power	3 kW
Voltage	230 V
Weight	49 kg
Baking Surface	495 × 375 mm
Outside Dimensions	600 × 640 × 590 mm

Product Overview

The **SEM 600 Q** is a professional infrared salamander grill designed for intensive commercial use. It features a movable top section and **2 independent heating zones** for precise cooking control. The unit is equipped with **2 sets of 4 infrared quartz tubes**, delivering strong radiation up to **1050°C** to rapidly grill, brown, gratinate, and finish a wide range of food products.

Key Features

- Movable top salamander design for flexible height adjustment.
- 2 independent heating zones for better control and energy efficiency.
- 2 sets of 4 infrared quartz heating elements.
- High-temperature infrared radiation up to 1050°C.
- 4-position commutator control.
- Supplied with grid and bottom tray.
- Suitable for grilling, browning, glazing, and finishing dishes.

Technical Specifications

Product Type	Infrared Salamander Grill with Movable Top
Heating Zones	2 independent zones
Heating Elements	2 sets of 4 infrared quartz tubes
Radiation Temperature	Up to 1050°C
Control Type	4-position commutator
Included Accessories	Grid and bottom tray
Voltage	230 V
Power	3 kW
Weight	49 kg
Baking Surface	495 × 375 mm
Outside Dimensions	600 × 640 × 590 mm
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Applications

Ideal for restaurants, cafés, hotels, snack bars, and professional kitchens that require fast finishing, gratinating, reheating, or browning of dishes. Suitable for meat, fish, vegetables, sandwiches, and plated dishes.

Prepared For Commercial Use

This datasheet has been prepared by **Mariot Kitchen Equipment LLC** based on the supplied product information and image. Please verify all technical details before final submission to clients or tenders.