

**silex**<sup>®</sup>

Made in Germany

Grill-Machines  
Waffle-Bakers  
Snack-Concepts

## S-TRONIC

Quality preserving and  
energy saving grilling  
technology

DURANEL<sup>+</sup><sub>plus</sub>  
**EasyClean**



Weight reduction



Core temperature  
sensor (optional)



Grease collection tray



Quality preserving and  
energy saving grilling  
technology

## S-Tronic 161 + 165 + 261 | Grill-Machines



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)

*The fastest meat/food  
grilling machine in its field!*



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



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

The griddles are equipped with the unique surface finishing **Duranel®+plus EasyClean**:

- no penetration of particles grill
- anti-stick effect
- scratch and cut resistant

(only with S-Tronic 161 and S-Tronic 261 GR)

## Digital Electronic-Panel Software controlled

Upper grill plate and temperature setting display

Lower grill plate and temperature setting display

Timer / core-temperature setting display

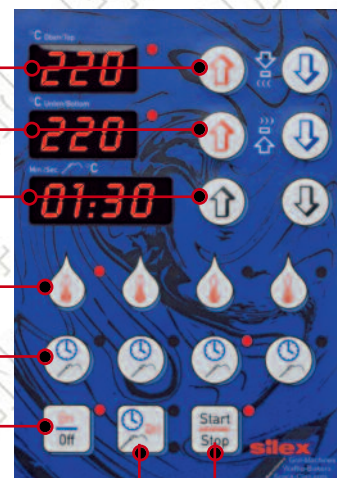
Four (4) programmable temperature re-call buttons with status display (LED)

Four (4) programmable time re-call buttons with status display (LED)

On / Off switch with status display

Switch between time or core temperature mode (LED)

Timer start / stop switch with status display



## 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

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