

Energy Saving Salamander "Light" GN 2/3, SAL40

Type: 301740



Attention:

The Salamander must only be used with the removable rack and drip tray in place.



Type

Energy Saving Salamander "Light" GN 2/3, SAL40 With electronic control.

Salamander for gratinating and grilling food. With infrared overhead heating elements.

This unit is easy to use with electronic touch control and 4 digit display.

Smooth action time selection.

Touch control for the 2 heating zones and keep warm function.

Adjustable height gives optimal results for cooking.

Suitable for on-table or wall mounted use.

Fluid raising and lowering action.

Details:

- Heating elements adjustable in height
- Heats up in 5 sec.
- 2 Zones, left or full heat + keep warm function
- Electronic timer 0 - 15 min
- Removable grid and drip tray
- Wall mounting bracket

Delivery includes, 1 rack, 1 drip pan, cable with plug. Wall mounting bracket and four non slip adjustable feet.

Technical Data:

Width:	400 mm
Depth:	500 (560) mm
Height:	525 mm
Inside height:	min. 60 – max. 220 mm
Connection value:	~230V/1ph 50/60 Hz 3,0 kW
Weight:	50 kg



Version: 01/19; Dimensions and images are indicative. We reserve the right to modify any data without prior notice. Shown colours may differ due to printing process.

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