

## Electric rise and fall Salamander

## To hang or to lay down

### GENERAL DESCRIPTION

#### Chassis:

- AISI 304 stainless steel chassis – 15 a 20/10 thick – welded with high intensity electric solderings

#### Top:

- 20/10 thick AISI 304 stainless steel



### APPLIANCE DESCRIPTION

- Mobile top salamander equipped with pan sensor device (energy saving around 30%)
- Equipped with a vitroceramic plate covering 2 heating zones – instant heat – rating: 3Kw
- Regulation by simmerstat to allow specific and varied types of cooking
- Pan sensor system: activated by a switch – allowing pan detection when in contact with the stainless steel manifold at the back of the salamander (removable for easy cleaning)
- Removable top: easy and precise adjustment for the user
- Switch (4 heating positions): stop / left hand zone / right hand zone/ right and left hand zones
- Fast heating time: 400 deg.C in 9 sec.
- Maximum heating temperature: 570 deg.C
- Delivered with a cooking grid and pan support tray
- Electrical rating: 3 kW /230v+E



(To save up to 30 % energy)

RÉFÉRENCE : SALAM-E600-PM-ECO

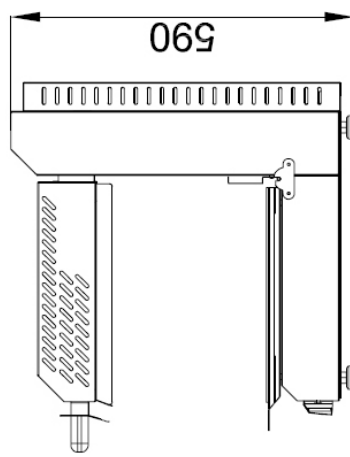
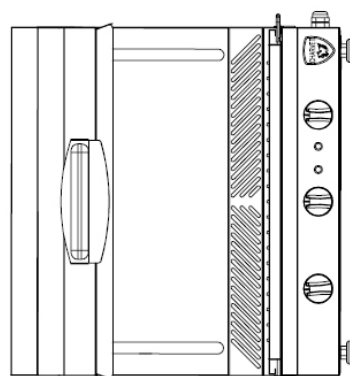
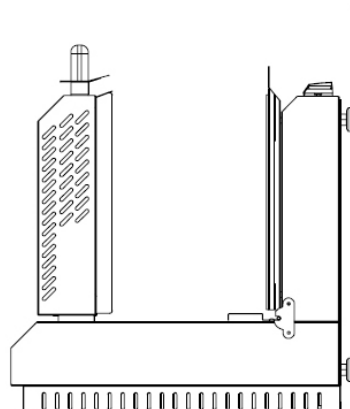
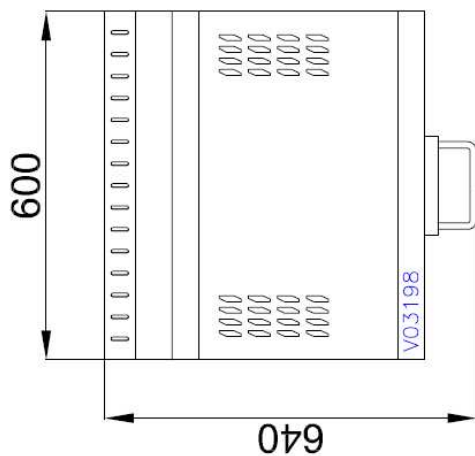
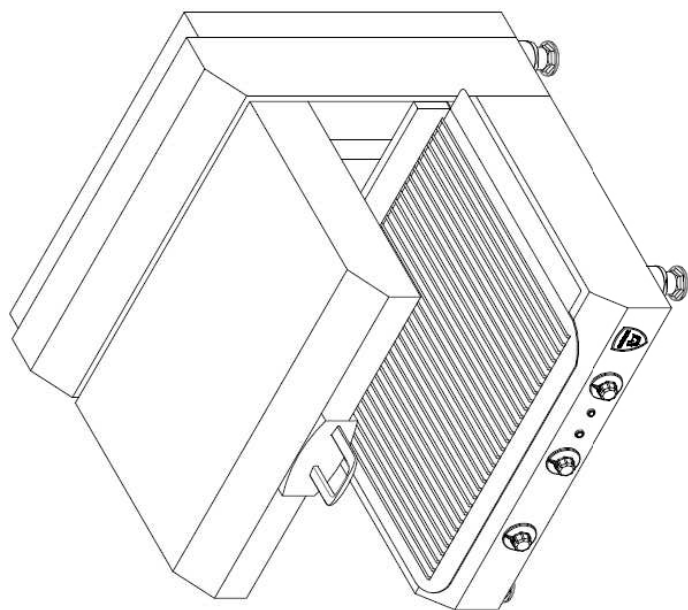
Débit Gaz Nat G20/20 : -

Débit Gaz Propane G31/37 : -

| CODE   | DIMENSIONS         | ALIMENTATION | POWER | WEIGHT |
|--------|--------------------|--------------|-------|--------|
| V03198 | 600 X 640 X 590 mm | 1-230V+T     | 3 kW  | 49 kg  |

| OPTIONS      | CODE              |
|--------------|-------------------|
| Wall support | Please consult us |
| -            | -                 |
| -            | -                 |
| -            | -                 |
| -            | -                 |
| -            | -                 |
| -            | -                 |
| -            | -                 |

| ACCESSORIES | CODE |
|-------------|------|
| -           | -    |
| -           | -    |
| -           | -    |



Charvet se réserve le droit de modifier les caractéristiques techniques de ses matériels sans préavis.

