SALAMANDRE ULTRARAPIDE

216007

QSEF2/0

Ultra-rapid electric Salamander closed on 3 sides (QSEF)

- QSEF2/0 ultrarapid electric salamander closed on 3 sides.
- 1 cooking zone 63x39 cm.
- A salamander is a versatile appliance used for cooking au gratin, keeping ready-to-serve dishes warm, finishing baked dishes like lasagna and flans, as well as grilling and finishing meats such as hamburgers, steaks, sausages, and cutlets.
- Stainless steel structure closed on 3 sides for greater energy savings and faster cooking times.
- Ultra-rapid infrared heating elements installed on the upper plate, protected by a glass ceramic plate.
- On first startup, the set operating temperature is reached in just 20 seconds. For subsequent uses, it takes just 5 seconds, leading to substantial energy savings.
- Chrome-plated steel rod grid with heat-resistant handles (it can be positioned at 2 different heights) and removable grease collection container.
- Rubberised plastic feet.
- Wall installation brackets (optional)

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TECHNICAL DATA

TOTAL POWER	4 kW	ELECTRIC POWER	4 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 2N ~ V
GUIDES	n° 2	HEATING PLATES	n° 1
COOKING SURFACE	63X39 cm	TIMER	0-30 min
HEATING ZONES	n° 1	WIDTH	79 cm
DEPTH	42 cm	HEIGHT	39 cm
PACKAGE WIDTH	85 cm	PACKAGE DEPTH	49 cm
PACKAGE HEIGHT	46 cm	NET WEIGHT	22,7 kg
GROSS WEIGHT	25 kg	VOLUME	0,19 m³

ACCESSORIES

9008	PAIR OF WALL BRACKETS FOR SALAMANDERS QSEF-SEF

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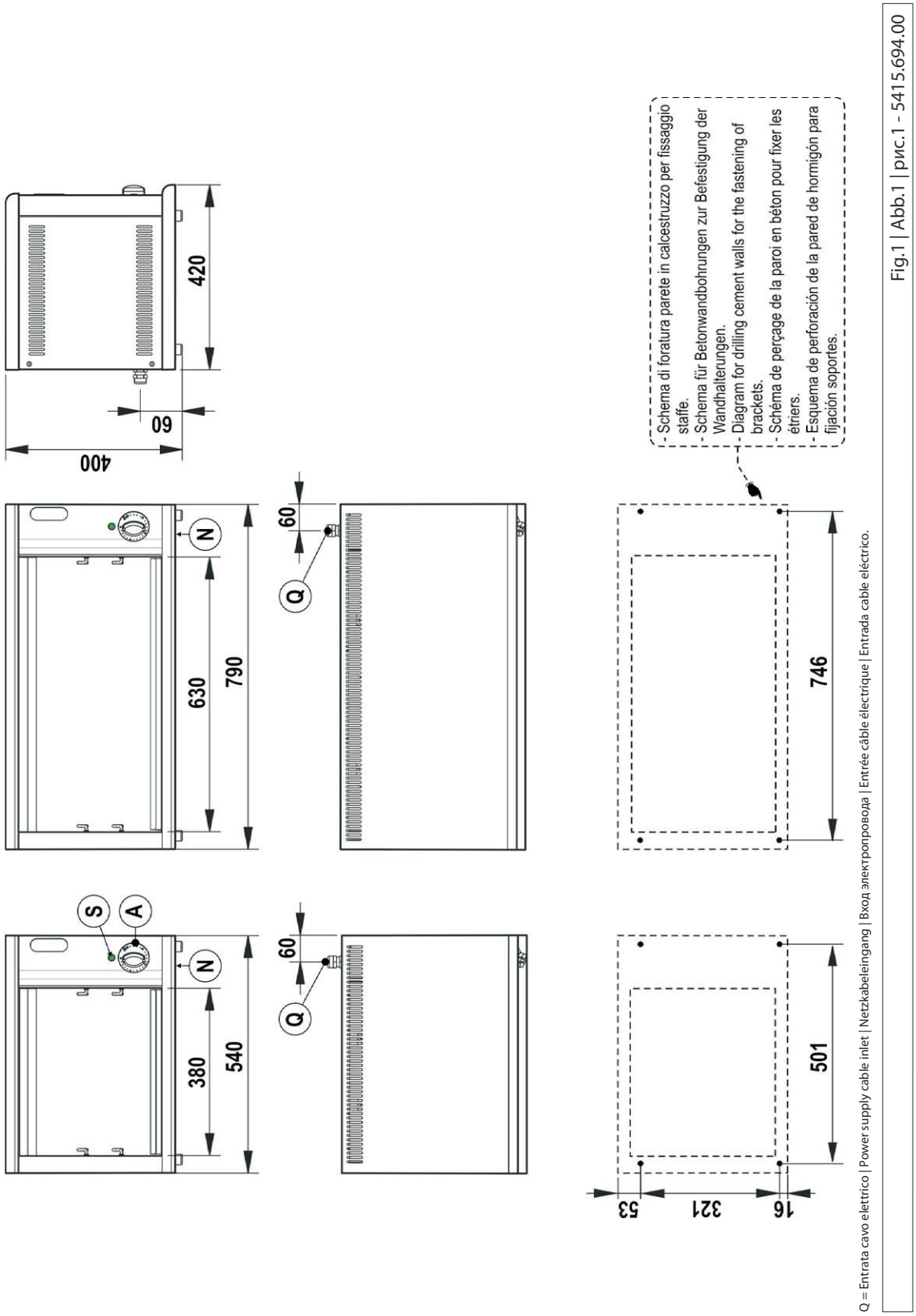
INSTALLATION DIAGRAMS



Q = Entrata cavo elettrico | Power supply cable inlet | Netzkabeleingang | Вход электропровода | Entrée câble électrique | Entrada cable eléctrico.

Fig.1 | Abb.1 | рис.1 - 5415.694.00

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