
216040

QSET60/4CB

Ultra-rapid contact electric salamander with movable radiant plate and tray detection bar (QSET)



- QSET60/4CB ultrarapid electric salamander (60 cm) with movable plate and plate detection bar.
- 2 independent cooking zones for an overall surface of 60x35 cm, compatible with GN1/1.
- 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.
- AISI304 stainless steel structure open on 3 sides.
- Upper movable plate with rounded corners sliding on guides.
- Ultra-rapid infrared heating elements installed on the movable upper plate, protected by a glass ceramic plate.
- The tray detection bar switches the salamander on and off automatically depending on whether there is a tray on the cooking top.
- 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.
- Aluminium handle with heat-resistant spacers.
- Knob for adjusting the cooking time from 0 to 99 minutes, displayed on the digital screen.
- START and STOP touch buttons.
- Air intakes on the moveable upper plate to expel heat and fumes.
- Removable chrome-plated steel cooking grid and AISI304 stainless steel grease collection container with heat-resistant handle.
- Height-adjustable rubberised plastic feet (15-25 mm).
- Wall installation brackets (optional)

TECHNICAL DATA

TOTAL POWER	4 kW	ELECTRIC POWER	4 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
HEATING PLATES	n° 1	COOKING SURFACE	60X35 cm
TIMER	0-99 min	HEATING ZONES	n° 2
FOOT HEIGHT	31 mm	IPX RATING	3
WIDTH	60 cm	DEPTH	54,8 cm
HEIGHT	50 cm	PACKAGE WIDTH	71 cm
PACKAGE DEPTH	61 cm	PACKAGE HEIGHT	72 cm
NET WEIGHT	53,6 kg	GROSS WEIGHT	61,6 kg
VOLUME	0,31 m³		

ACCESSORIES

9003	PAIR OF WALL BRACKETS FOR SALAMANDERS QSE-SE
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INSTALLATION DIAGRAMS

