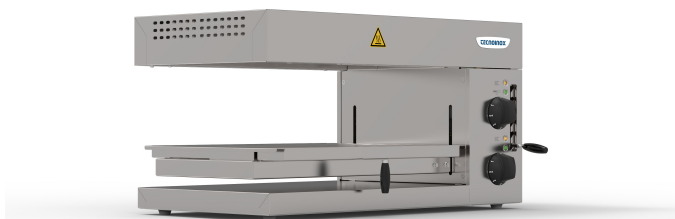

216046

SEL2/0CB**Classic electric pass-through Salamander (SEL2/0CB)**



- Classic SEL2/0CB pass-through electric salamander.
- 2 independent cooking zones for an overall surface of 57.5x40 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 open on 3 sides.
- Heating through Incoloy armoured heating elements on the upper plate.
- Temperature control via energy regulator.
- Removable chrome-plated steel cooking grid and stainless steel grease collection container with heat-resistant handle.
- Height-adjustable cooking grid (6 levels) with a rack system.
- Rubberised plastic feet.
- 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	57,5X40 cm
HEATING ZONES	n° 2	IPX RATING	3
WIDTH	75 cm	DEPTH	40 cm
HEIGHT	35 cm	PACKAGE WIDTH	85 cm
PACKAGE DEPTH	49 cm	PACKAGE HEIGHT	56 cm
NET WEIGHT	32 kg	GROSS WEIGHT	37 kg
VOLUME	0,23 m³		

ACCESSORIES

9013	PAIR OF WALL BRACKETS FOR SALAMANDERS SEL2-SG
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INSTALLATION DIAGRAMS

