

K0ESL02

FIX SALAMANDER



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Heating achieved through **a sheated tubular heating element**, placed on the upper heating body.

Heat intensity regulated through an energy regulator, which varies the heating frequency. Automatically-reactivating safety thermostat.

Stainless steel cooking chamber, suitable for containing 1/1 GN containers.

Stainless steel round-bared grill, covered by a layer of protective material and equipped with two athermic handles. **Possibility to take out the grill.**

Possibility to change the position of grill or tray: the bigger is the distance between food and heating body, the lower is the intensity of heat penetration.

Stainless steel moulded dripping tray with rounded edges easily removable for cleaning.

Standard equipped with a dripping tray and a grill.

Height-adjustable legs.

TECHNICAL SPECIFICATIONS



Width: 740 mm
Depth: 430 mm
Height: 405 mm
Weight: 32 kg
Volume: 0.27 m³
Electrical power: 3.20 kW

