



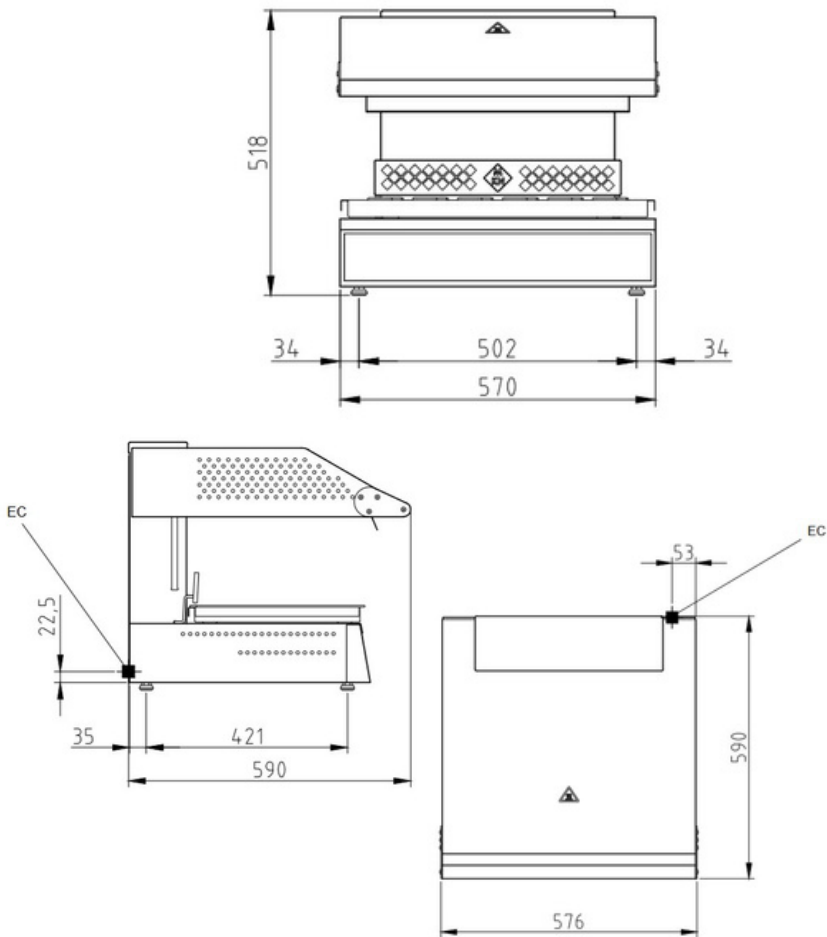
Multifunctional appliance for preparing food with baked toppings, glazing and caramelisation, to warm up dishes and keep them warm and for defrosting food.

### Product Advantages:

- Reduced heat output in the kitchen as the salamander does not have to remain in operation continuously
- Equipped with contact switch for plates: Switches the heating elements on and off when plates are put in place or taken out of the appliance
- Heating elements continuously adjustable in height: They can be adjusted in height to 25 mm above the product
- User-defined programme selection is possible
- High quality glass touch screen display
- Option for wall mounting

### Installation requirements:

- Electrical supply provided by customer.



### Technical Data:

Width x Height x Depth (mm)	570 x 590 x 518
Effective area	1
Dim.: effect. Area (mm)	568 x 359
Connected load (elect.) (kW):	4.5
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 16
Net weight (kg):	61
Gross weight (kg):	77
Heat emission latent (W):	788
Heat emission sensitive (W):	3600
Type of protection:	IPX3

