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**213001****SG****PASS-THROUGH GAS SALAMANDER WITH  
MOVABLE BOILING TOP**

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- SG gas pass-through salamander.
- 1 cooking zone 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 1 x 2-branch steel burner (7.4 kW), with a deflector, installed on the upper plate.
- Piezoelectric ignition.
- Pilot burner and safety thermocouple.
- Valved gas cock.
- 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. The grid slides on guides and is equipped with a safety system to prevent accidental falls.
- Rubberised plastic feet.
- Wall installation brackets (optional).
- The gas appliances are certified by German body DVGW and have passed the most stringent safety tests.
- The supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is included, should conversion on site be necessary.

TECHNICAL DATA

TOTAL POWER	7,4 kW	GAS POWER	7,4 kW
NATURAL GAS CONSUMPTION	0,78 m³/h	LPG CONSUMPTION	0.58 m³/h
HEATING PLATES	n° 1	COOKING SURFACE	57,5x40 cm
HEATING ZONES	n° 1	CE GAS CERTIFICATE NUMBER	CE-0085AQ1144
GAS CONNECTION DIAMETER	1/2"G EN10226-1	GAS CONNECTION HEIGHT (H)	192/163 mm
GAS CONNECTION HEIGHT (X)	680 mm	GAS CONNECTION HEIGHT (Y)	0 mm
WIDTH	75 cm	DEPTH	40 cm
HEIGHT	46 cm	PACKAGE WIDTH	80,0 cm
PACKAGE DEPTH	50,0 cm	PACKAGE HEIGHT	62,0 cm
NET WEIGHT	41,0000 kg	GROSS WEIGHT	47 kg
VOLUME	0,2500 m³	HARMONISED CODE	84198180

ACCESSORIES

9013      PAIR OF WALL BRACKETS FOR SALAMANDERS (SEL2-SG)

INSTALLATION SCHEMES

