SALAMANDRE ULTRARA



216005

QSEF1/0

ULTRA-RAPID ELECTRIC SALAMANDER CLOSED ON 3 SIDES (QSEF)



- QSEF1/0 ultrarapid electric salamander closed on 3 sides.
- 1 cooking zone 38x39 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 closed on 3 sides for greater energy savings and faster cooking times.
- Ultra-rapid infrared heating elements installed on the upper plate, protected by a glass ceramic plate.
- 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.
- Chrome-plated steel rod grid with heat-resistant handles (it can be positioned at 2 different heights) and removable grease collection container.
- Rubberised plastic feet.
- Wall installation brackets (optional)



TECHNICAL DATA			
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TOTAL POWER	2 kW	ELECTRIC POWER	2 kW
FREQUENCY	50/60 Hz	VOLTAGE	230 ~ V
GUIDES	n° 2	HEATING PLATES	n° 1
MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm²	COOKING SURFACE	38x39 cm
TIMER	0-30 min	ELECTRIC CABLE TYPE	H07 RN-F
HEATING ZONES	n° 1	ELECTRICAL CONNECTION HEIGHT (Y)	0 mm
FOOT HEIGHT	51 mm	IPX RATING	3
WIDTH	54 cm	DEPTH	40 cm
HEIGHT	39 cm	PACKAGE WIDTH	56,0 cm
PACKAGE DEPTH	48,0 cm	PACKAGE HEIGHT	47 cm
NET WEIGHT	17,7000 kg	GROSS WEIGHT	19 kg
VOLUME	0,13 m ³	HARMONISED CODE	84198180

ACCESSORIES

9008 PAIR OF WALL BRACKETS FOR SALAMANDERS (QSEF-SEF)



INSTALLATION SCHEMES

