Art.-Nr. 05-50374

Ceramic Glass Salamander Flash Heat



Description

The Salamander Flash Heat is designed for particularly intensive use in restaurant kitchens, snack bars or for catering and meets the highest expectations in terms of speed and efficiency
• Maximum performance thanks to infrared radiation that can reach inside the food
• Only 20 seconds to heat up to full power
• Particularly energy-saving: The short heat-up time allows that the device can be switched on immediately before use
• Deflectors ensure an even heat distribution on the cooking surface
• The effective insulation of the top in combination with the deflectors minimizes heat dispersion and efficiently concentrates the heat radiation towards the food
• A pane of ceramic glass protects the special tungsten heating element and facilitates cleaning
• The transparent ceramic glass minimizes heat/energy loss when the infrared rays pass the surface
• Heating element continuously height-adjustable
• 2 separate switchable heating zones
• Cooking area suitable for 1/1 GN
• Digital timer with large display and soft-touch control, adjustable from 5 seconds to 99 minutes or to continuous operation
• Removable grid and drip tray
• Height-adjustable feet
• Heat-insulated handles
• Console for wall mounting optionally available

Technical data

Electric power:	4 kW
Voltage:	400V
Supply frequency:	50Hz
Width x depth x height:	600 x 550 x 500 mm
Net-weight:	50 kg
Working area:	600 x 350 mm