



## 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

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