

FIXED ELECTRIC SALAMANDER - SINGLE-PHASE

CODICE
SEF2/0

MODELLO
SEF2/0

SERIE
SERIE 600



GENERAL CHARACTERISTICS

A line of small-sized cooking equipment designed for those who, even in small spaces, do not want to give up great performance. Made of AISI 304 18/10 stainless steel, finely finished with Scotch Brite satin finish, it has rounded edges and large capacity enclosures; it has 600/650 mm depth and modular width of 400/600/700/800/1000 mm; the series is completed by open, armored or refrigerated base supports. The equipment is easily modular to one another until it forms a compact, gap-free whole thanks to a leak-covering profile that provides protection against leakage and thus maximum hygiene. High chimneys, ergonomic knobs mounted on a sloping dashboard for easy visibility, give the range ease of use from the first approach. All models are CE approved.

TECHNICAL SPECIFICATIONS

■ Constructed of AISI 304 brushed stainless steel. ■ Armored resistances in Incoloy. ■ Ventilation holes at the top for heat and smoke evacuation. ■ Cooking speed. ■ Energy efficiency and energy conservation. ■ Chrome-plated steel cooking grid with athermic handles that can be positioned at different heights. ■ Temperature

control using an energy controller. ■ SEF2/0: 2 controls for managing 2 independent cooking zones. ■ Easily removable back panel to make the salamander accessible from 2 sides, like a loop.

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Technical Information

SPECIFICATION	DATA
MATERIAL	SEF2/0
SUPPLY	ELECTRICS
DIM. WIDTH	790 mm
DIM. PRODUCTIVITY	400 mm
DIM. HEIGHT	390 mm
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	4 kW

ACCESSORIES

CODE	MODELLO	DESCRIZIONE
9008	9008	STAINLESS STEEL SUPPORTS FOR WALL APPLICATION DEPTH 8 CM (1 PAIR)