

RAPID FIX SALAMANDER KOESL03

Stainless steel frame. Heavy-duty handle. Athermic thermoset plastic knobs.

Heating achieved through three infra-red heating elements, placed on the adjustable heating body and protected by a glass ceramic sheet.

Heat intensity regulated through an energy regulator, which varies the heating frequency, and a 3-position commutator. Automatically-reactivating safety thermostat.

Stainless steel cooking chamber, suitable for containing 1/1 GN containers.

Stainless steel round-bared grill, covered by a layer of protective material and equipped with two athermic handles. Possibility to take out the grill.

Possibility to change the position of grill or tray: the bigger is the distance between food and heating body, the lower is the intensity of heat penetration.

Stainless steel moulded dripping tray with rounded edges easily removable for cleaning.

Standard equipped with a dripping tray and a grill.

Height-adjustable legs.

TECHNICAL SPECIFICATIONS

Width: 740 mm

Depth: 430 mm

Height: 405 mm

Volume: 0.27 m³

Weight: 35 kg

El. power consumption: 4.8 kW

