

FIXED GAS SALAMANDER

Project
Rev.:
Zone:
Location:



CODICE
SG/0

MODELLO
SG/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.

Stainless mesh radiation elements heated by 2 burners equipped with pilot flame and safety thermocouple.

Piezoelectric ignition.

Cooking grill that can be positioned at different heights by a rack system.

Stainless steel sauce catcher bowls and chrome-plated steel grids, with athermic handles, sliding on rails with anti-fall safety stops, removable for cleaning.

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Technical Information

SPECIFICATION	DATA
MATERIAL	SG/0
SUPPLY	GAS
DIM. WIDTH	750 mm
DIM. PRODUCTIVITY	400 mm
DIM. HEIGHT	460 mm
GAS POWER	7.4

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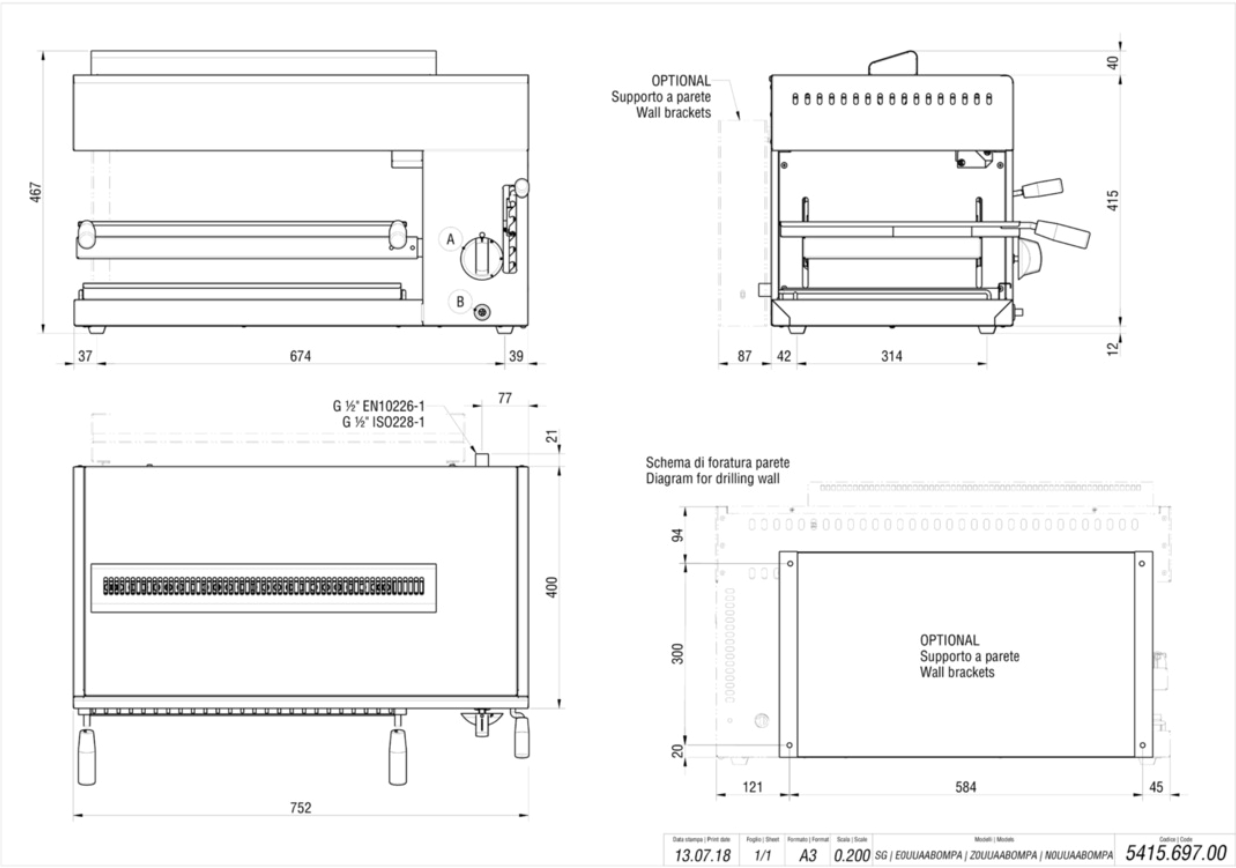
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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
9013	9013	STAINLESS STEEL SUPPORT FOR WALL APPLICATION DEPTH 8 CM