FIXED GAS SALAMANDER



 CODICE
 MODELLO
 SERIE

 SG/0
 SG/0
 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 |

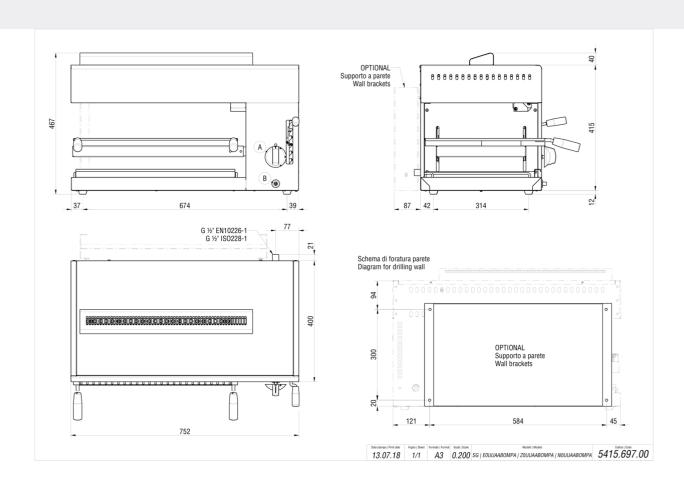


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ACCESSORIES

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



