

Energy Save Salamander „Light“ GN 2/3, SAL40

Manufacturer: Locher Großküchen – Geräte GmbH
Type: 301740



Attention:

The Salamander may only be used with the removable grid and drip tray



Type

Energy Save Salamander "Light" GN 2/3, SAL40
with electronic control.

Salamander for gratinating food.

Build in infrared radiant heating elements in the housing.

The easy handling is carried out with an electronic with touch control incl. 4-digit display. A step less controller for the time control and one controller for the selection for the two keep warm modes. Adjustable slide in height for the optimal results for the temperature. Suitable for on-table or wall mounting use.

Details:

- Highlight heating elements adjustable in height
- Heating up in ca. 5 sec.
- 2 Zones function (left or full heating zone)
- 2 Step keep warm function
- Electronic timer 0 - 15 min
- Removable grid and drip tray
- Wall mounting bracket

Delivery incl. regulator and electronic, 1 grid, 1 drip pan, cable with plug. Wall mounting bracket and four stable, non-skid and adjustable in height feet.

Technical Data:

Width:	400 mm
Depth:	500 (560) mm
Height:	525 mm
Inside height:	min. 60 – max. 220 mm
Connection value:	~230V/N/PE 50/60 Hz 3,0 kW
Weight:	50 kg

Version: 01/17; Dimensions and images are indicative. We reserve ourselves the right to modify any data without prior notice.
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