



PALUX SALAMANDER / VARIOLIFT C PLUS

KITCHENS WITH CONCEPT

Plus points at a glance:

- Salamander Variolift C with **Hi Light Heating system** for fast heating up time and intensive browning results plus energy saving
- Available with **2 heating zones**, manual or automatic operation due to electronic timer from 0 - 20 minutes and plate recognition. Operation via rotary switch and foil keys, timer- function inclusive. Automatic ut off with acoustic signal.
- **Individual cooking intensity** and **optimum browning results**: variable, smooth, stepless operation
- Individual and energy saving - **four heating stages**: full, right, left and keeping warm
- **Automatic plate or GN pan recognition** guarantees a better operatin comfort and security due to automatic connection and disconnecting of the heating element
- **High capacity**: size suitable for GN 1/1 pans or two plates Ø300 mm, due to accessibility on three sides
- **In view and under control**: appliance open on three sides, all dishes are always in view
- Easy to clean due to smooth surfaces and **high quality materials**, support plate folding upwards

Specifications

Ordre number	956813
Dimensions (L x W x H) mm	600 x 480/ 520 x 456
Total connected load kW	4,6
Voltage V/Hz	400 V 2 N AC 50/60 Hz
Direct heat mission kW	2,80
Latent heat mission kW	0,70
Steam emission kg/h	1,03
Heating zones	2
Height adjustable mm	73 - 166
Standby kW	1,1

We reserve the right to make technical changes.