





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
- 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

Optional:

- Rotary switch in stainless steel
- Surrounding black handle

Specifications

Ordre number 954942

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.