

PALUX Salamander Variolift C

Fast and cost-efficient!



PALUX
KITCHENS WITH CONCEPT

PALUX Salamander – Unique!

Gratinates and keeps warm. The perfect support for every kitchen. Individual customer demands easily prepared. Perfect technology.

The PALUX Salamander Vario Lift is the perfect appliance to prepare delicious food. Easy to operate – low energy consumption – easy to clean. Prepare everything in perfection and in a matter of minutes.

The PALUX Salamander Variolift C and Plus convince with design and mature technology.



Electronic control and digital display



Salamander Classic "Black Edition"



Easy handling because of a sophisticated balancing system



Rotary switch for manual, automatic or continuous operation



Hi-Light-Heating element, system for fast and intensive browning results

Pluspoints in detail:

- **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 operating comfort and security due to automatic connection and disconnecting of the heating element.

Salamander Variolift C with 2 heating zones, manual or automatic operation due to mechanical timer and plate recognition.

- **High capacity:** size suitable for GN 1/1 pans or two plates Ø 300 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.
- **Variants:** table-top or installes on wall.

Salamander Variolift C Plus 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 cut off with acoustic signal.





With PALUX you not only receive excellent advice from scratch on. We are also available to give advice in practical operation.

- The know-how and competence of our employees and partners guarantee reliability and expertise to all customers' requirements.
- PALUX offers not only high quality and innovative solutions for any kind of professional catering operations – PALUX services also include support in kitchen planning, installation, commissioning as well as efficient after-sales service.

**Our service is available for you around-the-clock!
Our large service network means that there are always PALUX engineers or partners very close to you.**

PALUX – always the right choice!

Advantages of the PALUX plate recognition:

The innovative technology offered by PALUX **allows efficient production with the lowest possible energy consumption.**

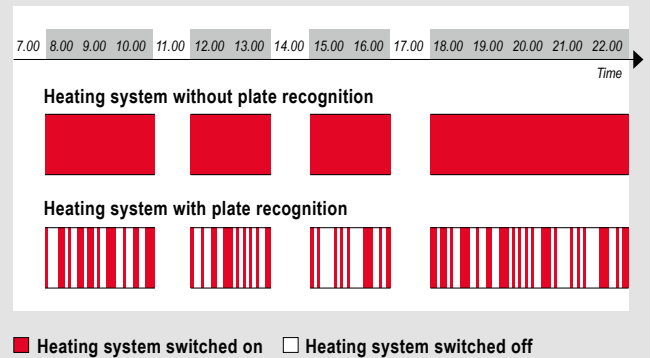
Conclusion:

Up to 70% reduced power consumption with the PALUX **plate recognition.**

Amortisation :

Amortisation thanks to energy savings **within 1,5 years.**

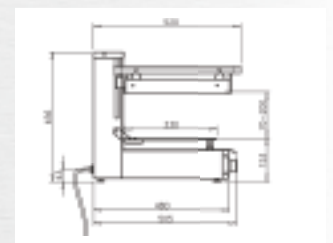
Energy savings with plate detection



Technical data in brief.

	Vario Lift C	Vario Lift C Plus
Order No.:	954942	956813
Dimensions LxDxH (mm)	600 x 480/520 x 455	
Weight (kg)	42	
Connected Load (kW)	4,6	
Standby (kW)	1,1	
Voltage	400 V2 N AC50/60 Hz	
Heating zones / heating levels	2 / infinitely adjustable	
Height adjustable	from 73 to 166 mm	

Edition with black handle and s/s rotary switch Art.No. 878 381



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