



SALAMANDER



The professional Salamander is used to gratinate the tops of dishes such as gratins, croque monsieurs, hot goat's cheese, bruschettas or any other use of your choice requiring a heat source. (ex: defrosting)



■ Salamander PM

- Stainless steel
- Adjustable thermostat
- Heating element Incoloy 800
- Waste tray
- Adjustable grid height on 3 levels
- Removable back face to be used for servicing
- Shelves Dimensions : W 430 x D 310 mm
- Power : 2,2 kW / 230 V
- Dimensions : W 600 x D 370 x H 375 mm
- Weight : 18,8 Kg
- EAN 3611630002257

Reference : **CSPM**

Price : 429,-€



■ Salamander GM

- Stainless steel
- 2 adjustable thermostats
- 2 heating elements in Incoloy 800
- Waste tray
- Adjustable grid height on 3 levels
- Removable back face to be used for servicing
- Shelves Dimensions : W 710 x D 305 mm
- Power : 3,2 kW / 230 V
- Dimensions : W 875 x D 370 x H 365 mm
- Weight : 25,3 Kg
- EAN 3611630002370

Reference : **CSGM**

Price : 569,-€

