

## RANGE COMPOSITION

The Zanussi Professional range of salamanders consists of 3 electric models which differ in their installed power and the size of the cooking surface. They have a top, where the heat source is positioned, which can be adjusted and positioned near the food or away from it, depending on cooking needs, to guarantee a perfect "au gratin" finish or grilling of food.



SLE 901

## SALAMANDER WITH ADJUSTABLE TOP **ZANUSSI** PROFESSIONAL

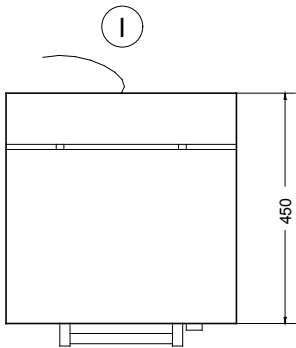
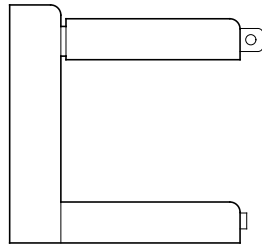
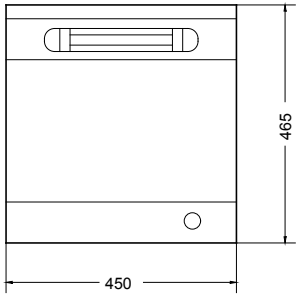
### FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Constructed entirely in 304 AISI to ensure reliability and hygiene
- ◆ Heat source positioned above the food and adjustable in height so that it can be brought nearer the food without coming into contact with it and guaranteeing rapid cooling for all types of food
- ◆ Controllable heating system, Model SL/E901 has two sets of independent elements to give the possibility of two heating zones with different temperatures
- ◆ The appliances are equipped with a cooking grid and a fat collecting container both removable to facilitate cleaning
- ◆ All models comply with standards required by the main international approval bodies and are **CE** marked.

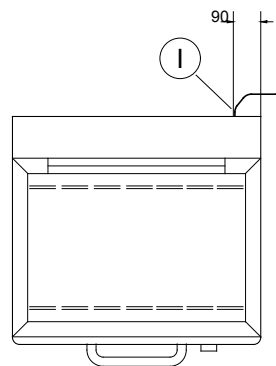
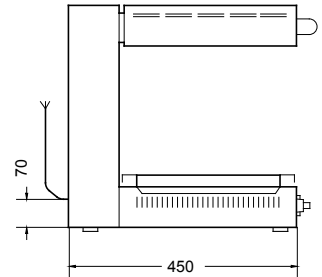
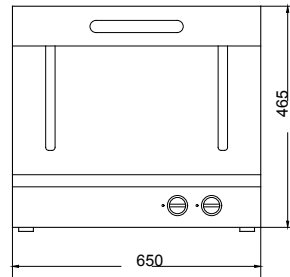
TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	SLE851 283420	SLE901 283430	SLE9014 283440
Power supply	Electric	Electric	Electric
External dimensions - mm			
width	450	650	650
depth	520	450	450
height	465	465	465
height adjustment	5		
Power - kW			
installed-electric	2	3.8	3.8
Net weight - kg.	50	50	50
Supply voltage	220/240 V, 1N, 50/60	220/240 V, 1N, 50/60	400 V, 3, 50/60

283420

283430, 283440



ITC-S32070



SPL-283430

**LEGEND**

	SLE851 283420	SLE901 283430	SLE9014 283440
I - Electrical connection	220/240 V, 1N, 50/60	220/240 V, 1N, 50/60	400 V, 3, 50/60



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