

RANGE COMPOSITION

A range of appliances ideal for "au gratin" finishing and other types of cooking which require high temperature, direct radiant heat from above the food.

The range consists of 2 models, one electric and one gas.



SLG 802

SALAMANDERS ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

◆ Constructed entirely in 304 AISI with an enamelled cooking chamber to ensure reliability and hygiene. The cooking chamber is able to accommodate a 530 x 375 mm tray or container

◆ Heat source positioned above the food and a pantograph device that varies the distance between the food and the heat source so as to modify the cooking results or finish without extracting the grid or the food containers from the salamander

◆ Gas model: cooking via heat radiation from ceramic tiles, positioned on the ceiling of the cooking chamber, brought to a high temperature (800° - 900°C) by stabilized flame burners. Piezo ignition. Flame failure device that cuts off the gas if the burners are accidentally extinguished

◆ Electric model: cooking via heat radiation from two sets of independent elements positioned on the ceiling of the cooking chamber. Each set of elements is controlled by a simmerstat to give the possibility of two heating zones with different temperatures

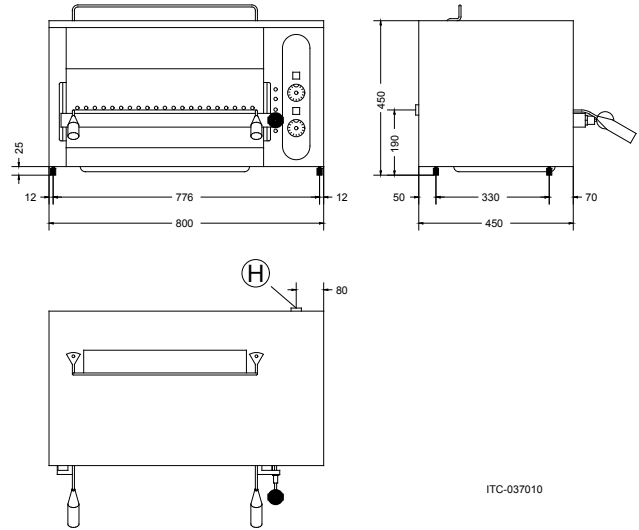
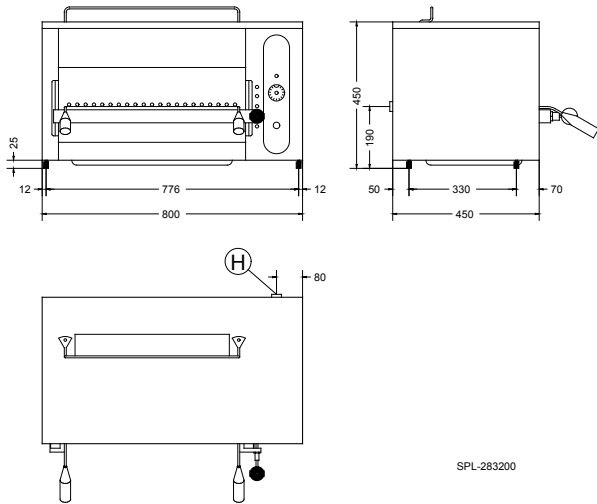
◆ The appliances are equipped with a chromed steel cooking grid with anti-tilt runners and heat resistant plastic handles and a 4 litre fat collecting container positioned outside the cooking chamber to facilitate cleaning

◆ All models comply with standards required by the main international approval bodies and are **CE** marked

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	SLG802 283200	SLE802 283300
Power supply	Gas	Electric
External dimensions - mm		
width	800	800
depth	450	450
height	450	450
Power - kW		
installed-electric		6
Net weight - kg.	65	65
Supply voltage		380/400 V, 3N, 50

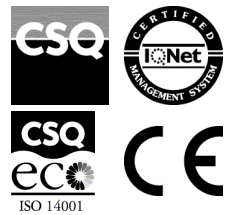
283200

283300



LEGEND

	SLG802 283200	SLE802 283300
H - Gas connection	1/2"	
I - Electrical connection		380/400 V, 3N, 50



www.zanussiprofessional.com