

SERIE 600

Code SG/0 **Model** SG/0



GAS FIXED SALAMANDER

General characteristics

A line of compact cooking appliances, designed for people who do not want to give up on high performance, even in small spaces. All models are CE-approved.



SALAMANDERS

Ideal for grating, grilling and heating up food, the High Performances salamander grills complete the cooking unit, which is essential to finish dishes. Quick and functional, they are also practical in terms of maintenance and cleaning, as the area with the heating elements can be easily accessed and cleaned.

Technical/functional characteristics

- Made of AISI 304 stainless steel with a satinized finish
- Stainless steel mesh radiant elements, heated by means of 2 burners featuring pilot flame and safety thermocouple
- Piezoelectric ignition
- Ideal to be placed between the kitchen and the area where the waiters pick up the dishes
- Cooking grid adjustable on 8 positions by means of a rack system
- Stainless steel drip trays and chromium-plated grids, with heating resistant handle. The grids can slide on runners and are provided with a security lock to avoid accidental fall. They are extractable for easy cleaning

Technical Data

Dimensions	
Width (mm)	750
Depth (mm)	400
Height (mm)	460
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	-
Cold water connection (Ø)	-
Hot water connection (Ø)	-

Cold soft water connection (Ø)	-
Drain (Ø)	-
Gas power (KW)	7,4
Electric power (KW)	-
Plate dimensions (mm)	575 x 400
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	-

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