

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 units are suitable for grilling and toasting in any busy kitchen, from the small pub to the larger restaurant.

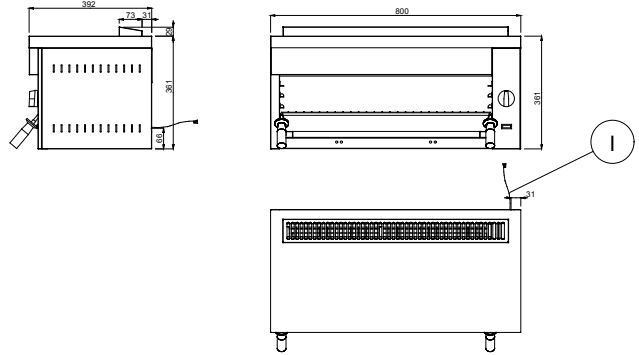
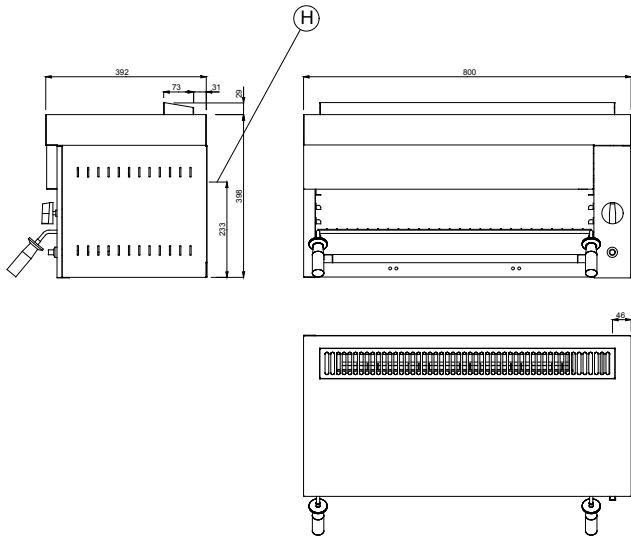


SALAMANDERS **ZANUSSI**
PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Constructed entirely in 430 AISI stainless steel
- ◆ Cooking via heat radiation from ceramic tiles positioned on the ceiling of the cooking chamber
- ◆ Temperature rises to (800°-900°C) by stabilized flame burners
- ◆ Piezo ignition. Flame failure device cuts off gas in case of accidentally extinguished burners
- ◆ Removable fat collection container
- ◆ Equipped with n.1 chromed steel grid with anti-tilt runners and heat resistant plastic handles
- ◆ For use with LPG or natural gas

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	SLG480 283474	SLE480 283476
Power supply	Gas	Electric
External dimensions - mm		
width	800	800
depth	392	392
height	427	390
Power - kW		
installed-electric		5
Net weight - kg.	33	25
Supply voltage		220/240 V, 1N, 50



LEGEND

	SLG480 283474	SLE480 283476
H - Gas connection	3/8"	
I - Electrical connection		220/240 V, 1N, 50



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