

Salamanders

To gratinate, to grill and to keep warm.



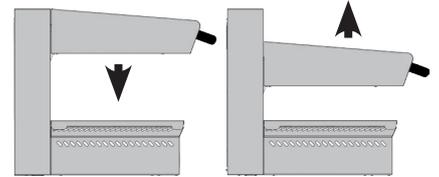
ADJUSTABLE HEIGHT

Reaches 200°C in 20 seconds

Manufactured in stainless steel.
Electric heating by radiant elements situated in a special reflective ceiling in ceramic. Fully protected by a glass panel which aids the heat transmission.
Touch control panel.
Temperature timer and selection of the elements (1, 2 or 3 heating area).
Power 4.5kW (400 Vx3).
Depth 545. Height 540. Front 600.
Worktop dimensions : 600x400.
Fixed (wall bracket included) or above a neutral unit.



Glass panel can be easily cleaned.



Adjustable hood which can be locked in any position. Ideal for all kinds of cooking



FIXED HEIGHT

Fixed Element Housing
Stainless steel production
Gas heating by ceramic radiant burners.
Power 7.5kW.
Control by regulated flow tap.
Safety by thermocouple.
Three adjustable height settings for grill to achieve the desired cooking results.
Depth 480. height 540. front 600.
Worktop 400x580.
Fixed (wall bracket included) or above a neutral unit

Options for all salamanders:

- Wall support.
- Column support.



CAPIC
France 1955 ★★★★★

5 rue Haroun Tazieff - CS 35007 - 29556 QUIMPER Cedex 9 - France
Tel. +33 (0)2 98 64 77 00 - Fax +33 (0)2 98 52 06 47 - email : capic@capic-fr.com - www.capic-fr.com

The equipments presented in this documentation are manufactured in Brittany-France by CAPIC.
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