

Lift salamander 600 code: 264706

Housing made of 18/0 stainless steel.

Type 600.

Stainless steel frame.

Bottom and back plate made of galvanised sheet metal.

Drip tray made of stainless steel.

Handle made of bakelite.

Feet made of rubber.

Indicator lights for temperature.

2 independent heating zones.

Lifting regulation uses a sprocket and chain structure.

Temperature range: up to 300°C.

Height of lifting regulation: 70-200mm.

Removable dripping/crumb tray with 590x350 mm grid.

- + Sprocket-and-chain mechanism enables controlled positioning for optimal heating.
- + Ideal for browning, caramelising and warming dishes just before serving.
- + Removable drip/crumb tray and accessible surfaces simplify cleaning and reduce downtime.



Code	V	W	LxWxH (W)
264706	230	3600	620x520x(H)530