

ELECTRIC SALAMANDER



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ROBUST AND VERSATILE

Entirely stainless steel structure.

Use to heat, toast, au-gratin and cook.





ADJUSTABLE HEIGHT

The moving head can be raised and lowered manually until the right distance from the products being cooked is found, based on their type and size.





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THE OPTION YOU CANNOT LIVE WITHOUT

- . Set the cooking **TIME**
- . Select one of three preset **PROGRAMS** and three different **POWER** levels.





ECO SYSTEMFOR MORE ENERGY SAVINGS

Detect the presence of the plate and turn on the heating elements. Once the plate is removed, the salamander goes to stand-by, guaranteeing even greater **ENERGY SAVINGS**.





ELECTRIC SALAMANDER SA/E60S-BF / 4,5 KW



P1 - P2 - P3 THREE DIFFERENT PROGRAMS FOR THREE DIFFERENT POWERS

P1 1500 W P2 3000 W P3 4500 W

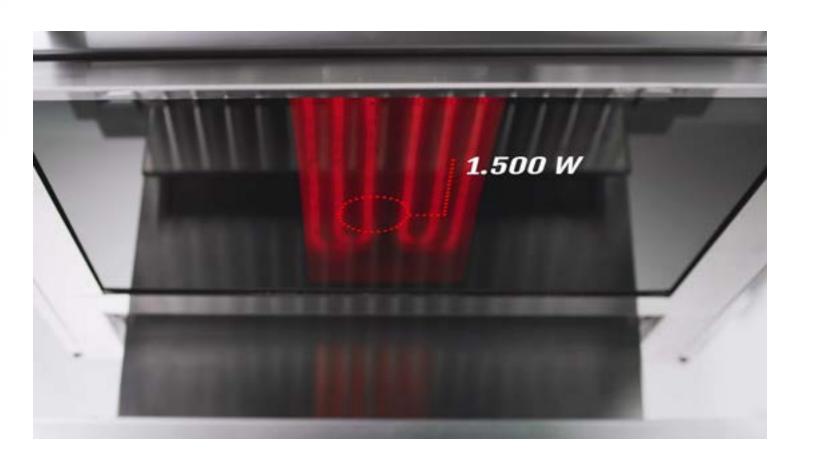
High efficiency infrared elements can reach maximum power in a few seconds.

They are protected by ceramic glass for quick and easy cleaning.



PROGRAM P1 1500 W

The central group of heating elements is activated.





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PROGRAM P2 3000 W

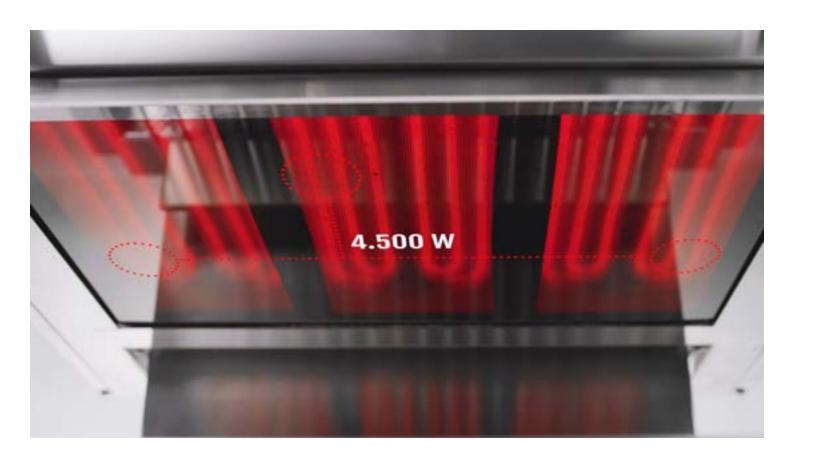
The side groups of heating elements are activated.





PROGRAM P3 4500 W

All the groups of heating elements are activated to reach the maximum power.





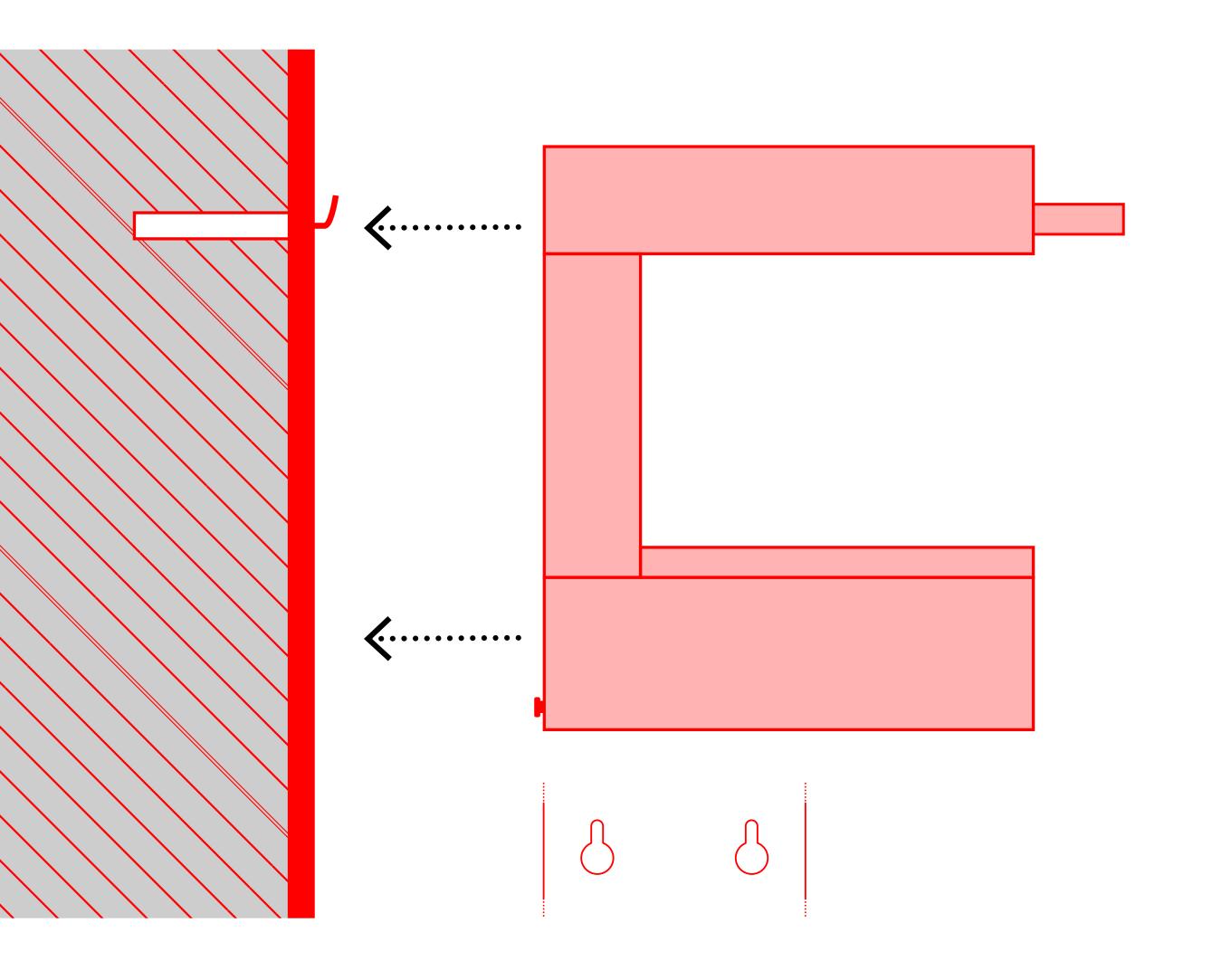
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REMOVABLE ELEMENTS FOR EASY CLEANING

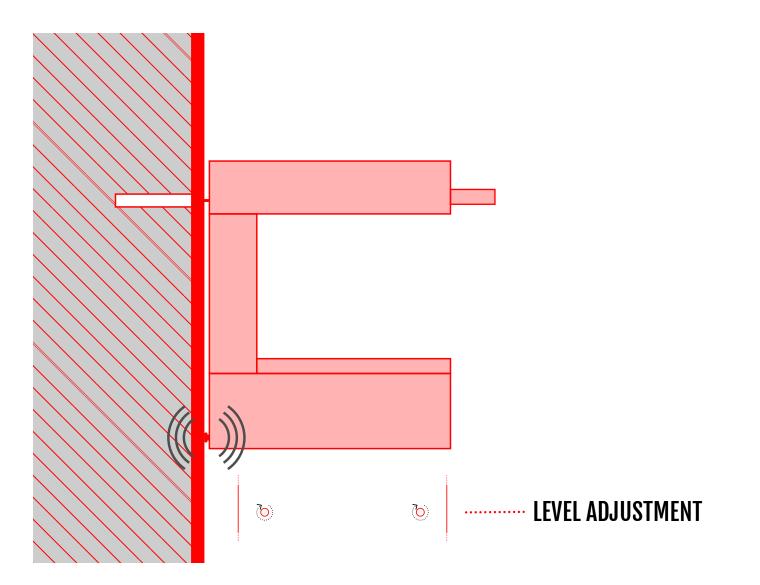
Chrome-plated support grid with removable crumb tray.





WALL INSTALLABLE

The salamander can also be installed on the wall using a special hook and the slots on the back.





AVAILABLE MODELS



SA/E60S-BF

Measurements: $600 \times 530 \times 525 \text{ h}$ Cooking surface: $540 \times 385 \times 190 \text{ h}$

Electric power: 4,5 kW

Voltage: V 380 - 415 V3N~

V 220 - 240 V3~

V 220 - 240 V~

Weight: 60 Kg



SA/E75S-BF

Measurements: 750 x 530 x 525 h Cooking surface: 690 x 385 x 190 h

Electric power: 6 kW

Voltage: V 380 - 415 V3N~

V 220 - 240 V3~

Weight: 80 Kg









Viale Spagna, 12 35020 Tribano (PD) Italy T +39 049 95 88 700 F+39 049 95 88 799 bertos@bertos.com







www.bertos.com











