



Our best Salamander, ever...



Something special for the kitchen, produced in the way only Charvet can...

Manufactured in France to Charvet's exacting heavy-duty specifications, the new Charvet Salamander is versatile, powerful and robust.

A heavier-duty contact grill that can be easily bench or wall mounted, or fitted at the end of a cooking suite.

- Featuring infrared technology that minimises smoke and odours.
- 3kW of power achieving an impressive 400 °C in just nine seconds or a massive 570 °C after 15 minutes use.

Cost effective...

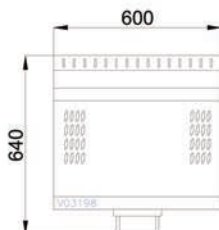
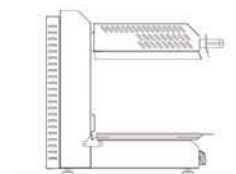
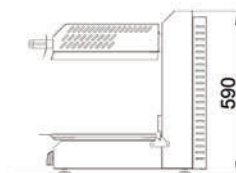
- Two independent cooking areas allow half the unit to be switched off during low demand.
- A standard on/off control allows for continued use during peak service and the Plate Detection System automatically turns the elements on when a dish is placed under the grill.
- Open on three sides, accepting dishes of any size, the new Charvet Salamander measures 600 x 640 x 590 mm, with a surface cooking area of 540 x 375 mm. Weight is 49 Kg.



Charvet's Electric rise and fall Salamander

Specifications

- Adjustable height element with pan sensor device (energy saving around 30%)
- AISI 304 stainless steel chassis: 1.5mm to 2mm thick, with high intensity electric welding.
- Equipped with a vitroceramic plate covering 2 heating zones – instant heat – rating: 3Kw
- Regulation by simmerstat to allow specific and varied types of cooking
- Pan sensor system: activated by a switch – allowing pan detection when in contact with the stainless steel manifold at the back of the salamander (removable for easy cleaning)
- Movable top: easy and precise adjustment for the user
- Switch (4 heating positions): stop / left hand zone / right hand zone/ right and left hand zones
- Fast heating time: 400 °C in nine seconds
- Maximum heating temperature: 570 °C
- Delivered with a cooking grid and pan support tray
- Electrical rating: 3 kW /230V+E Single phase



For more information
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