



QSE ULTRARAPID SALAMANDER WITH MOVABLE RADIANT PLATE

216037 - QSE60/0CB

SPECIFICATIONS

Ultrarapid Salamanders offer maximum performance thanks to infrared cooking, generated by special tungsten heating elements protected by a glass ceramic plate.

Perfect for intensive use, they meet the highest speed and efficiency requirements.

They are ideal for demanding and energy-conscious chefs.

The Contact models are practical and ensure energy savings.

ULTRA- QUICK only 20" to reach the cooking temperature, 5" after the first ignition.

TIME AND MONEY SAVINGS: The activation speed allows to switch off the machine when it is not in use, obtaining considerable energy savings during the day, compared to traditional salamanders.

MAXIMUM FLEXIBILITY: Thanks to the newoperating logic you can work with two independent cooking areas.

PROTECTION OF THE ELECTRONIC BOARD: QSE and Qset salamanders are equipped with a fuse to protect the electronic board from power surges.

MINIMUM HEAT DISPERSION AND BETTER EFFICIENCY thanks to implemented isolation.

MAXIMUM SAFETY AND THE BEST USE OF HEATING POWER thanks to the enhanced insulation of external surfaces and handle to avoid burns.

FLAWLESS COOKING UNIFORMITY thanks to the improved deflectors, and a perfect centering of the tray under the heating elements.

Ultrarapid Salamanders are the most advanced evolution of the range.

- Perfect cooking uniformity ensured by the redesigned deflectors and centering of the cooking plate under the heating elements.
- 20" to reach the maximum temperature from ignition; max 5" in operation.
- Drip trays and chrome-plated grids removable, with heating resistant handle.
- Rounded corners.
- Adjustable feet.
- Wall mount option.
- The best usability with the renewed control panel.
- Handle insulated by a Bakelite spacer and an enhanced shielding of the surfaces for high safety.
- Two independent cooking zones for the QSE60 models.

TECHNICAL DATA

Total Power	4 kW	IPX	3
EL Power	4 kW	Width	60 cm
Frequency	50/60 Hz	Depth	54,8 cm
Voltage	220-240 1~ V	Height	50 cm
Heat Up Time	0,3 min	Packaging Width	71 cm
Heating Surfaces	1 n°	Packaging Depth	61 cm
Cooking surface	60x35 cm	Packaging Height	72 cm
Timer	0-99 min	Net Weight	50 kg
Heating Areas	2 n°	Gross Weight	59 kg
Foot high	31 mm	Volume	0,31 m³

ACCESSORIES

• 9003: PAIR OF WALL MOUNT SUPPORT FOR QSE-SE SALAMANDERS