



QSEF ULTRARAPID ELECTRIC SALAMANDER CLOSED ON 3 SIDES

216007 - QSEF2/0

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 new operating 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.

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Closed on three sides, these salamanders minimize heat loss and set-up times.

- They are equipped with cooking chromed iron grids with heat insulated handles, positioned on two different heights.
- 20" to reach the maximum temperature from ignition; max 5" in operation.

TECHNICAL DATA

Total Power	4 kW	Width	79 cm
EL Power	4 kW	Depth	42 cm
Frequency	50/60 Hz	Height	39 cm
Voltage	400 2N ~ V	Packaging Width	85,0 cm
Runners	2 n°	Packaging Depth	49,0 cm
Heat Up Time	0,3 min	Packaging Height	46,0 cm
Heating Surfaces	1 n°	Net Weight	22,7000 kg
Cooking surface	63x39 cm	Gross Weight	25 kg
Timer	0-30 min	Volume	0,1900 m³
Heating Areas	1 n°		

ACCESSORIES

- 9008: PAIR OF WALL MOUNT SUPPORT FOR QSE-SEF SALAMANDERS