

SALAMANDER INCOLOY

manufacturing SINCE 1966



Model: SAA0005



FEATURES

- Perfect for restaurants, pubs, coffee shops, cafes, etc
- These salamanders are ideal for: toasting approx 200 - 400 slices an hour, defrosting of ready-made dishes, reheating pizzas, croissants, sausage rolls, fried eggs, etc
- Gratinating onion soups, cheese sandwiches etc
- Use as a plate warmer or pass through hatch

NOTE:

Comes with 2 removable shelf lifting handles



THE CHEFS COMPANION

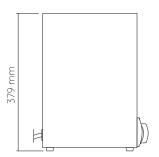
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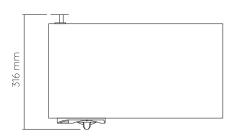
480 mm

SPECIFICATIONS

POWER
VOLTAGE
PACKAGING (W x D x H)
UNIT (W x D x H)
SHELF DIMENSIONS
RUNNER SPACE
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME

3.0kW 230V - 50Hz - 2Phase 570 x 340 x 440 (mm) 480 x 316 x 379 (mm) 240 x 380 (mm) 50mm 10.4kg 10.9kg 0.09m³





NOTE

When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

Output performance figures quoted are dependent on various factors. Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.



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