

# ELECTRIC LIFT SALAMANDER



advantage overseas product. The product has level style and reasonable structure with the advantages of easy and maintenance. Make sure of its high efficient heat energy downward can make a special roast effect on the surface of food. And it has an ideal result of heating and cooking for dishes with crumbs or cheese. It is made of stainless steel and the drop plate can be pull out and easy to be cleaned. It is easy to operate by rising and falling and easy for maintenance. This is the first choice for obtaining special fire facing treatment effect for a certain food. It can be used in hotel, supermarket, restaurant, western-food restaurant and food trade.

## FEB-600

- Volts: 220 ~ 240v 50/60Hz
- Power: 4 kw
- Temperature Controller Number: 2
- Temperature Range: 50 ~ 300°C
- Heating Area (mm): 590 x 320
- Distance of rising and falling: 0 ~ 140mm
- Weight: 45 kg
- Dimension: 600 x 450 x 500mm

\* Designs and specifications are subject to change for improvement without prior notice