SALAMANDERS

PERFECT FINISHING, MADE EASY

From cooking to perfect gratin
Even results, fast and reliable.

ZANUSSI
PROFESSIONAL

DO YOU NEED TO COOK, GRATIN OR JUST KEEP FOOD WARM?

FAST AND FLEXIBLE
2 independent zones can be activated separately

SMOOTH RAIL SYSTEM

PLATE DETECTION BAR

HEATING ZONE SELECTION

COOKING UNIFORMITY
Ultra efficient heating elements

INTUTITIVE TIME SETTING

REMOVABLE DRIP TRAY AND GRID

ZANUSSI

PNC 283018-283019

THE SALAMANDER IS THE ONE TO CHOOSE

MAIN SPECIFICATIONS

→ **Fast** heat up time, only 20 seconds to work at full performance, thanks to the special electric heating elements made of tungsten filament and secured under a glass ceramic sheet (283018-9)

→ **Energy saving**: the appliance can be switched on when needed, thanks to **plate detection bar** which switches on the salamander as soon as the plate is placed (283018-9)

→ **Flexible**: 2 independent zones can be activated separately (283018-9)

→ **Easy to use**: continuous intuitive time setting through a rotative knob, showing time set on display (283018-9)

→ Removable for **easy cleaning** stainless steel drip tray and chromium-plated steel grids for all models

→ All the salamanders can be fixed to **wall** using specific stainless steel supports

2 independent cooking zones

Intuitive control knob to set cooking time

Switch on the salamander...

...only when needed

	283018 283019	283020	283021 283022	283023 283024	283033
POWER SUPPLY	ELECTRIC	ELECTRIC	ELECTRIC	ELECTRIC	GAS
POWER	4 kW	2 kW	4 kW	4 kW	7,4 kW
VOLTAGE	230V 50/60Hz 1 OR 400V 50/60Hz 2N	230V 50/60Hz 1	230V 50/60Hz 1 OR 400V 50/60Hz 2N	230V 50/60Hz 1 OR 400V 50/60Hz	-
DRIP TRAY	INCLUDED	INCLUDED	INCLUDED	INCLUDED	INCLUDED
GRILL GRID	INCLUDED	INCLUDED	INCLUDED	INCLUDED	INCLUDED
SIZE	GN 1/1	GN 2/3	GN 1/1	GN 1/1	GN 1/1
WXDXH MM	600x548x510	400x548x510	600x548x510	759x484x404	752x421x467
WALL BRACKETS (OPTIONAL)	PNC 283035	PNC 283035	PNC 283035	PNC 283036	PNC 283036

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