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**216047**

SEL2/2CB

**CLASSIC ELECTRIC PASS-THROUGH SALAMANDER  
(SEL2/2CB)**

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- Classic SEL2/2CB pass-through electric salamander.
- 2 independent cooking zones for an overall surface of 57.5x40 cm.
- A salamander is a versatile appliance used for cooking au gratin, keeping ready-to-serve dishes warm, finishing baked dishes like lasagna and flans, as well as grilling and finishing meats such as hamburgers, steaks, sausages, and cutlets.
- Stainless steel structure open on 3 sides.
- Heating through Incoloy armoured heating elements on the upper plate.
- Temperature control via energy regulator.
- Removable chrome-plated steel cooking grid and stainless steel grease collection container with heat-resistant handle.
- Height-adjustable cooking grid (6 levels) with a rack system.
- Rubberised plastic feet.
- Wall installation brackets (optional)

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**TECHNICAL DATA**

TOTAL POWER	4 kW	ELECTRIC POWER	4 kW
FREQUENCY	50/60 Hz	VOLTAGE	220-240 ~ V
HEATING PLATES	n° 1	MINIMUM POWER CABLE CROSS-SECTION	3 x 2,5 n° - mm <sup>2</sup>
COOKING SURFACE	57,5x40 cm	ELECTRIC CABLE TYPE	H07 RN-F
HEATING ZONES	n° 2	ELECTRICAL CONNECTION HEIGHT (Y)	0 mm
IPX RATING	3	WIDTH	75 cm
DEPTH	40 cm	HEIGHT	35 cm
PACKAGE WIDTH	85 cm	PACKAGE DEPTH	49 cm
PACKAGE HEIGHT	56 cm	NET WEIGHT	40 kg
GROSS WEIGHT	45,6 kg	VOLUME	0,23 m <sup>3</sup>
HARMONISED CODE	84198180		

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**ACCESSORIES**

9013 PAIR OF WALL BRACKETS FOR SALAMANDERS (SEL2-SG)

INSTALLATION SCHEMES

