

Gas Salamander 900mm



CS9

When melting, grilling or toasting the Cobra Salamander is the perfect choice. Able to be placed on a bench or wall mounted they prove versatile addition in the kitchen.

Compared to standard blue flame systems, the powerful infrared burners offer far greater efficiency and high performance.

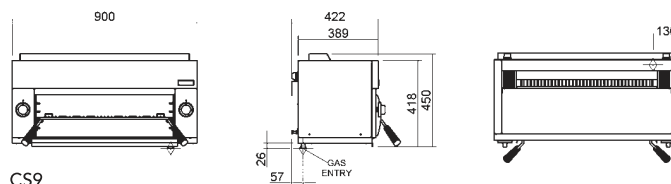
The Standards

- 900mm wide
- Stainless steel finish
- Dual high performance infrared burners
- Removable easy-clean bottom tray
- Independently controlled sides
- Flame failure protection on each burner
- Wall mounting bracket supplied

Optional: Branding plate



Designed to be either bench or wall mounted.



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TECHNICAL DATA GAS SALAMANDER 900MM

| Burners | Gas connection | Dimensions | Cooking area | Packing data | Gas types | Options at extra cost |
|---|---|---|--|--|--|---|
| 2 x 15.75MJ/hr, 4.4kW Maximum consumption 31.5MJ/hr, 8.8kW | R1½ (BSP) female 130mm from right side, 25mm from rear | Height 450mm Width 900mm Depth 389mm (422mm with wall mounting bracket) | Rack size 610mm x 310mm, 1890cm ² | 0.32m ³ Width 940mm Depth 520mm Height 640mm 42kg nett weight 69kg packed weight | Available in Natural gas and LP gas, please specify when ordering All units are supplied with gas conversion kits | Branding Plate 610mm x 310mm, 1890cm ² |