



OUR SALAMANDERS CAN:



COOK VEGETABLES AU GRATIN



COOK FISH AU GRATIN



KEEP WARM



FINISH DISHES



GRILL



CARAMELISE

TECNOINOX.IT



Tecnoinox knows just what chefs need, offering a wide range of Salamander models in different sizes, with different power ratings and performance levels. This ensures they safely meet all cooking requirements, from the simplest to the most complicated.

CLASSIC SALAMANDERS



SE



SEL



SEF



ULTRARAPID SALAMANDERS



QSE



QSET - CONTACT MODELS



QSEF



LIGHT SALAMANDERS



SEC



GAS SALAMANDERS



SG



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The future of Salamanders



TECNOINOX SALAMANDERS

VERSATILE, PRACTICAL AND SAFE

Tecnoinox has been designing, developing, manufacturing, and fitting its Salamanders since the company was founded over 30 years ago. Laboratory testing and a close relationship with end-users have allowed us to continue improving our products. Our most recent Salamanders are CB certified. Our goal has always been to reach ever-growing and ambitious levels of efficiency, safety, even cooking, quick heating, and performance to make your cooking experience as cutting-edge as possible.



DESIGN AND FUNCTION

A redesigned handle, rounded corners and a more modern and functional control panel.



BETTER OPERATOR SAFETY

The risk of burns has been reduced to a minimum, thanks to new design features.



INTERNATIONAL CB CERTIFICATION

The IECEE CB scheme is an internationally recognised certification system dealing with the compliance of electrical and electronic products with IEC standards.



HYGIENE AND TIME SAVINGS

Thanks to the drip trays and chrome-plated steel grids with pull-out heat-resistant handles.



MAXIMUM FLEXIBILITY

The operating logic of the heating elements allows you to create two separate cooking areas: either half or all of the cooking area can be selected.



UPPER PLATE WHICH SLIDES ON RUNNERS

PULL-OUT TRAY



BETTER STABILITY

Thanks to the adjustable feet. Tecnoinox Salamanders can also be wall-mounted.



GAS SALAMANDER

All of the power of our pass-through Salamanders, in a gas-powered model.

ULTRARAPID SALAMANDERS

FASTER FOR MORE SAVINGS

Our Ultrarapid Salamanders are top of the range. Thanks to infrared cooking, they are Ultrarapid and allow you to make considerable energy savings. The Contact model offers the best advantages and is really easy to use.



ULTRARAPID

Record start-up time: just 20 seconds!



SAVE TIME AND MONEY

The activation speed allows you to switch the appliance off when not in use.



EVEN COOKING

Thanks to the new deflectors.



CONTACT SYSTEM

Contact model: the detection bar switches the Salamander on and off according to whether there is contact with the plate – a handy feature!



MINIMUM HEAT DISPERSION

And improved efficiency, thanks to the fitted insulation.



FUSE PROTECTING THE ELECTRONIC BOARD

Against voltage spikes, for QSE and QSET models.