

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



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.





and is really easy to use.









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.

UPPER PLATE

PULL-OUT TRAY

WHICH SLIDES ON RUNNERS





features.

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

ULTRARAPID

Record start-up time: just 20 seconds!



SAVE TIME AND MONEY

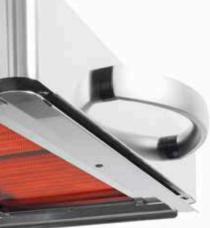
The activation speed allows you to switch the appliance off when not in use.

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.

