



Gasmax Heavy Duty Natural Gas Salamander REB-02E

Quick Overview

- Practical choice. These high quality kitchen equipment provide an excellent foundation for any commercial kitchen.
- Reliable and efficient. Our gas salamander units are carefully designed to meet every product's cooking capacity, with a modern and stylish touch—perfect for your kitchen!
- Great value for money. Get the longevity you need for the price you want.
- Hygienic & easy to clean. Our products meet the appropriate Health Department requirements, and are easy to clean, with simple installation and remarkable service.

Description

Reliable and of great value, these fryers are made with the highest quality materials—heavy duty stainless steel. This is a fast selling purchase for any prospective restaurant or café owner who operates a medium to large establishment.

Key Features:

- 3 powerful ceramic infrared burners
- Auto ignition and pilot light
- Flame failure shut-off
- Heavy duty stainless steel construction
- Great for steak & seafood grill
- Matching stainless steel stand available
- Gas connection under appliance 30mm from right side rear
- Has Easy Adjust Stainless Steel Shelf
- Note: LPG model or option kit not available in New Zealand

Additional Information:

- Gas Type: Natural Gas
- Cavity Size: 680mm x 410mm x 395mm
- Grill Area: 630mm x 400mm
- Regulator Size: 3/4 "
- Gas Consumption Rate: 42MJ/h

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration within 14 Days of Invoice

Your Shipping Specifications

| | |
|---------------------|---|
| Net Weight (Kg) | 65 |
| Width (mm) | 914 |
| Depth (mm) | 522 |
| Height (mm) | 580 |
| Packing Width (mm) | 650 |
| Packing Depth (mm) | 1020 |
| Packing Height (mm) | 760 |
| Power | 42MJ/h |
| Warranty | 2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice |