



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

Gasmax Heavy Duty Natural Gas Salamander - REB-02E

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

Product Condition	New
Knobs	3 knobs
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