

PALUX Salamander Variolift C

Fast and cost-efficient!



PALUX
KITCHENS WITH CONCEPT

PALUX Salamander – Unique!

Gratinates and keeps warm. The perfect support for every kitchen. Individual customer demands easily prepared. Perfect technology.

The PALUX Salamander Variolift C is the perfect appliance to prepare delicious food. Easy to operate – low energy consumption – easy to clean. Prepare everything in perfection and in a matter of minutes.

The PALUX Salamander Variolift C and Plus convince with design and mature technology.



Electronic control and digital display



Salamander Classic "Black Edition"



Easy handling because of a sophisticated balancing system



Rotary switch for manual, automatic or continuous operation



Hi-Light-Heating element, system for fast and intensive browning results

Pluspoints in detail:

- **Salamander Variolift C** with Hi-Light-Heating system for fast heating up time and intensive browning results plus energy saving,
- **individual cooking intensity and optimum browning results:** variable, smooth, stepless operation,
- **individual and energy saving:** four heating stages: full, right, left and keeping warm,
- **automatic plate or GN-pan recognition** guarantees a better operating comfort and security due to automatic connection and disconnecting of the heating element,

Salamander Variolift C with 2 heating zones, manual or automatic operation due to mechanical timer and plate recognition.

- **high capacity:** size suitable for GN 1/1 pans or two plates Ø 300 mm, due to accessibility on three sides,
- **in view and under control:** appliance open on three sides, all dishes are always in view,
- **easy to clean** due to smooth surfaces and high quality materials, support plate folding upwards,
- **variants:** table-top or mounted on wall.

Salamander Variolift C Plus with 2 heating zones, manual or automatic operation due to electronic timer from 0 – 20 minutes and plate recognition. Operation via rotary switch and foil keys, timer-function inclusive. Automatic cut off with acoustic signal.





With PALUX you not only receive excellent advice from scratch on. We are also available to give advice in practical operation.

- The know-how and competence of our employees and partners guarantee reliability and expertise to all customers' requirements.
- PALUX offers not only high quality and innovative solutions for any kind of professional catering operations – PALUX services also include support in kitchen planning, installation, commissioning as well as efficient after-sales service.

**Our service is available for you around-the-clock!
Our large service network means that there are always PALUX engineers or partners very close to you.**

PALUX – always the right choice!

Advantages of the PALUX plate recognition:

The innovative technology offered by PALUX **allows efficient production with the lowest possible energy consumption.**

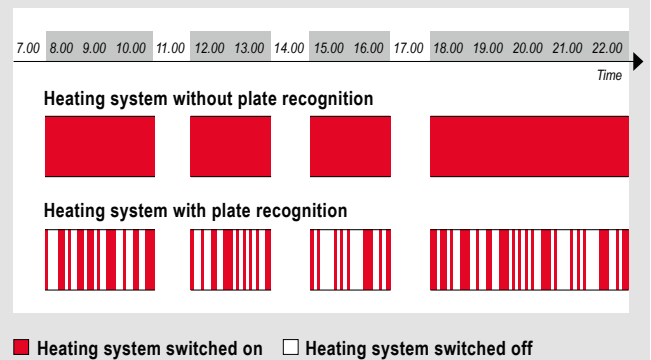
Conclusion:

Up to 70% reduced power consumption with the PALUX **plate recognition.**

Amortisation:

Amortisation thanks to energy savings **within 1,5 years.**

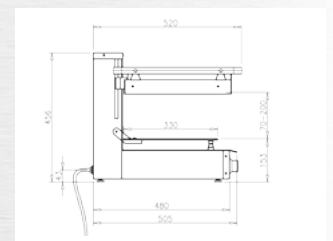
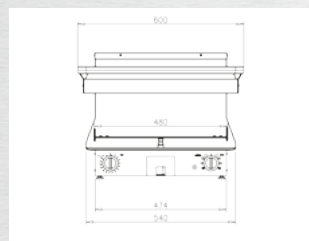
Energy savings with plate detection



Technical data in brief.

	Variolift C	Variolift C Plus
Order No.:	954942	956813
Dimensions LxDxH (mm)	600 x 480/520 x 455	
Weight (kg)	42	
Connected Load (kW)	4.6	
Standby (kW)	1.1	
Voltage	400 V2 N AC50/60 Hz	
Heating zones / heating levels	2 / infinitely adjustable	
Height adjustable	from 73 to 166 mm	

Edition with black handle and s/s rotary switch Art.No. 878 381



Your PALUX Partner:



PALUX Aktiengesellschaft
 Wilhelm-Frank-Straße 36
 97980 Bad Mergentheim
 GERMANY
 Phone: +49 (0) 79 31/55-0
 Fax: +49 (0) 79 31/55-88 600
 Internet: www.palux.de
 E-Mail: info@palux.de

KITCHENS WITH CONCEPT

