



# CROWNING.

PALUX Salamander

**PALUX**

The PALUX Salamander.  
Automatic plate detection.

### PALUX Salamander

The PALUX Salamander Variolift C and C Plus impresses with its design and sophisticated technology. The Salamander stands for simple, energy-saving and efficient preparation – making it ideal for anyone who has set themselves energy-reduction goals.

The automatic plate detection recognises dishes weighing approx. 200 g or more, regardless of where they are positioned. With heating times of just a few seconds, it brings your dish to the right temperature for melting, roasting or simply keeping it hot.



#### Economical.

Reduces energy consumption by up to 70%.



#### Efficient.

Plate detection only starts the heating when a dish is placed.  
Reduces the ambient temperature.



#### Sustainable.

Maintenance-free and easy to service, guaranteeing a long service life. 10-year spare parts guarantee.



Model		Variolift C	Variolift C Plus
HiLight heating System	Art. Nr	887352	887353
Dimensions L x D x H	mm	600 x 525/555 x 456	
Weight	kg	41	
Connected load	kW	4,6	
Voltage		400 V 2 N 50 / 60 Hz	
Fuse protection		2 x 16 A	

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Accessories and special voltages available on request. For connection diagrams and technical details, see the operating instructions.

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