

The plus point for the small, refined kitchen!

Would you like to serve tasty toast in no time at all? Do you want to prepare gorgeous vegetable gratins or onion soup in the twinkling of an eye? Then the practical Salamander Variolift C is the correct addition for your kitchen concerning functionality, speed control, comfort and design.

- **Salamander Variolift C** with 2 heating zones, manual or automatic operation due to mechanical timer plus plate recognition.
- **Salamander Variolift C Plus** with 2 heating zones, manual or automatic operation due to electronic timer from 0 – 20 minutes plus plate recognition. Operation via selector switch and panel buttons inclusive timer memory function. Automatic cut off with acoustic signal.

Pluspoints in detail:

- **Salamander Variolift C** with Hi-Light heating system for a fast heating up time and intensive browning results plus energy saving.
- **Individual cooking intensity and optimum browning results:** variable, smooth running, stepless operation, adjustable in height from 73 to 166 mm – adaptable to individual dishes and ideal to operate thanks to revolving grasp and smart weight returning system.
- **Individual and energy saving:** four heating stages possible to regulate – full, right, left and keep warm.
- **Automatic plate recognition** or GN-containers for better using comfort and security due to automatic engaging and disconnecting of the radiator.
- **High capacity:** size suitable for GN 1/1 containers or two plates Ø 300 mm, due to accessibility on three sides perfectly adequate for big plates.
- **In view and under control:** appliance open on three sides so that all dishes are always in view.
- **Easy cleaning** due to a smooth surface and high quality materials, support plate folding upwards.
- **Installation options:** tabletop, wall mounted or ceiling suspended.



Salamander Variolift C



Salamander Variolift C Plus

Advantages in detail:



Excellent using comfort due to automatic plate recognition.



Easy handling due to a clever weight returning system.



HiLight-radiator system for fast and intensive browning results.



Easy cleaning due to support plate folding upwards.



Electronic control via panel buttons, digital display.



Turning knob for manual and automatic, permanent operation.

Technical data:

PALUX Salamander	Variolift C	Variolift C Plus
Order-No.:	954 942	956 813
Casing	Stainless steel	Stainless steel
Dimension		
width mm	600	600
depth mm	480/520	480/520
height mm	455	455
Weight kg	42	42
Connected load kW	4,6	4,6
Power	1,1 kW	1,1 kW
Voltage	400 V 2N AC 50/60 Hz	400 V 2N AC 50/60 Hz
Heating zones / heating levels	2 / adjustable	2 / adjustable
Height	from 73 to 166 mm	from 73 to 166 mm



Easy wall installation

Optional accessories:

- **Wall installation kit**
Order-No.: SA 373208
- **Tabletop**
Dimensions: 470x443x200 mm
Order-No.: SA 373209

Your PALUX partner:

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KITCHENS WITH CONCEPT



PALUX