

Electric Salamanders

800mm and 890mm wide

OE8303, OE8304

- Powerful heating elements, for reliability and rapid heat up
- Left and right independently controlled heat zones on the OE8303 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OE8303 is GN 1/1 compatible
- Enamelled front for durability



OE8304



OE8303

Grill Features

- Powerful heating elements
- Left and right independently controlled heat zones (OE8303)
- Four shelf positions with horizontal or angled settings
- GN 1/1 compatible (OE8303)
- Reversible cast aluminium branding plate with removable fat collection container (optional extra on OE8303)
- Chrome plated wire grill support doubles as toasting rack
- Enamelled front for durability
- Suitable for wall or bench mounting

Cleaning and Servicing

- Easy clean stainless steel external finish
- Removable branding plate and fat collection container (option on OE8304)
- Removable chrome plated wire grill
- Access to all parts from the front and side of unit

Overall construction

- Permanent laser etched markings on fascia and knobs
- 1.2mm stainless steel front panel
- 1.2mm stainless steel base panel
- 1.2mm stainless steel side panels
- Welded fat collection container
- Enamelled front

Inclusive Accessories

- OA8977 Branding plate (OE8303 only)

Available Options

Available Accessories

- OA8907 Floor stand for OG8303
- OA8912 Floor stand for OG8304
- OA8908 Bench stand for OG8303
- OA8918 Bench stand for OG8304
- OA8909 Wall bracket for OG8303
- OA8911 Wall bracket for OG8304
- OA8976 Branding plate for OG8304
- OA8977 Branding plate for OG8303

Technical Data

	OE8303	OE8304
Width (mm)	890	800
Depth (mm)	522	410
Overall height (mm)	494	384
Cooking area w x d (mm)	625 x 375	540 x 275
Number of individually controlled heat zones	2	1
Total electrical power rating (kW)	5.4	4.4
Electrical supply 1N~+E 230V 50-60Hz Current Rating (Amps)	23.5	19.1
Electrical supply 3N~+e 400V 50-60Hz Current Rating (Amps)	L1 = 11.8 L2 = 11.8	
Net weight (kg)	67	45
Packed weight (kg)	81	53
Shipping volume (m3)	0.55	0.4
IPX Protection	IPX4	IPX4

