

Trueheat is an Australian designed brand of commercial cooking equipment. Constructed from stainless steel with a Type 4 matt finish.

The S86 series is a gas heated, heavy duty salamander with fully adjustable height cooking shelf. Two powerful 14mj high speed gas burners radiate intense heat, which seals in the natural flavours to leave a grilled appearance on steaks, chicken, seafood and vegetable.

STANDARD FEATURES

- Heavy Duty 304 Stainless Steel front, top and sides
- 100% Flame Failure to all burners
- Dual burner controls
- Piezo ignition
- Full width cooking tray with adjustable height (720mm x 360mm)
- 2 x 14mj burners
- Removable covers/sides for oversize dishes
- Cooking shelf doubles as branding plate
- Wall mounting bracket supplied. Drill position: 819mm horizontal. 200mm vertical
- AGA Approved

OPTIONS

- S21004 – Comcatel Range Modular stand (910mm) with Salamander Brackets

DIMENSIONS

External Dimension: 860W x 515D x 440H mm

Combustible wall clearance: Side: 300mm, Rear: 100mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural	LP
	28MJ	26MJ

Burner Ratings:	Natural	LP
	14MJ	13MJ

Gas Connection: 1/2"

Shipping weight: 81kg

AGA approval number

7022

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

S86

860mm WIDE GAS SALAMANDER



S86 pictured mounted on optional S21004 stand

