

FLAT TOP GRILLER 400mm

MANUFACTURING
SINCE 1966



Model: FTA0400



FEATURES

- Heavy duty 10mm cooking plate for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Splashback prevents undue grease spattering
- Rapidly heats up to optimum cooking temperature
- Flat top griller thermostatically controlled up to a max of 300°C
- Element design ensures even heating over entire cooking surface



ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

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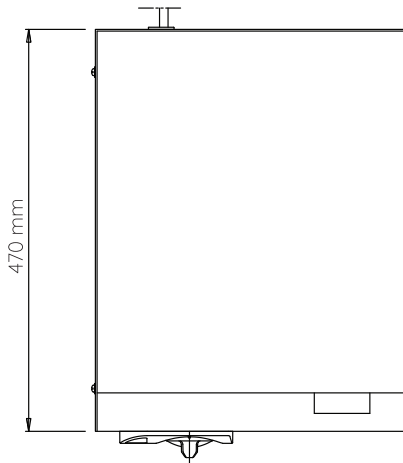
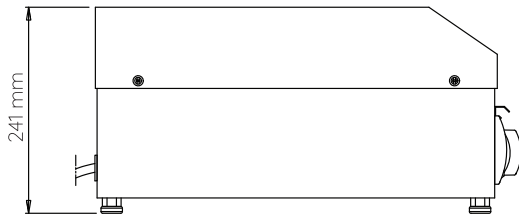
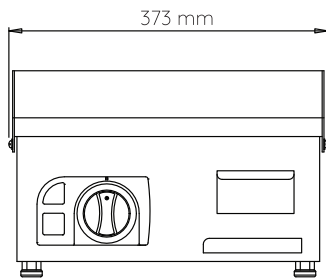
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SPECIFICATIONS

POWER	2kW
VOLTAGE	230V - 50Hz
PACKAGING (W x D x H)	450 x 550 x 380 (mm)
UNIT (W x D x H)	373 x 470 x 241 (mm)
NET WEIGHT	19kg
GROSS WEIGHT	20kg
SHIPPING VOLUME	0.09m ³
GRILL AREA	355 x 420 (mm)
SURFACE	Flat

AVAILABLE IN

120V/60Hz



NOTE

- When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

- Output performance figures quoted are dependant on various factors. Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.



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