



Griddle Flat Top 600mm

“Anvil’s griddles serve up the best steaks, chops and burgers, mixed grills, seafood and pancakes. They are ideal for breakfast - eggs, tomatoes, bacon - the possibilities are endless.”

Model: FTA0600

APPLICATION

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Portable and compact for outside caterers

CONSTRUCTION

- Heavy duty 10mm cooking surface for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Splashback prevents undue grease spattering

HEATING

- Rapidly heats up to optimum cooking temperature
- Thermostatically controlled up to a max of 300 °C
- Element design ensures even heating over entire cooking surface



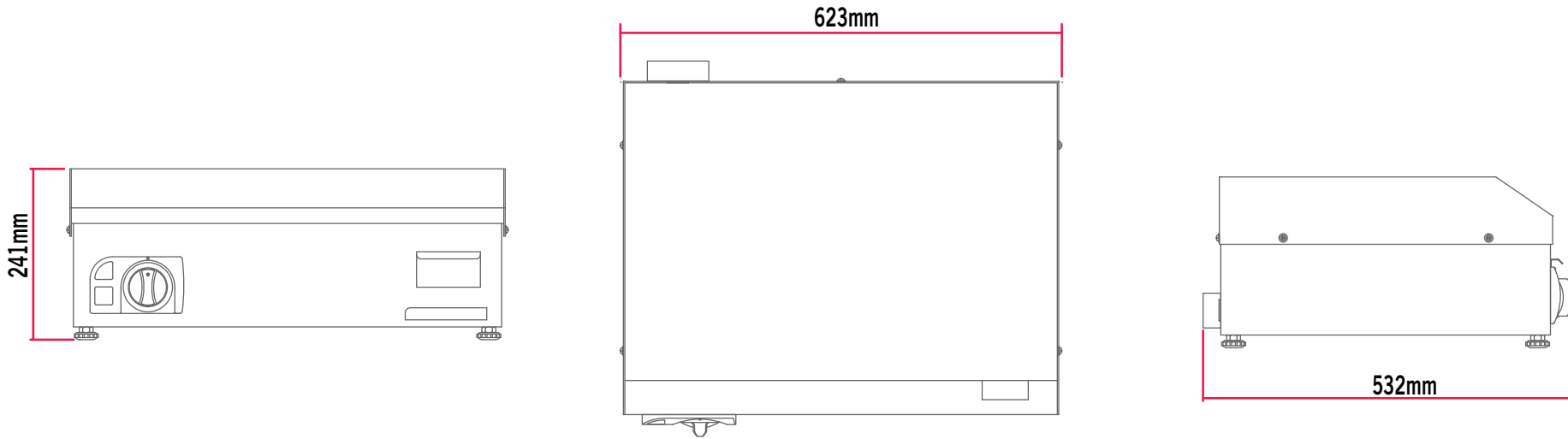
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ALL ANVIL EQUIPMENT COMES WITH A ONE
YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.
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DESCRIPTION

MODEL
 POWER RATING (230V/50Hz)
 DIMENSIONS (mm) (W x D x H)
 BOX DIMNS (mm) (W x D x H)
 PACKED WEIGHT (kg)
 COMPLIES WITH SPEC

- Unit not available in 120V/60Hz configuration

GRIDDLE 600mm

FTA0600
 3kW
 623 x 532 x 241
 720 x 590 x 350
 40
 SABS IEC 60335

Model: FTA0600

NOTE: When viewing the appliance from the front in it's 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.

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Note: 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, which in our opinion, will provide better performance, durability and efficiency.