



## Griddle Flat Top 400mm

*“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: FTA0400

### 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



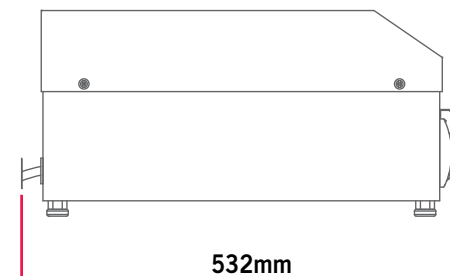
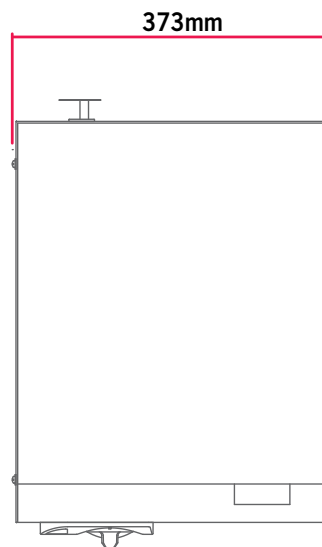
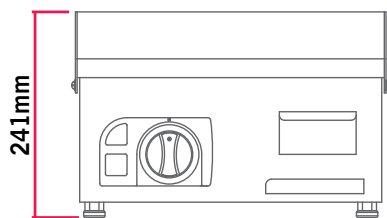
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# AXIS



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## DESCRIPTION

### MODELS

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 available in 120V/60Hz configuration

## GRIDDLE 400mm

FTA0400

2.8kW

373 x 532 x 241

460 x 590 x 350

25

SABS IEC 60335

# Model: FTA0400

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.

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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.