



Salamander Adjustable 600mm

“Anvil’s Adjustable Height Salamanders are ideal for gratinating, melting cheese and toasting sandwiches. They are also useful for defrosting ready-made dishes, reheating pizza’s, croissants, sausage rolls, etc.”

Model: SAK0600

APPLICATION

- Perfect for restaurants, pubs, coffee shops and canteens
- Grills, melts, roasts and browns
- Can be used as a plate warmer

CONSTRUCTION

- Fully adjustable warming height
- Heavy duty counter balance system
- Sliding tray with stopper for easy loading and unloading
- Supplied with one removable grid

HEATING

- Variable heat control
- Even distribution of heat for consistent results
- 600mm wide salamander has two variable heat controls - one side only can be used if desired



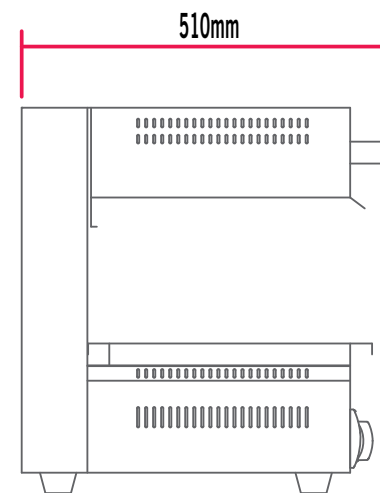
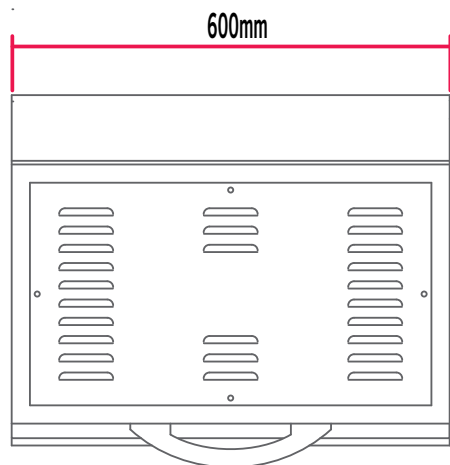
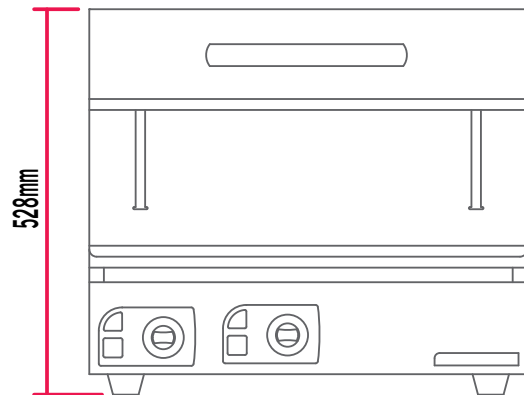
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AXIS



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

MODEL
POWER RATING (230V 2P N~/50Hz)
DIMENSIONS (mm) (W x D x H)
BOX DIMNS (mm) (W x D x H)
PACKED WEIGHT (kg)

- Unit not available in 120V/60Hz configuration

ADJUSTABLE SALAMANDER 600mm

SAK0600
4kW
600 x 510 x 528
730 x 585 x 580
50

Model: SAK0600

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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AXIS

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.