



Griddle Flat Top 300mm Gas

“Anvil’s Gas Flat Top Griddle provides a simple and effective way to prepare food with that delicious restaurant flavour in an economical, safe and hassle free way.”

Model: CBF0300

APPLICATION

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs

CONSTRUCTION

- Made from Stainless Steel and Aluminised Steel with a fully welded construction
- 28 000 BTU burner
- Heavy duty 16mm griddle plate for effective heat distribution
- Heavy duty brass gas control valves
- Piezzo igniter for safe and easy ignition
- Automatic flame failure device shuts off gas in the event of flame going out
- Polished cooking surface for easy cleaning

HEATING

- Superior burners allow for fast recovery and improved heat distribution

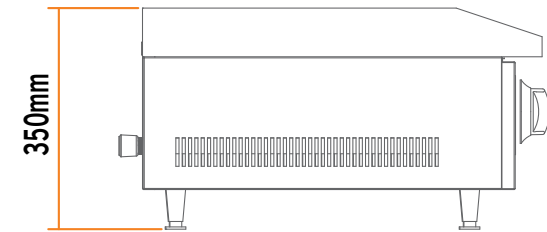
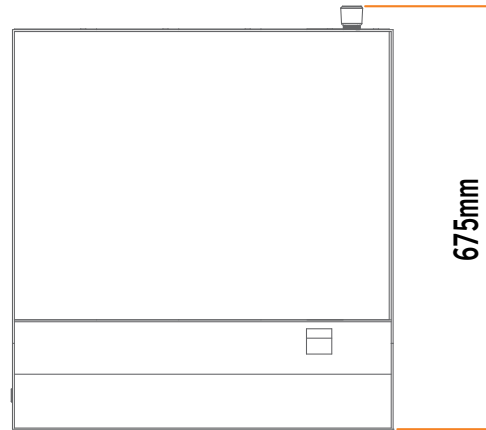
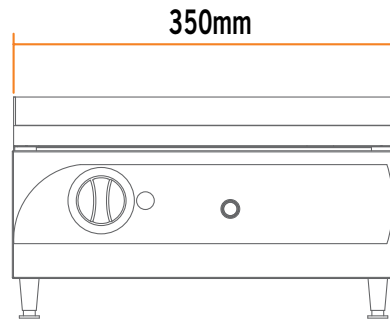


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APEX



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YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.
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DESCRIPTION

MODEL
 OUTPUT(BTU)
 DIMENSIONS (mm) (W x D x H)
 BOX DIMNS (mm) (W x D x H)
 PACKED WEIGHT (kg)
 SUPPLIED WITH REGULATOR
 GAS

- Suitable for conversion to natural gas by a certified gas installer

FLAT TOP GAS GRIDDLE 300mm

CBF0300
 28 000
 350 x 675 x 350
 397 x 730 x 490
 55
 NO
 LPG

Model: CBF0300

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.



APEX

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.