



Griddle Flat Top 1200mm Gas

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

Model: CBF1200

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
- 4 x 28 000 BTU burners
- Heavy duty 16mm griddle plate for effective heat distribution
- Heavy duty brass gas control valves
- Piezzo ignitor 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

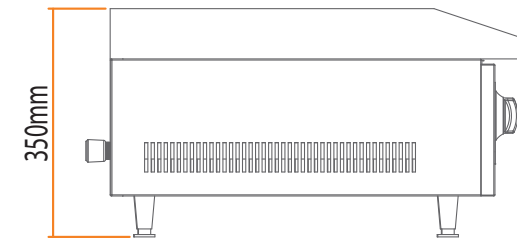
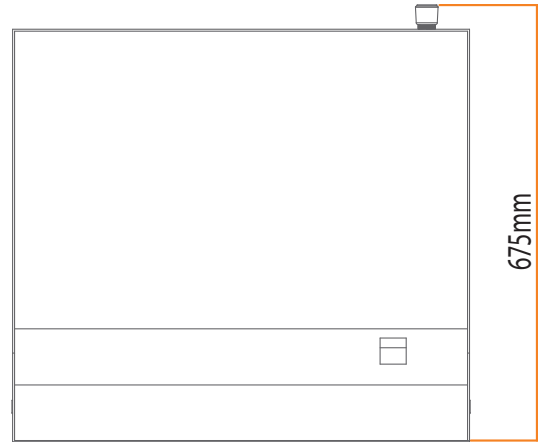
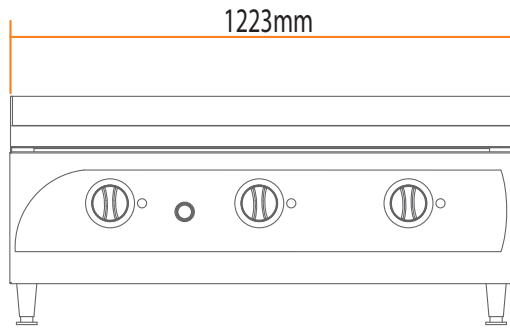


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APEX



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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 1200mm

CBF1200
 112 000
 1223 x 675 x 350
 1270 x 730 x 490
 170
 NO
 LPG

Model: CBF1200

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.