



Griddle Flat Top Gas

“Anvil’s gas griddles serve up the best steaks, chops and burgers, mixed grills and seafood. Use the half ribbed half flat griddle for maximum versatility. The possibilities are endless.”

Model: FTA2400

APPLICATION

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Easy to connect - 1m flexible hose and regulator supplied with unit
- Can be used with small gas cylinders
- Available in various sizes. Ribbed or flat

CONSTRUCTION

- Grease trough collects excess grease
- Splash back collects undue grease spattering
- Piezzo switch mechanism for easy igniting
- Adjustable feet enable the slope of the griddle to be angled as desired

HEATING

- Rapidly heats up to optimum cooking temperature
- Burner design ensures even heat distribution

SAFETY

- Each burner has a flame failure device which shuts down gas supply within 60 seconds of the flame going out for any reason



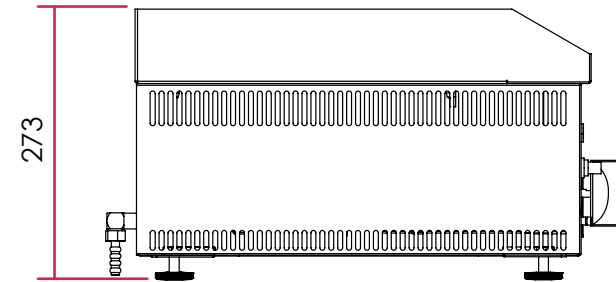
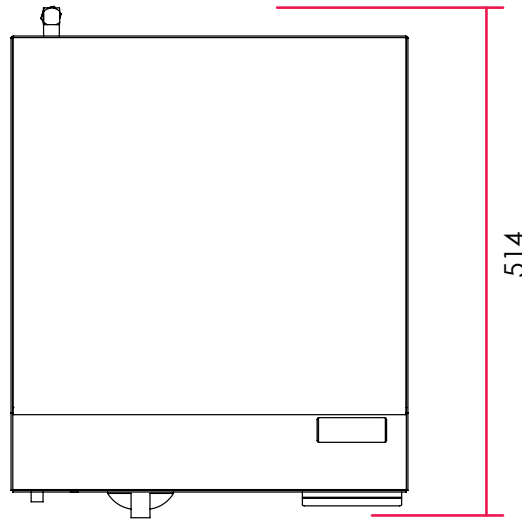
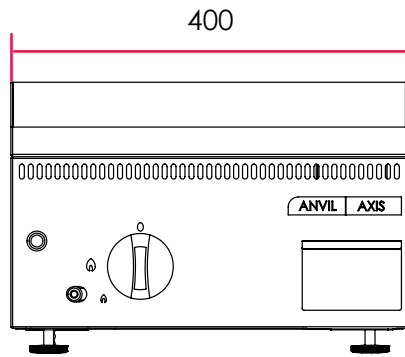
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AXIS



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

GRIDDLE 400mm

MODELS
 COOKING SURFACE
 OUTPUT (BTU)
 DIMENSIONS (mm) (W x D x H)
 BOX DIMMS (mm) (W x D x H)
 PACKED WEIGHT (kg)

FTA2400
 FLAT
 12 500
 400 x 514 x 273
 500 x 550 x 300
 18

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

Model: FTA2400

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 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.