



Griddle Half Ribbed Plate 600mm

“Anvil’s halfed ribbed griddles serve up the best steaks, chops and burgers, mixed grilles and seafood, creating a charred appearance. Use the half ribbed half flat for maximim versatility. The possibilities are endless.”



 ANVIL

AXIS

Model: FTA2600

APPLICATION

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Portable and compact for outside caterers
- Ribbed surface to create lined appearance

CONSTRUCTION

- Heavy duty 10mm cooking surface for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Splashback prevents undue grease spattering

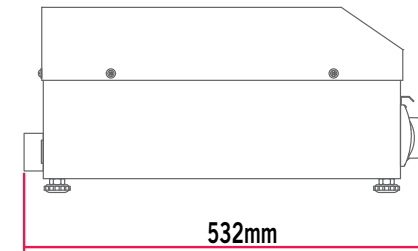
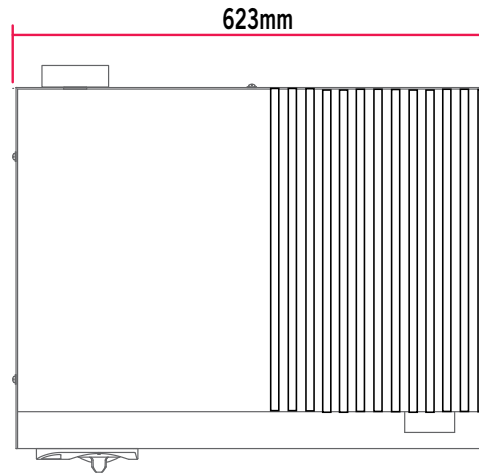
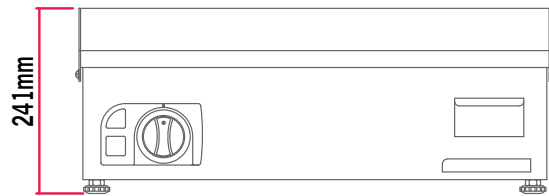
HEATING

- 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



ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.
www.anvilworld.com

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DESCRIPTION

MODEL
COOKING SURFACE
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

HALF RIBBED GRIDDLE 600mm

FTA2600
FLAT AND RIBBED
3kW
623 x 532 x 241
720 x 590 x 350
40
SABS IEC 60335

Model: FTA2600

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.

 ANVIL

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.