



Salamander 3kW Incolloy

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

Model: SAA0003

APPLICATION

- Perfect for restaurants, pubs, coffee shops and cafes
- Grills, melts, roasts and browns
- Use as a plate warmer or, by removing rear cover can be used as a pass through

CONSTRUCTION

- Three position grid system - comes standard with one grid and one crumb tray
- Removable rear cover allows for front and rear access
- Strong Stainless Steel construction makes this unit robust and easy to clean

HEATING

- Robust incolloy elements



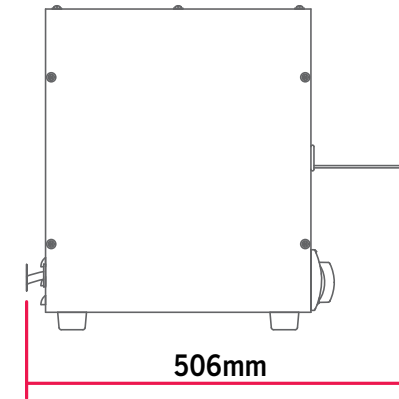
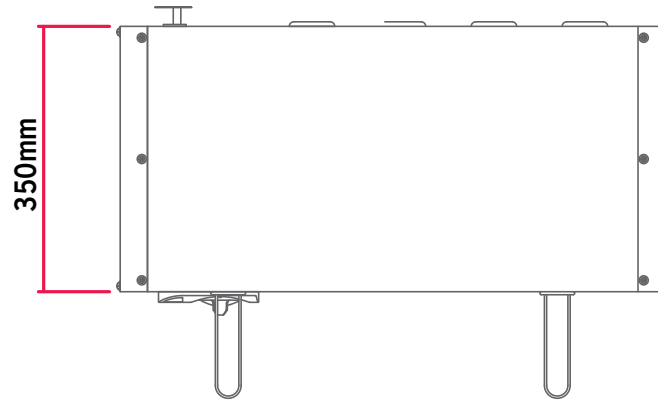
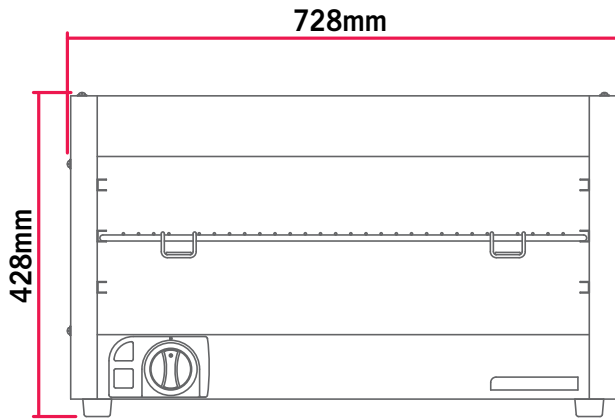
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AXIS



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YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.
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DESCRIPTION

MODEL
HEAT
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 not available in 120V/60Hz configuration

SALAMANDER INCOLLOY

SAA0003
TOP
3kW
728 x 506 x 428
840 x 450 x 500
20
SABS IEC 60335

Model: SAA0003

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.