



GAS SALAMANDER

“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: SAG0002

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
- Grills, warms plates, melts, browns and gratinates
- Piezzo electric ignition
- Flame failure safety device
- Plate warm rack on top
- Can be converted for pass through use
- Wall mounting bracket included

HEATING

- Powerful ceramic, top heating burner

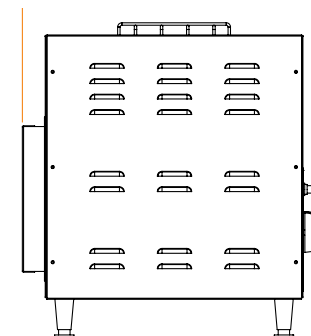
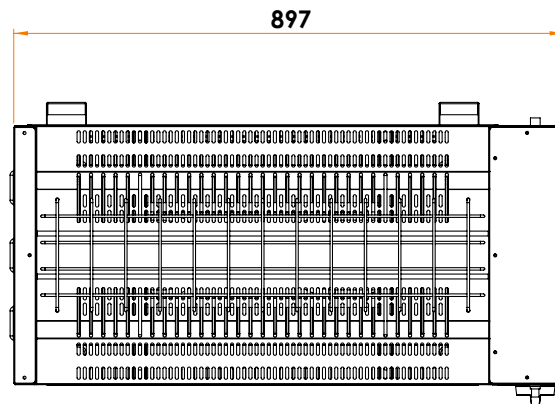
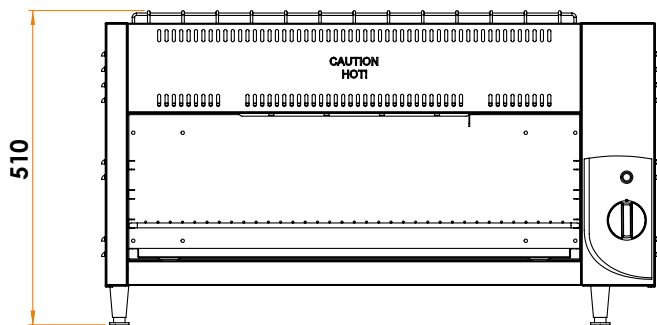


ANVIL

APEX



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

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

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

GAS SALAMANDER

SAG0002
 18 000
 897 x 493 x 510
 990 x 590 x 525
 35
 YES
 LPG

Model: SAG0002

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.



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.