



Sandwich Press Flat Plate Coated

“Anvil’s Sandwich Press is designed to grill sandwiches uniformly on both sides. This unit is designed to operate consistently.”

Model: TSA2009

APPLICATION

- Use for Cuban sandwich cuisine as well as English or Italian sandwiches
- They are perfect for delis, bars, cafes & many other food service operators

CONSTRUCTION

- An adjustable top plate for a variety of food thicknesses
- Innovative plates give improved performance
- Drip cup to catch excess grease
- Heat resistant handle
- The non stick option does away with the the need for seasoning of plates
- Pilot light indicates when plates are energised

HEATING

- Thermostatically heat controlled up to 240°C
- Unique plate design allows removable element to be encapsulated ensuring maximum heat transfer and even heat distribution



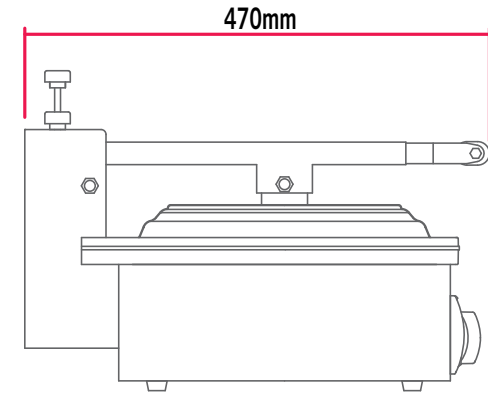
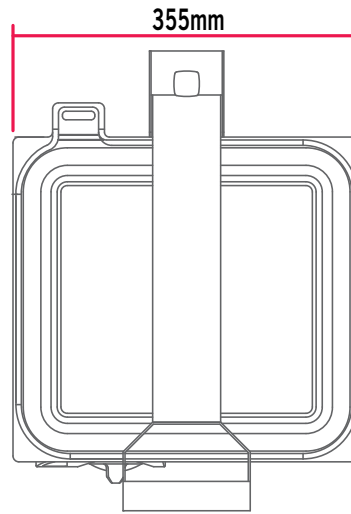
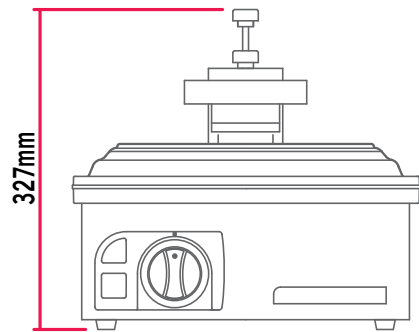
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AXIS



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

MODEL
POWER RATING (230V/50Hz)
COOKING SURFACE (mm) (W x D)
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

FLAT PLATE COATED

TSA2009
2.15kW
330 x 355
355 x 470 x 327
400 x 540 x 360
14
SABS IEC 60335

Model: TSA2009

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.

 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.