

RIBBED & FLAT TOP GRILLER - 600mm

MANUFACTURING SINCE 1966



Model: FTA2600



FEATURES

- Heavy duty 10mm cooking plate for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Splashback prevents undue grease spattering
- Rapidly heats up to optimum cooking temperature
- Flat top griller thermostatically controlled up to a max of 300°C
- Element design ensures even heating over entire cooking surface
- Buy the half flat / half ribbed griddle to give you versatility, use the flat half for bacon and eggs and the ribbed side to give burgers and steaks the authentic grill house look. 10mm mild steel griddle plates.





THE CHEFS COMPANION

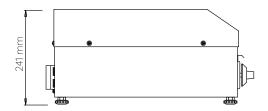
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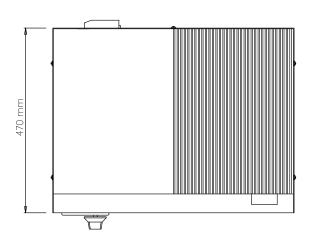


SPECIFICATIONS

POWER
VOLTAGE
PACKAGING (W x D x H)
UNIT (W x D x H)
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME
GRILL AREA
SURFACE

3kW 230V - 50Hz 690 x 560 x 370 (mm) 623 x 470 x 241 (mm) 30.2kg 31.8kg 0.14m³ 605 x 420 (mm) Half Ribbed, Half Flat





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. Pictures may vary from actual product.

DISCLAIMER

Output performance figures quoted are dependent on various factors. Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.



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