

FLAT TOP GRILLER 400mm



MANUFACTURING SINCE 1966

Model: FTG0400 - FLAME FAILURE



FEATURES

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- 28 000 BTU per burner
- Piezo igniters for safe and easy of ignition
- Heavy duty 16mm griddle plate for effective heat distribution
- Bull nose design
- Automatic flame failure device shuts off gas in the event of flame going out

- Polished cooking surface for easy cleaning
- 455mm Long extended burners for better heat distribution
- Superior burners allow for fast recovery and improved heat distribution

NOTE:

Heavy duty gas products to be connected by approved gas installer

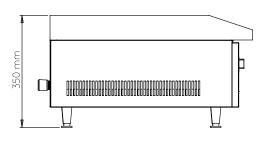


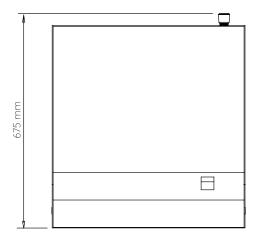


THE CHEFS COMPANION

Model: FTG0400

450 mm





SPECIFICATIONS

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

AVAILABLE IN

28 000 BTU 490 x 740 x 500 (mm) 450 x 675 x 350 (mm) 52.3kg 55kg 0.18m³ Flat 400 x 480 (mm)

✓ LPG | ✓ Ngas

No

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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