

RADIANT GRILLER 600mm

MANUFACTURING SINCE 1966



Model: GGL0600 - 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 ignition
- Heavy duty cast iron grates specially designed to disperse excess fat, reducing smoke and flames
- Bull nose design
- Automatic flame failure device shuts off gas in the event of flame going out

- 455mm Long extended burners for better heat distribution
- Superior burners allow for fast recovery and improved heat distribution

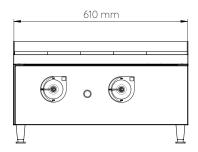
NOTE:

- Heavy duty gas products to be connected by approved aas installer
- Supplied with Lava rock conversion



THE CHEFS COMPANION

Model: GGL0600



SPECIFICATIONS

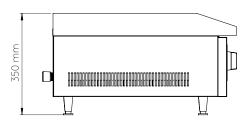
OUTPUT
PACKAGING (W x D x H)
UNIT (W x D x H)
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME
SURFACE
GRILL AREA
REGULATOR

AVAILABLE IN

56 000 BTU 730 x 740 x 480 (mm) 610 x 675 x 350 (mm) 45kg 51kg 0.26m³ Ribbed Grate 600 x 470 (mm)

✓ LPG | ✓ Ngas

No



675 mm

OPTIONAL EXTRAS

FLAT PLATE

ILATILATE	
CODE	DESCRIPTION
LFT0001	Flat Plate for 600 Model

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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Published Date: 2019.09.26