

RADIANT GRILLER 900mm

manufacturing SINCE 1966



Model: GGL0900 - 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

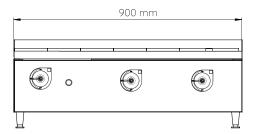
NOTE:

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



THE CHEFS COMPANION

Model: GGL0900



SPECIFICATIONS

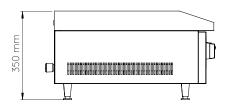
OUTPUT
PACKAGING (W x D x H)
UNIT (W x D x H)
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME
SURFACE
GRID AREA
REGULATOR

AVAILABLE IN

84 000 BTU 920 x 740 x 480 (mm) 900 x 675 x 350 (mm) 59kg 68kg 0.33m³ Ribbed Grate 900 x 470 (mm)

✓ LPG | ✓ Ngas

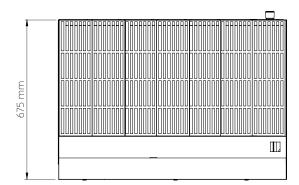
No



OPTIONAL EXTRAS

FLAT PLATE

| FLAI PLAIE | | |
|------------|---------|--------------------------|
| | CODE | DESCRIPTION |
| | LFT0002 | Flat Plate for 900 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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