

STOVE 2 BURNER

MANUFACTURING SINCE 1966



Model: STG0002 - FLAME FAILURE



FEATURES

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- o 26 000 BTU per burner
- Heavy duty cast iron grates specially designed to distribute heavy loads and ensure fast, even heating
- Bull nose design
- Flame failure

Superior burners allow for fast heating and improved heat distribution

NOTE:

- Heavy duty gas products to be connected by approved gas installer
- Drip Tray



THE CHEFS COMPANION

Model: STG0002

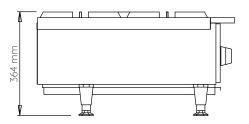
300 mm

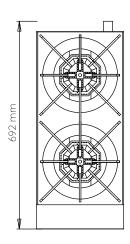
SPECIFICATIONS

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

52 000 BTU 340 x 740 x 450 (mm) 300 x 692 x 364 (mm) 34kg 39kg 0.11m³ Open 300 x 300 (mm)(2 off)

AVAILABLE IN | V LPG | V Ngas





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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