



ALL ANVIL EQUIPMENT COMES WITH A TWO
YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.

30  years



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WE DELIVER THE HIGHEST STANDARDS OF PERFORMANCE
AND RELIABILITY THROUGHOUT OUR RANGE OF COUNTER
TOP EQUIPMENT AS WELL AS HEAVY DUTY AND ROBUST
PROFESSIONAL KITCHEN EQUIPMENT.

 **ANVILWORLD.COM**

DISCLAIMER

- The products may differ slightly from the pictures shown in this catalogue.
Output and capacities given are the maximum possible, and these figures
do vary according to circumstances. Products information is subject to change.

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THE CHEFS COMPANION

30  years

Product Catalogue



Manufactured in
South Africa

MANUFACTURING
SINCE 1966

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FRYERS - Table top

FEATURES

- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Thermostatically controlled operating temperature range: 50°C - 190°C
- Automatic safety cut-out to prevent oil flashing – manual resettable
- Longer optimised heating element covers more surface area and prolongs oil life
- The oil tank has slip-away handles for easy removal
- Rugged Stainless Steel wire basket with insulated handle
- Larger basket design promotes even cooking and better oil drainage
- Recommended portion size 250g per 5Lt tank
- Produced in South Africa using heavier gauged Stainless Steel
- Available in Single or Double Pan for increased versatility



☑ 120V FFA2001
FISH FRYER - SINGLE PAN (ELEC)
SPECIFICATIONS
OUTPUT: Approx 4kg french fries an hour
POWER: 2.5kW
VOLTAGE: 230V
VOLUME OF OIL: 5Lt
DIMENSIONS: 282 x 470 x 288mm
WEIGHT: 6kg
IDEAL FOR: RAW PRODUCT

☑ 120V FFA2002
FISH FRYER - DOUBLE PAN (ELEC)
SPECIFICATIONS
OUTPUT: Approx 8kg french fries an hour
POWER: 2 x 2.5kW
VOLTAGE: 2 x 230V
VOLUME OF OIL: 2 x 5Lt
DIMENSIONS: 573 x 470 x 288mm
WEIGHT: 12kg
IDEAL FOR: RAW PRODUCT



Note

- Stainless Steel baskets and night lids included
- Made in RSA



OTHER ORDER CODES
FFI0001- FISH FRYER - NIGHT COVER ONLY
FFI0150- FISH FRYER - INSERT 1/2 x 150mm
FFB2250- FISH FRYER BASKET - SPARE BASKET - S/STEEL

Note
FFA2002
MUST BE CONNECTED TO 2 SEPARATE 16AMP PLUGS ON SEPARATE CIRCUITS

FRYERS - Table top

FEATURES

- A unique unit developed by McCain and Anvil to produce a perfect chip straight from the freezer to the plate
- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Automatic safety cut-out to prevent oil flashing – manual resettable
- Use with McCain frozen chips for best results
- Fries frozen chips within 3 minutes* preventing oil saturation, producing a crispier and tastier chip

- 3.4kW element reduces recovery time
- Operating temperature range: 50°C-190°C
- The oil tank has slip-away handles for easy removal
- Rugged Stainless Steel wire basket with insulated handle
- Larger basket design promotes even cooking and better oil drainage
- Recommended portion size 300g per 5Lt tank

*Unit tested under controlled conditions. Variables may affect the outcome.



☒ 120V FFA5001
FISH FRYER - FROZEN CHIP MCCAIN'S - SINGLE- ELEC
SPECIFICATIONS
OUTPUT: Approx 6kg french fries / hr
POWER: 3.4kW
VOLTAGE: 230V
VOLUME OF OIL: 5Lt
DIMENSIONS: 282 x 470 x 288mm
WEIGHT: 8.6kg
IDEAL FOR: Frozen products

OTHER ORDER CODES
FFB2260
FISH FRYER BASKET - MCCAIN'S / FRYER
FFI0001
FISH FRYER - NIGHT COVER ONLY

Note

- Stainless Steel basket and night lid included
- Made in RSA

HIGH SPEED FRYER - Table top

FEATURES

- Stainless Steel handle to hinge the element to 90° for easy cleaning
- Hinged element safely locks into 90° position
- Stainless Steel tank designed with surge area
- 1/2" Valve for easy oil drainage
- Thermostatically controlled with automatic safety cut-out to prevent oil flashing

- Microswitch disconnects power when element is hinged up
- Recommended portion size 500g
- Ideal for fish and battered products
- Adjustable feet for varied height preference or levelling
- Operating temperature range: 50°C-190°C



☒ 120V FFA6003
FISH FRYER - 1 x 10Lt - HIGH SPEED - 5.6kW - ELEC
SPECIFICATIONS
OUTPUT: Approx 9kg french fries / hr
POWER: 5.6kW
VOLTAGE: 230V - 2 phase - 50Hz
VOLUME OF OIL: 10Lt
DIMENSIONS: 390 x 512 x 422mm
WEIGHT: 16kg

OTHER ORDER CODES
FFB2250
FISH FRYER BASKET - SPARE BASKET - S/STEEL

Note

- Stainless Steel basket and night lid included
- Made in RSA

GAS FRYER - Table top

FEATURES

- Safety approved by LPG Safety Association of SA
- Automatic electric piezo starter
- Stainless Steel construction for easy cleaning
- Fully welded oil tank fitted with a safety interlocked drain valve neatly fitted behind the door
- Thermostatically controlled valve with integrated pilot burner



FFA4110

FISH FRYER - SINGLE PAN - GAS

SPECIFICATIONS

PRODUCTION OUTPUT:	Approx 4kg french fries / hr
OUTPUT:	13000 BTU (3.81kW)
GAS:	LPG
VOLUME OF OIL:	10Lt
DIMENSIONS:	300 x 618 x 458mm
WEIGHT:	17kg
REGULATOR:	Yes

OTHER ORDER CODES

FFB2250

FISH FRYER BASKET- SPARE BASKET- S/STEEL

Note

- Stainless Steel basket and night lid included
- Made in RSA

FEATURES

- Safety approved by LPG Safety Association of SA
- Electric piezo starter
- Stainless Steel construction for easy cleaning
- Fully welded oil tank fitted with a safety interlocked drain valve neatly fitted behind the door
- Thermostatically controlled valve with integrated pilot burner



FFA4120

FISH FRYER - DOUBLE PAN - GAS

SPECIFICATIONS

PRODUCTION OUTPUT:	Approx 8kg french fries / hr
OUTPUT:	26000 BTU (7.62kW)
GAS:	LPG
VOLUME OF OIL:	2 x 10Lt
DIMENSIONS:	608 x 618 x 458mm
WEIGHT:	30kg
REGULATOR:	Yes

OTHER ORDER CODES

FFB2250

FISH FRYER BASKET- SPARE BASKET- S/STEEL

Note

- Stainless Steel baskets and night lids included
- Made in RSA

FLOOR STANDING FRYERS - Electric

FEATURES

- Large surge area and effective cold zone
- Stainless Steel tank
- Supplied with one drain tank
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing



Note

- Stainless Steel baskets sold separately
- Supplied with night lids
- Made in RSA

FEATURES

- Front mounted controls ensure safe working practice. Main terminals are situated behind the front access panel
- These units are powered by Incoloy elements which ensure consistent peak performance
- Fitted with a 40mm diameter drain valve



- Adjustable feet for levelling
- Large 40mm drain valve for fast effective draining
- Operating temperature range: 50°C-190°C



FFA2010

FISH FRYER - 2 x 10Lt - 16.5kW - ELEC

SPECIFICATIONS

OUTPUT:	Approx 40kg french fries / hr
POWER:	2 x 8.25kW
VOLTAGE:	380V - 3 phase (Neutral and Earth)
VOLUME OF OIL:	2 x 10Lt
DIMENSIONS:	510 x 660 x 1000mm
WEIGHT:	45kg

OTHER ORDER CODES

CBS2280

CHIPBASKET- 280 x 179 x 130mm (NO SIDE HOOKS)

ORA0002

OIL RECEIVER

- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Supplied with one drain tank
- Adjustable feet for levelling
- Operating temperature range: 50°C-190°C



FFA1020

FISH FRYER - 1 x 20Lt - 16.5kW - ELEC

SPECIFICATIONS

OUTPUT:	Approx 40kg french fries / hr
POWER:	16.5kW
VOLTAGE:	380V - 3 phase (Neutral and Earth)
VOLUME OF OIL:	20Lt
DIMENSIONS:	510 x 660 x 1000mm
WEIGHT:	45kg

OTHER ORDER CODES

CBS2280

CHIP BASKET - 280 x 179 x 130mm - NO SIDE HOOKS

ORA0001

OIL RECEIVER

Note

- Stainless Steel baskets sold separately
- Supplied with night lids
- Made in RSA

FLOOR STANDING FRYERS - Electric

FEATURES

- Large surge area and effective cold zone
- High power for optimal recovery time
- Unit supplied with one drain tank
- Each tank is fitted with a manual reset safety thermostat
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing

- Stainless Steel construction for easy cleaning
- Reduce the risk of down time with 3 elements per tank (Unit will function with reduced performance if an element fails)
- Adjustable feet for levelling
- Operating temperature range: 50°C-190°C



FFA2020

FISH FRYER - 2 x 20Lt - 33kW - ELEC

SPECIFICATIONS

PRODUCTION OUTPUT: Approx 80kg french fries / hr
POWER: 2 x 16.5kW
VOLTAGE: 380V - 3 phase (Neutral and Earth)
VOLUME OF OIL: 2 x 20Lt
DIMENSIONS: 1012 x 660 x 1000mm
WEIGHT: 65kg

OTHER ORDER CODES

CBS2280

CHIP BASKET- 280 x 179 x 130mm (NO SIDE HOOKS)

Note

- Stainless Steel baskets sold separately
- Supplied with night lids
- Made in RSA

SPAZA FRYER - Electric

FEATURES

- A powerful floor standing unit that is reliable and cost effective
- Capacity of 2 x 8Lt
- Each insert has a powerful 3.4kW element
- There is an integrated splash back with basket hanger facility
- Ideal for smaller catering organizations
- Valve fitted for easy draining of oil
- Supplied flat packed
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Recommended portion size 350g
- Operating temperature range: 50°C-190°C



FFA1002

FISH FRYER - SPAZA

SPECIFICATIONS

OUTPUT: Approx 10kg french fries / hr
POWER: 2 x 3.4kW
VOLTAGE: 230V
VOLUME OF OIL: 2 x 8Lt
DIMENSIONS: 813 x 624 x 1152mm
WEIGHT: 31.5kg
NOTE: Should be connected to 2 separate 16Amp plugs on separate circuits

OTHER ORDER CODES

FFB2250

FISH FRYER BASKET - S/STEEL

Note

- Stainless Steel baskets sold separately
- Supplied with night lids
- Made in RSA

CHIP DUMP

FEATURES

- Fitted with incoloy element
- Ideal for keeping product warm
- The lamp illuminates product for enhanced presentation
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out



CDA0001

CHIP DUMP

SPECIFICATIONS

POWER: 0.9kW
VOLTAGE: 230V
DIMENSIONS: 340 x 650 x 489mm
WEIGHT: 8kg

Note

Made in RSA



MULTI-FUNCTIONAL WARMER

FEATURES

- Robust incoloy heating element provides even heating
- Lamp illuminates product for enhanced presentation
- Top and bottom heating
- Supplied with a sloped drip tray for use with chips
- Used on buffets, carveries and outside catering



CDA1003

MULTI FUNCTIONAL WARMER

SPECIFICATIONS

POWER: 1.9kW
VOLTAGE: 230V
DIMENSIONS: 346 x 671 x 596mm
WEIGHT: 16kg

Note

Made in RSA



CHIP DUMP - Floor standing

FEATURES

- Robust incoloy heating element provides even heating
- Lamp illuminates product for enhanced presentation
- Storage racks for 3 x GN1/1 x 150mm inserts
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out
- Compliments Anvil floor standing fryer range



CDA2001

CHIP DUMP ANVIL - FLOOR STANDING

SPECIFICATIONS

POWER: 0.9kW
VOLTAGE: 230V
DIMENSIONS: 449 x 620 x 1288mm
WEIGHT: 25kg

Note

- Inserts included
- Made in RSA



DOUGHNUT FRYER - Electric



FEATURES

- Ideal for coffee shops, small bakeries, take-aways and supermarkets
- Tilting element unit for easy cleaning
- Can also be used for fish or chicken nuggets
- Thermostatically controlled
- Comes standard with Stainless Steel turning fork
- Removable drip tray convenient for draining
- Takes 6- 8Lt cooking oil
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing

☒ 120V DFA0001
DOUGHNUT FRYER
SPECIFICATIONS
POWER: 2.4kW
VOLTAGE: 230V
VOLUME OF OIL: 6 - 8Lt
DIMENSIONS: 736 x 682 x 280mm
WEIGHT: 9kg

Note
Made in RSA

STOVE PLATES

FEATURES

- For hygienic boiling and simmering
- Anvil hot plates are built with safety and robustness in mind
- Rapid heat up time. Specially designed industrial quality elements which can be left on all day
- Six-stage heat switch for simmering and boiling
- Splash guard
- Strong enough to hold a 60Lt Pot



☒ 120V STA0001
STOVE - SINGLE PLATE
SPECIFICATIONS
POWER: 2.0kW
VOLTAGE: 230V
PLATE DIAMETER: 225mm
DIMENSIONS: 333 x 508 x 225mm
WEIGHT: 7kg



☒ 120V STA1002
STOVE - DOUBLE PLATE
SPECIFICATIONS
POWER: 1 x 1.2kW- 1 x 2.0kW
VOLTAGE: 230V
PLATE DIAMETER: 1 x 190mm - 1 x 225mm
DIMENSIONS: 381 x 693 x 244mm
WEIGHT: 12kg

Note
Made in RSA

TOASTER - Gas

FEATURES

- Used for panini sandwiches
- They are perfect for outside catering needs like food trucks or when the electricity supply is limited
- Allows operator to create a ribbed effect on the food
- An adjustable top plate for a variety of food thicknesses



☒ Ngas TSA9209
TOASTER PANINI RIBBED - 9 SLICE- GAS
SPECIFICATIONS
OUTPUT: 6000 BTU
GAS: LPG
DIMENSIONS: 355 x 466 x 327mm
WEIGHT: 14kg
COOKING SURFACE: 330 x 355 (mm)
REGULATOR: No

Note
Made in RSA



GRILLERS - Electric

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
- Egg griller thermostatically controlled up to max of 180°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”



A



B



C



D



E



F

✓ 120V FTA0400

FLAT TOP GRILL - 400mm - ELEC

SPECIFICATIONS

POWER: 2kW
VOLTAGE: 230V
GRILL AREA: 355 x 420mm
DIMENSIONS: 373 x 470 x 241mm
WEIGHT: 19kg

✓ 120V FTA4400

FLAT TOP GRILL - EGG GRILLER - 400mm - ELEC

SPECIFICATIONS

POWER: 2kW
VOLTAGE: 230V
GRILL AREA: 355 x 420mm
DIMENSIONS: 373 x 470 x 241mm
WEIGHT: 19kg

✗ 120V FTA0600

FLAT TOP GRILL - 600mm - ELEC

SPECIFICATIONS

POWER: 3kW
VOLTAGE: 230V
GRILL AREA: 605 x 420mm
DIMENSIONS: 623 x 470 x 241mm
WEIGHT: 30.2kg

✗ 120V FTA4600

FLAT TOP GRILL - 600mm - ELEC

SPECIFICATIONS

POWER: 5.6kW
VOLTAGE: 230V / 2 PHASE
GRILL AREA: 605 x 420mm
DIMENSIONS: 623 x 470 x 241mm
WEIGHT: 30.2kg

✗ 120V FTA2600

FLAT TOP GRILL - RIBBED / FLAT - 600mm - ELEC

SPECIFICATIONS

POWER: 3kW
VOLTAGE: 230V
GRILL AREA: 605 x 420mm
DIMENSIONS: 623 x 470 x 241mm
WEIGHT: 30.2kg

✗ 120V FTA1600

FLAT TOP GRILL - EGG & BACON - 600mm - ELEC

SPECIFICATIONS

POWER: 3kW
VOLTAGE: 230V
GRILL AREA: 605 x 420mm
DIMENSIONS: 623 x 470 x 241mm
WEIGHT: 30.2kg

✗ 120V FTA0900

FLAT TOP GRILL - 900mm - ELEC

SPECIFICATIONS

POWER: 8.4kW
VOLTAGE: 380V / 3 PHASE
GRILL AREA: 900 x 420mm
DIMENSIONS: 900 x 470 x 241mm
WEIGHT: 45.6kg

Note
Made in RSA

GRILLERS - Gas

FEATURES

- New improved design
- Front mounted easy access drip tray
- Anvil gas griddles are ideal for grilling steaks, chops, burgers, mixed grill, fish, pancakes, eggs, sausages, tomatoes etc. Gas griddles are also ideal for use outdoors and in areas where electricity is unavailable
- Easy to connect - 1m flexible hose and regulator supplied
- Ignition mechanism for easy igniting



- Flame failure device which shuts down the gas supply should the flame go out
- Adjustable feet for levelling the unit
- Regulator supplied works off low pressure (2.8Kpa) liquefied petroleum gas and is suitable for large cylinders (from 9kg - 48kg) To use a smaller portable cylinder, a coupling connector and a suitable regulator must be purchased separately
- Safety approved by LPG Safety Association of SA

✓ Ngas FTA2400

FLAT TOP GRILL - 400mm - GAS

SPECIFICATIONS

SURFACE: Flat top
GAS: LPG
OUTPUT: 12 500 BTU
DIMENSIONS: 400 x 514 x 273mm
GRILL AREA: 400 x 400mm
WEIGHT: 18kg
REGULATOR: Yes

✓ Ngas FTA6600

FLAT TOP GRILL - FLAT 600mm - GAS

SPECIFICATIONS

SURFACE: Fla
GAS: LPG
OUTPUT: 25000 BTU
DIMENSIONS: 620 x 446 x 244mm
GRILL AREA: 616 x 400mm
WEIGHT: 28kg
REGULATOR: Yes

✓ Ngas FTA1900

FLAT TOP GRILL - FLAT 900mm - GAS

SPECIFICATIONS

SURFACE: Flat
GAS: LPG
OUTPUT: 37 500 BTU
DIMENSIONS: 893 x 446 x 244mm
GRILL AREA: 889 x 400mm
WEIGHT: 32kg
REGULATOR: Yes

Note

- Heavy duty gas products to be connected by an approved gas installer
- Made in RSA



GRILLERS - Gas

FEATURES

- New improved higher performance
- Powerful efficient burners
- Quality gas valves
- Stainless Steel splash guard
- Robust modular construction
- Flat grill plates available as an optional extra on 6 & 10 radiant units only

- Drip tray included
- Cast iron grates.
- Products are safety approved by the LPG Safety Association of SA
- Base with storage shelf
- Extended front bullnose
- Die cast metal knobs.
- 16000 BTU per burner



☑ Ngas **GGA4006**
GAS GRILLER - 6 BURNER RADIANT - FREE STANDING
SPECIFICATIONS
SURFACE: Ribbed grates
GAS: LPG
OUTPUT: 96000 BTU (28kW)
DIMENSIONS: 815 x 740 x 1050mm
GRILL AREA: 680 x 470mm
WEIGHT: 75kg
REGULATOR: Yes



☑ Ngas **GGA4008**
GAS GRILLER - 8 BURNER RADIANT - FREE STANDING
SPECIFICATIONS
SURFACE: Ribbed grates
GAS: LPG
OUTPUT: 128000 BTU (37.5kW)
DIMENSIONS: 955 x 740 x 1050mm
GRILL AREA: 900 x 470mm
WEIGHT: 59.3kg
REGULATOR: No



☑ Ngas **GGA4010**
GAS GRILLER - 10 BURNER RADIANT - FREE STANDING
SPECIFICATIONS
SURFACE: Ribbed grates
GAS: LPG
OUTPUT: 160000 BTU (47kW)
DIMENSIONS: 1255 x 740 x 1050mm
GRILL AREA: 1120 x 470mm
WEIGHT: 91kg
REGULATOR: No

Note

- Heavy duty gas products to be connected by an approved gas installer
- Made in RSA

OTHER ORDER CODES

GGA2006
GAS GRILLER - GRILL PLATE FOR 6 BURNER RADIANT - THIRD SOLID
GGA2010
GAS GRILLER - GRILL PLATE FOR 10 BURNER RADIANT - THIRD SOLID



VERTICAL BUN TOASTER

FEATURES

- Compact small footprint
- 6 Position thickness settings from process /heating surface
- Heavy duty Stainless Steel wire conveyor belt system
- Precision cartridge bearing conveyor shafts for smooth operation
- Bun exit chute reversible for front or rear access

- Supplied with 1 Teflon release sheet that fits over plate element
- Low energy consumption 0,75kW/h (no load)
- Variable heating control from 50°C - 250°C
- Energy efficient Aluminium Heating Plate 2kW



☑ 120V **VTA0101**
VERTICAL BUN TOASTER - SINGLE SLOT
SPECIFICATIONS
POWER: 230V / 50Hz / 60Hz - 2.2kW
DIMENSIONS: 702 x 327 x 568mm
WEIGHT: 27.6kg

Note

Made in RSA

PIZZA OVEN - Twin shelf

FEATURES

- Robust Stainless Steel construction
- 3 x Heating elements for accurate heat distribution
- 2 Ceramic plates
- Suitable for fresh or frozen pizza
- Temp range 60°C - 400°C
- 15 Min timer



☑ 120V **POA1001**
PIZZA OVEN - TWIN SHELF - SMALL
SPECIFICATIONS
CAPACITY: 2 Standard size pizzas - 300mm
VOLTAGE: 230V
POWER: 2.85kW
DIMENSIONS: 588 x 645 x 468mm
CHAMBER DIMENSIONS: 470 x 487 x 239mm (Complete)
WEIGHT: 40kg

Note

Made in RSA

CHICKEN ROTISSERIE'S



FEATURES

- Produces 8 delicious chickens at a time
- Ideal for small supermarkets, restaurants, takeaways, etc
- Hot air circulation using a fan to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C-250°C

- ☐ 120V
- ☒ 60Hz

CGA0008

CHICKEN GRILLER- 8 BIRD - ELEC

SPECIFICATIONS

CAPACITY: 8 x 1.2kg chickens
POWER: 2,7kW
VOLTAGE: 230V, 50Hz
DIMENSIONS: 743 x 567 x 587mm
WEIGHT: 35kg
COOKING TIME: Approx 1 hour 40min @ 180°C

FEATURES

- Produces 16 delicious chickens at a time
- Ideal for small supermarkets, restaurants, takeaways, etc
- Hot air circulation using 2 fans to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C-250°C

- ☐ 120V
- ☒ 60Hz

CGA0016

CHICKEN GRILLER- 16 BIRD - ELEC

SPECIFICATIONS

CAPACITY: 16 x 1.2kg Chickens
POWER: 5kW
VOLTAGE: 230V- 2 phase- 50Hz
DIMENSIONS: 943 x 560 x 617mm
WEIGHT: 55kg
COOKING TIME: Approx 1 hour 30min @ 180°C

Note
Made in RSA



WAFFLE BAKERS

FEATURES

- Thermostat inside the unit is pre-set at 200°C . The timer function can be used to bake the waffles to the required finish
- Breakfast, lunch or dinner, serve up profitable customer favourite waffles in a wide variety of food service applications. Double plate units can be independently operated, saving money through energy efficiency

- ☒ 120V

WBA0001

WAFFLE BAKER - 1 PLATE

SPECIFICATIONS

POWER: 0.8kW
VOLTAGE: 230V
PLATE DIAMETER: 185mm
DIMENSIONS: 255 x 370 x 260mm
WEIGHT: 7kg

- ☒ 120V

WBA0002

WAFFLE BAKER - 2 PLATE

SPECIFICATIONS

POWER: 1.6kW
VOLTAGE: 230V
PLATE DIAMETER: 185mm
DIMENSIONS: 510 x 370 x 260mm
WEIGHT: 14kg

Note
Made in RSA



PIE WARMER MINI



FEATURES

- This attractive unit with illuminated display and superb product visibility offers excellent point-of-sale value
- Convenient front and rear sliding doors provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Suitable for bakeries, take-aways and convenience stores
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, temp range 50°C - 90°C

- ☒ 120V

PWK0007

PIE WARMER - MINI

SPECIFICATIONS

VOLTAGE: 230V
POWER: 0.75kW
DIMENSIONS: 353 x 393 x 604mm
WEIGHT: 13.7kg

- ☒ 120V

PWA1007

PIE WARMER - 450mm

SPECIFICATIONS

POWER: 1.5kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 453 x 664 x 503mm
WEIGHT: 25kg
Shelves: 4

Note
Made in RSA



SAUCE WARMER - Dip-a-Lait

FEATURES

- For ice cream dips, chocolate and caramel sauces and even gravies
- Includes 2 inserts (2 x 2Lt)
- Dry heat
- Variable heat control

- ☒ 120V

DLA0002

DIP-A-LAIT - 2 DIVISION

SPECIFICATIONS

CAPACITY: 4Lt
POWER: 0.125kW
VOLTAGE: 230V
DIMENSIONS: 340 x 247 x 307mm
WEIGHT: 4kg

Note
Made in RSA



PROOFING CABINET



FEATURES

- Double glass doors for space saving and viewing
- Sturdy top to place oven on
- Accommodates 9 x 600 x 400mm baking trays
- Six heat settings for versatile proofing



POA0001

PROVER OVEN

SPECIFICATIONS

POWER: 0.75kW
VOLTAGE: 230V
DIMENSIONS: 860 x 591 x 969mm
CHAMBER DIMENSIONS: 650 x 510 x 695mm
RUNNER SPACING: 70mm
WEIGHT: 42kg

OTHER ORDER CODES

BTA0011

BAKING TRAY ALUMINIUM 600 x 400 x 20mm

Note

- Trays not included - sold separately
- Made in RSA

GRANDE FORNI CONVECTION OVEN

Manual Humidity - Mechanical

FEATURES

- Steam injection for manual humidity control which allows for browning of pastry and bread products
- Industrial duty fans with reversing gear
- Can accommodate 600 x 400mm baking trays and GN1/1 pans
- Operating temperature: 50°C-300°C



COA1005

CONVECTION OVEN - GRANDE FORNI

SPECIFICATIONS

POWER: 5.6kW
VOLTAGE: 230V - 2 phase - 50Hz
DIMENSIONS: 835 x 800 x 596mm
CHAMBER DIMENSIONS: 704 x 494 x 352mm
RUNNER SPACING: 75mm
WEIGHT: 66.5kg
INCLUDES: 2 x chrome grids
SHELF CAPACITY: 4

Note

Made in RSA

GRANDE FORNI OVEN STAND



FEATURES

- Flat pack construction
- Easy to assemble, instructions and tool supplied
- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 Baking trays or full size 1/1GN pans

COR0005

CONVECTION OVEN GRANDE FORNI STAND ONLY

SPECIFICATIONS

DIMENSIONS: 840 x 710 x 900mm

CONVECTION OVENS - Mechanical

FEATURES

- Stainless Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- The oven is fan assisted and fitted with a custom designed baffle plate. This ensures that excellent temperature distribution is achieved providing a reliable baking uniformity and a product which is perfectly baked on both sides making it superior to static ovens
- The Prima Pro unit is provided with a grill element making it ideal for browning, roasting and grilling
- A bake timer is also included to automatically switch off after a preset period
- Interior light is fitted as a standard feature
- Operating temperature: 50°C-300°C



COA1001

CONVECTION OVEN - MINI PRIMA

SPECIFICATIONS

POWER: 1.2kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 477 x 524 x 218mm
CHAMBER DIMENSIONS: 350 x 260 x 218mm – 1 FANS
RUNNER SPACING: 40- 70mm
WEIGHT: 16kg
INCLUDES: 3 x CHROME GRIDS
TIMER FUNCTION



COA1002

CONVECTION OVEN - PRIMA PRO LITE

SPECIFICATIONS

POWER: 1.2kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 595 x 622 x 457mm
CHAMBER DIMENSIONS: 470 x 330 x 240mm – 2 FANS
RUNNER SPACING: 40- 70mm
WEIGHT: 22kg
INCLUDES: 3 x CHROME GRIDS
GRILL FUNCTION AND TIMER



COA1003

CONVECTION OVEN - PRIMA

SPECIFICATIONS

POWER: 2.4kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 595 x 622 x 590mm
CHAMBER DIMENSIONS: 602 x 652 x 596mm - 2 fans
RUNNER SPACING: 40 - 70mm
WEIGHT: 34.2kg
INCLUDES: 4 x Chrome grids - 445 X 320mm
Timer function



COA1004

CONVECTION OVEN - PRIMA PRO

SPECIFICATIONS

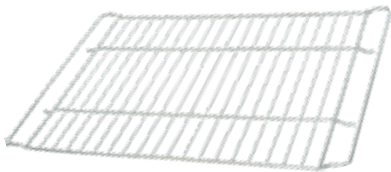
POWER: 2.4kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 595 x 622 x 590mm
CHAMBER DIMENSIONS: 602 x 652 x 596mm - 2 fans
RUNNER SPACING: 40 - 70mm
WEIGHT: 34.2kg
INCLUDES: 4 x Chrome grids - 445 X 320mm
Grill function and timer

Note

Made in RSA

CONVECTION OVEN - Trays

Suitable for the Prima and Prima Pro



COA2003

PRIMA/PRO OVEN ANVIL - SHELF
435 x 315mm



COA0010

BAKING TRAY - PERFORATED - 435 x 315 x 10mm



COA2004

CONVECTION OVEN ANVIL - SOLID TRAY PRIMA
435 x 315 x 10mm

COMBI STEAM OVENS - 6 pan mechanical

FEATURES

- 18kW 3 Phase oven
- 250°C Thermostat
- Capacity for 6 baking trays 600mm wide, or 6 gastronorm dishes(COA2006)
- Capacity for 10 baking trays 600mm wide, or 10 gastronorm dishes(COA2010)
- 80mm spacing between shelves
- Large single capacity powerful circulating fan
- Steam injection solenoid valve controlled by energy regulator with 6 settings
- Slam shut door handle
- Full glass viewing door
- Push button operation
- Rapid heating
- Excellent heat distribution and airflow
- Fast cooking and recovery time
- Perfect for meat, vegetables and baked products
- Compact modern design, easy to operate



☒ 120V COA2006
☑ 60Hz COMBI STEAM OVEN - 6 PAN - ELEC

SPECIFICATIONS

POWER: 12kW
VOLTAGE: 380V – 3 PHASE- 50Hz (Neutral and Earth)
DIMENSIONS: 980 x 965 x 755mm
CHAMBER DIMENSIONS: 702 x 470 x 528mm
CAPACITY: 6 TRAYS
RUNNER SPACING: 80mm
WEIGHT: 124kg

NOTE

- COA2006 - INCLUDES: 2 x Chrome Grids, 1 x Dip Tray
- COA2010 - INCLUDES: 2 x Chrome Grids, 1 x Dip Tray
- Made in RSA

COMBI STEAM OVENS - 10 pan mechanical



☒ 120V COA2010
☑ 60Hz COMBI STEAM OVEN - 10 PAN - ELEC

SPECIFICATIONS

POWER: 18kW
VOLTAGE: 380V – 3 PHASE- 50Hz (Neutral and Earth)
DIMENSIONS: 980 x 965 x 1090mm
CHAMBER DIMENSIONS: 702 x 470 x 864mm
CAPACITY: 10 TRAYS
RUNNER SPACING: 80mm
WEIGHT: 145kg

NOTE

- COA2006 - INCLUDES: 2 x Chrome Grids, 1 x Dip Tray
- COA2010 - INCLUDES: 2 x Chrome Grids, 1 x Dip Tray
- Made in RSA

COMBI STEAM OVENS - 20 pan mechanical



☒ 120V COA2020
☑ 60Hz COMBI STEAM OVEN - 20 PAN - ELEC

SPECIFICATIONS

POWER: 36kW
VOLTAGE: 380V – 3 PHASE- 50Hz (Neutral and Earth)
DIMENSIONS: 1008 x 928 x 1970mm
CHAMBER DIMENSIONS: 506 x 642 x 1490mm
CAPACITY: 20 TRAYS
RUNNER SPACING: 65mm
WEIGHT: 350kg

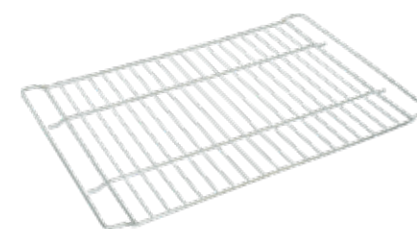
NOTE

- COA2020 - INCLUDES: 20 x Chrome Grids
- COA2020 - INCLUDES: 1 x Roll in Trolley
- Made in RSA

COMBI STEAM / CONVECTION OVEN - Trays

Note

Suitable for the Grande Forni Ovens, Anvil and Piron Combi Steam Ovens (6 & 10 pan)



COR3001
CHROME GRID ONLY 600 x 400mm



COR3003
BAKING TRAY PERFORATED 600 x 400 x 10mm



BTA001
BAKING TRAY ALUMINIUM 600 x 400 x 20mm



HOT FOOD BARS

FEATURES

- Counter top unit can be fitted on or into counter
- Robust Stainless Steel construction
- Curved front glass providing great display of product and acting as a sneeze guard



120V

BMA4003

HOT FOOD BAR - 3 DIVISION

SPECIFICATIONS

VOLTAGE:	230V
POWER:	1.8kW
DIMENSIONS:	1074 x 710 x 728mm
WEIGHT:	69.5kg
DIVISIONS:	3

NOTE

- Food pans sold separately
- Made in RSA

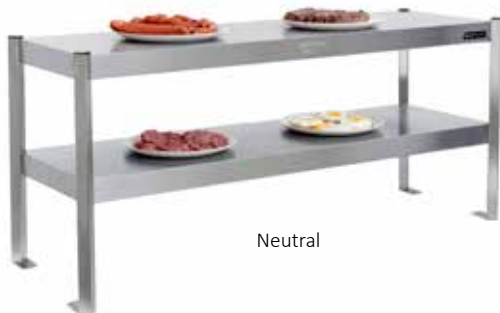
RISER SHELVES

FEATURES

- Keeps food warm at the right temperature to be served
- Perfect for restaurants, canteens and fast food lines
- Easy pass-through and access from kitchen
- Can be used as a plate warmer
- Power light to indicate when element is energised, only the top shelf is energized with an element.
- Variable heat control
- Element configuration provides even heat distribution
- Flat Packed



Heated



Neutral

120V

RSA1100

RISER SHELF HEATED - 1100mm

SPECIFICATIONS

POWER RATING:	1.5kW
VOLTAGE:	230V
DIMENSIONS:	1060 x 390 x 500mm
WEIGHT:	12.4kg

120V

RSA1700

RISER SHELF HEATED - 1700mm

SPECIFICATIONS

POWER RATING:	2.3kW
VOLTAGE:	230V
DIMENSIONS:	1660 x 390 x 500mm
WEIGHT:	17.2kg

OTHER ORDER CODES

RSA1101- RISER SHELF NEUTRAL - 1100mm
RSA1701- RISER SHELF NEUTRAL - 1700mm

Note

Made in RSA

SALAMANDER - Gas

FEATURES

- Full Stainless Steel construction
- Brackets provided to secure unit to wall
- Top surface with wire grid to allow for plate warming
- Adjustable levelling feet
- Provided with removable back cover so that unit can be used as pass through hatch
- High performance radiant ceramic burner
- Controls with flame failure safety
- Adjustable shelf with 3 positions, fitted with removable handles to ensure user comfort
- Unit provided with LPG regulator and hose



Ngas

SAG0002

SALAMANDER - GAS - 75Lt

SPECIFICATIONS

GAS:	LPG
OUTPUT:	18000 BTU
DIMENSIONS:	897 x 493 x 510mm
PACKED WEIGHT:	30.5kg
REGULATOR:	Yes

Note

Made in RSA



SALAMANDER - Electric

FEATURES

- Perfect for restaurants, pubs, coffee shops, cafes, etc
- Comes standard with 1 crumb tray (Removable cover allows for front and rear access) For SAA0003 only
- These salamanders are ideal for: toasting approx 200 - 400 slices an hour, defrosting of ready-made dishes, reheating pizzas, croissants, sausage rolls, fried eggs, etc

- Gratinating onion soups, cheese sandwiches etc
- Use as a plate warmer or pass through hatch
- Pass through not applicable to SAA0005

120V

SAA0003

SALAMANDER - INCOLOY - 2.8kW INCOLOY SALAMANDER

SPECIFICATIONS

POWER:	2.8kW
VOLTAGE:	230V
DIMENSIONS:	728 x 350 x 428mm
SHELF DIMENSIONS:	330 x 640mm
RUNNER SPACING:	65mm
WEIGHT:	15.6kg



120V

SAA0005

SALAMANDER - INCOLOY - 3kW (30Lt) INCOLOY SALAMANDER

SPECIFICATIONS

POWER:	3.0kW
VOLTAGE:	230V
DIMENSIONS:	480 x 316 x 379mm
SHELF DIMENSIONS:	240 x 380mm
RUNNER SPACING:	50mm
WEIGHT:	10.4kg



Note

Made in RSA



PROFESSIONAL CATERING EQUIPMENT

ALL FORGE EQUIPMENT
IS PROUDLY
MANUFACTURED IN
SOUTH AFRICA



**2 YEAR
WARRANTY**



FORGE
PROFESSIONAL CATERING EQUIPMENT



GRILLERS - Heavy duty - Radiant - Gas

FEATURES

- New unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants
- Gas approved ball valves for reliable and durable control
- Supplied with Stainless Steel stand with bottom shelf for additional storage
- Rear castors to easily move for cleaning
- Hard wearing and long lasting heavy cast iron grates and radiants that retain and radiate heat for efficient grilling
- Powerful 14000 BTU burners, for even and effective heat distribution
- Solid Stainless Steel construction, designed to be hard working durable, easy to clean, maintain and service
- No gas regulator supplied
- Flat packed for ease of shipping



☒ Ngas FGR0600
HEAVY DUTY RADIANT GRILLER - GAS - 600

SPECIFICATIONS

SURFACE:	Ribbed grates
OUTPUT:	56000 BTU (16,41kW)
DIMENSIONS:	618 x 765 x 1000mm
GRILL AREA:	614 x 550mm
PACKED WEIGHT:	76kg
GAS:	LPG



FGR1600
HEAVY DUTY RADIANT GRILLER - GAS - 600 TABLE TOP



☒ Ngas FGR0900
HEAVY DUTY RADIANT GRILLER - GAS - 900

SPECIFICATIONS

SURFACE:	Ribbed grates
OUTPUT:	84000 BTU (24.62kW)
DIMENSIONS:	918 x 765 x 1000mm
GRILL AREA:	914 X 460mm
PACKED WEIGHT:	100kg
GAS:	LPG



FGR1900
HEAVY DUTY RADIANT GRILLER - GAS - 900 TABLE TOP

Note

- Heavy duty gas products to be connected by an approved gas installer
- Made in RSA





GRILLERS - Heavy duty - Solid Top - Electric

FEATURES

- New unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants
- Heavy duty Robert Shaw Thermostats for reliable and effective heating control over entire surface
- Heavy Duty 12mm thick cooking surface for effective heat distribution and retention
- Supplied with Stainless Steel stand with bottom shelf for additional storage
- Heavy Duty fascia (temperature scale) design to inspire confidence in unit's hard working characteristics
- Solid Stainless Steel construction, designed to be hard working, durable, easy to clean, maintain and service
- Rear castors to easily move for cleaning
- Flat packed for ease of shipping



☒ 120V FGE0600
HEAVY DUTY SOLID TOP GRILLER - ELECTRIC - 600

SPECIFICATIONS

SURFACE:	FLAT
POWER:	8kW - 50Hz
DIMENSIONS:	618 x 765 x 1000mm
GRILL AREA:	614 x 550mm
PACKED WEIGHT:	76Kg



☒ 120V FGE0900
HEAVY DUTY SOLID TOP GRILLER - ELECTRIC - 900

SPECIFICATIONS

SURFACE:	Flat
POWER:	380V 3P N/50Hz - 12kW
DIMENSIONS:	918 x 765 x 1000mm
GRILL AREA:	914 x 550mm
PACKED WEIGHT:	100kg

Note
Made in RSA



GRILLERS - Heavy duty - Solid Top - Gas

FEATURES

- New unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants.
- Gas approved ball valves for reliable and durable control
- Supplied with Stainless Steel stand with bottom shelf for additional storage
- Rear castors to easily move for cleaning
- Heavy Duty 12mm thick cooking surface for effective heat distribution and retention
- Powerful 14000 BTU burners, for even and effective heat distribution
- Solid Stainless Steel construction, designed to be hard working durable, easy to clean, maintain and service
- No gas regulator supplied
- Flat packed for ease of shipping



☒ Ngas FGG0600
HEAVY DUTY SOLID TOP GRILLER - GAS - 600

SPECIFICATIONS

OUTPUT:	37000 BTU (10,84Kw)
DIMENSIONS:	618 x 765 x 1000mm
GRILL AREA:	614 x 550mm
PACKED WEIGHT:	76kg
GAS:	LPG

FGG1600
HEAVY DUTY SOLID TOP GRILLER - GAS - 600 TABLE TOP



☒ Ngas FGG0900
HEAVY DUTY SOLID TOP GRILLER - GAS - 900

SPECIFICATIONS

SURFACE:	Flat
OUTPUT:	84000 BTU (17kW)
DIMENSIONS:	918 x 765 x 1000mm
GRILL AREA:	914 x 550mm
PACKED WEIGHT:	100kg
GAS:	LPG

FGG1900
HEAVY DUTY SOLID TOP GRILLER - GAS - 900 TABLE TOP



Note

- Heavy duty gas products to be connected by an approved gas installer
- Made in RSA





DOUBLE TEN LITRE FRYER

FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chain stores, franchises and high end restaurants.
- Large diameter tilting stainless steel heating elements, with latch mechanism.
- Insulated oil tanks for efficient heat retention.
- Operating temperature range of 50°C to 190°C. with safety cut-out thermostats mounted to the control panel.
- Adjustable leveling feet with castor wheels on the rear.
- Large drain valves and easy to remove drain tank for safe oil handling

FFF3210

DOUBLE TEN LITRE - FRYER

SPECIFICATIONS

POWER: 2 x 8.4 kW
VOLTAGE: 380V- 50Hz- 3 Phase
DIMENSIONS: 512 x 807 x 1043mm
WEIGHT: 63kg

- Made in RSA

CHIP DUMP



FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chain stores, franchises and high end restaurants.
- Powerful infra-red top heater
- Front mounted controls, ensure safe working practice.
- Independently controlled bottom heating element.
- Adjustable leveling feet with castor wheels on the rear.
- Holds two 22lt plastic bins. 440 x 310 x 168mm

CDF0001

CHIP DUMP

SPECIFICATIONS

POWER: 2.25 kW
VOLTAGE: 230V- 50Hz- 1 Phase
DIMENSIONS: 446 x 765 x 1443mm
WEIGHT: 48kg

- Made in RSA



GRILL STATION



FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chain stores, franchises and high end restaurants.
- Large area heavy duty 8 mm thick steel cooking plate for effective heat distribution and retention.
- Independent plate heat control, allows use of bottom plate only for grilling operation.
- Neutrally balanced top plate with positive latching mechanism.
- Full width removable fat/crumb tray.
- Operating temperature range: 50°C - 250°C

FTH0001

GRILL STATION - FLAT PLATE

SPECIFICATIONS

POWER: 3.4kW
VOLTAGE: 230V
DIMENSIONS: 553 x 347 x 555mm
WEIGHT: 39kg

- Made in RSA



POTATO PEELER



Processing

Our processing equipment will make sure you can prepare, mix or preserve your food with ease. These products are designed, sourced and produced with the end-user in mind.

FEATURES

- Tried and tested robust door, designed with ease of use in mind
- Stand and sludge trap supplied as standard
- Improves your profits by easily preparing your own chips on your premises
- Flat packed for easy delivery
- Peels 12kg of potatoes in 2 minutes
- Potato ejection chute specially designed to ensure minimal damage to potatoes when ejecting - even extra large potatoes

- Splash guard fitted onto motor, to ensure damage due to water penetration, is minimized
- Removable gritting system
- Injection moulded wave plate with replaceable grit plates.
- High grade Stainless Steel drum
- User friendly door handle mechanism
- Rubber lid, to minimise vibration noise



NEW DOOR HANDLE MECHANISM AND DOOR SEAL WHICH ALLOWS FOR EASY DISPENSING OF ALL SIZES OF POTATOES



SPLASH GUARD FITTED ONTO MOTOR TO ENSURE DAMAGE DUE TO WATER PENETRATION IS MINIMIZED

☒ 120V PPA0012
POTATO PEELER - 12kg

PPA1012
POTATO PEELER - 12kg WITH TIMER

SPECIFICATIONS

OUTPUT: Up to 240kg /hr
VOLTAGE: 230V - 50Hz
POWER: 0.55kW
DIMENSIONS: 775 x 900 x 1315mm
WEIGHT: 62.7kg

Note
Made in RSA

CHEESE CUTTER MANUAL

CCM0400

CHEESE CUTTER MANUAL - 400mm

XCCM0001

CHEESE CUTTER REPLACEMENT WIRE - PACK OF 6

Note
Made in RSA



WRAPPING MACHINES

☒ 120V WMW4380
WRAPPING MACHINE S/STEEL- HIGH BAR - 380mm

SPECIFICATIONS

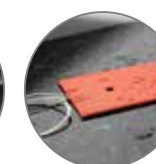
POWER: 0.175kW
VOLTAGE: 230V
DIMENSIONS: 463 x 670 x 158mm
WEIGHT: 5.7kg
MAX ROLL SIZE: 380mm

NOTE

- Fitted with a water resistant, long lasting pad element
- Excludes plastic wrapping
- Made in RSA



(High Bar fixture)



☒ 120V WMW4500
WRAPPING MACHINE S/STEEL- HIGH BAR - 500mm

SPECIFICATIONS

POWER: 0.21kW
VOLTAGE: 230V
DIMENSIONS: 583 x 670 x 158mm
WEIGHT: 6.5kg
MAX ROLL SIZE: 500mm