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

MANUFACTURING SINCE 1966

2 YEAR WARRANTY

ANVIL

CONTACT INFO

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WE DELIVER THE HIGHEST STANDARDS OF PERFORMANCE AND RELIABILITY THROUGHOUT OUR RANGE OF 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 the these figures do vary according to circumstances. Products information is subject to change.

Product Guide

THE CHEFS COMPANION

Proudly Manufactured in South Africa

www.anvilworld.com

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1966-2026 60 years of South African innovation

2 YEAR WARRANTY NOW SUPPORTED

HEATING

Our comprehensive range of products will ensure your kitchen has reliable, dependable equipment to cater to all your cooking and heating needs. Also, as an experienced appliance equipment manufacturer, we place a strong emphasis on the use of high-quality materials and components in our products, ensuring they are built to last.

1966-2026 60 years of South African innovation

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 McCAINS - 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 - McCAINS / 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
- Adjustable temperature range 66°C - 200°C
- Flame failure safety cut-off valve
- Comes complete with Rugged Stainless Steel wire basket with insulated handle
- Designed for LPG and Ngas
- Adjustable feet for varied height preference or levelling

☑ Ngas **FFA4110**

FISH FRYER - SINGLE PAN - GAS

SPECIFICATIONS

PRODUCTION OUTPUT:	Approx 4kg french fries / hr
OUTPUT:	21445 BTU (6.28kW)
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
- Adjustable temperature range 90°C- 200°C
- Flame failure safety cut-off valve
- Comes complete with rugged Stainless Steel wire basket with insulated handle
- Designed for LPG and Ngas
- Adjustable feet for varied height preference or levelling

☑ Ngas **FFA4120**

FISH FRYER - DOUBLE PAN - GAS

SPECIFICATIONS

PRODUCTIONOUTPUT:	Approx 8kg french fries / hr
OUTPUT:	42890 BTU (12.57kW)
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
- Adjustable feet for levelling
- Large 40mm drain valve for fast effective draining
- Operating temperature range: 50°C-190°C

☒ 120V **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

Note

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

OTHER ORDER CODES

CBS2280

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

ORA0002

OIL RECEIVER

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
- 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

☒ 120V **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

☒ 120V

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

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

☑ 120V

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

☑ 120V

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

☑ 120V

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

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

☒ 120V **STA0002**

STOVE - DOUBLE PLATE

SPECIFICATIONS

POWER:	1 x 1.2kW- 1 x 2.0kW
VOLTAGE:	230V
PLATE DIAMETER:	1 x 190mm - 1 x 225mm
DIMENSIONS:	580 x 508 x 225mm
WEIGHT:	11kg

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
- Innovative plate and burner design gives improved performance
- Drip cup to catch excess grease
- Heat resistant handle
- Ribbed top and bottom die cast aluminium plates

☑ 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:	48000 BTU (14kW)
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:	64000 BTU (18.76kW)
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:	80000 BTU (23.45kW)
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

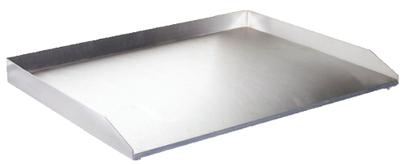
OTHER ORDER CODES

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

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

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

☑ 120V **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

☒ 120V **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

☑ 120V
☑ 60Hz **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

☑ 120V
☑ 60Hz **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

☒ 120V
☑ 60Hz **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

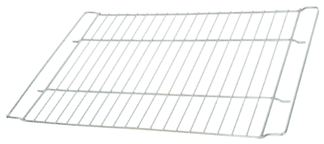
☒ 120V
☑ 60Hz **COA1004**
CONVECTION OVEN - PRIMA PRO

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

COA00010
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 ☑ 60Hz **COA2006**

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 ☑ 60Hz **COA2010**

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 ☑ 60Hz **COA2020**

COMBI STEAM OVEN - 20 PAN - ELEC

SPECIFICATIONS

POWER:	36kW
VOLTAGE:	380V – 3 PHASE- 50Hz (Neutral and Earth)
DIMENSIONS:	980 x 865 x 1970mm
CHAMBER DIMENSIONS:	506 x 642 x 1490mm
CAPACITY:	20 TRAYS
RUNNER SPACING:	65mm
WEIGHT:	350kg

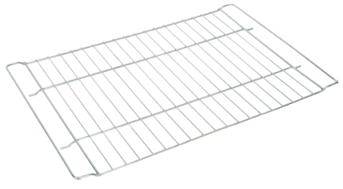
NOTE

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

COMBI STEAM / CONVECTION OVEN - Trays

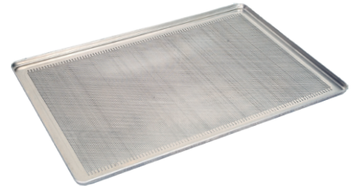
Note

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

BTA0011

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
- Specially designed element to ensure excellent heat distribution
- Inserts excluded
- Illuminated via flourescent lighting for perfect product presentation
- Adjustable feet for levelling on uneven surfaces

☑ 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

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

PIE WARMER - Electric

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, teperature range 50°C- 90°C

PWK0002

PIE WARMER 660MM

SPECIFICATIONS

POWER:	1.2kW
VOLTAGE:	230V
DIMENSIONS:	660 x 483 x 620mm
CAPACITY:	Approx 30 standard size pies
WEIGHT:	40kg

PWK0003

PIE WARMER 900MM

SPECIFICATIONS

POWER:	1.5kW
VOLTAGE:	230V
DIMENSIONS:	873 x 483 x 590mm
CAPACITY:	Approx 45 standard size pies
WEIGHT:	50kg

PWK0006

PIE WARMER 1200MM

SPECIFICATIONS

POWER:	1.8kW
VOLTAGE:	230V
DIMENSIONS:	1200 x 483 x 785mm
CAPACITY:	Approx 60 standard size pies
WEIGHT:	72kg

Note

Made in RSA

WARMER - 2 DRAWER

FEATURES

- Three drawers each accepting a standard gastronorm 1/1 100mm pan
- Independently operated temperature controls
- Heavy duty telescopic drawers slides
- Temperature display for each drawer
- Adjustable air vents
- Powerful 750W heating elements
- Double wall construction for efficient insulation
- Operating temperature range 30°C- 110°C

☒ 120V
☑ 60Hz

AWD0002

WARMER 2 DRAWER- ELECTRIC

SPECIFICATIONS

POWER:	1.5kW
VOLTAGE:	230V – 1 PHASE- 50Hz
DIMENSIONS:	770 x 589 x 641mm
DRAWER CAPACITY:	530 x 325mm 1/1 Gastronorm
DRAWERS:	2
WEIGHT:	25kg

WARMER - 3 DRAWER

☒ 120V
☑ 60Hz

AWD0003

WARMER 3 DRAWER- ELECTRIC

SPECIFICATIONS

POWER:	2.25kW
VOLTAGE:	230V – 1 PHASE- 50Hz
DIMENSIONS:	770 x 589 x 891mm
DRAWER CAPACITY:	530 x 325mm 1/1 Gastronorm
DRAWERS:	3
WEIGHT:	35kg

2 YEAR WARRANTY NOW SUPPORTED

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.

POTATO PEELER

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

☒ 120V

PPA0012
POTATO PEELER - 12kg

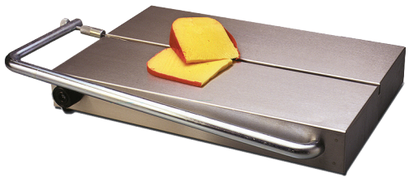
PPA1012
POTATO PEELER - 12kg WITH TIMER

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

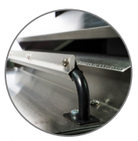


CCM0400
CHEESE CUTTER MANUAL - - 400mm

XCCM0001
CHEESE CUTTER REPLACEMENT WIRE - PACK OF 6

Note
Made in RSA

WRAPPING MACHINES



(High Bar fixture)

☑ 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

☑ 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