



ANVIL

The Chefs Companion

Catalogue



Baking



Grilling



Frying



Roasting



Toasting



Cooking



Warming



Chilling



Processing



The Chefs Companion

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.

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



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BAIN-MARIES - TABLE TOP ELECTRIC

A



FEATURES

- Element configuration provides even heat distribution
- Great for buffets, serving lines, restaurants, hospitals, old age homes, etc
- Ideal for outside caterers, completely portable
- Variable heat control
- Tap for easy drainage

SPECIFICATIONS - BMA0001

POWER: 2.7kW
 VOLTAGE: 230V
 DIMENSIONS: 400 x 770 x 268mm
 WEIGHT: 12kg



B



SPECIFICATIONS - BMA0002

POWER: 2.7kW
 VOLTAGE: 230V
 DIMENSIONS: 729 x 770 x 268mm
 WEIGHT: 18kg



C



SPECIFICATIONS - BMA0003

POWER: 2.7kW
 VOLTAGE: 230V
 DIMENSIONS: 1070 x 770 x 268mm
 WEIGHT: 22kg



SPECIFICATIONS - FWW0001 DRY HEAT

POWER: 1.2kW
 VOLTAGE: 230V
 DIMENSIONS: 370 x 655 x 235mm
 WEIGHT: 10kg



ORDER CODES:

BMA0001	A	BAIN MARIE TABLE TOP - 1 DIVISION
BMA0002	B	BAIN MARIE TABLE TOP - 2 DIVISION
BMA0003	C	BAIN MARIE TABLE TOP - 3 DIVISION
FWW0001	D	FOOD WARMER - 1 DIVISION
XBMA0002	•	BAIN MARIE ANVIL - DIVIDER

(INSERTS SOLD SEPARATELY)

D



BAIN-MARIES - TABLE TOP ELECTRIC

A



FEATURES

- Element configuration provides even heat distribution
- Great for buffets, serving lines, restaurants, hospitals, old age homes, etc
- Ideal for outside caterers, completely portable
- Variable heat control
- Tap for easy drainage

SPECIFICATIONS - BMA0001

POWER: 2.7kW
 VOLTAGE: 230V
 DIMENSIONS: 400 x 770 x 268mm
 WEIGHT: 12kg



B



SPECIFICATIONS - BMA0002

POWER: 2.7kW
 VOLTAGE: 230V
 DIMENSIONS: 729 x 770 x 268mm
 WEIGHT: 18kg



SPECIFICATIONS - BMA0003

POWER: 2.7kW
 VOLTAGE: 230V
 DIMENSIONS: 1070 x 770 x 268mm
 WEIGHT: 22kg



C



SPECIFICATIONS - FWW0001 DRY HEAT

POWER: 1.2kW
 VOLTAGE: 230V
 DIMENSIONS: 370 x 655 x 235mm
 WEIGHT: 10kg



ORDER CODES:

BMA0001	A	BAIN MARIE TABLE TOP - 1 DIVISION
BMA0002	B	BAIN MARIE TABLE TOP - 2 DIVISION
BMA0003	C	BAIN MARIE TABLE TOP - 3 DIVISION
FWW0001	D	FOOD WARMER - 1 DIVISION
XBMA0002	•	BAIN MARIE ANVIL - DIVIDER

(INSERTS SOLD SEPARATELY)

D



DEEP FAT FRYER - ELECTRIC

FEATURES

- Specially designed tilt up head for easy removal of insert to remove oil
- Thermostatically controlled with automatic safety cut out at 209°C to prevent oil flashing
- The double pan is convenient for processing different food product types
- During busy periods, use both sides
- During quiet periods, use only one side
- Fast recovery time
- Oil tank has slip-away handles for easy removal
- Micro switch disconnects power when element box is removed
- Operating temperature: 50°C -190°C
- Supplied with night lids

SPECIFICATIONS - FFA2001

OUTPUT: APPROX 4kg FRENCH FRIES AN HOUR
 POWER: 2.5kW
 VOLTAGE: 230V
 VOLUME OF OIL: 5Lt
 DIMENSIONS: 282 x 448 x 288mm
 WEIGHT: 9kg
 IDEAL FOR: RAW PRODUCT



SPECIFICATIONS - FFA2002

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 278mm
 WEIGHT: 12kg
 IDEAL FOR: RAW PRODUCT



SPECIFICATIONS - FFA3001

OUTPUT: APPROX 4.5kg FRENCH FRIES AN HOUR
 POWER: 3.0kW
 VOLTAGE: 230V
 VOLUME OF OIL: 5Lt
 DIMENSIONS: 282 x 448 x 288mm
 WEIGHT: 9kg
 IDEAL FOR: RAW PRODUCT



SPECIFICATIONS - FFA3002

OUTPUT: APPROX 9kg FRENCH FRIES AN HOUR
 POWER: 2 x 3.0kW
 VOLTAGE: 2 x 230V
 VOLUME OF OIL: 2 x 5Lt
 DIMENSIONS: 573 x 470 x 278mm
 WEIGHT: 12kg
 IDEAL FOR: RAW PRODUCT



Note: Must be connected to 2 separate 16Amp plugs on separate circuits

ORDER CODES:

- FFA2001 DEEP FAT FRYER ANVIL - SINGLE PAN (ELEC)
- FFA2002 DEEP FAT FRYER ANVIL - DOUBLE PAN (ELEC)
- FFA3001 DEEP FAT FRYER ANVIL - SINGLE PAN (ELEC)
- FFA3002 DEEP FAT FRYER ANVIL - DOUBLE PAN (ELEC)
- FFIO001 DEEP FAT FRYER ANVIL - NIGHT COVER ONLY
- FFIO150 DEEP FAT FRYER ANVIL - INSERT 1/2 x 150mm
- FFB2250 DEEP FAT FRYER BASKET - SPARE BASKET - S/STEEL



(STAINLESS STEEL BASKETS INCLUDED)



FROZEN CHIP FRYER - ELECTRIC



(STAINLESS STEEL BASKET INCLUDED)

FEATURES

- Ideal for American-style french fries
- Use with McCain frozen chips for best results
- A unique unit developed by McCain and Anvil to produce a perfect chip straight from the freezer to the plate
- Fries chips within 3 minutes preventing oil saturation, producing a crispier and tastier chip
- Recovers to operating temperature quickly between loads
- Operating temperature: 50°C -190°C
- Supplied with night lids

SPECIFICATIONS - FFA5001

OUTPUT:	APPROX 6kg FRENCH FRIES PER HOUR
POWER:	3.4kW
VOLTAGE:	230V
VOLUME OF OIL:	5Lt
DIMENSIONS:	282 x 448 x 278mm
WEIGHT:	9kg
IDEAL FOR:	FROZEN PRODUCTS



ORDER CODES:

FFA5001	• FROZEN CHIP FRYER ANVIL - FROZEN CHIP McCAINS - SINGLE (ELEC)
FFB2260	• FRYER BASKET - McCAINS/ANVIL FRYER
FFI0001	• FRYER ANVIL - NIGHT COVER ONLY

Note: Must be used on a dedicated 16Amp plug point

DEEP FAT FRYER GAS - SINGLE PAN

FEATURES

- Safety approved by LPG Safety Association of SA
- Automatic electric piezo starter
- Stainless Steel construction
- Easy to clean fully welded oil tank fitted with a safety interlocked drain valve, fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C - 200°C
- Flame failure safety device
- Comes complete with Stainless Steel frying basket
- Adjustable feet for varied height preference
- Supplied with night lids

SPECIFICATIONS - FFA4110

PRODUCTION OUTPUT:	APPROX 4kg FRENCH FRIES PER HOUR
OUTPUT:	13 000 BTU
GAS:	LPG
VOLUME OF OIL:	10Lt
DIMENSIONS:	300 x 616 x 458mm
WEIGHT:	18kg
REGULATOR:	YES



(STAINLESS STEEL BASKET INCLUDED)

ORDER CODE:

FFA4110	• DEEP FAT FRYER ANVIL - SINGLE PAN - GAS
---------	---

DEEP FAT FRYER GAS - DOUBLE PAN

FEATURES

- Electric piezo starter
- Stainless Steel construction
- Easy to clean fully welded oil tank fitted with a safety interlocked drain valve, fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C - 200°C
- Flame failure safety device
- Comes complete with Stainless Steel frying basket
- Adjustable feet for varied height preference
- Supplied with night lids

SPECIFICATIONS - FFA4120

OUTPUT: APPROX 8kg FRENCH FRIES PER HOUR
 OUTPUT: 26 000 BTU
 GAS: LPG
 VOLUME OF OIL: 2 x 10Lt
 DIMENSIONS: 608 x 616 x 457mm
 WEIGHT: 30kg
 REGULATOR: YES



ORDER CODE:

FFA4120 • DEEP FAT FRYER ANVIL - DOUBLE PAN - GAS



(STAINLESS STEEL BASKET INCLUDED)

HEAVY DUTY FRYER - HIGH SPEED ELECTRIC

FEATURES

- Hinged element for easy cleaning
- Stainless Steel handle to hinge the element to 90°
- Hinged element safely locks into 90° position
- 10Lt Stainless Steel surge area tank design
- 1/2" valve for draining oil
- Thermostatically controlled with automatic cutout at 209°C to prevent oil flashing
- High energy 5.6kW element recovers to operating temperature quickly between loads
- Micro switch disconnects power when element is hinged up
- Ideal for frying 500g portions of chips at a time
- Ideal for fish and battered products
- Adjustable feet for varied height preference
- Operating temperature: 50°C -190°C
- Supplied with night lids

SPECIFICATIONS - FFA6003

POWER: 5.6kW
 VOLTAGE: 230V - 2 PHASE -50Hz
 DIMENSIONS: 390 x 531 x 460mm
 BOX DIMENSIONS: 400 x 550 x 470mm
 WEIGHT: 16kg
 VOLUME OF OIL: 10Lt



(STAINLESS STEEL BASKET INCLUDED)

ORDER CODE:

FFA6003 • DEEP FAT FRYER ANVIL - 1 X 10Lt - HIGH SPEED - 5.6kW (ELEC)

20LT FLOOR STANDING FRYER - ELECTRIC



(BASKETS SOLD SEPARATELY)

FEATURES

- Controls are located above the front door and the main terminals are behind the front access panel
- These units are powered by incoloy tubular sheathed elements which ensure consistent peak performance
- Fitted with a 40mm diameter, full bore spherical valve to drain used oil
- Manual resettable safety thermostat to protect against oil overheating
- Supplied with one drain tank
- Operating temperature: 50°C -190°C
- Supplied with night lids

SPECIFICATIONS - FFA1020

OUTPUT: APPROX 40kg FRENCH FRIES PER HOUR
 POWER: 16.5kW
 VOLTAGE: 380V - 3 PHASE (Neutral and Earth)
 VOLUME OF OIL: 20Lt
 DIMENSIONS: 510 x 660 x 1000mm
 WEIGHT: 45kg



SPECIFICATIONS - FFA6120

OUTPUT: APPROX 35kg FRENCH FRIES PER HOUR
 POWER: 12kW
 VOLTAGE: 380V - 3 PHASE (Neutral and Earth)
 VOLUME OF OIL: 20Lt
 DIMENSIONS: 510 x 660 x 1000mm
 WEIGHT: 45kg



ORDER CODES:

- | | |
|---------|---|
| FFA1020 | • DEEP FAT FRYER ANVIL - 1 x 20Lt - 16.5kW (ELEC) |
| FFA6120 | • DEEP FAT FRYER ANVIL - 1 x 20Lt - 12kW (ELEC) |
| CBS2280 | • CHIP BASKET- 280 x 179 x 130mm (NO SIDE HOOKS) |
| ORA0001 | • OIL RECEIVER -APEX |



20LT FLOOR STANDING FRYER - GAS



(BASKETS INCLUDED)

This unit is ideal for all fast food outlets that serve large volumes of fried food especially in remote regions

FEATURES

- Large volume, 20Lt oil capacity for twin basket operation
- Large surge area tank design
- Large 40mm drain valve with extension tube
- Heaters positioned mid oil tank, providing cold zone area
- Temperature thermostatically controlled
- Safety thermostat protection
- Flame failure safety cut off valve
- Manually lit pilot flame
- Operating temperature: 50°C -190°C

SPECIFICATIONS - FFA3200

PRODUCTION OUTPUT: APPROX 40kg FRENCH
FRIES PER HOUR
OUTPUT: 90 000 BTU
VOLUME OF OIL: 20Lt
DIMENSIONS: 400 x 760 x 1180mm
WEIGHT: 70kg
REGULATOR: NO

Ngas

AVAILABLE

ORDER CODES:

- FFA3200 DEEP FAT FRYER ANVIL - 1 x 20LT (GAS)
- FFB3200 DEEP FAT FRYER BASKET - FOR FFA3200

Note: Heavy duty gas products to be connected by approved gas installer

2 X 10LT FLOOR STANDING FRYER - ELECTRIC

FEATURES

- Large surge area and effective cold zone
- Stainless Steel tank
- Faster recovery rate of oil temperature
- Lower oil consumption
- Supplied with one drain tank
- Hinged door mechanisms
- Large 40mm drain valve for fast effective draining
- Operating temperature: 50°C -190°C
- Supplied with night lids

SPECIFICATIONS - FFA2010

OUTPUT: APPROX 40kg FRENCH FRIES PER HOUR
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



SPECIFICATIONS - FFA6210

OUTPUT: APPROX 35kg FRENCH FRIES PER HOUR
POWER: 2 x 6kW
VOLTAGE: 380V - 3 PHASE (Neutral and Earth)
VOLUME OF OIL: 2 x 10Lt
DIMENSIONS: 510 x 660 x 1000mm
WEIGHT: 45kg



ORDER CODES:

- FFA2010 DEEP FAT FRYER ANVIL - 2 x 10Lt - 16.5kW (ELEC)
- FFA6210 DEEP FAT FRYER ANVIL - 2 X 10Lt - 12kW (ELEC)
- CBS2280 CHIPBASKET - 280 x 179 x 130mm (NO SIDE HOOKS)
- ORA0002 OIL RECEIVER - APEX



(BASKETS SOLD SEPARATELY)

2 X 20LT FLOOR STANDING FRYER ELECTRIC



(BASKETS SOLD SEPARATELY)

FEATURES

- Large surge area and effective cold zone
- High power for faster recovery of oil temperature
- Lower oil consumption
- Unit supplied with one drain tank
- Each tank is fitted with a manual reset safety thermostat
- Stainless steel construction for easy cleaning
- 3 Separate elements per tank allow unit to still function if an element fails (with reduced performance)
- Operating temperature: 50°C -190°C
- Supplied with night lids

SPECIFICATIONS - FFA2020

PRODUCTION OUTPUT: APPROX 80kg FRENCH FRIES PER HOUR
 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: 90kg



SPECIFICATIONS - FFA6220

PRODUCTION OUTPUT: APPROX 70kg FRENCH FRIES PER HOUR
 POWER: 2 x 12kW
 VOLTAGE: 380V – 3 PHASE (Neutral and Earth)
 VOLUME OF OIL: 2 x 20Lt
 DIMENSIONS: 1012 x 660 x 1000mm
 WEIGHT: 90kg



ORDER CODES:

- FFA2020 DEEP FAT FRYER ANVIL - 2 x 20Lt - 33kW - (ELEC)
- FFA6220 DEEP FAT FRYER ANVIL - 2 x 20Lt - 24kW (ELEC)
- CBS2280 CHIP BASKET- 280 x 179 x 130mm - (NO SIDE HOOKS)

SPAZA FRYER - ELECTRIC

FEATURES

- A powerful floor standing unit that is reliable and cost effective
- This fryer has 2 x 8L tanks each with a capacity of 8L of oil
- 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
- Fitted with a manual resettable safety thermostat.
- Should the control thermostat fail, the safety switch will prevent the oil from overheating and flashing
- Operating temperature: 50°C -190°C
- Supplied with night lids

SPECIFICATIONS - FFA1002

OUTPUT: APPROX 10kg FRENCH FRIES PER HOUR
 POWER: 2 x 3.4kW
 VOLTAGE: 230V
 VOLUME OF OIL: 2 x 8Lt
 DIMENSIONS: 813 x 628 x 1152mm
 WEIGHT: 55kg
 NOTE: SHOULD BE CONNECTED TO 2 SEPARATE 16amp PLUGS ON SEPARATE CIRCUITS



ORDER CODES:

- FFA1002 DEEP FAT FRYER ANVIL - SPAZA
- FFB2250 DEEP FAT FRYER BASKET - S/STEEL



(BASKETS SOLD SEPARATELY)

HOT DOG ROLLER - ELECTRIC

FEATURES

VARIABLE HEAT CONTROL FOR EASY GRILLING OF SAUSAGES

- Dual control, allowing front 5 rollers or back 6 rollers to be used independently, or all 11 rollers together
- Fitted with a removable fat tray for easy cleaning

SPECIFICATIONS - HDR0005

Voltage: 230V - 50Hz
 Power: 0.4kW
 Dimensions: 580 x 280 x 190mm
 WEIGHT: 11kg

SPECIFICATIONS - HDR0009

Voltage: 230V - 50Hz
 Power: 0.72kW
 Dimensions: 580 x 420 x 190mm
 WEIGHT: 16kg

ORDER CODE:

- HDR0005 - HOT DOG ROLLER ANVIL - 5 ROLLER
- HDR0007 - HOT DOG ROLLER ANVIL - 7 ROLLER

SPECIFICATIONS - HDR0007

Voltage: 230V - 50Hz
 Power: 0.56kW
 Dimensions: 580 x 340 x 190mm
 WEIGHT: 14kg

SPECIFICATIONS - HDR1011

Voltage: 230V - 50Hz
 Power: 0.9kW
 Dimensions: 580 x 480 x 190mm
 WEIGHT: 18kg

ORDER CODE:

- HDR0009 - HOT DOG ROLLER ANVIL - 9 ROLLER
- HDR1011 - HOT DOG ROLLER ANVIL - 11 ROLLER



CHIP DUMP - ELECTRIC



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

SPECIFICATIONS - CDA0001

POWER: 0.9kW
 VOLTAGE: 230V
 DIMENSIONS: 340 x 630 x 489mm
 WEIGHT: 8kg



ORDER CODE:

- CDA0001 - CHIP DUMP ANVIL

MULTI FUNCTION WARMER - ELECTRIC



FEATURES

- Robust incoloy heating element provides even heating
- Lamp illuminates product for enhanced presentation
- Top and bottom heating
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out
- Used on buffets, carveries and outside catering

SPECIFICATIONS - CDA1003

POWER: 1.9kW
 VOLTAGE: 230V
 DIMENSIONS: 346 x 681 x 596mm



ORDER CODE:

- CDA1003 - MULTI FUNCTION WARMER- ANVIL

DOUGHNUT FRYER - ELECTRIC



FEATURES

- Start your own business selling fat cakes or doughnuts
- Ideal for coffee shops, small bakeries, take-aways, 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
- Automatic cut-out switch at 209°C to prevent oil flashing
- Supplied with night lids

SPECIFICATIONS - DFA0001

POWER: 2.4kW
 VOLTAGE: 230V
 VOLUME OF OIL: 6 - 8Lt
 DIMENSIONS: 736 x 682 x 280mm
 WEIGHT: 11kg



ORDER CODE:

DFA0001 • DOUGHNUT FRYER ANVIL



STOVE PLATES - ELECTRIC

A



B



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

SPECIFICATIONS - STA0001

POWER: 2.0kW
 VOLTAGE: 230V
 PLATE DIAMETER: 225mm
 DIMENSIONS: 333 x 508 x 225mm
 WEIGHT: 8kg



SPECIFICATIONS - STA0002

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: 12kg



ORDER CODE:

STA0001 A STOVE ANVIL - SINGLE PLATE
 STA0002 B STOVE ANVIL - DOUBLE PLATE

HEAVY DUTY GAS STOVES

APPLICATION

Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs

CONSTRUCTION

- 26 000 BTU per burner
- Heavy duty cast iron grates specially designed to distribute heavy loads and ensure fast, even heating
- Bull nose design
- Pilot burner

HEATING

- Heavy duty cast iron burners for better heat distribution
- Superior burners allow for fast heating and improved heat distribution

SPECIFICATIONS - HPA0002

SURFACE: OPEN
 GAS: LPG
 OUTPUT: 52 000 BTU
 DIMENSIONS: 300 x 692 x 364mm
 GRID SIZE: 300 x 300mm
 PACKED WEIGHT: 52kg
 REGULATOR: NO

SPECIFICATIONS - HPA0004

SURFACE: OPEN
 GAS: LPG
 OUTPUT: 104 000 BTU
 DIMENSIONS: 600 x 692 x 364mm
 GRID SIZE: 600 x 300mm
 PACKED WEIGHT: 58kg
 REGULATOR: NO

SPECIFICATIONS - HPA0006

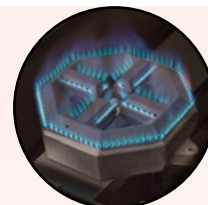
SURFACE: OPEN
 GAS: LPG
 OUTPUT: 156 000 BTU
 DIMENSIONS: 900 x 692 x 364mm
 GRID SIZE: 900 x 300mm
 PACKED WEIGHT: 69kg
 REGULATOR: NO

ORDER CODES: MODEL WITH PILOT BURNER

- HPA0002 • STOVE GAS ANVIL - HD - PILOT BURNER - 2 BURNER
- HPA0004 • STOVE GAS ANVIL - HD - PILOT BURNER - 4 BURNER
- HPA0006 • STOVE GAS ANVIL - HD - PILOT BURNER - 6 BURNER

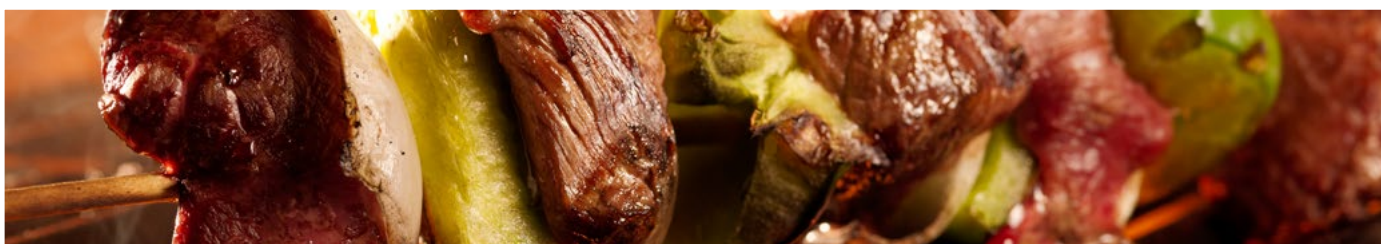
- STG0002 • STOVE GAS ANVIL - HD - 2 BURNER
- STG0004 • STOVE GAS ANVIL - HD - 4 BURNER
- STG0006 • STOVE GAS ANVIL - HD - 6 BURNER

Note: Heavy duty gas products to be connected by approved gas installer



All Models

Ngas
 AVAILABLE



HEAVY DUTY GRILLER 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.
- Sturdy, fully welded stainless steel stand with bottom shelf for additional storage. (non-collapsible)
- Heavy Duty facia (temperature scale) design to inspire confidence in units 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

SPECIFICATIONS - FGEO900

SURFACE:	FLAT
POWER:	380V 3P N / 50Hz - 12kW
DIMENSIONS:	918 x 765 x 1000mm
GRILL AREA:	914 x 550mm
PACKED WEIGHT:	110kg



ORDER CODES:

- FGEO900 HEAVY DUTY SOLID TOP GRILLER - ELECTRIC (900)

HEAVY DUTY GRILLERS 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.
- Sturdy, fully welded stainless steel stand with bottom shelf for additional storage. (non-collapsible)
- 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 20 000 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

SPECIFICATIONS - FGR0900

SURFACE:	RIBBED GRATES
OUTPUT:	120 000 BTU - 35kW
DIMENSIONS:	918 x 765 x 1000mm
GRID SIZE:	300 x 150mm
GRILL AREA:	914 X 460mm
PACKED WEIGHT:	110kg
GAS:	LPG



SPECIFICATIONS - FGG0900

SURFACE:	FLAT
OUTPUT:	120 000 BTU - 35kW
DIMENSIONS:	918 x 765 x 1000mm
GRILL AREA:	914 x 550mm
PACKED WEIGHT:	110kg
GAS:	LPG



ORDER CODES:

- A FGR0900 HEAVY DUTY RADIANT GRILLER - GAS (900)
- B FGG0900 HEAVY DUTY SOLID TOP GRILLER - GAS (900)

Note: Heavy duty gas products to be connected by approved gas installer

FLAT TOP GRILLERS GAS

APPLICATION

Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs

CONSTRUCTION

- 28 000 BTU per burner
- Piezo igniters for safe and easy ignition
- Heavy duty 16mm griddle plate for effective heat distribution
- Bull nose design
- Automatic flame failure device shuts off gas in the event of flame going out
- Polished cooking surface for easy cleaning

HEATING

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

SPECIFICATIONS - CBF0300

SURFACE: FLAT
 GAS: LPG
 OUTPUT: 28 000 BTU
 DIMENSIONS: 303 x 675 x 350mm
 GRILL AREA: 300 x 480mm
 PACKED WEIGHT: 55kg
 REGULATOR: NO

SPECIFICATIONS - CBF0600

SURFACE: FLAT
 GAS: LPG
 OUTPUT: 56 000 BTU
 DIMENSIONS: 610 x 675 x 350mm
 GRILL AREA: 600 x 480mm
 PACKED WEIGHT: 72kg
 REGULATOR: NO

SPECIFICATIONS - CBF1200

SURFACE: FLAT
 GAS: LPG
 OUTPUT: 112 000 BTU
 DIMENSIONS: 1223 x 675 x 350mm
 GRILL AREA: 1200 x 480mm
 PACKED WEIGHT: 150kg
 REGULATOR: NO

ORDER CODES: MODELS WITH PILOT BURNER

CBF0300 FLAT TOP GRILLER ANVIL - 300mm - PILOT BURNER - GAS
 CBF0400 FLAT TOP GRILLER ANVIL - 400mm - PILOT BURNER - GAS
 CBF0600 FLAT TOP GRILLER ANVIL - 600mm - PILOT BURNER - GAS
 CBF0900 FLAT TOP GRILLER ANVIL - 900mm - PILOT BURNER - GAS
 CBF1200 FLAT TOP GRILLER ANVIL - 1200mm - PILOT BURNER - GAS
 CBF1500 FLAT TOP GRILLER ANVIL - 1500mm - PILOT BURNER - GAS

ORDER CODES:

FTG0300 FLAT TOP GRILLER ANVIL - 300mm - FLAME FAILURE - GAS
 FTG0400 FLAT TOP GRILLER ANVIL - 400mm - FLAME FAILURE - GAS
 FTG0600 FLAT TOP GRILLER ANVIL - 600mm - FLAME FAILURE - GAS
 FTG0900 FLAT TOP GRILLER ANVIL - 900mm - FLAME FAILURE - GAS
 FTG1200 FLAT TOP GRILLER ANVIL - 1200mm - FLAME FAILURE - GAS
 FTG1500 FLAT TOP GRILLER ANVIL - 1500mm - FLAME FAILURE - GAS

Note: Heavy duty gas products to be connected by approved gas installer



A



B

All Models



AVAILABLE



C

RADIANT / LAVA ROCK GAS GRILLERS



LAVA ROCKS



All Models

Ngas

AVAILABLE



APPLICATION

Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs

CONSTRUCTION

- 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
- Polished cooking surface for easy cleaning
- Supplied with Lava rock conversion

HEATING

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

SPECIFICATIONS - CBL0300

SURFACE: CAST GRATES
 GAS: LPG
 OUTPUT: 28 000 BTU
 DIMENSIONS: 303 x 675 x 350mm
 GRILL AREA: 300 x 480mm
 PACKED WEIGHT: 45kg
 REGULATOR: NO

SPECIFICATIONS - CBL0400

SURFACE: CAST GRATES
 GAS: LPG
 OUTPUT: 28 000 BTU
 DIMENSIONS: 450 x 675 x 350mm
 GRILL AREA: 400 x 470mm
 PACKED WEIGHT: 58kg
 REGULATOR: NO

SPECIFICATIONS - CBL0600

SURFACE: CAST GRATES
 GAS: LPG
 OUTPUT: 56 000 BTU
 DIMENSIONS: 610 x 675 x 350mm
 GRILL AREA: 600 x 480mm
 PACKED WEIGHT: 62kg
 REGULATOR: NO

SPECIFICATIONS - CBL0900

SURFACE: CAST GRATES
 GAS: LPG
 OUTPUT: 84 000 BTU
 DIMENSIONS: 900 x 675 x 350mm
 GRILL AREA: 900 x 470mm
 PACKED WEIGHT: 85kg
 REGULATOR: NO

SPECIFICATIONS - CBL1200

SURFACE: CAST GRATES
 GAS: LPG
 OUTPUT: 112 000 BTU
 DIMENSIONS: 1223 x 675 x 350mm
 GRILL AREA: 1200 x 470mm
 PACKED WEIGHT: 163kg
 REGULATOR: NO

SPECIFICATIONS - CBL1500

SURFACE: CAST GRATES
 GAS: LPG
 OUTPUT: 140 000 BTU
 DIMENSIONS: 1527 x 675 x 350mm
 GRILL AREA: 1500 x 470mm
 PACKED WEIGHT: 205kg
 REGULATOR: NO

ORDER CODES: MODELS WITH PILOT BURNER

CBLO300 GAS GRILLER RADIANT- LAVA - 300mm - PILOT BURNER
 CBLO400 GAS GRILLER RADIANT- LAVA - 400mm - PILOT BURNER
 CBLO600 GAS GRILLER RADIANT- LAVA - 600mm - PILOT BURNER
 CBL0900 GAS GRILLER RADIANT- LAVA - 900mm - PILOT BURNER
 CBL1200 GAS GRILLER RADIANT- LAVA - 1200mm - PILOT BURNER
 CBL1500 GAS GRILLER RADIANT- LAVA - 1500mm - PILOT BURNER

ORDER CODES: MODELS WITH FLAME FAILURE

GGLO300 GAS GRILLER RADIANT- LAVA - 300mm - FLAME FAILURE
 GGLO400 GAS GRILLER RADIANT- LAVA - 400mm - FLAME FAILURE
 GGLO600 GAS GRILLER RADIANT- LAVA - 600mm - FLAME FAILURE
 GGLO900 GAS GRILLER RADIANT- LAVA - 900mm - FLAME FAILURE
 GGL1200 GAS GRILLER RADIANT- LAVA - 1200mm - FLAME FAILURE
 GGL1500 GAS GRILLER RADIANT- LAVA - 1500mm - FLAME FAILURE

ORDER CODES: ACCESSORIES

LFT 0001 LOOSE FLAT PLATE FOR 600 MODEL - 290mm WIDE
 LFT 0002 LOOSE FLAT PLATE FOR 900 MODEL - 440mm WIDE
 LFT 0003 LOOSE FLAT PLATE FOR 1200 MODEL - 590mm WIDE

GRILLERS - ELECTRIC

CONSTRUCTION

- Heavy duty 10mm cooking plate for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Splashback prevents undue grease spattering

HEATING

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

The egg and bacon griller is ideal for breakfasts. Use either the egg griller (D) for frying eggs in oil bath or use the combination (E) to fry eggs on one side, sausages, bacon and tomatoes on the other side.

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.

SPECIFICATIONS - FTA0400

POWER: 2kW
 VOLTAGE: 230V
 GRILL AREA: 355 x 420mm
 DIMENSIONS: 373 x 532 x 241mm
 WEIGHT: 20kg



SPECIFICATIONS - FTA0600

POWER: 3kW
 VOLTAGE: 230V
 GRILL AREA: 605 x 420mm
 DIMENSIONS: 623 x 532 x 241mm
 WEIGHT: 32kg

SPECIFICATIONS - FTA2600

POWER: 3kW
 VOLTAGE: 230V
 GRILL AREA: 605 x 420mm
 DIMENSIONS: 623 x 532 x 241mm
 WEIGHT: 32kg - HALF RIBBED, HALF FLAT

SPECIFICATIONS - FTA4400

POWER: 2 kW
 VOLTAGE: 230V
 GRILL AREA: 355 x 420mm
 DIMENSIONS: 373 x 532 x 241mm
 WEIGHT: 20kg - FOR FRYING EGGS IN OIL BATH

SPECIFICATIONS - FTA1600

POWER: 3kW
 VOLTAGE: 230V
 GRILL AREA: 605 x 420mm
 DIMENSIONS: 623 x 532 x 241mm
 WEIGHT: 32kg - FOR FRYING EGGS IN OIL BATH ON ONE SIDE, GRILL FOR BACON, TOMATOES ETC.

ORDER CODES:

FTA0400	A	FLAT TOP GRILL ANVIL - 400mm (ELEC)
FTA0600	B	FLAT TOP GRILL ANVIL - 600mm (ELEC)
FTA4600	B	FLAT TOP GRILL ANVIL - 600mm (ELEC)
FTA2600	C	RIBBED/FLAT GRILL ANVIL - 600mm (ELEC)
FTA4400	D	EGG GRILLER ANVIL - 400mm (ELEC)
FTA1600	E	EGG & BACON ANVIL - 600mm (ELEC)
FTA0900		FLAT TOP GRILL ANVIL - 900mm (ELEC)

SPECIFICATIONS - FTA0900

POWER: 8.4kW
 VOLTAGE: 380V / 3 PHASE
 GRILL AREA: 900 x 420mm
 DIMENSIONS: 900 x 532 x 241mm
 WEIGHT: 61kg

SPECIFICATIONS - FTA4600

POWER: 5.6kW
 VOLTAGE: 230V / 2 PHASE
 GRILL AREA: 605 x 420mm
 DIMENSIONS: 623 x 532 x 241mm
 WEIGHT: 32kg

All Models



A



B



C



D



E

GRILLERS – GAS

A



B



FEATURES

- New improved
- More powerful
- 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. The models with ribbed top surfaces are very effective in providing the ribbed appearance on the product being grilled. Easy to connect - 1m flexible hose and regulator supplied.

Ignition mechanism for easy igniting. The 900mm appliances have three burners with independent controls. The units have a flame failure device which shuts down the gas supply within 60 seconds of the flame going out for any reason. A drip tray is provided. The griller has adjustable levelling feet to enable the slope of the griller plate to be set towards the fat drain tray.

The regulator supplied works off low pressure (2.8Kpa) liquefied petroleum gas, and is suitable for large cylinders (from 9kg to 48kg). To use a smaller portable cylinder, a coupling connector and a suitable regulator must be purchased. Gas cylinder not supplied with the griddles.

SPECIFICATIONS - FTA2400

SURFACE:	FLAT TOP
GAS:	LPG
OUTPUT:	12500 BTU
DIMENSIONS:	400 x 525 x 275mm
GRILL AREA:	400 x 400mm
WEIGHT:	18kg
REGULATOR:	YES

All Models

Ngas

AVAILABLE

SPECIFICATIONS - FTA6600 & FTA7600

SURFACE:	FLAT(6600) HALF RIBBED(9600)
GAS:	LPG
OUTPUT:	25000 BTU
DIMENSIONS:	620 x 446 x 244mm
GRILL AREA:	616 x 400mm
WEIGHT:	28kg
REGULATOR:	YES

SPECIFICATIONS - FTA1900

SURFACE:	FLAT
GAS:	LPG
OUTPUT:	37500 BTU
DIMENSIONS:	893 x 446 x 244mm
GRILL AREA:	889 x 400mm
WEIGHT:	32kg
REGULATOR:	YES

SPECIFICATIONS - FTA2900

SURFACE:	1/3 RIBBED
GAS:	LPG
OUTPUT:	37500 BTU
DIMENSIONS:	893 x 446 x 244mm
GRILL AREA:	889 x 400mm
WEIGHT:	32kg
REGULATOR:	YES

ORDER CODES:

FTA2400	A	FLAT TOP GRILL ANVIL - 400mm (GAS)
FTA6600	B	FLAT TOP GRILL ANVIL - FLAT 600mm (GAS)
FTA7600	B	RIB/FLAT GRILL ANVIL - 600mm (GAS)
FTA1900	•	FLAT TOP GRILL ANVIL - FLAT 900mm (GAS)
FTA2900	•	RIB/FLAT GRILL ANVIL - 900mm (GAS)

Note: Heavy duty gas products to be connected by approved gas installer

FREE STANDING GRILLERS GAS

A



FEATURES

- New improved higher performance
- Powerful efficient burners
- Quality gas valves
- Stainless Steel splash guard
- Robust modular construction
- Can be used as table top unit
- Flat grill plates available as an optional extra on 6 & 10 radiant units only
- Drip tray included
- Piezo ignitor for safe and easy ignition
- Automatic flame failure device shuts off gas in the event of flame going out
- Supplied flat packed
- Extended front bullnose
- Stainless Steel deflectors
- 28000BTU per burner

B



SPECIFICATIONS - GGA3004

SURFACE: RIBBED GRATES
 GAS: LPG
 OUTPUT: 56000 BTU
 DIMENSIONS: 521 x 640 x 905mm
 GRILL AREA: 450 x 470mm
 WEIGHT: 60kg
 REGULATOR: YES

SPECIFICATIONS - GGA3006

SURFACE: RIBBED GRATES
 GAS: LPG
 OUTPUT: 84000 BTU
 DIMENSIONS: 807 x 690 x 905mm
 GRILL AREA: 750 x 470mm
 WEIGHT: 81kg
 REGULATOR: NO

All Models



AVAILABLE

C



SPECIFICATIONS - GGA3010

SURFACE: RIBBED GRATES
 GAS: LPG
 OUTPUT: 140000 BTU
 DIMENSIONS: 1307 x 640 x 905mm
 GRILL AREA: 1250 x 470mm
 WEIGHT: 138kg
 REGULATOR: NO

ORDER CODES:

- | | | |
|---------|---|--|
| GGA3004 | A | GAS GRILLER ANVIL - 4 BURNER RADIANT - FREE STANDING |
| GGA3006 | B | GAS GRILLER ANVIL - 6 BURNER RADIANT - FREE STANDING |
| GGA3010 | C | GAS GRILLER ANVIL - 10 BURNER RADIANT - FREE STANDING |
| GGA2006 | D | GAS GRILLER ANVIL - GRILL PLATE FOR 6 BURNER RADIANT - THIRD SOLID(NEW) |
| GGA2010 | - | GAS GRILLER ANVIL - GRILL PLATE FOR 10 BURNER RADIANT - THIRD SOLID(NEW) |

D



Note: Heavy duty gas products to be connected by approved gas installer

TOASTER - FLAT PLATE ELECTRIC

TOASTER FLAT PLATE - NON-STICK ELECTRIC



(TOASTER AND COVER SOLD SEPARATELY)

FEATURES

- Adjustable top plate for a variety of product thicknesses
- Drip cup to catch excess fat
- Heat resistant handle
- Robust construction
- Operating temperature: 50°C -300°C

SPECIFICATIONS - TSA1309

POWER: 2.15kW
 VOLTAGE: 230V
 COOKING SURFACE: 330 x 355mm
 DIMENSIONS: 355 x 466 x 327mm
 WEIGHT: 14kg

120V ✓

ORDER CODE:

TSA1309 • TOASTER ANVIL - 9 SLICE - FLAT PLATE

FEATURES:

- Non Stick Teflon Toaster Cover
- Maximum operating temperature 240°C
- Dishwasher safe

ORDER CODE:

TCT0001 • TEFLON COVER FOR 9 SLICE TOASTERS



FEATURES

- Non stick surface.
- Adjustable top plate for a variety of food thicknesses
- Drip cup to catch excess fat
- Heat resistant handle
- Robust construction
- Operating temperature: 50°C -240°C

SPECIFICATIONS - TSA2009

POWER: 2.15kW
 VOLTAGE: 230V
 COOKING SURFACE: 330 x 355mm
 DIMENSIONS: 355 x 466 x 327mm
 WEIGHT: 14kg

120V ✓

ORDER CODE:

TSA2009 • TOASTER ANVIL - 9 SLICE- FLAT (NON STICK PLATES)



TOASTER PANINI - RIBBED ELECTRIC



FEATURES

- For Italian and English sandwiches
- Ribbed top and bottom plates
- Adjustable top plate for a variety of food thicknesses
- Drip cup to catch excess fat
- Heat resistant handle
- Robust construction
- Operating temperature: 50°C -300°C

SPECIFICATIONS - TSA9009

POWER: 2.15kW
 VOLTAGE: 230V
 COOKING SURFACE: 330 x 355mm
 DIMENSIONS: 355 x 466 x 327mm
 WEIGHT: 14kg



ORDER CODE:

- TSA9009 • TOASTER ANVIL - 9 SLICE - PANINI TOP & BOTTOM
- TSA3009 • TOASTER ANVIL - 9 SLICE - PANINI TOP & BOTTOM (NON-STICK)

TOASTER PANINI DELUXE - NON-STICK ELECTRIC

FEATURES

- Non-stick surface
- Adjustable handle
- Ribbed top and flat bottom
- For a more sophisticated sandwich presentation
- For Italian and English sandwiches
- Independent plate control enables operator to use as a flat top only, while the top plate is switched off
- Operating temperature: 50°C -240°C

SPECIFICATIONS - TSA5009

POWER: 1.97kW
 VOLTAGE: 230V
 COOKING SURFACE: 330 x 355mm
 DIMENSIONS: 355 x 466 x 327mm
 WEIGHT: 14kg



SPECIFICATIONS - TSA6009 UNCOATED

POWER: 1.97kW
 VOLTAGE: 230V
 COOKING SURFACE: 330 x 355mm
 DIMENSIONS: 355 x 466 x 327mm
 WEIGHT: 14kg



ORDER CODE:

- TSA5009 • TOASTER ANVIL - 9 SLICE - PANINI DELUXE (NON-STICK)
- TSA6009 • TOASTER ANVIL - 9 SLICE - PANINI DELUXE



PANINI GRILL CAST IRON ELECTRIC



FEATURES

- Thermostatically controlled between 50°C and 300°C
- Heavy duty cast iron plates
- Self balancing upper grill plate
- Removable fat tray

SPECIFICATIONS - PGT0001

POWER: 2.6kW
 VOLTAGE: 230V
 DIMENSIONS: 410 x 378 x 205mm
 WEIGHT: 22kg

SPECIFICATIONS - PGT0002

POWER: 3.08kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 570 x 378 x 205mm
 WEIGHT: 40kg



ORDER CODE:

- PGT0001 • CONTACT GRILL SINGLE - CAST IRON
- PGT0002 • CONTACT GRILL DOUBLE - CAST IRON

CONVEYOR TOASTERS ELECTRIC



FEATURES

- This compact unit is ideal for breakfast buffets in hotels and restaurants
- Variable conveyor speed with toast and bun heat settings
- Individual heat controls for top and bottom elements
- Unit can be set for front or rear service

SPECIFICATIONS - CTK2001

POWER: 2.6kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 367 x 761 x 424mm
 WEIGHT: 17.5kg
 CAPACITY: Approx. 300 slices per hour



SPECIFICATIONS - CTK2002

POWER: 2.6kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 467 x 761 x 424mm
 WEIGHT: 25kg
 CAPACITY: Approx. 450 slices per hour



ORDER CODES:

- CTK2001 A CONVEYOR TOASTER ANVIL
- CTK2002 B CONVEYOR TOASTER ANVIL - WIDE MOUTH

FEATURES

- Compact small footprint
- Twin feed system
- 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 Teflon release sheet that fits over plate element
- Low energy consumption 0.75kW/h (no load)
- Variable heating control from 50° - 300°C
- Energy efficient aluminium Heating Plate 2kW

SPECIFICATIONS - VTA0001

POWER: 230V / 50Hz - 2kW
 DIMENSIONS: 580 x 336 x 570mm
 WEIGHT: 28kg
 COMPLIES WITH SPEC: SABS IEC 60335



ORDER CODE:

- VTA0001 • VERTICAL BUN TOASTER ANVIL

VERTICAL BUN TOASTER ELECTRIC



ROTISSERIES



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

SPECIFICATIONS - CGA0008

CAPACITY: 8 x 1.2kg CHICKENS
 POWER: 2.7kW
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 743 x 567 x 587mm
 WEIGHT: 38kg
 COOKING TIME: APPROX 1 HOUR 40min @ 180°C



ORDER CODE:

CGA0008 • ROTISSERIE ANVIL - 8 BIRD (ELEC)



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 -2500°C

SPECIFICATIONS - CGA0016

CAPACITY: 16 x 1.2kg CHICKENS
 POWER: 5kW
 VOLTAGE: 230V - 2 PHASE - 50Hz
 DIMENSIONS: 943 x 560 x 617mm
 WEIGHT: 58kg
 COOKING TIME: APPROX 1 HOUR 30min @ 180°C



ORDER CODE:

CGA0016 • ROTISSERIE ANVIL - 16 BIRD (ELEC)

SAUCE WARMER - DIP-A-LAIT ELECTRIC



FEATURES

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

SPECIFICATIONS - DLA0002

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



ORDER CODE:

DLA0002 • DIP-A-LAIT ANVIL - 2 DIVISION

WAFFLE BAKERS ELECTRIC

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

SPECIFICATIONS - WBA0001

POWER: 0.8kW
 VOLTAGE: 230V
 PLATE DIAMETER: 185mm
 DIMENSIONS: 280 x 465 x 260mm
 WEIGHT: 8kg



SPECIFICATIONS - WBA0002

POWER: 1.6kW
 VOLTAGE: 230V
 PLATE DIAMETER: 185mm
 DIMENSIONS: 510 x 465 x 260mm
 WEIGHT: 17kg



ORDER CODES:

WBA0001 A WAFFLE BAKER ANVIL - 1 PLATE
 WBA0002 B WAFFLE BAKER ANVIL - 2 PLATE



BELGIAN WAFFLE BAKERS ELECTRIC



A



B

FEATURES

- Anvil's belgian style waffle bakers are ideally suited for use in kitchens, coffee shops, outdoor markets and ice cream parlours
- Units are fitted with a digital programmable control for heat and time settings
- Audible alarm on completion of the programmed time

SPECIFICATIONS - WBA1001

POWER: 1.0kW
 VOLTAGE: 230V
 PLATE DIAMETER: 190mm
 DIMENSIONS: 255 x 440 x 290mm
 WEIGHT: 11kg



SPECIFICATIONS - WBA1002

POWER: 2.0kW
 VOLTAGE: 230V
 PLATE DIAMETER: 190mm
 DIMENSIONS: 520 x 440 x 290mm
 WEIGHT: 22kg



ORDER CODES:

WBA1001 A WAFFLE BAKER ANVIL - 1 PLATE - BELGIAN
 WBA1002 B WAFFLE BAKER ANVIL - 2 PLATE - BELGIAN

PIZZA OVEN - TWIN SHELF ELECTRIC

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 to 400°C
- 15 min timer

SPECIFICATIONS - POA1001

CAPACITY: 2 STANDARD SIZE
PIZZAS - 300mm

VOLTAGE: 230V

POWER: 2.85kW

DIMENSIONS: 588 x 645 x 468mm

CHAMBER DIMENSIONS: 470 x 487 x 239mm

WEIGHT: 40kg



ORDER CODE:

POA1001 • PIZZA OVEN ANVIL - TWIN SHELF

PIZZA OVEN - DIGITAL CONVEYOR ELECTRIC



FEATURES

- Accurate control of conveyor speed
- Individual top and bottom temperatures
- Digital setpoint of speed and temperatures
- Touch control panel prevents accidental adjustment
- 350mm wide conveyor makes this oven extremely flexible and ideal for pizzas or sub sandwiches
- Variable individual heat controls and adjustable conveyor speed allows the user to bake a range of different products
- Compact in size and stackable allows for maximum use of working space
- Reversible conveyor

SPECIFICATIONS - POA2001

VOLTAGE: 230V - 2 PHASE - 50Hz

POWER: 6.7 kW

DIMENSIONS: 1499 x 674 x 436 mm

CONVEYOR WIDTH: 350mm

WEIGHT: 55kg

MAX TEMPERATURE: 300°C



ORDER CODE:

POA2001 • PIZZA OVEN ANVIL - DIGITAL CONVEYOR

CREPE HOT PLATE ELECTRIC



FEATURES

- Warming drawer fitted to keep the baked product warm
- 400mm diameter cast iron cooking surface
- Wooden spatula included
- Perfect for pancakes, crepes and flap jacks

SPECIFICATIONS - PMA1011

VOLTAGE: 230V
POWER: 3kW
DIMENSIONS: 450 x 485 x 240mm
WEIGHT: 24kg



ORDER CODE:

PMA1011 • PANCAKE & OMELETTE MACHINE ANVIL

CREPE HOT PLATE GAS

FEATURES

- 400mm diameter cast iron cooking surface
- Wooden spatula included
- Perfect for pancakes, crepes and flap jacks

SPECIFICATIONS - PMA2011

OUTPUT: 180 000 BTU
GAS: NATURAL
DIMENSIONS: 450 x 485 x 240mm
WEIGHT: 24kg

ORDER CODE:

PMA2011 • GAS SINGLE PLATE CREPE MACHINE



PROOFING CABINET ELECTRIC

FEATURES

- Complements Anvil convection ovens
- 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

SPECIFICATIONS - POA0001

POWER: 0.75kW
 VOLTAGE: 230V
 DIMENSIONS: 860 x 591 x 995mm
 CHAMBER DIMENSIONS: 650 x 510 x 695mm
 RUNNER SPACING: 70mm
 WEIGHT: 42kg



ORDER CODE:

POA0001 • PROVER OVEN ANVIL
 (TRAYS NOT INCLUDED - SOLD SEPARATELY)



PRIMA CONVECTION OVENS - ANALOGUE ELECTRIC

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

SPECIFICATIONS - COA1001

POWER: 1.2kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 477 x 442 x 399mm
 CHAMBER DIMENSIONS: 350 x 260 x 218mm - 1 FANS
 RUNNER SPACING: 40 - 70mm
 WEIGHT: 21kg
 INCLUDES: 3 x CHROME GRIDS
 TIMER FUNCTION



SPECIFICATIONS - COA1002

POWER: 1.2kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 611 x 560 x 432mm
 CHAMBER DIMENSIONS: 470 x 330 x 240mm - 2 FANS
 RUNNER SPACING: 40 - 70mm
 WEIGHT: 29kg
 INCLUDES: 3 x CHROME GRIDS
 GRILL FUNCTION AND TIMER



ORDER CODES:

COA1001 A CONVECTION OVEN ANVIL - PRIMA
 COA1002 B CONVECTION OVEN ANVIL - PRIMA PRO (GRILL & TIMER)



A



B

CONVECTION OVENS - ANALOGUE ELECTRIC

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

SPECIFICATIONS - COA1003

POWER: 2.4kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 595 x 622 x 590mm
 CHAMBER DIMENSIONS: 470 x 330 x 350mm - 2 FANS
 RUNNER SPACING: 40 - 70mm
 WEIGHT: 41kg
 INCLUDES: 4 x CHROME GRIDS - 445 X 320mm
 TIMER FUNCTION



A

SPECIFICATIONS - COA1004

POWER: 2.4kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 595 x 622 x 590mm
 CHAMBER DIMENSIONS: 470 x 330 x 350mm - 2 FANS
 RUNNER SPACING: 40 - 70mm
 WEIGHT: 41kg
 INCLUDES: 4 x CHROME GRIDS - 445 X 320mm
 GRILL FUNCTION AND TIMER



B

ORDER CODES:

COA1003 A CONVECTION OVEN ANVIL - PRIMA
 COA1004 B CONVECTION OVEN ANVIL - PRIMA PRO (GRILL & TIMER)

GRANDE FORNI CONVECTION OVEN MANUAL HUMDITY - ANALOGUE ELECTRIC

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
- Includes 2 x chrome grids
- Operating temperature: 50°C -300°C

SPECIFICATIONS - COA1005

POWER: 5.6kW
 VOLTAGE: 230V - 2 PHASE - 50Hz
 DIMENSIONS: 835 x 759 x 590mm
 CHAMBER DIMENSIONS: 704 x 494 x 352mm
 RUNNER SPACING: 75mm
 WEIGHT: 70kg



ORDER CODES:

COA1005 . CONVECTION OVEN ANVIL - GRANDE FORNI - MECHANICAL
 COR0005 . CONVECTION OVEN ANVIL - GRANDE FORNI - STAND ONLY

COMBI STEAM OVEN - STANDS

FEATURES

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

SPECIFICATIONS - COR0005 - STAND

DIMENSIONS: 840 x 710 x 900mm

SPECIFICATIONS - COA1011

DIMENSIONS: 860 x 750 x 725mm
SUITABLE FOR: COA1006 AND COA1010

ORDER CODES:

COR0005	A	CONVECTION OVEN GRANDE FORNI STAND ONLY
COA1011	B	COMBI STEAM OVEN ANVIL - STAND



A



B

CONVECTION OVEN - TRAYS



A

B

C

ORDER CODES:

COA2004	A	CONVECTION OVEN ANVIL -SOLID TRAY PRIMA
COA0010	B	BAKING TRAY - PERFORATED - 435 x 315 x 10mm
COA2003	C	PRIMA/PRO OVEN ANVIL - SHELF

Suitable for the Prima and Prima Pro

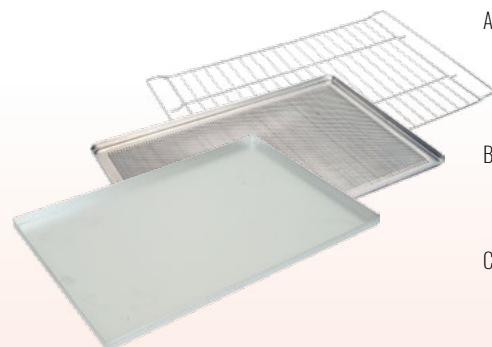
COMBI STEAM/CONVECTION OVEN - TRAYS

ORDER CODES:

COR3001	A	CHROME GRID ONLY - 600 x 400mm
COR3003	B	BAKING TRAY - PERFORATED - 600 x 400 x 10mm
BTA0011	C	BAKING TRAY ALUMINIUM - 600 x 400 x 20mm

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

Note: Not suitable for Anvil Combi Ovens



A

B

C

COMBI STEAM OVENS ANALOGUE ELECTRIC

A



FEATURES

- Heavy duty electric convection oven
- Powerful circulating fan with built in thermal protection
- Semi automatic steam function
- Full Stainless Steel construction
- 3 Wall heat distribution
- 6 Pan oven holds 6 full sized gastronorm pans (65mm deep)
- 10 Pan oven holds 10 full sized gastronorm pans (65mm deep)
- Thermostatically controlled with manual reset safety thermostat
- Push button operation
- Water solenoid valve for humidity injection
- Removable grease trap in front of fan for easy cleaning
- Full glass viewing door
- Door handle stays cool to the touch
- Fan will automatically shut down when the door opens
- Includes 3 x chrome grids and bottom drip tray
- Bottom outlet for draining
- Operating temperature: 50°C -300°C

B



SPECIFICATIONS - COA1006

POWER: 12kW
 VOLTAGE: 380V - 3 PHASE - 50Hz (Neutral and Earth)
 DIMENSIONS: 868 x 968 x 740mm
 CHAMBER DIMENSIONS: 475 x 545 x 465mm
 CAPACITY: 6 TRAYS
 RUNNER SPACING: 70mm
 WEIGHT: 144kg



60Hz

SPECIFICATIONS - COA1010

POWER: 18kW
 VOLTAGE: 380V - 3 PHASE - 50Hz (Neutral and Earth)
 DIMENSIONS: 868 x 968 x 920mm
 CHAMBER DIMENSIONS: 655 x 545 x 465mm
 CAPACITY: 10 TRAYS
 RUNNER SPACING: 70mm
 WEIGHT: 160kg



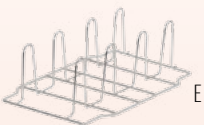
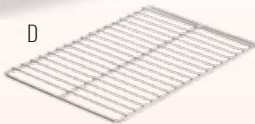
60Hz

ORDER CODES:

COA1006	A	COMBI STEAM OVEN ANVIL - 6 PAN
COA1010	B	COMBI STEAM OVEN ANVIL - 10 PAN



COMBI STEAM OVENS ANALOGUE ELECTRIC



FEATURES

- Heavy duty full Stainless Steel construction
- Powerful circulating fans
- Removable interior fan panel for easy cleaning
- All interior parts are manufactured from 304 S/Steel
- Manual steam injection system with preheated boiler for instant effective steaming
- Large full view glass door with cool touch locking handle
- Fan will automatically switch off when oven door is opened
- Two stage locking handle to safely release heat before fully opening
- Roll in trolley included
- Convenient trolley system for fast loading and unloading
- Rapid heat up time
- Steam flow of 30 Litres per hour
- Operating temperature: 50°C -300°C

SPECIFICATIONS - COA1020

POWER RATING:	37kW
VOLTAGE:	380V - 3 PHASE - 50Hz (Neutral and Earth)
DIMENSIONS:	910 x 820 x 1880mm
BOX DIMENSIONS:	1010 x 920 x 1980mm
CHAMBER DIMENSIONS:	440 x 738 x 1650mm
CAPACITY:	20 TRAYS - GN 1/1
PACKED WEIGHT:	350kg
WATER INLET (BSP):	3/4"
WATER OUTLET (BSP):	1 1/4"
INCLUDES:	4 x GRILL SHELVES & 2 x CHICKEN RACKS



SPECIFICATIONS - COA1040

POWER RATING:	53kW
VOLTAGE:	380V - 3 PHASE - 50Hz (Neutral and Earth)
DIMENSIONS:	1170 x 1000 x 1870mm
BOX DIMENSIONS:	1270 x 1200 x 1980mm
CHAMBER DIMENSIONS:	700 x 818 x 1650mm
CAPACITY:	40 TRAYS - GN 1/1
PACKED WEIGHT:	375kg
WATER INLET (BSP):	3/4"
WATER OUTLET (BSP):	1 1/4"
INCLUDES:	5 x ALUMINIUM GRIDS & 2 x CHICKEN RACKS



ORDER CODES:

COA1020	A	CONVECTION OVEN ANVIL (COMBI) - 20 PAN
COA1040	B	CONVECTION OVEN ANVIL (COMBI) - 40 PAN

ACCESSORIES FOR CONVECTION OVEN COA1020:

COT1020	C	CONVECTION OVEN ANVIL ROLL IN TROLLEY WITH RACKS
COS1020	D	CONVECTION OVEN GRILL SHELF-FOR COA1020
COR1020	E	CONVECTION OVEN CHICKEN RACK-FOR COA1020

ACCESSORIES FOR CONVECTION OVEN COA1040:

COA4020	C	CONVECTION OVEN ANVIL (COMBI)-40 PAN-ROLL IN TROLLEY ONLY
COS1020	D	CONVECTION OVEN GRILL SHELF-FOR COA1020
COR1020	E	CONVECTION OVEN CHICKEN RACK-FOR COA1020

MOBILE FOOD WARMING CABINET ELECTRIC



FEATURES

- Suitable for large catering venues and institutions
- Ideal for holding prepared meals etc. before serving
- Twin circulating fans
- Water trough with drain tap in base
- Double wall insulated construction.
- Holds 22 fully sized gastronorm pans (100mm deep)
- Supplied with 11 wire shelves
- Easy to close slam lock latching system
- Easily visible analogue temperature display
- External temperature display.
- Recessed handles to aid mobility.
- Protective rubber bumper strips prevent damage when moving.
- Convenient hook for stowing power cord.
- Double wall insulated construction maintains heat when not connected.

SPECIFICATIONS - MFW0011

POWER RATING:	230V - 50Hz - 2620W
DIMENSIONS:	691 x 874 x 1797mm
BOX DIMENSIONS:	800 x 975 x 1900mm
CAPACITY:	22 TRAYS - GN 1/1
PACKED WEIGHT:	182kg



ORDER CODE:

MFW0011 · ANVIL MOBILE FOOD WARMING CABINET - 11 SHELVES



GAS STOVES WITH ELECTRIC OVEN

A



B



FEATURES

- Robust Stainless Steel construction with heavy duty door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full gastronomic pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- 'Cool to touch' die cast control knobs
- Fitted with chrome plated steel wire shelf
- LPG Safety Association approved
- Useful side storage cupboard on COA4006 and COA5004
- 0-120 minute timer

Note: Heavy duty gas products to be connected by approved gas installer

SPECIFICATIONS - COA4004

VOLTAGE: 380V - 3 PHASE - 50Hz
(Neutral and Earth)
OVEN POWER: 4,5kW
BTU BURNERS: 104 000 BTU
DIMENSIONS: 700 x 790 x 900mm
CAVITY DIMENSIONS: 560 x 500 x 285mm
WEIGHT: 184kg
REGULATOR: NO

SPECIFICATIONS - COA4006

VOLTAGE: 380V - 3 PHASE - 50Hz
(Neutral and Earth)
OVEN POWER: 4,5kW
BTU BURNERS: 156 000 BTU
DIMENSIONS: 1050 x 790 x 900mm
CAVITY DIMENSIONS: 560 x 500 x 285mm
WEIGHT: 238kg
REGULATOR: NO

All Models

Ngas

AVAILABLE

ORDER CODES:

COA4004	A	GAS STOVE WITH ELECTRIC OVEN ANVIL - 4 BURNER
COA4006	B	GAS STOVE WITH ELECTRIC OVEN ANVIL - 6 BURNER

PILOT BURNER MODELS:

COA4104	A	GAS STOVE WITH ELECTRIC OVEN ANVIL - 4 BURNER - PILOT BURNER
COA4106	B	GAS STOVE WITH ELECTRIC OVEN ANVIL - 6 BURNER - PILOT BURNER



GAS STOVES WITH GAS OVEN

FEATURES

- Robust Stainless Steel construction with heavy duty door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled gas oven takes full gastronorm pans
- 'Cool to touch' die cast control knobs
- Suitable for LP or natural gas (requires conversion by a licenced technician)
- Fitted with chrome plated steel wire shelf
- Useful side storage cupboard on COA3006 and COA6004

Note: Heavy duty gas products to be connected by approved gas installer

SPECIFICATIONS - COA3004

OUTPUT: 119 700 BTU
 GAS: LPG
 DIMENSIONS: 700 x 750 x 900mm
 CAVITY DIMENSIONS: 560 x 630 x 285mm
 WEIGHT: 171kg
 REGULATOR: NO

SPECIFICATIONS - COA3006

OUTPUT: 171 700 BTU
 GAS: LPG
 DIMENSIONS: 1050 x 750 x 900mm
 CAVITY DIMENSIONS: 560 x 630 x 285mm
 WEIGHT: 230kg
 REGULATOR: NO

All Models



A



ORDER CODES:

COA3004 A GAS STOVE WITH GAS OVEN ANVIL - 4 BURNER
 COA3006 B GAS STOVE WITH GAS OVEN ANVIL - 6 BURNER

PILOT BURNER MODELS:

COA3104 A GAS STOVE WITH GAS OVEN ANVIL - 4 BURNER - PILOT BURNER
 COA3106 B GAS STOVE WITH GAS OVEN ANVIL - 6 BURNER - PILOT BURNER



B



SOLID TOP ELECTRIC STOVES WITH ELECTRIC OVEN



FEATURES

- Suitable for large catering venues and restaurants
- Removable heating plates for servicing
- Robust Stainless Steel construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full size gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- "Cool to touch" die cast control knobs
- Fitted with 1 x chrome plated steel wire shelf
- Useful side holding compartment
- Heavy duty top plates retain heat
- Flush fit top plates allow oversize pots to be used
- For use with pots only and should not be used as griddle plates.

SPECIFICATIONS - COA4003

POWER: 380V - 50Hz - 18kW
 DIMENSIONS: 1046 x 780 x 900mm
 CAVITY DIMENSIONS: 560 x 630 x 285mm
 WEIGHT: 220kg



ORDER CODE:

COA4003 • ANVIL 3 PLATE STOVE WITH OVEN - ELECTRIC

SOLID TOP GAS STOVES WITH GAS OVEN

FEATURES

- Ideal general purpose stove for institutions and large scale catering facilities especially in area's without stable electrical supply.
- Heavy duty full Stainless Steel construction
- Piezo Igniters with pilot burners
- Robust Stainless Steel oven construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills aided by specially designed burner box system
- Removable top plates for easy access to burners
- Automatic flame failure device shuts off gas in the event of flame going out
- "Cool to touch" die cast control knobs
- Fitted with chrome plated steel wire shelf
- For use with pots only and should not be used as griddle plates.
- Heavy duty top plates retain heat
- Flush fit top plates allow oversize pots to be used
- Complements existing Anvil stove range
- Gas burner oven with flame failure safety
- Top plates with effective individual drainage

Note: Heavy duty gas products to be connected by approved gas installer

SPECIFICATIONS - COA3003

OUTPUT TOTAL: 61900 BTU
 GAS: LPG
 DIMENSIONS: 1046 x 780 x 900mm
 CAVITY DIMENSIONS: 560 x 500 x 285mm
 WEIGHT: 220kg
 REGULATOR: NO



ORDER CODES:

COA3003 • ANVIL 3 PLATE STOVE WITH OVEN - GAS

SALAMANDER GAS 75LT



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

SPECIFICATIONS - SAG0002

GAS: LPG
 OUTPUT: 18 000 BTU
 DIMENSIONS: 897 x 493 x 510mm
 PACKED WEIGHT: 35kg
 REGULATOR: YES

Ngas

AVAILABLE

ORDER CODE:

SAG0002 • SALAMANDER ANVIL - GAS - 75Lt

Note: Heavy duty gas products to be connected by approved gas installer

SALAMANDERS ELECTRIC



A

FEATURES

- Perfect for restaurants, pubs, coffee shops, cafes, etc
- Comes standard with 1 crumb tray (Removable cover allows for front and rear access) For SAA0001 and 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



B

SPECIFICATIONS - SAA0003

INCOLOY SALAMANDER
 POWER: 2.8kW
 VOLTAGE: 230V
 DIMENSIONS: 728 x 506 x 428mm
 SHELF DIMENSIONS: 330 x 640mm
 RUNNER SPACING: 65mm
 WEIGHT: 20kg

~~120V~~

SPECIFICATIONS - SAA0005

INCOLOY SALAMANDER
 POWER: 3.0kW
 VOLTAGE: 230V
 DIMENSIONS: 480 x 270 x 375mm
 SHELF DIMENSIONS: 240 x 380mm
 RUNNER SPACING: 50mm
 WEIGHT: 12kg

~~120V~~

ORDER CODES:

SAA0003 A SALAMANDER ANVIL - INCALLOY - 2.8kW
 SAA0005 B SALAMANDER ANVIL - INCALLOY - 3kW (30Lt)

SALAMANDER - ADJUSTABLE - ELECTRIC

FEATURES

- Robust Stainless Steel construction with adjustable height to suit different cooking applications
- Allows for defrosting, gratinating, pizzas etc. without the need for pre-heating

SPECIFICATIONS - SAK0600

POWER: 4kW
VOLTAGE: 230V - 2 PHASE
DIMENSIONS: 600 x 510 x 528mm
WEIGHT: 50kg

SPECIFICATIONS - SAK0450

POWER: 2,8kW
VOLTAGE: 230V
DIMENSIONS: 450 x 510 x 528mm
WEIGHT: 38kg

ORDER CODE:

- SAK0450 • SALAMANDER ADJUSTABLE - ELECTRIC - 450mm
- SAK0600 • SALAMANDER ADJUSTABLE - ELECTRIC - 600mm



Note: SAK0600 Must be installed by a qualified electrician



PLATE LOWERATORS ELECTRIC

FEATURES

- Temperature control via thermostat (PLK0001 & PLK0002)
- Pre set thermostat on PWK1001
- Double skin Stainless Steel construction reduces heat loss and improves the strength of the unit
- Adjustable plate guides
- Adjustable spring tension
- Easily moved to required position
- Countersunk unit is designed for counter top installation

SPECIFICATIONS - PLK0001

VOLTAGE: 230V
 POWER: 0.4kW
 DIMENSIONS: 450 x 450 x 847mm
 WEIGHT: 35kg
 PLATE GUIDES: 3 (per compartment)
 PLATE CAPACITY: Approx 40 (varies with plate thickness)
 PLATE SIZE: 200 - 300mm
 MAX PLATE SIZE: 300mm Diameter

All Models



SPECIFICATIONS - PLK0002

VOLTAGE: 230V
 POWER: 0.8kW
 DIMENSIONS: 450 x 970 x 850mm
 WEIGHT: 68kg
 PLATE GUIDES: 3 (per compartment)
 PLATE CAPACITY: Approx 80 (varies with plate thickness)
 PLATE SIZE: 200 - 300mm
 MAX PLATE SIZE: 300mm Diameter



SPECIFICATIONS - PWK1001

VOLTAGE: 230V
 POWER: 0.4kW
 DIMENSIONS: 405 circumference x 770mm
 WEIGHT: 25kg
 PLATE GUIDES: 3 (per compartment)
 PLATE CAPACITY: Approx 40 (varies with plate thickness)
 PLATE SIZE: 200 - 300mm
 MAX PLATE SIZE: 300mm Diameter
 CUT DIAMETER: 385mm
 REQ CABINET DEPTH: 730mm



ORDER CODES:

PLK0001	A	PLATE LOWERATOR ANVIL - HEATED (MOBILE)
PLK0002	B	PLATE LOWERATOR ANVIL - HEATED DOUBLE (MOBILE)
PWK1001	C	PLATE WARMER ANVIL - DROP IN

PIE WARMERS 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, temp range 50°C to 90°C
- Temperature indicating gauge

SPECIFICATIONS - PWK0002

VOLTAGE: 230V
 POWER: 1.84kW
 DIMENSIONS: 660 x 508 x 645mm
 WEIGHT: 33.3kg
 CAPACITY: Approx 30 standard size pies

SPECIFICATIONS - PWK0003

VOLTAGE: 230V
 POWER: 1.84kW
 DIMENSIONS: 896 x 508 x 600mm
 WEIGHT: 50kg
 CAPACITY: Approx 45 standard size pies

All Models



SPECIFICATIONS - PWK0006

VOLTAGE: 230V
 POWER: 1.84kW
 DIMENSIONS: 1200 x 508 x 810mm
 WEIGHT: 67kg
 CAPACITY: Approx 60 standard size pies

ORDER CODES:

- PWK0002 - PIE WARMER ANVIL - 660mm
- PWK0003 - PIE WARMER ANVIL - 900mm
- PWK0006 - PIE WARMER ANVIL - 1200mm

PIE WARMERS STAINLESS STEEL ELECTRIC

FEATURES

- This unit is ideal for use in small supermarkets or fast-food outlets
- Thermostatically controlled temperature
- Rear sliding doors
- Easily removable crumb tray
- Full Stainless Steel double wall construction, keeps outside wall cool
- Operating temperature: 50°C -80°C

SPECIFICATIONS - PWK0004

VOLTAGE: 230V
 POWER: 1kW
 DIMENSIONS: 640 x 364 x 525mm
 WEIGHT: 23kg
 CAPACITY: Approx 30 standard size pies

All Models



SPECIFICATIONS - PWK0005

VOLTAGE: 230V
 POWER: 1kW
 DIMENSIONS: 865 x 364 x 525mm
 WEIGHT: 30kg
 CAPACITY: Approx 50 standard size pies

ORDER CODES:

- PWK0004 - PIE WARMER ANVIL S/STEEL - 640mm
- PWK0005 - PIE WARMER ANVIL S/STEEL - 865mm



PIE WARMERS MINI ELECTRIC

FEATURES

- Fixed front glass
- Rear hinged glass door
- 3 Shelves - 105mm spacing between shelves
- Thermostatically controlled heater, temp range 30°C to 110°C
- Interior light
- Illuminated signage panel in front
- Removable crumb tray
- Humidity pan
- Temperature indicating gauge
- Operating temperature: 50°C -80°C

SPECIFICATIONS - PWK0007

VOLTAGE: 230V
POWER: 0.75kW
DIMENSIONS: 350 x 350 x 560mm
WEIGHT: 13.7kg

SPECIFICATIONS - PWA1007

VOLTAGE: 230V
POWER: 1.5kW
DIMENSIONS: 530 x 560 x 705mm
WEIGHT: 25kg

ORDER CODE:

- PWK0007 • PIE WARMER ANVIL - MINI
- PWA1007 • PIE WARMER ANVIL - 450mm

All Models



DISPLAY UNITS HEATED - FLOOR STANDING



FEATURES

- Temperature range +40°C to +75°C
- Will maintain displayed product at HACCP controlled temperature
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for accuracy
- Grade 304 Stainless Steel interior
- Unit provided with 2 adjustable shelves
- Independent digital temperature indication inside unit

SPECIFICATIONS - DHC1900

CAPACITY: 225Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 730 x 1200mm
 WEIGHT: 210kg

All Models

120V ✓

60Hz

SPECIFICATIONS - DHC2200

CAPACITY: 310Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 730 x 1200mm
 WEIGHT: 255kg

SPECIFICATIONS - DHC2500

CAPACITY: 395Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 730 x 1200mm
 WEIGHT: 315kg

ORDER CODES:

- DHC1900 • DISPLAY UNIT HEATED - F/STAND - 900mm
- DHC2200 • DISPLAY UNIT HEATED - F/STAND - 1200mm
- DHC2500 • DISPLAY UNIT HEATED - F/STAND - 1500mm

DISPLAY UNITS HEATED - COUNTERSUNK

FEATURES

- Counter top type can be fitted on or into counter
- Robust Stainless Steel outer body
- Temperature range +40°C to +75°C @ ambient temperature of +32°C
- Will maintain displayed product at HACCP controlled temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf

SPECIFICATIONS - DHC0900

CAPACITY: 70Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 470 x 680mm
 WEIGHT: 50kg

All Models

120V ✓

60Hz

SPECIFICATIONS - DHC1200

CAPACITY: 94Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 470 x 680mm
 WEIGHT: 65kg

SPECIFICATIONS - DHC1500

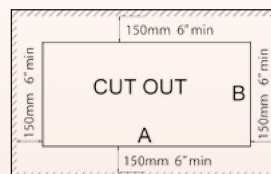
CAPACITY: 118Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 470 x 680mm
 WEIGHT: 80kg



ORDER CODES:

- DHC0900 • DISPLAY UNIT HEATED - COUNTERSUNK - 900mm
- DHC1200 • DISPLAY UNIT HEATED - COUNTERSUNK - 1200mm
- DHC1500 • DISPLAY UNIT HEATED - COUNTERSUNK - 1500mm

WORKTOP CUT OUT



Model	A	B
DHC0900	850	430
DHC1200	1150	430
DHC1500	1450	430

NOTE: It is essential that the cabinet below the cut out is well ventilated. poor ventilation will affect the performance of the unit.

DISPLAY UNITS HEATED - COUNTER TOP



FEATURES

- Robust Stainless Steel outer body
- Temperature range +40°C to +75°C @ ambient temperature of +32°C
- Will maintain displayed product at HACCP control temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf

SPECIFICATIONS - DHC4900

CAPACITY: 140Lt
SHELVES: 2
VOLTAGE: 230V, 50Hz
DIMENSIONS: 900 x 540 x 790mm
WEIGHT: 80kg

SPECIFICATIONS - DHC4200

CAPACITY: 190Lt
SHELVES: 2
VOLTAGE: 230V, 50Hz
DIMENSIONS: 1200 x 540 x 790mm
WEIGHT: 95kg

SPECIFICATIONS - DHC4500

CAPACITY: 240Lt
SHELVES: 2
VOLTAGE: 230V, 50Hz
DIMENSIONS: 1500 x 540 x 790mm
WEIGHT: 110kg

All Models

120V
✓

60Hz

ORDER CODES:

- DHC4900 • DISPLAY UNIT HEATED - COUNTER TOP - 900mm
- DHC4200 • DISPLAY UNIT HEATED - COUNTER TOP - 1200mm
- DHC4500 • DISPLAY UNIT HEATED - COUNTER /TOP - 1500mm



DISPLAY UNITS HEATED - FLOOR STANDING

FEATURES

- Pleasing modern design
- Temperature range +40°C to +75°C @ ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 stainless steel interior
- Unit provided with two adjustable shelves

SPECIFICATIONS - DHC7900

Capacity: 285 lt
 Shelves: 3
 Voltage: 230V, 50Hz
 Dimensions: 900 x 680 x 1200mm
 Weight: 215kg

SPECIFICATIONS - DHC7200

Capacity: 390 lt
 Shelves: 3
 Voltage: 230V, 50Hz
 Dimensions: 1200 x 680 x 1200mm
 Weight: 260kg

SPECIFICATIONS - DHC7500

Capacity: 500 lt
 Shelves: 3
 Voltage: 230V, 50Hz
 Dimensions: 1500 x 680 x 1200mm
 Weight: 300kg

All Models

120V ✓

60Hz



ORDER CODES:

- DHC7900 • DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 900mm
- DHC7200 • DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 1200mm
- DHC7500 • DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 1500mm

HEATED DISPLAY MERCHANDISER - COUNTERTOP

FEATURES

- Completely portable and easy to transport
- Minimal frame open design for better display
- Screened glass for up market appearance
- Cable entry from underneath
- Low maintenance Halogen light fittings
- High power German supplied tangential fan blowers
- Fits international standard size pans or inserts up to 100mm depth (must be ordered separately)
- Removable top glass easy to clean
- High quality smooth running removable sliding doors
- Removable water tray to provide humidity
- Removable chrome wire rack for additional small items
- Thermostatic heat control
- Dry heat element with fan assisted air flow provides even heat distribution
- Humidity tray to maintain moisture

SPECIFICATIONS - HDM0003

NUMBER OF DIVISIONS: 3
 MAX INSERT DEPTH: 100mm
 POWER RATING: 2.5kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1074 x 728 x 627mm
 BOX DIMENSIONS: 1190 x 810 x 760mm
 PACKED WEIGHT: 40kg

120V



(FOOD PANS SOLD SEPARATELY)

ORDER CODES:

- HDM0003 • HEATED DISPLAY MERCHANDISER SALVADORE - 3 DIVISION

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 fluorescent lighting for perfect product presentation
- Adjustable feet for levelling on uneven surfaces

SPECIFICATIONS - BMA4002

VOLTAGE: 230V
POWER: 1.8kW
DIMENSIONS: 733 x 710 x 728mm
WEIGHT: 65kg
DIVISIONS: 2

All Models



SPECIFICATIONS - BMA4003

VOLTAGE: 230V
POWER: 1.8kW
DIMENSIONS: 1074 x 710 x 728mm
WEIGHT: 95kg
DIVISIONS: 3

ORDER CODES:

- BMA4002 HOT FOOD BAR ANVIL - 2 DIVISION
- BMA4003 HOT FOOD BAR ANVIL - 3 DIVISION



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

SPECIFICATIONS - RSA1100

POWER RATING: 1.5kW
 VOLTAGE: 230V
 DIMENSIONS: 1060 x 390 x 500mm
 Weight: 14.5kg

All Models



SPECIFICATIONS - RSA1700

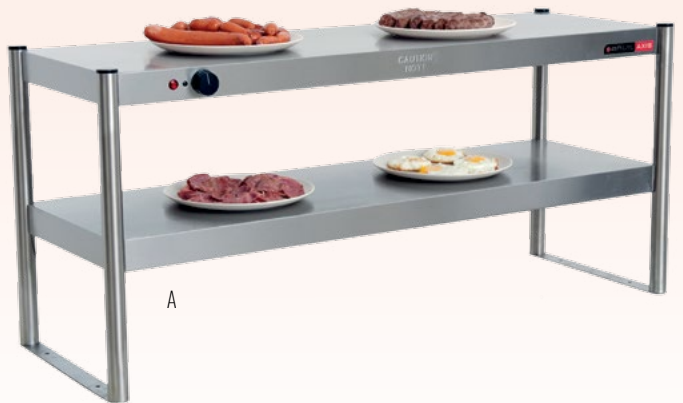
POWER RATING: 2.3kW
 VOLTAGE: 230V
 DIMENSIONS: 1660 x 390 x 500mm
 Weight: 20kg

SPECIFICATIONS - RSA2300

POWER RATING: 2.7kW
 VOLTAGE: 230V
 DIMENSIONS: 2260 x 390 x 500mm
 Weight: 30kg

ORDER CODES:

RSA1100	A	RISER SHELF ANVIL - 1100mm
RSA1700	•	RISER SHELF ANVIL - 1700mm
RSA2300	•	RISER SHELF ANVIL - 2300mm
RSA1101	B	RISER SHELF ANVIL NEUTRAL - 1100mm
RSA1701	•	RISER SHELF ANVIL NEUTRAL - 1700mm
RSA2301	•	RISER SHELF ANVIL NEUTRAL - 2300mm



ELECTRIC WATER URN - STANDARD



FEATURES

- 2.7kW Element controlled by a Simmerstat energy regulator
- The all-welded Stainless Steel body is impervious to rust, and tough enough to withstand day to day knocks
- Modern and fashionable, its clean lines compliment the aesthetics of your business

ORDER CODES:

- URS0012 URN ELECTRIC ANVIL STANDARD - 12Lt
- URS0016 URN ELECTRIC ANVIL STANDARD - 16Lt
- URS0020 URN ELECTRIC ANVIL STANDARD - 20Lt
- URS0030 URN ELECTRIC ANVIL STANDARD - 30Lt

All Models



ELECTRIC WATER URN - ANTI BOIL-DRY

FEATURES

- Special feature protects against urn boiling dry - prevent costly repairs and down time by insisting on Anvil antiboil Dry Urns
- Controlled by a Simmerstat energy regulator, with additional safety thermostat
- Boil dry 2.7kW element eliminates the need to replace a costly element
- When the water level runs dry the element switches off

ORDER CODES:

- URB1012 URN ELECTRIC ANVIL ANTI BOIL DRY - 12Lt
- URB1016 URN ELECTRIC ANVIL ANTI BOIL DRY - 16Lt
- URB1020 URN ELECTRIC ANVIL ANTI BOIL DRY - 20Lt
- URB1030 URN ELECTRIC ANVIL ANTI BOIL DRY - 30Lt

All Models



SPEEDBOIL



A



B



C



D



FEATURES

- Stainless Steel Construction
- On Tap Boiling Water
- Wall Mounted with the option of concealed plumbing available on all units
- Fully Automated
- Advanced Electronic Controls
- Energy Efficient, Safe and Hygienic
- Convenient and Steam Free
- Modern design for front of house installations

SPECIFICATIONS - SBA0150

CAPACITY:	15Lt
POWER RATING:	230V - 50Hz - 2.4kW
DIMENSIONS:	395 x 246 x 579mm
BOX DIMENSIONS:	459 x 320 x 654mm
PACKED WEIGHT:	13kg

SPECIFICATIONS - SBA0100

CAPACITY:	10Lt
POWER RATING:	230V - 50Hz - 2.0kW
DIMENSIONS:	368 x 225 x 528mm
BOX DIMENSIONS:	432 x 300 x 603mm
PACKED WEIGHT:	11.5kg

SPECIFICATIONS - SBA0075

CAPACITY:	7.5Lt
POWER RATING:	230V - 50Hz - 2.0kW
DIMENSIONS:	354 x 209 x 497mm
BOX DIMENSIONS:	418 x 283 x 572mm
PACKED WEIGHT:	10.5kg

SPECIFICATIONS - SBA0050

CAPACITY:	5Lt
POWER RATING:	230V - 50Hz - 2.0kW
DIMENSIONS:	339 x 193 x 450mm
BOX DIMENSIONS:	403 x 267 x 525mm
PACKED WEIGHT:	9.5kg

ORDER CODES:

SBA0150	A	SPEEDBOIL ANVIL - 15Lt
SBA0100	B	SPEEDBOIL ANVIL - 10Lt
SBA0075	C	SPEEDBOIL ANVIL - 7.5Lt
SBA0050	D	SPEEDBOIL ANVIL - 5Lt

All Models



THE SOUS VIDE TECHNIQUE

Sous Vide also known as low temperature cooking, was developed in 1974 to reduce shrinkage when preparing foie gras. Development of the technique resulted in an unexpected low shrinkage of less than 5% compared to the 40% seen with conventional cooking methods.

Sous Vide cooking has been proven to produce consistent, high quality results every time: retaining vitamins, micro nutrients, and mineral salts fat compositions are not altered - resulting in a noticeably better taste and texture.

Due to a temperature consistency of $\pm 0.01^{\circ}\text{C}$ chefs are able to prepare fish, meat or vegetables exactly as desired. Once the preferred temperature is reached, it can be kept constant for hours - making it virtually impossible to over cook any type of food. Using water as the heating medium guarantees that the temperature is the same at every point in the bath/vessel.

Consider all of these advantages Sous Vide cooking provided a real alternative to conventional cooking methods. Maximize kitchen efficiency, save on overhead expenses, and increase menu quality.

BENEFITS OF SOUS VIDE COOKING

- Retains all nutrients
- Highest possible food quality
- Improves kitchen time management and efficiency
- Reduces shrinkage loss to max. 5%
- Preserves the natural flavour of the food
- Saves money due to more efficient cooking and reduces spoilage
- Freshness, color and appearance remain unchanged until serving
- Constantly reliable results due to $\pm 0.01^{\circ}\text{C}$ temperature
- No moisture loss, minimal shrinkage
- No more over cooking

SOUS VIDE CIRCULATOR ONLY

FEATURES

- Powerful circulation pump with removable filter to ensure uniform temperature distribution.
- Submersible parts made from Stainless steel for durability and ease of cleaning.
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature.
- Versatile clamp for attaching directly to inserts.

SPECIFICATIONS

POWER: 1.5kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 145 x 130 x 320mm
WEIGHT: 1.9kg

ORDER CODE:

SVD0002 A SOUS VIDE CIRCULATOR ONLY



SOUS VIDE CIRCULATOR & BATH COMPLETE

FEATURES

- Powerful circulation pump with multiple inlet and outlet jets to ensure uniform temperature distribution, fitted with removable filters.
- Lift out cooking tray for easy loading and unloading
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature.
- Lid with insulated mat to preserve heat.
- Large surface area silicone heating element.

SPECIFICATIONS

POWER: 0.62kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 420 x 283 x 290mm
WEIGHT: 6.3kg

ORDER CODE:

SVD0003 A SOUS VIDE BATH and CIRCULATOR COMPLETE UNIT





Processing

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
- Cast aluminium wave plate specially designed to minimize waste and improve the efficiency of the peeler
- High grade Stainless Steel drum
- User friendly door handle mechanism
- Rubber lid, to minimise vibration noise
-

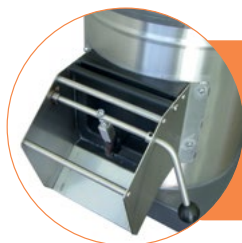
SPECIFICATIONS - PPA0012

OUTPUT: UP TO 240kg PER HOUR
 VOLTAGE: 230V - 50Hz
 POWER: 0.55kW
 DIMENSIONS: 780 x 420 x 1450mm



ORDER CODES:

- PPA0012 • POTATO PEELER ANVIL - 12kg
- PPA1012 • POTATO PEELER ANVIL - 12kg WITH TIMER



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

WALL MOUNT SHELF

FEATURES

- All stainless steel construction.
- Available in single or double shelf format.
- Standard widths 600, 900 and 1200mm.
- A depth of 300.
- Adjustable height
- Shelves come flat packed for convenient transportation.

ORDER CODES:

- SSW0600 • WALL MOUNT SHELF 600mm - 300mm Depth
- SSW0900 • WALL MOUNT SHELF 900mm - 300mm Depth
- SSW1200 • WALL MOUNT SHELF 1200mm - 300mm Depth
- SSW2600 • WALL MOUNT SHELF DOUBLE - 600mm - 300mm Depth
- SSW2900 • WALL MOUNT SHELF DOUBLE - 900mm - 300mm Depth
- SSW2200 • WALL MOUNT SHELF DOUBLE - 1200mm - 300mm Depth



WRAPPING MACHINES

SPECIFICATIONS - WMW1380

POWER: 0.175kW
 VOLTAGE: 230V
 DIMENSIONS: 463 x 670 x 158mm
 WEIGHT: 6kg
 MAX ROLL SIZE: 380mm



(EXCLUDES PLASTIC WRAPPING)

SPECIFICATIONS - WMW4500

POWER: 0.21kW
 VOLTAGE: 230V
 DIMENSIONS: 583 x 670 x 158mm
 WEIGHT: 7kg
 MAX ROLL SIZE: 500mm



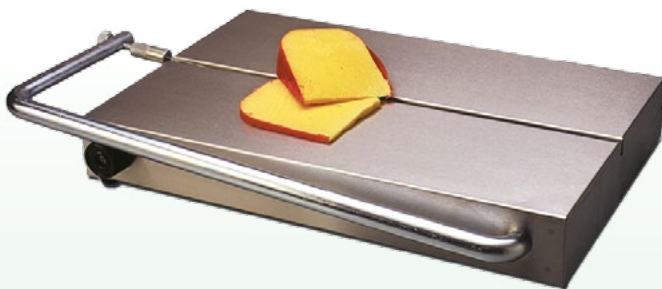
ORDER CODES:

- WMW1380 · WRAPPING MACHINE S/STEEL - 380mm
- WMW4500 · WRAPPING MACHINE S/STEEL - 500mm

Fitted with water resistant, long lasting pad element



CHEESE CUTTER MANUAL



ORDER CODES:

- CCM0400 · CHEESE CUTTER MANUAL- ANVIL - 400mm
- XCCM0001 · CHEESE CUTTER REPLACEMENT WIRE - PACK OF 6

10LT PLANETARY MIXER - WITH SAFETY GRID



Unit must be stopped before gear change. All mixers come standard with dough hook, whisk and flat beater. Ideal for small bakeries and home industries

SPECIFICATIONS - MPA1010

TOTAL VOLUMETRIC CAPACITY: 10Lt
 VOLTAGE: 230V - 50Hz
 POWER: 0.60kW
 DIMENSIONS: 470 x 450 x 600mm
 PLANETARY SPEED: 3 SPEED GEARBOX
 WEIGHT: 110kg
 MAX FLOUR CAPACITY: 2,5kg



ORDER CODE:

MPA1010 • FOOD MIXER - 10lt (WITH SAFETY GUARD)

FLOOR STANDING PLANETARY MIXER - WITH SAFETY GRID

FEATURES

- Fixed head and adjustable height mixing bowl.
- Fitted with 3 speed gearbox.
- Silent transmission system.
- Machine has chip and stain resistant finish.
- Stainless steel protection grid.

A must for any professional kitchen: reliable, quiet and durable with unsurpassed performance. Comes standard with Stainless Steel mixing bowl, whisk, dough hook and spatula attachment

SPECIFICATIONS - MPA1020

TOTAL VOLUMETRIC CAPACITY: 20Lt
 VOLTAGE: 230V - 50Hz
 POWER: 1.1kW
 DIMENSIONS: 470 x 450 x 600mm
 PLANETARY SPEED: 3 SPEED GEARBOX
 WEIGHT: 122kg
 MAX FLOUR CAPACITY: 5kg



SPECIFICATIONS - MPA1030

TOTAL VOLUMETRIC CAPACITY: 30Lt
 VOLTAGE: 230V - 50Hz
 POWER: 1.3kW
 DIMENSIONS: 580 x 510 x 1000mm
 PLANETARY SPEED: 3 SPEED GEARBOX
 WEIGHT: 140kg
 MAX FLOUR CAPACITY: 7kg



ORDER CODES:

MPA1020 • FOOD MIXER-20 Lt (WITH SAFETY GUARD)
 MPA1030 • FOOD MIXER-30 Lt (WITH SAFETY GUARD)



MEAT SLICERS



Ideal for medium size workloads in small restaurants and take-away operations

SPECIFICATIONS - SLR5009

CUT CAPACITY: 190 x 160mm
 CUT THICKNESS: 1 - 9,5mm
 CUT LENGTH: 190mm
 CUT HEIGHT: 160mm
 POWER: 0.20kW - 230V - 50Hz
 DIMENSIONS: 457 x 368 x 368mm
 BLADE DIAMETER: 229mm (9")
 WEIGHT: 17kg
 • BUILT-IN BLADE SHARPENER

120V
✓

ORDER CODE:

SLR5009 • MEAT SLICER 9" BLADE

Ideal for medium size workloads in small restaurants and take-away operations

SPECIFICATIONS - SLR5010

CUT CAPACITY: 190 x 170mm
 CUT THICKNESS: 1 - 9,5mm
 CUT LENGTH: 190mm
 CUT HEIGHT: 170mm
 POWER: 0.32kW - 230V - 50Hz
 DIMENSIONS: 483 x 368 x 368mm
 BLADE DIAMETER: 250mm (10")
 WEIGHT: 18kg
 • BUILT-IN BLADE SHARPENER

120V
✓



SPECIFICATIONS - SLR5012

CUT CAPACITY: 236 x 152mm
 CUT THICKNESS: 1 - 16mm
 CUT LENGTH: 236mm
 CUT HEIGHT: 152mm
 POWER: 0.45kW, 230V - 50Hz
 DIMENSIONS: 610 x 457 x 457mm
 BLADE DIAMETER: 305mm
 WEIGHT: 28kg
 • NO BLADE SHARPENER

120V
✓



ORDER CODES:

SLR5010 • MEAT SLICER - 10" BLADE
 SLR5012 • MEAT SLICER - 12" BLADE



Double platform designed for high production outputs in butcheries and supermarkets, perfect for slicing raw meat for steaks. Adjustable cut thickness from 1 to 30mm. Vertical slicer 90° - less product friction and a more comfortable working position.

SPECIFICATIONS - SLR5312 HEAVY DUTY

CUT CAPACITY: 236 x 152mm
 CUT THICKNESS: 1 - 16mm
 POWER: 0.42kW - 230V - 50Hz
 DIMENSIONS: 622 x 508 x 457mm
 BLADE DIAMETER: 305mm
 WEIGHT: 41kg
 • NO BLADE SHARPENER

120V
✓

ORDER CODE:

SLR5312 • MEAT SLICER - 12" BLADE HEAVY DUTY



Refrigeration

CAKE DISPLAY FRIDGES

FEATURES

- Compact design for counter top use
- 4 fully adjustable shelves
- Available with either rotating or fixed adjustable height shelves
- Adjustable leveling feet
- Exterior and interior constructed from Aluminium and Stainless Steel
- Double glazed windows with heater to prevent condensation
- Self closing magnetic sealing door
- Automatic defrost
- Digital electronic temperature control unit
- Ozone friendly R134a gas
- Designed for tropical conditions
- Interior illumination for perfect product presentation

SPECIFICATIONS - CDF2000 / CDF4000

DIMENSIONS: 524 x 449 x 1083mm
 WEIGHT: 60kg
 CAPACITY: 120L
 POWER: 0.48kW
 VOLTAGE: 230V - 50Hz
 TEMP: +2°C to +10°C at ambient temperature 32°C



ORDER CODES:

CDF2000 A CAKE DISPLAY FRIDGE - TABLE TOP - ROTATING SHELVES
 CDF4000 B CAKE DISPLAY FRIDGE - TABLE TOP - FIXED SHELVES

This unit is specifically designed for shops that offer cakes on their menu and have limited space.

FEATURES

- Modern design
- Ozone friendly R134a gas
- Double glazed windows with heater to prevent condensation
- 5 Rotating glass shelves and 1 lower mirror shelf
- Height adjustable shelves
- Reliable refrigeration system using high quality components
- Interior illumination for perfect product presentation
- Accurate digital temperature control with digital temperature readout
- Castor wheels for ease of movement
- Automatic defrost
- Fitted with a tropicalised compressor and condenser making it suitable for operation in tropical conditions

SPECIFICATIONS - CDF2001

DIMENSIONS: 650 x 650 x 1790mm
 WEIGHT: 110kg
 CAPACITY: 500L
 POWER: 0.57kW
 VOLTAGE: 230V - 50Hz
 TEMP: +2°C to +10°C at ambient temperature 32°C



ORDER CODE:

CDF2001 • CAKE DISPLAY FRIDGE - FLOOR STANDING



DISPLAY UNITS REFRIGERATED - FLOOR STANDING



FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Unit provided with 2 adjustable shelves
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Double glazed heated glass windows to prevent condensation
- Grade 304 Stainless Steel interior
- Castor wheels make the unit easy to move
- Double glazed glass windows to prevent condensation

SPECIFICATIONS - DFC0900

CAPACITY:	225Lt
SHELVES:	3
POWER:	0.580kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	900 x 730 x 1200mm
WEIGHT:	220kg

SPECIFICATIONS - DFC1200

CAPACITY:	310Lt
SHELVES:	3
POWER:	0.705kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1200 x 730 x 1200mm
WEIGHT:	270kg

All Models

120V
✓

SPECIFICATIONS - DFC1500

CAPACITY:	395Lt
SHELVES:	3
POWER:	0.855kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1500 x 730 x 1200mm
WEIGHT:	330kg

ORDER CODES:

DFC0900	•	DISPLAY UNIT FRIDGE - F/STAND - 900mm
DFC1200	•	DISPLAY UNIT FRIDGE - F/STAND - 1200mm
DFC1500	•	DISPLAY UNIT FRIDGE - F/STAND - 1500mm



DISPLAY UNITS REFRIGERATED - COUNTER TOP

FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Unit provided with 1 adjustable shelf
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Tempered glass
- Grade 304 Stainless Steel interior
- Double glazed glass windows to prevent condensation
- Suitable for countersinking



SPECIFICATIONS - DFC1900

CAPACITY: 70Lt
 SHELVES: 2
 POWER: 0.289kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 900 x 470 x 680mm
 WEIGHT: 60kg

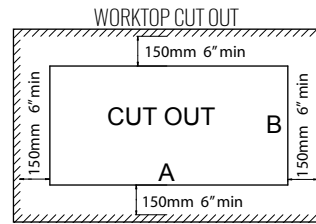
SPECIFICATIONS - DFC2200

CAPACITY: 94Lt
 SHELVES: 2
 POWER: 0.405kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1200 x 470 x 680mm
 WEIGHT: 75kg

SPECIFICATIONS - DFC2500

CAPACITY: 118Lt
 SHELVES: 2
 POWER: 0.417kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1500 x 470 x 680mm
 WEIGHT: 90kg

All Models



Model	A	B
DFC1900	850	430
DFC1200	1150	430
DFC1500	1450	430

ORDER CODES:

- DFC1900 DISPLAY UNIT FRIDGE - C/SUNK - 900mm
- DFC2200 DISPLAY UNIT FRIDGE - C/SUNK - 1200mm
- DFC2500 DISPLAY UNIT FRIDGE - C/SUNK - 1500mm



DISPLAY UNITS REFRIGERATED - COUNTER TOP



ORDER CODES:

- DFC4900 · DISPLAY UNIT FRIDGE - C/TOP - 900mm
- DFC4200 · DISPLAY UNIT FRIDGE - C/TOP - 1200mm
- DFC4500 · DISPLAY UNIT FRIDGE - C/TOP - 1500mm

FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Tempered glass
- Grade 304 Stainless Steel interior

SPECIFICATIONS - DFC4900

CAPACITY:	140Lt
SHELVES:	2
POWER:	0.415kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	900 x 540 x 790mm
WEIGHT:	90kg

All Models

120V



SPECIFICATIONS - DFC4200

CAPACITY:	190Lt
SHELVES:	2
POWER:	0.562kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1200 x 540 x 790mm
WEIGHT:	115kg

SPECIFICATIONS - DFC4500

CAPACITY:	240Lt
SHELVES:	2
POWER:	0.598kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1500 x 540 x 790mm
WEIGHT:	140kg

REFRIGERATED PIZZA DISPLAY 6 AND 9 DIVISION

The Anvil refrigerated pizza display cabinets are ideal for the display and storage of ingredients used in pizza and sandwich outlets.



ORDER CODES:

- PIF1400 · PIZZA INGREDIENT FRIDGE ANVIL - 1400mm
- PIF2000 · PIZZA INGREDIENT FRIDGE ANVIL - 2000mm

FEATURES

- Keeps food between +2°C and +10°C at 32°C ambient
- Ideal for storing and display of pizza or sandwich ingredients
- Completely portable and easy to transport
- Sneeze guard glass for hygiene
- Low maintenance auto defrost function
- Can accommodate 6 or 9 inch 1/4 inserts (not included)
- Easy to clean glass panels
- High quality digital set point controller

SPECIFICATIONS - PIF1400

POWER:	0,16kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1400 x 350 x 440mm
BOX DIMENSIONS:	500 x 450 x 540mm
PACKED WEIGHT:	44kg

SPECIFICATIONS - PIF2000

POWER:	0,16kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	2000 x 350 x 440mm
BOX DIMENSIONS:	2100 x 450 x 540mm
PACKED WEIGHT:	53kg

ICE CREAM DISPLAY FRIDGES



(Inserts Included)

FEATURES

- Perfect for display of Ice Cream at point of sale
- Automatic defrost
- Temperature range -20°C to -15°C
- High quality digital temperature controller
- Heated front window to prevent condensation build up
- Low pressure hermetic compressor R404 gas
- Unit supplied with five Polycarbonate 5Lt storage pans
- Table top mounting
- Grade 304 stainless steel interior

SPECIFICATIONS: ICF0900

CAPACITY: 5 x 5Lt pans
 POWER: 0.5kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 900 x 519 x 790mm
 WEIGHT: 70kg

All Models



SPECIFICATIONS: ICF1200

CAPACITY: 7 x 5Lt pans
 POWER: 0.5kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1200 x 519 x 790mm
 WEIGHT: 115kg

SPECIFICATIONS: ICF1500

CAPACITY: 9 x 5Lt pans
 POWER: 0.5kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1500 x 519 x 790mm
 WEIGHT: 156kg

ORDER CODES:

- | | | |
|----------|---|--|
| ICF0900 | • | ICE CREAM FRIDGE WITH 4 INSERTS- 900mm |
| ICF1200 | • | ICE CREAM FRIDGE WITH 5 INSERTS - 1200mm |
| ICF1500 | • | ICE CREAM FRIDGE WITH 7 INSERTS - 1500mm |
| XICF0001 | • | ICE CREAM FREEZER INSERT |



DISPLAY UNITS REFRIGERATED - FLOOR STANDING

FEATURES

- Temperature range +2°C to +8°C ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 stainless steel interior
- Unit provided with two adjustable shelves
- Automatic defrost
- Tempered heated glass
- Double glazed glass window to prevent condensation

SPECIFICATIONS - DFC7900

CAPACITY:	285Lt
SHELVES:	3
POWER:	0.626kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	900 x 680 x 1200mm
WEIGHT:	215kg

SPECIFICATIONS - DFC7200

CAPACITY:	390Lt
SHELVES:	3
POWER:	0.769kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1200 x 680 x 1200mm
WEIGHT:	260kg

All Models



SPECIFICATIONS - DFC7500

CAPACITY:	500Lt
SHELVES:	3
POWER:	0.923kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1500 x 680 x 1200mm
WEIGHT:	300kg



ORDER CODES:

- | | | |
|---------|---|--------------------------------------|
| DFC7900 | • | DISPLAY UNIT FRIDGE - F/STAND 900mm |
| DFC7200 | • | DISPLAY UNIT FRIDGE - F/STAND 1200mm |
| DFC7500 | • | DISPLAY UNIT FRIDGE - F/STAND 1500mm |

