



GAS SALAMANDER

“Anvil’s Stainless Steel Salamanders are ideal for gratinating, melting cheese and sandwiches. They are also useful for defrosting ready-made dishes, reheating pizzas, croissants, sausage rolls etc.”

Model: SAG0002

APPLICATION

- Perfect for restaurants, pubs, coffee shops and cafes
- Grills, melts, roasts and browns
- Use as a plate warmer or, by removing rear cover can be used as a pass through

CONSTRUCTION

- Three position grid system - comes standard with one grid and one crumb tray
- Grills, warms plates, melts, browns and gratinates
- Piezzo electric ignition
- Flame failure safety device
- Plate warm rack on top
- Can be converted for pass through use
- Wall mounting bracket included

HEATING

- Powerful ceramic, top heating burner

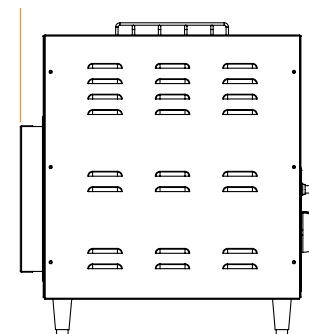
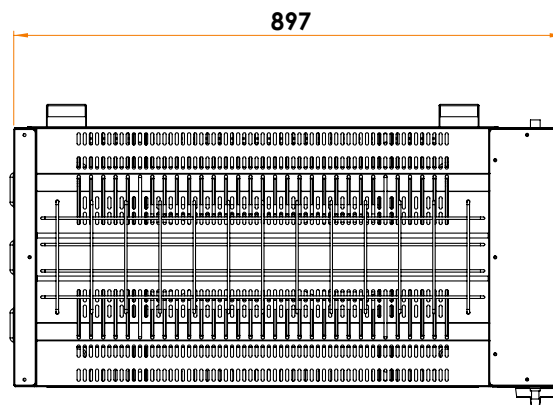
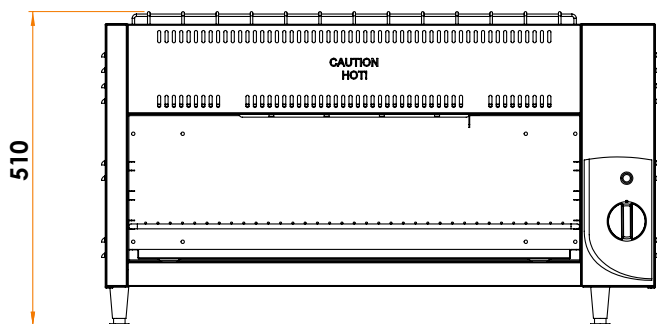


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ALL ANVIL EQUIPMENT COMES WITH A ONE
YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.
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DESCRIPTION

GAS SALAMANDER

MODEL	SAG0002
OUTPUT (BTU) PER BURNER	18 000
DIMENSIONS (mm) (W x D x H)	897 x 493 x 510
BOX DIMMS (mm) (W x D x H)	990 x 590 x 525
PACKED WEIGHT (kg)	35
SUPPLIED WITH REGULATOR	YES
GAS	LPG

- Suitable for conversion to natural gas by a certified gas installer

Model: SAG0002

NOTE: When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top.



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Note: Output performance figures quoted are dependant on various factors

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.