

Griddle Flat Top Gas - Flat

"Anvil's gas griddles serve up the best steaks, chops and burgers, mixed grills and seafood. The possibilities are endless."



Model: FTA6600

APPLICATION

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Easy to connect 1m flexable hose and regulator supplied with unit
- Can be used with small gas cylinders
- · Available in various sizes. Ribbed or flat

CONSTRUCTION

- Grease trough collects excess grease
- Splash back collects undue grease spattering
- Piezzo switch mechanism for easy igniting
- The 600mm appliances have two burners with independent controls
- Adjustable feet enable the slope of the griddle to be angled as desired

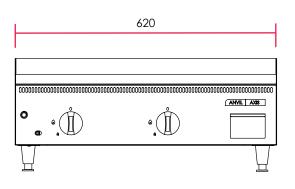
HEATING

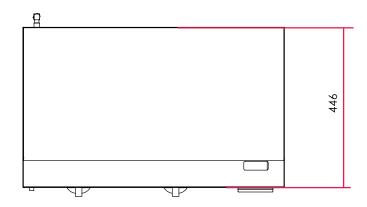
- Rapidly heats up to optimum cooking temperature
- Burner design ensures even heat distribution

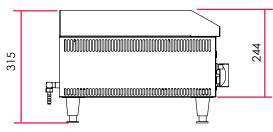
SAFETY

 Built in flame failure device which shuts down gas supply within 60 seconds of the flame going out for any reason









DESCRIPTION

MODELS COOKING SURFACE OUTPUT (BTU) DIMENSIONS (mm) (W x D x H) BOX DIMMS (mm) (W x D x H) GRILL AREA (mm) (W x D) PACKED WEIGHT (kg) SUPPLIED WITH REGULATOR GAS

• Suitable for a conversion to natural gas by a certified gas

GRIDDLE 600mm

FTA6600 **FLAT** 25 000 620 x 446 x 244 735 x 471 x 270 616 x 400 28 YES LPG



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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 of the product to the top.



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.