



Our range of gas and electric appliances will provide your business with all the energy and passion needed to produce great results. From baking muffins to producing a refreshing cup of coffee, our comprehensive range of products will ensure that your kitchen has reliable and dependable equipment to cater for all your business cooking and heating requirements.

05

Heating



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Anvil is manufactured in South Africa according to the SABS electrical safety requirements and approved by the LPG Safety Association SA. Anvil is sold in over 30 countries world wide.

- Modular equipment - All Anvil products have been designed to ensure a modular fit to complement modern kitchens
- Special designs - All Anvil products are manufactured to withstand the harsh South African conditions and are ideally suited for restaurants, institutions, school tuck shops, bed & breakfasts, industrial caterers, etc
- Quality - All components used are of the finest quality
- Commercial Equipment - Manufactured specifically for rugged working conditions

ANVIL ITEMS COMPLY WITH SOUTH AFRICAN REGULATORY STANDARDS

A



BAIN-MARIE - TABLE TOP

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



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
XBMA0002		BAIN MARIE ANVIL - DIVIDER

(INSERTS AND DIVIDERS SOLD SEPARATELY)



BAIN MARIE - GAS

ANVIL APEX

FEATURES

- Safety approved by the LPG Safety Association of SA
- Tap for easy drainage
- Quality gas control valves
- Piezo ignitor for safe and easy operation
- Automatic flame failure device shuts off gas in the event of flame going out
- Adjustable feet for varied height preference
- Ideal for use by caterers, clubs, restaurants, etc

SPECIFICATIONS - BMA3001

OUTPUT: 7500 BTU
 DIMENSIONS: 400 x 680 x 350mm
 WEIGHT: 15kg
 REGULATOR: YES



(INSERTS NOT INCLUDED)

ORDER CODE:

BMA3001 • BAIN MARIE TABLE TOP - GAS - 1 DIVISION

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

FISH FRYER - ELECTRIC

ANVIL AXIS

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

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



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

ORDER CODE:

- FFA2001 • FISH FRYER ANVIL - SINGLE PAN (ELEC)
 FFA2002 • FISH FRYER ANVIL - DOUBLE PAN (ELEC)
 FFI0001 • FISH FRYER ANVIL - NIGHT COVER ONLY
 FFI0150 • FISH FRYER ANVIL - INSERT 1/2 x 150mm
 FFB2250 • FISH FRYER BASKET - SPARE BASKET - S/STEEL



(STAINLESS STEEL BASKETS INCLUDED)



(STAINLESS STEEL BASKET INCLUDED)

FROZEN CHIP FRYER - ELECTRIC

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

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



(STAINLESS STEEL BASKET INCLUDED)

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
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C - 200°C
- Flame failure safety device
- Comes complete with Stainless Steel frying basket
- Designed for LPG gas
- Adjustable feet for varied height preference

SPECIFICATIONS - FFA4010

PRODUCTION OUTPUT:	APPROX 4kg FRENCH FRIES PER HOUR	
OUTPUT:	11 000 BTU	
GAS:	LPG	
VOLUME OF OIL:	8Lt	
DIMENSIONS:	300 x 653 x 429mm	
WEIGHT:	12kg	
REGULATOR:	YES	

ORDER CODE:

- FFA4010 FISH FRYER ANVIL - SINGLE PAN - GAS

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

DEEP FAT FRYER GAS - DOUBLE 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
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C - 200°C
- Flame failure safety device
- Comes complete with Stainless Steel frying basket
- Designed for LP gas
- Adjustable feet for varied height preference

SPECIFICATIONS - FFA4020

OUTPUT:	APPROX 8kg FRENCH FRIES PER HOUR
OUTPUT:	22 000 BTU
GAS:	LPG
VOLUME OF OIL:	2 x 8Lt
DIMENSIONS:	609 x 653 x 429mm
WEIGHT:	21kg
REGULATOR:	Yes



ORDER CODE:

FFA4020 • FISH FRYER ANVIL - DOUBLE PAN - GAS

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

ANVIL APEX

IMPROVED



(STAINLESS STEEL BASKET INCLUDED)

HEAVY DUTY FRYER - HIGH SPEED

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

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

ORDER CODE:

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

ANVIL APEX

NEW arrival



(STAINLESS STEEL BASKET INCLUDED)

ANVIL APEX



(BASKETS INCLUDED)

20L FLOOR STANDING FRYER - GAS

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

FEATURES

- Large volume, 20L 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

SPECIFICATIONS - FFA3200

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



ORDER CODES:

- FFA3200 • FISH FRYER ANVIL - 1 x 20LT (GAS)
- FFB3200 • FISH FRYER BASKET - FOR FFA3200

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

ANVIL APEX



(BASKETS SOLD SEPARATELY)

2 X 10L 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

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 10L
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 10L
DIMENSIONS:	510 x 660 x 1000mm
WEIGHT:	45kg



ORDER CODES:

- FFA2010 • FISH FRYER ANVIL - 2 x 10L - 16.5kW (ELEC)
- FFA6210 • FISH FRYER ANVIL - 2 X 10L - 12kW (ELEC)
- CBS2280 • CHIPBASKET - 280 x 179 x 130mm (NO SIDE HOOKS)

20Lt FLOOR STANDING FRYER - ELECTRIC

ANVIL APEX

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
- Automatic safety cut off in the event of the oil temperature rising above 206°C
- Suitable for medium sized catering facilities
- Supplied with one drain tank
- Hinged door mechanisms

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



(BASKETS SOLD SEPARATELY)

ORDER CODES:

- | | | |
|---------|---|--|
| FFA1020 | • | FISH FRYER ANVIL - 1 x 20Lt - 16.5kW (ELEC) |
| FFA6120 | • | FISH FRYER ANVIL - 1 x 20Lt - 12kW (ELEC) |
| CBS2280 | • | CHIP BASKET- 280 x 179 x 130mm (NO SIDE HOOKS) |



ANVIL APEX



(BASKETS SOLD SEPARATELY)

2 X 20L FLOOR STANDING FRYER

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
- Suitable for higher volume operations
- Hinged door mechanisms
- Large 40mm drain valve for fast effective draining

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

ANVIL AXIS



(BASKETS SOLD SEPARATELY)

SPAZA FRYER - ELECTRIC

FEATURES

- A powerful floor standing unit that is reliable and cost effective
- This fryer has 2 x 8Lt tanks each with a capacity of 8Lt 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
- Fitted with a manual reset safety thermostat, should the operating thermostat fail, the safety thermostat will prevent the oil from over heating and flashing
- Supplied flat packed

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 FISH FRYER ANVIL - SPAZA
- FFB2250 FISH FRYER BASKET - S/STEEL

MULTI PURPOSE CHIP DUMP / BAIN MARIE / CARVERY STATION

FEATURES

- Carving station - a custom designed Stainless Steel perforated spiked tray is supplied to allow for carving of products
- Chip dump - a specially designed perforated chip tray is supplied to ensure that the chips are not damaged when scooping them from the tray
- Dry heat bain marie - the bottom element coupled to the full size 65mm deep gastronorm insert allows food to be heated

SPECIFICATIONS - CDA1003

POWER: 1.9kW
 VOLTAGE: 230V
 DIMENSIONS: 346 x 681 x 596mm
 WEIGHT: 16kg

ORDER CODES:

- CDA1003 • MULTI PURPOSE CHIP DUMP / BAIN MARIE / CARVERY UNIT - ANVIL



ANVIL AXIS



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

SPECIFICATIONS - CDA0001

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

ORDER CODE:

- CDA0001 • CHIP DUMP ANVIL



ANVIL APEX

NEW arrival



(INSERTS INCLUDED)

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

SPECIFICATIONS - CDA2001

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

ORDER CODE:

- CDA2001 • CHIP DUMP ANVIL- FLOOR STANDING





DOUGHNUT FRYER - ELECTRIC

FEATURES

- Start your own business selling vetkoek, koeksisters 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

SPECIFICATIONS - DFA0001

POWER:	2.7kW
VOLTAGE:	230V
VOLUME OF OIL:	6 - 8Lt
DIMENSIONS:	736 x 682 x 280mm
WEIGHT:	11kg



ORDER CODE:

DFA0001 • DOUGHNUT FRYER ANVIL



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

SPECIFICATIONS - STA0001

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



ORDER CODE:

STA0001 • STOVE ANVIL - SINGLE PLATE

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:

STA0002 • STOVE ANVIL - DOUBLE PLATE



(BASKETS INCLUDED)

PASTA COOKER

FEATURES

- Hinged element box with 2 stage locking
- Fits into tight counter spaces
- Pilot light indicates power on
- Carrying handles for ease of cleaning
- Variable heat control
- 4 Individual portion baskets
- Micro switch disconnects power when element box is removed

SPECIFICATIONS - PRA0001

POWER:	2.5kW
VOLTAGE:	230V
WEIGHT:	7kg
DIMENSIONS:	280 x 470 x 278mm
Volume of water:	5Lt

ORDER CODE:

PRA0001 • PASTA COOKER ANVIL



ANVIL APEX

NEW arrival



(BASKETS NOT INCLUDED)

FLOOR STANDING PASTA COOKER

FEATURES

- Large volume, 20Lt water capacity for multiple basket operation
- 304 Stainless Steel Tank construction
- Large cold well tank design with surge area
- Fill and refill the tank with a front mounted solenoid operating switch
- Plumbed in drain with overflow drain that can skim-off excess starch
- Temperature thermostatically controlled from 30°C to 110°C
- Boil dry safety thermostat
- Recovers to operating temperatures very quickly between loads
- Ideal for high volume or busy outlets
- 7.5kW per tank ensuring fast temperature rise
- Hinged door mechanisms

SPECIFICATIONS - PCA1020

POWER:	7.5kW
VOLTAGE:	230V - 2 PHASE
DIMENSIONS:	510 x 660 x 1000mm
BOX DIMENSIONS:	530 x 685 x 1010mm
WEIGHT:	45kg

ORDER CODE:

PCA1020 • PASTA COOKER ANVIL - 20Lt



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
- Safety approved by LPG Safety Association of SA

HEATING

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

SPECIFICATIONS - STG0002

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 - STG0004

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 - STG0006

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:

- STG0002 - STOVE GAS ANVIL - HEAVY DUTY - 2 BURNER
- STG0004 - STOVE GAS ANVIL - HEAVY DUTY - 4 BURNER
- STG0006 - STOVE GAS ANVIL - HEAVY DUTY - 6 BURNER

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



FLAT TOP GAS GRILLERS

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
- Safety approved by LPG Safety Association of SA

HEATING

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

SPECIFICATIONS - FTG0400

SURFACE:	FLAT
GAS:	LPG
OUTPUT:	28 000 BTU
DIMENSIONS:	450 x 675 x 350mm
GRILL AREA:	400 x 480mm
PACKED WEIGHT:	60kg
REGULATOR:	NO



SPECIFICATIONS - FTG0600

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 - FTG0900

SURFACE:	FLAT
GAS:	LPG
OUTPUT:	84 000 BTU
DIMENSIONS:	900 x 675 x 350mm
GRILL AREA:	900 x 480mm
PACKED WEIGHT:	120kg
REGULATOR:	NO



ORDER CODES:

FTG0400	A	FLAT TOP GRILLER ANVIL - 400mm - PREMIER RANGE - GAS
FTG0600	B	FLAT TOP GRILLER ANVIL - 600mm - PREMIER RANGE - GAS
FTG0900	C	FLAT TOP GRILLER ANVIL - 900mm - PREMIER RANGE - GAS

MILD STEEL STANDS

FEATURES

- The collapsible flat design allows the stand to be conveniently transported.

ORDER CODES:

GG50400	•	GAS GRILLER STAND - 400mm - M/STEEL
GG50600	•	GAS GRILLER STAND - 600mm - M/STEEL
GG50900	•	GAS GRILLER STAND - 900mm - M/STEEL

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

ANVIL APEX



A



B



C





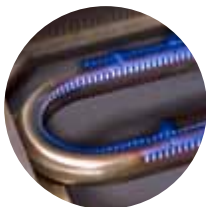
A



B



C



LAVA ROCKS

RADIANT GAS GRILLERS

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
- Conversion kits available to convert unit to lava rock griller
- Automatic flame failure device shuts off gas in the event of flame going out
- Safety approved by LPG Safety Association of SA

HEATING

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

SPECIFICATIONS - GGR0400

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



SPECIFICATIONS - GGR0600

SURFACE: RIBBED GRATES
 GAS: LPG
 OUTPUT: 56 000 BTU
 DIMENSIONS: 610 x 675 x 350mm
 GRILL AREA: 600 x 470mm
 PACKED WEIGHT: 69kg
 REGULATOR: NO



SPECIFICATIONS - GGR0900

SURFACE: RIBBED GRATES
 GAS: LPG
 OUTPUT: 84 000 BTU
 DIMENSIONS: 900 x 675 x 350mm
 GRILL AREA: 900 x 470mm
 PACKED WEIGHT: 77kg
 REGULATOR: NO



ORDER CODES:

GGR0400	A	GAS GRILLER RADIANT ANVIL - 400mm - PREMIER RANGE
GGR0600	B	GAS GRILLER RADIANT ANVIL - 600mm - PREMIER RANGE
GGR0900	C	GAS GRILLER RADIANT ANVIL - 900mm - PREMIER RANGE

LAVA ROCK CONVERSION KITS:

ORDER CODES:

- GGR1400 GAS GRILLER RADIANT ANVIL - 400mm - LAVA ROCK CONVERSION KIT
- GGR1600 GAS GRILLER RADIANT ANVIL - 600mm - LAVA ROCK CONVERSION KIT
- GGR1900 GAS GRILLER RADIANT ANVIL - 900mm - LAVA ROCK CONVERSION KIT

ORDER CODES:

- GGS0400 GAS GRILLER STAND - 400mm - M/STEEL
- GGS0600 GAS GRILLER STAND - 600mm - M/STEEL
- GGS0900 GAS GRILLER STAND - 900mm - M/STEEL

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

FLAT TOP GRILLS - 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. 10mm mild steel griddle plates.

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)
FTA2600	C	FLAT TOP GRILL ANVIL - RIBBED/FLAT - 600mm (ELEC)
FTA4400	D	FLAT TOP GRILL ANVIL - EGG GRILLER - 400mm (ELEC)
FTA1600	E	FLAT TOP GRILL ANVIL - EGG & BACON - 600mm (ELEC)



A



B



C



D



E



A



B



FLAT TOP GRILLS – GAS

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 750mm appliances have two 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.

The units are gas safety approved by the LPG Safety Association of SA.

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



SPECIFICATIONS - FTA0750 / FTA1750

SURFACE:	FLAT or HALF FLAT / HALF RIBBED
GAS:	LPG
OUTPUT:	25000 BTU
DIMENSIONS:	787 x 446 x 244mm
GRILL AREA:	750 x 400mm
WEIGHT:	30kg
REGULATOR:	YES



ORDER CODES:

FTA2400	A	FLAT TOP GRILL ANVIL - 400mm (GAS)
FTA0750	B	FLAT TOP GRILL ANVIL - 750mm (GAS)
FTA1750	B	FLAT TOP GRILL ANVIL - RIB/FLAT - 750mm (GAS)

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



ANVIL APEX



TILTING PAN

FEATURES

- Ideal for use in restaurants, canteens, institutions, etc.
- Smooth and robust tilting function
- Ideal for stews, and many forms of bulk food preparation
- Easy to clean Stainless Steel pan
- Total power output of 12kW
- Rapidly heats up to operating temperature
- Water inlet control on front panel
- Thermostatically controlled
- Automatic safety cut off in the event of overheating
- Micro switch cuts out elements when pan is tilted

SPECIFICATIONS - TPA0080

POWER:	12kW
VOLTAGE:	380V – 3 PHASE (Neutral and Earth)
DIMENSIONS:	800 x 900 x 900mm
CAPACITY:	80Lt
WEIGHT:	171kg
PACKAGED WEIGHT:	247kg



ORDER CODE:

TPA0080 • TILTING PAN ANVIL - 80Lt

ANVIL APEX

NEW arrival



EGG POACHER

FEATURES

- Ideal for restaurants, take aways, canteens etc.
- Heavy duty 10mm grill plate
- Easy opening hinged lid and egg ring holder
- Robust spun stainless steel egg rings
- Easy to operate timer with two preset values for soft or medium eggs
- Timer warning buzzer to alert the operator
- Preset temperature for optimum performance
- Large capacity Removable grease tray
- Factory preset temperature, digitally solid state controlled for accurate consistent surface temperature
- Reliable 2.8kW heating element
- Replaceable externally mounted safety fuse to protect electronic circuit

ORDER CODE:

EPA1002 • EGG POACHER ANVIL

HOT DOG ROLLER - 11 ROLLER

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 - HDR0011

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



ORDER CODE:

HDR0011 • HOT DOG ROLLER ANVIL - 11 ROLLER

ANVIL AXIS



ANVIL AXIS

IMPROVED

A



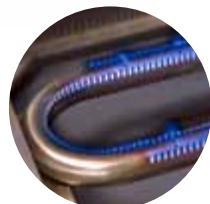
B



C



D



FREE STANDING GAS GRILLERS

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
- Products are safety approved by the LPG Safety Association of SA
- Supplied flat packed
- Extended front bullnose
- Stainless Steel deflectors
- 28000BTU per burner

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



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)

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



(TOASTER AND COVER SOLD SEPARATELY)



TOASTER - FLAT PLATE

FEATURES

- Adjustable top plate for a variety of food thickness
- Drip cup to catch excess fat
- Heat resistant handle
- Robust construction

SPECIFICATIONS - TSA1009

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

ORDER CODE:

TSA1009 • TOASTER ANVIL - 9 SLICE - FLAT PLATE

FEATURES: NON STICK TEFLON TOASTER COVER

- Maximum operating temperature 240°C
- Dishwasher and microwave safe

ORDER CODE:

TCT0001 • TEFLON COVER FOR 9 SLICE TOASTERS



TOASTER FLAT PLATE - NON-STICK

FEATURES

- Non stick surface. Makes cleaning a pleasure
- Adjustable top plate for a variety of food thicknesses
- Drip cup to catch excess fat
- Heat resistant handle
- Robust construction

SPECIFICATIONS - TSA2009

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

ORDER CODE:

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



PANINI GRILL CAST IRON

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

ORDER CODE:

PGT0001 • PANINI GRILL ANVIL - CAST IRON



TOASTER PANINI - RIBBED

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

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



TOASTER PANINI DELUXE - NON-STICK

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

SPECIFICATIONS - TSA5009

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)



HEAVY DUTY TOASTER

FEATURES

- Heavy duty cast iron toaster plates enables this unit to maintain its heat under load during peak periods
- High capacity output of 120 sandwiches per hour, and is energy efficient
- Unique element design for even toasting over entire cooking surface.
- Fast cooking times
- Large capacity front mounted drip tray

SPECIFICATIONS - TSH0001

POWER: 3.4kW
 VOLTAGE: 230V
 DIMENSIONS: 454 x 459 x 306mm
 WEIGHT: 33kg



SPECIFICATIONS - TSH0002

POWER: 3.4kW
 VOLTAGE: 230V
 DIMENSIONS: 454 x 459 x 306mm
 WEIGHT: 33kg



ORDER CODES:

- TSH0001 • TOASTER HEAVY DUTY ANVIL - FLAT PLATE
 TSH0002 • TOASTER HEAVY DUTY ANVIL - PANINI

ANVIL APEX



A



B

BELGIAN WAFFLE BAKERS

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

ANVIL AXIS



A



B

A



B



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

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



PANCAKE & OMELETTE HOT PLATE

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 & OMLETTE MACHINE ANVIL

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

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



CHICKEN ROTISSERIE - 8 BIRD

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

SPECIFICATIONS - CGA0008

CAPACITY:	8 x 1.2kg CHICKENS
POWER:	2,7kW
VOLTAGE:	230V, 50/60Hz
DIMENSIONS:	743 x 567 x 587mm
WEIGHT:	38kg
COOKING TIME:	APPROX 1 HOUR 40min @ 180°C



ORDER CODE:

- CGA0008 • CHICKEN GRILLER ANVIL - 8 BIRD (ELEC)



CHICKEN ROTISSERIE - 16 BIRD

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

SPECIFICATIONS - CGA0016

CAPACITY:	16 - 20 x 1.2kg CHICKENS
POWER:	5kW
VOLTAGE:	230V - 2 PHASE - 50/60Hz
DIMENSIONS:	943 x 560 x 617mm
WEIGHT:	58kg
COOKING TIME:	APPROX 1 HOUR 30min @ 180°C



ORDER CODE:

- CGA0016 • CHICKEN GRILLER ANVIL - 16 BIRD (ELEC)





CHICKEN ROTISSERIE

FEATURES

- Produces 28 delicious chickens at a time, ideal for supermarkets, restaurants, takeaways, etc
- Hot air circulation using a fan to ensure even heat distribution
- Full Stainless Steel construction with Chrome plated wire baskets and full removable drip tray for ease of cleaning
- Glass front and rear makes this a good point of sale unit as the customer can see the product at all times
- Internal light to enhance the view of the chickens at all times
- Unique heating system ensures uniform temperature distribution
- Removable carousel for easy cleaning

SPECIFICATIONS - CGA0028

CAPACITY:	28 x 1.2kg Chickens	▲
POWER:	9kW	
VOLTAGE:	380V - 3 Phase - 50Hz	
DIMENSIONS:	1210 x 928 x 766mm	
WEIGHT:	52kg	
COOKING TIME:	Approx 1 Hour 10min @ 180°C	

ORDER CODE:

- CGA0028 CHICKEN GRILLER ANVIL - 28 BIRD (ELEC)



MULTI PURPOSE WARMING CABINET

FEATURES

- Two halogen lamps for point of sale display
- Capacity up to 24 Chickens
- 3 Wire shelves
- Fan assisted heating for even temperature distribution
- Removable oil tray, can be used with water to keep humidity
- Temperature range 30°C to 110°C

SPECIFICATIONS - CGA1008

CAPACITY:	24 x 1kg Chickens	▲
POWER:	1kW	
VOLTAGE:	230V	
DIMENSIONS:	743 x 565 x 590mm	
WEIGHT:	25kg	

ORDER CODE:

- CGA1008 MULTI PURPOSE WARMING CABINET ANVIL





ANVIL AXIS



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 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 - SMALL

ANVIL APEX



PIZZA OVEN - SINGLE DECK

FEATURES

- 2 x ceramic plates - single deck
- Dial temperature gauge
- Dual thermostats for accurate control of top and bottom temps
- Interior light with viewing window
- Robust construction with high efficiency insulation

SPECIFICATIONS - POA1120

VOLTAGE:	380V - 3 PHASE
POWER:	7.2kW
DIMENSIONS:	890 x 430 x 1060mm
WEIGHT:	80kg
MAX TEMPERATURE:	400°C
CHAMBER DIMENSIONS:	900 x 610 x 140 mm

ORDER CODE:

POA1120 • PIZZA OVEN ANVIL - SINGLE DECK



PIZZA OVEN - DIGITAL CONVEYOR

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

ANVIL APEX



GRANDE FORNI CONVECTION OVEN WITH MANUAL HUMIDIFICATION - 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
- Includes 2 x chrome grids

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

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

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



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



ORDER CODES:

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



A



B

PROOFING CABINET

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)



A



B



COMBI STEAM OVENS - MECHANICAL

FEATURES

- Heavy duty electric convection oven
- Powerful circulating fan
- 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

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
RUNNER SPACING:	70mm
WEIGHT:	144kg



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
RUNNER SPACING:	70mm
WEIGHT:	160kg



ORDER CODES:

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



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



CONVECTION OVEN - TRAYS

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 Combi Steam Ovens (6 & 10 pan)

ANVIL APEX



COMBI STEAM OVEN (20 PAN)- MECHANICAL

FEATURES

- Heavy duty full Stainless Steel construction
- Powerful circulating fans
- Removable interior fan panel for easy cleaning
- All interior parts are manufactured from 304 Stainless Steel
- Holds 20 full size gastronorm pans (65mm deep)
- 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
- Total power output of 37kW
- Rapid heat up time
- Steam flow of 30 Litres per hour

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
PACKED WEIGHT:	350kg
WATER INLET (BSP):	3/4"
WATER OUTLET (BSP):	1 1/4"
INCLUDES:	4 x GRILL SHELVES & 2 x CHICKEN RACKS

ORDER CODE:

COA1020 • CONVECTION OVEN ANVIL (COMBI) - 20 PAN

ACCESSORIES FOR CONVECTION OVEN COA1020:

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

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 gastronomy 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
- LPG Safety Association approved
- 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



SPECIFICATIONS - COA6004

OUTPUT: 135 100 BTU
 GAS: LPG
 DIMENSIONS: 1050 X 790 X 990mm
 CAVITY DIMENSIONS: 560 x 630 x 285mm
 WEIGHT: 260kg
 REGULATOR: NO



ORDER CODES:

COA3004	A	GAS STOVE WITH GAS OVEN ANVIL - 4 BURNER
COA3006	B	GAS STOVE WITH GAS OVEN ANVIL - 6 BURNER
COA6004	C	GAS STOVE WITH GAS OVEN ANVIL - COMBI/FLAT TOP - 4 BURNER

ANVIL APEX



A



B



C





A



B



C



GAS STOVES WITH ELECTRIC 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 electric oven takes full gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- '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
- 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



SPECIFICATIONS - COA5004

VOLTAGE: 380V - 3 PHASE - 50Hz
(Neutral and Earth)

OVEN POWER: 4,5kW

BTU BURNERS: 104 000 BTU

BTU GRILLER: 15 400 BTU

DIMENSIONS: 1050 x 790 x 990mm

CAVITY DIMENSIONS: 560 x 500 x 285mm

WEIGHT: 260kg

REGULATOR: NO



ORDER CODES:

COA4004	A	GAS STOVE WITH ELECTRIC OVEN ANVIL - 4 BURNER
COA4006	B	GAS STOVE WITH ELECTRIC OVEN ANVIL - 6 BURNER
COA5004	C	GAS STOVE WITH ELECTRIC OVEN ANVIL - COMBI/FLAT TOP - 4 BURNER

DECK OVEN - 2 TRAYS PER DECK

FEATURES

- Robust construction
- Front face Stainless Steel
- Side, top and rear panels painted mild steel
- 120 min mechanical timer
- Max temperature 300°C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light



A

SPECIFICATIONS - DOA3001

CAPACITY:	4 STANDARD SIZE PIZZAS 300mm	
VOLTAGE:	230V - (can be wired as 1 or 3 PHASE by a certified electrician)	
POWER:	6.5kW	
DIMENSIONS:	1210 x 895 x 525mm	
CHAMBER DIMENSIONS:	870 x 660 x 200mm	
WEIGHT:	90kg	
INCLUDES:	2 BAKING TRAYS - 600 x 400mm	

SPECIFICATIONS - DOA3002

CAPACITY:	8 STANDARD SIZE PIZZAS 300mm	
VOLTAGE:	380V - 3 PHASE - 50Hz (Neutral and Earth)	
POWER:	13kW	
DIMENSIONS:	1210 x 895 x 1230mm	
CHAMBER DIMENSIONS:	870 x 660 x 200mm	
WEIGHT:	170kg	
INCLUDES:	4 BAKING TRAYS - 600 x 400mm	



B

SPECIFICATIONS - DOA3003

CAPACITY:	12 STANDARD SIZE PIZZAS 300mm	
VOLTAGE:	380V - 3 PHASE - 50Hz (Neutral and Earth)	
POWER:	19.5kW	
DIMENSIONS:	1210 x 895 x 1935mm	
CHAMBER DIMENSIONS:	870 x 660 x 200mm	
WEIGHT:	250kg	
INCLUDES:	6 BAKING TRAYS - 600 x 400mm	

ORDER CODES:

DOA3001	A	DECK OVEN ANVIL - 2 TRAY - SINGLE DECK (NEW)
DOA3002	B	DECK OVEN ANVIL - 4 TRAY - DOUBLE DECK (NEW)
DOA3003	•	DECK OVEN ANVIL - 6 TRAY - TRIPLE DECK (NEW)
DOA0011	•	DECK OVEN ANVIL - CERAMIC PLATE - 600 x 400mm
DOS0001	•	DECK OVEN ANVIL - SINGLE - STAND ONLY - M/STEEL





DECK OVEN - 3 TRAYS FOR DECK

FEATURES

- Robust construction
- Front face Stainless Steel
- Side, top and rear panels painted mild steel
- 120 min mechanical timer
- Max temperature 300°C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light

SPECIFICATIONS - DOA4001

CAPACITY: 6 STANDARD SIZE PIZZAS 300mm
 VOLTAGE: 380V - 3 PHASE - 50Hz (Neutral and Earth)
 POWER: 9kW
 DIMENSIONS: 1720 x 895 x 525mm
 CHAMBER DIMENSIONS: 1480 x 660 x 200mm
 WEIGHT: 120kg
 INCLUDES: 3 BAKING TRAYS - 600 x 400mm



SPECIFICATIONS - DOA4002

CAPACITY: 12 STANDARD SIZE PIZZAS 300mm
 VOLTAGE: 380V - 3 PHASE - 50Hz (Neutral and Earth)
 POWER: 19.5kW
 DIMENSIONS: 1720 x 895 x 1230mm
 CHAMBER DIMENSIONS: 1480 x 660 x 200mm
 WEIGHT: 220kg
 INCLUDES: 6 BAKING TRAYS - 600 x 400mm



SPECIFICATIONS - DOA4003

CAPACITY: 18 STANDARD SIZE PIZZAS 300mm
 VOLTAGE: 380V - 3 PHASE - 50Hz (Neutral and Earth)
 POWER: 29.25kW
 DIMENSIONS: 1720 x 895 x 1935mm
 CHAMBER DIMENSIONS: 1480 x 660 x 200mm
 WEIGHT: 325kg
 INCLUDES: 9 BAKING TRAYS - 600 x 400mm



ORDER CODES:

- DOA4001 • DECK OVEN ANVIL - 3 TRAY - SINGLE DECK (NEW)
- DOA4002 • DECK OVEN ANVIL - 6 TRAY - DOUBLE DECK (NEW)
- DOA4003 • DECK OVEN ANVIL - 9 TRAY - TRIPLE DECK (NEW)



IMPROVED

GAS DECK OVEN

FEATURES

- Robust construction with Stainless Steel facia panel and door
- Max temperature 300°C
- Unique burner design for even temperature distribution
- Glass viewing window
- Top and bottom burners thermostatically controlled
- Interior light
- Includes timer

SPECIFICATIONS - DOA5001

CAPACITY: 4 STANDARD SIZE PIZZA - 300mm
 GAS: L.P.G
 OUTPUT: 36000 BTU
 (18000BTU for both upper & bottom burner)
 VOLTAGE: 230V
 POWER: 200Watt
 DIMENSIONS: 1340 x 900 x 670mm
 CHAMBER DIMENSIONS: 860 x 640 x 200mm
 WEIGHT: 95kg
 INCLUDES: 2 BAKING TRAYS - 600 x 400mm
 REGULATOR: NO



ORDER CODE:

- DOA5001 • DECK OVEN ANVIL - GAS - 2 TRAY - SINGLE [NEW]

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

GAS SALAMANDER 75Lt

ANVIL APEX

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 - SAG0001

GAS:	LPG
OUTPUT:	16 800 BTU
DIMENSIONS:	897 x 493 x 490mm
PACKED WEIGHT:	20kg
REGULATOR:	YES



ORDER CODE:

SAG0001 • SALAMANDER ANVIL - GAS - 75Lt

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

ELECTRIC SALAMANDER

ANVIL AXIS

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

SPECIFICATIONS - SAA0001

QUARTZ SALAMANDER	
POWER:	3.0kW
VOLTAGE:	230V
DIMENSIONS:	728 x 506 x 428mm
SHELF DIMENSIONS:	330 x 640mm
RUNNER SPACING:	65mm
WEIGHT:	20kg



A

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



B

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



ORDER CODES:

SAA0001	A	SALAMANDER ANVIL - QUARTZ - 3kW
SAA0003	A	SALAMANDER ANVIL - INCALLOY - 2.8kW
SAA0005	B	SALAMANDER ANVIL - INCALLOY - 3kW (30Lt)




ADJUSTABLE SALAMANDER

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



ORDER CODE:

SAK0600 • SALAMANDER ANVIL - ADJUSTABLE - 600mm



MENUMASTER COMMERCIAL MICROWAVES

From Beef Wellington to bagel sandwiches, salmon fillets to sausages, no matter what you're cooking, you can count on Menumaster's years of experience to provide the best in high quality commercial microwave ovens.

MenuMaster offers the most complete line of commercial microwave and high speed combination ovens to fit virtually every foodservice need. Durable, powerful and easy to use, Menumaster commercial microwaves are right at home in even the most demanding environments.

MenuMaster Microwaves offer:

- Superior even heating for consistent and delicious food results
- Strength and durability for years of dependable use
- Maximum efficiency ovens that save time and money
- Space saving design

HEAVY DUTY MICROWAVE - 1800W

FEATURES

- The best choice for high volume operations
- 1800W - ideal for use 70 plus times per day
- Up to 100 programmable menu items
- 11 Power levels
- 4-Stage cooking
- Memory pads can be preset by power level, number of stages and time for fast consistent operation
- 2 Magnatrons
- Stackable to save counterspace

SPECIFICATIONS - MWM1800

CAPACITY:	17Lt
VOLTAGE:	230V - 50Hz
POWER:	1800W
EXTERNAL DIMENSIONS:	419 x 578 x 343mm
CAVITY DIMENSIONS:	330 x 305 x 171mm
PACKED DIMENSIONS:	556 x 625 x 473mm
PACKED WEIGHT:	34kg
WEIGHT:	31kg



ORDER CODE:

MWM1800 • MICROWAVE MENUMASTER - 1800W

MEDIUM DUTY MICROWAVE - 1100W

FEATURES

- 1100 Watts of power for fast heating
- Stainless Steel interior and exterior for easy cleaning
- Durable construction for years of commercial foodservice use
- Up to 100 programmable menu items
- Stackable to save counter space

SPECIFICATIONS - MWM1100

CAPACITY :	34Lt
VOLTAGE :	230V - 50Hz
POWER :	1100W
EXTERNAL DIMENSIONS :	558 x 482 x 349 mm
CAVITY DIMENSIONS:	368 x 381 x 216 mm
PACKAGED DIMENSIONS:	660 x 508 x 432 mm
PACKAGED WEIGHT:	21.8kg
WEIGHT :	19kg



ORDER CODES:

MWM1100 • MICROWAVE MENUMASTER - 1100W
SMW0001 • SHELF MICROWAVE - ST/STEEL

MENUMASTER
Commercial

Best Choice



1800W

MENUMASTER
Commercial



1100W

SHARP

1000W

MICROWAVE SEMI COMMERCIAL- 1000W**FEATURES**

- 11 Variable Cooking Controls
- 20 Memory Settings
- Easy to Grip, Strong Side Handle
- Double Quantity Facility
- Express Defrost Facility
- Solid, Stainless Steel, Rust Resistant Design
- Suitable for cafeteria, office, convenience store
- Stainless Steel Interior
- Silver

SPECIFICATIONS - MWS1000

CAPACITY:	28Lt
VOLTAGE:	240V 50Hz
POWER:	1000W
EXTERNAL DIMENSIONS:	309 x 520 x 406mm
CAVITY DIMENSIONS:	335 x 360 x 195mm
WEIGHT:	18kg

**ORDER CODE:**

- | | | |
|---------|---|---|
| MWS1000 | • | MICROWAVE SHARP - SEMI COMMERCIAL - 1000W |
| SMW0001 | • | SHELF MICROWAVE - ST/STEEL |



INDUCTION PLATES

WHAT IS INDUCTION?

Put simply, an induction-cooker element is a powerful, high-frequency electromagnet, with the electromagnetism generated by sophisticated electronics in the "element" below the unit's glass surface. When a good-sized piece of magnetic material such as, a Stainless Steel pot is placed in the magnetic field that the element is generating, the field transfers ("induces") energy into that metal. That transferred energy causes the metal (Stainless Steel pot) to become hot. By controlling the strength of the electromagnetic field, we can control the amount of heat being generated in the cooking vessel and we can change that amount instantaneously.

HOW INDUCTION COOKING WORKS:

- The element's electronics power a coil that produces a high-frequency electromagnetic field.
- The field penetrates the metal of the ferrous (magnetic-material) cooking vessel and sets up a circulating electric current, which generates heat. (But see the note below.)
- The heat generated in the cooking vessel is transferred to the vessel's contents.
- Nothing outside the vessel is affected by the field--as soon as the vessel is removed from the element, or the element turned off, heat generation stops.

PLEASE NOTE THAT ALL OF OUR ST/STEEL INFINITY AND GLOBAL POTS AND SAUCE PANS ARE INDUCTION FRIENDLY

FEATURES

- Warmer must only be used in buffet heating application must not be used for cooking
- Warmer is not for heating up water in chafing dish. Water must be pre-heated before being poured into water pan
- Water must be kept below 90°C, to keep food warm

SPECIFICATIONS - IND0002

OUTPUT:	2000W
POWER:	2000W
VOLTAGE:	220 - 240V
DIMENSIONS:	310 x 310 x 60mm
WEIGHT:	2.4kg



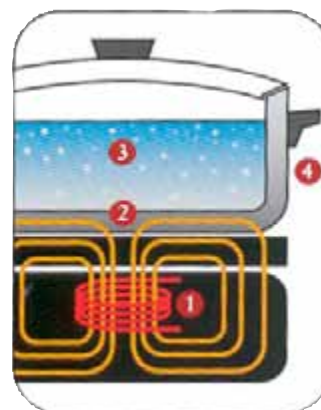
SPECIFICATIONS - IND1001

OUTPUT:	3500W
POWER:	3500W
VOLTAGE:	220-240V
DIMENSIONS:	390 x 390 x 90mm
WEIGHT:	5.38kg

ORDER CODES:

IND0002	A	INDUCTION WARMER 2kW - SINGLE
IND1001	B	INDUCTION COOKER 3.5kW - SINGLE

Electro Chef



A



B

INDUCTION HEATING PLATE

FEATURES

- Enables non-induction cookware to be used on any induction cook top
- Dishwasher safe

SPECIFICATIONS - IHP2000

DIMENSIONS:	235 x 5mm
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ORDER CODE:

IHP2000	•	INDUCTION HEATING PLATE - 23.5cm
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NEW arrival





professional ovens



COMBI STEAM OVEN - 6 PAN - DIGITAL

FEATURES

- Door gaskets fixed inside the watertight cavity
- Condensate collector collects condensate from door
- Safety micro-switch for deactivating oven when opening the door
- Double glass door with air gap allows cooling of external glass
- Door opens 180°
- Halogen lamps for internal lighting
- Powerful circulating fans with reversing gear
- Stainless Steel internal chamber
- Easily removable side racks for ease of cleaning
- Direct steam injection
- Manual or Automatic steam function
- Full glass viewing window
- Self cleaning (optional)

SPECIFICATIONS - COP9006

POWER:	8.4kW
VOLTAGE:	400V - 50/60Hz (3 phase)
DIMENSIONS:	920 x 880 x 840mm
CHAMBER DIMENSIONS:	660 x 500 x 560mm
RUNNER SPACING:	80mm
CRATED WEIGHT:	114kg
TEMPERATURE RANGE:	20°C - 260°C
CAPACITY:	6 PAN - GN 1/1 or 600 x 400mm
INCLUDES:	- 3 x GN 1/1 PANS - DIGITALLY CONTROLLED - 99 PROGRAMMABLE PROGRAMS - STEAM PERCENTAGE REGULATION - 2 FAN MOTORS - FAN SPEED REGULATION - ADDITIONAL 1min COOKING TIME - CORE TEMPERATURE PROBE - ELECTRONIC HUMIDIFIER - 4 STAGE COOKING FUNCTION

ORDER CODES:

- | | | |
|---------|---|--|
| COP9006 | • | COMBI STEAM OVEN PIRON [900] - 6 PAN - DIGITAL |
| COP9005 | • | COMBI STEAM OVEN [PIRON] - SELF CLEANING KIT |





professional ovens

COMBI STEAM OVEN - 10 PAN - DIGITAL

FEATURES

- Door gaskets fixed inside the watertight cavity
- Condensate collector collects condensate from door
- Safety micro-switch for deactivating oven when opening the door
- Double glass door with air gap allows cooling of external glass
- Door opens 180°
- Halogen lamps for internal lighting
- Powerful circulating fans with reversing gear
- Stainless Steel internal chamber
- Easily removable side racks for ease of cleaning
- Direct steam injection
- Manual or Automatic steam function
- Full glass viewing window
- Self cleaning (optional)

SPECIFICATIONS - COP9010

POWER:	13kW
VOLTAGE:	400V - 50/60Hz (3 phase)
DIMENSIONS:	920 x 880 x 1190mm
CHAMBER DIMENSIONS:	660 x 515 x 930mm
RUNNER SPACING:	80mm
CRATED WEIGHT:	159kg
TEMPERATURE RANGE:	20°C - 260°C
CAPACITY:	10 PAN - GN 1/1 or 600 x 400mm
INCLUDES:	- 4 x GN 1/1 PANS - DIGITALLY CONTROLLED - 99 PROGRAMMABLE PROGRAMS - STEAM PERCENTAGE REGULATION - 3 FAN MOTORS - FAN SPEED REGULATION - ADDITIONAL 1min COOKING TIME - CORE TEMPERATURE PROBE - ELECTRONIC HUMIDIFIER - STOP / START MOTOR FUNCTION - 4 STAGE COOKING FUNCTION

ORDER CODES:

- | | | |
|---------|---|---|
| COP9010 | • | COMBI STEAM OVEN PIRON [900] - 10 PAN - DIGITAL |
| COP9005 | • | COMBI STEAM OVEN [PIRON] - SELF CLEANING KIT |



COMBI STEAM OVEN - MANUAL - 6 PAN

FEATURES

- Door gaskets fixed inside the watertight cavity
- Condensate collector collects condensate from door
- Safety micro-switch for deactivating oven when opening the door
- Double glass door with air gap allows cooling of external glass
- Door opens 180°
- Halogen lamps for internal lighting
- Powerful circulating fans with reversing gear
- Stainless Steel internal chamber
- Easily removable side racks for ease of cleaning
- Direct steam injection
- Full glass viewing window

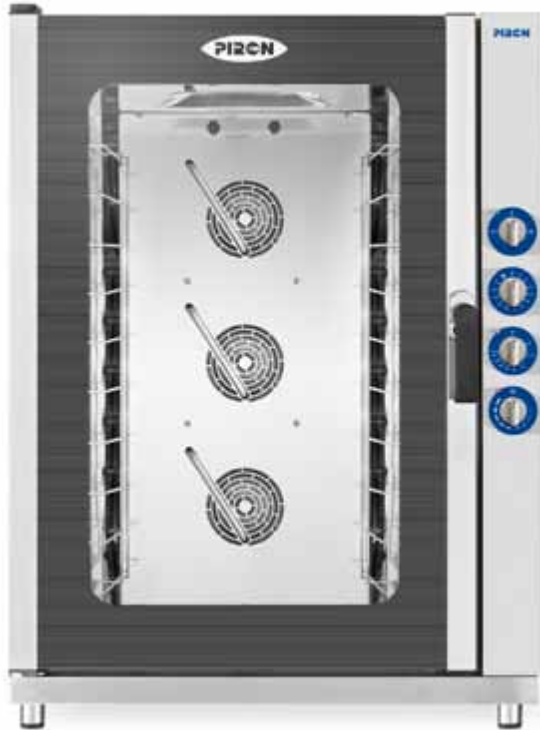
SPECIFICATIONS - COP9106

POWER:	8.4kW
VOLTAGE:	400V - 50/60Hz (3 phase)
DIMENSIONS:	920 x 870 x 785mm
CHAMBER DIMENSIONS:	660 x 570 x 525mm
RUNNER SPACING:	80mm
CRATED WEIGHT:	114kg
TEMPERATURE RANGE:	50°C - 260°C
CAPACITY:	6 PAN - GN 1/1 or 600 x 400mm
INCLUDES:	- 3 x GN 1/1 PANS - MANUAL TIMER - 0 - 120min - 2 FAN MOTORS WITH REVERSING GEAR - ELECTRO MECHANICAL HUMIDIFIER

ORDER CODE:

- | | | |
|---------|---|---|
| COP9106 | • | COMBI STEAM OVEN PIRON [900] - 6 PAN - MANUAL |
|---------|---|---|





COMBI STEAM OVEN - MANUAL - 10 PAN

FEATURES

- Door gaskets fixed inside the watertight cavity
- Condensate collector collects condensate from door
- Safety micro-switch for deactivating oven when opening the door
- Double glass door with air gap allows cooling of external glass
- Door opens 180°
- Halogen lamps for internal lighting
- Powerful circulating fans with reversing gear
- Stainless Steel internal chamber
- Easily removable side racks for ease of cleaning
- Direct steam injection
- Full glass viewing window

SPECIFICATIONS - COP9110

- POWER: 13kW
 VOLTAGE: 400V - 50/60Hz (3 phase)
 DIMENSIONS: 920 x 870 x 1160mm
 CHAMBER DIMENSIONS: 600 x 525 x 940mm
 RUNNER SPACING: 80mm
 CRATED WEIGHT: 159kg
 TEMPERATURE RANGE: 50°C - 260°C
 CAPACITY: 10 PAN - GN 1/1 or 600 x 400mm
 INCLUDES:
 - 4 x GN 1/1 PANS
 - MANUAL TIMER - 0 - 120min
 - 3 FAN MOTORS WITH REVERSING GEAR
 - ELECTRO MECHANICAL HUMIDIFIER

ORDER CODE:

- COP9110 • COMBI STEAM OVEN PIRON [900] - 10 PAN - MANUAL



COMBI STEAM OVEN - STAND AND ACCESSORIES

ORDER CODES:

- COP9001 • COMBI STEAM OVEN PIRON [900] - ST/STEEL STAND - 900mm HIGH
 COP9002 • COMBI STEAM OVEN [PIRON] - HAND SHOWER
 COP9005 • COMBI STEAM OVEN [PIRON] - SELF CLEANING KIT (FOR DIGITAL ONLY)
 COP9007 • COMBI STEAM OVEN PIRON [900] - ST/STEEL STAND [LOW] - 600mm HIGH



HAND SHOWER KIT



SELF CLEANING KIT



STAINLESS STEEL EXTRACTION HOOD

SPECIFICATIONS - COP9003

- POWER CONSUMPTION: 300W
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 920 x 800 x 265mm
 WEIGHT: 30kg
 INCLUDES:
 - 2 x Stainless Steel ANTI GREASE FILTERS

ORDER CODE:

- COP9003 • COMBI STEAM OVEN [PIRON] - EXTRACTION HOOD

SPECIAL REQUEST ONLY



CONVECTION OVEN - 4 TRAY - MANUAL

FEATURES

- Door gaskets fixed inside the watertight cavity
- Double glass door with air gap allows cooling of external glass
- Internal lighting
- Hinges with optimal balancing for perfect closure
- Powerful circulating fan
- Stainless Steel internal chamber
- Water solenoid valve for humidity injection (COP5014 Only)
- Full glass viewing window

SPECIFICATIONS - COP5004

POWER:	2.6kW
VOLTAGE:	230V - 50/60Hz (single phase)
DIMENSIONS:	550 x 585 x 505mm
CHAMBER DIMENSIONS:	460 x 440 x 350mm
RUNNER SPACING:	75mm
CRATED WEIGHT:	30kg
TEMPERATURE RANGE:	50°C - 260°C
CAPACITY:	4 TRAYS - 442 x 325mm
INCLUDES:	- 4 SOLID TRAYS 442 x 325mm - MANUALLY CONTROLLED PANEL

(REQUIRES NO INSTALLATION)

ORDER CODE:

- COP5004 • CONVEC OVEN PIRON [500] -
MANUAL NO HUMIDITY



CONVECTION OVEN - 4 TRAY - DIGITAL

FEATURES

- Door gaskets fixed inside the watertight cavity
- Double glass door with air gap allows cooling of external glass
- Internal lighting
- Hinges with optimal balancing for perfect closure
- Powerful circulating fan
- Stainless Steel internal chamber
- Water solenoid valve for humidity injection (COP5014 Only)
- Full glass viewing window

SPECIFICATIONS - COP5014

POWER:	2.6kW
VOLTAGE:	230V - 50/60HZ (single phase)
DIMENSIONS:	550 x 585 x 505mm
CHAMBER DIMENSIONS:	460 x 415 x 350mm
RUNNER SPACING:	75mm
CRATED WEIGHT:	30kg
TEMPERATURE RANGE:	20°C - 260°C
CAPACITY:	4 TRAYS - 442 x 325mm
INCLUDES:	- 4 SOLID TRAYS 442 x 325mm - DIGITALLY CONTROLLED PANEL - 10 PROGRAMMABLE PROGRAMS - AUTOMATIC OR MANUAL HUMIDITY CONTROL

(REQUIRES NO INSTALLATION)

ORDER CODE:

- COP5014 • CONVEC OVEN PIRON [500] -
DIGITAL WITH HUMIDITY





professional ovens



CONVECTION OVEN WITH HUMIDITY - MANUAL

FEATURES

- Door gaskets fixed inside the watertight cavity
- Safety micro-switch for deactivating oven when opening the door
- Double glass door with air gap allows cooling of external glass
- Internal lighting
- Hinges with optimal balancing for perfect closure
- Powerful circulating fans with reversing gear
- Stainless Steel internal chamber
- Direct steam injection
- Manual steam function
- Full glass viewing window

SPECIFICATIONS - COP8004

POWER:	6.4kW
VOLTAGE:	230V / 400V - 50/60Hz (two phase)
DIMENSIONS:	800 x 755 x 516mm
CHAMBER DIMENSIONS:	695 x 490 x 335mm
RUNNER SPACING:	75mm
CRATED WEIGHT:	69kg
TEMPERATURE RANGE:	50°C - 260°C
CAPACITY:	4 PAN - GN 1/1 or 600 x 400mm
INCLUDES:	- 2 SOLID TRAYS 600 x 400mm - THERMOSTATICALLY CONTROLLED - MANUAL HUMIDIFIER

ORDER CODE:

- COP8004 • CONVEC OVEN PIRON [800] - MANUAL WITH HUMIDITY



CONVECTION OVEN WITH HUMIDITY - DIGITAL

FEATURES

- Door gaskets fixed inside the watertight cavity
- Safety micro-switch for deactivating oven when opening the door
- Double glass door with air gap allows cooling of external glass
- Internal lighting
- Hinges with optimal balancing for perfect closure
- Powerful circulating fans with reversing gear
- Stainless Steel internal chamber
- Direct steam injection
- Manual or Automatic steam function
- Full glass viewing window

SPECIFICATIONS - COP8014

POWER:	6.2kW
VOLTAGE:	230V / 400V - 50/60Hz (two phase)
DIMENSIONS:	800 x 755 x 516mm
CHAMBER DIMENSIONS:	695 x 490 x 335mm
RUNNER SPACING:	75mm
CRATED WEIGHT:	69kg
TEMPERATURE RANGE:	20°C - 260°C
CAPACITY:	4 PAN - GN 1/1 or 600 x 400mm
INCLUDES:	- 2 SOLID TRAYS 600 x 400mm - DIGITALLY CONTROLLED PANEL - 99 PROGRAMMABLE PROGRAMS - AUTOMATIC OR MANUAL HUMIDITY CONTROL - PRE HEAT FUNCTION - 3 STAGE COOKING FUNCTION

ORDER CODE:

- COP8014 • CONVEC OVEN PIRON [800] - DIGITAL WITH HUMIDITY

CONVECTION OVEN - STAND

SPECIFICATIONS - COP8004

DIMENSIONS: 700 x 600 x 950mm

ORDER CODE:

COP8001 • CONVEC OVEN PIRON [800] - ST/STEEL STAND



professional ovens



COMBI STEAM OVEN - 20 PAN - TOUCH SCREEN

SPECIFICATIONS - COP1020

VOLTAGE: 30kW – 400V - 50/60 Hz (3 phase)

DIMENSIONS: 865 x 935 x 1925mm

RUNNER SPACING: 70mm

CRATED WEIGHT: 200kg

TEMPERATURE RANGE: 30-260 °C

CAPACITY: 20 PAN - GN 1/1 or 600 x 400mm

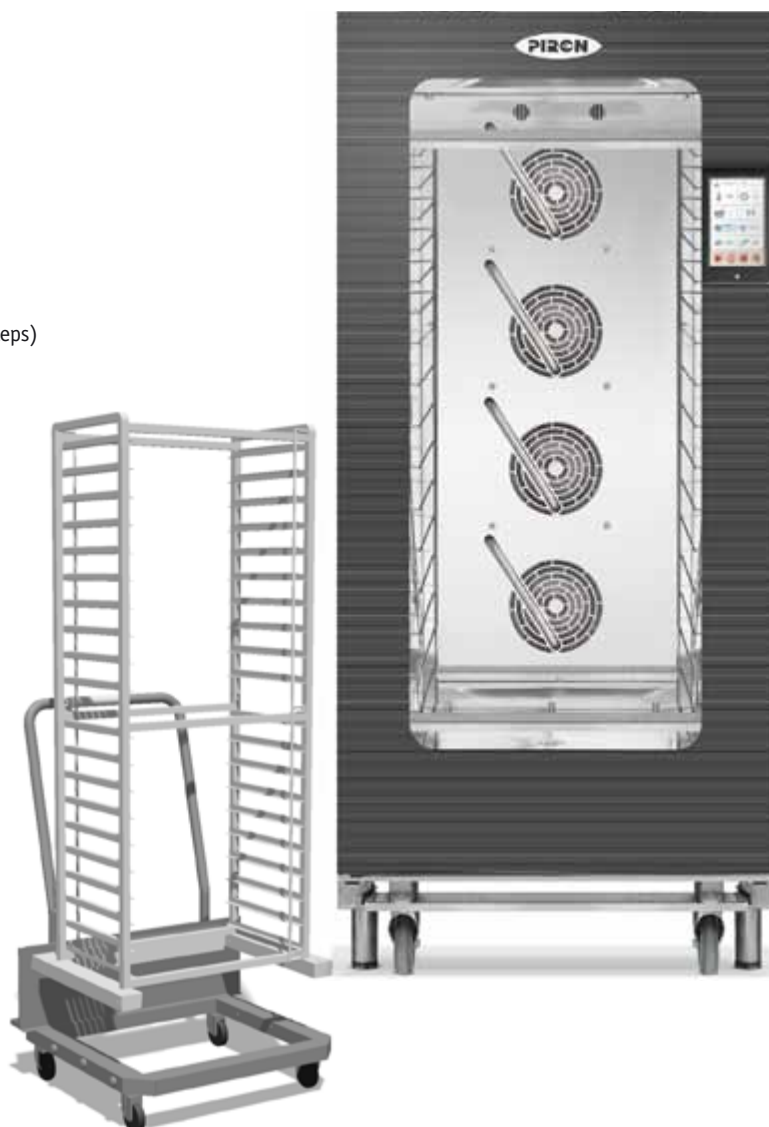
- INCLUDES:
- Digital display with touch control
 - Digital temperature control
 - Percentage of steam regulation
 - N°4 motors with reversing gear
 - Pre-heating and pause phase
 - Fan speed regulation (six speed steps)
 - Automatic cooling
 - Internal lighting with N°6 halogen lamps 40W
 - 2 temperature probes
 - Automatic integrated washing system
 - Roll in trolley included
 - USB slot
 - 99 Programmable programs
 - Password controlled
 - Electronic door opening

ORDER CODES:

COP1020 • COMBI STEAM OVEN PIRON - 20 PAN - TOUCH SCREEN

COP2000 • COMBI STEAM OVEN PIRON - 20 PAN - ROLL IN TROLLEY

NEW arrival





professional ovens



(AVAILABLE ON INDENT ONLY)

COMBI STEAM OVEN (GAS) - 7 PAN - DIGITAL

FEATURES

- Cooking chamber with rounded corners and removable side racks to ensure maximum hygiene and ease of cleaning
- Adjustable feet
- Full glass viewing window
- "Air channel" for the external glass ventilation, that further limits the temperature on the external surface
- Requires gas installation for Single phase unit

SPECIFICATIONS - COP9207

VOLTAGE:	230V 1N 50Hz (Single phase)
OVEN CAVITY POWER:	13575 Cal/h (16,5kW)
TOTAL ELECTRIC POWER:	0.6kW
DIMENSIONS:	870 x 848 x 908mm
CHAMBER DIMENSIONS:	645 x 450 x 600mm
RUNNER SPACING:	74mm
CRATED WEIGHT:	148kg
TEMPERATURE RANGE:	0-300 °C
CAPACITY:	7 TRAYS - 600 x 400mm or GN1/1
INCLUDES:	- Digital timer - Digital control of temperature - Memory for n° 99 programs - Motor with reversing gear - Fan speed regulation - Steam regulation

ORDER CODE:

COP9207 • COMBI STEAM OVEN PIRON [GAS] - 7 PAN - DIGITAL



PLATE WARMER

FEATURES

- Full Stainless Steel double wall construction with adjustable shelf position offers flexibility, and can hold up to 60 plates
- Thermostatically controlled with pilot light
- This portable unit is ideal for buffets and caterers

SPECIFICATIONS - PWK0001

VOLTAGE:	230V
POWER:	0.75kW
DIMENSIONS:	450 x 485 x 850mm
WEIGHT:	34kg
MAX PLATE SIZE:	360mm Diameter

ORDER CODE:

PWK0001 • PLATE WARMER ANVIL - SINGLE DOOR



PLATE LOWERATORS

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 - PLK0001
WEIGHT:	35kg
PLATE GUIDES:	3 (per compartment)
PLATE CAPACITY:	Approx 40 (varies with plate thickness)
PLATE SIZE:	200 - 300mm
MAX PLATE SIZE:	300mm Diameter

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 728mm
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



PLATE WARMER

FEATURES

- Fully portable, can hold 36 plates at once.
- Ideal for buffets and caterers

SPECIFICATIONS - PWS0001 - S/STEEL

VOLTAGE:	230V
POWER:	0.6kW
DIMENSIONS:	460 circumference x 573mm
WEIGHT:	34kg
MAX PLATE SIZE:	280mm Diameter

ORDER CODE:

- PWS0001 PLATE WARMER ROUND



ANVIL AIRE



PIE WARMERS

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



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

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

SPECIFICATIONS - PWK0004

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



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 WARMER MINI

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

SPECIFICATIONS - PWK0007

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



ORDER CODE:

PWK0007 • PIE WARMER ANVIL - MINI



POPCORN MACHINES

FEATURES

- This counter top unit is ideal for cafes, flea markets and outdoor events
- Bold graphics and excellent product display make this unit a winner
- Interior heater to keep product warm
- 200g capacity per load
- Non-stick kettle with hinge down feature for easy loading
- Bottom element ensures that popcorn stays warm

SPECIFICATIONS - PMK0001

VOLTAGE: 230V
 POWER: 1.5kW
 DIMENSIONS: 502 x 421 x 685mm
 WEIGHT: 26kg



FEATURES

- 400g Large capacity kettle
- Gas strut assisted hinge mechanism for easy loading
- Specially designed chute for fast and easy serving

SPECIFICATIONS - PMK0002

VOLTAGE: 230V
 POWER: 1.77kW
 DIMENSIONS: 710 x 800 x 542mm
 WEIGHT: 32kg



ORDER CODES:

PMK0001 A POPCORN MACHINE ANVIL - 8oz
 PMK0002 B POPCORN MACHINE ANVIL - 16oz



A



B



DISPLAY UNIT 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



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





DISPLAY UNIT 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
- 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



SPECIFICATIONS - DHC1200

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



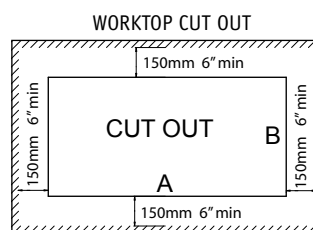
SPECIFICATIONS - DHC1500

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



ORDER CODES:

- DHC0900 • DISPLAY UNIT HEATED SALVADORE - C/SUNK ALESSIA - 900mm
- DHC1200 • DISPLAY UNIT HEATED SALVADORE - C/SUNK ALESSIA - 1200mm
- DHC1500 • DISPLAY UNIT HEATED SALVADORE - C/SUNK ALESSIA - 1500mm



IT IS ESSENTIAL THAT THE CABINET BELOW THE CUT OUT IS WELL VENTILATED. POOR VENTILATION WILL AFFECT THE PERFORMANCE OF THE UNIT.

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



DISPLAY UNIT HEATED - COUNTERTOP

FEATURES

- Robust Stainless Steel outer body
- Temperature range +40°C to +75°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



ORDER CODES:

- DHC4900 • DISPLAY UNIT HEATED SALVADORE - C/TOP BELINA - 900mm
- DHC4200 • DISPLAY UNIT HEATED SALVADORE - C/TOP BELINA - 1200mm
- DHC4500 • DISPLAY UNIT HEATED SALVADORE - C/TOP BELINA - 1500mm



DISPLAY UNIT HEATED

FEATURES

- Maximum utilization of space
- Modern design
- Temperature range +40°C to +75°C ambient temperature of 32°C
- Will maintain displayed product at HACCP control temperature
- Unit provided with two adjustable shelves
- Illuminated shelf and base for perfect presentation
- Digital display and temperature control for high accuracy
- Grade 304 stainless interior
- Castor wheels make the unit easy to move

SPECIFICATIONS - DHC5900

CAPACITY:	302Lt
SHELVES:	3
VOLTAGE:	230V, 50Hz
DIMENSIONS:	730 x 900 x 1200mm
WEIGHT:	215kg



SPECIFICATIONS - DHC5200

CAPACITY:	417Lt
SHELVES:	3
VOLTAGE:	230V, 50Hz
DIMENSIONS:	730 x 1200 x 1200mm
WEIGHT:	260kg



SPECIFICATIONS - DHC5500

CAPACITY:	532Lt
SHELVES:	3
VOLTAGE:	230V, 50Hz
DIMENSIONS:	730 x 1500 x 1200mm
WEIGHT:	300kg



ORDER CODES:

- | | | |
|---------|---|---|
| DHC5900 | • | DISPLAY UNIT HEATED SALVADORE - F/STANDING BETTINO - 900mm |
| DHC5200 | • | DISPLAY UNIT HEATED SALVADORE - F/STANDING BETTINO - 1200mm |
| DHC5500 | • | DISPLAY UNIT HEATED SALVADORE - F/STANDING BETTINO - 1500mm |



SALVADORE
Bettino

DISPLAY UNIT HEATED

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 - DHFC7500

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

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 |



SALVADORE
Cencio



(FOOD PANS AND WIRE GRID INCLUDED)

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

ORDER CODES:

- HDM0003 HEATED DISPLAY MERCHANDISER SALVADORE - 3 DIVISION
- HDM1003 HEATED DISPLAY MERCHANDISER - SPARE SHELF



(INSERTS SOLD SEPARATELY)

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



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



(INSERTS SOLD SEPARATELY)



RISER SHELVES

ANVIL AXIS

NEW arrival

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

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 | • | RISER SHELF ANVIL - 1100mm |
| RSA1700 | • | RISER SHELF ANVIL - 1700mm |
| RSA2300 | • | RISER SHELF ANVIL - 2300mm |



CONVEYOR TOASTERS

ANVIL AXIS

FEATURES

- This compact unit is ideal for breakfast buffets in hotels and restaurants
- Variable conveyor speed with toast and bun heat settings
- Stand-by mode allows fast results without the need to pre-heat
- Unit can be set for front or rear service

SPECIFICATIONS - CTK0001

POWER: 2.4kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 367 x 761 x 424mm
 WEIGHT: 17.5kg
 CAPACITY: Approx. 300 slices per hour



SPECIFICATIONS - CTK0002

POWER: 2.4kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 467 x 761 x 424mm
 WEIGHT: 25kg
 CAPACITY: Approx. 450 slices per hour



ORDER CODES:

- | | | |
|---------|---|-------------------------------------|
| CTK0001 | A | CONVEYOR TOASTER ANVIL |
| CTK0002 | B | CONVEYOR TOASTER ANVIL - WIDE MOUTH |



A

B



A



B



MANUAL LIFT TOASTERS 4 & 6 SLICE

FEATURES

- Fitted with a removable crumb tray
- Timer with audible bell
- Stainless Steel construction
- Manual lift

SPECIFICATIONS - TSK0004

POWER: 2.24kW - with timer
 VOLTAGE: 230V
 DIMENSIONS: 370 x 210 x 225mm
 WEIGHT: 4kg

SPECIFICATIONS - TSK0006

POWER: 3.24KW - with timer
 VOLTAGE: 230V
 DIMENSIONS: 460 x 210 x 225mm
 WEIGHT: 6kg

ORDER CODES:

TSK0004 A TOASTER ANVIL - 4 SLICE
 TSK0006 B TOASTER ANVIL - 6 SLICE



PROHEAT ELEMENT

MANUAL LIFT TOASTER

FEATURES

- The world's favourite toaster
- Fitted with a removable crumb tray for easy cleaning

POWERED BY PROHEAT ELEMENTS

- Dualit's patented ProHeat elements are the key feature of the classic toasters
- Their unique, armour-plated design keeps the filaments clean and makes our ProHeat elements virtually unbreakable
- The extra 'winds per square cm' ensure that the bread is toasted more evenly

SPECIFICATIONS - TSD0006

OUTPUT: APPROX 200 slices per hour
 POWER: 3kW - with timer
 VOLTAGE: 220V
 DIMENSIONS: 460 x 220 x 220mm
 WEIGHT: 5kg
 CAPACITY: 2, 4 or 6 slices

ORDER CODE:

TSD0006 • TOASTER DUALIT - 6 SLICE





CARVERY STATION

FEATURES

- Pleasing design for optimum product display
- Adjustable flexible connection for optimum lamp position
- Unheated stone base, polished black onyx granite finish

SPECIFICATIONS - CSS1000

POWER: 175W
 VOLTAGE: 230V
 DIMENSIONS: 510 x 555 x 795mm
 INCLUDES: PAR 38 infra red globe

SPECIFICATIONS - CSS2000

POWER: 350W
 VOLTAGE: 230V
 DIMENSIONS: 795 x 540 x 795mm
 INCLUDES: 2 x 175W PAR 38 infra red globe

ORDER CODES:

- CSS1000 CARVERY STATION SALVADORE - 1 LIGHT
- CSS2000 CARVERY STATION SALVADORE - 2 LIGHT



CARVERY STATION WITH ELEMENT

FEATURES

- Pleasing design for optimum product display
- Double warming lamps with individual dimmer controls
- Heated stainless steel base, with thermostat control
- Fitted with Acrylic sneeze guard on both sides

SPECIFICATIONS - CSS2001

POWER: 750W
 VOLTAGE: 230V
 DIMENSIONS: 900 x 752 x 491mm
 INCLUDES: - 2 x 175W PAR 38 infra red globe
 - 400W heating element in the base

ORDER CODE:

- CSS2001 CARVERY STATION SALVADORE - 2 LIGHT
 - WITH HEATED BASE



**BRAVILOR
BONAMAT**

NEWarrival



ESPRESSO MACHINE

Discover the barista in you! Make a perfect espresso or choose from one of the other coffee specialities. With the Esprecious you can prepare hot drinks of an exceptional class in a professional way based on freshly ground beans. The Esprecious is a comprehensive yet compact espresso machine of an excellent class with a conveniently arranged touch screen. You can simply set the desired variety and strength.

FEATURES

- An innovative and really advanced coffee-making system
- Conveniently arranged touch screen
- Ceramic grinding disc
- Eco mode: intelligent energy-saving mode
- Outlet adjustable in height
- Separate hot water outlet
- Individual setting options
- Unique hot water system for less scaling
- Waste bin full indicator
- Drip tray full indicator
- Total and day counters
- No need for connection to the drain

ORDER CODE:

BVE1000 • BRAVILOR - ESPRECIOUS 12 ESPRESSO MACHINE



COFFEE MACHINE - POUR OVER (2 JUGS)

FEATURES

- Two self-regulating hot plated that re-adjust the temperature according to the amount of coffee in the decanter
- Used for immediate service in restaurants
- Coffee should be served within 30 minutes of being brewed

SPECIFICATIONS - CMB0001

OUTPUT: 18Lt / 144 CUPS PER HOUR
 BREWING TIME: 1.7Lt in 5min
 POWER: 2.1kW
 VOLTAGE: 230V
 DIMENSIONS: 205 x 340 x 430mm
 - MANUAL WATER FILLING
 - MACHINE SUPPLIED WITH 2 GLASS JUGS

ORDER CODES:

- CMB0001 COFFEE MACHINE BRAVILOR / NOVO WITH 2 JUGS
- CMF1000 COFFEE MACHINE FILTERS - BRAVILOR

THE TASTE OF QUALITY WORLDWIDE

- 60 Years of experience.
- Taste of quality worldwide.
- Bravilor Bonamat is a leading organization in developing, manufacturing and selling professional beverage preparation systems.
- Besides an extensive range of filter equipment, Bravilor Bonamat offers a range of innovative instant and fresh brew vending machines.
- State of the art production, assembling and testing facilities in the Netherlands.
- Reliable, user friendly and leaders in technique and design.

**BRIVILOR
BONAMAT**



(Airpot sold separately)

AIRPOT BREWER - ISO

FEATURES

- The ISO brews delicious fresh filter coffee directly into an Airpot that keeps your coffee hot and fresh for extended periods

SPECIFICATIONS - ABB1022

OUTPUT: 18Lt / 144 CUPS PER HOUR
 BREWING TIME: 2.2Lt in 7min
 POWER: 2.0kW
 VOLTAGE: 230V
 DIMENSIONS: 205 x 340 x 550mm
 - MANUAL WATER FILLING
 - AIRPOTS SOLD SEPARATELY



ORDER CODES:

- | | | |
|---------|---|---|
| ABB1022 | • | AIRPOT BREWER BRAVILOR - 18Lt (ISO) - 2.2Lt FLASK |
| VFS2200 | • | VACUUM FLASK WITH GLASS INNER - 2.2Lt (ISO/TH) |
| CMF1000 | • | COFFEE MACHINE FILTERS - BRAVILOR |



(Airpot sold separately)

AIRPOT BREWER

FEATURES

- The ISO brews delicious fresh filter coffee directly into an Airpot that keeps your coffee hot and fresh for extended periods

SPECIFICATIONS - ABB0015

OUTPUT: 15Lt / 120 CUPS PER HOUR
 BREWING TIME: 2.2Lt in 8min
 POWER: 2.02kW
 VOLTAGE: 230V
 DIMENSIONS: 225 x 358 x 545mm
 - WATER CONNECTION
 - AIRPOTS SOLD SEPARATELY

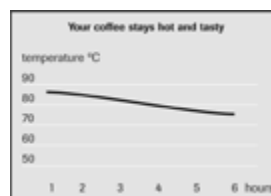


ORDER CODES:

- | | | |
|---------|---|--|
| ABB0015 | A | AIRPOT BREWER BRAVILOR - 15Lt |
| VFS2200 | B | VACUUM FLASK WITH GLASS INNER - 2.2Lt (ISO/TH) |
| ABB0001 | C | AIRPOT BREWER BRAVILOR - HOLDER STATION |
| CMF1000 | D | COFFEE MACHINE FILTERS - BRAVILOR |



(Accessories not included)



A

B

C

D

/// BRAVILOR BONAMAT



A

(Filler basket inlay only)

BULK BREWERS

FEATURES

- Ideal for busy institutes to produce large quantities of coffee in short periods of time, easy to use
- Total and daily counters, digital control panel, direct brewing into individual electric or insulated containers
- Easy to transport for coffee to be served anywhere, at any time

SPECIFICATIONS - BBB2005

OUTPUT: APPROX 30Lt AN HOUR
(240 CUPS)

HOLDING CAPACITY: 10Lt (2 x 5Lt)

BREWING TIME: APPROX 5Lt in 10min

POWER: 3.1kW – 230V

DIMENSIONS: 635 x 440 x 799mm

- WATER CONNECTION
- WITHOUT BREWING BASKET
- FOR USE WITH FLAT FILTER PAPER



SPECIFICATIONS - BBB2010

OUTPUT: APPROX 60Lt AN HOUR
(480 CUPS)

HOLDING CAPACITY: 20Lt (2 x 10Lt)

BREWING TIME: APPROX 10Lt in 10min

POWER: 6.1kW – 400V

DIMENSIONS: 955 x 512 x 840mm

- WATER CONNECTION
- WITHOUT BREWING BASKET
- FOR USE WITH FLAT FILTER PAPER



SPECIFICATIONS - BBB2020

OUTPUT: APPROX 90Lt AN HOUR
(720 CUPS)

HOLDING CAPACITY: 40Lt (2 x 20Lt)

BREWING TIME: APPROX 20Lt in 14min

POWER: 9.2kW – 400V

DIMENSIONS: 1175 x 600 x 947mm

- WATER CONNECTION
- WITHOUT BREWING BASKET
- FOR USE WITH FLAT FILTER PAPER



ORDER CODES:

BBB2005 • BULK BREWER BRAVILOR - 5Lt

BBB2010 • BULK BREWER BRAVILOR - 10Lt

BBB2020 • BULK BREWER BRAVILOR - 20Lt

FEATURES

- Filter basket inlay for the use of filter cups

ORDER CODES:

CMF2196 A COFFEE MACHINE FILTER BASKET - BRAVILOR - 196mm

CMF2263 A COFFEE MACHINE FILTER BASKET - BRAVILOR 263mm (FOR BBB2010)

CMF2320 A COFFEE MACHINE FILTER BASKET - BRAVILOR 320mm (FOR BBB2020)

INDENT ITEMS - AVAILABLE BY SPECIAL REQUEST ONLY:

- TEA FILTER AND SET-UP DEVICE FOR BREWING TEA
- BULK BREWER URNS

ORDER CODES:

CUB0005 • BULK BREWER URN BRAVILOR - 5Lt
AVAILABLE ON INDENT ONLY

CUB0010 • BULK BREWER URN BRAVILOR - 10Lt
AVAILABLE ON INDENT ONLY

CUB0020 • BULK BREWER URN BRAVILOR - 20Lt
AVAILABLE ON INDENT ONLY

VENDING MACHINE QUINTO 422

FEATURES

- The Quinto 422 offers nine hot beverages, such as coffee and cappuccino, hot chocolate and hot water
- Fast and simple operation and reduced maintenance
- The machine works with instant or freeze dried ingredients
- Great for stock control

SPECIFICATIONS - BV10422

AMOUNT OF CANISTERS: 4

OUTPUT: 20Lt / 160 CUPS
PER HOUR

BREWING TIME: 11 SECONDS PER CUP

POWER: 2.1kW

VOLTAGE: 230V

DIMENSIONS: 310 x 405 x 567mm

ORDER CODES:

- BV10422 BRAVILOR QUINTO MACHINE 422
- BV10422C BRAVILOR QUINTO (COIN) MACHINE 422



**BRAVILOR
BONAMAT**



VENDING MACHINE BOLERO TURBO

FEATURES

- The speed of this machine and the dual draw off makes it extremely suitable for conference areas, where you need large quantities of coffee quickly

SPECIFICATIONS - BVT0002 / BVT0004

AMOUNT OF CANISTERS: 2 or 4

OUTPUT: 40Lt / 320 CUPS
PER HOUR

BREWING TIME: 90 SECONDS PER 2Lt or 4Lt FLASK

POWER: 3.5kW

VOLTAGE: 230V

DIMENSIONS: 325 x 482 x 812mm

ORDER CODES:

- BVT0002 BRAVILOR VENDING INSTANT TURBO SMALL
- 2 CANISTERS
- BVT0004 BRAVILOR VENDING INSTANT TURBO SMALL
- 4 CANISTERS





JUGS

ORDER CODES:

CMJ0001	A	COFFEE MACHINE JUG GLASS - NO LID - 1.8Lt
CMJ0002	B	COFFEE MACHINE JUG GLASS - WITH LID - 1.7Lt
CDA0020	C	COFFEE DECANTER - Stainless Steel & LID - 2Lt

AIRPOT - DOUBLE PUMP

ORDER CODES:

- VFS2200 • VACUUM FLASK GLASS INNER - 2.2Lt (ISO / TH)
- ABB0021 • THERMOS CONTAINER - 2.1Lt - WITH TAP



Double pump system



Ideal for use with ISO & TH series



VACUUM FLASK

ORDER CODES:

VPS0010	•	VACUUM FLASK - Stainless Steel - 1.2Lt
VPS0015	A	VACUUM FLASK - Stainless Steel - 1.5Lt
VPS0020	B	VACUUM FLASK - Stainless Steel - 2.0Lt
VPS3050	C	VACUUM FLASK - WHITE - 500ml
VPS3100	D	VACUUM FLASK - WHITE - 1Lt



AIRPOT - ECONO

ORDER CODES:

- VFS0022 • VACUUM FLASK S/STEEL INNER - 2.2Lt
- VFS0035 • VACUUM FLASK S/STEEL - 3.5Lt



MILK FROTHING JUG

FEATURES

- 18/10 Stainless Steel

REFER PG 444 FOR THERMOMETER - IDEAL FOR MILK FROTHING

ORDER CODES:

MFJ0600	•	MILK FROTHING JUG - 600ml
MFJ1000	•	MILK FROTHING JUG - 1Lt
MFJ1500	•	MILK FROTHING JUG - 1.5Lt

CUP AND JUG WARMER

FEATURES

Plates heat independently, therefore energy efficient
Ideal for restaurants, coffee shops and guest houses

SPECIFICATIONS - CWA1002

POWER: 0.2kW
VOLTAGE: 230V
DIMENSIONS: 350 x 330 x 448mm
WEIGHT: 10.2kg



ORDER CODE:

CWA1002 A COFFEE WARMER ANVIL - CUP WARMER

SPECIFICATIONS - CWA0002

POWER: 2 x 0.1kW
VOLTAGE: 230V
PLATE DIAMETER: 2 x 140mm
DIMENSIONS: 432 x 243 x 84mm
WEIGHT: 3kg



ORDER CODE:

CWA0002 B COFFEE WARMER ANVIL - JUG WARMER

ANVIL AXIS



A



B

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



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 3kW 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



Best Choice






SPEEDBOIL


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 WEIGH:	9.5kg	

SPECIFICATIONS - SBA0025

CAPACITY:	2.5Lt	
POWER RATING (230V/50Hz):	1.8kW	
DIMENSIONS:	306 x 171 x 395mm	
BOX DIMENSIONS:	370 x 245 x 470mm	
PACKED WEIGHT:	8kg	

ORDER CODES:

SBA0150	A	SPEEDBOIL ANVIL - 15Lt
SBA0100	B	SPEEDBOIL ANVIL - 10Lt
SBA0075	C	SPEEDBOIL ANVIL - 7.5Lt
SBA0050	D	SPEEDBOIL ANVIL - 5Lt
SBA0025	E	SPEEDBOIL ANVIL - 2.5Lt

COFFEE PERCOLATOR

FEATURES

- Freshly percolated coffee
- Double walled Stainless Steel container and steel filter
- Boil dry safety and a heating element to maintain the coffee temperature

SPECIFICATIONS - CPL0115

POWER: 1500W
 DIMENSIONS: 510 x 330mm
 HOLDING CAPACITY: 11Lt
 HOURLY CAPACITY: 15Lt

ORDER CODE:

CPL0115 • COFFEE PERCOLATOR - 15Lt



COFFEE MACHINE

FEATURES

- Used for immediate service in restaurants
- Coffee should be served within 30 minutes of being brewed

SPECIFICATIONS - CMA1001

OUTPUT: 18Lt / 144 CUPS PER HOUR
 BREWING TIME: 2.2Lt in 7min
 POWER: 2.1kW
 VOLTAGE: 230V
 DIMENSIONS: 205 x 340 x 430mm
 - MANUAL WATER FILLING
 - MACHINE SUPPLIED WITH 2 GLASS JUGS

ORDER CODE:

CMA1001 • COFFEE MACHINE - AVENIA

avenia





ESPRESSO MACHINE

FEATURES

- Heating Circulation
- Electronic Infusion
- Automatic Cleaning
- Dose Regulations of Hot Water and Coffee
- Signal Light Detecting Lack of Water in Boiler
- Emptying Tap Of Water in Boiler
- 2 Stainless Steel Steam Jet Nozzles
- Emergency Push Button

SPECIFICATIONS - EMF2312

VOLTAGE: 220V
 POWER: 3000W
 BOILER: 12Lt
 WEIGHT: 59kg
 DIMENSIONS: 670 x 540 x 540mm
 PACKAGED DIMENSIONS: 750 x 620 x 600mm

SPECIFICATIONS - EMS2312

VOLTAGE: 220V
 POWER: 3000W
 BOILER: 12Lt
 WEIGHT: 59kg
 DIMENSIONS: 670 x 540 x 540mm
 PACKAGED DIMENSIONS: 750 x 620 x 600mm

ORDER CODES:

EMF2312 A ESPRESSO MACHINE - FULLY AUTOMATIC
 EMS2312 B ESPRESSO MACHINE - SEMI AUTOMATIC



GRINDER DOSER

FEATURES

- Suitable for bars with medium consumption needs
- Stepless micrometrical grinding adjustment
- With time switch
- 64mm Grinding blades
- Dose Adjustment 5.5 to 8g

SPECIFICATIONS - GRI1200

POWER: 350W
 GRINDING BLADE SPEED: 1400 (50 Hz)
 COFFEE-BEAN CONTAINER CAPACITY: 1.2kg
 GROUND COFFEE CONTAINER CAPACITY: 280g
 WEIGHT: 14kg

ORDER CODES:

GRI1200 • COFFEE GRINDER/DOSER/SUPER JOLLY WITH TIMER 1.2kg

ACCESSORIES - OPTIONAL EXTRAS



ORDER CODES:
 EMK0001 • ESPRESSO MACHINE - KNOCK BOX



ORDER CODES:
 EMC0002 • ESPRESSO MACHINE - CLEANING KIT

Includes

- Clean express
- Clean Brush
- Rubber Blind Filter

BUTCHERQUIP COOKERS

FEATURES

- High grade Stainless Steel contact with food for safe food processing
- Steam cooking for better quality of product
- Grilling feature adds variation to your cooking needs
- Easy cleaning with a drain tap for the steam bath
- Low product weight loss



COOKER CABINET - 600Lt DELUXE

FEATURES

- High quality combination cooking and grilling cabinet with electronic non-indicating controller with PT100 sensor for cooking temperature and digital indicating electronic controller for core temperature
- Unit fitted with automatic alarm and shutdown for low water and core temperature
- For automatic control of the cooking cycle, a 24-hour timer is fitted

SPECIFICATIONS - CCB1600

VOLTAGE:	380V - 3 PHASE (Neutral and Earth)
POWER:	3 x 1.5kW Grilling elements 3 x 3kW Cooking elements
DIMENSIONS:	1280 x 770 x 1680mm
WEIGHT:	170kg
CHAMBER SIZE:	1000 x 655 x 1020mm

INCLUDES:

- 3 x Perforated Stainless Steel cooking trays
- 1 x Stainless Steel grilling tray
- 10 x Aluminium hanging rods

ORDER CODE:

- CCB1600 • COOKER CABINET BUTCHERQUIP - DELUXE - 600Lt



COOKER CABINET - 600Lt ECONOMY

FEATURES

- High grade Stainless Steel contact with food for safe food processing
- The ideal machine for medium size butcheries
- Automatic alarm and shut down for low water
- Robust all Stainless Steel construction
- Low product weight loss

SPECIFICATIONS - CCB0600

VOLTAGE:	380V - 3 PHASE (Neutral and Earth)
POWER:	3 x 3kW Cooking elements
DIMENSIONS:	1280 x 770 x 1680mm
WEIGHT:	167kg
CHAMBER SIZE:	1000 x 655 x 1020mm

INCLUDES:

- 3 x Perforated Stainless Steel trays are supplied
- 10 x Aluminium hanging rods are supplied on all units

ORDER CODE:

- CCB0600 • COOKER CABINET BUTCHERQUIP - ECONOMY - 600Lt





COOKER CABINET - 170Lt JUNIOR

FEATURES

- High quality all Stainless Steel junior cooking cabinet ideal for the smaller butcher
- The unit can be used for steam cooking or grilling
- Grilling and cooking temperatures controlled by hydraulic thermostats with selector switch for choice of grill or cook
- Well suited to small volume operations

SPECIFICATIONS - CCBO170

VOLTAGE:	230V Single phase
POWER:	1 x 3kW Cooking element 1 x 2kW Grilling element
DIMENSIONS:	1015 x 720 x 610mm
WEIGHT:	80kg
CHAMBER SIZE:	700 x 500 x 500mm



ORDER CODE:

CCBO170 • COOKER CABINET BUTCHERQUIP - JUNIOR - 170Lt

INCLUDES:

- 3 x perforated Stainless Steel cooking trays
- 10 x aluminium hanging rods



BUTCHERQUIP SMOKING CABINETS

FEATURES

- High grade Stainless Steel contact with food for safe food processing
- Smoking and drying functions controlled with a simple to operate venting system
- Temperature controlled by a digital indicating electronic controller in the case of the 600Lt unit and via a thermostat control on the junior smoker.
- The junior smoker drying cycle has natural convection
- The 600lt smoker drying cycle has fan assisted convection
- The smoking cycle is achieved using natural convection with an ignition element for wood chips
- Inner parts easily removable for easy cleaning
- Smoked product has low mass loss
- Junior smoker fitted with electromechanical timer and time lapse signal to indicate completion of cycle.

SPECIFICATIONS - SCB0600

VOLTAGE:	380V - 3PHASE - 50Hz
POWER:	2 x 2.25kW Drying elements 1 x 0.75kW Sawdust ignition element
DIMENSIONS:	1280 x 770 x 2020mm
WEIGHT:	216kg
CHAMBER SIZE:	1000 x 655 x 1020mm

INCLUDES:

- 15 x aluminium rods
- 1 x sawdust grid
- 1 x ashtray
- 1 x expanded mesh tray

SPECIFICATIONS - SCB0170

VOLTAGE:	230V
POWER:	2 x 1kW Drying Elements 1 x 0.5kW Sawdust Ignition element
DIMENSIONS:	1015 x 610 x 940mm
WEIGHT:	72kg
CHAMBER SIZE:	785 x 500 x 500mm

INCLUDES:

- 10 x aluminium rods
- 1 x sawdust grid
- 1 x ashtray
- 1 x expanded mesh tray

ORDER CODES:

SCB0600	A	SMOKING CABINET BUTCHERQUIP - 600Lt
SCB0170	B	JUNIOR SMOKING CABINET BUTCHERQUIP - 170Lt



A



B





STAINLESS STEEL BILTONG CABINET

FEATURES

- The ideal machine for butcheries and supermarkets to produce high volumes of biltong
- Proven 20% performance benefit over competition
- Glass window for product display
- Unit fitted with anti-bacterial ultra violet lamp for product protection
- Locking door handle for security
- Adjustable thermostatic temperature control
- Powerful extraction fan to ensure maximum air changes for uniform drying throughout
- Heater cannot be switched on without the fan being in operation
- Unit can cure 100kg of wet product at a time

Do a dry cure (24 hrs), or wet cure (12 hrs) first with the temperature control switch off, and only the light and fan on. Then put the temperature control on setting 3, and leave for ± 3 days. The ideal temperature for drying biltong is 32°C to 34°C.

SPECIFICATIONS - BCB1250

VOLTAGE:	230V - 50Hz
POWER:	2 x 1.5kW
DIMENSIONS:	1000 x 740 x 2015mm
WEIGHT:	120kg
CHAMBER SIZE:	950 x 730 x 1750mm

ACCESSORIES SUPPLIED:

- 24 x galvanised hanging rods
- 1 x Stainless Steel drip tray

OPTIONAL ADDITIONAL EXTRAS AVAILABLE ON REQUEST

ORDER CODE:

- | | | |
|---------|---|--|
| BCB1250 | • | BILTONG CABINET BUTCHERQUIP - 1250Lt - S/STEEL |
|---------|---|--|

IMPROVED



STAINLESS STEEL JUNIOR BILTONG CABINET

FEATURES

- Well suited to small volume operations, hunters, home industries and biltong enthusiasts
- All stainless steel construction
- Preset temperature control to avoid tampering
- Heater cannot be switched on without the fan being in operation
- Efficient extraction fan for maximum air changes and uniform drying throughout the cabinet
- Unit can cure 25kg of wet product at a time

SPECIFICATIONS - BCB0245

VOLTAGE:	230V - 50Hz
POWER:	0.75kW
DIMENSIONS:	580 x 460 x 1080mm
WEIGHT:	43kg
CHAMBER SIZE:	500 x 450 x 910mm

ACCESSORIES SUPPLIED:

- 10 x galvanised hanging rods
- 1 x Stainless Steel drip tray

ORDER CODE:

- | | | |
|---------|---|--|
| BCB0245 | • | BILTONG CABINET BUTCHERQUIP - JUNIOR - 245Lt - S/STEEL |
|---------|---|--|

Le Chef

By

ANVIL AXIS

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 flavor 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 WATER BATH

FEATURES

- All bodies are constructed from Stainless Steel
- Inner tanks are manufactured from grade 304 Stainless Steel for exceptional corrosion resistance

SPECIFICATIONS

DIMENSIONS: 310 x 260 x 345mm



ORDER CODES:

- SVD0014 • SOUS VIDE BATH 14Lt
- SVD1014 • SOUS VIDE BATH 14Lt - LID ONLY

SPECIFICATIONS

DIMENSIONS: 640 x 260 x 345mm

ORDER CODES:

- SVD0034 • SOUS VIDE BATH 34Lt
- SVD1034 • SOUS VIDE BATH 34Lt - LID ONLY



(LID, CIRCULATOR AND WATER PAN SOLD SEPARATELY)

SOUS VIDE CIRCULATOR

FEATURES

- Powerful circulation pump to ensure uniform temperature distribution within the bath
- High quality, incoloy immersion heating element
- Electronic temperature control with digital indication of set and process value
- High accuracy pt 100 temperature sensor
- Solid state control relay for optimum reliability

SPECIFICATIONS

POWER: 1.4kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 120 x 300 x 370mm
 WEIGHT: 4kg



ORDER CODE:

- SVD0001 • SOUS VIDE CIRCULATOR ONLY

