



CHEESE MELTER

ELECTRIC

CHEESEMELTER ELECTRIC



"Anvil's stainless steel cheesemelters are ideal for gratinating, melting cheese, sandwiches etc. They are also useful for defrosting ready-made dishes, reheating pizzas, croissants, sausage rolls etc."

APPLICATION

- PERFECT FOR RESTAURANTS, PUBS, COFFEE SHOPS, CAFES ETC.
- GRILLS, MELTS, ROASTS AND BROWNS
- USE AS A PLATE WARMER OR, BY REMOVING REAR COVER, IT CAN BE USED AS A PASS THROUGH

CONSTRUCTION

- TWO OR THREE POSITION GRID SYSTEM COMES STANDARD WITH ONE GRID AND ONE CRUMB TRAY
- REMOVABLE REAR COVER ALLOWS FOR FRONT AND REAR ACCESS AND CAN BE USED AS A PASS THROUGH
- STRONG STAINLESS STEEL CONSTRUCTION MAKES THIS UNIT ROBUST AND EASY TO CLEAN

HEATING

- 3kW QUARTZ ELEMENT

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



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

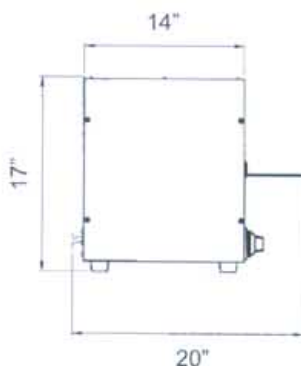
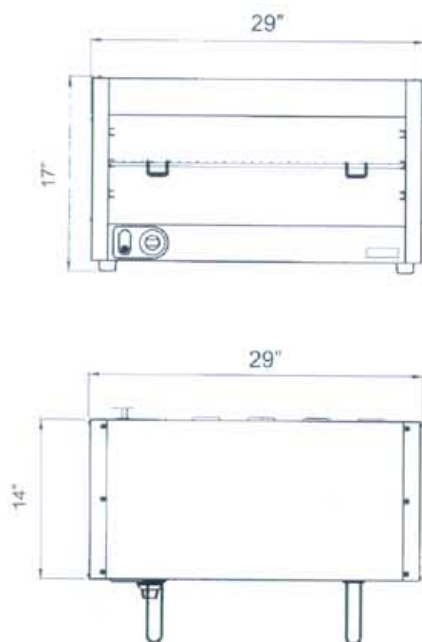


NOTE:

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

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**MODEL:
SAA8003**



DESCRIPTION	CHEESEMELTER
MODELS	SAA8003
HEAT	TOP
VOLTAGE (V)	220
POWER (kW)	3
DIMENSIONS (in) (W x D x H)	29 x 20 x 17
BOX DIMNS (in) (W x D x H)	34 x 22 x 18
PACKED WT (lbs)	20

Note: Output performance figures quoted are dependant on various factors.

Manufactured by:
Scientific Engineering (Pty) Ltd
South Africa
Website: www.anvilworld.com



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