



ROTISSERIE OVEN

ELECTRIC



ROTISSERIE OVEN

"Anvil's Rotisserie Ovens produce 8 and 15 delicious chickens at a time."

APPLICATION

- IS IDEAL FOR CONVENIENCE STORES, SUPERMARKETS, ETC.
- SUITABLE FOR CONTINUOUS USE
- SUITABLE FOR COOKING RIBS

CONSTRUCTION

- FULL STAINLESS STEEL CONSTRUCTION WITH CHROME PLATED WIRE BASKETS AND A FULL SIZE REMOVABLE DRIP TRAY FOR EASE OF CLEANING
- GLASS FRONT AND REAR MAKES THIS UNIT A GOOD POINT OF SALES UNIT AS THE CUSTOMER CAN SEE THE PRODUCT AT ALL TIMES
- UNIQUE DESIGN USING CIRCULATION FAN ENSURES CONSISTENT HEAT IS DISTRIBUTED THROUGHOUT THE CHAMBER FOR EVEN COOKING AND BROWNING
- THERMOSTATICALLY CONTROLLED

PRODUCTION

- CGA8008 (8) 3LB. CHICKEN CAPACITY
- ESTIMATED COOKING TIME:
(8) CHICKENS – 2 HOURS AT 350°F
- CGA8016 (15) 3LB. CHICKENS CAPACITY
- ESTIMATED COOKING TIME:
(15) CHICKENS – 1.5 HOURS AT 350°F

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



ANVIL

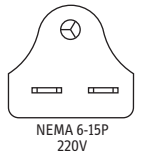
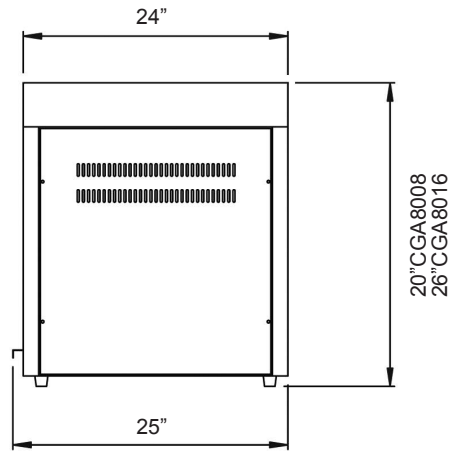
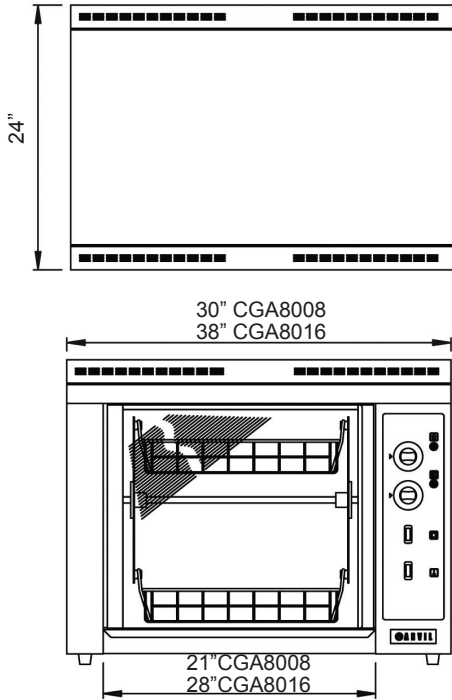


NOTE:

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

ROTISSERIE O V E N

MODEL:
CGA8008
CGA8016



DESCRIPTION	8 BIRD ROTISSERIE	16 BIRD ROTISSERIE
MODELS	CGA8008	CGA8016
VOLTAGE (V)	220v	220v
POWER (kW)	3	5
DIMENSIONS (in) (W x D x H)	30 x 24 x 20	38 x 24 x 26
BOX DIMNS (in) (W x D x H)	33 x 26 x 28	41 x 26 x 34
PACKED WEIGHT lbs.	84	140
NEMA CONFIGURATION	6-15P 220V	HARD WIRED

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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