



PASTA RETHERMALIZER

P A S T A R E T H E R M A L I Z E R



“Anvils Pasta Rethermalizers are ideal for heating pastas, vegetables and a variety of other products.....”

APPLICATION

- IDEAL FOR USE IN RESTAURANTS, TAKE OUTS, CAFETERIAS, ETC.

CONSTRUCTION

- HINGED ELEMENT BOX WITH 2 STAGE LOCKING MECHANISM
- FITS INTO TIGHT COUNTER SPACES
- PILOT LIGHT INDICATES POWER ON
- LIFT-OUT, ONE-PIECE STAINLESS STEEL TANK WITH CARRYING HANDLES FOR EASE OF CLEANING

HEATING

- VARIABLE HEAT CONTROL FROM 80°F - 210°F
- PRE HEAT TIME TO 200°F = 14 MINUTES

ACCESSORIES

- 4 INDIVIDUAL PORTION BASKETS

SAFETY FEATURES

- MICRO SWITCH DISCONNECTS POWER WHEN ELEMENT BOX IS REMOVED

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

