

DOUGHNUT FRYER 6 - 8ℓ

MANUFACTURING SINCE 1966



Model: DFA0001



FEATURES

- Ideal for coffee shops, small bakeries, take-aways and supermarkets
- Tilting element unit for easy cleaning
- Can also be used for fish or chicken nuggets
- Thermostatically controlled to prevent oil flashing
- Removable drip tray convenient for draining

- Takes 6 81 cooking oil
- Hinged element box with 2 stage locking mechanism
- Pilot light indicates when elements are energised
- Lift-Out, one piece Stainless Steel tank with carrying handles for ease of cleaning

NOTE:

 Comes standard with Stainless Steel turning fork



THE CHEFS COMPANION

Model: DFA0001

736 mm

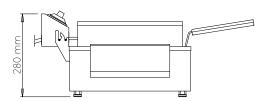
SPECIFICATIONS

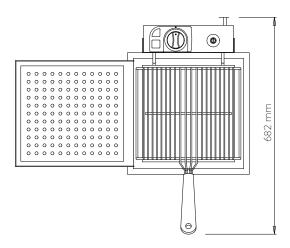
POWER
VOLTAGE
PACKAGING (W x D x H)
UNIT (W x D x H)
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME
VOLUME OF OIL

AVAILABLE IN

2.4kW 230V - 50Hz 560 x 410 x 320 (mm) 736 x 682 x 280 (mm) 9kg 10.7kg 0.07m³ 6 - 8ℓ

✓ 120V/60Hz





NOTE

When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

Output performance figures quoted are dependent on various factors. Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.



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