

DEEP FRYER 20ℓ FLOOR STANDING

MANUFACTURING
SINCE 1966



Model: FFA1020



FEATURES

- Front mounted controls ensure safe working practice. Main terminals are situated behind the front access panel.
- These units are powered by Incoloy elements which ensure consistent peak performance
- Fitted with a 40mm diameter drain valve
- Temperature thermostatically controlled with safety cut out to prevent oil flashing
- Adjustable feet for levelling
- Operating temperature range: 50°C - 190°C

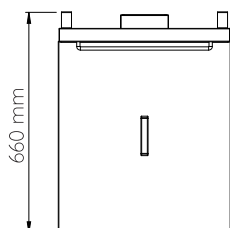
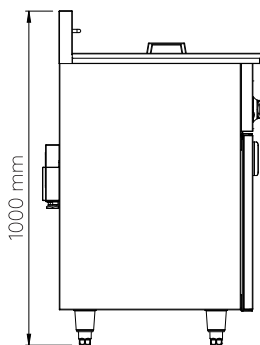
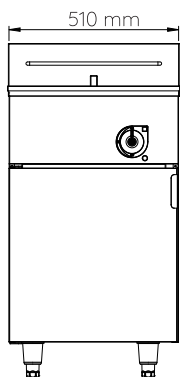
NOTE:

- Stainless Steel Baskets sold separately
- Supplied with one drain tank



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

www.anvilworld.com

Model: FFA1020

SPECIFICATIONS

POWER	16.5kW
VOLTAGE	380V - 50Hz - 3Phase
PACKAGING (W x D x H)	560 x 700 x 1140 (mm)
UNIT (W x D x H)	510 x 660 x 1000 (mm)
NET WEIGHT	45kg
GROSS WEIGHT	50kg
SHIPPING VOLUME	0.45m ³
VOLUME OF OIL	20ℓ
PRODUCT OUTPUT	Approx 40kg French Fries Per Hour

OPTIONAL EXTRAS
BASKET

CODE	DESCRIPTION
CBS2280	Fryer Basket - No Side Hooks 280 x 179 x 130mm

OIL REVEIVER

CODE	DESCRIPTION
ORA0001	Oil Receiver

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.



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

www.anvilworld.com