

DEEP FRYER 2 x 10ℓ FLOOR STANDING

MANUFACTURING
SINCE 1966



Model: FFA2010



FEATURES

- Large surge area and effective cold zone
- Stainless Steel tank
- Hinged door mechanisms
- Large 40mm drain valve for fast effective draining
- Operating temperature: 50°C - 190°C
- Large volume, oil capacity for twin basket operation
- Temperature thermostatically controlled with safety cut out to prevent oil flashing
- Adjustable feet for levelling
- Ideal for use in restaurants, canteens, take aways

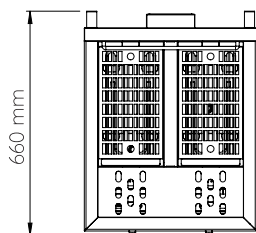
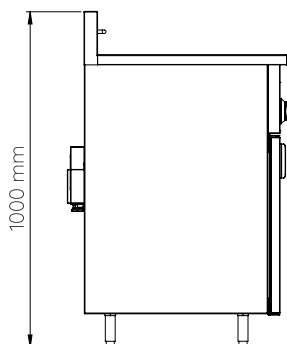
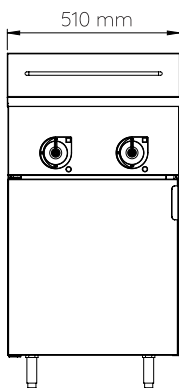
NOTE:

- Stainless steel baskets sold separately
- Supplied with one drain tank



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

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SPECIFICATIONS

POWER	2 x 8.25kW
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	2 x 10ℓ
PRODUCT OUTPUT	Approx 40kg French Fries Per Hour

OPTIONAL EXTRAS
BASKET

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

RECEIVER

CODE	DESCRIPTION
ORA0002	Oil Receiver

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 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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