

DEEP FRYER 2 x 20ℓ FLOOR STANDING

MANUFACTURING
SINCE 1966



Model: FFA2020



FEATURES

- Large surge area and effective cold zone
- High power for optimal recovery time
- Each tank is fitted with a manual reset safety thermostat
- Temperature thermostatically controlled with safety cut out to prevent oil flashing
- Stainless steel construction for easy cleaning
- Reduce the risk of down time with 3 elements per tank (Unit will function with reduced performance if an element fails)
- Adjustable feet for levelling
- Operating temperature range: 50°C - 190°C

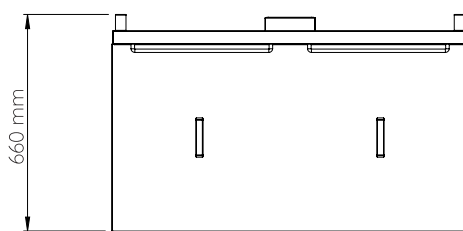
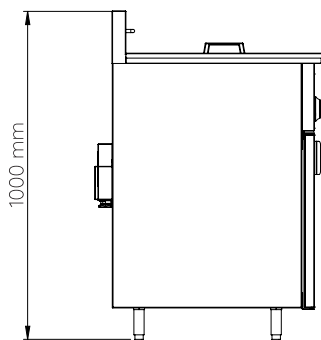
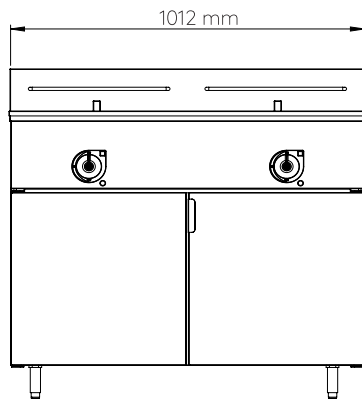
NOTE:

- 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: FFA2020

SPECIFICATIONS

POWER	2 x 16.5kW
VOLTAGE	380V - 50Hz - 3Phase
PACKAGING (W x D x H)	1060 x 690 x 1140 (mm)
UNIT (W x D x H)	1012 x 660 x 1000 (mm)
NET WEIGHT	65kg
GROSS WEIGHT	78.3kg
SHIPPING VOLUME	0.83m ³
VOLUME OF OIL	2 x 20ℓ
PRODUCT OUTPUT	Approx 80kg French Fries Per Hour

OPTIONAL EXTRAS
BASKET

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

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.



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

www.anvilworld.com