

# DEEP FRYER 20& FLOOR STANDING

manufacturing SINCE 1966



## Model: FFA3200



## **FEATURES**

- 20l oil capacity for twin basket operation
- Large surge area tank design
- Large 40mm drain valve with extension tube
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut out to prevent oil flashing
- Flame failure safety cut off valve

- Manual Pilot Flame ignition
- Rugged stainless steel wire basket with insulated handle
- Adjustable feet for levelling

Operating temperature range: 50°C - 190°C

## NOTE:

- Stainless Steel Baskets included
- Heavy duty gas products to be connected by approved gas installer



## THE CHEFS COMPANION

## Model: FFA3200

# 1180 mm 760 mr

## **SPECIFICATIONS**

OUTPUT PACKAGING (W x D x H) UNIT (W x D x H) **NET WEIGHT GROSS WEIGHT** SHIPPING VOLUME **VOLUME OF OIL** PRODUCT OUTPUT REGULATOR

**AVAILABLE IN** 

90 000 BTU 470 x 830 x 1140 (mm) 400 x 760 x 1180 (mm) 70kg 77kg  $0.44m^{3}$ 20ℓ

Approx 40kg French Fries Per Hour

✓ LPG / ✓ Ngas

## **OPTIONAL EXTRAS**

BASKET		
	CODE	DESCRIPTION
	FFB3200	Fryer Basket

## 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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