

DEEP FRYER 5ℓ SINGLE PAN

MANUFACTURING
SINCE 1966



Model: FFA4110



FEATURES

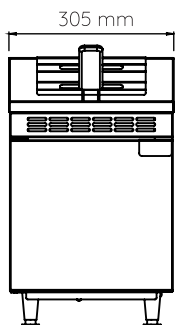
- 5ℓ oil capacity
- Stainless Steel construction
- Easy to clean fully welded oil tank fitted with a safety interlocked drain valve, fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C - 200°C
- Adjustable feet for varied height preference
- Flame failure safety device ie. should the flame fail the gas will automatically switch off
- With the ball valve located behind the door there is no chance to accidentally open the valve and burn oneself.

NOTE:
Stainless Steel basket included



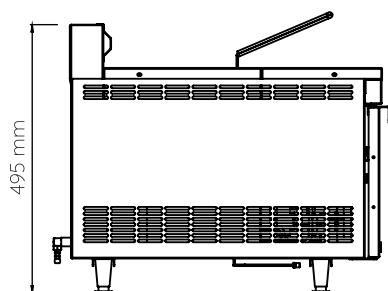
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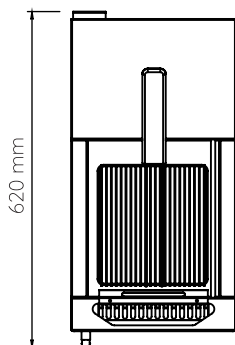
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SPECIFICATIONS

OUTPUT	32 500 BTU
PACKAGING (W x D x H)	350 x 660 x 500 (mm)
UNIT (W x D x H)	305 x 620 x 495 (mm)
NET WEIGHT	14 kg
GROSS WEIGHT	16.2 kg
SHIPPING VOLUME	0.12 m ³
VOLUME OF OIL	5ℓ
REGULATOR	No
PRODUCTION OUTPUT	Approx 4kg French Fries Per Hour

AVAILABLE IN

 LPG | Ngas

OPTIONAL EXTRAS
BASKETS

CODE	DESCRIPTION
FFB2250	Fryer Basket - S/Steel


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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