

## DEEP FRYER 2 x 5 l DOUBLE PAN

manufacturing SINCE 1966



Model: FFA4120



#### **FEATURES**

- 2 x 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
- ldeal for use in restaurants, canteens, take aways and outdoor caterers
- Flame failure safety device ie. should the flame fail the gas will automatically switch off
- Double pan allows seperation of foods, and flexible and economical use

#### NOTE:

Stainless Steel Baskets included



### THE CHEFS COMPANION

#### Model: FFA4120

# 610 mm

#### **SPECIFICATIONS**

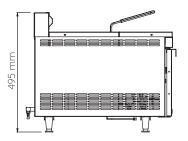
OUTPUT PACKAGING (W x D x H) UNIT (W x D x H) **NET WEIGHT GROSS WEIGHT** SHIPPING VOLUME **VOLUME OF OIL** REGULATOR PRODUCTION OUTPUT

**AVAILABLE IN** 

65 000 BTU 650 x 660 x 500 (mm) 610 x 620 x 495 (mm) 27 kg 30.4 kg 0.21 m<sup>3</sup> 2 x 5 l No

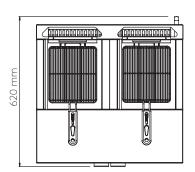
Approx 8kg French Fries Per Hour

✓ LPG ✓ Ngas



#### **OPTIONAL EXTRAS**

BASKETS		
	CODE	DESCRIPTION
	FFB2250	Fryer Basket - S/Steel



#### 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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