

DEEP FRYER 5ℓ SINGLE PAN - 3.4kW

MANUFACTURING
SINCE 1966



Model: FFA5001



FEATURES

- A unique unit developed by McCain and Anvil to produce a perfect chip straight from the freezer to the plate
- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Automatic safety cut out to prevent oil flashing - Manual resettable
- Use with McCain frozen chips for best results
- Fries frozen chips within 3 minutes preventing oil saturation, producing a crispier and tastier chip
- 3.4kW element reduces recovery time
- Operating temperature range: 50°C - 190°C
- The oil tank has slip-away handles for easy removal
- Rugged stainless steel wire basket with insulated handle
- Special basket design promotes even cooking and better oil drainage

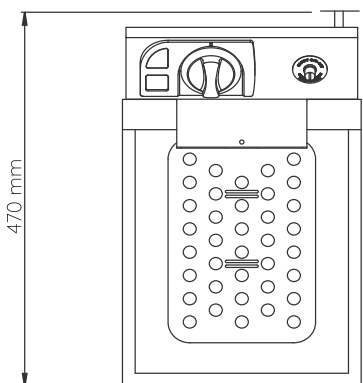
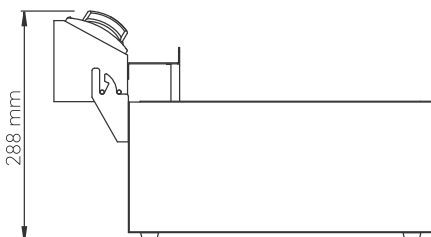
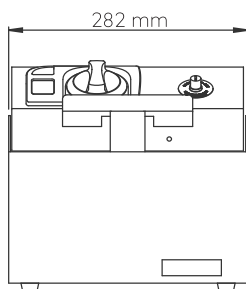
NOTE:

- Stainless Steel Basket included
- Recommended portion size 300g per 5ℓ tank
- Must be connected to separate 16Amp plug on separate circuit
- Unit tested under controlled conditions. Variables may affect the outcome.



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

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SPECIFICATIONS

POWER	3.4kW
VOLTAGE	230V
PACKAGING (W x D x H)	380 x 550 x 370 (mm)
UNIT (W x D x H)	282 x 470 x 288 (mm)
NET WEIGHT	8.6kg
GROSS WEIGHT	9kg
SHIPPING VOLUME	0.08m ³
VOLUME OF OIL	5ℓ
OUTPUT	Approx 6kg French Fries Per Hour

OPTIONAL EXTRAS
BASKETS & INSERTS

CODE	DESCRIPTION
FFB2260	Fryer Basket - S/Steel

NIGHT LID

CODE	DESCRIPTION
FFI0001	Night Lid

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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