

DEEP FRYER 10L SINGLE PAN

MANUFACTURING
SINCE 1966



Model: FFA6003



FEATURES

- Stainless Steel handle to hinge the element to 90° for easy cleaning
- Hinged element safely locks into 90° position
- Stainless Steel tank designed with surge area
- ½" valve for easy oil drainage
- Thermostatically controlled with automatic safety cut out to prevent oil flashing
- Microswitch disconnects power when element is hinged up
- Recommended portion size 500g
- Ideal for fish and battered products
- Adjustable feet for varied height preference or levelling
- Operating temperature range: 50°C - 190°C

NOTE:

- Stainless Steel basket included

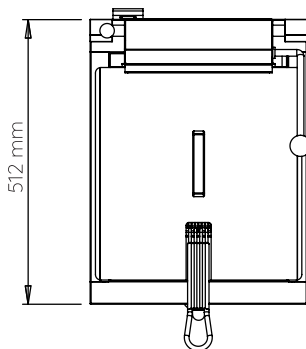
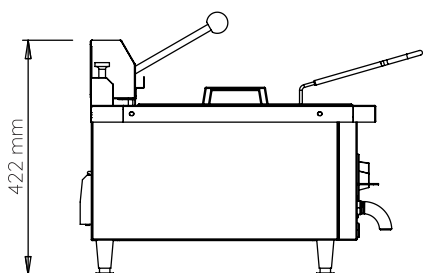
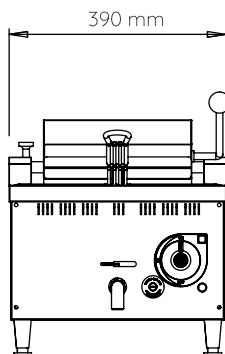


ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

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Model: FFA6003**SPECIFICATIONS**

POWER	5.6kW
VOLTAGE	230V - 50Hz - 2Phase
PACKAGING (W x D x H)	520 x 630 x 440 (mm)
UNIT (W x D x H)	390 x 512 x 422 (mm)
NET WEIGHT	16kg
GROSS WEIGHT	18.2kg
SHIPPING VOLUME	0.14m ³
VOLUME OF OIL	10ℓ
REGULATOR	Yes

**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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