



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-FFA2010

THE CHEFS COMPANION



**THANK YOU FOR PURCHASING
AN ANVIL PRODUCT!**

REGISTER ONLINE TODAY

Register your warranty on-line at www.anvilworld.com today and learn how to get the best out of your Anvil product, tips to care for your Anvil product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the Anvil head office in South Africa. Fax: +27 11 474 1630

ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company _____

Name _____

Surname _____

Telephone _____

Cellphone _____

Email Address _____

Country _____

Postal address _____

Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

- Full-Service restaurant
- Coffee Shop / Deli
- Fast Food Outlet
- Hotel
- Bed & Breakfast
- School Cafeteria

- Institutional Cafeteria
- Corporate Catering
- Private Use
- Franchisor
- Convenience Store
- Other

THE CHEFS COMPANION



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

www.anvilworld.com

LIMITED WARRANTY

All equipment which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for one year from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, expressed or implied, statutory or otherwise, including, without limitations, any implied Warranty of Merchantability or fitness for purpose are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with ANVIL commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to ANVIL.

This Warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, lack of supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non-Anvil spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

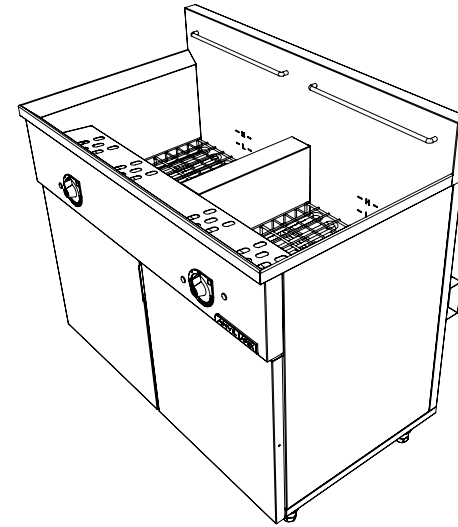
Register your warranty on-line now at www.anvilworld.com

NO WEB ACCESS

If you do not have access to the Web. Kindly register by completing the warranty registration form and fax it to the ANVIL office in the country of purchase.

Failure to do so will invalidate your warranty.

FLOOR STANDING FRYERS



INSTALLATION, OPERATION AND CARE OF FLOOR STANDING FRYERS

**MODELS: FFA1020, FFA2010, FFA2020
FFA6003**



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



www.anvilworld.com

UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

NOTES

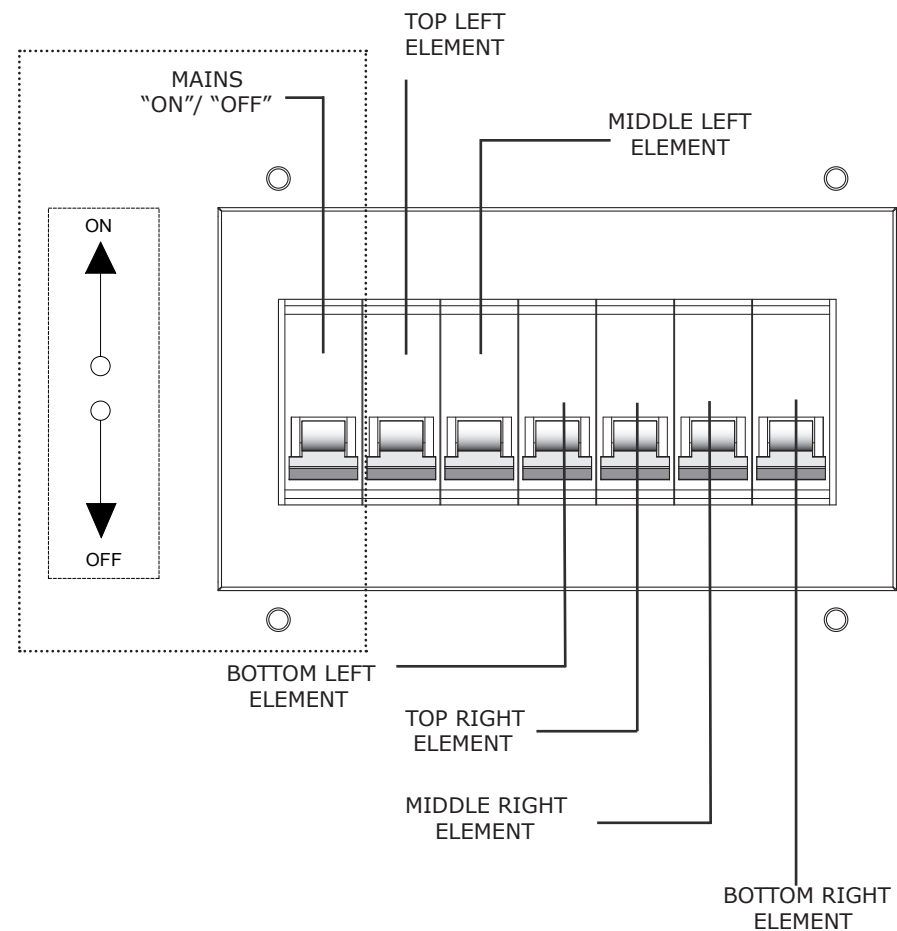
INSTALLATION

1. Before leaving the factory, all deep fat fryers have been assembled and have undergone final tests.
2. Remove the plastic material protecting the stainless steel panels.
3. **Units must be connected by a qualified electrician.**
4. Install the fryer in the most convenient location for ease of cleaning, maintenance and operation. If this appliance is to be positioned in close proximity to walls, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they be made of non-combustible material. If not, they must be clad with a suitable non-combustible, heat-insulating material and the closest attention must be paid to fire prevention regulations.
4. Fryer must be installed on fireproof floor. If floor is wood, arrangements must be made to comply with local fire regulations.
5. Ensure that the fryer is level and that all of the adjustable legs are in contact with the floor.
6. To access the main terminals remove the electrical access panel on the back of the unit. 3-phase wiring will be connected to the terminal block and the earth wire to the earth connection. Ensure that the unit is effectively earthed.

NOTES

CIRCUIT BREAKER DISTRIBUTION PANEL FOR FFA1020/FFA2010/FFA2020

THE CIRCUIT BREAKERS ARE LOCATED IN THE FRONT OF THE UNIT,
BEHIND THE DOORS.



NOTE: ALL CIRCUIT BREAKERS MUST BE IN THE "ON" POSITION TO OPERATE.

NOTE: MODLE FFA2020 ONLY FITTED WITH THE MAIN ON/OFF CIRCUIT BREAKER.

OPERATION

1. These appliances are capable of performing all deep frying applications. The temperature is thermostatically controlled between the range of 60°C to 190°C.
2. The thermostat also acts as the 'ON' and 'OFF' switch. A signal lamp adjacent to the thermostat indicates when the heating elements are energized.
3. Fill the tank with the correct volume of cooking oil. Do not over-fill unit.
4. Set the unit to the desired operating temperature.

COOKING TIPS

Cooking is not an exact science. Due to many variables such as fryer size, quantity of food, temperature of food when first put in the unit etc.

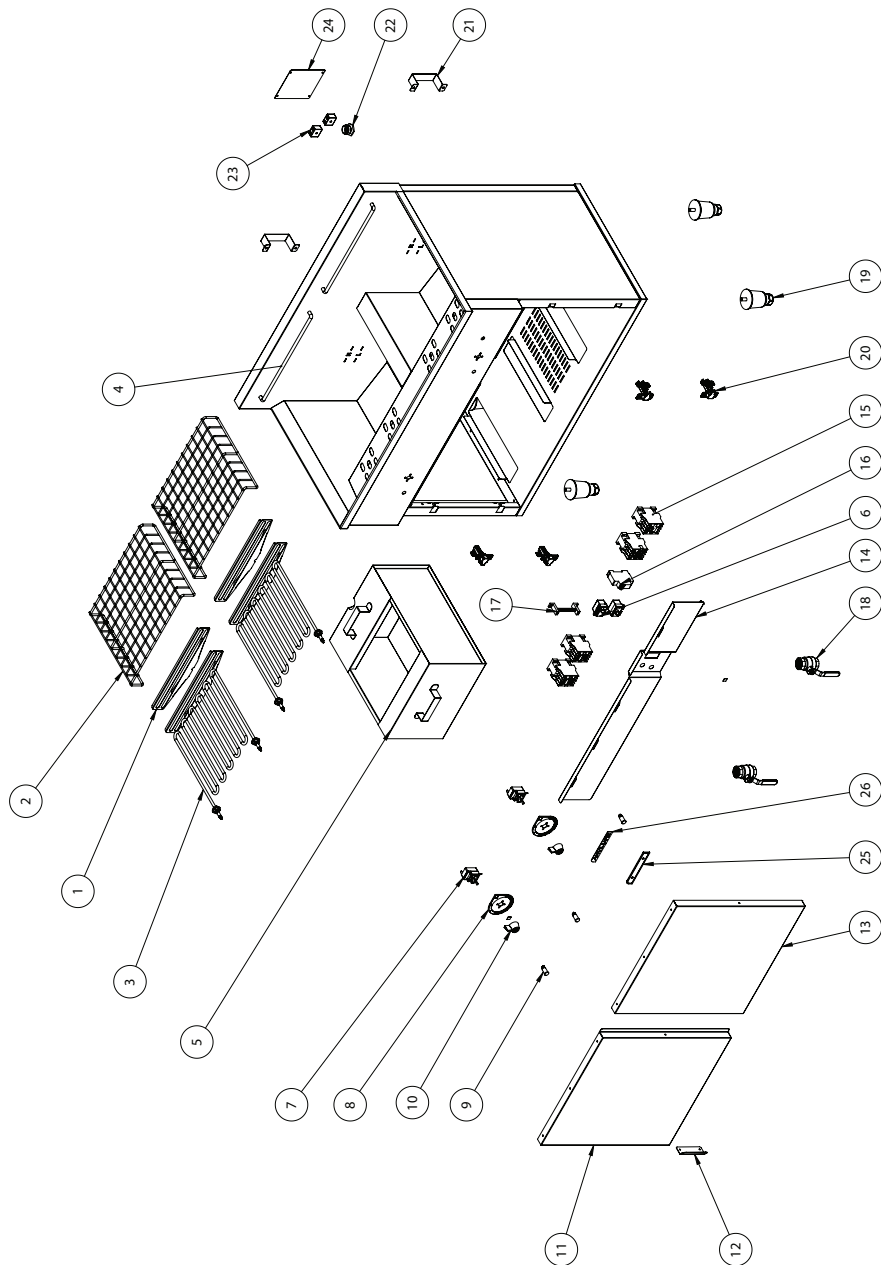
These simple steps will help to make your chips/fries the best:

1. **Cook chips from a frozen state** - For the best texture and flavour, be sure chips are completely frozen until required for cooking.
2. **Never fill basket more than half full** - Overfilling will result in greasy, soggy chips. Carefully lower basket into oil ensuring that all chips are covered.
3. **Shake basket 30 seconds into fry** - Lift the basket after 30 seconds of frying time and shake it gently to break up clusters and cook chips evenly.
4. **Fry for the correct length of time** - Please read chip carton for the ideal frying time. Oil must be at 180°C (370°F)
5. **Drain chips for 10 seconds after cooking** - When chips are cooked, drain them over the fryer for 10 seconds to remove excess oil before transferring to the holding area.

LEGEND 2x20L FLOOR STANDING FRYERS MODEL:FFA2020

Part No.	Description
1	ELEMENT BRACKET
2	WIRE ELEMENT COVER
3	ELEMENT
4	BASKET RACK
5	WASTE OIL TANK
6	SAFETY THERMOSTAT
7	THERMOSTAT
8	BEZEL 60-200
9	PILOT LIGHT
10	LEVER KNOB
11	LEFT FRONT DOOR
12	DOOR HANDLE
13	RIGHT FRONT DOOR
14	CIRCUIT BREAKER FRONT PANEL
15	32 AMP CONTACTOR
16	CIRCUIT BREAKER
17	NEUTRAL BUZZ BAR
18	BALL VALVE
19	FOOT
20	DOOR HINGE
21	TOP HAT BRACKET
22	CABLE GLAND
23	CERAMIC CONNECTION BLOCK
24	CONNECTOR BLOCK COVER
25	BADGE BEZEL
26	ANVIL APEX STICKER

**EXPLODED DIAGRAM
2x20L FLOOR STANDING FRYERS
MODEL:FFA2020**



OIL TIPS

1. **Start with a high quality oil** - A low quality oil deteriorates faster, and over time transfers flavours to other fried foods.
2. **Keep oil at 180°C (370°F)** - Use a reliable thermometer to ensure oil is at correct temperature at all times to deliver a crispy, golden chip.
3. **Change oil every 7 to 10 days** - Change more often if the oil has been contaminated by other elements such as salt or water.
4. **Skim oil often and filter it daily** - Be sure to skim the oil between frying to extend its life and filter it every day.
5. **Use a clean, well-maintained fryer** - Keep your fryer clean and in good working order to sustain higher frying performance.

OBTAINING BEST RESULTS

1. Use a high quality oil or fat, preferably a vegetable oil with a high breakdown temperature.
2. Do not exceed the cooking temperature of oil recommended by the supplier.
3. Maintain the oil at the correct level as indicated by the line on the rear wall of the tank.
4. Only start to fry when the oil is at the correct temperature, which is when the red light goes out.
5. When frying, remove crumbs and pieces that float on the surface.
6. Use only fresh, clean oil. Filter daily.
7. Keep the pan clean.
8. Do not overload the tank. It is recommended that the baskets are half filled.
9. Excessive foaming indicates either that the temperature of the oil is too high, the chips are excessively wet or that the oil is spent and requires renewing.
10. When the pan is idling, either switch off or reduce the thermostat temperature.
11. Always ensure that the elements are covered with oil before switching on.
12. Consistent results can only be obtained by using fresh, clean and good quality oil or fat and frying at the correct temperature.

THE ADVANTAGES OF FILTERING AND MANAGING COOKING OIL

1. Reduces oil loss and breakdown

A major cause of oil breakdown is the carbonizing of food particles in the oil. Regular filtering (at least once a day) removes these particles before they can contaminate the oil.

2. Improves food quality and appearance

Burning or carbonizing food particles in the cooking oil imparts undesirable flavours and odors. Removing them helps protect food quality and promotes uniform, even browning.

3. Improves equipment life

As food particles build up and carbonize in unfiltered oil they contribute to a film that coats the heating elements of fryers, reducing both their life and efficiency. Filtering reduces this problem.

4. Saves time/labour costs

Heavy scouring and equipment breakdown can be time consuming and costly. With filtering, heavy scouring is usually eliminated. Normal maintenance is all that is needed to keep fryers in top condition.

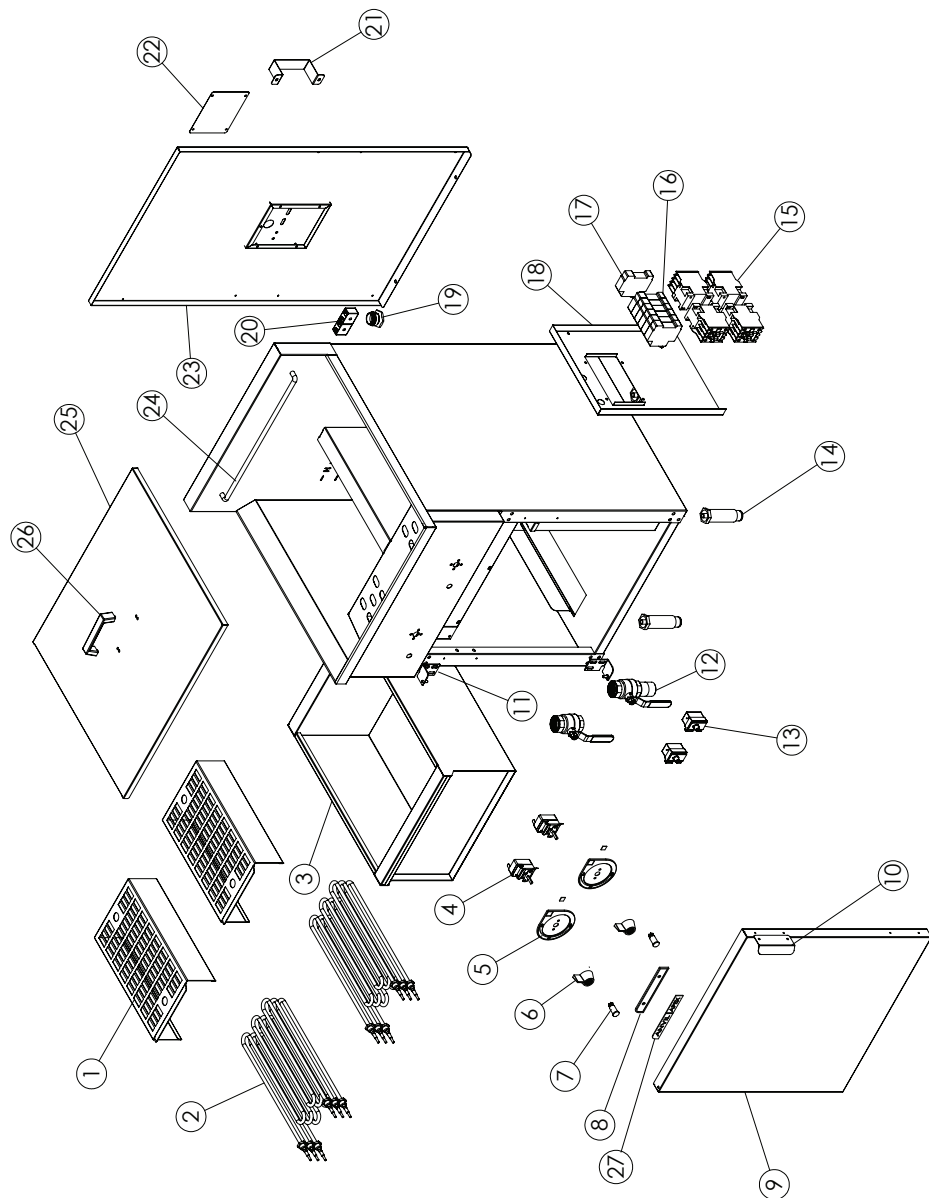
5. Reduce oil cost

Cooking oil is too costly to throw away. Ideally with regular filtering and proper heat control, the only fat loss should be that absorbed by the surface of the food, which is replaced with new fat to maintain the proper frying level.

LEGEND 2x10L FLOOR STANDING FRYERS MODEL: FFA2010

Part No.	Description
1	ELEMENT COVER
2	ELEMENT DEPENDANT ON MODEL NUMBER
3	WASTE OIL TANK
4	THERMOSTAT
5	BEZEL 60-200
6	LEVER KNOB
7	PILOT LIGHT
8	BADGE BEZEL
9	FRONT DOOR
10	DOOR HANDLE
11	HINGE BRACKET
12	BALL VALVE
13	SAFETY THERMOSTAT
14	FOOT
15	32AMP CONTACTOR
16	CIRCUIT BREAKER
17	CIRCUIT BREAKER
18	CIRCUIT BREAKER FRONT PANEL
19	CABLE GLAND
20	CERAMINC CONNECTOR BLOCK
21	TOP HAT BRACKET
22	CONNECTOR BLOCK COVER
23	BACK PANEL
24	BASKET HINGE
25	TOP COVER
26	HANDLE
27	ANVIL BADGE

**EXPLODED DIAGRAM
2x10L FLOOR STANDING FRYERS
MODEL: FFA2010**



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.

CLEANING AND DRAINING

1. Always ensure that the fryer is disconnected from the main power supply before cleaning or draining. PLEASE ENSURE THAT THE OIL HAS COOLED DOWN BEFORE DRAINING.
2. Wipe off the appliance with a dry cloth and wait at least half an hour before connecting to the main power outlet.



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSed IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT, AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.



CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, CONNECT THE APPLIANCE TO A BRANCH CIRCUIT WITH THE RELEVANT OVER CURRENT PROTECTIVE DEVICE WITH EARTH.



WARNING

Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling.

SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. Appliances are designed to operate on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
2. Care should be taken when operating this appliance as HOT SURFACES are present.
3. Locate the fryer in a protected place so that it cannot be knocked over.
4. Keep the floors around the appliance clean to avoid slipping and accidental contact of the hot fryer.
5. Do not overfill the basket and carefully load the product into the hot oil. A danger of surge boiling can also occur if the food to be fried is excessively wet or if the frying basket is too full.
6. Install an automatic fire extinguisher over the fryer and in the exhaust duct. Never direct such extinguishers so as to blow the oil out of the container.
7. A danger of fire exists if the oil level is below the minimum Indicated level.
8. Keep areas and filters clean above the fryer – Oil soaked lint or dust can ignite easily and flames will spread rapidly.

LEGEND

2x10L FLOOR STANDING FRYERS

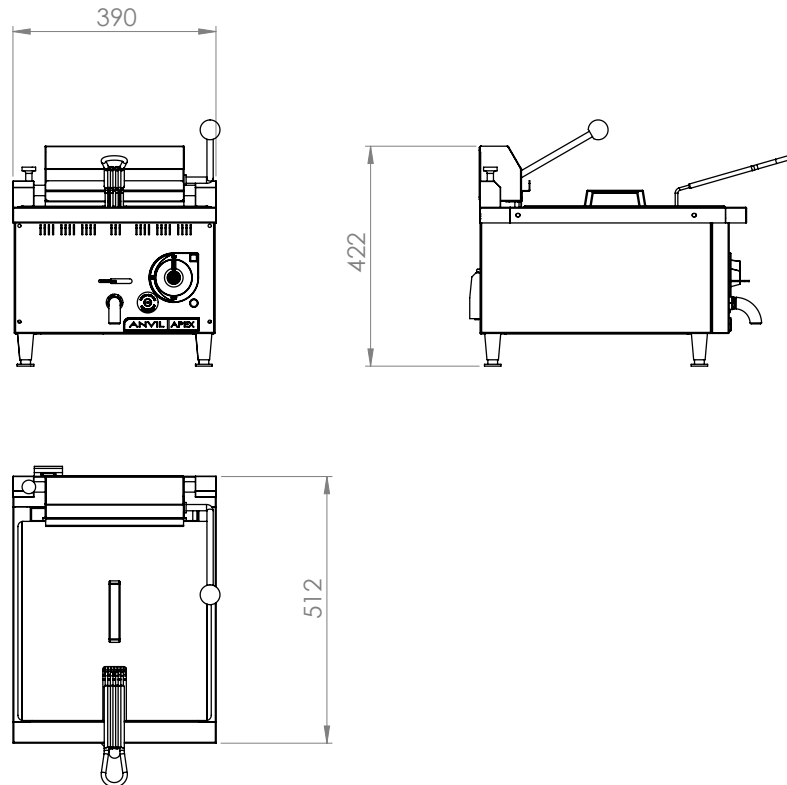
MODEL: FFA1020

Part No.	Description
1	ELEMENT - DEPENDANT ON MODEL
2	ELEMENT BRACKET
3	ELEMENT COVER
4	WASTE OIL TANK
5	BASKET RACK
6	THERMOSTAT
7	BEZEL 60-200
8	PILOT LAMP
9	LEVER KNOB
10	DOOR HANDLE
11	DOOR
12	CIRCUIT BREAKER FRONT PANEL
13	CONTACTOR
14	SFETY THERMOSTAT
15	CIRCUIT BREAKER
16	NEUTRAL BAR
17	BALL VALVE
18	DOOR HINGE
19	FOOT
20	CABLE GLAND
21	CERAMIC CONNECTOR BLOCK
22	TOP HAT BRACKET
23	CONNECTOR BLOCK COVER
24	BADGE BEZEL
25	APEX BADGE

DESCRIPTION OF MODELS

MODEL	NUMBER OF PANS	CAPACITY	VOLTAGE (V/Hz)	POWER (kW)
FFA1020	SINGLE	1 x 20L	400/50	16.5
FFA2010	DOUBLE	2 x 10L	400/50	16.5
FFA2020	DOUBLE	2 x 20L	400/50	33
FFA6003	SINGLE	1 x 10L	230/50	5.6

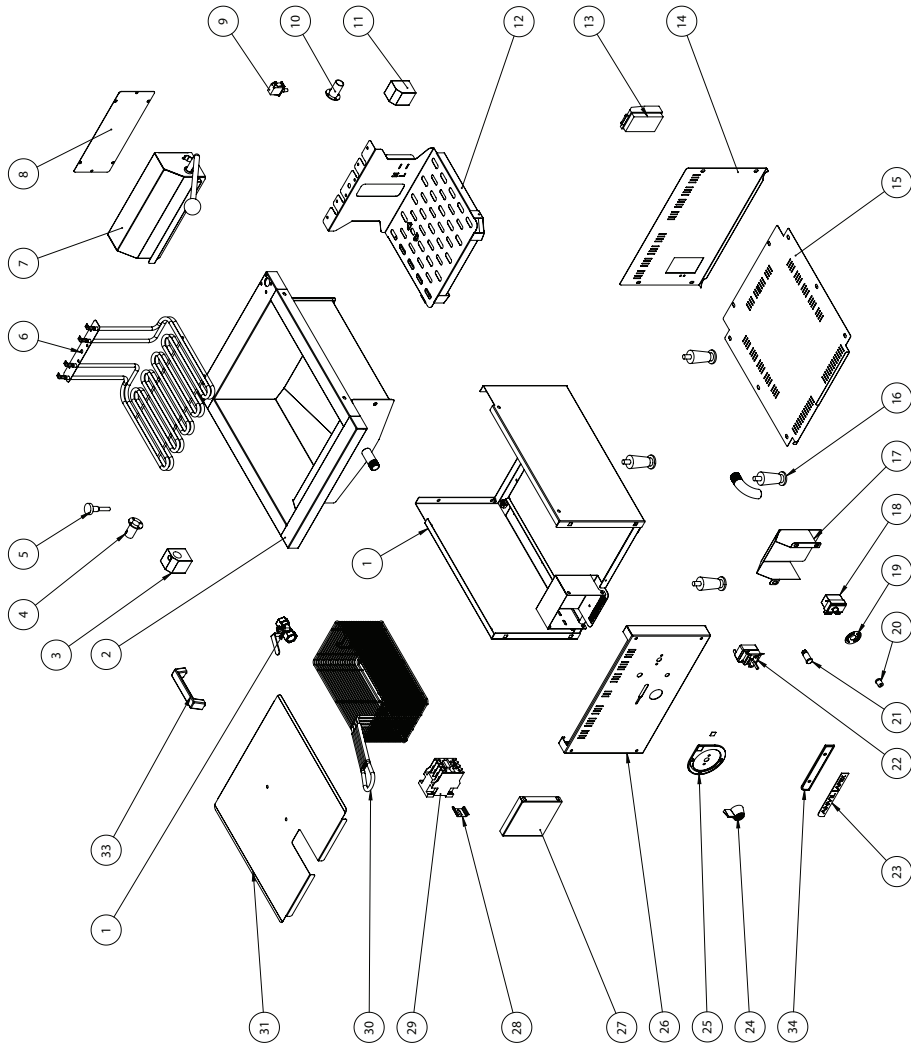
POSITIONING DIAGRAM 10L HEAVY DUTY DEEP FAT FRYER FFA6003



EXPLODED DIAGRAM LEGEND DEEP FAT FRYER FFA6003

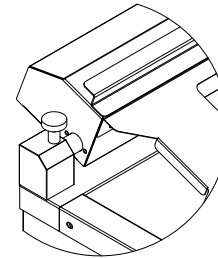
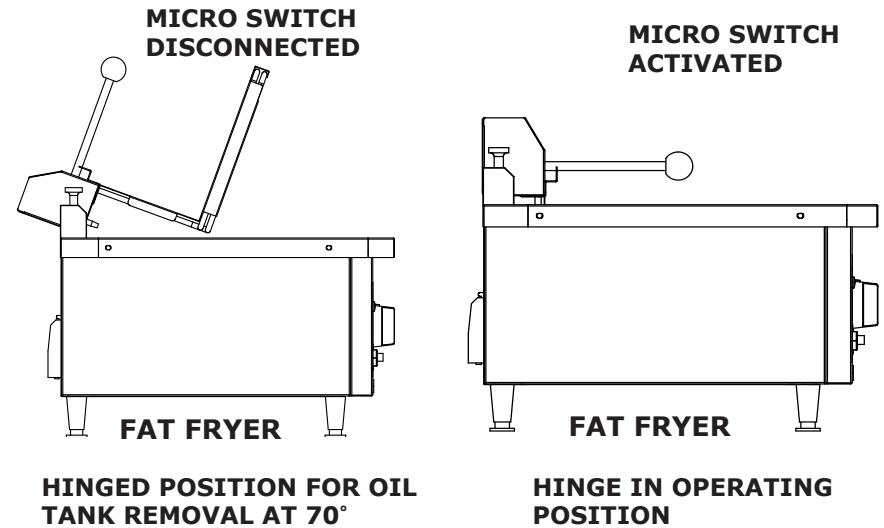
Part No.	Description
1	BODY ASSEMBLY
2	OIL TANK
3	RIGHT HAND BLOCK
4	RIGHT HAND PIVOT
5	INDEX PIN
6	ELEMENT
7	ELEMENT BOX ASSEMBLY
8	ELEMENT BOX COVER
9	MICRO SWITCH
10	LEFT HAND PIVOT
11	LEFT HAND BBLOCK
12	ELEMENT COVER
13	WIRING BOX
14	BACK PANEL
15	BOTTOM PANEL
16	FOOT
17	FRYER THERMOSTAT SHIELD
18	SAFETY THERMOSTAT
19	SAFETY CUT-OUT FACIA
20	SAFETY THERMOSTAT CAP
21	PILOT LIGHT
22	THERMOSTAT
23	ANVIL APEX LOGO
24	LEVER KNOB
25	BEZEL 60 - 200
26	FRONT PANEL
27	CONTACTOR BOX COVER
28	TERMINAL RAIL
29	CONTACTOR
30	BASKET
31	NITE LID (OPTIONAL)
32	BALL VALVE DRAIN
33	NITE LID HANDLE (OPTIONAL)
34	BADGE BEZEL

**EXPLODED DIAGRAM
FFA6003**

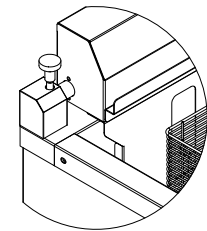


**OUTLINE SKETCH OF ELEMENT BOX OF DEEP FAT FRYERS
SHOWING THE HINGING OF THE ELEMENT BOX IN VARIOUS
POSITIONS AS WELL AS THE MICRO SWITCH**

**FIGURE 2
HINGED POSITION**

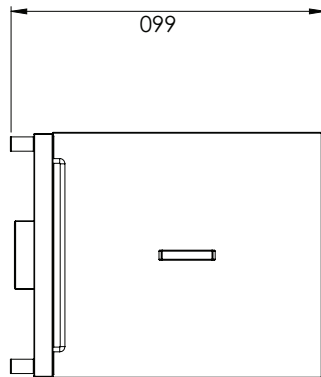
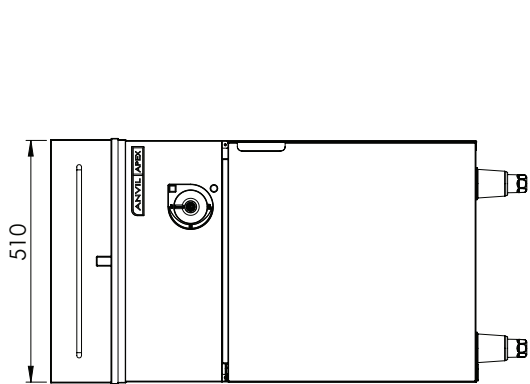
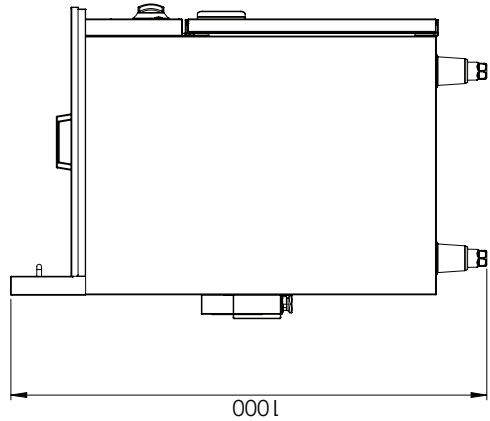


FFA6003 WITH FRYER ELEMENT IN THE CLEANING POSITION. NOTE INDEX PLUNGER IN THE DOWN POSITION.



FFA6003 WITH FRYER ELEMENT IN THE WORKING POSITION. NOTE INDEX PLUNGER IN THE UP POSITION.

**POSITIONING DIAGRAM
20L FLOOR STANDING FRYERS
MODEL: FFA1020**



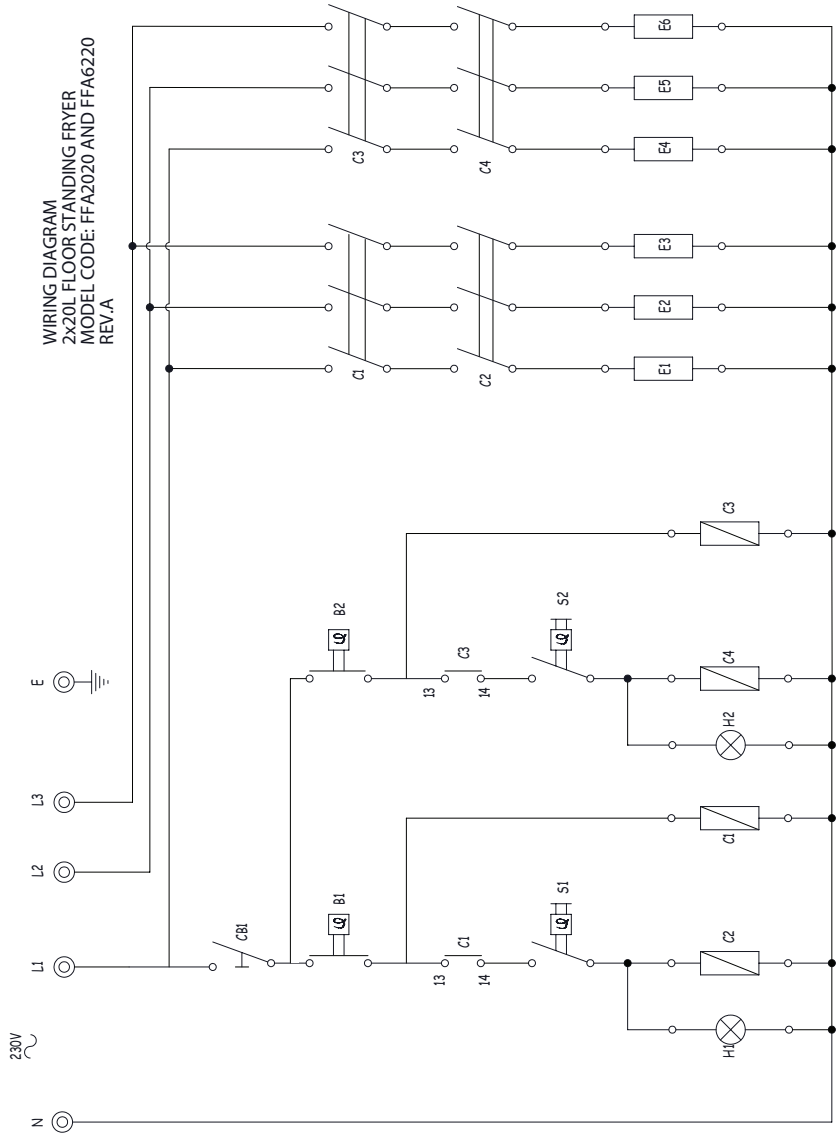
**WIRING DIAGRAM LEGEND
2x20L FLOOR STANDING FRYER
MODEL CODE: FFA2020**

LEGEND	DESCRIPTION	PART NUMBER
B1/B2	SAFETY THERMOSTAT	1-THERMO-FF-SAF
E1-E6	SEE TABLE BELOW	
C1-C4	CONTACTOR	1-220V-CONT-32A
S1/S2	CONTROL THERMOSTAT	1-CT-FFA2010
H1/H2	PILOT LIGHT	1-PL-BMA0001
CB1	CIRCUIT BREAKER 6AMP	1-6A-SPCB

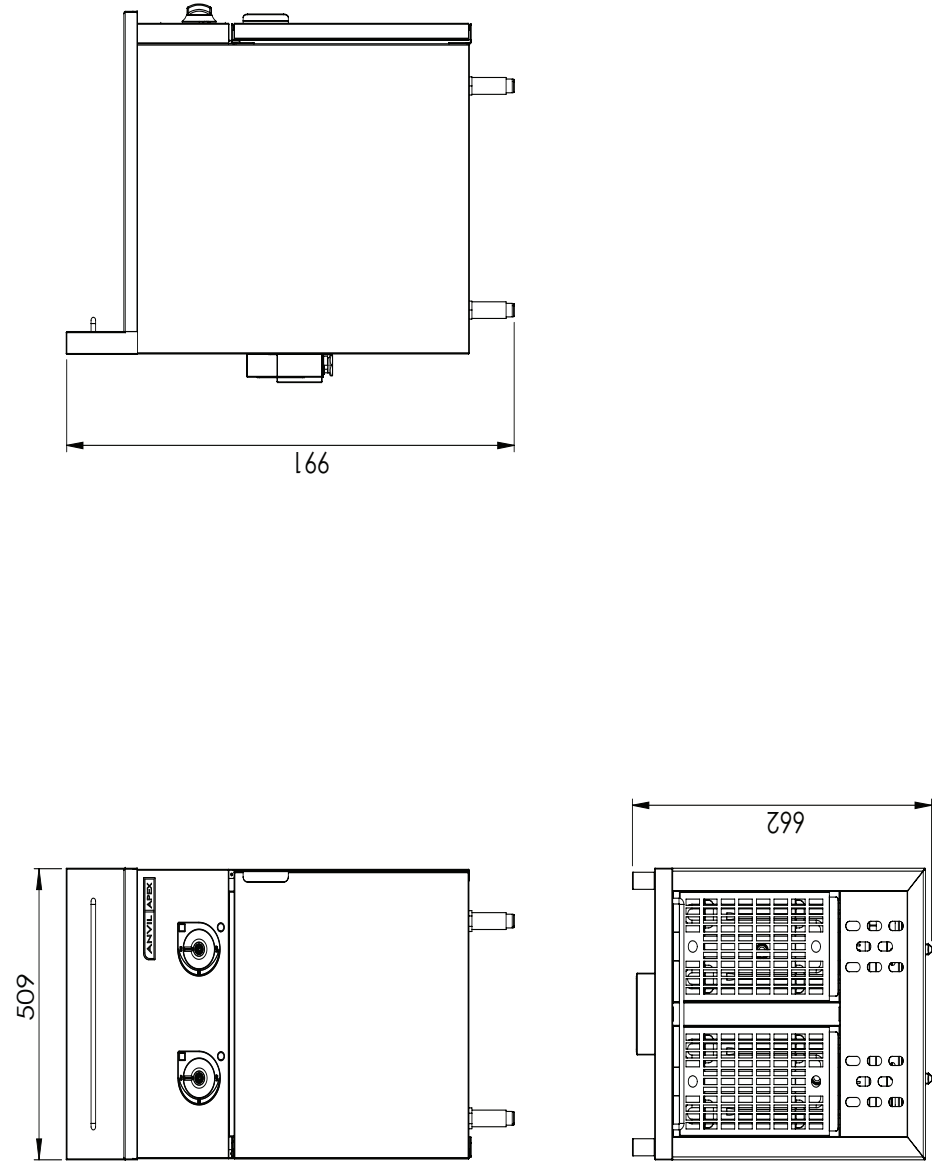
MODEL CODE: FFA2020

LEGEND	DESCRIPTION	PART NUMBER
E1-E6	5500W/230V ELEMENT	5-5500W-FFA2020

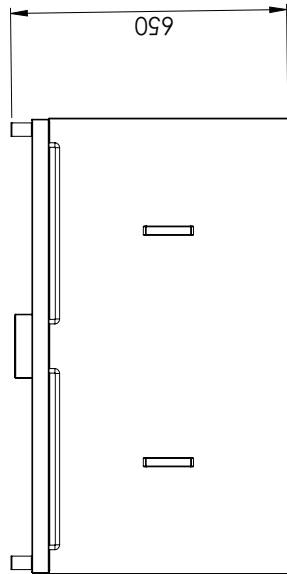
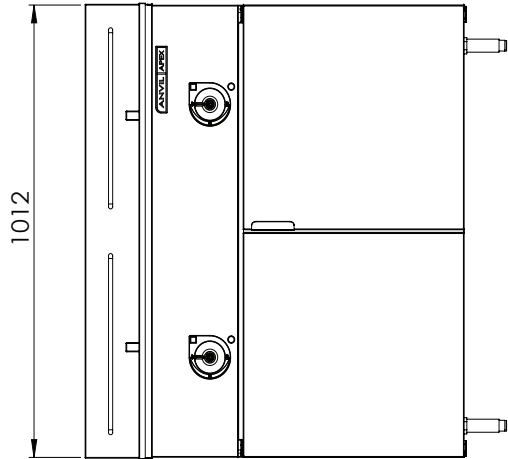
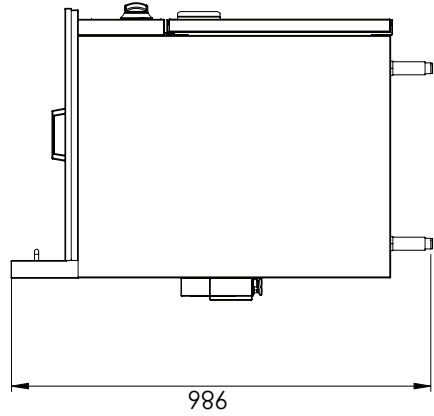
WIRING DIAGRAM
2x20L FLOOR STANDING FRYER
MODEL CODE: FFA2020



POSITIONING DIAGRAM
2x10L FLOOR STANDING FRYERS
MODEL: FFA2010



**POSITIONING DIAGRAM
2x20L FLOOR STANDING FRYERS
MODELS: FFA2020**



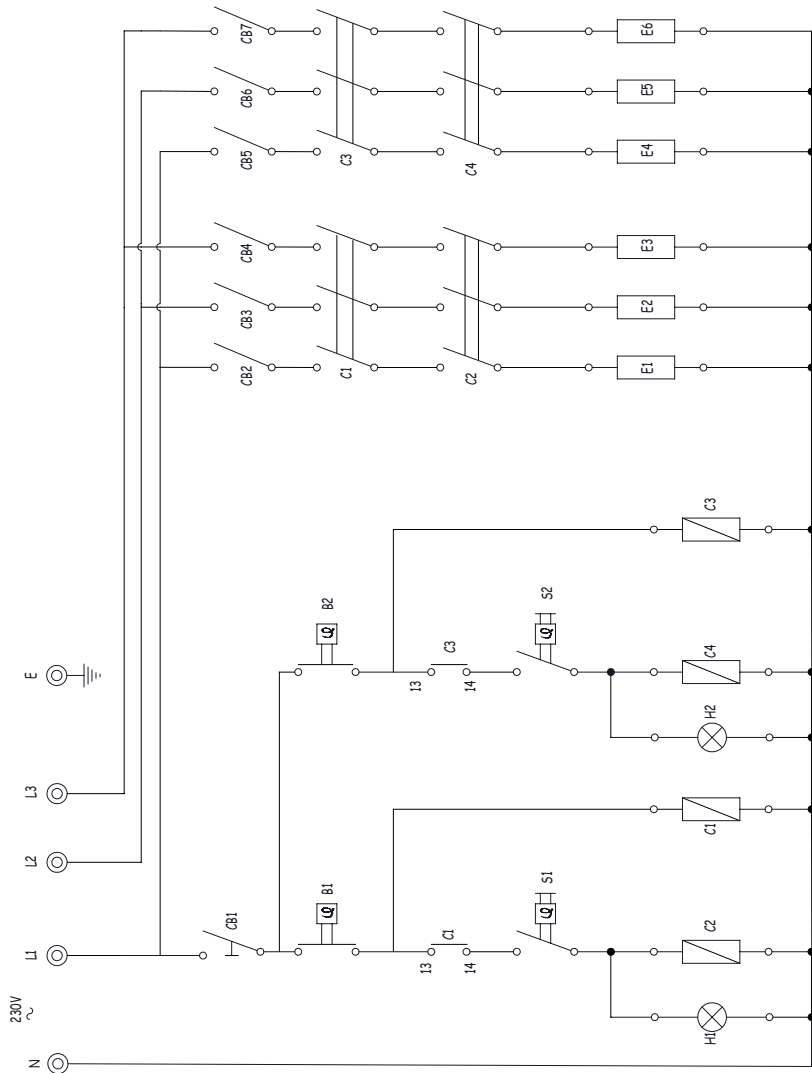
**WIRING DIAGRAM LEGEND
2x10L FLOOR STANDING FRYERS
MODEL CODE: FFA2010**

LEGEND	DESCRIPTION	PART NUMBER
B1/B2	SAFETY THERMOSTAT	1-THERMO-FF-SAF
E1-E6	SEE TABLE BELOW	
C1-C4	CONTACTOR	1-220V-CONT-32A
S1/S2	CONTROL THERMOSTAT	1-CT-FFA2010
H1/H2	PILOT LIGHT	1-PL-BMA0001
CB1	CIRCUIT BREAKER 6AMP	1-6A-SPCB
CB2-6	CIRCUIT BREAKER 16AMP	1-16A-SPCB

MODEL CODE: FFA2010

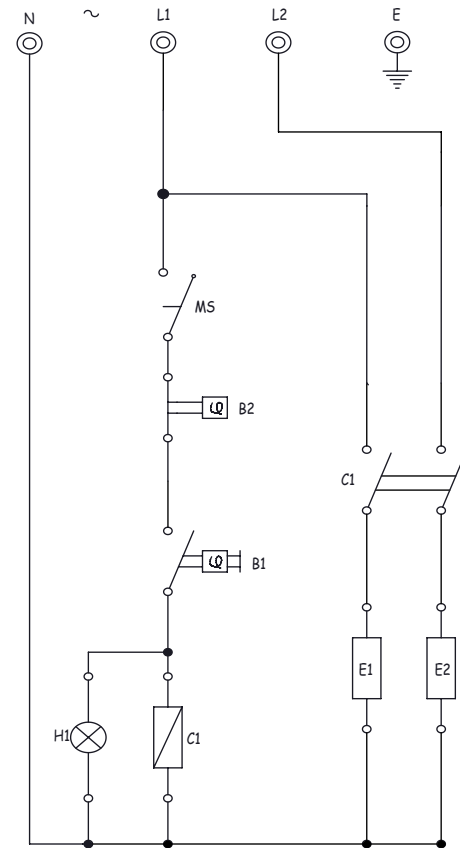
LEGEND	DESCRIPTION	PART NUMBER
E1-E6	2740W/230V ELEMENT	5-2740W-FFA2010

**WIRING DIAGRAM
2x10L FLOOR STANDING FRYERS
MODEL CODE: FFA2010**

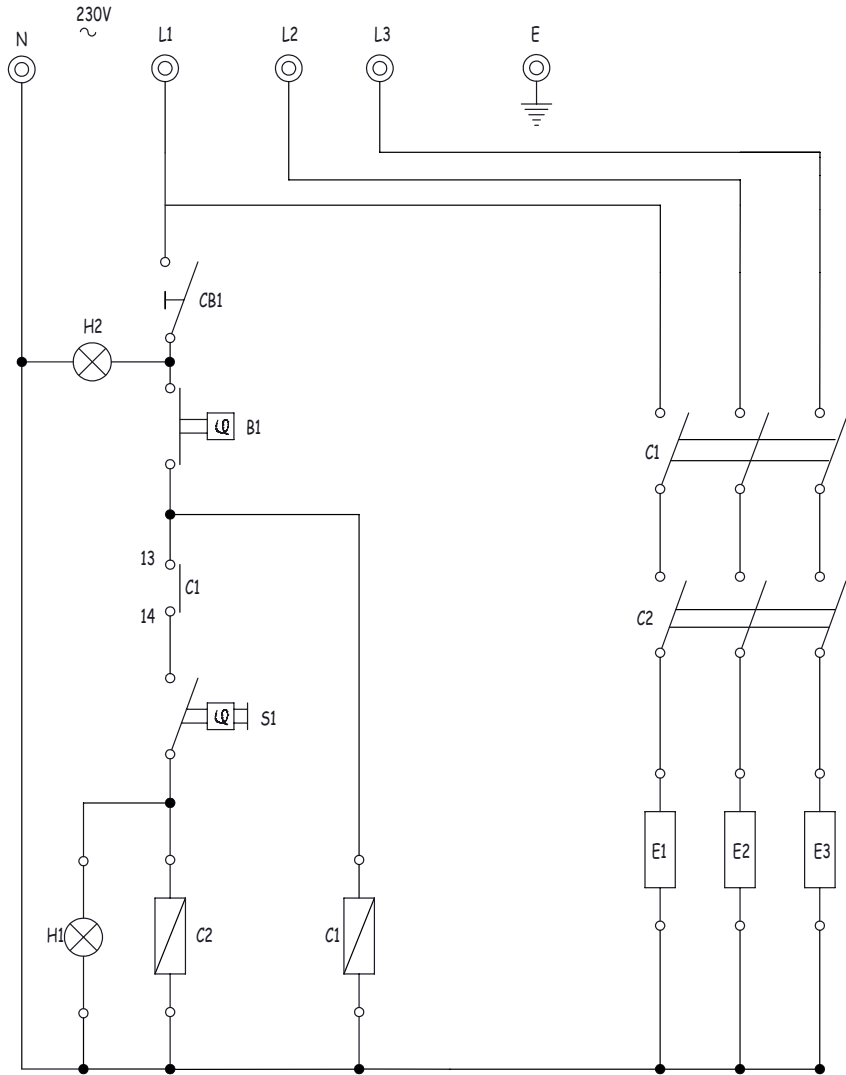


**WIRING DIAGRAM
10L HEAVY DUTY FAT FRYER
FFA6003**

	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERMO-FF-UL
B2	OVERTEMP SAFETY CUTOUT	1-THERMO-FF-SAF
C1	CONTACTOR	1-220V-CONT-32A
MS	MICRO SWITCH	1-LS-COA1005
E1/E2	5600W/230V ELEMENT	5-5600W-FF-NEW
H1	PILOT LIGHT	1-PL-BMA0001



**WIRING DIAGRAM
20L FLOOR STANDING FRYERS
MODEL CODE: FFA1020**



**WIRING DIAGRAM LEGEND
20L FLOOR STANDING FRYERS
MODEL CODE: FFA1020**

LEGEND	DESCRIPTION	PART NUMBER
B1	SAFETY THERMOSTAT	1-THERMO-FF-SAF
E1-E3	SEE TABLE BELOW	
C1-C2	CONTACTOR	1-220V-CONT-32A
S1	CONTROL THERMOSTAT	1-CT-FFA2010
H1/H2	PILOT LIGHT	1-PL-BMA0001
CB1	CIRCUIT BREAKER	1-6A-SPCB

MODEL CODE: FFA1020

LEGEND	DESCRIPTION	PART NUMBER
E1-E3	5500W/230V ELEMENT	5-5500W-FFA2020