

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 two years 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, 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

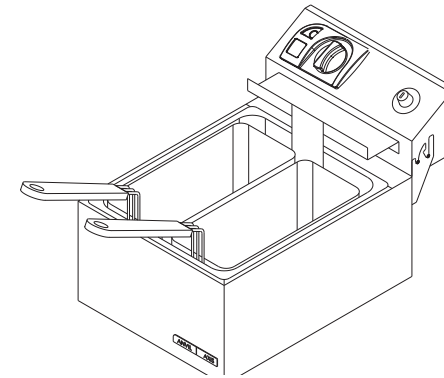
Register your warranty on-line now at www.anvilworld.com

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.

DEEP FAT FRYERS



INSTALLATION OPERATION AND CARE OF DEEP FAT FRYERS

MODELS:

**FFA2001 R01/FFA2002 R01/FFA5001 R01
DFA0001 R01**

**DFA0001-120 R01/FFA2001-120 R01
FFA2002-120 R01**

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.

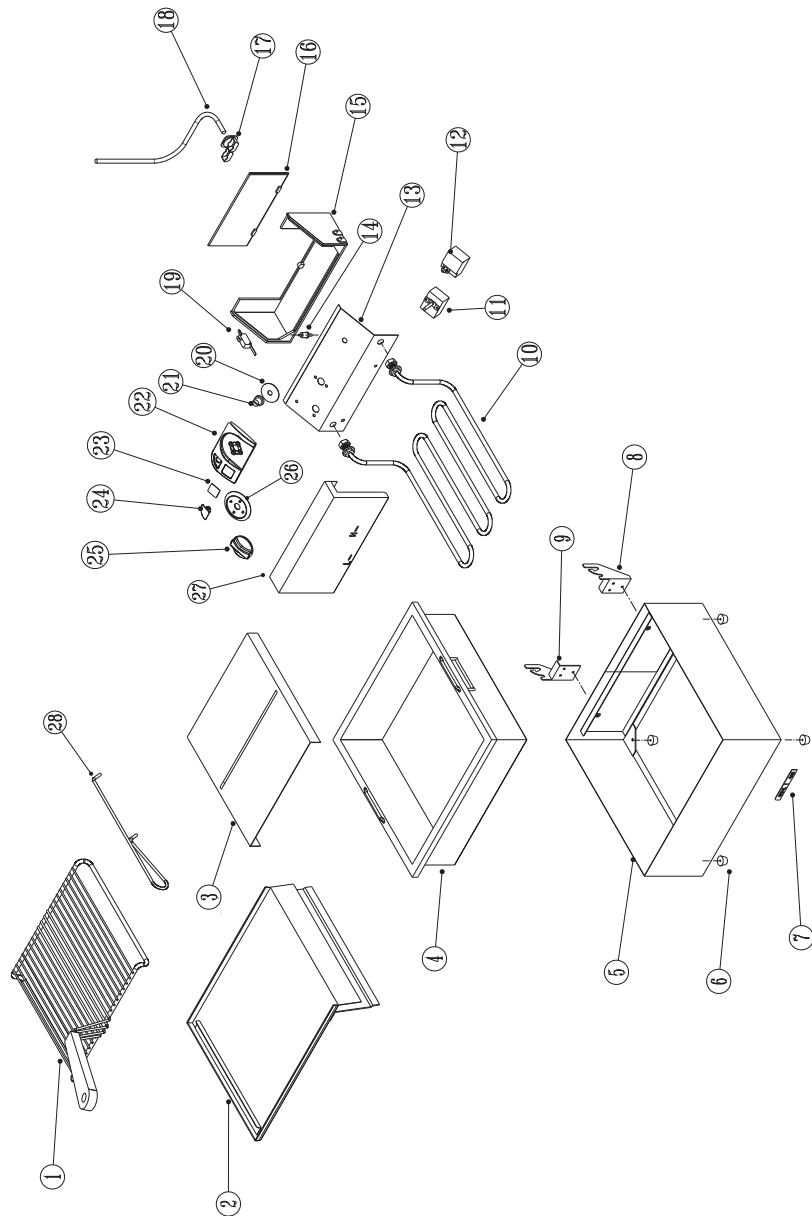
GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. Positioning - Install the appliance in the most convenient location for ease of cleaning, maintenance and general operation. The unit should be placed a minimum distance of 100mm from any adjacent wall. If this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc it is recommended that they be made of non-combustible materials. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to the fire prevention regulations.
2. These electrical appliances are capable of performing all deep frying applications. The temperature is thermostatically controlled between the range of 60° and 190° C
3. The thermostat also acts as the 'ON' and 'OFF' switch. A pilot light adjacent to the thermostat indicates when the heating elements are energized.
4. The element boxes except for the Spaza Fryer (FFA1002) of the units are hinged for ease of cleaning and draining oil tank as shown in (figure 2) below.
5. Fill the tank insert with the correct volume of cooking oil. Ensure that the oil level is at the engraved 'L' marking on the element cover. Do not overfill unit.
6. Set the unit to the desired operating temperature.

MODEL: DOUGHNUT FRYER MODEL CODE : DFA0001 R02

Part No.	SCE Part No.	Description
1	10-SHE-DFA001-1	DOUGHNUT FRYER SHELF
2	82-DF-SS-ODTAT	OIL DRIP TRAY ATTACHMENT
3	82-DF-SS-BELCV	BATH ELEMENT COVER
4	82-DF-SS-OILAS	OIL TANK ASSEMBLY
5	82-DF-SS-OUTBA	OUTER BODY ASSEMBLY
6	3-S-RDS	SMALL RUBBER FEET
7	4-DL-L-AXIS	ANVIL LOGO
8	8-FF-HINGE-R	DOUGHNUT FRYER ELEMENT BOX HINGE
9	8-FF-HINGE-L	DOUGHNUT FRYER ELEMENT BOX HINGE
10	5-3000W-DN	ELEMENT
11	1-THERMO-FF-UL	THERMOSTAT
12	1-THERMO-FF-SAF	SAFETY THERMOSTAT
13	82-EBL-SS-TOPAS	ELEMENT BOX
14	3-MS-FFA0001	MICROSWITCH PLUNGER
15	3-FF-ELEMENTBOX	PLASTIC ELEMENT BOX
16	3-FF-BACKPLATE	ELEMENT BOX BACK COVER
17	3-CG-1.5	CABLE GRIP
18	2-PC-CE-DR	POWER CORD
19	1-FF-MICRSWITCH	MICROSWITCH
20	4-FACIA-SAFETY	SAFETY FACIA
21	3-FF-SAF-CAP	SAFETY THERMOSTAT CAP
22	3-CPF-AXIS	CONTROL FACIA PANEL
23	4-CPI-TEMP	CONTROL INSERT
24	1-PL-BMA0001	PILOT LIGHT
25	3-KNOB-BMA0001	KNOB
26	3-CPB-AXIS	BEZEL
27	82-DF-SS-ELEBX	ELEMENT BOX BACK COVER
28	10-HAN-DFA001-1	DOUGHNUT FRYER HOOK

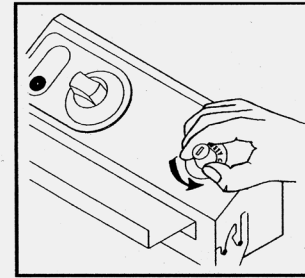
**EXPLODED DIAGRAM
DOUGHNUT FRYER
DFA0001 R01**



IMPORTANT INSTRUCTIONS

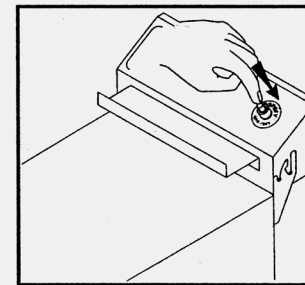
The reset button is located on the front of the element box and is clearly marked. (See sketch below)

A



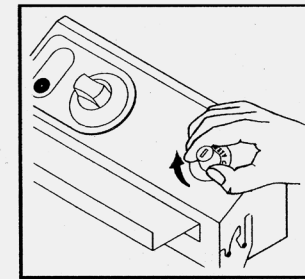
Unscrew and
remove cap with
a screwdriver or
coin

B



Press the red
pin to reset.

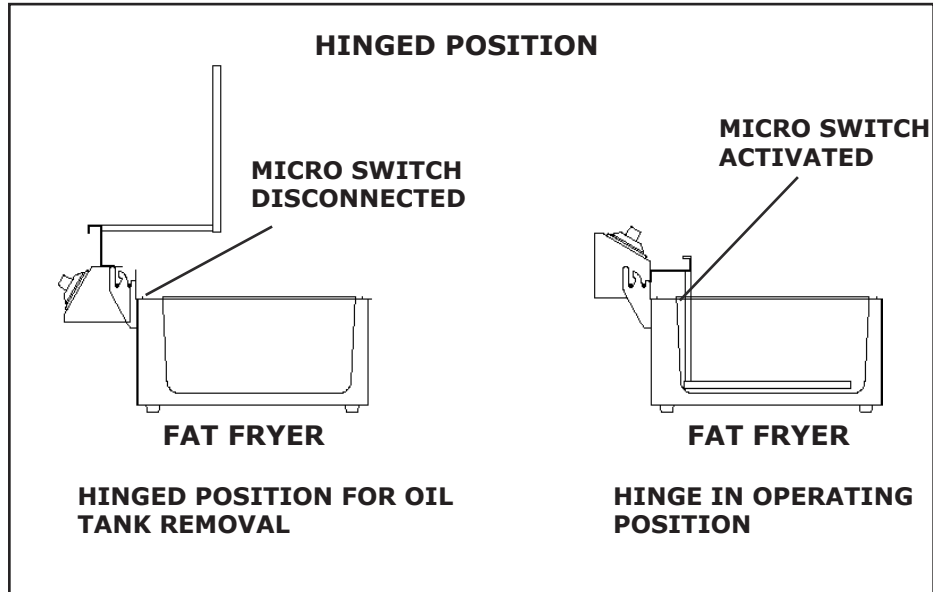
C



Replace dust
cover by
screwing back
into position

**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



**SPECIFIC OPERATIONAL HINTS FOR THE VARIOUS
MODELS**

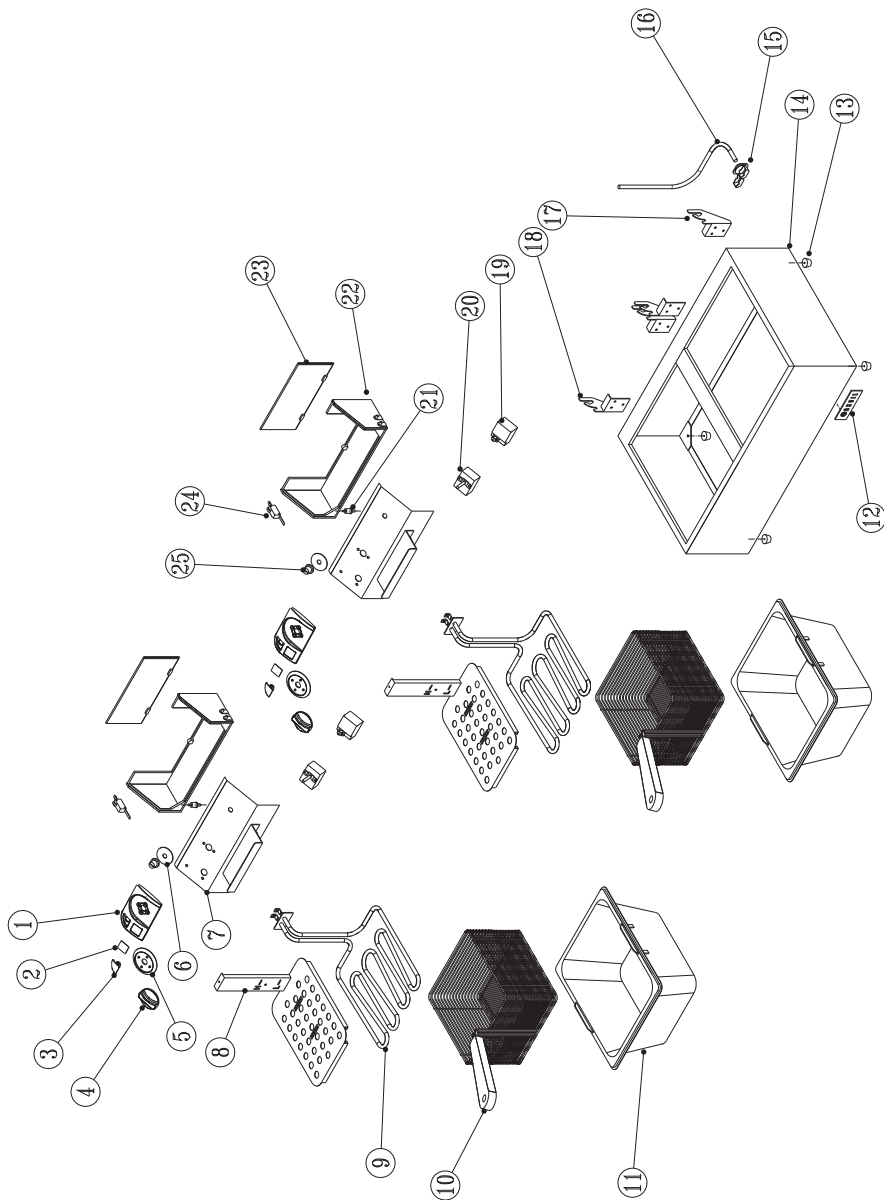
**FFA4001/FFA4002 - MEDIUM DUTY NON CE APPROVED
FRYERS**

1. Anvil deep fat fryers are medium duty electrical appliances are capable of performing all deep frying applications.
2. The pans hold 5 litres of oil.
3. These units are not provided with micro-switches and over-temperature safety thermostats.

**MODEL: DOUBLE PAN FROZEN CHIP FRYER
MODEL CODE - FFA5002 R01**

Part No.	Description
1	FACIA PANEL
2	CONTROL PANEL INSERT
3	PILOT LIGHT
4	KNOB
5	CONTROL BEZEL
6	SAFETY CUT OUT BEZAL
7	STAINLESS STEEL ELEMENT BOX
8	STAINLESS STEEL ELEMENT COVER
9	ELEMENT
10	FROZEN CHIP FRYER BASKET
11	FROZEN CHIP FRYER INSERT
12	ANVIL AXIS LOGO
13	SMALL RUBBER FOOT
14	BODY
15	CABLE GRIP
16	POWER CORD
17	LEFT FAT FRYER HINGE
18	RIGHT FAT FRYER HINGE
19	FAT FRYER OVER TEMP THERMOSTAT
20	FAT FRYER THERMOSTAT
21	MICROSWITCH PUSH PIN
22	PLASTIC ELEMENT BOX
23	PLASTIC BACK PLATE
24	FAT FRYER MICROSWITCH
25	SAFETY CUT OUT CAP

**EXPLODED DIAGRAM
DOUBLE PAN FROZEN CHIP FRYER
FFA5002 R01**



DFA0001 - DOUGHNUT FRYER

1. Position the doughnut fryer ensuring sufficient workspace as unit has a drip tray fitted to the side.
2. Ensure that the element baffle plate is in position covering the element.
3. Place the doughnut tray into the tank.
4. Using a doughnut mix dispenser, place doughnuts into the fryer.
5. A special turning 'fork' is provided to turn the doughnuts over.



ONCE THE DOUGHNUTS ARE FRIED, LIFT THE SHELF OUT OF THE OIL, LEAVE ON THE DRIP TRAY AND ALLOW EXCESS OIL TO DRIP OFF BEFORE CONTINUING WITH THE NEXT BATCH.

FFA2001/FFA2002 - MEDIUM DUTY CE APPROVED FRYERS

1. Anvil deep fat fryers are medium duty electrical appliances capable of performing all deep frying applications.
2. The pan holds 5 litres of oil.
3. These units are fitted with a manual over temperature protection safety thermostat
4. A micro switch ensures that all power to the element is disconnected when element box is removed from the oil tank (See figure 2).

FFA5001- FROZEN CHIP FRYERS

1. The FFA5001 holds 5 litres of cooking oil.
2. These units are designed as high speed frozen chip fryers.

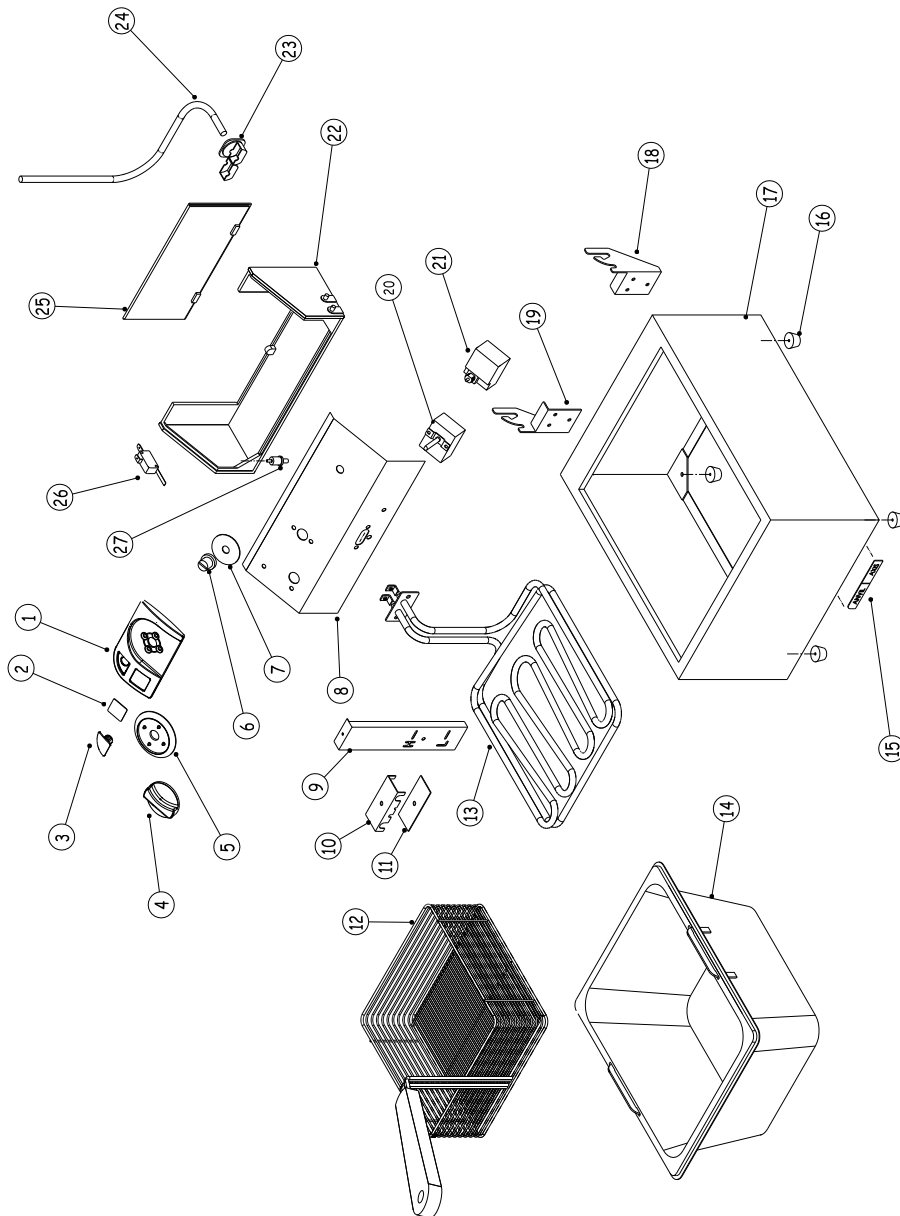
DESCRIPTION OF MODELS

MODEL	NUMBER OF PANS	PAN DEPTH (mm)	VOLTAGE (V/Hz)	POWER (W)	BASKETS INCLUDED
DFA0001	SINGLE	100	230/50	3000	ONE TRAY
FFA2001	SINGLE	150	230/50	2500	ONE
FFA2002	DOUBLE	150	230/50	2x2500	TWO
FFA3002	DOUBLE	150	230/50	2x3000	TWO
FFA4001	SINGLE	150	230/50	3000	ONE
FFA4002	DOUBLE	150	230/50	2x3000	TWO
FFA5001	SINGLE	150	230/50	3400	ONE
FFA2001-120	SINGLE	150	120/60	2x1800	TWO
FFA2002-120	DOUBLE	150	120/60	1800	ONE
DFA0001-120	SINGLE	100	120/60	1800	ONE TRAY

MODEL: SINGLE PAN FROZEN CHIP FRYER
MODEL CODE : FFA5001 R01

Part No.	Description
1	FACIA PANEL
2	CONTROL PANEL INSERT
3	PILOT LIGHT
4	KNOB
5	CONTROL BEZEL
6	SAFETY CUT OUT CAP
7	SAFETY FACIA
8	STAINLESS STEEL BODY
9	MACAINS ELEMENT BOX OIL LEVEL
10	FROZEN CHIP FRYER BASKET
11	PROBE CLAMPING BRACKET
12	PROBE CLAMPING PLATE
13	ELEMENT
14	FROZEN CHIP FRYER INSERT
15	ANVIL AXIS LOGO
16	SMALL RUBBER FEET
17	STAINLESS STEEL BODY
18	LEFT HINGE
19	RIGHT HINGE
20	SAFETY CUT OUT
21	THERMOSTAT
22	PLASTIC ELEMENT BOX
23	CABLE GRIP
24	POWER CORD
25	FAT FRYER BACKPLATE
26	MICROSWITCH
27	MICROSWITCH PLUNGER

**EXPLODED DIAGRAM
SINGLE PAN FROZEN CHIP FRYER
FFA5001 R01**



COOKING TIPS

Cooking is not an exact science. Due to many variables such as fryer size and 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 fry 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
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.
6. Avoid piling cooked chips more than two layers on a chip dump - Chips that are piled too high will steam themselves and go soggy very quickly.
7. Keep hold time to a minimum - Keep regular chips under the chip warmer for no more than 7 minutes.

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 - 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.



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

CLEANING AND MAINTENANCE INSTRUCTIONS

1. ALWAYS ALLOW UNIT TO COOL BEFORE CLEANING.
2. Always ensure that the unit is disconnected from the main power supply before cleaning.
3. The unit should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
4. Always clean equipment thoroughly before first use. However, do not use chlorine or chloride – based products to clean the unit. These may lead to corrosion and pitting and will result in voiding the warranty on the unit.
5. Wipe off the unit with a dry cloth and wait at least half an hour before re-connecting to the main power outlet.



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED 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



WARNING

Electric Shock Hazard.

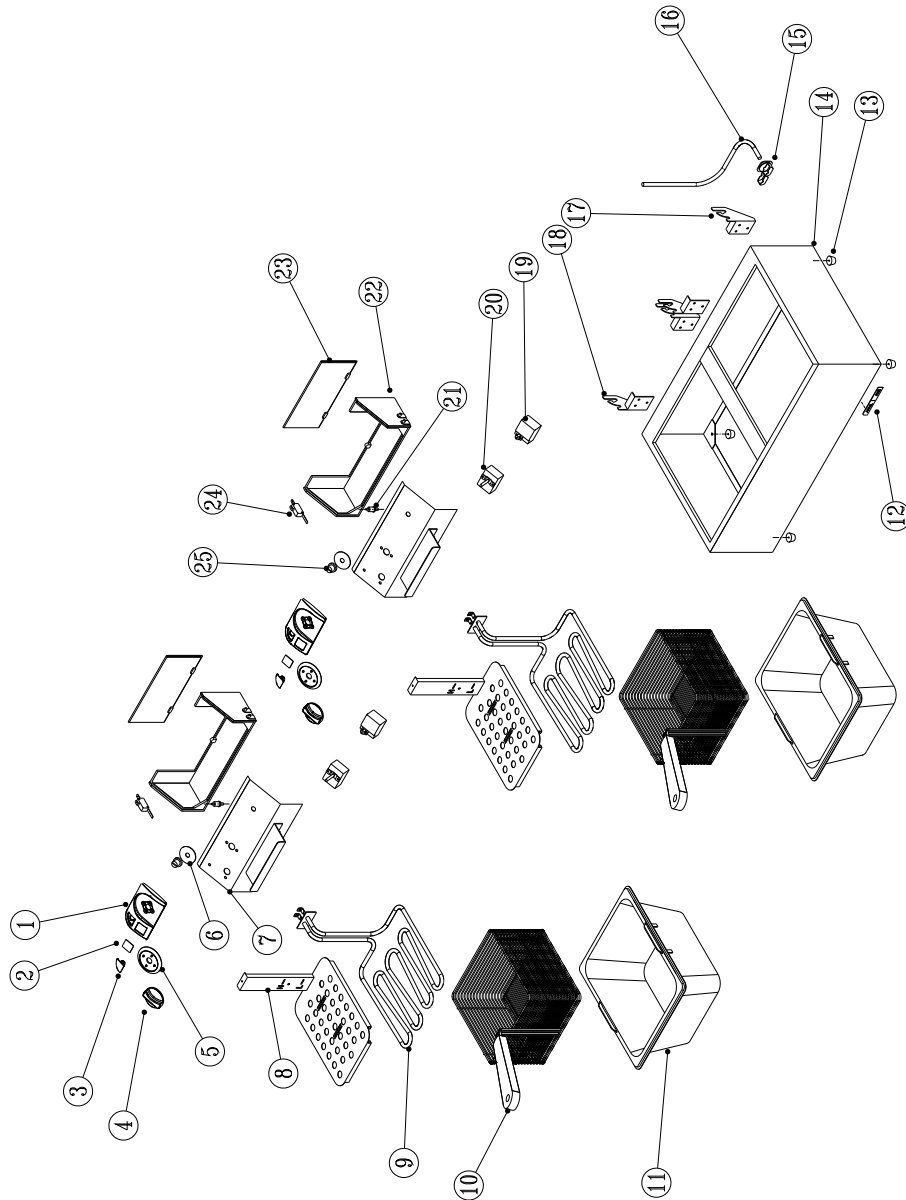
Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

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

MODEL: DOUBLE DEEP FISH FRYER - CE APPROVED MODEL CODE : FFA2002 R01

Part No.	Description
1	FACIA PANEL
2	CONTROL PANEL INSERT
3	PILOT LIGHT
4	KNOB
5	CONTROL BEZEL
6	SAFETY CUT OUT BEZAL
7	STAINLESS STEEL ELEMENT BOX
8	STAINLESS STEEL ELEMENT COVER
9	FAT FRYER ELEMENT
10	FAT FRYER BASKET
11	FAT FRYER INSERT
12	ANVIL AXIS LOGO
13	SMALL RUBBER FOOT
14	BODY
15	CABLE GRIP
16	POWER CORD
17	LEFT FAT FRYER HINGE
18	RIGHT FAT FRYER HINGE
19	FAT FRYER OVER TEMP THERMOSTAT
20	FAT FRYER THERMOSTAT
21	MICROSWITCH PUSH PIN
22	PLASTIC ELEMENT BOX
23	PLASTIC BACK PLATE
24	FAT FRYER MICROSWITCH
25	SAFETY CUT OUT CAP

**EXPLODED DIAGRAM
DOUBLE DEEP FISH FRYER
FFA2002 R01**



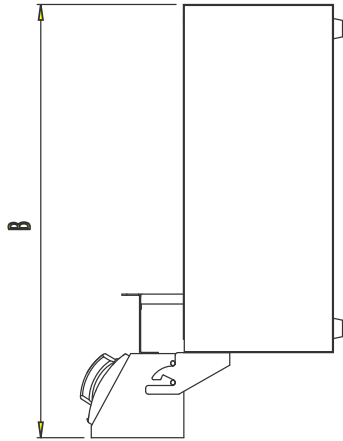
SAFETY

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

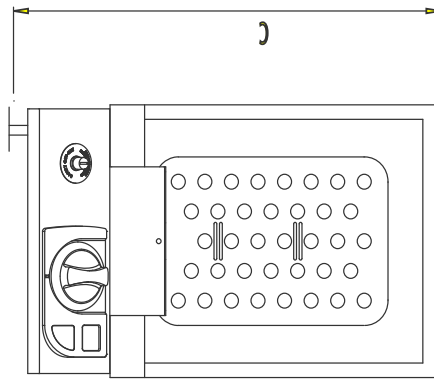
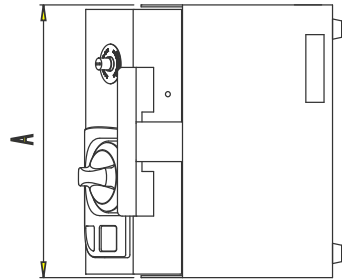
1. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**
2. Care should be taken when operating this appliance, as HOT SURFACES are present.
3. Locate the fryer in a protected place so that it cannot be knocked over.
4. Use only earthed outlets matching the serial plate voltage.
5. Keep the floors around the appliance clean to avoid slipping and accidental contact of the hot fryer.
6. 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.
7. 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
8. A danger of fire exists if the oil level is below the minimum indicated level.
9. Keep areas and filters clean above the fryer – oil soaked lint or dust can ignite easily and flames will spread rapidly.
10. It is dangerous to use old oil as this can reduce the flash point and cause surge boiling.
11. Hot oil is flammable – keep open flames away from it and its vapours.
12. The equipment may be hot, even though the pilot light is not on.
13. Do not leave unit in operation without an attendant..
14. Never allow a water jet into the hot oil, it can explode!!!!
15. Ensure that the power supply cord does not come into contact with hot surfaces.
16. Certain of the units are equipped with a manual reset, over temperature safety thermostat, which will de-energize the element should the oil reach a temperature of 220° C.
17. Do not reset the thermostat until the oil temperature is below 150° C. If the situation persist the unit must be sent to the supplier as indicated on the warranty statement.

**POSITIONING DIAGRAM
FAT FRYERS**

**MODELS: DFA0002 R01 / DFA0002-120 R01 / FFA2001 R01 /
FFA4001 R01 / FFA5001 R01 / FFA2001-120 R01**



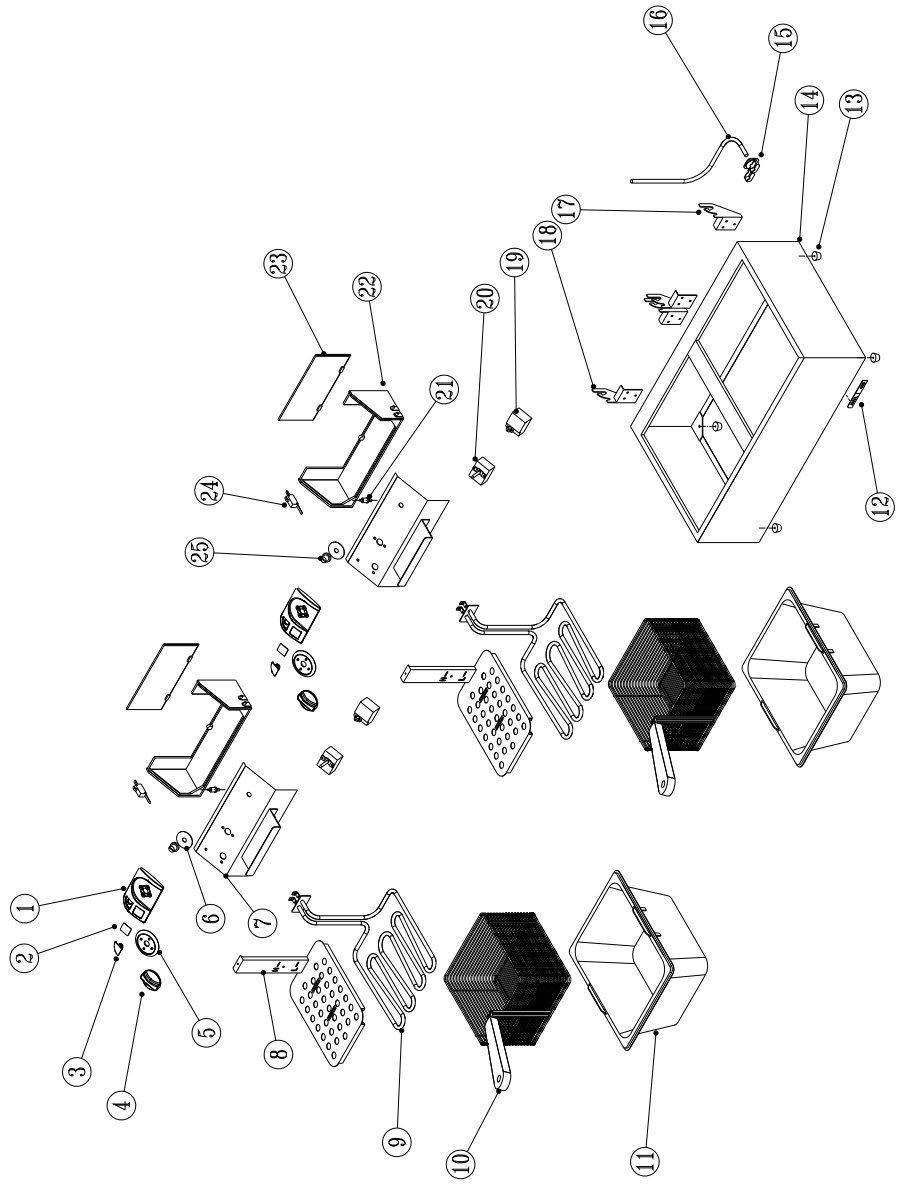
PRODUCT CODE	A	B	C
FFA2001	282	448	470
FFA4001	282	448	470
FFA5001	282	448	470
FFA2001-120	282	448	470
DFA0001	282	448	470
DFA0001-120	282	448	470



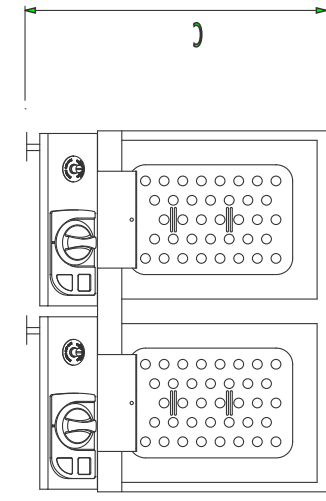
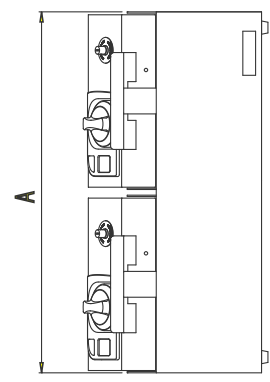
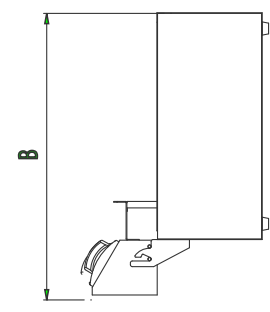
**MODEL: SINGLE DEEP FAT FRYER - CE APPROVED
MODEL CODE : FFA2001 R01**

Part No.	Description
1	CONTROL PANEL INSERT
2	PILOT LIGHT
3	KNOB
4	BEZEL
5	CONTROL PANEL FACIA
6	SAFETY CUT OUT FACIA
7	STAINLESS STEEL ELEMENT BOX
8	STAINLESS STEEL ELEMENT COVER
9	FAT FRYER BASKET
10	FAT FRYER INSERT
11	ELEMENT
12	SMALL RUBBER FEET
13	ANVIL AXIS LOGO
14	STAINLESS STEEL BODY
15	LEFT HINGE
16	CABLE GRIP
17	POWER CORD
18	RIGHT HINGE
19	SAFETY CUT OUT THERMOSTAT
20	FAT FRYER THERMOSTAT
21	MICROSWITCH PLUNGER
22	FAT FRYER ELEMENT BOX
23	FAT FRYER ELEMENT BOX BACKPLATE
24	MICROSWITCH
25	SAFETY CUT OUT CAP

**EXPLODED DIAGRAM
SINGLE DEEP FAT FRYER
FFA2001 R02**

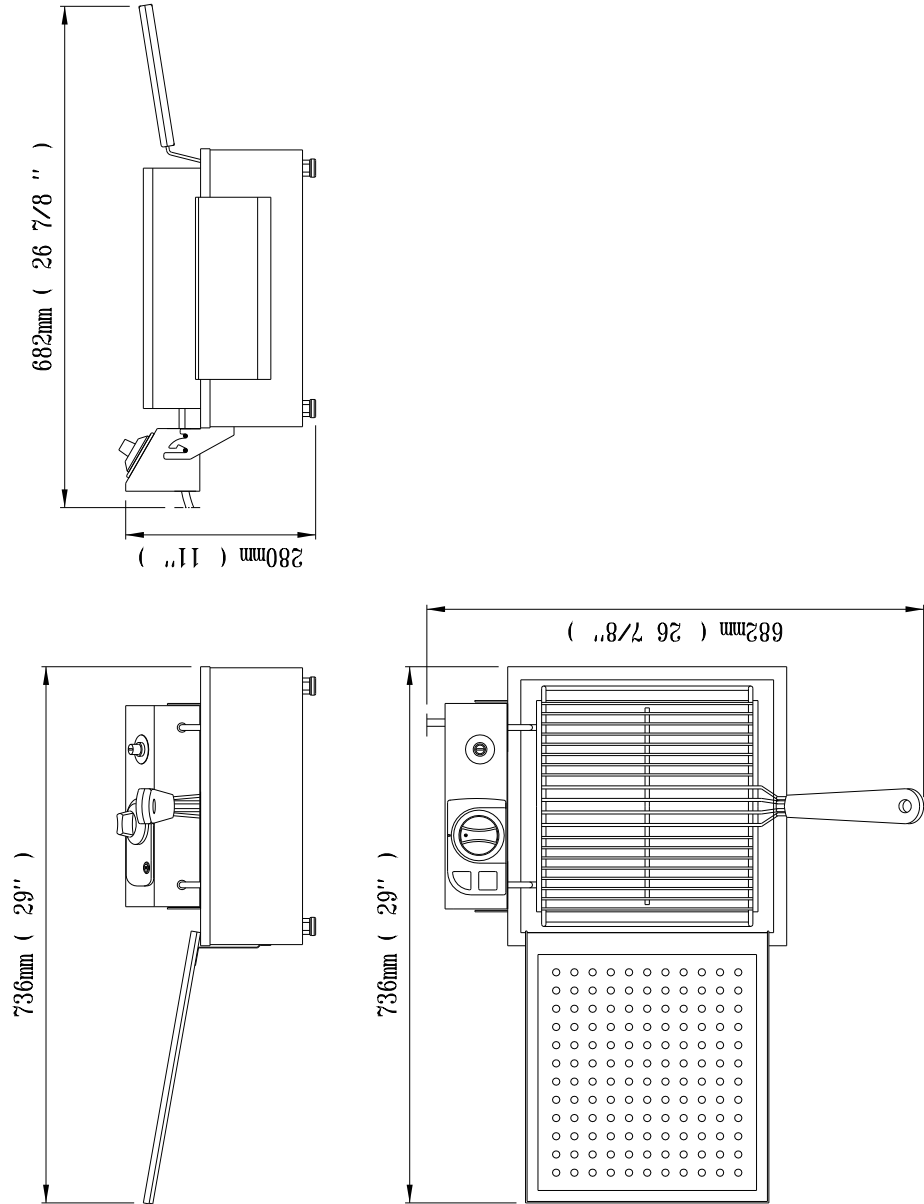


**POSITIONING DIAGRAM
FAT FRYERS
MODELS: FFA2002 R01 / FFA2002 -120 R01**

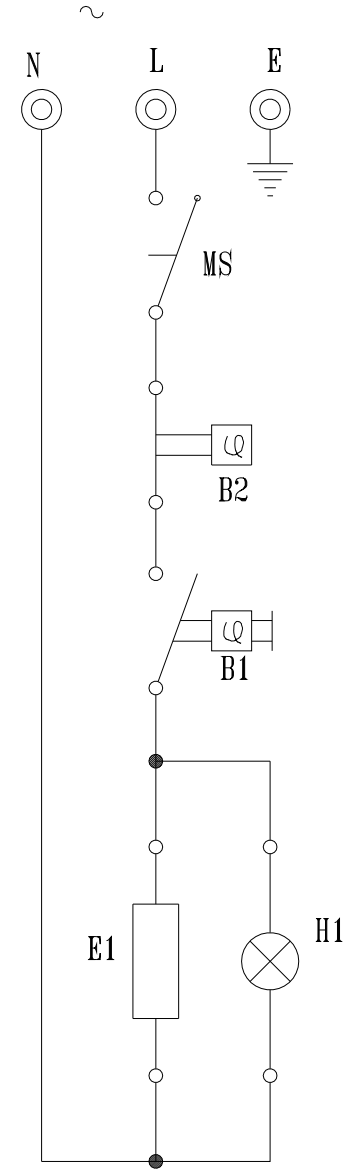


PRODUCT CODE	A	B	C
FFA2002	573	448	470
FFA0002-120	573	448	470

**POSITIONING DIAGRAM
DOUGHNUT FRYER
DFA0001**



**WIRING DIAGRAM
MODEL: DOUGHNUT FRYER
MODEL CODE: DFA0001 R01/DFA001-120 R01**



WIRING DIAGRAM LEGEND
MODEL: DOUGHNUT FRYER
MODEL CODE: DFA0001 R01

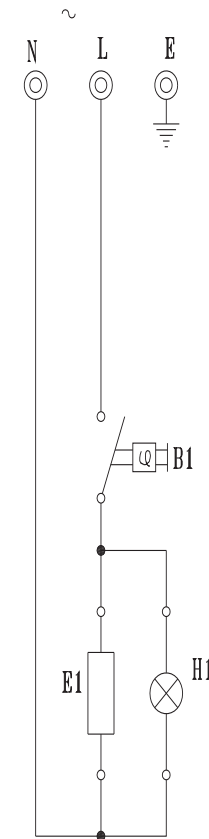
LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 3000W/230V	5-3000W-DN

WIRING DIAGRAM LEGEND
MODEL: DOUGHNUT FRYER
MODEL CODE: DFA0001-120 R01

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA7102
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 1800W/120V	5-120V-1800W-DN

WIRING DIAGRAM LEGEND
MODEL: FAT FRYERS
MODEL CODE: FFA4001 R01

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
E1	FAT FRYER ELEMENT 3000W/230V	5-3000W-FF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001



WIRING DIAGRAM LEGEND

MODEL: SINGLE /DOUBLE DEEP FISH FRYER

MODEL CODE: FFA2001 R01/FFA2002 R01

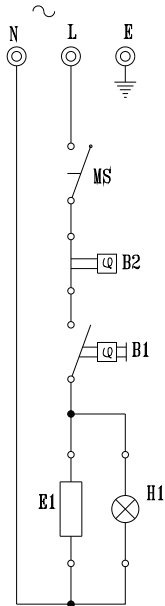
LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 2500W/230V	5-2500W-FF

WIRING DIAGRAM LEGEND

MODEL: SINGLE /DOUBLE DEEP FISH FRYER

MODEL CODE: FFA2001-120 R01 / FFA2002-120 R01

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA7102
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 1800W/120V	5-120V-1800W-FF



WIRING DIAGRAM LEGEND

MODEL: SINGLE PAN FROZEN CHIP FRYER

MODEL CODE: FFA5001 R01

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 3400W/230V	5-3400W-FF

