

DEEP FRYER 2 x 5ℓ DOUBLE PAN

MANUFACTURING
SINCE 1966



Model: FFA4120-R02



FEATURES

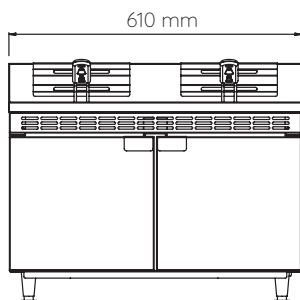
- 2 x 5ℓ oil capacity
- Stainless Steel construction
- Easy to clean fully welded oil tank fitted with a safety interlocked drain valve, fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C - 200°C
- Adjustable feet for varied height preference
- Ideal 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 separation of foods, and flexible and economical use

NOTE:
Stainless Steel Baskets included



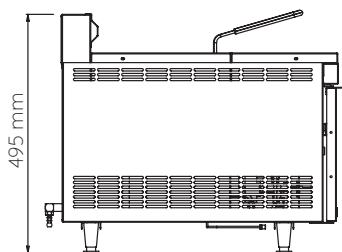
ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

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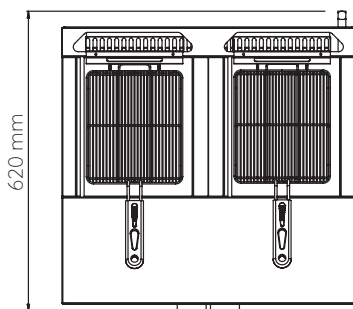
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SPECIFICATIONS

OUTPUT	42 890 BTU
PACKAGING (W x D x H)	650 x 660 x 500 (mm)
UNIT (W x D x H)	610 x 620 x 495 (mm)
NET WEIGHT	27 kg
GROSS WEIGHT	30.4 kg
SHIPPING VOLUME	0.21 m ³
VOLUME OF OIL	2 x 5ℓ
REGULATOR	No
PRODUCTION OUTPUT	Approx 8kg French Fries Per Hour

AVAILABLE IN

☒ 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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