

Deep Fryer Single Pan

"Anvil's Deep Fat Fryers are designed to create a delicious variety of crisp fried food with minimum fuss. Delight your customers with french fries, chicken, fish, seafood, etc."





Model: FFA2001

APPLICATION

• Ideal for use in restaurants, take aways, canteens, etc.

CONSTRUCTION

- Hinged element box with 2 stage locking mechanism
- Fits in tight counter space
- Pilot light indicates when elements are energised
- Lift-out, one-piece, Stainless Steel tank with carrying handles for ease of cleaning
- · Stainless Steel wire basket

HFATING

- Variable heat control from 60°C 200°C
- Reaches frying temperatures fast
- Recovers to operating temperatures quickly between loads

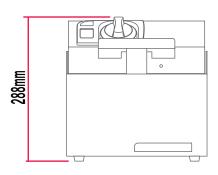
ACCESSORIES

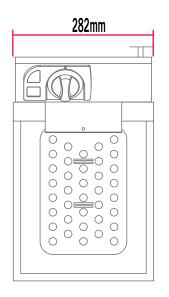
Night covers

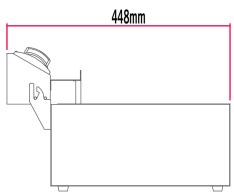
SAFFTY FFATURES

- Automatic cutout at 209°C to prevent oil fire
- Micro switch disconnects power when element box is removed









DESCRIPTION

MODEL VOLUME OF OIL (I) POWER RATING (240V/Hz) DIMENSIONS (mm) (W x D x H) BOX DIMNS (mm) (W x D x H) PACKED WEIGHT (kg) **COMPLIES WITH SPEC**

• Unit available in 120V/60Hz configuration

FRYER SINGLE

FFA2001

2.4kW

282 x 448 x 288

320 x 510 x 370

SABS IFC 60335



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







Note: Output performance figures quoted are dependant on various factors

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.