

1x20L Floor Standing Fryer

"These 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: FFA1020

APPLICATION

- Anvil fryers will efficiently fry a wide variety of food products
- Ideal for use in restaurants, canteens, take aways

CONSTRUCTION

- Large volume, 20L oil capacity for twin basket operation
- Large surge area tank design
- Large 40mm drain valve for fast effective draining
- 1x 20 Litre oil capacity
- Temperature thermostatically controlled

HEATING

- Variable heat control from 85°C 190°C
- Reaches frying temperatures fast
- Recovers to operating temperatures very quickly between loads
- Ideal for high volume or busy outlets

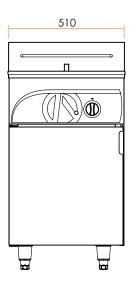
POWER

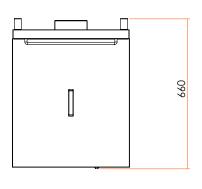
• 16kW per tank

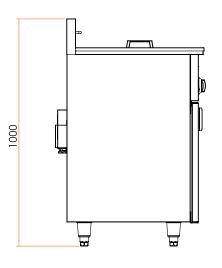
ACCESSORIES

- Night Covers
- 1 x 20l waste tanks
- · Baskets not included









DESCRIPTION

MODEL POWER RATING (230V 2P N /50Hz) DIMENSIONS (mm) (W x D x H) BOX DIMNS (mm) (W x D x H) PACKED WEIGHT (kg)

• Unit not available in 120V/60Hz conversion

COMPLIES WITH SPEC

1x20L FLOOR STANDING FRYER

FFA1020 16.5kW 510 x 660 x 1000 530 x 685 x 1010

45kg

SABS IEC 60335

1x20L FLOOR STANDING FRYER LOWER WATTAGE

FFA6120 12kW 510 x 660 x 1000 530 x 685 x 1010 45kg SABS IFC 60335



Model: FFA1020

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.