



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.”



 **ANVIL**

AXIS

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

HEATING

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

ACCESSORIES

- Night covers

SAFETY FEATURES

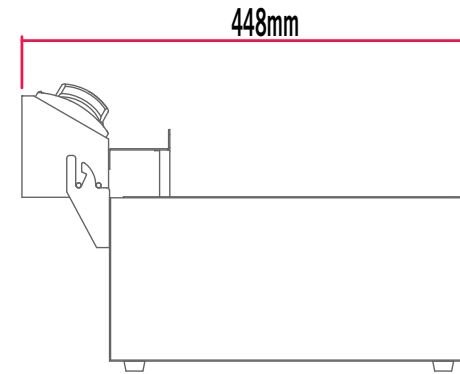
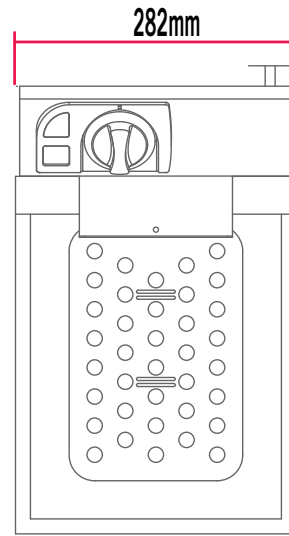
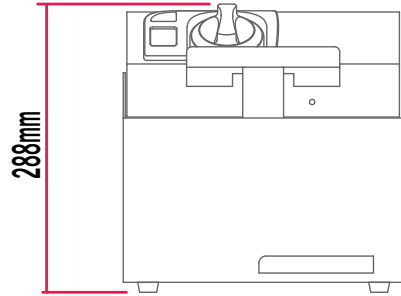
- Automatic cutout at 209°C to prevent oil fire
- Micro switch disconnects power when element box is removed



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

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DESCRIPTION

MODEL
 VOLUME OF OIL (l)
 POWER RATING (230V/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
 5
 2.5kW
 282 x 448 x 288
 320 x 510 x 370
 7
 SABS IEC 60335

HIGHER WATTAGE

FFA3001
 5
 3.0kW
 282 x 448 x 288
 320 x 510 x 370
 7
 SABS IEC 60335

Model: FFA2001

NOTE: When viewing the appliance from the front in its 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.



AXIS

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.