

2x10L 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: FFA2010

APPLICATION

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

CONSTRUCTION

- Large volume, 10L oil capacity for twin basket operation
- Large surge area tank design
- Large 40mm drain valve for fast effective draining
- 2 x 10 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

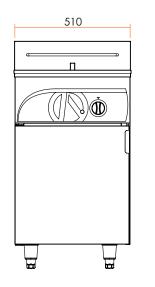
• 8.25 kW per tank - 16.5kW total

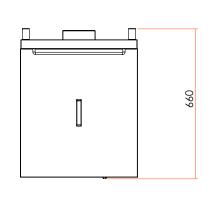
ACCESSORIES

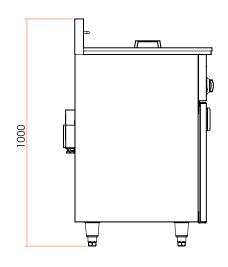
- Night Covers
- 2 x 10L waste tanks
- Baskets not included



ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP. www.anvilworld.com







DESCRIPTION	2x10L	2x10L FLOOR STANDING	
	FLOOR STANDING FRYER	FRYER LOWER WATTAGE	
MODEL	FFA2010	FFA6210	Model: FFA2010
POWER RATING (230V 2P N /50Hz)	16.5kW	12kW	
DIMENSIONS (mm) (W x D x H)	510 x 660 x 1000	510 x 660 x 1000	
BOX DIMNS (mm) (W x D x H)	530 x 685 x 1010	530 x 685 x 1010	
PACKED WEIGHT (kg)	45kg	45kg	NOTE: When viewing the appliance from the front in it's usual operating
COMPLIES WITH SPEC	SABS IEC 60335	SABS IEC 60335	position, the width (Ŵ) 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;
Unit not available in 120V/60Hz			the height (H) is the total distance from the bottom of the product to the top.
conversion			
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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.