

2x20L 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: FFA2020

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
- 2 x 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 and busy outlets

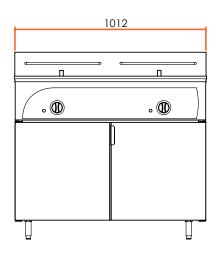
POWER

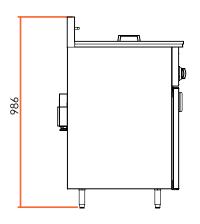
• 16.5kW per tank 33 kW total

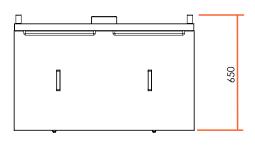
ACCESSORIES

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









DESCRIPTION

MODEL

POWER RATING (380V 3P N ~/50Hz) DIMENSIONS (mm) (W x D x H) BOX DIMNS (mm) (W x D x H) PACKED WEIGHT (kg) **COMPLIES WITH SPEC**

• Unit not available in 120V/60Hz conversion

2x20L FLOOR STANDING **FRYER**

2x20L FLOOR STANDING FRYER LOWER WATTAGE

FFA6220

FFA2020

33kW 24kW

1012 x 986 x 650 1012 x 986 x 650 1110 x 1010 x 685 1110 x 1010 x 685

90

SABS IFC 60335 **SABS IEC 60335**

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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.