



20L Floor Standing Gas Fryer

“This Deep Fat Fryer is designed to create a delicious variety of crisp fried food with minimum fuss. Delight your customers with french fries, chicken, fish, seafood, etc.”



 ANVIL

APEX

Model: FFA3200

APPLICATION

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

CONSTRUCTION

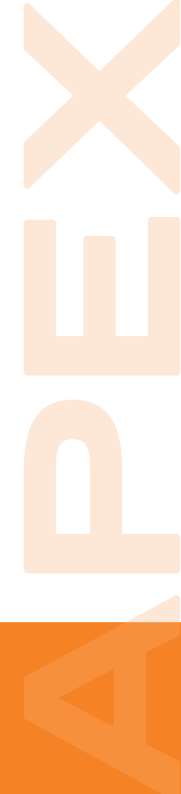
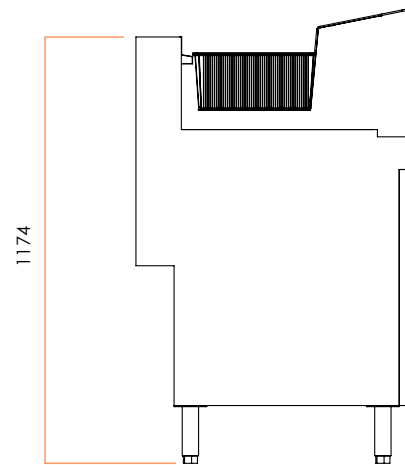
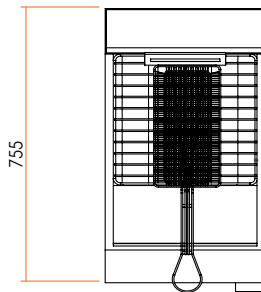
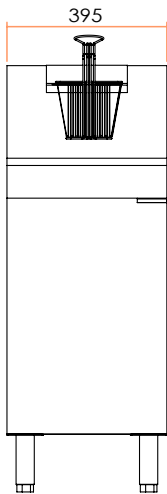
- Large volume, 20L oil capacity
- Manually lit pilot flame
- Stainless steel construction
- Easy to clean fully welded oil tank with cold zone and surge area
- Flame failure device
- Large 40mm drain valve
- Comes complete with large S/S frying baskets

HEATING

- Thermostatically controlled valve with integrated pilot burner. Adjustable between 127°C - 200°C



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



DESCRIPTION

20L FLOOR STANDING GAS FRYER

MODEL	FFA3200
OUTPUT (BTU)	90000
DIMENSIONS (mm) (W x D x H)	395 x 755 x 1174
BOX DIMMS (mm) (W x D x H)	445 x 890 x 1300
PACKED WEIGHT (kg)	70
SUPPLIED WITH REGULATOR	NO
GAS	LPG

- Suitable for a conversion to natural gas by a certified gas installer

Model: FFA3200

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.



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.