

# Deep Fryer McCain Frozen Chip

"Anvil's McCain Fryer is specially designed for frozen product. This fryer was developed with McCain to ensure that the frying cycle is no longer than 3 minutes. This prevents oil absorption and keeps product crisp."



### Model: FFA5001

#### **APPLICATION**

 Anvil fryers are ideal for use in take aways, coffee shops and restaurants

#### **CONSTRUCTION**

- Swing up heating element with 2-staged locking hinged element box
- 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 baskets especially designed for optimum load

#### **HEATING**

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

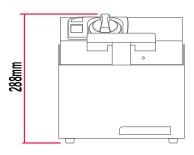
#### **ACCESSORIES**

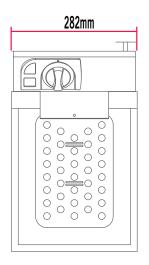
• Night Covers

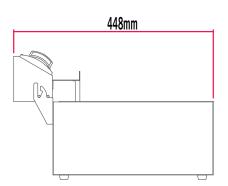
#### SAFFTY FFATURES

- Automatic cut-out at 209°C to prevent oil fire
- Microswitch disconnects power when element box is removed









#### **DESCRIPTION**

MODELS
VOLUME OF OIL (I)
POWER RATING (230V/50Hz)
DIMENSIONS (mm) (W x D x H)
BOX DIMMS (mm) (W x D x H)
PACKED WEIGHT (kg)
COMPLIES WITH SPEC

• Unit not available in 120V/60Hz configuration

## MCCAINS FROZEN CHIP FRYER

FFA5001

5

3.4kW

282 x 448 x 288

320 x 510 x 370

9

**SABS IEC 60335** 



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 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.