



## Heavy Duty 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.”*



 ANVIL

APEX

**Model: FFA6003**

### **APPLICATION**

- Ideal for restaurants, take aways, canteens etc.

### **CONSTRUCTION**

- Hinged element with safety cut-out
- S/S round bar handle welded onto the element box to swing the element up which opens to 90° and has a index plunger to lock element in open position.
- 10Lt. S/S surge area tank design.
- The tank has a 1/2" valve for draining oil
- The contactor is located in the front of the unit to making routine maintenance quick and easy.
- Height adjustable legs.

### **HEATING**

- Variable heating control from 60° - 190°C
- High energy 5.6Kw element recovers to operating temperature quickly between loads.
- Ideal for frying 1/2 Kg portion of chips at a time.

### **Accessories**

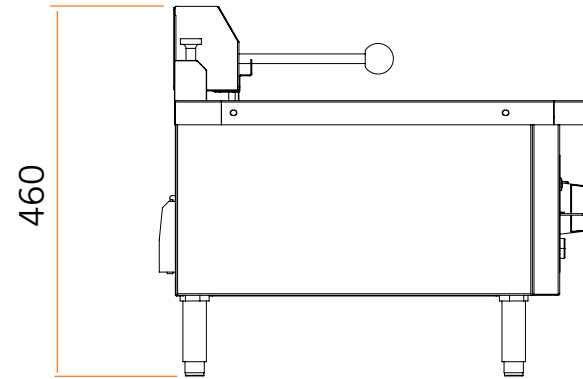
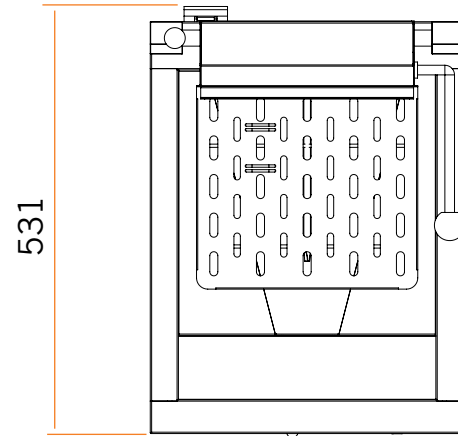
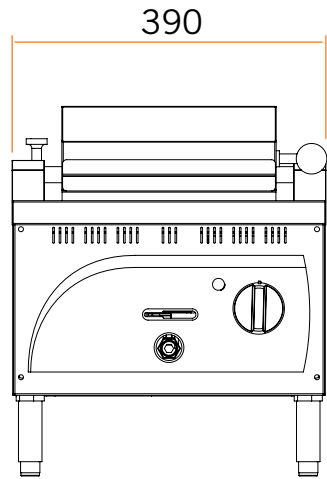
- Plated mild steel wire basket.

### **Safety Features**

- Safety cut-out at 209° to prevent oil flashing.
- Micro switch disconnect power when element is open



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

## HEAVY DUTY FRYER

MODEL	FFA6003
POWER RATING (230V 2P N ~/50Hz)	5,6kW
DIMENSIONS (mm) (W x D x H)	390 x 531 x 460
BOX DIMNS (mm) (W x D x H)	400 x 550 x 470
PACKED WEIGHT (kg)	16kg
COMPLIES WITH SPEC	SABS IEC 60335

- Unit not available in 120V/60Hz conversion

## Model: FFA6003

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 top.



# APEX

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.