

# Deep Fryer Double Pan

"Anvil's 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: FFA2002

#### **APPLICATION**

• Ideal for use in restaurants, take aways, canteens, etc.

### CONSTRUCTION

- Double pan for the separation of food types or, use one pan when quiet and both when busy.
- Hinged element boxes with 2 stage locking mechanism
- Pilot light indicates when elements are energised
- Lift-out, one-piece Stainless Steel tank with carrying handles for ease of cleaning
- Stainless Steel wire basket

### **HEATING**

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

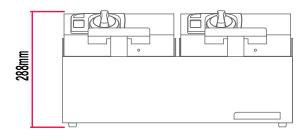
### **ACCESSORIES**

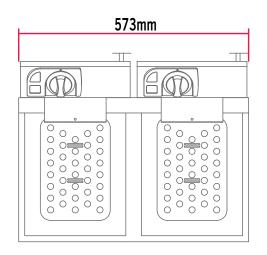
Night covers

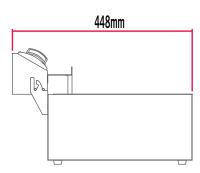
#### SAFFTY FFATURES

- Automatic cutout at 209°C to prevent oil fire
- Micro switch disconnects power when element box is removed









#### **DESCRIPTION**

MODEL VOLUME OF OIL (I) POWER RATING (240V/50Hz) DIMENSIONS (mm) (W x D x H) BOX DIMNS (mm) (W x D x H) PACKED WEIGHT (kg) **COMPLIES WITH SPEC** 

• Unit available in 120V/60Hz configuration

#### **FRYER DOUBLE**

FFA2002  $2 \times 5$ 2 x 2.4kW 573 x 448 x 288 610 x 510 x 370 12 SABS IFC 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.