

FEATURES

- Specially designed tilt up head for easy removal of insert to remove oil
- Thermostatically controlled with automatic safety cut out at 209°C to prevent oil flashing
- The double pan is convenient for processing different food product types
- During busy periods, use both sides
- During quiet periods, use only one side
- Fast recovery time
- Oil tank has slip-away handles for easy removal
- Micro switch disconnects power when element box is removed
- Operating temperature: 50°C -190°C

SPECIFICATIONS - FFA2001

OUTPUT: APPROX 4kg FRENCH FRIES AN HOUR
 POWER: 2.5kW
 VOLTAGE: 230V
 VOLUME OF OIL: 5Lt
 DIMENSIONS: 282 x 448 x 288mm
 WEIGHT: 9kg
 IDEAL FOR: RAW PRODUCT



SPECIFICATIONS - FFA2002

OUTPUT: APPROX 8kg FRENCH FRIES AN HOUR
 POWER: 2 x 2.5kW
 VOLTAGE: 2 x 230V
 VOLUME OF OIL: 2 x 5Lt
 DIMENSIONS: 573 x 470 x 278mm
 WEIGHT: 12kg
 IDEAL FOR: RAW PRODUCT



Note: Must be connected to 2 separate 16Amp plugs on separate circuits

ORDER CODES:

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|---------|--|
| FFA2001 | • FISH FRYER ANVIL - SINGLE PAN (ELEC) |
| FFA2002 | • FISH FRYER ANVIL - DOUBLE PAN (ELEC) |
| FFI0001 | • FISH FRYER ANVIL - NIGHT COVER ONLY |
| FFI0150 | • FISH FRYER ANVIL - INSERT 1/2 x 150mm |
| FFB2250 | • FISH FRYER BASKET - SPARE BASKET - S/STEEL |



(STAINLESS STEEL BASKETS INCLUDED)

