

20LT FLOOR STANDING FRYER - GAS

ANVIL APEX



(BASKETS INCLUDED)

This unit is ideal for all fast food outlets that serve large volumes of fried food especially in remote regions

FEATURES

- Large volume, 20Lt oil capacity for twin basket operation
- Large surge area tank design
- Large 40mm drain valve with extension tube
- Heaters positioned mid oil tank, providing cold zone area
- Temperature thermostatically controlled
- Safety thermostat protection
- Flame failure safety cut off valve
- Manually lit pilot flame
- Operating temperature: 50°C -190°C



SPECIFICATIONS - FFA3200

PRODUCTION OUTPUT: APPROX 40kg FRENCH
FRIES PER HOUR
OUTPUT: 90 000 BTU
VOLUME OF OIL: 20Lt
DIMENSIONS: 400 x 760 x 1180mm
WEIGHT: 70kg
REGULATOR: NO

ORDER CODES:

FFA3200 • FISH FRYER ANVIL - 1 x 20LT (GAS)
FFB3200 • FISH FRYER BASKET - FOR FFA3200

Note: Heavy duty gas products to be connected by approved gas installer

ANVIL APEX

2 X 10LT FLOOR STANDING FRYER - ELECTRIC

FEATURES

- Large surge area and effective cold zone
- Stainless Steel tank
- Faster recovery rate of oil temperature
- Lower oil consumption
- Supplied with one drain tank
- Hinged door mechanisms
- Large 40mm drain valve for fast effective draining
- Operating temperature: 50°C -190°C

SPECIFICATIONS - FFA2010

OUTPUT: APPROX 40kg FRENCH FRIES PER HOUR
POWER: 2 x 8.25kW
VOLTAGE: 380V - 3 PHASE (Neutral and Earth)
VOLUME OF OIL: 2 x 10Lt
DIMENSIONS: 510 x 660 x 1000mm
WEIGHT: 45kg

SPECIFICATIONS - FFA6210

OUTPUT: APPROX 35kg FRENCH FRIES PER HOUR
POWER: 2 x 6kW
VOLTAGE: 380V - 3 PHASE (Neutral and Earth)
VOLUME OF OIL: 2 x 10Lt
DIMENSIONS: 510 x 660 x 1000mm
WEIGHT: 45kg

ORDER CODES:

FFA2010 • FISH FRYER ANVIL - 2 x 10Lt - 16.5kW (ELEC)
FFA6210 • FISH FRYER ANVIL - 2 X 10Lt - 12kW (ELEC)
CBS2280 • CHIPBASKET - 280 x 179 x 130mm (NO SIDE HOOKS)
ORA0002 • OIL RECEIVER -APEX



(BASKETS SOLD SEPARATELY)