



Deep Fryer Single Pan Gas

“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.”

Model: FFA41 10

APPLICATION

- Anvil fryers will efficiently fry a wide variety of food products
- Ideal for use in restaurants, canteens, take aways and outdoor caterers

CONSTRUCTION

- Stainless Steel wire baskets
- 10 Litre oil capacity

HEATING

- Thermostatically controlled temperature between 66°C - 220°C
- Reaches frying temperatures fast
- Recovers to operating temperature quickly between loads
- Tube style design allows for more efficient heating

ACCESSORIES

- Night Covers

SAFETY FEATURES

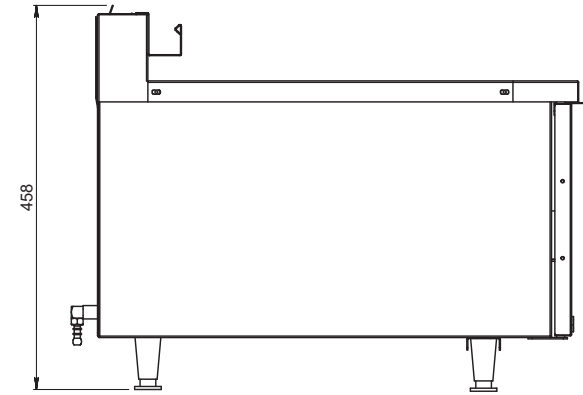
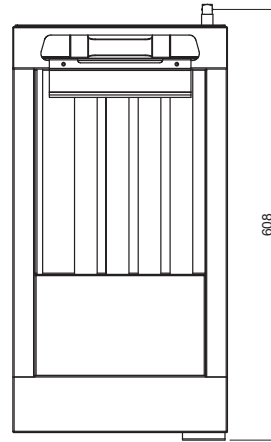
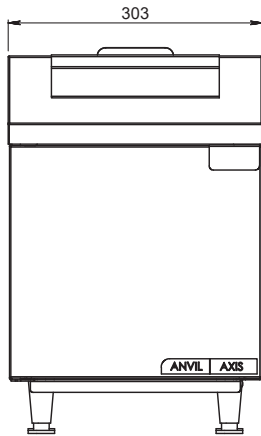
- Flame failure safety device ie. should the flame fail the gas will automatically switch off
- With the ball valve located behind the door there is no chance to accidentally open the valve and burn oneself.



AXIS



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

GAS FRYER SINGLE

MODEL	FFA4110
OUTPUT (BTU)	13000
DIMENSIONS (mm) (W x D x H)	303 x 616 x 458
BOX DIMMS (mm) (W x D x H)	340 x 545 x 572
PACKED WEIGHT (kg)	18
SUPPLIED WITH REGULATOR	YES
GAS	LPG

Model: FFA4110

NOTE: When viewing the appliance from the front in its 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.

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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.