

Deep Fryer Double 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: FFA4120

APPLICATION

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

CONSTRUCTION

- Double pan allows seperation of foods, and flexible and economical use (use both when busy, one when quiet)
- Stainless Steel wire baskets
- 2 x 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

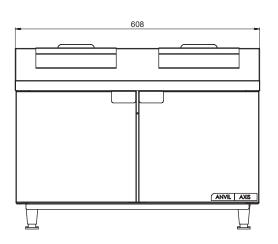
ACCESSORIES

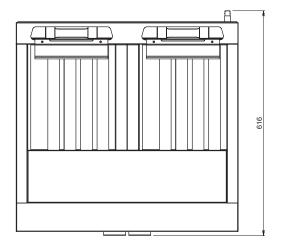
• Night Covers

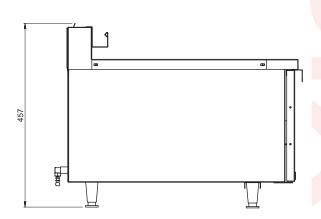
SAFETY FEATURES

- 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.









DESCRIPTION

MODEL OUTPUT (BTU) DIMENSIONS (mm) (W x D x H) BOX DIMNS (mm) (W x D x H) PACKED WEIGHT (kg) SUPPLIED WITH REGULATOR GAS

GAS FRYER DOUBLE

FFA4120 26000 608 x 616 x 457 690 x 725 x 572 30 YES I PG



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.