



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.”



ANVIL

AXIS

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

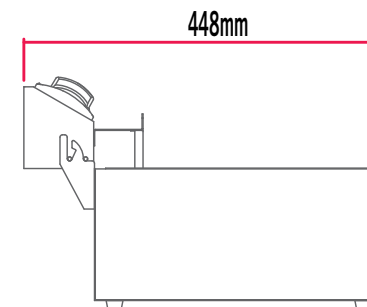
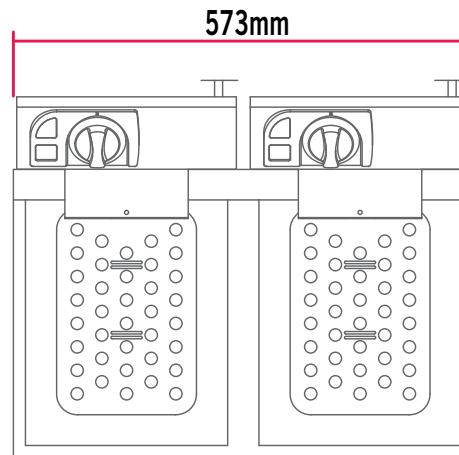
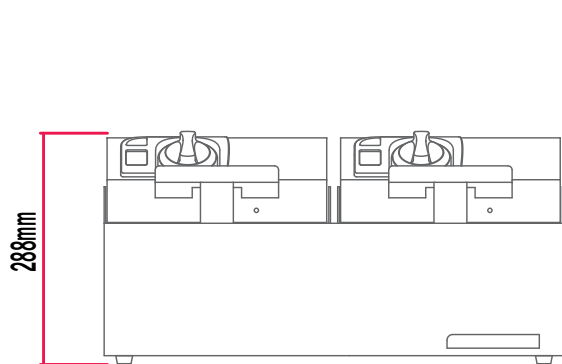
- Night covers

SAFETY FEATURES

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



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

MODEL
 VOLUME OF OIL (l)
 POWER RATING (230V/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 x 5
 2 x 2.5kW
 573 x 448 x 288
 610 x 510 x 370
 12
 SABS IEC 60335

Model: FFA2002

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.



AXIS

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.