

Anvil Hotel Fryer 2 x 20L Floor Standing

\\(Electric\\)

PRODUCT CODE NOT STATED | BRAND Anvil



OIL VOLUME	POWER	VOLTAGE	OUTPUT
2 x 20L	2 x 12kW	380V 3 Phase \\(N+E\\)	Approximately 70kg French fries per hour

PRODUCT OVERVIEW

Anvil Hotel Fryer 2 x 20L Floor Standing \\(Electric\\) is a commercial-grade electric fryer with dual 20L tanks, designed for high-volume frying. It features thermostatic controls \\(50 C 190 C\\), triple element configuration per tank, and operates on 380V 3-phase power. Dimensions: 1035 x 738 x 1289mm. Weight: 77kg. Output: ~70kg French fries per hour. Baskets sold separately. Power cable not included.

KEY FEATURES

- Dual 20L deep tanks designed for 400 x 300 x 150mm baskets
- Thermostatic temperature control \\(50 C to 190 C\\)
- Triple element configuration per tank for efficiency

TECHNICAL SPECIFICATIONS

BRAND	Anvil
MODEL	HFA2020
POWER CONSUMPTION	2 x 12kW
VOLTAGE	380V 3 Phase \\(N+E\\)
OIL CAPACITY	2 x 20L
TEMPERATURE RANGE	50 C to 190 C
BASKET COMPATIBILITY	400 x 300 x 150mm
DIMENSIONS \\(L X W X H\\)	1035 x 738 x 1289mm