

Anvil Gas Deep Fryer 2 x 10L Floor Standing

PRODUCT CODE NOT STATED | BRAND Anvil



OIL VOLUME	POWER OUTPUT	GAS TYPE	WEIGHT
2 x 10L	120,000 BTU	LPG	76kg

PRODUCT OVERVIEW

Anvil Gas Deep Fryer with two 10L tanks for simultaneous frying without flavor transfer. Features cold zone design, thermostatic control (50 C 190 C), flame failure detection, manual ignition, and LPG gas operation. Designed for high-volume commercial kitchens.

KEY FEATURES

- Dual independent 10L tanks for simultaneous frying
- Cold zone design to trap food particles and extend oil life
- Precise thermostatic control from 50 C to 190 C

TECHNICAL SPECIFICATIONS

BRAND	Anvil
MODEL	FFA2100
FUEL TYPE	LPG
TEMPERATURE RANGE	50 C to 190 C
IGNITION TYPE	Manual pilot burner
SAFETY FEATURES	Flame failure detection, over temperature protection
REGULATOR INCLUDED	No
PRODUCT CONDITION	New