

# COUNTERTOP FRYER

151b

## COUNTERTOP F R Y E R



*"Anvils High speed deep fat fryer is designed to achieve high output performance while maintaining the desired delicious crisp fried food flavour with minimum fuss. Delight your customers with french fries, chicken, fish, seafood, etc."*

**APPLICATION**

- IDEAL FOR RESTAURANTS, TAKE AWAYS, CANTEENS, ETC.

**CONSTRUCTION**

- PILOT LIGHT INDICATES WHEN ELEMENTS ARE ENERGISED
- LIFT-OUT, ONE-PIECE STAINLESS STEEL TANK WITH CARRYING HANDLES FOR EASE OF CLEANING

**HEATING**

- VARIABLE HEAT CONTROL FROM 122°F - 374°F
- REACHES FRYING TEMPERATURES IN 25 MINUTES
- RECOVERS TO OPERATING TEMPERATURE QUICKLY BETWEEN LOADS
- SPECIALLY DESIGNED COLD ZONE UNDER HEATING ELEMENT TO CAPTURE FOOD PARTICLES AND PREVENT OIL CONTAMINATION

**ACCESSORIES**

- TWIN NICKEL-PLATED MILD STEEL WIRE BASKETS

**SAFETY FEATURES**

- AUTOMATIC CUT-OUT AT 390°F TO PREVENT OIL FIRE
- MICRO SWITCH DISCONNECTS POWER WHEN ELEMENT BOX IS REMOVED

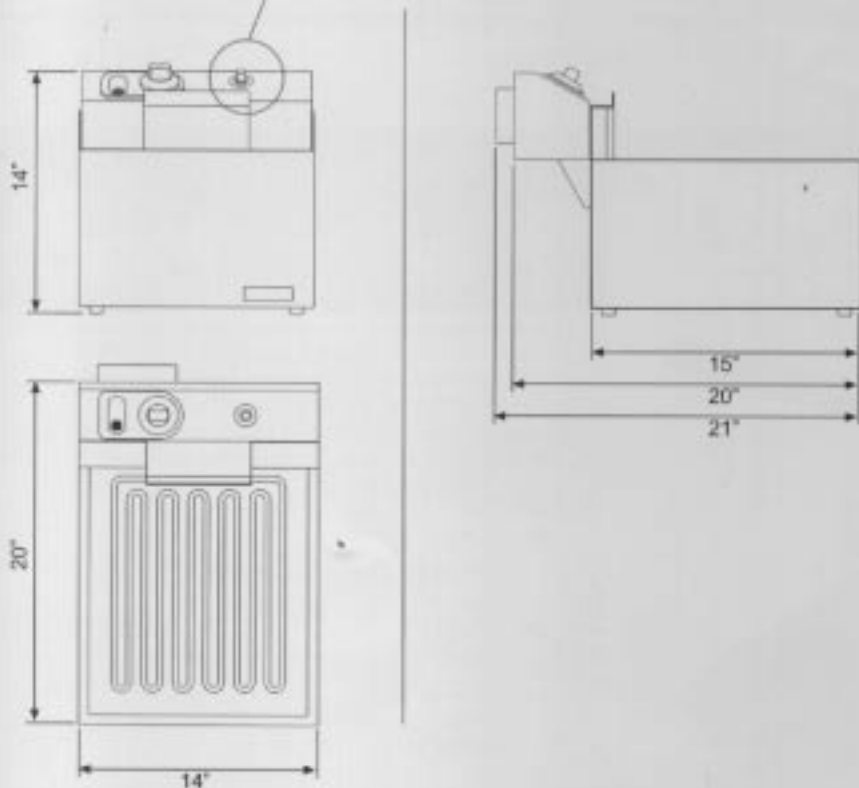
Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.



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


**ANVIL**

**COUNTERTOP  
FRYER**
**MODEL:  
FFA015**

 RESET BUTTON FOR SAFETY CUT OUT  
IF FRYING COMPOUND OVERHEATS

**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 front to back; the height (H) is the total distance from the bottom of the product to the top



DESCRIPTION	FRYER 15lb	ACCESSORIES
MODEL	FFA015	
VOL. OF OIL (l)	7.5	FFB2250 FRYER BASKET LARGE
VOL. OF OIL (lbs)	15	
± FRENCH FRIES (lbs/hr)	30	
VOLTAGE (V)	220	
POWER (kW)	6	
DIMENSIONS (in) (W x D x H)	14 x 21 x 14	FFB1250 FRYER BASKET SMALL
BOX DIMENS (in) (W x D x H)	16 x 23 x 16	
PACKED WEIGHT (lbs)	21	
COMPLIES WITH SPEC	UL 197	