

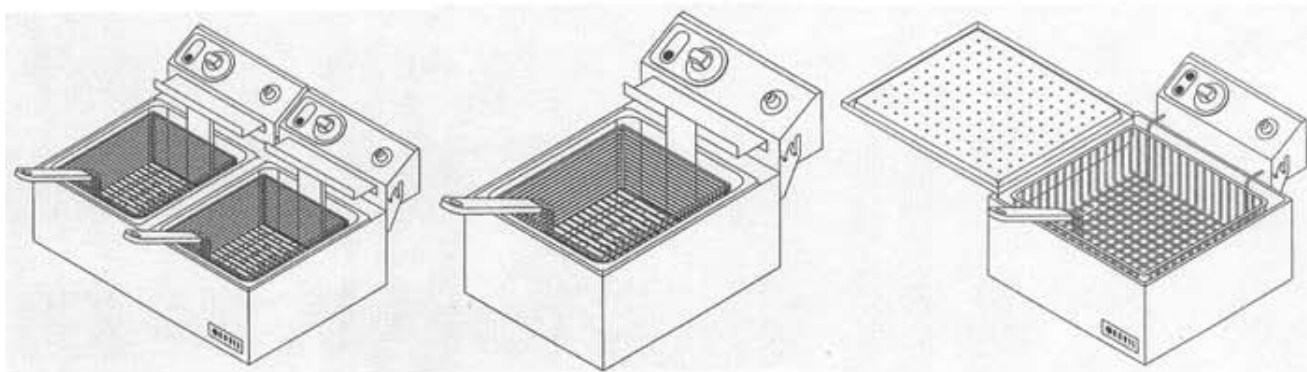


## **INSTRUCTION MANUAL**

### **DEEP FAT FRYERS**

**FFA0001 / FFA0001-ICE / FFA4001**  
**FFA0002 / FFA0002-ICE / FFA4002**  
**FFA2001 / FFA3001 / FFA 2002 / FFA 3002**  
**FFA1002 / FFA5001 / FFA 5101 / FFA 6001**  
**DFA0002**

**DFA0002-120 MODEL FFA0001-120**  
**FFA0002-120 MODEL FFA2002-120**  
**FFA2001-120**



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**QUALITY**



**GUARANTEE**

## **INSTALLATION, OPERATION AND CARE OF**

<b>FFA0001/ FFA0001-ICE/ FFA4001</b>	<b>MEDIUM DUTY NON CE FRYERS</b>
<b>FFA0002/ FFA0002-ICE/ FFA4002</b>	<b>MEDIUM DUTY NON CE FRYERS</b>
<b>FFA0001-120/ FFA0002-120</b>	<b>MEDIUM DUTY NON CE FRYERS</b>
<b>FFA2002-120/ FFA2001-120</b>	<b>MEDIUM DUTY NON CE FRYERS</b>
<b>FFA2001/ FFA2002</b>	<b>MEDIUM DUTY CE APPROVED FRYERS</b>
<b>FFA3001/ FFA3002</b>	<b>MEDIUM DUTY CE APPROVED FRYERS</b>
<b>FFA1002</b>	<b>DOUBLE PAN SPAZA FRYER</b>
<b>FFA5001/ FFA5101</b>	<b>FROZEN CHIP FRYER</b>
<b>FFA6001</b>	<b>5.6KW FROZEN CHIP FRYER</b>
<b>DFA0002/ DFA0002-120</b>	<b>DOUGHNUT FRYER</b>

**NB.**

THIS INSTRUCTION BOOKLET COVERS THE ENTIRE RANGE OF DEEP FAT FRYERS. PLEASE ENSURE THAT YOU CHECK THE MODEL NO. AT THE REAR OF THE UNIT AND FOLLOW THE SPECIFIC INSTRUCTIONS PERTAINING TO THE RELEVANT PRODUCT.

**UNPACKING:** Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.

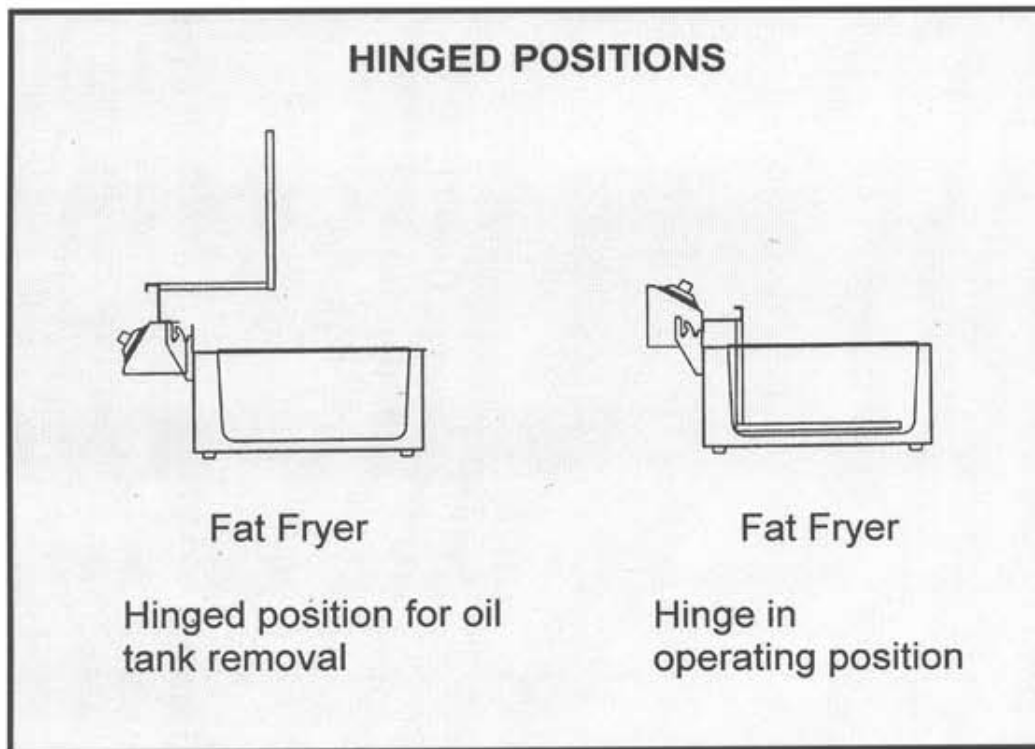


THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

### **GENERAL INSTALLATION AND OPERATING INSTRUCTIONS:**

1. These electrical appliances are capable of performing all deep-frying applications. The temperature is thermostatically controlled between the range of 60° to 190°C.
2. The thermostat also acts as the "ON" and "OFF" switch. A signal lamp adjacent to the thermostat indicates when the heating elements are energized.
3. The element boxes of the unit are hinged for ease of cleaning and draining oil tank as shown below.

## OUTLINE SKETCH OF ELEMENT BOX OF DEEP FAT FRYERS SHOWING THE HINGING OF THE ELEMENT BOX IN VARIOUS POSITIONS:



4. Install the fryer in the most convenient location for ease of cleaning, maintenance and general operation. If this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.



**IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE UNIT AS FOUND ON THE SERIAL PLATE.**

5. Fill the tank insert with the correct volume of cooking oil. Ensure that the oil level is at the engraved "L" marking on the element cover. Do not overfill unit.
6. Set the unit to the desired operating temperature.
7. The fryers are equipped with a signal lamp to indicate when the heating elements are energized.

## **SPECIFIC OPERATIONAL HINTS FOR THE VARIOUS MODELS:**

## **FFA 0001/ FFA0002/ FFA4001/ FFA4002 – MEDIUM DUTY NON CE APPROVED FRYERS**

1. Anvil deep fat fryers are medium duty electrical appliances are capable of performing all deep frying applications.
2. The pans hold 5 litres of oil.
3. These units are not provided with micro-switches and over-temperature safety thermostats.

## **DFA0001 – DOUGHNUT FRYER**

1. Position the doughnut fryer ensuring sufficient workspace as unit has a drip tray fitted to the side.
2. Ensure that the element baffle plate is in position covering the element.
3. Place the doughnut tray into the tank.
4. Using a doughnut mix dispenser, place doughnuts into the fryer.
5. A special turning "fork" is provided to turn the doughnuts over.

**NB** Once the doughnuts are fried, lift the shelf out of the oil, leave on the drip tray and allow excess oil to drip off before continuing with the next batch.

## **FFA 1002 – DOUBLE PAN SPAZA FRYER**

1. Fill each pan with the desired volume of oil. The unit is designed to operate with 8 litres of oil.
2. The unit is fitted with a control thermostat only.
3. Adjustable feet are provided to ensure that the unit can be levelled properly.
4. Since it is a free-standing model, care should be taken to keep the floor clean in the surrounding area to avoid the operator slipping and accidentally contacting the hot fryer.

## **FFA 2001/ FFA2002/ FFA3001/ FFA3002 – MEDIUM DUTY CE APPROVED FRYERS**

1. Anvil deep fat fryers are medium duty electrical appliances capable of performing all deep frying applications.

2. The pans hold 5 litres of oil.
3. These units are fitted with a manual over-temperature protection safety thermostat.
4. A micro switch ensures that all power to the element is disconnected when element box is removed from the oil tank.

### **FFA 5001/ FFA 5101 – FROZEN CHIP FRYERS**

1. The FFA5001 holds 5 litres of cooking oil whilst the FFA5101 holds 8 litres of oil.
2. These units are designed as high speed frozen chip fryers.

### **FFA6001 – 5.6kW FROZEN CHIP FRYER**

1. This unit is capable of holding 8 litres of oil.
2. The electrical connection required is either a 2-phase connection or a single phase 230V connection back to the distribution board.

## DESCRIPTION OF MODELS:

MODEL	NO. OF PANS	PAN DEPTH (mm)	VOLTAGE (V/Hz)	POWER (Watts)	BASKETS INCLUDED
FFA0001-ICE	Single	150	240/50	2x2400	One Basket
FFA0002-ICE	Double	150	240/50	2x2400	Two Baskets
FFA0001	Single	150	230/50	2500	One Basket
FFA0002	Double	150	230/50	2x2500	Two Baskets
DFA0002	Single	100	230/50	3000	One Tray
FFA2001	Single	150	230/50	2500	One Basket
FFA2002	Double	150	230/50	2x2500	Two Baskets
FFA1002	Double	200	230/50	2x3400	Two Basket
FFA3001	Single	150	230/50	3000	One Basket
FFA3002	Double	150	230/50	2x3000	Two Baskets
FFA4001	Single	150	230/50	3000	One Basket
FFA4002	Double	150	230/50	2x3000	Two Baskets
FFA5001	Single	150	230/50	3400	One Basket
FFA5101	Single	200	230/50	3400	One Basket
FFA6001	Single	200	230/50 2P	5600	One Basket
FFA0001-120	Single	150	120/60	1800	One Basket
FFA0002-120	Double	150	120/60	2x1800	Two Baskets
FFA2002-120	Double	150	120/60	2x1800	Two Baskets
FFA2001-120	Single	150	120/60	1800	One Basket
DFA0002-120	Single	100	120/60	1800	One Tray

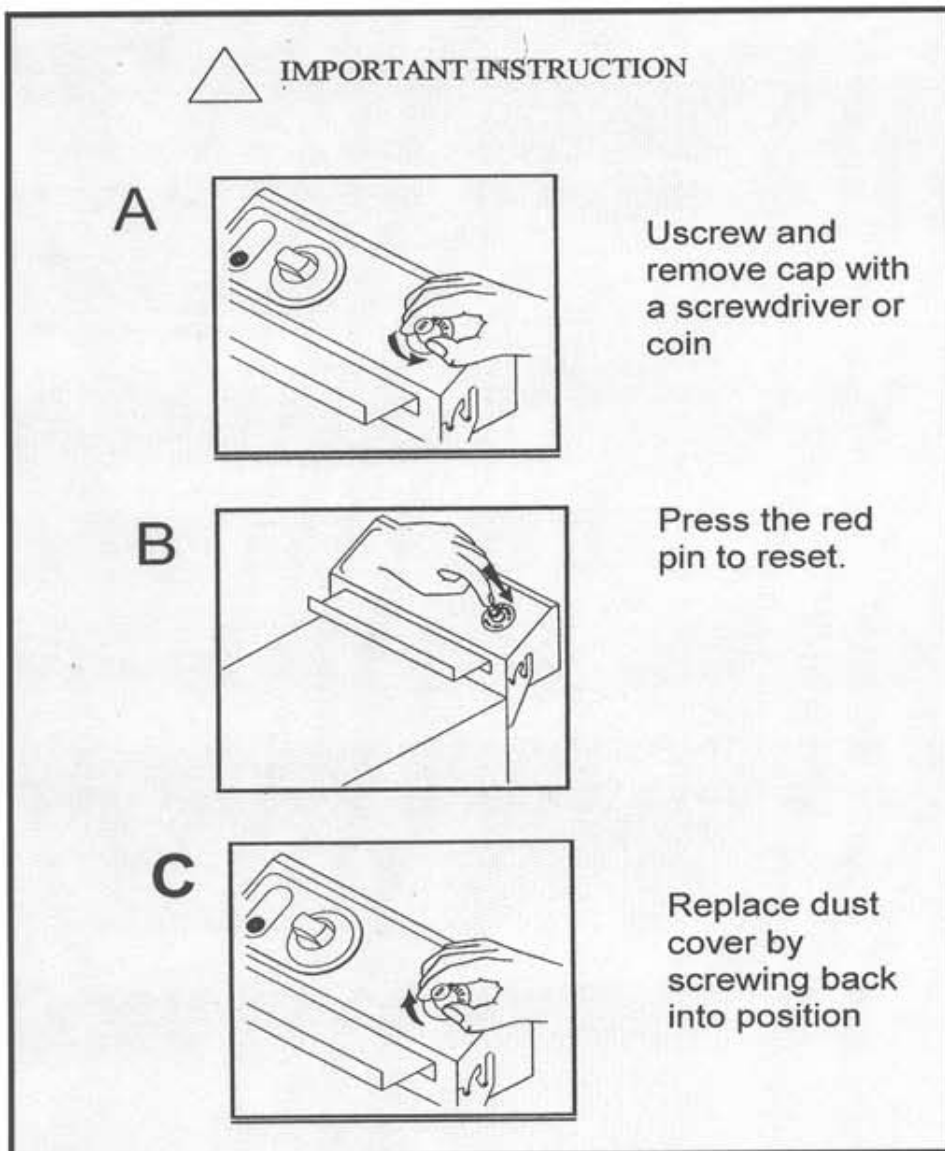
## CLEANING AND DRAINING:

1. Always ensure that the fat fryer is disconnected from the main power supply before cleaning or draining. **PLEASE ENSURE THAT THE OIL HAS COOLED DOWN BEFORE DRAINING.**
2. Once the element box has been removed the tank can be drained using lifting handles provided.



12. Never allow a water jet into the hot oil, it can explode!!!!
13. Ensure that the power supply cord does not come into contact with hot surfaces.
14. If the power supply cord is damaged it must be replaced with a new cord assembly available from the suppliers agent.
15. Certain of the units are equipped with a manual reset, over-temperature safety thermostat, which will de-energize the element should the oil reach a temperature of 220°C.
16. **DO NOT** reset the thermostat until the oil temperature is below 150°C. If the situation persists the unit must be sent to the supplier as indicated on the warranty statement.

**The reset button is located on the front of the element box and is clearly marked. (See sketch below)**



## **COOKING TIPS:**

Cooking is not an exact science. Due to many variables such as fryer size and quantity of food, temperature of food when first put in the unit, etc.

These simple steps will help to make your chips/fries the best:

1. **Cook chips from a frozen state** - For the best texture and flavour, be sure chips are completely frozen until required for cooking.
2. **Never fill basket more than half full** - Overfilling will result in greasy, soggy chips. Carefully lower basket into oil ensuring that all chips are covered.
3. **Shake basket 30 seconds into fry** - Lift the basket after 30 seconds of fry time and shake it gently to break up clusters and cook chips evenly.
4. **Fry for the correct length of time** - Please read chip carton for the ideal frying time. Oil must be at 180°C
5. **Drain chips for 10 seconds after cooking** - When chips are cooked, drain them over the fryer for 10 seconds to remove excess oil before transferring to the holding area.
6. **Avoid piling cooked chips more than two layers on a chip dump** - Chips that are piled too high will steam themselves and go soggy very quickly.
7. **Keep hold time to a minimum** - Keep regular chips under the chip warmer for no more than 7 minutes.

## **OIL TIPS:**

1. **Start with a high quality oil** - A low quality oil deteriorates faster, and over time transfers flavours to other fried foods.
2. **Keep oil at 180°C** - Use a reliable thermometer to ensure oil is at correct temperature at all times to deliver a crispy, golden chip.
3. **Change oil every 7 to 10 days** - Change more often if the oil has been contaminated by other elements such as salt or water.
4. **Skim oil often and filter it daily** - Be sure to skim the oil between frying to extend its life and filter it every day.
5. **Use a clean, well-maintained fryer** - Keep your fryer clean and in good working order to sustain higher frying performance.



## LIMITED WARRANTY

All equipment, which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for one year from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Anvil commercial products.

The Sellers obligation under this warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to ANVIL.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty.



**TOLL FREE: 1 888 88 ANVIL**

**FAX: 1 954 525 1167**

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**IMPORTANT**

### **REGISTER ON-LINE TODAY**

Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### **NO WEB ACCESS**

If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to the ANVIL office in the country of purchase.

Failure to do so will invalidate your warranty.

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