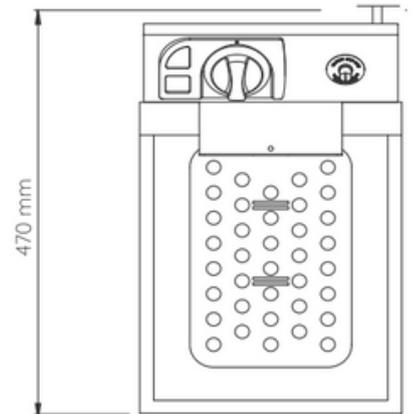
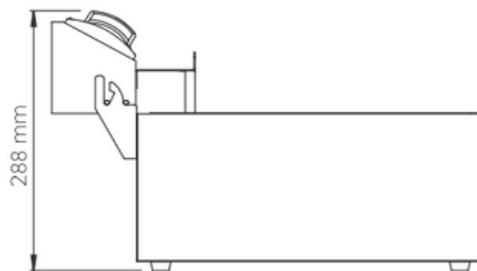
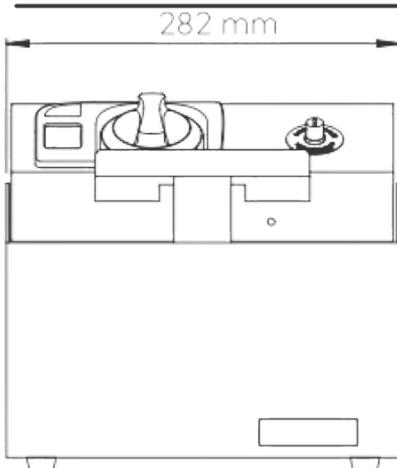




# SINGLE PAN DEEP FRYER FFA0001



- 5L tank capacity
- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element is removed or tilted
- Thermostatically controlled operating temperature range: 50°C - 190°C
- Automatic safety cut out to prevent oil flashing - manual reset
- Longer heating element covers more surface area and prolongs oil life
- Large stainless steel wire basket (included) promotes even cooking and better oil drainage
- Recommended portion size 250g per 5L tank
- Output: approximately 4kg of French fries per hour



## Specifications

Voltage: 240V

Power: 2.4kW

Size: 282 x 470 x 288mm

Weight: 6kg

Origin: South Africa

Warranty: Extended Gold Star Warranty 2 Years  
Parts, 1 Year Labour