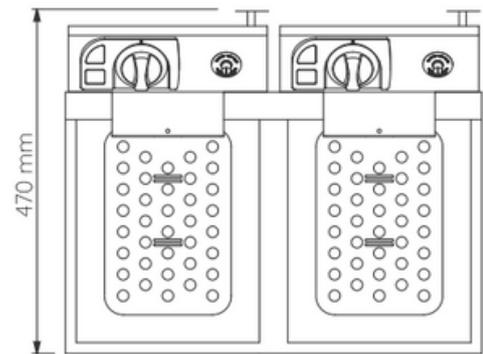
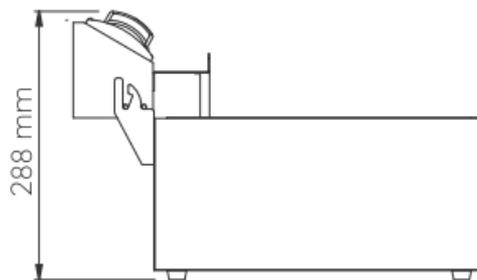
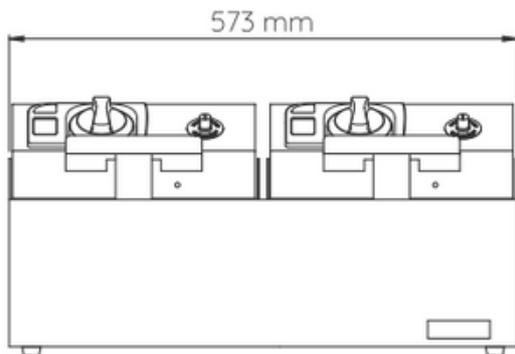




DOUBLE PAN DEEP FRYER FFA0002



- 2 x 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 (2 x 10A Plugs)

Power: 2.4kW (x2)

Size: 573 x 470 x 288mm

Weight: 12kg

Origin: South Africa

Warranty: Extended Gold Star Warranty 2 Years

Parts, 1 Year Labour