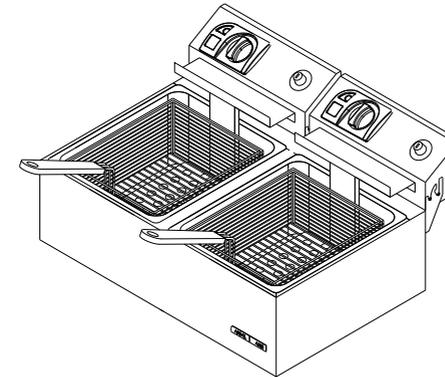


## DEEP FAT FRYERS



### 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 limitations any implied Warranty of Merchantability or fitness for purpose 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.



**NB:**

### 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 fax it to the ANVIL office in the country of purchase.

**Failure to do so will invalidate your warranty.**

### INSTALLATION OPERATION AND CARE OF DEEP FAT FRYERS

**MODELS: FFA0001 R01/FFA0001 ICE R01/FFA4001 R01  
FFA0002 R01/FFA0002 ICE R01/FFA4002 R01  
FFA2001 R01/FFA3001 R01/FFA2002 R01  
FFA3002 R01/FFA1002 R06/FFA5001 R01  
DFA0002 R01**

**DFA0002-120 R01/FFA0001-120 R01  
FFA0002-120 R01/FFA2001-120 R01  
FFA2002-120 R01**



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



[www.anvilworld.com](http://www.anvilworld.com)

## 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.

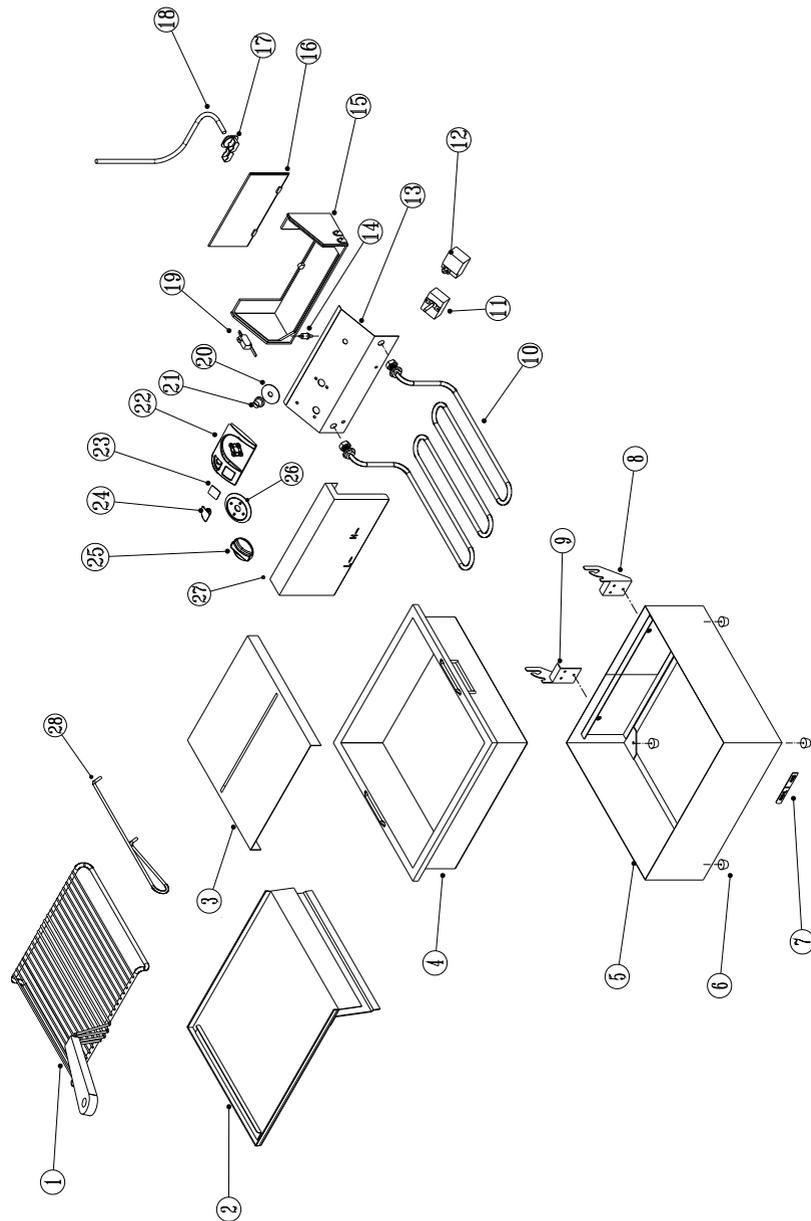
## GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

- 1 Positioning - Install the appliance in the most convenient location for ease of cleaning, maintenance and general operation. The unit should be placed a minimum distance of 100mm from any adjacent wall. 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 materials. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to the fire prevention regulations.
2. These electrical appliances are capable of performing all deep frying applications. The temperature is thermostatically controlled between the range of 60° and 190° C
2. The thermostat also acts as the 'ON' and 'OFF' switch. A pilot light adjacent to the thermostat indicates when the heating elements are energized.
4. The element boxes except for the Spaza Fryer (FFA1002) of the units are hinged for ease of cleaning and draining oil tank as shown in (figure 2) below.
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.

## MODEL: DOUGHNUT FRYER MODEL CODE : DFA0001 R01

Part No.	Description
1	DOUGHNUT FRYER SHELF
2	OIL DRIP TRAY ATTACHMENT
3	BATH ELEMENT COVER
4	OIL TANK ASSEMBLY
5	OUTER BODY ASSEMBLY
6	SMALL RUBBER FEET
7	ANVIL BADGE
8	DOUGHNUT FRYER ELEMENT BOX HINGE
9	DOUGHNUT FRYER ELEMENT BOX HINGE
10	ELEMENT
11	THERMOSTAT
12	SAFETY THERMOSTAT
13	ELEMENT BOX
14	MICROSWITCH PLUNGER
15	PLASTIC ELEMENT BOX
16	ELEMENT BOX BACK COVER
17	CABLE GRIP
18	POWER CORD
19	MICROSWITCH
20	SAFETY FACIA
21	SAFETY THERMOSTAT CAP
22	CONTROL FACIA PANEL
23	CONTROL INSERT
24	PILOT LIGHT
25	KNOB
26	BEZEL
27	ELEMENT BOX BACK COVER
28	DOUGHNUT FRYER HOOK

**EXPLODED DIAGRAM  
DOUGHNUT FRYER  
DFA0001 R01**



**SPAZA FRYER (FFA1002)  
SPECIFIC ASSEMBLY INSTRUCTION**

**Step 1.**

Remove the box lid and sleeve. Remove the legs and splashback, leaving the body assembly on the base of the box.

**Step 2.**

Support the two side frames (8) left side (10) right side such that the rear cross braces (9) can be located into the square slots provided on the frames (8 and 10) as per (Figure 1)

**Step 3.**

Insert the two cross braces into the square slots provided and secure via the M10 Bolts (6) provided. Ensure that the flat washer (7) is placed under each bolt to provide additional frame stability.

**Step 4.**

Complete assembly as shown in (Figure 1) and then tighten the bolts with the spanner provided.

**Step 5.**

Screw mount bracket (5) onto side frames (8) and (10) using the M8 screws (4) provided. Ensure that the flat washer (3) is placed under each bolt to provide additional frame stability.

**Step 6.**

Now place body assembly (2) onto assembled frame and tighten with M5 Screws (4) provided.

**Step 7.**

Insert screws (16) into mount bracket (5) and body assembly (2). Ensure that the M6 flat washer (15) is placed under each screw and secure with M6 nut (14) provided.

**Step 8.**

Place the splash back part (1) onto the top of the unit and secure in place with the three M5 x 10 screws and dome nuts provided.

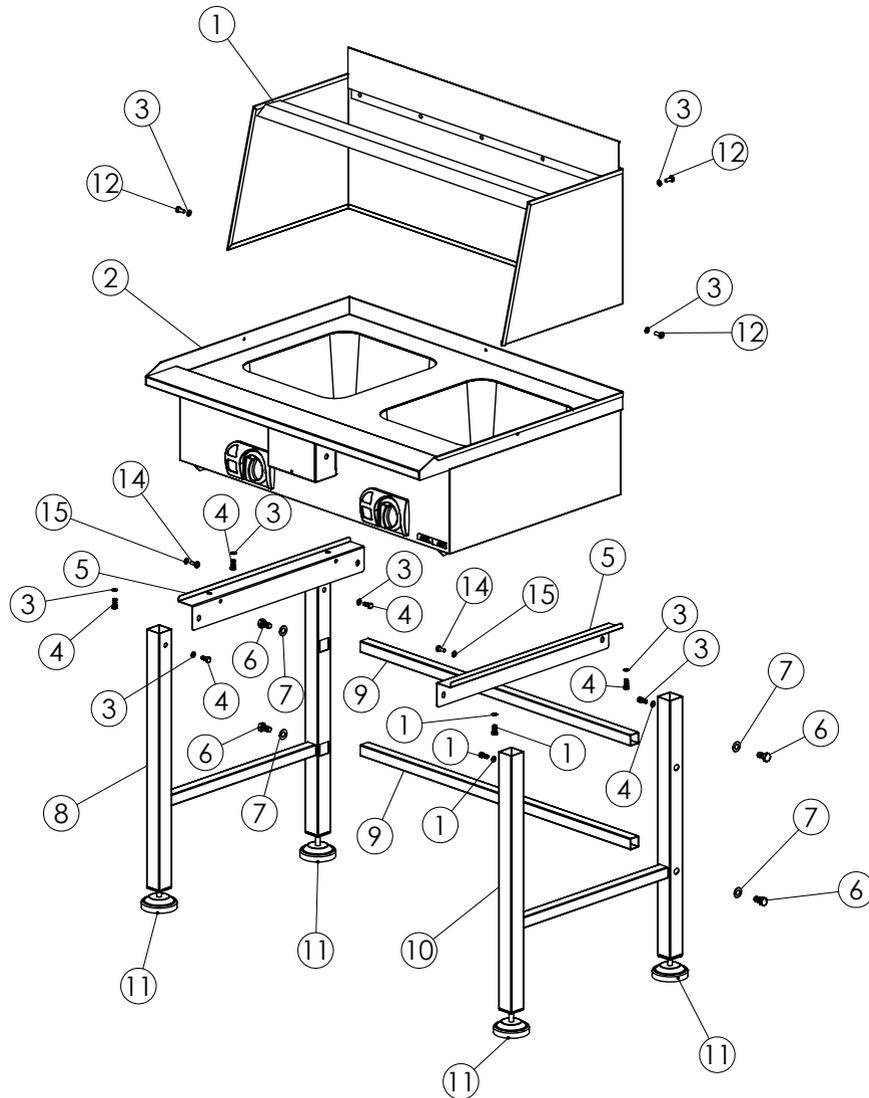
**Step 9.**

Once the unit has been assembled and positioned make sure that the unit is levelled using the adjustable feet (11) provided under each of the side frames (8 and 10).

# FFA1002 SPAZA FRYER ASSEMBLY INSTRUCTION

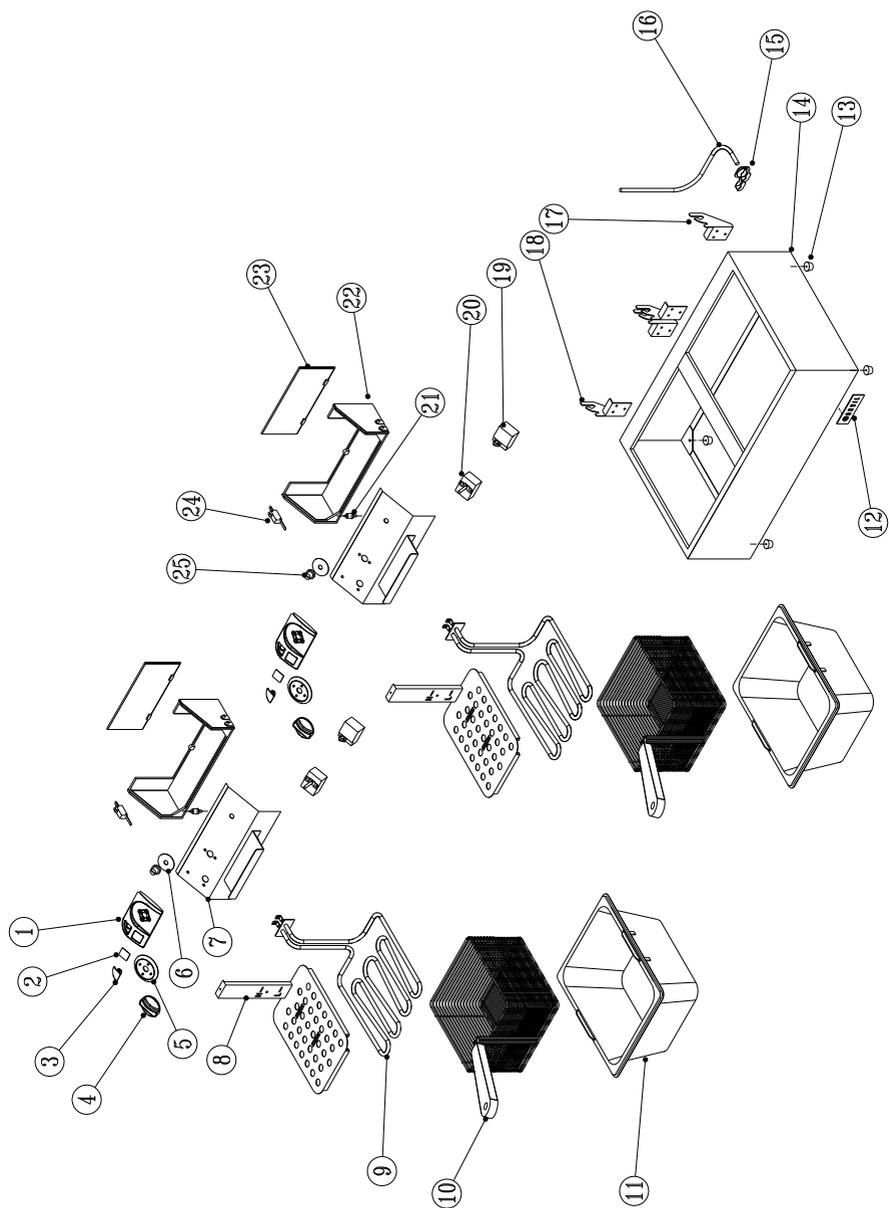
## MODEL: DOUBLE PAN FROZEN CHIP FRYER MODEL CODE - FFA5002 R01

**FIGURE 1**



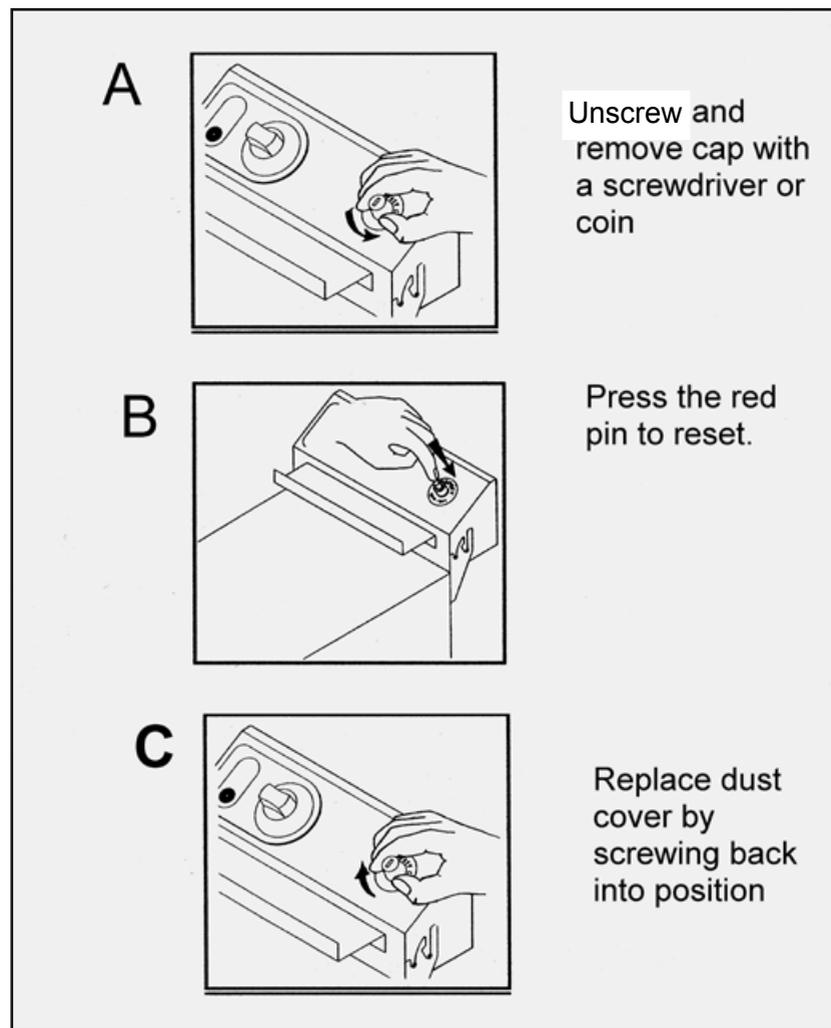
Part No.	Description
1	FACIA PANEL
2	CONTROL PANEL INSERT
3	PILOT LIGHT
4	KNOB
5	CONTROL BEZEL
6	SAFETY CUT OUT BEZAL
7	STAINLESS STEEL ELEMENT BOX
8	STAINLESS STEEL ELEMENT COVER
9	ELEMENT
10	FROZEN CHIP FRYER BASKET
11	FROZEN CHIP FRYER INSERT
12	ANVIL AXIS LOGO
13	SMALL RUBBER FOOT
14	BODY
15	CABLE GRIP
16	POWER CORD
17	LEFT FAT FRYER HINGE
18	RIGHT FAT FRYER HINGE
19	FAT FRYER OVER TEMP THERMOSTAT
20	FAT FRYER THERMOSTAT
21	MICROSWITCH PUSH PIN
22	PLASTIC ELEMENT BOX
23	PLASTIC BACK PLATE
24	FAT FRYER MICROSWITCH
25	SAFETY CUT OUT CAP

**EXPLODED DIAGRAM  
DOUBLE PAN FROZEN CHIP FRYER  
FFA5002 R01**



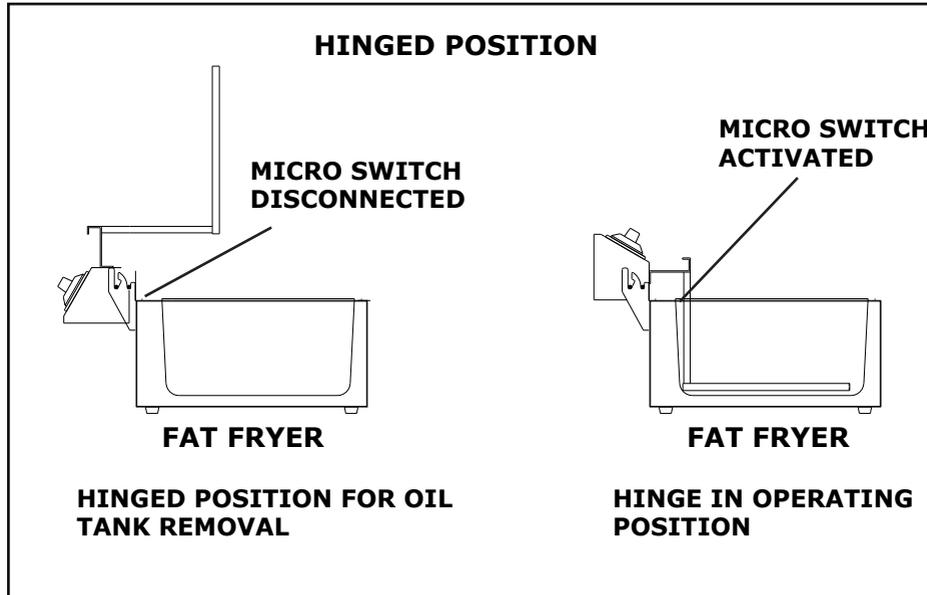
**IMPORTANT INSTRUCTIONS**

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



**OUTLINE SKETCH OF ELEMENT BOX OF DEEP FAT FRYERS SHOWING THE HINGING OF THE ELEMENT BOX IN VARIOUS POSITIONS AS WELL AS THE MICRO SWITCH**

**FIGURE 2**



**SPECIFIC OPERATIONAL HINTS FOR THE VARIOUS MODELS**

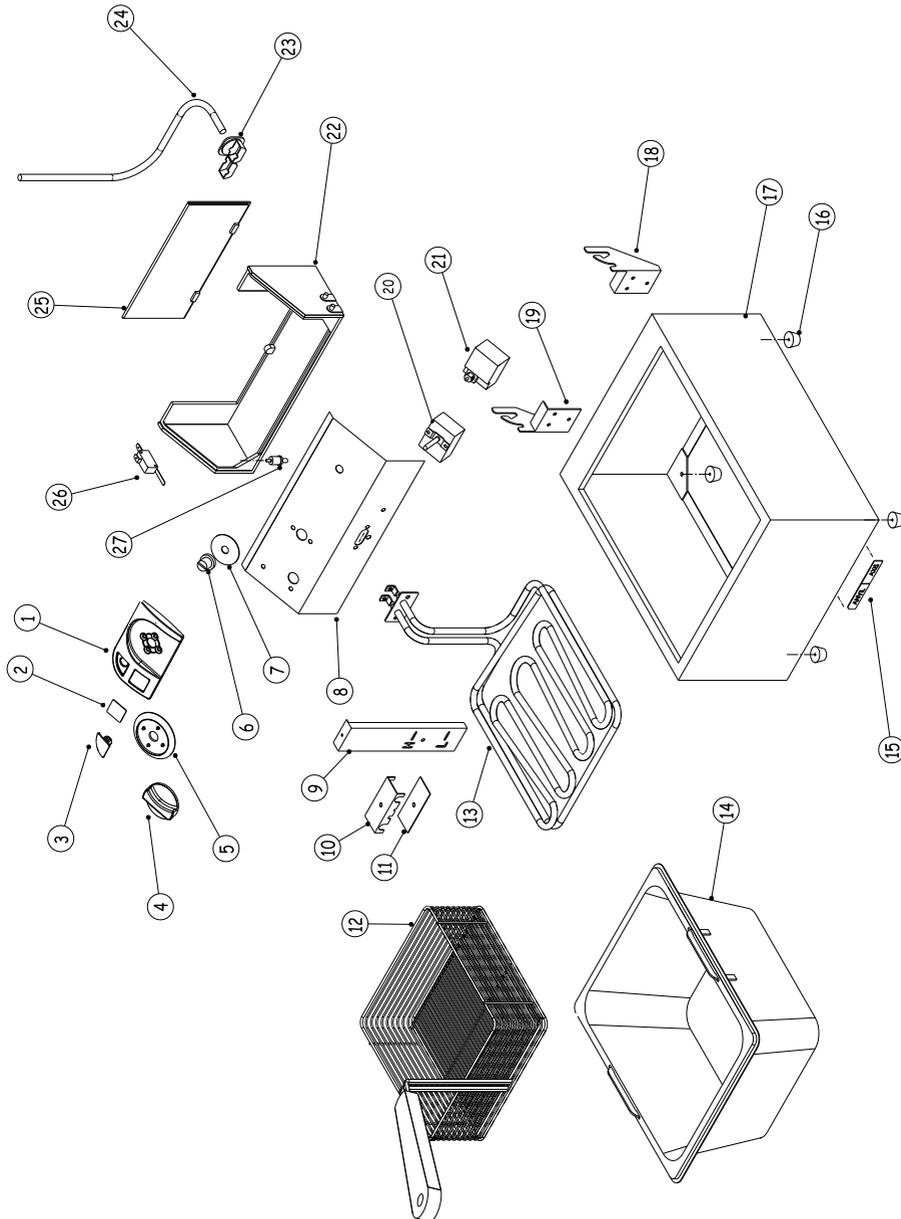
**FFA0001/FFA0002/FFA4001/FFA4002 - MEDIUM DUTY NON CE APPROVED FRYERS**

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.

**MODEL: SINGLE PAN FROZEN CHIP FRYER  
MODEL CODE : FFA5001 R01**

Part No.	Description
1	FACIA PANEL
2	CONTROL PANEL INSERT
3	PILOT LIGHT
4	KNOB
5	CONTROL BEZEL
6	SAFETY CUT OUT CAP
7	SAFETY FACIA
8	STAINLESS STEEL BODY
9	MACAINS ELEMENT BOX OIL LEVEL
10	FROZEN CHIP FRYER BASKET
11	PROBE CLAMPING BRACKET
12	PROBE CLAMPING PLATE
13	ELEMENT
14	FROZEN CHIP FRYER INSERT
15	ANVIL AXIS LOGO
16	SMALL RUBBER FEET
17	STAINLESS STEEL BODY
18	LEFT HINGE
19	RIGHT HINGE
20	SAFETY CUT OUT
21	THERMOSTAT
22	PLASTIC ELEMENT BOX
23	CABLE GRIP
24	POWER CORD
25	FAT FRYER BACKPLATE
26	MICROSWITCH
27	MICROSWITCH PLUNGER

**EXPLODED DIAGRAM  
SINGLE PAN FROZEN CHIP FRYER  
FFA5001 R01**



**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.



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.

**FFA2001/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 pan holds 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 (See figure 2).

**FFA5001- FROZEN CHIP FRYERS**

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

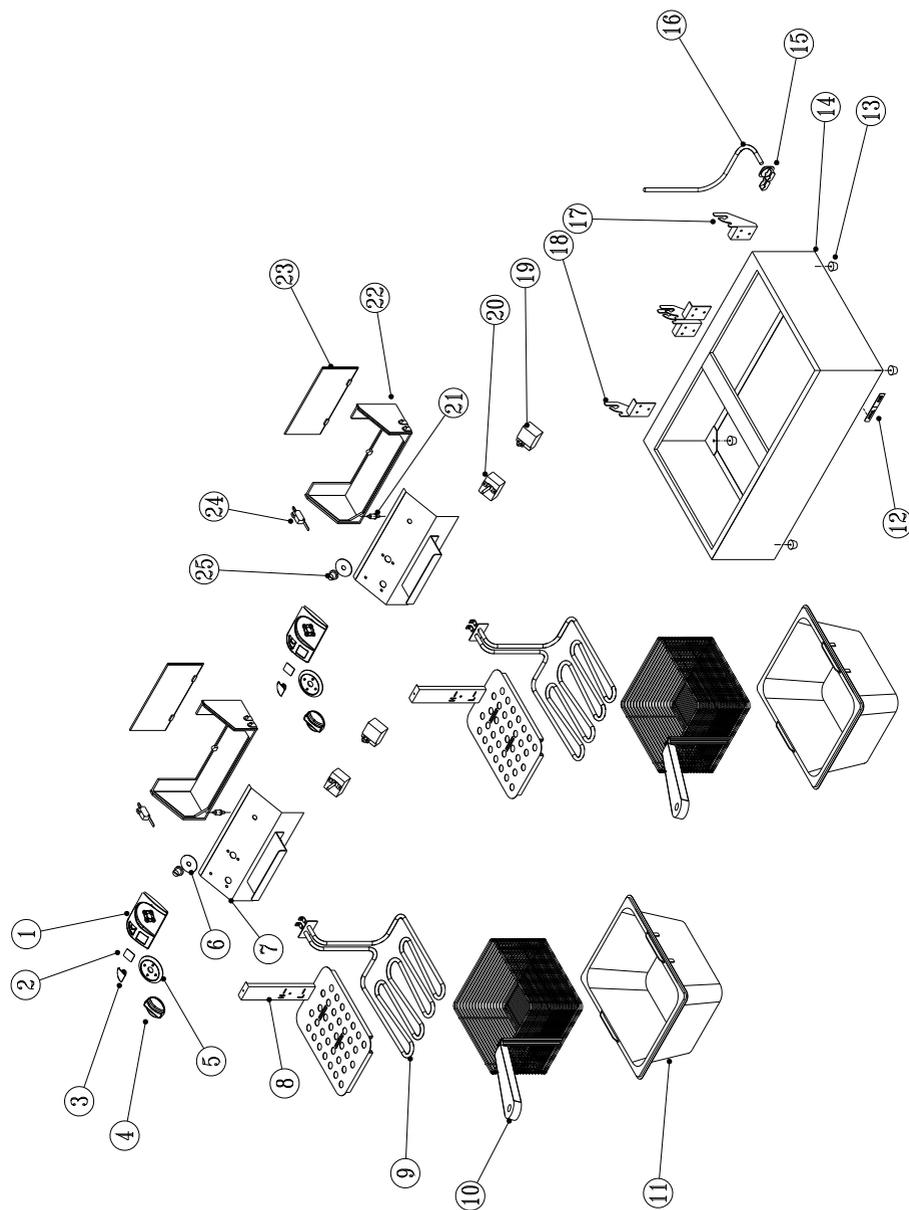
## DESCRIPTION OF MODELS

MODEL	NUMBER OF PANS	PAN DEPTH (mm)	VOLTAGE (V/Hz)	POWER (W)	BASKETS INCLUDED
FFA0001-ICE	SINGLE	150	240/50	2x2400	ONE
FFA0002-ICE	DOUBLE	150	240/50	2x2400	TWO
FFA0001	SINGLE	150	230/50	2500	ONE
FFA0002	DOUBLE	150	230/50	2x2500	TWO
DFA0002	SINGLE	100	230/50	3000	ONE TRAY
FFA1002	DOUBLE	150	230/50	2x33400	TWO
FFA2001	SINGLE	150	230/50	2500	ONE
FFA2002	DOUBLE	150	230/50	2x2500	TWO
FFA3001	SINGLE	150	230/50	3000	ONE
FFA3002	DOUBLE	150	230/50	2x3000	TWO
FFA4001	SINGLE	150	230/50	3000	ONE
FFA4002	DOUBLE	150	230/50	2x3000	TWO
FFA5001	SINGLE	150	230/50	3400	ONE
FFA0001-120	SINGLE	150	120/60	1800	ONE
FFA0002-120	DOUBLE	150	120/60	2x1800	TWO
FFA2001-120	SINGLE	150	120/60	2x1800	TWO
FFA2002-120	DOUBLE	150	120/60	1800	ONE
DFA0002-120	SINGLE	100	120/60	1800	ONE TRAY

## MODEL: DOUBLE DEEP FISH FRYER - CE APPROVED MODEL CODE : FFA2002 R01

Part No.	Description
1	FACIA PANEL
2	CONTROL PANEL INSERT
3	PILOT LIGHT
4	KNOB
5	CONTROL BEZEL
6	SAFETY CUT OUT BEZAL
7	STAINLESS STEEL ELEMENT BOX
8	STAINLESS STEEL ELEMENT COVER
9	FAT FRYER ELEMENT
10	FAT FRYER BASKET
11	FAT FRYER INSERT
12	ANVIL AXIS LOGO
13	SMALL RUBBER FOOT
14	BODY
15	CABLE GRIP
16	POWER CORD
17	LEFT FAT FRYER HINGE
18	RIGHT FAT FRYER HINGE
19	FAT FRYER OVER TEMP THERMOSTAT
20	FAT FRYER THERMOSTAT
21	MICROSWITCH PUSH PIN
22	PLASTIC ELEMENT BOX
23	PLASTIC BACK PLATE
24	FAT FRYER MICROSWITCH
25	SAFETY CUT OUT CAP

## EXPLODED DIAGRAM DOUBLE DEEP FISH FRYER FFA2002 R01



## 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.



## WARNING

### Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling

## CLEANING AND MAINTENANCE INSTRUCTIONS

1. ALWAYS ALLOW UNIT TO COOL BEFORE CLEANING.
2. Always ensure that the unit is disconnected from the main power supply before cleaning.
3. The unit should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
4. Always clean equipment thoroughly before first use. However, do not use chlorine or chloride – based products to clean the unit. These may lead to corrosion and pitting and will result in voiding the warranty on the unit.
5. Wipe off the unit with a dry cloth and wait at least half an hour before re-connecting to the main power outlet.



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSed IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH



## WARNING

### Electric Shock Hazard.

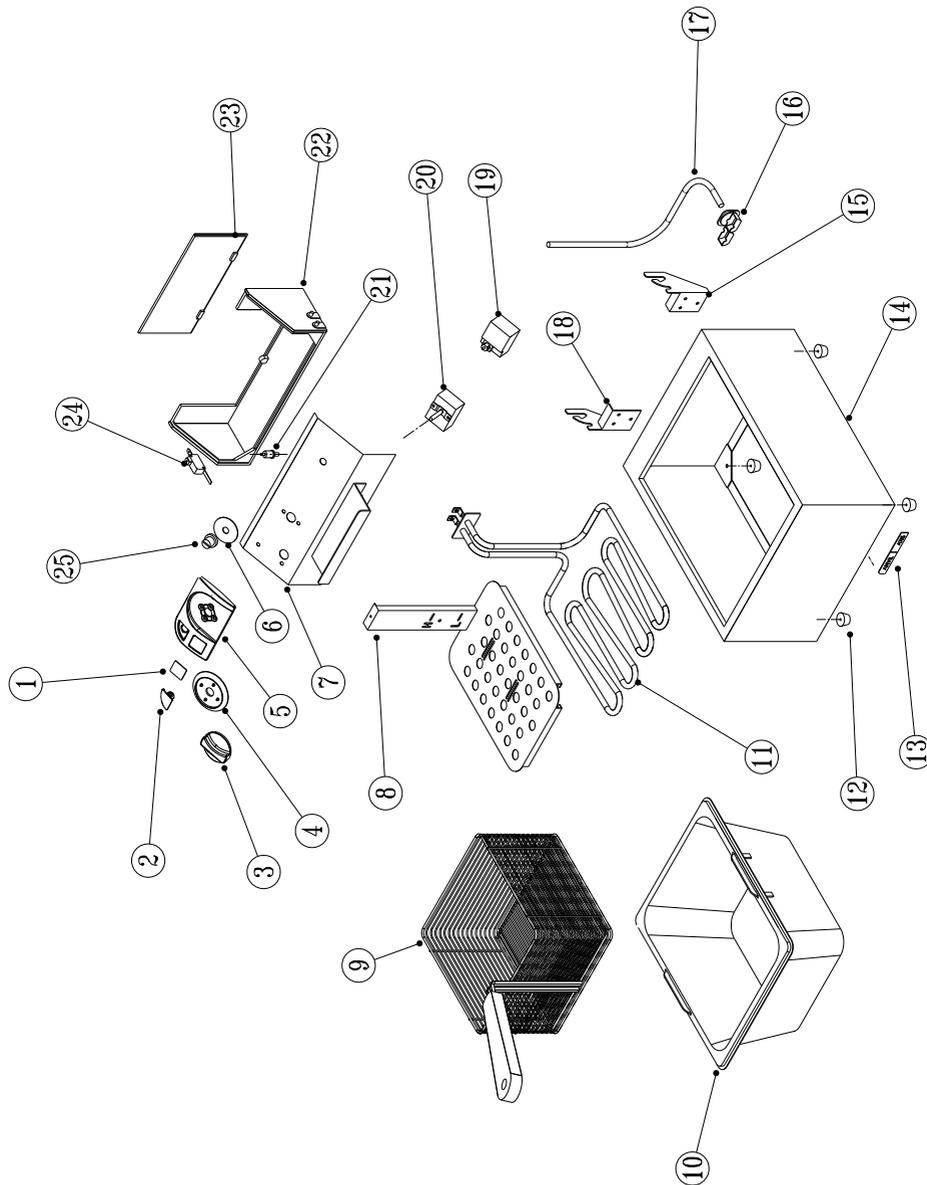
Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

## MODEL: SINGLE DEEP FAT FRYER - CE APPROVED MODEL CODE : FFA2001 R01

Part No.	Description
1	CONTROL PANEL INSERT
2	PILOT LIGHT
3	KNOB
4	BEZEL
5	CONTROL PANEL FACIA
6	SAFETY CUT OUT FACIA
7	STAINLESS STEEL ELEMENT BOX
8	STAINLESS STEEL ELEMENT COVER
9	FAT FRYER BASKET
10	FAT FRYER INSERT
11	ELEMENT
12	SMALL RUBBER FEET
13	ANVIL AXIS LOGO
14	STAINLESS STEEL BODY
15	LEFT HINGE
16	CABLE GRIP
17	POWER CORD
18	RIGHT HINGE
19	SAFETY CUT OUT THERMOSTAT
20	FAT FRYER THERMOSTAT
21	MICROSWITCH PLUNGER
22	FAT FRYER ELEMENT BOX
23	FAT FRYER ELEMENT BOX BACKPLATE
24	MICROSWITCH
25	SAFETY CUT OUT CAP

**EXPLODED DIAGRAM  
SINGLE DEEP FAT FRYER  
FFA2001 R01**



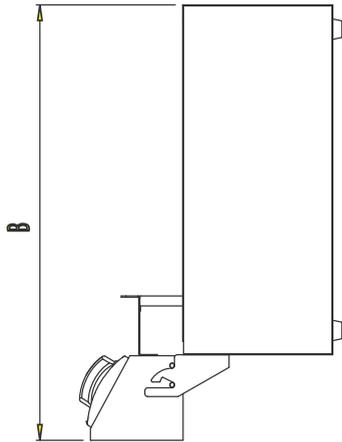
**SAFETY**

**READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS**

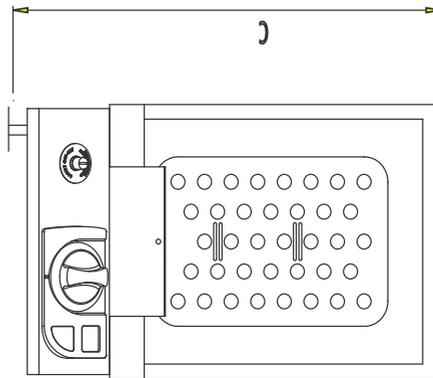
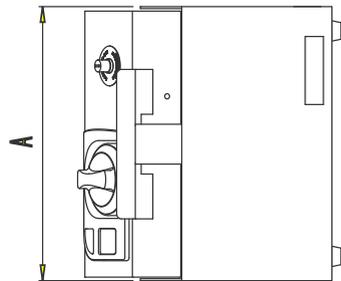
1. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**
2. Care should be taken when operating this appliance, as **HOT SURFACES** are present.
3. Locate the fryer in a protected place so that it cannot be knocked over.
4. Use only earthed outlets matching the serial plate voltage.
5. Keep the floors around the appliance clean to avoid slipping and accidental contact of the hot fryer.
6. Do not overfill the basket and carefully load the product into the hot oil. A danger of surge boiling can also occur if the food to be fried is excessively wet or if the frying basket is too full.
7. Install an automatic fire extinguisher over the fryer and in the exhaust duct. Never direct such extinguishers so as to blow the oil out of the container
8. A danger of fire exists if the oil level is below the minimum indicated level.
9. Keep areas and filters clean above the fryer – oil soaked lint or dust can ignite easily and flames will spread rapidly.
10. It is dangerous to use old oil as this can reduce the flash point and cause surge boiling.
11. Hot oil is flammable – keep open flames away from it and its vapours.
12. The equipment may be hot, even though the pilot light is not on.
13. Do not leave unit in operation without an attendant..
14. Never allow a water jet into the hot oil, it can explode!!!!
15. Ensure that the power supply cord does not come into contact with hot surfaces.
16. 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.
17. Do not reset the thermostat until the oil temperature is below 150° C. If the situation persist the unit must be sent to the supplier as indicated on the warranty statement.

**POSITIONING DIAGRAM  
FAT FRYERS**

**MODELS: FFA0001-ICE R01 / FFA0001 R01/DFA0002/R01  
DFA0002-120 R01 / FFA2001 R01 / FFA3001 R01  
FFA4001 R01 / FFA5001 R01 / FFA0001-120 R01  
FFA2001-120 R01**



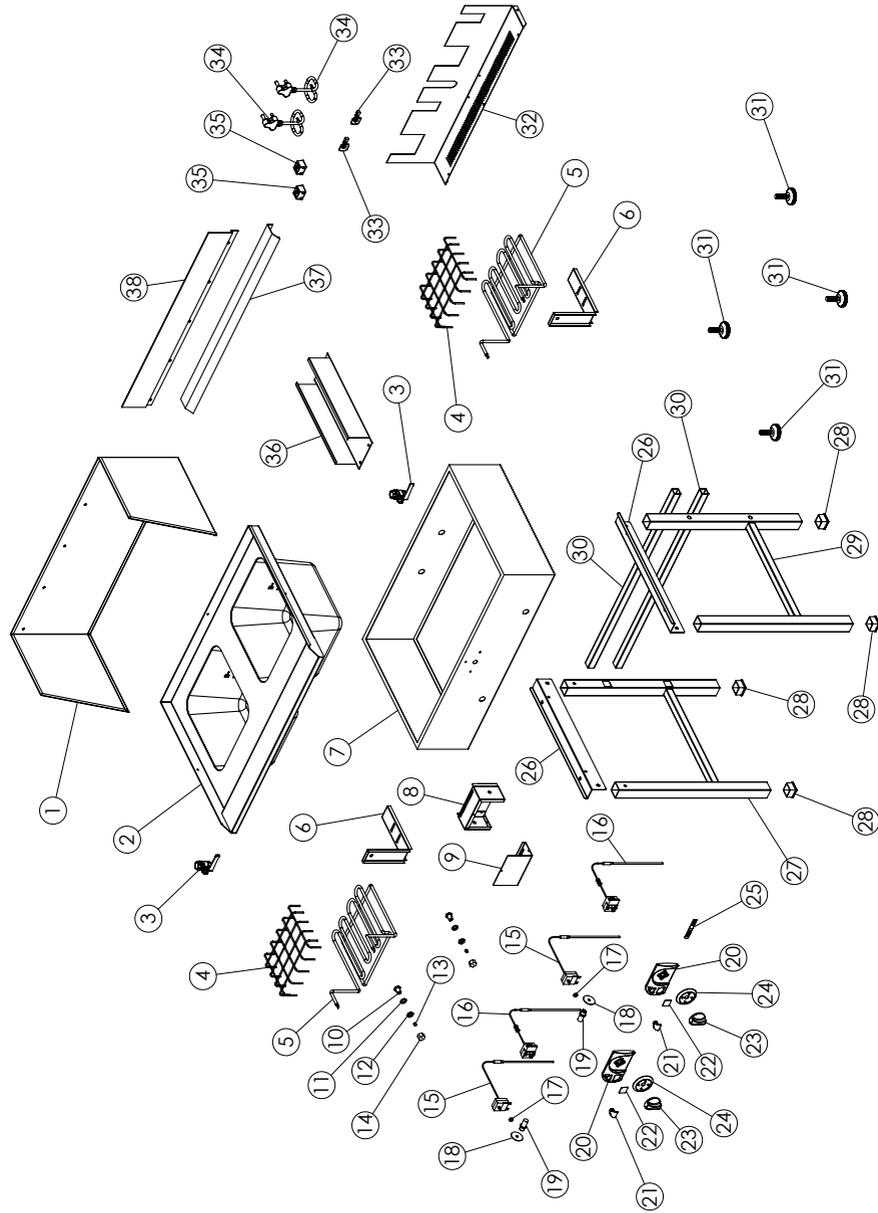
PRODUCT CODE	A	B	C
FFA0001	282	448	470
FFA0001-ICE	282	448	470
FFA2001	282	448	470
FFA3001	282	448	470
FFA4001	282	448	470
FFA5001	282	448	470
FFA0001-120	282	448	470
FFA2001-120	282	448	470
DFA0002	282	448	470
DFA0001-120	282	448	470



**MODEL:SPAZA FAT FRYER  
MODEL CODE :FFA1002 R06**

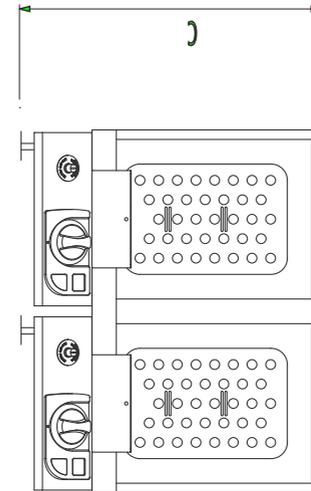
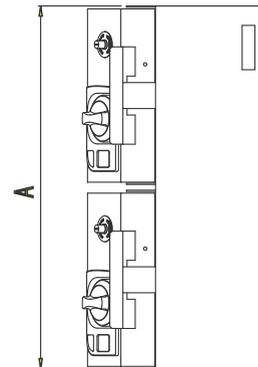
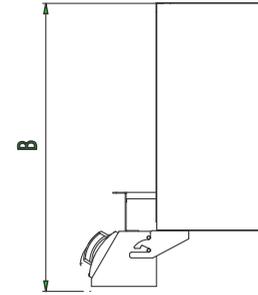
Part No.	Description
1	SPLASH COVER
2	SPAZA TANK ASSEMBLY
3	1/2" BALL VALVE
4	ELEMENT COVER
5	ELEMENT
6	PROBE COVER
7	STAINLESS STEEL BODY
8	SAFETY STAT BOX
9	SAFETY STAT LID PANEL
10	COMPRESSION FITTING BOLT
11	TEFLON WASHER
12	COMPRESSION FITTING CLAMP NUT
13	COMPRESSION FITTING FERRULE
14	COMPRESSION FITTING NUT
15	SAFETY THERMOSTAT
16	SPAZA FRYER THERMOSTAT
17	SAFETY THERMOSTAT NUT
18	SAFETY FACIA
19	SAFETY THERMOSTAT CAP
20	CONTROL FACIA PANEL
21	PILOT LIGHT
22	FACIA INSERT
23	CONTROL KNOB
24	BEZEL
25	ANVIL AXIS LOGO
26	MOUNT BRACKET
27	LEFT SIDE FRAME
28	SQUARE FOOT PLUG
29	RIGHT SIDE FRAME
30	REAR CROSS TUBE
31	ADJUSTABLE FOOT
32	SUPPORT BRACKET
33	CABLE GLAND
34	POWER CORD
35	TERMINAL BLOCK
36	BOTTOM GALVANIZED CHANNEL
37	BASKET SUPPORT CHANNEL
38	BASKET HOLDER PLATE

**EXPLODED DIAGRAM  
SPAZA FAT FRYER  
MODEL:FFA1002 R06**



**POSITIONING DIAGRAM  
FAT FRYERS**

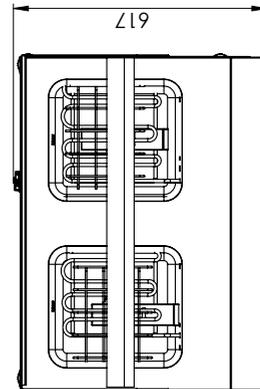
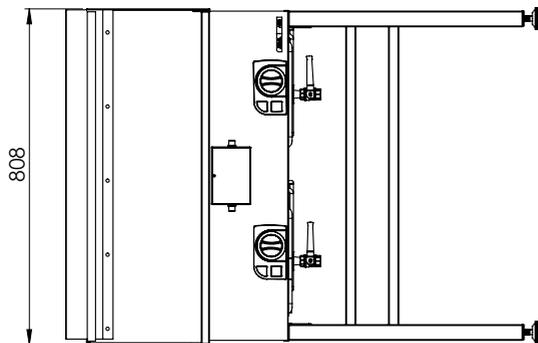
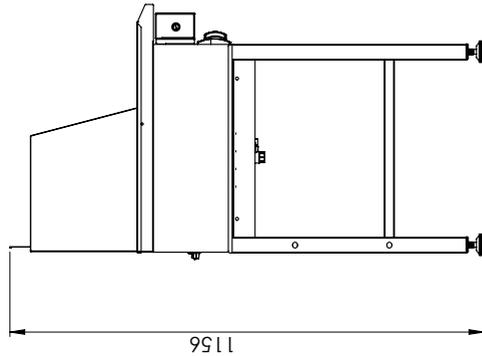
**MODELS: FFA0002-ICE R01 /FFA0002 R01/FFA2002/R01  
FFA3002 R01 /FFA4002 R01/FFA0002 - 120 R01  
FFA2002 -120 R01**



PRODUCT CODE	A	B	C
FFA0002-ICE	573	448	470
FFA0002	573	448	470
FFA2002	573	448	470
FFA3002	573	448	470
FFA4002	573	448	470
FFA0002-120	573	448	470

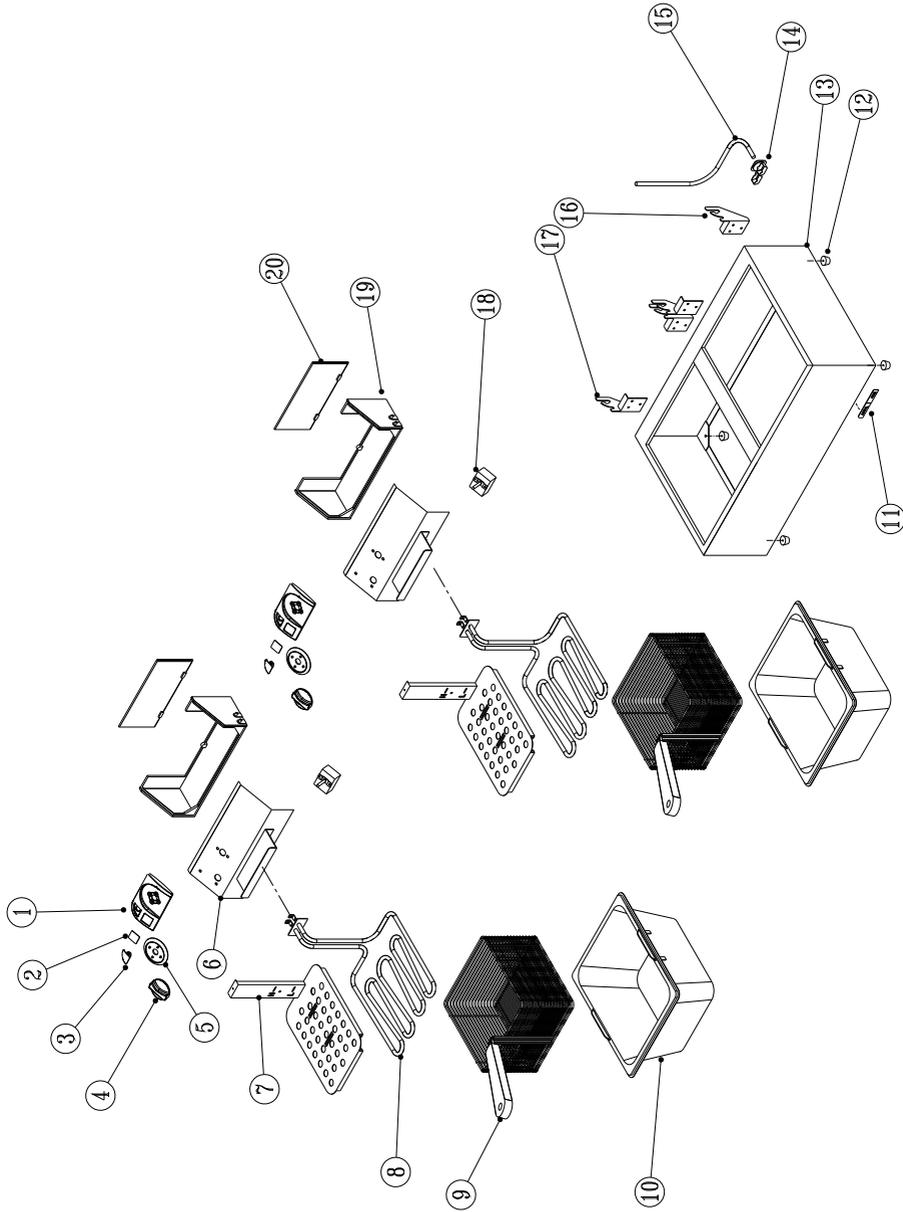
**POSITIONING DIAGRAM  
SPAZA FAT FRYER  
MODEL:FFA1002 R06**

**MODEL: DOUBLE PAN FISH FRYER - NON CE  
MODEL CODE : FFA0002 R01**

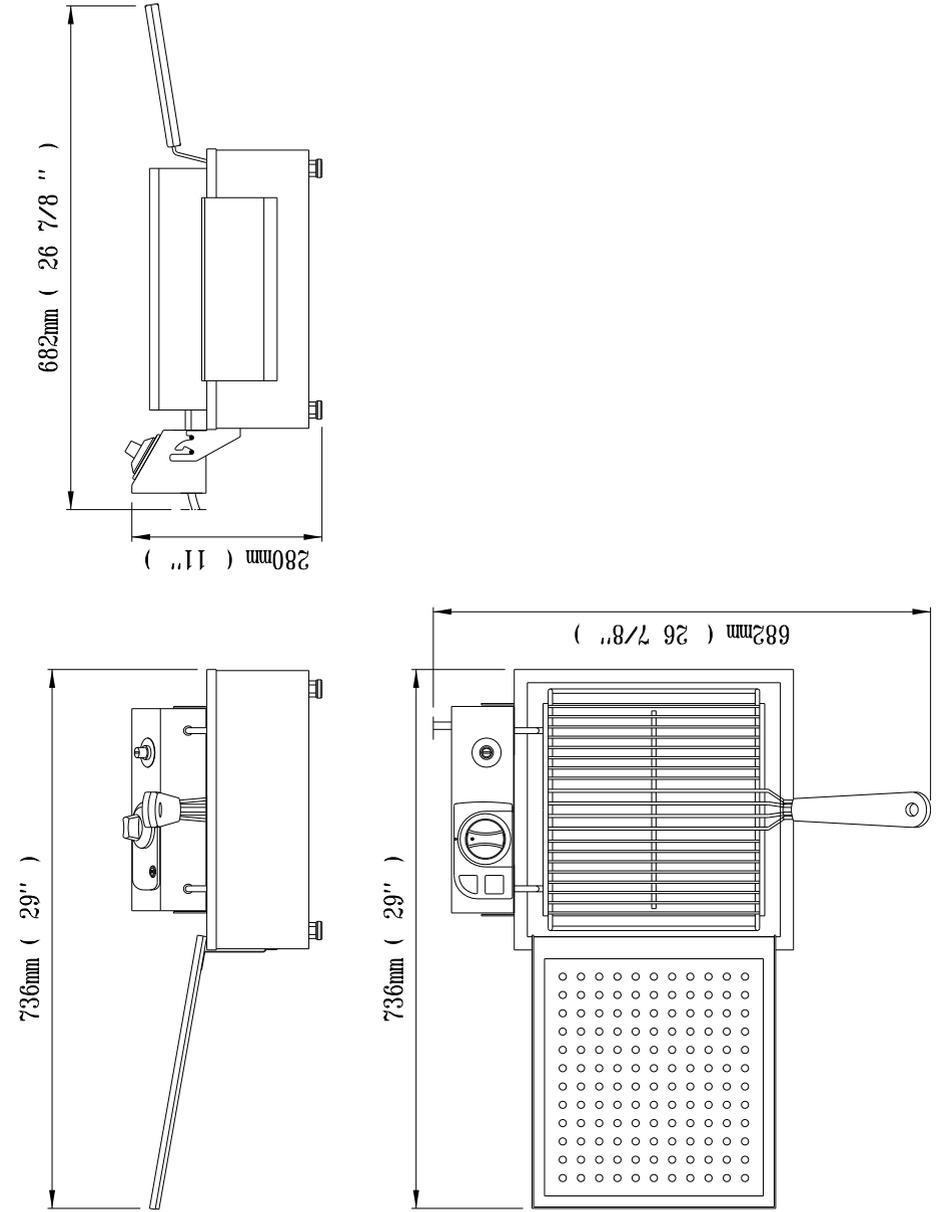


Part No.	Description
1	FACIA PANEL
2	CONTROL PANEL INSERT
3	PILOT LIGHT
4	KNOB
5	CONTROL BEZEL
6	STAINLESS STEEL ELEMENT BOX
7	STAINLESS STEEL ELEMENT COVER
8	FAT FRYER ELEMENT
9	FAT FRYER BASKET
10	FAT FRYER INSERT
11	ANVIL AXIS LOGO
12	SMALL RUBBER FOOT
13	BODY
14	CABLE GRIP
15	POWER CORD
16	RIGHT FAT FRYER HINGE
17	LEFT FAT FRYER HINGE
18	THERMOSTAT
19	PLASTIC ELEMENT BOX
20	PLASTIC ELEMENT BOX BACK COVER

**EXPLODED DIAGRAM  
DOUBLE PAN FISH FRYER  
FFA0002 R01**



**POSITIONING DIAGRAM  
DOUGHNUT FRYER  
DFA0002**



**WIRING DIAGRAM LEGEND**

**MODEL: SINGLE/DOUBLE FISH FRYER**

**MODEL CODE: FFA0001 R01/FFA0002 R01**

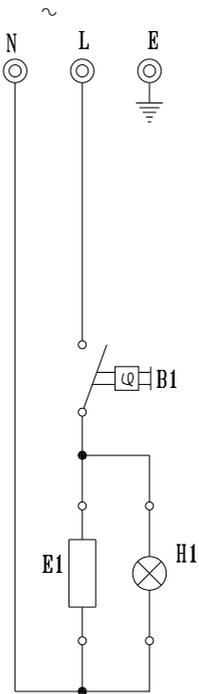
LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
E1	FAT FRYER ELEMENT 2500W/230V	5-2500W-FF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001

**WIRING DIAGRAM LEGEND**

**MODEL: SINGLE/DOUBLE FISH FRYER**

**MODEL CODE: FFA0001-120 R01 / FFA0002-120 R01**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
E1	FAT FRYER ELEMENT 1800W/120V	5-120V-1800W-FF
H1	CONTROL PILOT LIGHT	1-PL-BMA7102

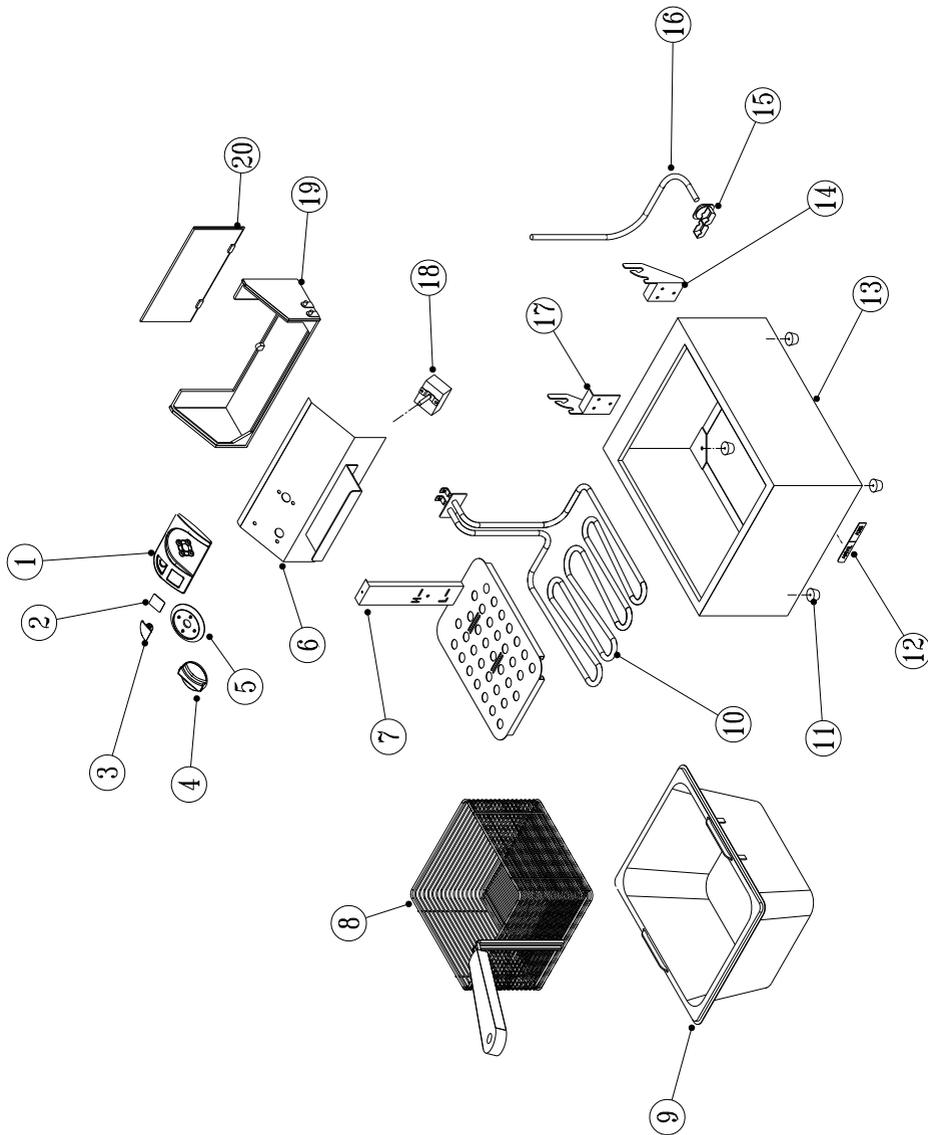


**MODEL: SINGLE PAN FISH FRYER - NON CE**

**MODE CODE : FFA0001 R01**

Part No.	Description
1	FACIA PANEL
2	CONTROL PANEL INSERT
3	PILOT LIGHT
4	KNOB
5	CONTROL BEZEL
6	STAINLESS STEEL ELEMENT BOX
7	STAINLESS STEEL ELEMENT COVER
8	FISH FRYER LARGE BASKET
9	FISH FRYER INSERT
10	ELEMENT 2500W
11	SMALL RUBBER FEET
12	ANVIL AXIS LOGO
13	STAINLESS STEEL SINGLE BODY
14	FAT FRYER LEFT HINGE
15	CABLE GRIP
16	POWER CORD
17	FAT FRYER RIGHT HINGE
18	THERMOSTAT
19	PLASTIC ELEMENT BOX
20	PLASTIC ELEMENT BOX BACK COVER

**EXPLODED DIAGRAM  
SINGLE PAN FISH FRYER  
FFA0001 R01**

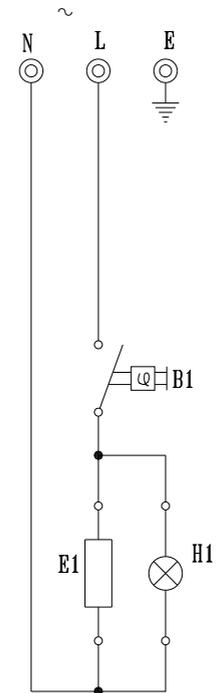


**WIRING DIAGRAM LEGEND  
MODEL: FAT FRYERS  
MODEL CODE: FFA4001 R01/FFA4002 R01**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
E1	FAT FRYER ELEMENT 3000W/230V	5-3000W-FF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001

**WIRING DIAGRAM LEGEND  
MODEL: FAT FRYERS  
MODEL CODE: FFA0001-ICE R01 / FFA0002-ICE R01**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
E1	FAT FRYER ELEMENT 2400W/240V	5-2400W-FF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001



**WIRING DIAGRAM LEGEND**

**MODEL: SINGLE /DOUBLE DEEP FISH FRYER**

**MODEL CODE: FFA2001 R01/FFA2002 R01**

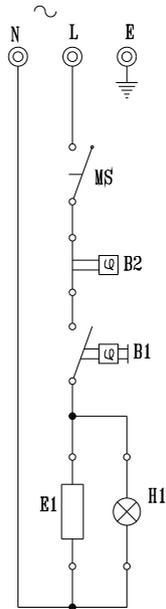
LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 2500W/230V	5-2500W-FF

**WIRING DIAGRAM LEGEND**

**MODEL: SINGLE /DOUBLE DEEP FISH FRYER**

**MODEL CODE: FFA2001-120 R01 / FFA2002-120 R01**

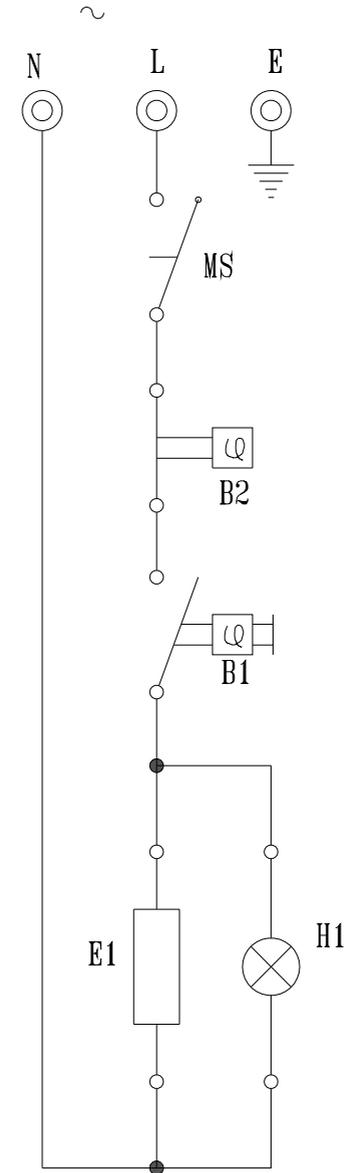
LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA7102
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 1800W/120V	5-120V-1800W-FF



**WIRING DIAGRAM**

**MODEL: DOUGHNUT FRYER**

**MODEL CODE: DFA0001 R01/DFA001-120 R01**



**WIRING DIAGRAM LEGEND**  
**MODEL: DOUGHNUT FRYER**  
**MODEL CODE: DFA0001 R01**

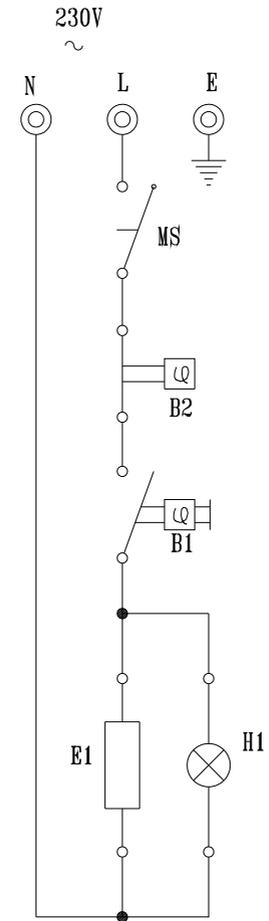
LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 3000W/230V	5-3000W-DN

**WIRING DIAGRAM LEGEND**  
**MODEL: DOUGHNUT FRYER**  
**MODEL CODE: DFA0001-120 R01**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA7102
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 1800W/120V	5-120V-1800W-DN

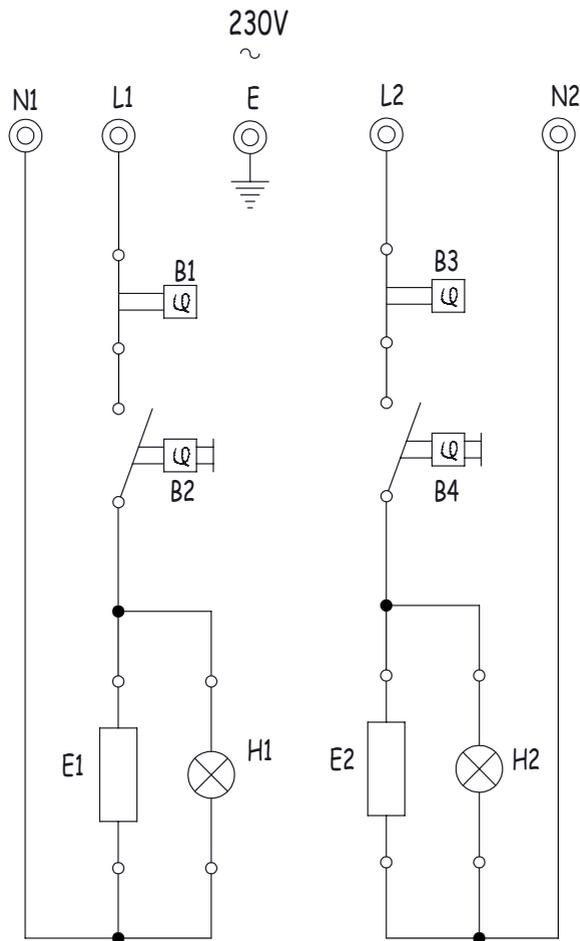
**WIRING DIAGRAM LEGEND**  
**MODEL: FAT FRYERS**  
**MODEL CODE: FFA3001 R01/FFA3002 R01**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 3000W/230V	5-3000W-FF



**WIRING DIAGRAM**  
**SPAZA FRYER**  
**MODEL CODE: FFA1002 R06**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FFA1002
E1	3400W/230V ELEMENT	5-3400W-FFA102N
H2	CONTROL PILOT LIGHT	1-PL-BMA0001
B2	SAFETY THERMOSTAT	1-OT-THERM-FF



**WIRING DIAGRAM LEGEND**  
**MODEL: SINGLE PAN FROZEN CHIP FRYER**  
**MODEL CODE: FFA5001 R01**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-FF-UL
B2	OVERTEMP SAFETY CUT-OUT THERM	1-THERM-FF-SAF
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
MS	MICRO SWITCH	1-FF-MICRSWITCH
E1	FAT FRYER ELEMENT 3400W/230V	5-3400W-FF

