



PROJECT	
ITEM	
QUANTITY	
DATE	

The Anets Silverline range offers you a wide selection of workhorse fryers. Designed to give you great value for money the Anets Silverline has always proven to be popular with users.

Smart design features ensure your cooking oil recovers quickly and your customer gets perfect fried food.

FEATURES & BENEFITS:

- 3 x 152mm deep tube burners
- Tank - stainless steel construction
- Cabinet - stainless front & door - galvanized sides & back
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built-in integrated flue deflector & gas regulator
- Cooking capacity of approximately 25kg of frozen 10mm fries / 30kg of frozen french cut fries per hour
- Supplied with 2 x 165mm wide nickel plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension & clean out rod
- 5 year warranty on stainless steel frypot (pro-rata)

OPTIONAL EXTRAS:

- Fry basket alternatives (twin, tripple, fine mesh, fish plates etc)
- Capping strips & Splashguards
- 152mm (6") fixed and swivel castors with brakes

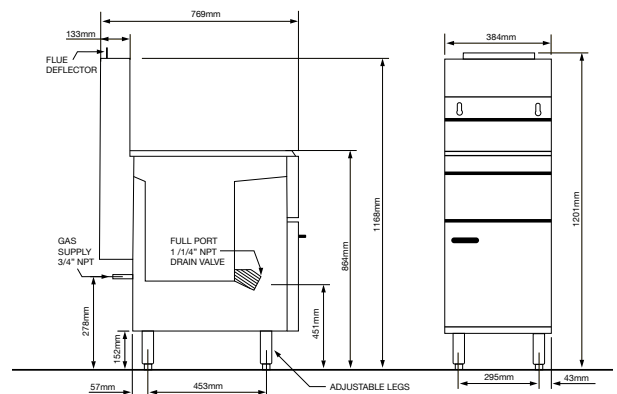
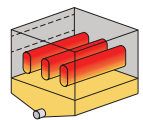
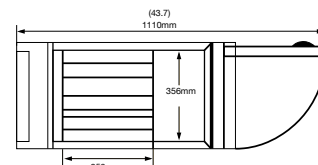
TECHNICAL DATA:

Dimensions (W x D x H):	384 x 769 x 1201
Total Weight:	73 Kg
Cooking Area (W x D x H):	356 x 356 x 88mm
Oil Capacity:	16 - 18 Litres

GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.74 kPa	2.74 kPa
Operating Pressure	1.0 kPa	2.5 kPa
Total Gas Supply	95MJ/Hr	95MJ/Hr

3/4" BSP connection

NOTE: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure when all appliances are full on.



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Due to continuous product research and development, the information contained herein is subject to change without notice.

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