



PROJECT _____

ITEM _____

QUANTITY _____

DATE _____

The Anets Platinum electric series offers variety of high performance fryers. Anets electric fryers are fitted with fast recovery fixed heating elements to ensure ongoing safety throughout operation.

All electric fryers can be used with an inbuilt frying system. Simply specify the combination you require and your Stoddart representative will price for you accordingly.

FEATURES & BENEFITS:

- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door & sides - galvanised back
- Fixed immersed heating element design
- Computer control on all Anets Platinum fryers with melt cycle and bail out modes. Complete with backup solidstate controller which can be switched on should the computer control fail.
- Cooking capacity of approximately 40kg of frozen 10mm fries / 48kg of frozen french cut fries per hour
- Supplied with 2 x 165mm wide nickle plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension, clean out rod & brush
- **10 year warranty on stainless steel frypot**

OPTIONAL EXTRAS:

- Fry basket alternatives (twin, tripple, fine mesh, fish plates etc)
- Capping strips & Splashguards
- 152mm (6") fixed and swivel castors with brakes
- Digital control to substitute computer control
- Basket lifters
- Heat tape

TECHNICAL DATA:

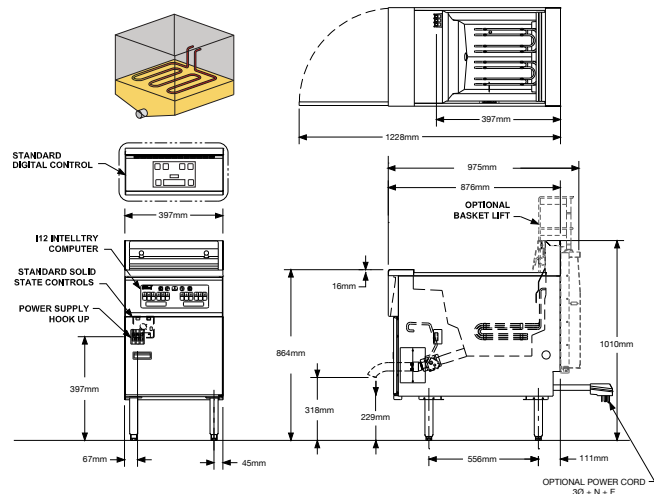
Dimensions (W x D x H): 397 x 876 x 1010

Total Weight: 91 Kg

Cooking Area (W x D x H): 356 x 102 x 356mm

Oil Capacity: 18-23 Litres

Electrical Connection 14kW
3Ø + N + E



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

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