



The Anets Golden Fry range now includes a wide variety of tube fryers using the inverted burner design to deliver efficiency and fast recovery.

Product Information:

- 4 x 102mm deep tube burners (2 tubes per side)
- Highly efficient "inverted" tube burners
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door & sides
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built in integrated flue deflector & gas regulator
- Cooking capacity of approximately 14kg of frozen 10mm fries / 18kg of frozen french cut fries per hour per tank
- Supplied with 2 x 165mm wide nickle plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension & clean out rod
- 10 year warranty on stainless steel frypot

OPTIONAL EXTRAS:

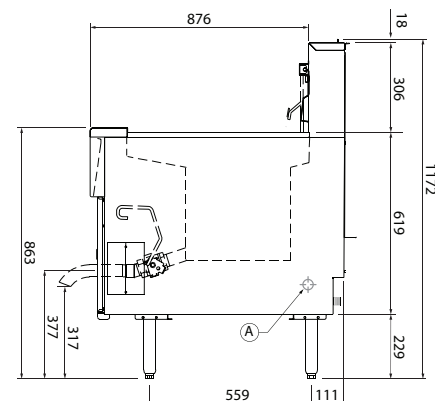
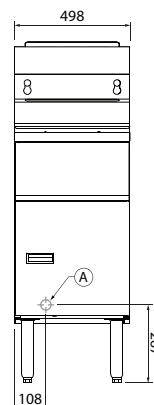
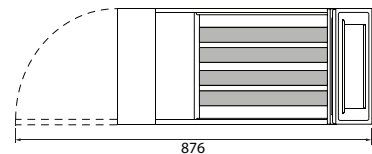
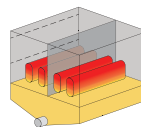
- Fish plate alternative
- Capping strips & Splashguards
- 229mm (9") fixed and swivel castors with brakes

TECHNICAL DATA:

Dimensions (W x D x H):	397 x 876 x 1172	
Total Weight:	104 Kg	
Cooking Area (W x D x H):	177 x 127 x 356mm (x2)	
Oil Capacity:	9-11 Litres per pan	

GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.7 kPa	2.74 kPa
Operating Pressure	1.0 kPa	2.5 kPa
Gas Supply Per Tank	53MJ/Hr	53MJ/Hr
Total Gas Supply	100MJ/Hr	100MJ/Hr

3/4" BSP connection



Legend:

A Gas 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.



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

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