



The Anets Goldenfry 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
- 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 34kg of frozen 10mm fries / 40kg 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
- 10 year warranty on stainless steel frypot

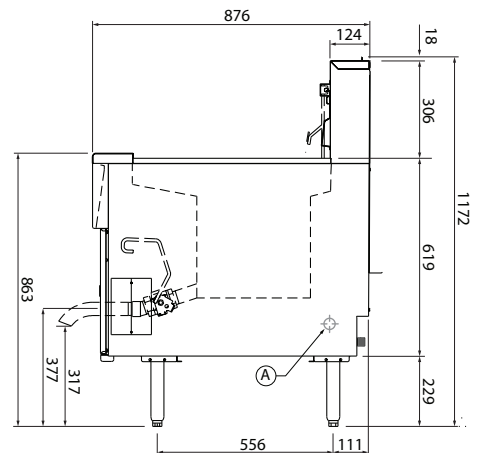
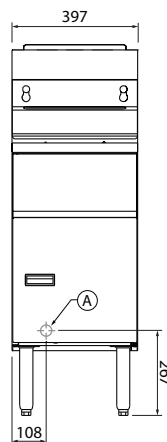
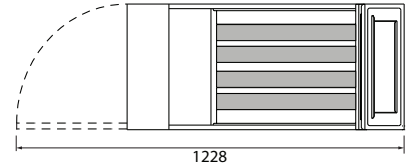
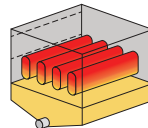
OPTIONAL EXTRAS:

- 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:	95 Kg
Cooking Area (W x D x H):	356 x 127 x mm
Oil Capacity:	19-21 Litres

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
Total Gas Supply	119MJ/Hr	119MJ/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.

Revision: B - 2/8/2024 - 02

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