



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

The Goldenfry gas tube fryer can be used with inbuilt filter drawer systems.

#### Product Information:

- 4 x 152mm 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 40kg of frozen 10mm fries / 50kg 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:

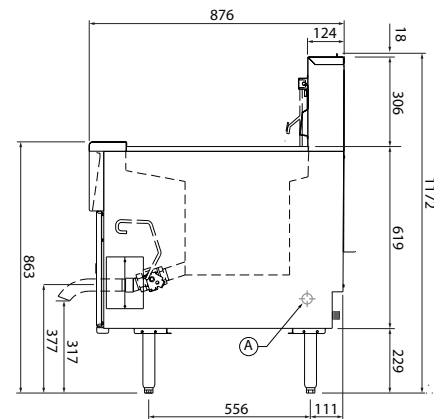
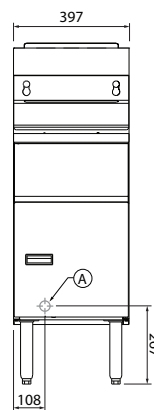
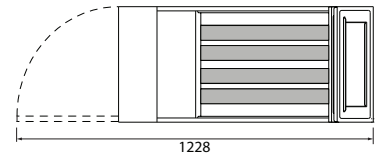
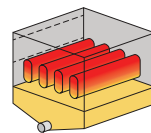
Dimensions (W x D x H):	397 x 876 x 1172
Total Weight:	95 Kg
Cooking Area (W x D x H):	356 x 127 x 356mm
Oil Capacity:	18-21 Litres

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	128MJ/Hr	128MJ/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.



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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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