

Item No.

Increase Output And Maintain Product Consistency With The Anets 18 GoldenFry™ Fryer With Automatic Basket Lifts

This 18 gas fryer is equipped with heavy duty lifts to remove the product at precisely the right cooking time. The exclusive tube design provides fast recovery, minimizes clean-up time and maximizes heat transfer. The elliptical shape of the tubes eliminates sedimentation on tubes, improves shortening life and minimizes the number of times you have to drain fryer. The stainless steel tubes accommodate 150,000 BTUH burners and feature computer designed radiants for the best performance and recovery.

STANDARD FEATURES

Stainless steel frypot has a **10 year warranty**

Two heavy duty automatic basket lifts assure product consistency

Chrome plated basket lifts simply lift off for easy cleaning

Tube type design assures maximum heat transfer in the 18 wide frying area

Unique shape of tubes allows access to cold zone for easy cleaning

Burner tubes are equipped with special heat baffles for fast recovery and energy efficiency

Dual shortening levels (70 - 100 lbs) for varying cooking capacities

Recessed Lexan faced control panel protects controls from damage



ANETS
GoldenFry™



ANETS

ANETS INC PO BOX 501, CONCORD, NH 03302-0501
509 ROUTE 3A, BOW, NH 03304 TEL: 603-225-6684, FAX: 603-225-8497
L10-495 R1 www.anets.com

We reserve the right to change specifications without notice and without incurring any Obligation for equipment previously or subsequently sold.

Anets GoldenFry™ 18" Fryer

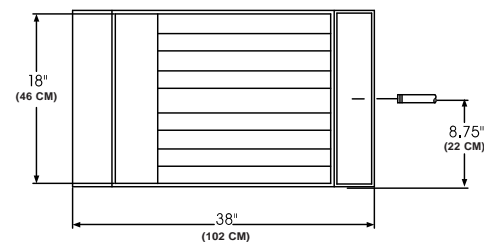


SPECIFICATIONS

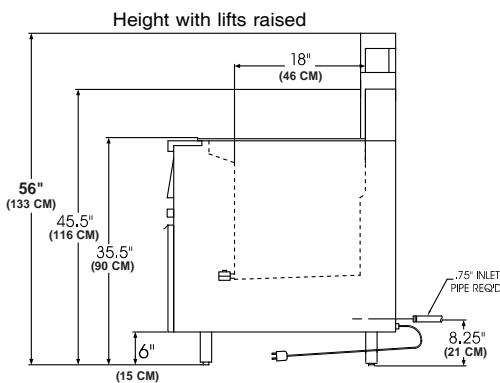
Model	18AA, Fully automatic twin basket lifts with 5 or 15 minute timers
Certification	UL, NSF 150,000
BTUH	NG 3.5 WC, LP 10 WC
Gas Pressure	3/4 NPT
Gas Connection	120 Volts, 5 Amps
Electrical Requirements	Electric snap action type
Thermostat	200° to 375°F, (93°-191°C)
Temperature Range	Atmospheric pre-mix
Burners	Safety control turns off main gas supply at 435°F (224°C)
Hi-limit	100% gas shut off valve
Safety Pilot	Piezo electric
Spark Ignitor	Stainless steel
Frypot	Stainless steel
Tubes	All stainless steel
Cabinet	construction, excluding rear and bottom braces
Shortening Capacity	70 lbs - 100 lbs
Cooking Capacity	920 orders of shoestring french fries per hour

STANDARD ACCESSORIES

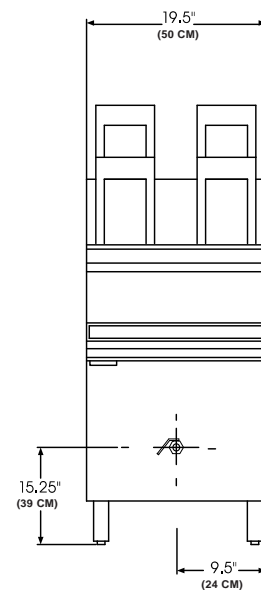
5 or 15 minute timers	Stainless steel sides
2 Nickel plated twin baskets	Filter systems, built-in Filtronic or Filter Mate under fryer filter
Rack type basket support	Fri-Tronic I12 product controller
Clean out rod	Solid state thermostat with shortening melter, boil out mode, and digital timers
6 Adjustable chrome plated legs	Drain table
Drain pipe extension	Fryer cover
	Front drain tray
	Casters



Top View



Side View



Front View



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