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











Obligation for equipment previously or subsequently sold.

Anets GoldenFry[™] 18" Fryer

Golden FRY

SPECIFICATIONS

Model

Certification

BTUH

Gas Pressure

Gas Connection

Electrical Requirements

Thermostat

Temperature Range

Burners

Hi-limit

Safety Pilot

Spark Ignitor

Frypot Tubes

Cabinet

Shortening Capacity

Cooking Capacity

18AA, Fully automatic twin basket lifts

with 5 or 15 minute timers

UL,NSF

150,000

NG 3.5 WC, LP 10 WC

3/4 NPT

120 Volts, 5 Amps

Electric snap action type

200° to 375°F, (93°-191°C)

Atmospheric pre-mix

Safety control turns off main gas supply

at 435°F (224°C)

100% gas shut off valve

Piezo electric

Stainless steel

Stainless steel

All stainless steel

construction, excluding

rear and bottom braces

70 lbs - 100 lbs

920 orders of shoestring french fries

per hour

STANDARD ACCESSORIES

5 or 15 minute timers

2 Nickel plated twin baskets

Rack type basket support

Clean out rod

6 Adjustable chrome plated legs

Drain pipe extension

Stainless steel sides

Filter systems, built-in Filtronic or

Filter Mate under fryer filter

Fri-Tronic I12 product controller

Solid state thermostat with

shortening melter, boil out mode,

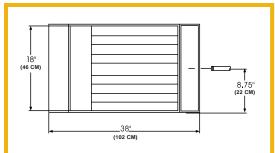
and digital timers

Drain table

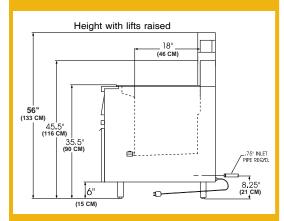
Fryer cover

Front drain tray

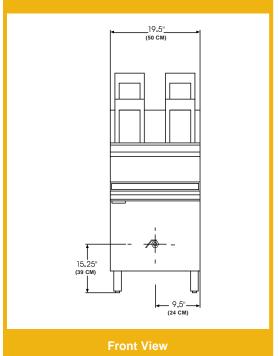
Casters



Top View



Side View





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