

Item No.

## This Premier Model In The Anets GoldenFry™ Series Of Fryers Features High Performance And Superior Recovery To Meet Any Frying Requirement

Easy cleaning features, energy efficiency, and superior construction make this 14" fryer the choice for outstanding performance and design. Energy saving 111,000 BTUH cross-fire burners cook like 145,000 BTUH fryer due to a 4 sided heating system. To maintain direct heat transfer, the frypot is equipped with copper flashed heat exchangers. The tri-clad stainless steel frypot equipped with these heat exchangers provides remarkable temperature recovery.

### STANDARD FEATURES

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

Stainless steel front panel, trim and door

Top quality tri-clad steel frypot provides efficient uniform heat transfer with the added benefits of a stainless steel finish

Copper-flashed heat exchangers transfer heat directly into frypot for maximum efficiency

Open vat design with sloped sides forces food particles to rapidly fall into the easily accessible cold zone

Unique crossfire burners provide a 4 sided heating system

Dual (35 to 50 lb.) shortening levels for varying cooking capacities

Recessed Lexan faced control panel protects controls from damage

Stainless steel basket hangers lift off for easy cleaning and access to the backsplash



ANETS  
**GoldenFry™**



**ANETS**

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



## SPECIFICATIONS

Model	MX-14E, Basic MX-14D
Certification	UL, NSF 111,000
BTUH	NG 3.5 WC, LP 10 WC
Gas Pressure	3/4 NPT
Gas Connection	MX-14E, 2 Amps
Electrical Requirements	MX-14D, 2 Amps
Thermostat	Electric snap action type
Temperature Range	200 to 375F, (93-191C)
Burners	Atmospheric pre-mix
Hi-limit	Safety control turns off main gas supply at 435 F (224C)
Safety Pilot	100% gas shut off valve
Spark Ignitor	Piezo electric
Frypot	Tri-clad stainless steel
Cabinet	All Stainless Steel construction, excluding rear and bottom braces.
Shortening Capacity	35 lbs - 50 lbs
Cooking Capacity	660 orders of shoestring french fries per hour

## STANDARD ACCESSORIES

2 Twin nickel plated baskets

Rack type basket support

Clean out rod

## OPTIONS AND ACCESSORIES

Filter systems, built-in Filtronic or Filter Mate under fryer filter

Fri-Tronic computer

Shortening melter

Can bank units at no additional charge

6 Adjustable chrome plated legs

Drain pipe extension

Sediment tray

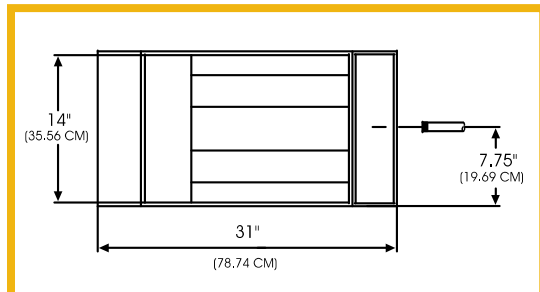
Single or triple baskets

Drain table

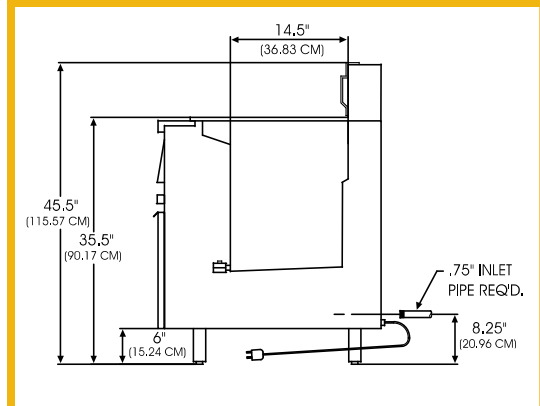
Front drain tray

Fryer cover

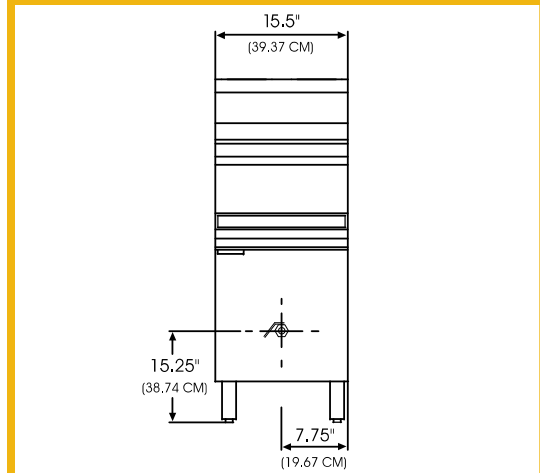
Casters



Top View



Side View



Front View