

Item No.

All The Features Of A Top Quality GoldenFry™ Fryer With No Electrical Requirements

A gas operated thermostat makes this model perfect for those special installations where there is no electricity available. 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**

No electrical hook-up required

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

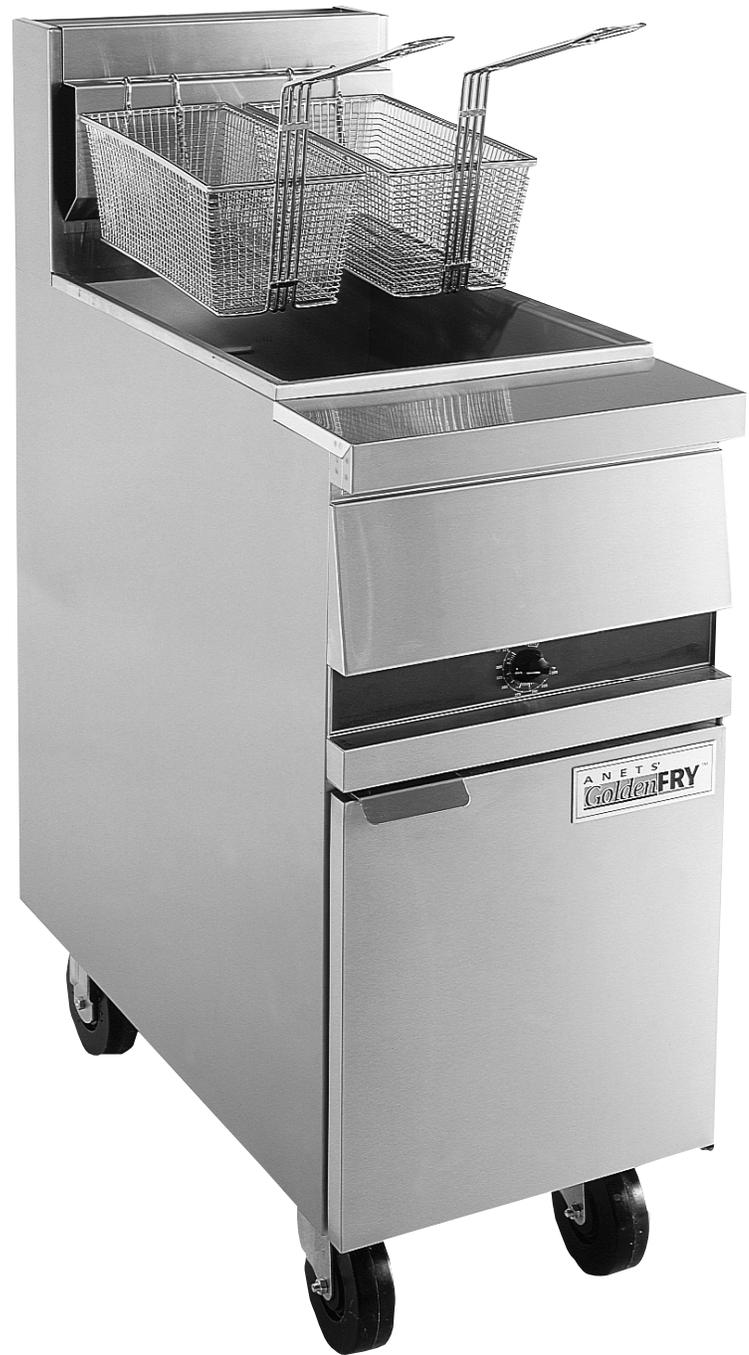
Open vat design with sloped sides forces food particles to rapidly fall into the easily accessible cold zone

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 hanger lifts off for easy cleaning and access to the backslash



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

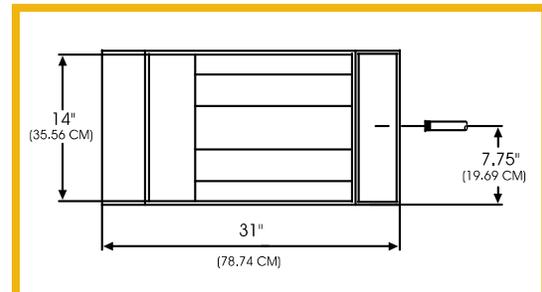
Model	MX-14EG, Gas operated thermostat
Certification	UL, NSF, CE* (*MX-14EGU Model)
BTUH	111,000
Gas Pressure	NG 3.5 WC, LP 10 WC
Gas Connection	3/4 NPT
Electrical Requirements	None
Thermostat	Gas, snap action hydraulic control
Temperature Range	200 to 375F, (93-191C)
Burners	Atmospheric pre-mix
Hi-limit	Safety control turns off main gas supply at 435F (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

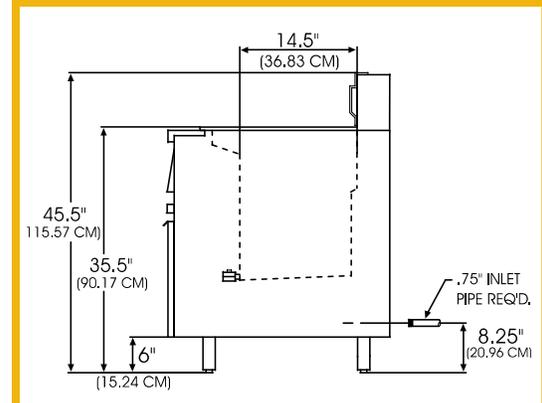
2 Nickel plated twin baskets	6 Adjustable chrome plated legs
Rack type basket support	Drain pipe extension
Clean out rod	

OPTIONS AND ACCESSORIES

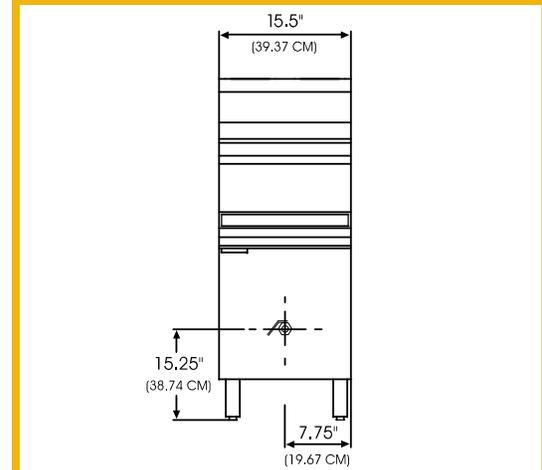
Filter systems, built-in Filtronic or Filter Mate under fryer filter	Sediment tray
Fri-Tronic computer	Single or triple baskets
Shortening melter	Drain table
Can bank fryers at no additional charge	Front drain tray
	Fryer cover
	Casters



Top View



Side View



Front View