

Item No.

### Built To Anets Standards, Priced For Today's Market

Anets provides the best value in frying with the new SLG100 gas fryer. The improved design provides an affordable fryer that keeps up with load after load of production. The heating system has been engineered for maximum efficiency and cleanability. Using 4 burner tubes equipped with computer designed radiants, this fryer requires only 150,000 BTU input to achieve maximum cooking capacity. The unique shape of the tubes allows easy access to all areas of the frypot. Center mounted snap action thermostat responds quickly to fry loads. The Anets SLG100 is built to perform, easy to clean, and priced to purchase today.

#### STANDARD FEATURES

- Stainless steel front, door and trim are standard features
- 150,000 BTUH from only four tubes, easiest model on the market to clean
- Computer designed radiants enable the burners to efficiently reach 37,500 BTUH per burner tube
- The unique tapered elliptical tubes provide 14% more heat transfer area than competitive models (see **Design Features** on back)
- Outstanding serviceability, all components easily accessible and replaceable from the front
- Stainless steel basket hanger lifts off for easy cleaning
- Food particles fall below burner tubes into cold zone to prolong shortening life
- Large 1¼" ball-type full port drain valve prevents clogging



ANETS  
**SilverLINE™**



**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

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| <ul style="list-style-type: none"> <li>■ Model</li> <li>■ Certification</li> <li>■ Gas Input</li> <li>■ Gas Pressure</li> <li>■ Gas Connection</li> <li>■ Electrical Requirements</li> <li>■ Thermostat</li> <li>■ Temperature Range</li> <li>■ Hi-Limit</li> <br/> <li>■ Safety Pilot</li> <li>■ Burners</li> <li>■ Frypot</li> <li>■ Cabinet</li> <br/> <li>■ Shortening Capacity</li> <li>■ Cooking Capacity</li> <li>■ Frying Area</li> <li>■ Shipping Weight</li> <li>■ Warranty</li> </ul> | <p>SLG100, Stainless steel frypot</p> <p>ETL, cETL, ETL Sanitation</p> <p>150,000, BTU/hr.</p> <p>NG 3.5 WC, LP 10 WC</p> <p>½" NPT</p> <p>None</p> <p>Snap action millivolt control</p> <p>175°-375°F (79°-190°C)</p> <p>Safety control turns off gas supply at 428°F (220°C)</p> <p>100% gas shut off valve</p> <p>Cast iron, atmospheric pre-mix</p> <p>Stainless steel</p> <p>Door, stainless steel</p> <p>Backsplash, stainless steel</p> <p>Basket Hanger, stainless steel</p> <p>70-100 lbs</p> <p>90 lbs of fries per hour</p> <p>18 x 18 (46cm x 46cm)</p> <p>200 lbs.</p> <p>1 year parts and labor</p> <p>Stainless steel frypot: 5 years (pro-rated)</p> |
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## STANDARD ACCESSORIES

- 2 Twin nickel plated baskets
- Rack type basket support
- 6 Adjustable legs
- Drain pipe extension
- Flue extension/Diverter

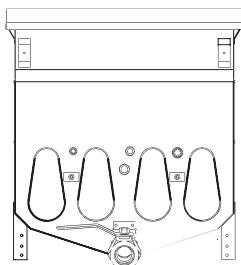
## OPTIONS AND ACCESSORIES

- Single or triple baskets
- Casters
- 

## DESIGN FEATURES

### Four Tubes

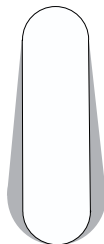
- Easier to clean
- Optimum access to cold zone



Specifications subject to change without notice.

Printed in the U.S.A.

Anets reserves the right to replace a SilverLine product rather than replacing a fry pot.

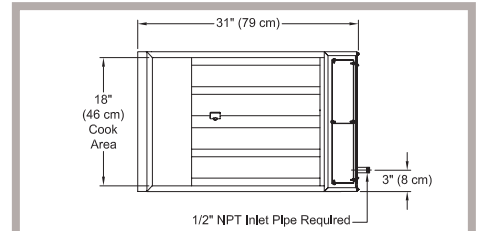


OTHERS

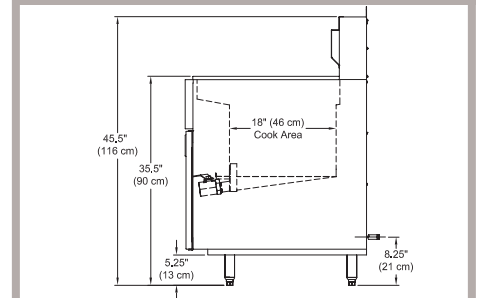
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### Tapered Elliptical Shape

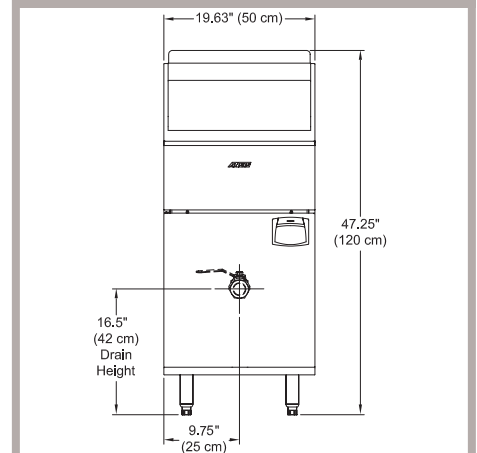
- 14% more surface area for heat transfer
- Food particles cannot accumulate on top of tubes



Top View



Side View



Front View