



TECHNICAL DATA:

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|---------------------------|-------------------|
| Dimensions (W x D x H): | 397 x 876 x 1010 |
| Total Weight: | 91 Kg |
| Cooking Area (W x D x H): | 356 x 102 x 356mm |
| Oil Capacity: | 18-23 Litres |

| | |
|-----------------------|--------------------|
| Electrical Connection | 14kW 3Ø + N + E |
|-----------------------|--------------------|

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|----------|-------|
| PROJECT | _____ |
| ITEM | _____ |
| QUANTITY | _____ |
| DATE | _____ |

The Anets Platinum electric series offers variety of high performance fryers. Anets electric fryers are fitted with fast recovery fixed heating elements to ensure ongoing safety throughout operation.

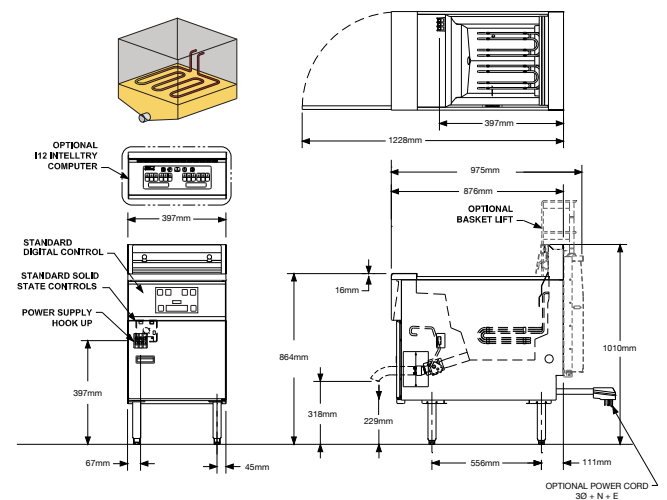
All electric fryers can be used with an inbuilt frying system. Simply specify the combination you require and your Stoddart representative will price for you accordingly.

FEATURES & BENEFITS:

- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door & sides - galvanised back
- Fixed immersed heating element design
- 4 channel digital control is standard on all Anets Platinum fryers with melt cycle and bail out modes. Complete with backup solidstate controller which can be switched on should the digital control fail.
- Cooking capacity of approximately 40kg of frozen 10mm fries / 48kg of frozen french cut fries per hour
- Supplied with 2 x 165mm wide nickle plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension, clean out rod & brush
- **10 year warranty on stainless steel frypot**

OPTIONAL EXTRAS:

- Fry basket alternatives (twin, tripple, fine mesh, fish plates etc)
- Capping strips & Splashguards
- 152mm (6") fixed and swivel castors with brakes
- Computer control to substitute digital control
- Basket lifters
- Heat tape



Due to continuous product research and development, the information contained herein is subject to change without notice.

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