



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 20kg of frozen 10mm fries / 24kg of frozen french cut fries per hour per tank
- 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**

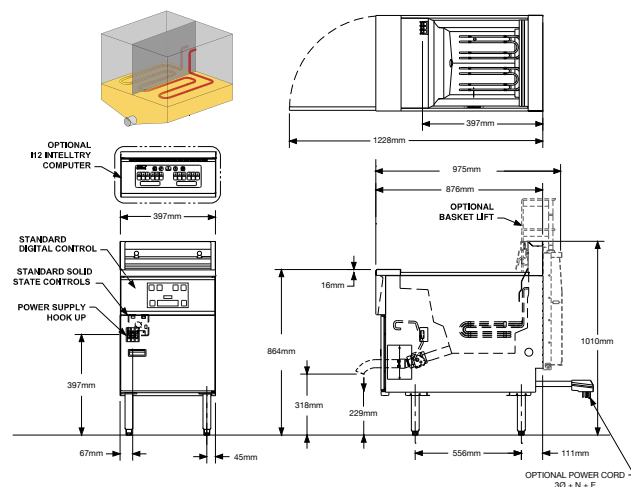
TECHNICAL DATA:

Dimensions (W x D x H):	397 x 876 x 1010
Total Weight:	104 Kg
Cooking Area (W x D x H):	177 x 102 x 356mm (x2)
Oil Capacity:	9-11 Litres per pan

Electrical Connection	17kW 3Ø + N + E
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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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INDUSTRY KITCHENS

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