ANETS INDUSTRY KITCHENS

www.industrykitchens.com.au 1800 611 058

PLATINUM SERIES ELECTRIC FRYER

AEP14D



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:

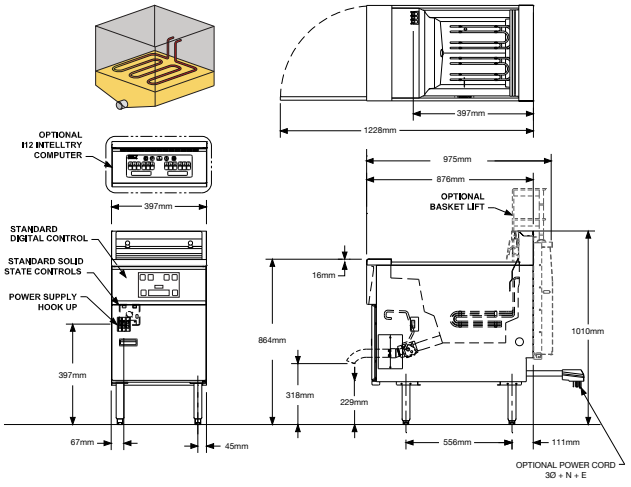
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door & sides - galvanised back
- Fixed immersed heating element design
- 4 channel digital control is standard on all Anets Platinum fryers with melt cycle and bail out modes. Complete with backup solidstate controller which can be switched on should the digital control fail.
- Cooking capacity of approximately 48kg of frozen 10mm fries / 55kg 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**

TECHNICAL DATA:

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	17kW 3Ø + N + E

OPTIONAL EXTRAS:

- Fry basket alternatives (twin, tripple, fine mesh, fish plates etc)
- Capping strips & Splashguards
- 229mm (9") fixed and swivel castors with brakes
- Computer control to substitute digital control
- Basket lifters
- Heat tape



NSF The Australian Gas Association 0063

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

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