

Item No.

This All Purpose Anets Fryer Has Special Features That Make It A Real Work Horse

The top quality stainless steel frypot provides remarkable recovery and years of service. Unique cross-fire burners provide a 4 sided heating system for highly efficient and consistent frying results. The easy to clean open frypot has sloped sides to prevent crumb accumulation. Food particles drop rapidly into the extra large cold zone which prolongs shortening life and reduces carbon build-up. Extra wide access to this cold zone permits reaching in and wiping out even the hardest to reach corners.

STANDARD FEATURES

Stainless steel frypot has a **10 year warranty**

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

Unique cross fire burners provide a 4 sided heating system

Fully insulated cabinet keeps the kitchen cool

Dual (35 to 50lb.) shortening levels for varying cooking capacities

Thermostat is located behind the door to protect from damage

1 1/4" Full port ball valve prevents clogging

Stainless steel basket hanger lifts off for easy cleaning and access to the backslash



A N E T S
GoldenFry™



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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

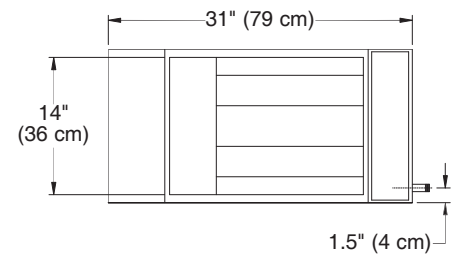
Model	14GS
Certification	ETL, NSF, CE* (*14GSU Model)
BTUH	111,000
Gas Pressure	NG 3.5" WC, LP 10" WC
Gas Connection	3/4" NPT
Electrical Requirements	None
Thermostats	Millivolt
Temperature Range	200° to 375°F, (93°-191°C)
Hi-limit	Safety control turns off main gas supply at 435° F (224°C)
Safety Pilots	100% gas shut off valve
Burners	Atmospheric pre-mix
Frypot	Stainless steel
Cabinet	All Stainless Steel construction, excluding rear and bottom braces.
Shortening Capacity	35 lbs - 50 lbs
Cooking Capacity	70 lbs of fries per hour
Cooking Area	14" x 14.5" (35.3 cm x 37 cm)

STANDARD ACCESSORIES

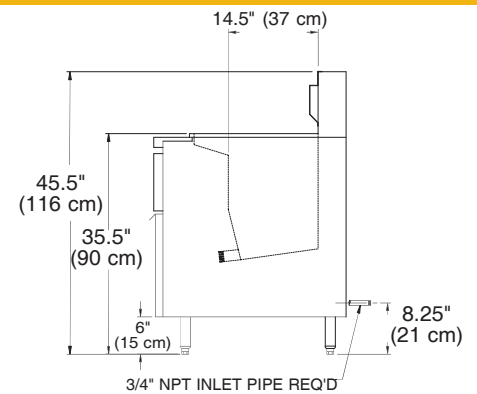
- 2 Twin nickel plated baskets
- Rack type basket support
- Clean out rod
- 6" Adjustable chrome plated legs
- Drain pipe extension

OPTIONS AND ACCESSORIES

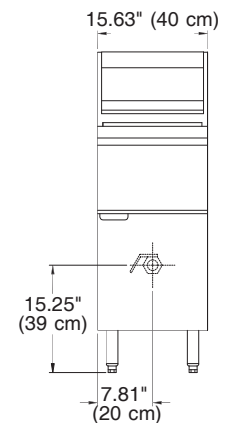
- Stainless steel sides
- Filter systems, built-in Filtronic or Filter Mate under fryer filter
- Can bank units at no additional charge
- Front drain tray
- Casters
- Sediment tray
- Single or triple baskets
- Fryer cover
- Drain table



Top View



Side View



Front View