

Item No.

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

The top quality tri-clad stainless steel frypot provides remarkable recovery and years of service with a lifetime warranty. 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 lifetime warranty
- Tri-clad steel frypot provides efficient uniform heat transfer with the added benefits of stainless steel
- 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 backsplash



ANETS
GoldenFry™



ANETS

Anetsberger Brothers, Inc. ■ Foodservice Equipment That Turns Food Into Gold
180 North Anets Drive ■ Northbrook, Illinois 60062
1-800-837-2638 ■ Fax 847-272-1943 ■ www.anetsberger.com



SPECIFICATIONS

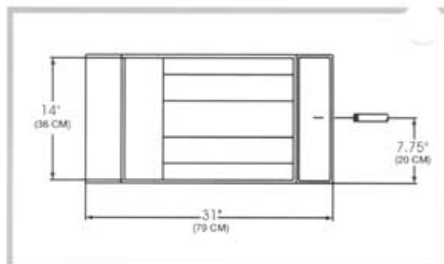
- Model 14GS
- Certification UL, NSF, CE* (*14GSU Model)
- BTUH 111,000
- Gas Pressure NG 3.5" WC, LP 10" WC
- Gas Connection 3/4" NPT
- Electrical Requirements None
- Thermostats Gas, snap action hydraulic control
- Temperature Range 200° to 375°F, (93°-191°C)
- Hi-limit Safety control turns off main gas supply at 435° F (224°C)
- Safety Pilots 100% gas shut off valve
- Burners Atmospheric pre-mix
- Frypot Tri-clad stainless steel
- Cabinet Door, stainless steel
Sides, painted
Backsplash, stainless steel
- Shortening Capacity 35 lbs - 50 lbs
- Cooking Capacity 520 orders of shoestring french fries per hour
- Cooking Area 14" x 14.5" (35.3 cm x 37 cm)

STANDARD ACCESSORIES

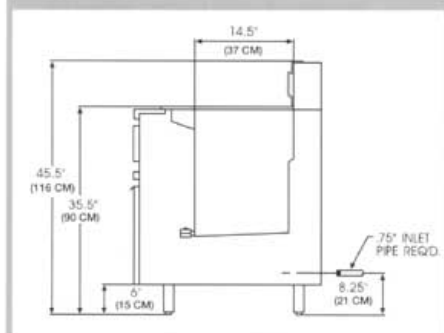
- 2 Twin nickel plated baskets
- Rack type basket support
- Clean out rod
- 6" Adjustable chrome plated legs
- Drain pipe extension

OPTIONS AND ACCESSORIES

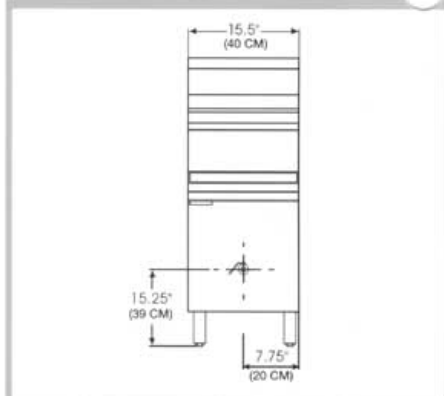
- Stainless steel front and trim
- Filter systems, built-in Filtronic or Filter Mate under fryer filter
- Can bank units at no additional charge
- Sediment tray
- Single or triple baskets
- Fryer cover
- Drain table
- Front drain tray
- Casters



Top View



Side View



Front View

Specifications subject to change without notice.
55# 102 Revised 10/01
Printed in the U.S.A.



Anetsberger Brothers, Inc. ■ Foodservice Equipment That Turns Food Into Gold
180 North Anets Drive ■ Northbrook, Illinois 60062
1-800-837-2638 ■ Fax 847-272-1943 ■ www.anetsberger.com