AGG14





TECHNICAL DATA:

Dimensions (W x D x H): 397 x 876 x 1172

Total Weight: 95 Kg

Cooking Area (W x D x H): $356 \times 127 \times mm$ Oil Capacity: 19-21 Litres

GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.7 kPa	2.74 kPa
Operating Pressure	1.0 kPa	2.5 kPa
Total Gas Supply	119MJ/Hr	119MJ/Hr
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3/4" BSP connection

NOTE: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure when all appliances are full on









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

Revision: 16/7/2020

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PROJECT

ITEM

QUANTITY

DATE

The Anets Goldenfry range now includes a wide variety of tube fryers using the inverted burner design to deliver efficiency and fast recovery.

The Goldenfry gas tube fryer can be used with inbuilt filter drawer systems.

FEATURES & BENEFITS:

- 4 x 102mm deep tube burners
- Highly efficient "inverted" tube burners
- Tank Stainless steel construction
- Cabinet Stainless steel front, door & sides
- Battery spark ignition operation
- Millivolt Thermostat
- High temperature safety limit swith
- Built in integrated flue deflector & gas regulator
- Cooking capacity of approximately 34kg of frozen 10mm fries / 40kg 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
- 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





