







## **TECHNICAL DATA:**

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

Total Weight: 104Kg

Cooking Area (W x D x H): 177 x 127 x 356mm (x2)

Oil Capacity: 9-11 Litres per pan

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	88MJ/Hr	88MJ/Hr

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

240 Volt 10Amp connection required to run control

**NSF** 









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

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**PROJECT** 

**ITEM** 

**QUANTITY** 

DATE

The Platinum series gas fryer are high efficiency fryers that deliver optimum performance while using minimal gas. Platinum fryers are supplied standard with Anets Platinum burner technology incorporating a highly efficient Energy Star® rated atmospheric burner recovery up to 70% thermal efficiency and lower flue temperatures. The patented burner incorporates a daily self-cleaning cycle, keeping burners tuned to operate in the most energy efficient manner.

## **FEATURES & BENEFITS:**

- 4 x 102mm deep tube burners
- Energy Star® rated Platinum tube burners
- Tank Stainless steel construction
- Cabinet Stainless steel front, door & sides galvanised back
- 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
- 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
- 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
- Computer control to substitute digital control
- Basket lifters
- Heat tape



