



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.

This electric fryer can be used with an inbuilt filtering system. Simply specify the combination you require and your Stoddart representative will price for you accordingly.

Product Information:

- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door & sides
- Fixed immersed heating element design
- 4 channel digital control is standard on all Anets Platinum fryers with melt cycle and boil 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

OPTIONAL EXTRAS:

- Fish plate alternative
- Capping strips & Splashguards
- 229mm (9") fixed and swivel castors with brakes
- Computer control to substitute digital control
- Basket lifters
- Heat tape

TECHNICAL DATA:

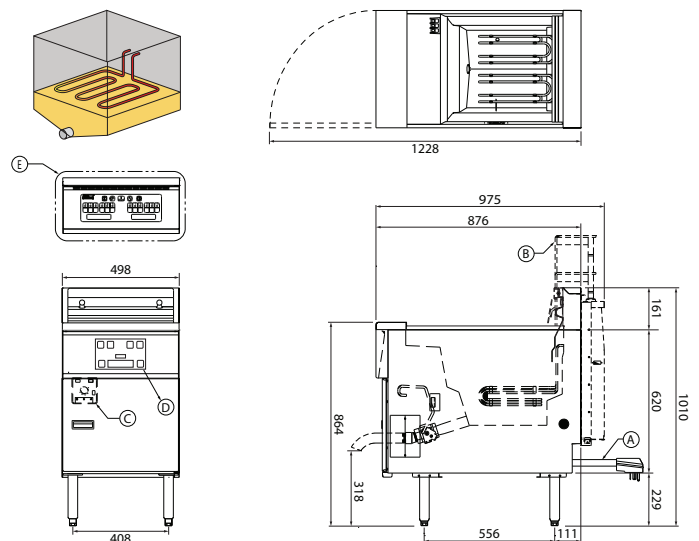
Dimensions (W x D x H):	397 x 876 x 1010
Total Weight:	91 Kg
Cooking Area (W x D x H):	356 x 102 x 356mm
Oil Capacity:	18-23 Litres
Electrical Connection	17kW 3Ø + N + E

240 Volt 10Amp connection required to run control board.

Legend:

- A Electrical Connection
- B Basket Lifter (Optional)
- C Solid State Controls
- D Digital Control Panel
- E Computer Control Panel (Optional)

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: B - 2/8/2024 - 02

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