



TECHNICAL DATA:

Dimensions (W x D x H):	996 x 876 x 1010
Total Weight:	206 Kg
Cooking Area (W x D x H):	457 x 457 x 121mm (x2)
Oil Capacity:	31-39 Litres per tank
Electrical Connection	44kW 3Ø + N + E

22 kW individual connection to each filter.

Legend:

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

- Platinum series electric, filter systems come with the AEP18R fryers banked together
- Digital or computer controlled 2 fryer filter drawer system
- 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
- Easy two step filtering
- 30 litre per minute filter pump for fast refill times
- Self aligning filter connection for effortless hookup
- Rear oil return for bottom cleaning
- Filter pan is stainless with rear wheels for easy handling
- Filter pan lid is self storing and out of the way
- All filtration systems come standard on adjustable height castors, Washdown/discharge hose, Box of 50 envelope papers, Starter sample pack of filter powder, Lids, Clean out rod and brush
- Cooking capacity of approximately 100kg of frozen 10mm fries / 116kg of frozen french cut fries per hour

OPTIONAL EXTRAS:

- 12 program computer control
- Heat tape

