

### FDAGP375C



#### TECHNICAL DATA:

|                           |                        |
|---------------------------|------------------------|
| Dimensions (W x D x H):   | 1494 x 876 x 1172      |
| Total Weight:             | 375Kg                  |
| Cooking Area (W x D x H): | 457 x 457 x 127mm (x3) |
| Oil Capacity:             | 31-39 Litres per tank  |

| 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        | 348MJ/Hr         | 348MJ/Hr                |

3/4" BSP connection

240 Volt 10Amp connection required to run filter system & control board.

#### Legend:

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



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

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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 reaching up to 70% thermal efficiency and lower flue temperatures. The patented burner also has a daily self-cleaning cycle, keeping burners tuned to operate in the most energy efficient manner.

#### Product Information:

- Platinum series gas, filter systems come with the AGP75 fryers banked together
- Digital or computer controlled 3 fryer filter drawer system
- 5 x 102mm deep burners per tank
- Computer control with melt cycle and boil out modes. Complete with backup solidstate controller which can be switched on should the computer 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, and with Washdown/discharge hose, Box of 50 envelope papers, Starter sample pack of filter powder, Lids, Clean out rod and brush
- Cooking capacity of approximately 180kg of frozen 10mm fries / 210kg of frozen french cut fries per hour

#### OPTIONAL EXTRAS:

- Digital control
- Heat tape

