



TECHNICAL DATA:

Dimensions (W x D x H):	1992 x 876 x 1172
Total Weight:	500Kg
Cooking Area (W x D x H):	457 x 457 x 127mm (x4)
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	464MJ/Hr	464MJ/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 cycle 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 4 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
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- 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 240kg of frozen 10mm fries / 280kg of frozen french cut fries

OPTIONAL EXTRAS:

- Digital control
- Heat tape

