

## The high efficiency work horse for large volume frying

The 439 stainless steel frypot provides remarkable recovery in conjunction with the unique cross-fire burners provide a 3 sided heating system for highly efficient and consistent frying results. To maintain direct heat transfer, the frypot is equipped with copper flashed heat exchangers, which also provides remarkable temperature recovery and improved gas efficiency

The easy to clean open frypot has sloped sides to prevent crumb accumulation. Food particles drop rapidly into the extra large cold zone which prolongs oil life and reduces carbon build-up. Extra wide access to this cold zone permits reaching in and wiping out even the hardest to reach corners.

## STANDARD FEATURES

- Stainless steel frypot has a 10 year warranty
- Open vat design with sloped sides forces food particles to fall into the easily accessible cold zone
- Unique cross fire burners provide a 3 sided heating system
- Copper-flashed heat exchangers transfer heat directly into the frypot for maximum efficiency
- Fully insulated cabinet keeps the kitchen cool
- Dual (20 - 22 litres.) oil levels for varying cooking capacities
- Thermostat is located behind the door to protect from damage
- 1 1/4" Full port ball valve prevents clogging
- Stainless steel basket hanger lifts off for easy cleaning and access to the backsplash



14GS.CS shown with 150mm adjustable legs

**ANETS**  
**GoldenFry™**



Gas Safety  
Certified  
AS4563  
Cert. GSCS20190  
SAI Global



## SPECIFICATIONS

- Model I4GS.CS
- Australian Gas Approval Number GSCS20190 A53563
- Gas Input 125 MJ / Hr
- Gas Pressure NG 0.9 KPA Propane 2.5 KPA
- Gas Connection 3/4" NPT
- Electrical Requirements None
- Thermostats Milli-Volt
- Temperature Range 93° - 200°C (200° to 375°F)
- Hi-limit Safety control turns off main gas supply at 224°C (435° F)
- Safety Pilots 100% gas shut off valve
- Burners Atmospheric pre-mix
- Frypot Stainless steel
- Cabinet Stainless steel door and sides  
Stainless steel splashback
- Oil Capacity 20 - 22 litres
- Cooking Capacity 40 kgs of fries per hour
- Cooking Area 35.3 cm x 37 cm (14" x 14.5")
- Warranty 1 year parts and labour  
Stainless steel frypot - 10 years

## STANDARD ACCESSORIES

- 2 Twin nickel plated baskets
- Rack type basket support
- Clean out rod
- 6" Adjustable chrome plated legs
- Drain pipe extension

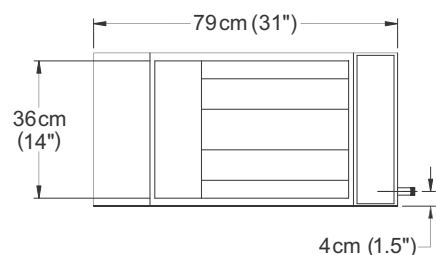
## OPTIONS AND ACCESSORIES

- Front drain tray
- Castors
- Fryer Cover
- Sediment Tray
- Single or triple baskets

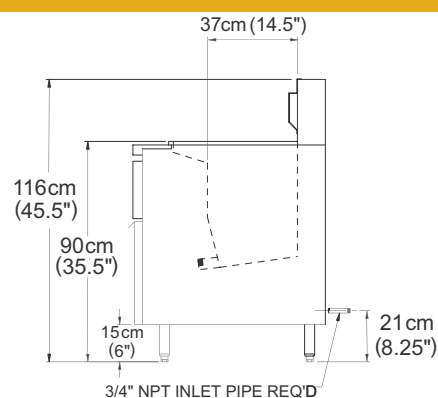


Copper stud frypot

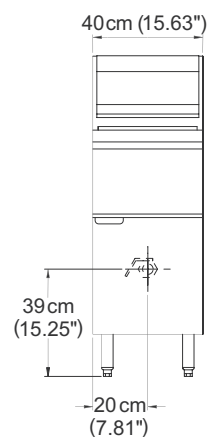
Specification subject to change without notice.  
Modified 11/14



Top View



Side View



Front View



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