



PROJECT _____

ITEM _____

QUANTITY _____

DATE _____

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

FEATURES & BENEFITS:

- 4 x 102mm deep tube burners
- Energy Star® rated Platinum tube burners
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door & sides - galvanised back
- 4 channel digital control is standard on all Anets Platinum fryers with melt cycle and bail out modes. Complete with backup solidstate controller which can be switched on should the digital control fail.
- Cooking capacity of approximately 20kg of frozen 10mm fries / 24kg of frozen french cut fries per hour per tank
- Supplied with 2 x 165mm wide nickle plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension & clean out rod
- 10 year warranty on stainless steel frypot

OPTIONAL EXTRAS:

- Fry basket alternatives (twin, tripple, fine mesh, fish plates etc)
- Capping strips & Splashguards
- 152mm (6") fixed and swivel castors with brakes
- Computer control to substitute digital control
- Basket lifters
- Heat tape

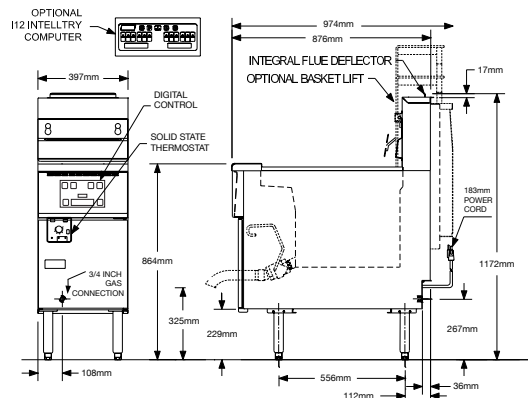
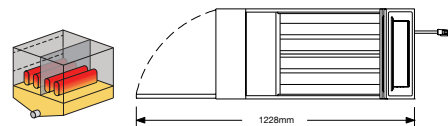
TECHNICAL DATA:

Dimensions (W x D x H):	397 x 876 x 1172
Total Weight:	104Kg
Cooking Area (W x D x H):	177 x 127 x 356mm (x2)
Oil Capacity:	9-11 Litres per pan

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	88MJ/Hr	88MJ/Hr

3/4" BSP connection

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.
240 Volt 10Amp connection required to run control board.



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

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