



PROJECT	
ITEM	
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The Anets Goldenfry design is Australia's best value high production fryer. The renowned open pot with over 430 copper flashed heat exchangers delivers outstanding performance. The patented and unique cross fire burner system splits the flame to ensure maximum heat transfer into the frypot at optimum efficiency.

The Goldenfry open pot fryer can be used with inbuilt filter systems, either Filtermate, Filtronic.

FEATURES & BENEFITS:

- High performance Goldenfry open pot burner design in a fully insulated enclosure
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door & sides - galvanised back
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built in integrated flue deflector & gas regulator
- Cooking capacity of approximately 40kg of frozen 10mm fries / 44kg of frozen french cut fries per hour
- Supplied with 2 x 165mm wide nickel plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension & clean out rod
- **10 year warranty on stainless steel frypot**

TECHNICAL DATA:

Dimensions (W x D x H):	397 x 790 x 1160
Total Weight:	80 Kg
Cooking Area (W x D x H):	356 x 122 x 356mm
Oil Capacity:	20 - 22 Litres

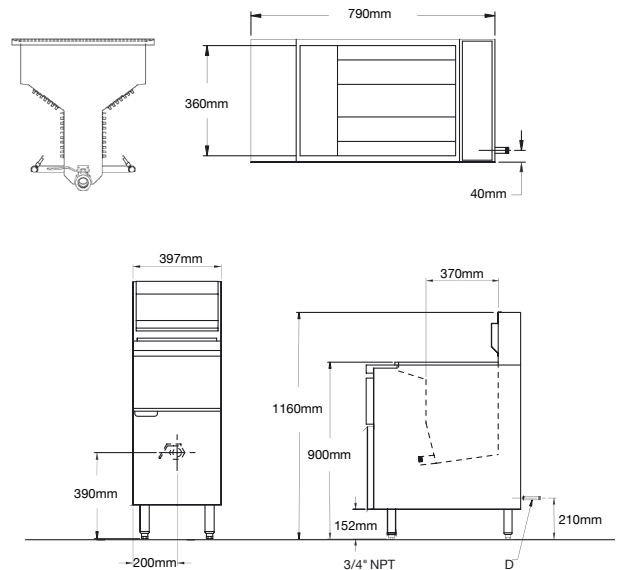
GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.7 kPa	2.74 kPa
Operating Pressure	0.87 kPa	2.5 kPa
Total Gas Supply	125MJ/Hr	125MJ/Hr

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.

OPTIONAL EXTRAS:

- Fry basket alternatives (twin, tripple, fine mesh, fish plates etc)
- Capping strips & Splashguards
- 152mm (6") fixed and swivel castors with brakes



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

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