

ANETS



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ANETS

Anets deep fryers offer a smarter frying equipment solution at a price point that represents true value for money. Anets products contain unique design features that will benefit customers every single day.

At Anets, customers are offered a choice between either "tube burners", "open pot", "split pot" gas fryers or fixed immersed heating element design electric fryers, each with their own enhanced design features that address the perceived downsides of these various heating methods. Anets efficient tube, open pot or split pot fryers use less gas and therefore can save the operator significant amounts of money each year.

It is the little details that make a huge difference in the day to day food service business. An Anets fryer with an easy to clean design makes the difference between whether a fryer is kept clean or not. In so doing, does not sacrifice oil or food quality.

In addition, Anets offers a full range of filtration systems, chip dumps and accessories, providing everything needed to optimise the frying systems performance. High quality gas thermostats and gas controllers from Robertshaw, are available from any gas plumbing supplier Australia wide.

Customers can have complete confidence that a fryer from Anets will do the job that is asked of it, day in day out. This peace of mind is further reinforced by the fact that Anets is brought to you by Stoddart, who have been renowned in the Australian food service equipment market since 1959.

At Anets -

"Quality is just the beginning"

Silverline Gas and Electric Fryers



SilverPLUS Gas Tube Fryers



Goldenfry Gas Open Pot Fryers



Goldenfry Gas Tube Fryers



Platinum Series Gas Tube Fryers



Platinum Series Electric Fryers



Innovative Heating

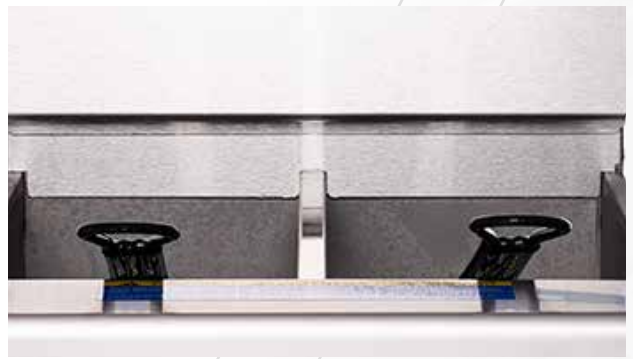


Gas Tube Burners

Anets offer a wide selection of fuel-efficient workhorse gas tube fryers. While not only offering great value for money the smart tube design ensures even heat distribution as well as energy efficiency due to a larger heat transfer area.

The versatile design makes for the perfect restaurant deep fryer, allowing operators to fry a wide variety of high-sediment foods producing the perfect crisp.

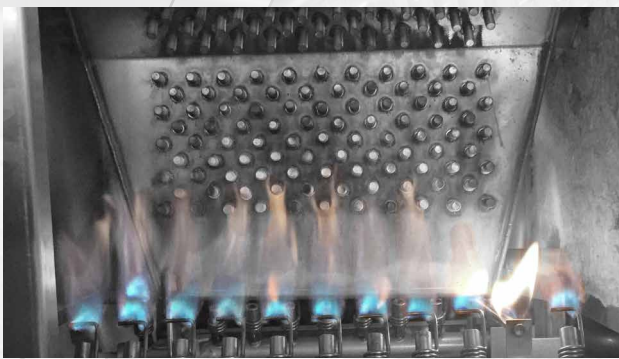
Leading the way in innovation, Anets have produced the highly efficient 'Gas Saver' tube burner design which has been awarded an energy star rating for its optimum cooking output and efficiency by reducing flue temperatures.



Split Pot

Split pot fryers have been specifically designed with separate pots making it the ideal solution in preventing flavour transfer from foods.

The Anets line up offers split pot models in both gas tube burner fryers and electric fryers to suit all customers requirements.



Cross-Fire Burners

The unique cross-fire burners provide highly efficient and consistent frying. Equipped with copper flashed heat exchangers to maintain direct heat transfer, they deliver outstanding temperature recovery and improved gas efficiency.



Fixed Immersed Heating Elements

The fixed immersed heating element design ensures fast recovery with ongoing safety throughout operation. This combination is ideal for operators who require less heat vented into the kitchen or for locations not setup for gas. The heating elements are submerged directly in the oil, making the electric fryers the most heat efficient fryer in the line-up.

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Silverline Gas and Electric Fryers

The Anets Silverline range offers a wide selection of workhorse fryers.

Designed to give you great value for money the Anets Silverline has always proven to be popular with users.

Smart design features ensure your cooking oil recovers quickly and the customer gets perfect fried food.

- Tank - stainless steel construction
- Cabinet - stainless front and door - galvanized sides and back
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built-in integrated flue deflector and gas regulator
- Supplied with nickel plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension and clean out rod
- For optional extras and fryer accessories see page 23
- **5 year warranty on stainless steel frypot (pro-rata)**





35AS - Gas Tube Fryer
384mm x 769mm x 1201mm

3 x 152mm deep tube burners
Frypot Size - 356mm x 88mm x 356mm
16 - 18 litre oil capacity
95 MJ/hr



40AS - Gas Tube Fryer
384mm x 769mm x 1201mm

4 x 102mm deep tube burners
Frypot Size - 356mm x 152mm x 356mm
19 - 21 litre oil capacity
100 MJ/hr



70AS - Gas Tube Fryer
512mm x 875mm x 1204mm

5 x 102mm deep tube burners
Frypot Size - 457mm x 127mm x 457mm
31 - 39 litre oil capacity
144 MJ/hr



35AES - Electric Fryer
397mm x 635mm x 1050mm

Fixed immersed heating elements
Frypot Size - 356mm x 102mm x 356mm
16 litre oil capacity
17kW
3Ø + N + E

ANETS

SilverPLUS Gas Tube Fryers

SilverPLUS fryers use the highly efficient 'Gas Saver' tube burner design, providing optimum cooking output and efficiency while reducing flue temperatures.

Today more than ever, customers are aware of the cost of ownership.

The Anets SilverPLUS fryer will cost you slightly more upfront, however the cost of running the fryer will be dramatically less for the life of the fryer. Plus, your working environment will be much cooler due to the lower flue emissions.

- Highly efficient Energy Star® rated 'Gas Saver' tube burners
- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built-in integrated flue deflector and gas regulator
- Supplied with nickel plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension and clean out rod
- For optional extras and fryer accessories see page 23
- **5 year warranty on stainless steel frypot**



40AV - Gas Tube Fryer 397mm x 813mm x 1172mm

3 x 102mm deep tube burners
Frypot Size - 356mm x 88mm x 356mm
16 - 18 litre oil capacity
74 MJ/hr



70AV - Gas Tube Fryer 498mm x 863mm x 1172mm

4 x 102mm deep tube burners
Frypot Size - 457mm x 127mm x 457mm
31 - 39 litre oil capacity
95 MJ/hr

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Goldenfry Gas Open Pot Fryers

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. This 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 or Filtronic.

- High performance Goldenfry open pot burner design in a fully insulated enclosure
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door and sides
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built in integrated flue deflector and gas regulator
- Supplied with nickel plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension and clean out rod
- For optional extras and fryer accessories see page 23
- For filterbank options (see page 20)
- **10 year warranty on stainless steel frypot**



14GS.CS - Gas Open Pot Fryer
397mm x 790mm x 1160mm

Frypot Size - 356mm x 122mm x 356mm
20 - 22 litre oil capacity
125 MJ/hr



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Goldenfry Gas Tube Fryers

The Anets Goldenfry range now includes a wide variety of tube fryers using the inverted burner design to deliver efficiency and fast recovery.

The Goldenfry gas tube fryer can be used with inbuilt filter drawer systems.

- Highly efficient “inverted” tube burners
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door and sides
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built in integrated flue deflector and gas regulator
- Supplied with nickle plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension and clean out rod
- For optional extras and fryer accessories see page 23
- For filterbank options (see page 21)
- **10 year warranty on stainless steel frypot**





AGG14 - Gas Tube Fryer
397mm x 876mm x 1172mm

4 x 102mm deep tube burners
Frypot Size - 356mm x 127mm x 356mm
19 - 21 litre oil capacity
119 MJ/hr



AGG14T - Split Pot Gas Tube Fryer
397mm x 876mm x 1172mm

4 x 102mm deep tube burners
2 x Frypot Sizes - 177mm x 127mm x 356mm
9 - 11 litre oil capacity per pan
100 MJ/hr



AGG14R Gas Tube Fryer
397mm x 876mm x 1172mm

4 x 152mm deep tube burners
Frypot Size - 356mm x 127mm x 356mm
19 - 21 litre oil capacity
128 MJ/hr



AGG18 Gas Tube Fryer
498mm x 876mm x 1172mm

5 x 102mm deep tube burners
Frypot Size - 457mm x 127mm x 457mm
31 - 39 litre oil capacity
145 MJ/hr

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Platinum Series Gas Tube Fryers

The Anets Platinum series gas fryer are high efficiency fryers that deliver optimum performance while using minimal gas.

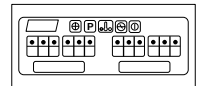
Platinum fryers are supplied standard with Anets Platinum burner technology incorporating a highly efficient Energy Star® rated atmospheric burner reaching up to 70% thermal efficiency and lower flue temperatures.

The patented burner also has a daily self-cleaning cycle, keeping burners tuned to operate in the most energy efficient manner.

- Energy Star® rated Platinum tube burners
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door and sides
- 4 channel digital control is standard on all Anets Platinum fryers with melt cycle and boil out modes. Complete with backup solid state controller which can be switched on, should the digital control fail.
- Computer control option available
- Supplied with nickle plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension and clean out rod
- For optional extras and fryer accessories see page 23
- For filterbank options (see page 21)
- **10 year warranty on stainless steel frypot**



Optional Computer Control Panel



AGP55D - Gas Tube Fryer
397mm x 876mm x 1172mm

4 x 102mm deep tube burners
Frypot Size - 356mm x 127mm x 356mm
19 - 21 litre oil capacity
88 MJ/hr



AGP55TD - Split Pot Gas Tube Fryer
397mm x 876mm x 1172mm

4 x 102mm deep tube burners
2 x Frypot Sizes - 177mm x 127mm x 356mm
19 - 21 litre oil capacity
88 MJ/hr



AGP60WD - Gas Tube Fryer
498mm x 876mm x 1172mm

5 x 102mm deep tube burners
Frypot Size - 457mm x 127mm x 356mm
25 - 30 litre oil capacity
110 MJ/hr



AGP75D - Gas Tube Fryer
498mm x 876mm x 1172mm

5 x 102mm deep tube burners
Frypot Size - 457mm x 127mm x 457mm
31 - 39 litre oil capacity
116 MJ/hr

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Platinum Series Electric Fryers

The Anets Platinum electric series offers variety of high performance fryers. Anets electric fryers are fitted with fast recovery fixed heating elements to ensure ongoing safety throughout operation.

All electric fryers can be used with an inbuilt frying system. Simply specify the combination you require and your Stoddart representative will price for you accordingly.

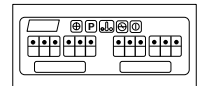
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door and sides
- galvanised back
- Fixed immersed heating element design
- 4 channel digital control is standard on all Anets
Platinum fryers with melt cycle and boil out modes.
Complete with backup solid state controller which
can be switched on should the digital control fail.
- Computer control option available
- Basket lifters available on AEP14 models
- Supplied with nickle plated wire fryer baskets,
removable stainless steel basket support, lid, drain
pipe extension, clean out rod and brush
- For optional extras and fryer accessories see
page 23
- For filterbank options (see page 21)
- **10 year warranty on stainless steel frypot**



AEP14XD - Electric Fryer 397mm x 876mm x 1010mm

Fixed immersed heating element design
Frypot Size - 356mm x 102mm x 356mm
18 - 23 litre oil capacity
14kW
3Ø + N + E

Optional Computer Control Panel



AEP14D - Electric Fryer
397mm x 876mm x 1010mm

Fixed immersed heating element design
Frypot Size - 356mm x 102mm x 356mm
18 - 23 litre oil capacity
17kW
30 + N + E



AEP14TD - Split Pot Electric Fryer
397mm x 876mm x 1010mm

Fixed immersed heating element design
2 x Frypot Sizes - 177mm x 102mm x 356mm
9 - 11 litre oil capacity per pan
17kW
30 + N + E



AEP184RD - Electric Fryer
498mm x 876mm x 1010mm

Fixed immersed heating element design
Frypot Size - 457mm x 121mm x 356mm
23 - 30 litre oil capacity
22kW
30 + N + E



AEP18RD - Electric Fryer
498mm x 876mm x 1010mm

Fixed immersed heating element design
Frypot Size - 457mm x 121mm x 457mm
32 - 41 litre oil capacity
22kW
30 + N + E

ANETS

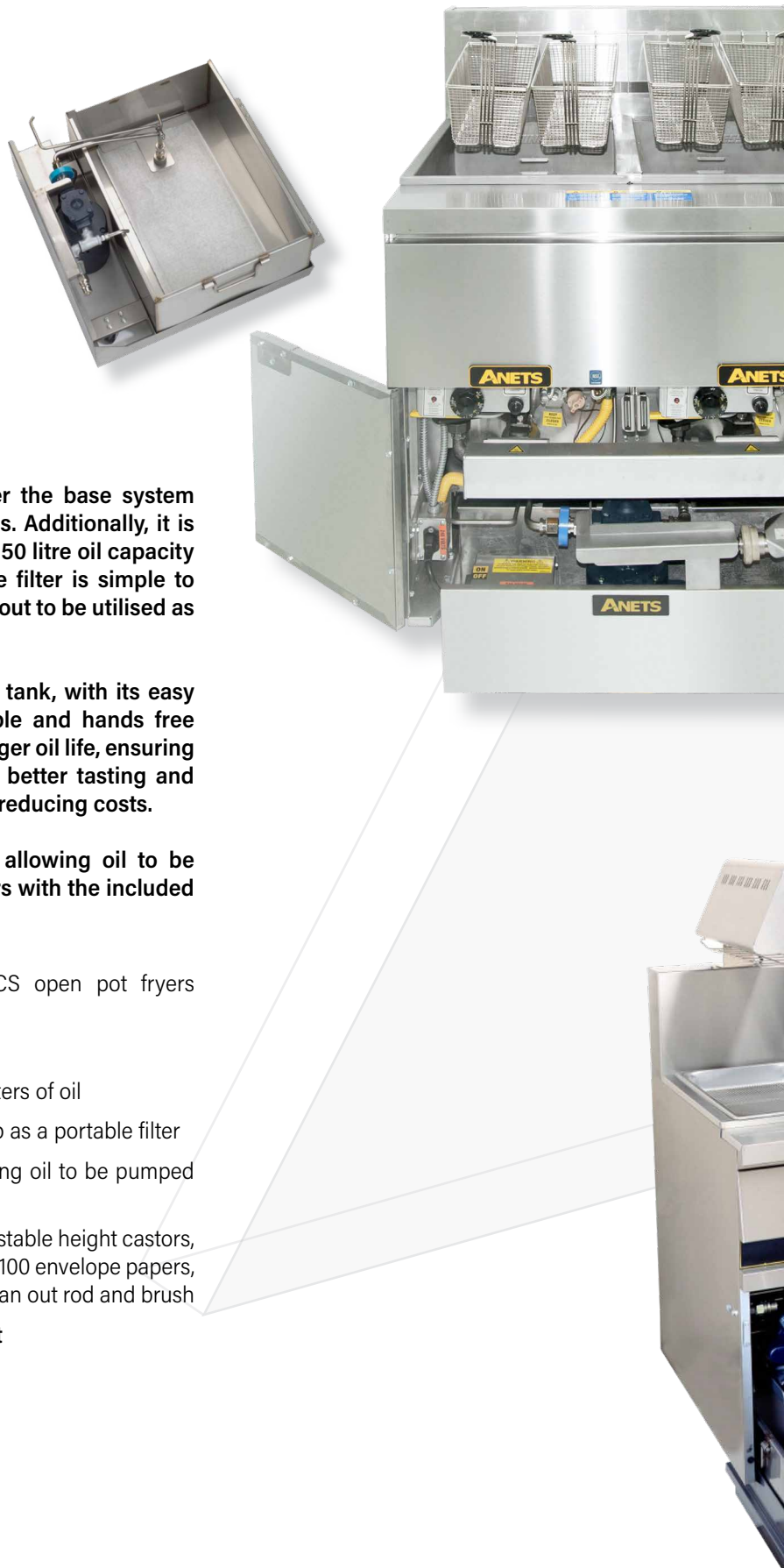
FilterMate Systems

Anets FilterMate's are designed to fit under the base system of two of the renowned Anets 14GS.CS fryers. Additionally, it is possible to bank 2, 3 or 4 fryers off the same 50 litre oil capacity filter machine. Using quick disconnects, the filter is simple to disassemble for cleaning and can even slide out to be utilised as a portable filter or an oil disposal unit.

The filter intake leaves no oil residue in the tank, with its easy to identify handles making filtering a simple and hands free process. The FilterMate system promotes longer oil life, ensuring you are cooking in cleaner oil, providing a better tasting and higher quality end product and significantly reducing costs.

FilterMate also has an oil bypass system, allowing oil to be pumped out of the filter into waste containers with the included discharge hose.

- Filtermate system with renowned 14GS.CS open pot fryers banked together
- Automatic hands free filtering
- Large filter machine designed to hold 50 filters of oil
- Filter machine slides out and can double up as a portable filter
- Filtermate has an oil bypass system, allowing oil to be pumped out of the filter with the discharge hose
- All filtration systems come standard on adjustable height castors, and with washdown/discharge hose, box of 100 envelope papers, starter sample pack of filter powder, lids, clean out rod and brush
- **10 year warranty on stainless steel frypot**



Filtronic II Filtering System

Supplied with renowned 14GS.CS fryers banked together, the Anets Filtronic II filtering systems are customised to suit your frying requirements. The filter itself is housed under combined chip dump with 2 x 250W heat lamps.

Simple to operate, this hands free system makes it easy to filter fast and filter often, with a capacity of 36 litres of oil. This self contained system does not interfere with kitchen operations and keeps your kitchen running smoothly. Using the Filtronic II or FilterMate filtering system, it is possible to filter one fryer while still cooking in the others.

- Filtronic systems come standard with 14GS.CS open pot fryers banked together
- Filtronic fryers are customised to suit your frying requirements
- Automatic hands free filtering
- Filter housed under combined chip dump with 2 x 250W heat lamps
- Large Filter machine designed to hold 36 litres of oil
- Filter machine slides out and can double up as a portable filter
- Filtronic has an oil bypass system, allowing oil to be pumped out of the filter with the discharge hose
- Safety interlock shuts off burners to prevent empty frypot from heating
- All filtration systems come standard on adjustable height castors, and with washdown/discharge hose, box of 100 envelope papers, starter sample pack of filter powder, lids, clean out rod and brush
- **10 year warranty on stainless steel frypot**



ANETS

Filter Drawer Systems

Anets inbuilt filter systems, offer a quick and easy hands free - oil filtration solution. Frequently filtering of oil will extend its life providing customers with a consistently better tasting, fried product, every day!

Fast food restaurants across the world maximise the benefits of frequent filtration of oil and have done so for over 30 years.

The million dollar question is, "When should the oil be changed?" The decision should be based on the finished food quality and flavour of the product as well as colour and appearance of the oil. If the oil is very dark, lazy, smoking or foaming, then it is time for a change.

Filtering fryers involves some very important processes, including filter pads and possibly filter powder.

- 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 100 envelope papers, starter sample pack of filter powder, lids, clean out rod and brush

Goldenfry

Goldenfry gas tube fryer filter systems come standard with AGG14R 4 gas tube millivolt control fryers banked together

FDAGG214R - 2 Fryer Filter Drawer System
258 MJ/hr

FDAGG314R - 3 Fryer Filter Drawer System
387 MJ/hr

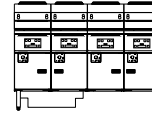
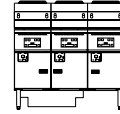
FDAGG414R - 4 Fryer Filter Drawer System
516 MJ/hr



Platinum 55 Series

Platinum series gas filter drawer systems come with the AGP55 fryers banked together. Digital control as standard with optional computer control.

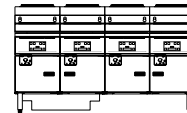
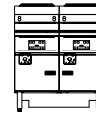
- FDAGP255** - 2 Fryer Filter Drawer System
168 MJ/hr
- FDAGP355** - 3 Fryer Filter Drawer System
252 MJ/hr
- FDAGP455** - 4 Fryer Filter Drawer System
336 MJ/hr



Platinum 75 Series

Platinum series gas filter drawer systems come with the AGP75 fryers banked together. Digital control as standard with optional computer control.

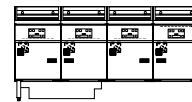
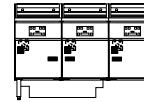
- FDAGP275** - 2 Fryer Filter Drawer System
222 MJ/hr
- FDAGP375** - 3 Fryer Filter Drawer System
333 MJ/hr
- FDAGP475** - 4 Fryer Filter Drawer System
444 MJ/hr



Platinum Electric 14 Series

Platinum series gas filter drawer systems come with the AEP14 fryers banked together. Digital control as standard with optional computer control.

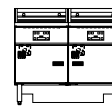
- FDAEP214** - 2 Fryer Filter Drawer System
34 kW
- FDAEP314** - 3 Fryer Filter Drawer System
51 kW
- FDAEP414** - 4 Fryer Filter Drawer System
68 kW



Platinum Electric 18 Series

Platinum series gas filter drawer systems come with the AEP18 fryers banked together. Digital control as standard with optional computer control.

- FDAEP214** - 2 Fryer Filter Drawer System
44 kW
- FDAEP314** - 3 Fryer Filter Drawer System
66 kW
- FDAEP414** - 4 Fryer Filter Drawer System
88 kW



ANETS

 Culinaire®

Chip Dump

The Culinaire Chip Dump enhances productivity by providing an area to conveniently hold fried product so the fryers can keep production running in the kitchen.

Its compatible design is ideal to hold cooked product with two 500 watt Quartz infra-red heat lamps above the product. The infra-red lamps evenly disperse heat throughout the cooked product, maintaining the optimum serving temperature before serving. The 100mm deep curved perforated crumb tray aids serving and helps to aerate the product during holding.

- Can slot into any existing or new fryer line-up
- Used for keeping chips and other fried foods warm before serving
- 2 x 500W Quartz IR bulbs utilised above the product for heating
- The infra red heat evenly disperses throughout the product
- 100mm deep curved and perforated tray aids in scooping of chips
- Holes in tray aid to aerate the chips (stop from getting soggy)
- ON/OFF toggle switch on side of heat assembly for simple operation
- Unit comes with door and shelf for added storage
- Heat lamp assembly is removable for easy cleaning
- Complete stainless steel construction



CH.CD - Chip Dump
400mm x 790mm x 1345mm

1kW
10 A plug and lead fitted



ANETS

Fryer Accessories

Anets offer a wide range of quality accessories to suit the entire fryer offering

Fryer Lids

Lids vary on fryer tank dimensions and weather basket lifts are used.

- SPAN.LID3540AS - 35AS and 40AS Silverline Gas Fryers
- SPAN.LID70AS - 70AS Silverline Gas Fryers
- SPAN.LID35AES - 35AES Silverline Electric Fryers
- SPAN.LID40AV - 40AV Silverplus Gas Fryers
- SPAN.LID70AV - 70AV Silverplus Gas Fryers
- SPAN.LID14GS.CS - 14GS.CS Goldenfry Gas Fryers
- SPAN.LID14GGP - AGG and AGP 356mm wide Gas Fryers
- SPAN.LID18GGP - AGG and AGP 457mm wide Gas Fryers
- SPAN.LID14AEP - AEP 356mm wide Electric Fryers
- SPAN.LID18AEP - AEP 457mm wide Electric Fryers



Capping Strips

Capping strips join two fryers together while preventing grease migration between adjoining fryer cabinets. Sizing varies in relation to unit.

- SPAN.CS3540AS - 35AS and 40AS Silverline Gas Fryers
- SPAN.CS70AS - 70AS Silverline Gas Fryers
- SPAN.CS35AES - 35AES Silverline Electric Fryers
- SPAN.CS40AV - 40AV Silverplus Gas Fryers
- SPAN.CS70AV - 70AV Silverplus Gas Fryers
- SPAN.CS14GS.CS - 14GS.CS Goldenfry Gas Fryers
- SPAN.CS14GGP - AGG and AGP 356mm wide Gas Fryers
- SPAN.CS18GGP - AGG and AGP 457mm wide Gas Fryers
- SPAN.CS14AEP - AEP 356mm wide Electric Fryers
- SPAN.CS18AEP - AEP 457mm wide Electric Fryers



Splashguards

SPAN.SG1 - 35AS, 40AS, 40AV, 70AV, AGG, AGP and AEP Gas and Electric Fryers

SPAN.SG2 - 14GS.CS Gas Fryers

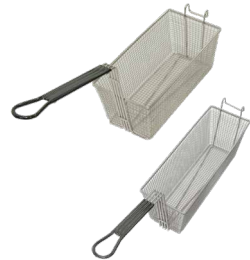
SPAN.SG3 - 70AS Gas Fryers



Replacement Baskets

Available in twin and tripple sets

- SPAN.FB142 - Twin 356 x 356mm frypots
- SPAN.FB182 - Twin 457 x 457mm frypots
- SPAN.FB1842 - Twin 457 x 457mm frypots
- SPAN.FB183 - Triple 457 x 457mm frypots
- SPAN.FB1843 - Triple 457 x 356mm frypots



Fish Plates

Fish Plates replace tube/element rack or tube/element screen. Plates sit on the burner tubes or electric elements. Perfect for use when free-float frying while prevents large food items from dropping down into the cold zone. All fish plates vary on tank dimensions.

- SPAN.FP14 - 356 x 356mm frypots
- SPAN.FP18 - 457 x 457mm frypots
- SPAN.FP184 - 457 x 356mm frypots



Mesh Tube / Element Screen

Mesh design prevents large food particles dropping into the cold zone and potentially blocking the drain.

- SPAN.MES14 - 356 x 356mm frypots
- SPAN.MES18 - 457 x 457mm frypots
- SPAN.MES184 - 457 x 356mm frypots
- SPAN.MES14T - 177 x 356mm frypots



Castors

SPAN.RCWB - 152mm (6") leg fryers
2 x 125mm (swivel castors with brakes for front)
Suits Silverline tube and Electric and 14GS.CS Fryers

SPAN.RCNB - 152mm (6") leg fryers
2 x 125mm (fixed castors without brakes for rear)
Suits Silverline tube and Electric and 14GS.CS Fryers

SPAN.RCSW.9 - 229mm (9") leg fryers
4 x 229mm (swivel castors with leg extensions)
Suits SilverPlus tube, Goldenfry tube, Platinum tube and Electric fryers



Cleaning and Maintenance

SPAN.A3301001 - Clean Out Rod
Aluminium Designed to clean out drain if/when blocked. Sizing varies depending on type of fryer

SPAN.CB - Cleaning Brush
Comes standard with each fryer or fry suite

SPAN.B7490701 - Crumb Scoop
Removes sediment from the cold zone while the tank is full of hot oil. Size varies based on fryer.



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