

The high efficiency work horse for large volume frying

The 439 stainless steel frypot provides remarkable recovery in conjunction with the unique crossfire 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
- 12 timer programs to suit cooking needs
- Fully insulated cabinet keeps the kitchen cool
- Dual (20 - 22 litres) oil levels for varying cooking capacities
- Electric snap-action thermostat 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



MXI4C shown with 150mm adjustable legs

ANETS
GoldenFRY™



Gas Safety Certified

AS4563
Cert. GSCS20190
SAI Global

Anets Goldenfry™ I4" Computer Controlled Gas Fryer

Model MXI4C

A N E T S
GoldenFRY™

SPECIFICATIONS

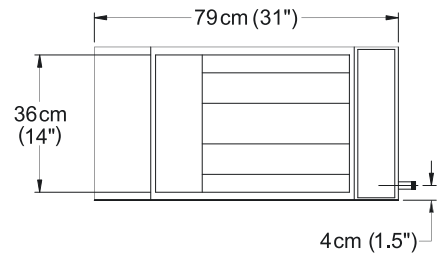
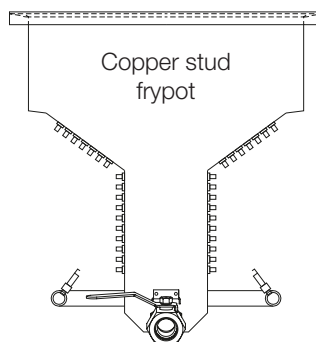
- Model MX14C
- Australian Gas Approval Number GSCS20190 A53563
- Gas Input 125 MJ / Hr
- Gas Pressure NG 0.9 KPA Propane 2.5 KPA
- Gas Connection 3/4" NPT
- Electrical Requirements 10 amp plug and lead fitted
- Thermostats Electric snap-action
- Temperature Range 93° - 200°C (200 ° to 375°F)
- Hi-limit..... 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")

STANDARD ACCESSORIES

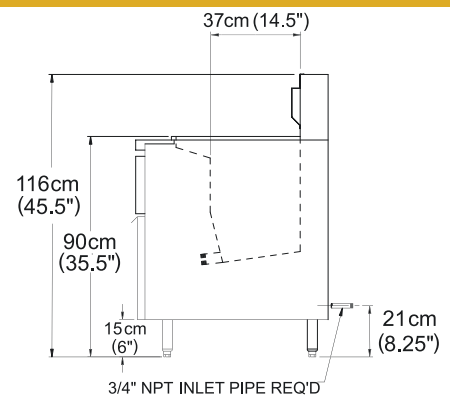
- 2 Twin nickel plated baskets
- Rack type basket support
- Clean out rod
- 6" Adjustable chrome plated legs
- Drain pipe extension

OPTIONS & ACCESSORIES

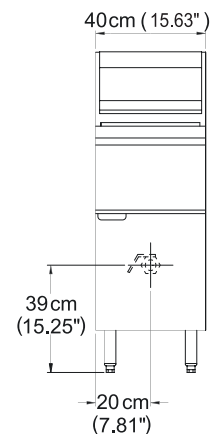
- Front drain tray
- Castors
- Fryer Cover
- Sediment Tray
- Single or triple baskets



Top View



Side View



Front View



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