PRODUCT DOCUMENT PACK

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PRODUCT

Anets AGP55D Gas Fryer – 19-21 Litre Capacity - Digital Control

Model / SKU: AGP55D

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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agp55d b2 datasheet

SKU: AGP55D

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Manufacturer documentation - (c) Anets

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PLATINUM SERIES
GAS TUBE FRYER

AGP55D



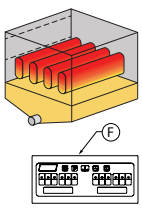
The Platinum series gas fryer are high efficiency fryers that deliver optimum performance while using minimal gas. Platinum fryers are supplied standard with Anets Platinum burner technology incorporating a highly efficient Energy Star® rated atmospheric burner recovery up to 70% thermal efficiency and lower flue temperatures. The patented burner incorporates a daily self-cleaning cycle, keeping burners tuned to operate in the most energy efficient manner.

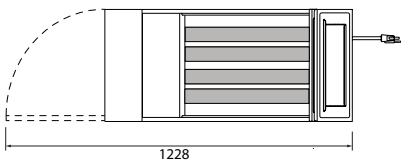
Product Information:

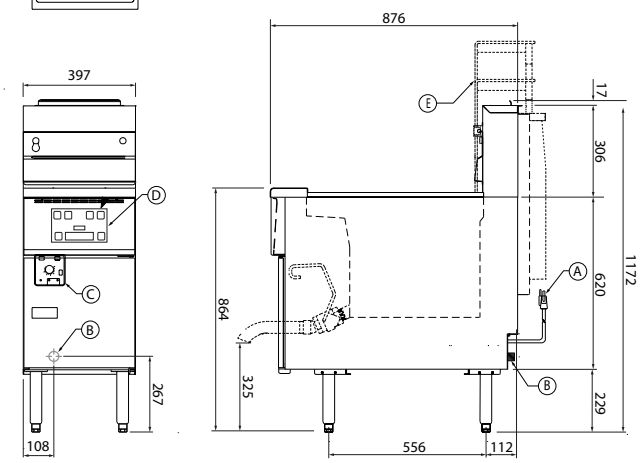
- 4 x 102mm deep tube burners
- Energy Star® rated Platinum tube burners
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door & sides
- 4 channel digital control is standard on all Anets Platinum fryers with melt cycle and boil out modes. Complete with backup solidstate controller which can be switched on should the digital controller fail.
- Cooking capacity of approximately 40kg of frozen 10mm fries / 48kg of frozen french cut fries per hour per tank
- Supplied with 2 x 165 mm 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:

- Fish plate alternative
- Capping strips & Splashguards
- 229mm (9") 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:	95Kg
Cooking Area (W x D x H):	356 x 127 x 356mm
Oil Capacity:	19-21 Litres

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	

240 Volt 10Amp connection required to run control board.

Legend:

A Electrical Connection
B Gas Connection
C Solid State Controls
D Digital Control Panel
E Basket Lifter (Optional
F Computer Control Panel (Optional)

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.

0063

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

Revision: B - 2/8/2024 - 02

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