KW COMMERCIAL KITCHEN

PRODUCT DOCUMENT PACK

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PRODUCT

Anets AGP55C Gas Fryer – 19-21 Litre Capacity - Computer Control

Model / SKU: AGP55C

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

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agp55c b2 datasheet

SKU: AGP55C

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Manufacturer documentation - (c) Anets

Retrieved: 2026-07-08

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PLATINUM SERIES
GAS TUBE FRYER

AGP55C



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
- Computer control with melt cycle and boil out modes. Complete with backup solidstate controller which can be switched on should the computer control 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
- 152mm (6") fixed and swivel castors with brakes
- 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

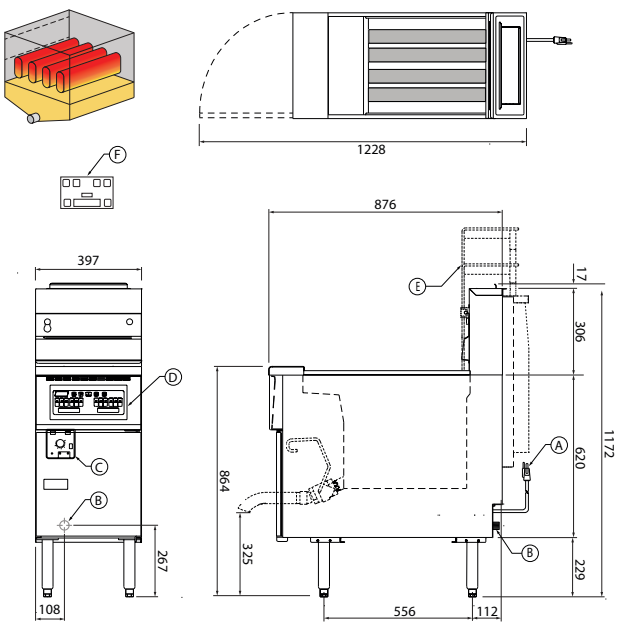
GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.7 kPa	2.74 kPa
Operating Pressure	1.0 kPa	2.5 kPa
Total Gas Supply	88MJ/Hr	88MJ/Hr
	3/4" BSP connection	

240 Volt 10Amp connection required to run control board.

Legend:

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



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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