KW COMMERCIAL KITCHEN

PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Anets AGP55TD Gas Fryer – 2 x 9-11 Litre Capacity - Digital Control - Split Pot

Model / SKU: AGP55TD

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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agp55td b2 datasheet

SKU: AGP55TD

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Manufacturer documentation - (c) Anets

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https://www.kwcommercial.com.au/product/anets-agp55td-gas-fryer-2-x-9-11-litre-capacity-digital-control-split-

ANETS

PLATINUM SERIES
SPLIT POT GAS TUBE FRYER

AGP55TD



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 control fail.
- Cooking capacity of approximately 20kg of frozen 10mm fries / 24kg of frozen french cut fries per hour per tank
- Supplied with 2 x 165mm 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:

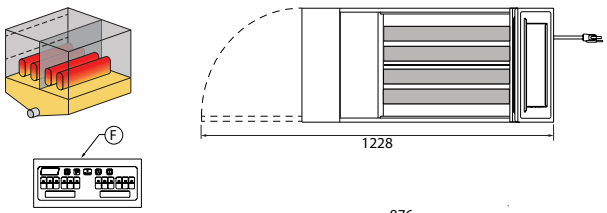
- Fish plate alternative
- Capping strips & Splashguards
- 229mm (9") fixed and swivel castors with brakes
- Computer control to substitute digital control
- Basket lifters
- Heat tape

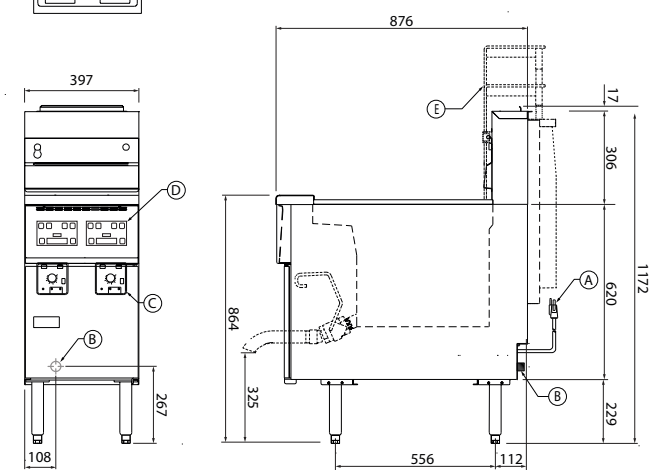
TECHNICAL DATA:

Dimensions (W x D x H):	397 x 876 x 1172
Total Weight:	104Kg
Cooking Area (W x D x H):	177 x 127 x 356mm (x2)
Oil Capacity:	9-11 Litres per pan

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.

The Australian Gas Association 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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