KW COMMERCIAL KITCHEN

PRODUCT DOCUMENT PACK

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PRODUCT

Anets AEP14C Electric Fryer – 18-23 Litre Capacity - Computer Control

Model / SKU: AEP14C

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au

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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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aep14c b2 datasheet

SKU: AEP14C

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Manufacturer documentation - (c) Anets

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https://www.kwcommercial.com.au/product/anets-aep14c-electric-fryer-18-23-litre-capacity-computer-control

PLATINUM SERIES
ELECTRIC FRYER

AEP14C



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.

This electric fryer can be used with an inbuilt filtering system. Simply specify the combination you require and your Stoddart representative will price for you accordingly.

Product Information:

- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door & sides
- Fixed immersed heating element design
- 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 48kg of frozen 10mm fries / 55kg of frozen french cut fries per hour
- Supplied with 2 x 165mm wide nickle plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension, clean out rod & brush
- 10 year warranty on stainless steel frypot

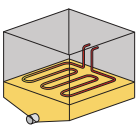
OPTIONAL EXTRAS:

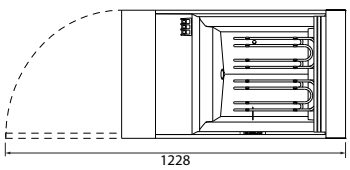
- Fish plate alternative
- Capping strips & Splashguards
- 229mm (9”) fixed and swivel castors with brakes
- Digital control to substitute computer control
- Basket lifters
- Heat tape

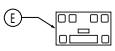
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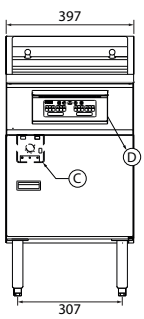
Dimensions (W x D x H):	397 x 876 x 1010
Total Weight:	91 Kg
Cooking Area (W x D x H):	356 x 102 x 356mm
Oil Capacity:	18-23 Litres
Electrical Connection	17kW 3Ø + N + E

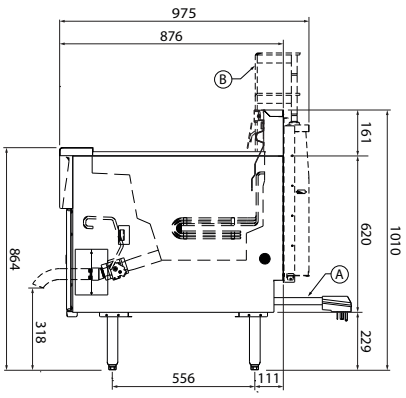
240 Volt 10Amp connection required to run control board.











Legend:

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

NSF · The Australian Gas Association · CE 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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