

aep14tc b2 datasheet

SKU: AEP14TC

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Manufacturer documentation - (c) Anets

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<https://www.kwcommercial.com.au/product/anets-aep14tc-electric-fryer-2-x-9-11-litre-capacity-computer-contr>

AEP14TC



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
- 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 & 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

TECHNICAL DATA:

Dimensions (W x D x H):	397 x 876 x 1010
Total Weight:	104 Kg
Cooking Area (W x D x H):	177 x 102 x 356mm (x2)
Oil Capacity:	9-11 Litres per pan

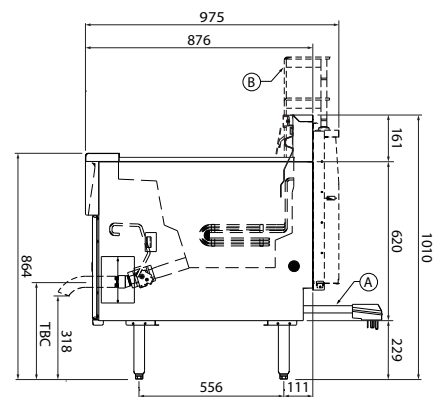
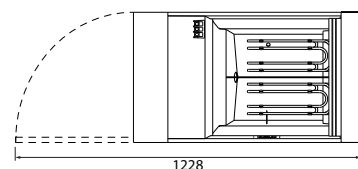
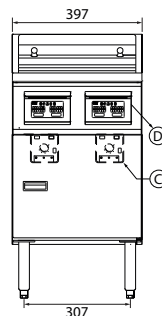
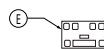
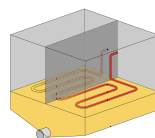
Electrical Connection	17kW
	3Ø + N + E

240 Volt 10Amp connection required to run control board.

Legend:

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