KW COMMERCIAL KITCHEN

PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Anets FDAGP275D Fryer Filtration – 2 Fryer Filter Drawer System

Model / SKU: FDAGP275D

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au

Scan for the current KW product page

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.

Official supplier source: /home/sarah/kw_system/07_Content_Library/product_db/supplier raw data/stoddart_extracted/4_Anets/Data Sheets/fda

fdagp275d b2 datasheet

SKU: FDAGP275D

Distributed by KW Commercial - kwcommercial.com.au

Manufacturer documentation - (c) Anets

Retrieved: 2026-07-08

https://www.kwcommercial.com.au/product/anets-fdagp275d-fryer-filtration-2-fryer-filter-drawer-system

PLATINUM SERIES GAS FILTER DRAWER SYSTEMS

FDAGP275D



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 reaching up to 70% thermal efficiency and lower flue temperatures. The patented burner also has a daily self-cleaning cycle, keeping burners tuned to operate in the most energy efficient manner.

Product Information:

- Platinum series gas, filter systems come with the AGP75 fryers banked together
- Digital or computer controlled 2 fryer filter drawer system
- 5 x 102mm deep burners per tank
- 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
- Easy two step filtering
- 30 litre per minute filter pump for fast refill times
- Self aligning filter connection for effortless hookup
- Rear oil return for bottom cleaning
- Filter pan is stainless with rear wheels for easy handling
- Filter pan lid is self storing and out of the way
- All filtration systems come standard on adjustable height castors, and with Washdown/discharge hose, Box of 50 envelope papers, Starter sample pack of filter powder, Lids, Clean out rod and brush
- Cooking capacity of approximately 120kg of frozen 10mm fries / 140kg of frozen french cut fries per hour

TECHNICAL DATA:

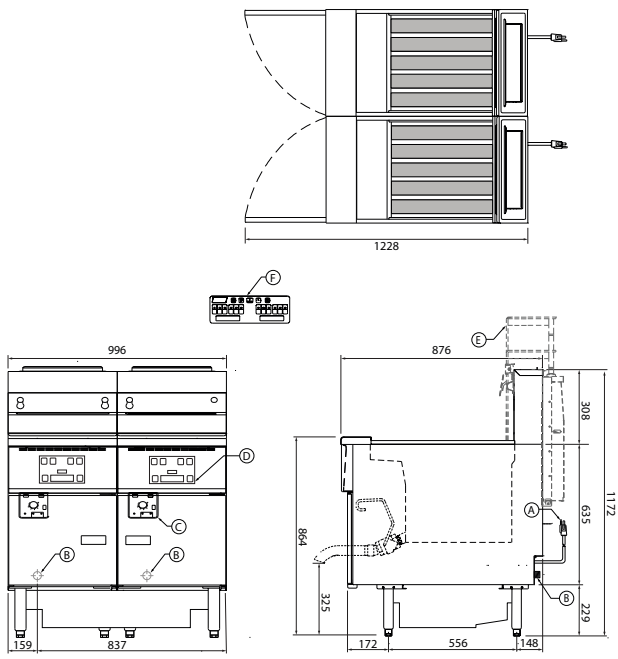
Dimensions (W x D x H):	996 x 876 x 1172
Total Weight:	250Kg
Cooking Area (W x D x H):	457 x 457 x 127mm (x2)
Oil Capacity:	31-39 Litres per tank

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	232MJ/Hr	232MJ/Hr
	3/4" BSP connection	

240 Volt 10Amp connection required to run filter system & control board.

OPTIONAL EXTRAS:

- 12 program computer control
- Heat tape



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

www.stoddart.com.au
www.stoddart.co.nz