KW COMMERCIAL KITCHEN

PRODUCT DOCUMENT PACK

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PRODUCT

Anets FDAGP475C Fryer Filtration – 4 Fryer Filter Drawer System

Model / SKU: FDAGP475C

KW COMMERCIAL KITCHEN

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fdagp475c b2 datasheet

SKU: FDAGP475C

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Manufacturer documentation - (c) Anets

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https://www.kwcommercial.com.au/product/anets-fdagp475c-fryer-filtration-4-fryer-filter-drawer-system

PLATINUM SERIES GAS FILTER DRAWER SYSTEMS

FDAGP475C



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 4 fryer filter drawer system
- 5 x 102mm deep burners per tank
- Computer control with melt cycle and boil out modes. Complete with backup solidstate controller which can be switched on should the computer control fail
- Computer control with melt cycle and boil out modes. Complete with backup solidstate controller which can be switched on should the computer 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 240kg of frozen 10mm fries / 280kg of frozen french cut fries

TECHNICAL DATA:

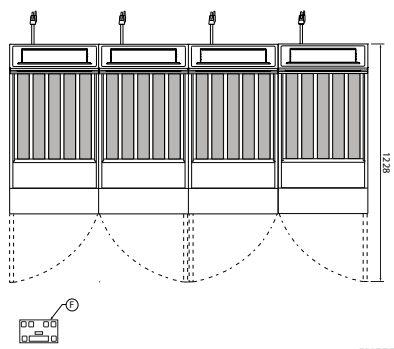
Dimensions (W x D x H):	1992 x 876 x 1172
Total Weight:	500Kg
Cooking Area (W x D x H):	457 x 457 x 127mm (x4)
Oil Capacity:	31-39 Litres per tank

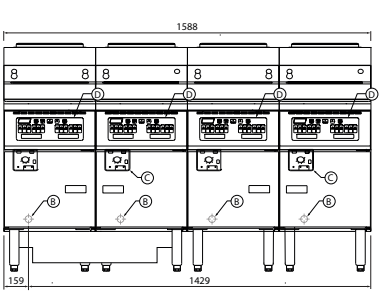
GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.7 kPa	2.74 kPa
Operating Pressure	1.0 kPa	2.5 kPa
Total Gas Supply	464MJ/Hr	464MJ/Hr
	3/4" BSP connection	

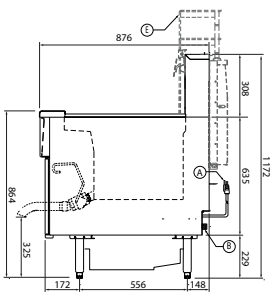
240 Volt 10Amp connection required to run filter system & control board.

OPTIONAL EXTRAS:

- Digital control
- Heat tape







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.

The Australian Gas Association

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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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