KW COMMERCIAL KITCHEN

PRODUCT DOCUMENT PACK

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PRODUCT

Anets SPAN.CS70AS Commercial Gas Fryer – To suit 70AS Gas Fryer

Model / SKU: SPAN.CS70AS

KW COMMERCIAL KITCHEN

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ANETS

STODDART®

ANETS



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ANETS

Anets deep fryers offer a smarter frying equipment solution at a price point that represents true value for money. Anets products contain unique design features that will benefit customers every single day.

At Anets, customers are offered a choice between either "tube burners", "open pot", "split pot" gas fryers or fixed immersed heating element design electric fryers, each with their own enhanced design features that address the perceived downsides of these various heating methods. Anets efficient tube, open pot or split pot fryers use less gas and therefore can save the operator significant amounts of money each year.

It is the little details that make a huge difference in the day to day food service business. An Anets fryer with an easy to clean design makes the difference between whether a fryer is kept clean or not. In so doing, does not sacrifice oil or food quality.

In addition, Anets offers a full range of filtration systems, chip dumps and accessories, providing everything needed to optimise the frying systems performance. High quality gas thermostats and gas controllers from Robertshaw, are available from any gas plumbing supplier Australia wide.

Customers can have complete confidence that a fryer from Anets will do the job that is asked of it, day in day out. This peace of mind is further reinforced by the fact that Anets is brought to you by Stoddart, who have been renowned in the Australian food service equipment market since 1959.

At Anets -

"Quality is just the beginning"

SilverPLUS Gas Tube Fryers



Goldenfry Gas Tube Fryers



Platinum Series Gas Tube Fryers



Platinum Series Electric Fryers



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Innovative Heating



Split Pot

Split pot fryers have been specifically designed with separate pots making it the ideal solution in preventing flavour transfer from foods.

The Anets line up offers split pot models in both gas tube burner fryers and electric fryers to suit all customers requirements.

Gas Tube Burners

Anets offer a wide selection of fuel-efficient workhorse gas tube fryers. While not only offering great value for money the smart tube design ensures even heat distribution as well as energy efficiency due to a larger heat transfer area.

The versatile design makes for the perfect restaurant deep fryer, allowing operators to fry a wide variety of high-sediment foods producing the perfect crisp.



Fixed Immersed Heating Elements

The fixed immersed heating element design ensures fast recovery with ongoing safety throughout operation. This combination is ideal for operators who require less heat vented into the kitchen or for locations not setup for gas. The heating elements are submerged directly in the oil, making the electric fryers the most heat efficient fryer in the line-up.

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Silverline
Gas Tube Fryers

The Anets Silverline offers a selection of workhorse fryers.

Designed to give you great value for money the Anets Silverline has always proven to be popular with users.

Smart design features ensure your cooking oil recovers quickly and the customer gets perfect fried food.

- Tank - stainless steel construction
- Cabinet - stainless front and door - galvanized sides and back
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built-in integrated flue deflector and gas regulator
- Supplied with nickel plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension and clean out rod
- For optional extras and fryer accessories see page 20
- **5 year warranty on stainless steel frypot (pro-rata)**

ENERGY STAR

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35AS - Gas Tube Fryer
384mm x 769mm x 1201mm

3 x 152mm deep tube burners
Frypot Size - 356mm x 88mm x 356mm
16 - 18 litre oil capacity
95 MJ/hr



70AS - Gas Tube Fryer
512mm x 875mm x 1204mm

5 x 102mm deep tube burners
Frypot Size - 457mm x 127mm x 457mm
31 - 39 litre oil capacity
144 MJ/hr

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SilverPLUS
Gas Tube Fryers

SilverPLUS fryers use the highly efficient 'Gas Saver' tube burner design, providing optimum cooking output and efficiency while reducing flue temperatures.

Today more than ever, customers are aware of the cost of ownership.

The Anets SilverPLUS fryer will cost you slightly more upfront, however the cost of running the fryer will be dramatically less for the life of the fryer. Plus, your working environment will be much cooler due to the lower flue emissions.

- Highly efficient Energy Star® rated 'Gas Saver' tube burners
- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built-in integrated flue deflector and gas regulator
- Supplied with nickel plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension and clean out rod
- For optional extras and fryer accessories see page 20
- **5 year warranty on stainless steel frypot**

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40AV - Gas Tube Fryer

397mm x 813mm x 1172mm

3 x 102mm deep tube burners
Frypot Size - 356mm x 88mm x 356mm
16 - 18 litre oil capacity
74 MJ/hr



70AV - Gas Tube Fryer

498mm x 863mm x 1172mm

4 x 102mm deep tube burners
Frypot Size - 457mm x 127mm x 457mm
31 - 39 litre oil capacity
95 MJ/hr

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Goldenfry
Gas Tube Fryers

The Anets Goldenfry range now includes a wide variety of tube fryers using the inverted burner design to deliver efficiency and fast recovery.

The Goldenfry gas tube fryer can be used with inbuilt filter drawer systems.

- Highly efficient "inverted" tube burners
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door and sides
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit swith
- Built in integrated flue deflector and gas regulator
- Supplied with nickle plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension and clean out rod
- For optional extras and fryer accessories see page 20
- For filterbank options see page 16
- **10 year warranty on stainless steel frypot**

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AGG14 - Gas Tube Fryer
397mm x 876mm x 1172mm

4 x 102mm deep tube burners
Frypot Size - 356mm x 127mm x 356mm
19 - 21 litre oil capacity
119 MJ/hr



AGG14T - Split Pot Gas Tube Fryer
397mm x 876mm x 1172mm

4 x 102mm deep tube burners
2 x Frypot Sizes - 177mm x 127mm x 356mm
9 - 11 litre oil capacity per pan
100 MJ/hr



AGG14R Gas Tube Fryer
397mm x 876mm x 1172mm

4 x 152mm deep tube burners
Frypot Size - 356mm x 127mm x 356mm
19 - 21 litre oil capacity
128 MJ/hr



AGG18 Gas Tube Fryer
498mm x 876mm x 1172mm

5 x 102mm deep tube burners
Frypot Size - 457mm x 127mm x 457mm
31 - 39 litre oil capacity
145 MJ/hr

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Platinum Series
Gas Tube Fryers

The Anets Platinum series gas fryer are high efficiency fryers that deliver optimum performance while using minimal gas.

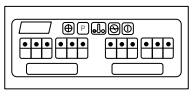
Platinum fryers are supplied standard with Anets Platinum burner technology incorporating a highly efficient Energy Star® rated atmospheric burner reaching up to 70% thermal efficiency and lower flue temperatures.

The patented burner also has a daily self-cleaning cycle, keeping burners tuned to operate in the most energy efficient manner.

- Energy Star® rated Platinum tube burners
- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door and sides
- 4 channel digital control is standard on all Anets Platinum fryers with melt cycle and boil out modes. Complete with backup solid state controller which can be switched on, should the digital control fail.
- Computer control option available
- Supplied with nickle plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension and clean out rod
- For optional extras and fryer accessories see page 20
- For filterbank options see page 16
- **10 year warranty on stainless steel frypot**

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Optional Computer Control Panel





AGP55D - Gas Tube Fryer
397mm x 876mm x 1172mm

4 x 102mm deep tube burners
Frypot Size - 356mm x 127mm x 356mm
19 - 21 litre oil capacity
88 MJ/hr



AGP55TD - Split Pot Gas Tube Fryer
397mm x 876mm x 1172mm

4 x 102mm deep tube burners
2 x Frypot Sizes - 177mm x 127mm x 356mm
19 - 21 litre oil capacity
88 MJ/hr



AGP60WD - Gas Tube Fryer
498mm x 876mm x 1172mm

5 x 102mm deep tube burners
Frypot Size - 457mm x 127mm x 356mm
25 - 30 litre oil capacity
110 MJ/hr



AGP75D - Gas Tube Fryer
498mm x 876mm x 1172mm

5 x 102mm deep tube burners
Frypot Size - 457mm x 127mm x 457mm
31 - 39 litre oil capacity
116 MJ/hr

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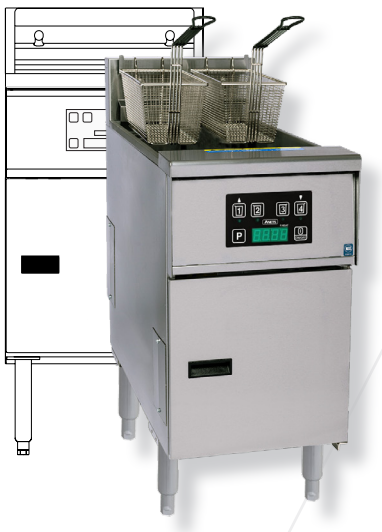
ANETS

Platinum Series
Electric Fryers

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.

All electric fryers can be used with an inbuilt frying system. Simply specify the combination you require and your Stoddart representative will price for you accordingly.

- Tank - Stainless steel construction
- Cabinet - Stainless steel front, door and sides - galvanised back
- 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 solid state controller which can be switched on should the digital control fail.
- Computer control option available
- Basket lifters available on AEP14 models
- Supplied with nickle plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension, clean out rod and brush
- For optional extras and fryer accessories see page 20
- For filterbank options see page 16
- **10 year warranty on stainless steel frypot**



AEP14XD - Electric Fryer

397mm x 876mm x 1010mm

Fixed immersed heating element design
Frypot Size - 356mm x 102mm x 356mm
18 - 23 litre oil capacity
14kW
3Ø + N + E

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AEP14D - Electric Fryer
397mm x 876mm x 1010mm

Fixed immersed heating element design
Frypot Size - 356mm x 102mm x 356mm
18 - 23 litre oil capacity
17kW
3Ø + N + E

Optional Computer Control Panel



AEP14TD - Split Pot Electric Fryer
397mm x 876mm x 1010mm

Fixed immersed heating element design
2 x Frypot Sizes - 177mm x 102mm x 356mm
9 - 11 litre oil capacity per pan
17kW
3Ø + N + E



AEP184RD - Electric Fryer
498mm x 876mm x 1010mm

Fixed immersed heating element design
Frypot Size - 457mm x 121mm x 356mm
23 - 30 litre oil capacity
22kW
3Ø + N + E



AEP18RD - Electric Fryer
498mm x 876mm x 1010mm

Fixed immersed heating element design
Frypot Size - 457mm x 121mm x 457mm
32 - 41 litre oil capacity
22kW
3Ø + N + E

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Filter Drawer Systems

Anets inbuilt filter systems, offer a quick and easy hands free - oil filtration solution. Frequently filtering of oil will extend its life providing customers with a consistently better tasting, fried product, every day!

Fast food restaurants across the world maximise the benefits of frequent filtration of oil and have done so for over 30 years.

The million dollar question is, "When should the oil be changed?"The decision should be based on the finished food quality and flavour of the product as well as colour and appearance of the oil. If the oil is very dark, lazy, smoking or foaming, then it is time for a change.

Filtering fryers involves some very important processes, including filter pads and possibly filter powder.

- 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 100 envelope papers, starter sample pack of filter powder, lids, clean out rod and brush

Goldenfry

Goldenfry gas tube fryer filter systems come standard with AGG14R 4 gas tube millivolt control fryers banked together

FDAGG214R - 2 Fryer Filter Drawer System 258 MJ/hr

FDAGG314R - 3 Fryer Filter Drawer System 387 MJ/hr

FDAGG414R - 4 Fryer Filter Drawer System 516 MJ/hr



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Platinum 55 Series

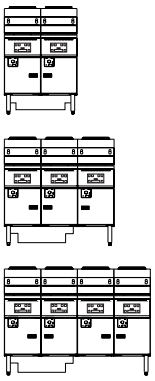
Platinum series gas filter drawer systems come with the AGP55 fryers banked together. Digital control as standard with optional computer control.

FDAGP255 - 2 Fryer Filter Drawer System 168 MJ/hr

FDAGP355 - 3 Fryer Filter Drawer System 252 MJ/hr

FDAGP455 - 4 Fryer Filter Drawer System 336 MJ/hr





Platinum 75 Series

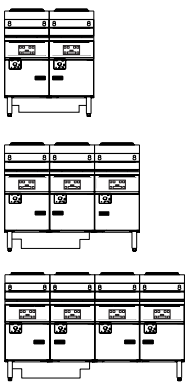
Platinum series gas filter drawer systems come with the AGP75 fryers banked together. Digital control as standard with optional computer control.

FDAGP275 - 2 Fryer Filter Drawer System 222 MJ/hr

FDAGP375 - 3 Fryer Filter Drawer System 333 MJ/hr

FDAGP475 - 4 Fryer Filter Drawer System 444 MJ/hr





Platinum Electric 14 Series

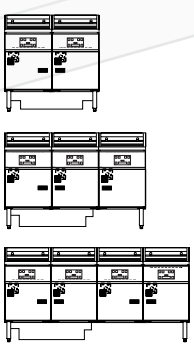
Platinum series gas filter drawer systems come with the AEP14 fryers banked together. Digital control as standard with optional computer control.

FDAEP214 - 2 Fryer Filter Drawer System 34 kW

FDAEP314 - 3 Fryer Filter Drawer System 51 kW

FDAEP414 - 4 Fryer Filter Drawer System 68 kW





Platinum Electric 18 Series

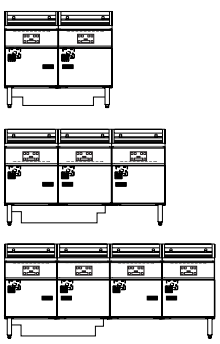
Platinum series gas filter drawer systems come with the AEP18 fryers banked together. Digital control as standard with optional computer control.

FDAEP218 - 2 Fryer Filter Drawer System 44 kW

FDAEP318 - 3 Fryer Filter Drawer System 66 kW

FDAEP418 - 4 Fryer Filter Drawer System 88 kW





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Culinaire®

Chip Dump

The Culinaire Chip Dump enhances productivity by providing an area to conveniently hold fried product so the fryers can keep production running in the kitchen.

Its compatible design is ideal to hold cooked product with two 500 watt Quartz infra-red heat lamps above the product. The infra-red lamps evenly disperse heat throughout the cooked product, maintaining the optimum serving temperature before serving. The 100mm deep curved perforated crumb tray aids serving and helps to aerate the product during holding.

- Can slot into any existing or new fryer line-up
- Used for keeping chips and other fried foods warm before serving
- 2 x 500W Quartz IR bulbs utilised above the product for heating
- The infra red heat evenly disperses throughout the product
- 100mm deep curved and perforated tray aids in scooping of chips
- Holes in tray aid to aerate the chips (stop from getting soggy)
- ON/OFF toggle switch on side of heat assembly for simple operation
- Unit comes with door and shelf for added storage
- Heat lamp assembly is removable for easy cleaning
- Complete stainless steel construction

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CH.CD.35AS - Chip Dump

400mm x 769mm x 1353mm

1kW

10 A plug and lead fitted

CH.CD.FBR - Chip Dump

400mm x 787mm x 1345mm

1kW

10 A plug and lead fitted

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Fryer Accessories

Anets offer a wide range of quality accessories to suit the entire fryer offering

Capping Strips

Capping strips join two fryers together while preventing grease migration between adjoining fryer cabinets. Sizing varies in relation to unit.



SPAN.CS70AS - 70AS Silverline Gas Fryers
SPAN.CS14GGP - AGG and AGP 356mm wide Gas Fryers
SPAN.CS18GGP - AGG and AGP 457mm wide Gas Fryers
SPAN.CS14AEP - AEP 356mm wide Electric Fryers
SPAN.CS18AEP - AEP 457mm wide Electric Fryers

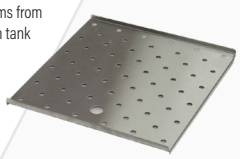
Splashguards



SPAN.SG1 - 35AS, 40AS, 40AV, 70AV, AGG, AGP and AEP Gas and Electric Fryers
SPAN.SG3 - 70AS Gas Fryers

Fish Plates

Fish Plates replace tube/element rack or tube/element screen. Plates sit on the burner tubes or electric elements. Perfect for use when free-float frying while prevents large food items from dropping down into the cold zone. All fish plates vary on tank dimensions.



SPAN.FP14 - 356 x 356mm frypots
SPAN.FP18 - 457 x 457mm frypots
SPAN.FP184 - 457 x 356mm frypots

Castors



SPAN.RCWB - 152mm (6") leg fryers
2 x 125mm (swivel castors with brakes for front)
Suits Silverline tube and Electric and 14GS.CS Fryers



SPAN.RCNB - 152mm (6") leg fryers
2 x 125mm (fixed castors without brakes for rear)
Suits Silverline tube and Electric and 14GS.CS Fryers

SPAN.RCSW.9 - 229mm (9") leg fryers
4 x 229mm (swivel castors with leg extensions)
Suits SilverPlus tube, Goldenfry tube, Platinum tube and Electric fryers

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