

High Output Gas Fryers

SLG40 - Single tank gas fryer - 2 Burner

FEATURES:

- 2 unique tapered elliptical burners tubes provide 14% more heat transfer area than competitive models
- Pulse ignition for easy lighting
- Stainless steel fry tank has a 5 year warranty - 20 litre capacity
- Large drain valve 1 1/4" prevents clogging

- Supplied with 2 baskets and clean out rod
- Stainless steel fry tank
- Cooking capacity 60lbs of fries per hour (27kg)
- Frying area 360w x 360d

OPTIONS:

- Castors - £120

Model	Dimensions	BTU's	List Price
SLG40	400w 700d 900h	90,000 - 1/2"	£1,095



SLG4040 Twin tank gas fryer - 4 Burners

FEATURES:

- 2 unique tapered elliptical burners tubes provide 14% more heat transfer area than competitive models
- Pulse ignition for easy lighting
- Stainless steel fry tank has a 5 year warranty - 20+20 litre capacity
- Large drain valve 1 1/4" prevents clogging

- Supplied with 2 baskets per tank and clean out rod
- Stainless steel fry tanks
- Cooking capacity 120lbs of fries per hour (54kg)
- Frying area 360w x 360d - per tank

OPTIONS:

- Castors - £120

Model	Dimensions	BTU's	List Price
SLG4040	800w 700d 900h	180,000 - 2 x 1/2"	£2,090



SLG100 - 4 Burner

FEATURES:

- 4 unique tapered elliptical burners tubes provide 14% more heat transfer area than competitive models
- Pulse ignition for easy lighting
- Stainless steel fry tank has a 5 year warranty - 32 litre capacity
- Large drain valve 1 1/4" prevents clogging

- Supplied with 2 baskets and clean out rod
- Stainless steel fry tank
- Cooking capacity 90lbs of fries per hour (40kg)
- Frying area 460w x 460d

OPTIONS:

- Castors - £120

Model	Dimensions	BTU's	List Price
SLG100	500w 790d 900h	150,000 - 1/2"	£1,795



High Output Gas Fryers + Fish Fryer / Boiler



14GSU - Easy clean tank

FEATURES:

- Open fryer tank with slope sides forces food particles to fall into the easily accessible cold zone - no burner tubes
- Pulse ignition for easy lighting
- Unique cross fire burners provide a 4 sided heating system for fast recovery times
- Fully insulated cabinet keeps the kitchen cool
- Stainless steel fry tank has a 5 year warranty - 22 litre capacity

- Fully insulated cabinet keeps the kitchen cool
- Large drain valve 1 1/4" prevents clogging
- Supplied with 2 baskets and clean out rod
- Cooking capacity 70lbs of fries per hour (32kg)
- Frying area 353w x 370d

OPTIONS:

- Castors - £120
- Sediment basket - £120

Model	Dimensions	BTU's	List Price
14GSU	400w 790d 900h	111,000 - 3/4"	£2,350

Easy Clean

Easy Clean

FB24 - Fish Fryer / Boiler

This versatile flat bottom boiler / fryer is ideal for cooking products which require frying or boiling. Fried products include wet battered fish, tempura shrimp, fries and water cooked products such as lobster, crab and corn on the cob. The expansive 24" x 24" gives plenty of cooking surface area. It is supplied on 15" legs as standard but can be cabinet based with in-built filtration.

FEATURES:

- Flat bottom fryer tank made of stainless steel has a depth of 220mm and comes with a 5 year warranty
- Temperature range 93° - 204°C
- 800 copper flashed heat exchangers welded to bottom of tank for greater heat transfer resulting in energy savings and higher recovery
- Open fryer tank with slope sides forces food particles to fall into the easily accessible cold zone - no burner tubes
- Piezo ignition for easy lighting
- Large drain valve 1 1/4" prevents clogging
- Capacity 27 ltrs - 40 ltrs
- Frying area 610mm x 610mm
- Supplied with fish grate

OPTIONS:

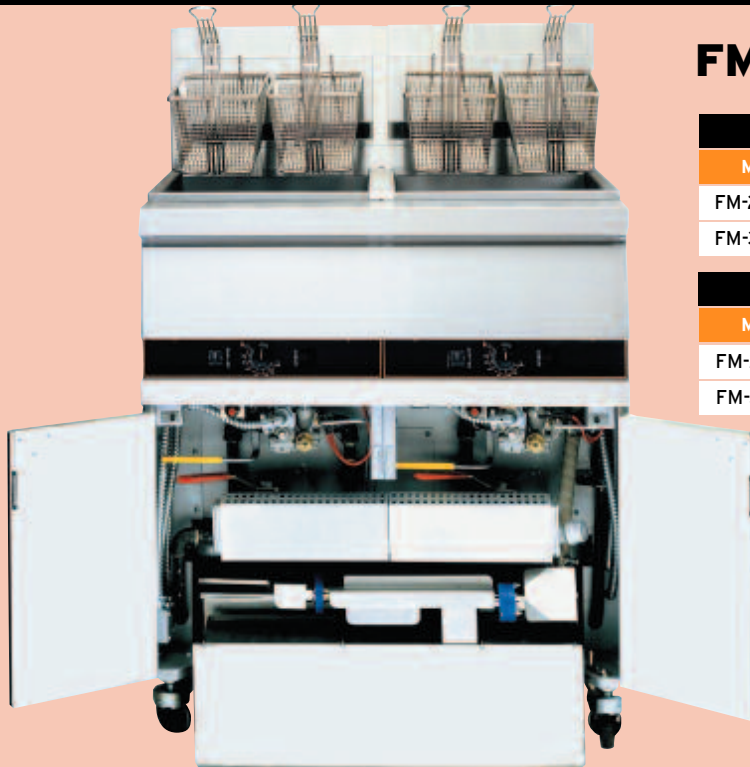
- Rear holding shelf - as image shown - £140
- Tank divider - allows different products to be cooked - £285
- Fryer cover - £195
- Front drain tray - £390
- Side mounted water fill tap (Please specify which side) - £430



Model	Dimensions	BTU's	List Price
FB24 - On legs	650w 890d 910h	120,000 - 3/4"	£4,985
FB24C - With Filtration	650w 890d 910h	120,000 - 3/4"	£8,990

Filtration Fryers

FM Series Filtration Fryers



Gas Fryers			
Model	Dimensions	Tanks	Power
FM-214GSU	790w 790d 900h	2	222,000btu - 2 x 3/4"
FM-314GSU	1185w 790d 900h	3	333,000btu - 2 x 3/4"

Electric Fryers			
Model	Dimensions	Tanks	Power
FM-214SLE	790w 790d 900h	2	2 x 17kw - 415v
FM-314SLE	1185w 790d 900h	3	3 x 17kw - 415v

OPTIONS: (BOTH MODELS)

- Digital programmable controls on electric models (10 menus)
- Automatic basket lift on electric models
- Hose assembly for oil disposal
- Sediment basket
- Fryer lid
- Filter paper (pack of 100)

For pricing on these products please contact the office on 01455 55 99 69

FEATURES: (BOTH MODELS)

- Stainless steel portable filter tank is easily removable for cleaning
- Safety interlock shuts off burners to prevent empty fryer tank from heating
- Open fryer tank with slope sides forces food particles to fall into the easily accessible cold zone - no burner tubes on gas models - tilting element on electric
- Millivolt thermostat on gas models with pulse ignition for easy lighting
- Unique cross fire burners provide a 4 sided heating system for fast recovery times on gas models
- Fully insulated cabinet keeps the kitchen cool
- Stainless steel fry tank has a 5 year warranty - 22 litre capacity
- Fully insulated cabinet keeps the kitchen cool

Digital programmable control available on electric fryers



Filtronic series - with chip dump

Gas Fryers			
Model	Dimensions	Tanks	Power
214GSUFC	1170w 790d 900/1400h	2	222,000btu - 2 x 3/4"
314GSUFC	1560w 790d 900/1400h	3	333,000btu - 2 x 3/4"

Electric Fryers			
Model	Dimensions	Tanks	Power
214SLEFC	1170w 790d 900/1400h	2	2 x 17kw - 415v
314SLEFC	1560w 790d 900/1400h	3	3 x 17kw - 415v

For pricing on these products please contact the office on 01455 55 99 69



Chip dump with filter can be supplied left / right or centrally

Heavy Duty, High Output Gas Griddles

5 YEAR
chrome plating
warranty



Chrome and Steel Griddles

Ask any chef who has ever used a chrome griddle, and you'll find out why chrome outshines all the rest. Superior cooking performance delivers pure food flavour and an easy to clean mirror like finish, maintains an attractive appearance. Perfect for display kitchens. You get more thorough cooking performance because chrome minimises heat radiation and maximises heat conduction. This means more heat goes into the food, not the air, so you can cook faster with less food shrinkage.

FEATURES:

- 3/4" steel plate precision ground highly polished and plated with an optional hard chrome finish
- 1 30,000 BTU burner per 305mm individually controlled
- Snap action gas thermostat with a temperature range of 93 - 288°C - No electrics needed
- Piezo ignition
- All stainless steel construction except rear
- Large grease trough in front of griddle plate
- Large capacity grease drawer easily accessible under cabinet and fitted with anti-splash guard
- Supplied with 4" adjustable chrome plated legs
- Supplied with chrome griddle cleaning kit which includes:
 - 4" scraper with 10 blades
 - 1 can Allshine plate cleaner
 - 1 cleaning brush

OPTIONS:

- 8" Polypropylene cutting board with brackets - £POA
- 10" Removable splash back - £POA
- Mobile stand - £POA
- Side grease drawer - £POA

Options



Cutting board

Left or right hand side grease drawer
- No charge

WHY CHROME OUTSHINES STEEL

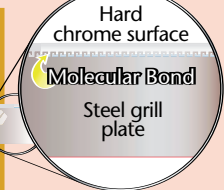
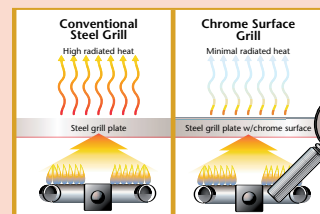
Chrome grills maintain a hot grill plate without radiating much heat, so your chef stays cool while the food touching the grill surface cooks fast. The reason is simple.

If you've ever touched a chrome car bumper that's been in the sun, you know it's much hotter than the metal surface of the car. That's because the painted steel emits heat at a very high rate.

Chrome, on the other hand, does not emit heat very well. Instead it traps the heat on the surface, making it extremely hot to the touch.

WHY ANETS OUTLASTS ALL OTHERS

Conventional hard chrome processes merely apply a layer of chrome to the surface of the steel. Anets' proprietary process, however, produces a finish that micropenetrates the steel and becomes one with the grill plate. This prevents cracking and intensifies the chrome's hardness.



Chrome / Mirror finish

Model	Dimensions W x D x H	Cooking area	Burners	KW's	List Price
SGC24	615x755x455	610 x 610	2	17.6	£3,990
SGC36	920x755x455	915 x 610	3	26.4	£5,995
SGC48	1225x755x455	1220 x 610	4	35.2	£6,757
SGC60	1530x755x455	1525 x 610	5	44	£8,320
SGC72	1835x755x455	1830 x 610	6	53	£9,950

Polished steel finish

Model	Dimensions W x D x H	Cooking area	Burners	KW's	List Price
SG24	615x755x455	610 x 610	2	17.6	£2,690
SG36	920x755x455	915 x 610	3	26.4	£3,435
SG48	1225x755x455	1220 x 610	4	35.2	£3,990
SG60	1530x755x455	1525 x 610	5	44	£4,750
SG72	1835x755x455	1830 x 610	6	53	£5,455