

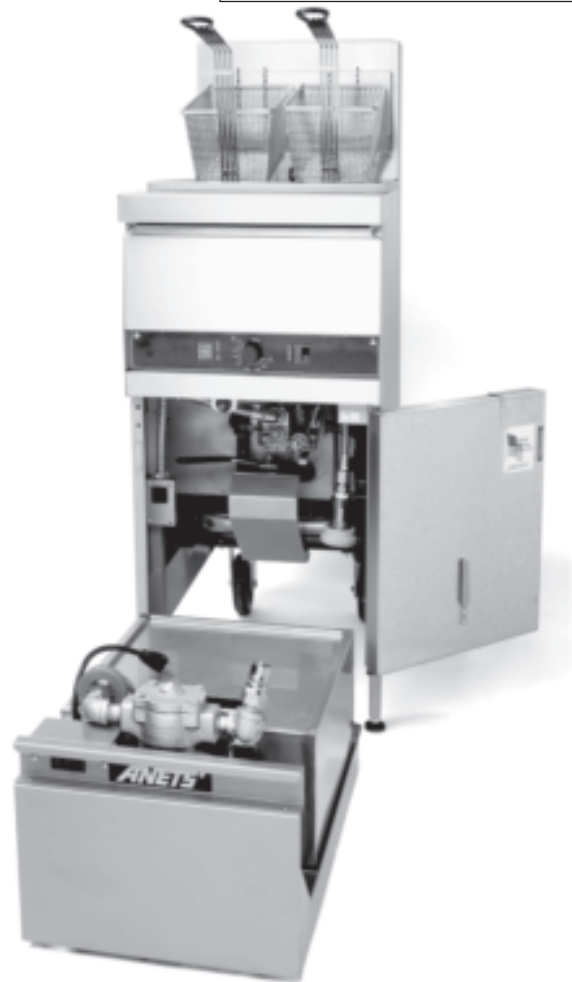
Item No.

New Anets Product Combines Top Of The Line MX Fryer With A Filter System Conveniently Located In The Same Cabinet

This complete all-in-one fryer/shortening filtration system incorporates all the construction features and production capacity of an MX fryer coupled with the easy to operate and clean Filter Mate filter system. Utilizing just a little more depth, the design maintains the ergonomic 35.5" working height along with the standard 15.75" fryer width. High production and outstanding recovery from the patented Anets heating system provides perfectly fried food. The quick 2-step hands-free filtering process cleans and purifies the shortening for a great tasting product and longer shortening life.

FRYER STANDARD FEATURES

- Stainless steel frypot has a lifetime warranty
- Stainless steel sides, front panel, trim, door and backsplash
- Top quality stainless steel frypot provides efficient uniform heat transfer
- Open vat design with sloped sides forces food particles to rapidly fall into the easily accessible cold zone
- Unique crossfire burners provide a 4 sided heating system
- Fully insulated cabinet keeps the kitchen cool
- Dual (35 to 50 lb.) shortening levels for varying cooking capacities
- Recessed Lexan faced control panel protects controls from damage
- Stainless steel basket hanger lifts off for easy cleaning and access to the backsplash



A N E T S
GoldenFry™



FILTER STANDARD FEATURES

- Large 50 lb shortening capacity
- Easy quick disconnect assembly
- New Anets filter screen eliminates clogging using special envelope style filter paper
- Filter intake draws shortening from the top and bottom leaving virtually no shortening residue
- Safety interlock shuts off burners to prevent empty frypot from heating
- Optional hose available for shortening disposal
- Stainless steel open filter tank is removable for easy cleaning





FRYER SPECIFICATIONS

- Model MX14E-SFF, Single MX14 with Filter System
- Certification UL, CUL, NSF
- BTUH 111,000
- Gas Pressure NG 3.5" WC, LP 10" WC
- Gas Connection 3/4" NPT
- Electrical Requirements 120V, 60Hz, 1 Ph, 10 Amps (Combined Unit)
- Thermostat Electric snap action type
- Temperature Range 200° to 375°F, (93°-191°C)
- Burners Atmospheric pre-mix
- Hi-limit Safety control turns off main gas supply at 440°F (227°C)
- Safety Pilot 100% gas shut off valve
- Spark Ignitor Piezo electric
- Frypot Stainless steel
- Cabinet All Stainless Steel construction, excluding rear
- Shortening Capacity 35 lbs - 50 lbs
- Cooking Capacity 80 lbs of fries per hour
- Cooking Area 14" x 14.5" (36cm x 37cm)

FILTER SPECIFICATIONS

- Electrical Requirements 120V, 60Hz, 1Ph, 10 Amps (Combined Unit)
- Motor 1/3 HP
- Pump Speed 5 Gallons per minute
- Casters 2"
- Filter Tank Stainless steel
- Shortening Capacity 50 lbs

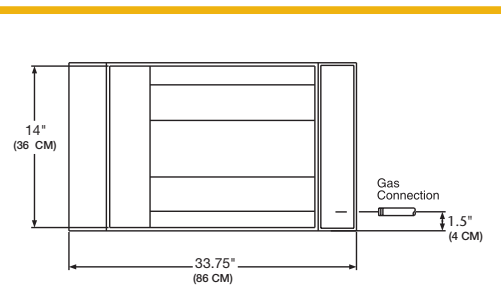
STANDARD ACCESSORIES

- 2 Twin nickel plated baskets
- Rack type basket support
- Clean out rod
- 6" Adjustable legs
- Drain pipe extension
- 100 Filter envelopes

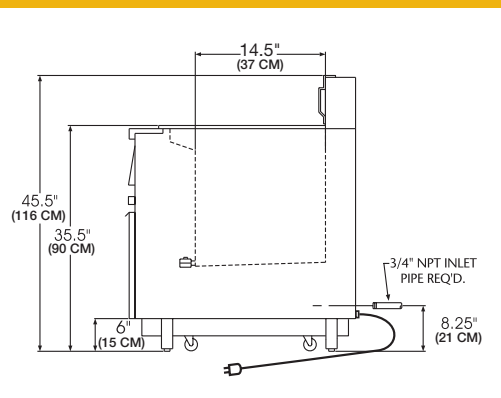
OPTIONS AND ACCESSORIES

- Fri-Tronic™ 2, 8, 16 product controllers
- Electronic ignition
- Solid State thermostat
- Sediment tray
- Single or triple baskets
- Drain table
- Front drain tray
- Fryer cover
- 2 Rigid casters (rear only)
- Hose assembly for shortening disposal
- Cleaning brush
- Filter powder
- Filter envelopes

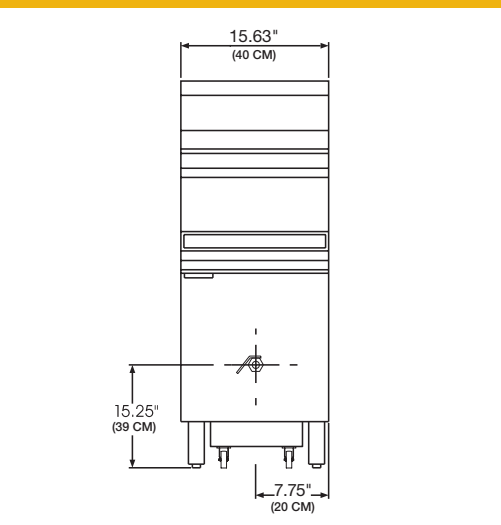
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Top View



Side View



Front View