



Project _____

Item No. _____

Quantity _____

Anets Platinum Models (AEP) 14 (R,X), 14T (X), 18 (R) Fryer



APPLICATION

For High Production Electric frying specify Anets Platinum electric Models AEP14 (R,X), 14T (X), or 18 (R) fryers. The Solstice electric fryer comes in numerous sizes to match different product frying applications and uses highly reliable fixed heating elements and environmentally friendly mercury-free contactors. For precise temperature control the fryer comes standard with a behind the door solid state thermostat with melt cycle and boil out modes. For additional timer capability the optional digital control and the elastic time computer are available and can be used with our optional labor saving highly reliable basket lift system.

MODELS AVAILABLE

AEP14 Series (40-50 lbs, 14 x 14" fry area)

- AEP14 17kW/hr
- AEP14R 22kW/hr
- AEP14X 14kW/hr

AEP14T Series (20-25 lbs, 7 x 14-9/32" fry area per side for this twin vat fryer)

- AEP14T 17kW/hr (8.5kW per tank side)
- AEP14TX 14kW/hr (7kW per tank side)

AEP18 Series (70-90 lbs, 18 x 18" fry area)

- AEP18 17kW/hr
- AEP18R 22kW/hr

STANDARD FEATURES

- Tank - stainless steel construction
- Cabinet - stainless steel front, door and sides.
- Fixed heating elements for EnergyStar™** performance
- Solid State T-Stat (SSTC) w/melt cycle & boil out mode
- Mercury Free heating contactors
- High Temperature safety limit switch
- Drain valve interlock
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- 9" (22.9 cm) adjustable legs, easier access to clean
- Element rack
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Fryer cleaning brush
- Fryer cleaner sample packet
- Choice of basket options:
 - 2-Black handle twin baskets
 - 1-Full basket (not available on 14T or Basket Lifts)

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Digital Controller (2 timers w/ melt cycle & boil out mode)
- I12 Button Controller (12 menu button)
- Backup thermostat (only on Digital and I12 button)
- Battery Spark Ignitor
- Basket Lift (must be ordered with Digital control or Computer)
- Stainless steel back (not available with basket lift)
- 9" (22.9 cm) adjustable rear and front locking casters
- Tank cover
- 3-Triple Baskets (not available on 14T)
- Consult Factory for other basket configurations
- Splash Guard reversible 6" 8" 12" 18"
- Work shelves call factory for specifications and availability.
- Fish Grids only available on AEP18 and AEP18R
- Institutional Prison security package
- Filter System Options
 - Filter Drawer see spec sheet for details
 - SoloFilter see spec sheet for details
- 6' Power Cord (14KW and 17KW 3ph, 208V or 240V 3Phase only)

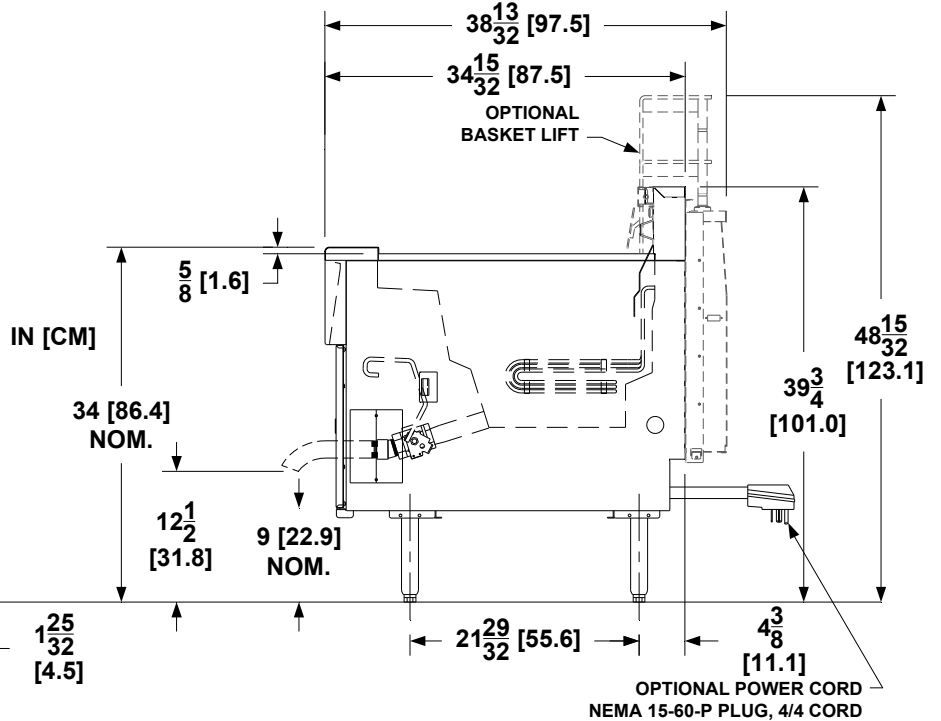
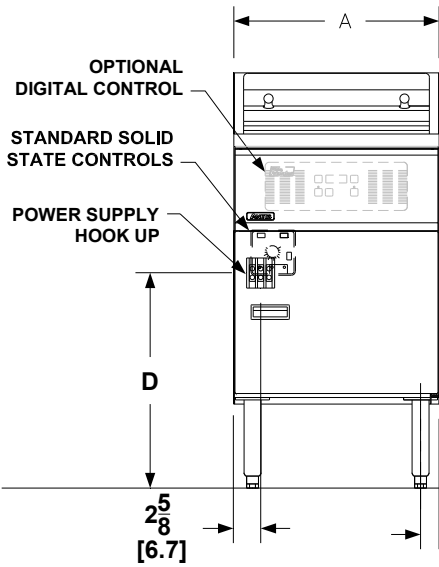
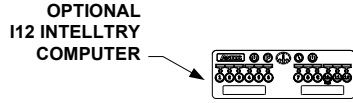
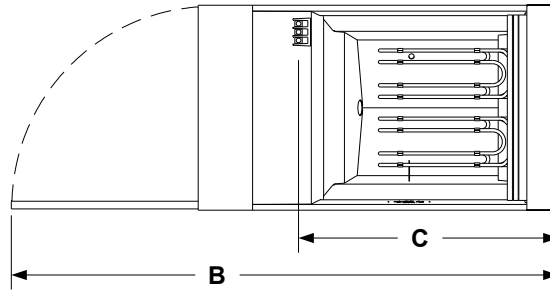
Anets Platinum Models (AEP) 14 (R,X), 14T (X), 18 (R) Fryer



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TABLE				
MODEL	DIM A	DIM B	DIM C	DIM D
AEP14 (R,X),14T (X)	15 5/8 [39.7]	48 5/16 [122.8]	21 27/32 [39.7]	21 5/8 [39.7]
AEP18 (R)	19 5/8 [49.8]	52 5/16 [132.9]	24 27/32 [63.1]	20 5/8 [52.4]



OPTIONAL POWER CORD
NEMA 15-60-P PLUG, 4/4 CORD

INDIVIDUAL FRYER SPECIFICATIONS			SHIPPING INFORMATION (Approximate)			
Model	Cooking Area & Depth	Oil Capacity	Shipping Weight	Shipping Weight w B/L	Shipping Crate Size H x W x L	Shipping Cube
AEP (14,14R,14X)	14 x 14 x 4 in (35.6 x 35.6 x 10.2 cm)	40-50 lbs (18-23 kg)	200 lbs (91 kg)	250 lbs (113 kg)	45 x 19 x 36 in 1143 x 483 x 914 cm	17.8 ft ³ 0.5 m ³
AEP (14T,14TX) * per Tank side	7 x 14 9/32 x 4 in * (17.8 x 36.3 x 10.2 cm)	20-25Lbs * (9-11.5 kg)	230 lbs (104 kg)	280 lbs (127 kg)	45 x 19 x 36 in 1143 x 483 x 914 cm	17.8 ft ³ 0.5 m ³
AEP (18,18R)	18 x 18 x 4-3/4 in (45.7 x 45.7 x 12.1cm)	70-90 lbs (32-41 kg)	226 lbs (103 kg)	276 lbs (125 kg)	59 x 23 x 44 in 1498 x 584 x 1117 cm	34.6 ft ³ 1.0 m ³

ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)											
		Single Phase (2 wire + ground)					3 Phase (3 wire + ground)			3 Phase "Y" (4 wire + ground)			
Model	KW/Hr	208V	220V	230V	240V	480V	208V	220V	240V	480V	380/220V	400/230V	415/240V
AEP (14, 14T, 18,)	17	82	78	74	71	36	48	45	41	21	26	25	24
AEP (14R, 14T, 18R)	22	106	100	96	92	46	62	58	53	27	34	32	31
AEP (14X, 14TX)	14	67.3	64.7	60.9	58.3	29.2	38.9	36.7	33.7	16.8	21.3	20.2	19.5

Note: 1. Each fryer requires its own separate power cord. 2. Power supply for Basket Lifts is wired into the fryer's high voltage line terminal block, except for 480V which requires another separate 115V (6.8 amp) power cord connection to the unit.

SHORT FORM SPECIFICATIONS

Provide Anets Platinum Electric Model (AEP xxx) electric fryer. Fryer shall be xx-xx lbs oil capacity, xxx kW/hr, "xx by xx" cook area, SS peened tank, stainless front, door, sides. Fixed immersion type heating elements with high temp alloy sheath, mercury-free contactors, drain valve interlock, 1-1/4" full port drain, 3/16" bottom hinge with standard behind the door solid state thermostat with melt cycle and boil out (or specify optional digital or I12 button controls). Provide options and accessories as follows.