

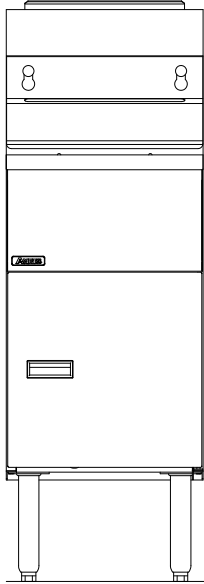


Project _____

Item No. _____

Quantity _____

Anets Gold Models (AGG) 14, 14R, 14T, 18



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STANDARD SPECIFICATIONS

BASICS

- AGG14 (40-50 lbs, 14 x14" fry area, 110 Kbtu/hr)
- AGG14R (40-50 lbs, 14 x14" fry area, 122 Kbtu/hr)
- AGG14T (20-25 lbs, 7 x14", 50 Kbtu/hr per side for this twin tank, 100 Kbtu/hr total)
- AGG18 (70-90 lbs, 18 x 18" fry area, 140Kbtu/hr)

CONSTRUCTION

- Welded tank with extra smooth peen finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides and splash back

CONTROLS

- Atmospheric burner/baffle design.
 - Increases cooking production
 - Lowers flue temperature
 - Improves working environment
 - Generates more production per BTU
- Thermostat maintains selected temperature automatically between 200°F and 400°F (93°C and 190°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, and automatic valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- High Temperature limit switch safely shuts off all gas flow if the oil temperature exceeds the upper limit.

OPERATIONS

- Battery Spark Ignitor makes lighting pilot quick and easy. (CE, Australia and Canada only)
- Front 1.25" (32mm) NPT drain for quick draining.

STANDARD FEATURES

- Tank - stainless steel
- Cabinet – stainless steel front & door
- galvanized sides & back
- Millivolt Thermostat
- High temperature safety limit switch
- Built-in integrated flue deflector
- 1.25" (32mm) full port drain valve
- Two twin fry baskets (regular mesh)
- Tube rack
- Drain extension
- Clean out rod
- Removable basket hanger
- 6" (152mm) adjustable legs

AVAILABLE OPTIONS & ACCESSORIES

(at additional cost)

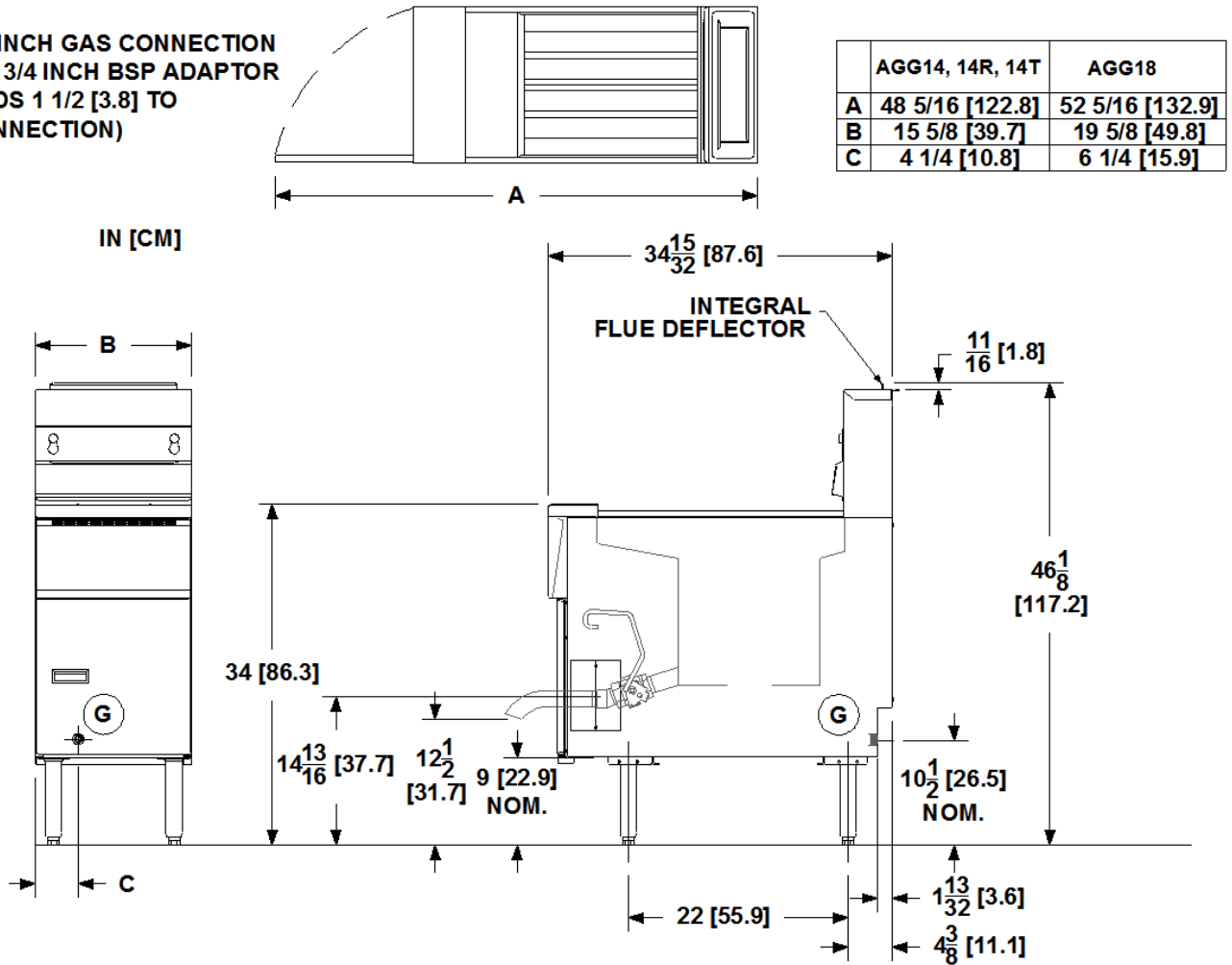
- Fry basket alternatives (triple, single square, fine mesh, (etc)
- Fry pot covers
- 6" (152mm) adjustable rear and front locking



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ⓐ 3/4 INCH GAS CONNECTION
(CE 3/4 INCH BSP ADAPTOR
ADDS 1 1/2 [3.8] TO
CONNECTION)



INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
AGG14 & AGG14R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)
AGG14T per side	7 x 14 in (17.7 x 35.6 cm)		20 - 25 Lbs (9 -11 kg)
AGG18	18 x 18 in (45.7 x 45.7 cm)		75 Lbs (34 kg)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
AGG14 & AGG14R	208 Lbs (95 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ . (1.0m ³)
AGG14T per side	230 Lbs (104 kg)		
AGG18	226 Lbs (103 kg)		

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS

Gas Type	Store Supply Pressure *	Burner Manifold Pressure	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)	

CLEARANCES (Do Not Curb Mount)

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

SHORT FORM SPECIFICATION

Provide Anets AGG Series Gas Model (AGG xxx) tube fired high production gas floor fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, stainless steel peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Provide options and accessories as follows:

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