GOLDENFRY TUBE FILTER DRAWER SYSTEM

FDAGG214R



PROJECT	
ITEM	
QUANTITY	
DATE	

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

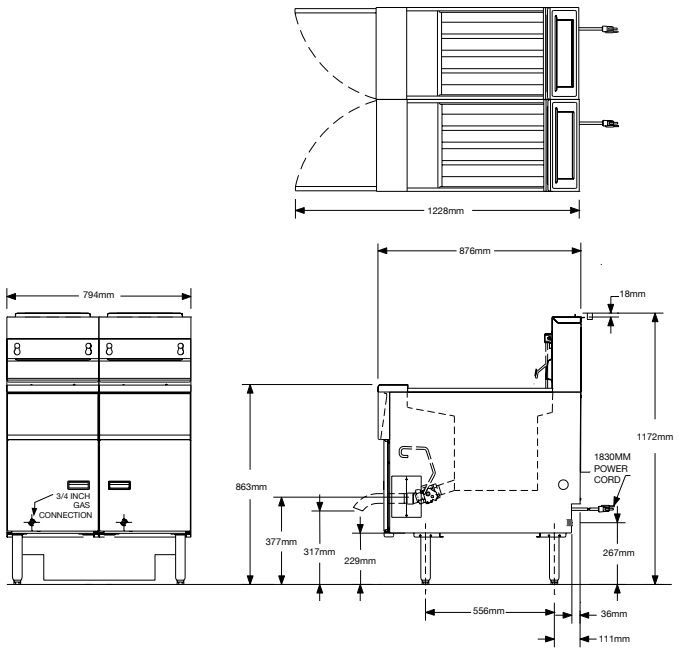
FEATURES & BENEFITS:

- Goldenfry tube fryer filter systems come standard with AGG14R 4 gas tube millivolt control fryers banked together
- Millivolt control - 2 fryer filter drawer system
- 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

TECHNICAL DATA:

Dimensions (W x D x H):	794 x 876 x 1172
Total Weight:	190Kg
Cooking Area (W x D x H):	356 x 356 x 127mm (x2)
Oil Capacity:	19-21 Litres per tank

GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.7 kPa	2.74 kPa
Operating Pressure	1.0 kPa	2.5 kPa
Total Gas Supply	258MJ/Hr	258MJ/Hr
	3/4" BSP connection	



NOTE: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure when all appliances are full on.

240 Volt 10Amp connection required to run filter system.

NSF · The Australian Gas Association · CE 0063

Due to continuous product research and development, the information contained herein is subject to change without notice.

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