

Item No.

Built To Anets Standards, Priced For Today's Market, The SilverLine Fryer From Anets

Anets provides the best value in frying with the new SLG40 gas fryer. The improved design provides an affordable fryer that keeps up with load after load of production. The heating system has been engineered for maximum efficiency and cleanability. Using 2 burner tubes equipped with computer designed radiants, this fryer requires only 90,000 BTU (26 kW) (95 Mj) input to achieve maximum cooking capacity. The unique shape of the tubes allows easy access to all areas of the frypot. Center mounted snap action thermostat responds quickly to fry loads. The Anets SLG40 is built to perform, easy to clean, and priced to purchase today.

STANDARD FEATURES

- Stainless steel front, door and trim are standard features
- 90,000 BTUH (26 kW) (95 Mj) from only two tubes, easiest model on the market to clean
- Computer designed radiant enable the burners to efficiently reach 45,000 BTUH (13 kW) (47 Mj) per burner tube
- The unique tapered elliptical tubes provide 14% more heat transfer area than competitive models (see **Design Features** on back)
- Outstanding serviceability, all components easily accessible and replaceable from the front
- Stainless steel basket hanger lifts off for easy cleaning
- Food particles fall below burner tubes into cold zone to prolong shortening life
- Large 1-1/4" (3.2 cm) ball-type full port drain valve prevents clogging



ANETS
SilverLINE™



ANETS'

ANETS INC PO BOX 501, CONCORD, NH 03302-0501
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We reserve the right to change specifications without notice and without incurring any
Obligation for equipment previously or subsequently sold.

Anets SilverLine 14 Gas Fryer

Model SLG40

SPECIFICATIONS

- | | |
|---------------------------|--|
| ■ Model | SLG40, Stainless steel frypot |
| ■ Certification | CE, CSA, NSF |
| ■ Gas Input | 90,000, BTU/hr. (26 kW) (95 MJ) |
| ■ Gas Pressure | NG 3.5 WC (8.7 mbar) (0.87 kPa)
LP 10 WC (25 mbar) (2.5 kPa) |
| ■ Gas Connection | ½" NPT (1.2 cm) (12.7 mm) |
| ■ Electrical Requirements | None |
| ■ Thermostat | Snap action millivolt control |
| ■ Temperature Range | 175 -375 F, (79 -190 C)
Safety control turns off gas supply at
428 F (220 C) |
| ■ Hi-Limit | 100% gas shut off valve |
| ■ Safety Pilot | Cast iron, atmospheric |
| ■ Burners | Stainless steel |
| ■ Frypot | Door, stainless steel Backsplash,
stainless steel Basket Hanger, stainless
steel |
| ■ Cabinet | |
| ■ Shortening Capacity | 40-50 lbs (18- 23 kg) |
| ■ Frying Area | 14 x 14.5 (36cm x 37cm) |
| ■ Shipping Weight | 145 lbs.(66 kg) |
| ■ Warranty | 1 year parts and labor |

STANDARD ACCESSORIES

- 2 Twin nickel plated baskets
- Rack type basket support
- 6" (15.2 cm) Adjustable legs
- Drain pipe extension
- Flue extension/Diverter

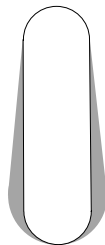
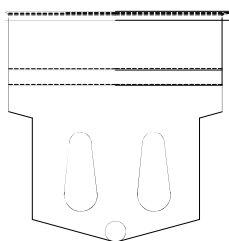
OPTIONS AND ACCESSORIES

- Single or triple baskets
- Casters

DESIGN FEATURES

Two Tubes

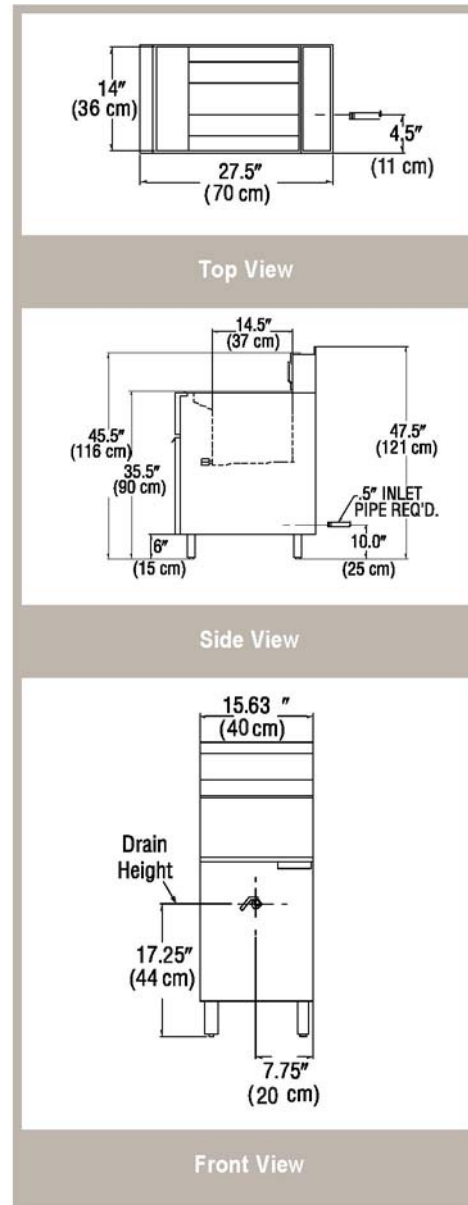
- Easier to clean
- Optimum access to cold zone



OTHERS

Tapered Elliptical Shape

- 14% more surface area for heat transfer
- Food particles cannot accumulate on top of tubes



Specifications subject to change without notice.



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