

Fast Recovery. Sure-Fire Quality. The Dependable Anets GoldenFRY™ Series of Fryers

Fry Fast and Easy With the Anets GoldenFRY™ 14" High Efficiency MX Series Gas Fryer



Model MX-14E

When great food and on-the-ball service are your top draws, select an Anets MX Series Fryer for your kitchen lineup. The energy-efficient design, easy-cleaning features and lasting construction of the Anets 14" High Efficiency Premier Gas Fryer make it your best value for top-quality frying.

- **Fast Recovery**—Multiple rows of copper-flashed heat exchangers maintain direct heat transfer to the fry pot, saving time while ensuring temperature recovery and food quality.
- **Efficient Heating**—111,000 BTUH crossfire burners cook like a 145,000 BTUH fryer because the unique four-sided heating system and the triclaid stainless steel fry pot maintain and spread heat evenly.
- **Easy Cleanup**—A special open vat design has sloped sides that send food particles into an easily accessible cold zone. Plus, the stainless steel cabinet and Lexan®-faced control panel are durable and easy to wipe down.
- **Lifetime warranty on fry pot.**

Ensure Product Consistency With an Auto Basket Lift

Model MX-14AA

This dependable model incorporates all the features of the MX Series fryers with two automatic twin basket lifts. Operators can maintain consistent frying with little supervision time. Available with digital solid-state controllers.



Secure Years of Service With the Anets GoldenFRY™ 14" Standard Gas Fryer

Model 14GS

To help you make a lasting impression with your customers, Anets built its GoldenFRY 14" Standard Gas Fryer to provide top-quality service for years. Innovative design and stainless steel construction combine to make a dependable fryer that cooks efficiently at 111,000 BTUH, and is easy to clean. Features include:

- A four-sided heating system with crossfire burners.
- A triclad stainless steel fry pot for maximum heat transfer.
- An open vat that provides extra-wide access to the cold zone.
- A thermostat located behind the door to protect against damage.
- Lifetime warranty on fry pot.



Anets Design Innovations Are Worth Their Weight in Gold

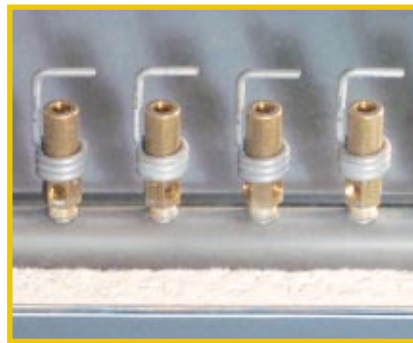
Copper-Flashed Heat Exchangers

MX models only



Efficiently transfer heat to the shortening and maintain consistent cooking temperatures for minimal food oil absorption. You have a perfectly fried product that is tops in taste and appearance.

Crossfire Burners



Distribute an even "halo of heat," insulated by a high-density, rigid mineral wool material in the compartment's front, sides, door and flue. Combined, these features establish a highly efficient heating system.

Triclad Stainless Steel Fry Pot



Includes two stainless steel sheets and a mild steel core to allow for efficient heat transfer and easy cleaning.

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Satisfy Even More Customers With the Anets GoldenFRY™ Batch Fryers

Start Increasing Volume With the Anets GoldenFRY™ 18" Gas Fryer

Models 18E & 18EG

The Anets GoldenFRY 18" Gas Fryer provides fast recovery for timely frying of tall orders. The stainless steel tubes accommodate 150,000 BTUH burners with heat baffles for high-demand performance. Plus, the elliptical tube design:

- Maximizes heat transfer.
- Minimizes cleanup by eliminating sedimentation on the tubes.
- Extends shortening life.
- Minimizes the number of times you must drain the fryer.



Higher Output and Better Product Consistency

Model 18AA

Two heavy-duty automatic basket lifts remove the food from the oil at just the right time for consistent quality frying of large orders. Elliptical tube design maximizes heat transfer for fast recovery and allows open access to the cold zone for easy cleaning.



Maximize Frying Capacity With the Anets GoldenFRY™ 20" Gas Fryer

Models 20E & 20EG

Expand your menu beyond appetizers and side orders with the Anets GoldenFRY 20" Gas Fryer. Extra depth and width make it the ideal unit for cooking larger food items, such as chicken. As with all the Anets batch fryers, this model features an exclusive tube design that quickly and efficiently heats up the fry pot at 160,000 BTUH, while minimizing cleanup time and effort.



The Anets GoldenFRY™ Line Has a Unique Model for You

Get Superior Performance With the Anets GoldenFRY™ 14" High Efficiency Electric Fryer Model 14EL-17

Only Anets could design an electric fryer that offers the fast temperature recovery and reliable cooking capabilities of a conventional gas fryer. High temperature immersion heaters provide efficient energy transfer for consistent frying and quick recovery to increase output. Available with digital solid-state controller and automatic lifts.

Other unique features include:

- Low-watt density design, which prolongs shortening life.
- Heaters that swing up and out of the way for easy cleaning.
- Stainless steel alloy construction for added durability.
- 17KW, 3 Phase.
- Available with automatic basket lifts.



7" High Efficiency Gas Fryer Model MX-7E

The perfect model when you need one extra basket but don't have the space for a full-size unit. It attaches to any Anets fryer and offers premier MX features for the most cost-efficient way to increase production.



Heavy Duty Counter Fryers

Models 11 UT & 14 UT

Designed to save space, yet built to work like floor models, the 11" and 14" fryers both offer the fast recovery and high heating efficiency you expect from Anets.



14" High Efficiency Gas Split Pot Fryer

Model MX-14-2E

Provides all the features of the premier MX-14E with the added convenience of two fry pots with separate controls. Cook two different products at the same time in one 14" fryer unit. Available with automatic basket lifts.



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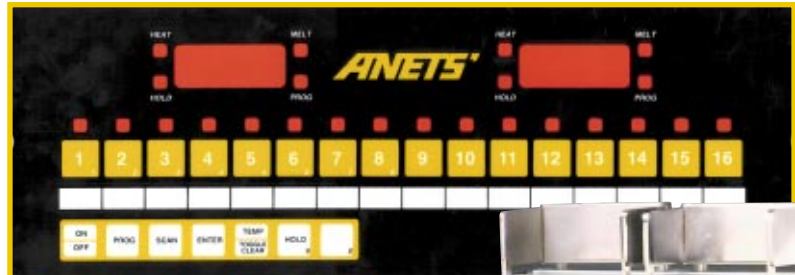
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Anets Fryer Computer Controls Give You the Golden Touch

Maintain Consistent Frying Quality With the Accuracy of Anets Fri-Tronic® Solid-State Digital Controllers

Anets Fri-Tronic controllers help you to consistently deliver the great-tasting food your customers have come to expect. The three Fri-Tronic controller models, with 2, 8 or 16 separate cooking programs, enable you to predetermine and preprogram the cooking temperature, cook time, hold time and action time of the various food products you fry in each fryer. The result? You get:

- **Big Money Savings**—Packed with energy-saving features, such as a temperature anticipator, preheat cycle and idle mode. These features also extend the life of the shortening, saving you even more money.
- **Perfectly Fried Products Every Time**—Equipped with an accurate and reliable solid-state thermostat, the controller adjusts cook times based on such variables as initial product temperature and fryer efficiency. Optional automatic lifts remove the product at the optimum time.
- **Important Labor Savings**—Even your most inexperienced employee can tend Anets fryers with Fri-Tronic controllers because of their easy-to-use single-button control and easy-to-read digital display that counts down the cook time. Because these controllers require little operator attention, employees are free to do other productive work.
- **Improved Food Safety**—Preprogrammed cooking control eliminates the guesswork and greatly reduces the possibility of undercooked products.



Fri-Tronic 16



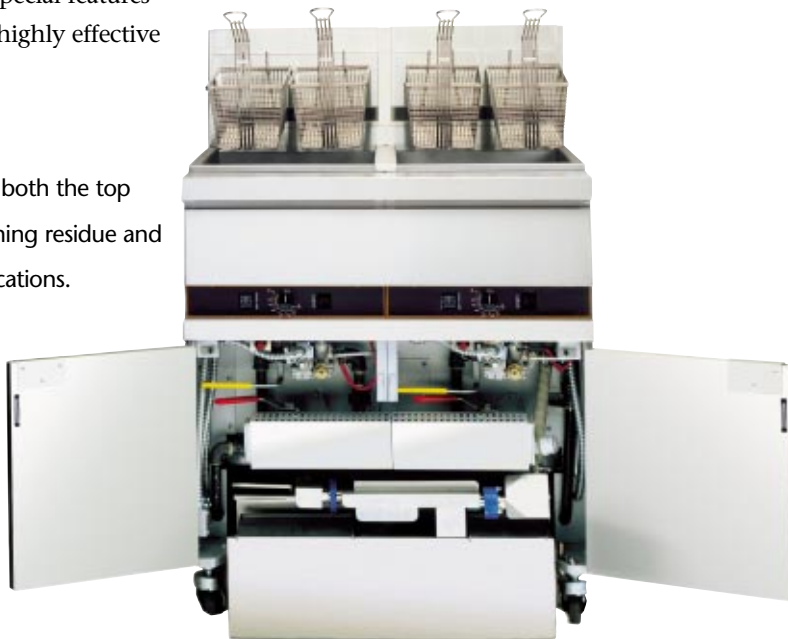
Model MX-14AA with Fri-Tronic 2
Fri-Tronic 2, 8 or 16 available on most
MX 14", 18" and 20" Anets fryers

Tune Up Your Frying Operation With an Anets **Built-In Filter** System

You never want to sacrifice food quality by overusing your shortening. That's why Anets fryer filter systems offer an array of special features designed not only for efficient kitchen operation, but highly effective filtering as well.

Every Anets fryer filter system has:

- **A Uniquely Designed Filter Screen**—By pulling from both the top and bottom of the filter assembly, it minimizes shortening residue and eliminates clogging, even under heavy breading applications.
- **Easy Shortening Disposal**—The filter system is equipped with casters and its own cord and plug for quick and easy disposal.
- **Quick Disconnects**—Disassembly is a snap for cleaning and portability. All-in-front connections allow for simple and safe operator use.
- **Versatile Capabilities**—Bank up to six fryers on one filter system.



Save Space, Shortening and Labor Costs With the Anets Filter Mate

Models FM-14 & FM-18

For convenient space-saving filtration, the Anets Filter Mate fits under the base system of either two 14" fryers or two 18" fryers. Shortening capacity from 100 to 120 pounds serves 14", 18" and 20" fryers in any combination. Its user-friendly design promotes frequent filtering. Plus, you can filter one fryer while cooking in the others.



Filter Fast and Often With the Anets Filtronic Filter System

Model Filtronic II, 14" & 18"

The Anets Filtronic II performs hands-off filtering in a compact cabinet and banks up to six fryers. The surface is a workstation complete with a heat lamp and rack for product storage. The 14" holds 80 pounds of shortening and the 18", 120 pounds.

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The Extended Anets Fryer Family



SilverLINE™ 14" Gas Fryer

Model 14VFS

GoldenFRY's™ economical cousin is built to Anets standards.



Fri-Crisp "Save-N-Serve" Station

Fry now and serve later! This convenient accessory lets you stockpile hot food orders to prepare for peak serving times.



Crispy Food Warmer Model CFW

This handy accessory keeps "fry ahead" production hot and fits nicely on an Anets Drain Shelf, a Filtronic Dump Station or a Fri-Crisp Station to save floor space.

Outstanding Warranty and Service Support

You can count on Anets for the best in long-lasting, reliable foodservice equipment and responsive service support when you need them. Most fry pots in the Anets GoldenFRY line of fryers are made of durable stainless steel, and feature a lifetime warranty. Call today, and get all the warranty facts for the model you select.

Anets Meets a Wide Range of Foodservice Cooking Needs

- Anets GoldenGRILL™ Series Grills
- Two-Sided Grills
- Over-Under Broilers
- Pasta Pro Commercial Pasta Cookers
- Pizza Dough Rollers
- Bakery Equipment

For more information
or for an authorized
Anets dealer near
you, call us at

800~837~2638

OR
Visit our website at
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Anetsberger Brothers, Inc. ■ Foodservice Equipment That Turns Food Into Gold
180 North Anets Drive ■ Northbrook, Illinois 60062
1-800-837-2638 ■ Fax 847-272-1943
www.anetsberger.com

