

Built to Anets standards, The Silver Line Fryer

Anets provides the best value in frying with the 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 90MJ input to achieve maximum cooking capacity. The unique shape of the tubes allows easy access to all areas of the frypot. Centre 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

- Pulse ignitor (no electrical required)
- Stainless steel front, door and trim are standard features
- 90MJ from only 2 tubes, easiest model on the market to clean
- Computer designed radiants enable the burners to efficiently reach 45MJ 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
- Large 32mm ball-type full port drain valve prevents clogging
- Food particles fall below burner tubes into cold zone to prolong shortening life



SLG40 shown with
150mm adjustable legs

ANETS
SilverLINE™



Gas Safety
Certified
AS4563
Cert. GSCS20190
SAI Global

ANETS

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SPECIFICATIONS

- | | |
|----------------------------------|---|
| ▪ Model | SLG40, Stainless steel frypot |
| ▪ Australian Gas Approval Number | GSCS20190 A53563 |
| ▪ Gas Input | 90 MJ / Hr |
| ▪ Gas Pressure | NG |
| ▪ Gas Connection | ½" NPT 20mm gas supply line min. |
| ▪ Electrical Requirements | None |
| ▪ Thermostat | Snap action milli-volt control |
| ▪ Temperature Range | 93° - 204°C (200° to 380°F) |
| ▪ Hi-limit | Safety control turns off main gas supply at 227°C (440° F) |
| ▪ Safety Pilot | 100% gas shut off valve |
| ▪ Burners | Cast iron, atmospheric pre-mix |
| ▪ Frypot | Stainless steel |
| ▪ Cabinet | Stainless steel door |
| | Stainless steel splashback |
| | Stainless steel basket hanger |
| ▪ Oil Capacity | 20 - 22 litres |
| ▪ Cooking Capacity | 30kgs of fries per hour |
| ▪ Frying Area | 36cm x 37cm (14" x 14.5") |
| ▪ Warranty | 1 year parts and labour
Stainless steel frypot - 5 years (pro-rated) |

STANDARD ACCESSORIES

- 2 Twin nickel plated baskets
- Rack type basket support
- 6" adjustable legs
- Drain pipe extension
- Flue extension / Diverter

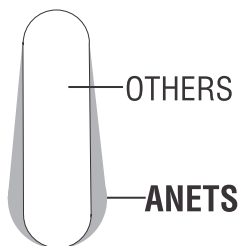
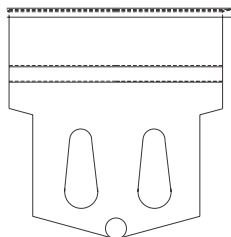
OPTIONS AND ACCESSORIES

- Fishplate
- Castors
- Drain Table
- Fryer Cover

DESIGN FEATURES

Two Tubes

- Easier to clean
- Optimum access to cold zone

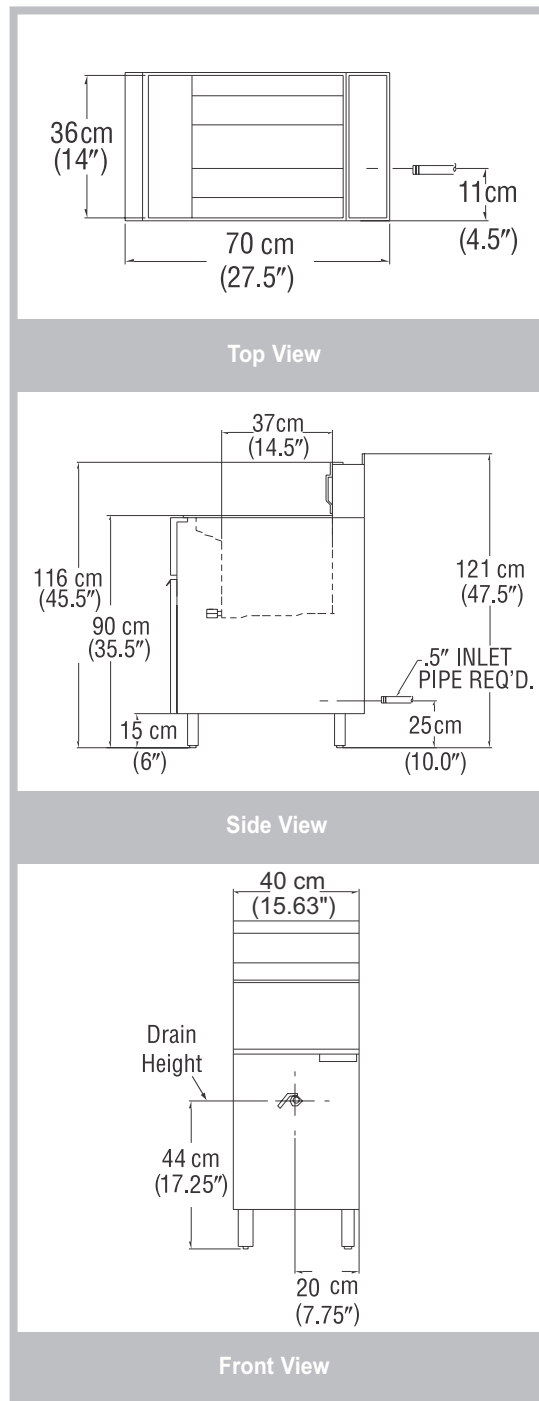


Tapered Elliptical Shape

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



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Specification subject to change without notice. Modified 11/14