

Item No.

## This Premier Model In The Anets GoldenFry™ Series Of Fryers Features High Performance And Superior Recovery To Meet Any Frying Requirement

Easy cleaning features, energy efficiency, and superior construction make this 14" fryer the choice for outstanding performance and design. Energy saving 111,000 BTUH cross-fire burners cook like 145,000 BTUH fryer due to a 4 sided heating system. To maintain direct heat transfer, the frypot is equipped with copper flashed heat exchangers. The stainless steel frypot equipped with these heat exchangers provides remarkable temperature recovery.

### STANDARD FEATURES

#### Warranty: 1 year Parts and Labor, 10 years Frypot Part only.

Stainless steel front panel, trim and door

Top quality steel frypot provides efficient uniform heat transfer with the added benefits of a stainless steel finish

Copper-flashed heat exchangers transfer heat directly into frypot for maximum efficiency

Open vat design with sloped sides forces food particles to rapidly fall into the easily accessible cold zone

Unique crossfire burners provide a 4 sided heating system

Dual (35 to 50 lb.) shortening levels for varying cooking capacities

Recessed Lexan faced control panel protects controls from damage

Stainless steel basket hangers lift off for easy cleaning and access to the backsplash



**ANETS**  
**GoldenFry™**



**ANETS**

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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.



## SPECIFICATIONS

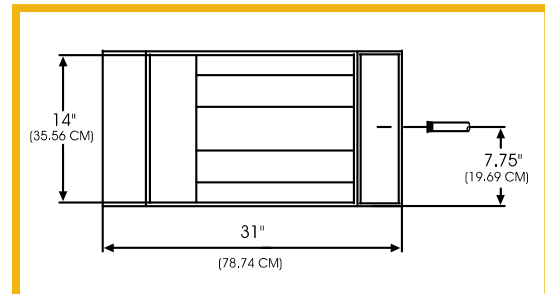
Model	MX-14E, Basic MX-14D
Certification	CSA, NSF
BTUH	111,000
Gas Pressure	NG 3.5 WC, LP 10 WC
Gas Connection	3/4 NPT
Electrical Requirements	MX-14E, 2 Amps MX-14D, 2 Amps
Thermostat	Electric snap action type
Temperature Range	200 to 375F, (93-191C)
Burners	Atmospheric
Hi-limit	Safety control turns off main gas supply at 435 F (224C)
Safety Pilot	100% gas shut off valve
Spark Ignitor	Piezo electric
Frypot	Stainless steel
Cabinet	All Stainless Steel construction, excluding rear and bottom braces.
Shortening Capacity	35 lbs - 50 lbs
Cooking Capacity	660 orders of shoestring french fries per hour

## STANDARD ACCESSORIES

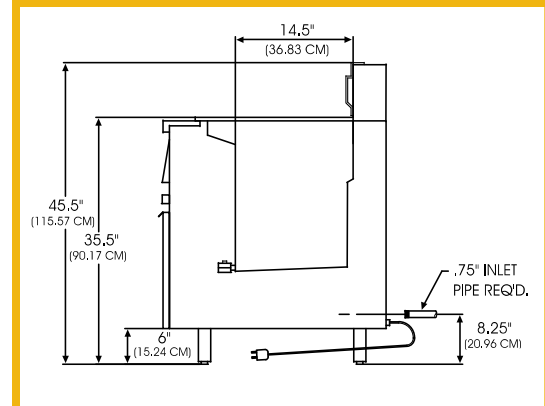
2 Twin nickel plated baskets	6 Adjustable chrome plated legs
Rack type basket support	Drain pipe extension
Clean out rod	

## OPTIONS AND ACCESSORIES

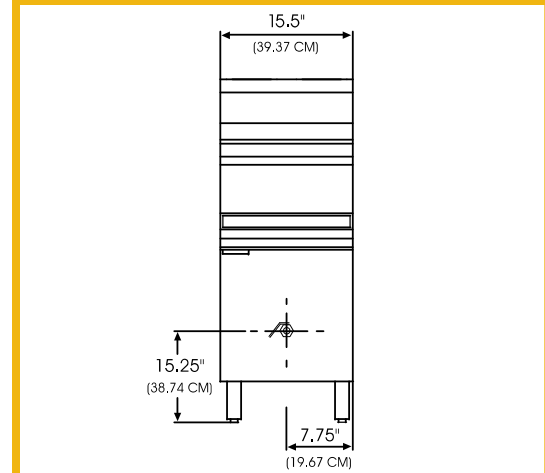
Filter systems, built-in Filtronic or Filter Mate under fryer filter	Sediment tray
Fri-Tronic computer	Single or triple baskets
Shortening melter	Drain table
Can bank units at no additional charge	Front drain tray
	Fryer cover
	Casters



Top View



Side View



Front View