

Item No.

New Anets Fryer Meets Your Requirements With A Full Range Of Options Available to Streamline Your Frying Operations

This standard Anets fryer is now available with a full range of options making it very versatile yet affordable. Utilizing the exclusive Anets heating system, the fryer provides outstanding production capacity and the recovery necessary to keep up with a demanding kitchen. The patented 4 sided heating system uses crossfire burners with special flame spreaders to maximize heat input. The open vat design is easy to clean and features a large cold zone for longer shortening life

STANDARD FEATURES

- **Warranty: 1 year Parts and Labor, 10 years Frypot Part only.**
 - Stainless steel front panel, trim and door
 - 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 hanger lifts off for easy cleaning and access to the backsplash



MX-14EX shown on optional casters

A N E T S
GoldenFry™



ANETS

ANETS INC PO BOX 501, CONCORD, NH 03302-0501
509 ROUTE 3A, BOW, NH 03304 TEL: 603-225-6684, FAX: 603-225-8497

L10-506 R4 www.anets.com

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



SPECIFICATIONS

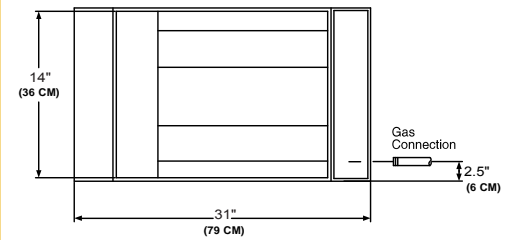
- Model MX-14EX, 14" Gas Fryer
- Certification CSA, NSF
- BTUH 111,000
- Gas Pressure NG 3.5" WC, LP 10" WC
- Gas Connection 3/4" NPT
- Electrical Requirements 120V, 60Hz, 1Ph, 2 Amps
- Thermostat Electric snap action type
- Temperature Range 200° to 375°F, (93°-191°C)
- Burners Atmospheric pre-mix
- Hi-limit Safety control turns off main gas supply at 440°F (227°C)
- 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 70 lbs of fries per hour
- Frying Area 14" x 14.5" (36cm x 37cm)

STANDARD ACCESSORIES

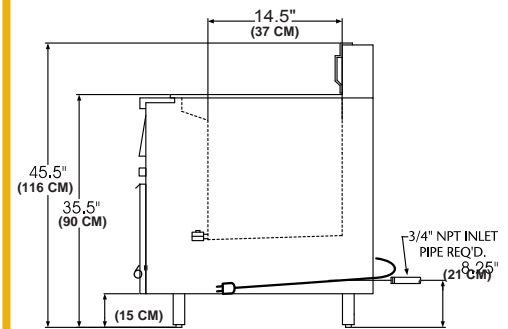
- 2 Twin nickel plated baskets
- Rack type basket support
- Clean out rod
- 6" Adjustable legs
- Drain pipe extension

OPTIONS AND ACCESSORIES

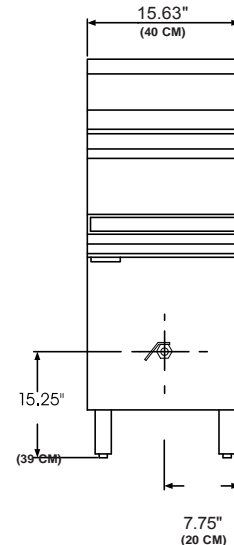
- Automatic twin basket lift (Model MX - 14EXAA)
- Filter systems, built-in Filtronic or Filter Mate under fryer filter
- Fri-Tronic™ multi-product computer with shortening melter, boil out mode and digital timers
- Shortening melter
- Can bank units at no additional charge
- Sediment tray
- Single or triple baskets
- Drain table
- Front drain tray
- Fryer cover
- Casters
- Electronic ignition
- Solid State thermostat
- Fryer cleaning brush



Top View



Side View



Front View

