

Item No.

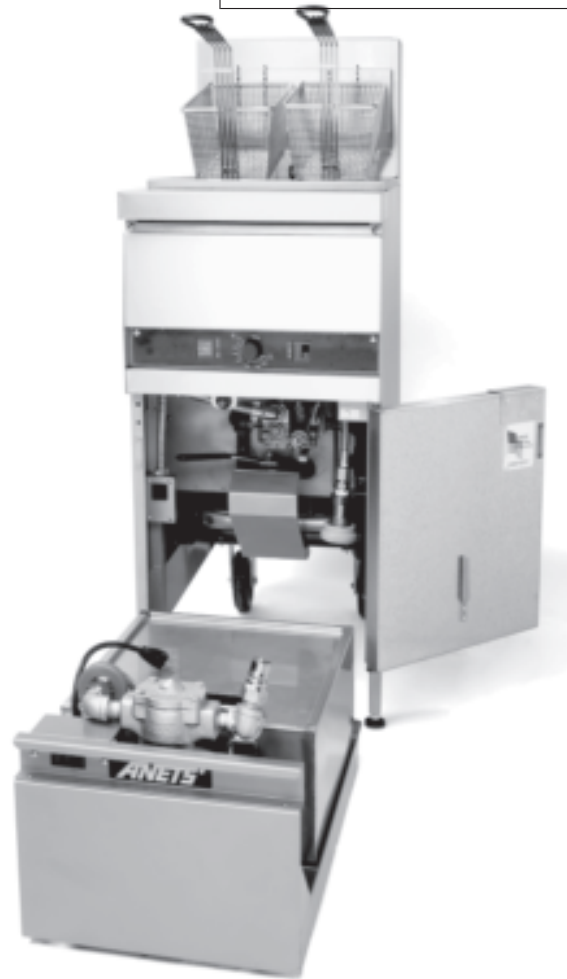
New Anets Product Combines Top Of The Line MX Fryer With A Filter System Conveniently Located In The Same Cabinet

This complete all-in-one fryer/shortening filtration system incorporates all the construction features and production capacity of an MX fryer coupled with the easy to operate and clean Filter Mate filter system. Utilizing just a little more depth, the design maintains the ergonomic 35.5" working height along with the standard 15.75" fryer width. High production and outstanding recovery from the patented Anets heating system provides perfectly fried food. The quick 2-step hands-free filtering process cleans and purifies the shortening for a great tasting product and longer shortening life.

FRYER STANDARD FEATURES

Warranty: 1 year Parts and Labor

- Stainless steel sides, front panel, trim, door and backsplash
- Top quality stainless steel fry pot provides efficient uniform heat transfer
- 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



FILTER STANDARD FEATURES

- Large 50 lb shortening capacity
- Easy quick disconnect assembly
- New Anets filter screen eliminates clogging using special envelope style filter paper
- Filter intake draws shortening from the top and bottom leaving virtually no shortening residue
- Safety interlock shuts off burners to prevent empty fry pot from heating
- Optional hose available for shortening disposal
- Stainless steel open filter tank is removable for easy cleaning



ANETS INC PO BOX 501, CONCORD, NH 03302-0501
 509 ROUTE 3A, BOW, NH 03304 TEL: 603-225-6684, FAX:603-225-8497
 L10-514 R4 www.anets.com

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



FRYER SPECIFICATIONS

Model	MX14E-SFF, Single MX14 with Filter System
Certification	CSA,NSF
BTUH	111,000
Gas Pressure	NG 3.5" WC, LP 10" WC
Gas Connection	3/4" NPT
Electrical Requirements	120V, 60Hz, 1 Ph, 10 Amps (Combined Unit)
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	80 lbs of fries per hour
Cooking Area	14" x 14.5" (36cm x 37cm)

FILTER SPECIFICATIONS

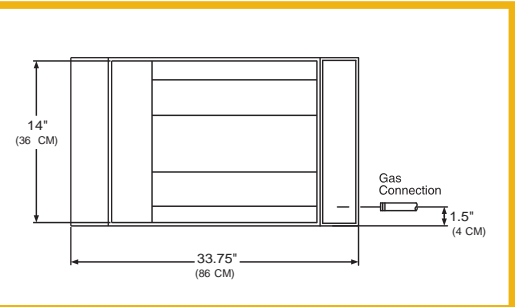
Electrical Requirements	120V, 60Hz, 1Ph, 10 Amps (Combined Unit)
Motor	1/3 HP
Pump Speed	5 Gallons per minute
Casters	2"
Filter Tank	Stainless steel
Shortening Capacity	50 lbs

STANDARD ACCESSORIES

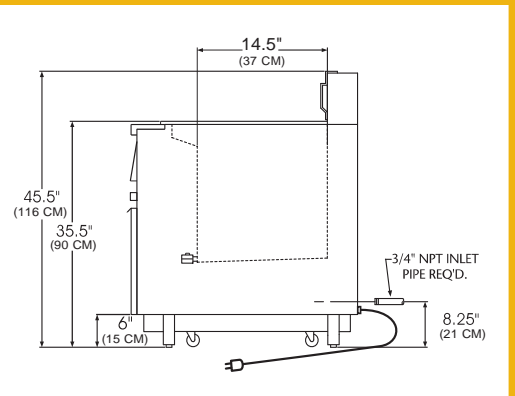
2 Twin nickel plated baskets	6" Adjustable legs
Rack type basket support	Drain pipe extension
Clean out rod	

OPTIONS AND ACCESSORIES

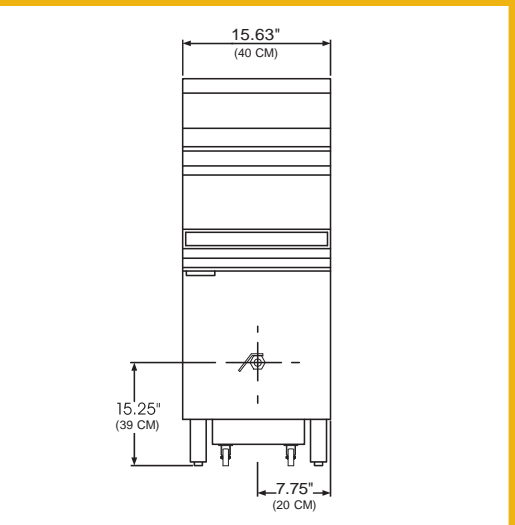
Fri-Tronic™ 12 product controllers	Single or triple baskets		
Electronic ignition	Drain table		
Solid State thermostat	Front drain tray		
Sediment tray	Fryer cover	Hose assembly for shortening disposal	Filter powder
	2 Rigid casters (rear only)	Cleaning brush	Filter envelopes



Top View



Side View



Front View