

Dramatically Improve The Quality And Flavor Of Fried Products By Adding Solid State Digital Controllers To Your Anets Fryers. The easy to use controllers are equipped with a large digital display, audible tones and action alarms maximizing the productivity of your crew and eliminating guesswork. Track critical control points to ensure product safety throughout the cooking and holding cycle. Special features such as Energy Setback and Automatic Melt Cycle save you money every day. Manage multiple products with your choice of 2, 8, or 16 user programmable cycles.

AVAILABLE FEATURES:

- Easy to read digital countdown display.
- Displays in either Fahrenheit or Celsius.
- Controls basket lifts on fryers equipped with automatic lifts.
- Solid state thermostats are accurate, reliable, and durable. No calibration required.
- Anticipator shuts off burners prior to set temperature to prevent temperature overshoot saving energy and assuring a properly fried product.
- One touch operation cuts down on training time. Audible tones and action alarms prompt users to perform specific tasks.
- Compensating Cook Time: Controller monitors and adjusts cook time based on variables such as initial product temperature, fryer efficiency and other factors affecting the cooking cycle.
- Automatic Melt Cycle: Slowly heats shortening from room temperature to prevent scorching of shortening for

AVAILABLE FEATURES: *continued on back page*



Fri-Tronic 2



Fri-Tronic 8



Fri-Tronic 16

ANETS
GoldenFRY™





AVAILABLE FEATURES: continued

- longer shortening life and better flavored product.
- **Boil Out Feature:** Automatically sets the thermostat temperature to 190°F (88°C) for cleaning the fryer. Prevents rapid boiling and overflow of water.
- **Probe Diagnostics:** Built in self diagnostics to help identify malfunctions. **Fryers are also equipped with a back-up manual thermostat** to prevent down time in the event of a controller malfunction.
- **Hold Time Feature:** Tracks the quality of a product through its holding period. The timer countdown begins as soon as the cook cycle is completed.
- **Action Alarm:** Prompts users to perform specific tasks during stages of cooking cycle, ie. shake basket.
- **Energy Setback:** Saves energy during slow periods by going into idle mode. Energy consumption at 250°F (121°C) is half the rate required to keep the oil at 350°F (177°C). At lower temperatures the rate of shortening breakdown also decreases, prolonging shortening life.
- **SMART Kitchen Compatible:** Real time enterprise management tool which allows remote access and production monitoring of fryers via the Web.
- **Passcode Protected:** Prevents unauthorized programming of controller.

SPECIFICATIONS:

- The Fri-Tronic Controllers are available on the following Anets fryer models: Model MX-14E, MX-14AA, MX-14-2E, MX-14-2AA, 18E, 18AA, 20E, 14EL-17, 14EL-17AA
- Model: Fri-Tronic 2, 8, or 16
(See chart below)
- Certification: UL, CUL, CE, NSF
- Thermostat: Solid State
- Probe Type: Thermistor
- Temperature Range: 100-380°F (38-193°C)
- Temperature Control Accuracy: +/-2°F, +/- 1°C
- Time Setting Range: 0-1 Hour
- Electrical Input: 24V, 1.7A, 50/60H

FEATURES AVAILABLE	FRI-TRONIC 2	FRI-TRONIC 8	FRI-TRONIC 16
SEPARATE CONTROL CYCLES	2	8	16
DIGITAL COUNTDOWN DISPLAY	YES	YES	YES
FAHRENHEIT/CELSIUS DISPLAY	YES	YES	YES
CONTROL BASKET LIFTS	YES	YES	YES
AUDIBLE ALARM	YES	YES	YES
COMPENSATING COOK TIME	YES	YES	YES
AUTOMATIC MELT CYCLE	YES	YES	YES
BOIL OUT FEATURE (190 °F – 88°C)	YES	YES	YES
PROBE DIAGNOSTICS	YES	YES	YES
HOLD TIME FEATURE	NO	YES	YES
ACTION ALARM	NO	YES	YES
ENERGY SAVINGS SETBACK	NO	OPTIONAL	YES
SMART KITCHEN COMPATIBLE (WITH F.A.S.T. SCK SOFTWARE)	NOT AVAILABLE	OPTIONAL	OPTIONAL
PASSCODE PROTECTED	NO	YES	YES

Specifications subject to change without notice.
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