

Item No.

High Efficiency Fryers Equipped With Automatic Basket Lifts Provide A Convenient Way To Assure Product Consistency

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. Easy cleaning features, energy efficiency, and superior construction make this 14" fryer the choice for outstanding performance and design.

STANDARD FEATURES

- Stainless steel frypot has a lifetime warranty
- Two automatic twin basket lifts assure product consistency
- Top quality stainless steel frypot provides efficient uniform heat transfer with the added benefits of a stainless steel finish
- 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
- Copper-flashed heat exchangers transfer heat directly into frypot for maximum efficiency
- Fully insulated cabinet keeps the kitchen cool
- Dual (35 to 50 lb.) shortening levels for varying cooking capacities
- Recessed Lexan faced control panel protects controls from damage
- Lifts remove easily for cleaning and access to the backsplash



MX-14AA shown with optional
Fri-Tronic-2 controller and
optional casters

A N E T S
GoldenFry™





SPECIFICATIONS

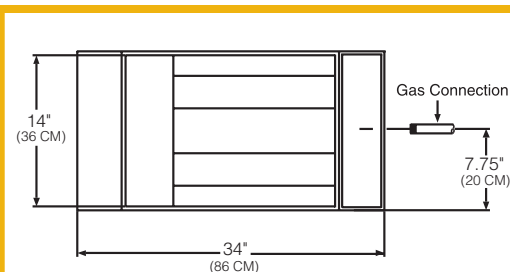
- Model MX-14AA, Fully automatic twin basket lifts with 15 minute timer
- Certification NSF, ETL
- BTUH 111,000
- Gas Pressure NG 3.5" WC, LP 10" WC
- Gas Connection 3/4" NPT
- Electrical Requirements 120V, 60Hz, 1 Ph, 7 Amps,
- Thermostats Electric snap action type
- Temperature Range 200° to 375°F, (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 Door, stainless steel
- Shortening Capacity Sides, painted
- Frying Area Backsplash, stainless steel
- Cooking Capacity 35 lbs - 50 lbs
- 14" x 14.5" (36cm x 37cm)
- 80 lbs of fries per hour

STANDARD ACCESSORIES

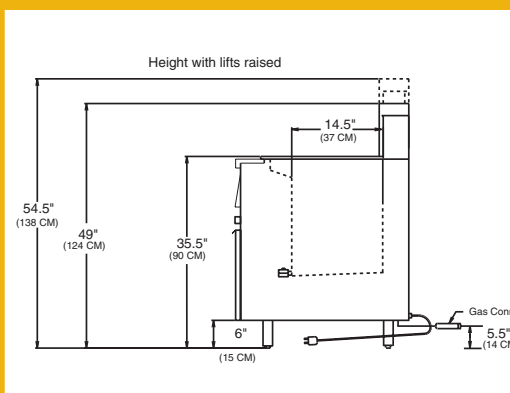
- 15 minute timers
- 2 Nickel plated twin baskets
- Rack type basket support
- Clean out rod
- 6" Adjustable legs
- Drain pipe extension

OPTIONS AND ACCESSORIES

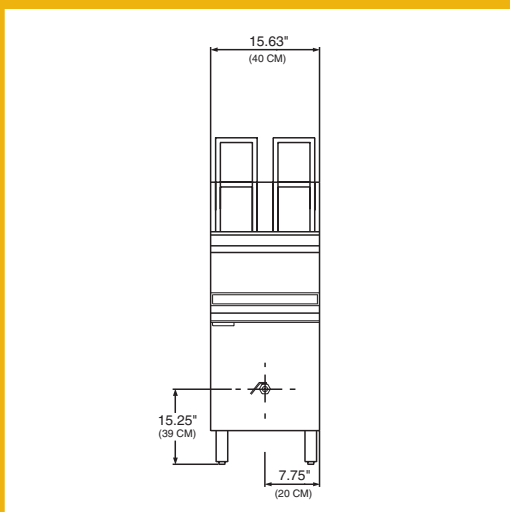
- Stainless steel sides
- Filter Systems, built-in Filtronic and Filter Mate under fryer filter
- Solid state thermostat with shortening melter, boil out mode, and digital timers (Fri-Tronic)™
- Electronic ignition
- Shortening melter
- Can bank units at no additional charge
- Sediment tray
- Drain table
- Front drain tray
- Fryer cover
- Casters



Top View



Side View



Front View

Specifications subject to change without notice.
SS# 107 Revised 1/09
Printed in the U.S.A.