

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 frypotequipped with these heat exchangers provides remarkable temperature recovery

STANDARD FEATURES

- Stainless steel frypot has a lifetime warranty
- Stainless steel front panel, trim and door
- Top quality stainless steel frypot provides efficient uniform heat transfer
- 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
- 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
- Stainless steel basket hanger lifts off for easy cleaning and access to the backslash



MX-14E shown on optional casters

ANETS
GoldenFry™





SPECIFICATIONS

- Model
 - MX-14E, Basic
 - MX-14D, 15 minute timers with buzzers
- Certification
 - ETL, NSF, CETL
- 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 375°F, (93-191°C)
- Burners
 - Atmospheric pre-mix
- Hi-limit
 - Safety control turns off main gas supply at 450°F (232°C)
- Safety Pilot
 - 100% gas shut off valve
- Spark Ignitor
 - Piezo electric
- Frypot
 - Stainless steel
- Cabinet
 - Front panel, door, trim and backsplash are Stainless Steel.
 - Sides are painted
- Shortening Capacity
 - 35 lbs - 50 lbs
- Cooking Capacity
 - 80 lbs of fries per hour

STANDARD ACCESSORIES

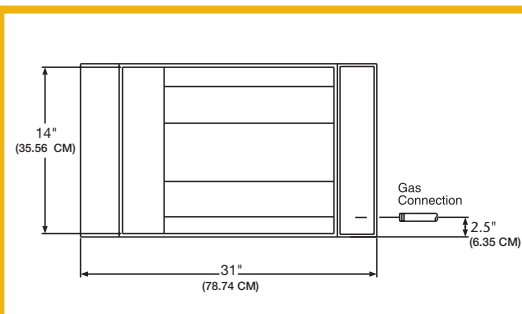
- 2 Twin nickel plated baskets
- Rack type basket support
- Clean out rod
- 6" Adjustable chrome plated legs
- Drain pipe extension

OPTIONS AND ACCESSORIES

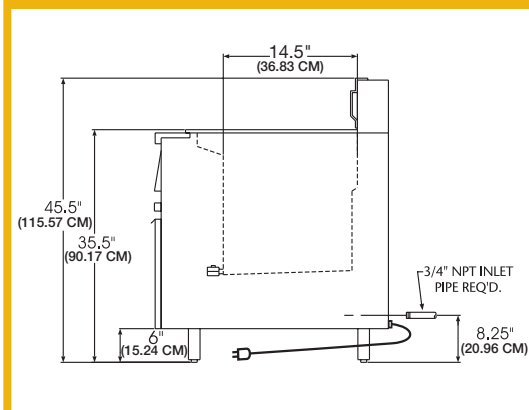
- Two 15 minutes timers with buzzers (MX-14D)
- Stainless steel sides
- Filter systems, built-in Filtronic or Filter Mate under fryer filter
- Fri-Tronic computer
- Shortening melter
- Can bank units at no additional charge

- Sediment tray
- Single or triple baskets
- Drain table
- Front drain tray
- Fryer cover
- Casters

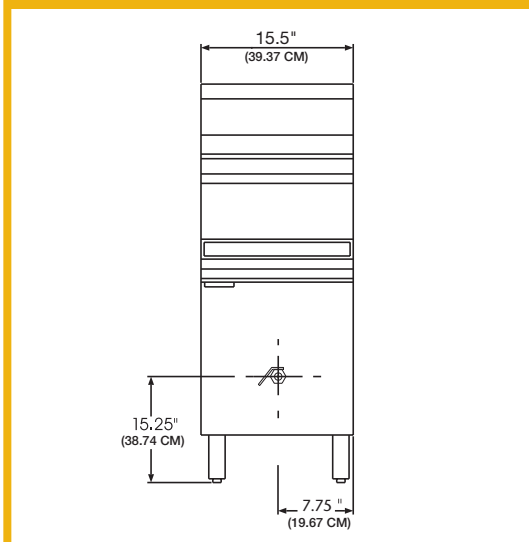
Specifications subject to change without notice.
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Top View



Side View



Front View