

Item No.

All The Features Of A Top Quality GoldenFry™ Fryer With No Electrical Requirements

A gas operated thermostat makes this model perfect for those special installations where there is no electricity available. 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 frypot equipped with these heat exchangers provides remarkable temperature recovery.

STANDARD FEATURES

- Stainless steel frypot has a lifetime warranty
- no electrical hook-up required
- 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-14EG shown on optional casters

A N E T S
GoldenFry™



Anets GoldenFry™ 14" High Efficiency Gas Fryer

Model MX-14EG



SPECIFICATIONS

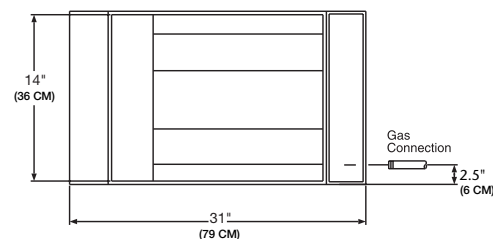
- Model MX-14EG, Gas operated thermostat
- Certification NSF, ETL
- BTUH 111,000
- Gas Pressure NG 3.5" WC, LP 10" WC
- Gas Connection 3/4" NPT
- Electrical Requirements None
- Thermostat Gas snap action hydraulic control
- Temperature Range 200° to 375°F, (93°-191°C)
- Burners Atmospheric pre-mix
- 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
- Cooking Capacity Backsplash, stainless steel
- Frying Area 35 lbs - 50 lbs
- 80 lbs of fries per hour
- 14" x 14.5" (36cm x 37cm)

STANDARD ACCESSORIES

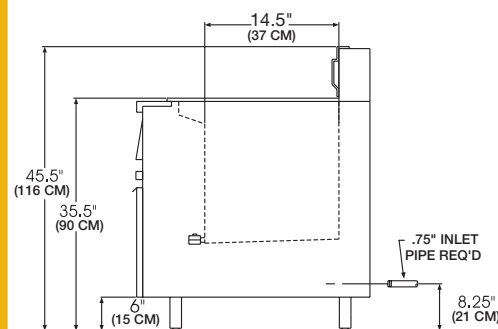
- 2 Twin nickel plated baskets
- Rack type basket support
- Clean out rod
- 6" Adjustable legs
- Drain pipe extension

OPTIONS AND ACCESSORIES

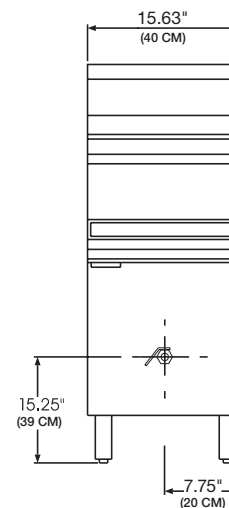
- Stainless steel sides
- Filter systems, built-in Filtronic or Filter Mate under fryer filter
- Can bank units at no additional charge
- Fryer cleaning brush
- Sediment tray
- Single or triple baskets
- Drain table
- Front drain tray
- Fryer cover
- Casters



Top View



Side View



Front View

Specifications subject to change without notice.
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ANETS

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