



MODEL 40AS Tube Fired Gas Fryer



STANDARD FEATURES

- Tank - stainless steel
- Cabinet – stainless steel front & door
- galvanized sides & back
- Battery Spark Ignitor
- Millivolt Thermostat
- High temperature safety limit switch
- One drain extension
- Built-in integrated flue deflector
- 1.25" (32mm) full port drain valve
- Two twin fry baskets (regular mesh)
- Tube rack
- Drain extension
- Clean out rod
- Removable basket hanger
- 6" (152mm) adjustable legs



Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

BASICS

- 14" x 14" stainless tank
- 4.0" to 6.0" (10cm to 15cm) cook depth
- 40 to 45 lbs oil capacity (19 to 21 liters)
- Four tube/burner design with 4" burner and 4" tube,

CONSTRUCTION

- Welded tank with extra smooth peen finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes
- Standing pilot light design provides a ready flame when heat is required.
- Cabinet front and door are constructed of stainless steel with galvanized sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F and 400°F (93°C and 190°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, and automatic valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- High Temperature limit switch safely shuts off all gas flow if the oil temperature exceeds the upper limit.

OPERATIONS

- Battery Spark Ignitor makes lighting pilot quick and easy.
- Front 1.25" (32mm) NPT drain for quick draining.

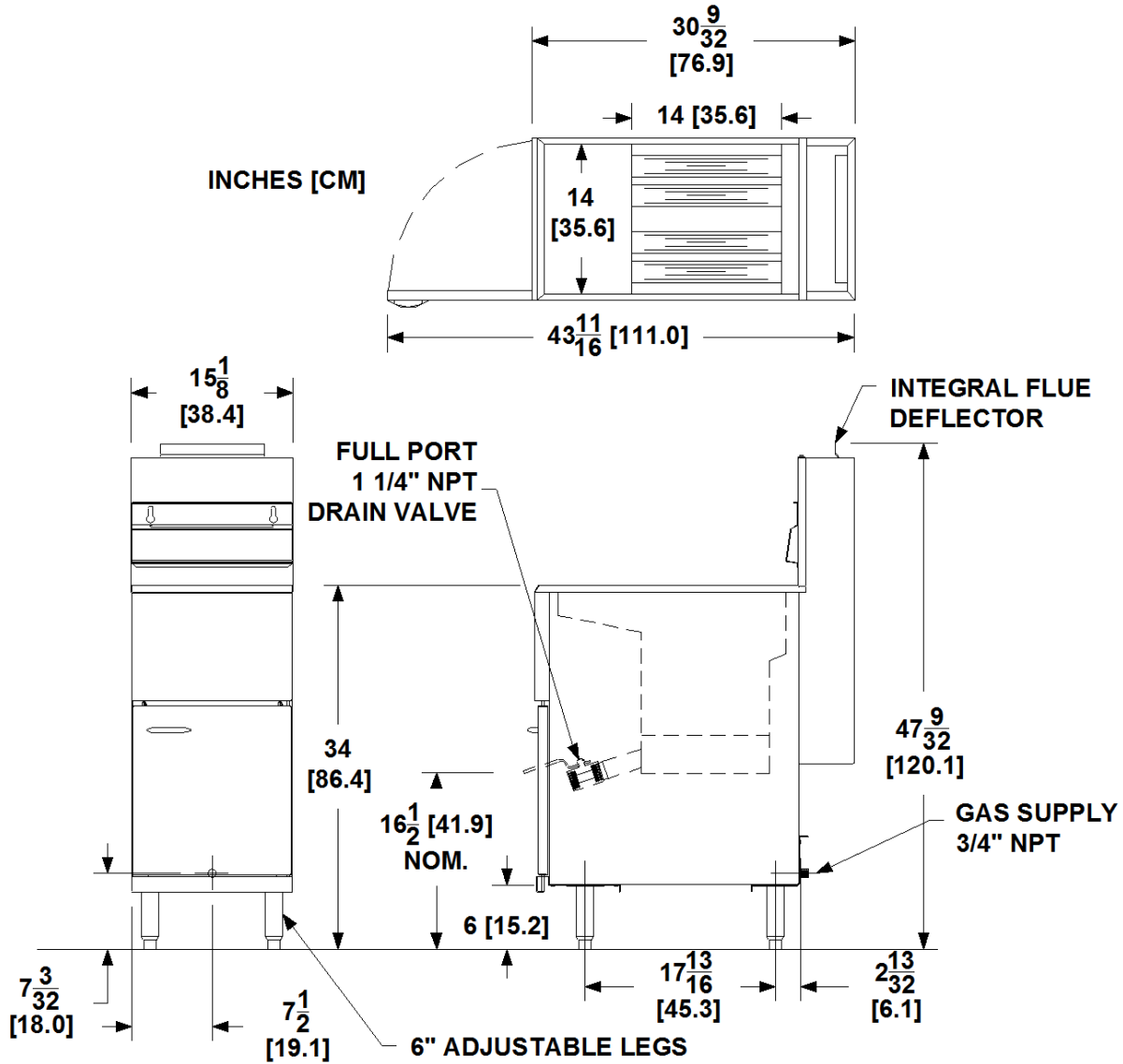
AVAILABLE OPTIONS & ACCESSORIES (at additional cost)

- Fry basket alternatives (triple, single square, fine mesh, etc)
- Fry pot covers
- 6" (152mm) adjustable rear and front locking casters

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INDIVIDUAL FRYER SPECIFICATIONS						
Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP	
14 x 14 in (35.6 x 35.6 cm)	4.0 - 6.0 in (10 - 15 cm)	40 - 45 Lbs (19 - 21 liters)	107,000 BTUs (31.4kW) (113 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)	
FRYER SYSTEM SHIPPING INFORMATION (Approximate)						
Shipping Weight	Shipping Crate Size H x W x L			Shipping Cube		
181 Lbs (82.1 kg)	36 x 19 x 46 in (116.8 x 48.3 x 91.4 cm)			18.2 ft ³ (0.5 m ³)		
INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS			Total Gas Load / Hr			
	Natural Gas	LP Gas	Model 40AS			
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	107,000 BTUs (31.4kW) (113 MJ)			
* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.						
CLEARANCES						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	
Provide Anets 40AS tube-fired gas fryer. 107,000 btu/hr. Cook depth 4.0 - 6.0 in. Fryer shall have a blower free atmospheric burner system combined with four stainless steel tubes utilizing high temperature alloy stainless steel baffles, with thermostatic control, thermo-safety pilot and spark ignitor, separate gas shut off, 3/4" npt rear gas connection, recessed cabinet back, 1-1/4" Full port drain. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14".						
Provide accessories as follows:						

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