



Project _____

Item No. _____

Quantity _____

MODEL 70AS Tube Fired Gas Fryer



MODEL 70AS Tube Fired Gas Fryer

STANDARD SPECIFICATIONS

BASICS

- 18" x 18" stainless tank
- 3.0" to 5.0" (8cm to 13cm) cook depth
- 65 to 80 lbs oil capacity (31 to 39 liters)
- Five 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

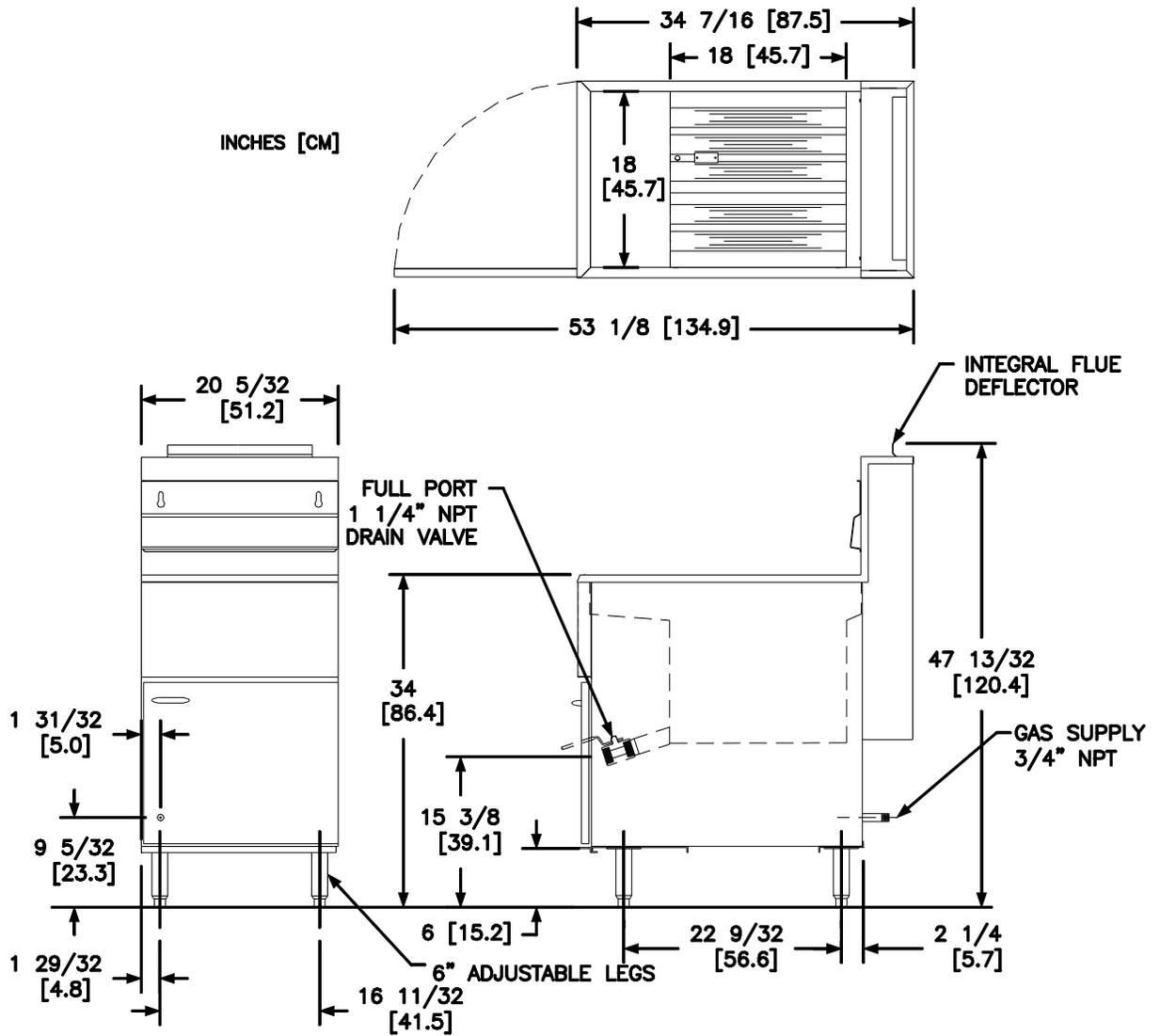
STANDARD FEATURES

- Tank - stainless steel
- Cabinet – stainless steel front & door
- galvanized sides & back
- Battery Spark Ignitor
- Millivolt Thermostat
- High temperature safety limit switch
- 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



MODEL 70AS Tube Fired Gas Fryer

MODEL 70AS Tube Fired Gas Fryer



INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
18 x 18 in (45.7 x 45.7 cm)	3.0 - 5.0 in (8 - 13 cm)	65 - 80 Lbs (31 - 39 liters)	See Total Gas Load / Hr	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
226 Lbs (103 kg)	45 x 23 x 38 in (114.3 x 58.4 x 96.5 cm)	22.8 ft ³ (0.6 m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			Total Gas Load / Hr	
	Natural Gas	LP Gas	Standard platform	CE & Australian
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	150,000 BTUs (44kW) (158 MJ)	136,500 BTUs (40kW) (145 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
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

Provide Anets 70AS tube-fired gas fryer. 150,000 btu/hr. Cook depth 3.0 - 5.0 in. Fryer shall have a blower free atmospheric burner system combined with five 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 18" x 18". Provide accessories as follows:

ANETS • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.anets.com 156-000018 Rev x0 1/19 Printed in the USA

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.