



ANETS

Quality is just the beginning.

Product Guide



STODDART

*innovative
solutions*



Who are Anets?

Anets began as a small family run business in 1926 by Frank and Richard Anetsberger in Chicago USA. Frank dedicated his life to realising innovative ideas that would increase production efficiency, improve employee safety and ensure food quality. In those early golden moments of inspiration, Frank's dream of a company dedicated to product innovation, quality, performance and the highest level of responsiveness to the needs of customers was born.

With this company culture in place, it was not long before the list of successful Anetsberger products grew from strength to strength. It was in 1937 that Anets introduced its first thermostatically controlled countertop fryer with a major contribution to food quality and consistency. The following 77 years have consisted of creation after creation, flooding the USA Patent office with innovative designs that still hold true to this day.



Why Anets?

Anets deep fryers offer a smarter frying equipment solution at a price point that represents true value for money. Anets products contain unique design features that will benefit customers every single day.

At Anets, customers are offered a choice between either "tube burners" or "open pot" gas fryers, each with their own enhanced design features that address the perceived downsides of these two heating methods. Anets efficient tube or open pot fryers use less gas and therefore can save the operator significant amounts of money each year.

Little details make a huge difference in the day to day food service business. An Anets fryer with an easy to clean design makes the difference between whether a fryer is kept clean or not. In so doing, does not sacrifice oil or food quality.

In addition, Anets offers a full range of filtration systems, electric open pot fryers, chip dumps and accessories, providing everything needed to optimise the frying systems performance. High quality gas thermostats and gas controllers from Robertshaw, are available from any gas plumbing supplier Australia wide.

Customers can have complete confidence that a fryer from Anets will do the job that is asked of it day in day out. This peace of mind is further reinforced by the fact that Anets is brought to you by Stoddart, who have been renowned in the Australian food service equipment market since 1959.

At Anets - *"Quality is just the beginning"*



Who are Anets?	2
Anets Tube Fryers	4
Silverline Tube Gas Fryers	5
Goldenfry Open Pot Gas Fryers	6, 7
Filter System	8, 9
Electric Fryers	10
Chip Dump	11
Accessories	12
Testimonials	13
Range Overview	14
Service & Support	15



Anets Tube Fryers

The truth about tube fryers

There is no doubt that the arguments for and against tube-fired fryers are valid, usually marshalled by the manufacturers of open pot fryers.

With a traditional three-tube fryer, it is difficult to clean. The two tubes on the left are very close together and the third tube is close to the frypot wall. Access to clean between the tubes is difficult due to the limited space.



Generic Fryer

Let's look at the tube fryer evidence

Tube fryers emulate immersion heating; the heat source is submerged in the oil, thus transferring the heat rapidly to the cooking oil. The downfall has always been the amount of tubes in the frypot, making it very difficult to clean the fryer. As we all know if you make a job difficult in the kitchen, it will not get done!

The Anets SLG40 two-tube fryer design with elliptical shaped tubes maximizes the heat transfer while making the cleaning process easy.

Research found that Anets elliptical shaped tubes provide a 14% greater heat transfer area than a traditional straight walled tube fryer.



Anets SLG40

SLG40

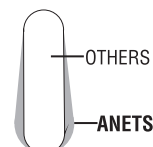
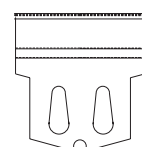
The Anets SLG40 is an excellent all round workhorse deep fryer

Designed to allow excellent cooking results and built with unique elliptical shaped tube burners that provide a 14% greater heat transfer area.

This design feature of the SLG40 enables the end user to rely on their fryer to provide quick recovery time and be easy to clean.

Features

- 90mJ**
- 20-22 litre oil capacity**
- Stainless steel frypot with 5 year pro-rata warranty**
- Easy to clean design**
- Energy efficient tube burners**



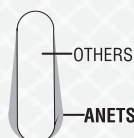
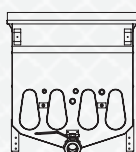
SLG100

The Anets SLG100 is your ideal fish and chips deep fryer

This shallow pan style fryer is rated at 158mJ, which is perfect for floating large battered food items or high volume blanching.

Features

- 158mJ**
- 40-44 litre oil capacity**
- Stainless steel frypot with 5 year pro-rata warranty**
- Large frypot design**
- Energy efficient tube burners**

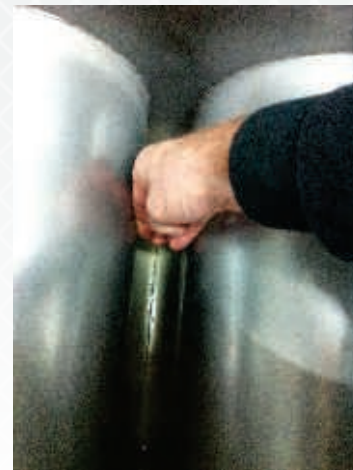


Anets Open Pot Fryers

Open Pot Fryers

The argument for open pot fryers has always been the ease of cleaning and a true deep cold zone to increase oil life. A true deep cold zone should be approximately 100°C colder than your cooking temperature; this helps to extend the oil life by not burning any residual crumbs which makes the oil taste bitter and shortens your oil life.

However it is surprising to see that some manufacturers make it very difficult for customers to clean the cold zone. With a small gap at the top of the cold zone, it is impossible to get to the cold zone without the aid of a brush.



Generic Fryer

Open pot facts

Common open pot fryers have a very tight cold zone. This makes it impossible to clean the cold zone without brushes.

Small oversights such as this can result in staff not cleaning their fryer regularly, leading to oil breaking down prematurely and delivering a poor tasting product.

Open pot fryers were originally designed to make a difficult job in the kitchen easy. Operators are looking for a design that is easy to clean and can be completed regularly with a minimum of fuss.

With the Anets 14GS.CS open pot fryer see how wide the cold zone is and how easy it is to reach the bottom. The Anets 14GS.CS has an 85mm wide gap to the cold zone, ensuring one of the worst jobs in the kitchen is made easy. With this design, staff can filter the oil and

clean the fryer pot effectively and efficiently, saving time and costly oil replacement.

Your customers also benefit from a better tasting product, and as everyone knows - A happy customer means repeat business.

The downside of open pot fryers has been their inefficient means of transferring of heat from the under mounted burners into the oil. Until now...



Anets 14GS.CS Fryer



14GS.CS

The Anets 14GS.CS is one of the most efficient atmospheric gas deep fryers available in Australia

Cleverly designed to provide quick recovery and reduced gas consumption, the Anets 14GS.CS is the fryer of choice for the astute buyer.

The unique cross fire burner design splits the flame to help increase the heat transfer. Then, over 430 copper flashed heating studs on the frypot trap the heat and transfer it to the oil extremely quickly. This ensures fast recovery every single time the fryer is placed under pressure. Consistent product can only be achieved by a

fryer that can recover quickly to seal the product and stop oil absorption.

The Anets 14GS.CS has a true deep and easy to clean cold zone that will ensure longer oil life and better tasting food.

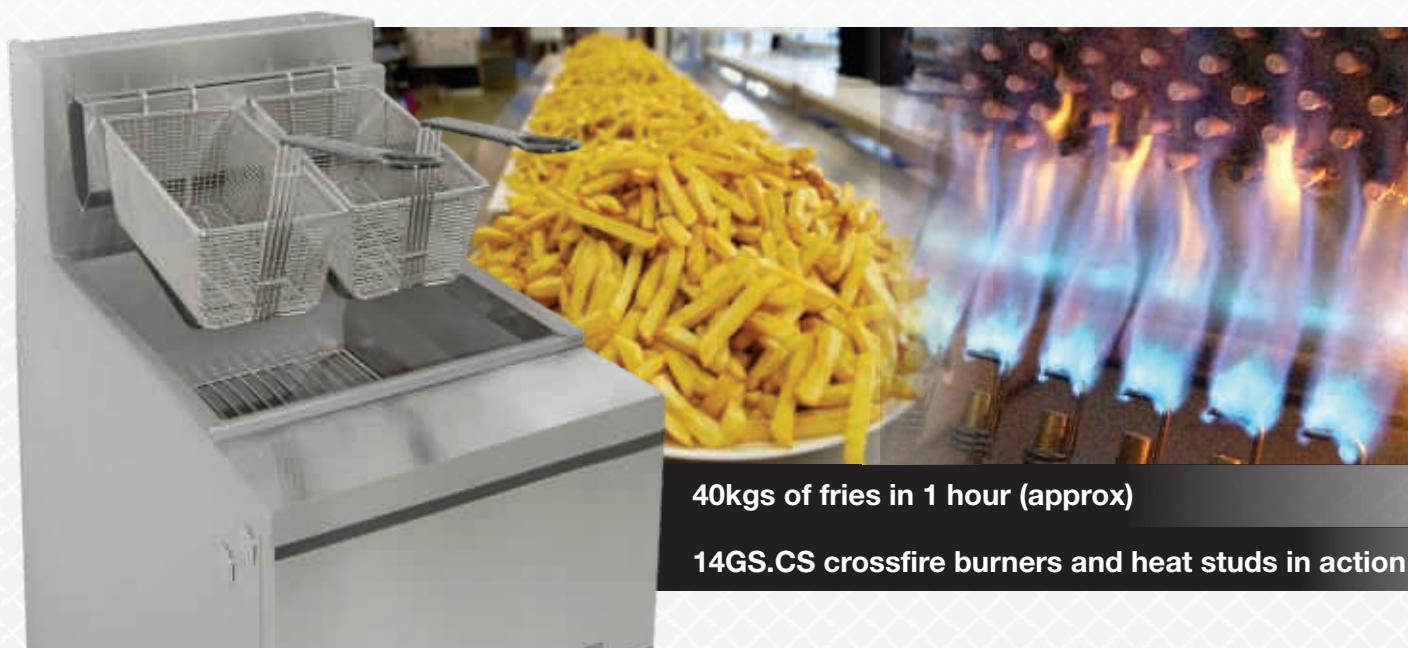
In conjunction with the Robertshaw snap action thermostat the 14GS.CS fryer delivers fast, consistent results with excellent efficiency.



Features

- 126mJ**
- 20-22 litre oil capacity**
- Stainless steel frypot with 10 year warranty**
- Easy to clean design**
- Over 430 copper flashed heating studs to increase efficiency and temperature recovery**
- Cleaning rod**

Anets Open Pot Fryer



40kgs of fries in 1 hour (approx)

14GS.CS crossfire burners and heat studs in action

FilterMate

Save on kitchen space, oil and labour costs with the FilterMate under fryer filter system

Anets FilterMate's are designed to fit under the base system of two of the renowned Anets 14GS.CS fryers. Additionally, it is possible to bank 2, 3 or 4 fryers off the same 50 litre oil capacity filter machine. Using quick disconnects, the filter is simple to disassemble for cleaning and can even slide out to be utilised as a portable filter or an oil disposal unit.

The filter intake leaves no oil residue in the tank, with its easy to identify handles making filtering a simple and hands free process. The FilterMate system promotes longer oil life, ensuring you are cooking in cleaner oil, providing a better tasting and higher quality end product and significantly reducing costs.

FilterMate also has an oil bypass system, allowing oil to be pumped out of the filter into waste containers with the included discharge hose.

Includes

- Oil pump out hose**
- Starter pack of filter envelopes**
- Starter pack of filter powder**
- Drain clean out rod**
- Castors as standard**



Filtronic II

The Anets Filtronic II Filter System keeps your frying operations at peak performance

Supplied with renowned 14GS.CS fryers banked together, the Anets Filtronic II filtering systems are customised to suit your frying requirements. The filter itself is housed under a chip dump with 2 x 250W heat lamps.

Simple to operate, this hands free system makes it easy to filter fast and filter often, with a capacity of 36 litres of oil. This self contained system does not interfere with kitchen operations and keeps your kitchen running smoothly. Using the Filtronic II or FilterMate filtering system, it is possible to filter one fryer while still cooking in the others.

An added benefit of this system is that it can slide out from under the fryer bank, doubling up as a portable filter if required.

Manufactured with colour coded handles that are simple to identify, operating and cleaning your system is a breeze.



Includes

Oil pump out hose
Starter pack of filter envelopes
Starter pack of filter powder
Drain clean out rod

Simple to use ✓

Fast to filter ✓

Use less oil ✓

Easy to clean ✓



14EL.17

The Anets 14EL.17 high efficiency electric fryer

Utilises high efficiency 17kW electric ribbon-type immersion elements, that provide efficient energy transfer for fast frying and quick recovery. This aids to increase the cooking output of the fryer.

The low watt density design of the fryer elements prolongs their life and prevents scorching of the oil. The elements swing up out of the way for ease of cleaning and access to the large cold zone.

Equipped with a solid state thermostat for precise temperature control and a hi-limit thermal cut out control for added safety.



Features

17kW

20-22 litre oil capacity

Stainless steel frypot with 10 year warranty

Easy to clean design



CH.CD

Fry now and serve later



The Culinaire Chip Dump enhances productivity by providing an area to conveniently hold fried product so the fryers can keep production running in the kitchen.

The Culinaire Chip Dump is designed to hold cooked product with two 500 watt infra-red heat lamps above the product. The infra-red lamps evenly disperse heat throughout the cooked product, maintaining the optimum serving temperature before serving. The 100mm deep curved perforated crumb tray aids serving and helps to aerate the product during holding.

The Culinaire Chip Dump has the ability to fit smoothly into any new or existing fryer line up. Utilising the same look and feel of a standard Anets fryer,

the Chip Dump system is a static unit without frying capabilities. This means there is no internal components under the shell, just a door and shelf, providing added storage opportunities in your cooking lineup.

The unit is simple to operate, utilising a user friendly ON/OFF toggle switch on the side of the heat assembly and is supplied with a 10 amp plug and lead for plug and play operation.

The heat lamp assembly on the Chip Dump is removable to aid in cleaning and serviceability.



LIDS



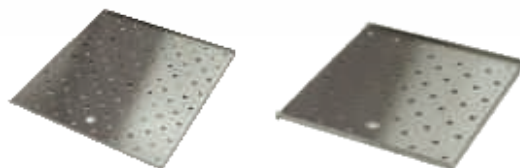
Fryer Model

SLG40
SLG100
14GS.CS
14EL.17

Product Code

SPAN.LID40
SPAN.LID100
SPAN.LID40
SPAN.LID40E

FISH PLATES



Fryer Model

SLG40
SLG100
14GS.CS
14EL.17

Product Code

SPAN.FP40
SPAN.FP100
SPAN.FP40GS
SPAN.FP40GS

BASKETS



Fryer Model

SLG40
SLG100
14GS.CS
14EL.17

Product Code

SPAN.FB14
SPAN.FB18
SPAN.FB14
SPAN.FB14

CAPPING STRIPS



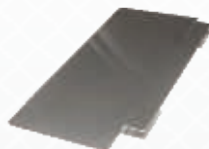
Fryer Model

SLG40
SLG100
14GS.CS
14EL.17

Product Code

SPAN.CS40
SPAN.CS100
SPAN.CS40
SPAN.CS40

SPLASHGUARD



Description

Splash guard to suit
14" & 18" fryers

Product Code

SPAN.SG

CASTORS



Description

150mm castor with brake
150mm castor no brake

Product Code

SPAN.RCWB
SPAN.RCNB

Quality is just the beginning.

Since Stoddart began bringing Anets fryers into the Australian food service market, operators have been impressed by their exceptional features.



98 Fish - Sunshine Coast



Red Emperor - Sunshine Coast



Newmarket Hotel - St. Kilda



Straight Off The Boat - Devonport



Theo's FishBar - Ivanhoe



Mooloolaba Bowls Club



The Good Fish Co - Craigburn



Toolangi Tavern - Victoria



President's Cup - Melbourne

From local fish and chip stores to Internationally recognised sporting events, Anets fryers offer the perfect solution and are backed throughout the country by Stoddart's renowned customer service promise.

Don't believe us? Just ask any of our happy customers.

Model		mJ/kW	Oil Capacity	Approximate* production/hr	Size (W x D x H)	Connection**
SLG40		90mJ	20-22 litres	27kgs	400x700x1210	½" npt connection
SLG100		158mJ	40-44 litres	32kgs	500x790x1210	½" npt connection
14GS.CS		126mJ	20-22 litres	40kgs	400x790x1160	¾" npt connection
14EL.17		17kW	22 litres	40kgs	400x790x1060	3 phase, neutral and earth
FM214GSCS		252mJ	2 x 20-22 litres	80kgs	800x790x1160	¾" npt connection, 10 AMP GPO
FM314GSCS		378mJ	3 x 20-22 litres	120kgs	1200x790x1160	¾" npt connection, 10 AMP GPO
FM414GSCS		508mJ	4 x 20-22 litres	160kgs	1600x790x1160	¾" npt connection, 10 AMP GPO
CH.CD		1 kW	N/A	N/A	400x790x1345	10 AMP GPO

* Based on frozen french fries cut 10mm x 10mm

** Ensure your plumber refers to the full technical data sheets when designing your gas supply system



Stoddart has been synonymous with food service equipment in Australia since 1959. We are proud to be the exclusive importer and distributor of Anets fryers in Australia.

ENGINEERING & MANUFACTURE

Our state-of-the-art 25,000m² manufacturing and distribution centre in Brisbane, combines the latest design, manufacture and warehousing processes to ensure the best quality

products at the best possible price. Our research and development team are constantly examining ways to improve our products to ensure they maintain world leading status.



DEALER SERVICE

Stoddart prides itself on reliable products and after sales service, that's why we take great care to select dealers with the same philosophy. All our dealers are experienced professionals

in food service equipment and can provide clear and impartial advice about the best products for your needs.



AVAILABILITY

Frying equipment is a part of your cooking line-up you can't afford to be without. That is why Stoddart maintain high stock and spare part levels at warehouses in Brisbane, Sydney,

Melbourne & Perth to enable instant availability. Your local dealer will be able to help you get what you need as soon as possible.



WARRANTY

All Anets products come with a 12 month on-site parts and labour warranty, subject to appropriate usage and our terms and conditions of trade. The stainless steel frypots have an extended factory backed warranty for

further peace of mind. If you have any warranty concerns or would like to find the details of a local service agent please phone our national help line number on 1300 307 289.



FINANCE OPTIONS

If you have a tight budget or simply want to maintain easier cash flows, why not ask your distributor about finance options such as rental or leases.



ANETS

Quality is just the beginning.

Imported & Distributed exclusively by :



STODDART

Brisbane

Sydney

Melbourne

Perth

Adelaide

1300 79 1954
www.stoddart.com.au

Dealer

