

**The high efficiency work horse  
for large volume frying**

***Ideal for fish & chip shops***

Anets provides the highest value in frying with the SLG100 gas fryer. Ideal for both batch cooking and large volumes load after load. The heating system has been engineered for maximum efficiency and cleanability. To achieve optimum cooking capacity, this fryer requires only 158MJ input, using 4 burner tubes equipped with computer designed radiants.

Higher MJ's for fast recovery and rapid oil heat up result in limited oil absorption and great tasting food. Centre mounted snap action thermostat responds quickly to fry loads. The Anets SLG100 is built to perform, easy to clean and priced to purchase today.

### STANDARD FEATURES

- Pulse ignitor (no electrical required)
- Stainless steel front, door and trim are standard features
- 158MJ from only 4 tubes, easiest model on the market to clean
- Computer designed radiants enable the burners to efficiently reach 39.5MJ per burner tube
- The unique tapered elliptical tubes provide 14% more heat transfer area than competitive models (see Design Features on back)
- Outstanding serviceability, all components easily accessible and replaceable from the front
- Stainless steel basket hanger lift off for easy cleaning
- Large 32mm ball-type full port drain valve prevents clogging
- Food particles fall below burner tubes into cold zone to prolong shortening life



SLG100 shown with  
150mm adjustable legs

**ANETS**  
**SilverLINE™**



Gas Safety  
Certified  
AS4563  
Cert. GSCS20190  
SAI Global

# ANETS

Imported and distributed  
exclusively by:

[www.stoddart.com.au](http://www.stoddart.com.au)  
1300 79 1954

 **STODDART**

### SPECIFICATIONS

- |                                  |  |
|----------------------------------|--|
| ▪ Model                          | SLG100, Stainless steel frypot                             |
| ▪ Australian Gas Approval Number | GSCS20190 A53563   |
| ▪ Gas Input                      | 158 MJ / Hr  |
| ▪ Gas Pressure                   | NG   |
| ▪ Gas Connection                 | 1/2" NPT 20mm gas supply line min.                         |
| ▪ Electrical Requirements        | None   |
| ▪ Thermostat                     | Snap action milli-volt control                             |
| ▪ Temperature Range              | 79° - 200°C (200° to 375°F)                                |
| ▪ Hi-limit                       | Safety control turns off main gas supply at 227°C (440° F) |
| ▪ Safety Pilot                   | 100% gas shut off valve                                    |
| ▪ Burners                        | Cast iron, atmospheric pre-mix                             |
| ▪ Frypot                         | Stainless steel  |
| ▪ Cabinet                        | Stainless steel door                                       |
|                                  | Stainless steel splashback                                 |
|                                  | Stainless steel basket hanger                              |
| ▪ Oil Capacity                   | 40 - 44 litres   |
| ▪ Cooking Capacity               | 36kgs of fries per hour                                    |
| ▪ Frying Area                    | 46cm x 46cm  |
| ▪ Shipping Weight                | 78kgs  |
| ▪ Warranty                       | 1 year parts and labour                                    |
|                                  | Stainless steel frypot - 5 years (pro-rated)               |

### STANDARD ACCESSORIES

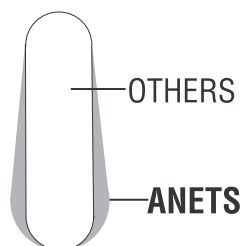
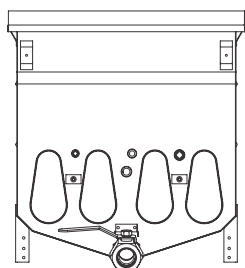
- 3 Twin nickel plated baskets
- Rack type basket support
- 150mm adjustable legs
- Drain pipe extension
- Flue extension / Diverter

### OPTIONS AND ACCESSORIES

- Fishplate
- Castors
- Drain Table
- Fryer Cover

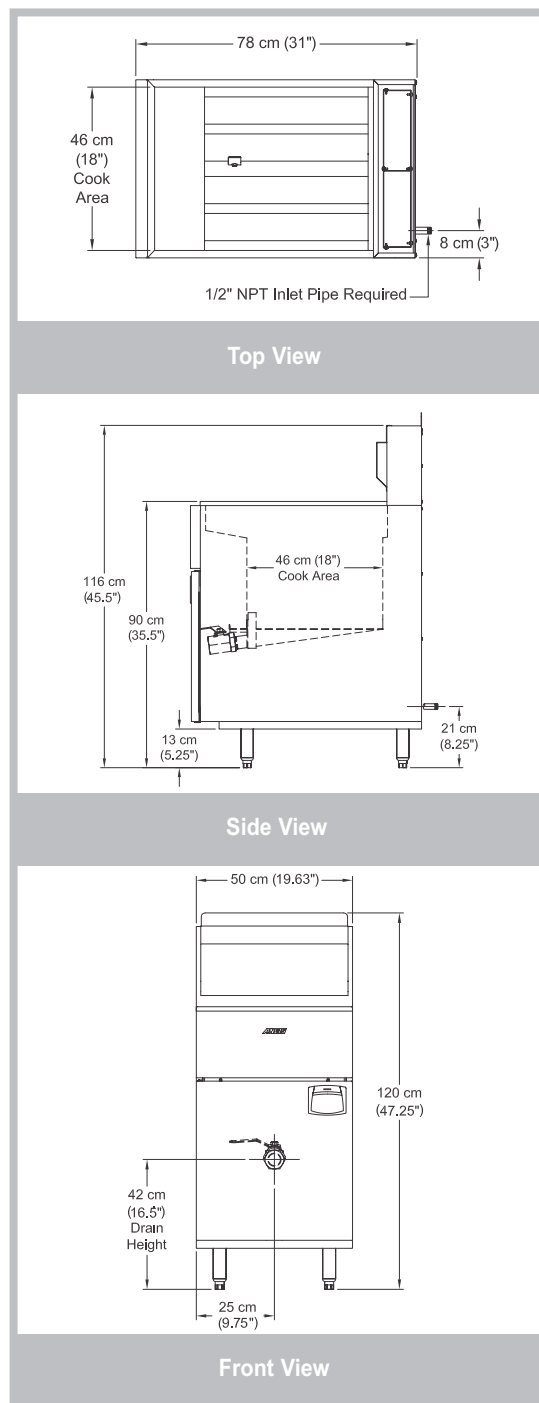
### DESIGN FEATURES

- Easier to clean
- Optimum access to cold zone



#### Tapered Elliptical Shape

- 14% more surface area for heat transfer
- Food particles can not accumulate on top of tubes



Specification subject to change without notice. Modified 11/14