

Item No.

Output Large Batches Of Fried Food Where No Electrical Hook-up Is Available

This heavy duty 20" fryer is excellent for large chicken pieces. Exclusive tube design provides fast recovery, minimizes cleanup time, and maximizes heat transfer. The elliptical shape of the tubes eliminates sedimentation on tubes, improves shortening life and minimizes the number of times you have to drain fryer. The stainless steel tubes accommodate 160,000 BTUH burners and feature computer designed radiants for the best performance and recovery.

STANDARD FEATURES

- Stainless steel frypot has a **lifetime warranty**
- No electrical hook-up required
- Stainless steel front panel, trim and door
- Tube type design assures maximum heat transfer in the 20" wide frypot
- Unique shape of tubes allows access to cold zone for easy cleaning
- Burner tubes are equipped with computer designed radiants for fast recovery and energy efficiency
- Dual shortening levels (100 to 120 lbs) 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 backsplash



Model 20EG shown on legs with optional twin baskets

A N E T S
GoldenFry™



Anets GoldenFry™ 20" Fryer

Model 20EG



SPECIFICATIONS

- Model: 20EG, 20" Gas Fryer with gas operated thermostat
- Certification: UL, NSF
- BTUH: 160,000
- Gas Pressure: NG 3.5" WC, LP 10" WC
- Gas Connection: 3/4" NPT
- Electrical Requirements: None
- Thermostat: Gas snap action type
- 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
- Tubes: Stainless steel
- Cabinet: Front panel, door, trim and backsplash are Stainless Steel. Sides are painted
- Shortening Capacity: 100 lbs - 120 lbs
- Cooking Capacity: 90 lbs of chicken per hour
120 lbs. of fries per hour
- Frying Area: 20x20 (51x51cm)

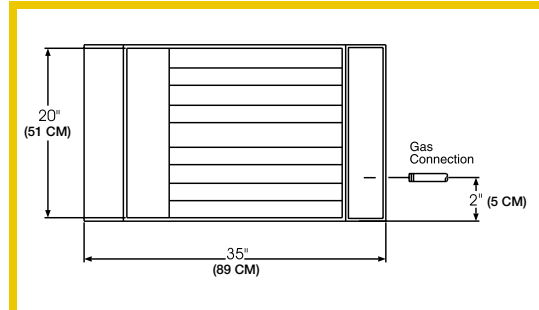
STANDARD ACCESSORIES

- Rack type basket support
- Clean out rod
- 6" Adjustable chrome plated legs
- Drain pipe extension
- Piezo ignitor

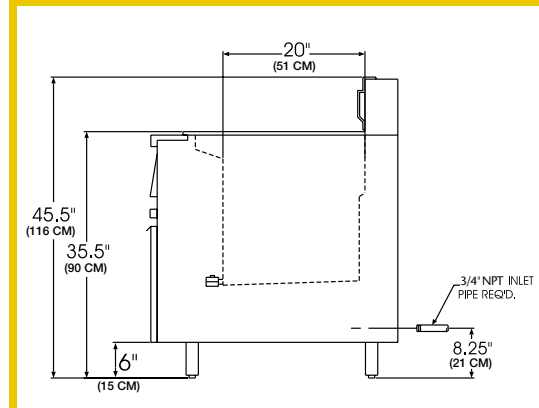
Note: No baskets are provided with this fryer. Must order baskets separately, if required.

OPTIONS AND ACCESSORIES

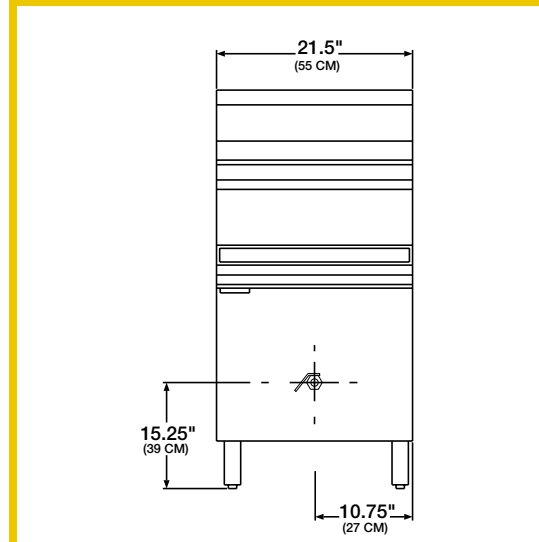
- Stainless steel sides
- Filtronic II built-in filter systems
- Multiple units can be banked at no additional charge
- Single, twin or triple baskets
- Drain table
- Fryer cover
- Front drain tray
- Casters



Top View



Side View



Front View

Specifications subject to change without notice.
SS#132 Revised 8/02
Printed in the U.S.A.

