

Item No.

### Extra Depth And Extra Width Give This 20" Fryer Added Production Capacity

This heavy duty 20" fryer is ideal for cooking large chicken pieces. The 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 with heat baffles for the best performance and recovery.

#### STANDARD FEATURES

- Stainless steel frypot
- Stainless steel front panel, trim and door
- Tube type design assures maximum heat transfer in the 20" x 20" frypot
- Unique shape of tubes allows access to cold zone for easy cleaning
- Burner tubes are equipped with special heat baffles for fast recovery and energy efficiency
- Recessed Lexan faced control panel protects controls from damage
- Stainless steel basket hanger lifts off for easy cleaning and access to the backsplash
- Dual shortening levels (100 to 120 lbs) for varying cooking capacities



Shown with optional baskets.  
Baskets not provided standard.

**A N E T S**  
**GoldenFry™**



**ANETS**

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# Anets GoldenFry™ 20" Fryer

## Model 20E



### SPECIFICATIONS

- Model 20E
- Certification UL, CUL, NSF
- BTUH 160,000
- Gas Pressure NG 3.5" WC, LP 10" WC
- Gas Connection 3/4" NPT
- Electrical Requirements 120V, 60Hz, 1Ph, 2 Amps
- Thermostat Electric 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 Door, stainless steel  
Sides, painted  
Backsplash, stainless steel
- Shortening Capacity 100 lbs - 120 lbs
- Cooking Capacity 170 lbs of pre-cooked chicken per hour
- Cooking Area 20"x 20" (51cm x 51cm)

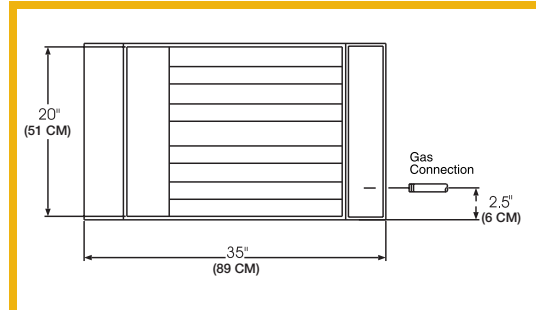
### STANDARD ACCESSORIES

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

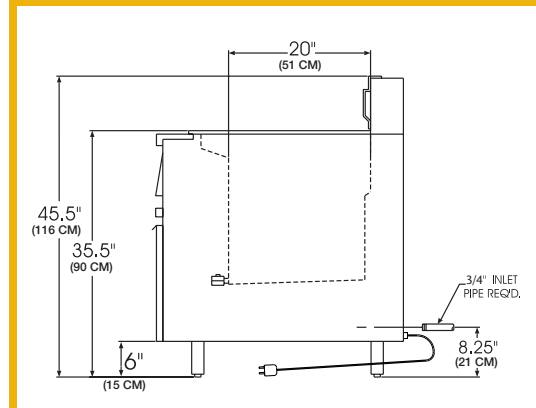
\* **No baskets provided**  
**Must order baskets separately, if required.**

### OPTIONS AND ACCESSORIES

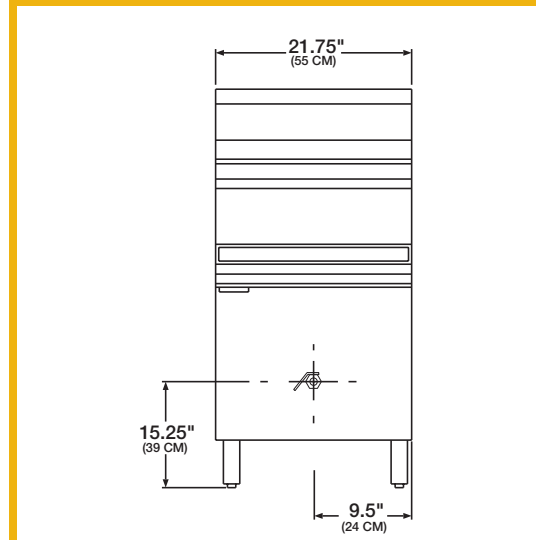
- Two 15 minute timers with buzzers
- Stainless steel sides
- Filtronic II™ filter system
- Fri-Tronic™ multi-product computers with shortening melter, boil out mode and digital timers
- Can bank fryers at no additional charge
- \* ■ Single, twin or triple baskets
- Drain table
- Fryer cover
- Casters
- Electronic ignition
- Solid State thermostat
- Shortening melter



Top View



Side View



Front View

Specifications subject to change without notice.  
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