

Item No.

### Built To Anets Standards, Priced For Today's Market, The SilverLine Fryer From Anets

Anets provides the best value in frying with the new SLG40 gas fryer. The improved design provides an affordable fryer that keeps up with load after load of production. The heating system has been engineered for maximum efficiency and cleanability. Using 2 burner tubes equipped with computer designed radiants, this fryer requires only 90,000 BTU input to achieve maximum cooking capacity. The unique shape of the tubes allows easy access to all areas of the frypot. Center mounted snap action thermostat responds quickly to fry loads. The Anets SLG40 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
- 90,000 BTUH from only two tubes, easiest model on the market to clean
- Computer designed radiants enable the burners to efficiently reach 45,000 BTUH 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 lifts off for easy cleaning
- Food particles fall below burner tubes into cold zone to prolong shortening life
- Large 1 1/4" ball-type full port drain valve prevents clogging



**ANETS**  
**SilverLINE™**





### SPECIFICATIONS

■ Model	SLG40, Stainless steel frypot
■ Certification	NSF, ETL, cETL
■ Gas Input	90,000, BTU/hr.
■ Gas Pressure	NG 3.5" WC, LP 10" WC
■ Gas Connection	1/2" NPT
■ Electrical Requirements	None
■ Thermostat	Snap action millivolt control
■ Temperature Range	200°-400°F, (93°-204°C)
■ Hi-Limit	Safety control turns off gas supply at 440°F (227°C)
■ Safety Pilot	100% gas shut off valve
■ Burners	Cast iron, atmospheric pre-mix
■ Frypot	Stainless steel
■ Cabinet	Door, stainless steel Backsplash, stainless steel Basket Hanger, stainless steel
■ Shortening Capacity	40 lbs
■ Cooking Capacity	60 lbs of fries per hour
■ Frying Area	14" x 14.5" (36cm x 37cm)
■ Shipping Weight	145 lbs.
■ Warranty	1 year parts and labor Stainless steel frypot: 5 years (pro-rated)

### STANDARD ACCESSORIES

- 2 Twin nickel plated baskets
- Rack type basket support
- 6" Adjustable legs
- Drain pipe extension
- Flue extension/Diverter

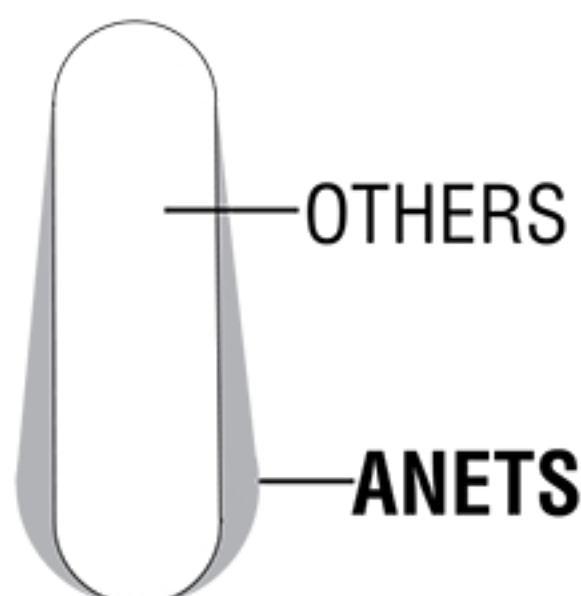
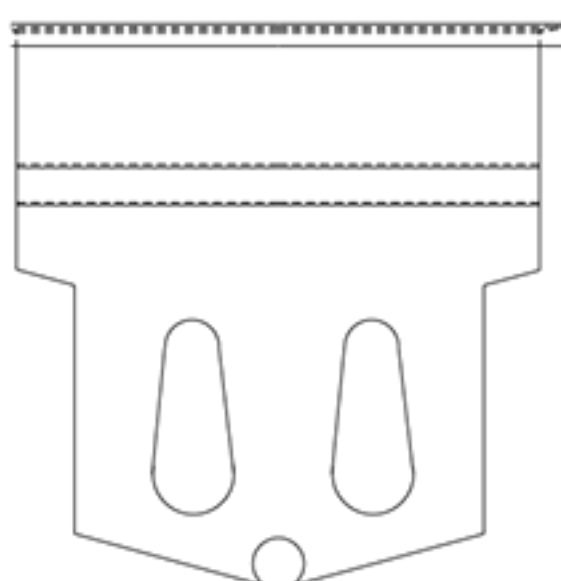
### OPTIONS AND ACCESSORIES

- Single or triple baskets
- Casters
- Drain Table
- Fryer Cover

### DESIGN FEATURES

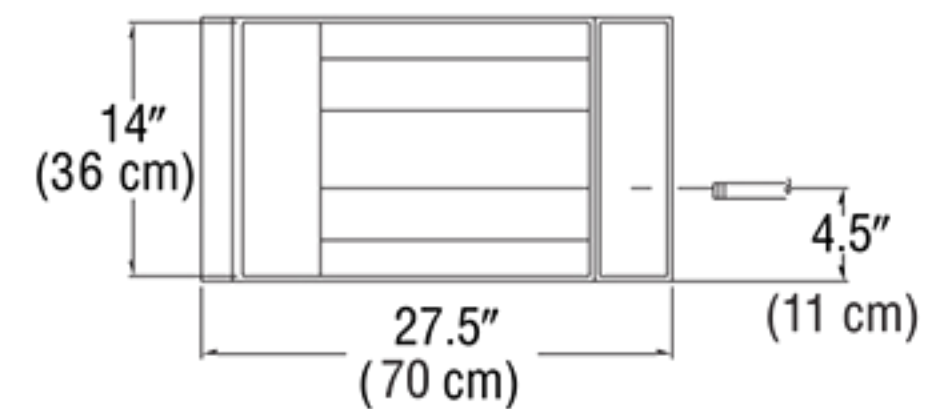
#### Two Tubes

- Easier to clean
- Optimum access to cold zone

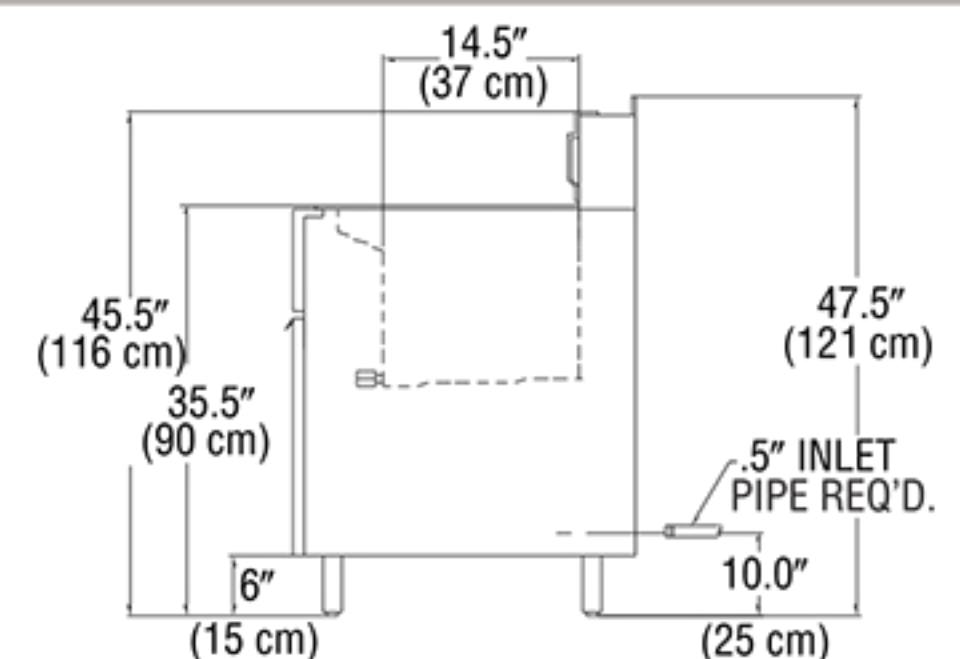


#### Tapered Elliptical Shape

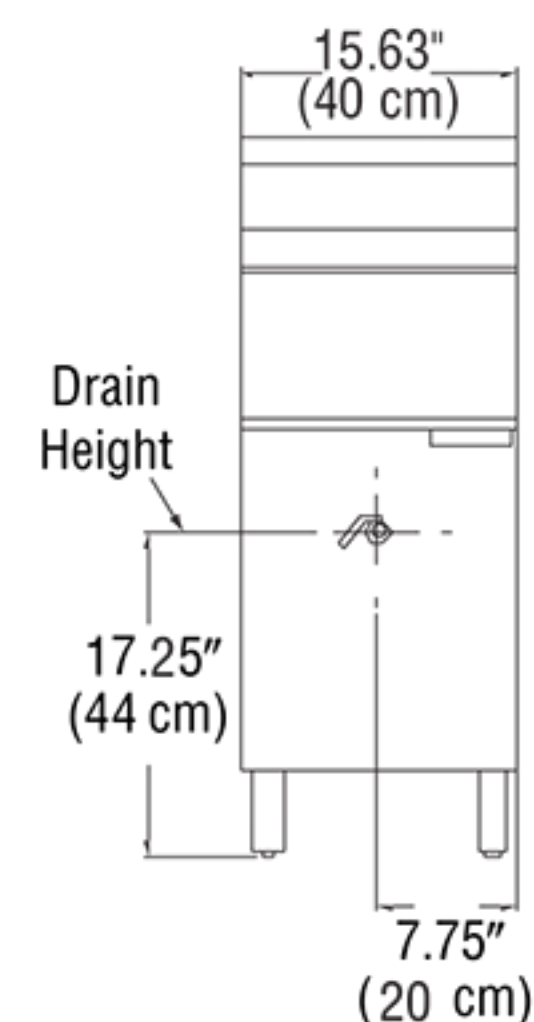
- 14% more surface area for heat transfer
- Food particles cannot accumulate on top of tubes



Top View



Side View



Front View