



MODEL 45AS Tube Fired Gas Fryer



STANDARD FEATURES

- Tank - stainless steel
- Cabinet – stainless steel front & door
- galvanized sides & back
- Battery Spark Ignitor
- Millivolt Thermostat
- High temperature safety limit switch
- Built-in integrated flue deflector
- 1.25" (32mm) full port drain valve
- Two twin fry baskets (regular mesh)
- Tube rack
- Drain extension
- Clean out rod
- Removable basket hanger
- 6" (152mm) adjustable legs



Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

BASICS

- 14" x 14" stainless tank
- 2.0" to 3.5" (5cm to 8cm) cook depth
- 40 to 45 lbs oil capacity (19 to 21 liters)
- Four tube/burner design with 6" burner and 6" tube,

CONSTRUCTION

- Welded tank with extra smooth peen finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes
- Standing pilot light design provides a ready flame when heat is required.
- Cabinet front and door are constructed of stainless steel with galvanized sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F and 400°F (93°C and 190°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, and automatic valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- High Temperature limit switch safely shuts off all gas flow if the oil temperature exceeds the upper limit.

OPERATIONS

- Battery Spark Ignitor makes lighting pilot quick and easy.
- Front 1.25" (32mm) NPT drain for quick draining.

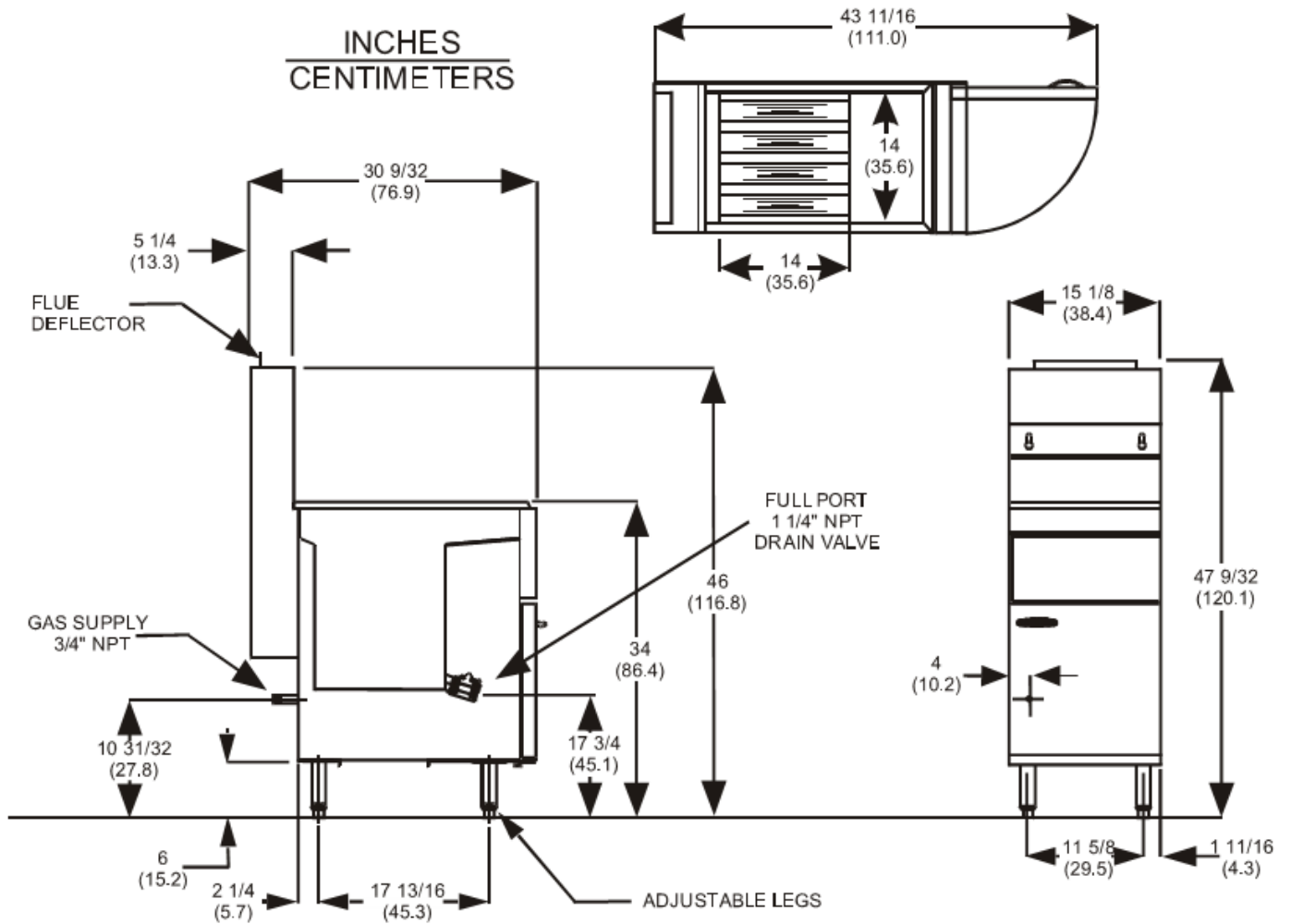
AVAILABLE OPTIONS & ACCESSORIES (at additional cost)

- Fry basket alternatives (triple, single square, fine mesh, etc)
- Fry pot covers
- 6" (152mm) adjustable rear and front locking casters

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| INDIVIDUAL FRYER SPECIFICATIONS | | | | | | |
|---|--|--|---|--|-------------------------------|--|
| Model | Frying Area | Cook Depth | Oil Capacity | Gas Input Rate / Hr | Burner Pressure Nat | Burner Pressure LP |
| 45AS | 14 x 14 in (35.6 x 35.6 cm) | 3.0 - 5.0 in (8 - 13 cm) | 40 - 45 Lbs (19 - 21 liters) | 122,000 BTUs (35.7 kW) (128 MJ) | 4" W.C. (10 mbars / 1 kPa) | 10" W.C. (25 mbars / 2.4 kPa) |
| Model | Shipping Weight | Shipping Crate Size H x W x L | | | Shipping Cube | |
| 45AS | 175 Lbs (79 kg) | 36 x 19 x 46 in (116.8 x 48.3 x 91.4 cm) | | | 18.2 ft3 (0.5 m3) | |
| INSTALLATION INFORMATION | | | | | | |
| GAS SYSTEM REQUIREMENTS | | | | Total Gas Load / Hr | | |
| Supply Pressure * | Natural Gas | | LP Gas | Model 45AS 122,000 BTUs (35.7kW) (128 MJ) | | |
| | 7 - 10" W.C. (17.4 mbars/ 1.74 kPa) | | 11 - 13" W.C. (27.4 mbars/ 2.74 kPa) | | | |
| * Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on. | | | | | | |
| CLEARANCES | | | | | | |
| Front min. | Floor min. | Combustible material | | Non-Combustible material | | Fryer Flue Area |
| 30" (76.2 cm) | 6" (15.25 cm) | Sides min. | Rear min. | Sides min. | Rear min. | Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue. |
| | | 6" (15.2 cm) | 6" (15.2cm) | 0" | 0" | |
| Provide Anets 45AS tube-fired gas fryer. 1220,000 btu/hr. Cook depth 3.0 - 5.0 in. Fryer shall have a blower free atmospheric burner system combined with four stainless steel tubes utilizing high temperature alloy stainless steel baffles, with thermostatic control, thermo-safety pilot and spark ignitor, separate gas shut off, 3/4" npt rear gas connection, recessed cabinet back, 1-1/4" Full port drain. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14". Provide accessories as follows: | | | | | | |