



## MODEL 35AS 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)
- Three tube/burner design with 4" burner\* and 6" tube,  
\*CE & Australian version has 6" burners and 6" tubes

#### 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.

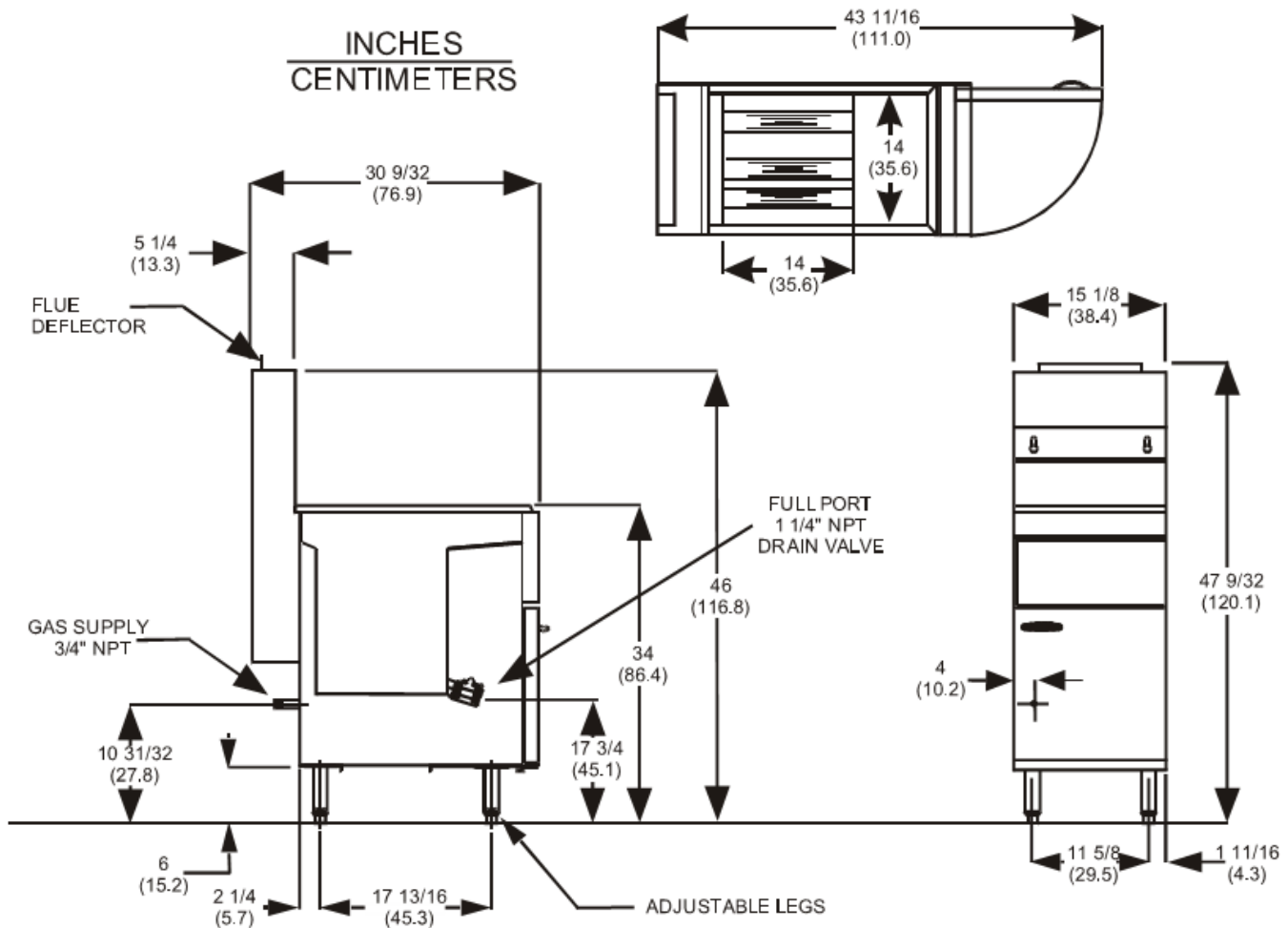
#### AVAILABLE OPTIONS & ACCESSORIES (at additional cost)

- ☐ 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
35AS	14 x 14 in (35.6 x 35.6 cm)	2.0 - 3.5 in (5.0 - 8.0 cm)	40 - 45 Lbs (19 - 21 liters)	90,000 BTUs (26.3 kW) (95 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	
35AS	161 Lbs (73 kg)	36 x 19 x 46 in (116.8 x 48.3 x 91.4 cm)			18.2 ft <sup>3</sup> (0.5 m <sup>3</sup> )	
INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS				Total Gas Load / Hr		
Supply Pressure *		Natural Gas	LP Gas	Model 35AS		
		7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	90,000 BTUs (26.3kW) (95 MJ)		
* 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 35AS tube-fired gas fryer. 90,000 btu/hr. Cook depth 2.0 - 3.5 in. Fryer shall have a blower free atmospheric burner system combined with three 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:						