

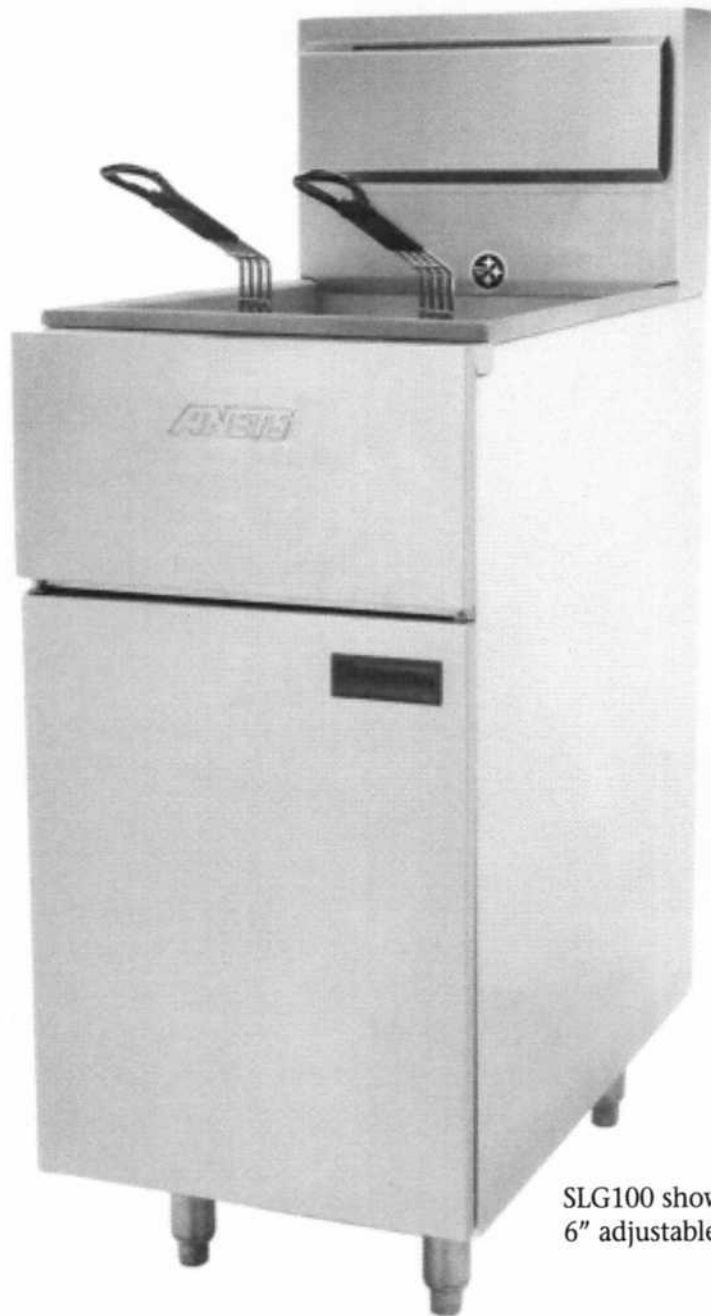
Item No.

Built To Anets Standards, Priced For Today's Market

Anets provides the highest value in frying with the new SLG100 18" gas fryer. Ideal for both batch cooking and large volumes load after load. The heating system has been engineered for maximum efficiency and cleanability. To achieve optimum cooking capacity this fryer requires only 150,000 BTU input, using 4 burner tubes equipped with computer designed radiants. Higher BTUs for fast recovery and rapid heat up result in limited oil absorption and great tasting food. Center mounted snap action thermostat responds quickly to fry loads. The Anets SLG100 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
- 150,000 BTUH from only four tubes, easiest model on the market to clean
- Computer designed radiants enable the burners to efficiently reach 37,500 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



SLG100 shown with
6" adjustable legs.

ANETS
SilverLINE™



ANETS

Anetsberger Brothers, Inc. ■ Dependable Foodservice Equipment
180 North Anets Drive ■ Northbrook, Illinois 60062
1-800-837-2638 ■ Fax 847-272-1943 ■ www.anets.us

SPECIFICATIONS

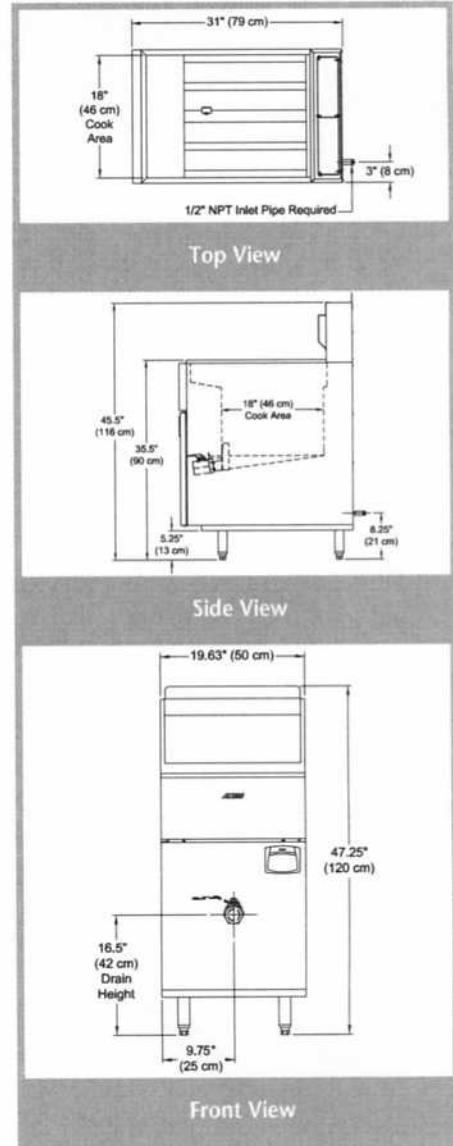
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|---------------------------|--|
| ■ Model | SLG100, Stainless steel frypot |
| ■ Certification | ETL, cETL, ETL Sanitation |
| ■ Gas Input | 150,000, BTU/hr. |
| ■ Gas Pressure | NG 3.5" WC, LP 10" WC |
| ■ Gas Connection | 1/2" NPT |
| ■ Electrical Requirements | None |
| ■ Thermostat | Snap action millivolt control |
| ■ Temperature Range | 175°-375°F (79°-190°C) |
| ■ Hi-Limit | Safety control turns off gas supply at 428°F (220°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 | 70-100 lbs |
| ■ Cooking Capacity | 90 lbs of fries per hour |
| ■ Frying Area | 18" x 18" (46cm x 46cm) |
| ■ Shipping Weight | 200 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

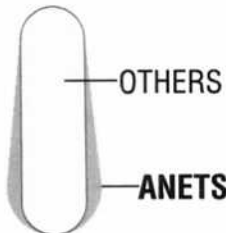
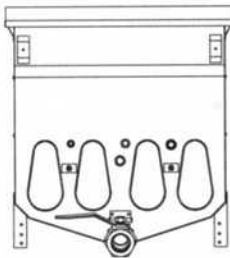
OPTIONS AND ACCESSORIES

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



DESIGN FEATURES

- 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

Specifications subject to change without notice.
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Printed in the U.S.A.

Anetsberger Brothers reserves the right to replace a SilverLine product rather than replacing a fry pot.



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