



2023

EQUIPMENT

PRICE LIST

Effective January 1, 2023



VARIATION FOR YOUR
APPLICATION

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ANETS INTRODUCES ITS ALL NEW FULL LINES OF FRYERS LEARN MORE ON PAGE 13



**PLATINUM
SERIES**



**GOLD
SERIES**



**SILVER PLUS
SERIES**

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** PRICES AND SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE **



PLATINUM SERIES FRYERS - AGP

GAS

ENERGY SAVING HIGH PRODUCTION FRYING

- Solid state control standard
- Matchless ignition
- Self cleaning burner & down draft protection
- Stainless steel tank, front, door and sides
- Drain valve interlock safety switch
- 9" legs

OPTIONAL FEATURES

- Filter Drawer Oil filtration in a fryer battery
- SoloFilter-Oil filtration in a single fryer
- 9" casters optional
- Fry Vat covers, optional
- Stainless Steel Back (SS) Per Unit
- Basket Lifts
- PFW-1 built-in foodwarmer, 750watt for BNB bread and batter dump station
- SSTC Back-up controller- can be added to any fryer that uses a digital or computerized control

AGP CONTROLLER OPTIONS:

All controller options include the patented self cleaning burner and downdraft protection system, matchless ignition and drain valve interlock switch.

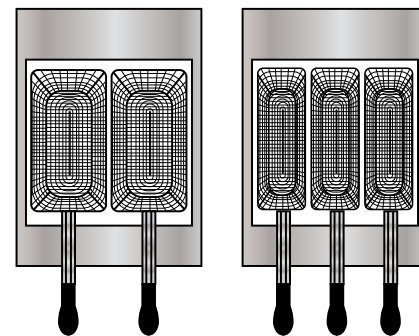
Solid State Thermostat - standard with melt cycle and boil-out capability.

Digital Control - standard with four count down timers, melt cycle and boil-out capability.

12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency, melt cycle and boil-out capability.



SF-AGP60W with 12 Button Computer, Filter Drawer and Optional Casters and triple basket configuration shown



Twin Basket Configuration

Triple Basket Configuration

PLATINUM SERIES GAS FRYERS

All AGP Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below. ENERGY STAR® Qualified Models are marked with an asterisk (*)

Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	BTUs	CONTROLLER OPTIONS			Approx Ship Wt. (lbs.)	Approx Cubic Feet
				Solid State (SSTC)	Digital (D)	12 Button Computer ©		
AGP55*	40-50	14"x14"	80K	\$19,410	\$20,057	\$23,281	208	34.6
AGP60*	50-60	14"x18"	80K	\$19,410	\$20,057	\$23,281	226	34.6
AGP60W*	50-60	18"x14"	100K	\$23,165	\$24,112	\$25,685	275	34.6
AGP75*	75	18"x18"	105K	\$21,676	\$22,324	\$25,547	275	34.6

Note 1: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs to fryer weight. Not available with SSTC controller.

FILTER DRAWER

See Pages 12 for Solstice Filter Drawer Options

BREAD AND BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 15.

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
AGPBNB14	\$2,770	150	17
AGPBNB18	\$2,825	150	23
AGPBNB-55-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 14	\$5,984	150	18

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
LIST PRICE	\$800	\$800	\$1,200	\$1,600	\$2,000	\$2,400

OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$1,217
Basket Lifts (see note 1 above) *Only one needed for daul tank fryers.	\$5,936
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,916
Multi-Zone Computer control - not available on split tank fryers	\$4,258
SSTC Back-up Controller- can be added to any fryer that uses a Digital or 12 Button Control.	Full Fryer Add \$1135 Split Fryer Add \$1695

PLATINUM SERIES FRYERS - AEP

ELECTRIC

COOK MORE PRODUCT, MORE EFFICIENTLY & PROVIDE AN IMPROVED OPERATING ENVIRONMENT

- Solid state control standard
- Universal control system mix and match controls to fit your needs
- Mix and match cabinets any electric models can be combined to create the perfect combination of electric fryers for your individual fry suite
- Mercury Free Relays - reliable and safe for the environment
- Front Serviceable - all components are accessible from the front to make service and maintenance faster and easier. Even the heating element can be removed without access to the back of the fryer
- 1-1/4" full port drain valve - clog free draining
- Safe Fixed Element Design - designed with a fixed element to eliminate oil migration through pivot components

AEP CONTROLLER OPTIONS

Solid State Thermostat standard with melt cycle, boil-out capability and drain valve interlock switch.

Digital Control standard with four count down timers, melt cycle boil-out capability and drain valve interlock switch.

12 Button Computerized Control standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch.



AEP14T with 12 Button Computer and Optional Casters



PLATINUM SERIES ELECTRIC FRYERS

For Use In A System Or Stand Alone | ENERGY STAR® Qualified Models are marked with an asterisk (*)

Model Number	Oil Capacity (Lbs.)	Power kW	Cook Area (W x D)	CONTROLLER OPTIONS			Approx Ship Wt. (lbs.)	Approx Cubic Feet
				Solid State (SSTC)	Digital (D)	12 Button Computer ©		
AEP14X	40-50	14	14"x14"	\$15,304	\$15,953	\$19,176	200	17.8
AEP14	40-50	17	14"x14"	\$17,873	\$18,521	\$21,745	200	17.8
AEP14R*	40-50	22	14"x14"	\$20,263	\$20,912	\$24,135	200	17.8
AEP14T	20-25ea	8.5ea	7"x14" ea	\$22,334	\$23,322	\$28,452	230	17.8
AEP18*	70-90	17	18"x18"	\$21,968	\$22,616	\$25,840	226	34.6
AEP18R	70-90	22	18"x18"	\$24,357	\$25,006	\$28,229	226	34.6

Note 1: Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer. Basket lifts are wired at the factory for fryer voltage on 208v, 240v models. All 440-480v models require an additional 115v supply to power the basket lifts and filter systems.

FILTER DRAWER

See Pages 12 for Solstice Filter Drawer, Portable Filter and Oil Reclamation Options

BREAD AND BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 15.

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
AEPBNB14	\$2,770	150	17
AEPBNB18	\$2,825	150	23
AEPBNB55-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see pages 16	\$5,984	150	18

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
List Price	\$800	\$800	\$1,200	\$1,600	\$2,000	\$2,400

OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$1,217
Basket Lifts *Only one needed for dual tank fryers.	\$5,936
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,916
Multi-Zone Computer control - not available on split tank fryers	\$4,258
SSTC Back-up Controller- can be added to any fryer that uses a Digital or 12 Button Control.	Full Fryer Add \$1195 Split Fryer Add \$1695
480VAC	\$1,434
Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug. Option available for Domestic SE models, 14KW and 17KW, 3 phase, 208V or 240V fryers only	\$708

Computer Control

- Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode - prevents damage to controls during this procedure
- Consistent Product - elastic time
- “Lifeguard” system limits cycling of fryer controls to prolong fryer component life
- Instant On - Controller calls for heat as soon as a timer is activated instead of waiting for the temperature drop.
- Solid State Control (below) can be added as a backup control



Digital Control

- Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Boil Out
- Countdown timer with alarm
- Cook time and temperature setting
- Ease of use “touch on/touch off” - 4 product buttons
- Solid State Control (below) can be added as a backup control



SSTC Control

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Boil Out



SSTC Backup Control

- Back up option allows the Solid State control to function as a back up to the Digital Controller, or 12 Button.



GOLD SERIES FRYERS

TUBE GAS FRYER

- Stainless steel sides, front, door, frypot
- Tube fryer design
- 2 Twin baskets
- Lift off basket hanger (stainless steel)
- 6” Adjustable legs
- Drain pipe extension
- Drain clean out rod
- Rack type basket support
- Millivolt control



AGG18 with triple basket configuration

GOLD SERIES FRYERS						
Millivolt control only. Not available with Filter Drawer filtration system or in a battery. See filtration on page 12.						
Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
AGG14	40-50	110,000	14”x 14”	\$13,443	200	17
AGG14R	40-50	122,000	14”x 14”	\$16,931	208	17
AGG14T	20-25 each	50000 each	14”x 14”	\$18,659	230	17
AGG18	70-90	140,000	18”x 18”	\$18,033	226	23

Casters, covers and other accessories available on pages 26.

SOLSTICE BREAD AND BATTER - BNB DUMP STATION

Standard with 4-5/8” recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 15.

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
AGGBNB14	\$2,770	150	17
AGGBNB18	\$2,825	150	23
AGGBNB 14 BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 16	\$5,984	150	18
AGGBNB 18 BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 16	\$4,588	150	18

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6	1/2 set
List Price	\$800	\$800	\$1,200	\$1,600	\$2,000	\$2,400	\$400

OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$1,218
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,917

SILVER PLUS SERIES FRYERS						
Free Standing, stand alone fryer. Millivolt control only Energy Star Qualified Models are marked with Asterisk*						
Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
40AV*	35	70,000	14"x 13-5/8"	\$5,920	161	17
70AV*	65	95,000	18x17 11/32"	\$8,864	180	23



STANDARD ECONOMY FRYERS

GAS

Model E35 - Electric Floor Fryer

- Stainless steel tank, front, door and sides
- Sealed construction heating elements with high temperature alloy stainless steel sheath

ECONOMY FRYERS- ELECTRIC							
Model Number	Oil Capacity (Lbs.)	Power (kW)	Cook Area W x D	Stainless Steel Tank	Approx Ship Wt. (lbs.)	Approx Cubic Feet	Cutout Dimensions
E35	35	15	14"x 14"	\$7,658	200	17	15"x 32-1/8"

CE CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

GOLD GAS FRYING SYSTEMS WITH FILTER

All Gold Series Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below.

Number of Fryers	Model AGG14	Model AGG14R	Model AGG18	Suffix SS Stainless Back
Millivolt Thermostat				
1	\$36,381 \$46,503 \$67,625 \$83,246	\$39,870 \$58,980 \$78,091 \$97,201	\$47,844 \$70,776 \$93,709 \$116,641	\$1,217 \$2,435 \$3,652 \$4,869
2				
3				
4				

CASTERS (1/2 set per cabinet, minimum 1 set)

Number of Fryers	1	2	3	4	5	6
Price	\$800	\$800	\$1,200	\$1,601	\$2,000	\$2,400

BREAD & BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 13.

	Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
BNB-AEP14	\$2,770	\$1,217	150
BNB-AEP18	\$2,825	\$1,217	23

If BNB is added between two fryers, an additional \$ 2,158 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$1,052
Filter Heater - for use with solid shortening	\$1,126
PFW-1 Built-in Foodwarmer, 750watt	\$1,917
Paperless Filter Option	\$911

WE HAVE
THE FRYER YOU NEED
FOR ANY BUSINESS

Anets offers a lineup of efficient and cost-saving fryers for every business model, with the most in-depth selection of fryers than any other brand.

Platinum Series - taking efficiency to better levels, these fryers have better recovery and can save thousands on energy bills, customizable and modular systems to combine the exact fry station you need

Gold Series - this series of fryers gives you plenty of options and features lower cost of operations than the Silver Line

Silver Plus Line - each fryer category features ENERGY STAR® rated equipment that offers rebates in most locations across the country

PLATINUM GAS FRYING SYSTEMS WITH FILTER							
Select From These Systems Or Build Your Own On Page 3. All Platinum Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below.							
Select From These Systems Or Build Your Own On Page 3. All Platinum Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below.	Model AGP55*	Model AGP60*	Model AGP60W	Model AGP75*	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
Solid State Thermostat - standard with melt cycle, boil-out capability, and drain valve interlock switch.							
1	\$42,347	\$42,216	\$43,759	\$44,614	\$1,217	n/a	n/a
2	\$63,934	\$64,224	\$66,759	\$68,468	\$2,435	n/a	n/a
3	\$85,523	\$86,233	\$89,759	\$92,322	\$3,652	n/a	n/a
4	\$107,110	\$108,241	\$112,758	\$116,176	\$4,869	n/a	n/a
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.							
1	\$46,957	\$42,847	\$44,407	\$45,263	\$1,217	\$1,136	\$5,396
2	\$65,232	\$65,487	\$68,057	\$69,766	\$2,435	\$2,271	\$11,872
3	\$71,755	\$88,127	\$91,704	\$94,268	\$3,652	\$3,407	\$17,808
4	\$109,705	\$110,767	\$115,353	\$118,771	\$4,869	\$4,543	\$23,745
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch.							
1	\$42,018	\$41,804	\$43,301	\$44,078	\$1,107	\$1,032	\$5,396
2	\$65,162	\$65,238	\$67,730	\$69,284	\$2,213	\$2,065	\$11,872
3	\$88,272	\$88,672	\$92,159	\$94,489	\$3,320	\$3,097	\$17,808
4	\$111,452	\$112,106	\$116,587	\$119,695	\$4,427	\$4,130	\$23,745
Note 1: To meet AGA/CGA/CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs to fryer weight. Not available with SSTC controller.							
CASTERS (1/2 set per cabinet, minimum 1 set)							
# of Fryers	1	2	3	4	5	6	
Price	\$800	\$800	\$1,200	\$1,600	\$2,000	\$2,400	
BREAD & BATTER - BNB DUMP STATION							
Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 13.							
	Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet				
BNB-AGP55	\$2,770	\$1,217	150	17			
BNB-AGP75	\$2,825	\$1,217	150	23			
If BNB is added between two fryers, an additional \$ 1,635 piping charge will apply.							
Flush Hose - to assist in rinsing the tank during oil filtration							\$1,052
Filter Heater - for use with solid shortening							\$1,126
PFW-1 Built-in Foodwarmer, 750watt							\$1,917
Paperless Filter Option							\$911
APPROXIMATE SHIPPING WEIGHT CHART (LBS)(With Filter)							
Fryers	1	2	3	4	5	6	
AGP55	350	550	785	980	1195	1410	
AGP60/60W/75	380	602	843	1084	1325	1566	
*For BNB dump station, add 150 lbs to above weight *For basket lifts, add 100 lbs per fryer to above weight.							

PLATINUM ELECTRIC FRYER SYSTEMS WITH FILTER								
Select From These Systems Or Build Your Own On Page 5. All Platinum Electric Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below.								
Number of Fryers	Model AEP14X* (14kW)	Model AEP14S (17kW)	Model AEP14RS* (22kW)	Model AEP18S (17kW)	Model AEP18RS (22kW)	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
Solid State Thermostat - standard with melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$38,243	\$40,811	\$43,202	\$44,906	\$47,295	\$1,217	N/A	N/A
2	\$55,726	\$60,862	\$65,644	\$69,052	\$73,831	\$2,435	N/A	N/A
3	\$73,209	\$80,913	\$88,086	\$93,199	\$100,366	\$3,652	N/A	N/A
4	\$90,692	\$100,965	\$110,528	\$117,345	\$126,902	\$4,869	N/A	N/A
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$38,891	\$41,460	\$43,850	\$45,555	\$47,944	\$1,217	\$1,136	\$5,936
2	\$57,023	\$62,160	\$66,941	\$70,350	\$75,128	\$2,435	\$2,271	\$11,872
3	\$75,155	\$82,860	\$90,032	\$95,145	\$102,312	\$3,652	\$3,407	\$17,808
4	\$93,287	\$103,560	\$113,123	\$119,940	\$129,497	\$4,869	\$4,543	\$23,744
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$42,115	\$44,683	\$47,074	\$48,778	\$51,167	\$1,217	\$1,136	\$5,936
2	\$63,470	\$68,606	\$73,388	\$76,796	\$81,575	\$2,435	\$2,271	\$11,872
3	\$84,825	\$92,530	\$99,702	\$104,815	\$111,982	\$3,652	\$3,407	\$17,808
4	\$106,180	\$116,453	\$126,016	\$132,833	\$142,390	\$4,869	\$4,543	\$23,744
Note 1: Basket Lifts not available with SSTC controller. Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer. Basket lifts are wired at the factory for fryer voltage on 208v, 240v models. All 440-480v models require an additional 115v supply to power the basket lifts.								
CASTERS (1/2 set per cabinet, minimum 1 set)								
Number of Fryers	1	2	3	4	5	6		
Price	\$800	\$800	\$1,200	\$1,600	\$2,000	\$2,400		
BREAD & BATTER - BNB DUMP STATION								
Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 13.								
	Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet					
BNB-AEP14	\$2,770	\$1,217	150	17				
BNB-AEP18	\$2,825	\$1,217	150	23				
If BNB is added between two fryers, an additional \$ 1,635 piping charge will apply.								
Flush Hose - to assist in rinsing the tank during oil filtration								\$1,052
Filter Heater - for use with solid shortening								\$1,126
PFW-1 Built-in Foodwarmer, 750watt								\$1,917
Paperless Filter Option								\$911
APPROXIMATE SHIPPING WEIGHT CHART (LBS) (With Filter)								
Fryers	1	2	3	4	5	6		
AEP14X/AEP14/AEP14R	350	550	785	980	1195	1410		
AEP18S/AEP18R	380	602	843	1084	1325	1566		
*For BNB dump station, add 150 lbs to above weight *For basket lifts, add 100 lbs per fryer to above weight.								
For systems with AEP14TS, AEP14TRS Twin Tank fryers or mix and match configurations, please contact your Anets representative or call the factory for pricing assistance.								

FILTER DRAWER

GOLD & PLATINUM SERIES FRYERS

FILTER DRAWER OIL FILTRATION SYSTEM							
Number of Full and/or Twin Tanks in System - Note: Twin Tank = 2 Tanks Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt							
FD-Solstice	SoloFilter	2	3	4	5	6	Approx Ship Wt. (lbs.)
	\$22,759	\$24,921	\$27,085	\$29,246	\$31,352	\$48,255	150
Filter Drawer Guidelines: 1. All filters for gas fryers are available in 115vac -60hz. All single phase. For other voltages, please contact factory. 2. All filters for electric fryers are wired at the factory for the fryer voltage on models from 208-240v. All 440-480v units require an additional 115v supply to power the filter system. 3. Tie into a remote oil system with waste oil piping option, for use with Solstice Filter Drawer in a battery of two or more fryers see page XX for more details							
OPTIONS & ACCESSORIES							
Description	List Price						
Flush Hose - to assist in rinsing the tank during oil filtration	\$1,052						
Filter Heater - for use with solid shortening	\$1,126						
Special Piping Charges For All Filter Systems - Piping charge for fryer to add to existing Solstice Battery Filter Drawer or SoloFilter, and piping through a BNB Dump Station	\$2,158						
Paperless Filter Option	\$911						



AGP75-2 F/D with Digital Controls and optional triple basket configuration.

GOLD SERIES OPTIONS & ACCESSORIES			
Description	Size	Part Number	List Price (Each)
14" Fryer Accessories			
14" Full Square Basket	12 3/4" X 12 1/4" X 5 1/2"D	P9800-09	\$448
14" Twin Basket (ea)	13" X 6 1/2" X 5 1/2"D	P9800-08	\$195
14" Triple Basket (ea)	13" X 4 1/4" X 5 1/2"D	P9800-53	\$225
Sediment Tray (gas fryers)	-	P9315-72	\$649
Fryer Cover (14" Fryers)		D5276-04	\$386
Fryer/Filter Cleaning Brush		PP10056	\$185
Drain Clean Out Rod		A3301001	\$94
Flexible Connectors			
Gas Connection Size	3/4 X 36	B8003102	\$1,203
	3/4 X 48	B8003103	\$1,339
	1 X 36	B8003105	\$1,460
	1 X 48	B8003106	\$1,663
	1 1/4 X 36	B8003108	\$1,980
	1 1/4 X 48	B8003109	\$2,224
Quick Disconnect BTU Capacity			
Size	Single Units	Multiple Units	
3/4" x 36"	240,000	-	
3/4" x 48"	240,000	-	
1" x 36"	-	390,000	
1" x 48"	-	390,000	
1-1/4" x 36"	-	575,000	
1-1/4" x 48"	-	575,000	

OIL RECLAMATION

Description	List Price
Waste oil piping option (for liquid shortening)	\$2,123
Solid shortening upgrade (for solid shortening)	\$3,231

With Anets' internal oil reclamation system, a third party oil company can install their holding system and connect it directly to an Anets fryer system. This means an operator has no spilling and no burning hazards when it comes to disposal of used oil. Anets' filter pump will deliver used oil to a third party holding tank. Just another way Anets is saving its customers money. Tie into a third party remote oil system with waste oil piping option, for use with a filter drawer.

FLEXIBLE CONNECTORS (GAS QUICK DISCONNECT) Gas quick disconnect couplings with flexible hose, restraining device and thermal shut-off				
Disconnect BTU Capacity				
Gas Connector Size	Single Units	Multiple Units	Part Number	List Price
3/4" x 36"	240,000	---	B8003102	\$1,203
3/4" x 48"	240,000	---	B8003103	\$1,339
1" x 36"	---	390,000	B8003105	\$1,460
1" x 48"	---	390,000	B8003106	\$1,663
1-1/4" x 36"	---	575,000	B8003108	\$1,980
1-1/4" x 48"	---	575,000	B8003109	\$2,224

FRYERS CLEANING ACCESSORIES			
Description	Use	Part Number	List Price
Clean Out Rod	Used to clean fryer drain line	A3301001	\$94
Cleaner - 25 Lbs.	Extends the life of the fryer and shortening	P6071397	\$578
Cleaning Brush	High temperature, Teflon cleaning brush	PP10056	\$185
Crumb Scoop	Designed to fit between tubes and elements for removal of heavy sediment	Std-B7490701 Twin,AEP-B5008101	\$162
Fat Vat	Convenient, safe oil transport system holds 40 pounds (5.3 gallons)	D9109105	\$2,262
Skimmer	Used for removing food particles from the oil surface	PP10725	\$112

FILTER ACCESSORIES			
Description	Use	Part Number	List Price
Filter Shovel Scoop	Used to remove debris from filter pan	B6681201	\$124
Powder	Filter powder - 120, 8 oz. packets	PP10733	\$292
Paperless Filter Assembly	(Priced as substitute for standard assembly in new filter system.)		\$911

FILTER PAPER						
Part Number	Model Number	Type	Paper Quantity	Gauge	Size	List Price
PP10613	Filter Drawer (two cabinets or more)	Envelope	100	Heavy Duty	18-1/2" x 20-1/2"	\$519
A6667104	SoloFilter 14" (one single 14" fry cabinet)	Envelope	100	Heavy Duty	10" x 20-1/2"	\$314
A7025301	SoloFilter 18" (one single 18" fry cabinet)	Envelope	45	Heavy Duty	14" x 22"	\$437



TANK COVER CHART		
Model Number	18 Gauge Cover	List Price (Each)
Without Basket Lifts		
AGG14/14R, AGGBNB14, AGG55/55T	B2101501	\$540
AGPBNB18,AGP75, AGP60W,70AV	B2101502	\$710
AEP14/14X/14R/14T	B2101505	\$540
AEP18/18R/184/184R	B2101506	\$710
35AS	B3307401	\$540
40AS	B3307502	\$540
40AV	B2101518	\$540
45AS	B3307501	\$540
70AS	B2100108	\$710

With Basket Lifts		
AGG14/14R, AGP55/55T	B2101603	\$454
AGG18, AGP75, AGP60W	B2101604	\$597
AEP14/14X/14R/14T	B2101605	\$454
AEP18/18R/184/184R	B2101606	\$597

CASTERS			
Description	Fryer	Part Number	List Price
6" Swivel	Silver (35AS, 40AS, 45AS, 70AS)	B3901501	\$800
9" Swivel	SilverPlus (40AV & 70AV) , Gold (AGG's) and Platinum (AGP & AEP's)	B3901504	\$800
10" Rigid Non-locking	SoloFilters	B3902301	\$200
10" Rigid Locking	SoloFilters	B3902303	\$200

FRY DUMP STATION		
Standard with 4-5/8" recessed top/screen. Matches dimensions of fryer. Approximate shipping weight 150 pounds.		
Description	Notes	List Price
Bread and Batter Dump Station 14"		\$2,770
Bread and Batter Dump Station 18"		\$2,825
PFW-1 Built-in Foodwarmer, 750watt		\$1,916
Scooped Pan Liner (in lieu of screen)	No Additional Cost - Specify at Point of Order	N/C
Flat Worktop	Call factory for availability n/c	N/C
Flush Worktop	Call factory for availability n/c	N/C

SPLASHGUARDS	
Mounts on tank side to prevent splashing of oil from one unit to another. Consult factory for other height requirements	
Description	List Price
6"	\$377
8"	\$421
10" (Silver Series Fryers Only)	\$437
12"	\$502
18"	\$719

WORKSHELVES	
Description	List Price
Call factory for specifications and availability	\$1,607

BASKET & WIRE GOODS					
Description	Part Number	Size	Type of Handle(s)	Quantity Per Tank	List Price (Each)
Twin Baskets Regular Mesh (Shipped standard with equipment)					
35AS/40AS/45AS, AGG14/14R, AGP55, AEP14/R, 40AV	A4500308	13 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$215
AEP14TX, AGP55T	A4500308	13 1/4" X 6 1/2" X 5 3/4"D	Front	1	\$215
70AS, AGG18, AEP18/18R, AGP75, 70AV	A4500309	17 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$215
AGG60	A4500306	17 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$215
AGG60W, AEP184/184R	A4500310	13 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$163
Triple Size Baskets					
70AS, AGG18, AEP18, AGG75	A4514001	17 1/4" X 5 1/2" X 5 3/4"D	Front	3	\$263
AGG60W, AEP184/184R	A4514902	13 1/4" X 5 5/8" X 5 3/8"D	Front	3	\$263
Tank Racks					
35AS, 40AV	PP10434	13 1/2" X 11 1/2"	---	1	\$174
70AS, AEP18/18R, AGP75	P6073186	17 1/2" X 17 1/2"	---	1	\$174
45AS, AGG14/14R, AGP55, AEP14/14R	A4500601	13 1/2" X 13 1/2"	---	1	\$174
AGP55T	B4511801	13 1/2" X 6"	---	1	\$174
AGP60, 70AV	A4500604	13 1/2" X 17 1/2"	---	1	\$174
AGP60W	A4500602	17 1/2" X 13 1/2"	---	1	\$174
AGG18	B4511901	17 1/2" X 17 1/2" Reversible		1	\$174
AEP14TX	B4512401	13 1/2" X 6 3/4"	---	1	\$174

\$789 per set
\$789 per set



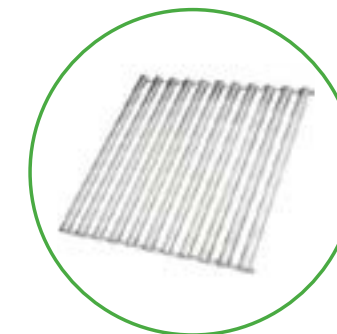
Twin Baskets



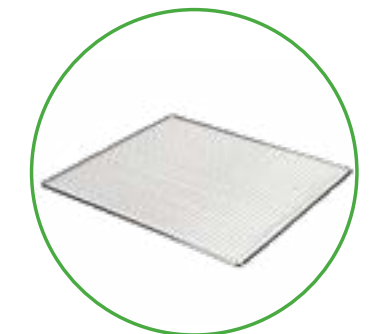
Triple Baskets



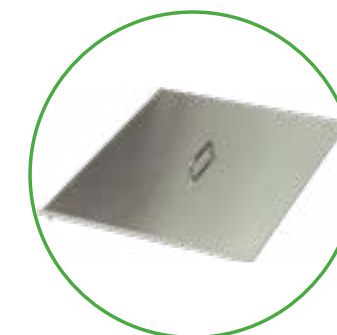
BASKET & WIRE GOODS					
Description	Part Number	Size	Type of Handle(s)	Quantity- Per Tank	List Price
Tank Screen - Mesh					
AGG18, AEP18/18R, AGP75	P6072186	17-1/2" x 17-1/2"	---	1	\$201
AGG14/14R, AGP55, AEP14/14R	A4500201	13-1/2" x 13-1/2"	---	1	\$201
AEP14T	B4512501	13-1/2" x 6"	---	1	\$201
AGP60, 70AV, AEP184/184R	A4500203	12-1/2" x 8-3/4"	---	1	\$201
Drain Screen for Bread and Batter Cabinet (Dump Station)					
AGGBNB14,AGPBNB14	B4508108	---	---	---	\$356
AGGBNB18,AGPBNB18	B4508107	---	---	---	\$451
AEPBNB14	B4508111	---	---	---	\$356
AEPBNB18	B4508110	---	---	---	\$451
Fish Grids					
AGG14/14R, AEP14/14R, AGP55	B7425301	13-1/2" x 13-1/2"	---	---	\$956
AGG18, AEP18/18R, AGG75	B7425401	17-1/2" x 17-1/2"	---	---	\$1,059
AGP60	A5073001	13-1/2" x 17-1/2"	---	---	\$985



Fish Grid



Tank Screen - Mesh



Tank Cover



Splash Guard

PASTA PRO COOKERS AND RINSE STATIONS

GAS

STANDARD PASTA PRO FEATURES

- Cookpot is constructed of special marine-grade stainless steel specifically for water applications
- Overflow safeguards against accidental water overflow - skimming area collects starch build up
- Rack-type basket support promotes water flow through the basket
- Safety pilot automatically shuts off gas valve if pilot goes out
- 6" Adjustable chrome-plated legs
- Front drain tray
- Solid state thermostat (140-212F)
- Removable basket hanger for easy cleaning
- Order baskets separately



GPC-18 and RSF-18 shown with optional casters

PASTA PRO OPTIONS

- Adjustable continuous water fill
- Single-handed fill faucet (for use with cooker only)
- Rinse station
- Rinse station with hot and cold faucet
- Single autolift (model GPC-14A only)
- Twin autolifts (model GPC-18AA only)
- Low temperature thermostat for rethermalizing applications
- Casters



Rack with (9) Individual 10 oz Baskets



Bulk Baskets



Split Baskets



Round Baskets

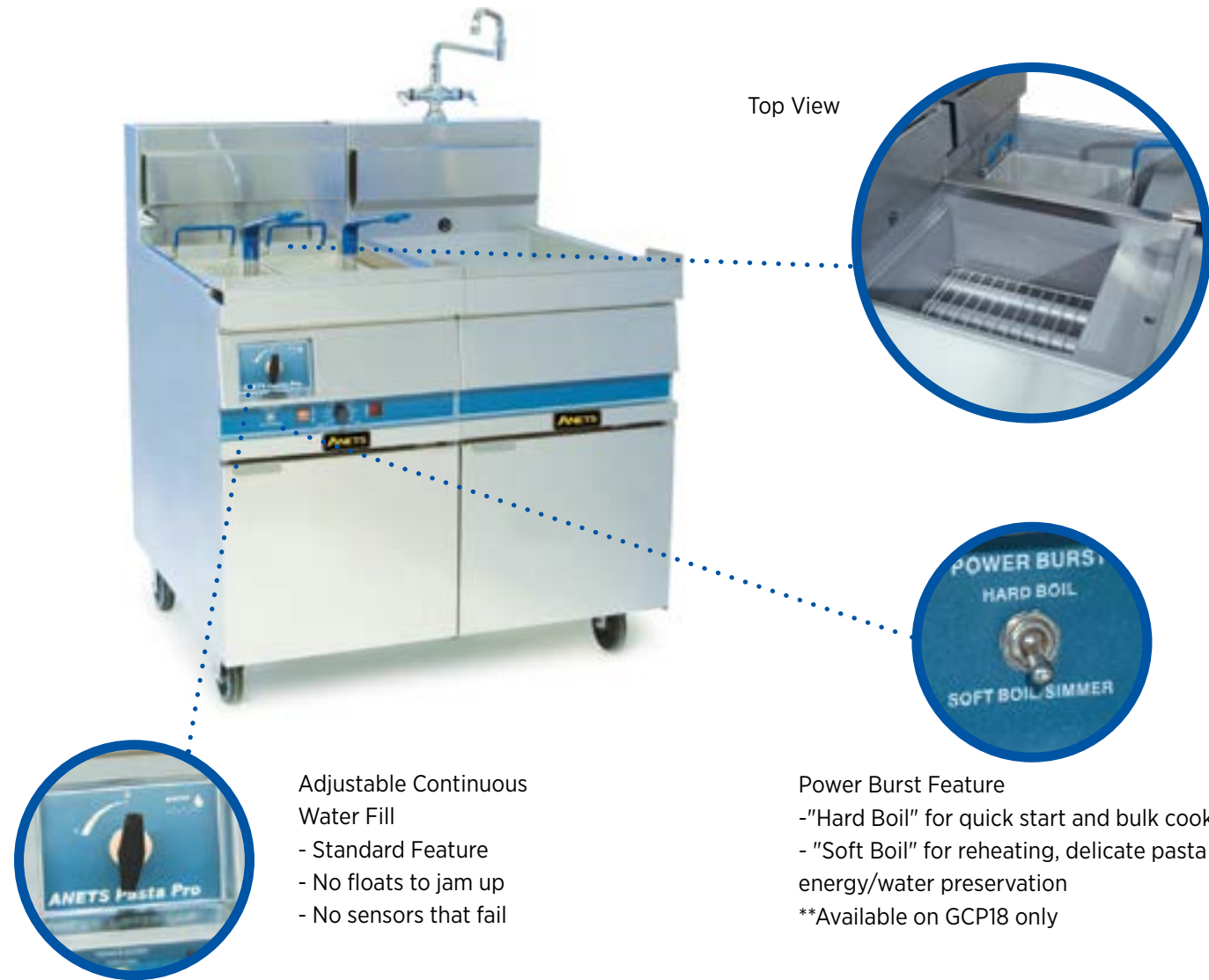
PASTA PRO COOKERS & RINSE STATIONS

Model Numbers	Description	Water Capacity Gallons	Power BTUs	Price		Shipping Weight (lbs)
				Solid State (SSTC)	Digital (D)	
GPC-14	Pasta Pro Cooker	8.5	111,000	\$16,105	\$18,042	178
RSF-14	Rinse Station with Rinse/fill Faucet			\$7,531		150
GPC-18	Pasta Pro Cooker	16.5	160,000	\$21,417	\$23,395	240
RSF-18	Rinse Station with Rinse/fill Faucet			\$9,029		160
Single Basket Lift-GPC14 - Must have digital control - adds 2-1/2" to depth of unit				\$2,969		100
Dual Basket Lift-GPC18 - Must have digital control - adds 2-1/2" to depth of unit				\$5,936		100

OPTIONS & ACCESSORIES

Part No.	Description	List Price
D5276-04	Cover-GPC14	\$387
D5538-00	Cover-GPC18	\$433
D5751-00	Sediment Tray (GPC-14 only)	\$465
N/A	Casters, 2 Stationary-2 Locking (Per Set)	\$800
P9800-79	Bulk Basket-GPC14 - Stainless steel (12" x 12" x 9"D) (Holds 5 lbs. of dry pasta)	\$961
P9800-91	Split Bulk Basket-GPC14 - Stainless steel (each)	\$826
P9800-88	Bulk Basket-GPC18 - Stainless steel - (16" x 13" x 10"D) (Holds 12 lbs. of dry pasta)	\$1,424
P9800-93	Split Bulk Basket-GPC18 - stainless steel (ea) (15-1/4" x 8" x 8-1/2" D)	\$896
P9800-92	Round Baskets (5 3/4" X 9") ea (4) per GPC14, (9) per GPC18 5-3/4" x 9"D)(Each) GPC-14 holds (4) / GPC-18 holds (9)	\$356
C10693-00	Rack with 9 Individual 10oz Baskets with Rack	\$471
P6071998	Individual 10 oz. portion cups (4" x 4" x 5"D) (for replacement)	\$77





Determine Your Capacity Needs

It's simple. How much pasta do you want to make? Anets offers two base model cookers with very distinctive features.

The Perfect Starter System

- Boils 8.5 gallons of water to cook up to 5 lbs. of dry pasta per batch.
- Four-sided heating system (shown) features crossfire burners and a cookpot with copper-flashed heat exchangers for quick, efficient heating and fast recovery.
- Open vat design provides convenient access to the entire cookpot for easier cleaning.
- Sediment tray keeps loose pasta from clogging the drain.

The Heavy-Demand System— With a “Power Burst” Advantage

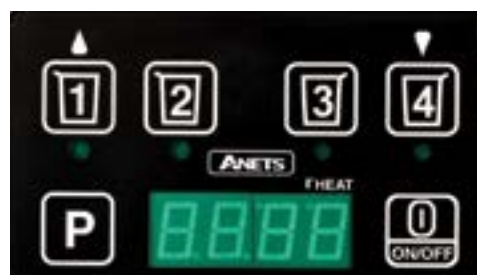
- Boils 16.5 gallons of water for up to 10 lbs. of dry pasta per batch.
- Tube-type burner design (shown) delivers maximum heat input evenly across a larger cooking zone for more thorough heating and faster recovery.
- The “Power Burst” feature gives you optimum energy input control. Turn the “burst” on to fire all four burners at 160,000 Btu for superfast heat up and recovery. Then, to instantly go from a rapid to a gentle boil, the switch turns off two of the burners and cuts the Btu input to 80,000. Ideal for fresh pasta, such as tortellini, ravioli and angel hair. During slow times, keeping the “burst” off also helps you conserve energy and reduce water evaporation.

PASTA COOKER CONTROLLERS



SOLID STATE CONTROL - Available on GPC models

- Greater Temperature Control
- Available with or without Electronic Ignition
- Front panel mounted knob, indicator lights and power switch



DIGITAL CONTROL - Available on GPC models

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Boil Out
- Countdown timer with alarm
- Cook time and temperature setting
- Ease of use “touch on/touch off” - 4 product buttons

COOKS
MORE
THAN
PASTA

IT'S YOUR ALL-PURPOSE
BOILING MACHINE

GREAT FOR:
PASTA
POTATOES

SEAFOOD
HOT DOGS & SAUSAGES
BLANCHING VEGETABLES
RETHEMALIZING SAUCES
& OTHER PACKAGED FOODS



STATE	ZIP CODE	REP
Alabama	14
Alaska	16
Arizona	04
Arkansas	15
California	
	900-908	06
	910-928	06
	930-935	06
	936-937	06
	939-961	06
Colorado	04
Connecticut	
	060-063	01
	0641-0642	01
	0643	12
	0644-0648	01
	0649	12
	065, 067	01
	066, 068-069	12
Delaware	16
District of Columbia	15
Florida	
	324-325	14
All other zip codes	03
Georgia	14
Hawaii	16
Idaho	16
Illinois	
	600-606	09
	609-619	09
	620, 622	08
	623-628	09
	629	08
Indiana	
	463-464	09
All other zip codes	13
Iowa	08
Kansas	08
Kentucky	02
Louisiana	14
Maine	01
Maryland	16
Massachusetts	01
Michigan	13
Minnesota	13
Mississippi	14
Missouri	08
Montana	16
Nebraska	08
Nevada	
	890-891	06
	893-898	06
New Hampshire	01

1 C.R. Peterson Associates, Inc.
 355 Bodwell Street
 Avon, MA 02322
 Tel: (800) 257-4040
 Fax: (508) 238-3647
 www.crpeterson.com
 info@crpeterson.com

2 DRC Marketing Group, Inc.
 10376 Lake Meadows Drive
 Strongsville, OH 44136
 Tel: (440) 878-1901
 Fax: (614) 367-1450
 www.drcmktg.com
 info@drcmktg.com

3 Eaton Marketing
 5325 115th Avenue North
 Clearwater, FL 33760
 Tel: (727) 531-0899
 www.eaton-marketing.com

4 Elevation Reps
 7334 South Alton Way
 Building 14 Suite G
 Centennial, CO 80112
 Tel: (303) 750-3727
 www.elevationfs.com

5 Ettinger Rosini & Associates
 11060 Grader Street
 Dallas, TX 75238
 Tel: (214) 343-2548
 Fax: (214) 343-2727
 www.ettros.com

6 Preferred Marketing Group
 20715 Dearborn Street,
 Chatsworth, CA, 91311
 Tel: (818) 998-9292
 info@pmgnow.com
 https://pmgnow.com

7 Griffin Marketing Group
 1935 S Main St, Suite 102
 Salisbury, NC 28144
 Tel: (704) 603-4556
 Fax: (704) 603-4561
 www.griffinreps.com

8 Heartland Reps
 1053 W. Couchman Drive
 Kearney, MO 64060
 Tel: (888) 486-1253
 Fax: (888) 486-1253
 www.heartlandreps.com
 info@heartlandreps.com

9 The Jay Mark Group
 175 Lively Blvd.
 Elk Grove Village, IL 60007
 Tel: (847) 545-1918
 Fax: (847) 545-1932
 www.jaymark.net
 dheffernan@jaymark.net

10 Link2 Hospitality Solutions
 108 Lincoln Parkway
 East Rochester, NY 14445
 Tel: (518) 399-6040
 Fax: (585) 254-2154
 www.link2hs.com

11 One Source
 800 Calcon Hook Rd., Bays 201 & 202,
 Sharon Hill, PA 19079
 Tel: (610) 565-5200
 Fax: (610) 565-0725
 www.osreps.com

12 Pecinka Ferri Associates
 3 Spielman Road
 Fairfield, NJ 07004
 Tel: (973) 812-4277
 Fax: (973) 812-4284
 www.pecinkaferri.com
 sales@pecinkaferri.com

13 Phoenix Marketing
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 Indianapolis, IN 46268
 Tel: (317) 986-4167
 www.phoenix-reps.com

14 The Hansen Group
 1770 Breckinridge Pkwy Suite 500
 Duluth, GA 30096
 Tel: (770)-667-1544

128 Holiday Court Suite 127
 Franklin, TN 37067
 Phone: (615)370-1311
 sales@thehansengroup.net
 https://thehansengroup.net

15 The Schmid Wilson Group, Inc.
 2545 Lord Baltimore Drive, Suite E
 Windsor Mill, MD 21244
 Tel: (410) 998-9191
 Fax: (410) 265-1053
 www.theswg.com
 swg@theswg.com

16 Schulz Associates
 711 Kirkland Avenue
 Kirkland, WA 98033
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 Fax: (425) 828-6762
 www.schulzassociates.com

17 Specialized Marketing
 W226 N887 Eastmound Dr, Ste D
 Waukesha, WI 53186
 Tel: (262) 798-1533
 Fax: (262) 798-1536
 www.specializedwi.com

18 W.D. Colledge
 3220 Orlando Drive, Unit 3
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 Fax: (905) 677-5357
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19 W.D. Colledge
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 Edmonton, Alberta T5T 6B6
 Tel: (780) 444-8928
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 Port Coquitlam, BC V3C 5X2
 Tel: (778) 216-1221
 Fax: (778) 216-0351
 www.wdcolledge.com

21 W.D. Colledge
 3522 Sefton St
 Port Coquitlam, BC V3B 3R2
 Tel: (604) 999-8579
 www.wdcolledge.com

22 W.D. Colledge
 122 Purcells Cove Road
 Halifax, Nova Scotia B3P 1B5
 Tel: (902) 477-4562
 Fax: (902) 477-0243
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23 W.D. Colledge
 8586A Lemieux St
 LaSalle, Quebec H8N 2B6
 Tel: (514) 365-3753
 Fax: (514) 363-0689
 www.wdcolledge.com

STATE	ZIP CODE	REP
New Jersey	
	070-079	12
	080-086	11
	087-089	12
New Mexico	04
New York	
	100-119	12
All other zip codes	10
North Carolina	07
North Dakota	13
Ohio	02
Oklahoma	05
Oregon	16
Pennsylvania	
	150-165	02
All other zip codes	11
Rhode Island	01
South Carolina	07
South Dakota	13
Tennessee	14
Texas	
	798-799	04
All other zip codes	05
Utah	04
Vermont	01
Virginia	15
Washington	16
West Virginia	02
Wisconsin	
	530-539	17
	540	13
	541-546	17
	547-548	13
	549	17
Wyoming	04

CANADA

Alberta	19
British Columbia	20
Manitoba	22
Newfoundland	22
New Brunswick	22
Nova Scotia	22
Prince Edward Island	22
Saskatchewan	21
Ontario	18
Quebec	23

TERMS AND CONDITIONS

- Prices Are F.O.B. from origin and do not include charges for freight or installation.
- Damaged Shipments: Any damage should be reported immediately with carrier and a claim must be filed with them.
- Subject to a 25% charge if canceled within 48 hours of ship date.
- Special orders require 20% non-refundable deposit at time of order.

RETURN POLICY/EQUIPMENT

- Returns will not be accepted without prior approval. Please contact Customer Service.
 - Returned Goods Authorization (RGA) must accompany all returns.
 - All returns must be shipped prepaid within 30 days of authorization and must be in proper crating.
 - Restocking charge: 25% on standard items, 30% on special items.
- Items not returned within the above time period will be rejected.
 Repair of any shipping damages or replacement of unused parts will be deducted from credit due.

HOW TO PLACE AN ORDER

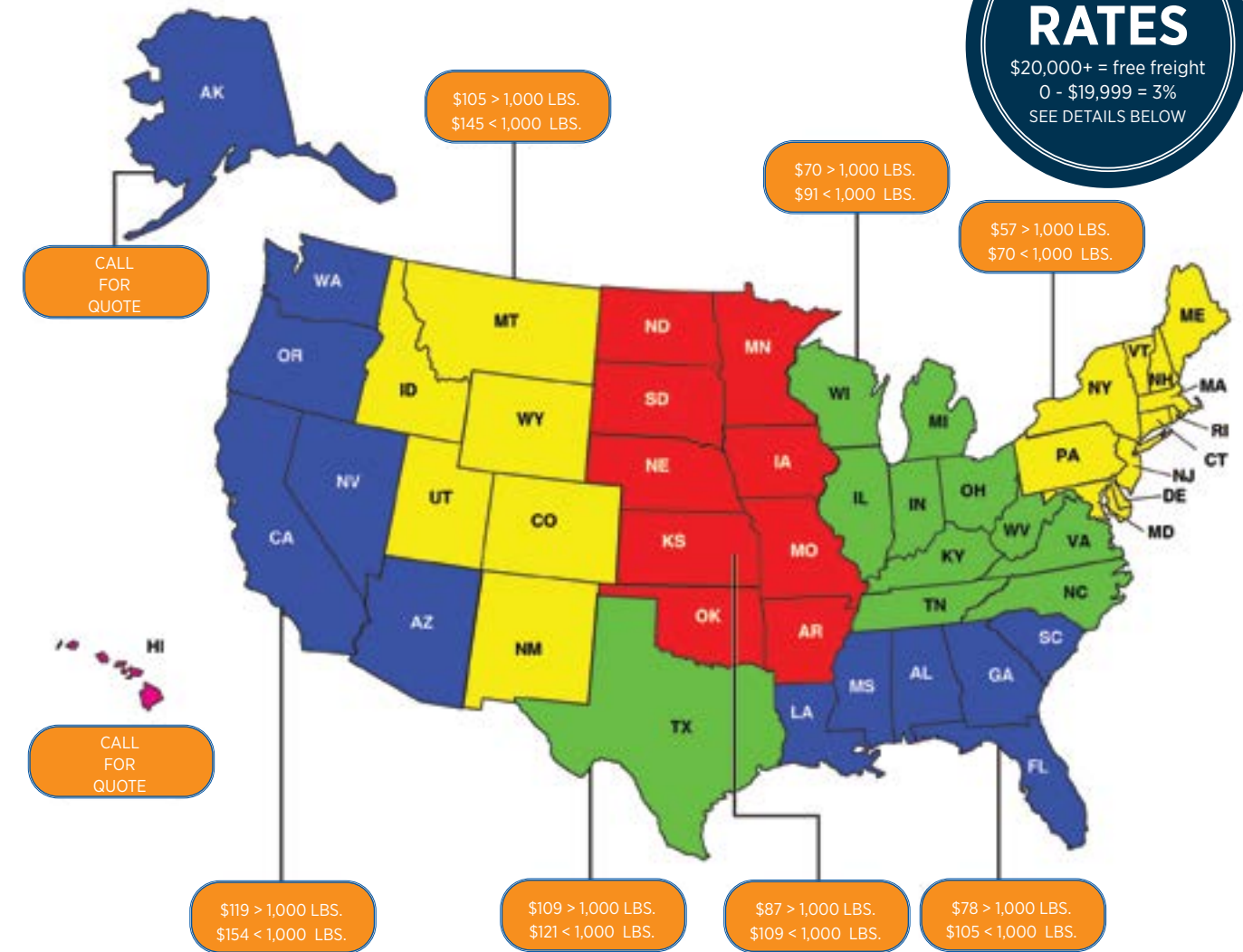
- Resale Certificate Number: required from all Dealers.
- All orders are subject to acceptance by the local representative and our office.
- All orders must have the Dealer's name, address, phone number and purchase order number.
- All orders must include a requested ship date, ship to address, job name, location, and freight instructions.
- All orders must include model number, type of gas and altitude if installation is over 2000 feet, voltage requirement, burner/BTU requirement.

INTERNATIONAL ORDERS

In an ever expanding international marketplace it is necessary for a domestic dealer in limited situations to become involved in an export opportunity that will result in a contractual sale. In this instance Anets must respond to its domestic dealer and, while recognizing the importance of our international distributor, ultimately ensure proper service to the customer after the sale.

Any orders shipping outside the continental U.S. or Canada will be subject to a 12% EIAP (Export Infringement Administration Fee), and could be subject to other charges including special electrical or gas configuration charges and CE approval fees.

SHIPPING RATES
 \$20,000+ = free freight
 0 - \$19,999 = 3%
 SEE DETAILS BELOW



HOW TO ESTIMATE FREIGHT/HANDLING COST

- FREIGHT RATE:** Locate state/rate on map you are shipping to (NOTE: Separate rates for less or more than 1,000 lbs.)
- MULTIPLIER:** Total weight of shipment ÷ 100
- FREIGHT COST:** FREIGHT RATE X MULTIPLIER
(MINIMUM CHARGE - \$200.00)

EXAMPLE:
RATE = \$91.00
WEIGHT = 345 lbs.
MULTIPLIER = 345 ÷ 100 = 3.45
COST = \$91.00 X 3.45 = \$ 313.95

NOTES: RATES ONLY APPLY IF:

1. Freight ships from Anets warehouse location
2. Anets chooses freight carrier
3. Anets must prepay and add freight to invoice
4. Minimum freight charge = \$200.00
5. Includes Standard delivery to all points (additional charges for "Call Before Delivery", "Lift Gate", "Inside Delivery" and "Construction Site Delivery"

***SHIPPING RATES:**

5% on \$0 - \$14,999 & 3% on \$15,000 +

ADDITIONAL CHARGES:

- Call Before Delivery = \$65.00
 - Inside Delivery = \$95.00
 - Lift Gate Delivery = \$150.00
 - Construction Site Delivery = \$130.00
- All other requests, call for pricing

WE NOW OFFER PREPAID START-UPS!

- Just \$325 net for the first serial number and \$100 net for each additional serial number at the same location!
- Purchase on your original equipment order and our ASAPD will:

- ✓ Complete a performance check
- ✓ Boil out the fryer(s)
- ✓ Fill the unit with oil
- ✓ Calibrate as needed

* A Start-up must be emailed into an Authorized Service and Parts Dealer (ASAPD) at least 5 days prior to requiring the service excluding weekends and holidays at techservice@pitco.com or fill out a form online at

www.pitco.com/startup_request

* The Start-up is to be completed prior to the customer using the equipment.

* All required utilities and associated supporting equipment such as hoods, drains and fire protection equipment must be in place and operational prior to starting up the equipment.

* Start-ups are to be performed during normal business hours. 8AM - 5PM.

* Extended Travel fee may apply outside of major metro areas.

* Additional fees may be charged for time during security clearance or after hours.

EXTENDED WARRANTY:

We now offer extended warranties!

- Extend your ANETS Factory warranty for a full year! Call your ANETS customer service rep for pricing!

VALID IN USA ONLY

ORIGINAL ECONOMY EQUIPMENT LIMITED WARRANTY

GENERAL WARRANTY

Anets warrants to the original user of its commercial cooking appliances and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations.

What is covered

This warranty is limited to the repair or replacement at the Company's option, without charge, of any part found to be defective within the warranty period and reasonable expenses incurred for freight and material for the installation of such part; in addition, the Company's obligation shall be limited to reimbursement for normal labor on such parts.

Anets agrees to pay the Authorized Service and Parts Distributor, for any labor and material required to repair or replace, at the Company's option, any part which may fail due to defects in material or workmanship during the above general warranty period.

How to Keep Your Warranty in Force

- Make sure any shipping damages are reported immediately. Damages of this nature are the responsibility of the carrier and must be reported by the receiver.
- Install the unit properly. This is the responsibility of the installer and the procedures are outlined in the manual.
- Do not install it in a home or residence.
- Maintain it properly. This is the responsibility of the user of the appliance and the procedures are outlined in the manual.
- Adjustments, such as calibration, leveling, tightening of fasteners or plumbing or electrical connections normally associated with initial installation. These procedures are outlined in the manual and are NOT covered by warranty.
- If it is damaged due to flood, fire or other acts of God, this is not covered under this warranty.
- Use it for what it is intended. If it is used for a purpose other than for which it was intended or designed, resulting damages are not covered under the warranty.
- Make sure that it has the correct voltage, gas supply and/or good quality water. If a failure is due to poor water quality, harsh chemical action, erratic voltage or gas supplies, these damages are not covered under the warranty.
- Do not materially alter or modify from the condition in which it left the factory.
- Do not obliterate, remove or alter the serial number rating plate.
- Use only Genuine OEM parts from Pitco Frialator, Inc. or its Authorized Parts and Service Distributors. Repairs are not covered by the warranty.
- If any other failure occurs which is not attributable to a defect in materials or workmanship, it is not covered.
- Food truck & mobile installations may void warranty. Combustion related issues will not be covered.

This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, lamps, fuses, interior or exterior finishes, o-rings, gaskets, wire goods. Filter hoses and wash wands are warrantied for 90 days from installation.

Limits to the Warranty

Outside the United States of America and Canada, this warranty is limited to the replacement of parts and Anets will not bear any other expense be it labor, mileage, freight or travel.

In the United States of America and Canada, this warranty will cover up to 100 miles and two hours of round trip travel charges. Any excess travel is billable to the location.

If any oral statements have been made regarding the appliance, these statements do not constitute warranties and are not part of the contract of sale. This limited warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

Limitations of Liability

In the event of a warranty or other claim, the sole obligation of Anets will be the repair or replacement, at the Company's option, of the appliance or the component part. This repair or replacement will be at the expense of Anets except as limited by this warranty statement. Any repair or replacement under this warranty does not constitute an extension in time to the original warranty. Parts covered under this warranty will be repaired or replaced, at the Company's option, with new or functionally operative parts. The liability of Anets on any claim of any kind, including claims based on warranty, express or implied contract, negligence, strict liability or any other legal theories will be exclusively the repair or replacement of the appliance. This liability will not include, and the purchaser specifically renounces any right to recover special, incidental, consequential or other damages of any kind, including, but not limited to, injuries to persons, damage to property, loss of profits or anticipated loss of the use of this appliance.

If any provision of this warranty is unenforceable under the law of any jurisdiction, that provision only will be inapplicable there, and the remainder of the warranty will remain unaffected. The maximum exclusion or limitation allowed by law will be substituted for the unenforceable provision.

How to Obtain Warranty Service

First direct your claim to the Anets Authorized Service and Parts Distributor, www.pitco.com/serv.asp closest to you giving complete model, serial and code numbers, voltage, gas type, and description of the problem. Proof of the date of installation and/or the sales slip may also be required. If this procedure fails to be satisfactory, write the National Service Manager, Anets, P. O. Box 501, Concord, NH. 03302-0501. USA

This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.