

Anets SilverLine™ 14" Electric Fryer

Model SLE40

Item No.

Maximize Your Profits! Combine Efficient Frying And Lower Energy cost With the New Electric SilverLINE Fryer From Anets

The "New" Anets SLE40 40 lb. electric fryer design provides high efficiency, quick recovery and short preheating time! Tubular type heating elements produce efficient energy transfer for fast frying and quick recovery to produce maximum cooking output of the fryer. Increase your frying capacity per hour with the new Anets SLE40 electric fryer. Simple to install, simple to operate, simple to clean. The SLE40 electric fryer has been engineered with high reliability and priced to purchase today.

STANDARD FEATURES

- Stainless steel frypot, door and trim
- 3-tubular type heating elements protected by a stainless steel sheath-provides energy efficient heat transfer and reliability at higher temperatures
- Hi-limit control for increased safety
- Extra large cold zone collects unheated food particles that contribute to shortening breakdown
- Outstanding serviceability, all components easily accessible and replaceable from the front
- Built-in circuit breaker mounted inside front door for easy access
- Large 1 1/4" ball-type full port drain valve for easy no cog cleaning
- Stainless steel basket hanger lifts off for easy cleaning



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SilverLINE™



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Anetsberger Brothers, Inc. ■ Quality is Just the Beginning
180 North Anets Drive ■ Northbrook, Illinois 60062

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SPECIFICATIONS

| | |
|---------------------------|--|
| ■ Model | SLE40, Electric Fryer |
| ■ Certification | ETL, CETL |
| ■ Electrical Requirements | Three Phase 13.2kw 208V-37A, 17.5kw 240V-42A/415V-24.5A, 14.7kw 380V-22A |
| ■ Thermostat | Snap action |
| ■ Temperature Range | 200°-400°F, (93°-204°C) |
| ■ Hi-Limit | Safety control shuts off power supply 450°F (232°C) |
| ■ Frypot | Stainless steel |
| ■ Cabinet | Door, stainless steel Backsplash, stainless steel Basket Hanger, stainless steel |
| ■ Shortening Capacity | 40 lbs |
| ■ Cooking Capacity | 80 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

OPTIONS AND ACCESSORIES

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

Specifications subject to change without notice.
SS#302 Revised 10/07
Printed in the U.S.A.

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