

Item No.

Ideal For All Types Of Water And Oil Based Applications

This versatile flat bottom boiler/fryer is precision engineered and specially designed to produce the finest boiled and fried food products. The unit provides the speed required for high output operations while effectively producing consistent quality food. Expansive 24"x24" kettle provides the necessary cooking surface area for a variety of foods. Prepares food in your choice of boiling water or shortening. Fried foods including wet battered products, fish, tempura, funnel cakes and water cooked products such as shellfish, lobster, crab and corn on the cob. The open, flat bottom stainless steel kettle is easy to clean.

STANDARD FEATURES

- Rigid 12 gauge stainless steel tank
- Approximately 800 cooper flashed heat exchangers welded to bottom of cook pot for greater heat transfer resulting in increased energy savings and higher recovery
- All stainless steel construction except for rear
- Drain Extension (non-filter unit)
- Recessed Controls to prevent damage
- Available in LP
- Dual shortening levels for varying cooking capacities



Model FB 24x24L shown with optional rear holding shelf.

STANDARD FILTER FEATURES

For Oil Applications

- Stainless steel open filter tank is removable for easy cleaning
- Large 100 lb shortening capacity
- Easy quick disconnect
- Anets filter screen eliminates clogging when used with special filter paper envelopes
- Filter intake draws shortening from the top and bottom leaving virtually no shortening residue
- Stainless steel open filter tank is removable for easy cleaning

CHOICE OF TWO MODELS

Boiler/fryer can be equipped with 15" legs or in a cabinet base. Cabinet base can accommodate optional built in filter system for oil based applications.

ANETS
GoldenLINE



ANETS Golden LINE

SPECIFICATIONS

- Model FB 24x24C, FB 24x24L
- Certification ETL, CETL, NSF
- BTUH 120,000
- Gas Pressure NG 3.5" WC, LP 10" WC
- Gas Connection 3/4" NPT
- Electrical Requirements None/Gas operated thermostat
- FB 24x24L 120V, 60 Hz, 1Ph, 10 Amps
Includes filter system
- FB 24x24C Electrical snap action
- Temperature Range Aluminized steel
- Burners (3) 40 BTUH each Safety control turns off main gas supply at 440° F (93°-204° C)
- Hi-Limit 100% gas shut off valve
- Safety Pilot Piezo electric
- Spark Ignitor Stainless steel
- Kettle All stainless steel except for rear
- Cabinet 8-12 gallons
- Water Capacity 60-90 lbs. (3"-5")
- Shortening Capacity 24"x24" (61cm x 61cm)
- Boiling/Frying Area

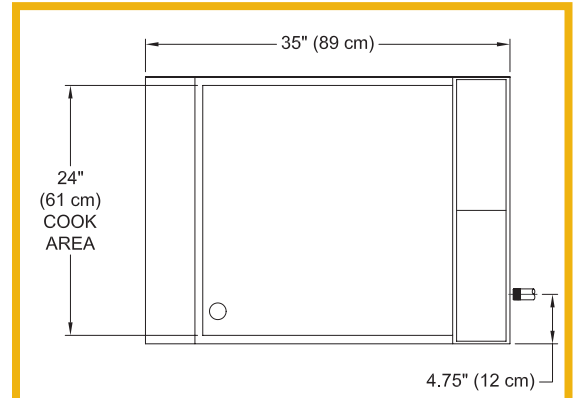
STANDARD ACCESSORIES

For FB 24x24C

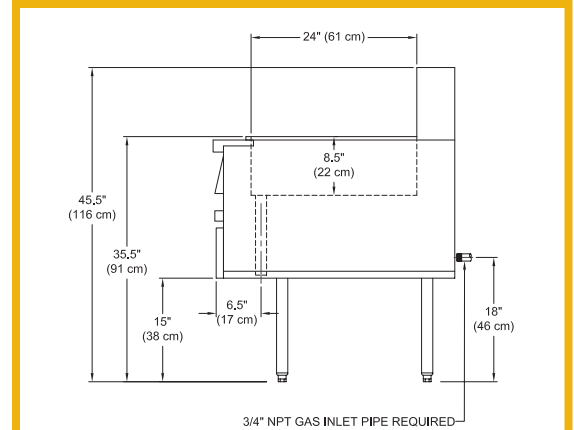
- 6" Adjustable legs
- 100 Filter envelopes

OPTIONS AND ACCESSORIES

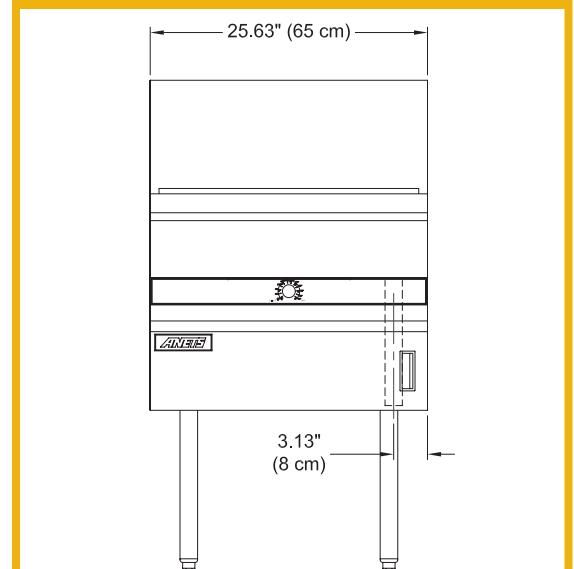
- Rear holding shelf
- Fish Grate
- Boiler/Fryer cover
- Kettle divider
- Side mounted faucet (specify left or right)
- For water applications please request brass drain valve (no additional charge)
- Front drain tray
- Cleansing brush
- Shortening filtration system (FB24x24-SFF)
- Filter powder
- Filter envelopes



Top View



Side View



Front View

Revised 5/06