

Item No.

High Performance, Fast Recovery, Energy-Saving...Half the Space, Half a Fryer

When you need one more basket for shrimp, fish or onion rings but don't have the space for a full size fryer, use the Anets Half-Fryer. Attached to a full-size fryer, it provides a very cost-efficient way to expand your offerings. Available with a fully automatic basket lift and 15 minute timer (Model MX-7A).

STANDARD FEATURES

- Stainless steel frypot has a lifetime warranty
- Stainless steel front panel, trim and door
- Copper-flashed heat exchangers transfer heat directly into frypot for maximum efficiency
- Open vat design with sloped sides forces food particles to fall into the easily accessible cold zone
- Fully insulated cabinet keeps the kitchen cool
- Stainless steel basket hanger lifts off for easy cleaning
- Front 1-1/4" NPT full port drain valve
- Unit must be banked to a 14" Anets fryer



MX-7E Shown banked with an MX-14E and optional casters

A N E T S
GoldenFRY™



ANETS

Anetsberger Brothers, Inc. ■ Quality is just the beginning
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1-800-837-2638 ■ Fax 847-272-1943 ■ www.anets.us



SPECIFICATIONS

- | | |
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| <ul style="list-style-type: none"> ■ Model ■ Certification ■ BTUH ■ Gas Pressure ■ Gas Connection ■ Electrical Requirements ■ Thermostat ■ Temperature Range ■ Burners ■ Hi-limit ■ Safety Pilot ■ Spark Ignitor ■ Frypot ■ Cabinet ■ Shortening Capacity | <p>MX-7E, Basic
MX-7A, Fully automatic basket lift with 15 minute timer</p> <p>ETL, NSF, CETL
55,000 BTU/hr.</p> <p>NG 3.5" WC, LP 10" WC
3/4" NPT</p> <p>MX-7E, 120V, 60Hz, 1Ph, 2 Amps
MX-7A, 120V, 60Hz, 1Ph, 4.5 Amps</p> <p>Electric snap action type
200° to 375°F (93°-191°C)</p> <p>Atmospheric pre-mix
Safety control turns off main gas supply at 450°F (232°C)</p> <p>100% gas shut off valve
Piezo-electric</p> <p>Stainless steel
Door, stainless steel
Sides, painted
Backsplash, stainless steel</p> <p>17-25 lbs</p> |
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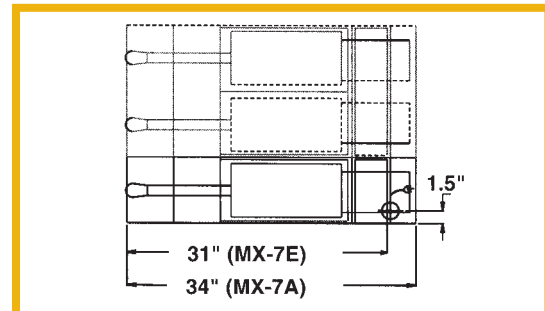
STANDARD ACCESSORIES

- 1 Nickel plated basket
- Rack type basket support
- Clean out rod
- 6" adjustable legs
- Drain pipe extension
- Banked to a standard 14" Anets fryer

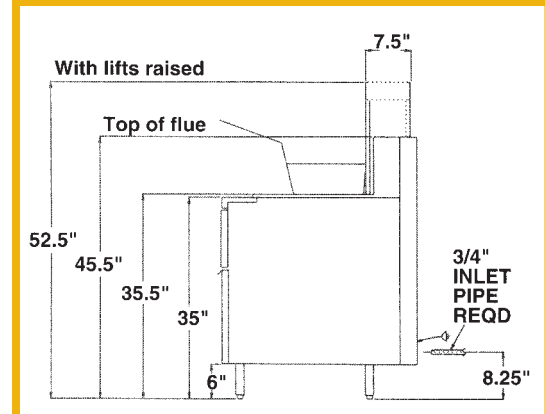
OPTIONS AND ACCESSORIES

- | | |
|---|--|
| <ul style="list-style-type: none"> ■ Automatic basket lift (Model MX-7A) ■ Stainless steel cabinet side ■ Built-in filter system, Filtronic II ■ Casters ■ Fryer cover ■ Drain table ■ Sediment tray | <ul style="list-style-type: none"> ■ Solid state thermostat ■ Electronic ignition ■ Shortening melter ■ Front drain tray ■ Fryer cleaning brush |
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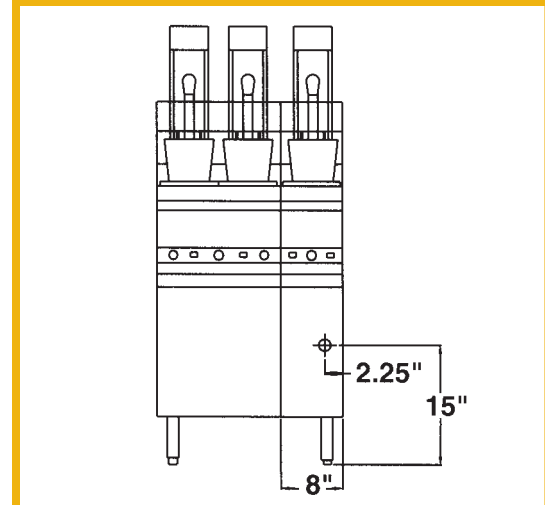
Specifications subject to change without notice.
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Top View



Side View



Front View