



## Anets Valve Models 40AV & 70AV Tube Fired Gas Fryer



### STANDARD FEATURES

- Tank - stainless steel
- Cabinet – stainless steel front & door  
- galvanized sides & back
- Millivolt Thermostat
- High temperature safety limit switch
- Built-in integrated flue deflector
- 1.25" (32mm) full port drain valve
- Two twin fry baskets (regular mesh)
- Tube rack
- Drain extension
- Clean out rod
- Removable basket hanger
- 9" (152mm) adjustable legs

### AVAILABLE OPTIONS & ACCESSORIES

(at additional cost)

- Fry basket alternatives (triple, single square, fine mesh, (etc)
- Fry pot covers
- 9" (152mm) adjustable rear and front locking

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### STANDARD SPECIFICATIONS BASICS

- **40AV**-14" x 14" stainless tank
- 2.0" to 3.5" (5cm to 8cm) cook depth
- 35 to 40 lbs oil capacity (15.9 to 18.1 liters)
- Three tube/burner design with 4" burner and 4" tube
- **70AV**-18" x 18" stainless tank
- 3.0" to 5.0" (8cm to 13cm) cook depth
- 65 to 80 lbs oil capacity (31 to 39 liters)
- Four tube/burner design with 4" burner and 4" tube

### CONSTRUCTION

- Welded tank with extra smooth peen finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides and splash back

### CONTROLS

- Atmospheric burner/baffle design.
  - Increases cooking production
  - Lowers flue temperature
  - Improves working environment
  - Generates more production per BTU
- Thermostat maintains selected temperature automatically between 200°F and 400°F (93°C and 190°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, and automatic valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- High Temperature limit switch safely shuts off all gas flow if the oil temperature exceeds the upper limit.

### OPERATIONS

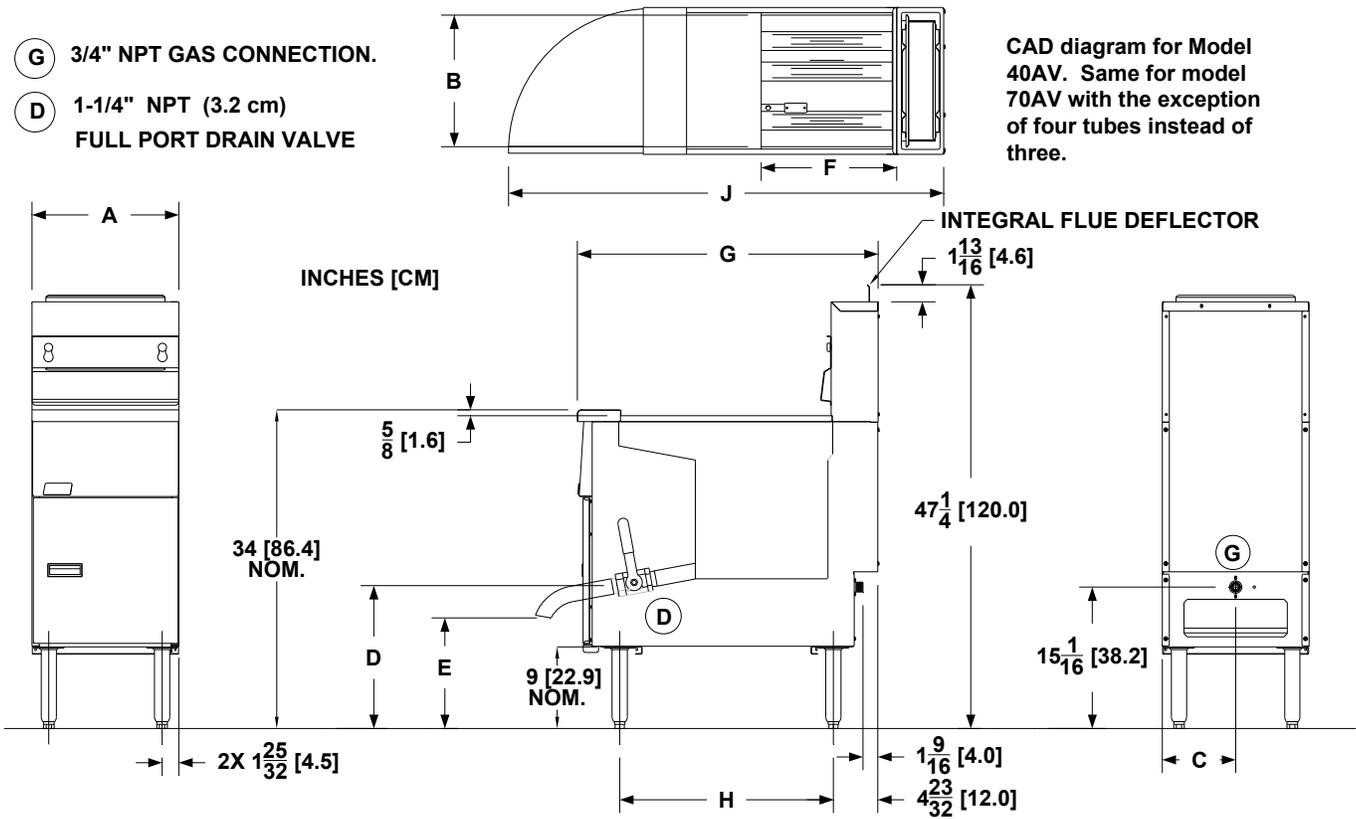
- Battery Spark Ignitor makes lighting pilot quick and easy. (CE and Australia only)
- Front 1.25" (32mm) NPT drain for quick draining.



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TABLE									
	A	B	C	D	E	F	G	H	J
40AV	15 5/8 [39.7]	14 1/2 [36.8]	7 13/16 [19.8]	19 5/8 [49.8]	15 1/8 [38.4]	14.0 [35.6]	32.0 [81.3]	22 3/4 [57.8]	46 5/16 [115.0]
70AV	19 5/8 [49.8]	17 11/32 [44.1]	9 13/16 [24.9]	17 11/32 [44.1]	12 5/16 [31.2]	18.0 [45.7]	34.0 [86.3]	24 3/4 [62.8]	52 17/64 [132.7]



CAD diagram for Model 40AV. Same for model 70AV with the exception of four tubes instead of three.

INDIVIDUAL FRYER SPECIFICATIONS						
Model	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
40AV	14 x 14 in (35.6 x 35.6 cm)	3.0 - 4.0 in (8 - 11 cm)	35 - 40 Lbs (15.9 - 18.1 liters)	70,000 BTU (CE 20.5 kW) (AU 74 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)
70AV	18 x 18 in (45.7 x 45.7 cm)	3.0 - 5.0 in (8 - 13 cm)	65 - 80 Lbs (31 - 39 liters)	95,000 BTU (CE 26.5 kW) (AU 95 MJ)		
Model	Shipping Weight	Shipping Crate Size H x W x L			Shipping Cube	
40AV	155 Lbs (70.3 kg)	36 x 19 x 46 in (116.8 x 48.3 x 91.4 cm)			18.2 ft <sup>3</sup> (0.5 m <sup>3</sup> )	
70AV	180 Lbs (81.6 kg)					
INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS				Total Gas Load / Hr		
Supply Pressure *	Natural Gas		LP Gas	40AV	70,000 BTU, (CE 20.5kW), (AU 74 MJ)	
	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)		11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	70AV	95,000 BTU, (CE 26.5kW), (AU 95 MJ)	
* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.						
CLEARANCES						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2 cm)	6" (15.2cm)	0"	0"	
Provide Anets 40AV or 70AV tube-fired gas fryer. Fryer shall have a blower free atmospheric burner system combined with three stainless steel tubes, 70AV with four stainless steel tubes, utilizing high temperature alloy stainless steel baffles, with thermostatic control, thermo-safety pilot and spark ignitor, separate gas shut off, 3/4" npt rear gas connection, recessed cabinet back, 1-1/4" Full port drain. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Model 40AV shall be a cooking area of 14" x 14". Model 70AV shall be a cooking area of 18" x 18".						