



EQUIPMENT PRICE LIST

EFFECTIVE JANUARY 1, 2021

2021



VARIATION FOR YOUR APPLICATION.

Full line of fryers, oil filtration, and pasta cookers.

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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**



SILVER SERIES



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

PLATINUM SERIES FRYERS

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.

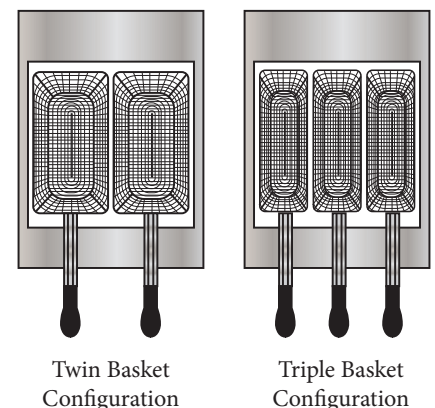
Solid State Thermostat - standard with melt cycle and boil-out capability.

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



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 (*)									
				CONTROLLER OPTIONS					
Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	BTUs	Solid State (SSTC)	Digital (D)	12 Button Computer (C)	Approx Ship Wt. (lbs.)	Approx Cubic Feet	
AGP55*	40-50	14”x14”	80K	\$11,548	\$11,934	\$13,852	208	34.6	
AGP55T	20-25ea	7”x14”ea	40Kea	\$13,646	\$14,204	\$17,086	230	34.6	
AGP60*	50-60	14”x18”	80K	\$12,156	\$12,542	\$14,460	226	34.6	
AGP60W*	50-60	18”x14”	100K	\$12,388	\$12,774	\$14,692	275	34.6	
AGP75*	75	18”x18”	105K	\$12,896	\$13,282	\$15,200	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 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	
BNB14						\$1,648	150	17	
BNB18						\$1,680	150	23	
BNB-55-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 14						\$3,560	150	18	
CASTERS (1/2 set per cabinet, minimum 1 set)									
# of Fryers				1	2	3	4	5	6
List Price				\$476	\$476	\$595	\$952	\$1,071	\$1,190
OPTIONS & ACCESSORIES									
Description								List Price	
Stainless Steel Back (SS) Per Unit								\$724	
14” Tank Cover				\$344		18” Tank Cover		\$452	
Basket Lifts (see note 1 above) *Only one needed per fryer regardless of full pot or twin/split pot								\$3,532	
PFW-1 Built-in Foodwarmer, 750watt for BNB Bread and Batter Dump Station								\$1,140	
SSTC Back-up Controller- can be added to any fryer that uses a Digital or 12 Button Control.							Full Fryer Add Split Fryer Add	\$676 \$1008	

PLATINUM SERIES FRYERS

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

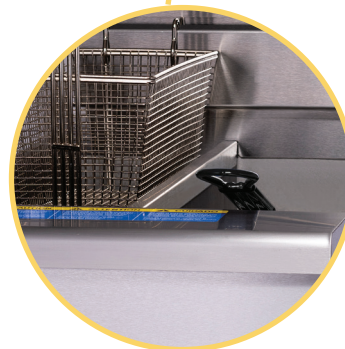
Solid State Thermostat standard with melt cycle, boil-out capability and drain valve interlock switch.

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.



AEPI4T with 12 Button Computer and Optional Casters

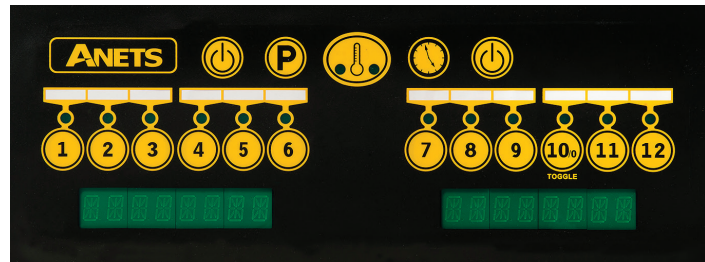


PLATINUM SERIES ELECTRIC FRYERS								
For Use In A System Or Stand Alone ENERGY STAR® Qualified Models are marked with an asterisk (*)								
				CONTROLLER OPTIONS				
Model Number	Oil Capacity (Lbs.)	Power kW	Cook Area (W x D)	Solid State (SSTC)	Digital (D)	12 Button Computer (C)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
AEP14X	40-50	14	14"x14"	\$9,106	\$9,492	\$11,410	200	17.8
AEP14	40-50	17	14"x14"	\$10,634	\$11,020	\$12,938	200	17.8
AEP14R*	40-50	22	14"x14"	\$12,056	\$12,442	\$14,360	200	17.8
AEP14T	20-25ea	8.5ea	7"x14"ea	\$13,288	\$13,876	\$16,928	230	17.8
AEP18*	70-90	17	18"x18"	\$13,070	\$13,456	\$15,374	226	34.6
AEP18R	70-90	22	18"x18"	\$14,492	\$14,878	\$16,796	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 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
BNB14						\$1,648	150	17
BNB18						\$1,680	150	23
BNB55-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see pages 16						\$3,560	150	18
CASTERS (1/2 set per cabinet, minimum 1 set)								
Number of Fryers			1	2	\$3	4	5	6
List Price			\$476	\$476	\$595	\$952	\$1,071	\$1,428
OPTIONS & ACCESSORIES								
Description								List Price
Stainless Steel Back (SS) Per Unit								\$724
14". Tank Cover			\$344			18" Tank Cover		\$452
Basket Lifts *Only one needed per fryer regardless of full pot or twin/split pot								\$3,532
PFW-1 Built-in Foodwarmer, 750watt for BNB Bread and Batter Dump Station								\$1,140
SSTC Back-up Controller- can be added to any fryer that uses a Digital or 12 Button Control.							Full Fryer Add Split Fryer Add	\$676 \$1008
480VAC								\$938
Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug. Option available for Domestic AEP models, 14KW and 17KW, 3 phase, 208V or 240V fryers only								\$464

PLATINUM SERIES CONTROLS

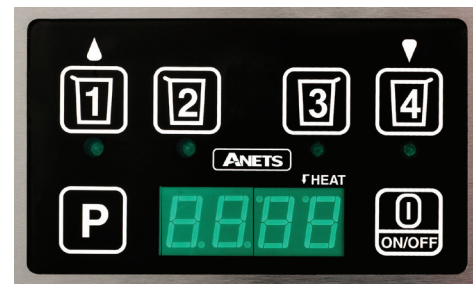
Computer Control

- 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 14GS FRYER

High Production Fryer At An Affordable Price 14GS-FM SERIES

-  **Save Money** - Longer Lasting Oil
-  **Save Time**- Built-In Filtration
-  **Improve Safety** -No Splashing or Spilling Hot Oil

TUBELESS, OPEN VAT DESIGN

2 TWIN BASKETS PER POT

RACK TYPE BASKET SUPPORT
& LIFT OFF BASKET HANGER
(STAINLESS STEEL)

STAINLESS STEEL SIDES, FRONT,
DOOR & FRYPOT

MILLIVOLT CONTROL

BATTERY SPARK IGNITOR

DRAIN PIPE EXTENSION &
CLEAN OUT ROD

BUILT-IN FILTER MATE FILTRATION

AVAILABLE IN 2,3 & 4
FRYER CONFIGURATIONS

GOLD SERIES FRYERS

GAS

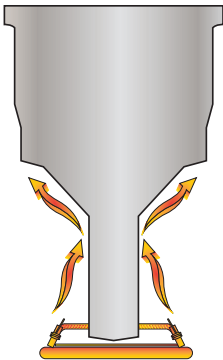
- Stainless steel sides, front, door, frypot
- Tube-less, open vat design
- 2 Twin baskets
- Battery spark ignitor
- Lift off basket hanger (stainless steel)
- 6" Adjustable legs
- Drain pipe extension
- Drain clean out rod
- Rack type basket support
- Millivolt control

High production fryer, affordable price, compatible with the Filtermate System



14GS-2FM fryer featuring Goldenfry™ Filtermate system and Optional Casters.

GOLD SERIES FRYERS								
Millivolt control only. 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		
14GS	35-50	111,000	14"x 14"	\$3,606	175	17		
Casters, covers and other accessories available on pages 26.								
Additional BNB accessories on page 15.								
Number of Fryers		1	2	3	4	5	6	1/2 set
List Price		\$476	\$476	\$595	\$714	\$833	\$952	\$119
OPTIONS & ACCESSORIES								
Description								List Price
Oil filtration and handling systems available on page 12								



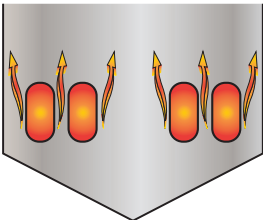
•Open Pot - (14GS)

Open pot with a patented cross fire burner system splits flame to ensure maximum heat transfer

OPEN POT OR TUBE

• Tube - (AGG Fryers)

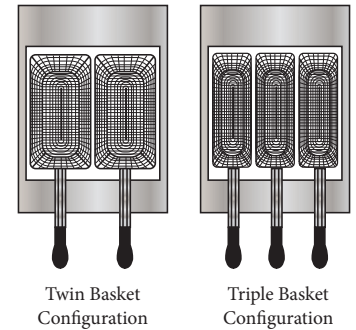
Inverted gas burner design to deliver efficient and fast recovery .



GOLD SERIES FRYERS

GAS

- 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"	\$7,998	200	17			
AGG14R	40-50	122,000	14"x 14"	\$10,074	208	17			
AGG14T	20-25 each	50000 each	14"x 14"	\$11,102	230	17			
AGG18	70-90	140,000	18"x 18"	\$10,730	226	23			
Casters, covers and other accessories available on pages 26.									
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			
BNB14				\$1,648	150	17			
BNB18				\$1,680	150	23			
BNB 14 BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 16				\$3,560	150	18			
CASTERS (1/2 set per cabinet, minimum 1 set)									
Number of Fryers		1	2	3	4	5	6	1/2 set	
List Price		\$476	\$476	\$595	\$952	\$1,071	\$1,428	\$119	
OPTIONS & ACCESSORIES									
Description									List Price
Stainless Steel Back (SS) Per Unit									\$724
14" Tank Cover				\$344	18" Tank Cover				\$452
PFW-1 Built-in Foodwarmer, 750watt for BNB Bread and Batter Dump Station									\$1,140
Oil filtration and handling systems available on page 12									

PLATINUM GAS - PACKAGED SYSTEMS

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 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	\$25,196	\$25,804	\$26,544	\$724		
2	\$38,040	\$39,256	\$40,736	\$1,448		
3	\$50,884	\$52,708	\$54,928	\$2,172		
4	\$63,728	\$66,160	\$69,120	\$2,896		
Digital Control - standard with four count down timers, melt cycle, boil-out capability, and drain valve interlock switch.						
1	\$25,582	\$26,190	\$26,930	\$724	\$676	\$3,532
2	\$38,812	\$40,028	\$41,508	\$1,448	\$1,352	\$7,064
3	\$52,042	\$53,866	\$56,086	\$2,172	\$2,028	\$10,596
4	\$65,272	\$67,704	\$70,664	\$2,896	\$2,704	\$14,128
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	\$27,500	\$28,108	\$28,848	\$724	\$676	\$3,532
2	\$42,648	\$43,864	\$45,344	\$1,448	\$1,352	\$7,064
3	\$57,796	\$59,620	\$61,840	\$2,172	\$2,028	\$10,596
4	\$72,944	\$75,376	\$78,336	\$2,896	\$2,704	\$14,128
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)						
Number of Fryers	1	2	3	4	5	6
List Price	\$476	\$476	\$595	\$952	\$1,071	\$1,428
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-14	\$1,648	\$724	150		17	
BNB-18	\$1,680	\$724	150		23	
If BNB is added between two fryers, an additional \$ 1,296 piping charge will apply.						
Flush Hose - to assist in rinsing the tank during oil filtration					\$638	
Filter Heater - for use with solid shortening					\$682	
PFW-1 Built-in Foodwarmer, 750watt					\$1,140	
Paperless Filter Option					\$552	
APPROXIMATE SHIPPING WEIGHT CHART (LBS)(With Filter)						
Fryers	1	2	3	4	5	6
AGP55	350	550	785	980	1195	1410
AGP55T	230					
AGP60W/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 - PACKAGED SYSTEMS

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 AEP14 (17kW)	Model AEP14R* (22kW)	Model AEP18 (17kW)	Model AEP18R (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	\$22,754	\$24,282	\$25,704	\$26,718	\$28,140	\$724	N/A	N/A
2	\$33,156	\$36,212	\$39,056	\$41,084	\$43,928	\$1,448	N/A	N/A
3	\$43,558	\$48,142	\$52,408	\$55,450	\$59,716	\$2,172	N/A	N/A
4	\$53,960	\$60,072	\$65,760	\$69,816	\$75,504	\$2,896	N/A	N/A
Digital Control - standard with four count down timers, melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$23,140	\$24,668	\$26,090	\$27,104	\$28,526	\$724	\$676	\$3,532
2	\$33,928	\$36,984	\$39,828	\$41,856	\$44,700	\$1,448	\$1,352	\$7,064
3	\$44,716	\$49,300	\$53,566	\$56,608	\$60,874	\$2,172	\$2,028	\$10,596
4	\$55,504	\$61,616	\$67,304	\$71,360	\$77,048	\$2,896	\$2,704	\$14,128
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	\$25,058	\$26,586	\$28,008	\$29,022	\$30,444	\$724	\$676	\$3,532
2	\$37,764	\$40,820	\$43,664	\$45,692	\$48,536	\$1,448	\$1,352	\$7,064
3	\$50,470	\$55,054	\$59,320	\$62,362	\$66,628	\$2,172	\$2,028	\$10,596
4	\$63,176	\$69,288	\$74,976	\$79,032	\$84,720	\$2,896	\$2,704	\$14,128

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
List Price	\$476	\$476	\$595	\$952	\$1,071	\$1,428

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 page13.

	Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
BNB-14	\$1,648	\$724	150
BNB-18	\$1,680	\$724	150

If BNB is added between two fryers, an additional \$ 1,296 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$638
Filter Heater - for use with solid shortening	\$682
PFW-1 Built-in Foodwarmer, 750watt	\$1,140
Paperless Filter Option	\$552

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.

GAS - PACKAGED SYSTEMS

GOLD GAS SYSTEMS WITH FILTER MATE (FM) FILTER							
Number of Fryers			Model 14GS				
Millivolt Thermostat - standard							
1			\$14,510				
2			\$19,438				
3			\$24,366				
4			\$29,294				
CASTERS (1 set of casters included in base system)							
Number of Fryers		1	2	3	4	5	6
List Price		NC	NC	\$238	\$476	\$714	\$952



14GS-2FM fryer featuring Goldenfry™ Filtermate system and Optional Casters.

GOLD GAS FRYING SYSTEMS WITH FILTER		
Select From These Systems Or Build Your Own On Page 6. All Gold Series Fryer Systems standard with rear “T” manifold and 9” legs. Casters available below.		
Number of Fryers	Model AGG14R	Suffix SS Stainless Back
Millivolt Thermostat		
1	\$23,722	\$724
2	\$35,092	\$1,448
3	\$46,462	\$2,172
4	\$57,832	\$2,896



AGG14RS-2 shown with optional filter drawer & casters

CASTERS (1/2 set per cabinet, minimum 1 set)						
Number of Fryers	1	2	3	4	5	6
List Price	\$476	\$476	\$595	\$952	\$1,071	\$1,428
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-14	\$1,648	\$724		150		17
BNB-18	\$1,680	\$724		150		23
If BNB is added between two fryers, an additional \$ 1,296 piping charge will apply.						
Flush Hose - to assist in rinsing the tank during oil filtration						\$638
Filter Heater - for use with solid shortening						\$682
PFW-1 Built-in Foodwarmer, 750watt						\$1,140
Paperless Filter Option						\$552



WE HAVE **THE FRYER YOU NEED** FOR ANY BUSINESS

Full Line of Fryers

Pitco 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 Line - for the customer with a tight budget, these fryers still pack a powerful punch with a quality and craftsmanship that will withstand years of consistent use

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

SILVER SERIES FRYERS

GAS

Model 35AS - Tube Fired Gas Fryer

- 90,000 BTU
- Frying Area: 14" x 14" (35.6 cm x 35.6 cm)
- Two nickel-plated oblong, wire mesh baskets
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- Built-in heat deflector
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

Model 40AS - Tube Fired Gas Fryer

- 122,000 BTU
- Frying Area: 14" x 14" (35.6 cm x 35.6 cm)
- Two nickel-plated oblong, wire mesh baskets
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

Model 45AS - Tube Fired Gas Fryer

- 122,000 BTU
- Frying Area: 14" x 14" (35.6 cm x 35.6 cm)
- Two nickel-plated oblong, wire mesh baskets
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

Model 70AS - Tube Fired Gas Fryer

- 150,000 BTU
- Frying Area: 18" x 18" (45.7 cm x 45.7 cm)
- Choice of 2 nickel-plated oblong, wire mesh baskets or 1 full basket
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- Built-in heat deflector
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door



35AS Fryer with Optional Casters.

SILVER SERIES FRYERS

(Standalone fryers not available with filtration).

Mode Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
35AS	35-40	90,000	14"x 14"	\$5,036	161	17
40AS	40-45	107,000	14"x 14"	\$5,516	181	18
45AS	42-50	122,000	14"x 14"	\$6,578	181	17
70AS	65-80	150,000	18"x 18"	\$7,900	226	23

ENERGY STAR® FRYERS

GAS

ENERGY STAR® QUALIFIED MODELS

Model 40AV

- 35% Less Gas than a 35AS
- 35lb Oil Capacity
- 70,000 BTU

Model 70AV

- 40% less gas with same production rate as a 70AS
- 65lb Oil Capacity
- 95,000 BTU



40AV Fryer with Optional Casters.

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"	\$3,522	161	17
70AV*	65	95,000	18x17 11/32"	\$5,274	180	23

Now introducing ENERGY STAR® Qualified Fryers!

FILTERMATE SYSTEM

14GS FRYER

GOLD SERIES FILTER MATE - UNDER FRYER FILTER SYSTEM							(FOR MODEL 14GS)
Number of Tanks in System	1	2	3	4	5	6	Approx Ship Wt. (lbs.)
FM14	\$10,904	\$12,226	\$13,548	\$14,870	\$16,192	\$17,514	130
Filter Mate Guidelines: Refer to page 14 for caster requirements.							
OPTIONS & ACCESSORIES							
Description							List Price
Filter Flush Hose							\$648
Filter Paper P9315-07							\$209
Cleaning Brush							\$152
Filter Powder							\$228



Filtermate Filter Drawer

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 Filter drawer requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt							
Filter Drawer	SoloFilter	2	3	4	5	6	Approx Ship Wt. (lbs.)
	\$13,648	\$14,944	\$16,240	\$17,536	\$18,832	\$20,128	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 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							\$638
Filter Heater - for use with solid shortening							\$682
Special Piping Charges For All Filter Systems - Piping charge for fryer to add to existing Battery Filter Drawer or SoloFilter, and piping through a BNB Dump Station							\$1,296
Paperless Filter Option							\$552



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

OIL RECLAMATION

Description	List Price
Waste oil piping option (for liquid shortening)	\$1,284
Solid shortening upgrade (for solid shortening)	\$1,954

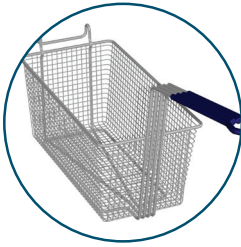
With Anets' internal oil reclamation system, a third party oil company can install their holding system and connect it directly to a Pitco fryer system. This means an operator has no spilling and no burning hazards when it comes to disposal of used oil. Anets' filter pump will deliver used oil to a third 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.



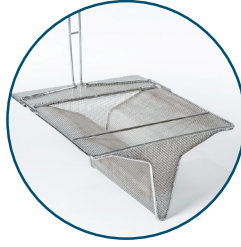
Full Baskets



Triple Baskets



Twin Baskets



Sediment Tray



14GS-2FM fryer featuring Goldenfry™ Filtermate system and Optional Casters.

GOLD SERIES-14GS ACCESSORIES

Description		Size	Part Numbers	List Price
14" Fryer Accessories				
14" Full Square Basket		12 3/4" X 12 1/4" X 5 1/2"D	P9800-09	\$266
14" Twin Basket (ea)		13" X 6 1/2" X 5 1/2"D	P9800-08	\$116
14" Triple Basket (ea)		13" X 4 1/4" X 5 1/2"D	P9800-53	\$134
Sediment Tray (gas fryers)		----	P9315-72	\$386
Fryer Cover (14" Fryers)			14GS	\$230
Fryer/Filter Cleaning Brush			PP10056	\$90
Drain Clean Out Rod			A3301001	\$56
Flexible Connectors				
GAS CONNEC- TION SIZE	3/4 X 36		B8003102	\$852
	3/4 X 48		B8003103	\$948
	1 X 36		B8003105	\$1,034
	1 X 48		B8003106	\$1,178
	1 1/4 X 36		B8003108	\$1,402
	1 1/4 X 48		B8003109	\$1,575
Quick Disconnect BTU Capacity				
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	

OPTIONS & ACCESSORIES

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	\$852		
3/4" x 48"	240,000	---	B8003103	\$948		
1" x 36"	---	390,000	B8003105	\$1,034		
1" x 48"	---	390,000	B8003106	\$1,178		
1-1/4" x 36"	---	575,000	B8003108	\$1,402		
1-1/4" x 48"	---	575,000	B8003109	\$1,575		
FRYERS CLEANING ACCESSORIES						
Description	Use		Part Number	List Price		
Clean Out Rod	Used to clean fryer drain line		A3301001	\$56		
Cleaner - 25 Lbs.	Extends the life of the fryer and shortening		P6071397	\$344		
Cleaning Brush	High temperature, Teflon cleaning brush		PP10056	\$110		
Crumb Scoop	Designed to fit between tubes and elements for removal of heavy sediment		Std-B7490701 Twin,AEP-B5008101	\$96		
Fat Vat	Convenient, safe oil transport system holds 40 pounds (5.3 gallons)		D9109105	\$1,346		
Skimmer	Used for removing food particles from the oil surface		PP10725	\$66		
FILTER ACCESSORIES						
Description	Use		Part Number	List Price		
Filter Shovel Scoop	Used to remove debris from filter pan		B6681201	\$74		
Powder	Filter powder - 120, 8 oz. packets		PP10733	\$174		
Paperless Filter Assembly	(Priced as substitute for standard assembly in new filter system.)			\$552		
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"	\$309
P9315-17	FM14 and 14GS-SFF	Envelope	100	Heavy Duty	12.25" x 23.75"	\$209
A6667104	SoloFilter 14" (one single 14" fry cabinet)	Envelope	100	Heavy Duty	10" x 20-1/2"	\$187
A7025301	SoloFilter 18" (one single 18" fry cabinet)	Envelope	45	Heavy Duty	14" x 22"	\$260



TANK COVER CHART

Model Number	18 Gauge Cover	List Price (Each)
Without Basket Lifts		
AGG14/14R, AGGBNB14, AGG55	B2101501	\$344
AGPBNB18, AGP75, AGP60W, 70AV	B2101502	\$452
AEP14/14X/14R/14T	B2101505	\$344
AEP18/18R	B2101506	\$452
35AS	B3307401	\$344
40AS	B3307502	\$344
40AV	B2101518	\$344
45AS	B3307501	\$344
70AS	B2100108	\$452

With Basket Lifts

AGG14/14R, AGP55/55T	B2101603	\$344
AGG18, AGP75, AGP60W	B2101604	\$452
AEP14/14X/14R/14T	B2101605	\$344
AEP18/18R/184/184R	B2101606	\$452

CASTERS

Description	Fryer	Part Number	List Price
6" Swivel	Silver (35AS, 40AS, 45AS, 70AS)	B3901501	\$476
9" Swivel	SilverPlus (40AV & 70AV) , Gold (AGG's) and Platinum (AGP & AEP's)	B3901504	\$476
10" Rigid Non-locking	SoloFilters	B3902301	\$119 each
10" Rigid Locking	SoloFilters	B3902303	\$119 each

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"		\$1,648
Bread and Batter Dump Station 18"		\$1,680
PFW-1 Built-in Foodwarmer, 750watt		\$1,140
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"	\$224
8"	\$250
10" (Silver Series Fryers Only)	\$260
12"	\$298
18"	\$428

WORKSHELVES

Description	List Price
Call factory for specifications and availability	\$956

BASKETS & WIRE GOODS

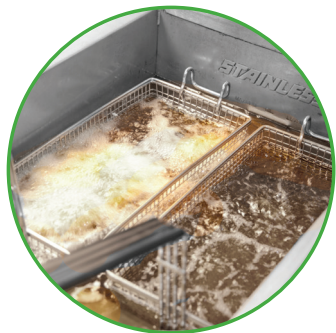
BASKET & WIRE GOODS						
Description	Part Number	Size	Type of Handle(s)	Quantity Per Tank	List Price (Each)	
Twin Baskets Regular Mesh (Shipped standard with equipment)						
35AS/40AS/45AS, AGG14/14R, AGP55, AEP14/R, 40AV	A4500308	13 1/4" X 6 1/2" "X 5 3/4"D	Front	2	\$128	
AEP14TX, AGP55T	A4500308	13 1/4" X 6 1/2" "X 5 3/4"D	Front	1	\$128	
70AS, AGG18, AEP18/18R, AGP75, 70AV	A4500309	17 1/4" "X 8 1/2" X 5 3/4"D	Front	2	\$128	
Triple Size Baskets						
70AS, AGG18, AEP18, AGG75	A4514001	17 1/4" X 5 1/2" X 5 3/4"D	Front	3	\$156	\$468 per set
AGG60W, AEP184/184R	A4514902	13 1/4" X 5 5/8" "X 5 3/8"D	Front	3	\$156	\$468 per set
Tank Racks						
35AS, 40AV	PP10434	13 1/2" "X 11 1/2"	---	1	\$104	
70AS, AEP18/18R, AGP75	P6073186	17 1/2" X 17 1/2"	---	1	\$104	
45AS, AGG14/14R, AGP55, AEP14/14R	A4500601	13 1/2" "X 13 1/2"	---	1	\$104	
AGP55T	B4511801	13 1/2" "X 6"	---	1	\$104	
70AV	A4500604	13 1/2" "X 17 1/2"	---	1	\$104	
AGP60W	A4500602	17 1/2" X 13 1/2"	---	1	\$104	
AGG18	B4511901	17 1/2" "X 17 1/2" Reversible		1	\$104	
AEP14TX	B4512401	13 1/2" "X 6 3/4"	---	1	\$104	



Twin Baskets



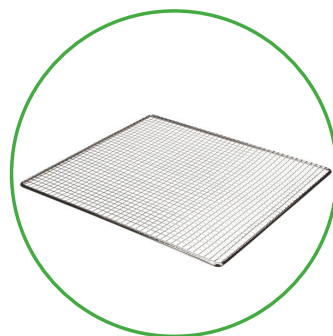
Triple Baskets



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	\$120
AGG14/14R, AGP55, AEP14/14R	A4500201	13-1/2" x 13-1/2"	---	1	\$120
AGG14T/AGP55T					N/A
AEP14T	B4512501	13-1/2" x 6"	---	1	\$120
AGP60, 70AV, AEP184/184R	A4500203	12-1/2" x 8-3/4"	---	1	\$120
Drain Screen for Bread and Batter Cabinet (Dump Station)					
BNB14, BNB14 - Gas	B4508108	---	---	---	\$212
BNB18, BNB18 - Gas	B4508107	---	---	---	\$268
BNB14 - Electric	B4508111	---	---	---	\$212
BNB18 - Electric	B4508110	---	---	---	\$268
Fish Grids					
AGG14/14R, AEP14/14R, AGP55	B7425301	13-1/2" x 13-1/2"	---	---	\$568
AGG18, AEP18/18R, AGG75	B7425401	17-1/2" x 17-1/2"	---	---	\$630
AGP60	A5073001	13-1/2" x 17-1/2"	---	---	\$586
AGP60W	A5073101	17-1/2" x 13-1/2"	---	---	\$586



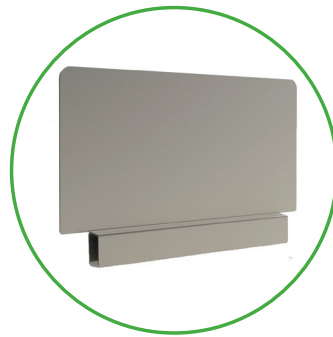
Full Size Basket



Tank Screen - Mesh



Tank Cover



Splash Guard

PASTA PRO COOKERS AND RINSE STATIONS

GAS

STANDARD PASTA PRO FEATURES

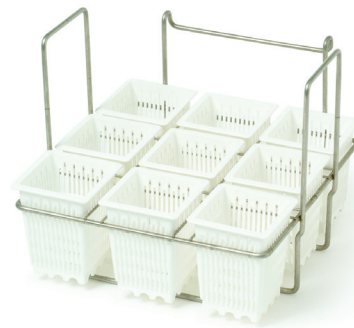
- Cookpot is constructed of special marine-grade stainless steel specifically for water applications
- Overflow safeguards against accidental water overfill - skimming area collects starch build up
- Rack-type basket support promotes water flow through the basket
- Safety pilot automatically shuts off 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 COOKER & RINSE STATIONS

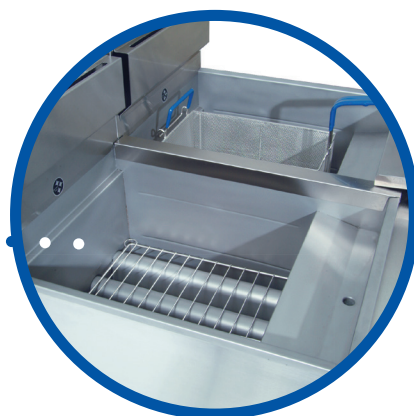
PASTA PRO COOKERS & RINSE STATIONS						
Model Numbers	Description	Water Capacity Gallons	Power BTUs	Price		Shipping Weight (lbs)
				Solid State (SSTC)	Digital (D)	
GPC-14	Pasta Pro Cooker	8.5	111,000	\$9,582	\$10,734	178
RSF-14	Rinse Station with Rinse/fill Faucet			\$4,480		150
GPC-18	Pasta Pro Cooker	16.5	160,000	\$12,766	\$13,918	240
RSF-18	Rinse Station with Rinse/fill Faucet			\$5,372		160
Single Basket Lift-GPC14 - Must have digital control - adds 2-1/2" to depth of unit				\$1,766		100
Dual Basket Lift-GPC18 - Must have digital control - adds 2-1/2" to depth of unit				\$3,532		100
OPTIONS & ACCESSORIES						
Part No.	Description					List Price
D5276-04	Cover-GPC14					\$230
D5538-00	Cover-GPC18					\$258
D5751-00	Sediment Tray (GPC-14 only)					\$277
N/A	Casters, 2 Stationary-2 Locking (Per Set)					\$476
P9800-79	Bulk Basket-GPC14 - Stainless steel (12" x 12" x 9"D) (Holds 5 lbs. of dry pasta)					\$572
P9800-91	Split Bulk Basket-GPC14 - Stainless steel (each)					\$492
P9800-88	Bulk Basket-GPC18 - Stainless steel - (16" x 13" x 10"D) (Holds 12 lbs. of dry pasta)					\$848
P9800-93	Split Bulk Basket-GPC18 - stainless steel (ea) (15-1/4" x 8" x 8-1/2" D)					\$534
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)					\$212
C10693-00	Rack with 9 Individual 10oz Baskets with Rack					\$280
P6071998	Individual 10 oz. portion cups (4" x 4" x 5"D) (for replacement)					\$46



PASTA COOKER & RINSE STATIONS



Top View



Adjustable Continuous Water Fill

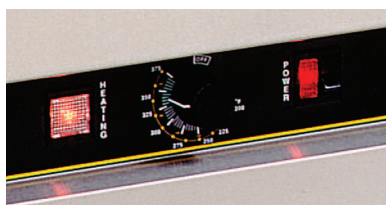
- Standard Feature
- No floats to jam up
- No sensors that fail



Power Burst Feature

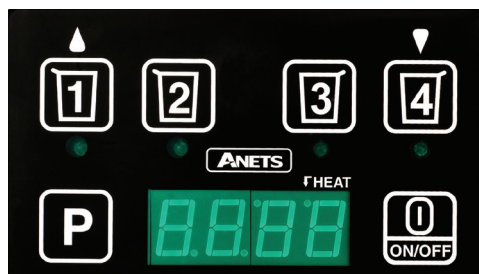
- "Hard Boil" for quick start and bulk cooking
- "Soft Boil" for reheating, delicate pasta and energy/water preservation
- **Available on GCP18 only

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

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.

COOKS
MORE
THAN
PASTA

IT'S YOUR ALL-PURPOSE
BOILING MACHINE

GREAT FOR:
PASTA
POTATOES

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



SALES REPRESENTATIVES

STATE	ZIP CODE	REP
Alabama		14
Alaska		16
Arizona		04
Arkansas	15	
California		
	900-908	06
	910-928	06
	930-935	06
	936-937	18
	939-961	18
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	15	
Maine		01
Maryland	16	
Massachusetts		01
Michigan		13
Minnesota		13
Mississippi		14
Missouri		08
Montana		16
Nebraska	08	
Nevada		
	890-891	06
	893-898	18
New Hampshire		01

1 C.R. Peterson Associates, Inc.
355 Bodwell Street
Avon, MA 02322
Tel: (800) 257-4040
Fax: (508) 238-3647
www.crpetererson.com
info@crpetererson.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 & Associates
63 Way North
Clearwater, FL 33760
Tel: (800) 741-4970
Fax: (727) 531-2906
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 Fischer Group
1636 North Brian Street
Orange, CA 92867
Tel: (714) 921-2660
Fax: (714) 921-2544
www.fischergroup.com
info@fischergroup.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
102 W. Front Street
Media, PA 19063
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
8162 Zionsville Road
Indianapolis, IN 46268
Tel: (317) 986-4167
www.phoenix-reps.com

14 PMR Inc.
1305 Lakes Parkway, Suite 106
Lawrenceville, GA 30043
Tel: (770) 441-3100
Fax: (770) 449-6834
www.p mreps.com

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
Tel: (425) 828-4557
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 Walter Zebrowski Associates
32A Pamaron Way
Novato, CA 94949
Tel: (415) 883-3222
Fax: (415) 883-9322
www.walterzebrowskiassoc.com
sales@walterzebrowskiassoc.com

19 W.D. Colledge
3220 Orlando Drive, Unit 3
Mississauga, Ontario L4V 1R5
Tel: (905) 677-4428
Fax: (905) 677-5357
www.wdcolledge.com

20 W.D. Colledge
312 Beringer Crescent
Edmonton, Alberta T5T 6B6
Tel: (780) 444-8928
www.wdcolledge.com

21 W.D. Colledge
1144 Douglas Terrace
Port Coquitlam, BC V3C 5X2
Tel: (778) 216-1221
Fax: (778) 216-0351
www.wdcolledge.com

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

23 W.D. Colledge
122 Purcells Cove Road
Halifax, Nova Scotia B3P 1B5
Tel: (902) 477-4562
Fax: (902) 477-0243
www.wdcolledge.com

24 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	20
British Columbia	21
Manitoba	23
Newfoundland	23
New Brunswick	23
Nova Scotia	23
Prince Edward Island	23
Saskatchewan	22
Ontario	19
Quebec	24



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 cancelled 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.

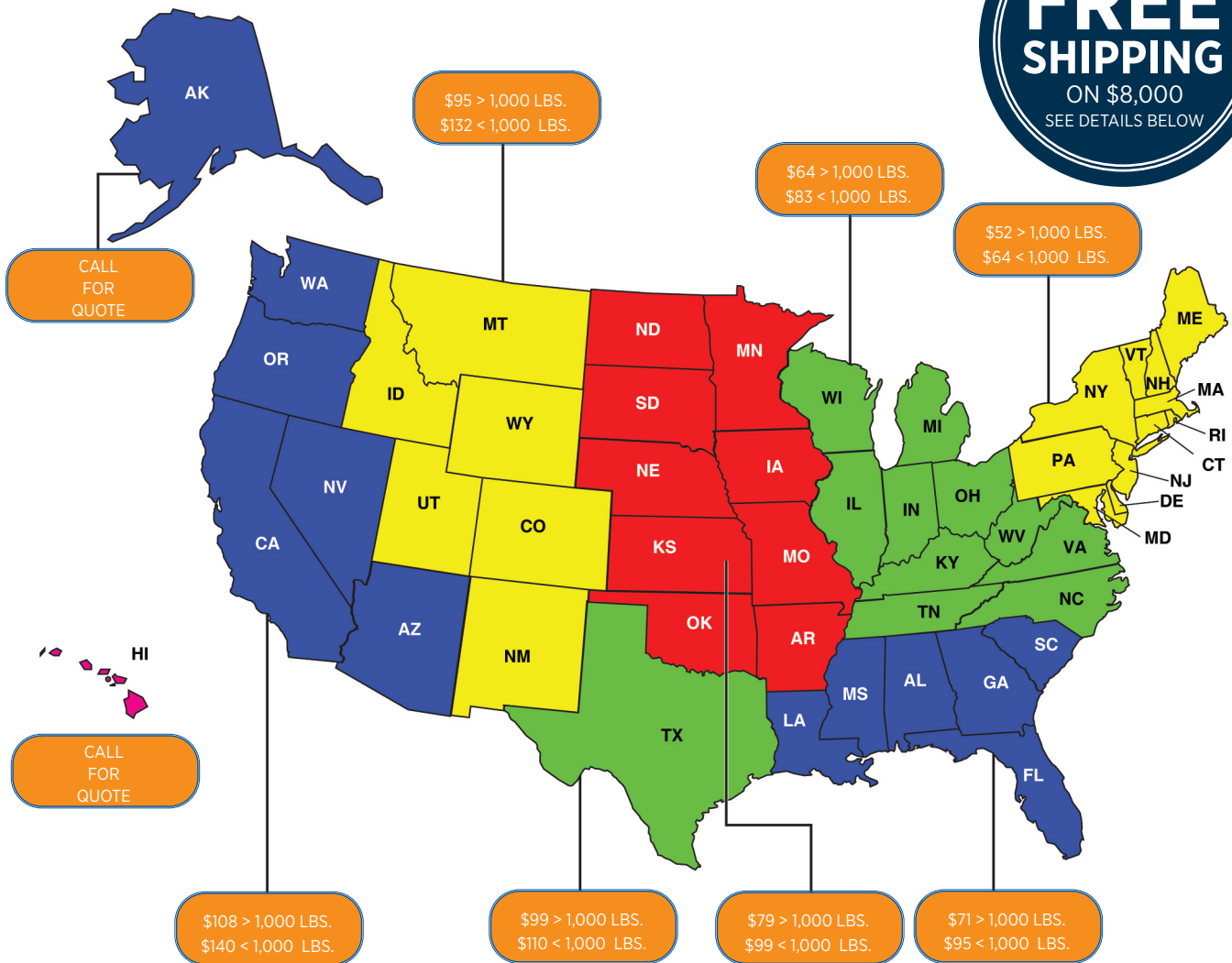
HOW TO PLACE AN ORDER

- 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/Pitco Frialator 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.



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 - \$180.00)

EXAMPLE:

RATE = \$83.00

WEIGHT = 345 lbs.

MULTIPLIER = $345 \div 100 = 3.45$

COST = $\$83.00 \times 3.45 = \286.35

NOTES: RATES ONLY APPLY IF:

- Freight ships from Pitco/ MagiKitch'n/Anets ware house location
- Pitco/MagiKitch'n/Anets chooses freight carrier
- Pitco/MagiKitch'n/Anets must prepay and add freight to invoice
- Minimum freight charge = \$180.00
- Includes Standard delivery to all points (additional charges for "Call Before Delivery", "Lift Gate", "Inside Delivery" and "Construction Site Delivery"

*FREE SHIPPING:

Receive free shipping if your order totals at least \$8,000 net within the continental US

ADDITIONAL CHARGES:

Call Before Delivery = \$58.00

Inside Delivery = \$85.00

Lift Gate Delivery = \$125.00

Construction Site Delivery = \$130.00

All other requests, call for pricing

START-UP

WE NOW OFFER PREPAID START-UPS!

- Just \$250 net for the first serial number and \$75 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!

ORIGINAL ECONOMY EQUIPMENT LIMITED WARRANTY

GENERAL WARRANTY

Pitco Frialator, Inc. 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.

Pitco Frialator, Inc. 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, electric lamps, fuses, interior or exterior finishes, o-rings and gaskets.

Limits to the Warranty

Outside the United States of America and Canada, this warranty is limited to the replacement of parts and Pitco Frialator, Inc. 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 Pitco Frialator, Inc. 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 Pitco Frialator, Inc. 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 Pitco Frialator, Inc. 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 Pitco Frialator, Inc. 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, Pitco Frialator, Inc., P. O. Box 501, Concord, NH. 03302-0501. USA



[P] 1.603.225.6684

Literature: literature@pitco.com | **Orders:** orderpitco@pitco.com

Administrative Office: 553 Route 3A Bow | NH 03304

Mail: P. O. Box 501 | Concord, NH 03302

Freight: 39 Sheep Davis Rd | Pembroke, NH 03275

www.anets.com