

ANETS

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EQUIPMENT PRICE LIST

EFFECTIVE AUGUST 17, 2018

2018/19



VARIATION FOR YOUR APPLICATION.

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DID YOU KNOW THAT ANETS HAS ENERGY STAR APPROVED GRIDDLES

-- LEARN MORE ON --

PAGE 10



GRIDDLES THAT HAVE
EARNED THE ENERGY STAR
ARE APPROXIMATELY **10%
MORE ENERGY EFFICIENT**
THAN STANDARD MODELS



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GRIDDLES

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

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 overflow - 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	\$7,964	\$8,918	178
RSF-14	Rinse Station with Rinse/fill Faucet			\$3,723		150
GPC-18	Pasta Pro Cooker	16.5	160,000	\$10,611	\$11,565	240
RSF-18	Rinse Station with Rinse/fill Faucet			\$4,464		160
Single Basket Lift-GPC14 - Must have digital control - adds 2-1/2" to depth of unit				\$1,495		100
Dual Basket Lift-GPC18 - Must have digital control - adds 2-1/2" to depth of unit				\$2,990		100

OPTIONS & ACCESSORIES

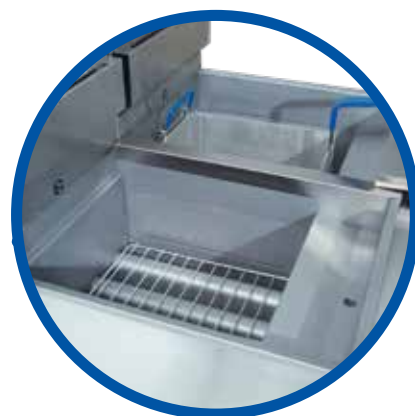
Part No.	Description	List Price
D5276-04	Cover-GPC14	\$196
D5538-00	Cover-GPC18	\$219
D5751-00	Sediment Tray (GPC-14 only)	\$329
N/A	Castors, 2 Stationary-2 Locking (Per Set)	\$412
P9800-79	Bulk Basket-GPC14 - Stainless steel (12" x 12" x 9"D) (Holds 5 lbs. of dry pasta)	\$487
P9800-91	Split Bulk Basket-GPC14 - Stainless steel (each)	\$419
P9800-88	Bulk Basket-GPC18 - Stainless steel - (16" x 13" x 10"D) (Holds 12 lbs. of dry pasta)	\$724
P9800-93	Split Bulk Basket-GPC18 - stainless steel (ea) (15-1/4" x 8" x 8-1/2" D)	\$454
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)	\$180
C10693-00	Rack with 9 Individual 10oz Baskets with Rack	\$237
P6071998	Individual 10 oz. portion cups (4" x 4" x 5"D) (for replacement)	\$37



PASTA COOKER & RINSE STATIONS



Top View



Adjustable Continuous Water Fill

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



Power Burst Feature

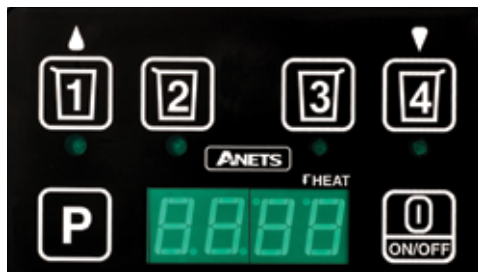
- "Hard Boil" for quick start and bulk cooking
 - "Soft Boil" for reheating, delicate pasta and energy/water preservation
- ***Available on GCP18 only

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

FRYER CONTROL



MILLIVOLT T-STAT - Available on 14GS and SLG models

- Manual pilot ignition
- No power required for operation



BUILT IN FILTRATION SYSTEM

GOLDENFRY™ FILTER MATE UNDER FRYER FILTER SYSTEM

- Special filter screen assembly
- Stainless steel removable pan
- Filter starter kit
- Cleaning brush



FM-14

GOLDENFRY FILTER MATE - UNDER FRYER FILTER SYSTEM

Number of Tanks in System	1	2	3	4	5	6	Approx Ship Wt. (lbs.)
FM14	\$9,060	\$10,156	\$11,252	\$12,348	\$13,444	\$14,540	130

Filter Mate Guidelines: Refer to page 14 for caster requirements.


OPTIONS & ACCESSORIES

Description	List Price
Filter Flush Hose	\$552
Filter Paper	\$182
Cleaning Brush	\$129
Filter Powder	\$194

GOLDENFRY™ 14" FRYERS

GAS

- Stainless steel sides, front, door, frypot
- Tubeless, 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

GOLDENFRY 14"STANDARD FRYER - GAS 							
Model Number				Oil Capacity (lbs)	BTUs	Approx Ship Wt. (lbs.)	List Price
14GS				35-50	111,000	175	\$2,996
CASTERS (1/2 set per cabinet, minimum 1 set)							
# of Fryers	1	2	3	4	5	6	1/2 set
List Price	\$412	\$412	\$618	\$824	\$1,030	\$1,236	\$206
OPTIONS & ACCESSORIES							
Description							List Price
Crispy Food Warmer and Fri-Crisp Stations							See Page 7
Oil filtration and handling systems available on page 7							



14GS



SILVERLINE 14" & 18" ECONOMY FRYERS

GAS

- Stainless steel, front, door, frypot
- Tapered elliptical tubes
- 2 Twin baskets
- Rack type basket support
- Lift off basket hanger (stainless steel)
- 6" Adjustable legs
- Drain pipe extension
- Battery spark ignitor

SLG40



SILVERLINE 14" & 18" ECONOMY FRYERS - GAS					
Model Numbers	Oil Capacity (lbs)	BTUs	Cook Area (W x D)	Millivolt	Approx Ship Wt. (lbs.)
SLG40	40-50	90,000	14" x 14-1/2"	\$1,990	145
SLG50	40-50	120,000	14" x 14-1/2"	\$2,181	135
SLG100	70-100	150,000	18" x 18"	\$3,650	200
Battery Spark Ignitor					
NOTE: SLG40, SLG50 AND SLG100 FRYERS CANNOT BE BANKED AND FILTERED. PORTABLE FILTRATION MUST BE USED.					

CRISPY FOOD WARMER & FRI-CRISP STATIONS

Crispy Food Warmer



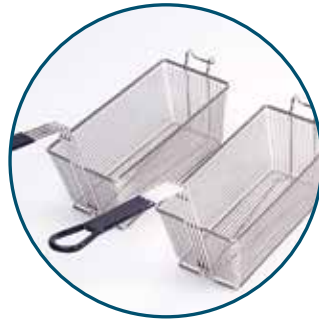
Fri-Crisp 14-W

CRISPY FOOD WARMER & FRI-CRISP STATIONS			
Model Numbers	Description	Shipping Weight (lbs)	List Price
CFW with Pan & Screen	Countertop Food Warmer With Pan and Screen	22	\$939
Fri-crisp 14	14" Cabinet With Pan and Screen	115	\$1,328
Fri-crisp 18	18" Cabinet With Pan and Screen	120	\$1,328

FRYER ACCESSORIES



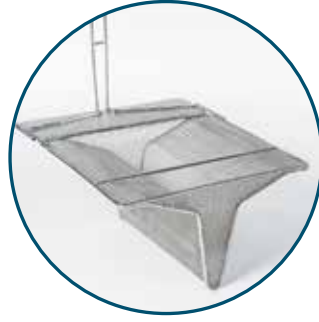
Full Baskets



Triple Baskets



Twin Baskets



Sediment Tray



Casters



Fryer Brush



Tank Cover



Hose Kit


GOLDENFRY FRYER 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	\$225
14" Twin Basket (ea)	13" X 6 1/2" X 5 1/2"D	P9800-08	\$96
14" Triple Basket (ea)	13" X 4 1/4" X 5 1/2"D	P9800-53	\$114
Sediment Tray (gas fryers)	----	P9315-72	\$329
Fryer Cover (14" Fryers)		14GS	\$196
Fryer/Filter Cleaning Brush		PP10056	\$92
Drain Clean Out Rod		A3301001	\$47
Flexible Connectors			
GAS CONNECTION SIZE	3/4 X 36	B8003102	\$728
	3/4 X 48	B8003103	\$825
	1 X 36	B8003105	\$900
	1 X 48	B8003106	\$1,027
	1 1/4 X 36	B8003108	\$1,220
	1 1/4 X 48	B8003109	\$1,369
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	



TEMP MASTER GRILL
GAS

- Individual chambers isolate heat
- Reduced heat migration within cabinet
- Maximum heat transfer
- Each zone equipped with its own “U” shaped burner
- Energy efficient
- Faster start up time



TEMP MASTER GRILLS - STANDARD MODELS - GAS 				
ENERGY STAR® Qualified Models are marked with an asterisk (*)				
Model Numbers	Cooking Surface D x W	BTU	Shipping Weight (lbs)	List Price
TM24X36*	24" x 36"	82,500	360	\$8,407
TM24X48*	24" x 48"	110,000	440	\$10,102
TM24X60*	24" x 60"	137,500	565	\$11,855



GOLDENGRILL™ SERIES GRIDDLES

GAS

- 3/4" Thick hardened steel plate with Optional high quality chrome finish
- 24" Deep cooking surfaces
- Stainless steel front, sides, trough, splash guards
- Thermostats every 12 inches
- GM = Manual Control
- G = Thermostatic Temperature Control
- GC = Thermostatic Controlled, High Quality Chrome Finish
- Safety pilot (not available on GM models)
- Spark ignitor (not available on GM models)
- Pressure regulator
- 4" Adjustable legs
- Chrome Griddle Cleaning Kit includes:
 - 4" scraper with 10 blades
 - Cleaning brush
 - ANETS ALLSHINE cleanser
- Left drawer model add "LD" to any model number



A24x48GC on optional griddle stand with undershelf and casters

24" DEEP COOKING SURFACE GRIDDLES - GAS

Model Numbers	Cooking Surface D x W	NAT BTUs	LP BTUs	Manual (AGM)	Standard (AG)	Chrome (AG)	1" Griddle Plate Upgrade	Shipping Weight (lbs)
A24X24	24" x 24"	60,000	53,000	\$2,780	\$5,214	\$8,303	\$344	230
A24X36	24" x 36"	90,000	80,000	\$3,910	\$6,602	\$11,354	\$516	300
A24X48	24" x 48"	120,000	107,000	\$4,585	\$7,887	\$12,723	\$687	375
A24X60	24" x 60"	150,000	133,000	\$5,874	\$9,212	\$15,634	\$857	525

11" HIGH WELDED BACKSPLASH

Size	24"	36"	48"	60"	72"
List Price	\$456	\$481	\$507	\$531	\$556



GRIDDLE ACCESSORIES
STANDS, CUTTING, CLEANSER, ETC.

GRIDDLE STANDS			
Model Numbers	Stand With Undershelf	Stand with Undershelf and Casters	Shipping Wt (lbs)
AGS24X24	\$1,583	\$1,905	65
AGS24X36	\$1,792	\$2,114	75
AGS24X48	\$2,015	\$2,337	85
AGS24X60	\$2,481	\$2,803	95
Above AGS model griddle stands for use with G, GC and GM model griddles only.			
ALLSHINE CLEANSER (CASE) 12-14oz CANS			
Part Number			List Price
P9314-7			\$176



CHROME GRIDDLE SURFACE VS STANDARD STEEL GRIDDLE PLATE

Griddle performance is greatly enhanced with chrome and starts with a precision formed, highly polished steel plate. Anets uses *T1 Armor Plate Grade steel*; the most dense and hardest steel griddle plate in commercial food service. A chrome surface is then applied through a multi-step process. The thermal conductivity of the plate assures controlled, even heat distribution throughout the cooking area.



A CHROMED SURFACE MEANS:

HIGH PERFORMANCE AT LOWER TEMPERATURE SETTINGS

The chromed surface transfers heat more efficiently where you want it - to the food. Heat is maintained in the griddle plate. You can cook at lower temperatures, faster with less shrinkage, and control caramelization of food better than conventional griddles.

NO FLAVOR TRANSFER

The smooth chrome surface keeps flavors and food particles from being trapped as they are in steel plate griddles. The surface virtually eliminates flavor migration.

FAR EASIER CLEANUP THAN CONVENTIONAL STEEL PLATE GRIDDLES

To clean the chrome surface simply scrape the griddle with the scraper, wash with cold water and a palmetto brush and polish with a damp cloth and cleanser. It's quick and easy and takes **approximately 40% less time** to clean than conventional steel plates. Result is tremendous labor savings and higher employee morale.

LOWER AIR CONDITIONING EXPENSES

The heat transmission from the griddle surface into the air around the griddle is less than 10% of a conventional "steel plate griddle". That means a lot less heat into the kitchen and happier employees.

LOWER ENERGY COSTS

In an independent research study commissioned by a major utility, it was found that chromed griddles **reduced energy use by 30%**. That converts to savings of about **\$400.00 per year** on the operation of a 3' griddle in average use.

FRYER PACKAGED SYSTEMS

GAS SYSTEMS WITH FILTRONIC (FILT II) FILTER

Number of Fryers

Model
14GS

Millivolt Thermostat - Standard with door switch.

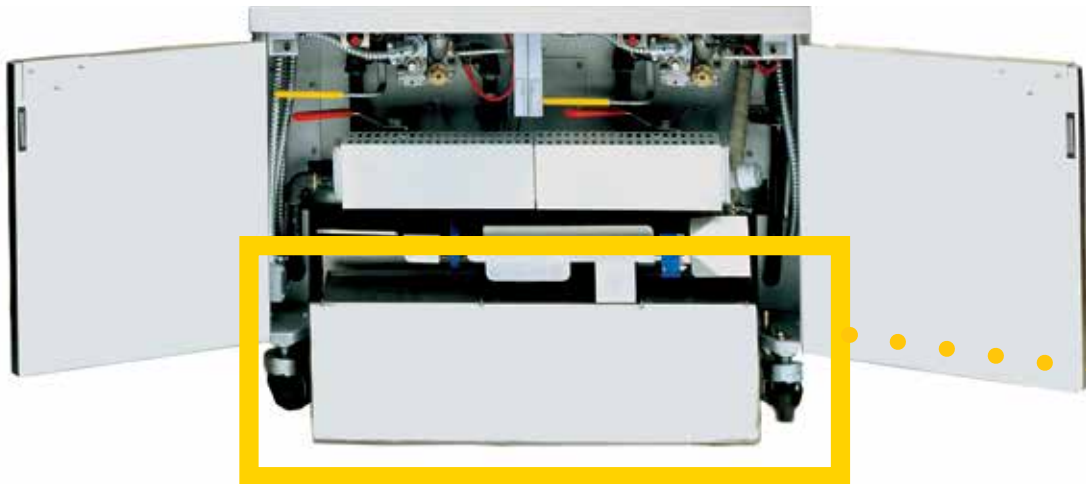
Please specify location of Filtronic (Left, Right, or Middle) For filter system banked in middle, add \$1046 to system price, Heat lamp optional, add \$896

1	\$12,356
2	\$16,334
3	\$20,312
4	\$24,290

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 up to 3-7/8" to overall depth of fryer. Check spec sheet for exact depth. Only available with digital or computer controls

CASTERS

# of Fryers	1	2	3	4	5	6
List Price	NC	NC	\$618	\$824	\$1,030	\$1,236



FM-14

VALUE BATTERY FRYERS

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

- \$ Save Money** - Longer Lasting Oil [See Reverse Side For Details]
- 🕒 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

SALES REPRESENTATIVES

STATE	ZIP CODE	REP
Alabama	15
Alaska	17
Arizona	04
Arkansas	15
California	
	900-908.....	06
	910-928.....	06
	930-935.....	06
	936-937.....	19
	939-961.....	19
Colorado	04
Connecticut	
	060-063.....	01
	0641-0642.....	01
	0643.....	13
	0644-0648.....	01
	0649.....	13
	065, 067.....	01
	066, 068-069.....	13
Delaware	16
District of Columbia	16
Florida	
	324-325.....	15
All other zip codes	03
Georgia	15
Hawaii	17
Idaho	17
Illinois	
	600-606.....	09
	609-619.....	09
	620, 622.....	14
	623-628.....	09
	629.....	14
Indiana	
	463-464.....	09
All other zip codes	14
Iowa	08
Kansas	08
Kentucky	02
Louisiana	15
Maine	01
Maryland	16
Massachusetts	01
Michigan	14
Minnesota	11
Mississippi	15
Missouri	08
Montana	17
Nebraska	08
Nevada	
	890-891.....	06
	893-898.....	19
New Hampshire	01

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2 DRC Marketing Group, Inc.
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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
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6 Fischer Group
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Fax: (410) 265-1053
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- 17 Schulz Associates**
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- 18 Specialized Marketing**
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Waukesha, WI 53186
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Fax: (262) 798-1536
www.specializedwi.com
- 19 Walter Zebrowski Associates**
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Fax: (415) 883-9322
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8586A Lemieux St
LaSalle, Quebec H8N 2B6
Tel: (514) 365-3753
Fax: (514) 365-0761
www.wdcolledge.com

STATE	ZIP CODE	REP
New Jersey		
	070-079	13
	080-086	12
	087-089	13
New Mexico		04
New York		
	100-119	13
All other zip codes		10
North Carolina		07
North Dakota		11
Ohio		02
Oklahoma		05
Oregon		17
Pennsylvania		
	150-165	02
All other zip codes		12
Rhode Island		01
South Carolina		07
South Dakota		11
Tennessee		15
Texas		
	798-799	04
All other zip codes		05
Utah		04
Vermont		01
Virginia		16
Washington		17
West Virginia		02
Wisconsin		
	530-539	18
	540	11
	541-546	18
	547-548	11
	549	18
Wyoming		04

CANADA	
Alberta	21
British Columbia	22
Manitoba	23
Newfoundland	24
New Brunswick	24
Nova Scotia	24
Prince Edward Island	24
Saskatchewan	23
Ontario	20
Quebec	25



ORDERING INFORMATION

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.

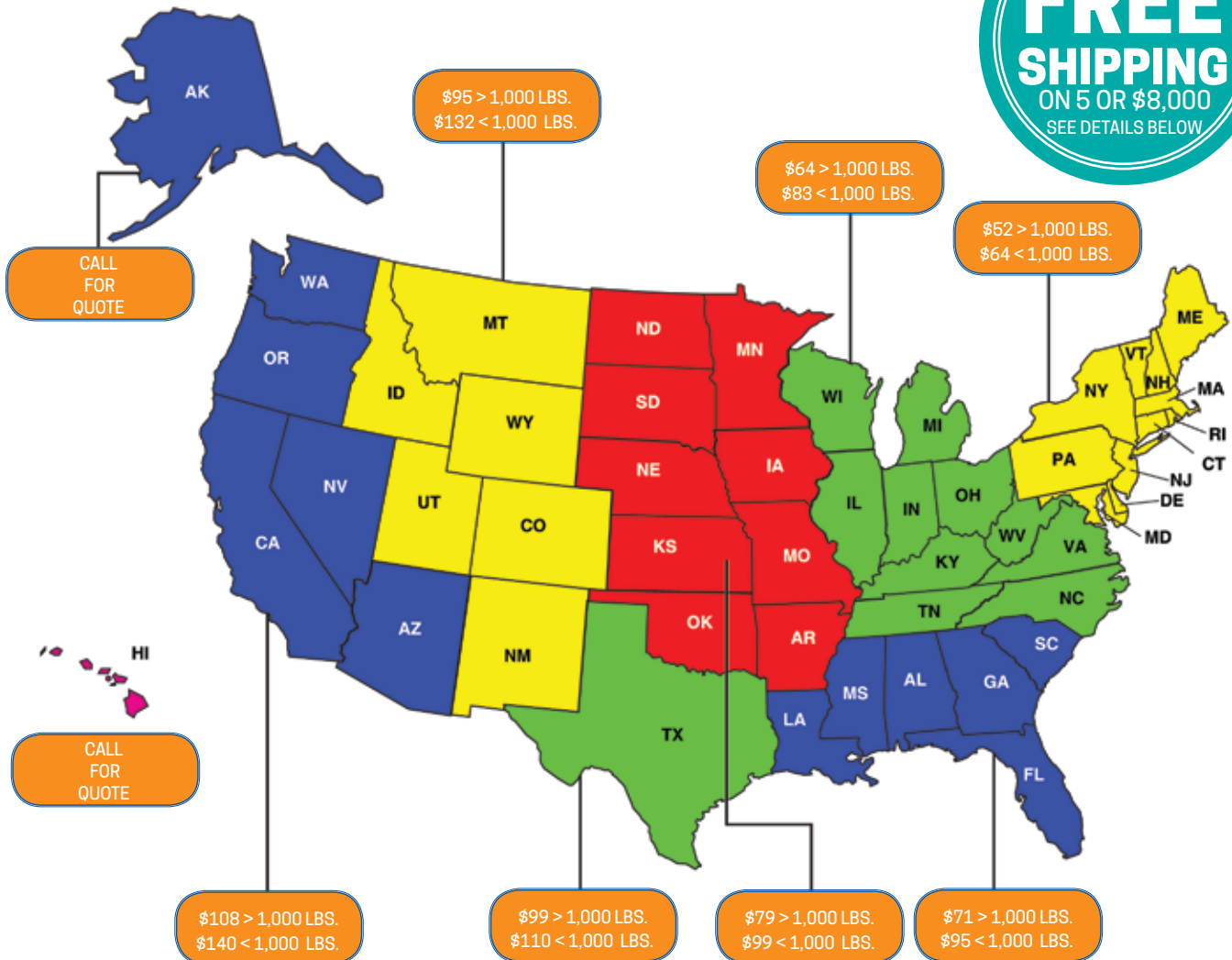
HOW TO PLACE AN ORDER

- 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

1. FREIGHT RATE: Locate state/rate on map you are shipping to
(NOTE: Separate rates for less or more than 1,000 lbs.)

2. MULTIPLIER: Total weight of shipment ÷ 100

3. 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 is 5 or more pieces or totals at least \$8,000 net within the continental US

ADDITIONAL CHARGES:

Call Before Delivery = \$58.00

Inside Delivery = \$85.00

Lift Gate Delivery = \$145.00

Construction Site Delivery = \$130.00

All other requests, call for pricing

START-UP

WE NOW OFFER PREPAID START-UPS!

- Just \$220 net for the first serial number and \$70 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. techservice@pitco.com
- * 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 EQUIPMENT LIMITED WARRANTY

General Warranty

Anets, 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.

Anets, 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.

Silver Line Fryers

In addition to the above general warranty, for its economy fryers and cookers, the Company warrants to the original user any mild. Stainless steel fry tank or cooking vessel to be free from defects 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. Labor and freight shall be the responsibility of the end user.

Gold Line Fryers

In addition to the above general warranty, for its standard fryers and cookers, the Company warrants to the original user any stainless steel fry tank or cooking vessel to be free from defects for a period of (1) year parts and labor and 10 year frypot or cooking vessel Part only from the date of manufacture Labor and freight shall be the responsibility of the end user.

Griddles

In addition to the above general warranty, for its griddles, the Company warrants to the original user any griddle to be free from defects for a period of (1) year parts and labor only from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture.

Pasta Cooker

In addition to the above general warranty, for its standard fryers and cookers, the Company warrants to the original user any stainless steel fry tank or cooking vessel to be free from defects for a period of one (1) year parts and labor and 5 years Frypot or cooking vessel part only after year one from the date of manufacture. Labor and freight shall be the responsibility of the end user.

Limitations to Fry Tank and Cooking Vessel Warranty

After the expiration of the general warranty period, any additional warranty on fry tanks or cooking vessels shall only obligate the Company to repair or replace, at its option, any fry tank or cooking vessel which it determines to be defective. Claims under this item shall be supported by a statement detailing the defect, and the Company may require the return of the fry tank or cooking vessel claimed to be defective. Labor and freight shall be the responsibility of the end user.

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 Anets, 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.
- This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, baskets, tube racks, electric lamps, fuses, interior or exterior finishes, o-rings and gaskets.
- Food truck & mobile installations may void warranty. Combustion related issues will not be covered.

Limits to the Warranty

Outside the United States of America and Canada, this warranty is limited to the replacement of parts and Anets, Inc. will not bear any other expense be it labor, mileage, freight or travel.

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 Anets, 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 Anets, 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 Anets, 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 Anets, Inc. Authorized Service and Parts Distributor, www.anets.com/asap.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, Anets, Inc., P. O. Box 501, Concord, NH. 03302-0501. USA

This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

Anets, Inc., P.O. Box 501, Jct. I-89 & I-93 Concord, NH 03302-0501
553 Route 3A, Bow, NH 03304 USA
Tel: (603)225-6684 Fax: (603)228-5231 www.ANETS.com



FRYERS



GRIDDLES



PASTA COOKERS



[P] 1.603.225.6684 | [F] 1.603.225.8472

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