

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 AGG14	Model AGG14R	Model AGG18	Suffix SS Stainless Back
Millivolt Thermostat				
1	\$36,381	\$39,870	\$47,844	\$1,217
2	\$46,503	\$58,980	\$70,776	\$2,435
3	\$67,625	\$78,091	\$93,709	\$3,652
4	\$83,246	\$97,201	\$116,641	\$4,869

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
Price	\$800	\$800	\$1,200	\$1,601	\$2,000	\$2,400

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-AGG14	\$2,770	\$1,217	150
BNB-AGG18	\$2,825	\$1,217	150

If BNB is added between two fryers, an additional \$ 2,158 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$1,052
Filter Heater - for use with solid shortening	\$1,126
PFW-1 Built-in Foodwarmer, 750watt	\$1,917
Paperless Filter Option	\$911