

AF-35/40 HEAVY DUTY FRYER

STANDARD FEATURES

- High quality construction.
- S/S durable double layer access door.
- S/S front with galvanized sides.
- 304 S/S fry pots for long life.
- Millivolt control system, no electrical hook up required.
- Thermostatic control adjusts from 200°F to 400°F.
- 100% gas shut off valve when temperature reaches the hi-limit.
- 1/2" No PT gas inlet in rear of the unit.
- Chrome plated rack under the fry baskets.
- 1-1/2" diameter drain valve for easy draining of oil.
- Twin chrome plated fryer baskets with cool grip plastic coated handles for safety & ease.
- 6" high chrome plated adjustable legs.
- Regulator with built-in gas valve.
- Deflector/baffles absorb and diffuse heat to tube walls.
- High efficiency cast iron burners, highest BTU in the industry, for fast recovery time.
- Combination gas valve includes built in pressure regulator, and pilot ignition system, hermetically sealed for operating stability.



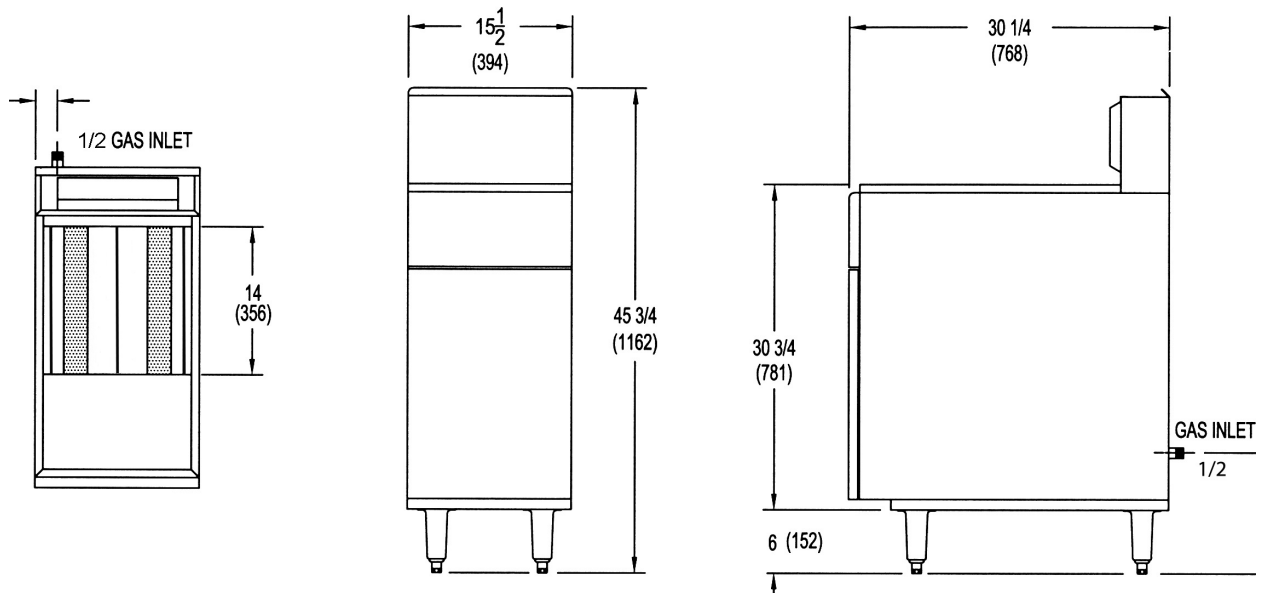
AF35/40
 Shown with optional casters



HEAVY DUTY FRYER

You get a faster and better fryer from American Range, with the latest technology incorporated into its design, and tons of features and benefits to suit the everyday demanding needs especially during extreme operating periods. Bringing added value and assured performance, by offering the highest BTU rating for superior recovery. The ample "cool zone" prevents food particles from carbonization while extending oil life. Our unique vessel tank design features a deeper oil level, for larger food products, and a sloping vessel bottom for quick and complete draining of oil and debris. Its special design tube shields provide a uniform heating pattern for positive, more consistent frying results. Equipped with a Millivolt Control System, and a 100% safety shut off valve. No electrical power is required. Conveniently located controls for easy access for operators, maintenance and service. All Stainless Steel front construction, with a durable double panel door, rugged base and removable Stainless Steel basket guide. Equipped with two nickel plated baskets having cool grip plastic coated handles, to provide maximum operator comfort.

AF35/40 HEAVY DUTY RESTAURANT FRYER



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OIL CAPACITY	TOTAL BTU	WIDTH	DEPTH	HEIGHT	COOKING AREA	NO. OF BURNERS	SHIP WEIGHT	LBS.	KG.
							stainless steel fry pot		
40 lbs. (11-20)	90,000	15 1/2" (197)	30 1/2" (788)	45 3/4" (1162)	14" x 14" (358 x 356)	2		250	95

FEATURES

- Fryer vessel tank: high quality construction construction, 16 ga. #304 S/S
- Exterior: All Stainless Steel front and door and basket hanger/flue riser. Galvanized sides.
- S/S Door: Durable double layer access door
- Basket Hanger: Removable basket hanger accommodates a large fryer basket.
- Fryer Baskets: Nickel plated fryer basket with cool grip plastic coated handle for operator safety and ease.
- Millivolt control system: No electrical hook up required.
- Thermostatic Control: Thermostat adjusts from 200°F to 400° F.
- Safety shut off System: 100% gas shut off when temperature reaches the hi-limit.
- Combination Gas Valve: Includes pressure regulator and pilot ignition system, hermetically sealed for operating stability. 1/2" N.P.T gas inlet in rear.
- Drain Valve: 1 1/2" (32) diameter for easy draining of oil.
- Plastic coated handle for safety.
- Legs: 6" (157) high chrome plated adjustable legs.

OPTIONAL FEATURES

- Casters: 6" (152) high casters front two with locking brakes.
- Vessel Cover: Stainless Steel cover to fit over fryer vessels.
- Joiner Strip: To connect two fryers and prevent oil seepage between the fryers or drain station.
- Quick Disconnect: Gas Hose with restraining device for
- Dump Station: Stainless Steel dump station with door and convenient cabinet below.

OPERATING GAS PRESSURE

Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet. 1/2" NPT Gas inlet.

CLEARANCES

For use only on non-combustible floors. Legs or casters are required, or 2" (51 mm) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305 mm) on sides, and 4" (102 mm) from rear. Radiant broilers for non-combustible locations only! American Range is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.

