

Deep Fat Fryer Series

▶ **Model AF-35/50**

Shown with optional Casters.



STANDARD RANGE FEATURES

- All stainless Steel high quality construction.
- S/S durable double layer access door.
- 304 S/S frypots for long life.
- Removable basket hanger accommodates two fryer baskets.
- 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.
- 3/4" NoPT gas inlet in rear of the unit.
- Chrome plated catch rack under the fry baskets.
- 1-1/4" diameter drain valve for easy draining of oil.
- Plastic coated handle for safety.
- 6" high chrome plated adjustable legs.
- AGA/CGA design certified and NSF listed.
- Regulator with built-in gas valve.
- Deflector/baffles absorb and diffuse heat to tube walls.
- Twin chrome plated fryer baskets with cool grip plastic coated handles for safety & ease.
- 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.

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MODEL	DESCRIPTION	OIL CAPACITY		DIMENSIONS			# OF BURNERS	COOKING AREA	TOTAL BTU	SHIP WT.	
		LBS.	LITERS	W	D	H				LBS.	KG
AF25	1/2" size	20-30lbs		7 3/4"	30 1/2"	45 3/4"	2	14" x 8 3/4"	80K	150	68
	S/S pot	(11-15)		197	768	1162		(356 x 171)			
AF25/25	2-1/2" size	20-30lbs		15 1/2"	30 1/2"	45 3/4"	4	(2)6 3/4" x 8 3/4"	160K	240	104
	S/S pots	(11-15) per pot		394	788	1162		356 x 171			
AF40	Full size	40lbs		15 1/2"	30 1/2"	45 3/4"	2	14" x 14"	90K	250	95
	S/S frypot	(11-20)		394	788	1162		358 x 356			
AF35/50	Full size	35-50lbs		15 1/2"	30 1/2"	45 3/4"	3	14" x 14"	120K	260	100
	S/S frypot	(11-28)		394	788	1162		358 x 356			
AF35/50RM	Range match full size	35-50lbs (11-28)		15 1/2"	30 1/2"	45 3/4"	3	14" x 14" 358 x 356	120K	260	100
AF50/25	1 1/2" size	(1)20-30lbs (11-15)		22 3/4"	30 1/2"	45 3/4"	5	(1)6 3/4" x 8 3/4"	200K	260	128
	1 full size	(1)35-50lbs (19-28)						(356 x 171)			
	S/S frypots	per unit	560								
AF75	Full size	65-80lbs		22 1/2"	34 1/4"	45 3/4"	4	(356 x 356)	160K	260	136
	S/S pot	(36-44)		563	856	1162		18" x 18"			
AFDS	Top draining section with storage cabinet	Drain pan size 12" x 20" x 4" deep		15 1/2" (394)	30 1/2" (768)	45 3/4" (1162)	N/A	(4567 x 457)	N/A	150	60

- Casters (Set of 4), 5" with brakes #A35012
- Casters (Set of 4), 4" with brakes #A35014

Crated Dimensions: AF40, AF35/50 & AF-25/25: 33"D x 18"W x 37"H (838 x 457 x 940)
 AF75: 40"D x 24"W x 37"H (1,016 x 610 x 940).