

Fryers

Standard Features

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame, standby pilots
- High quality thermostat maintains select temperature automatically between 200°F-400°F
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Safety valve with an automatic voltage stabilizing function
- Self-reset high temperature limiting device
- Two (2) Nickel plated baskets with coated handles standard
- Wire mesh crumb screen and basket hanger standard
- Available in Natural & Propane Gas
- 3/4 " NPT rear gas connection and regulator
- Four (4) Legs

Accessories:

- Four (4) Casters standard

MODELS:

ATFS-40 / ATFS-50 / ATFS-75

ATFS-40



ATFS-50



ATFS-75



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)
5 YEARS OIL TANK WARRANTY



Conforms to ANSI
STD Z83.11b-2009 (2011)
Certified to CSA
STD 1.8B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

Models	Burners and control method	Gas type	Intake-tube pressure(in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Net weight(lbs)	Gross weight(lbs)
ATFS-40	3 Burners Independent Manual Control	NG	4	34,000	102,000	4" w.c.	131	159.6
		LP	10	30,000	90,000	10" w.c.		
ATFS-50	4 Burners Independent Manual Control	NG	4	34,000	136,000	4" w.c.	143	171.1
		LP	10	30,000	120,000	10" w.c.		
ATFS-75	5 Burners Independent Manual Control	NG	4	34,000	170,000	4" w.c.	168	199.5
		LP	10	30,000	150,000	10" w.c.		

PLAN VIEW

