

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) casters standard

Optional Accessories

- Leg kit part #: 301110006
- Fryer spalsh guard

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



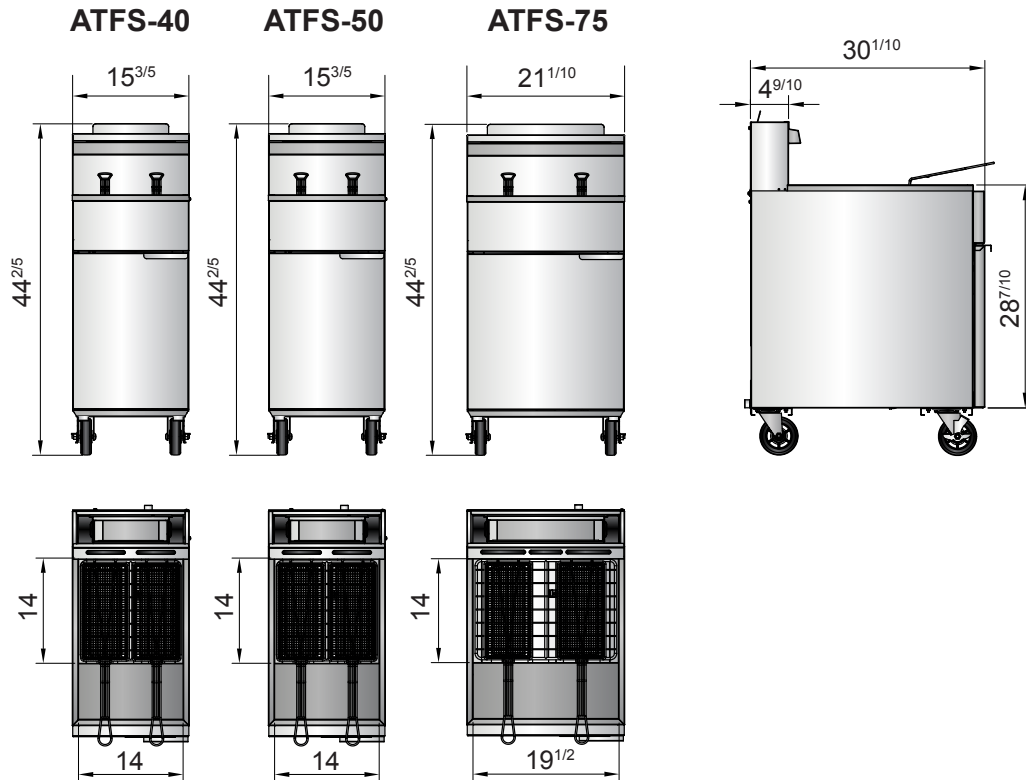
Conforms to ANSI
STD Z83.11-2009 (2011)
Certified to CSA
STD 1.8B-2009 (2011)
Conforms to NSF/ANSI STD.4



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	Basket Dimensions (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATFS-40	3 Burners, Independent Manual Control	NG	4	34,000	102,000	4" w.c.	13 ^{3/10} ×6 ^{1/2} ×5 ^{9/10}	15 ^{3/5} ×30 ^{1/10} ×44 ^{2/5}	131	160
		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.	13 ^{3/10} ×6 ^{1/2} ×5 ^{9/10}	15 ^{3/5} ×30 ^{1/10} ×44 ^{2/5}	143	171
		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.	13 ^{3/10} ×9 ^{3/10} ×5 ^{9/10}	21 ^{1/10} ×30 ^{1/10} ×44 ^{2/5}	168	200
		LP	10	30,000	150,000	10" w.c.				

PLAN VIEW



Stainless steel tank



Baskets



Basket hanger



Temperature limiting device

