



## AF-40

The AF-40 Gas Fryer is manufactured to exacting standards, and is designed to be a workhorse for your kitchen. The fryer design utilizes high efficient cast iron burners, heavy gauge #304 stainless steel tube fired construction and heat absorbing baffles. Our construction provides exceptional heat transfer to heat oil quickly to desired temperature and minimizes recovery time. The cool-zone design minimizes wasteful oil breakdown by keeping debris out of the cooking zone whereby the determination process is minimized. The fryer sloped 1 1/4 inch drain makes filtration quick and easy. The fryer tank is constructed from the highest quality #304 stainless steel and is standard with both models. The AF-40 fryer is equipped with a snap action thermostat (200 F° to 400° F range), a 100% safety shut off and reset button switch. The AF-40 fryer is designed to be either free standing or as a range match.

### Standard Features

- #304 Stainless steel fry vessel.
- Millivolt pilot requires no electrical connection w/ push button ignition.
- Burners provide 90,000 BTU/hr per 40lb shortening capacity respectively.
- Snap Action mechanical thermostat (200F° to 400F°).
- Large "cool zone" beneath tubes captures food and breading particles and keeps them out of the frying area to improve food taste and prolong oil life.
- 100% safety shut-off.
- Stout 6" adjustable legs.
- Two fryer baskets, both models.
- NG or LP gas. 1 1/4" drain tube.
- Welded assembly
- All #304 stainless steel tanks are precision welded and tested for optimum seal.
- Optional Items
  - Wire-mesh grease-scoop.
  - Swivel casters.
  - Trim kits for multiple connections.
  - Gas flex hose w/quick disconnect and restraining device.
  - Stainless steel fryer vat cover.



**Capacity Reference**  
AF-40 Model – 65 lbs of frozen  
French Fries per hour

### Ordering Data

When ordering please specify: Type of gas - Natural gas (NG) or Propane gas (LP).

### Standard Models

- AF-40F

# AMERICAN RANGE

## AF-40

### Gas Requirements

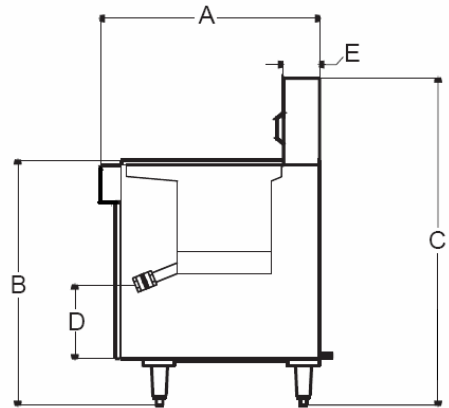
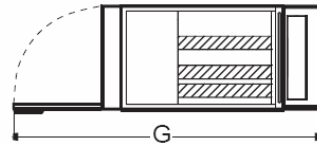
- Manifold Pressure:
  - Natural Gas (NG) 4.0"W.C.
  - Propane Gas (LP) 10.0"W.C.
- Manifold Size: 3/4"NPT

### Electrical Requirements

Millivolt Pilot System:  
Requires no electrical connection.

### Shipping Weight

AF-40      125 lbs



## Dimensions

Model No.	Burners	Total BTU	A	B	C	D	E	F	G
AF-40	2	90,000	32"	35"	45 1/2"	11"	5 3/8"	15 1/2"	38"

### Clearance

	Sides	Back
Non-Combustible:	0"	0"
Combustible:	6"	6"

### Warranty

All AF-40 Fryers are covered by a (1) one year limited parts and labor warranty. Five (5) year, pro-rated, limited warranty (stainless steel tank only). A detailed warranty is included with the appliance or available upon request.

American Range is a quality manufacturer of commercial and residential cooking equipment.

Dealer Contact information

©2007 American Range Company, 13592 Desmond Street Pacoima, CA 91331. For more information, visit our web site at [www.americanrange.com](http://www.americanrange.com) or ask your dealer. Tel.: 888-753-9898 Fax: 818-890-6134 Made in USA P/N 17256 8/06

