



HEAVY DUTY DEEP FAT FRYER

Oil Capacity Lbs. (liters)	Total BTU	KW	width (mm)	depth (mm)	Overall height	Cooking Area	No. of Burners	Ship Weight:	lbs.	Kg.
ONE POT										
65lbs. - 80lbs. (35-43)	160,000	46.90	19 1/2" (495)	34 1/4" (870)	45 3/4" (1162)	18" x 18" (457 x 457)	4		300	136

FEATURES

- Fryer vessel tank: All stainless Steel high quality construction, 16 ga. #304 material
- Exterior: All Stainless Steel front, sides, door and basket hanger/flue riser.
- S/S Door: Durable double layer access door
- Basket Hanger: Removable basket hanger accommodates two fryer baskets.
- Fryer Baskets: Twin chrome plated fryer baskets with cool grip plastic coated handles 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. 3/4" (19) N.P.T gas inlet in rear.
- Crumb Screen: Large removable tight mesh nickel plated screen under fryer baskets.
- Drain Valve: 1 1/4" (32) diameter for easy draining of oil. Plastic coated handle for safety.
- Legs: 6" (152) high chrome plated adjustable legs.
- AGA/CGA Design certified and NSF Listed.

OPTIONS

- 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 seep-age between the fryers or drain station.
- Quick Disconnect: Gas Hose with restraining device for added safety.
- Dump Station: Stainless Steel dump station with door and convenient cabinet below.

Gas: Manifold pressure is 4" W.C. for natural gas or 11" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet. 3/4" NPT Gas Inlet.

Clearances: For installation on combustible floors using 6" (152) legs or casters. Clearance to combustible walls 6" sides and rear. 0" to non-combustible wall.

American Range Corporation is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.

