

# 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

## Accessories:

- Four (4) Legs

## 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	Net weight (LBS)	Gross weight (LBS)
ATFS-40	3 Burners Independent Manual Control	NG	4	34,000	102,000	4" w.c.	13 <sup>3/10</sup> ×6 <sup>1/2</sup> ×5 <sup>9/10</sup>	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.	13 <sup>3/10</sup> ×6 <sup>1/2</sup> ×5 <sup>9/10</sup>	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.	13 <sup>3/10</sup> ×9 <sup>3/10</sup> ×5 <sup>9/10</sup>	168	199.5
		LP	10	30,000	150,000	10" w.c.			

**PLAN VIEW**

