

Fryers

MODELS:

ATFS-35ES

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

ATFS-35ES



Optional Accessories

- Leg kit part #: 301110006
- Fryer splash guard #: 21101001047
- **ATFS-35ES & ATFS-40 & ATFS-50 Fryer cover #: 21201001019**
- ATFS-75 Fryer cover #: 21201003015
- Joiner strip #: 21101001046



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

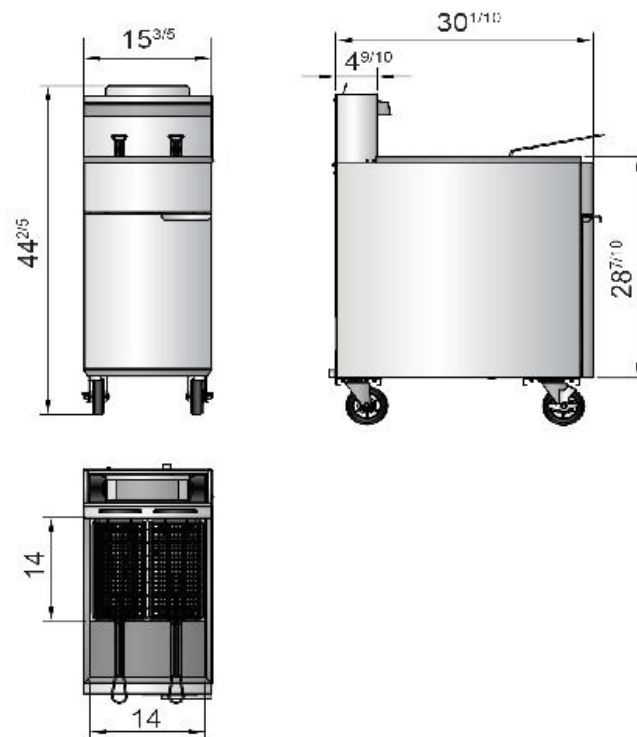


TESTED TO THE
STAN. B.C. 201
CAN. B.C. 201
UL 1004-1005-1006-1007



SPECIFICATIONS

Model	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-35ES	3 Burners, Independent Manual Control	NG	4	20,000	60,000	4" w.c.	13 ^{3/4} ×6 ^{1/2} ×5 ^{9/10}	15 ^{3/5} ×30 ^{1/10} ×44 ^{3/5}	133	166
		L.P.	10	20,000	60,000	10" w.c.				

PLAN VIEW**ATFS-35ES****Stainless Steel Tank****Baskets****Baskets Hanger****Temperature Limiting Device**