

Fryers

MODELS:

ATFS-75

Standard Features

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame, standby pilots
- High quality millivolt thermostat(T-Stat) 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 crumb rack and basket hanger standard
- Available in Natural & Propane gas
- 3/4 " NPT rear gas connection and regulator
- Four(4) casters standard



ATFS-75

Optional Accessories

- Leg kit part #: 301110006
- Fryer splash guard



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



Conformance with
UL 2241, 15.1, 15.2 (2016/2017)
Certified to CUL
5.101 (Rev. 2016/2017)
Conformance with UL 2241, 15.1, 15.2 (2016/2017)





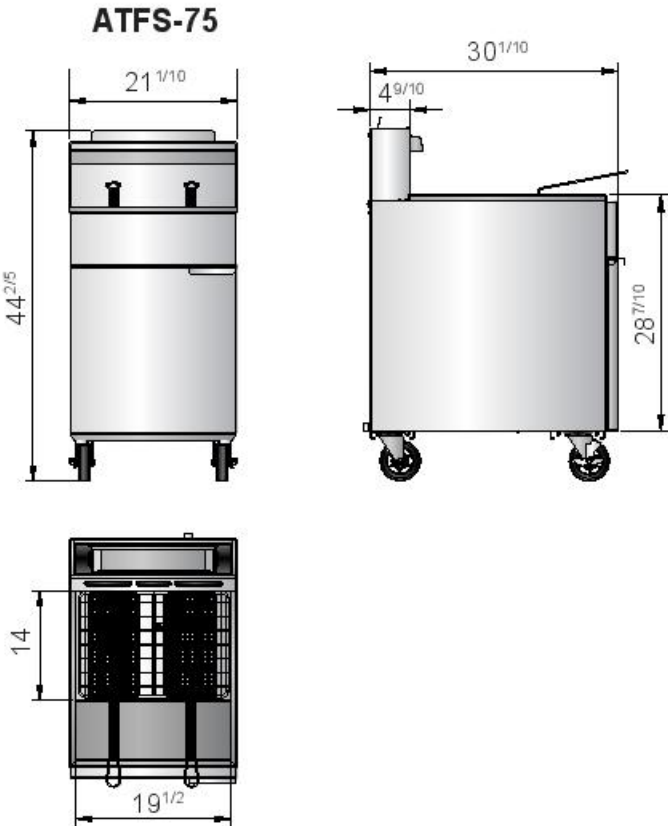
“TO COOK NICELY!”

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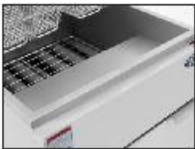
SPECIFICATIONS

Models	Burners and Control Method	Gas Type	Intake-Tube Pressusre (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-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

