



**AF-35/40**

Shown with optional casters.  
Hand polished stainless steel finish.  
65 lbs. of frozen French Fries per hour.

**FEATURES**

- Stainless Steel high quality construction.
- Stainless Steel durable double layer access door.
- 304 Stainless Steel fry pots for long life.
- Galvanized Steel side panels.
- Millivolt control system, no electrical hook up required.
- Thermostatic control adjusts from 200°F to 400°F.
- 100% safety gas shut off when temperature exceeds safe limit.
- 1/2" NPT gas inlet in rear of the unit.
- Chrome plated catch rack under the fry baskets.
- 3/4" diameter opening drain valve for easy draining of oil.
- Twin chrome plated fryer baskets with cool grip plastic coated handles for safety & ease.
- 6" high chrome plated adjustable legs.
- Regulator with built-in gas valve.
- Deflector/baffles absorb and diffuse heat to tube walls, providing fast and efficient heating.
- Highest BTU/hr. in the industry, for fast recovery time.
- Combination gas valve includes built in pressure regulator, and gas control system, hermetically sealed for operating stability.
- One year limited warranty, parts and labor.

**OPTIONAL FEATURES**

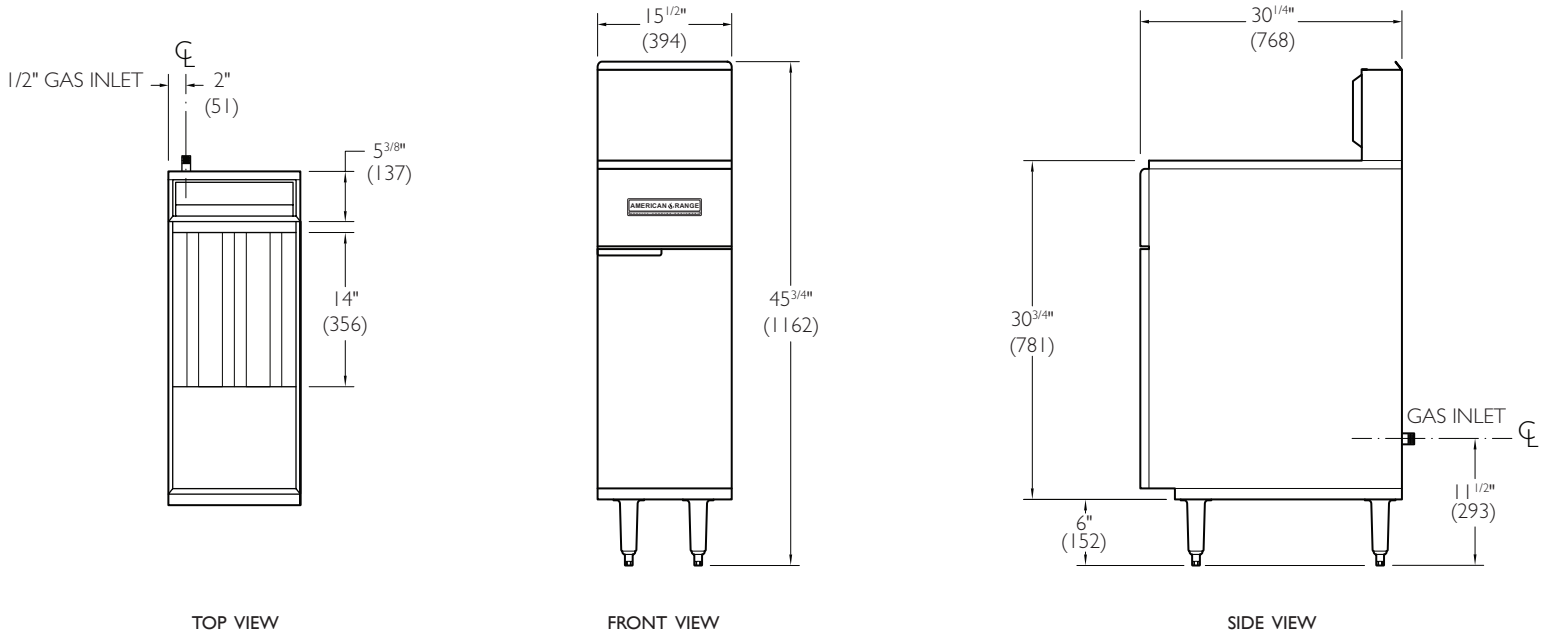
- Stainless Steel tank cover.
- Casters (2 locking).
- Matching "Dump Station".
- Stainless Steel splash guard (removable & tool-less).
- Heat lamp for model #ARFDS, Stainless Steel work top/side tray.
- Stainless Steel side tray with pan & cut out.
- Stainless Steel Spreader work top solid surface. 12", 18" & 24".
- Quick disconnect and flexible gas hose.



You get a faster and better fryer from American Range, with the latest technology incorporated into its design, and tons of features and benefits to suit the everyday demanding needs especially during extreme operating periods. Bringing added value and assured performance, by offering the highest BTU rating for superior recovery. The ample cool zone prevents food particles from carbonization while extending oil life. Our unique vessel tank design features a deeper oil level, for larger food products, and a sloping vessel bottom for quick and complete draining of oil and debris.

Its special design tube shields provide a uniform heating pattern for positive, more consistent frying results. Equipped with a Millivolt Control System, and a 100% safety shut off valve. No electrical power is required. Conveniently located controls for easy access for operators, maintenance and service. All Stainless Steel heavy duty exterior: Durable, double panel door, rugged base and removable Stainless Steel basket guide. Equipped with two nickel plated baskets with cool grip plastic coated handles provide maximum operator comfort.

SCALE: NOT TO SCALE



**AF-35/40 HEAVY DUTY RESTAURANT FRYER**

Model	Total BTU	KW	Width	Depth	Height	Cooking area	No. of Burners	Shipping Weight	Lbs.	(Kg.)
AF-35/40				Full-Size S/S fry pot						
35lbs. - 40lbs. (11-20)	90,000	26	15-1/2" (394mm)	30 1/2" (788mm)	45 3/4" (1162mm)	14" x 14" (356 x 356mm)	2		125	(57)

Must ship from factory with proper gas type. **N**=Natural gas **L**= LP Gas Must provide **N** or **L** after model number for type of gas needed. **Example: AF-35/40-L**

**FEATURES**

- Stainless Steel high quality construction.
- Stainless Steel durable double layer access door.
- 304 Stainless Steel fry pots for long life.
- Galvanized Steel side panels.
- Millivolt control system, no electrical hook up required.
- Thermostatic control adjusts from 200°F to 400°F.
- 100% safety gas shut off when temperature exceeds safe limit.
- 1/2" NPT gas inlet in rear of the unit.
- Chrome plated catch rack under the fry baskets.
- 3/4" diameter opening drain valve for easy draining of oil.
- Twin chrome plated fryer baskets with cool grip plastic coated handles for safety & ease.
- 6" high chrome plated adjustable legs.
- Regulator with built-in gas valve.
- Deflector/baffles absorb and diffuse heat to tube walls, providing fast and efficient heating.
- Highest BTU/hr. in the industry, for fast recovery time.
- Combination gas valve includes built in pressure regulator, and gas control system, hermetically sealed for operating stability.
- One year limited warranty, parts and labor.
- Five (5) year, pro-rated, limited warranty (stainless steel tank only). A detailed warranty is included with the appliance or available upon request.

**OPTIONAL FEATURES**

- Stainless Steel tank cover.
- Casters (2 locking).
- Matching "Dump Station".
- Stainless Steel splash guard (removable & tool-less).
- Heat lamp for model #ARFDS, Stainless Steel work top/side tray.
- Stainless Steel side tray with pan & cut out.
- Stainless Steel Spreader work top solid surface. 12", 18" & 24".
- Quick disconnect and flexible gas hose.

**ELECTRICAL REQUIREMENTS**

Millivolt Pilot System: Requires no electrical connection.

**CLEARANCES:** For use only on non-combustible floors. Legs or casters are required, or 2" (51 mm) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305 mm) on sides, and 4" (102 mm) from rear.

**GAS SUPPLY:** 3/4" NPT Gas inlet 7" to 9" W.C., Manifold pressure is 5.0" W.C. for natural gas, or 11" - 12" Manifold pressure is 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

\*The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice. This unit is manufactured for commercial use only.