



ASF-60E
OPEN ELECTRIC FRYER



- Unprecedented high level of efficiency.
- Quick oil temperature recovery.
- Stainless steel front, sides and tank.
- Dual, solid-state controls.
- Melt cycle for solid or liquid shortening.
- Bank individual same size fryers and dump stations side by side with gap cover strips.
- 7-year limited fry tank warranty.

Shown with optional automatic basket lifts

The Alto-Shaam ASF-60E open electric fryer cabinet is constructed of stainless steel and includes front- and rear-mounted, heavy duty leveling casters. The fryer is provided with low-watt density, ribbon-style heating elements. The 14 gauge stainless steel fry tank holds 62 pounds (28 kg) of frying compound. Also included are two fry baskets and a cleaning brush set. Fryer has a temperature range of 200°F to 385°F (93°C to 196°C). Solid state control provides precise temperature control and programmable memory for up to five (5) product menu keys per lift.

ASF-60E Open Electric Fryer with Programmable Control

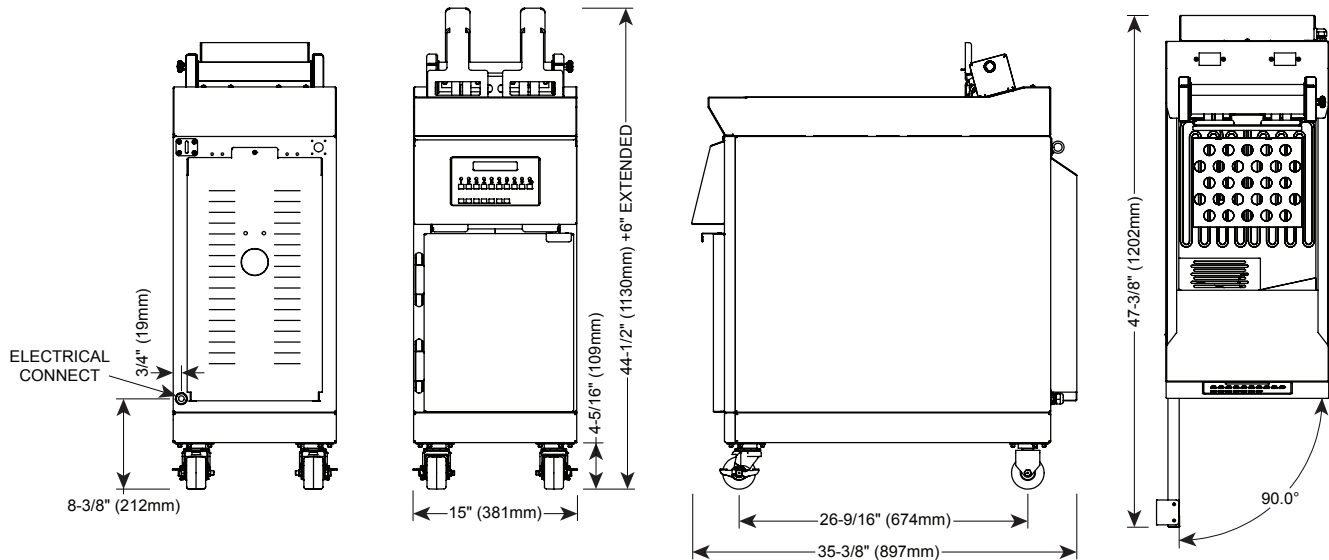


FACTORY INSTALLED OPTIONS

- Electrical Choices
 - Specify voltage:
 - 208-220 3ph
 - 230-240 3ph
 - 380-415 3ph
 - 440-480 3ph
- Automatic Basket Lifts, optional
- Fryer/Dump Station Battery
 - Create a battery of ASF-60E fryers, ASF-60DS dump stations, or ASF-60UC utility cabinets in any combination of up to four (4). Must order a minimum of two units. Units sold separately.
 - Includes oil filtration system. (Filtration always installed on left side.)

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DIMENSIONS	
EXTERIOR DIMENSIONS (H x W x D)	
44-1/2" x 15" x 35-3/8" (1130mm x 381mm x 897mm)	

CAPACITY	
SHORTENING/OIL:	62 lb (28 kg) MAXIMUM
LOAD CAPACITY:	8 lb (4 kg) MAXIMUM

ELECTRICAL				
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW
208-220 (AGCY)	3	60	47.0	17.9
at 208	3	60	45.0	16.2
at 220	3	60	47.6	18.2
230-240	3	50	43.0	17.9
380-415				
at 380	3	50	20.4	15.4
at 415	3	50	25.4	18.3
440-480	3	60	21.8	18.1
at 440	3	60	20.4	15.5
at 480	3	60	22.2	18.5
No cord or plug				

WEIGHT	NET WEIGHT	SHIP WEIGHT
	148 lb (67 kg)	265 lb (120 kg)
CARTON DIMENSIONS (L x W x H)	53" x 45" x 51" (1346mm x 1143mm x 1295mm)	

INSTALLATION REQUIREMENTS
Hood installation is required.
Fryer must be installed level.
A flexible connector must be installed and secured to the building structure.
NOT FACTORY SUPPLIED

CLEARANCE REQUIREMENTS
BACK: 6" (152mm) FRONT: 25" (635mm)
6" (152mm) REQUIRED ON ALL SIDES WHEN ADJACENT TO COMBUSTIBLE SURFACES.

STANDARD ACCESSORIES	
<input type="checkbox"/> Basket, Half-Size (2 INCLUDED AS STANDARD)	BS-27963
Brush Set (ONE 2-BRUSH SET INCLUDED AS STANDARD)	
<input type="checkbox"/> SCRUB BRUSH	BH-28693
<input type="checkbox"/> STRAIGHT BRUSH	BH-28691

OPTIONS	
<input type="checkbox"/> Fry Pot Cover	5016226
<input type="checkbox"/> Strainer/Skimmer	CE-27400
<input type="checkbox"/> Banking Strip (1 STRIP REQ'D FOR EVERY 2 BANKED FRYERS)	1013504
<input type="checkbox"/> Mobile Oil Caddy With Wand	TO-28359