



# ASF-60G

OPEN GAS FRYER



*Shown with optional automatic basket lifts.*

- Impressive 66% efficiency.
- Quick oil temperature recovery.
- Lowest flue temperatures.
- Stainless steel front, sides and tank.
- Dual lift digital control with electronic ignition.
- Melt cycle for solid or liquid shortening.
- Bank individual, same size fryers, utility cabinets and dump stations side by side with gap cover strips.
- 7-year limited fry tank warranty.

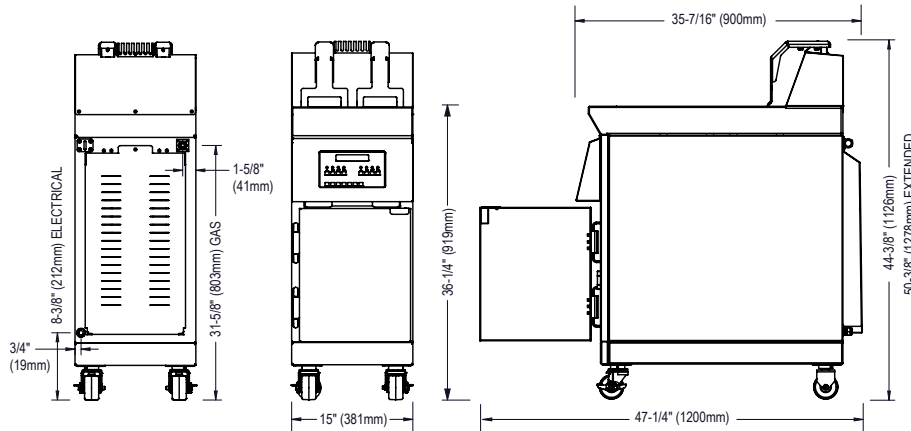
The Alto-Shaam ASF-60G open gas fryer cabinet is constructed of stainless steel and includes heavy duty leveling casters mounted on both front and rear. The fryer is provided with a power burner and heat exchanger with a fan-assisted combustion system. The 11 gauge stainless steel fry tank holds 62 pounds (28 kg) of frying compound. Includes two (2) fry baskets and a cleaning brush set. Fryer has a temperature range of 200°F to 390°F (93°C to 199°C). Solid-state control provides precise temperature control and programmable memory for up to five (5) product menu keys per lift.

**ASF-60G Open Gas Fryer with Programmable Control**





**FACTORY INSTALLED OPTIONS**

- Electrical Choices
  - Specify voltage:
    - 120 1ph
    - 230 1ph
- Gas Type
  - Specify choice:
    - Natural
    - Propane
- Automatic Basket Lifts, optional
- Fryer/Dump Station Battery
  - Create a battery of ASF-60G 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.)



DIMENSIONS EXTERIOR (H x W x D)	
44-3/8" x 15" x 35-7/16" (1126mm x 381mm x 900mm)	

GAS SPECIFICATIONS	
<input type="checkbox"/> NATURAL GAS	<input type="checkbox"/> PROPANE GAS
120,000 BTU/hr. INPUT	120,000 BTU/hr. INPUT

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
120	1	60	2.2	0.27	 NEMA 5-15P 15A-125V PLUG
230	1	50	1.0	0.23	 CEE 7/7 220-230V PLUG

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

WEIGHT EST	NET WEIGHT	SHIP WEIGHT
WITHOUT LIFTS	248 lb (113 kg)	330 lb (150 kg)
WITH LIFTS	265 lb (120 kg)	347 lb (157 kg)
CARTON DIMENSIONS (L x W x H)	22" x 39" x 55" (559mm x 991mm x 1397mm)	

INSTALLATION REQUIREMENTS
<b>GAS CONNECTION: 1/2" NPT</b>
<b>HOOD INSTALLATION IS REQUIRED</b>
Check plumbing codes for proper supply line sizing to attain minimum burner manifold pressure shown:
NATURAL GAS: 5.0" W.C. (1.2 kPa)      PROPANE GAS: 10.0" W.C. (2.5 kPa)
MAX. RECOMMENDED INLET PRESSURE: 11" W.C. (2.74 kPa)      14" W.C. (3.5 kPa)
<b>NOTE:</b> If a flexible gas line is used, it must be AGA approved, commercial type and at least 1/2" I.D.
Manual gas shut-off valve and restraining device must be installed per code requirements when using a quick disconnect device.
<i>NOT FACTORY SUPPLIED</i>

CLEARANCE REQUIREMENTS
<b>FRONT: 25" (635mm)</b>
<b>6" (152mm) REQUIRED ON ALL SIDES WHEN ADJACENT TO COMBUSTIBLE SURFACES OR 0" (0mm) WHEN ADJACENT TO NON-COMBUSTIBLE SURFACES.</b>
<b>FOR USE ONLY ON NON-COMBUSTIBLE FLOORS.</b>
<b>DO NOT RESTRICT AIR FLOW FROM FLUE.</b>

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	CONTACT FACTORY
<input type="checkbox"/> Strainer/Skimmer	CE-27400
<input type="checkbox"/> Banking Strip (1 STRIP REQ'D FOR EVERY 2 BANKED FRYERS)	1011147
<input type="checkbox"/> Mobile Oil Caddy with wand	TO-28359