

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

COUNTERTOP FRYER

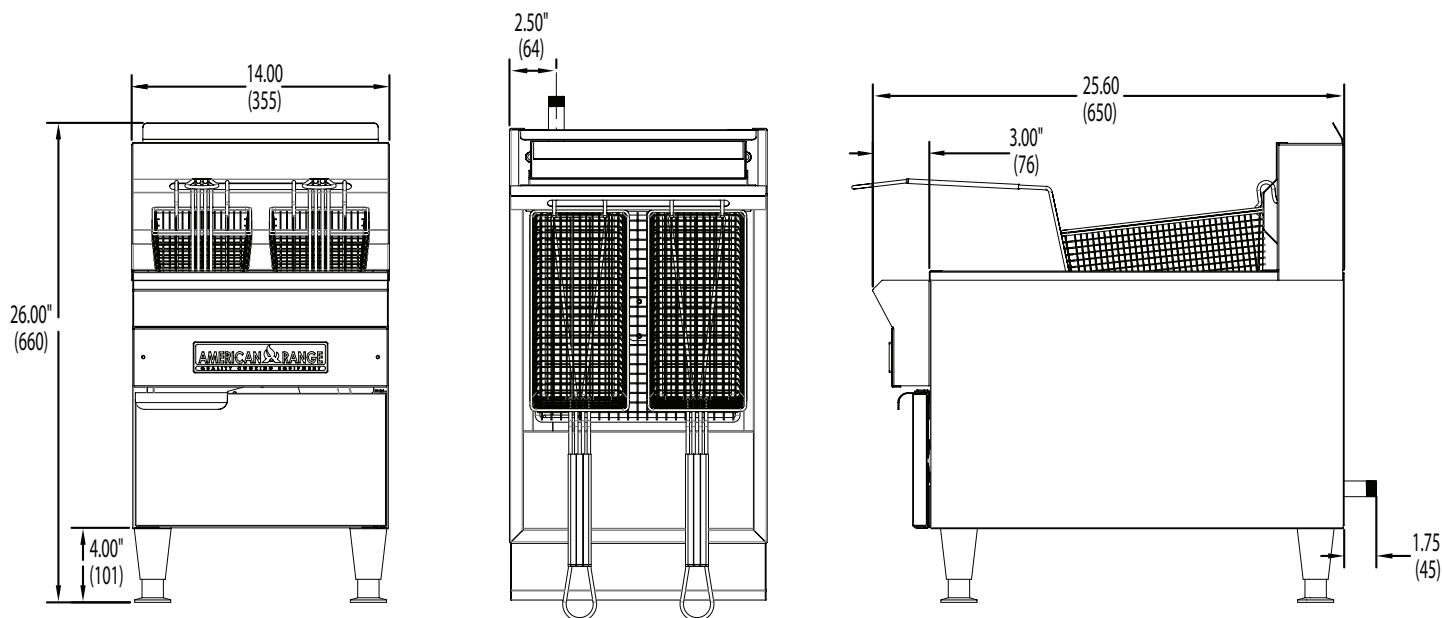
AFCT-15 FEATURES

- Cooks 20-22 lbs. of fries per hour.
- Snap-acting mechanical thermostat holds oil temperature accurately at any temperature between 200°F to 400°F.
- 30,000 Btu/hr Infrared burners provide fast recovery.
- Large "cool zone" captures stray food and breading, keeping them out of the frying area to improve food taste and prolong oil life.
- All stainless steel tanks are precision welded and tested for optimum seal.
- Two fryer baskets.
- Stainless steel fry vessel with sloped bottom.
- Stainless steel exterior standard.
- Millivolt burner requires no electrical connection.
- 16 gauge Stainless steel tank
- High limit provides 100% safety shut-off.
- 4" adjustable legs.
- NG or LP gas operation.
- 1/2" drain tube.
- Optional Items - Stainless steel fryer vat cover



The Professional Gas CounterTop Fryer by American Range features a unique sloped tank design that creates a large heat transfer area. This means oil is quickly heated to desired temperatures, recovery time is minimized, and food debris easily slides down to the cool zone. The cool zone reduces wasteful oil breakdown by keeping debris out of the high temperature cooking area. The AFCT-15 sloped 1/2 inch diameter front drain makes draining quick and easy. The fryer tank and exterior are constructed from the highest quality stainless steel. The American Range Professional Countertop Fryer is equipped with a snap-acting thermostat with a 200°F to 400°F range for temperature controls and a 100% safety shut-off and automatic reset button.

GAS COUNTERTOP FRYER



COUNTERTOP FRYER

MODEL	DESCRIPTION	TOTAL BTU/HR.	KW	WT. Lbs.	kg.
AFCT-I5	Gas Countertop Fryer	30,000	9	95	43

Gas Requirements:

Manifold Pressure:

5.0" W.C. Natural Gas (NG)

10.0" W.C. Propane Gas (LP)

Manifold Size: 1/2" NPT

Inlet Gas Service Line Size: 3/4" NPT

Electrical Requirements:

Millivolt Pilot System: Requires no electrical connection.

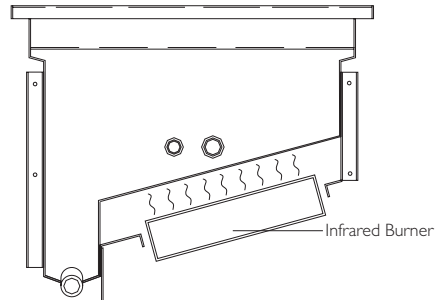
Clearance:

Side: Back:

Non-Combustible: 0" 0"

Combustible: 6" 6"

CUT AWAY VIEW OF SLOPED DRAIN & TANK



Front view of tank.

FEATURES

- The Stainless steel fry vessel has a sloped bottom.
- Stainless steel exterior standard.
- Millivolt pilot requires no electrical connection.
- 30,000 Btu/hr Infrared burner increases efficiency & reduces operating costs
- 200°F to 400°F snap-acting mechanical thermostat.
- 100% safety shut-off.
- 4" adjustable legs.
- Two fryer baskets.
- NG or LP gas operation
- 1/2" drain tube.
- All stainless steel tanks are precision welded and tested.
- Optional Items - Stainless steel fryer vat cover

As product improvement is an ongoing process at American Range, we reserve the right to change specifications or design without prior notice.

OPERATING GAS PRESSURE

Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet. 3/4" NPT Gas inlet.

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. Radiant broilers for non-combustible locations only! American Range is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

AMERICAN RANGE

Quality Commercial Cooking Equipment

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