



Est.1838 • Commercial Cooking Equipment

FREE STANDING GAS FRYERS

FREE STANDING GAS FRYERS- FIVE TUBE FRYER



SPECIFICATIONS

Castle Model AFS18/F is a five tube, 70 Lb. capacity free standing gas fryer. The fry tank is all stainless steel and includes 5 heat tubes with a high heat baffle system, cool zone and 1 ¼ full port ball type drain valve. The front and door is all stainless steel. The door includes a fully integrated door liner. Two fry baskets have red plastic coated handles. A millivolt thermostat allows temperature range from 200° F to 400° F. Hi Limit control shuts fryer down if shortening exceeds maximum temperature.

Model	Capacity
AFS18/F	70 LB

GAS SHALL BE:

- Natural Gas
- Propane

STANDARD FEATURES

- All Stainless Steel Fry Tank, 70 Lb. capacity
- Stainless Steel Front; top ledge and header
- 1 ¼ Ball type – Full Port Drain
- Cool Zone in Fry Tank
- Built in Flue Deflector
- Five (30,000) BTU Heat Exchange Tubes with high heat baffles, total 150,000 BTU
- Double Rod Basket Hanger
- Stainless Steel door with integral liner
- Smooth Finish, High Grade G90 galvanized sides and back
- Two nickel chrome wire mesh fry baskets - Red Plastic Coated Handles
- Tube rack to rest fry baskets is nickel plated
- Invensys Thermostat - 200°F to 400°F
- Auto reset high limit
- 6 inch adjustable legs, casters available
- Warranty: 1 year parts and labor

ACCESSORIES

- Non adjustable casters
- Stainless Steel Tank Covers
- Grease Strips





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DETAILS AND DIMENSIONS

Model	Width	Depth	Height	Working Height	Tank Size	BTU/HR	Capacity	Crated Weight
AFS18/F	21"	30 1/4"	47 1/8"	36 1/4"	19 1/2" x 14"	150,000	70 lbs	275lbs (125kg)

IMPORTANT INFORMATION:

- A combination valve with pressure regulator is provided within this unit.
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (279 mm) W.C.
- This fryer is not intended and should never be installed for home use and is manufactured with approvals for commercial installation only
- Requires a 6" (152mm) clearance on the sides and rear to combustible surfaces.
- Requires a 16" (407mm) minimal clearance to open top burner units or any open flames.
- Pressure regulator is provided in the combination valve; Pressure for Natural Gas 4" and Propane 10"
- Adequate ventilation and fire protection system for Commercial application of deep fat frying systems is required.
- Gas connection is 3/4" NPT (19mm) rear gas connection

