



AMERICAN RANGE

A **HATCO** COMPANY

Project _____

Item # _____

Quantity _____

COUNTERTOP FRYER

GAS TYPE: ☐ NATURAL ☐ LP



■ AR-GCF-15

STANDARD FEATURES

- Cooks 20-22 lbs of fries per hour
- 15-pound oil capacity
- Snap-acting mechanical thermostat with a temperature range 200°F to 400°F
- All stainless steel front and sides
- 30,000 BTU/hr. infrared burners provide fast recovery
- Large "cool zone"
- Two fryer baskets
- Millivolt burner requires no electrical connection
- 16 gauge stainless steel tank
- High limit switch with a safety shut-off
- 4" adjustable legs.
- Cooking area 8-3/4" x 14"
- 1/2" full port drain valve for easy and safe oil removal
- Two year limited warranty, parts, and labor



Model Shown AR-GCF-15

DESCRIPTION

American Range, model AR-GCF-15 countertop fryer holds 15 pounds of oil and can cook 20 to 22 pounds of product per hour. Snap action mechanical thermostat has a temperature range of 200F to 400F. A 30,000 BTU/hr. burner provides fast recovery. This fryer has a 16 gauge stainless steel tank and a large cool zone. Unit has 1/2" full port drain valve for easy and safe oil removal. The fryer comes with two baskets, 4" adjustable legs, and 1/2" gas connection. Available in natural gas or propane.



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

A70189 Rev D 05122025

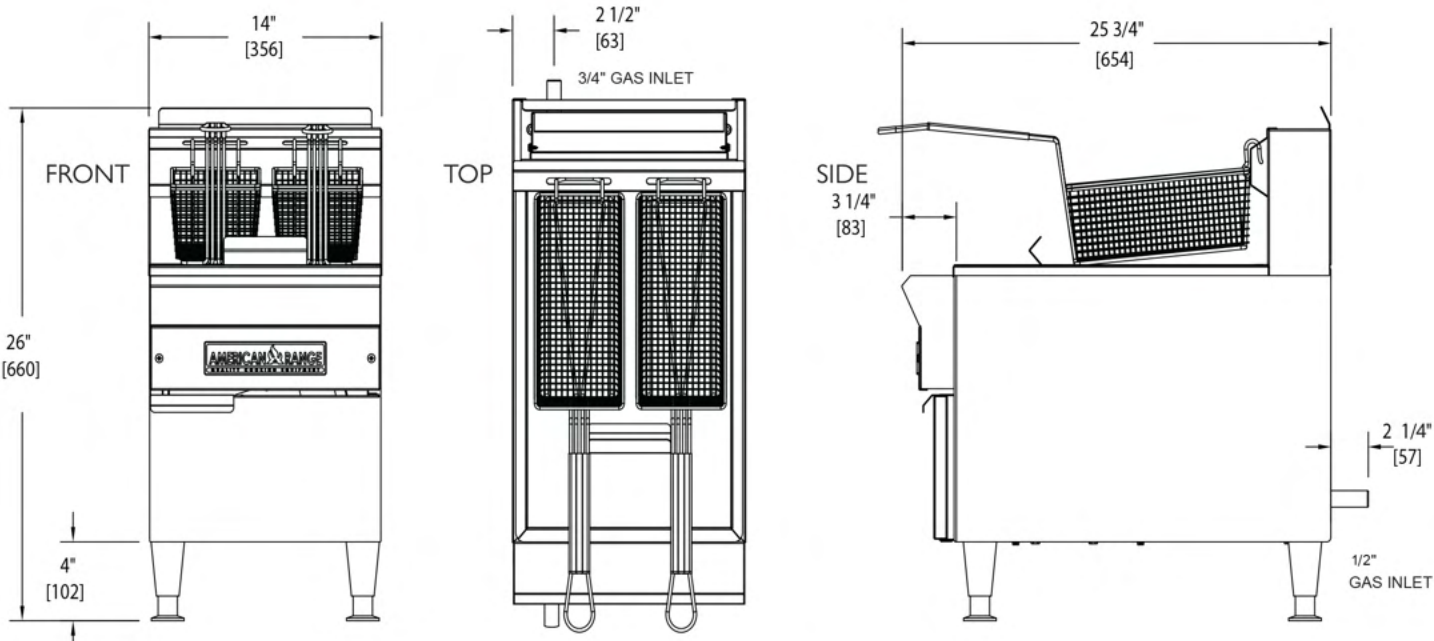


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COUNTERTOP FRYER



									Shipping Weight*	
MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BURNERS	COOKING AREA	BTU/hr.	(kW)	LBS	(KG)	
AR-GCF-15	14" (356 mm)	25-3/4" (654 mm)	26" (654 mm)	1	(1) 8 3/4" x 14" (222 mm x 356 mm)	30,000	(9)	95	(43)	

- (A33004) Baskets
- (ETSTS-15) Equipment Stand (casters optional)

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

NATURAL GAS	MANIFOLD PRESSURE PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	1/2" (12.7 MM)

*Shipping weight includes packaging and is approximate.

American Range is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.

COMBUSTIBLE WALL CLEARANCES:

For use only on non-combustible floors. 4" 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 6" (152 mm) from sides, and 6" (152 mm) from rear.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America only)

