

# AMERICAN RANGE®

A  Company

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## HIGH EFFICIENCY FRYERS

GAS TYPE:  NATURAL  LP



### AF-50HE

#### STANDARD FEATURES

- Energy efficient burner/baffle system – increases cooking production while lowering the flue temperature
- All stainless steel front and sides.
- Heavy gauge stainless steel tank.
- Energy efficient burners rated at 80,000 BTU/hr. each.
- Millivolt control system with 100% safety shut off.
- Thermostatic control with 200°F to 400°F range.
- 1-1/4" full port drain valve.
- 4" legs or optional casters.
- Two year limited warranty, parts and labor. Five year tank warranty

#### AVAILABLE OPTIONS

- Stainless steel tank cover.
- Four casters front two with locking brakes.
- Matching "Dump Station."
- Stainless steel Splash Guard (easily removable without tools).
- Joiner Strip: Connects two fryers and prevents oil from getting in between the fryers or drain station.



#### Model Shown AF-50HE

Shown with optional casters

#### DESCRIPTION

**American Range, Energy Star® fryer 50 pound fryer, model AF-50HE.** Energy efficient burner baffle systems increase production, and lowers flue temperature. All stainless steel front and sides, with heavy gauge stainless steel tank and burner rated at 80,000 BTU/hr. Standard millivolt control system with 100% safety shut off and Thermostatic control with a temperature range of 200°F to 400°F. 1-1/4" full port drain valve for easy cleaning. Two year limited warranty, parts and labor. Five year tank warranty.



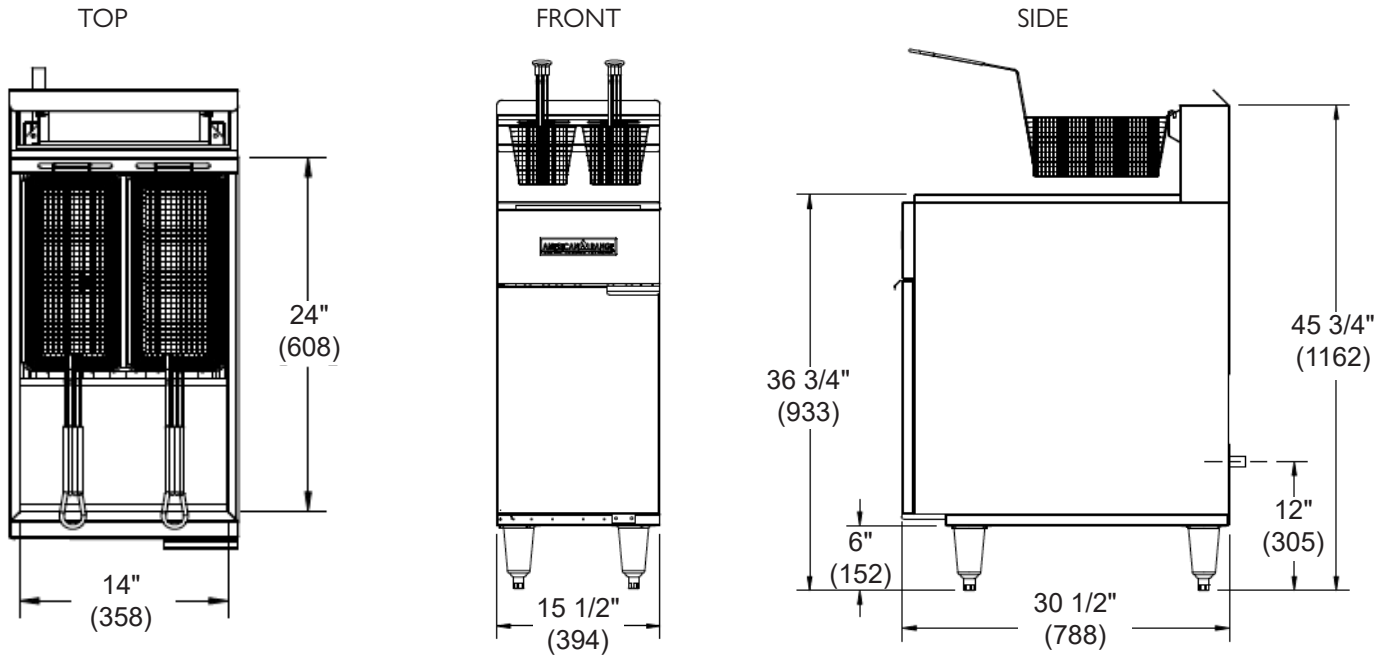
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[www.AmericanRange.com](http://www.AmericanRange.com)

# HIGH EFFICIENCY FRYERS



MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BTU	(KW)	Shipping Weight*	
						LBS	(KG)
AF-50HE	15 1/2" (394)	30-1/2" (788)	45-3/4" (1162)	80,000	(22)	150	(68)

- (A99415) Stainless steel tank cover.
- (A99251 left) Stainless steel Splash Guard (easily removable without tools).
- (A99252 right) Stainless steel Splash Guard (easily removable without tools).
- (A99412) Joiner Strip: Connects two fryers and prevents oil from getting in between the fryers or drain station.

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.	3/4" (19MM)

NMFCCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.

#### COMBUSTIBLE WALL CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) 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) from sides, and 4" (102) 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)

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



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