



# AMERICAN RANGE

A **HATCO** COMPANY

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

## AF-35/50 FRYER

GAS TYPE: ☐ NATURAL ☐ LP



### AF-35/50

#### STANDARD FEATURES

- All stainless steel front and sides
- Heavy gauge stainless steel tank
- Special alloy metal diffuser located in the burner tube for better heat transfer
- Three burner tube fryer rated at 120,000 BTU/hr. each
- Millivolt control system with safety shut off
- Thermostatic control with 200°F to 400°F range
- Large cool zone below the tubes hold in particles
- 1-1/4" full port drain valve for easy and safe oil removal
- 6" 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
- Stainless steel splash guard, left or right
- Joiner Strip: Connects two fryers and prevents oil from getting in between the fryers or drain station



#### Model Shown AF-35/50

Shown with optional casters

#### DESCRIPTION

American Range, 50 pound fryer, model AF-35/50.

All stainless steel front and sides, with heavy gauge stainless steel tank and rated at 120,000 BTU/hr. Standard millivolt control system with 100% safety shut off. Thermostatic control with a temperature range of 200°F to 400°F. 1-1/4". A large cool zone below the tubes holds in particles to reduce flavor transfer. Full pot drain valve for easy and safe oil removal. Two-year limited warranty, parts, and labor. Five year tank prorated warranty.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

A70612 Rev B 03242025

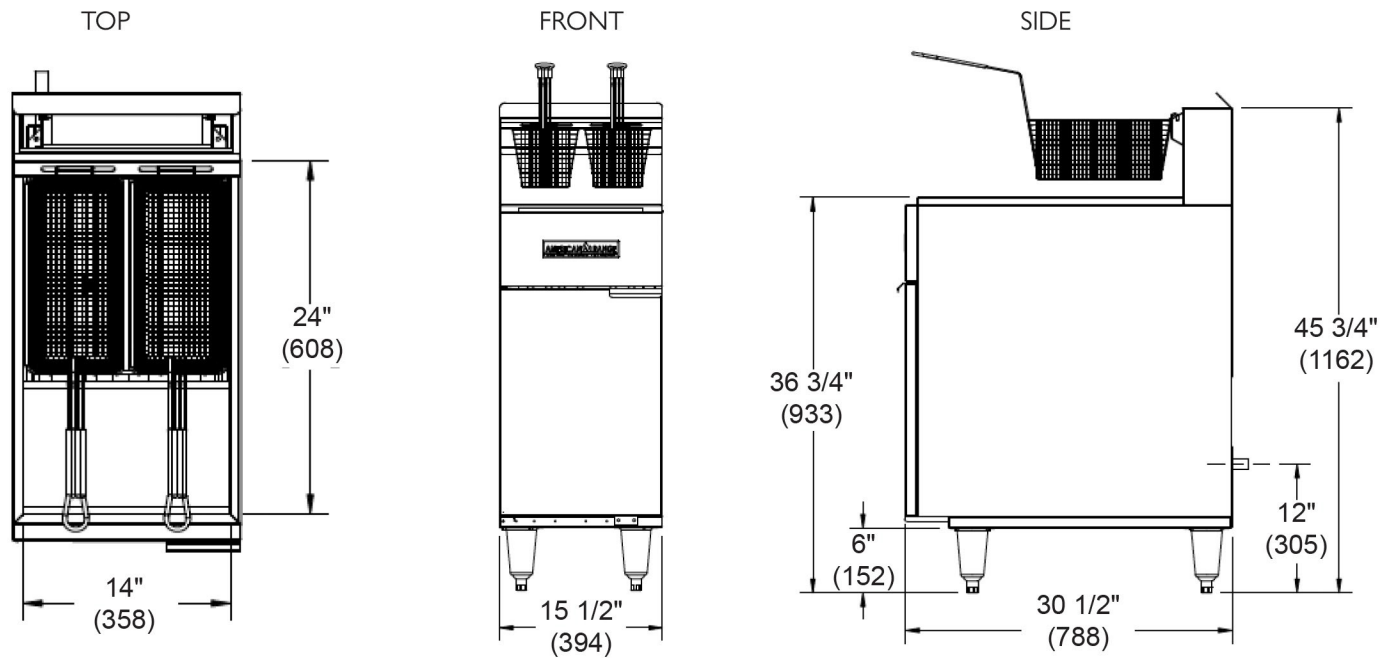


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[www.AmericanRange.com](http://www.AmericanRange.com)

# AF-35/50 FRYER



| MODEL    | WIDTH (MM)    | DEPTH (MM)    | HEIGHT (MM)    | BURNERS | BTU/hr. | (KW) | Shipping Weight* |      |
|----------|---------------|---------------|----------------|---------|---------|------|------------------|------|
|          |               |               |                |         |         |      | LBS              | (KG) |
| AF-35/50 | 15 1/2" (394) | 30-1/2" (788) | 45-3/4" (1162) | 3       | 120,000 | (22) | 150              | (68) |

Specify type of gas and altitude if over 2000 feet.

## Optional Accessories:

- 4- 6" plate casters (A35117)
- Tank Cover (A99415)
- Splash Guard, left (A99251)
- Splash Guard, right (A99252)
- Joiner Strip, (A99412)

| NATURAL GAS | MANIFOLD PRESSURE<br>PROPANE GAS | MANIFOLD SIZE |
|-------------|----------------------------------|---------------|
| 5.0" W.C.   | 10.0" W.C.                       | 3/4" (19MM)   |

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. 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)

\*Shipping weight includes packaging and is approximate.

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