

# AMERICAN RANGE

Quality Commercial Cooking Equipment

www.americanrange.com

## AF45 HEAVY DUTY DEEP FAT FRYERS

You get a faster and better fryer from AMERICAN RANGE, With the latest technology incorporated into its design, and tons of features and benefits to suit the everyday demanding needs especially during extreme operating periods. Bringing added value and assured performance, by offering the highest BTU rating for superior recovery. The ample "cool zone" prevents food particles from carbonization while extending oil life. Our unique vessel tank design features a deeper oil level, for larger food products, and a sloping vessel bottom for quick and complete draining of oil and debris. Its special design tube shields provide a uniform heating pattern for positive, more consistent frying results. Equipped with a Millivolt Control System, and a 100% safety shut off valve. No electrical power is required. Conveniently located controls for easy access for operators, maintenance and service. All stainless steel heavy duty exterior construction, with a durable double panel door, rugged base and removable stainless steel basket guide. Equipped with two nickel plated baskets having cool grip plastic coated handles, to provide maximum operator comfort.



SHOWN WITH  
OPTIONAL  
CASTERS



AF45



### STANDARD FEATURES

- Stainless steel heavy duty construction.
- Extra depth oil level for frying larger products.
- Front slanting vessel bottom for quick and easy draining of oil and debris.
- Ample "cool zone" prevents trapped food particle carbonizations while extending oil life.
- Highest BTUs for instant recovery at extreme peak periods.
- Rugged double layer access door.
- Thermostatic control from 200 - 400 degrees F.
- Millivolt System with 100% safety shut off. No electrical power required.

### OPTIONS

- Stainless steel cover.
- Casters (4 with 2 locking).
- Matching "Dump Station".
- Quick disconnect and flexible gas hose.