



AMERICAN RANGE

A **HATCO** COMPANY

Project _____

Item # _____

Quantity _____

AF-25 FRYER

GAS TYPE: ☐ NATURAL ☐ LP



☐ AF25-DS

☐ AF-25/25

STANDARD FEATURES

- AF 25/25, 2 25-pound fryers in small compact 15/12" cabinet, two drain valves great solution to avoid flavor transfer
- 25- pound fryer with a dump station is a perfect solution small fry station
- All stainless steel front and sides
- Heavy gauge stainless steel tank
- Burner rated at 80,000 BTU/hr.
- AF-25/25 has two gas inlets
- Millivolt control system with 100% safety shut off
- Thermostatic control with 200°F to 400°F range
- 1-1/4" full port drain valve
- 6" legs or optional casters
- 8-3/4" x 14" frying area. 25 pounds oil capacity
- Tube fryer with even heating
- Heats oil quickly resulting in less absorption and better tasting food
- Tube joints are precision-welded onto specially drawn fry pot openings to prevent leaks
- One 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
- Joiner Strip: Connects two fryers and prevents oil from getting in between the fryers or drain station
- Heat lamp



Model Shown AF25/25



Model Shown AF25-DS
Shown with optional casters

DESCRIPTION

American Range, 25 pound fryer, model AF-25. AF25/25, two 25 pound fryers in a small compact 15 1/2 cabinet. AF25/DS, 25 pound fryer with a single basket dump station. All stainless steel front and sides, with heavy gauge stainless steel 25 pound tank and 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. One year limited warranty, parts, and labor. Five year tank prorated warranty.



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

A70160 Rev F 12232025



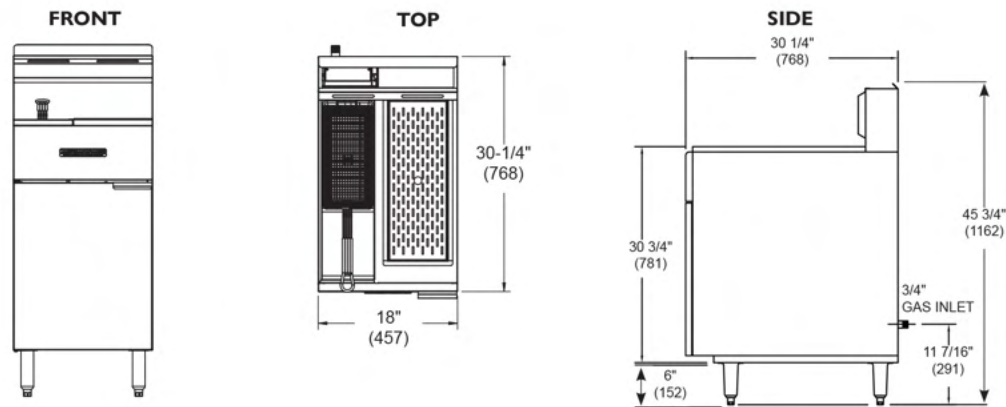
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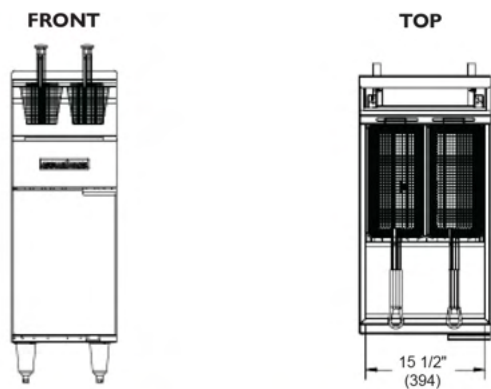
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AF-25 FRYER

AF25-DS



AF-25/25



MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	COOKING AREA	BTU/hr.	(kW)	Shipping Weight*	
							LBS	(KG)
AF25-DS	18" (457 mm)	30-1/4" (768 mm)	45-3/4" (1162 mm)	(1) 8-3/4"x 14" (222 mm x 356 mm)	80,000	(23)	198	(90)
AF-25/25	15 1/2" (394 mm)	30-1/4" (768 mm)	45-3/4" (1162 mm)	(2) 8-3/4"x 14" (222 mm x 356 mm)	160,000	(47)	198	(90)

- (A99456) Stainless steel tank cover
- (A99197 left) Stainless steel Splash Guard
- (A99198 right) Stainless steel Splash Guard
- (A99397) 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)

*Shipping weight includes packaging and is approximate.

HEAT LAMP		
VOLTAGE	PHASE	AMPS
120	1	4

15 amps three prong cord provided

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)

