

AMERICAN RANGE

Quality Commercial Cooking Equipment

AFM-35/50 and AFM-85

STANDARD FEATURES

- Stainless steel filter housing is rugged NSF approved construction.
- 5 micron filter (40 millionths of an inch) provides best flavor and filtration characteristics.
- Four Stainless steel oil flow tubes direct clean oil into fryer baskets.
- "Fryer door open" interlock shuts off pump when door is open.
- Continuous duty circulating pump creates one tank oil-around every 2 minutes.
- The operating cost for the low electrical power pump motor is \$0.09 per 8 hour shift.
- High speed pumping system is designed for continuous operation or auto-cycling control at operators discretion.
- Interlock filter housing retaining ring assures filter housing is properly installed for safe operation.
- Stainless Steel pre-strainer increases pump and filter performance.
- 400°F continuous rating high performance.
- 10" standard and 20" long filter housings available for daily economy or heavy traffic weekends.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Case of fryer filters 1, 5, 10, 20 or 50 (micron).
- Matching "Dump Station".
- Stainless Steel cover.
- Casters (4 with 2 locking).
- Quick disconnect & flexible gas hose.

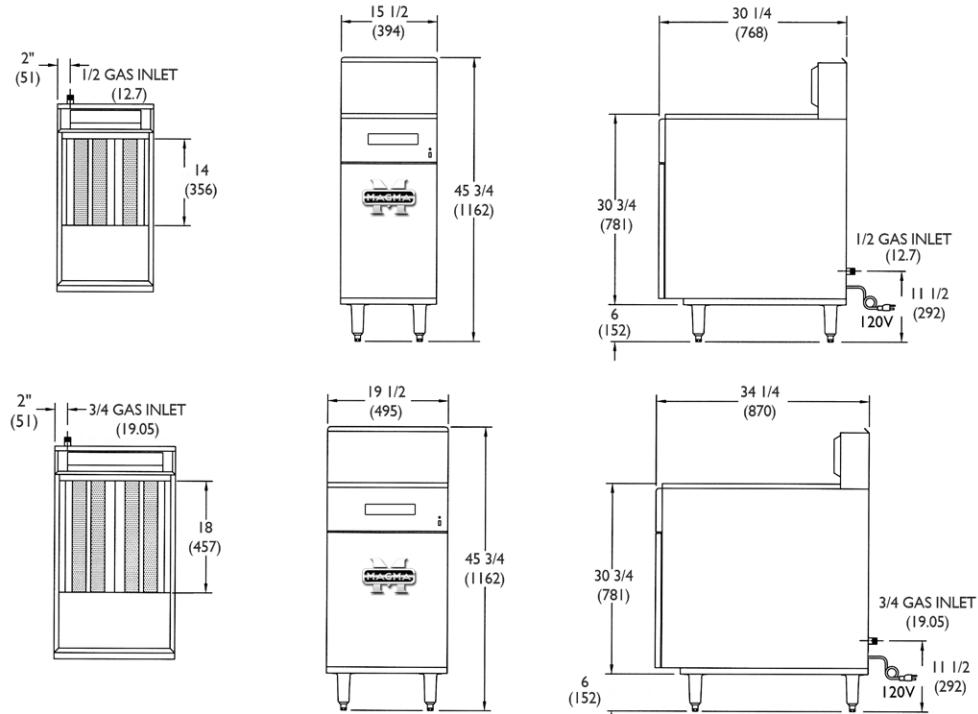


Fried food is a tradition of the most renowned restaurants in America. Returning customers and recurring revenue depends on high quality, consistent cooking results from your fryer. American Range announces a breakthrough in continuous filtration of cooking oil at frying temperature – Extending oil life and improving food taste, one switch operates the filtration system in either continuous or auto-cycling mode. As a guideline when operating the unit, change the disposable filter when it is time to change the oil! There are five high temperature polymer filters to choose from: 50, 20, 10, 5 and 1 microns. The entire tank of cooking oil is circulated every two minutes through the filter removing impurities from the oil. The American Range Magma Filtration Fryer System – brings peace of mind, performance and profit to your frying experience! The Filtration Fryer System produces great tasting food, while cooking faster, prolonging oil life, and most importantly reducing operational costs and increasing profits.



AFM-35/50
Shown with optional casters

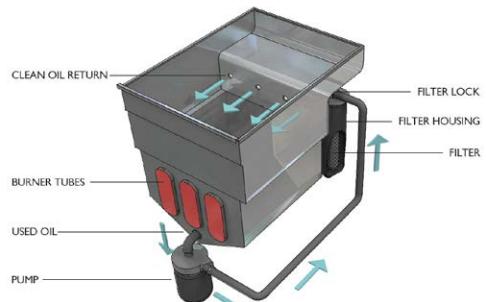
AFM HEAVY DUTY FILTRATION FRYER SYSTEM



Model	Total BTU	KW	Width	Depth	Height	Cooking area	No. of Burners	Shipping Weight	Lbs.	Kg.
AFM-35/50				full size S/S fry pot						
35lbs. - 50lbs. (19-27)	120,000	36	15-1/2" (394mm)	30 1/4" (768mm)	45 3/4" (1162mm)	14" x 14" (356 x 356mm)	3		195	88
AFM-85				full size S/S fry pot						
75lbs. - 85lbs. (35-43)	160,000	47	19-1/2" (485mm)	34 1/4" (870mm)	45 3/4" (1162mm)	18" x 18" (457 x 457mm)	4		240	109

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- High speed pumping system is designed for continuous operation or auto-cycling control at operators discretion.
- Interlock filter housing retaining ring assures filter housing is properly installed for safe operation.
- Stainless Steel pre-strainer increases pump and filter performance.
- 200°F continuous rating high performance.
- 10" standard and 20" long filter housings available for daily economy or heavy traffic weekends.
- One year limited warranty, parts and labor.



GAS SUPPLY: 3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

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) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

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