

## WE MAKE THE KITCHEN BETTER



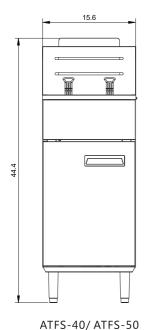


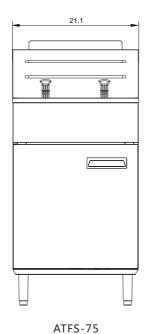
## **Standard Features**

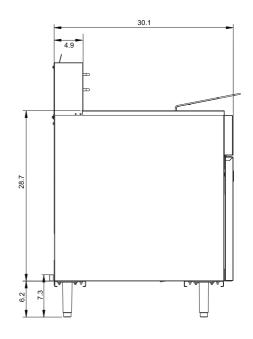
- Durable Stainless steel structure, Corrosion resistant and easy to clean
- Simple and reasonable structure, easy to manipulate and maintain
- Heavy Duty burners, with a stable flame, standby pilots
- Safety valve with an Automatic voltage stabilizing function
- Imported high quality thermostat, temperature control between 93°C-205°C/200°F-400°F
- Self-reset high temperature limiting device
- Nickel plated baskets/includes wire mesh crumb screen
- Oil cooling zone seated in the bottom of the tank, to avoid the influence of food residue
- Adjustable stainless steel legs

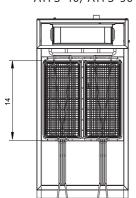


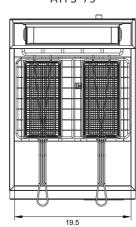
## **Plan View**













## **Specifications**

Model	Burners and Control Method	Gas type	Intake- tube pressure ( in.W.C. )	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS)
ATFS-40	3 Burners Independent Manual control	NG	4	34,000	102,000	#36	134.5
		LP	10	30,000	90,000	#52	
ATFS-50	4 Burners Independent Manual control	NG	4	34,000	136,000	#36	145.5
		LP	10	30,000	120,000	#52	
ATFS-75	5 Burners Independent Manual control	NG	4	34,000	170,000	#36	165.3
		LP	10	30,000	150,000	#52	