



ATOSA CATERING EQUIPMENT INC.

**WE MAKE THE KITCHEN  
BETTER**



# Fryers



ATFS-40/ ATFS-50

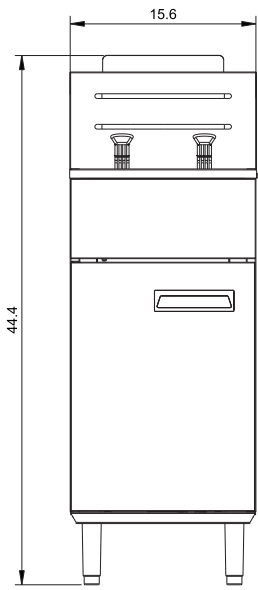


ATFS-75

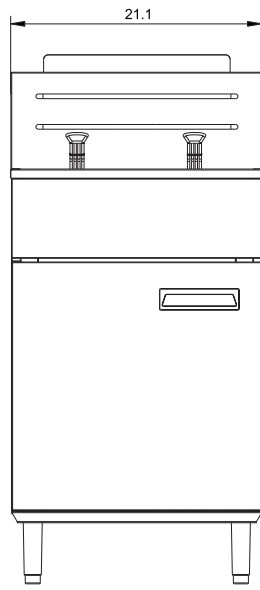
## Standard Features

- ◆ 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

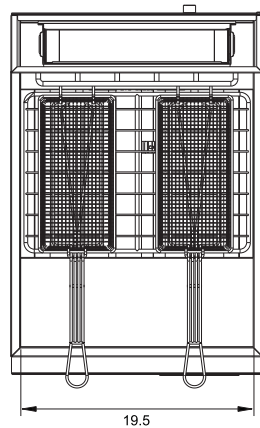
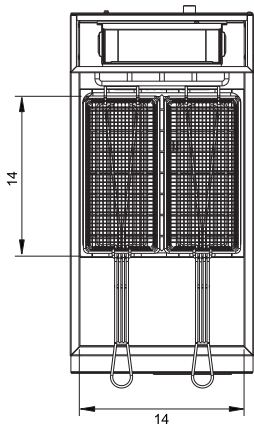
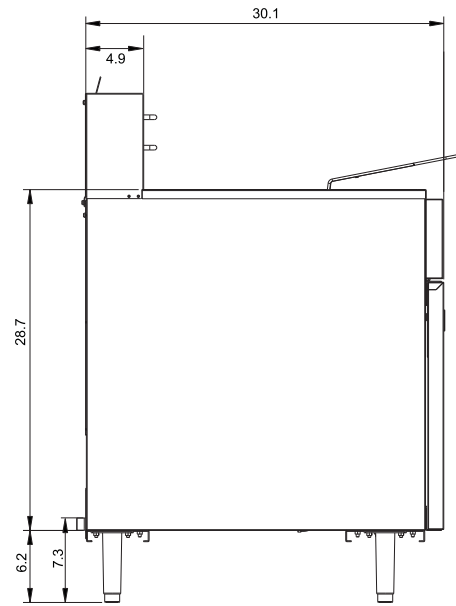
**Plan View**



ATFS-40/ ATFS-50



ATFS-75



**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	