



- Designed for heavy duty use and performance
- Stainless Steel exterior on front, sides and top
- Stainless Steel durable double skinned access door
- Removable basket hanger accommodates two fryer baskets
- Millivolt control system, no electrical hook up required
- Fryer – Manually lit with pilot
- Chrome plated basket support under the fry baskets
- High efficiency cast iron tube burners for fast recovery time
- Deflector/baffle design absorbs and diffuses heat efficiently to tube walls
- Combination gas valve includes built in pressure regulator
- Front sloping vessel bottom traps food particles, prevents carbonization in the fry zone, reduces flavor transfer, and extends oil life
- Optional extras include: Fryer lids, fish plates, splash guards and capping strips

Model	Details	Dimensions (mm) W x D x H	Energy Load
AAF.45W	Three Tube Burner Fryer 356 x 356 x 220mm cooking area 22 Litre Oil Capacity	394 x 772 x 1118 Weight: 74kg	90MJ/Hr 3/4" BSP connection
AAF.45W.RM	Range Matched Three Tube Burner Fryer 356 x 356 x 220mm cooking area 22 Litre Oil Capacity	394 x 828 x 1118 Weight: 75kg	90MJ/Hr 3/4" BSP connection

FRYER ACCESSORIES

Model	Details
AAF.45.LID	Fryer lid to suit AAF.45W Fryers
AAF.45.FP	Fish Plate to suit AAF.45W Fryers
AAF.45.SG	Splash Guard to suit AAF.45W Fryers When installing fryer next to other equipment
AAF.45.CS	Capping Strip to suit AAF.45W Fryers When installing fryers side by side