

COUNTERTOP FRYERS

GAS TYPE: ☐ NATURAL ☐ LP



■ AR-GCF-15

STANDARD FEATURES

- Cooks 20-22 lbs of fries per hour.
- 15-pound oil capacity.
- All stainless steel front and sides.
- 10 gauge all welded body construction.
- 4" legs.
- Cooking area 8-3/4" x 14"
- Two year limited warranty, parts and labor.



Model Shown AR-GCF-15

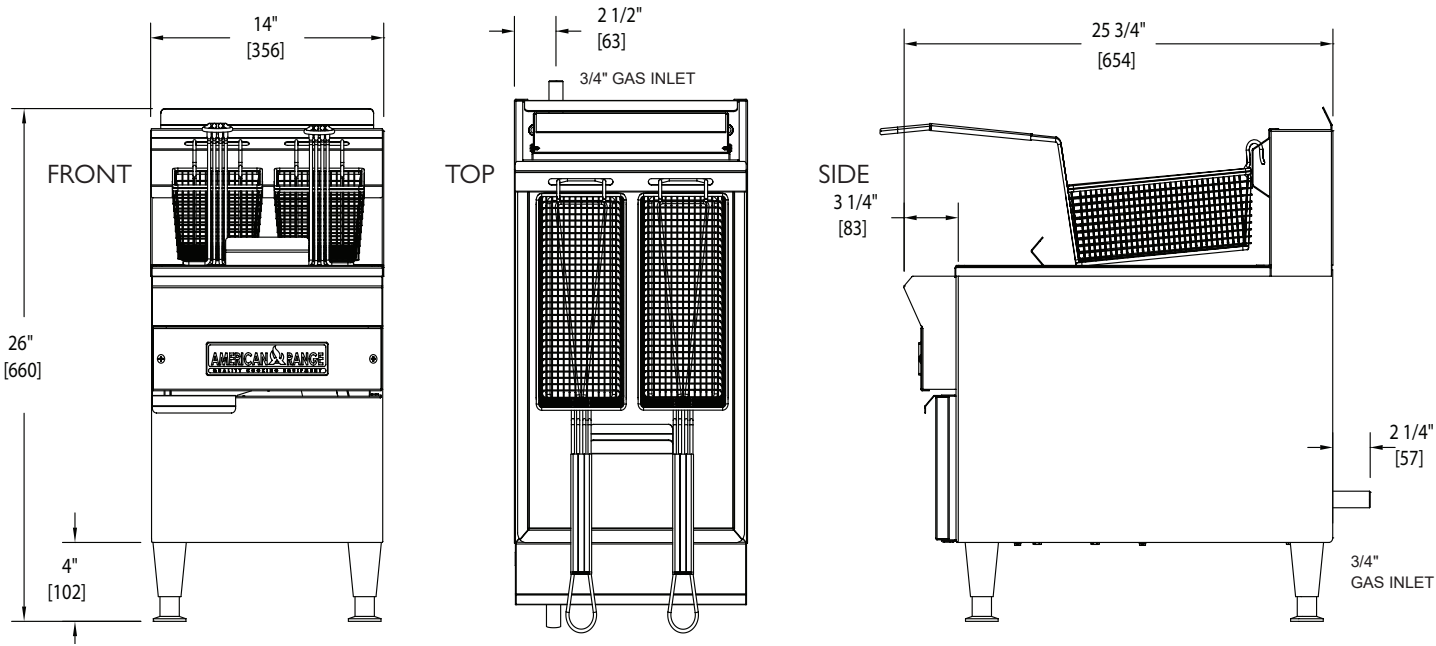
DESCRIPTION

American Range, 15-pound fryer, model AR-GCF-15.

All stainless steel front and sides, with heavy gauge stainless steel tank and rated at 30,000 BTU/hr. Standard Millivolt control system with safety shut off Thermostatic control with a temperature range of 200°F to 400°F. 1-1/4" full port drain valve for easy cleaning.



COUNTERTOP FRYER



									Shipping Weight*
MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BURNERS	COOKING AREA	BTU	(kW)	LBS	(KG)
AR-GCF-15	14" (356 mm)	25-3/4" (654 mm)	26" (654 mm)	1	(1) 8 3/4" x 14" (222 mm x 356 mm)	30,000	(9)	95	(43)

- (A33004) Baskets
- (ETSTS-15) Equipment Stand (casters optional)

Specify type of gas and altitude if over 2000 feet.
Please specify gas type when ordering.

NATURAL GAS	MANIFOLD PRESSURE PROPANE GAS	MANIFOLD SIZE
9.0" W.C.	12.0" W.C.	3/4" (19MM)

NMFCCODE: 25970-2 Class: 85
*Shipping weight includes packaging and is approximate.

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. 4" Legs or casters are required, or 2" (51 mm) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 6" (152 mm) from sides, and 6" (152 mm) 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)