

# Food Truck Fryer

GAS FRYER – LPG



Asber’s commercial fryer for food trucks is meticulously engineered to address the unique challenges of mobile foodservice operations, where every inch of space, operational safety, and robust efficiency are non-negotiable. Recognizing the demands of food truck environments—tight quarters, constant movement, and frequent setup and breakdown—this fryer incorporates a host of specialized features that set it apart from conventional commercial fryers.

**SPACE-SAVING REAR COMPARTMENT DESIGN**

Exclusive rear piping cover and integrated rear supports allow the fryer to be installed flush against the back wall, maximizing valuable floor space in compact food truck kitchens.

**SELF-SUPPORTING NIGHT/TRANSPORT COVER**

Standard feature for secure protection during transport and off-hours, essential for mobile operations.

**ALL STAINLESS-STEEL CONSTRUCTION**

Interior and exterior surfaces, including tank, front, sides, and door, are made from high-quality, corrosion-resistant stainless steel for maximum durability and easy cleaning.

Welded 16-gauge stainless-steel tank with smooth peened finish simplifies maintenance.

**FLEXIBLE, SAFE INSTALLATION**

Stainless-steel hose connection accommodates food truck movement and vibrations, enhancing safety and durability.

**HIGH-EFFICIENCY BURNERS**

“Guitar” type burners, each delivering 30,000 BTU, provide rapid heat recovery and consistent cooking temperatures—critical for high-volume, on-the-go service.

Total BTU: 90,000 (for 3-burner models).

**PRECISE TEMPERATURE CONTROL**

Electromechanical thermostat with a range of 200°F to 400°F for accurate cooking across a diverse menu.

Safety shut-off system activates if oil temperature exceeds safe limits.

**LARGE CAPACITY & ACCESSORIES**

40–50 lb oil capacity.

Includes two large, nickel-plated or chrome-plated wire mesh baskets with cool-grip handles for safe operation.

1-1/4” diameter drain valve for easy, efficient cleaning.

Removable crumb screen under baskets for simplified maintenance.

**ADJUSTABLE SUPPORT**

6-inch adjustable stainless-steel legs for leveling on uneven food truck floors and easy cleaning underneath.

**CERTIFICATIONS**

ETL certified to ANSI Z83.11-CSA 1.8 standards for safety and performance in commercial mobile kitchens.



AEF 4050 FT

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	CAPACITY		EXTERIOR DIMENSIONS (in)			SHIPPING	
				Lbs.		Width	Depth	Height	Lbs	ft <sup>3</sup>
GAS FRYER – LPG										
AEF 4050 FT	3	30.000	90.000	40/50		15-1/2	32-1/4	44-1/4	183	10.6

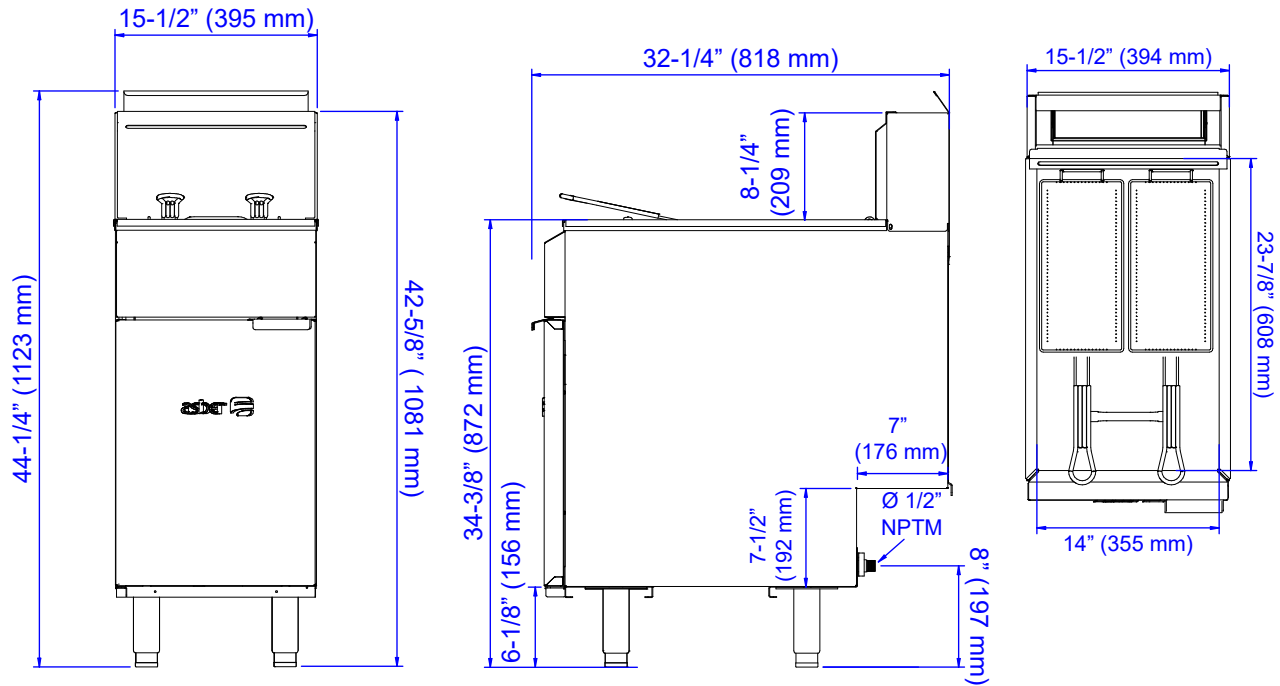
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GAS FRYER - LPG



## AEF 4050 FT



MODEL	AEF 4050 FT
<b>GAS CONNECTION</b>	
Gas Type	LPG
Gas Pressure	5" W.C. / 10" W.C.
Gas Line	Ø 3/4" (at least)
<b>SHIPPING DIMENSIONS (in)</b>	
Width	16-7/8
Depth	32-5/8
Height	31-1/2



### INSTALLATION REQUIREMENTS

- 1. GAS PRESSURE:** a pressure regulator sized for this unit is included, to be installed at the time of connection.
- 2. GAS CONNECTION:** gas line must be 3/4" or larger, same if flexible connectors are used.
- 3. VENTILATION:** an adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www. NFPA.org.
- 4. CLEARANCE:** 3" on the sides and the back for combustible; 0" for non-combustible buildings.
- 5. DISCLAIMER:** Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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