AMERICAN RANGE
A HATCO COMPANY

Project _____
Item # _____
Quantity _____

COUNTERTOP FRYER

GAS TYPE: ☐ NATURAL ☐ LP

MADE IN USA

☐ AF-GCF-15

STANDARD FEATURES

- Cooks 20-22 lbs of fries per hour
- 15-pound oil capacity
- Snap-acting mechanical thermostat with a temperature range 200°F to 400°F
- All stainless steel front and sides
- 30,000 BTU/hr. infrared burners provide fast recovery
- Large "cool zone"
- Two fryer baskets
- Millivolt burner requires no electrical connection
- 16 gauge stainless steel tank
- High limit switch with a safety shut-off
- 4" adjustable legs.
- Cooking area 8-3/4" x 14"
- 1/2" full port drain valve for easy and safe oil removal
- One year limited warranty, parts, and labor



Model Shown AR-GCF-15

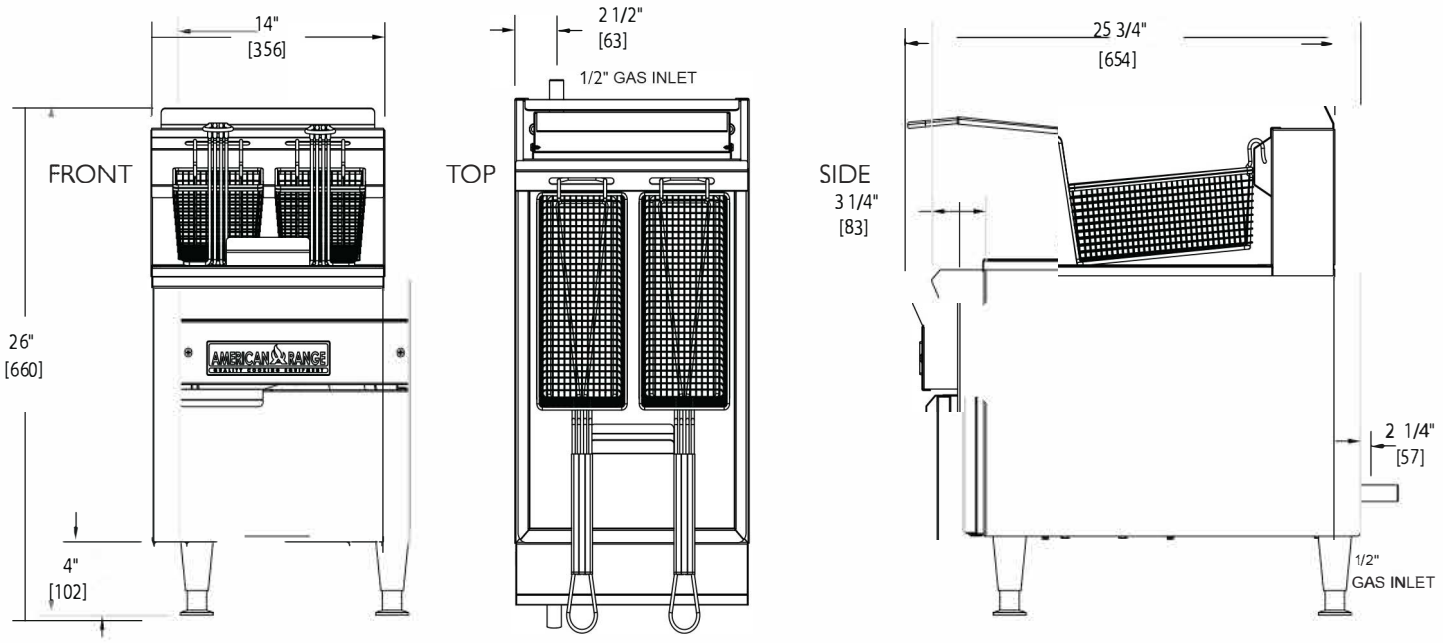
DESCRIPTION

American Range, model AF-GCF-15 countertop fryer holds 15 pounds of oil and can cook 20 to 22 pounds of product per hour: Snap action mechanical thermostat has a temperature range of 200F to 400F. A 30,000 BTU/hr. burner provides fast recovery. This fryer has a 16 gauge stainless steel tank and a large cool zone. Unit has 1/2" full port drain valve for easy and safe oil removal. The fryer comes with two baskets, 4" adjustable legs, and 1/2" gas connection. Available in natural gas or propane.

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13592 Desmond St Pacoima CA 91331
T. 818.897.0808 Toll Free: 888.753.9898
www.AmericanRange.com

COUNTERTOP FRYER



Shipping Weight*

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

When Ordering:

- **Specify gas type**
- **Specify altitude if over 2000 feet**

NATURAL GAS	MANIFOLD PRESSURE PROPANE GAS	MA	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	1/2"	(12.7 MM)

*Shipping weight includes packaging and is approximate.

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 mm25.75+2.25+) 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)