



- Impressive 66% efficiency.
- Energy Star rated.
- Quick oil temperature recovery.
- Lowest flue temperatures.
- Stainless steel front, sides and tank.
- Dual, solid-state controls with electronic ignition.
- Melt cycle for solid or liquid shortening.
- 7-year limited fry tank warranty.

Shown with optional automatic basket lifts

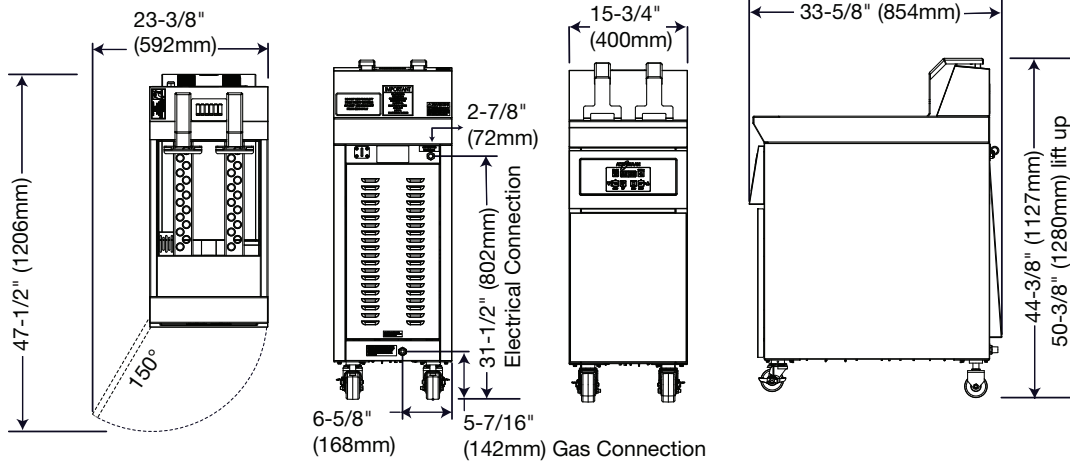
The Alto-Shaam ASF-60G open gas fryer cabinet is constructed of stainless steel and includes heavy duty leveling casters mounted on both front and rear. The fryer is provided with a power burner and heat exchanger with a fan-assisted combustion system. The 10 gauge stainless steel fry tank holds 62 pounds (28 kg) of frying compound. Includes two (2) fry baskets and a cleaning brush set. Fryer has a temperature range of 200°F to 390°F (93°C to 199°C). Solid-state control provides precise temperature control.

ASF-60G Open Gas Fryer with Basic Control



FACTORY INSTALLED OPTIONS

- Automatic Basket Lifts
- Deluxe Control
 - ➔ Programmable memory for up to six (6) product menu keys per lift.
- Fryer/Dump Station Battery
 - ➔ Create a battery of ASF-60G fryers and ASF-60DS dump stations in any combination of up to four (4).
 - ➔ Includes oil filtration system. Specify right- or left-side placement when ordering.



DIMENSIONS EXTERIOR H x W x D:
44-3/8" x 15-3/4" x 33-5/8" (1127mm x 400mm x 854mm)
BASKET DIMENSIONS (H x W x D)
5-7/8" x 5-3/16" x 13-13/16" (149mm x 131mm x 351mm)

GAS SPECIFICATIONS	
<input type="checkbox"/> NATURAL GAS	<input type="checkbox"/> PROPANE GAS
120,000 BTU/hr. INPUT	120,000 BTU/hr. INPUT

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
120 (AGCY)	1	60	1.2	1.5	NEMA 5-15P 15A-125V PLUG
230	1	50/60	1.0	2.3	CEE 7/7 220-230V PLUG

CAPACITY	
SHORTENING/OIL:	62 lb (28 kg) MAXIMUM
LOAD CAPACITY:	8 lb (4 kg) MAXIMUM

WEIGHT	
NET WEIGHT:	248 lb (113 kg)
SHIP WEIGHT:	330 lb (150 kg) EST
CARTON DIMENSIONS:	39" x 22" x 55" EST (991mm x 559mm x 1397mm) EST

INSTALLATION REQUIREMENTS
GAS CONNECTION: 1/2" NPT
HOOD INSTALLATION IS REQUIRED
CHECK PLUMBING CODES FOR PROPER SUPPLY LINE SIZING TO ATTAIN MINIMUM BURNER MANIFOLD PRESSURE SHOWN: NATURAL GAS: 5.0" W.C. PROPANE GAS: 10.0" W.C. (1.2 kPa) (2.5 kPa)
MAXIMUM INLET PRESSURE: 14" W.C. (3.5 kPa)
NOTE: If a flexible gas line is used, it must be AGA approved, commercial type and at least 1/2" I.D. MANUAL GAS SHUT-OFF VALVE AND RESTRAINING DEVICE MUST BE INSTALLED PER CODE REQUIREMENTS WHEN USING A QUICK DISCONNECT DEVICE. <i>NOT FACTORY SUPPLIED</i>

CLEARANCE REQUIREMENTS
BACK: 6" (152mm) FRONT: 25" (635mm)
PLUS: 18" (457mm) minimum between the fryer flue and the lower edge of the exhaust hood and filter media.
6" (152mm) REQUIRED ON ALL SIDES WHEN ADJACENT TO COMBUSTIBLE SURFACES.
18" (457mm) REQUIRED ON ALL SIDES FROM AN OPEN FLAME.

STANDARD ACCESSORIES	
<input type="checkbox"/> Basket, Half-Size (2 INCLUDED AS STANDARD)	BS-27963
Brush Set (ONE 3-BRUSH SET INCLUDED AS STANDARD)	
<input type="checkbox"/> ANGLE BRUSH	BH-28692
<input type="checkbox"/> SCRUB BRUSH	BH-28693
<input type="checkbox"/> STRAIGHT BRUSH	BH-28691

OPTIONS	
<input type="checkbox"/> Fry Pot Cover	5007596
<input type="checkbox"/> Strainer/Skimmer	CE-27400