

ALTO SHAAM®

Fry Tech™ ASF-75E

ELECTRIC OPEN FRYER



*shown with
optional
automatic
basket lifts*



- Unprecedented high level of efficiency.
- Quick oil temperature recovery.
- Stainless steel front, sides and tank.
- Dual, solid-state controls.
- Melt cycle for solid or liquid shortening.
- 7-year limited fry tank warranty.

The Alto-Shaam ASF-75E open electric fryer cabinet is constructed of stainless steel and includes front and rear-mounted, heavy duty leveling casters. The fryer is provided with low-watt density, ribbon-style heating elements. The 14 gauge stainless steel fry tank holds 73 pounds (33 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 a temperature accuracy within 4° of set point.

ASF-75E Open Electric Fryer with Basic Control



FACTORY INSTALLED OPTIONS

- Automatic Basket Lifts
- Oil Filtration System
 - Furnished with a mobile oil trolley with filter assembly and a package of 7 paper filters
 - Powered by a 1/2 hp gear pump featuring front access reset and a 3/4" (19mm) full-port, ball-type drain valve
- Deluxe Control
 - Programmable memory for up to six (6) product menu keys per lift.

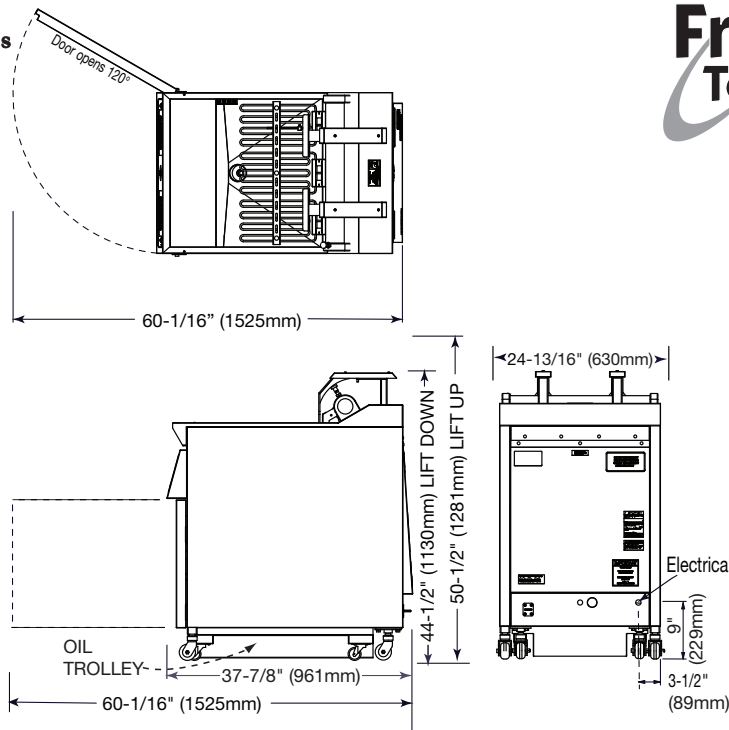
ALTO SHAAM®

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DIMENSIONS EXTERIOR	
HEIGHT:	44-1/2" (1130mm)
WIDTH:	24-13/16" (630mm)
DEPTH:	37-7/8" (961mm)
BASKET DIMENSIONS (H X W X D)	
11-1/2" x 12-3/4" x 21-3/4" (292mm x 324mm x 552mm)	

CAPACITY	
SHORTENING/OIL: 73 lb (33 kg) MAXIMUM	

ELECTRICAL						
	VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	AWG
208-220V	at 208	3	60	66.6 (MAX.)	24.0	AWG 2
	at 220	3	60	70.8 (MAX.)	27.0	AWG 2
240V	240	3	60	61.5 (MAX.)	25.5	AWG 2
380-415V	at 380	3	50	35.1 (MAX.)	23.1	AWG 6
	at 415	3	50	38.1 (MAX.)	27.45	AWG 6
440-480V	at 440	3	60	30.6 (MAX.)	23.4	AWG 8
	at 480	3	60	33.3 (MAX.)	27.75	AWG 8

INSTALLATION REQUIREMENTS	
Hood installation is required.	
Fryer must be installed level.	
A flexible connector must be installed and secured to the building structure. NOT FACTORY SUPPLIED	

WEIGHT EST.	NET WEIGHT	SHIP WEIGHT
	338 lb (154 kg)	460 lb (209 kg)
CARTON DIMENSIONS		
(H x W x D): 50" x 31" x 43" (1270mm x 787mm x 1092mm)		

CLEARANCE REQUIREMENTS	
BACK: 6" (152mm)	FRONT: 25" (635mm)
PLUS: 6" (152mm) minimum between the element swing in the extended position and the lower edge of the exhaust hood and filter media.	
6" (152mm) MINIMUM CLEARANCE IS REQUIRED ON ALL SIDES WHEN ADJACENT TO COMBUSTIBLE SURFACES.	

STANDARD ACCESSORIES	
<input type="checkbox"/> Basket, Half-Size (2 INCLUDED AS STANDARD)	BS-27140
Brush Set (ONE 3-BRUSH SET INCLUDED AS STANDARD)	
<input type="checkbox"/> ANGLE BRUSH	BH-27382
<input type="checkbox"/> SCRUB BRUSH	CE-27122
<input type="checkbox"/> STRAIGHT BRUSH	BH-27121
Filter, Paper (7 PAPER FILTERS INCLUDED AS STANDARD)	
<input type="checkbox"/> 7 COUNT REFILL PACKAGE	FI-27791
<input type="checkbox"/> 100 COUNT REFILL PACKAGE	FI-27794

OPTIONS	
<input type="checkbox"/> Basket, Full-Size	BS-26998
FILTERS	
<input type="checkbox"/> Charcoal/Carbon (30 COUNT PKG.)	FI-27648
<input type="checkbox"/> Reusable Mesh (SINGLE FILTER)	FI-27014
<input type="checkbox"/> Fry Pot Cover	5005136
<input type="checkbox"/> Mobile Drawer Cover	5006073
<input type="checkbox"/> Strainer/Skimmer	CE-27400
<input type="checkbox"/> Oil Discard Hose	HO-27686