



AFRY40-N AFRY40-LP

Commercial Gas Fryers

AFRY40 | Commercial Gas Fryers



AFRY40

Features:

- Stainless steel fry tank, 35-40 lb. capacity
- Large cold zone area with 3 heat exchange tubes
- 1-1/4" full port ball type drain valve
- Stainless steel front door and header
- Insulated front door liner with overflow pipe holder
- Set of four nickel plated legs adjustable to 7"
- Twin fry baskets with PVC coated handles
- Invensys thermostat control adjusts from 200°F to 400°F
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot
- Built in flue deflector installed
- Removable stainless steel wire basket holder
- Natural gas and propane (Propane specific build and order)



| AFRY40-N | |
|------------------------|----------------------|
| Dimensions (W x L x H) | 15.5" x 30.25" x 47" |
| Work Height | 36.25" |
| Tank Size | 14" x 14" |
| BTU | 90,000 |
| Fryer Capacity | 35-40 lbs. |
| Shipping Weight | 200 lbs. |

| AFRY40-LP | |
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| Dimensions (W x L x H) | 15.5" x 30.25" x 47" |
| Work Height | 36.25" |
| Tank Size | 14" x 14" |
| BTU | 90,000 |
| Fryer Capacity | 35-40 lbs. |
| Shipping Weight | 200 lbs. |

In the pursuit of a better product, durability and performance, Aurora reserves the right to change specifications, materials and design without further notice.