



AFRY70-N AFRY70-LP

Commercial Gas Fryers

AFRY70 | Commercial Gas Fryers



AFRY70

Features:

- Stainless steel fry tank, 65-70 lb. capacity
- Large cold zone area with 5 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)



AFRY70-N	
Dimensions (W x L x H)	21" x 30.25" x 47"
Work Height	36.25"
Tank Size	19.5" x 14"
BTU	150,000
Fryer Capacity	65-70 lbs.
Shipping Weight	275 lbs.

AFRY70-LP	
Dimensions (W x L x H)	21" x 30.25" x 47"
Work Height	36.25"
Tank Size	19.5" x 14"
BTU	150,000
Fryer Capacity	65-70 lbs.
Shipping Weight	275 lbs.

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