

KEY FEATURES:

- Stainless steel front & frying pot, galvanized steel side
- Deep cold zone with forward sloping bottom
- Powerful flat heating elements for better heat transfer
- On/off power switch
- Built-in flue to deflect excess heat
- 1" drainage valve, includes drain extension
- Temperature range: 200°F to 400°F
- Includes 2 nickel plated baskets
- Includes stainless steel adjustable legs
- 1 year parts & labour warranty
- ETL certified



AF-40E

Introducing the Alpha electric fryer.

This fryer's fully submersed elements provide superior heat absorption, which reduces recovery time and will further expand your fried menu options. It also has a deep cold zone area, from where the crumbs that come off cooked food can be collected, preventing them from burning and prolonging the oil. This not only saves time during rush hour, but can also save you money & increases profit margins. This electric fryer can handle breaded fish, wedges, battered chicken, or fries.

It is perfect for breakfast, lunch or dinner menu needs. It is an excellent choice to fulfill high demand of any restaurant or concession stand, or fast food joint. It is designed to provide excellent value while delivering exceptional results.

SPECIFICATIONS:

UNIT MEASUREMENTS

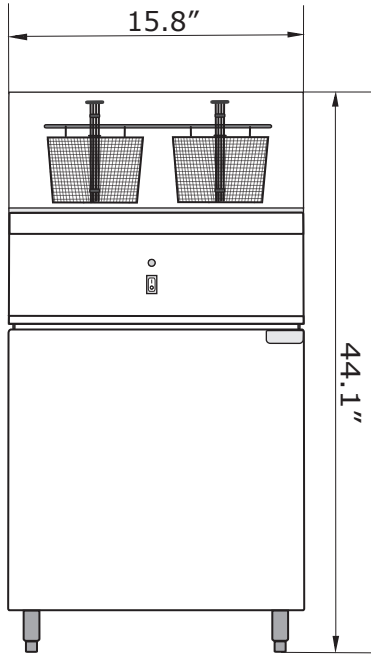
Model	Width	Depth	Height	Net Weight
AF-40E	15.8"	27.2"	44.1"	170 lbs

ELECTRICAL

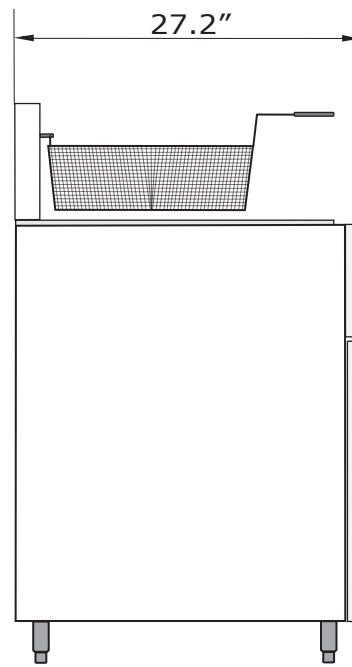
Model	Voltage	Watts	Amps	Phase
AF-40E	208V	12000W	34A	3PH

40LBS ELECTRIC FRYER

ALPHA



AF-40E



AF-40E (Side View)

Specifications are subject to change without notice

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