

AMERICAN RANGE®

A  Company

Project _____

Item # _____

Quantity _____

COUNTERTOP FRYER

GAS TYPE: NATURAL LP



AR-GCF-15

STANDARD FEATURES

- Cooks 20-22 lbs of fries per hour
- 15-pound oil capacity
- Snap-acting mechanical thermostat with a temperature range 200°F to 400°F
- All stainless steel front and sides
- 30,000 BTU/hr. infrared burners provide fast recovery
- Large “cool zone”
- Two fryer baskets
- Millivolt burner requires no electrical connection
- 16 gauge stainless steel tank
- High limit switch with a safety shut-off
- 4" adjustable legs.
- Cooking area 8-3/4" x 14"
- Two year limited warranty, parts and labor.



Model Shown AR-GCF-15

DESCRIPTION

American Range, model AR-GCF-15 counter-top fryer holds 15 pounds of oil and can cook 20 to 22 pounds of product per hour. Snap action mechanical thermostat has a temperature range of 200F to 400F. A 30,000 BTU/hr. burner provides fast recovery. This fryer has a 16 gauge stainless steel tank and a large cool zone. The fryer comes with two baskets and 4" adjustable legs. Available in natural gas or propane.

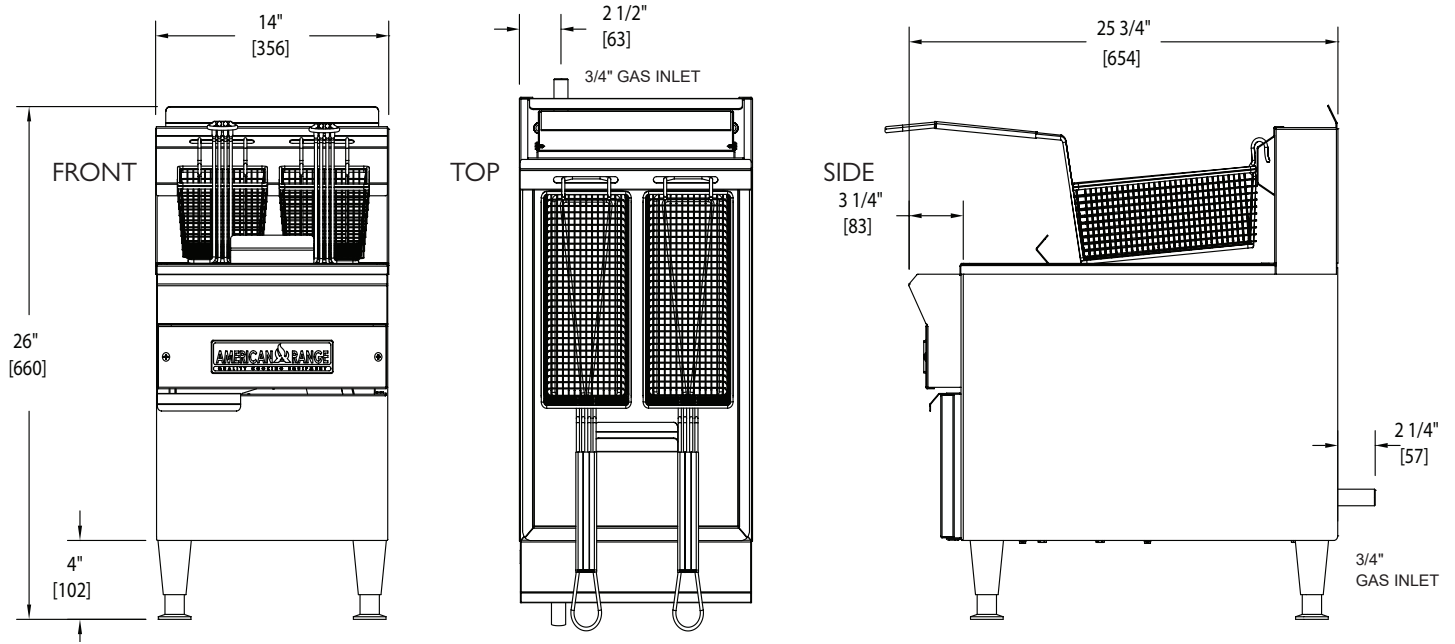


AMERICAN RANGE®

A  Company

13592 Desmond St Pacoima CA 91331
T. 818.897.0808 Toll Free: 888.753.9898
www.AmericanRange.com

COUNTERTOP FRYER



MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BURNERS	COOKING AREA	BTU	(kW)	Shipping Weight*	
								LBS	(KG)
AR-GCF-15	14" (356 mm)	25-3/4" (654 mm)	26" (654 mm)	1	(1) 8 3/4" x 14" (222 mm x 356 mm)	30,000	(9)	95	(43)

- (A33004) Baskets
- (ETSTS-15) Equipment Stand (casters optional)

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

NATURAL GAS	MANIFOLD PRESSURE	
	PROPANE GAS	MANIFOLD SIZE
9.0" W.C.	12.0" W.C.	3/4" (19MM)

NMFCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

American Range is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.

COMBUSTIBLE WALL CLEARANCES:

For use only on non-combustible floors. 4" Legs or casters are required, or 2" (51 mm) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 6" (152 mm) from sides, and 6" (152 mm) from rear.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America only)

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT



A70189 RevD 08082023

AMERICAN RANGE
A **Hatco** Company

13592 Desmond St Pacoima CA 91331
T. 818.897.0808 Toll Free: 888.753.9898
www.AmericanRange.com