



*Shown with basic control, optional automatic basket lifts, and oil filtration system*



- 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.
- Bank individual, same size fryers and dump stations side by side with gap cover strips.
- 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**

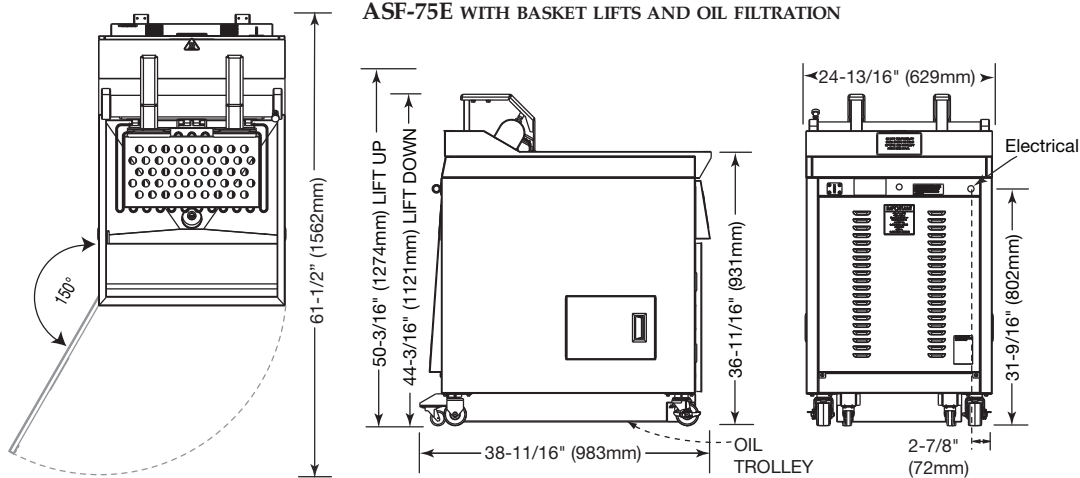


**FACTORY INSTALLED OPTIONS**

- 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 side 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.

# ASF-75E

## ELECTRIC OPEN FRYER



ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	AWG
208-220 (AGCY)	3	60	68.2	26.0	AWG 2
at 208	3	60	66.6	24.0	AWG 2
at 220	3	60	70.8	27.0	AWG 2
240 (AGCY)	3	60	66.8	27.8	AWG 2
380-415 (AGCY)	3	50	38.1	27.5	AWG 6
at 380	3	50	35.2	23.2	AWG 6
at 415	3	50	38.2	27.5	AWG 6
440-480 (AGCY)	3	60	31.3	26.0	AWG 8
at 440	3	60	30.7	23.5	AWG 8
at 480	3	60	33.4	27.9	AWG 8
No cord or plug					

DIMENSIONS EXTERIOR (H X W X D)	
<b>ASF-75E WITHOUT LIFTS OR FILTRATION</b>	
41-15/16" x 24-13/16" x 37-7/16" (1065mm x 629mm x 950mm)	
<b>ASF-75E WITH LIFTS AND FILTRATION</b>	
44-3/16" x 24-13/16" x 38-11/16" (1121mm x 629mm x 983mm)	
<b>BASKET DIMENSIONS (H X W X D)</b>	
6" x 9-3/16" x 14-3/16" (152mm x 232mm x 337mm)	

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.	

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

CAPACITY	
SHORTENING/OIL:	73 lb (33 kg) MAXIMUM
LOAD CAPACITY:	13 lb (6 kg) MAXIMUM

STANDARD ACCESSORIES	
<input type="checkbox"/> Basket, Half-Size (2 INCLUDED AS STANDARD)	BS-27140
<input type="checkbox"/> Brush Set (ONE 2-BRUSH SET INCLUDED AS STANDARD)	
<input type="checkbox"/> SCRUB BRUSH	BH-28693
<input type="checkbox"/> STRAIGHT BRUSH	BH-28691
<input type="checkbox"/> 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

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)

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
<input type="checkbox"/> Banking Strip (1 STRIP REQ'D FOR EVERY 2 BANKED FRYERS)	5008810
<input type="checkbox"/> Mobile Oil Caddy	TO-28359
<input type="checkbox"/> Pre-filter Sieve Kit (FOR OIL FILTRATION SYSTEM)	5010451