

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

HIGH EFFICIENCY FRYER REBATE

SEE REGISTERED DEALER FOR DETAILS

HOT DEAL

CALIFORNIA ENERGY WISE REBATE

The American Range High Efficiency Fryers proudly qualify for the California Energy Wise Efficiency Rebate! Customers of SoCal Gas, SDGE, and the Pacific Gas & Electric Company can now prosper from up to a **\$749** rebate.

PRODUCTS & REBATE AMOUNTS:

AF35-HE	\$749
AF50-HE	\$749

FEATURES:

- 21 SECOND RECOVERY TIME
- STAINLESS STEEL TANK
- 3 BURNERS
- CASTERS OPTIONAL
- NOW AVAILABLE

75000 BTUs



AF50-HE



A Sempra Energy utility



A Sempra Energy utility



Pacific Gas and Electric Company

\$749 BACK

ON HIGH EFFICIENCY FRYERS!

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

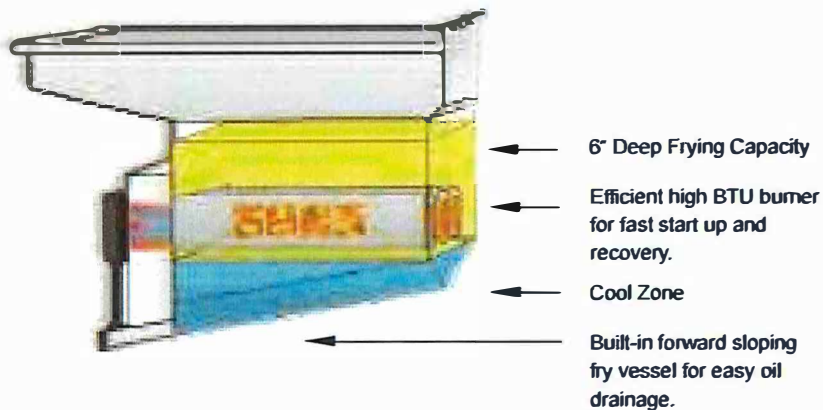
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MODEL NO.	BASE EFFICIENCY	FRYMASTER ESG35T	PITCO VF35	ROYAL REEF-35	AMERICAN RANGE AF-35 HE	FRYMASTER FPH50	AMERICAN RANGE AF-50 HE
INPUT	110,000 BTU	70,000 BTU	70,000 BTU	72,000 BTU	70,000 BTU	80,000 BTU	75,000 BTU
RECOVERY TIME	N/A	16 Sec	27 Sec	N/A	19 Sec	N/A	21 Sec
COOKING EFFICIENCY	35%	50%	50%	54%	52%	50%	50%
PRODUCTION-CAPACITY	60 lb/hr	58 lb/hr	59 lb/hr	60 lb/hr	63 lb/hr	57 lb/hr	58 lb/hr
ANNUAL PRODUCTION / ANNUAL ENERGY COST	175,200 lbs / \$1,153 (152 lbs / \$1)	169,360 lbs / \$733 (231 lbs / \$1)	172,280 lbs / \$733 (235 lbs / \$1)	175,200 lbs / \$789 (222 lbs / \$1)	183,960 lbs / \$733 (251 lbs / \$1)	166,440 lbs / \$839 (198 lbs / \$1)	169,306 lbs / \$786 (215 lbs / \$1)
LIFETIME PRODUCTION / COST	8 Years	1.4M lbs / \$9,224	1.35M lbs / \$5,864	1.38M lbs / \$5,864	1.4M lbs / \$6,312	1.33M lbs / \$6,712	1.35M lbs / \$6,288
	12 Years	2.1M lbs / \$13,836	2M lbs / \$8,796	2.1M lbs / \$8,796	2.1M lbs / \$9,468	2M lbs / \$10,068	2.03 M lbs / \$9,432



HIGH EFFICIENCY TUBE-FIRED HEATING

- American Range AF50-HE Fryer uses a larger cool zone expanding oil life.
- Highest BTU power allows instant recovery at extreme peak periods of production
- More BTU and oil capacity than any fryer in its category
- Large heat transfer area rapidly heats oil to desired temperature with faster recovery. Heats oil quickly resulting in less absorption and better tasting food
- Deflector/baffle design absorbs and diffuses heat to tube walls & are removable for easy replacement
- Tube joints are precision-welded onto specially drawn fry pot openings to prevent leak
- Radius-formed edges Add durability for longer fry pot life