

ATOSA ATFS-40

Brand: ATOSA
Product Code: ATOSA ATFS-40
Availability: In Stock
Weight: 131.00lb
Dimensions: 15.60in x 30.12in x 44.41in

Price: \$1,068.00

Short Description

CookRite 40-lb Commercial Deep Fryer – Natural Gas, Stainless Steel

Upgrade your kitchen line with a reliable workhorse built for busy Texas restaurants. The CookRite HD-Series 40-lb deep fryer combines heavy-duty stainless-steel construction with powerful natural-gas performance, delivering crispy, consistent results shift after shift. Pick up in our Houston Warehouse or we offer Free Delivery!

Description

Key Features & Specs

- **Large Capacity:** 40-pound oil tank handles high-volume frying—perfect for wings, fries, catfish, and more.
- **High-Efficiency Burners:** Three natural-gas burners heat oil fast and recover quickly to keep up with rush periods.
- **Wide Temperature Range:** Manual milivolt control lets you dial in 200°F – 400°F for precise cooking.
- **Durable Fry Baskets:** Two nickel-plated baskets with cool-touch, plastic-coated handles reduce operator fatigue.
- **Built-In Oil Cooling Zone:** Cooler zone at the bottom of the tank catches crumbs, extending oil life and boosting food quality.

- **All-Stainless Floor Model:** 15.6" W x 30.1" D x 44.4" H footprint fits most fryer batteries; easy-to-clean surfaces resist corrosion.
- **Mobility Included:** Four heavy-duty casters (front locking) make cleaning and kitchen reconfiguration hassle-free.
- **Safety & Sanitation:** cETLus and ETL-Sanitation certified for commercial kitchens nationwide.

Why Choose This 40-lb Natural Gas Fryer?

If you're looking for an energy-efficient commercial deep fryer that can handle Texas-sized orders without breaking the bank, CookRite's HD series is the smart choice. Its rugged stainless frame stands up to daily punishment, while quick-recovery burners keep your ticket times low and your customers happy. Add this natural-gas fryer to your lineup and enjoy dependable, consistent results every service.

Specifications

[Download Specification Sheet](#)

Warranty

1 YEAR PARTS AND LABOR WARRANTY

Atosa warrants all new gas components, such as the cast-iron grates, stainless steel radiants, and briquettes, to be free from defects in materials or workmanship up to a period of one (1) year. For full warranty download the Spec Sheet for this product.



5-YEAR OIL TANK WARRANTY

If during the first year only, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. After the first year a replacement tank will be sent free of charge excluding freight and labor charges.



Shipping / Pick up

Free Shipping On Certain Orders! Call Now for a Quote!

Warning CA Residents

WARNING: This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Product Gallery

