ATOSA ATFS-50

Brand: ATOSA
Product Code: ATOSA ATFS-50
Availability: In Stock
Weight: 143.00lb
Dimensions: 15.60in x 30.12in x 44.41in

Price: $1,341.00

Short Description
Atosa ATFS-50 50-lb Natural Gas Deep Fryer – Heavy-Duty Commercial Fryer in Houston

Looking for a reliable 50-lb fryer that can handle heavy volume in your commercial kitchen? The **Atosa ATFS-50** is built to withstand tough conditions and designed for high-performance frying—all at a budget-friendly price. Available now in **Houston** with **pickup and FREE delivery**, this deep fryer is perfect for restaurants, food trucks, ghost kitchens, and catering businesses across the region.

Description
Product Features:

- **Generous 50-Lb Oil Capacity:** Fry larger batches of chicken, fries, seafood, or hushpuppies with ease.
- **3 High-Efficiency Tube Burners:** Deliver even heat and fast recovery, keeping your food crispy and your kitchen moving during peak hours.
- **Adjustable Temperature Range:** 200°F to 400°F controlled by durable millivolt thermostat—no electrical hookup required.
- **Durable Twin Fry Baskets:** Includes (2) nickel-plated baskets with heat-resistant handles for safe operation.
- **Stainless Steel Construction:** All-stainless body, door, and fry tank for long-

lasting durability and easy cleaning.

- **Oil Cooling Zone:** Minimizes carbon buildup and extends oil life by trapping crumbs at the bottom of the tank.
- **Mounted on Casters:** Comes with 4 sturdy casters (2 locking), allowing for mobility and simple kitchen maintenance.
- **Certified for Commercial Use:** ETL Listed and ETL Sanitation certified—ready for any commercial kitchen.

Why Buy the Atosa ATFS-50 from Texas Restaurant Equipment?

We're your **go-to source in Houston** for new and used commercial kitchen equipment. When you buy from us, you're not just getting great pricing—you're getting **local service**, **in-store pickup**, and **FREE delivery** anywhere in the Houston area. The Atosa ATFS-50 offers the perfect balance of affordability, performance, and durability for hardworking restaurants across Texas.

Specifications

Download Specification Sheet

Warranty

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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