

# ATOSA ATFS-50

**Brand:** ATOSA  
**Product Code:** 1699  
**Availability:** In Stock  
**Weight:** 143.00lb  
**Dimensions:** 15.60in x 30.12in x 44.41in

**Price: \$1,368.00**

## Short Description

HD 50lb S/S Deep Fryer

## Description

### Standard Features:

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame and standby pilots
- High quality thermostat maintains select temperature automatically between 200°F-400°F
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Safety valve with an automatic voltage stabilizing function
- Self-reset high temperature limiting device
- Two(2) nickel plated baskets with coated handles standard
- Wire crumb rack and basket hanger standard
- Available in Natural & Propane gas
- 3/4 " NPT rear gas connection and regulator
- Four(4) casters standard

## 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](http://www.p65warnings.ca.gov).

### **Product Gallery**