

# AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

## *Culinary Series* AFDS DUMP STATION

### STANDARD FEATURES

- Heavy duty Stainless Steel radius rail.
- 10 gauge all welded body construction.
- 304 Stainless Steel support throughout the unit.
- Easy to operate.
- One year limited warranty, parts and labor.
- 3/4" NPT Gas Inlet in rear of unit

### OPTIONAL FEATURES

- Heat lamp.
- Stainless Steel top/side tray..



GAS TYPE:  NATURAL  LP



**Model Shown AF25-DS**

Shown with optional casters

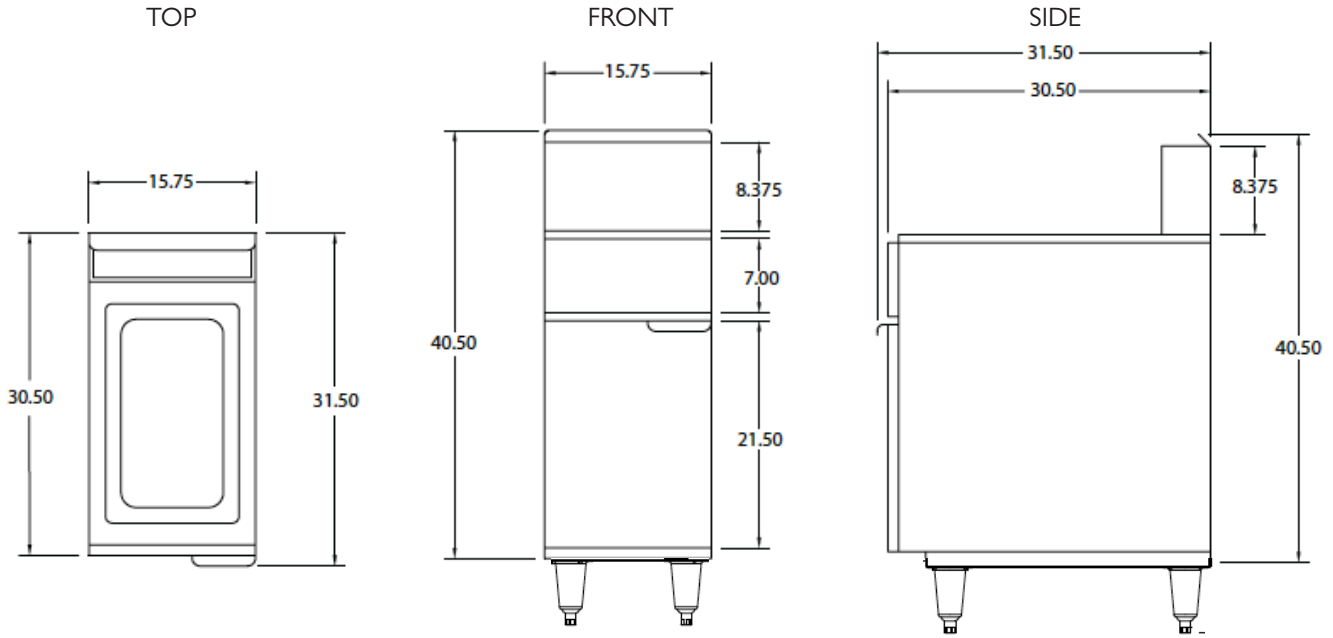
The **Culinary Series by** American Range Model AFDS, Dump Station is a perfect accessory for finished fried products. Convenient size allows you to place in your cook line for easy access. Available as a solid work top or with cut out, pan and screen, and optional heat lamp. The drain station provide a convenient way to get you through busy rush periods by giving you a place to hold your freshly fried product.

The American Range ADFS Dump Station is designed and built to provide superior performance and durability.

Quality, dependability and customer satisfaction make American Range the **brand of choice among professional chefs and restaurateurs worldwide.**

# Culinary Series

## AFDS DUMP STATION



### AFDS DUMP STATION

Model	Total BTU	Width	Depth	Height	Cooking Area	No. of Burners	Shipping Weight	Lbs.	Kg.
AF25-DS	Top drain section with storage cabinet	15 1/2"	30 1/2"	45 3/4"	12" x 20" x 4"	N/A		80	37

### STANDARD FEATURES

- Heavy duty Stainless Steel radius rail.
- 10 gauge all welded body construction.
- 304 Stainless Steel support throughout the unit.
- Easy to operate.
- One year limited warranty, parts and labor.

### OPTIONAL FEATURES

- Heat lamp (120v, 500 watts, 4.2 amps).
- Stainless Steel top/side tray.

### GAS SUPPLY:

3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

### CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.