

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

Compact Design with High Output

- APW Wyott Restaurant Fryers are capable of high capacity and high production cooking.
- High performance burners allows instant recovery at extreme peak periods of production.
- Front sloping vessel bottom traps food particles and prevents carbonization in the fry zone.
- Reduces flavor transfer and extends oil life.
- Deeper vessel allows for extra depth oil level for frying larger products.
- Vessel designed edges and seams are precision welded for strength, durability and no-leak joints.
- Tube-Fired Heating designed so oil rapidly heats to the set temperature due to the extra heat transfer area around the tubes.
- Superior to the open pot design on other fryers.
- Baffle/Diffuser designed for removable diffuser spreads heat to the tub walls for better and more efficient heat transfer.



Model: APWF-4050 (Floor Model)

APW Wyott Design Features

- Fryer vessel tank: All stainless steel high quality construction, 16 gauge #304 material.
- Durable double layer access door.
- The exterior is all stainless steel front, sides, door and basket hanger/flue riser.
- Fryer Baskets are twin chrome plated fryer baskets with cool grip plastic coated handles for operator safety and ease.
- Thermostatic controls adjusts from 200° to 400°F.
- Millivolt control system: No electrical hook up required.
- Combination Gas Valve includes pressure regulator and pilot ignition system, hermetically sealed for operating stability. 3/4" NPT gas inlet in rear.
- Safety Shut Off System which shuts off 100% gas when temperature reaches the hi-limit.
- Large removable crumb screen made of tight mesh chrome plated under fry baskets.
- Drain Valve: 1 1/4" diameter for easy draining of oil.
- Legs are 6" high chrome plated adjustable legs.

Options and Accessories

- Casters: 6" high casters with two front locking brakes.(set of 4)
- Stainless steel tank cover.
- Joiner Strip: To connect two fryers and prevent oil seepage between the fryers or drain station.
- Quick Disconnect: Gas Hose with restraining devise for added safety.
- Full and Twin Size baskets available.
- Stainless steel oil drain pan.
- Stainless steel spreader/ Work Top 12", 18" 24" wide
- 3/4" NPT x 48" Length
- 3/4" NPT x 60" Length
- Side Drain Board
- 12" x 12" pan for dump station

Reliability Backed by APW Wyott's Warranty

All APW Wyott cooking equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

- Certified by the following agencies:



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APWF-4050 (Floor Model)



APWF-25C (Countertop Model)

PRODUCT SPECIFICATIONS

Construction:

Heavy-duty stainless steel body. Twin Fry baskets are chrome plated. 6" adjustable chrome legs.

Electrical Information:

Millivolt control system. No electrical hook up required..

Gas Specifications: Natural or LP

Must specify type of gas and elevation if over 2000 ft. when ordering.

Oil Capacity:

APWF-15C:	15 lbs., 40,000 BTU, 2 burners
APWF-25C:	25 lbs., 60,000 BTU, 3 burners
APWF-3540:	35 -40 lbs., 76,000 BTU, 2 burners
APWF-4050:	40 to 50 lbs., 114,000 BTU, 3 burners
APWF-6575:	65 to 75 lbs., 152,000 BTU, 4 burners

Cooking Area:

APWF-15C:	10" x 12"
APWF-25C:	12" x 14"
APWF-3540:	13 1/2" X 14"
APWF-4050:	14" x 14"
APWF-6575:	17 1/2" X 17 1/2"

Overall Dimensions:

APWF-15C:	12"W x 29"D x 20 3/4"H
APWF-25C:	15 1/2" W x 29"D X 20 3/4"H
APWF-3540:	15 1/2"W x 31"D x 45 3/4"H
APWF-4050:	15 1/2"W x 31"D x 45 3/4"H
APWF-6575:	22 1/2"W x 35 1/4"D x 45 3/4"H

Shipping:

APWF-15C	75 lbs
APWF-25C	100 lbs
APWF-3540	175 lbs
APWF-4050	225 lbs
APWF-6575	305 lbs

Freight Class: 85

FOB: Standex Dock

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.