

Rebuilding the Food Processing Industry

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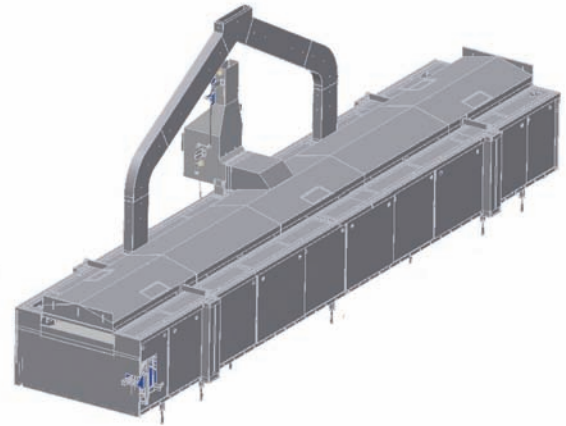


ABJ Gas Fryer-Series

Machine Features

- ① A less expensive model compared to thermal fluid fryers
- ① Stainless steel construction with US standard fasteners, bearings, sprockets, belting, and shafts with sanitary open frame design
- ① Heavy duty stainless steel tubular frame for extended durability and reliability
- ① Heavy gage stainless steel tank construction
- ① Eliminated conveyor cut-outs in the tank to remove high stress fatigue failures which result in oil leaks
- ① Built with the highest standards of gas safety
- ① Dual zone temperature controls for optimized product cooking
- ① Comes standard with the top submerger and sediment conveyors
- ① Available with hydraulic or electric drive and lift systems
- ① Removable access doors help guard from direct heat exposure
- ① Customizable to provide unique solutions for customer specific needs
- ① Optional infeed conveyor to handle sensitive batter and breaded products
- ① Continuous Technical Support 24/7
- ① Built to USDA standards

Pictured: ABJ Gas Fryer -Series



www.abjequipfix.com

ABJ Warranty Policy

ABJ Equipfix will repair or replace any ABJ manufactured component that fails due to defect in material or workmanship within 12 months from shipment.

*All OEM parts covered by individual warranties.

THE ABJ GF-SERIES OF FRYERS ARE ENGINEERED TO HANDLE YOUR HIGH VOLUME PRODUCTION REQUIREMENTS.