

FF Series Gas Floor Fryers

EQUIPMENT
AVANTCO



Avantco floor fryers are a versatile, economical choice for a variety of frying duties, from French fries and hot wings, to blooming onions and mozzarella sticks!

- Stainless steel tank, door, front, top ledge and header.
- Full port drain.
- Two nickel chrome wire mesh fry baskets.
- Invensys thermostat - 200°F to 400°F.
- Auto high limit reset.
- 6 inch adjustable legs, casters available.



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Intertek

Intertek

4003027

Conforms to ANSI
STD Z83.11b
Certified to CSA
STD 1.8b
Conforms to
NSF/ANSI STD 4



FF400 Four Tube Gas Floor Fryer



Features

- All stainless steel fry tank, 50 lb. capacity
- Stainless steel front, top ledge and header
- 1 1/4 ball type - full port drain
- Cool zone in fry tank
- Four (30,000) BTU heat exchange tubes with high heat baffles, total 120,000 BTU
- Double rod basket hanger
- Stainless steel door with integral liner
- Smooth finish, high grade G90 galvanized sides and back
- Two nickel chrome wire mesh fry baskets - red plastic coated handles
- Tube rack to rest fry baskets is nickel plated
- Invensys thermostat - 200°F to 400°F
- Auto high limit reset
- 6 inch adjustable legs, casters available
- Warranty: 1 year parts and labor

Description

The Avantco FF400 Floor Fryer is a four tube, 50 lb. capacity free standing gas fryer. The fry tank is all stainless steel and includes 4 heat tubes with a high heat baffle system, cool zone and 1 1/4 full port ball type drain valve. The front and door is all stainless steel. The door includes a fully integrated door liner. Two fry baskets have red plastic coated handles. An Invensys thermostat allows temperature range from 200°F to 400°F. High Limit control shuts fryer down if shortening exceeds maximum temperature.

Technical Data

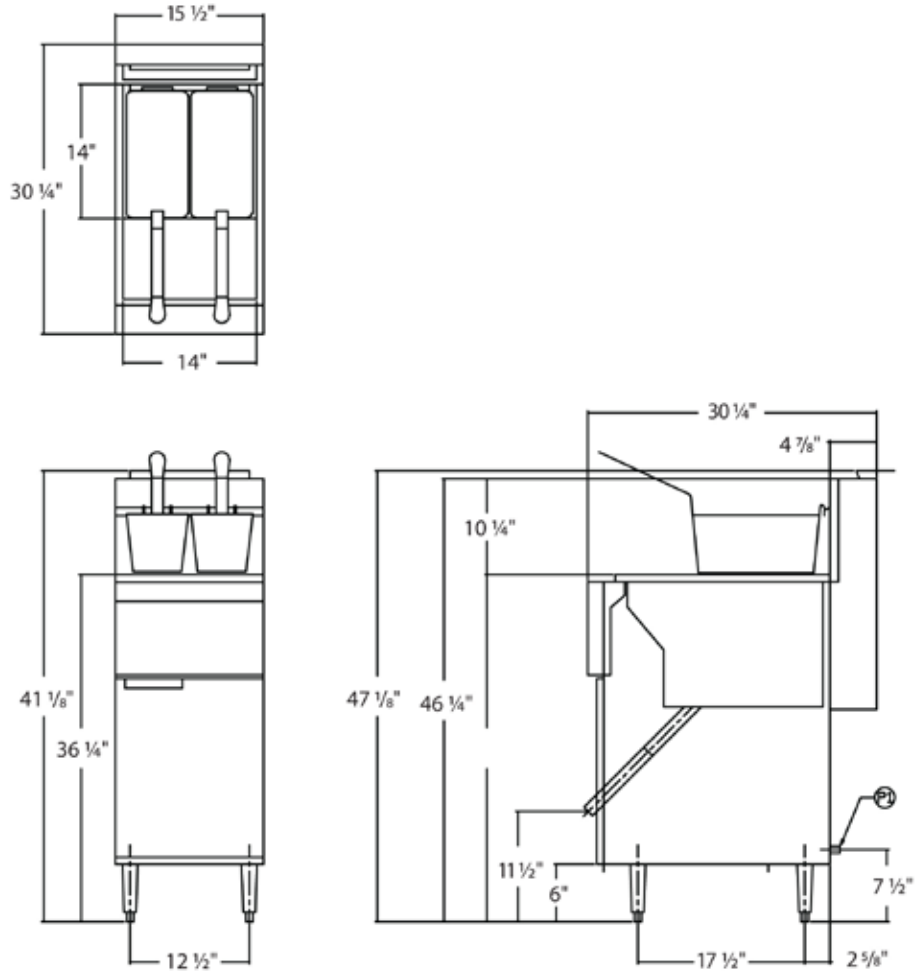
Capacity	50 lbs.
Dimensions (W x D x H)	15.5" x 30.25" x 47.125"
Working Height	36.25"
Tank Size	14" x 14"
BTU/HR	120,000
Shipping Weight	200 lbs.
Hose Connection	.75"

Four Tube Gas Floor Fryer Natural Gas or Propane



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Plan View



Recommended Companion Product

Tempest
DEEP FAT FRYER CLEANER

Tough on grease. Tough on carbon. Tempest deep fat fryer cleaner powder offers thorough boil out of encrusted grease and grime.

Accessories

Description

Add mobility to your Avantco Floor Fryers with this set of four durable polyurethane casters. Casters sold separately.



177CASTER

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