

# **Avantco F200 15 lb. Medium-Duty Electric Countertop Fryer - 208-240V, 2700/3600W**

Item #177F200



## **Technical Data**

|                      |               |
|----------------------|---------------|
| Width                | 11 1/2 Inches |
| Depth                | 18 Inches     |
| Height               | 17 Inches     |
| Power Cord Length    | 55 1/8 Inches |
| Fry Pot Width        | 9 1/2 Inches  |
| Fry Pot Depth        | 7 1/4 Inches  |
| Fry Pot Height       | 5 1/2 Inches  |
| Drain Outer Diameter | 0.97 Inches   |
| Amps                 | 13 - 15 Amps  |
| Hertz                | 60 Hz         |

## **Features**

- Perfect for medium-duty, low-volume applications
- Sturdy stainless steel construction; boasts an easy-to-clean removable fry tank
- Thermostatic controls allow for precise temperature control between 120-370 degrees Fahrenheit
- 2700/3600W of frying power in a large, 15 lb. capacity tank
- Fryer basket has front hangers and a coated heat-resistant handle for comfortable use; night cover a

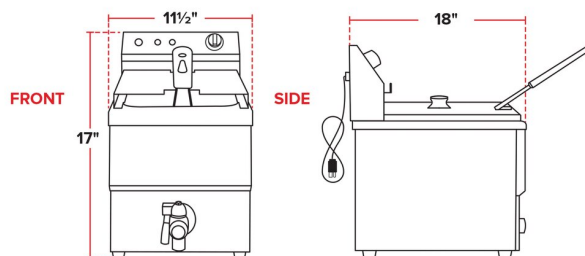
## **Certifications**



## Technical Data

|                       |                            |
|-----------------------|----------------------------|
| Phase                 | 1 Phase                    |
| Voltage               | 208 - 240 Volts            |
| Cabinet               | Stainless Steel            |
| Capacity              | 15 lb.                     |
| Electric Fryer Usage  | Medium Duty                |
| Element Style         | Ribbon                     |
| Number of Fry Baskets | 1 Fry Basket               |
| Number of Fry Pots    | 1 Fry Pot                  |
| Plug Type             | NEMA 6-20P                 |
| Power Type            | Electric                   |
| Split Pot             | Without Split Pot          |
| Temperature Range     | 120 - 370 Degrees F        |
| Type                  | Electric Countertop Fryers |

## Plan View



## Notes & Details

When you want to add fried foods to your menu, this Avantco F200 15 lb. electric medium-duty countertop fryer is a great choice! It is designed to keep up with your medium usage requirements at a snack bar, food truck, or kiosk so that you can serve profitable fried foods to your hungry customers. With a single 15 lb. tank, this unit is great for frying one or two servings of chicken strips, mozzarella sticks, or french fries at a time.

For durability, this unit has a stainless steel fry tank. The welded oil pan comes with a front mounted drain valve to ensure easy cleaning. It also comes with a night cover so that you can protect your fryer oil from contaminants during off hours. So that you can get started frying right away, this unit also includes a single 9 1/2" x 7 1/4" x 5 1/2" fryer basket with a front hook and a basket hanger for draining.

This high wattage countertop fryer provides greater heating efficiency for faster cooking and a higher output in a compact footprint. The thermostatic control offers a temperature range of 120-370 degrees Fahrenheit. This model has a 55 1/8" power cord, requires a 208-240V electrical connection for operation, and has an output of 2700/3600W.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).